

KRAUT & CHOPS

8-10 thinly sliced pork chops
2 cans sauerkraut
¼ cup apple cider vinegar
½ cup brown sugar
4 Tbsp. butter
Salt and pepper

Preheat crock pot to low. Add vinegar, brown sugar, salt and pepper. Add chops; cover with kraut and butter. Cook for 5-6 hours. Serve with mashed potatoes and corn.

Laura Shaffer
Grove City

LOTS A MEAT-N-CHEESE PASTA

1 cup precooked chopped ham
1 cup precooked chopped turkey
1 cup precooked chopped chicken
1 cup shredded mozzarella cheese
1 cup shredded cheddar cheese
1 cup shredded Monterey Jack cheese
16 oz. cottage cheese
8 oz. sour cream
1 cup dissolved chicken bouillon

Mix all above ingredients together well. Stir in 16 oz. cooked pasta of your choice. Place in greased 11- by 14-inch casserole dish. Sprinkle with grated parmesan cheese. Bake at 350 degrees for 30 minutes.

Debi Huff
Oil City

MAC & CHEESE

1 box elbow macaroni
1½ pounds sliced white American cheese
2 cups milk (do not use skim)
Butter

Cook macaroni according to package instructions. While macaroni is cooking, heat milk and half the cheese in a saucepan until the cheese is melted. Drain macaroni. Put into bowl. Add salt and pepper and butter. Layer macaroni in casserole with cheese. Pour milk mixture over top until casserole is filled. Bake until cheese on top is brown and milk is bubbly.

Robbie J. McCrea
Oil City

MEAT AND CHEESE WRAPS

3 pounds meat of your choice (steak, chicken, pork or fish), cut into bite-size pieces
1 Tbsp. steakhouse seasoning
½ tsp. garlic powder
½ tsp. onion salt
½ tsp. fresh rosemary
1 tsp. fresh thyme
½ tsp. chives
1 tsp. Asian-style sea salt

Cook meat in skillet lightly coated with olive oil. Add seasonings. In a double-boiler, melt 24 oz. of cheese (Wisconsin cheddar, pepper jack, or any kind of cheese you prefer). If using chicken, use cream cheese. When cooked, drain grease from meat. When cheese is melted, mix with the meat. Stir often so the mix does not stick to the skillet or burn. Open crescent rolls and spread out on a lightly greased pan. Flatten the dough to make it larger. Then in the middle of the crescent roll, place mix until desired amount. When done, roll the dough around the meat. Sprinkle Italian seasoning over the rolls. Bake as directed on the package. Also can be made for breakfast. Just use ham or sausage, egg and mild cheddar. Makes 14 rolls.

Sean Burt
Franklin

MY SISTER'S SURPRISE DELIGHT

1 pound ground beef or turkey, fried and drained
1 cup chopped onions
1 cup chopped green peppers
3 garlic cloves, chopped
3 cups chopped cabbage
1 Tbsp. parmesan cheese (optional)

Add ingredients together and cover. Cook until cabbage is tender. Add 1 jar spaghetti sauce, 1 can tomato sauce or 1 can diced tomatoes. Add small amount of sugar, salt



and pepper. Eat plain or serve over rice or pasta. For more spicy taste, add crushed red pepper or mild pepper rings.

Kathleen Duncan
Clintonville

NEW MEXICAN CASSEROLE

1 box Spanish rice mix with seasonings, uncooked
1 pound bulk sausage
Minced garlic in a jar to taste
1 quart tomatoes
1 can corn
1 can black beans
Cheddar cheese

Brown sausage and drain grease. Mix the rice mix with seasonings in a large bowl along with the sausage, tomatoes, corn, black beans and minced garlic to taste. Add the canned items' liquid and all. Mix well.

Cover with the cheese and bake at 400 degrees for about 30 minutes until done.

Karen Graham
Polk

PEPPER STEAK

1½ pounds steak, cut in small chunks
1/3 cup soy sauce
1/3 cup green peppers, chopped
Chopped onion
Chopped celery
Diced tomatoes
Garlic

Marinate steak for 30 minutes. Save sauce. Heat oil until hot. Add meat and cook until tender. Remove meat and fry vegetables until almost soft. Add meat and add sauce. Use cornstarch and water to thicken. Serve over rice.

Shirley Giles
Lucinda

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