



Munch 'n Share Recipes

May 2007



Easy Dutch-Oven Cheesy Meat And Potatoes

Rebecca Harris

Dinner

- 2 lbs. extra lean ground beef
- 1 large yellow onion; diced
- 7 cloves garlic; minced
- salt and pepper to taste

Sauce

- 2 bags frozen tater tots
- 4 cups Colby jack cheese; shredded
- (2) 10 ½ oz. can cream of mushroom soup
- (1) 10 ½ oz. can cream of chicken soup
- 1 ½ cup sour cream
- 2 Tbs. Worcestershire sauce
- 1 Tbs. soy sauce
- 1 ½ tsp. thyme
- 1 ½ tsp. marjoram
- salt and pepper to taste



Heat a 14" Dutch oven using 22-24 briquettes bottom until oven is hot (can also do this on a stove top). Add ground beef, onions, and garlic to hot oven, season with salt and pepper, and fry until beef is brown and onions are translucent. Remove the ground beef and onion mixture from the oven and place in a large bowl. To the bowl add all the sauce ingredients and stir to mix.

Layer 1 bag of tater tots in bottom of oven. Spoon one half of the ground beef sauce mixture over the tater tots. Sprinkle one half of the cheese over the sauce. Layer again with the second bag of tater tots, the rest of the remaining sauce, and the remaining cheese.

Cover and cook 90 minutes using 12-14 briquettes bottom and 14-16 briquettes top heat rotating oven and lid every 10-15 minutes. Or bake in 350° oven for 90 minutes.

Serves: 15-20

Crab Salad Rolls

Joleen Anderson

Croissants
Crab Salad
Olives

Slice Croissants diagonally
Fill with Crab Salad
Hold together with toothpick and olive on top



Stuffed Bread

Joleen Anderson

Rhodes Dough
Hamburger
Seasoning
Cheese (opt.)

Fry hamburger and season as desired. Roll dough out into rectangles. Fill with seasoned meat and cheese (opt.)
Roll up like a burrito. Bake in 350° oven until golden.
Top with olive on a toothpick and serve.



Layered Green Salad

Shelley Pederson

In Deep bowl (preferably glass), layer the following:

Chopped lettuce
Green petite peas
Grated onions
Grated Swiss cheese

Cover with:
Real mayonnaise
Cooked bacon – crumbled

Chill over night. Mix just before serving



Melon Jell-O Bowls

Jeanette Warren

Cantaloupe or Honey Dew Melons
Jell-O of your Choice

Cut melon's in half and spoon out seeds
Mix Jell-O according to directions on the box
Pour into the center of the Melons and chill
until set

Cut as desired and serve



Key Lime Pie

June Tilley

One Graham cracker crust
1 3 oz box lime Jell-O
1 3 oz. box Lemon or Vanilla Pudding
3 T. Lime juice
1 8 oz. Cool Whip

Dissolve Jell-O in 1 cup boiling water
Add Lime Juice
Let Cool but not set

Beat pudding with milk until thick (follow directions on box). Add to cooled Jell-O.
Fold in Cool whip
Pour into crust. Put in fridge for 4 hours or until set

