

Cooking with Eugene



Recipes written by Eugene

Chicken Something

2 LB CHICKEN

1/3 cup Soy sauce

1/2 cup BROWN
SUGAR

1 cup PINK PEPPER





TACO Lasagna

- 1 POUND HAMBURGER
- 1/2 CUP CHOP GREEN PEPPER
- 1/2 CUP CHOP ONION
- 2/3 CUP WATER
- 1 PACK TACO SEASONING
- 1 CAN (15 OZ) BLACK BEANS RINSED AND DRAINED
- 1 CAN DICED TOMATOES NO DRAINED
- 6 FLOUR TORTILLAS (8 IN.)
- 1 CAN REFRIED BEANS
- 3 CUPS SHREDDED CHEESE

Lasagna



THE FULLWELL MOTOR PRODUCTS COMPANY

Black Bean Casserole

COOK HAMBURGER GREEN PEPPER
& ONION, DRAIN GREASE.

ADD WATER & TACO SEASONING
BRING TO BOIL. SIMMER UNCOVERED
FOR 2 min. STIR IN BLACK
BEANS & TOMATOES, SIMMER
UNCOVERED FOR 10 min

PUT TWO SHELLS IN GREASED 13x9"
BAKING DISH, SPREAD WITH HALF
OF THE REFRIED BEANS AND HALF
OF THE BEEF MIXTURE. SPRINKLE WITH
1 CUP CHEESE. REPEAT LAYERS, TOP
WITH LAST TWO SHELLS AND CHEESE

COVER & BAKE 350° 25-30 min

Maybe Meatloaf

1 $\frac{1}{4}$ OATS
 1 $\frac{1}{4}$ MILK
 1 LB Beef
 2 eggs Beaten
 1 PACK ONION SOUP MIX
 1 GARLIC CLOVE
 1 T WORCESTER SAUCE
 3 T KETCHUP
 1 $\frac{1}{2}$ TSP Pepp
 (TOPPING)
 1 $\frac{1}{4}$ CUP KETCHUP
 1 T WORCESTER SAUCE
 1 T MUSTARD

OATS IN BOWL WITH MILK 15 MIN
 MIX OTHER STUFF PUT IN PAN 375° 30 MIN
 PUT TOPPING ON COOK 10 MORE MIN



OVEN 350

PUT 3 CUPS WATER OR BEEF BROTH
AND MEAT IN DISH

COOK UNTIL SIMMER NO BOIL
COVER WITH FOIL COOK $2\frac{1}{3}$ HOURS
TAKE OUT OF DISH COVER.

USE BROTH & 2 CUPS WATER
IN STEAMER, STEAM VEGS.

20-25 MINUTES PUT MELTED BUTTER
ON VEGS.

(1 med HEAD CABBAGE (2 LBS))
CUT INTO WEDGES
8 OZ POTATOES CUT IN WEDGES
 $\frac{1}{2}$ POWD CARROT 1 inch² PEECS
BUTTER 2 TLBS
PURR

1 CUP BROWN
SUGAR

1/2 CUP SOFT
BUTTER

1 TSP VANILLA

1 EGG

1 3/4 FLOUR

1 TSP CINNAMON

1/2 TSP SALT

1/2 TSP SODA

1/2 TSP BAKING POWDER

1 CUP FINELY DICED
Rhubarb Dices

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Rhubarb ? Continued

375°

BEAT IN BOWL
BROWN SUGAR
BUTTER
VANILLA
EGG

ADD FLOUR
CINNAMON, SALT,
BAKING SODA, BAKING
POWDER
BEAT WELL

MAKE BALLS
COOK 12-14

Apple Something

4 CUPS APPLES - SLICED
1/4 CUP OJ
3/4 CUP FLOUR
1 CUP SUGAR
1/2 TSP CINNAMON
1/4 TSP NUTMEG
1 PINCH SALT
1/2 CUP BUTTER



OVEN 375 (GREASE PAN)

MOUND SLICED APPLES
IN PIE PAN, SPRINKLE
WITH ORANGE JUICE.

IN BOWL MIX FLOUR,
SUGAR, CINNAMON, NUTMEG,
AND SALT, THEN CUT IN BUTTER
UNTIL THE MIXTURE, COARSE
CRUMBS, SCATTER OVER THE
APPLES,

BAKE 45 MIN.

Must be Biscuits ?

