

Annette Crabtree

handles, among other things, The Women's Page. Please contact her with recipe ideas, gardening, book clubs, children's stories and activities and other things that you would like to see in the Gazette.

GIRL TALK

" Yesterday is a memory Tomorrow is a mystery. Today day is a gift. That is why we call it "The Present." Happy New Year to all our Friends and Families! Now we have to get through the winter with gladness and the best way to succeed at that is to have plenty of good things stored up in case of bad weather in January"

Slow cooker Beef Stroganoff

This creamy meal preps in a skillet, then cooks all day.

2 lbs.beef top sirloin steak, cut into thin strips

3 Tbsp. olive oil

1 cup water

1 envelope beef stroganoff seasoning for the slow cooker

1 lb. sliced baby portobello mushrooms

1 small chopped onion butter

1/4 cup port wine or beef broth

2 tsp. ground mustard

1 tsp. sugar

1 1/2 cups sour cream

Hot cooked egg noodles

In a large skillet, brown meat in oil. Add water and seasoning mix, stirring to loosen brown bits in pan. Transfer browned meat and drippings into a 3 quart slow cooker.

In the same skillet, saute mushrooms and onion in butter until tender. Combine the wine, mustard, and sugar; stir into the mushroom mixture. Add to slow cooker; stir to combine.

Cover and cook on low for 6-8 hours or until meat is tender.

Stir in sour cream and serve with noodles.

Yield: 7 servings

WALDORF CHICKEN SALAD

1/2 cup chopped walnuts

3 cups chopped cooked chicken

1 cup seedless red grapes, halved

1 large Gala apple, diced

1 cup diced celery

1/2 cup mayo

1/2 cup honey mustard

Preheat oven to 350. Bake walnuts in a single layer in a shallow pan 6 to 8 minutes or until toasted and fragrant, stirring halfway through.

Stir together chicken, next 5 ingredients, and walnuts.

MACAROON KISSES

1/3 cup butter, softened

1 pkg. (3 oz.) cream cheese, softened

3/4 cup sugar
1 egg yolk
2 tsp. almond extract
1 1/2 cup all-purpose flour
2 tsp. baking powder
1/2 teaspoon salt
5 cups flaked coconut, divided
48 milk chocolate kisses
Coarse sugar

In a large bowl, cream the butter, cream cheese, and sugar until light and fluffy. Beat in egg yolks and extract. Combine the flour, baking powder, and salt; gradually add to creamed mixture and mix well. Stir in 3 cups coconut. Cover and refrigerate for 1 hour or until dough is easy to handle.

Roll into 1 inch balls and roll in the remaining coconut.

Place 2 inches apart on ungreased baking sheets.

Bake at 350 degrees for 10-12 minutes or until lightly browned.

Immediately press a chocolate kiss into the center of each cookie; sprinkle with coarse sugar. Cool on pan for 2-5 minutes or until chocolate is softened. Remove to wire rack to cook completely.

" Getting into the habit of " switching a timer on" will, I promise, save you from any number of "kitchen disasters!"