

# Sizzlin'

SUMMER  
RECIPE BOOK

PUBLISHED BY  
SOUTHERN  
LAKES  
NEWSPAPERS  
2023

SUMMER RECIPES

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RECIPE BOOK

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SOUTHERN  
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2023

SUMMER RECIPES

# 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!



439942

# Lunch and a Smile

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No nights, weekends or holidays

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**DELAVAN**  
HEALTH SERVICES

**905 East Geneva Street**

**Delavan, WI 53115**

**Tel: 262-728-6319**

**Fax: 262-728-6693**

VA Contracted



419811

## KEY LIME PIE

4 cups heavy whipping cream  
1 teaspoon vanilla  
1 (8 ounce) package cream cheese, softened  
1 (14 ounce) can sweetened condensed milk  
1/2 cup key lime juice  
1 graham cracker crust pie shell (9 inch)  
Sliced key limes (optional)

In a large bowl beat heavy whipping cream until it begins to thicken. Add sugar and vanilla, beat until stiff peaks form.

In another large bowl, beat cream cheese, condensed milk and lime juice until well blended. Fold in 2 cups whipped cream, spoon into crust. Top with remaining whipped cream.

Refrigerate 4 hours, garnish with fresh limes.

SUMMER RECIPES 2023 **3**



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SUMMER RECIPES 2023 **3**

# Kenosha County Transportation

## Western Kenosha County Transit

**888-203-3498**

M - F: 6 a.m. - 6:30 p.m.

Saturday: 9 a.m. - 2 p.m.

- ▶ \$5/one way
- ▶ \$3/one way\*

*\*65+ and persons w/disabilities  
1 day advanced notice preferred,  
based on availability.*



## Medical Trips

**262-658-9093**

M - F: 6:30 a.m. - 5:30 p.m.

Milwaukee

Racine

Lake Geneva

- ▶ \$5 one-way (0-15 miles)
- ▶ \$10 one-way (16-30 miles)
- ▶ \$15 one-way (31+ miles)

*Kenosha County residents only  
3-5 days advance notice preferred,  
based on availability.*



439935

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# STALLER ESTATE WINERY

W8896 County Hwy. A  
Delavan, WI  
(608) 883-2100  
www.stallerestate.com

## Gift Giving Made Easier

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



Picnic Out In  
The  
Vineyard

## RELAX

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



Enjoy a beautiful view  
of the vineyard

## OPEN

June-Aug.: Daily 11 a.m.-6 p.m. • Sept.-May: Wed.-Sun. 11 a.m.-6 p.m.

Bachelorette • Weddings • Engagements • Birthdays

439944

## MULLED SPICE WINE

FROM: STALLER ESTATE WINERY

- 1 375 ml 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.

SUMMER RECIPES 2023 **5**

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SUMMER RECIPES 2023 **5**

Serving free, fresh, and flavorful items all Summer long!



Senior Dining at American Legion

307 North Cogswell Drive, Silver Lake, WI

Community Gardens

Senior Stock Boxes

Healthy Food Pantry  
& More!



Contact us for more information on local programs that will meet the nutritional needs of rural Kenosha County seniors and families today!



262.658.3508

[www.kafasi.org](http://www.kafasi.org)

7730 Sheridan Road  
Kenosha, WI 53043

262.298.5535

[www.thesharingcenter.net](http://www.thesharingcenter.net)

25700 Wilmot Road (Hwy. C)  
Trevor, WI 53179



439972

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Daniels Family  
Funeral Homes  
& Browns Lake Crematory



**Schuette - Daniels  
Browns Lake Crematory**  
625 S. Browns Lake Drive  
Burlington, WI 53105  
(262) 763-3434

**Polnasek - Daniels**  
908 11th Avenue  
Union Grove, WI 53182  
(262) 878-2011

danielsfamilyfuneral.com

363853

## GRILLED CHICKEN/ MANGO SKEWERS

- 1 pound boneless skinless chicken breast, cut into cubes
- 1 medium mango, peeled and cut into cubes
- 1/2 cup sliced green onions, divided
- 3 medium ears of sweet corn
- 1 Tablespoon butter
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 Tablespoon virgin olive oil

Cut corn from cobs. In large skillet, heat butter, sauté corn over medium heat, about 5 minutes. Stir in 1/3 cup green onions.

Toss chicken with salt and pepper. Alternate chicken and mango onto four metal skewers. Brush with olive oil. Grill, covered, over med. Heat about 12 minutes, turning occasionally.

Serve with corn mixture, sprinkle with remaining green onions.

