

## **Entrees and Assorted other Recipes**

### Beer Bread

3 cups self-rising flour  
3 tablespoons sugar  
1 can room temperature 12 oz beer

Mix together, let stand 15 minutes. Pour into 1 greased loaf pan. Bake at 350 for 30 minutes, then at 400 for 15 minutes. Butter the top. Serve warm.

Thank You to Carol Hartzell for this one!

### Simply Great Chicken

4-6 chicken breasts  
1 envelope Italian salad dressing mix  
½ cup packed brown sugar

In a greased 13x9 baking dish, place chicken in a single layer. Sprinkle with salad dressing mix and sugar. Bake, uncovered, at 350 degrees for 55-60 minutes or until juices run clear.

Thank You Sue Kehrl!

### Quick and Easy Dip

1 (16 oz) can refried beans  
1 (8 oz) container sour cream  
1 (8 oz) jar medium salsa  
2 cups shredded Cheddar-Monterey Jack cheese blend

Spread the refried beans on the bottom of a casserole dish. Layer the sour cream, salsa and shredded cheese into the casserole dish. Serve with corn chips.

### Cheddar Mashed Potato Casserole

2 lb. Yukon gold potatoes, peeled and quartered  
2 tablespoons butter  
½ cup sour cream  
1 cup shredded cheddar cheese  
6 slices bacon, cooked and crumbled

Preheat oven to 350. Cook potatoes in boiling water until tender (about 20 minutes); drain and return to pan. Add butter and sour cream to potatoes; mash until smooth. Spoon half the potatoes into a 1 ½ quart casserole. Add shredded cheddar on top of the potatoes; top the cheese with the remaining potatoes and top with crumbled bacon. Bake 30-35 minutes.

### Dutch Pancake

3 eggs  
¼ tsp. Salt  
½ cup milk  
½ cup flour  
2 tbsp. Butter

In medium bowl, beat eggs until light colored and thick. Add salt, flour and milk and beat well to combine. Spread butter in 10" pie plate, coating all sides and pour in batter. Bake at 425 degrees for 20 minutes. The pancake should be brown at this time, but if isn't, reduce heat to 350 degrees and bake 5-10 minutes longer until brown.

### Corn on the Cob with Chili and Lime

4 ears sweet corn, shucked and cleaned  
1 lime, wedges  
½ stick butter, cut into pats  
chili powder, for sprinkling  
salt

Simmer corn 6 to 8 minutes in water. Drain and arrange the ears on a shallow plate in a single row. Squeeze all of the ears liberally with limejuice. Nest pats of butter into paper towels, or in a slice of bread and rub lime-doused hot corn with butter. Season ears with a sprinkle of chili powder and salt, to taste.

### Hot Horseradish Mustard

8 oz dry mustard  
8 oz horseradish  
beer for desired texture- approximately ½ can any brand will work (flat beer works best)  
hot sauce to taste  
Mix all ingredients together and store in a plastic container  
Can be used as a dip or on crackers or on beef etc.

Thanks to Dimmer Shaw for this one!

### Pork Chops

1 lg. Can Bushs' Baked Beans  
4 medium pork chops  
2 large apples of any sweet variety (peeled and sliced)  
Maple Syrup (any kind)  
Cinnamon/Sugar mixture  
Slices of butter

Put can of beans in bottom of baking dish. Put pork chops over beans, drizzle with syrup. Place apple slices on top, sprinkle with cinnamon/sugar mixture. Put in butter slices. Can also add brown sugar if desired.

Thank You Amanda Rhoney for this one.

### Cheesy Crockpot Chicken

6 boneless, skinless chicken breasts  
10 oz. can condensed cream of chicken soup  
10 oz. Can condensed Fiesta cheese soup  
1/8 tsp. Pepper  
2 tsp. Chili powder

Place chicken breasts in 3-1/2 to 4 quart crockpot. Pour the undiluted soups over the chicken, add the pepper and chili powder, and stir to combine. Cover crockpot and cook on low 6 to 8 hours, until chicken is tender and thoroughly cooked. Serve over rice or noodles.

### Spicy Meatballs

Take a bag of frozen meatballs (Rosina are the best) and place in a crock pot, cover the meatballs with ketchup then add Frank's Hot Sauce ( or any brand you like) as much as you would like for a spicy taste. Cook until meatballs are warmed all the way through.

Thank You to Sherry Moore for this recipe.

### Hearty Beef Barley Stew

2 cups baby carrots  
1 pkg. (10 oz.) fresh mushrooms sliced  
1-1/2 lbs. Boneless beef chuck steak cut into 1 inch cubes  
1 envelope Onion soup mix (Lipton)  
2 cans (14-1/2 oz. Each) beef broth  
1 can (14-1/2 oz.) diced tomatoes  
2 cups water  
3/4 cup uncooked pearl barley  
1 cup frozen green peas

Layer carrots, mushrooms and beef in slow cooker. Combine Onion Soup Mix, broth, tomatoes, water and barley then pour over beef. Cook covered on Low 8 to 10 hours or on High 4 to 6 hours or until beef is tender. Stir in peas and cook covered 5 minutes or until peas are heated through. Season if desired, with salt and pepper.

Thanks to Katrina Robbins for this one.

### Four Ingredients Chicken

1 cut-up chicken or breast pieces  
1 envelope onion soup  
1 sm. bottle of Catalina dressing  
1 sm. Jar of light colored preserves (apricot, pineapple, etc.)

Place chicken in 9x13 Pyrex dish. Pour onion soup, dressing and preserves over chicken. Bake at 325 degrees approximately 1 to 1 1/2 hours until tender.

### Corn Dip

2 cans of Mexicorn  
1 8 oz. Block of cream cheese  
1 bag of tortilla chips

Mix the Mexicorn and cream cheese together in either a crock pot or heat it on the stove. Dip a chip in and enjoy!

Thanks to April Mckinney Raymond for this one.

### Fortified Roast

1 pkg lipton onion soup  
½ cup ketchup  
1 cup water  
½ teaspoon garlic salt  
2 teaspoons horse radish  
1/8 teaspoon pepper  
½ teaspoon oregano  
½ teaspoon celery seed  
½ teaspoon salt

Mix together and pour over roast. Cook on 300 degrees for 4 hours.

Thanks to Norma Gagliano for this recipe!

### Cheese-Lover's Pasta Roll-Ups

1 beaten egg  
15 oz. Ricotta cheese  
2 cups 2% milk shredded Italian 3-cheese blend  
4 green onions, chopped  
1 tablespoon Italian seasoning  
25 oz. Jar spaghetti sauce, divided  
16 cooked lasagna noodles  
¼ cup grated Parmesan

Preheat oven to 375. Mix egg, ricotta, 3-cheese blend, onions, and seasoning until well blended. Stir ½ cup spaghetti sauce over bottom of 9x13 baking dish. Spread each noodle with 3 tablespoons of cheese mixture; roll up noodles. Place seam-side down in baking dish. Top with remaining spaghetti sauce and Parmesan. Cover. Bake 40-50 minutes, uncovering the last 10 minutes.

### Super-Easy Chicken Manicotti

1 jar (25.5 oz) pasta sauce (any variety)  
¾ cup water  
1 teaspoon garlic salt  
1 ½lb uncooked chicken breast tenders (not breaded)  
14 uncooked manicotti shells (8 oz)  
1 cup ricotta cheese  
2 cups shredded mozzarella cheese (8 oz)  
Chopped fresh basil leaves, if desired

Heat oven to 350. In medium bowl, mix pasta sauce and water. Spread about 1/3 of the pasta sauce mixture in ungreased 13x9 inch (3 quart) glass baking dish.

Cut chicken into cubes. Sprinkle garlic salt on chicken. Mix chicken with ricotta cheese. Insert chicken into uncooked manicotti shells, stuffing from each end of shell to fill if necessary. Place shells on pasta sauce in baking dish. Pour remaining pasta sauce evenly over shells, covering completely. Cover with foil.

Bake 1 hour or until chicken is no longer pink in center and shells are tender. Sprinkle with cheese. Bake uncovered about 5 minutes or until cheese is melted. Sprinkle with basil.

### Weeknight Ravioli Bake

26 oz. Spaghetti sauce  
15 oz. Diced tomatoes, un-drained  
½ cup water  
2 one-pound packages frozen cheese ravioli  
7 oz. Shredded Italian 3-cheese blend  
2 tablespoons grated Parmesan

Preheat oven to 400. Mix spaghetti sauce, tomatoes, and water. Spoon 1 cup of sauce into bottom of 9x13 baking dish. Layer half the ravioli in dish and top with one cup shredded cheese. Top with remaining ravioli and sauce mixture. Sprinkle with remaining shredded cheese, cover and bake 30 minutes. Uncover and bake additional 15 minutes. Sprinkle with Parmesan and let stand 10 minutes before serving.

### Easy Cheesy Potato Chowder

1 pkg. Chicken Helper-Chicken & Potatoes Au Gratin  
11 oz. Can Mexicorn, un-drained  
2 cups water  
3 cups milk  
2 cups cut up cooked chicken or turkey  
4 oz. Shredded cheddar cheese

Heat uncooked potatoes, sauce mix, corn, water, milk, and chicken to boiling in dutch oven, stirring constantly. Reduce heat; cover and simmer 15 minutes, stirring occasionally. Stir in cheese, sprinkle with topping.

### All The Flavor Without The Work Casserole

1 pound ground beef  
1 can (16 oz. Size) pork and beans  
½ cup BBQ sauce of your choice, to taste  
1 can (12 oz. Size) refrigerator biscuits (Grands, etc.)  
¾ cup cheddar or cheddar/jack cheese

Cook and drain ground beef; add pork and beans and BBQ sauce; cook until heated through. Put mixture in a 3-quart casserole dish wide enough to hold biscuits. Top with biscuits.  
Bake at 350 until biscuits start to brown. Add cheese on top. Cook until all the cheese is melted, approximately 20 minutes total.

### Breakfast Fried Cornbread

4-5 pieces of leftover cake like cornbread  
½-1 cup vegetable oil, melted lard or olive oil  
maple syrup

Slice cornbread in half, placing the baked sides up on a plate  
Heat pan on medium, pouring in oil when it's hot  
Fry each piece on baked side first  
Flip, fry on the other side  
Serve with warmed maple syrup

### Sour Cream Bacon Chicken

8 bacon slices  
8 boneless skinless chicken breasts  
2 (10oz) cans roasted garlic cream of mushroom soup  
1 cup sour cream  
¼ cup flour

Fry the bacon in a large skillet until some of the fat is rendered  
Be sure the bacon is still pliable and not crisp  
Drain on paper towels  
Wrap one slice of bacon around each boneless chicken breast and place in a 4-5 quart crockpot  
In a bowl combine soups, sour cream, and flour and mix with wire whisk  
Pour over chicken, cover and cook on low for 6-8 hours  
Remove chicken and stir remaining mixture, pour back over chicken and serve

### Spicy Crackers

1 zip loc 13x9 plastic dish with lid  
1 box saltine crackers  
1 package ranch dressing mix  
1 cup olive oil  
2 tablespoons of crushed red pepper

Take the crackers out of sleeves and place them in the dish side by side. Mix oil, crushed red pepper, and ranch dressing mix. Pour that over crackers evenly. Put on a nice tight lid. Flip pan over every 15 minutes for 1 hour.

Thanks to Erin Fransen for this one.

### Mississippi Sin Dip

8 oz container of French onion dip  
4oz can green chiles, drained  
½ lb cooked bacon, chopped  
2 cups grated cheddar cheese  
8 oz package of cream cheese, softened

Mix all ingredients together in large bowl. Put the dip in an oven safe dish. Cover and bake 1 hour at 350.  
Serve with Fritos scoops or crackers.

Thanks to Chris and Laurie Wilkins for this.

### Easy Pumpkin Spice Muffins

1 spice cake mix, any brand  
1 12oz can of pumpkin for pies

Mix both ingredients well  
Spray muffin tin or place muffin liners in tin.  
Fill each cup about  $\frac{3}{4}$  of the way.  
Place in heated 350 degree oven  
Bake until inserted tooth pick comes out with only crumbs on it.

Thanks to Ruth Geddings for this recipe.

### Stuffed French Toast

Beat 1 egg with one teaspoon of milk in a bowl  
Set aside  
Spread 2 slices of bread with  $\frac{1}{2}$  tablespoon of cream cheese each  
On one slice of bread, spread one tablespoon of your favorite jam or jelly  
Sandwich the slices of bread together with cream cheese and jelly in the middle.  
Dip in egg and milk mixture coating both sides.  
Fry in a hot skillet sprayed with cooking spray turning to cook both sides to a golden brown.  
Top with butter and maple syrup or more jelly and serve hot

Thanks to Lynn Grundstrom for this one.

### Crockpot Chili Beef Sandwiches

3lb boneless beef chuck roast  
1 pkg taco seasoning mix  
1 cup barbecue sauce (I used a little more)  
8 kaiser rolls

Trim excess fat from beef and brown beef on all sides in skillet. Transfer to slow cooker. Sprinkle with seasoning mix and pour sauce over. Cover and cook on low for 8-10 hours. Remove beef from crockpot and shred; return to crockpot.

### Slow Cooker Tangy Italian Beef Sandwiches

3 to 4lb boneless beef sirloin tip roast (trimmed of fat)  
 $\frac{1}{4}$  cup packed brown sugar  
1 16 oz bottle of Italian dressing  
2 tablespoons Italian seasoning  
burger buns or Kaiser rolls

Spray inside of slow cooker with cooking spray  
Place beef in cooker and cover with brown sugar  
Pour dressing over the top  
Cover and cook on low for 10-12 hours  
Remove from cooker and shred and return to the cooker  
Serve with the rolls

### Fabric Softener

2 cups white vinegar  
2 cups baking soda  
4 cups cold water

Mix white vinegar and baking soda. (you can use an old fabric softener bottle). While it is fizzing add cold water. Pour ¼ cup into final rinse cycle. Shake it before you use it every time. If you would like a scent you can add essential oil (find it at Herbs are 4 You).

Thanks to Jennifer Tanner for this one!

### Ham & Noodle Casserole

6 cups water  
4 cups uncooked egg noodles  
1 onion-chopped  
½ cup sour cream  
1 can condensed cream of chicken soup  
2 cups diced cooked ham  
2 cups shredded Swiss Cheese  
salt and pepper to taste  
¼ cup dry bread crumbs

Preheat oven to 350. Grease a 2-quart casserole.

Bring water to a full rolling boil in a pot. Cook the egg noodles in the boiling water, stirring occasionally for 3 minutes. Remove from heat, cover and let stand until the noodles are tender. (about 10 minutes) Drain  
Stir the noodles, onion, sour cream, chicken soup, ham, and Swiss cheese together in a large bowl. Season with salt and pepper. Spoon into the prepared casserole. Sprinkle the top with bread crumbs.  
Bake about 40 minutes

### Easy Quiche

2 cups milk  
4 eggs  
¾ cup Bisquick Mix  
¼ cup butter, softened  
1 cup grated Parmesan cheese  
1(10 ounce) package chopped frozen broccoli, thawed and drained  
1 cup cubed cooked ham  
8 oz shredded Cheddar cheese

Pre heat oven to 375. Lightly grease a 10 inch quiche dish (pie dish?)

In a large bowl, beat together milk, eggs, baking mix, butter and parmesan cheese.  
Batter will be lumpy. Stir in broccoli, ham and Cheddar cheese. Pour into quiche dish.  
Bake for 50 minutes, until eggs are set and top is golden brown

### Overnight French Toast

2 tbsp honey  
¼ cup heavy cream  
½ cup butter  
1 cup brown sugar  
1 loaf French bread, sliced 1" thick  
5 eggs beaten  
1 cup milk  
2 tsp vanilla  
¼ tsp salt

Spray a 9 x 13 pan with nonstick baking spray containing flour. Combine honey, cream, butter, and brown sugar in a saucepan until the sugar has melted, stirring frequently. Pour this mixture into prepared pan. Place the bread slices over the sugar-butter mixture in the dish. In large bowl, beat together the eggs, milk, vanilla, and salt. Pour over the bread. Cover the dish and refrigerate overnight. The next morning, preheat oven to 350. Uncover the pan and bake for 30-38 minutes until golden brown and bubbly. Take out of the pan within a few minutes since the French toast will harden in the pan.

Note: I tried this at home and thought it was very sweet. I wondered if you could cut down on the amount of brown sugar...maybe add a sprinkle of cinnamon? (Dan W.)

### Stuffed Jalapenos

Desired amount of Jalapenos  
Thick sliced bacon-cut strips into thirds-lengthwise  
Cream cheese  
McCormick Caribbean seasoning

Cut peppers in half, lengthwise. Remove seeds, and fill with cream cheese. Wrap bacon around and secure with a toothpick. Sprinkle with seasoning.  
Grill or bake in 350-375 degree oven until bacon is desired crispness.

Roman uses 3 lbs peppers, 2 lbs bacon and 2 bricks cream cheese.  
Use gloves to prepare the peppers.

Thanks to Roman Gedz for this one!

### Baked Garden Tilapia

4 tilapia fillets, thawed  
1 large tomato  
¼ cup green, red, or yellow pepper  
½ cup Vidalia onion  
½ cup canned mushrooms  
Provolone or Swiss cheese slices

Cube and sauté vegetables in olive oil  
Spray a shallow baking dish with cooking spray

Place fish in pan and top with sautéed veggies. Lay a slice of cheese over each fillet.  
Bake 350 for 40 minutes

If you like things spicy, sprinkle Cajun seasoning over the fish before covering with veggies.  
Also good with summer squash, zucchini or spinach.

Thanks to Jody Strong for this one.

### Easy Beef Sandwiches

1 large onion sliced  
1 boneless beef bottom round roast (about 3-5lbs)  
1 package au jus gravy mix  
1 cup water

Slow cooker instructions  
Place onion slices in bottom of slow cooker, top with roast.  
Combine water and au jus mix in small bowl, pour over roast  
Cover and cook on low 7-9 hours. Shred beef and serve on sandwich rolls

### Mashed Potatoes Delight

1 can of your favorite vegetable soup  
Mashed potatoes/desired amount  
2-3 hot dogs

Heat soup and bite size cut up hot dogs in sauce pan on stove. Pour over mashed potatoes on your plate or bowl.

Thanks to Karen Lobe for this one.

### Baked Rice Pudding

1 qt milk  
¼ cup uncooked white rice  
½ tsp salt  
¼ cup sugar  
¼ tsp nutmeg  
½ cup seedless raisins

Combine all of the ingredients and pour them into a greased 1 & ½ qt casserole. Bake 325 for 2 & ½ hours or until rice is tender. Stirring occasionally.

Thanks to Jean Daley for this one.

### Chicken Pockets

1 container crescent rolls  
1 large can of chicken  
6oz cream cheese  
A sprinkle of onion flakes

Preheat oven to 350

In a bowl..mix the cream cheese, drained chicken and onion flakes

Take 2 triangle crescent rolls and form into rectangle shape (x 4's) and place on an un greased cookie sheet. Fill the crescent rolls with chicken mixture and fold over the rolls to create the pocket. Seal by pressing edges together.

