
5 Hour Crockpot Stew

Peggy Meyer

crock pot or roaster

3	lbs	roast	cut in bite size pieces
3	cups	onions	chopped
4	cups	potatoes	chopped
3	cups	carrots	chopped
2	cups	celery	chopped
8	oz can	mushrooms	
7	Tbsp	instant tapioca	
1	Tbsp	pepper	
32	oz can	V-8 Juice	

Layer the ingredients in the order of the recipe. DO NOT STIR. Cook this on low to medium heat for the full 5 hours.

Baked Chicken

Chad DuCheney

350 degrees

1/2	cup	flour
2	tsp	paprika
1/4	tsp	dry mustard
3	tsp	salt
		chicken breast
1/4	lb	butter

Mix dry ingredients well in plastic bag or bowl. Coat chicken with the mixture. In a 9x13 pan, add butter and chicken, but do not crowd them. Bake at 350 degrees for 1 1/2 - 2 hours or until done.

Main Dish

Baked Chicken

Terry Williamson

350 degrees

6		chicken breasts
1 1/2	pints	sour cream
3	cans	cream of mushroom soup
		all purpose seasoning
		paprika
		celery seed
		parsley
1	Tbsp	butter

Cream together: 1 1/2 pts of sour cream, 3 cans mushroom soup, small amount of water. Add; all purpose seasoning, paprika, celery seed, parsley and 1 T. butter. Bake at 350 degrees for 1 hour and 30 minutes.

Terry fixed this for us and it was very good.

Barbecue Meatballs

Aleda Hale

350 degrees

9 x 13 pan

2	lbs	hamburger	
1	pkg	onion soup	
3		eggs	
1	cup	sauerkraut	
1	can	cranberry sauce	
1	bottle	chili sauce	
		water	1 chili sauce bottle

Mix 1st 3 ingredients and form meatballs, place in 13 x 9 pan. Mix the rest and pour over meatballs. Bake at 350 degrees for 2 hours.

Braciola Francesca

Scott & Stephanie Taylor

Dutch oven

1		flank steak	
1	lb	seasoned sausage	
2	cups	celery leaves	chopped
2	cups	bread crumbs	softened
1	handful	parsley	
1	handful	basil	
1	handful	oregano	
1/2	jar	capers	drained
		olive oil	
1		onion	sliced
1		green pepper	sliced
2	Tbsp	butter	
		olive oil	
2	cups	beef broth	or boullion
1/2	cup	dry red wine	
1	Tbsp	cornstarch	
		water	

Make stuffing from bread crumbs, celery leaves, spices, capers and enough olive oil to moisten. Beat the flank steak until it is doubled in size and you can almost see through it. Spread sausage over surface. Layer stuffing over sausage. Roll tightly and tie along length and width (use toothpicks to hold ends in)

Heat butter and olive oil in Dutch oven, sauté onion and green pepper until just soft. Brown Braciolo on all sides (ends too) to help keep shape. Add broth and wine to cover~ 3/4 of roll. Simmer 60 minutes turning every 20, add more broth as needed.

Remove Braciolo, and cook down broth. Add cornstarch and water to thicken. Slice Braciolo and smother with broth gravy. Serve with angel hair pasta.

This recipe is the reason Steph's not a vegetarian.

Sabina a handful is about 1 Tablespoon.

Broiled Tilapia with Thai Coconut-Curry Sauce

Jennifer Keller

1	tsp	dark sesame oil	
2	tsp	fresh ginger	peeled and minced
2		garlic cloves	minced
1	cup	red bell pepper	finely chopped
1	cup	green onions	chopped
1	tsp	curry powder	
2	tsp	red curry paste	
1/2	tsp	ground cumin	
2	tsp	low-sodium soy sauce	
1	Tbsp	brown sugar	
1/2	tsp	salt	
14	oz can	light coconut milk	
2	Tbsp	fresh cilantro	chopped
4	6 oz	tilapia filets	
3	cups	hot cooked basmati or jasmine rice	
4		lime	wedges

Heat 1/2 tsp oil in a large nonstick skillet over medium heat. Add ginger and garlic; cook 1 minute. Add pepper and onions; cook 1 minute. Stir in curry powder, curry paste, and cumin; cook 1 minute. Add soy sauce, sugar, 1/4 tsp salt, and coconut milk; bring to a simmer (do not boil). Remove from heat; stir in cilantro. Brush fish with 1/2 tsp oil; sprinkle with 1/4 tsp salt. Place fish on a baking sheet coated with cooking spray (or you can grill fish). Broil 7 minutes or until fish flakes easily when tested with a fork. Serve fish with sauce, rice, and lime wedges.

At first glance both my kids looked at this dish and debated whether they were going to eat it. It became a favorite of us all. The combination of flavors is awesome.

Brunswick Stew

Cyndi Mechta

8		boneless, skinless chicken breasts	cooked and chopped
1 1/2	cups	onion	finely chopped
1	cup	green pepper	finely chopped
1	Tbsp	vegetable oil	
3	16 oz cans	chopped tomatoes	do not drain
8 oz.	can	tomato sauce	
1/4	cup	sugar	
3	Tbsp	vinegar	
2	Tbsp	Worcestershire sauce	
1	cup	water	
2	Tbsp	all purpose flour	
1	lb	red potatoes	peeled and cubed
16 oz	can	pork and beans	
1	Tbsp	hot sauce	
1 1/2	tsp	salt	
1/2	tsp	ground turmeric	
1/2	tsp	pepper	
16	oz can	whole kernel corn	drained
16	oz can	lima beans	drained

1. Place chicken in large Dutch oven, cover with water. Bring to a boil, cover and simmer about 20 minutes or until chicken is done. Remove & drain chicken, allow to cool, then chop.

2. In Dutch oven, sauté onion & pepper in oil until tender. Add chopped chicken, tomatoes, tomato sauce, sugar, vinegar and Worcestershire sauce.

3. Combine 1 c. water and flour, mix until smooth. Stir flour mixture into chicken mixture. Add potatoes & next 5 ingredients, stirring well. Cover and cook over medium heat 20-30 minutes or until potatoes are tender (stir occasionally).

4. Add corn & lima beans and cook 10 minutes until thoroughly heated.

Yields 16 cups. Recipe may be 'halved', but very yummy warmed up!

Cabbage Rolls

Scott & Stephanie Taylor

350 Degrees		13 x 9	
1	head	cabbage	blanched
1 1/2	lbs	ground beef	
1	cup	rice	cooked
1/2	cup	milk	
1	medium	onion	chopped
1		egg	
2	tsp	salt	
1/4	tsp	pepper	
1/4	tsp	ground allspice	
1/2	cup	water	
1	Tbsp	butter	
1	Tbsp	flour	
1/2	cup	half and half	
1	tsp	beef bouillon	

Blanch 12 cabbage leaves, and shock in ice water.

Mix together beef, rice, milk, onion, egg, salt, pepper and allspice.

