



No-Knead Cinnamon Rolls

1 1/4 cup	warm water	4	eggs, beaten
1/2 cup	sugar plus 1 cup for filling	1/2 cup	softened butter or shortening
1 1/2 teaspoon	salt	1/2 cup	butter for filling
2 envelopes	yeast	10	teaspoon cinnamon
5-6 cups	flour		

- Mix 1/2 cup sugar and salt in a large bowl. Pour water over the mixture. Sprinkle yeast on top and stir to dissolve.
- Add one cup of the flour, then eggs and beat in shortening. Add enough flour to make dough soft to handle. Dough does not need to be stiff; do not knead.
- Cover and set in a warm place until doubled.
- Roll out dough on a well-floured counter to an 18" by 22" rectangle.
- Melt 1/2 cup butter and spread over dough. Mix 1 cup sugar and cinnamon and sprinkle on dough.
- Roll dough together beginning with the long end. Cut into 1" rounds.
- Place rounds on buttered cookie sheet. Let rise 10 minutes.
- Bake at 350 degrees for 15-20 minutes.

Heather Alwin, Brewster



Sweet & Sour Pasta Salad

1	16-oz. package tricolor spiral pasta	<i>Dressing:</i>	
1	medium tomato, chopped	1 1/2 cups	sugar
1	medium green pepper, chopped	1 tablespoon	ground mustard
1	medium red onion, chopped	1 teaspoon	garlic powder
1	medium cucumber, peeled and chopped	1/2 cup	vinegar
		1 teaspoon	salt

Cook pasta according to package directions; drain and rinse with cold water. Place in a large serving bowl. Add the onion, tomato, cucumber and green pepper; set aside. In a sauce pan, combine the dressing ingredients. Cook over medium-low heat for 10 minutes or until sugar is dissolved.

Pour over salad and toss to coat. Cover and refrigerate for at least 2 hours. Serve with a slotted spoon.

16 servings.

(Can use artificial sweetener equivalent to 1 1/2 cups sugar and omit salt.)

Donna Brown, Colby



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