

POTATO CASSEROLE

Cook 6 medium potatoes in their jackets until firm. Cool in the refrigerator and peel. Grate potatoes. Then add the following: 2 cups grated cheddar cheese
½ cup chopped onion
½ cup melted butter
Salt and pepper
1 pint sour cream

Put in baking dish. Bake at 350 degrees 35-45 minutes.

Destiny Smith
Knox

RANCH POTATOES

4-6 medium baking potatoes, washed and cut into ¼-inch slices
1 cup Ranch salad dressing
Salt and pepper to taste
1/3 cup Italian bread crumbs

Toss potatoes with Ranch dressing, salt and pepper. Place in greased 9- by 13-inch baking dish. Sprinkle with bread crumbs. Cover with foil and bake at 375 degrees for 30 minutes. Uncover and continue baking 30 minutes or until potatoes are tender.

Diana Kunselman
Rimersburg

ROSEMARY BAKED POTATOES

6 small red potatoes, cut in half, if desired
Crushed rosemary
Garlic powder
Butter
Salt and pepper

Wash potatoes. Rub with butter while still wet. Sprinkle with garlic powder, then rosemary, salt and pepper to taste. Bake at 350 degrees for 1 hour or in the microwave.

Brenda Terwilliger Krizon
Parker

SAUCY BRUSSELS SPROUTS

10-oz. pkg. frozen Brussels sprouts
1 Tbsp. finely chopped onion
1 Tbsp. butter or margarine
2 tsp. brown sugar
1 tsp. all-purpose flour
¼ tsp. salt
¼ tsp. ground mustard
Dash of pepper
¼ cup milk
¼ cup sour cream

Cook the Brussels sprouts according to package directions. Meanwhile, in a saucepan, sauté onions in butter until tender. Stir in brown sugar, salt, mustard and pepper until blended. Add milk and bring to a boil. Cook and stir for 1 minute. Reduce heat to low. Drain sprouts and cut in half. Add to sauce and heat through. Stir in sour cream.

Candy E. Baker
Franklin

SCALLOPED POTATOES

2 quarts sliced potatoes
¼ cup minced onion
¼ cup green peppers, diced
1/8 tsp. pepper
10½-oz. can cream of chicken soup
1 cup milk

Heat milk and soup. Add peppers, onion and pepper. Alternate layers of potatoes and soup mixture. Cover and bake at 375 degrees for 1½ hours.

David Kirk
Redbank Valley High School

SCALLOPED POTATOES AU GRATIN

This recipe can be made whatever size you need it to be. Cooking times will vary and the amount of potatoes you use will depend on the amount of people you are feeding.

Red-skin potatoes, peeled or scrubbed well, sliced moderately thin
1 or 2 large onions, sliced moderately thin
Pepper to taste
1 large family-size can of cream of mushroom soup
Velveeta cheese

Spray casserole dish with nonstick spray. Thin the mushroom soup only slightly in a separate bowl. Place a nice thick layer of potatoes in bottom of casserole dish.

Cover that with a thin layer of onion slices, then a layer of Velveeta cheese. If desired, pepper may be added to each onion layer but the Velveeta cheese usually adds enough salt to the mix. Continue layering like this, making sure the potato layer is deeper than the others until the dish is about half-full. Pour in half of the soup mixture, then continue layering, finishing with an onion layer. Pour on the rest of the soup. Place dish on a cookie sheet to catch the drips as it does bubble up quite a bit. Bake, covered, in a 350-degree oven for 2-3 hours, or until potatoes are fork tender. Uncover and place a final layer of Velveeta cheese on top and bake, uncovered, for another 15-20 minutes, or until the cheese on top is browned. If you prefer a crusty cheese layer on top, place the final layer of cheese on before baking and leave uncovered for the entire baking time. I have also added ham cubes to the layers and made this a one-dish meal.

Rhetta Cummins
Waynesboro, Va.

SQUASH CASSEROLE

1 pkg. yellow squash
1 onion, chopped
¾ to 1 pound cheddar cheese, grated
1 egg, slightly beaten
Salt and pepper to taste
Bread crumbs

Slice squash. Boil squash and onion until soft; drain. Add cheese, egg and salt and pepper. Pour into casserole. Top with bread crumbs. Bake 20-25 minutes at 350 degrees until cheese melts.

Robbie J. McCrea
Oil City

SUNDAY BEST BRUSSELS SPROUTS

¼ cup sliced almonds
1 Tbsp. butter
16-oz. pkg. frozen Brussels sprouts
10¾-oz. can cream of chicken soup, undiluted
2 Tbsp. milk
¼ tsp. pepper
1/8 tsp. dried thyme

In a small skillet, saute almonds in butter until lightly browned; set aside. Cook Brussels sprouts according to package directions. Drain and set aside. In another saucepan, combine soup, milk, pepper and thyme. Cook until heated through. Pour sauce over sprouts and stir gently. Sprinkle with almonds.

Tristan MacDonald
Allegheny-Clarion Valley High School

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**R.S.V.P. to Sarah Irwin at (814) 827-2991
or sirwin@hbksorce.com
by November 6, 2009**

Hors D'oeuvres and Refreshments will be provided.