

# POTATOES & PEPPER STEAK

GLENDIA KEITH

4 med potatoes  
1 lb London broil or round steak  
1-2 T garlic pepper  
2 T olive oil  
1 green bell pepper, cut into thin stri  
salt & pepper to taste

Slice potatoes 1/4" thick. Microwave 6-10 minutes until tender. While potatoes cook, slice beef into thin strips, toss beef with garlic pepper. Heat oil in large skillet over high heat; add beef & toss 3 minutes. Remove beef. Add bell pepper to the skillet. Toss 3 minutes. Add potatoes. Saute for 15 minutes. add beef; toss until heated thoroughly. Season with salt.

# SAUSAGE TWIRLS

ELAINE OWEN

1 pkg pork sausage  
2 c biscuit mix  
1/2 c milk  
1/4 c butter, melted  
1/4 c red bell peppers, thinly choppe  
1/4 c green onions, chopped

Preheat oven to 400"

Combine biscuit mix, milk, & butter in a large bowl. Refrigerate dough for 30 minutes. Divide dough in half, roll out both halves on wax paper to 1/2" thickenss. Each rectangle should be at least 10 x 7". Spread 1/2 of the uncooked sausage over dough, top with peppers & onions. Roll lengthwise into a log. Repeat with other crust. Place both logs warpped in freezer, until it cuts easily. Cut ea log into 24 thin slices. Bake until golden brown.