

## FS Newsletter Reader's Holiday Recipe Swap!

I hope you will have fun with your culinary adventures ~ : )

You're welcome for the efforts on my part. I may be short on time, but the feeling of belonging that we all share when we build better possibilities for our shared future is priceless! The value, for me, far exceeds the investment.

### HOT AND SPICY ROLL

#### Ingredients

1 bag of white rice 1 sausage log jalapeño slices ½ cup of shredded hot pepper cheese tortillas

#### Instructions

1. Cut up sausage roll in small pieces
2. Put rice, sausage and enough water to cook the rice. Boil for 20 minutes.
3. Warm the tortillas in the microwave or warm in a pan.
4. Put some cheese and jalapeño slices onto the warm tortillas, add the rice and sausage combination, and roll up.

### SESAME NOODLES

1 pkg ramen noodles (hot & spicy flavor only)  
2 dollops of peanut butter (or any nut butter)  
1 tbsp garlic powder 1 tbsp soy sauce 1 tbsp of hot sauce black pepper (to taste)

#### Instructions

1. Boil water, in microwave, until it's a rolling boil. Put noodle block in there as is. It will separate into strands over the course of 3 minutes.
2. Drain noodles, put aside.
3. Plop noodles in bowl, add at least 2 dollops of peanut butter and mix well.
4. Add the garlic powder & soy sauce (or more to taste)
5. Season with the hot sauce & black pepper to taste.

### CHICKEN JALAPEÑO RANCH BURRITOS

1 (18oz) bag of rice, 1 Chile lime ramen soup, 1 (4.5oz) chicken breast, 1 container of jalapeño cream cheese (could use cheese cup), 1 pack of shells, 2 (1.5oz) packs of ranch dressing, 1 teaspoon garlic powder.

Optional: Hot sauce. Peanut butter lid to measure out food.

In microwave safe bowl, place 1 lid full of rice and 1.5 lid fulls of hot water, cook until fully cooked. Then cook half of the noodle w/out seasoning. After cooked drain excess water and let rice and noodle to cool. Place rice, noodle, cream cheese, ranch dressing, garlic, and half chili lime seasoning packet and mix. As you mix add chicken. When done mixing put mixture on shells, should make 4 burritos.

### CHICKEN & BEAN DIP

1 pkg of chicken ramen ½ cup of shredded chicken 1 chopped jalapeño  
1 cup of boiling water 2 cans/16 oz of refried beans  
Tortilla chips

1. Crush the ramen in the wrapper and empty into a large bowl. Set aside the seasoning package (for a different recipe).
2. Add the water, cover, and let sit for 8 minutes. Then, drain off the excess water.
3. Mix the chicken, refried beans and jalapeño in bowl.
4. Cover and microwave for about 5 minutes until hot.
5. Add the ramen and mix well.
6. Dip tortilla chips into the dish and eat!

### SWEET & SOUR PORK

4 pkgs ramen noodles 1 sausage log 2 pkgs of pork rinds 2 tbsp of hot sauce  
6 tbsp cherry Kool-Aid chopped jalapeños (to taste)  
Boil enough water to cover the blocks of ramen, let sit for 8 minutes. Then, drain of the excess water.

In another bowl, chop the sausage log into small pieces, add the pork rinds and chopped jalapeno (to taste) into bowl. Then, cover and nuke it until hot.  
5. Add the ramen, hot sauce and cherry Kool-Aid to the hot bowl and mix well!

### FRUITY TEA

1 tea bag A few pieces of orange peel 5 cherry cough drops 1 tsp of honey  
1½ cups of boiling water

1. Put tea bag, orange peel and cough-drops in a mug
2. Pour in the water, add the honey, and stir.
3. Let steep for about 4 minutes, remove the tea bag and drink while hot. (Or you can let it cool down, add ice, and enjoy cold).

### SUGAR RUSH DELIGHT

Ingredients: 2 honey buns, peanut butter, 2 candy bars of your choice, and 1 pack of M&Ms.

STEP 1: flatten Honey buns with your hands while still in the wrapper.

STEP 2: warm up the desired amount of peanut butter and pour desired amount over the honey buns.

STEP 3: crush candy bars of your choice while still in the wrapper by hitting it on the ground then sprinkle 1 crushed candy bar on each honey bun.

STEP 4: crush M&Ms and sprinkle on honey buns.

STEP 5: fold each honey bun in half like a taco.

STEP 6: enjoy!!!

