



Kilowatt Korner

AUGUST 2021

Thank you to everyone who came out to enjoy WREA's first ever Member Appreciation event on July 23, 2021. It was an amazing evening filled with great food, free gifts, good music, pickle ball, a farmers market and rotten tomatoes with Meeker Arts and Cultural Council; it was so much fun and a great collaboration. Thank you to Meeker Lion's Club, Meeker Chamber of Commerce, ERBM Recreation & Park District, MACC, farmers market vendors, Town of Meeker, Rio Blanco County and Mexican House. Most importantly, it was a great reason to get together as a community, catch up with old friends and even meet a few new folks.

WREA's Annual Meeting will be held in video format again this year. The Notice of Election and ballots will be mailed out to members the week of August 9, 2021. The ballots include the election of one director from the Town of Meeker and one from the Rural District as well as a vote on proposed bylaw amendments and the approval of the Annual Meeting minutes from 2019 and 2020. Member participation in the Annual Meeting is essential to our cooperative's success and we encourage all our members to vote in this year's all mail-in ballot election. WREA is proud of our long standing tradition of strong member participation in our Annual Meeting.

WREA was excited with the positive response to our inaugural Kilowatt Chef. Thanks to everyone who liked and shared July's recipes. WREA is pleased to showcase a variety of culinary experts with this month's Kilowatt Chef, Sophia Goedert, and two of her summer favorites!

Kilowatt Chef

Recipes courtesy of Sophia Goedert

WEST TENTH STREET BROWNIES

Makes one 9x13x2 inch pan, or about 24 2-inch brownies

- 16 tbsp. (2 sticks) unsalted butter
- 3 oz. unsweetened chocolate, cut into 1/4 in. pieces
- 4 large eggs
- 1/2 tsp. salt
- 1 tsp. vanilla extract
- 2 c. sugar
- 1 c. all-purpose flour
- 1 c. (a 6 oz. bag) semisweet chocolate chips
- 4 oz. (about 1 c.) coarsely chopped pecan or walnut pieces

Grease and flour 9x13x2 in. pan or line with parchment paper. Preheat oven to 350 degrees. Melt butter over medium heat, then remove from heat and add unsweetened chocolate. Let stand 2 minutes, then whisk, returning to low heat if chocolate has not fully melted. In a separate bowl, mix eggs, salt and vanilla. Whisk in sugar, then chocolate/butter mixture. Fold in flour. Let cool to room temp., then fold in chocolate chips and nuts. Bake 30-35 mins. or until a toothpick inserted in center comes out clean. Cool completely or refrigerate prior to cutting.

GRILLED BEEF ROLLS WITH SCALLION SOY DIPPING SAUCE

Makes 2.5 dozen

- 1 c. low-sodium soy sauce
- 1/2 c. packed light brown sugar
- 2 lb. beef tenderloin, well trimmed
- kosher salt and freshly ground black pepper
- 4 scallions, greens cut into 3 in. lengths and sliced lengthwise, whites cut into 1/8 in. rings
- 3 bell peppers (green, red, yellow), cut into matchsticks
- 1 tsp. olive oil

In a small bowl, whisk soy sauce and brown sugar until sugar dissolves. Set aside. Cut tenderloin crosswise into 1/4 in. thick slices. Place slices between plastic wrap and use meat pounder to pound into a roughly rectangular shape, about 1/8 in. thick. Dip slices into soy sauce mixture, then sprinkle with salt and pepper. Add 2 pieces of scallion and 1 piece of each color pepper, then roll up lengthwise and secure with toothpicks. Lightly brush with oil, then grill or broil until medium rare. Bring remaining sauce to a boil over medium heat, then garnish with scallion rings and serve on the side.

