

SIDE DISHS



CORN & CHILIES

Donna Browning

16 oz. frozen whole kernal corn
4 oz. can chopped green chilies

8 oz. cream cheese, softened
2 tbsp. butter

Cook corn in microwave as directed on package. Add chopped green chilies, cream cheese, and butter. Bake at 350 degrees for 30 minutes. Serve hot.

CHEESY CARROTS

Kelly Mahannah

4 c. sliced cooked carrots
3 tbsp. butter
1 med. onion, diced
½ tsp. salt
½ tsp. pepper

1 can cream of celery soup
½ c. grated cheddar cheese
1/3 c. melted butter
1 c. herbed seasoned stuffing mix

Saute onion in 3 tbsp. butter until clear. Combine carrots, salt, pepper, soup and cheese. Mix all together. Spread in 9 x 13 inch pan. Cover with stuffing mix and drizzle with 1/3 c. melted butter. Bake uncovered at 350 degrees for 20 – 25 minutes.

SOUTHWESTERN CORN BAKE

Paul Crittenden

2 cans cream style corn
2 eggs, beaten
¾ c. yellow cornmeal
1 tsp. garlic salt

6 tbsp. oil
1 can chopped green chilies
2 c. grated cheddar cheese

Mix corn, eggs, cornmeal, salt and oil . Divide mixture in half. Place ½ in a greased 8 inch sq. baking dish. Mix together chilies and cheese. Lay on top of corn mixture, cover with remaining ½ corn mixture. Bake at 350 degrees for 35 minutes. 8 servings.

GEORGIE BEETS

Maude Crittenden

Heat 1 cup or less of vinegar and water mixed. Add 2 tablespoons sugar, mix 2 teaspoons cornstarch in a little bit of cold water and add to hot vinegar mixture. Stir and cook 2 minutes. Add 2 cups of chopped or diced beets and heat well. Remove from fire and add 1 tablespoon butter. Serve hot.

FRIJOLES COCIDOS

Tom Countryman

1 lb. pinto beans, uncooked	½ c. green pepper, minced
1 lg. onion, chopped	½ tsp. coriander
3 cloves garlic, minced	1 tsp. salt
2 tsp. cumin	¼ tsp. pepper
1 tbsp. olive oil	

Soak beans in water to cover for 4 hours or overnight. Drain beans, cover with fresh water in large saucepan. Bring to a boil, reduce heat. Cover; simmer for 1 to 1 ½ hour until tender. Saute onion, garlic and cumin in oil for 4 minutes. Add green pepper and continue sauteing 5 to 8 minutes, or until tender. Drain beans; reserve ½ cup liquid. Mash beans and liquid; add sauteed vegetables and spices; mix well. Serve in tostados, burritos, stuffed green peppers. Also makes a great dip. I like to mix 1/3 cup with 1 tsp. diced chilis and eat with saltines for an afternoon snack.

GRILLED POTATO PLANKS

Tom Countryman

4 med. potatoes, scrubbed	1 tsp. marjoram, oregano or dill
6 tbsp. olive oil	½ tsp. hot pepper sauce
1 ½ tbsp. white wine vinegar	salt & pepper
2 cloves garlic, minced	

Cut potatoes lengthwise into 1/3 inch thick slices. Place slices in medium saucepan with enough lightly salted water to cover. Cover pan and bring to a boil. Boil 5 minutes; drain thoroughly. Place potatoes in large, shallow baking dish. Make marinade by combining remaining ingredients. Pour marinade over warm potato slices, turning to coat. Cover and let stand 30 minutes to an hour. Prepare a medium hot fire in charcoal grill. Before grilling, brush both sides of potatoes with the marinade. Place potatoes on lightly oiled grid; grill until lightly browned, about 6 minutes on each side. Makes 4 servings.

COPPER PENNY CARROTS

Dorothy Glick

2 lb. carrots	½ c. oil
1 med onion, chopped	1 tsp. mustard
1 med. green pepper, chopped	1 tsp. Worcestershire sauce
1 can tomato soup	½ c. sugar
¾ c. vinegar	

Wash, pare and slice carrots like pennies. Cook in salted water until just tender crisp. Drain, when cool add chopped onion and green pepper. Beat remaining ingredients until completely blended. Pour dressing over vegetables. Refrigerate several hours or overnight. Makes 2 qts. Will keep several months in covered container in refrigerator.

