

Green Bean Casserole

Ingredients:
1 can (10 3/4 ounces) condensed cream of mushroom soup
4 c. cooked green beans
1/2 c. milk
1 1/3 c. French fried onions
1/8 tsp. pepper

Directions:

Mix soup, milk and pepper in a 1 1/2 quart casserole dish. Stir in beans and 2/3 cup of fried onions. Bake for 25 minutes at 350 degrees F. Top with remaining 2/3 cup fried onions. Bake 5 more minutes, until onions lightly browned. Serves 6.

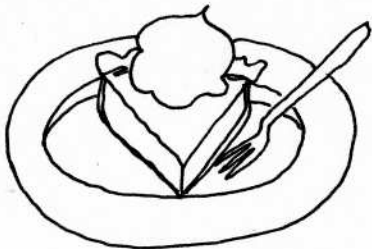
Sumptuous Carrot Souffle

2 lbs. carrots (peeled, cooked and mashed)
1/2 c. brown sugar
1/2 c. melted margarine
3 eggs
1 tsp. vanilla
1/2 tsp. cinnamon
1/2 c. condensed milk

Directions:

In large bowl, mix all the ingredients together. Place in large flat casserole dish. Bake for 45 minutes at 350 degrees F. Serves 8-12.

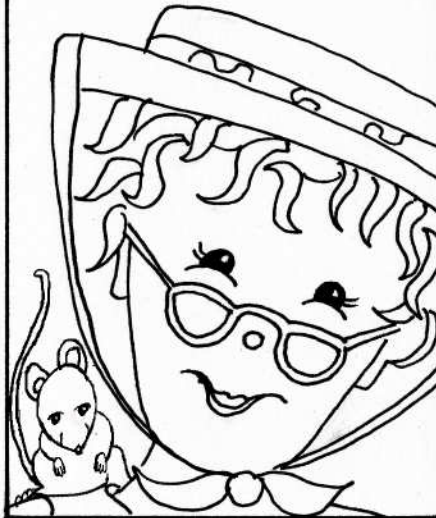
The Gigantic Sweet Potato



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Illustrated by
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Ma Farmer's Down Home Cookbook



Creamed Corn

Ingredients:

2 lbs. of fresh garden corn, cut from the cob
1 1/2 c. half and half
1/2 c. grated Parmesan cheese
2 tbsp. butter
1/2 tsp. salt
1/4 tsp. pepper
2 tbsp. flour

Directions:

In a skillet over medium heat, combine corn, half and half butter, salt and pepper. Whisk together milk and flour, and stir into corn mixture. Cook, stirring until corn is tender and mixture thickens. Remove from heat, and stir in the Parmesan cheese until melted. Serves 8.