



Belmont Fire Dept.

A Word from The Ladies Auxiliary....

Spring has sprung! Now is the time for the fun to begin! Prayers go out for each of you daily, stay safe and love one another!

Hot Cheese Dip

- 2 Pounds of Velveeta
- 1 Pound bacon cooked crisp
- 1 chopped green pepper
- 1 can tomato sauce or you can use diced tomatoes
- 1-2 tsp jalapeno pepper (to taste)

Melt cheese in pan add crumbled bacon, then the peppers and tomato sauce. Keep hot in crock pot.

Shortcut Lasagna

- 1 Pound Hamburger and or sausage
- 1 Medium Size Onion
- 1 jar of your favorite Spaghetti Sauce
- 1 package of Pepperoni cut up
- 1/8 tablespoon of garlic powder
- Parmesan cheese and shredded Mozzarella and Ricotta cheese
- 4 oz of Lasagna noodles cooked and drained

Brown hamburger with onion and seasoning. Drain and then stir in sauce and pepperoni's and simmer 15 minutes. In a baking dish layer 1/2 of sauce, noodles and cheese mixture. Repeat. Ending on the top with the mozzarella cheese. Cover and bake for 40 mins. Let this rest and cut into squares serve with warm garlic bread.

Monkey Bread

- 3 cans buttermilk biscuits
- 1 cup sugar
- 2 teaspoons cinnamon
- 1 stick butter
- 1 cup brown sugar

Cut the biscuits into 4 pieces. Roll in mixture of the sugar and cinnamon. Put the biscuit pieces into a Bundt pan. Boil the butter, and brown sugar for 2 minutes. Pour over biscuit pieces. Bake 30 mins in a 350 oven. When done let rest a few minutes and dump out of pan.

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