

Susan's Potato Casserole

Ingredients:

1 stick margarine (I use butter)
1 can cream of chicken soup
2 lb. bag of hash browns
1 lg diced onion
1 cup shredded cheddar cheese
1/4 cup mayonnaise
salt and pepper to taste
Mix above in 13 x 9 pan

Topping:

Melt 1/2 stick marg or butter
Mix with 2 cups crushed Rice Krispies
Spread over potatoes.

Bake 45 min. 1 hour @ 350°

Schreiner's Butter Baked Chicken

INGREDIENTS:

1/2 cup butter
1/2 cup vegetable oil
1 whole chicken cut up
flour to dredge chicken
seasoned salt to taste
1 can (10 3/4 oz) cream of mushroom soup
1 can (10 3/4 oz) cream of chicken soup
1 small onion, finely chopped
1 rib celery, finely chopped
1/2 teaspoon poultry seasoning
1/4 teaspoon garlic powder
1 cup water

INSTRUCTIONS:

Preheat oven to 350 degrees. Melt butter in large frying pan. Add oil and heat. Dredge pieces of chicken in flour then lightly brown chicken in butter mixture, turning as needed. When done, transfer chicken to baking dish. Top with seasoned salt.

In medium bowl, combine soups, onion, celery, poultry seasoning, garlic powder and water. Mix well. Pour over chicken. Return casserole uncovered in preheated oven until chicken is tender, 1 to 1 1/2 hours, basting with sauce occasionally.

YIELD: Makes 4 servings.

Serve with jasmine rice and fresh green beans or broccoli.

Janice's Buffalo Wing Dip

INGREDIENTS:

2 large packages cream cheese (I use 1/3 less fat)
1 cup cheddar cheese
1 cup Frank's Original hot sauce
2 chicken breasts (cooked and diced)

DIRECTIONS:

1. Melt cheese and hot sauce in microwave
2. Add chicken
3. Serve with taco chips and celery.

Grilled Rosemary Flatbreads

Makes: 6 flatbreads; 12 servings

Submitted by Heidi Habegger

Prep and cook time: About 55 minutes, plus 1 hour for rising

NOTES: Have dough and fire ready at the same time. Roll out breads first, then heat grill. (For an easier version, use 1 lb thawed frozen bread dough; knead in 1 1/2 tbs olive oil and the onion, then proceed from step 3).

INGREDIENTS:

1 package active dry yeast
About 3 tbs extra-virgin olive oil
2 teaspoons salt
1/3 cup finely diced onion
About 4 cups all-purpose flour
2 tbs minced fresh rosemary
2/3 cup finely shredded parmesan cheese
Fresh-ground pepper

DIRECTIONS:

1. In a bowl, sprinkle yeast over 1 1/4 cups warm water (110 degrees). Let stand until softened, about 5 min. Add salt, onion, 1 1/2 tablespoons olive oil, and 2 1/2 cups flour.

2a. *If kneading by hand*, stir vigorously until dough is stretchy, about 5 minutes. Stir in 1 1/4 cups flour. Scrape dough onto a lightly floured board and knead until smooth, elastic, and no longer sticky, 10 to 12 minutes, adding flour as required to prevent sticking.

2b. *If kneading with a dough hook*, beat on low speed until flour is incorporated. Add 1 1/4 cups flour. Beat on low speed to blend, then on high speed until dough no longer feels sticky, and pulls cleanly from bowl, 10 to 12 minutes. If dough is still sticky, beat in flour, 1 tablespoon at a time.

3. Place dough in an oiled bowl, turn over, cover airtight, and let rise in a warm place until doubled, about 1 hour.

4. On a lightly floured board or with a dough hook, briefly knead dough to expel air. Cut into 6 equal pieces shape each into a smooth ball.

5. Flatten 1 ball by hand, then roll into an 8-inch round (or into a 7-in, round if using frozen bread dough), re-flouring board and rolling pin as needed to prevent sticking. Brush round with about 3/4 teaspoon olive oil and sprinkle with about 1 teaspoon rosemary, a scant 2 tablespoons Parmesan, and pepper. Lightly press in seasonings. Cover a plate with plastic wrap. Place seasoned round on wrap, cover with plastic wrap, and chill. Repeat to shape remaining balls. As each round is finished, add to stack cover with plastic wrap, and chill. (If making dough ahead, wrap stack airtight and chill up to 6 hours.)

6. Place a few dough rounds at a time, seasoned side up, on an oiled grill over a solid bed of medium-hot coals, or over medium-high heat on a gas grill (you can hold your hand at grill level only 3 to 4 seconds). Cover gas grill. With a wide spatula, occasionally lift and rotate breads for even browning. When bottoms are well browned, 2 to 3 minutes, turn breads over. Cook until seasoned sides are light brown, 1 to 2 more minutes.

7. Cut each flatbread into about 6 wedges. Dip into olive oil to eat.