



Kilowatt Korner

JANUARY 2022

WREA is excited to begin 2022 by taking some extra time to listen to our members through our 2022 Member Survey. Randomly selected members will receive a postcard in the mail with details on how to fill out an online survey. There will also be follow-up phone calls to those who don't complete the survey online. Please call WREA at 970-878-5041 if you have any questions.

While **Safety and Reliability** are WREA's top priorities, we are also focused on maintaining reasonable electric rates. **WREA is proud that our member's cost of electricity has remained the same since 2018.** Rate stability is important for our membership as so many other costs continue to rise. WREA also encourages our members to take full advantage of **WREA's Energy Efficient Rebates**. Rebates have expanded to include Induction Cooktops, Smart Thermostats and Electric Riding Lawn Mowers. Don't forget LED lighting rebates, electric heat pumps, water heaters and outdoor power equipment. Check out all the Rebate information at www.wrea.org or call WREA for more details.



Kilowatt Chef



With Wendll's Chef Bobby

Whether it be movie night, your favorite college basketball game, or the upcoming February 13th Superbowl LVI, Guacamole is always a crowd favorite. This month Wendll's "Chef" Bobby shares his "Bobby Style" Guacamole and Butterscotch Brown Sugar Oatmeal Cookies with our members.

BOBBY STYLE GUACAMOLE

- 4 Haas avocados
- 1/2 fresh roma, diced small
- 1/2 medium white onion, diced small
- 1/2 jalapeño, seeded and ribbed, diced
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- Squeeze of fresh lime
- Pinch of crushed red pepper flakes
- Dollop of sour cream

Using a fork, smash up the avocados, then start adding and mixing! Guacamole is a bright and fun appetizer and looks great when served with Blue Corn Chips. Wash and utilize one of the avocado pits – place in the middle of the bowl – to help retain freshness.

And don't forget the sweet treats!

Top off your game or movie night with one of Wendll's most requested cookies, Wendy's famous Butterscotch Brown Sugar Oatmeal Cookies. You can modify this recipe (as Wendy tends to do) to make them fluffier and a little less crunchy.

BUTTERSCOTCH BROWN SUGAR OATMEAL COOKIES

- 1 cup butter
 - 2 cups brown sugar
 - 3 medium eggs
 - 1 1/2 teaspoons vanilla extract
 - 1 1/4 cups flour
 - 3 cups oatmeal
 - 1 teaspoon baking soda
 - dash of baking powder
 - 1 teaspoon cinnamon
 - 2 cups butterscotch chips
 - 1/2 cup pecans (if you like)
- Add butter, brown sugar, eggs and vanilla to a large mixer bowl and let 'er rip until nice and smooth and all butter is incorporated.
- Mix flour, oatmeal, baking soda, baking powder and cinnamon separately with a spoon, then slowly add to the mixer.
- Lastly, add butterscotch chips and pecans (if desired.)
- Bake at 375 degrees F for 8 to 10 minutes or until golden brown.
- Stand back and hope you can get them cooled off before they are all gone!

When not roasting coffee beans, making guacamole at Wendll's or photographing Meeker's many sporting events, Bobby Gutierrez moderates the Coffee with Coaches podcast. Coffee with Coaches highlights athletic and extracurricular activities from MHS students, coaches, and alumni. Thanks to the *Rio Blanco Herald Times*, Lucas Turner, Bobby Gutierrez, Tiffany Jehorek and Rich Klinzmann for all your work with Coffee with Coaches.