

GOOEY

1 to 8 oz. craft glue
1 cup water
2 drops food coloring
1½ cups borax

Add water with borax. Drop in food coloring then add craft glue. Mix until sticky, then knead for 2-3 minutes until stickiness is gone.

Ashley Kaltenschach
Keystone High School

GRANDMA'S PINK DIP

Soften 2 blocks of cream cheese. Add ketchup as you mix in a bowl until salmon-colored (approximately 1 cup of ketchup). Add 5-6 dashes of Worcestershire sauce, a pinch of garlic powder and 2-3 tsp. sweet relish. Mix thoroughly. Chill. Serve with potato chips or crackers.

George Hartle
Clarion

HARD TACK

3¾ cups sugar
1½ cups white Karo syrup
1 cup water

Cook to hard crack. Pour in buttered pan. When cook, cut to desired length. Can also pour into sprayed small ice cube trays.

Patty Wolfe
Parker

HOMEMADE APPLESAUCE

Use any cooking apple or mix them, but don't use Delicious apples. Peel, remove seeds and cut apples into fourths. Drop into a large pot of water with 1 tsp. salt. This keeps the apples from turning dark. When the pot is filled, drain off all water. Put pot on the stove, adding ½ to 1 cup of fresh water. Cook on low-medium heat until the apples are very soft. They will juice as they cook. Near the end of cooking, mash with potato masher, adding

sugar (half brown and half white) to your taste. Cook for 5 minutes more to dissolve the sugars. Add cinnamon to taste, plus a touch of nutmeg. If you make a large amount, process in hot water canner for 15 minutes or make just enough for one meal. Goes great with potato pancakes.

Kathy YaSenka
Franklin

HOMEMADE BBQ SAUCE

1 cup cold water
½ cup barbecue sauce
1/3 cup ketchup
1 Tbsp. dry mustard
½ cup brown sugar
2 capfuls cider vinegar

Mix all ingredients together.
Kathleen Duncan
Clintonville

HOMEMADE NOODLES

2 cups flour
1 egg plus 3 egg yolks
1 tsp. salt
¼ cup water

Mix egg and 3 egg yolks with salt. Make a hole in the center of flour and mix in eggs. Using wet hands, mix thoroughly. Add water a little at time. Roll out and cut into very thin strips and allow to dry.

Shirley Giles
Lucinda

HOMEMADE NOODLES

6 cups flour
8 large eggs
1 tsp. salt
½ tsp. pepper

Put flour in bowl. Make a hole in middle of flour. Put eggs, salt and pepper in hole. Mix by hand until dough is soft and workable. Roll out on floured countertop until thin. Let dry. Then cut like noodles.

Patricia Wolfe
Parker

HOT ARTICHOKE DIP

8-oz. pkg. Philadelphia Cream Cheese, softened
14-oz. can artichoke hearts, drained and chopped
½ cup mayonnaise
½ cup grated parmesan cheese
1 clove garlic, minced

Mix all ingredients with electric mixer on medium speed until well blended. Spoon into 9-inch pie plate or quiche dish. Bake at 350 degrees for 20-25 minutes, or until lightly browned. Serve with baked pita bread wedges or veggie dippers.

Shanawa Zacherl
Redbank Valley High School

HOT COCOA MIX

8-quart box powdered milk
1 cup powdered sugar
16-oz. jar powdered coffee creamer
2-pound box chocolate mix (Hershey's Quik)

Mix all ingredients together. Store in airtight container. For each cup of cocoa, add ¼ cup mixture to 8 oz. of hot water. Can add marshmallows, Marshmallow Fluff or whipped cream before serving.

Kimburleigh Burt
Franklin

HOT PEPPER DIP

2 8-oz. pkgs. cream cheese, softened
1 cup mayonnaise
4-oz. can green chillies, drained and chopped
4 oz. sliced jalapenos, chopped (more or less, to taste)
1 cup freshly grated parmesan cheese

Cream the cream cheese and mayonnaise until smooth; stir in both peppers. Pour into greased pie pan. Sprinkle with parmesan

cheese. Bake at 375 degrees for 30 minutes. Serve with your favorite corn chips.

Bonnie Tologo
Cooperstown

HOT PIZZA DIP

8 oz. cream cheese
1 tsp. Italian seasoning
1 cup shredded mozzarella cheese
¾ cup parmesan cheese
8 oz. pizza sauce

Preheat oven to 350 degrees. Combine cream cheese and Italian seasoning. Spread combined cheeses and sprinkle with half of the spread sauce. Top with remaining cheese. Bake 15-18 minutes.

Zachery Gregory
Keystone High School

INDIAN SPRING ROLL (KHANDVI)

2 cups buttermilk (Mattha)
1½ cups Bengal Gram flour (Besan)
½ tsp. turmeric powder
¼ tsp. Asafoetida (Hing)
¼ tsp. mustard seed
2 green chillies
1 Tbsp. sesame seeds (Til)
3-4 curry leaves
1 Tbsp. oil

Mix besan, turmeric powder, salt and hing to form a powdered batter. Pour buttermilk into the batter while stirring. Keep this batter on medium flame for 7-8 minutes, stirring continuously, to avoid any lump formation. Take off the flame and spread the mixture as thinly as possible on a greasy plate. Let it cool. Afterwards, cut the spread into 2-inch-wide strips and roll each strip carefully. Heat the oil. Add mustard seeds, curry leaves, sesame seeds and green chillies to it. Allow the seeds to crackle. Spread it immediately on the rolls. Serve immediately.

Hina Vyas
Seneca

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