

46th Holiday Hi-Lites Recipes



People's Cooperative Services

Holiday Greetings



A Holiday is defined as a day of freedom from labor. It is a day set aside for leisure and recreation. It can also be a joyous, merry occasion.

The dictionary goes on to define a Holiday Maker. It is one who attempts to make the Holiday easier, joyous and merrier for all.

When a party or occasion flows smoothly we can be assured that the Holiday Maker did an excellent job of preparing the home, food, decorations entertainment, etc. to meet the needs of those invited. It's not an easy task but with well advanced planning your goals can be met.

The 46th Holiday Hi-Lites cookbook will help with the party foods for many different occasions.

"Great memories are yours for the making and for the keeping" Kerry Boone

HAPPY HOLIDAYS

for all those special Holidays
coming in the future from
People's Cooperative Services and
Judy Skarie, Home Economist.

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Appetizers or Snacks

Seasoned Mushrooms

2 containers fresh mushrooms, rinsed
 1 package Hidden Valley® Ranch dressing mix
 ¼ cup butter

Place ingredients in a Crockpot and let cook on high for 2 hours.

Mary Evers
 Lake City



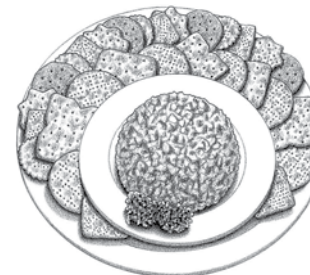
Festive Cheese Ball

1 (8 ounce) Cracker Barrel® Cheddar Cold Pack Cheese Food
 1 (8 ounce) cream cheese
 2 Tablespoons butter
 2 teaspoons pimento, chopped
 2 teaspoons green olives, chopped
 1 teaspoon Worcestershire sauce
 ½ teaspoon lemon juice
 Walnuts, ground

Combine the first 3 ingredients, mix until well blended. Add the remaining ingredients and mix well. Cover and refrigerate several hours or overnight.

Coat clean hands with soft butter and form the cheese mixture into a ball. Roll in the ground walnuts, which are spread out on a piece of waxed paper. Wrap in plastic wrap and refrigerate.

Holly Gregory
 Rochester



Pear and Blue Cheese Crostini

8 ounces cream cheese, softened
 5 Tablespoons butter, softened
 2 Tablespoons sour cream
 1 cup crumbled blue cheese
 ¼ cup finely chopped salted pecans
 1 small ripe pear cored & diced into small cubes
 1 medium ripe pear cored and sliced into thin slices
 1 loaf roasted garlic baguette bread

Slice baguette into ½ inch slices. Place slices on a baking sheet and lightly toast in a 350 degree oven. Set aside to cool.

Beat cream cheese, butter, and sour cream until smooth. Stir in blue cheese, pecans, and diced pear. Spread mixture evenly over individual toasted baguette slices. Place bread slices on baking sheet heat under broiler 3 - 5 minutes or until cheese is lightly brown and bubbly. Top each Crostini with 1-2 pear slices. Serve warm.

Christine Hunter
 Eyota

After School Treat

1 graham cracker cut in half
 Spread peanut butter on each half
 Place one Tablespoon mini-chocolate chips and 6 miniature marshmallows on each cracker half
 Put halves together.
 Microwave 20 seconds or until chips and marshmallows are melted.

Pat Ihde
 Oronoco

Delicious, Nutritious Drinks

Berry Smoothie

- 1 cup low fat strawberry yogurt
- 1 cup fresh or frozen mixed berries (strawberries, blueberries or raspberries)
- 1 cup skim milk
- ½ cup apple juice

Directions: Blend all ingredients together in blender. Mix well until mixture is creamy.

Pina Colada Smoothie

- 1 container coconut (can also substitute vanilla yogurt (frozen))
- ½ cup pineapple juice
- 1 cup skim milk
- ½ banana (frozen)
- ¾ cup pineapple chunks (frozen or canned)

Directions: Blend all ingredients together in blender. Mix well until mixture is creamy.

Patricia Jump
Stewartville



Helpful hint...

Wine: When assessing the quality of a bottle of wine, in a majority of cases, the most important consideration is the wine's place of origin-also known as its appellation. Examples range from the very broad "California" as an example to very specific "Sonoma County's Dry Creek Valley. Wine tasting will help you to discover wines that appeal to your taste. Look for wineries in our area to sample their products. Some wine tasting rooms have a minimum charge and others are free.

Chicken Flautas with Avocado Cream

Oil for frying

- 1 Tablespoon butter
- ½ small red onion, diced
- 1 jalapeno, diced
- 1 garlic clove, minced
- 1 teaspoon ground cumin
- ½ teaspoon cayenne pepper
- 1 rotisserie chicken, skin removed and meat finely shredded
- 1 cup salsa
- ¼ cup freshly chopped cilantro leaves
- 1 cup shredded cojack cheese
- 1 lime, juiced
- Salt, optional
- 16 flour tortillas

Put oil in frying pan about 2 inches deep and heat to 375 degrees.

To make Flautas:

In a pan over medium heat, sauté onion and jalapenos in melted butter until tender. Add garlic, cumin, cayenne pepper and cook about another 2 minutes. Add chicken and salsa, stir to combine. Remove from heat and stir in cilantro, cheese and lime juice. Let cool just slightly.

Place a heaping spoonful onto each individual tortilla and roll tightly around filling. Secure with a toothpick. When all are assembled, fry in preheated oil, just until the tortilla is crispy and golden brown.

Avocado Cream:

- 1 very ripe avocado, halved, pitted and flesh removed
- ½ cup sour cream
- 2 Tablespoons freshly squeezed lime juice
- Salt, optional

Mix all to blend thoroughly and serve with warm Flautas. Flautas can be served on a bed of shredded lettuce.

Nancy Kohrs
Rochester



Sparkling Peach Punch

- 3 cups water
- 1 ½ cups sugar
- 1 (3 ounce) package peach flavored gelatin
- 1 (29 ounce) can peach slices in light syrup
- 4 (11.3 ounce) cans peach nectar
- ½ cup lemon juice
- 8 (10 ounce) bottles ginger ale or club soda

In large saucepan combine water, sugar, and gelatin. Bring to boiling, stirring to dissolve.

Place undrained peach slices in blender. Cover; blend until smooth. In extra large bowl combine gelatin mixture, pureed peaches, peach nectar, and lemon juice. Divide peach mixture among four 1 quart containers. Cover and freeze overnight or until firm. Each quart makes 6 servings.

To serve, place one or more containers at room temperature for 1 hour. Break in chunks with large fork. Place in punch bowl or jug. Stir in 2 (10 ounce) bottles of ginger ale per quart of peach mixture until slushy. Makes 24 servings (four 6-serving batches).



Deborah Palmer
Rochester

Pepperoni Bites

- 1 cup shredded mozzarella
- ½ cup chopped pepperoni
- ½ cup pizza sauce
- 2 packages refrigerated biscuits
- 1 Tablespoon milk
- ¼ cup grated parmesan

Mix mozzarella, sauce, and pepperoni. Set aside. Separate biscuits; flatten into 3 inch circles. Place 1 Tablespoon of filling in center. Fold edges up and pinch. Sprinkle with parmesan. Bake at 350 degrees for 12-15 minutes.

Leah Peterson
Byron

Anise Seed Biscotti

- 1 cup butter, softened
- 1 cup sugar
- 3 whole eggs
- 2 teaspoons vanilla extract
- 3 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ¾ cup almonds, slivered
- 2 Tablespoon anise seed

- 1 cup semisweet chocolate chips
- 2 Tablespoons shortening

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour and baking powder; add to creamed mixture. Stir in almonds and anise seed. Divide dough into thirds; shape into three 10-inch x 3-inch rectangles on a greased baking sheet. Bake at 325 degrees for 25-30 minutes or until golden brown.

Carefully remove to wire racks; cool completely. Transfer to a cutting board; cut diagonally with a serrated knife into ¾ inch slices. Place slices cut side down on ungreased baking sheets. Bake at 325 degrees for 12-15 minutes or until firm and golden brown, turning once. Remove to wire racks to cool.

In a microwave, melt chocolate chips and shortening; stir until smooth. Drizzle over biscotti. Let stand until chocolate is set. Refrigerate in an airtight container with waxed paper between layers.

Cindy Plopper
Byron

Helpful hint...

When squeezing a lemon wedge onto your food, prevent it from squirting by sticking a fork into the wedge and then squeeze. Lemon slice squeezers are also available in the house wares department.

Blue Cheese Spread

½ cup dried blueberries
(located in baking section of grocery store)
1 cup boiling water

1 (8 ounce) cream cheese
6 ounces Blue Cheese, coarsely crumbled
2 green onions, chopped
1 clove garlic, minced
½ cup coarsely chopped pecans

Place dried blueberries in a small bowl. Pour boiling water over berries. Let stand 1 minute, drain, set aside.

In a large mixing bowl beat cream cheese and blue cheese with an electric mixer on medium speed until nearly smooth. Stir in drained berries, green onions, and garlic just until combined. Transfer spread to serving bowl. Cover and refrigerate up to 4 hours. To serve, sprinkle with pecans and serve with crackers.

Annette Sellner
Byron

Peanut Butter and Banana Crunch Mix

¼ cup peanut butter, crunchy or smooth
1 Tablespoon butter
5 cups crispy hexagon cereal
1 cup Nutter Butter® bites or peanut butter mini cookies
1 cup dried banana chips
½ cup peanut butter chocolate baking chips (Reese's® Pieces)

Preheat oven to 325 degrees.

