

PIGS IN A BLANKET

- 1 large head of cabbage
- ¾ pound ground pork
- ¾ pound ground beef
- ½ cup finely chopped ground onion
- 1 egg
- 2 Tbsp. salt
- 1 tsp. black pepper
- 1 Tbsp. paprika
- 1 cup rice, uncooked
- 2½ cups sauerkraut
- 2½ cups tomato juice
- 3 cups water
- 1 cup sour cream

Core the cabbage and place head-down in enough boiling water to cover. Turn off heat. When cabbage has softened,

remove from water and separate leaves, leaving them whole. Trim heavy vein down to make it look flat. Combine meat, onion, egg, seasonings and rice. Mix well. In the center of each cabbage leaf, place 2-3 tablespoons of this filling mixture. Fold 2 sides down toward center and roll. Secure with toothpicks. Place in large kettle or crock pot. Spread sauerkraut over the rolls. Add tomato juice and water. Bring to a boil on high heat; reduce heat and simmer for 1½ hours. Place cabbage rolls on a serving dish. Mix a small amount of the liquid with the sour cream and pour over cabbage rolls. Serves 8.

Lakenya Jacobs
Union High School

PIZZA BURGERS

- 1¼ pounds hamburger, browned
- ½ cup spaghetti sauce
- 1 small can pizza sauce
- 1 pound Spam luncheon meat, grated
- 1 pound American cheese, grated
- ½ tsp. parsley flakes

Mix all ingredients together in a bowl. Spread on halves of 1 dozen hamburger buns. Bake at 425 degrees for 12 minutes. Makes 24 burgers.

Becca Delair
Keystone High School

Optional pizza toppings:

- 1 cup pepperoni, diced
- 1 cup onion, diced
- 1 cup green peppers, diced
- 4-oz. can mushrooms (stems and pieces)
- 1 cup ham, diced

Preheat oven to 350 degrees. Combine all ingredients in a large mixing bowl using a little more water with each additional topping, up to 1 cup of water. Save a little of the pizza sauce and cheese for the top of the meatloaf. Add the remaining sauce and cheese in the last 10 minutes of baking time. Place the meatloaf into a 13- by 9-inch baking pan and shape it into a loaf. Bake, covered, for 1 hour or until almost done. Bake, uncovered, for another 10 minutes with the additional sauce and cheese on top. Let stand 10-15 minutes before serving.

John Patrick Woloszyn
Franklin

PIZZABURGER

- 1 pound hamburger, browned
- 1 cup spaghetti sauce
- 3 tsp. parsley
- 1½ tsp. oregano
- 1 tsp. salt
- 1 tsp. celery salt
- 1 cup bologna
- 1 cup shredded cheese

Broil after mixing together in a skillet.

Amber Kaltenbach
Keystone High School

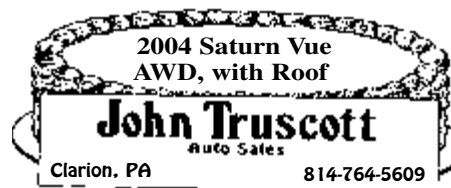
PIZZA MEATLOAF

- 2 pounds lean ground beef (or 2 pounds of beef/pork meatloaf mix)
- 2 cups Italian-style bread crumbs
- 2 large eggs
- 3 Tbsp. minced garlic or garlic powder
- 3 Tbsp. ground oregano
- ¾ cup water
- 14-oz. jar or can pizza sauce
- 2 cups or 8 oz. shredded mozzarella cheese

POOR BOY'S SUPPER

- 1½ pounds hamburger
- 1 small potato, grated
- 1 onion, grated
- 1 carrot, grated
- ½ cup bread crumbs
- 1 egg
- ½ tsp. salt
- 1/8 tsp. black pepper
- 2 Tbsp. shortening
- Dash of garlic
- 1 can mushroom soup
- 1 soup can of milk
- ½ cup precooked rice

Mix meat and grated vegetables with bread crumbs. Add egg, salt and pepper. Mix until blended. Shape into small balls. Brown in shortening. Combine soup, milk and rice in casserole dish. Add meatballs. Cover and bake at 350 degrees for 30 minutes. The mix also can be stuffed into green peppers.
Shirley Giles
Lucinda



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