

Dilly Bread

Peggy

- 1 pkg. yeast
- 1/4 cup warm water
- 1 cup creamed cottage cheese
- 2 T. sugar
- 1 T. grated onion
- 1 T. butter
- 2 t. dill seed
- 1 t. salt
- 1/4 t. baking soda
- 1 egg
- 2-2 1/2 cups flour

Sprinkle dry yeast over warm water or crumble yeast into lukewarm water. Heat cottage cheese to lukewarm; combine in mixing bowl with sugar, onion, butter, dill, salt, egg and yeast mixture. Add flour to form a stiff dough, beating well after each addition. Cover; let rise in warm place until doubled (50 to 60 minutes). Stir down dough, turn into well greased 1 1/2 qt. round (8") casserole. Let rise in warm place until light (30 - 40 minutes). Bake 350 40 - 50 minutes. Brush with butter,

Katie

Slow Cooker Mississippi Pork Roast with Vegetables

★★★★★
5 from 11 votes

We have taken our ever popular Crock Pot Mississippi Pork Roast and added veggies to make a delicious one pot meal in this Slow Cooker Mississippi Pork Roast with Vegetables.

Prep Time	Cook Time	Total Time
5 mins	8 hrs	8 hrs 5 mins

Course: Main Course Cuisine: American Keyword: Crock Pot Pork Roast Servings: 6 -8
Calories: 508kcal Author: Cris

Equipment

- Crock Pot

Ingredients

- 5 lb Pork Shoulder Roast
- 1 [Envelope Ranch Dressing Mix](#)
- 1 Envelope Pork Gravy Mix
- 1/4 Cup Butter
- 7 [Pepperoncinis](#)
- 6 Carrots Peeled and cut into chunks
- 1 lb Small Red Potatoes
- 1 Sweet Onion Quartered

Instructions

1. Place roast in a [6 quart slow cooker](#) and arrange veggies and pepperoncinis around it.
2. Sprinkle with mixes and top with butter.
3. Cook on low for 8 to 10 hours or until roast is fork tender.

BBQ PULLED PORK NACHOS

When I was thinking about how to set this plate of nachos apart from other nachos topped with bland pulled pork, I was inspired by BBQ pizza, which is usually topped with red onion and fresh parsley. I also added creamy coleslaw, as I would on a pulled pork sandwich, to help balance the heavy flavors with something bright and fresh. For the pork, start with the carnitas recipe and then add some BBQ sauce for that Tex-Mex BBQ magic.

- 1 Put the carnitas in a small microwave-safe bowl and stir in the BBQ sauce. Microwave for 1 minute on high to warm.
- 2 Preheat the broiler to low with a rack about 4 inches from the heat.
- 3 Arrange the tortilla chips evenly on a sheet pan, overlapping them as little as possible.
- 4 Sprinkle the cheddar cheese on the chips, distributing it evenly. Next top with the carnitas and onion. Finally, top with the Jack cheese.
- 5 Broil until the cheese has melted and the chips are starting to brown, 3 to 5 minutes. (Watch carefully to make sure they don't burn.) Remove from the oven.
- 6 Top the nachos with the slaw and cilantro. Serve hot.

**MAKES 4 SERVINGS
FOR DINNER, OR
8 AS AN APPETIZER**

Takes about 20 minutes

- 1½ cups carnitas (preferably homemade; see page 50)
- ¼ cup your favorite BBQ sauce
- 1 bag (12 ounces) tortilla chips (about 90 chips)
- 2 cups (8 ounces) shredded cheddar cheese
- ¼ cup thinly sliced red onion
- 1 cup (4 ounces) shredded Jack cheese
- 2 cups Creamy Crunchy Slaw (page 26)
- ¼ cup chopped fresh cilantro

Texas Sheet Cake

Bring to a boil or place in microwave on med. for 3 min. blending well:

4 heaping tbsp. cocoa cool to add to the following ingredients

1 cup water

* 1/2 stick butter

Add to the above mixture:

2 cups sugar

2 cups flour

1/2 tsp salt

1 tsp soda

Mix together:

2 eggs

1/2 cup sour cream

1 tsp vanilla

Add in the chocolate mixture & mix well.