Bake for 20 minutes

Thanks to Nichelle Carlberg

### Maple Glazed Ham

4 slices ham (about 3 oz each)  
¼ cup maple syrup  
1 teaspoon Dijon mustard

Preheat broiler

Place ham slices on broiler pan. Combine syrup and mustard in small bowl. Brush each slice with about 1 & ½ teaspoons of syrup mixture.

Broil 4 inches below heat about 4 minutes or until ham starts to brown. Turn and brush with remaining syrup mixture. Broil until browned.

### Sour Cream Twice Baked Potatoes

8 medium baking potatoes  
2 tablespoons butter  
1 cup sour cream  
2 & ½ cups shredded cheddar cheese  
¼ cup heavy cream  
½ cup milk  
salt and pepper to taste  
4 strips bacon cooked and diced  
3 green onions finely chopped

Poke potatoes with fork-wrap in foil and bake at 400 for 1 hour or till tender

Cool 10 minutes- slice off the top 1/3 of each potato lengthwise

Hollow out skins with spoon leaving about ¼ of the potato inside

Combine potato, butter, sour cream, ½ cup cheese, heavy cream, milk, salt and pepper

Mash till smooth-stir in bacon and onion-fill each potato skin with mixture and top with remaining cheese.

Bake at 350 for 15 minutes or until cheese has melted

Thanks to Cindy Anderson for this one.

### Italian Chicken Bake

Pre heat oven to 375

Cut up a fryer chicken..or whatever kind of chicken pieces you like

Red Potatoes (cut into pieces)

Put chicken and potatoes in a roasting pan

Pour one bottle of Italian dressing over everything

Sprinkle Italian seasoning and Parmesan cheese over all

Bake at 375 for 30 minutes covered, then another 30 minutes uncovered

Thanks to Alison Swanson for this recipe

### Easy Cheesy Crock Pot Chicken

6 boneless, skinless chicken breast halves  
salt and pepper to taste  
1-teaspoon garlic powder  
1 can condensed cream of chicken soup  
1 can condensed cream of mushroom soup  
1 can condensed cream of cheddar soup  
1 8 oz container sour cream

Rinse chicken and pat dry. Sprinkle with salt, pepper and garlic powder and place in crock pot  
In a medium bowl, mix together all 3 soups and pour over the chicken  
Cook on low for 6 to 8 hours-Stir in the sour cream just before serving  
Can be served over rice or mashed potatoes

Thanks to Denise Smith for the recipe.

### Hot Rubeen Dip

8 oz pkg cream cheese  
1 cup shredded Swiss cheese  
1 cup corned beef, finely chopped  
1 cup Sauerkraut –well drained  
¼ cup Thousand Island Dressing

Combine all ingredients and heat until warm and cheese is melted in microwave, oven or small crock pot.

Great with Rye Triscuits or a cracker of your choice

Thanks to Wendy Olson for this recipe.

### Parmesan Chicken in Crock Pot

4 chicken breasts or thighs-skins removed  
1 jar spaghetti sauce (any variety)  
1 cup shredded cheese-any

Put the chicken in the bottom of crock-pot, pour sauce over it and cook on low 4-6 hours. Put the cheese on top in the last hour. Serve over spaghetti or rice.

Thanks to Char Finch for this one

## Tuna Melts

4 English Muffins  
1 can tuna in water-drained  
¼ cup chopped celery  
2 tablespoons chopped onion  
¼ cup mayonnaise (or Miracle Whip)  
salt and pepper as desired  
8 very thin slices tomato  
8 slices cheese of your choice

Pre heat oven to 350  
Lightly toast the muffins  
Line baking sheet with foil and put 4 muffin halves on this (set aside the other 4 halves)  
Mix up the tuna salad  
Spoon the tuna salad onto the muffins on the baking sheet-add sliced tomato on top  
Bake for about 8 minutes, then add cheese slice and muffin halves that were set aside and bake another 2 minutes

Thanks to Kim Quanz for this recipe

## Buffalo Chicken and Potatoes

1 1/4lb boneless skinless chicken breasts cut into 1 inch strips  
1/3 cup buffalo wing sauce  
6 cups frozen (thawed) southern style hash browns (we just used "shredded hash brown type potatoes)  
1 cup ranch or blue cheese dressing  
½ cup shredded Cheddar cheese  
1 can (10oz) condensed cream of celery soup  
½ cup corn flake crumbs  
2 tablespoons butter or margarine, melted  
¼ cup chopped green onions (we left this out when we made it-tasted fine)

Heat oven to 350. Spray 13 x 9 baking dish with cooking spray  
In medium bowl, stir together chicken strips and hot sauce  
In a large bowl, stir together potatoes, dressing, cheese and soup. Spoon into baking dish. Place chicken strips in a single layer over the potato mixture  
In a small bowl mix together crumbs and butter. Sprinkle in baking dish.  
Cover with foil. Bake 30 minutes, uncover and bake 20-25 minutes longer or until potatoes are tender.  
Sprinkle with green onions.

### Steak and Gravy in a Crockpot

Cut up steaks –use what you like- chuck steaks etc  
1 package dry onion soup mix  
1 jar brown gravy  
pepper  
6 potatoes –peeled and cut in half  
carrots

Put the steak in the bottom of the crock pot  
Add pepper, dry onion mix, then gravy  
Add potatoes and gravy

Cook for 7-9 hours on low

Thanks to Tricia Albro for this one.

### Saucy Chicken

6 boneless, skinless chicken breasts  
2 cups salsa  
1/3 cup brown sugar  
2 tbsp honey Dijon mustard

Pre heat oven to 350. Combine all ingredients and place in a 13 x 9 pan. Bake for 40-45 minutes or until chicken is cooked through.

### Chicken Wing Dip

2 tablespoons Red Hot Sauce  
1lb Chicken breast chopped into bite size pieces  
Cook chicken in frying pan with Cajun, garlic powder, onion powder and cumin seasonings  
2 cup bag of shredded cheddar cheese  
2- 8 oz containers of cream cheese

Mix cream cheese and red hot together in a glass baking dish (add more sauce if you like)  
Add cooked chicken  
Add half bag of cheddar cheese  
Stir it all together  
Top with the rest of the cheese  
Bake at 350 for 30 minutes  
Serve with crackers or tortilla chips

Thanks to Tabatha Smith for this recipe.

### Taco Salad in a Bag

1lb ground beef (browned and drained)  
1 packet taco seasoning mix (add to ground beef)  
4 oz bags of Doritos  
Chopped lettuce, sliced tomatoes, shredded cheese  
Taco sauce

Crush the Doritos  
Add cooked ground beef/taco mix  
Add the toppings you like

### Easy Potato Pancakes

3 cups frozen hash browns -thawed  
¼ cup flour  
1 & ½ tsp instant onion  
2 tsp seasoned salt  
dash of pepper  
3 slightly beaten eggs  
¼ cup milk  
2 tbsp oil

Combine potatoes, flour, onion, salt and pepper in large bowl. Combine slightly beaten eggs, milk and oil. Stir into potato mixture. Let potato batter stand 5 minutes. Drop in ¼ cup portions on hot griddle. Brown both sides. Serve with warm applesauce if desired. Could also serve with sausage or bacon

### Crock pot Keilbasa

2 lbs keilbasa –cut into small pieces  
2 cans dark beer  
1 cup brown sugar

Put all of the above in a crock pot and simmer until thick

Thanks to Ed Bradford

### Crock pot Onion Meatballs

3lbs frozen cooked meatballs  
1 envelope dry onion soup mix  
3 cloves garlic, minced  
10 oz jar beef gravy  
3 tbsp water  
1/8 tsp pepper

Combine all ingredients in a 4-6 quart crock pot and stir to combine. Cover crock pot and cook on low for 4-5 hours until heated.

### Easy Broccoli Cheese Soup

2 cans cream of celery soup  
1 pint half and half  
1 8 oz jar Cheese Whiz  
1 10 oz package frozen broccoli

Cook broccoli according to package instructions. Add soup, half and half and Cheese Whiz to the cooked broccoli. Pour in crockpot and cook on low all day.  
(I usually double the recipe)

Thanks to Denise Smith for the recipe.

### Fiesta Tomato Rice

1 can chicken broth  
½ cup water  
½ cup Pace Thick and Chunky Salsa  
2 cups uncooked instant white rice

Mix broth, water and salsa in medium saucepan over medium high heat. Heat to boil. Stir in rice. Cover and remove from heat. Let stand 5 minutes. Fluff with fork.

### Samantha's Easy Broiled Fish

Haddock Filets  
Melted Butter  
Parsley Flakes  
Paprika

Place the haddock filets in a microwave safe bowl. Pour some melted butter on top of the filets. Sprinkle parsley flakes and paprika onto the fish. Wrap with plastic wrap. Cook in the microwave for 3 minutes. Add salt and pepper to taste.

Thanks to Samantha Leone for the recipe.

### Chili and Garlic Snack Mix

3 cups Cheerios Cereal  
3 cups Corn Chex  
1 cup unsalted peanuts  
1 cup thin pretzel sticks  
1/3 cup butter or margarine, melted  
½ teaspoon chili powder  
½ teaspoon garlic powder

Heat oven to 300. In a large bowl, combine cereals, peanuts and pretzels  
In a small bowl, combine all remaining ingredients, mix well. Pour over cereal mixture,  
Toss until evenly coated. Spread in ungreased 15 x 10 x 1 inch baking pan or roaster.  
Bake at 300 for 15 minutes, stirring once. Cool 20 minutes.

### Easy Breakfast Casserole

About 20 slices of bread or leftover pancakes  
1 roll of breakfast sausage  
8 oz shredded cheese  
8 eggs  
2 cups of milk

Break up half the bread or the pancakes and lay them into the bottom of a 9 x 13 pan  
Brown the sausage and break into small pieces.  
When fully cooked lay it into the pan on top of the bread  
Top with cheese  
Break up the rest of the bread and lay on top of the cheese  
Beat the eggs and milk together and pour into the pan  
Bake at 350 for about an hour or until the eggs are set

Thanks to Kelly McLane for this one.

### Cornflake Casserole

2 cups cubed ham  
2 & ½ cups Corn Flakes  
½ stick of melted butter  
16 oz container sour cream  
Cheddar Cheese (what ever amount you want)  
1 package cubed hash browns

Preheat oven to 350. In a bowl mix together all ingredients except the cornflakes and butter. Place in a 9 x 13 pan, cover with cornflakes and cook for 25 minutes. Drizzle melted butter over cornflakes and let sit for 10 minutes before serving.

Thanks to Abbie Walker for the recipe.

### Chili Cream Cheese Dip

1 8oz block of cream cheese  
1 can chili with beans  
Shredded cheese (Mexican mix)

Melt cream cheese in the bottom of a pie plate  
Pour chili over the cheese and sprinkle with cheese  
Microwave for 4-5 minutes  
Let cool for 2-3 minutes  
Eat with tortilla chips or wrap in a tortilla to make a burrito

Thanks to Hallie H for the recipe

### Crispy Ranch Chicken

2 cups crispy rice cereal  
½ cup grated Parmesan  
1 envelope ranch salad dressing mix  
2 egg whites (beaten)  
8 skinless, boneless, chicken thighs

Pre-heat oven to 350

Spray a large baking sheet with non-stick cooking spray

Combine the rice cereal, Parmesan and dry ranch dressing in a large bowl

Place beaten egg whites in a medium bowl. Dip each chicken thigh in egg whites and then in the cereal to coat evenly.

Arrange the coated chicken on the prepared baking sheet. Bake until golden and juices run clear.

About 20-25 minutes.

### Chicken Wraps

Soft taco shells  
Boneless, skinless chicken breast cut into chunks  
Barb-b-cue sauce or hot sauce etc  
Ranch dressing  
Any kind of shredded cheese

Fry the chicken..add the sauce of your choice and fry a little longer. Scoop some chicken onto the taco shell, add ranch dressing on top, then add some shredded cheese, fold and place on cookie sheet. Bake for about 10 minutes or so at 350

Thanks to Sue Brisley for the recipe.

### Mom's Sloppy Joes

3 lbs ground beef  
1 cup chopped celery  
½ cup green pepper  
1 bottle chili sauce  
1 can tomato paste  
2 or 3 tablespoons brown sugar  
2 tablespoons Worcestershire sauce  
½ teaspoon pepper

Cook ground beef, celery and green pepper over medium heat until thoroughly cooked and drain. Put all remaining ingredients together and put in a crock-pot on low for 4 to 4 hours. The pour over buns.

Thanks to Cindy Hoitink for the recipe.

### Hellmann's Chicken

½ cup Hellmann's Mayo  
¼ cup Parmesan cheese  
4 boneless chicken breasts  
4 tbs seasoned breadcrumbs

Mix mayo and cheese-spread on chicken-sprinkle with breadcrumbs  
Bake at 350 for 45 minutes  
For easy clean up line baking dish with foil and spray with Pam  
Thanks to Carol for this recipe.

### Zucchini Bake

Sauté medium onion and small green pepper in some butter till tender  
Slice one zucchini (peeled or not peeled) and spread over onion and pepper  
Put in a can of Italian style tomatoes cook about 10 minutes till tender  
Pour into a pie plate or low casserole dish  
Top with a little Parmesan cheese, breadcrumbs and cheddar cheese  
Bake 30 minutes at 350

Thanks to Shirley Himes for the recipe

### Dried Beef Dip

1 large and 1 small container of sour cream (24oz)  
1 pkg dry ranch dressing  
1 pkg dry onion soup mix  
1 pkg or jar dried beef (diced)

Mix all ingredients together in medium bowl, and chill for at least 3 hours. Mix well again and serve with crackers.

Hollow out a round loaf of sourdough or pumpernickel bread creating a bread bowl, and fill with dip. Save the bread from the loaf and spread with dip when serving. (crackers can also be used to dip)

### Taco Snack mix

4 cups assorted Wheat, Corn, or Rice Chex  
4 cups small pretzel sticks  
4 cups tortilla chips  
1 envelope taco seasoning mix  
¼ cup melted butter

Combine all ingredients except margarine in a large bowl, tossing to coat well with seasoning. Drizzle with melted butter and toss to coat well.

### Turkey Pizza Pocket

1lb ground turkey  
1-cup pizza sauce  
¾ cup Ricotta Cheese (can sub w/ cottage cheese)  
1 & ¼ cup shredded mozzarella cheese  
2 cans Pillsbury Grands Biscuits

Brown ground turkey until cooked, drain. Add pizza sauce, ricotta cheese and mozzarella and mix. Flatten each biscuit in to a large circle (use a little flour to keep them from sticking)  
Drop equal amounts of the turkey mixture on to each biscuit. Fold each biscuit and pinch the sides together.  
Bake at 400 degrees for 10-12 minutes  
Eat them plain, or dip them in pizza sauce

Thanks to Tina Simon for the recipe

### Bean Dip

1 can refried beans  
½ lb Velveeta Cheese (cut up)  
8 oz sour cream  
Combine all ingredients in a saucepan over medium-low heat. Stir frequently until cheese is melted. Serve with tortilla chips.  
Thanks to Bonnie Curcio for this one.

### Emerald Fruit Salad

3 medium tart green apples, cubed  
2 cups cubed honeydew melon  
2 cups halved green grapes  
3 kiwi fruit, peeled, sliced, and quartered  
1-cup vanilla yogurt  
3 tablespoons powdered sugar  
½ tablespoons orange juice

In large bowl, combine the fruit.  
In a small bowl, combine the yogurt, orange juice. Spoon over fruit. Stir carefully. Chill and serve.  
Thanks to Pam Masters for the recipe.

### Bar-b-cued Potatoes

Bake 4 potatoes 30 minutes at 450  
Cut lengthwise into quarters-place in a glass dish-Cover with Italian dressing-Let stand 1 hour.  
Remove from dressing-place on grill-shake on salt and pepper. Grill until golden brown about 10 minutes each side.

Thanks to Carol for the recipe.

### Salsa Macaroni & Cheese

1 jar Ragu Cheesy Double Cheddar Sauce

1-cup mild salsa

8 ounces elbow macaroni, cooked and drained

In a 2-quart saucepan, heat Double Cheddar Sauce over medium heat. Stir in salsa, heat through

Toss with hot macaroni and serve

### Easy Rice Casserole

1 package of frozen mixed vegetables

One package of rolled Jimmy Dean Sausage

3 cups rice

Fry the sausage..while it is cooking - cook the veggies in the microwave..then drain

Cook the rice, drain the sausage and mix everything together and serve

Thanks to Penny Echard for this one

### Camp Special

3 packs of Ramen Noodles- boil and drain water

2 packs minute rice (white or brown)

1 can creamed corn and 1 can sweet corn (drained)

After the rice and noodles are boiled add all the ingredients in a big pot

Add ½ stick of butter, 1 tsp lemon pepper, and the packets of Ramen Noodle Seasoning(chicken)

Stir over low heat till thick and creamy- about 4 minutes

Thanks to Neall Fuller for this one

### Pink Salad

1 can drained pineapple

1 small package of any red Jell-O

1 container thawed Cool Whip

1 container of Cottage Cheese

Mix together and chill for a least and hour

Thanks to Sandra Johnson for this recipe!

### Cheesy Chicken Skillet

1 lb boneless skinless chicken breast cubed  
1 pkg 12 oz Velveeta shells and cheese  
1-cup milk  
1-cup water  
1-cup broccoli florets  
1 cup sliced carrots

Spray large skillet with cooking spray-add chicken –cook on medium high 5 minutes or until the chicken is cooked. (Stir occasionally)

Add shells, pasta, milk, and water- bring to a boil

Reduce heat to med-low and cover

Simmer 10 minutes then add broccoli and carrots-continue cooking 5 minutes

Remove from heat –stir in cheese sauce until well blended

### Broccoli and Cheese Casserole

1 can Cream of Mushroom Soup  
½ cup milk  
2 tsp yellow mustard  
1-bag 16 oz frozen broccoli florets thawed  
1 cup shredded cheese  
1/3 cup dry breadcrumbs  
2 tsp butter melted

Stir soup, milk, mustard, broccoli and cheese in a 1 & 1/2 quart casserole

Mix breadcrumbs with butter in bowl and sprinkle over broccoli mixture

Bake 350 for 30 minutes or until hot

Thanks Jen Haer!

### Tater Tot Casserole

Brown 1lb of hamburger-drain off excess fat

Put hamburger in bottom of an 8 x 8 baking dish

Place a layer of tater tots on top of hamburger

Put 1 or 2 cans (depending on how cheesy you like it) of cheddar cheese soup on top of tater tots

Bake at 350 for 30-45 minutes

Thanks to Cindy Chitester for the recipe

### Yummy Grilled Potatoes

4 or 5 cubed potatoes (or baby russets)

Sprinkle on garlic salt, garlic powder, salt and pepper

Lots of butter

Wrap all of this in foil and place on the grill and cook until liking or until potatoes are soft

Thanks to Ashley Rothwell for this recipe.

