

More Steel Magnolia Holiday Tips . . .

As you may or may not know, I patronize a beauty salon with a certified group of Steel Magnolias who spend every Friday with lots of gossip and hairspray. While I'm not in this elite group, they do take pity on me—particularly when I'm about to commit a big holiday faux pas. I am their unofficial poster child for lack in the domestic arts or for the politically correct "cooking impaired."

This year it seems I was so behind in my holiday responsibilities I was considering wrapping up my leftover Halloween candy (rain diminished our normal run of trick-or-treaters). This matter came to the attention of the Steel Magnolias who never miss a chance to decorate, celebrate or cook to keep us all off our diets.

To say they were horrified, well you get the picture.



So once again the Steel Magnolias have provided recipes even I can make—and if you made their brownies a couple of years ago you know what I mean. In case you missed it—we'll provide it again later.

So while we may be unable to share goodies or a holiday toast, my best wishes to you for the New Year and some great goodies for fun and friends!

Dickens on the Strand Festival,
Galveston, Texas

Equal time for white chocolate and a beautiful red and white cookie.

1 package of white chocolate refrigerated dough (all the better with macadamia nuts)

½ cup Crazins (dried cranberries "raisins")

½ cup of cropped pecans

½ teaspoon of pure orange extract

Mix this together, spoon out on a cookie sheet coated with Pam and bake 17-19 minutes at 325°

Nobody Moved Your Cheese Wafers

These are great with soup, raspberry chipotle sauce or anything that needs some "kick."

2 sticks margarine (room temperature)

12 oz cheddar shredded cheese---cream these together

2 cups of flour

2 cups of Rice Krispies

½ teaspoon of cayenne pepper or a little more if you like it hot. Gradually add flour, knead together.

Ball on to Pam coated cookie sheet. Bake 10-12 minutes at 350°



Queen's Parade
Dickens on the Strand
Galveston, Texas



Rocky Road Fudge

In a 9 x 14 pan, mix together 10 oz. of marshmallows and 2 cups dry roasted peanuts
Melt 2 tablespoons of butter (or margarine) with a package of semisweet chocolate chips
Add 1 can of sweetened condensed milk and fold into the marshmallows and peanuts
Chill for 2 hours and slice.

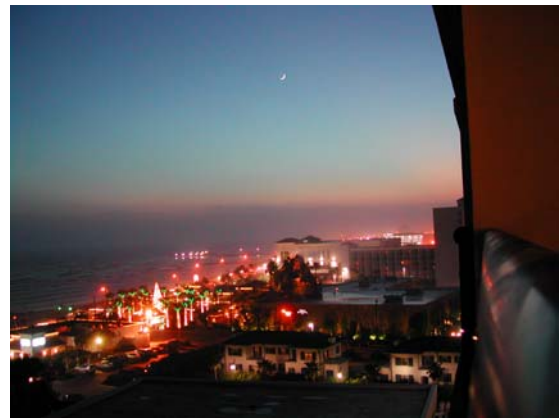
Queen's Parade, Dickens on the Strand
Galveston, Texas

Pineapple Apricot Log

2 8 oz. Packages of cream cheese
8 oz of crushed pineapple, drained
1 cup of chopped dried apricots
¼ teaspoon cinnamon
Knead together and shape in a roll
Coat with chopped pecans
Serve with fresh fruit slices and butter crackers

Crescent Roll Apple "Strudel"

2 Packages of Crescent Rolls
to make this fast, get an Apple Slicer that cores and slides in one motion
Slice 2 apples
Roll apples in crescent rolls and top with melted butter, cinnamon and sugar
Place on a Pam coated cookie sheet



Sunset, Galveston Seawall



Pour ½ can of Sprite or Mountain Dew around the edge (go around the entire perimeter without pouring directly on the "strudels")
Bake per crescent recipe until golden brown.

To get the chocolate toffee brownie recipe, copy in this address. It's worth the trip!
www.performancefoundations.com/Recharge.htm

Enjoy your holiday and the New Year!

PS. For those who may feel discouraged on the Peace on Earth front, remember it snowed on Christmas Eve 2004 in Houston, Texas.

And here's a picture of our mailbox to prove it!

Keep hoping and working for peace!

Happy Holiday 2005!
Janice and John Scanlan

www.performancefoundations.com/Recharge.htm
Stories and recipes to recharge your spirit