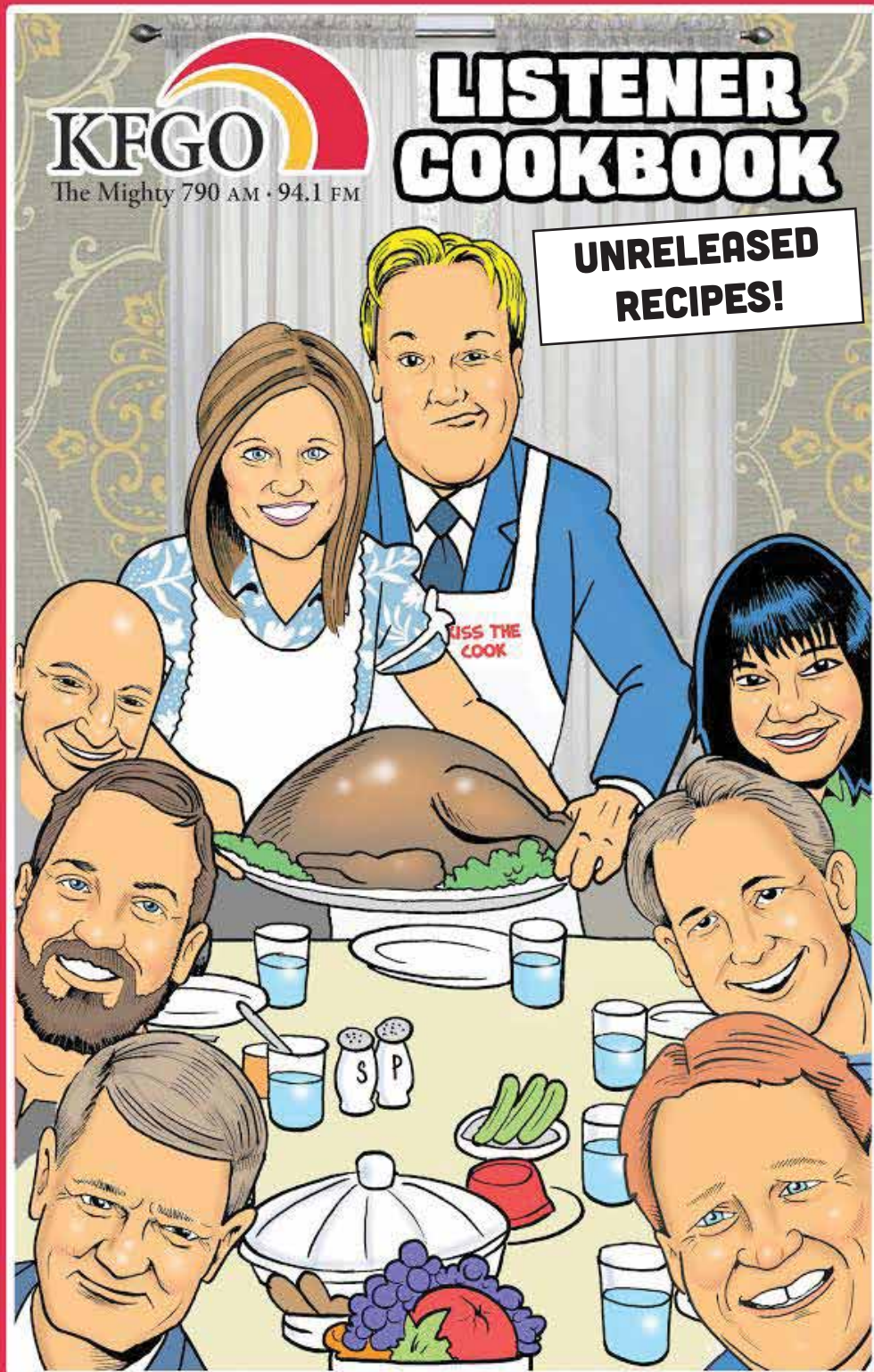




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Appetizers

Stacey Olson – West Fargo, ND – “Jimmy Dean Dip”

Recipe Name	Jimmy Dean dip
Difficulty	Easy
Prep Time	10 mins
Cook Time	60-90 mins

- 1 brick cream cheese
- 1 can Rotel
- 1 pkg. Jimmy Dean sausage (whatever flavor you like)

Brown Jimmy Dean sausage in saucepan. Combine cream cheese, Rotel and cooked sausage in small crockpot. Give it a good stir about every 30 minutes until well mixed and warmed through. Serve with tortilla chips. Tastes great hot or cold.

