JIMMIE DON & MARIE

— WISHING YOU —

2015

A VERY MERRY MOUNTAIN CHRISTMAS

This is the view from our little cabin in Platoro, Colorado. While its beauty hints at timelessness, we are also reminded of how quickly the years pass. This is our ninth Christmas recipe card. Over the years we've told friends and family that the last edition would feature recipes from our life at ten thousand feet. Since we will not be seeking reelection, we hope to spend more time acquiring and preparing some of our mountain favorites.

We cherish the friendships developed over these years of service. May God bless you and your family in this special season.

Jimmie Don & Marie Aycock

Many folks have asked for additional copies of these cards, so we are pleased to announce that all these recipes, as well as digital copies of all past cards, are now available online:

JDAYCOCK.COM

DEEP FRIED PUFFBALL MUSHROOMS

Gather one or more Giant Puffball Mushrooms from the forest. (Portobello mushrooms will work in a pinch.) Peel outside layer and cut into french fry size strips. Whisk ingredients until thoroughly mixed; add flour until the mixture is thick enough to adhere to mushroom pieces. Preheat canola oil in deep fryer. Gently coat mushrooms and fry until golden brown. Drain and serve with ranch dressing or dip of your choice.

½ can of beer
1 egg
Salt & pepper
Garlic powder
Mrs. Dash

MARIE'S CORN FRITTERS

Mix 2 cups Aunt Jemima pancake mix, 2 eggs, ½ tsp. garlic salt, 1 can cream corn, and 1 medium choppd onion until well blended. Form into hushpuppies and deep fry until golden brown.

TIME-HONORED TRADITIONS

Just because we're not at home doesn't mean we miss church. In services that probably haven't changed much in the past century, residents of Platoro gather on Sundays and take turns leading worship under the crisp blue sky and these three rugged crosses.

GRILLED RAINBOW TROUT

Catch, clean and skin rainbow trout. Score each side at ½ inch intervals. Season with garlic powder and Cajun seasoning. Squeeze lemon juice over both sides and let sit for 30 minutes. Mix Italian bread crumbs and flour in equal portions. Add salt and pepper to taste.

Thoroughly coat damp, seasoned fish with bread crumb mixture. Preheat griddle to 375 degrees. Spread olive oil or butter on heated griddle. Cook fish until golden brown. Turn fish, adding oil or butter as needed. Turn only once.

SAUSAGE CREAM CHEESE Peppers

Wash and de-seed jalapeños; poke a hole in the bottom with a toothpick. Sprinkle seasoned salt inside. Brown 1 pound of breakfast sausage. Drain well. While warm, mix in two 8 oz. blocks of cream cheese. Stuff mixture into the jalapeños. Add a small cube of cheddar cheese. Top with uncooked bacon and seasoned salt; secure with a toothpick. Cook in a Jalapeño Griller or disposable bread pan (turn pan upside down, cut x's, insert jalapeños). Cook in a BBQ pit using indirect heat (or in an oven over a foil-lined cookie sheet) at 325-350 degrees for 30-45 minutes. When the bacon is done, so are the peppers.

SLOW COOKER FIESTA CHICKEN

4 boneless, skinless chicken breasts
1 16 oz. jar Old El Paso Salsa
1 15 oz. can whole kernel corn, drained
1 15 oz. can black beans, drained
1 8 oz. package cream cheese

Place chicken into the slow cooker. Add the salsa, corn and back beans. Cook on low for 4-5 hours or until chicken is done. Take out the chicken and shred it with 2 forks. Return the shredded chicken to the slow cooker. Add the cream cheese and let it sit on top for about 30 minutes. Once the cream cheese is soft, stir it into the chicken mixture. Serve over rice or in warm flour tortillas.

Strawberry Rhubarb Pie

2½ c. rhubarb – gathered fresh and cut into 1-inch lengths. Stalks should be thin-skinned, pink, and no thicker than your thumb
2½ c. strawberries
1¼ c. sugar
¼ c. tapioca or cornstarch
¼ tsp. salt
2 Tbsp. butter

Prepare two pie crusts, uncooked. Preheat to 425 degrees with the rack in the lower third of the oven. Mix all ingredients in a bowl and let stand for 15 minutes, stirring occasionally. Pour into pie crust and dot with pats of butter. Brush edge with cold water. Cut second pie crust into strips and form a lattice over the fruit. Place on a baking sheet; cook for 30 minutes. Reduce heat to 350 and continue baking 25 to 30 minutes until bubbly.

WHO DOESN'T LOVE

WILD RASPBERRY COBBLER

3 c. raspberries – preferably picked fresh from the mountains while a friend watches for bears!
2½ c. flour
1 Tbsp. sugar
1 tsp. salt
¾ c. shortening
¾ c. milk
Sugar, cinnamon, and butter as needed

Cover raspberries with water and place over low heat until hot, but not boiling. Whisk together flour, sugar, and salt in a bowl. Cut in shortening with a pastry blender. Stir in milk to make a stiff dough. Divide dough into thirds. Put a third of the fruit and juice into 9x13 baking dish. Sprinkle ¼ to ½ cup sugar over fruit and dot with butter. Roll out a third of the dough, cut into strips and place over fruit. Repeat to make 3 layers of pastry and fruit. The middle layer of pastry strips should run opposite the top and bottom. Sprinkle sugar and cinnamon on top of last crust. Bake at 375 degrees for approximately 45 minutes until brown and bubbly.

MOUNTAIN APPLE DUMPLINGS

2 8 oz. cans refrigerated crescent rolls
2 large Granny Smith apples – peeled, cored, and cut into 8 wedges each
1 c. butter, melted
1½ c. sugar
1 Tbsp. ground cinnamon
1 12 oz. can Mountain Dew

Preheat oven to 350 degrees. Unroll the crescent roll dough and separate into individual triangles. Roll each apple wedge into a triangle of dough, sealing the apple inside, and place them into a greased 9x13 baking dish. Mix the melted butter, sugar, and cinnamon in a bowl and spoon evenly over the dough-wrapped apple slices. Pour the Mountain Dew over the top. Bake until the top is browned, the apples are cooked through, and the cobbler is bubbling, 45 to 50 minutes.

CONEJOS COOKIES

1 c. butter, softened
1 c. sugar
1 c. packed brown sugar
1 large egg
1 c. vegetable oil
1 Tbsp. vanilla extract
1 c. old-fashioned rolled oats
1 c. Rice Krispies cereal
½ c. shredded coconut
½ c. chopped, toasted pecans
3½ c. flour
1 tsp. salt
1 tsp. baking soda

Preheat oven to 325 degrees. In a large bowl, cream together butter, white sugar and brown sugar until light and fluffy. Add egg, oil and vanilla; mix well. Add oats, crispy rice cereal, coconut and pecans; stir well. Sift together flour, salt and baking soda into a medium bowl; stir into the batter until well blended. Drop dough by the teaspoonful onto a greased, insulated baking sheet. Bake for about 15 minutes

NOT PRINTED *or* MAILED *at* STATE EXPENSE