

*Maintaining great performance . . .*

## **Re-charging Your Battery**

Maintaining great performance requires recharging your battery and taking time for fun and friends. Here are two of our favorite recipes to include in a back-yard barbeque.

PS. Don't read any further if you're a teetotaler.

### **Bourbon Baked Beans\***

- 4 (16 oz) cans Boston Baked Beans (we've used Allen's and Bush's)
- $\frac{3}{4}$  teaspoon dry mustard
- 1 cup bottled chili sauce
- 1 tablespoon molasses
- $\frac{1}{2}$  cup strong coffee
- 1 (16-ounce) can crushed pineapple, drained
- 4 tablespoons of brown sugar
- $\frac{1}{2}$  cup of your favorite bourbon or whiskey (we've used Dickel and Jack Daniels)

*From the original recipe.*

*"This recipe was given to me years ago by a retired Air Force colonel. The pineapple makes it especially nice, as does the coffee. I am always asked for the recipe when I take this dish to picnics, and it is still our favorite baked beans recipe."*  
**Carol Younkin.**

Combine beans (with liquid), mustard, chili sauce, molasses, coffee, brown sugar in a crockpot or a baking dish (covered). Mix well. **Baking dish method:** Cook in a covered 14-inch baking dish at 300° for 2-3 hours. Uncover for last 30 minutes to steam off excess liquid. **Crockpot method:** Cook on low 6 to 8 hours. Remove lid 30 minutes before serving, and turn to high to steam off excess liquid.

### **Margarita Pie\***

- 1  $\frac{1}{4}$  cups finely crushed pretzels (we use low fat/no salt)
- $\frac{1}{2}$  cup plus 2 tablespoons margarine or butter, melted
- $\frac{1}{4}$  cup sugar
- 1 (14-ounce) can sweetened condensed milk (not evaporated milk)
- $\frac{1}{3}$  cup bottled lime juice
- 3 to 4 tablespoons tequila
- 2 tablespoons Triple Sec or other orange-flavored liqueur
- 1 cup ( $\frac{1}{2}$  pint) whipping cream and pretzels for garnish (optional)

Combine crumbs, margarine and sugar, press firmly on bottom and up side of lightly buttered 9-inch pie plate. In large mixing bowl, combine condensed milk, lime juice, tequila and Triple Sec, mix well. Fold in whipped cream. Pour into prepared crust. Freeze 4 hours or chill 2 hours. Garnish with additional whipped cream and pretzels if desired. Return leftovers to freezer or refrigerator (We refrigerate ours and garnish each slice when served with a fresh pretzel). Makes one 9 inch pie.

### **Enjoy!**

*PS. If you would like to "re-charge" performance in your organization, contact Janice Scanlan.*

\* Both of these recipes are "time-tested" having been copied more than fifteen years ago from the Food Section of the **Houston Chronicle**. Like the experiences of the original contributors, we've enjoyed many requests for the recipes.