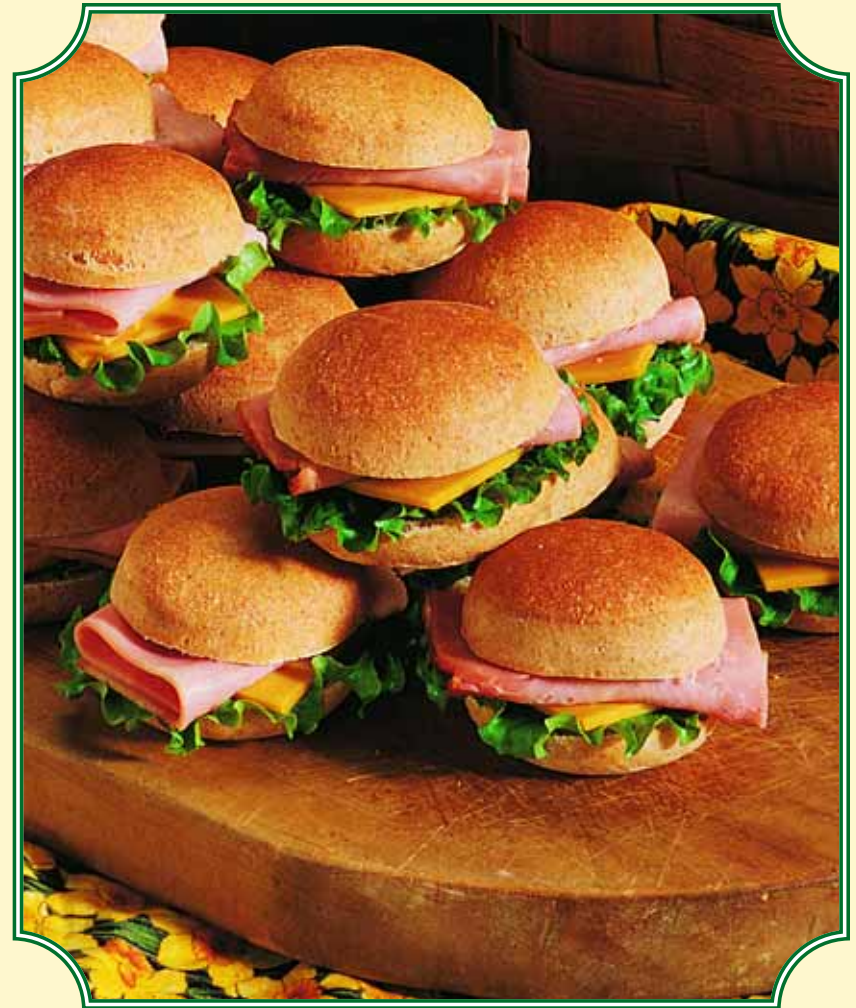


THE COUNTRY COOKING  
*Recipe Collection*  
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# Prize-Winning Potluck Main Dishes

## Country Cooking— at Its Best...and Easiest!

WELCOME to *Prize-Winning Potluck Main Dishes*, part of the Country Cooking Recipe Collection! You, your family *and* friends are in for a treat.

On the following pages are 32 recipe cards (in *full color* so you can see exactly what the finished dish you serve will look like) for main dishes serving 12 or more that you can rely on for any potluck, picnic or get-together. How can we be so sure? Because each is already the No. 1 favorite potluck main dish of a different cook's family across the country. (Look on the back of each card to "meet" that cook.)

What's more, you'll like these recipes as much as your family does. Almost all of them call for basic ingredients you already have on hand (so you can make them *to-day* if you like). And all of them have easy-to-follow, step-by-step directions pre-tested for you in our own Reiman Publications kitchen.

It's *Prize-Winning Potluck Main Dishes* ...and now it's yours!

## BARBECUED CHICKEN

- 2 broiler-fryer chickens (2 to 3 pounds *each*), cut up
- SEASONING MIX:**
- 3 tablespoons salt *or* salt substitute
  - 2 tablespoons onion powder
  - 1 tablespoon paprika
  - 2 teaspoons garlic powder
  - 1-1/2 teaspoons chili powder
  - 1-1/2 teaspoons pepper
  - 1/4 teaspoon ground turmeric
  - Pinch cayenne pepper
- SAUCE:**
- 2 cups ketchup
  - 3 tablespoons brown sugar
  - 2 tablespoons dried minced onion



## NORWEGIAN MEATBALLS

- 2 eggs, beaten
- 1 cup milk
- 1 cup dry bread crumbs
- 1/2 cup finely chopped onion
- 2 teaspoons salt
- 2 teaspoons sugar
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/4 teaspoon pepper
- 2 pounds lean ground beef
- 1 pound ground pork
- GRAVY:**
- 2 tablespoons finely chopped onion
  - 3 tablespoons butter *or* margarine
  - 5 tablespoons all-purpose flour



- 2 tablespoons frozen orange juice concentrate, thawed**
- 1 tablespoon Seasoning Mix**
- 1/2 teaspoon liquid smoke**

Pat chicken pieces dry so seasoning coats well. Combine seasoning mix ingredients; sprinkle generously over both sides of the chicken. Reserve 1 table-

spoonful for sauce and store remaining mix in a covered container. Grill chicken, skin side down, uncovered, over medium heat for 20 minutes. Turn; grill 20-30 minutes longer or until juices run clear. Meanwhile, combine sauce ingredients in a small bowl. During the last 10 minutes of grilling, brush chicken often with sauce. **Yield:** 12 servings.

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*Linda Scott, Hahira, Georgia*  
*Barbecued Chicken*

My family truly loves this recipe. I adapted my mother's recipe for barbecue sauce to suit our tastes. Every sum-

mer when we have a neighborhood cookout, I take this chicken and watch it disappear!

