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Cinnamon Rolls

4 ½ teas yeast

1/2 cup warm water

1 teas sugar

Mix and let stand 10 to 15 minutes.

Mix together

4 ½ cups flour

½ teas salt

½ cup butter melted

¾ cup milk (scalded)

½ cup sugar

Add yeast and mix in 1 egg.

Knead adding flour as needed.

Cover in oil and let rise about 1 hour.

Roll into 12 X 24 inch rectangle.

Melt ½ stick butter and brush dough. Mix together and sprinkle on dough 1 cup brown sugar, ½ cup white sugar and cinnamon..

Roll into jelly-roll and cut into 1 inch pieces.

Let rise 10 to 15 minutes in warm area.

Bake

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2 cups powdered sugar and butter flavoring. Add milk and drizzle over the top.

Salad dressing for colslaw

Mayo 1 cup

Chili sauce ½ cup

Lemon juice

Salt and pepper

Tostada Salad

1 lb. Ground beef
1 chopped onion
1 (15 oz.) can kidney beans
1 pkg. Lawry's taco seasoning mix
1 c. water
¼ tsp. Salt
1 head lettuce, cut up
1 c. grated Cheddar cheese
4 tomatoes, coarsely chopped
1 coarsely chopped avocado
1 pkg. Crushed tortilla chips
1 c. Thousand Island dressing

Fry beef and onion. Drain beans and add to beef along with seasoning mix, water and salt. Cook until water is gone. Cool (do not chill) in refrigerator. Place the rest of the salad ingredients into a large bowl. Toss with cool meat mixture and serve.

ARTICHOKE DIP

- 1 - 8 oz can artichoke (drained and cut up)
- 1 - 7 oz can pimentos
- 2 - 7 oz cans Ortega chilies
- 1 cup Best Foods mayonnaise
- ½ cup Parmesan cheese
- 8 oz Jack cheese grated

Mix all ingredients together and bake at 350 degrees for ½ hour.

LASAGNA CASSEROLE

BEA SAWYER

1 lb sweet Italian sausage
2 cloves garlic crushed
2 - 26 oz cans spaghetti sauce

Break sausage into small bits in a skillet. Fry slowly until brown pouring off fat as it accumulates. Drain. Add one and a half cans of spaghetti sauce. Simmer for twenty minutes

Mix together in a large bowl.

1-24 oz carton small curd cottage cheese
2 eggs beaten
1 lb. Mozzarella cheese shredded (Save one cup for topping.)
1/3 cup Parmesan cheese
2 tbs. Dried parsley flakes
¼ tsp. Pepper

Cook and drain:

1 lb. Med. Shell pasta
Stir gently into cheese mixture

Pour into 9 X 13 pan. Top with meat mixture. Cover and bake at 350 for 45 minutes. Uncover and sprinkle with remaining mozzarella cheese and bake 15 minutes longer. Let stand 10 minutes before serving. Heat remaining sauce and serve over top.

Can be made ahead but it will take longer to heat.