

Summer – SUMMER SPARKLERS

TRY THIS:

My favorite summer easy-fix meal: Crock Pot Pulled Pork Barbeque

Anyone who knows me knows I'm a slow cooker magician! I love the convenience and ease of making delicious meals without all the fuss of time-consuming preparation. I much prefer to simply combine all the ingredients in the crock pot in the morning and let them simmer away all day leaving time for stitching or a thousand other summer pastimes. Then presto! When dinner time comes, a hearty meal is ready and waiting! This tasty recipe is a real crowd pleaser and is always perfect for impromptu picnics or for dinner by the pool, lake, or campsite. Here's another great tip: keep paper plates on hand and you won't have to do any dishes. Clean-up is a snap!

2 lb Boston butt
1 medium onion, chopped
1 tsp garlic powder

Sauce:

1 cup of your favorite BBQ sauce (my favorite brand is called Bone Sucking' Sauce, thick style)
½ cup honey
¼ cup ketchup
Dash of Worcestershire sauce
12 drops Tabasco sauce
¼ cup brown sugar, packed

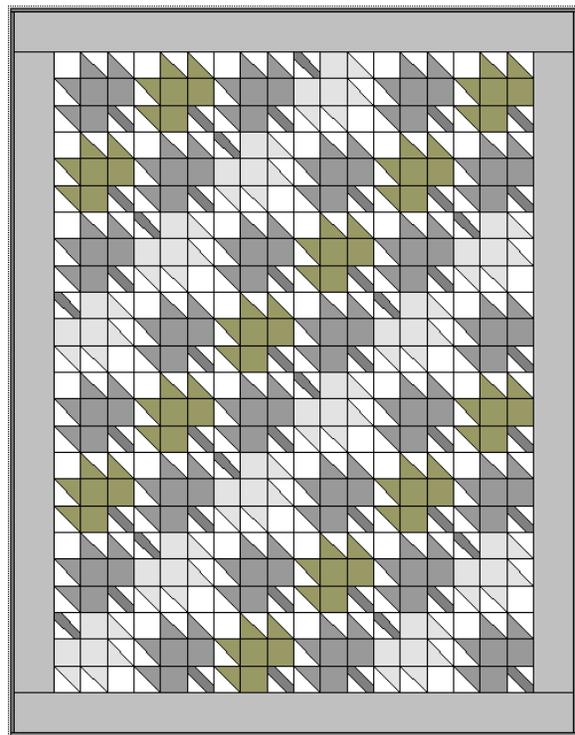
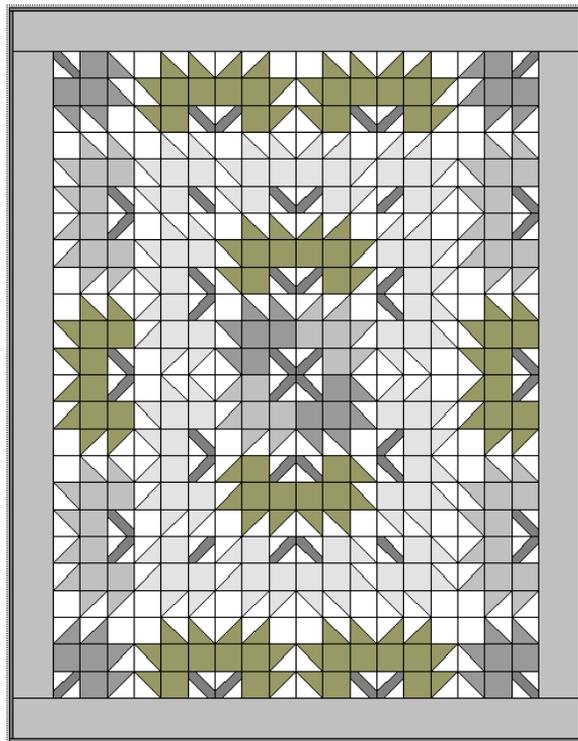
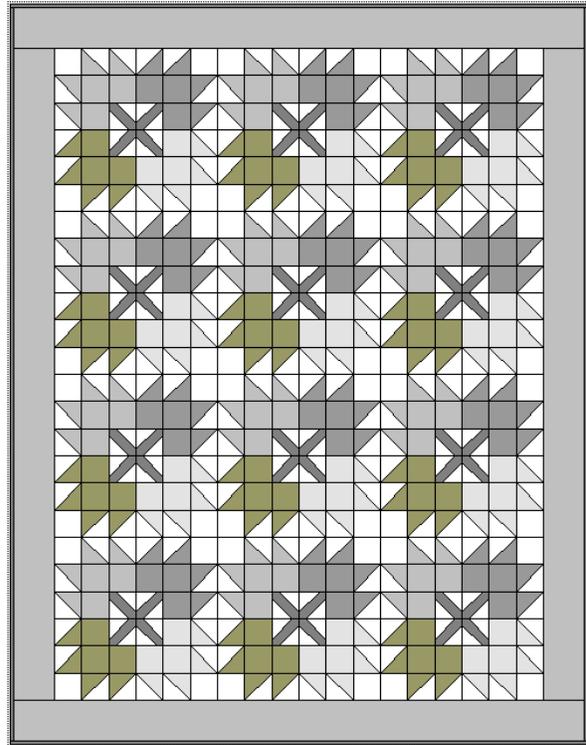
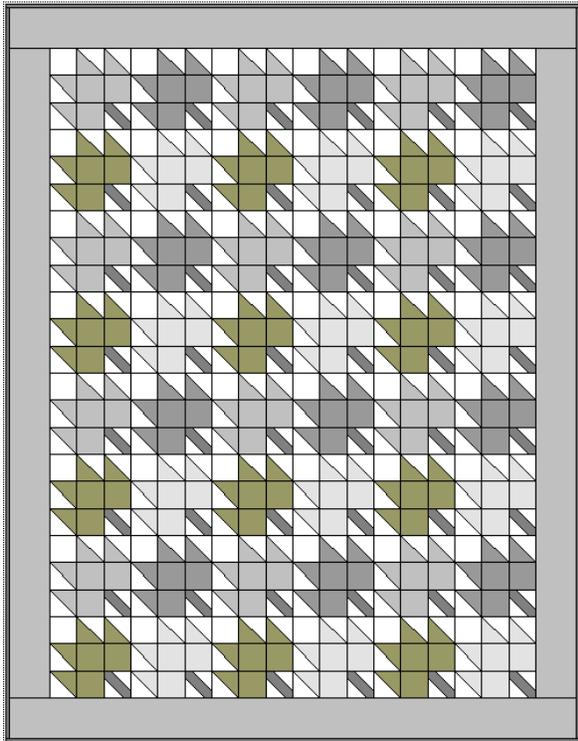
Place meat, onion and garlic powder in slow cooker and cook on low for 7-8 hours. Remove from crock pot and discard liquid. Using two forks pull pork in opposite directions and shred meat. Replace shredded or "pulled" pork into slow cooker. Mix remaining ingredients in separate bowl and add to slow cooker. Heat for 1 hour and serve on buns with cole slaw and corn chips on the side. Yummo!

Kimberly's top tip:

Hey, all you crock-pot lovers out there! Have you tried those nifty disposable liners made just for slow cookers? You can find them in the aisle right along side the aluminum foil and wax paper. (And while you're there, why not stock up on a box of freezer paper? It has a long shelf life and will save you a trip to the grocery store the next time you want to do appliqué or print photos to fabric.) Ah, but I digress – back to those fabulously thrifty liners. I highly recommend using one to line your crock pot before preparing any dish. It makes clean up a breeze. Just throw away the liner and you're done. The only thing you have to wash is the lid!

Autumn – LEAVES IN THE PUMPKIN PATCH

Just for fun, try these layout options using the same number of leaf blocks!



