

Branch Board Members Share

Family Favorites



Sauerkraut Meatballs

2 lbs. ground beef
 1-1/2 cups soft bread crumbs
 1/2 cup beef stock, water, or milk
 1 egg, beaten
 1 envelope Lipton onion soup mix

Sauce
 12 oz. bottle chili or barbecue sauce
 1-1/3 cups water
 1-1/2 cups brown sugar
 1 can sauerkraut, drained
 (can use sauerkraut juice with water)
 1 can cranberry sauce (optional)

Mix meatball ingredients and form into balls. Put in baking dish or crock-pot. Combine sauce ingredients and pour over meatballs. Bake in oven 1 to 1-1/2 hours at 350° or in crock-pot 5–8 hours on low.

*Karen Rembold • Philip, SD
 Branch 85 Trustee*

Greek Bread

1 loaf French bread
 1/2 cup margarine, softened
 1/2 cup mayonnaise
 2 cups mozzarella cheese
 1/4 cup chopped onion
 1/4 cup finely chopped black olives
 1/2 tsp garlic powder

Blend margarine and mayonnaise. Mix in remaining ingredients. Spread mixture on bread (sliced lengthwise). Place on a cookie sheet and bake at 350° for 20–30 minutes.

*Heather Ebert • Hettinger, ND
 Branch 81 Trustee*

Pistachio Loaf

1 pkg. white cake mix
 2 small boxes pistachio pudding mix
 6 eggs
 1 cup water
 2/3 cup vegetable oil

Spray or grease two loaf pans. Sprinkle sugar on sides only! Mix all ingredients with mixer. Pour in pans. Bake 50–55 minutes at 350°, or until knife inserted in middle comes out clean.

*Deb Irish • Antigo, WI
 Branch 27 President*

Hash Brown Potatoes

1 (32 oz.) bag frozen hash browns, thawed
 1/2 cup chopped onion
 1-1/2 cups grated cheddar cheese, divided
 1 can cream of celery soup
 1 can cream of chicken soup
 1/2 cup sour cream
 2 Tbsp. butter or margarine, melted
 Paprika

Preheat oven to 350°. Mix together potatoes, onion, 1 cup cheese, soups, sour cream and melted butter. Bake 1 hour in 9x13 pan until mixture is bubbly. Carefully remove from oven. Sprinkle with remaining 1/2 cup cheese and paprika. Bake 10 minutes. Serves about 10.

*Rene Post • Sheboygan, WI
 Branch 630 Trustee*

Chicketti

1-1/4 cups raw spaghetti broken into 2-inch pieces
 1 lb. cooked, cubed chicken
 2 Tbsp. diced pimentos
 1/4 cup chopped green pepper
 1 can cream of chicken soup
 2 cups grated cheese
 1/4 tsp. pepper
 1 cup chicken broth

Cook and drain noodles. Put noodles, chicken, pimentos, green pepper, soup, pepper, and part of the cheese in 9x13 pan. Add chicken broth. Mix well and top with remaining cheese. Bake at 350° for 45 minutes.

*Bobbie Kirchoff • Green Bay, WI
 Branch 694 Secretary*

Crock-Pot Creamy Chicken

1 (8 oz.) pkg. cream cheese
 1 pkg. Italian seasoning
 1 can cream of chicken soup
 1/2 cup red wine
 2–4 boneless chicken breasts, cut into 1-inch cubes

Soften cream cheese in crock-pot. Mix in Italian seasoning and soup. Slowly add wine. Add raw chicken. Cook on low 6–7 hours.

*Rodney Enerson • Hettinger, ND
 Branch 81 Trustee*

Chicken Wild Rice Soup

1/4 cup butter
 1 medium onion, finely chopped
 1/2 cup finely sliced celery
 2 carrots, grated
 Sliced mushrooms (optional)
 1/2 cup flour
 6 cups chicken broth
 1 can cream of mushroom soup
 2 cups cooked wild rice
 2 Tbsp. chicken base
 Salt & pepper to taste
 2 cups cooked, cut up chicken
 1 (12 oz.) can evaporated milk or
 2 cups half-and-half

Melt butter in heavy pan. Add onions and celery. Cook and stir until golden in color. Add carrots (and mushrooms, if desired). Stir in flour and add broth. Stir and cook until slightly thickened. Add mushroom soup, cooked wild rice, seasoning, and chicken. Lower heat. Add evaporated milk or half-and-half. Stir over low heat for 3–5 minutes; then serve.

*Mary Ann Sloper • Milltown, WI
 Branch 828 Vice President*

Cinnamon Monkey Bread

4 (7.5 oz.) tubes refrigerated biscuits
 1/2 cup sugar
 2 tsp. cinnamon
 1/2 cup butter or margarine, melted
 1/2 cup packed brown sugar

Cut each biscuit into four pieces; shape into balls. In a small bowl, combine sugar and cinnamon. Roll each ball in sugar and cinnamon mixture. Arrange evenly in greased, 10-inch fluted pan. Sprinkle with remaining sugar and cinnamon. Combine butter and brown sugar; pour over biscuits. Bake at 350° for 35–40 minutes, or until golden brown. Cool 5 minutes before inverting onto serving platter.

*Laurie Pethan • Fond du Lac, WI
 Branch 695 President*