



Pink Angel Delight

- 1 c. warm water (110 degrees Fahrenheit)
- 2 envelopes unflavored gelatin
- 1/2 c. sugar
- 16-oz. can frozen pink lemonade concentrate, thawed
- 1 c. evaporated milk
- 1 9-inch angel food cake, torn into small pieces

Pour warm water in a small saucepan and sprinkle gelatin on surface. Let stand 3 to 4 minutes. Stir in sugar and heat on low, stirring often to dissolve sugar. Remove from heat and add lemonade concentrate. Chill in refrigerator until partially set, about 10 to 20 minutes.

Transfer mixture to a large mixing bowl and add evaporated milk. Beat until light and fluffy, about 2 minutes. Fold angel food cake into mixture, spoon into a 9x5-inch loaf pan and freeze for 1 hour. Slice and serve.

Chocolate Macaroons

- (Melanie Henessy)
- 1/2 cup milk
- 1/2 cup butter or margarine
- 6 tbsp. cocoa powder
- 2 cups white sugar

Put together in sauce pan and bring to a boil.

Remove from heat and add

3 cups of rolled oats

1 cup of fine coconut

mix well and drop by teaspoon on waxed paper.

Cool and serve.

Pasadena Pinwheels

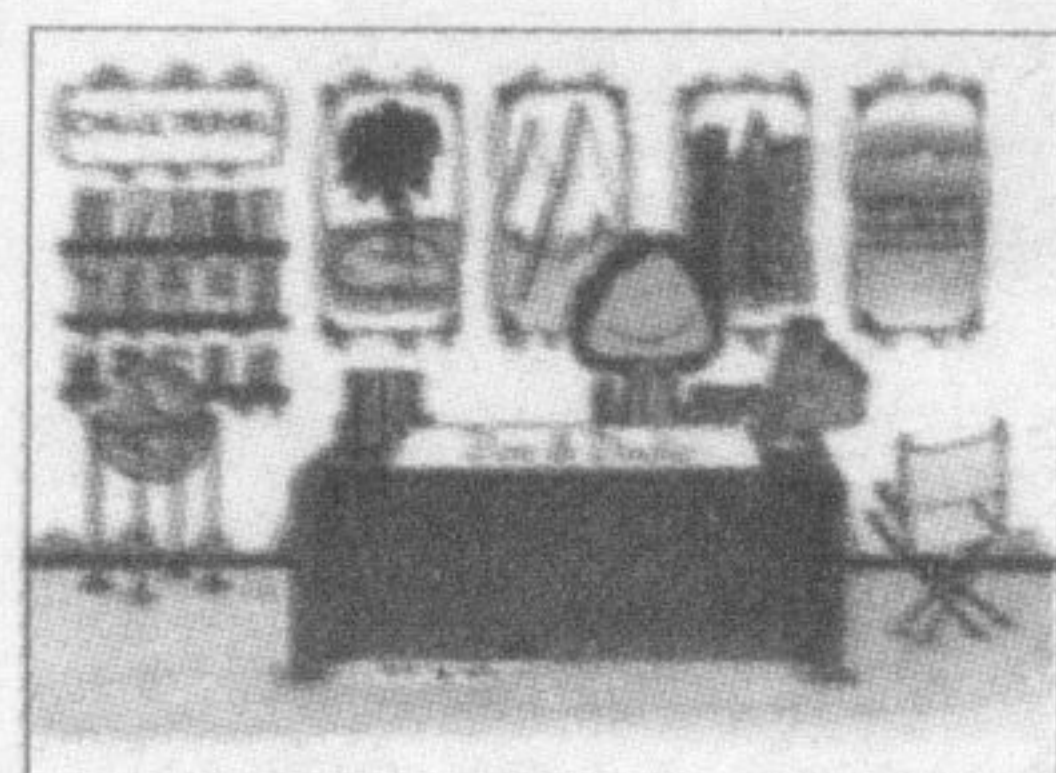
- 8 oz. pkg. cream cheese (250 g)
- 2 tbsp mayonnaise (30 ml)
- 4 oz can diced green chilies, drained (114 ml)
- 1 large tomato, seeds and chopped
- 1/4 cup finely chopped onion (60 ml)
- 1 tsp chili powder (5 ml)
- 1/2 tsp salt (2 ml)

flour tortillas - large is best
sliced green olives

** Red & Green colours in the pinwheels make it festive. Use as much onion, chilies & chili powder as you like.

Blend cream cheese and mayonnaise. Stir in remaining ingredients. Cover and refrigerate for 2 hours. Spread cream cheese mixture over each tortilla. Place a row of green olives across the middle of the tortilla and roll up tightly.

Trim ends, wrap tortilla rolls in saran wrap. Refrigerate until firm. Slice, (use electric knife for ease of use) and place pinwheels flat on a cookie sheet. Broil until lightly golden.



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Perfect Prime Rib

- 5 lb. prime rib roast
- 1 c. kosher salt
- 2 t. garlic powder
- 1 T. pepper

Preheat oven to 400 degrees. Trim excess fat from prime rib roast and score roast in a criss-cross pattern (about 1/8 inch deep).

In a small bowl, mix kosher salt, garlic powder and pepper. Rub mixture into roast to form a crust. Place roast in a roasting pan and add 1/2 inch of water to bottom of pan.

Cover roast and bake until meat thermometer reads 145 degrees, about 1-1/2 to 2 hours. Let roast stand for 30 minutes and serve.

Beer Bread

- 3 c. flour
- 3-1/2 t. baking powder
- 2 t. salt
- 1 T. sugar
- 1/2 c. Cheddar cheese, grated
- 12 oz. beer

Preheat oven to 350 degrees. Grease 9x5x3-inch loaf pan. Combine flour, baking powder, salt and sugar in a large bowl. Add cheese and beer, and mix well. Spread batter in pan and bake for 45 minutes. Turn loaf out onto rack to cool. Slice and serve when cool.

Irish Soda Bread

- 2 c. white flour
- 2 c. whole-wheat flour
- 1/2 c. sugar
- 2 t. baking soda
- 1 t. salt
- 4 T. butter
- 1 c. raisins
- 1-1/2 c. buttermilk or plain yogurt

Preheat oven to 350 degrees. In a bowl, combine dry ingredients. Cut in butter until it is pea-sized. Stir in raisins and buttermilk or yogurt. Turn dough onto a floured surface, knead for 1 minute and shape into a disk. Cut an "x" into the top and bake on a greased baking sheet for 45 to 50 minutes.

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SEASON.**

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Thank you for your business.



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