Place filling in cabbage leaf and roll burrito style. Place seam side down in 13 x 9 pan.

Pour water over cabbage rolls and cook covered 1 hour at 350 degrees.

Melt butter and mix in flour, allow to cook 1 to 2 minutes. Mix in beef bouillon, then add half and half and whisk till thick. Serve over cabbage roll.

Don't let the name scare you away, no one who hated cabbage rolls would say the same after eating these. It must be the gravy.

After having Tony Paco's famous cabbage rolls, we tried rolling ours pinwheel style.

Smear filling all along cabbage leaf and roll from stem so that cabbage is between layers of filling, fold in sides and finish rolling.

These warm up well in the microwave. Make a bunch ahead and freeze. Reheat for a 5 minute meal.

From Betty Crocker's International Cookbook

Chicken Caesar Melt Sandwich

Cyndi Mechta

boneless, skinned chicken
 garlic
 basil
 oregano
 salt
 pepper
 provolone cheese
 Caesar dressing

Flatten a 6 oz boneless chicken breast to 1 1/2" thickness. Season with garlic, basil, oregano, salt and pepper. Broil 3" from element for 5-8 minutes. Top with provolone cheese and return to oven to melt. Serve on a (Kaiser) roll...top with Caesar dressing, grated cheese and lettuce

Chicken Casserole

Dale Gaskill

350 degrees

9 x 13

1		chicken	boiled
16	oz pkg	noodles	
1/2	cup	frozen peas	
1	can	cream of chicken soup	
3	Tbsp	butter	
3	Tbsp	flour	
1 1/2	cups	milk	
		buttered breadcrumbs	

Cook chicken - take off bone - set aside. Cook noodles in chicken broth - when half done put in peas. Mix chicken and noodles together - add 1 can of cream of chicken soup. Make white sauce from butter, flour and milk. Cook until thick. Mix all together and pour in 9 x 13 baking dish - Top with buttered bread crumbs. Bake 350 degrees until hot.

Main Dish

Chicken Casserole

Taylor Betz

350		9x13	
1	can	chicken	
1	can	broth	
1	pkg	noodles	
1	medium	onion	chopped
1	pkg	cheddar cheese	shredded
1	stick	butter	melted
		Town House Crackers	crushed
1	can	cream chicken soup	
2	cups	peas	

In a large saucepan place, broth, noodles, chicken, peas, onions and cook til tender. Drain off extra liquid and add soup and cheese. Pour into pan. Crush cracker crumbs and add melted butter and sprinkle on top. Bake

Chicken Casserole

Lona Taylor

350 degrees		9 x 13 baking dish	
2	cups	uncooked elbow macaroni	
2	cans	cream of mushroom soup	
2	cups	milk	
4	hard boiled	eggs	chopped
1/2	lb	Velveeta Cheese	cubed
1	small can	boned chicken	
2	Tbsp	onion	diced
		salt	to taste

Mix all the ingredients together and let set overnight in the refrigerator (or at least 1/2 day). Remove from refrigerator 1 hour before baking. Bake 1 hour uncovered at 350 degrees.

Chicken Cheese Crescent

Mildred Jones

375 degrees

9 x 13 pan

1	pkg	crescent rolls (8 ea)	
1/2	lb	cheddar cheese	shredded
2	cups	chicken or turkey	cubed
1	can	cream of chicken soup	
1	can	milk	soup can measure
		onion	
		celery	
		carrots	

Unroll crescent rolls and fill with chicken, onion and part of cheese. Roll up and place in 9 x 13 pan. Place leftover chicken and part of cheese in between rolls. Dilute soup with milk and pour over rolls. Top with remaining cheese. Cover with foil and bake 30 minutes at 375 degrees. Uncover and bake for 10 minutes. (Mine took about 1 hour.)

Chicken Gumbo

Peggy Meyer

3 - 4	stalks	celery	chopped
1/2		onion	chopped
2	large	green peppers	chopped
1	stick	butter	
		all ingredients above	sauté until tender
	ADD		
3	cans	Rotel diced tomatoes w/ chili's	
			SIMMER 20 minutes
	ADD		
2	bunches	green onions	chopped
3	cans	cream of mushroom soup	
2	lbs	cooked chicken	

Simmer for another 25 minutes. Serve over rice.

I received this recipe from the girls old babysitter. They just loved eating this at Michelle's

Chicken Noodle Casserole

Virginia Hakes

375 degrees

3 1/2	cups	noodles	6 1/2 oz
1 1/2	cups	chicken	cooked
1/2	cup	mayonnaise	
1	cup	celery	sliced
1/4	cup	green pepper	diced (optional)
1/2	cup	onion	chopped
1	tsp	salt	
1	can	cream of celery soup	
1/2	cup	milk	
1	cup	sharp cheddar cheese	shredded
1/2	cup	slivered almonds	toasted

Cook noodles in boiling water until tender, drain. Combine noodles, chicken, mayonnaise, vegetables and salt. Blend soup and milk, heat through. Add cheese, heat and stir till cheese melts. Add to noodle mixture. Turn into 1 1/2 quart casserole. Top with almonds. Bake at 375 degrees for 1 hour or until hot and bubbly.

You can use tuna instead of chicken. I do not measure my chicken or noodles. I used my homemade noodles and chicken that I have cooked, but the recipe called for 6 1/2 oz to 9 oz. can.

Chicken Noodle Casserole

Julie DuCheney

350 degrees

11 x 9 baking dish

16	oz can	cream of chicken soup
1	can	cream of celery soup
1	cup	chicken noodle soup
9	slices	white bread

Tear bread into small pieces and mix all ingredients together. Spread in 11x9 casserole dish. Dot with butter. Bake at 350 for 45 minutes or until brown.

Chicken Pot Pie

Amy Hyitt

400 degrees

15 minutes

2	cans	cream of chicken soup	
1/4	tsp	pepper	
1/4	tsp	dried thyme	
10	oz pkg	biscuits	
1	cup	milk	
4	cups	frozen vegetables	
		chicken	cooked

In 3 qt. shallow dish, mix soup, milk, pepper, thyme, vegetables and chicken

Stir and arrange biscuits over chicken mixture. Bake 15 minutes or until biscuits are golden brown

Chicken Salad

Teresa (Taylor) Betz

3	cups	cooked chicken	diced
1 1/2	cups	celery	chopped
2	Tbsp	parsley	chopped
1	tsp	salt	
1/2	tsp	pepper	
1/2	cup	heavy cream	whipped
1	cup	mayonnaise	do not use Miracle Whip
2	Tbsp	lemon juice	
1/2	cup	sliced almonds	toasted

Toss chicken, celery, parsley, salt and pepper until well mixed. Mix heavy cream, mayonnaise and lemon juice together. Gently fold in to chicken mixture add almonds. Refrigerate until well chilled (about 2 hrs). Serve on lettuce leaf. Make sandwiches or open face sandwiches.

