
CREAMY HAM AND POTATOES

2 lg. red potatoes, cubed
1/3 c. cubed Velveeta
3/4 c. cubed fully cooked ham
1 T. dried minced onion
3/8 c. condensed cream of celery soup, undiluted

2/3 c. 2% milk
1 T. all-purpose flour
1/4 tsp. pepper

In a 1½-quart slow cooker coated with cooking spray, layer the potatoes, cheese, ham and onion. In a small bowl, combine soup and milk; whisk in flour and pepper. Pour over potatoes. Cover and cook on low for 5-6 hours or until potatoes are tender. Stir before serving. Makes 2 servings.

Mary Ann Brantley Jones

SAUSAGE AND POTATOES

1 lb. Hillshire sausage
1 bell pepper, chopped
1 onion, chopped
4-5 potatoes, peeled and sliced in rounds
6 c. water (enough to cover potatoes)

2 tsp. salt
1 tsp. pepper
1 tsp. parsley flakes
Hot sauce

Spray 4-quart Dutch oven with Pam. Brown onions, peppers and sausage. Drain off any grease. Add 6 cups water, slice potatoes, salt, pepper, parsley flakes and hot sauce to taste. Bring to a boil, cover and reduce heat to simmer for about 20 minutes.

Linda Osborn

SAUSAGE AND RICE CASSEROLE

1-lb. pan sausage
1 box Uncle Ben's long-grain and wild rice mix
1 can cream of chicken soup

1 soup can water
1 env. dry chicken noodle soup
1 c. grated cheddar cheese

Brown and drain sausage. Mix rest of ingredients together. Place in a greased casserole dish. Bake at 350° for 45 minutes.

Melanie Brantley Haley