1/4 CUP SUGAR
2 CUPS SIFTED FLOUR
2 1/2 TEASPOONS BAKING POWDER
3/4 TEASPOON SALT
1/2 CUP SHORTENING
~~2 1/2~~ 3/4 - 1 CUP MILK

DRY STUFF MIX

CUT IN SHORTENING

ADD MILK MIX

450 12-15 MIN

MAKES ~~12~~ 14

PARCHMENT PAPER

BLACK BERRY COBLER
4-5 CUPS BLACK BERRIES

★ 2 TABLE SPOONS SUGAR

1/2 TEA SPOON GROUND CINNAMON

1/4 TEA SPOON GROUND NUTMEG

2 TEA SPOONS LEMON JUICE

2 EGGS

★ 1 CUP SUGAR

2 TABLE SPOONS BUTTER OR MARGERINE
MELTED

1 TEA SPOON VANILLA

1 CUP FLOUR

1 TEASPOON BAKING POWDER

1/4 TEA SPOON SALT

★
MIX BERRIES, SUGAR, CINNAMON,
NUTMEG, LEMON JUICE, POUR INTO
GREASED 9 INCH SQUARE BAKING DISH

BEAT EGGS AND SUGAR AT MED.

SPEED WITH MIXER UNTIL BLENDED

ADD MELTED BUTTER AND VANILLA
MIXING UNTIL SMOOTH

IN ANOTHER BOWL FLOUR BAKING
POWDER, SALT. ~~FOLD~~ FOLD INTO EGG
MIXTURE, THEN SPREAD OVER BERRIES

350° 30 MINUTES LIGHTLY

ALLOW 8-10 HOURS COOKING
START 10 AM DONE 6 PM

CORNER Beef & CABBAGE SLOW COOKER

CHOP ONION INTO LARGE CHUNKS
PUT IN 6QT COOKER

PUT IN CORNER BEEF, ADD WATER
UNTIL COVERS BEEF

COOK 3 HOURS
ADD POTATOES & CARROTS
WEDGES

COOK 3 HOURS
ADD CABBAGE WEDGES

COOK 2 HOURS
EAT

I have no Idea



OVEN 425 40-45 min

6 CUPS APPLE

$\frac{3}{4}$ CUP SUGAR

2 TBL SPOONS FLOUR

$\frac{3}{4}$ TSP GROUND CINNAMON

$\frac{1}{4}$ TSP SALT

$\frac{1}{8}$ TSP GROUND NUTMEG

1 TBL LEMON JUICE

AFTER ZERUMMS
PUT FOIL

TRUMS Fudge

5 CUPS SUGAR

1 CAN CONDENSED MILK

1 CUBE BUTTER

1 TSP SALT

2 TSP VANILLA

1 PINT MARSHMALLOW
CREME

1/8 OZ CHOCOLATE CHIPS

3/4 CUP CHOPED WALNUTS

SUGAR IN PAN WITH MILK ~~+~~ BUTTER

BRING TO BOIL TURN DOWN TO MEDIUM

^{Boil slow} COOK FOR 8 MINUTES STIRRING CONSTANTLY

SCRAPING BOTTOM SO IT WON'T BURN BOTTOM

ADD SALT & VANILLA REMOVE FROM HEAT

ADD CHOCOLATE STIR ADD MARSHMALLOW

STIR. ADD NUTS STIR. PUT IN PAN

GREASED WITH BUTTER OR FAT 10" X 13

Tater Tot Casserole

~~16 oz cream cheese~~
3 CUPS COOKED
CHOPED CHICKEN

1 CUP COOKED
CHOPED BACON

1 CAN CREAM OF
CHICKEN
SOUP

~~16 oz sour cream~~
1 OZ DRY RANCH
DRESSING MIX

2 CUPS CHEESE

MIX WELL ↗

32 OZ TATER TOTS
FROZEN OK

MIX WELL

PUT INTO GREASED
9 X 13 PAN

COOK 350°
45 - 50 min.

Enjoy

Stuffed Bell Peppers

- 6 LARGE PEPPERS
- 1 LB GROUND BEEF
- $\frac{1}{2}$ CUP CHOPPED ONION
- 1 16 OZ CAN DICKED TOMATOES
- $\frac{1}{2}$ CUP LONG GRAIN RICE
- 1 CUP WATER
- 1 TEASPOON SALT
- 1 TEASPOON WORCESTERSHIRE
- 1 CUP CHEDDAR CHEESE SHARP



- CHOP TOPS OF PEPPERS - SAVE
- Boiling water Peppers 5 min
- LIGHTLY SAW PEPPERS INSIDE
- Cook Ground Beef, onion, chopped pepper, ~~onion~~
- DRAIN GREASE ADD TOMATOES, SALT, WOR SAUCE
- ADD COOKED RICE TO MEAT
- STIR IN CHEESE, STUFF PEPPERS
- Bake COVERED 350° 30 min
- ADD CHEESE TO TOP

Pyroshki
(spelt Eugene's way)

