

Country Cookin'



East River Electric Power Cooperative
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7-Layer Salad

E 27
Alice Beekman
v. 25 #982123296

Renville-Sibley Cooperative Power

- 1 head lettuce, chopped
- 1/2 cup celery
- 6 hard-boiled eggs, chopped
- 1 (10 oz.) package. frozen peas
- 1/2 cup diced green pepper

- 1 onion, diced
- 8 slices bacon, fried and diced
- 1 package grated cheese
- paprika

DRESSING:

- 2 tbsp. sugar
- 2 cup mayonnaise

Layer all ingredients but cheese and paprika in 9 x 13 in pan. Do not stir. Mix mayonnaise and sugar and put over salad, add grated cheese. Sprinkle with paprika. Refrigerate 12 hours before serving.

Angel Frost Punch

Sharon Morrell

Southeastern Electric

- 2 (10 oz. packages) frozen sliced strawberries
- 2 (6 oz.) cans frozen pink lemonade concentrate
- 2 cups water
- 1 qt. vanilla ice cream
- 2 (7 oz. bottles) lemon-lime pop

Combine 1 package strawberries, 1 can lemonade concentrate, 1 cup water and half the ice cream in blender. Blend until smooth and thick. Pour mixture into punch bowl. Repeat with remaining strawberries, lemonade, water and ice cream. Pour lemon-lime drink into mixture. Carefully stir into mix.

Baked Potato Soup

Stephanie Wildeboer

Southeastern Electric

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|------------------------------------|---------------------------------|
| 2 large baking potatoes | 1/4 tsp. salt |
| 3 tbsp. thinly sliced green onions | 1/4 tsp. black pepper |
| 1/3 cup butter | 4 cups milk |
| 1/3 cup all-purpose flour | 3/4 cup shredded cheddar cheese |
| 1/4 tsp. dried dill | |

GARNISH:

- 3 tbsp. thinly sliced green onions
- 4-5 slices bacon, cooked crisp, and crumbled

Wash potatoes; prick with fork. Bake on rack at 425 degrees for 40-60 minutes until tender. Let cool. Cut potatoes in small cubes, keeping skins on. In a large saucepan cook 3 tsp. onions in butter until tender, stir in flour, dill, salt, and pepper. Add milk all at once. Cook and stir until thickened and bubbly. Cook and stir a minute longer. Add potatoes and 3/4 cup cheese. Stir until cheese melts. Garnish with cheese, onions, and bacon.

Beer Cheese Soup

Gail Barlund

Whetstone Valley Electric

1/2 cup butter or margarine
1 cup flour
2 cans chicken broth
2 cans water
1 pt. cream (use half & half or skim milk)
1 (16 oz.) jar Cheez Whiz
2 tbsp. Worcestershire sauce
1 can or bottle beer (warm)
dash of garlic powder

Place a large pot on the burner. Begin putting everything in the pot, stirring as each ingredient is added (it is better if you use a beater as you go along so the flour gets blended well and lumps do not form). Yields 8-10 servings. The soup is best served boiling hot. Can sprinkle with chives, or may serve with croutons or popcorn.

Chicken and Corn Chili

Mark Bruning

Oahe Electric

4 skinless, boneless chicken breast halves
1 (16 oz.) jar salsa
2 tsp. garlic powder
1 tsp. ground cumin
1 tsp. chili powder
salt to taste
ground black pepper to taste
1 (11 oz.) can Mexican-style corn
1 (15 oz.) can pinto beans

Place chicken and salsa in the slow cooker the night before serving chili. Season with garlic powder, cumin, chili powder, salt, and pepper. Cook 6 to 8 hours on low setting. About 3 to 4 hours before serving, shred the chicken with 2 forks. Return the meat to the pot, and continue cooking. Stir the corn and the pinto beans into the slow cooker. Simmer until ready to serve.

Chinese Coleslaw

Amanda Adams

Union County Electric

1 package Dole Cabbage Mix	DRESSING:
1/2 cup chopped green peppers	1/2 cup salad oil
1 cup sliced almonds	2 tbsp. red wine vinegar
1/2 cup sunflower nuts	2 tbsp. sugar
1 package chicken flavored Ramen noodles	1/2 tsp. salt
(Add noodles when ready to serve salad)	1 tsp. Mrs. Dash
	1 tsp. pepper

Mix main ingredients together in large bowl. Mix dressing ingredients in a separate container. Add chicken seasoning to dressing right before serving. Shake well and pour over salad mixture in large bowl.

Deer Poppers

Duane Hjelm

Oahe Electric

1 lb. venison steaks, cubed	1/2 cup jalapeno pepper slices
1/2 tsp. Greek seasoning	10 slices bacon, cut in half
1/2 tsp. steak seasoning	toothpicks, soaked in water
1 (16 oz.) bottle Italian salad dressing	

Season the venison meat with Greek seasoning and steak seasoning. Place in a bowl, and pour in enough Italian dressing to cover. Refrigerate for at least 2 hours to marinate, but preferably overnight.

Preheat the grill for medium heat. Drain the marinade from the meat, and discard the marinade. Place a slice of jalapeno on top of a piece of meat, then wrap with a slice of bacon. Secure with a soaked toothpick. Repeat with remaining meat. Grill the deer poppers for 15 to 20 minutes, turning occasionally to brown the bacon.

Fresh Vegetable Dip

Kris Dolan

Meeker Cooperative Light & Power

1 block cream cheese	1 chopped tomato
1 (8 oz.) fat free sour cream	chopped green onions
2 tbsp. minced garlic	cilantro
1 chopped cucumber	shredded cheddar cheese

Mix cream cheese, sour cream and garlic and spread on a plate. Top with cucumber, tomato, green onion and cilantro. Sprinkle shredded cheddar cheese on top. Serve with Fritos Scoops or tortilla chips.

Hot Chocolate Mix

Shirley Thedorff

Clay-Union Electric

1 (5 to 6 qt.) box powdered milk	1/2 cup Cremora
1/2 cup powdered sugar	1 box instant chocolate pudding
1 cup Nestle's Quik	1/4 to 1/2 cup cocoa

Combine all ingredients. Use 1/3 cup mix to 1 cup hot water.

Jerky

Dorothy Pulse

Southeastern Electric

5 lb. ground deer	1 oz. water
1 oz. liquid smoke	1 1/2 tsp. tender quick
2 tsp. black pepper	2 tsp. garlic powder
1 tsp. margarine	1 tsp. mustard seed
1 tsp. cardamon or 6 tbsp. brown sugar	1 tsp. cayenne pepper or Tabasco sauce
1 tsp. onion salt	8 tsp. salt

Mix well with hands. Store covered in refrigerator overnight. Roll out 1/4 inch thick, cut into strips. Dry in dehydrator.

Kidney Bean Pasta Salad

Lois DeVries

Southeastern Electric

2 cans (15.5 oz.) red kidney beans
vinegar (regular or apple cider)
8 oz. rotini pasta
1 (2 oz.) sliced pimento
1 can peas
green pepper

celery
small onion
1/2 cup salad dressing
1 cup evaporated milk
1/4 cup sugar
1 tsp. prepared mustard

Drain beans and put in a small bowl; cover with vinegar and let set for 1 hour, then drain. Cook pasta according to package. In large bowl mix beans (drained), pimento, cooked pasta (cooled), peas, green pepper, celery, and onion. In another bowl combine salad dressing, milk, sugar and mustard, mixing well. Mix into the vegetables.

