

## Apple-Sweet Potatoes Casserole

- 1 can sliced apples or apple pie filling
- 1 can sweet potatoes – drained
- 1 sm can crushed pineapple – drained
- ¼ c brown sugar
- ½ c raisins (cooked in small amount of water)

Combine all ingredients and bake at 350 for 20-30 minutes or until light brown.

Nancy Gillenwater

## Apricot Barbequed Chicken

- 3 lb chicken – cut up
- 2 Tbsp lemon juice
- ½ c apricot preserves
- 2 Tbsp fine grated onion
- 8 tsp Worcestershire sauce
- 1 Tbsp mustard

Prick skin of chicken with fork. Mix ½ of Worcestershire sauce and ½ of lemon juice. Baste chicken and set aside, minimum of 15 minutes. Combine apricot preserves, mustard, onion and remainder of Worcestershire sauce and lemon juice and cook for 5 minutes. Place chicken in foil lined pan, skin side down. Bake 350 for 30 minutes; then grill 20-30 minutes or bake in oven.

Nancy Gillenwater

## Angel Hair Spaghetti

1 lb angel hair spaghetti, al dente  
¼ tsp Italian sausage  
    or diced chicken breast plus ¼ tsp oregano and ¼ tsp fennel  
2 Tbsp olive oil  
Basil or Parsley  
1 Italian-style pepper, fried in olive oil  
2 cloves garlic, chopped  
½ tsp salt  
Romano cheese

Sauté the sausage, drain off fat and set aside. Add the olive oil to the skillet or wok. Add salt and the garlic. Heat briefly and add the spaghetti and stir-fry. Toss in the meat and pepper, stirring until mixed. Remove from heat. Sprinkle with basil or parsley and serve warm, sprinkling with Romano cheese as desired.

*Ralph Lyon*

## Autumn Supper

Place following ingredients in layers in a 9x13" dish.

Sliced potatoes  
Sliced onions  
Chopped celery  
Can of sliced carrots (sliced fresh carrots can also be used)  
Can of French style green beans (drained)  
Cover with 1 lb crumbled uncooked hamburger  
Salt and pepper to taste  
Can of cream of celery soup  
Can of tomato soup

DO NOT stir soups into mixture, just add to top. (The two soups can be mixed together before spreading on top.) Cover and bake at 350° for approximately 3 hours. Keep covered until last 15 minutes, uncover and let brown.

*Dori Bishop*

## Barbequed Spare Ribs

2 Tbsp butter  
1 tsp pepper  
8 tsp sugar (1/4 c)  
2 tsp mustard  
8 tsp Worcestershire sauce  
1 c chopped onion  
2 tsp paprika  
1 c catsup  
1/2 c white vinegar  
1 tsp tobasco sauce  
1/2 c water

Combine and bring to a boil. Pour over ribs.

2-4 lbs country style spare ribs. Cut ribs in desired number of pieces. Season with salt, pepper and paprika. Brown in Crisco and place in roasting pan. Pour boiling sauce over meat and roast (uncovered) at 350 until done. Approximately 2 1/2 - 3 hours. Baste often.

Dixie Striker

## Beef and Noodles

3-4 (#2 1/2) cans beef  
8-10 lbs Kluskie Noodles  
1 large can mushroom soup  
2 large cans mushrooms  
5- beef broth  
1 1/2 gallon water (more may be needed)  
1/2 cup onion, 1/2 cup celery (blended)  
Beef bouillon (to taste)  
Pepper  
Butter Buds

*Marilyn Koons*

## Beef and Tater Bake

6 lbs ground lean beef  
4 cups soft bread crumbs  
4 beaten eggs  
2 cups chopped onion  
1½ cups ketchup  
1 tsp salt  
½ tsp pepper  
12 cups mashed potatoes  
3 cups shredded cheddar cheese (or American cheese)

Mix and press into pan all ingredients except potatoes and cheese. Bake at 350° for 30 minutes. Draw off fat.

Mix potatoes and cheese. Spread over meat. Sprinkle with more cheese. Bake for 20 minutes.

*U. M. Women*

## Bratwurst-Sauerkraut Balls

3 lbs bulk bratwurst  
4 c flour  
2 eggs – slightly beaten  
2 c bread crumbs  
4 c milk  
4 lbs sauerkraut (well drained and coarsely chopped)

Brown bratwurst in fry pan, add milk and flour and cook until fluffy. Turn into pan to cool. Stir in sauerkraut. Shape into bite sized balls and roll into flour, slightly beaten egg and coat with bread crumbs. Fry in deep fat until browned. Drain well.

Ladies of the Elk

## **Brats with Sauerkraut**

8 uncooked bratwurst  
1 14 oz can sauerkraut rinsed and drained well  
2 medium apple, peeled and finely chopped  
3 bacon strops, cooked and crumbled  
¼ cups packed brown sugar  
¼ cups finely chopped onion  
1 tsp ground mustard  
8 bratwurst buns split

Place bratwurst in a 5 quart slow cooker.

In a large bowl combine the sauerkraut, apples, bacon, brown sugar, onion and mustard. Spoon over bratwurst. Cover, cook on low 6-7 hours or until bratwurst is no longer pink. Place bratwurst in buns, using a slotted spoon top with sauerkraut mixture.

*Janet Ludman*

## **Breakfast Casserole**

6 to 8 slice bread (remove crust), butter both sides and lie in bottom of a 9 x 12" greased casserole pan. Take bulk sausage and cook and drain it. Spread over butter slices. Cover sausage with grated cheddar cheese. Can add cooked onions. Take 6 beaten eggs and add 2 c milk. Pour milk/egg mixture over cheese. Can refrigerate overnight or bake at 350 for 1 hour. Check for doneness after 30 minutes. Can freeze after cooled then reheat at 350 for 1 hour.

Gladys Heminger

## Breakfast Casserole

6 slices white bread (Texas Toast can be used)  
1 lb bulk sausage, browned and drained (can also use bacon)  
6 eggs, beaten  
2 cups milk  
1 tsp dry mustard  
1 tsp salt  
Dash cayenne  
Dash black pepper  
1- 1½ cups sharp cheddar cheese, grated

Mix together eggs, milk, mustard, salt, cayenne and black pepper. In a buttered 9x13", layer bread on bottom, sausage and cheese. Pour egg mixture over all, cover with saran wrap and put in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Bake at 350° for 30-40 minutes.

*Marilyn Koons*

## Broccoli Casserole

2 pkgs frozen chopped broccoli  
1 c minute rice  
½ tsp curry powder  
1 c chicken broth or bouillon  
1 can cream of chicken soup  
½ c miracle whip  
1 pkg shredded cheddar cheese

Cook broccoli in salted water until ¾ done. Add other ingredients using ½ c cheese. Place in casserole. Sprinkle remaining cheese then crushed potato chips. Bake 45 minutes at 350.

*Polly Stuckman*

## Broccoli Casserole

3 pkgs broccoli  
1 cup water  
6 Tbsp oleo  
2/3 pkg Pepperidge Farm Bread Stuffing (or plain bread crumbs)  
2/3 cups nuts (optional)

White sauce:

1 stick oleo  
5 Tbsp flour  
2 chicken bouillon cubes  
1½ cup milk

Cook broccoli and drain. Put in greased casserole. Mix ingredients for white sauce and cook. Pour over broccoli. Heat water and oleo. Pour over stuffing and add nuts. Layer on top of broccoli and sauce. Bake at 350° for 30-40 minutes. \*If using plain bread, top casserole with cheese.

