

PEOPLE CHOW

*Laverne Strong
Respiratory Department*

**1 (17 $\frac{1}{3}$ oz.) pkg. Rice Chex
or Crispix cereal**
 $\frac{1}{2}$ c. butter

2 c. chocolate chips
 $\frac{3}{4}$ c. peanut butter
4 c. powdered sugar

In large bowl, pour cereal. In saucepan, over medium heat, melt butter, chocolate chips, and peanut butter, stirring until smooth. Pour chocolate mixture into bowl with cereal and seal with lid. Shake well to evenly coat cereal. Add powdered sugar to bowl; seal with lid and shake again, coating cereal. Store mixture in an airtight container.

RASPBERRY CHEESE RING

Bobbe Cox

**16 oz. sharp Cheddar
cheese, grated**
 $\frac{3}{4}$ c. mayo
**1 small onion, chopped,
or 5 medium green
onions, chopped**

1 c. chopped pecans
 $\frac{1}{2}$ tsp. garlic salt
Cayenne pepper to taste
**1 c. raspberry or
strawberry preserves**

In a medium bowl, mix together all ingredients except preserves. Mix thoroughly and coat a ring shaped gelatin mold generously with cooking spray. Spoon the cheese mixture into the mold, cover, and chill for 2 to 3 hours.

If you don't have a mold, use your hands to mold the mixture into a ring formation, placing a sheet of wax paper between your hands and the mixture to prevent melting and stickiness. Unmold onto a serving plate and pour raspberry preserves into the center. Arrange crackers around the outside of the ring.

ROASTED PECANS

*Ina Spears
Grandmother of Tammy Grayson, Respiratory Department*

Ingredients for 1 quart:

$\frac{1}{4}$ c. oil
3 Tbsp. light corn syrup

1 qt. pecan halves

Preheat oven to 300°. In an iron skillet, combine the oil and corn syrup and mix well. Add the pecan halves to the corn syrup mixture and stir to coat. Bake at 300°, stirring every 15 minutes for 1 hour, or until crisp. Pour on wax paper, separate, and sprinkle with salt.