

Sharing with Wauneta: Fall differences . . .

Written by Wauneta Breeze
Thursday, 03 November 2011 15:20 -

By Nola Straub

Fall Differences. There are slight differences in the trees, temperatures, and also in the foods we start to think about. With a chill in the kitchen I start to want warmer foods and warmer smells in the house like oven and crock-pot cooking. This is the time deciduous trees change colors and lose their leaves and sap returns to the roots for a long winters nap. Think about differences and their causes.

Lasagna in the Slow Cooker

Nola's collection

1 lb. hamburger or Italian sausage

1 med. onion, chopped

3 cans tomato sauce Italian-style or regular

2 tsp. dried basil leaves

1/2 tsp. salt

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2 c. shredded mozzarella cheese (8 oz.)

1 container 15 oz. part-skim ricotta cheese

1 c. grated parmesan cheese

15 uncooked lasagna noodles

Sauté ground meat and onion in skillet over medium heat 6 to 8 minutes, stirring to keep from sticking until the meat is no longer pink; drain grease, and add tomato sauce, basil and salt.

Mix in a bowl the following:

1 c. mozzarella cheese into sauce,

1 c. ricotta cheese

1 c. parmesan cheese

Refrigerate remaining 1 c. mozzarella cheese while slow cooking lasagna in slow cooker.

Spray slow cooker crock with oil. Spoon one-fourth of the mixture into 6 quart slow cooker. Top with 5 noodles broken into pieces to fit. Top this sauce with one fourth the bowl of mixed cheese. Top with 5 noodles broken into pieces to fit. Top with one-fourth of the meat mixes of cheese. Top with remaining sausage mixture. Put the glass lid on and cook on low heat setting 4 to 6 hours or until noodles are tender.

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Open lid and sprinkle the top of lasagna with 1 c. mozzarella cheese from the refrigerator. Cover and let stand 10 min. or until cheese is melted. Cut into pieces and spoon out to serve. Serves 6-8.

The Wauneta Methodist Women hosted their salad luncheon for women from the different church denominations recently. We enjoyed a wonderful lunch. They have a cookbook for sale with most of the recipes in it. Yummy! Thank You!

I got up early one morning

And rushed right into the day,

I had so much to accomplish

That I didn't have time to pray.

Problems tumble about me

And harder came each task

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“Why doesn’t God help me?”

HE answered, “You didn’t ask!”

I wanted joy and beauty,

But the day was gray and bleak

I wondered why God didn’t show me

“He said, “You didn’t seek.”

I tried to come into God’s presence,

I used all my keys at the lock.

God gently and lovingly said,

“My child, you didn’t knock.”

I woke up early this morning,

And paused before starting the day.

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I had so much to accomplish

That I had to take time to pray.

Sue's Mexican

Chicken Casserole

Frances Rhoades

1 large chicken or . . .

4 chicken breasts

1/2 onion

1/2 c. chicken broth

1 can cream of chicken soup

1 can mushroom soup

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1 can Ro Tel tomatoes

1 tbsp. chili powder

1 pkg. corn chips

1 pkg. shredded cheese

Boil chicken and cut into small pieces. Mix all ingredients in except corn chips and cheese.

Proportion chicken mixture as to number of layers desired:

1st layer: Cooked chicken, soup, tomato and chili mix into casserole dish. Top with corn chips.

2nd layer: Cooked chicken Top with corn chips. Possibly a third layer and chips. Bake 25 min. at 350 degrees. Top the top layer with shredded cheese and allow to melt and serve.

(Frances got this recipe from Sue Massey, Weatherford, Tex.)

Our lives seem to take a rushed pace with all the things happening these days. . . .It wouldn't take long to pray and ask our Father for solutions, cures, strength and direction. Most of our concerns we can not solve by ourselves anyway! Take a short walk to enjoy the fall leaves or as you drive somewhere take the time to enjoy the changing seasons. I have enjoyed the turkeys along the highway, birds overhead, and an occasional deer.

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I always like to wave at people and it makes them wonder what you are up to?

Please take time to share some of your recipes with the good folks in Wauneta.

Send to Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.