

Recipes by Kim Marlatt, TK Angus of Wood Lake, Neb.

Chocolate Cream Pie

Ingredients:

- 3 c. milk
- 1 c. sugar
- 1/3 c. flour
- 1 square unsweetened chocolate
- 1 square semisweet chocolate
- 3 T. butter
- 3 egg yolks
- 1 t. vanilla
- baked pie shell
- whipped cream (I add sugar and vanilla)

Directions: Step 1: In a heavy pan, heat 3 cups milk until scalding hot but not boiling. While the milk heats, mix in a bowl: 1 cup sugar and 1/3 cup flour. Mix with a whisk. Step 2: Melt in a small bowl: 1 square unsweetened chocolate, 1 square semisweet chocolate, and 3 tablespoons butter. Stir until smooth and combined. Step 3: Add the sugar mixture and the chocolate mixture to the hot milk. Stir to combine. Step 4: Beat 3 egg yolks. Add a small amount of the hot mixture to the eggs and then add the egg mixture back into the remainder of the hot mixture. Cook until thick. Add 1 teaspoon vanilla. Step 5: Pour into a baked pie shell. Cool completely in refrigerator. Cover with whipped cream (I beat mine with sugar and vanilla). Refrigerate until serving.

Note: One of my favorite childhood memories is my grandma making me chocolate pudding. The best part was licking the pan while the pudding was still warm!

Cheeseburger Soup

Ingredients:

1 lb. ground beef
4 T. butter, divided
3/4 c. chopped onion
3/4 c. chopped or shredded carrots
3/4 c. diced celery
1 t. dried parsley flakes
1 ¾ lb. (about 4 c.) cubed peeled potatoes
3 c. chicken broth
1/4 c. all-purpose flour
16 oz. Velveeta, cubed
1 ½ c. whole milk
3/4 t. salt
1/4 to 1/2 t. pepper
1/4 c. sour cream

Directions: Step 1: In a large saucepan over medium heat, cook and crumble beef until no longer pink. Drain and remove from pan. In same saucepan, melt 1 tablespoon butter over medium heat. Sauté onion, carrots, celery, basil, and parsley until vegetables are tender, about 10 minutes. Step 2: Add potatoes, broth, and beef. Bring to a boil. Reduce heat and then simmer covered for 10 to 12 minutes or until potatoes are tender. Step 3: Meanwhile, in a small skillet, melt remaining 3 tablespoons of butter. Add flour; cook and stir until bubbly, 3 to 5 minutes. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Step 4: Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat, blend in sour cream.

Note: This is my family's favorite soup. It is a little tedious to make, but well worth the effort. I usually make a double batch so that we have plenty of leftovers.

Meatball Sub Casserole

Ingredients:

1 loaf Italian or French bread, cut into 1-inch cubes (if it's a large loaf you may not need the whole thing)
8 oz. cream cheese, softened to room temperature
1/2 c. mayonnaise
1 t. Italian Seasoning
1/4 t. pepper
2 c. shredded mozzarella cheese, divided
1 bag frozen Italian style meatballs thawed
24 oz. jar pasta sauce
Dried parsley for garnish

Directions: Step 1: Preheat oven to 350 degrees Fahrenheit. Arrange bread cubes in a single layer in an ungreased 9x13 baking dish (it takes a deep dish). Make sure cubes fully cover the bottom of the dish. Step 2: In a bowl, combine cream cheese, mayonnaise, and seasonings until smooth. Spread mixture over bread slices. Sprinkle with 1/2 c. shredded mozzarella cheese. Step 3: Gently mix together spaghetti sauce and meatballs. Spoon over cream cheese layer. Sprinkle the top evenly with remaining shredded cheese. Step 4: Bake uncovered for 30 to 35 minutes. If you notice it is getting too brown, just loosely cover with some aluminum foil. Allow to cool for a few minutes, then slice and serve. You can sprinkle dried parsley on top if desired.

Note: My family are all cheese lovers, so I often use more cheese than the recipe calls for. I have also used an Italian cheese blend or sprinkled in some grated Parmesan cheese as well.