



Main Dishes



Marquise's Cheese Burger of God

Ingredients: the meat, seasoned salt, soy sauce, ground pepper, cheese

Directions: Put the fire on 5 or 4.

Special Notes: Don't forget the buns!!!!!!!

Chase's Mom's Chicken and Dumplings

Ingredients: 3 lbs. whole cut up chicken, 1-16 oz box of chicken broth (Swanson), Bisquick, corn starch, celery, Lawry's All Purpose Seasoning

Directions: Boil chicken in large pot with celery and season with Lawry's – 1 hr, remove chicken and let it cool with water still in the pot. Shred chicken and remove bones. Place chicken back in pot and add chicken broth, filling the pot $\frac{3}{4}$ full. Bring to a boil. Mix corn starch with water and keep mixing so it doesn't separate. Then add to pot to thicken broth. Follow Bisquick instructions and mix batter. Then drop clumps into the pot to make dumplings. Cover cook for 15 min. Serve and enjoy!

Special Notes: If you put in the fridge to save for the next day, the broth is kind of goeey. Just warm it. It's supposed to look like that.

Aubrey's Mom's Chicken Pot Pie

Ingredients: 1 $\frac{1}{2}$ pounds chicken breasts, 1 can cream of chicken soup, 1 can chicken broth, 1 can corn, 1 can sliced carrots, 1 can peas, 3 large peeled potatoes, 1 pie crust.

Directions: Dice chicken into bite sized pieces. Brown in skillet with 1 T of olive oil. Boil potatoes until soft. Drain potatoes. Add soup, broth, carrots, peas, and corn to potatoes. Add salt and pepper to taste. Add chicken. Assemble ingredients into pie crust. Bake at $^{\circ}350$ for 45 minutes. Let stand for 10 minutes.

Special Notes: My mom makes this for dinner when it is really cold outside.

Muhammed's Mom's Chicken Stir Fry

Ingredients: 28 fresh mushrooms, chopped, 3 medium carrots, thinly sliced, 1 medium red bell pepper cut in $\frac{3}{4}$ -inch pieces, 1 medium chopped onion, $\frac{1}{2}$ head broccoli, cut into florets, $\frac{1}{4}$ head cauliflower, cut into florets, 2 medium zucchini, sliced, 2 boneless, skinless whole chicken breasts, cut into strips, 1 T cornstarch dissolved in 1 $\frac{1}{2}$ T water, 2 T soy sauce, 1 T balsamic vinegar, 2 T canola oil, 1 $\frac{1}{2}$ T minced garlic, $\frac{1}{2}$ T crushed red-pepper flakes, $\frac{1}{2}$ T thyme and ginger powder or fresh salt and freshly ground black pepper.

Directions: Bring a medium stockpot of water to boil. Blanch broccoli 1 minute. Remove broccoli from water, and rinse under cold running water to stop cooking. Add cauliflower to boiling water, and blanch 2 minutes. Remove and rinse under cold running water to stop cooking. Heat a large pan over medium high heat. Add canola oil, add chicken. Sauté until chicken is thoroughly cooked, about 5 minutes. Add mushrooms. Cook until water evaporates. Add onion and bell pepper, garlic and red pepper flakes. Sauté 1 minute more. Add carrots and zucchini. Cook another 2 minutes. Stir in broccoli, cauliflower. Cook about 5 minutes. Stir in soy sauce, vinegar, spices, and season to taste with salt and pepper. Serve hot with pasta. Enjoy!

Grant's Uncle's Chicken and Rice

Ingredients: celery, carrots, chicken, rice, 2 cans cream of chicken soup, a little chicken broth

Directions: Cook chicken until done. Remove chicken from pot, and remove bones. Add rice, celery, and carrots to chicken stock. Bring to a boil, then simmer uncovered until done. Add two cans of cream of chicken soup, add diced chicken to mixture. If mixture is too dry add a little chicken broth to moisten.



