



45th
Holiday Hi-Lites
Recipes

Holiday Greetings



Food preparation techniques bear repeating because each year we have new members to welcome into this unique field of cooking. A cookbook was the choice of Peoples Cooperative Services 45 years ago to help meet the changing needs of the home.

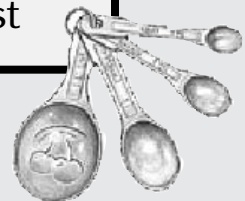
Some members come with great expertise while others with little experience. All are looking for hints and recipes to gain skills and find recipes that taste good. We have members who want to cook healthy, convenient meals as quickly as possible. We all have days when we shift from time consuming meals to fast foods at meal time. Special diets are also a large part of our planning. Actually on any day the variety and type of foods prepared and the methods used are as diversified as our members at People's Cooperative Service.

A good time to evaluate our health/diets is when we start Holiday Food preparations and look at our personal and family life styles.

Each year I try to include recipes, hints and preparation suggestions that help meet these needs. If I repeat information, it happens because each year our needs and wants change and sometimes old ideas become new.

Don't forget that gift giving also includes portable appliances. Take an inventory of your cooking habits and food selections and choose those that the electricity from your cooperative will help make the meals easier to prepare and serve.

HAPPY HOLIDAYS from,
People's Cooperative Services and
Judy Skarie, Home Economist



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Appetizers or Snacks

Lime Cucumber Salsa

1 large cucumber, seeded and finely chopped
1 or 2 garlic cloves, minced
1 jalapeno pepper, finely chopped
3 green onions, finely sliced
2 Tablespoons fresh cilantro
2 Tablespoons lime juice
1 teaspoon grated lime peel
2 Tablespoons olive oil or vegetable oil
½ teaspoon salt
¼ teaspoon pepper

Combine all ingredients. Refrigerate 2 hours. Serve with Tortilla chips. Also can be served with fish.

Julie Bauer, Rochester

Shrimp Ball

2 packages cream cheese (8 ounce), softened
1 teaspoon minced onion
2 Tablespoons catsup
2 Tablespoons Worcestershire sauce
½ teaspoon cayenne pepper
½ teaspoon salt
½ teaspoon black pepper
½ teaspoon Tabasco sauce
1 can shrimp (5 ounce)

Mix all ingredients. Form into balls. Garnish with paprika. Serve with crackers.

Linda Dahling, Elgin

Helpful hint...

Wineries are becoming destination spots for people. Some charge while others are free to taste. If you are a novice seek out the advice of the sommelier in the tasting room. When you call to check for directions and times ask if food is available. Some will have cheese and crackers for sale and others will let you bring your own food so please check.

If you need wine for the Holidays there will be a good selection available.

Ice-Cream in a Bag

½ cup whole milk
½ teaspoon vanilla
1½ Tablespoons sugar
6 Tablespoons salt

Place milk, vanilla and sugar in a pint-size freezer bag and seal. Fill a gallon-size freezer bag halfway with ice and add 6 Tablespoons of salt. Put smaller bag into the larger bag and seal. Shake back and forth until mixture thickens. Presto! Homemade ice-cream!

Makes 1 serving.

Timothy Hawkins, Chatfield

Good and Tasty Bagel Spread

1 package cream cheese (4 ounce), softened
1/8 cup golden raisins
1½ Tablespoons honey
1 medium carrot, peeled and finely grated
¼ cup chopped walnuts

Mix the cream cheese and honey. Add the remaining ingredients. Store in the refrigerator. Serve over warm or toasted bagels.

Nancy Hayden, Rochester

Helpful hint...

CHEESE- Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan). Cut off at least an inch around and below the moldy area keeping your knife out of the mold itself. The remaining cheese will be safe and flavorful to eat.

DO NOT try to save individual cheese slices, cottage cheese or other soft cheeses when mold appears.

Remember for any food product "If in doubt throw it out."

Karie's Cran-Nut Candy Popcorn

- 1 bag of lite or butter flavored microwave popcorn (3.5 ounce)
- 1 cup salted virginia peanuts (or peanuts without skins)
- ¾ cup dried cranberries
- 1 package white chocolate chips (12 ounces or ¾ package of a block of white chocolate)
- ½ teaspoon cinnamon, optional

Pop popcorn. Open bag carefully and pour into large bowl. Sift through and discard unpopped kernels. Add peanuts and cranberries. Melt white chocolate in microwave for 1 minute. Stir. Continue to microwave and stir until completely melted in about 10-15 minute increments. Immediately pour over popcorn mixture gently stirring until evenly coated. Spread on large cookie sheet with sides or onto foil topped table. Sprinkle with cinnamon.

Cool completely and store in air-tight container.

Virginia King, Stewartville

Pepperoni Pizza Dip

- 1 (8 ounce) package cream cheese
- 1 can chopped ripe olives
- 1 (4 ounce) can chopped mushrooms, drained
- 1/3 cup chopped onion
- 24 slices pepperoni, chopped
- 1 (8 ounce) jar pizza sauce
- 1 cup mozzarella cheese
- Crackers

Spread cream cheese in glass pie pan. Top with toppings. Microwave until heated and cheese melts. Serve with crackers.

Donna Koester, Rochester



Helpful hint...

Wine stains- pour on the Morton salt and watch it absorb into the salt.

Clam Chowder

- ¼ pound diced bacon
- 1 medium-size finely chopped onion
- 2-3 stalks finely chopped celery
- 2 cloves garlic, minced
- 1 bay leaf
- 6 cups water
- 4 chicken bouillon cubes
- 4-5 large potatoes, cut in ½ inch cubes
- 2-3 carrots, finely chopped
- 3-4 cans minced or chopped clams, undrained

White sauce:

- 4 Tablespoons butter
- 4 Tablespoons flour
- 3 cups milk

Cook bacon under low heat in large soup pot (at least 6 quart size) until crisp. Remove bacon and set aside. In drippings cook celery, onion and garlic until tender. Next, add water and bouillon cubes along with the bay leaf, potatoes and carrots. Cover and boil gently until vegetables are tender. Remove from heat. Crumble the bacon and add to soup along with the clams and their juice.

In another pot (2-3 quart size), make white sauce by melting butter over low heat and stirring in flour to make a paste. Gradually add the milk while stirring; continue stirring constantly until sauce starts bubbling and is thickened. Blend white sauce into soup, remove bay leaf and serve.

Paula Laskowski, Rochester

Fuzzy Peach Slush

- 2 cups water
- ¼ cup sugar
- 3 cups water
- 2¼ cups Peach Schnapps
- 1 (12 ounce) can frozen lemonade concentrate
- 1 (12 ounce) can frozen orange juice concentrate
- 1 (6 ounce) can frozen orange juice
- 7-Up®

Boil 2 cups water and sugar for 3 minutes. Add 3 cups water, Peach Schnapps and frozen concentrates. Stir and freeze. Stir occasionally while mixture is freezing which takes a few days. To serve, use half slush mixture and half 7-Up®.

Jude Lebeuhr, Rochester

Coconut Chips

We lived in Hawaii for a couple years and that is where we learned to make this delicious snack.

Preheat oven to 250°.

Pierce holes in the ends of the coconut and drain water from it, then briefly heat coconut in oven. Once the coconut is heated the husk will come off easily in one or two chunks.

Slice the meat thinly with a carrot peeler. Pile in a 9 x 13-inch cake pan; sprinkle with salt and bake at 250° for 45-50 minutes, till light brown, stirring occasionally.

Cool and store in an air-tight container.

Shirley Miedtke, Rochester

Sweet and Crunchy Snack

3 cups miniature pretzel twists
1 cup honey-roasted peanuts
1 cup Frosted Cheerios® cereal
1 cup dried banana chips
1 cup candy coated chocolate candies

Mix all ingredients. Store in air-tight container.

Kayla Murphy, Kellogg

Jalapeno Pepper Appetizers

10 medium fresh jalapeno peppers
4 ounces cream cheese, softened
10 bacon strips, halved

Cut the peppers in half lengthwise; remove seeds, stems and center membrane. Stuff each half with about 2 teaspoons of cream cheese. Wrap with bacon and secure with a toothpick. Place on a broiler rack that has been coated with nonstick cooking spray.

Bake at 350° for 20-25 minutes or until bacon is crisp. Remove toothpicks. Serve immediately.

Makes 20 appetizers.

Suzette Rowen, Rochester

Helpful hint...

Trying to loose weight or just maintain weight? Keep snacks to 100 Calories. Check the labels to see how many equals 100.

Fruit Salsa and Cinnamon Chips

2 kiwis, peeled and diced
2 Golden Delicious apples, peeled, cored and diced
8 ounces raspberries, mashed
1 pound strawberries, mashed
2 Tablespoons white sugar
1 Tablespoon brown sugar
3 Tablespoons fruit preserves, any flavor
10 (10 inch) flour tortillas
Butter flavored cooking spray
2 cups cinnamon sugar

Mix top ingredients and chill for at least 15 minutes. Preheat oven to 350°.

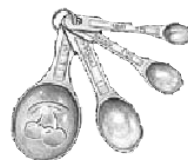
Coat one side of each tortilla with the butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.

Bake 8-10 minutes. Repeat with remaining tortillas. Serve chilled salsa with cinnamon chips. Also wonderful on ice-cream.

