

Bethel Cookbook

Judy Abbott's Chili Pot

12 gal. kidney beans
8 gal. tomatoes (chop in blender or food processor)
35 - 40 lbs. ground beef (or venison)
3 lbs. onions (chopped)
Season Salt (large)
Chili Powder
Garlic Powder

Brown ground beef with onions and seasons. Drain. Add tomatoes and beans. Reduce heat to simmering and cook for 4 to 6 hours or until sauce is thick, stirring often. Serve hot with hot dogs on buns with fixings. Serves approximately 350.

Judy Abbott

Italian Vegetable Soup

1 lb. ground beef	1 Tbs. dried parsley flakes
1 cup diced onion	1 tsp. salt
1 cup sliced celery	½ tsp. oregano
1 cup sliced carrots	½ tsp. sweet basil
2 cloves garlic, minced	¼ tsp. black pepper
1 can (16 oz.) tomatoes	2 cups shredded cabbage
1 can (15 oz.) tomato sauce	1 cup frozen or fresh green beans, cut in 1-inch pieces, optional
1 can (15 oz.) red kidney beans, undrained	½ cup small elbow macaroni
2 cups water	Parmesan cheese
5 tsp. beef bouillon granules	

Brown beef in large heavy kettle; drain. Add all the ingredients except cabbage, green beans, and macaroni. Bring to a boil. Lower heat; cover and simmer 20 minutes. Add cabbage, green beans and macaroni; bring to a boil and simmer until vegetables are tender. If you prefer a thinner soup, add additional water or broth. Sprinkle with Parmesan cheese before serving. Serves 12.

Faye Callaway

Bethel Cookbook

Oyster Stew

Heat to scalding: 1 pt. milk, ½ cup cream. Just before serving, melt in saucepan: ¼ cup butter. Add 1 pt oysters (with the liquor). Cook gently just until oyster edges curl. Add to scalded milk and cream. Season with 1 tsp. salt, dash of pepper. Serves 6.

Betty Crocker Cookbook

Barbara's Chili

1 ½ lb. hamburger (approx.)	1 can tomato puree
1 can water	½ to ¾ bottle of catsup
1 tsp. sugar	1 tsp. chili powder
1 tsp. oregano	1 bay leaf
1 large onion, chopped	2 cans kidney beans

Brown meat and onions together. Add meat and rest of ingredients to crockpot or dutch oven, and cook slowly until ready to serve.

Barbara Stiles

Quick Beef Stew

2 lbs. ground beef	1 ½ cup carrots
1 cup potatoes	½ cup celery
1 large 2.5 ox can stewed tomatoes	¼ cup of rice
Pepper to taste	1 ½ to 2 cups water
1 whole onion	

Brown ground beef with salt (to taste) and chopped onion. Put into a pressure cooker and add other ingredients and cook in pressure cooker at 15 lbs. for 15 minutes. Turn off heat and let heat reduce.

Barbara Stiles

Bethel Cookbook

Brisket Beef Stew with Sage Dumplings

2 lbs. brisket beef;

(This will have some fat ... if too much, this can be trimmed ... do not trim all.)

Chop into one-inch (1) cubes, season with salt, pepper and rubbed sage;

Add:

2 cups chopped onion

2 cups chopped celery

1 large bell pepper, red, green, or both;

Into a large cooking pot of one gallon or more, place all above ingredients and cover with water. Boil until beef is very tender;

Dumplings:

If liquid has boiled down too much to cook dumplings, add boiling water to necessary level;

2 cups Bisquick mix

2/3 cup milk

Stir until mixed and season with rubbed sage;

Drop onto barely bubbling stew by teaspoonfuls;

Cook uncovered for 10 minutes,

Cook covered for 10 minutes (do not lift lid).

Effie M. Scott

Wonderful Tomato Soup

3 ½ cups tomatoes and juice

1 ½ tsp. season salt

½ small onion

Dash of pepper

2 cups water

2 Tbs. soft butter

2 tsp. sugar

2 Tbs. flour

Blend tomatoes at low speed until liquified. Pour into saucepan

Blend remaining ingredients until smooth. Add to tomatoes; simmer for 20 minutes, garnish with chopped green peppers, cheese, or parsley. Serves 4-6.

Carl Merritt

Bethel Cookbook

Broccoli - Mushroom Soup

6 Tbs. butter	½ tsp. salt
6 Tbs. all-purpose flour	¼ tsp. pepper
1 Tbs. instant chicken bouillon	4 ½ cups milk

Base: Prepare as white sauce, keeps 1 week in refrigerator, frozen for 1 month.

3 Tbs. butter	3 cups cooked broccoli flowerettes
¼ cup chopped green onions	1 cup (4 oz) shredded Swiss cheese
2 cups sliced fresh mushrooms	¼ cup grated parmesan cheese

Melt butter, sauté mushrooms and onion about 3 minutes. Heat soup base to boiling - reduce to low heat. Stir in cheeses until melted. Do not boil. Stir in vegetables. Heat to serving temperature. Serve immediately.

Barbara Stiles

"My" Homemade Chicken Soup

2 ½ cups chicken broth
1 can celery cream soup
1 to 1 ½ cups deboned chicken cut into small pieces

Put broth into soup pot, mix in celery soup, mix well. Add chicken. Salt and pepper to taste. Cook over medium heat about 8 to 10 minutes. Serve hot.

Shelley K. Willis