In a small saucepan over medium heat, melt peanut butter and butter until smooth. Pour over cereal in a 9 x 13 inch baking dish. Bake 10 minutes, remove from oven and cool completely on wax paper.

Combine in a large bowl, cereal mixture, mini-cookies, banana chips, and baking chips. Store in air tight container. Serves 8.

Larry Swenson
Eyota

Corn Dog Twists

1 (11.5 ounce) can refrigerated Pillsbury Cornbread Twists®
8 hot dogs
1 Tablespoon butter, melted
1 Tablespoon grated Parmesan cheese

Preheat oven to 375 degrees.

Unroll dough into 1 long sheet. Seal crosswise center perforations. Separate dough into 8 long strips (2 cornbread twists each). Wrap 1 strip around each hot dog; place on ungreased cookie sheet with each of dough tucked under hot dog. Brush each with butter; sprinkle with cheese.

Bake at 375 degrees for 12 to 16 minutes or until light golden brown. Remove from cookie sheet; serve immediately.

Yields: 8 sandwiches

Pam Vathauer
Rochester

Sweet and Sour Chicken Wings

20-24 fryer chicken wings
1 cup water
1 cup soy sauce
¼ cup sugar
¼ cup sweetened pineapple juice
¼ cup canola oil
1 teaspoon garlic powder
1 teaspoon ground ginger



Cut off and discard tips of wings; cut each wing in half. Mix water, soy sauce, sugar, pineapple juice, oil, garlic powder, and ginger. Pour over wing parts in large bowl. Cover and refrigerate overnight. Place chicken wings on large shallow baking sheet. Bake, uncovered, in 350 degree oven 45 minutes or until tender and brown.

Judy Syring
Rochester

Quick and Easy Quesadillas

8 (7 or 8 inch) flour tortillas
1 cup shredded cheddar cheese
1 cup shredded Monterey Jack cheese
2 slices bacon, crispy cooked, crumbled
2 Tablespoons chopped jalapeno pepper
2 Tablespoons finely chopped onion

Place 4 tortillas on ungreased cookie sheets. Top each with ¼ of cheddar cheese, Monterey Jack cheese, bacon, peppers, and onion to within ½ inch of edges. Top with remaining tortillas.

Broil 6 to 8 inches from heat for 2 minutes or until golden brown and cheese is melted. Cut in 6 wedges. Serve immediately. If desired, serve with guacamole, salsa, and sour cream. Makes 24 appetizers.

Mary Whipple
Rochester

Seafood Nachos

30 baked tortilla chips
1 (8 ounce) package imitation crabmeat, chopped
¼ cup reduced fat sour cream
¼ cup reduced fat mayonnaise
2 Tablespoons finely chopped onion
¼ teaspoon dill weed
1 cup (4 ounces) shredded reduced fat cheddar cheese
¼ cup sliced ripe black olives
¼ teaspoon paprika

Arrange tortilla chips in a single layer on an ungreased baking sheet. In a bowl combine the crab, sour cream, mayonnaise, onion and dill weed. Spoon about 1 Tablespoon onto each chip. Sprinkle with cheese, olives, and paprika. Bake at 350 degrees for 6-8 minutes or until cheese is melted. Yields 4-6 servings.

Linda Williamson
Stewartville



Helpful hint...

If you found a good sale on crackers or chips that you will need for a special occasion, place the unopened bags or boxes in the freezer to extend shelf life. If the bag has been opened use a clip to seal and place in the freezer to prevent the chips from losing their crispness.

Helpful hint...

If you like ice tea try serving it with an orange wedge instead of lemon. Orange adds sweetness, so you probably won't need sugar.

Breads

Cranberry Corn Bread Mix

Dry Ingredients:

1 ½ cups flour
1 cup yellow cornmeal
1 cup dried cranberries
½ cup granulated sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt

1 1/3 cups buttermilk
2 eggs
½ cup shortening

Preheat oven to 350 degrees. Lightly coat 8 ½ x 4 ½ inch loaf pan with cooking spray.

Place dry ingredients in bowl. Cut in shortening with pastry blender until mixture resembles coarse crumbs. Beat buttermilk and eggs in small bowl until blended. Add to the shortening mixture and stir until mixture forms a thick batter. Pour into prepared loaf pan.

Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes and remove to rack to cool completely.

Michael Brown
Rochester

Polish Sourdough Rye Bread

1 (.25 ounce) package active dry yeast
1 teaspoon white sugar
2 cups water
4 cups rye flour
1 slice of onion

1 (.25 ounce) package active dry yeast
1 cup buttermilk, room temperature
1 teaspoon baking soda
1 Tablespoon salt
8 cups bread flour
1 Tablespoon caraway seed, optional

continued. . . Polish Sourdough Rye Bread

The night before making the bread, in a medium sized mixing bowl, dissolve one packet of yeast and the sugar in 2 cups of water. Let stand until creamy, about 10 minutes. Stir in the rye flour until the mixture is smooth. Slip the onion slice in. Cover and let stand overnight.

The next day, dissolve the second package of yeast in the buttermilk. Add the rye flour mixture, baking soda, salt, 4 cups bread flour and stir to combine. Add the remaining 4 cups bread flour, ½ cup at a time, stirring after each addition (you may not need to add all the flour). When the dough has become a smooth and coherent mass, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Sprinkle the caraway seeds on the dough and knead them in until they are evenly distributed through the dough.

Lightly oil a large mixing bowl. Place the dough in the bowl and turn to coat with the oil. Cover with a damp cloth and let rise in a warm place for about 1 hour or until the volume has doubled.

Preheat oven to 350 degrees F.

Turn dough onto a lightly floured surface and divide into three pieces. Form each piece into a loaf and place in 3 lightly greased 9 x 5 inch bread pans. Cover and let rise until nearly doubled, about 1 hour.

Bake at 350 degrees for about 35 minutes or until the loaves sound hollow when tapped on the bottom.

Ann Brueske
Rochester

Helpful hint...

One package Special Active Dry Yeast equals one 2/3 oz. cake Compressed Yeast.

Onion Shortcake

1 medium onion, sliced
¼ cup butter
1 (8 ½ ounce) package corn muffin mix
1 egg, slightly beaten
1/3 cup milk
1 can cream style corn
2 drops hot pepper sauce

1 cup sour cream
¼ teaspoon salt
¼ teaspoon dill weed

1 cup shredded cheddar cheese, divided in half

Cook onion in butter until tender. Set aside. Combine corn muffin mix, egg, milk, cream style corn, and hot pepper sauce - then spoon into a greased 9 x 9 inch pan.

Combine sour cream, salt, dill weed and half of the cheese with onions. Spread on top of the batter in the pan. Sprinkle on the other half of the cheese. Bake in a 425 degree oven for 25-30 minutes or until golden brown. Serves 9.

LaDonna Fay
Byron

Helpful hint...

You can speed up the bread rising process with a microwavable neck wrap. Heat the neck wrap and then wrap it around your bread bowl and it will cut rising time in half.

RICE NECK ROLL: Fill a clean white sock with white uncooked rice. Tie the open end and place in the microwave for about 45-60 seconds. Drape over a sore shoulder or muscle. Be careful as the rice does get hot. It's also ready to warm your bread dough.

After using the rice neck roll let it cool thoroughly, place in a plastic bag and store for future use.

Helpful hint...

Thaw frozen breads in the original wrapping before warming in the microwave or oven.

Holiday Gift Bread

1 (8 ounce) package cream cheese
1 cup margarine
1 ½ cups sugar
1 ½ teaspoons vanilla
4 eggs
2 ¼ cups flour
1 ½ teaspoons baking powder
½ cup maraschino cherries, chopped
½ cup pecans, chopped

Blend cream cheese, margarine, sugar, and vanilla. Add eggs one at a time. Add 2 cups flour and baking powder - mix well.

Combine the remaining ¼ cup flour with cherries and pecans. Fold into batter. Pour into two lightly greased loaf pans and bake at 325 degrees for 1 hour and 20 minutes. Cool 5 minutes; remove from pan and top with glaze.

Glaze

1 ½ cups powdered sugar
2 Tablespoons milk or cherry juice

Add juice or milk to powdered sugar to desired consistency. Drizzle over bread.

Madonna Fogarty
Eyota

Easy Cheesy Quick Bread

1 cup buttermilk
1/3 cup melted butter
1 Tablespoon granulated sugar
2 eggs
2 cups flour
1 cup shredded cheddar cheese
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
¼ cup chopped green chilies, optional

Grease 9 x 5 inch pan - preheat oven to 400 degrees. Mix first four ingredients till well blended. Stir in dry ingredients until moistened. Pour into greased pan. Bake 50 minutes. Cool 15 minutes - serve warm.

Wendy Hadler-Granrud
Rochester

Waffle Mix

(Light and fluffy)

- 2 cups Bisquick® mix
- 1 egg
- ½ cup oil
- 1 1/3 cups club soda



Combine the above ingredients and use a large spoon to blend – don't over mix. Then simply add to a hot waffle iron. Cook them as soon as possible so they will be light and fluffy – don't let the batter set and go flat.

Also good using ginger ale and/or orange soda. Adding wheat germ or flaxseed makes them a little crunchy. Can use for pancakes, too.

Lisa Guenther
Rochester

Mince Nut Bread

- 2 cups flour, sifted
- 1 ½ teaspoons baking powder
- ¼ teaspoon baking soda
- 1 cup sugar
- ½ cup walnuts

- 2 eggs, beaten
- ½ cup (or so) mincemeat
- 1 cup eggnog
- 2 Tablespoons butter, melted
- 1 teaspoon salt

Combine the beaten eggs, mincemeat, eggnog, and melted butter. Add to the sifted dry ingredients and walnuts – mixing just enough to moisten. Pour into a greased loaf pan. Bake at 350 degrees for 1 hour.

