**(favorites, sauces)**

Fry Sauce: Makes 2 cups

1 ¼ cup Mayonnaise

¼ cup Sugar

½ tsp Salt

1/8 tsp Paprika

¼ tsp Ground Mustard

½ tsp Onion Powder

½ cup Ketchup

2 Tbsp White Vinegar

1 ½ tsp Worcestershire sauce

Whisk first six ingredients until smooth, add ketchup, vinegar, and Worcestershire sauce and whisk until smooth. Store in the fridge.

**(favorites, sauces)**

Country Gravy/ White Sauce:

4 Tbsp Butter or Margarine

4 Tbsp Flour

2 cups Milk

\*½ tsp Minced (or 1 clove) Garlic

1 tsp Chicken Base

\*optional

Melt butter then add flour. Mix together. Slowly add milk. Add chicken base, \*garlic, and salt & pepper to taste. Cook until thickened.

**(sauces)**

Chicken Gravy:

1 (10.75 oz) can Cream of Chicken Soup

¼ cup Sour Cream

1-2 Tbsp Milk

Mix all ingredients in a sauce pan and warm through. Serve with rolls.

**(favorites, bread, dessert)**

Banana Bread:

2 Eggs

½ cup Oil

1 ½ Tbsp Milk

1 tsp Lemon Juice

1 cup Sugar

¼ tsp Salt

3-4 Ripe Bananas

Mix in blender until smooth.

Combine in a large mixing bowl:

2 cups Flour

1 ½ tsp Baking Powder

½ tsp Baking Soda

Then Pour blender contents into flour mixture

Spray pans with Pam spray. Pour batter into 2 loaf pans or 4 mini loaf pans. Dot with butter. Sprinkle with cinnamon & sugar

Bake at 350 degrees. Muffins – 11-17 minutes Loaf – 50-60 minutes Mini Loafs – 24-30 minutes.

Let set for 5 minutes then remove from pan.

**(main dish)**

Stuffed Croissants: Makes about 16

2 cups cooked and shredded chicken

1 (8-ounce) pkg cream cheese (softened)

2 medium Green Onions (or to taste)

Dash of Salt & Pepper

1 Can (about 6.5 oz) Mushrooms (I chop them smaller)

½ cup butter

Breadcrumbs

Crescent Rolls

Combine with ¼ cup softened butter. Put in center of crescent rolls and seal edges. Dip rolls in (¼ cup melted) then in Breadcrumbs.

Bake at 350 degrees for 20 minutes. Top with Chicken Gravy

Chicken Gravy:

1 (10.75 oz) can Cream of Chicken Soup

¼ cup Sour Cream

1-2 Tbsp Milk

Mix all ingredients in a sauce pan and warm through. Serve with rolls.

**(favorites, main dish)**

Taco Salad/ Walking Tacos: 3-4 servings

1lbs Ground Beef

1 pkg Taco Seasoning

Bag of your favorite Doritos (my Husband and I usually get 1 bag of Nacho Cheese and 1 bag of Cool Ranch)

2 bags of Shredded Lettuce

Shredded Cheese to your liking

Brown beef with taco seasoning. In your bowl (or in small bags of chips) add your chips, meat, lettuce and cheese. Enjoy!

**(favorites, main dish, breakfast)**

German Pancakes:

6 Eggs

1 cup Milk

2 tbsp Sugar

1 tsp Vanilla

Dash of Salt

1 cup Flour

(1/4 cup melted Butter for pan)

Preheat oven to 400 degrees. Blend ingredients together, pour into heated/warmed and buttered 9x13” pan. Bake 18-22 minutes or until golden brown.

**(favorites, main dish)**

From Grandma Sellers

Sausage Balls: Makes 48-ish

1lbs Sausage

1lbs (about 4 cups) grated cheese (usually Cheddar)

2.5- 3 cups Bisquick mix

Mix all thoroughly. Roll into balls (about a tbsp in size). Bake at 350 degrees for 22-30 minutes or until golden brown. Makes about 48 balls.

**(favorites, main dish, soup)**

Taco Soup:

1lbs Hamburger

2 Tbsp Taco Seasoning

1 ½ Tbsp Worcestershire Sauce

Onion Powder to taste

1 can Kidney Beans

1 can Pinto Beans

2 bottles Chili Sauce

1.5 -2 cups corn (or 1 can)

Brown hamburger with taco seasoning, Worcestershire sauce, onion powder and salt & pepper to taste.

Combine and heat all in crockpot (generally on low 3-4 hours) serve with Cheese, Chips, Sour Cream etc.

**(dessert)**

Chocolate Chip Cookies:

\*/ left column/\*

2/3 cup Shortening

2/3 cup (11 tbsp) softened Butter

1 cup Sugar

1 cup packed Brown Sugar

2 Eggs

2 tsp Vanilla or Almond Flavoring

\*/ right column/\*

3 cups Flour

1 tsp Baking Soda

1 tsp Salt

1 (12oz) pkg Chocolate Chips

\*For edible dough: 1/3 cup water, no egg, no soda

Mix left column thoroughly (for softer, rounder cookie add ½ cup flour). Stir in remaining ingredients. Drop dough by rounded spoonful 2 inches apart on a greased baking sheet. Bake at 375 degrees 8-10 minutes or until golden brown.

**(favorites, dessert)**

No Bake Cookies:

2 cups Sugar

¼ cup unsweetened Cocoa Powder

½ cup Milk

½ cup Margarine

Combine over medium heat. Bring to a boil stirring occasionally. Boil 1 minute then remove from heat and add:

1 tsp Vanilla extract

½ cup Peanut Butter

3 cups Quick Oats

Pinch of Salt

Drop by rounded spoonful onto waxed paper. Allow cookies to cool at least one hour. (I usually place in freezer). Store in an airtight container.

**(dessert)**

Cinnamon Rolls: Makes 2 dozen

2 Tbsp Yeast in

¼ cup Warm Water (and a little sugar)

for 5+ minutes

½ cup Butter (melt till hot)

2 cup Warm Water

2 tsp Salt

½ cup Sugar

2 eggs

5-6 cups Flour (or More)

Frosting:

1 cup Powdered Sugar

2 cups Whipping Cream

1 tsp Vanilla

Mix together butter, sugar, eggs, and salt. Add 2 cups real warm water, mix again. Pour yeast over, stir. Add flour—one cup at a time—mixing after each one until you reach a good consistency. Knead on counter. Slam dough 10-12 times on counter. Knead a little more so not sticky. Raise 1 hour. Roll out, sprinkle butter, brown sugar, cinnamon. Roll up, cut, let raise again. Bake at 350 degrees for 18 minutes or until tops turn golden brown.

**(dessert)**

Muddie Buddies:

9 cups Rice Chex, Corn Chex, or Chocolate Chex cereal (or combination) (I prefer Rice Chex)

1 cup Chocolate Chips (I prefer milk chocolate, but many people use semisweet)

½ cup Peanut Butter

¼ cup Butter or Margarine

1 tsp Vanilla

1 1/2- 2 cups Powdered Sugar

Measure cereal into a large bowl and set aside. Melt chocolate chips, peanut butter and butter in a double boiler method until smooth. Stir in vanilla. Pour chocolate mixture over cereal, stir until evenly coated. In a large resealable bag add about half of your powder sugar coating the bag slightly. Add cereal and second half of powder sugar. Seal bag and shake until well coated. Store in airtight container or bags in the refrigerator.