Tiffany Schreiber, Rochester

Crunchy Dill Refrigerator Pickles

2-3 cucumbers
Garlic clove
Onion wedge
1 head dill
1 2/3 cups water
¼ cup lemon juice
2½ teaspoons sea salt
1 Tablespoon sugar
1 quart-size jar



Slice cucumbers into ½ inch rings. Place dill, onion wedge and peeled, quartered garlic clove on the bottom of the quart jar, then pack cucumbers into the jar. Bring water, lemon juice, salt, and sugar to a boil in a small saucepan on the stove. Pour brine into the jar until the liquid is ½ inch from the top. Make sure cucumbers are covered with liquid. Seal with a lid and place in the refrigerator. The pickles are ready to eat after 2 days.

Note: These will only keep for a short period of time. To keep dill pickles longer use vinegar and process jars in a water bath canner. Check the Ball® canning Blue Book.

Anita Seemann, Zumbro Falls

Carmeled Snack Mix

¾ cup butter
¾ cup brown sugar, packed
5 cups Crispix® cereal
3 cups Cheerios® cereal
2 cups skinny stick pretzels
1-2 cups mixed nuts or cashew halves

Melt butter on low heat. Add sugar, cook until dissolved. Pour over cereals, pretzels and nuts mix till well coated. Spread on 2 large cookies sheets with sides. Bake at 300° for 10 minutes. Stir. Then bake 10 more minutes. Cool and store in air-tight containers. Freezes well.

Pam Vatthauer, Rochester

Helpful hint...

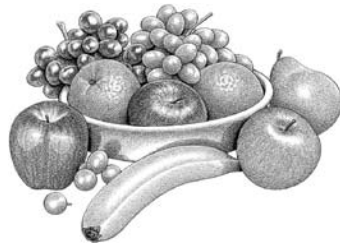
Beware of coupons and two-for-one pricing that encourage you to buy unhealthy snacks and processed foods.

Sweet Fruit Dip

4 ounce cream cheese, softened
1 cup whole berry cranberry sauce
1 cup thawed Cool Whip®

Beat cream cheese and cranberry sauce with electric mixer on medium speed until well blended. Gently stir in whipped topping. Cover and refrigerate at least 1 hour. Serve with strawberries, red & green grapes, pineapple, kiwi or fruit of your choice. Makes 16 servings, 2 Tablespoons each.

Eldene Walterman, Stewartville



Helpful hint...

Alcoholic beverages add flavor to many dishes and much of the alcohol will burn off if the dishes are cooked. The flavors of alcohol are not easy to match but you can use the following substitutions and with practice make a dish that satisfies your taste.

Alcoholic Beverage

1 Tablespoon bourbon or sherry
¼ cup white wine
¼ cup red wine

Substitution

1 Tablespoon apple or orange juice
¼ cup apple or white grape juice
¼ cup cranberry juice or dark grape juice

Breads

Prosciutto and Sun-dried Tomato and Basil Muffins

- 1 egg
- 1 cup milk
- ¼ cup vegetable oil
- 2 cups all-purpose flour
- ¾ cup chopped prosciutto (about ¼ pound)
- ½ cup chopped sun-dried tomatoes in olive oil, rinsed and drained
- 2 Tablespoons fresh basil
- 2½ teaspoons baking powder

Preheat oven to 400°. Grease four 6 ounce custard cups.

Beat egg in large bowl, stir in milk and oil. Stir in remaining ingredients just until flour is moistened. Divide batter among cups (cups will be full). Place on cookie sheet.

Bake until golden brown, about 35 minutes, immediately remove from cups.

Michael Brown, Rochester

Coconut Loaf

- ½ cup butter
- ½ cup sugar
- 2 eggs
- 1½ cups self-rising flour
- ¼ cup small flaked coconut
- 2 Tablespoons milk

Cream the butter and sugar together until light and fluffy. Beat in eggs one at a time, adding a little flour with the second one. Fold in the remaining flour, coconut and milk.

Turn into a greased and floured loaf tin. Bake in preheated oven at 350° for 1¼ hours.

Mrs. Ruth Gerber, Stewartville

Helpful hint...

A word of caution is careful when using new spices because they will be more intense than what you have had. Start with about half of what you have used in the past and work your way up.

Eggnog Quick Bread

- 2 eggs, beat in large bowl
- Add:**
- 1 cup dairy eggnog
- ½ cup margarine, melted
- 2 teaspoons rum extract
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 2½ cups flour
- ½ teaspoon salt
- ¼ teaspoon nutmeg



Mix thoroughly, pour into prepared loaf pan. Bake at 350° for 45 minutes. Cool in pan for 10 minutes before removing onto wire rack.

Arlene Hewlett, Rochester

Pineapple Upside Down Biscuits

- 1 (10 ounce) can crushed pineapple
- ½ cup packed light brown sugar
- ¼ cup butter, room temperature
- 10 maraschino cherries
- 1 (12 ounce) package refrigerated buttermilk biscuits

Grease 10 cups of a muffin tin. Drain the can of crushed pineapple, save the juice for later. Combine the pineapple, sugar and the butter and mix well. Divide the pineapple mixture among the muffin cups. Place a cherry in the center of each muffin cup, making sure cherry hits bottom of cup. Place 1 biscuit on top of pineapple mixture. Spoon 1 teaspoon reserved pineapple juice over each biscuit.

Bake for 12-15 minutes or until golden brown, cool for 2 minutes. Invert the pan onto a plate to release the biscuits. Serve warm!

Arlene Hinrichs, Rochester

Helpful hint...

To keep waffles warm and extra-crisp put them in a warm oven directly on the oven rack as soon as they are done.

Old-fashioned Donuts

¾ cup sugar
2 Tablespoons butter
2 eggs
1 cup buttermilk
4 cups all-purpose white flour
½ teaspoon nutmeg
¼ teaspoon cinnamon
1 teaspoon baking soda
½ teaspoon Cream of tartar
1 teaspoon real vanilla
Fat for frying, such as canola oil

Mix sugar, melted butter and eggs thoroughly. Stir in buttermilk and then sift all dry ingredients into wet mixture. Add vanilla and stir, but leave some lumps. Chill dough for 1 hour.

Heat 3 inches of oil or shortening to 375° in an electric fryer or deep saucepan.

Roll out dough on floured board to ½ inch thickness. Cut with 2½ inch donut cutter. Drop into hot oil for 2-3 minutes each side, flip and turn when floats to top. Remove from oil and dry on absorbent paper. Dust with powdered sugar if desired.

Margit Knutson, Rochester

Pistachio Bread

1 (3.4 ounce) box of instant pistachio pudding
1 white cake mix without pudding
1 cup sour cream
¼ cup water
¼ cup vegetable oil
4 large eggs, slightly beaten

Topping:

3 Tablespoons sugar
1 Tablespoon cinnamon
¾ cup ground walnuts or pecans

Preheat oven to 325°. Combine pudding mix and cake mix in bowl. Add sour cream, water, oil, and slightly beaten eggs; beat well. Grease and flour two 9x5 loaf pans (or 4 mini loaf pans). Pour ¼ batter in each pan. Combine sugar and cinnamon for topping. Sprinkle on batter. Top evenly with rest of batter. Sprinkle topping over each bread and top with nuts, pressing gently into batter.

Bake 1 hour (about 40 minutes for mini loaves) or until bread tests done. Leave in metal bread pans 10 minutes to cool, and then remove from pan.

Sandy McGhie, Rochester

Petits Pains (French Hard Rolls)

Sponge:

2 cups warm water (110-115°)
1 teaspoon active dry yeast
3 cups unbleached all-purpose flour

Dough:

3 cups unbleached all-purpose flour
1½ teaspoons salt
2 teaspoons sugar
All the sponge, above

Cookie sheet or pizza pan dusted with cornmeal

Sponge: Place water in mixing bowl and sprinkle the yeast on the surface, whisk together. Add flour and mix to produce a heavy paste. Cover with plastic wrap or slip bowl into a plastic bag. Let rise at room temperature for 8-12 hours (I usually mix the sponge in the evening and let rise overnight).

Dough: Next morning or afternoon mix flour, salt and sugar and add to sponge. Knead to form smooth and elastic dough, about 5-7 minutes, adding more flour, a tablespoon at a time, if the dough is too soft. Transfer the dough to an oiled bowl, turn once to oil top. Cover bowl with plastic wrap. Let dough rise at room temperature until it has doubled, about 1-1½ hours.

Form rolls: Turn dough out onto a lightly floured surface. Press dough with the palm of your hand to deflate it. Divide dough into 18 pieces; form round rolls and place on cornmeal dusted cookie sheet. Cover the rolls with a towel and let rise 1 hour. Slash rolls with a sharp knife or razor blade.

Preheat oven to 500°F: On lowest oven rack, set an empty pan. (cast iron frying pan works well). When the 500° temperature is reached, pour 1 cup water into the empty pan, being VERY CAREFUL not to burn or scald yourself. Place sheet with rolls on middle oven rack and reduce temperature to 450°F. Bake for 20 minutes. Reduce oven temperature to 350°F and bake 11 minutes more. Remove rolls from oven and cool on wire rack.

Note: Letting the sponge rise overnight produces the chewy texture and hard crust typical of European breads. The hot oven temperature lets the gases in the dough expand rapidly.

Yields 18 rolls.

Margo Nordstrom, Rochester

Savory Party Bread

- 1 (1½ pound) round loaf sourdough bread, unsliced
- 1 pound monterey jack cheese, sliced
- ½ cup butter or margarine, melted
- ½ cup finely chopped green onions
- 2-3 teaspoons poppy seeds

Cut the bread lengthwise and crosswise without cutting through the bottom crust. Insert cheese between cuts. Combine butter, onions and poppy seeds' drizzle over the bread. Wrap in foil; place on baking sheet.

