

1) Beef Teriyaki

3 to 4 lbs. or cubed chuck roast (1 to 1 ½ inches)
2 cloves of crushed garlic
1 T. brown sugar
½ tsp. ground ginger
½ tsp. black pepper
1 T. olive oil
2 T. water
¼ c. soy sauce

Marinate for 1 to 1 ½ hours, turning every 15 minutes (I place it in gallon Ziploc bags).
Then grill to desired doneness.

2) Pizza Casserole

2 tubes crescent rolls
2 lbs. ground beef
1 pkg. sloppy joe mix
1 6 oz. can tomato paste
1 can mushrooms
8 slices American cheese
8 oz. shredded mozzarella
1 tsp. Italian seasoning

Unroll one tube of crescent rolls in bottom of 9x13 pan. Brown beef and mix in sloppy joe mix, tomato paste, mushrooms, and Italian seasoning. Spread over crescent roll bottom, cover with American cheese, and then layer mozzarella. Top with second tube of crescent rolls. Bake for 20 minutes at 400 degrees Fahrenheit or until golden brown.

3) Cream Puff Dessert

1 stick butter
1 c. water
1 c. flour
4 eggs
1 pkg. vanilla pudding
4 c. milk
8 oz. cream cheese
8 oz. cool whip
chocolate syrup

Melt butter in water to a boil, stir in flour. Stir until mixture becomes a ball. Remove from heat and beat in eggs until smooth. Spread into greased jelly roll pan. Bake 20 minutes at 425 degrees Fahrenheit. Cool. Mix pudding and milk according to box instructions. Beat in cream cheese. Spread on cooled crust. Spread cool whip on top. Drizzle with chocolate syrup.