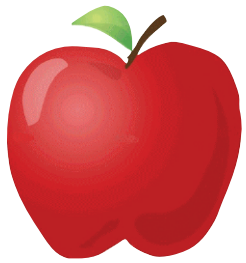
Cookin' Fun

Crockpot Beef Stew

2 pounds lean beef stew meat, cut into 1 inch cubes
1/4 cup all purpose flour
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 clove garlic, minced
1 bay leaf
1 teaspoon paprika
1 teaspoon Worcestershire sauce
1 onion, chopped
1 1/2 cups beef broth
3-4 potatoes, diced
4 carrots, sliced
1 stalk celery, chopped
Optional - peas, green beans - about 1 cup

Place meat in the slow cooker. In a small bowl, mix together the flour, salt and pepper. Pour mixture over meat and stir to coat the meat with the flour mixture. Stir in the garlic, bay leaf, paprika, Worcestershire sauce, onion, beef broth, potatoes, carrots and celery. Cover and cook on low setting for 10 to 12 hours or on high setting for 4 to 6 hours.

Caramel Waldorf Salad



4 cups red apples, cored and diced
1 cup chopped walnuts
1 cup seedless red or green grapes
1 (8 ounce) package cream cheese
2 jars caramel ice cream topping
1 (14 ounce) can sweetened condensed milk
1/2 cup sour cream

Combine apples, grapes and walnuts in a large clear glass bowl. In another bowl combine cream cheese, 1 jar caramel ice cream topping, sweetened condensed milk and sour cream. Fold into apple mixture. Pour second jar caramel ice cream topping over top of salad if desired. Sprinkle with chopped walnuts.

Broccoli Casserole

2 (16 ounce) packages frozen, chopped broccoli
1 medium onion, chopped*
Seasoned salt
3/4 cup mayonnaise
1 can condensed cream of mushroom soup
2 eggs
2 cups (8 ounces) sharp Cheddar cheese, shredded
1 cup Ritz crackers, crushed
1/4 cup melted butter or margarine

Preheat oven to 350 degrees F. Cook broccoli according to package directions. Drain thoroughly. Sprinkle with seasoned salt to taste. In large bowl combine broccoli with mayonnaise, soup, eggs and cheese and then blend thoroughly. Pour into greased 13 x 9 x 2-inch pan. Sprinkle with cracker crumbs and drizzle crumbs with the melted butter. Bake for 30 minutes.

Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.