Bake at 350° for 15 minutes. Uncover and bake 10 minutes longer or until cheese is melted.

Serves 6-8.

Serve with wild rice soup or beer cheese soup.

Barb Nigon, Eyota

Puffed Apple Pancake

- 3 Tablespoons butter
- 3 medium apples, peeled and sliced
- 3 eggs
- ¾ cup milk
- ½ teaspoon vanilla
- ½ cup flour
- 2 Tablespoons sugar
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 4 Tablespoons brown sugar

Preheat oven to 450°.

Melt butter in 10-12 inch deep dish pie pan in oven. Place apple slices over melted butter in even layers. Return to oven until butter sizzles, being careful not to let butter brown. Mix eggs, milk and vanilla, then add flour, sugar, salt, and cinnamon. Pour batter over apples and sprinkle brown sugar on top.

Bake in 450° oven for 25 minutes.

Beth Postier, Oronoco



Apricot Scones with Devonshire Cream

- 1 (3 ounce) package cream cheese, softened
- 1 Tablespoon confectioners sugar
- ½ teaspoon vanilla extract
- 1/3 cup whipping cream
- 2 cups all-purpose flour
- ¼ cup sugar
- 1 Tablespoon baking powder
- ¼ teaspoon salt
- 1/3 cup cold butter
- ½ cup dried apricots, chopped
- ½ cup pecans, chopped
- 1 teaspoon orange peel, grated
- 1 cup whipping cream, divided
- Jam of your choice

Devonshire Cream:

In small mixing bowl, beat cream cheese, confectioners sugar and vanilla until fluffy. Gradually beat in enough cream to achieve a spreading consistency. Cover and chill for at least 2 hours.

For scones:

Combine the dry ingredients in a bowl. Cut in butter until mixture resembles fine crumbs. Add apricots, pecans and orange peel. With a fork, rapidly stir in 1 cup whipping cream, just until moistened. Turn onto a floured surface, knead 5-6 times. Divide in half, shape each into a ball. Flatten each ball into a 6 inch circle; cut each circle into 8 wedges. Place 1 inch apart on ungreased baking sheet. Brush with remaining whipping cream.

Bake at 375° for 13-15 minutes or until a toothpick comes out clean. Serve with Devonshire cream and jam.

Serves 16.

Cindy Plopper, Byron

Helpful hint...

It used to be easy to tell if a spice was old because prices were stamped on the container. A low price needed to be compared to those in the grocery store giving us a clue to its age. McCormick Spices ran ads telling us that if we had rectangular tins of theirs or if "Baltimore MD" appeared on the label of the glass bottle it was at least 15 years old. I have called General Mills on specialty flour and they could tell me the age by the UPC code.

Multi-Grain Scones

- 1 egg
- ½ cup sugar
- 5 Tablespoons olive or vegetable oil
- Whisk these ingredients together in a large bowl. Set aside.
- 1/8 teaspoon lemon zest
- ½ cup oatmeal, not instant
- ¼ cup wheat bran
- 1½ cups unbleached white flour
- 2 Tablespoons millet
- 2 Tablespoons poppy seeds
- ½ teaspoon salt
- 1 Tablespoon baking powder
- ½ teaspoon cinnamon
- ½ cup milk

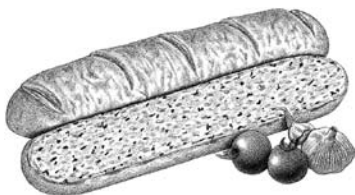
Preheat oven to 375°

Mix all dry ingredients together in a separate bowl until well incorporated. Slowly add dry ingredients into the egg, sugar, and oil mixture and mix to create a thick dough. Add ½ cup milk and mix well.

Lightly grease a baking sheet. Scoop up Tablespoons of the dough and drop them one by one in mounds onto baking sheet, leaving 2 inches of space between. You should have 10 scones. Bake for 15-20 minutes, just until crust is barely golden brown and dough is dry. Remove from oven and let cool for 10 minutes.

If you prefer to glaze them, mix 3 Tablespoons of freshly squeezed lemon juice and ¼ cup powdered sugar and whisk with a fork until combined. Drizzle 1 Tablespoon over each scone.

Natalie Price
Kasson



Helpful hint...

If you need a pitcher for syrup look no further than a teapot. The teapot can also serve to hold olive oil for your salads or cream for your coffee.

Pear Bread

- 2 cups flour
- 1 cup sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1/8 teaspoon nutmeg
- ½ cup butter
- 2 eggs
- ¼ cup buttermilk
- 1 teaspoon vanilla
- 1 cup finely chopped peeled ripe pears

Combine flour, sugar, baking powder, baking soda, salt and nutmeg; cut in butter until resembles crumbs. Combine eggs, buttermilk and vanilla; stir into your mixture until just moistened. Fold in pears. Spoon into two greased 5¾ x 3 x 2-inch loaf pans.

Bake at 350° for 35-40 minutes or until toothpick comes out clean. Cool for 10 minutes before removing from pans.

Beth Rasmussen, Chatfield

Grapenut Bread

- 1 cup grapenuts
- 2 cups buttermilk
- 2 eggs
- 2 cups sugar
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 4 cups flour (2 cups white and 2 cups wheat)
- 1 cup nuts, optional
- ½ cup raisins, optional

Soak grapenuts in buttermilk for 30 minutes. Mix rest of ingredients into grapenuts. Grease 2 loaf pans. Pour half in each pan and bake for 1 hour at 350°.

Rose Smith, St. Charles

Helpful hint...

Need nuts chopped coarsely? Take out your rolling pin, put the nuts into a zip lock plastic bag and roll the rolling pin over the bag.

Yellow Squash Muffins

1 pound yellow summer squash,
cut into 1 inch slices
½ cup butter, melted
1 egg, slightly beaten
1½ cups all-purpose flour
½ cup sugar
2½ teaspoons baking powder
½ teaspoon salt

Cook squash in water until tender, drain and mash. Stir in butter and egg. Combine flour, sugar, baking powder and salt. Stir in squash mixture just until moistened.

Fill greased muffin cups $\frac{3}{4}$ full. Bake at 375° for 20-25 minutes. Cool 5 minutes before removing from pan to wire rack.

Yields 1 dozen.

Gloria Strain, Cannon Falls

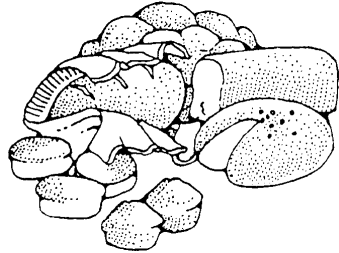


Sour Cream and Chive Biscuits

3 cups biscuit/baking mix
3 Tablespoons snipped chives
2/3 cup water
2/3 cup sour cream

In a large bowl, combine biscuit mix and chives. Stir in water and sour cream just until moistened. Drop by heaping Tablespoonfuls onto a baking sheet coated with cooking spray. Bake at 450° for 8-10 minutes or until lightly browned. Serve warm. Yields 16 biscuits.

Rita Stock, Rochester



Helpful hint...

Sift flour in a pinch. Pour flour into a colander and shake it back and forth over a larger bowl or wax paper.

Cookies

Peanut Butter Bars

- 1 2/3 cup graham crackers, finely crushed
- 1 cup margarine, melted
- 1 cup peanut butter, any variety
- 3 1/2 cups powdered sugar
- 2 cups chocolate chips

Stir together graham crackers, margarine, peanut butter, and powdered sugar. Press firmly into 9 X 13-inch pan. Melt chocolate chips and spread on top. Refrigerate. Cut into squares. These freeze well.

Norma Amundson, Oronoco

Perfect Morsels

- 2 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter, cut into small pieces
- 1 1/2 cups light brown sugar, packed
- 1 Tablespoon vanilla extract
- 2 eggs, room temperature
- 1 teaspoon water
- 1 cup pecans, chopped
- 1 (6 ounce) package milk chocolate toffee bits
- 1 (6 ounce) package milk chocolate chips
- 1 (6 ounce) package semisweet chocolate chips

Preheat oven to 325° F.

Whisk together flour, baking powder, and salt, set aside. Beat butter until light and fluffy with a mixer at medium-high speed. Add brown sugar and vanilla; mix well.

Combine eggs and water; beat with a fork. Add to butter mixture; beat well. Add flour mixture; beat at low speed just until combined. Stir in pecans, toffee bits, and chocolate chips. Chill 1 hour or until dough is firm.

Drop dough by Tablespoonfuls onto an ungreased baking sheet. Bake about 10 minutes, until lightly browned on the edges only. Cool on wire racks.

Makes 5 dozen.

Claryce Bany, Eyota

Chocolate Mint Cookies

- 1 1/4 cups butter, no substitutes
- 2 cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 3/4 cup cocoa
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 32 round thin mint chocolate patties



Cream butter and sugar. Add eggs, one at a time. Beat in vanilla. Gradually add flour, cocoa, baking soda, and salt. Beating until well combined.

Drop by Tablespoonfuls onto an ungreased baking sheet. Bake at 350° for 9-10 minutes until puffy and tops are cracked.

Invert half of the cookies onto a wire rack. Immediately place a mint patty on each, and then top with remaining cookies. Press lightly to seal. Cool completely.

