



Kilowatt Korner

OCTOBER 2021

The changes in the season are upon us with the switch from brilliant fall colors to early season snow. Congratulations to Meeker High School for a fantastic Homecoming Parade last week which honored America's heroes in healthcare, law enforcement, and the military. It's an exciting time for all of Meeker's fall athletic teams. Great job and good luck as you head to post season play!

WREA is looking forward to Meeker's Pumpkin Eats & Treats at the RBC Courthouse on Saturday October 30th. Halloween celebrations begin at the Courthouse at 3 pm with the Costume Parade at 4:30 pm. WREA will be there in our Old Orange Truck handing out glowsticks! Daylight savings is also right around the corner on Sunday November 7th.

Don't forget electric rebate options at <https://wrea.org/rebates> as you wrap up fall chores and look ahead to winter. WREA has received several recent inquiries about rooftop solar and WREA's Net Metering policy. The WREA Net Metering Policy and Application can be found at <https://wrea.org/net-metering>. Please call WREA if you have any questions about solar in general or WREA's Net Metering policy. Please also check out WREA's White River Solar leasing program at <https://wrea.org/solar>. The White River Solar leasing program is an easy way to access local solar without the upfront costs of rooftop installation.

WREA is excited to share a yummy recipe for White Chicken Chili from Town of Meeker Administrator Mandi Etheridge and a delicious Pumpkin Bread Rolls with Cinnamon Butter from Meeker High School's second year culinary students in the Baking & Pastry Class taught by Brenda Mullins-Hummel.

Happy Halloween and Enjoy this wonderful Fall Season.

Kilowatt Chef

CROCKPOT WHITE CHICKEN CHILI

By Town Administrator Mandi Etheridge

- 3 boneless skinless chicken breasts, chopped into 1" cubes
- 4 cups chicken broth
- 2 (15 oz) cans Cannellini beans, drained and rinsed
- 1 (4 oz) can chopped mild green chilis
- 4 cloves garlic minced
- ½ yellow onion, diced
- 1 teaspoon cumin
- ¾ cup milk
- 2 tablespoons butter, melted
- 2 tablespoons flour
- 2 tablespoons chopped cilantro
- ¼ teaspoon white pepper

Spray slow cooker with cooking spray. Add diced chicken, beans, chili, garlic, onion, and cumin. Pour vegetable broth over the top. Cover and cook on HIGH for 4 hours or on LOW for 6-8 hours. One hour prior to serving, whisk butter, flour and milk together and pour into slow cooker, stirring gently to incorporate. Place lid back on slow cooker to finish cooking time. Sprinkle with chopped cilantro before serving.

PUMPKIN BREAD ROLLS WITH CINNAMON BUTTER

From the MHS Second Year Culinary Class taught by Brenda Mullins-Hummel; recipe by Tessa Arias

For the bread:

- 1 packet (2 ¼ teaspoons) instant yeast
- 1 cup whole milk, scalded and cooled to lukewarm
- ¼ cup granulated sugar
- 3 tablespoons unsalted butter, melted
- ½ cup pumpkin puree
- 2 large eggs, divided
- 1 teaspoon salt

- 3 ¾ cups all-purpose flour
- Sliced pecan pieces, for the "stems"

For the butter:

- 1 stick unsalted butter, room temp
- ¼ cup (31 grams) powdered sugar
- ¼ cup (84 grams) honey
- 1 teaspoon ground cinnamon

For the bread rolls:

1. In the bowl of an electric mixer fitted with the dough hook, stir yeast, milk, sugar, butter, pumpkin, one egg, and salt until well combined. Gradually add the flour and knead on medium-low speed until the dough pulls away from the sides of the bowl. Turn off the mixer and let the dough rest for 3 to 5 minutes. Continue to knead the dough on medium-low speed for another 5 minutes, or until the dough is soft and smooth. If it seems too sticky, add more flour, 1 tablespoon at a time.
2. Transfer the dough to a large greased bowl. Cover the bowl with plastic wrap and let the dough rise until doubled in size, about 45 minutes to 1 hour.
3. Punch the dough down and turn it out onto a lightly floured work surface. Divide the dough into 15 equal pieces and shape into balls. Use the palm of your hand to flatten each ball slightly. With a paring knife, cut 8 slices around each ball, being careful not to slice all the way into the center, to make the pumpkin shape. Cover and let rise until doubled in size, about 45 minutes to 1 hour.
4. Meanwhile, preheat the oven to 350°F. Using the wooden end of a small utensil or your finger to poke an indentation in the center of each roll to create a space for the "stem." In a small bowl beat the remaining egg with 2 teaspoons of water and brush all over the rolls. Bake the rolls for 15 to 20 minutes, or until golden brown. Place a sliced pecan piece into the indentation of each roll.

For the cinnamon butter:

1. In the bowl of an electric mixer fitted with the whisk attachment, beat the butter for 30 seconds, or until pale in color. Add the powdered sugar, honey, and cinnamon and beat until well combined, light, and fluffy, about 1 to 2 minutes. Serve immediately or store, covered, in the fridge for up to 1 week. Bring to room temperature before serving.
2. Serve the rolls warm with the cinnamon butter