You can frost with this icing:

- ½ cup powdered sugar
- ¼ teaspoon vanilla
- 1/8 teaspoon nutmeg
- Dash of salt

Blend all ingredients with just enough milk to make the icing spreadable.

Rose Henning
Rochester

Parmesan Breadsticks

- 1 package puff pastry sheets, thawed according to package directions
- 1 cup freshly grated Parmesan cheese

Preheat oven to 375 degrees. Sprinkle cheese over your work surface. Roll out the puff pastry on the cheese, turning a few times so the cheese is worked into the dough, until the dough is about 1/8 inch thick.

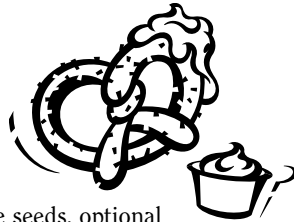
Using a sharp knife or pastry cutter, cut into ½ inch strips and carefully place on parchment paper lined cookie sheets. Bake at 375 degrees F. for 12-16 minutes until they are browned and crisp. Cool thoroughly and remove carefully from baking sheets. Store in airtight container. Serves 16.

Marjorie Holt
Rochester

Soft Pretzels

- 1 package of yeast
- ¾ cup warm water
- 2 cups flour
- 1 Tablespoon sugar

- 2 Tablespoons milk
- Coarse salt or sesame seeds, optional



Mix yeast, water, and sugar in bowl. Wait until yeast gets foamy and then add flour. Knead until smooth (about 10 minutes). Make six balls and roll each into a “snake” shape, then form into a pretzel. Brush on mix and add salt if desired. Bake at 425 degrees for 15 minutes.

Mary Johnson
Oronoco

Helpful hint...

Coffeecakes are an American creation. Usually they are made with butter, eggs, sugar, fruit and nuts. Many are flavored with spices such as cinnamon, nutmeg or citrus. Coffeecakes may be made as a quick bread or a yeast bread. Make several at one time and keep the extra in the freezer for holiday meals.

Honey Date Bread

- ½ pound (1 ½ cups) chopped dates
- 1 ¼ cups boiling water
- 2 Tablespoons butter
- 1 cup sugar
- ½ cup honey

- 3 cups sifted flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon

- 1 beaten egg
- ½ cup chopped nuts

Mix first 5 ingredients in a bowl; let cool completely.

Sift dry ingredients together.

Add egg to cooled mixture and then stir in dry ingredients. Add nuts. Pour batter into well-greased and floured 9 x 5 x 3 inch loaf pan. Bake at 350 degrees for 50 to 60 minutes.

Betty Marquardt
Dodge Center

Helpful hint...

Unopened ground coffee is good for up to two years. If opened use within two weeks or store usable amounts in plastic bags in the freezer. Once removed from the freezer do not refreeze.

Helpful hint...

If you own a mixer with a dough hook attachment, prepare your yeast recipes as usual but use the dough hook for kneading. Operate the mixer on speed number 2 and knead only about 3 to 4 minutes, rather than the 8 to 10 suggested when kneading is done by hand. The dough will come away from the sides of the bowl and will be smooth and elastic.

Fabulous no-knead Artisan Bread

- 3 cups all-purpose or bread flour
- 1 ¼ teaspoon salt
- ¼ teaspoon yeast (active or instant)
- 1 ½ cups warm water

Mix flour, salt, and yeast in glass or stainless bowl (no aluminum). Add water and mix until moistened. Cover bowl and let stand at room temperature for 12 to 18 hours.

Preheat oven to 450 degrees. Generously coat a cookie sheet or pizza pan with corn meal.

Remove the moist dough from bowl; place on floured work surface. Quickly, with floured or wet hands (run hands under warm running water), flatten dough into a rectangle approximately 6 x 14 inches. Fold sides over 1 inch. Fold wide ends over 2 inches to make a 4 x 10 inch rectangle – more or less. Place on cookie sheet or pizza pan. Place in preheated oven.

Bake 20 minutes at 450 degrees. Reduce temperature to 350 degrees and bake another 15 minutes.

Cook on wire rack. Yield: 1 fabulous crusty and chewy loaf of bread

Recipe is easily doubled, tripled, etc.

Margo Nordstrom
Rochester

Angel Food Muffins

- 1 box angel food cake mix
- 1 (20 ounce) can crushed pineapple in its own juice

Combine dry cake mix and the 20 ounces of crushed pineapple together and mix by hand or electric mixer until no dry mix remains. Pour into individual cup cake liners. Bake at 350 degrees for 15 minutes.

Beth Postier
Oronoco

Yulekage

1 cup water (105 to 115 degrees)
2 packages active dry yeast
1/3 cup nonfat dry milk
1/3 cup honey
1/3 cup butter
1 teaspoon salt
1 teaspoon cardamom seeds, ground
2 eggs
3 1/2 to 4 cups bread flour
1/2 cup candied fruit, chopped
1/2 cup red and green cherries, chopped
1/2 cup raisins
1/2 cup walnuts or pecans, chopped

Dissolve yeast in water in large bowl. Add nonfat dry milk, honey, butter, salt, cardamom, eggs, and 2 cups flour. Blend together on low speed. Beat 4 minutes on medium speed. Stir in candied fruit, cherries, raisins, and nuts. Stir in remaining flour to make soft dough. Knead until dough is smooth and elastic. Place in greased bowl, cover and let rise in warm place until double in bulk. Punch down and let rest for 15 minutes. Shape into 4 - 6 loaves then place into greased loaf pans. Cover and let rise in warm place until double in bulk. Bake at 350 degrees for 25 minutes.

Remove from pans and place on wire racks to cool. Brush tops with butter.

When cool decorate with frosting and chopped cherries and nuts.

Powdered Sugar Icing (optional)

1 Tablespoon butter
1 Tablespoon milk
1 cup powdered sugar
1/4 teaspoon almond extract or vanilla

Heat butter and milk, stir in powdered sugar and extract. If too thick add a teaspoon more of milk. Make it a consistency that when you put some on the top it will drip slightly over the sides of the loaf. Decorate with chopped red and green cherries and chopped pecans.

Recipe makes 4 to 6 loaves depending on the size of the loaf.

Helen Pries

Eyota

Quick Tortillas

1/2 cup whole wheat flour
3/4 cup all-purpose flour
1/4 cup cornmeal
1/4 teaspoon salt
1 1/2 cups water

I use the Prairie Gold® brand of whole wheat flour made from white wheat berries. The whole wheat flour should be sifted to remove any wheat berries that were not completely ground.

Measure the dry ingredients into a bowl and stir together. Add water and whisk until smooth. Batter will be like thin pancake batter.

Heat a greased or nonstick fry pan over medium heat on the range. When the pan is hot, pour a large spoonful of batter into the center of the pan. Immediately lift the pan off the burner and rotate it using gravity to shape the batter into a large thin circle. Set the pan back on the burner. When the tortilla looks dry and edges begin to lift, turn the tortilla over and lightly brown the other side. (The second side takes less than a minute.)

Fill tortillas with seasoned meat for soft tacos or seasoned beans for burritos.

Anita Seemann

Zumbro Falls

Chocolate Bread

1 (8 ounce) package cream cheese
4 large eggs
1/2 cup vegetable oil
1 cup warm water
1 (3.4 ounce) box of instant chocolate pudding mix
1 large chocolate cake mix
3/4 cup chocolate chips

Soften cream cheese in the microwave, add eggs, oil and water. Add pudding mix and cake mix. Add chocolate chips last.

Coat 2 medium bread pans with shortening and flour. Bake at 350 degrees for about 40 minutes or until toothpick inserted in center comes out clean.

Sherilyn Briggman

Chatfield

Cookies

Pineapple Cookies

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
1 teaspoon baking powder
1 teaspoon baking soda
1 cup crushed pineapple
4 cups flour
1/2 cup chopped walnuts

Cream shortening, sugars, and eggs. Mix vanilla, baking powder, baking soda and crushed pineapple. Add flour and nuts. Drop by rounded teaspoonfuls onto cookie sheet. Bake at 350 degrees - 8 to 10 minutes.

Margaret Andreason

Byron

Chocolate Covered Peanut Butter Balls

1 cup peanut butter
1 cup powdered sugar
1 Tablespoon butter
1 cup chocolate chips
2 squares semi-sweet chocolate
1 inch square paraffin wax

Combine peanut butter, powdered sugar and butter. Roll into balls (about 1 inch diameter). Melt chocolate chips, chocolate and paraffin together. Dip balls into melted chips to coat.

Norma Amundson

Oronoco



Cherry Nut Cookies

1 cup brown sugar
3/4 cup shortening
1 egg
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped maraschino cherries
1/2 cup chopped walnuts

Frosting:

1/3 cup butter
2 Tablespoons milk
2 Tablespoons cherry juice
1 1/2 to 2 cups powdered sugar

Cream brown sugar and shortening. Add egg and vanilla. Blend in flour, baking soda and salt. Stir in maraschino cherries and walnuts. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 8 minutes or until lightly browned.

For frosting - stir together butter, milk and cherry juice and add powdered sugar gradually until frosting becomes spreadable. Frost when cookies are cool.

Bailey Cronin

Lake City

Helpful hint...

Always cool cookie sheets between batches; placing unbaked cookies on hot metal will cause the batter to spread and the cookies will be too flat.

