



### Easy Pasta Salad

Submitted by Tera Schmidt, Yankton

#### INGREDIENTS

- 1 (16 ounce) package spiral pasta
- 3 cups cherry tomatoes, halved
- ½ pound provolone cheese, cubed
- ½ pound salami, cubed
- ¼ pound sliced pepperoni, cut in half
- 1 large green bell pepper, cut into 1 inch pieces
- 1 (10 ounce) can black olives, drained

- 1 (4 ounce) jar pimentos, drained
- 1 (8 ounce) bottle Italian salad dressing

#### INSTRUCTIONS

1. Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Drain, and rinse with cold water.
2. In a large bowl, combine pasta with tomatoes, cheese, salami, pepperoni, green pepper, olives, and pimentos. Pour in salad dressing, and toss to coat. (Serves 16)

### The Batch Bloody Mary's

Submitted by Micki Schievelbein, Yankton

#### INGREDIENTS

- 1 shot Roses of lime
- 1 shot soy sauce
- 1 shot Worcestershire
- 25 drops Tabasco sauce
- dash of celery salt
- 1 2 liter bottle Clamato
- 24 oz. vodka

#### INSTRUCTIONS

- Refrigerate after mixing (makes the full clamato bottle plus about a tonic water bottle)
- DO NOT serve with a celery stalk as it makes it taste bitter.
- YOU CAN serve with pickles & olives.

### Caterpillar Cupcakes

Submitted by Beth Rye, Yankton

#### INGREDIENTS

- 1 box of white cupcake mix
- 2 containers of vanilla frosting (or any of your choice)
- Various food coloring
- 2 suckers
- Sour Gummy Worms



- White cupcake liners
- Lifesavers
- M&M

#### INSTRUCTIONS

- After mixing cupcake batter, separate into as many bowls as you would like different cupcake colors. Add food coloring to each for desired color. Bake as instructed.
- Pipe on frosting (feel free to color frosting as well to add more color). Add Gummy Worms to side of cupcakes with a touch of frosting so they will stay in place. Add Lifesavers, gummy worm, M&M to face for final touch!

### Honey Ribs

- 1 can (10-3/4 oz.) condensed beef consommé, undiluted
- ½ cup water
- 3 tablespoons soy sauce
- 2 tablespoons maple syrup
- 2 tablespoons honey
- 4 tablespoons barbecue sauce
- ½ tablespoon dry mustard
- 2 pounds extra-lean baby back ribs

- Combine all ingredients except ribs in slow cooker, mix well. Add ribs to slow cooker. (If ribs are especially fatty, broil 10 minutes before adding to slow cooker.) Cover and cook on LOW 6 to 8 hours or on HIGH 3 to 4 hours.

### ❖ BOWLING *continued from page 6*

Simplicity is the commonality in their bowling bags, though Weverstad can't comment since she doesn't have a bowling bag yet, she plans on getting one soon. Drotzmann's bag contains only a few items: bowling shoes, a bowling ball and score sheets. Honner carries her shoes, ball, towel, ball cleaner and score sheets. Zurcher laughs, "Mine, I have old socks probably," and they all laugh. She also carries her shoes, ball, blister protection stickers for her thumb and a bottle of "second skin" to cover any blisters.

Though the team can't make it to the Jamboree and Honors Banquet to be presented with their tournament-winning jackets, someone attending the banquet is bringing their jackets back for them. As Jan Putnam believes, it has been many years since Yankton has won the SD State USBC Women's State Bowling Tournament, possibly even the first time Yankton has won if records are correct. These ladies will be sporting their new jet black tournament jackets with pride. This team didn't need any special equipment to "bowl over" the competition on their way to the top spot in the SD State USBC Women's State Bowling Tournament. They won with talent and skill, just having fun with it, because that's how they roll.

❖ By Julie Eickhoff

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Kathy Greenway proudly serves on the Yankton School Board & is a Director of the Associated School Boards of South Dakota



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