



SOUPS, SALADS & SIDES

Broccoli/Wild Rice Casserole

- *L. Kelley*

- 1 - 6 oz. Package Uncle Ben's wild rice and long grain mix
- 2 Bunches broccoli
- 2 Cans cream of mushroom soup
- 1/2 lb. Cheddar cheese grated

Cook rice according to package directions. Cook broccoli till just barely tender. Combine soup and cheese. Arrange soup mixture, broccoli and rice in layers in casserole dish. Top with extra grated cheese. Bake at 350 F. for about 1 hour.

Christmas Beans - *Bolt Hagen*

- 2 Cups frozen navy beans
- 1/4 Cup chopped parsley
- 1/2 Cup minced sweet red pepper
- 1/2 Cup minced sweet green pepper
- 1 Jalapeno pepper seeds removed and finely chopped
- 2 Cloves garlic crushed
- 10 Roma tomatoes
- 3 tbsp. butter
- 1/4 tsp. Salt
- Parmesan cheese

Preheat oven at 350 degrees. Sauté green, red, Jalapeno peppers and garlic in 1 tbsp. butter for 1-2 minutes. stir in frozen beans and balance of butter and salt. Set mixture aside. Quarter tomatoes, discarding tops. Arrange tomatoes in ovenproof casserole dish. Spread bean mixture over tomatoes. Sprinkle parsley over top. Cover and bake for 35-40 minutes until tomatoes are saucy. Garnish with parmesan cheese.

Christmas Fruit Salad - *Lisa Carson*

Cook in double boiler until thick:

2 Well beaten eggs

4 tbsp. Sugar

4 tbsp. Vinegar

Cool

Add one cup of whipped cream (thickened) or prepared whipped topping

In separate bowl, combine:

1 Can fruit cocktail (well drained)

1 Can pineapple chunks (well drained)

1 Can mandarin oranges (well drained)

1 Cup red grapes, halved and seeded

1 Small bag coloured or white miniature marshmallows

Add fruit mixture to the cream mixture. Refrigerate over night.

