

PORK CHOPS WITH SCALLOPED POTATOES

3 T. flour	3 T. butter or margarine
1½ tsp. salt	1 C. shredded cheddar cheese
¼ tsp. pepper	6 C. potatoes, peeled and sliced
14½ oz. chicken broth	1 med. onion, chopped
6 pork chops	
2 T. vegetable oil	

In a saucepan, melt butter. Stir in flour, salt and pepper. Add chicken broth. Cook, stirring constantly until mixture boils. Boil 1 minute. Remove from heat and set aside. In a skillet, brown the pork chops in oil, season to taste. In a greased 9" x 13" pan, layer potatoes, onion and cheese. Pour broth mixture over. Place pork chops on top. Cover and bake at 350° F for 1 hour. Uncover and bake until potatoes are tender, about 30 minutes.

Marcella Tewes

HOCKEY CHILI

3 lbs. Ground beef, cooked	4 (15oz.) cans kidney beans, drained
2 (46oz.) cans tomato juice	1 small can tomato paste
2 (28oz.) cans stewed tomatoes	2 C. macaroni, uncooked
1 large onion, chopped	chili pepper and salt to taste
	2 pkgs. Chili seasoning

Mix in roaster or large kettle. Cook until macaroni is tender. Makes 18 one cup servings. Freezes very well.

Leora Batson