

Vegetarian/Dominican Patties

- A: 1C oatmeal
1 1/2C wheat germ
1/2C chopped nuts
1 can evaporated milk (12oz)
2t salt
1/4t thyme
pepper and pepper sauce to taste
1 onion, minced
2c garlic
- B: thickened cream soup (celery, mushroom, etc.)
1. Mix (A), add water to form stiff paste.
 2. Make patties, broil in oven.
 3. Cover with (B).
- Servings: 4



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From the kitchen of David and Jennifer Deaven