

## MAIN DISHES



### MINI QUICHE

Donna Browning

#### Filling:

2 oz. jar real bacon bits	1/3 c. chopped green onion	1 1/2 c. grated cheddar
1 c. milk	tops	cheese
1/2 c. mayonnaise	2 tbsp. cornstarch	2 beaten eggs
		1/3 c. chopped pimento

#### Crust:

1 stk. butter	3 oz. cream cheese
1 c. flour	1/2 tsp. salt

Filling: Blend mayonnaise, eggs, cornstarch and milk until smooth. Add bacon bits, green onion tops cheddar cheese and pimento. Use to fill crusts.

Soften margarine and cream cheese. Mix in flour and salt. Line bottom and up the sides 1/2 inch of mini-muffin pans with crust. (Press with your fingers.) Spoon in 1 or 2 teaspoonfuls of filling in each mini crust. Bake 350° for 15-20 minutes until crust is lightly browned around the edges.

### BROCCOLI HAM HOT DISH

Trudy Supon Hurst

2 – 10 oz. pkg. frozen broccoli	1 tsp. salt
2 c. cooked rice	1/4 tsp. pepper
6 tbsp. butter or margarine	3 c. milk
2 c. bread crumbs (about 2 1/2 slices)	1 1/2 lbs. fully cooked ham, cubed
1 med. onion, chopped	Shredded cheddar or swiss cheese
3 tbsp. flour	

Cook broccoli according to package, drain, spoon rice into 9 x 13 x 2 inch baking pan. Place broccoli over rice. Melt butter in a large skillet. Sprinkle 2 tablespoons of melted butter over the bread crumbs and set aside. In remaining butter, saute onions until soft. add flour, salt and pepper stirring constantly until bubbly. Stir in milk and continue cooking until sauce thickens and bubbles. Cook and stir for 1 minute, add ham and heat through. Pour over rice and broccoli. Sprinkle bread crumbs over all. Bake at 350° for 30 minutes or until heated through. Sprinkle with cheese and let stand 5 minutes before serving. Makes 8 servings

## MONTEREY EGGS

Donna Browning

12 eggs beaten well  
2 - 4 oz. cans mild green chilis

3 c. Monterey Jack cheese

Mix eggs, green chilis and Monterey Jack cheese. Butter 9 x 13 inch pan. Pour eggs into pan. Bake at 350° for 30 minutes, until a knife comes out clean.

## HOT CHICKEN SALAD

Donna Browning

2 c. diced cooked chicken  
2 c. diced celery  
1/2 c. toasted slivered almonds  
1/2 tsp. salt  
1/2 tsp. onion powder

2 tbsp. lemon juice  
1 c. Miracle Whip  
1/2 c. grated cheese  
2/3 c. crushed potato chips

Mix chicken, celery, almonds, salt, onion powder, lemon juice and Miracle Whip. Place in a shallow buttered casserole. Spread chips and cheese over the top. Bake uncovered at 375° for 20 minutes.

## COWBOY CAVIAR

Paul Crittenden

1 can pinto beans  
2 cans black-eyed peas  
2 cans chopped tomatoes  
2 cans whole kernel corn  
1/2 jar salsa  
2 avocados, chopped

1 med. red onion, chopped  
1 dash jalapeno tabasco  
1 tbsp. olive oil  
1 tbsp. red wine vinegar  
salt and pepper to taste  
Green chilies (optional)

Drain pinto beans, black-eyed peas, tomatoes and corn. Mix together. add salsa, avocados, onion, tabasco, olive oil, venegar, salt and pepper. Mix well. Enjoy as a salsa or as a side dish.

## ONE DISH CHICKEN & RICE BAKE

Becky Whicker

1 can Cream of Mushroom soup  
1 c. water  
3/4 c. uncooked white rice  
1/4 tsp. paprika

1/8 tsp. pepper  
4 skinless, boneless chicken brest halves  
(about 1 lb.)

In a 2 qt. shallow baking dish, mix soup, water, rice, paprika and pepper. Place the chicken on the rice mixture. Sprinkle with additional paprika and pepper. Cover and bake at 375° for 45 minutes. Serves 2-4.

## MEXICAN MIX CASSEROLE

Carissa Crittenden

15 oz. can chili  
12 or 17 oz. can whole kernel corn

8 oz. pkg. grated cheddar cheese  
1+ c. crumbled corn or nacho chips

Pour the chili into a casserole dish. Drain the liquid from the corn and add to chili. Add grated cheese. There is no need to mix up this casserole. Crumble chips and sprinkle over the casserole. Gently press them into the mixture. Bake at 350° for 20 minutes. You can cook this in the microwave for 4 minutes on high for a faster meal.