Paula Bessingpas, Stewartville

Oatmeal Raisin Cookies

- 1 cup butter or margarine, softened
- 2 cups brown sugar, firmly packed
- 2 eggs
- 3 Tablespoons lemon juice
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 cups quick-cooking oatmeal
- 1 1/2 cups raisins
- 1 cup walnuts, chopped

Beat butter or margarine and sugar until creamy, then beat in eggs and lemon juice. Add flour, salt, and baking soda. Mix thoroughly. Add oatmeal, raisins, and walnuts and stir until well combined. Drop by rounded Tablespoonfuls onto ungreased baking sheets, spacing about 2 inches apart. Bake at 350° for 18-20 minutes or until edges are golden brown.

Madonna Fogarty, Eyota

Bailey's® Irish Cream Chocolate Chip Cookies

½ cup butter
½ cup granulated sugar
½ cup brown sugar
1 large egg
1 teaspoon pure vanilla extract
½ cup Bailey's® Irish Cream
2 ¼ cups flour
½ teaspoon baking soda
½ teaspoon salt
½ (6 ounce) bag semi-sweet chocolate chips
½ (6 ounce) bag milk chocolate chips
½ (6 ounce) bag butterscotch chips

In a large bowl, blend butter, both sugars and egg until fluffy. Stir in vanilla extract and Bailey's Irish Cream®.

Sift dry ingredients together in a separate smaller bowl.

Slowly blend dry ingredients into creamed mixture. Mix in chocolate and butterscotch chips. Drop by Tablespoon-sized portions onto ungreased baking sheets.

Bake in preheated oven at 375° for 8-10 minutes. Cookies will be slightly fluffy and light in color.

Mildred Christopherson, Rochester

Chocolate Peanut Butter Pizza

½ cup sugar
½ cup brown sugar
½ cup butter, softened
½ cup peanut butter, not low-fat
½ teaspoon vanilla
1 egg
1 ½ cups flour
2 cups mini marshmallows
1 (6 ounce) package chocolate chips

Heat oven to 375°.

Combine sugars, butter, peanut butter, vanilla, and egg; blend well. Stir in flour.

Press dough evenly over bottom of 12-inch pizza pan forming a rim along the edge. Bake at 375° for 10 minutes. Sprinkle with chocolate chips and marshmallows. Bake an additional 5-8 minutes until marshmallows are lightly browned. Cool. Cut into wedges.

Store in an air-tight container.

Gloria Daniels, Eyota

Frosted Rhubarb Cookies

1 cup shortening
1 ½ cups brown sugar, packed
2 eggs
3 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 ½ cups diced fresh or frozen rhubarb
¾ cup flaked coconut

Frosting:

1 package (3 ounces) cream cheese, softened
1 Tablespoon butter, softened
1 ½ cups confectioners' sugar
3 teaspoons vanilla extract

In a large mixing bowl cream shortening and brown sugar. Beat in eggs. Combine the flour, baking soda, and salt; gradually add to creamed mixture and mix well. Fold in coconut and rhubarb.

Drop by rounded Tablespoonfuls 2-inches apart onto greased baking sheets. Bake at 350° for 10-14 minutes or until golden brown. Cool for 1 minute before removing to wire racks to cool completely.

Frosting:

In a small mixing bowl, beat cream cheese and butter until fluffy. Beat in confectioners' sugar and vanilla. Spread over cookies.

Note: Optional - may add ½ cup chopped pecans with rhubarb and coconut.

If using frozen rhubarb, measure rhubarb while still frozen. Then thaw completely. Drain in a colander, but do not press liquid out.

Melanie Glynn, Rochester

Helpful hint...

If your family size has gotten smaller and you still like to bake and eat fresh cookies, cut the recipe in half and enjoy those favorite recipes.

Helpful hint...

Many cookie doughs can be refrigerated. Package the cookie dough in an airtight container and store up to 2 days. Most doughs can be frozen for up to 3 months.

Dipped Molasses Cookies

- 2 cups sugar
- 1 ½ cups vegetable oil
- 2 eggs
- ½ cup molasses
- 4 cups flour
- 4 teaspoons baking soda
- 1 Tablespoon ground ginger
- 2 teaspoons cinnamon
- 1 teaspoon salt

Frosting:

- 2 (12 ounce) packages vanilla baking chips
- ¼ cup shortening

Combine sugar and oil; mix well. Add eggs one at a time, beating well after each. Stir in molasses. Combine dry ingredients, gradually add to creamed mixture and mix well.

Shape dough in balls; roll in white sugar. Bake at 350° for 10-12 minutes.

Melt vanilla chips with shortening. Dip cookies halfway or drizzle a little on cookies.

Lisa Guenther, Rochester

Lemon Crisps

- 1 (18.25 ounce) package lemon cake mix with pudding
- 1 cup Rice Krispies® cereal
- ½ cup butter or margarine
- 1 egg

Melt butter or margarine. Stir in rest of the ingredients. Mix well. Shape dough into balls. Place on parchment lined cookie sheets. Press a thumbprint into each dough ball. Bake at 350° for about 9 minutes. Cool on cookie sheet for one minute before removing to a wire rack to finish cooling.

Nancy Kohrs, Rochester



Charleston Cherry Bars

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1 (10 ounce) bottle red maraschino cherries, drained and chopped
- 1 cup light brown sugar, packed
- ½ cup pecans, chopped

Heat oven to 350°. Grease a 9 X 13 inch pan.

Combine dry ingredients, set aside. Combine and cream butter and sugar for about 2 minutes. Add 1 of the eggs and 1 egg yolk, reserving the white. Mix well. Add vanilla and almond extracts. Blend into flour mixture until smooth. Scatter dough in pan. Pat down evenly with buttered fingers. Set aside.

Beat reserved egg white to stiff. Pat cherries dry with paper towel. Stir cherries and light brown sugar until combined, add to beaten egg white. Spread over prepared crust. Sprinkle with chopped pecans.

Bake at 350° for 30 minutes. Cool cookie completely in pan on rack before cutting and serving.

Marlene Jensen, Rochester

Helpful hint...

Don't grease sides of pan as brownie batter needs to "climb" sides of pan during baking.

Helpful hint...

To keep cookies crisp, store in a container with a loose lid

Chocolate Chip Cranberry Cream Cheese Bars

- 1 cup butter or margarine, softened
- 1 cup brown sugar, packed
- 2 cups all-purpose flour
- 1½ cups quick cooking oats
- 2 teaspoons grated orange peel
- 2 cups semi-sweet chocolate chips
- 1 cup sweetened dried cranberries
- 1 (8 ounce) package cream cheese, softened
- 1 (14 ounce) can sweetened condensed milk (not evaporated)
- 1 teaspoon pure vanilla extract

Preheat oven to 350°.

Beat butter and sugar until creamy. Gradually beat in flour, oats, and orange peel until crumbly. Stir in chocolate chips and cranberries; reserve 2 cups of mixture. Press remaining mixture onto bottom of a greased 9 X 13-inch baking pan. Bake 15 minutes. Remove from oven.

Beat cream cheese until smooth. Gradually beat in sweetened condensed milk. Beat in vanilla. Pour mixture over hot crust; sprinkle with reserved mixture. Return to oven; bake 25-30 minutes or until center is set. Cool in pan on a wire rack. Cut into bars. Refrigerate leftovers.

Yields: 36 bars.

Deborah Palmer, Rochester



Macadamia Cookies with Caramel

- ½ cup shortening
- 1 1/3 cup brown sugar, packed
- 1 egg
- 2 ¼ cups flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- 1 cup grated apple
- 1 cup raisins
- ½ cup apple juice
- ½ cup macadamia nuts, halved

Cream shortening and sugar; add egg. Sift dry ingredients together, add to creamed mixture and blend well. Add remaining ingredients and mix. Drop by Tablespoonfuls onto an ungreased cookie sheet. Bake at 375° for 10-12 minutes.

Makes 4 dozen.

Caramel:

- ¼ cup butter
- ¼ cup brown sugar
- 1 ½ cups powdered sugar
- ¼ teaspoon salt
- 2 ½ Tablespoons cream



Combine ¼ cup butter and ¼ cup brown sugar in small saucepan, heat until blended. Add 1 ½ cups powdered sugar, ¼ teaspoon salt and 2 ½ Tablespoons cream or milk. Blend well. Spread icing onto cookies while they are still hot.

Helen Pries, Eyota

Helpful hint...

Grease the cookie sheet only if stated in the recipe. Many cookie recipes contain enough fat that greasing the sheet isn't necessary.

Orange-Cardamom Cookies

- 1 ¼ cups C&H® granulated cane sugar
- 1 butter flavor Crisco® stick or 1 cup butter flavor Crisco® all-vegetable shortening
- 1 egg
- ¼ cup light corn syrup or regular pancake syrup
- 1 Tablespoon freshly grated orange peel
- 1 teaspoon vanilla
- ½ teaspoon orange extract
- 3 cups all-purpose flour
- 1 ¼ teaspoons cardamom
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon

Combine C&H® granulated cane sugar and shortening in large bowl. Beat at medium speed of electric mixer until well blended. Add egg, syrup, orange peel, vanilla, and orange extract. Beat until well blended and fluffy. Combine flour, cardamom, baking powder, baking soda, salt, and cinnamon. Add gradually to creamed mixture at low speed. Mix until well blended. Divide dough in half. Roll each half into a 12-inch long log. Wrap and chill 4 hours, or until firm. Heat oven to 375° F. Grease baking sheets with shortening. Place sheets of foil on counter for cooling cookies or use cooling racks. Cut rolls into ¼ inch slices. Place 1-inch apart on prepared baking sheets. Bake 7 to 9 minutes, or until bottoms are lightly browned. **DO NOT OVERBAKE.** Cool 2 minutes on baking sheet. Remove cookies to foil or cooling racks to cool completely.

