

Chocolate Covered Candy

Submitted by

2 ½ boxes powdered sugar
1 can Eagle brand milk
2 sticks butter
3 c. pecans, crushed
1 can flake coconut
1 large pkg. chocolate chips
1 stick wax (do not boil)

Mix first five ingredients together and roll into balls. Melt chocolate chips and wax together and dip balls into chocolate. Let harden.

Cocoanut Candy

Submitted by

4 c. white sugar
2 cans Carnation Milk
1 lb. fresh grated cocoanut

Mix sugar and carnation milk; cook slowly until it forms a ball in cold water (hard ball); remove from fire, stir in cocoanut and beat until thick; pour onto buttered dish and cut into squares while warm. Can put half a nut or drained cherry on top of each square. Very rich and delicious.

Frozen Fruit Salad

Submitted by

Dressing:
¼ c. sugar
1 c. fruit juice
1 egg
2 Tbsp. flour
2 Tbsp. vinegar
Pinch of salt

Mix sugar and flour, beat egg and add other ingredients. Cook until it thickens on top of double boiler. Cool and add:

1 c. diced pears
1 c. diced pineapple
3 diced bananas
1 dozen maraschino cherries
1 c. whipping cream, partially whipped.
Freeze.

Gourmet-Style Chicken Breasts

Submitted by

Wash and dry chicken breasts (remove fat)-4 chicken breasts (medium)
Place in dish close together
Sprinkle sea salt and pepper on chicken.

Cream: ¼ c. butter
1 tsp Dijon mustard
½ tsp sea salt (can use less)
½ tsp paprika
1 tsp vinegar (white)

Spread cream mixture on chicken as best as you can. Sprinkle with bread crumbs and fresh rosemary (leave out breadcrumbs for a gluten-free recipe). Bake approximately 1 hour (325° for glass) at 350°. Do not cover. After ½ hour, start to baste.