

## CAVATINI

*Karen Peight*

- |                         |                                      |
|-------------------------|--------------------------------------|
| 1 ½ lb. ground beef     | 1 - 15 ½ oz. jar spaghetti sauce     |
| 1 onion, chopped        | 1 T. brown sugar                     |
| 1 green pepper, chopped | 1 pkg. of Shredded Mozzarella Cheese |
| 1 - 4 oz. can mushrooms |                                      |

Brown hamburger, drain and season. Add onion, green pepper, mushrooms and brown sugar. Simmer while macaroni is cooking. When macaroni is tender, add to beef. Place in a 9 X 13 pan, sprinkle with mozzarella cheese. Bake at 350° until golden brown.

## EASY RHUBARB JAM

*Maryanne Gritzmaker*

- |                              |  |
|------------------------------|--|
| 5 ½ C. rhubarb, finely diced | 1 - 3 oz. pkg. strawberry gelatin, regular or sugar free |
| 3 ½ C. sugar or Splenda      |  |

Mix rhubarb and sugar and allow to sit over night in the refrigerator. The next morning boil the mixture for 15 minutes, stirring constantly. Remove from heat. Add gelatin and mix until dissolved. Pour into sterilized jars. Cool. Keep in the refrigerator.

## RHUBARB PIE

*Burdene Meyers*

- |                      |                     |
|----------------------|---------------------|
| 2 c. chopped rhubarb | 1 T. flour          |
| 1 c. sugar           | 1 unbaked pie shell |
| 2 egg yolks          | 2 egg whites        |
| 1 T. butter          | 4 T. sugar          |

Pour boiling water over rhubarb. Drain off water after 5 minutes and mix sugar, egg yolks, butter and flour together, stir in rhubarb with remaining ingredients. Bake at 350° until fruit is done. Take from oven spread meringue on top. To make meringue: beat 2 egg whites and 4 T. sugar until it peaks. Brown in oven.