Christina Everett – Fargo, ND – “Shrimp Butter”

Recipe Name	Shrimp Butter
Difficulty	Easy
Prep Time	15 mins

- 1 can tiny cocktail shrimp
- 1 Tbsp. Miracle Whip
- 1 tsp. lemon juice
- 1 tsp. onion powder
- 1/2 cup butter

Mix all ingredients together. Make sure when you mix together that the butter is not too soft. Serve with crackers.





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Soups/Chilis

Cindy Simmer – Fargo, ND – “Pizza Chili”

Difficulty	Easy		
1 pound	hamburger	1 tsp.	pizza or Italian seasoning
1 can	chili beans with sauce	1 tsp.	salt
15 oz.	pizza sauce	4.5 oz.	green chilies
14.5 oz.	Italian stewed tomatoes	2 Tbsp.	garlic (salt, powder, dehydrated)
8 oz.	tomato sauce	3 Tbsp.	jalapeno juice
1 1/2	cups water	To Taste	Frank's Hot Sauce
3.5 oz.	pepperoni (I use turkey)		
1/2 cup	chopped green pepper		

Brown burger, garlic and green pepper (I also add 1 medium chopped onion). Mix all other ingredients. Simmer to heat through. Garnish with mozzarella cheese. Could use Italian sausage, black olives, mushrooms, whatever else you like on a pizza. Enjoy!

Tammy Marquardt – Fargo, ND – “Cheesy Wild Rice Soup”

Difficulty	Easy		
3/4 cup	wild rice, cooked		
1 pound	bacon, cooked and cut into 1-inch chunks		
2 Tbsp.	minced onion (optional)		
3 soup cans	milk		
3 cans	cream of potato soup		
3 cups	grated mild cheddar cheese		
to taste	salt and pepper		

Cook wild rice until tender. Cook bacon until crispy. In a large pot, mix potato soup, cheese, milk, onion and salt/pepper. Cook on low heat for 45 minutes. Do not let boil. Add wild rice and bacon.

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Side Dishes

Patricia Collison – Mahnommen, MN – “The WILDEST Rice”

Difficulty	Moderate
Number of Servings	8
Prep Time	30 mins
Cook Time	60-90 mins

1 cup	chopped onion
3/4 cup	butter
1 cup	wild rice, well washed
1 can	mushrooms
2 cans	consommé

Wash and rinse wild rice several times. Sauté onion in butter. Add well washed wild rice and mushrooms. Mix well. Add consommé. Cover and bake 1 1/2 - 2 hours @ 350 degrees



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Karen Schumacher – Fargo, ND – “Raw Vegetable Salad”

Difficulty	Easy
Prep Time	30 mins
Cook Time	refrigerate at least 2 hours

1 head cauliflower
1 bunch broccoli
1 pkg. frozen peas

Dressing:

2 cups mayo (NOT Miracle Whip)
2 Tbsp. Hidden Valley Original Ranch dressing (dry mix)
2 tsp. sugar
1/4 tsp. garlic powder

Wash and cut into bite size pieces: 1 head of cauliflower and 1 bunch broccoli. Add 1 pkg of frozen peas.

Mix dressing ingredients and pour over vegetables, stir and refrigerate at least 2 hours before serving.



