

Comfort Food for Fall!

An Autumn chill is in the air! Throw on a sweater and cozy up with these scrumptious fall recipes. Everyone will be comforted!

Beef Barley Soup

Ingredients: 1/2 lb ground sirloin; 1 medium onion, finely chopped; 1 (28oz) can petite or diced tomatoes; 3 (10 1/4 oz) cans beef consommé; 1 can Campbell's tomato soup; 4 large carrots, finely chopped; 3 sticks celery, finely chopped; 2 cups water; 8 T barley; fresh parsley

Directions: Brown meat with onions & drain. Combine rest in a big pot. Add pepper or other seasonings to taste. Cover and simmer for 2 hours or all day.

Serve with salad and multigrain bread.

Mimi's Corn Chowder

Ingredients: 3 slices bacon, crisply cooked & crumbled; 1/4 cup onion, chopped; 2 cups creamed corn; 1 cup chicken broth; 1 pint light cream; 6 saltine crackers, crushed; 1 cup shredded cheddar cheese; 16-oz pkg frozen diced potatoes; salt & pepper to taste.

Directions: Mix all ingredients together in a slow cooker. Cover & cook on LOW for 3-4 hours or until potatoes are tender.

Serve with extra saltine crackers.

FALL Best Mac and Cheese

Ingredients: 8 oz elbow macaroni; 2 T cornstarch; 1 tsp salt; 1/2 tsp dry mustard; 1/4 tsp ground black pepper; 3 cups milk; 2 T butter; 2 cups shredded cheddar cheese

Directions: Cook pasta for 6 minutes & drain. In medium saucepan combine cornstarch, salt, dry mustard and pepper. Stir in milk until smooth and heat on medium. Add butter, stirring constantly. Bring to a boil over medium-high heat. Boil 1 minute. Remove from heat & stir in cheese until melted. Add cooked pasta. Pour into greased 2-qt dish. Bake @ 375, 25 min.

Lazarus Dogs

Ingredients: 1 (8oz) can refrigerated crescent dinner rolls; hot dogs; mustard or ketchup

Directions: Cut the crescent roll dough into thin strips and wrap around hot dogs. Bake according to crescent package directions & add mustard or ketchup for eyes. You can cut hot dogs in half for smaller mummies.

Read the story of how Jesus raised Lazarus from the dead in John 11:1-44.