



DELICIOUS DAIRY

SWEDISH CREME**Ingredients:**

2 cups heavy cream
1 cup, plus 2 tps. sugar, divided
1 envelope unflavored gelatin
1 tsp. almond extract
1 tsp. clear imitation vanilla extract
2 cups (16 oz.) sour cream
1 cup fresh or frozen red raspberries

METHOD

In a saucepan, combine cream and 1 cup sugar. Cook and stir constantly over low heat until candy thermometer reads 160 degrees, or steam rises from pan. (Do not boil). Stir in gelatin until dissolved; add extracts. Cool 10 minutes. Whisk in sour cream. Pour into eight dessert glasses or small bowls. Chill at least 1 hour. Before serving, combine raspberries and remaining sugar; spoon over each serving.

Joanne Singrey-Johnson,
Watertown

TUNA EGG SALAD**Ingredients:**

3 6 oz. cans tuna packed in water
3 eggs hard boiled, peeled and chopped
2 small dill pickles diced
1 large celery rib diced
1/4 cup red onion minced
1 tbsp. lemon juice or red wine vinegar
2 tsp. garlic powder, optional
1/4 tsp. salt, or to taste
Ground black pepper, to taste
1/2 cup plain Greek yogurt, 2% fat
2 tbsp. mayo

METHOD

Drain cans with tuna well. Transfer to a large bowl and separate into flakes with a fork. Add chopped and peeled hard boiled eggs, pickles, celery, red onion, lemon juice, garlic powder (if using), salt, pepper, yogurt and mayo. Stir well with a fork and refrigerate. Serve cold in a sandwich or over salad greens. Make Ahead: Tuna egg salad tastes best cold. For best results, refrigerate 30 minutes before eating.

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EASY SHERBET**Ingredients:**

1 pkg. orange or lime jello
1 cup boiling water
3 cups milk
Pinch of salt
2 tbsp. lemon juice
1-1/4 cup sugar

METHOD

Dissolve jello in boiling water. Add remaining ingredients. Freeze until 1/2 inch thick at edge of tray. Empty into mixing bowl and beat thoroughly. Return to freezer. This works well if put in a loaf pan.

Joy Hagen, Webster

EXTRA GRILLED CHEESE**Ingredients:**

1 tbsp. butter, softened
2 tsp. Parmesan cheese, grated
Dash of garlic powder
4 slices bread
2 slices sharp cheddar cheese
2 slices Swiss cheese

METHOD

In a small bowl, combine butter, parmesan cheese, and garlic powder. Spread an even layer on one side of each slice of bread. Place 1 slice of cheddar cheese and 1 slice of Swiss between two bread slices, with the buttered side facing out. Cook in hot skillet for about 2 minutes, until the crust is golden. Flip sandwich and grill until crust is golden and the cheese is melted. Slice and serve. May add grilled onions if you choose. Just saute in the pan before cooking the sandwiches and add to the sandwiches between the cheese slices.

Kristina Manecke, Midland

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