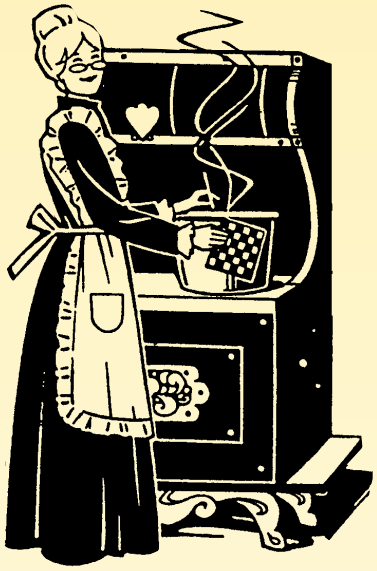
Here's what's cooking in our . . .

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

JEAN'S BUCKEYES

3 lbs. creamy peanut butter
3 lbs. confectioners' sugar
1 lb. margarine
1/2 cup dry milk
2 (12 oz.) packages semi-sweet chocolate chips
1 block parafin wax
1 tsp. vanilla

In large bowl, mix peanut butter, confectioners' sugar, margarine, and dry milk. Mix until mixture is stiff and will hold together. Make balls using large end of melon baller. Put on flat pan, on waxed paper, in refrigerator. Balls become too soft to work with if left out of refrigerator.
In double boiler, melt chocolate chips and parafin wax. Stir to mix thoroughly. Stick a long hatpin into ball. Dip in chocolate dip, leaving a small side uncovered. Cool on waxed paper.
Makes approximately 380 medium Buckeyes

SUBMITTED BY:
Jean B. Grusenmeyer
6753 Oakwood Lane, Huber Heights, Ohio 45424

GREEN TOMATO PIE (Apple Pie)

Slice green tomatoes just like you would apples for an apple pie (no need to peel).

(2) 9" deep pie shells
Sliced green tomatoes (don't skimp!)
2/3 cup raisins (optional)
3 Tbsps. Minute Tapioca
1-1/2 tsps. apple pie spice
3/4 cup sugar (or more)
3 dots butter
1/4 cup water

Bake at 425 degrees for 15 minutes, then at 350 degrees for 40 minutes longer, or until done.

Top with whipped topping or ice cream and enjoy.

You'll be surprised at this – you'll think you're eating apple pie!

SUBMITTED BY:
Joyce Shively
3016 Swamp Rd., Celina, Ohio 45822

STUFFED PEPPER SOUP

2 lbs. ground beef
1 large onion, chopped
5 green peppers, chopped

Brown the above ingredients and drain well.
Then add:

6 cans tomato soup & 5 soup cans water
1 can beef broth & broth can of water
2 tsps. brown sugar
2 small cans tomato sauce
3/4 cup uncooked white rice

Simmer on low until the rice is cooked. You may eventually want to add about another cup or so of water, if the soup gets too thick.
I've doubled this recipe and frozen a portion of it. When I go to use the frozen bath, I add a can of beef broth and another can of tomato soup. It just seemed that after it was frozen it was really thick!

SUBMITTED BY:
Mary Lou Klenke
4814 Wabash Rd.
Coldwater, OH 45828-9726

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!