

# *Sizzlin'*

## SUMMER RECIPES

SUMMER  
RECIPE BOOK

PUBLISHED BY  
SOUTHERN  
LAKES  
NEWSPAPERS  
**2022**



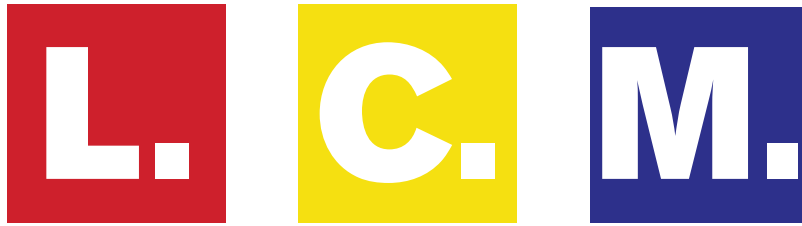
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**2022**





# LAKE COUNTY MECHANICAL

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PROUD ANTIOCH  
CHAMBER MEMBER



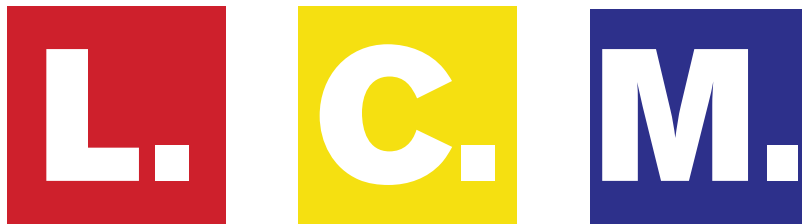
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Hwy. 50 & 317th Ave., Wheatland • 12 Miles East of Lake Geneva  
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## FOURTH OF JULY SALAD

SUBMITTED BY RUTH PFEIFFER

1 head cauliflower, chopped  
1 bunch broccoli, chopped  
1/2 small red onion, sliced  
1/4 lb. bacon fried and crumbled

### Dressing:

1/4 cup parmesan cheese  
1 cup mayonnaise  
1/4 cup sugar  
Salt and pepper to taste

Mix dressing, combine vegetables. Toss with dressing. Top with bacon. Chill.

SUMMER RECIPES 2022 **3**

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SUMMER RECIPES 2022 **3**



**HAASE  
LOCKWOOD  
& ASSOCIATES**

# ***FUNERAL HOMES & CREMATORY INC.***

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**[www.haaselockwoodfhs.com](http://www.haaselockwoodfhs.com)**

418293

**4** SUMMER RECIPES 2022

## **FRIED ZUCCHINI**

SUBMITTED BY RUTH PFEIFFER

3 cup shredded unpeeled zucchini  
1/2 cup shredded cheddar cheese  
3 teaspoons snipped parsley  
1 clove garlic, finely chopped  
1 egg  
1 teaspoon salt  
Dash pepper  
1 cup Bisquick mix

Heat oil in a skillet. Mix all ingredients together. Drop by Tablespoon into skillet. Fry until golden brown, about 2 to 3 minutes on each side.



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1 teaspoon salt  
Dash pepper  
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Heat oil in a skillet. Mix all ingredients together. Drop by Tablespoon into skillet. Fry until golden brown, about 2 to 3 minutes on each side.

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**BECKY MERWIN**  
 BROKER ASSOCIATE  
 262.215.4000



**BERKSHIRE HATHAWAY** | Starck Real Estate  
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419755

## CRANBERRY-RASPBERRY SHERBET SALAD

SUBMITTED BY MARY SMITH

1 package, 6 ounce, raspberry gelatin  
 1 1/2 cup boiling water  
 1 pint raspberry sherbert  
 16 ounces can whole cranberries  
 13-1/2-ounce can crushed pineapple,  
 drained  
 1/2 cup English walnuts  
 1 cup sour cream

Dissolve gelatin in boiling water and stir until dissolved. Add sherbert and stir until blended. Mix cranberry sauce, pineapple and walnuts and pour into gelatin. Pour into 9x13 dish. Refrigerate until set. Spread sour cream on top. Do not freeze.

