



Honey Chicken Kabobs

Denise Harris

Ingredients:

- 1/4 C. Vegetable oil
- 1/3 C. Honey
- 1/3 C. Soy Sauce
- 1/4 t. ground black pepper
- 8 Skinless, boneless chicken breast halves – cut
- 2 Cloves garlic
- 5 small onions, cut into 2 in. pieces
- 2 red bell peppers, cut into 2 in. pieces. Skewers



1. In a large bowl, whisk together oil, honey, soy sauce, & pepper. Before adding chicken, reserve a small amount of marinade to brush onto kabobs while cooking. Place the chicken, garlic, onions & peppers in the bowl, and marinate in the refrigerator at least 2 hours (the longer the better).
2. Preheat the grill for high heat.
3. Drain marinade from the chicken and vegetables, and discard marinade. Thread chicken & vegetables alternately onto the skewers.
4. Lightly oil the grill grate. Place the skewers on the grill. Cook for 12 to 15 minutes (if chicken is pre-cooked, less time is needed. Turn and brush with reserved marinade frequently).

Sourdough Bacon Bakes

Denise Harris

- Sourdough bread
- Ranch dressing
- Grated Cheese
- Bacon, crumbled

Cut bread sticks in half lengthwise & place on cookie sheet. Spread ranch dressing on bread. Sprinkle grated cheese and bacon crumbles on top. Bake at 350° to melt the cheese.



Polynesian Chicken & Pork Adobo

Deanna Higen

Ingredients:

1 bag chicken wings
1-2 lbs country style pork ribs (cut in 1" pieces)
2 bay leaves
1 T. fresh minced garlic
1 Lg. onion (sliced)
1 t. onion powder.
Salt & pepper to taste
½ C. distilled white vinegar
½ C. Soy sauce



In Large pot, add 15-20 wings, pork pieces, sliced onions, & garlic. Cook over med/high heat until meat is browned. Add vinegar, soy sauce and bay leaves. Bring to slow boil. When sauce starts to boil, drop to simmer and cook for 15 mins. Dish will be done when you can pull the chicken bones apart without much effort.

*Optional: Add 4-5 med sized chopped potatoes to pot when you drop to simmer.

Chinese Carrot Salad

Rebecca Harris

Carrots, grated (rather fine)
Celery, Chopped
Onion, grated
Can of Tuna Fish
Mayonnaise to taste

Combine all ingredients. Just before serving add: Chinese Noodles (dry)



Summer Pasta Salad

Dorothea Larson

1 bag wacky macaroni (cook and run under cold water til cold)
1 bottle zesty Italian dressing (add to taste, I didn't use the whole bottle)
Sliced olives
Sliced green onions (I have used dehydrated onions)
Chopped tomato
Chopped green pepper

*Can add cheese or meat



Chocolate Peanut Butter Krispies

Barbara Bean

1 C. Karo Syrup
1 C. Sugar
Boil in Microwave for 3 ½ min.

Add:
½ C. Chocolate Chips
1 C Peanut Butter
4 C. Rice Krispies

Press into 13 X 9 pan.

Frosting: ½ C. chocolate Chips
½ C. Butterscotch chips
1 t. Shortening

Cook over medium heat until melted. Spread over bars and let cool.



Chewy Brownies

Danielle Tolman

1 C. Margarine, melted
2 C. sugar
4 Eggs
1 t. vanilla
½ C. Cocoa

Beat together and add:
1 t. Salt
1 ½ C. Flour

Bake at 350° for 30 min. Add mini marshmallows to top and melt in oven for about 2 min.
Frost.

Frosting:
1 ½ C. Powdered sugar
1/3 C. cocoa

3 T. Hot water
1/3 C. melted Butter

