

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

CALF-TINA CASSEROLE

- | | |
|--------------------------------|--------------------------------|
| 1 lb. bulk sausage | 1 large can mushrooms |
| 3 oz. package sliced pepperoni | 32 oz. can Ragu sauce |
| 1 medium onion, chopped | 2 cups spiral noodles, drained |
| 1 green pepper, chopped | 1/2 lb. Mozzarella cheese |

Brown together the first three ingredients. Cook the noodles and drain. Mix with cheese. Mix all together and put in large baking dish. Bake 30 minutes at 350 degrees. Very good!

SUBMITTED BY:
Amy J. Schwartz
1860 S - 200 W
Monroe, Indiana 46772

FRUITCAKE SQUARES

- 6 Tbsps. butter or margarine
- 1-1/2 cups graham cracker crumbs
- 1 cup shredded coconut
- 1 cups cut-up mixed candied fruit
- 1 cup chopped dates
- 1 cup nuts, coarsely chopped (nuts of your choice)
- 15 oz. can sweetened condensed milk

Melt butter in 15-1/2 x 10-1/2 x 1 inch jelly roll pan (smaller pan may be used, but the squares will be thicker).

Sprinkle on the crumbs and tap sides of pan to distribute crumbs evenly. Then sprinkle on the coconut. Distribute candied fruit as evenly as possible over coconut. Add dates over candied fruit. Sprinkle on nuts. Press mixture lightly with hands to level it in the pan. Pour sweetened condensed milk evenly over top. Bake in 350 degree oven for 25-30 minutes. Cool completely before cutting. Remove from pan.

Makes about 54 1-1/2 inch squares if baked in jelly roll pan. These have the rich taste of fruitcake without the bother. Great to freeze and have on hand at any time. I have made this for 50 years.

SUBMITTED BY:
Mrs. Casper Hoelscher
10506 St. Rt. 219
New Knoxville, Ohio 45871-9612

PUMPKIN CHOCOLATE CHIP COOKIES



- | | |
|---------------------------|-----------------------|
| 1-1/2 cups sugar | |
| 1/2 cup butter (softened) | |
| 2-1/2 cups flour | 1/2 tsp. salt |
| 1 egg | 1 cup pumpkin |
| 1 tsp. baking powder | 1 tsp. vanilla |
| 1 tsp. baking soda | 1 cup chocolate chips |
| 1 tsp. cinnamon | 1/2 cup nuts |

Pre-heat oven to 350 degrees. Cream together sugar, butter, egg, and vanilla in large bowl. Add dry ingredients along with the pumpkin. Put chocolate chips and nuts in last. Drop on greased cookie sheet and bake 10 minutes.

NOTE: These are very moist and very good!

SUBMITTED BY:
Marg Bruns
405 N. Cedar St., Coldwater, Ohio 45828

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're looking forward to hearing from you soon!