

Recipes by MaryAnn Ward, Ward Brother of Plattsburg, Mo.

Cooking Fresh Green Beans

Ingredients:

Bowl full of fresh green beans (whole or halved with ends cut)

1 lb. bacon

1 small onion (diced)

4 chicken bouillon cubes

1 c. water

salt and pepper to taste

Directions:

Step 1: Cut bacon into pieces. Then sauté bacon and onion together until bacon is cooked and onion is golden. Step 2: Add a cup of water and 4 chicken bouillon cubes to the bacon and onion. Mix well into a glaze. Step 3: In a stock pot, add green beans and glaze then add enough water to cover the green beans. Step 4: Cook green beans until tender but not overdone. Add salt and pepper to taste.

Make Ahead Mashed Potatoes

Ingredients:

5 lb. bag of golden potatoes

½ block cream cheese

4 T. butter

8 oz. sour cream

1 T. onion salt (more to taste)

½ tsp. pepper

milk (as needed)

Sharp cheddar cheese (shredded)

Directions:

Step 1: Peel, cube, boil, and drain potatoes. Mash potatoes with hand mixer. Step 2: Add and blend into the mashed potatoes the cream cheese, butter, sour cream, onion salt, pepper and a little milk if needed. Step 3: Smooth mixture into a baking pan and top with shredded sharp cheddar cheese. Step 4: Cover and refrigerate overnight or bake right away. Bake at 350 degrees Fahrenheit until the potatoes are hot and the cheese is well melted.

BBQ Chicken Flatbread

Sauce Ingredients:

½ c. BBQ sauce
2 T. brown sugar (add to BBQ sauce)
2 garlic cloves (minced)

Toppings:

1 red bell pepper (sliced)
¼ c. red onion (sliced)
olive oil (a dash)
roisserie chicken (chopped)
1 c. mozzarella
Parmesan cheese (grated)
2 flatbreads

Directions: Step 1: Preheat oven to 375 degrees Fahrenheit. Step 2: Sauté red bell pepper and red onion in a dash of olive oil. Step 3: Add flatbreads to a large baking sheet. Spread BBQ sauce mixture on flatbreads, then add red bell pepper, onion, and chicken. Top with mozzarella and Parmesan cheeses. Step 4: Bake on center oven rack for 10 to 15 minutes until bread is browned and cheese is melted.

Note: This is great for wine night!