

2007 CHELCO Recipes

Steak Roll

Steak roll cooks in oven or on grill.

- 1 flank steak or round steak
- 1 onion
- 1 bell pepper
- 2 large portabella mushrooms
- ½ cup Worcestershire sauce
- Mrs. Dash
- Cheese and/or jalapenos, if desired

Pour Worcestershire sauce over steak and let sit while you chop onion and bell pepper and slice mushrooms. Mix vegetables together. Turn steak and season with Mrs. Dash. Put vegetables on top of steak. Roll steak and use toothpicks to hold together.

To cook in oven, put in greased or oiled loaf pan. Bake at 300 degrees Fahrenheit for 30-40 minutes. To grill, wrap in foil and cook over medium heat for 15-30 minutes.

Dee Dee's Breakfast Casserole

Cook breakfast quickly with already-made casserole. Prepare the night before.

- 9 large eggs
- 12 slices bread, crusts removed, cut into cubes
- 1 ½ lbs. Jimmy Dean Sage Sausage
- 1 ½ tsps. dry mustard
- 1 ½ tsps. salt
- ½ tsp. cayenne (red) pepper (or to taste)
- 1 Tbs. Lawry's minced onion (with green onion flakes)
- ¼ tsp. black pepper
- 1 ½ cups shredded sharp cheddar cheese
- 1 container fresh mushrooms sliced and sauteed
- 3 cups milk
- paprika

Brown sausage; drain on paper towels and let cool. Beat eggs, then add milk. Add salt, mustard, peppers and minced onion. Stir in bread crumbs. Add cheese, mushrooms and sausage. Pour mixture into a lightly buttered 9x13x2-inch glass baking dish.

Refrigerate overnight. Remove from refrigerator 30 minutes before baking. Sprinkle with paprika. Bake at 350 degrees for 45 minutes, or until set. Let stand 15 minutes before serving. Serve with sweet rolls or assorted breakfast muffins and fruit. Serves 6.

Avocado and Tomato Salad

- 6 slices of bacon
- 3 T. vegetable oil
- 1 T. vinegar
- ½ tsp. salt
- 1/8 tsp. pepper
- 3 drops red pepper sauce
- 2 medium avocados cubed
- 2 medium tomatoes, cut into ½ inch pieces
- 1 small onion chopped
- salad greens

Fry bacon until crisp. Drain and crumble. Mix oil, vinegar, salt, pepper and red pepper sauce. Pour over avocados. Toss. Stir in bacon, tomatoes and onion. Cover and refrigerate about 2 hours. Just before serving, place on salad greens with a slotted spoon. Serves 4-6.

Hot Cocoa Cake

Ruthanne Buchanan, DeFuniak Springs

Blend together:

- 2 cups flour (sifting optional, although sifting makes for a lighter cake)
- 2 tsp. baking soda
- 1 tsp. salt

Add to other ingredients and mix well:

- 1 cup Swiss Miss Milk Chocolate with Marshmallows Hot Cocoa mix
- 1 cup sugar
- 2 eggs
- 6 Tbs. oil
- 1 ½ cups water
- 2 tsp. vanilla

Batter will be thin. Pour into 9"x13" pan. Bake at 350 degrees 35 to 40 minutes, or until pick comes out clean.

Star Sausages

John Cooper, Atlanta

- 1 pound sausage, cooked and crumbled
- 1 package egg roll or won ton wrappers
- 2 cups of prepared Hidden Valley Ranch Salad Dressing mix
- 1 small can sliced black olives
- 2 cups Monterrey Jack and cheddar cheese mix
- Sprinkle with white pepper and crushed red pepper

Slightly grease muffin tins. Bake won ton wrappers in muffin tins for 5 minutes at 350 degrees.

Mix remaining ingredient. Fill won ton wrappers with mix and bake another 5-10 minutes.

Squash Dressing

Mary Cosson, 2nd Place, CHELCO's 3rd Annual Recipe Contest

- 3 medium yellow squash
- 1 large onion, chopped
- 1 package Mexican cornbread mix
- 1 stick margarine, melted
- 2 eggs
- 1 cup cream chicken soup

Cut squash in small pieces and cook with onion in small amount of water until tender. Cook cornbread according to package directions. Combine soup, eggs and margarine in mixing bowl. Crumble in cornbread. Then mix with squash and onions. Mix well. Bake in casserole dish 45 minutes at 350°.

Corn Pudding

Sandra Celis

- 2 15-ounce cans cream style corn
- 1 11-ounce can whole kernel corn, drained
- 4 beaten eggs
- 1 cup crushed saltine crackers (about 20) or ½ cup fine dry breadcrumbs
- 3 Tbs. sugar
- 1 Tbs. minced onion
- 1 ½ tsp. McCormick Season-All Seasoned Salt
- 1 ½ tsp. imitation butter flavor
- ¾ tsp. ground mustard
- ½ cup milk
- ¼ cup butter, melted

In a large bowl, combine cream style corn, whole kernel corn and eggs. In a small bowl combine crackers, sugar, minced onion, Season All, butter flavor and mustard. Add cracker mixture to corn mixture; mix well. Stir in milk and melted butter. Pour into greased 2 quart casserole. Bake in a 350 degree oven for an hour or a little more until center is set. Makes 12 servings.