

**Recipes by Mary Cowles – The Butcher, The Baker, and The Coffeemaker of Pleasant Hills Farm –  
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**The Good Stuff**

Ingredients:

1 lb. ground beef

1 lb. chorizo sausage

1 jar picante sauce

1 can whole kernel corn

1 pkg. taco seasoning

Shredded taco blended cheese

Frito Scoops

Directions: **Step 1:** Brown the ground beef and chorizo sausage. Drain any excess grease off and layer the browned meat in a 9x13-inch casserole dish that has been sprayed with cooking spray. **Step 2:** Pour in jar of picante sauce, can of whole kernel corn, and the package of taco seasoning. **Step 3:** Mix all of this together and layer on top with shredded taco blended cheese. **Step 4:** Bake at 350 degrees Fahrenheit for 30 minutes. Serve with Frito Scoops and enjoy!!

**Cowboy Pot Roast**

Ingredients:

3 – 3 ½ pound roast

1 pkg. ranch dressing mix

1 pkg. au jus gravy mix

1 stick real butter

pepperonis

Directions: **Step 1:** Take the roast and wash it in the sink. Place the roast in a Crockpot on high. **Step 2:** Sprinkle the package of ranch seasoning and the package of au jus gravy mix all over the roast. **Step 3:** Place about 4 to 5 pepperonis on top of the roast. Then place a stick of butter (real butter) on top of the roast. **Step 4:** Notice that there was not water or broth put in the Crockpot. After about 4 to 5 hours take the lid off the roast and you will be delighted at how tender the roast is. Take two forks and shred the roast apart. Enjoy with mashed potatoes or on some bread.

## Mom's Homemade Lasagna

Ingredients:

1 lb. ground beef

1 lb. sweet Italian sausage

1/2 box lasagna noodles

large container ricotta

2 eggs

fresh mozzarella log, sliced

pepperonis

Directions: **Step 1:** Brown ground beef and Italian sausage. Drain any excess grease off the meat and set aside. **Step 2:** Cook lasagna noodles (usually half a box of noodles is plenty for a 9x13 casserole dish). **Step 3:** In a large mixing bowl, combine a large container of ricotta cheese and 2 eggs. **Step 4:** Spray casserole dish with cooking spray (I really like avocado oil spray). This is where you start to layer your lasagna. **Step 5:** Start with a cup or two of the meat sauce on the bottom of the sprayed pan. Then layer with cooked lasagna noodles (I leave mine long). Then layer with the ricotta cheese and egg mixture. Then add the pepperonis. I use Boar's Head - I think they are extra tasty. **Step 6:** Layer with sliced real mozzarella cheese. I like to use the logs of mozzarella cheese and simply slice it into thick slices and then layer it all over the pepperonis. Then you repeat the layering process. **Step 6:** Finish the layering process with a bit of the meat mixture on the top with mozzarella cheese over that. Bake at 350 degrees Fahrenheit for approximately 50 to 60 minutes.

Note: The cheese on top will brown and the meat sauce should be bubbling hot. I usually serve this with garlic bread and a nice salad with a delicious ranch dressing.