

HOT ITALIAN SAUSAGE STUFFED GREEN PEPPERS

- 4 green peppers (large self-standing peppers are the best)
- 1 pound hot Italian sausage
- 2/3 cup cooked Minute Rice
- 1 small onion, diced
- 14-oz. jar or can pizza sauce
- 1 cup or 4 oz. shredded mozzarella cheese

Preheat oven to 350 degrees. Cut around the top of each green pepper and remove the stem and seeds. Clean and clear out insides of each pepper in preparation for filling. Rinse out each pepper. Bring a deep pan of salted water to a rapid boil. Drop peppers into the uncovered boiling water for 5 minutes. Remove and drain. Place peppers into a shallow 2-quart baking dish. Mix the hot Italian sausage, cooked rice, diced onion and about 7 oz. of pizza sauce together in a mixing bowl. Fill the green peppers with the mixture to about the top of each pepper. Place the

remaining pizza sauce to finish filling each pepper. Bake 35-40 minutes. Remove from oven and cover the top of each pepper with equal amounts of the mozzarella cheese. Bake for another 5-10 minutes or until the cheese has melted.

John Patrick Woloszyn
Franklin

K&C'S COUNTRY DINNER

Cut 3 pounds meat into bite-size pieces. Dredge in egg mixture of egg and cola, then dredge in flour. Fry in olive oil or butter seasoned with garlic and onion. Put in crock pot with 1/2 of the seasonings (see list below) along with a can of diced tomatoes, small can or peas, small can of carrots, small can of green beans, small can of corn and a can of kidney beans. Cook 4-6 hours.

Seasonings:

- 1/2 tsp. each of thyme, rosemary, oregano and paprika
- 2 bay leaves
- 1 pkg. onion soup mix
- 1 can cream of chicken soup
- Small can of tomato sauce

Before serving, cut up potatoes, an apple and celery and fry in olive oil or butter with other 1/2 of seasonings. To serve, put potato mixture in with meat.

Kimburleigh Burt
Franklin

Brown meat in olive oil and garlic. Cut up vegetables into cubes or dice, except for the mushroom, and set aside. Cut up mushrooms and set aside separately. Add vegetables (except mushrooms), soup mix, bouillon cubes and water. Bake in oven at 450 degrees for 1 hour or until vegetables are fork tender. Add mushrooms for the last 5 minutes before serving. Serves 6 or more.

Kimburleigh Burt
Franklin

KIM'S TUNA PATTIES

- 6 1/2-oz. can tuna, drained
- 1 egg
- Salt and pepper to taste
- Bread crumbs (enough to hold shape)
- Onion or chives
- Milk
- Garlic

Mix everything together and form into patties and fry. Makes 2 patties. If you want to make a loaf, multiply the recipe by 4 or 5 and bake at 350 degrees for 30-45 minutes or until done. You can put cheese on top and let it melt, if desired.

Kimburleigh Burt
Franklin

K&C'S PORK SHOULDER MISH MASH

- 3 pounds pork shoulder
- 2 sweet potatoes
- 3 stalks celery
- 2 tsp. garlic
- 1/2 tsp. sea salt
- 3 beef bouillon cubes
- Olive oil
- 4-6 potatoes
- 2-3 carrots
- 1 onion
- 1 cup squash
- Onion soup mix
- Water to cover food
- Peppers (optional)
- Mushrooms

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