

POTATO CHIP CASSEROLE

- 4 Tbsp. butter
- 3 Tbsp. flour
- 1 cup chicken broth
- 2 cups cooked chicken breast or diced ham
- 1 cup milk
- ½ pound Velveeta cheese
- 4 cups regular potato chips
- Crumbled bacon

Grease casserole and cover bottom with half of the potato chips. Make sauce with butter, flour, broth and milk. Bring to a boil then add cheese. Put chicken or ham on top of chips. Pour half of the sauce over meat. Then add remaining chips and sauce. Sprinkle bacon over top. Bake at

350 degrees for 30 minutes. Let stand 5 minutes before serving. This tastes just like scalloped potatoes.

Amanda Schwartz
Harrisville

RED CABBAGE WITH PORK

- 1 Tbsp. oil
- 1 onion, sliced
- 3 boneless pork chops, cut into strips
- 2 pounds red cabbage, chopped
- 2 chicken bouillon cubes
- 1 cup water
- 1 apple, peeled and sliced
- ¼ cup white vinegar
- ¼ cup sugar
- ½ tsp. caraway seeds (optional)

Heat oil. Saute onions 3 minutes. Add pork and saute 2 minutes. Add chopped cabbage and saute 7 more minutes. Add bouillon, water, apple, vinegar, sugar, salt and pepper and caraway seeds. Cover and cook until tender.

Katherine Hartzell
Keystone High School

ROMANO CHICKEN

- 6 boneless, skinless chicken halves, browned on both sides
- Salt and pepper
- 3 Tbsp. butter
- 1 tsp. basil
- 2 garlic cloves, minced
- 1 Tbsp. lemon juice
- 1 pound mushroom, chopped (optional)
- 1 cup bread crumbs
- 1/3 cup romano or parmesan cheese

Brown both sides of chicken in nonstick pan sprayed with cooking spray or 1 Tbsp. olive oil. Place in baking dish. Sprinkle with salt and pepper. In the same skillet with drippings, use butter and saute basil, garlic, lemon juice and mushrooms together. Bring to a slow boil. Then pour over chicken. Sprinkle with bread crumbs and cheese. Bake at 400 degrees 20-25 minutes, uncovered, until lightly brown and chicken juices run clear.

Charlotte Stover
Franklin

SCOTTISH MINCED STEAK PIE

Brown 2 pounds of ground round. Add ¼ to 1/3 cup chopped onions. Add 2 tea cups of cold water with 3-4 cubes of beef bouillon. Cover. Simmer for 1½ hours. Mix 2 tsp. cornstarch, 1-2 tsp. Gravy Master with a little water in a tea cup. Fill cup with water twice and add to meat mixture. Simmer, covered, for an additional half-hour. Pour into 13- by 9-inch pan. Place Pepperidge Farms puff pastry sheet on top. Bake at 350 degrees for 30 minutes. Serve with mashed potatoes and baby peas.

Sue Sproul
Clarion

SHEPHERD'S PIE

- 1 pound ground beef
- 1 can spaghetti sauce
- 1 small bag frozen corn
- 2 boxes Stove Top stuffing
- 1 box (2 pouches)_4-cheese instant mashed potatoes

Fry ground beef and drain. Mix in spaghetti sauce and frozen corn. Spray a 13- by 9-inch pan with cooking spray. Put meat mixture in pan. Make instant potatoes as directed on package. Layer potatoes on meat mixture. Prepare stuffing and layer over top. Cover with foil and bake at 350 degrees for approximately 30 minutes. Let stand 5 minutes before serving.

Tammy Evans
New Bethlehem



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