

# Creative Lunch Ideas

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By Shiloah Baker

*"To love and honor are okay  
And one might promise to obey;  
But what makes wives slowly gray  
Is what to cook each blessed day!"*

## *Ham and Potato Soup*

3 medium potatoes  
1 cup cubed (pre-cooked) ham  
3 tbl. butter  
3 tbl. flour  
3 cups milk  
1 cup grated cheese  
salt, pepper, red pepper flakes to taste

Directions:

Boil the potatoes until they are done. Melt butter in a pan, add flour and seasonings and whisk. Stir in milk and cheese. Mix well. Add potatoes and ham.

This is a good, fast soup and it is an easy recipe to double if needed.

## *Brunswick Stew*

3 chicken breasts  
1 diced onion  
4 med. potatoes, diced  
2 large cans diced tomatoes  
3 cans cream style corn  
3 tsp. salt  
1 tsp. pepper  
1 tbsp. sugar  
1 tsp. Worcestershire sauce  
2 tsp. hot sauce (more if desired)  
1 cup ketchup  
1 tbsp. lemon juice  
1-2 Cups water, if desired

Directions:

Add chicken and brown well on all sides; Sauté the onions and potatoes together. Let cook on medium heat while you assemble and add the rest of the ingredients in a large pot.

Stir in tomatoes, the rest of the ingredients and water and bring to a boil. Reduce heat, cover, and let simmer for about 30 minutes.

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### *Chicken Doritos Salad*

1 large can chicken breast  
2 pkg. salad mix  
1 8 oz. jar hot/medium salsa  
1 8 oz. bottle Ranch  
1 Cup shredded cheese  
Crushed Doritos

#### Directions:

Mix all the ingredients, except the Doritos in a large salad bowl. Add crushed Doritos just before serving. Serve immediately.

### *Creamy Sandwich Spread*

1 (8 oz.) package cream cheese, softened  
1 cup shredded cheddar cheese  
3/4 cup sliced green onions (or a few shakes of onion powder)  
1/4 cup mayonnaise  
1 tablespoon Worcestershire Sauce

#### Directions:

Mix all ingredients together. Spread mixture on the inside of both halves of bread. Top bottom half with any combination of sandwich meat that you desire. Can be topped with pickles if you wish. Place top half of bread on the sandwich and slice

### *Southwestern Salad*

1/2 head of lettuce, torn  
1 tomato, diced, seeds removed  
2 tbsp diced green chiles  
1 can of pinto beans, rinsed and drained  
1/3 C sliced green onions  
1 C grated cheddar cheese  
1/4-1/2 C your favorite dressing (we prefer Ranch)  
2 C Fritos corn chips  
1 avocado, sliced

#### Directions:

Combine first 7 ingredients in a large bowl. Just before serving, stir in the corn chips and arrange the avocado on the top of the salad. Serve immediately.

### *Pizza In A Pita*

-whole wheat pita bread  
-1/4 cup of mozzarella cheese  
-2 Tbsp. pizza sauce

#### Directions:

1. Preheat oven to 350 and split pita bread down 1/2 way around the edge and spoon cheese and pizza sauce in. Add any toppings if you want. (mushrooms, olives, pepperoni)

<p>into individual servings.</p> <p>Spread serves/makes 8</p> <p><i>Olive Bread</i></p> <p>1 loaf French bread  1/2 cup butter, melted  1 cup mayonnaise  1 sm. can chopped black olives  (the second time we made this we used Kalamato olives that we chopped)  3 cups cheddar cheese, grated  1/2 tsp. garlic salt  1 tsp. onion powder</p> <p>Cut French bread in 1/2 lengthwise. Mix mayonnaise, cheese, butter, black olives, and spices. Spread on bread and put in oven at 350 degrees Fahrenheit until cheese is melted.</p>	<p>2. Wrap pita in foil and bake for 7-10 minutes.</p>
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**Sandwich's to make with Peanut Butter:**

-bananas, -apples, -raisins, -carrots, -honey, -marshmallow crème

Shiloah Baker is a homeschooling mother of seven. Join us at The Homemaking Cottage Deluxe Edition for 897+ ways to improve your home and family!

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