



Picnic basket treasures

Contained on these pages are some picnic basket treasures sure to bring Yogi and Boo Boo out of their cave. Our first place \$30 winner is Renee Southworth of Laurel for "Picnic on a Stick." Placing second and winning \$20 is Helen Orestad of Powderville for "Oriental Cabbage Salad." Our third place \$10 winner is Tamisue Turner of Columbia Falls for "Wild Huckleberry Meatloaf Picnic Sub." For August, the recipe topic is Magnificent Marinades and for September, please send us your Best Home-made Barbecue Sauce Recipes. Recipes must be in to Rural Montana Recipes, Box 3469, Great Falls MT 59403, e-mail rural@sofast.net by the first of the month prior to the month of publication (July 1 for August).

Picnic on a Stick

Sandwich Kabobs

- 6 (1 inch) chunks sweet or dill pickles
- 6 (1 inch) cubes cheddar cheese
- 12 slices salami or bologna
- 6 cherry tomatoes
- 6 slices boiled ham
- 6 hot dog rolls
- soft butter or margarine
- mustard
- kabob sticks



String onto each kabob stick, one pickle chunk, one cheese, two salamis, one cherry tomato and one ham. Place each stick in a plastic sandwich size bag. Refrigerate until picnic time. With spatula, spread one side of each hot dog roll with butter. Spread the other side with mustard. Place each bun in a sandwich bag.

Fruit Kabobs

- 6 (1 inch) chunks cantaloupe or banana
- 12 canned pineapple chunks
- 12 maraschino cherries
- 6 (1 inch) chunks watermelon

String onto each stick, one cantaloupe chunk, two pineapple, two cherries and one melon. Place each kabob in their own plastic bag. Refrigerate until picnic time.

At picnic time, give everyone a sandwich kabob and a roll. Put sandwich kabob in roll and slide out stick. Serve fruit kabobs with a napkin for dessert.

Renee Southworth • Laurel

Oriental Cabbage Salad

- 4 cups shredded cabbage
- 4 green onions, sliced thin
- 2 tbsp. sesame seeds or sunflower seeds
- 1 tbsp. vinegar
- 2 tbsp. sugar
- 2 tbsp. salad oil
- 1/2 tsp. pepper
- 1/4 tsp. salt
- 1/2 cup chopped green peppers, optional
- 1 (3 oz.) pkg. Oriental Ramen Noodles, Chicken flavor

Combine seasoning package from noodles with vinegar, sugar, oil, salt and pepper. Shake and mix well. Put cabbage, onion, pepper, seeds and noodles in a bowl. Pour the seasoning over all and mix well. Chill several hours.

Helen Orestad • Powderville

Potato Salad

- 8 medium sized potatoes
- 4 hard-cooked eggs
- 1 1/2 tsp. salt
- 2 small carrots, slivered (optional but adds bits of color)

Dressing

- | | |
|------------------|----------------|
| 1 1/2 tsp. flour | 1 tsp. mustard |
| 2 eggs | 1 cup water |
| 1/2 cup sugar | 2 tbsp. butter |
| 1/2 cup vinegar | |

Cook potatoes in jacket until soft. Cool and peel. Slice potatoes and eggs thin. (Save half an egg for decoration.) Place potatoes, eggs and slivered carrots into a bowl. For the dressing: mix together dry ingredients, add eggs, vinegar and water and mustard. Cook until thickened, stir in the butter. Pour over the potatoes, eggs and carrots. Toss lightly. Suggestion: Make the day before for ample time to cool. Gives time for flavor to be absorbed by the potatoes.

Ruth E. Kauffman • Whitefish

Wild Huckleberry Meatloaf Picnic Sub

2 lbs. hamburger	1 tsp. fresh garlic
3/4 cup wild Huckleberry BBQ Sauce (Huckleberry Haven)	1 bunch green onions, minced
2 eggs	1 1/2 cup breadcrumbs
	1 cup crushed potato chips
	Momma's creamy coleslaw

Mix all ingredients to make meatloaf. Place meat mixture into lightly greased bread pan. Bake at 375° for 1 1/2 hours. Let cool. Store in the refrigerator overnight. To make the sub: Slice meatloaf on sub bread of your choice. Lightly spread with wild huckleberry BBQ sauce. Top the meatloaf with creamy coleslaw. Makes 6-8 servings.

Momma's Creamy Coleslaw

1 1/2 heaping tbsp. Miracle Whip	1/3 cup sugar
1 1/2 heaping tbsp. mayonnaise	2 tsp. apple cider vinegar
3 heaping tbsp. sour cream	1/4 tsp. salt
3 heaping tbsp. milk	Dash of pepper
1 tsp. mustard	1 small head of cabbage, shredded

Mix all ingredients, except cabbage, together to make coleslaw dressing. Add to shredded cabbage stirring until well mixed. Refrigerate overnight for creamier consistency.

Tamisue Turner • Columbia Falls

Chocolate Banana Cupcakes

1 1/4 cups sifted flour	3 tbsp. canned milk
3/4 cup plus 2 tbsp. sugar	1 tbsp. water
1 3/4 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1 egg
1/3 cup soft shortening	2/3 cup chocolate chips
1/2 cup mashed ripe banana	1/2 cup chopped nuts.

Sift flour, sugar, baking powder and salt into a 2-quart bowl. Add shortening, banana, milk, water and vanilla all at once. Beat hard for 2 minutes with mixing spoon or with electric mixer at medium speed. Add the egg and beat hard for 2 minutes longer. Stir in the chocolate chips and the nuts. Pour batter into paper-lined muffin cups, filling no more than half full. Bake on oven rack slightly above center about 20 min. at 350 degrees. Remove from pan at once. Cool. May be frosted with chocolate frosting, if desired.

Kathleen Nelson • Fort Benton

Avocado Fiesta Bread

1/2 cup butter or oleo
2 eggs, well beaten
2 cups flour
1/2 tsp. salt
1 cup raisins or dates
1 cup white sugar
1 cup ripe avocado, mashed with 1 tsp. lime juice
2 tsp. baking powder
1/4 tsp. cinnamon
1 cup chopped pecans or walnuts
powdered sugar for dusting

Cream sugar and butter, gradually adding in remaining ingredients. Bake in a 9x5 inch loaf pan at 350° for 15 minutes. Then lower the temperature to 325° and bake an additional 45 minutes. Cool on rack and dust with powdered sugar. Serve with cream cheese and jellies.

Jane Bailey • Corvallis

New cookbook features more of the Best of Rural Montana recipes

Nearly 150 of the best prize winning recipes to appear in Rural Montana magazine are in the More of the Best of Rural Montana Cookbook. This second volume features a variety of culinary gems from Montana kitchens not available anywhere else. The spiral-bound book is available at the offices of several Montana electric cooperatives and through Rural Montana magazine. The cost is \$10. Those ordering through the magazine will need to add \$1.50 for postage and handling.

To order the new cookbook, just fill out the form below and send it with \$11.50 per book to Rural Montana Cookbook, Box 3469, Great Falls MT 59403.



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