Sausage Corn Chowder

2 packages (7 oz each) pork or turkey breakfast sausage 2 cans (10 3/4 oz each) condensed cream of chicken soup, undiluted 2 1/2 cups milk

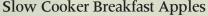
2 cups fresh corn

2/3 cup sliced green onions

1/2 tsp hot pepper sauce

1 cup shredded Swiss cheese

Brown sausage in a large saucepan. Drain. Add soup, milk, corn, green onions and hot pepper sauce. Cook until corn is tender. Reduce heat to low & add cheese. Heat until melted. 6-8 servings.



8 baking apples, peeled & sliced

1/2 to 1 cup chopped pecans

3/4 cup raisins

1/2 cup butter, melted

1/3 cup sugar

1/4 cup old-fashioned oats

2 Tblsp lemon juice

1/4 tsp ground cinnamon

Combine all ingredients in a slow cooker. Cook on high for 3 hours, stirring occasionally. Serve warm with waffles, pancakes or yogurt. 5 cups.



Sweet Potato Balls

2 cups cold mashed sweet potatoes

1 egg, lightly beaten

4 Tblsp butter,

melted, divided

1 Tblsp whipping cream

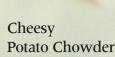
1/2 tsp salt

1/4 tsp ground nutmeg

6 to 8 large marshmallows

1 1/2 cups crushed cornflakes

Mix sweet potatoes, egg, 2 Tblsp butter, cream, salt and nutmeg. Divide into 6-8 portions. Pat each portion around a marshmallow. Roll in remaining butter and then in cornflakes. Place in a greased 9 inch pie plate. Bake at 400 for 15 minutes. 6-8 servings.



8-12 medium potatoes, peeled & cubed

3 carrots, diced

2 cans (14 1/2 oz each) chicken broth

1 pound Velveeta, cubed

1 tsp dill weed

1/4 tsp salt

1/4 tsp pepper

1/2 pound bacon,

Cooked and crumbled, divided

3 cups milk

Cook potatoes and carrots in chicken broth until tender, about 10 minutes. Add cheese, dill weed, salt and pepper. Cook & stir until cheese is melted. Reserve some of the bacon for garnish, add the rest to the chowder with milk. Heat through. Top individual bowls with reserved bacon. 10-12 servings (3 quarts)