## CHICKEN ENCHILADA

Shirley Cheramy

3 cans cream of chicken soup  
1 pint sour cream  
4 oz. can diced green chilies

1 lb. shredded sharp cheddar cheese  
3 chicken breasts, cooked and diced  
12-15 flour tortillas

Combine soup, sour cream and green chilies. Spoon 2-3 tablespoons soup mixture onto each tortilla. Add a portion of chicken and cheese. Roll tortilla and place seam side down in greased baking dish. Pour remaining soup mixture over tortillas. top with chese. Bake at 325° for 30 minutes.

## CHICKEN RICE BURRITOS

Shirley Cheramy

2 bx. mexican rice prepared  
2 c. nonfat sour cream  
4 oz. diced green chilies

Diced chicken  
Grated cheddar cheese  
Flour tortillas - dozen or more

Combine rice, sour cream, green chilies and chicken. Fill tortillas with rice-chicken mixture. Top with cheese and heat in microwave until warm. Serve with salsa.

## CHICCARONE BURRITOS

Amber Scott

Flour tortillas  
Garlic salt  
Fresh pork fat and skin, chopped

New Mexico chili powder  
Grated cheese

Fry pork fat until brown. Mix 3 tablespoons chili powder with flour and water to make a paste. Add garlic salt to taste. Add chese and heat until melts. Mix with pork fat. Heat tortillas and wrap mixture inside.

## BIG BIRD BUFF

Velma Countryman

2 eggs	1 pkg. chicken gravy mix
1 c. milk	2 c. chopped cooked turkey
1 c. biscuit mix	1/2 c. shredded Swiss cheese
1/4 tsp. sage	1/4 c. diced onion

Beat together eggs, milk, biscuit mix, sage and gravy mix. Stir in turkey, cheese and onion. Pour into sprayed 1 1/2 quart casserole. Bake at 350° for about an hour or until knife inserted near center comes out clean.

## TORTILLA BURGERS

Amber Scott

1 lb. ground beef	1 pkg. tortillas, flour
Salsa	Guacamole
Cheese of choice	

Shape ground beef into patties and brown. Warm tortillas. Wrap patties and cheese, guacamole and salsa in tortillas.

## POSOLE

Amber Scott

1 lb. ground pork	Water
1 1/2 tsp salt	1 tbsp chopped garlic
3 tbsp. New Mexico chili powder	1 bag dehydrated Posole
Flour	

Mix chili powder with enough flour and water to make a thick paste. Boil on stove until it is hot. Mix Posole, water, garlic, pork and chili paste in crock pot. Set crock pot on high for 4 to 5 hours.

## DELIGHT

Mary Lu Smith

1 lb. ground beef	2 tbsp. milk
10 oz. box frozen peas, thawed	1 tbsp. soy sauce
1/2 c. mushrooms, chopped	1/2 onion, chopped
1 can cream of mushroom soup	1/2 c. cheddar cheese, grated

Cook ground beef in a skillet over medium heat for 10 minutes or until browned. Drain well. Combine beer, peas and mushrooms in a casserole. Mix well. In a medium bowl, combine soup, milk, soy sauce and onion. Mix well. add soup mixture to casserole. Mix well. Sprinkle cheese evenly on top. Bake in a preheated 375° oven for 30 minutes. Serves 6.

## CAVATINI

Beth Falkenburg

2 c. rotini pasta	1 pkg. mozzarella, shredded
1 lb. sausage	1 small bell pepper, chopped
1 pkg. sliced black olives	2-1 lb. jars pizza-quick sauce
1 can mushroom pieces	

Cook and drain macaroni. Brown sausage and drain off grease. Mix macaroni, sausage, and remaining ingredients, except mozzarella, together. Place in casserole and cover with cheese. Bake at 350° for 30 minutes or until hot.

## LASAGNA

Trudy Supon Hurst

1 lg. jar spaghetti sauce	1 can Romano cheese
1 sm. jar spaghetti sauce	1-15 oz. ricotta cheese
1 lb. lasagna noodles	2 tbsp. milk
1-1/2 lb ground beef or venison	2 eggs
8 oz. shredded mozzarella cheese	

Heat oven to 350°. Boil noodles until almost done. Drain off most but not all of the water. Brown meat and drain. Put Ricotta cheese in a bowl with the milk. Whip until it is the consistency of whipped cream. In an ungreased pan, begin layering the spaghetti sauce, enough to cover the bottom of a 9x13.2 inch pan. Layer one third of the noodles, one third of the meat, one third of the cheese mixture in dollops, one third of the Mozzarella, one third of the Romano. Beat one egg and drizzle over the top of this layer. Repeat this layer twice without the egg on the final layer. Cover with foil and bake for 1 1/2 to 2 hours until a knife comes out clean. Let stand 30 minutes before serving.

