

## SOUPS, SALADS & SAUCES

### CAESAR DRESSING

1 c. oil  
bulb of garlic or garlic powder  
2 tsp. salt & pepper  
1/3 c. parmesan cheese

4 tsp. lemon juice  
1/4 c. red wine vinegar  
1/4 c. mayonnaise or sour cream  
4 dashes worcestershire

Mix well and refrigerate.

*Mark Dukes*

### SOUTH OF THE BORDER STEW

1 lb. lean ground chuck or beef  
1/2 yellow chopped onion  
1 can Ranch Style beans  
1 can yellow hominy

1 can chilies & tomatoes  
1 package taco seasoning mix  
Optional: corn tortilla chips or  
rice

In a large iron skillet or Dutch oven, brown onion and ground chuck; pour off excess oil. Add beans, hominy, tomatoes. Heat until bubbly. Add taco seasoning mix stirring thoroughly and heat over medium to low heat for approximately 15-20 minutes or until thickened. Can be simmered adding small amounts of water until ready to eat. Serve hot over corn tortilla chips or rice.

*Fran Shopper*

### EASY POTATO SAUSAGE SOUP

1/2 lb. ground pork sausage  
16 oz. frozen hash brown  
potatoes (4 cups)  
1 large onion, chopped  
1 (14 1/2 oz.) can chicken broth  
2 c. water

1 (10 3/4 oz.) can cream of celery  
soup  
1 (10 3/4 oz.) can cream of  
chicken soup  
2 c. milk  
shredded cheddar cheese

Brown sausage in a large Dutch oven over medium heat, stirring until it crumbles and is no longer pink. Drain. Return to Dutch oven. Add potatoes and next 3 ingredients to sausage; bring to a boil. Cover, reduce heat and simmer 30 minutes. Stir in soups and milk; cook stirring often until thoroughly heated. Garnish with cheese.

*Dewanna Little*