



Erskine Real Estate Review

508-752-0466 "Information You Can Use" Summer 2008

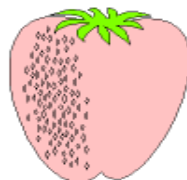
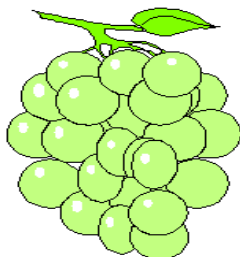
Erskine Real Estate has some "hot" recipes just in time for

Summer

BARBEQUED KIELBASA

1c. grape jelly
1c. ketchup
3 lbs. kielbasa

Cut up kielbasa and put in a crockpot. Add grape jelly and ketchup. Mix together and cook on low for 4 hours.



FRESH FRUIT DIP

1-8 oz. pkg. Philly cream cheese
1-7 oz. jar Kraft marshmallow creme

Soften cream cheese and combine with marshmallow creme. Serve with fresh fruit chunks of strawberries, grapes, pineapple, cantaloupe and honeydew melon.



GARLIC HERB CHEESE

2 8- ounce packages cream cheese, softened
1/2 teaspoon ground black pepper
6 tablespoons lemon juice
1/4 teaspoon garlic powder, or more to taste
1 teaspoon dried summer savory

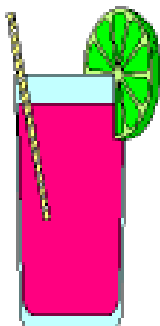
Beat together all ingredients until smooth. Serve with assorted crackers.



SANGRIA

1 btl. wine (white, red or champagne)
1/2 btl club soda
sugar
1 small glass cognac

Mix all ingredients together. Serve in pitcher with orange and lemon slices and lots of ice.



SQUASH CASSEROLE

1 zucchini	1 minced onion
1 yellow squash	1 fresh tomato
1/2 c. oil	Salt and Pepper
bread crumbs	butter

Combine equal amounts of zucchini and yellow squash (cut thin). Add 1 minced onion, oil, salt and pepper with 1 chopped ripe tomato. Toss all together. Cover with crumbs and bits of butter. Cook 1 hour at 350° or microwave for 1/2 hour.

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