Mayme’s molasses cookies – from my great grandmother

Cream

¾ cup of shortening

1 cup of brown sugar

1 egg

¼ cup of molasses

Then mix in

2 ¼ cups of flour

2 tablespoons of baking soda

1 tablespoon cinnamon

½ tablespoon of cloves

1 teaspoon of ginger

Chill dough- then roll into balls, and roll in sugar

Flatten balls on a greased cookie sheet

Bake 8-10 minutes at 375 F

Beth’s Spaghetti Squash

Cut a squash in half, and microwave for a while, when it is squishy run a fork through it to make spaghetti strands and then serve under marinara.

Candace’s Cracker candy  
line a tray with crackers (Pam it!)   
melt 1 stick of butter and mix in two cups of brown sugar, pour over crackers  
stick in over for 14 min on 350 degrees  
when done take out and drizzle chocolate then nuts  
put in freezer till hard, crack apart  
  
 you can use white chocolate, milk or dark and any kind of nuts, coconut, crushed candy

\*\*\*The first lady’s California Chili\*\*\* info box

Sauté in 1 tablespoon of Puritan oil;

1 large red onion

1 chopped red pepper

5 or more chopped garlic cloves

2 fresh jalapeño peppers (seeded)

Add:

1 teaspoon cumin seed

1 can of jalapeño pinto beans (drained and rinsed)

1 can of kidney beans

1 cup of white wine

½ cup of Pace Picante Sauce

2 large can of whole tomatoes (chopped with sauce)

1 bunch of fresh chopped cilantro

While simmering season 6 chicken breasts with :

Lemon pepper

Seasoning salt

Worchester sauce

Bake in oven until tender, then cut into bite sized pieces and add to chili

Simmer for 2 hours.

Serve with chopped onions, cheese and cornbread

As the weather cools down, the kitchen heats up. For many families the kitchen is the heart of the home, where memories are made baking and cooking with family and friends.

Candace Pitts, a molecular biology and biochemistry junior, said her favorite thing about fall is, “Cooking new fall foods in the warm kitchen.”

Many restaurants and food places in Stillwater are reflecting the changes in the weather and season. At Landry’s self serve frozen yogurt and custard they are having a special fall concrete made with pumpkin ice cream.

Last week at Taylor’s Landing there was a rainy day special, Beth Tucker a hotel and restaurant administration junior said. Each week Taylor’s Landing has a new special for students to try and usually the specials reflect the season.

Tucker has learned quite a few dishes from her major but one dish that she makes with her grandmother stands out; their chicken stuffing casserole.

“Me and my grandmother made it one day; we wanted to see what all we could do with stuffing mix,” Tucker said.

Tucker said her favorite thing about food in the fall is that, “It seems like it is heartwarming, comfort food.”

\*\*Info Box\*\* Beth’s Chicken stuffing Casserole

Combine a box of stuffing mix with shredded chicken and chicken broth.

Season to liking.

Bake at 350 F in a casserole dish.

First lady Ann Hargis said, “When the weather turns cool and crisp, our thoughts turn to comfort foods.”

One of Hargis’ favorite fall dishes is a California chili recipe given to her by a friend. It can be made with or without meat and the vegetables can be substituted depending on preference, Hargis said.

“I have actually never made this the same way twice,” she said. But it can be frozen for leftovers, which can be good for a college student with limited funds.

Hargis also gave this recipe to the OSU catering service to use for an event her husband was attending, and he said it was the best he had ever eaten.

Although the temperature may be dropping outside, stomachs can be warm for the fall season with some of these recipes. For more go to www.Ocolly.com