Chocolate Coconut Slices

(Taste like Mounds® bar)

Dough:

- 6 Tablespoons butter, softened
- 1 cup confectioners' sugar
- 1 egg
- 2 squares (1 ounce each) unsweetened chocolate, melted and cooled
- 3 teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda

Filling:

- 1/3 cup cream cheese, softened
- 1 teaspoon vanilla extract
- 1 cup flaked coconut
- ½ cup finely chopped pecans

In small bowl, cream butter and confectioners' sugar until light and fluffy. Beat in the egg, chocolate and vanilla. Combine flour and baking soda; gradually add to creamed mixture and mix well. Refrigerate for 1 hour.

In another bowl, combine cream cheese and vanilla. Stir in coconut and nuts until blended. Refrigerate 1 hour.

Shape dough into 8 ½ x 6 inch rectangle. Shape filling into 8 ½ inch log. Place on dough. Wrap dough around filling, sealing the seam. Wrap in plastic - refrigerate for 2 - 3 hours or until firm.

Cut into ¼ inch slices. Place 2 inches apart on parchment paper-lined baking sheets. Bake 375 degrees for 10 - 12 minutes or until set. Remove to wire racks. Makes 3 dozen.

Melanie Glynn

Rochester



Butter Pecan Turtle Bars

Crust:

- 2 cups flour
- 1 cup brown sugar, firmly packed
- ½ cup (1 stick) butter

Caramel Layer:

- 2/3 cup butter
- ½ cup brown sugar, firmly packed
- ½ teaspoon vanilla

- 1 cup whole pecan halves, not chopped
- 1 cup chocolate chips

Preheat oven to 350 degrees. In a 3-quart bowl, combine crust ingredients. Mix at medium speed, scraping sides of bowl often, 2 to 3 minutes or until well mixed and particles are fine. Pat firmly into a greased 13 x 9 inch pan. Sprinkle pecans over crust. Prepare caramel layer by combining brown sugar and butter in a 1-quart saucepan. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil ½ to 1 minute, stirring constantly. Remove from heat and stir in vanilla. Quickly pour evenly over pecans and crust.

Bake on center rack of oven for 18 to 22 minutes, or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with chocolate chips. Allow chips to melt slightly, 2 to 3 minutes. Slightly swirl chips as they melt. Leave some whole for marbled effect. Do not spread chips. Cool completely and cut into bars.

Paula Laskowski

Rochester

Helpful hint...

Does your stainless steel coffee thermos or coffee pot have dark coffee stains? Add 1-2 Tablespoons baking soda, hot water and then a cup of inexpensive vinegar. It will bubble and foam. Place the lid on it and let set for several hours, rinse thoroughly and repeat if needed. The fresh taste of coffee will match your cookies.

Peanut Butter Blossom Cookies

Ingredients:

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2/3 cup peanut butter
- 2 eggs
- 2 teaspoons vanilla
- 3 ½ cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 (14 ounce) bag chocolate stars

Directions:

Cream butter, sugars, and peanut butter. Add eggs and vanilla. Add flour, soda and salt. Blend well. Roll into small balls and roll in white sugar and place on cookie sheet. Bake 8 - 9 minutes at 350 degrees or until cookies start to crack. Remove from oven and place chocolate candy star in center of cookie. Bake 2 more minutes.

Jude Ledebuhr

Rochester

Banana Bread Bites

- 1 cup sugar
- ½ cup (1 stick) butter
- 2 eggs
- 1 cup ripe mashed bananas (about 3 bananas)
- 1 teaspoon vanilla extract
- 2 cups flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup semisweet chocolate chips
- ½ cup walnuts

Preheat oven to 350 degrees. Grease cookie sheets. In large bowl combine the sugar and butter until light and fluffy. Add eggs and mix thoroughly. Mix in mashed bananas and vanilla till well combined. Gradually blend in the flour, baking soda and salt. Mix until just combined. Add chocolate chips and walnuts.

Drop the mixture by teaspoonfuls onto the cookie sheets. Bake 12 to 15 minutes until golden. Remove to wire racks to cool completely.

Helen Mercer

Chatfield

Aunt Sally's Cookies

- 1 cup shortening
- 1 ½ cups sugar
- 1 teaspoon ginger
- 2 teaspoons baking soda
- ¼ teaspoon cloves
- 1 cup molasses
- ½ cup hot coffee
- ½ teaspoon nutmeg
- ¾ teaspoon salt
- 6 cups flour

Mix all ingredients together. Chill thoroughly. Roll out and cut with an empty Spam® can. Bake at 350 degrees for 10 to 15 minutes or until done. Cool. Frost the bottoms with the following frosting.

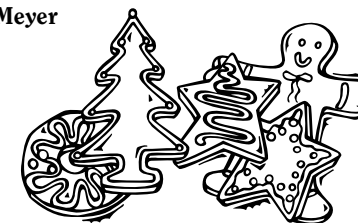
Frosting:

- 1 envelope unflavored gelatin
- 1 cup cold water
- 1 ¾ cups powdered sugar
- 1 cup white sugar
- ¾ teaspoon baking powder
- 1 teaspoon vanilla

Soak gelatin in cold water in a heavy saucepan. Add white sugar and stir. Bring to a rolling boil and then simmer for 10 minutes. Measure powdered sugar into a bowl. Pour the hot syrup into this and add the baking powder and vanilla. Beat until thick. Frost the cookie bottoms.

Carolyn Meyer

Hayfield



Helpful hint...

Cookie cutters are fun to use but sometimes difficult to clean. Keep a special toothbrush by the sink and make the chore much easier. The toothbrush is also great for portable appliances that have edges and areas collecting food and/or stains.

Carrot Cookies

- 1 cup sugar
- ½ cup butter
- 1 egg
- 1 teaspoon lemon extract
- ½ cup raw carrots, shredded
- 1 ½ teaspoon salt
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ cup raisins



Heat oven to 400 degrees. Cream the sugar and butter. Mix in egg, lemon extract, and shredded carrots. Fold in dry ingredients. Mix in raisins. Drop by teaspoonful onto a greased cookie sheet. Bake 10 - 12 minutes. Makes 3 dozen.

Nina Saletel
Rochester

Seven Layer Brownie Bars

- ½ cup (1 stick) butter, melted
- 1 (18.5 ounce) double Chocolate Brownie Mix
- 1 cup shredded coconut
- 1 cup butterscotch chips
- 1 cup semi-sweet chocolate chips
- 1 cup chopped pecans
- 1 ¼ cups (14 ounce can) sweetened condensed milk

Preheat oven to 350 degrees. Coat bottom of 13 x 9 x 2 inch pan with melted butter. Sprinkle brownie mix over butter. Top with coconut, butterscotch chips, chocolate chips, and pecans. Drizzle with sweetened condensed milk. Bake 30 - 35 minutes or until edges are bubbly. Cool thoroughly before cutting. Makes 24, 2-inch bars.

Carol Schoonover
Rochester



Forgotten Meringues

- 2 egg whites
- Dash of salt
- 1 (6 ounce) package of mint chocolate chips
- 2/3 cup sugar
- A few drops of green food coloring

Preheat oven to 400 degrees. Beat egg whites and salt until soft peaks form. Gradually add sugar a few spoonfuls at a time while beating at high speed. Continue beating until very stiff peaks form. Fold in chips and food coloring. Using a teaspoon, drop on cookie sheets. Put cookies in the oven, then turn the oven off and do not open for six hours or overnight.

Annette Schulz
Rochester

Minnesota Harvest Bars

Date Mixture:

- ½ cup dates, cut small
- ½ cup walnuts, chopped
- 2 Tablespoons flour

Mix above three ingredients.

Dough:

- Sift together and set aside:
 - 2 cups flour
 - ½ teaspoon baking powder
 - ½ teaspoon salt
 - ½ teaspoon cinnamon
 - ½ teaspoon nutmeg
 - ½ teaspoon ginger

- 2/3 cup canned pumpkin
- ¼ cup butter, melted
- 2/3 cup brown sugar
- 2 eggs
- ½ teaspoon vanilla

Sift together dry ingredients and set aside. In another bowl, mix brown sugar, pumpkin, vanilla, and melted butter. Add eggs one at a time. Stir in dry ingredients. Fold in date mixture. Pour into greased and floured 8 inch by 8 inch pan. Bake in 350 degree preheated oven 35 minutes. When cool dust with powdered sugar.

Gloria Strain
Cannon Falls

Chocolate Walnut Candy Cookies

- 2 (6 ounce) packages chocolate chips
- 3 Tablespoons soft butter
- ¾ cup sugar
- 1 egg
- 1 ½ teaspoons vanilla
- 1 Tablespoon milk
- ½ cup flour
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 ½ cups coarsely broken walnut

Melt one 6-ounce package chocolate chips over hot (not boiling) water. Stir together butter, sugar, egg, and vanilla; beat with spoon just till smooth. Stir in melted chips and milk. Add flour, baking powder, and salt. Stir in second package of chips and nuts. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees for 10 minutes only. Cookies will be soft. Cool slightly and remove to rack. Makes 3 ½ to 4 dozen candy-like cookies that are crisp outside and chewy inside. Keep them in tightly closed container.

JoMarie Strain
Byron

M & M® Bars

- 1 cup butter
- ¼ cup white sugar
- ¾ cup brown sugar
- 1 (4 serving size) instant chocolate pudding
- 1 teaspoon vanilla
- 2 eggs
- 2 ¼ cups flour
- 1 teaspoon baking soda
- 1 cup chocolate chips
- ¾ cup mini M&M's®

Combine butter, sugar, and pudding mix. Add vanilla and eggs, beat well. Add flour and baking soda. Stir in chocolate chips and ¼ cup M&M's®. Place in greased 9 x 13 inch pan. Press down. Top with remaining ½ cup M&M's®. Bake at 350 degrees; 20 - 25 minutes.

