

Oranges

Orange Glazed Harvey Wallbanger Cake

SUBMITTED BY DENNIS DUERNBERGER, HUSTISFORD

- 1 pkg. orange cake mix
- 1 (3¼ oz. pkg. vanilla instant pudding mix
- ¾ c. orange juice
- ½ c. oil
- 4 eggs
- ¼ c. vodka
- ¼ c. Galliano

GLAZE:

- ½ c. orange marmalade
- 2 Tbs. packed brown sugar
- 1 c. powdered sugar
- 1 Tbs. orange juice
- 1 Tbs. vodka
- 1 Tbs. Galliano
- 1 Tbs. white corn syrup
- ½ c. coarsely chopped pecans, toasted (optional)

Evenly grease a Bundt pan. In a large mixing bowl, combine cake ingredients; beat 4 minutes on medium speed with electric mixer. Pour batter into bundt pan, bake for 35 to 45 minutes or until toothpick inserted near center comes out clean. Let stand for 10 minutes or until slightly cooled. Meanwhile, combine glaze ingredients in a microwave safe bowl, stir until smooth. Microwave 3 to 5 minutes. Turn cake out on a plate and drizzle with glaze while warm.

Orange Vinaigrette

SUBMITTED BY JOAN KINDBERG, JACKSON

- 1 Tbs. plus 1 tsp. olive oil
- 1 Tbs. plus 1 tsp. balsamic vinegar
- 1 c. thinly sliced red bell pepper
- ¼ c. finely chopped scallions
- 2 small oranges

Grate 2 teaspoons of zest from one of the oranges. Squeeze the oranges and measure out 1 cup juice. In a small bowl, whisk together the orange juice, olive oil, vinegar, scallions, and orange zest. Pour over a tossed salad and toss gently. Makes 4 servings.

Cranberry Sauce (Relish)

SUBMITTED BY LISA TIEFENTHALER, HARTFORD

- 1 orange, peels and all, cut in small pieces
- 1 c. sugar
- 20 oz. can crushed pineapple
- 1 pkg. fresh cranberries, rinsed and drained



Put all ingredients in blender; blend together. Refrigerate for 2 to 3 hours before serving.

Orange Cookies with Orange Glaze

SUBMITTED BY LINDA BINDER, WEST BEND

- 1 c. sugar
- 1 c. shortening
- 2 eggs
- 2 fresh oranges
- 1 c. orange juice
- 1 tsp. baking powder
- 1 tsp. baking soda
- 3 c. flour
- FROSTING:**
- ½ c. melted margarine
- 1 ½ Tbs. orange juice
- ½ of the zest from the orange rinds
- 1½ c. powdered sugar

Cream sugar, shortening and eggs together at medium speed for about 5 minutes. Zest the oranges and juice them. Add prepared orange juice to juice squeezed from the oranges to equal 1 cup of juice. Add the orange juice to the batter along with half of the zest from the orange rinds. Mix on low speed until blended. Drop by tablespoon onto a greased baking sheet. Bake in 350 oven for about 10 minutes or until lightly golden on the bottom. Combine frosting ingredients until smooth. Add more or less juice to get desired consistency. Spread on cooled cookies. Makes about 3 dozen cookies.

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Orange Cake

SUBMITTED BY BETTY ANN WOLFGRAM, WEST BEND

- 1 c. sugar
- 1 c. shortening
- 2 eggs, beaten
- 1 c. sour milk
- 2½ c. flour
- 1 tsp. baking soda
- pinch salt
- 1 pkg. dates, cut up
- ½ c. nuts
- grated rind of 1 orange
- TOPPING:**
- ½ c. sugar
- juice of 1 large or 2 small oranges

Cream sugar and shortening; mix in eggs. Add alternately sour milk and dry ingredients. Fold in dates and nuts, add grated orange rind. Pour into 2 bread pans and bake at 350° for 50 to 60 minutes. For topping: Dissolve sugar in orange juice. Spoon over warm cake.

Good Company Salad

SUBMITTED BY TRICIA FREDERICKS, WEST BEND

- ½ c. orange juice
- ½ c. cider vinegar
- ½ c. vegetable oil
- 4 tsp. sugar
- 6 c. torn mixed salad greens
- 1 can (11 oz.) mandarin oranges, drained
- 1 small red onion, thinly sliced
- 4 radishes, thinly sliced
- 4 green onions, thinly sliced
- ½ c. dried cranberries
- ½ c. sunflower kernels
- ¾ c. crumbled feta cheese
- ¾ c. cherry tomatoes, halved

In a jar with a tight-fitting lid, combine orange juice, vinegar, oil and sugar; shake well. Cover and refrigerate for 1 hour. Just before serving, combine the remaining ingredients in a large serving bowl. Drizzle with dressing and toss gently.

Warm Fruit Punch

SUBMITTED BY JAN RAMEL, KEWASKUM

- 6 c. water, divided
- 2 tea bags
- 1 c. sugar
- 1 c. orange juice
- ½ c. lemon juice
- ½ c. white grape juice

Boil 1 c. water; add tea bags. Steep 5 minutes. Discard bags. Stir in sugar until dissolved. Combine all ingredients and serve warm.

Orange Puffs

SUBMITTED BY JANNETTE JEFFORDS HARTFORD

- 2¾ c. sugar
- ½ c. orange juice
- ½ c. water
- 1 Tbs. grated orange rind
- ½ tsp. lemon rind
- 2 egg whites, stiffly beaten
- ⅛ tsp. salt

Combine sugar, orange juice, water, orange and lemon rind. Stir over low heat until sugar dissolves. Cook to light crack stage (260° on a candy thermometer). Gradually pour syrup over egg whites, beating constantly until mixture holds shape. Add salt. Drop from teaspoon onto waxed paper. Makes 4 dozen candies.

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