

Holiday Greetings



The holidays are special times throughout the year when we prepare foods for friends and families. It is also that time when we want our appliances to be in top working condition.

If you are having trouble with an appliance start by keeping a file of information and prices on these appliances to determine if they should be repaired or replaced. The following list provides the average usable life. Don't forget the cost of the service call, removal of the appliance as well as parts and the serviceman's time when making your decision. A new appliance may be selected with Star Energy® ratings making it more economical to run, new features may be adapted to changes in your food preparation, or it will be easier to clean and maintain.

Whatever you decide it helps if you have planned for the change to get long and satisfied results from that purchase or repair.

Range	17 years
Wall oven	16 years
Microwave	9 years
Freezer, chest	18 years
Freezer, upright	15 years
Refrigerator	14 years
Dishwasher	13 years
Disposal	12 years
Washing Machine/top load	14 years
Washing Machine/front load	11 years
Clothes Dryer	13 years
Vacuum cleaner	10 years

At this time of year may the Native Alaskan proverb be our sincere wish for you:

May you have warmth in your igloo, oil in your lamp,
and peace in your heart. —Inuit proverb

People's Cooperative Services and Judy Skarie, Home Economist.

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Appetizers or Snacks

Strawberry Cooler

- 3 cups water
- 5 cups sliced fresh strawberries
- $\frac{3}{4}$ to 1 cup sugar
- $\frac{1}{4}$ cup lemon juice
- 2 teaspoons grated lemon peel
- 1 cup ginger ale
- Crushed ice
- Whole strawberries



In a blender, process the water, strawberries, sugar, lemon juice, and peel in batches until smooth. Strain the berry seeds if desired. Pour into a pitcher; stir in the ginger ale. Serve in chilled glasses over ice. Garnish with whole berries.

Brooke Ferrier
Eyota

Christmas Horseradish Dip

- 2 quarts cheddar cheese, creamed
- 4 Tablespoons A-1 sauce
- 1 Tablespoon tabbasco
- $\frac{1}{2}$ glass sherry
- 1 pint horseradish

Cream all ingredients together and use dip with any crackers or snacks. Keep refrigerated until use. This makes a large amount and can be cut in half. To be enjoyed as it did at Michael's Lounge made by chef Peter-R-Vivond in the 70's.

Patricia Gelao
Zumbro Falls

Helpful hint...

Cow's milk is sometimes added to goat cheese. To be sure that a cheese is made entirely from goat's milk look for "pur chevre" on the label.

Shepherd's Shrimp Dip

- 1 (8 ounce) package cream cheese
- 16 ounces Cheez Whiz®
- 1 small package frozen shrimp, precooked and thawed
- 1 small jar pimento
- 1 can mushrooms, cut up
- 1 loaf Shepherd's bread

Warm the cream cheese, Cheez Whiz®, shrimp, pimento, and mushrooms in a pan. Take the loaf of bread and cut top off. Pull out pieces of bread until hollow. Pour warmed mixture into hollowed out loaf. Place top on loaf, cover with aluminum foil and put in oven. Bake at 350 degrees for 1 $\frac{1}{2}$ hours. Serve with the bread or crackers.

Brad Johnson
Oronoco



Mississippi Sin

- 1 loaf French bread
- 1 package cooked ham, chopped
- 8 ounces cream cheese
- 1 (16 ounce) container sour cream
- 3 or 4 green onions
- Dash of Worcestershire sauce
- 1 large block colby jack cheese, shredded, separated

Hollow out French bread making a well in the center. Reserve the bread chunks. Mix ham, cream cheese, sour cream, green onions, Worcestershire sauce, and all but 1 cup of the shredded cheese. Spoon into well of French bread. Wrap filled bread with foil. Bake for about 1 hour at 350 degrees. Sprinkle 1 cup of cheese on bread and serve immediately.

Note: Use Ritz® crackers or bread pieces to scoop out filling.

Nancy Kohrs
Rochester

Garlic Potato Soup

2 pounds white potatoes, peeled and diced into 1-inch pieces
4 cups chicken or vegetable broth
1 cup diced onions
6 cloves minced garlic
2 Tablespoons olive oil or butter
1 teaspoon dried thyme
1 bay leaf
Salt and freshly ground pepper to taste

In a large pot under low heat, sauté onions in oil until soft. Add the broth, potatoes, garlic, bay leaf, and thyme. Simmer over medium heat, stirring occasionally. Simmer until potatoes are soft, about 20 minutes. Remove bay leaf. In a blender or food processor, coarsely blend soup, 1 cup at a time. For a chunkier soup, just mash some of the potatoes against the side of the pot with a heavy spoon instead. Salt and pepper to taste.

Paula Laskowski
Rochester

Mango Salsa

3 medium ripe mangos, peeled, pitted, and diced
1 ½ cups diced tomatoes
1 jar (6 ounce) mango or peach baby food
1 can (4 ounce) chopped green chilies
¼ cup each diced green, red, and yellow peppers
2 Tablespoons lime juice
3 garlic cloves, minced
4 ½ teaspoons olive oil
4 ½ teaspoons chopped fresh cilantro
1 Tablespoon sugar
1 ½ teaspoons grated lime peel
½ teaspoon salt
¼ teaspoon pepper

Mix all ingredients. Cover and refrigerate for 4 hours or overnight. Serve with chips. Also great with fish and chicken.

Sharon Nagel
Stewartville

Shrimp Stuffed Mushrooms

(18 appetizers)

18 mushroom caps, 2" or more in diameter
½ teaspoon sugar
1 Tablespoon soy sauce
1 cup vegetable or chicken broth
Garnish: parsley flakes; pimentos (optional)

Shrimp filling:

1 egg white
1 Tablespoon dry sherry
1 Tablespoon cornstarch
1 Tablespoon soy sauce
½ teaspoon powdered or fresh ginger, minced
½ pound cooked shrimp, finely chopped
Mushroom stems, finely chopped

Remove mushroom stems (save for filling). Place caps in a frying pan with broth, sugar, and soy sauce. Simmer for 8 minutes. Remove caps and drain. Place in a 9 x 9-inch ovenproof dish.

Prepare shrimp filling: in medium bowl beat egg white until foamy. Stir sherry, cornstarch, soy sauce, and ginger into egg white. Add shrimp and mushroom stems. Mix well.

Heap 2 teaspoons of shrimp filling on each cap. At this stage mushrooms may be refrigerated up to 8 hours.

15 minutes before serving: heat oven to 350 degrees. Bake stuffed mushrooms for 10 minutes. Remove from oven and garnish with parsley flakes and pimentos.

Margo Nordstrom
Rochester

Helpful hint...

When using olive oil to enhance the flavor of a recipe select Extra Virgin Olive Oil which is the finest produced. It comes from the first press of the olives and is the lowest in acid. The darker the green color the more intense the flavor. Light olive oil does not refer to calories it refers to the quality of flavor.

White Pizza Dip

- 1 envelope Lipton® herb and garlic soup mix
- 1 (16 ounce) container sour cream
- 1 cup ricotta cheese
- 2 cups shredded mozzarella
- ¼ cup pepperoni, cut into chunks

Preheat oven to 350 degrees.

Mix all ingredients in 1-quart baking dish. Bake uncovered for 35-40 minutes or until lightly browned and bubbly.

Serve hot/warm with wheat thin crackers, garlic bagel crisps, or italian herb crisps.

Colleen Ohr
Rochester

Potato Salad Bites

- 10 small red potatoes
- ¼ cup chopped pimento-stuffed olives
- 2 teaspoons minced fresh parsley
- 1 teaspoon finely chopped onion
- ½ cup mayonnaise
- 1 ¾ teaspoons Dijon mustard
- ⅛ teaspoon pepper
- ¼ teaspoon salt
- Paprika

- 1) Place the potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 12-15 minutes or until tender. Drain and immediately place potatoes in ice water; drain and pat dry.
- 2) Peel two potatoes; finely dice and place in a small bowl. Cut the remaining potatoes in half. With a melon baller, scoop out pulp, leaving a 3/8-inch shell; set shells aside. Dice pulp and add to bowl. Stir in olives, parsley and onion. Combine mayonnaise, mustard and pepper; gently stir into potato mixture.
- 3) Sprinkle potato shells with salt; stuff with potato salad. Sprinkle with paprika. Chill for at least 1 hour before serving.

Yields: 16 appetizers

Deborah A. Palmer
Rochester

Cranberry Feta Pinwheels

- 1 (8 ounce) carton whipped cream cheese, softened
- 1 (8 ounce) cup crumbled feta cheese
- ¼ cup chopped green onions
- 1 (6 ounce) package dried cranberries
- 4 (10 inch) flour tortillas

In a small bowl, combine the cream cheese, feta cheese, and onions. Stir in cranberries. Spread about ½ cup mixture over each tortilla and roll up tightly. Wrap each tortilla with plastic wrap and refrigerate for at least 1 hour. Cut each roll into 10 slices. Yields 40 pinwheels.

Beth Postier
Oronoco

Mexican Fudge

- ½ pound cheddar cheese, shredded
- ½ pound monterey jack cheese, shredded
- 3 eggs
- ½ cup taco sauce

Combine cheeses; then spread ½ cheese mixture on bottom of 8 x 8-inch baking dish. Mix eggs and taco sauce together and pour over cheese mixture.

Cover with the rest of the cheese mixture. Bake at 350 degrees for 30 minutes. Cut into small squares when cool and serve on/with taco chips.

Sue Skree
Rochester

Helpful hint...

Simple Syrup: Some beverages call for simple syrup. Use 3 cups sugar and 3 cups water. Bring sugar and water to boil; remove from heat immediately and set aside to cool. Store the syrup in a jar in the refrigerator for as long as you like.

