

Creative Living with Sheryl Borden

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“Celebrating our 41st Season”

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COME SEE ME

If you have time and would like to read my blog, you can go to: <http://sherylborden.wordpress.com/>

I would also like to invite you to “like” me on my [Creative Living with Sheryl Borden Facebook page](#). If it’s easier, just type in “**Creative Living with Sheryl Borden**” in the Search Window, and it’ll bring it up.

When August starts rolling around, I begin to think of school starting and the various county and state fairs in our viewing area.

When the University students return to campus, they also bring such excitement with them. We begin having our “Back to School” meetings and the annual breakfast to meet new staff and faculty. It’s just an invigorating time of the year. I’m looking forward to meeting my new student crew for the Fall semester.

Even though I don’t start taping until the first week in September, I’m contacting companies and individuals right now about the possibility of them being on the show. If any of you have ideas for guests, please don’t hesitate to let me know. I’d love to contact them and see if they might be interested in coming. Just email me their contact information, and I will take it from there.

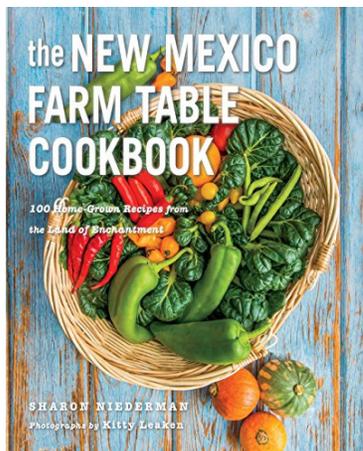
I have just completed the newest Creative Living booklet and it will be posted on the website the last week in August (the series begins in September.) The booklet is divided into five different categories: Home, Hearth & Health, Sewing and Fashion, Foods & Nutrition, Crafts and Miscellaneous. If you are interested in looking through some of our previous booklets, you can go to: <http://kenw.org/creative-living-booklets> and download any part you are interested in.

As I mentioned before, I look forward to the Roosevelt County Fair here in Portales, NM. This is one of the oldest county fairs in the Land of Enchantment. I enjoy having the opportunity to see what people have been up to. I also get some new ideas for topics to feature on Creative Living. If you attend any county or state fairs, let me know what really “caught your eye!”

One of my guests last year featured some recipes from a cookbook called “The New Mexico Farm Table Cookbook”

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by Sharon Niederman. I've enjoyed browsing through it, looking for unusual recipes and drooling over the beautiful photographs by Kitty Leaken. If you haven't seen it, it's available on Amazon.

It features 100 home-grown recipes from the Land of Enchantment. Besides the

wonderful recipes, I really enjoyed reading about the different businesses that were featured, along with a brief history, and some recipes they were "famous" for. The one that caught my eye was Old Town Farm Bike in Coffee in Albuquerque, NM so I dug deeper. The recipe below is from one of the owners, Linda Thorne, and she says her Quiche Babies are the market's most popular snack. Let me know how you like it.

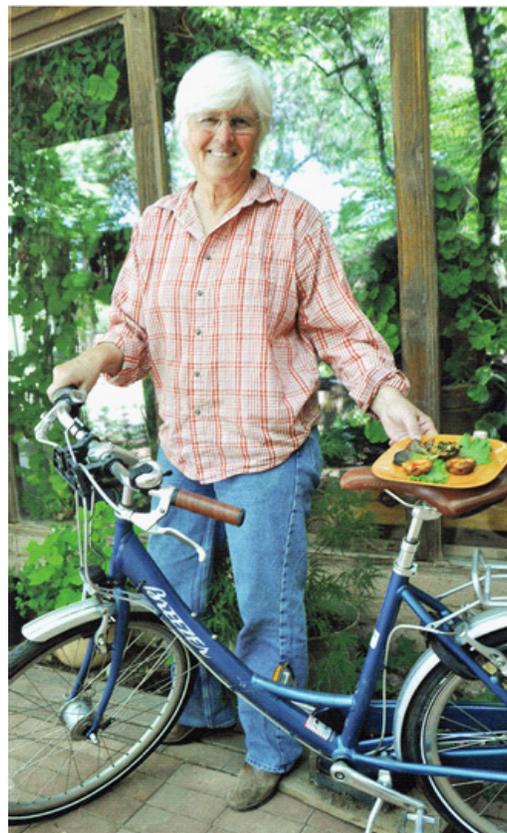
Bike In Quiche Babies (Makes 24 Mini Quiches)

Nonstick spray (Baker's Joy works best - the flour keeps the pastry crisp)

- 2 Tbsp. cornstarch
- 1 large egg
- 1 large egg yolk
- 1/2 cup light cream
- 1/2 cup milk
- 1/2 tsp. salt
- Pinch of freshly grated nutmeg
- Grated Parmesan cheese
- Goat cheese
- 1 16-oz. pkg. refrigerated puff pastry, thawed for 1 hour or overnight
- All purpose flour, for rolling

Filling - choose one or mix and match: green chile, spinach, caramelized onion, or roasted red peppers - whatever you like, in any combination.

Preheat the oven to 400° F. Using nonstick spray, spray the cups of a 24-count mini muffin tin. In a large bowl, while whisking the cornstarch, add the egg, egg yolk, and cream, whisking until mixed completely.



Old Town Farm Bike in Coffee. Gardener and cook, Linda Thorne delights in serving her savory baby quiche.

Whisk in the milk, salt and nutmeg. Add the cheeses and mix. Refrigerate until ready to use, then rewhisk. Prepare the puff pastry by rolling out with floured rolling pin and cutting into 2-inch squares. Line each of the prepared muffin cups with a pastry square. Put 1 tablespoon of your filling in each muffin hole. Fill to the top with the cream mixture. Bake for 18 to 23 minutes. Watch closely so they do not overcook! Serve hot or warm. May be made in advance and frozen for the short term.

Enjoy!