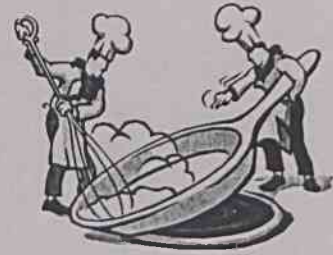


What's Cooking?



Here are some easy recipes that anyone can fix.

Submitted by: Ailsa Price and Crystal Miller

Chicken Casserole

You Need:

- 1 can of Cream of Chicken Soup
- 1 box of Chicken flavored stuffing
- 1 can of chopped chicken (or use leftovers)
- 1 can of chicken broth (for extra flavor)

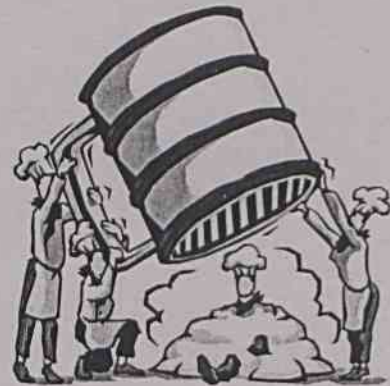
How to Prepare:

Preheat oven to 375 degrees. Spoon out some of the stuffing, for topping, into a small cup. Prepare stuffing by the directions on the box; if desired replace water with chicken broth. Spoon out the stuffing into a medium casserole dish; use just enough to coat the bottom. In a separate bowl mix the cream of chicken soup and chopped chicken. Pour the mixture into the casserole dish, and spoon the rest of the stuffing on top of it. Sprinkle the topping over the casserole. Place in oven for 20-30 minutes, or until hot.

EASY APPETIZER RECIPE

BACARDI RUM BALLS

- 1 ½ CUP CRUSHED VANILLA WAFERS
- ¼ CUP BACARDI DARK RUM
- ¼ CUP HONEY
- 2 CUPS GROUND WALNUTS
- CONFECTIONER'S SUGAR (FOR COATING)



IN MEDIUM MIXING BOWL COMBINE ALL INGREDIENTS EXCEPT SUGAR. MIX WELL THEN SHAPE INTO 1" BALLS. ROLL IN CONFECTIONER SUGAR UNTIL COMPLETELY COATED. STORE IN AIRTIGHT CONTAINER AND ENJOY WHEN READY!

YIELD: APPROXIMATELY 30