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- 4 cups beef broth**
- 1/2 cup whipping cream**
- Dash cayenne pepper**
- Dash white pepper**
- Hot cooked noodles**

In a mixing bowl, combine eggs, milk, bread crumbs, onion and seasonings. Let stand until crumbs absorb milk. Add meat; stir until well blended. Shape into 1-in. meatballs. Place in a greased 15-in. x

10-in. x 1-in. baking pan. Bake at 400° for 18 minutes or until browned. Meanwhile, in a large skillet, saute onion in butter until tender. Stir in flour and brown lightly. Slowly add broth; cook and stir until smooth and thickened. Blend in cream, cayenne and white pepper. Gently stir in meatballs; heat through (do not boil). Serve over noodles. **Yield:** about 16 servings.

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*Jeane Jenson, Stillwater, Minnesota*  
*Norwegian Meatballs*

These meatballs are a favorite for pot-lucks in our area. On May 17, Norwegian Independence Day, many

people serve them with a mashed rutabaga and potato dish. So this recipe is both delicious and very traditional.

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**ZESTY BEEF SANDWICHES**

- 1 beef sirloin tip roast (4 to 5 pounds)**
- 1/2 teaspoon salt**
- 2 to 3 onions, thinly sliced**
- 2 teaspoons Italian seasoning**
- 1 teaspoon onion salt**
- 1 teaspoon garlic salt**
- 1 teaspoon dried oregano**
- 1 teaspoon seasoned salt**
- 1 teaspoon dried basil**
- 3 beef bouillon cubes**
- 7 to 8 hot banana peppers, seeded and sliced**
- Hard rolls, split**



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**SUMMER'S END STEW**

- 1-1/2 pounds beef stew meat, trimmed**
- 1 tablespoon vegetable oil**
- 8 to 12 medium tomatoes, peeled and cut up**
- 2 cups tomato juice or water**
- 2 medium onions, chopped**
- 1 garlic clove, minced**
- 2 teaspoons salt, optional**
- 1/2 teaspoon pepper**
- 4 to 6 medium potatoes, peeled and quartered**
- 3 to 5 carrots, sliced**
- 2 cups frozen corn**
- 2 cups fresh cut green beans**
- 2 cups frozen peas**
- 2 to 3 celery ribs, sliced**
- 1 cup sliced summer squash**



Place roast in a deep baking pan; add 1 in. of water. Sprinkle with salt and cover with onions. Cover and bake at 350° for 1-1/2 hours or until meat is tender. Remove meat from pan; reserve and chill broth. Refrigerate meat until firm. Cut into thin slices. Place in a 13-in. x 9-in. x 2-in. baking pan; set aside. In a

saucepan, combine broth, seasonings, bouillon and peppers; bring to a boil. Reduce heat and simmer for 10 minutes. Pour over meat. Cover and refrigerate 8 hours or overnight. Cover and bake at 325° for 1 hour. Serve on rolls. **Yield:** 20-24 sandwiches.

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*Marjorie Libby, Madison, Wisconsin*  
*Zesty Beef Sandwiches*

I love having friends over for a “winter picnic” each year, and these sandwiches are really a hit with potato salad and

baked beans. The beef freezes well, which makes it handy to have on hand for last-minute meals.

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**1/4 cup snipped fresh parsley**  
**1 teaspoon sugar**

In a Dutch oven, brown the meat in oil over medium-high heat. Add tomatoes, tomato juice, onions, garlic, salt if desired and pepper. Bring to a boil; re-

duce heat and simmer for 1 hour. Add potatoes, carrots, corn, beans, peas and celery; cover and simmer for 30 minutes. Add squash; simmer 10-15 minutes longer or until meat and vegetables are tender. Stir in parsley and sugar. **Yield:** 16 servings.

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*Laura Garton, Lenox, Massachusetts*  
*Summer's End Stew*

My family and friends love stew, and this recipe is perfect for the last few vegetables left in the garden. The best part of

this recipe is that you can substitute whatever is available in your garden. It's perfect with freshly baked bread.

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## WEST COAST CHILI

**1 pound bacon, diced**  
**2 pounds beef stew meat, cut into 1/4-inch cubes**  
**2 medium onions, chopped**  
**4 garlic cloves, minced**  
**1 cup bottled barbecue sauce**  
**1 cup chili sauce**  
**1/2 cup honey**  
**3 cans (16 ounces each) whole tomatoes, chopped**  
**4 beef bouillon cubes**  
**1 bay leaf**  
**1 tablespoon chili powder**  
**1 tablespoon baking cocoa**  
**1 tablespoon Worcestershire sauce**  
**1 tablespoon Dijon mustard**  
**1-1/2 teaspoons ground cumin**



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## INDIANA-STYLE CORN DOGS

**1 cup all-purpose flour**  
**1/2 cup yellow cornmeal**  
**1 tablespoon baking powder**  
**1 tablespoon sugar**  
**1 teaspoon salt**  
**1/2 teaspoon ground mustard**  
**1/4 teaspoon paprika**  
**Dash pepper**  
**1 cup evaporated milk**  
**1 egg**  
**10 to 16 hot dogs**  
**Vegetable oil for deep-fat frying**

In a bowl, combine the first 10 ingredients. Pour into a tall glass. Thread hot dogs onto wooden skewers; dip into the



**1/4 teaspoon cayenne powder, optional**  
**3 cans (16 ounces each) kidney beans, rinsed and drained**  
**Shredded cheddar cheese**

In a large Dutch oven or soup kettle, cook bacon until crisp; remove to paper towel to drain. Reserve 3 tablespoons

drippings. Brown stew meat in drippings. Add onions and garlic; cook until onions are soft. Return bacon to pan. Add the next 12 ingredients. Bring to a boil; reduce heat. Cover and simmer until beef is tender, about 3-4 hours. Add beans and heat through. Garnish with cheese.  
**Yield:** 14-16 servings (4 quarts).

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*Sally Grisham, Oxnard, California*  
*West Coast Chili*

We often have chili cook-offs at our church, so we trade lots of recipes. I was always mixing and matching ingredients and experimenting, trying to come

up with an original recipe that would be a little different. That's how I developed this one, and I never fail to get compliments on it!

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glass. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry corn dogs until

golden brown (about 2 minutes). Drain on paper towels. **Yield:** 10-16 servings.