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Main Dishes

Marlene Olsen – Fargo, ND – “Pork Tenderloin”

Difficulty	Moderate
Prep Time	30 mins
Cook Time	60 mins

8 strips bacon
8 slices pork tenderloin, 2 inches thick, butterflied
1/4 cup brandy
2 tsp. dry mustard
1/4 cup dry white wine
2-3 Tbsp. beef bouillon granules
2 cups heavy cream
2-3 Tbsp. flour
1/4 pound mushrooms, sliced

Fry bacon until limp. Wrap bacon around outside edge of each butterflied tenderloin, secure with wooden toothpick and place in ungreased roasting pan. Using a spoon, drizzle brandy over meat. Sprinkle meat with mustard and pepper. Bake uncovered at 350 degrees for 30-45 minutes. Remove pork. Skim grease from drippings. Add wine and bouillon granules and deglaze roasting pan over medium heat. Whisk together cream and flour until smooth, about 4 minutes. Return meat to pan, turning to coat both sides. Sprinkle with mushrooms. Bake uncovered at 350 degrees for 15 minutes or until sauce thickens.

Julie Bankers - Page, ND – “Mexican One Dish”

Difficulty	Moderate
Prep Time	30 mins
Cook Time	60 mins

2 pounds hamburger
1 medium onion, chopped
1 can cream mushroom soup
1 can cream chicken soup
1 can enchilada sauce (mild or hot depending on your liking)
1 small can mild green chilies
1 cup milk
1 pkg. broken tortilla chips
1 cup shredded cheese of your liking

Sauté hamburger and onions. Add soups, enchilada sauce, green chilies and milk and simmer for 1/2 hour. Add the broken tortillas and cover with cheese just before serving.

Kayla Sunderland – West Fargo, ND – “Pepper Jack Buffalo Stuffed Meatloaf”

Difficulty	Easy
Number of Servings	6
Prep Time	15 mins
Cook Time	75 mins

1 1/2 pounds	hamburger
1 cup	breadcrumbs
1 tsp.	oregano
1 tsp.	basil
1 tsp.	parsley
1 tsp.	salt
1 tsp.	black pepper
1/2 cup	milk
3 Tbsp.	Worcestershire sauce
8 oz.	Pepper Jack cheese block, cubed
1 cup	ketchup
1/4 cup	brown sugar, tightly packed
2 Tbsp.	Worcestershire sauce
1 Tbsp.	red wine vinegar
2 cloves	crushed garlic
3/4 cup	buffalo sauce

Preheat oven to 350°. Lightly grease a 9x5 loaf pan. In a large mixing bowl combine ground beef, breadcrumbs, basil, oregano, parsley, salt, pepper, milk, and Worcestershire sauce. Mix well. Divide meat in half. Shape one half of the meat into the bottom half of the loaf and place in loaf pan. Place pepper jack cubes down the center, leaving 1/4 inch around the ends and sides. Pour desired buffalo sauce on top of cubed cheese. Shape remaining half of meat as the top half of the loaf, sealing the edges. It doesn't need to be perfect it will shape itself. In a separate mixing bowl whisk together ketchup, brown sugar, rest of Worcestershire sauce, red wine vinegar, garlic and salt. Pour 3/4 of this mixture over the meatloaf, reserving the remaining 1/4 for later. Bake for 45 minutes. After 45 minutes, remove from oven and pour the remaining sauce over meatloaf. Preheat oven to 400 degrees and bake for an additional 15 minutes. Let sit for 5 minutes.



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CRAIG

JENNY'S RAINBOW SLAW

1 1/2 bags of shredded cabbage
1/2 cup fresh chopped parsley
1/2 cup cilantro

Optional to add any of these – amounts up to you!

- grape or small cherry tomatoes halved
- red, yellow, orange & green peppers
- cut up sugar snap or snow pea pods
- 1 – red onion

DRESSING:

- 3 tablespoons lemon juice
- 2 tablespoons olive oil
- 1 tablespoon white vinegar
- 3 Cloves Garlic


Optional to add:

- Black Pepper
- Sweetener
- Cayenne pepper
- Blanched almonds

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Deaner's Diner Secret Recipe Rhubarb Custard Pie

In mixing bowl add 1 Cup Sugar
3 whole eggs, beaten
3/4 Cup Cream
1/4 Cup Flour
1/2 tsp Salt
1/2 tsp Vanilla
Mix until smooth

Pour 2 cups sliced rhubarb into Blind baked (Pre-baked) pie shell
Pour custard mix over rhubarb until covered
Add Crumb Topping as desired
Place on cookie sheet and bake for 45-50 minutes at 350 degrees

