

## S'MORES BARS

8-10 whole graham crackers  
1 Hershey's Best Brownie Mix  
1 cup (2 sticks) butter  
2 cups sugar  
2 tsp. vanilla  
4 eggs  
3/4 cup Hershey's cocoa  
1 cup flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
2 cups miniature marshmallows  
1 cup semi-sweet chocolate chips  
2/3 cup chopped peanuts

Arrange the graham crackers in a single layer in a greased 13 x 9 inch pan. Prepare the brownies by combining the mix, butter, sugar, vanilla, eggs, cocoa, flour, baking powder and salt. Spread over the graham crackers. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with marshmallows, chocolate chips and peanuts. Bake for 5 minutes longer or until marshmallows are slightly puffed and golden brown. Cool on a wire rack before cutting. Yield: 2 dozen.

**Erin L. Ramberg • Chinook**

## FROZEN PASSION

1 (14 oz.) can sweetened condensed milk  
2 (12 oz.) cans pop, diet and/or flavored work well too

Combine ingredients and place in a 1-quart capacity ice cream churn. Take turns churning and enjoy!

**Terry Northrup • Glasgow**

## SOUTHWEST BEAN DIP

1 can black beans, drained and rinsed  
1 can niblets whole kernel corn  
2-3 stalks celery, chopped  
1 (16 oz.) jar chunky mild salsa

Mix together ingredients and use with tortilla chips.

**Doris Bishop • Brady**

## PICNIC PASTIES

### Pastry:

2 cups flour  
1/2 cup butter or margarine  
1/2 tsp. salt  
6 to 7 tbsp. milk

### Filling

2 tbsp. onion, chopped  
1 tbsp. green pepper, chopped  
2 tbsp. celery, chopped  
3/4 lb. ground beef  
1/4 tsp. chili powder  
1/4 tsp. ground cumin  
1/2 tsp. salt  
2 tbsp. barbecue sauce

Combine pastry ingredients as you do a pie crust. Add more milk if needed. Divide into four portions. Roll out thin and cut into four 6-inch circles. Combine filling ingredients and put 1/4 of mixture on each circle center. Moisten edges with water. Fold over half and seal edges with a fork securely, making a turnover. Prick holes in top. Put on ungreased baking sheet and bake at 375° for 40 minutes. Serve hot or cold with ketchup or barbecue sauce. Can be reheated in foil on coals or low on grill if desired at the picnic.

**Helen Orestad • Powderville**

## POTATO SALAD

4-6 potatoes, boiled and cut into cubes  
4-5 hard boiled eggs, chopped  
1/2-1 large diced onion, to taste  
1/2-1 tbsp. dill pickle relish  
1/2-1 tbsp. sweet relish  
1 tsp. dried parsley  
1 tsp. fresh or dried chives  
1/2-1 tsp. dill weed  
Mayonnaise to moisten  
Pepper and salt, to taste (optional)

Mix together ingredients while potatoes are still warm. Best if refrigerated overnight.

**Mary Ellen Olmstead  
Cut Bank**

## PICNIC CAKE

1 cup pitted dates, cut up  
1 1/2 cups boiling water  
1 tsp. baking soda  
1 cup sugar  
1/2 tsp. salt  
3/4 cup butter or margarine  
2 large eggs, beaten  
1 2/3 cups flour  
1 tsp. cinnamon  
1 tsp. vanilla  
1 (11.5 oz.) pkg. semi-sweet or milk chocolate chips  
1 cup brown sugar  
1/2 cup chopped walnuts

In a large bowl, combine the dates, water and baking soda. Set aside to cool. In another bowl, cream shortening, gradually add sugar, salt and beaten eggs. Mix well. Add this to cooled mixture. Combine the flour, cinnamon and vanilla and add it. Mix well. Pour the batter into a greased 9x13 inch baking pan. Mix together the brown sugar, chocolate chips and walnuts. Sprinkle on top. Bake cake at 350° for approximately 45 minutes. Cool pan on rack.

**Clare Hafferman • Kalispell**

## SUMMER PICNIC LOAF

### **Pizza dough:**

1/4 cup warm water  
1 pkg. yeast  
1 tbsp. melted butter  
1 tsp. salt  
1 tbsp. sugar  
2 tsp. Italian seasoning or dried rosemary  
3/4 cup warm water  
2 or 3 cups flour

### **Filling:**

1 can tomato paste, seasoned with one clove garlic  
Sliced lunch meat—ham, turkey, pastrami, or salami  
Sliced cheese—cheddar, mozzarella or provolone  
Thinly sliced green peppers  
Sliced olives or other desired pizza toppings

Proof yeast in 1/4 cup water. Whisk with butter, salt, sugar, and seasoning, in large bowl. Stir in enough flour, and remaining 3/4 cup water, to make a soft dough. Let rise 30 minutes. Roll into an approximate 14" by 9" rectangle. Spread sauce down center of dough, lengthwise. Layer liberally with meat and cheese, then vegetables. Slice dough with knife, at angles from edge of dough inward to filling. Fold the strips diagonally over each other, on top of the filling, and pinch slightly to seal. Let rest for 30 minutes. Brush with egg white and bake at 400 degrees for 25-30 minutes. Cut picnic loaf into wide slices, for a convenient enclosed sandwich that is delicious either hot, warm, or cold.

**Renee DeGroot • Big Timber**

## BROCCOLI BONANZA SALAD

4 cups chopped broccoli  
1 small onion, diced fine  
1/2 lb bacon, cooked crisp & crumbled  
4 boiled eggs, chopped  
1/2 cup sunflower seeds

### **Dressing**

1 cup mayonnaise  
1/3 cup sugar or Splenda  
2 tbsp. apple cider or red wine vinegar

Mix together dressing ingredients and pour over the salad mixture, refrigerate to let flavors blend. Serves 8-10 side dishes

**Florence Evans • Superior**