## SPICY CHICKEN PASTA SALAD

Aimee Elven

1 pkg. pasta	4 chicken strips, spicy (precooked)
Sauce Mix:	
2/3 c. mayonnaise	2 tbsp. finely chopped onion
1/4 c. vegetable oil	1/4 tsp. parsley
1/4 c. honey	1/2 lemon
2 tbsp mustard	A little salt
	Accent

Cook pasta as directed on package. Cup chicken into small pieces. Mix sauce ingredients. Combine pasta, chicken and sauce. add a little salt and sprinkle with Accent.

## MEXICAN CHICKEN

Aimee Elven

4 skinless boneless chicken breasts	1 can cream of chicken soup
1/2 pkg. Velveta cheese	1 can Rotel tomatoes
1 can cream of mushroom soup	1 medium bag of Doritos chips

Boil chicken until cooked. Tear into pieces. Lay in bottom of casserole dish. On stove, heat Velveta cheese, mushroom soup, chicken soup and Rotel tomatoes until cheese is melted. Lay all the Doritos on top of the chicken. Pour soup mixture over Doritos and chicken. Bake at 350° for 20 to 30 minutes. Serves 4 - 6.

## BURRITO BAKE

Aimee Elven

2 lb. hamburger	1 can tomato paste
1 pkg. flour tortillas	1 c. taco sauce
2 cans refried beans	1/2 c. water
2 - 12 oz. pkgs. Shredded cheese	1 can ripe olives

Cook hamburger and drain. Add tomato paste, taco sauce and water to hamburger. Mix well and heat. In casserole dish, spread half of the meat mixture on bottom. Lay half of the tortillas over meat. Layer refried beans over tortillas. Sprinkle with one package of cheese. Top with half the olives. Repeat the layers once. Bake at 350 degrees for 30 minutes. Serves 6.

## SOPA DE FOIL

Tom Countryman

2 tbsp. shortening	2 c. celery, chopped
1/2 lb. vermicelli, broken	1/2 green pepper, chopped
1 lb. ground beef	1 can whole kernel corn
1 tbsp. salt ?	1 tsp. chili powder
1 tsp. pepper	1 - #2 can tomatoes
garlic salt	1 c. water
2 c. onions, chopped	8 oz. pkg. sliced cheese

Preheat electric skillet to 300 degrees. Melt shortening; saute vermicelli until browned. Stir meat; cook until it loses its red color. Stir in next 8 ingredients. Add tomatoes and water, stir gently. Set temperature at 200 degrees. Simmer covered for 25 minutes. Place cheese slices on top and melt. Serves 8.

## MEAT PATTIES

Maude E. Crittenden

2 c. leftover pork or beef, ground	2 tbsp. milk
2 slices bread	1 egg
1 tbsp. onion, minced	

Mix; form into 4 patties. Beat egg and milk, dip patties, then flour and fry.

## HAM A LA KING

Maude E. Crittenden

1 tbsp. shortening

1 lb. diced ham

Brown ham and drain off fat; add 6 tbsp. flour, stir slowly; add 2 ½ c. milk. Stir and cook. Add 4 ounce can mushrooms and liquid, ½ c. sliced stuffed olives, and 1 beaten egg. Serve over hot cooked noodles, cornbread or biscuits.

## PICNIC MEAL-IN-ONE

Dorothy Glick

8 oz. pkg. elbow macaroni

1 med. onion, chopped

1 tbsp. butter

1 lb. ground beef

3 – 8 oz. cans tomato sauce

12 oz. can whole kernel corn

1 green pepper, chopped

1 clove garlic, minced

1 tbsp. parsley, chopped

2 tsp. monosodium glutamate

2 tsp. chili powder

1 ¼ tsp salt

½ tsp. sugar

1 tsp. hot pepper sauce

½ tsp. oregano leaves

¼ lb. sharp cheddar cheese, grated

Cook macaroni according to directions. Drain and reserve. In large skillet, cook onion in butter until golden. Add meat, stirring to break into pieces. Cook until browned. Stir in remaining ingredients except cheese. Simmer 30 minutes, stirring occasionally. Mix in drained macaroni and grated cheese. Turn into 1 gallon vacuum bottle. Yield 8 to 10 servings.

## SCRAPPLE

Marilyn Wolf

3 lb. piece of pork shoulder

Boil with salt and pepper 2 ½ hours. When cool, remove meat and grind through food chopper. Remove congealed fat. Add ground pork to broth with 2 cups white cornmeal. Cook about 15 minutes. Stir often. When thickened, pour into greased bread pan and let stand overnight. May be stored in icebox. Slice ½ inch thick and brown on each side in lightly oiled skillet. Mama and Dad loved this, we do to. We had this once or twice in the winter, with sliced oranges and toast. I can taste it now!

