

## BREAKFAST BUTTERHORNS

Cream together:

- 2 sticks butter
- 1 ½ c. cottage cheese

Add:

- 2 c. flour
- pinch salt

Mix. It will be very sticky! Wrap dough ball in plastic and refrigerate overnight. Turn onto floured board and add flour until not too sticky. Divide dough into 4 sections, roll into circle and cut in 8 pie wedges. Roll and put on cookie sheet (can be frozen at this point for several months). Bake 25-30 minutes at 350 degrees on greased cookie sheet. Drizzle with a glaze of powdered sugar, almond extract and a little water.



## CHICKEN SPIEDINI

- 4 boneless skinless chicken breasts
- 2/3 c Italian seasoned bread crumbs
- 1/3 c grated parmesan cheese
- 1 T chopped Italian parsley
- 2 t grated lemon peel
- 2 cloves garlic minced
- 2 T butter melted
- 2 T olive oil

Pound chicken to 1/4 inch thick. Combine dry ingred in one dish and the butter and olive oil in another. Dip each piece of chicken in butter mixture and coat both sides with bread crumb mixture. Tightly roll up. Chill, then slice into 1 inch thick slices. Thread on skewer like lollipops. Place skewers on oiled grid over med-high heat. Grill until chicken is cooked through about 5 min each side.

**To broil:** Place on rack of broiler pan that has been coated with no-stick cooking spray. Broil for 4-5 min each side.

## BUTTER DIPS

- 1/4c. margarine
- 1 1/4c. flour
- 2 tsp sugar
- 2 tsp baking powder
- 1 tsp salt
- 2/3c. milk

Heat oven to 450. Melt margarine in 9x9 glass pan. Mix dough. Turn out on floured board and knead about 10 times. Roll into 8" square. Cut w/ floured knife into 18 strips (2 rows of 9). Dip each strip in melted butter. Bake 15-20 minutes.

## LEMON GREEK VINAGRETTE

- 1/3 extra virgin olive oil
- 2 t grated lemon peel
- 1/4 cup fresh lemon juice
- 1/2 t dried oregano
- 1/2 t garlic salt
- 1/4 t black pepper

Whisk until blended. Serve over mixed spring greens.

## RASPBERRY BROWNIES

- 1 c butter
- 1 1/4 c sugar
- 1/2 c brown sugar
- 4 eggs
- 1/2 c cocoa powder
- 1 T raspberry liqueur
- 1 t vanilla
- 1/4 t salt
- 1 1/4 flour
- 1 1/2 pints raspberries
- powdered sugar



Heat oven to 325 F. Grease 9x13. Beat butter sugar and brown sugar until fluffy. Add eggs, cocoa, raspberry liqueur vanilla and salt. Gently mix in flour. Pour into pan and sprinkle berries over batter. Bake for 40 minutes. Cool on rack. Cut and dust with powdered sugar and drizzle glaze over.