

Posole (puh soul'ee)

- 1 1/2 pounds boneless pork diced
- 2 - 14 1/2-ounce cans golden hominy
- 1/4 cup chopped onion
- 1 clove garlic, minced
- 1/2 teaspoon ground cumin
- 1/4 teaspoon dried oregano, crushed
- Red Chili Sauce (optional)

Trim fat from pork; cook trimmings in a heavy 4-quart Dutch oven until 2 tablespoons of drippings accumulate. Remove trimmings; brown diced pork in hot drippings. Stir in 2 cups water & 1 teaspoon salt. Cover; reduce the heat & simmer till meat is tender: 1 1/2 to 2 hours. Add the undrained hominy, onion, garlic, cumin, oregano, & 1/4 teaspoon salt. Cover & simmer 15 minutes. Serve w/Red Chili Sauce. Make 6 servings.

MOLDED CRANBERRY SALAD

1 pkg. Raspberry jello .sugar free

¾ cup hot water

¾ cup sugar

½ cup

¾ cup pineapple syrup

1 orange ground

1 cup chopped celery

½ cup chopped nuts

1 tbs lemon juice

1 cup ground cranberries

1 cup drained crushed pineapple

Dissolve gelatin in hot water. Add sugar, lemon juice and pineapple Syrup. Stir to dissolve. Chill until partially set. Add remaining Ingredients to chilled mixture. Pour into oiled mold. Chill



Merry Christmas

Holiday Jello Salad *Sandra Jones*

- 2 3 oz. strawberry Jello
- 1 3 oz. cranberry Jello
- 1 20 can crushed pineapple with juice
- 14 ounces fresh cranberry relish
- 1 $\frac{1}{2}$ cups chopped pecans or walnuts
- 1 8 oz. Cool Whip

Dissolve all Jello into 2 cups of boiling water. Add 2 $\frac{1}{2}$ cups cold water, crushed pineapple and cranberry relish and mix very well. Add the chopped nuts and mix. Pour into a 13 x 9 glass dish.

After Jello salad is set, frost with Cool Whip and sprinkle with additional chopped nuts.



HERE'S WHAT'S COOKING

Recipe: Cheese Cake

Recipe from: Crush 18 or more graham crackers. Add $\frac{1}{2}$ cup sugar + $\frac{1}{2}$ cup melted butter. Put $\frac{1}{2}$ firmly in bottom of pan.

Dissolve 1 pkg. Lemon jello in 1 cup boiling water. Mix 1 large pkg. Philadelphia cream cheese + 1 cup sugar. Add to above when it has

begun to thicken. Whip 1 large can capnation milk (very cold). Add $\frac{1}{2}$ tsp. vanilla + add to above.

Pour into pan w/ graham crackers. Put other $\frac{1}{2}$ of graham cracker mixture on top of filling. Chill

Serves:



Recipe BROCCOLI CASSEROLE

From TONI STURTON Makes

MELT 1 STICK OLEO TILL CLEAR (LARGE SKILLET)

ADD 10 OZ FROZEN BROCCOLI CUTS (LARGE SKILLET)

WARMED TILL THAWED

ADD 1 SMALL ONION

ADD 4 OZ CAN MUSHROOMS

ADD 4 OZ CHEESE WHIZ

ADD 1 CAN MUSHROOM SOUP

ADD 1 CUP MINUTE RICE

BAKE 45 MIN AT 350°

Lentil Wheat Casserole-serves 4

1/2 C lentils, rinsed

2 C water

1 t salt

3 T high quality olive oil

1 small onion, diced

1/4 # mushrooms, sliced

1/2 C bulgur (cracked) wheat

Plain Greek Yogurt (Fage)

Sliced scallions, including tops

Combine the lentils, water, and salt in a saucepan. Bring to a boil, cover, and simmer for 20 minutes. While lentils are cooking, heat the olive oil in a 10" skillet over medium heat. Sauté onion, mushrooms, and bulgur until onion is soft, about 5 minutes. Pour partially cooked lentils and salted water into the wheat mixture. Bring to a boil, cover, and simmer for 15 minutes or until wheat is tender. Serve with yogurt and scallions as garnish.

(Some people make a version with brown rice in place of the wheat. Check online for ideas.)

Meat pies

1 lb gr chuck

1 can small diced tomatoes

1 finely chopped onion

salt, pepper & garlic powder to taste

pine nuts

2 tubes of tube biscuits

Roll out biscuits, shake off excess flour.

Mix together: ground chuck, onion, tomatoes,
salt, pepper & garlic.

Place large spoon of meat mixture on each biscuit. Top with a few pine nuts. Fold up edges of biscuit into meat leaving most of meat uncovered. Bake at 385 for about 20 min. Watch for biscuits to be very brown.