

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

MARCH 2017

About this time year, planning meals seems to be a boring task--- same old winter menus. It is too early for spring fruits and vegetables... so let's pick out some of our same old favorites; add a favorite side dish that we haven't used in a while to jazz things up!

ARTICHOKE SQUARES

Cold weather makes us think of satisfying soup. Add these delicious Artichoke Squares as a side--- everyone is sure to love them.

2 small green onions, minced
2 small garlic cloves, minced
Oil from drained artichoke hearts
8 eggs, beaten
½ cup fine breadcrumbs, fresh
1 Tsp. Tabasco
½ Tsp. pepper
½ Tsp. oregano
½ Tsp. salt
4 cups sharp Cheddar cheese, grated
2 Tbs. parsley, chopped
1 (20 oz.) jar marinated artichoke hearts, drained, chopped

Sauté onions and garlic in artichoke oil until limp. In a bowl, beat eggs with a fork. Add breadcrumbs and seasonings; stir in cheese, parsley, artichokes, and onion mixture. Pour into buttered 13X9" pan. Bake at 325° for 30 minutes until set. Cut into 1" squares for serving.

MACARONI AND CHEESE

1 Lb. bacon
5 garlic cloves
1 cup heavy cream
1 cup half & half
1 large egg
½ Tsp. nutmeg, freshly grated
2 cups cheddar cheese, shredded, divided
1 ½ cups Parmesan cheese, freshly grated
12 oz. tube, elbow, or other macaroni, cooked, drained
1 - 2 Tbs. butter
2 cups breadcrumbs

Chop bacon and cook until crisp; drain, reserving 1 tablespoon of drippings. Cook garlic in drippings for about 1 minute; set bacon and garlic aside. In heavy saucepan, whisk together cream, half & half, egg, and nutmeg to blend. Add 1 ½ cups cheddar cheese. 1 ½ cups Fontina cheese and all of the Parmesan cheese; stir over medium heat until cheeses are melted. Pour sauce over cooked pasta, stirring to coat. Stir in bacon and garlic; season to taste with salt and pepper. Pour into buttered casserole dish or 9X13" pan. Sprinkle with remaining cheese.

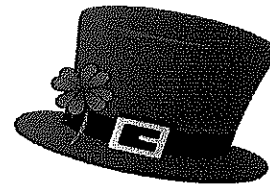
(Macaroni and Cheese continued :)

Melt butter and toss with breadcrumbs. Sprinkle crumbs over pasta and bake at 425°, until sauce bubbles and crumbs are browned, about 30 minutes.

CRAB PASTA SALAD

1 Pkg. spiral noodles
1 Lb. crab meat
1 cucumber, chopped
½ cups parsley, chopped
1 bunch green onions, chopped
1 bottle Kraft ranch dressing
¼ cup chopped pimento
¼ cup green peppers, chopped
¼ cup red peppers, chopped
¼ black olives, sliced
¼ cup stuffed green olives, sliced

Cook noodles according to package directions; drain. Combine all ingredients and chill at least 4 hours before serving.



APPLE COBBLER CAKE

6 - 8 large green apples, peeled, sliced very thin
2 - ¾ cups sugar, divided
2 Tsp. cinnamon
½ Tsp. nutmeg
½ cup butter, softened
1 Tsp. vanilla
4 eggs
2 cups flour

Place peeled and sliced apples into a 13X9" baking pan. In a small bowl, mix ¾ cups sugar, cinnamon, and nutmeg. Sprinkle apples with half of the sugar/cinnamon/nutmeg mixture.

In a separate bowl, cream butter, vanilla, and 2 cups sugar; add eggs and flour. Mix well and pour over apples; spread to cover. Sprinkle remaining sugar/cinnamon/nutmeg mixture over the top. Bake at 325° for 60 - 70 minutes.

Serve hot or cold