MARINATED CARROTS

Donna Browning

2 lb. carrots

Wash, scrape, slice crosswise. Cook covered in salted water 10 minutes. Drain. Marinade:

1 can tomato soup

½ tsp. mustard

¼ c. oil

½ tsp. Worcestershire sauce

½ c. sugar

1 med. onion, chopped

¼ c. vinegar

1 green pepper, chopped

Mix all ingredients and add to carrots. Refrigerate overnight. Will keep in refrigerator 2 weeks.

GARLIC CORN

Bernie Crittenden

11 oz. cream cheese

1 ½ tsp. garlic salt

6 tbsp. butter

4 cans corn, drained

2/3 c. milk

Mix ingredients in slow cooker, add corn, cook on low for 3 to 4 hours. (If you don't use slow cookers, do not boil.)

DRIED CORN

Mary Smith

8 pts. raw sweet corn,
cut off cob, not blanched

4 tsp. coarse salt

6 tbsp. sugar

½ c. whipping cream

Combine all ingredients. Boil in heavy pan for 20 minutes, stirring constantly so mixture doesn't stick. Spread on cookie sheets in an oven turned to lowest possible temperature. Stir grain often. When kernels are crispy, dump in brown paper sacks, tie and hang in dry room. When kernels rattle inside sack, it can be placed in containers. Cook in milk or eat as snacks. 1 c. dried corn feeds 5 people.

PENNSYLVANIA DUTCH SPINACH

Harriet Crittenden

2 qt. spinach, washed & torn

1 tsp. salt

3 green onions, chopped

¼ tsp. pepper

6 slices bacon, chopped

1 ½ c. hot water

3 tbsp. flour

3 tbsp. vinegar

3 tbsp. sugar

2 hard cooked eggs, chopped

Place spinach and onions in bowl. Cook bacon until crispy; remove from skillet and drain on paper towels. Blend flour into bacon drippings. Add sugar, salt, pepper and hot water. Cook, stirring constantly, until mixture comes to a boil. Stir in vinegar. Add eggs to spinach. Pour vinegar mixture over spinach and toss. Serve immediately, topped with bacon bits. Makes 6 servings. May be garnished with extra hard cooked egg slices.

BAKED BEANS

Hope Elven

2 – 15 oz. cans pork & beans
4 slices bacon, fried & crumbled
2 tbsp. dry minced onion
2/3 c. catsup or BBQ sauce
1/2 c. brown sugar
1 tbsp. cider vinegar
1/2 tsp. cinnamon

Mix all ingredients together. Bake at 350 degrees for 1 1/2 hours.

SWISS POTATOES

Carole Elven

2 lb. frozen hash brown potatoes
2 c. grated Swiss cheese
1 pt. whipping cream
1 stk. butter, melted
1/2 med. onion, chopped
salt & pepper
paprika

Mix first 6 ingredients together. Put in baking dish or casserole. Sprinkle with paprika. Bake at 350 degrees until potatoes are done.

GOLDEN HILL POTATOES

Stella Greenlee

1 lg. pkg frozen hash brown potatoes
1/2 c. butter melted
1/4 c. diced onion
1 c. cream of celery soup
2 – 1 pt. cartons sour cream
1 1/2 c. grated cheese
1 tsp. salt & pepper

Mix all ingredients together. Put in 9 x 13 inch pan. Top with 1 to 1 1/2 cups crushed cheese crackers. Bake at 350 degrees for 45 minutes to 1 hour. Can be prepared ahead and frozen before baking. Then just thaw and bake.

COLORADO AGAPE POTATOES

Hope Elven

1/2 c. Cheez Whiz
1 can cream of chicken soup
Beat these together. Add 2 cups sour cream. Add 1 large package hash browns. Top with 2 cups crushed Corn Chex, mixed with 1/4 c. melted butter. Bake at 350 degrees for 45 minutes. Mixture will firm up after removing from oven.