Makes 5 dozen.

Darlene Schmidt, Rochester



German Chocolate Cake Cookies

- 1 package Pillsbury® Plus German Chocolate cake mix
- 1 (6 ounce) package semi-sweet chocolate chips
- ½ cup oatmeal
- ½ cup raisins
- ½ cup oil
- 2 eggs, slightly beaten

In a large bowl combine all ingredients, blend well. Drop dough by rounded teaspoons onto ungreased cookie sheet. Bake at 350° for 8-10 minutes or until set, cool 1 minute. Remove from cookie sheet onto cooling rack.

Gayle Strain, Byron

Oreo Christmas Cookie

- 1 (1 pound 2 ounce) package Oreo® cookies, crushed
- 1 (8 ounce) cream cheese, softened

Mix top two ingredients together and roll into approximately 1-inch balls. Stick a toothpick in top of ball. Place in freezer until quite firm.

1 pound white almond bark

Take and melt 1-pound white almond bark. Remove cookies from freezer. Dip or spoon melted almond bark over cookies while holding toothpick. Let excess almond bark drip off. Set on wax paper to dry - when dry remove toothpick.

1 cup chocolate chips



Melt about 1 cup chocolate chips over low heat in saucepan on stove or microwave, until melted. Put in a zip lock bag, cut one end of bag - a small hole. Drizzle tiny amount of melted chocolate over top of cookie in a zigzag motion. Let sit until cookie dries.

Linda Williamson, Stewartville



Desserts and Candies

Chocolate-Drizzled Angel Food Cake

- 1 (7 to 8-inch) angel food cake
- 2 Tablespoons orange liqueur
- 2 Tablespoons orange juice
- 6 ounces bittersweet or dark chocolate
- ½ cup butter
- 2 cups powdered sugar
- ¼ cup whipping cream

Generously poke holes through the top of the cake, all the way through with a long wooden skewer. Stir together orange liqueur and orange juice. Drizzle orange mixture over cake.

For the chocolate glaze, in a small saucepan melt bittersweet or dark chocolate with butter over low heat, stirring frequently. Remove from heat.

Whisk in powdered sugar and whipping cream. Spoon evenly over cake.

Makes 10 to 12 servings.

Lauren Allen, Rochester

Chocolate Lovers Brownies

- 1 box brownie mix
- 3 Symphony® milk chocolate bars (big)

Mix brownies according to package. Pour half in greased 9 X 13-inch pan, place all 3 candy bars on top of bottom layer. Pour remaining brownie mixture over the bars. Bake as directed on brownie mix package.

Carrie Burgdorff, Oronoco

Helpful hint...

To select a pie pan be sure it's size matches the diameter called for in the recipe. Leftover filling can be baked in custard cups. If the pie has a top crust, cover the custard cup with aluminum foil and bake for about 1/3rd the time requested in the recipe.

Self Frosting Cake

- 1 cup dates, chopped
- 1 ½ cups boiling water
- 1 ½ teaspoon baking soda
- ¾ cup Crisco® or butter
- 1 cup sugar
- 2 eggs, well beaten
- 1 ¾ cups flour
- 1 teaspoon salt
- ¾ teaspoon baking soda

Combine the dates, boiling water and soda. Allow to cool.

Cream the Crisco® or butter, sugar, and eggs. Add the cooled date mixture. Sift together the flour, salt and soda. Combine with the first mixture.

Mix well and pour into a well greased and lightly floured 9 X 13-inch cake pan.

Frosting:

- 1 cup chocolate chips
- ½ cup walnuts, chopped
- ½ cup white sugar

Mix frosting ingredients together and sprinkle over cake batter.

Bake at 350° for 40 minutes.

Holly Gregory, Rochester

Rocky Road Candy

- 4 ½ (1/2 ounce) milk chocolate bars
- 3 cups tiny marshmallows
- ¾ cup walnuts, coarsely broken

Partially melt chocolate over hot water, remove from heat and beat until smooth. Stir in marshmallows and nuts.

Spread into a buttered 8 X 8 X 2-inch pan. Chill until firm. Cut into squares.

Betty Schumann, Grand Meadow

Helpful hint...

In candy making the most accurate test for doneness is to use a candy thermometer.

Hawaiian Wedding Cake

- 2 cups all-purpose flour
- 1 ½ cups granulated sugar
- 2 teaspoons baking soda
- 2 eggs, lightly beaten
- 1 (20 ounce) can crushed pineapple
- 1 cup shredded coconut
- 1 cup walnuts, coarsely chopped
- ½ cup (1 stick) unsalted butter, softened
- 4 ounces cream cheese, softened
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract

Heat oven to 325° coat a 13 X 9 X 2-inch baking dish with nonstick spray.

In a large bowl, mix flour, granulated sugar, baking soda, eggs, pineapple with juice, coconut and walnuts. Stir with a wooden spoon until just combined and all ingredients are moist.

Spoon mixture into the prepared pan. Bake at 325° for 35 - 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Remove from oven and cool on a wire rack.

In a bowl, beat butter and cream cheese until smooth. Gradually beat in confectioners' sugar and vanilla until smooth. Frost cooled cake with cream cheese mixture.

Rose Henning, Rochester

Creamy Orange Bon Bons

- 1 quart vanilla ice cream
- ½ cup powdered orange drink - like Tang®
- 1 (12 ounce) package semi-sweet chocolate chips

With a small ice cream scoop or melon baller, scoop balls of vanilla ice cream onto a cold cookie sheet lined with wax paper. Place in the freezer to keep the balls firm.

Put the chocolate chips in a microwave safe bowl and microwave at medium until melted, about 1 ½ minutes. Stop and stir every 30 seconds.

Spread orange drink powder onto a pie plate. Roll ice cream balls in the powder and return them to cookie sheet. Drizzle the melted chocolate over the coated ice cream balls.

Return to freezer until ready to serve.

Karen Kalmes, Rochester

Raspberry Cake

Mix together:

- 2 cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon soda
- 1 teaspoon cinnamon

Blend:

- ½ cup butter
- 1 ¼ cups sugar
- 3 eggs
- ¾ cup sour milk
(or ¼ cup sour cream and ½ cup milk)
- 1 teaspoon vanilla
- 1 cup raspberries



Blend butter and sugar; add eggs, one at a time, add vanilla. Next alternately add milk and dry ingredients, fold in raspberries.

Prepare a 9 X 13-inch baking pan. Pour above mixture into pan. Bake at 350° for 30 minutes - test with toothpick.

Frosting:

- 1/3 cup butter
- ½ teaspoon salt
- 3 cups powdered sugar
- ½ teaspoon vanilla

Blend butter, salt, and vanilla. Add powdered sugar, slowly. If too thick add milk or cream to spreading consistency. Frost cake and put a berry on each piece of cake.

Jane Kottschade, Plainview

Malt Shop Pie

- 1 graham cracker crust
- 1 pint vanilla ice cream - softened
- ½ cup crushed malted milk balls
- 1 Tablespoon milk
- 3 Tablespoons instant malt flavor powder
- 3 Tablespoons marshmallow topping
- 1 Tablespoon milk
- 1 cup whipping cream, whipped

Blend ice cream, malted milk balls, and 1 Tablespoon milk. Put in crust and freeze.

Mix malted powder, marshmallow crème and 1 Tablespoon milk. Fold in whipped cream and beat again to soft peaks. Spread over frozen layer mixture. Top with a few crushed malted milk balls.

Mary Kruse, Rochester

Pumpkin Pie Cake

- 1 can pumpkin
- 4 eggs
- 1 can evaporated milk
- 1 ½ cups sugar
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- 1 small can crushed pineapple with juice
- 1 package yellow cake mix
- 1 cup melted butter
- 1 cup chopped nuts

Mix together pumpkin, eggs, milk, sugar, spices, pineapple and juice. Beat well and pour into a 9 X 13-inch cake pan. Sprinkle cake mix over and drizzle with butter. Sprinkle with nuts.

Bake at 350° for one hour. Serve with whipped cream.

Laurie Mork, Rochester

Pumpkin Pie Bars

- 1 1/3 cups flour
- ½ cup brown sugar
- ¼ cup white sugar
- ¾ cup butter
- 1 cup quick oatmeal
- ½ cup chopped pecans
- 1 (8 ounce) package cream cheese, softened
- ½ cup sugar
- 3 eggs
- 1 (15 ounce) can pumpkin
- 1 Tablespoon pumpkin pie spice

Preheat oven to 350°.

Mix flour, brown sugar and ¼ cup of white sugar in bowl, cut in butter with pastry blender or fork until mixture resembles coarse crumbs.

Stir in oats and pecans. Reserve 1 cup of oat mixture. Press remaining mixture into 9 X 13-inch greased pan. Bake 15 minutes.

Beat cream cheese, remaining ½ cup sugar, eggs, pumpkin and pumpkin pie spice in bowl with mixer. Pour over crust, sprinkle with reserved crumbs. Bake 25 minutes. Refrigerate after cool.

Sharon Nagel, Stewartville

Apple Dew

- 1 ½ cup sugar
- 1 cup butter (best to use real butter)
- 2 teaspoons cinnamon
- 1 large Granny Smith apple,
chopped in small pieces
- 2 (8-count) packages crescent rolls
- 1 (12 ounce) can Mountain Dew® soda

Place sugar, cinnamon and butter in a saucepan. Heat until butter is melted and sugar is dissolved. Separate crescent rolls. Put approximately 2 teaspoons of apples close to the wide end of each triangle. Roll dough to form a crescent. Place the rolls in a greased 9 X 13-inch pan. Pour cinnamon/butter mixture over the crescent rolls. Pour Mountain Dew® over last.

