BAKED SQUIRREL Soak cleaned whole squirrel in cold vinegar or sait water approximately 1 hour or longer.

Drain — wipe with paper towel — brown squirrel on all sides in salad oil. Sprinkle with salt, pepper, and paprika and put in roaster. Cook in fat for 10 minutes — 1 sliced onion, 1 sliced clove garlic. Add 1 cup stock and 1 cup dry wine. Pour squirrel. Cover Bake approximately one hour or until tender, During last ten minutes, you may add 1 cup sliced mushrooms.



with children Darren and

Flank steak (1-1/2 pounds)
Marinate:
2 cloves of garlic or garlic salt
1/2 cup soy sauce
1/4 cup brown sugar
2 tablespoons olive oil
1/4 tsp. cracked pepper
2 small pieces of ginger root

2 Small pieces of ginger root
Combine all and cover with foil,
basting occasionally (about 30 minutes before serving).
Preheat broiler.
With sharp knife score both sides of
steak. Broil 5 minutes on each side
for rar and 1 or 2 minutes more on
second side for medium (well done
steak is not recommended).
To serve:

Flank steak (1-1/2 pounds)

To serve: Using sharp knife and meat fork, cut steak into very thin slices on the diagonal.

diagonal.

Arrange mushroom slices and broiled halved tomatoes around steak. Serve.

AUNT CRYSTAL'S MARINATED FLANK STEAK

Home Ble



Karen and Steve Blass

KATIE MURTAUGH

- 1 lb. beef chuck cut into 1-1/2
- inch cubes
- 3 tablespoons fat 3 cups boiling water
- 2 cups sliced onions 1-1/2 cups cubed raw potatoes
- (3 potatoes) 1-1/2 cups diced raw carrots (3 carrots) 1-1/2 teaspoons salt
- 1/8 teaspoon pepper

Brown meat in melted fat over low heat. Add two cups of the boiling water. Cover, and simmer over very low heat for two hours or until meat is tender.

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Add vegetables, seasonings and remaining cup of boiling water. Turn heat up to medium. Cover and cook 25 to 30 minutes more.

VERA CLEMENTE

- I teaspoon olive oil

- 1 teaspoon olive oil
 1 medium onion mincet
 1/2 green pepper minced
 1 8 oz. can tomato sauce
 1 clove garlic minced
 1/4 lb. ham diced fine
 1 teaspoon stuffed olives and
 capers
 1/4 teaspoon salt
 1/2 c. cans red kidney beau.
- 2 17 oz. cans red kidney beans 1/2 cup water

Place oil in sauce pan and slowly saute onion, ham, garlic, green pepper and salt. Add the olives and capers and tomato sauce. Let simmer for 5 minutes over low heat. Add beans with 1/2 cup of water. Cover and let cook 8-10 minutes until it becomes thick. Serve over rice.

ARROZ Y HABICHUELAS (BEANS)

Techanto Semente



OLD-FASHIONED BEEF STEW



Katje Mustaugh



Vera and Roberts

CHERRY NUT ICE BOX PIE

l can pie cherries 1 cup chopped nuts 1/2 pint whipped cream or 1 package Dream Whip I can Eagle Brand milk 1/3 cup lemon juice 1 package vanilla wafers

I package vanilia waiers

Drain cherries. Make crust from vanilla wafers, finely crushing them with rolling pin or blender. Add approximately 2 tablespoons melted butter to wafer crumbs and mold into pie pan. Set crust aside.

Mix cherries with whipped cream. Fold chopped nuits in with cream and cherry mixture.

Mix lemon juice with Eagle Brand milk. Fold nut, cream and cherry mixture into Eagle Brand milk mixture.

Pour into crust and allow to set in refrigerator for at least two hours.

Jelie Biles



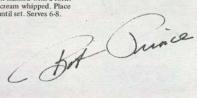
Ginger and Nelson Briles with children Kelly, David and Christy

- 1 cup pear juice
- 1 package lime jello
- 2 packages cream cheese (3 oz.) 2 tablespoons cream

- 1 large can pears 1 cup cream whipped

SEA FOAM SALAD

Heat pear juice. Add to jello. While hot, pour into cream cheese mashed with cream. When cool, add pears which have been mashed with a fork. Add a cup of cream whipped. Place in refrigerator until set. Serves 6-8.







1 lb. beef stew crunks or 1 lb. ground steak cut steak into chunks 1/2 cup flour salt, pepper, garle salt I small onion 1 small official
2 green onions
1 envelope Lipton's Beef Flavor
Gravy Soup
1/2 cup cooking pil
1/2 small bell pepper

1-1/2 cups water Flour and season neat with spices, then brown meat with cooking oil at medium high heat in skillet. Pour off almost all oil and sdd dry soup and water. Add chopped onions and bell pepper, Simmer unil meat is tender about 1-1/2 hours.

Serve over rice or noodles.

Willi Xangel

BEEF STEW