SUMMER RECIPES 2022 **5**

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SUMMER RECIPES 2022 **5**





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6 SUMMER RECIPES 2022



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6 SUMMER RECIPES 2022



**DELAVAN**  
HEALTH SERVICES

**905 East Geneva Street**

**Delavan, WI 53115**

**Tel: 262-728-6319**

**Fax: 262-728-6693**

**VA Contracted**



419811

## **FRESH PEACH GLAZED PIE**

SUBMITTED BY MARY SMITH

3/4 cup fresh orange juice  
1/4 cup water  
1 cup sugar  
3 Tablespoons corn starch  
8 to 10 fresh, ripe peaches peeled  
and sliced, enough to fill pastry shell  
1 9-inch baked pastry shell

Cook orange juice, water, sugar and cornstarch over low heat until thickened, stir constantly. Cool, slice peaches into shell and pour glaze over top. Serve with whipped cream if desired.

SUMMER RECIPES 2022 **7**



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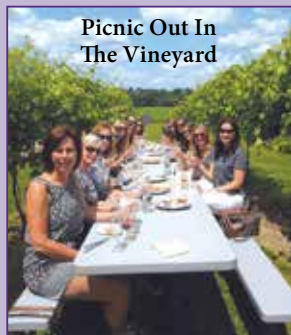
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SUMMER RECIPES 2022 **7**

# STALLER ESTATE WINERY

W8896 County Hwy. A  
Delavan, WI  
(608) 883-2100  
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The Vineyard

RELAX  
in our gazebo and sunroom with  
some friends and a glass of Award  
Winning Staller Estate Wine

- Wine Flights
- Bachelorette Parties
- Glass Painting Parties
- Special Packages
- Delicious Picnic Platters
- Wine & Chocolate Pairings
- Ultimate Wine Flights
- Charcuterie Boards
- Barrel Cellar Tastings



Enjoy a beautiful view  
of the vineyard

**OPEN: June - August: Daily 11 a.m.-6 p.m.;**  
**September - May: Wednesday - Sunday 11 a.m.-6 p.m.**  
**Bachelorette • Weddings • Engagements • Birthdays**

418291

## MULLED SPICE WINE

FROM: STALLER ESTATE WINERY

- 1 375ml bottle Ruby Classico Port
- 1/2 bottle Lady In Red wine
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1 disposable tea bag or coffee filter
- 1 orange

Combine wine in a heatable warming pot. Place cinnamon and clove in a disposable tea bag and seal (or use a coffee filter, fold and staple to make a bag). Place spice bag into warming pot. Gently warm for 10 to 20 minutes (Do not boil, you will boil all the alcohol away). Just prior to serving, place 2 to 3 orange disks in pot. Serve in a heat resistant cup to avoid breaking your glassware.

### Make it your own

Add more port for a stronger spice wine (or brandy if you like it even stronger). Add sugar to taste. Experiment with other spices such as allspice, anise stars, vanilla, ginger, etc. Substitute mulling spices for the cinnamon and clove.

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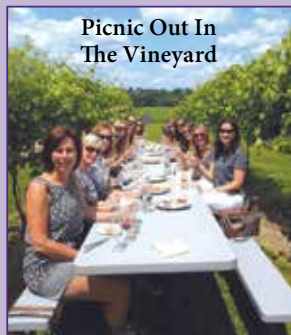
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Advanced Foot & Ankle  
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Over 1,000 5★<sup>s</sup>

## We Fix Foot & Ankle Pain Others Can't

**262-763-9007**

*advancedfootanklewi.com*

Milwaukee, Brookfield, Burlington



397647

## PEANUT BUTTER SILK PIE

3/4 cup peanut butter  
4 ounces cream cheese, softened  
1 cup sugar  
1 carton (8 ounce) frozen  
whipped topping, thawed  
1 graham cracker crust (9 inch)  
Optional chocolate sauce and  
peanut butter sauce

In large bowl, beat the peanut butter, cream  
cheese and sugar until smooth. Fold in  
whipped topping, pour into crust.

Refrigerate at least 2 hours before serving,  
Sprinkle with desired toppings.

SUMMER RECIPES 2022 **9**



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SUMMER RECIPES 2022 **9**

# Lunch and a Smile

**Prep time:**

1.5 hours

No nights, weekends or holidays

**Ingredients:**

1 caring heart

1 smile

2 helping hands

1 vehicle

1 volunteer application

**Recipe:**

Call the Meals on Wheels office at

**262-833-8766**

Submit 1 volunteer application

to the Volunteer Coordinator

Take remaining ingredients

and mix together

Garnish with a smile!



419407

# Lunch and a Smile

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## RHUBARB CRISP

SUBMITTED BY MARY JO MOORE

4 cups rhubarb  
1 cup sugar  
1/2 cup flour  
1/2 teaspoon cinnamon

### Topping

1 cup flour  
1 cup packed brown sugar  
1/2 cup oatmeal  
1/2 cup melted butter

Combine rhubarb, sugar, flour and cinnamon and put in a greased 8-by-8-inch pan. Combine flour, brown sugar, oatmeal and melted butter and sprinkle over rhubarb mixture. Bake at 375 degrees for 35 minutes.

