



Harvest Meatball Casserole

Denise Harris

1 ½ lb. Hamburger
1 C. Raw grated Carrots
1 C. Raw grated Potatoes
1 Beaten egg
1 Small grated onion
Salt & Pepper to taste

Mix together and form into small meatballs. Brown in fat. Place in baking dish. Pour 1 can Cream of mushroom soup slightly thinned with milk, over meatballs.
Bake 1 ½ hours at 375°



Cheese Soup

Marcia Toomey

STOCK:

1 T. grated onion – Sauté in 1 TB butter (taken from the ½ lb. butter below)

1 lb. Butter melted (minus the 1 T used above)
¼ C. Flour – Blend with melted butter
1 Quart milk – Stir into butter, flour mixture slowly
Add sautéed onions
Continue cooking about 20 minute, stirring frequently until thickened.

ADD TO STOCK

Pinch Nutmeg
⅛ t. White Pepper
⅛ t. Worcestershire sauce
¼ C. Diced Celery

¼ lb. Diced Mushrooms
¼ C. Diced Onion
½ C. Chopped Broccoli
¾ C. Chopped Cauliflower

Simmer until Vegetables are tender (abt. 20 min.) Do not boil. Stir often.

¼ lb. Shredded Cheddar Cheese (abt. 1 Cup)
Add just before serving & simmer until cheese is melted.
Salt to taste (cautiously)
Makes 6 Cups



Meatballs

Pour meatballs in baking dish. (Make your own or use frozen meatballs)

Spoon Golden Mushroom soup on and stir in.

Bake at 350°, time varies.

Homemade meatballs will need to cook longer. Frozen meatballs are precooked. Cook till internal temperature is 165°

Dorothea Larson



Sweet Potato Casserole

3 C. (or more) Sweet potatoes or yams (cut up from a can)

Pour over potatoes:

½ C. Milk

2 Beaten Eggs

⅓ C. Sugar

1 Cube margarine or butter

1 t. Vanilla

Top with:

1 C. Brown Sugar

½ C. Flour

⅓ C. Margarine

1 C. Pecans

1 C. Coconut

Mix together with a fork and sprinkle crumbs on top.

Bake uncovered at 350° for about 1 hour

Bonnie Jones



Peanut Butter Cookies

1/2 C. sugar

1/2 C. packed brown sugar

1/2 C. butter, room temperature

1/2 C. peanut butter

1 egg

1 1/4 C. flour

3/4 t. baking soda

1/2 t. baking powder

1/4 t. salt



Beat the butter until creamy, 2 minutes. Add the sugars, beat for 2 more minutes. Mix in the peanut butter and egg. Mix together the dry ingredients - flour, baking soda, baking powder and salt. Stir the dry ingredients into the sugar butter mixture. Wrap dough in plastic and refrigerate at least 3 hours. Preheat oven to 375°F. Shape dough into 1 1/4 inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with a fork. Bake until light brown, 9 to 10 minutes. Cool on baking sheets for a minute; transfer to rack to cool completely.

Yield: Makes about 2 doz. cookies

*For chewier cookies, bake at 300°F for 15 minutes.

Apple Crisp

Kimberlee Harris

3-6 Apples, peeled and sliced
1 C. Butter
1 ½ C. Old Fashioned Oatmeal
1 C. Brown Sugar
1 C. Flour
1 t. Cinnamon

Place apples in a 9X9 glass dish. Mix together butter, oatmeal, brown sugar, flour, & cinnamon. Drop mixture over apples.

Bake at 350° for 35 minutes.



Pear Pie

Mary Jane Ricks

Make and cook crust

Add two layers of pears to crust

Mix the following and pour over pears:

¼ C. Butter	1 t. Vanilla
2 Eggs	¼ C. Flour
1 C. Sugar	

Pie Crust

2 C. Flour	1 T. Vinegar
1 C. Shortening	½ C. Milk (add to vinegar to make ½ cup)
½ t. Salt	



Upside-down German Chocolate Cake

Shelley Pederson

Spread in 10X15 baking dish:

1 C. Pecans
1 C. Coconut

Prepare a German Chocolate cake mix according to directions
Pour over nuts & coconut

Mix & pour over cake batter:

½ C. Butter – melted
1 8 oz. Cream cheese – softened
2 C. Powdered Sugar

Bake at 350° for 45 minutes.

