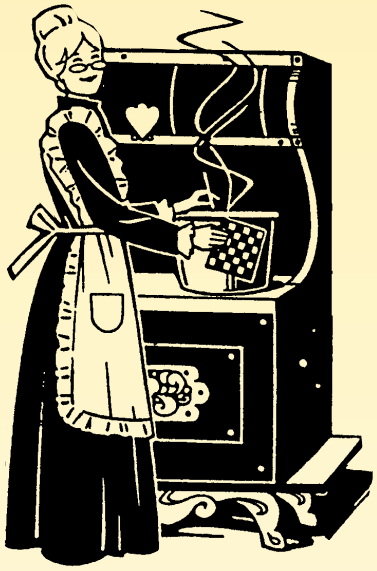
Here's what's cooking in our . . .

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

GROUND BEEF - GRAND STYLE

1-1/2 lbs. ground beef (browned & drained)
1 pkg. (8 oz.) cream cheese (softened)
1 can cream of mushroom soup
1/4 cup catsup
1/2 cup milk
1 tsp. salt

Mix all together and put in 9"x13" cake pan. Top with biscuit mix:

MELT-IN-YOUR-MOUTH BISCUITS

1 cup flour
1-1/2 tsps. baking powder
1/4 tsp. cream of tartar
1/4 tsp. salt
1 Tbsp. sugar
1/4 cup shortening
1 egg
1/3 cup milk

Sift dry ingredients together. Cut in shortening. Add egg and milk. Spread on top of casserole. You might need to add a little extra milk to your biscuit mix so it will spread easier. Bake at 350 degrees until biscuits are golden brown. This is quick and easy!!!

SUBMITTED BY:
Mrs. Daniel Wickey, 3515 East St. Rd. 218, Berne, IN 46711

DOUBLE CHOCOLATE CRUMBLE BARS

1/2 cup butter
3/4 cup sugar
2 eggs
1 tsp. vanilla
3/4 cup all-purpose flour
1/2 cup chopped pecans
2 tsps. cocoa
1/4 tsp. baking powder
1/4 tsp. salt

TOPPING:

2 cups mini. marshmallows
1 pkg. (6 oz.) chocolate chips
1 cup creamy peanut butter
1-1/2 cups crisy rice cereal

Cream butter and sugar. Beat in eggs and vanilla. Set aside. Stir together flour, nuts, cocoa, baking powder, and salt. Stir into egg mixture. Spread in bottom of greased 9x13 pan. Bake at 350 degrees for 15-20 minutes.

Sprinkle marshmallows evenly on top. Bake 3 minutes more, then cool. Combine chocolate chips and peanut butter. Cook and stir over low heat until chocolate is melted, then stir in cereal. Spread mixture on top of cooled bars. Chill and cut into bars. Refrigerate.

YIELD: 3-4 Dozen

SUBMITTED BY:
Amanda M. Schwartz
187 Sipe Rd., Willshire, Ohio 45898

CAULIFLOWER CASHEW SALAD

SALAD:

1 head iceberg lettuce, washed and torn into small pieces
1 head cauliflower, washed and cut into bite-size pieces
2 cups shredded cheddar cheese
2 cups seasoned croutons
2 cups cashews

DRESSING:

1 cup mayonnaise or salad dressing
1/2 cup sugar
1/4 cup grated Parmesan cheese

Combine lettuce, cauliflower, cheddar cheese, croutons, and cashews. Set aside while making dressing. Stir together mayonnaise, sugar, and Parmesan cheese. Combine with lettuce mixture just before serving.

This makes a big salad!

SUBMITTED BY:
Peg Minnich
1635 Arcanum-Ithaca Rd., Arcanum, Ohio 45304

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!