

Outback Biscuits

Ingredients

- 2/3 cup butter, softened
- 1 cup white sugar
- 2 eggs
- 1/2 teaspoon baking soda
- 1/4 cup hot water
- 1 1/2 cups chopped pitted dates
- 1 1/2 cups golden raisins
- 1 2/3 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 cup chopped walnuts



Directions

1. Preheat the oven to 400 degrees F In a small bowl, dissolve baking soda in hot water. Stir in the dates and raisins; set aside.
2. In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the date and raisin mixture. Combine the flour and cinnamon; mix into the batter until just blended. Finally stir in the walnuts. Drop dough by tablespoonfuls onto the prepared cookie sheet. Cookies should be at least 1 inch apart.
3. Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Australian Baked Chicken

Ingredients

- 5 pounds chicken wings and legs
- 2 teaspoons seasoning salt
- 6 slices bacon, cut in half
- 1/2 cup prepared yellow mustard
- 1/2 cup honey
- 1/4 cup light corn syrup
- 1 tablespoon dried onion flakes
- 1 tablespoon vegetable oil
- 1 cup sliced fresh mushrooms
- 2 cups shredded Colby-Monterey Jack cheese
- 2 tablespoons chopped fresh parsley



Directions

- Rub the chicken pieces with the seasoning salt, cover and refrigerate for 30 minutes.
1. Preheat oven to 350 degrees F Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Set aside.
 2. In a medium bowl, combine the mustard, honey, corn syrup, and dried onion flakes. Remove half of sauce, cover and refrigerate to serve later.
 3. Heat oil in a large skillet over medium heat. Place the chicken in the skillet and saute for 3 to 5 minutes per side, or until browned. Remove from skillet and place into a 9x13 inch baking dish. Apply the honey mustard sauce to each breast, then layer each breast with mushrooms and bacon. Sprinkle top with shredded cheese.
 4. Bake in preheated oven for 15 minutes, or until cheese is melted and chicken juices run clear. Garnish with parsley and serve with the reserved honey mustard sauce.
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