Oriental Chicken Wings

Sheri Bakker

Renville-Sibley Cooperative Power

1/2 cup soy sauce
2 tbsp. chili sauce
1 tsp. salt
1/2 tsp. garlic powder
chicken wings

2 tbsp. salad oil
1/2 cup honey
1/2 tsp. ginger
1/4 tsp. cayenne pepper

Mix all ingredients and pour over chicken wings. Marinate in air-tight container over night. Place on aluminum foil covered baking sheet. Bake at 350 degrees for 1 hour.

Pepperoni Pasta Salad

Donna Sattler

Lake Region Electric

8 oz. uncooked spiral pasta
1/4 cup Parmesan cheese
1/2 cup red wine vinegar
2 tbsp. olive oil
1 tsp. dried oregano
1/2 tsp. salt
1/2 tsp. garlic powder
1/8 tsp. pepper
1 1/2 cups halved cherry tomatoes
3/4 cup shredded reduced-fat cheddar cheese
3/4 cup shredded part skim mozzarella cheese
1/2 cup sliced green onions
1/2 cup sliced turkey pepperoni (about 1 1/2 oz.)

Cook pasta according to package directions. In a bowl, mix the Parmesan cheese, vinegar, oil, oregano, salt, garlic powder and pepper. Drain pasta; rinse in cold water. In a large bowl, combine the remaining ingredients. Add pasta and dressing; toss to coat. Cover and refrigerate for at least 1 hour before serving. Yields 7 servings.

Potato Salad

Karen Huether

Southeastern Electric

6 large potatoes in jackets, cooked, peeled and diced
8 eggs, cooked, cooled, peeled and diced
1/2 onion, diced.

Mix well. Salt and pepper.

DRESSING:

2 cups Miracle Whip
1 cup sour cream
3/4 cup sugar
1/4 cup vinegar
2 tbsp. prepared mustard
1/2 tbsp. celery seed
1/2 tsp. salt
1/4 tsp. pepper

Mix well. Dressing may be kept in fridge for 6 weeks. When ready to use pour over potato mixture and mix well. Refrigerate.

Quick Cucumber Pickles

Amanda Adams

Union County Electric

8 cups cucumbers, unpeeled, sliced
2 tbsp. salt
2 tbsp. celery seed
2 cups sugar
1 cup vinegar
1 cup sliced onion

Mix together in large bowl. Let stand until mixture makes its own juice. Place in covered jars and refrigerate. Usually keeps up to 6 months.

Red Honey Sauce

Danielle Mikkelson

Codington-Clark Electric

1 cup ketchup	1/4 cup butter or margarine
3/4 cup chili sauce	1 tsp. dry mustard
1/2 cup honey	1/4 cup water
1/4 cup brown sugar	

In saucepan, combine ingredients. Bring to a boil. Remove from heat.

Refrigerator Mashed Potatoes

Sandy Zwart

Sioux Valley Energy

5 lbs. potatoes
1 cup sour cream
1 tsp. salt
2 tbsp. butter

2 (3 oz.) packages cream cheese
2 tsp. onion salt
1/4 tsp. pepper

Peel potatoes and cook in boiling, salted water until done. Drain. Mash first, then beat with beater until smooth. Add remaining ingredients and beat until light and fluffy. Cool. Cover and place in refrigerator. May be used any time within two weeks. To use, place desired amount in greased casserole dish, dot with butter, and bake in 350 degree oven until heated through. Yields 8 cups or 12 servings.

Rick's Chicken Dip

Rick Walz

Southeastern Electric

1 can chicken
1 can cream of mushroom soup
1 (8 oz.) cream cheese
1/2 to 1 small can of jalapeno peppers

Place in crock-pot on low until heated through. Serve with chips or crackers.

Russian Tea

Steph Trevett

Whetstone Valley Electric

2 1/2 cups Tang
1 cup powdered lemonade mix
2/3 cup instant tea
1 1/2 tsp. cinnamon
1 2/3 tsp. cloves

Mix all ingredients. Store in an air-tight container. Mix 2-3 tsp. with hot water.

Slush Punch

Barb Hascall

Southeastern Electric

2 (3 oz.) packages Jello
2 cups boiling water
4 cups cold water
2 (46 oz.) cans unsweetened
pineapple juice

2 cups sugar
3 qt. 7-Up or ginger ale

Dissolve Jello in boiling water; stir in cold water, juice and sugar; then freeze until firm in half gallon containers (ice cream buckets, margarine tubs etc.). Two hours before serving, set carton out at room temperature. Break apart with fork in punch bowl. Use 1 quart of 7-Up or ginger ale for each 1/2 gallon punch base.

Strawberry Salad

Wanda Weber

Charles Mix Electric

3 tbsp. sugar	10 oz. bag romaine lettuce, chopped
3 tbsp. mayonnaise	1 cup sliced strawberries
2 tbsp. fat free milk	2 tbsp. slivered almonds, toasted
1 tbsp. white wine vinegar	

Combine the sugar, mayonnaise, milk and vinegar in a small bowl and whisk well. Place the lettuce in a large bowl. Add the strawberries and toss lightly. Drizzle salad with dressing and sprinkle with toasted almonds just before serving. Makes 6 servings.

Summer Salad

Bill and Anna Sims

Southeastern Electric

2 (15 oz.) cans whole kernel corn, drained	1/2 cup red pepper, chopped
2 cup grated cheddar cheese	1/2 cup red onion, chopped
1 cup mayonnaise	1 (10.5 oz) bag Doritos, crushed
1/2 cup green pepper, chopped	

Mix first six ingredients and chill. Stir in chips just before serving.

Sweet Potatoes

Carol Ann Uttecht

Central Electric

3 cups mashed sweet potatoes	1 cup evaporated milk
2 eggs beaten	1/4 cup butter
1 tsp. vanilla	marshmallows
3/4 cup sugar	

Mix first 5 ingredients together and top with the butter. Bake at 375 degrees for 35 minutes. Top with marshmallows and bake until marshmallows are slightly brown.

Tomato Soup

Terry & Kris Leischner

Southeastern Electric

1 cup finely chopped celery	1/2 tsp. curry powder
1 small finely chopped onion	1/2 tsp. salt
1 grated carrot	1/2 tsp pepper
1/2 finely chopped green pepper	4 tsp. sugar
4 1/2 cups chicken broth	1/4 cup flour
1 qt. fresh or canned tomatoes	

Sauté celery, onion, carrot and green pepper in butter. Add 4 cups chicken broth, tomatoes and seasonings. Heat to boiling, reduce heat, and simmer for 20 minutes. Blend flour with remaining broth and stir into soup. Cook until hot. Makes about 2 quarts of soup.

Valette's Salad

Valette Horst

FEM Electric

1 head cauliflower
1 head broccoli
3-4 stalks of celery
1 bag of baby carrots
1 1/2 to 2 boxes radiatore noodles
1 bunch of green onions
2 peppers (green, red, or yellow)
1 bunch of radishes
2 cucumbers

DRESSING:
2 cups of mayonaise
1/2 cup sugar
1 tsp. salt
2/3 cup vinegar
1 cup sweetened condensed milk
1 tsp. pepper

Cut vegetables to match the size of the pasta nuggets (radiatore). Slice or shred carrots. Mix dressing ingredients together and combine with vegetables and pasta nuggets.