Bake in a 350° oven for approximately 35 minutes. Cool for 10-15 minutes. Serve with a side of vanilla ice cream.

Brenna Scanlan, Hayfield

Banana Nut Bars

- 1 cup sugar
- 1 cup mashed bananas (approximately 3)
- 1/3 cup cooking oil
- 2 eggs
- 1 cup flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup chopped nuts



Heat oven to 350°. Grease 9 X 13-inch pan.

Beat sugar, bananas, oil, and eggs in large bowl. Add dry ingredients. Stir in nuts. Spread in greased pan. Bake 25-30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with cream cheese frosting or frosting of your choice. Cover. Refrigerate.

Cream Cheese Frosting

- 1 (3 ounce) package cream cheese, softened
- 1/3 cup butter, softened
- 1 teaspoon vanilla
- 2 cups powdered sugar

Beat cream cheese, butter, and vanilla in medium bowl on low speed of mixer until smooth. Gradually beat in powdered sugar until smooth.

Ruth Smith, Byron

Caribbean Cocoa Cakes with Mango

When faced with providing a dessert for a Chocoholic, turn towards the home of chocolate. With half as much cocoa as flour, these cakes have a strong chocolate flavor. While they may resemble cup cakes, they have a drier consistency. They go excellent with a good cup of coffee. Or try them with fresh fruit like mango.

Cakes:

½ cup butter
1 cup sugar
3 eggs
¾ cup cocoa
1½ cups flour
3 teaspoons baking powder
Pinch of salt
2/3 cup milk
1 teaspoon vanilla

Beat the butter until creamy. Add the sugar, gradually beating until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Sift together the cocoa, flour, baking powder, and salt. Add the dry ingredients alternately with the milk, beating just until the flour is thoroughly incorporated. Beat in the vanilla. Spoon the batter into buttered and floured muffins tins, filling each cup 2/3 full. Bake the cakes in a 375° oven for 20 minutes or until a cake tester comes out clean. Carefully remove the cake from the tins and cool on a wire rack. Serve warm or cold.

Mangos in syrup:

¾ cup water
¾ cup sugar
2 ripe Mangos, diced

Make a simple syrup by mixing the sugar with water and heating until the sugar is dissolved. When cool, add the diced mango and let sit for at least 30 minutes to blend flavors. Spoon mango and syrup into a shallow bowl with a cocoa cake (or two).

Makes 16 cakes

Mike Snyder, Rochester

Helpful hint...

Fudge has good keeping quality so make several batches at a time and store it.

Strawberry Trifle

1 small box pudding - vanilla or cheese cake
1 cup milk
1 cup sour cream
1 (8 ounce) container Cool Whip®
1 large jello, red
1 pint strawberries
1 angel food cake

Mix:

1 cup milk
1 small box pudding
Stir in 1 cup sour cream
Fold in 1 small Cool Whip®

Mix:

2 cups boiling water
1 large box jello
Stir in 1 pint berries and cool

In trifle bowl:

Layer ½ of the angel food cake
½ of the pudding mix
½ of the jello and berries
Then layer again with cake, pudding, and berries.



Connie Undeberg, Chatfield

Electric Skillet Peanut Butter Fudge

2 cups granulated sugar or Splenda®
3 Tablespoons butter
1 cup Carnation® evaporated milk
1 cup mini marshmallows
1 1/3 cups peanut butter, chunky or creamy
1 teaspoon vanilla extract

Stir together sugar, butter, and evaporated milk in an electric skillet. Set thermostat at 250° F.

Boil, stirring constantly, for 5 minutes. Turn off pan. Stir in marshmallows, peanut butter, and vanilla, until blended completely. Pour into a well-buttered 8-inch square pan. Cool. Cut into 16 squares.

Jennifer Whipple, Rochester

Helpful hint...

Want to serve a striking garnish on your desserts try edible flowers. Check your garden for these special flowers and be sure they have not been sprayed with lawn or garden chemicals. Remember not all flowers are edible.

Meats and Main Dishes

Meatballs

- 3 pounds ground beef
- 1 pound Jimmy Dean® hot sausage
- 2 capfuls Worcestershire sauce
- 2 envelopes Lipton® onion soup mix
- 2 eggs
- 1½ cups oatmeal

Mix above together in a large bowl. Roll into ½-inch balls.

Bake on cookie sheet at 375° for 25 minutes.

Heat 3 cans cream of mushroom soup mixed with 1 small carton sour cream - do not boil.

Place meatballs in roasting pan and pour soup mixture on top.

Sandra Berhow, Stewartville

Pork Chop 'n Potato Bake

- 6 pork chops
- Vegetable oil
- 1 can cream of chicken soup
- ½ cup milk
- ½ cup sour cream
- ¼ teaspoon pepper
- ½ teaspoon salt
- 1 (24 ounce) package frozen hash browns, thawed
- 1 cup (4 ounces) shredded cheddar cheese
- 1 (2.8 ounce) can Durkee® fried onions

Brown pork chops in lightly greased skillet.

Combine soup, milk, sour cream, salt and pepper. Stir in potatoes, ½ cup cheese and ½ can Durkee® onions. Spoon mixture into a greased 9 X 13-inch baking pan. Arrange pork chops over the top of the potatoes. Bake, covered, at 350° for 45 minutes to 1 hour. Top with remaining cheese and onions. Bake, uncovered, for 5 more minutes.

Sue Daniels, Eyota



Chicken Little Nuggets

- 1 stick (4 ounces) unsalted butter, melted
- 1 ½ teaspoons cayenne pepper
- 1 teaspoon salt
- 1 ½ cups bread crumbs
- ½ cup unsweetened shredded coconut
- 1 ½ pounds skinless, boneless chicken breast, cut into 1-inch cubes

Preheat oven to 400°.

In a small bowl, combine the butter, cayenne pepper, and salt. In a shallow dish, combine the bread crumbs and coconut.

Brush the chicken cubes with the butter mixture, then toss in the coconut mixture to coat.

Place the coated chicken on a rack set on a baking sheet and bake until crisp and golden, about 25 minutes.

Serves 10.

Mary Evers, Lake City

Chicken Chili

- 1 can pinto beans
- 1 can Texas ranch style beans
- 1 can kidney beans
- 1 can rotel tomatoes
- 1 large can diced tomatoes
- 1 can whole kernel corn
- ½ package ranch dressing mix
- ½ package chicken taco mix
- ½ - 1 pound shredded cooked chicken



Mix all ingredients together in crockpot. Cook on low for 4 hours or on high for 2 hours. Serve with cheese, tortilla chips or bread.

Kari Friederichs, Chatfield

Helpful hint...

Left over turkey can be used in any of your recipes calling for chicken.

Mulligan Stew

- 1 ½ to 2 pounds ground beef
- 1 (10 ¾ ounce) can tomato soup
- 1 can water
- 3 to 4 medium potatoes, sliced
- 3 to 4 medium carrots, sliced
- 1 small onion, chopped
- 2 stalks celery, diced

Brown meat, add tomato soup and water then vegetables.

Cook slowly until vegetables are tender.

Serves 6 to 8.

Kathy Hawkins, Chatfield

Roadside Potatoes

- 3 cups half & half
- ½ cup (1 stick) butter or margarine
- 1 teaspoon salt
- 1 (24 ounce) package frozen hash brown potatoes
- ½ cup grated Parmesan cheese*

In saucepan, heat cream and butter; add salt. Place potatoes in oblong pan (9 X 13-inch or 2 smaller). Pour cream mixture over potatoes. Sprinkle with cheese. Bake uncovered for 1 hour at 325°.

**Grated American or Cheddar cheese could be used rather than Parmesan.*

Marjorie Holt, Rochester

Helpful hint...

Pork cooks quickly so to ensure that it is tender and juicy avoid overcooking. The meat can be slightly pink when done; it needs to only reach an internal temperature of 160 degrees. The juice should run clear, not pink, when the pork is pierced with a fork.

A great Christmas gift is an instant read meat thermometer.

Mexican Beef

- 1 ½ pounds boneless, beef round steak
- 1 (14 ounce) can diced tomato, Mexican style; don't drain
- 1 small onion, chopped
- 1 small can green chilies; don't drain
- 1 teaspoon dried oregano, crushed
- ¼ teaspoon ground cumin
- 1 clove garlic, crushed

Cut meat into six pieces.

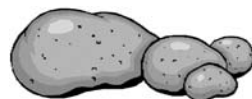
In a crockpot, place meat, undrained tomatoes, onion, green chilies, oregano, cumin, and garlic. Cover and cook on low setting for 8 to 10 hours or high setting for 4-5 hours. Shred meat and serve over cooked rice or as a filling for burritos or tacos.

Serves 6.

Suzy Johnson, Pine Island

Sweet Potato Casserole

- 4 large sweet potatoes or large can of unsweetened sweet potatoes
- 1 cup sugar
- 2 eggs, beaten
- ½ cup milk
- ½ cup butter
- 1 teaspoon vanilla



Mix above ingredients and put into casserole dish or glass 9 x 9-inch pan.

Topping:

- 1 cup brown sugar
- 1/3 cup flour
- ½ cup butter, softened – not melted
- 1 cup pecans, chopped

Mix together the first 3 ingredients with a fork. When thoroughly mixed, add pecans and mix again. Sprinkle over the sweet potato mix. Bake for 60 minutes at 350°.

Serves 12.

