# Hoedowners Sundae Dance

# August 8, 2015

## Recipe for "Sundae Dance"

## Ingredients:

- 1 Hoedowner Dance
- 1 Guest Caller Darrell Kalmbach
- 1 Guest Cuer Randy Lewis
- Plenty of Hoedowners
- Plenty of Visitors



Aloha Grange, 185th and TV Highway,

www.hoedowners.info

## Mix above ingredients with

- 1 hour of Plus and Phase III Rounds, 7:00 8:00
- 2 hours of Mainstream and Phase II Rounds, 8:00 10:00
- 1 Refreshments with Ice Cream Sundaes at 10:00 p.m.



### **New Recipe**

#### **Butterscotch Sauce**

### **Ingredients:**

- 1 1/2 cups light brown sugar, packed
- •4 tablespoons butter
- •1/3 cup Lyle's Golden Syrup\* or light corn syrup
- •3/4 teaspoon vanilla
- •1/2 cup heavy cream

#### **Directions:**

In a medium saucepan over medium heat, bring the brown sugar, butter, and syrup to a boil. Boil for 3 minutes or until smooth, stirring occasionally. Remove from heat and stir in the vanilla and cream. The sauce will thicken as it cools. Warm the sauce in in the microwave oven for about 1 minute on 50% power to use for ice cream or dessert sauce.

