

### CARROT SOUFFLE

1¾ pounds baby or large carrots  
 1 cup white sugar  
 1½ tsp. baking powder  
 1½ tsp. vanilla  
 2 Tbsp. all-purpose flour  
 3 eggs, beaten  
 ½ cup butter, softened  
 Sprinkle of cinnamon  
 Sprinkle of nutmeg  
 2 tsp. powdered sugar

Steam or boil carrots until extra soft. Drain well. While carrots are still warm, beat with electric mixer until smooth. Add sugar, baking powder and vanilla and beat until smooth. Mix in flour, eggs and butter. Transfer to a 2-quart baking dish and sprinkle top lightly with cinnamon and nutmeg. Preheat oven to 350 degrees. Bake 1 hour or until the top is golden brown. Sprinkle with powdered sugar just before serving.

Sally Schrecengost  
 Distant

### CHEESE & POTATOES

2 pounds frozen hashbrown potatoes, thawed  
 ¾ cup butter, melted  
 1 tsp. salt  
 10 oz. grated cheddar cheese  
 ½ tsp. pepper  
 ½ cup chopped onions  
 8 oz. sour cream  
 1 can cream of chicken soup  
 2 cups crushed potato chips

Mix potatoes with ½ cup melted butter. Mix with the rest of the ingredients. Cover and bake at 350 degrees for 45 minutes. Uncover and brown for 15 minutes.

Tanner Guth  
 North Clarion High School

### CHEESY POTATOES

4 large unpeeled potatoes  
 ¼ cup butter or margarine  
 1 Tbsp. grated onion  
 1 tsp. salt  
 ½ tsp. dried thyme  
 1/8 tsp. pepper  
 1 cup shredded cheddar cheese  
 1 Tbsp. chopped fresh parsley



Thinly slice the potatoes and place in a greased shallow 2-quart baking dish. In a small saucepan, heat butter, onion, salt, thyme and pepper until butter is melted. Drizzle over potatoes. Cover and bake at 425 degrees for 45 minutes or until tender. Sprinkle with cheese and parsley. Bake, uncovered, 15 minutes longer or until cheese melts. Makes 6-8 servings.



Kareena Eisenman  
 North Clarion High School


### CHOW CHOW

12 green tomatoes  
 3 red peppers  
 3 green peppers  
 18 cucumbers  
 1 head cabbage  
 1 stalk celery, cut coarsely  
 1 cup salt  
 1 head cauliflower  
 Carrots  
 1 pound dried beans  
 4 cups vinegar  
 4 cups sugar  
 4 cups water  
 2 oz. dry mustard  
 1 tsp. turmeric

Cut tomatoes, peppers, cucumbers, cabbage and celery. Layer them and sprinkle with 1 cup salt. Let stand 1 hour; drain. Cook cauliflower, enough carrots to give color and beans until the beans are soft. Mix vinegar, sugar and water and cover vegetables with mixture. Before serving, add dry mustard and turmeric.

Shirley Giles  
 Lucinda



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