

Grandpa Rollly's Pancakes



2 cups flour

1 Tbs. baking powder

2 Tbs. sugar

¼ tsp. baking soda

½ tsp. salt

2 eggs

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Milk to achieve light consistency (about 2 cups)

¼ cup vegetable oil

Stir together batter and let stand for about 1 hour then cook on a 400°F griddle.

Grandma's Thanksgiving Cranberry Sauce

Ingredients:

3 c. (12 oz) Fresh or frozen cranberries

1 c. Sugar

½ c. Tawny Port

½ c. Orange Juice

Pulp (only) from ½ medium orange

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Five-Cities Area in San Luis Obispo County

Directions:

1. Thoroughly rinse cranberries and discard any that look 'bad'.
2. In a saucepan over medium or medium-high heat, bring sugar and liquids (Tawny Port, O.J. & pulp) to a boil.
3. Add cranberries to mixture and return all to a boil.
4. Stir occasionally until the cranberry skins 'pop'.
5. Remove from heat and cool to room temperature.
6. Refrigerate until ready to serve.

ENJOY!!!