

THIS AND THAT MAIN DISH

6 med. boiled potatoes, made into hashbrowns
½ cup bell pepper, chopped
½ cup onion, chopped
1 cup shredded cheddar cheese
2 cups diced ham

In a frying pan layer hashbrowns, bell pepper, cheese, ham and onion. Top off with another layer of hashbrowns. Cook until done. Top off with remaining cheese just before serving.

Wilma Fulkerson • Whitefish

DILLY CASSEROLE BREAD

1 pkg. yeast
¼ cup warm water
1 cup cottage cheese
1 tbsp. butter
2 tbsp. sugar
1 tbsp. minced onion
2 tsp. dill seed
1 tsp. salt
¼ tsp. soda
1 egg, beaten
2 ¼ - 2 ½ cups flour

Combine yeast and warm water. Combine cottage cheese and butter and heat to lukewarm. Add sugar, onion, dill seed, salt, soda and beaten egg. Add yeast mixture and flour. Stir lightly. Let rise 50-60 minutes or until double in size. Stir down dough and turn into 8 inch round 2-quart casserole dish. Let rise 30-40 minutes. Bake at 350° for 40-50 minutes or until golden brown. Brush with melted butter.

Pat Sheetz • Billings

EGGS AND BACON POLENTA

Polenta:
2 tbsp. (1/4 stick) butter
1/4 cup minced green onions
3 cups water
1 tsp. salt
1 cup polenta (coarse cornmeal)
1/2 cup packed, grated Parmesan cheese
1 tbsp. minced fresh thyme

Baked eggs:
20 thick slices applewood-smoked bacon
6 oz. extra-sharp white cheddar cheese, grated
6 oz. Gruyère cheese, grated
8 large eggs
1/4 cup thinly sliced green onions
1 tsp. minced fresh thyme

For polenta: Make the polenta a couple of days ahead, then assemble each serving an hour or so before guests arrive. Melt butter in heavy medium saucepan over medium heat. Add green onions and stir until wilted, about 1 minute. Add 3 cups water and salt; bring to boil. Gradually whisk in polenta. Bring to boil. Reduce heat to low and simmer until thick and creamy, stirring occasionally, about 13 minutes. Stir in cheese and thyme. Season with salt and pepper. Cool to lukewarm. (Can be prepared 2 days ahead. Cover and refrigerate; polenta will become firm.)

For baked eggs: Heat large skillet over medium heat. Add bacon; fry until beginning to brown but still pliable, about 4 minutes. Transfer bacon to paper towels to drain. Cool slightly.

Line sides of eight 1 1/4-cup custard cups with 2 slices bacon each, forming collar. Place 1/2 slice bacon on bottom of each cup. Divide polenta among cups, about generous 1/3 cup each. Press polenta over bottom and up sides of bacon. Mix cheeses in bowl. Sprinkle 1/4 cup cheese mixture over polenta in each cup. (Can be prepared 2 hours ahead. Let stand at room temperature.) Preheat oven to 400°. Crack one egg into center of each cup. Sprinkle eggs with remaining cheese, green onions, thyme, and black pepper. Transfer cups to rimmed baking sheet. Bake until egg whites are almost set, about 20 minutes. Let eggs stand at room temperature 5 minutes (eggs will continue to cook). Run small sharp knife around edge of cups; tilt cups and slide bacon, polenta, and egg onto plates and serve. Makes 8 servings.

Cid Busarow • Fish Creek House • Whitehall

DANISH PASTRY

Crust:
1 cup flour
1/2 cup butter or margarine
2 - 3 tbsp. water

Topping:
1 cup water
1/2 cup butter
1 cup flour
3 large eggs (beat or whisk each separately)
1 tsp. almond extract

Frosting:
1 1/2 cups powdered sugar
1 1/2 tbsp. softened butter
1 1/2 tsp. almond extract
Milk (enough to make into a spreading consistency)
Chopped almonds or walnuts

For crust: prepare or mix like a pie crust. Divide into two equal portions. Spread or pat each portion into a rectangular strip approximately 5 x 12 on a lightly greased cookie sheet. For topping: put water and butter into a saucepan. Bring to a boil. Remove from heat. Stir in flour by hand. Stir until smooth and batter leaves the sides of pan. (Like making cream puffs). Add eggs, one at a time, beating well by hand after each addition. Stir in almond extract. Spread an equal amount of this batter on each crust; spreading batter close to the edges of the crust. Bake in preheated 350° oven for approximately 30 minutes or until light or golden brown. (Do not over-bake) Cool and then frost. For frosting: combine powdered sugar, butter and extract. Add milk gradually to make a spreadable frosting. Frost Danish strips. Top with chopped nuts.

LuAnn Reber • Beach, ND

PEANUT BUTTER SNOWBALLS

1 cup softened butter
1 cup granulated sugar
1 cup peanut butter, chunky
2 ½ cups self-rising flour
1 ½ cups sifted confectioner's sugar

Beat butter, granulated sugar and peanut butter until well blended. Gradually mix in flour. Roll into small balls about 1-inch. Place about an inch apart on cookie sheets. This will make about 60 cookies. Bake 12-15 minutes at 325°. Remove from pan and cool about 5 minutes before rolling in confectioner's sugar. Cool completely on wire rack before storing in an air-tight container.

Eunice J. Davis • Hardin

RAINBOW JELL-O

5 (3-oz.) pkgs. gelatin (orange, lime, lemon, cherry, black cherry)
1 cup sour cream
5 cups boiling water

Dissolve first package of gelatin in one-cup water in small saucepan and bring to a boil. Pour 2/3 cup gelatin in 8x8" pan, refrigerate and set. Add two tablespoons sour cream to remaining 1/3 cup water, dissolve gelatin and pour and spread over first layer. Repeat procedure with other 4 packages of gelatin using 2/3 cup for each plain layer and 1/3 cup with sour cream to give a different shade of the same color, resulting in 10 layers. Takes about 1/2 hour for first layer to set, after that, layers go faster. Dish is very pretty and tastes great.

Sue Wight • Libby