



CHEESE & SPAGHETTI

Marilyn Bradley Davis

1- 7 ounce package of spaghetti **1 large can of Carnation or Pet**
¾ pound Velveeta Cheese **evaporated milk**
¾ stick of butter or oleo

Bring 8 cups of water to boil. Add 1 tsp of salt to water while boiling. Add spaghetti to water and cook for about 10 minutes. Remove from burner and drain most of water from pot. Chop Velveeta Cheese, add butter and milk. Put back on burner on low and stir until cheese and butter are melted. If more milk is needed, I use regular milk. (I add a little black pepper to mine-taste and see)

Note: All the Davis descendants think this is mandatory at family gatherings. It is first thing on the kids plates and it may be the only thing on their plate. And it is the first bowl emptied. (If a bowl was empty at Mother's table, she would think she had to make more next time.) Sheila

CHEESE SQUASH

Tami Tyson Cobb
Annette Heard Shelton

2 lb. yellow summer squash **3 Tbs. melted butter**
1 medium onion, chopped **1 tsp. ground sage**
1 ½ cups grated sharp cheddar **salt & pepper to taste**
1 Tbs. sugar **paprika**
2 eggs, beaten

Cook squash in small amount of salted water until tender; drain well. Combine rest of ingredients except ½ cup of cheese. Pour into 2 quart buttered casserole, and bake at 350° for 20 minutes. Top with cheese and paprika and bake 5 more minutes, or until bubbly and cheese is melted. Sage is the surprise in this combination.

CHEESY CARROTS

Angie Thomas Glascock

2 lbs. carrots **1 stick butter**
¼ block Velveeta cheese **garlic seasoned croutons**

Slice carrots, boil until tender. Drain and place in an oven safe baking dish. Season with salt and pepper. Chop butter & cheese in small blocks, place on top of carrots, then place croutons on top and place in oven until melted.