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Nick's Chicken and Rice

Ingredients: 10.75 ounce cans condensed cream of Chicken soup, 1 whole cooked Chicken, cut into pieces, 1 16 ounce package frozen mixed vegetables

Directions: Preheat oven to 350 degrees. In a large bowl combine the soup, chicken, cooked vegetables, cooked rice and water. Mix well and spread mixture in a 9x13inch baking dish. Sprinkle crushed cracker crumbs on top and bake in the oven for about 15 to 20 minutes and serve.

Emily's Mom's Chicken Enchiladas

Ingredients: 1 medium onion, chopped, 1/3 cup green pepper, 2 T vegetable oil, 2 cups shredded cooked chicken, 1 cup shredded colby-jack cheese, 1 cup chopped green chilies, 1 cup of sour cream, 1 can cream of chicken soup, undiluted, 1/4 t ground coriander, 1/8 t ground cumin, 6 flour tortillas (8 inch)

Directions: In a large skillet sauté onion and green pepper in oil until tender. Remove from heat. Stir in the chicken, 1/2 cup of cheese, and chilies. Set aside. In a sauce pan combine the sour cream, soup, coriander, and cumin. Cook and stir over low heat until warm. Stir 1/2 cup into the turkey mixture. Spoon about 1/3 cup turkey filling down the center of each tortilla. Roll up tightly. Place seam side down in a greased 13x9 inch baking dish. Spoon remaining soup mixture over tortillas. Sprinkle with remaining cheese. Bake uncovered at 350° for 20-25 minutes or until heated through. Yield: 6 servings

Kegan's Mom's Chicken Alfredo Pizza

Ingredients: *Sauce:* 4 T butter, 1/4 t salt, 1 dash ground black pepper, 4 T all-purpose flour, 1 cup milk.

Garlic Butter: 2 T butter, 1 clove garlic, minced, 1 pinch dried rosemary, 1 pinch salt *Dough:* 1 cup warm water, 1 package instant yeast, 2 T vegetable oil, 1 T white sugar, 1/2 t salt, 1/4 t dried rosemary, 1/4 t garlic powder, 3 cups all-purpose flour. 2 boneless chicken breast halves, roasted, 1/4 t dried rosemary, 1/4 t dried thyme, 1/4 t poultry seasoning, 1/4 t garlic powder, 1/4 t salt

Directions: *To make sauce:* Melt butter in a small saucepan over medium heat. Blend in salt, pepper, and flour, then stir in the milk and Romano cheese. Simmer, stirring constantly, until thickened. Remove from heat, cover and set aside. *To make Garlic Butter:* Melt the butter in a small saucepan over medium heat. Blend in the garlic, rosemary, and salt. Cook, stirring constantly until garlic is tender but not browned. Remove from heat, cover and set aside. *To make Dough:* Pour the warm water into a small bowl and stir in the yeast until dissolved. Allow to rest until yeast foams, about 5 minutes. Mix the vegetable oil, sugar, salt, rosemary, and garlic powder together in a mixing bowl. Stir in the yeast mixture, and gradually stir in the flour. Gather into a loose ball and knead until a smooth ball forms. Cover, and let rest 1/2 hour. Preheat oven to 400. Season the roasted chicken with rosemary, thyme, poultry seasoning, garlic powder and salt. Chop or shred and reserve. *To assemble the pizza:* Spread dough out on prepared pizza stone. Top with cooled garlic butter, covering entire crust. Next spread with Alfredo Sauce, leaving crust edges. Top with chicken, turning to coat with sauce. Bake in preheated oven for 20 minutes or until bottom crust is lightly browned. Remove from oven and let set for 2 to 3 minutes before cutting.

Chris's Chicken Tacos

Ingredients: 1 pound skinless, boneless chicken breast halves, cut into bite size, 1 cup of lemonade, 1T lime juice, 1 1/2 t Worcestershire sauce, 1/2 t garlic powder and onion powder, 1 bay leaf, 1 (12 ounce) package corn tortillas, 1 head lettuce, shredded, 2 large tomatoes, 1 (8 ounce) package shredded sharp cheddar cheese, 1(8 ounce) jar salsa, 1(8 ounce) container sour cream

Directions: In a large skillet over medium heat combine chicken, lemonade, olive oil, lime juice and Worcestershire sauce. Season with garlic powder and onion and a bay leaf. Simmer until chicken is no longer pink and juices run clear - 15 to 20 min. Warm tortillas in oven or microwave until soft. When chicken is fully cooked, transfer to serving bowl. Place lettuce, sour cream, shredded sharp cheddar cheese, tomatoes, sauce in serving dishes. Each make their own using their preferred ingredients.



