

Food

By Betty Brown

Celebrate The Girl Scouts' "50th Cookieversary"

This year the Girl Scouts are celebrating their "50th Cookieversary," and for the past two weeks have been having their annual cookie sale. Proceeds from the sale help to support the Girl Scout program. We hope you have supported this worthy cause, but if you haven't done so yet, you still have a few days to

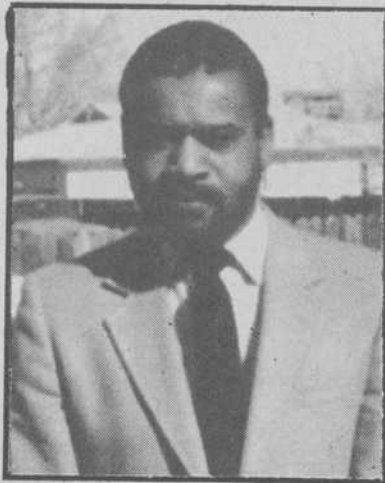
buy your supply of delicious cookies. The sale ends on Jan. 30.

Types of cookies available are Thin Mints, Medallions, Samoas, Chocolate Chunks, Do-Si-Dos, Trefoils, and Tagalongs.

Here are some great recipes, new and old fashioned, using Girl Scout cookies, for you to try.

Old South Chocolate Peanut Pie

(Made with Little Brownie Do-Si-Do Crust)
1 pkg. (15.4 ozs.) chocolate fudge frosting mix
1 pint (2 cups) chilled whipping cream
½ cup salted peanuts
Do-Si-Do Crust (below)



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Heat oven to 350. Mix the chocolate fudge frosting mix and 1 pint chilled whipping cream in large bowl. Cover the bowl and refrigerate 1 hour. Prepare Do-Si-Do Crust. When the whipping cream mixture has been refrigerated 1 hour, chop ½ cup peanuts into tiny pieces on cutting board. Beat the chilled whipping cream mixture until thick and fluffy, about 1 minute. Fold in the chopped peanuts with rubber scraper. Pour into the cooled crust and freeze at least 6 hours or until firm. Spoon on dabs of whipped topping if you like.

Note: Cut skinny slices of this rich pie!

Grandma's Oatmeal Crust (Do-Si-Do Crust)

¼ cup butter or margarine (½ stick)
12 Do-Si-Dos crushed
3 tablespoons sugar



Heat oven to 350. Melt ¼ cup butter in saucepan over low heat. Remove from heat. Stir in Do-Si-Do crumbs and 3 tablespoons sugar with fork. Spoon the mixture into pie pan and press firmly and evenly against the bottom and sides of the pan with the back of the spoon. Bake for 10 minutes. Cool.

Easy Energy Pickups

(Made with Little Brownie Do-Si-Dos)
6 Do-Si-Dos
1 cup powdered sugar
1 cup crunchy peanut butter
1 cup semisweet chocolate chips
½ cup instant nonfat dry milk
3 tablespoons water



Crush 6 Do-Si-Dos with rolling pin on waxed paper. Mix remaining ingredients thoroughly in bowl. Shape teaspoonfuls of the mixture into 1-inch balls. Roll the balls in the Do-Si-Do crumbs until coated. Arrange the coated balls on ungreased cookie sheet and refrigerate about 20 minutes or until firm.

Note: Add 2/3 cup flaked coconut to Do-Si-Do mixture for variation.

Strawberry Bavarian Pie

(Made with Little Brownie Medallion Crumb Crust)
1 pkg. (3 ozs.) Jell-O Strawberry Gelatin
1 T. sugar
1/8 tsp. salt
1 cup boiling water
½ cup cold water
1 pkg. (10 ozs.) strawberries (thawed)
1 cup Cool Whip
1 Medallion Crumb Crust



Dissolve gelatin, sugar and salt in boiling water. Add cold water and frozen strawberries. Stir gently until fruit thaws and separates. Chill until slightly thickened. Add whipped topping; blend until smooth. (Mixture may appear slightly curdled but will smooth out on blending.) Pour into Medallion Crumb Crust. Chill until firm — about 4 hours. Garnish with additional whipped topping and mint leaves, if desired.

No-Bake Brownies

(Made with Little Brownie Trefoils)
2 6-oz. pkgs. chocolate morsels
1 ½ cup evaporated milk
1 pkg. of Trefoils crushed
2 cups miniature marshmallows
1 cup chopped pecans
1 cup sifted powdered sugar
½ teaspoon salt



Place the chocolate morsels and 1 cup milk in a heavy 1 quart saucepan and cook and stir over low heat until chocolate melts. Remove from heat. Mix crushed Trefoils, marshmallows, pecans, powdered sugar and salt in a 3 quart bowl. Reserve ½ cup chocolate mixture for glaze. Stir remaining chocolate mixture into crumb mixture and mix well. Press into a well-

greased 9-inch square pan. Stir remaining evaporated milk into the reserved chocolate mixture until smooth and spread over mixture in pan. Chill until glaze is set, then cut into 36 squares.

Snowball Crunches

(Made with Little Brownie Chocolate Chunks)

Vanilla ice cream
1 pkg. Chocolate Chunks crushed
3 bananas
Lemon juice



Dip rounded scoops of vanilla ice cream in Chocolate Chunk crumbs and place in each dessert dish. Cut bananas in 1-inch slices and dip in lemon juice. Roll in Chocolate Chunk crumbs. Place 4 to 6 banana slices beside each ice cream ball. Serve immediately.

New England Cheddar Cheesecake

(Made with Little Brownie Trefoils)

30 Trefoils crushed
2 tablespoons melted butter or margarine
2 8-oz. packages cream cheese
½ cup shredded sharp Cheddar cheese
¾ cup sugar
3 eggs
½ teaspoon grated orange peel
¼ teaspoon grated lemon peel
2 tablespoons flour
1 cup heavy cream
1 pint fresh whole strawberries
Light corn syrup



Mix the crumbs with butter and press over bottom of 9-inch springform pan. Bake in 350 degree oven for 5 minutes. Soften the cream cheese in a bowl, then stir in Cheddar cheese. Add the sugar gradually and beat until fluffy. Beat in the eggs, one at a time. Blend in peels, flour and ½ cup cream and pour over crumb crust in pan. Bake for 40 minutes longer or until cake tests done. Cool on a rack. Place the strawberries on top of the cake and brush with corn syrup. Whip remaining cream until stiff. Place in a pastry tube and pipe in a border around the strawberries. Serves 8.

Microwave Recipes

S'Mores

(Made with Little Brownie Medallions, Pecan Praline Shortbread and Colonial Supreme Shortbread)

2 Medallion cookies
3 Miniature marshmallows



On paper napkins place 1 Medallion cookie. Top with 3 marshmallows. Microwave at High for ¼ minute, until marshmallows puff. Place another Medallion cookie over top and eat like a sandwich. Also good when made with Chocolate Chunks.

Lemon Squares

(Made with Little Brownie Trefoils)

Mix together crumbs, sugar, and butter. Place about 2/3 of mixture in 8-inch square dish and press firmly into bottom of dish. Add milk mixture and spread evenly. Sprinkle remaining crumb mixture over top and pat down gently. Microwave at high 8 to 10 minutes, rotating dish ¼ turn after 4 minutes. Cut in small squares as cookies or in larger pieces as dessert. Makes 16 to 24 cookies or desserts.