### Pizza Dip

1 8oz package cream cheese  
1/2 cup pizza sauce  
2 tsp Parmesan cheese  
2 tsp Italian seasoning  
Pepperoni or whatever you like on pizza  
3/4 cup mozzarella cheese

Use a pie plate and spread the cream cheese on the bottom  
Pour sauce on top of cream cheese  
Put seasonings on next  
Add pepperoni or your choice of toppings on top  
Top with the mozzarella cheese  
Put in the microwave 2 to 2.5 minutes  
Serve with Ritz or whatever kind of cracker you like

Thanks to Jan Loomis for this one.

### Strawberry Pretzel Salad

2 & 1/2 cups broken butter pretzels  
1 & 1/2 sticks melted margarine  
2 3oz packages wild strawberry Jell-O  
2 cups water  
2 10oz packages frozen strawberries thawed  
1-cup sugar  
8oz package cream cheese  
9oz Cool Whip, thawed

Pre heat oven to 400. Mix together broken pretzels and melted margarine. Pat into the bottom of 9 x 13' pan.  
Bake at 400 for 10 minutes. Let cool completely  
Dissolve Jell-O in boiling water; chill until partially congealed, stir in strawberries.  
Mix sugar, cream cheese and Cool Whip until well blended.  
Spread mixture over cooled pretzels.  
Pour strawberry/Jell-O mixture over the top.  
Refrigerate until set.

Thanks to Maria from Stow for the recipe.

### Chicken Potato Bake

¼ cup Italian style bread crumbs  
¼ grated Parmesan cheese  
Salt and pepper to taste  
1 egg, beaten  
1 (24-30oz) package frozen hash brown potatoes, thawed  
10oz can of cream of chicken soup  
½ cup milk  
1-cup sour cream  
1 chopped red bell pepper  
6 boneless, skinless chicken breasts

Preheat oven to 375.

Combine breadcrumbs, Parmesan cheese and salt and pepper on a plate

Place egg in a small shallow bowl, beat well

In a 13 x 9 glass-baking dish combine potatoes, soup, milk, sour cream, Monterey Jack cheese, and pepper.

Mix well

One at a time, dip the smooth side of a chicken breast in egg, then in breadcrumb mixture

Bake 35-45 minutes or until chicken is thoroughly cooked and potato mixture is bubbling and brown

Thanks to Mary Ann from Busti for this one.

### Generic Goulash

1lb small shells  
1-2lbs of any meat (hamburger etc)  
¼ brick of Velveeta (cut into small cubes)  
1-cup Prego sauce  
Cook meat and drain the fat  
Cook the macaroni & drain  
Add cubed Velveeta mix till melted-add meat then sauce and mix

Thanks to Paula Keeler for this recipe

### Brussels Sprouts

Boil Brussels sprouts in water for about 15 minutes-drain  
Add ¾ cup Italian dressing  
Sprinkle grated cheese on top

Thanks to Barb Gross for this recipe

### Simple Cheese Soup

4 tablespoons butter or margarine  
10 oz cream of chicken soup  
10 oz cream of celery soup  
1/2 soup can of mayonnaise  
8 oz jar of Cheese Whiz  
14 oz can chicken broth  
Salt and pepper to taste

Put butter, soups, mayo and Cheese Whiz in 1 & 1/2 quart saucepan, stirring constantly over medium heat until smooth. Stir in broth and season to taste with salt and pepper. Stir occasionally until piping hot (careful not to let boil)

Thanks to Kevin for this one!

### Tater Tot Casserole

1lb ground beef  
1 can cream mushroom soup  
1 can corn (or frozen package)  
1-bag tater tots  
(Shredded cheese optional)

Brown and drain burger  
Mix corn, soup, and meat  
Place in a baking dish and top with tater tots  
Bake as directed on the bag of tater tots to your desired crispness  
Sprinkle with cheese and allow to melt

Thanks to Krista Garcia for this one.

### Chili and Cheese Dip

1 one lb jar of Cheesy Ragu Double Cheddar Sauce  
2 15oz cans Hormel Chili with beans  
5 tablespoons of Salsa

Mix cheese sauce, chili, and salsa in a microwave able dish  
Cover and microwave till hot  
Serve with Tostitos Scoops Chips (or other)

Thanks to Jenn Haer for this recipe

### Slow Cooker Pizza Chops

6 pork loin chops, 1 inch thick  
½ teaspoon salt  
¼ teaspoon pepper  
1-tablespoon vegetable oil  
1 medium onion –chopped  
2 cups tomato pasta sauce  
4 cups cooked orzo  
1 cup shredded mozzarella cheese

Remove excess fat from pork-sprinkle pork with salt and pepper. In 12-inch skillet, heat oil over medium high heat. Add pork cook about 5 minutes turning once until brown

Place pork in 3 & ½ to 4-quart cooker. Sprinkle onion over pork. Add pasta sauce  
Cover cook on low heat setting 4 to 6 hours  
Place orzo on platter, top with pork and sauce. Sprinkle with cheese

### Amish Zucchini Fritters

4 cups shredded zucchini  
4 egg yolks  
½ cup flour  
1 teas salt  
1-2 cups shredded cheese  
4 egg whites (beaten till stiff)

Mix zucchini, yolks, and flour with salt and shredded cheese  
Fold in beaten stiff egg whites (if egg whites don't stiffen add them anyway but add an additional ½ cup flour to get desired consistency. Pan fry in your favorite lard, or butter or bacon/sausage fat

### A Jimmy Dean breakfast

1 package of Croissants (from dairy case)  
1 package cream cheese  
1 package shredded cheese  
1 package Jimmy Dean sausage (maple flavor if desired)

Cook sausage, drain, Mix with package of cream cheese, grease bottom of pan, and put a layer of croissants, a layer of meat mix, then a layer of shredded cheese, a layer of croissants-cook at 375 for 15-20 minutes until golden brown

### Cheese ball

1 package cream cheese  
1 can chicken (one a little bigger than a tuna can)  
1 tbs soy sauce  
Chopped pecans

Mix all ingredients leaving ½ pecans for the outside of the ball  
Form into a ball (use plastic wrap-put mixture in the middle and shape  
With the wrap to prevent mess)  
Cover with remaining pecans and eat with firm crackers

Thanks to Juli Bessey for the recipe

### Crock-pot Beer Cheese Dip

½ cup beer  
¼ tsp. Tabasco sauce  
1lb process cheese spread loaf-cut into cubes

Mix all ingredients in 1-2 quart slow cooker  
Cover and cook on high for 40 minutes until cheese melts  
Stir until mixture is smooth-Scrape down cooker sides  
Turn heat to low. Dip will hold 4 hours if you stir occasionally  
Serve with pretzels, bread cubes or crackers.

### Camp Fire Pups

1-pound hot dogs  
Sliced cheese cut in strips  
10 slices bacon-cut in half cross wise  
Toothpicks  
Split hot dog buns-toasted

Split hot dogs lengthwise, not cutting through, and fill with strips of cheese.  
Wrap 2 strips of bacon around each hot dog and secure with toothpicks.  
Grill or cook over campfire, cheese side up  
Remove toothpicks and serve in buns

### Chicken Chile Quesadillas

8 flour tortillas for burritos 8-inch size  
2 cups finely shredded Mexican cheese  
2 cups shredded or finely chopped cooked chicken  
1 can green chilies (chopped)  
2 tablespoons butter or margarine (melted)  
1-cup salsa

Top one half of each tortilla with cheese,  
Chicken, and green chilies. Fold the other half  
Of each tortilla over filling. Press down with the back  
Of a spatula. Lightly brush melted butter on both sides  
Of each tortilla.

Heat 12-inch nonstick skillet over medium heat  
Cook 2 filled tortillas at a time 3-4 minutes turning  
Once, until golden brown and hot. Cut into wedges  
And serve with salsa.

### Crabmeat Pizza

1 lb cream cheese (at room temp)  
1-tablespoon milk  
2 tablespoons Worcestershire sauce  
1 & ½ teaspoons dried minced onion  
1-cup cocktail sauce  
12 oz crabmeat (imitation is fine) chopped  
1 & ½ tablespoons chopped parsley

Mix softened cream cheese, Worcestershire sauce, onion and milk. Spread onto a 12" pizza pan or platter to look like a pizza crust. Spread with cocktail sauce, evenly sprinkle on crabmeat, and top with parsley. Serve with crackers.

### Easy and Awesome Onion Dip

1 tub sour cream  
1 packet dried onion soup mix

Mix both in a bowl and let sit overnight covered in the fridge.  
Dip with your favorite snack-pretzels, corn chips etc  
Thanks to Krista Garcia for the recipe

### Slow Cooker Tangy Italian Beef Sandwiches

1 boneless beef sirloin tip roast (3 to 4lbs) trimmed  
¼ cup packed brown sugar  
1 bottle (16oz) Italian dressing  
2 teaspoons Italian seasoning  
12 burger buns  
Spray inside of a 3-4 quart slow cooker with cooking spray  
If beef is tied, remove netting or strings  
Place beef in cooker, sprinkle with brown sugar.  
Pour dressing over beef  
Cover and cook on low heat for 10-12 hours  
Remove beef from cooker; place on cutting board. Shred beef using two forks  
Return beef to cooker; add Italian seasoning and mix well  
Serve on buns

### Stuffed Mushroom Pizza

1 Boboli Pizza Crust  
16 oz sliced mushrooms  
16 oz finely shredded mozzarella cheese  
1 pkg Stouffers spinach soufflé

Sauté mushrooms in a little olive oil and butter-set aside  
Cook spinach soufflé for 1 minute in microwave-then spread on top of pizza crust.  
Cover with cheese. Top with mushrooms.  
Bake for 10-12 @ 350 degrees

Thanks to Chuck McNeal for this one!

### Super Simple Zesty Fish

4 fish filets (tilapia, catfish, salmon)  
¾ cup Miracle Whip  
3 tbs (or to taste) Dijon mustard

Pre heat oven to 350  
Place fish on cooking tray  
Mix Miracle Whip and Dijon Mustard  
Spread mixture on fish  
Bake 15-20 minutes or until fish flakes apart

Thanks to Kathy and Rachel Moller for the recipe!

### Buffalo Chicken Wing Dip

8 oz package cream cheese  
10 oz can chunk chicken  
½ cup Hot Sauce  
½ cup Ranch dressing  
2 cups Shredded Cheddar, Jack, or Colby Cheese  
Heat oven to 359. Spread cream cheese into a pie plate. Top with chicken, then Red Hot, followed by ranch dressing. Sprinkle cheese over the top. Bake for 20 minutes until cheese is melted. Serve with chips.

Thanks to John Tanner for the recipe.

### Impossibly Easy Barbecue Beef Pie

1 lb lean ground beef  
1 small bell pepper chopped  
1 medium onion chopped  
1/3 cup barbecue sauce  
1 & 1/2 cups shredded Cheddar Cheese  
1-cup original Bisquick mix  
1-cup milk  
2 eggs

Heat oven to 400. Grease bottom and side of 9-inch pie plate with shortening. In 10 inch skillet, Cook beef, bell pepper and onion over medium heat, stirring occasionally until beef is brown. Drain- Stir in barbecue sauce. Spread in pie plate. Sprinkle with 3/4 cup of the cheese.

In a medium bowl stir Bisquick, milk and eggs till blended. Pour over beef mixture.

Bake uncovered 25 minutes. Sprinkle with remaining 3/4 cup cheese. Bake about 5 minutes longer. Serve with additional barbecue sauce if desired.

### Trish's Crock Pot Turkey Breast

Place a 5-7lb-turkey breast with bone in the slow cooker (I had to lay mine on it's side to make it fit)  
Place 4 peeled garlic cloves and 4 fresh sprigs of rosemary around the turkey (Wegman's sells those little bags of fresh rosemary)  
Combine 1 TBSP brown sugar, 1/2 tsp freshly ground pepper and 1/4 tsp salt and sprinkle over turkey  
Cover and cook 6-8 hours on low.  
You can use the drippings left to make gravy.

Thanks to Trish Warren for this recipe

### Chicken Spaghetti

1 lb spaghetti noodles  
1 stick margarine or butter  
2 large boneless chicken breasts cubed  
1 green pepper sliced in strips  
1 onion sliced in strips  
1/2 bag frozen broccoli- can substitute cauliflower or fresh zucchini  
1 small can mushrooms drained  
Parmesan cheese

Cook spaghetti as directed on box-when done drain and toss with 1/2 stick of margarine or butter  
In large fry pan, place chicken, green peppers, onions, and remaining butter- sauté about 15 minutes.  
Add broccoli and mushrooms and cook until broccoli is done.  
Using slotted spoon place chicken over noodles and season with Parmesan cheese

Thanks to Molly Purdy for this recipe.

### Ranch Oyster Crackers

1-bag oyster crackers  
¾ cup Orville Redenbacher butter flavor popcorn oil  
1 package ranch dressing mix  
Place all ingredients in a gallon size Zip Lock bag. Toss all together

Thanks to Chris Chase for this recipe!

### Broccoli Cheese Soup

1 can cream of celery soup  
8-ounce jar of Cheese Whiz  
1 pint half and half  
1 package frozen chopped broccoli

Put all in a crock-pot and cook on low about 5-6 hours until broccoli is tender

Thanks to Hunter Peterson for this recipe.

### Zucchini Fritters

2 cups zucchini grated  
1 cup Bisquick  
1 egg  
¼ cup milk  
¼ cup grated Parmesan cheese  
½ teaspoon garlic salt

Mix all ingredients in medium size bowl  
Make the mixture into small "pancakes"  
Heat a small amount of oil in a pancake griddle or large fry pan  
Fry the "pancakes" in the oil till golden brown (flip once)

Thanks to Elise Cusimano for the recipe.

### Easy Thick Chili

One pound of ground beef  
One jar of preferred spaghetti sauce  
One can of pork and beans  
One can of chili beans

Add chili powder to taste  
In a large pot brown the ground beef and drain. Then add the remaining ingredients and heat. Let simmer for 20-30 minutes before serving.  
Add a little Parmesan cheese to taste if you like  
Thanks to Jamie Swanson for this recipe.

### Chili Mac

12 oz ground beef  
½ cup ground beef  
14.5 oz diced tomatoes & chilies  
1 & ¼ cup of tomato juice  
2 teaspoons chili powder  
½ teaspoon garlic salt  
1-cup wagon wheel macaroni  
1 cup frozen green beans  
1 cup shredded cheddar cheese

In a skillet brown the ground beef and onions. Drain the grease and add tomatoes, juice, and spices. Stir and bring to a boil. Then add the macaroni and green beans. Bring back to a boil. Then cover and simmer for 15 minutes. Sprinkle with cheddar cheese. Serve with chips and sour crème if you like.

Thanks to Tim Keeler for the recipe.

### Cincinnati Spaghetti

1 small box of spaghetti  
1 can of Hormel Chili No Beans  
Shredded Cheddar cheese

Boil spaghetti according to directions. In a separate pan heat chili. Use chili as sauce for spaghetti and top with cheddar cheese.

Thanks to Gail Rusinowski for this recipe.

### Pepperoni Pasta

1 jar spaghetti or pizza sauce  
1 12 oz package shredded pizza cheese  
1 8 oz package pepperoni (cut into pieces)  
1 8 oz package pasta noodles  
Cook pasta and drain. In a large pot stir sauce, cheese, pepperoni and pasta.  
Stir and heat

Thanks to Jenna Jordan for this recipe.

### Cheesy Chicken Cups

1 can Grands biscuits  
1 cup diced cooked chicken  
1 can cream of chicken soup  
1 cup shredded cheddar cheese  
1 teaspoon dried parsley flakes  
¼ teaspoon black pepper  
Preheat oven to 400. Pull the biscuits up the sides of the ungreased muffin pan.  
Mix all remaining ingredients in a large bowl. Spoon mixture into biscuit cups and bake 12-15 minutes. Let cool for 2-3 minutes and enjoy.

Thanks to Catherine South for this recipe

### Super Easy Chicken Soup

1 rotisserie chicken  
6 whole carrots  
6 stalks of celery  
½ onion  
12 cans of chicken broth  
1 box of instant rice  
3 tablespoons of Chicken stock  
6 cans of water  
Cut of celery, carrots and onion  
Pull meat from chicken and discard skin and bones  
Heat roaster/crock pot to 350  
Add broth, water, carrots, onions, chicken and celery  
Cook for 2-3 hours  
Cook minute rice in microwave  
Add rice to soup before serving

Thanks to Mr. Thompson's Life Skills class at Falconer School

### Potato Candy

Take one small peeled potato, boil till soft, and drain, let cool completely  
Mash potato with a fork & add powdered sugar a little at a time until it forms a ball  
Flour a working space and roll out the ball until it's about a half inch thick  
Take your favorite peanut butter and spread it on the potato mixture  
Roll up like a jellyroll, slice into thin slices  
Enjoy! (Store in a container in a cool place)

Thanks to Jessica Dyke for the recipe.

### Leftover Thanksgiving Dinner

In a 9x 12 pan mix stuffing, turkey, onion, mushrooms, pepperoni. & cream of mushroom soup.  
Top with shredded cheese and bake at 350 until hot.

Thanks to Ann Hall for this recipe.

### Hot Brown Turkey Sandwich

8 slices white bread, toasted  
¾ pounds sliced turkey  
2 cans condensed cream of mushroom soup  
½ cup water  
½ cup shredded mild cheddar cheese  
8 slices bacon, partially cooked

Cut 4 toast slices into halves diagonally. For each sandwich, place 1 whole toast slice with 2 halves on each side on a baking dish or individual ovenware plate.

Lay sliced turkey over toast.

In a saucepan combine soup and water, heat until smooth

Spoon sauce over turkey

Sprinkle cheese over the sauce.

Place 2 bacon slices on each sandwich

Put sandwiches under broiler until cheese is melted

Serve hot

### Sloppy Hot Dogs

Package of hot dogs  
Hamburg buns  
Pizza sauce  
Shredded cheddar cheese or mozzarella

Slice hot dogs into 1" pieces

Mix with pizza sauce

Lay hamburger buns opened and separated on baking pan

Spread hotdog mixture on each half

Top with cheese

Bake 350 for 10-15 minutes until cheese has melted

Thanks to Gary Yahn for the recipe.

### Crunchy Hot Dogs

½ cup ketchup  
¼ cup prepared yellow mustard  
1-cup cornflake crumbs  
1-package hot dogs

Pre heat oven to 350

Line a baking sheet with foil

Stir together ketchup and mustard on a plate until mixed

Place the cornflake crumbs in a shallow bowl.

Roll each hot dog in the ketchup mixture

Then roll in the cornflake crumbs to coat

Place on baking sheet

Bake in oven until the hot dogs are hot on the inside, and crispy on the outside. (15-20 minutes)

Thanks to Tracey Cunningham for this one.

