

"Doctrine for Difficult Days" by J. Vernon McGee September 13, 2023

Lasagna

3 lbs. ground beef	2 T. dried parsley flakes
Prego Traditional Spaghetti Sauce	2 beaten eggs
3 cups grated Mozzarella cheese	1 tsp. salt
3 cups cottage cheese	½ tsp. black pepper
½ cup Parmesan cheese	6 cooked lasagna noodles

Brown ground beef; drain. Pour in enough Prego to make desired thickness of sauce. Mix cottage cheese, parmesan, parsley, eggs, salt and pepper together. Spray a 9 X 13 baking dish with cooking spray. Layer 3 cooked lasagna noodles on bottom. Top with ½ of meat sauce. Top with ½ cottage cheese mixture and 1 cup of Mozzarella. Repeat with remaining noodles, 1 cup Mozzarella and cottage cheese mixture. Top with meat sauce. Bake 350° for 45 minutes. Top with last cup of Mozzarella and bake an additional 15 minutes to melt. Allow to rest 15 minutes before serving.

Debbie's Salad

Debbie Shulte

1 large box Spring Mix lettuce	1 small jar diced pimento, drained
1 can quartered artichoke hearts, drained	1 can hearts of palm, drained, chopped
½ red onion, thinly sliced	Lots of Kraft parmesan cheese
½ green bell pepper, chopped	

Good Seasons Italian dressing mix in the envelope prepared to label instructions using red wine vinegar. Mix all salad ingredients together. Add and toss dressing to taste.

Italian Appetizer Bread

2 c. grated cheddar cheese	1 bunch green onions, finely chopped
1 c. mayonnaise	1 long loaf French bread, halved lengthwise
1 tsp. Italian herb seasoning	Parmesan Cheese

Combine cheddar cheese, mayonnaise, herb seasoning and green onion. Mix thoroughly. Spread mixture evenly on bread halves and sprinkle generously with Parmesan. Place bread on large cookie sheet. Bake uncovered at 350 ° for 20 minutes or until bubbly. Remove bread from the oven and slice into 15 pieces. Serve immediately.

Chocolate Chip Poundcake

Shirley Gallagher

1 box yellow cake mix with pudding
1 box chocolate instant pudding
½ cup sugar
¾ cup vegetable oil
¾ cup water

4 large eggs
1 (8 oz.) sour cream
1 cup semi-sweet morsels
sifted powdered sugar

Combine first three ingredients using a wire whisk. Add oil and water, then add other two ingredients. Stir until smooth with a hand mixer. Fold in semi-sweet morsels. Grease and flour a Bundt pan. Pour batter into pan and bake 350 ° for 1 hour. Cool 10 minutes. Turn out onto a plate. Sprinkle top of cake with sifted powdered sugar.