

*From Real Estate to Recipes!*  
**JANUARY FEATURE RECIPE**

**Connecticut Supper**

Compliments of Scott & Tammy Monroe who purchased their home  
From Me in September of 2018!

**Ingredients:**

- 1 Large Onion, Sliced
- 2 Tbsp Fat
- 2 1/2 lbs. Beef Chuck, 1" Cubes
- 1 C. Water
- 3 Large Potatoes, Sliced
- 1 Can Cream of Mushroom soup
- 1 C. Sour Cream
- 1 1/4 C. Milk
- 1/2 tsp Pepper
- 1 C. Grated Cheddar Cheese
- 3/4 C. Crushed Cereal (Corn Flakes, Corn Chex, or Wheaties)

Preheat Oven to 350°

1. Brown onions in fat.
2. Add meat & water. Cover & simmer 50 minutes.
3. Pour meat mixture into a 9 x 13 pan.
4. Place potato slices over meat.
5. Blend soup, sour cream, milk & pepper. Pour evenly over top.
6. Sprinkle with cheese & crushed cereal.
7. Bake uncovered 1 1/2 hours or until done.

Makes 6-8 servings



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