

Recipes by Kayla Chase of Nelson Family Farms, Mabel, Minn.

### **Mom's Salisbury Steak Recipe**

#### **Ingredients**

1 lb. hamburger  
onion, diced  
1 egg  
¼ c. old fashioned oatmeal  
2 cans mushroom soup  
½ c. milk  
carrots  
potatoes

**Directions:** **Step 1:** Mix hamburger, onion, egg, and oatmeal together. **Step 2:** Patty burger up and fry in pan. Use a 9-inch-by-13-inch pan, place patties on the bottom. **Step 3:** Cut up potatoes and carrots then place on top of patties. **Step 4:** Mix 2 cans of mushroom soup along with ½ cup of milk and pour on top. Cover with tinfoil. **Step 5:** Bake at 350 degrees Fahrenheit for 40 to 45 minutes.

### **Crockpot Mac & Corn**

#### **Ingredients:**

2 cans whole kernel corn (leave liquid)  
2 cans cream style corn  
2 c. small uncooked elbow noodles  
1 c. cubed butter  
2 c. cubed Velveeta cheese

**Directions:** **Step 1:** Add all ingredients together in a Crockpot, set on high for 2 hours. **Step 2:** Don't forget your Crockpot liner for easy clean up.

## Chocolate Chip Banana Bread

### Ingredients:

1/3 c. butter  
1 c. sugar  
1 beaten egg  
3 mashed bananas  
1 ½ c. flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 tsp. vanilla  
½ tsp. salt  
chocolate chips

**Directions:** **Step 1:** Cream butter and sugar. **Step 2:** Add remaining ingredients. **Step 3:** Pour into greased bread pan and bake for 60 minutes at 350 degrees Fahrenheit.

## Refrigerator Pickles

### Ingredients:

4 c. sugar  
4 c. vinegar  
½ c. pickling salt  
½ tsp. turmeric  
½ tsp. celery seed  
1 tsp. dry mustard  
3 onions, sliced  
cucumbers, sliced

**Directions:** **Step 1:** Use a big glass gallon jar. Slice onions and cucumbers and put in jar. **Step 2:** Mix the rest of the ingredients together, bring brine to a boil. **Step 3:** Pour over cucumbers and onions. **Step 4:** Refrigerate for at least three weeks. Store in refrigerator. Will keep for several months.