*Marilyn Koons*

## Broccoli and Cauliflower Casserole

3 10oz frozen pkgs of cauliflower and broccoli mixture  
1 sm jar cheese whiz  
1 sm can mushrooms  
1 can cream of chicken or mushroom soup

Cook vegetables according to package directions. Drain. Cook soup and cheese whiz in small saucepan till cheese is melted. Pour cheese sauce over vegetables into a casserole dish. Bake 350 for 30 minutes.

Karen Scott

## Broccoli Crescent Dinner

2 cans Pillsbury crescent rolls  
1 pound ground beef  
1 small onion chopped  
8-10 oz frozen chopped broccoli, drained  
1 can cream of mushroom soup  
8 oz shredded mozzarella cheese

Cook beef and onions, drain off grease. In a 9x13" pan spread one can of crescent on bottom to form a crust. Mix all ingredients together, spread over bottom crust. Add 2<sup>nd</sup> can of crescent rolls for top crust. Bake according to time and temperature on cans of rolls.

*Ellie Rockwell*

## Broccoli – Tuna Casserole

2 cans (6 ½ or 7 oz) tuna or chicken or turkey  
1 c milk  
salt and pepper to taste  
1 pkg 10 oz frozen chopped broccoli – cooked and drained or 10 oz fresh broccoli cooked drained and chopped  
2 tbsp butter or margarine  
2 tbsp flour  
¾ c shredded cheddar or American cheese  
¼ tsp curry  
2 c cooked rice  
½ c sour cream  
cornflake crumbs

Drain and flake tuna and place in a large mixing bowl. In small saucepan, melt butter over med heat. Stir in flour, then add milk gradually. Cook, whisking constantly until mixture comes to a boil. Remove from heat and slowly whisk in cheese. Season with salt, pepper and curry. Let cool slightly. Add broccoli, rice, sour cream and cheese sauce to bowl of tuna and mix gently but thoroughly. Turn into 8 ½ x 10 ½" baking dish. Bake at 350, 20-30 minutes or until bubbly. Can drizzle 3 Tbsp melted oleo over cornflakes and pass hot diluted mushroom soup as a sauce. Can freeze. Makes about 6 servings.

Thelma Hawkins



## Buffet Baked Beans

1 can baked beans  
½ cup chopped onion  
Garlic  
2 Tbsp brown sugar  
1 tsp dry mustard  
2 Tbsp bacon drippings  
1 lb frankfurters, split  
1 can pineapple chunks  
Bacon drippings for top

Combine first six ingredients. Add frankfurters and pineapple chunks.

*Marilyn Koons*

## Cabbage Au-Gratin

Wash and chop 1 medium head of cabbage. Pour boiling water over cabbage and boil 12 minutes. Drain. Place in buttered 2 qt casserole. Make medium white sauce.

4 Tbsp butter  
4 Tbsp flour  
½ tsp salt  
¼ tsp pepper  
2 c milk

Melt butter over low heat. Blend in flour, seasonings. Cook over low heat till smooth and bubbly. Remove from heat. Stir in milk. Bring to boil stirring constantly. Boil 1 minute. Remove from heat and stir in ¾ c Velveeta cheese. Cook on low heat till cheese is melted. Pour over cabbage. Top with bread crumbs. Bake at 350 for 35 minutes.

Sandy Knowlton

## Cabbage Roll Casserole

1½ lbs hamburger  
½ lb sausage  
1 medium onion  
1 can tomato soup  
3 Tbsp converted rice  
2 cups stewed or diced tomatoes  
1 small head cabbage, chopped

Put cabbage in bottom of 9x13" oil coated dish. Cook hamburger, sausage and onion, then drain and put back in pan. Add the tomato soup, rice and tomatoes to meat mixture. Bring to a boil. Then pour hot mixture over cabbage. Cover and bake at 350° degrees for two hours. Stir up and serve. Good over mashed potatoes also.

*Sandy Young*

## Calico Beans

Brown 1 lb hamburger and 1 onion. Mix ½ c catsup, 1 tsp dry mustard, 2 Tbsp vinegar, ¾ c brown sugar, 1 can #2 lima beans, 1 can #2 kidney beans, 1 large can pork and beans. Combine and put in crock pot or bake 1 hour at 300.

Judy Aldrich

## California Vegetable Casserole

2 bags of California blend vegetables – frozen  
1 lb Velveeta cheese  
1 tube Ritz crackers  
1 stick butter

Cook vegetables; drain. Spread in casserole dish. Cube cheese and put over vegetables. Crush crackers. Melt butter and mix with crackers. Spread over top of vegetables. Heat in 350 oven until hot, 20-30 minutes.

Edith Oberlander

## Cheesy Hash Browns

2 lbs frozen hash browns – thoroughly thawed  
½ stick melted oleo

Mix together and set aside.

1 16 oz sour cream  
½ c chopped onion  
1 can cream of chicken soup  
2 c grated cheddar cheese  
1 tsp salt  
½ tsp pepper

Mix. Add to potatoes and pour mixture into 9 x 13” pan. Bake 350 for 1 hour. May ass parsley flakes on top before baking or 2 c cornflake crumbs with ½ c melted oleo.

Phyllis Spengler

## Cheesy Potatoes

32 oz frozen hash brown  
8 oz sour cream  
8 oz Velveeta  
1 stick butter  
1 can cream of chicken soup

Melt butter and cheese in microwave. Add sour cream and soup. Mix with hash browns. Cook in crock pot about 4 hours.

*Marilyn Koons*

## Chicken Casserole

1 chicken – cooked and taken off the bone  
4 cooked chicken breasts  
1 sm can (16 oz) Chinese noodles  
1 can cream of chicken soup  
1 can chicken rice soup  
½ of large can of evaporated milk

Take chicken off the bones and add all the rest of ingredients. Place in glass casserole dish and top with crushed potato chips. Bake at 350 for ½ hour or until bubbly. Can be made ahead and placed in the refrigerator (just bake longer). Serve with a vegetable and hot rolls.

Janet Brown

## Chicken Casserole

3 tall cans chicken  
6-7 lbs macaroni  
2 mushroom soup  
2 chicken soup  
2 celery  
2 fresh onions and dry  
1½ chicken bouillon (McKay)  
2 lbs potato chips

Cook macaroni and drain. Mix mushroom soup chicken soup celery onions and chicken bouillon together add chicken and macaroni. Put in 350 oven for 45 min. 5 minutes before done put crushed potato chips on top. Serves 75+ people.

*Marilyn Koons*

## Chicken Casserole/Pot Pie

4 c shredded cooked chicken  
1/3 c butter  
1/3 c flour  
1 pkg frozen peas and carrots or 1/2 pkg peas and 1-2 cans fingerling carrots  
3 c chicken broth  
1/2 -2/3 c chopped onion  
salt and pepper to taste

Cook onions in butter, add flour, stir in broth and cook until thickened. Fold in chicken and vegetables, salt and pepper to taste. Mix bisquick dumplings and drop on top of hot casserole. Bake until browned at 450 15-20 minutes.

Nancy Gillenwater

## “Chicken and Rice” Casserole

1/3 c flour  
1 tsp paprika  
1 tsp salt  
1/4 tsp poultry seasoning

Put all ingredients into a brown paper bag and shake thoroughly. (this will cover 9-12 chicken thighs depending on size) Shake thigh pieces in bag, 2 at a time and coat well. Place thighs, skin side down, in a 10 x13” baking dish that has a 1/4 c melted butter in it. Bake at 400 for 25 minutes and remove from oven. Remove thighs to a platter.

Add to the hot baking dish

1 c uncooked rice  
1/2 c chopped celery  
1 green pepper – chopped  
3 c hot chicken broth  
1/2 c chopped onion

Sprinkle in some dried parsley. Lay thigh pieces on top about 3 to a line. Bake skin side up, this time, for about 45 minutes at 400. You can use canned chicken broth or the chicken bouillon cubes.