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Meah's Dad's Cracker Crumb Chicken

Ingredients: saltine crackers, 2 eggs, 2 chicken breasts

Directions: Crush saltines with rolling pin. Beat the eggs well. Slice the chicken into 3/8" wide length of breast. Drag your chicken strips through the eggs, coat with cracker crumbs. Heat a skillet w/ olive oil in it fry chicken strips. Finish cooking in 350° oven for twenty minutes.

Special Notes: You can use left over crumbs and eggs mix together and make patties.

Katie's Mom's Chicken Spinach Lasagna

Ingredients: 1 (10 ounce) package of frozen spinach, thawed and drained, 2 cups of skinless cooked chicken (shredded or cubed very small), 2 cups of grated mild cheddar cheese, 1/3 cup of chopped onion, 1 T of cornstarch, 1/2 t of salt, 1/2 t of black pepper, 1 T of soy sauce, 1 (10 ounce can) of cream of mushroom soup, 1 cup of sour cream, 1 small can of sliced mushrooms(drained), 1/3 cup of mayo, 6 lasagna noodles (cooked), 1 cup grated Parmesan/ Romano blended cheese, 1 cup finely chopped pecans

Directions: Preheat your oven to 350°. In a large bowl, combine the spinach, chicken, mild cheddar cheese, onion, cornstarch, salt, pepper, soy sauce, soup, sour cream, mushrooms, and mayo. Place a layer of noodles in the bottom of a greased (9x13x2) glass baking dish. Then, spread half of the spinach mixture over the noodles. Next, place another layer of noodles on top and cover the remaining spinach mixture. Finally, sprinkle the Parmesan/Romano cheese, and then the pecans on the very top. Bake (uncovered) for 1 hour. Cool for 10-15 minutes before cutting.

Special Notes: The pecans are great on the top! Crunchy/flavorful !

Jawaher's Lasagna

Ingredients: 9 lasagna noodles, 1 T olive oil, 1 pound ground beef, 1 pound bulk Italian sausage, 1 16 ounce can sliced mushrooms, 1 t garlic salt, 1 t dried oregano, 1/2 t dried thyme, 1/4 t dried basil, 4-15 ounce cans tomato sauce, salt and pepper taste, 1-15 oz container ricotta cheese, 3 eggs, beaten, 1/3 cup grated Parmesan cheese, 1 pound shredded mozzarella cheese

Directions: Preheat oven to 350°. Bring a large pot of lightly salted water to a boil. Add the lasagna noodles and olive oil; cook until al dente, 8 to 10 minutes; drain. Cook the ground beef and sausage in the mushrooms, garlic salt, oregano, thyme, basil, and tomato sauce. Season with salt and pepper ;simmer 30 min. Meanwhile, mix together the ricotta cheese, eggs, and parmesan cheese in a bowl. Ladle enough of the meat sauce into a 9x13 inch baking dish to cover the bottom on a thin layer. Form a layer atop the sauce with 3 of the lasagna noodles. Spread about 1/4 of the ricotta cheese mixture over the noodles . Sprinkle about 1/3 of the mozzarella cheese over the ricotta cheese mixture and then ladle about 1.3 of the meat sauce over the mozzarella cheese. Repeat layering twice more, topping with the remaining 1/4 pound of mozzarella cheese. Bake in preheated oven 90 minutes. Allow to sit 10 to 15 minutes before serving.

Kelly's Grandma's Lasagna

Ingredients: 1lb hamburger, salt, pepper, 1/8 tsp garlic powder, 2 lg cans tomato paste, 6 cans water, 1 lg can tomato sauce, 2 T sugar, 2 T parsley flakes, onion, 2 eggs, 16 oz cubed mozzarella cheese, cheese, lasagna noodles, cheese mixture, Romano cheese.

