



DINNER WITH
JESUS

RECIPE BOOK

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Aunt Linda's Secret Pineapple Party Dip

KRISTA KOTELES

Ingredients

- 16 oz cream cheese, softened
- 12 oz canned crushed pineapple
- 3-4 green onions, finely chopped
- 1 tsp Lowry's Seasoned Salt
- 1 cup chopped pecans
- Crackers to spread dip on

Directions

1. Combine all ingredients and serve immediately or chill for up to 2 days. Serve with a variety of crackers for spreading dip on.

Notes

A delicious secret family recipe, perfect for parties!

Homemade Salad

Dressings Pt. 1

JUSTINE HEDRICK

Italian Dressing

- ¾ cup extra virgin olive oil
- ¼ cup red or white vinegar
- 1 tbs garlic powder
- 1 tsp oregano
- 1 tsp basil
- ½ tsp onion powder
- ½ tsp crushed red pepper
- ¾ tsp Himalayan salt
- ½ tsp black pepper
- 1 tsp lemon juice

Honey Mustard

- 2 tbsp Dijon mustard
- 2 tbsp fresh lemon
- 2 tbsp extra virgin olive oil
- 1 tbsp honey
- 1 small garlic clove
- ¼ tsp salt
- ¼ tsp pepper

Sesame Ginger

- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 1 tbsp sesame oil
- ¼ cup extra virgin olive oil
- 2 tbsp fresh grated ginger
- 1 minced garlic clove
- 1 tbsp sugar
- 1 tbsp toasted sesame seeds

Lemon Agave

- ¼ cup fresh lemon juice
- ¼ cup extra virgin olive oil
- ⅛ cup water
- 1 tbsp herbs combined (oregano, thyme, rosemary, s&p)
- 1 tbsp agave

Notes

I started making homemade salad dressing as a healthier option in recipes and on salads!

Homemade Salad

Dressings Pt. 2

JUSTINE HEDRICK

Cranberry

- ***Blender Needed***
- ½ cup extra virgin olive oil
- 1 tbsp Dijon mustard
- 1 cup cranberry sauce
- 2 tbsp red wine vinegar
- 1 tbsp maple syrup
- ½ tsp salt
- ½ tsp pepper

Greek

- ½ tsp minced garlic
- ½ cup extra virgin olive oil
- 3 tbsp red wine vinegar
- 1 tsp lemon juice
- ½ tsp Dijon mustard
- 1 tsp oregano
- 1 tsp salt
- 1 tsp pepper

Balsamic

- 1 tbsp pure maple syrup
- 2 tbsp balsamic vinegar
- ¼ cup extra virgin olive oil
- 1 tbsp mustard
- ½ tsp Himalayan salt
- ½ tsp pepper

Notes

I started making homemade salad dressing as a healthier option in recipes and on salads!

Honey-Baked Chicken

MARGARET SKINNER

Ingredients

- 3 pound chicken fryer, cut up
- ½ cup margarine, melted
- 1/3 cup honey
- 2 tbsp prepared mustard
- 1 tsp salt
- 1 tsp curry seasoning

Directions

1. Arrange chicken skin side up in a shallow baking pan.
2. Combine margarine, honey, mustard, salt, and curry; pour over the chicken.
3. Bake for 1 hour and 25 minutes at 350 degrees, basting every 15 minutes until the chicken is tender

Notes

Serves 6 people. Simple to prepare.
Wonderful flavor!

Poppyseed Chicken

MELISSA QUIRK

Ingredients

- 4 chicken breasts cooked and chopped
- 1 cup sour cream
- 1 can of Cream of Chicken Soup
- 1 stick Ritz Crackers
- 1 stick melted butter or margarine
- 1 tbsp poppy seeds

Directions

1. Place the chopped chicken on the bottom of a greased 9x13 pan.
2. Mix the sour cream and can of soup and place on top of the chicken.
3. Crush the crackers and mix them with the melted butter and poppy seeds.
4. Place on top of the mixture.
5. Bake for 30 minutes @ 350. Enjoy!

Notes

This is an easy meal to make and one of our favorites. We usually make rice and broccoli to go with the dish. Serves 4-6 people!!

