

Sharing with Wauneta: Camping time . . .

Written by Wauneta Breeze
Wednesday, 31 July 2013 20:12 -

By Nola Straub

It is the time of year for camping out. A few weeks ago some quilting friends went on a road trip into Colorado in a motor home. We went to the Wray Quilt show and visited two fabric shops. Jim Cramer drove the group in the motor home. It was a fun trip as he cooked for the ladies on the grill in a park.

Years ago Harry was in a cowboy accident with a horse in Wyoming and had broken his knee and was off work for a while. Mable Deaver who owned the local café told me I could take her motor home and drive him to Nebraska. I did and we came home for a week or so. We also traveled some with Norma and Gerold Bodeman in their camper.

It was fun to take a one day trip to Wray. When we got tired of walking we could go back to the motor home, relax with tea or take a bathroom break.

Thanks for the experience, Cramers!

Goulash Meat Casserole

Norma's collection

1 lb. ground beef

1/4 c. chopped onion

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2 tbsp. shortening

1 1/2 c. water

1/2 pkg. (macaroni) noodles

1 can tomato soup

1 can cream-style corn

1 c. grated cheese

Salt and brown ground beef and onion in shortening Add water and noodles. Cover and cook (simmer) until noodles are done. Add tomato soup, corn, and cheese. Heat and serve. Fast and easy!

Tater tot Casserole

Pat Cramer

1 lb. ground beef

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1 can cream of mushroom soup

1 can mushrooms or fresh

1 soup can milk

Brown ground beef. Add soup and milk. Mix until well blended. Wash, slice, and drain mushrooms, put into casserole dish. Top with tater tots. Bake at 350 degrees for 1 hour or in microwave for 15 min.

Harvest Skillet

Norma's collection

1 lb. ground beef

1/2 c. chopped onion

1/4 c. chopped yellow pepper

3/4 c. milk

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1 can cream of mushroom soup

1 (8 oz.) pkg. cream cheese

1 c. whole kernel corn

18-oz. pkg. noodles, cooked

1 1/2 tsp. salt and pepper

Brown ground beef, onion and pepper in a heavy skillet or sauce pan. Add cream cheese and stir until cheese is melted. Add remaining ingredients. Stir over medium heat until heated through.

Impossible

Cheeseburger Pie

Norma's collection

Preheat oven to 400 degrees.

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1 lb. ground beef

1/4 c. chopped onion

1/2 tsp. salt

1/4 tsp. pepper

3/4 c. Bisquick

1 1/2 c. milk

3 eggs

2 tomatoes

1 c. cheese

Grease pie plate. Cook onion and beef; put in the bottom of the pie plate. Beat Bisquick, milk and egg until smooth. Pour into pie plate. Bake 25 min. at 400 degrees. Top with tomatoes and cheese. Bake for additional 5-8 min.

Quick Lunch Casserole

Norma's collection

1 lb. hamburger

1/4 tsp. salt

1/4 tsp. pepper

2 cans alphabet vegetable soup

Cornstarch

1 tube buttermilk biscuits

Brown hamburger; add salt and pepper, drain off excess fat and add soup to the meat mixture. Thicken with a little cornstarch. Pour into a 9x9-inch baking dish. On top of meat mixture, arrange biscuits and bake 15 min. in a 350 degree oven or until biscuits are brown.

Zucchini Beef Skillet

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Nola's collection

1 lb. ground beef

1 c. chopped onion

1/2 c. green, red, or yellow pepper

1 clove garlic

1 1/2 tsp. pepper

1 tsp. chili powder

5 c. sliced zucchini

2 lg. tomatoes

1 1/2 c. whole kernel corn

2 tbsp. chopped pimiento

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1/4 c. chopped parsley

Sauté beef, onion, green pepper and garlic in skillet until browned. Peel and chop tomatoes. Add remaining ingredients. Cover and simmer 10 to 15 min. or until vegetables are tender.

Why don't you take the time to send in some of your favorite recipes to Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045?