

# Steel Magnolia Holiday Tips

*Dedicated to Kathy Coburn, an artist and wonderful friend!*

Most of you know I'm a Southerner. And on top of that I go to a beauty shop that has a genuine group of Steel Magnolias. Now while I'm not qualified to be a Steel Magnolia (we'll get to that later), the Steel Magnolias did come to my holiday rescue (and perhaps yours--we'll get to that as well).

My Aunt lone is a terrific candy maker--I mean serious. Each holiday I can depend on Aunt lone's "Killer Fudge" and "Melt-in-Your-Mouth Peanut Brittle." However, this year Aunt lone's grandson has spent the past almost a year in Iraq--and was taken out of Law Review at UT Law School for the experience. Chocolate candy going to Iraq is not going to get it--so Aunt lone's candy making skills fired up on what can go to Iraq--"Melt-in-Your-Mouth Peanut Brittle." We have nothing to worry about the troops near Fulujuh--they are battle ready and stoked up on "Melt-in-Your-Mouth Peanut Brittle."

However, for the Scanlan household that left a serious chocolate deficit in our quest to not lose weight at the holidays. For those of you who consider chocolate a food group you understand this dilemma--even if it doesn't seem patriotic to whine about it.

So enter the Steel Magnolias -- even though I'm not among the elite who meet each Friday morning for gossip and lots of hair spray. They provided me a recipe even I can and did make. So for your holiday pleasure and rescue if you are as lazy a cook as I am -- this a killer brownie that a one inch square will do. So mark this down:

- You need a 9" x 14" inch baking dish
- 2 Boxes of brownie mix (I used Ghirardelli Double Chocolate to honor my California friends)
- 3 Bars of Symphony Chocolate (Hershey chocolate with almonds and toffee pieces)

Each box of brownie mix is a layer. The bars of chocolate (that just happen to fit right in the pan) are the middle layer.

Follow the directions on the brownie mix (include spraying the pan with cooking oil--or you've just blown how easy this is).

- Layer one of brownie mix
- Layer two of chocolate bars
- Layer three of brownie mix
- Bake for 45 minutes at 325 (pre-heated oven)

Enjoy. . .and happy holidays.

*Janice Scanlan, December, 2003*

***Let it snow. . .somewhere else!***