

VEGGIE PIZZA

- 3 pizza crust pouches
- 8 oz. cream cheese
- 16 oz. sour cream
- 1 pkg. Ranch seasoning
- 8 oz. cheddar cheese, shredded
- Broccoli, diced
- Cauliflower, diced

Mix pizza crust as directed on packet. Spread in baking sheet. Bake 8-10 minutes. Do not brown. Combine cream cheese, sour cream and Ranch seasoning. Spread over crust. Top with broccoli and cauliflower. Sprinkle with cheddar cheese.

Shanawa Zacherl
Redbank Valley High School

YAKISOBA

- 1 pound stew meat, sliced thinly, or ribeye steak
- Spaghetti, broken into 2 pieces and cooked
- Soy sauce to taste
- 1 bell pepper, chopped
- ½ onion, chopped
- ¼ tsp. garlic powder

Brown beef; remove from pan. Sprinkle with salt and pepper and soy sauce. Saute pepper and onion. Mix with beef and spaghetti. You can use egg noodles instead of spaghetti, if you wish. Bake at 350 degrees for 20 minutes.

Robbie J. McCrea
Oil City

ZESTY MEATBALLS

- ½ pound ground white chicken
- ½ pound extra lean hamburger
- ½ pkg. Townhouse crackers, crushed
- 2 Tbsp. hot sauce
- 4 egg whites
- 2 cloves garlic, chopped
- 1 Tbsp. parsley flakes
- 1 Tbsp. horse radish
- 1 small hot pepper, chopped and seeded
- 1 medium onion, chopped
- 1 tsp. Italian seasoning
- 1 Tbsp. milk
- Salt and pepper to taste

Mix ingredients well and roll into 1-oz. balls. Makes about 20 balls. Bake at 350 degrees for 1 hour. Put on toothpicks and

serve with tomato sauce for dipping. Serves 6.
Shyla Johnson
Allegheny-Clarion Valley High School

Editor's Note: The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.

VENISON MINCEMEAT

- 2 quarts chopped apple
- 1 quart chopped meat
- 1 cup suet or salt pork
- 1 cup molasses
- 1 cup vinegar or cider
- 1 quart sugar
- 1 Tbsp. ground nutmeg
- 1 Tbsp. allspice
- 1 Tbsp. salt
- 1 tsp. ground cloves
- 2 Tbsp. cinnamon
- 1 pound raisins
- 1 pound currants

You can use 2 pounds of raisins instead of using the currants. Mix well and let cook slowly for several hours. Add more salt, if needed. Makes approximately 8½ quarts mincemeat.

Claudia Jagers
Centerville

VENISON STROGANOFF

- 1 pound venison steak, cut in long thin strips
- 3 Tbsp. flour
- Salt and pepper to taste
- ¼ cup margarine
- 1 can mushrooms
- 1 onion
- 1 cup beef broth concentrate
- 1½ cups water
- ½ cup sour cream

Saute chopped onion in margarine. Dredge meat with flour and spices. Brown lightly in margarine and onions. Add beef broth concentrate and water. Simmer until tender, about 10 minutes. Before serving, add mushrooms and sour cream.

Patricia Wolfe
Parker

Your Recipe for Good Government



 TERRY SHAFER CLARION COUNTY CORONER	 REX MUNSEE CLARION COUNTY SHERIFF	 TIM SCHILL DISTRICT MAGISTRATE 18-3-02	 JUDGE JOAN ORIE MELVIN PENNSYLVANIA SUPREME COURT
 JUDGE JUDY OLSON SUPERIOR COURT	 SALLIE MUNDY SUPERIOR COURT	 TEMP SMITH SUPERIOR COURT	 JUDGE PAULA OTT SUPERIOR COURT
 PATRICIA MCCULLOUGH COMMONWEALTH COURT	<h2 style="margin: 0;">DON'T FORGET TO VOTE ON NOVEMBER 3RD</h2> 		 KEVIN BROBSON COMMONWEALTH COURT

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