

# Banana Bread

1 ½ cups sugar

1 cup oil

2 eggs

1 teaspoon vanilla

2 cups flour

½ teaspoon salt

1 teaspoon soda

3 mashed bananas

½ cup chopped nuts

Mix well in order given. Bake at 325° in 2 or 3 greased loaf pan for 30 to 45 minutes.

# Banana Pudding

1 large vanilla pudding mix

1 container of Cool Whip

1 can sweetened condensed milk

Nilla wafers

Bananas

Mix pudding as indicated on package. Mix in condensed milk, then cool whip. Layer pudding mixture, Nilla wafers, and bananas in serving dish. Chill and serve.

# Blonde Brownies

2 cups flour

1 teaspoon salt

¼ teaspoon soda

1 teaspoon baking powder

⅔ cup butter or margarine

2 cups packed brown sugar

2 eggs, slightly beaten

2 teaspoon vanilla

1 cup chocolate chips

½ cup chopped nuts

Mix dry ingredients and set aside. Melt butter and put in mixer. Add brown sugar, eggs, and vanilla, mixing as you go. Slowly add flour mixture until it is all mixed in. You may add chocolate chips and mix, or sprinkle them on top. Spread into greased 9X13 pan (I use a 10X15 jellyroll pan). Bake at 350° for 30 minutes. Cool in pan, cut into bars.

# Breakfast Casserole

1/2 cup chopped onion

1/2 cup chopped bell pepper

1 lb. cooked/crumbled sausage

12 eggs

1 cup milk

1-2 cups cheddar cheese

Preheat oven to 350°

Sauté onion and pepper in a little butter.

Spread cooked sausage in greased 9X13 casserole dish.

Top with pepper/onion mix and cheese.

Scramble eggs and add milk, salt and pepper to taste.

Pour egg mixture over casserole dish and bake for 30 minutes.

# Broccoli & Rice Casserole

2 cups cooked rice

1 small jar of cheese whiz

1 can Cream of Mushroom soup

1/3 cup water

1/4 cup chopped onion

1/4 cup chopped celery

1 stick butter

1 package chopped broccoli,  
cooked

Melt butter and sauté onion and  
celery

Add rest of ingredients, cheese  
whiz last

Cook in casserole dish at 350° un-  
til bubbly.

# Chicken and Rice Casserole

$\frac{3}{4}$  stick butter

1 cup uncooked rice

2 cups water

3 or 4 chicken breasts

1 can Cream of Chicken soup

1 can Cream of Onion soup

Melt butter and put in square casserole dish. (Double recipe in rectangular dish). Add rice, then water. Place chicken on top of rice, salt and pepper. Top with cans of soup. Bake at 350° for 1 hour.

# Chicken Spaghetti

1 chicken, boiled, boned and set aside

Add to broth:

1 cup chopped green pepper

1 cup chopped onion

1 2 oz. jar diced pimento

and cook until veggies done.

Add and bring to a boil:

1 can Cream of Celery soup

1 can Tomato soup

1 can Cream of Chicken soup

1 can Cream of Mushroom soup

Add Spaghetti and cook until soft.

Add grated cheddar cheese and chicken

# Full Meal Casserole

1 pound hamburger meat

1 cup Minute Rice<sup>®</sup>/1 cup water  
makes 2 servings.

1 can Ranch Style<sup>®</sup> beans

1 can Rotel<sup>®</sup> diced tomatoes

2 cups grated cheddar cheese

Cook minute rice.

Brown hamburger meat in skillet.

Add tomatoes, beans and a little cheese to meat. Mix in with rice, put in a casserole dish, and top with cheese. Bake at 350°-400° until cheese “bubbles”.

# Jalapeno Bread

1 ½ sticks butter

½ cup chopped onion

½ package of bacon, cooked and crumbled

3 medium jalapeno peppers, diced

1 2oz. jar diced pimentos

1 small container grated parmesan cheese

3 cans buttermilk biscuits(not flaky)

Melt butter in skillet and saute' onion. Tear biscuits into fourths and put in large mixing bowl. Put bacon, pimentos, jalapenos, cheese and onions/butter in and mix well with hands. Put in Bundt™ pan and bake at 350° for 40 minutes. Slices better with electric knife.

# King Ranch Chicken

1/4 cup margarine

1 medium green bell pepper,  
chopped

1 medium onion, chopped

2 cans cream of chicken soup

1 can Rotel® Diced Tomatoes &  
Green Chilies

2 cups cubed cooked chicken

12 corn tortillas, torn into bite-  
sized pieces

2 cups (8 oz.) shredded cheddar  
cheese

Preheat oven to 325 degrees F. In a large saucepan, cook pepper and onion in melted margarine until tender, about 5 minutes. Add soups, RO\*TEL and chicken, stirring until well blended. In a 13 x 9 x 2-inch baking pan, alternately layer tortillas, soup mixture and cheese, repeating for three layers. Bake 40 minutes or until hot and bubbling. Serves 8.

# Lemon Pie

8 oz. cream cheese

1 can sweetened condensed milk

1/3 cup lemon juice

1 teaspoon vanilla

1 graham cracker pie crust

Beat cream cheese until smooth.

Add condensed milk, lemon juice, and vanilla mixing each as you go.

Pour into crust and let chill in fridge. If wanted sooner, put in freezer for about an hour.

# Meatloaf

1 ½ pounds hamburger meat

¾ cup quick oats

½ cup chopped onion

½ cup chopped bell pepper

2 small cans tomato sauce (1 can mixed in, 1 to top with later)

1 egg

1 ½ teaspoons salt

Pepper to taste

Mix all ingredients, except for the second can of tomato sauce, in a bowl. Put in a loaf pan and bake at 350° for 1 hour. Pour second can of tomato sauce over meatloaf and cook 15 more minutes.

# Potato Casserole

One 2 lb. bag of frozen hash  
brown potatoes  
½ cup chopped onion  
½ cup melted butter(save half for  
later  
10 oz. grated cheddar cheese  
1 can Cream of Chicken soup  
1 teaspoon salt  
½ teaspoon black pepper  
1 cup sour cream  
Bread crumbs

Mix all ingredients together except reserved butter and bread crumbs. Put into well greased casserole dish. Sprinkle with buttered bread crumbs and bake at 350° for an hour and ten minutes.

# Roast/Beef Tips

McCormack's Brown Gravy mix

Lipton Onion Soup mix

Cream of Chicken soup

Beef Tips or Roast

Mix gravy and soup mixes with a little hot water in crock pot. Add Cream of Chicken soup. Add water to desired consistency. Add meat. Cook overnight for lunch or all day for dinner.

# Sausage Jambalaya

Uncle Ben's original long grain  
and wild rice

1 can Rotel™ diced tomatoes

½ cup chopped green pepper

½ cup chopped onion

1 package Eckrich beef sausage

Prepare rice according to package, adding Rotel™, pepper, and onion. While it is cooking, cut up sausage and fry in skillet. Once rice is done, add sausage and enjoy.

# Tacos

Ground beef

Albert's Famous Mexican hot  
sauce (mild)

Grated cheddar cheese

Taco shells

Brown hamburger meat. Add some hot sauce and a little cheese. Heat shells and top with your favorites (lettuce, tomato, cheese, hot sauce).