

Hoedowners Knobby Knees Sundaes Dance August 13, 2016

Recipe for “Knobby Knees Sundae Dance”

Aloha Grange, SW 185th and TV Hwy

www.hoedowners.info

Ingredients:

- **1 Caller - Stephen Noseck**
- **1 Cuer - Randy Lewis**
- **Plenty of Hoedowners**
- **Plenty of Visitors**
- **1 hour of Plus and Phase III Rounds,
7:00 - 8:00 p.m.**
- **2 hours of Mainstream and Phase II Rounds,
8:00 - 10:00 p.m.**



Stephen Noseck

Directions:

Vigorously mix above ingredients. At 10:00 p.m. serve with ice cream and toppings!

You can't buy Happiness, but you can get an Ice Cream Sundae at the Hoedowners Dance and that's kind of the same thing.

Lemon Sauce Ingredients:

- 1 cup orange juice
- 1 1/2 tablespoons arrowroot powder
- 2 tablespoons lemon juice
- 1/3 cup honey
- 2 teaspoons lemon zest

Directions:

In a small saucepan over low heat, whisk together the orange juice and arrowroot powder. Whisk in lemon juice and honey, and cook stirring until thickened. Stir in the lemon zest and serve.

This is a tasty lemon and honey sauce that can be served with ice cream, cakes, and other desserts. Pineapple juice may be used in place of the orange.

