



FEED BAG

RECIPE and HELPS

by Pauline Murphy

Liza's Rice

1 cup Basmati rice cooked in 2 cups chicken broth---set aside
 ½ tbs. each of butter and olive oil
 Chop one bunch green onions or small onion
 (cook onion just until tender in the oil and butter.)

In skillet add ¾ cup canned diced tomatoes, drained, heat just until warm. Then grate ½-¾ cup Monterey cheese or Cheddar cheese, add a couple of shakes of garlic powder and soy sauce.
 Add tomato mixture to rice, stir well then add cheese and stir, serve warm. Two or three slices of crisp crumbled bacon would be a nice touch.

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Cream Cheese Chocolate Chip Cookies

These don't quite have the flavor as the McCormick chocolate chips, but they stay soft when placed in cookie tin with waxed paper between cookies. Bake 350 D. 10-12 minutes-4-5-dozen

- 1 (3 oz. package) cream cheese
- 2 sticks butter
- 1 cup sugar
- 2 large eggs
- 2 tsp. vanilla
- 1 (12 oz. package) semi-sweet chocolate chips
- 2 cups all-purpose flour
- 1 tsp. salt
- 2 tsp. grated orange zest.

Preheat oven 350 D. In a large bowl with an electric mixer, beat cream cheese, butter and sugar on high. Beat in eggs and vanilla until smooth. Reduce to low speed, beat in flour and salt. Stir in chocolate chips and orange zest. Drop dough by tsp. onto ungreased cookie sheets.

Pumpkin Doughnuts ***

This is the best recipe for doughnuts, I really like it, hope you do. One tip when you go to cut the doughnuts, take a third of the dough, place rest back to keep cool, cook, then take remainder out and divide into two parts. Enjoy. Remember to be very careful working with hot oil.

- 2 eggs
- 1 cup sugar
- 2 tbs. soft butter
- 1 cup canned pure pumpkin
- 1 cup evaporated milk
- 1 tbs. lemon juice
- 4 ½ cups all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. ground cinnamon
- 1/2 tsp. nutmeg

In a mixing bowl, beat eggs, sugar and butter. Add pumpkin and lemon juice; mix well. Combine the dry ingredients, add to pumpkin mixture alternately with milk. Cover and refrigerate for 2 hours. Turn onto a lightly floured surface, knead 5-6 times. Roll out to 3/8 in. thickness. Cut with a 2 ½ doughnut cutter. In an electric skillet or deep fat fryer, heat oil to 375 D. A wok skillet would work as well. Use a good salad oil, cook doughnuts 3-4 at a time until golden about 3 minutes, turn once with a slotted spoon, cook a minute longer. Take out carefully and drain on paper towels. Cool and frost with confectioners sugar, orange juice and grated orange zest. If you are planning on keeping doughnuts for 3-4 days best to mix cinnamon and white sugar, to coat doughnuts. Or dip in confectioners sugar. They are good plain .

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John 3:8 The wind bloweth where it listeth, and thou hearest the sound thereof, but canst not tell whence it cometh, and whither it goeth; so is every one that is born of the Spirit.

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