

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

PINEAPPLE-LEMON CAKE

~ MAKES 24 SERVINGS ~

- 1 can 20 oz. crushed pineapple, undrained
- 1 pkg. yellow cake mix
- 1-1/2 cups cold milk
- 1 pkg. (4 servings) lemon flavored instant pudding
- 2 cups thawed Cool Whip whipped topping

Pre-heat oven to 350°F. Drain pineapple, reserving juice. Set pineapple aside.

Prepare cake batter as directed on package, substituting reserved juice for part of water. Pour batter into greased 15x10x1 baking pan. Bake as directed, approximately 20 minutes or until toothpick comes out clean. Cool completely in pan on wire rack.

Add milk to pudding mix. Beat with wire whisk 2 minutes or until blended. Stir in pineapple. Spread over cake. Cover with whipped Cool Whip. Store in refrigerator.

SUBMITTED BY:
Mrs. Nancy Fisher
6180 Hollansburg-Arcanum Rd.
Arcanum, Ohio 45304

SPICY CHILI

~ SERVES 35 ~

- 4 lbs. ground beef
- 3 green peppers
- 2 medium onions
- 8 banana peppers
- 8 jalapeño peppers
- 1 can (1 lb. 12 oz.) diced tomatoes
- 4 cans (1 qt. 14 oz.) tomato juice
- 2 tsps. minced garlic
- 2 cans (2 lbs. 8 oz.) kidney beans
- 3 Tbsps. horseradish
- Salt & pepper to taste
- Hot & mild chili powder, to taste
- 1 Tbsp. grape jelly



Fry down hamburger. Mix with rest of ingredients and simmer for 1 hour. Let cool and refrigerate overnight. Then heat and simmer for 5-6 hours. The longer this chili sits, the better it gets!

SUBMITTED BY:
Scott Rauch
5411 Township Line 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. It's hard to believe, but the holidays are almost here. If there's a special recipe your family looks forward to each year, now is the time to share it with your fellow Country Living readers. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We're looking forward to hearing from you soon!