

Recipe



MARILYN'S RICE



FROM THE KITCHEN OF: PHILENA FARMER

INGREDIENTS	DIRECTIONS
• 1 cup rice, cooked	1. Preheat oven to 300 degrees.
• 1 can green chilies	2. Mix all ingredients except butter together.
• 1 small tub sour cream	3. Pour into 8x8x4 baking dish.
• ½ lb Monterey Jack Cheese, grated	4. Scatter pats of butter across top.
• 1 stick butter	5. Bake for 40 minutes.

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Recipe



GASPACHO



FROM THE KITCHEN OF: PHILENA FARMER

INGREDIENTS		DIRECTIONS
• 1 large can tomato juice	• 1 tsp salt	1. Place all ingredients in large pitcher.
• 2 tbs wine vinegar	• ¼ tsp pepper	2. Refrigerate until thoroughly chilled.
• ½ tsp worcestershire sauce	• ½ cup celery, diced	3. Serve cold in bowls and enjoy!
• 2 tsp oil	• ½ cup onion, diced	
• dash of tabasco	• 1 cup tomatoes, diced	
• 2 tsp dried parsley	• 1 cup cucumber, diced	
• ⅛ tsp garlic powder		

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Recipe



BROCCOLI-RICE CASSEROLE



FROM THE KITCHEN OF: MARISUE SMITH

INGREDIENTS	DIRECTIONS
• 2 tbs vegetable oil	1. Preheat oven to 250 degrees.
• 1 package frozen chopped broccoli	2. Heat oil in skillet, add vegetables and cook until tender
• ½ cup celery, chopped	for 8–10 minutes.
• ½ cup onion, chopped	3. In bowl, stir together soup, milk and cheese.
• 1 can cream of chicken soup	4. Add vegetables and rice (<i>and optional chicken</i>) to soup
• ½ can evaporated milk	mixture and stir until well combined.
• 8 oz jar cheeze whiz	5. Spoon into casserole dish and bake 10 minutes or until
• 2 cups cooked rice	heated through.
• <i>optional: cooked chicken</i>	

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Recipe



GERMAN KRAUT SALAD



FROM THE KITCHEN OF: ROSELEE ANDERSON

INGREDIENTS	DIRECTIONS
• 4 oz vinegar	1. Heat vinegar and sugar to a boil.
• ¾ cup sugar	2. In a bowl, mix all other ingredients together.
• 2 cans kraut, drained	3. Pour vinegar mixture over other ingredients.
• 2 tbs pimiento	4. Stir, cover and refrigerate overnight.
• ½ cup green pepper, chopped	
• ½ cup onion, diced	
• ½ cup celery, diced	
• 1 tsp dill seed	
• ¼ cup salad oil	

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Recipe



COLE SLAW



FROM THE KITCHEN OF: KAREN NYLAND

INGREDIENTS	DIRECTIONS
• 1 large head cabbage, shredded	1. In large bowl layer ½ the cabbage, onion, green pepper
• 1 large onion, thinly sliced or diced	and remaining cabbage.
• 1 green pepper, thinly sliced or diced	2. Cover vegetables with sugar.
• ¾ cup sugar	3. Bring vinegar and seasonings to a boil.
• ½ cup vinegar	4. Add oil and bring to boil again.
• 1½ tsp salt	5. Pour vinegar mixture over vegetables and refrigerate.
• 1 tsp celery seed	6. Marinate overnight, stirring often.
• 1 tsp mustard	
• ¾ cup Mazola or canola oil	

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Recipe



HELEN'S CHICKEN SPAGHETTI



FROM THE KITCHEN OF: ROSELEE ANDERSON

INGREDIENTS		DIRECTIONS
• 1 chicken, cooked, boned and diced	• 2 cans tomato soup or juice	1. Preheat oven to 350 degrees.
• Broth from chicken	• tbs worcestershire sauce	2. Bring broth to a boil and add onion, green pepper, celery and spaghetti;
• 2 large onions, diced	• 1 small jar pimienta	cook until spaghetti is tender.
• 3 green peppers, diced	• ½ tsp pepper	3. Add other ingredients except cheese.
• 3–4 celery stalks, diced	• 1 can chopped olives	4. Pour into baking dish, top with cheese and bake until heated through.
• 2 large packages long spaghetti	• 1 can mushroom soup, undiluted	<i>Can be made ahead and refrigerated.</i>
• 2 cans mushrooms	• 1 lb grated cheese	

THIS RECIPE SERVES: 20

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Recipe



COPPER PENNIES



FROM THE KITCHEN OF: ROSELEE ANDERSON

INGREDIENTS		DIRECTIONS
• 2 lb carrots, sliced	• 12 cups apple cider	1. Cook carrots until tender, then drain.
• 1 onion, thinly sliced	or white vinegar	2. Mix all ingredients together.
• 1 green pepper,	• 1 tbs worcestershire sauce	3. Refrigerate overnight.
thinly sliced	• 1 tsp prepared mustard	<i>May be served hot or cold.</i>
• 1 can tomato soup,	• ¼ cup salad oil	
undiluted	• salt to taste	
• ¾ cup sugar	• pepper to taste	

THIS RECIPE SERVES: 12-16

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