

Recipes by Ardel Quam, Marda Angus of Lodi, Wis.

Hot Chip Dip

Ingredients:

- 1 lb. hamburger
- 1 can Hormel chili with beans
- 1 bunch of green onions, chopped
- 1 can green chilies, chopped
- 1 lb. Velveeta cheese, cubed

Directions: Brown hamburger in skillet, stirring until crumbly; drain. Mix all ingredients in baking dish. Bake at 275 degrees Fahrenheit for 60 minutes. Serve warm with tortilla chips.

Recipe Note: Hot Chip Dip is always requested by the family. If you like a bit more kick, I have added Rotel diced tomatoes and green chilies or salsa. It can also be made in a slow cooker (easier to transport).

Barbecued Muffin Meatballs

Ingredients for sauce:

- 6 T. brown sugar
- ½ cup ketchup
- ¼ tsp. nutmeg
- 2 tsp. dry mustard

Ingredients for meatballs:

- 1 lb. ground beef
- 1 lb. ground pork
- 2 eggs
- 1 ½ c. seasoned dry breadcrumbs
- 1 tsp. salt
- ½ tsp. black pepper
- 2 T. finely chopped onion

Directions:

Combine sauce ingredients in a small bowl and set aside. Combine the meats, eggs, breadcrumbs, salt, pepper, onion, and half of the sauce. Mix gently until all ingredients are blended. Shape mixture into 12 balls and place in 3-inch-deep muffin pans. Make a small indentation in each ball and fill with remaining sauce. Bake at 400 degrees Fahrenheit for 30 minutes.

Recipe Notes: The first couple of times I made these I used the muffin pan and then I changed to using a cake pan. I also will double the sauce to have more to pour over them. I will usually double the batch and freeze a pan for a last-minute meal or unexpected company - on a farm it will happen.

Apple Dapple Cake

Ingredients:

2 eggs
1 c. oil
2 c. sugar
1 tsp. salt
2 tsp. vanilla
3 c. flour
3 c. heaping apples
1 tsp. baking soda
1/3 c. milk
1 c. chopped nuts

Topping ingredients:

½ c. shortening
¼ c. milk
1 c. brown sugar

Directions: First beat together eggs, oil, and sugar. Then mix in the rest of the cake ingredients, stirring in the apples last. Bake in a 9x13 inch pan at 350 degrees Fahrenheit for 35 to 40 minutes.

Topping directions: Boil shortening, milk, and brown sugar for three minutes. Pour over the cake while it is still warm.

Recipe Notes: Sometimes I only make half of a topping batch, so the cake is not so sweet. Also, I usually make two and either divide up between us and the kids or will freeze one to have on hand. I got this recipe from my sister, who got it from her mother-in-law; so, it's a recipe that has passed many years of enjoyment.