

Olive Curry Rolls

1 can chopped olives
1 c. grated cheddar
3 green onions, chopped fine
1/4 tsp. curry

Mix together above ingredients. Spread on slices of french rolls and broil.

Cauliflower Fritters

1 large head cauliflower, trimmed and chopped
1/2 cup flour
1 large egg, beaten
Salt and Pepper to taste
1 10-oz bag salad greens
2 Tbsp fresh lemon juice
Extra-virgin olive oil

Steam the cauliflower until tender, 10 to 15 minutes. Transfer to a large bowl, mash and let cool for 10 minutes. Stir in the flour and egg, season with salt and pepper and refrigerate for 15 minutes. Roll 1/4 cupfuls into balls, then flatten into patties, to make a total of 12 to 14. In a skillet, heat 2 tablespoons extra-virgin olive oil over medium heat. Working in batches, fry the patties until golden-brown, about 4 minutes on each side. Serve with the salad greens tossed in olive oil and the lemon juice.

Coconut Candied Yams

Source: Lisa M.

Prep: 10 min. Cook: 30 min. Serves: 6
29 oz. can of yams; drained and mashed
1/4 c. brown sugar
2 T. melted butter
1 tsp. vanilla
6 oz. crushed pineapple; drained

Preheat oven to 350 degrees. Combine the ingredients above and spoon into a greased baking dish.

Topping:

3/4 c. coconut
3/4 c. brown sugar
1/4 c. flour
1/2 c. melted butter
1/4 c. chopped pecans

Combine the topping ingredients together and sprinkle on top of the yam mixture. Cook yams at 350 degrees for 30 minutes. Eat and enjoy!

Pie Crust

2 eggs
2 T. Vinegar
2 T. sugar
1 ¼ c. ice water
6 c. flour
3 c. shortening (or lard)
1 T. salt

Blend eggs, vinegar, sugar, and water in a small bowl. In a large bowl, combine flour, salt, and shortening, by lightly cutting mixture with a knife, then a pastry blender until the size of small peas, adding more flour if needed. Hollow out the middle of the flour mixture and pour in half the liquid. Lift flour mixture into center using two forks. Pour remaining liquid around edges and lift into center. The trick is not to over-mix the dough – LIFT IT gently with forks! Do not handle the dough with your hands; only with the utensils. Sprinkle flour over dough and gently pick up a softball sized ball for each pie. Note: If you use lard, omit eggs, sugar and vinegar. For a flaky crust, use ½ lard and ½ Crisco. Bake at 400 degrees until lightly browned. Makes 3 double crusted pies or 6 shells. The crusts can be baked then frozen for use at a later time.

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