Olive Swanson  
Aunt of Dixie Striker

## Chicken and Shrimp Gumbo

3 lbs chicken, cut up  
1 cup sliced celery, divided  
2 onions, chopped, divided  
3 Tbsp oil  
3 Tbsp flour  
1 small bell pepper, diced  
2- 16 oz stewed tomatoes  
1½ sliced okra  
¼ cup parsley (1 Tbsp dried)  
1 lb shrimp  
3 cups cooked rice  
Few drops of hot sauce as desired

Cook chicken and ½ cup celery and 1 onion until chicken is tender. In skillet brown flour and butter. Add peppers and remaining onions and celery, cook. Add tomatoes to skillet. Add remaining ingredients and add to chicken, cook. Serve over rice.

*Alaina Maples Crall*

## Chicken Squares

4 quarts cubed chicken  
2½ quarts rice cooked  
2½ quarts bread cubes  
1 2/3 chopped celery  
1¼ cup chopped pimento  
20 eggs beaten  
2½ quarts chicken  
5 Tbsp salt  
1½ tsp poultry seasoning

### Gravy:

10 cans cream of chicken soup or mushroom soup  
2½ cans evaporated milk  
Cook in double boiler and add regular milk or broth if too thick. Add cooked frozen green peas to gravy and serve on top.

Serves 50.

*U. M. Women*

## Chicken Wreath

½ cup red bell pepper, chopped  
½ cup broccoli, chopped  
¼ cup water chestnuts, drained and chopped  
6 oz. cooked chicken breast, chopped  
2/3 cup cream of chicken soup  
1 cup (4 oz) shredded cheddar cheese  
2 (8oz) pkgs refrigerated crescent rolls

Preheat oven to 350°.

Chop pepper, broccoli, water chestnuts, onion and chicken with food chopper. Combine all the ingredients except the crescent rolls in your batter ball and mix together well.

Unroll crescent rolls and arrange triangles in circle. Using your large scoop, scoop filling mixture onto widest portion of each triangle. Fold triangle points over and tuck under base. Filling will not be completely covered. Bake 25-30 minutes or until golden brown. Cut into wedges and serve warm.

*Ellie Rockwell*

## Chinese Casserole Dish

½ c chopped onion  
½ c sliced celery  
½ c uncooked rice  
1 lb ground beef  
1 can bean sprouts – with liquid (16 oz)  
1 can undiluted cream of mushroom soup  
1 can water chestnuts (8 oz)  
4 tsp soy sauce  
salt and pepper

Sauté onion and celery in 1 tsp oil in skillet for 5 minutes. Add remaining ingredients. Mix well. Put in 2 qt. casserole dish. Top with 1 can chow mein noodles. Bake at 350 for about 1 hour.

Nancy Heinlen



## Corn Swizzle

1 green pepper – chopped  
1 med onion – chopped  
1 stick oleo

Sauté till tender

1 can cream corn  
1 egg  
1 can whole corn  
1 pkg Jiffy corn muffin mix

Mix together. Top off with 1 pt sour cream, 2 c sharp cheddar cheese. Bake 350 for 30 minutes in 9 x 13” pan.

Esther (Striker) Freguson

## Corned Beef Casserole

1/3 c chopped onion  
1 can cream of chicken soup – thinned with 1 c milk  
1 can corned beef  
broken slices of American cheese

Mix. Cook 8 oz noodles. In buttered casserole put layer of noodles, the meat mixture, etc. Top with crumbs and bake till hot.

Phyllis Spengler

## Delicious Potatoes

4 lbs potatoes cooked and drained  
1 can cream of celery soup  
½ c crushed cornflakes  
3 Tbsp melted butter  
chopped fresh parsley  
1 c chopped onions  
¼ c butter  
1 pt of sour cream  
1 ½ c shredded cheddar cheese  
pimento strips

Shred potatoes. Sauté onions in gutter until tender. Pour over potatoes and cheese. Mix well. Mix sour cream and celery soup together. Place in 13 x 9 x 2" casserole dish. Refrigerate overnight. Sprinkle with cornflakes. Drizzle with butter. Bake at 350 for 1 hour.

Thelma Hawkins

## Delmonico Potatoes

10 med potatoes cooked and diced ( about 6 c)  
½ lb Velveeta cheese – cubed  
1 slice bread – cut in squares  
1 green pepper – chopped  
1 large onion – chopped  
1 ¼ stick of margarine – melted  
1 tsp parsley flakes  
salt and pepper to taste

Mix all together and put in casserole dish. Pour 1/3 c milk over it. Sprinkle cornflakes crumbs on top. Bake for 30 minutes at 350. Can easily be made ahead and put in refrigerator before baking. Reheat cooked casserole in microwave.

Miriam Fauser

## Dried Beef and Noodle Au Gratin

1 4 oz can mushrooms  
1 Tbsp flour  
1 8 oz pkg noodles – cooked and drained  
salt and pepper to taste  
bread crumbs  
2 Tbsp butter  
1 ½ c milk  
½ c grated sharp cheese  
1 9 oz can dried beef  
1 sm jar pimento – chopped

Cook mushrooms in butter for 5 minutes, blend in flour, add milk gradually and cook until thickened. Add cheese and stir until cheese is melted and add pimentos, dried beef and noodles. Pour into baking pan. Sprinkle with fine bread crumbs and bake in a 350 oven for ½ hour. Personal Comment: Instead of using 9 oz of dried beef, I use 2 (2.5 oz) packages smoked beef, chopped.

Naomi K. Cook

## Crock-pot Chicken N Dumplings

4 boneless skinless chicken breasts, cut in small chunks  
2 cans condensed cream of chicken soup  
¼ cup onion, finely diced  
½ cup baby carrots, cut into small chunks  
2 cups water  
2- 10 oz pkgs refrigerated biscuits  
1 chicken bouillon cube

Combine all ingredients, except biscuits, in slow cooker.

Cover and cook on low heat for 7 hours. Thirty (30) minutes before serving tear biscuit dough into 1 inch pieces. Add to your slow cooker; stirring gently. Cover and cook on high for an additional 30 minutes or until biscuit are fluffed up and cooked through.

*Sandy Young*

## **Crock-pot Chicken Stroganoff**

4 skinless boneless chicken breasts (cubed)  
2 Tbsp oleo  
1 pkg dry Italian salad dressing mix  
1- 8 oz cream cheese (cubed)  
1 can cream of chicken soup

Put chicken, oleo and dressing mix into crock-pot. Mix well. Cook on low 5-6 hours.

Add cream cheese and soup. Mix. Cook on high for ½ - 1 hour. Serve over rice, noodles or baked potatoes. Makes 4-6 servings.

*Margie Guttenberg*

## **Crock-pot Pizza**

1½ pounds ground beef  
1 small onion, chopped  
8 oz spiral macaroni, cooked and drained  
1 small can mushroom, stems and pieces, drained  
1 green pepper, chopped  
2- 8oz cans pizza sauce  
1- 8oz pkg shredded mozzarella  
1- 8oz pkg shredded cheddar cheese

Brown beef and onions and drain well.

Layer in crock-pot ½ beef, macaroni, mushrooms, peppers, sauce and cheeses. Then repeat layers ending with cheeses. On low setting cook 3-4 hours. DO NOT STIR.

Other items that can be added are black olives, sliced pepperoni, sweet mild peppers or anything else you like.

