

Here's what's cooking in our . . . **Country Kitchen**



For the past several years Country Living has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you \$5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o Country Living, P.O. Box 69, Covington, OH 45318

REFRIGERATOR PICKLES

7 cups peeled and sliced cucumbers
Soak in 1 Tbsp. salt for 2 hours. Rinse and drain.

MIX:

- 2 cups sugar
- 1 cup vinegar
- 1 tsp. celery seed
- 1 Tbsp. cooking oil

Pour over pickles and refrigerate. This is an old family summer favorite that will keep for a month or more.

SUBMITTED BY:
Elaine Fett
1710 Schroeder Rd.
Celina, Ohio 45822-9222

ALMOST CANDY BARS

- 1 Chocolate Cake Mix
- 1/2 cup margarine or butter
- 1 cup butterscotch chips
- 1 pkg. chocolate chips
- 1 cup chopped nuts
- 1 can sweetened condensed milk

Combine cake mix and butter with fork. Sprinkle evenly in bottom of ungreased pan. Sprinkle with butterscotch and chocolate chips and nuts. Pour sweetened condensed milk evenly over all ingredients.

Bake at 350 degrees for 20-30 minutes or until light golden brown. Cool completely and cut into bars.

SUBMITTED BY:
Marian Hilty
5625 E - 300 S
Monroe, Indiana 46772

STRAWBERRY DELIGHT

- 1 Angel Food Cake
- 1 (8 oz.) softened cream cheese
- 1 small tub Cool Whip
- 1 cup powdered sugar
- 2 tsps. vanilla
- 1 strawberry glaze
- 1 qt. cleaned, diced, and drained strawberries



Tear angel food cake into bite-size pieces and spread in a 10x13 pan. Mix cream cheese, Cool Whip, powdered sugar, and vanilla until creamy. Spread smoothly on top of angel food cake. Mix together glaze and strawberries. Spread on top of cream cheese mixture. Refrigerate for several hours or overnight. This recipe can easily be made sugar-free.

SUBMITTED BY:
Deb Wirrig
705 Stichter St.
Bradford, Ohio

PLEASE SEND US YOUR RECIPES!!!

Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We'd like to hear from YOU!