Patricia Jump, Stewartville

Fried Potatoes with Sausage

2 pounds Kielbasa
1 large onion, chopped
1 red pepper, chopped
1 green pepper, chopped
1 Tablespoon minced garlic
1 teaspoon thyme
Salt/pepper
8 large potatoes,
peeled and cut into 1-inch cubes

Slice kielbasa; fry in large skillet. Remove from skillet when heated through. Add onion, green and red peppers. Fry 2 minutes. Add potatoes, garlic, thyme and salt and pepper to taste. Fry until potatoes are tender. Add kielbasa and cook a few minutes longer.

Can serve immediately or keep warm in crock pot.

May also serve with chunky salsa and sour cream.

Kelly Keckhafer, Hayfield

Shrimp Creole

Sauté in 4 Tablespoons oil:

2 medium onions, sliced
1 cup celery, chopped
¼ cup green pepper, chopped

Cook until tender.

Blend in:

2 Tablespoons flour
1 teaspoon salt
1 teaspoon chili powder
¼ teaspoon garlic powder

Add:

4 cups tomatoes, gradually

Simmer for 15 minutes.

Then add cooked shrimp (1 pound) and 1 cup peas. Heat thoroughly. Serve over cooked rice.

Serves 6.

Carol Schoonover, Rochester

Baked Turkey Legs and Vegetables

2 - 3 turkey legs, uncooked
Rub legs with lemon juice from ½ lemon.

Seasoning:

1 teaspoon salt
½ teaspoon pepper
½ teaspoon garlic salt
½ teaspoon thyme

Combine seasonings; season turkey legs; set aside in shallow roasting pan.

Sauté

1 cup minced onion in ¼ cup butter or margarine until tender

Stir into sautéed onion 3 medium carrots, diced in ½-inch pieces (about 1 cup)

½ cup celery, diced small

1 medium potato, diced small

Mix together and put on top of turkey legs and around turkey legs in the pan.

Pour 1 cup white wine or chicken broth in pan.

Bake 1 ½ hours at 400 occasionally.

Karen Sellner, Byron



Helpful hint...

A 15 pound turkey needs to start thawing in the refrigerator on Sunday to be ready by Thursday. Not enough refrigerator room, then consider buying a fresh turkey and make arrangements with the Meat Department to pick it up the day before Thanksgiving.

Filled Crescent Rolls/Savory Chicken Squares

- 1 package (3 ounces) cream cheese, softened
- 2 Tablespoons butter, melted
- 2 cups cooked, cubed chicken or 2 cans (8 ounces each) boned chicken
- Salt and pepper to taste
- 2 Tablespoons milk
- 1 Tablespoon chopped chives or onion
- 1 Tablespoon chopped pimiento, optional
- 1 can (8 ounce) Pillsbury® Quick Crescent Dinner Rolls
- 1 Tablespoon butter, melted
- ¾ cup seasoned croutons, crushed
- 1 can cream of chicken soup

Beat cream cheese and 2 Tablespoons of butter until smooth. Blend in chicken, salt, pepper, milk, chives or onion, and pimiento (if used).

Separate crescent dough into 4 rectangles. Firmly press together perforations to seal. Spoon ½ cup of chicken mixture onto center of each rectangle. Pull 4 corners of dough to top center of chicken mixture and twist to seal edges. Brush tops with remaining Tablespoon of butter that has been melted. Dip tops in crouton crumbs.

Bake at 350° on ungreased baking sheet 20-25 minutes or until golden brown.

Makes 4 sandwiches.

Recipe can be doubled and freeze for later use.

Heat a can of cream of chicken soup and spoon over each puff when served. Delicious served with a salad or fruit.

Shirley Sonsalla, Byron

Helpful hint...

Ground beef is just as nutritious as steak, but it costs less and is used in many recipes that will make more servings per pound (think casseroles).

Venison Stroganoff

- 1 ½ pounds venison, round steak, roast
- 1 medium onion, diced
- 1 can condensed beef broth
- 1 can cream of mushroom soup
- 1 can small mushroom slices
- Garlic salt to taste
- Salt & pepper
- 1 carton (8 ounces) sour cream
- Egg noodles

Brown meat in skillet with onions. Remove from skillet and put in crockpot along with soups, mushrooms, garlic salt, salt and pepper. May add a beef bouillon cube if desired. Cook all day on low, about 9 hours. Add sour cream about 15 minutes before serving. Serve over cooked noodles.

Joshua Theisen, Rochester

Venison Barley Stew

- ½ cup onions
- 1 cup carrots
- 1 cup celery
- 1 ½ pound venison, cut into stew meat pieces and browned with the onions, carrots, and celery. Put venison mixture into a crockpot.
- 3 cups fat free chicken broth

Add:

- 1 can cream of chicken soup (can use fat free soup)
- 1 can cream of mushroom soup (can use fat free soup)
- Season with salt and pepper
- 1 cup barley



Place all in crockpot (except barley) and cook on low for 5 to 6 hours. One hour and a half before serving add the cup of barley to thicken.

Mary Ann Wahl, Rochester

Shrimp-Champagne Pasta Toss

- 8 ounces angel hair pasta, cooked according to package directions, rinse and drained
- 1 Tablespoon extra virgin olive oil
- 2 Tablespoons minced shallots
- 1 pound fresh mushrooms, sliced
- 1 pound medium shrimp, peeled
- 1 ½ cups champagne
- ¼ teaspoon salt
- 2 Roma tomatoes, diced
- 1 cup heavy cream
- 3 Tablespoons minced parsley
- ½ cup fresh grated parmesan cheese

Cook pasta and set aside. In large skillet over medium-high heat - cook and stir mushrooms in oil until tender. Remove mushrooms to plate and set aside. Combine shrimp, champagne, and salt - sauté over medium high heat, just until liquid boils. Remove shrimp from pan. Add shallots and tomatoes to liquid. Boil until liquid is reduced in half, about 8 minutes, stir in ¾ cup heavy cream, and simmer until slightly thickened. Add shrimp and mushrooms to sauce, heat thoroughly. Stir in remaining ¼ cup cream. Toss with cooked pasta. Place on serving plate, sprinkle with chopped parsley and parmesan cheese.

Serves 4.

Serve with hot bread of choice and large tossed salad.

Helpful hint...

When making gravy pour the drippings into a measuring cup, wait a few minutes for the fat to float to the top. Use the upper layer to make the gravy.



Mary Whipple, Rochester

Helpful hint...

Most of us are familiar with fresh water fish, but when the seafood menu appears before us the decision becomes more difficult. Texture and flavor makes seafood unique. The examples below will help you choose which seafood best suits your taste.

	Mild Flavor	Medium Flavor	Full Flavor
Delicate Texture	Haddock	Whiting	Bluefish
	Sole	Crabs	Oysters
	Scallops		Mussels
Medium Texture	Cod	Mullet	Mackerel
	Lobster	Snapper	Triggerfish
	Shrimp	Orange Roughy	Farmed Salmon
Firm Texture	Chilean Sea Bass	Catfish	Sockeye Salmon
	Tilapia	Mahi	King Salmon
	Grouper	Tuna	Shark

Salads

Mixed Greens and Pear Salad

- 1/3 cup pecan halves
- 1/2 teaspoon cinnamon sugar
- 5 cups mixed salad greens
- 1 large pear, thinly sliced
- 1/2 cup cheddar cheese, shredded
- 1/4 cup dried cranberries
- 1/3 cup Italian salad dressing

Place pecans in microwaveable pie plate sprayed with cooking spray. Sprinkle with cinnamon sugar and toss to coat. Spread evenly on the pie plate and microwave on high for 1 to 1 1/2 minutes.

Toss greens with pear, cheese, and cranberries. Add pecans and dressing just before serving.

Serves 6.

Char Brown, Rochester

Rockin' Crab Salad/Dip

- 1/2 pound Maryland crabmeat, picked clean
- 1 (8 ounce) package cream cheese
- 1/2 cup sour cream
- 2 Tablespoons mayonnaise
- 1 Tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dry mustard
- 1 Tablespoon milk
- 1/4 cup grated cheddar cheese
- Pinch of garlic salt
- Sprinkle of paprika, for garnish

Mix cream cheese, sour cream, mayo, lemon juice, Worcestershire sauce, mustard, and garlic salt together. Add enough milk to make a creamy consistency, and then stir in half the grated cheese and all of the crabmeat. Pour into a greased 1-quart casserole. Top with remaining cheese. Bake for about 30 minutes at 325° F until mixture is bubbly and browned on top.

Ann Brueske, Rochester

Lemon Rice Salad

- 1 cup vegetable or olive oil
- 1/3 cup white wine vinegar
- 1 garlic clove, minced
- 1 to 2 teaspoons grated lemon peel
- 2 teaspoons sugar
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 6 cups cooked long grain rice
- 2 cups cooked wild rice
- 2 cups diced seeded cucumbers
- 2/3 cup thinly sliced green onions
- 1/4 cup minced fresh parsley
- 1/4 cup minced fresh basil or 1 teaspoon dried basil
- 1/2 teaspoon pepper
- 1/2 cup chopped pecans, toasted



In a jar with a tight-fitting lid, combine the first seven ingredients; shake well.

In a large bowl, combine long grain and wild rice; add dressing and toss. Cover and refrigerate overnight. Add the cucumbers, green onions, parsley, basil and pepper; mix well. Chill for 2 hours. Fold in pecans just before serving.

Serves 16 - 18.

