

JALAPEÑO POTATOES

5 medium potatoes	1 tablespoon flour
1 medium bell pepper, cut in slivers	1 cup milk
1 small jar pimentos	1/2 roll garlic cheese, cubed
salt and pepper to taste	1/2 roll jalapeño cheese, cubed
1/2 stick butter	1 can no-stick coating

Quarter potatoes and boil in salted water until tender. Allow to cool, then peel, slice, and layer in casserole dish sprayed with no-stick coating. Add pimento and bell pepper. salt and pepper as you go. Melt butter in pan, add flour and make a blonde roux, stir and don't boil. Gradually add milk, stirring often. Add cubed cheese and cook until melted. Pour mixture over potatoes and bake for one hour, or until done, at 350°. You can omit the garlic cheese and add a whole roll of jalapeño cheese if you wish.

MARINATED GREEN BEANS

4 cans string beans, vertically packed	1/2 medium onion, finely grated
1/2 wine vinegar	salt and pepper
1/4 teaspoon Tabasco sauce	1 tablespoon Worcestershire
1 teaspoon paprika	2 tablespoons yellow mustard
2 teaspoon horseradish	4 cloves garlic, minced
	1 cup olive oil

Open cans of green beans and drain. Place beans in glass bowl. Mix ingredients together in saucepan and heat, but do not boil. Add hot mixture to beans, refrigerate and allow marinate. Drain marinate and discard before serving.

ROTEL GREEN BEANS

2 tablespoons margarine	2 tablespoons flour
1 cup milk	1/2 pound Velveeta cheese, cubed
3 cans French style green beans, drained	1 can RoTel tomatoes, drained

Melt margarine. Stir in flour, then add milk. Cook stirring until thickened. Add cheese. Stir in drained RoTel tomatoes. Stir in drained green beans. Put into a baking dish. Bake at 375° for 30 minutes or until hot.