
Recipes

Cowboy Bread (Source: food.com)



Prep Time: 20 mins

Total Time: 50 mins

Servings: 15

Ingredients

2/3 cup shortening
2 1/2 cups flour
1/2 teaspoon salt
2 cups brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
2 large eggs
1 cup buttermilk
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon

Directions

1. Combine shortening, flour, salt, and sugar.
2. Mix until crumbly.
3. Reserve 1/2 cup to sprinkle over batter.
4. Combine leavening and spices and add to larger amount of crumbly mixture.
5. Add eggs and buttermilk and mix well.
6. Pour batter into greased 9x13 inch oblong pan.
7. Sprinkle with reserved crumbly mixture and additional cinnamon.
8. Bake in 375 degree oven 25-30 minutes.

Haystacks



Ingredients

2- 6oz. pkg. butterscotch chips
3/4 c. chopped or slivered almonds
5 oz. can chow mein noodles

In your slow cooker on High heat, melt the butterscotch chips. Using a wooden spoon, every few minutes stir the chips until they are melted. When the chips are completely melted gently stir in the chow mein noodles and the almonds. When the Haystacks are mixed well, roll out a sheet of wax paper. Carefully scoop a spoon into the mixture and drop a spoon full onto the wax paper. Keep the Haystacks on the wax paper until set. You may speed up the process by placing them in the fridge.

If there are no peanut allergies you can add 2 tbsp of peanut butter and peanuts.

"On the Ranch" Veggies and Dip

Serve veggies with ranch dip.

Beef Jerky

Some of the best beef jerky comes from Alberta and is a popular snack.