



recipes
from the
HEARTLAND

WITH **ROBYN MCCLOSKEY**

Robyn McCloskey has been in journalism for more than 30 years and has loved to cook and entertain for even longer. Robyn was born and raised in the Hoosier state, where she still lives with her husband, Alan.

Sandwiches
and Sliders –
That’s a Wrap

Sandwiches are stress free and fun to both make and eat. In this issue of Madison, I offer options including a wrap, a grilled sandwich and sliders. One of the very best things about sandwiches: They are easy to customize so that everyone can enjoy them!

ROBYN'S RECIPES >



Reuben Sliders

I like to use deli corned beef in this recipe because it's easy and always lean. I'm not a fan of fatty corned beef. Certainly, if you prefer making your own, you should do so. I also go light on the sauerkraut, so that it doesn't obscure the other flavors.

- 1 package King's Hawaiian rolls, 12 count**
- 1/2 cup Thousand Island or Russian dressing**
- 3/4 pound deli corned beef, thinly sliced**
- 1 cup sauerkraut, drained with excess moisture squeezed out**
- 9 slices Swiss cheese**

- 1/4 cup butter, melted**
- 1 teaspoon Worcestershire sauce**
- 1 teaspoon dried minced onion**
- 1 garlic clove, crushed**
- 1 teaspoon poppy seeds optional**
- 2 teaspoons fresh parsley, minced optional**
- 12 pickle slices optional**

1. Preheat oven to 350 degrees.
2. Drain sauerkraut and use paper towel to squeeze out excess moisture. Set aside.
3. Keeping rolls together, slice in half so you have a top and bottom. Spread Thousand Island dressing on both sides.

4. Lay bottom half of rolls on baking sheet or pan. Layer on corned beef followed by sauerkraut and slices of Swiss cheese.
5. Replace top bun and set aside.
6. In small bowl combine melted butter with Worcestershire, dried minced onion, poppy seeds, garlic and minced parsley. Mix to combine.
7. Brush seasoned butter mixture over top of sliders.
8. Cover sliders with foil, then bake at 350 degrees about 30 minutes or until golden brown.
9. Cut, then serve with pickle slice, if desired. Enjoy!

MORE OF ROBYN'S RECIPES ON PG. 26-27

in the **KITCHEN**

WITH **KATRINA ADAMS**

Lemon Blueberry Pound Cake

If you don't know by now, I am your go-to girl for amazing dessert recipes. I won two different contests for my lemon pound cake, and it's definitely one of my favorite recipes. My lemon blueberry pound cake with glaze is just as popular and delicious. I learned how to make this cake with my mom when I was growing up. So, to be able to continue a culinary legacy and make her cake is truly a special addition to my baking passion. I have had the opportunity to visit different you-pick farms, and I absolutely love the fresh produce and experience! I picked fresh blueberries and just had to try a lemon blueberry pound cake. Let me tell you, it didn't disappoint!

- 6 large eggs**
- 3 cups granulated sugar**
- 1 ½ cups butter, or 3 sticks melted butter**
- 3 cups Swans Down Cake Flour**
- 1 teaspoon baking powder**
- 5 tablespoons lemon extract flavor**
- 4-5 tablespoons Miracle Whip**
- 3 tablespoons sour cream**
- 2 tablespoons lemon juice**
- 2 cups fresh frozen blueberries**

- GLAZE**
- 2 cups confectioners' sugar**
 - 4-6 tablespoons heavy whipping cream**
 - 2-3 tablespoons lemon juice**
 - Lemon zest (optional)**

1. Cream butter and sugar together.
2. Add eggs one at a time, beating thoroughly.
3. Add lemon flavor, sour cream and miracle whip.
4. Add cake flour and baking powder. Mix until smooth.
5. Spray tube cake pan with Bakers Joy baking spray and bake at 325 °F 1 hour, 30 minutes.
6. Combine glaze ingredients, mix well, set aside.
7. Let cool, glaze, serve and enjoy!



ALL ABOUT K MARIE

Katrina is an award-winning food blogger, cookbook author and party planner with a passion for cooking, entertaining and everything under the hospitality industry. Her recipes have been published in Talk of Alabama, Delish.com, Taste of Home magazine and Alabama Living. Visit her blog, kmariekitchen.com, for other great recipes. Katrina was born and raised in Anderson and is a graduate of Highland High School. Her parents still reside in Anderson.

