

Recipes by Val Jacobson, Jacobson Red Angus of Hitterdal, Minn.

Sweet and Sour Meatballs

Ingredients

2 lbs. ground beef (formed into balls)
1 finely chopped onion
¼ tsp. salt
pepper to taste
1 can tomato soup
3 T. lemon juice
¼ c. packed brown sugar
1 can pineapple chunks (drained)

Directions: Brown onion and ground beef (formed into balls); add salt and pepper. In a glass bowl combine tomato soup, lemon juice, and brown sugar. Add to pot and boil over medium heat for five to ten minutes. Pour over cooked meatballs. Add meatballs and sauce to a slow cooker and cook on low for three to four hours. Add the drained pineapple during the last half hour.

Cowboy Dip

Ingredients

2 lbs. Velveeta cheese (melted)
1 can cream of mushroom soup
salsa 6 to 8 oz. or 1 can of Rotel (tomatoes and green chilies)
1 lb. browned seasoned hamburger with onion
8 oz. sour cream

Directions: Put in slow cooker on low for three to four hours. Add sour cream the last 15 minutes. Serve with tortilla chips or crackers.

Chocolate Pudding Dessert

Ingredients

Crust:

1 c. flour

½ c. butter

½ c. chopped walnuts

Filling 1:

8 oz. cream cheese

1 c. powdered sugar

8 oz. Cool Whip (divided)

Filling 2:

1 large pkg. instant chocolate pudding mix

3 c. milk

Topping:

8 oz. Cool Whip

Chopped walnuts

Directions: Mix the flour, butter, and walnuts to make a crust; press into a 9x13 pan. Bake crust at 350 degrees Fahrenheit for 10 minutes; then cool. Next, beat together cream cheese, powdered sugar, and Cool Whip. Spread mixture on cooled crust. Beat or shake instant chocolate pudding mix and milk. Pour over cream cheese layer. Spread remaining 8 oz. of Cool Whip, top with chopped walnuts and chill.