

## INGREDIENTS:

- 1 Cup blueberries
- 1 Cup MandarinOranges
- 1/4 Cup Orange
  Juice
- 4 packets of sugar or Splenda (roughly 1/2 tbsp of either)

# INSTRUCTIONS:

- 1.Mix all ingredients in a bowl.
- 2. Cover and refrigerate for20 minutes.





### INGREDIENTS:

- 1 lb. of 99% fat free ground turkey
- Salt & Pepper
- Favorite Bun
- Oil or Cooking Spray
- Favorite
  Burger
  Toppings
  (Ketchup,
  Lettuce,
  Tomato,
  Mayonnaise,
  Pickles,
  Onions, Onion
  Rings, Bacon,
  etc.)

#### INSTRUCTIONS:

- 1. Place skillet or pan on medium heat. Cover skillet with a turn of the oil (about one tablespoon) or place spray on skillet or pan.
- 2. While pan heats place turkey meat in bowl.
- 3. Mix meat with hands or masher.
- 4. Add salt and pepper to taste.
- 5. Take a handful of meat and ball into a sphere.
- 6. Pound sphere into a patty.
- 7. Place skillet into patty. Cook each side for about 3 to 4 minutes.
- 8. Let patty cool, then assemble hamburger using bun and other chosen ingredients.





#### INGREDIENTS:

- 1 sack frozen
   French fries,
   any brand or
   shape prepared
   to package
   directions
- 2 tbsp butter
- 2 tbsp allpurpose flour
- 1 1/2 cups whole milk
- 2 1/2 cups,
   (10-ounce)
   sack shredded
   vellow Cheddar
- 3 squirts ketchup, about 1/4 cup

#### INSTRUCTIONS:

- 1. Use directions on fry bag to oven bake your fries. While fries are baking:
- 2. Place a sauce pot on the stove and heat it over medium heat.
- 3. Add butter and melt it.
- 4. Add the flour and stir.
- 5. Cook butter and flour together for 1 minute or so. This is called "roux" (Pronounced Roo). Take the -ster from Rooster and there you go!
- 6. Use a whisk to stir as the milk goes into the pot. Keep stirring until the milk gets thicker.
- 7. Use a wooden spoon or heat-safe spatula to stir in the cheese.
- 8. When all of the cheese melts, take the sauce off the heat and stir in 3 squirts of ketchup.

