

## Nelva's Sausage Gravy

Micki Schievelbein  
Yankton

*Note: This is a recipe I got from my dear friend Nelva Kooistra and it is delicious. Nelva was one of the nicest, most genuine people I've had the pleasure to meet in my life. I'm honored to have known her. I hope you enjoy this sausage gravy as much as I do (10 servings)*

- 1 pkg. Jimmy Dean sausage (hot)
- 1/2 cup chopped onion
- 1/4 cup butter or margarine
- 1/2 cup flour
- 4 cups milk
- 1 tsp. beef or chicken bouillon granules
- 1/4 tsp. poultry seasoning
- 1/8 tsp. pepper

Brown sausage; add onion and sauté until tender. Drain fat. Add butter and melt, sprinkle flour over meat and onion. Cook until flour lightly brown, add 2 cups milk, stir until smooth. Add remaining milk, bouillon granules, seasonings, and 2 dashes liquid smoke. Boil until thickened. Simmer for 3 min. for taste. Serve over what ever.

Nelva Kooistra

## Egg Dish

Joy Winther  
Yankton

- 6 eggs
  - 1 pint cottage cheese
  - 1 cup Bisquick
  - a small can diced green chilies
  - 1/2 lb (2 cups) shredded cheddar cheese
  - 1/2 lb (2 cups) shredded jack cheese
- Mix all ingredients together except 3/4 cup of the combined cheese.

Melt 1 stick of butter. Pour 1/2 into a 9x13 pan. Pour batter in and spread evenly. Pour remaining butter over the top & sprinkle with remaining cheese.

Bake at 350 for 35 to 40 minutes. Serves 8



## Baked Oatmeal

Leisa Bailey  
Gilbert, Arizona  
Formerly from Yankton

*Nearly every overnight guest who frequents our home is served this hearty and warm breakfast/brunch casserole during their stay.*

- 1 - 3/4 c. water
- 1 cup old-fashioned oatmeal
- 2/3 c. milk
- 2 eggs slightly beaten
- 1/2 c. packed brown sugar
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 1/4 tsp. salt

Butter a 1-1/2 qt. casserole dish. Preheat oven to 350 degrees. In a medium saucepan bring water to boil. Add oats and simmer for 7 minutes or until oats are tender and most of the water is absorbed. In a small bowl whisk milk and eggs. In another bowl combine remaining 4 dry ingredients. Stir dry ingredients into the saucepan of oatmeal; fold in egg and liquid mixture. Pour all into the prepared casserole dish. Bake uncovered for 30 -40 minutes or until center is just set and a sugar crust forms on top. Serve warm with fresh fruit and maple syrup if desired. 4 -6 Servings. This recipe can be doubled easily as there are seldom any leftovers with the smaller version. Great reheated the second time as well.

BRUNCH continued on page 26

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