

**VEGETABLES
AND
SIDE DISHES**

Calico beans
Lillian Matern

½ pound hamburger
½ pound bacon
1 cup onion, diced

½ cup ketchup
½ cup brown sugar
½ cup white sugar
1 tsp salt
1 tsp dry mustard
2 tsp vinegar

1 can lima beans
1 can kidney beans
1 can pork & beans
1 can red beans
1 can butter beans

Brown and drain the hamburger, bacon, and onion. Add the ketchup, sugars, and seasonings. Add the beans. Bake in casserole dish in oven or put in crock pot as long as needed.

Donna's Corn Bake
Martha Matern

1 can cream-style corn
1 can kernel corn-drained
1 stick margarine-melted
1 egg beaten
1 cup sour cream
1 package Jiffy corn muffin mix.

Grease WELL a 3 qt. Casserole. Mix all ingredients together and pour into casserole. Bake 350 for 45-60 minutes.

Notes: Eat this sparingly if you can, it is rich.

My friend Donna got this recipe from a family she knows in Bayfield, WI. They served it at all their family gatherings and my kids love it at holidays!

Roasted Fingerling Potatoes

Liz Jasper

2 pounds small fingerling potatoes
6 cloves garlic, crushed
Extra-virgin olive oil, for drizzling, 1 to 2 tablespoons
Salt and pepper

Heat oven to 500 degrees F.

Spread potatoes out on a cookie sheet. Scatter garlic over potatoes. Coat lightly with extra-virgin olive oil and season potatoes with salt and pepper. Roast until tender, about 20 minutes.

Martha's Mom's Cucumbers

Martha Matern

For a gallon of sliced cucumbers and onions:

½ c sugar

4T salt

sprinkle the sugar and salt on the cucumbers and onions as you are putting them into container.

Pour a mixture of half vinegar and half water to cover the cukes.

Can add a few ice cubes or crushed ice when close to serving time.

Adjust to your tastes.

