

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

SASSY ZUCCHINI

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|--------------------------------|--------------------------|
| 1 lb. ground beef | 3/4 cups water |
| 1 envelope spaghetti sauce mix | 1 medium onion (chopped) |
| 2 cups cut-up tomatoes | 1 tsp. salt |
| 4 cups cut-up zucchini | 1 cup pre-cooked rice |

In a large skillet, fry ground beef and onions until meat is brown. Mix in undrained tomatoes, water, and spaghetti sauce. Mix and salt. Stir in rice and zucchini. Cover tightly and simmer 15-20 minutes or until zucchini is tender.

SERVES 6

SUBMITTED BY:
Edith E. Girod
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Bryant, Indiana 47326

EARTHQUAKE CAKE

- 1 cup coconut
- 1 cup pecans or walnuts
- 1 box German Chocolate Cake Mix
- 8 oz. cream cheese (softened)
- 1 stick butter (softened)
- 1 cups confectioners' sugar
- 1 tsp. vanilla

Grease and flour 15x10 pan and sprinkle nuts and coconut on the bottom. Then, in a separate bowl, mix the cake mix according to package directions. Pour over nuts and coconut. Then place the cream cheese, butter, confectioners' sugar, and vanilla in a bowl and beat with a mixer. Drop by spoonfuls onto cake. Do not stir.

Bake at 350 degrees for 30 minutes.

SUBMITTED BY:
Shirley McIntosh
91 E. Coe Rd.
Liberty, Indiana 47353

MUSHROOM LASAGNA



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|--------------------------|-------------------------------------|
| 8 oz. lasagna noodles | 1/2 cup parsley |
| 3 Tbsps. butter | 16 oz. container cottage cheese |
| 16 oz. mushrooms, sliced | 1/2 lb. sliced mozzarella cheese |
| 1 tsp. lemon juice | 1/2 lb. sliced provolone cheese |
| 1/2 cup flour | 3/4 cup grated parmesan cheese |
| 1 tsp. salt | 10 oz. box frozen spinach, |
| 1/2 tsp. cayenne pepper | thawed & squeezed dry |
| 2-1/2 cups milk | Small handful chopped fresh parsley |

Cook noodles. Pre-heat oven to 325 degrees. Melt butter in large pan. Add mushrooms and lemon juice. Sauté until tender. Add flour and salt & pepper. Mix well. Add milk gradually and whisk until thick. Stir in parsley and spinach. Heat through. Layer noodles, mushroom mixture, and cheeses. Bake 45 minutes or until bubbly.

This serves 8, but is easily doubled. It's very meaty and rich-tasting!

SUBMITTED BY:
Susan Petri
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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're looking forward to hearing from you soon!