

Pea Salad

1 pkg. elbow macaroni
1 large bag frozen peas
2 c. cubed cheddar jack cheese
1 large red onion
10 slices of bacon
2 c. real mayonnaise
½ c. sour cream
¾ c. Dorothy Lynch salad dressing
¼ c. sugar
1 T. vinegar
salt and pepper to taste

Step 1: Cook package of elbow macaroni until tender. Drain and cool. **Step 2:** Add one large bag of frozen peas and two cups of cubed cheddar jack cheese to the macaroni. Chop red onion and cook bacon. **Step 3:** Make the dressing by mixing mayonnaise, sour cream, Dorothy Lynch salad dressing, sugar, and vinegar. Add salt and pepper to taste. **Step 4:** Add chopped onion and chopped bacon to dressing. Pour over macaroni and mix well. Refrigerate until served.
This is a family favorite!

Chicken Fried Steak

4 large cube steaks
3 eggs
½ c. milk
3 c. flour
½ c. Montreal Steak Seasoning (divided)

Directions: **Step 1:** Create marinade with egg, milk, and half of the Montreal Steak Seasoning. Marinate cube steaks in seasoned egg and milk mixture. **Step 2:** Combine flour with remaining Montreal Steak Seasoning. **Step 3:** Coat steaks in seasoned flour. Fry in hot oil in cast iron skillet until crisp and brown on both sides. Serve with mashed potatoes and gravy.

Salami

5 lb. raw hamburger

5 rounded tsp. Morton Tender Quick Salt

2 ½ tsp. mustard seed

1 ¼ tsp. black pepper

2 ½ tsp. garlic salt

1 tsp. hickory smoke salt

Directions: Day 1: Mix all ingredients together well and refrigerate in a covered container.

Day 2: Mix again. Knead and refrigerate. **Day 3:** Mix again. **Day 4:** Mix and form into three rolls. Place on broiler pan and bake at 200 degrees Fahrenheit for six hours. Turn rolls every two hours.

Note: We cook this on our smoker. If you want, add high temperature cheese and jalapenos on day four when forming into rolls. This is a favorite over the holidays!