**Easy Freezer Strawberry Sorbet**

4 pkg unflavored gelatin

2 qts strawberries, pureed

Juice of 2 lemons

2 c. sugar

6 c. water

2 c. cranberry juice

1. Puree Strawberries.

2. Combine gelatin and sugar in saucepan; stir in water. Let stand 2 minutes. Cook over low heat, stirring constantly until gelatin dissolves. Remove from heat.

3. Sir in strawberry puree and remaining ingredients. Pour into 2 13X9 pans. Cover and freeze overnight.

4. In small batches process frozen mixture and return to pan and freeze for 4 hours.

**Banana Fritters**

1 ½ cups flour

6 tbsp. sugar

¼ tsp. cinnamon

1 tsp. baking powder

4 eggs

1 c. milk

3 bananas, mashed

1 tsp. vanilla

Oil for frying

Powdered sugar for dusting

1. In large bowl mix flour, sugar, cinnamon, powder.

2. In another bowl, beat together eggs, milk, bananas, and vanilla.

3. Stir liquid ingredients into flour mixture. Stir until smooth.

4. Pour oil into large skillet and heat. Drop batter by tablespoons into hot oil. Cook 5 minutes or until golden brown, turning halfway through. Sprinkle with powdered sugar.

**Ultimate Twice Baked Potatoes**

8 large baking potatoes

1 lb. bacon

2 cups sour cream

1 cup milk

½ cup butter

1 tsp. salt

1 tsp. pepper

2 cups shredded cheddar cheese, divided

8 green onions, sliced

1. Bake potatoes until done.

2. Cook bacon until crispy. Drain and crumble.

3. When potatoes are done slice in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato pulp add sour cream, milk, butter, salt, pepper, 1 cup cheese, and ½ green onions. Mix with electric mixer until well blended and creamy. Spoon mixture into the potato skins. Top each with remaining cheese, green onions, and bacon.

4. Bake for 45 minutes.

**Eggplant Parmesan**

2 lbs. eggplant (about 2)

½ cup flour

½ cup breadcrumbs

½ tsp black pepper

½ tsp salt

½ tsp italian seasoning

2 eggs, beaten

Oil for frying

Spaghetti sauce

2 cups mozzarella cheese

1 cup parmesan cheese

1. Slice eggplant into ¼ inch slices.

2. Mix dry ingredients. In separate bowl beat eggs.

3. Heat oil in large skillet. Dip eggplant in eggs, then into dry ingredients. Fry until golden brown on both sides. Drain on paper towel.

4. IN 9X13 pan spread 1 cup spaghetti sauce. Place 1 layer of eggplant and sprinkle with cheeses. Repeat layers until all ingredients are used up.

5. Bake at 350 degrees for 30 minutes.