

Recipes by Lori Collison | Collison Angus, Rockwell City, Iowa

Jim's Meat

Ingredients

zesty Italian packet (or Italian for a more mild taste)

Aus Jus packet

can of consommé beef

can of chicken broth

1/2 of a pork tenderloin

Place this all in a Crockpot and cover. Cook on low until meat is fairly tender - enough to shred. Let the meat soak in juices to obtain maximum tenderness. Serve on buns.

Jim's Meat is a family favorite as it is very easy to make, flavorful and can feed a lot of people. If you put this in the Crockpot on low before you go to bed and shred it in the morning, you will be enjoying this dish by noon. You can make this with pork tenderloin or a roast.

Ham Balls

Ingredients

1 lb. beef

1 lb. ham loaf

2 eggs

1 1/2 c. graham crackers (crushed)

1 c. milk

Mix together and form into egg size balls. Place side by side in a 9x13 pan. Then mix the sauce and pour over the top.

Sauce ingredients

1 can tomato soup

1 c. brown sugar

1 T. vinegar

1 tsp. dry mustard

Bake covered at 350 degrees Fahrenheit for 45 minutes to an hour. Cook uncovered for an additional 15 minutes. Yields approximately 36 balls.

Apple Bars

Ingredients

2 c. sugar

2 eggs

1 c. oil

4 c. diced apples

2 tsp. vanilla

1 tsp. baking soda

1 tsp. cinnamon

3 c. flour

Blend oil and sugar. Then add in the eggs beating with a mixer. Add vanilla. Add remaining ingredients. Grease and flour a 10x15 pan. Bake 25 to 30 minutes at 350 degrees Fahrenheit. Once out of the oven, spread on the topping.

Topping ingredients

3 oz. cream cheese

1/4 c. margarine

1/2 tsp. vanilla

dash salt

2 c. powdered sugar

Beat until smooth.