Custard Pie Crumb
1/2 Cups Sugar in bowl
Add 3/4 Cup Flour
Add 1/2 Cups slightly chilled and cubed butter
Add 1/4 tsp Salt
Use dough blender/cut/mixer to incorporate
Refrigerate remaining crumb topping for next time



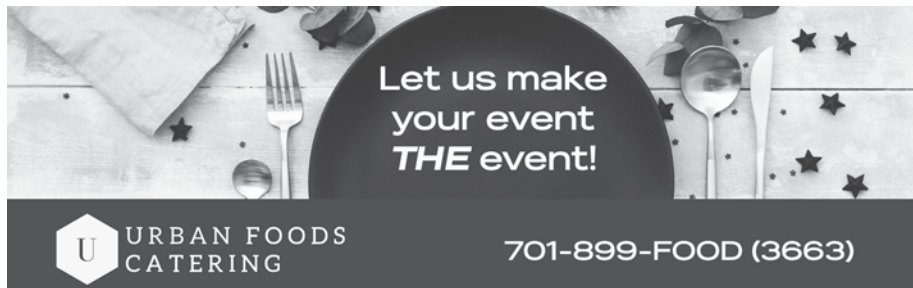
Breads

Denise Henriksen - Cummings, ND – “After School Banana Bread”

Difficulty	Easy
Number of Servings	9
Prep Time	15 mins
Cook Time	45 mins

Non stick baking spray
8 Tbsp. salted butter, melted and cooled
1 cup packed light brown sugar
2 large eggs, beaten
1 1/2 tsp. pure vanilla
4 to 5 very ripe bananas, mashed, I like to leave some chunks.
1 3/4 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. kosher salt
1/2 cup chopped pecans, optional
1 to 2 Tbsp. granulated sugar as needed.

Preheat oven to 350 degrees
Spray 8x8 pan with nonstick spray or line with parchment paper.
In stand mixer with paddle attachment or in large bowl with handheld mixer beat together the butter, brown sugar, eggs and vanilla. Add the bananas and mix until combined.
In a medium bowl whisk together the flour, baking soda and salt. Add these dry ingredients to the wet ingredients and mix until just combined.
Pour the batter into the prepared pan and spread evenly. Sprinkle sugar over the top using as much or as little as you like.
Bake 45 to 50 minutes or until tester comes out clean. Let the bread cool slightly in the pan on a rack. Slice and serve warm with butter.
When completely cooled, cover with foil and store at room temperature for up to 2 days.



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Linda Villiard - Moorhead, MN – “Squash Bread”

Difficulty	Moderate
Cook Time	30-40 mins

1 box	Yellow or White cake mix
generous amount	squash
large sprinkle	cinnamon
to your taste	nuts

Make the cake mix according to the directions including eggs and oil - NO WATER. Add generous amounts of squash and a large sprinkle of cinnamon (or pumpkin spice). Nuts are optional.

Spray pans well. I use 4 smaller loaf pans.

Bake at 350 degrees about 30-40 minutes. Keep watch to prevent burning.



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Desserts

Bonnie Erickson - Fargo, ND – “Angel Delight”

Difficulty	Easy
Servings	12
Prep Time	15 mins
Cook Time	60 mins

6	egg whites
1 tsp.	vinegar
dash	salt
1 3/4 cups	sugar
Filling:	
6	egg yolks
1/2 cup	sugar
3 Tbsp.	lemon juice
1 cup	cream, whipped

Beat 1st 3 ingredients together until stiff. Gradually add the sugar. Beat until stiff and place in a greased 9x13 pan. Bake 1 hour at 300 degrees until golden brown. Cool.

Filling: Stir together the egg yolks, sugar and lemon juice. Cook until thick in microwave. Cool. Fold in the whipped cream and spread on top of cooled meringue. May garnish with a dollop of whipped cream and a cherry when serving. Best made the day before and stored in refrigerator.