Pour into a greased 18"x13" rimmed baking pan & bake 18-20 min. til toothpick comes out clean

For icing: About 5 min. before cake is done, heat in microwave on med. til butter is melted blending well:

* 1/2 stick butter In mixing bowl, add 4 cups powdered sugar, the

4 heaping tbsp. cocoa chocolate mixture & 1 tsp. vanilla. Mix well

6 tbsp. milk adding 1 cup chopped pecans

Pour frosting over hot cake upon removing from the oven and spread over cake.

Enjoy!!

Marty Oakley

* AMENDED FROM FIRST RECIPE

4/6/2022

Pesto Pasta with Chick Peas

3 c. small pasta of choice, cook according to brand
 $\frac{1}{2}$ -1 cup Pesto (Basil or red)
1 small onion, sliced thin, saute
3 roasted garlic cloves, smashed
12 oz. chicken breast *
15 oz. can chick peas, drained, rinsed
Grated Parmesan to serve
opt. 1 med. potato cooked, cubed
Olive oil as needed S&P to taste

* To precook chicken: Butterfly cut and pound until thin. Slice thin strips about $\frac{1}{2}$ " x 2" (as for stir fry). Bring $1\frac{1}{2}$ c. water to boil. Drop in chicken strips quickly stirring to separate. Cook about 1 minute or less just until meat is cooked (looks white). Strain meat from broth (keep to moisten pasta or a light soup broth). The white flecks are cooked collagen/protein. Strain in a fine strainer if you do not like its appearance, or wait for it to settle. Store extra cooked meat in cooled broth. This method is good for stir fry, other pasta dishes, Mexican, salads, etc.

Assembly - After sauteing onions, stir in crushed garlic and chick peas. Add pasta and pesto tossing to coat. Toss in cooked chicken. Moistened with broth and olive oil until well coated. Sprinkle with parmesan to serve.

Recipe from L. Hoffman

Sausage Bake

375° 40-60'

Cut into bite sized pieces
your choice of Veges (at
least 4)

Squash
Parsnip
Sweet potato
red potato
beets
Carrot

green pepper
Tomato 1/2's
(Roma)
onion
garlic

*Toss with 3 Tbsp Olive oil Salt
& pepper - sprinkle 1/4 tsp herbs
of choice - *all but beets!

3-5 sausage links (can do these
with Veges but I do in a
separate pan to ↓ fat)

Keep beets at far end of
cooki sheet alone or all will
be pink!

turn all 1/2 way through

Bob and Chris Scarlett

TACO SOUP-Serves 8-10

prep time: 10 minutes

cook time: 30-40 minutes

Easy to double for a larger group. Can be frozen. Nice for a new mom or a bereaved family. Good food for sports fans, too. Sometimes quick, semi-homemade like this is better than resorting to take-out, especially if you shop in advance.

1# ground beef or ground turkey (omit for vegan)

1 15 oz. can black beans

1 15 oz. can pinto beans

1 14.5 oz. can of tomatoes (I used fire-roasted)

1 1/2 cups frozen corn kernels, or cut off cob in season

1 package taco seasoning (I used mild Siete brand which is gluten-free)

16 oz. container of salsa of your preferred heat level-I used fresh salsa cruda from the refrigerated section of the grocery store. In a pinch you could use high-quality jarred salsa such as Green Mountain Gringo

Water to make it any consistency you desire, from chili to soup

Salt and black pepper to taste after cooking

Garnishes

tortillas chips, crumbled

shredded cheese

sour cream (or plain Greek yogurt)

ripe olives

sliced scallions

chopped cilantro

In a soup pot, brown the ground beef and drain of excess fat, if necessary. Turkey won't get brown. Drain and rinse the beans and add to the pot. Add corn, tomatoes with their juice, taco seasoning, and fresh salsa. Water may be added to make it more like soup than chili. Cook for 20-30 minutes over medium-low heat. Taste for seasoning. Serve with garnishes.

1 cup of the thick version=210 calories, 17 gm protein!

Crock Pot Beef and Noodle Casserole

1 lb. extra-lean ground beef
1 medium-sized onion, chopped
1 medium-sized green bell pepper, chopped
17 oz. can whole-kernel corn, drained
½ tsp salt
¼ tsp black pepper
14 oz jar salsa
5 cups dry medium egg noodles, cooked
14 oz jar salsa
1 cup shredded cojack cheese

1. Brown ground beef and onion in nonstick skillet over medium heat. Transfer to crock pot.
2. Top with remaining ingredients in order listed.
3. Cover. Cook on low 4 hours

Makes about 10 servings

Submitted by
Sharla Cook