

Steak Marinade

Ruth Bontrager

1½ c. salad oil
¾ c. soy sauce
½ c. vinegar
⅓ c. lemon juice
2 tsp. salt
2 cloves garlic, crushed
4 Tbsp. Worcestershire sauce
2 Tbsp. dry mustard
2 tsp. parsley flakes
2 tsp. black pepper

Combine all ingredients. Stir to blend. Make this the day before using if possible. Makes 3 c. Two hours is the minimum to marinate a steak (beef, deer, or elk). Can also be used to marinate chicken breast. Great made on the grill.

Roast Beef Wraps

Amy Engbretson

½ c. sour cream
¼ c. Miracle Whip
salsa
10 (8") flour tortillas
10 lg. lettuce leaves
1 lb. thinly sliced roast beef
1 lb. thinly sliced cheddar cheese

Combine sour cream, Miracle Whip, and salsa. Spread over tortillas. Top with roast beef, cheese, and lettuce. Roll up tightly and secure with toothpicks. Cut in half. Serve with additional salsa, if desired. This is also good with any other combination of deli meat and cheese.

Chicken Fajita Pizza

Amy Engbretson

2 (14") pizza crusts
1 lb. boneless skinless chicken breasts, cut into strips
2 c. sliced onions
2 c. sliced green peppers
2 tsp. chili powder
1 tsp. garlic powder
1 c. salsa
2 c. shredded mozzarella cheese

In a skillet, sauté chicken in oil until juices run clear. Add onions, peppers, chili powder, garlic powder, and salt; cook until vegetables are tender. Spoon over crusts, top with salsa and cheese. Bake for 14-18 minutes or until crust is golden and cheese is melted. Yield: 2 pizzas, 8 slices each. Serves 8 people.

From the Cookbook:

"Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

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