**NEWSROOM:** News@yankton.net

Grab n' Go Popcorn Balls

1 (10-ounce) bag mini marshmallows

3/4 cup Blue Diamond Oven Roasted Sea Salt Almonds

In large Dutch oven, heat oil and popcorn over medium heat. Cover

pop, continue shaking pan until popping slows down and all kernels

with lid, shaking pan occasionally to coat kernels. Once you hear first

In large saucepan, heat butter over medium-low heat, until melted.

Add marshmallows and mix until fully melted. Add cooked popcorn.

Gently stir until popcorn is evenly coated with marshmallow mixture. Add almonds and chocolate chips, and continue to stir until incorporated into mixture. Remove pan from heat, and let cool for few

Moving quickly, mold popcorn-marshmallow mixture into balls

with hands. (Washing hands with water will help ensure mixture won't stick.) Place balls on parchment paper, and let cool. Store in

1 tablespoon canola oil

1/2 cup chocolate chips Sea salt, for garnish

minutes. Sprinkle with sea salt.

airtight container or bag.

1/2 cup popcorn 6 tablespoons butter

have popped. Set aside.

Servings: 12

## With Game Day Snacks

SCORE BIG

¬ he game is on, and your home is filled with friends decked out in those familiar colors, ready to cheer their team to victory. Now there's only one more thing you need to make this game day gathering great — a feast of delicious, easy to enjoy goodies.

Whether your team consists of spice fanatics or sweets enthusiasts, Blue Diamond offers a huge variety of delicious snack almonds perfect for every preference or craving. Complete your game day spread with delicious dips — and don't forget the dippers. Add variety and color with sliced up carrots, bell peppers and broccoli to serve alongside tasty Blue Diamond Nut Thins, a perfect, crunchy dipper that's also

Get in the game with these recipes and more by visiting www.bluediamond.com.

### Blazin' Buffalo Potato Skins

Servings: 6-8

- 3 pounds small russet potatoes
- Olive oil cooking spray cup shredded reduced-fat or regular Monterey Jack cheese
- cup shredded rotisserie chicken
- 1/4 cup buffalo wing sauce 1/2 cup crushed Blue Diamond
- Hint of Sea Salt Nut-Thins
- 1/3 cup chopped Blue Diamond Smokehouse Almonds
- 1/2 cup light sour cream
- 1/4 cup sliced green onion tops

Preheat oven to 450°F and line baking sheet with foil. Rinse potatoes and pat dry; pierce with fork or sharp knife. Place in large microwave-safe bowl; cover and microwave on HIGH for 15 minutes or until potatoes are soft when gently squeezed. Remove and let cool slightly.

Cut in half and scoop out potato leaving 1/4-inch rim of potato inside skin. Place on prepared baking sheet and spray both sides of potato skins liberally with cooking spray; bake for 15 minutes to crisp.

Sprinkle equal amounts of cheese into each skin. Stir together chicken and wing sauce and spoon over cheese. Top with nut chips and almonds and bake for 5 minutes more. Add dollop of sour cream to each and sprinkle with green onions. Serve with and additional wing sauce, if desired

## **Bacon Avocado Dip**

Servings: 1 cup

- 1 large avocado, peeled and mashed 1/2 tomato, seeded and chopped
- 1/3 cup Blue Diamond Jalapeño Smokehouse Almonds,
- chopped cup diced red onion
- strips cooked bacon, roughly chopped 2 tablespoons sour cream
- 1 teaspoon minced garlic
- Juice of 1/2 lime Salt and pepper, to taste

In small bowl, mix all ingredients. Serve with tortilla chips or your favorite flavor of Nut Thins.





## Honey Dijon Pretzel Chicken Tenders

- package (about 1 1/4 pound) chicken tenders
- egg, whisked
- tablespoon Dijon mustard teaspoon garlic powder
- Salt and pepper cup crushed pretzels
- cup crushed Blue Diamond Honey Dijon Almonds

In small bowl, coat raw chicken with egg, mustard and spices. Let

marinate in refrigerator for 20 minutes. Preheat oven to 375°F.

Mix pretzels and almonds, and spread on large plate in even layer. Coat each chicken tender in pretzel-almond mixture, then place on greased baking sheet. Bake for 20 minutes, or until chicken is



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The family of Phyllis Aune would like to thank the many acts of love and kindness that have been shown to our family at this difficult time. Our sincere thanks to all who helped in so

I took his hand when I heard him call, I turned my back and left it all. I could not stay another day, to laugh, to love, to work or play. Tasks undone must stay that way. I found peace at the close of the day. If my parting has left a void, then fill it with a remembered joy. A friendship shared, a laugh, a kiss, and yes these things I too will miss. I wish you the sunshine of tomorrow.

Do not be burdened with times of sorrow. My life's been full, I have savored much. Good friends, good times and a loved one's touch. Perhaps my time seemed all too brief. don't lengthen it now with undue grief. Lift up your heart and share with me, God knew it was time and he wanted me now;

ing friends that helped us through ing friends that helped us through this time of loss. Phyllis struggled He has set me free for many years, but we never gave up. We are forever grateful for the good

I'm Free Don't grieve for me for now I'm free, I'm following the path God laid for me.

many ways. Your phone calls, the food brought to our homes, your attendance at the services, your beautiful floral arrangements and memorials have meant more to us than we can ever begin to put into words. A special thank you to the Wintz family. Your guidance and friendship will never be forgotten. Thank you to Father Mark and the wonderful members of Sacred Heart Catholic Church for the beautiful service and the nide luncheon served following the service. Thank you, Vickie Konken for your special music. We are truly blessed to have so many car-

times we shared. Phyllis truly loved her family and friends. Her journey on Earth is over and peace is finally hers. God bless each of you.

Dave, Adam & Eric Aune and the Aune & Jansen families

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