

BETHLEHEM LUTHERAN CHURCH (Faiport) FAMILY RECIPES

SLOW COOKED LOADED BAKED POTATO SOUP

Laura Harman

8oz cream cheese	30 oz frozen shredded hash browns
16oz sour cream	8oz shredded cheddar cheese
1/2 teaspoon black pepper	8 slices bacon, cooked and crumbled
4 cups milk	4 green onions, chopped

Mix cream cheese, sour cream and pepper. Gradually stir in milk. Add potato, cheese, and bacon. Cook on low 3-4 hours. Sprinkle with green onions before serving.

CHUNKY TACO SOUP

Sherry Cook

Makes: 12 servings

1 ½ pounds beef top sirloin or round steak, cut into ¾-inch cubes	2 c water
1 medium onion, chopped	1 can (15 oz) black beans, rinsed and drained
1 tablespoon olive oil	1 can (14 ¾ oz) cream-style corn
2 cans (15 oz ea) pinto beans, rinsed & drained	1 envelope ranch salad dressing mix
2 cans (14 ½ oz each) diced tomatoes and green chilies, undrained	1 envelope taco seasonings
	¼ cup minced fresh cilantro

In a large stockpot or Dutch oven, brown beef and onion in oil. Add all other ingredients, except cilantro. Bring to a boil. Reduce heat, cover and simmer 2-3 hours or until the meat is tender. Sprinkle with cilantro. Yield: 12 servings (about 3 quarts).

SEVEN LAYERS OF HEAVEN

Lou Kurfiss

This appropriately named dessert is rich, flaky, and sweet. Cut Seven Layers of Heaven into bars for an easy and *heavenly* anytime snack or dessert. Serves 16. Cooking Time: 30 min

½ c (1 stick) butter, melted	1 c peanut butter chips
1 c graham cracker crumbs	1 (14-oz) can sweetened condensed milk
1 c sweetened flaked coconut	1 c chopped walnuts
1 c semisweet chocolate chips	

Preheat oven to 350 degrees. Pour melted butter evenly over bottom of an 8" square baking pan. Spread graham cracker crumbs evenly over butter. Layer with coconut, then chocolate chips followed by peanut butter chips. Drizzle sweetened condensed milk over top and sprinkle with walnuts. Bake 30 minutes, or until lightly browned. Cool, then cut into bars.

## HAMBURGER SOUP

Lou Kurfiss

1 T olive oil	1 can of plum tomatoes, broken up
1 small onion	1 can of corn, drained
1 package of taco seasoning	1 can of kidney beans, drained
1 package of Hidden Valley Ranch dressing	3-4 cups of tomato juice
1 pound of ground turkey (or beef)	

Cook onions in oil. Add meat and brown it. Add everything. Bring to a boil. Serve with sour cream & crushed tortilla chips.

## BUSH'S EASY WHITE CHICKEN CHILI

Lou Kurfiss

2 cans (15.5 oz) BUSH'S White-Chili Beans, undrained  
1 can (12 oz) diced tomatoes and green chiles, undrained  
1 can (14 oz) reduced sodium chicken broth  
1 can (10.5 oz) cream of chicken soup  
1-2 medium jalapenos, seeded and diced  
meat from 1 cooked rotisserie chicken, without bone and diced

In a 4-quart stock pot, add 1 ½ cans of BUSH'S White Chili Beans, mash to remaining ½ can chili beans with a fork and add to pot. Add remaining ingredients. Bring to a boil. Reduce heat and simmer 10-15 minutes stirring occasionally. Add additional toppings, as desired.

Optional Toppings: Shredded Mexican cheese, sour cream, cilantro, tri-color tortilla strips, avocado, lime wedge.

## BROWN JUG SOUP

Laura Harman

10 ½ oz can chicken broth	3 cups diced carrots
4 chicken bouillon cubes	1 small diced onion.
1 qt. water	10 oz. pkg frozen whole kernel corn
2 cups diced celery	2- 10 ¾ oz cans cream of chicken soup
4 cups diced potatoes	½ lb. Velveta cheese, cubed

Combine all ingredients, except cheese in crock pot. Cover. Cook on low 10-12 hours, or until veggies are tender. Just before serving add cheese. Stir until cheese is melted. Serve.

10-12

## MOM'S CHICKEN NOODLE SOUP

Jim Flanagan

Prep: 10 min; Cook: 20 min.