### Creamy Chili

1-pound ground beef  
1-pound beef tips  
16 oz can of chili beans (not drained)  
1 can dark red kidney beans  
1 can black beans  
16 oz jar of mild salsa  
2-diced tomatoes  
1 diced bell pepper  
16 oz tub sour cream  
Salt and pepper to taste  
Shredded cheese

Brown ground beef and steak tips (stew meat)  
Drain well and place into crock-pot.  
Add all ingredients except sour cream  
Allow to cook on low for 3-4 hours or on high for 2 hours  
Before serving add entire 16 oz tub of sour cream  
Serve hot and top with shredded cheese.

### Chicken Delight

Skinless, boneless chicken breast  
Italian breadcrumbs  
Parmesan Cheese  
Melted butter or margarine  
Toothpicks- (non colored wooden)

Cut chicken into strips – larger for a meal, thinner for appetizers  
Mix breadcrumbs and cheese in a bowl  
Dip chicken in melted butter and roll in the breadcrumbs and cheese mix  
Roll the chicken and push a toothpick through to hold it together  
Place rolls into baking dish and drizzle any leftover butter over top  
Cover and bake at 400 for 1 hour  
Thanks to Dru Cole for the recipe!

### Ravioli Chili

2 cans Hormel bean less chili  
1 can water  
1 small bag frozen round ravioli (cheese is good)  
Shredded cheddar cheese

Place chili and water in kettle bring to a boil  
Add ravioli and simmer 20 minutes  
Place in bowls and top with cheese

Thanks to Marcia Hamilton for the recipe.

### Crunchy Onion Burger

(This makes 12 burgers!)

3 lbs ground beef  
3 & ½ cups French's French fried onions divided  
2/3 cups French's Worcestershire sauce  
1 ½ teaspoon garlic powder  
12 American cheese slices  
12 Kaiser rolls

Combine beef, 2 cups French fried onions, Worcestershire sauce and garlic powder

Form into 12 equal size patties

Grill burger and top with 1 slice of cheese, melted- top with French fried onions and serve on a Kaiser roll.

Thanks to Eva Andolora for the recipe.

### Neat Sloppy Joes

2lbs lean ground beef brown and drain  
Stir in 1 can tomato (undiluted)  
¼ cup ketchup  
1 T white vinegar  
¼ cup packed brown sugar  
1 & ½ teaspoon Worcestershire sauce  
½ teaspoon salt  
¼ teaspoon garlic powder

Stir all together. Simmer over low heat until thoroughly heated. Stir frequently to prevent burning on the bottom. Spoon hot beef mixture onto buns and serve.

Thanks to Darlene Swan for this one!

### Crockpot Fake Chicken Cordon Bleu

6 boneless skinless chicken breasts  
6 pieces of Swiss cheese ½" x 3"  
10oz can condensed cream of mushroom soup with roasted garlic  
3 tbsp water  
¼ tsp pepper

Flatten each chicken breast with wooden mallet or rolling pin. Place piece of cheese in center of each. Fold up and secure with toothpicks. Place in crockpot. Combine remaining ingredients and pour over the chicken bundles making sure pieces are fully covered. Cover crockpot. Cook on low 6-7 hours until chicken is thoroughly cooked.

### Sausage Ring

1 pound bulk pork sausage  
2 tubes (12 oz each) refrigerated biscuits  
8 oz Monterey Jack cheese-grated

Cook sausage and drain off fat. Set aside. Flatten biscuits into 3 inch circles. Press half of the biscuits on the bottom and up the sides of a greased 10 inch tube pan. Spoon sausage over. Sprinkle cheese over sausage. Top with remaining flattened biscuits. Bake at 350 for about 25 minutes. Let stand 10 minutes before inverting on serving plate.

### Chili Cheese Taco Dip

1 lb ground beef  
1 can chili (no beans)  
1 lb mild Mexican Velveeta Cheese- cubed

Brown ground beef on the stove top-drain and add to crockpot  
Add chili and cheese: cover and cook on low until cheese is melted (approx 60-90 minutes)  
Stirring occasionally.  
Serve with taco or tortilla chips

### Crockpot Double Corn Chowder

3 cups frozen corn  
14 oz can creamed corn  
1 onion, chopped  
2 (14oz) cans ready to serve chicken broth  
1/8 tsp pepper  
1/2 tsp dried thyme leaves  
2 tbsp cornstarch  
3 tbsp water

Combine all ingredients except cornstarch and water in 3-4 quart crockpot and stir gently to mix. Cover and cook on low for 5-6 hours or until corn is tender. In small bowl, combine cornstarch and water and mix well, stir into crockpot. Cover and cook on high for 10-15 minutes until thickened. Serve with crackers.

### Sausage Biscuit Balls

1 lb hot ground sausage  
2 cups Cheddar cheese, shredded  
2 & 1/2 cups biscuit baking mix  
Mix all ingredients together, roll into balls. Place on un greased baking sheet. Bake at 350 for 15 to 20 minutes.  
Thanks to Carol Hartzell for the recipe

### Grandma Peggy's Sloppy Joes

1lb ground beef  
a little onion  
fry these 2 together(drain grease)  
Add:  
1 12 oz can tomato soup  
1 & ½ cups Barb-B-Q sauce  
toss in a little sugar  
Cook until blended and hot  
Serve over rolls

Thanks to Katie Carlson for this one

### **Potato Cakes**

3 cups shredded potatoes [wash leave skin on]  
2 eggs  
Mix together in bowl  
In fry pan cook half-pound sausage  
1- medium size onion  
1-pepper  
1-small can mushrooms  
Let cool  
Mix in bowl with potato and egg  
Make patties-and fry till light brown on both sides

From Laurie Roush

### **"Corn Fritters"**

Drain 1 can quality whole kernel can corn place in mixing bowl.  
Add 1 cup of corn meal mix  
2 cups of buttermilk pancake mix  
Add 1 egg  
1/2-1 cup of chopped onions  
3 tablespoons of creamy horseradish sauce  
1/2 tablespoon of your favorite "HOT" sauce

Mix in milk until the consistency of pancake batter  
Fry in buttered or oiled pan until brown on both sides  
Serve liberally with butter  
Season with salt and pepper.

Thanks to Kevin Brown for this one

### **Festive Breakfast Casserole**

1/2 lb bulk pork sausage  
6 cups bread (cut into cubes)  
1 & 1/2 cups shredded Cheddar Cheese  
1 cup salsa or picante sauce  
4 eggs  
3/4 cups milk

Cook the sausage and pour off any fat  
Spoon the sausage into a 2 quart shallow baking dish  
Top with the bread cubes and cheese  
Beat the salsa (or sauce), eggs and milk in a medium bowl with a fork or whisk  
Pour this mixture over the bread cubes  
Cover and refrigerate for 2 hours or overnight  
Heat oven to 350 bake uncovered for 45 minutes or until a knife inserted in the center comes out clean

### **Ham & Broccoli Casserole**

Ingredients needed:

\*2 packages (10 oz. each) frozen chopped broccoli  
\*1 lb. cooked ham, cut in cubes (I buy a 1 lb chunk of ham at the deli and cube it myself)  
\*1 1/2 cups shredded cheddar cheese  
\*1 cup Bisquick baking mix  
\*3 cups milk  
\* 4 eggs

Heat oven to 325.

Cook broccoli as directed on package, drain. Spread in ungreased rectangular baking dish (13X9X2).

Layer ham and cheese over broccoli.

Beat remaining ingredients in blender until smooth. Slowly pour over cheese.

Bake uncovered for 1 hour.

Thanks to Melanie Pangborn for this recipe!

## **Slow Cooker All Day Macaroni And Cheese**

8-oz. elbow macaroni  
4 C. shredded sharp Cheddar cheese  
1 (12-oz.) can evaporated milk  
1 1/2 C. milk  
2 eggs  
1 t. salt  
1/2 t. ground black pepper

In a large pot cook macaroni pasta until al dente. Drain. In a large bowl, mix together 3 cups of the sharp Cheddar cheese, cooked macaroni, evaporated milk, milk, eggs, and salt and pepper.

Transfer to a slow cooker which has been coated with non-stick cooking spray. Sprinkle with the remaining 1 cup of shredded sharp Cheddar cheese.

Thanks to Peg Anzalone for this one.

## **Easy One Pot Chili**

1 & 1/2 lbs ground beef  
1 large onion, chopped  
1 can tomato juice (not V-8)  
1 large can diced tomatoes  
3 cans dark red kidney beans  
chili powder  
salt and pepper

Brown ground beef with salt & pepper and chopped onion. drain  
Add tomato juice, tomatoes(including juice), beans(with liquid). Bring to simmer, then add chili powder until it turns into a rich, reddish brown color. Allow to simmer for a while longer, then taste. Add more chili powder if necessary.

## **Southwest Cheese Soup**

1lb package Velveta cheese  
1 can Green Giant whole kernal corn (drained)  
1 can (15 oz) Progresso Black Beans drained and rinsed  
1 can (10oz) diced tomatoes with green chiles  
1 cup milk

In a 4 quart Dutch oven, mix all ingredients.  
Cook over medium-low heat, stirring frequently until cheese is melted and soup is hot.

## **Cheesy Slow Cooker Chicken!**

1. Get 3-4 boneless skinless chicken breast.  
Clean them up real well.
2. Mix a can of cheddar cheese soup and 2 cans of cream of chicken soups together.
3. Place chicken breasts in the crock pot (slow cooker) sprinkle with salt and pepper and garlic powder. As much as you would like. I recommend not too much garlic power.
4. Cover the chicken with the mixer of soups.
5. Turn slow cooker on Low for 8 Hours.  
Serve over rice if desired.

Thanks to Chelsea Goodwin for this!

## **Bean Dip**

1 pound Velveta Cheese  
1 can fat free refried beans  
2 cups salsa  
Corn chips for dipping

Slice cheese into 1 inch chunks  
Put the beans, cheese, and salsa in a crock pot.  
Cook on medium heat, stirring occasionally until the cheese is melted.  
Transfer to a serving dish, add diced tomato or pepper for garnish

A variation of this recipe was sent in by Karen Russell..she suggests not using refried beans. She suggests browning a pound of Bob Evans Italian sausage. Then drain the grease. Throw the sausage into a crock pot with a pound of Velveta cheese and 2 cups of salsa. Cook until cheese melts and it's well heated. Serve with corn chips or Tostitos Scoops..thanks!

## **Chicken Soup and Easy Dumplings**

3 cans Progresso Traditional chicken noodle soup  
1 3/4 Progresso chicken broth  
1 can Pillsbury Grands refrigerated buttermilk biscuits  
Chopped fresh parsley (if desired)

Heat soup and broth to boiling in a 4 quart Dutch oven (or similar)  
Separate dough into 8 biscuits: cut each into fourths  
Drop biscuit pieces into boiling soup. Cook uncovered 10 minutes(soup must be at a medium boil)  
Cover and cook 10 minutes or until dumplings are light and fluffy  
To serve carefully remove dumplings from soup. Ladle soup into bowls, top with dumplings.

## **ONE SKILLET CHICKEN PARMESAN**

4 small boneless skinless chicken breast halves  
1 jar spaghetti sauce  
2 cups instant white rice uncooked  
1 cup shredded mozzarella cheese  
1/4 cup grated Parmesan cheese

Heat 1 tbs oil in large skillet on med-high heat- add chicken- cover. Cook 4-5 min each side till done. Remove chicken from skillet cover to keep warm.  
Add spaghetti sauce and 1 cup water to skillet stir bring to boil.

Stir in rice - top with chicken. Sprinkle with cheese cover reduce heat to low cook 5 min or until cheese is melted

This is a quick and easy dinner  
Thanks to Peggy Williams for this one.

## **Slow Cooker Creamy Chicken and Wild Rice Soup**

1lb boneless skinless chicken thighs cut into 1 inch pieces  
1/2 cup uncooked wild rice  
1/4 cup frozen or fresh chopped onions  
2 cans condensed cream of potato soup  
1 can roasted garlic -seasoned chicken broth  
2 cups frozen sliced carrots  
1 cup 1/2 & 1/2

Place the chicken in a slow cooker. In a large bowl mix wild rice, onions, soup, broth, and carrots. Pour over chicken.

Cover cook on low setting 7-8 hours

Stir in 1/2 & 1/2 increase heat settings to high-cook 15 to 30 minutes longer or until hot.

## **Sloppy Joes**

Ground beef-as much or as little as you like  
chopped onion- fresh, frozen, dried, as much or as little as you like  
brown in pan  
drain grease  
add ketchup to taste.  
simmer awhile  
Eat on a bun of your choice or over bread, rice, noodles etc.

This recipe comes from Sue Leonard (she says it's suprisingly good!)

## **Biscuit Sticks**

1/3 cup butter or margarine  
2 cups Bisquick mix  
1/2 cup cold water

Heat oven to 425. In a 13 x 9 pan, melt butter in oven

Meanwhile in a medium bowl, stir baking mix and water until soft dough forms.

Place dough on a surface that has been generously dusted with Bisquick mix. Gently roll in Bisquick mix to coat. Shape into a ball. Roll dough into a 10 x 6 inch rectangle. Cut in half lengthwise. Cut each half crosswise into 12 sticks, about 3/4 inch wide. Roll each stick in butter in pan.

Bake 12-15 minutes-serve hot

## **Quick and Easy Italian Meatball Soup Recipe**

18 oz package frozen fully cooked Italian seasoned beef meatballs (about 35)  
2 cups frozen mixed vegetables  
14 oz can beef broth  
14 1/2 oz can Italian style diced tomatoes  
1 cup water  
1/3 cup small shell pasta

Combine meatballs, vegetables, broth, tomatoes, water and pasta in large saucepan. Bring to a boil. Reduce heat: simmer 8-10 minutes or until pasta is tender.

Serve with parmesan cheese if desired.

## **Country Scalloped Potatoes**

1 can Campbells Cream of Celery Soup  
1 can Campbells chicken gravy  
1 cup milk  
5 medium baking potatoes (peeled and thinly sliced)  
1 small onion (thinly sliced)  
2 &1/2 cups diced cooked ham  
1 cup shredded cheddar cheese

Stir soup, gravy and milk in a bowl. Layer half the potatoes, onion, ham and soup mixture in a 13x9 baking dish. Repeat layers. Cover  
Bake at 375 for 40 minutes. Uncover and bake 25 more minutes. Top with cheese. Bake 5 minutes more or until the potatoes are tender and cheese melts.  
Let stand 10 minutes.

## **Easy Broccoli Cheese Soup**

2 cans cream of celery soup  
1 pint half and half  
1 small jar cheese whiz  
10 oz package of frozen chopped broccoli

Mix all ingredients and heat on low for 2-3 hours until broccoli is tender.

Thanks to Billy Eskeli for the recipe.

## **Pepperoni Bread**

2 packages crescent rolls  
1 8oz pkg Mozzarella cheese  
1 package sliced pepperoni  
3 eggs beaten

Lay out 1 package crescent rolls on a greased cookie sheet  
On each roll layer pepperoni & cheese- then pour 2/3 cup egg over the top  
Place another crescent roll on top of this  
Brush with egg  
Bake 350 for 25 minutes

Thanks to Baileigh Carter for the recipe!

## **Easy Turkey Club Pie**

1 & 1/2 cups cut up cooked turkey  
8 slices bacon, crisply cooked and crumbled  
1 cup shredded cheddar cheese  
1/2 cup Bisquick  
1 cup milk  
2 eggs

Heat oven to 400. Spray 9 inch glass pie plate with cooking spray. Sprinkle turkey, bacon and cheese in pie plate.

In a small bowl stir remaining ingredients until blended. Pour onto pie plate.

Bake 30-35 minutes. Let stand 5 minutes before serving.

## **Til Pay Day Casserole**

1lb ground beef  
3 small cans tomato sauce  
8oz package cheese or cream cheese works too (use whatever shredded cheese you like)  
1 regular size box of pasta (whatever you like)  
1 tbsp margarine or butter  
chopped onion (if you prefer)  
garlic salt or any seasoning you prefer

Preheat oven to 350

Cook pasta

Brown the beef in a skillet

add tomato sauce, margarine, 1/8 cup water, seasonings & onion

Cover and let simmer (15 minutes)

Drain pasta place in a casserole dish -add meat

Add sauce and mix all together

Cover with cheese

Bake about 10 minutes or until the cheese has melted

Thanks to Penny Echard

## **Pumpkin Soup**

1 small can canned pumpkin  
1 can cream of potato soup  
1 & 1/4 cup water  
2 tlbs butter  
1 cup cream or milk  
1/2 tsp garlic powder  
1/2 tsp ginger

Mix all in a medium sauce pan and simmer 15-20 minutes  
If you double or triple the recipe you may make this in a crockpot

Thanks to Connie Shearer for the recipe!

## **Easy Mexican Dip**

Soften 1 8oz package of cream cheese  
Mix that with an 8oz container of sour cream.  
Spread in the bottom of a shallow baking dish  
Pour 1 jar of salsa evenly over the cheese spread  
Sprinkle 1 or 2 8oz bags of shredded cheese on top of the salsa  
(use Colby/Monterey Jack Blend or other if you prefer)  
For dipping try Tostitos "Scoops"

Thanks to Celeste Marsh for this recipe!

## **Ultimate Mac and Cheese**

Macaroni and Cheese- however you want to make it (box or home made)  
1 lb ground beef  
1 onion  
1 green pepper  
1 jar cheese sauce (like Tostitos)  
1 jar salsa  
1 bag nacho cheese chips  
hot sauce to taste

Make your mac and cheese  
cut up onion and green pepper  
cook the hamburger in a frying pan with the onion and green pepper till brown  
drain fat...Mix in Mac and Cheese  
add the jar of cheese sauce and mix  
take a handful of nacho cheese chips and place on a plate..crush the chips into smaller pieces.  
Top with the mac and cheese mixture and salsa and hot sauce to taste.

Thanks to Eric Herman for the recipe.

### **Crock Pot Leftover Turkey**

1 cup chopped onion  
2 tablespoons apple jelly  
1 box stuffing mix  
¾ cup water  
2 pounds leftover turkey

Saute onion in a non stick skillet  
Add jelly & stir  
Place stuffing mix in crockpot, add water and mix  
Season turkey- salt & pepper  
Place on top of stuffing mix  
Spread onion mixture over turkey  
Cover and cook on low 5-6 hours

Thanks to Pat Carr for this recipe!

### **Lazy Man's Cabbage Roll**

1&1/2 lbs. ground beef  
1 onion  
1 small cabbage ,chopped  
2cans tomato soup  
1 can water  
3/4 cup rice  
salt & pepper to taste

Brown meat & onions. spread 1/2  
cabbage over bottom of crock pot  
Layer meat mixture ,rice , salt & pepper & cabbage.  
Mix soup & water and pour over top.  
cook 8 hours This can also be made in the oven. Cover with foil & bake 350 for 2 hours

Thanks to Donna Kent for this one!

### **Sour Cream Bacon Chicken (crockpot)**

8 bacon slices  
8 boneless chicken breasts  
2 (10oz) cans roasted garlic cream of mushroom soup  
1 cup sour cream  
1/2 cup flour

Wrap one slice of bacon around each boneless chicken breast and place in a 3-4 quart crock pot. In a medium bowl combine condensed soups, sour cream, and flour..mix with a wire whisk to blend. Pour over chicken. Cover crockpot and cook on low for 6-8 hours until chicken and bacon are thoroughly cooked.