Chicken Spaghetti

Lona Taylor

2	lbs	chicken or canned chicken	
6	ozs	spaghetti	
1	cube	chicken bouillon	1 tsp
1	cup	hot chicken broth or water	
1	can	cream of chicken soup	
2	Tbsp	parmesan cheese	
1/2	Tbsp	spice mix (Italian and Garlic)	

Boil spaghetti, drain. mix together chicken, bouillon, hot chicken broth, soup, cheese and spice mix. Toss with spaghetti and place in baking dish. Bake at 375 degrees for 20 minutes. Makes 6 servings.

Chicken Supreme

Opal Roat Perry

Casserole

4		chicken breast	halved
8	slices	cheese	swiss or cheddar
1	can	cream of chicken soup	
1/4	cup	white wine	
2	cups	seasoned dressing	
1/3	cup	butter	melted

4 chicken breasts, cut in half for 8 pieces. Place side by side in casserole, cover each piece with sliced Swiss or Cheddar cheese. Mix 1 can Cream of Chicken soup and 1/4 cup white wine and pour over chicken and cheese. Crumble 2 cups seasoned dressing over top. Drizzle 1/3 cup melted butter over top. Bake for 50 minutes.

NO SALT OR PEPPER

Coca-Cola Pork Chops

Kae Taylor

350 degrees

8		pork chops	
		salt and pepper	to taste
1	cup	catsup	
1	cup	Coca-Cola	
		brown sugar	

Place the pork chops in a baking dish. Season with salt and pepper to taste. Mix the catsup and Coca-Cola and pour over the pork chops. Sprinkle with brown sugar. Bake uncovered in a 350 degrees oven for 1 hour or until pork chops are tender.

Corn dogs

Teresa (Taylor) Betz

2/3	cup	yellow corn meal	
1/3	cup	flour	
1	tsp	salt	
1		egg	beaten
2	Tbsp	vegetable oil	
		hot dogs	

Combine cornmeal, flour and salt. Add milk, egg and oil. Mix well. Coat the hot dog with flour and dip into batter. Deep fry.

Main Dish

Corn Dogs

Staci Jones

1 1/2	cups	flour
1/2	cup	cornmeal
4	Tbsp	sugar
1		egg
1 1/2	tsp	baking powder
3/4 - 1	cup	milk
1/2	tsp	salt
		hot dogs
		wooden sticks

Stir together dry ingredients. Add egg and milk stirring. Insert sticks into thawed hot dogs then dip in batter. Place into deep fryer.

Crockpot Pizza

Amy Hyitt

1 1/2	lbs	hamburger	
2/3	box	Trio pasta	
1 - 2	lbs	mozzarella cheese	
1		onion	chopped
2	cans	pizza sauce	
1	pkg	pepperoni	

Brown hamburger and onion together. Drain. Cook noodles as directed on the box. Layer all ingredients in the crockpot as listed. Should be three complete layers. Cook for 5 hours on low in crockpot

Cube Steaks With Gravy

Daniel Perry

1/3	cup	flour	
6	(1 1/2 lb)	beef cube steaks	
1	Tbsp	vegetable oil	
1	lg	onion (in rings)	or onion flakes
3	cups	water	divided
1	envelope	Brown Gravy	
1	envelope	mushroom gravy	
1	envelope	onion gravy	

Flour steaks a few at a time, covering completely. In a skillet, cook steaks in oil until lightly browned on each side. Transfer to a slow cooker. Add the onion and 2 cups water. Cover and cook on low for 8 hours or until meat is tender. In a bowl, whisk together gravy mixes with remaining water. Add to slow cooker. Cook 30 minutes longer. Serve over mashed potatoes or noodles.

This was put in the Pre-School Cookbook in 2001-2002

Main Dish

Doro Wat

Scott & Stephanie Taylor

		Niter Kebbeh	
2	lbs	unsalted butter	cut in bite size pieces
1		onion	chopped
3	Tbsp	garlic	minced
4	tsp	fresh ginger	chopped
2	tsp	turmeric	ground
1/4	tsp	cardamom	ground
1		cinnamon stick	
1		clove	whole
1/8	tsp	nutmeg	ground
		Wat	
2 1/2	lbs	chicken	in 8 pieces
2	Tbsp	lemon juice	
2	tsp	salt	
2		onions	minced
1/4	cup	Niter Kebbeh	
3	cloves	garlic	minced
1	tsp	fresh ginger	minced
1/4	tsp	fenugreek	
1/4	tsp	cardamom	ground
1/8	tsp	nutmeg	ground
1/4	cup	berbere	
2	Tbsp	paprika	
1/4	cup	red wine	
3/4	cup	water	
4		hard boiled eggs	
		pepper	to taste

Niter Kebbeh

In a large saucepan, melt the butter slowly over medium heat; do not let it brown. Then bring butter to a boil. Stir in the onion, garlic, ginger, turmeric, cardamom, cinnamon, clove, and nutmeg. Reduce the heat and simmer uncovered and undisturbed for 45 minutes. Milk solids on the bottom of the pan should be golden brown, and the butter on top will be transparent. Slowly pour the clear liquid into a bowl, straining through cheesecloth. It is important that no solids are left in the niter kebbeh.

Transfer the kebbeh into a jar. Cover tightly, and store in the refrigerator.

Doro Wat

Rinse and dry the chicken pieces. Rub them with lemon juice and salt. Let sit at room temperature for 30 minutes.

In a heavy enamel stewpot, cook the onions over moderate heat for about 5 minutes. Do not let brown or burn. Stir in the niter kebbeh. Then add the garlic and spices. Stir well. Add the berbere and paprika, and sauté for 3-4 minutes. Pour in the wine and water and bring to a boil. Cook briskly, uncovered, for about 5 minutes.

Pat the chicken dry and drop it into the simmering sauce, turning the pieces about until coated on all sides. Reduce the heat, cover, and simmer for 15 minutes.

Meanwhile, pierce the hard-boiled eggs with the tines of a fork, piercing approximately 1/4" into the egg all over the surface. After the chicken has cooked, add the eggs and turn them gently in the sauce. Cover and cook the doro wat for 15 more minutes. Add pepper to taste.

Scott had this as standard fare in Ethiopia while on his externship. After Scott said that he was used to smaller chunks of chicken, I decided to let it stew for a couple hours. Scott said it was even better then next day. Terri was not available for comment.

This is usually served with Ingera a flat bread made from a grain called Tef. It goes well with rice.

Main Dish

Easy three day ribs

Scott & Stephanie Taylor

Brine

1/2	jar	molasses	
1/4	cup	brown sugar	
1	Tbsp	peppercorns	
1	Tbsp	whole cloves	
2		bay leaves	
1	Tbsp	allspice berries	cracked
1	gallon	water	
1 1/2	cups	kosher salt	

Rub

		Parts can be by weight	or by measure
5	parts	brown sugar	
3	parts	chili powder	
1	part	garlic powder	
1/2	part	thyme	ground
1/4	part	cayenne pepper	
1/4	part	allspice	ground

Braise

1	bottle	Margarita Mix
2	cans	frozen orange juice

Smoke

hickory chips
Sweet Baby Rays
Barbeque Sauce
ribs

Brine -

Bring brine ingredients except for salt to a boil, remove from heat and allow to steep until just above room temp. Stir in Salt until dissolved. Add Ice Cubes until they no longer melt.