Betty Wright
Rochester

Frosted Cranberry Drop Cookies

- ½ cup butter, softened
- 1 cup sugar
- ¾ cup packed brown sugar
- ¼ cup milk
- 1 egg
- 2 Tablespoons orange juice
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 2 ½ cups fresh or frozen cranberries
- 1 cup chopped walnuts

Frosting:

- 1/3 cup butter
- 2 cups confectioners' sugar
- 1 ½ teaspoons vanilla extract
- 2 to 4 Tablespoons hot water

In a mixing bowl, cream butter and sugars. Add milk, egg, and orange juice; mix well. Combine flour, baking powder, salt and baking soda; add to the creamed mixture and mix well. Stir in cranberries and nuts.

Drop by Tablespoonfuls 2-inches apart onto greased baking sheets. Bake at 350 degrees for 12-15 minutes or until golden brown. Remove to wire racks to cool.

For frosting - heat the butter in a saucepan over low heat until golden brown, about 5 minutes. Cool for 2 minutes; transfer to a small mixing bowl. Add sugar and vanilla. Beat in water, 1 Tablespoon at a time, until frosting reaches desired consistency. Frost the cookies. Yield: 5 dozen.

Linda Zarling
Plainview



Desserts and Candies

Peanut Butter Squares

¾ cup graham cracker crumbs
(about 12 squares)
½ cup butter, melted
2 cups confectioners' sugar
½ cup peanut butter
1 cup chocolate chips

In a bowl - combine graham cracker crumbs and butter, mix well. Stir in sugar and peanut butter. Press into greased 8 inch square pan. Melt chocolate chips until smooth. Spread on peanut butter layer. Chill for 30 minutes, cut into squares and then chill until firm.

Christina Beaver
Hayfield

Raspberry Cobbler

1 cup shortening
1 ½ cups sugar
1 ½ cups flour
3 teaspoons baking powder
1 ½ teaspoons salt
1 ½ cups milk

Mix all ingredients together except milk. Add milk; mix well. Pour into greased 9 x 13 inch baking pan.

Mix together:
1 quart (4 cups) raspberries
¾ cup sugar
2 Tablespoons flour

Spoon over top of dough. Bake at 350 degrees until golden brown; 40-50 minutes. As this bakes, the dough will rise to the top and the berry filling will settle to the bottom of the pan.

Janet Hall
Kellogg

Minty Ice Cream Squares

½ cup butter or margarine
¼ cup unsweetened baking cocoa
2 cups coarsely crushed chocolate or regular graham crackers (about 20 crackers)
½ cup powdered sugar
1 carton (1/2 gallon) green mint chocolate chip ice cream, slightly softened
1 cup semisweet chocolate chips
2/3 cup whipping cream
16 thin rectangular crème de menthe chocolate candies, unwrapped

In 2-quart saucepan, heat butter and the cocoa over medium heat, stirring frequently, until butter is melted and the mixture is well blended. Remove from heat. Stir in graham cracker crumbs and powdered sugar, pour into bottom of ungreased 13 x 9 inch pan, press mixture to form crust.

Place heaping spoonfuls of ice cream on crust. With back of spoon, lightly press and smooth ice cream. Place pan in freezer for 30 minutes.

Meanwhile, in 1-quart saucepan, heat chocolate chips and whipping cream over low heat 2-3 minutes, stirring constantly, until melted. Cool 15 minutes.

Drizzle chocolate mixture over frozen ice cream. Cut candies in a triangle shape and stand upright together on top, so each serving has 1 candy. Freeze until firm, about 2 hours. Let stand at room temperature 10 minutes before cutting into squares.

Arlene Hinrichs
Rochester

Helpful hint...

If your pumpkin pie has a crack across the top don't panic. Just spread sweetened, whipped cream or Cool Whip across the top and sprinkle with crushed graham crackers or pumpkin pie spice.

Very Vanilla Dessert

3 cups vanilla wafer crumbs (about 60 wafers)
½ cup butter, melted
3 Tablespoons brown sugar
1 package (10-12 ounces) vanilla chips
2 packages (8 ounces) cream cheese, softened
2 cups (16 ounces) sour cream
1 carton (8 ounce) frozen whipped topping, thawed
Chocolate ice cream topping, optional

In a small bowl, combine the wafer crumbs, butter and brown sugar. Press onto the bottom of a greased 13 x 9 inch baking dish. Bake at 350 degrees for 5 to 8 minutes or until lightly browned. Cool.

In a microwave-safe bowl, melt vanilla chips; stir until smooth. Cool. In a large mixing bowl, beat cream cheese and sour cream until smooth. Add melted chips; beat well. Fold in whipping topping.

Pour over crust. Cover and refrigerate for 2 hours or until set. Drizzle with chocolate topping if desired.

Karen Kalmes
Rochester

Oat Berry Squares

1 cup whole wheat flour
1 cup quick cooking oats
2/3 cup packed brown sugar
½ teaspoon baking soda
¼ teaspoon salt
1/3 cup butter, melted
1 teaspoon vanilla extract
1 jar (10 ounces) spreadable fruit or jam

In a large bowl, combine the flour, oats, brown sugar, baking soda, and salt. Stir in butter and vanilla. Reserve ¾ cup for topping. Pat remaining oat mixture into a 9-inch square baking pan coated with nonstick cooking spray. Bake at 350 degrees for 5-7 minutes. Spread with spreadable fruit/jam. Sprinkle with the reserved crumb mixture. Bake 25-30 minutes or until edges are lightly browned.

Kelly Keckhafer
Hayfield

Fresh Peach Cobbler

¼ cup butter
1 ¼ cups sugar, divided
2 teaspoons baking powder
¾ cup flour
Dash of salt
¾ cup milk
½ teaspoon almond extract
2 cups peaches
Cinnamon

Melt butter in 8 x 8 inch baking dish.

In a separate bowl combine ¾ cup sugar, baking powder, flour and salt. Add milk.

Pour mixture into the baking dish over melted butter. Combine peaches with remaining ½ cup sugar, almond extract and spoon over butter-flour mixture. Sprinkle with cinnamon before baking. Bake at 350 degrees; 40-45 minutes.

Viola Kerr
Rochester

M & M's Pizza Bars

1 cup butter
1 cup brown sugar
1 ½ cups flour
1 teaspoon baking soda
1 teaspoon salt
2 cups oatmeal
Mrs. Richardson's Butterscotch Caramel Topping®
½ cup chocolate chips
1 cup M&M's
2 squares almond bark

Cream butter and sugar, then add flour, baking soda, salt, and oatmeal. When well mixed press into a jelly roll pan and bake at 350 degrees for 15-20 minutes. Remove from oven and spread ½ to ¾ of the jar of Mrs. Richardson's® topping on the crust. Sprinkle with M&M's and chips. Drizzle with melted almond bark.

Virginia King
Stewartville

Tuxedo Brownie Cups

- 1 package fudge brownie mix
(follow cake-like brownie directions)
- 4 (2 ounce) squares white chocolate
- 1 (8 ounce) package cream cheese
- ¼ cup powdered sugar
- 2 cups Cool Whip®
- 1 pint strawberries

Fill greased mini muffin pan cups 2/3 full of brownie mixture.

Bake at 325 degrees for 14 minutes. Remove from oven and make indentations, cool and remove from pan.

Melt white chocolate and cool slightly. Fold in Cool Whip®. Combine softened cream cheese and powdered sugar. Stir and add to white chocolate mixture. Fill indentations on brownies with the mixture and add a slice of strawberry to top. Refrigerate a few hours before serving. Makes 48 servings.

Margit Knutson
Rochester

Bread Pudding

- ¼ cup sugar
- ¼ Tablespoon salt
- ¼ Tablespoon cinnamon
- 1 egg, slightly beaten
- ½ Tablespoon vanilla

- 2 cups milk, scalded
- 1 cup dry bread cubes
- ½ cup raisins

Melted butter

Combine sugar, salt, cinnamon, egg, and vanilla. Add milk slowly, stirring constantly. Add bread cubes and raisins. Place in well-buttered casserole. Set in pan of warm water. Bake 1 hour in 350 degree oven until knife inserted comes out clean.

Kayla Murphy
Kellogg

Rhubarb Custard Bars

- Crust:**
- 2 cups flour
 - ¼ cup sugar
 - 1 cup butter or margarine

- Filling:**
- 2 cups sugar
 - 7 Tablespoons flour
 - 1 cup whipping cream
 - 3 eggs, beaten
 - 5 cups finely chopped fresh or frozen rhubarb
(thawed and drained)

- Topping:**
- 2 (3 ounce) packages cream cheese softened or
1 (8 ounce) package
 - ½ cup sugar
 - ½ teaspoon vanilla
 - 1 cup whipping cream, whipped

In a bowl, combine flour and sugar, cut in butter until mixture resembles coarse crumbs. Press into a greased 13 x 9 inch baking pan. Bake at 350 degrees for 10 minutes.

For filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in rhubarb. Pour over crust. Bake 40-45 minutes or until custard is set. Cool.

For topping, in a mixing bowl, beat cream cheese, sugar, and vanilla until smooth. Fold in whipped cream. Spread over top. Make sure custard filling has cooled enough or the frosting will rip it all apart when you try to frost it. Cover and keep refrigerated. Best if cooled before eating.