MEXICAN REFRIED BEANS

Juanita Porter

2 – 15 oz. cans pinto beans (plain)	½ tsp. salt
½ c. chopped onion	¼ tsp. pepper
1 ½ tsp chili powder	2 oz. Monterey Jack cheese
1 clove garlic, minced	2 tbsp. butter

Mash beans in mixer. Stir in all ingredients except butter. Melt butter in skillet. Add beans and cook, stirring occasionally until beans have thickened.

GOURMET GREEN BEANS

Marilyn Wolf

2 cans French-style green beans	Season to taste
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Combine with:

1 can cream of mushroom soup	1 – 5 oz. can water chestnuts, sliced
½ of a 3 ½ oz. can French fried onion rings	

Spoon into buttered 1 ½ qt. casserole. Top with remaining onion rings. Bake at 350 degrees for 30 to 40 minutes, until hot and bubbly. I prefer cream of chicken soup.

IDAHO QUICHE LORRAINE

Vena Flynn

9 inch pastry shell	½ c. mayonnaise
1 sm. head cauliflower	2 c. longhorn cheese, shredded
2 eggs	1/8 tsp. pepper
½ c. milk	1/8 tsp. nutmeg

Cook cauliflower in boiling water until tender-crisp. Drain and cool quickly. In blender, combine all other ingredients until smooth, retaining ¾ c. cheese for top. Pour cauliflower in unbaked pie shell and pour cheese sauce over it. Sprinkle remaining cheese on top. Bake at 350 degrees for 30 to 35 minutes.

BAKED RICE

Nina Nelson

Saute until soft: 1 stk. butter, 1 lg. onion, chopped. Wash in hot water until water runs clear: 1 c. long grain rice. Add 2 cups water with 2 chicken bouillon cubes, dissolved. Mix all together and put in buttered casserole dish. Bake 1 hour at 325 degrees.

NINE DAY SLAW

Nellie Messner

3 lb. head cabbage	1 c. vinegar
1 green pepper	2 tbsp. celery seed
2 med. onions	2 tbsp. salt
2 c. sugar	2 tbsp. sugar
1 c. salad oil	

Shred cabbage, green pepper, onions. Blend these with 2 cups sugar. Blend the remaining ingredients and bring to a full boil, stirring over high heat. Pour this mixture immediately over cabbage mixture. Let cool. Cover and store in refrigerator. Keeps well for many days.

HICKORY HOUSE KRAUT

Nellie Messner

1 lg. can kraut	1 sm. jar pimiento
1 c. brown sugar	1 c. Wesson oil

Mix in saucepan, cook until clear or about 35 to 40 minutes.

CREAMED MUSHROOMS

Vena Flynn

3 tbsp. butter	1 tsp. salt
2 green onions, minced	1/8 tsp. pepper
12 oz. mushrooms, chopped coarse	2 1/2 c. milk
1/4 c. flour	

Melt butter in heavy saucepan. Add onions and mushrooms. Stir and cook about 6 minutes. Blend in flour, salt and pepper. Gradually stir in milk. Cook and stir until thickened, about 5 minutes. Makes 3 cups.

BROCCOLI & EGGS AU GRATIN

Vena Flynn

1 bn. Broccoli (1 1/2 lb, trimmed and cut in spears or 2 – 10 oz. pkg. frozen)	Cheese Sauce
1/2 tsp. salt	2 tbsp. grated parmesan
1 c. water	2 tbsp. bread crumbs
4 hard cooked eggs, quartered	1 tbsp. butter

Steam broccoli until tender, about 10 minutes. Drain and reserve 1 c. liquid for sauce. Place broccoli and eggs in greased shallow 2 qt. baking dish. Pour cheese sauce over top and sprinkle with Parmesan and bread crumbs. Dot with butter. Bake 425 degrees for 15 minutes or until hot and bubbly.

SCALLOPED EGGPLANT

Mary Lee Smith

4 c. diced eggplant	1 egg, slightly beaten
1/3 c. milk	1/2 c. chopped onion
1 can condensed mushroom soup	1/2 c. herb seasoned stuffing

Cook eggplant in salted water until tender (6 to 7 minutes). Drain. Mix milk with soup, gradually blend in egg. Add to eggplant, onion and stuffing. Mix lightly. Turn into 6 x 10 inch baking dish. Top with cheese topping: Crush 1/2 c. stuffing, toss with 2 tbsp. melted butter. Sprinkle over casserole. Top with 1 cup shredded sharp cheese. Bake at 350 degrees for 20 to 25 minutes. Pepperidge Farm seasoned stuffing is recommended.