Sautéed Apples

- ¼ cup butter
- 4 large tart apples - peeled, cored and sliced ¼ inch thick
- 2 teaspoons cornstarch
- ½ cup cold water
- ½ cup brown sugar
- ½ teaspoon ground cinnamon

- 1) In a large skillet or saucepan, melt butter over medium heat; add apples. Cook, stirring constantly, until apples are almost tender, about 6 to 7 minutes.
- 2) Dissolve cornstarch in water; add to skillet. Stir in brown sugar and cinnamon. Boil for 2 minutes, stirring occasionally. Remove from heat and serve warm.

Larry Swenson
Eyota

Zucchini Appetizers

- 2 medium zucchini
- 2 eggs
- 1 ½ cups corn meal
- 2 Tablespoons crushed garlic
- 1 pound Mexican Velveeta Cheese® (sliced)
- 2 Tablespoons olive oil

Slice zucchini into ¼ inch strips. Beat eggs, cornmeal and crushed garlic into a batter. Dip the zucchini until covered with batter. Take a fry pan and put 2 Tablespoon olive oil in bottom of pan and heat for about 2 minutes. Place zucchini in the pan and put extra batter over the zucchini and fry until golden brown (about 10 minutes). When just about done slice the Mexican Velveeta cheese® and put on top of each zucchini slice and heat until melted. Serve.

Cut into bite size pieces or the zucchini can be done on the grill in a foil pan.

Harry W. Wahl
Rochester



Faux Chicken Legs

- 1 egg, lightly beaten
- ½ cup seasoned breadcrumbs
- ¼ cup milk
- 2 Tablespoons green bell pepper, finely chopped
- ¾ pound ground pork
- ¾ pound ground veal
- 12 popsicle sticks

Coating:

- 1 egg
- ¼ cup milk
- 2 cups seasoned breadcrumbs
- Oil for frying

In a large bowl, combine first four ingredients. Crumble ground meat over mixture and mix well. Shape ¼ cupful of meat mixture around each popsicle stick to resemble a 3-inch log. In a shallow bowl, whisk remaining egg and milk. Place remaining seasoned breadcrumbs in another shallow bowl. Coat each leg in crumbs, then dip in egg mixture and coat in crumbs again. Let stand 5 minutes. In heavy skillets, heat ¼ inch oil to 375 degrees. Fry legs a few at a time, for 1 minute on each side until golden brown. Drain on paper towels. Arrange legs on an ungreased baking sheet. Bake at 350 degrees for 20 minutes. Yield: 1 dozen

Cynthia Weinrich
Lake City

Crunchy Ham & Swiss Appetizers

- 2 cups very stiff mashed potatoes
- 2 cups finely chopped ham
- 1 cup (4 ounces) shredded Swiss cheese
- 1/3 cup mayonnaise
- ¼ cup minced onion
- 1 egg, well beaten
- 1 teaspoon prepared mustard
- ½ teaspoon salt
- ¼ teaspoon pepper
- 3 ½ cups crushed corn flakes

Combine all ingredients except corn flakes; chill. Shape into 1-inch balls and roll in corn flakes. Place on greased cookie sheet and bake at 350 degrees for 25 to 30 minutes. Serve while warm. Yield: 8 dozen

Mary Whipple
Rochester

Breads

Gingerbread

¾ cup butter
2 cups flour
1 cup sugar
¼ cup molasses (Brer Rabbit®, mild flavor)
1 egg
2 teaspoons baking soda
1 teaspoon cinnamon
½ teaspoon ground cloves
½ teaspoon ginger
½ teaspoon salt

2 Tablespoons sugar

Melt butter so it stirs easily. Add ingredients through salt. Mix well. Pour into jelly roll pan. Sprinkle with remaining 2 Tablespoons sugar. Bake at 350 degrees for 10 minutes. Do not over bake.

This recipe can be used to make gingerbread house.

Lauren Allen
Rochester

Corn Muffins

3 boxes Jiffy® corn muffin mix
1 (11 ounce) can crushed pineapple

Mix these two ingredients (include pineapple juice) together. Put into muffin cups and bake 15-18 minutes at 350 degrees.

Shirley Anderson
Zumbro Falls



Lemon Raspberry Jumbo Muffins

2 cups all-purpose flour
1 cup sugar
3 teaspoons baking powder
½ teaspoon salt
2 eggs
1 cup half and half cream
½ cup vegetable oil
1 teaspoon lemon extract
1 cup fresh or frozen unsweetened raspberries

In a large bowl, combine the flour, sugar, baking powder, and salt. In another bowl, combine the eggs, cream, oil, and extract. Stir into dry ingredients just until moistened. Fold in raspberries. Fill greased jumbo muffin cups two-third full. Bake at 400 degrees for 22-25 minutes.

Roger Brueske
Rochester

Date Nut Bread

Cut up 1 pound of dates, fine.
Add to dates: 1½ cups boiling water and
2 teaspoons of baking soda - let cool

Mix:
1 large Tablespoon shortening
1½ cups granulated sugar
2 eggs
1 teaspoon salt

Add date mixture

3 cups flour
1 Tablespoon baking powder

Add nut meats, if desired.

Pour batter in 2 large loaf pans - bake at 350 degrees approximately 45 minutes to 1 hour.

Linda M. Exe
Byron

Easy Sticky Breakfast Rolls

1 can refrigerated biscuits
1/3 cup sugar
1/4 cup margarine
1 teaspoon cinnamon
4 mini marshmallows per biscuit

Preheat oven to 400 degrees - grease cookie sheet, flatten biscuits into 5-inch circles, melt butter/margarine in one bowl. Mix cinnamon and sugar in another bowl. Dip flattened biscuits into butter, flip over, and cover completely.

Next, dip in cinnamon and sugar, cover completely. Place 4 mini marshmallows in center, bring all edges together, twist, and put twisted side down - bake for 8-10 minutes.

Nick Fogelson

Plainview

Orange Tea Bread w/Grand Marnier® Glaze

2/3 cup milk
1 Tablespoon vinegar
1/2 cup butter
1 cup sugar
2 eggs
2 cups flour
1 teaspoon salt
1 teaspoon baking soda
3 Tablespoons orange peel
1 teaspoon vanilla
1/4 teaspoon almond extract
1/2 cup fresh orange juice
1/4 cup Grand Marnier®

Combine milk and vinegar and set aside for 5 minutes. Cream butter, sugar, and eggs for about 5 minutes. Sift flour, salt, and baking soda together. Add flour mixture, alternately with milk, to creamed mixture. Beat in orange peel and flavorings. Pour into a greased 9 x 5-inch loaf pan. Bake at 350 degrees for 1 hour. Mix orange juice and Grand Marnier® together. Pierce hot bread and spoon glaze over bread. Cool in pan.

Laurie Fredrickson

Rochester

Navajo Fry Bread

Delicious bread recipe by a Navajo waiter.

1 cup all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1/3 cup hot water

Combine flour, baking powder and salt. Add water to form soft dough. Cover and let stand 30 minutes. Divide in half, form 2 6-inch circles on floured surface. Fry bread in hot oil for 2-3 minutes on each side or until golden brown in electric skillet (1-inch oil at 375 degrees). Drain on paper towels.

Arlene Hewlett

Rochester

Raspberry Filled Jelly Doughnuts

6 Tablespoons butter, melted
3/4 cup sugar
3/4 teaspoon ground cinnamon
1/2 cup raspberry jelly
1 can (12 ounce) Pillsbury Grand Jr. Golden Layer refrigerated buttermilk biscuits® (10 count)

Heat oven to 375 degrees.

In small bowl, place melted butter. In another small bowl mix the sugar and cinnamon. Stir jelly until smooth in a small dish.

Bake biscuits as directed, immediately dip each biscuit in the melted butter, coating all sides. Roll in the sugar mixture, heavily coating all sides of each biscuit.

Take a pastry bag (or use a plastic bag) with a frosting tip. Put the jelly into the bag. Squeeze a small amount of jelly into center of each biscuit. Serve warm or cold.

Arlene Hinrichs

Rochester

No-Knead Garlic-Cheese Flatbread

Dough:

- 1 ½ cups lukewarm water
- 3 Tablespoons olive oil plus some to drizzle into the pan
- 1¼ teaspoons salt
- 3 ½ cups unbleached flour
- 1 Tablespoon instant yeast
- 4 teaspoons pizza seasoning

Topping:

- 2 cups diced cheese, your favorite
- 4 chopped garlic cloves
- Pizza seasoning or herbs for top

Drizzle 9 x 13-inch pan with olive oil, about 2 Tablespoons.

Combine all ingredients except cheese and garlic, beat at high speed for 60 seconds. Add cheese and garlic and beat gently to combine.

Scoop sticky batter into prepared pan. Cover and let rise for 60 minutes, or until puffy.

Preheat oven to 375 degrees. Sprinkle dough with herbs or pizza seasoning. Bake 35-40 minutes. Cool 5 minutes and turn out of pan to cool. Serve warm or at room temperature. Can make into bread sticks if desired.

Marlene Jensen
Rochester

Helpful hint...

To warm up and freshen bread in the microwave place 1 cup of water in the microwave during the time. Always use a power setting of three to avoid drying out of the bread.

Maple Oatmeal Bread

- ¾ cup plus 2 teaspoons warm water
- ½ cup maple syrup
- 1 Tablespoon oil
- 1 teaspoon salt
- ¾ cup quick oatmeal
- 2 ½ cups bread flour
- 2 ¼ teaspoons dry yeast

Place ingredients into bread machine in order given. Put machine on dough mode. When it is mixed and risen – take out, roll dough out onto counter.

Roll up by starting on the long side, cut in half and put in 2 prepared small bread pans. Let rise 'til double in size, bake at 350 degrees for 25 minutes or until loaves sound hollow when tapped on the bottom.