Brine ribs for 2 hours, add more water and ice to cover.

Rub -

Mix rub either by weight or by measure - by weight gives a bit hotter rub. Remove ribs from brine, rinse and pat dry. Place each slab on it's own sheet of aluminum foil and coat with rub, pat in gently. Seal ribs into aluminum foil pouches, leave one end loose, allow to sit for 1 hour.

Braise -

Mix margarita mix with orange juice so that you have at least 12 ounces per pack of ribs. Open loose end of pouch and pour in about 12 ounces. Close pouch tightly and slosh around a bit to get full coverage. Place pouch on a lipped baking sheet or 13 x 9 pan and bake in oven at 250 degrees until fully cooked, about 2 hours. When one of the middle bones wiggles in the meat they are done.

Smoke -

Soak hickory chips in water for at least 30 minutes, wrap in aluminum foil to make a smoke pouch, poke holes in top and place on side of grill so it is not directly under where you will be placing the ribs. Grill is ready when the wood begins to smoke. Remove ribs from foil pouches and carefully place on hot grill. Slather with barbeque sauce and allow to smoke for 15 minutes (or until hot if warming from frozen).

Eat -

Cut ribs into 2 rib pieces and enjoy with your favorite side dishes!

In reality these ribs can go from start to eaten in about 6 hours, it is mostly a prepare and wait process. But when a friend wanted the recipe, it took three days to write it out. It reads more complicated than it actually is.

Make these ribs even easier by cooking a lot, I do 6 slabs, up to the smoke phase and freeze them. Then use the smoking to warm them up and you have easy 15 minute ribs!

Make Pulled Pork by using a pork roast instead of ribs, shred, mix with BBQ sauce and serve on buns

Fajitas

Scott & Stephanie Taylor

5	cloves	garlic
2	Tbsp	salt
1/2	tsp	cumin seed
1/2	tsp	chili flakes
1	cup	lime juice
		green pepper
		red pepper
		onion
		sirloin or flank steak

Mash garlic with salt, cumin seed and chili flakes to form a paste. Add lime juice and pour over steak. Marinate 1 hour to overnight. Grill steak to desired doneness.

Slice peppers and onions and fry in a dry iron skillet until soft.

Serve on tortillas with refried beans.

Fettuccini Alfredo

Cyndi Mechta

1	medium	onion	finely chopped
2	small cloves	garlic	minced
1/4	cup	dry white wine	
1	Tbsp	butter	
1 1/2	Tbsp	cornstarch	
2 2/3	cups	1% milk	divided
3/4	cup	parmesan cheese	freshly grated
1/2	cup	grated non-fat parmesan cheese	
1/2	cup	non-fat sour cream	
1/4	cup	chives	chopped
1	tsp	Worcestershire sauce	
1/2	tsp	Dijon Mustard	
1/8	tsp	white pepper	ground
		salt	to taste

1. In a 12" non-stick skillet, combine onions, garlic, wine and butter. Cook over medium heat, stirring, until onions are tender. (Add small amount of water if liquid begins to evaporate.) 2. In a cup, combine cornstarch with 1/4 c milk, mix well. (A whisk is helpful.) 3. Stir remaining 2 1/2 c milk into skillet. Bring liquid to a boil. Stir in cornstarch mixture and stir until mixture thickens. Stir & bring to a boil. Reduce heat until sauce no longer boils. 4. Stir in parmesan cheeses. Stir in sour cream and mix well. Stir in chives, Worcestershire sauce, mustard, pepper and salt to taste. Cook over very low heat 2-3 minutes to blend flavors. 5. Serve sauce over cooked fettuccini noodles. Garnish with additional chives if desired.

Cook 4 servings of fettuccini noodles according to directions on package.

Serves 4 537 calories per serving

French Pork Pie

Kathy St Laurent

350 degrees		large pie pan	
1 1/2	lbs	lean hamburger	
1	lb	Jimmy Dean's Original Sausage	
1 - 2		onions	chopped
2-3	lbs	potatoes	
		salt	
		pepper	
		cinnamon	

Brown the hamburger and sausage together with the onions - and then lower the burner to low and simmer for about an hour letting it get very fine. In the meantime boil the potatoes and mash them without milk or butter and it is ok if they are a little lumpy. Then mix the potatoes and the meat mixture together and add salt and pepper to taste. The final ingredient is the cinnamon that you add so that you can taste it but not overpowering. Put it into an unbaked pie shell and top it with another pie shell.

It was tradition in my husbands family at Christmas Eve to have a French Pork Pie. His mother made hers with fresh ground pork butt and a little bit of hamburger. She would make a huge pot with 5 lbs of chopped onions. It would cook for about 6 - 8 hrs. Then she would add the potatoes and put into pie shells. Her sister did it yet another way but it was a Canadian French tradition. I liked the Jimmy Dean sausage to add a little more spice to the recipe. I took over the tradition and would then make enough pies to hand out to the family during Christmas. Ronnie's mother is no longer here and I am the only one that continues to make these pies and hope my children carry on the tradition.

When it is done. Let it set for about 5 minutes and then slice. Serve with brown gravy poured over the slice.

Gary's Dressing

Brenda Berres

325

1	small	onion	chopped
2	stalks	celery	finely diced
1 1/2	tsp	salt	
1/4	tsp	pepper	
1	can	cream of celery soup	
3		eggs	beaten
1/2	cup	milk	
		turkey or chicken pieces	
		chicken broth	
1	lg bowl	day old torn bread pieces	

Sauté onion and celery in butter. Mix first eight ingredients together and pour over the bread pieces. Mix together lightly. Add enough chicken broth to desired consistency. Put in large Dutch oven or baking dish. Cover and bake at 325 for 2 hours. Remove cover and bake until dressing is golden brown.

Gary watched closely as Grandma Opal would make the holiday dressing. It wasn't long until it became a contest on who could make the best. I still think Grandma won out but Gary came in at a REALLY close second. We make it every holiday and has also become a favorite with his family too!

Goey Loey

Taylor Betz

350

1	lb	bologna	ground
1/2	cup	cheese	ground
4	Tbsp	onion	chopped
2	Tbsp	pickle relish	
2/3	cup	mayonnaise	
1/3	cup	mustard	

Mix ingredients together. Put together in hot dog buns. Wrap in foil and bake 15-25 minutes.

