

Beef Kielbasa & Vegetables

16 Servings

- 3 – 14oz beef kielbasa
- 2 – 16oz bags frozen vegetables **THAWED**
- 1 – 32oz bag frozen Ore Ida Southern Hash Browns (cubed not shredded) **THAWED**
- 6 T. butter – cut in pats
- 2 T. lemon pepper
- Salt to taste
- 1 c. shredded cheddar cheese

Layer mixed vegetables, potatoes & kielbasa. Mix together. Sprinkle with lemon pepper & salt.

Place pats of butter on top of mixture. Cover tightly with foil and back at 350 degrees for 50 minutes. Carefully remove foil and sprinkle with cheese. Replace foil so that cheese can melt.

Apple Streusel Crisp

8-10 LARGE apples, CORED, THICKLY SLICED

1 C Oatmeal

1/2 C Dark brown sugar

2 T. Sugar

1/2 t. Ground Cinnamon

8 T. Butter, CHILLED AND CUT INTO PIECES

9 x 13 deep DISPOSSABLE pan

PREHEAT OVEN TO 400 DEGREES

Butter or spray pan.

Put sliced apples in pan. Apples should come to within 1/2 inch of top of pan.

You may need more apples.

In bowl:

Stir together oatmeal, both sugars, cinnamon.

Cut in butter to mixture with a pastry blender or fork to create a crumbled mixture.

Sprinkle over apples.

Bake 40 to 50 minutes or until topping is browned, but not black.

Cool and refrigerate.

NOTES:

You do not need to peel apples.

Quick or Old Fashion oatmeal works.

Light Brown sugar works, if that is in your cupboard.

You will need to use BUTTER.

I used "honey crisp" apples, but ANY FIRM/CRISP apple will work.

Recipe called for 6 large apples, but I needed 8 to 10 X-L ones.