



Hello Everybody!!

It always amazes me how fast the Summer can go by. Our 15-year old son said it best; "June goes kinda slow. July goes fast! And August you barely even SEE!!"

Truer words could not be spoken. But we had a great Summer and did some fun things. Saw some fun sights. Learned some new things.

And now? It's time for reality for this Broberg Familie.

*Reality is... what else? ***The Minnesota State Fair!****

Indeed! Something to look forward to!



*Many of you know this about me; **I love recipes and love trying new food things.** Years ago my then 10-year-old son announced to me, "I'm tired of being your hamster!!" Well, he meant guinea pig... and what he meant was that he was tired of me digging out new recipes and 'trying them out' on*

him and the rest of the family. Well, I haven't stopped but his comment has made for a cute memory and story! Butch doesn't complain. He knows if he does that I won't make ANYTHING to eat! ☺

This first one was inspired because our youngest son, who turned 13 on August 13th!!, just absolutely loves Buffalo Wings! I thought perhaps he would like this pasta salad. Well, being a child who does not like "change", he didn't... **but I DID!!** Who else counts?? Yummy! Yum! Yum!



Buffalo Chicken Pasta Salad

Ingredients

- 1 (16 ounce) package uncooked rotini or bow tie pasta
- 1/2 cup mayonnaise
- 1 cup chunky blue cheese dressing
- 1/2 cup buffalo wing sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 pound frozen cooked chicken strips, defrosted and diced or other sliced/shredded up pre-cooked chicken, ie: deli
- 1/2 cup red, orange or yellow bell pepper, diced
- 1/2 cup green bell pepper, diced
- 1 cup red onion, diced

Directions

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is

still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

2. Stir together the mayonnaise, blue cheese dressing, buffalo wing sauce, salt and pepper in a large bowl. Add the chicken, bell peppers, red onion, and cooked pasta and toss to coat with the dressing. Cover and chill at least 1 hour in the refrigerator before serving.

TIP: Remember that with your high quality *Diamondcraft Cookware*, you should ~not~ use high heat! The gauge of the stainless steel promotes a more even heat for cooking. To ensure that your food does not burn or stick to the bottom of your pans, remember!!!

→ → **REDUCE YOUR HEAT!!**

Slow Cookers are made to make things EASILY, yes? I had gotten a cookbook of "Dump Cake" recipes where you just >DUMP< ingredients together and bake so when I saw this Enchilada Recipe it kind of reminded of a "dump recipe"... you just >DUMP< the ingredients in the Crock Pot and cook it. Great for using up leftovers!

Crock Pot Chicken Enchilada

Ingredients

- 1 - 1 $\frac{1}{2}$ cups pre-cooked chicken
- 1- 10 oz. can Enchilada Sauce
- 1- 10 $\frac{1}{2}$ oz. can cream of mushroom soup
- 1- 15 oz. can refried beans
- 1- 4 $\frac{1}{2}$ oz. can green chili, drained
- 1 $\frac{1}{2}$ - 2 cups of sliced pre-cooked potatoes
- 1 cup Mexican style shredded cheese
- 1 package Fajita size flour tortilla's
- Optional: corn, diced peppers, green onion, cilantro, diced olives, sour cream, crushed tortilla chips for topping



Put ingredients into the slow cooker and lightly stir to mix ingredients together. Tortilla's may be torn into small bite-sized pieces and put into slow cooker as well to serve "casserole style". Heat on low for a few hours until fully heated through. As an option, do not mix the enchilada sauce into the slow cooker. Spoon chicken/bean mixture into the tortilla's after fully heated. Place seam-side down into a baking dish. Top with enchilada sauce, sprinkle generously with shredded cheese and bake in the oven at 350° for 20 minutes.