Grandma Opals Hungarian Goulash

Vicki Profit

1	cup	onion	chopped
2	tsp	shortening	
1	lb	hamburger	
1/2	cup	celery	chopped
1	pkg	macaroni	
1	can	cream of tomato soup	
1/2	cup	chili sauce	
20	oz can	kidney beans	

Brown onion in hot fat in heavy skillet, add hamburger & brown lightly. Add celery & simmer until tender. Cook & drain macaroni & add undiluted soup, chili sauce & hamburger mixture. Stir in Kidney beans & place in a buttered 2 qt. casserole. If desired buttered crumbs may be sprinkled on top.

Grandma's Beef Stew

Susie J. Taylor

1 1/2	lbs	beef stew meat	cubed
1/4	cup	flour	
2	Tbsp	shortening	or cooking oil
2 1/2	cups	hot water	
2	Tbsp	onions	chopped
1/2	clove	garlic	
2	tsp	salt	
1/4	tsp	paprika	
1/8	tsp	allspice	
1	tsp	sugar	
1/2	tsp	lemon juice	
1/2	tsp	Worcestershire sauce	
1/4	cup	tomato juice	or vegetable cocktail
1	cup	pearl onions	or chopped onions
1/2	cup	carrots	sliced or baby
1	cup	potatoes	cubed
1/2	cup	celery	diced

Flour and brown meat in hot shortening or oil,

Add water, chopped onions, garlic, salt, paprika, allspice, sugar, lemon juice, Worcestershire sauce and tomato juice or cocktail. Cover and cook over low heat for 2 hours.

Sauté in butter pearl or chopped onions, sliced or baby carrots, cubed potatoes, and diced celery. Mushrooms, green peppers and other stew vegetables can also be added to sautéed vegetable.

Add sautéed vegetables and cook over low heat for 20-30 minutes longer or until meat and vegetables are tender.

After working on the farm on a cold winter's day, the smell of this stew in Grandma's house with some of her homemade bread always warmed your heart and filled your stomach.

Main Dish

Ham Loaf

Kim Perry

1	lb	ground ham	
1	lb	ground pork	
1	cup	onions	chopped
1	cup	fine bread crumbs	
1		egg	
1	cup	milk	
		salt and pepper	to taste

Mix altogether and bake in loaf pan at 350 for 1 hour

Hamburger Stroganoff

Kae Taylor

350 degrees

1	lb Or more	hamburger	browned with onion
1	can	cream of chicken soup	
1	can	mushroom pieces	
16	ozs	sour cream	
1	pkg	noodles	
		salt and pepper	to taste

Cook one package of noodles, add above ingredients and mix. Bake 1/2 hour in moderate oven 350 degrees.

Italian Beef

Scott & Stephanie Taylor

Dutch oven

3	lbs	chuck roast	
1	handful	oregano	
3	medium	onions	sliced
3	cubes	beef bouillon	
		olive oil	

Brown chuck roast in olive oil. Add water to cover. Add bouillon, oregano and onions. Cover and simmer until beef pulls apart easily. Remove meat from pan and pull apart in long strands. Return to pan and heat. Serve on hot hoagie rolls.

Most people serve sloppy joes, but at Scott and Steph's you get Italian Beef. This is one way to be sure Randy will be there.

Lasagna

Angie Boaz

350 degrees

9x13

16	oz pkg	lasagna noodles	
1 1/2	lbs	ground beef	
1	medium	yellow onion	finely chopped
2	cans	condensed tomato soup	
2	Tbsp	apple cider vinegar	
1	Tbsp	dried oregano	
1	tsp	bottled minced garlic	
16	ozs	small curd cottage cheese	
1	pkg	mozzarella cheese	shredded

Cook noodles according to pkg. directions. Drain. While noodles are cooking, brown beef in a large skillet over med. heat; drain. Add onion, tomato soup, vinegar, oregano and garlic. Simmer for 20 min. Lay noodles lengthwise across bottom of a greased 13x9 inch baking dish. Spread layer of cottage cheese over noodles. Add a layer of meat mixture, then cover with mozzarella cheese. Repeat for three layers. Finish with a layer of cheese. Bake at 350 degrees for 30 minutes or until bubbly and cheese is golden.

Main Dish

Lemon Pepper Chicken

Louise Perry

350 degrees		9 x 13	
4 - 6		chicken breast	
1	tsp	lemon pepper	
2	Tbsp	lemon juice	
1	Tbsp	olive oil	
1/2	tsp	garlic	minced
		dash of salt	
1/2	cup	water	

Put all ingredients in a Ziploc bag for 2 hours before baking. Arrange chicken breast in 9x13 baking dish and bake at 350 degrees 35-40 minutes or once chicken is tender.

Linda's "Swiss" Steak

Linda Bennett

350 degrees

2	lbs	beef (round, chuck roast, etc.)	cut into 1" thick slices
1/4 - 1	cup	flour	
		shortening	
3	ozs	tomato paste	
		salt & pepper	to taste
1/2	tsp	onion powder or 1 small onion	
1	tsp	basil	

Pound flour into beef slices with mallet. Melt shortening in a skillet: add floured beef and brown well, over medium heat, on both sides. Remove browned meat from skillet and place in a baking dish. Top meat with remaining ingredients. De-glaze skillet with hot water, then pour this over the meat. Cover baking dish with foil: bake at 350 degrees until meat is fork tender, about 2 hours. (Check meat periodically...if the pan is dry, add a little water). Remove meat to platter. Add about 1/2 to 1 cup hot water to drippings in pan. Stir, loosening as much as the pan drippings as you can. Pour this mixture through a sieve into a saucepan. Dissolve about 2 Tbsp. Cornstarch in a little water and add to drippings. Heat through, stirring frequently, until mixture thickens, making a gravy to serve with meat.

I adapted this recipe from one in a Betty Crocker cookbook when John and I were first married, and it became a big hit. The original recipe says that 2 pounds of meat will make six servings, but at our house, this recipe serves two, if you have a lot of side dishes!

Little Cheddar Meat Loaf

Julie DuCheney

1		egg	
3/4	cup	milk	
1	cup	cheddar cheese	shredded
1/2	cup	quick oats	
1	tsp	salt	
1	lb	ground beef	
2/3	cup	ketchup	
1 1/2	tsp	mustard	
1/2	cup	brown sugar	

In bowl, beat egg and milk. Stir in cheese, oats and salt. Add beef and mix well. Form 8 oval shaped loaves. Place in greased 9x13 dish. Combine ketchup, brown sugar and mustard. Spoon over loaves

Macaroni & Cheese with Smoked Sausage

Scott & Stephanie Taylor

Pre-heat oven to 400

1 quart casserole

1	pkg	macaroni	
2	Tbsp	butter	
2	Tbsp	flour	
1 3/4	cups	milk	
1/2	tsp	salt	
1/8	tsp	pepper	
1/2	lb	American cheese	diced
1/3	cup	bread crumbs	
1 1/2	Tbsp	butter	melted
	plenty of	smoked sausage	sliced
1	pkg	broccoli florets	frozen

Cook macaroni as directed, drain. Melt butter in heavy saucepan. Blend in flour. Stir in milk slowly and cook over low heat, stirring constantly, until mixture thickens. Add seasoning and cheese, stirring until cheese is melted. Add macaroni and broccoli, place in a buttered 1 quart casserole or individual casseroles. Combine bread crumbs and melted butter. Place sliced sausage piece on top of macaroni and then sprinkle with bread crumb mixture on top. Bake in 400 degree oven for 20 minutes. Makes 6 servings.