Maple-Apple Pork Slices

BARBARA BEAUDRY

Ingredients

- 1 lb. Pork tenderloin, cut into ¼" slices
- ¼ cup bread crumbs, plain or seasoned
- 2 tbsp Olive oil
- 2 medium-size tart apples, peeled & sliced
- ½ cup apple juice or cider
- ½ cup maple syrup
- 1 tbsp Prepared mustard
- ¼ tsp salt & pepper

Directions

1. Coat pork slices with bread crumbs.
2. In a large skillet, cook pork in oil over medium-high heat for 2 minutes on each side. Add the apples and juice; cover and cook for 10 minutes or until apples are tender.
3. Combine the syrup, mustard, salt & pepper; pour over pork mixture. Cook uncovered for 2 minutes or until heated through.

Notes

Feeds 4; I'll double the recipe for more people and to have leftovers

Gourmet Potatoes

NANCY GOTTSHALL

Ingredients

- 6 Medium size potatoes (I use red potatoes)
- ¼ - ½ cup butter
- 1 ½ cups of sour cream
- 1/3 cup of finely chopped onion
- ¼ tsp pepper
- 2 cups shredded cheddar cheese
- 1 tsp. salt
- 1/8 teaspoon pepper
- 2 tbsp butter
- Sweet paprika (Hungarian)

Directions

1. Cook potatoes in skins, cool, peel and grate in a large bowl. Set aside.
2. Over medium heat, melt approximately 2 – 3 tbsp butter in pan, cook onion until translucent in color. Turn heat to low and melt additional ¼ cup butter, stir grated cheese into onion butter mixture until almost melted. Remove from heat and blend in sour cream and seasonings, except for paprika. Pour over top of the potatoes and gently fold mixture into them.
3. Place in a 2 quart casserole dish (13 x 9 dish if you double the recipe.) Dot with butter and sprinkle with paprika. Bake 30 – 45 minutes at 350 degrees until hot and bubbly.

Notes

Serves 8 people!

Carrot Casserole

NANCY GOTTSHALL

Ingredients

- 12 sliced, pared carrots (or 2 bags of frozen carrots)
- ¼ cup butter
- 1 small onion, minced or chopped fine
- ¼ cup flour
- ½ tsp dry mustard
- 2 cups milk
- 1 tsp. salt
- ⅛ teaspoon pepper
- ¼ teaspoon celery salt
- ½ lb. sharp or mild cheese (I use a good sharp cheese, freshly grated)
- 2 slices bread, buttered & sliced in cubes

Directions

1. Melt butter in pan, cook onion. Stir in flour, salt & mustard and sauté for a minute or two. Add milk and stir until smooth & thickened. Add pepper and celery salt.
2. In 2 quart casserole arrange layer of cooked carrots, then layer of cheese etc., ending with the carrots. Pour sauce over cheese & carrots. Top with buttered bread cubes. Bake uncovered 30-40 minutes at 350 degrees or until hot and bubbly.

Notes

This can be made in advance and refrigerated, however do not put the bread crumbs on top until ready to bake. If it was refrigerated, set out on counter an hour or two prior to baking. Serves 8 people!

Arroz Con Gandules

(Rice with Chickpeas)

NANCY MELENDEZ

Ingredients

- 2 cup of rice
- 3 cups of water
- 1 tablespoon of sofrito=Onion garlic Cilantro Green pepper
- 1/2 cups tomato's sauce
- 1 envelope of sazón
- 1 envelope of Goya chicken broth
- 2 tablespoons of salt
- 1/2 teaspoons of cumin
- 1/4 cups tomato's sauce of oil
- 1 can of Goya Chickpeas

Directions

Place the oil and a pot with Sofrito stirfry then add the remaining ingredients, tomato sauce, salt, pepper, cumin, and sazón and a can of chickpeas, simmer on medium heat and add 2 cups of rice and 3 cups of water on medium high heat until all liquid is dry then lower heat cover and cook for half hour, 10 minutes before your half an hour you can stir to fluff up the rice.

Notes

4-5 servings. Puerto Rican Spanish Rice Specialty

Homemade Pizza

RUSSEL SUN

Ingredients

- 7 cups of "00" flour
- 2 ½ cups warm water
- ¼ cup sugar or 1 tsp honey
- ¼ cup cooking olive oil
- 2 tsp salt
- 1 tsp yeast

Directions

1. Mix warm water, sugar, oil & yeast
2. Wait for 2 min.
3. Add flour and mix to dough
4. Leave dough 2-4 hours until rising
5. Cut dough into 4 balls and wait for 20 min.
6. Take dough and form 4 crusts
7. Add red sauce, cheese and other toppings
8. Cook on 450 for 10-12 minutes

Notes

After nearly two years of experimentation and drawing inspiration from others, I've finally developed this homemade pizza recipe. I've made countless pizzas for my family and shared them with friends.