## RHUBARB DUMP CAKE

SUBMITTED BY MARY JO MOORE

4 cups rhubarb, diced  
1 package, 3 ounce, red gelatin  
1/4 cup sugar  
1 package yellow or white cake mix  
1 cup water  
1/3 cup butter (melted)

Place rhubarb in a greased 9-by-13-inch pan. Sprinkle with gelatin, sugar and cake mix. Pour water evenly over the dry ingredients. Drizzle with butter. Bake at 350 degrees for 1 hour or until rhubarb is tender.

SUMMER RECIPES 2022 **11**

## RHUBARB CRISP

SUBMITTED BY MARY JO MOORE

4 cups rhubarb  
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SUMMER RECIPES 2022 **11**





Burlington Store #3488

**Walmart** 

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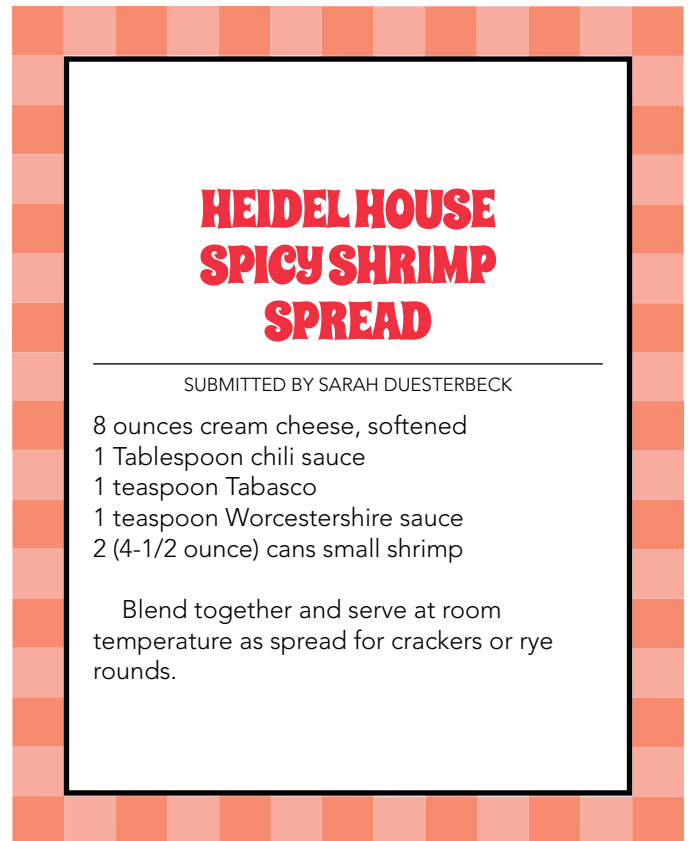


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12 SUMMER RECIPES 2022



**HEIDEL HOUSE  
SPICY SHRIMP  
SPREAD**

---

SUBMITTED BY SARAH DUESTERBECK

8 ounces cream cheese, softened  
1 Tablespoon chili sauce  
1 teaspoon Tabasco  
1 teaspoon Worcestershire sauce  
2 (4-1/2 ounce) cans small shrimp

Blend together and serve at room temperature as spread for crackers or rye rounds.



Burlington Store #3488

**Walmart** 

Now Hiring!