## SKILLET LASAGNA

Betty Greenlee

1 lb. ground beef	½ tsp. salt
1 tbsp. butter, melted	16 oz. can tomatoes
1 env. Spaghetti sauce mix	8 oz. can tomato sauce
1 lb. creamed cottage cheese	1 c. water
½ bx. lasagna noodles	8 oz. mozzarella cheese, sliced or grated if desired
2 tsp. basil	Mushrooms if desired
1 tsp. parsley flakes	

Saute beef in butter in skillet (preferably electric). Drain off excess grease if desired. Sprinkle ½ envelope of spaghetti sauce mix over beef. Spoon 1 cup cottage cheese over meat. Arrange noodles in layer to cover top. Sprinkle on: remaining sauce mix, basil, parsley and salt. Pour tomatoes, tomato sauce and water over the top. Be sure all is moistened. Simmer for 35 to 40 minutes or until noodles are tender. Sprinkle grated cheese on top. Let stand 5 minutes. Serves 6.

## CHILI 'OLD INDIAN RECIPE'

Betty Greenlee

1 lb. red beans, soaked overnight	2 cloves garlic
1 lb. sausage, browned	¼ tsp. pepper
1 lg. onion, chopped	1 tsp. chili powder
20 oz can apple slices (or 3 ½ c. fresh peeled and chopped apples)	1 tsp. dry mustard
2 – 15 oz. cans tomato sauce, plus 2 cans water	¼ c. brown sugar
	sour cream (optional)

In a large kettle, combine all ingredients except the sour cream. Make sure beans are covered with liquid. Simmer on top of stove, covered, 2 to 4 hours or until beans are tender. Serve with dollop of sour cream, if desired. Serves 8.

## FAMILY STYLE BEEF LOAF

Betty Palmer

2 lb. ground beef	1 ½ tsp. Worcestershire
½ c. sour cream	2 ¼ tsp. salt
1 c. quick oats	dash pepper
1 lb. can tomatoes	bacon slices

Thoroughly combine all ingredients except bacon. Lightly pack into a 9 ½ x 5 x 3 inch loaf pan. Place bacon slices across top. Bake at 350 degrees for 1 ½ hour. Let stand a few minutes, then turn out on platter. Makes 8 to 10 servings.



## CHEESE BURGER PIE

Trudy Supon Hurst

1 c. Bisquick baking mix  
¼ c. cold water  
1 lb. ground beef  
½ c. onion, chopped  
½ tsp. salt

¼ tsp. pepper  
2 tbsp. Bisquick baking mix  
1 tbsp. Worcestershire  
sauce  
2 eggs

1 c. small curd cottage  
cheese  
2 med. tomatoes, sliced  
1 c. shredded cheddar  
cheese

Heat oven to 375 degrees. Mix 1 cup Bisquick and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth covered board. Knead 5 times. Roll dough 2 inches larger than inverted 9 inch pie plate. Ease into plate and flute edge. Cook and stir ground beef and onion until beef is brown; drain. Stir in salt, pepper, 2 tablespoons Bisquick and worcestershire sauce. Spoon into pie crust. Mix eggs and cottage cheese; pour over beef mixture. Arrange tomato slices in circle on top; sprinkle with cheddar cheese. Bake until set, about 30 minutes. 6 to 8 servings.

## POTATO BURGERS

Marlene Parret

Peel and shred 4 medium size white potatoes. Mix in approximately ½ lb. ground beef. Add chopped onion if you like for flavor. Mix together with your hands, squishing between your fingers. Fry on ungreased skillet in patties. Salt and pepper to taste. Turn 3 or 4 times until browned and crispy on both sides. Cooking on medium heat. The beef will make it's own grease to fry in. Adjust amount of potatoes and meat to own taste. My mother, Maude Crittenden, probably "concocted" this recipe as a meat stretcher for all our many hungry mouths. We like it.

## CHILI CON QUESO DIP WITH MEAT

Nina Nelson

2 lb. Velveeta cheese  
2 med. ripe tomatoes  
2 lg. onions

1 ½ lb. ground round  
1 sm. can diced green chilis  
Tabasco sauce to taste

Dice onions and saute with meat; drain off grease and add meat and onions to cheese. Place over low heat and add remaining ingredients. Serve in chafing dish with potato chips and Fritos.

## JOHN MARZETTI (SPANISH NOODLES)

Avis Crittenden CheraMy

1 lb. ground beef  
1 - #2 can tomatoes, mashed  
1 green pepper, diced  
½ lb. grated cheese

2 tbsp. chili powder  
1 tbsp. flour  
1 lb. bx. noodles

Fry onion and pepper with 1 tablespoon salt. Add meat and fry together. Add chili powder and cook 10 minutes longer. Cook noodles separately. Put noodles, meat mixture and tomatoes together in casserole. Add ½ cheese. Let stand 1 hour in baking dish. When ready to bake, add rest of cheese and bake 45 minutes at 350 degrees.

