

Recipes

KAT

Holiday's behind bars doesn't mean we don't enjoy the time spent with friends we have made.

With a little creativity we can get pretty close to traditional meals with the little we have to work with from the store.

I just celebrated Thanksgiving by offering 12 of my yard "family" my version of a Southern Thanksgiving dinner.

We had chicken and "cornbread" dressing, greenbeans with onions & sunflower seeds, mashed potatoes (which I saved from a fundraiser of instant potato plates) a gravy strained from beef stew mix and doctored with chicken soup seasoning. For dessert we had carrot cake, chocolate cake and a Two Toned Pie. I would like to share that recipe with you today

KAT's Two Tone Pie

Crust: Crush 18 graham cracker sheets fine. Stir in 3 pkts of mayo (@3tsp) and enough water to make it damp. Press in a plastic wrapped 9" round container. (I make my own with cardboard) and microwave for 2min.

Filling: First mix 1c cocoa drink mixture, 1Tbsp peanut butter and just enough water to bring it together to look like brownie batter. Press into the crust. Then mix 1oz bag of cappuccino mix, 1/2c milk powder and enough water to make a slurry. Pour over the chocolate mixture and let sit in a cool place overnight. Bon Appetite!