*Dixie*

## **Crowd Pleasin' Layered Macaroni Casserole**

1 jar (30 oz) spaghetti sauce  
2 cups uncooked macaroni (cooked and drained)  
16 oz smoke sausage, cut lengthwise in half and sliced thin  
2 cups mozzarella cheese (shredded)  
½ cup cheddar cheese (shredded)

Spread 1 cup spaghetti sauce in 9x13" dish. Add in layers half of macaroni, sausage, ½ mozzarella, rest of macaroni, rest of sauce and rest of mozzarella. Top with cheddar cheese.

Cover with aluminum foil, refrigerate several hours or overnight. Bake uncovered at 350° for 45 minutes. Uncover and bake 10 minutes or until hot and bubbly.

\*Casserole may be baked immediately by baking covered for 35 minutes and uncovered for 20 minutes.

## **Egg Bake**

10 eggs, whisked  
1 lbs cottage cheese  
1 lb Monterey Jack cheese, shredded  
½ cup flour  
1 tsp baking powder  
4 Tbsp butter, melted  
Any combination of sautéed vegetables  
OR 1 lb sausage browned and drained

Mix all ingredients together and bake in 9x13" dish at 375° for 15 minutes, then turn oven down to 350° and bake for 30 minutes.

\*Can make half recipe and put in 8" square pan and bake 10 minutes at 375° and 20 minutes at 350°. Done when a knife inserted in center comes out clean.

*Connie Stickdorn*

## Fillets of Sole in Lemon Parsley Butter

½ c margarine or butter  
2 Tbsp fresh lemon juice  
1 Tbsp snipped parsley  
1/8 tsp pepper  
1 lb sole or flounder fillets, fresh or frozen thawed  
2 Tbsp flour  
¼ tsp salt  
1/8 tsp celery seed

Place margarine in 10" square casserole. Microwave at high (100%) until melted, 45 seconds to 1 minute 30 seconds. Blend remaining ingredients except fish fillets. Coat both sides of fish fillets with butter sauce. Arrange in the baking dish. Cover with waxed paper. Microwave at high (100%) until fish flakes easily in center, 5-6 minutes.

Joan Dilley

## French Toast Egg Bake

1 loaf of bread  
8 oz cream cheese  
½ cup sugar  
½ tsp vanilla  
½ cup chopped pecans, optional  
4 eggs  
2 cups milk  
1 tsp cinnamon  
2 Tbsp melted butter

Cut bread into cubes, place into greased 9x13" pan, microwave, on low power, cream cheese until melted, stirring midway through melting. Stir in half sugar and vanilla into cream cheese. Pour over bread cubes (will not completely cover). Sprinkle nuts over cream cheese layer. Top with remaining bread cubes. In a bowl, beat the remaining sugar, eggs, milk, cinnamon and melted butter together. Pour over bread cubes. Freeze at this point or let sit overnight in refrigerator. Bake at 350° for 35 minutes. Serve with maple syrup.

*Ellie Rockwell*

## Frogmoor Stew

¼ - ½ lb shrimp  
6" of kielbasa  
1 ear of corn  
4 – 6 new potatoes  
Old Bay Seafood Seasoning to taste

Cut kielbasa into 1" pieces. Shuck and break corn in half. Place sausage, uncut unpeeled potatoes and Old Bay into pot and bring to a boil. When potatoes are tender, add corn. When the water returns to a boil, add unpeeled shrimp. When shrimp turn pink (about 2 minutes), remove. Serve with horseradish cocktail sauce.

*Anna Fitz*

## Golden Stew

4 med potatoes  
2 – 3 carrots  
1 med onion  
1 can cream of celery soup  
½ pkg hot dogs  
1 8-10 oz pkg frozen peas  
1 8 oz jar cheese whiz

Peel potatoes and carrots, cut in bite size pieces. Cover with water and cook 15-18 minutes. Add hot dogs (cut diagonally) and peas. Cook 5 minutes more. Drain off water. Stir in soup and cheese whiz. Heat through. Can add more potatoes and carrots and hot dogs depending on how many feeding. Better day after!

Kathy Striker

## **Ground Beef and Tater Tot Casserole**

2 lbs ground beef  
2 lbs tater tots (2 -16oz boxes)  
2 cans cream of mushroom or chicken soup

Spray pan with Pam. Spread beef in bottom, press evenly. Sprinkle with salt if desired. Place tater tots on top evenly. Spoon soup over top. Start at 400° then reduce to 350° and bake for 1½ hours.

*U. M. Women*

## **Gumbo**

2 onions  
½ green pepper  
¼ cup butter  
2 Tbsp flour  
Garlic powder  
1 slice ham, cubed  
2 Tbsp flour  
1 can tomato paste  
1 can tomatoes  
Pinch of basil  
1 bay leaf  
1 can okra  
1½ lbs cooked shrimp, turkey or chicken  
Filé to taste  
3 cups cooked rice

Brown onions, green peppers, butter, flour and garlic powder. Add 3 cups broth or water. Brown ham and flour in oil. Add to soup along with remaining ingredients. Cook for 45 minutes. Add file last, just before serving over rice.

*Marilyn Koons*



## Ham Loaf

3 lbs ground ham  
salt and pepper  
poultry seasoning or sage  
3 eggs  
1 ½ c cracker crumbs  
6 Tbsp carnation evaporated milk  
onion to taste

Mix well; bake at 350 for 2 hours in medium sized loaves.

Pearl Loveen

## Ham and Potato Scallop

1 can cream mushroom soup  
½ c chopped onions  
1 tsp margarine  
¼ c chopped green peppers  
¼ c milk  
5 c thinly sliced potatoes (about 5 med)  
dash of pepper  
1 lb cooked ham – cut up

Mix soup and milk together. Add potatoes, ham, onion, green peppers to the soup and milk mixture. Turn into ungreased 2 qt casserole. Dot top with margarine. Bake uncovered in a 350 oven for 1 hour. Cover and bake 45 minutes until potatoes are done.

Sandy Knowlton

## Ham and Rice Stir Fry

1 bag success rice  
1 c green onions (sliced)  
1 c sliced celery  
2 Tbsp cooking oil  
4 oz can mushroom pieces (drained)  
2 ½ Tbsp soy sauce  
1 c frozen peas  
¼ c ripe olives – sliced  
6 ¾ oz can Hormel chunk ham flakes  
2 large eggs – beaten

Cook success rice according to pkg, drain and set aside. Sauté onions and celery in oil till tender crisp. Add mushrooms, peas, olives and ham. Cook 2-4 minutes. Push mixture aside in pan and scramble eggs. Add rice and soy sauce. Toss lightly with ham mixture till completely heated. Garnish with mandarin orange slices and celery leaves if desired. Serves 4-6.

Judy Aldrich

## Herb's Baked Beans

1 lb ground beef  
1 med onion  
½ c chopped bacon

Brown together and drain fat. Add:

1 can kidney beans – drained  
1/3 c brown sugar  
¼ c BBQ sauce  
1 tsp mustard  
1 can lima beans – drained  
1 can pork and beans  
1/3 c sugar  
¼ c catsup  
salt and pepper to taste

Bake 350 for 1 hour or use crock pot on low for 6 hours.

Phyllis Spengler

## Hobo Beans

1 lbs hamburger  
2 onions, diced  
1 lb bacon, cooked  
1 cup tomato soup  
1 cup brown sugar  
2 Tbsp mustard  
½ tsp chili powder  
1 can pork and beans  
1 can green beans  
1 kidney beans  
1 lima beans  
1 small can tomato paste

Brown hamburger and onions. Add remaining ingredients. Bake.