## SWEET & SOUR PORK

Martha Billey

2 – 3 lb. Boston butt roasts cut into 1 inch cubes. Place in large bowl with:

1 tsp. salt	½ sm bottle soy sauce	2 tbsp. BBQ sauce
1 tsp. pepper	1 tbsp. mustard	1 tbsp. Hienz 57 sauce
juice of 1 lemon	¼ c. catsup	
1 lg. onion, diced	2 tsp. horseradish	

Mix all together. Let marinate at least 3 hours (longer the better). Broil in oven until tender, usually 20 to 30 minutes. Note: no substituting.

## WIENER BEAN POT

Martha Billey

2 – 1 lb. cans pork n' beans	2 tbsp. brown sugar
1 env. dry onion soup mix	1 tbsp. mustard
1/3 c. catsup	1 lb. frankfurters, sliced
¼ c. water	

Combine ingredients in a 2 qt. casserole or bean pot. Bake, uncovered, at 350 degrees about 1 hour. Note: I put strips of bacon on top.

## YUM YUM HAMBURGER

Marvyce Crittenden

1 lb. ground beef	¼ tsp. sage
2 c. water	1 sm onion chopped
1 tsp. salt	

Simmer all together for 1 ½ hours. Serve on warm buns with pickles, onion, mustard and catsup.

## HOT-DOG BURGERS

Betty Palmer

1 lb. ground beef	1/3 c. evaporated milk
½ tsp. salt	3 frankfurters, halved lengthwise
dash pepper	6 Coney buns, split, toasted & buttered

Combine ground beef, seasonings and milk. Shape meat into 6 flat rectangular burgers. Now, press half a frank into each burger. Broil about 3 inches from heat, turning once, 8 to 10 minutes. Serve in buns with prepared mustard and cuts of dill pickle. Pass catsup. Makes 6 servings.

## DRUNKEN WIENERS

Trudy Supon Hurst

1 c. catsup  
½ c. brown sugar  
½ c. bourbon

1 tbsp. vinegar  
2 lb. wieners, cut up

Cook 4 hours in Crock Pot.

## WIENER & NOODLE BAKE

Trudy Supon Hurst

1 tbsp. butter  
½ c. chopped onion  
½ c. chopped green pepper  
½ c. grated carrot  
1 lb. wieners

2 c. cooked noodles  
1 pkg. Kraft sour cream dressing  
1 c. Miracle Whip  
1 tbsp. Worcestershire sauce

Cook onion and green pepper in butter until tender. Put sour cream sauce, Worcestershire sauce, carrot and Miracle Whip in bowl. Mix together; add onion and green pepper. Add noodles and mix together. Grease 1 ½ qt. baking dish. Cut wieners in half then in quarters. Line the sides of baking dish with wieners reserving a few for top. Add noodle mixture and top with reserved wieners. Bake in 350 degree oven for 30 to 45 minutes until heated through.

## SLOPPY JOES

Marvyce Crittenden

2 tbsp. flour  
1 lb. ground beef  
½ c. onion, chopped  
¼ c. celery, chopped  
p

1 tbsp. mustard  
2 tbsp. vinegar  
2 tbsp. brown sugar  
½ c. catsu

Brown meat and drain. Add flour; blend well. Add rest of ingredients. Simmer 20 to 30 minutes. Serve on hot buns.

## QUICK JIFFY SUPPER

Marvyce Crittenden

1 lb. ground beef  
1 pkg. frozen Tater Tots  
1 sm. can cream soup

(mushroom or chicken)  
½ soup can of milk  
½ c. onions, chopped

Brown meat and onions. Drain. Mix all ingredients, place in baking dish. Bake 350 degrees, 40 minutes.

## ONE DISH MEAL

Marvyce Crittenden

2 lg. potatoes	1 med onion
½ tsp. salt	2 carrots
½ c. cooked rice	2 c. tomato juice
1 lb. ground beef	

Cook potatoes and dice; also the carrots. Brown meat, drain. Chop onion. Combine all ingredients. Place in greased casserole. Bake 40 minutes, 350 degree oven.

## BARBECUE GROUND BEEF

Betty Greenlee

1 lb. lean ground chuck	1 tbsp. vinegar
1 c. onion, minced	1 tsp. salt
1 c. green pepper chopped fine	1 c. catsup
1 tbsp. sugar	½ tsp. ground cloves
2 tbsp. mustard	

Brown meat slowly until crumbly, but not hard. Combine remaining ingredients and add to meat, cover and simmer about 30 minutes. Serve on split buns. Serves 6 to 8.

