

# Bake a monster of a cookie

See related story on front. Recipe courtesy of Quaker Oats. **MINUS TO MONSTERS OATMEAL COOKIES**

- 1 cup (2 sticks) margarine or butter, softened
- 1 1/4 cups firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt (optional)
- 2 1/2 cups Quaker oats (quick or old-fashioned, uncooked)
- One 12-ounce package (2 cups) semi-sweet chocolate pieces
- 1 cup coarsely chopped nuts (optional)

Determine desired cookie size; heat oven to temperature directed below. Beat margarine and sugars until creamy. Add eggs, milk and vanilla; beat well. Add flour, baking soda and salt.

Stir in oats, chocolate pieces and nuts; mix well. Portion dough into desired size and bake as directed below. Cool 1 minute on cookie sheet; remove to wire rack.

■ **Mini Cookies:** Drop by rounded measuring teaspoonfuls onto ungreased cookie sheet. Bake at 375 degrees F. 8 to 10 minutes or until light golden brown. Yield about 8 dozen.

■ **In-The-Middle-Cookies:** Drop by measuring tablespoonfuls onto ungreased cookie sheet. Bake at 375 degrees F. 9 to 10 minutes for chewy cookies or 12 to 13 minutes for crisp cookies. Yield about 5 dozen.

■ **Mega Cookies:** Drop by 1/4 cup measuring cupfuls about 4 inches apart onto ungreased cookie sheet. Bake at 350 degrees F. 17 to 19 minutes for chewy cookies or 20 to 22 minutes for crisp cookies. Yield about 2 dozen.

■ **Monster Cookies:** Lightly grease two large cookie sheets. Divide dough into 2 equal portions. Place each portion onto prepared cookie sheet. Pat dough into large circle

about 11 inches in diameter. Bake at 350 degrees F. 25 to 30 minutes for chewy cookies or 30 to 35 minutes for crisp cookies. To serve, cut each cookie into 24 servings.

**Variations:**  
■ **Signature Oatmeal Cookies:** Prepare cookie as recipe directs except substitute 1 cup (any combination of) raisins, mixed diced dried fruit, crushed toffee pieces or candy-coated chocolate pieces for 1 cup semi-sweet chocolate pieces.

■ **Ice Cream Sandwich Cookies:** Spread softened ice cream or frozen yogurt on bottom side of one cookie; top with a second cookie. Wrap in plastic wrap or aluminum foil; freeze. Remove from freezer a few minutes before serving.

■ **Peanut Butter-Filled Sandwich Cookies:** Beat together 1/2 cup creamy peanut butter, 1/4 cup (1/4 stick) margarine or butter softened, 1 1/2 cups powdered sugar and 1/2 teaspoon milk until smooth; mixture will be stiff. Spread on bottom side of one cookie; top with a second cookie.

## Beefy entrees sure to please

See Larry Jones' Taste buds column on front.

Here are the winning top three finalists in the 21st National Beef Cook-off.

### GRECIAN SKILLET RIB EYES

- 2 well-trimmed beef rib eye steaks, cut 1-inch thick (approximately 1 pound)
- 1 tablespoon olive oil
- 1 tablespoon fresh lemon juice
- 2 tablespoons crumbled feta cheese
- 1 tablespoon chopped pitted Kalamata or ripe olives
- Lemon slices (optional)
- Seasoning:
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons dried basil leaves, crushed
- 1 1/2 teaspoons dried oregano leaves, crushed
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Combine seasoning ingredients. Press into both sides of beef steaks. In a large nonstick skillet, heat oil over medium heat until hot. Place steaks in skillet; cook approximately 10-14 minutes for medium rare to medium doneness, turning once. Sprinkle with lemon juice. To serve, sprinkle cheese and olives over the steaks and garnish with lemon slices, if desired. Makes

2-4 servings in less than 25 minutes.

First place recipe by Fran Yuhas, Scotrun, Penn.

### QUICK ITALIAN BEEF AND VEGETABLE SOUP

- 1 pound lean ground beef
- 1 large clove garlic, crushed
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 2 cans ready to serve beef broth (about 14 ounces)
- 1 can (14 ounces) Italian style stewed tomatoes, undrained and broken up
- 1 cup sliced carrots (1/4-inch thick)
- 1 can (15 ounces) cannellini or Great Northern Beans, rinsed and drained
- 1 medium zucchini, cut lengthwise in half and crosswise into 1/4-inch slices
- 2 cups torn spinach leaves, lightly packed

Heat a Dutch oven or large sauté pan over medium heat until hot. Add ground beef and garlic; brown 4-6 minutes, breaking beef up into crumbles. Pour off the drippings. Season beef with salt and pepper. Stir broth, tomatoes and carrots into the beef. Bring to a boil; reduce heat to low. Simmer uncovered, 10

minutes. Stir in beans and zucchini; continue to cook for 4-5 minutes or until zucchini is tender-crisp. Remove from heat; stir in spinach. Garnish as desired. Makes 4 servings.

Second place recipe by Darol Wetzel of Manhattan, Mont.

### SAVORY BEEF AND CHEESE ROLL-UPS

- 1 pound well-trimmed deli roast beef, thinly sliced
- 2 packages (6 ounces each) garden vegetable flavor soft spreadable cheese
- 4 large (10-inch) flour tortillas
- 1 cup shredded carrots
- 1 cup shredded Monterey Jack Cheese (optional)
- 8 leaves green leaf lettuce

Spread cheese evenly over one side of each tortilla; top each with 1/4 cup of the shredded carrots and 1/4 cup of the shredded Monterey Jack cheese. Layer lettuce and deli roast beef over the carrots, leaving a 1/4-inch border around the edge. Roll up tightly; wrap in plastic wrap. Refrigerate 30 minutes before serving. To serve, cut each roll diagonally in half. Makes 4 servings.

Third place recipe by Joni Hilton, Cedar Rapids, Iowa.



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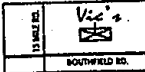
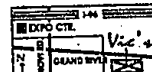
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