

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

MARCH 2018

This is the time of year that I find it hard to come up with new things to cook for dinner. Here are some of my old favorites.

SWEET LIL WEENIES

1 Lb. bacon
1 small package *Lil Smokies*, original flavor
Brown Sugar
Toothpicks

Cut each slice of bacon into three even pieces. Wrap one piece of bacon around each *Lil Smokie* and stick with a toothpick so bacon stays in place. Repeat this with all of the bacon and *Lil Smokies*.

Spray 9X13" baking dish with cooking spray; place *Lil Smokies* in dish and cover, completely, with brown sugar. Bake at 350° for 45 – 60 minutes. Check often and stir once or twice while cooking. Brown sugar should be bubbling and check bacon to make sure it is cooked through. Remove from baking dish onto serving plate. Serve once cooled.

SPINACH SALAD

1 Lb. spinach, washed and stems removed
3 hard-boiled eggs, cut into wedges
3 green onions, thinly sliced
2 medium tomatoes, cut into wedges
2 avocados, cut into wedges
6 slices of bacon, cooked and crumbled
½ cup Mozzarella cheese, grated

Mix all the above ingredients together and dress with the following:

½ cup ketchup
½ cup olive oil
¼ cup wine vinegar
1 Tbs. Worcestershire sauce
1 Tbs. lemon juice
½ Tbs. garlic powder
1 dash of Tabasco

Combine all dressing ingredients in a jar and shake. Put as much or as little as you would like on the salad for serving.

RED PEPPER SOUP

2 red peppers, small
1 yellow pepper, small
3 zucchini, medium
3 carrots, small
3 potatoes, small
2 cans chicken broth
Salt and pepper to taste



(Soup Continued)

Combine all ingredients together and cook 20 minutes. Once cooked, pour into food processor and blend. Once blended into a smooth puree, reheat for serving. This soup is healthy and full of flavor.

SOUR CREAM ENCHILADAS

This dish is a family favorite!

1 Lb. ground beef
½ cup chopped onion
1 Tsp. garlic powder
1 Tsp. ground cumin
½ Tsp. salt
1 Tbs. chili powder
1 (10 ½ oz.) can cream of mushroom soup
½ cup milk
1 (8 oz.) container sour cream
8 corn tortillas
2 Tbs. vegetable oil
3 cups sharp Cheddar cheese, shredded and divided
1 can sliced ripe olives

Cook beef and onions until brown; drain. Add garlic powder, cumin, salt, and chili powder; set aside.

Combine soup and milk in small saucepan and cook until bubbly. Add sour cream, blending well. Set aside.

Fry tortillas, one at a time, in two tablespoons of oil for about one minute each. Drain and place on a paper towel. Place even amounts of beef on each tortilla and add 3 tablespoons of cheese; roll up. Place each tortilla, seam side down in a 12X8X2" baking dish. Pour sour cream mixture over tortillas.

Bake at 350° for 25 minutes. Add remaining cheese and olives and bake for an additional 5 minutes to allow cheese to melt on top.



ANNA SHELDON HOPKINS