

HODGEPODGE

*Louise Saldana
Respiratory Department*

**1½ lb. lean hamburger
meat**
**2 cans Original Ranch
Style beans**
3 cans minestrone soup
**1 can cream of chicken
soup**

2 cans Ro-Tel tomatoes
**1 can petite diced
tomatoes (optional, for
more juice)**

Brown hamburger meat and drain. Place in large stockpot or boiler. Add all other ingredients. Cook until hot.

HOT WINGS

*Sally Mahoney
Medical Records*

1 tsp. salt
1 tsp. pepper
3 Tbsp. corn starch
2 tsp. vinegar

4 Tbsp. margarine
½ c. Louisiana hot sauce
2 Tbsp. dark brown sugar

Stir together first 3 ingredients in a bowl and add 16 to 20 wing pieces. Cover bowl and shake until all pieces are well covered. Fry in deep-fryer until done. While still hot, place in mixture of last 4 ingredients and toss to coat.

JAMBALAYA

*Susie Jasmin
Medical Records (David Jasmin)*

**1 pkg. Bryan smoked
sausage, cut into 1 inch
slices**
1 medium onion, chopped
**⅓ c. green bell pepper,
chopped**

**1 (15 oz.) can tomatoes
(diced), drained**
**1 (8 oz.) pkg. convenience
jambalaya rice mix**

Clean and cut vegetables. Prepare jambalaya rice according to package directions and cook in same saucepan with tomatoes and sausage, vegetables added. Remove from heat and allow to set for 5 minutes before fluffing with fork.