

until liquid is absorbed but rice is still moist.

SCALLOPED GREEN BEANS

Elizabeth Gauthier

- 4 strips bacon
- 1 lg. onion
- 1 c. celery
- 1 green pepper

- Salt and pepper to taste
- ½ lb. American cheese, grated
- 1 can tomatoes
- 2 cans green beans

Fry bacon. Remove bacon and sauté chopped onion in bacon fat. Add celery, chopped; green pepper, chopped; the tomatoes, chopped; salt and pepper. Cook covered on low heat for 1 hour. Add cheese. Place beans in a casserole dish. Crumble bacon over beans and pour sauce on top. Bake, uncovered, for 1 hour at 350 degrees.

SEASONED POTATO WEDGES

Karent Trent

- ⅓ c. all purpose flour
- ⅓ c. grated Parmesan cheese
- 1 tsp. Paprika

- 3 lg. baking potatoes
- ⅓ c. milk
- ¼ c. butter, divided

In a large resealable plastic bag, combine the flour, Parmesan cheese and paprika. Cut each potato into 8 wedges; dip in milk. Place in the bag, a few at a time and shake to coat. Place in a greased 15"x10"x1" baking pan. Drizzle with 2 T. butter. Bake, uncovered, at 400 degrees for 20 minutes. Turn wedges; drizzle with remaining butter. Bake 25 minutes longer or until potatoes are tender and golden brown.

- ½ c. chop
- ¼ c. chop
- ½ c. grate

In a 9x13
crushed R
of cassero

SPAGH

- 1 (12 oz.)
- 1 c. finely
- 2 T. seasc
- 1 (4 ½ oz.) olives
- 1 T. Accer
- 1 (5 oz.) j olives

Break up, Accent, oil overnight. mayonnaise covered in

SPICY

- 2 T. tomat
- ½ T. chili
- ½ T. caye
- 2 c. semol
- 1 ½ T. mir
- seeds, r

Combine salt in blen