

Courtesy of The Country Register



COUNTRY REGISTER RECIPE EXCHANGE

Zucchini Bread

Irene Thompson, La Junta, CO



Beat 3 eggs until foamy, add 1 cup oil, 2 cups sugar and 3 teaspoons vanilla. Mix well. Add 2 cups flour, 3 teaspoons cinnamon, 1 teaspoon soda, 1/4 teaspoon baking powder, 2 cups grated zucchini, 3 teaspoons cinnamon, 1 teaspoon soda and 1/2 teaspoon salt and nuts (optional). Mix and pour into greased and floured loaf pans. Bake at 350° for 1 hour. Yield: 2 loaves.

COUNTRY REGISTER RECIPE EXCHANGE

Carmen Peppermint Bark

Carmen Thomas, Brandon, OR



1 1/2 lb. white almond bark 1 cup crushed peppermint candy
red food coloring (optional)

On low heat, melt almond bark. When all melted, add crushed peppermint candy and red food coloring. Pour onto waxed paper or foil. Spread thin. When cool and firm, break into pieces.

COUNTRY REGISTER RECIPE EXCHANGE

Basic Oatmeal Muffins

"EASY 'NO SIFT' WAY"

Nancy Beiswanger, Sidney, MT



1 1/2 cups unbleached all purpose flour	1 teaspoon soda
2 1/2 teaspoons baking powder	3/4 teaspoon salt
1 1/4 quick or old fashioned oats (uncooked)	1/4 cup butter or margarine
1 egg, slightly beaten	1 1/4 cups buttermilk
1/4 cup honey	1/2 cup diced dried fruit, optional

In a large mixing bowl, blend or mix together flour, baking powder, soda and salt. Cut in butter with a pastry blender until mixture looks like coarse meal. Stir in oats. Beat egg slightly. Add buttermilk and honey. Stir into dry ingredients. Mix only until blended or just enough to moisten. Fill 12 large well-greased muffin pan cups 2/3 full. Heat oven to 400° (hot). Bake 18-20 minutes or until done. Serve hot or split and toasted.



COUNTRY REGISTER RECIPE EXCHANGE

Easy Cucumber Salad



Bobbie Gulick, Las Cruces, NM

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| 2 Cucumbers, cut up | Ripe Olives |
| Lettuce, chopped or shredded | Tomatoes, cut |
| Celery, chopped | Grated Cheese, to top salad |
- Toss vegetables with Olive or French Dressing. Enjoy!

COUNTRY REGISTER RECIPE EXCHANGE

Christmas Pecan Tarts



Carmen Thomas, Brandon, OR

CRUST:

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| 1 package cream cheese (3 ounce) | 1 cube margarine |
| 1 cup flour | |

Mix together cream cheese, margarine and flour with a fork. Pat into small tart tins.

FILLING:

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| 3/4 cup brown sugar | 1 egg |
| 1/2 cup chopped pecans | 1 tablespoon melted margarine |

Combine brown sugar, egg, chopped pecans and melted margarine. Fill tarts 3/4 full and bake at 350° for about 20 minutes.

COUNTRY REGISTER RECIPE EXCHANGE

Fruit Cobbler



Darlene Mc Clure, Cheyenne, WY

TOSS TOGETHER:

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| 6 cups blackberries or peaches | 1 cup sugar |
| 1/4 cup instant tapioca | juice of 1/2 lime or lemon |
| pinch of salt | |

Toss berries with sugar, tapioca, juice and salt in a bowl. Pour into 9x13" baking pan. Preheat oven to 375°.

COMBINE AND KNEAD IN:

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| 1 cup flour | 1 cup coconut |
| 3/4 cup sugar | 1/2 cup chopped nuts |
| 1/2 teaspoon baking powder | 1/4 teaspoon salt |
| 1/2 cup cold margarine | 1 egg |

Combine flour, sugar, baking powder and salt in a bowl. Cut in cold margarine. Add coconut and nuts, combine. Blend in egg. Arrange topping over fruit, covering it evenly. Bake cobbler 45-50 minutes, or until topping is golden and crisp and filling is thick and bubbly.