4 cans (14 ½ oz each) ready-to-serve reduced -sodium chicken broth	¼ teaspoon pepper
2 cups cut-up cooked chicken	2 medium stalks celery, chopped (1 cup)
1 cup frozen green peas	2 medium carrots, sliced (1 cup)
1 tablespoon chopped fresh parsley or 1 teaspoon parsley flakes	1 medium onion, chopped (1/2 cup)
1 teaspoon dried thyme leaves	2 cloves garlic, finely minced
	1 cup uncooked wide egg noodles

Heat all ingredients except noodles to boiling in 3-quart saucepan. Stir in noodles. Heat to boiling; reduce heat. Simmer uncovered 10-15 minutes stirring occasionally, until noodles and vegetables are tender. *6 servings*

## SPICY POTATO SOUP

Laura Harman

1 lb bulk sausage browned	2 tsp salt
4 cups cubed potatoes	1 ½ tsp pepper
1 small onion chopped	½ -1 tsp hot pepper sauce
24 oz. canned tomato sauce	Water

Combine all ingredients except water in crock pot. Add enough water to cover ingredients. Cover. Cook on low 8-10 hours, until potatoes are tender.

## CROCK-POT MACARONI AND CHEESE

Glenda Lockard

Fits in a large (extra large) Crock-Pot. Serves a lot!

1 ½ (2) lb elbow macaroni	1 (1 ½) t. white pepper
4 (5) cans evaporated milk	6 (8) T. butter, melted
1 (2) c. milk	16 (22) oz. Monterey Jack cheese, freshly grated – I use up to ½ Pepper Jack
1 ½ (2) t. salt	
1 ½ (2) t. dry mustard	10 (14) oz. American cheese, cubed or grated

Cook macaroni al dente. Can cook ahead and store in the refrigerator. Combine seasonings into milk, then pour over all combined ingredients in crock pot. Heat for about 3 (4) hours until cheese is melted and warmed through. Stir often. Once cheese is melted, switch to low. Alternate method: Heat milk, seasonings, butter, and cheeses on stove top until all are melted. Pour over cooked macaroni into crock-pot and set crock-pot on low to warm through. All amounts are subject to taste – more or less as you like it.

## BUFFALO CHICKEN WING SOUP

Laura Harman

6 cups milk	3 cups shredded & cooked chicken (about 1 lb)
3 cans condensed cream of chicken soup, undiluted	1 cup (8oz) sour cream
	1/4 to 1/2 cup wing sauce

Combine all ingredients in a slow cooker. Cover and cook on low for 4-5 hours. Yield 8 servings (2 quarts)

## SLOW-COOKER THREE CHEESE BROCCOLI SOUP

Pauline Costanza

1/4 c butter or margarine	1/4 teaspoon salt
1 large onion, chopped (1 cup)	1 loaf (8 oz) Velveeta cheese, cut into cubes
1/4 c flour	1 1/2 c shredded extra sharp Cheddar cheese (6 oz)
1 can (12 oz) evaporated milk	1 cup shredded Parmesan cheese (4 oz)
1 carton (32 oz) chicken broth (4 cups)	Additional shredded extra-sharp Cheddar cheese, if desired.
1 bag (14 oz) frozen baby broccoli florets, thawed	
1/2 teaspoon pepper	

Spray 4-quart slow cooker with cooking spray. In 12-inch skillet, melt butter over medium-high heat. Cook onion in butter 4 minutes stirring occasionally, until tender. Stir in flour. Cook 1 minute, stirring constantly. Gradually stir in milk until smooth. Pour mixture into slow cooker. Stir in broth, broccoli, pepper and salt.

Cover; cook on Low heat setting 4 hours or until bubbly.

Add cheese cubes to slow cooker; stir until melted. Add 1 1/2 c cheddar cheese and the Parmesan cheese; stir until melted. Sprinkle individual servings with additional Cheddar cheese.

## AUNT D'S QUICK BEEF SOUP

Paulette Costanza

2 pound chuck eye	28 oz Redpack tomatoes in tomato puree
1 t McCormick Montreal Steak seasoning	1/4 cup salt herbs* (optional)
32 oz Swanson Beef Broth	1 1/2 c orzo pasta

Cut chuck eye into bite size pieces and put into a large stock pot. Season with salt & pepper. Add 1 t McCormick Montreal Steak seasoning. Cook on medium heat to brown. When meat is browned & begins to catch on the bottom of the pot, add enough water to cover the meat. Place a lid on the pot & continue cooking the meat until it is tender, about 2 hours.

When the meat is tender, add beef broth, tomatoes and salt herbs. Bring to a boil and cook about 15 minutes. Add pasta & cook until tender.

\*To make salt herbs, chop one bunch of curly parsley and one leek. Add 1/2 c kosher salt. Mix together and store in the freezer