Angie Pooler
Dexter

Helpful hint...

Decorating cakes with a purchased frosting? If you whip the frosting in your mixer it will almost double in volume covering more cake or cupcakes. Extra bonus, you use less frosting and eat fewer calories.

Margarita Pie

- Crust:**
- 1 ¼ cup finely chopped pretzels
 - ½ cup melted butter or margarine
 - ¼ cup sugar

Combine and press into a 9-inch pie plate.

- Filling:**
- 1 (14 ounce) can sweetened condensed milk
 - 2 teaspoons grated lime peel
 - ¼ cup lime juice
 - ¼ cup orange juice
 - 1 (8 ounce) container thawed Cool Whip®

Combine the milk, lime peel, juices, fold in Cool Whip® and pour into pie plate. Garnish with lime peel or crushed pretzels. Cool at least 30 minutes prior to serving.

Double the recipe for a 9 x 13 inch dish.

Kathy Sagdalen
Rochester



Helpful hint...

There is a difference in fresh pumpkins to make pumpkin pie. Most of the pumpkins you see at a food stand or grocery store are jack-o-lantern types. These are great for carving but not for pie. After cooking, the pulp will be stringy and there is no way to make it smooth. What you need is a pie pumpkin. Shop where the retailer knows the difference. Of course if you only need a cup or two, the easiest is to buy a can of pumpkin which is ready to use.

Swedish Rice Dessert

Recipe for 2-quart mold or double recipe and use Bundt pan.

- ½ cup uncooked rice
- 1 pint milk
- ½ teaspoon salt
- 1 envelope Knox gelatin
- ¼ cup cold water
- 1 pint whipping cream
- 1/3 cup sugar
- ¼ teaspoon almond flavoring

Cook rice in milk until thick and creamy. Add salt. Dissolve gelatin in cold water and add to hot rice. Let cool until it begins to set.

Whip cream, add sugar and almond flavoring and mix with rice. Pour in mold and set. Serve with raspberry sauce.

- Crimson Raspberry Sauce:**
- 1 (10 ounce) package frozen raspberries
 - 1 ½ teaspoon cornstarch
 - ½ cup red currant jelly

Thaw and crush raspberries, thoroughly combine with cornstarch. Add red currant jelly and bring to boiling. Cook and stir until mixture is clear and thickens slightly. Strain and chill. Makes 1 1/3 cups.

Unmold dessert onto glass platter, drizzle with sauce and garnish with holly.

Judy Swenson
Rochester

Helpful hint...

When eating out the portions are usually too large to indulge in dessert. However, you can still enjoy dessert if you're willing to share with someone else in your group. Restaurants have become very accommodating in bringing extra forks and plates. Another possibility is to order dessert and have it packaged to take home and enjoy later.

Mounds Candy Bars

5 ounces sweetened condensed milk
1 teaspoon vanilla extract
2 cups powdered sugar
14 ounces shredded coconut

1 package semi-sweet chocolate chips
2 Tablespoons shortening

Blend condensed milk and vanilla. Add powdered sugar to mixture a little bit at a time, stirring until smooth. Stir in coconut. Mixture should be firm. Pat mixture firmly into a greased 9 x 13 x 2 inch pan. Chill in refrigerator until firm.

Place chocolate chips and shortening in a microwave safe bowl and heat in microwave for 1 minute on high; stir, then heat for 1 minute more. Remove coconut mixture from refrigerator and cut it into 1 by 2-inch bars. Set each coconut bar onto a fork and dip into chocolate. Tap fork against side of the bowl to remove any excess chocolate. Air-dry at room temperature on wax paper. This could take several hours, but chocolate sets best at cool room temperature (below 70 degrees F). You may speed up process by placing bars in refrigerator for about 30 minutes. Makes about 3 dozen bars.

Hannah Theisen
Rochester

Helpful hint...

Cooked chocolate frosting and fudge sometimes turns sugary. To help make the crystallization go down, add 1 Tablespoon of corn syrup to the butter, milk and sugar mixture before heating. Proceed with the recipe.

Perfect Peppermint Patties

3 $\frac{3}{4}$ cups confectioners' sugar
3 Tablespoons butter or margarine, softened
2-3 teaspoons peppermint extract
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{4}$ cup evaporated milk

1 package semi-sweet chocolate chips
2 Tablespoons shortening

In a bowl, combine first four ingredients. Add milk and mix well. Roll into one inch balls and place onto waxed paper lined cookie sheets. Chill for 20 minutes. Flatten with a glass to $\frac{1}{4}$ inch; chill for 30 minutes. In a double boiler or microwave safe bowl, melt chocolate chips and shortening. Dip patties; place on waxed paper to harden.

Maria Theisen
Rochester

No Bake Cookies

$\frac{1}{4}$ cup margarine
2 cups sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup peanut butter
3 cups quick oatmeal
1 teaspoon vanilla

Combine margarine, sugar, cocoa, and milk in double boiler. Heat until it begins to boil, stirring occasionally.

Remove from heat. Mix in peanut butter, oatmeal, and vanilla. Place in greased pan or drop by spoonfuls onto wax paper. Put in refrigerator until cold.

Heile Walter
Millville

Meats and Main Dishes

Hearty Potato Soup

6 medium potatoes, peeled and sliced
2 carrots, diced
6 celery ribs, diced
2 quarts water

1 onion, chopped
6 Tablespoons butter

6 Tablespoons flour
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper (or more)

1 $\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup shredded cheese, (or more) optional

In a large kettle, cook potatoes, carrots, and celery in water until tender, about 20 minutes. Drain, reserving liquid and setting vegetables aside. In the same kettle, sauté onion in butter until soft. Stir in flour, salt, and pepper; gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add 1 cup of reserved cooking liquid until soup is of desired consistency. Stir in desired amount of cheese. Yields 8-10 servings.

Lauren Allen
Rochester



Corn and Shrimp Chowder with Bacon

6 ears corn, husk and silks removed
4 slices bacon, cut into $\frac{1}{2}$ inch strips
8 scallions, white and green separated, thinly sliced
2 medium baking potatoes, peeled and cut into $\frac{1}{4}$ inch pieces
2 Tablespoons all-purpose flour
3 cups whole milk
1 teaspoon seafood seasoning
 $\frac{1}{2}$ teaspoon dried thyme leaves
1 pound large peeled and deveined shrimp
Coarse salt and ground pepper
Crackers for serving, optional

Cut off tip of each cob. Stand corn in a wide shallow bowl, using a sharp knife, slice downward to release kernels. Scrape length of each cob with a spoon to release pulp. Discard cobs.

In a large saucepan, cook bacon over medium-high until crisp and browned, 4 to 6 minutes. Transfer bacon to paper towels, to drain.

Add scallion whites and potatoes to pan, cook, stirring until scallions have softened, 1-3 minutes. Add flour and cook. Stirring one minute. Add milk, seafood seasoning, thyme and 2 cups water.

Bring to boil, reduce to a simmer and cook, stirring occasionally, until potatoes are tender, 10-12 minutes. Add corn, shrimp and scallion greens. Cook until shrimp are opaque, 2-3 minutes. Season with salt and pepper. Serve topped with bacon, with crackers alongside. Serves 4.

Claryce Bany
Eyota

Make Ahead Eggs Benedict

6 sourdough or plain English muffins, split
1 (6 ounce) package Canadian bacon, chopped
1 ½ cups fresh asparagus, cut in pieces and blanched
¼ cup finely chopped onions
1 ½ cups shredded Swiss cheese
6 eggs, beaten
3 cups milk
Knor® Hollandaise sauce (add lemon juice)
Salt and pepper to taste
Paprika and fresh parsley for garnish

Place English muffins in a lightly greased 9 x 13 inch (or larger) baking dish. Cut the muffins to fit tightly in the pan. Layer Canadian bacon, asparagus and onion over muffins. Sprinkle with cheese.

In large bowl, combine eggs, and milk. Pour over layered bacon mixture. Season with salt and pepper. Cover and chill 4-24 hours. Bake, uncovered in a 350 degree oven for 50-60 minutes or until knife inserted in the center comes out clean. Let stand 10 minutes before serving. Cut into squares, pour Hollandaise sauce over the top and garnish with parsley and paprika.

Sandy Berhow
Stewartville



Helpful hint...

Make your favorite recipe for meat loaf. Then shape the mixture into individual loaves and place in a muffin tin. Place in oven and bake as directed. Plan on leftovers so make more than needed to freeze and reheat in the microwave when needed.

Zuppa Soup

1 pound ground Italian sausage
1 large onion, chopped
3 large russet baking potatoes
(wash the potatoes but DO NOT peel; slice into quarters and then into ¼ inch slices)
2 cloves garlic, minced
2 (14 ounce) cans chicken broth
1 quart water
1 cup heavy whipping cream
4 Tablespoons cooked real bacon pieces or Oscar Mayer Read Bacon Bits®
Corn starch for thickening the soup, optional

2 cups kale or Swiss chard, chopped

Sauté the Italian sausage with the onion; drain, blot with paper towels to remove the excess grease. In the same pan, mix the chicken broth, water, potatoes and garlic; cook on medium heat until the potatoes are done (about a half an hour). Add the sausage and onion; stir in bacon pieces. Salt and pepper to taste. Add the heavy whipping cream and cook until heated through.

To thicken the soup mixture, mix a small amount of water with corn starch (about 1 Tablespoon water to 2 Tablespoons corn starch); add to soup mixture. Let simmer a few minutes to thicken. Add the chopped kale or Swiss chard just before serving.

