



Mini Meat loaves

- 1C. soft bread crumbs (and a bit of oatmeal)
- 1C. Milk (I use 2%)
- 1 and 1/2 Lb. ground beef (use ground chuck or ground sirloin for less grease)
- 1 egg
- 1tsp worchestershire sauce (optional)
- 1-2 Tbsp. instant minced onion (dried onion)
- 1 finely grated carrot

Add crumbs to milk and let stand a few minutes. Mix with ground beef, egg, sauce, onion, carrots and worch. sauce. Shape in to mini loaves and put in greased pan. Top with sauce

Sauce:

- 1/2 C Ketchup
 - 3 Tbsp. Brown Sugar
 - 1 Tbsp. prepared mustard
 - 1/4 tsp. salt
 - 1/2 C water
- Combine all sauce ingredients - pour sauce over meat loaves.
Bake 350 degrees for 45 minute to 1 hour

Cheesy Beans

- 1 bag frozen green beans
 - 4 to 6 oz of Velveeta cubed.
- Cook beans in small amount of water until almost done. Turn off the burner
Drain excess water - leaving a small amount in pan
put cheese over beans - cover - return to stove - let sit for 10 minutes.
Stir and serve



Dump Cake

- 1 Can prepared Pie filling - Cherry, apple, peach, etc.
- 1 Can (same size as pie filling can) of Sweetened (in heavy syrup) Crushed Pineapple
- 1 Box yellow cake mix
- 1 stick of butter - melted
- 1/2 C. chopped nuts

9x13x2 pan

Spread pie filling in bottom of pan.
Spoon on Pineapple and juices.
Sprinkle cake mix over all.
Top with nuts
Pour/drizzle the butter over the top

Bake 350 degrees for 30 to 45 minutes until bubbling and golden - serve warm with vanilla ice cream

Mulled Cider

- 1 Gallon Fresh apple cider
- 1 orange - juiced
- 2 or 3 slices of orange
- 2-4 cinnamon sticks
- 4-5 cloves (optional)

Warm over low to medium heat - serve with cinnamon stick - be sure to remove the cloves before serving.
also serve with wedges of orange for a real refreshing "comfort food" treat.
optional (high "octain" version)- can serve with Cinnamon Schnapps