Asparagus Chicken Casserole

Danielle Mikkelson

Codington-Clark Electric

1 box wild rice
1 can chicken broth
1 can mushrooms
1 3/4 cups cubed, cooked chicken

1/2 package onion soup mix
1 can cream of mushroom soup
2 qt. raw asparagus

Cook rice in chicken broth until liquid is gone. Place in 2 quart casserole dish. Top with mushrooms. Add chicken. Sprinkle with dry soup mix. Spoon cream of mushroom soup over all. Cook asparagus until tender-crisp. Place asparagus over chicken. Cover with tin foil. Bake at 350 degrees for 30 minutes.

Aunt Frieda's Vegetable Casserole

Karen Heinz

FEM Electric

2 large cans mixed vegetables, drained
1 can sliced water chestnuts, drained
1 tbsp. dried onion flakes
3/4 cup mayonnaise
1 cup shredded cheddar cheese

Mix all ingredients together and put in greased casserole.

1/2 cup butter
1 roll Ritz crackers, crushed

Melt butter; add one roll of crushed Ritz crackers to butter and mix. Top vegetables with cracker mixture. Bake at 350 degrees for 45 minutes.

Baked French Toast

Carolyn Monson

Whetstone Valley Electric

1 loaf of French bread (about 1 lb. size), cut diagonally in 1 inch slices
6 eggs
1 cup buttermilk
2 cups half and half
3 tsp. vanilla
1/4 tsp. cinnamon

Butter a 9 x 13 inch baking pan (the deeper the better because this will rise and may cook over). Arrange slices of bread in bottom of pan. In a large bowl mix eggs, buttermilk, half and half, vanilla, and cinnamon. Pour over bread slices (make sure you get them all soaked). Cover and refrigerate overnight.

3/4 cup butter
1 1/3 cups of brown sugar
3 tbsp. light corn syrup
pecans (optional)

In the morning, preheat oven to 350 degrees. In a small saucepan, combine butter, brown sugar, and light corn syrup. Heat until bubbly. Pour over bread and egg mixture. Top with pecans if desired. Bake uncovered 1 hour (place pan on cookie sheet to catch spills).

Baked Pheasant

Pauline (Aberle) Schmidt

Codington-Clark Electric

2 pheasants (browned and cubed)	1 1/2 cups sour cream
3 packs of Ritz crackers	1 tbsp. of poppy seed
1/2 cup hot butter	1/2 cup chopped celery
1 can cream of chicken soup	1/2 cup chopped onion
1 can cream of mushroom soup	

Crush crackers with rolling pin (fine). Sprinkle 2 packs of crackers with the hot butter in a 9 x 13 inch pan. Layer pheasant cubes on crackers and butter. Mix soups, sour cream, poppy seed, celery and onion together and pour over pheasant. Add last pack of crackers on top. Bake 350 degrees for 1 1/2 hours.

Beef Enchiladas

Karen Lupkes

Traverse Electric

1 can enchilada sauce	1 package large tortilla shells
2 cans tomato soup	2 cups shredded cheddar
1-1 1/2 lbs. hamburger, browned	1 can sliced black olives (optional)

Combine enchilada sauce, tomato soup, and hamburger in a bowl. Spoon some beef and sauce mixture in each tortilla shell and roll up. Place rolled tortilla shells into a 9 x 13 inch greased pan. Pour remaining hamburger and sauce mixture over tortillas and spread to cover. Sprinkle cheese on top. Bake in 350 degree oven for about 30 minutes or until browned.

Bubble Pizza

Angela Spaans

Douglas Electric

- 1 1/2 lbs. ground beef
- 1 can (15 oz.) pizza sauce
- 2 tubes (12 oz. each) refrigerator buttermilk biscuits
- 1 1/2 cups shredded mozzarella cheese
- 1 cup shredded cheddar

In a skillet, brown the beef; drain. Stir in pizza sauce. Quarter the biscuits and place in a greased 9 x 13 inch baking dish. Top with beef mixture (can add pizza toppings also). Bake uncovered at 400 degrees for 20-25 minutes. Sprinkle with cheese. Bake 5 to 10 minutes longer or until cheese is melted. Let stand 5 minutes before serving.

California Blend Hotdish

Gwen Larsen

Sioux Valley Energy

- 1 lb. hamburger
- 1 package California blend vegetables
- 1 cup grated cheese
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 soup can milk
- 1 cup minute rice
- 1 small can Durkee onions

Brown and drain hamburger. Put in bottom of a greased 9 x 13 pan. Add vegetables and cheese. Combine soups, milk and rice; pour over vegetable mixture. Bake at 350 degrees for 60 minutes. Add onions to top and bake another 5 minutes.

Caramel French Toast

Penny Peters

Southeastern Electric

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| 1 cup brown sugar | 1/4 cup sugar |
| 1/2 cup butter | 6 eggs |
| 2 tbsp. corn syrup | 1 1/2 cup milk |
| 12 slices of white or wheat bread | 1 tsp. vanilla |
| 1 tsp. cinnamon | |

Mix brown sugar, butter and corn syrup in a sauce pan and bring to a boil. Pour this mixture into a 9 x 13 inch baking pan. Top with 6 pieces of bread. Sprinkle with half of the cinnamon and sugar. Top with remaining 6 pieces of bread.

Beat together eggs, milk and vanilla and pour over top of bread. Sprinkle with remaining cinnamon and sugar. Bake at 350 for 30 minutes. This can also be made the night before and baked the next morning.

Chicken Potpie

Teresa Sprinkel

Central Electric

2 cups diced, peeled potatoes	1/2 tsp. pepper
1 cup sliced carrots	3 cups chicken broth
1 cup sliced celery	1 1/2 cups milk
2/3 cup chopped onion	4 cups cubed cooked chicken
1 cup butter or margarine	1 cup frozen peas
1 cup all-purpose flour	1 cup frozen corn
1 3/4 tsp. salt	pastry for two double-crust pies
1/2 tsp. dried thyme	(9 inches)

Place potatoes, carrots and celery in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Drain and set aside. In a large skillet, sauté onion in butter until tender. Stir in the flour, salt, thyme and pepper until blended. Gradually stir in broth and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the chicken, peas, corn, potatoes, carrots and celery; remove from heat.

Fill two 9 inch pastry shells with chicken mixture. Top with remaining pastry, seal, trim edges and cut slits in top. Bake one potpie at 425 degrees for 35-40 minutes or until crust is lightly browned. Let stand for 15 minutes before cutting. Cover and freeze remaining potpie for up to 3 months. Yields 2 potpies (6-8 servings each). To use frozen potpie: shield frozen pie crust edges with foil; place on a baking sheet. Bake at 425 degrees for 30 minutes. Reduce heat to 350 degrees; bake 70-80 minutes longer or until crust is golden brown. Works best to thaw in refrigerator ahead of time and bake at 425 degrees for 35-40 minutes.

