
TAPIOCA PUDDING

Chris Todd

4 (3-oz.) pkgs. tapioca pudding mix	4 (17-oz.) cans fruit cocktail, drained
4 c. milk	4 (15-oz.) cans mandarin oranges in light syrup, drained
16 oz. whipped topping	1 (20-oz.) can crushed pineapple
2 (22-oz.) cans lemon pie filling	
1 (10½-oz.) pkg. miniature marshmallows	

In a large saucepan, cook pudding and milk according to package directions; cool. In a large bowl, fold whipped topping into pie filling. Add the remaining ingredients; stir gently. Fold in pudding. Refrigerate overnight.

Recipe Favorites

SCALLOPED CARROTS

Chris Todd

1½ c. butter or margarine
1½ c. flour, all-purpose
3 qt. milk
½ c. lemon juice
4 tsp. celery salt
2 tsp. salt

2 tsp. pepper
6 lbs. carrots, diced and cooked
2½ lbs. cheddar cheese, shredded
6 c. crackers, butter-flavored, crushed

In a saucepan over medium heat, cook and stir butter and flour until smooth and bubbly, about 2 minutes. Gradually add milk and lemon juice; cook and stir until thickened. Add celery salt, salt, pepper and mix well. Remove from the heat. In four greased 2½-quart baking dishes, layer half of the carrots, sauce, cheese and crackers. Repeat layers. Bake, uncovered, at 350° for 45-50 minutes or until top is golden brown. Serve immediately.

SPICY HASH BROWNS

Chris Todd

25 lbs. potatoes, peeled
2½ lbs. cooked ham, diced
2½ lbs. onions, chopped
2½ lbs. green pepper, chopped
½ lb. jalapeno, fresh, chopped
1 c. butter, divided
8 oz. pimento, drained and chopped

10 tsp. salt
5 tsp. pepper
2½ tsp. cayenne pepper
2½ tsp. paprika
2 lbs. cheddar cheese (8 c. shredded)

Cook potatoes in water until just tender; drain. Chill several hours or overnight; grate into a large bowl. Saute ham, onions and peppers in ¼ cup butter until tender. Cool 10 minutes; add to potatoes. Add pimentos and seasonings; mix well. On a griddle, cook potatoes in remaining butter until browned; turn over and cook the second side until browned. Place half of the potatoes on a platter; top with cheese and remaining potatoes.

ZUCCHINI SUPREME

Rich Reaves

4 c. sliced, unpared zucchini
1 med. purple onion, thinly sliced and separated into rings
1½ to 2 c. thinly sliced carrots
3 med. tomatoes, sliced
½ c. chopped green pepper
1 (8-oz.) pkg. sliced processed American cheese
3 c. (½-inch) caraway rye bread cubes
¼ c. butter or margarine, melted

Alternate layers of zucchini, carrots, onion, tomato and green pepper in 13 x 9 x 2-inch baking dish; season. Cut cheese slices in half diagonally; place atop casserole. Sprinkle with bread cubes; drizzle with butter. Cover and bake at 350° for 45 minutes; uncover and bake 15 minutes longer or until tender. **Note:** You may substitute yellow squash for some or all of zucchini. Also, we prefer Old English cheddar cheese.

APPLE-CRANBERRY CASSEROLE

Amy Neill

2-3 cooking apples, unpeeled and cut into bite-size pieces
1 can whole berry cranberry sauce
Topping:
½ c. margarine, melted
1 c. uncooked oatmeal
⅓ c. flour
½ c. brown sugar
½ c. chopped nuts (opt.)

In a 2-quart baking dish, stir together apples and cranberry sauce. Mix together topping ingredients and spread over top of fruit. Bake at 350° for 45 minutes.