Sue Daniels
Eyota



Mexican Casserole

1 ½ pounds hamburger
1 cup onions
1 cup shredded cheddar cheese
1 (14 ½ ounce) can tomatoes
1 can cream of chicken soup
1 small jar of taco sauce
1 small can chopped chili peppers
1 teaspoon each - cumin, garlic powder, dried mustard
2 Tablespoons chili powder
1 package tortillas (flour)
1 cup Monterey jack cheese

Preheat the oven to 350 degrees.

Brown hamburger and onions. Add cheddar cheese stir until melted.

Put into blender tomatoes, soup, taco sauce, chili peppers, cumin, garlic powder, mustard and chili powder. Blend well.

Tear tortillas into pieces and line a 9 x 13 inch baking dish with ½ of them. Add ½ meat mixture. Repeat layers top with Monterey jack cheese and heat until bubbly - about 15 minutes.

Terry Egbers
Byron

Helpful hint...

Turkey Benefits: Turkey is an excellent source of lean protein with cancer-fighting selenium and heart-healthy niacin. Cut the fat by basting with fresh, strained lemon juice and a little olive oil.

Honey-Glazed Pork Loin with Chunky Applesauce

1 - 2 pounds boneless pork top loin roast (single loin)
2 Tablespoons honey
2 teaspoons orange juice

4 medium cooking apples, cored and chopped (4 cups)
¼ cup water
2 cloves garlic, minced
1 teaspoon grated ginger root

¼ cup honey
2 teaspoons finely shredded orange peel
¼ teaspoon ground cinnamon

Trim fat from meat. Insert a meat thermometer near the center of roast. For glaze, stir together 2 Tablespoons honey and orange juice.

Arrange preheated charcoals around a drip pan in a covered grill. Test for medium-low heat above pan. Place roast on grill over drip pan. Cover and grill for 1 to 1 ¼ hours or until thermometer registers 160 degrees F, brushing roast with glaze during the last 15 minutes of cooking. Remove roast from grill and cover with foil. Let stand for 10 minutes before slicing.

Meanwhile, for applesauce, in a medium saucepan combine apples, water, garlic, and ginger root. Cover and bring to boiling. Reduce heat. Cover and simmer about 10 minutes or until apples are tender. Stir in ¼ cup honey, orange peel, and cinnamon. Simmer, uncovered for 5 minutes, stirring once or twice. Set aside. Serve roast with applesauce.

Makes 8 servings.

Dale Grove
Rochester

Carbonnades of Beef

¼ cup salad oil
2 pounds of round steak, cubed

Brown meat in oil.

Add remaining ingredients:
2 medium onions, sliced thin
¼ cup flour
1 ½ cups hot water
1 can beer
1 clove garlic, minced
1 bay leaf
2 teaspoons salt
½ teaspoon sugar
1 ½ teaspoons vinegar
1/8 teaspoon nutmeg
¼ teaspoon oregano
½ teaspoon parsley

Preheat oven to 325 degrees.

Place all ingredients into a large baking dish. Bake at 325 degrees for 2 ½ hours. Remove bay leave and serve over cooked wild rice.

June Gansen
Rochester

Zucchini Supreme

4 cups water
6 cups sliced zucchini
1 cup shredded carrots
¼ cup chopped onion
1 teaspoon salt
1 (10 ¾ ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) cup sour cream
½ teaspoon garlic powder
½ teaspoon pepper
4 cups seasoned stuffing croutons
½ cup butter or margarine, melted

In a Dutch oven or soup kettle, bring water to a boil. Add the zucchini, carrots, onion, and salt. Cook for 8-10 minutes or until vegetables are tender; drain. In a large bowl, combine the soup, sour cream, garlic powder, and pepper. Fold in vegetable mixture. Combine the croutons and butter; place half of the mixture in a greased 13 x 9 inch baking dish. Top with vegetable mixture and remaining croutons. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 10 minutes longer or until golden brown.

Kara Gibson
Rochester



Helpful hint...

Pick the leanest cuts of meat for grilling

Beef: Choose round or loin (eye or top rounds, tenderloin, or flank steak.)

Pork: Choose loin or leg (tenderloin, loin, or sirloin chops)

Veal: Cutlets from the leg or loin chops

Lamb: The leanest cuts are loin chops, or leg and shoulder cubes for kabobs.

Best Country Ribs

3 Tablespoons soy sauce
1/3 cup brown sugar
1/3 cup orange juice
1/3 cup dry sherry
1 Tablespoon corn starch
3 - 4 pounds country style ribs

Place ribs in covered pan.

Mix all ingredients together and pour over ribs. Bake as directed.

350 degree oven 1 hour - covered, plus ½ hour uncovered total time: 1 ½ hours.

Arlene Hewlett
Rochester

Baked Italian Penne Pasta

1 pound penne noodles, boiled and drained
2 cups spaghetti sauce
1 can mushrooms, drained
1 Tablespoon dried oregano
2 cups mozzarella cheese

Mix together noodles, spaghetti sauce, mushrooms, and oregano. Place in 8 x 8 inch baking dish - layer cheese on top - bake at 350 degrees for 20 minutes.

Alli Horejsi
Hayfield

Helpful hint...

Wild rice, or manomin, was adopted as the Minnesota official state grain in 1977. The aquatic grass is often harvested by canoe. Wild rice is served with beef kabobs, casseroles and added to salads.

Finger Lickin' Chicken

½ cup sugar
½ cup brown sugar
½ cup soy sauce
6 Tablespoons hoisin sauce*
5 pounds chicken (skinless thighs)

Combine sugars, soy sauce, and hoisin sauce in a medium bowl. Arrange chicken in a 9 x 13 inch baking dish. Pour mixture over chicken and bake at 350 degrees for 1 hour and 20 minutes. Turn chicken after 40 minutes.

Remove from oven and transfer chicken into another dish. Pour remaining sauce in a small bowl. Serve with rice. Sauce can be served over rice.

**Hoisin sauce can be found in most grocery stores under the ethnic food section. (Should be close to where the soy sauce is.)*

Jaime Johnson
Oronoco

Hay and Straw

1 (16 ounce) package linguine
2 cups julienned fully cooked ham
1 Tablespoon butter
3 cups frozen peas
1 ½ cups shredded Parmesan cheese
1/3 cup heavy whipping cream

Cook linguine according to package directions. Meanwhile, in a large skillet, sauté ham in butter for 3 minutes. Add peas; heat through.

Drain linguine; toss with ham mixture, Parmesan cheese and cream. Serve immediately. Yields 8 servings.

Jane Kottschade
Plainview

Penne Pasta with Italian Sauce

1 box penne pasta
(cook according to directions, drain)

Italian Sauce - prepare while pasta is cooking:

1 - 2 Tablespoons olive oil
1 large onion, chopped
3 - 4 cloves garlic, chopped

1 (29 ounce) can crushed or diced tomatoes
1 (35 ounce) can Italian plum tomatoes
(cut into small pieces)

2 Tablespoons oregano
¾ teaspoon red cayenne pepper
Salt and pepper to taste
1 (2.25 ounce) jar dried beef

3 Tablespoons fresh basil
½ pint heavy cream
½ cup vodka (optional)

In a large skillet, put olive oil, onions, and garlic. Cook on medium high until onions are clear. Add tomatoes, oregano, cayenne pepper, salt, pepper, and dried beef. Stir and cook for a few minutes. Add fresh basil, heavy cream, and vodka (optional) to the sauce. Heat though then spoon sauce over cooked pasta.

Serves 4-6 (large portions) with whole box of pasta.

Carol Lane
Oronoco

Helpful hint...

Fill up your freezer to prevent it from over working. If it's empty, stock it with plastic containers (milk jugs) of water.

Halibut - Healthy and Tasty

2 tomatoes, diced
2 Tablespoons fresh basil, chopped
1 teaspoon fresh oregano, chopped
1 Tablespoon minced garlic
2 teaspoons extra-virgin olive oil
4 halibut fillets, each 4 ounces

Preheat the oven to 350 degrees. Lightly coat a 9 x 13 inch baking dish with cooking spray.

In a small bowl, combine the tomato, basil, oregano, and garlic. Add the olive oil and mix well. Arrange the halibut fillets in the baking dish. Spoon the tomato mixture over the fish. Place in the oven and bake until the fish is opaque throughout when tested with the tip of a knife, about 10 - 15 minutes. Transfer to individual plates and serve immediately.

Rose Smith
St. Charles

Parmesan Chicken Cutlets

¼ cup grated Parmesan cheese
2 Tablespoons Italian-style bread crumbs
1/8 teaspoon paprika
4 (4 ounce) skinless, boneless chicken breasts

Preheat oven to 400 degrees.

In a resealable plastic bag, combine cheese, bread crumbs, and paprika; shake well. Transfer mixture to plate; dip each chicken breast in cheese mixture, turning to coat all sides. Arrange on a non-stick baking sheet; bake until chicken is cooked through, 20 to 25 minutes.

Jennifer Whipple
Rochester

Salads

Fruit and Tortellini Salad

1 (9 ounce) package three cheese tortellini pasta
1 cup fresh or frozen (thawed) blueberries
1 cup sliced fresh strawberries
1 cup green grapes
1/3 cup sliced almonds, toasted
1 (11 ounce) can mandarin oranges, drained
½ cup poppy seed dressing

Cook pasta according to directions and drain.

In a large bowl add pasta and salad ingredients. Pour dressing over - toss. Refrigerate until ready to serve.