Corn Chowder

Verna Nelson

Southeastern Electric

2 slices bacon
1/2 cup chopped onion
2/4 cup chopped celery
1 cup diced potatoes
2 tsp. salt
1/8 tsp. pepper
1/8 tsp. thyme
3 tbs. flour
2 cup milk
1 can cream style corn

Cut bacon into 1/2 inch pieces, fry until crisp, add onion, celery, and potatoes. Brown lightly. Add seasoning and 1/2 cup water. Cover and simmer until vegetables are crisp. Mix in flour, add milk. Stir, bring to a boil and add corn. Heat through. Serve immediately.

Creamy Potato Cabbage Chowder

Trudy Smith

Lake Region Electric

1 (14 1/2 oz.) can fat free chicken broth	1/2 cup shredded carrot
3 medium potatoes, peeled, cubed	2 tsp. chopped fresh dill
1/2 cup fat free skim milk	1/8 to 1/4 tsp. fresh ground pepper
2 cups chopped cabbage	

In medium non stick saucepan, combine broth and potatoes. Bring to boil. Reduce heat; cover and simmer 8 minutes or until potatoes are tender. Cool slightly.

Place 1 cup hot potato mixture in blender container or food processor bowl with metal blade. Add milk; cover and blend 30 seconds or until mixture is smooth. Add to saucepan. Stir in remaining ingredients. Cook over medium heat for 5 minutes or until cabbage is crisp tender. Yields 4 servings.

Crock Pot Dressing

Valette Horst

FEM Electric

1 cup margarine	13 cups cubed dry bread
1 1/2 cup onions	2 boxes Stove Top stuffing, prepared
1 1/2 cup celery	2 eggs
1 package giblets, boiled and pureed	2 cans chicken broth
1 lb. pork sausage fried	

Melt the margarine. Sauté onions and celery in margarine if desired. Add giblets and pork sausage. Combine with dry bread in large bowl. To increase yield add Stove Top stuffing. Add eggs and chicken broth. Separate into 2 crock pots. Cook on high for 45 minutes and then on low for 4 hours.

Duck Quesadilla

Mary Pruszyński

Lyon-Lincoln Electric

For Each Serving:

- 2 fresh flour tortillas
- 1-2 tsp. hoisin sauce
- 1/4 cup shredded mozzarella cheese
- Several thin slices or slivers of cooked duck meat
- 1 green onion, white part only, cut into long thin slivers
- fresh cilantro leaves (5-6 leaves)
- 1 tsp. butter

Spread both flour tortillas very lightly on one side with hoisin sauce. Distribute mozzarella cheese over one tortilla and then add slivers of duck meat. Sprinkle with onion and cilantro leaves. Place second tortilla, sauce-side down, on top of first tortilla. Press tortillas firmly together. Melt butter in a medium non-stick skillet just large enough to hold tortilla. Place filled tortilla in skillet and heat on low heat for 2-3 minutes until bottom is lightly browned. Carefully turn tortilla and cook other side 2-3 minutes. Slide onto cutting board and cut into wedges before serving.

Easy Macaroni & Cheese

Violet Wicks

Codington-Clark Electric

1/4 cup butter
2 1/2 cups diced elbow macaroni (8 oz.)
1 cup cubed cooked ham (optional)
2 cups shredded sharp cheese
3 tbsp. all purpose flour
1/2 tsp. salt
1/8 tsp. ground black pepper
4 cups milk (whole milk suggested)

In a two to three quart saucepan, melt butter over medium heat. Pour 2 tbsp. of butter into a 2 to 2 1/2 quart casserole or baking dish. Add diced macaroni to butter in casserole, stir to coat with butter. Add ham if you like. Stir in cheese.

For sauce: stir flour, salt and pepper into the remaining 2 tbsp. butter in saucepan. Stir in milk. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 1 minute more. Pour sauce over macaroni mixture. Bake covered in a 350 degree oven 1 hour or until macaroni is tender and coated with sauce. Stir. Let stand ten minutes before serving. Makes 6 servings.

Egg Bake

Julie Baszler

Kingsbury Electric

4 cups seasoned croutons
12 oz. grated cheese
12 eggs
4 cups milk
1 1/2 to 2 cups ham, bacon, or sausage
optional – onions, peppers, mushrooms

Place croutons in greased 9 x 13 inch pan. Sprinkle grated cheese and meat over croutons. Beat eggs and milk together then pour over mixture. Top with chopped onions, green peppers, and mushrooms if desired. Bake at 350 degrees for 50 to 60 minutes. If using bacon, sprinkle crisp crumbs over top during the last 15 minutes.

Italian Stew

Sheryl Martens

Clay-Union Electric

1 1/2–2 lbs. deer steaks, cubed	1 1/2 tsp. salt
2–3 carrots, cut in 1 inch chunks	1/4 tsp. pepper
1 to 1 1/2 cups coarsely chopped onion	1/2 tsp. Worcestershire sauce
14 1/2 oz. can stewed tomatoes	3 tsp. Italian seasoning
14 1/2 oz. can Italian diced tomatoes	1/2 tsp. garlic powder
1/3 cup minute tapioca	

Combine all ingredients in slow cooker. Cover. Cook on low 8 to 10 hours.

Pizza Casserole

Lavelle Dekramer

Southeastern Electric

8 oz. package of noodles (cooked according to directions on package)
1 lb. ground beef, browned and drained
1 medium sized onion, chopped
1 can of mushroom soup
1 can of tomato soup
2 tsp. Worcestershire sauce
1 tsp. chili powder
1/4 tsp. pepper
1 tsp. oregano
1 tsp. garlic powder
1 tsp. onion powder

Mix noodles and ground beef together. Add remaining ingredients. Bake 30 minutes at 350 degrees.

TOPPING:

4 oz. Velveeta cheese

Then top above mixture with Velveeta cheese and bake 10 more minutes. Yields about 10 servings.

Rumaki

Gail Barlund

Whetstone Valley Electric

4 pheasant breasts
1-2 lbs. strip bacon
2 cans sliced water chestnuts
1 can pineapple chunks (reserve liquid)

Cut breasts into 1 inch chunks. Wrap half slice of bacon around pheasant, chestnut and a piece of pineapple. Bake 20 minutes at 350. Remove grease.

GLAZE:

1 cup brown sugar
1 cup ketchup
3 tbsp. vinegar
(add pineapple juice to this, as you cook it, may not need all the pineapple juice, should be thick)

Top with glaze and bake another 20-30 minutes. Check to see if bacon is cooked. If not, may need to bake another 15 minutes longer.

Seafood in Wine Sauce Noodle Bake

Ruth Schemmel

Southeastern Electric

6 oz. (3 cups) uncooked fine egg noodles
1 cup milk
2 eggs, beaten
1/4 cup grated Parmesan cheese
2 tbsp. sliced green onions

SAUCE:

1 1/2 cups sliced mushrooms	1/4 tsp. white pepper
1 small red bell pepper, coarsely chopped	1/4 tsp. tarragon leaves (optional)
2 tbsp. sliced green onions	1 1/2 cups half & half
2 tbsp. butter	1/2 lb. shrimp, shelled raw (pre-cooked or canned, drained)
1 clove garlic, minced	6 oz. crab meat, drained
3 tbsp. flour	1/2 cup white wine
1/4 tsp. salt	

Heat oven to 350 degrees. Grease a 9 inch pie pan. Cook noodles per package directions; drain and rinse with hot water. In medium bowl, combine cooked noodles, milk, eggs, Parmesan cheese and 2 tbsp. green onions. Spoon evenly into prepared pan. Cover; bake at 350 degrees for 35-45 minutes or until knife inserted near center comes out clean.

