

# Autumn Eats

with the  
**Northeast Oklahoma Electric  
Cooperative Materials Team**



Pictured from left:  
David Anderson,  
Ron Shirley,  
Ken Dobbs,  
Clay Garland and  
Jay Detherage.

Strong organization and communication skills are required to keep one of Oklahoma's largest distribution electric cooperatives operating seamlessly. Supplies and materials must be ordered in a timely manner and inventoried properly to ensure their availability for the numerous projects ongoing throughout the company at any given time. Duties throughout the cooperative's three-warehouse system are divided among several members of the materials team. This month, we are reminded by these fine folks to take stock of our appetites with some dishes that are sure to shield us against autumn's chill.

## Cheater's Beef Stew

- 2 pounds beef cut in half-inch pieces
- 2 tablespoons vegetable oil
- ½ cup of your favorite barbecue sauce
- 1 small can tomato paste
- 1 small can Rotel
- 1 small white onion, chopped
- 1 bag frozen corn
- 1 bag frozen carrots
- 1 bag frozen peas

Brown beef in vegetable oil in skillet on medium heat. Combine browned beef with remaining ingredients in slow cooker and cook 4-6 hours on medium heat.



## Dobber's Fish

Rinse fish fillets in water, then coat with Zatarain's Fish-Fri dry seasoning. Keep oil at 350 degrees and cook the fillets 2-3 minutes. Serve with fried potatoes and cornbread or your favorite sides.



## Pea Salad



- 1 head of lettuce
- 1 large tomato
- 1 package grated cheddar cheese
- 1 8-ounce can baby peas
- 1 bottle ranch dressing

Chop lettuce and tomato into a large bowl. Add cheese and peas. Add dressing immediately before serving.



## Cherry Cheesecake

- 17 graham crackers
- 1 stick butter, melted
- 1 8-ounce package cream cheese
- 1 cup powdered sugar
- 1 container Cool Whip
- 2 cans cherry pie filling

Crumble graham crackers and mix with melted butter in a 13" x 9" pan. Bake 10 minutes at 300 degrees. Beat cream cheese, powdered sugar, and Cool Whip in mixing bowl and spread over cooled crust. Refrigerate for one hour and then cover with cherry pie filling.