*This past July we did something super fun up at our cabin in Aitkin; we had a Luau! Complete with a FULL ROASTED PIG! No, there isn't **Diamondcraft Cookware** big enough to cook a pig, I can guarantee you that! Since that time we have had many*



ops for eating leftover pork. If you ever have a desire for some tasty pork, slow cook a loin on medium heat for approximately 4 hours. Be sure to keep moisture in the slow cooker, ie: water, broth. Shred the pork right in the slow cooker, add your favorite marinade and heat through for 30 or so minutes. Serve on your favorite bun or Kaiser roll. An FYI...? Many salad dressings make great marinades! My



personal favorite on pork or chicken is Italian Dressing! Mmmmm!! And about our roasted pig... you're probably wondering why we didn't put an apple in its mouth, ey? Well, being novices at this pig-roasting-gig we didn't realize that once this pig is

roasted, its mouth would be roasted SHUT! Yeah. Who knew that we should

have propped it open prior to roasting it so we could put that apple in its place!?
Next time we'll know...

Sugar & Spice & Everything Nice!!! Wait until you taste these! Some really fun and easy donuts! *Doh-not say this out loud*, ~excuse my pun~ especially this close to State Fair time but these mini donuts...?? Are >better< than the mini-donuts at the fair! **Sssshhh!!!** My cousin Sandy from Owatonna makes "Campfire Donuts" on her camp stove every other year when we have a Family Reunion. I thought... why not make these little treats in the electric skillet?? In that case they would not really be "Campfire Donuts" so I thought I would rename them and call them...



Diamondcraft Donuts

Ingredients

- 4-pack of Pillsbury Buttermilk Biscuits
- Vegetable Oil
- $\frac{1}{2}$ cup white sugar
- 2 Tbsp Cinamon

Pour oil into the electric skillet to just under $\frac{1}{2}$ full. Pre-heat to 450°. Meanwhile, mix sugar and cinnamon together into a pan such as a pie pan. Have a plate ready with a paper towel on it. The oil is ready when you hear a crackle sound when you drip a water drop into the oil. Take each biscuit out and poke a hole in the center with your fingers. Carefully set into the hot oil. You will see bubbles form around the donut. Cook for 45-55 seconds and flip over. Cook 45-55

more seconds. Remove onto the paper towel. While still warm, dip into the sugar mixture.

Pictured on the right were my helpers... our 9 year old granddaughter, 11 year old grandson and on the right is our newly turned 13-year old son. How did the kiddo's rate these?? Our 15 year old son, too owly to be pictured, said, "They're not as good as Sandy's!" But still, SUPER TASTY!! Secretly? I was happy



about that because I hate to take away the ~special treat aspect~ of Sandy's donuts at the Family Reunion's. And these little donuts may taste a tiche' better than the Fair's mini donuts but I still rank the Fair donuts higher. You just can't match the sights, sounds, smells and atmosphere of eating mini-donuts at the fair.



*Don't forget to take a look at the new **Cutco Cutlery** products. The guys will have them there to show you. We don't always have them displayed but just ask to see them. I can't imagine cooking without my quality cutlery to make things easy.*

And ask about the ice cream scoop! Seriously!! You may think that all ice cream scoops are the same... UNTIL... you own a Cutco ice cream scoop.

*There'll be some changes this year in the **Diamondcraft Cookware** booth. Some repositioning and resizing took place with the vendors inside the Grandstand. Our space is much smaller this year but we're trying to manage this in an upbeat fashion. Hopefully we can be more close and personal to you, our Customers.*

Butch growled that he wants it to change for next year. I say let's see how this year goes. Maybe it will work out great!! Things happen for a reason, right?? The second change will be that you may or may not see Gordy in the booth. Gordy is doing well but has been recovering from some recent medical ~stuff~. We'll have a clipboard and notepad for you to write him a note if you'd like to in the event he isn't there when you stop in. Rest and recovery is far more important. Butch will have help from their friend, Mike, who has been selling cookware for a number of years, too. The guys just love to see you and catch up on you! See how things are going for you so **DO** plan to stop in and say hello. **Bring us your questions.** We're there to help you whenever and wherever we can.

Speaking of contacting us, here is our new Diamondcraft e-mail:

Diamondcraftmn@gmail.com

<http://www.diamondcraftmn.com>



We look forward to seeing you!

Many Blessings to you from

The Broberg

and Hoehn Families