## **Pouch Potatoes**

1 can cheddar cheese soup  
1/4 cup milk  
1/2 tsp garlic powder  
1/4 tsp onion powder  
4 cups frozen steak fries  
paprika

Mix soup, milk, garlic and onion. Stir in potatoes.

Place potato mixture on 4 (14") squares of heavy-duty aluminum foil. Sprinkle with paprika. Fold to make packets.

Grill packets 25 minutes or until done.

Variation: Place packets on baking sheet and bake at 350 for 25 minutes.

## **Extra-Easy Pizza**

1 & 1/2 cups Bisquick Mix  
1/3 cup very hot water  
1 can (8oz) pizza sauce  
1 package sliced pepperoni  
other toppings..mushrooms, peppers etc  
1 & 1/2 cups shredded mozzarella cheese

Heat oven to 450. Grease a 12 inch pizza pan. Stir together Bisquick mix and very hot water. Beat 20 strokes until soft dough forms.

Press dough in pizza pan. Spread pizza sauce over dough. Top with remaining ingredients. (some people double the amount of dough to make a thicker crust..)

Bake 12 to 15 minutes

## **Corn Pudding**

Prep time 10 minutes

Cooking time 50-60m min @ 350

5 slices bread, cubed into 1/2 " pieces.(remove crusts)

Grease 9"x9" baking pan

Place bread cubes in pan

Mix

4 eggs

1/2 cup sugar

1 cup milk

1 can creamed corn

3/4 cup raisins or craisins (opt)

Pour over bread cubes, bake at 350 for 50-60 minutes or until knife inserted in center comes out clean

Thanks to Jodi Aiken for this recipe

## **Beef and Salsa Skillet**

1lb lean ground beef  
1 jar (16oz) salsa  
1 can dark red kidney beans (undrained)  
1 can whole kernel corn  
1 can tomato sauce  
2 teaspoons chili powder  
1 and 1/2 cups Bisquick Mix  
1/2 cup water  
1/2 cup shredded Colby-Monterey Jack Cheese(if desired)

In a 12 inch skillet, cook beef over medium heat stirring occasionally until brown. Drain. Stir in salsa, beans, corn, tomato sauce and 1 teaspoon chili powder. Heat to boiling. Reduce heat to low.

In a medium bowl stir Bisquick mix, remaining 1 teaspoon chili powder and the water till a soft dough forms. Drop the dough by the spoonfuls onto the simmering beef mix. (careful not to make the dough balls too big..they won't cook through)

Cook uncovered 10 minutes Cover and cook 8 more minutes. Sprinkle with cheese. Cover and cook 2 more minutes.

## **Chicken and Three-Cheese Potato Casserole**

1 box (5 oz) Betty Crocker Three Cheese Potato Mix  
4 slices American Cheese cut into 1 inch pieces  
2 cups chopped deli rotisserie chicken  
1 box frozen cut broccoli  
2 & 1/4 cups boiling water

Heat oven to 400. Spray 2 quart casserole with cooking spray. Place uncooked potatoes, cheese, chicken and broccoli in casserole.

In medium bowl mix boiling water and sauce mix (from Potato mix) Pour over mixture in casserole. Stir to mix. Bake uncovered 35 to 40 minutes or until potatoes are tender. Cover ..let stand 5 minutes before serving.

## Pizza Macaroni

1 can of cream of celery  
1 can of cream of chicken  
16 oz. stick of peperoni cut up into chunks.  
16oz. macaroni cooked  
1 cup milk  
2 cups of mozzarella cheese  
mix all ingrediants together into 9x13 pan bake @350 degree's until you see cheese is melted and starting to brown on top

optional: mushrooms, onion, green peppers, or sausage.

Thanks to Lori Vine for this recipe.

## **Uncle Rich's Chicken Casserole**

Pre heat oven to 350

2 boneless chicken breasts  
1 can cream of mushroom soup (of cream of chicken)  
1 cup sour cream  
1 package Stove Top Stuffing mix

Cut chicken into chunks and brown it up in a fry pan with a little oil  
mix together the soup and sour cream  
add the cooked chicken to the mix  
Place in a 9 inch square pan  
prepare stuffing according to directions on the box  
spread the stuffing mix on top of the chicken mix  
cover with foil and bake 45 minutes

Variation: add two cups of colby jack cheese with about 10 minutes left in the baking process and uncover.  
Bake another 10 minutes or until cheese melts

## **Creamy Chicken Mushroom Casserole**

Crock Pot

2 Boneless Chicken Breasts  
2 cups sliced Baby Bella Mushrooms  
1 lg. can cream mushroom soup  
1 cup diced celery  
1/2 cup diced onion

Throw it all in the crock pot, cook on high for 4 hours, or on low while you are at work all day!  
Thanks to Maria Schultz for this recipe!

## **Easy Crock Pot Chili**

- 2lb hamburger
- 2 can light red kidney beans
- 2 can whole tomatoes
- 1 c chopped onions
- 2 package your favorite hot, mild, medium, chili sauce
- water to cover

Brown hamburger and drain, then add your chili seasonings and water (about only 2/3 cup first) in your skillet.  
just mix seasonings in skillet real good, then add everything at once in your crock pot. add the rest of the water (to top of all ingredients) and slowly simmer it on low all day (or while you're at work) then when you get home turn up to high until you're ready to eat.

## **Quick Chicken Recipe**

2 cups Minute Rice  
1 can cream of chicken soup  
1 can mixed vegetables  
1 package Oscar Mayer Deli Fresh chicken breast strips  
1 cube chicken boullion

Make Minute Rice according to package instructions..add the boullion cube to the boiling water. Let stand until the rice is finished.

In another pan mix soup, vegetables, and chicken..heat until warmed through  
combine the chicken mixture with the rice.

Serve hot.

## **Sausage & Egg Casserole**

6 slices bread, cubed  
1 pound breakfast sausage, browned and drained  
1 & 1/2 cups shredded cheddar cheese  
8 eggs beaten  
2 cups milk  
1 teaspoon salt  
pepper to taste

Cube bread and place evenly in greased 9 x 13 baking dish. Sprinkle evenly with sausage and cheese. Mix eggs, milk, salt and pepper. Pour over ingredients in pan. Cover and chill overnight (if you wish) If left overnight remove from refrigerator 15 mins before baking. Bake 45 mins at 325

## **Baked Breakfast Sandwiches**

4 eggs  
1/3 cup milk  
4 slices cheese  
Pillsbury Grands biscuits (1 tube)  
bacon

Pre heat 350

Cook bacon to your liking

cook scrambled eggs on stovetop

split each "raw" biscuit so there is a top and bottom

layer each biscuit with bacon, egg, 1/2 slice of cheese and top of biscuit

put a toothpick in each to hold together

bake in oven for 10 minutes or until biscuit is golden brown

thanks to Lindsay Reardon for this one!

## **Crockpot Chili Beef Sandwiches**

3lb boneless beef chuck roast  
1 pkg taco seasoning mix  
1/2 barbecue sauce  
kaiser rolls

Trim excess fat from beef and brown on all sides in heavy skillet over medium high. Transfer to slow cooker. Sprinkle with seasoning mix and pour sauce over. Cover and cook on low for 8-10 hours. Remove beef from crockpot and shred. Return to crockpot and stir. Make sandwiches with kaiser rolls.

## **Taco Pizza Pockets**

Soft flour taco shells  
Mozzerella cheese  
Pizza Sauce  
Butter  
Pepperoni  
Olives  
Mushrooms  
other pizza toppings of your choice

Butter one side of taco shell and place on a baking sheet (butter side down). On half of the shell put sauce, cheese and other pizza toppings. Fold over. Bake at 350 for about 8 minutes until shell is golden brown. If you are only making one or two of these you can make them in a frying pan.

Thanks to Dan Schroder for the recipe

## **Sloppy Dogs**

Take your favorite brand of hot dog and slice it down the middle (not all the way)  
Grill it how you like it  
Place on a microwave safe plate  
Spread the center with honey barbeque sauce  
Spread a spoonful of Bush's Baked Beans down the center  
Top with a slice of provolone cheese  
Microwave for about 25 seconds  
Put it on a bun and dig in!

Thanks to Jared Hill from Lakewood for this one!

## "Kids Recipes Week"

### Quick & Easy Garlic Cheddar Biscuits

Preheat oven to 450\*

In large mixing bowl combine:

2 C. Bisquick Baking Mix

2/3 C. Milk

1/2 C. Shredded cheddar cheese

Stir with a wooden spoon until a soft dough forms.

Drop by spoonful onto an ungreased cookie sheet.

Bake 8-10 minutes.

Melt 3 Tbsp. butter and 1/4 tsp. of garlic salt or powder in a small saucepan.

Brush mixture over warm biscuits and ENJOY!!

Thanks to Sacynda Shields of Randolph for the recipe!

### "Slop"

Cook a box of rigatoni (set aside)

fry up a pound of hamburger in a deep pan and drain fat

add some onions, oregano, salt & pepper, and garlic salt to taste

Mix a medium can of tomato sauce, a bottle of hot barbecue sauce.

and 1/2 cup of brown sugar

Throw the rigatoni on the hamburger, and pour the tomato mixture over both..let it cook for about 15 minutes

Thanks to Dylan Viglo from Warren for the recipe!

### Pop Up Pancakes

(makes 24 muffins or fills a 9 x 13 baking pan)

1 cup milk

1 cup flour

6 eggs

1/4 cup melted butter

dash salt

blend all ingredients (a blender works well) Grease your muffin tins or baking pan

Bake for 15 minutes at 400 or until puffy and golden on top

top with your favorite toppings, syrup, powdered sugar, fruit etc

## **Mountaineer Fire Bites**

12 Jalapenos cut in half and cleaned of seeds  
12 slices of bacon, cut in half  
8 oz cream cheese  
24 toothpicks

Wash and clean peppers well. You may want to use rubber gloves, they get hot!  
Fill each pepper with a generous amount of cream cheese  
Wrap with one half slice of bacon and secure with a toothpick  
Bake at 350 for 20-30minutes until bacon is browned.

## **Dad's Beer'd Up Pork Chops**

4-6 nice pork chops  
2 12 oz. beers  
1 pkg ritz crackers, crushed

Preheat oven to 250 F.  
Place pork chops on a tray with a lip. Pour 1 - 1 1/2 beer(s) over top the chops, just enough so they're sitting in a pool of beer.  
Bake for about an hour; do what you will with the rest of the beer.  
Sprinkle ritz crackers over top of each pork chop. Bake another 15-20 min.

Any kind of beer will work, but I like the flavor the darker beers give the pork. We always ate canned green beans and corn and maybe some potato chips with.

Thanks to Sam Vanstrom for this recipe!

## **Tailgate Bean Dip**

1 can refried beans  
1 package cream cheese  
1 jar salsa  
1 package shredded cheddar cheese

In a microwave-able bowl mix beans, cream cheese and half the jar of salsa. When well mixed, spread evenly and smooth, then pour the rest of the salsa to cover evenly. Cover with a generous layer of cheddar cheese and microwave for 2-3 minutes (until cheese is melted). Serve with tortilla chips.

## **Easy Chicken Supreme**

1 lb boneless skinless chicken breast(thin sliced)  
1 8 oz jar dried beef  
1 26 oz can cream mushroom soup  
1 16 oz container sour cream

Mix together soup and sour cream  
wrap chicken breasts in one or two pieces dried beef  
place in 9 x 9 casserole dish  
pour soup mixture over chicken  
cook at 350 for one hour

## **Easy Cheesy Soup**

1 16oz package California blend frozen vegetables  
1 can cream of chicken soup  
15 ounces chicken broth  
a 2 inch slice of Velveta Cheese-cubed

Combine all ingredients in a sauce pan  
heat until cheese melts and veggies are tender

## **Tex-Mex Chicken**

3lbs chicken drumsticks  
1 onion thinly sliced  
12 oz jar chunky salsa

Pre heat oven to 350 degrees. Place chicken pieces in 2 quart baking dish and top with onion slices. Pour salsa over the top and bake for 55-65 minutes. Baste occasionally.

## **Saucy Chicken**

6 boneless skinless chicken breasts  
2 cups salsa  
1/3 cup brown sugar  
2 tbsp honey dijon mustard

Pre heat oven to 350. Combine all ingredients and place in a 13 x 9 pan.  
Bake for 40-45 minutes until chicken is thoroughly cooked.

## **Tex-Mex Potato Salad**

5 cups deli potato salad  
2 (11 ounce) cans corn with red and green peppers (drained)  
1/3 cup southwest or spicy ranch salad dressing  
1 tablespoon chili powder

Mix all ingredients gently in a large bowl, cover and refrigerate for 2-4 hours before serving.

## **Crockpot Spaghetti and Meatballs**

2 handfulls spaghetti pasta..broken into pieces  
26oz jar spaghetti sauce  
20 frozen fully cooked meatballs  
1 cup water

combine all ingredients in 3-4 quart slow cooker and mix.  
Cover crockpot and cook on low for 4-7 hours until pasta is tender and meatballs are throughly heated, stirring once during cooking time.

## **Crockpot Chicken Chili**

2 lbs boneless skinless chicken thighs  
3 (14oz) cans diced tomatoes with chilies & garlic (undrained)  
1 oz pkg taco seasoning mix  
2 (15oz) cans white beans, drained and rinsed

Combine all ingredients in a 4-5 quart crockpot. Cover and cook on low for 7-9 hours or until chicken is tender and no longer pink. Stir well.

## **Smoky Grilled Corn**

2 tablespoons plus 1&1/2 teaspoons butter  
1/2 cup honey  
2 garlic cloves, minced  
2 tablespoons hot pepper sauce  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon paprika  
6 ears sweet corn, husks removed

In a small sauce pan, melt butter. Stir in the honey, garlic, pepper sauce and seasonings until blended. Heat through, brush on corn.

Coat grill rack with cooking spray before starting the grill. Grill corn, covered over medium heat for 10-12 minutes. Turn and baste with sauce occasionally. Serve corn with any additional sauce.

## **Peachy Crockpot Sweet Potatoes**

2lbs dark orange sweet potatoes  
1 cup peach pie filling  
2 tbsp butter melted  
1/4 tsp salt  
1/4 tsp pepper

Spray a 4 quart slow cooker with non stick cooking spray. Place potatoes in the slow cooker. Add the rest of the ingredients and stir.

Cover and cook on high for 2 & 1/2 to 3 & 1/2 hours or until potatoes are tender.

## **Sandy's Barb-e-que Sauce**

1 tsp garlic powder  
1 tsp apple cider vinegar  
1 tbsp worcestershire sauce  
1 can tomato soup  
1/2 cup brown sugar  
onion -chopped or diced

Stir all together and pour over meat in a casserole dish (spare ribs, chicken, pork chops etc)  
Bake in a pre heated oven 325 for 1 & 1/2 hours or until tender  
check half way through and turn meat.

Thanks to Sandy Woods for this one!

## **Beer Muffins**

4 c. Bisquick  
1 (12 oz.) can beer  
4 tbsp. sugar

### **Instructions**

Mix Bisquick and sugar together. Pour in beer and mix just until blended. Pour into greased muffin tin. Bake at 400 degrees for 15 minutes or until golden brown.

## **Quick & Easy Buffalo Style Nachos Recipe**

2 cups diced cooked chicken  
1/3 cup Franks Red Hot Sauce  
2 tablespoons melted butter  
1 bag tortilla chips  
2 cups shredded cheddar or monterey jack cheese

In a bowl, toss chicken with hot sauce and butter. Layer chips, chicken mixture and cheese in a baking dish. Bake nachos at 350 for 5 minutes or until cheese is melted. Splash on more hot sauce to taste.

## **Italian Fried Dough**

1 cup flour  
1 teaspoon vanilla  
3 eggs  
3 teaspoons baking powder  
3 tablespoons sugar  
1 lb. ricotta cheese

Mix all together well. Drop by tablespoons into hot oil (deep fryer or large pot) 350 degrees. Cook until light brown (keep turning to cook evenly)  
Roll in powdered sugar.

## **Country Fair Casserole**

1 1/2 c. cooked brown rice  
1 (10 1/2 oz.) can cream of chicken soup  
1 c. diced cheddar cheese  
1/2 c. half and half  
2 (10 oz.) pkgs. frozen broccoli

Cook broccoli; drain well. Mix other ingredients well. Layer alternately with broccoli in 1 1/2 quart casserole. Cover and bake in 350 degree oven for 25-30 minutes.

## **Barbecue Chopped Ham**

In crock pot,  
Melt 1Tbsp. butter  
Add, 1/4 cup chopped onions  
2 Tbsp. sugar  
1 tsp. celery salt  
1 Tbsp mustard  
1small can tomato sauce (12 or 15 ounce)  
1 pound chopped deli ham

Cook on low for 1-2 hours

Serve on hamburg buns

Thanks to Connie Thompson for the recipe!

## **Easy Crockpot Lasagna**

1lb ground chuck or 1/2 chuck & half ground turkey  
1tsb italian seasoning  
1 28oz jar spaghetti sauce  
1/3 cup water  
8 lasagna noodles  
1 4 1/2oz can mushrooms  
1 15oz carton ricotta cheese  
2 cups shredded mozzarella cheese

brown meat & seasoning, drain  
Mix spaghetti sauce & water.  
Place 4 uncooked noodles in lightly greased crockpot  
layer with beef, sauce, and mushrooms  
spread evenly with ricotta cheese and sprinkle with 1 cup mozzarella

Layer with remaining noodles, meat, sauce, mushrooms and cheese.

Cover and cook 1 hour on high  
reduce heat to low and cook 5 hours

## **Easy Crockpot Roast Dinner**

Roast

1 packet of beefy onion soup mix  
carrots (peeled and cut in chunks)  
potatoes (peeled and cut in chunks)

Put the roast, potatoes and carrots into the crock pot. Mix about a cup of water with the soup mix and pour over the roast. Turn the crock pot on low and cook for about 8 hours (depending on how big your roast is).

Very simple, but VERY good. Sometimes I make the roast the day before, refrigerate it and slice into thin slices when it is cold (because it is easier to slice cold). Then I simmer it all in the crock pot until hot and make beef on weck sandwiches

Thanks to Melissa Seavy for this one!

## **Cheese & Macaroni Tuna Dinner**

1 pkg macaroni and cheese dinner mix  
1 (7oz) can tuna (drained)  
1 (8oz) can peas (optional)  
1/2 cup milk  
1 can cream of mushroom soup

Prepare Mac & Cheese as directed on box. Stir in a can of mushroom soup and milk. Gently stir in tuna and peas. Put into a casserole dish. Bake at 350 for about 15 minutes until bubbly.

Thanks to Mary Ann from Jamestown for this one.

## **Poor Mans Lasagna**

Make or use leftover goulash  
Put 1/2 goulash in bottom of cake pan  
Top goulash with sour cream  
Top sour cream with slices of provolone cheese  
Add remaining goulash and top that with provolone cheese also  
Bake at 350 for 15 mins

Thanks to Sandy for this one!