Nanette Christenson, Rochester

Spring Salad

- 1 package ring macaroni - cooked, drained, set aside
- 3 cups shredded cabbage
- 1/2 cup each: onions, green peppers, celery - chopped fine
- Mix dressing ingredients separately
- 1 cup Miracle Whip®
- 1/2 cup sugar or Splenda®
- 1/3 cup white vinegar

Combine macaroni, cabbage mixture with dressing mixture in a large bowl. Refrigerate. Keeps well.

Variation:

Add 1 pint grape tomatoes or imitation crab

Sharon deCathelineau, Rochester

Baked German Potato Salad

3 strips bacon, cut into 1-inch pieces
1 cup chopped celery
1 medium onion, chopped
3 Tablespoons flour
1 ½ cups water
1 cup cider vinegar
2/3 cup sugar
(may add more if you prefer a sweeter taste)
1 teaspoon salt
¼ teaspoon pepper
8 cups cubed cooked potatoes

Fry bacon in skillet until crisp. Remove and drain on paper towels. Drain off fat and measure. Return ¼ cup fat back into skillet. Add celery and onion. Cook one minute and then blend in flour. Stir in water and vinegar. Cook stirring constantly until mixture is thick and bubbly. Stir in sugar, salt, and pepper. Put potatoes and bacon in a greased 3-quart casserole. Pour hot mixture over potatoes and bacon. Mix slightly and cover. Bake in a 350° oven for 30 minutes. Remove from oven and serve at once.

Serves 10 to 12.

LaDonna Fay, Byron

Mediterranean Potato Salad

2 pounds new red potatoes, cut into quarters
¾ cup classic Caesar dressing
½ cup parmesan cheese, grated
¼ cup parsley, chopped
¼ cup chopped roasted red peppers
(packed in a jar)

Cook potatoes in boiling water 10 to 12 minutes or until done. Do not peel potatoes. Drain. Pour dressing over potatoes in large bowl. Add cheese, parsley, and peppers. Toss and mix well.

Serve warm or chilled.

Serves 10.

Bonnie Swenson, Eyota

Italian Pasta Salad

2 cups cooked rotini pasta, drained
1 (14 ounce) can artichoke hearts, drained and cut into bite-size pieces
½ cup chopped red bell pepper
½ cup chopped green bell pepper
1 cup cubed provolone cheese
1 carrot, cut into julienne strips
¼ cup minced red onion
1 (2 ¼ ounce) can sliced pitted black olives
¼ pound salami, chopped

Dressing:

1/3 cup extra virgin olive oil
2 Tablespoons red wine vinegar
½ teaspoon salt
¼ teaspoon pepper
½ teaspoon sugar
½ teaspoon dry mustard
3 to 4 Tablespoons finely chopped fresh basil

Combine pasta, artichoke hearts, red pepper, green pepper, cheese, carrot, onion, olives and salami in a serving bowl.

Whisk extra virgin olive oil, vinegar, salt, pepper, sugar, mustard, and basil in a small bowl. Pour over pasta. Toss to coat. Season to taste.

Cover and refrigerate at least 2 hours or overnight. Toss before serving.

Joel Gregory, Rochester

Helpful hint...

Bell peppers come in an array of colors. Besides adding color to your dishes they pack great nutritional value. The red pepper has the most antioxidant qualities; however the yellow and orange ones are close behind. One yellow pepper will give you more Vitamin C than 3 - 8ounce glasses of orange juice. Green peppers are immature and haven't developed their full color and so the nutritional value has not fully developed either. Yet if you eat one it will furnish your Vitamin C for the day.

Red Gold & Green Salad

Salad:

- 1 (12 ounce) package Orzo or Acini de Pepe pasta, prepared according to package directions, drained and cooled
- 1 ½ cups crumbled feta cheese
- 1 cup diced red pepper
- 1 cup diced yellow pepper
- ¾ cup chopped kalamata olives
- 4 green onions, chopped
- ¼ cup golden raisins
- 2 Tablespoons capers

Dressing:

- 2/3 cup extra virgin olive oil
- 3 Tablespoons white wine vinegar
- 1 Tablespoon minced garlic
- 1 ½ teaspoons oregano
- 1 teaspoon prepared Dijon mustard
- 1 teaspoon cumin

Combine salad ingredients in a large bowl. Whisk together dressing ingredients. Pour dressing over salad and toss to combine. Salad can be served chilled or at room temperature.

Christine Hunter, Eyota

Lexington-Style Red Slaw

- ½ cup apple cider vinegar
- ¼ cup sugar
- ½ cup ketchup
- ½ teaspoon kosher salt or slightly less of table salt
- 1 teaspoon black pepper
- 1 Tablespoon hot sauce
- 5 to 6 cups finely chopped cabbage

To make dressing:

In small bowl – combine vinegar, sugar, ketchup, salt, pepper, and hot sauce. Whisk until sugar dissolves.

To make slaw:

Place cabbage in small bowl. Add dressing. Stir until well combined. Taste and adjust seasonings. Refrigerate for 1 hour before serving.

Serve on top of finely minced pork BBQ sandwich or on the side.

Lori Jergenson, Chatfield

Taco Salad

- 1 pound ground beef
- 1 package dry taco seasoning mix
- 1 head iceberg lettuce, shredded
- 2 cups (8 ounces) shredded cheddar cheese
- 1 can drained kidney beans, rinsed
- 2 large tomatoes, diced
- 1 can sliced black olives
- 1 bag (14.5 ounce) ranch flavored tortilla chips, crushed
- 1 bottle (16 ounce) sweet and spicy French dressing

Brown ground beef with taco seasonings. Drain and cool.

Layer half each of:

- Shredded lettuce
- Cheddar cheese
- Kidney beans
- Ground beef mixture
- Tomatoes
- Olives

Repeat layers and top with crushed tortilla chips. Drizzle with French dressing and serve. Serves 8-12.

Viola Kerr, Rochester

Helpful hint...

Caring for produce is important.

Wash produce just before you use it, not when you put it away (except leafy greens, rinse before refrigerating for crispness).

Fruits and vegetables with firm surfaces may be scrubbed with a brush. Do not wash fruits and vegetables with soap.

Store prepared salads and fresh cut produce in the refrigerator until served. Discard cut melons or sprouts if they have been out of the refrigerator for four hours or more.

Black Bean and Corn Salad

- 1/3 cup fresh lime juice
 - 1/2 cup olive oil
 - 1 clove garlic, minced
 - 1 teaspoon salt
 - 1/8 teaspoon ground cayenne pepper
- 2 (15 ounce) cans black beans, rinsed and drained
- 1 1/2 cup frozen corn kernels
 - 1 avocado, peeled, pitted, and diced
 - 1 red bell pepper, chopped
 - 2 tomatoes, chopped
 - 6 green onions, thinly sliced
 - 1/2 cup chopped fresh cilantro

Place lime juice, olive oil, garlic, salt, and cayenne pepper in a small jar. Cover with lid and shake until ingredients are well mixed.

In a small bowl, combine beans, corn, avocado, bell pepper, tomatoes, green onions, and cilantro.

Shake dressing and pour over the salad. Stir to coat.

Serve as a side salad or as a dip with tortilla chips.

Karen Loechler, St. Charles

Helpful hint...

Save money by buying frozen orange juice. The containers in the dairy case in many cases are reconstituted juice and you're paying for the added water and increased shipping cost. Another bonus is many of the frozen varieties do not contain added sweeteners.

Mediterranean Green Bean Salad

- 6 ounces grape or cherry tomatoes
- 1 pound fresh green beans
- 1/4 cup crumbled Feta cheese

Dressing:

- 6 Tablespoons olive oil
- 3 Tablespoons white wine vinegar
- 1/4 teaspoon Dijon mustard
- 2 large cloves garlic, peeled and crushed
- Salt and pepper to taste

Combine ingredients for dressing in a small bowl, mixing vigorously with a wire whisk. Set aside.

Trim beans and cook in salted water until crisp-tender, about 10 minutes. Drain beans. While still warm, place beans in a bowl and immediately pour dressing over and toss. Let stand until cool, stirring occasionally to prevent discoloration. When beans are cool, add cherry tomatoes and feta cheese.

Serve at room temperature, or cover and refrigerate until needed.

Susan McMillan, Rochester

Shoestring Salad

- 1 cup grated carrots
- 1 Tablespoon minced onion
- 1 cup thinly sliced celery
- 1 cup diced chicken, ham, or turkey
- 1/3 cup Miracle Whip®
- 1/3 cup western dressing

Mix above ingredients together in a bowl. Chill thoroughly.

Just before serving add 1 small can crunchy shoestring potatoes.

Debra Ninas

Elgin

Ring Macaroni Salad

(Wedding Salad)

2 (7 ounce) boxes ring macaroni, cooked according to packages
2 cups cucumber, chopped
1 cup onion, chopped
1 cup celery, chopped
2 cups carrots, shredded
Cubed ham and cheese

Dressing:

¼ teaspoon pepper
1 teaspoon salt
1 ½ cups sugar
½ cup vinegar
1 ½ cups salad dressing

Combine salad ingredients in a mixing bowl. Whisk dressing ingredients together, and pour over salad ingredients. Mix all together. Chill and serve.

Sue Rubow, Rochester

Easy Fruit Salad

2 (13.5 ounce) packages or jars strawberry glaze
2 cups fresh blueberries
2 cups fresh strawberries, cut up
2 cups grapes
2 bananas, sliced

Mix first four ingredients in bowl, cover and refrigerate. Just before serving add the 2 bananas, sliced.

Donna Stanger, Oronoco



Holiday Hi-Lites

— September 18, 2008 —



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