

Suzette's Favorite EASY Solar Recipes

Mediterranean Potatoes

- 2 lb. New, Red or Yukon potatoes cut in ½ inch pieces
- ¼ - ½ c. Olive oil
- 3-4 T Fresh Rosemary leaves. coarsely chopped
- 1 lemon Rind, finely grated
- Salt and pepper to taste
- Optional (chopped fresh parsley for garnish)

Mix all ingredients and cook for 2-4 hours.



Tamale Pie

- 1 lb. Ground beef, browned on the stove
- ½ c. Chopped onion, browned with meat
- 1 Envelope taco seasoning
- 1 c. Corn, frozen is best
- 1 8 oz. Can, stewed tomatoes
- 1 c. Kraft Mexican cheese mix
- 3 Eggs
- 1 1/3 c. Bisquick mix
- 1/3 c. Yellow cornmeal
- Optional (sliced olives and chilies)



Mix the first 5 ingredients and place in a dark pan. Sprinkle cheese over top. Beat the eggs, Bisquick and cornmeal. Drop the biscuit mixture over top of casserole. Cover and bake for 1-2 hours.

Portuguese – American Tri Tip Stew



- 1- 1/2 lb. Tri tip, cut into bite sized cubes
- 1 lb. Portuguese Linguica, cut into ½ inch or large bite sized pieces
- 2 lb. New or Yukon potatoes, cut in ½ inch pieces
- 1 jar Jack Daniels barbeque sauce (regular flavor)

Mix all ingredients and place in a dark, covered pan. Bake for 2-5 hours.

EASY All-American Apple Cobbler

- 8 Peeled and sliced baking apples
- ½ c. Sugar
- 1/3 c. Flour
- 2T Cinnamon
- 2T Lemon juice
- ½ Box Yellow cake mix
- ½ Stick butter



Place sliced apples which have been mixed with sugar, flour, lemon juice and cinnamon in a dark pan. Sprinkle with cake mix. Thinly slice butter over the top. Cover and bake 2-3 hours.

All-American Summer Chili

- 4 Cans red beans or Chili beans
- 1 lb. Ground chuck, browned on stovetop
- 1 Large onion, browed with meat
- 1 Red pepper, diced fine
- 1 Green pepper, diced fine
- 1 Envelope Chili mix or (2T Chili powder, 1T finely chopped garlic, 1 t. oregano, 1 t. cumin, 2 t. soy sauce)
- 4 c. V-8 juice
- 1 8oz. Can stewed tomatoes (2 if you really like tomatoes)
- 1 Small can green chilies.
- Salt and pepper to taste
- Optional (Chopped parsley)



Mix and cook ALL DAY. The longer it cooks, the better the flavor.

Choose Your Salmon



Rinse and pat dry 1 pound salmon filet(s) and place in a dark pan that has been lightly oiled. Sprinkle topping and bake for 45 minutes to 1 ½ hours.

Sweet and Nutty Salmon

- 3T Honey
- 3T Dijon Mustard
- ½ c. Finely Chopped walnuts

Swedish Salmon

- 4T Chopped fresh dill
- 2T Mayonnaise
- ½ Finely grated lemon peel

Italian Salmon

- 4T Fresh Pesto (Chopped pine nuts, basil, parmesan cheese)

Tropical Salmon

- 2T Lime Juice
 - 1 c. Finely chopped mango
 - ½ - 1 t. Ground red pepper
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