



# Recipe Corner

## Cheesy Mac-Topped Casserole

- 1 (14 ounce) package Macaroni and Cheese
- 1 pound extra lean ground beef
- 3 cloves garlic, minced
- 1 1/2 teaspoons dried oregano leaves
- 1 (28 ounce) can diced tomatoes, undrained
- 1 (9 ounce) package frozen green beans, thawed, drained
- 1 cup Shredded Cheddar Cheese

Preheat oven to 375 degrees F. Prepare Dinner as directed on package. Meanwhile, brown meat with garlic and oregano in large nonstick skillet; drain. Add tomatoes with their liquid and the beans; mix well. Spoon meat mixture into 13x9-inch baking dish; top evenly with prepared Dinner. Cover with foil. Bake 30 min. or until heated through. Remove from oven; uncover. Sprinkle with cheese. Let stand 5 min. or until cheese is melted.

## Barbecue Sauce for Chicken

- 1 cup ketchup
- 3 tablespoons honey
- 1 tablespoon lemon juice
- dash Tabasco or other hot pepper sauce
- Season with salt and pepper, to taste

Combine first four ingredients; brush on chicken during the final 10 minutes of cooking.

## California Egg Salad Sandwich Mix

- 4 large hard boiled eggs, peeled and mashed
- 2 tablespoons mayonnaise
- 2 teaspoons sweet pickle relish
- 1/4 sweet red bell pepper, diced
- 7 green olives chopped

Mix all ingredients together in a small mixing bowl. Use any rolls, breads, bagels or english muffins, even on hot dog rolls!

## Special Dates in April and May

### April is National Sauce Month

April 8th ~ Passover Begins

April 12th ~ Easter Sunday

April 13-19 ~ National Egg Salad Week

April 20th ~ Patriots Day

April 19th ~ Greek Easter

April 19-25 ~ National Volunteer Week

May 1-7 ~ Eat Dessert First Week

## Passover Apple Squares

- 1/2 tsp. salt
- 1/2 cup peanut oil
- 1 cup matzo meal
- 1 lemon, juice and grated rind
- 3 eggs separated
- 2 large apples, pared and sliced
- 1 cup sugar-cinnamon mixed

Combine sugar, salt and matzo meal. Add eggs yolks, oil and juice and grated rind of lemon. Fold in stiffly beaten egg whites. Pour half of this batter into a greased 8x8 pan. Cover batter with thinly sliced apples. Sprinkle with remaining batter. Bake for 45 minutes in 375 oven. Cool completely before cutting into squares.

## Easy Easter Birds Nest Cookies

- 1 12 oz pkg semi sweet chocolate chips
- 1 6 oz can chow mein noodles

Melt chocolate chips in medium sauce pan over low heat. Add chow mein noodles and mix to coat noodles. Place tablespoons mixture on greased cookie sheets to form nests. Press two mini chocolate egg in middle (or 3 mini jelly beans) and refrigerate until cool, about 10-15 minutes.