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*Sally Denney, Warsaw, Indiana*  
*Indiana-Style Corn Dogs*

Among the best parts of the many fairs and festivals in Indiana are the corn

dogs served there. I fix them fairly often for my family at home.

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**PICANTE-DIJON GRILLED CHICKEN**

**16 chicken breast halves, skinned and boned**  
**3 cups picante sauce**  
**1/2 cup packed brown sugar**  
**1/4 cup Dijon mustard**

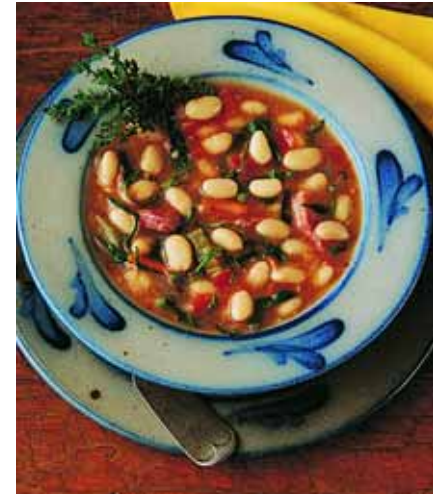
Pound chicken breasts to about 1/2-in. thickness; set aside. Combine picante sauce, sugar and mustard; mix well. Grill chicken over medium-hot heat for 2 minutes on each side. Brush generously with sauce. Grill 8-10 minutes longer, basting with sauce and turning occasionally, until juices run clear. **Yield:** 16 servings.



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**SHAKER BEAN SOUP**

**1 pound dry great northern beans, rinsed and sorted**  
**1 meaty ham bone or 2 smoked ham hocks**  
**1 large onion, chopped**  
**3 celery ribs, diced**  
**2 carrots, shredded**  
**Salt to taste**  
**1/2 teaspoon pepper**  
**1/2 teaspoon dried thyme**  
**1 can (28 ounces) crushed tomatoes, undrained**  
**2 tablespoons brown sugar**  
**1-1/2 cups finely shredded fresh spinach leaves**

Place beans and enough water to cover in a Dutch oven or soup kettle. Bring to a boil; boil for 2 minutes. Remove from



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*Karen Page, St. Louis, Missouri*  
*Picante-Dijon Grilled Chicken*

We love to barbecue so much that we do it all year long. This recipe is one of my favorites because it has few ingredi-

ents, easily feeds a crowd and, since it doesn't need marinating, can be prepared for the grill in just minutes.

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the heat; let stand for 1 hour. Drain beans and discard liquid. In the same kettle, place ham bone or hocks, 3 qts. water and beans. Bring to a boil; reduce heat cover and simmer for 1-1/2 hours or until meat easily falls from the bone. Remove bones from broth; when cool enough to handle,

trim meat. Discard bones. Add ham, onion, celery, carrots, salt, pepper and thyme to broth; cover and simmer for 1 hour or until beans are tender. Add tomatoes and brown sugar. Cook for 10 minutes. Just before serving, add spinach.  
**Yield:** 20 servings (5 quarts).

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*Deborah Amrine, Grand Haven, Michigan*  
*Shaker Bean Soup*

This soup tastes especially good in cold weather—which we have *a lot* of here on the shore of Lake Michigan! I love cook-

ing (I like to try a new recipe every week), and my family loves soup, so I'm always looking for one more.

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**COUNTRY BEEF BRISKET**

- 1 beef brisket (2-1/2 to 3 pounds), trimmed
- 1/2 cup soy sauce
- 1 can (10-1/2 ounces) condensed beef broth
- 2-1/2 tablespoons lemon juice
- 1/2 teaspoon garlic powder
- Paprika

- SEASONED BROTH:**
- 1/4 cup vinegar
  - 1/4 cup Worcestershire sauce
  - 1/4 cup packed brown sugar
  - 1/2 to 1 teaspoon liquid smoke

Place brisket in a shallow pan. Combine soy sauce, broth, lemon juice and garlic powder. Reserve 1 cup; refrigerate. Pour remaining marinade over meat. Cover and refrigerate overnight. Drain



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**TURKEY ENCHILADAS**

- 4 cups diced cooked turkey or chicken
- 4 cups (16 ounces) shredded Monterey Jack cheese
- 2 cans (2-1/4 ounces each) sliced ripe olives, drained
- 2 tablespoons dried parsley flakes
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 12 to 16 flour tortillas (8 inches)

- SAUCE:**
- 2 medium onions, diced
  - 1 green pepper, diced
  - 2 tablespoons vegetable oil
  - 2 cans (4 ounces each) chopped green chilies



meat, discarding marinade. Place meat in a shallow baking pan; sprinkle with paprika. Cover tightly with foil. Bake at 325° for 3 hours or until meat is tender. Cool and refrigerate meat; discard cooking juices. When thoroughly chilled, slice

meat and return to the baking pan. Combine seasoned broth ingredients and reserved marinade in a saucepan. Simmer for 10 minutes; pour over meat. Cover and bake at 300° for 1 hour. **Yield:** 10-12 servings.

*Beth Blair, Kansas City, Missouri  
Country Beef Brisket*

Because brisket was often on sale, it became a frequent dish on the dinner table. I used to boil the brisket to make it more tender, but then it had a very

bland taste. A good friend gave me this recipe, and I haven't boiled a brisket since. I hope your family enjoys it as much as mine does.

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- 2 cans (15 ounces each) tomato sauce**
- 4 teaspoons chili powder**
- 2 teaspoons sugar**
- 1 teaspoon garlic powder**
- 2 cups (8 ounces) shredded cheddar cheese**

Combine the first seven ingredients. Divide evenly among tortillas. Roll up and place, seam side down, in two un-

greased 13-in. x 9-in. x 2-in. baking pans. For sauce, in a large skillet, saute onions and green pepper in oil until tender. Add chilies, tomato sauce, chili powder, sugar and garlic powder; mix well. Pour over tortillas. Cover and bake at 350° for 30 minutes. Sprinkle with cheddar cheese; bake 10 minutes longer or until cheese is melted. **Yield:** 12-16 servings.