Directions: Fry 1 lb hamburger with salt & pepper until brown. Add garlic powder, tomato paste, water, tomato sauce, sugar, salt, pepper to taste, parsley flakes, onion & garlic powder to taste and onion. Cook 1 hr. Mix together mozzarella cheese, sprinkled generously with Romano cheese. Stir in to eggs. Alternate in lasagna pan: sauce, uncooked noodles & cheese mixture. Bake at 350°for 40-45 min. Serves 6-8 people.



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Corbin's Mom's Crab Recipe

Ingredients: 1 can of tuna, 1 cup of crab meat, 1 can of water chestnuts, mayo

Directions: Put the tuna, crab meat, water chestnuts, and mayo in to a bowl and mix

Special Notes: It is yummy.

Joseph's Mom's Tuna Casserole

Ingredients: 12 oz. wide noodles, 1 can cream of chicken soup, 6 oz. can of tuna, potato chips crumbled

Directions: Preheat oven to 350°. Boil noodles as directed. Drain noodles. Add cream of chicken soup and tuna (drained), mix together. Pour mixture in an 9x12 or similar size greased pan. Crumble chips on top of casserole and bake for 15 minutes

Special Notes: Try mixing peas or broccoli.

Kenneth's Mom's Shrimp

Ingredients: 1 pound shrimp, heads off and unpeeled, ½ cup butter, ½ cup of zesty Italian dressing, 1 T of lemon juice, 2 t ground black pepper, 1/8 t garlic powder

Directions: Preheat oven 350°. Wash shrimp and drain well. Melt margarine/butter in a one quart casserole dish. Stir gently to cover the shrimp with the mixture. Cover and bake, baste occasionally for 25 to 30min or until shrimp is pink.

Marcus's Mom's Gizzard Gravy

Ingredients: liver, heart, gizzard, and the neck of a turkey

Directions: In a pan of water, boil the liver, heart, gizzard, and neck of a turkey. When this step is done add 2 chicken bouillon cubes. Dissolve these. When the bouillon cubes are dissolved, thicken the water mixture with flour and water to desired thickness.

Sophia's Dad's Ham Loaf

Ingredients: 1 ½ lbs. ground ham, 1 cup milk, 1 lb. ground pork, 1/3 cup brown sugar, 1 cup dry bread crumbs, 1 t dry mustard, ¼ t pepper, ¼ cup vinegar, and 2 eggs

Directions: Preheat oven to 350°. Mix all ingredients. Place in a loaf pan. Bake at 350° for 1 hr. Baste with brown sugar, dry mustard, and vinegar. (Baste before baking and once after 30 min.)

Special Notes: Everyone will love it!

Rachel's Grandma Robin's Homemade Noodles

Ingredients: 2 cups of flour, 3 eggs, 2 T of water.

Directions: First, put all the flour in a bowl. Then make a dent in the middle of the flour. Now crack the eggs in the dent you made in the flour, and beat the eggs. Next beat it all together, add the water and beat again. Next roll the dough out evenly on a floured counter. Finally cut the dough in your desired size. Lastly boil until cooked in chicken broth.

Special Notes: You can boil, strain, then add different sauces, or boil in different broths. This is my brother's favorite dish and we have it every family meal.



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Mr. Lindsay's Lemon Linguini

Ingredients: 1 pound linguini, ½ cup olive oil, zest from 1 lemon, juice from 2 lemons, ½ cup chopped green onion, ¼ cup chopped fresh parsley, salt & freshly ground pepper, 1 cup Parmesan cheese or more according to taste

Directions: Cook linguini in boiling salted water until done, drain well. Combine olive oil, zest, lemon juice, green onion, parsley, salt and pepper in a large serving bowl. Toss in Parmesan cheese. Serves 6.

Special Notes: You may also want to add any of the following: steamed shrimp, steamed asparagus spears, grilled chicken strips, steamed broccoli, or chopped fresh tomatoes.