Karen Bosh - Fargo, ND – “Easy Ice Cream Dessert”

Difficulty	Easy
Servings	12
Prep Time	15 mins
Cook Time	60 mins freezer time

2 boxes	ice cream sandwiches-24
1 16 oz.	Cool Whip
1 pkg.	Heath bits
1 jar	caramel topping

Unwrap and place 12 ice cream sandwiches in 9x13 pan. Spread 1/2 container Cool Whip, sprinkle with Heath bits and drizzle with caramel topping. Repeat and layer with the other 12 ice cream sandwiches, Cool Whip, Heath bits, ending with a drizzle of caramel topping. Freeze at least one hour. (this can also be made with just one layer.)

Diane Reuter - Fargo, ND – “Homemade Oreos”

Difficulty	Easy
Servings	36
Prep Time	20 mins
Cook Time	60 mins

2 boxes	Duncan Hines Devil’s Food Cake mix
1/2 cup	solid shortening
4 large	eggs, beaten
8 oz.	cream cheese, regular, softened
3 1/2 cups	powdered sugar
1/4 cup	butter, softened
1 tsp.	vanilla

Preheat oven to 350 degrees. In large bowl, mix together (easiest with a pastry blender tool) cake mixes, shortening and eggs. Roll into balls, between teaspoon and tablespoon size. Space out 12-16 on greased cookie sheet and slightly flatten. Bake 9 minutes - cookies will appear undone - take out of oven and let sit 2 minutes more on baking sheet and turn out on to a rack or brown paper bag to cool. Bake all. While cooling make the filling. In medium bowl, mix cream cheese, butter; add powdered sugar and vanilla. Place a large dollop of cream cheese mixture onto bottom of a cookie, place another on top. Store in an airtight container in the refrigerator; use within a week.

Jill Johnson - Brampton, ND – “Oatmeal Chocolate Chip Cake”

Difficulty	Moderate
Prep Time	20 mins
Cook Time	40 mins

1 3/4 cups	boiling water	1 cup	sugar
1 cup	uncooked oatmeal	2	large eggs
1 cup	lightly packed brown sugar	1 tsp.	baking soda
1/2 cup	margarine or butter	1 Tbsp.	cocoa
1 3/4 cups	unsifted flour	1 12 oz. pkg.	semi-sweet chocolate chips
1/2 tsp.	salt	3/4 cup	chopped nuts (I use walnuts)

Pour boiling water over oatmeal. Let stand at room temperature for 10 minutes. Add brown sugar, white sugar and margarine/butter. Stir until margarine/butter melts. Add eggs. Mix well. Sift flour, soda, salt and cocoa together. Add flour mixture to sugar mixture. Mix well. Add about half of the package of chocolate chips. Pour batter into a greased and floured 9x13 cake pan. Sprinkle nuts and remaining chocolate chips on top. Bake in oven at 350 degrees about 40 minutes or until a wooden pick comes out clean. Cool and it is ready to serve. The cake is so yummy as it is so moist. Hope you like it as much as we do.

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KFGO Personalities

Joel Heitkamp – Host of “News and Views with Joel Heitkamp” “Catholic Friday Night Supper”

- 1 bag cooked Egg noodles
- 1 small onion, diced
- 1 celery, diced
- 2 cans any kind of cream of... soup you have in the cupboard
- 1 can tuna, drained or can chicken
- 2 soup cans milk or combination of cream and milk
- salt and pepper

Cook onion and celery in microwave in a little water until tender and mix with rest of the ingredients.

Bake in oven at 350 until heated through, if you have you can add a little cheese on top at the end. And if you have a can of peas and like those add to your ingredients. This is what good Catholics ate on Fridays in the 1960's

Joel Heitkamp – Host of “News and Views with Joel Heitkamp” “Funeral Hotdish”

- 1 bag pasta, cooked (any kind you have in the cupboard)
- 1 pound ground beef, browned with onions
- 1 can tomato sauce
- 1 can tomato soup
- salt and pepper
- 1 bag of frozen vegetables, if you like (corn, mixed vegetables)

Mix ingredients together and bake in oven at 350 degrees until heated through.
Top with cheese at the end if you have it.

You can use any combination of tomato products you have on hand example canned whole tomatoes, or jar of spaghetti sauce.

