**September – Tailgate**

**Potato Soup**

Serves 6-8

Ingredients:

5-8 medium Idaho potatoes, peeled, cubed, and boiled in salted water. Drain

1 cup carrots, minced

½ cup onion, minced

2 celery ribs, minced

1-2 teaspoons L.B. Jamison’s Soup Base

½ - 1 cup half & half

½ - 1cup whole milk

½ stick butter

1. In large soup pot, put hot boiled potatoes, carrots, onions, celery, butter and soup base. Mix well with electric mixer
2. Add salt and pepper to taste.
3. Slowly add/alternate half & half and whole milk to thick soup consistency.
4. Reheat. DO NOT BOIL.
5. DO NOT FREEZE.

**Hot Hamburger Dip**

Serves 10-12

Ingredients:

1 lb. ground beef

1 small onion, chopped

1 lb. Velveeta cheese, cubed

8 ounce can green chilies and tomatoes

2 teaspoons Worcestershire sauce

½ teaspoon chili powder

1 teaspoon garlic powder

½ teaspoon pepper

10 ¾ ounce can tomato soup

10 ¾ ounce can cream of mushroom soup

1. Brown ground beef and onions in skillet. Drain and place in slow cooker.
2. Add remaining ingredients and stir well.
3. Cover. Simmer until cheese is melted.
4. Serve with corn chips and little barbeque smokies.

**Mozzarella-Cheddar Cheese Dip Bread Bowl**

Ingredients:

2 lb. sourdough bread loaf

8 ounces mozzarella cheese, grated

16 ounces cheddar cheese, grated

1 cup mayonnaise

1 small onion, finely chopped

10 pieces bacon, cooked and crumbled

6-8 dashes of Worcestershire sauce

1. Cut out middle of bread to make bowl. Cube cut out bread for dipping.
2. Mix all remaining ingredients together and spoon into bread bowl.
3. Cover top edges of bread with foil and remove halfway through cooking.
4. Bake at 350 degrees for 30-45 minutes, until the cheese mixture is melted.

Note: if time is limited, place the cheese mixture into a microwave safe bowl and microwave on high for 5 minutes or until melted. Then spoon mixture into bread bowl.

**Light Baked Beans**

Ingredients:

14 ounce can diced tomatoes

14 ounce can Northern Beans, drained

2 slices bacon, cooked and crumbled

1 onion, minced

½ teaspoon crushed garlic

¼ cup molasses

1 Tablespoon Dijon mustard

1. Combine all ingredients in medium crockpot.
2. Cover and cook on low until flavors are blended and mixture is very hot, 4-5 hours.