Put your initials here when you are finished:

Sydney's Mom's Meat Pie

Ingredients: 4 ounces shortening, 5.5 ounces all purpose flour, 1/2 T salt, 4.5 ounces cold water

Directions: *Pie crust:* Mix flour and shortening. Add salt and cold water at once and mix delicately. Form a ball and refrigerate for 2 hours. Once dough is chilled, flour your worktop. Divide dough in half. Roll out 2 piecrusts. One should be slightly larger than the other; this will be your bottom crust. *Meat filling:* Heat the oil in a large pot. Add pork and onion and cook over medium-low heat for 45 minutes, stirring often. When pork is cooked remove fat from pan. Add grated potato, salt, pepper, and allspice, to taste. Stir well, and let mixture rest for 20 minutes. Preheat oven to 400° F. Butter the bottom 9-inch pie plate. Place the bottom crust in the pie plate and poke several holes in crust with a fork. Make sure an ample amount of crust spills over the edges of the plate. Fill crust with meat mixture. Level with a spatula. Wet edges of bottom crust and place top crust over meat mixture. Press top crust onto meat mixture to eliminate any air holes. Beat together the egg and the milk to make an egg wash. Pinch the crust edges together and brush the top crust with the egg wash. Bake for 10 minutes. Reduce heat to 350° F and continue baking for 15 minutes or until crust is golden brown.

Damien's Mom's Goulash

Ingredients: 1 pound lean ground beef, 1(8 ounce) package fresh mushrooms, sliced, 1 green bell pepper, cut into 1/2 inch pieces, 1 red bell pepper, cut into 1/2 inch pieces, 1 zucchini, thickly sliced, 1 small red onion, sliced, 4 T olive oil, 1/2 T paprika, 1/2 t dried basil, 1 t garlic salt, 1/2 t white pepper, 1 (14.5ounce) can whole peeled tomatoes with liquid, chopped.

Directions: In a large skillet, brown the ground beef. Remove beef with a slotted spoon and discard fat. Return skillet to stove, heat olive oil over medium-high heat. Stir in mushrooms, green and red peppers, squash, onion, paprika, basil, garlic salt, and pepper; cook for five minutes, stirring occasionally. Reduce heat to medium. Stir in beef and tomatoes; simmer about 20 minutes, stirring occasionally.

Derek's Mom & Dad's Steak

Ingredients: ¼ cup soy sauce, 1½ t ground ginger, 2T distilled white vinegar, 1 green onion, thinly sliced, 3T honey, ¾ cup vegetable oil, 1½ t garlic powder, 1 (1½ pound) flank steak

Directions: Whisk together the soy sauce, vinegar, honey, garlic powder, ground ginger, green onion, and vegetable oil; pour into a resealable plastic bag. Add the flank steak. Coat with the marinade.

Squeeze out the air, and seal the bag. Marinate in the refrigerator at least 4 hours.

Preheat an outdoor grill for medium-heat, and lightly oil the grate. Remove the flank steak from the marinade and shake off excess. Pour the remaining marinade into a small saucepan and set aside. Cook the flank steak on the preheated grill until it begins to firm, and is reddish-pink and juicy in the center, about 5 minutes per side. Once cooked, cover the steak with several sheets of aluminum foil, and set aside to rest for 10 minutes before slicing thinly against the grain. While the steak is resting, bring the marinade to a boil over medium-high heat. Pour the sauce over the sliced steak to serve.



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Taylor's Grilled Port Kebabs

Ingredients: 1 bone-in sirloin pork roast, about 4 pounds, boned and cut into 1 ½ cubes, 2 large red bell peppers, seeded, de-ribbed, and cut into 1-inch squares, 2 large sweet onions, such as Walla Walla or Vidalia, cut into 1-inch chunks, 12 (12-inch) skewers, soaked in water for at least 30 minutes, vegetable oil cooking spray
INDIAN PASTE: 4 large cloves of garlic, 2 T of curry powder, 1 T of kosher salt, 1 T of ground coriander, ¼ t cayenne pepper, ½ cup of fresh lemon juice, 2 T of water, 2 T of olive oil

Directions: To make Indian spice paste, place garlic in food processor and process until minced. Add spices, lemon juice, oil, and water. Process until thoroughly combined. Put pork in large self-sealing plastic bag. Pour paste over pork and mix pork with paste until pork is evenly coated. Seal bag and refrigerate for 2 to 4 hours. Prepare medium hot fire in charcoal grill or preheat gas grill to medium high. Thread pork onto skewers, alternating with pieces of red pepper and onion. Spray grill grate with vegetable oil spray. Grill kebabs directly over medium hot fire, turning to brown evenly on all sides, for total of 10 to 12 minutes. Transfer to warm platter or individual dinner plates and serve.