## BISCUIT TOPPED BURGERS

Trudy Supon Hurst

1 ½ lb. ground beef	¼ tsp. dry mustard
½ c. dry bread crumbs	¼ tsp. ground sage
¼ c. onion, chopped	¼ tsp. celery salt
1 c. milk	¼ tsp. garlic powder
1 tbsp. Worcestershire sauce	½ c. BBQ sauce
1 egg	2 c. Bisquick baking mix
1 ½ tsp. salt	½ c. cold water
¼ tsp. pepper	

Heat oven to 350 degrees. Mix ground beef, bread crumbs, onion, milk, Worcestershire sauce, egg, salt, pepper, mustard, sage, celery salt and garlic powder. Shape into eight patties; place in ungreased 7 ½ x 12 inch baking dish. Bake until done, 20 to 25 minutes; Drain. Top each patty with 1 tablespoon barbecue sauce. Increase oven temperature to 450 degrees. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Knead dough on a floured board then roll out to 3/8 inch thickness. Cut into eight 3 inch biscuits. Place one biscuit over each patty. Secure with wooden pcks. Bake until biscuits are golden brown, 8 to 10 minutes. Serve with additional BBQ sauce.

## EASY GOULASH

Marlene Parret

Brown and drain 1 pound ground beef. Add 1 – 14 oz. can Franco American Spaghetti and 1 – 16 oz. can whole kernel corn, drained. Mix together and heat until heated through. A fast one dish meal.

## BARBECUPS

Marlene Parret

Brown and drain 1 pound ground beef. Add ½ to ¾ cup barbecue sauce and 2 table spoons brown sugar. Mix together. Using muffin tins, press instant biscuits in cups to form biscuit cups. Fill cups with meat mixture. Bake as usual for biscuits until brown. Makes about 12 biscuits or more, depending on how much meat is put in each cup. Homemade biscuits may be used. Another variation is to roll biscuit dough out to a circle or rectangle and put the meat on bottom layer. Then put another covering of dough over top. Seal edges all around before baking. Bake on a cookie sheet.

## MONTEREY

Jevlyn Stockhaus

Brown 1 pound ground beef, add taco mix. Heat refried beans. Grate cheddar cheese. Chop lettuce. Fry flour shells in hot grease. Fix like tostadas.

## CLAMDIGGER SANDWICHES

John Greenlee

1 c. mayonnaise	½ lb. Tillamook cheese (sharp), grated
1 c. clams, drained	1 tbsp. Worcestershire sauce
10 – 12 green onions, chopped	

Mix well, spread on sliced French bread. Bake at 400 degrees for 15 minutes. (If you don't like clams, try drained tuna, flaked, or other seafood.)

## OVEN BAKED CABBAGE ROLLS

Avis Crittenden Cheramy

1 c. onion, chopped	¼ tsp. cinnamon
1 ½ lb. ground beef	1 tsp. garlic powder
2/3 c. oatmeal, uncooked	1 ½ tsp. salt
1 egg	

Combine ingredients and form into tiny rolls, ½ inch in diameter by 1 ½ -2 inch long. Lay on waxed paper. To steam cabbage leaves, separate from heat of cabbage, drop into boiling water until pliable. Drain and cool. Remove heavy stems from cabbage leaves, cut into strips 2 x 3 inches. Roll around a portion of meat mixture to form cabbage roll. Place in large baking pan in single layer. Top with 1 – 8 oz. can tomato sauce and 1 – 6 oz. can tomato paste combined. Cover with foil and bake at 350 degrees for 1 hour.

## TACO SALAD

Bernie Crittenden

1 lb. ground beef, cooked and drained  
1 med. onion, chopped  
1 c. grated cheddar cheese  
1 head of lettuce, chopped

2 or 3 tomatoes, chopped  
1 lg. pkg. Doritos corn chips  
taco sauce

Mix and devour.

## MEATLOAF

Jevlyn Stockhaus

1 ½ lb. ground beef  
¾ c. cracker crumbs  
1/3 c. tomato sauce  
onion

salt & pepper to taste  
dash of oregano  
2/3 c. tomato sauce  
2 c. cheese, grated

Mix ground beef, crackers, 1/3 c. tomato sauce and spices. Press mixture on wax paper. Flatten to a 10 x 12 inch rectangle. Put cheddar cheese on top of hamburger. Roll like a pastry. Bake at 350 degrees for 1 hour; remove from oven. Put 2/3 c. tomato sauce and rest of cheese on top. Return to oven for 15 minutes.

