

Stephanie's Recipes

Fruit & Meat Medley

2 medium peeled and diced apples

1 cup sliced smoked sausages

2 cups peeled and diced potatoes

1 cup diced zucchini

½ cup diced onions (yellow)

2 cups shredded cheddar cheese

Directions

1. Mix all ingredients in a large baking dish.
2. Top with cheese and bake for an hour at 350 degrees.

The Quiche

2 cups shredded sharp cheddar cheese

1 pkg. (10 oz.) frozen chopped spinach, well drained

1 cup milk

2 eggs, lightly beaten

3 slices bacon, crisply cooked, crumbled (optional)

2 tbsp. flour

1 pkg. Knorr's vegetable soup mix

1 9-inch frozen deep pie crust

Directions

1. Preheat oven to 350 degrees.
2. Toss cheese with flour.
3. Add milk, spinach, veggie mix, eggs and bacon.
4. Mix and pour into pie crust.

5. Bake for an hour or until set.

Jeremiah's Meat Love

2 lbs. ground turkey, chicken or beef

¼ cup finely diced onions

2 tbs. finely chopped parsley

2 eggs

8 oz. Can tomato paste

1 tsp. minced garlic

¾ cup Frosted Flakes cereal

Directions

1. Preheat oven to 350 degrees.
2. Combine all ingredients in a large bowl.
3. Shape into loaf in a baking dish or roasting pan.
4. Bake 1 hour or until done.

Steamed Cabbage

1 tsp. butter

1 large onion, thinly sliced

1 large head of cabbage, quartered

1 cup chicken or vegetable broth

½ tsp. sugar

1 cup sliced sausage (optional)

Season to taste

Directions

1. Sauté onion and sausage in butter until tender.

2. Add cabbage, broth, spices and sugar.
3. Cover and simmer on medium heat, about 10 minutes, stirring occasionally.

Stephanie's Chicken Salad

2 cups cooked chicken, chopped up, or drained canned chicken

4 boiled eggs, chopped up

¼ cup sweet pickle relish

½ cup Best Foods mayo

¼ tsp. Onion powder

½ tsp. sugar

Salt to taste

Directions

1. Mix all ingredients together.
2. Add more mayo as needed to moisten.

Corny Corn Bread

1 box of Jiffy corn bread mix

1 egg

¼ cup milk

½ cup cream style corn

Directions

1. Preheat oven to 350 degrees.
2. Mix all ingredients together in bowl.
3. Pour into greased 9 inch baking pan.
4. Bake 25 minutes or until golden brown.

Pizza Bread

1 loaf of French bread

1 cup spaghetti sauce

2 cups shredded pizza cheese

Sliced pepperoni (or topping choice)

Directions

1. Preheat oven 400 degrees.
2. Cut bread in half, spread pizza sauce generously over bread, and add as much topping as you like, top with pepperoni.
3. Place on cookie sheet and bake for about 10 minutes.

Salmon Croquets

2 (6 ounce) cans of pink salmon

¼ cup finely chopped onions

2 eggs, slightly beaten

1 tbs. flour

Salt and pepper to taste

¼ cup cooking oil (vegetable or olive)

Directions

1. Drain water from salmon.
2. Mix all ingredients in a medium mixing bowl.
3. Heat skillet over medium heat. Add enough oil to coat bottom of pan, then spoon in two tablespoons of mixture.
4. Cook like a pancake, browning on both sides.
5. Drain on paper towel. Serve warm.

Banana Nut Bread

3 bananas, ripened and mashed

½ cup butter

1 cup sugar

2 eggs

2 cups all purpose flour

1 tsp. baking soda

1 tsp. baking powder

¾ cups chopped nuts (your choice)

Directions

1. Preheat oven to 350 degrees.
2. In small bowl, mash bananas then set aside.
3. In large bowl mix butter, sugar and eggs until light and fluffy. Add bananas to this mixture and set aside.
4. Combine flour, baking powder and baking soda in a medium bowl.
5. Slowly add flour mixture to larger bowl with creamed butter. Mix until smooth, stir in nuts.
6. Pour mixture into loaf pan and bake for 1 hour or until fork inserted in center comes out clean.