Family Recipes

Cheese Balls, Spreads, & Party Mix

Cheese Ball

Ingredients:

- 1 Large Package Philadelphia Cream Cheese
- 1 Small Wedge Roquefort Cheese (Blue Cheese)
- 2 or 3 Drops Worcestershire Sauce
- 1Tsp Finely Chopped Onion
- 1/4 Tsp Paprika
- 1/4 Tsp Salt
- 1 Cup Finely Chopped Nuts

Directions:

Combine all ingredients, except nuts. Shape into Ball and roll on waxed paper in nuts.

Cheese Ball

Ingredients:

- 1 Jar Old English Cheese
- 1 Jar Pimento Cheese
- 1 Package Cream Cheese

Small Amount of Garlic Salt

Directions:

Shape into Ball and roll on waxed paper in chopped nuts.

Cheese Spread

Ingredients:

- 2 Packages of Thinly Sliced Dried Beef
- 2 Packages of Cream Cheese (8oz. ea/16oz. total)
- 1 Small Onion Diced
- 1 container(8oz.) of Pimento Cheese

Directions:

Slice the Dried Beef into Tiny Pieces.

Mix Together with Cream Cheese, Onion, and Pimento Cheese

Olive Nut Spread

Ingredients:

6oz Softened Cream Cheese

1/2 Cup Chopped Pecans

1 Cup Chopped Green Olives

1/2 Cup Mayonnaise

2 TBS Olive Juice

Dash of Pepper

Directions:

Stir All Ingredients Together.

Place in a Covered Container and Refrigerate Until Mixture Becomes Firm.

Chex Party Mix

Ingredients:

1/2 Cup Butter

1.5 tsp Seasoned Salt

1/2 tsp Onion Powder

3 Cups Wheat Chex Cereal

1 Cup Pretzels

2 tbs Worcestershire Sauce

1/2 tsp Garlic Powder

3 Cups Corn Chex Mix

1.5 Cups Mixed Nuts

1 Cup Garlic Flavored Bagel Chips

Directions:

Preheat oven to 250°F.

Melt margarine in a large roasting pan in oven for 5 minutes.

Stir in Seasoning.

Add remaining ingredients and mix until coated.

Bake for 60 minutes, stirring every 15 minutes.

Spread on paper towels to cool and store in air-tight container.

7-Cup Salad

Ingredients:

- 2 Cups Mini Marshmallows
- 1 Cup Crushed Pineapple
- 1 Cup Chopped Pecans
- 1 Cup Maraschino Cherries
- 1 Cup Coconut
- 1 Cup Sour Cream
- 1 Cup Mandarin Oranges

Directions:

Chill...

Salads, Veggies

Overnight Salad & Dressing

Salad Ingredients:

- 1 Head Lettuce (washed, dried, & broken in pieces)
- 1 Large Onion (thinly sliced)
- 1 lb. Bacon (cooked and crumbled)
- 1 Head Cauliflower (cut up)

Salad Directions:

In a large bowl, arrange layers of vegetables in the order listed above.

Top with Dressing.

Cover tightly and refrigerate overnight.

Toss just before serving.

Dressing Ingredients:

1/4 Cup Sugar

2 Cups Mayonnaise

3 Cups Grated Parmesan Cheese

Salt and Pepper to Taste.

Dressing Directions:

Mix together and pour over layered salad.

Cucumbers & Onions

Ingredients:

3 Medium Firm Cucumbers

1/2 Cup White Vinegar

2-3 tbs Sugar

1/2 tsp Salt

1 Medium Onion

1/4 Cup Water

Pepper to Taste

Directions:

Slice cucumbers and onion thinly.

Combine other ingredients together and pour over veggies.

Store in a tightly covered bowl in refrigerator until cold.

Grandma Rike's Union Rings

Ingredients:

1 Cup Flour 2 Eggs

1 Cup Cornmeal 2 tbs Cooking Oil

1 tsp Salt 1 Cup Milk

2 tbs Sugar 2 Large Sweet Onions

Directions:

Remove outer coverings of onions.

