**Beef Lasagna (Wendy Layne’s Receipe)**

1 lb. lean ground beef 1 garlic clove, crushed

1 T chopped parsley 1 T basil

1 ½ t salt 1 large can diced tomatoes

1 can (13 oz.) tomato paste 1 pkg. sliced mushrooms (or 2 cans) fresh is best

1. Brown meat slowly in large deep dutch frypan or pot, drain off any fat. Mix next 7 ingredients together in bowl then add to meat. Simmer uncovered until thick (approximately 30 min.), stirring occasionally.
2. Noodles – Cook lasagna noodles in boiling salted water according to pkg. directions ( approx. 7 noodles).
3. Cheese Sauce

1 large carton cottage cheese (creamed) 2 eggs beaten

1 t salt ½ t pepper

2 T chopped parsley ½ C grated parmesan cheese

1. Mozzarella cheese 1 ½ lb. shredded

Grease a deep pan with butter. Place a layer of meat sauce, noodles, cheese sauce, mozzarella. Repeat layers. Bake at 375 degrees for 50 minutes (covered with foil). Let sit for 10 minutes before serving.

**Beef Sweet and Sour Meat Balls**

2 lb. sausage meat 1 t celery salt

1 ½ lb. hamburger ½ t salt

2 C oatmeal ¼ t pepper

2 eggs 1/8 t garlic

½ C evaporated milk

1 ½ t worchestershire sauce

2 t onion powder

Mix together. Roll in balls.

Bake in 350 degree oven for 1 hour.

**Sauce**

7/8 C vinegar

¼ C lemon juice

5 T cornstarch

2 10 oz. cans consome soup

1 ¼ C brown sugar

½ C corn syrup

Bring to a boil. Stir until it thickens. Add meatballs. Simmer ½ hour.

**Beef Tourtiere**

1 pastry dough recipe

(I buy Robin Hood one)

½ lb. ground veal ¾ t salt

½ lb. ground pork ¼ t pepper

½ lb. ground beef 1/8 t clove

1/8 t cinnamon

1 onion ground 1/8 t savory

¼ C chicken broth

Mix all ingredients in a pot and cook on medium until meat is cooked without being dry.

When cold, put the meat in the pie crust and bake until it is golden. (You may want to brush milk on top crust that will make it brown.

Bake at 425 degrees for 20-25 minutes.

Bon Appetit!

**Beef**  **Chinese Casserole**

1 lb. hamburger Brown together

1 large onion

6 C finely chopped celery. Boil for 30 min.

Mix Together:

2 tins chou mein noodles

1 tin mushrooms

4 oz. cashew nuts

1 tin mushroom soup

1 tin water

2 T soy sauce

Combine all ingredients in large mixing bowl and then put in large greased casserole. No lid.

Bake 350 for 1 ¼ to 1 ½ hours. Serve with rice. Note: Add noodles just befor putting in oven. Serves 10.

Enchilada Casserole (a la Barb Booth)

1-1/2 lb. ground beef

1 taco seasoning package

1 can refried beans

28oz can tomatoes

½ cup salsa

10 large soft tortilla shells

2-3 cups medium cheddar cheese or marble or mozzarella or any combination

Cook ground beef and drain. Add Taco seasoning and ¾ cup water according to instructions on package. Add refried beans and mix well.

Blend tomatoes and add salsa and salt/pepper to taste.

Spray a 9x13 casserole pan with Pam or olive oil.

Spoon a thin layer of tomato mixture on the bottom of a 2/13 casserole dish.

Spoon a thin layer of ground beef mixture on a soft tortilla shell and roll. Place rolled shell in casserole dish. Continue to fill dish with rolled shells. (10 shells will fill the dish).

Cover shells with remaining tomato mixture. Top with grated cheese. Place in a 350 degree oven for 35-40 minutes. Serve with sour cream

This casserole will freeze well and can also be made up the day before and kept in the frig. Until needed…cover with aluminum foil if storing for any length of time.

Hint: To serve casserole easily, cut the shell down the middle and serve as two halves.

Beef P.F. Chang Mongolian Beef

1 lb. Flank steak

Sauce:

2 t oil

½ t minced ginger

1 T chopped garlic

½ C soya sauce

½ C water

¾ C dark brown sugar

Sprinkle green onions on top before serving.

**Beef Tomato meat Loaf**

1 can tomato soup

1 ½ lb. hamburger

½ C uncooked rolled oats

1 egg beaten

¼ C chopped onion

2 T chopped parsley

1 T worchestershire sauce

½ t salt

Combine ½ can of soup with other ingredients; mix thoroughly. Shape firmly into a loaf pan. Bake at 350 for 1 hour. Pour remaining soup over loaf; bake 15 min. longer. Serves 6.