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Bonnie Amistadi - Host of “The Morning Crew” – “Basic Gnocchi”

1 cup	flour	1	egg
1 cup	leftover mashed potatoes	1 tsp.	salt

My mother is from Ukraine and my father is Italian so obviously there had to be some sort of balance when it came to meals. My mother is an amazing cook so we grew up eating many wonderful foods from many different countries. She wasn't afraid to tackle Baklava from Greece, Bavarian Apple Strudel, Mojka (Fish soup) from Finland and more. Italian food was probably her easiest project. From Poticia to Polenta, both black (Buckwheat) topped with spaghetti sauce and yellow (corn meal) made with a cream sauce and partridge, we ate it all. Anyone can make spaghetti or rigatoni, but did you know homemade gnocchi is almost just as easy? Here is the recipe that my mom passed on to me from my Italian grandmother.

Mix ingredients to form a dough and then roll into a rope about 3/4ths in diameter. Cut off in 1” segments. Put them on a cookie sheet and freeze them. When frozen you can put them in a Ziploc bag for storage or boil them up to eat. Drop them in boiling water for 2-4 minutes or until they float. Drain. Top with your favorite spaghetti sauce and add some freshly grated Parmesan or Romano cheese.

If you prefer them fried in butter and topped with gravy, go for it. Some people also use them in soup. The uses for your homemade gnocchi are endless.

Patti Gordon – Mother to JJ Gordon – Co-host of “It Takes 2” “Dawson Family Cucumber Sandwiches”

1 Loaf of miniature rye bread
1 8 oz. pkg. of cream cheese
1 packet of Italian dressing dry mix
1 large cucumber

Combine the cream cheese and the Italian dressing mix. Mix to a spreadable consistency. Before slicing the cucumber, score the outside by running a fork along the outside of the cucumber skin. Push firmly, but do not impale the cuke. Slice the cucumber. Spread a generous amount of the cream cheese mixture onto each slice of bread and add the sliced cucumber. Can easily be done ahead of time and travels very well.

JJ Gordon – Co-host of “It Takes 2” “JJ’s Pheasant Stroganoff” (for a slow cooker)

2 pheasants, quartered
1 medium onion - diced thick
1 can of Cream of Mushroom soup (add additional mushrooms to taste)
1/2 cup chicken broth
2 heaping Tbsp. of flour
1 Tbsp. of Worcestershire sauce
1 tsp. salt
1 tsp. pepper

Put onions, cream of mushroom soup and pheasant into the slow cooker
In a separate bowl, combine the flour and chicken broth, mixing until smooth. Add the worcestershire, salt, pepper and garlic. Pour mixture over pheasant in slow cooker.
Cook for 6 hours on low, pheasant should be tender.
Cook Egg Noodles and serve pheasant mixture over them.

Sarah Heinrich – Farm and Ranch Director – “Taco Chili Soup” ~Too chunky to call soup, not chunky enough to call chili ~

2 pounds ground beef
1 onion, chopped
2 packets taco seasoning
1 packet Hidden Valley Ranch seasoning
3 cans chili beans
2 cans pinto beans
1 can kidney beans
1 can whole kernel corn, drained

Brown ground beef with chopped onion. Add taco and ranch seasonings. Add beans and corn. Let simmer until warm. ENJOY!

**A SPECIAL THANKS TO
Sewer Skewer**

Derek Hanson – Host of “Couch Potato Radio” “Who Died Casserole”

1 pound ground beef
1/2 cup onion, chopped
1/2 tsp. salt
1/2 tsp. oregano
10 oz. can tomato soup
1/3 cup water
2 cups wide noodles, cooked
1 cup shredded cheddar cheese

Brown ground beef with onions and seasonings in skillet. Combine mixture with soup, water and noodles in casserole. Sprinkle cheese on top and around edge of casserole. Bake at 350 degrees for 45 minutes to 1 hour.

