

MEATS & MAIN DISHES

CHEESY MEAT LOAF

1 ½ lb. ground chuck
2 (8 oz.) cans tomato sauce
½ c. finely chopped onion
2 c. Mozzarella cheese

1 small can mushroom stems and pieces
½ Tbsp. oregano
¾ c. cracker crumbs
1 egg, beaten

Mix meat, onion, egg, crackers and ⅓ of sauce. Mix well. Spread on waxed paper. Shape into flat rectangle. On this, spread cheese and mushrooms. Roll up and seal. Cut in half. Makes 2. Bake at 350° for 45 minutes; drain off fat. Pour rest of sauce on top. Bake for 15 minutes more.

*Ella Mae Wade
Pioneer Assembly of God*

ROAST WILD DUCK

½ medium onion
½ medium apple, cut in half

1 wild duck, skinned
4 strips bacon

Place onion and apple in cavity of duck. Place bacon slices over breast. Wrap tightly in foil. Place in baking pan and roast at 325° until tender, about 3 to 4 hours.

*Ophelia Hudson
Pioneer A/G*

ROTEL CHICKEN AND SPAGHETTI

1 large chicken
1 large onion
1 large bell pepper

1 large bag spaghetti
1 large bottle Ro-Tel
1 to 3 lb. Velveeta

Boil and debone chicken; keep broth. Cook spaghetti. Saute onion and bell pepper. Add to spaghetti. Add chicken to mixture, then Ro-Tel. Last, add the Velveeta. Let all the mixture simmer for 25 minutes on low heat. Good with crackers, garlic bread or rolls.

*Ann Brumley
Pioneer A/G*

BRUNCH FOR A BUNCH

½ lb. pan sausage
1 ½ c. hash browns
6 eggs

1 c. milk
¼ c. bell pepper
½ c. grated cheese