This recipe originally came from Stephanie's Grandmother without the broccoli, the broccoli makes it better and qualifies it as a whole meal. Sabina and Ginny thought it would be good with asparagus as well.

Meat Balls

Kim Perry

1		egg	
1	Tbsp	milk	
1	lb	ground chuck or beef	
1	Tbsp	flour	
		salt and pepper	to taste

Mix altogether and roll into mini balls. Brown in skillet. Add 1 bottle of chili sauce and 1/2 c. grape jelly. Simmer. Put in crock pot to keep warm

Meat Loaf

Joy Taylor

350 degrees

9x5x3 loaf pan

1		egg	
1 1/2	lbs	ground beef	
1/2	lb	sausage	
2	slices	soft bread	torn in pieces
1	cup	milk	
1/4	cup	onion	minced
1	Tbsp	Worcestershire sauce	
1 1/4	tsp	salt	

Heat oven to 350 degrees. Beat slightly in bowl 1 egg. Add and mix well ground beef, sausage, bread, milk, onion, Worcestershire sauce and salt. Place in loaf pan (9x5x3) pat evenly to make top smooth. Bake 1 1/2 hours. Remove from pan. Serves 6 to 8,

Meatballs and Gravy

Kathy St Laurent

350 degrees

3	slices	bread	1 cup bread crumbs
1 1/2	cups	milk	
1		onion	chopped
1		egg	
2	tsp	salt	
1/4	tsp	pepper	
1/2	tsp	nutmeg	
1/4	tsp	ginger	
1		lemon rind	grated
2	lbs	ground beef	
1/2	cup	oil	
1/2	cup	flour	
2	cans	10 1/2 oz consommé	
1 1/2	cups	water	
		parsley	chopped

Place bread crumbs in a large bowl and add milk, onion, egg, salt, pepper, spices and lemon rind. Beat with fork. Add beef and mix well. Form meat into balls, roll in flour, and brown in oil. As they brown lift into a 3 qt casserole dish. Spoon off drippings and leave about 4 T in the skillet. Add 1/2 c flour and stir. Add the consommé and water. Cook until thickened. Pour gravy over meatballs. Sprinkle with parsley.

This was a favorite recipe of all of us even now. Great with mash potatoes and I have to say I always think of my brother Jeff and his family - when I call home seems like if there is a family get together mom is still making these meatballs especially for Jeff.

Monte Cristo Sandwiches

Louise Perry

6	slices	baby Swiss cheese
1/2	lb	shaved honey baked ham
1/2	lb	shaved turkey breast
2		eggs
1/2	cup	milk
2	Tbsp	powdered sugar
1/3	cup	seedless raspberry jam

Place 1 cheese slice on a slice of bread. Divide the ham and turkey evenly over the cheese. Top with another slice of bread. Whisk together the egg and milk and place in a shallow dish. Dip both sides of each sandwich into the egg mixture. Brown sandwiches in a lightly greased non-stick skillet. Sprinkle each sandwich with powdered sugar and top each with 1 T. of raspberry jam. These are so yummy!

Oriental Fried Rice

Pam Gaskill

3	cups	minute rice	cooked
1/2 or		cabbage	chopped
2		scrambled eggs	
1 1/2	Tbsp	soy sauce	
1	Tbsp	garlic salt	
1	Tbsp	Accent	
3		pork chops or pork steaks	chopped (optional)

Fry meat in a small amount of oil - add cabbage and fry some more - make sure most of the cabbage stays green. Add rice. Then add seasonings and fry for awhile. Garnish with 2 scrambled eggs - stir - cook until eggs are done.

Our Traditional Breakfast Casserole

Brenda Berres

350 degrees

6		eggs	beaten
3	cups	milk	
1/2	tsp	dry mustard	
9	slices	cubed bread	
1	cup	cheddar cheese	shredded
1	cup	Velveeta Cheese	shredded
1/2	tsp	salt	
1	cup	ham	
1	cup	sausage	drained
1	cup	bacon	drained

Mix altogether and refrigerate overnight. Bake at 350 for 45 minutes.

This has been a tradition for Christmas morning for the last several years. It tastes so good and you can modify it by using all the meats or just your favorites. This goes great with warm blueberry muffins!

Oven-Baked French Toast

Louise Perry

350 degrees

9 x 13

12	slices	cinnamon bread	
1	pint	half and half	
2	large	eggs	
6	Tbsp	margarine	melted
2	Tbsp	brown sugar	packed
2	tsp	vanilla	
1/4	tsp	cinnamon	

Preheat oven to 350. In lightly greased 9x13 baking dish, arrange bread slices in 2 layers. In a large bowl with a wire whisk, blend remaining ingredients. Pour mixture over bread slices until bread has absorbed the liquid. Bake at 350 for 45 minutes or until bread is golden brown. Serve with your choice of syrup.

Poppysseed Chicken

Julie DuCheney

350 degrees

4-6		boneless, skinless chicken breasts	cubed
1	can	cream of chicken soup	
8	ozs	sour cream	
1	pkg	Ritz Crackers	
1	Tbsp	poppysseeds	
6	Tbsp	butter	melted

Bake cubed chicken in sprayed pan and cover with foil at 350 for 40 minutes. Do not drain broth. Combine soup and sour cream. Spread over chicken. Combine crackers, margarine, and poppy seeds. Put over soup mixture. Bake 15-20 minutes or until bubbly.

Can make 1-2 days ahead. Cook chicken and spread soup over chicken. Before cooking add cracker mixture. Bake at 350 for 20-30.

Posole

Scott & Stephanie Taylor

		Dutch Oven or stew pot	
2	cups	lime hominy	
8	cups	water	
1		pork roast	diced
1	can	green chilies	chopped
4	cloves	garlic	
2	Tbsp	cumin	
2	Tbsp	salt	
3	Tbsp	cilantro	
1/2	cup	lime juice	
3	Tbsp	chili powder	
1		onion	diced

Simmer lime hominy in water until it just begins to break apart, about 2 hours.

Brown pork with onions, add to hominy. Mash together garlic, salt, cumin, cilantro and chili powder until it forms a thick paste, add lime juice. Add half of this spice mixture to the hominy, reserve the rest for later. Simmer covered until pork is tender, about another 1.5 hours adding more water as needed.

Add remaining spices and cook 30 minutes more.

