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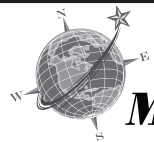


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Kitchen Chatter

by Nancy Winfrey



Easy Recipes. Baking delicious treats, cooking easy and delicious meals
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HOMEMADE LEMONADE

Soda water

Lemon Syrup:

6 large lemons
4 or 5 whole cloves
5 cups boiling water
2 cups sugar

To prepare syrup, slice the lemons and combine with the cloves. Place in a large mixing bowl and pour the boiling water over all. Let stand overnight and then strain into a large pot, discarding the lemons and cloves. Add the sugar and stir over low heat - do not boil. Continue stirring until sugar dissolves. Bring mixture to a boil, cut down and simmer for 10 minutes or until liquid is reduced and is slightly syrupy. Cool. When ready to serve, place plenty of cracker ice in a glass, pour in 2 tablespoons Lemon Syrup and then fill with soda water. Stir and serve. Great!

EASY SOUR CREAM DROP SHORTCAKES

2 cups self-rising flour
3 tablespoons sugar
1/4 cup butter or margarine, melted
1/3 cup sour cream
2/3 cup milk
6 cups sliced strawberries, sweetened to taste
1 cup whipping cream, whipped with 1 tablespoon sugar

Heat oven to 400 degrees. Lightly grease a large baking sheet. In medium mixing bowl, combine flour and sugar. In a small mixing bowl, combine butter, sour cream and milk - blend well. Add liquid mixture to dry ingredients and stir just until blended. Drop dough by large heaping spoonfuls onto baking sheet. Bake in 400 degree oven for 20 to 25 minutes or until golden brown. Serve warm or at room temperature. Split shortcakes, fill with strawberries and top with more strawberries and lots of whipped cream. Makes 8-10 shortcakes.

SHORTCAKE SHEET-CAKE

2 cups self-rising flour
2/3 cup sugar
2/3 cup butter or margarine
1 egg, beaten
2/3 cup milk
6 cups sliced strawberries sweetened to taste
1 cup whipping cream, whipped with 1 tablespoon sugar

Heat oven to 375 degrees. Grease bottom of 9x13x2-inch baking dish or pan. In a large mixing bowl, combine flour and sugar. With a pastry blender or two knives, cut butter into very small pieces to evenly distribute into dry ingredients until mixture resembles coarse crumbs. Add egg and milk. Stir just until dry ingredients are moistened. Place batter into prepared pan and bake for about 20 minutes or until wooden pick inserted in center comes out clean. When ready to serve, cut into squares, fill with strawberries and top with more strawberries and whipped cream. Serves 10-12.

FRESH CUCUMBER & ONION RELISH

This is a wonderful concoction and is a cross between fresh slices of cucumber and cucumber pickle slices.

2 medium cucumbers
3 medium onions
1/2 cup cider vinegar
1/2 cup sugar
1 teaspoon salt

If cucumbers are homegrown, wash well but you do not have to peel them (they will not have a wax coating). Score cucumbers lengthwise with a fork to make green and white stripes. Cut in slices. Peel the onions and separate into rings. In a bowl, combine the cucumbers and onions and toss. Combine the vinegar, sugar and salt and stir over low heat until sugar dissolves. Bring to a boil and then pour over the cucumbers and onions. Cool, cover and refrigerate. Makes 8 to 10 servings.

VEGGIE PIZZA SQUARES

1 tube refrigerated crescent rolls

Unroll dough and place on ungreased cookie sheet and roll or press dough until sheet is almost filled. Make sure all the seams and perforations are sealed together. Mix together: 1 package (8-oz.) cream cheese, softened; 1/2 cup mayonnaise; 1/2 to 3/4 package dry Hidden Ranch Dressing Mix. Combine and mix until smooth. Spread over the cooled crust.

Topping:

1/2 to 3/4 cup finely chopped broccoli
1/2 to 3/4 cup finely chopped or grated carrots
1/2 to 3/4 cup green bell pepper, finely chopped
1/4 cup finely chopped green onions
2 medium tomatoes, cut into very small pieces and drained on paper towels
1 cup grated Cheddar cheese

Make sure all vegetables are chopped very fine. Sprinkle all vegetables (saving tomatoes for last) over the top of the cream cheese mixture. Then, sprinkle with tomatoes and then the grated cheese. Gently press vegetables and cheese into the cream cheese. Cover and refrigerate overnight or for at least 6 hours before cutting into small squares.

SAUSAGE CORNBREAD

1 can (10-3/4-oz.) Campbell's Condensed Golden Corn Soup
2 eggs
1/4 cup milk
1 package (12- to 14-oz.) corn muffin mix
1/4 pound bulk pork sausage, crumbled, cooked and drained

Preheat oven to 400 degrees. Generously grease a 9-inch square baking pan - set aside. In a medium bowl, combine the soup, eggs and milk and then stir in corn muffin mix and blend just until moistened. Gently fold in sausage. Spoon muffin mixture into prepared pan and spread evenly. Bake 20 minutes or until lightly browned and toothpick inserted in center comes out clean. Cool 10 minutes before cutting into squares. Serve warm and pass the butter!

BACON & CRESCENT ROLLUPS

These are so delicious to serve with a garden fresh tossed salad.

1 package refrigerated crescent rolls
1/2 cup sour cream
Onion or garlic powder, to taste
10 to 12 slices bacon, cooked crisp, drained and crumbled
1/2 cup grated Cheddar cheese

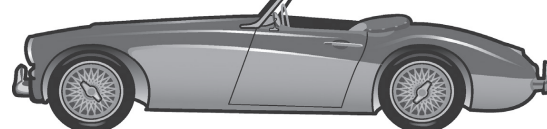
Unroll crescent rolls and separate into triangles. Spread each triangle with sour cream, and then sprinkle lightly with onion or garlic powder and top with crumbled bacon and a sprinkling of cheese. Roll up and place on greased baking sheet and bake in 375 degree oven for about 12 to 15 minutes or until golden brown.

GRILLED BARBECUED FRENCH BREAD

1/2 cup finely chopped onions
2 cloves garlic, minced
1/2 cup butter or margarine
2/3 cup chili sauce
2 tablespoons Worcestershire Sauce
1/4 cup vinegar
2 teaspoons prepared mustard
1/2 teaspoon chili powder
1/4 teaspoon oregano
1 loaf French bread (about 15-inches long)
1/2 to 3/4 cup freshly grated Parmesan cheese

Sauté the onions and garlic in butter in a large skillet for 5 minutes or until tender. Stir in chili sauce, Worcestershire, vinegar, mustard, chili powder and oregano. Simmer, stirring frequently, until thickened - about 30 minutes. Cut bread in 1-inch thick slices but do not cut through to the bottom. Spread some of the sauce between each slice, then sprinkle in a little of the cheese. Wrap loaf in heavy-duty aluminum foil. Grill 5 inches from coals for about 15 minutes, turning one time. Partly unwrap loaf (leave in foil) and grill 5 minutes longer.

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