

IMAGINE YOUR STORY

Summer Reading Program Week 3: June 29-July 3 Ages 12+ years



Think back, can you remember a favorite meal? A traditional dish you have every year at the holidays. Would you like to know how to make that dish? Here is your chance. Start collecting family recipes. Sit down with or call a family member and ask for that recipe.

Here are a few of our family favorites:

AUNTIE-GRANDMA'S

NORWEGIAN POTATO PANCAKES

2 cups cold, leftover mashed potatoes

2 eggs slightly beaten

1/4 cup milk

1/3 cup flour

Salt and pepper to taste. Butter for frying.

Mix the potatoes, salt, pepper eggs and milk together. Stir in the flour and mix to a lump free batter. If batter is too runny add flour, if too thick add milk. Use 1/3 to 1/2 cup of batter to form each patty. Heat butter in pan over medium heat. Place patties in pan, fry until browned on both sides.



Sausage Balls

Preheat oven to 350°

3 cups sharp cheddar – shredded

3 cups Bisquick

1 package Bob Evans Hot (red package) sausage

1/3 cup water

1 large mixing bowl

1 pair disposable gloves

Grease two cookie sheets (or line with parchment paper – less messy cleanup)

Layer the Bisquick, cheese, and sausage into the mixing bowl.

Pour the water over the top.

While wearing the gloves, mix all of the ingredients together using your hands.

Roll into balls, slightly smaller than golf balls.

Place on the cookie sheets.

Bake at 350° for 30 minutes, or until golden brown.

Let cool and enjoy!

Pecan Dreams

Preheat oven to 250°

1 cup butter

6 tbs. powdered sugar

2 cups flour

2 cups crushed pecans

2 tps. Vanilla

2 tps. Water

Additional powdered sugar to roll cookies in after baking.

Mix all ingredients. Shape into balls. Place onto cookie sheet bake for 1 hour. Let cool slightly, roll in powdered sugar.

To help get you started, come to the Youth Services Department and ask for recipe cards. Available while supplies last.