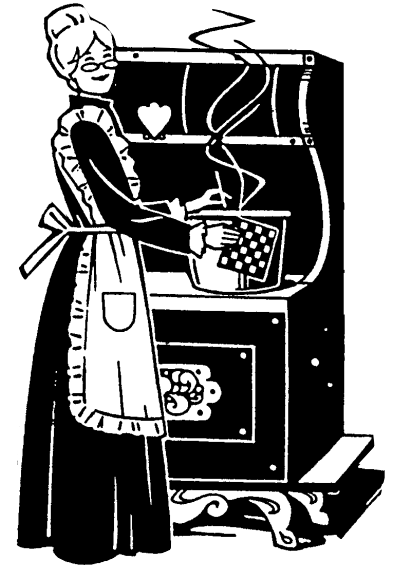


Here's what's cooking in our . . .
Country Kitchen



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

CARAMEL POPCORN

- 2 cups brown sugar
- 2 sticks oleo
- 1/2 cup white Karo syrup
- 1/2 tsp. soda
- 1/2 to 1 tsp. vanilla

Boil together the brown sugar, Karo syrup, and oleo for 2 minutes, then add 1/2 tsp. soda and the vanilla.

Pour over 6 qts. popped popcorn. Bake 1 hour at 250 degrees.

This is easy to make and delicious!

SUBMITTED BY:
Martha B. Schwartz
4548 E. St. Rd. 218
Berne, Indiana 46711



JUMBALAYA

TRY THIS... THIS IS GOOD!!!

- 2 cans refried beans
- 3 cups instant rice, cooked & drained
- 2 large bottles taco sauce
- 8 oz. bag Mexican cheese
- 1 can enchilada sauce
- 12 oz. can chicken

Layer in crockpot. Heat through, stir, and eat with chips.

SUBMITTED BY:
Elaine Fett
1710 Schroeder Rd.
Celina, Ohio 45822

**HAMBURGER
 CASSEROLE**



- 1 lb. ground beef
- 1 small onion
- 1 can (10-3/4 oz.) condensed cream of mushroom soup
- 1/4 cup milk
- 1 cup frozen mixed vegetables
- 1 cup shredded cheddar cheese
- 1 lb. frozen bite-size seasoned potato nuggets

Heat oven to 375 degrees.

Brown meat with onion in skillet, stirring occasionally. Drain. Spoon into 8 inch square baking dish.

Mix soup and milk. Pour over meat mixture. Top with layers of mixed vegetables, cheese, and potatoes.

Bake 45 minutes or until potatoes are golden brown and casserole is heated through.

SUBMITTED BY:
Betty Hamilton
10470 Celina-Mendon Rd.
Mendon, Ohio 45862

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!