

REALTIME RECIPES

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CCRA'S TRIBUTE TO...

THOMAS H. CAVANAGH, SR.

Thomas H. Cavanagh, Sr., an eminent Colorado court reporter, died on June 18, 1996, after a battle with leukemia. He was 70 years old.

Tom, as everyone called him, worked as an official in the Lamar, Colorado courthouse from 1950 to 1987. In 1987, he began his own freelance reporting service.

Tom was a tireless worker for the court reporting profession. He twice held terms in the Colorado Court Reporters Association's Executive Council, ascending through the vice-presidency and, in 1960, became the Association's President. He served on no fewer than six state committees. He taught court reporting classes at Lamar Community College. A smart and gregarious man, he became well-known in the Colorado reporting profession through his constant participation in Association activities. Vivien Spitz says of Tom, "He was one of the court reporting leaders of my era."

In 1994, Tom was honored by the Colorado Court Reporters Association as recipient of the Distinguished Service Award, Colorado's highest recognition of reporting contributions.

Tom participated in the National level as well. He wrote four articles for the NSR magazine and presented a seminar on stress at the 1960 National convention in Denver.

Of particular note was Tom's career as a municipal judge in Lamar. He served in that position for 25 years. He was a member of the National Judges Association and Colorado Judges Association.

Tom was an active community member in Lamar. He founded the Lamar branch of the Knights of Columbus in 1950 and held every office within that chapter. He founded the St. Francis Credit Union in Lamar and was its first treasurer. He was a member of the Elks Club, Rotary Club, the Drug Abuse Committee, and Water Board.

Tom was a devoted family man. He is survived by his wife, Claire; his children, Tom Cavanagh, Jr.; Kathy Cavanagh; Mary Beth Wertin; Patty Sprague; Chris Coffield; and Janeen Jones; 30 grandchildren; and two great-grandchildren.

A resume recital simply does not do justice to Tom Cavanagh's contributions to court reporting in Colorado. Tom was a fixture at our functions and could always be counted on for his sagacity and quality of insight. If his comments were overruled, he accepted that judgment and remained to work cooperatively within the Association and in furtherance of its goals. The reporters of Colorado have benefited greatly from Tom; we are thankful for his presence; we shall miss him terribly; and we extend our deep sympathies to his family for our shared loss.

(Note: One of Tom's last contributions to CCRA was the naming of this cookbook, "Realtime Recipes.")

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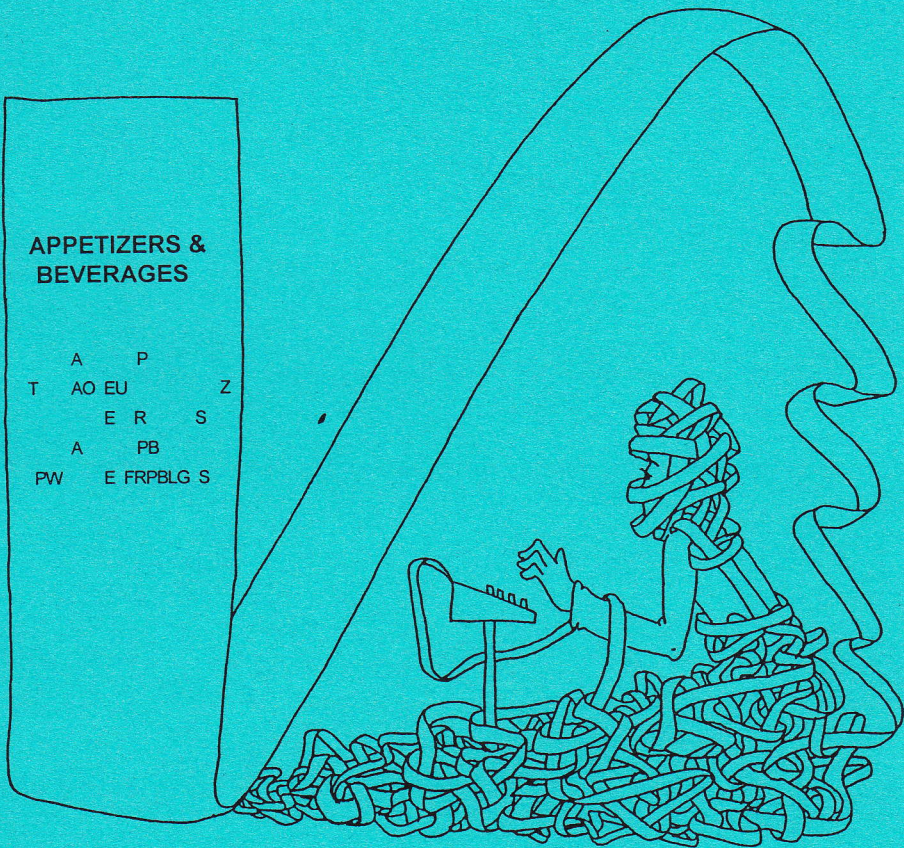
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APPETIZERS &
BEVERAGES

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PINWHEEL TORTILLAS APPETIZERS

Judy Moore

Flour tortillas - large
8 oz. sour cream
Lime juice (cap full)
8 oz. Philadelphia cream cheese
1 1/2 C. (or better) shredded cheddar cheese
diced jalapeno peppers (to taste)
6 to 7 chopped green onions
diced black olives

Mix sour cream, cream cheese and lime juice together. Spread on several tortillas. Top with remaining ingredients. Roll. Chill. Slice. Experiment with whatever toppings you prefer. Serve with salsa.

PARTY CHEESE BALL

Dee Helfrich
Honorary Member - Arvada

1/2 c. chopped walnuts
1/4 t. garlic salt
8 oz. cream cheese
3 - 5 oz. Roquefort or Bleu cheese
1 T. pimento

1 T. chopped green pepper

Preheat oven to 350 degrees. Toast walnuts for 8 to 10 minutes. Blend the cheeses, stir in other ingredients. Chill until firm. Shape into a ball and roll in toasted walnuts. Chill until serving time.

BROCCOLI APPETIZER

Cecy Orrico
Freelance - Westminster

Ingredients:

Large bunch of fresh broccoli

Marinade:

1/4 c. cider vinegar
3/4 c. salad oil
2 garlic cloves, minced
1 t. sugar
2 t. dry dill weed

Dip:

2 c. mayonnaise
1 1/2 t. curry powder
1 T. catsup
1/4 t. Worcestershire sauce

Wash large bunch of fresh broccoli. Cut tender part into bite-size pieces.

Marinade: Combine cider vinegar, salad oil, garlic, sugar, and dill weed. Put broccoli in leak-proof plastic bag with marinade in refrigerator for a few hours. Drain and serve with dip.

Dip: Mix well the mayonnaise, curry, catsup and Worcestershire sauce.

GUACAMOLE

Cecy Orrico
Freelance - Westminster

4 ripe avocados, mashed
2 T. chile pique
1 bundle scallions, chopped
1 medium-sized tomato, chopped
1 clove garlic, minced
1/2 t. salt
1 T. lemon juice

Mix all the ingredients very well and serve with tortilla chips. Serves 12.

FESTIVE CRAB DIP

Dee Helfrich
Honorary Member - Arvada

6 oz. crab meat
1 c. mayonnaise
1/4 c. plain yogurt
1/4 c. sour cream
1 T. chopped fresh parsley
1 T. diced pimento, drained
1 T. dry sherry
1 t. lemon juice
1/4 t. celery seeds
1/8 t. pepper

Combine all ingredients; cover and chill. Serve with assorted fresh vegetables. Yield: 2 cups.

SHRIMP DIP

Pamela J. Andasola
Official - Adams County

8 oz. soft cream cheese
4 oz. canned shrimp (drained)
or frozen salad shrimp
1/2 c. mayonnaise
1/2 c. chopped celery
1/2 c. chopped onions
1 1/2 t. lemon juice

Mix cream cheese, mayonnaise and lemon juice. Add remaining ingredients and chill for at least two hours.

EGG AND ARTICHOKE SPREAD

Dee Helfrich
Honorary Member - Arvada

6 eggs, chopped coarse
1 can artichoke hearts, drained and chopped
1/4 c. mayonnaise
1/2 c. sour cream
1 t. curry powder
salt and pepper

Mix all ingredients well and serve on crackers.

CHEESE BALLS

Dee Helfrich
Honorary Member - Arvada

2 c. flour
1 1/2 sticks butter
1 lb. grated sharp cheddar cheese
1/2 t. red pepper
1 12 oz. jar stuffed olives, drained

Mix all ingredients except olives in food processor to make dough. Roll dough around olives into ball. Bake at 325 degrees for 20 minutes. Serve hot.

GUACAMOLE LAYERED DIP

Lisa Wurst
Freelance - Highlands Ranch

2 - 4 avocados for 9 x 13 dish
sour cream
8 oz. shredded Monterey Jack cheese
8 oz. cheddar cheese
3 bunches green onions
salsa

Mash avocados and spread on bottom of pan. Layer sour cream and salsa. Spread cheeses and cover with chopped green onions.

ZUCCHINI APPETIZER OR CASSEROLE

Cecy Orrico
Freelance - Westminster

Preheat oven to 350 degrees.

3 or 4 c. zucchini sliced thinly
1 c. Bisquick
1/2 c. onion thinly sliced
1/2 c. grated Parmesan cheese
2 T. parsley
1/2 t. salt
1/2 t. oregano
1 clove garlic chopped
1/2 c. vegetable oil
4 eggs slightly beaten

Mix all the ingredients together, and spread them in a greased 13 x 9 x 2 pan or in a 10" pie pan. Bake in preheated oven for 25 minute. Cut into squares. It can be served as an appetizer or as a side dish.

NACHOS - BEST EVER

Laura Koenig-Tindall
Freelance - Denver

1 lb. lean ground beef (or ground turkey)
1 pkg. (1.25 oz.) taco seasoning mix
1 can (16 oz.) "spicy" refried beans
1 can (11 oz.) condensed nacho cheese soup
1 c. shredded Monterey Jack cheese
1/2 small can pitted, sliced black olives (drained)

Optional:

lightly microwaved cut up broccoli tops (fresh is best)
frozen chopped spinach (thawed and drained)
green pepper/red pepper chopped
shredded cheddar cheese
sour cream
chopped green onions

Cook beef or turkey (or a combo of the two); drain off excess fat. Stir in taco seasoning (do not add any water). Spread refried beans on bottom of long casserole dish. (I prefer a glass dish.) Place meat mixture on top of beans. Place broccoli and/or spinach on meat (optional). Spread nacho cheese soup over meat/veggies. Sprinkle on cheese(s) and black olives. Bake at high heat (400-425 degrees) for 15 minutes or until bubbly.

Serve with fresh sour cream and chopped green onion on the side. Have a large bowl of round tortilla chips (or restaurant style) so everyone can enjoy this dish.

Substitute for tortilla chips: Cut up celery stalks, wide carrot sticks or sliced jicama.

VEGETABLE BARS

Kay McMillan - Clerk
Morgan County District Court

2 pkgs. Pillsbury crescent rolls
2 (8 oz.) pkgs. cream cheese
1 pkg. Hidden Valley dressing mix
1 c. mayonnaise
3/4 c. grated cheddar
3/4 c. finely chopped green pepper
3/4 c. broccoli (small flowerets)
3/4 c. cauliflower (small flowerets)
tomatoes, diced (if in season)
shredded carrot
bacon bits

Cover bottom of greased cookie sheet with crescent rolls, pressing perforations to seal. Bake at 350 degrees until lightly browned, about 7 or 8 minutes. Let cool. Beat the cream cheese with the mayonnaise and Hidden Valley dressing mix. Spread over cooled crust. Mix the vegetables together and sprinkle on top of the cheese layer, adding grated cheese and bacon bits last. Refrigerate. Cut into bars.

PINEAPPLE CHEESE SPREAD

Lori Porter
Freelance - Montrose

- 2 (8 oz.) pkgs. cream cheese
- 1 (8 1/2 oz.) can crushed pineapple, drained
- 1 c. chopped pecans
- 1/2 c. chopped green pepper
- 2 T. chopped green onions
- 1 t. Lawry's seasoned salt

Soften cheese and mix with pineapple, pecans, green pepper, onion and salt. Pack in a crock and refrigerate or you may roll the mixture in a ball and cover with more pecans. Makes 5 cups. Serve with crackers.

BRICK LAYER DIP

Cynthia Daly
Div. 1 Clerk
Arapahoe District Court

- 2 (8 oz.) pkgs. cream cheese, chilled and firm
- 3 ripe avocados peeled and pitted
- 1 (16 oz.) jar of thick and chunky salsa
- tortilla chips

Slice cream cheese and avocado lengthwise, approximately 1/4 inch thick. Arrange on platter, side-by-side, a slice of cream cheese, then a slice of avocado. Continue to alternate cream cheese and avocado until one 8 oz. pkg. of cream cheese has been used. Spoon 4-5 T. salsa over the first layer. (Just enough to cover the first layer.) Then begin to build the second layer, placing this layer on top of the salsa. Again, alternate cream cheese, avocado, placing cream cheese and avocado side-by-side. Finished product should resemble a brick. Pour salsa over brick. Serve with tortilla chips.

CRAIG'S SALSA

Kim Arnold - Official
Arapahoe County - Div. 6

- 1 (28 oz.) can S & W "Ready Cut" tomatoes
- 1 (15 oz.) can S & W tomato sauce
- 1/3 red chili pepper or green pepper
- 3-5 medium jalapeno peppers
- 3 medium cloves garlic
- 1/2 white onion
- 1-2 T. fresh cilantro
- 2 t. salt
- 2 T. white vinegar
- 1 T. extra virgin olive oil
- 1 t. fresh lemon juice

Take 3-5 jalapeno peppers, put them on aluminum foil and roast in toaster oven at 300 degrees for 20 minutes. I take them out and put them in a cup of cold water to cool them. While peppers are roasting, empty the can tomatoes in a medium-size plastic bowl. Chop and blend the peppers, onion, and cilantro in a small processor.

Add the ingredients to the bowl of tomatoes and mix in. You can then add the peppers. I suggest three to start with. Mix all ingredients and then if you want it hotter, add the rest of the peppers. Use gloves or a plastic bag when handling the peppers and avoid touching your eyes.

Chill and serve the next day for best flavor. 1/4 c. chopped black olives are optional.

CORNED BEEF DIP

Meg Tirdel - Official
Arapahoe District Court

Blend together:

- 1 16 oz. container sour cream
- 1 c. mayonnaise
- 1/2 lb. corned beef (chopped)
- 2 t. Beau monde (spice)
- 2 T. parsley flakes
- 2 T. onion flakes
- 2 t. dill weed

Make one day ahead, put in round rye bread. Hollow out and fill with the dip. Cut up the bread pieces and serve.

ARTICHOKE-CHILI DIP

Mavis Eckhardt - Official
Arapahoe District Court

- 1 (14 oz.) can artichoke hearts, drained and chopped
- 1 (4 oz.) can green chili peppers, rinsed, seeded and chopped
- 1 c. grated Parmesan cheese
- 1 c. mayonnaise or salad dressing
- tortilla chips
- breadsticks

Combine the chopped artichoke hearts, chopped chili peppers, cheese and mayonnaise or salad dressing. Turn mixture into an 8-inch round baking dish. Bake at 350 about 20 minutes or till heated through. Serve warm with tortilla chips and breadsticks.

SMOKED SALMON CROSTINI

Cynthia Daly
Div. 1 Clerk
Arapahoe District Court

French baguette, sliced diagonally into 1/4-inch thick slices

- 1 T. Dijon mustard
- 2 T. olive oil
- 1 T. finely chopped red onion
- 2 T. drained capers
- 2 t. chopped fresh dill weed
- 3 oz. smoked salmon, thinly sliced
- 3 oz. cream cheese

Brush bread slices with olive oil and bake at 350 about 10 minutes, until slightly brown. Let cool to room temperature.

Mix cream cheese, Dijon mustard, onion, capers, and dill weed. Spread on baguette slices. Top with salmon slices and garnish with capers. Serves 12.

SHRIMP MOLD

Mavis Eckhardt - Official
Arapahoe District Court

- 2 cans deveined shrimp
- 1 c. mayonnaise
- 1 can cream of shrimp soup
- 1 lg. Philadelphia cream cheese
- 1 envelope gelatin dissolved in 1/4 c. cold water
- 3/4 c. finely chopped celery
- 3/4 c. finely chopped green onions
- 1/2 t. salt

Heat soup till simmers. Dissolve cheese in soup on low heat. Add gelatin to warm mix and let cool. Add everything else and toss in mold. Serve with crackers or chips.

LITTLE COOK'S PIZZA

Pamela J. Andasola
Official - Adams County

4 English muffins
8 oz. tomato sauce
1/4 lb. mozzarella or Monterey Jack cheese
grated Parmesan cheese (or as much as you like)
1/2 t. basil
1/2 t. oregano
16 slices salami or pepperoni or Italian sausage

Preheat oven to 400. Split open the English muffins and put on cookie sheet. Open tomato sauce, put in bowl. Add oregano and basil. Stir. Grate cheese. Spread 1/2 T. of mixture evenly on each of muffin halves. Put two pieces of meat on each. Sprinkle the cheese. Bake 15 to 20 minutes until cheese melts.

MUSHROOM LOGS

Mae Bonamico

6-8 oz. can mushrooms, drained and finely chopped
8 oz. cream cheese
1 1/2 t. garlic salt
1 to 2 T. minced onion
2 cans crescent rolls
1 egg, beaten
poppy seed

Blend all ingredients together. Divide crescent rolls into 4 rectangles, pressing seams together. Spread mixture over each section of crescent roll. Roll crescents lengthwise. Cut into 1 1/2-inch sections. Brush with beaten egg and sprinkle with poppy seed. Bake at 350 for 12-15 minutes. Makes 36 appetizers.

COCKTAIL HOT DOGS

Mavis Eckhardt - Official
Arapahoe District Court

- 2 lbs. hot dogs
- 1 c. brown sugar
- 1 c. chili sauce
- 1 c. bourbon

Mix together. Cut hot dogs 1" size. Heat in oven at 300 for 1 hour. Stir often.

SPINACH BALLS

Meg Tirdel - Official
Arapahoe District Court

- 2 (10 oz. pkg.) frozen chopped spinach
- 2 c. packaged herb stuffing
- 2 small or 1 lg. onion chopped finely
- 6 eggs, beaten
- 6 T. melted butter
- 1/2 c. parmesan cheese
- 1 T. garlic salt
- 1/2 c. chopped fresh parsley

Cook and drain spinach. Add other ingredients. Shape into balls. Freeze on cookie sheet. When firm, wrap individually and place in a baking pan or large plastic freezer bag. Bake at 350 for 20 minutes when ready to serve.

GUAVA FRUIT PUNCH

Marlene Waite - Official
Arapahoe District Court

- 2 cans (7.1 oz. each) guava juice (about 2 c.)
- 1 1/2 c. unsweetened pineapple juice
- 1 c. fresh or reconstituted frozen orange juice
- 3/4 c. fresh or reconstituted frozen lemon juice
- 1/4 c. sugar
- 3 T. grenadine syrup
- 1 (28-oz.) bottle ginger ale or similar amount 7-UP, chilled

Combine guava, pineapple, orange, and lemon juices, sugar, and grenadine syrup in 2 1/2 qt. container. Stir until sugar is dissolved. (Can be prepared ahead to this point.) Just before serving, add ginger ale.

Makes 9 cups or 18 four-ounce punch-cup servings.

STRAWBERRY DAIQUIRI

Cecy Orrico
Freelance - Westminster

- 1 can frozen Bacardi Strawberry Daiquiri mix
(Generally sold along with frozen juices in grocery store)
- 1 can water
- 1 can rum

Fill blender cup halfway with ice cubes; add all the ingredients and blend for 30 seconds or so. If you prefer a mild drink, use half the amount of rum.

STRAWBERRY MARGARITA

Cecy Orrico
Freelance - Westminster

Use above recipe, but substitute Tequila for the rum. Dip moistened glass rim in sugar before filling glasses with margarita.

EGGNOG

Cecy Orrico
Freelance - Westminster

4 quarts milk
1 quart cream
1 dozen eggs
1 1/2 c. sugar
1 bag marshmallows
vanilla to taste
nutmeg to taste
1 fifth of bourbon
1 pint of brandy
1 pint of rum

Melt the marshmallows by cooking in part of milk, stirring constantly. After marshmallows appear to be melted, put this mixture through a sieve to make sure that there will be no lumps in eggnog.

Separate egg whites from the yolks. Beat egg whites in a separate bowl until stiff. Beat egg yolks with sugar in a separate bowl.

To assemble:

Using a very large container, such as a soup pot, add ingredients in the following order:

milk and cream
egg yolks beaten with sugar
melted marshmallows
vanilla and nutmeg
fold in egg whites.

Taste to see if it needs more vanilla or nutmeg.

Add bourbon, brandy and rum.

Mix everything very well. Taste again. Store in refrigerator up to two months. Shake well before serving.

TEX-MEX TACO DIP

Mavis Eckhardt - Official
Arapahoe District Court

Layer in 9 x 12 pan:

1st layer:

2 cans (10 1/2 oz. each) jalapeno bean dip

2nd layer:

3 medium ripe avacados

2 T. lemon juice

1/2 t. salt

1/4 t. pepper

3rd layer:

8 oz. sour cream

1/2 c. mayonnaise or salad dressing

1 pkg. taco seasoning

Layer:

1 large bunch green onions with tops

3 medium tomatoes

2 cans (3 1/2 oz.) black olives

8 oz. sharp cheddar

Serve with nachos or tostados.

BLENDER SMOOTHIE

Marlene Waite - Official
Arapahoe District Court

1 c. nonfat or 1% milk

1/2 c. fresh or frozen fruit (berries, peaches, etc.)

1 ripe banana

1/4 c. nonfat dry milk

2 or 3 ice cubes

Blend all ingredients for 30 seconds to 1 minute. Serve in a tall glass. Good with just the banana without additional fruit, too.

**SOUPS, SALADS
& VEGETABLES**

S A O U P S

R B G S

S A L

D Z

A P B

S R E P B L G

T A B L S



RIBBEL SOUP (Milk Soup)

Marlene Waite - Official
Arapahoe District Court

1 qt. milk
1 unbeatn egg
1/2 c. flour
salt (pinch)

Heat milk to scalding. Put flour into a flat dish. Add unbeatn egg; do not stir, just "fork" the egg around with a fork until egg takes up the flour. Mixture should be in small crumbles. (If you use spoon, you will end up with dough.) When milk is hot, season with salt, add crumbles and bring to boiling point.

POTATO-KALE SOUP

Marlene Waite - Official
Arapahoe District Court

1 medium onion, chopped
1 T. olive oil
1 garlic clove, minced
2 1/2 c. water
2 vegetable or chicken bouillon cubes
1/4 pound fresh kale, chopped
2 medium potatoes, peeled and cubed
1 can kidney beans, rinsed and drained

In Dutch oven, cook onions in oil for 5 minutes or until onions are tender. Add garlic; cook for 1-2 minutes. Add broth, water, bouillon, potatoes and kale. Cook for 15 minutes. Add beans and cook until beans are heated through. 5 to 6 servings. You can use spinach in place of kale, but add it when you add the beans.

MULLIGATAWNY SOUP

Vivien Spitz
Honorary Member - Aurora

2 T. cooking oil
1 c. diced onion
2 carrots, diced
2 ribs of celery, diced
1 1/8 T. flour (preferably presifted granular)
1 to 2 t. curry powder
4 c. chicken stock (2 cans broth)
1 c. diced, cooked chicken
1 c. peeled, diced tart (Granny Smith or MacIntosh) apples
2/3 c. boiled brown rice
1/3 t. Crazy Salt
freshly ground black pepper
1/8 t. dried thyme
1/2 c. all-purpose cream, room temperature
fresh parsley springs for garnish

Heat oil in large skillet or enameled cast iron pan over medium heat, and saute onion, carrot, and celery until limp but not brown. Add flour and curry powder, cooking and stirring for about 3 minutes. Slowly pour in chicken stock, stirring rapidly. Simmer 30 minutes. (Up to this point may be prepared ahead of time.)

Add chicken, apples, rice, and seasonings, and cook for 15 minutes more. Stir in cream immediately before serving. Reheat, but do not boil. Pour soup in heated tureen or individual bowls and garnish with parsley sprigs. Serves 4 -6.

OUR DIVISION CLERK'S
CORN & BEAN CON CARNE SOUP

Suzanne Geislinger
Official - Colorado Springs

- 1 lb. lean ground beef
- 1 large onion, finely chopped
- 1 garlic clove, minced
- 2 1/2 c. beef stock or bouillon
- 3 c. tomato juice
- 2 cans tomatoes (16 oz.) + juice
- 1 can red kidney beans (15 oz.) drained
- 2 c. frozen corn
- 1 can chopped green chilies (4 oz.) drained
- 2 - 3 T. chili powder, to taste
- 2 t. sugar
- 1/2 t. ground cumin
- 1/4 t. salt to taste
- 1/4 t. black pepper
- Monterey Jack cheese

In large pan cook beef, onion and garlic until browned. Drain. Add stock, juice, and tomatoes. Stir in remaining ingredients. Mix well. Bring to boil. Cover, lower heat, simmer 45 mins. Add grated cheddar or Monterey Jack cheese (just before serving) on top of bowls.