Slice 1/4" thick.

Separate into rings.

Cover with cold water then rest for 30 minutes.

Dip rings into batter then fry in oil until brown.

Drain on paper towels, remove from paper, and place in oven to keep warm.

Only fry one layer of rings at a time so they won't get soggy from the oil.

Green Bean Casserole

Ingredients:

2 Cans of Mushroom Soup

1 Can Onion Rings

2 tsp Soy Sauce

1 Cup Milk

4 Cans French Style Green Beans

1/4 tsp Pepper

2 Cans Sliced Water Chestnuts

Directions:

Bake at 350°F for 25 minutes or until hot.

Top with another can of Onion Rings and bakes for 5 minutes.

Corn Casserole

Ingredients:

1 Can Whole Kernel Corn 1 Can Cream-Style Corn

1 Cup Sour Cream 1 Box Jiffy Corn Muffin Mix

1 Stick Butter (melted) 1.5 Cups Shredded Cheddar Cheese

Directions:

In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter.

Pour into a greased 9"x13" casserole dish.

Bake for 45 minutes at 350°F, or until golden brown.

Remove from oven and top with cheese.

Return to oven for 5-10 minutes or until the cheese is melted.

Let rest for at least 5 minutes before serving.

Main Meals

Mamaw's Beef & Noodles

Ingredients:

2 lbs Lean Chuck Roast 1 Large Bag of Reames Noodles

1 Medium Onion (diced) Brown Gravy Mix

8 Beef Bullion Cubes Pepper

Directions:

Place roast, onion, and bullion cubes in a Crock-Pot.

Fill 3/4 with water then cook overnight or all day.

Remove roast and cook the noodles, in the broth, per the instructions on the bag.

When the noodles are finished, place bite-sized chucks of the roast back into broth and mix well.

Optional: Use brown gravy mix to thicken your broth.

*Mamaw's Pro Tip:

The Reames Noodles are typically found in the freezer section.

Poor Man's Steak

Ingredients:

2 lbs Lean Hamburger Small Onion Chopped

1 Cup Dry Bread Crumbs 1 tsp Salt

1 Small Can Sliced Mushrooms Pepper

10.75oz Cream of Mushroom Soup 2 Eggs

1/4 tap Garlic Powder Milk

Directions:

Drain the mushrooms.

Mix together all of the ingredients above except for the Soup and Mushrooms.

In large skillet, fry all meat mixture together using Pam, keeping pieces together.

Drain on paper towels.

Grease a rectangular baking dish and place the meat mixture into it.

Mix the mushroom soup with a 1/2 can of water and a 1/2 can of milk, then pour over the meat mixture.

Cover the meat mixture with a layer of drained mushrooms.

Bake the dish uncovered for 30-40 minutes at 350°F.

Mamaw's Pro Tip:

Add Paprika for color and a little zip.

Mamaw's Chili Soup

Ingredients:

2-3 lbs Hamburger

1 Can Diced Tomatoes

1 Pouch Regular Chili Mix

2 Pouch Cincinnati Style Chili Mix

Directions:

Put hamburger, tomatoes, chili mix, and 12 cups of water into a large Crock-Pot.

Simmer all day or overnight.

Hamburger Sauce

Ingredients:

1/2 Cup Onion (Chopped)

2 tbs Brown Sugar

1 tbs Mustard

1 tbs Worcestershire Sauce

1/4 tsp Salt

3/4 Cup Catsup

2 tbs Butter

Directions:

Put ingredients in saucepan and simmer for 13 minutes.

Fry hamburgers and pour sauce over them.

Cook on low for about 15 minutes.

Put onto buns and serve.

Bunkhouse Stew

Ingredients:

3 Can Minestrone Soup

1 Can Chili Hot Beans

2 Can Stewed or Diced Tomatoes

1-3 lbs Hamburger

1 Medium Onion (diced)

Directions:

Brown meat and onion together.