Paul Leintz – Producer of “The Drive” with Dan Michaels “One-Pot Lemon Garlic Shrimp Pasta”

8 oz. linguine
2 Tbsp. olive oil
8 Tbsp. (1 stick) unsalted butter
4 cloves garlic, minced
1 tsp. crushed red pepper
1 1/4 pounds large shrimp
Salt and pepper to taste
1 tsp. dried oregano
4 cups baby spinach
1/4 cup parmesan
2 Tbsp. parsley, chopped
1 Tbsp. lemon juice

In a large pot, boil water and add pasta. Cook (stirring frequently) until al dente. Drain and set aside pasta. In the same pan, heat olive oil and 2 tablespoons of butter. Add garlic and crushed red pepper, cook until fragrant. Toss in shrimp, salt and pepper to taste, and stir until shrimp are turning pink, but not fully cooked. Add oregano and spinach, cook until wilted. Return cooked pasta to the pot, add remaining butter, parmesan, and parsley. Stir until well mixed and the butter is melted. When the shrimp is cooked, add lemon juice, mix once more, then serve while hot. Enjoy!

Karleen Anderson – Senior Marketing Consultant “Won Ton Cups”

1 pkg. won ton wrappers
1 pkg. Jimmy Dean sausage – we like the spicy
1/2 cup Ranch dressing
1 pkg. shredded cheddar cheese
1 small can chopped black olives (about 3/4 can)
1 red pepper sliced into small little pieces

Bake won ton wrappers in cupcake tin for 3 to 5 minutes @ 350 degrees, or until browned. Let cool, can be stored in a zip lock bag. Brown sausage (I rinse after browned) until cooked. Mix sausage, ranch, cheese, red peppers and olives together. Put inside won ton shells, you can either bake until cheese is melted or microwave.

It Takes 2 Foodie Friday Contributions

Chef Eric Watson “Sweet Garlic Marinade and Jamaican Style Jerk Marinade”

Sweet Garlic Marinade

Yields approx. 2 1/2 cups
Fresh Garlic Cloves 3 tbsp.
Light Brown Sugar 1/4 cup
Lemon Zest 1-2 lemons
Black Pepper, fresh ground 1 tbsp.
Chile Flakes 2 tsp.
Olive Oil 2 cups

Jamaican Style Jerk Marinade

Yields approx. 3 cups
Scotch Bonnet or Habanero Chile 2 ea. (seeded)
Fresh Ginger 1/2 tbsp. (peeled & rough chopped)
Garlic Clove 6 ea.
Green Onion 8 ea. (rough chopped, green & white part)
Fresh Thyme Leaves 1/4 cup
Fresh Pineapple 1/2 cup (cubed)
Soy Sauce 1 tbsp.
Allspice, fresh ground 1/2 tbsp.
Dark Brown Sugar 4 tbsp.
Fresh Lime Juice 2 tbsp.
Canola Oil 1/4 cup

Combine all ingredients in a food processor and blend until smooth. Adjust seasonings as needed. Refrigerate and use as needed.

Chef Eric Watson – “Shrimp Creole”

Butter	2 tsp. Hot Sauce, optional
1 ea. Large Yellow Onion,	1 tsp. Worcestershire Sauce
2 ea. Green Bell Pepper, seeded & diced	1 1/2 cup Clam Juice or Chicken Stock
4 ea. Celery Stalks, diced	2-3 Tbsp. Flour, all purpose
3 ea. Garlic Cloves, peeled & minced	2-3 lb. Shrimp, peeled & deveined
1 can Diced Tomatoes (14.5 oz.)	(large size, U-15)
3 ea. Bay Leaves	As needed Green Onions, thinly sliced. As
1/4 tsp. Cayenne Pepper	needed Fresh Parsley, finely chopped. As
1 tsp. Old Bay Seasoning	needed Cooked White Rice, long grain

In a large saucepan, sauté the onion, peppers and celery in butter until tender. Dust the pan with the flour and quickly incorporate. Add garlic, tomatoes, bay leaves, cayenne, old bay, hot sauce, Worcestershire and chicken stock. Stir the mixture often until liquid comes to a simmer. Allow sauce to simmer for approximately 15 minutes. Add the shrimp to the sauce and simmer just until shrimp is cooked through (approx. 3-6 minutes). Serve the shrimp creole over rice and garnish with green onions and parsley.

