

## ¼ tsp. salt **METHOD**

Fill a 5 quart crockpot full of chopped apples (quartered or smaller), no need to peel, but do remove seeds. Tart apples are best. Top with the ingredients above. Lid won't fit at first but settles down as apples cook. Begin cooking on high and when bubbling, put heat on low and cook all night, or until thick and dark color. Stir occasionally. If need be, blend a few seconds to soften peels. Pour into jars and seal.

Cherie Leibel, Timber

- Beef Stew Seasoning Mix Packet
- 2 lbs beef stew meat, cut into 1-inch pieces
- 1/4 cup flour
- 2 cups potato chunks
- 1 1/4 cups carrot chunks
- 1 medium onion, cut into thin wedges
- 1/2 cup sliced celery

## **METHOD**

Mix vegetables, water and Beef Stew Seasoning Mix in slow cooker. Coat beef with flour. Stir into ingredients in slow cooker. Cover. Cook 8 hours on low or 5 hours on high until beef is tender.

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Combine all ingredients in your slow cooker and stir together. Cover and cook on low 3-4 hours or until squash is tender, then turn to warm until serving. Can also be baked in conventional oven at 325 degrees until fork tender. Sweet potatoes can be used instead of butternut squash if desired.

**Linda Sherry, Sioux Falls** 

Please send your favorite dairy recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2021. All entries must include your name, mailing address, phone number and cooperative name.