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Ronnie's Mom's Apple Dumplings

2 c. sugar
2 c. water
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 c. butter or margarine
6 sm. apples
2 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
3/4 c. shortening
1/2 c. milk
2 tbsp. sugar
1/4 tsp. ground cinnamon
1/8 tsp. ground nutmeg
2 tbsp. butter or margarine, cut up

In a medium saucepan, stir together the 2 c. sugar, the water, the 1/4 tsp. cinnamon and 1/4 tsp. nutmeg. Bring the mixture to a boil, then add the 1/4 c. butter or margarine. Set aside. Preheat the oven to 375°. Peel and core the apples. If desired, coarsely chop the apples or leave them whole. In a large mixing bowl, stir together the flour, baking powder and salt. Using a pastry blender, cut the shortening into the flour mixture until the mixture resembles coarse crumbs. Add the milk all at once and stir until the flour mixture is just moistened. Form the dough into a ball. On a lightly floured surface, roll the

dough into a 1/4-in.-thick rectangle. Cut the dough into six 5 or 6-in. squares. Place and equal portion of the chopped apple or a whole apple on each square. Stir together the 2 tbsp. sugar, the 1/4 tsp. cinnamon and the 1/8 tsp. nutmeg. Sprinkle a portion of the sugar mixture on each of the mounds of chopped apple or on the whole apple. Dot with the 2 tbsp. butter or margarine. For each dumpling, fold the corners of the dough to the center and pinch the edges together to seal. Place the dumplings in a 13x9x2-in. baking pan. Pour the syrup over all. Bake in the 375° oven about 35 min. or until the apples are tender and pastry is golden. Serve warm.

Makes 6 Servings

Marinated Mushrooms

2 lbs. fresh mushrooms
1 envelope (.7 oz.) Italian salad dressing mix
1 c. water
1/2 c. olive or vegetable oil
1/3 c. cider vinegar
2 tbsp. lemon juice
1 tbsp. sugar
1 tbsp. minced fresh parsley
1 tbsp. soy sauce

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2 tsp. crushed red pepper flakes
3 garlic cloves, minced
1/2 tsp. salt
1/8 tsp. pepper
Leaf lettuce; optional

Remove mushroom stems (discard or save for another use). Place caps in a large saucepan and cover with water. Bring to a boil. Reduce heat; cook for 3 min, stirring occasionally. Drain and cool. In a jar with a

tight-fitting lid, combine the salad dressing mix, water, oil, vinegar, lemon juice, sugar and seasonings; shake well. Place mushrooms in a bowl; add dressing and stir to coat. Cover and refrigerate for 8 hrs. or overnight. Serve in a lettuce-lined bowl if desired.

Makes 4 cups



WELCOME • WELCOME • WELCOME • WELCOME

Please enjoy this guide to many of our finest shops, restaurants, & attractions. The maps on pages 24 & 25 should help you locate the places you want to visit. Have a great time in Amish Country!

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