



Agnes DeLeon

3RD PLACE — \$10

HOMEMADE CHOCOLATE CRUNCH ICE CREAM

- 1 1/2 cups milk
- 3/4 cup sugar, divided
- 4 egg yolks
- 2 1/2 tsp. instant coffee granules
- 2 cups 60% cocoa bittersweet chocolate baking chips, melted and cooled
- 1 1/2 cups heavy whipping cream
- 1 tsp. vanilla extract
- 3/4 cup semisweet chocolate chips, melted
- 3/4 cup slivered almonds, toasted
- 1/3 cup milk chocolate toffee bits

In a large saucepan heat milk to 175°. Stir in 1/2 cup sugar until dissolved. In a bowl whisk egg yolks and remaining sugar. Stir in coffee granules and bitter-sweet chocolate. Whisk in a small amount of hot milk mixture. Return all to the pan whisking constantly. Cook and stir over low heat until mixture reaches at least 160° and coats the back of a metal spoon. Remove from the heat. Cool quickly by placing pan in a bowl of ice water, let stand for 30 minutes, stirring frequently. Transfer to a bowl, stir in cream and vanilla. Press plastic wrap onto surface of custard. Refrigerate for several hours or overnight. Line a baking sheet with waxed paper, spread melted semisweet chocolate to 1/8 inch thickness. Refrigerate for 20 minutes; chop coarsely. Fill cylinder of ice cream freezer 2/3 full with custard; freeze according to manufacturer's directions. Stir in some of the chopped chocolate, almonds and toffee bits. Refrigerate remaining custard until ready to freeze. Stir in remaining chocolate, almonds and toffee bits. Allow to ripen in ice cream freezer or firm up in refrigerator freezer for 2 - 4 hours before serving. Yield 1 1/2 quarts.

Christina Wurz • Conrad

RURAL MONTANA

Dinner and dessert for Dad's Day

1ST PLACE — \$30

SAUCY BRATWURST SUPPER

- 4 - 6 fresh bratwurst links
- 1 med. onion, chopped
- 3 cloves garlic, minced
- 1 tbsp. vegetable oil
- 2 cups fresh mushrooms, sliced
- 2 med. tomatoes, chopped
- 2 tbsp. cider vinegar
- 1 bay leaf
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 cup apple juice
- 2 tbsp. cornstarch
- 1/4 cup water

In a large skillet, brown bratwurst. Drain. Remove and set aside. In the same skillet, saute onions and garlic in oil until tender. Add mushrooms, tomatoes, vinegar, bay leaf, salt and pepper. Cook and stir for 2 - 3 minutes. Return links to skillet. Add apple juice and bring to a boil. Reduce heat; cover and simmer 18 to 22 minutes until bratwurst is no longer pink. Discard bay leaf. Remove bratwurst, keep it warm. Combine cornstarch and water until smooth. Gradually add to sauce mixture; bring to a boil and stir 2 minutes. Serve with bratwurst.

Agnes DeLeon • Melrose

2ND PLACE — \$20

GRANDPA TOM'S BISCUITS

- 2 cups sifted all-purpose flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. cream of tartar
- 2 tsp. sugar
- 1/2 cup shortening (or butter)
- 2/3 cup milk

Sift together first 5 ingredients. Cut in shortening or butter until mixture resembles coarse crumbs. Dump in milk. Stir just until milk is mixed in. On lightly floured surface, knead for one half a minute. You can roll it out, and cut but I prefer rolling it in my hands, gently kneading it a couple more times and pat it into a biscuit. About 1/4 or 1/3 cup of dough at a time and pat to 1/2-inch thickness. Bake at 450° for 10 minutes. Makes about 8 or 10 good sized biscuits.

Terry Northrup • Glasgow

Congratulations, Agnes DeLeon, for the top recipe. And thanks to all who sent entries. Look for other *We Did It For Dad* recipes on our Web site: www.mtco-ops.com.

Send your *Great Grillin* recipes for July. We need an address and phone number so we can call you for a photo and send you a check.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by June 1 for July's *RM*. For August send your *This Salad Is Cold* recipes.