

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

TURTLE CAKE

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|----------------------------------|----------------------------------|
| 1 pkg. German Chocolate cake mix | 14 oz. caramels |
| 6 oz. chopped pecans | 6 oz. semi-sweet chocolate chips |
| 7 oz. Eagle Brand Milk | 1/4 lb. butter |

Mix cake as directed on package. Bake half of mix in greased and floured 9x13 pan at 350 degrees for 15 minutes.

In top of double boiler, melt butter, caramels, and milk. Remove from heat and cool slightly. Pour over baked half of cake. Pour remaining batter on top and sprinkle with pecans and chocolate chips.

Bake at 350 degrees for 25 minutes.

SUBMITTED BY:
Katie Girod

7616 N - 650 E, Bryant, Indiana 47326



PINA COLADA ZUCCHINI BREAD

- | | |
|--------------------------|--|
| 4 cups all-purpose flour | 1-1/2 cups vegetable oil |
| 3 cups sugar | 1 tsp. each coconut, rum, & vanilla extracts |
| 2 tsps. baking powder | 3 cups shredded zucchini |
| 1-1/2 tsps. salt | 1 cup crushed pineapple (drained) |
| 1 tsp. baking soda | 1/2 cup chopped walnuts |
| 4 eggs | |

Grease and flour three 8x4 loaf pans. Set aside.

In a large bowl, combine the flour, sugar, baking powder, salt, and baking soda.

In another bowl, combine eggs, oil, and extracts. Stir into dry ingredients, just until moistened. Fold in zucchini, pineapple, and walnuts.

Transfer to prepared pans. Bake at 350 degrees 45-55 minutes, until toothpick or piece of spaghetti inserted near center comes out clean. Cool for 10 minutes before moving from pans to a wire rack.

SUBMITTED BY:
Marg Bruns

405 N. Cedar St., Coldwater, Ohio 45828

FAVORITE
CASSEROLE



- 1 lb. hamburger, browned
- 1/2 cup herb seasoned cube stuffing
- 2 Tbsps. chopped onions
- 16 oz. pkg. frozen mixed vegetables (pre-cooked)
- 1 can cream of chicken soup (undiluted)
- Frozen Tator Tots

Mix together hamburger and stuffing cubes. Put in bottom of a well-greased baking dish. Layer chopped onion and drained vegetables over hamburger. Pour soup over vegetables. Cover with Tator Tots.

Bake 1 hour at 350 degrees.

SUBMITTED BY:
Mrs. Amos Eicher
4766 W - 300 S #1
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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!