In large skillet, sauté mushrooms, red pepper, green onions and garlic in butter until tender crisp. Add flour, salt, pepper and tarragon; blend well. Gradually add half & half. Cook until mixture thickens and boils, stirring constantly. Add shrimp and crab; simmer until seafood heated through. If using raw shrimp, simmer until shrimp turns pink. Stir in wine. Cut noodle bake into wedges and serve with sauce.

Spicy Chicken Fettuccine Dish

Rebecca Kappenman

Northern Electric

8 oz. cream cheese, cut in chunks	1 green or red pepper
3/4 cup Parmesan cheese	1 medium onion
1/2 cup butter	1 tbsp. butter
1/2 cup milk	1 tbsp. of cajun seasoning
8 oz. fettuccine, cooked and drained	1 tsp. of red pepper seasoning
1 1/2 lbs. chicken (skinless, boneless)	

In large saucepan combine cream cheese, parmesan cheese, butter and milk. Stir constantly until smooth. WARNING: Will be very sticky and goeey—do NOT add more milk, simply continue to stir, will eventually become a creamy sauce. Cut chicken into bite size pieces and cook on stove top with 1 tbsp. of butter. Once the chicken has cooked thoroughly, add red or green pepper and onion to chicken and let the vegetables cook until slightly tender. Once sauce is creamy and chicken and vegetables are done, toss all together. Add the cajun and red pepper seasoning and simmer for 2 minutes. Be sure to constantly stir to avoid scalding the sauce. Finally add pasta and lightly toss again until all is coated well.

Swedish Meatballs

Tom Green

Northern Electric

1 2/3 cups evaporated milk	2 tsp. butter
2/3 cup finely chopped onion	2 beef bouillon cubes
3/4 cup fine dry bread crumbs	1 cup boiling water
1/2 tsp. salt	1/2 cup cold water
1 tsp. allspice	2 tbsp. all-purpose flour
Worcestershire sauce	1 cup evaporated milk
dash pepper	1 cup sour cream
1 lb. ground round	1 tsp. lemon juice

Combine 2/3 cup evaporated milk, onion, crumbs, salt, allspice, 2 shakes of Worcestershire sauce, and pepper. Add meat; mix well, chill for 10 minutes in freezer. Shape meat mixture into 1-inch balls. In large skillet, brown meatballs in butter. Next, dissolve bouillon cubes in boiling water; pour over meatballs and bring to boil over medium heat. Cover; simmer for 15 minutes. Meanwhile, blend together cold water and flour. Remove meatballs from skillet, scrape the pan and preserve the juices. Stir 1 cup evaporated milk, sour cream and flour and water mixture into pan juices in skillet; cook, uncovered, over low heat, stirring until sauce thickens. Return meatballs to skillet. Stir in lemon juice. Serve with cooked noodles.

Sweet & Sour Elk Ribs (For 4 to 5 lbs. ribs)

Sophia Hoff

Southeastern Electric

Combine:
1/3 cup oil
1/2 cup soy sauce
1/3 cup ketchup
juice of 2 lemons
1/3 cup brown sugar
1 tsp. garlic or onion salt
1 clove garlic mashed with 1 tsp. salt and 1/2 tsp. pepper

Grease a roasting pan, add ribs in a single layer and pour sauce over the top. Cover and bake at 350 degrees for 1 1/4 hours, turning several times. Uncover and bake until brown and fork tender.

Taco Salad

Ted Smith

Sioux Valley Energy

1 head lettuce, shredded or chopped	12 oz. grated cheese
1 bunch green onions, chopped	1 (15 oz.) can kidney beans, drained
4 tomatoes, chopped	1 lb. ground beef
1 (5 1/2 oz.) package taco chips	1 (8 oz.) bottle Thousand Island dressing

Mix first six ingredients together. Brown ground beef and drain, if necessary. Add to mixture. Toss with dressing. Sliced black or green olives are optional toppings.

Venison Stroganoff

Debra Sanderson

Lyon-Lincoln Electric

2 slices diced bacon	1/4 tsp. paprika
3 lbs. venison stew meat	dash of pepper
1/2 cups chopped onions	1 soup can of water
1-2 cups sliced mushrooms	1 cup Dairy sour cream
1 can cream of mushroom soup	poppy Seeds (optional)

Brown bacon and remove from pan. Brown venison, then onions and mushrooms. Add remaining ingredients except sour cream and bacon. Simmer on high in crock-pot for 4 hours, stirring every hour. Add sour cream and bacon and reheat but do not boil. Serve over noodles with poppy seeds if desired. Serves 6.

Almond Bark Candy

Sandy Zwart

Sioux Valley Energy

- 1 (28 oz.) package white almond bark
- 1 cup crunchy peanut butter
- 2 cups dry roasted peanuts
- 2 cups rice krispies
- 2 cups miniature marshmallows

Put almond bark in an oven-proof bowl and place in 200 degree oven for about 20 minutes (or melt in microwave, 30 seconds at a time until melted. Stir between time in microwave).

Mix all ingredients (except marshmallows) in a bowl with the almond bark after it has become soft. Mix in marshmallows. Drop by tablespoons onto waxed paper and let harden. Yields 48 candies.

Apple-Dew Tart

Jennie Patrick

Sioux Valley Energy

- 2 cans of crescent rolls
- 4 Granny Smith apples
- 1 cup sugar
- 1/2 cup butter (1 stick), melted
- 1 tsp. cinnamon (plus more, for sprinkling on top)
- 1 (12 oz.) can of Mountain Dew
- caramel ice cream topping (optional)

Preheat oven to 350 degrees and coat a 9 x 13 inch baking dish or pan with a non-stick spray. Peel and slice each apple into 12 pieces. Wrap apples in crescent rolls, and place rolled slices in pan, making 2 rows. Place additional apple slices between the rolled slices and between the rows. Mix melted butter, sugar and cinnamon together. Pour mixture over wrapped apples. Drizzle with caramel topping if desired. Pour the can of Mountain Dew over all ingredients in pan. Bake for 45 minutes or until golden brown. Serve with vanilla ice cream.

Applesaur Cake

Beth Moore

FEM Electric

2 1/2 cups flour
1 1/2 tsp. soda
1/2 cup shortening
1 1/2 cup applesauce
1/2 cup walnuts
2 cups sugar
1 tsp. salt
1/2 cup water
1 egg
1/2 cup raisins

Sift dry ingredients in mixer. Add shortening and water, beat 1 minute. Add applesauce and egg, beat 3 more minutes. Stir in nuts and raisins. Bake at 350 degrees for 40 minutes.

FROSTING:

1 cup brown sugar
1/4 cup milk
3 tbsp. butter

Bring to a boil and cook 2 minutes. Cool and add 1 1/2 cups powdered sugar and 1 tsp. vanilla.