**Beef Sloppy Joe**

1 C ketchup

1T brown sugar

1 T lemon juice

Paprika

2 t Worcestershire

1 t mustard

**Chicken Oriental Chicken Wings**

2 lb. chicken wings

Sauce

1 clove garlic

¼ C soy sauce

1 T lemon juice

1/3 C corn syrup

¼ t ginger

Mix together and pour over wings.

Bake 350 for 1 or 1 ½ hours, turning often.

Chicken Lasagna

4 chicken breasts (cooked and deboned)

10 oz. Lasagna noodles

8 oz. cream cheese

1 can cream of chicken soup

1 can cream of mushroom soup

1 t poultry seasoning

2/3 C milk

1 pt. Sour cream

½ lb. Grated Mozzarella cheese

1 t salt

Ritz crackers

Butter

Mix chicken, cream cheese, soup, milk, sour cream, and seasoning. Simmer gently----do not boil. Layer noodles, sauce, and cheese. Use Ritz crackers and a bit of butter for topping. Put in 9 X 13 inch pan and cook for 30 minutes at 375.

Salad Honey-Lime Chicken and Apple Salad

Faun Turley

2 lbs chicken tenders cubed

2 apples, cored, peeled and cubed (I like Washington Pink Lady apples-Costco)

1 (7oz). round of Gouda cheese, cubed

1 (8 oz.) package bowtie pasta, cooked and cooled

1/2 cup cubed celery

1-cup pineapple tidbits

1 cup seedless red grapes, halved

2/3 cup slivered almonds

Combine all ingredients. Stir in honey-lime dressing. Garnish with lemon twists and avocado slices.

Serve with grace!

Note: For best results, add dressing just before serving.

Baked Salmon

Mix mayonnaise and lemon pepper. Spread mixture on salmon pieces. Bake at 370 for 30 minutes. Just before finished baking drizzle honey over to glaze salmon.

**Main Dishes Crepes**

Ham and Cheese Filling

**Crepes**

1 ¾ C flour

2 1/4 C milk

2 T sugar

½ t salt

2 T oil

3 eggs slightly beaten

1 t vanilla

Put flour in a bowl. Make a well. Pour in half of the milk. Mix until combined (2 0r 3 minutes). Add eggs and mix thoroughly. Add sugar, salt, oil, and vanilla. Add the remaining milk until the batter is smooth. Let sit 1 hour.

**Ham and Cheese Filling**

4 T butter ½ C grated swiss Cheese

4 T flour ½ lb. sauted mushrooms

1/8 t salt 1 C chopped ham

1 ½ C milk

**Main Dishes Spanish Rice**

Heat

2T oil

1 onion

1/2 green pepper

Add

1 C rice and brown

Add

1 C water

1 can tomatoes and green chilies

2 t chili powder

1 t salt

Cover and simmer till liquid is absorbed

**Main Dishes Macaroni and Cheese**

2 ½ C elbow macaroni

¼ C butter

¼ C flour

4 C milk

½ C salt

1 pound cheddar cheese

½ t paprika

Dry mustard

Topping

1/4 C butter melted

1 sleeve ritz crackers

grated cheese

Can add onion, ham, or peas

Bake 45 minutes

**Beef**  **Chinese Casserole**

1 lb. hamburger Brown together

1 large onion

6 C finely chopped celery. Boil for 30 min.

Mix Together:

2 tins chou mein noodles

1 tin mushrooms

4 oz. cashew nuts

1 tin mushroom soup

1 tin water

2 T soy sauce

Combine all ingredients in large mixing bowl and then put in large greased casserole. No lid.

Bake 350 for 1 ¼ to 1 ½ hours. Serve with rice. Note: Add noodles just before putting in oven. Serves 10.

**Pizza Spread (Joanne Murphy’s)**

# **Appetizer or Snack**

8 oz. Package of cream cheese, softened

½ C sour cream

¼ C mayonnaise

2 4oz. Cans of salad shrimp, rinsed and drained

1 C seafood cocktail sauce

2 C mozzarella cheese, shredded

1 green pepper, seeded and chopped

3 green onions, chopped

1 tomato, seeded and chopped

Mix first 3 ingredients together. Spread over 12’ pizza pan. Spread seafood sauce over cream cheese etc. spread. Add layers of shrimp, green pepper, onions, and tomato. Cover with cheese. Cover and chill until ready to serve.

**Pasta with Italian Sausage and Cheese Sauce**

2 T butter

½ C chopped onion

2 T flour

2 C milk

1 ½ C shredded Provolone or old Cheddar cheese

½ lb. hot or sweet Italian sausage, coked and sliced

2 T tomato paste

1 T chopped fresh parsley

15 ml cooked pasta

Melt butter, sauté onion, blend in flour, stir in milk, cook and stir until it boils.