WILD RICE CORN SOUP

Colleen Waite

2 T. butter or margarine
1 clove garlic, crushed
1 medium carrot, shredded
2 1/2 T. flour
3/4 t. salt
1/4 t. nutmeg
1 1/2 c. cooked wild rice
pepper to taste
1 c. water
1 can (10 1/2 oz.) chicken broth or 1 1/4 c. vegetable broth
2 T. chopped fresh parsley
1 c. half-and-half or evaporated milk
2 cans (15 1/4 oz.) corn, drained

Melt margarine in Dutch oven over medium heat. Cook garlic, carrot and onion in margarine about 5 minutes, stirring occasionally, until onion is tender. Stir in flour, salt, nutmeg and pepper. Stir in wild rice, water and broth.

Heat to boiling; reduce heat. Cover and simmer 15 minutes, stirring occasionally. Stir in remaining ingredients. Heat just until hot (do not boil). 5 servings.

VEGETABLE CHOWDER SOUP

Judy Moore

2 1/2 c. shredded cheese
1 can cream-style corn
2 c. cubed potatoes
3/4 c. sliced carrots
1/4 c. sliced celery
1/2 pkg. Lipton Onion Soup Mix

Season with salt, pepper, thyme and basil to taste. Bring 2 cups of water to boil and add above ingredients.

In a Dutch oven melt 4 T. butter, stir in 1/2 c. flour and mix until smooth. Add 2 c. milk slowly and cook over low heat until thick. Stir in shredded cheese until melted. Add above vegetable mixture. Heat but do not boil.

CHILI CON CARNE

Cecy Orrico
Freelance - Westminster

- 1 lb. ground beef
- 1 lb. of ground elk meat (or beef)
- 1 large onion, diced
- 1/3 c. cooking oil
- 1 T. diced garlic
- 1 (28-oz.) can crushed tomatoes
- 2 (30-oz.) cans chili beans
- 1 (4-oz.) can of diced green chiles (mild or medium)
- 2 T. chili powder (medium)

In a large frying pan, saute the diced onion and diced garlic in oil on low temperature; add ground beef and elk and brown.

In a crock pot, put the crushed tomatoes, the chili beans, the diced green chiles and the mixture of the meat with garlic and onions. Cook on low for 4 to 5 hours. Serve with crackers. Serves 8 to 10.

Note: If you like a very mild taste, use mild chiles and mild chili powder instead of the medium.

CHICKEN SOUP

Cecy Orrico

Freelance - Westminster

1 chicken, either whole or cut up
1 1/2 gallons of water
2 bay leaves
1 (16-oz.) can of diced tomatoes
1 large onion diced
1 garlic clove diced
3 carrots sliced
4 celery stalks sliced
4 chicken bouillon cubes
salt and pepper
1 c. "Acini de Peppe" pasta cooked for 10 minutes in
2 quarts of boiling water with 2 bouillon cubes
1/2 c. of cornstarch mixed with 1 c. of cold water

In a large soup pot, add the water, chicken, can of diced tomatoes, bay leaves, onion, garlic, carrots, celery, 4 chicken bouillon cubes; bring it to a boil, cover and simmer for two to three hours. Remove chicken from soup pot and take meat off the bones and cut them into small, bite-sized pieces, and return the meat to soup pot. Remove the bay leaves. Bring it to a boil and add the cornstarch and water mixture to thicken the soup a little, mixing constantly. In a separate pan cook the "Acini de Pepe" pasta for 10 minutes in 2 quarts of boiling water and 2 bouillon cubes; add this to soup. Add salt and pepper to taste. Serves 8.

PASTA FAZULA
(Heavy Soup of Macaroni and Beans)

Cecy Orrico
Freelance - Westminster

- 3 quarts water
- 1 pound Great Northern Beans (white beans)
- 1 bay leaf
- 2 bouillon cubes
- 1 (29-oz.) can tomato puree
- 1 (10-oz.) package of shell macaroni
- 1 T. diced garlic
- 1/2 c. diced onions
- 1/3 c. olive oil

In a large soup pot, put the water, the beans, the bay leaf, and the bouillon cubes. Bring to a boil, cover and simmer for approximately three hours or until the beans are cooked. Stir about once every hour.

When beans are about done, in a frying pan put the olive oil, add the onions and the garlic, and saute them for 3 to 5 minutes.

In a separate pot, cook the macaroni in boiling water for 10 minutes. Drain macaroni.

Add the macaroni, the tomato puree, the onion and garlic mix, to the pot with the beans and mix everything well. Add salt and pepper to taste.

Serve with grated Parmesan cheese, garlic bread or crackers.

Serves 6 to 8 people.

LENTIL SOUP

Cecy Orrico
Freelance - Westminster

1 pound dried lentils
3 quarts water
1 onion, chopped
1 clove garlic, minced
1 carrot, diced
1 celery stalk, chopped
1 bay leaf
1/4 t. dry mustard
salt and pepper
2 bouillon cubes

Wash and sort lentils. Cook lentils and the rest of the ingredients in a large soup pot. Bring to a boil, and then cover and simmer for two hours.

1 quart water
2 bouillon cubes
1 c. of "Acini de Pepe" pasta or any other small pasta for soup

In a separate pot, boil the water, add the bouillon cubes and the pasta and cook uncovered for 10 minutes. Add pasta and liquid to lentil soup.

NOTE: To give it the flavor of lentils from Nepal, add:

1/4 t. ground turmeric
1/2 t. ground cumin
1/2 t. ground coriander
1/2 t. chili powder

BLACK BEAN & RICE SOUP

Patricia Colantino - Denver
Office Mgr. - Reporting Firm

1 pound (about 2 1/2 cups) dried black beans
6 c. water
4 c. Root Vegetable Stock or instant vegetable stock
1/4 c. olive oil
1 large onion, finely chopped
4 to 6 cloves garlic, minced or pressed
1 1/2 t. ground cumin
1 1/2 t. oregano leaves
about 2 t. salt
1 1/2 c. clooked brown rice
2 to 3 T. red wine vinegar
2 c. sour cream
4 green onions (including tops), thinly sliced
6 radishes, thinly sliced
lime or lemon wedges

Rinse beans and sort through, discarding any foreign material. Drain well. Place beans and water in a 4 to 5 quart kettle and bring to a boil over high heat. Cover, reduce heat, and simmer until beans swell and absorb most of the water (30 to 45 minutes). Add stock and continue simmering, covered, until beans are tender (about 1 more hour).

Meanwhile, heat oil in an 8-inch frying pan over medium heat. Add onion, garlic, cumin, and oregano and cook, stirring, until onion is soft. Set aside.

In a blender or food processor, whirl about 2 cups of the beans and a little broth until smooth; return puree to kettle. Stir in 2 t. salt, onion mixture, rice and vinegar. Cook over medium heat until soup is steaming. Add more salt if needed. Pass sour cream, green onions, radishes, and lime wedges at the table. Makes 14 to 16 cups.

7-UP SALAD

Joan Parker - Dep. Clerk
Morgan District Court

2 pkg. lemon jello
2 c. boiling water
2 c. 7-Up

Mix and allow to congeal slightly.

ADD:

1 No. 2 can crushed pineapple (drain and reserve juice)
2 or more sliced bananas
chopped nuts
1 c. miniature marshmallows

AFTER SET, TOP WITH TOPPING:

1/2 c. sugar
2 T. flour
1 beaten egg
1 c. pineapple juice

Cook until thick, add 1 T. butter; cool.
Add 2 c. whipped cream or Cool Whip.
Spread over gelatin.

SUGAR-FREE JELLO SALAD

Colleen Williamson
Secretary - 4th Judicial
District Montana

1 lg. pkg. sugarless Jello (I use orange or raspberry)
8 oz. crushed pineapple

Bring pineapple and syrup to a boil; add Jello and
stir until dissolved. Cool.

Add:

2 c. buttermilk
1 (8 oz.) Cool Whip
1/4 c. nuts

Chill.

PASTA SALAD

Angela Jorgenson - Deputy Clerk
Morgan District Court

- 1 pound cooked, drained spaghetti (3 c. dry pasta)
(I like to use the multi-color corkscrew pasta)
- 1 chopped green pepper
- 1 c. celery diced
- 1 chopped cucumber, peeled
- 1 chopped red onion
- 1 T. vinegar
- 1 bottle (reg. size) Kraft's Zesty Italian Dressing.
- Schillings Salad Supreme (start with 2 - 3 t., add to taste)

Mix and marinate overnight. Before serving add chopped tomato, sliced olives, diced cheese and meat (optional).

(I chop the tomatoes the night before and put in separate bowl and in the morning lift the tomatoes out of juice)

I use Hard Pastromi serving out of doors. May use shrimp, tuna or chicken. Have had broccoli flowers (steamed 5 min).

PRETZEL SALAD

Kay McMillan - Clerk
Morgan District Court

Crust:

- 2 c. crushed pretzels
- 1 T. sugar
- 3/4 c. melted margarine

Filling:

- 1 (8-oz.) pkg. cream cheese
- 1 c. sugar
- 1 (4-oz.) container frozen whipped dessert topping, thawed

Topping:

- 2 c. pineapple juice
- 2 (3-oz.) pkgs. strawberry flavored gelatin
- 2 (10-oz.) pkgs. frozen strawberries

Combine the crushed pretzels and 1 T. sugar. Add margarine, stirring until well combined. Press onto the bottom of a 13 x 9 x 2-inch baking pan. Bake in a 350 oven 6-10 minutes. Cool.

Filling: Beat together cream cheese and 1 c. sugar until dissolved. Fold in dessert topping. Spread mixture over cooled crust.

Topping: Combine pineapple juice and strawberry gelatin in a small saucepan. Cook over medium heat until gelatin is dissolved. Add strawberries. Pour gelatin mixed over cream cheese layer. Cover and chill 6 hours or overnight. Cut into squares to serve. Makes 15 servings.

EASY ORIENTAL SALAD

Sharon L. Gaughan - Official
4th Judicial District Montana

- 1 pkg. slaw mix
- 1 pkg. crushed Ramen noodles (Oriental flavor)
- 1/4 c. oil
- 1/4 c. vinegar
- 1 T. sugar
- 2 T. sesame seeds
- 1 t. butter or margarine
- 1 c. of cooked shrimp or diced cooked chicken (optional)

Brown sesame seeds in butter; set aside. In shaker mix together oil and vinegar, sugar and the seasoning packet from the Ramen noodles. Pour over slaw mix and coat evenly, add Ramen noodles and shrimp or chicken and refrigerate at least 1/2 hour before serving.

POTATO SALAD

Cecy Orrico
Freelance - Westminster

- 12 large potatoes
- 1 medium-sized onion
- 1 large carrot
- 2 celery stalks
- 4 hard-boiled eggs
- 2 c. mayonnaise
- 1/3 c. cider vinegar
- 1 T. celery seed
- salt and pepper to taste

Cook potatoes in their skins. Be careful not to overcook potatoes. Peel and dice them in big pieces.

Finely chop the onion, celery, and carrot. Coarsely chop the eggs. Mix together mayonnaise and vinegar.

Mix all the ingredients very well and chill before serving. Serves 10 to 12.

HOT CHICKEN SALAD

Lisa Wurst
Freelance - Highlands Ranch

- 1 c. fat-free mayonnaise
- 1 t. lemon peel
- 2 t. lemon juice (fresh preferred)
- 2 t. minced onion
- 1/2 t. salt
- 2 1/2 c. cooked chicken - diced
- 1 c. chopped celery
- 1 c. sliced or chopped almonds (toasted)
- 1/2 c. grated cheddar cheese
- 1 c. crushed potato chips

Blend mayonnaise with lemon peel, juice, onion and salt.
Mix with chicken, celery and almonds.

Spoon into casserole dish. Top with cheese and chips.
Bake at 400 for 15 minutes. Serve on bed of watercress.
May substitute shrimp, turkey or crab for chicken.

FRUIT SALAD

Carin Geist
Freelance - Denver

- 3 oz. pkg. instant vanilla pudding
- 1 can (15.25 oz.) crushed pineapple (DON'T DRAIN)
- bananas
- mandarin oranges
- strawberries
- Cool Whip
- walnut pieces

Mix pudding with undrained crushed pineapple. Spread in bottom of clear round bowl. Layer bananas, mandarin oranges, strawberries. Spread Cool Whip on top. Sprinkle with walnut pieces. Chill.

CHICKEN WALDORF SALAD

Lisa Wurst
Freelance - Highlands Ranch

- 2/3 c. fat-free mayonnaise
- 2 T. cider vinegar
- 1 t. salt
- 4-5 c. cut-up cooked chicken
- 1 c. sliced celery
- 1 c. minced green pepper
- 2 t. grated onion
- 2 c. diced unpeeled red apples
- 2/3 c. chopped walnuts or pecans

In large bowl, combine mayonnaise, vinegar and salt. Add chicken and remaining ingredients. Toss well. Cover and refrigerate.

HOLIDAY JELLO SALAD

Lisa Wurst
Freelance - Highlands Ranch

6 oz. pkg. of lime Jello

Make Jello and let set until wiggly.

Add:

- 2 c. celery cut into small pieces
- 1/2 c. pecans cut into small pieces
- 2 red apples cut into small pieces (leave peelings on)

Refrigerate two hours.

MEXICAN POTATO SALAD

Mary Abernathy Seal
Editor, "The Luminaria"
New Mexico Court Reporters Association

4 medium potatoes
1/2 c. oil
1/3 c. vinegar
2 t. chili powder
1 t. seasoned salt
1/4 t. salt
1/2 t. Tabasco
1 (8-oz.) can Niblets corn
1/2 c. celery
1/2 c. chopped red or green pepper
1/2 c. sliced black olives
1/4 c. chopped red onion
tomato wedges

Cook potatoes in 2-quart saucepan 30-35 minutes.
Drain. While still warm, peel and cube.

In bowl, combine oil, vinegar, chili powder, salt,
Tabasco. Add to potatoes, toss to coat. Cover and chill
one hour.

Add remaining ingredients and garnish with tomato
wedges. Served chilled. Serves 8 - 10.

BEAN PASTA SALAD

Cecy Orrico
Freelance - Westminster

2 c. spiral noodles
2 cans three-bean salad, drained
1 1/2 c. mayonnaise

Cook noodles in rapidly boiling water for 12 minutes.
Drain. Add beans and mayonnaise. Mix everything very
well and chill before serving. Serves 6 to 8.

TWENTY-FOUR-HOUR DESSERT FRUIT SALAD

Marilyn Diggs - Official
Arapahoe District Court

2 eggs, beaten
1/4 c. sugar
2 T. vinegar
1/4 c. butter or margarine, softened
2 cans (1 lb. each) light sweet cherries, pitted and drained
2 cans (13 1/4 oz. each) pineapple tidbits, drained
2 c. sliced oranges, halved and drained
2 c. miniature marshmallows
1 c. heavy cream, whipped
salad greens (optional)

Mix first 3 ingredients in top part of double boiler. Put over simmering water and cook, stirring, until smooth and thickened. Add butter, stir until melted, then cool. Turn into large bowl and fold in fruits, marshmallows and whipped cream. Chill 24 hours before serving. Serve on greens, if desired. Makes 8 to 10 servings. May substitute 2 c. drained canned mandarin oranges for fresh.

CHICKEN MACARONI SALAD

R.E. Bender - Reporter
6th District - Durango

2 c. cooked, warm macaroni	1 T. oleo
1/2 c. sliced green onions	1/2 c. black olives
1 minced clove garlic	1 T. oil
1/2 red pepper in thin strips	1 c. blanched green peas
12 oz. cubed chicken	

Dressing:

1/4 c. wine vinegar	2 t. Plochman's Mustard
1 minced garlic clove	1/4 t. dill
1/2 t. basil	1/4 t. salt
1/2 t. red pepper sauce	1/4 t. pepper
1/4 c. oil	

Whisk viniagrette sauce in serving bowl, adding onions and green or red peppers. Saute garlic in oleo and oil, then saute chicken with salt and pepper till tender done. Drain on towel. Add chicken, warm peas, and macaroni to dressing and toss gently.

MANDARIN SALAD WITH ALMONDS

Meg Tirdel - Official
Arapahoe District Court

1/2 c. sliced almonds
3 T. sugar
lettuce
mandarin oranges, drained and chilled
celery, cucumbers, mushrooms, chopped or sliced
2 green onions, chopped (optional)
cocktail/small salad shrimp (optional)
artichoke hearts, avocado - chopped (optional)

In small pan over medium heat, cook almonds in sugar, stirring occasionally to coat nuts. Watch out, they may burn easily, so toss and remove from heat quickly. Cool and store in air-tight container.

Mix all dressing ingredients in jar, shake well and chill. Toss all salad ingredients, except for oranges, almonds and lettuce, in prepared dressing. Just before serving, toss in lettuce and oranges. Top with almonds and gently mix in.

Dressing:

1/2 t. salt
dash of pepper
1/4 c. vegetable oil
1 T. chopped parsley
2 T. sugar
2 T. vinegar
4-5 drops Tabasco
Wine vinegar to taste (Regina) (12 shakes)

FRESH SPINACH WITH SCALLIONS

Marlene Waite - Official
Arapahoe District Court

1 bunch fresh spinach, washed well and trimmed
3 scallions, washed, trimmed, and chopped
1 t. olive oil

Tear spinach into bite-sized pieces. It will wilt so you don't have to chop or tear into real small pieces. Saute scallions in olive oil in a nonstick skillet for a few minutes; then add spinach. Sprinkle with salt to taste and just a pinch of sugar. Cover and cook over low heat for two or three minutes, just until wilted. Serve immediately, with vinegar, if desired. Serves 2.

CRANBERRY REFRESHER

Marlene Waite - Official
Arapahoe District Court

2 envelopes unflavored gelatin
grated peel and juice of 1/2 lemon
Grind or chop fine in food processor or blender:
2 c. cranberries
1 apple
1 orange

Add 1 1/2 c. sugar to cranberry-apple-orange mixture and mix well. Chill, stirring occasionally to mix sugar, 2 hours or overnight.

Soften gelatin in 1 c. cold water. Cook over low heat, stirring until dissolved. Add 3/4 c. water and lemon peel and juice. Chill until consistency of unbeaten egg whites. Fold in cranberry mixture. Pour into mold. Chill until firm. 8 servings.

WILD RICE CHICKEN SALAD

Teresa Copoley
Official/Freelance
Grand Junction

4 c. cooked wild rice
2 c. cooked chicken, cubed
1/2 c. thinly sliced green onion
1 (8 oz.) can sliced water chestnuts, drained
1/2 lb. seedless green grapes
2/3 c. cashews
salt and pepper to taste

In a large bowl, combine rice, chicken, onion, water chestnuts and seasonings. Set aside.

Dressing:

1/2 c. mayonnaise 1 t. lemon juice
1/4 c. milk 1/2 t. tarragon

In a small bowl, combine ingredients. Pour over salad mixture and mix thoroughly. Refrigerate until chilled. Just before serving, fold in grapes and cashews. Serves 4 to 6.

FAVORITE CARROT SALAD

Marlene Waite - Official
Arapahoe Distric Court

1/4 c. walnut pieces
1 T. shredded coconut
2 c. grated carrot
1 apple, cored and grated
zest and juice of 1/2 lemon
1/2 c. orange juice
1/2 c. currants
dash salt
1 1/2 t. grated fresh ginger or chopped candied ginger

Toast walnut pieces for 10 minutes and coconut for 5 minutes in a 300 degree oven. Chill.

Combine grated carrots, apple, lemon zest, orange and lemon juices, currants, salt and ginger. Add walnuts and coconut and serve. Serves 4.

HOT CHICKEN SALAD

Gail Inderwish
Freelance - Denver

- 4 chicken breasts, cooked and diced
- 1/3 c. slivered almonds
- 1 (8-oz.) can water chestnuts, drained and sliced
- 1 (2-oz.) jar pimentos or olives
- 1/4 t. celery salt
- 1 t. salt
- 1/8 t. pepper
- 2 T. lemon juice
- 1 c. mayonnaise
- 3/4 c. cheddar cheese grated
- 1/2 c. French fried onions

Mix all ingredients except cheese and onions. Bake at 350 for 15 to 20 minutes. Add cheese and onions and bake for 10 additional minutes.

CHICKEN FRUIT SALAD

Meg Tirdel - Official
Arapahoe District Court

- 5 c. cooked chicken breasts (3 whole breasts)

Bake chicken at 350 for 45 minutes or till tender.
Remove skin and bone, cut into small pieces.

- 1 c. pineapple tidbits, drained
- 1 c. seedless green grapes
- 1 c. chopped red apples (crisp Red Delicious or Macintosh or Granny Smith)
- 1 c. chopped walnuts
- 1 1/2 c. Hellmann's mayonnaise, thin slightly with milk

Combine all ingredients. Mix well. Cover & chill for 2 to 3 hrs. or overnight. Yields 8 to 10 servings. Serve on lettuce leaf. Top with parsley sprig.

HARVARD BEETS

Kay McMillan - Clerk
Morgan District Court

Wash 6 medium beets; cook them in boiling water until tender; remove the skins. Cut the beets into thin slices or cubes. Mix 1/2 c. sugar and 1/2 T. cornstarch. Add 1/2 c. vinegar and let the sauce boil for 5 minutes. Stir the sauce constantly. Just as you take the sauce from the fire, add 2 T. butter. Pour the sauce over the beets. Let them stand on the back of the stove for a few minutes so that the beets may absorb the sweet-sour flavor of the sauce.

BAKED BEANS

Yvonne Diekman
Honorary Member - LaJunta

2 pounds navy or pea beans (1 qt.)
1 t. salt
3 T. brown sugar
1/3 c. molasses
2 t. dry mustard
2 (1 pound) cans tomatoes (1 qt.)
1 medium onion, sliced
3/4 pound fat salt pork

Cover beans with cold water and soak overnight. Drain, add cold water to cover and simmer until skins burst, 1 to 1 1/2 hours. Turn into heavy casserole or bean pot without draining.

Combine salt, brown sugar, molasses, mustard, tomatoes and onion; add to beans. If liquid does not cover beans, add hot water.

Scrape salt pork rind and cut deep gashes in fat 1/2" apart. Press into beans leaving only rind exposed. Cover and bake in slow oven (275) 6 to 8 hours, adding more water as needed to keep beans covered. Remove cover during last half hour of baking. Serve with ketchup or chili sauce. Makes 8 to 12 servings.

To keep the gas out of beans, add 1 T. cooking oil and 1 T. ginger at the same time you add the other ingredients. It works!

SCALLOPED CORN

Carin Geist
Freelance - Denver

1 can whole corn (drained)
1 can cream-style corn
1 8-oz. container sour cream
salt and pepper
2 eggs beaten
1/2 stick margarine (melted)
1 box Jiffy cornbread mix
1 c. shredded cheddar cheese

Mix corn, sour cream, eggs, margarine, Jiffy, salt in bowl. Pour into buttered 2 qt. casserole dish. Bake at 350 for 35 minutes. Remove from oven and sprinkle with cheddar cheese. Return to oven until cheese melts.

WYATT'S GLAZED CARROTS

Kay McMillan - Clerk
Morgan District Court

1 pound carrots (fresh or frozen)
salt
orange juice (1/2 cup)
3 T. oleo
1 (4 oz.) can mandarin oranges
4 t. sugar

Peel and slice fresh carrots. Cook 30 minutes until tender (if frozen, cook according to directions); drain. Combine sugar, orange juice and oleo; simmer until mixture thickens. Add mandarin oranges and stir. Place carrots in serving pan. Pour sauce over carrots. Place in 375 degree oven until heated thoroughly.

PARMESAN BAKED POTATOES (Low calorie)

Cynthia Daly - Division 1
Arapahoe District Court

- 2 T. butter or margarine
- 3 T. nonfat grated Parmesan cheese
- 8 medium unpeeled red potatoes, halved lengthwise

Melt butter in a 13 x 9 baking pan. Sprinkle Parmesan cheese over butter. Place potatoes with cut side down over cheese. Bake, uncovered, at 400 degrees for 40 to 45 minutes or until tender. 8 servings.

SAVORY BAKED MASHED POTATOES

T.G. Frerichs
Asst. Div. Clerk - Div. 1
Arapahoe District Court

Mash 4 or 5 potatoes in the usual way with milk, evaporated skim milk, or Half & Half and butter or margarine. Add 1 clove minced garlic, salt to taste, 2 t. parsley flakes, and 1/4 c. chopped onion or 2 or 3 chopped scallions. Mix and add grated cheese, about 1/2 c. You can use cheddar or Monterey Jack or Farmer, and nonfat works well. Put in greased baking dish and sprinkle with paprika. Bake at 350 degrees for 15 to 20 minutes. These can be made ahead and reheated.

BEAN DISH

Gail Inderwish
Freelance - Denver

- 8 slices of bacon
- * 1 can cut green beans
- * 1 can green lima beans
- * 1 can kidney beans
- 1 can or jar B & M beans
- 1 small onion chopped
- (* Drain these three cans)

Sauce:

- 1 T. worchestershire
- 3 T. vinegar wine
- 1 t. salt
- 1/2 c. catsup
- 1/2 c. brown sugar

Mix sauce and let sugar dissolve. Put beans in baking dish and add onion. Pour sauce over beans and stir slightly. Place eight slices bacon on top. Bake at 300 one hour or longer, if needed.

HINT: Brown bacon first to reduce the fat.

RICE - BRAZILIAN

Cecy Orrico
Freelance - Westminster

- 2 c. Uncle Ben's Converted Rice
- 1/4 c. vegetable oil
- 1/2 t. onion salt
- 1/2 t. garlic salt
- 4 c. hot water

In a medium-sized saucepan, mix all the ingredients very well. With the burner on high temperature, bring to a boil; cover and simmer on low temperature for approximately 25 minutes or until all the water has evaporated. Serves 6.

