

# Neighborhood cooks share treasured family recipes

See related story on Taste front.  
**SAUSAGE BREAD**

1 loaf frozen bread dough  
1 pound spicy Italian sausage  
1 green pepper, finely chopped  
1 onion, finely chopped  
1 cup grated Parmesan cheese  
1 cup shredded mozzarella cheese  
1 egg yolk

Thaw frozen bread. Roll out to 6-inch or 8-inch by 4-inch rectangle (don't roll too thin). Brown sausage and drain well. Saute green pepper and onion; combine with cooked sausage and spoon onto bread (avoid getting mixture too close to the edges).

Sprinkle cheeses over sausage mixture. Roll up bread into a jelly roll, using beaten egg to seal edges. Brush top with egg yolk. Bake at 350 degrees on lower rack for 20 minutes. Move to top rack for 20 minutes. Serve immediately.

Submitted by Tracie Rehm-Van-Dusen.

## ORIENTAL COLE SLAW

12 oz. finely chopped cabbage or Chinese cabbage  
1 small green pepper, finely chopped

4-6 green onions (including tops), finely chopped  
½ cup frozen peas, thawed  
2-3 tablespoons toasted sunflower seeds

Noodles from a 3 oz. package  
Ramen Chinese noodle soup mix (Oriental or chicken flavor)

Crush Ramen noodles, combine with saled ingredients. Toss with dressing just before serving.

## DRESSING

3 tablespoons salad oil  
2 tablespoons white or red wine vinegar  
1 packet (individual serving) artificial sweetener

Pepper, to taste  
Flavor packet from Ramen noodle mix

Combine ingredients to make dressing. Serve on cole slaw.  
Submitted by Barbara Czerniewski.

## PICNIC POTATO SALAD

2 pounds small red potatoes cooked with skins and flower seeds

1 onion  
¼ cup Italian dressing  
¼ teaspoon pepper  
¼ cup mayonnaise

1 tablespoon Dijon mustard  
1 stalk celery, chopped  
¼ cup imitation bacon bits

2 hard-cooked eggs, coarsely chopped

Combine potatoes, onion, Italian dressing, pepper. Cover and refrigerate. Mix mayonnaise and Dijon mustard. Just before picnic, toss potatoes with mayonnaise until well-coated. Stir in celery, bacon bits and eggs.  
Submitted by Julie Holtgreive.

## GRANDMA MITCHELL'S OLD-FASHIONED SUGAR COOKIES

2½ cups flour  
¼ teaspoon salt  
2 teaspoon baking powder  
½ cup margarine  
1 cup sugar  
2 beaten eggs  
¼ teaspoon vanilla  
1 tablespoon milk

Cream together margarine and sugar. Add eggs, salt, baking powder, vanilla and milk; beat well. Gradually add flour. Chill dough. Roll on a well-floured counter. Dough should be about ¼-inch thick for a soft cookie.

Cut into circles or desired shapes. Place on a greased cookie sheet. Sprinkle with sugar.

Bake at 350 F for 10-15 minutes. Cookies are done when light brown on bottom.  
Submitted by Jan Everson.

## SALTED PEANUT CHEWS

1½ cups flour  
¾ cup firmly packed brown sugar  
½ tsp. baking powder

½ salt  
¼ soda  
½ cup margarine or butter, softened

1 teaspoon vanilla  
2 egg yolks  
3 cups miniature marshmallows

¾ cup corn syrup  
¼ cup margarine or butter

2 tsp. vanilla  
10 oz. package peanut butter chips

2 cups Rice Krispies  
2 cups salted-peanuts

Heat oven to 350 F. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients except marshmallows until crumb mixture forms.

Press in bottom of ungreased 13-inch by 9-inch pan. Bake for 12-15 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven for 1 to 2 minutes or until marshmallows just begin to puff. Cool while preparing topping.

In large saucepan, heat corn syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly.

Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill so it will be easier to cut.  
Submitted by Denise Lance.

# Chill out with easy no-bake cookies

No-bake cookies are one cool way to keep cookie lovers well supplied with their favorite treat when it's too hot to bake. As an added bonus, making these fuss-free cookies is a terrific activity to enjoy with your kids anytime.

Cookies that require no baking fall into one of two categories: those that need no cooking at all; and those that require some cooking or heating.

The first type is the easiest, and older children with some experience in the kitchen, can make these cookies on their own. Younger children will need help measuring, but they can mix the ingredients together and drop the "dough" onto the waxed paper.

For the second type, typically chocolate and/or marshmallows need to be melted, either in a saucepan or in the microwave oven. Depending upon the age of the child, an adult will need to assist or at least supervise.

Two no-bake oatmeal cookie recipes created in the Quaker Kitchens feature kid-approved flavors: peanut butter and chocolate. To make the not-too-sweet No-Bake Oat Treats, peanut but-

ter, powdered sugar, milk, vanilla and quick or old fashioned Quaker oats are combined in a bowl and dropped by teaspoonfuls onto waxed paper. They're ready to eat right away and feature a variety of stir-in options — almost anything your kids can think of, from chopped dried fruit to chocolate chips.

The Chewy Chocolate No-Bakes require a saucepan to melt the semisweet chocolate pieces, margarine and marshmallows. Or, you can use the microwave oven. After adding the oats and your child's choice of stir-ins, drop the mixture onto waxed paper and chill 2 to 3 hours. These treats should be stored in the refrigerator.

Both of these fun-to-eat treats use ingredients most moms have on-hand, making them perfect for an impromptu cooking class. Since the quick and the old-fashioned can be used interchangeably — nutritionally they're the same, the old fashioned oats have a heartier texture — use whichever your child prefers.

## NO-BAKE OAT TREATS

1 cup peanut butter  
1 cup powdered sugar  
½ cup milk

1 teaspoon vanilla  
2 cups Quaker oats, (quick or old fashioned, uncooked)

2 cups (any combination of) raisins, mixed diced dried fruit, miniature marshmallows, coconut, semisweet chocolate or peanut butter pieces, or mini candy-coated chocolate pieces

Mix together first four ingredients. Stir in oats and remaining ingredients. Drop by rounded teaspoonfuls onto waxed paper. Store covered at room temperature. Makes about 4 dozen.

## CHEWY CHOCOLATE NO-BAKES

Once 6-ounce package (1 cup) semisweet chocolate pieces

½ cup (5 tablespoons plus 1 teaspoon) margarine or butter

16 large marshmallows  
1 teaspoon vanilla

2 cups Quaker oats (quick or old fashioned, uncooked)  
1 cup (any combination of) raisins, mixed diced dried fruit, coconut, miniature marshmallows or chopped nuts

In large saucepan over low heat, melt chocolate, margarine and marshmallows stirring until smooth. Remove from heat; cool slightly. Stir in remaining ingredients. Drop mixture by rounded teaspoonfuls onto waxed paper. Chill 2 to 3 hours. Let stand at room temperature about 15 minutes before serving. Store tightly covered in refrigerator. Makes 3 dozen.

Microwave directions: Place chocolate pieces, margarine and marshmallows in large microwaveable bowl. Microwave on High 1 to 2 minutes or until mixture is melted and smooth, stirring every 30 seconds. Proceed as recipe directs.



Cool cookies: Perfect for summer, these no-bake oatmeal and chewy chocolate cookies have kid-pleasing flavors.

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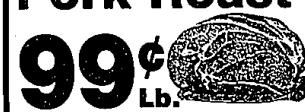
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