TRY THIS:

My favorite autumn casserole: Turkey Tetrazzini

This is pure comfort food at its best, ladies and gentlemen. And when I serve this dish (which is actually just as tasty substituting chicken for the turkey) my family gobbles it up lickity-split! This is one of the few things I really enjoy eating as leftover, but the truth is there are rarely any leftovers to save for another meal! Easy to prepare and freezes beautifully, this is the perfect dish to make when you need a meal for home and one to take to your church or guild pot luck. Bon appétit!

1 cup fresh or frozen chopped onion
1 can (4 ounces) mushroom pieces, drained
2 – 3 cups cooked and cubed turkey (or chicken)
1 pound box linguini, cooked and drained
2 cups shredded cheddar cheese (hold ½ cup of cheese for topping)
2 cans (10¾ ounces) condensed cream of mushroom soup, undiluted
½ cup milk
Salt and pepper to taste
½ cup grated Parmesan cheese (optional)

Mix together onion, mushrooms, turkey, salt and pepper in bowl. In separate bowl, mix soup and milk until blended, and pour over meat and vegetable mixture. Toss to coat. Add cooked linguini and cheese and mix well. (*NOTE: To make 1 large meal from these ingredients, place everything into a 9" x 13" flat casserole pan with non-stick vegetable spray.*) Spray 2 – 8" round casserole dishes with non-stick vegetable spray. Divide ingredients equally in half, and spoon mixture into both casserole dishes. Sprinkle with remaining cheese including Parmesan cheese, if desired. Bake uncovered at 350 degrees for 30-40 minutes, or until heated through. Yield: 12 servings.

Serve with a tossed salad of fresh greens and crispy garlic bread and you have a delicious meal for fall or any time of year! (This dish is just perfect for using up those Thanksgiving turkey leftovers!)



Winter – STARRY PINES

TRY THIS:

Fond memories and giggles of a sticky, green treat. Christmas Holly

Indulge me while I reminisce a little. I remember quite a few years ago during my sophomore year at Miami University right before the winter break. My best friend and college roommate, Beth, told me about a tasty treat called “holly” she and her mother made every year. It sounded so fun and yummy that I talked her into showing me how to make it. Since we didn’t have a car, we snuck the ingredients out of the dining hall and went back to the Rec room in our dorm, which had a microwave. I’ll never forget as we melted mini marshmallows, butter and green food coloring in a beat up old bowl in the microwave. Then we added a couple of cereal bowls full of corn flakes to the sticky mixture. Now, you have to get a mental picture of this. I think we had one spoon between the two of us but somehow, we ended up mixing these ingredients with our hands as we tried to drop small globs on a cafeteria tray to make the “holly.” Let me just say there was green goo *everywhere* except where it was supposed to be! I honestly don’t think I’ve ever laughed so hard in my life! Well, I took that recipe home to my Mom on break that year and we started the tradition of making holly. (It worked out much better in a kitchen setting rather than a dorm with limited utensils.)

This recipe is similar to making those crispy rice treats we all know and love, but instead, you end up with a fun little confection that looks absolutely merry on a plate full of Christmas cookies!

- 6 cups of corn flakes (plain)
- 1 large bag marshmallows
- 1 stick butter or margarine
- 1 tsp vanilla
- Liquid green food coloring
- Cinnamon red hot candies

Spray a large, deep pot with non-stick vegetable cooking spray. Melt the stick of butter over low heat and add the marshmallows. Stir continuously to keep the mixture from burning; remove from heat as soon as all the marshmallows are melted. Add vanilla and green food coloring and stir until blended. Add corn flakes and stir quickly while liquid mixture is still warm.

I recommend spraying your hands with the non-stick cooking spray and using your fingers to drop small globs of the holly onto wax paper but be careful! The mixture can be hot! Place 2 – 3 cinnamon red hot candies on each clump of holly. Once the clumps are cool; the red hot candies won’t stick to the holly. Allow to cool thoroughly. Holly can be stored in an air tight container in a cool place for up to two weeks. Yield: 4 dozen or so (a lot!) I hope you will have fun, enjoy the process (although it is messy!) and make some memories of your own!