*Mary Anne McWhirter, Pearland, Texas  
Turkey Enchiladas*

Everyone I know in Texas has a favorite "Tex-Mex" meal. My favorite Tex-Mex menu always includes these enchi-

ladas—the turkey is a nice change of pace from beef, and the sauce isn't too spicy. Children especially like it.

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## EGG AND SAUSAGE STRATA

- 12 slices white bread, crusts removed, cubed**
- 1-1/2 pounds bulk pork sausage**
- 1/3 cup chopped onion**
- 1/4 cup chopped green pepper**
- 1 jar (2 ounces) chopped pimientos, drained**
- 6 eggs**
- 3 cups milk**
- 2 teaspoons Worcestershire sauce**
- 1 teaspoon ground mustard**
- 1/2 teaspoon salt**
- 1/4 teaspoon pepper**
- 1/4 teaspoon dried oregano**

Line a greased 13-in. x 9-in. x 2-in. pan with bread cubes; set aside. In a skillet,



## NEW ENGLAND FISH CHOWDER

- 1/2 cup butter or margarine, divided**
- 3 medium onions, sliced**
- 5 medium potatoes, peeled and diced**
- 4 teaspoons salt**
- 1/2 teaspoon pepper**
- 3 cups boiling water**
- 2 pounds fresh or frozen haddock fillets, cut into large chunks**
- 4 cups milk**
- 1 can (12 ounces) evaporated milk**

In a 6- to 8-qt. kettle, melt 1/4 cup butter over medium heat. Saute onions until tender but not browned. Add potatoes, salt,



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brown sausage with the onion and green pepper; drain. Stir in pimientos; sprinkle over bread. In a bowl, beat eggs, milk, Worcestershire sauce, mustard, salt, pepper and oregano. Pour over sausage mixture. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes

before baking. Cover and bake at 325° for 1 hour and 20 minutes. Uncover and bake 10 minutes longer or until a knife inserted near the center comes out clean. Let stand 10 minutes before serving. **Yield:** 12-15 servings.

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*Gail Carney, Arlington, Texas*  
*Egg and Sausage Strata*

I especially like to make this breakfast dish when we have weekend guests. I fix it the night before, and the next

morning I can sit, eat and enjoy their company. People often think I spent hours preparing it.

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pepper and water. Top with fish. Cover and simmer for 25 minutes or until potatoes are fork-tender. Stir in milk,

evaporated milk and remaining butter; heat through. **Yield:** 16-18 servings (about 4-1/2 quarts).

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*Dorothy Noonan, Quincy, Massachusetts*  
*New England Fish Chowder*

This recipe was handed down by my mother, although I have changed it a

bit. This really reflects our region, since New England is famous for its fish.

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## THREE-CHEESE CHICKEN BAKE

- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 3 tablespoons butter or margarine
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 can (8 ounces) sliced mushrooms, drained
- 1 jar (2 ounces) chopped pimientos, drained
- 1/2 teaspoon dried basil
- 1 package (8 ounces) noodles, cooked and drained
- 3 cups diced cooked chicken
- 2 cups ricotta or cottage cheese



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## PLUM-GLAZED LAMB

- 1 leg of lamb (4 to 5 pounds)
- Salt and pepper to taste
- 2 cans (16-1/2 ounces each) purple plums, pitted
- 2 garlic cloves
- 1/4 cup lemon juice
- 2 tablespoons soy sauce
- 2 teaspoons Worcestershire sauce
- 1 teaspoon dried basil

Place lamb, fat side up, on a rack in a shallow baking pan. Season with salt and pepper. Bake, uncovered, at 325° for 2-1/2 to 3 hours or until a meat thermometer reads 160° (medium) or meat reaches desired doneness. Meanwhile, drain plums, reserving 1/2 cup syrup. In a food processor or blender, place





- 2 cups (8 ounces) shredded cheddar cheese**
- 1/2 cup grated Parmesan cheese**
- 1/4 cup buttered bread crumbs**

In a skillet, saute onion and green pepper in butter until tender. Remove from the heat. Stir in the soup, mushrooms,

pimientos and basil; set aside. In a large bowl, combine noodles, chicken and cheeses; add the mushroom sauce and mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350° for 40-45 minutes or until bubbly. Sprinkle with crumbs. Bake 15 minutes longer. **Yield:** 12-15 servings.

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**Vicky Raatz, Waterloo, Wisconsin**  
**Three-Cheese Chicken Bake**

This is a hearty casserole that's always a crowd-pleaser. The combination of

flavors ensures I come home with an empty dish!

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plums, reserved syrup, garlic, soy sauce, Worcestershire sauce and basil. Cover and process until smooth. Using half of the plum sauce, baste lamb every 15

minutes during the last hour of roasting. Simmer remaining sauce for 5 minutes and serve with the meat. **Yield:** 10-12 servings.

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**Ann Eastman, Greenville, California**  
**Plum-Glazed Lamb**

Fruity and flavorful, this wonderful glaze is simple to prepare, and its hint of garlic really complements the lamb. The

recipe makes enough glaze to baste the lamb during roasting and leaves plenty to pass when serving.

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**PAN PIZZA**

- 1/2 pound ground beef**
- 1 small onion, chopped**
- 1 small green pepper, chopped**
- 2 loaves (1 pound each) frozen bread dough, thawed**
- 4 cups (16 ounces) shredded mozzarella cheese, divided**
- 18 slices pepperoni**
- 1 can (4 ounces) sliced mushrooms, drained**
- 1 can (14 ounces) pizza sauce**

In a skillet, brown ground beef, onion and green pepper; drain. Divide one loaf of bread dough in half. Press over the bottom and up the sides of two 9-in. greased pie plates. Sprinkle each pie with 1-1/2 cups of mozzarella cheese. Divide beef mixture and spoon over



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**MINESTRONE SOUP**

- 1 beef chuck roast (4 pounds)**
- 1 gallon water**
- 2 bay leaves**
- 2 medium onions, diced**
- 2 cups sliced carrots**
- 2 cups sliced celery**
- 1 can (28 ounces) diced tomatoes, undrained**
- 1 can (15 ounces) tomato sauce**
- 1/4 cup chopped fresh parsley**
- Salt and pepper to taste**
- 4 teaspoons dried basil**
- 1 teaspoon garlic powder**
- 2 packages (9 ounces each) frozen Italian or cut green beans**
- 1 package (16 ounces) frozen peas**



cheese. Top with pepperoni and mushrooms. Divide remaining loaf of bread; form into two 10-in. circles. Cover each pie with dough; crimp edges to seal.

