



Strawberry Salad

This is my daughter's MUST HAVE holiday recipe!

- 2 pkg cherry Jello
 - 1 (no. 303) can crushed pineapple
 - 2 pkg frozen strawberries
 - 2 cups boiling water
 - 1 pint sour cream
- Thaw strawberries. Strain them and the crushed pineapple. Save 1 cup of juice. Dissolve

Jello in boiling water. Add pineapple and strawberries and the 1 cup of juice. Blend together, and then pour half the mixture in a 9x13 glass pan and refrigerate until set. Top with sour cream and pour the rest of the mix over the top; refrigerate until set and then enjoy.



Fudgy Chocolate Cherry Cookies

My grandma made these all the time.

- 1 1/2 cup flour
- 1/2 cup cocoa
- 1/4 tsp salt
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- 1/2 cup butter

- 1 cup sugar
 - 1 egg
 - 1 1/2 tsp vanilla
 - 1 jar maraschino cherries
- Frosting:
6 oz semi-sweet chocolate chips
1/2 cup sweetened condensed milk
Juice from maraschino cherries

Stir together flour, cocoa, salt, baking soda and baking powder; set aside. Beat together butter and sugar. Add egg and vanilla to butter mixture, and then add all to dry ingredients. Shape into 1 inch balls. Place on cookie sheet. Place a cherry in the center of each cookie. In a small saucepan, combine chocolate chips and sweetened condensed milk. Heat until chocolate is melted. Stir in cherry juice. Spoon about 1 teaspoon of frosting over each unbaked cookie, spreading to cover cherry. Bake at 350 for 10 minutes. Cool several minutes before removing to cooling rack.



Grandma's No-Roll Pie Crust

Grandma's pie crust was so good we always had her make the pies!

- Makes 2 crusts
- 3/4 cup cooking oil
- 1/4 cup boiling water
- 1 tsp milk
- 2 cups flour
- 1/4 tsp salt

Measure cooking oil, boiling water and milk while beating with wire whisk until combines. Mix flour and salt together; add to the beaten ingredients. Mix with fork just until combines. Divide and pat onto bottom and up sides of 9-inch pie pale. Bake like any pie crust.

heroiceonline.com

Come Travel with Us

First Dakota Travel invites you to come travel with us. We are seeing amazing places and building exciting memories every year.

- June 10- 15** **New York City**
- September 1 - 11** **England, Wales & Scotland**
- Fall 2015** **Colors of New England**

For details go to FirstDakota.com, click on Travel Opportunities or contact Jane Pugh, 605-665-4907 or jpugh@firstdakota.com



Willcockson Eye Associates, P.C.

415 W. 3rd., Yankton, South Dakota

The physicians of Willcockson Eye Associates, P.C. are dedicated to providing the best possible medical and surgical eye care for you and your entire family. In addition to comprehensive eye exams and contact lens fittings, our physicians perform state of the art small-incision cataract and implant surgery. Our physicians are the regional experts in the diagnosis and management of sight threatening conditions such as glaucoma, diabetes, and macular degeneration.

For all your eyewear needs visit the Spectacle Shop next door. They offer an extensive selection of frames from traditional styles to the latest fashion design with frames to meet every family's budget.



The Spectacle Shop, L.L.C.

New patients welcome!
Call 605-665-9638



Paula Hicks, MD



Greg Kouri, OD



Karen Dickes, DO



Aarika Menees, MD