REFRIED BEANS

Cecy Orrico
Freelance - Westminster

1 pound pinto beans
2 quarts of water
1 medium-sized onion, diced
4 boullion cubes (chicken or beef)
4 strips of bacon (optional)
or 1 ham hock (also optional)
salt and pepper to taste

Thoroughly wash and drain beans; discard any foreign material. Combine beans in a 3-quart pan with water, onions, and bacon or ham hock. Bring to a boil, cover, and simmer for three or four hours, until beans are tender. Every half hour or so stir and check to see if you need to add water; if the beans look dry add boiling water, one cup at a time. When beans are cooked, the broth should be thick, rather than watery. Remove bacon or ham hock. Mash beans with a potato masher, or mash them through a food processor. If beans are not thick enough, return them to the stove and continue cooking, stirring frequently until beans are thickened. Serve hot or reheat.

APRICOT-GLAZED CARROTS

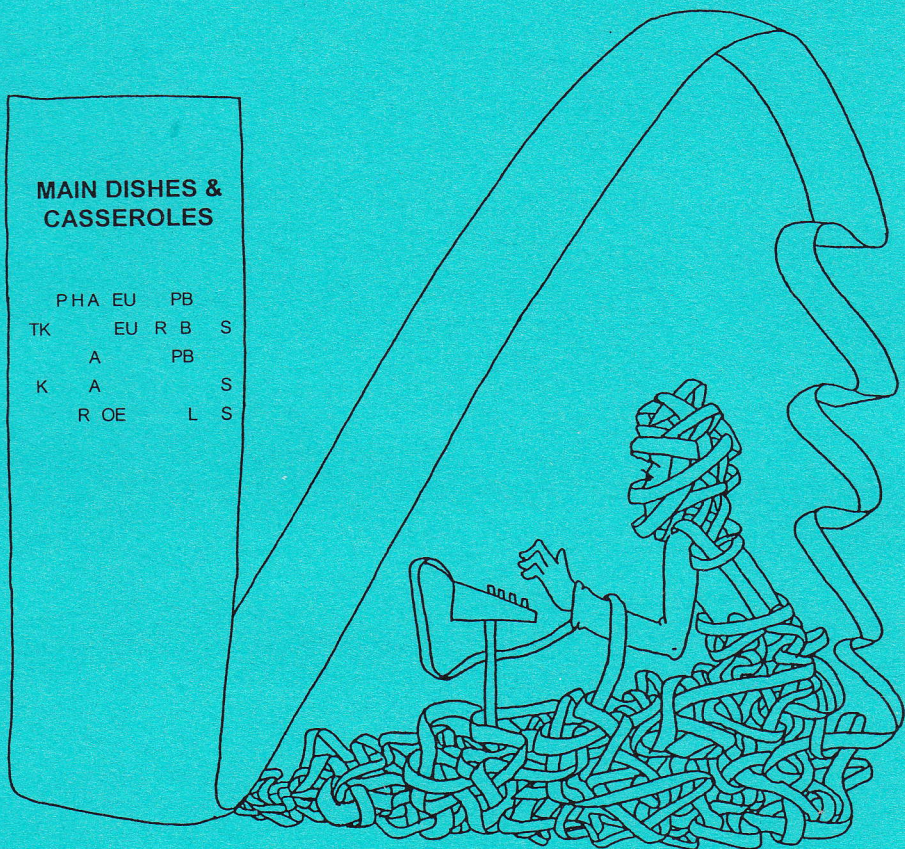
Lori Porter
Freelance - Montrose

2 pounds carrots, cut on diagonal
3 T. butter or margarine
1/3 c. apricot preserves
1/4 t. ground nutmeg
1/4 t. salt
1/2 - 1 t. freshly grated orange peel
2 t. fresh lemon juice
parsley for garnish

Cook scraped and cut carrots in salted water until just tender, about 20 minutes. Drain. Melt butter and stir in preserves until blended. Add nutmeg, salt, orange peel and lemon juice. Toss carrots with apricot mixture until well coated. Garnish with parsley and serve at once. Serves 4 to 6.

**MAIN DISHES &
CASSEROLES**

	PHA	EU	PB	
TK		EU	R B	S
	A		PB	
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EGG BAKE

Marilyn Diggs - Official
Arapahoe District Court

6 eggs
2 c. milk
1 $\frac{1}{2}$ oz. sausage
1 c. cheddar cheese, shredded
2 slices bread, cubed
1 t. salt
1 t. dry mustard

Fry sausage. Beat eggs, add milk. Add remaining ingredients. Bake at 350 for 45 minutes to 1 hour 10 minutes. Let stand several minutes before cutting. Serves 4 to 6. (Test doneness by making slit in middle; if runny, not done.)

JIFFY POTATO CASSEROLE

Marilyn Diggs - Official
Arapahoe District Court

1 can (10 $\frac{3}{4}$ oz.) cream of potato soup
1 can (10 $\frac{3}{4}$ oz.) cream of celery soup
1 c. milk
1 carton (8 oz.) dairy sour cream
1 pkg. (2 lbs.) frozen hash brown potatoes thawed.
(Mr. Dell's)
salt and pepper to taste
grated cheddar cheese (optional)

Combine soups, milk and sour cream. Mix until smooth. Add potatoes, salt and pepper. Mix lightly but thoroughly. Put mixture in 9 x 13 pan. Bake, covered, in oven preheated to 350 about 1 $\frac{1}{4}$ hrs. Sprinkle top with cheese, if desired, during last 30 minutes of baking time. (12 servings)

CHICKEN MARENGO

Susan Thomas - Law Clerk
Arapahoe County

2 1/2 - 3 lb. broiler, frozen cut in pieces
1/4 c. flour
1 t. salt
1/4 t. pepper
2 T. salad oil
1/2 c. hot water
1 beef bouillon cube
1 clove garlic
1 can (3 oz.) mushrooms (undrained)
2 cans (8 oz.) tomato sauce
1 t. sugar

Wash chicken and dry with paper towels. Combine flour, salt and pepper - coat chicken. Brown chicken in hot oil in large skillet. Add hot water, bouillon cube, garlic, mushrooms, tomato sauce and sugar. Bring to boiling; reduce heat; simmer covered 30 to 40 minutes or until chicken is tender. Serve with spaghetti. Serves 4.

CHICKEN AND RICE

Marilyn Diggs - Official
Arapahoe District Court

Mix: 1 (6 oz.) pkg. Uncle Ben's wild and white rice
1 can mushroom soup
1 large can chop suey vegetables, undrained

Place chicken pieces on top of rice mixture. Pour melted butter over chicken. Season chicken only. Bake 1 hour 20 minutes at 350 and 40 minutes at 250.

BAKED MOSTACCIOLI

Susan Thomas - Law Clerk
Arapahoe County

- 1 c. chopped onion
- 1 T. vegetable oil
- 2 1/2 T. parsley
- 1 t. minced garlic
- 1 (28 oz.) can whole tomatoes (undrained)
- 2 t. oregano
- 1 t. sugar
- 1/2 t. basil
- 1 c. frozen tiny peas, thawed
- 1 - 8 oz. pkg. mostaccioli
- 3/4 lb. ground beef
- 1/4 t. salt
- 1 c. ricotta cheese
- 1/4 c. parmesan cheese
- 4 oz. mozzarella cheese, shredded

Preheat oven to 350 and grease 2 qt. oblong dish. Saute onion in oil until almost tender and then add parsley and garlic. Cook for 3 minutes. Chop tomatoes and add to sauteed vegetables. Also add oregano, basil and sugar. Cook 12 minutes. Stir in peas and cook until thickened. Cook pasta and brown meat.

In large bowl, mix meat, pasta and one-half of sauce. Mix ricotta and parmesan. Place half meat mixture in baking dish; cover with ricotta; add remaining meat and the other half of sauce. Bake 20 - 25 minutes. Cover with mozzarella and cook 3 - 5 minutes longer.

TATER TOT CASSEROLE

Gina Japhet,
Division 2 Clerk
Arapahoe District Court

1 1/2 to 2 lbs. hamburger
1 can cheddar cheese soup - small can
1 can cream of mushroom soup - small
1 bag of frozen Tater Tots
1 bag of onion rings
pepper as needed

Mix soups with 1/2 can of water and pour over the layered uncooked hamburger, Tator Tots, onion rings.

Bake for 1 hour to 1 1/2 hours at 350.

SPAGHETTI WITH SHRIMP AND ASPARAGAS

Susan Thomas - Law Clerk
Arapahoe County

2 T. corn oil
3 cloves garlic, minced
1/2 lb. asparagus, cut into 1-inch pieces
1/2 lb. shrimp peeled and deveined
1 c. chicken broth
1/2 t. grated lemon peel (optional)
2 T. lemon juice
2 t. grated fresh ginger or 1/2 t. ground ginger
1 t. cornstarch
8 oz. spaghetti, cooked

In large skillet, heat corn oil. Add garlic and asparagus; saute 2 minutes. Add shrimp; saute 2 minutes or until pink. Combine next five ingredients; add to skillet. Stirring constantly, bring to boil over medium heat; boil 1 minute. Mix with spaghetti.

YELLOW SUBMARINE VEGETARIAN SANDWICH

Marlene Waite - Official
Arapahoe District Court

- 2 c. thinly-sliced onions
- 1 clove garlic, minced
- 3 c. thinly-sliced yellow summer squash
- 3 c. thinly-sliced sweet yellow peppers
- 3 c. sliced mushrooms
- 2 T. chopped fresh basil (optional)
- salt and pepper to taste
- 1 loaf French bread
- 8 oz. thinly-sliced lowfat or nonfat cheddar cheese

Heat small amount of oil in nonstick skillet. Add vegetables. Sprinkle with salt and pepper. Cook, stirring frequently, until tender-crisp, about 5 minutes.

Cut bread in half lengthwise, and open to make a sandwich. Do not cut all the way through. Pile vegetables in bread and top with cheese. Close sandwich and secure with toothpicks. Serve right away. Makes 8 servings.

CHICKEN FAJITAS

Cynthia Daly
Division 1 Clerk
Arapahoe District Court

16 oz. boneless, skinless chicken breasts
6 T. olive oil
2 T. red wine or rice wine vinegar
2 - 4 garlic cloves, minced
1 t. dried oregano
1 T. dried parsley
1/4 t. cumin
1/4 t. seasoned salt
dash red hot pepper sauce
juice of 1 lime
1 medium onion, thinly sliced
1 medium red and 1 medium green bell papper, cut in strips
1/4 t. dried basil
4 flour tortillas

Garnish:

Diced tomatoes, shredded cheddar and/or Monterey Jack cheese, sour cream, salsa

Combine oil, vinegar, garlic, oregano, parsley, cumin, salt, lime juice, and pepper sauce. Add chicken. Let marinate for 1 hour (at least).

Saute onion and peppers in a little olive oil, basil, pepper, parsley, and rice wine vinegar.

Grill chicken until chicken is thoroughly done. Cut chicken into 1/2-inch strips. To serve, place equal amounts of chicken, onion-pepper mixture onto each tortilla. Using garnishes of choice, roll to enclose filling.

WHITE VEGETARIAN LASAGNE

Marlene Waite - Official
Arapahoe District Court

1 8-oz. pkg. lasagne noodles
2 T. vegetable oil
2 c. sliced mushrooms
2 c. broccoli, cut into small flowerets
1/4 c. plus 1 T. flour
1/4 t. salt
pepper to taste
1/4 t. garlic powder
1 c. nonfat dry milk
2 3/4 c. water
1 T. sherry
2 c. lowfat cottage cheese
1 1/2 c. shredded mozzarella cheese

Cook lasagne until just tender. Drain. Heat oil in large saucepan. Add mushrooms and broccoli. Cook 5 minutes. Combine flour, salt, pepper, and garlic powder in small bowl. Combine dry milk and water in another bowl.

Sprinkle flour mixture over vegetables; mix well. Gradually add milk mixture, stirring constantly. Cook until mixture boils, stirring frequently, and continue to cook for 5 minutes. Remove from heat and stir in sherry. Combine cottage cheese and mozzarella in separate bowl.

Spread 1/2 c. of vegetable-sauce mixture in bottom of 9 x 13 pan that has been lightly oiled. Top with 1/3 of the noodles, then 1 c. of sauce mixture. Spoon 1/2 of cheese mixture over noodles. Top with another 1/3 of noodles, then 1 c. of sauce, followed by the remaining cheese. Top with remaining noodles and then remaining sauce.

Cover and bake at 350 degrees for 45 minutes. Serves 6.

BOHNE BEROGGI

Marlene Waite - Official
Arapahoe District Court

Use your favorite sweet dough recipe using about 2 c. liquid or use four loaves of purchased frozen bread dough. Form into small buns the size of a walnut or larger, as desired. Let rise and flatten with hand. Place heaping teaspoonful filling in center of each bun. Fold over and pinch edges together. You can also roll dough out and cut in squares, putting center in center and folding over into triangular shapes. Place in greased pans and bake about 20 minutes at 350 degrees or until lightly browned.

Filling: Cook until soft 2 c. pinto beans. Pour off liquid and mash; then add 2/3 cup sugar; 1/2 t. salt; 1/4 c. cream or milk. Mix well. Fill buns.

Serve with the following sauce:

2 c. milk or 1 c. milk and 1 c. cream, scalded
2 T. cornstarch
1/2 c. sugar

Combine sugar and cornstarch and add milk. Cook over low heat, stirring constantly until thickened. These freeze well. Freeze sauce separately.

KANSAS CHICKEN CASSEROLE

Lisa Buscietta
Former Clerk Arapahoe County

3-4 pounds boiled chicken
8 oz. sour cream
1 can cream of mushroom soup
1/2 c. butter
3 c. Ritz crackers, crushed
poppy seeds

Melt butter in saucepan. Blend in crushed crackers and set aside. Shred chicken into large strips. Mix shredded chicken, sour cream, soup, and 3 T. water. Pour into 9 x 13 inch baking dish. Sprinkle cracker mixture on top. Then sprinkle with poppy seeds. Bake at 350 for 30 minutes.

CHICKEN TORTILLA CASSEROLE

Melody Jeffries Peters
Official 21st Judicial
District (Montana)

1 can cream of mushroom soup
1 can cream of chicken soup
2 c. cooked chicken
1 small can sliced green chiles
4 - 5 flour tortillas
2 c. grated mozzarella or Monterey Jack cheese

Mix soups, chicken and chiles. Lay tortillas to cover bottom layer of casserole dish. Add a layer of the soup mixture and a layer of cheese. Continue layering until gone. Bake at 350 for 30 minutes.

CHICKEN ENCHILADAS

Theresa Ornelas
Freelance - Ft. Lupton

20 medium-sized flour tortillas
1 1/2 lb. Monterey Jack cheese, sliced 1/8 inch thick
in 2 x 5 inch slices
10 c. shredded or chopped cooked and boned chicken
1 large can Ortega green chiles

Soften tortillas by heating slightly in microwave. On flat, warm tortilla, place 1/2 c. chicken in the center. Use 1 chili pepper (seeded, rinsed and dried off) and top with sliced cheese to cover pepper. Fold tortilla to center from sides. Fasten with toothpick and put in greased pan.

Mix together:

3 cans cream of chicken soup
1 1/2 t. cumin
1 c. grated cheddar cheese
1 c. milk
1/2 t. lemon juice
1 1/2 c. mayonnaise

Heat, do not boil, and pour over enchiladas. Top lightly with more cheese and heat through in oven at 375 for 25 to 30 minutes.

CHICKEN ENCHILADAS

Sharon L. Gaughan
Official - 4th Judicial
District Montana

- 1 doz. medium-sized flour or corn tortillas
- 5 boneless chicken breasts
- 1 can green enchilada sauce
- 1 can cream of mushroom
or cream of chicken & mushroom soup
- 4 oz. cream cheese
- 4 oz. sour cream
- 4 c. shredded mozzarella cheese
- 1 small can green chiles (optional)

Cook and dice chicken and allow to cool for a few minutes. Preheat oven to 400 degrees. Mix together enchilada sauce, soup and chiles. Spray a 9 x 13 baking dish with Pam and lightly coat with enchilada sauce. Dip tortillas in sauce and fill with chicken, shredded cheese and a tablespoon of cream cheese and sour cream. Place in baking dish and add remaining sauce and mozzarella cheese on top. Bake at 400 degrees for 20 minutes or until heated through.

CHILES RELLENOS CASSEROLE

Sherry Richardson
Freelance - Denver

2 cans (7 oz. each) whole green chili peppers
3 c. (12 oz.) shredded sharp cheddar cheese
4 green onions (including tops), thinly sliced
3 c. (12 oz.) shredded mozzarella cheese
6 eggs
3 c. milk
3/4 c. all-purpose flour
1/4 t. salt
2 cans (7 oz. each) green chile salsa

Split chili peppers lengthwise and remove seeds and pith. Spread chiles in a single layer in a greased 9 x 13 baking dish. Sprinkle cheddar cheese, green onions and 1 1/2 c. mozzarella cheese over chiles.

In a bowl, beat eggs, milk, flour and salt together until smooth. Pour over chiles and cheese. Bake in 325 oven for 50 minutes or until a knife inserted in custard comes out clean.

Meanwhile, mix salsa with the remaining 1 1/2 c. mozzarella cheese. Sprinkle over casserole and return to oven for 10 minutes or until cheese melts. Let stand 5 minutes before serving. Makes 10 servings.

TACO PIE

Wendi Colelasure

1 lb. ground beef
1 pkg. of taco seasoning mix
1 frozen pie shell
1 can refried beans
1/2 c. picante sauce
1/4 lb. Velveeta cheese
tortilla chips

Use a fork and poke holes in the frozen pie shell. Heat oven to 350 degrees and place pie shell into oven. Cook until golden brown (approximately 5 minutes). Brown hamburger and drain. Combine hamburger, taco seasoning and picante sauce. Heat refried beans until warm.

Take the pie shell and let it cool for about 5 minutes. Use the refried beans to line the entire pie shell (don't forget the sides). Add the hamburger mixture until heaping in the middle of the pie shell. Place slices of cheese on top with the tortilla chips helping to hold it all in.

Bake your taco pie in oven until cheese has melted. You may want to have lettuce and tomatoes on the side.

You're ready to serve!

SMOTHERED BURRITOS

Shelly Hunter
Freelance - Denver

1 lb. hamburger meat
8 tortillas
1 pkg. El Paso taco seasoning
1 can refried beans
chopped onion
1/4 c. picante sauce
shredded sharp cheddar cheese
1 large or 2 small cans Stoke's green chile and pork

Brown hamburger and drain. Stir in taco seasoning according to directions on package. Stir in refried beans, chopped onion and some of the shredded cheese and picante sauce (mild, medium or hot), according to taste. Spoon mixture into 8 tortillas; roll and put in pan, seam sides down. Spread chile and pork over top; sprinkle with cheese and heat in a 350 oven until it bubbles. Serve with tomatoes, lettuce, black olives, sour cream and avocado dip.

CHICKEN PIE DELUXE

Shelly Hunter
Freelance - Denver

4 c. Pepperidge Farm dressing
1 c. melted butter
2 cans cream of chicken soup
3 c. cooked chicken, cut in pieces
1 pkg. frozen peas
2 T. minced onion
1 small jar pimentos

Mix 4 c. Pepperidge Farm dressing and melted butter and press half of the mixture into bottom of flat baking dish. Stir together 2 cans cream of chicken soup and 3 c. cooked chicken. Add frozen peas, minced onion and pimentos. Pour over dressing mixture. Top with remaining dressing mixture. Bake at 375 for 30 or 40 minutes.

CAVETTINI

Carin Geist
Freelance - Denver

1/2 c. each of shell, elbow, mostaccioli, Kurli Roni cooked
1 lb. hamburger
1 onion
1/2 green pepper
1 t. oregano
6 oz. mozzarella cheese
1 t. garlic salt
16 oz. Ragu Thick & Zesty
16 oz. tomato sauce
1 can mushrooms

Brown hamburger, onion, green pepper & seasoning.
Mix with sauce and mushrooms. Pour over cooked pasta
and stir. Pour into casserole dish, top with cheese. Bake
at 375 for 35 minutes.

CHICKEN CASSEROLE

Shelly Hunter
Freelance - Denver

10 boned chicken breast halves
1 slice Swiss cheese on each
1 to 2 cans cream of chicken soup diluted with 3/4 to
1 1/2 cans milk
4 c. seasoned croutons
1 stick oleo (melt croutons in)

Pour over chicken and cheese. Cover with foil. Bake
at 325 for 1 1/2 hours. Uncover last 10 minutes.

JAMBALAYA

R.E. Bender - Reporter
6th District - Durango

- 2 T. cooking oil
- 1 c. minced onion
- 1 c. minced green pepper
- 4 garlic cloves, minced
- 12 small pork sausage links, cut into 1-inch pieces
- 1 1/2 c. cooked cubed chicken
- 1 1/2 c. cooked cubed ham
- 1 can (28 oz.) tomatoes, cut up and liquid reserved
- 1 c. uncooked long-grain rice
- 1 can (14 1/2 oz.) chicken broth
- 3 T. chopped parsley
- 1 t. salt
- 1/2 to 1 t. ground black pepper
- 1/2 to 3/4 t. dried thyme

In heavy skillet, heat oil over medium. Saute onion, green pepper, garlic and sausage until vegetables are tender. Add chicken and ham; cook 5 minutes. Add all remaining ingredients. Remove to a 2-quart casserole. Bake, covered, at 350 for 1 hour or until rice is tender and liquid absorbed. (I usually end up adding another 1/4 c. or so of rice.)

FAST & EASY CHICKEN POT PIE

Suzanne Geislinger
Official - Colorado Springs

2 cans cream of broccoli soup
1 c. milk
1/4 t. crushed dried thyme
1/4 t. pepper
4 c. cooked cut-up vegetables*
*(one 16 oz. bag frozen vegetable combo -- broccoli, cauliflower, and carrots -- drained with 1 c. cubed cooked potato works well)
2 c. cooked chicken or trukey
1 can (10 oz.) refrigerated biscuits

In 3 qt. baking dish combine soup, milk, thyme, pepper. Stir in vegetables and chicken. Bake at 400 for 15 minutes.

Cut each biscuit into quarters. Remove dish from oven; stir. Arrange biscuit pieces over hot chicken mixture. Bake 15 minutes or until biscuits are golden brown. Serves 5.

DAVID LIKES IT: SWISS'N CHICKEN CASSEROLE

Suzanne Geislinger
Official - Colorado Springs

4 c. chopped, cooked chicken
2 c. sliced celery
2 c. croutons
2 c. (8 oz.) shredded Swiss cheese
1 c. Miracle Whip Light
1/2 c. milk
1/4 c. chopped onion
1 t. salt
1/8 t. pepper
1/4 c. chopped toasted walnuts

Heat oven to 350. Mix all ingredients except walnuts. Spoon into casserole dish, sprinkle with walnuts. Bake 40 minutes or until heated through. Serves 6.

LASAGNA

Cecy Orrico
Freelance - Westminster

MEAT-TOMATO SAUCE:

- 1 lb. lean ground beef
- 1 (29 oz.) can tomato puree
- 1 (15 oz.) can tomato sauce
- 1/4 c. vegetable oil
- 1 medium-sized onion diced
- 2 garlic cloves diced
- 1 T. Italian seasonings
- salt and pepper to taste

In a skillet saute the onion in the vegetable oil for about three minutes. Add the ground beef and brown the meat in medium heat. Add the garlic and the Italian seasonings, salt and pepper, and cook for another two or three minutes. Add the tomato puree and the tomato sauce; bring to a boil. Put this sauce into a crock pot and cook on low for three to four hours. If you don't have time for cooking the sauce in the crock pot, then just simmer the tomato-meat sauce in a covered frying pan or saucepan for about 15 minutes.

CHEESE MIXTURE:

- 30 oz. ricotta cheese
- 2 beaten eggs
- 8 oz. shredded mozzarella cheese
- 1/2 c. grated Parmesan cheese

Mix the above ingredients together. Cook nine lasagna noodles al dente. (Boil in salt water for 10 minutes.) Drain.

Assemble lasagna in a greased 9" x 13" Pyrex dish:

- 1 layer meat-tomato sauce
- 1 layer noodles (3 noodles)
- 1 layer cheese mixture (1/2 the cheese mixture)

Repeat the above. End with one layer of tomato-meat sauce. Sprinkle with Parmesan cheese. Bake in a preheated, 400-degree oven for 30 minutes. Cover with foil, except for the last five minutes of baking. Let stand for 10 minutes before serving.

PIZZA (Cheese & Pepperoni)

Cecy Orrico
Freelance - Westminster

1 loaf of frozen white bread dough
1 (10 3/4 oz.) can of tomato puree
2 T. olive oil
1 T. oregano
1/4 medium-sized onion sliced
1 (12 oz.) package of shredded mozzarella cheese
1/2 c. grated Parmesan cheese
3 1/2 oz. thinly sliced pepperoni

Preheat oven to 400 degrees.

Spray large pizza pan (15") with non-stick oil spray.

Thaw frozen bread in microwave oven for 10 minutes with only 20 percent of microwave power.

Open up bread dough evenly on pizza pan with your hands or the aid of a small rolling pin (5"), and prick dough all over with a fork.

Bake pizza dough in oven for 6 minutes.

