

# **Easy and Frugal Dump Dinners by Food Storage Moms**

## **1. Scalloped Potatoes and Ham**

Ingredients:

I call this my scalloped potatoes but I use frozen hash browns. Easy peasy dinner.

6 cups of frozen shredded hash browns or 6 cups leftover cooked and sliced potatoes

4 cups cubed bite size pieces of ham

1-10-3/4 ounce can cream of mushroom soup

1-10-3/4 ounce can of cream of celery soup

1 onion, chopped

1-2 cups grated cheese (stir in right before serving)

1 cup of milk

Instructions:

Combine ingredients and place in your slow cooker for 3-4 hours on low or until heated through.

## **2. Barbecued Ham Filling**

Ingredients:

1 pound of ham, shredded or cubed

1 can of Coca Cola (sugar-free does not work)

1 cup of ketchup

Instructions:

Combine the ingredients above in a slow cooker on low for 6-8 hours. Serve on hamburger buns. This recipe is great for tailgating.

### **3. Easy Barbecued Ribs**

Ingredients:

4 pounds boneless pork ribs cut into serving size pieces

1-8-ounce bottle of your favorite barbecue sauce

1-8-ounce bottle of Catalina salad dressing

Instructions:

Place the serving size pork pieces in the slow cooker. Combine the barbecue sauce and the salad dressing together and pour over the meat. Cook on low in your slow cooker for 6-8 hours.

### **4. Baked Bean Soup**

Ingredients:

3 cans of your favorite beans to equal about 38 ounces total

6 slices of bacon, cooked and crumbled

2 tablespoons of the bacon grease

2 tablespoons of chopped onion

14-1/2 ounce canned diced tomatoes

1 tablespoon brown sugar

1 tablespoon white vinegar

1 teaspoon seasoning salt

Instructions:

Combine the ingredients and cook on low in your slow cooker for 4-6 hours.

## 5. Chicken Tortilla Soup

This has a little kick to it, but I love it!

Ingredients:

8 frozen chicken tenders

2-15-ounce cans of black beans, undrained

2-15-ounce cans of Rotel tomatoes

1 cup salsa, mild is my favorite

4-ounce cans of diced green chilies

1-14-1/2 ounce can tomato sauce

Instructions:

Combine the ingredients above and place in a slow cooker for 8 hours on low. Before you serve the soup, remove the chicken tenders and cut them into bite size pieces. Add the pieces back to the soup. I serve my soup sprinkle with grated cheese, crushed tortilla chips and a dollop of sour cream.

Serve with:

Chips

Sour Cream

2 cups grated cheese