Virginia King
Stewartville

Poppy Seed Orange Muffins

- ¾ cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 cup plain yogurt
- ¼ cup orange juice concentrate
- 1 Tablespoon grated orange peel
- 1 teaspoon orange extract
- 2 ⅔ cups flour
- 2 Tablespoons poppy seeds
- 1 teaspoon baking soda
- 1 teaspoon salt

Cream butter and sugar until light and fluffy. Add eggs, beating well after each egg. Stir in yogurt, orange juice, orange peel and extract. Combine flour, poppy seeds, baking soda and salt. Add to creamed mixture until just moistened.

Fill greased or paper lined muffin cups 2/3 full. Bake at 400 degrees for 15-18 minutes or until toothpick comes out clean. Cool for five minutes before removing from pan to wire rack.

Camille Rasmussen
Chatfield

Buttery Apple Biscuits

1 cup self-rising flour
1 ½ teaspoons sugar
Pinch salt
3 Tablespoons cold butter
1 egg, beaten
2 Tablespoons fat-free milk
1 Tablespoon molasses
½ cup chopped peeled tart apple

1. In a small bowl, combine the flour, sugar and salt. Cut in butter until mixture resembles coarse crumbs. Combine the egg, milk and molasses; stir into flour mixture, just until moistened. Stir in apple. Turn onto a lightly floured surface; knead 8-10 times.
2. Pat or roll out to ½-inch thickness; cut with a floured 2 ½-inch biscuit cutter. Place 2-inches apart on a baking sheet coated with cooking spray. Bake at 425 degrees for 6-8 minutes or until golden brown. Serve warm. Yield: 6 biscuits.

As a substitute for 1 cup of self-rising flour, place 1 ½ teaspoon baking powder and ½ teaspoon salt in a measuring cup. Add all-purpose flour to measure 1 cup.

Darlene Schmidt
Rochester

Cinnamon Braid Bread

Divide 1 loaf of thawed frozen white bread dough into 3 parts; roll each part into strand, 15-inches long. Mix 2 Tablespoons sugar and 1 teaspoon cinnamon. Roll each strand in sugar-cinnamon mixture. Place strands close together and braid gently and loosely. Seal ends securely and tuck under. Place in greased loaf pan, 9 x 5 x 3-inches. Brush braid with milk; sprinkle remaining sugar-cinnamon mixture on top. Let rise until double, about 1 ½ hours. Heat oven to 375 degrees. Bake until loaf sound hollow when tapped on the bottom, about 30 minutes.

Rosemary VanHouten
Oronoco

Herbed Popovers

1 ½ cups 2% milk
1 ½ cups all-purpose flour
1 Tablespoon melted butter or margarine
½ teaspoon salt
3 eggs
1 Tablespoon minced fresh chives
1 Tablespoon minced fresh parsley
1 Tablespoon minced fresh thyme

Preheat the oven to 450 degrees. Combine the 2% milk, flour, butter and salt in a medium mixer bowl. Beat at medium-high speed until blended. Add the eggs one at a time, beating just until smooth after each addition. Stir in the chives, parsley and thyme gently; add more or less according to taste. Fill 12 greased medium muffin tines ¾ full. Bake for 15 minutes. Reduce the oven temperature to 350 degrees. Bake for 20 minutes longer or until golden brown. Yield: 12 popovers.

Linda J. Zarling
Plainview

Helpful hint...

What's in a name?

Dough- Originating in 1851 as a term for making money, today "dough" is a slang word for money itself. In the 1920's, counterfeit money came to be known as "sourdough." T. Rowe Price Investor, December 2006.

In years gone by, bread was divided according to status. Workers got the burnt bottom of the loaf, the family got the middle and quests got the top, or "upper crust"

Chocolate Cinnamon Nut Rolls

Great for Christmas morning or other special mornings!

Servings 24 buns

Can make ahead and freeze up to 2 months.

Dough:

¼ cup warm (115 degrees) water

2 packets active dry yeast

1 ½ cups warm (115 degrees) whole milk

½ cup unsalted butter, melted, plus more for greasing bowl and pans

¼ cup granulated white sugar

2 ½ teaspoons salt

2 large eggs

6 ½ cups all-purpose flour

1. Place water in small bowl; sprinkle with yeast, and let stand until foamy (about 5 minutes). In large bowl, whisk milk, butter, sugar, salt, and 2 eggs. Whisk in yeast mixture.
2. Stir in 6 cups flour, 1 cup at a time, until soft, shaggy dough. Turn dough out onto a floured surface; knead until smooth and elastic, 5-10 minutes. Place dough in greased bowl; cover, let stand until doubled in size (about 1 ¼ hours).
3. Butter two 13 x 9-inch baking pans.

Nut Mixture:

½ cup unsalted butter, room temperature

1 cup packed dark-brown sugar

⅔ cup walnuts or pecans

½ cup semisweet chocolate chips

½ teaspoon ground cinnamon

Pinch of salt

4. In food processor, combine brown sugar, nuts, chocolate chips, cinnamon, and a pinch of salt. Pulse until coarsely ground; set nut mixture aside.
5. Divide dough in half. Working with one half at a time (keep other half covered with plastic wrap, roll dough out to 16 x 10 inch rectangle on lightly floured surface. Spread 4 Tablespoons butter over dough, leaving a ½ inch border all around. Sprinkle half the nut mixture over butter. Starting at a long end, roll up dough like a jelly-roll; with a sharp knife, cut crosswise into 12 equal pieces.
6. Place buns, cut side down, in prepared pans. (To make ahead; wrap pans well, freeze up to 2 months.) Cover pans loosely with plastic; let stand in warm spot until doubled in size, about 1 – 3 hours (2 hours more if frozen).
7. Preheat oven to 375 degrees. Bake buns until golden brown, 25-30 minutes, rotating pans back to front and top to bottom halfway through. Let cool 15 minutes.

Glaze:

1 cup packed dark-brown sugar

6 Tablespoons unsalted butter

2 Tablespoons water

8. Prepare glaze: in a small saucepan; heat brown sugar, butter, and water over medium heat, stirring until simmering. Cook 1 minute. Drizzle glaze over cooled buns; let stand 10 minutes.

Cindy Plopper

Byron



Cookies

Butterscotch Bars

½ cup soft margarine
1 ½ cups dark brown sugar
2 eggs
2 teaspoons vanilla
2 teaspoons baking powder
2 cups flour

Beat first 3 ingredients together. Add vanilla. Add flour and baking powder. Spread in greased 9 x 13-inch baking pan. Bake at 350 degrees for 25 minutes. Cool. Sprinkle with powdered sugar.

Norma Amundson
Oronoco

Angel Food Bars

1 cup cake flour
1 cup white flour
2 cups sugar
1 cup boiling water

Sift flours and sugar – add boiling water. Beat well. Let stand overnight in refrigerator.

5-6 egg whites
1 teaspoon salt
½ teaspoon cream of tartar
1 teaspoon almond flavoring

Beat egg whites until foamy; add salt, cream of tartar. Beat until stiff peaks. Add almond flavor.

Fold in flour mixture to egg white mixture. Bake 325 degree oven for 30 minutes – in a jelly-roll pan, greased.

Cool. Frost with powdered sugar frosting. Sprinkle with 1 ½ cups chopped peanuts.

Maria Arvold
Rochester

Apricot Cookie Rolls

1 cup butter, softened
1 cup sour cream
½ teaspoon salt
2 cups all-purpose flour

½ cup shredded coconut
½ cup apricot preserves
¼ cup finely chopped walnuts

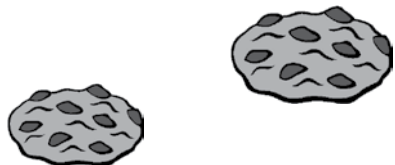
Beat butter until fluffy. Add sour cream and salt, mix well. Gradually add flour. Divide dough into 4 parts; wrap each in foil and refrigerate at least 4 hours or overnight.

Combine coconut, apricot preserves and walnuts.

Remove chilled dough from refrigerator one piece at a time. Roll dough ⅛-inch thick on well-floured surface. Cut rolled dough into 2 ½-inch squares and spread each square with ½ teaspoon of coconut mixture. Starting at a corner, carefully roll up each square. Moisten edge and press to seal. Place rolls on greased baking sheet. Bake at 350 degrees for 16 to 18 minutes or until tips are lightly browned. Remove from baking sheets to cool.

Makes about 5 dozen cookies.

Michael Brown
Rochester



Soft Chocolate Chip Cookies

1 cup butter
1 cup shortening
1 ½ cups brown sugar
1 ½ cups white sugar
4 eggs
½ cup sour cream
2 teaspoons vanilla
5 ½ cups flour
2 teaspoons baking soda
2 teaspoons salt
1 package (12 ounces) chocolate chips

Cream butter, shortening, sugars, and sour cream. Add eggs and vanilla; beat mixture until light and fluffy. Sift together salt, flour and baking soda. Stir into creamed mixture. Add chocolate chips. Drop dough by teaspoonfuls onto greased cookie sheet. Bake 375 degree oven until cookies are brown around the edge but centers are still soft 8 to 10 minutes (some ovens vary in temperatures).

Mildred (Milly) Christopherson
Rochester

Helpful hint...

When reading labels to determine the different sugars in a product the following terms are often used: brown sugar, corn sugar (glucose), dextrin (processed corn), disaccharide, fructose (naturally in fruit juices and honey also the sweetest of all), sucrose (refined from sugarcane or sugar beets), table sugar (sucrose), and white sugar (sucrose).

There are more but these are most often used in labels and many products contain more than one sugar.

If you are reading labels remember that the label starts with the ingredient present in the highest quantity and moves down to the least quantity.

Coconut Lovers Brownies

1 cup butter or margarine, softened
2 cups sugar
4 eggs
1 teaspoon vanilla
2 cups all-purpose flour
½ cup baking cocoa
½ teaspoon cream of tartar
½ cup chopped walnuts

Cream butter and sugar together. Add eggs and vanilla and mix well. Combine flour, cocoa and cream of tartar; gradually add to creamed mixture. Stir in nuts. Spread half into a greased 9 x 13 x 2-inch baking pan.