Place all the ingredients in a Crock-Pot and simmer until mixture is hot.

Mamaw's Pro Tip:

When you eat this, it's really good with cheese (4 Cheese, Taco Cheese, or whatever your heart desires) sprinkled on it.

Also, sprinkle Fritos on top for a nice crunch.

Gobble-Good Turkey Cassserole

Ingredients:

1 Can Cream of Mushroom Soup 1 Cup Rice

1 Can Cream of Celery Soup 1 1/2 Cups Milk

1 Package Onion Soup Mix 2 or 3 Cups Leftover Turkey

Directions:

Combine all ingredients in a large Casserole Dish.

Bake Covered for 45 Minutes at 350°F.

Speedy Quiche

Ingredients:

1 Cup Spam (cubed) 2 Cups Milk

1/4 Cup Onion (chopped) 1 Cup Biscuit Mix

1/4 Cup Green Pepper (chopped) 4 Eggs

1 tbs Cooking Oil 1/8 tsp Pepper

1 Cup Monterey Jack Cheese (shredded)

Directions:

Sauté spam, onion, green pepper in oil till veggies are tender.

Spoon into lightly greased 10" deep dish pie plate.

Sprinkle with cheese.

Mix remaining ingredients in blender till smooth.

Pour evenly into pie plate.

Bake at 400°F for 30 minutes.

One Dish Chicken & Rice Bake

Ingredients:

1 Can Cream of Mushroom Soup 1 Cup Water

1/4 tsp Pepper 1/4 tsp Paprika

3/4 Cup Regular Long-Grain Rice

4 Boneless Skinless Chicken Breast

Directions:

In 2 Quart shallow baking dish: mix soup, water, rice, paprika, and pepper.

Place chicken on rice mixture.

Sprinkle with additional paprika and pepper.

"Zipper-Bag" Omelets

Ingredients:

Quart Size Resealable Freezer Bags

L or XL Eggs

[Insert Your Favorite Omelet Fillings: Cheese, Bacon, Ham, Green Peppers, Tomatoes, Mushrooms, ect.]

Directions:

Bring a large kettle of water to a full rolling boil.

Be sure to write each person's name on his or her bag.

Meanwhile, break 2 eggs into a bag.

Seal bag and squeeze to mix eggs.

Open bag and mix in your favorite omelet fillings.

Seal bag, squeezing out as much air as possible.

Place bag into boiling water and boil hard for 10 to 12 minutes.

Remove bag, open it and roll omelet onto a plate.

Walking Jaco's

Ingredients:

6 Small Bags of Corn Chips

1/2 Cup Sour Cream

2 cups Taco Meat (prepared)

1/2 Cup Salsa

1/2 Cup Cheddar or Taco-Blend Cheese (shredded)

Lettuce (shredded) as Needed for Six Servings

Additional Cheese for Topping

Directions:

Lightly crush chips before opening bags.

Open bags and layer remaining ingredients over the chips.

Eat right from the bag with a fork or spoon.

Yield—6 servings

Mamaw's Vegetable Beef Soup

Ingredients:

- 2—3 lbs Lean Hamburger (fried & washed)
- 6—8 Cans Mixed Vegetables
- 1-2 Cans Tomatoes (diced) Mamaw likes Aldi's brand
- 8-10 Beef Bullion Cubes
- 1 Medium Onion (diced)

Pepper

1—2 cups of boxed barley.

Directions:

Put all into large crock-pot (minus barley) and cook all day. About 1 hour before earing add barley.

Mamaw's Gumbo

Ingredients:

- 2 boxes of Zattaran's Gumbo Mix
- 1 Bag of Okra

Directions:

Prepare gumbo mix as box instructs.

Prepare Okra as noted on bag.

Mamaw's Pro Tip:

Add 1lb Smoked Sausage (cut in bit size)

Add 4—6 Chicken Breasts cut into pieces

Just before ready to eat, add 2 lbs of shelled already cooked, frozen shrimp.

