

Barb's Zucchini Casserole



If you are searching for an easy and flavorful dish to use up your Zucchini as Barb did for the abundant supply from our Road 8 garden, try her Zucchini Casserole recipe. The Red Bell Pepper & Onion is from the Road 8 garden also.

INGREDIENTS:

- 4 Medium - Zucchini (par boiled, sliced)
- 1 cup - Medium Onion (chopped)
- 1 cup - Red Bell Pepper (chopped)
- 1 16 ounces can: Tomato Sauce
- 1 cup - Grated Parmesan Cheese

DIRECTIONS:

- 1.) Butter an 8-inch square baking dish or pan, sprinkle with Parmesan Cheese.
- 2.) Arrange in layers in this order, Zucchini, Onion, Peppers, Sauce and Parmesan Cheese. Bake at 350° for 1/2 hour.

Aunt Alice's Chop Suey



Alice's Chop Suey could have come from several sources. Maybe when she worked at the hospital in Chicago or her own recipe, who knows. The one well-known fact is, when she made it, hers surpassed all others.

Alice (Croy) Laibe
Her handwriting was excellent!

Chop Suey

1/2 lb. cubed beef } Brown in
1/2 lb. " pork } large container
Add water to cover & simmer
for 20 minutes.
Add 1/2 bottle of soy sauce ^{10 oz.} bottle
2 cups chopped celery
2 C. sliced onions
1 can ~~of~~ bean sprouts
Add water to cover - simmer
until tender.
Add thickening to desired
consistency.
Serve over cooked rice
Garnish with Chow Mein
noodles

7. Aunt Alice's Chop Suey

Ken's Potatoes Au Gratin ©



Potatoes au Gratin also known as Dauphinoise Potatoes, is A French classic. As with many other recipes the exact origin of this recipe is known. Everybody seems to have a version. Julie Child's version is very different than mine. Still, mine is also very good. **INGREDIENTS:**

- 6 medium - Potatoes (2 lb.) peeled thinly sliced (about 6 cups)
- 1/2 cups, - Medium Onion (chopped)
- 2 large - Garlic Cloves (minced)
- 2 tbsp. - Olive Oil or Cooking Oil [**] 1/4 cups - All-Purpose Flour
- 1/4 tsp. - Salt [**] 1/4 tsp. - Ground Black Pepper
- 3 cups - Milk [**] 1 cup - shredded Parmesan Cheese (4 oz.)

DIRECTIONS:

- 1.) Preheat oven to 350 degrees F. Cook Potatoes in lightly salted boiling water for 5 minutes. Drain; set aside.
- 2.) For sauce: In a saucepan cook Onion and Garlic in hot oil over medium heat until tender. Stir in Flour, Salt, and Pepper. Add Milk all at once. Cook and stir until thickened and bubbly. Remove from heat.
- 3.) In a greased 2 1/2 - to 3-quart au gratin or rectangular baking dish or two 1-1/2-quart au gratin dishes layer half the Potatoes. Pour half the sauce over Potatoes. Sprinkle with 1/2 cup Cheese. Repeat with remaining Potatoes and Sauce. Cover and refrigerate remaining cheese. Cover Dish or dishes and refrigerate overnight.
- 4.) Bake, covered, for 50 minutes for large dish, and 40 minutes for small dishes. Uncover, top with remaining Cheese. Bake 40 to 50 minutes more or until Potatoes are tender and top is golden. Let stand 10 minutes before serving. Makes 8 side-dish servings

Ken's Green Bean Casserole



Both Barb and my parents made green Bean Casseroles. No one is sure which family influenced our recipe or how much. Both of us have great memories of family enjoyment of this dish. When we lived on Road 8, the garden supplied the green beans.

INGREDIENTS:

- 2 cups - Bulk fresh Sausage (Salt & Pepper only)
 - 1 cup - Bacon, local meat market brand (non- commercial)
 - 2 cans (28oz.) - French Style Green Beans
 - 2 cans (10 1/2oz.) - Condensed Cream of Mushroom Soup
 - 1/2 cup - Milk
 - 1 can (2.8oz.) - French Fried Onions Rings
- No extra seasoning needed.

DIRECTIONS:

- 1.) Cook Sausage, crumble, drain and set aside, cook Bacon crisp, crumble, drain and set aside.
- 2.) Heat oven to 350° F, in a 13" x 9" glass baking dish or pan, stir in Green Beans, Soup, Milk, Sausage, and Bacon.
- 3.) Bake, 20 to 25 minutes (until bubbly), top with French Fried Onions during last 5 minutes of baking.