Marry Me Chicken

BECCA GOLDEN

Ingredients

- 3 large chicken breasts (boneless and skinless, sliced lengthwise into thin cutlets)
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 6 tbsp all-purpose flour
- 2 tablespoons olive oil
- 2 tablespoons butter
- 3 cloves garlic, minced
- 1 cup chicken stock
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- 1 teaspoon chili flakes
- ¼ teaspoon oregano
- ¼ teaspoon thyme
- ⅓ cup sundried tomatoes, chopped
- 1 tablespoon fresh basil leaves
- ***Pasta to go with chicken***

Directions

1. Season both sides of chicken with salt and pepper, then dredge in flour and shake off any excess.
2. In a large skillet, heat olive oil and melt the butter on medium heat. Swirl pan to coat with oil and butter evenly.
3. Brown the chicken (do not overcrowd and work in batches if needed) for 4-5 minutes on each side or until golden brown and cooked through. Transfer onto a plate, cover, and set aside.
4. Saute the garlic for a minute or until it's fragrant. Add the chicken stock, and deglaze the pan scraping any bits stuck to the bottom of the pan with a wooden spoon.
5. Adjust the heat to medium-low, and add the heavy cream and the parmesan cheese to the skillet. Allow the sauce to simmer for a couple of minutes, then season with chili flakes, thyme, and oregano.
6. Season with salt and pepper to your taste, add the sundried tomatoes then put the chicken back in the sauce and let the sauce simmer and thicken for a few more minutes.
7. Garnish with chopped fresh basil leaves and serve warm over pasta.

Notes

Marry Me Chicken is creamy, juicy, and full of flavor!
Who doesn't love a meal that can be cooked in 30 minutes or less!

Cream Cheese Danish

SHARON MELANSON

Ingredients

- 2 packages cream cheese (8 oz each)
- 1 cup sugar 1 egg yolk (save white)
- 1 tsp vanilla
- 2 packages crescent rolls
- 1/4 cup sugar
- 1/2 cup chopped nuts

Directions

1. Grease 9 x 13 pan. Spread 1 package crescent rolls in bottom of pan.
2. Beat first 4 ingredients until creamy. Spread in pan.
3. Top with other package of crescent rolls. Beat egg white and brush on top.
4. Sprinkle with 1/4 cup sugar and nuts.
5. Bake at 350 degrees for 30-35 minutes. Cool and refrigerate.

Notes

An easy treat that freezes well!

Carrot Cake with Cream Cheese Icing

LINDA BOMBOY'S OLDEST GRANDDAUGHTER

Ingredients

CAKE

- 1 box of white or yellow cake mix
- 2 cups grated carrots
- 1/2 cup water
- 1/2 cup olive oil
- 1 1/2 tsp. Cinnamon
- 3 eggs
- 2 drops almond extract

CREAM CHEESE FROSTING

- 8 oz cream cheese (softened)
- 8 Tbs. Unsalted butter (softened)
- 3 cups confectioners sugar
- 1 tsp. vanilla
- 1/2 tsp salt

Directions

1. Cake- Preheat oven to 350 degrees. Grease and flour Bundt cake pan. In bowl beat all ingredients. Pour into pan and bake 35-40 min. Allow to sit and cool.
2. Frosting- beat cream cheese and butter until creamy. Add remaining ingredients and beat 30 seconds on low, then high again. You are now ready to frost your very delicious cake.

Notes

This is so easy and fun to make. My granddaughter taught me

Pumpkin Bars

DOREEN SLOTTER

Ingredients

Bars

- 2 cups flour
- 2 cups sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp cloves
- 1/2 tsp salt
- 1 cup oil
- 15 oz canned pumpkin
- 4 eggs

Frosting

- 1/3 cup soft butter
- 3 oz cream cheese
- 2 cups powdered sugar
- 1 tbsp milk
- 1 tsp vanilla

Directions

1. Blend all ingredients at a low speed. Spread into greased 15x10 inch jelly roll pan. Bake at 350 for 25-30 minutes or until toothpick comes out clean.
2. Let cool; mix frosting ingredients and then frost the bars.

