

The Knitter's Kitchen

So often, as we gather around the oak table to knit, the subject turns to food. We gather to knit, converse, and share. We often share our recipes with each other. As one of our friends, we also share our recipes with you.

Our recipes are gathered from many sources (often not noted). We share our recipes with you as a courtesy not as an endeavor to violate any copy writes. You are welcome to share your recipes as well. knitting@myyarnshop.com

With busy fall schedules looming, we often don't have the time to cook we'd like. Our families often settle for fast food.

Time to dust off the crockery cooker!

Football Night Steak

2-3 lbs round steak, cut in ¼ inch strips
1 onion, cut into 1/6
1 green pepper, cut into 1 " pieces
5-6 potatoes, cut into 1" cubes
2 cans beef gravy
1 tsp. Worcestershire sauce

Layer potatoes, green pepper, steak and onions in cooker. Pour gravy over all. Cook on Low setting 8-10 hours (or High setting 4-5 hours).

Cheerleader Chicken

1 3# cut-up fryer
1 jar salsa, (remember crockery cooking intensifies spices)

Cook on Low 6-8 hours. Chicken will slip easily from bones. Serve on bread or tortillas.

Quick Banana Cream Pie

1 baked pie shell or graham cracker crust
1 box vanilla pudding, cooked according to package directions
2 c. miniature marshmallows
8 oz carton cool whip topping, thawed
1 bananas sliced

Prepare pudding. While hot, stir in miniature marshmallows until melted. Fold in whipped topping. Pile high into pie shell. Chill until serving. Serves 6.