Banana Chocolate Chip Cookies

Dawn Boltjes

Lyon-Lincoln Electric

2 1/4 cups flour
2/3 cup lard or shortening
1 cup sugar
2 eggs
1/4 tsp. soda
1 cup mashed bananas
3/4 tsp. salt
1 tsp. vanilla
2 tsp. brown sugar
1 cup chocolate chips

Combine above ingredients and mix well. Drop by teaspoonful on greased cookie sheet.

MIX:

1/4 tsp. cinnamon
1 tsp. sugar

Sprinkle mixture on cookies before baking. Bake at 400 degrees for 8-12 minutes.

Burnt Cream

Dave Odden

Agralite Electric

1 pint whipping cream
4 egg yolks
1/2 cup sugar
1 tbsp. vanilla

SUGAR TOPPING:
4 tbsp. sugar
1 tsp. brown sugar

Preheat oven to 350 degrees. Heat the cream over low heat until bubbles form around the edge of the pan. Beat egg yolks and sugar together until thick, about 3 minutes. Gradually beat cream into egg yolks. Stir in vanilla. Pour mixture into six 6 oz. custard cups. Place custard cups in baking pan that has about 1/2 inch water in the bottom.

Bake until set, about 45 minutes. Remove custard cups from the water. Refrigerate until chilled. Sprinkle each custard with about 2 tsp. of the sugar blend. Place on top rack under broiler. Cook until topping is medium brown. Another option is to use a propane torch to do this instead of the broiler. Chill before serving.

Caramel Pecan Apple Pie

Violet Wicks

Codington-Clark Electric

7 cups sliced, peeled, tart apples
1 tsp. lemon juice
1 tsp. vanilla extract
3/4 cup chopped pecans
1/3 cup packed brown sugar
3 tbsp. sugar
4 1/2 tsp. ground cinnamon
1 tbsp. cornstarch
1/4 cup caramel ice cream topping (at room temperature)
1 unbaked pastry shell (9 inch)

STREUSEL TOPPING:

3/4 cup all purpose flour
2/3 cup chopped pecans
1/4 cup sugar
6 tbsp. cold butter
1/4 cup caramel ice cream topping (at room temperature)

In large bowl, toss apples with lemon juice and vanilla extract. Combine pecans, sugars, cinnamon and cornstarch: add to apple mixture and toss to coat. Pour caramel topping over bottom of pastry shell: top with apple mixture (shell will be full). Drizzle with butter.

In small bowl, combine flour, pecans and sugar. Cut in butter until mixture resembles coarse crunch. Sprinkle over filling. Bake at 350 degrees for 55-65 minutes or until filling is bubbly and topping is browned. Immediately drizzle with caramel topping. Cool on wire rack. Serves 8.

Caramel Popcorn

All Linda Kruithof

Southeastern Electric

1/2 lb. real butter
1 cup brown sugar
1/2 cup Karo syrup
1 tsp. baking soda
popcorn, popped

Melt butter, add sugar and syrup; bring to a boil. Add baking soda; pour over pre-popped popcorn (in large stainless steel 10-12 qt. bowl). Mix well, bake in oven at 250 degrees for 20 minutes while stirring every 10 minutes. Let cool, break up, put in air tight container.

Cherries in the Snow

Debra Sanderson

Lyon-Lincoln Electric

1 cup flour
1/2 cup butter
1/4 cup brown sugar
1/2 cup chopped walnuts
8 oz. cream cheese
2 cups powdered sugar
2 tsp. vanilla
8 oz. whipped cream
1 can cherry pie filling

Mix together flour, butter, brown sugar, and nuts until crumbly. Press lightly into bottom of a greased 9 x 13 inch pan and bake at 375 degrees for 15 minutes. Cream together sugar, cream cheese, and vanilla. Add whipped cream to mixture and spoon over cooled crust. Top with cherry pie filling and refrigerate.

Cherry Pie (with fresh or frozen cherries)

Linda Bruns

Southeastern Electric

1 1/4 cups sugar
4 cups of cherries
3 tbsp. tapioca
1/3 cup water
1-2 tsp. flour
dash of salt
almond and cherry flavoring to taste
unbaked pie shell

Heat ingredients and pour into unbaked pie shell. Top with top crust. Bake 10 minutes at 375 degrees and 45 minutes at 325 degrees.

Chocolate Chip Cookies

Kathy Metzinger

Douglas Electric

1 cup white sugar	1 cup brown sugar
1 cup shortening	1 cup oil
1 beaten egg	1 tsp. cream of tartar
1 tbsp. milk	1 tsp. salt
1 tsp. vanilla	1 tsp. baking soda
1/2 cup nuts	1 package chocolate chips
3 1/2-4 cups flour	

Mix in order and bake at 350 until lightly brown.

Chocolate Covered Peanut Butter Balls

Kristi Adams

Clay-Union Electric

2 cups peanut butter	3 cups rice krispies
1 stick of butter	1 package chocolate chocolate chips
1 lb. powdered sugar	1/8 cake paraffin

Melt peanut butter and butter together, stir in powdered sugar and rice krispies. Roll into 1 inch balls and refrigerate until hard. In double boiler melt: chocolate chips and paraffin. Dip peanut butter balls in chocolate to cover. Refrigerate until hard.

Cranberry & Fruit Salad

Phyllis Leonhardt

Kingsbury Electric

2 packages (3 oz. boxes) strawberry Jello
2 cups boiling water
1 can jellied cranberries, mashed
1 small can crushed pineapple, undrained
1 package (6 oz.) frozen strawberries (may be sugar added or not)

Dissolve Jello in boiling water, stir in cranberries, strawberries and undrained pineapple. Set until firm. Can use a 9 x 13 inch cake pan or a bowl.

TOPPING:

1 small pkg. cream cheese
1 cup Cool Whip

When the salad is set, soften and mash cream cheese; fold in cool whip. Spread over top of Jello mixture. Optional: Sprinkle with ground nutmeats.

Dairy Bar

Linda Meidinger

Codington-Clark Electric

FIRST LAYER:

1/2 cup butter or oleo

1/2 cup sugar

6 tbsp. cocoa

Combine in double boiler and melt.

Add:

2 cups fine graham cracker crumbs

1/2 cup nuts

1 tsp. vanilla

1 cup coconut

Press in pan.

SECOND LAYER:

1/2 cup butter

1 1/2 tbsp. milk

1 cup powdered sugar

Spread on first layer, and chill.

THIRD LAYER:

1 cup chocolate chips, melted. Spread over bars, and chill. Keep refrigerated.

Delicious Banana Cake

Betty Byer

Lyon-Lincoln Electric

1 package yellow cake mix

1 tsp. baking soda

1 cup water

2 eggs

Pinch of salt

3 bananas (mashed)

Beat all ingredients together for 2 minutes. Pour mixture into 9 x 13 inch greased pan. Bake 30 to 40 minutes at 350 degrees.

Easy Fruit Salad

Denise Kurth

Southeastern Electric

sliced fresh strawberries

bananas

grapes

1 carton strawberry yogurt

Mix all together.

English Toffee

AlLinda Kruithof

Southeastern Electric

1 cup butter
1 cup sugar

3 tbsp. water
1 tbsp. vanilla

Combine all ingredients. Boil until caramel color (hard crack). Pour onto large cookie sheet, it will form 1/8 – 1/4 inch thickness by itself. Put chocolate chips on top while warm and spread on top of toffee. Once cool, break into bite size pieces.

