

# Please help the Southland Junior Class!

The Junior Class is compiling a cookbook! We will be selling the cookbook, and the proceeds will help us create a fantastic prom. We need your recipes of the following:

**Appetizers/snacks**

**Breakfast**

**Main dishes**

**Side dishes**

**Desserts**

Please email your favorite recipes to me at [eruland@southlandisd.net](mailto:eruland@southlandisd.net), or hand your recipes to me at school.

Thank you!  
Elaine Ruland

The deadline for these recipes will be **Monday, December 19, 2011.**

We will type your recipe on a 3X5 index card, so your recipe would need to be fairly simple.

Please include your name on the recipe.

**EXAMPLE:**

## **Cheesy Chicken with Shell Macaroni**

*Leslie Moore*

### Casserole:

4 c. diced, cooked chicken  
2 c. dry shell macaroni (or as much as 3-4 cups)  
1/2 lb. Velveeta cheese, cubed  
1/3 c. margarine  
1/3 c. flour  
1 small onion, chopped  
1 can water chestnuts, chopped (optional)  
3 c. chicken broth  
10 oz. cream of mushroom soup  
1 small jar of diced pimentos

### Topping:

1 c. roasted garlic breadcrumbs  
(Old London brand)  
3 Tbsp. melted margarine

Cook & drain macaroni according to package directions. Add cheese and allow to melt; stir in chicken and set aside.

In sauce pan, melt butter and stir in flour. Add remaining ingredients & simmer until thickened. Stir in salt & pepper to taste. Stir sauce into macaroni mixture. Pour all into casserole dish and bake at 375 degrees until hot and bubbly (20-30 minutes). Mix together topping ingredients and sprinkle over casserole during last 5-10 minutes of baking; sprinkle with paprika or parsley if desired.