



Beef Broccoli Pie

Denise Harris

Brown & drain:

1 lb. hamburger
 ¼ C. chopped onion

Add, cook & stir until smooth & bubbly:

2 Tbl. Flour
 ¾ teas. Salt
 ¼ teas. Garlic salt
 1 ¼ Cup milk
 1- 3 oz. pkg. cream cheese

Add to mixture & thicken (1-2 minutes):

1 beaten egg

Cook & drain – add to meat mixture:

1- 10 oz. frozen broccoli
 Spoon mixture into pie shell



Arrange cheese slices on top:

4 oz. Monterey Jack cheese

Cover with pie crust making slots. Brush with milk. Bake at 350° for 40 to 45 minutes. Let stand for 10 minutes. Cover crust edges with foil to prevent edges from browning too quickly.

Easy Hawaiian Meatballs

Rebecca Harris

1 Bag pre-made meatballs (about 80)
 2 C. Brown sugar
 2 C. Catsup
 1 Small Onion, chopped
 1 t. garlic powder
 Baby carrots, cut (opt)
 Pineapple tidbits (put in last)

Put in crock-pot on low for 8 hours or high for 6 hours
 Stir in pineapple tidbits during last half hour before serving.

*Note: If you are in a hurry, you can prepare it on the stove in under an hour.



Cherry Bars

Marcia Toomey

1 C. butter or margarine, softened
2 C. sugar
4 Eggs
1 t. vanilla extract
¼ t. almond extract
3 C. all-purpose flour
1 t. salt
2 cans (21 oz each) cherry pie filling

Glaze:

1 C. Powdered sugar
½ t. Vanilla extract
½ t. Almond extract
2 to 3 T. milk



Cream butter & sugar. Add eggs, one at a time, beating well after each addition. Add extracts. Combine flour & salt, add to creamed mixture. Spread 3 Cups batter into a 9x13 pan (spray with PAM). Spread with pie filling. Drop the remaining batter by teaspoonfuls over filling. Bake at 350° for 30 to 35 minutes or until a toothpick comes out clean. Combine the glaze ingredients; drizzle over bars.

Chocolate Roll

Dorothea Larson

1 C. cake flour or ¾ C. all-purpose flour
¼ C. cocoa
1 t. baking powder
¼ t. Salt
1 C. Sugar
1/3 C. water
1 t. vanilla
1 C. Whipping cream, sweetened & whipped
Confectioner's sugar



Heat oven to 375°. Line jelly roll pan, (15½ x10½x1) with aluminum foil or waxed paper; grease. Stir together flour, cocoa, baking powder and salt; set aside.

In a small mixer bowl, beat eggs about 5 minutes or until very thick and lemon colored. Pour eggs into large mixer bowl; gradually beat in granulated sugar. On low speed, blend in water and vanilla. Gradually add flour mixture, beating just until batter is smooth. Pour into pan, spreading batter to corners.

Bake 12 to 15 minutes or until wooden pick inserted in center comes out clean. Loosen cake from edges of pan; invert on towel sprinkled with confectioners' sugar. Carefully remove foil; trim off stiff edges if necessary.

While hot, roll cake and towel from narrow end. Cool on wire rack. Unroll cake; remove towel. Spread whipped cream over cake. Roll up; sprinkle with confectioners' sugar.

Mandarin Salad

Cheyenne Harris

Prepare Green Salad and serve with:

Dressing:

¼ C. Oil
2 T. Vinegar
2 T. Sugar
½ t. Salt
Pepper to taste
1 T. Parsley
Tabasco (optional)



Toppings:

Toasted Almonds
Mandarin oranges
Chopped Green onions
Diced celery
Any other toppings you like

*Note: To toast your own slivered almonds, brown in a hot pan with butter & a sprinkle of sugar.

Frog Eye Salad

Cindy Tolman

Sauce:

1 C. Sugar
2 T. Corn starch
Pinch of Salt
1 ¾ C. Pineapple juice
3 eggs, beaten

Cook until thick like pudding. Add:

1 T. Lemon juice
Set aside to cool

Boil:

1 (16 oz) pkg. Acini de pepe (frog eggs) in
3 quarts water & 1 Tablespoon oil for 10 –
15 minutes. Cool.



Add :

3 Cans mandarin oranges
2 (20 oz) cans pineapple tidbits
2 C. marshmallows.

