

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

POP-OVER PIZZA

1 lb. hamburger 1 pint pizza sauce
1 onion, chopped 1/2 cup water

Brown hamburger and onions. Stir in sauce and water. Simmer 10 minutes. Spoon into prepared pan. Top with cheese.

DOUGH

2 eggs 1/2 tsp. salt
1 cup milk 1 cup flour
1 Tbsp. vegetable oil

Beat together eggs, milk, and oil until foamy. Add flour and salt. Pour over meat mixture, covering completely. Top with cheese.

Bake at 350 degrees until top looks bubbly and golden brown.

SUBMITTED BY:
Christina E. Wengerd
806 East - 800 South
Geneva, Indiana 46740

COLORFUL KIELBASA

10-3/4 oz. can cream of celery soup, undiluted
3/4 cup water
1 lb. smoked Kielbasa, cut into 1/2" pieces
3/4 cup uncooked long grain rice
4-1/2 oz. can sliced mushrooms
1 cup (4 oz.) shredded cheddar cheese
1 Tbsp. butter
10 oz. package frozen peas

In skillet, combine celery soup, butter, and water. Bring to a boil. Add Kielbasa and rice. Reduce heat and cover. Simmer 15-18 minutes or until rice is almost tender. Stir in mushrooms and peas. Cover and simmer for 15 minutes or until rice is tender and peas are heated through. Sprinkle with cheese. Cover and let stand until cheese is melted.

Yields 4 to 6 servings

SUBMITTED BY:
Marsha Henry
8829 St. Rt. 121 North, Bradford, Ohio 45308

HAM ROLL-UPS



2 pkgs. (8 oz.) cream cheese
(softened)
1 envelope ranch salad dressing mix
3 green onions, chopped
11 flour tortillas (8 inch)
22 thin slices deli ham

In small mixing bowl beat the cream cheese and salad dressing mix until smooth. Add onions and mix well. Spread about 3 Tbsps. over each tortilla. Top each with two ham slices. Roll up tightly and wrap in plastic wrap. Refrigerate until firm. Unwrap and cut into 3/4" slices.

Makes 7 to 7-1/2 dozen

SUBMITTED BY:
Cindy DeMange
10123 Younker Rd.
Versailles, Ohio 45380

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're looking forward to hearing from you soon!