

Recipe of the Week Reindeer Food

1/2 cup uncooked oatmeal
1/2 cup sugar
1/4 cup red or green sugar crystals
(as used for cake decorating)
1 tsp. glitter

Mix in a plastic baggie or shaker container. Sprinkle on the lawn at night. The moon will make it sparkle bright. As Santa's reindeer fly and roam, this will guide them to your home.

Recipe of the Week Halloween Popcorn Balls

2/3 C sugar
1/2 tsp. salt
1/3 C light corn syrup
red and yellow food coloring
8 C popped popcorn

Combine sugar, salt and corn syrup in large pot over medium heat, stirring constantly until sugar dissolves. Add red and yellow food coloring to make desired color of orange. Reduce heat and pour popcorn into the pot. Continue to heat and stir until all popcorn is coated. Remove from heat and when cooled enough to handle, shape into balls.

Recipe of the Week Colorful Popcorn Balls

9 C popped popcorn
1/4 C butter
1 10oz. pkg. large marshmallows
6 Tbsp. fruit flavored gelatin mix

Place popcorn in a large bowl; set aside. In a saucepan, melt butter and marshmallows over low heat. Stir in gelatin until dissolved. Pour over popcorn and toss to coat. When cool enough to handle, lightly butter hands and quickly shape into balls.

Recipe of the Week French Toast Casserole

5 C bread cubes
4 eggs
1 1/2 C milk
1/4 C sugar, divided
1/4 tsp. salt
1 tsp. vanilla extract
1 Tbsp. butter, softened
1 tsp. ground cinnamon

Preheat oven to 350 degrees. Lightly butter an 8x8 inch baking pan. Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. Pour egg mixture over bread. Dot with butter; let stand for 10 minutes. Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top. Bake in preheated oven about 45 to 50 minutes, until top is golden.

Recipe of the Week Variation of Pigs in a Blanket

1 pack hotdogs
1 can crescent rolls
Items to decorate: raisins, asian noodles,
veggies, etc. to make faces

Wrap each hotdog with a crescent roll. Place on ungreased cookie sheet. Garnish with items to make a face. Bake according to directions for rolls. Thank you to Carrie Wells for this fun recipe for kids!

Recipe of the Week Christmas Turtle Candies

4 oz. pecan halves
24 individually wrapped caramels
1 tsp. shortening
1 C semisweet chocolate chips

Cover cookie sheet with aluminum foil (shiny side up) and lightly grease with vegetable oil. Place 3 pecan halves in a "Y" shape on the foil. Place one caramel candy in center of each "Y". Bake at 300 degrees just until caramel is melted, 10 min. On stove, heat shortening and chocolate on low heat until melted. Spread over candies and refrigerate for 30 min.

Recipe of the Week Blueberry Sauce for Pancakes

2 C fresh or frozen blueberries
1/4 C cold water
1/4 C water
3 Tbsp. cornstarch
1 C orange juice
1/2 tsp. almond extract
3/4 C sugar
1/8 tsp. ground cinnamon

In a saucepan over medium heat, combine blueberries, 1/4 C water, orange juice and sugar. Stir gently and bring to a boil. In a small bowl, mix together 1/4 C cold water and cornstarch. Gently stir into blueberries until thick. Remove from heat and stir in extract and cinnamon. Use as a topping for pancakes, waffles or ice cream.

Recipe of the Week Halloween BBQ Worm Sandwiches



6 hot dogs
1/2 C BBQ sauce
4 hamburger buns

Slice each hot dog in half and then quarter each piece lengthwise. In a skillet, fry the hotdog pieces until they curl and are lightly browned. Add barbecue sauce and coat the hot dogs. Heat for two more minutes and serve on 4 hamburger buns.

Recipe of the Week

Honey Cream Cheese

1 8 oz. pkg. cream cheese, softened
1/4 C honey

In a small mixing bowl, beat the cream cheese. Gradually beat in honey until light and fluffy. Serve on toast, English muffins or bagels

Recipe of the Week

Breakfast Tortillas

2 Tbsp. refried beans
2 Tbsp. salsa
3 eggs, beaten

1 Tbsp. mayonnaise
4 6in. flour tortillas
1 1/2 C shredded lettuce

Stir beans and salsa together in a small bowl. Heat a non-stick skillet over medium heat. Pour eggs into pan and allow to set, approximately 1 minute. Spread bean mixture onto one half of eggs and flip other half over to make half-circle. Continue to cook until eggs are done. Spread equal amount of mayonnaise on each tortilla. Cut eggs into 4 equal pieces and place one piece on each tortilla. Top with lettuce and roll up to serve.