

From the kitchen of Joy McFarland, Hoover Angus of Ellston, IA

### **Chicken and Noodles**

#### **Ingredients:**

4 boneless, skinless chicken breasts  
2 cans cream of chicken soup  
1 stick margarine  
3 15 oz. cans chicken broth  
24 oz. frozen egg noodles

**Directions: Step 1:** Cook chicken, soup, margarine, and broth in a slow cooker for 6 to 7 hours.  
**Step 2:** Take chicken out and shred. Add noodles. Cook 2 hours on low. **Step 3:** Serve over mashed potatoes.

### **Beef and Noodles**

#### **Ingredients:**

1 or 2 roasts - cut off fat before adding noodles  
2 ½ c. water  
4 tsp. premium Better Than Bouillon  
1 stick margarine  
3 15 oz. cans beef broth  
24 oz. frozen egg noodles

**Directions: Step 1:** Put all the ingredients in a slower cooker and cook 7 to 8 hours. Then, add noodles and cook 2 hours. **Step 2:** Serve over mashed potatoes.

## Hawaiian Cake

### Cake Ingredients:

White cake mix or your own white cake ingredients

### Frosting ingredients:

1 c. milk  
1 tsp. vanilla  
1 pkg. instant vanilla pudding  
1 8 oz. cream cheese, softened  
1 8 oz. Cool Whip  
1 20 oz. crushed pineapple (drained)  
crushed pecans  
maraschino cherries  
shredded coconut

**Directions:** **Step 1:** Make cake mix or your own white cake recipe. **Step 2:** Beat cream cheese. Dump pudding in a bowl and gradually add and stir in milk and vanilla. Stir until smooth with a spoon. **Step 3:** Add cream cheese. Beat on low. Blend in Cool Whip and pineapple. Frost with this icing. **Step 4:** Sprinkle on coconut and crushed pecans. Garnish each piece with a long-stemmed maraschino cherry. Enjoy!

## Crock-Pot Roast

### Ingredients:

1 beef roast 2 - 4 lbs.  
1 onion, sliced  
Pace salsa

**Step 1:** Spray slow cooker with non-stick cooking spray. Pour a small amount of Pace salsa in the bottom of the slow cooker. Put in 1 beef roast 2 to 4 lbs. Cover roast with onions. **Step 2:** Cook on low until roast is tender (depending on size and thickness of roast) generally 7 to 8 hours. Roast can be turned to high to speed it up.

Note: If you don't have Pace on hand, use ½ bottle of BBQ sauce diluted with ½ to 1 cup of water.