



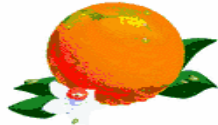
Recipes

Orange Blossoms

1 box of Duncan Hines orange cake mix
(can use white or lemon cake mix also)

Frosting / Coating

- ½ cup of orange juice (no pulp)
- 2 lb. bag of 10X powdered sugar
- 2 TBS. of lemon juice



Mix cake mix as directed on package (use jumbo eggs and add 1 tsp. of butter flavoring). Spray tiny muffin pans with non-stick spray. Put 1 tsp. of cake mixture in each muffin hole. Bake in oven at 350° for 8 to 10 minutes.

While orange blossoms are baking, mix ingredients for frosting / coating: orange juice, lemon juice, and powdered sugar. Use a mixer and mix well (no lumps). If too thin, add more powdered sugar. If too thick, add more orange juice. The coating should be easy to dip the orange blossoms in.

Dump orange blossoms directly from the pan out of the oven into the coating. Use a fork to make sure that each orange blossom is covered with coating. Lift out and put on wire rack to drain. Make sure there is a pan under the rack.

When the orange blossoms are dry, place them on a plate or in a basket and serve. They can be frozen for later use. Note: You may place a tiny piece of candy orange slices on top of the orange blossoms while drying or a butter cream flower.

Meatballs Recipe

- 1 - 1 lb. can jellied cranberry sauce
- 1 - 12 oz. bottle chili sauce
- 2 - TBS. of firmly packed dark brown sugar
- 1 - TBS. of bottled lemon juice
- 1 - Package of Meatballs (~60 meatballs)

Cook sauce over moderate heat ~250° stirring occasionally until smooth and cranberry sauce is melted. Pour over meatballs. Bake at 350° uncovered for 30 minutes



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