

Recipes...

Christmas Party Favorites



Send or e-mail your favorite recipe. If we print your recipe in our newsletter you'll receive \$5 off your next electric bill.

E-mail to:
mmoellers@hawkeyerec.coop



Jan – Light 'N Healthy (New Year's Resolution)
Feb – Hawkeye employees – Spouse favorites (no need to send recipes this month.)

All recipes can be found on our website.

Christmas Ribbon Salad

2 pkg. lime Jell-O	1 pkg. cream cheese
2 pkg. strawberry Jell-O	1 c. cream
1 med. can crushed pineapple	½ c. pecans
1 pkg. gelatin dissolved in ¼ c. cold water	1 t. vanilla
	½ c. sugar

Mix red Jell-O with water as directed and put in large cake pan, let cool until jelly stage. Drain pineapple and save juice. Put half pineapples and half of the nuts into red Jell-O and let set. Bring pineapple juice to a boil and then put in the gelatin which has been in cold water. Add cream cheese, mix well and let cool but not hard. Whip 1 c. cream and add sugar and vanilla. Add to juice and gelatin. Mix and put on top of red Jell-O, let set. Fix lime Jell-O like red and put on cream cheese mixture. Chill and serve.

Chrissie Gingerich – Cresco

Coated Crispix Mix

Mix first 4 ingredients together in a paper grocery bag.

6-7 c. Crispix cereal
1 c. (overflowing) pretzels
1 c. (overflowing) nuts
¾ c. dried cranberries

½ c. butter
1 c. brown sugar
3 T. corn syrup

Bring butter, brown sugar, and corn syrup to a boil over low heat, stirring constantly. Once boiling, boil 90 seconds, stirring constantly. Pour liquid over cereal mixture in bag (bag will get hot). Shake bag to coat/mix. Microwave for 2 minutes on 90-100% power. Shake bag. Microwave for 2 minutes. Shake bag. Microwave for 1 minute. Spread on wax paper or foil. Separate with a spoon when cool.

Beth Ray Westlund – Decorah

Pink Divinity

Boil syrup mixture until it spins a fine thread.

(microwave method: 5 minutes on high, stir, 5 more minutes; beat; then 1 minute at a time until fine threads form)

Syrup mixture:

3 c. sugar
¾ c. water
¾ c. white corn syrup

2 egg whites
1 small pkg raspberry jello
½ c. chopped maraschino cherries

Beat egg whites until fluffy. Gradually add jello and beat until stiff peaks are formed. Pour boiling syrup mixture into this in a thin stream. Continue beating until mix starts to stiffen. Add cherries and stir by hand until mix keeps its form when dropped. Drop on waxed or parchment paper. Store in airtight container.



Coconut Mounds

2/3 c. butter	4 c. cake flour
1¼ c. b. sugar	½ t. salt
2 eggs, beaten	4 t. b. powder
2/3 c. milk	1 t. cinnamon
2 t. vanilla	2 c. shredded coconut

Cream butter and sugar with mixer. Mix eggs, milk and vanilla in separate bowl. Add to butter mixture alternately with dry ingredients which should be sifted together first. Add coconut. Drop on greased baking sheet. Bake at 350° until light brown. Cool and frost with powdered sugar frosting. Once frosted dip each cookie in coconut. Store these in an airtight container to keep coconut moist.

If you're a coconut lover, these are a must!