

Cheese Soup

Melanie Moore

1/3 cup carrots, finely chopped
1/3 cup celery, finely chopped
1 cup green onions, finely chopped
2 cups water
1/2 cup butter
1 medium white onion, sliced

1/2 cup flour
4 cups milk
4 cups chicken broth
1 (16 oz) jar Cheese Whiz
1/4 tsp. cayenne pepper

Boil carrots, celery, green onion in water for 5 minutes. Sauté in 6 quart pot, white onion and butter. When soft, add flour. Stir in milk and chicken broth and bring to boil. Add veggies and remaining ingredients. Keep warm over low heat.
Serves: 10

Tailgate Roast Beef Sandwiches

8 oz. cream cheese, softened
1 envelope Ranch dressing mix
1/2 cup chopped green onions
1 (12 count) dinner roll package

1 lb. deli Cajun roast beef
12 slices Swiss cheese
melted butter

Combine cream cheese, ranch mix and green onions. Remove rolls from package. Slice rolls horizontally; remove top of the rolls in one piece. Spread the mixture on the cut side of both layers. Layer sliced roast beef and Swiss cheese on bottom layer. Cover with the top layer of rolls; brush with melted butter. Arrange on a baking sheet. Bake 350 degrees for 10-15 minutes or until browned. Serve warm.

Asian Slaw

Martha Murray

1/2 cup white vinegar
1/3 cup canola oil
1/2 cup sugar
1 pkg. chicken flavored Ramen noodles

16 oz. shredded coleslaw
1/2 cup sunflower kernels
3.75 oz bag sliced almonds

Dressing: Combine vinegar, canola oil, sugar and chicken flavoring packet from the Ramen noodles.

Just before serving, combine the dressing with the coleslaw, sunflower kernels and almonds. Crush the Ramen noodles and mix in for crunch. Serve immediately.

Strawberry Cake.

1 box white cake mix
1 (3 oz) box strawberry Jell-O
4 large eggs
1/2 cup sugar

1/4 cup all purpose flour
1/2 cup chopped fresh strawberries
1 cup vegetable oil
1/2 cup milk

Beat all ingredients together at low speed with an electric mixer for 1 minute. Scrape down sides and beat at medium speed 2 more minutes. Pour batter into 3 greased and floured 9 inch pans. Bake at 350° for 23 minutes. Cool pans on wire racks for 10 minutes. Remove from pans and cool completely on wire racks.

Frosting

1 cup butter, softened
2 (1 lb) boxes powdered sugar
1 cup chopped fresh strawberries

Beat butter at medium speed with an electric mixer for 20 seconds until fluffy. Add powdered sugar and strawberries, beating at low speed until creamy. Spread frosting on cake. Place finished cake in the refrigerator, uncovered for 20 minutes or until frosting sets. Cover well and store in refrigerator for up to 1 week. To freeze, wrap chilled cake with wax paper and then aluminum foil and freeze up to 6 months. Thaw cake overnight in refrigerator.