Ginger Cookies

Alan Vedvei

Kingsbury Electric

2 cups sugar
1 1/2 cups shortening
2 eggs
1/2 cup molasses

4 cups flour
4 tsp. baking soda
2 tsp. ginger
2 tsp. cinnamon

Beat sugar, shortening, eggs, and molasses. In another bowl mix flour, baking soda, ginger and cinnamon. Add to sugar mixture and stir. Roll in balls and dip in sugar. Bake 10 minutes at 375 degrees.

Italian Cream Cake

Patricia Dunnam

Southeastern Electric

1 stick butter
1/2 cup oil
2 cups sugar
5 eggs separated
1 cup buttermilk

1 tsp. baking soda
2 cups flour
1 tsp. vanilla
1 cup shredded coconut
2 cup chopped nuts

Cream butter, oil and sugar. Add egg yolks one at a time, beating after each addition. Stir soda into buttermilk. Add sifted flour into butter alternating with buttermilk. Add vanilla, nuts and coconut. Beat egg whites and fold into batter. Pour into a greased and floured 9 x 13 inch pan or 3 layer pans. Bake 325 degrees for 45 minutes. Cool and frost.

Lemon Poppy Seed Bread

Linda Bruns

Southeastern Electric

1 package lemon cake mix
1 small package lemon instant pudding
2 tbsp. poppy seed
1/2 cup vegetable oil
1 cup water
4 eggs

Beat eggs together. Add rest of ingredients. Mix together. Pour into 1 large loaf pan or 2 small pans. Bake at 350 degrees 45 minutes or until done.

Macaroon Delight

Patricia Dunnam

Southeastern Electric

- 1 (19 oz.) package macaroons
- 1 1/2 cups milk
- 1 (15 oz.) can crushed pineapple drained
- 1 (12 oz.) container whipped topping
- 3/4 cup chopped nuts

Dip each macaroon in milk and quickly layer bottom and sides of serving dish. Spread half of pineapples over macaroons. Spoon layer of whipped topping over pineapple. Repeat macaroon pineapple layers. Fill dish with alternating layers. Garnish with nuts. Cover and refrigerate overnite. Serves 12.

Mandarin Orange Bars

Shirley Leach

Union County Electric

- 2 cup flour
- 2 cup sugar
- 2 cans (11 oz.) Mandarin oranges (drain only one can)
- 2 tsp. soda
- 2 tsp. salt
- 2 eggs
- 1/2 cup chopped pecans

Mix ingredients. Pour into greased and floured 11 x 16 inch insulated jelly roll pan. Bake at 350 degrees for 31-33 minutes. If the pan is not insulated, lessen your baking time.

FROSTING:

- 1 (8 oz.) cream cheese at room temp
- 1 stick butter or margarine
- 1lb. powdered sugar
- 1/2 tsp. vanilla

Mix cream cheese and margarine until smooth. Add powdered sugar and vanilla. Beat until smooth.

Marshmallow Treat

Pauline (Aberle) Schmidt

Codington-Clark Electric

- 48 caramels (14 oz.)
- 1/2 cup butter or margarine
- 1 can condensed Borden's Eagle brand milk
- 1 bag large marshmallows
- 1 box rice krispies

Melt caramels with butter or margarine and condensed milk in double boiler (do not microwave). Use a fork to dip large marshmallows into caramel and roll in rice krispies. Keep refrigerated.

Mock Key Lime Pie

Joan Weber

Lyon-Lincoln Electric

1 package (8oz.) sugar free cook and serve vanilla pudding mix
1 package (3oz.) sugar free lime Jello
2 1/3 cups water
1/3 cup lime juice
1 reduced fat free graham cracker crust (8 inch)
whipped cream or lite Cool Whip

In a small saucepan, combine pudding mix and Jello. Add water and juice, stir until smooth. Cook and stir over medium heat until mixture comes to a boil. Boil for 2-3 minutes. Remove from heat and cool for 30 minutes, pour into crust, cover and refrigerate until set. This pie is best if made the day before serving. This pie is also good made with lemon jello and juice. Serves eight.

Old Fashion Sugar Cookies

Teresa Sprinkel

Central Electric

1 1/2 cups flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1/2 cup sugar
1/2 cup shortening (butter flavor suggested)
1 egg
2 tbsp. milk
1 tsp. vanilla

Sift together dry ingredients. Cut in shortening until mixture resembles coarse meal. Blend in egg, milk and vanilla. Roll out on floured board to 1/16 in thick. Cut with cookie cutters. Bake at 400 degrees 6- 8 minutes.

Orange Banana Nut Bread

Sandy Krumvieda

Southeastern Electric

1 1/2 cups sugar	3 cups all-purpose flour
3 tablespoons vegetable oil	1 1/2 tsp. baking powder
2 eggs	1 1/2 tsp. baking soda
3 medium ripe bananas, mashed	1/2 tsp. salt
3/4 cup orange juice	1 cup chopped walnuts

In a mixing bowl, combine the sugar, oil and eggs; mix well. Stir in bananas and orange juice. Combine dry ingredients; add to banana mixture, beating until moistened. Stir in walnuts. Pour into two greased 8 x 4 x 2 inch loaf pans. Bake at 325 degrees for 50 to 60 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely. Yields 2 loaves.

Overnight Caramel Rolls

Stephanie Wildeboer

Southeastern Electric

24 frozen dinner rolls (unthawed)
3 oz. regular butterscotch pudding (dry)
1/2 cup brown sugar
1/2 cup nuts (optional)
1/2 cup sugar
1 tsp. cinnamon
1/2 cup butter

Grease a 9 x 13 inch pan. Place frozen rolls in pan. Mix cinnamon with sugar and sprinkle on top. Add nuts (optional). Sprinkle dry pudding mix over rolls. Melt butter and brown sugar and pour over rolls. Lightly wet a paper towel and place over top of pan. Leave out overnight. In morning rolls will have risen. Bake in 350 degree oven for 35 minutes. When done, turn entire pan upside down on cookie sheet and lift pan to display your yummy, caramel rolls.

Peppermint Angel Roll

Linda Rommereim

Kingsbury Electric

1 package (16 oz.) angel food cake mix
1 tbsp. confectioner's sugar
1/2 gal. peppermint ice cream, softened
1 jar (11 3/4 oz.) hot fudge ice cream topping, warmed
miniature candy canes and additional confectioners' sugar (optional)

Prepare cake batter according to package directions. Line a greased 15 x 10 x 1 inch baking pan with waxed paper and grease the paper. Spread batter evenly into pan. Bake at 350 degrees for 15 to 20 minutes or until cake springs back when lightly touched.

Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioner's sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

Unroll cake and spread ice cream over cake to within 1/2 inch of edges. Roll up again. Cover and freeze until firm.

Cut into slices; drizzle with hot fudge topping. If desired, garnish with candy canes and dust with confectioner's sugar.

TIP: Substitute other seasonal flavors of ice cream, such as pumpkin, eggnog or cinnamon, and drizzle with caramel ice cream topping instead. Yields 10 servings.

