# January 31, 2007

# The Hortland Observer Black History Month

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To honor Black History Month and the heritage of our community, the Portland Observer respectfully requests family recipes that have been passed down through generations. The 'Black History Month ~ Community Recipe Collection' will be published throughout the month of February. Email SharonS@portlandobserver.com (with Subject: Recipes ~ Black History Month).

# FOOD

# No Fumble ~ No Bake Cookies



# These delicious cookies disappear without a twominute warning!

#### Ingredients

- · 2 cups granulated sugar
- 3 Tbs. cocoa
- 1/2-cup milk
- <sup>1</sup>/4-cup butter or margarine
- 3 cups quick-cooking oats
- 1-tsp. vanilla extract
- 1/2-cup peanut butter, any style
- 1/2 -1 cup chopped nuts, if de sired

#### Directions

- · Bring sugar, cocoa, milk and butter, to a boil. Cook 1 additional minute.
- · Remove from heat and quickly add oats, peanut butter, vanilla and nuts.
- · Drop by spoon on waxed paper. Let stand until cool to ensure they set up properly.



# **Buffalo Chicken Wings** Ingredients:

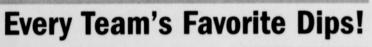
# · 24 chicken wings

- 1 tsp. salt · 1/4 tsp. ground black pepper
- 4 cups vegetable oil for frying
- 1/4 cup butter or margarine
- 1/4 cup hot pepper sauce
- 1 tsp. white wine vinegar
- One 8-ounce bottle of blue cheese
- or favorite ranch dressing

Directions: Cut tips off wings at first joint; discard tips. Cut remaining wings into two parts at the joint; sprinkle with salt and pepper. Heat oil in deep fryer or heavy saucepan to 375°F. Add half the wings; fry about 10 minutes or until golden brown and crisp, stirring occasionally. Remove with slotted spoon; drain on paper towels. Repeat with remaining wings.

Melt butter in small saucepan over medium heat; stir in pepper sauce and vinegar. Cook until thoroughly heated. Place wings on large platter. Pour sauce over wings. Serve warm with dressing for dipping, if desired. Serving Size: 24

# Ingredients for life.. SAFEWAY



# Gridiron Potato Dip Ingredients

- · 2-cups frozen Ore-Ida Mashed Potatoes (firmly packed)
- 1 cup milk
- ½ cup ranch salad dressing
- · 1/2 cup tomato, chopped
- 1/2 cup bell pepper (any color), chopped
- 1/4 cup black olives, chopped
- · 1/4 cup red onion or chives, chopped

#### Directions

Prepare potatoes according to package directions, using 1 cup milk for 6 minutes in microwave (stove top 3-4 minutes).

Add remaining ingredients to potatoes: mix thoroughly, cover and chill for 2 hours prior to serving.

# **Buffalo Chicken Dip**

Yummy flavor, without the mess!

#### Ingredients

- 2 skinless-boneless chicken breast (Cooked)
- · 1-16 oz. block sharp cheddar, shredded
- · 1-8 oz. package cream cheese, softened
- 1-cup Frank's Red Hot Original Pepper Sauce\*

#### Directions

- Shred the cooked chicken breast.
- · In a deep mixing bowl combine: cream cheese, cheddar cheese, and Frank's Hot Sauce. Add shredded chicken breast.





· Salt & Pepper to taste

 Spread mixture in a glass baking dish, cover with foil and bake at 350 degrees for 40 minutes or until heated throughout.

\* Recommendation: use Frank's Hot Sauce for authentic buffalo-wing flavor.

# 1st & Goal Dip

# Ingredients

- · 1-jar Black Label Hormel **Real Bacon Bits\***
- 116 oz. Sour cream
- · 2 cups cheddar cheese, shredded
- · 8 oz. cream cheese, softened
- 1-cup green onions, chopped

# Directions

- · Preheat oven to 400 degrees.
- · In a deep mixing bowl, blend sour cream and cream cheese. Fold in cheddar cheese, bacon bits, green onion and dry soup mix.
- · Pour into a 2-quart baking dish.
- Cover and bake for 25-30 minutes or until hot and bubbly. Let stand 5 minutes prior to serving.

\*Recommendation: use Hormel Bacon Bits, because they really taste like bacon and they are softer.

# Quarterback Pizza Dip

You deliver the pizza with this winner.

# Ingredients

- · 18 oz. cream cheese, softened
- · 2 Tbs. parmesan cheese, grated
- 1 jar pizza sauce
- 1 small package sliced pepperoni
- · 1 cup Italian-blend shredded cheese

# Directions

- · Spread cream cheese into a glass baking dish.
- · Sprinkle grated parmesan on top of cream cheese. Top with pizza sauce. quarter Pepperoni slices and place on top of pizza sauce.
- · Heat in microwave or cover and bake in oven until heated thoroughly.
- · Top with Italian-blend cheese, return to heat, until cheese begins to melt.
- Top with black olives or any other of your favorite pizza toppings.

# No Fumble Chili Dip

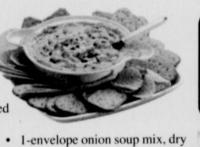
Nobody will drop the ball on this one!

# Ingredients

1-8 oz. package cream cheese, softened 1-can chili, any variety (if using frozen chili, thaw prior to use.) 1-8 oz. package shredded cheddar cheese

# Directions

Spread the cream cheese into a glass baking dish. Top with chili. Heat thoroughly. Top with cheddar cheese. Let stand 5 minutes prior to serving.



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