## **Crockpot Italian Chicken and Potatoes**

4 Potatoes, diced  
1 lb boneless, skinless chicken breasts  
1/2 cup extra spicy Italian Salad Dressing  
1/4 tsp pepper

Place potatoes on the bottom of the crockpot, then drizzle with half the dressing. Top with the chicken and drizzle with the remaining dressing and pepper. Cover crockpot and cook for 6-8 hours on low until potatoes are tender and chicken is thoroughly cooked.

## **Buffalo Style Chicken Pizza**

3 skinless, boneless chicken breast halves-cooked and cubed  
2 tablespoons butter, melted  
2 ounces hot sauce (or add to taste)  
1 16oz bottle blue cheese salad dressing  
1 16 inch prepared pizza crust  
1 8 oz package shredded mozzarella cheese

Pre-heat oven to 425

In a medium bowl combine the cubed chicken, melted butter and hot sauce..mix well

Spread whole bottle of salad dressing over crust, then top with chicken mixture and sprinkle with shredded cheese.

Bake in pre heated oven until crust is golden brown and cheese is bubbly.

(about 10-15 minutes)

Let set a few minutes before serving.

## **Crock Pot Tuna Casserole**

1/2 cup chopped onion  
2 10 ounce cans of cream of chicken soup  
1 cup milk  
10 oz frozen peas  
8 oz uncooked medium egg noodles  
2 (6 1/2 ounce) cans flaked tuna

Sprinkle onion in crockpot. Mix soup and milk in large bowl. Add peas, noodles and tuna. Stir to mix well. Turn into crockpot. Cover and cook for 6-8 hours on low, or 2 1/2-3 hours on high.

## **One Dish Casserole**

1 lb bulk breakfast pork sausage  
8 eggs  
8 slices of bread  
1 cup shredded cheddar cheese  
1 cup milk

Cook & Drain sausage. tear bread into small pieces.  
Lay sausage in bottom of a 8 x 13 casserole dish.  
Stir together eggs, bread, cheese and milk  
Pour mixture over sausage and place in refrigerator overnight  
Bake at 350 for 45 minutes

## **Creamy Ranch Pork Chops & Rice**

### Ingredients

1 tbsp. vegetable oil  
4 boneless pork chops, 3/4" thick  
1 can (10 3/4 oz.) Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)  
1/2 soup can milk  
1 pkg. (1 oz.) ranch salad dressing mix  
Paprika  
Ranch-style rice

HEAT oil in skillet. Add chops and cook until browned.

ADD soup, milk and 1/2 pkg. salad dressing mix. Heat to a boil. Cover and cook over low heat 10 min. or until done. Sprinkle with paprika.

SERVE with Ranch-Style Rice.

TIP: Ranch-Style Rice: Add remaining salad dressing mix to water when making rice.

## **A recipe for camping!**

### **Breakfast nests**

Sausage Patties  
Frozen Hashbrowns  
Eggs  
Cheese  
Salt & Pepper

Lay out foil. Place a sausage patty on the foil. Make a nest of hashbrowns on top of the patty with the middle open. Crack one egg into the opening, season with salt and pepper. Fold up the foil like a pouch and cook on the fire for about 30 minutes..if desired top with cheese and let melt before eating.  
You can make 2 "nests" in one pouch of foil.

Thanks to Cindy from Ashville for the recipe.

### **More Camping Fun!**

#### **Campfire French Fries**

4 Potatoes cut into strips  
1-2 tbsp Parmesan Cheese  
1 tbsp Margarine  
2 tbsp Bacon Bits  
Salt & Pepper

Place potato strips on a large square of heavy duty foil (dull side out)  
Sprinkle with salt, pepper and cheese. Shake a bit to coat. Dot with margarine with bacon bits. Seal the foil, leaving a steam vent on top. Grill over hot coals turning several times until potatoes are tender. (about 30-40 minutes)

Thanks to Stacey from Falconer for the recipe.

### **More of those great campfire recipes!**

#### **Stuffed Frankfurters**

frankfurters  
stuffing mix  
bacon

Split franks lengthwise. Use your favorite stuffing mix and prepare as directed on the package. Stuff the franks and wrap in bacon..secure with a toothpick. Cook over grill.

## **Camping stuff!**

### **Chili by the campfire**

2 lbs cooked hamburger  
2 jars salsa  
2 large cans hot chili beans  
2 cans chopped tomatoes(ones with green chiles if preferred)  
2 cans tomato juice  
2 pkgs chili seasoning

Mix all together in a large pot and let it cook. The longer the better. This makes a lot of chili, you may want to cut it in half for a smaller family. You can make this after breakfast and let it sit on the side of the fire and cook all day.

Thanks to Katie for the recipe.

### **Ma-Ma's Mexican Layer Dip**

1 pkg 8oz cream cheese (softened)  
1 tsp taco seasoning mix  
1 cup salsa  
1 cup shredded lettuce  
1/2 cup chopped green onions  
1/4 cup sliced black olives  
1/4 cup chopped tomatoes  
1 cup shredded cheddar cheese

Mix cream cheese and taco seasoning. Spread on bottom of 9 inch pie pan. Layer remaining ingredients over cream cheese mixture  
Refrigerate until ready to eat. Serve with tortilla chips  
(note: We've used a recipe similar..we combine the cream cheese with 8oz sour cream and use a whole package of taco seasoning)

Thanks to Jeannie Daley from Panama for this one!

## **"Meatballs"**

1 pound ground beef  
Three-fourths cup-1cup breadcrumbs  
One half cup of cheese (parm)  
Diced onion  
1 teaspoon garlic powder  
Salt and pepper to taste  
Add 1 egg

mix together  
brown meatballs then add to your sauce and cook for one hour

Thanks to Harrison Brandi for this one.

## **Cheese Fries**

1 bag (32 oz) Frozen French Fried Potatoes  
1 can Campbell's Condensed Cheddar Cheese Soup

Bake the fries according to the package  
Push the potatoes to the center of the baking sheet  
Stir soup in the can and spoon it over the fries  
Bake for 3 minutes (same temp you baked fries) or until the cheese is hot.

Thanks to Maddie from Maple Springs.

## **Chicken Wing Dip**

2 cups finely chopped chicken  
2 8 ounce packages of cream cheese, softened  
1 cup ranch dressing  
1/2 - 3/4 cup hot sauce  
1 cup shredded cheddar cheese

Mix cream cheese with ranch dressing, add chicken, hot sauce, and 3/4 c. of cheddar cheese.  
Put in casserole dish. Top with remaining 1/4 c. cheddar cheese. Bake at 350 degrees for 30 minutes.  
Serve with Tostitos Scoops.

Thanks to Allison Russell for this recipe.

## **English Muffin Pizza**

English Muffin  
Pizza or Spaghetti Sauce  
Pepperoni  
Mozzarella Cheese

Lay muffin on cookie sheet and spread on sauce. Put on pepperoni and cheese. With mom or dad's help, put in 350 degree oven for 20-25 minutes. Then eat.

Thanks Ayla Bragg from Frewsburg!

## **Rice Pilaf**

Cook 1 cup of regular white rice with  
1 & 3/4 cups of tomato juice (or V-8)  
(add 1/2 cup of water if too thick)  
Cook 15-20 minutes until rice is tender

Microwave 2 or 3 cheddarwurst sausages just to  
heat through (you can use hot dogs)

Cut up the sausage and approx 4-6oz of cheddar cheese into small  
cubes. Stir both into the rice mixture..put the cover on and let sit  
until the cheese melts

Thanks to Garret Abbott from Lander for this one!

## **Taco Casserole**

1 - 2 cans of refried beans  
3 cups cooked rice  
1 pound ground beef  
1 package taco seasoning  
water (the amount the taco seasoning calls for)  
shredded cheese - 1/2 - 1 cup

Cook the ground beef and add the taco seasoning and water (according to package)

Layer the ingredients in a 9 x 13 baking dish - beans, rice, ground beef, cheese

Bake at 375 for 20 minutes or until heated through and cheese is melted.

Thanks,  
Jonathan, Macey and Abby Monaghan

## **California Hamburgers**

1 lb. ground beef  
1 small can tomato sauce  
1/4 tsp. garlic salt  
3 tbsp. Heinz 57 sauce  
2 tbsp. Heinz Worcestershire sauce  
1 egg  
little salt and pepper to taste

1 pkg. hamburger buns split in half to make 16 bottoms.  
8 slices of cheese broken in half to make 16 pieces of cheese (you can use a full slice of cheese if you like a lot of cheese)  
ketchup

Heat oven to 350 degrees.

Combine all the above ingredients, spread on half buns (do not put buns together after putting mixture on it, leave each as a bottom), place on cookie sheet, bake 350 degree top rack for 15 minutes. Place cheese on top for the last 30 seconds, or just long enough to melt. Remove from oven, leave plain or top with ketchup.

Prep time 6 minutes, bake time 15 minutes, yield 16 California Hamburgers. Yield will vary depending how much meat you put on top of the bun.

I use 90/10 freshley ground beef, which helps eliminate the grease on the bun.

Thanks to Dottie from Ashville!

## **Pizza Burgers**

1 lb. ground beef  
1 jar pizza sauce  
1 pkg. English muffins  
1 8 oz. pkg. shredded sharp cheddar cheese

Cook the ground beef, drain, stir in pizza sauce, cook until heated. Open and cut English muffins, put ground beef/pizza sauce mixture on English muffins, sprinkle with cheddar cheese (put as much of beef mixture and cheese as desired on each muffin).

Bake in a 400 degree oven for 10 minutes. Let sit for 5 minutes after removing from oven.

Thanks to Pam from Panama!

## **Tastes Like Chicken Stew**

1 can cream of chicken soup  
1 can cream of potato soup  
1 package cooked chicken strips (Perdue or other)  
1 package of mixed veggies  
a dash of thyme  
a dash of pepper

Bake 30 minutes at 350 degrees.

Thanks to Lauri from Cassadaga for the recipe!

## **Tuna Burgers**

4 hamburger rolls (halves; yields 8 burgers)  
2 cans tuna fish (drained)  
2 boiled eggs (peeled)

Mix tuna and egg with mayonaise or miracle whip. Place rolls on a cookie sheet (line with foil if you want). Spread tuna egg mixture on the rolls (can butter first if you want). Top with your favorite toppings.

Examples: sliced green olives, sliced black olives, diced tomatoes, fried onions & mushrooms, diced chopped onion, diced red peppers, diced green peppers, diced ham, cut shrimp pieces. On top of your burgers, put strips of velveeta cheese or any kind of chese you like (not swiss).

Preheat oven to 325 degrees.

Place cookie sheet in the oven and bake until rolls are toasted and the cheese is melted. Takes about 15 minutes (ovens vary, so keep an eye on how your oven is baking). Take out of the oven and enjoy!

Thanks to Sandy Woodard from Lakewood!

## **Mexican Corn Dip**

1 cup shredded cheddar cheese  
1 cup sour cream  
1 cup real mayonnaise  
1 small can Rotel tomatoes (strained)  
2 small cans MexiCorn (drained)  
1 bunch green onions  
1 large bag grito's "scoops" corn chips

Combine cheese, sour cream, mayo, tomatoes, MexiCorn and green onions. Mix well. Chill and serve with scoops.

Thanks to Jen from Jamestown for the recipe!

## **Anti Pasta Salad**

1 pkg. spiral macaroni  
1 can black olives  
1 pkg. cheese (any kind)  
1/2 lb. pepperoni (slice into 1/4)  
1 bottle salad dressing-zesty Italian

Cook pasta according to package directions. While pasta is cooking, slice olives into rings and slice pepperoni into 1/4. Cube cheese and mix with zesty Italian dressing. Set aside.

Drain and cool pasta. When cool, combine all ingredients and serve.

Thanks Sherry!

## **SOS**

1 lb. ground beef  
1 can mushroom soup  
1/2 can milk

Cook the ground beef, drain, and add soup & milk. Heat to a slow boil and serve over bisquits or toast. Salt and Pepper to taste. Add peas if you like. (Also, I usually use 2 lbs. of beef).

Thanks Rod for the recipe!

## **Camp Fire Pups**

1 pound hot dogs

sliced cheese, cut in strips

10 slices bacon, cut in half crosswise

toothpicks

hot dog rolls

Split hot dogs lengthwise, not cutting through, and fill with strips of cheese. Wrap 2 strips of bacon around each hot dog and secure with toothpicks. Grill or cook over campfire, cheese side up.  
Remove toothpicks and serve in buns

## **Easy Meal**

2 pkgs. Ramen Noodles (beef flavored)  
1 lb. Ground Beef

Boil a pan of water to cook the noodles in-you can break up the noodles or leave them long (whatever your preference is). Fry the burger. Drain the noodles when they are done. Drain the grease from the burger when done. Combine the noodles and burger and the seasoning packs. You could also use ground chicken or any one of the flavors of the noodles.

Thanks to Amanda Darr!

### **Sausage Balls**

1 lb. sausage  
3 c Bisquick  
1 lb. sharp cheddar cheese grated

Mix grated cheese with sausage and then mix in Bisquick. Roll into small balls. Place on ungreased sheet. Cook at 350 degrees for 20-30 minutes.

Thanks Jeanette!

### **Beer Biscuits**

4 cups Bisquick  
2 tablespoons sugar  
1 can beer (room temperature)  
Mix together lightly. Spoon into warm and greased muffin tins. Bake at 350 degrees for 30-35 minutes. Test with toothpick.

Thanks Jeanette!

### **Little Pizzas**

2 English muffins  
1/4 c grated American cheese  
1/4 c catsup  
4 frankfurters

Split the muffins and toast. Spread muffins with catsup and sprinkle with cheese. Slice frankfurters and place on muffins put on broiler pan and broil 1 minute until cheese is melted. Makes 4 slices.

Thanks Jeanette!

### **Vidalia Onion Dip**

2 c. chopped vidalia onion  
2 c. mayonnaise  
2 c. shredded Swiss cheese  
2 tbsp. parmesan cheese

Mix first three ingredients and put in greased one-quart casserole dish. Sprinkle with parmesan cheese.

Bake at 325 degrees for 40-45 minutes. Serve warm with crackers.

Thanks to Pam Ireland from Panama!

## **Pizza Casserole**

1 box rotini noodles  
1 jar Prego spaghetti sauce  
1 bag mozzarella  
1 lb pepperoni

Pre-heat oven to 400 degrees. Cook noodle according to box instructions. Add sauce and stir to combine. In casserole dish, layer noodles, pepperoni, and cheese until all ingredients have been used. Top with cheese and bake until cheese is brown (for about 30 minutes). Enjoy!

Thanks to Jennifer Brown for the recipe!

## **Easy Chicken Casserole**

3 chicken breasts( I use the frozen ones at Sams)  
hunk of Velveta (about 2" hunk)  
3/4 c mayo (only real mayo)  
1/4 c lemon juice

grated cheese (8oz)  
potato chips (crushed)

par boil the chicken breasts

In the meantime, turn your oven on to 350 place cheese in shallow baking dish, (slice it a bit) place that dish in oven for the velveta to melt.

in a measuring cup, place 3/4 c mayo and 1/4c lemon juice.... mix together....

take cooked chicken out of pan, chunk up .

in casserole stir mayo and lemon juice with velveta, add chicken chunks -mix well.....

cover with crushed potato chips,, as much as you like.

then sprinkle a 8oz pkg of grated cheddar cheese on top...

bake till bubbly. 20 min or so.....

## **Mamma's Mac & Cheese**

1 pound elbow macaroni  
2 tablespoons butter  
2 tablespoons flour  
2 cups of milk  
salt and pepper

2 cups plus 1/2 cup shredded sharp cheese

Cook macaroni in boiling water for about 10 minutes or until tender but still firm

In deep skillet ,melt the butter over medium heat, Add the flour to make a roux and cook, stirring to remove any lumps. Pour in milk and stirring until the mixture is thick and smooth. Salt and pepper. Stir in 2 cups cheese and continue to cook until melted. Add the cooked macaroni and stir. Transfer the mixture into a 2 quart casserole dish. Bake in preheated 350 degree oven for about 20 minutes. Remove the casserole from oven and top with the remaining one half cup of cheese. Bake for another 5 minutes until hot and bubbly.

Thanks to Debra Brandi for this one.

### **Italian Potatoes**

Boil about two and a half pounds of potatoes  
Let potatoes cool (then remove skins if needed)  
Cut potatoes in bite size pieces  
Add about one half bottle of italian dressing  
About one-fourth cup of rice vinegar  
About one half teaspoon red crushed pepper flakes  
About one teaspoon garlic powder  
1 to 1 1/2 teaspoons of oregano  
Salt and pepper to taste

Mix together - you can serve cool or eat them warm

Thanks to Alicia Calimeri for this recipe!

### **Homemade Sloppy Joes**

1 pound of hamburger  
1 cup of ketchup  
1 teaspoon of vinegar  
2 tablespoons of brown sugar  
one third cup of water  
onion if you like

Brown hamburger, and onions if you use them together, drain off the grease, then add remaining ingredients and bring to boil then simmer covered for 20 minutes  
Then enjoy on plain hamburger or toasted hamburger rolls

Thanks to Terrill Ortiz for the recipe!

### **Cheddar Bay Biscuits**

2 cups of Bisquick  
2/3 cup of milk  
1/2 cup of shredded cheddar cheese  
4 tbsp butter or margarine  
1/4 tsp garlic powder

Preheat oven to 450. Mix Bisquick, milk, and cheese together in a bowl. Spoon onto a ungreased cookie sheet. Put them in the oven for about 8-10 minutes. A few minutes before the biscuits are done, melt the butter and garlic powder in a small saucepan. As soon as you take the biscuits out of the oven, brush the butter mixture over the warm biscuits. These are just like the biscuits you get at Red Lobster's.

Thanks to Barb for this one!

**This works great!!! Good for when all your family is together. The best part is that no one has to wait for their special omelet!!!**

Have guests write their name on a quart-size Ziploc freezer bag with permanent marker.

Crack 2 eggs (large or extra-large) into the bag (not more than 2) shake to combine them.

Put out a variety of ingredients such as: cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc. Each guest adds prepared ingredients of choice to their bag and shake.

Make sure to get the air out of the bag and zip it up.

Place the bags into rolling, boiling water for exactly 13 minutes.

You can usually cook 6-8 omelets in a large pot. For more, make another pot of boiling water.

Open the bags and the omelet will roll out easily. Be prepared for everyone to be amazed.

Thanks to Sue Swanson for the recipe!

### **Cauliflower Mashed "Potatoes"**

fresh cauliflower

butter/spray butter etc (1 tablespoon)

1 tablespoon half & half, milk, cream..or similar

Break cauliflower up cook or steam until tender

Place in food processor or blender

Process until almost smooth.. add butter..process until smooth

then add cream until smooth..season with salt

### **Piggy Pudding**

1 - pkg. (15 or 16) link pork sausages

4 to 5 tart apples, peeled, cored and sliced

1 (7 1/2-ounce) pkg. cornbread mix, prepared according to directions

1 cup maple syrup for serving

Preheat oven to 450 degrees

Cook sausages in skillet until done, piercing with a fork to let out fat. Drain and then arrange in a 9" square baking dish. Layer sliced apples on top. Pour cornbread batter over all and bake for approximately 30 min. Or until cornbread is done. Serve with warm maple syrup.