Notes

Makes 12-15 servings

Zucchini Bread

NAZARENE COOKBOOK CIRA 1980 (HAZEL MENGEL)

Ingredients

- 2 eggs
- 1 cup oil
- 2 cups sugar
- 2 tsp vanilla
- 2 cups grated zucchini
- 2 cups all purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp baking powder
- 1/2 cup chopped walnuts - optional
- 1/2 cup raisins - optional

Directions

1. Mix the first 5 ingredients in order given via ingredients.
2. Sift together dry ingredients and add to egg mixture; add walnuts and raisins.
3. Pour into greased and floured loaf pans.
4. Bake at 350° for 1 hour.

Notes

Delicious always a crowd pleaser. Makes 2 loaves!

Chocolate Chip Banana Bread

HAILEY MARKER

Ingredients

- 2 Large Eggs, Beaten
- 3 (1 cup) Mashed Bananas
- ½ cup Vegetable Oil
- ⅓ cup Buttermilk
- 1 ¾ cups All Purpose Flour
- 1 ½ cups Granulated Sugar
- 1 tsp Baking Soda
- ½ tsp pink Himalayan Salt
- 1 tbsp Vanilla Extract
- 1 tsp Banana extract
- ¼ cup Semi Sweet Chocolate Chips (optional)

Directions

1. Mix together all ingredients and bake at 350 until a toothpick comes out clean

Notes

This recipe is easy to make, and tastes so good too. It's a big hit at any gathering.

Lemon Bars Deluxe

DOREEN SLOTTER

Ingredients

- 2 cups sifted flour
- ½ cup of powdered sugar
- 1 cup butter or oleo
- 4 eggs
- 2 cups granulated sugar
- ⅓ cup lemon juice
- ½ tsp baking powder
- ¼ cup all-purpose flour
- Sifted confectioners sugar

Directions

1. Sift together the 2 cups of flour and ½ cup of powdered sugar. Cut in butter until the mixture clings together. Press into a 9x13-inch pan. Bake at 350 degrees until lightly brown (20-25 minutes).
2. Put eggs, 2 cups sugar, and lemon juice in a blender. Blend until thick and smooth. Sift ¼ cup of flour and baking powder. Add to blender; blend to combine. Pour over the crust. Bake at 350 degrees for 25 minutes. Cool a bit. Sprinkle with confectioners' sugar. Cool completely before cutting into bars.

Notes

Makes 20-25 servings

Cranny-Apple Pie

JAMIE FLORE

Ingredients

- 2 pre-made pie crusts (any brand)
- 5-6 fresh apples (Granny Smith & Gala recommended)
- 3 cups fresh cranberries
- 1 cup brown sugar
- 2 tsp organic ground cinnamon
- ½ tsp allspice
- ½ tsp ground ginger
- ½ tsp nutmeg
- ½ tsp ground cloves
- ½ tsp kosher salt
- ¼ tsp finely chopped dried rosemary sprigs
- 4 tbsp butter
- ½ cup cornstarch
- freshly grated lemon zest from 1/2 lemon
- 1 cup sugar
- 1 large egg
- 2 tbsp heavy cream
- 1-2 tsp water

Directions

1. Thaw pie crusts to room temperature and line a 9" pie plate with one of the crusts and place in refrigerator until ready to fill with pie filling.
Step
2. Peel all apples and cut into thin slices and put in a large mixing bowl. Add in cranberries, brown sugar and spices and mix thoroughly.
3. Zest half of 1 lemon and fold gently into apple mixture. Set aside.
4. Over medium heat, melt 4 tbsp. butter in a large pot.
5. Pour pie filling mixture into large pot and cook for 5-7 minutes with melted butter until cranberries and apples begin to excrete their juices, stirring frequently. Add in 1/2 cup of cornstarch and continue cooking another 8-10 minutes until apples are al dente, not overly soft.
6. Using a slotted spoon, remove apples and cranberries from the pot and allow remaining liquid to thicken for 5 minutes. Pour thickened liquid over the apple cranberry mixture. Cover and refrigerate 30 minutes or until cooled.
7. Lightly flour a countertop surface or cutting board and place 2nd pie crust on it. Cut pie crust into 12 1" strips and create a lattice or braided topping for your pie ...be creative!
8. Pour chilled pie filling into chilled pie plate, then decoratively top with your 2nd pie crust. Pinch and trim crust edges along around the pie plate rim.
9. Whisk together 1 egg, 2 tbsp. heavy cream and brush pie with your egg wash and sprinkle with cinnamon & sugar.
10. Place pie on a cookie sheet and bake at 400F on bottom oven rack for 45-60 minutes until crust is golden and crispy. Cool on a wire baking rack before serving warm, cold or a la mode!

