

DIFFERENT Scallop Potatoes and Ham

Makes 12 servings

Ingredients

- 10 lb bag red potatoes
- 1/2 cup parmesan cheese
- 2 containers sour cream
- 1 pack bacon crumble
- 16 oz smoked ham
- 24 oz cheddar cheese
- 1 bunch green onions
- S & P
- 1 cooking onion

Directions

1. Wash and slice your potatoes into coins, approximately 1/4 thick. Boil these in salted water until they are tender, but not mushy. Drain.
2. In the meantime of your potatoes boiling, dice your ham into small, bite sized pieces.
3. Mince your onion and saute in a frying pan until brown.
4. Dice your cheddar cheese to be like your ham pieces.
5. Once your potatoes are drained, in a bowl, mash 3/4 of them together with the sour cream, 1/2 the cheddar cheese, ham, onion, parmesan cheese and salt/pepper. Mix well.
6. Add whole coins of potatoes and mix gently. Pour into a baking dish that was greased with butter.
7. Top your casserole with bacon crumble. Bake in the oven at 350 degrees for about 30 minutes. Once browned on the edges, remove from oven, top with chopped green onion and serve.

Praline Cakes

Makes 12 servings

Ingredients

- 4 ½ cups pecans
- 1 ½ cups butter
- 1 ½ cups brown sugar
- 3 pkgs pound cake mix
- 1 ½ cups sour cream
- 6 eggs
- Caramel ice cream topping
- 1 ½ cups water

Directions

1. Preheat your oven to 350 degrees
2. Grease and flour your muffin tins. (Smear butter, then tap flour)
3. In a bowl, mix together pecans, butter and brown sugar. Stir well and press into the bottom of each greased/floured tin.
4. In a new bowl, mix together your cake mix, water, sour cream and eggs with a mixer for approximately 3 minutes. Once well blended, spoon into each tin that has the nut mixture.
5. Drizzle caramel on top of each portion of batter, not too much
6. Bake in the oven for about 15 minutes (may take a bit longer) – check to make sure a toothpick is pulled out clean. Then remove from oven and cool for 15 minutes.
7. Once cooled, gently release each cake from its tin and flip upside down. Drizzle with more caramel and serve.

Beef Chili

Makes 12 servings

Ingredients

- 2 lbs ground beef
- 5 cloves garlic
- 1 cooking onion
- 3 cans kidney beans
- 1 can diced tomatoes
- 1 can tomato sauce
- 2 red peppers
- 1 tbsp Worcestershire
- 2 packs chili seasoning
- S & P
- 2 cans tomato paste
- Buns + Butter
- 3 cups chopped celery
- 2 boxes mini crackers
- 1 can mixed nuts
- 3 ½ tbsp melted butter
- 1 tsp chili powder
- ½ tsp cumin
- ½ tsp garlic powder

Directions

1. In a large pot, brown your beef.
2. As your beef is cooking, mince your garlic and add right away.
3. Chop your onion, celery and peppers. Add to your frying beef and season with salt and pepper.
4. Once beef and veggies are cooked, add the 2 cans of tomato paste, the can of diced tomatoes (with juice!) , the Worcestershire, can of tomato sauce and both chili seasoning packets.
5. Let this all simmer together for about 20 minutes.
6. Strain and thoroughly rinse your cans of beans. Then add to pot and mix.
7. Let simmer for an additional 10-15 minutes, check the flavour for salt and pepper... spiciness... and thickness. Adjust accordingly.
8. In the meantime, in a bowl, mix melted butter, crackers, nuts, cumin, garlic powder and chili powder.
9. Put on a lined baking sheet and bake in the oven for about 10 minutes.
10. Butter your buns and eat with your finished chili and crackers!

Mushroom Pasta

Makes 12 servings

Ingredients

- 2 boxes parm & garlic Triscuits
- 3 lbs mushrooms
- ½ cup butter
- 4 cloves garlic
- 3 peppers
- 6 tbsp sour cream
- ½ cup parmesan cheese
- ½ cup milk
- 1 can mushroom soup
- 6 cups pasta
- S & P

Directions

1. Boil your pasta in salted water until el dente. Strain and toss in butter.
2. Mince your cloves of garlic and finely chop both your mushrooms and peppers.
3. In a frying pan, in butter, saute ½ your garlic, mushrooms and peppers until tender.
4. Add can of condensed soup, parmesan cheese, sour cream, 3 tbsp butter and milk to your pan and stir well. Season with salt and pepper.
5. Once everything is heated thoroughly, taste for flavours and then remove from heat.
6. Slice a baguette lengthwise to open it up.
7. Take remaining butter and minced garlic and mix together well. Spread this on both sides of your sliced baguette and bake in the oven for approximately 10 minutes. Remove from oven when beginning to brown.
8. Top your buttered pasta with the mushroom sauce you just made then sprinkle with crushed Triscuits and serve with garlic bread!

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|--|---|--|
| <input type="checkbox"/> 1 – 10lb bag red potatoes | <input type="checkbox"/> 2 – caramel sundae syrup bottles | <input type="checkbox"/> 3 – cans kidney beans |
| <input type="checkbox"/> 3 - containers sour cream | <input type="checkbox"/> 1 – 400g bag pecan pieces – chopped | <input type="checkbox"/> 1 – large can tomato sauce |
| <input type="checkbox"/> 1 – 700g smoked ham | <input type="checkbox"/> 1 – small bag flour | <input type="checkbox"/> 1 - bottle Worcestershire |
| <input type="checkbox"/> 1 – bunch green onions | <input type="checkbox"/> 2 - lbs ground beef | <input type="checkbox"/> 1 – pack fresh dinner rolls (24) |
| <input type="checkbox"/> 1 - large container grated parmesan cheese (powdered is fine) | <input type="checkbox"/> 1 – large can diced tomatoes | <input type="checkbox"/> 2 – boxes assorted mini crackers |
| <input type="checkbox"/> 2 – cooking onions | <input type="checkbox"/> 5 – fresh red peppers | <input type="checkbox"/> 2 – boxes Parmesan and Garlic Triscuits |
| <input type="checkbox"/> 1 – bag real bacon crumble | <input type="checkbox"/> 2 – packs dried chili seasoning – PLEASE MAKE ONE A SPICY PACKET | <input type="checkbox"/> 1 – can mushroom soup (condensed) |
| <input type="checkbox"/> 2 – bricks cheddar cheese (about 1000 g total) | <input type="checkbox"/> 2 – cans tomato paste | <input type="checkbox"/> 3 – lbs fresh mushrooms |
| <input type="checkbox"/> 1 – bag ground black pepper | <input type="checkbox"/> 1 – stalk celery | <input type="checkbox"/> 1 – L 2% milk |
| <input type="checkbox"/> 6 – eggs | <input type="checkbox"/> 1 – can mixed nuts – unsalted | <input type="checkbox"/> 2 – large bags penne pasta |
| <input type="checkbox"/> 3 – lbs butter | <input type="checkbox"/> 1 – small bag chili powder | |
| <input type="checkbox"/> 1 – bag brown sugar | <input type="checkbox"/> 2 - heads fresh garlic | |
| <input type="checkbox"/> 3 – packages pound cake mix | | |