*Marilyn Koons*

## Hot Potato Salad

8 slices bacon  
3 Tbsp flour  
2/3 c water  
1/2 c sugar  
1/2 tsp pepper  
1 tsp dry mustard  
6 large cooked potatoes – peeled and diced  
2 Tbsp finely chopped onion  
2/3 c vinegar  
4 tsp salt (I use a couple)  
1/2 tsp rosemary leaves  
1/2 c chopped parsley (I use dry)

Fry bacon until crisp; remove from pan, drain and crumble. In the bacon fat left in the pan, sauté chopped onions until translucent (not brown). Stir in flour and cook until light yellow, stirring constantly. Stir in water, vinegar, sugar, salt, pepper, dry mustard and rosemary. Cook stirring constantly, until thick. Add diced potatoes, crumbled bacon and chopped parsley. Mix carefully and heat thoroughly. Makes 6 servings.

Thelma Hawkins

## Individual Ham Loaves

2 lbs smoked ham  
1 lb pork

Have ground together.

1 ½ c milk  
2 egg – beaten  
pepper  
1 ½ c soft bread – pulled apart

Mix well and divide into individual loaves.

¾ c brown sugar  
¼ c vinegar (1/2 pineapple juice if convenient)  
1 tsp dry mustard

Pour the above over the loaves and baste frequently while baking. Bake for 1 hour at 350.

Sandy Knowlton

## Italian Loan

1 c cooked macaroni  
1 c soft bread crumbs  
1 Tbsp chopped green pepper  
1 Tbsp chopped onion  
1/3 c butter  
salt and pepper to taste  
1 c cooked meat – pork is very good  
1 Tbsp chopped pimento  
1 ½ c rich milk  
4 eggs – beaten light

Mix together and put into oiled pan and bake until set. Turn out on platter and serve with tomato sauce.

Edith Oberlander

## Lasagna

10 lbs hamburger and dried onions  
1- #10 spaghetti sauce  
1- #10 tomato sauce  
½ - #10 tomato paste  
½ - #10 pizza sauce  
2- 303 can mushrooms  
4 lbs cottage cheese  
1 gal water  
1 cup sugar  
1 Tbsp garlic, oregano, basil  
8 lbs Lasagna noodles  
10 lbs shredded cheese, ½ mozzarella and ½ cheddar

Mix together and layer in pan with noodles and cheese. Top layer tomato sauce and cheese. Bake 325° for 1½ - 2 hours.

*Marilyn Koons*

## **Lasagna**

1 lb ground beef  
Seasoning salt  
Onions  
Lasagna noodles  
2 lb carton cottage cheese  
2 eggs  
Oregano  
1 lb Swiss cheese  
Mozzarella  
Jar of Ragu Spaghetti sauce

Brown beef with seasoning salt and onions. Drain off excess fat and put in bottom of pan. Put a layer of noodles (uncooked) over beef. Put cottage cheese, eggs and oregano in blender. Blend and spread on top of noodles, add second layer of noodles. Slice Swiss cheese on top of noodles, then slice some mozzarella cheese and add to noodles. Pour over everything spaghetti sauce and cover with foil. Bake at 350° for 1½ hours. \*1 tsp sugar can be added to sauce to make it less bitter.

*Pat Trout*

## **Lasagna**

Place layer of spaghetti sauce in glass dish. Place a layer of uncooked lasagna noodles on top. Next layer sliced mild yellow cheese. Another layer of noodles, then a layer of cottage cheese. Top with spaghetti sauce. Cover with foil and refrigerate overnight. Bake at 350° for 1 hour. Let set 10 minutes. \*Can top with hamburger or sausage if desired before baking.

*U. M. Women*

## Lazy Stuffed Cabbage

1 lb ground beef  
½ pkg dried onion soup mix  
1 lb finely sliced cabbage  
1 can tomato soup  
1½ soup cans water  
½ cups uncooked long grain rice

Sauté meat, drain grease. Add onion soup mix and rice to meat. Put sliced cabbage in large baking casserole. Spread meat mixture over cabbage. Mix soup and water and pour over meat mixtures. Cover and bake for 1½ hours at 350°.

*Pat Trout*

## Lima – Broccoli Bake

1 pkg Ford hook lima beans – cooked and drained  
1 can water chestnuts, drained and sliced  
1 c sour cream  
1 pkg broccoli, chopped – cooked and drained  
1 can cream of mushroom soup  
1 pkg dry onion soup

Combine all of the above in a casserole. Melt 1/3 c butter and toss 2 c rice crispies in it. Put this on top. Bake 350 for 30 minutes. Makes a big casserole doubled.

Jane Borden, Pauline Eichelberger



## Low-Calorie Tuna Zini

1 Tbsp butter or margarine  
2 c shredded, unpared zucchini (about 3 med)  
2 cans tuna (6 ½ or 7 oz each) in water  
¼ tsp dried dill weed  
¼ c chopped onion  
½ clove garlic – minced  
1 c chopped, peeled tomato  
¾ tsp salt  
¼ tsp tobasco  
1 Tbsp lemon juice

In large skillet, melt butter. Add onion and garlic; cook until tender. Add zucchini; cook over med heat 5 minutes, stirring frequently. Stir in tomato, tuna and remaining ingredients; cook 5-10 minutes longer. Makes 4 servings, 185 calories per servings.

Dixie Striker

## Macaroni and Cheese

3-4 cup macaroni  
¾ cup butter  
1-2 small onions, chopped  
1 tsp salt  
½ tsp pepper  
½ cup flour  
3 cups milk  
12 oz sharp cheddar cheese, shredded

Cook and drain macaroni. Cook and stir butter, onions, salt and pepper until tender. Add flour. Cook over low stirring constantly until it holds together, do not let burn. Add milk, heat to boiling, stirring constantly. Boil 1 minute. Remove from stove. Add cheese, stir until melted. Put macaroni in casserole dish. Stir in cheese sauce. Bake uncovered about 30 minutes.

*Barb Ellis*

## Mac and Cheese

4 cups cooked macaroni  
3 cups (or 1 lb) cheese  
4 cups thin white sauce  
4 Tbsp butter  
4 Tbsp flour  
¼ tsp salt  
4 cups milk

*U. M. Women*

## Maryland Crab Cakes

1 lb crab meat, salmon or tuna  
2 Tbsp mayonnaise  
2 tsp Worcestershire sauce  
1 tsp salt  
½ c bread crumbs  
1 egg – beaten  
1 Tbsp parsley  
1 tsp prepared mustard  
¼ tsp white pepper

Mix together and form into cakes and fry.

Esther (Striker) Ferguson

## Meatballs

1 lb hamburger  
1 ½ tsp salt  
2 eggs  
2 c cooked rice  
¼ tsp pepper  
sm squares of cheese

Mix together. Roll meat mixture into balls and insert square of cheese in middle of ball. Brown in oil. Put in pan and cover with 1 qt spaghetti sauce. Can put mushrooms on top. Sprinkle with parmesan cheese. Bake for about 30 minutes in 350 oven.

Carol Van Meter

## Meat and Potato Pie

1 can cream of mushroom soup  
1 lb hamburger  
¼ c chopped onion  
1 egg – slightly beaten  
¼ c fine dry bread crumbs  
¼ tsp salt  
dash of pepper  
2 Tbsp parsley flakes  
2 c mashed potatoes  
¼ c shredded mild cheddar

Mix thoroughly ½ can of soup with beef, onion, egg, crumbs and seasonings. Press firmly into 9” pie or cake pan. Bake at 350 for 25 minutes. Spoon off fat if necessary. Frost with potatoes (left over mashed potatoes heated in the microwave are great for this). Bake 10 minutes more after topping with the other ½ can of soup and cheese on top of that.

