

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

## SHELDON GAS BULLETIN

SEPTEMBER 2018

The kids are back in school, dinner time is important to catch up with each other after a long day. Here are some of my family's favorites I hope you enjoy as well.

### RICE – STUFFED ROAST CHICKEN

1 – 2 cups chicken broth  
1 (3 lb.) roasting chicken  
½ cup butter, melted  
½ tsp. garlic powder

#### STUFFING:

1 (9 oz.) package frozen chopped spinach, cooked and drained  
1 ½ cups white rice, cooked  
½ cup chopped onion  
½ tsp. poultry seasoning

Stuffing: Combine spinach, rice, onion, and poultry seasoning in a medium bowl; mix well. Preheat oven to 375°.

Spoon stuffing into chicken cavity; do NOT pack. Close chicken cavity with skewers. Place chicken on rack in roasting pan. Add enough chicken broth to cover bottom of pan.

Mix butter and garlic powder in a small bowl. Brush ¾ of mixture over chicken and roast for 30 minutes. Turn chicken, brush with remaining butter mixture. Roast until juices run clear when meat is pierced with a knife, about 30 minutes. Serves 4

### SPINACH SALAD

Baby spinach  
Boiled eggs, sliced  
Crisp bacon, in pieces  
Red Onion, thinly sliced  
Fresh Mushrooms sliced

#### DRESSING:

2 parts olive oil  
1 part vinegar  
1 part catsup  
2 Tbs. sugar

Use amounts according to your needs. This combination of ingredients makes for a wonderful flavor. Mix dressing ingredients together and pour over salad as desired.

### GRILLED NEW POTATOES

1 small onion, sliced  
1 ½ lb. new white potatoes, scrubbed  
¼ cup butter, melted  
½ tsp. salt  
¼ tsp. pepper  
¼ tsp. garlic salt  
½ tsp. dried rosemary

Preheat grill or broiler. Spray large piece of heavy duty foil generously with cooking spray. Arrange onion slices in center of foil. Cut potatoes into halves; arrange cut sides up on onion slices. Drizzle butter over potatoes. Sprinkle with salt, pepper, garlic salt and rosemary.

Fold foil to enclose vegetables; seal tightly. Grill or broil for 40 minutes, turning once. Open foil and fold back edges, and grill for 5 minutes longer, or until potatoes are tender. Transfer into serving dish. Serves 4  
*Note: To cut grilling time in half, microwave the potato halves on high for 1 ½ - 2 minutes.*

### CRUMB - TOPPED PEACH PIE

1 cup sugar  
⅓ cup cornstarch  
⅛ tsp. salt  
1 egg, beaten  
½ tsp. almond extract  
6 cups sliced, peeled peaches  
1 unbaked 9" deep-dish pie crust

#### TOPPING:

¼ cup sugar  
¼ cup packed light brown sugar  
½ cup flour  
½ tsp. cinnamon  
¼ cup butter

Preheat oven to 375°. Mix 1 cup sugar, cornstarch, and salt in a large bowl; add egg and almond extract; mix well.

Add peach slices to bowl, toss gently to coat with sugar mixture. Arrange peach slices in piecrust.

Topping: Combine sugar, brown sugar, flour, and cinnamon in a small bowl. Cut in butter using 2 knives until crumbly. Sprinkle topping over peaches. Bake until golden brown, about 30 minutes. Serve pie warm or cold. Serves 6



ANNA SHELDON HOPKINS