Remove from oven and let it cool for 5 minutes.

Drizzle the olive oil on dough;
Spread tomato puree evenly on dough;
Sprinkle it with oregano;
Sprinkle it with Parmesan cheese.

Arrange the sliced onions, the shredded mozzarella and the pepperoni over the pizza.

Bake for 12 minutes at 400 degrees.

MY SITTER'S CHILA QUILES

Suzanne Geislinger
Official - Colorado Springs

25 tomatillos
12 chili serrano
7 dried red chili peppers
1/2 bunch cilantro
1/4 onion
chopped, cooked chicken
1/2 bag taco chips

Sauce: Sour cream & milk or cream cheese & milk

Peel papery outside of tomatillos, put in saucepan with chili serranos, and simmer for 1/2 hour. Combine in blender tomatillos mixture with red peppers, cilantro, and onion. Taste. Too spicy? Add honey. Too thick? Add water. Put mixture back in saucepan, stir in cooked chicken and taco chips. Serve hot with sauce on the side and parmesan cheese sprinkled on top.

EASY CHICKEN WITH RICE

Cecy Orrico
Freelance - Westminster

- 1 can of cream of celery soup
- 1 can of cream of chicken soup
- 1 can of cream of mushroom soup
- 1 c. rice (not Minute Rice)
- 1 chicken cut up
- 1/4 c. butter or margarine melted

Combine the three soups with raw rice and spread evenly in a buttered 9" x 13" baking dish.

Dip or brush one side of the chicken with butter or margarine. Place buttered side up on rice mixture. Sprinkle the top with salt, pepper, and paprika.

Bake at 300 degrees for two hours or until rice is done.

HUNGARIAN PORK CHOPS AND POTATO CASSEROLE

Marilyn Diggs - Official
Arapahoe District Court

6 to 8 pork chops
flour
garlic cloves
1 t. paprika
salt and pepper to taste
1 can cream of mushroom soup
1 1/2 c. milk
8 oz. carton of sour cream

Roll 6 to 8 pork chops in flour. Brown in hot oil in skillet rubbed with garlic. Season with salt, pepper and 1 t. paprika or more to suite taste. Remove chops from pan. Into skillet add 1 can cream of mushroom soup, 1 1/2 c. milk, and 8 oz. carton of sour cream. Stir and heat slowly till hot. Set aside.

Peel 6 potatoes and slice into 9 x 13 pan. Cover with soup mixture. Place browned pork chops on top. Sprinkle with additional paprika. Cover tightly with foil and bake at 350 for 1 hour.

SLOPPY JOES

Lisa Wurst
Freelance - Highlands Ranch

3/4 c. ketchup
2 c. water
1 t. dry mustard
1 t. chili powder
1 small chopped onion
3/4 t. salt
1 T. worcestershire sauce.

Simmer 20 minutes.
Add 2 lbs. browned hamburger.
Simmer until thickens.

TUNA CASSEROLE

Cecy Orrico
Freelance - Westminster

1 1/2 c. elbow macaroni
1 can of tuna (6 1/2 oz.)
1 can cream of mushroom soup
1/2 c. milk
garlic powder
onion powder
black pepper
parsley flakes

Boil elbow macaroni for 10 minutes. Drain.

Add the tuna, the mushroom soup, milk, and a couple of dashes of garlic powder, onion powder, black pepper and parsley flakes. Mix everything together and put it in a greased casserole dish, and bake it in the oven for 20 minutes at 350 degrees. Serves four people.

Note: You may add some cooked vegetables to the casserole before putting it in the oven, such as sauteed mushrooms, peas, et cetera.

BLACK BEANS - BRAZILIAN

Cecy Orrico
Freelance - Westminster

1 lb. black beans
1 bay leaf
1 ham hock or 4 strips of bacon
1/4 c. vegetable oil or bacon grease
1 medium-sized onion, chopped
1 garlic clove, minced
salt and pepper to taste
2 quarts of hot water

Wash black beans very well by placing them in a colander and running cold water over them; check to see if there are any small rocks mixed in with the beans, and discard the rocks, of course.

Place beans, bay leaf, ham hock or bacon in a large soup pot and add the water. Bring to a boil, cover, and then simmer for six hours. Every half hour or so mix the beans, and add hot water in case most of the water has evaporated. When beans are thoroughly cooked, the liquid should have a thick consistency.

After beans are cooked, in a frying pan place 1/4 cup of oil or bacon grease and saute the onions until limp; add garlic and saute for another minute. Add a few ladles of the beans to the onion-and-garlic mixture and mash them with a potato masher or a wooden spoon. Add this mixture to the rest of the beans. Add salt and pepper to taste; mix everything well and cook on low for a few more minutes. If you used bacon while cooking the beans, discard them. If you used a ham hock, shred the meat or cut it in little pieces and add it to the beans. Discard fat and bones. Serve on rice. Serves 6 to 8.

(Note: To make this a low-cholesterol recipe, substitute 4 bouillon cubes for the ham hock or bacon.)

CONTEMPORARY VERSION OF TUNA-NOODLE CASSEROLE

Cynthia Daly
Div. 1 Clerk
Arapahoe District Court

- 1 (12 1/2 oz.) can solid white water-packed tuna, drained,
broken into chunks
- 2 T. olive oil
- 1 large red pepper, thinly sliced
- 1 small onion, diced
- 3 garlic cloves, minced
- *2 1/2 c. half and half
- 1 c. canned chicken broth
- 1/2 c. chopped fresh basil or 3 t. dried, crumbled
- 9 oz. spinach fettuccine, freshly cooked
- 3/4 c. freshly grated parmesan cheese
- 4 T. plain dried bread crumbs

Saute red pepper, onion and garlic in olive oil. Add half and half, broth, basil and simmer mixture about 10 minutes. Mix cooked pasta, all but 4 T. parmesan cheese and sauteed mixture into 2 quart casserole. Sprinkle remaining parmesan cheese and bread crumbs over the top. Bake at 350 for 20-25 minutes.

*You can substitute evaporated skim milk for half and half.

7 LAYER CASSEROLE

Linda Starcevich
Freelance - Denver (Retired)

1/2 c. rice (uncooked)
2 c. whole kernel corn
1 dash salt & pepper
1 medium can tomato sauce
1/2 can water
1/2 c. onion, minced
1/2 c. green pepper diced
1 lb. hamburger
1 dash salt & pepper
1/4 can water

Put in casserole IN ORDER GIVEN. Cover and bake 1 hour at 350 degrees. Serves 4.

MEXICAN CASSEROLE

Clydine Pabst - Official
13th Judicial District

2 lbs. hamburger
1 onion chopped
8 oz. taco sauce
1 small can green chiles
2 cans cream of chicken soup
1 medium can refried beans
taco shells (10 or 12)
8 oz. cheddar cheese (shredded)

Brown hamburger and onion, drain grease and add taco sauce and green chiles and refried beans.

Crumble taco shells in bottom of pan and put meat mixture on top of chips. Mix two cans cream of chicken soup with 1 can milk. Pour over meat.

Sprinkle with shredded cheddar cheese over the top and bake at 350 for 30-40 minutes.

BEEF STROGANOFF

Linda Starceвич
Freelance - Denver (Retired)

1 pkg. noodles or 6 servings rice
2 lbs. round steak or hamburger
1/2 c. chopped onion
1/3 c. flour
1 T. catsup
1/8 t. pepper
1 1/2 c. water & beef bouillon
1/4 t. garlic powder/salt
1/2 t. dill
1 can cream of mushroom soup
1/2 c. sour cream
1 can mushrooms
1 dash parsley flakes

Cook noodles or rice. (Also prepare a vegetable.)
Fry hamburger and onions (or slice meat into 1/2"
slices and cut into 1/2" pieces.

Make bouillon and dissolve flour in bouillon; add
catsup, pepper, garlic powder, and dill to mixture.
Stir until smoth. Add bouillon mixture to hamburger
and bring to boil. Simmer 5 minutes, low heat.

Add sour cream, soup, and mushrooms to hamburger.
Heat thoroughly. Mix with noodles or rice, and
sprinkle with parsley. Serves 6.

CHEESY MACARONI BAKE

Vanessa Hudson
Denver

4 1/2 oz. reduced-fat cheddar cheese
4 1/2 oz. part-skim mozzarella
4 1/2 oz. macaroni
2 c. fresh broccoli florets
2 T. plain wheat germ
1 T. imitation bacon bits
1 T. yellow mustard
1/2 t. salt
pinch of ground red pepper
1 c. evaporated skimmed milk

Preheat oven to 450. Spray 6-cup baking dish with non-stick cooking spray.

Cut cheddar and mozzarella into 1/4-inch cubes.

Boil water and cook macaroni 8 - 10 minutes. Add broccoli to water 3 minutes before the macaroni is done.

Drain macaroni and broccoli and return to the saucepan. Add the cheeses, wheat germ, bacon bits, mustard, salt and ground red pepper to the macaroni and mix well.

Spoon mixture into preped dish; pour the milk evenly over the top and bake till bubbly and golden, about 18 - 21 minutes. Serves 4.

CHICKEN & RICE

Clydine Pabst - Official
13th Judicial District

2 c. minute rice
1 can cream of celery soup
1 can cream of mushroom soup
1 small can mushrooms
1 1/2 c. milk
6 - 8 pieces of chicken
1 pkg. dry onion soup mix

Grease 9 x 13 pan. Pour rice in bottom of pan. In separate bowl mix celery and mushroom soup, mushrooms and milk. Pour all of it over rice. Lay chicken pieces on top of mixture and sprinkle dry onion soup over it. Cover with foil. Bake 3 hours at 300.

HAMBURGER HOT DISH

Linda Starcevich
Freelance - Denver (Retired)

1 c. onion, diced
2 T. butter
1 1/2 lb. hamburger
1 8 oz. pkg. noodles
1 can cream of chicken soup
1 can cream of mushroom soup
1 1/4 c. sour cream
1 can mixed vegetables
1 1/2 t. salt
1/4 t. pepper
1 c. crushed wheat flakes or toasted bread crumbs

Brown onion, butter, and hamburger. Add remaining ingredients. Pour in a 7 1/2 x 2 x 2 pan. Sprinkle with wheat flakes or bread crumbs.

Bake at 350 for 45 minutes. Serves 10.

ZUCCHINI RISATTO OODLES

Kay McMillan - Clerk
Morgan County District Court

4 to 8 medium sliced zucchini
3 lbs. lean ground beef
1 lg. can tomatoes
1 lg. green pepper, chopped
1 c. raw rice
1 lg. onion, chopped
1 t. salt
lots of pepper

Fry ground beef, onions and pepper. Add tomatoes, seasonings and rice; bring to a boil. Put sliced squash in a casserole. Pour the meat mixture over; cover. Bake at 350 for one hour.

HOT - N - HEARTY STEAK PIE

Kay McMillan - Clerk
Morgan County District Court

Fry 1 1/2 c. sliced onions slowly until yellow in 1/3 c. shortening. Remove onions and save until later. Cut 1 1/2 lbs. round steak (lean stew meat may be used) in 1/2 inch pieces and roll in mixture of 1/3 c. flour, 3 t. salt, 1/4 t. pepper. Sear in hot fat until richly browned. Add 3 1/4 c. boiling water, 1 T. worcestershire sauce and sprinkle in any flour mixture that remains. Cover and simmer until meat is tender. 1 hour.

Add 1 c. raw potatoes, cut in 1/2 inch cubes.
Cook 10 minutes.

Pour meat mixture into a 10 x 6 x 2 baking dish and place cooked onions on top.

Top with golden egg pastry:

Sift 1 c. all purpose flour and 1/2 t. salt. Cut in 1/3 c. shortening. Add 1 egg slightly beaten and mix thoroughly. Roll out dough 1 inch larger than your pan. Cut steam vents. Place on meat mixture. Bake at 450 for 25 to 30 minutes. Mix 6 servings.

SWEET POTATO CASSEROLE

Clydine Pabst - Official
13th Judicial District

1 lg. can sweet potatoes, heated in juice, drained and
mashed while still hot.

Melt 1/2 stick butter

Add:

- 1 c. sugar
- 1 t. cinnamon
- 2 eggs
- 1 c. Pet milk
- 1 c. whole milk

Mix above with sweet potatoes.

Pour into large casserole. Bake at 400 for 30
minutes. (It's soupy but thickens.)

Topping:

- 1 c. chopped pecans
- 1 c. corn flakes (crumbled)
- 1/2 stick butter, melted
- 1/2 c. brown sugar

Melt butter, mix with other ingredients. Spread over
potatoes. Bake 20 minutes at 400.

STUFFED ZUCCHINI

Kay McMillan - Clerk
Morgan County District Court

2 (9 inch) zucchini
1 lb. bulk sausage (We like Jimmy Dean's the best.)
1 lg. clove garlic, minced
1/2 medium onion, diced
1/2 (15 oz.) jar prepared spaghetti sauce of your liking
mozzarella cheese or Monterey Jack, grated

Slice zucchini in half lengthwise. Hollow out zucchini, leaving a 1/4-inch rim. Dice zucchini meat. Brown sausage, breaking apart as it browns; drain. Add onion, garlic and zucchini; saute for a few minutes. Add spaghetti sauce. Stuff zucchini with mixture. Sprinkle cheese on top. Bake at 400 in greased dish for 20 to 25 minutes or until cooked through. Makes 4 servings.

CHEESE CRAB PASTA

Barbara Wedgwood Kidneigh
Former Freelance - Denver

1 c. sliced fresh mushrooms
1/2 c. sliced green onion
1/4 c. finely chopped celery
1 t. butter or margarine
1 3/4 c. skim milk
2 T. cornstarch
1/2 t. salt
1/2 t. dried thyme crushed
1/4 t. pepper
1 c. shredded Swiss cheese
7 oz. crab meat drained
1 medium tomato

In saucepan cook mushrooms, onion, and celery in butter till onion is tender. Stir together milk, cornstarch, salt, thyme, pepper. Add to onion mixture all at once. Cook and stir till thickened and bubbly. Stir in Swiss cheese till melted. Carefully stir in crab and chopped tomato. Heat through. Serve over toast squares or pasta. Serves 4. (May use imitation crab.)

BROCCOLI - CHICKEN - CHEESE CASSEROLE

Joyce Martin
Teacher - Denver Academy of
Court Reporting

1 1/2 - 2 stalks fresh broccoli or 2 pkgs. broccoli spears;
thawed
boiling water
1 1/2 - 2 c. cooked chicken breasts, cut into strips
1/4 c. margarine
1/4 c. flour
1/4 t. salt
2 chicken bouillon cubes dissolved in 2 c. water
1 1/2 c. shredded cheese
1 t. Worcestershire sauce

Cook broccoli in small amount of boiling water until almost tender, about 10 minutes; drain and arrange in 12 x 8 x 2 baking dish. Sprinkle with chicken and set aside.

In saucepan, melt margarine, blend in flour and salt until smooth and bubbly. Gradually stir in bouillon until smooth. Stir over low heat and stir in 1 c. cheese and Worcestershire until cheese melts; pour over chicken.

Sprinkle with remaining 1/2 c. cheese. Bake in 400 oven for 20 minutes. Yield: 4 - 6 servings.

JOE'S SPECIAL

Gail Inderwish
Freelance - Denver

1/4 lb. mild Italian sausage or ground beef
2 T. olive oil
1 small onion sliced
2 cloves garlic minced
1 bunch (1 1/2 c.) spinach, washed, trimmed, and shredded
8 eggs, lightly beaten, at room temperature
salt and fresh ground pepper

Remove casing from sausage and slice or crumble. Saute sausage in oil until meat loses raw color. Pour off all but 2 T. of fat. Cook onion and garlic until onion begins to brown. Reduce heat to medium low. Add spinach, eggs, salt and pepper. Season more with ground beef and less with sausage. Cook, stirring frequently, until eggs are nearly set. Serve on warm plates. Serves six. May add cheese and mushrooms.

Hint: Cook spinach, eggs, salt, and pepper separately and then add to sausage mix. Keeps the eggs looking more yellow.

MEXICAN CASSEROLE

Linda Starceвич
Freelance - Denver (Retired)

- 2 lbs. hamburger (raw)
- 1 onion, diced
- 1 can enchilada sauce
- 1 pkg. tortillas (torn pieces)
- 1 can cream of mushroom soup
- 1 small can chopped green chiles
- 1/2 pkg. grated cheese

Add ingredients to RAW hamburger. Put grated cheese on top. Bake at 350, 50-60 minutes. Better if sits in refrigerator over night. Serves 12.

LIGHT QUICHE

Vivian Over - Reporter
Golden

- 1 c. diced lean ham
- 1 frozen deep dish pie shell
- 1 pkg. Egg Beaters (equivalent to 4 eggs)
- 1 c. shredded cheddar light cheese
- 1 (4 oz.) can mild diced green chili peppers
- 1 c. skim or 1% milk
- salt and pepper to taste
- 2 green onions chopped
- 1/2 to 1 c. fresh or thawed frozen broccoli

Mix together and bake 45 minutes in 350 oven. Let stand for 10 minutes before serving.

FIVE CAN BAKE

Linda Starcevich
Freelance - Denver (Retired)

- 1 can cream of mushroom soup
- 1 can chicken with rice soup
- 1 small can Carnation milk
- 1 can boned chicken
- 1 soup can chow mein noodles
- 1 milk can rice (uncooked)
- 1 milk can water

Mix all and put in buttered baking dish. Bake 350 for 45 minutes. Serves 4.

CHICKEN HOT DISH

Linda Starcevich
Freelance - Denver (Retired)

- 3/4 c. green pepper
- 1 c. onion
- 1 can cream of mushroom or celery soup
- 1/2 t. salt
- 1 pkg. noodles (cooked)
- 1 c. celery
- 2 T. oleo
- 1 c. milk
- 4 chicken breasts (boiled & cut)
- grated cheese

Mix all together (EXCEPT CHEESE) and bake at 350 for 1 hour. Remove from oven. Cover with grated cheese and return to oven until melted. Serves 6.

CELERY - ONION CASSEROLE

Thelma Dillon - Administrator
13th Judicial District

- 4 c. chopped celery
- 3 c. chopped onions
- 1 1/2 lb. hamburger
- 1 can mushroom soup
- 1 can bean sprouts
- 1 can bamboo shoots
- 1 can water chestnuts - sliced
- 1 can chow mein noodles

Saute celery and onions for 15 minutes.
Brown hamburger, add soup and rest of ingredients.
Sprinkle on noodles. Bake at 350 for 30 minutes.

MEXICAN CORN CASSEROLE

Kay McMillan - Clerk
Morgan County District Court

- 1 can Mexican corn, drained
- 1 can cream-style corn
- 1/4 c. chopped onion
- 1/4 c. chopped green pepper
- 1/2 t. salt
- 1 c. soda cracker crumbs
- 1 T. sugar
- 2 eggs, well-beaten
- 3 T. butter or margarine, melted
- 1 c. milk
- 1/8 t. black pepper

Beat eggs; add milk and cracker crumbs. Add corn, onion, pepper, seasoning and melted butter. Mix together well. Pour into a buttered 2-quart casserole. Bake at 350 for 1 hour.

MEXICAN HAMBURGER PIE

Linda Starcevich
Freelance - Denver (Retired)

1 lg. hamburger
1 can (small) green chiles
1 can (small) chili beans
1 can Rotel tomatoes
1 onion, diced
some salt
some pepper
sprinkle on Lowrys Season-All
2 c. shredded Monterey jack cheese
10 halved (20) Hungry Jack rolls

Brown hamburger. Add chiles, beans, tomatoes (DRAINED), onion, salt and pepper and Lowrys Season-all. Put this in a round baking dish. Top with shredded cheese. Top with rolls, broken in half.

Bake 20-25 minutes at 350.

Can also be made, instead, with pork and beans (drained), brown sugar, catsup, mustard, salt and pepper, and onion. Serves 3.

TATER TOT CASSEROLE

Linda Starcevich
Freelance - Denver (Retired)

1 lb. hamburger
1 can green beans (any vegetable)
1 can mushroom soup (or celery)
1/2 pkg. Tater Tots (thawed)

Brown hamburger in frying pan or microwave. In a large casserole dish, put the hamburger, beans (or any vegetable, like corn) and soup. Stir. Then place the thawed Tater Tots on top. (To thaw the Tater Tots, let them sit out for about 20 minutes before using OR thaw them in the microwave about 5 - 10 minutes before using.)

Bake uncovered at 350 degrees for about 30 minutes.
Serves 3.

CROCK POT TORTILLAS

Linda Starceвич
Freelance - Denver (Retired)

some precooked roast pork	2 cans chicken broth
some chopped onions	some ground parsley
2 (4 oz.) cans green chiles	touch of garlic

Cut up precooked roast pork and put in a crockpot. Add remaining ingredients, EXCEPT tortillas. Let this mixture cook a couple hours. Thicken with four and pour over tortillas. Warm in the microwave. Serves 4.

KING RANCH MEXICAN CASSEROLE

Linda Starceвич
Freelance - Denver (Retired)

6 chicken breasts (cooked & deboned)
12 oz. grated cheddar cheese
1 can cream of chicken soup
1 can cream of mushroom soup
1 can Rotel tomatoes
some green onions (or white)
some chopped celery
some chopped green pepper
6 corn tortillas

Boil chicken breasts for 30 minutes in lightly salted water. Debone. Combine soup and tomatoes and heat over low heat.

Saute onions, celery, and green pepper. Add to soup mixture.

Layer in 9 x 13 pan:

A little soup mixture
(repeat layers)
3 corn tortillas (dipped in water)
chicken
soup mixture
cheese

Bake at 350 for 30 minutes. Serves 8.

ONE-DISH CHICKEN BROCCOLI RICE

Linda Starcevich
Freelance - Denver (Retired)

- 2 T. margarine
- 1 lg. skinned, boned chicken breasts
- 2 c. frozen broccoli cuts
- 3/4 c. thinly sliced carrots
- 1 can cream of broccoli soup
- 1 c. milk
- 1/8 t. pepper
- 1 1/4 c. quick-cooking rice, uncooked

Cut chicken into thin strips. In skillet, in hot margarine, cook chicken, one-half at a time, until browned. Add broccoli and carrots. Cook until tender-crisp.

Stir in soup, milk, and pepper. Heat to boiling. Reduce heat to low. Cover; simmer 10 minutes or until vegetables are tender.

Stir in uncooked rice. Cover and remove from heat. Let stand 5 minutes. Fluff with fork before serving. Serves 4.

BUNDLED BURGER MEAL

Linda Starcevich
Freelance - Denver (Retired)

- 1 lb. hamburger (raw)
- 2 (1 oz.) pkgs. onion gravy mix*
- 1 (10 oz.) pkg. frozen corn*
- 1 (10 oz.) pkg. frozen French fried

Shape meat into four patties. Put each burger on a square of heavy-duty tin foil (about 16 x 16 inches). Sprinkle each burger with one-half packet of dry gravy mix.

*NOTE: You can also use beef gravy mix, instead of onion. You can also use mixed vegetables, instead of corn.

Thaw corn and fries until they can be separated. Put a fourth of the corn on top of each burger. Put a fourth of the fries on top and around the burgers. Sprinkle each burger with salt and pepper to taste.

Bring the long sides of foil up over food. Make a double fold, leaving an air pocket so foil does not touch food on the top. Close ends of foil with a double fold. Bundles should be sealed tightly to allow food to steam. Bake at 350 degrees about 1 hour. Serves 4.

CHEESE 'N SAUSAGE CASSEROLE

Linda Starceвич
Freelance - Denver (Retired)

1/2 lg. bulk pork sausage
3/4 c. sliced mushrooms
1/4 c. sliced green onions
1/2 lg. Velveeta cheese, cubed
4 c. 3/4" bread cubes
1 c. milk
4 eggs beaten
1 can corn (optional)

MAKE SEVERAL HOURS BEFORE SERVING AND
REFRIGERATE.

Brown sausage; drain. Add vegetables, continue cooking
5 minutes; drain. Set aside to cool 10 minutes.

Stir together sausage mixture, cheese cubes, and bread
cubes; place in greased 8" square baking dish.

Beat milk and eggs. Pour over sausage mixture. Cover
and refrigerate several hours.

Preheat oven to 350 degrees. Remove cover. Bake 50-55
minutes or until golden brown. Let stand 10 minutes
before serving. Garnish as desired. Serves 6.

CHICKEN BROCOLLI ORIENTALE

Linda Starcevich
Freelance - Denver (Retired)

- 1 T. vegetable oil
- 1 lb. boned, skinned chicken strips
- 2 small onions, 1-inch squares
- 1 green/red pepper, 1-inch squares
- 1 can cream of broccoli soup
- 3 T. water
- 1 T. soy sauce
- 2 (3 oz.) pkgs. chicken flavor Ramen soup

Cut chicken into strips. In skillet, in hot oil, cook chicken, one-half at a time, until browned. Add onion and pepper. Cook until tender-crisp.

Stir in soup, water, and soy sauce. Heat to boiling. Reduce heat to low. Cover; simmer 5 minutes or until vegetables are tender.

Meanwhile, prepare Ramen noodle soup according to package directions. Add seasoning packet; drain noodles. Serve chicken over noodles. Serves 4.

