

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

OCTOBER 2016

This is a favorite time for many--- the weather is pleasing, the fall colors are beautiful, it is a cozy time of year for toasting in front of the fireplace. Our taste for savory and mouth-watering family favorites will bring us good menus and meals.

POTATOES LORRAINE

2 eggs, beaten
¼ cup breadcrumbs
½ Tsp. salt
⅙ Tsp. pepper
2 large potatoes, unpeeled and cooked
2 Tbs. minced onion
1 cup shredded Cheddar cheese, divided
4 slices cooked bacon, crumbled and divided
Paprika

Combine eggs, breadcrumbs, salt, and pepper. Grate potatoes, measure 3 cups; stir grated potatoes into egg mixture. Add onion, half of cheese, and half of bacon. Spoon mixture into lightly greased 1 ½ quart casserole dish and sprinkle top with paprika. Bake at 350° for 25 minutes. Sprinkle top with remaining cheese and bacon; bake casserole for an additional 5 minutes.

NOTE: Easily doubled.

Serves 4

FRIED CAULIFLOWER WITH CHEESE SAUCE

1 large head cauliflower
1 (12 oz.) can beer, room temperature
1 ¼ cups flour
Vegetable oil
2 Tbs. butter
2 Tbs. flour
1 cup milk
1 ½ cups shredded Cheddar cheese

Wash cauliflower and break into flowerets. Cook, covered, in a small amount of boiling water 8 – 10 minutes or until crisp-tender; drain.

Combine beer and 1 ¼ cups flour; beat well. Dip flowerets in batter. Deep-fry in hot oil (375°) until golden brown. Drain well on paper towels.

Melt butter in heavy saucepan over low heat; add 2 tablespoons flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly until thickened and bubbly. Remove from heat; add cheese, stir until melted. Serve with cauliflower.

Serves 6

ORANGE CRUNCH SALAD

2 cups fresh or frozen cranberries, thawed
1 cup sugar
3 Tbs. orange juice
2 Tbs. cider vinegar
2 Tbs. honey
1 Tsp. poppy seeds
1 Tsp. ground mustard
Dash salt and pepper
¼ cup vegetable oil
2 heads Boston or Bibb lettuce, torn
1 can (11 oz.) mandarin oranges, drained

Place cranberries in a baking pan; sprinkle with sugar. Cover tightly with foil and bake at 350° for 30 minutes, stirring every 15 minutes. Place in a single layer on greased aluminum foil; cool for at least 30 minutes.

Combine orange juice, vinegar, honey, poppy seeds, mustard, salt, and pepper in a small bowl. Slowly whisk in oil. Just before serving, toss lettuce, oranges, and dressing in a large bowl. Sprinkle with candied cranberries.

Serves 12

CRUNCHY CHICKEN

½ cup sour cream
2 Tbs. lemon juice
1 ½ Tbs. Worcestershire sauce
1 ½ Tsp. celery salt
¼ Tsp. garlic powder
¼ Tsp. onion powder
⅙ Tsp. pepper
6 chicken breasts halves, skinned
1 ¾ cups saltine cracker crumbs (use some Ritz crackers)
1 ½ Tsp. paprika
2 Tbs. butter, melted
Lemon Slices

Combine sour cream, lemon juice, Worcestershire sauce, celery salt, garlic powder, onion powder, and pepper in a small bowl; mix well. Brush on chicken breasts, coating well. Place chicken in a 9X13X2" dish; cover and refrigerate over night.

Combine cracker crumbs and paprika; roll chicken in cracker crumb mixture, coating well. Place chicken in a lightly greased 3 quart casserole dish. Drizzle with melted butter. Bake, uncovered, at 350° for an hour or until chicken is tender. Garnish with lemon slices, if desired.

ANNA SHELDON HOPKINS