Kellie Eklund sent us this recipe..thanks

### **Onion Roasted Taters**

2 pounds of potatoes sliced half inch thick  
1/3 cup veg oil  
1 envelope dry onion soup mix  
combine all ingredients in a large plastic bag  
shake until well coated  
Empty bag into ungreased 13x9 baking pan  
cover and bake 350 for 35 minutes  
uncover and bake 15 minutes until done

thanks to Rodney Lobe for this one!

### **Creamy Salsa Chicken (Crockpot)**

4 boneless skinless chicken breast (uncooked)  
1 large jar salsa  
1 pkg taco seasoning  
1 16oz sour cream  
put chicken in crockpot  
mix salsa & taco seasoning and pour over chicken  
let cook on high 4 hrs low 6-7 hrs  
take chicken out and shred it  
add the sour cream to the salsa mixture and stir  
add the chicken back into the salsa mix and heat throughly

serve over rice, put it in burrito, or taco shell

Thanks to Peg Anzalone for this one!

### **"Zekes"**

1 pound of ground beef  
1/2 pound of ground pork sausage  
fry the above in a pan together..drain  
add 1 jar of pizza quick sauce and mix  
slice sub rolls length wise and put mixture on both sides  
top with shredded cheese and/or onion or whatever topping  
bake on foil covered baking pan 375 for about 20 minutes

Thanks to Pam Marsh for this one!

## **Gia's Chicken**

4 boneless chicken breast (halved)  
1 jar dried beef  
8 slices raw bacon  
2 cans cream of mushroom soup  
1 16 oz container sour cream  
paprika

Spread dried beef on bottom of casserole dish  
wrap one piece bacon around each piece of chicken  
put chicken on beef  
mix soup and sour cream  
pour over chicken sprinkle with paprika  
bake @ 275 for 3 hours uncovered

Thanks to Gayla Swartzman for this one!

## **Quick and Easy Broccoli Cheese Soup**

Soup Base

Empty 2 cans cream of chicken (or celery) soup into a dutch oven  
fill empty cans with milk and add to the soup  
heat on low stirring until smooth and hot (not boiling)  
add 8 oz of sharp cheddar cheese stir til it melts  
while making the soup base, microwave broccoli (fresh or frozen)  
until tender , drain and add to soup.  
Stir and serve

Thanks to Carrie Blitz for this one!

## **Tortilla Chicken Chili**

1 lb boneless chicken breast (cubed)  
1 package chili seasoning mix  
1 can diced tomatoes  
1 can beans  
1 can mexicorn (or regular) drained  
1/2 c water  
1 1/2 cups broken tortilla chips  
shredded cheddar cheese  
sour cream

lightly brown chicken in large non stick pan. stir in seasoning  
mix, tomatoes, beans, corn, water and chips

Bring to boil..reduce heat..simmer 10 minutes stir occasionally  
serve with cheddar cheese and sour cream

## **Orange Chicken**

boneless chicken breasts  
1 package dry onion soup mix  
1 10 oz jar apricot jam  
1 bottle sweet and tangy french dressing  
2 tbsp honey

cut chicken up into pieces, place in baking pan  
combine soup mix, jam, honey, and french dressing in pan over med heat until liquified..pour over chicken  
bake at 350 for 1 hour or until chicken is cooked

serve over mashed potatoes or rice...or noodles..

## **Mushroom Meatloaf**

6 oz can of sliced mushrooms (chopped and drained)  
15 oz can Manwich sloppy joe sauce  
1 cup quick oats  
1 egg  
1lb extra lean ground beef  
1 tsp italian seasoning

pre heat oven to 350  
mix half the can of sloppy sauce with all the other stuff  
mix gently with your hands and make it into a football shape  
bake for 30 minutes remove and pour the rest of the sloppy joe mix over the loaf...bake 30 more minutes

## **Buffalo Chicken Wing Soup**

6 c milk  
3 cans condensed cream of chicken soup  
3 c shredded cooked chicken  
1 c sour cream  
1/4 cup Franks Hot Sauce

combine all ingredients in a slow cooker..cover and cook 4-5 hours on low

## **Super Easy Bean Casserole**

2 cans green beans  
1 can cream of celery condensed soup  
1 package stove top stuffing mix

melt 1/4 cup butter in 2qt microwave safe bowl  
stir in dry stuffing mix set aside  
in 4qt oven safe dish place beans (undrained) and soup add one soup can of water-mix well  
add stuffing mix to beans and soup bake 350 30-40 minutes  
top with French's onions if desired

Thanks to Jodi Aiken for this one!

## **Campbells French Onion Burgers**

1 pound ground beef  
1 can Campbells Condensed French Onion Soup  
4 rolls  
4 slices of cheese (whatever you like)

in a deep skillet cook your burgers..when browned remove from skillet..drain fat..put the soup in the skillet..bring to a boil..reduce heat to low..put burgers back into skillet..cover and cook about 10 minutes till done to your liking  
melt cheese on top, then use the onion soup for dipping if you like.

## **Cowboy Stew**

1 onion  
1 15 oz can of turkey chili with beans  
1 lb extra lean ground beef  
14 oz can of original or barbecue baked beans  
1/4 cup shredded cheese

in large non stick pan brown the beef and onion  
drain the grease  
add the chili and beans  
simmer for 30 minutes  
top with melted cheese

## **Original Ranch & Cheddar Bread**

2 cups shredded sharp cheddar cheese  
1 cup ranch salad dressing  
1 whole loaf of French bread (not sour dough)

combine cheese and dressing in a bowl. Cut the bread in half length-wise.  
place the bread on a broiler pan..spread the dressing mixture evenly over the bread..broil until the cheese melts, or as you like it.  
(note) I tried this at home and it was a bit "heavy on the ranch" for me...next time I try it, I will use less ranch dressing and see how it works!

Dan

## **Autumn Delight**

4 to 6 beef cubed steaks  
2 cans condensed cream of mushroom soup, undiluted  
1 package dry onion soup mix or mushroom soup mix

Slow cooker directions  
lightly brown cubed steaks in oil in large nonstick skillet  
place steaks in slow cooker  
combine soup and 1 cup of water and dry soup in large bowl  
blend well..pour over steaks..cover and cook on LOW 4 to 6 hours

## **Nacho Turkey Casserole**

5 cups slightly crushed tortilla chips  
4 cups cubed cooked turkey  
2 16 ounce jars salsa  
1 10 oz package frozen corn  
1/2 cup sour cream  
2 tablespoons flour  
1 cup shredded monterey jack cheese  
jalapeno peppers (optional)  
mozzarella cheese (optional)

lightly grease a 3 qt rectangular baking dish  
place 3 cups of the chips in the bottom of the dish  
in a large bowl combine turkey, salsa, corn, sour cream, and flour ..pour over the chips  
bake uncovered 350 25 minutes...sprinkle with remaining chips and the cheese..bake uncovered for 5 to 10 minutes more or until heated through.

## **Campbells One-Dish Chicken and Rice Bake**

1 can Campbells condensed Cream of Mushroom soup  
1 can water  
3/4 cup uncooked regular white rice  
1/4 teaspoon paprika  
1/4 teaspoon pepper  
4 skinless boneless chicken breast halves

In a 2 quart shallow baking dish mix soup, water, rice, paprika and pepper. Place chicken on ricke mixture.  
Sprinkle with additional paprika and pepper. Cover  
Bake at 375 for 45 minutes or until chicken is no longer pink and rice is done

## **Mexican Corn Bread**

1/4 pound Velveeta Mexican Cheese Spread with Jalapeno peppers  
(or use regular Velveeta if you don't like spicy) cut into cubes  
2 tablespoons milk  
1 egg beaten  
1 package corn muffin mix

preheat oven 350  
stir together cheese spread and milk in a saucepan over low heat until melted. Add with egg to muffin mix, mixing just until moistened. Pour into an 8 inch square baking pan (greased)  
Bake 20 minutes

## **Cheddar & Roasted Garlic Biscuits**

5 cups all purpose baking or buttermilk biscuit mix  
1 cup shredded cheddar cheese  
1 can Swanson Seasoned Chicken Broth with roasted garlic

pre heat oven 450  
Mix baking mix, cheese and broth to form a soft dough. Drop by spoonfuls onto 2 ungreased baking sheets..making 24  
bake 10 minutes or until golden..serve hot

## **Sloppy Joe Pizza**

3/4 pound ground beef  
1 can Campbells condensed Tomato Soup  
1 pizza shell...Tilaros or Boboli (or whatever you like)  
1 and 1/2 cups shredded cheddar cheese

preheat oven to 450  
cook beef in a skillet pour off fat  
add soup and heat through  
spread beef mixture over shell..top with cheese  
bake for 12 minutes or until cheese is melted

## **Picante Chicken Quesadillas**

1 can Campbells Condensed Cheddar Cheese Soup  
1/4 cup Picante sauce  
1 & 1/2 cups cooked cut up chicken  
8 flour tortillas

preheat oven 450  
mix soup,sauce,and chicken  
place tortillas on 2 baking sheets..top half of each tortilla with 1/4 cup of the soup mixture. Spread to within 1/2 inch of the edge.  
Moisten edges of tortilla with water. Fold over and press edges together  
bake 5 minutes or until hot

## **TATER TOT CASSEROLE**

1 can cream of mushroom soup  
1 bag tater tots  
shredded cheese  
1 lb of ground hamburger meat  
serves: 6 or 7

Brown hamburger meat. Add cream of mushroom soup and stir together continuously.  
Let simmer on low heat for 15 minutes.  
Place mixture in the bottom of a casserole dish. Lay tater tots neatly on top of the mixture.  
Place in oven on 350' and let the tater tots brown.  
Sprinkle with cheese; melt it in the oven and ENJOY.  
for a breakfast version you could do the same thing with sausage, eggs, shredded hash browns and cheese.

Thanks to Amanda Darr for a variation on this recipe!

## **Grape Jelly Meatballs**

1 large bag frozen meatballs  
1 16oz jar Welch's Grape Jelly  
1 12 oz jar chili sauce  
in a crockpot mix the jelly and chili sauce together  
add meatballs..stir  
cook on low for 4 hours

Thanks to Ro for this one!

## **Buffalo Chicken Wing Dip**

1 can chicken (large)  
1 8oz brick cream cheese  
1/2 c blue cheese dressing  
1/4 c Franks Hot sauce  
1 pkg shredded Monterey Jack Cheese

Melt cream cheese over medium low heat. Once creamy add blue cheese.  
hot sauce and chicken.  
Remove from heat, fold in 1/2 pkg shredded cheese.  
Pour into 8x8 oven safe dish..top with remaining cheese..bake at 350 until cheese is melted and bubbly  
serve with corn chips, crackers, or celery sticks

## **Crispy Barbecue Chicken**

2 pounds chicken parts  
1/2 barbecue sauce  
2 cups herb seasoned stuffing mix (crushed)

dip chicken into barbecue sauce..coat with stuffing mix..place chicken in a shallow baking pan. Bake @ 375 for 1 hour or until chicken is no longer pink.

## **Quick Company Chicken**

1/4 c melted margarine  
1 c cracker crumbs  
2 c diced cooked chicken  
1 c sour cream  
1 can cream of chicken soup  
1/4 c broth or milk  
salt & pepper to taste

combine margarine and cracker crumbs..blend well. Spoon half the mixture into shallow 2 quart casserole..cover with chicken. Combine sour cream, soup, broth(or milk), and salt and pepper. blend well. Pour over chicken ..top with remaining crumbs. Heat @ 350 for 20-25 minutes.

## **Chicken Rice Casserole**

1 can cream of mushroom soup  
1 can cream of chicken soup  
1 can cream of celery soup  
1 cup of rice  
4 to 6 chicken breasts  
few slivers of butter

Mix rice with soups in separate dish. Spray bottom of casserole dish with cooking spray. Place chicken breasts on bottom and top with soup mixture. Add a few slivers of butter on top. Cover and bake @350 for 1 hour.

## **Easy Potato Pancakes**

1 can of Swanson Chicken Broth  
Generous dash ground black  
1 1/2 cups instant mashed potato flakes or buds  
1 green onion, coarsely chopped

Heat broth and black pepper to a boil in medium saucepan. Remove from heat. Add potato flakes and onion and stir until liquid is absorbed. Shape into pancakes (4 inches)  
Cook pancakes in medium non stick skillet until browned on both sides.

## **2 Step Creamy Chicken & Pasta**

2 tlbs vegetable oil  
2 lbs skinless boneless chicken breasts cut into cubes  
1 can (26 oz) cream of chicken soup  
1 cup water  
2 bags (16 oz each) frozen vegetable and pasta blend

Heat oil in saucepot..add chicken and cook until browned  
Add soup, water and vegetable pasta blend. Heat to a boil. Cover and cook over low heat 5 minutes or until pasta is done.  
(this serves 8..I cut the recipe in half and it was fine for 4!)

## **Really Easy Chili Dip**

8 oz cream cheese (softened)  
1 can Hormel (or other) chili (without beans)  
1 cup salsa (leave out if you like)  
2 onions (leave out if you like)  
1 cup shredded cheese (whatever you prefer)

pre heat oven 350

in a 9 inch square pan or baking dish spread the cream cheese evenly to cover the entire bottom of the dish.  
cover with onions (if you want em)  
cover with chili, pour on the salsa. sprinkle the cheese over the top.  
Bake 15-20 minutes or until the dip is heated through and the cheese is bubbly.

Serve with corn chips.

## **5 Cup Bachelor Fruit Salad**

1 can chunky pineapple  
1 large can (or 2 small) of maderin oranges  
1 jar marichino cherries  
1 cup sour cream  
1 cup party mini marshmallows (the colored ones)  
drain the fruit and mix in with the sour cream and marshmallows  
(some like to save the juices from the fruit)  
This makes for a colorful salad kids enjoy and dad can bring when you need a dish to pass

Thanks to Keith Charles for this one!

## **Ground Beef Curly Noodle**

1 lb ground beef  
1 or 2 (depending on how you like it) packs Oriental flavored ramen noodles  
1 can diced tomatoes (or italian spiced tomatoes)  
1 can whole kernel corn  
brown ground beef, drain fat. Stir in flavor packet from noodles, tomatoes, and corn (with their juices). Break up the noodles slightly  
and add them to the mix..bring to a boil, then reduce heat cover and simmer for 10 minutes, or until the noodles are tender.

Thanks to Keri for steering us to this one on allrecipes.com

## **Cheeseburger Pie**

1 lb ground beef  
1 C shredded cheddar  
2 eggs  
1 & 1/2 cups milk  
3/4 C Bisquick mix

brown the ground beef, (add onions, peppers, celery or whatever for additional flavor..or add 1/2 envelope of onion soup mix)

Drain and press into pie plate. Sprinkle with salt and pepper followed by the cheese.

Beat eggs and combine with milk and bisquick ..pour over top of cheese.

option- add frozen veggies of your choice before the cheese

Bake 35-40 min at 400

Thanks to Keri for this one!

## **Easy Breakfast Hash Browns Cheese Bake**

(from cooks.com)

1 pkg (32oz) frozen shredded hash browns  
2 cans cream of potato soup  
2 (8oz) sour cream  
2 C grated sharp cheddar cheese  
1 C parmesan cheese

combine all ingredients, stir well. Spoon into greased 13x9 baking dish

bake 350 for 40 minutes, or until a little brown

(From Southern Yankee)

## **No Mess Chili Dogs**

1 tube pizza dough (from refrig section)  
1 pack hot dogs (8)  
chili (canned or homemade)  
cheddar cheese

Grease baking sheet

roll out dough thin..cut into 8 sections

place 1 dog in each section

put 3 spoonfuls of chili on each dog

sprinkle with cheese

pull dough tightly over the dog and toppings

seal the tops leaving a bit of each dog sticking out each side

bake until crust is golden brown according to instructions on dough

let cool and enjoy (the crust will keep all the toppings inside)

Thanks to Rozella for this one!

### **Crockpot Chicken Stroganoff**

4-6 skinless boneless chicken breasts(frozen)  
1 can cream of mushroom soup  
16 oz sour cream  
1 envelope of Lipton onion soup mix (dry)

combine soup, sour cream, and onion soup mix  
pour over chicken, cook on low for 7 hours  
serve over noodles or rice

Thanks to Peg for this one!

### **Nacho Dip**

1 lb lean ground beef  
1 chopped onion  
1 8 oz pack processed cheese (cubed)  
1 10 oz can diced tomatoes with green chili peppers, drained

brown meat and onions together drain and set aside  
In medium saucepan over low heat..melt the cheese..mix in the beef and onion and tomatoes..serve warm

### **Diana's Even Better Nacho Dip**

1 lb ground beef  
1 jar salsa  
1 package taco seasoning  
1 brick of Velveta

Brown the beef, drain...add the salsa, and taco seasoning.  
In a separate pan melt the Velveta and add to the meat/salsa mixture.

Thanks to Diana for this one!

### **Burn Your Face Off Chicken**

1 to 2lbs of chicken thighs  
1 bottle of picante sauce (Hot - if you like it that way)  
grated cheese  
chopped lettuce  
flour torillas

Place the chicken and picante sauce in a crock pot and cook all day on low. Remove bones from the thighs, shred the chicken, mix in a little fresh picnate. Place chicken, cheese and lettuce in a tortilla, roll and eat!

## **Easy Cheesy Nacho Dip**

1 pound ground beef or sausage

1 can Campbells Nacho Cheese Soup or Nacho cheese dip or Cheddar cheese soup

1 16oz jar of salsa (hot as you like it)

fry up the beef in a deep skillet, and drain. add cheese soup and salsa heat and serve! Add shredded cheese on top if you like.

Thanks to Lynn Burdick for this one!

## **Breakfast Casserole**

6 slices bread

4 tbs butter

1 and 1/2 cups shredded cheddar cheese

5 eggs, beaten well

2 cups half & half

1 lb hot sausage

1 teaspoon salt

cook sausage till done; drain well. Melt butter in 9x13 baking dish. Tear bread into pieces and sprinkle over butter. Sprinkle sausage over bread; sprinkle cheese over sausage. Beat eggs with half & half and salt. Pour over mixture. Cover and chill 8 hours or overnight. Bake 350 for 45 to 50 minutes or until set.

## **Easy Macaroni & Cheese**

3 tbsp butter

2 1/2 cups raw macaroni

1/4 tsp pepper

1 tsp salt

1/2 lb Velveeta (sliced and quartered)

1 qt milk

Melt butter in casserole dish: add macaroni and stir until well coated. Add the rest of the ingredients. Bake at 325 for 1 & 1/2 hours Do not stir.