Ashley's Aunt Mary's Pizza Casserole

Ingredients: 1 package egg noodles, 1 jar spaghetti sauce, 2 cans pizza sauce, 1 bag mozzarella cheese

Directions: Put in the egg noodles then spaghetti sauce then pizza sauce then mozzarella.

Special Notes: You can add pepperoni, ham, onions or mushrooms if you would like

Nick's Mom's Pork Chops

Ingredients: 2 lbs. thin cut boneless pork chops, 1 ½ cups open pit BBQ sauce, 1 t Worcestershire sauce, 1 t Frank's red hot, 2 t brown mustard, 2 T vegetable oil, ½ t salt, ½ t pepper

Directions: In hot skillet, warm oil. Quickly fry each side of pork chops until just browned. In slow cooker combine the rest of the ingredients. Mix well. Place browned (but not cooked all the way through) pork chops in slow cooker. Cover and cook on high for 3-4 hours or on low for 5-6 hours.

Michael's Mom's Shepherd's Pie

Ingredients: 4 lbs. mashed potatoes, 1-15oz can corn, 2 lbs. ground beef or shredded chicken, 2-12oz jars gravy [beef or chicken], 8oz. shredded cheese

Directions: Brown beef. Spread warm mashed potatoes in 13x9 pan. Sprinkle meat on top of potatoes evenly. Add corn and cheese. Cover with gravy. Preheat oven to 350°. Bake in oven 45-60 or until bubbly around edges.

Special Notes: We eat this on important holidays. Or when we want to

Amy's Mom's Black Beans

Ingredients: 1 bag of black beans, ½ of an onion sliced in half, 1 t of salt, ½ t of ground cumin, ½ t of ground oregano, ½ t of pepper, 1 t of olive oil, ½ t of white vinegar, 1 t of sugar, and ½ of a green pepper

Directions: Place black beans in a pot of water over night. Next day boil beans for 20 minutes. Then add the teaspoon of salt. They should be a little soft. Continue to boil and start adding ingredients (except the green pepper that goes last). And at the end add the green pepper. Lastly simmer on low until thick enough.

Mrs. Hofmeister's Mother-in-Law's Meatloaf

Ingredients: 1 ½ pounds lean ground beef, ¾ cup rolled oats (quick cooking kind), ¼ c chopped onions or 1 T dried onions, 1-1/2 t salt, ¼ t pepper, 1 egg, ¾ cup milk

Directions: Combine and mix all ingredients thoroughly. Put in a bread loaf pan. Top with these ingredients, well mixed: 1/3 cup ketchup, 1 T mustard, 2 T brown sugar. Bake for 1 hour (at least) at 350 degrees. If meat is very cold, it might take longer.



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Adam's Mom's Mac & Cheese

Ingredients: 2 pounds of Velveeta type cheese (melt in large pan), 1/4 lb. margarine (one stick), 3 cups milk, salt and pepper, 2 eggs.

Directions: Preheat oven to 350°. Cook one pound of macaroni. Pour macaroni and cheese in mixture in a large casserole type pan. Beat 2 eggs together and one cup of milk to add to macaroni mixture, cutting through with a spoon. Bake at 350° for 30 minutes or until the top is golden brown.

Brandy's Grandma's Macaroni and Cheese

Ingredients: 1 [16ounce] package macaroni, 1 can condensed Cheddar cheese soup, 1 cup milk, 1 pound shredded Colby cheese

Directions: Preheat oven to 350°. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place macaroni in a 2 quart casserole dish. Stir in cheese soup and mil until well combined. Sprinkle with shredded Colby cheese. Bake 25 to 30 minutes or until cheese is brown and bubbly.