TWICE BAKED POTATOES

Juanita Porter

6 med. to lg. potatoes	2 tbsp. milk
1/2 lb. bacon	1 stk. butter
12 oz. mild cheddar cheese	paprika
1 bn. green onion, chopped	parsley
salt & pepper	

Wash, prick and bake potatoes in a 400 degree oven until done, a little over an hour. Fry bacon until crisp, drain on paper towels. Shred cheese. Finely chop onions, crumble bacon and add to cheese. When potatoes are done, cut in half. Scoop out potato pulp being careful not to break skin. Return skins to oven to crisp. Mash potato pulp in large bowl adding salt, pepper, milk and butter. Add cheese mixture and stuff the crisped potato skins. Sprinkle with grated cheese, paprika and parsley. Reheat in pan with cover at 425 degrees for 30 to 35 minutes. These freeze well and reheat nicely in microwave.

POTATO CASSEROLE

Lisa Elven

32 oz pkg. frozen hash browns	1 tsp. salt
2 c. shredded American cheese	10 oz. can cream of celery soup
1/2 c. melted butter	12 oz. container sour cream
1 tsp. dried oregano leaves	1 c. crushed potato chips
1/4 tsp. pepper	

Combine all ingredients except potato chips in large mixing bowl and stir until well blended. Spoon into lightly greased 3 qt. baking dish. Sprinkle crushed potato chips over top. Bake uncovered at 350 degrees for 45 minutes. Serves 10 – 12.

GREEN RICE

Nina Nelson

1 bunch green onions,
tops too
1 pkg. frozen chopped spinach
3 eggs, beaten
3 c. milk

4 ½ oz. grated Parmesan Cheese
1 stk. butter, melted
1 ½ c. Minute Rice
garlic and salt to taste

Add milk to beaten eggs. Stir in other ingredients. Pour in greased casserole dish. Bake 1 hour at 325 degrees.

BROCCOLI RICE CASSEROLE

Trudy Supon

1 pkg. cooked chopped broccoli
½ c. Cheez Whiz
1 can cream of chicken soup
1 c. Minute Rice

½ c. milk
1 small onion, chopped
2 tbsp. butter

While the broccoli is still hot, stir in all the rest of the ingredients. (Cook the onion in the butter.) Mix together well and bake at 350 degrees for 35 minutes.

CHEESE GRITS

Melva Greenlee

6 c. water
scant tsp. salt
1 ¼ stick butter, melted
3 tsp. savory salt
1 ½ c. grits

1 lb. sharp cheddar cheese,
grated
3 eggs, beaten
red hot sauce to suit your taste

Cook grits in salted water until done. Add grated cheese, beaten eggs, butter, savory salt and hot sauce to taste. Pour into 9x13 inch baking dish. Bake at 350 degrees for 1 hour.

BAKED CHEESE GRITS

L. Smith

1 c. quick grits
4 c. boiling water
1 tsp. salt

1 c. beaten egg plus milk
to make ½ c. liquid
1 stk. butter
1 Kraft garlic cheese roll
½ tsp. Worcestershire sauce

Cook grits in salted water until thickened. Cool. And add the other ingredients. Place in baking dish. Top with crumbled Fritos. Bake 30 minutes in 350 degree oven until lightly browned.

CORN PUDDING

Frances Greenlee

¼ c. butter, melted
2 tbsp. sugar
2 tbsp. flour
1/3 c. milk

2 eggs, well beaten
¾ tsp. baking powder
10 oz. pkg frozen whole kernal corn (thawed)

Preheat oven to 350 degrees. Combine sugar and flour in bowl. Stir in melted butter. Add milk, eggs and baking powder. Mix well. Add corn and stir to combine together. Pour mixture into buttered baking dish. Bake for 40 minutes or until top is golden brown and center is set.