

## YOGURT MARINATED GRILLED CHICKEN

Submitted by Lynn Facile, Yankton

Serves 4

4 boneless, skinless chicken breasts

12 ounces plain yogurt

1 ½ tsp. mild curry powder

½ tsp. salt

½ tsp. garlic powder

¼ tsp. paprika

Mix yogurt with the curry powder, salt, garlic powder and paprika. Spread all of the yogurt mixture on the chicken breasts. Marinate the chicken overnight or 24 hours.

Discard the excess marinade. Grill the breasts 5 minutes each side on low temperature or until a meat thermometer reads 170 degrees. May be served with a green salad and rice.

## APPLE NUT SALAD

Submitted by Ethel Goeden, Yankton

3 medium green apples

3 medium red apples

1 cup chopped English walnuts

1 cup mayonnaise

1 ½ cup celery, chopped

1 ½ cups raisins

Core and dice apples –

Do not peel. Add celery, raisin and nuts. Mix well, add mayonnaise and toss until evenly mixed.



## RHUBARB BREAD PUDDING

Submitted by Lana Frederick  
From Lana's Recipe Collection

1 ½ Quart Baking Dish

1 Hour at 350

1 ½ cups milk

2 eggs, beaten

4 pieces toast, cubed

1 cup diced rhubarb

1 cup sugar

Scald milk and add eggs and mix well. Add the rest of the ingredients and pour into greased baking dish. Bake until custard sets.

## PUFFY PANCAKE

Submitted by Ethel Goeden

2 tablespoons butter

½ cup whole milk

½ cup flour

¼ cup sugar

1 egg

1 tablespoon butter, melted

Pinch nutmeg

Powdered sugar

Fresh berries or peaches

Preheat oven to 425 degrees. Melt 2 tablespoons butter in a 10" ovenproof skillet over medium heat, tilting to cover bottom and sides of skillet. Mix flour, sugar, milk and unsoftened butter and nutmeg in a bowl mix well. Pour into skillet cook 1 minute. Place pan into oven and bake 12 to 15 minutes until puffed and golden. Sprinkle with powdered sugar and berries or chopped peaches. Cut pancake in pan and serve. Very good.

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