

Recipes from Area 1 Meeting

Summer Slaw

- 1 package slaw mix
- Mazerretti Slaw dressing (or whatever type you like)
- 1 granny smith apple, cored and chopped
- 1 red delicious apple, cored and chopped
- 1 gala apple, cored and chopped
- ½ to 1 cup of roasted sunflower seed kernels (if you can find the honey roasted they are best)
- ½ cup raisins (optional)
- 1 can crushed pineapple, drained (optional)

Dill and Sour Cream Potato Salad

- 3 lbs. medium sized light or red skin potatoes
- 1 c. sour cream
- 2/3 c. mayonnaise
- 1 tbsp. Chopped fresh dill or 1 tsp. dried dill
- 2 tsp. chopped fresh parsley
- 1 tsp. salt
- ¼ tsp. pepper
- 3 boiled eggs, chopped
- 6 pieces bacon, crumbled
- 1 to 1 ½ cup grated cheddar cheese

1. In large saucepan, cover potatoes with cold water. Bring to boiling over high heat; cook until tender, about 20 minutes. Drain
2. In large bowl stir together sour cream, mayonnaise, dill, parsley, salt and pepper.
3. Cut potatoes while still warm into bite sized pieces. Leave skins on. Add to mixture and toss to coat. Add eggs, cheese and bacon.
4. Cover and refrigerate overnight.

Crab Soup

- 1 family size can of tomato soup
- 1 normal can of tomato soup
- 1 can cheddar cheese soup
- 1 can chopped potatoes
- 1 pack imitation crab meat or 2 cans crab meat or approximately 2 cups of fresh or frozen crab
- 3 – 4 cans evaporated milk

Mix all ingredients in a crock pot and cook for 3 to 4 hours.