Macaroon Filling

1 package (14 ounces) flaked coconut
1 can (14 ounce) sweetened condensed milk
2 teaspoons vanilla

Combine coconut, condensed milk and vanilla; carefully spread over chocolate layer. Top with the remaining chocolate mixture. Bake at 350 degrees for 40-45 minutes or until toothpick inserted near the center comes out clean. Cool on a wire rack.

Frosting

¾ cup sugar
¼ cup milk
2 Tablespoons butter or margarine
1 cup miniature marshmallows
1 cup (6 ounces) semisweet chocolate chips
1 teaspoon vanilla

For frosting, combine sugar, milk, and butter in a saucepan; cook and stir until sugar is dissolved. Add the remaining ingredients. Cook and stir until marshmallows and chips are melted. Cool until mixture reaches spreading consistency, about 25 minutes. Spread over cooled brownies. Cut into bars.

LaDonna Fay
Byron

Chocolate-Chocolate Raspberry Lava Cookies

No-Stick Cooking Spray

1 (18.25 ounce) box Devil's Food Cake

1/3 cup all-vegetable shortening

1/3 cup cold water

1 large egg

1 cup semisweet chocolate chips

2/3 cup raspberry preserves

60 fresh red raspberries, optional

1. Heat oven to 375 degrees. Spray cookie sheets lightly with no-stick cooking spray.
2. Combine cake mix and shortening in medium bowl with an electric mixer at medium speed until a coarse meal forms. Add water and egg, mixing on low, until a smooth dough forms. Mix in semisweet chocolate chips. Shape dough into approximately 5 dozen 1-inch balls (depending on what size you want to make). Place 2-inches apart on prepared cookie sheets. Spray bottom of a cup with no-stick cooking spray. Flatten each ball of dough to 2-inches in diameter. Indent each cookie with your thumb and fill with 1/2 teaspoon of raspberry preserves.
3. Bake 5 to 7 minutes or until center is firm. Cool for 1 minute. Remove from pan and move cookies to cooling rack. (Safety Tip: Raspberry preserves are VERY HOT after the cookies are removed from the oven.)
4. Place 1 fresh raspberry on top of each cookie; above the raspberry preserve (optional).

Kim Giebtbrock

Stewartville

Ribbon Cookies

1 cup butter, softened

1/2 cup sugar

1 egg yolk

1/2 teaspoon vanilla extract

1/2 teaspoon lemon extract

1/2 teaspoon dried lemon rind, grated

2 1/2 cups flour

1/4 teaspoon salt

2/3 cup raspberry or apricot preserves or jam

1/2 cup confectioners' sugar

1 Tablespoon milk

1. Preheat oven to 375 degrees.
2. In a separate bowl, cream together butter and sugar until well blended. Add egg yolk, vanilla, lemon extract, and lemon rind; mix well.
3. In a separate bowl, combine flour and salt. Gradually add flour mixture to creamed butter mixture; blend well.
4. Shape dough into 3/4-inch diameter ropes along the length of the baking sheets. With your finger, press a long groove into the middle of each rope, being careful not to press all the way down to the baking sheet.
5. Bake 10 minutes.
6. Remove cookies from the oven and spoon jam in a thin line in the center of the grooves. Return to oven and bake 7 to 10 minutes more, until firm and light golden in color.
7. Combine confectioners' sugar and milk; drizzle sugar mixture over hot cookies. Immediately cut cookies at a 45 degree angle in 1-inch lengths.
8. Let cool on baking sheets, than place on cooling racks.

Makes approximately 6 dozen.

Janice M. Hansgen

St. Charles



Sweet and Salty Bars

1 cup chopped salted peanuts
¾ cup flour
¾ cup quick-cooking oatmeal
⅔ cup packed brown sugar
½ teaspoon salt
½ teaspoon baking soda
1 egg, lightly beaten
⅓ cup cold butter

Topping:

1 jar (7 ounces) marshmallow crème
⅔ cup caramel ice cream topping
1 ¾ cups salted peanuts

In a large bowl, combine the peanuts, flour, oatmeal, sugar, salt, and baking soda. Stir in the egg. Cut in butter until crumbly. Press into a greased 13 x 9-inch baking pan. Bake at 350 degrees for 8-10 minutes or until lightly browned.

Spoon marshmallow crème over hot crust and spread evenly. Drizzle with caramel topping. Sprinkle with peanuts. Bake for 15-20 minutes or until lightly browned. Cool on a wire rack. Makes about 3 dozen bars.

Karen Kalmes
Rochester

Simple Delicious Peanut Butter Cookies

½ cup chunky peanut butter
½ cup packed brown sugar
1 egg
1 ¼ cups quick-cooking oats
½ teaspoon baking soda

Cream peanut butter and brown sugar. Beat in egg. Add quick-cooking oats and baking soda; mix well.

Drop by Tablespoonfuls onto greased baking sheet; flatten slightly. Bake at 350 degrees for 6-8 minutes.

Donna Koester
Rochester

Butter Pecan Bars

1 butter pecan cake mix
1 stick butter, softened

1 (8 ounce) package cream cheese
3 ¾ cups powdered sugar
1 stick butter, softened
2 eggs
6 ounces pecans, chopped

1st Layer: Mix together 1 stick butter and the cake mix until crumbly and pat down in the bottom of a 12 x 17-inch jelly-roll pan.

2nd Layer: Mix with large spoon (not electric mixer) the other stick of butter, cream cheese, powdered sugar and eggs. Pour over first mixture and top with the chopped pecans. Bake at 350 degrees for 30-40 minutes. Refrigerate when cooled.

Bettye Marquardt
Dodge Center



Helpful hint...

Air and humidity rob cookies of their freshness. To avoid this try the following hints.

- Cool cookies before storing. If they're warm they may stick together.
- Store your cookies in a tightly covered container or plastic bag.
- Keep crisp and soft cookies apart. If stored together they all become soft.
- Cookies that have cream cheese or yogurt frostings must be stored in the refrigerator.
- Freeze cookies for up to a year. Thaw in the container for 15 minutes before serving.

Peanut Butter Swirl Bars

1 cup creamy peanut butter
2/3 cup butter, softened
1 1/2 cups sugar
1 1/2 cups brown sugar, packed
4 eggs
4 teaspoons vanilla
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
12 ounce package semi-sweet chocolate chips

Preheat oven to 325 degrees. Grease a 9 x 13-inch pan and set aside.

In a large bowl, cream together the peanut butter, butter, brown sugar, and sugar until well blended and smooth. Add the eggs and vanilla. Mix until smooth and creamy and thoroughly blended. Add the flour, baking powder and salt. Mix thoroughly until the batter is once again smooth and creamy.

Spoon the batter into the prepared pan. Sprinkle the chocolate chips over the batter and place in the oven for 5 minutes. Remove from the oven and using a butter knife, swirl the chocolate chips through the dough. Bake for 40 more minutes. Remove from the oven. The bars are done when a butter knife inserted into the center comes out clean. (Some chocolate may stick to the knife.) Let cool for an hour and cut into bars. Makes 2 dozen.

Helen Mercer
Chatfield

Chocolate Marshmallow Cookies

1/2 cup butter, softened
1 cup sugar
1 egg
1/4 cup milk
1 teaspoon vanilla
1 3/4 cups flour
1/3 cup baking cocoa
1/2 teaspoon baking soda
1/2 teaspoon salt
16 to 18 large marshmallows

Icing:
6 Tablespoons butter
2 Tablespoons baking cocoa
1/4 cup milk
1 3/4 cups confectioners' sugar
1/2 teaspoon vanilla
Pecan halves

In a large mixing bowl; cream butter and sugar until light and fluffy. Beat in egg, milk and vanilla. Combine flour, cocoa, baking soda and salt; beat into creamed mixture.

Drop by rounded teaspoonfuls 2-inches apart onto baking sheet. Bake at 350 degrees for 8 minutes. Cut marshmallows in half.

Remove baking sheets from oven and press half of marshmallow (cut side down) into each cookie. Return to oven and bake two minutes longer. Remove to rack and cool.

For icing; combine butter, cocoa, and milk in a saucepan. Bring to a boil and boil one minute, stirring constantly. Cool slightly and transfer to small mixing bowl. Add confectioners' sugar and vanilla and beat well. Spread over cooled cookies and top with pecan half.

Beth Rasmussen
Chatfield

Cranberry-Cashew Drop Cookies

- 1 cup butter
 - 1 cup packed brown sugar
 - ½ cup granulated sugar
 - 1 teaspoon vanilla extract
 - 2 eggs
 - 2 ¼ cups all-purpose flour
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 1 package (10-12 ounce) white baking chips
 - 1 cup chopped cashews
 - 1 cup dried cranberries or cherries
- (Cook up berries; drain off juice – cool)*

1. In large bowl, cream butter and sugars until light and fluffy. Beat in eggs and vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture and mix well. Stir in the chips, cashews, and cranberries.
2. Drop by rounded Tablespoonfuls 2-inch apart onto ungreased baking sheets. Bake at 350 degrees for 9-11 minutes or until golden brown. Remove to wire racks to cool. Yield: 4 ½ dozen.

Gladys V. Smith
Byron



Double Chocolate Oatmeal Cookies

(Low in sugar, flour, and salt.)

- ¾ cup Splenda®
- ¾ cup regular sugar
- 1 cup softened butter
- 1 egg
- 1 teaspoon vanilla
- 1 ¼ cups flour
- ⅓ cup cocoa
- ½ teaspoon baking soda
- Pinch of salt
- 3 cups quick-cooking oatmeal
- 6 ounces chocolate chips

Combine butter and sugars, blend until fluffy. Add egg and vanilla, blend well. Sift flour, cocoa, baking soda, and salt together. Stir dry ingredients into creamed mixture. Add oatmeal and chocolate chips; mix well.

