

# TOMATO PIE

## INGREDIENTS

1 9-inch pie shell	½ cup mayo
5 slices of cooked bacon	½ cup greek yogurt
1 ½ cup cheddar cheese	Fresh basil
2–3 fresh tomatoes, sliced (drain on paper towels after slicing)	1 egg, beaten
	Salt and pepper to taste

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## DIRECTIONS

Brush crust with beaten egg and bake at 375 degrees for 10 minutes.

Mix mayo, greek yogurt and cheddar cheese together.

When the crust cools, layer the tomatoes, salt and pepper, bacon crumbles and basil until you reach the top. Spread mayo mixture over the entire top until covered. Bake at 350 for 25 minutes or until golden!

# CHICKEN & DUMPLINGS

## INGREDIENTS

1 cut up whole chicken

4 ribs of celery, diced

3 cups flour

3 teaspoons salt

3 tablespoons Crisco

1 ½ teaspoon baking powder

1 egg, beaten

½ - ¾ cups milk

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## DIRECTIONS

Boil chicken with celery and garlic powder (and any other seasonings you like). Do not throw away the broth! Place cooked chicken in warming oven on a platter and cover with foil.

Mix flour, salt, and baking powder, and cut in the Crisco.

Beat egg in a one cup measuring cup. Add enough milk to fill, then add another ½ to ¾ cup milk to mix (dough should be sticky). Roll dough on floured board to 1/8" thick and cut in squares with a pizza cutter and drop into the boiling broth one by one. Cook for 12 - 15 minutes, DO NOT—stir just press lightly with the back of a spoon.

# MACARONI & CHEESE

## INGREDIENTS

1 6oz seashell macaroni	8 tablespoons of unsalted butter (melted)
2 teaspoons salt	½ teaspoon pepper
2 dashes garlic salt	2 eggs, beaten
2 dashes Worcestershire sauce	2 dashes hot sauce
5 cups milk	4 cups grated sharp cheddar cheese

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## DIRECTIONS

Boil shells according to directions, drain and return to pot. Add cheddar cheese and toss with a spatula until melted! Put shells and cheese into a 9 x 13 glass casserole dish. Melt butter in a 4 cup measuring cup and add seasonings to butter. Add eggs and blend with a fork followed by 3 cups of milk and stir into casserole dish. "Pierce and shimmy" with your fork several places throughout casserole to be sure milk/butter mixture saturates evenly. Bake in preheated oven (350 degrees) for 25 to 30 minutes until bubbly and firm (lay foil over dish to avoid browning).