Barbecued Pulled Chicken

UPWARD

Ingredients

Sandwich

- 2lbs frozen boneless chicken breasts
- Potato sandwich rolls

Sauce

- 1 cup BBQ sauce (Sweet Baby Ray's)
- ¼ c up Zesty Italian Dressing (bottled)
- ¼ cup brown sugar
- 1 tbsp Worcestershire sauce

Directions

1. Season frozen chicken lightly with some seas salt and pepper on each side and place in your crockpot
2. In a mixing bowl, combine BBQ sauce, Italian dressing, brown sugar and Worcestershire sauce
3. Pour over chicken, cover and cook on HIGH for 3-4 hours (or low for 6-8 hours)
4. Shred with (2) forks, return it to the Crockpot with some of the liquid and more BBQ sauce, cook on HIGH another 15-20 minutes to soak up some of the sauce's flavor
- 5.
6. Serve on rolls, over rice, in wraps, on salad.

Notes

Makes 4-6 sandwiches

Broccoli Cheese Soup (gf)

UPWARD

Ingredients

- ⅓ cup chopped onion
- 2 tsp minced garlic
- 1 tbsp olive oil
- 4 cup milk
- 1 (12 oz) pkg shredded sharp cheddar cheese
- ½ tsp black pepper
- ½ tsp black pepper
- (12 oz) pkg frozen broccoli thawed & drained, chopped
- Large carrot, peeled & chopped small
- 2 cups vegetable broth
- ⅓ cup corn starch

Directions

1. Cook & stir onion in olive oil on medium-high heat until almost tender; add garlic and cook until tender.
2. Chop broccoli & carrots into small pieces, add to pot, and cook until tender.
3. Add milk, cheese & pepper to cooked onion; stir continuously on low heat until cheese is melted (being careful not to scorch).
4. Wisk corn starch and vegetable broth in a separate bowl until no lumps appear, slowly add to soup and stir briskly to help dissolve lumps (1 vegetable broth & 1/3 of corn starch at a time).
5. Cook until heated through and thickened.

Notes

Makes 6 servings

Slow-Cooked Cheeseburgers

UPWARD

Ingredients

- 6 frozen hamburger patties
- 1 sweet onion, sliced into rings
- 1 can beef broth
- 6 potato hamburger rolls
- 6 slices of cheese

Directions

1. Brown hamburger patties in convection oven at 450° for about 10 minutes on each side.
2. Layer burger, onion, burger, onion, etc. in stacks in large crockpot
3. Pour beef broth over all, doesn't necessarily have to cover them...just "tuck them in ☒" maybe 3-4 inches of broth for small quantity...almost covered.
4. When serving, place burger and onion on bun and top with a slice of cheese

Notes

Makes 6 burgers. The longer they cook, the more tender and flavorful they'll be! i.e. we put in the Crockpot at 8am, started serving them at noon....and they were still great at 3pm....

Hearty Minestrone Soup

UPWARD

Ingredients

- 5 cartons (32 oz.) vegetable broth
- 4 cups water
- 4 cans (28 oz.) diced tomatoes, undrained; chopped small
- 4 cans (15.5 oz.) kidney beans, rinsed
- 4 celery stalks, chopped
- 4 carrots, chopped
- 4 zucchinis, chopped
- 4 onions, chopped
- 1 cup Zesty Italian Dressing
- 4 tsp. minced garlic
- 4 tsp. dried basil
- 1 box (16oz) Gluten Free Penne, uncooked
- 2 bags (8oz.) fresh spinach, chopped small
- 1½ cups Grated Parmesan Cheese
- Saltine Crackers

Directions

1. Bring all but the last 4 ingredients to boil in stock pot; simmer, covered, on medium-low heat 45 min.
2. Stir in macaroni and spinach; cook 10 min. or until pasta is almost tender.
3. Transfer to crock pot and keep on low heat.
4. Top each serving with 2 tsp. Parmesan. Serve with crackers.