## SPAGHETTI PIE

Andrea K. Williams

6 oz. spaghetti, cooked & drained  
2 tbsp. butter  
1/3 c. Parmesan cheese  
2 eggs, well beaten  
1 c. cottage cheese  
1 lb. ground beef  
½ c. onion, chopped

¼ c. green pepper, chopped  
1 – 8 oz. can tomatoes, cut up  
1 – 6 oz. can tomato paste  
1 tsp. sugar  
1 tsp. dried oregano, crushed  
½ tsp. garlic salt  
½ c. shredded mozzarella cheese

Stir butter into spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti into a crust in buttered 10 inch pie plate. Spread cottage cheese over bottom. In skillet, cook ground beef, onion and green pepper; drain. Stir in tomatoes, tomato paste, sugar, oregano and garlic salt; heat through. Turn meat mixture into crust. Bake uncovered in 350 degree oven for 20 minutes. Sprinkle the cheese on top. Bake 5 minutes longer. Makes 6 servings.

## DEEP DISH BISCUIT PIZZA

Martha Billey

Preheat oven to 350 degrees. Brown; 1 ½ lb. ground beef with ½ c. chopped onion; drain. Stir in 6 oz. can of tomato paste, 2 oz. can undrained mushroom stems and pieces, 1 ½ tsp. oregano, 1 ¼ tsp. salt, ½ tsp. pepper; simmer. Press canned biscuits into greased 9 inch pie pan to form crust. Spread meat mixture into crust. Sprinkle 1 cup shredded mozzarella or cheddar cheese. Bake at 350 degrees for 20 – 25 minutes until golden brown. Let stand 5 minutes before serving. Refrigerate leftovers.

## ROAST TURKEY & OYSTER STUFFING

Beulah Crittenden

### Turkey Roasting Chart:

Set oven at 325 degrees. Times are for stuffed, chilled turkeys and are approximate only:

4 – 8 lbs.	3 ¼ - 4 ¾ hrs.
8 - 12 lbs.	4 ¾ - 5 ½ hrs.
12 – 16 lbs.	5 ½ - 6 ¼ hrs.
16 – 20 lbs.	6 ¼ - 8 ¾ hrs.
20 – 24 lbs.	8 ¾ - 10 ½ hrs.

### Oyster Stuffing:

½ c. celery, chopped	3 c. raw oysters, chopped
1 ½ c. onion, chopped	1 tsp. poultry seasoning
1 bay leaf	salt & pepper
¼ c. butter	2 beaten eggs
6 c. dry bread crumbs	1 ¾ c. oyster liquid and milk
1 tbsp. parsley, chopped	

Cook celery, onion and bay leaf in butter until celery and onion are tender but not brown. Discard bay leaf. Add crumbs and parsley to butter mixture; mix thoroughly. Add oysters, seasonings and eggs. Add enough of the liquid mixture to moisten. Makes stuffing for 10 to 12 lb. turkey.

## CHICKEN SUPREME

Nina Nelson

1 – 3 lb cut up fryer

Cook until brown in 1 stick of butter; salt and pepper. Add ½ cup white wine, simmer until done. Remove chicken and add to skillet: 1 jar red currant jelly. Mix well until dissolved and boiling. Add: 1 pint sour cream. Return chicken; heat and serve over baked rice.

## VIVA LA CHICKEN

Maxine Crittenden Terry

4 whole chicken breasts	1 c. milk
10 corn tortillas	1 onion, grated
1 can cream of chicken soup	2 cans Ortega green chilli salsa
1 can cream of mushroom soup	1 lb. grated cheddar cheese

Wrap chicken breasts in foil. Bake at 400 degrees for 1 hour. Reserve juice when unwrapped. Take meat off bones, cut into large pieces. Cut tortillas into 1 inch squares. Mix soups, milk, onion and salsa. Butter a 9 x 13 inch baking dish. Put 2 tablespoons of chicken juice in bottom of dish. Place a layer of tortillas, then chicken, then soup. Repeat until used up. End with soup. Top with cheese. Let stand in refrigerator 24 hours. This is important to let flavors blend. Bake at 300 degrees 1 to 1 ½ hours. Serves 8, makes 3 quarts.

## KING RANCH CHICKEN

Ida Bonita Mahannah

3 chickens, boiled & boned	1 med. bell pepper
3 cans mushroom soup	1 tsp. chili powder
3 cans cream of chicken soup	1 lb. cheddar cheese, grated
1 med. can Rotel tomatoes	1 pkg. corn tortillas
1 med. onion	

Saute bell pepper and onion; mix with all soups and tomatoes. Line bottom of a baking dish with corn tortillas, place chicken next and 1 teaspoon chili powder. Pour soup mixture on top and cover with cheese. Bake at 350 degrees until mixture bubbles. Makes a large amount, can be divided in thirds.

