

**Have a favorite recipe you'd like to share?**

**The We Got the List Team would love to hear from you!**

**Send your favorite recipe to [info@wegotthelist.com](mailto:info@wegotthelist.com).**

***Here are some favorites so far:***

### **Regina's Oven-Baked Cheeseburger Sliders**

**Ingredients:**

2 lbs. Ground Beef  
1/4 lb. American Cheese Slices  
Mini-Potato Rolls

**Preparation:** Preheat oven to 350 degrees; place ground beef on cookie sheet and press to 1" thickness to form rectangular shape in center of pan, leaving a 2" border; cook for approx. 15 minutes; pour off liquid; top with cheese and bake until melts; slice into 12 equal squares. Serve on Mini-Potato Rolls.

### **Bea's Chicken Roast**

**Ingredients:**

5 lbs. Chicken Pieces (drumsticks, legs or thighs)  
2 large cans Diced, Seasoned Tomatoes  
1 large Onion, chopped  
Olive Oil  
Red Wine Vinegar

**Preparation:** Preheat oven to 400; lay out chicken pieces in large roasting pan and season with S+P; add tomatoes with juice; drizzle with oil and vinegar; top with chopped onion; bake 45-60 minutes. Serve with long grain rice.

### **Denise's Potatoes**

**Ingredients:**

3 lbs. Potatoes  
4 Tbsp. Butter  
Olive Oil  
Salt and Pepper

**Preparation:** Preheat oven to 350 degrees; cut 3 lbs. potatoes into 1 inch chunks and place in pot with water; bring to a boil; reduce heat and cook for 10 more minutes; drain; toss in 3-4 Tbsp. butter, a swirl of olive oil and S+P; bake for 1 hour.

### **Amy's Make-Ahead Brunch Bake**

*\* this recipe needs to be prepared the night before serving*

**Ingredients:**

1 lb. Bulk Pork Sausage  
6 Eggs, beaten  
2 cups Light Cream  
1/2 tsp. Salt  
1 tsp. Ground Mustard  
1 cup Cheddar Cheese, shredded  
1 can French's French Fried Onions

**Preparation:** Crumble sausage into large skillet. Cook over medium-high heat until browned; drain; stir in eggs, light cream, salt, ground mustard, 1/2 cup shredded cheddar cheese and French Fried Onions; mix well. Pour into greased 8x12 inch baking dish. Refrigerate covered overnight or for 8 hours. Bake uncovered at 350 degrees for 45 minutes; top with remaining cheddar cheese and remaining onions; bake for 5 more minutes or until onions are golden brown.

### **Grandma Jo's Cheese Soufflé**

*\* this recipe needs to be prepared the night before serving*

**Ingredients:**

8 slices frozen or day-old white bread  
4 tbsp. butter  
3/4 lb. Cheddar Cheese, shredded  
4 Eggs, slightly beaten  
2 cups Milk  
1/2 tsp. Salt  
1 tsp. Dry Mustard  
Optional: 1 cup Diced Ham

**Preparation:** Trim crust on bread and lightly butter slices and cube; in a buttered 8" square casserole dish, toss bread with 3/4 lb. shredded cheddar cheese; whisk 4 slightly beaten eggs, 2 cups milk, 1/2 tsp. salt, and 1 tsp. dry mustard; pour over bread mixture and refrigerate overnight; bake at 350 degrees for 1 hour.