

TRY THESE *HOLES*-INSPIRED RECIPES



MISS KATHERINE'S CANNED SPLOOSH

This will make spiced peaches, like the ones Miss Katherine made in *Holes*. If you want a Sploosh more like the kind Zero found (Miss Katherine's spiced peaches 150 years later), you can crush or puree the peaches after peeling and pitting them, add them to the syrup while it's simmering, then fill the jars with the mixture all at once.

Ingredients:

2 cups water	2 teaspoons whole cloves
2 cups sugar	4 pounds fresh peaches (about 10 - 12 medium size)
3 cinnamon sticks	

Directions:

1. In a saucepan, combine water, sugar, cinnamon sticks, and cloves, and bring to a boil. Reduce heat and simmer for 25 minutes.
2. In a large pot, boil 4 pint size canning jars, 4 canning jar lids and 4 canning jar rings, to sterilize. Boil for 3 minutes. Turn off heat, and remove lids and rings from pot and place on a clean towel or paper towels. Keep jars in water until ready to use.
3. Wash and peel peaches. Cut in halves and remove pits. Remove jars from water and fill with peach halves.
4. Strain the water/sugar mixture, removing cloves and cinnamon sticks, but saving the rest (the syrup). Pour enough syrup into each jar of peaches so that it fills the jar to within 1/2 inch of the top. Wipe rims of jars with a clean, damp cloth or paper towel to remove any spilled syrup. Place lids and rings on jars and tighten rings.
5. Place jars in the boiling water bath (large pot filled with enough water to cover jars), and boil for 20 minutes. Turn off heat and remove jars from canner, placing on clean towel until they cool. Lids will *pop* when they are sealed.

INSTANT SPLOOSH

For an easy and quick version of Sploosh, try this out.

Ingredients:

4 lbs peaches	3 lb brown sugar
1 cup vinegar	1 tsp ginger
1 tb cinnamon	1 tsp salt
1 tb cloves	1/8 tsp cayenne pepper

**Directions:**

1. Halve and pit the peaches. Boil peach halves in water until they are tender and warm.
2. Mix the rest of the ingredients together in a pot, and simmer to make a spiced syrup.
3. When peaches are ready, drain them, and add peaches and syrup in a blender. Mix until you have a pureed, peachy substance.
4. Put the Sploosh in a mason jar, or eat right away.

**CAMP GREEN LAKE ONION DIP****Ingredients:**

- 2 tablespoons olive oil
- 1 1/2 cups diced onions
- 1/4 teaspoon kosher salt
- 1 1/2 cups sour cream
- 3/4 cup mayonnaise
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground white pepper
- 1/2 teaspoon kosher salt
- Green onions for garnish (optional)

Directions:

1. In a sauté pan over medium heat, add oil.
2. When the oil is hot, add onions and salt. Cook the onions until they are caramelized, about 20 minutes.
3. Remove from heat and set aside to cool.
4. Mix the rest of the ingredients together in a medium bowl, and then add the cooled onions.
5. Refrigerate and stir again before serving. Top with green onions if using.