



A Word from The Ladies Auxiliary....

Happy New Year!!! We are hoping and praying for a fabulous New Year! We are praying that everyone is safe in the New Year and many blessings come your way!

Broccoli Soup

9 cups chicken stock
2 packages of chopped broccoli
1 bunch of fresh broccoli
1 large onion

Mix broccoli and onion in blender (or you can cut to make chunky). Add to chicken stock in large pot on the stove. Bring to a boil. Add thickener (½ cup flour and ½ cup butter) until thickened. When close to being done add half/half and simmer for 20 mins.

Chili

6 to 8 cans of stewed tomatoes chopped up in small pieces
2 pounds of hamburger (I use ground turkey)
Chili Powder to taste (you can use the regular or Mexican kind).
Onion “Optional”

Cook meat and onion until done, add all the other ingredients and cook to a boil. Then reduce heat and simmer. Eat with crackers or cornbread whatever your choice is. Add Texas Pete etc..

Taco Soup

2 pounds ground beef
1 can corn not drained
1 large onion (optional)
1 can red kidney beans
1 can pinto beans
1 can chopped green chilies
4 to 6 cans of stewed tomatoes chopped
1 package taco seasoning of your choice
1 package hidden valley ranch packet

Brown meat and onions drain. Add all other ingredients. Simmer 1 hour. Serve with grated cheese, sour cream and corn chips.

Million Dollar Pie

1- (15 ounce) can of crushed pineapple (drained)
1 can coconut
1 cup pecans
1 (9 ounces) cool whip
1 can eagle brand milk
½ cup lemon juice

Mix all ingredients, then pour in graham cracker crusts. Makes 3 small pies. Refrigerate.

Anyone interested in joining the Ladies Auxiliary please contact Rhonda Peskopos at 430-8291 or email Rhonda! rhondapeskopos@yahoo.com rhonda68@kaycan.com