Spray cookie sheet with no-stick cooking spray. Put Tablespoon size balls of cookie dough on cookie sheet, flatten slightly. Bake in 350 degree oven – 12 to 14 minutes.

Mrs. Leone Trygstad
Byron

Sour Cream Chocolate Cookies

- ½ cup butter or margarine, softened
- ¾ cup sugar
- ½ cup brown sugar
- ½ cup sour cream
- 1 egg
- 1 teaspoon vanilla
- 1 ¾ cups flour
- ½ cup baking cocoa
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 cup semi-sweet chocolate chips
- ½ cup vanilla or white chips

Cream butter and sugars; beat in sour cream, egg, and vanilla. Combine dry ingredients and gradually add to the creamed mixture. Stir in chips. Drop by rounded Tablespoonful 2-inches apart onto greased cooking sheet. Bake at 350 degrees for 12-15 minutes. Cool and remove to cookie rack.

Betty Wright
Rochester

Desserts and Candies

Buttermilk Pie

- 1 ½ cups sugar
- 1 cup buttermilk
- ½ cup Bisquick®
- ⅓ cup melted butter
- 1 teaspoon vanilla
- 3 eggs

Grease pie plate. Mix all ingredients together and pour into pie plate. Bake at 350 degrees for 30 minutes or until knife comes out clean. Cool 10 minutes. Serve either warm or cool with fresh fruit, caramel, or whipped topping.

Amanda Buenger
Rochester

Coconut Cake

(White cake soaked in sweet creamy coconut milk and smothered in whipped topping and flaked coconut—a real treat for those with a sweet tooth.)

- 1 (18.25 ounce) package white cake mix
- 1 (14 ounce) can cream of coconut
- 1 (14 ounce) can sweetened condensed milk
- 1 (16 ounce) package frozen whipped topping, thawed
- 1 (8 ounce) package flaked coconut

Prepare and bake white cake mix according to package directions (9x13-inch pan). Remove cake from oven. While still hot, using a utility fork, poke holes all over the top of the cake.

Mix cream of coconut and sweetened condensed milk together. Pour over the top of the still hot cake. Let cake cool completely, then frost with the whipped topping and top with the flaked coconut. Keep cake refrigerated.

At holiday time, mix the flaked coconut with either red or green food coloring to make it holiday festive. The cream of coconut can be found in the pop section of the grocery store.

Lisa Guenther
Rochester

Apple-Cranberry Dessert

- 2 (12 ounce) packages fresh cranberries
- 2 cups chopped, peeled cooking apples
- 2 Tablespoons butter, cut up
- 1 ¼ cups sugar
- ¾ cup chopped walnuts or pecans
- 2 eggs slightly beaten
- ¾ cup butter, melted
- 1 cup sugar
- ¾ cup all-purpose flour

Preheat oven to 325 degrees. Grease bottom of 9 x 13-inch baking pan. Toss the apples and cranberries together in the baking pan. Dot cranberry mixture with the two Tablespoons of butter. Sprinkle evenly with the 1 ¼ cups of sugar and the chopped nuts. In a medium bowl, whisk together the eggs, the ¾ cup melted butter, the 1 cup of sugar and the flour until well combined. Pour evenly over the cranberry mixture. Bake uncovered for 1-1 ¼ hours or until top is golden brown. Serve warm with vanilla ice cream. Makes 15 servings.

Sandy Harris
Rochester

Apple Dessert with Butter Sauce

- ¼ cup butter
- 1 cup granulated sugar
- 1 cup flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- 2 eggs, beaten
- 2 cups sliced, peeled apples
- ½ cup nuts, chopped

Cream together butter and sugar. Stir together dry ingredients and add to the creamed mixture. Stir in eggs, then apples and nuts.

continued on next page. . .

Place batter in greased and sugared 9 x 13-inch pan. For thicker cake place in 9 x 9-inch pan. Bake in preheated oven at 350 degrees for 35 to 40 minutes. Serve warm with Butter Sauce.

Butter Sauce

¼ cup butter
¼ cup cream
¼ cup brown sugar, packed
¼ cup granulated sugar
1 teaspoon vanilla

Boil butter, cream, brown and white sugar together on high heat for 2 minutes. Add vanilla and serve warm over Apple Dessert.

Eldene Walterman

Stewartville

Triple Berry Crisp

Topping:

⅓ + ½ cup of old fashion rolled oats, divided
⅔ cup chopped walnuts
3 Tablespoons cold butter
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ cup brown sugar
3 Tablespoons sugar

Place the ⅓ cup of oats into food processor and process until finely ground. Pour into mixing bowl with walnuts, butter, cinnamon, nutmeg, brown sugar, sugar and remaining oats. Mix with pastry blender or fingers until pea-size clumps form, set aside.

Filling:

¼ cup brown sugar
½ cup sugar
3 Tablespoons flour
1 pint blueberries
1 pint strawberries, cut into pieces
1 pint raspberries

Put brown sugar, sugar, flour, and berries into large mixing bowl and stir to combine. Pour mixture into 9 x 9-inch baking dish. Top with the oats mixture and bake until bubbly, 20 to 25 minutes at 375 degrees.

Rose Henning

Rochester

Blueberry Lemon Bundt Cake

2 ½ cups all-purpose flour, plus 1 teaspoon for blueberries and zest
2 teaspoons baking powder
½ teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
1 cup packed light-brown sugar
¾ cup granulated sugar
4 large eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups blueberries
2 Tablespoons grated lemon zest
Nonstick cooking spray for pan
2 cups confectioners' sugar
¼ cup fresh lemon juice, from zested lemons

1. Preheat oven to 350 degrees. In a bowl; whisk 2 ½ cups flour with baking powder and salt, set aside.
2. In a mixing bowl, cream butter and sugars until light and fluffy. Add eggs, one at a time, and then add vanilla. Add flour mixture in three additions, alternating with two additions of sour cream.
3. In a bowl; toss blueberries and zest with remaining teaspoon of flour; gently fold into batter. Coat a 12-cup nonstick Bundt® pan with cooking spray. Spread batter in prepared pan.
4. Bake cake on bottom rack of oven until a toothpick inserted into center of cake comes out clean, 60 to 70 minutes. Cool in pan 20 minutes, invert onto a rack; cool completely.
5. In a small bowl; mix confectioners' sugar and lemon juice to make glaze. Make sure cake is completely cool and ready to serve before spooning glaze over the cake.

Margit J. Knutson

Rochester

Helpful hint...

Despite millions of cake recipes there are only two types of cakes: butter or shortening cakes and sponge-type which includes angel food.

Hungarian Butterhorns

2 cups flour
1 envelope yeast
 $\frac{3}{4}$ cup cold butter
3 eggs, separated
 $\frac{1}{4}$ cup sour cream
1 teaspoon vanilla, divided
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup sugar
1 $\frac{1}{2}$ cups finely chopped walnuts
Approximately 2 cups powdered sugar

In a medium mixing bowl; make dough by combining flour and yeast with a fork. Add butter, mixing with hands or a pastry cutter until fine crumbs form. In a small bowl, combine egg yolks, sour cream, $\frac{1}{2}$ teaspoon vanilla and salt. Mix with a fork until dough forms a ball. Divide into three equal portions and set aside.

In a separate bowl, beat egg whites until soft peaks form. Slowly add $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ teaspoon vanilla.

Generously dust a pastry cloth with powdered sugar. Roll out $\frac{1}{3}$ of the dough into a 10-inch circle. Spread $\frac{1}{3}$ of the egg white mixture evenly over the dough, and sprinkle with $\frac{1}{2}$ cup chopped walnuts. Cut pie fashion into eight equal triangular portions. Starting with the outside, gently roll each portion toward the tip. Place 2-inches apart on greased baking sheets, tucking tips under. Repeat for remaining two portions of dough.

Bake at 350 degrees for 20 to 25 minutes or until lightly browned. Remove to wire rack and cool completely. Before serving, dust with extra powdered sugar.

Susan McMillan
Rochester

Helpful hint...

Anise seed has a licorice flavor. It is a member of the parsley family and is used in baked goods, seafood dishes and chutneys.

Chocolate Peanut Butter Cream Pie

$\frac{3}{4}$ cup hot fudge dessert topping
1 (6 ounce) graham pie crust
 $\frac{1}{2}$ cup creamy peanut butter
1 $\frac{1}{4}$ cups cold milk
2 packages (4-serving size each) vanilla flavor instant pudding and pie filling
1 tub (8 ounce) frozen whipped topping, thawed

(Optional – spoon $\frac{1}{2}$ cup of fudge topping onto bottom of crust. Put in freezer for 10 minutes.)

Mix peanut butter and milk with wire whisk in a large bowl until well blended. Add dry pudding mixes; beat 2 minutes or until well blended. (Mixture will be thick.) Gently stir in half of the whipped topping. Gently spoon into crust. Top with remaining whipped topping.

Refrigerate 3 hours or until set. Drizzle with remaining $\frac{1}{4}$ cup fudge topping just before serving. Store leftovers in refrigerator.

Sarah Reidunn Pool
Byron

Lemon Bars Deluxe

2 cups + $\frac{1}{4}$ cup all-purpose flour, divided
 $\frac{1}{3}$ cup + $\frac{1}{4}$ cup powdered sugar, divided
1 cup margarine or butter, softened
4 eggs, beaten
2 cups sugar
 $\frac{1}{3}$ cup lemon juice
 $\frac{1}{2}$ teaspoon baking powder
Powdered sugar for topping

Sift together 2 cups flour and $\frac{1}{3}$ cup powdered sugar. Cut in margarine or butter until mixture clings together. Press into greased 13 x 9 x 2-inch pan. Bake at 350 degrees for 25 to 30 minutes or until lightly browned.

