



# Vegetables

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### EASY GARDEN VEGETABLE PIE

2 cups chopped fresh broccoli or  
cauliflower (can use frozen)  
1/2 cup chopped onion  
1/2 cup chopped green pepper  
1 cup shredded cheddar cheese (4oz)  
1 1/2 cups milk  
3/4 cup Bisquick  
3 eggs  
1 tspn salt; 1/4 tspn pepper

Heat oven to 400 degrees. Lightly greese pie plate 10" x 1 1/2".  
Cook vegetable until almost tender. Mix broccoli, onion, and  
green pepper with cheese in pie plate. Put remaining ingredi-  
ents in blender for 1 minute. Pour into pie plate and bake un-  
til golden brown and knife inserted halfway between center and  
edge comes out clean, approximately 35 - 40 minutes. Let stand  
5 minutes before cutting. Garnish.

Variations: Use ham and broccoli together or shrimp and cauli-  
flower. Excellent, quick easy dinner served with tossed salad,  
rolls or biscuits or fresh baked bread.

Marion Theisen

### PICKLED EGGS AND BEETS

1 16oz can red beets  
4 tbspsn sugar  
1/4 cup cider vinegar  
1 doz hard cooked eggs (peeled)

Heat until boiling the juice from red beets, sugar, and the vine-  
gar. Taste. It should be fairly sour to be good. Add more sugar  
to sweeten, or more vinegar to sour. Pour into a large container.  
Add eggs and beets. Store covered in refrigerator. Best if made  
ahead and left to age, at least a few hours before serving or  
overnight.

Jane Forry

### EASY PICKLES

Take 4 or 5 inch cucumbers; wash and dry; slice with rind into  
very fine slices. Measure 2 quarts sliced "cukes"; add 2 or 3  
sliced thin onions; sprinkle with salt; let stand one (1) hour  
and drain. Add 1 cup white vinegar; 1 1/2 cup white sugar; 1 tspn  
celery seed; 1 tspn tumeric; (2 sweet peppers sliced thin -  
optional); 1 tbspn flour. Boil 20 minutes; pour into hot jar  
while ingredients are hot. Makes about 2 pints.

Dolly Cantrell

### POTATO FILLING

Cooked desired amount of potatoes as for mashed. The remaining ingredients for around 8-10 servings.

4 tblspns butter  
3 to 4 eggs  
Milk  
2 large stalks celery (diced)  
1 medium onion (diced)  
1 tblspn parsley

Saute in butter, celery, onion, and parsley until brown. When brown add 2 pieces of day old bread and brown in mixture. Set aside. Mash potatoes, add pepper and eggs and milk alternately until reach right consistency for mashed potatoes. Add the first mixture to the mashed potatoes. Put into greased casserole and bake at 350 degrees for 30 minutes or till heated throughout. Good to serve with holiday turkey.

Jane Forry

### POTATOES ANNA

5 medium potatoes  
1 tspn salt  
1/4 tspn pepper  
1/2 cup butter or margarine, melted

Cut potatoes into thin, even slices. (If not used immediately, place in water until ready to bake. Dry thoroughly) Arrange potatoe slices in circles, over-lapping each slightly, to cover bottom of greased pie plate (8"). Sprinkle with some salt and pepper and drizzle with butter. Repeat layering. Bake until potatoes are brown and crusty. Invert on platter; lift off pie plate; cut in wedges to serve. Dish is baked at 400 degrees for 45 minutes or more. Serves 6.

Janet Coffey

### GREEN BEAN CASSEROLE

1 lb green beans  
4 medium onions, peeled and chopped  
2 medium peppers, cleaned and chopped

Grease a baking dish. Layer vegetables beginning and ending with beans. Season each layer. Dot with butter. Cover. Bake at 350 degrees for one hour. Optional - top with crumbs.

Dee Seyter

### BROCCOLI AND TOMATO

2 10oz pkgs broccoli (or equivalent fresh)  
1/8 tspn paprika  
6 slices tomatoes  
1/2 tspn salt  
2 tblspns margarine  
2 tblspns flour  
1 cup milk  
1/2 cup shredded cheddar cheese  
1 tblspn lemon juice

Sprinkle cooked broccoli and tomatoes with salt and paprika. Melt margarine and blend in flour. Stir in milk and cook until thickened. Stir in cheese. Remove from heat and add lemon juice. Put broccoli and tomatoes in baking dish. Pour sauce over broccoli. Bake 350 degrees for 15 to 20 minutes.

Mary Lou Carroll

### CORN PIE

Prepare dough for one 9" pie crust.  
1 to 2 cups cooked chicken or turkey  
3 cups canned, frozen, or fresh corn  
3 hard cooked eggs (diced)  
2 medium potatoes (diced)  
salt, pepper  
milk

In a large ovenproof casserole, combine chicken, corn, eggs, and potatoes. Sprinkle with salt and pepper. Fill bowl 2/3 full with milk. Roll out pie dough the size and shape of casserole. Cover mixture with crust. Stick dough at several places to allow for steam. Bake at 425 degrees for 30 to 40 minutes.

Jane Forry

### SCALLOPED TOMATOES

3 tblspns melted butter	3 1/2 cups canned tomatoes
2 1/2 cups soft bread cubes	3 tblspns grated cheese, parmesan, if desired
1 tblspn instant onion	corn flake crumbs
1 tblspn sugar	
1 tspn salt	

Brown bread cubes in melted butter. Combine onion, sugar, and salt with tomatoes. Place alternate layers of tomatoes and bread cubes in buttered casserole. Sprinkle top with corn flake crumbs and cheese. Bake uncovered in 400 degree oven for 25 to 30 minutes.

Lynn Ellis

### TWELVE-MINUTE SKILLET ZUCCHINI

1/4 cup butter or margarine  
6 small zucchini, cut into 1/4" slices  
1 onion thinly sliced  
1 tspn salt  
dash of pepper  
2 tomatoes cut in chunks or 2 cups canned, drained  
1 tblspn soy sauce  
1/4 cup shredded cheddar cheese

Melt butter. Layer zucchini, then onion, then tomatoes, and 1/4 cup water. Cover and cook 10 minutes. Sprinkle with cheddar cheese and soy sauce. Cover and cook 2 minutes. A quarter pound of ground lamb, or beef or pork sausage may be used if desired. Brown the meat and place in pan; add the remaining ingredients on top. A clove of garlic may be added to the meat. Serve with hot rolls and green salad for a quick inexpensive meal.

Unknown

### OYSTER FILLING

1 doz oysters  
5 eggs  
1 cup celery (diced)  
parsley  
salt and pepper  
milk  
bread

Grease casserole; put in oysters and 2 tblspns of broth. Open eggs in a small bowl, beat slightly, add to oysters. Add chopped parsley, celery, salt and pepper to mixture. Add milk to within 3/4 top of casserole. Add bread broken into small pieces to thicken. Around 5 pieces. Day old bread is best. Mix together. Bake 1 hour or until brown. Start baking at 425 degrees until mixture starts to bubble, then lower to 375 for remaining time.

Jane Forry

### FRIED TOMATOES

Tomatoes  
Egg  
Bread Crumbs

Soak desired amount of tomatoes in warm water. They will peel easier. Peel and slice 1/4" thick. Dip slices first in beaten egg, then in bread crumbs. Heat oil in frying pan. Brown tomatoes on both sides. Can be used as a main course, or a vegetable side dish.

Jane Forry