

Peach Cobbler Crumb Cake

350 degrees

1 16 ounce can peaches in light syrup
1 box yellow cake mix
1 stick butter

Pour peaches and syrup in 9x13 (large) cake pan.
Sprinkle cake mix over peaches.
Top with butter slices.
Bake at 350 degrees until golden brown.
Bake about 30 minutes

Serves 6

Tuna Soup

Stove top

1 10 ounce can cream of mushroom soup
1 10 ounce can cream of broccoli soup
2 1/2 cups milk
1 cup evaporated milk
6 ounce canned tuna, drained
1/3 cup apple juice

In a large pot, put in all ingredients except tuna and apple juice.
Heat to boiling, stirring often.
Add tuna and apple juice, and heat.

Serves 4

Green Bean Casserole

350 degrees

1 can green beans
1 can cream of mushroom soup
1 large spoonful pepper
French fried onions or smashed potato chips

Mix green beans, mushroom soup, and pepper together in casserole dish.
Top with French's onions, or smashed potato chips.
Bake at 350 degrees for 30 minutes.

Serves 6

Salmon Patties

Stove Top

1 can pink/red salmon – with no bones
2 eggs
1 package of saltine crackers – crushed
1 Tablespoon of butter or margarine

Separate salmon meat from bones, skin, etc, and put salmon meat in medium sized bowl (throw away bones, skin, etc).
Mix salmon with 2 eggs and crushed saltines until mixed well. Form into patties.
Heat stove to medium-low heat.
Melt 1 Tablespoon of butter or margarine in medium skillet.
When butter is melted, fry patties until browned, adding butter or margarine as needed in skillet.

Serves 4-5

Turkey/Chicken Rice Soup

Stove Top

5 – 14 oz cans chicken broth	1 bay leaf (optional)
1 medium onion, chopped (optional)	½ teaspoon thyme leaves
1 cup sliced celery	2 cups cooked rice
1 cup sliced carrots	2 Tablespoons lime juice
½ teaspoon black pepper	1 1/2 cups cooked turkey or chicken cut into cubes
¼ cup parsley	

Combine broth, onions, celery, carrots, parsley, pepper, thyme, and bay leaf in large pot.

Turn stove on to medium to medium-high heat, bring to a boil.

Stir once or twice, and then reduce heat to low.

Add chicken/turkey and simmer uncovered 5-10 minutes or until chicken/turkey is cooked.

Remove and throw away bay leaf.

Stir in cooked rice and lime juice just before serving.

Serves 8

Tuna Twist Pasta Salad

(cold salad)

8 ounces (3 cups dry) rotini or a pasta of your choice	¾ cup ranch dressing
1 cup frozen sweet peas	
¼ cup chopped celery	
1 6 ounce can tuna, juice drained, and flaked with a fork	

Cook pasta as directed on package.

Add the peas during the last 4 minutes of cooking time.

Drain well, and rinse with cold water.

In large bowl, combine cooked pasta and peas, celery, tuna, and salad dressing, toss gently to mix.

Serves 4

Beef and Macaroni Combo

Stove Top

$\frac{3}{4}$ cup ground beef
 $\frac{3}{4}$ cup onion, chopped
 $\frac{1}{2}$ cup celery, chopped
1 can (16 ounce), tomatoes
1 $\frac{1}{2}$ cups macaroni, cooked

2 cups cheese, shredded
Pepper to taste

In a saucepan, cook beef until browned.
Add onion and celery. Cook 5 minutes
Add tomatoes and bring to a boil
Stir in macaroni. Cover and cook over low heat, stirring occasionally for 10 minutes or until macaroni is tender.
Add cheese and stir until melted.
Add pepper to taste.

Serves 8

Chili

Stove Top

$\frac{1}{2}$ pound ground beef/venison
1 – can (15 $\frac{1}{2}$ ounce) Kidney beans, drain and keep liquid
 $\frac{1}{3}$ cup bean liquid
1 cup canned tomato puree or tomato sauce
1 tablespoon chopped onion
2-3 teaspoons chili powder

Cook meat in frying pan until lightly browned.
Drain fat.
Stir in remaining ingredients.
Bring to a boil.
Reduce heat, cover and simmer for 10 minutes

Serves 4

Porcupine Meatballs

Stove Top

½ cup uncooked rice
½ pound ground venison
½ teaspoon pepper
1 small finely chopped onion
1 tablespoon cooking oil
4 cups canned tomatoes

Mix rice with ground meat, pepper, and onion. Shape into balls the size of walnuts
Pour cooking oil into a large pan with a lid. Add meatballs and brown on all sides.
Mash tomatoes with fork and add to the meatballs.
Cover the pan and cook slowly about 30 minutes or until the rice is tender and the meatballs are doubled.
Meatballs will look like porcupines with bristles sticking out.

Serves 6

Speedy Hamburger & Potato Skillet

Stove Top

2 cans potatoes	1 can condensed cream of celery soup
1 pound lean ground beef or venison	1 cup shredded yellow cheese
2 cups green beans	1 tablespoons oil
¼ cup milk	

Cut potatoes into bite size pieces.
Add oil to frying pan.
Cook until light brown and set aside.
Cook beef or venison over medium heat until brown, stir every few minutes. Drain grease.
Add green beans, milk and soup. Mix well.
Cook 6-8 minutes until the beans are tender.
Stir every few minutes.
Add cheese and stir until melted.
Top with cooked potatoes.

Serves 4

Goulash

Stove Top

1 to 1 ½ pounds hamburger
1 15 ounce can of tomatoes
1 teaspoon salt
½ teaspoon pepper
1 onion – chopped (optional)
1 ½ cups cooked macaroni, drained

Brown hamburger until no longer pink.
Drain off the grease.
Add tomatoes, salt, pepper, and onion in large skillet and simmer on low to medium low heat.
Cook macaroni as directed on package and drain water.
Add to goulash mixture and simmer 5-10 minutes more.

Serves 6

Cereal Mix

Stove Top

1 cup vegetable oil	**The cereal can be anything you choose
½ cup butter or shortening	1 box Rice Chex
1 Tablespoon Worcestershire sauce	1 box Cheerios (any kind)
1 teaspoon garlic salt	1 box Kix (or similar)
1 teaspoon celery salt	1 small bag thin pretzels
1 dash of Tabasco sauce (optional)	1 cup nuts

Heat on low to warm oil, shortening (or butter), Worcestershire sauce, garlic salt, celery salt, and Tabasco sauce.
Combine Rice Chex, Cheerios, Kix, pretzels, and nuts in a large bowl.
Pour warmed mixture over all and stir well.
Place on cookie sheets and bake at 200 degrees for 1 ½ hours, stirring often.
Any cereal can be used to replace any of the cereals listed above.

Serves Many