

RECIPE CORNER

After the successful party in July and all the delicious food that homeowners brought, it was decided that we start a Recipe Corner. We would LOVE for you to submit the recipe for your favorite dish so that everyone can enjoy making it.

Our first recipe belongs to Elaine White, D215. Her Banana Pudding was a HUGE success at the party and a number of folks asked for the recipe. So here it goes . . . Thanks Elaine for sending us your recipe.

NUTTER BUTTER BANANA PUDDING

3 cups milk
1 tsp. vanilla extract
2 (3.4 oz.) vanilla or French vanilla instant pudding mix
1 (8 oz.) sour cream
1 Cool Whip (extra creamy)
5 Medium-size ripe bananas
1 (1-lb.) package Nutter Butter sandwich cookies

Place 3 cups milk and vanilla in large bowl; add instant pudding mix. Beat with an electric mixer at medium speed 2 minutes or until thickened; let stand 5 minutes. Stir in container of sour cream. Cut bananas in 1/4-inch slices. Break cookies into thirds. Layer pudding, bananas, cookie pieces until finished. Top with cool whip. Cover and chill 2 to 24 hours. Garnish is desired with left over crushed cookies, dried banana chips, or fresh mint sprigs.

CHILI COOK-OFF OK, Folks . . . Saturday, September 5, Labor Day Weekend



Your Invited to An Old Fashioned Chili Cookoff!!!!

We'll have 1st, 2nd and 3rd place ribbons.

Victoria Rogers is challengin' 4 other folks to compare Chili. She says hers is the best . . . Lets see if you can have the bragging rights til next year. If you're interested in putting' on your best chili, contact Renée.

If your coming for the Tastin', contact Renée so we can figure on how many folks will be there. And, bring crackers, desserts, veggies and whatever else you can think of that will go great with some DEE-LICIOUS chili.

We had such a great time at our last party . . . Let's do it again!!!

We'll meet at the Clubhouse at 2pm for some lip-smackin' Chili.

See You There!!!!!