Spread half of the pizza sauce onto each pie. Sprinkle with the remaining cheese. Bake at 400° for 25-30 minutes. **Yield:** 12-16 servings.

*Carol Gillespie, Chambersburg, Pennsylvania*  
**Pan Pizza**

This homemade pizza is a real treat I like to share with guests for casual get-

togethers. Best of all, the frozen bread dough makes it a snap to prepare.

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**2 cans (16 ounces each) kidney beans, rinsed and drained**  
**2 boxes (7 ounces each) shell macaroni, cooked and drained**  
**Grated Parmesan cheese**

Place beef roast, water and bay leaves in a large kettle or Dutch oven; bring to a boil. Reduce heat; cover and simmer until meat is tender, about 3 hours. Remove meat from broth; cool. Add onions,

carrots and celery to broth; cook for 20 minutes or until vegetables are tender. Cut meat into bite-size pieces; add to broth. Add tomatoes, tomato sauce, parsley, seasonings, green beans, peas and kidney beans. Cook until vegetables are heated through, about 10 minutes. Add macaroni and heat through. Remove bay leaves. Ladle into soup bowls; sprinkle with Parmesan cheese. **Yield:** about 40 servings (10 quarts).

*Lana Rutledge, Shepherdsville, Kentucky*  
**Minestrone Soup**

Here is the perfect summertime soup to put all those fresh garden vegetables to

good use. Take it to a potluck and watch people go back for seconds!

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## MEATBALL SANDWICHES

### SAUCE:

- 1/2 pound bulk Italian sausage
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1-1/2 cups stewed tomatoes
- 1 can (12 ounces) tomato paste
- 2 cans (8 ounces each) tomato sauce
- 2 teaspoons brown sugar
- 1 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil

### MEATBALLS:

- 2 eggs, lightly beaten
- 1/2 cup dry bread crumbs
- 3 tablespoons milk
- 1 teaspoon dried basil
- 3/4 teaspoon salt



## HAM A LA KING

- 2 packages (10 ounces each) frozen puff pastry shells
- 1/4 cup butter or margarine
- 1/2 cup diced green pepper
- 6 green onions, sliced
- 2 cups sliced fresh mushrooms
- 2 packages (10 ounces each) frozen peas, cooked and drained
- 4 cups cubed fully cooked ham
- 1-1/2 teaspoons ground mustard
- 1 teaspoon salt
- 6 hard-cooked eggs, coarsely chopped

### WHITE SAUCE:

- 1/2 cup butter or margarine
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt



- 1/8 teaspoon pepper
- 1/8 teaspoon dried oregano
- 1/8 teaspoon rubbed sage
- 1 pound ground beef
- 1 pound bulk Italian sausage
- 3 tablespoons olive oil

**Sandwich rolls, split**

**Sliced mozzarella cheese, optional**

In a Dutch oven, cook sausage, onion and green pepper until the sausage is

browned and the vegetables are tender; drain. Add the remaining sauce ingredients; bring to a boil. Cover and simmer. Meanwhile, in a bowl, combine the first eight meatball ingredients. Add beef and sausage; mix well. Shape into 1-in. balls. Brown in oil; drain. Add to the sauce; cover and simmer for 2 hours. Serve on rolls. Top with cheese if desired. **Yield:** 10-12 servings.

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*Sharon Simcizen, Bozeman, Montana*  
*Meatball Sandwiches*

With all the cattle ranches in our state, these sandwiches are a great way to use ground beef. I've done a lot of travel-

ing and tried a lot of recipes, but this is one of the best I've ever tasted. It makes a hearty meal for a crowd.

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- 1/8 teaspoon white pepper
- 4 cups milk

Bake pastry shells according to package directions. With a fork, carefully remove the circular top of each shell. Remove any soft layers of pastry inside shells and discard. Set shells and tops aside. In a skillet, melt butter over medium heat. Sauté the green pepper, onions and mushrooms until tender. Stir in

peas, ham, mustard and salt; heat through. Gently stir in eggs; set aside. For sauce, melt butter in a saucepan. Stir in the flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir until thickened and bubbly. Cook and stir 1 minute more. Add ham mixture and heat through. Serve in the pastry shells. **Yield:** 12 servings.

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*Doris Christman, Middletown, Pennsylvania*  
*Ham a la King*

An aunt gave me this recipe, which is great for using leftover ham. I've served

it several times for company, and someone always asks for the recipe.

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## CRUSTLESS SWISS QUICHE

- 1/2 cup butter or margarine
- 1/2 cup all-purpose flour
- 1-1/2 cups milk
- 2-1/2 cups cottage cheese
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon Dijon mustard
- 9 eggs
- 2 packages (one 8 ounces, one 3 ounces) cream cheese, softened
- 3 cups (12 ounces) shredded Swiss cheese
- 1/3 cup grated Parmesan cheese

Melt butter in a medium saucepan. Stir in flour; cook and stir until bubbly. Gradually add milk; cook over medium heat, stirring occasionally, until sauce thick-



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## TANGY BEEF AND VEGETABLE STEW

- 6 cups cubed peeled potatoes (1/2-inch pieces)
- 8 medium carrots, cut into 1/2-inch pieces
- 2 medium onions, cubed
- 4 pounds lean beef stew meat, cut into 1-inch pieces
- 1/3 cup vegetable oil
- 1/3 cup all-purpose flour
- 4 beef bouillon cubes
- 3 cups boiling water
- 1/3 cup vinegar
- 1/3 cup ketchup
- 3 tablespoons prepared horseradish
- 3 tablespoons prepared mustard
- 2 tablespoons sugar



ens. Remove from the heat; set aside to cool, about 15-20 minutes. Meanwhile, combine cottage cheese, baking powder, salt and mustard; set aside. In a large mixing bowl, beat the eggs. Slowly add cream cheese, cottage cheese

mixture and cream sauce. Fold in Swiss and Parmesan cheeses. Pour into two greased 10-in. pie plates. Bake at 350° for 40 minutes or until puffed and lightly browned. Serve immediately. **Yield:** 16-20 servings.