Rachael's Aunt Debbie's Macaroni and Cheese

Ingredients: 2 cups dry pasta, 1pound processed American cheese, ½ cup milk

Directions: Cook pasta according to package directions. Drain pasta, and place back into pot, add cubed cheese, and milk. Heat on low until all cheese melted.

Maya's Mom's Macaroni and Cheese

Ingredients: 23oz. sour cream, 1lb macaroni(1 box), 1 lg white onion (diced), 2 small cubes of white extra sharp Vermont cheese, 1 lg cube of mild cheddar cheese, and salt for taste

Directions: Boil macaroni – drain, cool. Chop onions in the food processor. Grate cheese. Mix ingredients all together. Put in large greased oven-proof dish. Bake uncovered 1hr. Put foil on for last 15 minutes. Sprinkle cheese on top.

Special Notes: Mom always makes it for special holidays or birthdays.

Samantha's Mom's Classic Macaroni and Cheese

Ingredients: 1-16 ounce package macaroni, 1 pound sharp cheddar cheese, sliced, 1 T butter, salt and pepper to taste, 1-12 fluid ounce can evaporated milk

Directions: Preheat oven to 375 degrees. Bring a large pot of lightly salted water to add pasta and cook for 8 to 10 minutes or until al dente. Drain. Grease a 2 quart casserole dish. Place a quarter of the macaroni in the bottom followed by an even layer of one-quarter of cheese slices. Dot with butter and season with salt and pepper. Repeat three times. Pour evaporated milk evenly over the top of all. Bake, uncovered, for one hour, or until top is golden brown.

Special Notes: We eat it when we feel really happy.

Tyler's Mom's Macaroni Salad

Ingredients: 3 ½ cups macaroni, 5 hard boiled eggs, 1 can tuna fish, 1 small onion, chopped, 1 can peas, 2 t mustard, ¼ cup Miracle Whip, ¼ cup milk

Directions: Cook macaroni and drain in large bowl. Add eggs, tuna fish, onion, and peas. Mix well. Set aside and get another bowl. Add Miracle Whip, mustard, and milk. Mix. Add to macaroni. Mix well. Put in refrigerator and wait an hour. Have fun.



Main Dishes



Megan's Dad's Chili

Ingredients: 1 20 oz. can of chopped/diced tomatoes (liquid and all), 1 15 oz. can of black beans, 1 15 oz. can of white or pinto beans, 3 cups of water, 2 Sazon seasoning packets, 2 chipotle bouillon cubes, 2 t ground cumin (or to taste), ground cracked pepper to taste, (if you're feeling adventurous try adding 2 pinches of ground cinnamon) *optional: brown 1lb. of ground beef or turkey with onions and peppers if you want that in your chili.

Directions: Turn the crock pot on high and give everything a stir. Let the contents of the pot cook for at least 3 hrs.

Special Notes: If you want to, you can add some of the following optional ingredients: cooked rice, yellow corn, hominy or whatever else you might want in your chili!

Andrew's Flatlander Chili

Ingredients: 2 pounds lean ground beef, 1-46 fluid ounces can tomato juice, 1-29 ounces can tomato sauce, 1/2 cup chopped onion, 1/2 cup chopped celery, 1/4 cup chopped green bell pepper, 1/4 cup chili powder, 2 t ground cumin, 1 1/2 t garlic powder, 1 t salt, 1/2 t ground black pepper, 1/2 t dried oregano, 1/2 t white sugar, 1/8 t ground cayenne pepper, 2 cups canned red beans, drained and rinsed

Directions: Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain crumble, and set aside. Add all ingredients to a large kettle. Bring to boil. Reduce heat and simmer for 1 to 1 1/2 hours, stirring occasionally.

Jason's Mom's Taco Salad

Ingredients: 2 (19 ounce) cans kidney beans, drained and rinsed, 1 (12 ounce) package frozen burger crumbles, 1 (1.25 ounce) package taco seasoning mix

Directions: In a medium-size mixing bowl combine beans, burger, taco seasoning, onions, salsa, and refrigerate. When ready to serve, layer in individual bowls: chips, cheese, lettuce, bean mixture, and top with diced tomatoes