

Pistachio and Chocolate Leprechaun Cookies

1 cup butter, softened
1/2 cup granulated sugar
1/2 cup light brown sugar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 (3.4 ounce) package instant pistachio pudding (dry mix)
2 eggs
2 1/4 cups cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup dark chocolate chips
1/2 cup green M&Ms
green food coloring *optional

Step 1: Preheat oven to 375 degrees F.

Step 2: In an electric mixer with paddle attachment, cream together butter and sugars.

Step 3: Add extracts and pudding mix and eggs one at a time. Beat for 1 minute.

Step 4: In a separate bowl, combine flour, baking soda, and salt.

Step 5: Add to sugar mixture a little at a time, mixing thoroughly between each addition.

Step 6: Add a drop or two of green food coloring at this point if you want a stronger green color.

Step 7: Stir in chocolate chips, green M&Ms, and any other mix-ins you like!

Step 8: Bake for 8-10 minutes or until edges are turning slightly golden.



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OCONEE COUNTY EXTENSION

Cucumber Tea Sandwiches

Makes 1 serving

2 slices bread

1 tbsp. cream cheese

Cucumber, peeled and sliced

1. Spread cream cheese onto both slices of bread with knife.
2. Place cucumber slices on sandwich.
3. Cut into triangles and eat.

Optional: Add herbs or sea salt on sandwich.

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One Skillet Lemon Pasta Chicken

1 pound chicken breasts, diced
2 Tbsp olive oil
½ cup diced yellow onion
1 Tbsp minced garlic
8 oz (about 2½ cups) small, dry pasta (rotini)
1 cup grape tomatoes, halved
2 cups chicken broth
Juice from one large or two small lemons
1 cup water
1 tsp dried basil
1 tsp salt
¼ tsp red pepper flakes
½ tsp pepper
1 cup shredded Mozzarella cheese

Step 1: Dice onion and halve tomatoes. Cut up chicken into small pieces.
Step 2: Heat olive oil in a large skillet over medium-high heat.
Step 3: Add onion and stir, cooking until soft and nearly translucent.
Step 4: Stir in garlic and cook for 30 seconds.
Step 5: Add chicken and cook until just browned.
Step 6: Stir in the pasta, tomatoes, chicken broth, lemon juice, water, basil, red pepper flakes, salt and pepper.
Step 7: Bring to a boil and continue to stir often, uncovered, for about nine minutes, or until most of the liquid has evaporated.
Step 8: Remove from heat, sprinkle cheese on top, and cover for ten minutes or until cheese is melted and remaining liquid is absorbed.

Cheddar Bay Biscuits

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon garlic salt
6 tablespoons cold butter, cut in small cubes
1 cup shredded cheddar cheese
3/4 cup buttermilk, ice cold

Topping:

3 tablespoons melted butter
1/2 teaspoon dried parsley
1/4 teaspoon garlic salt

Step 1: Preheat oven to 400 degrees F.
Step 2: Line a large baking sheet with parchment paper.
Step 3: In a large bowl whisk together the flour, baking powder and garlic salt.
Step 4: Use a pastry blender or 2 knives used scissor fashion to cut in the butter until small pea-sized crumbs form.
Step 5: Add the cheese and toss until coated with flour.
Step 6: Add the buttermilk and stir until just combined - don't overmix.
Step 7: Drop by 1/4 cup fulls onto the baking sheet about 2 inches apart.
Step 8: Bake 14 - 16 minutes until golden around the edges.
Step 9: In a small bowl, combine melted butter with parsley and garlic salt.
Step 10: Remove the biscuits from the oven and brush butter generously over the tops while hot. Best served warm.

Cauliflower Mashed "Potatoes"

1 head of cauliflower
3 tablespoons milk
1 tablespoon butter
2 tablespoons light sour cream
1/4 teaspoon garlic salt
freshly ground black pepper
snipped chives

Step 1: Separate the cauliflower into florets and chop the core finely.
Step 2: Bring about 1 cup of water to a simmer in a pot, then add the cauliflower.
Step 3: Cover and turn the heat to medium. Cook the cauliflower for 12-15 minutes or until very tender.
Step 4: Drain and discard all of the water (the drier the cauliflower is, the better)
Step 5: Add the milk, butter, sour cream, salt and pepper and mash with a masher until it looks like "mashed potatoes." Top with chives.