



### Cheese Beef Ball – Paulette Krueger

- 3 - 8 oz packages of Cream Cheese
- 3 - Packages of Sandwich Beef
- 1 - Medium Onion
- 2 - TBLS of Accent
- 2 - TBLS of Worcestershire Sauce

Let cream cheese soften at room temperature. Chop onion and 3 packages of the sandwich beef. Mix together all ingredients. With the last package of sandwich beef, chop and roll onto the cheese ball. Chill and eat with crackers.



### Colorado Calabacitas (Squash)- Eagles Nest Sanctuary

- 4 med. Calabacitas (squash)
- 1/4 cup butter or ghee
- 1 small thinly sliced onion
- 2 cloves garlic
- 4oz fresh roasted green chilis or 1 4oz can of sliced green chilis
- 1 15 oz can corn or frozen corn
- 1/4 cup cream or 14 half & half with a little corn starch added for thickening
- 3/4 cup grated mexican cheese
- Salt & Pepper to taste

1. Saute squash in butter, add onion and cook until slightly tender 2. Reduce heat and add all ingredients except cheese 3. Simmer until blended 4. Pour into 1 quart casserole and sprinkle cheese over the top 5. Bake at 375 degrees uncovered for 20 minutes. Great with Mexican style food.



### Sandy's Chicken – Sandy Byrne

- Chicken legs, thighs, breasts (skin on or off, your choice)
- 1 chopped large onion (large chop)
- 1 clove garlic (chopped)
- 1 green pepper (large chop)
- 1 can stewed tomatoes (Italian)
- 3 T maple syrup
- 1/4 lb. provolone cheese, sliced

Brown chicken in large skillet with olive oil. Add the garlic, onions and peppers. Cook for 10 minutes. Add the tomatoes and cook on low for 20 minutes.

Just before serving add, salt & pepper and the maple syrup and stir. Then place provolone cheese slices on top of ingredients, put a lid on and cook until the cheese is melted but still visible on top. Serve over white rice.



### Camp Cobbler - Christy Gwaltney

- Ingredients:
- large can of peaches in heavy syrup
- yellow or white cake mix
- stick of butter
- cinnamon

Equipment: Dutch oven, charcoal

Directions:  
Pour can of peaches in bottom of oven. Cover with cake mix.  
Cut butter into pats and place evenly over cake mix.  
Sprinkle with cinnamon.  
Cover oven, set on coals and put some coals on top of oven.  
cook for ~45 min