

By Nola Straub

School is about over. Kids are graduating everywhere and picnic time is upon us. It's time to think of the busy times and hot summer when a crock pot is handy for not heating up the house. Gives you time to go to the graduation, field, garden, town shopping or lake and return home for a hot meal. Life is too short, take time to enjoy it.

Sweet and Tangy

Chicken Wings

Linda Greene

3 lbs. chicken wings

1/4 tsp. salt

Pinch of pepper

Sprinkle chicken wings with salt and pepper. Broil 4-6 inches from the heat for 5-10 min. on each side or until golden brown. Put into a greased 5 quart slow cooker.

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Written by Wauneta Breeze
Wednesday, 30 May 2012 20:43 -

Add:

1 1/2 c. ketchup

1/4 c. packed brown sugar

1/4 c. red wine vinegar

1 tbsp. Worcestershire sauce

1 tbsp. Dijon mustard

1 tsp. minced garlic

1/2 tsp. liquid smoke.

Combine added ingredients and pour over wings, tossing to coat browned chicken wings. Cover and cook on low for 3 1/2 hours until chicken juices run clear. Sprinkle with some Sesame seeds if desired.

Cola Cake

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Wednesday, 30 May 2012 20:43 -

Dot Beutler

Preheat to 350 degrees

2 c. flour

2 c. sugar

3 tbsp. cocoa

1/2 c. oleo

1 c. cola

1/2 c. oil

2 eggs

1 tsp. soda

1/2 c. buttermilk

2 c. miniature marshmallows

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Sift together flour, sugar and cocoa. Bring oleo, cola and oil to a boil. Mix dry ingredients with the boiled mixture and add all other ingredients. Spread into a sprayed and floured 9x13-inch pan. Bake at 350 degrees for 40-45 min. or until toothpick comes out clean. May be a little less time because of the higher altitude.

Topping

1 cube oleo

2 tbsp. cola

3 tbsp. milk

1 1/2 c. powdered sugar

1 c. nuts, chopped

Bring oleo, cola and milk to a boil. Add sugar and nuts and spread over hot cake.

Steak Burrito's

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Linda Greene

2 1-lb. steaks cut into 2 inch strips

2 envelopes taco seasoning

Cooking spray

1 med. onion, chopped

1 4-oz. can chopped green chilies

1 tbsp. white vinegar

Place steak strips and taco seasoning in plastic bag and shake. Spray 3 quart cooker crock with cooking spray. Top with onion, chilies, and vinegar. Cover and cook on low for 8 hours until meat is tender. Remove meat and shred, returning to cooker to keep hot.

Assemble:

10 flour tortillas

2 c. shredded Monterey Jack cheese

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1 1/2 c. chopped plum tomatoes

3/4 c. sour cream

Spoon about 1/2 cup shredded meat mixture down center of tortillas. Top with shredded cheese, tomatoes, and spooned sour cream. Fold ends and sides over filling to enjoy.

Jo's Chocolate Cake

Jo Harlan

Kaycee, Wyo.

Preheat to 350 degrees.

1 c. margarine

2 c. sugar

2 eggs

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1 c. milk

2 1/2 c. flour

1 c. boiling water

4 tbsp. cocoa

1 tsp. baking soda

1 tsp. vanilla

1 tsp. salt

Cream margarine and sugar. Add eggs and beat a little. Add flour and milk alternately. Put one cup boiling water in a 2 cup measuring cup. Add to it the cocoa and stir in the baking soda. Add to cake batter along with vanilla and salt. Beat for 2 min. Bake in greased and floured 9x13-inch cake pan for about 25 min. at 350 degrees. (Maybe less because altitude is lower here).

Jo was always on the go, working along with the men on the ranch or running to town. She ran over one of the dogs we had and stopped, knocked on our door and said, "Sorry, I just killed your dog!" I countered with I will run it to the vet. "Don't think so." She was right and truly sorry but she wanted me to know she didn't intend to. Was just in too BIG of a hurry driving and too fast to see the dog.

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My mother always made a cake in the very early morning in the summer time or late at night for the next day so the house would be cooler.

TIME FOR GARDEN RECIPES! Send your favorite zucchini and other garden favorites to:
Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.