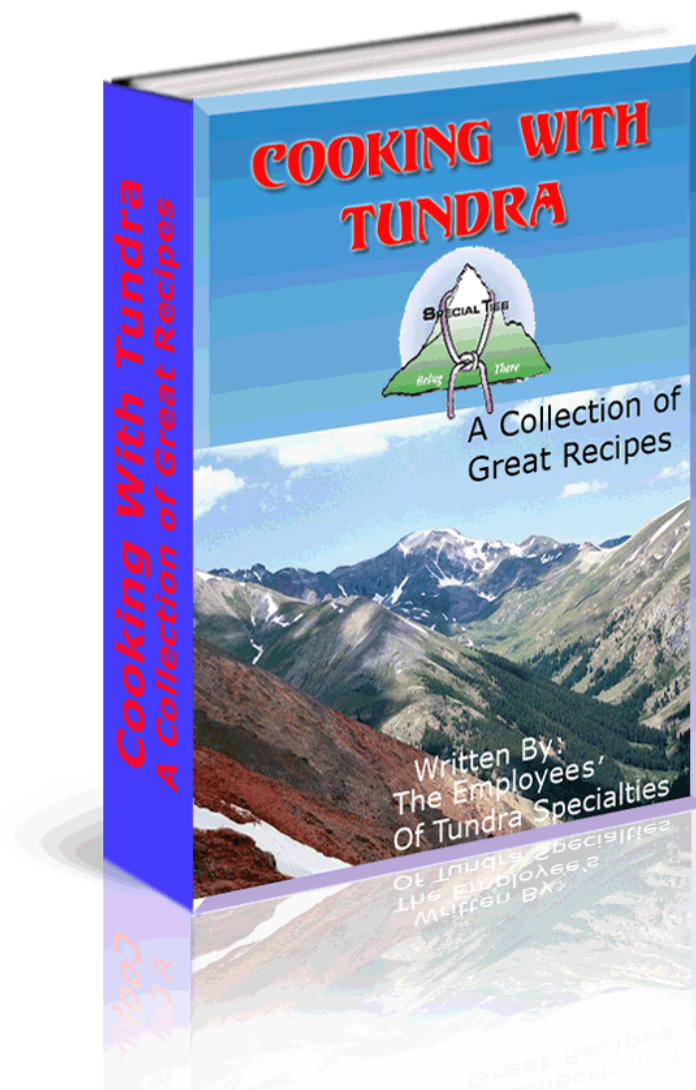


Cooking With Tundra



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If you enjoyed this cookbook, we encourage you to make a donation to Special Ties. Any amount would be appreciated. If you find the recipes in this cookbook useful, why not donate a dollar or two? (or even a little more if you can) Every little bit helps, so please help us help others who are less fortunate.



And by The Employees of Tundra Specialties

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Returns Department

From Chris:



MOUNDS BARS

2 Cups Graham cracker crumbs
½ cup soft butter or margarine
¼ cup sugar
2 cups shredded coconut
1 can sweetened condensed milk
2 large economy size milk chocolate bars

Preheat oven to 350° f.

Mix together the Graham cracker crumbs, butter and sugar. Pat the mixture into a buttered 9 X 13 pan.

Bake for 10 minutes.

Sprinkle the coconut on top of the crust mixture.

Slowly pour the condensed milk over the coconut.

Bake for 10 more minutes.

Break the chocolate bars into pieces over the coconut. Put back in oven long enough to melt the chocolate. Spread the chocolate to cover the coconut mixture.

Cool in refrigerator and cut into small bars

Chai Tea Recipe

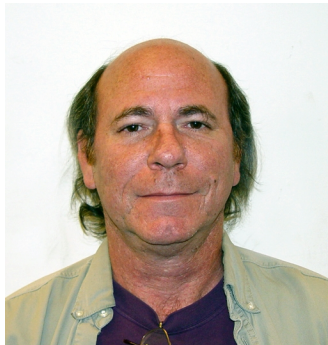
1 cup dry milk
1 cup powdered creamer
1 cup french vanilla powdered creamer
2 ½ cups sugar
1 ½ cups instant tea
2 teaspoons ginger
2 teaspoons cloves
1 teaspoon cardamom
1 teaspoon cinnamon

Mix together in a bowl, then put a cup at a time in a blender and blend on low speed (blender works better than a food processor)

To use: 2 heaping teaspoons per cup of hot water.

You can use decaf tea if you wish to make it a good evening drink
Yummy, feel good, comforting.

From Robbie:



Cajun Meatball Stew

Ingredients – Meatballs

1 pound Ground Beef (doesn't really matter what kind, round or chuck, or whatever is fine)
1 ½ cups soft bread crumbs (just take some slices of bread and tear them up. I prefer soft wheat. Don't use the fancy heavy breads. The cheap soft kinds work best.)
4 Green Onions (dice the white onion-ee parts, save the tops for later)
2 tablespoons minced parsley
½ clove of garlic crushed

1 egg
2 teaspoons salt
¼ teaspoon cayenne
2 tablespoons cold water
¼ cup vegetable oil (use this when you brown the meatballs)

Ingredients – Gravy

Meatball dripping and vegetable oil (pour the drippings into a measuring cup and top off with oil to get to ¼ cup.)

