

Sweet N Sour Beans

Submitted by Cassandra Stokes

Ingredients:

8 bacon slices, fried, crumbled
4 large onions, peeled and cut into rings
(I use only one but your preference)
½ c. brown sugar
1 tsp dry mustard
½ tsp salt and garlic powder
½ c. cider vinegar
1 - 15oz. can butter beans
1 - 1lb. can green beans drained
1 - 1lb. can dark kidney beans drained
1 - 1lb. can/jar boston baked beans drained
(I vary amounts depending on mood and pantry)

Directions:

1. Fry up bacon, remove
2. Place onions in skillet with sugar, mustard, garlic powder and vinegar
3. Cook, covered 20 min.
4. Put all beans, bacon and onion mixture in 3 qt. casserole (bake at 350° for 1 hour) or crock pot to simmer all day

Fudge Pie

Submitted by Dorothy Jean Barnett

Melt 1 stick (½ c.) butter and 1 square unsweetened chocolate in a saucepan over low heat. Stir into this 1 c. sugar, ¼ tsp salt, ¼ c. flour, 2 unbeaten whole eggs. Flavor with 1 tsp. vanilla extract. Spread in well greased 9" pie tin. Bake in 350° oven for 20 min. Cut into 6 or 8 wedges and serve warm topped with whipped cream or ice cream, sprinkled with chopped nuts or crushed peppermint candy.

You may use unbaked pie crust instead of greased pie plate.

Italian Meat Loaf

Submitted by Delores Chromasta

1 lb. ground beef
½ lb. mild Italian sausage
1 small onion, finely chopped
½ c. bell pepper
1 tsp olive oil
1 tsp Worcestershire sauce
1 tsp garlic
½ tsp oregano
½ tsp parsley
1 egg beaten
¾ c. Italian bread crumbs
2 slices bread crumbled
1 Tbsp milk
¼ c. parmesan cheese
8 oz. Mozzarella cheese – reserve ¾ c. for top

Heat oil, saute onion and pepper 3-4 min. Remove. In large bowl, add meat, onion and peppers and rest of ingredients except ¾ c. mozzarella Cheese for top.

Mix, put in dish – 2" high mound. Spoon ½ - ¾ c. mar Sauce on top.

Bake 400° for 50 min.

Top with remaining cheese, and sprinkle with some basil for 10 min. more.