This will be a SPICY meal.....

Baked Cheese Grits

Ingredients:

1 Cup Quick Grits

4 Cups Boiling Water

2 Eggs (beaten)

Parmesan Cheese

1 Pkg Nippy or Bacon Cheese Cubed

1 tsp Salt

3/4 Stick Butter

Paprika

Directions:

Boil grits for 3 minutes then remove from heat.

Add butter, eggs, and cheese.

Pour into greased casserole dish.

Bake for 45 minutes at 300°F.

Remove and sprinkle generous amount of parmesan and paprika.

Return to oven and brown for an additional 15 minutes.

Easy Meatballs

Ingredients:

2 Cans Cream of Mushroom Soup 1 Cup Milk

2 Pkgs Cream Cheese (softened) 2-3 lbs Frozen Meatballs

1 4oz Can Sliced Mushrooms

Directions:

Combine soup, cream cheese, mushrooms, and milk in Crock-Pot.

Add meatballs then stir.

Cover and cook on low for 4-5 hours.

Mamaw's Pro Tip:

Serve over noodles or mashed potatoes.

Impossible Quiche

Ingredients:

12 Slices Bacon

1 Cup Shredded Cheese

1/3 Cup Onion (chopped)

1 Cup Milk

1 Cup Bisquick

4 Eggs

1/4 tsp Salt

1/8 tsp Pepper

Directions:

Cook bacon until crispy.

Grease pie plate.

Blend rest of ingredients together in blender for appx 1 minute.

Pour into pie plate.

Bake 50-55 minutes at 350°F until golden brown.

Let rest for 5 minutes before serving.

Hobo Dinner for Two

Ingredients:

1 lb Lean Ground Beef

2 Medium Potatoes

2 Ice Cubes

Pepper

1/4 Onion (chopped)

2 Medium Carrots

Salt

Directions:

Cut two sheets of aluminum foil at 18"x13".

Shape beef into two patties then place each one on the center of a foil cutout.

Peel and slice potatoes and carrots.

Divide potatoes, carrots, and onion over the two beef patties: sprinkling salt and pepper to taste.

Add an ice cube to each dinner.

Fold the foil over and be sure to seal the top and sides to prevent spills.

Bake for 45 minutes at 350°F.

Mamaw's Pro Tip:

Open the foil carefully, the steam will be HOT!!!!

Desserts

Mayonnaise Cake

Ingredients:

2 Cups Flours (unsifted)

1.25 tsp Baking Soda

1.75 Cups Sugar

1 Cup Mayonnaise

1 tsp Baking Powder

2/3 Cup Unsweetened Cocoa

3 Eggs

1 tsp Vanilla

1.5 Cups Water

Directions:

Grease and flour bottoms of two 9"x1.5" round cake pans.

In medium bowl: stir together flour, cocoa, baking soda, and baking powder then set aside.

In large bowl: beat egss, sugar, and vanilla at high speed with a hand mixer for 3 minutes until light and fluffy. Scrape the bowl as you mix to ensure that you get all the ingredient mixed well.

Reduce the speed to medium and add mayonnaise until blended.

Add the flour in four stages with water between each time then pour into prepared pans.

Bake for 30-35 minutes or until you can place a knife in the center and it comes out clean.

Place the pans on a wire rack and allow to rest for 10 minutes.

Remove the cake from the pans and allow to rest for remainder of cooling.

Frost as desired.

Tumpkin Tie Crunch

Ingredients:

28 oz Can Libby's Pumpkin

3 Eggs

1 tbs Pumpkin Pie Spice

2/3 Pkg Yellow Cake mix

1.5 Sticks Butter (melted)

12 oz Can Evaporated Milk

3/4 Cup Brown Sugar

1 tsp Cinnamon

1 Cup Pecans (chopped)

12 oz Cool Whip

Directions:

Mix the pumpkin, evaporated milk, eggs, brown sugar, pumpkin pie spice, cinnamon.

