

## Recipe of the Week Taco Soup

1 lb. hamburger, browned	1 pkg. ranch dressing mix
1 can red beans	1 can pinto beans
1 can tomatoes, diced	1 can corn
1 pkg. taco seasoning mix	1 can nacho cheese soup
	Tomato juice (add as needed for desired consistency)

Mix all ingredients in dutch cooker. Bring to a boil and simmer for one hour. Serve in a bowl on top of corn chips. Top with shredded cheese if desired.

## Recipe of the Week White Chili

4 chicken breasts, cooked and shredded	1 medium onion, chopped
2 30 oz cans great northern beans	1 4 oz can jalapeno peppers, chopped
2 cans chicken broth	3/4 tsp. oregano
1 Tbsp. butter	1/8 tsp. pepper
1 tsp. garlic, minced	1/8 tsp. red pepper

Saute garlic, onion and peppers in butter until tender. Add the remaining ingredients and simmer for one hour.

## Recipe of the Week Layered Tortellini Salad

1 pkg. 19 oz. frozen cheese tortellini
2 pkgs. 6 oz. fresh baby spinach
6 C. shredded red cabbage
1 pint cherry tomatoes, quartered
3 Tbsp. thinly sliced green onions
1 lb. bacon, cooked and crumbled
1 bottle 16 oz. ranch dressing

Cook tortellini according to directions and rinse in cold water. In large salad bowl layer spinach, cabbage, tomatoes, onions, and tortellini. Top with bacon. Drizzle with salad dressing. Do not toss. Refrigerate until serving. Serves 18.

## Recipe of the Week Fresh Tomato Soup

4 C chopped fresh tomatoes	2 Tbsp. butter
1 slice onion	2 Tbsp. flour
4 whole cloves	1 tsp. salt
2 C chicken broth	2 tsp. sugar

In a stockpot, over medium heat, combine tomatoes, onion, cloves and chicken broth. Boil for about 20 minutes. Remove from heat and strain soup into a large pan. Discard stuff in strainer. In the stockpot, melt the butter over medium heat. Stir in flour and cook until medium brown. Gradually whisk in the soup mixture. Season with salt and sugar.

## Recipe of the Week Cheesy Potato Soup

8 large potatoes
1 chicken bullion cube for every cup of water
1/2 stick butter
1 lb. Velveeta
1 large can of evaporated milk

Peel and cube potatoes and place in a large pot. Add enough water to cover potatoes. Add bullion cubes. Boil until potatoes are done. Add butter and cheese. Stir until melted. Add evaporated milk. Salt and pepper to taste.

## Recipe of the Week Cranberry Salad

1 and 1/4 C boiling water	1 8 oz. cream cheese
1 large box raspberry Jell-O	1 8 oz. sour cream
1 large can crushed pineapple	1/4 C sugar
1 large can cranberry sauce	

Dissolve Jell-O in water. Stir in pineapple (with juice) and cranberry sauce. Pour in casserole dish and refrigerate until set. Beat cream cheese, sour cream and sugar until smooth. Spread over salad. Refrigerate until served.

## Recipe of the Week Baked Potato Salad

8 med. diced potatoes	1/2 C mayonnaise
1/2 lb. shredded cheddar cheese	salt and pepper to taste
1 med. chopped onion	strips of bacon

Boil diced potatoes until barely done. Drain and gently stir in mayonnaise, cheese, onion and salt and pepper. Spoon into baking dish. Top with bacon strips. Bake one hour at 350 degrees.

## Recipe of the Week Beer Beef Stew

1/4 C flour	1 15 oz. can tomato sauce
1 1/2 tsp. salt	1 6 oz. can tomato paste
2 1/2 tsp. pepper	1 C peeled cubed potatoes
1 lb. cubed beef stew meat	1 10 oz. package frozen mixed vegetables
3 Tbsp. vegetable oil	1 C chopped cabbage
1 qt. beef broth	
1 can beer	

Mix flour, salt, pepper and stew meat in zip-lock baggie and toss to coat meat. Heat oil in large pot over medium heat and brown beef. Add rest of ingredients to pot. Bring to a boil. Reduce heat and simmer for one hour.

