

A coconut sandwich? Oh, yeah, baby!

Congratulations, Pat Karell of Billings, for the top recipe. This is a sandwich to serve to special company. And thanks to all who sent entries. Look for other coconut recipes on our Web site: www.mtco-ops.com.

Remember to send us your best **Berry Good** recipes for July. Please include your hometown and phone number so *RM* can call you for a photo, if you win.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@sofast.net by June 1 for July's *RM*.

For August, we'll be calling for your **Fair Fare** recipes, something you prepare that's every bit as good as fair food that you'd find on the midway.

1ST PLACE — \$30

TROPICAL TURKEY SALAD SANDWICHES

1/2 cup sour cream
 1/2 cup Miracle Whip or mayonnaise
 1 tsp. dill
 1/3 cup flaked coconut
 3 tbsp. slivered almonds
 1 small green onion, sliced, tops included
 2 cups turkey breast, cut into chunks
 1/2 cup mandarin oranges, drained
 1/4 cup chopped celery

In a medium sized bowl, combine sour cream, Miracle Whip and dill. Add coconut, almonds, green onion and celery. Gently fold in the turkey chunks and mandarin oranges. Cover and refrigerate for 30-60 minutes to blend flavors. Serve on croissants or crusty French Bread. Serves 6.

Pat Karell • Billings

CORRECTION: The correct spelling of the name of last month's winner is Reneé Southworth-Griffith. *RM* regrets the error and apologizes to Mrs. Southworth-Griffith.



2ND PLACE — \$20

COCONUT ALMOND BARS

Crust:
 1 1/2 cups toasted almonds
 1/4 cup brown sugar
 1/4 cup melted butter

Filling:
 1/2 cup sour cream
 1/2 cup whipping cream
 6 oz. white chocolate chips
 1 tbsp. butter, softened
 1 1/4 cups packed sweetened coconut

Topping:
 1/2 cup whipping cream
 1 cup chocolate chips

Preheat oven to 350°. Coarsely chop almonds in food processor. Add sugar and butter and process until finely chopped. Press mixture into bottom of an 8- or 9-inch pan. Bake for 10 minutes. For the filling, bring cream to simmer over medium heat. Remove and add white chocolate. Stir until melted. Pour into medium bowl and whisk in sour cream. Add butter and whisk until smooth. Stir in coconut and cool. Spread over crust and chill until set. For the topping, bring cream to a boil over medium heat or in the microwave. Pour hot cream over chips and whisk until melted. Cool slightly and pour over filling. Decorate with whole almonds if desired. Chill well and cut with hot knife.

Robin Decker • Kalispell



Pat Karell

3RD PLACE — \$10

FOUR-LAYER DELIGHT DESSERT

2 cubes soft margarine
 2 cups flour
 1 8 oz. pkg. cream cheese
 1 cup powdered sugar
 1 (8 oz.) ctn. Cool Whip
 1 tsp. vanilla
 2 cups Angel Flake coconut, divided
 2 small pkgs. instant lemon pudding
 3 cups cold milk
 1 1/2 cups walnuts

Cream margarine and flour together and press into a 9x13 inch pan. Bake at 350° for about 20 minutes. Do not overbake. Cool. Cream together cream cheese, powdered sugar, 1 cup Cool Whip and vanilla. Spread over crust. Sprinkle 1 cup coconut over cream mixture. Mix together lemon pudding and cold milk in a large bowl with electric mixer until thickened. Spread over last layer. Spread remainder of Cool Whip on dessert. Sprinkle 1 cup coconut over Cool Whip. Sprinkle walnuts over coconut. Refrigerate.

Kathy Bowman • Kalispell