Combine eggs, sugar, and lemon juice. Beat well. Sift together $\frac{1}{4}$ cup flour and baking powder. Stir into egg mixture and pour over baked crust. Bake at 350 degrees for 25 to 30 minutes or until lightly browned. Sprinkle with powdered sugar. Cool and cut into bars.

Wade Schulz
Rochester

Chocolate Bavarian Pie

¼ cup cold water
1 Tablespoon unflavored gelatin
3 slightly beaten egg yolks
½ cup sugar
¼ teaspoon salt
1 cup milk, scalded
1 teaspoon vanilla
3 stiffly beaten egg whites
1 cup heavy cream, whipped

Crust: 20 chocolate sandwich cookies crushed
or 1 ¼ cups of crumbs
¼ cup butter, melted

Crust: Mix crumbs and melted butter together
and press into a 9-inch pie plate. Refrigerate
to set. Meanwhile mix filling.

Filling: Soften gelatin in cold water. Combine
egg yolks, sugar, and salt. Slowly add milk.
Cook in a double boiler until mixture coats
a spoon. Add softened gelatin. Stir until dis-
solved. Cool; add vanilla. Fold in egg whites
and whipped cream. Pour into the prepared
crust. Refrigerate until set.

Suzette Rowen
Rochester

Rhubarb Brunch Cake

1 box Pillsbury Moist Supreme Yellow Cake Mix®
1 cup water
⅓ cup oil
3 eggs
4 cups sliced fresh or frozen rhubarb (do not thaw)
1 cup sugar
1 pint (2 cups) dairy whipping cream

Preheat oven to 350 degrees. Grease and flour a
9 x 13-inch cake pan.

Combine first four ingredients. Beat at low
speed until moistened. Beat two minutes at
high speed. Pour into prepared pan.

Top batter evenly with rhubarb. Sprinkle with
sugar. Pour whipping cream over top of sugar.

Bake at 350 degrees for 1 ¼ hours to 1 ½
hours or until toothpick inserted in center
comes out clean. Cool 30 minutes before
serving. Store in refrigerator. Top with frozen
whipped topping.

Amy Zincke
Stewartville

Ice Cream Cake

½ cup fudge ice cream topping, warmed
1 tub (8 ounce) whipped topping, thawed,
divided in half
1 package (4 serving size) chocolate
instant pudding
8 chocolate sandwich cookies
12 vanilla ice cream sandwiches, rectangular

In a medium bowl whisk fudge topping and 1
cup whipped topping until blended. Add dry
pudding mix; stir until well blended (about 2
minutes). If too thick to spread, mix in up to ¼
cup milk (or chocolate sauce). Chop the cookies
into chunks (uniformity is not required). Fold
into pudding mixture.

Lay out a 12 by 24 inch piece of foil. Set 4 ice
cream sandwiches tightly side by side in the
center of the foil. Top with half the pudding
mix. Repeat with another layer of sandwiches
and pudding. Top with last 4 sandwiches.

Frost the sides and top with remaining whipped
topping.

Wrap foil up around the cake, fold top and
ends to loosely seal. Freeze for at least 4 hours.
Unwrap and let stand at room temperature for a
few minutes to soften before serving.

Variations:

Chocolate syrup instead of fudge topping.
Other flavors – use chocolate mint cookies or
add some mint flavoring to the chocolate pud-
ding mix.

Use chopped pecans or walnuts in place of the
cookies and drizzle ½ cup caramel topping over
the fudge topping for a turtle cake.

Add a packet of vanilla or banana (or even pista-
chio) instant pudding mix to the outer frosting
for a thicker, flavored layer.

Mike Snyder
Rochester

Helpful hint...

Fudge doesn't have to be cut into
squares. Pour it into heart-shaped con-
tainers, or cut out shapes with cookie
cutters.

Heavenly Angel Food Cake

1 package (16 ounces) angel food cake mix
24 large marshmallows
6 milk chocolate (1.45 ounces) candy bars
with almonds, chopped
 $\frac{2}{3}$ cup milk
1 carton (12 ounces) frozen whipped topping,
thawed, divided

Bake angel food cake according to package directions in 10-inch tube pan. Cool.

For filling; in a small saucepan, combine the marshmallows, candy bars, and milk. Cook and stir over low heat until marshmallows are melted. Transfer to a small bowl. Cool to room temperature. Fold in $\frac{3}{4}$ cup thawed frozen whipped topping.

Cut cake horizontally into three layers. Place bottom layer on a serving plate, spread with a third of the filling. Repeat layers twice. Refrigerate for at least 1 hour. Frost top and sides of cake with remaining whipped topping.

Yield: 12 servings.

Donna Stanger
Oronoco

Frozen Pumpkin Dessert

1 $\frac{1}{2}$ cups crushed graham crackers
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup melted butter
Mix well - press into greased 8-inch or 9-inch pan.

Filling

1 quart softened vanilla ice cream
1 $\frac{1}{2}$ cups canned pumpkin
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon ginger
 $\frac{1}{8}$ teaspoon cloves

Blend above ingredients well. Pour over crust - freeze. Let stand 10 minutes before cutting. Double recipe for 13 x 9-inch pan.

Gloria J. Strain
Cannon Falls

Raspberry Cream Tart

1 (16.5 ounce) roll refrigerated sugar cookie dough, cut into $\frac{1}{2}$ inch thick slices

OR

1 (16 ounce) package preformed refrigerator sugar cookie dough pieces

2 (3 ounce) packages cream cheese, softened
 $\frac{1}{4}$ cup sugar

1 egg

1 teaspoon finely shredded lemon peel

1 Tablespoon lemon juice

$\frac{1}{2}$ teaspoon vanilla

2 cups fresh red raspberries, blueberries
and/or blackberries

2 teaspoons sugar

Powdered sugar

1. Press cookie dough into bottom and sides of a greased 11-inch spring-form pan. Or press into bottom of greased 12-inch pizza pan. Do not prick dough. Bake at 350 degrees for 20 minutes or until light brown. Remove from oven and set aside.
2. Beat cream cheese with an electric mixer on medium speed for 30 seconds to soften. Add $\frac{1}{4}$ cup sugar, egg, lemon peel, lemon juice, and vanilla. Beat until smooth. Pour cheese mixture over warm crust and spread evenly.
3. Place the 2 cups raspberries in a single layer on top of cheese mixture. Sprinkle with 2 teaspoons sugar. Bake for 15 to 17 minutes more or until cheese mixture is set. Cool on wire rack for 30 minutes before serving.
4. Just before serving, sprinkle with powdered sugar. Makes 8 servings.

Denise Swinbank
Zumbro Falls

Helpful hint...

Making a fruit cake for the Holidays and plan to include alcohol? It won't get one drunk but about half of the alcohol will remain in the product. Alcohol has a lower boiling point than water and we think that when it boils the alcohol is gone. However, the alcohol is added for moisture as well as flavor so if all of it evaporates the fruit cake will be dry, so don't eliminate it.

Meats and Main Dishes

Crockpot Refried Beans

- 1 pound dry pinto beans
- 1 quart water
- 1/3 cup dry onions

Sort and rinse beans before cooking. In a large pot boil 6 cups water and add beans. Boil for 10 minutes; then drain beans.

In a separate pot boil 1 quart of water. Place the boiling water into the crock pot, along with 1/3 cup dry onions. Add the drained beans to the crockpot; put the lid on, and cook on High for 4 hours. At the end of 4 hours mash the beans with a potato masher and add the following ingredients:

- 3 cloves garlic
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 8 ounces tomato sauce
- 2 teaspoons vinegar
- 1 teaspoon salt
- 1 or 2 chopped pickled jalapeno peppers (optional)

Mix well and cook with lid on for 30-45 minutes more.

Josh Arnold
Rochester



Helpful hint...

Is pink turkey meat safe? The color of cooked meat and poultry is not always a sign of its degree of doneness. Only by using a meat thermometer can one accurately determine that a meat has reached a safe temperature. Turkey, fresh pork, ground beef or veal can remain pink even after cooking to temperatures of 160 degrees and higher. The meat of smoked turkey is always pink.

Lobster (or Crab) Newburg for Two

- 4 Tablespoons butter
- 1 shallot, minced
- 1/4 cup diced red bell pepper
- 1 cup sliced mushrooms
- 4 Tablespoons flour
- 1 cup chicken or vegetable broth
- 1/4 cup dry sherry
- 1 pound lobster or crabmeat
- 1/2 cup half-and-half
- 1/2 cup fresh breadcrumbs
- 1 Tablespoon grated parmesan cheese

Melt butter; sauté shallot, red pepper and mushrooms. Add flour and stir; add broth and sherry. Add lobster or crab and half-and-half. Do not boil, but heat through. Spoon into a one-quart casserole dish. Sprinkle with breadcrumbs and parmesan cheese. Place under broiler and toast until breadcrumbs are light brown.

Ann Brueske
Rochester

Easy Empanadas

- 1 pound ground beef or pork
- 1 cup salsa, any type
- 1 package (15 ounce) ready to use refrigerated pie crust (2 crusts)
- 1 cup mexican or taco style shredded cheese

Heat oven to 425 degrees.

Brown meat in large skillet; drain. Stir in salsa and remove from heat.

Unroll 1-crust onto baking sheet. Top with meat mixture, spreading to within 1-inch of edge. Cover with cheese and remaining crust. Seal edges with fork.

Bake 25 minutes. Cool 5 minutes before cutting into wedges.

Serve with sour cream, chopped tomatoes, cilantro or any of your favorite toppings.

Lynn M. DuShane
Rochester

Spaghetti Pie

6 ounces spaghetti noodles, uncooked
2 Tablespoons butter
1/3 cup grated parmesan cheese
2 well beaten eggs
1 pound ground beef
1 small onion, cut up
8 ounce can tomatoes, cut up
6 ounce can tomato paste
1 teaspoon Italian seasoning
1/2 teaspoon garlic salt
1 cup cottage cheese
1/2 cup mozzarella cheese

Cook spaghetti noodles. Drain.

