

Soft Ginger Cookies

3 1/2 cups	flour	1/2 cup	shortening
1/2 teaspoon	salt	1/2 cup	sugar
1 1/2 teaspoon	soda	1	egg
1/4 teaspoon	nutmeg	1 cup	molasses
2 teaspoons	ginger	1 tablespoon	vinegar
1 teaspoon	cinnamon	1/2 cup	hot water

Sift flour with salt, soda and spices.
 Cream shortening, sugar, egg, and molasses.
 Add dry ingredients alternately with vinegar and water combined.
 Roll in waxed paper and chill overnight.
 Roll dough into balls between lightly floured hands and place on a greased cookie sheet about 2 inches apart. Press into rounds with bottom of tumbler dipped in sugar.
 Bake at 350° until done, about 12 minutes.

Cranberry Relish

6 medium	apples	3	oranges
	zest of one orange	2 cups	sugar
4 cups	cranberries	1/8 teaspoon	nutmeg

Grind and mix together, then let stand in refrigerator for a day or two for best flavor.
 – recipe from Ruth Hood, Chadron, Neb.

Cherry Mash Bars or Peanut Butter Bars

1 cup	sugar	1 cup	cherry chips or peanut chips
2 tablespoons	margarine	1 cup	chocolate chips
1/3 cup	evaporated milk	1/2 cup	peanut butter
1 cup	miniature marshmallows	1 cup	chopped salted peanuts

Mix sugar, margarine and evaporated milk in a two-quart saucepan. Heat at medium-high until it reaches a rolling boil, about 5 minutes.
 Combine marshmallows and chips; stir into hot mixture. Spread in 8- or 9-inch square pan, oiled or lined with waxed paper.
 Combine chocolate chips and peanut butter. Melt in microwave or on stove. Add peanuts. Spread over the cherry mash.
 – recipe from Betty Behring

Chicken or Turkey Enchilada Casserole

3 or 4 pounds	chicken or turkey, cooked and boned	1 can	cream of mushroom soup
1 dozen	tortilla	1 can	cream of chicken soup
1 medium	onion, chopped	2 cans	condensed milk
1 pound	cheddar cheese	1 pound	Monterey jack cheese
2 large cans	green chilies with pork	1/2 cup	sharp cheddar cheese, grated
2 cans	green chilies, chopped		

Cut chicken into large chunks. Cut tortillas in 1 inch squares. Mix soup, onion, cheese, milk, green chilies and chilies together.
 Butter casserole dish and put 2 tablespoons juice from chicken in bottom. Place layers of tortillas, chicken and soup mixture, ending with soup mixture. Top with grated cheese.
 Let set overnight in refrigerator to blend flavors. Bake, covered with foil, at 300° for 90 minutes. Let stand 10 to 15 minutes before serving.
 Serves 12.
 – recipe from Sharon Schroyer in the Centennial Cookbook, Brewster, 1988

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CLOSED Thanksgiving DAY



Our office will be CLOSED and there will be no paper on Thursday, Nov. 22, to observe the holiday.

We will be back and ready to deliver your Free Press on Friday, Nov. 23!



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