Paula Bessingpas
Stewartville

Wild Rice Salad

Salad:

¼ cup diced green pepper
¼ cup diced celery
½ cup chopped pecans
1 Tablespoon diced onion
4 sweet pickles
4 hard cooked eggs
2 cups cooked wild rice

Dressing:

¼ cup sour cream
¼ cup mayonnaise
1 Tablespoon pickle juice
1 Tablespoon dry mustard
½ teaspoon white pepper
1 teaspoon salt

Toss salad ingredients lightly. Mix dressing ingredients and pour over salad, mixing gently. Chill. Serves 6 to 8.

Char Brown
Rochester

Sweet and Tangy Vegetable Macaroni Salad

1 (7 ounce) package ring macaroni
½ medium green pepper, chopped
1 medium cucumber, seeded and chipped
1 bunch of green onions, chopped
1 can mixed vegetables, drained
1 can dark red kidney beans, rinsed and drained

Dressing: 1 cup of Miracle Whip® (not mayo),
1 cup sugar, 1/3 cup vinegar - mix together

Combine the top six ingredients in a large bowl and add the dressing. Refrigerate. Best if allowed to marinate for a couple of hours before serving.

Kathleen Einck
Rochester

Romaine Salad

1 bunch of Romaine, chopped
2 apples, chopped or strawberries
4 ounces grated Swiss cheese
8 ounces cashews

Dressing:

¾ cup sugar
1/3 cup red wine vinegar
1 teaspoon dried mustard
1 ½ Tablespoons grated onion
1 cup salad oil
½ Tablespoon poppy seed

Mix together with hand mixer. Pour over chopped Romaine, apple, cheese, and nuts - mix thoroughly.

Delnora Grabko
Pine Island



Cabbage Slaw

6 cups shredded cabbage
1 cup shredded carrot
¼ cup chopped red pepper, if desired

Dressing:

1 cup Miracle Whip®
1 Tablespoon sugar
2 Tablespoons cider vinegar
1 teaspoon prepared mustard
1 teaspoon celery seed
½ teaspoon salt

Combine cabbage, carrot, pepper and chill well.

Blend together: Miracle Whip®, sugar, vinegar, mustard, and celery seed, adding ½ teaspoon salt, if desired. Gentle toss vegetables with dressing mix.

Joel Gregory

Rochester

Easy Cranberry Orange Salad

1 (3 ounce) package orange jello®
1 (8 ounce) can of whole cranberry sauce
1 (8 ounce) can crushed pineapple
½ cup celery, finely chopped
½ cup nuts

Dissolve jello® in 1 ½ cups boiling water. Add cranberry sauce. Mix well. Add remaining ingredients. Chill for 4 hours.

Nancy Hayden

Rochester

Helpful hint...

Selecting berries: Select fruit that is bright in color and free of mold. Use the berries as soon as possible to ensure the best flavor and the highest nutritional value. Never wash berries or remove caps until just before serving.

Turkey and Dried Cherry Pasta Salad

Poppy Seed Dressing:

2 cups mayonnaise (low fat if desired)
2 Tablespoons Dijon mustard
¼ cup powdered sugar
2 Tablespoons vinegar
2 Tablespoons water
½ teaspoon black pepper
½ teaspoon poppy seeds
2 teaspoons salt
To make dressing – mix all ingredients very well.

Salad:

1 pound small ring pasta (can also use rotelle)
1 Tablespoon olive oil
8 ounces cubed turkey breast
3 ounces dried cherries
½ cup diced yellow onion
½ cup diced celery
½ cup toasted whole almonds

To make salad – cook pasta past al dente. Drain. Toss in olive oil. Cool completely.

In large bowl, mix pasta with turkey, cherries, onion, celery, and almonds.

Mix dressing with salad to desired consistency. Taste for salt. Transfer to serving bowl and top with more whole almonds.

Marlene Jensen

Rochester

5-Minute Southwest Layered Salad

6 cups torn lettuce
1 (15 ounce) can black beans, rinsed and drained
1 (11 ounce) can whole kernel corn, drained
½ cup salsa
½ cup shredded cheese (cheddar or Mexican blend)
½ cup ranch dressing
1 cup broken tortilla chips

Place lettuce in bottom of glass serving bowl. Cover with layers of beans, corn, salsa, and cheese. Drizzle with dressing and sprinkle with chips. Makes 4 – 1 ½ cup servings.

Donna Koester

Rochester

Fruited Greens with Catalina Dressing

Mixed salad greens, enough for four people
¼ cup toasted pecans
¼ cup dried or fresh blueberries
2 ripe pears or 2 cans of sliced pears in light syrup
¼ cup crumbled feta or goat cheese (optional)

Dressing:

½ cup vegetable oil
¼ cup sugar
1/8 cup red wine vinegar
½ teaspoon salt
½ teaspoon celery salt
½ teaspoon dry mustard
½ teaspoon paprika
1 teaspoon thinly sliced green onion

Place all dressing ingredients in a blender container. Cover and blend until uniform, and sugar is dissolved. Cover and chill.

Peel and slice ripe pears, or drain off syrup if using canned pears. Set aside.

Prepare salad greens, and toss with dressing to taste. (Extra dressing can be stored in the refrigerator for future use.) Arrange greens on four salad plates. Divide pear slices evenly among the four plates and arrange over greens. Sprinkle on toasted pecans and blueberries. If desired, sprinkle with a small amount of feta cheese or bits of goat cheese. Serve immediately.

Susan McMillan

Rochester

Cilantro-Avocado Potato Salad

2 pounds red potatoes (cubed)
2 Tablespoons olive oil
1/3 cup finely minced red onion
1 Tablespoon minced garlic
Kosher salt and pepper to your taste

3 Tablespoons extra virgin olive oil
4 firm-ripe avocados, peeled, pitted and diced
2 Tablespoons fresh lime juice
1 Tablespoon minced jalapeño
1 (1 ounce) package cilantro leaves picked and finely chopped

Preheat oven to 375 degrees. Coat potatoes with oil and roast in a shallow pan 30 – 45 minutes. Season to taste. Cool potatoes to room temperature. Add olive oil tossing to coat. Add the avocados, lime juice, jalapenos, and cilantro and toss well to combine. Cover and refrigerate for 1 hour before serving.

Sharon Nagel

Stewartville

Cabbage / Bean Salad

1 (15 ½ ounce) can red kidney beans, drained
1 (15 ounce) can garbanzo beans, drained
½ small head cabbage, cut into 1-inch cubes
¼ cup onion, chopped
2 Tablespoons green pepper, chopped
¼ cup oil
¼ cup vinegar

1 clove garlic, minced
1 ½ teaspoons salt
1 teaspoon pepper
¼ cup sugar
½ teaspoon dry mustard

5 slices bacon

Put kidney beans, garbanzo beans, cabbage, onion, and green pepper in large bowl. Mix well.

Combine oil, vinegar, garlic, salt, pepper, sugar, and dry mustard to make dressing. Pour dressing over bean mixture. Toss lightly to coat. Cover and chill for 4 – 6 hours, stirring occasionally.

Cut bacon into ½ to 1-inch pieces and cook in large frying pan until crisp. Drain. Garnish salad with bacon before serving.

Pat Rahman

Elgin

Wild Rice Taboolee Salad

2 cups cooked wild rice
2 cups (3 large) tomatoes, chopped
½ cup (1 bunch) sliced green onions
2 cups snipped parsley (could use less)
1 teaspoon salt

¼ cup fresh lemon juice
¼ cup olive oil

4 cups finely shredded lettuce

Salt and pepper to taste

Mix wild rice, tomatoes, onions, parsley, and salt in a large mixing bowl. Mix olive oil and lemon juice. Stir into wild rice mixture. Cover and chill.

Just before serving fold in lettuce. Season to taste with salt and pepper.

Pauline Varley
Rochester

Green Grape Salad

4 egg yolks, beaten
½ cup sugar
¼ cup cream
Couple drops of lemon flavoring or juice of
1 lemon

Cook this in a double boiler until thick.
Let cool.

Add:

1 pound seedless green grapes
(can also use red)
½ pound small marshmallows
1 cup whipping cream, whipped

Mix all together and let set in the refrigerator until ready to serve. Can be made a day ahead.

Suzette Rowen
Rochester

Helpful hint...

Top quality cranberries float.

Buttermilk Cookie Salad

1 cup buttermilk
1 (3 ounce) package instant vanilla pudding
8 ounces pineapple chunks, drained
8 ounces mandarin oranges, drained
6 fudge striped cookies, crushed
8 ounces Cool Whip®

Combine buttermilk, pudding, pineapple and oranges. Fold in ¼ cup crushed cookies with cool whip®. Pour into serving bowl. Sprinkle remaining crushed cookies on top. Chill.

Jeannie Hill
Altura

Vegetable Salad

1 head cauliflower, separated
1 bunch broccoli, separated
3 medium onions, chopped
1 package frozen peas
2 cups American cheese, diced
2 cups mayo or can use Miracle Whip®
1 small carton sour cream
3 Tablespoons garlic juice
Salt and pepper to taste

Toss cauliflower, broccoli, onions, peas, and cheese together.

Mix mayo, sour cream, garlic juice, and salt and pepper together.

Pour over vegetables and mix well. Refrigerate until ready to serve.

Louise Stevens
Millville

Helpful hint...

Grate Tips: Grating fresh vegetables into a variety of dishes is all the rage. Try adding raw veggie bits-cabbage, carrots, peppers, jicama, cauliflowers, turnips, radishes, onions, squash, and cucumbers-to a salad dressing with sesame vinaigrette. Lightly sauté them into a flavorful side dish or fill a sandwich or wrap with crisp, grated vegetables.

Holiday Hi-Lites

— September 17, 2009 —



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