

Recipes from Krystal Kiser of Wilks Ranch, Eastland, Texas

Beef Goulash

Ingredients:

3 to 4 cans beef broth
1 can mild Rotel
1 can whole kernel sweet corn
4 medium-sized peeled and diced potatoes
2 cups frozen green beans
2 cups dried egg noodle pasta
1 can minestrone soup
1 can ranch style beans
1 pound ground hamburger
Shredded cheese (for topping)

Directions:

Step 1. In a 5 to 8-quart pot, put in 3 cans of beef broth, 1 can of mild Rotel, 1 can of whole kernel sweet corn, and the peeled and diced potatoes. Bring to a boil over medium to medium-high heat. Boil for about 20 minutes or so.

Step 2. While that is boiling to soften the potatoes, season and brown the ground hamburger meat in a separate skillet. Season the ground hamburger with garlic salt, onion powder, and coarse ground pepper.

Step 3. Once the ground hamburger is browned, drain off the excess grease and return the meat to the skillet (Be sure to turn off the burner where you cooked the meat).

Step 4. Continue to boil the pot contents until the potatoes have softened.

Step 5. Add in the frozen green beans and dried egg noodle pasta and stir well. Let that cook for about 5 to 10 minutes.

Step 6. Add in more beef broth if needed.

Step 7. Add in the can of minestrone soup, ranch style beans, and browned hamburger meat and stir well.

Step 8. Turn the temperature down on the stove to simmer heat and continue to cook for 10 minutes.

Step 9. Let stand for 10 to 15 minutes prior to serving.

Step 10. Add shredded cheese to the top of the served-out portions.

Corn Casserole

Ingredients

1 can creamed corn

1 can whole kernel sweet corn (don't forget to drain it)

1 box of Jiffy corn muffin mix

8 ounces of sour cream

1 stick of butter melted

1 cup of shredded cheddar cheese (I usually add in more because we love cheese and I prefer to shred my own cheese because it makes it creamier and more flavorful.)

Note: If you prefer a sweeter corn casserole, you can add up to 2 tablespoons of sugar to the mix.

Directions:

Step 1. Preheat oven to 350 degrees Fahrenheit.

Step 2. In a large bowl, combine all ingredients except the cheddar cheese. Be sure to drain the whole kernel corn.

Step 3. Pour into a greased 9x13 inch casserole dish.

Step 4. Bake uncovered for 45 minutes.

Step 5. Top with shredded cheddar cheese. Bake for an additional 10 to 15 minutes or until the top begins to brown.

Step 6. Let stand for 5 minutes prior to serving.

Sopapilla Cheesecake

Ingredients:

2 cans crescent rolls (larger size)
2 packages of 8-ounce cream cheese
2 cups powdered sugar
1 teaspoon vanilla
2 cans cherry pie filling (you can use other flavors)
1 stick melted butter
sugar and cinnamon

Directions

- Step 1.** Unroll 1 can of crescent rolls and place in the bottom of a greased 9x13 inch pan.
- Step 2.** Mix cream cheese, powdered sugar, and vanilla. Then, spread it over the top of the dough.
- Step 3.** Pour pie filling on top of cream cheese mixture.
- Step 4.** Top with the remaining can of crescent rolls.
- Step 5.** Drizzle melted butter on top of dough.
- Step 6.** Sprinkle sugar and cinnamon over the top.
- Step 7.** Bake at 350 degrees Fahrenheit for 45 minutes or until done.