

Recipes by Keri Retallick, 2K Cattle Enterprises, Glen Haven, Wis.

BBQ

Ingredients:

2 lbs. hamburger
1 onion (diced)
1 can tomato soup
½ c. ketchup
¼ c. brown sugar
3 T. white vinegar
Salt and pepper to taste

Directions: Dice onion. Brown the hamburger and onion in large skillet. Then add tomato soup, ketchup, and brown sugar. Place the white vinegar on top of the brown sugar, stir together, then salt and pepper to taste. You may want to add additional ketchup and/or brown sugar for saucier or sweeter BBQ.

Orange Dip

Ingredients:

1 pkg. cream cheese
½ c. mayonnaise
½ c. ketchup
3 T. sugar
1 tsp. garlic powder
1 tsp. onion powder

Directions:

Soften cream cheese, add all ingredients (mayonnaise, ketchup, sugar, garlic powder and onion powder) and mix until creamy. Place in refrigerator for an hour prior to serving. Serve with vegetables or crackers.

Note: This is something my dad used to make and is a family favorite.