



CRUNCHY ONION BACON POTATOES

- 6 c. prepared mashed potatoes
- 12 slices bacon, cooked and crumbled (smoky applewood works great!)
- 2 c. shredded cheddar cheese
- 2 c. French fried onions

Preheat oven to 350°. Layer half of potatoes in an 8-inch square baking dish; sprinkle with half the bacon, 1 c. cheese and 1 c. fried onions.

Top with remaining potatoes. Bake 20 minutes or until hot. Top with remaining bacon, cheese and fried onions. Bake 5 minutes or until cheese is melted. Yield: 12-1/2 c. servings.

Angela Winters, Fredricksburg

CORN CHOWDER

- 12 oz. pkg. bacon
- 1 lg. onion, chopped
- 1 lb. russet potatoes, cubed
- 4 c. chicken broth
- 2 T. flour
- ½ c. milk
- 3 c. corn
- ½ c. heavy cream
- 1 c. white cheddar
- 1 T. chives (optional)
- Salt and pepper to taste



Cook bacon until crisp. Sauté onion in bacon grease; add potatoes and chicken stock. Cook 10 minutes or until done and whisk flour into milk. Stir into chowder; add corn, cream, cheese and bacon. Stir until cheese melts. Season with salt and pepper. Can top chowder with chives.

Ruthie Hilgerson, Saint Olaf

Have an idea for a recipe topic? We'd love to hear it.

Send your favorite recipes and/or recipe topics to Jenny McIntyre, ACEC, PO Box 715, Postville, IA 52162 or jmcintyre@acrec.coop.

You'll receive a \$5 bill credit if your recipe is printed.

Please note – recipes must be received by the 20th day of the month before intended publication.

July—**SNACK MIXES**
August—**GAME DAY RECIPES**
September—**FAMILY FAVORITES**



Safety Day 2018

Area 4th graders were eager to learn about safety at an event held in Clayton county last month. One station at the 2018 Safety Fair was electrical safety, where these youngsters heard from ACEC's Ryan Wagner and Hollee McCormick all about the dangers of electricity and how to keep themselves and their families safe. Students also learned what to do if they're ever in a vehicle that crashes into a utility pole. Do you know what to do? Visit SafeElectricity.org

