

More Recipes

I sent some recipes to my sister and since I had to type them into the computer anyway, I will post them on my blog. The first two are great for Thanksgiving, and the last one is a yummy version of lasagna that is great for moms to make because you can do the preparation while the kids are napping or eating lunch, and then it will cook all day in the crock pot. Also, you make it with cottage cheese instead of ricotta cheese which can be expensive. Enjoy!

Pearl Onions in Cream Sauce

1 – 10 oz pkg red or white pearl onions, peeled according to package directions

3 TBL butter or margerine

3 TBL flour

1 1/2 cups milk, heated almost to boiling point

2 TBL cream sherry (optional)

1 drop tabasco sauce

dash ground nutmeg

white pepper and salt to taste

chopped parsley for garnish

To cook pearl onions, drop peeled onions into boiling water. Cook for 10 mins. and drain. To make cream sauce, melt butter or margerine over medium-high heat. When melted, add flour, stirring constantly with wire whisk, until all butter is absorbed. Turn heat to low and add milk slowly (make sure to continue stirring with the wire whisk). Add sherry, tabasco sauce, nutmeg, pepper and salt. Fold-in cooked onions and mix well. Before serving, garnish with parsley. Variations: When folding cooked pearl onions into cream sauce, add 3/4 cup cooked green peas. Makes 4-6 side dish servings.

Sweet Potatoes With Blue Cheese and Pecans

4 lbs sweet potatoes

3 TBL olive oil

6 sprigs thyme or 1/2 tsp dried

1 cup pecans
1 cup blue cheese

Combine sweet potatoes and oil in a roasting pan, sprinkle with thyme. Roast for 30-45 min at 425 or until tender. Transfer the sweet potatoes to a serving bowl. Gently toss with pecans and cheese. Salt and pepper to taste. Garnish with remaining thyme. Serves 6.

Crock Pot Lasagna

1 lb lean ground beef
1 onion, chopped
2 garlic cloves, smashed
1 – 28 oz can tomato sauce
1 – 6 oz can of tomato paste
1 tsp dried oregano
1 tsp salt (approx.)
12 oz uncooked lasagna noodles
12 oz cottage cheese
1 cup parmesan cheese (approx.)
16 oz shredded mozzarella cheese

In a skillet, cook ground beef, onion and garlic until beef is browned. Add tomato sauce, tomato paste, oregano and salt. When sauce is thoroughly warmed, spoon a layer of the meat sauce into the bottom of the crock pot. Add a double layer of uncooked lasagna noodles, breaking to fit if necessary. Top with a layer of each of the cheeses. Repeat process until sauce, noodles, and cheeses are gone. Cover and cook on low for 4-5 hrs. NOTE: My lasagna began to overcook a little before 4 hrs in the crock pot!