

Dorinda's Recipes

From the Paradise Chateau
www.paradise-chateau.com

Buttermilk Syrup

3/4 c. buttermilk
1 1/2 c. sugar
1 stick real butter
2 Tbsp. corn syrup
1 tsp. baking soda
1 tsp. vanilla



Combine buttermilk, sugar, butter, corn syrup, and baking soda in a LARGE pot. Like one you'd make soup in. Yes, you'll have way more pot than ingredients (and I'm not referring to the green leafy stuff), but this will boil all over your newly-cleaned stove if you put it in a smaller saucepan.

Bring ingredients to a boil and reduce heat to low (as long as it's still bubbling, you're okay). Cook, stirring very frequently, for 8-9 minutes. You're basically making candy here and candy-making requires constant vigilance. When it's done, it should take on this luscious golden-brown color. Remove from heat and add vanilla. There will be foam on top. It tastes just as good, but it's not super pretty. If you're into aesthetics, you can skim it off; otherwise, just give it a good stir.

Now, eat it however you darn well please. And this ain't just for breakfast, folks. Try it on ice cream over a chocolate waffle.

Morning Glory Muffins

4 C flour
2 1/2 c sugar
4 tsp. baking soda
4 tsp. cinnamon
pinch of salt
4 c grated carrots (1lb.)
1 c raisins
1 c shredded coconut
2 apples, peeled & grated
6 eggs
4 tsp. vanilla
2 c vegetable oil



Mix together flour, sugar, baking soda, cinnamon & salt. Stir in carrots, raisins, coconut & apples. In a separate bowl, beat eggs w/ oil & vanilla. Add to flour mixture & combine well. Spoon batter into greased muffin tin & bake in a preheated 350* oven for 35 min. Makes 12 large or 18 small. I imagine you can use almost any vegetable: squash, beets, or?