Sandy Knowlton

## Melting Pot Beans

½ lb ground beef  
½ cup chopped onion  
¼ cup diced green peppers  
2 tsp chili powder  
1 can (16oz) pork and beans  
3 cups cooked macaroni  
2 cups shredded sharp cheddar cheese  
½ cup milk  
½ tsp salt

Brown beef, onion, peppers and chili powder. Add beans, macaroni, cheese, milk and salt. Put into 1½ quart casserole. Bake at 400° for 30 minutes or until hot through. Makes about 6 servings.

*Ellie Rockwell*

## Mexi-Chili Casserole

1 lb hamburger  
1 can kidney beans  
1 can mild enchilada sauce  
1 can tomato sauce  
1 small onion, chopped  
1½ cups cheese, grated  
6 oz pkg corn chips (minus 1 cup)

Brown hamburger, then add remaining ingredients. Bake at 375° in 2 quart casserole uncovered for 20-25 minutes. Spread the top with 1½ cups sour cream. Sprinkle with ½ cup grated cheese and corn chips around edge. Return to oven 3-4 minutes.

*Pat Trout*

## Miniature Cheese Loaves

2 lbs ground chuck  
2¾ cups fresh bread crumbs  
¾ cups chopped onion  
½ cups chopped green peppers  
2 Tbsp chopped parsley  
1 tsp salt  
¼ tsp pepper  
1 can vegetable soup  
¼ cup milk  
½ cup cubed Swiss cheese

Mix all together. Press cheese cube in center. Place in baking dish. Pour over tomato juice or pepper juice. Bake at 400° for 35 minutes.

*U. M. Women*

## Mushroom Meatballs

1 can cream of mushroom soup  
½ c water

Mix together.

¼ c soup mixture  
¼ c fine bread crumbs  
1 slightly beaten egg  
1 lb ground beef  
2 Tbsp minced onion  
2 Tbsp minced parsley

Shape meatballs (1 ½"), brown in 1 Tbsp shortening in skillet, pour of drippings. Add remaining soup. Cover, cook over low heat 15 minutes, stirring occasionally. Serve over rice or noodles. Serves 4.

Dixie Striker

## **Nate's Amazing Pasta**

2 cups penne pasta, cooked according to directions  
Butter  
Cubes of precooked beef or hamburger  
2 eggs  
Pepper  
1½ - 2 cups onion relish  
Pinch of salt

Melt butter in a pan, add pasta and meat. After meat is warm add eggs, pepper, onion relish and salt. Mix until raw eggs are cooked.

*Barb Ellis*

## **Noodles Mexicano**

1 lb ground beef  
1 large onion, chopped  
2 cloves garlic, minced  
½ green pepper, chopped  
1 tsp salt  
1 lb can of corn and liquid  
6 oz pitted olives sliced and liquid  
½ lb dry noodles  
1 fat can tomatoes  
1 tsp chili powder

Brown beef and add onion, garlic, green pepper and salt. Cook until tender. Add corn, olives, noodles, tomatoes and chili powder. Cover and cook on low heat for ½ hour. Remove cover, sprinkle on ½ lb grated cheese and cover again. Return to low heat for 5 minutes. Serve with sour cream on top, optional. Serves 6. \*Can also use black olives.

*Pat Trout*

## Old Settler Beans

½ lb ground beef  
½ c chopped bacon  
1 can red kidney beans – drained  
1 can pork and beans  
1 can butter beans – drained  
1 medium onion – chopped  
1/3 c brown sugar  
1/3 c sugar  
¼ c barbeque sauce  
1 tsp. mustard  
¼ c catsup  
salt and pepper to taste

Brown beef, bacon and onions. Drain off fat. Add the rest of the ingredients and pour into casserole for 350 for an hour.

## Overnight Casserole

1 ¾ c uncooked macaroni  
2 cans mushroom soup (golden)  
2 c milk  
2 c turkey, chicken or tuna  
3 hard cooked eggs – diced  
½ lb cheese – chopped

Mix together and refrigerate overnight. Bake 1 ¼ hours at 350.

## Pita-Wurst

Sauté 1 c chopped onions and 1 sliced green pepper in 1 Tbsp margarine. Remove from skillet and add 1 lb bulk bratwurst. Cook until done. Drain if necessary. Add to meat the cooked vegetables and 2 c drained sauerkraut. Heat thoroughly.

Sauce:

Combine 1 c sour cream and 2 Tbsp prepared mustard. Cut pita-pocket bread in half. Fill pocket with meat mixture and top with sauce. Makes about 6-8 pockets.

Dixie Striker

## Pizza Spaghetti

Spaghetti  
2 eggs, beaten  
Spaghetti sauce  
Pepperoni  
Mozzarella cheese  
1 pkg crescent rolls

Cook spaghetti and put on bottom of pan. Layer ingredients and roll crescent rolls flat over layers. Butter top and sprinkle with parmesan cheese.

*Nancy Fauser*



## Pork Chop and Potato Scallop

4 pork chops  
½ c sour cream  
¼ c water  
4 c thinly slices potatoes  
1 can cream of mushroom soup  
2 Tbsp chopped parsley  
salt and pepper to taste

In skillet, brown chops. Blend soup, sour cream, water and parsley. In 2 qt casserole, alternate layers of potatoes, sprinkled with salt and pepper and sauce. Top with chops. Cover, bake at 350 for 1 ¼ hours. Serves 4.

Dixie Striker

## Presbyterian Brunch

White bread, crusts removed, one side buttered  
Thick sliced cheddar cheese, sharp or medium  
Chopped chipped ham  
4 slightly beaten eggs  
2½ cups milk  
½ tsp dry mustard  
Buttered corn flake crumbs

Line a Pyrex pan with bread, buttered side down. Add a layer of cheese and a layer of ham. Put a layer of buttered bread on top with buttered side up.

Mix together eggs, milk and mustard. Pour over bread. Top with corn flakes.  
\*Melt butter in frying pan and add corn flake crumbs and sauté.

Put in refrigerator overnight. Bake at 325° for 45 minutes. Serve warm.

This is for a 9x13" pan. The amount of cheese and ham can be varied for a thicker or thinner casserole.

\*It will look liquid or slightly under baked when removed from the oven, give it 3-4 minutes to set-up before serving. The cheese will firm and it can be cut and served in squares.

*Joyce Wagner & UMW Women*

## Quick Baked Potatoes

2 Tbsp Butter or margarine  
¼ c grated parmesan cheese  
½ tsp salt  
¼ tsp pepper  
4 med potatoes  
1 tsp parsley flakes

Place butter in bowl and microwave for about 1 minute on roast until melted. Combine cheese and seasonings in shallow dish. Cut potatoes in half lengthwise. Dip cut side of each into melted butter, then into cheese mixture. Place cut side up in 2 qt glass baking dish. Microwave for 10-12 minutes on high or until tender. Let stand 5 minutes before serving.

## Quick Souper Souffle

Margarine

1 can (10 <sup>3</sup>/<sub>4</sub> oz) celery soup, undiluted

4 eggs, separated

1 can (6 <sup>3</sup>/<sub>4</sub> to 7 oz) tuna – drained

grated parmesan cheese

½ c shredded cheddar cheese

½ tsp cream of tarter

Butter bottom and sides of 2 qt casserole dish. Dust with parmesan cheese. In saucepan, over medium heat, cook soup with cheddar cheese, stirring occasionally, until cheese is melted. Set aside. In large bowl, beat egg whites with cream of tarter at high speed until stiff but not dry – just until whites no longer slip when bowl is tilted. Thoroughly blend egg yolks and tuna into soup mixture. Gently fold yolk mixture into white. Carefully pour into prepared dish. Bake in preheated 350 oven until puffy, delicately browned and soufflé shakes slightly when oven rack is gently moved back and forth about 35 – 40 minutes. Serve immediately!

