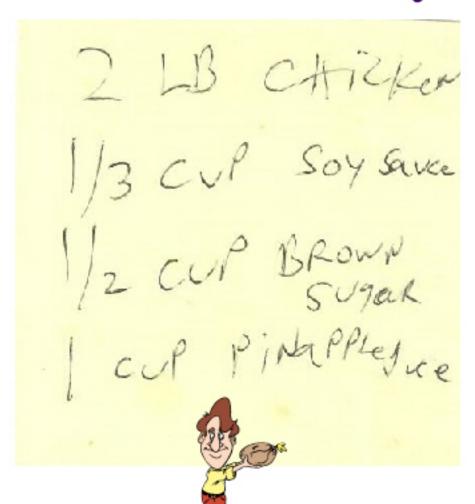
Cooking with Eugene



Recipes written by Eugene

Chicken Something



Tako Lasagna POUR HAMBURGER 1/2 CUP CHOP GREEN PEPER 12 CUP CHOP ONION 43 CUP WATER PACK TACO SEA SONING CAN (1502) BLACK BEANS RINSED aND CAN DIRED TOMATORS NO DRAWED FLOUR TORTILLAS (8 IN) CAN REFRIED BEAMS 3 CUPS SHREDDED CHEESE



THE FULLWELL MOTOR PRODUCTS COMPANY

Black Bean Casserole

COOK HAMBURGER GREEN BEPPER & ONION, DRAIN greese. ADD WATTER & TACO SERSONING BRING TO BOIL, SIMMER UNCOVERED FOR 2 MIN. STIR IN BLACK Beans & Tomatoes, Sininer UN COVERA FOR 10 MIN PUT TWO SHELLS IN GREASED 13 x9" BAKRING DISH, SPREAD WITH HALF OF THE REFRIED BEANS a ND HALF OF THE BEEF MIXTURE, SPRINKLE WITH I CUP CHEESE, Repeat LAYERS, TOP WITH LAST TWO SHELLS AND CHEESE COVER ENBAKE 350° 25-30 MI

Maybe Meatloaf



PUT 3 CUPS WATER OR BEEF BROTH ON VEGS med HEAD CABBAGE POWD CARROT LINCH PORCE

1 CUP BROWN 1/2 CUP SOFT R ITSP VANILLA \mathbf{H} IJ 1/2 TSP SODA CUP FINELY Dice

Rhubarb? Continued

3/50 BEAT IN BOWL BROWN SUJAR BUTTER VANILLA ADD FLOUR CINNAMON, SAZT, BAKING SOAA, BARING powler

MARE BAZZS

Apple Something

4 CUPS APPLES-SLICED

1/4 CUP OJ

3/4 CUP FLOUR

1 CUP SUGAR

1/2 TSP CINNOMIN

1/4 TSP NUTMEG

1 PINCH SALT

1/2 CUP BUTTER

OVEN 375 (PREASE)

AND

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

IN BOWL MIX FLOUR, SUGARI CINNAMON, NUTMER, AND SALT, THAN LUT IN BLOTER UNTIL THE MIXTURE, COARSE CRUMBS, SCATTER OVER THE APPLES,

BAKE H5 MiN.

Must be Biscuits?

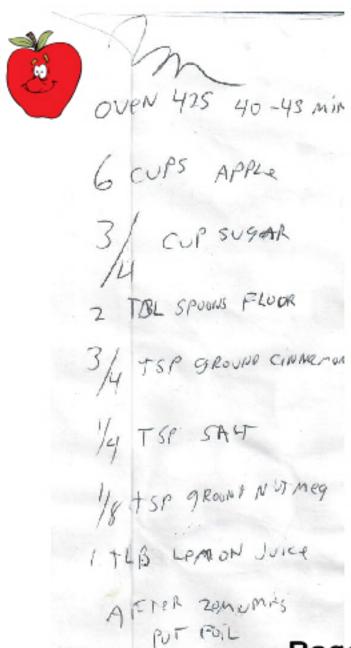
1/4 CUT SUGAK Z curs SiFTer FLOUR 2 /2 TEASPOONS BAKING POWDO 3/4 TEASPOON SALT 1/2 CUP SHORTENING 2/3/4-10VP MILK DRY STUFF MIX Cut in Strokting ADD MILK MIX 450 12-15 MIN MAKES 172-14 PARCHMENT PAPER

4-5 CUPS BLACK BERRIES AZ TABLE SPOONS SUGAR 1/2 TEA SPOON GROUND CINNAMON 1/4 TEA SPOON GROUND NUTTED 2 TEASPOONS LEMON Juke 2 E995 DI CUP SUGAR 2 TABLE SPUONS BUTTOR OR MARGE TOA SPOUN Vaniella 1 CUP FLOUR 1 TEASPOOD BAKING POWDER 1/4 TEA SPOON SALT MIX GERRICS, SUSA RICINNAMON) NUT MEG, Lemon Suce, FOUR INTO GRENGED EINCH SQUARE BAKING MICH Bart eggs and sugar at med. Speed with MIXER UNTIL BLOWDED AD! TRETES BUTTER AND WINILLA HERO MZ JETNU PHILKIM POW BER, SALT. FROLD INDO EAST MAN SPREAD OVER BERRIES 350° 30 minhores Lightly

