

Betsy's Spinach Balls

2 packages frozen, chopped spinach

2 cups Pepperidge Farm herb stuffing (not cubes)

6 beaten eggs

2 small onions, chopped fine

1 teaspoon pepper

1/2 teaspoon thyme

1 cup Parmesan cheese

3/4 cup melted butter

1 teaspoon garlic powder

Cook and drain the spinach. Add remaining ingredients. Refrigerate overnight. Shape into walnut size balls. Bake at 350 for 20 minutes.

Jody's Favorite Baked Pumpkin Casserole

2 cups pumpkin

1/2 cup flour

pinches of salt and baking soda

1 cup sugar

1 cup milk

2 eggs

1 teaspoon vanilla

4 tablespoon butter

cinnamon

Place the butter in a 9-by-9, 8-by-8, or 7-by-11-inch baking dish, and melt. Place all the

remaining ingredients in a blender or processor and mix until smooth. Pour the mixture into the melted butter. Sprinkle the top with cinnamon. Bake at 450 for 25 to 30 minutes.

Becky's Favorite Beef Stroganoff

About 1 pound lean beef (I use flip steaks or top round steak)

1 3-4 ounce can sliced mushrooms

1 can golden mushroom soup

1/2 to 3/4 cup sour cream (reduced calorie is OK)

1/2 teas. paprika (or to taste)

Cut the steak into small, bite-size slices. Brown the steak in a 10-inch frying pan. When browned, add the mushrooms, soup, sour cream, and paprika. Cover and simmer for about a half hour. Serve over noodles

Becky's Favorite Corn Souffle

1 15-oz can whole kernel corn, drained

1 14-oz can cream-style corn, not drained

1 8-oz package corn muffin mix (Jiffy)

1 cup sour cream (I use light)

1/2 cup (1 stick) melted butter

Mix everything together in a large bowl. Put in a greased casserole and back at 350 degrees for 45-60 minutes.

Bananas Betsy

2 ripe bananas

Sautéed in 2T butter and 2T brown sugar

Add a sprinkle of nutmeg and cinnamon.

Add 1T rum and 1T banana liqueur.

Serve over ice cream.

