

Taco Casserole

1 Package of Crescent Rolls
1 lb. Ground Beef
1 Package Taco Seasoning
16 oz. Sour Cream
8 oz. Grated Cheese
(Recommended: Mexican Style)
Crushed Tortilla Chips



Directions:

Lay crescent rolls on the bottom of a square baking dish (8x8 or 9x9) and cook according to the directions.

While the crescent rolls are baking, brown ground beef following the directions on the taco seasoning package.

When both are finished, mix the sour cream in your meat mixture then layer on top of the crescent rolls. Next sprinkle most of your cheese on top of the meat mixture, then the chips. Save some of the cheese to put on top. (This holds the chips together on top.)

Return to the oven and bake for about 10 minutes at 350 degrees.

Optional: Serve with hot sauce and guacamole.

Nana's Roast

Roast with salt pepper seasoned salt
1 Package Onion Soup Mix
1 Can Cream of Mushroom Soup
1/2 inch water
Carrots/Potatoes



Put all (except carrots and potatoes) in crock pot or Dutch oven and cook.

About an hour and a half before serving; add carrots and potatoes.

Crockpot Roast

Take one brisket, place it in a dish overnight to marinate in Zesty Italian dressing, Garlic Salt and Pepper.

In the morning, drain most of the dressing off of the beef, put about an inch of water in the crock pot with the remaining dressing and brisket. Add just a touch more garlic salt and pepper.

Set the crock pot on low to bake until evening.

Roast Prime Rib

1 5.75 pound prime rib roast of beef (2 bones)
Butter at room temperature
Herbs de Provence
Fresh cracked pepper
Kosher salt

Directions:

Preheat oven to 500 degrees.



Put roast, rib side down in roasting pan.

Mix the pepper and herbs in the butter until well combined. Spread the butter mixture over the entire surface of the prime rib. Put the kosher salt over the entire surface of the butter. (Be very generous, using more than you think you should. Most of the salt will run off and very little will remain on the meat.)

Bake for 30 minutes After the 30 minutes, turn the oven off and leave roast in for another 2 hours. (Keep door closed.)

After remove the roast, let sit at room temperature at least 15 minutes.

Slice and serve. (You can remove the rib bones for easier slicing and it also makes it easier to get 4 generous servings)

Stuffed Bell Peppers

6 Large Bell Peppers
1 lb. Ground Beef
1/2 cups Chopped Onions
1 16 oz. can Diced Tomatoes
1/2 cup of Long Grain Rice
1/2 cup of Water
1 tsp. Salt
1 tsp. Worcestershire Sauce
1 cup Shredded Cheddar Cheese
2 cans Tomato Soup



Directions:

Cut tops off peppers and remove seeds. Cook peppers in boiling water for 5 minutes. Drain. Sprinkle salt inside each and set aside.

Brown ground beef and onions. Season with salt and pepper. Stir in tomatoes, rice, worcestershire sauce, and water. Cover and simmer for 15 minutes or until rice is tender.

Remove from heat and stir in cheese. Stuff each pepper and place in baking dish.

Combine soup with enough water to make a gravy consistency. Pour over the peppers and cover with foil.

Bake in a 350 degree oven for 25 to 35 minutes.