Spray 9"x13" pan lightly with Pam.

Pour pumpkin mixture into pan and sprinkle the dry cake mix evenly over top of mixture.

Sprinkle nuts over cake mix and drizzle butter evenly over all.

Bake for 1 hour at 350°F.

Allow the pie to cool before applying cool whip frost.

Persimmon Roll

Ingredients:

1 Cup Persimmon Pulp

1 Cup Sugar

1 Cup Pecans (chopped)

1 lb Box Graham Cracker Crumbs

Directions:

Place the persimmon pulp, sugar, and pecans into a large bowl.

Stir in graham cracker crumbs until too stiff to stir.

Take the mixture and roll in the remaining graham cracker crumbs, making a log.

Chill...

Slice...

Cherry Delight

Ingredients:

1 Can Cherry Pie Filling (unsweet) 1 Can Pineapple (crushed)

1 Can Sweetened Condensed Milk 1 Container Cool Whip

Directions:

Mix all ingredients together.

Pour into any dish.

Freeze

Remove from the freezer just before serving.

Six Layer Bars

Ingredients:

1 Cup Graham Cracker Crumbs

6 oz Pkg Chocolate Chips

1 Can Sweet Condensed Milk

1/4 lb Butter or Margarine

1 Cup Coconut (shredded)

6 oz Pkg Butterscotch Chips

1 Cup Chopped Nuts

Directions:

Melt butter in 9"x13"x2" baking dish.

Layer ingredients in the following order:

- 1. Graham Cracker
- 2. Coconut
- 3. Chocolate Chips
- 4. Butterscotch Chips
- 5, Sweet Condensed Milk
- 6. Chopped Nuts

Bake for 20-25 minutes at 350°F.

Cool before cutting.

Zucchini Bread

Ingredients:

5 Cups Flour

3 Eggs

2 Cups Grated Zucchini

1 tsp Cinnamon

1 tsp Salt

2 tsp Vanilla

1 Cup Oil

1 tsp Baking Soda

1 tsp Baking Powder

Directions:

Cream together: 2 Cups flour, vanilla, eggs, oil, and zucchini.

Then add the remaining 3 cups flour, baking soda, cinnamon, baking powder, salt.

Lightly flour two baking dishes.

Bake for 60 minutes at 350°F.

Tumpkin Crunch

Ingredients:

3 Eggs

1 Cup Sugar

1 tsp Cinnamon

1/8 tsp Clover

1 tsp Vanilla

1 Super Moist Yellow Cake

1 Cup Nuts (chopped)

1 Cup Milk

30 oz Can of Pumpkin

1/2 tsp Ginger

1/2 tsp Salt

1 tsp Lemon Juice

3/4 Cup Butter (melted)

Directions:

Combine eggs, milk sugar pumpkin, cinnamon, ginger, cloves, salt, vanilla, and lemon juice.

Mix well with mixer.

Pour into a 9"13" pan.

Sprinkle th edry cake mix over the top of the batter.

Drizzle melted butter on top of the dry cake mix.

Sprinkle nuts on top.

Bake for 60 minutes at 350°F

Aunt Marsha's Cool Lemon Fie

Ingredients:

14 oz Sweet Condensed Milk

6 oz Frozen Lemonade (thawed)

8 oz Cool Whip

1 Graham Cracker Pie Crust

Directions:

Mix ingredients with spoon.

Pour into Graham Cracker Crust.

Chill for several hours or overnight.

Aunt Marsha's Pro Tip:

Do NOT use a mixer to mix ingredients.

Easy PB&J Muffins

Ingredients:

2 Large Eggs

1/3 Cup Sugar

1 Cup Milk

1/4 Cup Peanut Butter

2 Cups Buttermilk Baking Mix

3 tbs your favorite Jam

Directions:

Beat eggs, sugar, milk, and peanut butter until smooth.