Remove from heat, add cheese, tomato paste, parsley, stir until the cheese melts.

**Pork Mozarella Pork Chops**

6 pork chops 1 C onion slices

4 T flour 1 C green and/or red pepper slices

1 t salt 1 ½ C milk

1 t paprika 1 C shredded mozarella

4 T margarine ½ C grated parmesan

Combine flour, salt, and paprika and use to coat pork chops. Reserve remaining flour mixture. Melt 2 T margarine in skillet and brown chops. Transfer chops to 8x12” baking dish. Melt remaining 2 T margarine, add onions and pepper and cook until tender. Add vegetables to chops dish. Stir remaining flour mixture into fat in pan. Add milk and cook until sauce is thickened. Combine cheeses and add half to the sauce. Pour over chops and veggies. Bake at 350 for 40 minutes or until chops are tender. Top with remaining cheese; return to oven until melted or broil until lightly browned.

**Pork Café Rio Pork and Tomatillo Dressing**

Café Rio Pork

3 lb pork roast

2 C sugar (part brown, part white) (I only use brown)

1 can Coke

1-2 C salsa

Slow cook pork roast in crock pot with a small amount of water added (I buy the large pork from Costco and because it is so big I cook it in a slow oven with no water). Cook until meat shreds easily, about 3 hours. Remove meat from crock pot and drain liquid. Shred meat and put back in the crock pot. Add sugar, coke and salsa; stir to incorporate. Slow cook for an additional 1-2 hours. Serve in tortillas or on salad.

Cilantro Lime Tomatilla

1 pkg. of ranch dressing mix

1 T of Salsa Verde

1/8 t of Tobasco

1/3 bunch of Cilantro

2 cloves of garlic

¾ C mayo

¾ C sour cream

½ C of buttermilk

1 lime, zest and juice

Blend ingredients in blender until smooth.

Pork Ginger Marinated Pork Tenderloin

1 2/3C chicken broth

¼ C soya sauce

¼ C brown sugar

3 T ketchup

3 T ginger grated (or 3 t powder)

3 cloves garlic

1 T balsamic vinegar

1 T olive oil

1 lb. tenderloin

Whisk together first 7 ingredients & marinate 2 hours in the fridge.

Remove from the fridge and set out for 1 hour.

Heat oil in pan and brown sides of tenderloin (2-3 min.).

Bake in chicken broth and ½ of the marinade.

Bake 425 for 15 min.

350 for 30 min.

# **B.B. Barn Ribs**

2-3 lbs 5-6 lbs.

¼ t each pepper, paprika, ¾ t each

garlic powder,

cinnamon

1 C brown sugar 3 C

½ C applesauce 1- ½ C

¼ C ketchup ¾ C

3 t lemon juice 9 t

Mix all ingredients together. Marinate ribs in sauce in fridge for 24 hours. Turn in sauce every 4 hours.

Bake 1-½ hours at 300. Continue turning while baking

Roast Pork Boulanger

(taken from the New McCalls Cookbook)

 3-1/2 lb. center pork loin

1 clove garlic, slivered

4-1/2 teaspoon salt

1/2 teaspoon dried thyme leaves

1/4 teaspoon plus 1/8 teaspoon pepper

3 lb. medium potatoes, peeled and thinly sliced

1 cup chopped onion

1 tablespoon chopped parsley

1/2 cup canned condensed chicken broth, undiluted (I create broth using powder and water)

1/4 cup butter, melted (I use less - have used as little as 2 tablespoons)

1 teaspoon paprika

chopped parsley

 1.  Preheat oven to 425.  Wipe pork with damp paper towels.  Trim off excess fat (I never do this).

2.  Rub outside of pork with cut garlic; then insert garlic slivers where possible in crevices.  Combine 1-1/2 teaspoons salt, the thyme, and 1/4 teaspoon pepper; rub mixture all over sufrace.  Place pork, fat side up, in large shallow roasting pan.

3.  Roast 45 minutes.  Remove pork from oven; discard fat in roasting pan.

4.  Gently toss potatoes with onion, 1 tablespoon chopped parsley, and the remaining salt and pepper.  Arrange around roast.  Heat chicken broth to boiling; pour over potatoes.  Brush potatoes with melted butter.  Sprinkle with paprika.

5.  Reduce oven to 400.  Roast pork 1 hour longer, or until meat thermometer registers 170 and potatoes are fork-tender and nicely browned.  Sprinkle potatoes with chopped parsely.  Serve pork and potatoes from roasting pan. Makes 8 servings.