

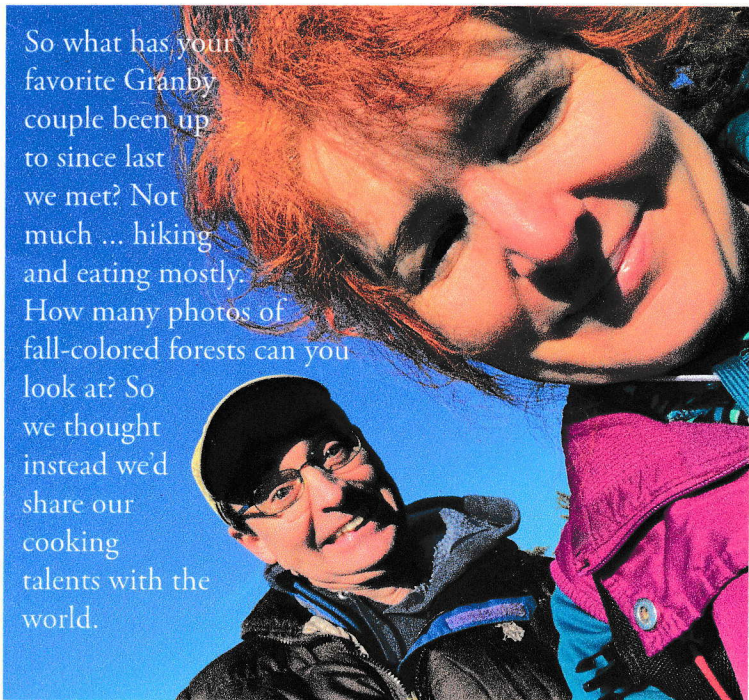
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# NEWLYWED CHRONICLES

FIFTEENTH FASCINATING ISSUE

## A Year of Cooking with Mark and Deb

So what has your favorite Granby couple been up to since last we met? Not much ... hiking and eating mostly. How many photos of fall-colored forests can you look at? So instead we'd share our cooking talents with the world.



# *Peanut Butter Sandwich*

## **Ingredients**

1 or 2 slices of Wonder Bread (depending on appetite)

1/2 knifeful\* of Smooth Teddy's Peanut Butter

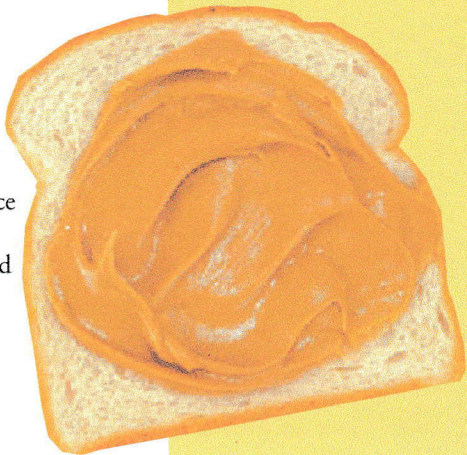
\* Be sure to lick the knife carefully when finished. Butter knives work best.

## **Directions**

Spread Peanut Butter on Bread

For a twist, add a slice of Land O' Lakes American Cheese and melt in the toaster oven.

Mark's specialties include: peanut butter sandwiches for the trail and anything that comes in a box... and carrots. He likes to grow, harvest, and cook his own - carrots that is. Mark is known as a consistent chef. What are recipes for if not to follow them?



Deb sees the world differently. Her gift is her creativity and she is certain that she could succeed in the Chopped kitchen. Deb's specialties include a turkey meatloaf that can be made with or without ground turkey and her family-renown German chocolate cake most recently making an appearance in cupcake-hockey puck form and winging its way to North Carolina.

## *Deb's Delicious Turkey Meatloaf*

### **Ingredients**

1 ½ pounds ground turkey

Look in refrigerator and add whatever is leftover into meat.

### **Directions**

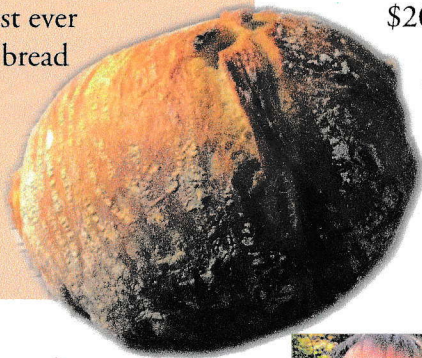
Cook at 350 degrees until you think it is done.

Make completely different the next time.





Deb has seen her share of kitchen woes: burning through three toaster ovens, one stovetop, one tea kettle, multiple pans and utensils, and table linens (the last, when she set her phone on fire) but this year she triumphed by creating her first ever rustic bread loaf.



## Saturday White Bread

### Ingredients

Large dough tub, small dough tub, Dutch oven, digital kitchen scale, instant-read probe thermometer and proofing basket. This should cost you no less than \$200.

Make recipe once from *Flour Water Salt Yeast* cookbook (sold separately) and call it a success.

Deb and Mark wish you Happy Holidays and a great 2021!

**TO BE CONTINUED...**

