
COPPER PENNIES

Mary Linn Crowell

2 lbs. carrots, sliced	1/2 tsp. pepper
1 lg. green pepper, chopped	1 tsp. mustard
1 lg. onion, chopped	1/4 c. sugar
1 (10 ³ / ₄ -oz.) can tomato soup	1 tsp. salt
1 T. Worcestershire sauce	1 tsp. celery seed
1/4 c. vinegar	1 tsp. basil leaves
1/4 c. cooking oil	

Slice carrots and cook until done. Drain and cool. Combine remaining ingredients. Pour over carrots and marinate 24 hours. Delicious served hot or cold. Will keep up to 2 weeks in the refrigerator.

CORN CASSEROLE

Julie Bower

1 can whole kernel corn, drained	1/2 c. shredded Swiss cheese
1 can cream-style corn	1 box Jiffy corn muffin mix
1/2 c. melted margarine	Dash salt and pepper
1 c. sour cream	Additional 1/2 c. shredded Swiss cheese
2 eggs, slightly beaten	

Mix all ingredients together, except last 1/2 cup Swiss cheese. Pour into greased casserole dish. Top with 1/2 cup shredded Swiss cheese. Bake at 350° for 35 minutes.

CORN CASSEROLE

Scottie Smith

3 (15-oz.) cans whole kernel corn	4 T. flour
2 (8 oz.) cream cheese	Salt and pepper
1 c. milk	2 jalapeno peppers, seeded
	1 stick butter

Melt cream cheese and butter. Add milk and flour until smooth. Add salt and pepper, corn and chopped peppers. Bake at 350° for 40 minutes. *May use less peppers if desired; I use fat-free cream cheese and butter.