

## COOK'S CORNER (continued)

### Butter Crunch

#### Ingredients:

1 cup light brown sugar  
12oz semi sweet chocolates bites  
1 cup crushed almonds

2 sticks unsalted butter  
1 sleeve salted saltines

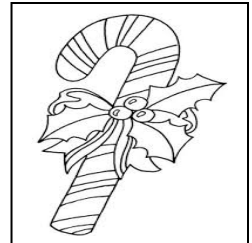
#### Directions:

1. Line a 13 x 11 cookie sheet with foil. Place one whole sleeve of saltines on the cookie sheet.
2. In a pot boil 2 sticks of butter and the brown sugar for a full 3 minutes.
3. Pour mixture over the saltines, spread out with a spoon.
4. Bake in the oven at 400 for 5 minutes. Remove from the oven and spread out the chocolate chips and slivered almonds over the cooked saltines.
5. Refrigerate for 3 hours.
6. Remove and break the full sheet into pieces.

Source: Mary Stanis



The Secret of Success in Life is  
to Eat What You Want and  
Let the Food Fight it Out **INSIDE!**  
Mark Twain



## *Recipe For a Happy Marriage*

<i>4 Cups of Love</i>	<i>1 Cup of Friendship</i>
<i>2 Cups of Loyalty</i>	<i>5 Spoonfuls of Hope</i>
<i>A Dash of Faith</i>	<i>2 Barrel of Laughter</i>
<i>3 Cups of Kindness</i>	<i>A Pinch of Forgiveness</i>
<i>4 Cups of Understanding</i>	<i>A Dash of Thoughtfulness</i>

*Take love and loyalty and mix thoroughly with faith.  
Blend in kindness and understanding, add friendship and  
hope.*

*Sprinkle abundantly with laughter.  
Garnish with forgiveness and thoughtfulness.*

*Bake with sunshine.  
Serve daily with generous helpings.*

*From: "Our Daily Bread"*