Stir butter, parmesan cheese, and eggs in with spaghetti. Put in bottom of 10-inch pie pan to form crust.

In skillet cook meat and onion. Stir in tomatoes, tomato paste, Italian seasoning, and garlic salt.

Spread cottage cheese on top of spaghetti crust. Put tomato mixture on top of cottage cheese.

Bake uncovered for 20 minutes at 350 degrees.

Sprinkle mozzarella cheese on top and bake 5 minutes longer.

Paula Ferrier
Dover

Tomato Basil Soup

1 medium onion, chopped
2 Tablespoons butter
1/2 teaspoon paprika
1/2 teaspoon dried basil
1/2 teaspoon garlic powder
2 (3 ounce) packages cream cheese
1 1/4 cups milk
2 (10.5 ounce) cans condensed tomato soup
2 (14.5 ounce) cans of diced tomatoes, undrained

Sauté onions in butter 2-3 minutes. Stir in paprika, basil, garlic powder, and cream cheese. Gradually stir in milk and soup. Beat with hand beater until smooth. Stir in diced tomatoes. Heat until hot.

Madonna Fogarty
Eyota

Mike's Public School Pizza Burgers

1 pound ground beef
1 (7 ounce) can of Spam®
1/4 teaspoon salt
1/4 teaspoon sage
2 teaspoons oregano
1 (15 1/2 ounce) jar pizza or spaghetti sauce
4 ounces grated Velveeta® cheese
One dozen hamburger buns

Brown ground beef. Remove from heat; drain fat. Grind or grate Spam®. Mix meats with salt, sage, oregano, pizza or spaghetti sauce, and cheese. Mix completely. Spread mixture on each bun half. Place on baking sheet. Bake at 350 degrees for 20 minutes. Mixture refrigerates and freezes well.

Brian Fredrickson
Rochester

Barbecued Short Ribs

3 1/2 to 4 pounds beef short ribs
1 1/2 cups water
1 medium onion, sliced
1 Tablespoon white vinegar

Sauce:
1/2 cup ketchup
1/4 cup chopped onion
2 Tablespoons lemon juice
2 cloves garlic, minced
1 teaspoon sugar
1/2 teaspoon salt
1/8 teaspoon pepper

In a Dutch oven; combine ribs, water, onion, and vinegar; bring to a boil. Reduce heat; cover and simmer for 1 hour, turning ribs occasionally. Drain. Place ribs in a single layer in an ungreased 13 x 9-inch baking dish.

Combine sauce ingredients; spoon over ribs. Cover and bake at 325 degrees for 1 1/4 hours or until the meat is tender. Yield 4-6 servings.

Ruth Gerber
Stewartville

Low-Fat Crab and Lobster Cakes

- 1 (12 ounce) package of fat free imitation crab meat
- 1 (12 ounce) package of low fat imitation lobster meat
- $\frac{3}{4}$ cup bread crumbs
- $\frac{1}{2}$ cup chopped onion (purple onions are recommended, but any kind work)
- $\frac{1}{4}$ cup skim milk
- 3 Tablespoons light mayonnaise
- 2 Tablespoons fresh chopped parsley
- 1 teaspoon Seafood Seasoning (suggested Chef Paul's Seafood Magic® seasoning)
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ teaspoon salt
- Non-stick spray

Combine crab and lobster meat along with onions, bread crumbs, milk, mayonnaise, parsley, seafood seasoning, pepper, and salt in a bowl. After mixing these ingredients; form crab balls, about the size of a large golf ball, with hands and refrigerate for any hour on a cookie sheet.

Next, preheat oven to 400 degrees and spray a cookie pan with non-stick spray. Gently flatten crab balls; place on cookie pan and put in oven. Cook until golden brown or about 40 minutes. Allow to cool for a few minutes before serving.

Sam Giebtrock
Stewartville

Helpful hint...

Store frozen seafood in the coldest part of your freezer, away from the door.

Helpful hint...

Coffee filters make a great way to hold tacos. Other uses for filters put several coffee filters on a plate and put your fried bacon, French fries, chicken fingers, etc. on them. The filter soaks up the grease.

Tex Mex Potato and Egg Fry

- 2 Tablespoons canola oil
- 8 ounces sliced mushrooms
- 6 medium potatoes, quartered and sliced
- $\frac{1}{2}$ onion, diced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 4 jalapeno peppers, diced
- 12 large eggs
- 1 Tablespoon dried cilantro
- 1 teaspoon garlic salt
- $\frac{1}{4}$ teaspoon black pepper

In a large frying pan add; oil, mushrooms, potatoes, onion, and peppers. Fry on medium heat. Turn frequently until potatoes are tender.

Mix eggs, cilantro, salt, and pepper in a bowl; then add to frying pan. Fold until eggs are done. Ham or cooked sausage can be added with the eggs. Serves 6.

John Gillich
Stewartville

Cabbage Rolls (Crock Pot)

- 12 cabbage leaves
- 1 cup cooked white rice
- 1 egg, beaten
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup minced onion
- 1 pound extra-lean ground beef
- 1 $\frac{1}{4}$ teaspoons salt
- $\frac{3}{4}$ teaspoon ground black pepper
- 1 (8 ounce) can tomato sauce
- 1 Tablespoon brown sugar
- 1 Tablespoon lemon juice

1 teaspoon Worcestershire sauce

Bring large pot of water to a boil. Boil cabbage leaves for 2 minutes, drain.

In large bowl; combine 1 cup cooked rice, egg, milk, onion, ground beef, salt, and pepper.

Place about $\frac{1}{4}$ cup of meat mixture in center of each cabbage leaf, and roll up, tucking in the ends. Place rolls in slow cooker.

In a small bowl; mix together tomato sauce, brown sugar, lemon juice, and Worcestershire sauce. Pour over cabbage rolls.

Cover and cook on low for 8-9 hours.

Ron Guenther
Rochester

Jiffy Hamburger Stroganoff

1 pound ground beef
2 Tablespoons flour
1 Tablespoon dry onion
1 beef bouillon cube
½ teaspoon garlic salt
½ teaspoon paprika
1 (3 ounce) can mushrooms
1 cup sour cream
1 (6 ounce) can evaporated milk
2 Tablespoons sherry

Brown meat; drain. Stir in next 5 ingredients. Add 1 cup water and mushrooms with liquid. Cover; simmer 10 minutes. Combine milk and sour cream; stir into meat mixture. Add sherry. Heat through, but do not boil. Serve over noodles or rice. Serves 4 to 6.

Note: Keep 1-pound packages of browned ground beef in the freezer so this recipe can be made in a “jiffy.”

Marjorie Holt
Rochester

Golden Scalloped Potatoes

1 can cream of celery soup
½ cup milk
Dash of black pepper
4 cups thinly sliced raw potatoes
1 small onion, thinly sliced
1 cup shredded sharp cheddar cheese
1 Tablespoon butter
Paprika

Combine soup, milk, and pepper.

In a buttered 1 ½ quart casserole, arrange alternate layers of potatoes, onion, soup mix, and cheese. Dot top with butter. Sprinkle with paprika. Cover. Bake at 375 degrees for 1 hour. Uncover bake 15 minutes more or until potatoes are done.

Jeannie Hill
Altura

Chipotle-Black Bean Chili

1 teaspoon olive oil
1 cup finely chopped onion
6 garlic cloves, minced
2 Tablespoons chili powder
1 teaspoon minced drained canned chipotle chilies in adobe sauce
¼ teaspoon black pepper
¼ teaspoon salt
2 (15 ounce) cans drained black beans
2 (14.5 ounces) cans no salt added whole tomatoes, undrained and chopped
1 (4.5 ounce) can chopped green chilies, drained
Cilantro sprigs, optional

Heat oil in a large saucepan over medium-high heat. Add onion and garlic, sauté 3 minutes or until tender. Add chili powder and next six ingredients, bring to a boil. Reduce heat, cover, and simmer 15 minutes, stirring occasionally.

Ladle chili into individual bowls and garnish with sprigs of cilantro. Yield 4 (1 ½ cup) servings.

Beverly Sandberg
Stewartville



Helpful hint...

Three ounces of lean beef contains only 192 calories. Ground beef has the same nutritional value as steak.

Apple Stuffed Pork Chops

- 1 Tablespoon onion, chopped
- ¼ cup softened butter
- 3 cups bread crumbs, fresh
- 2 cups apple chunks
- ¼ cup celery, chopped
- 2 teaspoons fresh parsley, chopped
- ¼ teaspoon salt
- 6 pork chops
- Salt and pepper to season
- 1 Tablespoon vegetable oil

1. Heat oven to 350 degrees.
2. Over medium heat, sauté onion in the butter. Set aside. Mix in the bread crumbs, apples, celery, parsley, and salt. Cut a pocket for stuffing in the side of the pork chops; season on both sides with salt and pepper. Add in the apple mixture inside the chops.
3. Heat oil to medium high and cook the chops on both sides until golden brown. Place pork chops in an ungreased baking dish. Cover with foil and bake for around half an hour (30 minutes). Uncover and bake for an additional half hour (30 minutes). Serves 6.

Bonnie Swenson
Eyota

Italian Pasta Bake

- 1 ½ pounds lean ground beef, browned and drained
- 4 cups penne pasta, cooked and drained
- 3 ½ cups Prego® Italian Sauce, chunky garden combo
- 1 ½ cups water
- 1 cup green onions, chopped
- 1 cup mushrooms, chopped
- 1 teaspoon Italian seasoning
- 1 ½ teaspoons crushed garlic
- ½ + ½ cup parmesan cheese, grated and divided
- 1 cup cheddar cheese, shredded

Brown meat in skillet, drain. Stir in cooked pasta, onions, Italian sauce, water, mushrooms, and seasonings and ½ cup parmesan cheese. Spoon into 13 x 9-inch baking dish. Top with shredded cheese and remaining parmesan cheese.