1 1/2 POUND BUTTER
24 OZ X 2 SOUR CREAM
2 TEA SPOON BAKING SODA
1 TEA SALT
1/2 mix
4 EGGS
mix
2 CUPS SUGAR
mix
ADD FLOUR LITTLE BY
LITTLE mixing
(1/2 cup) (1 cup) (1 cup)
(1/2 cup) (3 cup) (1/2 cup)
(3 cups) (3 cup)
(3 cup) (3 cup)
18 1/2 TOTAL

CHOCOLATE CHIP COOKIES

2 STICKS BUTTER

$\frac{3}{4}$ CUP WHITE SUGAR

$\frac{3}{4}$ CUP BROWN SUGAR

2 EGGS

1 $\frac{1}{4}$ TEA SPOON VANILLA

$\frac{1}{4}$ TEA SPOON LEMON JUICE

2 $\frac{1}{4}$ CUP FLOUR

$\frac{1}{2}$ CUP OATS

1 TEASPOON BAKING SODA

1 TEASPOON CAY

PINK CINNAMON

2 $\frac{1}{2}$ CUP CHOCOLATE CHIPS

1 $\frac{3}{4}$ CUP CHOPPED WALNUTS

OVER \rightarrow

MIX SUGARS & BUTTER (MEDIUM HAND)

ADD EGGS, VANILLA, LEMON JUICE
UNTIL LIGHT & FLUFFY (LOW TO MEDIUM SPEED)

W/ MIXER ON LOW SPEED
ADD FLOUR, OATS, BAKING SODA, SALT
& CINNAMON, 45 SECONDS.

REMOVE FROM MIXER STIR IN
CHOCOLATE, & WALNUTS.

MAKE COOKIE BALLS TWO INCHES
APART ON PARCHMENT PAPER.

300° 20-23 MIN COOK

COOL 1 MIN

Navy Bean Soup

1 POUND NAVY BEANS
1 1/2 HAM
2 LBS ONION
8 CUPS WATER
1 MED CORN
SALT PEPPER
BUTTER

2 CUPS FINELY CHOPPED
ONION
1/2 CUP CARROT
1 MED CORN STALK
2 GARLIC CLOVES
3/4 LB HAM

HEAT 2 TABLESPOONS OIL
ADD ONION & CARROT & CORN
STIRRING OCCASIONALLY, ABOUT 20 MIN
ADD HAM & 8 CUPS TWO TABLESPOONS
PEPPER 1 TABLESPOON SALT WATER 1 LBS
ADD BEANS & 8 CUPS WATER
6 CUPS COUNTRY BROTH BRING TO
BOIL, THEN LOW HEAT 1 1/2 HRS
REMOVE BONE ADD 2 TABLESPOONS
BUTTER STIR

SLOW COOKER CHILI

2 LBS - GROUND TURKEY

1 - YELLOW ONION FINELY CHOPPED

1 TSP - SALT

1 CAN - (15 oz) TOMATO SAUCE

1 CAN (4.5 oz) CHOPPED GREEN CHILIES

1 CAN (15.5 oz) PINTO BEANS (DRAINED)

1 CAN (15.5 oz) BLACK BEANS (DRAINED)

1 CAN (15.5 oz) WHITE NORTHERN BEANS (DRAINED)

2 TSP CHILI POWDER

1 TSP CUMIN



COOK TURKEY (DRAIN)

CHOP ONION

SALT (INTO SLOW COOKER)

ADD REMAINING INGREDIENTS AND STIR
IN SLOW COOKER

COOK ON LOW HEAT 6-8 HOURS

STIR EVERY ONCE AND A WHILE

USING NAME BRANDS AND NOT
THE CHEAP STUFF WILL TASTE BETTER



My Famous Banana Bread

If every detail is not followed, it won't turn out like mine, very ripe bananas is best. Batches can be double, up to five times, choose larger bowls so the mixing will be easier. One cup smashed bananas, Don't Blend, just smash and stir, set aside. In another bowl, One cup sugar Half cup shortening, use crisco, not cheap stuff. Mix with a fork until no visible sugar is at the bottom. Add one egg, mix well. Put the banana mixture in and mix with large spoon, set aside. Another bowl add $1\frac{1}{4}$ cups flour, $\frac{3}{4}$ teaspoon baking soda, $\frac{1}{2}$ teaspoon salt, Mix well with the fork. Dump into the bowl with everything, mix well, scraping bottom of bowl well, your arm should be tired at this point. Hopefully use the same size tins I use, spray cooking spray in tins hopefully you have turned the oven on by now 325 degrees, fill tins leaving one inch from the top so it can rise while cooking, cook one hour and 10 minutes let cool 30 minutes before you take out of the