A Boston Butt is great for this dish but releases a whole lot of fat. There are several ways to remove this:

1. Before adding the final spices, add a little more water so the grease is above the line of solids and refrigerate to solidify the fat then skim off. Return pot to heat and add remaining spices.
2. Serve the posole with a slotted spoon.

Ruby's Turkey Casserole

Ruby Hale

350 degrees

2	cups	cooked turkey	
1	can	cream of chicken soup	
1 1/2	cups	frozen peas	
2	stalks	celery	chopped
1	jar	sliced mushroom	
2	Tbsp	dried onion	
3	slices	bread cubes	sautéed in 2 Tbsp oleo
		salt and pepper	to taste
1/2	cup	Velveeta Cheese	cubed

Mix all together. Pour in casserole dish. Top with fine bread crumbs. Bake at 350 degrees until peas are done.

Sage Tortellini with Portabella Mushrooms

Scott & Stephanie Taylor

2	cups	tortellini	
2	cloves	garlic	
4	Tbsp	butter	
2	leaves	dried sage	crushed
1/4	cup	Sauvignon Blanc	Sutter Home
1/2	tsp	Jane's Crazy Salt	
1	Tbsp	parsley	crushed
8	ozs	large portabella mushrooms	sliced

Heat butter, garlic, sage, crazy salt in skillet. Add Sauvignon Blanc wine and cook mushrooms over medium low heat until tender.

Meanwhile prepare tortellini as directed on package. I like the Schwan's frozen tortellini which takes about 10 minutes to cook.

Remove the mushrooms and place them on individual serving plates.

Add parsley to skillet, mix and then toss in tortellini.

Place tortellini on plates with mushrooms and serve.

This is an original recipe by Scott

San Francisco Chops

Andrew Perry

4	1"	pork chops	
1	clove	garlic	minced
1/4	cup	chicken broth	
1/4	tsp	crushed red pepper flakes	
1	Tbsp	cornstarch	
1 - 2	Tbsp	vegetable oil	
1/4	cup	soy sauce	
2	Tbsp	brown sugar	
1	Tbsp	cold water	

In a skillet, brown pork chops on both sides in oil; transfer to slow cooker. Add garlic to drippings; cook and stir for about 1 minute (or less). Stir in soy sauce, broth, brown sugar and red pepper flakes; cook and stir until sugar is dissolved. Pour over chops. Cover and cook on low for 7-8 hours or until meat is tender. Remove chops. Combine cornstarch and cold water until smooth; gradually stir into slow cooker. Cover and cook for at least 30 minutes or until slightly thickened. Serve over rice.

This was put in Pre-School Cookbook in 2002-2003

Sausage & Egg Soufflé

Scott & Stephanie Taylor

Bake at 350		13 x 9 baking dish	let set overnight
6		eggs	
2	cups	milk	
6	slices	white bread	
1	tsp	salt	
1	tsp	dry mustard	
1	lb	mild sausage	
1	cup	cheddar cheese	shredded

Crumble and lightly brown sausage. Drain off grease. Cool. In mixing bowl, beat eggs, add milk, salt, and mustard. Cube bread, add to mixture. Add cheese & sausage. Mix well. Pour into 9 x 12 baking dish. Put in refrigerator over night. Next morning bake 45 minutes at 350 degrees until done in the middle. Let stand a few minutes before serving.

This is a good breakfast for a crowd since it is made ahead. Leftovers nuke well.

Main Dish

Sausage & Hashbrown Omelet

Teresa (Taylor) Betz

1	lb	bulk pork sausage	
2	cups	shredded potatoes*	cooked
1/4	cup	onions	chopped
1/4	cup	green peppers	chopped
4		eggs	
1/4	cup	milk	
1/2	cup	cheddar cheese	shredded

In a large skillet brown sausage. Drain sausage, reserving the droppings. Set sausage aside. Add hashbrowns to skillet, potatoes, onions and green peppers. Season with salt and pepper. Cook over low heat until underside is crisp and brown. Blend eggs, milk, salt and a dash of pepper. Pour over potatoes. Top with cheese and sausage.. Cover and cook on low heat for 6-8 minutes. Loosen omelet cut in wedges and serve.

* can be replaced by Ore Ida Potatoes

Scalloped Chicken

Louise Perry

1/2 - 1	cup	milk	
3 - 4		eggs	beaten
1/2	cup	celery	chopped
1/2	cup	onion	chopped
1	cup	chicken broth	
1 1/2	cups	chicken breast	shredded
large	mixing bowl	bread	diced

Stir altogether and season with salt and pepper to taste. Bake in a large baking dish at 325 for 1 hour.

Scalloped Chicken

Diane Perry

350 degrees

1		stewing hen	
4	stalks	celery	
2 - 3		carrots	
2	Tbsp	Accent	
2	tsp	pepper	
1	medium	onion	
3		potatoes	
1	jar	instant chicken bouillon	
20	pieces	bread	toasted
1/2	tsp	sage	
1	cup	celery	chopped
3		eggs	slightly beaten
1	medium	onion	chopped
8	cups	prepared broth	

CHICKEN and BROTH

Cover chicken, celery stalks, carrots, Accent, pepper, 1 medium onion, potatoes and bouillon with water, simmer until tender (I fix it in the oven). Lift out vegetables when done, discard. Let chicken cool in broth, remove meat and remove meat from bones. Set aside.

DRESSING

Mix together toasted bread, sage (if desired), 1 cup chopped celery, eggs, 1 med. chopped onion and 8 cups of the prepared broth. Layer dressing and chicken in large baking pan. Bake at 350 degrees for 45 minutes.

Shepard's Pie

Michael St Laurent

350 degrees

9 x11

1 1/2	lbs	lean ground beef	
5	lbs	potatoes	cooked and mashed
1	can	corn	
6 - 8	slices	American white cheese	
		Brown Gravy	

Brown the hamburger, drain off any fat, then add gravy. Boil and mash the potatoes and put 1/2 in a 9x11 casserole pan. Then spread out a can of drained corn. Put the meat and gravy mixture on top, then a layer of cheese slices on top the meat and finish final layer with rest of the potatoes. On top, take softened butter and with fork put lines around the whole top - sprinkle with parmesan cheese.

Make sure the top is slightly brown. Take it out and let it sit for about 5 minutes to firm up

Shepherd's Pie

Jennifer Keller

2	lbs	potatoes	peeled and cubed
2	Tbsp	sour cream or softened cream cheese	
1		egg yolk	
1/2	cup	cream or veggie/chicken broth	
1	Tbsp	olive oil	
1 3/4	lbs	ground beef	
1		carrot	peeled and chopped
1		onion	chopped
2	Tbsp	flour	
2	Tbsp	butter	
1	cup	beef broth	
2	tsp	Worcestershire sauce	
1/2	cup	frozen peas	
1	tsp	sweet paprika	
2	Tbsp	fresh parsley	chopped
		cheddar cheese	for topping

Boil potatoes in salted water until tender, about 12 minutes. Drain potatoes and pour them into a bowl. Combine sour cream, egg yolk, and cream. Add the cream mixture into the potatoes and mash until potatoes are almost smooth. While potatoes boil, cook beef. Season with salt and pepper. Add chopped carrot and onion to the meat. Cook veggies with meat 5 minutes, stirring frequently. In a second small skillet over medium heat, cook butter and flour together 2 minutes. Whisk in broth and Worcestershire sauce. Thicken gravy 1 minute. Add gravy to meat and veggies. Stir in peas. Preheat broiler to high. Fill casserole with meat mixture. Spoon potatoes over meat evenly. Top potatoes with paprika and broil 6-8 inches from the heat until potatoes are evenly browned. You can also top the potatoes with cheddar cheese and paprika and bake until bubbly. Top the casserole with chopped parsley right before you serve.

