

Sneetch Snacks

Recipes for delicious treats to take along on your Sneetch Beach picnic.

Plain-Belly Peanut Butter and Star-Belly Jelly Sandwiches

Ingredients:

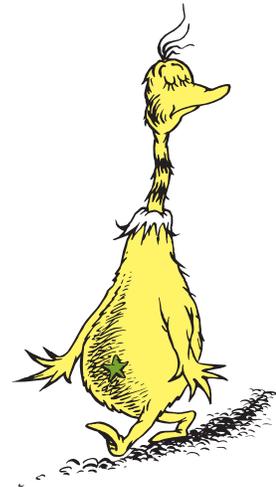
- 2 slices of your favorite type of bread
- 1 tablespoon peanut butter (creamy or chunky, whichever you prefer)
- 1 tablespoon of your favorite flavor of jelly

Equipment Needed:

knife, star-shaped cookie cutter

1. Spread peanut butter on one slice of bread.
2. Spread jelly on the other.
3. Place the first slice of bread, peanut butter side down, on top of the jellied slice.
4. Place the cookie cutter in the center of the bread and press firmly to cut through both slices of bread. Gently remove the cookie cutter and the star-shaped piece you've cut out.

Makes 1 star-shaped sandwich and 1 cutout to share with a friend who likes the crust



Sylvester McMonkey McBean's Macaroni and Cheese Salad

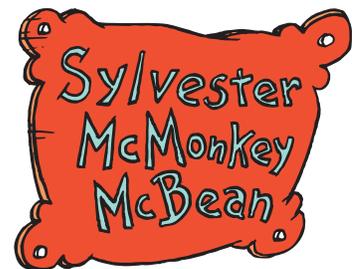
Ingredients:

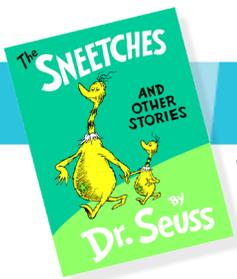
- 1-1/4 cup elbow macaroni
- 3/4 cup cubed cheddar or American cheese
- 1 stalk of celery, sliced
- 1/2 small green pepper, chopped
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons milk
- 1/4 teaspoon salt

Equipment Needed: medium saucepan, colander, knife, medium mixing bowl, small mixing bowl, mixing spoon

1. Cook macaroni according to package directions. Drain macaroni. Rinse with cold water and drain again.
2. In a medium mixing bowl, combine macaroni, cheese, celery, and green pepper. Stir gently to combine.
3. For dressing, mix mayonnaise, sour cream, milk, and salt in a small bowl. Toss macaroni mixture with dressing.
4. Cover and chill for at least 3 hours.

Makes 6 side-dish servings.





Star-Belly Sugar Cookies

Ingredients:

- 2/3 cup butter, softened
- 2 cups flour
- 1 egg
- 3/4 cup sugar
- 1 tablespoon milk
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- green sprinkles

Equipment needed: medium mixing bowl, electric mixer, rolling pin, star-shaped cookie cutter, cookie sheet

1. Preheat oven to 375°F.
2. Beat butter with an electric mixer on medium to high speed for 30 seconds. Add one cup of the flour, egg, sugar, milk, baking powder, vanilla, and salt. Beat until thoroughly combined. Beat in remaining flour.
3. Cover dough and chill for at least 3 hours.
4. On a lightly floured surface, roll the dough 1/8 inch thick. Use the cookie cutter to cut out stars. Place cookies on an ungreased cookie sheet. To make your stars green, just like the ones on the Sneetches' bellies, decorate with green sprinkles.
5. Bake for 7-8 minutes or until edges are firm and the bottoms are lightly browned. Cool cookies on a rack.

Makes 36-48 cookies.



S'neetch S'mores

S'mores taste best when the marshmallows are toasted over a campfire at a Sneetch Beach picnic, but here's a recipe for those rainy days when you're stuck inside.

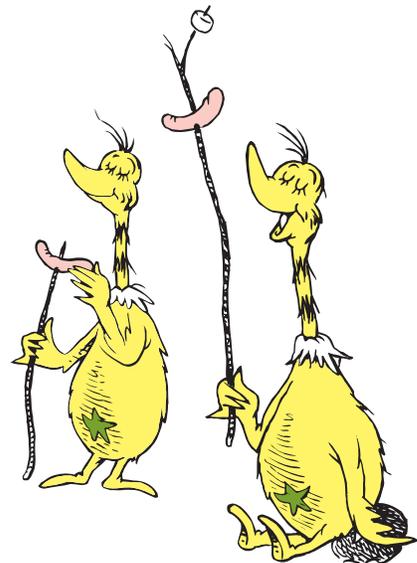
Ingredients:

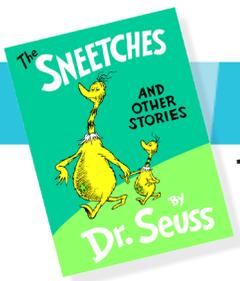
- 4 graham crackers
- 1 1.5 oz. chocolate bar
- 4 large marshmallows

Equipment needed: cookie sheet

1. Set oven on broil.
2. Break graham crackers in half. Divide chocolate bar into 4 sections. Put one section of chocolate on each of 4 graham cracker halves.
3. Place remaining graham cracker halves on cookie sheet. Top each one with a marshmallow. Broil one minute or until marshmallows are golden brown. Do not leave the marshmallows in the broiler too long because they will burn very quickly!
4. Place each cracker, marshmallow side down, on top of a chocolate-topped graham cracker; press gently.
5. Let stand 1 minute to soften chocolate. Serve immediately.

Makes 4 s'mores.





THE SNEETCHES AND OTHER STORIES



Lemonade

Ingredients:

- 4 cups cold water
- 1 cup lemon juice
- 2/3 cup sugar (or a little more or less, depending on how sweet you like it)

Equipment needed: pitcher, mixing spoon, thermos

1. Combine water, lemon juice, and sugar. Stir until sugar dissolves.
2. Serve immediately over ice or put in the refrigerator for an hour to chill, and then pour into the thermos to take on your Sneetch Beach picnic.

Makes 5 servings.

