



## Creamy Red Potatoes

(pictured above)

Mary Ann Schoenberger - Yankton, SD

- 2 lbs small red potatoes, quartered
- 1 8 oz. pkg. cream cheese, softened
- 1 10.75 oz. can cream of potato soup, undiluted
- 1 envelope ranch salad dressing mix

Place potatoes in a crockpot. In small mixing bowl, beat cream cheese, soup and dressing mix until blended. Stir in potatoes. Cover and cook on low for 8 hours or until potatoes are tender.

4 to 6 servings

## Cherry Delight

Heidi Henson - Yankton, SD

- 21 oz. can cherry pie filling
- 18.25 oz. yellow cake mix
- 1/2 cup butter, melted
- 1/3 cup walnuts, chopped (optional)

Add pie filling to slow cooker. Mix together cake mix and butter. Add to slow cooker, will be crumbly. Sprinkle with walnuts if you choose.

Cover and cook on Low for 3-4 hours or High for 1.5-2 hours.

Serve warm with whipped topping or ice cream.

**Note:** This recipe is also known as "dump cake" and I have made it in a camp Dutch oven. If you have a larger slow cooker you may want to use more than one can of pie filling.

The great thing about this recipe is that you can use any kind of pie filling and cake mix you want. An example would be cherry pie filling and chocolate cake, or how about peach pie filling and yellow cake. The possibilities are endless.



## Pork Roast with Sauerkraut

Terre Berkland - Yankton, SD

- 1 3-4 lb pork butt roast
- 1 large can of Frank's sauerkraut
- mustard
- caraway seeds
- potatoes
- carrots
- apples

Cover bottom of slow cooker with kraut. Sprinkle caraway seed over. Rub mustard over pork roast and place on top of kraut.

Cut potatoes in half, split carrots, cut 2 apples in half and place all around roast.

Turn on low in the morning and come home to supper!

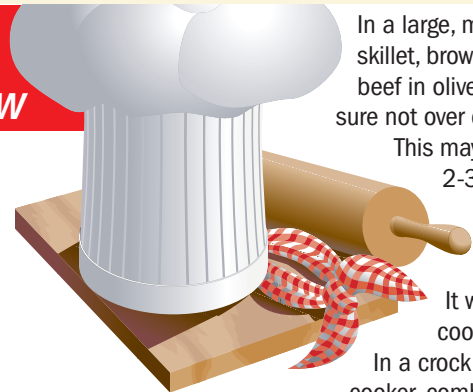
You can make a gravy out of the juices. Adjust the caraway, change mustard flavors, omit apples, etc. Use your taste buds as a guide!

## Hy-Vee's Chef Staci Stengle



## Feijoada Brazilian Black Bean Stew

- 2 Lbs. Beef Stew Meat
- 2 Tbsp. Olive Oil
- 1 Tbsp. each Salt, Pepper, Garlic Powder
- 3 Cans Hy-Vee Black Beans
- 1 Medium Yellow Onion, medium dice
- 1 Red Pepper, chopped
- 1 Green pepper, chopped
- 3 Tbsp. Garlic, chopped
- 1 Orange Zest and Juice
- 1 Tbsp. Cider Vinegar
- 2 Tsp. each Dried Oregano, Parsley, Thyme,
- Crushed Red Chili Flakes
- Salt and Pepper to taste



In a large, medium-hot skillet, brown seasoned beef in olive oil, making sure not over crowds.

This may take 2-3 batches, just to brown the beef.

It will not be cooked through.

In a crock pot or slow cooker, combine all ingredients, and cook on low 8-10 hours or on high 4-5 hours, or until beef is tender, gently stirring occasionally. Season to taste.

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**Cooking classes with Chef Staci held once a month. See store for schedule and class title.**

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