

family-tested winner dinner

Betsy
Brethen

Dinner hails 1990s neatly

I don't know how you are, but I always make New Year's resolutions I keep anywhere from six hours to six weeks depending on my resolve.

When I make these resolutions, I really do mean to follow through, but somehow my sincere intentions begin to fade into the mist as the reality of the pressures of everyday life take over.

But once again, I find myself excited by the prospect of yet another fresh, new year, although I sometimes regret there is no quick and fool-proof recipe for life.

Unpredictable at best, life can be likened to this week's Winner Dinner, "Neat to Eat" Sloppy Joes, which are perfect examples of controlled chaos - neat and tidy on the outside and all mixed up on the inside. And yet, as with life's delights, these tasty sandwiches will keep you coming back for more.

Barbara Crouse of Farmington Hills is this week's Winner Dinner Winner. Her 22-year-old son and husband love this dinner and it is already slated to be served to friends at Super Bowl Sunday.

Eaten with a fork, these no-mess, no-fuss sloppy Joes take only minutes to put together. A mock Caesar salad and peach cobbler that can be cooked in the microwave round out this tasty dinner.

Barbara, a woman of many talents, has worked as a secretary, real estate agent, sewing teacher and sales person. Putting these varied job experiences to use, she recently started her own "have skills, will travel" business, and now works as an independent temporary person.

Originally from New Jersey, the Crouses have lived in the Detroit-area for 21 years. Citing the friend-



Barbara Crouse's Neat-to-Eat Sloppy Joes are a hit with her family.

ness of the people and less congestion and traffic, they love Farmington Hills and consider this area to be home.

Thank you, Barbara, for sharing your family's favorite dinner with us and congratulations on being our first Winner Dinner Winner of the nineties.

I would like to take this opportunity to thank all of you who have supported and contributed to this column or elsewhere, to Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

Each week's recipes are printed the same size, so that you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping or paste the clipping on a blank sheet of three-ring notebook paper. Another option is to simply file the clipping in a folder with pockets that will hold them.

Hopefully, the courses life serves you in this new year will be fulfilling and bring much happiness to you and your family. Wishing you all the best, I hope this week's Winner Dinner will start you off in the right direction for 1990.

Each week's winner receives an apron with the words Winner Dinner Winner on it. Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

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Observer & Eccentric

Winner Dinner

Menu

"NEAT TO EAT" SLOPPY JOES
MOCK CEASAR SALAD
MICROWAVE PEACH COBBLER

Recipes

"NEAT TO EAT" SLOPPY JOES

1 pound ground beef
1 small onion, chopped
1 cup sharp cheddar cheese, grated
1/4 to 1 cup ketchup
2 tablespoons prepared mustard
2 teaspoons Worcestershire sauce
dash pepper
2 cans (8 ounces each) crescent rolls

made as much as a day ahead and kept refrigerated until placed in the oven.

Brown ground beef with onion. Drain grease. Stir in remaining ingredients while beef and onion mixture is still hot. Separate crescent rolls into 8 rectangles (press seam holes together). Spoon 1/4 of the mixture onto center of each rectangle. Bring edges up and fold together at center. Seal edges. Place on ungreased cookie sheet and bake for 15 to 20 minutes at 350 degrees.

This recipe takes 10 to 15 minutes to prepare and can be

MOCK CEASAR SALAD

1 head romaine lettuce
1/2 jar (3 oz.) crumbled bacon bits or
5 slices crisply cooked bacon, crumbled
Golden Caesar salad dressing (Crouse prefers a dressing made by Kraft)

1/2 cup onion and garlic flavored croutons
anchovies (optional)

Rinse and pat dry the lettuce. Tear into small pieces. Mix all other ingredients and toss well.

MICROWAVE PEACH COBBLER

4 peaches, pitted and sliced (or two 16 ounce cans of peaches, drained and sliced).
1/4 cup butter or margarine
2 cups yellow cake mix or 1 small box of Jiffy yellow cake mix
1 teaspoon cinnamon
3 tablespoons sugar

Arrange peaches in an 8-inch square microwave-safe pan. Sprinkle with cinnamon and sugar. Cook 3 minutes on high. In glass bowl, melt butter. Add cake mix and blend well. Crumble over peaches. Microwave on high for 10 minutes. Cool slightly and serve. It is especially good with vanilla ice cream. If you prefer to bake this in an oven, assemble and bake for 30 minutes at 350 degrees.

This recipe uses fresh peaches. However, if using canned peaches, omit sugar.

Shopping List

1 pound ground beef
bacon or bacon bits
2 cans crescent rolls (8 ounces each)
onion and garlic-flavored croutons
1 box yellow cake mix
1 onion
1 head of romaine lettuce
anchovies (optional)
4 peaches (or 2 cans of sliced peaches (16 oz. each)
sharp cheddar cheese
butter or margarine
ketchup
prepared mustard
Worcestershire sauce
pepper
cinnamon
sugar
golden Caesar salad dressing

Notes



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