

Cheese 'N Herb Sticks

¼ cup grated Parmesan cheese
½ teaspoon dried basil leaves, crushed
¼ teaspoon garlic salt
11-oz. Pillsbury Refrigerated Soft Breadsticks
1 egg, beaten

Heat the oven to 350°F. Grease a large cookie sheet. In small bowl, combine cheese, basil and garlic salt. Unroll dough and separate into strips. Twist strips; place 1" apart on greased cookie sheet. Brush with beaten egg; sprinkle with cheese mixture.

Bake at 350°F for 15 to 18 minutes or until golden brown. Makes 8 breadstick



Farmhouse Barbecue Muffins

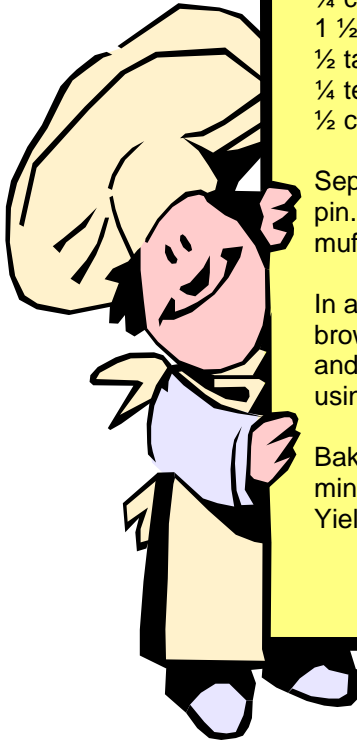
½ 10 ounce refrigerated buttermilk biscuit tube
½ pound ground beef
¼ cup ketchup
1 ½ tablespoons brown sugar
½ tablespoon cider vinegar
¼ teaspoon chili powder
½ cup (2 ounces) shredded cheddar cheese

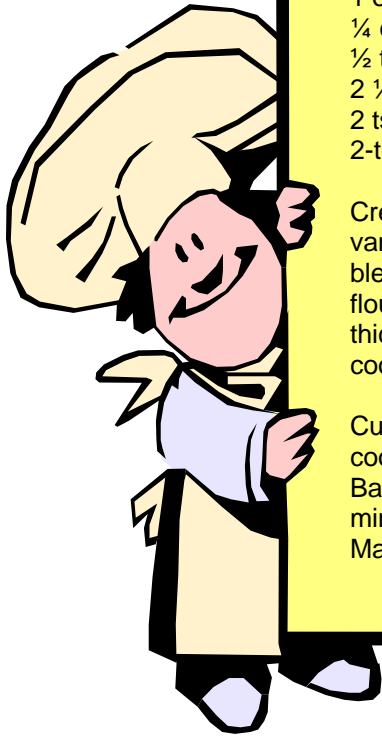


Separate dough into 5 biscuits; flatten into 5-inch circles with a rolling pin. Press each circle into the bottom and up the sides of a greased muffin cup; set aside.

In a skillet, brown ground beef; drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder; stir until smooth. Add to meat and mix well. Divide the meat mixture among biscuit-lined muffin cups, using about ¼ cup for each. Sprinkle with cheese.

Bake at 375°F for 18-20 minutes or until golden brown. Cool for 5 minutes before removing from tin and serving.
Yield: 5 servings.





Rolled Sugar Cookies

½ cup butter or margarine, softened
1 cup sugar
1 egg
¼ cup milk
½ teaspoon vanilla
2 ¼ cups all-purpose flour
2 tsp. baking powder
2-teaspoon ground mace/nutmeg (optional)



Cream butter and sugar together in a mixing bowl. Add egg, milk, and vanilla; beat well. Stir flour with baking powder, mace, and ½ teaspoon salt; blend into creamed mixture. Divide in half. Cover and chill 1 hour. On lightly floured surface, use a rolling pin to roll each half the dough to 1/8-inch thickness for thin cookies, or ¼-inch thickness for thick cookies. (Thin cookies are crisper than thick ones.)

Cut the dough into desired shapes with cookie cutters. Place on ungreased cookie sheets.
Bake thin cookies at 375° for 7 to 8 minutes; bake thick cookies for 10 to 12 minutes.
Makes 4 to 4 ½ dozen thin cookies or 3 dozen thick cookies.



Pepperoni Roll

1 egg
2 cups of cheese (mozzarella &/or cheddar)
1 T. parmesan cheese
Pepperoni
1 loaf of frozen bread dough



Follow directions on the package to thaw frozen bread, but do not allow it to rise. Mix egg and parmesan cheese; set it aside. Use a rolling pin to roll the dough out into a large rectangle.

Use a pastry brush to spread some of the egg mixture over the entire dough rectangle. (If you do not have a pastry brush, use a piece of silverware or spatula to spread the egg/cheese mixture.) Place pepperoni in 3 rows down the center of the dough. Sprinkle with cheese. Fold both sides of the dough into the center, pinch to seal. Seal the ends of the dough. Place on a cookie sheet which has been sprayed with vegetable spray. Brush with a small amount of the egg/cheese mixture.

Bake at 350°F. for 20-25 minutes.

Apple Crisp

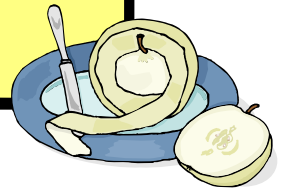
1 medium tart cooking apple per person, pared & sliced (about 1 cup)
1 tablespoon of water per apple
1 ½ T. all-purpose flour per apple
1 Tablespoon sugar per apple
1 Tablespoon margarine or butter, softened (per apple)
1/8 teaspoon ground cinnamon (per apple)

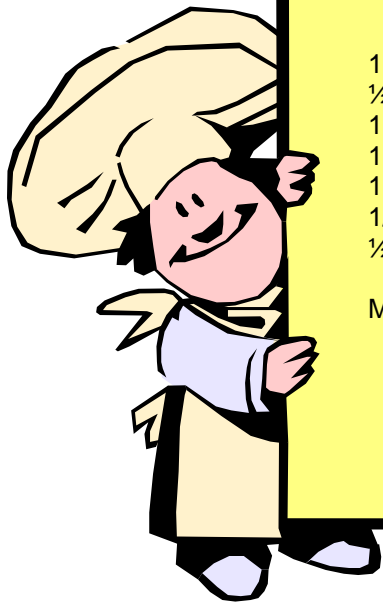
(This recipe may easily be changed to make several servings.

Take the number of people you are serving times each ingredient.)

1. Heat the oven to 350°F.
2. Place the apple slices in a baking dish. (Be sure the dish is oven ware and safe for baking.)
3. Sprinkle water over the apple slices.
4. Mix flour, sugar, margarine and cinnamon with a fork until crumbly; sprinkle over apples.
5. Bake uncovered until the topping is light golden brown and the apples are tender, 25-30 minutes.
6. 1 apple is a serving.

Note: This recipe was taken from *Alpha-Bakery Children Cookbook*, page 5.





Orange Julius



1 regular size can of orange juice concentrate
½ banana (optional)
10-12 ice cubes
1 cup cold water
1 cup milk
1/3 cup sugar (or more to your taste)
½ teaspoon vanilla

Mix ingredients in a blender until smooth and well balanced.