

Angel Food Menus – Week 3 Of June

By www.HillbillyHousewife.com

These menus are based on the food provided by Angel Food Ministries in their monthly boxes. For more information on ordering these food boxes visit

<http://www.angelfoodministries.com/>

Sunday

Corn Dog Squares

Makes 12 servings

- 2 cups celery thinly sliced
- 2 tablespoons butter or margarine
- 1 1/2 cups green onions sliced
- 1 1/2 pounds hot dogs cut in thirds and quartered lengthwise
- 1 1/2 cups milk
- 2 eggs beaten
- 2 teaspoons sage ground
- 1/4 teaspoon black pepper
- 8 ounces sharp cheddar cheese shredded (2 cups)
- 1 15-ounce package corn bread and muffin mix

1. Preheat oven to 400°. Butter a 3-quart oblong baking dish. In a 10-inch skillet over medium-high heat, sauté celery in butter or margarine for 5 minutes. Add green onions and sauté 5 minutes longer. Transfer to a medium bowl.

2. In same skillet, sauté frankfurters for 5 minutes or until lightly browned and beginning to curl. Transfer to bowl with vegetables; mix thoroughly.

3. In a large bowl, mix milk, eggs, sage and pepper. Reserve 1 cup of the frankfurter mixture; stir remainder into milk mixture with 1 1/2 cups of the cheese. Stir in cornbread mix. Pour into baking dish. Top with reserved frankfurter mixture and remaining 1/2 cup cheese.

4. Bake for 30 minutes or until golden brown. Cut into squares.

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Monday

Tuna Jackstraws Casserole

Makes 6 servings

- 1 (4-ounce) can shoestring potatoes, divided
- 1 (10 3/4-ounce) can cream of mushroom soup
- 1 (7-ounce) can tuna, drained
- 1 (6-ounce) can evaporated milk
- 1 (4 1/2-ounce) can sliced mushrooms, drained

Combine 3/4 of potatoes, soup, tuna, milk and mushrooms in a greased 13" x 9" baking dish. Sprinkle remaining potatoes on top. Bake, uncovered, at 375 degrees for 25 minutes.

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Tuesday

Potluck Tetrazzini

Makes 4 servings

1 8-ounce package spaghetti thin
1/4 pound mushrooms sliced (about 1 1/2 cups)
1/4 cup butter or margarine
1/4 cup flour
1/4 teaspoon paprika
1 1/4 cups water
1 cup half and half
1/4 cup sherry or vermouth
1 1/4 teaspoons chicken bouillon
1/4 teaspoon salt
1/4 teaspoon nutmeg ground
8 ounces Muenster cheese cut in pieces (about 2 cups)
2 cups chicken cubed cooked
1/2 cup bread crumbs soft
2 tablespoons parmesan cheese grated
1/8 teaspoon paprika

Preheat oven to 350°. Butter a shallow 1 1/2 -quart baking dish.

Break spaghetti in half. Cook according to package directions. Drain, cover, and keep warm.

Meanwhile, in a 3-quart saucepan over medium heat, sauté mushrooms in butter 3 minutes or until limp. Add flour and 1/4 teaspoon paprika. Cook and stir 1 to 2 minutes. Add water, half-and-half, sherry, bouillon granules, salt, and nutmeg. Stirring, bring to a boil and boil until thickened. Reduce heat to low.

Add Muenster cheese. Stir just until cheese melts. Remove from heat.

Stir in spaghetti and chicken until well coated. Spoon into baking dish.

In a small bowl, stir bread crumbs, Parmesan cheese, and 1/8 teaspoon paprika until blended. Sprinkle over top of spaghetti mixture.

Bake 30 minutes or until very bubbly and heated through.

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Wednesday

Barbecued Pork Sandwiches

Makes 16 servings

- 1 pork shoulder roast (about 5 pounds), trimmed and cut into 1-inch cubes
- 2 medium onions, coarsely chopped
- 2 tablespoons chili powder
- 1/2 teaspoon salt, optional
- 1-1/2 cups water
- 1 cup ketchup
- 1/4 cup vinegar
- Hamburger rolls, split

In a Dutch oven, combine meat, onions, chili powder, salt if desired, water, ketchup and vinegar. Cover and simmer for 4 hours or until the meat falls apart easily. Skim off the excess fat. With a slotted spoon, remove meat, reserving cooking liquid. Shred the meat with two forks or a pastry blender. Return to the cooking liquid and heat through. Serve on rolls.

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Thursday

Pasta Twists Gorgonzola

Makes 4 servings

8 ounces corkscrew pasta
1 red bell pepper medium or green pepper, cut in short thin strips
1 tablespoon butter or margarine
4 ounces gorgonzola cheese crumbled
1/2 cup milk
1/3 cup whipped cream
2 tablespoons butter or margarine
1/2 cup parmesan cheese grated
Black pepper

Cook pasta according to package directions; drain, return to pot, cover and keep warm if necessary.

Meanwhile, in a 10-inch skillet over medium-high heat, sauté red or green pepper in butter or margarine for 3 minutes or until crisp-tender; set aside.

In a 1-quart saucepan over medium heat, whisk cheese, milk, cream and butter or margarine until cheese melts and mixture is smooth.

Pour sauce over drained macaroni in pot. Sprinkle with Parmesan cheese; toss to coat evenly. Cover and let stand for 10 minutes to allow sauce to thicken.

Before serving, toss pasta again. Pour into a large serving dish. Sprinkle with pepper. Garnish with reserved pepper strips, parsley sprigs and additional crumbled Gorgonzola if desired.

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Friday

Hot Taco Salad

Makes 8 servings

2 pounds ground beef
1 envelope taco seasoning mix
1/2 16-ounce bag tortilla chips (or Nacho Doritos)
1 small onion chopped
1 medium tomato chopped
1/2 head lettuce chopped
Sauce
4 tablespoons butter
4 tablespoons flour
2 cups milk
1 pound Velveeta cheese

1. Brown Hamburger, drain, add taco seasoning mix and set aside.
2. Crush chips into the bottom of a 9x13 inch baking dish. Spread hamburger mixture over chips.
3. Layer onion, tomato and lettuce on top of hamburger.
4. In a large saucepan melt butter. Stir in flour and stir continuously until smooth. Stir in milk. Bring to a boil - stirring constantly and boil one minute. Add Velveeta Cheese and stir until melted. Pour sauce over casserole.
5. Bake at 400 degrees for 10-15 minutes or until bubbly.

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Saturday

Pineapple Chicken Stir Fry

Makes 6 servings

1/4 cup soy sauce
2 tablespoons sugar
1 tablespoon vinegar
1 tablespoon ketchup
1/2 teaspoon ginger
2 cloves garlic minced
1 pound boneless skinless chicken breast halves cut into strips
2 tablespoons vegetable oil
1 16-ounce package frozen stir fry vegetables
1 8-ounce can unsweetened pineapple chunks drained
Hot cooked rice

1. In a small bowl, combine the first six ingredients, set aside.
2. In a large skillet or wok stir-fry chicken in oil for 5-6 minutes or until juices run clear.
3. Add the vegetables and stir-fry for 3-4 minutes until they are crisp-tender.
4. Stir in pineapple and soy sauce mixture - heat through.
5. Serve over warm rice.