Stir in baking mix until moistened.

Fill 12 greased or papered muffin cups 2/3 full.

Top each with 1/2 tsp jam.

Bake for 15-20 minutes at 375°F or until they're done.

Cool in pan 10 minutes before removing to a wire rack.

Serve warm or cold.

Cookies

Snickerdoodle Cookies

Ingredients:

1 Cup Soft Shortening

2 Eggs

2 tsp Cream of Tartar

1/2 tsp Salt

2 tsp Cinnamon

1.5 Cup Sugar

2.5 Cups Flour

1 tsp Baking Soda

1 Stick Margarine

Directions:

Stir shortening, sugar, and eggs.

Sift together flour, cream of tartar, baking soda, and salt then stir into shortening mixture.

Stir well and roll into balls the size of small walnuts.

Rolls into mixture of 2 tbs sugar and 2 tsp cinnamon.

Place 2" apart on ungreased cookie sheet.

Bake for 8-10 minutes at 400°F or until lightly browned but still soft.

Easy Teanut Butter Cookies

Ingredients:

1 Cup Crunchy Peanut Butter 1 Cup Sugar

1 Egg

Directions:

Mix all ingredients together.

Take a tsp of mixture, form into balls, then roll in sugar.

Bakke for 3-5 minutes at 350°F.

Mamaw's Pro Tip:

Delicious!!!

Scotch Shortbread Cookies

Ingredients:

1 Cup and 2 tbs Sugar

1 lb Butter

6 Cups Flour (sifted)

1 tsp cold water

Directions:

In large bowl, blend butter, sugar, and water.

Add half the flour and mix well.

Turn mixture out onto floured board and knead in remaining flour.

Press down with hand until 1/2" thick.

Prick the entire surface with fork.

Cut into fingers or desired shapes.

Bake on ungreased cookie sheet and bake for 40-50 minutes or until lightly browned at 300°F.

Grandma Rike's Teanut Butter Cookies

Ingredients:

1/2 Cup Butter (room temp)

3/4 Cup Brown Sugar (packed)

1 tsp Vanilla

1/4 tsp Salt

1 tsp Baking Soda

48-54 Chocolate Kisses

1/2 Cup Peanut Butter

1/4 Cup Granulated Sugar

1 Egg

1.75 Cup Flour

3 tbs Granulated Sugar

Directions:

In medium bowl, beat together butter, peanut butter, brown sugar, 1/4 cup granulated sugar, egg, vanilla, and salt until light and fluffy.

Add flour and baking soda then beat until thoroughly blended.

Shape into 48-54 balls using a rounded teaspoon for each.

Roll in granulated sugar. Place 2" apart ungreased sheet.

Bake for 8-10 minutes or until lightly golden at 375°F.

Top with Kisses when finished.

Mexican Wedding Cakes

Ingredients:

1 Cup Butter (soft)

1/2 Cup Granulated Sugar

2 Cups All-Purpose Flour

1/2 tsp Salt

2 tsp Vanilla

1 Cup Pecans (finely chopped)

Directions:

Mix butter with sugar until creamy.

Add salt, extract, flour and nuts.

Mix well then chill dough until easy to handle.

Using fingers, shape into 1" balls.

Place on ungreased cookie sheet.

Bake until light brown at 350°F.

While the cookies are warm, roll in powdered sugar.

Mamaw's Pro Tip:

These keeps well.

Grandma Rike's Oatmeal Cookies

Ingredients:

3/4 Cup Shortening 1 Egg

1 Cup Brown Sugar (firmly packed) 1 tsp Salt

1/2 Cup Granulated Sugar 1/4 Cup Water

3 Cups Oatmeal 1 tsp Vanilla

1.5 Cups Sifted Flour 1/2 tsp Baking Soda

Directions:

Beat together the shortening, sugars, eggs, water, and vanilla.

Sift together the flour, salt, and soda then add to the previous mixture.

Blend in oats.

