
1 lb. mini frankfurts
2 Tbsp. butter, melted

1 Tbsp. soy sauce
2 Tbsp. Vermont maple syrup

Combine butter, soy sauce and maple syrup in frying pan. Score frankfurts, or cut into pieces and add to simmering sauce. Stir until meat is coated and simmer until sauce is dark and slightly thick. The longer these are heated, the better they are. (Originally printed in 'Across the Fence Après Ski Recipes' 1980's)

¼ cup butter
4 oz. can sliced mushrooms (drain and
reserve liquid), or 8 oz. fresh mushrooms
½ cup chopped onion
3 Tbsp. flour
½ tsp salt
Dash of pepper

Dash of Cayenne pepper
3 cups milk
2 cups cubed cooked pork or ham
8 oz. wide egg noodles
Grated Parmesan cheese
Cheddar
Paprika to taste

Melt butter in a 2qt. saucepan and sauté onion and mushrooms until tender. Blend in flour and seasonings and then add milk and liquid from mushrooms. Cook over medium heat, stirring constantly, until sauce thickens. Add cooked meat and remove from the heat. Preheat oven to 400 F and butter a 2