



family-tested winner dinner

Betsy  
Brethen

# Hamburger stroganoff was accidental creation

I have always been impressed with those people who cook by the T.L.A.R. method.

For those who don't use this method, the letters stand for That Looks About Right. This is not your style if, when you cook, you diligently follow a recipe.

This week's Winner Dinner Winner, Marie Kellar of Farmington, has a creative bent when it comes to cooking. She is a definite proponent of T.L.A.R.

THE BUSY mother of three children, Kellar came up with this recipe one night when she discovered she was out of Hamburger Helper and decided to try and make her own.

Short on time, she decided to speed up the preparation by cooking the noodles in the sauce, rather than cooking them separately. And so it was that Cheesy Hamburger Stroganoff came to be born.

It was, Kellar said, most joyfully received by her husband and three sons.

ORIGINALLY FROM Southern California, Kellar loves living in Michigan. She much prefers living here.

Involved in the PTA at her children's school as well as helping out as a kindergarten room mom, she is chairperson for the school's upcoming Spring Fun Fair.

Kellar has a craft business on the side with four other neighbors and makes country-style wooden objects and dolls that she sells at various craft shows around the area.

At the moment, she and her friends are busy preparing for a craft show to be Saturday, March 23, at Franklin High School in Livonia.

Thank you, Marie Kellar, for sharing your recipes with us, and congrats.



SHARON LAMOREAU staff photographer

Marie Kellar of Farmington and her three sons, Alex, 6, Michael, 18 months, and William, 4, with her Winner Dinner.

tulations on being this week's Winner Dinner Winner. Your menu is perfectly suited for those on the go with little time to fuss in the kitchen.

T.S.L.A.W.D. — That Sounds Like a Winner Dinner to me!

A QUICK reminder: I am looking for tasty spring menus. If you have a family favorite, please send it my way.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3203, Farmington, MI 48102. All submissions be-

come the property of the publisher.

Each week's winner receives an apron with the words Winner Dinner Winner on it.

Recipes are printed the same size so that you may clip and save them in a three-ring binder.

For 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 simply to file the clippings in a folder with pockets that will hold them.

Observer &amp; Eccentric

## Winner Dinner

### Menu

CHEESY HAMBURGER STROGANOFF  
STEAMED BROCCOLI  
HILLBILLY COBBLER

### Recipes

#### CHEESY HAMBURGER STROGANOFF

Because the noodles cook in the sauce, this dinner can be assembled quickly. It can be made in advance and/or frozen and reheated just before serving. Serves 4-6.

- 1-1½ pounds hamburger (ground chuck)
- 2 cans Campbell's Cream of Mushroom soup
- 2 soup cans of milk
- 1 can stewed tomatoes, 16-ounce size
- 1 small can mushroom stems and pieces
- 1 medium onion, chopped
- ½-1 cup dry red wine
- 1 bag egg noodles
- 1 cup shredded Monterey Jack cheese
- Salt, pepper and garlic powder to taste

Brown the hamburger and drained onion in a large skillet. Drain off the excess fat and add the onion. Stir in the cans of cream of mushroom soup and milk. Add the tomatoes and let simmer for 20-30 minutes. Add the egg noodles and cook until the noodles are tender. Stir in the cheese and top cover with a dash of the cheese. Bake and enjoy.

#### STEAMED BROCCOLI

Prepare either fresh or frozen broccoli, spears and serve with the casserole.

#### HILLBILLY COBBLER

A favorite recipe from Kellar's Aunt Doris of Ypsilanti, Mich., this quick and easy recipe takes minutes to put together and tastes great.

- 1 stick margarine
- 1 cup flour
- 1 cup sugar
- 2 teaspoons baking powder
- ½ cup milk
- Your choice of 1 can of pie filling, 21-ounce size

Melt 1 stick of margarine in a 9-by-9-inch pan. Bake oven preheated to 350 degrees in a separate bowl.

- 1 cup flour
- 1 cup sugar
- 2 teaspoons baking powder
- ½ cup milk

Put the batter over the margarine. Pour 1 can of your choice of canned pie filling over the batter. Do not stir. Bake at 350 degrees for 35 minutes until lightly browned.

### Shopping List

- 1-1½ pounds hamburger (ground chuck)
- 2 cans Campbell's Cream of Mushroom soup
- Milk
- 1 can stewed tomatoes, 16-ounce size
- 1 small can mushroom stems and pieces
- 1 medium onion
- Red wine
- Egg noodles
- Shredded Monterey Jack cheese
- Salt
- Pepper
- Garlic powder
- Broccoli
- Margarine
- Flour
- Sugar
- Baking powder
- 1 can pie filling, 21-ounce size

### Notes

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