

Sharing with Wauneta: A fun time of year . . .

Written by Wauneta Breeze
Wednesday, 09 January 2013 21:23 -

By Nola Straub

It is a fun time of year - all the festivities from school plays, Christmas break and New Year's, snowmen, and before we know it will be Valentine's Day. Time seems to pass by so fast. I will be another year older in January. Surprise me with mountains of recipes that you have been meaning to send to Share with Wauneta. The snow was also a festive addition to Christmas.

Bob's Green Been

Casserole

Robert Straub

Cook to boiling:

3 cans French style green beans

Drain out most of the liquid and add:

2-3 tsp. soy sauce

Dash black pepper

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1 can cream of mushroom soup

1 c. milk heated in a pan

Add a few of the French fried onions. And pour into a sprayed 9 x 13-inch baking dish. Bake at 350 degrees for 25 min.

Top with 1 1/3 c. French fried onions. Bake for 5 min. more with the onion rings on top to crisp. Serve in the 9 x 13-inch baking dish.

I could not find my recipe so I looked up a multiple of recipes on the internet and could not find the one I used to use so called our son and he gave me this one that he uses. I noted that several that I had looked up called for additions of Rice Chex cereal, parmesan cheese, cheddar cheese, butter, fresh chopped mushrooms, chicken broth or bouillon, garlic powder, red bell peppers chopped, chopped onions, or frozen rather than canned beans. For a more golden casserole use Golden Mushroom soup, to add crunch use sliced almonds; another told to substitute cooked broccoli florets for green beans that would make a good green casserole as well . . . or can add crumbled bacon to the top. You can also combine other cans of beans with the green beans as well. Too many decisions so I called Bob for his recipe to make sure none of them would be allergic to the ingredients. It was good and he got compliments on it as I had the groceries and he put it together and it was done in 30 mins. All sons should be taught to cook I.o.I. as that comes in handy in a pinch.

Crockpot Scalloped

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Potatoes

Nola's Collection

2 11-oz. cans condensed cheddar cheese soup

1 c. milk

10-15 lg. potatoes, pared and thin sliced

2 chopped onions

In a small bowl, combine soup and milk. In a slow-cooker pot, layer half the potatoes and half the onions. Spread with half the soup mixture, repeat layers. Place pot in base. Cover and cook on low for 6-8 hours, on high for 3 to 4 hours or on automatic for 5 hours. Yields 10 to 12 servings.

Easy 5-Can Casserole

Nola's Collection

1 can evaporated Milk

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1 can boned chicken

1 can cream of mushroom soup

1 can cream of chicken soup

1 can chow mein noodles

Now you must be able to use a can opener. This recipe is for when the cook is on strike. Mix together and bake 45 mins. or set on crock pot low for 6 hours.

Peanut Butter Praline Pie Norma's Collection

1/3 c. butter

1/4 c. packed lt. brown sugar

2 tbsp. sugar

1 tbsp. cornstarch

2 tbsp. water

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1/2 c. broken pecans

1 pkg. (3 1/2 oz.) vanilla pudding and pie filling

2 c. milk

2 c. peanut butter chips

1 c. non-dairy whipped topping

Pecans for garnish.

Prepare cocoa crumb crust below.

Melt butter in a small saucepan; remove from heat. Stir in brown sugar. Thoroughly combine 2 tbsp. sugar and cornstarch; add water to brown sugar mixture. Stir constantly over med. heat until bubbly; remove from heat and stir in pecans. Pour into cooled crust; refrigerate.

Cocoa Crumb Crust

1 1/2 c. vanilla wafer crumbs

6 tbsp. unsweetened cocoa

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1/3 c. confectioners sugar

6 tbsp. butter

Combine crumbs, cocoa, confectioner's sugar, add melted butter, mix thoroughly. Press into bottom and up sides of 9-inch pie pan. Bake at 350 degrees for 10 min.

Breakfast in a Pie Pan

Nola's collection

1/2 c. cooked meat

1/2 c. onion, chopped

1 c. Bisquick

1/4 tsp. salt

1 c. shredded Swiss cheese

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2 c. milk

4 eggs

Dash pepper

Heat oven to 400 degrees. Grease 10-inch quiche pan or pie pan. Sprinkle with ham, sausage, or bacon, cheese and onion in pan. Beat remaining ingredients until smooth. Pour into pan. Bake 35-40 min. Test with knife blade inserted, should come out clean. Cool. Serve.

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.