

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 2019

These recipes are from a recent magazine article. I've tied them all and they are so good. I'm anxious to pass them on to you. It was suggested that a Breakfast Buffet would make an impressive spread—true—but individually each recipe is very good—a fine family treat.

Bacon Monkey Bread

So-o-o easy!

12-14 slices cooked & crumbled bacon
½ cup grated Parmesan cheese
1 small onion, chopped
3 (10 oz) cans refrigerated buttermilk biscuits
½ cup butter, melted

Combine bacon, cheese, and onion; set aside. Cut each biscuit into fourths. Dip 1/3 of the biscuit pieces into melted butter and place in a lightly greased 10" Bundt pan. Sprinkle with half of the bacon mixture. Repeat layers with remaining biscuit pieces and bacon mixture, ending with biscuit pieces. Bake at 350° for 40 minutes or until golden brown. Cool in pan for 10 minutes; invert onto a serving plate and serve immediately.

Scrambled Egg Enchiladas

1 tablespoons butter
12 large eggs, lightly beaten
16 oz Pepper Jack cheese, cut into small cubes
1 ½ cups cooked ham, chopped
12 (8 oz) flour tortillas
2 tablespoons milk

Melt butter in a large non-stick skillet over medium heat. Add eggs and cook, without stirring, until eggs being to set on bottom. Draw a spatula across bottom of pan to form large curls. Continue cooking until eggs are thickened but still moist (do no stir constantly). Remove from heat. Add half of the cheese to eggs and stir until cheese melts; chill remaining cheese. Stir chopped ham into mixture. Spoon evenly down the center of each tortilla and roll up jelly-roll fashion. Place seam side down in a lightly greased 9 x 13" baking dish. Cover and chill for 8 hours. Let stand at room temperature for 30 minutes.

Bake at 350° for 40 minutes or until thoroughly heated. Combine remaining cheese and milk in a small saucepan and cook over low heat, stirring cheese until melts. Spoon over enchiladas and serve with salsa and sour cream. 12 Servings.

Apple Fritters

3 cups flour
½ teaspoon salt
2 teaspoons baking powder
½ cup sugar
1 large egg
1 cup milk
¼ cup butter, melted
¼ cup fresh orange juice
1 cups diced cooking apples
1 teaspoon vanilla
Vegetable oil
Powdered sugar

Combine flour, salt, baking powder and sugar; make a well in center of mixture.

Combine egg, milk and butter. Stir well. Add in orange juice, apples and vanilla; stir into flour mixture and stir just until dry ingredients are moistened. Pour oil to depth of 2" into a large Dutch oven and heat to 350 degrees. Drop batter by rounded tablespoons into hot oil. Fry fritters in batches for 1½ minutes on each side or until golden brown. Drain well on paper towels and cool slightly. Sprinkle with sifted powdered sugar. Makes about 3 dozen.

Cranberry-Raspberry Drink

In a blender, combine:
2 cups cranberry juice cocktail
1 (8 oz.) container pineapple yogurt
1 (10 oz.) pkg. frozen raspberries

When smooth, add enough ice cubes to bring mixture to 5 cup level. Process until smooth, stopping once to scrape down sides. Serve immediately. Makes about 5 cups.

