

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



HEATH BAR COFFEE CAKE

1 stick butter, 1 cup brown sugar, 2 cups flour
Blend together. Take out 1/2 cup and set aside.

Add the remaining mixture:

1 cup buttermilk, 1 tsp. soda, 1 egg, 1 tsp. vanilla

Beat well and pour into greased 9x13 pan.

TOPPING:

1 bag Heath Bar bits & 1/4 cup chopped nuts

Mix well with the 1/2 cup flour mixture and sprinkle over top of cake. Bake at 350 degrees for 30 minutes.

SUBMITTED BY:

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SLOPPY JOE PIZZA

~ MAKES 4 SERVINGS ~

1 lb. lean ground beef
3/4 cup frozen corn kernels, thawed
3/4 cup prepared barbecue sauce
1/4 cup sliced green onions
1 large prepared Italian pizza shell (such as Boboli)
1-1/2 cups shredded 2% cheddar cheese

- 1) Heat oven to 425 degrees. In large non-stick skillet brown beef with onions, stirring occasionally until done. Drain off fat.
- 2) Add corn and barbecue sauce to beef and heat through.
- 3) Place pizza shell on baking sheet and top shell evenly with beef mixture, leaving approximately 1" around the edge. Sprinkle cheese on top and bake for 12-15 minutes or until cheese is melted and pizza is hot.
- 4) Slice into wedges and serve.

SUBMITTED BY:

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Meat Balls Hash Brown Bake



2 eggs
3/4 cup crushed saltines (about 20)
6 to 8 garlic cloves, minced
1 tsp. salt, divided
1-1/2 tsp. pepper, divided
1 lb. lean ground beef
1 can condensed cream of chicken soup, undiluted
1 cup (8 oz.) sour cream
1 cup (4 oz.) shredded cheddar cheese
1 large onion, chopped
1 pkg. (30 oz.) frozen shredded hash brown potatoes (thawed)

In a bowl, lightly beat eggs. Stir in cracker crumbs, garlic, 1/2 tsp. salt and 1/2 tsp. pepper. Crumble beef over mixture; mix well. Shape into 1" balls. In a covered skillet, over low heat, cook meatballs in a small amount of water until browned; drain. In a bowl, combine the soup, sour cream, cheese, onion, and remaining salt & pepper. With paper towels, pat hash browns dry. Stir into the soup mixture. Transfer to a greased 9x13" baking dish. Arrange meatballs over top, pressing lightly into mixture. Cover and bake at 350 degrees for 45 minutes. Uncover; bake 15 minutes longer or until meat is no longer pink and potatoes are tender.

SUBMITTED BY:

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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'd like to hear from YOU!