

MEATBALL STEW

2 cans beef broth
2 cans condensed tomato soup, undiluted
1 large yellow onion, chopped
5 pounds potatoes, peeled and cubed
2 cans carrots, drained
1 pound ground beef
Salt and pepper
2 tsp. Frank's Red Hot sauce
White rice (minute rice)

Prepare meatballs with ground meat and half of the onion. Cook in skillet; drain and set aside. In a large soup pan, add beef broth, condensed soup, remaining onion, potatoes, carrots and hot sauce. Mix in the meatballs and simmer for 1 hour or until potatoes are soft. In a separate pan, prepare white rice according to box directions. Serve by putting cooked rice in the bottom of a bowl and spooning meatball stew on top. Season with salt and pepper.

Holly McKenzie
Franklin

NEW GENERATION BEEF CHILI

1 pound lean beef cubed steaks
2 tsp. olive oil
4 1/2 tsp. Spicy Seasoning Mix, divided
(see below)
1 medium onion, chopped
28-oz. can tomatoes, undrained
2 cups frozen whole kernel corn

Heat oil in skillet. Cut each cubed steak into 1-inch strips, then cut crosswise into 1-inch pieces. Sprinkle with 2 tsp. Spicy Seasoning Mix. Stir fry beef and onion 2-3 minutes. Season with salt. Add tomatoes, corn and remaining 2 1/2 tsp. Spicy Seasoning Mix. Bring to a boil. Simmer 30 minutes.

Spicy Seasoning Mix:

3 Tbsp. chili powder
2 tsp. ground cumin
1 1/2 tsp. garlic powder
3/4 tsp. oregano
1/2 tsp. ground red pepper

Mix all spices and store in airtight container. Shake before using.
Russ Irwin
Warren

POOR MAN'S SOUP WITH DUMPLINGS

4-5 potatoes, cut
1 stock celery, diced
1 cup onion, diced

Cook in large pan with lid. Do not over-cook. Add 1 stick margarine, salt and pepper, and parsley, if desired.

Dumplings:

4 eggs, beaten
1 tsp. baking powder
Flour

Mix eggs and baking powder. Add enough flour until the dough is sticky. Drop by tablespoon into soup and cover. Cook approximately 6-10 minutes.

Kathleen Duncan
Clintonville

POTATO SOUP

1 pound bacon
5 pounds diced yellow or gold potatoes, unpeeled
1 medium or 1 large diced onion
3 diced celery stalks
3 diced carrots
1/4 cup butter
6 chicken bouillon cubes
1 pint heavy whipping cream
1 small bag Idaho brand Loaded Baked Potato instant mashed potatoes

Cook bacon until crispy. Crumble and set aside. In a large stockpot, combine potatoes, onion, celery, carrots, butter and bouillon cubes. Add just enough water to cover ingredients and nothing else. Cook until vegetables are tender, stirring often. Add whipping cream and salt and pepper to taste. Add small amount of instant potatoes until reaching desired thickness. Soup will thicken upon standing. If it gets too thick, add more cream or milk. Garnish with crumbled bacon.

Julie Simpson
Oil City



Editor's Note: The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.



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