*Marlene Kole, Highland Heights, Ohio  
Crustless Swiss Quiche*

I received this recipe from my mother-in-law, an all-around great cook. Every-

one raves about her rich quiche when she serves it at card parties.

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**2 cups each frozen peas and corn**  
**2 cups sliced fresh mushrooms**

Place the potatoes, carrots and onions in a slow cooker. In a large skillet, brown beef in oil in batches; place over the vegetables. Sprinkle with flour. Dissolve

bouillon in water. Stir in vinegar, ketchup, horseradish, mustard and sugar; pour over meat and vegetables. Cover and cook on high for about 5 hours or until meat and vegetables are tender. Add peas, corn and mushrooms; continue cooking on high for 45 minutes or until heated through. **Yield:** 12-16 servings.

*Amberleah Holmberg, Calgary, Alberta  
Tangy Beef and Vegetable Stew*

How much does my husband like this stew? So much that he'll eat it *cold!*

This recipe makes a big batch to satisfy his hearty appetite.

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## TEXAS-STYLE LASAGNA

**1-1/2 pounds ground beef**  
**1 teaspoon seasoned salt**  
**1 envelope taco seasoning mix**  
**1 can (14-1/2 ounces) diced tomatoes, undrained**  
**1 can (15 ounces) tomato sauce**  
**1 can (4 ounces) chopped green chilies**  
**2 cups (16 ounces) small-curd cottage cheese**  
**2 eggs, beaten**  
**12 corn tortillas (6 inches), torn**  
**3-1/2 to 4 cups shredded Monterey Jack cheese**

In a large skillet, brown beef; drain. Add seasoned salt, taco seasoning, tomatoes, tomato sauce and chilies; mix



## HAM PASTIES

**5 cups all-purpose flour**  
**1 tablespoon brown sugar**  
**1 teaspoon salt**  
**1/2 teaspoon baking powder**  
**1 pound lard or shortening**  
**1/2 to 3/4 cup cold water**  
**1 egg, beaten**  
**2 teaspoons vinegar**

**FILLING:**  
**3 cups diced fully cooked ham (1/4-inch pieces)**  
**2 tablespoons diced green pepper**  
**2 tablespoons diced pimientos**  
**1 tablespoon diced onion**  
**1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted**

**GLAZE:**

**1 egg**



well. Simmer, uncovered, for 15-20 minutes. Combine the cottage cheese and eggs. In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the meat sauce, half of the tortillas, half of the cot-

tage cheese mixture and half of the Monterey Jack cheese. Repeat layers. Bake, uncovered, at 350° for 30 minutes or until bubbly. Let stand 10 minutes before serving. **Yield:** 10-12 servings.

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*Effie Gish, Fort Worth, Texas*  
*Texas-Style Lasagna*

With its spicy flavor, this dish is a real crowd-pleaser—I make it often. It goes

great with side servings of corn chips, picante sauce and guacamole.

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**1 tablespoon water**  
**Poppy seeds or sesame seeds**

In a large bowl, combine flour, brown sugar, salt and baking powder. Cut in lard, half at a time, until particles are the size of small peas. Combine 1/2 cup water, egg and vinegar; add all at once to flour mixture and stir with a fork just until dough holds together. Add remaining water only if necessary. Form into a ball; wrap tightly and refrigerate for several hours. Meanwhile, combine filling ingredients. On a lightly floured sur-

face, roll out one-fourth of the dough to 1/8-in. thickness. Using a 3-1/2- to 4-in. round cutter, cut the dough into circles. Place on ungreased baking sheets. Spread a scant tablespoon of filling on half of each circle. Moisten edge slightly with water and fold over; seal with the tines of a fork. Cut slits in tops of pasties. Repeat with remaining dough and filling. In a small bowl, beat egg and water; brush tops of pasties. Sprinkle with poppy or sesame seeds. Bake at 400° for 15-20 minutes or until golden. Serve warm. **Yield:** about 4 dozen.

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*Delores Yung, Watrous, Saskatchewan*  
*Ham Pasties*

You'll find these in my recipe file under "F"—for "favorites"! These hand-

held sandwiches are a nice addition to a buffet.

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**STUFFED COMPANY HAM**

- 2 pounds bulk pork sausage
- 1 cup chopped celery
- 1 cup chopped onion
- 1 unpeeled apple, diced
- 3 cups soft bread crumbs
- 1/2 cup mincemeat
- 1/2 cup chopped fresh parsley
- 2 teaspoons dried thyme
- 1 fully cooked boneless ham (6 to 7 pounds)
- 1/2 cup apple jelly or honey
- 3 tablespoons Dijon mustard

**CHUTNEY BAKED PEARS:**

- 1 cup water
- 2 tablespoons lemon juice
- 6 ripe pears, peeled, halved and cored
- 1 cup chutney
- 1/2 cup apple juice



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**HONEY PARTY BUNS**

- 1 cup butter or margarine, cut into pieces
- 1/2 cup honey
- 2 cups boiling water
- 2 packages (1/4 ounce each) active dry yeast
- 1/3 cup warm water (110° to 115°)
- 2 eggs, beaten
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3-1/2 cups whole wheat flour
- 4 to 4-1/2 cups all-purpose flour
- 6 to 7 pounds thinly sliced fully cooked ham
- 3 to 4 pounds thinly sliced cheddar or Swiss cheese
- 2 bunches leaf lettuce

Place butter and honey in a large mixing bowl; pour the boiling water over and



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**2 tablespoons butter or margarine, melted**

