



## DECEMBER EVENTS

- Dec. 4 - Christmas Shopping at the Mall of America
- Dec. 5 - Christmas Contata at Grace Lutheran Church, 3:00 pm
- Dec. 12 - Christmas Contata at Holy family Catholic Church, 3:00 pm
- Dec. 16, 17, 18 - Lights of Love at the Library
- Dec. 18 - School Dinner Concert /Variety Show

SilverSneakers Fitness Program: McGregor High School, Tuesdays & Thursdays, 10:00 - 10:45, (call 768-2111 for info.)

### MANDARIN ORANGE SALAD

- 50 buttery round crackers, crushed
- 1/4 pound butter, melted
- 1/2 c. white sugar
- 1 (6 ounce) can frozen orange juice concentrate
- 1 (14 ounce) can sweetened condensed milk
- 2 (11 ounce) cans mandarin oranges, drained
- 1 (8 ounce) container frozen whipped topping, thawed

#### Directions:

1. Mix together the cracker crumbs, butter and sugar; press into the bottom of a 9 x 13 inch dish.
2. Stir together the orange juice, condensed milk, odranges and whipped topping. Pour over cracker crumbs, sprinkle remaining crumb mixture over the top. Refrigerate until chilled.

### CHICKEN GREEN BEAN CASSEROLE

- 2 c. sliced or chunked cooked chicken or turkey
- 2 c. french style green beans (1 pkg. frozen)
- 1/2 c. slivered almonds
- 1 can cream of mushroom soup
- 1/2 c. chicken broth
- 2 c. stuffing mix
- 1/4 c. chopped celery
- 1/4 c. chopped onion
- 1 T. melted butter
- 1/4 stock or water

Butter 9 x 13 casserole especially well. Put 2/3 of stuffing (1 1/2 c.) in bottom of dish. Arrange beans over this, then chicken and almonds. Pur soup, diluted with chicken broth over all. Saute the onion and celery in butter. Add 1/4 c. stock and remaining 2/3 c. of stuffing. Mix together quickly and then spread evenly over top of casserole. Bake on higher shelf so that stuffing on bottom does not burn. Bake at 350 for 40-45 min or until bubbly and browned across the top.