



# DINNER BELLE

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When it is so hot it is hard to think of fall and cooler weather...but it is just around the corner.

This issue I am going to give out my favorite combination of recipes for a great **FALL BBQ**.

After having this meal, you can put the hay on the wagon for a hayride and sing some good ole cowboy songs, sit around the campfire and tell stories we like where one person starts a story and then stops and lets the next person continue making up the story and on around the circle, you get some crazy, funny stories! I have made this menu many times over the years, usually for a group of about 30-40 people. You start with the meat of your choice...usually the meat ahead of time and just heat the day of the BBQ. The cole slaw is also made days in advance, so when you put this meal together on the day of the BBQ it is not too much work!

## Oriental Cole Slaw

½ cup oil  
3 TBSP sugar  
3 TBSP vinegar  
Seasoning packet  
from Oriental Ramen  
noodles chicken flavor  
Stir to dissolve



~Toss with 4 cups slaw mix (better with the carrot mixture not with the purple cabbage) and 3 TBSP chopped green onions. Crumble the Ramen noodles in with the slaw mix. This is best made a couple of days in advance to soften the noodles. (For the group of 30-40 people I do this recipe x 4)



## Pumpkin Cobbler

3 beaten eggs  
15 oz can solid pumpkin  
12 oz can evap.milk  
1 cup sugar  
1/8 tsp salt  
1 ½ tsp cinnamon  
1 tsp ginger  
1 TBSP vanilla  
Yellow Cake mix



1 ¼ cup melted margarine  
1 cup chopped nuts if desired  
~Mix first 8 ingredients and pour into ungreased 9x13 baking pan.  
Sprinkle cake mix over the top and drizzle the melted margarine on top. Bake at 350 degrees for 25 minutes, top with nuts and bake for an additional 15 minutes. Yum!!!



## Cowboy Beans

2 strips of cooked bacon crumbled  
1 medium onion chopped  
2 TBSP green pepper chopped  
Add 1 lb cooked ground beef  
~In a baking dish add all the above and ½ cup catsup, ½ cup dark karo syrup, 16 oz pork & beans, ½ tsp mustard, 1 tsp salt, ¼ tsp pepper, 1 TBSP Worcestershire sauce.  
I do this recipe in a large electric oven or the large blue speckled enamel ware pan x 7 for the large group.

## Corn Bake

2 slightly beaten eggs  
1-8 oz corn muffin mix (Jiffy)  
1-15 oz whole kernel corn drained  
1-15 oz cream style corn  
½ cup melted margarine  
1 cup sour cream  
1 cup shredded cheddar cheese  
Mix all and bake 35 minutes in a 9x13 pan sprayed with Pam at 350 degrees.  
I double this recipe and put in a disposable serving line pan. 3 of the doubled recipe will serve 30-40 people.

## Hot Buttered Cider –makes 3 quarts

12 cups apple cider  
½ cup packed brown sugar  
1 tsp cinnamon  
1 tsp cloves  
1 ½ cup dark rum  
6 tsp soft butter



~In a sauce pan combine all but the rum and butter...heat but do not boil. Stir in rum. Serve in heated mugs with a dot of butter on top of each serving.