### THE REAL HOT SHOT!!! (MAKES 16oz)

Ingredients: 2 spoons of hot cocoa, 1 big spoonful of coffee, 1 candy bar of your choice (2 if you want), and 2 spoonful's of cappuccino mix (optional).

STEP 1: heat up 16 oz worth of hot water.

STEP 2: add cocoa, coffee, and cappuccino into your cup.

STEP 3: smash candy bar on the ground, open it up, and pour into your cup.

STEP 4: add the hot water to your cup.

STEP 5: stir mixture thoroughly until chocolate, coffee, and cappuccino mix is dissolved.

STEP 6: enjoy!!!

### Strawberry Parfaits (4 servings)

- 4 cups of vanilla pudding - ½ bag of tropical mix  
- 2 packets of regular oatmeal - ½ bottle of strawberry jelly - a cup of creamer

1) In a separate bowl, stir together the jelly, creamer, and pudding cups.

2) in a cup, put 2 banana chips on the bottom.

3) put a scoop or two of the strawberry mix over the chips.

4) pour a layer of oatmeal on the mix. Smoothen.

5) add more strawberry mix on that until there is ½ inch left on cup. Put raisins or some fried fruit and sprinkle some more oatmeal. 6) repeat for next cups. \*Optional: put strawberry mix on ice for 30 min before separating in cups.

### APPLE PIE

3-4 apples for a medium size pie. 5-6 for large. Cut apples into thin slices, you can keep the peel on if you like but when it cooks it won't get soft. Put all apple slices in a bag with 10-12 butters. Next take 3-6 packs of cinnamon roll oatmeal's and put over bowl with paper on top. Take paper and punch holes in it so when you pour the packet out the oatmeal won't get through. You just want the cinnamon. Add all the cinnamon to the bag and add a generous amount of sugar to the mix. A splash of water too. Put in hot pot and let cook for 2-3 hours. It may take longer, it just depends on how thin you slice the apples next, take a bag of nilla wafers and crush them finely. Add to this the same amount of butters and sugar and a splash of water. Pat it down into a nice smooth crust and put it on ice. Once the pie filling is hot and soft pour it on top of crust and spread it evenly. Let sit for an half hour to an hour. If you got it eat it ala mode!!!! Put more packets of cinnamon in the mix if you really want that flavor to pop!! Enjoy!!

### PEANUT BRITTLE

Two bags of butterscotch buttons and half jar of peanut butter

Melt buttons with peanut butter until smooth Add 1 bag peanuts

Spread on a surface to cool. Should make 20-30 squares.

### CHOCOLATE PEANUT BUTTER BROWNIES

Ingredients: 1 (16oz) bag of Vanilla wafers, 1 (10oz) packet of cocoa, 2 (14.4oz) boxes of Graham crackers, 1 (18oz) jar of Peanut butter, 1 large glass of tap water.  
Optional: mixed nuts, trail mix, or M&M's

Break one sleeve of Graham crackers into dime size pieces, and set aside. Place remaining sleeves of Graham crackers and wafers into a bag and crush into dust. Mix in cocoa, peanut butter, and slowly add water and mix until gooey. \*May not need all water. Can mix while in bag or a bowl. Add dime size chunks and any optional items, be careful not to over mix at this point. On plastic surface, roll out mixture until 1/2 or 3/4 inch thick. Let rest to set. Cut into 2" squares.

### BUFFALO WINGS

9 oz Premium chicken breasts  
8 oz Cheetos Cheese Crunchy Flamin' Hot  
6 oz Kraft Ranch Salad Dressing

Directions:

1. Shred chicken.

2. Smash the Cheetos into dust

3. Put chicken and Cheetos into a canteen bag and empty dressing into bag and mix.

4. When the ingredients are the consistency of lubricated rubber, cut hole (like a pastry bag!) for piping out into 1½ inch logs. Makes approximately 20 wings.

### Buffalo Wing recipe response!

My roommate and I decided to make the "Buffalo Wing's" during today's PACKER game. Let me tell you that it was fantastic. Those "Buffalo Wings" were delicious. I added "Bacon jalapeno Cheddar" cheez Being that "Flamin Hot Cheeto's" are not an option here, we decided to use Coyote Valley Extreme Hot Cheez Nibbles. instead. Maybe next time, we'll get Hot Fries". I said maybe.

More Creative Options for the recipe for buffalo wings: I had to substitute the chips...so I used hot fries, then BBQ chips/hot sauce and last I used nacho chip/hot sauce and chili seasoning. All was fire and different from all the prison recipes we are used to. Please send me some of those kinds of recipes if you have more. The guys that I made Buffalos for dug them now they want more.