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## VEGETABLES & SIDE DISHES

### BLACK-EYED PEAS

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| 1 medium onion, chopped   | 1 clove garlic, minced                         |
| 1 lb. Jimmy Dean hot sausage                                      | 3 cans ranch-style black-eyed peas,<br>drained |
| 1 can ranch-style black-eyed peas with<br>jalapeños (not drained) | 1 can Ro-Tel tomatoes                          |
| 2 cans Hunt's Italian-style tomatoes                              |  |

Sauté onion and garlic. Brown sausage and drain. Mix all ingredients together and simmer for about 1 hour.

*Sherry Steward  
Borrowed from Louise Benton  
In Memory of Willie Mae Prine*

### BROCCOLI AND RICE CASSEROLE

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|-------------------------------|----------------------------------|
| ½ c. celery, chopped          | 1 - 16 oz Cheese Whiz, warmed    |
| 1 onion, chopped              | 2 c. minute rice                 |
| 2 cans cream of mushroom soup | 2 boxes frozen broccoli, chopped |

Preheat oven to 350°. Sauté celery and onions, add soup and ½ can water. Simmer for 5 minutes. Add this mixture to cheese, rice, and broccoli. Pour into casserole dish and cook for 30 minutes.

*Lockey Posey*

### CARROT SOUFFLÉ

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|---------------------------|---------------------------|
| 1 - 16 oz. can of carrots | 1 tsp. baking powder      |
| 1 stick butter            | 3 T. flour                |
| 1 c. sugar                | 1 tsp. vanilla            |
| 3 eggs                    | powdered sugar (optional) |

Preheat oven to 350°. Drain carrots. Melt butter and add to carrots. Put in blender. Add the remaining ingredients and blend. Pour in a greased casserole dish. Bake for 45 minutes. Sprinkle top with powdered sugar just before serving.

*Veda Bankston  
In Honor of Sue Radford*