

MANDARIN GARDEN CLUB

PLANT SWAP

JULY 2013

ORANGE MARMALADE COOKIES KISSED WITH ROSEMARY

1- 17 ½ oz. package Betty Crocker sugar cookie mix
½ c. butter, melted
1 egg
3 T. flour
2 T. rosemary, chopped
Orange marmalade, about ½ c. or enough to fill center of each cookie

Pre-heat oven to 375.

In large bowl stir cookie mix, butter, egg, flour & rosemary until soft dough forms.

Roll dough into about 24 walnut size balls. Place on ungreased cookie sheet. Using thumb, make indentation in center of each cookie. Spoon marmalade into indentation of each cookie.

Bake 8-10 minutes until edges are light golden brown. Cool 5 minutes on cookie sheet then put on wire rack.

CANTALOUPE SALAD WITH LIME, MINT & GINGER

1 cantaloupe, halved, seeded & peeled
3 T fresh lime juice
3 T fresh mint, chopped
2 t lime peel, grated
2 T sugar
2 ½ t fresh ginger, peeled & grated
2 t honey

Cut cantaloupe into 1 inch cubes (about 5 cups) & place in a large bowl. Add lime juice, mint & lime peel; toss to blend. Mix in sugar, ginger & honey. Refrigerate salad until ready to serve, stirring occasionally, up to 3 hours.

SO-SWEET SQUASH PICKLES

3 small yellow summer squash, thinly sliced
1 medium onion, chopped
1 large sweet red pepper, cut into ¼ inch strips
1 T salt
1 cup sugar
¾ cup white vinegar
¾ t mustard seed
¾ t celery seed
¼ t ground mustard

In large bowl, combine the squash, onion, red pepper & salt. Cover & refrigerate 1 hour; drain. In a large saucepan combine the remaining ingredients. Bring to a boil. Add squash mixture; return to a boil. Remove from the heat; cool.

Store in an airtight container in the refrigerator for at least 4 days before serving. May be stored in the refrigerator for up to 3 weeks.

SUSAN'S GARDEN CLUB CHOCOLATE CHIP COOKIES

17.5 oz. Betty Crocker Oatmeal Chocolate Chip Cookie Mix
1 stick butter, softened
1 egg
½ c. extra chocolate chips
½ c. walnuts or pecans (optional)

Follow package directions. Add your nuts & extra chocolate chips when mixing in the other ingredients. Bake as directed. Don't over bake for a nice, chewy cookie.