

SLUMGULLION

2 lbs. ground beef
3 cans pork and beans

2 tsp. Tony Chacherie's
Salt and pepper to taste

Brown ground beef. Drain. Put back in skillet, add pork and beans, Tony's, and salt & pepper. Heat through, approximately 5 minutes. Serves 6-8. This was my Grandmother's recipe.

*Kelley Robinson Lovell
Graduate of Oak Grove High School*

CYNDI'S MOIST ITALIAN MEATLOAF

2 ½ lbs. lean ground beef
2 eggs
3 tbsp. imitation sour cream
¾ c. Italian seasoned bread
crumbs

½ c. spaghetti sauce
1 ½ tsp. seasoned salt
2 tsp. garlic powder

Preheat oven to 375°. Mix all ingredients together in large bowl, until well blended. Divide meat mixture in half, place in two ungreased loaf pans. Bake for 45 minutes to 1 hour. Let rest 5 minutes in pans before removing and 5 minutes out of pans before cutting. You can also make the meat mixture into hamburgers and broil, top with cheese and VOILA! another great meal.

Chery Blakeney

RICE CALIENTE

1 lb. ground beef
1 c. chopped onions
1 tsp. each salt and garlic salt
1 c. Rotel tomatoes with green
chillies

3 c. cooked rice
½ c. sour cream
1 c. grated Monterey Jack
cheese

Saute beef, onion, and seasonings until tender. Drain. Add tomatoes, rice, and sour cream. Turn into 1 ½ quart buttered casserole dish. Sprinkle with grated cheese. Bake at 350° for 20 minutes or until thoroughly heated. Makes 5 or 6 servings.

Sybil Brumley