This casserole goes together very quickly and is a favorite of our family. If you keep cooked hamburger on hand, it makes it a very, very quick casserole.

Main Dish

Spanish Pork Chops

Arlene Williamson

375 degrees

6		pork chops	
1	can	tomato soup	
		onion	
		salt & pepper	to taste

Place pork chops in a baking dish. Salt and pepper. Place a slice of onion on each chop. Divide can of tomato soup over each pork chop. Add water to dish enough to come to top of the chops but do not cover. Bake in 375 degrees oven for 1 hour and 15 minutes.

Liquid can be used over baked potatoes

Steamed Eggs

Jayde DuCheney

eggs
salt
soy sauce

Beat eggs with a little water. Add salt. Put bowl of beaten eggs in a pan with water, cover and steam until eggs are firm. Add soy sauce to eggs when finished.

This was one of Jayde's favorite things to eat in China. This is the closest recipe I've found...she loves it.

Stuffed Sandwich

Scott & Stephanie Taylor

	375 degrees	Baking Stone	Parchment Paper
1	Recipe	Semolina Bread Dough	
2	lbs	Italian Sausage	browned and drained
1	pint	tomato sauce	
1	lb	Italian cheese	mozzarella and provolone
		oregano	
		olive oil	

Divide the bread dough into 4 balls, extra large, large, medium and small. See note.

Roll out large ball to 1/8 inch thick. Brush with olive oil and top with tomato sauce like you were making a pizza. Top with a little over 1/3 of the sausage and cheese, sprinkle with oregano.

Roll out medium ball and place over topped large ball, repeat toppings. Repeat with small ball.

Roll out extra large ball to large enough to cover sandwich plus 1 inch. Lay over sandwich and tuck under all the way around.

Slice air vents in top and brush with olive oil.

Bake at 375 degrees on baking stone for 55 minutes, sprinkle top with cheese and bake til browned.

We love this sandwich, it is perfect for outdoor events since it can be served at room temperature.

There are many variations. Try one of these or come up with a new one.

Bread	Sauce	Meat	Cheese
Rye Bread	Mustard	Ham	Swiss cheese
Rye Bread	Thousand Island Dressing	Corned Beef	Swiss cheese and Sauerkraut

Note; We measure out the dough in grams, extra large = 400 grams, large = 300 grams, medium = 200 grams, and small = 100 grams

Main Dish

Swedish Meat Balls

Virginia Hakes

350 degrees

2 1/2	lbs	ground beef	
1	medium	onion	chopped
20		soda crackers	crushed
2	tsp	nutmeg	
1/8	tsp	allspice	
2		eggs	
1/4	tsp	pepper	
1	clove	garlic or garlic powder	minced
4	cups	beef broth	

Combine the first 8 ingredients. Shape into small balls. Brown on all sides. Remove and put in casserole dish. Take the 4 cups of broth and add 3 tablespoons of cornstarch that has been dissolved in some cold water and add to the broth to make a gravy. Pour over the meal balls and bake in a 350 degrees oven for 1 hour or until done.

These meat balls are David's favorite. We serve these with rice.

Sweet and Sour Chicken

Brock Profit

20	oz can	pineapple tidbits	drained, reserve juice
1 1/2	cups	ketchup	
1	Tbsp	packed brown sugar	
1	Tbsp	cider vinegar	
4	medium size	carrots	thinly sliced
1/2		green bell pepper	cut in chunks (opt)
4		chicken breast	cut in bite size pieces
2	Tbsp	oil	

Cook pineapple juice, ketchup, brown sugar and vinegar in saucepan for about 5 minutes. Add carrots, pineapple and green pepper. Remove from heat. Brown chicken pieces in oil until golden. Add pineapple mixture. Heat thoroughly. Serve over cooked white rice.

A family favorite that's quick to make. You can also vary the sauce ingredients and can even be baked with pork chops.

Tater Tot Casserole

Julie DuCheney

350 degrees

32	oz bag	Tater Tots
1	can	corn
1	lb	hamburger
1	can	cream of mushroom soup or cream of chicken soup cheese

Mix hamburger (browned) and soup together. Pour into casserole dish. Spread corn over soup mixture and top with cheese. Layer tater tots on top. Bake 350 for one hour.

Three Bean Casserole

Rheba Eichhorn

350 degrees

2 qt baking dish

1/2	lb	sliced bacon	diced
1/2	lb	ground turkey (pork or beef)	
1/2	cup	onion	chopped
16	oz can	pork and beans	
1	can	garbanzo beans	drained
1	can	large lima beans	
1/2	cup	light brown sugar	
1/2	cup	ketchup	
2	tsp	vinegar	

Cook bacon until crisp, drain on paper towels. Set aside. Cook ground turkey and onion until lightly browned. Drain. Combine all ingredients. Place in an ungreased 2 qt. baking dish. Bake uncovered a 350 degrees for 45 minutes. 8-10 servings.

Turkey Tetrazzini

Peggy Meyer

350 degrees

9 X 13

12	oz pkg	spaghetti
3 1/2	cups	turkey or chicken broth
3	cans	mushrooms
6	Tbsp	butter
6	Tbsp	flour
1/2	tsp	salt
1/2	tsp	pepper
1/8	tsp	cayenne pepper
1	cup	heavy cream
4	cups	turkey or chicken
2	small cans	pimentos
1/4	cup	parsley flakes
1 1/2	cups	mozzarella cheese

Cook spaghetti. Make white sauce by melting butter add flour, salt, pepper and cayenne pepper. Add broth until this thickens. Take off stove, add cream. Add the rest of the ingredients; except the mozzarella cheese. The cheese goes on top.

The girl's Dad's family every Christmas eat this casserole. Their Grandma freezes the left over turkey from Thanksgiving. The girls just love this. Of course I make this anytime, but I use chicken instead.

Workday Crock Pot Turkey

Joy Taylor

Crock Pot

1	turkey breast	any size
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Remove skin and place in crock pot. If you don't have an oblong crock pot break the bone to make it fit. Add 1/3 - 3/4 cup water. Salt and pepper to taste. Cook on high 5 hours. It will be so tender it will fall off the bone. Serve with a tossed salad for a low-calorie meal.