

2004 CHELCO Recipes

Maple Sausage Waffles with Cinnamon Apples

- 2 cups pancake mix
- 1 1/3 cups milk
- 1 egg, lightly beaten
- 2 tablespoons vegetable oil
- 1 package maple flavor Jimmy Dean pork sausage, cooked, crumbled and drained
- 1 can (20 ounces) cinnamon apple pie filling, warmed

In a large mixing bowl, combine pancake mix, milk, egg, oil and sausage, stirring until well blended. For each waffle, bake ½ cup batter in a preheated waffle iron according to manufacturer's directions until golden brown, about 5 minutes. Top with pie filling. Makes 12 servings.

This recipe is one of the many brought to area residents by the Taste of Home Cooking School, sponsored by WZEP 1460 AM and CHELCO, March 11.

Spicy Grilled Potatoes & Onions

Heather L. Cooley Anderson

- 8-10 potatoes
- 1 large onion
- 2 sticks butter
- Tony's Creole Seasoning

Slice potatoes and onions and put on aluminum foil. Cut butter in slices and place on top of potatoes and onions. Sprinkle top with Tony's Creole Seasoning. Cover top of potatoes and onions with foil, seal edges and place on grill for about an hour.

This recipe can be found on page 42 of CHELCO's cookbook, Favorite Recipes, and was submitted by Heather L. Cooley Anderson.