
GREEN BEANS WRAPPED IN BACON

Sgt. Debbie Hall

*1 (16-oz.) can green beans
1 (10¾-oz.) can cream of mushroom soup*

*1 lb. bacon, sliced down middle
Tony Chachere's seasoning
Garlic powder*

Preheat oven to 350°. Put green beans in a bowl and season. Wrap uncooked bacon around 3 or 4 green beans until all are wrapped. Place green beans with bacon in oven 15 to 20 minutes, then drain grease and discard. Pour soup over green beans and bacon and bake 45 minutes.

NO BAKE BEANS

Sgt. Cassandra Tubbs

*2 lg. cans Ranch-Style beans
4 slices bacon
1 lb. hamburger meat
1 lb. smoked sausage
1 lg. onion, chopped
1 can stewed tomatoes
1 can tomato sauce
1 can Ro-Tel tomatoes, diced
½ box brown sugar
2 T. ketchup*

*1 T. mustard
2 T. BBQ sauce
2 T. Worcestershire sauce
1 tsp. seasoning salt
1 T. butter
1 tsp. Tony's Creole seasoning
1 tsp. pepper
1 tsp. salt
1 tsp. garlic powder*

Brown hamburger meat with onions. Brown cut up sausage and bacon. In a large pot, add all other ingredients. Once all meats are browned, add to beans and simmer, stirring occasionally.

KATE'S RICE AND CHEESE DISH

Chief Deputy Mike Tubbs

*1 c. uncooked rice
5 c. boiling water
1 box chicken noodle soup mix
1 lg. onion, chopped*

*1 green pepper, chopped
1 lb. hot pork sausage
1 tube jalapeño cheese*

Add rice to boiling water, cook 10 minutes. Add soup mix, cook additional 10 minutes. In skillet, brown sausage, then vegetables until tender. Add rice and soup, then place in casserole dish. Add jalapeño cheese, then cook at 350° until bubbly.