CORNED Beef & CABBAGE SZOW COORER CHOP ONION INTO LARGE CALDES PUT IN GUT COOKER FUT IN CORNED BEEF, ADD WATER UNTIL COVERS BEEF COOK 3 HOURS ADD POTATOES & OBRROTS COOK 3 HOVRS ADD CABBAGO WEDGOS COOK 2 HOURS EAT

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I have no Idea



TIUMS FUDGE TSP SALT 5 CUPS SUGAR 2 TSP VANILA CAN CONDENSED MICK PINT MARSHMALLOW CUBE BUTTER 18 02 CHOCOLATE CHIPS 3/4 cut chated walnuts SUGEAR IN PAN WITH MILK BRING TO BOIL TORN DOWN TO MEDIUM COOK FOR 8 MINUTES STIRRING CONSTRUCTLY SCRAPING BOTTOM SO IT WONT BURN BOTTOM ADD SALT & VINILA REMOVE FROM HEAT 400 CHOCOLARE STIR ADD MARSHMELLOW STIR. ADD NUTS STIR. PUT IN PAN TREASED WITH BUTTER OR FAT 10" X 13

Tater Tot Casserole

3 CUPS COOKED c Hopel CHICKEN 1 CUP COOKED CHOPED BACON 1 CAN LREAM OF CHICKEN SOUP 02 DRY RANCH DRESSING MIX 2 CUPS CHERSE EMIX WELL I 32 02 TATER TOTS FROZEN OK MIX WELL PUT INTO GREASED Cook 350" 45-50 Mir. ENGOY

Stuffed Bell Peppers

6 LARGE PEPPERS LB GROUND BEEF 1/2 CUP CHOPPED ONION 1 16 02 CAN DICED TOMATO 1 CUP LONG GRAINRICE V cus water TEA SACIN SALT I tea spoon worcesters Hire CUP CHEBOER CHEESE SHROAD , CHOP TOPS OF POPPELS - SAVE Boiling when Perfect soil · WIGHTY SALD PEPPERS IN SIDE COOK GROWS BEST ON DH, CHOPA ASPRER, DO DRAIN GREESE ADS JOHNSONS, SALT, WOR SELEC all cooked hice To MEST STIR IN CHOOSE, STUTT POPPERS BARE COVERED 350 SCHIN ADD CHASE TO THE

Pyroshki (spelt Eugene's way)

1/2 POUND BUTTER 24 02 X 2 SOUR CREAM O TEA SPOON BAKEIN SODA D FLOUR LITTLE BY

CHOCOLARE CHIP ZONNIES

2 STICKS BUTTER

3/4 CUP BROWN SUMMER

3/4 CUP BROWN SUMMER

2 EMPS

1 1/4 TEA SHOWN VANILLE

1/4 TEA SHOWN LEMON JULE

2 1/4 CUP CATS

1 TEA SPOON CALL

2 1/4 CUP CHOCOLARE CHIPS

1 3/4 CUP CHOCOLARE CHIPS

1 3/4 CUP CHOCOLARE CHIPS

1 3/4 CUP CHOCOLARE CHIPS

MIX SUBSERS & BURDER (MEDITALIS)

CRO EGGS VANILLALEMON LUICE

VYTIL CRIT & FLYERY (LOW ROLL)

WITH MIXER ON LOW SPECD

C. NO FLOOR, CATE BANDAYSLANDSALD

TO CHAMMON, HE SECONDS,

REMORE FROM MIXER ST. A THE

CHOICE PARK, & WELLIST,

MAKE CURIE SALIS TWO INCHES

ON PARK CURIE SALIS TWO INCHES

ON PARK CURIE SALIS TWO INCHES

20 -3 mix ctik

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600- 1 16E

Navy Bean Soup 1 POUND NAW & a 1 1/4 HAM 1083 WOW S CUFS WARM CONP

I Med CORPET 5ALD PANT 及少于大

2 CUPS FINELY CHOPED Opiop 1/2 CUP CARROTT 1 ATO COLOMY STRLK 2 gamic charles 4 ez HAM

HERT I TIR STOOMS OL all print CARPO & GOLDRY 5-IRRIM OCCUSIONALLY, a grow Emily OLD HAM GASING THO TEASPOONS Paper I take sport sour what I nich antil Prioris still Henrisch P CYES CANDA FRO A BRIGHT, Dutter That Low Hear 17.45 Min ROMEN BOX AND 2 THAT SPOND BUTTON STIR

SLOW COOKER CHILI 2 LBS - GROUND TURKY YELLOW ONION FINELY CHOPPED TSP-SALT CAN-(1502) TOMATO Sauce CAN (4.59 CHOPPED GREEN CHILIES CAN (15,502) PINTO BEANS (DRAINED) (CAN (15.5 02) BLACK BEONS (DRAINED) (CAN (15,5 02) WHITE NORTHERN BEANS (DRAINE 2 TSP CHILI POWDER 1 TSP CUPIN COOK TURKY (DRAIN) CAOP ONION SALT (INTO SLOW COOKER) ADD REALINING INGODIENTS 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 11/4 cups flour, 3/4 teaspoon baking soda, 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

Page: 260 s, wrap up, Enjoy