SUMMER RECIPES 2023 **7**



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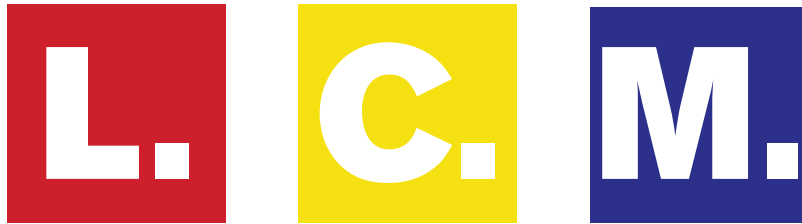
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SUMMER RECIPES 2023 **7**



# LAKE COUNTY MECHANICAL

Heating, Air Conditioning • Ventilation & Duct Cleaning

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**OF REPAIRS**

**OVER \$100**

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**HAASE  
LOCKWOOD  
& ASSOCIATES**

# **FUNERAL HOMES & CREMATORY INC.**

*Elkhorn*

730 N. Wisconsin St.  
(262) 723-6390

*Genoa City Twin Lakes*

113 Freeman St.  
(262) 279-5933

620 Legion Drive  
(262) 877-3013

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

418293

## **SALMON SALAD**

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| 1 pound potatoes                      | 1/3 cup red wine vinaigrette, divided |
| 1/2 pound fresh green beans           | 1/4 teaspoon salt                     |
| 1/2 pound fresh asparagus             | 1/4 teaspoon pepper                   |
| 4 salmon fillets (4 to 6 ounces each) | 4 cups baby spinach                   |
| 1 Tablespoon plus                     | 2 cups cherry tomatoes, halved        |
|                                       | 1 Tablespoon fresh chives, minced     |

Cut potatoes lengthwise in half. Cut green beans and asparagus into 1 inch pieces.

Place potatoes in stockpot, add water to cover. Bring to a boil, reduce heat, cook uncovered until tender, about 15 minutes. Add green beans and asparagus during the last 5 minutes.

Brush salmon with 1 Tablespoon vinaigrette, sprinkle with salt and pepper. Place fish on oiled grill. Grill, covered, over medium-high heat 6 to 8 minutes, until it starts to flake.

In large bowl, combine potato mixture, arugula, tomatoes and chives. Drizzle with remaining vinaigrette, toss to coat.

SUMMER RECIPES 2023 **9**



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SUMMER RECIPES 2023 **9**




### Secret Sauce Recipe:

- ✓ 2 Cups **Better Rates.** 


---

- ✓ 3 Packets **Lower Fees.** 

---

- ✓ 1 Package **Cash Back Rewards.** 

---

- ✓ 2 Pints **Incredible Member Services.** 




Scan the code or visit [ecu.com](http://ecu.com) to learn more about this award-winning recipe.

Insured by NCUA


440056




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Since 1996...



**GOING EAST...GOING WEST...  
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Diners &  
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Superb Italian & American Cuisine

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**PASTA - SANDWICHES**

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Hwy. 50 & 317th Avenue, Wheatland

12 Miles East of Lake Geneva

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439945

## STRAWBERRY LEMON TRIFLE

- 4 ounces cream cheese, softened
- 1 cup vanilla yogurt
- 2 cups fat-free milk
- 1 package instant lemon pudding
- 2 teaspoons lemon zest, grated
- 2-1/2 cups sliced fresh strawberries, divided
- 1 Tablespoon water
- 1 prepared 12-ounce angle food cake

In large bowl, beat cream cheese and yogurt. Add the milk, dry pudding mix and lemon zest. Beat until smooth.

In a blender, process 1/2 cup strawberries and water until blended. Tear cake into cubes, place 1/3 in a trifle bowl. Top with 1/3 of pudding mixture and 1/2 of remaining strawberries. Drizzle with half of the strawberry sauce. Repeat layers.

Top with remaining cake pudding mixture. Garnish with whip cream (optional). Cover and refrigerate for 2 hours.

