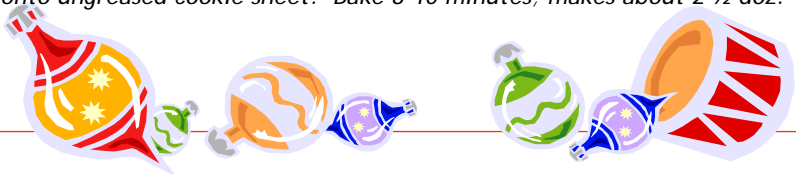

Cranberry White Chocolate Chip Oatmeal Cookies

Farm Service COOP - Computer Division

INGREDIENTS:

2/3 cup butter or margarine, softened
2/3 cup brown sugar
1 1/2 cup flour
1 teaspoon baking soda
6 oz raisins
2 large eggs
1 1/2 cup oatmeal
1/2 teaspoon salt
2/3 cup white chocolate chips/chunks

DIRECTIONS: Preheat oven to 375*. Beat butter & brown sugar until light & fluffy. Beat in the eggs one at a time. Combine oats, flour, baking soda, & salt in a separate bowl. Gradually add to butter mixture, mixing well in between. Stir in raisins and white chocolate chips. Drop by teaspoon onto ungreased cookie sheet. Bake 8-10 minutes; makes about 2 1/2 doz.



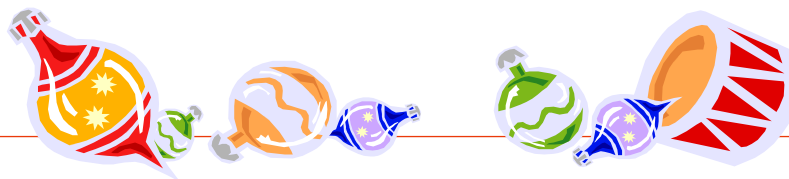
Festive Cracker Spread

Pamida, Inc.

INGREDIENTS:

1-8 oz package cream cheese, softened
1-8oz package finely shredded sharp Cheddar Cheese
1/2 cup mayonnaise
1/2 cup chopped celery
1/4 cup chopped pimento-stuffed olives
1/3 cup chopped onion
1/4 cup chopped green bell pepper
2 teaspoons dried parsley

DIRECTIONS: Beat the cream cheese, cheddar cheese & mayo until smooth. Fold in the olives, celery, onion, bell pepper & parsley; mixing just enough to combine evenly. Cover & Chill for at least one hour before serving.

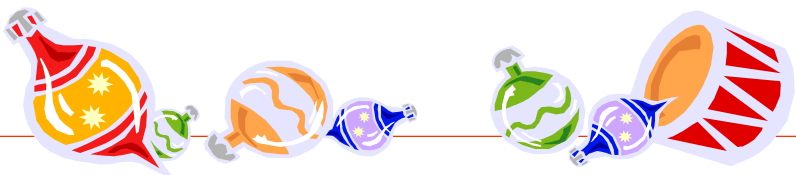


Imperial Cereal

B's on Market

INGREDIENTS: 1/4 cup orange juice
1/4 cup brown sugar
1/4 cup butter
9 cups cereal
1-2 cups mixed nuts
1 1/4 cup raisins

DIRECTIONS: Cook orange juice, brown sugar & butter in microwave for 1 minute. Pour over 9 cups of cereal. Add nuts and toss until blended. Bake at 300-325* for 20-25 minutes, cool thoroughly. When cool, add and mix in the raisins.



Cowboy Beef Dip - Iowa Wines & More

INGREDIENTS:

Tortilla chips
1 lb ground beef
3 tbsp chopped sweet red pepper
1 can (10 3/4 oz) condensed nacho cheese soup, undiluted
1/2 cup salsa
4 tbsp sliced pimento-stuffed olives
1 tsp chopped seeded jalapeno pepper
1/4 tsp pepper
2 tbsp sour cream
4 tbsp chopped onion
2 tbsp chopped green pepper
2-3 tsp minced fresh parsley
4 tbsp sliced ripe olives
2 tbsp chopped green chilies
1/4 tsp dried oregano
1/4 cup shredded cheddar cheese

DIRECTIONS: In large skillet cook the beef, 3 tbsp onion, 2 tbsp red pepper & 1 tsp green pepper until meat is no longer pink; drain. Stir in soup, salsa, 3 tbsp ripe olives, 3 tbsp pimento stuffed olives, chilies, jalapeno, oregano & pepper. Bring to a boil. Reduce heat, simmer, uncovered about 5 minutes. Transfer to serving dish. Top with cheese, sour cream & parsley; sprinkle with remaining onion, peppers & olives. Serve with Tortilla Chips. Yield: about 3 cups dip. (When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.)