Chef Joe Brunner – “Spinach Salad”

2 Cups rhubarb (fresh or frozen, if frozen - measure while frozen, thaw, drain)
1/4 Cup Honey
1/4 Cup Red Wine Vinegar
3/4 Cup Olive Oil
3 Tablespoons Finely Chopped Red Onion
1/2 Teaspoon Salt
1/4 Teaspoon Black Pepper
1 Tablespoon Poppy Seeds
2 Teaspoons Worcestershire

In a saucepan, combine ONION, RHUBARB, HONEY and VINEGAR. Cook over medium heat until the rhubarb is tender and starting to break down. Drain, saving the liquid - discard the solids.
Pour liquid into mixing bowl, add BLACK PEPPER, POPPY SEEDS, WORCESTERSHIRE and SALT. Whisk ingredients. While whisking, slowly pour in OLIVE OIL until the dressing is emulsified. Chill.
In a separate bowl, add in SPINACH and STRAWBERRIES and slowly toss with dressing. Garnish with PECANS and BLUE CHEESE.

Dennis Butterslide – “Root Beer Chicken Wings ”

A) Get a frozen bag of chicken wings - drums and legs, about 50. Let those babies thaw in the fridge.

B) Heat up the grill and grab a cast iron pan. Throw the pan on the grill so you have the pan on one side and the hot rack on the other.

C) Combine these ingredients and set in the fridge for an hour
1 1/2 cups of ketchup
1 20 oz. bottle of root beer (I suggest Barq's Root Beer)
3 Tbsp. of Worcestershire sauce
1/2 tsp. onion powder
1 Tbsp. of minced garlic
half a lemon, juiced

D) Combine the following and then marinade the wings for an hour
1/4 a cup of olive oil
half an orange, juiced - zest the peel a bit too
1 Tbsp. of ginger, zested
1 Tbsp. fine salt
1 Tbsp. finely ground black pepper
1/2 tsp. vanilla extract

E) Spray grill non-stick compound on the area you will sear the wings. Next, cook the wings over high heat for about 3 minutes per side. While cooking the wings, pour the root beer mixture into a cast iron skillet (which should be piping hot by now). It should be bubbling a bit by the time the wings are ready. KEEP STIRRING. Don't allow it to burn.

F) Add the wings to the root beer mixture bath. Mix them around as they cook. Simmer those little beauties for 12 minutes. While you are waiting, clean the grates on the opposite side of the grill. Get them ready for the big finish.

G) Finish the wings by putting them on the hot grates. Act quickly so you can manage an even cook of the wings. Crisp up the outside. Feel free to coat the wings in a second round of the sauce if you like sticky, saucy wings.

H) Serve to your guests. A sweet BBQ sauce for dipping has been my guests favorite - but you do what you like. Wings are best when you get 'em just the way you like 'em.

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In Loving Memory of Greg Olson. These two recipes were your favorite, may they be loved by all.

CHERRY DESSERT

2 eggs, well beaten
2 cups sugar
pinch of salt
4 tbsp hot water
2 tsp baking soda
2 cup flour

2 cans sour pitted pie cherries
1/2 cup walnuts, chopped (optional)
1 tbsp butter
2 tbsp flour
1 cup sugar
whipped cream



Drain cherries, saving juice. Dissolve the 2 teaspoons soda in hot water. Mix with the eggs, 2 cups sugar, salt and 2 cups flour. Fold in cherries and walnuts. Grease and flour a 9"x13" pan. Bake at 350° for 40-45 minutes. Combine saved cherry juice, the 1 tablespoon butter, 2 tablespoons flour and 1 cup sugar in a saucepan. Boil until thick and clear. Serve over cake with whipped cream. If sauce gets too thick, add water.

BAKED SALMON

1-2 1/2 lb. fillet
1/2 cup lemon juice
1 cup brown sugar

2 tsp liquid smoke
1/2 tsp salt
1/4 tsp pepper

Mix rub ingredients into a paste and rub on the fillet. Place in baking tray or glass pan, skin side down. Preheat convention oven to 325°. Keep heat at this temperature and cook salmon for 9-10 minutes. Cold, thick fillets take longer. Check with fork. Fish will flake when done. Serve on heated plates with a baked potato, creamed peas, lemon wedge and cold beer or wine.



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