Christy Heinlen

## Red Beans and Rice

1 lb dry kidney beans

1 lb smoked sausage

1 medium sized onion, chopped

1 bay leaf

1 tsp Worcestershire sauce

1 Tbsp Cajun seasoning

Salt to taste

Pinch of Cajun pepper

Soak red beans overnight. Add all ingredients in large pot and cook until beans are tender. Serve over rice.

*Beth Bond*

## **Rotel Chicken**

1 chicken, cooked, de-boned, diced  
1 green pepper, diced  
8 oz Velveeta, cubed  
1 can Rotel (diced chilies and tomatoes)  
1 stick butter  
1 onion, diced  
1 can cream of chicken soup  
1 pkg soft tortillas (8-10)

Boil chicken and cut up. Melt butter and onion and green pepper. Sauté. Then add cheese, stir until melted. Add soup and Rotel, mix together well. Heat through. Take tortilla shells and fill with chicken. Roll up, place seam side down in 9x13" pan. Pour soup mixture over whole casserole covering tortillas. Bake 30 minutes at 350°.

\*Variations: Use spaghetti noodles, or layer like lasagna using lasagna noodles, or egg noodles instead of tortillas. Cook noodles in chicken's water.

*Nancy Lipscomb*

## Salmon Soufflé

2 Tbsp melted butter or margarine  
½ cup milk  
4 slices bread, torn into pieces  
2 cans (16 oz each) red salmon, drained and flaked  
2 eggs, separated  
3 Tbsp lemon juice  
2 tsp minced onion  
1 tsp salt  
½ tsp pepper  
Paprika

Mix butter, milk and bread; stir in salmon, egg yolks, lemon juice, onion, salt and pepper. Beat egg whites until stiff; fold into salmon mixture. Pour into greased 1½ quart casserole. Sprinkle with paprika. Bake uncovered 1 hour in 325° oven. Yields 10 servings.

\*In a rush, eggs can be beaten and bread cubes can be used. May want to cover for ½ hour to prevent casserole from getting too dried out.

*Connie Stickdorn*

## Sauerkraut Balls

1 lb ham  
2 eggs  
1 medium onion  
1 large can chopped sauerkraut  
Crackers or bread crumbs  
Season to taste

Chop onion and sauerkraut. Mix everything together using enough bread crumbs to form balls. Roll in cracker crumbs and deep fry.

*Marilyn Koons*

## Sausage Lasagna Wraps

Cook and drain 6 lasagna noodles. Divide 1 lb smoked sausage into 6 pieces. Split lengthwise and stuff with ½ slice of mozzarella cheese. Wrap each piece with lasagna noodle. Place in baking dish and cover with 1 (16 oz) jar spaghetti sauce or Italian cooking sauce. Bake 350 for 30 minutes. Serve with grated parmesan cheese.

Phyllis Spengler

## Sausage-Potato Casserole

4½ cups unpeeled potatoes, sliced thin  
1 cup thinly sliced onion  
3 Tbsp butter or margarine  
3 Tbsp flour  
1 tsp salt  
1/8 tsp pepper  
2 cups milk  
2 – 4 slices American cheese  
12 oz or 1 lb loose sausage

If possible, prepare in 10 inch electric skillet. Melt butter at 300°. Blend in flour, salt and pepper. Then add milk gradually. Cook, stirring until thickened. Add cheese and stir until well blended.

Add potatoes and onions, being sure they are covered with cheese sauce. Cover and cook at 220°. Meanwhile, shape sausage in small balls and brown on all sides. Drain fat and place sausage balls on top of potatoes. Reduce heat and continue cooking until potatoes are soft and sausage cooked through, about ½ hour after adding sausage.

*Deb Teets*

## Sausage Braid

1 lb pkg sausage  
½ cup onion, chopped  
¼ cup celery, chopped  
¼ green pepper, chopped  
1 garlic clove, minced  
1- 3 oz pkg cream cheese (Can use half an 8 oz pkg)  
2 Tbsp parsley  
1- 8oz tube crescent rolls  
1 egg slightly beaten to brush dough

In a skillet over medium heat cook sausage, onion, celery, pepper and garlic until meat is brown and vegetables are tender. Drain off fat. Put into the skillet over low heat and add cubed cream cheese and parsley, cook and stir until cheese is melted. Set aside.

Unroll crescent rolls and place on a greased cookie sheet. Press perforations together and roll out to 12x10". Then spoon in sausage mixture within 3 inches of sides and 1 inch of ends. Cut sides into strips and fold alternate sides to the center to make a braid. Brush dough with beaten egg. Bake at 350° for 20-25 minutes. Serves 8.

\*Tip: Use kitchen shears to cut dough.

*Rose Conley*



## Scalloped Corn

1 #2 can creamed corn (2 ½ c)  
½ sm onion – chopped  
salt and pepper  
2 Tbsp butter  
½ c milk  
1 c bread crumbs  
3 Tbsp chopped green pepper or pimento  
2-3 strips fried crumbled bacon – Opt.

Mix and place in 1 qt casserole (greased). Bake at 350 for 30 minutes.  
Serves 6.

Nancy Gillenwater

## Scalloped Sweet Potatoes and Apples (Amish Recipe)

6 med sweet potatoes  
½ c brown sugar  
1 ½ c sliced apples  
4 Tbsp butter  
½ tsp salt  
1 tsp mace

Boil sweet potatoes until tender. Slice in ¼” pieces. Butter baking dish and put a layer of sweet potatoes in bottom, then a layer of sliced apples. Sprinkle with sugar, salt and mace and dot with butter. Repeat until dish is filled, having the top layer of apples. Bake in oven at 350 for 50 min.

Lois Stahl

## Seven Layer Meat and Rice Casserole

4 med potatoes – sliced  
1 green pepper – chopped  
1 ½ lbs ground beef – fry cooked  
sharp cheese  
1 large onion – sliced  
½ c minute rice  
2 cans tomato soup and 1 c water mixed together

Grease cake pan or baking dish. Layer, starting with the meat and ending with the cheese. Start in oven at 350 for 15 minutes, turn oven down to 325 and bake for 1 ½ hours.

Barb Stinehelfer

## Shrimp Newburg

1 lb peeled de-veined shrimp  
¾ tsp salt  
¼ tsp paprika  
1/16 – 1/3 tsp nutmeg  
2 Tbsp sherry  
cooked rice or toast points  
¼ c butter  
1 ½ Tbsp flour  
1/16-1/3 tsp cayenne pepper  
1 pt coffee cream  
2 egg yolks – beaten – in separate bowl

Cut large shrimp in half. Melt butter; blend in flour and seasonings. Add cream gradually and cook low heat until thickened and smooth. Stir constantly!! Stir in a little of the hot sauce into the beaten egg and the ass remaining sauce – stir constantly. Add shrimps – heat. Remove from heat, stir in sherry. Serve immediately on rice or toast points. Serves 6 people.

Peg Lyon

## Skillet Style Spanish Rice

2 Tbsp Butter  
½ c chopped green pepper  
1 c water  
1 tsp salt  
pepper to taste  
¼ c uncooked rice  
1 large onion – minced  
1 lb ground beef  
1 can (#2) tomatoes  
¼ tsp celery salt

Use a heavy skillet with a lid. Melt the butter in skillet and add the rice, pepper, onion and ground beef. Stir to mix well and cook over medium heat until golden brown. Add the remaining ingredients and cook slowly (covered) for about 20 minutes or until all the liquid is absorbed by the rice.

