

Slow-Cooker Pot Roast *serves 6-8*

1 4-6lb. chuck roast (bone-in if available)

1 tsp salt, 1 tsp pepper, 1 tsp garlic powder

1 package powdered demi-glace or beef gravy

1 package buttermilk Ranch dressing, 12oz. whole pepperoncini's

1 stick butter

Bring roast up to room temperature and pat dry.

Coat with salt, pepper and garlic powder.

If you are using a multi-cooker, brown the roast on both sides,

if using a standard crock pot,

brown the roast on both side in a skillet before transferring to your crock pot.

Add demi-glace and ranch dressing packages.

Add whole pepperoncini's

Add 1 stick of butter.

Cover and cook for 6-8 hours.

Serve over rice!

Breakfast Casserole *serves 6-8*

6 slices of buttered bread, 6 new potatoes (boiled)

6 large eggs, 2 cup half & half

1lb. breakfast sausage, 1 whole white onion (chopped)

salt and pepper to taste. 1/2 tsp garlic powder

1 cup cheddar cheese, 1 cup Colby Jack cheese

Butter one side of 6 slices of plain white bread.

Place the bread in the bottom of a 9"x13" casserole dish.

In a large skillet, par cook the breakfast sausage then add the onions.

Cook for 3-4 minutes.

Drain most of the liquid and add over the top of the bread.

Slice the cooked potatoes over the top.

Beat 6 large eggs in a large bowl and add 2 cups of half & half.

Add salt, pepper and garlic powder to taste.

Pour in the egg mixture. Cover the casserole with both cheeses.

Spray a piece of aluminum foil with a non-stick spray.

Cover casserole with the foil then put in your refrigerator for 4-12 hours.

Bake in a 350° oven for 45 minutes.