

KIM'S POTATO SURPRISE

Kielbasa
Potatoes
Veggies – your choice
Eggs
Water or milk
Salt
Pepper

Parboil kielbasa to help remove some of the fat. Remove kielbasa and drain. Let cool enough to cut lengthwise, then into bite-size pieces. In a skillet, cut up potatoes into bite-size cubes and fry in olive oil or butter along with the vegetables and kielbasa. While this is frying, mix eggs, milk or water, salt and pepper together (as for scrambled eggs). Just before potatoes are completely fried through, add egg mixture and stir occasionally so as not to burn and eggs are cooked. Best eaten when still hot.

Kimburleigh Burt
Franklin

MACQUE CHOUX

12 ears of fresh corn on the cob
½ pound butter
1 large onion, chopped
1 bell pepper, chopped
2 large tomatoes, chopped
½ cup water

Cut corn from cob by scraping knife across the top of the kernels; scrape across the kernels a second time to remove the "milk" from the cob, and reserve the corn. Melt butter in a heavy pot; sauté onions and bell pepper until onions are transparent. Add corn, tomatoes and water. Cover and simmer about 12 minutes. Add salt to taste and a dash of cayenne pepper and simmer another 15 minutes or until corn is tender.

Macque Choux is a traditional southwestern Louisiana dish that the French settlers learned to make from the Indians.

Claudia Jagers
Centerville

MASHED POTATO BAKE

1 pkg. frozen spinach, chopped
3 large potatoes, peeled and cubed
½ cup cream
8 Tbsp. butter or margarine
½ cup bread crumbs
4 Tbsp. grated parmesan cheese
1 tsp. dried parsley
Salt and pepper to taste

Preheat oven to 375 degrees. Grease medium casserole dish. Drain water off frozen spinach. Cook potatoes until tender with fork. Drain and mash with 4 Tbsp. butter. Put in mixing bowl. Add spinach, cream, salt and pepper. Put mixture in

casserole dish. In small bowl, combine bread crumbs, cheese and melted 4 Tbsp. butter or margarine. Sprinkle over potato mixture. Bake until top is golden brown, about 15 minutes. Sprinkle parsley over top. Serves 4.
Phyllis Agnello
Knox

MIXED VEGGIE CASSEROLE

2 cans mixed vegetables, drained
1 can cream of chicken soup
¼ cup milk

Mix well together, then top with your favorite cheese. Crush 2 packs of Townhouse crackers and pour over the top. Melt 1

stick butter and pour over crackers. Bake at 350 degrees for 30 minutes. Serves 4.
Shyla Johnson
Allegheny-Clarion Valley High School

PIG-OUT POTATO CASSEROLE

2-pound pkg. Ore Ida Potatoes O'Brien
1 stick melted butter
1 can cream of chicken soup
1 can cream of mushroom soup
1 tsp. black pepper
2 cups sour cream
2 cups shredded cheese (cheddar or American)

Topping:

1½ cups crushed corn flakes
½ cup melted butter

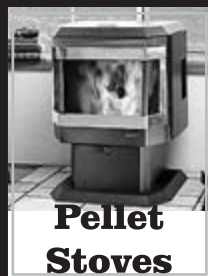
Mix all but the topping ingredients and place in a greased 9- by 13-inch casserole dish. Mix the topping ingredients and spread over the casserole. Bake at 350 degrees for 1 hour.

Stacey Neufeld
Titusville

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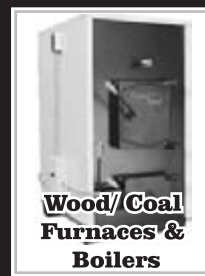
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