FIREHOUSE CASSEROLE

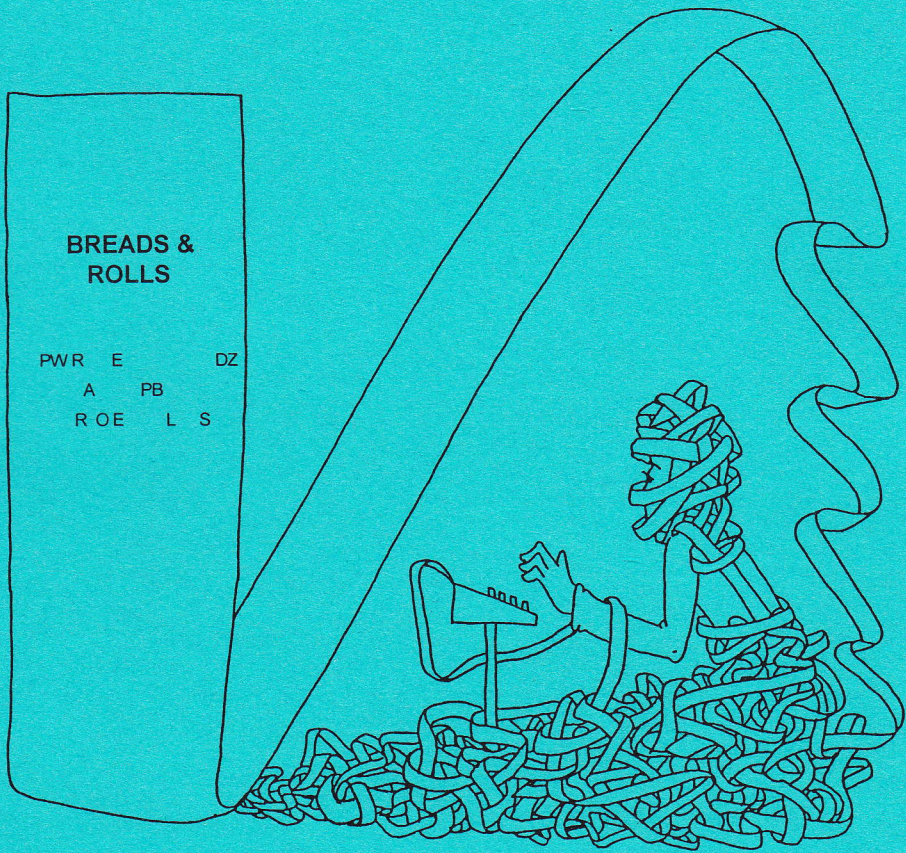
Linda Starcevich
Freelance - Denver (Retired)

- 1 lb. hamburger
- 2 lbs. Italian sausage
- 2 c. diced green pepper
- 2 c. diced celery
- 1 medium diced onion
- 2 pkgs. Grandma's wide egg noodles
- 2 cans tomato sauce
- 1 can tomato soup
- 1 lb. grated Longhorn cheese

Crumble and brown hamburger and sausage in large pan. Drain. Saute green pepper, celery, onion, and sliced mushrooms (if desired) until tender. Cook Grandma's wide egg noodles using directions on package. Combine meat, noodles and vegetables with tomato sauce and soup. Bake at 350 for 35 minutes. Sprinkle grated cheese on top and bake another 10 minutes or until cheese melts. Serves 8.

BREADS &
ROLLS

PWR E DZ
A PB
ROE L S



PEAR BREAD

Dee Helfrich
Honorary Member - Arvada

3 c. flour
1 t. soda
1/4 t. baking powder
1 t. salt
1 T. ground cinnamon
1 c. chopped pecans
3/4 c. vegetable oil
3 eggs, slightly beaten
2 c. sugar
2 c. peel and grated pears
2 t. vanilla

Mix together oil, eggs, sugar, pears, and vanilla.
Combine dry ingredients in large bowl. Stir into
mixture just until moistened.

Put into two greased and floured loaf pans. Bake at 325
degrees for 1 hour and 15 minutes or until wooden pick
comes out clean. Cool in pan 10 minutes; remove from
pan, and cool completely. Yield: 2 loaves.

IRISH BREAD

Tom Cavanagh
Freelance - Lamar

2 c. flour
3 t. baking powder } or 4 t. powder
1 t. baking soda }
1/2 t. salt
3 T. shortening
3/4 to 1 c. milk
1/2 c. raisins
1/2 c. currants
1 T. caraway seeds
1 T. sugar

Mix like baking powder biscuits. Bake in round pan for 30 minutes at 350. Increase heat last five minutes of baking.

Frosting:

1 T. vinegar
2 to 3 (4) T. melted butter
1 c. confectionary sugar

Add milk till thinness is achieved, about 1/8 c. Make to thin consistency.

CHEESE BREAD

Tom Cavanagh
Freelance - Lamar

8 oz. sour cream
1 t. salt
1/2 c. sugar
1/2 c. oleo, melted

Heat sour cream over low heat. Stir in remaining 3 ingredients. Cool to lukewarm.

2 pkg. yeast
2 eggs beaten
1/2 c. lukewarm water
4 c. flour

Add all to sour cream mixture.

Put in large bowl and cover. Refrigerate overnight. Divide into 4 parts. Roll each part into an 8 x 12" rectangle.

Spread with cream cheese filling:

2 (8 oz.) Pkg. cream cheese
1 egg beaten
2 t. vanilla
3/4 c. Sugar
1/8 t. salt

Roll up each loaf lengthwise. Pinch seams together. Split top of each loaf every 2 inches. Let rise on top of preheated oven 1 hour. Bake in 350 degree oven for 15 minutes.

Glaze:

2 c. powdered sugar
2 T. milk
2 t. vanilla

Pour over warm loaves. Freezes excellently.

PEACH BREAD

Dee Helfrich
Honorary Member - Arvada

1/2 c. butter
1 c. sugar
3 eggs
2 3/4 c. flour
1 1/2 t. baking powder
1/2 t. baking soda
1 t. salt
1 1/2 t. ground cinnamon
2 c. sliced fresh peaches, peeled
3 T. frozen orange juice, thawed and undiluted
1 t. vanilla
1/2 c. slivered almonds

Cream butter; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition.

Combine next 5 ingredients; add to creamed mixture alternately with the peaches, beginning and ending with flour mixture. Stir in orange juice, vanilla, and almonds.

Pour into greased and floured 9 x 5 x 3 inch loaf pan. Bake at 350 degrees for 1 hour or until wooden pick comes out clean. Cool in pan for 10 minutes; remove from pan and cool completely. Yield: 1 loaf.

OATMEAL MUFFINS

Cecy Orrico
Freelance - Westminster

1 c. flour
1/4 c. sugar
3 t. baking powder
1/2 t. salt
1 c. oatmeal
3 T. liquid shortening
1 egg, beaten
1 c. milk

Preheat oven to 425 degrees.

Sift together flour, sugar, baking powder and salt. Stir in oatmeal. Add shortening, egg and milk. Mix only until dry ingredients are moistened. Fill greased muffin cups 2/3 full. Bake for about 12 or 15 minutes, or until muffins are golden in color. Makes 12 medium-sized muffins.

Dried Fruit or Nut:

Add 1/2 c. raisins, chopped dates or chopped nutmeats with oatmeal.

Cinnamon Topped:

Combine 1/3 c. brown sugar
1 T. flour
2 t. cinnamon and
1 T. melted butter

Sprinkle over muffins before baking.

THREE-HOUR BREAD (OR ROLLS)

Marjorie Allen White
Honorary Member - LaJunta

Put in mixing bowl:

1 cube butter
1/2 c. sugar
1 1/2 t. salt

Pour over above:

2 c. scalded milk and add 1 c. flour,
mixing well

When slightly cooled, add 2 cakes yeast, dissolved in
1/2 c. warm water.

Add; 3 c. sifted flour and 2 eggs and mix thoroughly.
Add 2 1/2 to 3 c. flour and mix well.

Turn out on floured cloth and let rest 10 minutes. Knead
for 10 minutes. Place in greased bowl, cover, and let rise
for 30 minutes.

Turn over and let rise 30 more minutes.

Shape into loaves (3) and let rise for 20 minutes.

Bake for 25 minutes in 425 degree oven.

May use powdered milk and powdered eggs and 2 1/2 c.
scalding water in place of the milk and fresh eggs.

BANANA CHOCOLATE CHIP BREAD

Lisa Wurst
Freelance - Highlands Ranch

1 bag chocolate chips

Mix:

1/2 c. applesauce
1 c. granulated sugar
2 eggs
1 t. salt
2-3 ripe bananas
2 c. flour
1 t. baking soda
walnuts or pecans, optional

Combine all ingredients. Fold in bag of chocolate chips.
Line loaf pan with foil. Bake at 350 for 50-60 minutes.

WHOLE WHEAT BREAD

Cecy Orrico
Freelance - Westminster

- 4 1/2 c. whole wheat flour
- 2 1/2 c. all purpose flour
- 2 pkgs. active dry yeast
- 1 T. salt
- 1/3 c. honey
- 3 T. margarine or butter softened
- 2 1/2 c. of very hot tap water.

Combine two cups of white flour, dry yeast and salt in large mixing bowl. Stir to blend. Add honey and margarine.

Add hot tap water to ingredients in bowl at once. Beat with electric mixer at medium speed for two minutes or longer by hand. Add whole wheat flour (about 3 c.) and beat for one minute until thick and elastic; scrape bowl occasionally. Stir in remaining whole wheat flour with wooden spoon to make soft dough which leaves sides of bowl.

Turn out on floured board. Knead five to ten minutes, adding remaining white flour as needed. Put in greased bowl, cover, and let it rise until double in size.

Shape into loaves. Place in greased bread pans (8 1/2 x 4 1/2 x 2 1/2). Grease tops lightly and cover. Let rise in warm place until double in size. (Oven door, oven at lowest temp.)

Bake at 375 degrees for 30 minutes.
Remove from pan immediately.

Note: Substitute 1/4 c. corn meal for 1/4 c. whole wheat flour and you'll get a great flavor as well as texture.

PSEUDO RED LOBSTER'S BISCUITS

Suzanne Geislinger - Official
Colorado Springs

2 c. buttermilk baking mix
2/3 c. milk
1/2 - 1 c. (2- 4 oz.) shredded cheddar cheese
1/4 c. melted margarine
1/2 t. garlic powder
1 T. parsley flakes

Mix baking mix, milk, and cheese until soft dough forms; beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake about 10 minutes at 450 degrees or until lightly brown.

Mix margarine, garlic powder, parsley, and brush over warm biscuits before removing from cookie sheet. Serve warm.

(Try maybe more garlic powder or add 1 T. minced garlic to batter or add Italian seasoning to brush-on mixture. Or three-cheese biscuit: 1/4 c. each sharp cheddar and Monterey Jack, plus sprinkling parmesan on top.)

OAT SCONES

Colleen Waite

1 c. unsifted flour
1/2 t. salt
1/2 t. baking soda
1 t. cream of tartar
1 T. sugar
1 c. old-fashioned rolled oats
1/2 c. milk
1/4 c. shortening

Mix dry ingredients. Cut in shortening. Add milk and with fork mix to a soft dough. Dough will be quite sticky. Just put it all on a greased baking sheet, sprinkle with flour, and pat out into about a 10-inch round. Sprinkle with sugar and make indentations with a knife as though you were cutting a pie into about 8 to 10 pieces. Bake at 425 for 15 minutes or until golden brown. Serve warm.

THICK BRAN-NUT PANCAKES

Marlene Waite - Official
Arapahoe District Court

2 c. white or whole wheat flour
2 c. unprocessed bran or whole-bran cereal
1/2 c. chopped nuts
1/4 c. packed brown sugar
1 T. baking powder
1 t. salt
2 c. milk
2 eggs
1/4 c. oil

In large bowl, mix well flour, bran, nuts, sugar, baking powder and salt. Set aside. In small bowl, beat milk, egg and oil until well blended. Add to flour mixture; mix well. Using about 1/3 c. for each pancake, bake on griddle until golden brown.

BRONCO BREAD

Lori Porter
Freelance - Montrose

2 T. softened butter
1/4 c. hot water
1/2 c. orange juice
1 1/2 T. freshly grated orange rind
1 egg
1 c. sugar
2 c. flour
1 t. baking powder
1 t. salt
1/4 t. baking soda
1 c. fresh blueberries, or frozen or canned,
well-drained

Combine butter, water, orange juice and rind in a bowl. Add egg and mix well. Add dry ingredients and fold in blueberries by hand. Bake at 325 in greased 9 x 5 inch baking pan for 1 hour and 10 minutes. Cool on rack. Freezes well. Makes 1 loaf.

ENGLISH SWEET LEMON PANCAKES

Marlene Waite - Official
Arapahoe District Court

2 c. sifted flour
2 c. milk
1 egg, well-beaten
1 T. baking powder
2 T. butter, melted
1 t. salt

Sift flour, baking powder, 2 T. sugar, and salt into bowl. Add milk, egg, melted butter. Beat until smooth. 12 pancakes. Serve with sugar and lemon juice.

BEEF BREAD

Karen Cato
Official - Canon City

- 1 c. oil (may substitute 1 c. applesauce for low fat)
- 2 c. sugar
- 1 t. vanilla
- 3 eggs well beaten
- 1/2 c. cottage cheese (small curd)
- 1 c. grated beets
- 1 c. pineapple (crushed and drained)
- 1/2 c. coconut
- 1/2 c. nuts
- 2 1/2 c. sifted flour
- 2 t. baking soda
- 2 t. cinnamon

Beat eggs, add oil, sugar, beets, vanilla, cottage cheese and pineapple. Beat well.

Add dry ingredients. Beat well.

Add coconut and nuts.

Bake in greased and floured loaf pans at 350 for 45 or 50 minutes.

KENTUCKY BISCUITS

Marlene Waite - Reporter
Arapahoe District Court

1 1/2 c. flour
1 T. sugar
1/2 c. milk

1 T. baking powder
1 scant t. salt
1/3 c. shortening

Stir together flour, baking powder, sugar, and salt. Make a well in center and add milk and shortening. Stir with fork only until well mixed. Turn onto lightly floured surface, knead six to eight times. Pat out 1/2 inch thick; cut out 1 3/4 inch round biscuits. Place on ungreased baking sheet and bake at 450 for 10-12 minutes. Makes about 12 biscuits.

BANANA BREAD

Joyce Martin - Official
Arapahoe District Court

3 1/2 c. sifted flour
1 t. salt
2 T. lemon juice
1 1/2 c. sugar
2 c. mashed ripe bananas (4 to 6)
1/2 c. chopped pecans or walnuts

3 t. baking powder
1 t. baking soda
3/4 c. shortening
3 eggs
3/4 c. milk

Sift flour, baking powder, salt and baking soda together. Mash bananas with beater or fork. Add lemon juice and mix. Cream shortening and sugar with mixer. Add eggs and beat until light and fluffy (about 4 minutes). Add sifted dry ingredients alternately with milk; fold in bananas and nuts. Beat after each addition. Pour into 2 greased loaf pans. Bake 1 hour or until toothpick comes out clean. Cool 10 minutes and remove from pan.

PANCAKES OR WAFFLES

Cecy Orrico
Freelance - Westminster

2 c. flour, sifted
2 t. baking powder
1 dash of salt
3 egg yolks, beaten
1 3/4 c. milk
1/3 c. oil
3 egg whites, beaten until foamy

In a mixing bowl, mix dry ingredients. Separately, mix the milk and the egg yolks. Add to the dry ingredients. Add the oil. Fold in the beaten egg whites. Do not mix too much.

For waffles, use about 7/8 c. batter for each waffle; cook in preheated, greased waffle iron. Makes 8 round waffles.

For pancakes, use about 1/4 c. batter for each pancake; cook in preheated, greased frying pan at about 350 degrees.

ZUCCHINI BREAD

Cecy Orrico
Freelance - Westminster

Preheat oven to 325 degrees. Makes 2 loaves.

Mix:

3 eggs	2 c. flour
2 c. sugar	1 c. oil
2 c. zucchini, grated	1 t. vanilla
1 t. cinnamon	1 t. ground cloves
1 t. baking soda	1 t. baking powder
1 t. salt	
3/4 c. walnuts, chopped (optional)	
3/4 c. raisins (optional)	

Pour into two greased and lightly floured loaf pans and bake for 1 hour at 325 degrees.

POPPYSEED BREAD

Stuart Smith - Reporter
(Retired) Morgan District Court

Stir together:

3 c. flour
1/2 t. salt
1 1/2 t. baking powder
3 T. poppyseed

Stir together:

2 c. sugar
1 1/2 c. vegetable oil
3 eggs
1 1/2 t. vanilla (Rum is good in place of
vanilla.)
1 1/2 c. milk

Mix above together by alternating milk mixture and dry ingredients, starting and ending with dry ingredients.

Bake at 350 for 40-45 minutes in 4 x 8 pans or larger.

POPPY SEED MUFFINS

Susan Thomas
Law Clerk - Arapahoe

3 eggs
2 1/4 c. sugar
1 1/3 c. oil
1 1/2 t. baking powder
1 1/2 t. vanilla
3/8 c. poppy seeds
3 c. flour
12 oz. evaporated milk

Mix together eggs, sugar and oil.

Stir in vanilla, poppy seeds.

Stir in flour, baking powder, and evaporated milk. Bake at 350 for 15 or 20 minutes or until brown around the edges. Makes 24 muffins.

PUMPKIN BREAD

Valeri Barnes - Reporter
Arapahoe County

1 1/2 c. sugar
2 eggs
1/2 c. salad oil
1 c. mashed pumpkin
1/3 c. water
1 3/4 c. sifted flour
1/4 t. baking powder
1 t. salt
1 t. soda
1 t. cinnamon
1/2 t. each: cloves, nutmeg, allspice

Mix first 4 ingredients; add dry ingredients, alternating with water. Bake at 350 approximately 1 hour. Makes 1 large or 2 small loaves.

POPPY SEED BREAD

Valeri Barnes - Reporter
Arapahoe County

3 c. flour	2 c. sugar
3 eggs	1 1/2 t. baking powder
1 1/2 t. salt	1 1/2 t. poppy seed
1 1/2 c. milk	3/4 c. vegetable oil
1 1/2 t. vanilla	1 1/2 t. butter flavoring
1 1/2 t. almond extract	

Combine ingredients in large bowl; beat 2 minutes at medium speed. Spoon batter into 2 greased and floured loaf pans. Bake at 350 degrees for 1 hour or until toothpick comes out clean. Cool loaves 10 minutes; remove from pans and cool completely.

Orange Glaze:

1 c. powdered sugar	2 T. orange juice
1/4 t. vanilla	1/4 t. almond extract
1/4 t. butter flavoring	

Combine ingredients; mix well; drizzle over bread.

CHEDDAR-BROCCOLI BREAD ROLL

(low fat, vegetarian)

Marlene Waite - Official
Arapahoe District Court

1 (10 oz.) pkg. frozen, chopped broccoli or
1 1/2 c. chopped, cooked fresh broccoli flowerets
1 1/2 c. flour
1 t. baking powder
1/4 t. salt
3 T. margarine
1/2 c. plus 2 T. skim milk
3/4 c. shredded lowfat cheddar cheese

If using frozen broccoli, cook and drain. Preheat oven to 375 degrees. In large bowl, combine flour, baking powder, garlic powder and salt. Cut in margarine until mixture resembles coarse crumbs. Add milk and stir until all ingredients are moistened.

Place dough on floured surface and knead a few times, adding flour if dough is sticky. Roll into 8 x 14-inch rectangle.

Sprinkle cheese evenly over dough, staying 1 inch away from edges. Spread broccoli evenly over cheese.

Starting with long side, roll up tightly like jelly roll. Pinch ends and seam together. Place on ungreased baking sheet. Bake 20 to 25 minutes. Cool for 5 minutes on rack, slice, and serve warm. 8 generous servings.

JUDGE JOHN AND TERRY LEOPOLD'S
NEW ENGLAND ORANGE-BLUEBERRY MUFFINS

Division 5 Judge John Leopold
Arapahoe County District Court

3/8 c. shortening
scant 1/2 c. sugar
1 egg
1/2 orange, with peel (tangerine may be substituted for
a tangier taste)
1 c. plus 2 T. buttermilk
2 c. flour
3/4 t. baking powder
1 t. baking soda
couple shakes of salt
1 c. wild Maine blueberries or the nearest facsimile
thereto

Combine dry ingredients in bowl. Place shortening, egg,
orange and buttermilk in blender; blend until orange is
finely chopped. Pour this mixture into dry ingredients.
Blend quickly, just until mixed. Add blueberries. Place
into greased muffin cups. Sprinkle light coat of sugar on
top. Bake 20-25 minutes at 400. Makes about six
extra-large muffins, or one dozen small ones.

Note: This recipe has been adjusted for high
altitude.

SWEET CORNBREAD

Dee Helfrich
Honorary Member - Arvada

1 stick butter	1 c. sugar
2 eggs	1 c. yellow cornmeal
1 1/2 c. flour	2 t. baking powder
1/2 t. salt	1 1/2 c. milk

In electric mixer cream together butter and sugar. Add eggs and cornmeal, mix well. Sift flour, baking powder and salt. Add 1/3 of flour mixture to cornmeal mixture, then 1/2 c. milk. Beat. Repeat twice until all mixed. Pour into a greased 8-inch square pan and bake at 375 degrees for 40 minutes, or until a toothpick comes out dry.

Can also be baked in a cornbread pan or muffin tins. Will yield 20-24 muffins. Bake at 375 degrees for about 30 minutes for muffins.

ZUCCHINI BREAD

Dee Helfrich
Honorary Member - Arvada

1/2 c. sugar	1 stick butter
2 eggs	1 T. orange juice
1 c. fresh ground zucchini	1 1/2 c. flour, unsifted
1 t. baking soda	3/4 t. cinnamon
1/2 t. baking powder	1/2 c. nuts
1/2 c. raisins	

Cream butter and sugar; add eggs, beating well. Add orange juice and zucchini. Mix together flour, soda, cinnamon and powder, add to creamed mixture. Add nuts and raisins.

Pour into greased and floured 9 x 5 x 3 loaf pan. Bake at 350 degrees for 1 hour or until wooden pick comes out clean. Cool in pan 10 minutes; remove from pan, and cool completely. Yield: 1 loaf.

**MEAT, POULTRY
& SEAFOOD**

P H A O E T
R B G S
P O U L
T R A O E
A P B
S A O E
T P A O D



CHICKEN ORIE

Thomas L. LaFera
Freelance - Colorado Springs

Italian-style bread crumbs
grated Parmesan cheese
8 chicken cutlets
2 c. chicken broth
1 c. white wine
1/2 jar hot vinegar peppers (or to taste)
2 sweet red peppers, thin-sliced strips, sauteed
1 c. sliced mushrooms (or 1 can mushrooms)
1 t. white flour
3 eggs
1/2 c. milk
enough white flour to bread cutlets
olive oil to fry cutlets

Mix cheese, eggs, milk and dip cutlets in mixture. Bread cutlets in bread crumbs. Fry cutlets in olive oil. Remove cutlets until all are fried. Return cutlets to mixture of broth, white wine, mushrooms, peppers, red peppers, the t. of flour and stir. Reduce to a simmer. Simmer 30 minutes. Serve hot.

SATE' CHICKEN SKEWERS

Judy Moore

- 4 lg. chicken breasts, skinned
- 1/4 c. soy sauce
- 2 T. lemon juice
- 1 T. molasses (or honey)
- 3/4 t. red pepper flakes
- 1/2 t. garlic
- 1/8 t. ginger

Pound chicken breasts into 1/2-inch thick pieces between sheets of waxed paper. Cut into 1-inch wide strips lengthwise. In a plastic storage bag, add above ingredients and mix well with chicken pieces. Cover and refrigerate 2 hours turning occasionally. Thread chicken on skewers. Brush with marinade. Broil or grill 4 to 5 minutes on each side or until chicken is tender. Serve hot with peanut sauce.

PEANUT SAUCE

- 1/3 c. creamy peanut butter
- 1/2 c. hot water
- 3 T. soy sauce
- 1 T. lemon juice
- 1 T. molasses or honey
- 1 t. garlic
- 1/2 t. red pepper flakes

In small bowl, stir peanut butter into hot water, add remaining ingredients and beat until smooth. Serve at room temperature.

LEMON CHICKEN WITH THYME

Debi Meredith
Official-Freelance-Montana

4 servings Takes about 25 minutes

4 T. flour
1/2 t. salt
1/4 t. pepper
2 T. olive oil
3 skinless, boneless chicken breast halves (1 lb. total)
1 medium onion (red or white)
1 T. margarine
1 c. chicken broth
3 T. lemon juice
1/2 t. thyme
lemon wedges (optional)
2 T. chopped parsley (optional)

In a plastic or paper bag, combine the flour, salt and pepper and shake to mix. Add the chicken and shake to coat lightly. Remove the chicken and reserve the excess seasoned flour.

In large skillet, warm 1 T. of the oil over medium heat. Add the chicken and brown on one side, about 5 minutes. Add the remaining 1 T. oil, turn the chicken and brown well on the second side, about 5 minutes longer. Transfer the chicken to a plate and set aside.

Coarsely chop the onion. Add the margarine to the skillet. When the margarine melts, add the onion and cook, stirring until softened and clear, 2 to 3 minutes. Stir in the reserved seasoned flour and cook, stirring, until the flour is completely incorporated, about 1 minute.

Add the broth, 2 T. of the lemon juice and the thyme and bring the mixture to a boil, stirring constantly.

Return the chicken to the skillet, reduce the heat to medium-low and cover the skillet. Cook until the chicken is tender and opaque throughout, about 5 minutes.