COUNTRY REGISTER RECIPE EXCHANGE

Banana Bread



Beverly Green, Longmont, CO/Madison, WI

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| 1 cup sugar | 1/2 cup butter |
| 2 eggs | 1 teaspoon baking powder |
| 1 teaspoon salt | 3 bananas |
| 2 cups flour | 1 cup chopped nuts |

Blend sugar and butter. Add eggs and mix well. Add baking soda and salt. Add 3 mashed bananas and mix well. Add flour, blend; and mix in nuts. Pour into bread pans greased and floured. (I use 2 smaller ones.) Bake at 350° until done. This recipe never fails and I frequently serve it with a cup of tea.

COUNTRY REGISTER RECIPE EXCHANGE

Cheese Ball



Morgan Bristow, Artesia, NM

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| 2 (8 oz.) cream cheese | 2 tablespoons Worcestershire sauce |
| 2 cups sharp cheddar cheese, shredded | 1/2 teaspoon red pepper |
| 2 tablespoons pimentos | 1/2 teaspoon black pepper |
| 2 tablespoons green pepper, chopped | 1/2 teaspoon salt |
| 2 tablespoons onion, chopped | 2 tablespoons lemon juice |
| chopped pecans and parsley for topping | |

Soften the cream cheese until very soft and workable. Mix all of the other ingredients with the cream cheese except for nuts and parsley. Shape into ball(s); roll in the pecan and parsley mix. Refrigerate overnight. (Can add more ingredients to make spicier, according to your taste.)

COUNTRY REGISTER RECIPE EXCHANGE

Supermoist Brownies



Pat Chase, Broomfield, CO

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| 1 cup sugar | 4 eggs |
| 1 stick butter, melted | 2 teaspoons vanilla |
| 1 can Hershey's syrup | 1 cup flour |

Combine the first five ingredients in a large bowl with a wire whisk until well blended. Add the flour last. Pour into a greased and floured 9x13 pan. Bake at 350° for 30-35 minutes until center bounces back when touched or an inserted toothpick comes out clean. Cool and frost with your favorite icing.

Blueberry Pudding Cake

2 cups fresh or frozen blueberries
1 tsp ground cinnamon
1 tsp lemon juice
1 cup all purpose flour
¾ cup sugar
1 tsp baking powder
½ cup milk
3 T. butter or margarine, melted

Toss the blueberries with cinnamon and lemon juice; place in a greased 8 inch square baking dish. In a bowl, combine flour, sugar, and baking powder, stir in milk and butter. Spoon over berries. Combine sugar and cornstarch. Sprinkle over batter; slowly pour boiling water over all. Bake 350° for 45-50 minutes

TOPPING:

¾ cup sugar
1 tbsp cornstarch
1 cup boiling water

Submitted by Hedda Stewart of Christiansburg, VA

Chocolate & Vanilla Chip Cookies

2 cups of Bisquick Baking Mix
1 stick butter (softened)
1 cup light brown sugar
1 egg
1 cup chocolate chips or wafers
1 cup vanilla chips or wafers

Mix the brown sugar, softened butter, beaten egg, and two kinds of chips together. Add bisquick and mix until soft dough forms. You may add a little more bisquick if dough is too sticky. Bake at 325 degrees until cookie is slightly browned. Drizzle melted chocolate over cooled baked cookie.

Chicken, Bean & Hominy Soup

1 medium onion diced
& cooked in olive oil, then add
15 oz. can Hominy, drained & rinsed
15 oz. can Great Northern Beans,
drained and rinsed
1 can chicken broth plus half a
cup of water
2 or 3 cubed chicken breasts cooked
¼ C. lime juice
2 T. fresh cilantro
¼ t. powdered cumin
¼ t. pepper

SIMMER TO BLEND FLAVORS
Serve with more fresh cilantro, corn chips,
avocado slices, and cheese to your liking much
the same as you serve tortilla soup.

From The Country Register of Arizona

Pecan Cheese Cocktail Cookies

½ lb butter or margarine
2 cups sifted all-purpose flour
⅓ cup granulated sugar
1 teaspoon salt
2 cups grated cheddar cheese
1 cup pecans, chopped

Combine butter, flour, sugar and salt, blend until the particles are very fine. Add cheese and mix well with a fork. Add chopped pecans and press dough together to make a ball. Chill thoroughly. Roll (a small portion at a time) "very thin" and cut with floured cutter. Place on baking sheet about 1 inch apart. Bake at 350° for 10 to 12 minutes or just until edges are browned lightly.
Makes 5 or 6 dozen.

Submitted by Peggy Radford in Eden, NC