

BUNDLE BEANS

2 cans, whole green beans,
drained (16 ounces)
8 slices bacon, uncooked

1 large bottle Catalina salad
dressing

Pour the green beans into a collander to drain and then put the beans on a cookie sheet so you can separate them into 16 small bundles. Stay with me now, I'm not crazy. I just act that way. Cut the bacon slices in half so they're long enough to wrap around the 16 or so beans. Wrap the bean bunches with bacon and stab a toothpick in there to hold them. Put them in a baking dish, salt and pepper to season, and pour the Catalina dressing over the whole ensemble and refrigerate overnight. Next day, bake at 350° for 45 minutes. You're going to impress someone with this. Even if it's just yourself.

CONTINENTAL ZUCCHINI

1 lb. zucchini (about 4 small)
1 (12-oz.) can whole kernel corn,
drained
1 tsp. salt
¼ tsp. pepper

1 (2 oz.) jar chopped pimento,
drained
1 tsp. garlic salt
½ c. Mozzarella cheese,
shredded (or more, to taste)

In large skillet, stir together all ingredients, except cheese. Cover; cook over medium heat, stirring occasionally, for about 10 minutes or until squash is crisp-tender. Stir in cheese and heat through.

COPPER PENNIES

Dianne Cage

2 pounds carrots, sliced like
pennies
1 small onion, minced
1 medium bell pepper, minced
3 ribs celery, minced
1 large can tomato soup

1 cup sugar
¼ cup vegetable oil
¾ cup cider vinegar
1 tablespoon dry mustard
1 tablespoon Worcestershire
1 head of lettuce

Cook sliced carrots in salted water until tender— not mushy. Add onion, pepper and celery to the drained carrots and set aside. Mix and boil your soup, sugar, oil, vinegar, dry mustard and Worcestershire. Pour the hot mixture over the vegetables and refrigerate overnight or longer. Serve on lettuce. This is really a classic recipe and wonderful for those special occasions.