Pumpkin Mousse

Edie Larsen

Sioux Valley Energy

FIRST LAYER:

- 1 1/2 cups all-purpose flour
- 3/4 cup butter, room temperature
- 1/2 cup chopped pecans

Use a pastry cutter to cut the butter into the flour until well blended; stir in chopped pecans. Pour into a lightly buttered 9 x 13 inch baking dish or cake pan and lightly press into pan with finger tips. Bake at 350 for 20 minutes. Cool completely.

SECOND LAYER:

- 8 oz. cream cheese, softened
- 1 cup powdered sugar
- 1 (15 oz.) can 100% pure pumpkin
- 1 tsp. pumpkin pie spice

Mix all together and spread onto cooled crust.

THIRD LAYER:

- 1 large tub Cool Whip (reserve 2 cups for topping)
- 1 (3.4 oz) package instant vanilla pie filling
- 1 (15 oz.) can 100% pure pumpkin
- 1 tsp. pumpkin pie spice
- 1/2 cup chopped pecans

Mix first four ingredients together and spread on top of cream-cheese mixture. Spread remaining two cups Cool Whip and then sprinkle 1/2 cup chopped pecans on top. Refrigerate.

Rhubarb Surprise

Sophia Hoff

Southeastern Electric

- 1 1/2 cup diced rhubarb
- 8 marshmallows, chopped
- 1/3 cup brown sugar
- 1/4 cup butter
- 1/2 cup white sugar
- 1 egg well beaten
- 3/4 cup flour
- 1/8 tsp. salt
- 1 1/2 tsp. baking powder
- 1/4 cup milk
- 1/4 cup chopped nuts

Butter 13 x 9 x 2 inch pan. Place rhubarb evenly over bottom of pan. Sprinkle brown sugar over rhubarb, and add nuts. Make a batter by creaming butter and sugar, add egg. Sift dry ingredients together and add with milk to creamed mixture. Pour batter over rhubarb and marshmallows. Bake at 350 degrees for 1 hour. Serve warm or cold with whipped cream.

Rocky Road Squares

Pauline (Aberle) Schmidt

Codington-Clark Electric

- 1 (12 oz.) package milk chocolate chips
- 1 (14 oz.) can Eagle brand sweetened condensed milk
- 2 tbsp. butter or margarine
- 2 cups dry roasted peanuts
- 1 (10 1/2 oz.) package miniature white marshmallows

In top of double boiler, over boiling water, melt chips with sweetened condensed milk and butter; remove from heat. In large bowl, combine peanuts and marshmallows; fold in chocolate mixture. Spread in wax paper-lined 9 x 13 inch pan. Chill for 2 hours or until firm. Remove from pan, peel off wax paper. Cut into squares. Cover and store at room temperature.

Sopapilla Cheesecake Pie

Karen Harsin

Oahe Electric

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|--|----------------------------------|
| 2 (8 oz.) packages cream cheese, softened | 3/4 cup white sugar |
| 1 cup white sugar | 1 tsp. ground cinnamon |
| 1 tsp. Mexican vanilla extract | 1/2 cup butter, room temperature |
| 2 (8 oz.) cans refrigerated crescent rolls | 1/4 cup honey |

Preheat oven to 350 degrees. Prepare a 9 x 13 inch baking dish with cooking spray. Beat the cream cheese with 1 cup of sugar and the vanilla extract in a bowl until smooth.

Unroll the cans of crescent roll dough, and use a rolling pin to shape each piece into 9 x 13 inch rectangles. Press one piece into the bottom of a 9 x 13 inch baking dish. Evenly spread the cream cheese mixture into the baking dish, then cover with the remaining piece of crescent dough. Stir together 3/4 cup of sugar, cinnamon, and butter. Dot the mixture over the top of the cheesecake.

Bake in preheated oven until crescent dough has puffed and turned golden brown, about 30 minutes. Remove from oven and drizzle with honey. Cool completely in pan before cutting into 12 squares.

Twinkie-Pumpkin Dessert

Shirley Thedorff

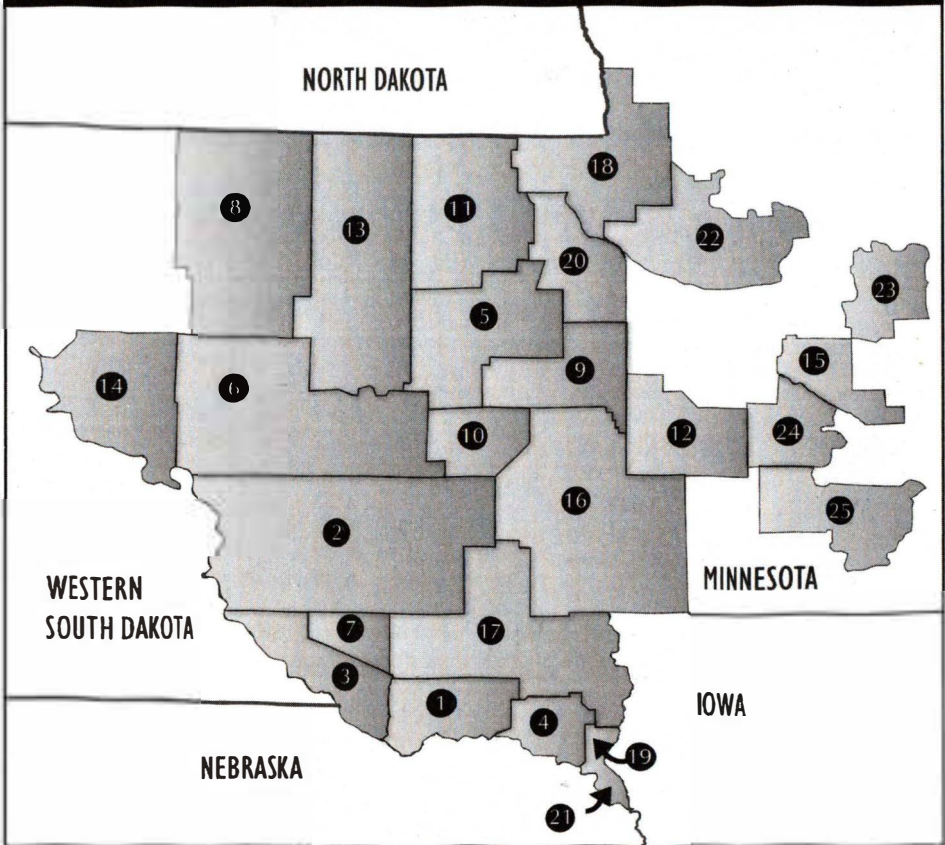
Clay-Union Electric

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|------------------------------------|------------------------------------|
| 1 package (15 oz.) Twinkies (10) | 2 packages instant vanilla pudding |
| 1 (8 oz.) cream cheese, softened | 1 can (15 oz.) pumpkin |
| 1 cup powdered sugar | 1 1/2 tsp. pumpkin pie spice |
| 1 (8 oz.) whipped topping, divided | 1 cup milk |

Slice Twinkies in half lengthwise, place cream side up in single layer in a 9 x 13 inch pan. Blend together (can use mixer) cream cheese, sugar and half of topping until smooth. Spread over Twinkies.

Combine pudding, pumpkin, spice and milk. Whisk until well blended, layer over cream cheese mixture, carefully spread remaining topping over pumpkin mixture. Lightly sprinkle more spice over top. Refrigerate several hours.

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