Using a teaspoon, place onto a greased cooking sheet.

Bake for 8-9 minutes at 375°F.

Grandma Rike's Pro Tip:

You could also add 1 cup of coconut and/or nuts if desired.

Papaw-Graphman Mom's No -Bake Cookies

Ingredients:

3 Cups Oatmeal (uncooked) 1 Stick Margarine

1/4 Cup Cocoa Powder 2 Cups Sugar

1/4 tsp Salt 1/2 Cup Milk

1 tsp Vanilla 3 tbs Peanut Butter (crunchy)

Directions:

Mix oats and cocoa in a large bowl then set aside.

Combine salt, butter, sugar, milk vanilla, and peanut butter in saucepan then bring to a rolling boil and cook for 1 minute.

Pour cooked mixture over oat mixture and stir well.

Use a teaspoon to place onto a greased cookie sheet

Allow to cool and set.

Ladybug Cookies

Ingredients:

18.5 oz Pkg Red Velvet Cake Mix 1/2 Cup Oil

2 Eggs (beaten) 12oz Pks Semi Sweet Choc. Chips

Directions:

Combine dry cake mix, oil, and eggs then mix well.

Stir in chocolate chips.

Place onto an ungreased baking sheet with a tablespoon.

Bake for 9-10 minutes at 350°F

Dishpan Cookies

Ingredients:

2 Cups Brown Sugar

2 Cups Oil

1 tsp Salt

1.5 Cups Oats (uncooked)

4 Cups Corn Flakes

1 Cup White Sugar

4 Eggs

2 tsp Vanilla

2 tsp Baking Soda

Directions:

Mix brown sugar, white sugar, and oil together well.

Add eggs, salt, vanilla, oats, baking soda, and corn flakes.

Drop by teaspoon on greased cookie sheet.

Bake for 8 - 10 minutes at 350°F.

Mamaw's Pro Tip:

You can add candied fruit, nuts, coconut, or chocolate chips if you want.

1-2-3 Cookies

Ingredients:

18.5 oz Pkg Cake Mix (any flavor) 1 Egg (beaten)

8 oz Cool Whip 1/2 Cup Powdered Sugar

Directions:

Mix together all ingredients except powdered sugar.

Form into one-inch balls.

Roll in powdered sugar.

Place on ungreased baking sheets.

Bake at 350* for 12-15 minutes.

Allow five minutes to cool.

Graham No-Bake Cookies

Ingredients:

2 Cups Sugar

1/2 Cup Milk

2 tbs Baking Cocoa

1 Cup Graham Cracker Crumbs

1 tbs Vanilla

2 Cups Quick-Cook Oats

1/2 Cup Peanut Butter (creamy)

Directions:

Combine sugar, milk, cocoa and butter in a saucepan over medium heat.

Bring to a boil for 2 minutes, stiring constantly.

Remove from heat.

Stir in peanut butter, vanilla, oats, and crumbs.

Mix well.

Drop by rounded tablespoon onto buttered wax paper.

Let cool completely before serving.

Drinks

Creamy Christmas Eggnog

Ingredients:

4 Pasteurized Eggs

1 tbs Sugar

4.5 Cups Milk

5 oz Can Evaporated Milk

1 tsp Vanilla

Directions:

Separate and divide the egg yolks and whites.

Beat egg yolks in a large bowl until thickened and light.

Gradually stir in evaporated milk. Sugar, vanilla, and milk mixture.

Mamaw's Pro Tip:

Add 2 tbs Rum to lighten the mood.

Christmas Junch

Ingredients:

3 qt Hot Water

1 Cup Orange Juice

1 qt Cranberry Juice

1 tsp Cloves

1/2Cup Red Hots

1 Cup Pineapple Juice

3 Cups Sugar

Directions:

Mix all together and heat in a Crock Pot until Red Hots are melted and punch is hot.

Serve hot.

Editor's Pro Tip:

Add a little whiskey or your favorite schnapps to make this party lit!