

This recipe is one our family eats EVERY Thanksgiving or Christmas. It's super easy to fix, which is good because we get busy cooking other dishes that take up more of our time. It's always interesting to see who gets first dibs on making this one. Enjoy!

Date 3/22/09

Six Cup Salad

1 cup mandarin oranges, drained

1 cup pineapple chunks, drained

1 cup miniature marshmallows

1 cup coconut

1 cup chopped pecans

1 cup sour cream

Mix ingredients together. Refrigerate (1-3 hours is good, but don't make salad too far ahead of meal time). Serve in a glass bowl, to showcase the colors.

I have seen a variety of recipes for Taco Soup floating around out there. This is the one we serve at our house.

Date: 5/2/09

Taco Soup

1 lb. ground beef

1/2 onion, diced

Taco seasoning, 1.25-oz pack (Kroger -- "Regular; Original" or brand of choice)

1-oz dry pack Hidden Valley Ranch dressing

1 can (15-oz) red kidney beans -- do not drain

1 can (15-oz) sweet corn -- do not drain

1 can (15-oz) chopped tomatoes -- do not drain

1 can (10-oz) Rotel Diced Tomatoes with Green Chilies -- do not drain

Fry meat with onion. Stir the 2 seasoning packets into cooked meat. Add the 4 undrained cans. Cook 20 minutes. Serve with crushed tortilla chips, sour cream, shredded cheddar cheese, and avocado slices (optional) as toppings.

I never have been a real egg-eater, but quiche falls into an egg category all its own to me. This recipe is one I've fixed for my family many times.

Date: 6/08/09

Quiche Lorraine

1 unbaked 9" pastry shell

6 slices bacon

1 small onion, chopped

1 cup Swiss cheese, shredded

1/4 cup Parmesan cheese

1/2 cup milk

3 eggs, beaten

1/2 tsp. salt

1/4 tsp. pepper

dash cayenne pepper

Preheat oven to 450 degrees. Bake pie shell 5 minutes. Remove shell and reduce heat to 375 degrees. Cook bacon until crisp. Remove bacon and drain all but 1 tablespoon bacon grease. Sauté onion in the grease until golden brown. Crumble bacon. Layer bacon, onion, then cheese in pie shell. In a bowl, combine cream, milk, eggs, and seasonings. Pour into shell. Bake 30-35 minutes until top is light brown and knife inserted into center comes out clean. Let quiche set for 10-15 minutes before serving.