

Seventh-grader wins The Post recipe contest

We have a winner. Lynn Petricevic, a seventh grader at Cottrell School, has won the Sandy Post's recent recipe contest. Her winning recipe was Croatian Stuffed Cabbage, judged first for its originality and simplicity. Petricevic is in her third year of 4-H cooking. She will receive \$25 in cash for claiming first place. Second place went to her older brother, Stephen, a freshman. His entry was Spicy Yogurt Cake. Third place went to Lynn Deisher for her Easy Rellanos. Second and third place winners will receive merchandise from local stores. There were a number of tasty recipes submitted during the contest. Here are just a few:

CROATIAN STUFFED CABBAGE
1 small can sauerkraut
1 lb. ground beef
½ lb. ground pork
1 cup cooked rice

1 egg
1 onion, chopped
2 tbsp. paprika
2 beef bouillon cubes
cabbage leaves
salt and pepper to taste

Place head of cabbage in water and bring to boil. Boil about 10 minutes until cabbage "wilts," then peel off leaves.

Mix meat, rice, onion, egg, salt and pepper in bowl. Place spoonful of meat in cabbage leaf and roll up. Place rolls in pan where ½ can sauerkraut and juice have been spread. After all the cabbage rolls have been placed in the pan, spread the rest of the sauerkraut on top. Add small amount of water and place on stove on high heat.

Mix paprika and bouillon with two cups water in sauce pan and bring to boil. Add to cabbage rolls until liquid is slightly below top of rolls. When liquid in pan comes to a boil, reduce temperature and let simmer for 45 minutes. Remove excess juice if it

occurs during cooking.

Lynne Petricevic
7th Grade, Cottrell School

SPICY YOGURT CAKE
two-thirds cup melted butter
1 and one-third cups sugar
4 eggs
2 and two-thirds cups flour
3 tsp. baking powder
¾ tsp. salt
1 and one-third cups plain yogurt
½ tsp. baking soda
½ tsp. vanilla
1 cup raisins
½ tsp. cinnamon
1 tsp. nutmeg
¼ tsp. cloves
two-thirds cup walnuts

Mix butter and sugar thoroughly. Add eggs gradually, mixing thoroughly. Mix in flour, baking powder, salt, baking soda and vanilla. Mix in yogurt last.

Place one-third dough in greased and papered cake tin. Sprinkle with

mixture of raisins, cinnamon, nutmeg, cloves and walnuts. Put in balance of batter.

Bake at 350 for 50 minutes until done (you may have to reduce temperature to avoid overbrowning to cook clear through).

Turn cake onto platter and sprinkle top with powdered sugar. Decorate top with walnut halves and boiled raisins.

Stephen Petricevic

EASY RELLANOS
1 can whole green chilis (4 chilis)
¾ cup shredded Monterey Jack cheese
Won Ton skins
Salsa sauce
½ cup vegetable oil

Place one chili in center of a won ton skin. Sprinkle 4 tbsp. cheese on chili. Fold in two opposite corners of Won Ton and roll up using other opposite corners. Seal tightly with

water.

Drop each rellano into medium hot oil. Turn frequently until golden brown. Remove, drain, top with warm salsa and serve.

Serves 4 as a side dish to tacos.

Note - Won Tons skins can be found in the produce department of most supermarkets.

Lynn Deisher

MOLASSES TAFFY SQUARES
½ cup shortening
¼ cup molasses
¼ cup water
½ tsp. soda
¾ cup brown sugar
1-3 cups sifted flour
½ tsp. salt
2 eggs, well beaten
1 cup nuts, coarsely cut

Combine shortening, molasses and water in large sauce pan. Bring to a boil and cook two minutes, stirring constantly.

Add soda and brown sugar; stir until sugar is dissolved. Cool the mixture.

Sift flour with salt and add to molasses mixture, alternating with eggs. Add nuts; mix well.

Bake in a 9 X 9 pan at 350 for 35 to 40 minutes.

When cool, cut into squares and dust with powdered sugar if desired.

Karen Layton

MONTEREY JACK CHEESE SALAD
1 small box lemon gelatin
3 bananas
1 can crushed pineapple, 16 oz.
2 cups miniature marshmallows

Dissolve gelatin according to package instructions. Let cool. Chop bananas into 8 X 12 oblong dish. Drain pineapple (Save juice and add water to make 1 cup liquid). Put juice in saucepan.

Put drained pineapple in with

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