

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*

**BREAKFAST BURRITOS**

(Serves 12)

- 12 oz. hash brown potatoes
- 12 eggs, scrambled
- 1 medium green pepper, chopped
- 3 Tbsps. chopped onions
- 1 lb. bulk sausage or chopped smoked sausage
- 2 cups Velveeta cheese
- Ortega sauce (optional)
- Salt & pepper to taste
- Flour tortillas (heated)

In a large skillet, fry hash browns according to package directions. Remove and set aside.  
 In a large bowl, beat eggs. Add chopped pepper and onions. Pour into same skillet and fry over medium heat, stirring occasionally until eggs are set. Then fry sausage until it's lightly done, then mix hash browns and egg mixture together. Add sausage, cheese, Ortega sauce, and salt and pepper to taste. With everything now mixed together, wrap in heated tortillas and enjoy for breakfast.

**Submitted by:**  
**Emma Schwartz**  
 1101 S - 300 W  
 Monroe, Indiana 46772

**CELERY SEED DRESSING**

- |                      |                    |
|----------------------|--------------------|
| 1-1/2 cups sugar     | 1 tsp. salt        |
| 1 tsp. paprika       | 1 tsp. celery seed |
| 1 Tbsp. grated onion | 3/4 cup vinegar    |

Heat vinegar until very hot, then pour over ingredients. Add 1 cup oil after above has cooled.

**SUBMITTED BY:**  
**Mary Alice Ashworth**  
 9815 Pence Shewman Rd.  
 New Paris, Ohio 45347

**APPLE DUMPLINGS**



- 3 apples of your choice
- 2 cans crescent rolls
- 1-1/2 cups sugar
- 1-1/2 sticks margarine
- 1 tsp. cinnamon
- 1 can (12 oz) Mountain Dew

Peel and slice each apple into 8 sections. Wrap each sliced apple in a crescent roll. Lay in 9x13 pan.  
 Boil sugar, cinnamon, and margarine in pan. Pour over rolls and then pour can of Mountain Dew over apples.  
 Bake at 350 degrees for 45 minutes.  
 These are delicious!!!

**SUBMITTED BY:**  
**Clara Belle Nixon**  
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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!*