Divide the chicken among 4 plates. Stir the remaining 1 T. lemon juice into the sauce in the skillet and pour over the chicken. Serve the chicken with lemon wedges and a sprinkling of parsley, if desired.

LOBSTER MOUSSE

Dee Helfrich
Honorary Member - Arvada

- 1 envelope unflavored gelatine
- 1/4 c. water
- 2 c. lobster meat (crab may be substituted)
- 3 tomatoes, peeled and diced
- 3 hard-boiled eggs, chopped fine
- 1 t. salt
- 1/4 t. white pepper
- 1/2 t. dry mustard
- 1 c. heavy cream

Dilute gelatine in 1/4 c. water and melt over hot water. Place lobster, tomatoes and eggs in mixing bowl, add seasonings, add gelatine and mix. Whip the cream and fold in. Rinse the mold in cold water, then fill with mixture. Chill until firm. Unmold on bed of lettuce or garnish, and serve with sauce.

SAUCE AURORE

- 1 1/2 c. mayonnaise
- 1/3 c. heavy cream
- 1/3 c. chili sauce
- 2 t. Worcestershire sauce
- 1 t. lemon juice

Mix together and serve chilled.

(This I have been making for over 30 years. A large copper fish mold works perfectly.)

HAM BALLS

Jacque Wilson
Freelance - Ft. Collins

1 1/2 lbs. ground ham	1/2 lb. ground pork
2 c. crushed cracker	2 eggs
1 c. milk	1 c. brown sugar
1/2 c. vinegar	1/2 c. water
1 t. dry mustard	1/2 t. black pepper

Mix first five ingredients and make into balls (orange size) and freeze, if desired. Mix brown sugar, vinegar, water, mustard and black pepper. Pour over meat balls. Bake 1 1/2 hours at 350. Turn once.

PEPPER STEAK

Jacque Wilson
Freelance - Ft. Collins

1 1/2 to 2 lbs. sirloin steak
1/4 c. soy sauce
3/4 t. salt
1/4 t. each: pepper, garlic powder and ground ginger
2 medium green peppers, cut into strips
2 lg. tomatoes, chopped
2 medium onions, sliced thick
1/2 lb. fresh mushrooms, sliced
3 T. butter
3 T. cornstarch
2 T. soy sauce
hot cooked rice

Slice beef very thin and combine 1/4 c. soy sauce, salt, pepper, ginger and garlic powder. Mix well and let set while preparing vegetables. Place vegetables and butter in a 3-qt. casserole dish. Cover and microwave 4 to 5 minutes or until tender. Stir once during cooking. Add meat mixture to vegetables and microwave covered 10 to 15 minutes or until meat is cooked. Stir twice during cooking. Combine cornstarch with 2 T. soy sauce. Stir into hot steak mixture. Cover and microwave 3 to 4 minutes or until thickened. Stir every minute during cooking. Let stand 5 minutes before serving. Serve over rice.

SHRIMP SCAMPI

Cecy Orrico
Freelance - Westminster

2 lbs. shirmp, shelled & deveined
1 lb. mushrooms, sliced
1 1/2 c. olive oil
1 medium-sized onion, thinly sliced
1 c. diced tomatoes or 2 T. tomato paste
2 T. diced garlic
1/4 c. Italian bread crumbs
Tabasco sauce (a few drops)
salt and pepper to taste

In an electric frying pan (or lg. frying pan) saute the onions, the garlic, and the tomatoes in 1 c. olive oil for about 6 minutes or so. Add the shrimp and let it simmer for about 5 minutes or until shrimp is cooked. Do not overcook the shrimp.

In a separate frying pan, saute the mushrooms in 1/2 c. olive oil. Add the mushrooms to the frying pan with the shrimp. Add the Tabasco sauce and salt and pepper to taste. Add the bread crumbs just to thicken the sauce a little bit. Serve over rice. Serves 6.

TURKEY MEATLOAF

Cecy Orrico
Freelance - Westminster

2 lbs. ground turkey
1 medium-sized onion, diced
12 oz. cubed or shredded mozzarella cheese
1 can tomato sauce (8 oz.)
1/4 c. fresh parsley cut up
1/4 c. Parmesan cheese
1/2 c. oatmeal
salt and pepper to taste
potatoes, cut up in large pieces

Preheat oven to 350 degrees.

Mix all the above ingredients well, except for the potatoes. Shape it into the form of a loaf and place it in the middle of a large, greased baking dish. Place the cut-up potatoes around the meatloaf. Sprinkle a little salt, pepper and olive oil on potatoes, maybe a little water.

Bake for 1 hour.

VINEGAR CHICKEN

Cecy Orrico
Freelance - Westminster

one chicken, cut up or 4 chicken breasts
2/3 c. vinegar (cider, wine or white)
1 T. chopped garlic
salt and pepper to taste

Preheat oven to 350 degrees.

Place chicken pieces on a greased baking dish or pan. In a small mixing bowl, mix the vinegar, garlic, salt and pepper. Spoon it over the chicken. Bake uncovered for one hour. During baking process, once or twice, spoon the vinegar mixture over the chicken pieces. Serves 4.

EASY CHICKEN

Kim Arnold - Official
Arapahoe County

3 lbs. boneless, skinless chicken breasts
2 cans cream of mushroom soup
1 can cheddar cheese soup
small onion, chopped
celery, chopped

Saute chopped onions and celery.
Mix with soups and pour over chicken.
Bake at 325 for 2 1/2 hrs.

STUFF GROUND TURKEY (OR TURKEY BALLS)

2 c. herb-seasoned stuffing
2 lbs. uncooked ground turkey
1/3 c. evaporated milk
1 can (10 1/2 oz.) cream of chicken or mushroom soup
diluted with 1/2 can milk

Prepare stuffing. Combine turkey, 1/3 c. evaporated milk, salt and pepper to taste. Divide mixture into eight equal portions. With hands, press each portion into thin patty. Form turkey mixture around stuffing into firm balls so there are no seams. (Most of the stuffing should be covered with the turkey mixture, but don't worry if some shows through.)

Place soup diluted with evaporated milk in shallow baking dish. Place stuffed balls on top of soup, sides of balls touching. Bake at 350 about an hour, until done. Baste occasionally with soup in bottom of dish. Serves 8.

CHICKEN MARSALA

Cecy Orrico
Freelance - Westminster

1 1/2 lbs. chicken, boned & skinless
1/2 lb. mushrooms sliced
1 medium-sized onion thinly sliced
3 T. olive oil
3 T. butter
1/2 c. Marsala wine
salt and pepper

In a large frying pan, using 2 T. olive oil and 2 T. butter, saute chicken on low heat until lightly brown, 5 minutes each side approximately. Cover chicken and simmer on warm heat for 10 minutes.

In another large frying pan, using 1 T. olive oil and 1 T. butter, saute onions for 3 minutes or until they are limp; add mushrooms and saute onions and mushrooms together for 5 minutes.

Add onion and mushrooms to frying pan with chicken, add 1/2 c. Marsala wine, add salt and pepper to taste, cover, and simmer for 5 minutes on warm heat. If sauce is too watery, add 3 or 4 T. Italian bread crumbs to sauce until slightly thickened.

Serve with rice. Serves 4.

EASY COMPANY STEAK

Kay McMillan
Clerk - Morgan District Court

5 minute steaks (or round steak cut in pieces)
flour
2T. oleo or oil
2 T. dry onion soup mix
potatoes

Roll minute steaks in flour. Brown in skillet in 2 T. oleo or oil. Place in 3-qt. casserole.

Into skillet pour:

1 1/2 c. water and
2 T. dry onion soup mix.

Stir, loosening all the good "fryings" in skillet. Pour this over the steaks. Place peeled and halved potatoes over top of steaks. Put lid or aluminum foil on casserole. Bake 1 hr. at 375 degrees. Serves 5.

OVEN EAST MEATBALLS

Kay McMillan
Clerk - Morgan District Court

1 1/2 lb. ground beef
1/2 c. soft bread crumbs
1 egg
1/2 t. salt
1 can Hunt's Manwich Sauce
1/4 c. water

Combine first 4 ingredients with 1/3 c. Manwich; form into 1-inch balls. Arrange in shallow baking pan. Bake at 450 degrees for 15 minutes. Drain excess fat. Pour remaining Manwich mixed with water over meatballs. Bake 15 minutes longer. Turn and baste often. Makes 6 servings.

JUDGE LEVI'S QUICK AND LIGHT CHICKEN
BREASTS WITH
GOURMET MUSHROOM SAUCE

Judge Thomas Levi
Arapahoe County District
Court - Div. 1

6 chicken breasts
2 c. fresh mushrooms (sliced)
3 T. light margarine
1 T. olive oil
3/4 c. white wine
3 T. Italian herbs
1 t. garlic salt
1 t. garlic pepper
1/2 pt. Half & Half
3 c. rice
parsley for garnish

Mix wine, herbs, and salt and pepper in small container and set aside. Cook rice according to directions. Saute mushrooms in 1 T. margarine in small saucepan. While mushrooms and rice are cooking, melt remaining margarine in large skillet with olive oil and brown the chicken breasts on both sides over high heat. Reduce heat to medium low and add wine and herbs. Simmer for 10 minutes. Remove chicken breasts to separate plate and then add Half & Half to drippings in skillet. Add sauteed mushrooms and bring to boil while stirring mixture until it thickens slightly.

Place rice on large serving plate and arrange chicken breasts on top of rice. Pour skillet contents over chicken breasts and garnish with parsley. Serves 6.

MEATBALLS AND TOMATO SAUCE

Cecy Orrico
Freelance - Westminster

Meatballs:

- 1 lb. very lean ground beef
- 1 egg
- 1/2 c. oatmeal
- 1/2 t. garlic salt
- 1/2 t. onion salt
- 1 t. parsley flakes
- 1/4 t. black pepper

Preheat oven to 350 degrees.

Mix all the ingredients very well and form them into 1-inch meatballs. Place meatballs on a cookie sheet and bake them for 20 minutes in preheated oven.

Sauce:

- 1 can (29 oz.) tomato puree
- 1 can (15 oz.) tomato sauce
- 15 oz. hot water
- 1 medium-sized onion, chopped
- 2 garlic cloves, minced
- 1 medium-sized carrot, minced
- 2 celery ribs, chopped
- 1/3 c. vegetable oil
- 2 t. Italian seasoning

In vegetable oil, saute the onion until limp, add garlic, carrot, celery, and saute for a couple of minutes.

In a crockpot, place the baked meatballs, the tomato puree, tomato sauce, Italian seasoning, the sauteed vegetables, and mix everything very well. Cover and cook on high for 1 hour. Lower temperature to low and cook for approximately 4 hours, mixing occasionally.

Serve with pasta and parmesan cheese. Serves 4.

CHICKEN WINGS

Kay McMillan
Clerk- Morgan District Court

1 c. cornstarch
add garlic salt to cornstarch.
Beat 2 eggs well.
Dip chicken in egg then roll in cornstarch.

SAUCE FOR CHICKEN WINGS

1 c. sugar	1/4 c. water
1 t. soy sauce	dash salt
1/2 c. vinegar (white)	4 T. catsup

Pour over chicken. Bake at 350 for 45 minutes.

BRISKET

2 slabs brisket
1 shot whiskey
1 large bottle barbecue sauce
1/4 c. brown sugar
1 T. oil

Line pan with lots of foil. Combine last 4 ingredients well and pour over brisket. Bake at 250 for eight hours. (I usually bake it overnight.) (Wonderful smell to wake up to!) Slice and serve on buns. Serves about 20.

YUMMY BURGERS

Marlene Waite - Official
Arapahoe District Court

1 lb. lean ground beef, crumbled
1/2 small onion, diced
salt and pepper to taste
4 T. tomato paste
1 t. mustard (optional)
1 loaf frozen bread dough, thawed

Saute onion in small amount of oil in nonstick skillet. Add ground beef and cook until brown. Add seasonings and tomato paste.

Meanwhile, roll out bread dough and cut in squares. Fill each square with some ground beef mixture, but making sure you have enough dough to fold over and seal into squares or triangles. Pinch edges and bake on lightly oiled cookie sheet at 350 degrees until golden brown.

You can add cheese or mushrooms or most any other desired ingredient to hamburger filling.

KILLER HAMBURGERS

Marla Murphy
Former Division Clerk
Arapahoe County

1 lb. ground beef
1/2 onion, chopped
1 t. prepared mustard
salt and pepper to taste
1/4 t. garlic powder
1/4 t. paprika
4 T. tomato paste
2 T. dried parsley
1 T. soy sauce
Bread crumbs to make burgers of desired consistency.

Shape into patties and grill.

ORIENTAL STEAK KABOBS

Meg Tirdel - Official
Arpahoe District Court

- 1 c. (8 oz.) Wishbone Italian dressing
- 1/4 c. soy sauce
- 2 T. brown sugar
- 1/2 t. ground ginger
- 1 green onion thinly sliced
- 1 lb. boneless beef round cut into 1" pieces
- 12 large mushrooms
- 2 c. broccoli florets
- 1 medium red pepper cut in chunks
- (I also use zucchini, cherry tomatoes and pineapple)

In large shallow baking dish, combine Italian dressing, soy sauce, brown sugar, ginger and onion. Add beef and veggies and/or fruit. Turn to coat. Cover and marinate in frig, stirring occasionally. (1 hr. is usually fine.) Remove beef and veggies, reserving marinade.

Onto large skewers, alternately thread beef with veggies and/or fruit. Grill, basting frequently with reserved marinade, 10 minutes or until beef is done. Makes 4 servings. Serve with rice or noodles.

SCALLOPED CHICKEN

Joan Parker - Deputy Clerk
Morgan District Court

1 whole chicken
1 can cream of mushroom soup
1 soup can milk
soda crackers
crushed potato chips

Boil chicken.

Cut up chicken and put back in broth.

Add cream of mushroom soup, 1 can of milk, and lots of soda crackers crushed. (The less the meat, the more crackers.) Put crushed potato chips on top.

Bake 1 to 1 1/2 hrs. at 350.

HAM & CHEESE STUFFED CHICKEN BREASTS

Linda Starcevich
Freelance - Denver (Retired)

2 split chicken breasts, skinned & boned
4 slices cooked ham
4 slices swiss cheese
1 t. vegetable oil
1 can cream of broccoli soup
1/3 c. milk
1/4 c. sliced green onions
1/8 t. thyme leaves, crushed

Flatten chicken breasts to an even thickness by pounding. Split breasts into four pieces.

Place a ham and cheese slice on each breast half. Roll up chicken from narrow end. Secure with toothpicks.

In skillet, in hot oil, cook chicken 10-20 minutes, or until browned on all sides. Spoon off fat.

Stir in remaining ingredients. Heat to boiling. Reduce heat to low. Cover. Simmer 15-30 minutes or until chicken is fork-tender. Garnish with fresh parsley, if desired.

CYNTHIA'S GRILLED SALMON

Cynthia Daly - Clerk
Div. 3 - Arapahoe

Melt butter, remove from stove, and add Dijon mustard and lots of chopped fresh dill. Brush generously on top of salmon filet. Place in freezer for 30 minutes.
Grill or broil.

(These are non-messy burgers suitable for packing in a lunchbox and heating in an oven or microwave.)

PIES, PASTRY
& DESSERTS

P AO EU S
R B GS
P A EU S
T RAO E
A PB
TK AO E
S E R TS



BAVARIAN APPLE TORTE

Edith Moore - Freelance

1/2 c. butter or margarine, softened
1/3 c. sugar
1/4 t. vanilla
1 c. sifted flour
1 (8 oz.) pkg. cream cheese, softened
1/4 c. sugar
1 egg, slightly beaten
1/2 t. vanilla
4 c. thinly-sliced apples (4 or 5 medium-size)
1/2 t. cinnamon
1/4. sugar
1/4 c. sliced almonds

Preheat oven to 450 degrees.

Beat butter, the 1/3 c. sugar and the 1/4 t. vanilla in a medium-size bowl until well blended. Slowly stir in flour until mixture forms a soft dough. Press dough into bottom and about 1 1/2 inch up the sides of an ungreased 9-inch springform pan.

Beat cream cheese and the 1/4 c. sugar with an electric mixer in medium-size bowl. Add egg and vanilla, beating just till smooth. Pour mixture into springform pan.

Combine apples, cinnamon, and remaining sugar in large bowl. Layer evenly over cream cheese.

Bake at 450 for 10 minutes. Lower heat to 400 for 15 minutes longer and sprinkle almonds over top. Continue baking for 10 to 15 minutes longer. Cool in pan on wire rack before removing side of pan.

Serve at room temperature or chilled.

This is an elegant, delicious dessert that serves 6.

IMPOSSIBLE PIE

Stuart Smith - Reporter (Retired)
Morgan District Court

1 c. coconut
4 eggs
1/2 t. baking powder
2 c. milk

1/2 c. flour
1/2 c. margarine
1 c. sugar
1 t. vanilla

Spread coconut over bottom of greased pie plate at least 2" deep.

Combine remaining ingredients and blend well.
Carefully spoon onto coconut.

Bake at 350 for 45 minutes or until knife inserted comes out clean.

May garnish with fruit or whip cream.

BUTTERFINGER DESSERT

Joan Parker - Deputy Clerk
Morgan District Court

1 c. soda crackers, crushed
2 c. graham crackers, crushed
1/2 c. butter
2 pkgs. vanilla instant pudding
2 c. milk
1 qt. softened vanilla ice cream
small container Cool Whip
5 small or 2 lg. Butterfingers, crushed

Crush 1 c. soda crackers and 2 c. graham crackers. Melt 1/2 c. butter and mix with crumbs. Place in bottom of 9 x 13 pan. Reserve 1 c. crumbs for topping.

Beat together: 2 pkgs. vanilla instant pudding and 2 c. milk. Add 1 qt. softened vanilla ice cream. Put all of the above on top of crumbs. Set until firm.

Spread a small container of Cool Whip on top and use 5 small or 2 lg. Butterfingers, crushed, added to 1 c. reserved crumbs as topping.

PIE CRUST

Stuart Smith - Reporter (Retired)
Morgan District Court

3 c. rice krispies
1/2 c. peanut butter
1/4 c. honey

Mix well, put in pie crust shell and mold evenly until shell is smooth.

Fill with any kind of pie filling, fresh berries and ice cream or whip cream on top.

CHOCOLATE MINT DESSERT

Teresa Copley
Official-Freelance
Grand Junction

Cake Layer:

- 1 c. flour
- 1 c. sugar
- 1/2 c. butter
- 4 eggs
- 16 oz. can Hershey's syrup

Heat oven to 350. Grease 13 x 9 x 2 dish. Bake 25 to 30 minutes. Cool completely.

Spread mint cream center on cake; cover and chill.

Pour chocolate topping over chilled dessert. Cover, chill at least 1 hour before serving.

Mint Cream Center:

- 2 c. confectioner's sugar
- 1 T. water
- 3 drops green food color
- 1/2 c. butter
- 1/2 t. mint extract

Beat until smooth.

Chocolate topping:

- 6 T. butter
- 1 c. Hershey's semisweet chocolate chips

Melt over low heat. Stir until smooth. Cool slightly.

RED AND BLUE BERRY PIE

Marlene Waite - Official
Arapahoe District Court

- 1 c. finely crushed gingersnaps (15)
- and 3/4 c. finely crushed vanilla wafers (18)
- or 1 graham cracker pie crust
- 1/4 c. finely chopped walnuts (optional)
- 1/3 c. cut butter or margarine, melted
- 1 envelope unflavored gelatin
- 1 3/4 c. unsweetened white grape juice
- 1 (8 oz.) pkg. cream cheese, softened (Neufchatel or nonfat)
- 1/4 c. sugar
- 1 t. vanilla
- 2 1/2 c. blueberries
- 1 1/2 c. sliced strawberries

For crust, combine crushed gingersnaps and vanilla wafers and walnuts, if using. Add butter; toss well. Press into bottom and 1 1/2 inches up sides of a pie pan or 9-inch spring-form pan. Bake at 375 for 5 minutes. Cool before filling.

Soften gelatin in grape juice in saucepan for 5 minutes. Stir over low heat till gelatin dissolves. Chill 40 to 50 minutes or till partially set (consistency of unbeaten egg whites) stirring occasionally.

In small mixing bowl beat cream cheese, sugar and vanilla with electric mixer. Spread over bottom of crust. Spoon half of the gelatin mixture over cream cheese layer. Top with 1 1/2 c. blueberries, all of sliced strawberries, and then remaining blueberries. Spoon the remaining gelatin mixture over berries. Chill 4 to 6 hours or till set.

RICE PUDDING

Cecy Orrico
Freelance - Westminster

1 c. Uncle Ben's Rice	3/4 c. Sugar
1 1/2 qt. milk	1 1/2 t. vanilla

Put all the ingredients in pot and let boil very slowly for 55 minutes on top of stove. Shut off. Take 2 eggs and 4 oz. milk and beat together; add to cooked rice; mix well together and put in baking dish and refrigerate.

RHUBARB SQUARES

Jacque Wilson
Freelance - Ft. Collins

Crunch Crust:

3/4 c. shortening	1 c. brown sugar
2 c. sifted flour	2 c. quick oatmeal
1 t. soda	1 t. vanilla

Filling:

4 c. cut-up rhubarb	2 c. sugar
3 T. cornstarch	1 t. red food coloring
1/2 t. almond flavoring	

Crust: Melt shortening. Pour over all other crust ingredients mixed together. Mix like pie crust. Spread half of the mixture in 9-inch square pan.

Add about 1/4 c. water with rhubarb to cook. When tender, add sugar and cornstarch, mixed together, red food coloring and almond flavoring. Stir over heat until filling thickens. Remove from heat.

Sprinkle with remaining crust mixture for topping. Bake 30 minutes at 325 - 350. Serve hot or cold with ice cream or whipped cream.

CHOCOLATE MOUSSE - BRAZILIAN

Cecy Orrico
Freelance - Westminster

1 1/4 c. sugar
6 whole eggs
1 1/2 stick of sweet butter, melted
5 T. cocoa

Place in blender cup the sugar with the eggs, adding the eggs one at a time while blender is on; beat everything well until almost white in color. Add the melted butter and the cocoa a little at a time while blender is on. Beat for approximately three minutes. Chill and serve with whipped cream. Serves 10 to 12.

PEACH CHIFFON PIE

Kim Arnold - Official
Arapahoe County

3/4 c. sugar
1 1/2 c. chopped fresh peaches
1 box peach Jello
1/2 c. hot water
1 t. lemon juice
dash salt
1 c. Cool Whip (or a little more)
1 9-inch graham cracker crust

Add sugar to peaches. Let stand 30 minutes. Dissolve Jello in hot water. Add peach mixture, lemon juice and salt. Chill till partially set. Fold in whipped cream. Pour in pie shell. Chill thoroughly.

CRUNCHY APPLE PIE

Kay McMillan - Clerk
Morgan District Court

2 pie crust shells
1 T. cornstarch
1/4 t. salt
3 T. melted butter
6 medium apples, peeled, sliced
1 t. cinnamon
3 T. sugar
1/2 c. light or dark Karo syrup

Fill 1 pie shell with sliced apples. Combine cornstarch, cinnamon, salt, butter and syrup. Pour mixture over apples. Cover with top crust. Bake at 350 for about 40 minutes until crust is brown and the apples fork-tender. Remove from oven and add topping over the top crust.

Topping:

1/4 c. brown sugar
3 T. dark or light Karo syrup
2 T. flour
2 T. butter

Soften butter and cut into brown sugar, blending well. Mix in the flour and syrup; stir until blended. Spread over the top pie crust and return to oven. Bake for 10 minutes or until the top mixture is very bubbly.

HOT FUDGE PUDDING

Clydine Pabst - Official
13th Judicial District

Sift together:

- 1 c. sifted flour
- 1 t. baking powder
- 1/4 t. salt
- 3/4 c. sugar
- 2 T. cocoa
- 1/2 c. milk
- 2 T. shortening
- 1 c. chopped nuts

Spread in 9'pan.

Sprinkle with:

- 1 c. brown sugar
- 4 T. cocoa

Pour over entire batter:

- 1 3/4 c. hot water

Bake at 350 for 45 minutes.

During baking, cake mixture rises to top and chocolate sauce settles to bottom.

Serve warm with or without whip cream, Cool Whip, or ice cream.

9 servings.

CREAM CHEESE PIE

Marilyn Diggs - Official
Arapahoe District Court

1 lg. and 1 sm. pkgs. Philadelphia cream cheese
1/2 c. sugar
2 eggs
2 t. vanilla

Mix all ingredients at room temperature. Place in graham cracker crust and bake 25 minutes at 325 degrees.

During last 5 minutes, add for topping the following mixture:

1/2 c. sour cream
2 T. sugar
1 t. vanilla.

Serve chilled.

PEACHES AND CREAM PIE

Dorothy Albrandt - Clerk
Logan County District Court

3/4 c. flour
1 t. baking powder
1/2 c. sugar
1 small pkg. vanilla pudding (not instant)

1/2 c. milk
1 egg
1 t. vanilla

Mix above ingredients together and pour in 10" pie pan.

Drain (reserve juice) peaches (29 oz. can sliced) and arrange on top of batter.

Mix 1 (8 oz.) pkg. cream cheese, 3 T. peach juice and 1/2 c. sugar and spread over peaches. Do not go completely to edge so batter can form crust.

Sprinkle 1 T. sugar and 1 t. cinnamon over top of cheese mixture.