(from cooks.com)

Note to above from Dan....I tried this one at home. I think they would come out better if you covered them while cooking. (ours got a little "too done on top") Maybe you could take the foil off toward the end of the cook time to let it "crunch up a bit) We also added a couple of more handfuls of cheese than the recipe called for! Our family enjoyed this for something different than boxed M&C!

## **Championship Chicken Fingers**

4 Servings

Prep Time: 10 minutes

Cook Time: 30 minutes

1 lb. boneless, skinless chicken breasts, cut into 1-inch strips

4 Tbsp. Shedd's Spread Country Crock (R) Plus Calcium Spread, melted

2/3 cup Italian seasoned dry bread crumbs

Preheat oven to 375 degrees. Lightly grease baking sheet. Dip chicken in melted Shedd's Spread, then coat with bread crumbs. Arrange on the baking sheet- Bake 30 minutes, or until chicken is thoroughly cooked

(From Mary Evernham wife of Ray Evernham..from Evernham Motorsports)

## **Crockpot Recipe - POTATO CASSEROLE**

Ingredients:

1 pkg frozen hash browns

1 small carton Ranch Dip

1 can Cream of Potato Soup

salt, pepper

dried onions to taste

4-5 oz of grated cheddar cheese

Directions:

Mix 1st 4 ingredients. Put into slow cooker/Crock Pot. Place grated cheese on top. I cooked on high for about 4 hours. They were delicious. You could probably add ham or other meat, for a complete meal in one.

## **Easy Potatoes Au Gratin**

1 c half & half

1 32oz package hash browns-thawed

2 TBLS butter or margarine

1/2 cup grated cheddar cheese

Heat half & half in saucepan. Add potatoes and butter. Simmer slowly until thickened. Pour into lightly greased baking dish. Sprinkle with cheese. Place under broiler. Broil until brown.

## **Bisquick Breaded Pork Chops**

1/4 cup Original Bisquick  
7 saltine crackers (crushed)  
1/2 tsp seasoned salt  
1/8 tsp pepper  
1 egg  
1 Tbsp water  
4 boneless loin pork chops, 1/2 inch thick

mix bisquick, cracker crumbs, seasoned salt and pepper in a bowl  
mix egg and water in another shallow bowl

dip the pork in the egg/water then smooch it around in the Bisquick mixture

spray fry pan with cooking spray..heat pork chops over medium high 8-10 minutes turning once.

## **Baked Macaroni & Cheese**

1 12 oz package of macaroni  
1 egg  
2 cups milk  
2 tlbs melted butter  
2 & 1/2 cups shredded cheddar cheese  
salt & pepper to taste

pre heat oven to 350  
lightly grease a 2 quart baking dish  
lightly boil the macaroni for about 5 minutes (half cooked)  
whisk the egg and milk together in a bowl  
add butter and cheese to egg mix  
stir well  
place the macaroni in the prepared dish. Pour the egg and cheese liquid over the macaroni sprinkle with salt and pepper.. stir well...press the mixture evenly around the baking dish  
bake uncovered for 30 to 40 minutes or until the top browns

### **Rice Rossoto**

1 stick butter  
1 & 1/4 cups uncooked rice  
1 can french onion soup  
1 can beef consume  
1 can button mushrooms  
a little salt & pepper

bake all in a casserole dish 350 for 1 hour uncovered...stir once after 30 minutes

Thanks to Nicole for sending this in!

### **Cheesy Crockpot Chicken I**

3 whole boneless chicken breasts  
2 cans cream chicken soup  
1 can cheddar cheese soup

Remove all fat and skin from chicken; rinse and pat dry, sprinkle with salt, pepper and garlic powder. Put in crockpot and add the three soups straight from the cans. Cook on low all day (at least 8 hrs) do not lift the lid. Serve over rice or noodles.

### **Vegetable Soup**

1# ground beef  
1 28 ounce can of tomatoes (flavored if you choose)  
1# mixed frozen veggies  
6 boullion cubes or 1 large can of beef broth

Brown ground beef and drain. Add tomatoes (undrained), boullion with appropriate amount of water or beef stock. Cook until veggies are done. You can also add pasta or potatoes.

### **Chicken Casserole**

Cover skinned chicken breast with Swiss Cheese. Spread cream of chicken soup over all. Melt 1 stick margarine and mix with 2 cups stuffing mix. Sprinkle stuffing mix over top of chicken. Bake at 300 degrees for 1 and 1/2 hours.

Thanks to Cathy South for this one!

## **Taco Chicken**

### Ingredients

Chicken Breast  
Taco seasoning packet  
Mexican Cheese  
Salsa

Heat oven to 350 degrees.

Take a piece of aluminum foil, spray with just a little non-stick spray--Pam.

Place one chicken breast in each piece of foil. Sprinkle some of the taco seasoning on top of the chicken breast, put some of the salsa on top--about couple of spoonfuls, top with some cheese.

Fold the aluminum foil around the chicken but don't fold it tight, leave some space at the top. Place on a cookie sheet. Bake approx 30 minutes but check the chicken before eating.

Each chicken breast will be in its own packet.

Thanks to Donna Elderkin for this one!

## **Easy Broccoli Cheese Soup**

2 cans cream of chicken soup

2 cans cream of celery soup

1 quart half and half

1 jar cheese whiz

16 ounce package of frozen broccoli

Mix all ingredients together in a crock pot. Let cook on low 3-4 hours, or until hot.

This is very easy, and very good.

Thanks to Lori Melquist for this one!

## **Pretzel Chicken Coating Recipe**

1/4 cup melted butter

2 tablespoons horseradish or mustard

1/8 teaspoon hot pepper sauce

1 cup finely crushed pretzel sticks

2 tablespoons flour

2 tablespoons parsley

4 boneless chicken breasts

Combine butter, horseradish or mustard and hot pepper sauce in shallow pan. Mix crushed pretzels, flour and parsley in another dish. Dip chicken into butter mixture, then roll in crushed pretzel mixture to coat.

Bake at 400 degree oven for 24 minutes

Thanks to "Pam" for this one!

## **New Style Cream Corn**

Ingredients:

2 Large packages of Frozen Corn

2 Packages of Cream Cheese

A Stick and a half of butter

1/4 cup of Sugar.

In large crockpot-add all the ingredients, set on low for 4-5 hours, stir occasionally. Add salt/pepper to taste.

Thanks to Michelle Williams for this one!

## **Really Easy Creamy Macaroni & Cheese**

1 cup sour cream

1 cup cottage cheese

1 & 1/2 cup elbow macaroni

1 bag of cheddar cheese (sharp if you like)

Cook macaroni till it's almost done, rinse and drain

Mix all of the above together in a baking dish

Bake at 350 for 1 & 1/2 hours

Thanks to Sandi Slye for this one!

## **Easy Spanish Rice**

2 cups instant rice, cooked according to package

1 lb bacon cooked (use microwave bacon if you prefer)

1 can diced tomatoes

velveeta cheese (sliced)

Stir tomatoes into rice

Put half the rice mixture into casserole dish

Place cheese over rice, then crumble bacon over cheese

Then layer rice, cheese and bacon again

Bake at 350 for 30-40 minutes or microwave 8-10 minutes

(add peppers and onions to rice mixture if you like)

Thanks to Chris Chase for the recipe!

## **Chicken Wing Dip**

Ingredients: 2 -large cans white breast of chicken (drained)

2 - 8 oz. packs cream cheese  
1/2 to 3/4 cup Franks hot sauce  
1 cup Ranch Dressing (any brand)  
1 cup finely shredded cheddar cheese  
Whip together:  
cream cheese, hot sauce, ranch drsg until smooth  
Add: DRAINED chicken & cheddar cheese  
Mix so that chicken is broken up then pour into 8 x 8 baking pan  
Bake @ 350 degrees for 30 to 35 minutes or until bubbly  
Serve with tortilla chips! The tostitos lime tortilla chips add an extra zip!  
Enjoy!!!!

Thanks to Denise Snyder-Norberg for this recipe.

### **Easy Cheese Manicotti**

Ingredients:

1 box manicotti shells  
1 - 12 count package String Cheese  
1 -Jar Spaghetti Sauce

Cook Manicotti shells until al dente and drain  
In shallow baking dish line bottom with a layer of sauce  
Remove String Cheese from wrapper and place inside of Manicotti Shells  
Place Shells in baking dish and cover with remaining Spaghetti Sauce.  
(Optional: Sprinkle top with Grated Cheese of Cheese of your Choice)  
Bake at 350 degrees for approximately 30 to 45 minutes or until Sauce is Bubbling and Cheese is melted

Thanks to Kelly Fain for the recipe!

### **Chicken & Broccoli Alfredo**

8 oz pkg. linguini  
2 tlbs butter  
1lb skinless boneless chicken breasts(cut into 1 &1/2 inch pieces)  
1 can cream mushroom soup  
1/2 cup milk  
1/2 cup parmesan cheese  
14/ tsp. pepper

Prepare linguini according to package directions..add broccoli during the last 4 minutes of cooking time  
drain well  
heat butter in skillet- add chicken..cook until brown  
stir in soup, milk,cheese and pepper ..add linguini  
cook until hot

Thank you Pat Olmstead for this one!

### **Saucy Franks**

1# (8-10) hot dogs  
2 - tbsp. butter (oleo)  
1 - 10 3/4 can tomato soup  
1/4 cup brown sugar  
1/4 cup water  
3 tbsps red wine vinegar (or regular vinegar)  
1 tbsp Worcestershire sauce  
1/2 onion, thinly sliced  
1/4 cup chopped green pepper  
egg noodles or rice

Score franks in corkscrew fashion. Brown franks in skillet with butter. Add remaining ingredients and simmer covered for 15 minutes. Serve over hot cooked egg noodles or rice. Serves 4 or 5.

Thanks to Patricia Polley for this one!

### **Cheesy Italian Sausage**

6 pieces Italian sausage -par boil 20 mins-cut down the middle  
6 lasanga noodles- par boil 10 mins & drain  
1/4 pound of mozzarella cheese- cut in pieces and place in the cut sausage  
wrap noodle around the sausage and cheese  
put in a baking dish, cover with 1 jar of spaghetti sauce and top with 1/4 cup parmesan cheese  
Bake at 350 for 30 mins or until done

Thanks to Anna Crossley for this one!

### **Ham Wraps**

1 lb Sliced Cooked Ham  
1 jar dill pickle spears  
1 package 8 oz cream cheese (softened)

Take a slice of ham (pat off excess water with paper towel) spread a layer of cream cheese on the ham then take a pickle spear ( pat off excess juice with paper towel) and put at one end of the ham and roll up. Cut into bit size pieces. Repeat until you have as many as needed. This makes a nice snack, a good appetizer at parties or good for children's lunches if they aren't big on bread.

Thanks to Sherry Moore for the recipe!

## **Hamburg Gravy**

3/4lb ground beef (browned)  
1 1/2 tablespoons flour  
3/4 cup water  
1 1/2 teaspoons salt  
3/4 cooked peas (if desired)

mix flour, water and salt together..add to meat..cook till thickened  
add peas...serve over mashed potatoes

thanks to Tom from Lakewood for this one.

## **Juicy Grilled Burgers**

1 1/2 pounds ground chuck or ground round  
3 tablespoons fine dry bread crumbs  
2 teaspoons Worcestershire sauce  
2 tablespoons grated onion  
1/2 teaspoon garlic powder (optional)  
2 tablespoons tomato juice  
seasoned salt & pepper

Combine the beef with bread crumbs, Worcestershire sauce, onion, garlic powder and tomato juice. Shape the meat into patties, sprinkle both sides with salt and pepper and grill on high heat

Thanks to Jan from Bemus Point for the recipe.

## **Breakfast Sausage Rolls**

Ingredients:

Crescent rolls(uncooked from the refrigerated section at the store),  
Brown-N-Serve breakfast sausage links (one for each roll),  
Shredded cheddar cheese.

1. Take the package of crescent rolls(the ones that you have to "pop" open the package to get the dough out);
2. Separate the rolls and lay the dough out flat on a cookie sheet sprayed with cooking spray, like Pam;
3. Sprinkle One tablespoon of cheese on each roll(add more or less cheese as desired);
4. Lay a sausage link at One end of each roll;
5. Roll up the crescent rolls according to package directions;
6. Bake rolls according to package directions, or until a light golden brown(cheese should be melted and sausage links should be hot)
7. Let cool, they do taste better warm

Thanks to Kim Campbell for this one!

## **Easy Homemade BBQ Sauce**

Combine in Saucepan:

- 1 Cup Ketchup
- 2 Tbs. Vinegar
- 3 Tbs. bottled steak sauce
- 1/4 cup Chili Sauce
- 1 Tbs. lemon juice

Cook and stir over medium heat until boiling. Pour sauce over any kind of meat.(Chicken should be parboiled.) Put in crock pot for 4-6 hours!

Enjoy!

Thank You Stacey Rasmussen for this one.

## **Pouch Potatoes**

- 1 can Cheddar Cheese Soup
- 1/4 cup milk
- 1/2 tsp. garlic powder
- 1/4 tsp. onion powder
- 4 cups frozen steak fries
- Paprika

Mix soup, milk, garlic and onion. Stir in potatoes

Place potato mixture on 4 (14") squares of heavy-duty aluminum foil. Sprinkle with paprika. Fold foil to make packets

Grill packets 25 minutes or until done.

Variation: Place packets on baking sheet and bake at 350°F. for 25 minutes.

Thanks to Missy for this recipe.

## **Shrimp Cocktail Appetizer**

- 1 Package Philadelphia Cream Cheese
- 1 bottle seafood cocktail sauce
- 1 can tiny salad shrimp
- 1 box Ritz crackers

Unwrap the cream cheese and place it in the center of the dish  
Open the shrimp and drain them. Rinse them with water and drain again.  
Empty the can of shrimp over the cream cheese and spread out.  
Open the cocktail sauce and pour it over the cream cheese and shrimp.  
Serve with crackers!

Thanks to Martha Nickerson for the recipe.

## **Chicken Strips**

A box of unsweetened corn flakes  
4 pounds of chicken breasts  
A half-cup of flour  
Salt and pepper (to taste)  
Grated parmesan cheese (optional)  
A dozen eggs, beaten  
Saran wrap or freezer Ziplocs (for packing)

Slice the chicken breasts into strips. Take one of the Ziploc bags, add six cups of the corn flakes to the bag and crunch into oblivion (a rolling pin or a beer bottle turned on its side works well). Add a few dashes of salt and pepper, the flour, and the grated cheese to the bag. Then, take each strip, dip it in the egg, roll it around in the crumbs, then lay it on a baking pan. Do this for as many as you can fit on the pan, then put them in the oven at 375 F for about eighteen minutes or so. Pull them out, let them cool, pack them away. You can quickly reheat them in the microwave and they're quite tasty.

## **Tortilla wraps**

1 package of soft tortilla shells  
1 package of softened cream cheese  
Chopped up jalapeno peppers  
1 table spoon of mayonnaise (makes cream cheese easier to spread)

Mix the Cream cheese and mayo together with an electric beater, then stir in as many chopped up jalapenos as you would like. Then you spread the cream cheese mixture on the tortilla wraps, and roll up. Then you can dip them in your favorite taco sauce or eat them plain. These are the perfect appetizer!

Thanks to Michaela for the recipe!

## **Hamburger Rice Combo**

1 lb. Hamburger  
1 box rice beef flavor  
1 can mixed vegetables  
1 can or jar of beef gravy  
Cook hamburger and drain, cook rice and vegetables together, then add all together then pour gravy over it and that's it! Takes 20-25 minutes to make.

Thanks Ray Martin from the Burg for the recipe!

## **Quick Meal**

Make a box of Kraft macaroni and cheese.  
Cook either a pound of hamburger or a pound of sausage with 1/2 a cup of green peppers and 1/2 a cup of onions. Drain and add to the macaroni and cheese.  
Add 1/2 cup spaghetti sauce. Heat and serve. Tastes like pizza!  
Thanks Jane!

### **Vicki's Ham, Broc & Cheese**

2 boxes of velveeta shells macaroni and cheese (or generic brand)  
1 pound of ham (cubed)  
1 bag of frozen broccoli

Brown ham, cook broccoli, and macaroni and cheese. Add all together when done and serve.

Thanks Vicki for the recipe!

### **Goulash**

1 pound box of elbow macaroni  
1 pound tube of Bob Evans sausage  
14.5 ounce can of diced tomatoes (I like the one with added Italian spices or added garlic/onion)  
26 ounce jar of spaghetti sauce  
some shredded mozzarella cheese

Cook the macaroni according to the directions on box. While water is heating up for macaroni, brown the bob Evans sausage and drain (I like to use a deep-dish skillet because then everything will fit in one skillet). After sausage is cooked, add the diced tomatoes and spaghetti sauce. After macaroni is cooked, drain well and add to meat & sauce. Let it simmer for a few minutes. Top with some mozzarella cheese and enjoy (you could also add a little spicy V-8 juice or hot sauce for a little extra zip).

Thanks Karen from Frewsburg!

## **Cheeseburger Soup**

1 pound ground beef  
1 cup chopped onion  
1 cup shredded carrots  
3/4 cup chopped celery  
6 cups chicken broth  
4 tablespoons butter  
1/2 cup flour  
1 pound American cheese (Land-O-Lakes)  
2 teaspoons parsley  
3 cups milk  
6 cups diced potatoes  
1/2 cup sour cream

Brown beef in a frying pan, drain and set aside.

Using a big pot (at least 6 quarts), sautee onions, carrots, celery and parsley until tender.

Add broth, potatoes and beef. Then bring to a boil.

Reduce heat, cover and simmer until potatoes are tender.

Meanwhile, in a small skillet: melt butter, add flour and cook until bubbly.

Add to the soup and bring to a boil. Cook and stir for 2 minutes.

Reduce heat. Add cheese and milk.

Salt and pepper to taste.

Cook until cheese melts then remove from heat and add the sour cream.

Serve with a crusty bread and butter.

This really makes a lot so you may want to cut the recipe in half.

Thanks Tim for the recipe!

## **Farmhouse BBQ Muffins**

1-10 oz. buttermilk biscuits  
1 lb. ground beef  
1/2 cup ketchup  
3 tablespoons brown sugar  
1 tablespoon cider vinegar  
1/2 teaspoon chili powder  
1 cup shredded cheddar cheese

Separate dough and flatten with hand. Press each into bottom and up the sides of greased muffin tins. Brown the ground beef. Mix together ketchup, brown sugar, vinegar and chili powder. Add to ground beef. Divide the meat among the biscuits (approx 1/4 cup). Sprinkle with cheese.

Bake at 375 degrees for 18-20 minutes.

Thanks Gayla!

## **Chicken and Biscuits**

1 pkg. Pillsbury biscuits (found in dairy case)  
1 can chicken (by the tuna fish)  
1 big can of cream of chicken soup  
2 cups milk  
peas and carrots-optional

Open can of chicken and drain. Mix in pan on stove with cream of chicken soup and milk. Heat on low for about 20 minutes or until it boils. Cook biscuits according to direction on package. Pour mixture over biscuits and serve.

Thanks Debbie!

