

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.

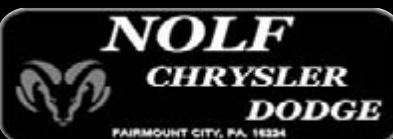
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Vegetables

Honorable Mention

VEGETABLE BAKE

- 1 pkg. frozen cauliflower
- 1 can whole corn
- 1 pkg. broccoli florets
- 1 can cream-style corn
- 1 can cream of celery soup
- 2 cups shredded swiss cheese
- 1 can sliced mushrooms
- 1½ cups rye bread crumbs
- 2 Tbsp. butter
- Salt and pepper to taste

Put first 7 ingredients in 13- by 9-inch baking dish. Melt butter and mix with bread crumbs. Sprinkle over top of vegetables that have been mixed and put in baking dish. Bake at 375 degrees 30-35 minutes. Let stand 5 minutes before serving.

Barbara McGinnis
Reno

BAKED BEANS

- 2 cans pork and beans, not drained
- 1/3 cup ketchup
- ½ tsp. mustard
- 2 Tbsp. molasses
- 1/3 cup brown sugar
- 1/3 tsp. garlic powder
- 1/3 tsp. onion powder
- Salt and pepper to taste
- 5 hot dogs, cut up into chunks

Mix ingredients well and add 5 slices raw bacon to top of beans. Bake at 350 degrees for 45 minutes in a glass baking dish. Serves 6.

Shyla Johnson
Allegheny-Clarion Valley High School

BAKED CARROT CASSEROLE

- 6 large carrots
- 1 cup milk
- 2/3 cup sugar (or less)
- 2 heaping Tbsp. flour
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 3 eggs
- ½ stick melted butter (or less)

Cut and cook carrots until done. Drain and cool carrots some, then put carrots in food processor. Blend until all smooth. Add flour, cinnamon, some of the milk, sugar, 1 egg at a time, melted butter and then the rest of the milk. Blend well. Pour into a well-greased 1½- or 2-quart casserole.

Sprinkle cinnamon over carrot mixture. Bake at 350 degrees 45-60 minutes or until knife comes out clear. Cool or serve warm.

Georgia K. Price
Clarion

BAKED GREEN TOMATOES

- 4 medium green tomatoes, sliced
- 1 cup sharp cheddar cheese
- ½ tsp. salt
- ¼ tsp. pepper
- 1 tsp. sugar
- 5 slices French bread

Mix salt, pepper and sugar. Chop bread to coarse crumbs. In a 1 ½-quart casserole, arrange 1/3 of the sliced tomatoes on bottom. Sprinkle 1/3 of salt and pepper mixture, then add 1.3 of the shredded cheese. Repeat first layer. Repeat second layer except do not put cheese on top. Cover and bake for 1 hour at 400 degrees.

Remove. Add the remaining cheese and 1 Tbsp. butter on top. Bake 5 minutes more.
Geri Smith
Brookville

BAKED ONIONS

Cook 3 pounds onions until tender. Drain, then put in casserole and cover with thick slices of Velveeta cheese. Bake at 350 degrees for about 1 hour or until cheese melts.

Patricia Wolfe
Parker

CALICO BEANS

- ½ pound hamburger, cooked
- ½ pound bacon, cooked and diced
- 1 cup onion, diced
- ½ tsp. salt
- ½ tsp dry mustard
- ¾ cup brown sugar
- ½ cup white sugar
- 2 Tbsp. vinegar
- 1 can lima beans
- 1 can baked beans
- 1 can kidney beans

Bake 1 hour in casserole dish at 350 degrees.

Kathleen Duncan
Clintonville