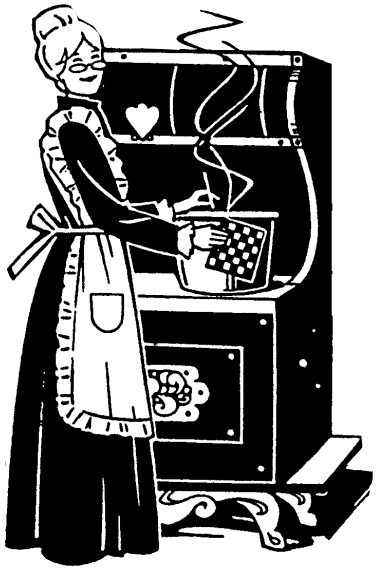
Here's what's cooking in our . . .

Country Kitchen



For the past several years Country Living has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you $5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o Country Living, P.O. Box 69, Covington, OH 45318

CROCKPOT CHICKEN & GRAVY

4-6 pieces skinned & boned chicken breasts
1 can cream of chicken soup
3 potatoes, sliced
Salt & pepper to taste

Put potatoes on bottom of slow cooker. Top with chicken breasts. Add salt and pepper.
Pour soup over chicken. Cook on low 8 hours or on high for 4-5 hours.

SUBMITTED BY:
Joyce Apple
7750 Conservancy Rd.
Germantown, Ohio 45327

TASTY & EASY MEATBALLS

MEATBALLS:
2 lbs. ground beef
1 packet dry onion soup mix
1/2 cup milk

SAUCE:
2 cups ketchup
1 cup brown sugar
2 Tbsps. Worcestershire sauce

Mix ketchup, brown sugar, and Worcestershire sauce in a crockpot. Turn on HIGH.
Mix the meatball ingredients together. Shape the mixture by rounded tablespoons into balls, and place on a baking dish or pan. Bake the meatballs for 20 minutes at 350 degrees. Add the meatballs to the crockpot. Decrease temperature to LOW and cook for 1-2 hours.

SUBMITTED BY:
Freda Rose
232 S. Walnut St.
St. Henry, Ohio 45883

GREAT CAKE

THIS RECIPE HAS THE ICING IN THE CAKE, NOT ON THE CAKE!

1/4 cup powdered sugar
1/4 cup chopped pecans
1 box Betty Crocker Butter Pecan Cake Mix
3/4 cup oil
4 eggs
1 cup water
1 can Betty Crocker Coconut Pecan Frosting

Grease bundt pan and sprinkle the bottom with powdered sugar and pecans.
Mix cake mix, oil, eggs, and water for 2 minutes with mixer. Stir in frosting.
Bake at 350 degrees for 50-55 minutes. Check for doneness. Enjoy!

SUBMITTED BY:
Mrs. Connie Johnson
5056 McMillan Rd.
Coldwater, Ohio 45828

PLEASE SEND US YOUR RECIPES!!!

Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We'd like to hear from YOU!