

## Green Recipes in Honor of St. Patrick's Day

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Readers of the Gazette! This is a cry for help! I need you to send in your recipes that *you* feel are good summer recipes! Please e-mail them to [gazette@guilford-school.org](mailto:gazette@guilford-school.org). I would greatly appreciate the effort. Here are some March recipes...

### Pistachio Pudding

- 1 (3 oz.) pkg. pistachio pudding
  - 1 (15 or 16 oz.) can crushed pineapple
  - 2 c. miniature marshmallows
  - 1 (8 oz.) Cool Whip
  - Add pineapple and juice to package of pudding. Stir in 2 cups of marshmallows and Cool Whip. Refrigerate.
- From: [pudding-recipes.net](http://pudding-recipes.net)



### Zucchini Bread

- 3 Eggs
  - 1 cup Oil
  - 2 cups Shredded raw zucchini
  - 1 3/4 cups Sugar
  - 1/4 teaspoon Baking powder
  - 2 teaspoons baking soda
  - 2 teaspoons Cinnamon
  - 1 teaspoon Salt
  - 2 teaspoons Vanilla
  - 1 cup Chopped nuts
  - 2 cups Flour
  - Put zucchini in strainer and press or squeeze with hands to get excess liquid out.
  - Beat eggs, sugar, and oil together. Add flour, baking powder, soda, cinnamon, salt, vanilla, and nuts. Mix together by hand. Add zucchini (minus liquid). Beat mixture.
  - Pour into 2 greased, floured, loaf pans. Bake 1 hr. at 350 deg.
- From: [dianaskitchen.com](http://dianaskitchen.com)

### Simple Sugar Cookies

- 2 3/4 c. all-purpose flour
  - 1 tsp. baking soda
  - 1/2 tsp. baking powder
  - 1/4 tsp. salt
  - 1 c. butter, softened
  - 1 1/2 c. sugar
  - 1 egg
  - 1 tsp. vanilla extract
  - Green Sugar sprinkles
  - Green food coloring
  - Preheat oven to 375 degrees.
  - Sift together flour, baking soda, baking powder and salt. In bowl, beat butter and sugar until creamy. Beat egg and vanilla. Beat in flour.
  - When creamy and smooth, add food coloring. 1 drop for very light green to about 10 for a dark green.
  - Divide the dough into four equal parts, shape into four disks, wrap with plastic wrap and refrigerate about an hour or until firm.
  - Lightly grease baking sheets or line with parchment paper or a non-stick baking mat. Roll out dough between 2 sheets of waxed paper, about 1/4 inch thick for crispier cookies and 1/3 inch thick for softer cookies. Cut out shapes with cookie cutters and place on prepared baking sheets. Press green sprinkles lightly into dough before the cookies enter the oven.
  - Bake for 7-8 minutes or until edges just start to turn a golden color. For softer cookies, do not allow the cookies to take on color. Remove from oven, let cool for one minute and then transfer to wire rack. Allow cookie sheet to cool thoroughly before placing uncooked dough on it.
- From: [cooks.com](http://cooks.com) and [christmas-cookies.com](http://christmas-cookies.com), modified by Megan Majonen



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### Leprechaun's Shake

- 1 cup skim milk
  - 2 scoops vanilla nonfat frozen yogurt
  - 1 teaspoon peppermint extract
  - 2-3 drops green food coloring
  - Pour all ingredients into a blender and whirl until smooth and green. Serve with a shamrock.
- From: [familycrafts.com](http://familycrafts.com)