



Kilowatt Korner

JULY 2021

WREA hopes everyone enjoyed Meeker's festive and patriotic 4th of July weekend celebration. Thank you to everyone who works so hard to make Range Call one of the best weekends of the year.

Summer is in full swing with lots of important dates on the calendar. Please don't forget that WREA Director Petitions for one Town of Meeker and one Rural director seat are due back **July 8, 2021**. Ballots will be mailed in early August with the election on September 8, 2021. Also, WREA will host its first ever **Member Appreciation Dinner at the Meekerpalooza on Friday, July 23**. The free barbeque begins at 5:00 pm at the RBC Courthouse followed by great music, member appreciation gifts and the ERMB Recreation & Park District Pickle Ball tournament.

Over the years Colorado Country Life shared many delicious recipes with our membership. In keeping with that fun tradition, WREA will begin to feature local "chefs" and their favorite recipes with the **Kilowatt Chef**. WREA kicks off the **Kilowatt Chef** with one of Meeker's most famous caterers, Christine Halandras. Christine is excited to share two summer favorites including a yummy **Arugula & Watermelon Salad** and a delicious **Dulce de Leche Ice Cream**. **ENJOY!**

Kilowatt Chef

Recipes by Christine Halandras

ARUGULA AND WATERMELON SALAD

A refreshing summer salad with a beautiful presentation!

- 1/4 cup orange juice (can be substituted with 2 tablespoons frozen orange juice concentrate)
- 1/4 cup lemon juice—about 2 lemons, plus some zest
- 1/4 cup minced shallots (still tastes great with no onions, if you are not an onion fan)
- 2 tablespoons honey
- 1/2 cup olive oil
- 1 teaspoon kosher salt and 1/2 teaspoon pepper

Mix dressing ingredients.

Place 6 cups arugula on a platter. Top with 5-6 cups cubed watermelon, 12 oz. cubed feta cheese, and 1 cup julienned fresh mint.

Pour dressing over salad. Do not stir.

DULCE DE LECHE ICE CREAM

An easy and fun family favorite!

- 1 Tablespoon butter
- 2 Tablespoons brown sugar
- 1 cup chopped pecans

Melt the butter in saucepan. Add pecans and cook 1 minute, stirring constantly. Remove from the pan and place on parchment paper to cool. While it is cooling, mix:

- 1 can Dulce de Leche canned condensed milk
- 8 ounces whipped topping, such as Cool Whip (fat free works great)
- 1 teaspoon vanilla

Add together and mix gently until incorporated.

Fold in cooled pecans.

Freeze in loaf pan or any metal or plastic freezer proof container. Christine recommends freezing in a pretty metal bowl so that it can go directly to the table.