Bake 350 degrees for 35 minutes - glass plate
40 minutes - metal plate

BUSTER BAR DESSERT

Marilyn Diggs - Official
Arapahoe District Court

1/2 gallon ice cream (Take out to soften)
1 (1 lb.) pkg. crushed Oreos
1/2 c. melted butter

Combine above and pat into 9 x 13 or 2 9 x 9 or 3 8 x 8 pans

Spread 1/2 gallon softened ice cream on crust.
Sprinkle with 1 1/2 c. Spanish peanuts. Freeze.

Top with 2/3 c. chocolate chips
2/3 c. powdered sugar
1/2 c. butter
1 1/2 c. evaporated milk

Mix and boil 8 minutes, stirring frequently. Add 1 t. vanilla and pour over ice cream and refreeze.

FRUIT DESSERT

Clydine Pabst - Official
13th Judicial District

1 cube margarine
1 c. graham cracker crumbs
16 oz. cream cheese
1 lb. powdered sugar
2-3 bananas
pecans (approx. 1/2 c.)
1 lg. can crushed pineapple
small container Cool Whip or whipped cream
small jar marachino cherries

Melt margarine and put in 9 x 13 dish.
Add the graham cracker crumbs and press into bottom
of dish to make crust.

Cream the cream cheese and powdered sugar till smoth.
Place in dish.

Layer sliced bananas in dish over cream cheese
mixture.

Layer pecans over above layer.

Drain and add crushed pineapple to above layers.

Layer whipped cream or Cool Whip over above.

Slice marachino cherries and arrange on top of all of the
above.

CHOCOLATE LOVER'S TORTE

Gladys M. Dalton
Honorary Member - Denver

Pastry Base:

3 eggs, separated
1/4 c. all-purpose flour
1 t. baking powder
3 T. granulated sugar

Filling:

6 eggs, separated
1 c. butter, room temperature
1 c. powdered sugar
1 T. dark rum
12 oz. melted chocolate chips

Garnish:

Vanilla wafers
rum
slightly sweetened cream, whipped

Grease and flour bottom and sides of 10-inch springform pan. In large bowl, beat 3 egg whites until stiff. Fold yolks into whites. Turn batter into pan. Bake at 350 for 15 to 20 minutes until golden.

For filling: Whip 6 egg whites stiff; set aside. In small bowl, beat butter, powdered sugar and rum until light. Add egg yolks, one at a time, and beat until light and lemon colored. Add melted chocolate. Fold in egg whites.

After base of cake is baked, dip vanilla wafers into rum to moisten. Place them with top side out, standing upright around cake base (to make pretty edge of torte). Pour filling onto base. Top with whipped cream. Freeze at least 1 hour before serving. Can be prepared days in advance and kept in freezer, removing 30 minutes before serving. 10-12 servings.

PEANUT DELIGHT

Kay McMillan - Clerk
Morgan District Court

1st layer:

- 2/3 c. chopped peanuts or pecans
- 1 c. flour
- 1/2 c. butter

Blend and bake at 350 for 20 minutes. Cool.

2nd layer:

- 1/3 c. peanut butter (optional)
- 1 (8 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 2 c. Cool Whip

Cream together all of the above.

3rd layer:

- 1 box vanilla pudding
- 1 box chocolate or pistachio pudding (instant)
- 3 c. milk

4th layer:

- Top with Cool Whip
- 1/3 c. peanuts and
shredded Hershey bar.

CHEESE CAKE

Dee Helfrich
Honorary Member - Arvada

1 c. flour, sifted	1/4 c. sugar
1 t. grated lemon peel	1/2 c. butter
1 egg yolk, beaten	1/4 t. vanilla

Combine flour, sugar and lemon peel. Cut in butter until crumbly. Add egg yolk and vanilla, blend well. Put 1/3 of dough on bottom of 9-inch springform pan, with sides removed (off). Bake at 400 degrees for 8 minutes or until golden. Cool. Attach sides to bottom of pan and butter sides. Put remaining dough on sides to 1 3/4 inches on inside. Don't bake sides.

Filling

5 pkgs. (8 oz.) cream cheese
1/4 t. vanilla
3/4 t. grated lemon peel
1 3/4 c. sugar
3 T. flour
1/4 t. salt
2 egg yolks
4-5 eggs (to make one cup)
1/4 c. whipping cream

Soften cheese at room temperature (approximately 1 1/2 hrs.); beat until creamy. Add vanilla and lemon peel. Mix in sugar, flour and salt and slowly blend in.

Bake at 450 degrees for 12 minutes in preheated oven. Reduce heat to 300 degrees for 55 minutes. Check with toothpick. Might need 5 or 10 minutes more.

Allow to cool. Loosen sides with spatula or knife after 1/2 hour. Remove sides after 1 hour. Cool 2 hours longer.

Glaze:

3 c. fresh strawberries	1/2 to 3/4 c. sugar
1 c. water	1 1/2 T. cornstarch

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CHEESE CAKE

Dee Helfrich
Honorary Member - Arvada

Crush 1 c. strawberries in blender, add water and cook 2 minutes. Mix cornstarch with just enough water to make a paste. Add sugar and cornstarch into hot berry mixture, bring to boil, stir constantly. Cook and stir until thick and clear. Add a few drops red food coloring. Cool to room temperature.

Place remaining strawberries on top of cake, pour glaze over top. Serves 12-14.

FRUIT PIZZA

Kay McMillan - Clerk
Morgan District Court
Meg Tirdel
Arapahoe District Court

1 pkg. (1 lb. 2 oz.) refrigerated sugar cookie dough
1 pkg. cream cheese (8 oz.)
1/2 t. vanilla
1/3 c. sugar

Fruit:

Banana slices
sliced strawberries
sliced peaches
green grapes, halved
kiwi fruit
1/4 c. peach or apricot preserves (or any
you desire) or any other desired fruit

Cut cookie dough in 1/8-inch slices and line a 12-inch pizza pan. Overlap and press together tightly. Bake at 375 for 12 minutes; cool. Blend softened cream cheese, sugar and vanilla. Spread over cookie crust. Arrange fruit over cream cheese layer. Heat jam until runny; glaze pizza with jam and chill.

CHERRY CRUNCH

Marjorie Allen White
Honorary Member - LaJunta

1 can cherry pie filling
1 small pkg. cake mix or 1/2 reg. cake mix
1 1/2 sticks butter or margarine, thinly sliced
1/2 c. pecans, chopped

Spoon cherry pie filling into greased 8 x 8 pan.
Sprinkle dry cake mix over cherries.
Place butter over top of cake mix.
Sprinkle pecans on top of butter.

Bake at 350 for 30-40 minutes or until done. Serve plain or with ice cream.

NOTE: Any fruit mixture can be used.

BAKED ALASKA PIE

Vivien Spitz

Honorary Member - Aurora

1 baked 9-inch pie shell (from supermarket freezer)
18 marshmallows
1 T. canned pineapple juice orange juice, or water
2 egg whites
1/4 c. granulated sugar
1/8 t. salt
2 c. chilled fresh (or 2 pkgs. barely thawed frozen)
raspberries
1 qt. vanilla frozen yogurt

Refrigerate pie shell until chilled.

Preheat broiler 10 minutes, placing rack above center of oven.

Over low heat fold marshmallows with water constantly until melted.

Beat egg whites until quite stiff; gradually add sugar and salt, beating until very stiff. Fold in marshmallow mixture.

Sprinkle 1 c. berries into pie shell. Fill with frozen yogurt. Then sprinkle rest of berries onto yogurt, pressing all firmly into shell.

Top with meringue, covering and sealing to edge of pie shell.

Broil several inches below heat until lightly browned. Don't look away. Be ready to remove quickly.

Serve at once, or freeze and slice frozen. Serves 8.

CAKES, COOKIES
& CANDY

K	A	EU	B	GS
			R	BGS
K	AO		B	G
	AO	E		S
	A		PB	
K	A		PB	
TK	AO	E		



TURTLE CAKE

Mavis Eckhardt - Official
Arapahoe District Court

German chocolate cake mix
1 1/2 sticks butter or oleo
1/2 c. Pet milk
14 oz. caramels
1 c. milk chocolate chips
1 c. chopped pecans

Mix cake as directed on package, pour half of batter in greased and floured 9 x 13 pan and bake at 350 for 15 minutes. Melt butter, Pet milk and caramels ready to pour over cake while hot. Sprinkle with chocolate chips and pecans and pour remaining batter on top. Bake 20 minutes more at 350.

THE NEXT BEST THING TO TOM SELLECK

Valeri Barnes - Reporter
Arapahoe County

Middle Mixture:

2 pkgs. French vanilla instant pudding
3 c. milk
9 oz. (approximately) La Creme

Topping:

2 (1 oz.) pkgs. Nestle's premelted chocolate
2 t. white corn syrup
3 T. butter
1 1/2 c. powdered sugar
3 T. milk
1 t. vanilla

Line bottom of 9 x 13 pan with whole graham crackers. Spread 1/2 of middle mixture on top of graham crackers. Add another layer of graham crackers. Spread remainder of middle mixture on top of graham crackers. Add another layer of graham crackers. Frost with "Topping." Refrigerate. Best when made the day before.

POPPY SEED CAKE

Sandy Kloss
Arapahoe District Court

1 c. poppy seeds
3/4 c. milk
1 1/2 c. sugar
3/4 c. oleo
2 c. flour
2 t. baking powder
4 egg whites

Soak 1 c. poppy seeds overnight in 3/4 c. milk.

Mix:

1 1/2 c. sugar
3/4 c. oleo

Add:

poppy seed mixture
2 c. flour
2 t. baking powder

Fold in:

4 stiffly beaten egg whites

Bake in 7 x 11 pan at 350 for 40 minutes.

COFFEE CAKE

Kay McMillan - Clerk
Morgan District Court

1 cube oleo
2 c. flour
1 c. white sugar
1/2 c. raisins
1 egg
1 c. buttermilk
1 t. soda
1/2 c. nuts

Pour melted oleo slowly into flour and sugar.
Mix until crumbly then save about 1 c. out for
topping.

Add to rest of mix:

1 beaten egg
1 c. buttermilk
1 t. soda

Mix well and add nuts and raisins.
Pour into greased shallow pan.
Sprinkle crumb topping over and cinnamon.
Bake 25 minutes at 350.

May vary by using a little brown sugar in the topping.
May put in vanilla, if you wish.

CHOCOLATE DREAM CAKE

Kay McMillan - Clerk
Morgan District Court

2 c. sugar
2 c. flour
1 t. soda
2 sticks oleo
4 T. cocoa
1 c. water
1/2 c. buttermilk
2 eggs
1 t. vanilla

Sift 2 c. sugar, 2 c. flour and 1 t. soda into a bowl. Melt 2 sticks oleo, 4 T. cocoa and 1 c. water in a saucepan and bring to a rapid boil. Then pour over dry ingredients. Then add 1/2 c. buttermilk, 2 eggs and 1 t. vanilla. Stir well and pour into a greased and floured loaf pan and bake at 400 for 20 minutes.

Icing for Chocolate Dream Cake:

1 stick oleo
4 T. cocoa
6 T. buttermilk

Melt together in a saucepan. Bring to a rapid boil, remove from heat and add:

1 box powdered sugar
1 t. vanilla
chopped nuts, if desired.

Spread on cake.

CALIFORNIA APPLE CAKE

Sandy Kloss
Arapahoe District Court

In mixing bowl dice 4-5 cooking apples.

Add and mix:

3 eggs	1/2 c. oil
2 c. sugar	1 t. cinnamon
2 c. flour	3/4 t. salt
2 t. baking soda	

You don't need mixer, just mix up. Put in greased and floured pan. If you want a tall cake, use a 9 x 9 pan. If you want a flatter cake, use a 9 x 13 pan.

BETTER THAN SEX CAKE

Preheat oven to 350. Grease and flour 9 x 13 pan.

Layer 1:

- 1 c. flour
- 1 stick butter
- 1 c. chopped pecans

Mix and put in pan. Bake 20 minutes. Cool. Crumble loosely.

Layer 2:

- 2 pkgs. (8 oz.) cream cheese
- 1 c. powdered sugar
- 12 oz. Cool Whip

Mix well. Spread over crumbs.

Layer 3:

- 1 pkg. instant vanilla pudding
- 1 pkg. instant chocolate pudding
- 3 c. milk

Mix together. Let stand to thicken and spread over layer 2.

Layer 4:

Top with 8 oz. Cool Whip. Grate chocolate bar over top. Refrigerate for a few hours or overnight.

PINA COLADA CAKE

Judy Moore

1 French Vanilla cake mix (white may be substituted)
Prepare as instructed, bake in oblong cake pan.

When cake is cool, poke little holes in top of cake with a toothpick. Pour over 1 small can of Pina Colada Mix. Chill in refrigerator (overnight is preferred.)

Frost with one large tub of Cool Whip. Garnish with coconut, nuts or whatever you prefer. I have mixed drained crushed pineapple with the Cool Whip.

SNICKER CAKE

Angela Jorgenson
Deputy Clerk
Morgan District Court

1 box German Chocolate cake mix
1 (14 oz.) bag caramels
1 stick butter
3/4 c. chocolate chips
1/3 c. milk
1 c. chopped pecans

Set oven at 350. Mix cake according to box.
Pour 1/2 of batter into 9 x 12 pan. Bake at 350 for 20 minutes.

While baking, melt caramels, butter and milk.
When melted, stir in nuts.

Turn oven to 250. Take cake out of oven and spread mixture over cake. Then spread the rest of the batter over mixture. Sprinkle on chocolate chips. Bake at 250 for 20 minutes. Turn oven to 350 for another 10 to 15 minutes. (Works best to bake in two 8-inch pans.)

GRAM'S CARROT CAKE

Meg Tirdel - Official
Arapahoe District Court

Beat together:

2 c. sugar
1 1/2 c. oil
4 eggs
2 t. vanilla

Mix together:

2 c. flour
1 t. salt
2 t. baking soda
3 t. cinnamon

Alternate flour mixture with 3 c. grated carrots (I use 1 bunch carrots). Lastly, 1 c. nuts (optional). Grease tube pan. Bake 1 hour at 325. Test with toothpick after 1 hour. Sometimes it takes a little longer.

When cool, spread with the following:

1/2 stick margarine
3 oz. Philadelphia cream cheese
1 c. powdered sugar

Beat until creamy. Drizzle over cake.

SCRUMPTIOUS CARROT CAKE

Joyce Martin - Teacher
Denver Academy of Court
Reporting

2 1/4 c. flour
2 t. baking powder
1 1/4 t. soda
1 t. salt
2 t. cinnamon
2 c. sugar
1/1/2 c. vegetable oil
4 eggs
2 c. grated carrots
1 c. drained crushed pineapple; reserve juice
for frosting
1/2 c. chopped nuts

Sift flour, baking powder, soda, salt and cinnamon together; add sugar and oil, mixing well. Beat in eggs; add carrots, pineapple and nuts. Spoon batter into 9 x 13 pan. Bake at 375 degrees for 35-45 minutes. Cool. Spread frosting over cake. (May also be baked in round layer cake pans.)

Frosting:

1/2 c. butter or margarine
1 t. vanilla
1 (8 oz.) pkg. cream cheese
1 (1 lb.) powdered sugar
reserved pineapple juice

Beat first 4 ingredients together; add pineapple juice for spreading consistency.

FUNNEL CAKES

Joyce Martin - Teacher
Denver Academy of Court
Reporting

1/1/4 c. all-purpose flour
2 T. sugar
1 t. soda
3/4 t. baking powder
1/4 t. salt
1 egg
3/4 c. milk
vegetable oil
2 t. powdered sugar
syrup

Combine dry ingredients; add egg and milk, beating until smooth.

Heat 1/4-inch oil to 375 in skillet. Cover bottom opening of a funnel with finger. (Funnel with an opening of at least 3/8-inch works best.) Pour 1/4 c. batter into funnel. Hold funnel over center of skillet. Remove finger from funnel end to release batter into hot oil; move funnel in a slow circular motion to form a spiral or other design.

Fry 2 minutes or until golden brown, turning once. Drain on paper towels. Sprinkle with powdered sugar; serve hot with syrup.

Yield: 6 servings.

BANANA CAKE

Eula Mae Green
Clerk (retired)
Logan District Court

2 c. flour
1 t. baking powder
1 t. soda
3/4 t. salt
1 1/3 c. sugar
1/2 c. shortening (creamed)
1/2 c. sour milk
1 t. vanilla
1 c. mashed bananas
2 eggs unbeaten
1/2 c. nuts (optional)

Sift together: Flour, baking powder, soda, salt and sugar.

Combine; 1/4 c. sour milk bananas and shortening and add to flour mixture. Beat 2 minutes.

Add vanilla and the remaining sour milk and eggs and nuts, if desired, and beat 1 minute.

Bake in 375 oven for 25 minutes or until done in 9 x 13 pan.

WHOLE WHEAT CARROT CAKE

Yvonne Diekman
Honorary Member - LaJunta

1/2 c. vegetable oil
3/4 c. sugar
2 eggs
2/3 c. nonfat dry milk powder
2 c. shredded carrots
1 (8 oz.) can crushed pineapple, undrained
2 1/4 c. whole wheat flour
1 1/2 t. cinnamon
1 t. baking soda
1/2 t. salt
1/3 c. raisins
1 c. nuts

Mix together vegetable oil, sugar, eggs, nonfat dry milk, carrots, and pineapple in large bowl. Stir together whole wheat flour, cinnamon, baking soda, and salt. Add dry ingredients to liquid mixture and mix until well blended. Blend in raisins and nuts. Pour batter into lightly greased 9 x 13 pan. Bake in a 350 oven for 30 to 40 minutes or until toothpick inserted in center comes out clean. Remove from oven and cool. Remove from pan and lightly dust with powdered sugar. Makes 12 servings.

OATMEAL CHOCOLATE CHIP CAKE

Joan Parker
Deputy Clerk
Morgan District Court

1 3/4 c. boiling water
1 c. uncooked oatmeal (Quick or old- fashioned)
1 c. lightly packed brown sugar
1 c. granulated sugar
1 stick (1/2 c.) margarine
2 extra large eggs
1 3/4 c. sifted flour
1 t. soda
1/2 t. salt
1 T. cocoa
1 (12 oz.) pkg. chocolate chips
3/4 c. chopped walnuts.

Pour boiling water over oatmeal. Let stand at room temperature 10 minutes. Add brown and white sugars and margarine. Stir until margarine melts. Add eggs, mix well. Sift together flour, soda, salt and cocoa and add to sugar mixture. Mix well.

Add about 1/2 of the pkg. of chocolate chips. Pour batter into greased and floured pan (9 x 13) Sprinkle nuts and remaining chocolate chips on top. Bake at 350 for 40 minutes or until pick comes out clean.

WALDORF ASTORIA CAKE

Cecy Orrico
Freelance - Westminster

1/2 c. shortening
2 eggs
1 T. vinegar
1 t. baking soda
1 c. buttermilk
1/1/2 c. sugar
2 t. red food coloring
1 t. salt
2 1/2 c. flour
2 t. cocoa
1 t. vanilla

Preheat oven to 350 degrees.

In a mixing bowl, cream shortening; add sugar; add whole eggs and food coloring. Sift dry ingredients and add alternately with buttermilk; beat after each addition at medium speed. Add vanilla and mix. Lastly, stir in baking soda and vinegar and beat with a spoon. Bake in two or three layers in preheated oven.

Icing:

1 c. milk
1 c. sugar
1/2 c. flour
1 c. shortening
1 t. vanilla

Mix milk and flour in a small saucepan and cook until thick, stirring constantly. Cool. Cream sugar and Shortening until fluffy. Add to the milk-and-flour mixture. Beat until smooth. Add the vanilla and beat. Spread on cool cake.

COKE CAKE

Meg Tirdel - Official
Marilyn Diggs - Official
Arapahoe District Court

Mix in bowl:

1/2 c. buttermilk
1 t. soda
2 eggs
1 t. vanilla
2 c. sugar
2 c. flour

In saucepan bring to rapid boil:

1/2 c. margarine
3 T. cocoa
1 c. Coke
1 1/2 c. marshmallows (miniature)

Pour over mixture in bowl and mix well.
Add 1 1/2 c. marshmallows and mix.
Bake at 350 degrees 45-55 minutes.

Frosting: In saucepan, bring to rapid boil

1/2 c. margarine
3 T. cocoa
6 T. Coke
1 c. nuts (optional) (Can be toasted chopped pecans)

Pour over whole box of powdered sugar. Add 1 c. nuts and 1 t. vanilla.

Start frosting 5 minutes before cake is done. Frost cake hot out of oven.

PINEAPPLE CAKE

Theresa Ornelas
Freelance - Ft. Lupton

1 1/2 c. sugar
2 t. soda
1 can crushed pineapple (20 oz.)

2 c. flour
1/4 t. salt

Mix in a bowl. Pour into greased cake pan, 9 x 13.

Over the top sprinkle: 1/4 c. brown sugar and 1/2 c. nuts (chopped). Bake for 40 minutes at 350.

About 5 minutes before cake is done, mix:

3/4 c. sugar
1 cube butter

1/2 c. canned milk (Pet)

Bring to boil. When cake is done, pour the mixture over the top of the cake.

CHOCOLATE CHIP CAKE

R. E. Bender - Reporter
6th District - Durango

1 c. chopped dates
1 c. plus 3 T. hot water
1 tsp. soda

1 c. margarine/shortening mix
2 eggs

2 c. plus 2 T. flour
1/2 t. salt

1/2 c mini chocolate chips

1 c. sugar
1 t. vanilla

1/2 T. cocoa
1/2 c. nuts

Topping:

1/2 c. mini chocolate chips
cinnamon/sugar mix

1/2 c. nuts

Combine first three ingredients. Cream next four, adding date mix. Then add dry ingredients, chips and nuts. Sprinkle remainder on top. Bake at 350 for 30-35 minutes.

FROSTED CONE CAKES (made by kids)

Pamela J. Andasola
Official - Adams County

- 1 box of flat-bottom ice cream cones
- 1 box of cake mix
- 1/3 c. warm cream cheese
- 1/2 c. powdered sugar
- 1/2 t. vanilla

Preheat oven to 350. Prepare cake mix and pour into ice cream cones. Fill to about one inch from the top. Put ice cream cones into a big baking pan and bake for 30 minutes, as soon as cones are filled, to prevent them from becoming soggy.

While conecakes are baking make the frosting:

Mix softened cream cheese together with powdered sugar. Add vanilla a little at a time. Let cone cakes cool and then frost.

CHOCOLATE JUBILEE JUMBLES

Sandy Kloss

Cream together:

1/2 c. oleo	1 c. brown sugar
1/2 c. granulated sugar	2 eggs
2 squares melted chocolate	

Add: 1 c. sour cream 1 t. vanilla

Sift together and add:

2 3/4 c. flour	1 t. salt
1/2 t. soda	

Add nuts if you like.

Chill dough. Drop by spoon, about 12 to a cookie sheet. Bake at 375 for about 10 minutes. Makes about 4 dozen 2 1/2" cookies.

Frost with your favorite icing. I like chocolate the best.

CARAMEL CHOCOLATE CHIP BARS

Marilyn Diggs - Official
Arapahoe District Court

1 pkg. Kraft caramels
1 small can evaporated milk
1 German chocolate cake mix (I use Betty Crocker)
3/4 c. melted butter
1 c. chopped nuts
1 (12 oz.) pkg. chocolate chips

Combine caramels and 1/3 c. evaporated milk in double boiler. Cook over low heat until melted.

Grease 9 x 13 pan. Combine cake mix, butter, 1/3 c. evaporated milk, nuts and stir. Press 1/2 of mixture into pan. Put in oven at 350 for 6-8 minutes. Remove and sprinkle chocolate chips over, then caramel, then crumble remaining dough on top of that.

Bake at 350 for 15-18 minutes.

MOM'S SOFT SUGAR COOKIES

Marilyn Diggs - Official
Arapahoe District Court

3 1/2 c. sifted all-purpose flour
1 t. soda
1/2 t. salt
1/2 c. soft butter or margarine
1 c. sugar
1 egg, unbeaten
1 1/2 t. vanilla or 1 t. nutmeg
1/2 c. thick, sour cream

Sift together flour, soda and salt. Combine butter, sugar, egg and flavoring in mixing bowl. Cream on beat-whip speed 2 minutes. Stop, scrape bowl. Add sour cream and half of flour mixture. Blend in on fold-blend, then mix on beat-whip 1 minute. Stop, scrape bowl. Add remaining flour and stir in by hand. Set oven at 400 to preheat. Divide dough in half and roll each part on lightly floured surface to 1/4-inch thickness. Sprinkle with sugar, roll in lightly. Cut with floured cutter. Lift to greased cookie sheet with pancake turner. Put a fat raisin, nut or piece of gum drop in center, if you like. Bake 8 to 10 minutes, until golden brown. Cool. Makes about 6 dozen.

Crisp Sugar cookies - Use ingredients as follows:

2 1/4 c. sifted all-purpose flour
1/2 t. soda
1 t. baking powder
1/2 t. salt
1/2 c. soft butter or margarine
1 c. sugar
2 eggs
1 t. vanilla or lemon extract
1 T. milk.

Mix, roll, cut and bake as above. Makes about 5 dozen.

