

°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 2018

At the end of September, I have already received many Christmas cookbooks and magazines containing wonderful recipes for the holidays. Here are a few new recipes I've tried, my family loved, I hope yours will too!

PIZZA LASAGNA

This is a good main dish for the family, everyone loved the recipe as is but you can use any combination of vegetables you like.

Makes about 8 servings

- 8 uncooked lasagna noodles
- 1 (15 oz.) can pizza sauce
- 1 (14 ½ oz.) can diced tomatoes w/ green peppers and onions, un-drained
- 1 (15 oz.) Ricotta cheese
- 1 tsp. Italian seasoning
- 2 cups shredded Mozzarella Cheese
- 2 (3 ½ oz.) pkgs. Pepperoni Slices
- 1 (4 ½ oz.) can sliced mushrooms, drained
- 1 (2 ½ oz.) can sliced olives, drained
- ¼ cups chopped green bell peppers
- 2 – 4 tbs. grated Parmesan Cheese

Cook noodles as directed on package and drain. Heat over to 350°, and spray an 8"X12" dish with non-stick spray. In a saucepan, combine pizza sauce and tomatoes; heat. Combine Ricotta cheese and Italian seasonings; spread ¼ cup of sauce mixture in pan. Arrange 3 cooked noodles over sauce in dish. Spoon half Ricotta cheese over noodles, top with ½ cup Mozzarella cheese, 1 cup sauce, ½ of each pepperoni, mushrooms, olives and bell peppers. Repeat layers, top with remaining noodles and filling as above. Sprinkle with Parmesan cheese; bake 350° 30 – 35 minutes. Let stand for 10 minutes before serving.

CRANBERRY UPSIDE-DOWN MUFFINS

This is a good and easy recipe for a morning brunch.

- ¾ cup whole-berry cranberry sauce
- ¼ cup firmly packed brown sugar
- 2 cups flour
- 2 tbs. sugar
- 2 tsp. baking powder
- ½ tsp. salt
- 1 cup milk
- ¼ cup vegetable oil
- 2 tsp. grated orange peel
- 2 egg whites

Heat over 400°; spray muffin pan with non-stick spray. Spoon 1 tablespoon cranberry sauce into each muffin cup; top with 1 teaspoon brown sugar. In a large bowl combine flour, sugar, baking powder, and salt; mix well. In a small bowl combine milk, oil, orange peel, and egg whites; blend well. Add liquid mixture, all at once, to flour mixture and blend well.

Cranberry Upside – Down Muffins continued:

Divide dough into muffin pans; bake for 14 – 18 minutes. Cool 1 minute and remove from pan. Cool 5 minutes before serving. Makes 12 muffins.

CARAMEL CANDY BARS

You can make these with different toppings each time; peanut butter pieces, melted chocolate, M & M's—or you can think up some of your favorites.

- 1 ½ cup firmly packed brown sugar
- 1 ½ cup butter, soften
- 1 cup rolled oats
- 1 cup Rice Krispies cereal
- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 35 vanilla caramels, unwrapped
- ⅓ cup milk
- 1 (14 oz.) pkg. M&M's or topping of your choice

Heat oven to 350°; spray 9"X13" pan with non-stick cooking spray. In a large bowl combine brown sugar and butter; beat until smooth. Stir in oats, cereal, flour, baking powder, baking soda, and salt; mix until well blended. Reserve 3 cups of mixture for topping. Press remaining mixture into bottom of sprayed pan; bake for 10 minutes. Meanwhile, in a small saucepan combine caramels and milk. Heat over low heat until caramels melt and mixture is smooth, stirring constantly. Remove pan from oven; sprinkle 1 cup chocolate pieces over bars. Drop reserved oatmeal mixture by heaping teaspoons over caramel mixture. Sprinkle with remaining chocolate pieces. Return to oven for 20 – 25 minutes or until center is set. Cool 1 hour before cutting into bars.



ANNA SHELDON HOPKINS