

Connie's Recipes

Baked Green Bean Fries - by Connie Replinger

"The kids gobbled them up and asked for more! It may be the only way I serve these beans!"

Green Beans: Cut or snap the ends off the beans but leave them long.

Flour & cayenne pepper: Mix flour and cayenne pepper in a bag.

2 eggs, beaten

Panko Bread Crumbs

Parmesan Cheese

Preheat oven to 400 degrees F.

Mix Panko breadcrumbs and Parmesan cheese. Put breadcrumbs and Parmesan cheese in a pie dish or on a plate.

Shake beans in the bag of flour, dip in eggs, cover with crumbs. Place on greased pan and bake at 400 degrees for 10-15 minutes. Yum!"

Zucchini Casserole - by Connie Replinger

Preheat oven to 350 degrees F.

6 c. summer squash sliced thinly

1/4 c chopped onion

1 c grated carrots

1 c sour cream

1 can cream of chicken or mushroom soup

1 box stove top stuffing (uncooked)

Cook veggies in boiling water for 4-5 minutes and drain water. Mix sour cream, soup and stuffing together. Add cooked veggies and mix well. Bake in a greased 9 x 13 casserole dish at 350 degrees for 30-40 minutes.