



**1985 Micro Way Favorites**

I have had repeated requests for these two recipes during the past few months. Therefore, they must be the 1985 favorites!

This manicotti is made without precooking the pasta. It's stuffed dry, then the pasta cooks right in the sauce. The recipe is given in two quantities, to accommodate different family sizes. Also, because the larger size pan, a 9 x 13-inch dish may not fit in some microwaves.

**Cheese Manicotti**

- ½ (¾) pound ground beef, optional
- 3 (4) cups spaghetti sauce
- ½ (½) cup water
- 1 (1 ½) cup(s) ricotta cheese
- ¼ (⅓) cup parmesan cheese
- 1 (1 ½) tablespoons chopped parsley
- ¼ teaspoon pepper
- 1 (2) beaten eggs
- 8 (10-12) uncooked manicotti

1. If a meat sauce is desired,

break up ground beef in an 8 x 12-inch (9 x 13-inch) glass utility pan. Microwave on high for 3 to 4 (4 to 5) minutes, stirring once after 2 minutes, until cooked.

2. Stir in spaghetti sauce and water; microwave on high for 10 (12 to 14) minutes, until hot. (If your oven has a probe, set the probe for 170 degrees and heat on high.) Stirring once or twice will help the sauce heat more quickly.

3. While sauce is heating, combine cheeses, parsley, pepper and egg(s), stirring until well combined. Using a small spoon, fill each uncooked manicotti to the ends. Push the filling inside the pasta with the back of the spoon.

4. Press each manicotti down into the hot spaghetti sauce, making sure it is surrounded by and covered with sauce. Cover pan with plastic wrap. Microwave on high for 10 (15) minutes.

5. Turn each manicotti over

using tongs or two forks or spoons. Spoon sauce over the tops of the manicotti, and recover pan. Microwave on medium high (70.7) for 15 (20) minutes. Let stand 15 minutes before serving for the noodles to finish cooking.

Serves 4 (6).

**TIP:** To prepare ahead, complete Steps 1 and 3, and refrigerate manicotti and sauce separately. When ready to cook, heat spaghetti sauce, as in Step 2 before combining, then continue with Step 4. It is important for the spaghetti sauce to be very hot before adding the manicotti.

These giant cookies microwave well and are fun for "kids" of all ages to decorate. You might even find yourself hooked on the tasty wedges.

**Pizza Cookies**

- 1 stick margarine or butter
- ½ cup chunky peanut butter
- 1 cup packed brown sugar
- 1 large egg
- 1¼ cups flour
- ½ teaspoon baking soda
- 1 cup quick oats, uncooked
- ¼ cup candy coated chocolate pieces or chocolate chips

**Toppings:**  
 ¼ cup candy coated chocolate pieces or chips  
 ¼ cup chopped peanuts  
 ¼ cup shredded or flaked coconut  
 1. Put margarine and peanut butter in a large microsafe mixing bowl. Microwave on low (30,3, defrost) for 1 minute to soften.  
 2. Beat in sugar and egg until fluffy, then beat in flour and soda. Stir in oats and ¼ cup candy coated chocolate pieces. Divide dough in half.

3. Spray two 10-inch glass pie plates with non-stick vegetable spray. (Or use 9-inch round cake pans or 9 to 10-inch dinner plates.) With a spatula or spreading knife, spread the dough to make an 8 to 9-inch cookie. It will bake better if the center is slightly thinner than the edges.

4. Sprinkle the top of each "pizza" with half of the topping ingredients.

5. Bake cookies one at a time: Microwave on medium high (70,7) for 5 to 6 minutes, rotating twice during the cooking time. The cookie is done when it is just puffed and set in the center. (Watch it

closely at the end, the exact cooking time will depend on what container you've used and how thin you've spread the dough. Be careful not to cook too long, or you will have very hard crunchy cookies!)

6. Let cool for 20 minutes, then cut each "pizza" into eight wedges. The cookies are easier to cut when they are still slightly warm. Serve warm or cold. Makes two 8 to 9-inch cookies (16 wedges, or servings).

**Tips:**

— If your oven doesn't have medium high, microwave the cookies on medium (50,5) for 7 to 8 minutes, or low (30,3, defrost) for 9 to 10 minutes.