ORIGINAL GIRL SCOUT COOKIES

Cynthia Daly - Clerk
Arapahoe County

- 1 c. butter or margarine, softened
- 1 c. sugar
- 2 eggs
- 2 T. milk
- 1 t. vanilla
- 2 1/2 c. flour
- 2 t. baking powder

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add milk and vanilla. Beat until light and fluffy. Combine flour and baking powder; gradually add to creamed mixture and mix well. Chill at least 2 hours. On a lightly- floured surface, roll dough to 1/4-inch thickness. Cut with trefoil cookie cutter or cutter of your choice. Place on ungreased baking sheets. Sprinkle with sugar, if desired. Bake at 350 for 8-10 minutes or until lightly browned. Makes 4 dozen 2 1/2 inch cookies.

OATMEAL COOKIES

Marilyn Diggs - Official
Arapahoe District Court

- | | |
|---------------------|-----------------------|
| 1/2 c. butter | 1 c. sugar |
| 2 eggs, well beaten | 1 c. raisins |
| 1/2 c. pecans | 1/2 t. soda |
| 1 T. milk | 1 1/4 c. sifted flour |
| 1 t. baking powder | 1/2 t. salt |
| 1/2 t. cinnamon | 1 3/4 c. rolled oats |

Cream butter; add sugar and cream until light. Add eggs. Put raisins and nuts through food chopper using medium knife and add to creamed mixture. Add soda dissolved in milk. Sift together flour, baking powder, salt and cinnamon. Add rolled oats and mix well. Stir into first mixture. Drop from teaspoon onto greased baking sheets. Flatten out paper thin. Bake at 350 8-10 minutes. Remove from baking sheets at once. Makes 7 1/2 doz. (Note: Bake at 375 if drop cookies.)

MILLION DOLLAR SUGAR COOKIES

Colleen Williamson-Secretary
4th Judicial District Montana

1 c. white sugar
1 c. powdered sugar
1 c. margarine
1 c. oil (I cut by 1/8 c.)
2 eggs
1 t. vanilla/1 t. almond extract
1 t. salt
1 t. cream of tartar
1 t. soda
4 c. & 4 T. flour

Roll in balls; smash with glass; bake at 350 for 8-10 minutes; sprinkle with sugar right out of oven.

ALMOND GINGER SNAPS

Cynthia Daly - Division Clerk
Arapahoe District Court

1/2 c. butter or margarine, softened
1/2 c. shortening
1 1/2 c. sugar
1/2 c. honey
2 eggs
2 T. lemon juice
4 c. flour
2 1/2 t. baking soda
1 t. cloves
1 t. cinnamon
1/2 t. ginger
1/2 t. salt
1 c. slivered almonds or chopped pecans
additional sugar

In a mixing bowl, cream butter, shortening and sugar until fluffy. Add honey, eggs and lemon juice; beat well. Combine dry ingredients; gradually add to creamed mixture. Fold in almonds or pecans. Shape into 1-inch balls; roll in sugar. Place on ungreased baking sheets and bake at 350 degrees for 12 minutes or until golden brown. Cool briefly and remove to wire racks. Yields about 4 dozen.

PUMPKIN COOKIES

Teresa Copley
Official/Freelance
Grand Junction

1/2 c. sugar	1 c. butter
1 t. vanilla	2 c. flour
1 t. cinnamon	1/2 c. brown sugar
1 c. canned pumpkin	1 egg
1 t. baking powder	1/4 t. salt
1/4 c. chopped nuts	

Combine above ingredients, drop onto cookie sheet.
Bake at 350 for 10-12 minutes.

CHOCOLATE CHIP COOKIES

Cecy Orrico
Freelance - Westminster

Preheat oven to 350 degrees.

Mix the following ingredients in this order:

- 1 c. shortening
- 1 c. sugar
- 1 c. brown sugar
- 2 eggs
- 1 1/2 c. flour
- 1 t. baking powder
- 1 t. baking soda
- 1/2 t. salt
- 3 c. oatmeal
- 1 t. vanilla
- 1 bag semi-sweet chocolate chips (6 oz.)

Drop batter on cookie sheet by spoonfuls. Bake at 350 for approximately 12 minutes or until golden brown.

Note:

You may use 2 c. flour and 2 c. oatmeal instead of 1 1/2 c. flour and 3 c. oatmeal.

CORN FLAKE COOKIES

Stuart Smith - Reporter
Morgan District Court
(Retired)

1/4 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1/2 c. pecan meats (chopped)
1/2 c. coconut
4 c. corn flakes

Cream sugars and margarine thoroughly.
Add egg and mix well. Add nut meats, coconut and corn flakes. Mix well. Shape with rounded ball of tablespoon. Place on lightly greased cookie sheets. Flatten each cookie with a spatula. Bake at 350 for 10 minutes. Do not over-bake. Allow wafers to cool on pans before removing.

BROWNIES

Stuart Smith - Reporter
Morgan District Court
(Retired)

1/2 c. margarine
1 c. sugar
1 (16 oz.) can of chocolate syrup
4 eggs beaten
1 c. flour
1 c. chopped nuts

Combine margarine, sugar and chocolate syrup in large bowl. Mix well. Add eggs and flour. Mix well. Add nuts and mix. Put in 9 x 13 pan and bake at 350 for 30 minutes. May sprinkle thin icing on top.

QUICK COOKIES

Cecy Orrico
Freelance - Westminster

2 1/2 c. oatmeal
1/2 c. peanut butter
2 c. sugar
1/2 c. milk
4 T. cocoa
1 t. vanilla

Mix: Oatmeal and peanut butter.

Mix in a saucepan: Sugar, milk and cocoa.

Add the vanilla.

Mix everything together and drop by teaspoonfuls on a sheet of wax paper until cool.

WORLD'S BEST COOKIES

Cecy Orrico
Freelance - Westminster

Preheat oven to 325 degrees.

1 c. butter (2 sticks)	1 c. sugar
1 c. brown sugar	1 egg
1 c. salad oil	3 1/2 c. flour
1 c. oatmeal	1 c. crushed cereal
1/2 c. shredded coconut	1 t. soda
1/2 c. chopped walnuts	1 t. baking powder
1/2 t. salt	1 t. vanilla

Cream butter and sugar until fluffy. Add egg, then oil, and mix well. Add oatmeal, crushed cereal, coconut, walnuts and stir well. Add flour, soda, salt, vanilla, and mix well. Drop by teaspoonfuls on ungreased cookie sheet. Flatten each cookie with a fork. Bake in preheated oven for 12 to 15 minutes or until golden brown.

CHOCOLATE COCONUT BARS (MOUNDS)

Dee Helfrich
Honorary Member - Arvada

4 c. crushed graham crackers
1 c. sugar
1 c. soft butter

Combine and mix together above and press into greased jellyroll pan or one 9 x 13 pan.

2 cans Eagle Brand condensed milk
4 c. shredded coconut

Blend together and pour over crust mixture. Bake at 350 degrees for 15 minutes.

12 oz. chocolate chips
6 T. peanut butter

Melt together until thoroughly blended.

As soon as cookie mixture comes out of oven and while chocolate and peanut butter mixture is hot, pour over cookie mixture and spread evenly. Cool thoroughly and cut into bars.

BISQUICK COOKIES

Stuart Smith - Reporter
Morgan District Court
(Retired)

3/4 c. Bisquick
1 egg
1/4 c. oil
1 pkg. instant pudding mix (any flavor desired)
Drop on ungreased cookie sheet.
Bake at 350 for 10-12 minutes.

MEXICAN WEDDING CAKES

Joan Parker
Morgan District Court
Deputy Clerk

1 c. butter
1/2 c. confectioner's sugar
1/2 t. vanilla
1 3/4 c. flour
1/2 c. chopped nuts

Cream the butter and sugar. Work in the vanilla, flour and chopped nuts. Shape into small balls and place on an ungreased cookie sheet. If the dough is too sticky to handle, chill for several hours before shaping into balls. Bake at 350 for 20 minutes. When cooked, roll in confectioner's sugar.

GRANNY SMITH'S SUGAR COOKIES

Joan Parker
Morgan District Court
Deputy Clerk

1 c. sugar	1 c. powdered sugar
1 c. oil (liquid)	1 c. Crisco
2 eggs	4 1/2 c. flour
1 t. soda	1 t. cream of tartar
1 t. Vanilla	1/4 t. salt

Mix all ingredients together. Put on greased cookie sheet. Press down with bottom of juice glass. Bake at 375 for 10-12 minutes.
Makes 6 dozen.

CRANBERRY ORANGE OATMEAL COOKIES

Nancy Smith
Wife of Hon. Jack Smith
Arapahoe District Court

2 1/2 c. quick oats
1 c. flour
1/2 c. hazelnuts
1/2 t. baking soda
1/4 t. baking powder
1/2 c. margarine
1 t. grated orange rind
1/2 t. orange extract
1 1/2 c. dried cranberries
1/2 c. sugar
1/2 c. brown sugar
1 large egg

Mix oats, flour, nuts, baking powder and salt. In another bowl, mix sugar and margarine with mixer. Add egg and mix. Add orange extract and rind. Blend in flour mixture. Add cranberries. Drop on cookie sheet. Bake 12 to 15 minutes at 350 degrees.

CHOCOLATE SCOTCHEROOS

Judge & Mrs. Steven E. Shinn
Logan County District Court

1 c. sugar	1 c. light corn syrup
1 stick margarine or butter	1 t. vanilla
1 c. peanut butter	7 c. rice crispies

Combine sugar and syrup in a 3-quart saucepan. Cook over moderate heat, stirring frequently, until mixture boils. Add margarine and vanilla. When melted, turn off the heat. Add peanut butter. Mix well. Pour over rice crispies and press into a greased 9 x 13 pan.

Frosting:

- 1 c. semi-sweet chocolate chips
- 1 c. butterscotch chips
- 3 T. peanut butter
- 1/2 stick butter or margarine

Heat all in a double boiler. Mix well and pour over rice crispies.

CHOCOLATE NUT BROWNIES

Kay McMillan - Clerk
Morgan County District Court

- 1 pkg. devil's food chocolate cake mix
- 1/4 c. packed brown sugar
- 2 eggs
- 1/2 c. softened margarine (1 stick)
- 1/4 c. water
- 3/4 c. chopped nuts (optional)
- 1 can Betty Crocker frosting mmix

Stir cake mix, margarine, brown sugar, water and eggs together. Add nuts. Make sure mixture is smooth. Pour into a 9 x 13 greased and floured pan. Bake at 375 for 25-30 minutes. Do not overbake. Run knife around edge of pan to loosen sides when brownies are warm. Frost with 1 can of Betty Crocker frosting mix while brownies are still warm. Sprinkle with 1/2 c. chopped nuts. Cut into bars about 3 x 1 1/2 inches. Makes 2 dozen bars.

FINGER COOKIES

Kay McMillan- Clerk
Morgan County District Court

2 sticks melted margarine
30 graham crackers, crumbled to powder
1 c. flaked coconut
1/2 c. chunky peanut butter
1/2 c. ground nuts
1 lb. powdered sugar
1 t. vanilla
1/2 cake paraffin
1 pkg. (12 oz.) milk chocolate chips

Combine first 7 ingredients. Shape into fingers or roll into balls. Place on waxed paper and chill. Melt paraffin first in double boiler and add chips. Use tongs to dip balls. (DO NOT ALLOW CHOCOLATE TO GET HOTTER THAN 100 DEGREES OR IT WILL DEVELOP UNSIGHTLY WHITE SPOTS.)

CARAMEL/CHOCOLATE CHIP BARS

Marilyn M. Diggs - Official
18th Judicial District

1 pkg. Kraft caramels
1 small can evaporated milk
1 German chocolate cake mix
3/4 c. melted butter
1 c. chopped nuts
1 (12 oz.) pkg. chocolate chips

Combine caramels and 1/3 c. evaporated milk in double boiler and cook over low heat until melted. (Or microwave approximately 4 minutes.) Grease 9 x 13 pan. Combine cake mix, butter, 1/3 c. evaporated milk, nuts and stir. Press one-half of mixture into pan. Bake at 350 for 6-8 minutes. Remove and sprinkle chocolate chips over, then melted caramel mixture, then place remaining cake mixture on top of that. Bake at 350 15-18 minutes.

SOUR CREAM RAISIN BARS

Barbara Swartzendruber

Step 1:

- 2 c. raisins
- 1 1/2 c. water

Cook raisins in water for 10 minutes; drain and cool.

Step 2:

- 1 c. brown sugar
- 1 c. butter
- 1 3/4 c. quick oatmeal
- 1 3/4 c. flour
- 1 t. baking soda

Cream together butter and brown sugar. Add remaining ingredients and mix well. Press half this mixture into a 9 x 13 pan, saving the other half to use later. Bake 7 minutes in 350 degree oven.

Step 3:

- 3 egg yolks
- 1 1/4 c. sour cream
- 1 c. sugar
- 2 1/2 T. cornstarch

Cook all ingredients together, stirring constantly, until mixture thickens. Add cooled raisins and 1 t. vanilla. Pour mixture on baked crust and top with remaining unbaked half. Bake 30 minutes at 350 degrees. When cool, cut into small bars.

SEES FUDGE

Joyce Martin - Reporter
Arapahoe District Court

2 cubes margarine, sliced thin
3 (6 oz.) pkgs. chocolate chips
1 large can evaporated milk
1/4 t. cream of tartar
4 1/2 c. sugar
2 t. vanilla
1 1/2 c. chopped nuts

In large bowl, combine margarine, chocolate chips and cream of tartar. Do not mix. Set aside.

In large saucepan, combine evaporated milk and sugar. Bring to a boil and boil 6 minutes. Pour over mixture in large bowl and beat well. Add vanilla and nuts.

Pour into greased 9 x 13 pan. Refrigerate.

PECAN NOUGOT

Mavis Eckhardt - Official
Arapahoe District Court

1 c. butter or margarine
3/4 c. powdered sugar
1 t. vanilla
2 1/4 c. sifted flour
1 c. pecans, chopped
powdered sugar

Cream butter until light, add powdered sugar and vanilla blending until smooth. Blend in flour and chopped pecans. Form into balls. Bake at 350 until a very light brown. Dust heavily with powdered sugar. For variety, ends of rolls may be iced with chocolate frosting and then dipped in chopped nuts.

SOUR CREAM COOKIES

Sandy Kloss
Arapahoe District Court

Cream together:

1 c. oleo (2 cubes)
2 c. sugar
2 eggs
1 c. (8 oz.) sour cream
1 t. vanilla

Add:

4 c. flour
1 t. baking soda
1 t. nutmeg
nuts and coconut

Drop by spoonful (about 12 to a sheet) and bake at 400 degrees till just brown around the edges.
Makes about 4 dozen.

SALTED PEANUT ROLLS

Joyce Martin - Reporter
Division 2
Arapahoe District Court

2 c. powdered sugar
1 (7 oz.) jar marshmallow creme
21 oz. pkg. caramels
3 T. water
3 c. salted peanuts, chopped

Line cookie sheet with waxed paper. In medium bowl combine 1/2 c. of the powdered sugar with marshmallow creme; blend thoroughly. Knead in remaining powdered sugar. Divide mixture into 4 parts. Form each part into rope 1/2 inch in diameter. Cut into pieces 1 1/2 inches long. Place on waxed paper-lined cookie sheet. Freeze about 20 minutes or until firm. Meanwhile, in medium saucepan over low heat, heat caramels and water until caramels are melted, stirring occasionally. Remove from heat. Dip frozen marshmallow pieces into caramel mixture; roll in peanuts. Place on cookie sheet. Freeze until set. Store in covered container in refrigerator. Makes 5 1/2 dozen cookies.

PEANUT BUTTER BONBONS

Meg Tirdel - Official
Arapahoe District Court

1 (12 oz.) Hershey Kiss pkg.	8 oz. jar peanut butter
1/4 cake paraffin wax (block)	1 box powdered sugar
1 t. vanilla	round toothpicks
1 stick margarine	wax paper
double boiler	

Mix peanut butter, margarine, sugar and vanilla until well-blended. Using teaspoon, make the peanut butter ball (nickel size). Make balls first, lay on wax paper. Boil water. Melt chocolate kisses. Keep stirring chocolate pieces. Put a little water in bottom pan. Add paraffin. Take toothpick and put peanut butter ball on it and dip into chocolate. Let excess chocolate drip. Put on wax paper to cool 10 minutes to dry.

FUDGE

Mavis Eckhardt - Official
Arapahoe District Court

Boil rapidly to softball stage:

4 1/2 c. sugar
1 large can Pet milk

Mix in large bowl:

3 lg. pkgs. chocolate chips
(1 semi-sweet, 2 milk chocolate)
1/2 lb. butter
1 lg. jar marshmallow creme
walnuts or pecans

Pour hot ingredients in bowl over mixture and stir until chocolate chips are thoroughly blended. Smooth into buttered dishes. Put in refrigerator.

CARMELCORN

Lisa Wurst - Freelance
Highlands Ranch

2 c. brown sugar
1 c. margarine
1/2 c. white corn syrup
1/2 t. salt.

Cook to a good boil. Pour over two batches of popcorn. Bake on cookie sheet(s) 1 hour at 250. Stir every 15 minutes.

NUT GOODIE CANDY

Kay McMillan - Clerk
Morgan District Court

Lightly grease bottom but not sides of jelly roll pan with oleo.

In double boiler melt:

12 oz. chocolate chips
12 oz. butterscotch chips

Stir, then pour half in greased pan. Refrigerate till firm.

Add to remaining chocolate:

6 oz. chocolate chips
6 oz. Butterscotch chips
12 oz. salted peanuts

Keep warm.

Middle layer. In sauce pan heat:

1 c. margarine
1/4 c. regular vanilla pudding mix;
1/2 c. evaporated milk

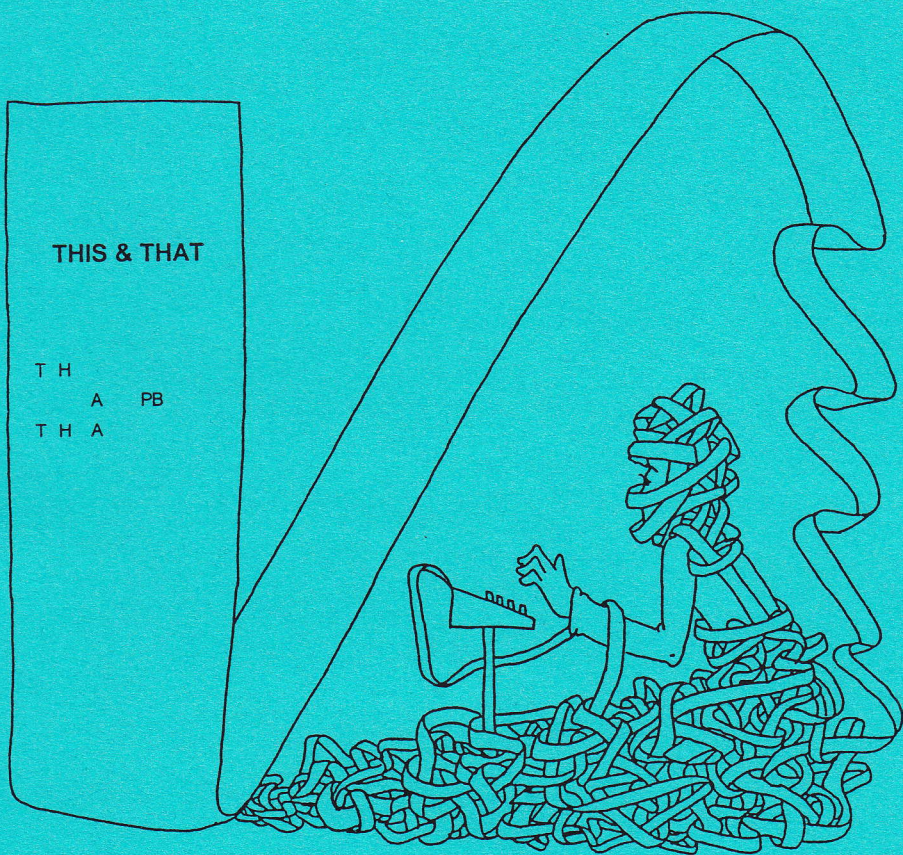
Let boil 1 minute. Remove from heat and add:

1 t. vanilla
2 lbs. powdered sugar

Beat till smooth and spread over chilled chocolate. Pour chocolate and peanuts mixture over top and refrigerate. Cut while still relatively soft.

THIS & THAT

T H
A PB
T H A



JUDGE STEINHARDT'S CRANBERRY SAUCE

Suzanne Geislinger - Official
Colorado Springs

2 cans pineapple tidbits (juice + water = 1 c.)	
1 bag cranberries	2 c. sugar
1 c. white raisins	1 c. chopped nuts
1/2 t. ginger	1/2 t. cinnamon
1/4 t. salt	1/4 t. allspice
1/8 t. cayenne pepper	

Mix everything together in saucepan except pineapple. Boil. Simmer 20-25 minutes, putting in pineapple last 10 minutes. Good leftover, too.

ZUCCHINI RELISH

Suzanne Geislinger - Official
Colorado Springs

5 c. grated zucchini	2 c. grated onions
6 1/2 t. salt	1 c. diced green pepper
1 c. diced red pepper	2 1/4 c. sugar ugar
1 1/4 c. white vinegar	2 t. nutmeg
2 t. dry mustard	1 1/2 t. turmeric
1 1/2 t. cornstarch	1 t. celery salt
1/4 t. black pepper	

Place zucchini, onions and salt in a large bowl; mix well and cover. Refrigerate overnight. The next day, place mixture in a fine strainer. Drain well, rinse under cold water and drain again for 1 hour.

Place mixture in a heavy pot with remaining ingredients. Bring to a boil and simmer, stirring occasionally, 30 minutes.

Cool completely and store, covered, in the refrigerator for up to 4 weeks. Or sterilize 3 or 4 pint-sized canning jars in boiling water. Fill with relish, seal and process in boiling water for 10 minutes. Carefully remove jars with tongs. Let rest until relish comes to room temperature. Store in cool, dark place for up to 6 months. Makes 5 cups.

Serve as a topping for burgers, sandwiches and cold meats.

BBQ SAUCE (TO DIE FOR!)

Lisa Wurst - Freelance
Highlands Ranch

For brisket, etc.:

1 T. worcestershire ssauce
1 c. ketchup
5-6 dashes Tabasco
1 c. water
1/4 c. wine vinegar
1 T. sugar
1 t. salt
1 t. celery seed

Combine and simmer for 30 minutes.

ELEPHANT STEW

Yvonne Diekman
Honory Member - LaJunta

1 elephant
2 rabbits (optional)
brown gravy
salt and pepper

Cut elephant into small bite-size pieces. This should take about two months. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465 degrees. This will serve 3,800 people. If more are expected, two rabbits may be added. (Do this only if necessary, as most people do not like to find hare in their stew.)

JUDGE STEINHARDT'S CRANBERRY SAUCE

Suzanne Geislinger - Official
Colorado Springs

2 cans pineapple tidbits (juice + water = 1 c.)	
1 bag cranberries	2 c. sugar
1 c. white raisins	1 c. chopped nuts
1/2 t. ginger	1/2 t. cinnamon
1/4 t. salt	1/4 t. allspice
1/8 t. cayenne pepper	

Mix everything together in saucepan except pineapple. Boil. Simmer 20-25 minutes, putting in pineapple last 10 minutes. Good leftover, too.

ZUCCHINI RELISH

Suzanne Geislinger - Official
Colorado Springs

5 c. grated zucchini	2 c. grated onions
6 1/2 t. salt	1 c. diced green pepper
1 c. diced red pepper	2 1/4 c. sugar ugar
1 1/4 c. white vinegar	2 t. nutmeg
2 t. dry mustard	1 1/2 t. turmeric
1 1/2 t. cornstarch	1 t. celery salt
1/4 t. black pepper	

Place zucchini, onions and salt in a large bowl; mix well and cover. Refrigerate overnight. The next day, place mixture in a fine strainer. Drain well, rinse under cold water and drain again for 1 hour.

Place mixture in a heavy pot with remaining ingredients. Bring to a boil and simmer, stirring occasionally, 30 minutes.

Cool completely and store, covered, in the refrigerator for up to 4 weeks. Or sterilize 3 or 4 pint-sized canning jars in boiling water. Fill with relish, seal and process in boiling water for 10 minutes. Carefully remove jars with tongs. Let rest until relish comes to room temperature. Store in cool, dark place for up to 6 months. Makes 5 cups.

Serve as a topping for burgers, sandwiches and cold meats.

G O R P

Judy Moore

- 1 lg. jar Planters unsalted peanuts
- 1 pkg. (1/2 lb.) M&Ms
- 1 jar of sunflower seed kernels
- 1 c. raisins

Mix together in a large storage bag.
Great as a travel treat or just plain snack.

COURT REPORTER SURPRISE

Kathleen
Arapahoe District Court

Open freezer. Take out TV dinner. Put in microwave.
Nuke until done.

CCRA Thanks the following individuals who helped make "Realtime Recipes" a reality:

Paula S. Oden - Freelance - Brighton

Carla D. Capritta - 2nd Judicial District

Susan Becker - 2nd Judicial District

Linda F. Baldwin - 2nd Judicial District

Tracy Weir - 2nd Judicial District

Kerry A. Rink - 2nd Judicial District

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Kim Arnold - 18th Judicial District

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Catherine Rodriquez - 12th Judicial District

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Rosemary DeMartini - 4nd Judicial District

Susan L. Dewitt - 4th Judicial District

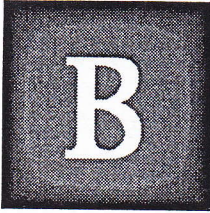
Cindy A. Pressprich - 4th Judicial District

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Chuck Jarstfer

Mary Smith Agren



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