

INCREDIBLE EGG MACARONI SALAD

Bonnie Pinkelman, Yankton SD

1 7.2oz box macaroni & cheese dinner
10 oz. frozen peas, cooked
1 medium tomato, chopped
¾ c Miracle Whip
½ c celery, chopped
½ c onions, chopped (or 1 tsp dried onion flakes)
½ tsp salt & dash of pepper
6 hard-boiled eggs (chop 5 & slice 1 for garnish)
Prepare dinner as directed on package. Add the rest of the ingredients except for the one sliced egg. CHILL. Before serving stir in additional dressing if desired & top with the remaining sliced egg.

EASY CHEESY CORN BAKE

Ruth Howder, Bloomfield NE

4 oz cream cheese, softened
¾ cup milk
3 eggs, beaten
1 can (15 ½ oz) whole kernel corn, drained
1 can (15 oz) cream style corn
1 pkg (8 ½ oz) corn muffin mix
1 cup shredded cheddar cheese
Preheat oven to 375. Whisk cream cheese & milk until smooth. (or use mixer) Stir in remaining ingredients until well blended. Pour into 9x13 baking dish, sprayed with cooking spray. Bake 34-36 minutes or until golden brown. Makes 12 servings.

HAM & BROCCOLI CHOWDER

1 ½ cups cooked, smoked ham.
1 medium onion, chopped
1 pkg Hamburger Au Gratin
6 cups water
2 carrots, sliced
¼ tsp dry mustard
¼ tsp salt
1/8 tsp pepper
1 c. frozen chopped broccoli
In a dutch oven, saute ham & chopped onion in 2 Tblsps of butter. Stir in remaining ingredients, except broccoli. Heat to boiling, stirring constantly. Reduce heat. Cover & simmer for 15 minutes, stirring occasionally. Stir in broccoli. Cover & cook for 10 minutes longer.

EASY CHICKEN POT PIE

Susan Schavee, Yankton, SD

2 frozen deep dish pie crusts, thawed
1 14.5 oz can of chicken (or 1 cup of leftover chicken, cubed)
1 15 oz can mixed vegetables, drained (or small pkg of frozen mixed vegetables)
1 14.5 oz can diced potatoes, drained
1 can cream of chicken soup
Spices: ½ tsp each: onion powder, garlic powder & black pepper. 1/8 tsp nutmeg
Mix all canned items with spices & chicken in

mixing bowl. Spoon into one of the pie crusts. Remove second pie crust from pan & top the filled pie crust with it. Cut 4 to 6 slits in the top crust after crimping pie crust edges as you would for any two crust pie. Brush top with butter.

Bake at 375 degrees for 45 minutes. Remove from oven & let sit 5-7 minutes before cutting to serve.

CRISPY CHOCOLATE LOG

Betty Hunhoff Hlavac, Scotland SD

1 pkg (10 oz) large marshmallows
¼ cup butter
¼ cup peanut butter
5 ½ cups crisp rice cereal
1 1/3 cups semisweet chocolate chips
¾ cup butterscotch chips
Line a 10x15 pan with waxed paper. Grease paper & set aside. In a large microwave save bowl, mix marshmallows, butter & peanut butter. Cover & microwave on high for 2 minutes. Stir until well blended. Stir in cereal until coated. Spread into prepared pan. In a microwave safe bowl, mix the chocolate chips & butterscotch chips. Microwave, for 2 minutes, on high. Spread over cereal mixture to within 1" of edges. Roll up jelly-roll style starting with a short side, peeling waxed paper away while rolling. Place seam side down on a serving plate. Refrigerate for 1 hour or until set. Cut into 1" slices. 10 servings.



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