In a skillet, brown sausage; drain. Add the celery, onion and apple; cook over low heat, stirring occasionally, until celery is tender. Remove from the heat; stir in bread crumbs, mincemeat, parsley and thyme. Mix well. On top of ham, cut two full-length wedges, about 1 in. wide and 3/4 in. deep, 3 in. apart. Spoon about 1/2 cup of the stuffing into each wedge. Place remaining stuffing in a greased 1-1/2-qt. covered baking dish; refrigerate. Place ham in a roasting pan and cover loosely with a foil tent. Bake at 325° for 2-1/4 hours. In a sauce-

pan, heat jelly and mustard until jelly melts. Brush some over ham; return ham to the oven, uncovered, for 30 minutes, brushing occasionally with jelly mixture. Also place covered baking dish of stuffing in the oven at this time. For pears, mix water and lemon juice; dip pear halves and drain. Place with cut side up in a greased 13-in. x 9-in. x 2-in. baking pan. Mix chutney and apple juice; pour over pears. Drizzle with butter. Remove ham from oven; cover with foil and let stand 30 minutes before slicing. While continuing to bake stuffing, bake pears, uncovered, for 30 minutes, basting occasionally. **Yield:** 12-14 servings.

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*Violet Klause, Oneway, Alberta  
Stuffed Company Ham*

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set aside to cool to 110°-115°. In a small bowl, dissolve yeast in warm water; set aside. To honey mixture, add eggs, baking powder and salt. Add yeast mixture and the whole wheat flour; beat until smooth. Stir in enough all-purpose flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until dou-

bled, about 1 hour. Punch dough down; divide in half. On a lightly floured surface, roll each half to 1/2-in. thickness; cut with a 2-1/2-in. cutter. Place on greased baking sheets. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350° for 15-20 minutes or until golden brown. Remove from pans to cool on wire racks. Split buns and fill with ham, cheese and lettuce. **Yield:** 4-5 dozen.

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*Ruth Linscott, Millfield, Ohio  
Honey Party Buns*

I use this recipe often for church get-togethers. Finger sandwiches are popu-

lar at these events, so I make these buns small and add sandwich toppings.

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**NO-FUSS CHICKEN**

- 1 bottle (16 ounces) Russian or Catalina salad dressing**
- 2/3 cup apricot preserves**
- 2 envelopes dry onion soup mix**
- 16 boneless skinless chicken breast halves**

In a bowl, combine dressing, preserves and soup mix. Place chicken in two ungreased 11-in. x 7-in. x 2-in. baking pans; top with dressing mixture. Cover and bake at 350° for 20 minutes; baste. Bake, uncovered, 20 minutes longer or until chicken juices run clear. **Yield:** 16 servings.



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**CHICKEN SPINACH BAKE**

- 3 packages (10 ounces each) frozen chopped spinach, thawed**
  - 3 eggs**
  - 1/2 teaspoon onion salt**
  - 1/2 teaspoon ground nutmeg**
  - 3/4 cup grated Parmesan cheese, divided**
  - 3/4 cup Italian-seasoned bread crumbs**
  - 16 boneless skinless chicken breast halves**
  - Salt and pepper to taste**
  - 5 tablespoons butter or margarine, melted**
- CHEESE SAUCE:**
- 6 tablespoons butter or margarine, divided**
  - 1/4 cup all-purpose flour**



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*Marilyn Dick, Centralia, Missouri*  
*No-Fuss Chicken*

This recipe could hardly be simpler to prepare. The chicken gets a wonderful tangy taste, and no one will know you

used convenient ingredients like a bottle of salad dressing and onion soup mix...unless you tell them.

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- 1/2 teaspoon salt
- 2 cups milk
- 2 cups (8 ounces) shredded cheddar cheese
- 1 cup sliced fresh mushrooms

Drain and squeeze out excess moisture from spinach. Beat eggs, onion salt and nutmeg. Add spinach and 1/4 cup Parmesan cheese; mix well. Combine the bread crumbs and remaining Parmesan. Sprinkle chicken with salt and pepper; coat with crumb mixture. Place in two greased 13-in. x 9-in. x 2-

in. baking pans. Spread 2 tablespoons of the spinach mixture onto each chicken breast half. Sprinkle with remaining crumb mixture; drizzle with butter. Bake at 350° for 35-40 minutes or until chicken juices run clear. For sauce, melt 4 tablespoons butter; blend in flour and salt. Stir to form a smooth paste. Add milk; cook and stir until thickened and bubbly. Add cheese and stir until melted. Saute mushrooms in remaining butter. Stir into cheese mixture. Carefully pour sauce over chicken, or pour into a serving bowl and pass. **Yield:** 16 servings.

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*Sue Braunschweig, Delafield, Wisconsin*  
*Chicken Spinach Bake*

With the creamy sauce and lovely look of this dish, even people who aren't very

fond of spinach seem to enjoy it served this way.

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**BAKED SPAGHETTI**

- 1 cup chopped onion
- 1 cup chopped green pepper
- 1 tablespoon butter or margarine
- 1 can (28 ounces) diced tomatoes, undrained
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1 can (2-1/4 ounces) sliced ripe olives, drained
- 2 teaspoons dried oregano
- 1 pound ground beef, browned and drained, optional
- 12 ounces spaghetti, cooked and drained
- 2 cups (8 ounces) shredded cheddar cheese



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**CREAMY SAUSAGE STEW**

- 8 to 10 medium red potatoes, cut into 1-1/2-inch pieces
- 2 large white onions, quartered
- 1 large green pepper, cut into 1-inch pieces
- 1 large sweet red pepper, cut into 1-inch pieces
- 2 pounds smoked Polish sausage, cut into 1-inch slices
- 1/3 cup vegetable oil
- 1 tablespoon dried basil
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 pint whipping cream
- 3 tablespoons cornstarch
- 3 tablespoons water



- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted**
- 1/4 cup water**
- 1/4 cup grated Parmesan cheese**

In a large skillet, saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef if desired. Simmer,

uncovered, for 10 minutes. Place half of the spaghetti in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half of the vegetable mixture. Sprinkle with 1 cup of cheddar cheese. Repeat layers. Mix the soup and water until smooth; pour over the top. Sprinkle with Parmesan cheese. Bake, uncovered, at 350° for 30-35 minutes or until heated through. **Yield:** 12 servings.