Naomi K. Cook

## Snowy Potato Casserole

12 med potatoes - cooked  
1 c dairy sour cream  
1 ½ tsp salt  
1 clove garlic  
½ tsp paprika  
1 8 oz Phil. cream cheese  
1/3 tsp pepper  
¼ c chopped chives  
1 Tbsp oleo

Mash potatoes; add cream cheese, sour cream, salt, pepper and garlic. Beat at high speed until light and smooth. Stir in chives. Spoon into lightly greased 10 cup casserole. Sprinkle with paprika and dot with butter. Bake in 350 oven for 30 minutes.

Dorothy Blair

## Speedy Taco Bake

1 lb hamburger  
½ cup chopped onion  
1 envelope taco seasoning  
1- 16 oz jar salsa  
1- 15½ oz whole kernel corn, drained  
2 cups shredded cheddar  
2 cups Bisquick  
1 cup milk  
2 eggs

Brown meat and onion, drain. Add taco seasoning, salsa and corn. Put in 9x13" ungreased dish. Sprinkle with cheese. Stir Bisquick, milk and eggs then pour over beef mixture.

Bake 35 minutes at 350°. Serve with sour cream, chopped tomatoes and shredded lettuce. Makes 8-10 servings.

*Margie Guttenberg*

## Steak/ Noodle Casserole

1 – 2 lbs round steak – run through cuber x 1 (do not use cube steak)  
1 sm onion sliced thin – break up into rings  
1 -2 Tbsp butter  
1 green pepper – sliced into rings  
½ c mayonnaise  
1 can cream mushroom or 1 can cream of celery  
1 sm can mushrooms – drained

Cut round steak into strips, brown in butter. Add green peppers, onion rings and cover tightly and simmer 45 minutes (you may need to add 1-2 Tbsp of water). Mix cream soup, mayonnaise and spread over meat, cook additional 10-15 minutes covered. Serve over cooked noodles.

Nancy Gillenwater

## Stratta

14 slices white bread  
¾ lbs shredded sharp cheddar  
2 lbs sausage  
8 eggs  
3 cups milk  
2 cans cream of mushroom soup  
¾ cup milk

Spray 9x13" pan (bigger works better). Tear bread and place in pan, cover with cheese. Place fried meat on top of cheese. Beat eggs and add milk, pour over mixture. Cover and refrigerate overnight. In morning add mushroom soup mixed with ¾ cup milk. Pour over top. Bake 1 – 1½ hours at 350°, or until firm.

*Beth Heinlen*

## Stuffed Peppers

4 medium green peppers  
1 pound ground beef  
1 can (8 oz) Hunts tomato sauce, divided  
¼ cup uncooked instant rice  
3 Tbsp shredded cheddar cheese, divided  
1 Tbsp chopped onion  
½ tsp Worcestershire sauce  
½ tsp salt  
¼ tsp pepper  
1 egg, beaten

Cut tops off peppers and discard; remove seeds. Blanch peppers in boiling water for 5 minutes. Drain and rinse in cold water, set aside. In a bowl, combine beef, ¼ cup tomato sauce, rice, 2 Tbsp of cheese, onion Worcestershire sauce, salt, pepper and egg. Mix well. Stuff peppers, place in an ungreased 1½ quart baking dish. Pour the tomato sauce over peppers. Cover and bake 350° for 1 hour or until meat is no longer pink and peppers are tender. Sprinkle with remaining cheese and return to the oven for 5 minutes or until melted.

*Sandy Young*

## Stuffed Peppers

6 green peppers  
1 c soft bread crumbs  
dash of pepper  
2 Tbsp onion – minced  
1 lb ground chuck  
½ tsp salt  
1 egg – beaten  
1 can tomato soup

Wash peppers, cut in half lengthwise and seed. Parboil for 5 minutes and drain. Combine beef crumbs, salt, pepper, egg, onion and ½ can of tomato soup. Mix well and stuff peppers with mixture. Bake at 375 for 30 minutes. Pour remaining soup over peppers and continue baking 15 minutes. If pepper is large I use three so I have 6 halves.

Helen Beach

## Sweet and Sour Brussels Sprouts

3 c fresh or 2 – 9 oz pkg frozen Brussels sprouts  
½ tsp salt  
1/3 tsp pepper  
8 slices bacon  
2 Tbsp vinegar  
2 tsp sugar  
¼ tsp garlic powder

Cook sprouts covered in a small amount of boiling salted water for 10-15 minutes or till tender (or cook frozen brussel sprouts according to package directions). Drain. Meanwhile in skillet, cook bacon till crisp, drain, reserving ¼ c drippings. Crumble bacon, set aside. To reserved drippings add vinegar, sugar, salt, garlic powder, and pepper. Add brussel sprouts; stir till heated through and well coated. Sprinkle with the crumbled bacon. Makes 6-8 servings. These brussel sprouts have a hearty bacon flavor.

June Stinehelfer

## Sweet Potato Balls in Walnuts

2 ½ c mashed cooked sweet potatoes  
2 Tbsp melted butter  
½ c honey  
½ tsp salt  
dash pepper  
1 c chopped nuts

Mash potatoes, salt, pepper, butter. Chill for easy handling. Shape into 2” balls. Heat honey in skillet, add potato balls, one at a time, roll in honey in skillet (use 2 Tbsp for easier handling). Remove and roll in chopped nuts. Place on greased cookie sheet and bake at 350 for 20-30 minutes. Makes approximately 10.

Nancy Gillenwater

## Sweet Potato Casserole

3 c mashed sweet potatoes  
1 tsp vanilla  
 $\frac{3}{4}$  stick oleo  
 $\frac{3}{4}$  c sugar  
2 beaten eggs  
 $\frac{1}{2}$  c milk

Mix together and top with;

1 c brown sugar  
 $\frac{1}{3}$  c melted butter  
 $\frac{1}{3}$  c flour  
nuts

Bake 30 minutes at 350 uncovered.

Georgia Burwell



## Turkey Dressing Supreme

7½ loaves bread  
2 tsp pepper  
2 onions, chopped (½ cup dried)  
9 eggs  
1 gallons chicken broth  
11¼ lbs chopped turkey  
1 gallon gravy with large can chicken and mushroom soup  
1½ stalks celery, chopped  
1 can Instant chicken bouillon (McKay soup base)  
½ lbs melted butter

Tear bread apart and mix with pepper, onions, celery. Blend eggs and chicken broth together. Pour over bread mixture and mix. Put in steam table pans. Divide the turkey over the top of the bread mixture. Mix gravy and bouillon and butter and pour over turkey. Bake at 350 for 45 min until dressing is done.

*Marilyn Koons*

## Vegetable & Meat Casserole

1 lb bulk bratwurst – put dawn in casserole  
1 10 oz frozen potato puffs  
½ can milk  
10 oz frozen broccoli spears  
1 can cream of mushroom soup

Mix in and pour over the top and add cracker crumbs on top. Bake 1 hr at 350.

Lois Stahl

## Zucchini Casserole

4 med zucchini squash – sliced 1” thick  
1 can cream of chicken soup  
2 ¼ c herbed bread cubes  
¾ c shredded carrot  
6 Tbsp butter or margarine  
½ c chopped onion  
½ c dairy sour cream

Cook the squash in salted water till tender, then drain. In a saucepan, cook the carrot on onion in 4 Tbsp butter until tender. Remove from heat and stir in 1 ½ c of the bread cubes, the soup, and sour cream. Gently stir in the squash, then combine in a 1 ½ qt casserole. Melt the remaining butter, the toss bread cubes in it. Sprinkle coated cubes on top of the casserole and bake at 350 for 30-40 minutes. Serves 6-8.

Sandy Knowlton