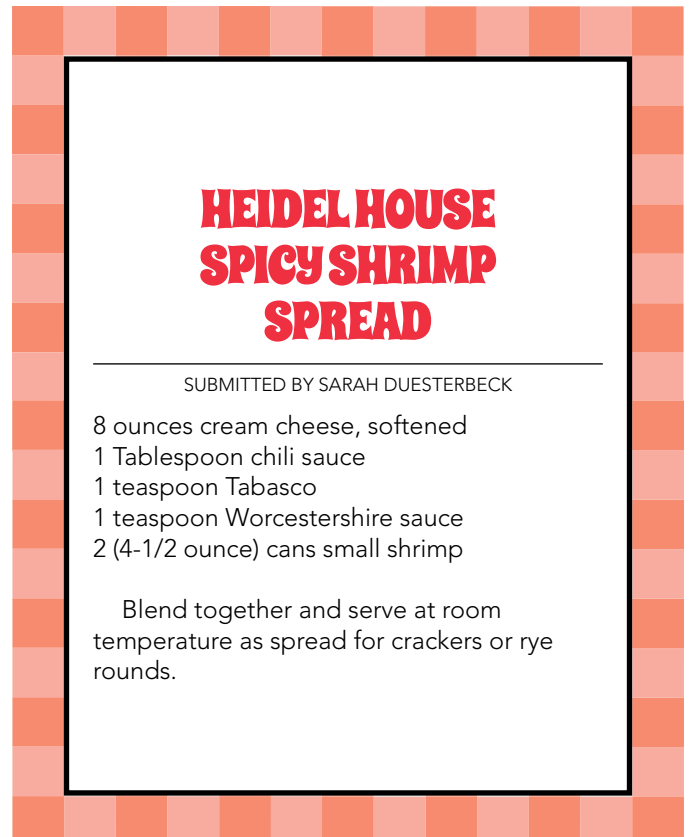


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Blend together and serve at room temperature as spread for crackers or rye rounds.

## **SNICKERS APPLE SALAD**

SUBMITTED BY SUE THELEN

4 ounces cream cheese  
3/4 cup brown sugar  
1 teaspoon vanilla  
16 ounce carton Cool Whip  
1/2 can crushed pineapple, drained  
3 Snickers bars  
4 large Granny Smith Apples

Mix cream cheese, brown sugar and vanilla until creamy. Fold in Cool Whip, add pineapple. Chop up Snicker bars, reserving 1/4 for topping. Chop apples into bite size pieces. Fold bars and apples into creamed mixture. Garnish top with apple wedges and remaining Snickers. Chill until ready to serve.

## **SKINNY POOLSIDE DIP**

SUBMITTED BY SARAH DUESTERBECK

2 (8 ounce) packages cream cheese  
1 package ranch seasoning mix  
1 red bell pepper  
1 can corn  
1 jalapeno, chopped

Mix all ingredients. Serve with crackers and layout in the sun to enjoy your poolside dip.

SUMMER RECIPES 2022 **13**

## **SNICKERS APPLE SALAD**

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SUMMER RECIPES 2022 **13**




# ADDIE

## Water Systems inc.



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Terry@addiewatersystems.com

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14 SUMMER RECIPES 2022

## REFRIGERATOR CUCUMBERS

SUBMITTED BY SUE THELEN

3 cups sliced cucumbers  
2 cups onions sliced  
2 cups sugar  
1 cup white vinegar  
1 Tablespoon salt  
1-1/2 teaspoons celery salt

Mix together and put in refrigerator for 24 hours.




# ADDIE

## Water Systems inc.



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14 SUMMER RECIPES 2022

## REFRIGERATOR CUCUMBERS

SUBMITTED BY SUE THELEN

3 cups sliced cucumbers  
2 cups onions sliced  
2 cups sugar  
1 cup white vinegar  
1 Tablespoon salt  
1-1/2 teaspoons celery salt

Mix together and put in refrigerator for 24 hours.



## **SPINACH STRAWBERRY SALAD**

SUBMITTED BY SUE THELEN

2 bags fresh spinach, washed  
1-1/2 quarts fresh strawberries  
1/2 cup sugar  
2 teaspoons sesame seeds  
1 Tablespoon poppy seeds  
2 teaspoons minced onion  
1/4 teaspoon Worcestershire sauce  
1/4 teaspoon paprika  
1/2 cup salad oil  
1/4 cup vinegar

Wash spinach and strawberries. Slice or quarter strawberries. Heat sugar, seeds, onion, paprika, Worcestershire sauce, salad oil and vinegar, stirring to dissolve sugar. Cool dressing. Put dressing on just before serving.

## **STRAWBERRY RHUBARB MUFFINS**

SUBMITTED BY SARAH DUESTERBECK

2 cups flour, plus 2 Tablespoon flour  
1/2 cup sugar  
1 Tablespoon baking powder  
1/2 teaspoon salt  
1 egg  
3/4 cup milk  
1-1/2 teaspoons vinegar  
1/3 cup oil  
1/2 cup strawberries, sliced  
1/2 cup rhubarb, sliced

Combine flour, sugar, baking powder and salt. In the 3/4 cup milk add 1-1/2 teaspoons vinegar. Beat egg, milk and oil until smooth. Add dry ingredients and stir until just moistened. Fold in strawberries and rhubarb. Fill muffin cups 3/4 full. Sprinkle sugar on top of muffins and bake at 350 degrees for 25 minutes. Cool 5 minutes before removing to wire rack.

SUMMER RECIPES 2022 **15**

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SUMMER RECIPES 2022 **15**

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