## BISQUICK CHICKEN

Donna Browning

6 chicken breasts	1 stk. butter, melted
1 c. Bisquick	1 med. onion, diced
garlic salt	1 can cream of chicken soup

Place chicken in 9 x 13 inch pan after dipping it in butter and rolling it in Bisquick. Sprinkle with onion. Add ½ can of water to soup. Mix well and pour evenly over chicken. Sprinkle with garlic salt lightly. Bake uncovered 350 degrees for 1 hour. Serves 6.

## CHICKEN RO-TEL

Kathy Yearout Dvorak

1 boiled, boned chicken	½ onion, chopped
1 lg. bag Doritos	½ tsp. garlic salt
1 can Rotel tomatoes	2 cans cream of chicken soup
½ green pepper, chopped	1 c. grated cheese

Mix all together except for doritos and cheese. Grease a 9 x 13 inch pan and put crushed Doritos in bottom, then pour mixture over Doritos. Bake 1 hour at 350 degrees, when almost done, sprinkle on cheese. Bake until cheese melts.

## LEMON CHICKEN WITH THYME

Marilyn Wolf

1 or 2 cut up fryers

Flour chicken. Season with salt, pepper and paprika. Brown in butter. When browned on both sides, pour lemon sauce over chicken and bake until tender – covered.

Lemon Thyme Sauce:

1/3 c. lemon juice	1 tsp. thyme	salt & pepper
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Blend and pour over chicken. Garlic powder may be added or 1 large clove of garlic.



## DENVER BISCUIT SOUFFLE

Gertrude Crittenden

10 oz. can Hungry Jack biscuits  
3 eggs  
3 oz. pkg. cream cheese, softened  
¼ c. chopped green pepper  
1 tbsp. instant minced onion

or ¼ c. chopped onion  
1 c. shredded cheddar cheese  
½ c. diced ham  
paprika

Heat oven to 350 degrees. Separate dough into 10 biscuits. Place in ungreased round cake pan; press over bottom of pan to form crust. In a small bowl, beat egg whites until stiff, set aside. In medium bowl, beat egg yolks and cream cheese until smooth. Stir in green pepper, onion, cheese and ham. Fold in egg whites, spoon evenly over crust. Sprinkle with paprika. Bake for 35 to 45 minutes. Cut into wedges. Serves 6. Tip: to make ahead of time; prepare and cover, refrigerate up to 2 hours. Bake as directed.

## ENCHILADAS

Charm Bessler

1 lb. ground beef  
or chopped chicken  
½ brick Mexican Velveta  
8 oz. cream cheese

1 can Rotel tomatoes  
12 tortillas  
oil

Mix meat with tomatoes. Cook over medium heat for 10 minutes. Mix in Velveta and cream cheese. Cook and stir until melted. Dip tortillas in oil. Put 1/12 of the meat mixture in middle of tortilla and roll up. Place tortilla in pan with seam side down. Bake covered at 350 degrees for 20 minutes. You can place slices of the remaining velveta over the enchiladas and bake an additional 5 to 8 minutes. Serves 4 to 6.

## WESTERN BEANS

Marlene Parret

1 ½ lb. ground beef  
2 garlic cloves, minced  
2 – 16 oz. cans pork & beans  
1 tsp. Worcestershire sauce  
½ c. onion, chopped

1/3 c. dill pickle, chopped  
1/3 c. chili sauce  
1 tsp. salt  
½ tsp. pepper  
1/8 tsp. pepper sauce

Brown beef, onion and garlic in a Dutch oven over medium heat; drain. Add remaining ingredients and heat through. Yield 10-12 servings.

## FRESH VEGI PIZZA

Jennifer Parret

2 – 8 oz. cans Pillsbury crescent rolls	1 c. tomatoes, chopped
8 oz. carton sour cream	1 c. sm. broccoli florets
¼ tsp. salt	1 c. carrots, chopped
1/8 tsp. pepper	½ c. zucchini
2 c. fresh mushrooms, chopped	

Heat oven to 375 degrees. Separate crescent roll dough into 4 long rectangles. Place rectangles crosswise in ungreased 10x15 inch pan. Press over bottom and 1 inch up sides to form crust. Seal perforations. Bake for 14-19 minutes or until golden brown. Cool completely. In small bowl, combine sour cream, salt and pepper; blend until smooth. Spread evenly over cooled crust. Top with remaining ingredients. Cut into appetizer sized pieces. Store in refrigerator. 60 appetizers.

## VEGETABLE QUICHE

Jeanine Maxwell

Ingredients from one recipe Summer Green Pea Salad see Salad section.

¼ c. 2% milk	1 tsp. nutmeg
4 eggs	1 prepared pie crust
salt & pepper to taste	grated cheese

Mix the eggs and milk together with a whisk. Combine with the ingredients from one recipe of the Summer Green Pea Salad. Pour into ready made crust. Sprinkle grated cheese on top of the mixture. Bake in the oven at 375 degrees for 25 minutes.