2/3 cup all-purpose flour

5 cups cold water

4 cubes or teaspoons instant beef broth

pinch of pepper (season to your taste)

1/3 cup minced parsley

4 green-onion tops (remember these from earlier? Just slice them up so that they look like chives)

Ingredients – Other

Instant rice, wide egg noodles or Grandma's frozen noodles

Time to Start Cooking

Make the meatballs. *(Note: These are great meatballs. I don't like most meatballs because they are pretty mushy and blah! You can use these in anything you use meatballs in or as appetizers all by themselves.)*

1. Dump the beef, breadcrumbs, green onions (*not the tops*), parsley, garlic, egg, salt, cayenne, pepper and cold water into a good-sized bowl. Mix it all together (*get the kids to help, they like messy hands*) and make about 24 meatballs (*about ½ to 2/3 golf ball size*). Place on a tray and chill for about 30 minutes.

2. Heat oil in a large skillet and brown the meatballs quickly. Mostly you want to brown the outsides well, but don't over do it. Too much and they'll get too tough. Put them on a paper towel to drain, but keep as much of the drippings as you can in the pan.

Make the Gravy

3. Put the drippings and oil in the same pan you used for the meatballs, and blend in the flour. Heat over a medium low heat and stir until flour starts to brown. *(The first time I did this the heat was too low and it took 45 minutes. If the flour doesn't start to brown after a couple of minutes, turn up the heat a little, but not too much)*. Keep browning until the roux (Cajun gravy base) is a rich topaz-brown, about 10-15 minutes. *(If it takes longer, that's okay. Some Cajun cooks do work the roux up to 45 minutes, but I'm not sure why. Bored I guess. And try not to*

smell it at this point. You'll see why. It's not really bad, it just doesn't smell right, but keep going anyway, it'll turn out okay. I promise.)

4. Scrape the roux into a good-sized saucepan. Add the water and instant beef broth gradually, whisking until thickened, about 5 minutes.

5. Add the meat balls to the gravy, reduce the heat to low and simmer uncovered (stirring occasionally of course) for about 45 minutes. Taste for seasoning and add salt and pepper to taste. *(There's an old Cajun saying, "If it's salty enough, it's done!" When adding the salt, just add a little at a time until it tastes right. Don't worry, you'll know when that is.)*

EXTRA TIP:

If you ever add too much salt to something, put a piece of raw potato in while it's cooking. It will soak up some of the salt. Then toss the potato *(unless you like salty raw potato, then Bon Appetite!)*

Stir in the parsley and green onion tops and heat for 15 more minutes.

Now you're just about ready to serve. While you're doing all this other stuff, cook up some instant rice or the noodles. I prefer using the rice. And if you're going to use noodles, I'd use the Grandma's Frozen noodles before I'd use the wide egg noodles. But any of them will work okay. But I say do yourself a favor and try the rice first time.

Put a bed of rice (or noodles) on a plate, then ladle the gravy and meatballs over it and serve. I hope you'll love this recipe as much as I do.

Best Ever Salsa

Ingredients

2 big cans of tomatoes diced
2 small cans green chilies *(Ortega brand works well)*
1 medium onion diced
1 clove garlic
2 tablespoons sugar
2 tablespoons salt
½ cup white vinegar
½ teaspoon cilantro

Pinch of cumin *(use very little. A little of this goes a long way. Use maybe ½ a pinch)*

In a bowl, mix everything up and chop it up until it looks like salsa. Put it in the refrigerator to chill. Once it's chilled, serve it with chips. Or try it on scrambled eggs. Or with tacos and burritos. Or anything else you like with salsa.

Inventory Control

From Ty



Chicken Enchiladas in Cheese Cream

1 pound cooked chicken, cut into bite size pieces
1 package corn tortillas (12)
1 cup onion finely chopped
1 clove garlic, finely chopped
7 ounces green chilies, chopped
1 tablespoon chili powder
1/2 teaspoon cumin
1/2 teaspoon salt
1/4 teaspoon oregano
1/4 teaspoon pepper
1/4 cup flour
1 1/2 cup chicken broth
1 cup cream (or half and half)
1/2 pound Monterey jack cheese, shredded
6 green onions, trimmed and sliced
Jalapeño peppers

Preheat oven to 400° f.

Sauce:

Saute onion with olive oil until soft. Add garlic and saute 1 minute.

Add chilies, chili powder, cumin, salt, oregano and pepper. Cook for 1 minute.

Mix flour with chicken broth and add to above mixture. Add cream and cook over medium heat,

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