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, browned 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