Notes

1 carton (32 oz.) vegetable broth add as needed with equal parts water if it needs more liquid

Upward Mac-N-Cheese

UPWARD

Ingredients

- 2 lb. penne pasta
- 2 sticks butter
- 1 tsp minced garlic
- 1 cup flour
- 1 gal. milk
- 1 cup half & half
- 3 cups Italian cheese blend (shredded)
- 2 cups mozzarella (shredded)
- 2 cups sharp cheddar cheese (shredded)
- parsley flakes

Topping

- 2 tbsp butter
- 1 cup bread crumbs

Directions

1. Cook & drain pasta. (slightly undercook)
2. Preheat oven to 350° ... spray 12x20 aluminum pan with Pam. Or 2-9x13 pans
3. In large pot, over low heat, melt butter, add garlic & cook 30 seconds stirring frequently. With a wire whisk, stir in flour until smooth, slowly whisk in half & half.
4. Over medium heat, cook, stirring constantly until smooth and bubbly. Gradually stir in milk. Heat to boiling, stirring constantly.
5. Boil & stir 1 minute.
6. Stir in cheeses. Cook until melted, stirring occasionally.
7. Stir pasta & parsley into cheese ... pour into baking dish.
8. In small bowl, melt butter in microwave and stir in bread crumbs. Sprinkle over the pasta mixture.
9. Bake, uncovered, 20-25 minutes until bubbly.

Notes

24 servings

Sloppy Joe's

UPWARD

Ingredients

- 1 lb. ground beef
- 1 onion, chopped
- 1 green pepper, chopped
- $\frac{3}{4}$ c. ketchup
- 3 tbsp sugar
- 3 tbsp yellow mustard
- 1 tbsp Worcestershire sauce

Directions

1. Cook & drain ground beef
2. Meanwhile, saute onion and green pepper in a separate pan. Add to cooked meat.
3. Combine all ingredients and simmer.

Notes

Makes 4 servings

Taco Soup

UPWARD

Ingredients

- 1 lb ground beef
- 1 lg. onion (chopped)
- (1) 14 oz can kidney beans (undrained)
- (1) 14 oz can chili beans (undrained)
- (1) 14 oz can whole corn (undrained)
- (2) 14 oz cans stewed tomatoes (undrained, chopped)
- (1) 4 oz can diced chilies (undrained)
- 1 pkg. Hidden Valley Ranch Dressing mix
- 1 pkg. Taco Seasoning
- 1 cup water

Directions

1. In a pot, sauté onion with meat until meat is browned, drain fat
2. Chop stewed tomatoes into small pieces
3. Add beans, corn, tomatoes, chilies, both seasoning packets, & water
4. Bring to a boil
5. Reduce heat, cover and simmer 45 minutes

Notes

Makes 12 cups. Sprinkle with cheese and put a small spoonful of sour cream in the center, top with Fritos (on top of lid).

Tomato Bisque

UPWARD

Ingredients

- 1 medium onion – chopped fine
- 2 tbsp butter
- 2 cans condensed tomato soup (undiluted)
- 2 cups milk
- 1 (28 oz can) crushed tomatoes
- 1 tsp dried basil
- 1 tsp paprika
- ½ tsp. garlic powder
- 8 oz. cream cheese, cubed

Directions

1. In a pot, sauté onion in butter until tender.
2. Stir in tomato soup, 13 cups milk, tomatoes, basil, paprika & garlic powder;
3. Bring almost to a boil being careful not to burn.
4. Reduce heat, cover and simmer 10 minutes.
5. Microwave cream cheese to soften, then using an electric mixer blend with 1 cup warmed milk until smooth, whisk into soup until melted.
6. Transfer soup to large crock-pot and keep on low heat.

Notes

Makes 8 servings

Vegetable Beef Soup

UPWARD

Ingredients

- 4 lbs Ground Beef
- 2 Large Onions, Chopped
- 1 ts. Black Pepper
- 3 cans (28oz.) Diced Tomatoes, undrained, chopped small
- 8 lbs. Frozen Mixed Vegetables (10- 12oz bags)
- 1 tbsp Garlic Powder
- 1 tbsp Parsley Flakes
- 3 Bay Leaves
- 6 (32oz.) Beef Stock

Directions

1. Brown ground beef and drain well; add onion & pepper, sauté until onion is tender
2. Put all ingredients in large stock pot. Stir well
3. Bring to a boil, cover, reduce heat. Simmer for 20-25 minutes, until vegetables are tender
4. Transfer to Nesco(crockpot) and set heat to 200°

Notes

Makes 40 10 oz servings

