

SKILLET LASAGNA

1 pound lean ground beef
 2-oz. pkg. spaghetti sauce mix
 1 onion, chopped
 ½ green pepper, diced (optional)
 12-oz. pkg. medium-sized egg noodles
 2 cups small curd cottage cheese
 1 egg
 ¼ cup parmesan cheese
 1 tsp. dried basil
 1 can sliced mushrooms (optional)
 1 large jar spaghetti sauce, divided
 1 pkg. mozzarella cheese

In a large electric skillet, brown ground beef until no longer pink and drain off fat. Add onion, green pepper, and spaghetti sauce mix. Mix together and add the package of spaghetti sauce and 1 cup of the spaghetti sauce. Spread evenly over the bottom of the skillet and reduce heat to low (225 degrees). Mix together the cottage cheese, egg, parmesan, and basil, then spread evenly over the meat mixture. Top this with the mushrooms, if you want to add them. The next layer is the uncooked egg noodles. Spread evenly over the cottage cheese mixture. Pour the rest of the jar of spaghetti sauce evenly over the top. Cook, covered, without removing the lid, on low (225) without stirring until noodles are tender, approximately 45 minutes. Remove lid and add the mozzarella cheese. Cook another 15 minutes until the cheese is melted. Remove lid and turn off electric skillet. Let set 20-30 minutes before serving, as this gives the lasagna time to set up.

Stacey Neufeld
 Titusville

SLOPPY JOES

1 pound ground beef
 2 Tbsp. oil
 2/3 cup chopped onions
 1 tsp. salt and pepper
 1 Tbsp. flour
 1 cup water
 2 tsp. Worcestershire sauce
 ¾ cup ketchup
 10 buns

Melt shortening in skillet and add beef and ingredients. Cook until the meat loses pink color. Drain off any excess fat. Stir in water and ketchup. Simmer until desired consistency. Serve on buns.

Gertrude Jolly
 Titusville

SLUM GRUEL

2 pounds ground beef
 3 medium onions
 1-2 Hungarian wax peppers with no seeds (optional)
 1 red or green pepper
 1-2 green tomatoes
 1 medium head cabbage, chopped

Saute ground beef, then add chopped vegetables. Steam 10-15 minutes and add 4-6 potatoes that have been sliced and 3 quarts tomatoes. Simmer 30 minutes or so on low. Serve with Italian bread and butter. Makes approximately 8 quarts.

Kenneth R. Nelson
 Oil City

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