

Spread over top of meat. Cover top with crescent roll dough. Bake, uncovered, 20-30 minutes at 350° until brown.

Tracy Klink

HEARTY MEAT LOAF

1 lb. ground chuck	1 c. spaghetti sauce
1 lb. Italian sausage	1 clove garlic, chopped
1 egg	½ c. chopped green pepper
½ c. bread crumbs	½ c. chopped onion
4 oz. chopped mushrooms	½ tsp. salt and pepper

Preheat oven to 350°. Thoroughly mix all ingredients together. Shape and put into a loaf pan. Cover with foil and bake for 1 hour. Remove foil. Bake for 20 minutes. Remove from pan and drain well. Serves 6-8.

Tracy Klink

BEEF STROGANOFF

1 lb. sirloin steak, cut into sm. pieces	1 can beef bouillon
1 sm. onion, sliced	Salt & pepper to taste
Butter	1 c. sour cream
1 can sliced mushrooms	4 T. cooking sherry

Brown beef and onion in small amount of butter. Add mushrooms and bouillon. Simmer until tender. Season with salt and pepper. Add sour cream and sherry. Heat thoroughly. Serve over hot fluffy rice.

Betty Wagner

BROILED SIRLOIN STEAK WITH GARLIC SAUCE

3 T. butter	½ c. A.1. sauce
1 tsp. garlic powder	2½ lbs. choice sirloin steak
3 T. Worcestershire sauce	

Melt butter in saucepan over low heat. Add garlic powder, Worcestershire sauce and A.1. sauce. Stir until well mixed. Bring to boiling point. Remove from heat. Place steak on grill. Brush top of steak with sauce. Grill ½ desired time for doneness. Turn and brush again with sauce. Cook until doneness that is desired. Serve.

Betty Wagner

PEPSI POT ROAST

1 roast, beef or pork	1 can cream of mushroom soup
1 pkg. dry onion soup mix	1 c. Pepsi Cola

Arrange pot roast in ovenproof baking dish. Mix soups together and spread over roast. Pour Pepsi over all. Bake, covered, at 250° for 3-4 hours or until done.

Carolyn Enix