



Grilled Cheese Hot Dogs

~Mark Churchill

Ingredients

- · 4 hot dog buns
- 2 tbsp. butter, softened
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 4 hot dogs, split lengthwise (be careful not to cut all the way through)
- 3 c. shredded cheddar
- 4 Green onions, sliced

Directions

I found the initial recipe from

https://www.delish.com/cooking/recipe-ideas/recipes/a52599/grilled-cheese-dogs-recipe/

Those instructions are:

Flatten hot dog buns with a rolling pin. In a small bowl, stir together butter, garlic powder, and onion powder. Spread all over outsides of buns.

In a large skillet over medium heat, sear hot dogs (working in batches if necessary) until charred, 2 minutes per side. Set aside.

Place a bun buttered-side down in skillet and top with 1/2 cup of cheddar cheese, a hot dog, a little more cheddar cheese, and 1/4 of green onions.

Cover and cook over medium heat until cheese melts, then use a spatula to close the bun. Repeat with remaining ingredients to make 4 cheese dogs total.

My additional thoughts and modifications:

I personally think that two of the things that make the grilled cheese dog so good are:

- buttering the roll
- toasting the roll

I added some Southwest spice blend to the butter on the roll, along with the onion powder and garlic salt.

I cooked some chopped pepper to go along with the cooked onion (which I caramelized with about a half an ounce of balsamic vinegar and a teaspoon of sugar).



Broccoli or Spinach Pie

~Debbie Conrad

Ingredients

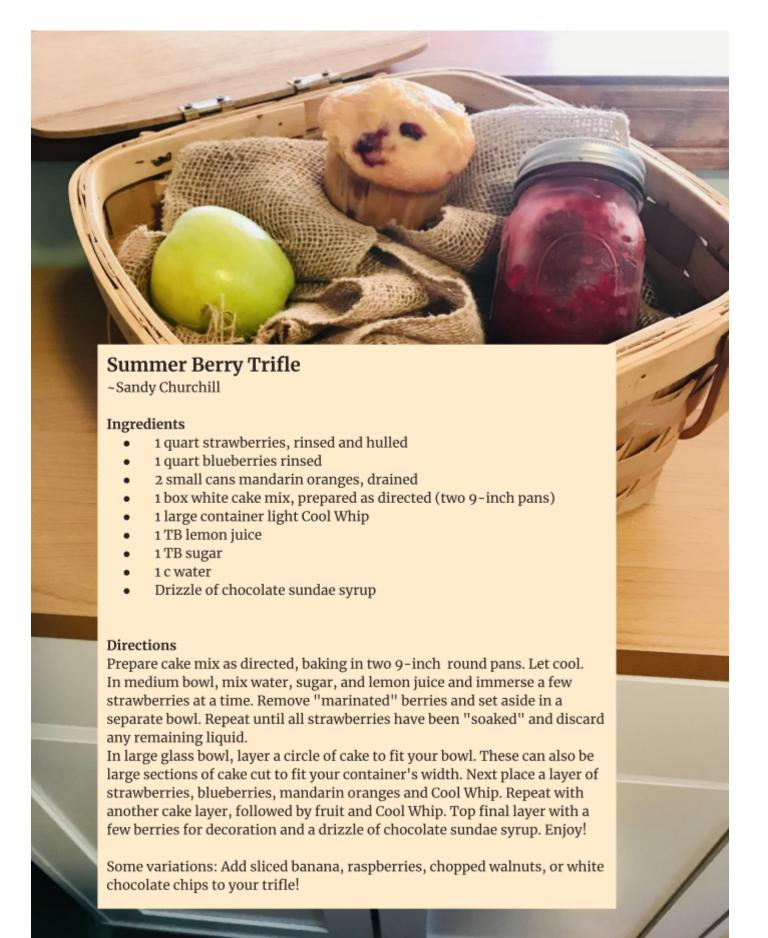
- 2 cups cooked broccoli or spinach
- 1/2 lb. feta cheese
- 3 eggs
- 1 ½ cups milk
- Optional: you can jazz it up with a little onion or garlic to taste per your preference

Directions

Chop broccoli or spinach into small pieces and mix with feta cheese, eggs, and milk.

Pour mixture into 9" pie crust shell (unbaked) and bake at 350° for 45 minutes. Enjoy!







Dorothy's Strawberry Jello Mold

~Mary Lou Thompson

Ingredients

- 3 (small) boxes strawberry jello
- 1 cup boiling water
- 2 10oz. Packages frozen strawberries- thawed
- 1 large can crushed pineapple drained
- 3 medium bananas sliced
- 1 cup chopped nuts
- 1 pint sour cream

Directions

Dissolve jello in boiling water. Add berries with juice, drained pineapple, bananas, and nuts. Mix well.

Pour half mixture into a bundt pan or a jello mold or a 9x13 pan and refrigerate. When firm, add sour cream and spread evenly over jello. Add remaining jello over sour cream and refrigerate overnight.



Blueberry Scones

~submitted by Sandy Churchill; recipe courtesy of The Blueberry Farm in Hanson, MA

Ingredients

Scones (yields 8):

- 2c flour
- 1/3 c sugar
- · 2 top baking powder
- 1/2 tsp. baking soda
- 1/4 tsp salt
- 8 oz container lemon yogurt
- 1 egg
- 1/4 c butter
- 1 tsp lemon peel
- 1 c blueberries

Glaze:

- 1/2 c confectioner's sugar
- 1 TB lemon juice
- 1/2 tsp lemon peel

Directions

Scones: Combine dry ingredients. Combine butter, yogurt, egg, and lemon peel. Stir until just moistened. Fold in berries. Drop onto greased baking sheet. Bake at 400° for 15 to 18 minutes.

Glaze: Combine ingredients. Ice scones with glaze while still warm.