— For a "healthier" cookie, replace ½ cup white flour with ½ cup whole wheat flour and add 2 tablespoons wheat germ. Replace candy with same amount of raisins or other chopped dried fruit.

**Note:** The times above are for microwaves with 600-700 watts of cooking power. For 500-600 W, add 10 seconds to each minute; for 400-500 W, add 20 seconds.

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**'America Salutes FFA' Rescheduled**

KANSAS CITY, Mo. — "America Salutes the FFA," planned for Aug. 2 in Kansas City, Mo., has been rescheduled for early summer 1987.

Bob Alexander, producer, from Nashville, Tenn., said lack of lead time to secure sufficient corporate sponsorship for the concert and an unfavorable television syndication schedule for the two-hour special being prepared from the event, made rescheduling necessary.

Concert tickets will be refunded in full at the box-office where purchased. Questions regarding refund procedures, should be directed to the agency from which tickets were purchased.

"America Salutes the FFA" is a 12-hour concert event that will honor and recognize the Future Farmers of America for their achievements and the vital role they play in the future of American agriculture.

More than 40 top entertainers, including Alabama, Wolfman Jack, Sawyer Brown, Dave Mason and the Marshal Tucker Band were donating their time for the concert, proceeds of which would go to the National FFA Foundation, Inc. to fund scholarships and support new and existing programs.

"While we deeply regret the need to reschedule the concert for "America Salutes the FFA," it is apparent that it is in the best interest of all involved," Larry Case, National FFA Advisor said.

—"There is clearly great enthusiasm for this event on the part of entertainers, FFA and the general public by rescheduling for next summer. We believe the show will include more artists and receive greater exposure through more favorable television syndication," Case said.

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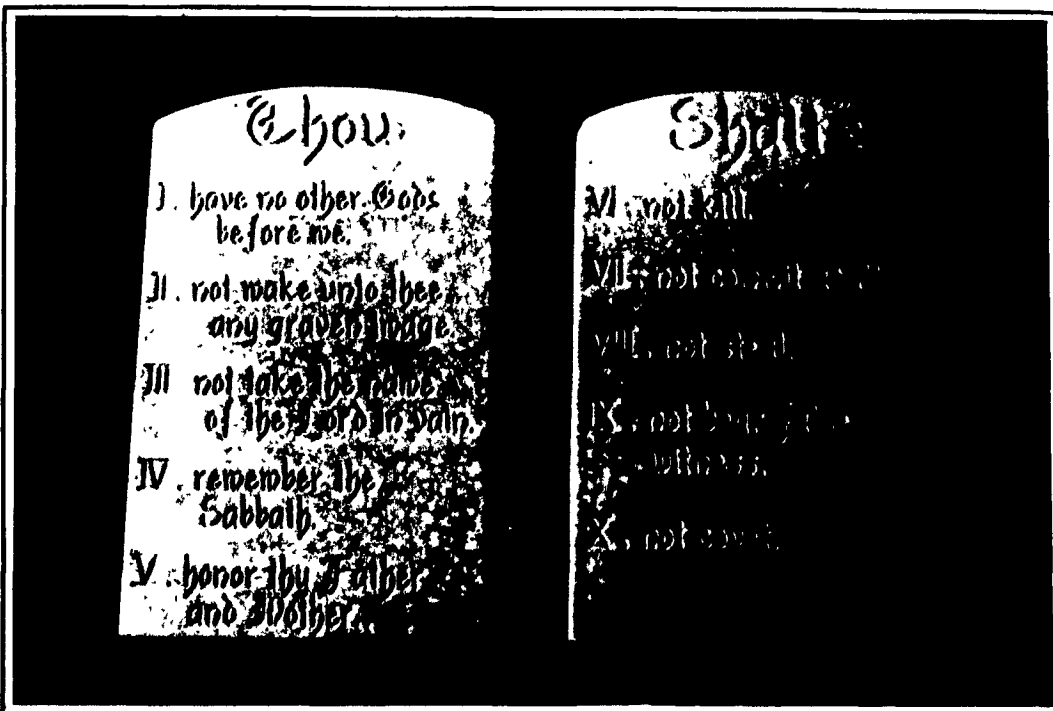
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