Bake at 375 degrees for 20 minutes. Serves 6 to 8. Can also make individual servings in little casseroles if someone doesn't like garlic, onions, etc. or is vegetarian.

Mary Ann Wahl
Rochester



Helpful hint...

One cup of uncooked dry black beans will yield about 3 cups when cooked.

Helpful hint...

Andouille sausage is a spicy, smoked pork sausage used in many Cajun and Creole dishes.

Helpful hint...

Ground turkey is at minimum 50% lower in fat compared to other ground meats. It is cooked using the same methods as other ground meats. It blends easily with spices and seasonings. Moisture content of ground turkey may vary enough to affect recipes, so if it appears to be soft, decrease the liquid in recipe by one or two tablespoons.

Salads, Fruits and Vegetables

Orange Mint Salad

2 (13 ounce) cans crushed pineapple
(drain off half of juice)
8 ounces miniature marshmallows
1 large carton Cool Whip®
6 ounce package orange Jello®, dry
8 ounce package buttermint candy, crushed

Combine pineapple Jello®, and marshmallows.
Mix and refrigerate overnight.

In the morning, add crushed mints and
Cool Whip®.

Refrigerate until ready to use.

Mary Adam
Kasson

Cranberry Walnut Coleslaw

½ cup apple cider vinegar
½ cup olive oil
¼ cup sugar
4 cups coleslaw mix
¾ cup dried cranberries
1 red pepper, chopped
1 cup walnuts, chopped
1 small red onion, chopped

Mix vinegar, oil, and sugar. Pour over coleslaw
mix and add remaining ingredients. Refrigerate
1 hour or more before serving.

Jayne Arvold
Rochester

Coleslaw

Mix together:
½ cup sugar
⅓ cup vinegar
¾ cup Miracle Whip®

Fold in:
1 (8 ounce) carton Cool Whip®

Add 1 package coleslaw; chill.

Gladys F. Born
Rochester

Tomato Basil Salad

6 tomato slices, ¼ inch thick
6 red onion slices
2 Tablespoons olive oil
4 teaspoons red wine vinegar
2 Tablespoons chopped fresh basil
1 teaspoon sugar

Place tomatoes in a shallow dish. Top each slice
with onion. In a small jar with a tight lid, com-
bine remaining ingredients and shake well. Pour
over tomatoes and onions. Cover and refrigerate
for at least 1 hour.

Sherilyn Briggman
Chatfield

Helpful hint...

Cleaning mushrooms should be done
with a damp paper towel or light strokes
of a mushroom brush. Do the cleaning
just before using the mushrooms.

Best Baked Beans

2 (16 ounce) cans pork and beans, drained
¾ cup hickory BBQ sauce
½ cup brown sugar
½ small onion, chopped
1 tart apple, peeled and chopped
¼ cup golden raisins
3 strips of uncooked bacon, cut in small chunks

Mix all ingredients (except bacon) together in a 2-quart baking dish. Top with uncooked bacon. Bake uncovered in 350 degree oven for 1 hour. Serves 6-8.

Amy Cronin
Lake City

Three Bean Salad

1 can yellow beans, drained
1 can green beans, drained
1 can kidney beans, drained

½ cup chopped green pepper
½ cup chopped onion

Dressing:
½ cup salad oil
½ cup vinegar
¾ cup sugar
1 teaspoon salt
½ teaspoon pepper

Blend dressing ingredients well.

Combine drained beans, chopped green pepper and chopped onion together.

Pour dressing over beans, refrigerate.

Mary Evers
Lake City

Helpful hint...

Mash sweet potatoes with a little orange juice instead of butter.

German Cucumber Salad

2 medium thinly sliced cucumbers
4 green onions, thinly sliced
3 small tomatoes, sliced
2 Tablespoons snipped fresh parsley

Dressing:
¼ cup sour cream
¼ teaspoon prepared mustard
2 Tablespoons minced fresh dill
1 Tablespoon vinegar
1 Tablespoon milk
¼ teaspoon pepper

In a bowl combine cucumbers, onion, tomatoes, and parsley.

Combine dressing ingredients; pour over cucumber mixture and toss gently. Cover and chill for at least 1 hour. Yields 4-6 servings.

June Gansen
Rochester

Rainbow Rotini Salad

8 ounces tri-color pasta
4 ounces white cheddar cheese, cubed
4 ounces mild cheddar cheese, cubed
1 large yellow bell pepper, seeded and chopped
1 large tomato, seeded and chopped
3 green onions, minced
4 ounces turkey pepperoni, chopped
1 cup light Italian dressing

Cook pasta al dente according to package directions; drain. Rinse with cold water and drain again. Set pasta aside.

In a large salad bowl, combine cheese cubes, pepperoni, tomato, bell pepper, and onions. Stir in pasta. Drizzle dressing on salad; toss. Serve immediately. Serves 8.

Jenessa Johnson
Oronoco

Lettuce Salad

- 1 bag romaine lettuce
- 1 bag spinach
- 6 ounces craisins
- 4 ounces mozzarella cheese
- 2 to 4 ounces parmesan cheese, shredded
- 3 small apples, cubed
- 4 ounces cashews

Dressing:

- $\frac{1}{3}$ cup apple cider vinegar
- $\frac{2}{3}$ cup canola oil
- $\frac{3}{4}$ cup sugar
- 1 Tablespoon poppy seed
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 - 2 teaspoons onion flakes, optional

Mix dressing ingredients together; and toss with salad just before serving.

Lori Jergenson
Chatfield

Glazed Fruit Salad

- 1 (20 ounce) can pineapple chunks
- 1 (15 ounce) can mandarin oranges
- 2 Tablespoons lemon juice
- 1 jar or can peach (or any flavor) pie filling
- 1 (15 ounce) can fruit cocktail
- 6 to 8 bananas
- 1 cup mini marshmallows

Drain canned fruit. Cut up and sprinkle bananas with lemon juice. Add marshmallows and pie filling. Mix all together and chill several hours or overnight.

Jude Ledebuhr
Rochester

Helpful hint...

Fuji apples do not need to be refrigerated; however since all other varieties deteriorate quickly at room temperature be sure to store in the refrigerator.

Crunchy Pea Salad

- 1 (10 ounce) package frozen peas, thawed
- 1 cup diced celery
- 1 cup cauliflower florets
- $\frac{1}{4}$ cup diced green onion
- 1 cup chopped cashews
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ to 1 cup ranch dressing
- $\frac{1}{2}$ cup crisply cooked and crumbled bacon

Combine peas, celery, cauliflower, onion, cashews, sour cream, and dressing in a salad bowl; mix well. Chill until ready to serve. Top with crumbled bacon. Serves 8.

Kayla Murphy
Kellogg

Chicken Wild Rice Salad

- 2 cans Canoe® brand wild rice, drained
- 2 chicken breasts, cooked and diced
- 1 red pepper, finely chopped
- 1 bunch green onions, chopped
- $\frac{1}{2}$ cup yellow onion, diced

- 1 cup real mayonnaise
- 1 teaspoon Dijon mustard
- Salt and pepper to taste
- 1 cup smoked almonds

In bowl combine rice, chicken, red pepper, and onions. Mix together mayonnaise and mustard and add to salad mixture. Salt and pepper to taste. Add the almonds just before serving.

Denise Pagel
Chatfield

Helpful hint...

Take your bananas apart when you get home from the store. If you leave them connected at the stem, they ripen faster.

Peel a banana from the bottom and you won't have to pick the little "stringy things" off of it.

Cranberry Waldorf Salad

- 2 cups fresh cranberries
- 3 cups mini marshmallows
- ¾ cup sugar

- ½ cup broken walnuts
- 2 cups diced unpared apples
- ½ cup seedless grapes
- ¼ teaspoon salt
- 1 cup whipped topping

Grind cranberries and combine with marshmallows and sugar. Cover and chill overnight.

Add walnuts, apples, grapes, and salt. Fold in whipped topping. Chill.

Helen Pries
Eyota

Chicken Chutney Salad

- 7 cups chicken, cooked, cubed
- 2 cups raisins
- 1 cup coconut
- 2 cups celery
- 2 cups green/red peppers
- 2 cups dry roasted peanuts

Combine chicken, raisins, coconut, celery, and peppers in a large bowl.

Chutney Dressing:

- 1 cup mayonnaise
- 1 cup sour cream
- 2 teaspoons lemon juice
- ½ cup minced onion
- ½ teaspoon curry powder
- 3 Tablespoons mango chutney

Mix all dressing ingredients together. Pour over salad ingredients in large bowl. Refrigerate until chilled.

Add peanuts just before serving as a garnish.

Kathy Sagdalen
Rochester

Crunchy Chicken Salad

- 1 cup celery, chopped
- 1 ½ cups chicken, diced
- 1 cup carrots, shredded
- 1 Tablespoon pickle relish
- ½ cup mayonnaise

1 (2 ounce) can shoestring potatoes

Mix above ingredients together (except shoestring potatoes).

Before serving fold in shoestring potatoes.

Patricia Smith
Byron

Helpful hint...

Avocados are a fruit and a healthy choice. They have 20 key nutrients including potassium, vitamins, E and K, folic acid and fiber. They also contain fat, but it's the good fat, monounsaturated fat so use avocados in place of butter, mayonnaise or cheese.

Helpful hint...

Sweet onions never develop the pungency of other varieties. They have high moisture content and spoil easily. Some common sweet onions are Vidalia, Texas Sweets, and Walla Walla.

Helpful hint...

Vinaigrette's are originally from France. Vinaigrette adds a refreshing tang to salad greens, chilled raw or cooked vegetables, and pasta salads. Vinaigrette is the perfect balance of oil, vinegar, salt, and pepper; other seasoning may be added if desired. Vinaigrette keeps for weeks in the refrigerator.