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**Ruth Koberna, Brecksville, Ohio**  
**Baked Spaghetti**

Every time that I make this cheesy dish, I get requests for the recipe. It

puts a different spin on spaghetti and is great for any meal.

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Place potatoes in a 5-qt. roasting pan. Add onions, peppers and sausage; toss gently. Combine oil, basil, salt and pepper. Pour over the meat and vegetables; toss well. Cover and bake at 350° for 45 minutes; stir. Add the cream; cover and

bake 30-40 minutes longer or until potatoes are tender. Combine cornstarch and water; stir into stew. Place on stove-top and bring to a boil, stirring constantly until thickened. **Yield:** 10-12 servings.

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**Rosemary Jesse, Cabool, Missouri**  
**Creamy Sausage Stew**

Depending on the time of year, I serve my stew with bread or corn muffins and salad or fruit. Then, since it tastes even

better the *next* day, we have it for lunch on the rare occasions there are leftovers!

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**TURKEY WITH COUNTRY HAM STUFFING**

- 3 cups cubed crustless day-old white bread**
- 3 cups cubed crustless day-old whole wheat bread**
- 1-1/2 cups cubed fully cooked ham**
- 1/2 cup butter or margarine**
- 3 cups chopped onion**
- 2 cups chopped celery**
- 1-1/2 teaspoons rubbed sage**
- 1-1/2 teaspoons dried thyme**
- 1/2 teaspoon pepper**
- 1 to 1-1/2 cups chicken broth**
- 1 turkey (12 to 14 pounds)**

Place bread cubes in a single layer in a 13-in. x 9-in. x 2-in. baking pan. Bake at 325° for 20-25 minutes or until golden, stirring occasionally. Place in a large bowl; set aside. In a large skillet, cook



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**BARBECUED PORK SANDWICHES**

- 1 pork shoulder roast (about 5 pounds), trimmed and cut into 1-inch cubes**
- 2 medium onions, coarsely chopped**
- 2 tablespoons chili powder**
- 1/2 teaspoon salt, optional**
- 1-1/2 cups water**
- 1 cup ketchup**
- 1/4 cup vinegar**
- Hamburger rolls, split**

In a Dutch oven, combine meat, onions, chili powder, salt if desired, water, ketchup and vinegar. Cover and simmer for 4 hours or until the meat falls apart easily. Skim off the excess fat. With a slotted spoon, remove meat, reserving





ham in butter for 5-10 minutes or until edges are crisp. Remove with a slotted spoon and place over bread cubes. In the same skillet, saute the onion, celery, sage, thyme and pepper until vegetables are tender; toss with bread and ham. Stir in enough broth to moisten. Just before baking, stuff the turkey. Skewer openings; tie drumsticks together. Place on a rack in a roasting pan. Bake at 325° for

4-1/2 to 5 hours or until a meat thermometer reads 185°. When the turkey begins to brown, cover lightly with a tent of aluminum foil and baste if needed. Remove all stuffing. **Yield:** 10-12 servings. **Editor's Note:** Stuffing may be baked in a greased 3-qt. covered baking dish at 325° for 70 minutes (uncover for the last 10 minutes). Stuffing yields about 10 cups.

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*Bobbie Love, Kapaa, Hawaii*  
*Turkey with Country Ham Stuffing*

As delicious as this is right out of the oven, the turkey and stuffing both taste

great as leftovers, too. The ham in the stuffing is unique.

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cooking liquid. Shred the meat with two forks or a pastry blender. Return to the

cooking liquid and heat through. Serve on rolls. **Yield:** 16 servings.

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*Thelma Waggoner, Hopkinsville, Kentucky*  
*Barbecued Pork Sandwiches*

These delicious sandwiches taste even better if the pork is prepared a day ahead

for the flavors to blend. That's a real plus for busy cooks.

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## ITALIAN SAUSAGE SANDWICHES

- 20 Italian sausages
- 4 large green peppers, thinly sliced
- 1/2 cup chopped onion
- 1 can (12 ounces) tomato paste
- 1 can (15 ounces) tomato sauce
- 1 cup water
- 1 tablespoon sugar
- 4 garlic cloves, minced
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 20 sandwich buns
- Shredded mozzarella cheese, optional

In a large Dutch oven, brown sausages



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## FESTIVE GLAZED HAM

- 1 bone-in fully cooked ham (6 to 8 pounds)
- 1-1/2 cups orange juice
- 1-1/4 cups packed brown sugar
- 1 tablespoon grated orange peel
- 1 teaspoon ground mustard
- 1/4 teaspoon ground cloves

Score surface of ham, making diamond shapes 1/2 in. deep. Place in a large baking dish. In a bowl, mix remaining ingredients; pour over ham. Cover and refrigerate overnight, turning ham occasionally. Reserving glaze, remove ham to a rack in a shallow roasting pan. Bake, uncovered, at 325° until a meat thermometer reads 140°, about 2-4 hours, brushing occasionally with glaze. **Yield:** 12-16 servings.



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drippings. Saute peppers and onion in drippings until crisp-tender; drain. Return sausages to pan along with tomato paste and sauce, water, sugar, garlic,

basil, oregano and salt; bring to a boil. Reduce heat; cover and simmer for 30 minutes. Serve on buns. Top with cheese if desired. **Yield:** 20 servings.

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**Mike Yaeger, Brookings, South Dakota**  
**Italian Sausage Sandwiches**

When my wife and I have friends over, we love to serve these sandwiches. This

is a convenient recipe, since it can be prepared the day before and reheated.

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**Becky Magee, Chandler, Arizona**  
**Festive Glazed Ham**

My glaze recipe dates back to shortly after my husband and I were married more than 25 years ago. My parents

were visiting and I cooked a Sunday ham with this glaze. I've done it that same way ever since.

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**The Country Cooking**  
*Recipe Collection*



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