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# Valley of the Kings

W7593 Townhall Rd. Sharon, WI 53585

## Sanctuary and Retreat

We are accepting new memberships, please visit our website for information: [www.votk.org](http://www.votk.org)

- 6 month membership for Individual is \$75, Family \$100
- 1 year for Individual is \$150, Family \$200
- Senior Membership, 63+ years are 1/2 Price

*Members may visit the VOTK animals on Saturdays and Sundays from 1:30 to 4:00 p.m. You MUST be a member to visit*

We educate the general public concerning the bond between human and non-human animals in the natural world. We are a private non-profit tax exempt charity, 501(c)3

Follow us: instagram: [valleyofthekings1](https://www.instagram.com/valleyofthekings1)  
 facebook.com/groups/votkbigcats  
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**PHONE: (262) 736-9389**



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439393



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Burlington Store  
#3488

**Walmart** 

**NOW HIRING!**



TO APPLY:  
Text "Jobs" to 240240

439941

## STRAWBERRY PIZZA

SUBMITTED BY: LORI MEHRING

- 1 stick plus 2 Tablespoons margarine
- 2 Tablespoons powdered sugar
- 1 cup flour
- 8 ounces cream cheese
- 1 teaspoon lemon juice
- 1 cup powdered sugar
- 8 ounces Cool Whip
- 2 quarts fresh strawberries
- 1 jar Solo strawberry glaze

Mix flour, powdered sugar, and margarine until like pie dough. Pat into a greased pizza pan. Bake at 350 degrees for 20 minutes.

Beat cream cheese and powdered sugar with 1 teaspoon lemon juice. Mix in Cool Whip. Spread on cooled, baked dough and refrigerate until set.

Slice strawberries, mix with glaze and spread on top of cream cheese layer.

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- Choose between our famous Deep Dish or Thin Crust pizza
- Enjoy our variety of appetizers, salads and pasta entrees
- Dine in with spectacular lake views
- Open for lunch at 11:00 a.m. Noon on Sundays.

Gift Cards Available

**262.248.2525**



[ginoseastlakegeneva.com](http://ginoseastlakegeneva.com)



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# SO MANY PROJECTS SO LITTLE TIME

RESTAIN DECK  
REPAIR FENCE

REPAIR  
BROKEN TILES  
PAINT BEDROOM

INSTALL  
SHELVING  
HANG NEW  
LIGHT FIXTURE

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- Bathroom Remodeling
- Decks
- Carpentry
- Tile Installation
- Cabinetry Installation
- Door Installation
- Trim Installation
- Drywall

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& Home Improvements **262-949-1641**

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397644



Greenwoods  
State Bank

## Cilantro Lime Chicken

### Ingredients

- 2 lbs chicken breast or thighs
- 3 Tbsp olive oil
- 1/4 cup freshly squeezed lime juice
- 3 garlic cloves, minced
- 3 Tbsp finely chopped cilantro
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1 tsp ground paprika
- 1 Tbsp honey
- 1+ lime, cut into wedges for serving

### Instructions

1. In a bowl, combine oil, lime juice, garlic, cilantro, salt, pepper, paprika, and honey for the marinade.
2. Add the chicken to the mixture and allow to marinate for 30 minutes or up to 2 hours.
3. Grill chicken 6-8 minutes per side, or until cooked through. Brush the marinade over the chicken as it's being grilled.
4. Serve with lime wedges and cilantro.

[f](#) [@](#) | [greenwoods.bank](http://greenwoods.bank) | 262-767-8600 | [FDIC](#)  
Burlington Branch: 241 East Jefferson, Burlington, WI 53105

439995

SUMMER RECIPES 2023 **15**

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SUMMER RECIPES 2023 **15**



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<b>10 YEAR</b> PARTS AND LABOR WARRANTY WITH PURCHASE OF TRANE FULL SYSTEM	<b>UP TO \$2,000</b> COMED REBATE ON NEW TRANE HEAT PUMP HVAC SYSTEM	<b>UP TO \$3,350</b> IN REBATES AND TAX CREDITS ON MITSUBISHI MINI SPLIT SYSTEMS
<b>UP TO \$2,000</b> TAX CREDIT ON NEW TRANE HEAT PUMP HVAC SYSTEM	<b>UP TO \$750 OFF</b> HIGH EFFICIENCY TANKLESS WATER HEATER	

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\*The Wells Fargo Home Projects credit card is issued by Wells Fargo Bank, N.A., and Equal Housing Lender. Special terms apply to qualifying purchases charged with approved credit. The special terms APR will continue to apply until all qualifying purchases are paid in full. The monthly payment for this purchase will be the amount that will pay for the purchase in full in equal payments during the promotional (special terms) period. The APR for Purchases will apply to certain fees such as a late payment fee or if you use the card for other transactions. For new accounts, the APR for Purchases is 28.99%. If you are charged interest in any billing cycle, the minimum interest charge will be \$1.00. This information is accurate as of 03/01/2023 and is subject to change. For current information, call us at 1-800-431-5921. Offer expires 12/31/2024.

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