

For Days Like Ours

Jazz up that leftover beef roast by turning it into a cold sandwich filling. You can prepare it the day before if you like, making dinnertime go more smoothly.

About 2 c. roast beef, cooked and cubed.

¼-½ med. head of cabbage, chopped.

½ med. onion, finely chopped

½ green pepper, finely chopped.

2 roma tomatoes, seeded and diced or handful cherry tomatoes quartered.

1 bottle Kraft cucumber-ranch salad dressing.

Stir all ingredients together, keep refrigerated.

Serve with pocket bread or another favorite bread.

Garlic powder or Dill weed could be added for extra flavor.

Use within 48 hours or discard.

Chicken BLT Wraps

1 med. head of lettuce (green leaf or Romaine)

Washed and torn into bite size pieces.

½ to 1 cup diced tomatoes

½ cup shredded cheddar cheese

6 strips bacon, cooked crisp and crumbled.

1 cup chicken breast, cooked and cubed.

I use leftover fried chicken.

3 small green onions, minced. (optional)

½ to ¾ cup Ranch salad dressing.

Flour tortillas (8 small or 4 large)

Stir all ingredients together in large mixing bowl, toss with dressing to coat.

Place salad mixture on tortillas, roll up and serve cold. Excellent with fresh fruit plate.

Spaghetti Pie

1 pkg. (6oz.) spaghetti noodles, cooked and drained.

2 T. butter

1/3 C. Parmesan cheese

2 eggs, well beaten

¾ C. cottage cheese

1 lb. Ground beef or pork sausage

¼ C. green pepper, chopped

½ C. onion, chopped

1 jar (28 oz.) prepared spaghetti sauce

½ C. mozzarella cheese, shredded

Preheat oven to 350 degrees. Cook noodles to pkg. directions and drain. Stir butter, parmesan cheese and egg together, stir in noodles to coat. In a 9 inch buttered pie plate, form noodle mixture into a crust. Spread the crust with cottage cheese. In a skillet, cook beef or pork, onions and green peppers until meat is browned. Drain fat and add spaghetti sauce. Heat thoroughly. Spread meat and sauce mixture onto noodle crust. Bake at 350 degrees for 20 minutes. Top with mozzarella cheese and continue baking until cheese melts (about 8 minutes). Makes 8 servings.

BBQ Meatloaf Recipe

(Preheat oven to 350 degrees.)

Meatloaf:

2 lbs. ground beef
2 eggs, beaten
1 cup quick oats
1 med. onion, diced (optional)
1 ½ tsp. salt
1 tsp. pepper
1 tsp. poultry seasoning.
1 tsp. parsley

Sauce:

1 cup tomato sauce
½ cup brown sugar
¼ cup vinegar
1 tsp. dry mustard

For meatloaf, mix all ingredients together and form in a loaf pan. Bake at 350 degrees for 1 hour. Drain fat from pan and add sauce, bake 20 minutes longer, or until done.

Breakfast Pizzas

8 english muffin halves, toasted
2 eggs, beaten
¼ cup mayo
12 slices bacon, fry crisp, cut into small pieces
½ cup shredded cheddar cheese
½ cup black olives, chopped
1 tbsp. onion, minced

Preheat oven to 400 degrees. Toast English muffin halves in toaster then place on cookie sheet. Beat together eggs and mayo. Add remaining ingredients. Pour onto muffins. Bake at 400 degrees for 12-18 minutes.

Taco Soup

- 1 lb. ground beef, cooked
- ¼ cup onion, diced
- 1 can (16 oz.) stewed tomatoes, with liquid
- 1 can (16 oz.) kidney beans, with liquid
- 1 can (17 oz.) whole kernel corn, with liquid
- 1 can (8 oz.) tomato sauce
- 1 small package taco seasoning

In a large crockpot or soup pan, stir together all of the ingredients. Simmer for 1 hour. Serve topped with shredded cheddar cheese, and /or sour cream. Great with tortilla chips, bread sticks or corn bread!

Chicken & Dumplings

- 1c. cooked, diced chicken (or turkey)
- 1 can (14 oz.) chicken broth
- 1 can (10 oz.) cream of chicken soup
- 1 c. milk
- 2 Tbsp. corn starch
- 1 c. frozen peas, slightly thawed
- 2 c. Bisquick Mix
- 2/3 c. milk

In a large saucepan over medium heat, whisk together chicken broth and cream of chicken soup. Stir 1 c. milk and cornstarch together until dissolved and then add to soup mixture. Stir or whisk continuously until smooth and begins to thicken. Add chicken and peas until heated. Stir together Bisquick and milk until soft dough forms. Once soup is at a low boil, quit stirring and drop dumpling dough by (10) spoonfuls onto soup. Reduce heat to low and cook uncovered for 10 minutes. Cover and cook for additional 10-20 minutes, until dumplings are done. Serves 4