



A Word from The Ladies Auxiliary....

Have A Great Month of March! A Few recipes for the cool nights ahead before Spring!

Firehouse Meatloaf

1 egg, beaten
1 Cup soft breadcrumbs
1/2 Cup bottled pasta sauce with vegetables
1 -2 garlic clove, minced
1/2 Teaspoon dried rosemary
8 Ounce Italian sausage
1-pound ground beef
2 Tablespoon bottled pasta sauce (same as above)
2 Tablespoon shredded provolone cheese or shredded mozzarella cheese

Preheat oven to 350F degrees. In a large bowl, combine egg, bread crumbs, the 1/2 cup pasta sauce, garlic and rosemary. Remove casing from sausage, add ground beef and sausage, mix well. Press 2/3 of the mixture evenly in the bottom of an 8x4x2-inch loaf pan. Add the 1/3 mix left. Mix the remaining ingredients and spread on top. Bake 55 minutes.

Firehouse Fish

1/2-3/4 pounds ocean white fish fillet
1 (3 1/2 ounce) can whole green chilies, Ortega type
8 Ounce shredded Monterey jack cheese
Butter or margarine, as needed

In a small casserole dish, place a small amount of butter. Layer the fish fillets in bottom of dish, single layer only. Broil under very high heat for approx. 4-5 mins or until fish is done to personal satisfaction. Remove from oven and layer the green chilis over fish. Then spread Jack cheese over the chilis, and fish. Return to oven just long enough to melt cheese. Serve with your favorite side dish.

Firehouse Chili

2 pounds of lean ground beef
1 large onion, chopped
3 stalks celery, chopped
1 1/2 Teaspoon instant minced garlic
1 (30 ounce) can chili beans
1 (29 ounce) can tomato sauce
1 (28 ounce) can stewed tomatoes, cut up
2 Tablespoon chili powder
1 Tablespoon bottled hot pepper sauce
6 Cups Pasta Elbow Macaroni or Spaghetti Noodles (cooked)

In a 6- to 8-quart Dutch oven, cook meat, onion, celery and garlic until meat is brown and onion is tender; drain. Stir in undrained chili beans, tomato sauce, undrained tomatoes, chili powder, and the 1 tablespoon bottled hot pepper sauce. Bring to boiling; reduce heat. Simmer, covered, for 2 hours. Serve chili over hot cooked pasta. If you like, top with sour cream, cheddar cheese, and green onions, and pass additional hot pepper sauce. blending into mixture.

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