

Fruited Ice Cream
2(14oz.)cans sweetened condensed milk
5 cups milk
2 cups heavy cream
2 tablespoons vanilla extract
1/2 teaspoon salt
3 cups chopped strawberries
Combine condensed milk, milk, cream, vanilla, salt and fruit in freezer canister of ice cream maker. Freeze according to manufacturer's directions.

Layered Vegetable Salad
1 cup shredded lettuce
1 cup cauliflower florets
1 cup broccoli florets
1 cup grated carrots
1 cup cooked green peas
1 cup Hidden Valley Original Ranch Dressing
Croutons, optional
Alternately layer vegetables in 4 bowls. Spoon dressing over top of salad or in between each layer. Top with croutons.

Ranch Picnic Potato Salad
6 medium potatoes, cooked, peeled and sliced (about 3½ pounds)
½ cup chopped celery
¼ cup sliced green onions
2 tablespoons chopped parsley
1 teaspoon salt
1/8 teaspoon black pepper
1 tablespoon Dijon mustard
1 cup Hidden Valley Original Ranch Dressing
2 hard-cooked eggs, finely chopped
Paprika
Lettuce (optional)
In large bowl, combine potatoes, celery, onions, parsley, salt and pepper. In small bowl, stir mustard into dressing; pour over potatoes and toss lightly. Cover and refrigerate several hours. Sprinkle with eggs and paprika. Serve in lettuce-lined bowl, if desired.

Creamy Cheesecake
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
1 (12 ounce) container frozen whipped topping, thawed
1 (9 inch) prepared graham cracker crust
1/2 pint sliced fresh strawberries
Beat cream cheese and sugar until smooth. Fold in whipped topping. Spoon mixture into graham crumb crust. Refrigerate for 2 hours then serve.

Caprese on a Stick
1 pint cherry tomatoes, halved
1(.6oz.) pkg fresh basil leaves
1(16oz.) pkg small fresh mozzarella balls
toothpicks
3 tablespoons olive oil
salt and pepper to taste
Thread tomato half, a small piece of basil leaf, and a mozzarella ball onto toothpicks until all ingredients are used. Drizzle the olive oil leaving the end of the toothpick clean. Sprinkle with salt and pepper. Serve immediately.

Holidays

14th Flag Day

19th Father’s Day

21st Summer begins

Birthstone

Pearl

Flower

Rose

June 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

Orange Garlic Spareribs
4 pounds pork spareribs
1 cup red wine vinegar
1 teaspoon ground mustard
1/2 cup honey
1/2 teaspoon hot pepper sauce
1 garlic clove, minced
Place ribs in a 13-in. x 9-in. x 2-in. baking pan; season with salt and pepper. Cover tightly with foil; bake at 350 degrees F for 45 minutes. Drain off any fat. In a saucepan, combine the remaining ingredients; bring to a boil. Pour over ribs. Bake, uncovered, for 45-60 minutes or until ribs are tender, basting frequently.

Garlicky Appetizer Shrimp Scampi
6 tablespoons unsalted butter, softened
1 tablespoon minced garlic
2 tablespoons minced fresh chives
salt and freshly ground black pepper to taste
2 pounds large shrimp - peeled and deveined
Preheat grill for high heat. In a large bowl, mix together softened butter, olive oil, garlic, shallots, chives, salt, pepper, and paprika; add the shrimp, and toss to coat. Lightly oil grill grate. Cook the shrimp as close to the flame as possible for 2 to 3 minutes per side, or until opaque.

Hawaiian Spareribs
1/4 cup vinegar
1/2 cup ketchup
1 tablespoon soy sauce
1 (8 ounce) can crushed pineapple, undrained
3 tablespoons brown sugar
2 tablespoons cornstarch
1/2 teaspoon salt
1/2 tablespoon fresh ginger, grated (optional)
3 pounds pork spareribs, cut into serving size pieces
Preheat oven to 325 degrees F
In a saucepan over medium heat, stir together the vinegar, ketchup, soy sauce, and pineapple. Stir in brown sugar, cornstarch, salt, and ginger. Cook, stirring constantly, until slightly thickened, about 5 minutes. Arrange a layer of spareribs in a roasting pan. Pour half of the sauce over the top. Arrange another layer of spareribs, and top with remaining sauce. Cover pan tightly with foil. Bake in a preheated oven until done, about 1 1/2 to 2 hours.