



## Party Potatoes

- |              |                    |               |                            |
|--------------|--------------------|---------------|----------------------------|
| 2 pounds     | frozen hash browns | 2 tablespoons | minced onions              |
| 8 ounces     | sour cream         | 1 can         | cream of chicken soup      |
| 2 cups       | cheddar cheese     |               | milk, enough to make moist |
| 1/3 cup      | melted butter      | 2 cups        | cornflakes, crushed        |
| 1 teaspoon   | salt               | 1/4 cup       | butter, melted             |
| 1/2 teaspoon | pepper             |               |                            |

Mix all ingredients in order given. Put in a 9 x 12-inch pan. Top with crushed cornflakes and melted butter. Bake at 350° for 1 hour.

— recipe from Judy Reid in the Centennial Cookbook, Brewster, 1988

## Five Cup Salad

- |       |                           |        |                        |
|-------|---------------------------|--------|------------------------|
| 1 cup | pineapple chunks          | 1 cup  | miniature marshmallows |
| 1 cup | coconut                   | 1 cup. | sour cream             |
| 1 cup | mandarin oranges, drained |        |                        |

Mix all ingredients together. Place in serving bowl and chill until ready to serve.

— recipe from Diann Gerstner

## Water Chestnuts with Bacon

- 2 8 oz. cans water chestnuts  
1 pound bacon

- 1/2 cup barbecue sauce  
1 cup brown sugar  
3/4 cup granulated sugar  
catsup

Wrap water chestnuts with 1/3 strip of bacon, using a toothpick to secure the bacon. Place in a baking pan (a jelly roll pan works great). Bake 25 min. at 300°F.

Mix barbecue sauce ingredients. Drain oil off wrapped chestnuts. Spoon sauce over chestnuts and bake again for 30 minutes at 300°.

It can all be placed in a crockpot on low to keep it warm.

— recipe from Diann Gerstner

## Flavored Snack Crackers

- |   |                 |                          |   |          |               |
|---|-----------------|--------------------------|---|----------|---------------|
| 2 | 12 oz. packages | oyster crackers          | 1 | teaspoon | garlic powder |
| 1 | 1 oz. package   | ranch salad dressing mix | 1 | teaspoon | dill weed     |
| 1 | teaspoon        | lemon pepper             | 1 | cup      | vegetable oil |
| 2 | tablespoons     | grated parmesan cheese   |   |          |               |

Mix all ingredients together except oil. Add the oil last, mixing while adding. Mix all together well.

— recipe from Diann Gerstner

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