

Recipes by Martha Armitage, A Bar Ranch of Claremore, Okla.

Fresh Blueberry Cobbler

1 c. sugar
¼ cup flour
2 tsp. lemon juice
Dash of salt
5 to 6 c. fresh blueberries
1 stick unsalted butter

In mixing bowl combine sugar, flour, and salt. Add sugar mixture to blueberries; toss to coat fruit. Fill a pastry lined 9- inch round pan with blueberry mixture. Drizzle with lemon juice and dot with butter. Add top crust and sprinkle with a ¼ cup sugar. Bake at 350 degrees Fahrenheit for approximately 25 minutes until crust is gold brown.

Pastry for cobbler

2 c. flour
1 tsp. salt
1 c. shortening
6 to 7 T. cold water

Stir together flour and salt. Cut in shortening with pastry cutter until pieces are pea to grape size. Sprinkle in a tablespoon of water and toss with a fork. Continue to gradually add water until all is moistened. Form dough into a ball.

Any fruit can be used.

Spanish Delight

1 ½ lbs. ground beef
½ chopped onion or dried minced onion
1 pkg. frozen corn or 2 cans of corn
1 pkg. egg noodles (I make mine from scratch which is ¾ c. flour and 1 egg)
chili powder or taco seasoning
shredded Mexican cheese

Brown hamburger and add onions. While cooking meat, cook the noodles, and if using frozen corn heat the corn according to package instructions. In a 9x13 pan add hamburger, drained noodles, corn plus juice, and season with a little salt, chili powder or taco seasoning to taste. Top with cheese and bake in oven at 350 degrees Fahrenheit until cheese is melted.

I serve with a green salad and French bread. This is a favorite with our ranch cowboys.