## Recipe of the Week Easy "Summer" Chili

1 lb. ground beef  
1 onion, chopped  
1 bell pepper, chopped  
15 oz. can diced tomatoes  
29 oz. can hot chili beans  
1 Tbsp. caraway seed  
1 pkg. chili seasoning mix  
1 Tbsp. salt

Brown beef, onion and bell pepper in a deep skillet until onion and pepper are tender. Drain. Add remaining ingredients; stir well. Simmer over low heat for 25 min. Serve over spaghetti. Thank you to Nancy Hawkins for this recipe!

## Recipe of the Week Chicken & Corn Chili

4 skinless, boneless chicken breasts  
1 16 oz. jar salsa  
2 tsp. garlic powder  
1 tsp. ground cumin  
1 tsp. chili powder  
salt and pepper to taste  
1 11 oz. can corn  
1 15 oz. can pinto beans

Place chicken and salsa in crock pot. Season with garlic, cumin, chili powder, salt and pepper. Cook 6-8 hours on low. Remove chicken and shred with a fork. Return the meat to the crock pot and stir in corn and pinto beans. Simmer until ready to eat. Serve with sour cream and tortillia chips.

## Recipe of the Week Cream of (Fresh) Tomato Soup

2 large tomatoes, chopped  
1/2 C chopped onion  
1/2 tsp. sugar  
salt and pepper to taste  
2 Tbsp. butter  
2 Tbsp. flour  
2 C milk

Simmer tomatoes, onions, sugar, salt and pepper. Once onions are soft, strain. Set aside liquid. In a saucepan, melt butter. Stir in flour. Whisk in milk and cook until thickened. Slowly add tomato liquid and heat.

## Recipe of the Week Meatball Soup

2 quarts water  
20-30 small meatballs  
2 8oz. cans tomato sauce  
2 cubes beef bouillon  
2 tsp. Italian Seasoning  
salt and pepper to taste  
1 clove garlic, minced  
1 C elbow macaroni

Bring water to a boil in a large saucepan. Add meatballs, tomato sauce, bouillon, Italian Seasonings, salt, pepper and garlic. Simmer 30 minutes. Add macaroni and cook until pasta is done. Top with parmesan cheese before serving.

## Recipe of the Week Apple-Celery Salad

1 C diced celery  
1 C diced apples  
1/2 C chopped walnuts  
1 tsp. lemon juice  
1/4 tsp. salt  
3/4 C mayonnaise

Fold ingredients together in a serving bowl. Cover and refrigerate until served. Serves 4. Thank you to Nancy Hawkins for this recipe!

## Recipe of the Week Chicken Soup

1 boneless chicken breast; cooked and diced  
2 C water  
2 carrots, chopped  
1 zucchini, diced  
1 clove garlic, minced  
1/2 tsp. chicken broth base

Put cooked chicken and water in large pot and bring to a boil. Add carrots, zucchini and garlic and simmer for 5-10 minutes. Add the chicken broth and simmer for additional 5 minutes. Serves 2.

## Recipe of the Week Six Cup Salad

1 cup shredded coconut  
1 cup pineapple tidbits, drained  
1 cup mandarin orange slices, drained  
1 cup mini marshmallows  
1 cup chopped walnuts  
1 cup Cool Whip

Combine all ingredients. Chill for at least one hour before serving.

## Recipe of the Week Quick Clam Chowder

1 can New England Clam Chowder  
1 can cream of potato soup  
1 can cream of celery soup  
1 6.5oz can minced clams  
1/2 C chopped onion  
1/2 C chopped celery  
1 Tbsp. butter  
4 C half-and-half cream

In a large pan cook onion and celery in butter. Add clam chowder, cream of potato soup, cream of celery soup, clams and half-and-half and heat through.

## **Recipe of the Week Cucumber Salad**

1/4 C white vinegar

1 Tbsp. honey

1/2 medium green pepper, diced

4 medium cucumbers, peeled and thinly sliced

Combine vinegar and honey and pour over cucumbers and green peppers. Chill for several hours before serving.