

Gingered Squash and Pear Soup

1 onion chopped
1 T grated ginger
Large butternut squash, peeled, seeded and cut in chunks
2 ripe pears, peeled, cored and chopped
4 cups chicken broth
Salt and pepper to taste

Saute' onion and ginger in some oil in a large pot until onion is tender.

Add butternut squash chunks, chopped pears, chicken broth and salt and pepper to taste.

Bring to a boil; cover, reduce heat and simmer 15 minutes until squash is tender.

Cool slightly, then puree until smooth.

Garnish with sour cream and toasted pumpkin seeds.

Layered Pigs in the Blanket

(this old-fashioned recipe has no actual "measurements")

Place 4 strips of bacon in the bottom of a roast pan.

Add ingredients in layers:
chopped cabbage,
hamburger meat with rice,
sauerkraut,
and peeled apple slices.

Top with 2 handfuls of brown sugar.

Cover with canned tomatoes or spaghetti sauce.

Repeat layers for thickness.

Bake at 350 for 3-5 hours.