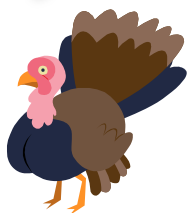


# November Newsletter

Here are a few of our favorite recipes!



## Cheddar Cheese Chowder

Submitted by:  
Ms. Julie (Director)

### **Ingredients:**

2 carrots  
1 celery stalk  
1 small onion  
1/2 small green bell pepper  
1/4 cup butter or margarine  
2 garlic cloves, minced  
1/3 cup all-purpose flour  
1 (14 1/2-ounce) can chicken broth  
2 cups milk  
4 cups shredded Cheddar cheese  
3/4 teaspoon pepper

### **Preparation:**

Thinly slice carrots; finely chop celery, onion, and green bell pepper. Melt butter in a 3-quart saucepan over medium-high heat; add vegetables and garlic, and cook, stirring constantly, 5 to 7 minutes or until tender.

Add flour; cook, stirring constantly, 1 minute. Stir in chicken broth and milk; cook 5 minutes or until mixture is slightly thickened and bubbly.

Add shredded cheese, salt, and pepper, stirring until well blended.

Stir in additional milk, if necessary, to reach desired consistency.

## **CROCK POT HAMBURGER-SAUSAGE DIP**

### **Ingredients:**

1 pound ground chuck  
1 cup picante sauce  
1 can cream of mushroom soup  
2 pound Velveeta cheese...cut into pieces  
1 pound pork sausage  
1 teaspoon garlic powder  
1 can Rotel tomatoes  
3/4 teaspoon oregano

### **Directions:**

1. Combine picante sauce, garlic powder, soup, tomatoes, oregano and cheese in Crock Pot.
2. Brown ground chuck and sausage until it is done. Drain very well and place in slow cooker/Crock Pot.
3. Cook on low until cheese is melted. Serve with your favorite chips

## **Chicken Pasta Salad**

Submitted by Ms. Megan (PS)

### **Ingredients:**

16 oz spiral pasta  
1 cup thinly sliced carrots  
1 cup diced peppers  
1 cup broccoli florets  
2-3 breasts of Chicken  
1 tsp oil  
1/2 tsp garlic powder  
1/2 tsp pepper  
4 oz ranch dressing  
8-10oz Italian salad dressing  
Olives

### **Preparation:**

Cut chicken into small, bite-sized pieces. Sauté in oil. Drain excess liquid and season with garlic powder and pepper.

In large bowl, stir together cooked pasta, veggies, and cooked chicken. Add Ranch and Italian dressing and stir to coat. Add additional 1-2 tsp. of water if mixture is too dry. Chill until ready to serve!

## **My Favorite Dill Dip**

Submitted by Ms. Julie (PK 5)

### **Ingredients:**

2/3 cup mayonnaise  
2/3 cup sour cream  
1 TBS chopped green onion  
1 TBS dried parsley  
1 tsp dried dill weed  
1 tsp seasoned salt  
1/2 tsp Worcestershire sauce  
2 drops Tabasco sauce

### **Preparation:**

Combine Mayo and sour cream  
Add remaining herbs and seasonings  
Stir well.

Refrigerate 6 hours

Makes 1 1/2 cups

## **Thanksgiving**

Just a reminder that we will be closed Nov. 26<sup>th</sup> and Nov. 27<sup>th</sup> in observance of Thanksgiving! Have a great holiday!



## **CROCK POT ARTICHOKE & CHEESE DIP**

### **Ingredients:**

1 lb. shredded Mozzarella  
1 c. grated Parmesan  
1 c. (8 oz. jar) mayonnaise  
1 c. (8 1/2 oz.) artichoke hearts, drained and chopped  
Minced onions

### **Directions:**

1. Mix ingredients together.
2. Cook in in lightly buttered 3 1/2 quart Crock Pot on high for about 1 hour.
3. Serve with broken up French bread or wheat crackers

### Lemon Bars

Submitted by: Ms. Kathy

#### **Ingredients:**

1 package Duncan Hines Deluxe  
Lemon Cake mix  
3 eggs  
1/3 cup Crisco shortening  
1/2 cup sugar  
1/2 tsp baking powder  
1/4 tsp salt  
2 tsp. grated lemon peel  
1/4 cup lemon juice

#### **Preparations:**

Preheat oven to 350 degrees  
Combine 1 egg, shortening, and dry  
cake mix until crumbly; reserve 1  
cup.  
Pat remaining mixture lightly in  
ungreased 13x 9x 2-inch pan.  
Bake at 350 degrees for 15 minutes  
or until golden brown  
Beat remaining 2 eggs, sugar,  
baking powder, salt, lemon peel,  
and lemon juice with beater until  
light and foamy. Pour over hot crust;  
sprinkle with reserve crumbs.  
Bake at 350 for 15 minutes or until  
golden brown. Sprinkle with  
confectioner's sugar. Cool. Cut into  
bars.



### November

#### Birthdays

- 8- Braxton (PK4)
- 12- Ava (School Age)
- 12- Zoey (Tod 2)
- 12-Kaitlyn (Trad PS)
- 12-Simeon (Trad PS)
- 17- Ana (School Age)
- 21- Michael (Inf 1)
- 24-Ms. Melanie (PS Asst.)
- 26-Ms. Vicki (Inf 2 Asst.)
- 27- Trace (Trad PS)
- 29- Michael (Tod 2)

### Raspberry Bars

Submitted by: Ms. Beth W.

#### **Ingredients:**

1 cup butter at room temperature  
1 cup sugar  
2 egg yolks  
1 tsp. Vanilla  
2 cups flour  
1/2 cup Red Raspberry preserves

#### **Preparations:**

Preheat oven to 350 degrees  
Make dough first\*  
Combine butter and sugar. Cream together at  
med. Speed with mixer. Mix 2 egg yolks, 1 tsp.  
vanilla into mixture. Slowly add 2 cups flour at a  
low speed. Dough should be stiff.  
Set 1/3 dough aside, put the rest in the bottom of  
a 13x9 pan sprayed with pam.  
Spread preserves onto dough and then break  
remaining dough on top of preserves.  
Bake 20-25 minutes or until top is golden brown.  
Cool and cut into bars!

**Don't forget to vote  
Tuesday November 3<sup>rd</sup>**

### Adopt a Family

We will be adopting several local,  
needy families again this holiday  
season! More information to come!  
This is a great way to teach your  
children the importance of giving!  
Watch for the angel tree in the lobby.

### Parent's Night Out

November 14<sup>th</sup> and 28<sup>th</sup>

5pm-10pm.

\$35 per child, siblings \$10 each

\*Minimum of 5 children

\*\* Keep in mind... we will be having 2 special  
Parent's Days Out in December for parents to  
get all of your holiday shopping done!!