

### 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.



### Sweet Potato Balls

- 2 cups cold mashed sweet potatoes
- 1 egg, lightly beaten
- 4 Tbsp butter, melted, divided
- 1 Tbsp 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 Tbsp 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.

### Slow Cooker Breakfast Apples

- 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 Tbsp 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.



### Cheesy Potato Chowder

- 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)



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Lose my swing*



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