

Linda's Country Kitchen

by Linda Newberry

Has summer and warm weather made it to your part of the country yet? Because this is the time of the year that all of our thoughts don't turn to cooking, I have selected some light, easy but delicious recipes for you to try...

PASTA BEEFALO STIR FRY

- 1-pound of Beefalo steak strips, 1" wide
- 2-cloves crushed garlic
- 1 T. olive oil
- 2-small zucchini, sliced thin
- 1-cup cherry tomato halves
- 1/4 cup Italian bottled dressing
- 1 T. grated Parmesan cheese
- 2-cups hot cooked spaghetti

Cook and stir garlic in oil over medium heat for minute. Add beef strips; stir-fry 2 to 3 minutes, season with salt and pepper. Remove with slotted spoon and keep warm. Add zucchini to skillet; stir-fry 2-3 minutes or until crisp-tender. Return Beefalo strips to skillet with tomato halves and dressing, heat through. Serve Beefalo mixture over hot pasta; sprinkle with Parmesan cheese. Serve with toasted garlic bread.

Now for a summery version of an old favorite,
SUMMER-TIME CHEESECAKE

- 30 graham crackers, crushed
- 1/2 cup margarine, melted
- 2 T sugar

Mix these three together and line a 9x13 cake pan or 2 pie pans

1 Lg cream cheese, room temp.

1-3 oz. lemon jello - 1 cup hot water - 1 cup cold water

1 cup sugar, beat in cheese, add jello when cool, beat until fluffy

Chill or freeze 1 can of condensed milk. Beat until fluffy, add cheese mixture, and 1 tsp. vanilla then pour in 9x13 cake pan, lined with crust mixture, or 2 pie dishes. Sprinkle some of the crumbs on top. This can be frozen or used right away.