
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.