

Ranger Cookies

Source: Mom • **Yield:** 3 dozen (as written) • **Prep time:** 15–20 min (as written) • **Oven:** 350°F

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups quick oats
- 2 cups Rice Krispies
- 1 cup shredded coconut

Instructions

- ¹ Cream butter, white sugar, and brown sugar well. Add eggs and vanilla; mix until smooth.
- ² Sift together flour, baking soda, baking powder, and salt. Add to creamed mixture and mix.
- ³ Stir in oats, Rice Krispies, and shredded coconut.
- ⁴ Dough is crumbly. Mold into balls the size of a walnut and place on a greased cookie sheet.
- ⁵ Press each ball with a fork. Bake at 350°F until done.

Peanut Butter Chip Chocolate Cookies

Source: Betty • **Yield:** About 3 dozen • **Oven:** 350°F • **Bake time:** 8–10 min

Ingredients

- 1 cup margarine
- 1 1/2 cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 2/3 cup cocoa
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 12 ounces peanut butter chips

Instructions

- ¹ Cream margarine and sugar. Add eggs and vanilla; mix well.
- ² Combine flour, cocoa, baking soda, and salt; add to creamed mixture and mix.
- ³ Stir in peanut butter chips.
- ⁴ Drop by teaspoonful onto an ungreased cookie sheet.
- ⁵ Bake at 350°F for 8–10 minutes.
- ⁶ Cool 1 minute before removing from cookie sheet.

Hamburger–Bean Casserole

Source: Mom • **Oven:** 400°F • **Bake time:** 20–30 min

Ingredients

- 1 tablespoon butter
- 1 pound ground beef
- 1 package onion soup mix
- 1/2 cup water
- 1 cup ketchup
- 2 tablespoons prepared mustard
- 2 tablespoons vinegar
- 1 (14-ounce) can pork and beans

Instructions

- ¹ Brown ground beef in butter.
- ² Add remaining ingredients and combine.
- ³ Bake at 400°F for 20–30 minutes.

Tuna–Kraft Dinner Casserole

Source: Mom • Serves: 5 • Oven: 350°F • Bake time: 35 min

Ingredients

- 3 (7 1/2-ounce) packages macaroni & cheese dinner
- 1 tablespoon soft margarine
- 1 (7 1/2-ounce) can tomatoes (about 1 cup) (as written)
- 1/2 cup milk
- 2 tablespoons instant minced onion
- 1 egg, slightly beaten
- 1 can tuna (6 1/2, 7, or 9 1/4 ounces) (as written)
- 2 tablespoons snipped parsley
- 1/4 teaspoon salt
- Dash of pepper
- 2 tablespoons cornflake crumbs

Instructions

- 1 Cook macaroni according to package directions; drain.
- 2 Add cheese (from the dinner packages) and margarine; toss to mix.
- 3 Drain tomatoes, reserving liquid. Dice tomatoes.
- 4 Add diced tomatoes, reserved liquid, and remaining ingredients except crumbs; mix.
- 5 Pour into a greased 1-quart casserole.
- 6 Sprinkle with cornflake crumbs.
- 7 Bake uncovered at 350°F for 35 minutes.

Turkey Sausage and Spicy Tomato Sauce (Slow Cooker)

Source: Cooking Light (Oct 2014) — Recipe by Robin Bashinsky • **Yield:** Serves 12 • **Hands-on time:** 25 min • **Total time:** 8 hr 30 min • **Cook:** LOW for 8 hr

Ingredients

- 1 tablespoon olive oil
- 1 1/4 pounds smoked turkey sausage, cut into 1-inch pieces
- 2 cups chopped onion
- 15 garlic cloves, chopped (about 1 head)
- 2 carrots, very thinly sliced
- 2 Fresno chiles, thinly sliced
- 3 tablespoons chopped fresh thyme
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1 teaspoon ground cinnamon
- 1 teaspoon ground turmeric
- 1/2 teaspoon crushed red pepper
- 1 cup dry white wine
- 2 (28.5-ounce) cans unsalted whole tomatoes
- 1 tablespoon mustard seeds
- 1 tablespoon lower-sodium soy sauce
- 6 (2-inch) strips lemon rind (about 1 lemon)
- 3 bay leaves
- 8 cups cooked penne pasta (about 1 pound uncooked)
- 1/4 cup chopped fresh cilantro
- 2 ounces Cotija cheese, crumbled (about 1/2 cup)

Instructions

- ¹ Heat a large Dutch oven over medium-high heat. Add oil; swirl to coat. Add sausage; cook 8 minutes or until browned, stirring occasionally. Transfer sausage to a 6-quart slow cooker.
- ² Add onion, garlic, carrots, and chiles to pan; sauté 6 minutes or until tender. Add thyme and the next five ingredients (through crushed red pepper); cook 1 minute. Add wine; bring to a boil. Cook 2 minutes or until wine is reduced by half. Add onion mixture to slow cooker.
- ³ Drain 1 can of tomatoes. Add drained tomatoes, remaining 1 can tomatoes with liquid, mustard seeds, soy sauce, lemon rind, and bay leaves to slow cooker. Stir to combine and break up tomatoes. Cook on LOW for 8 hours. Remove and discard rind and bay leaves.
- ⁴ Serve sauce over pasta; sprinkle with cilantro and Cotija cheese.

Notes

Handwritten note (unclear): "Good add 1/2 garlic cl[?] and no lemon."

Stay-Abed Stew

Source: Family Circle (9/1/82, p. 79) • **Yield:** 5–6 servings • **Oven:** 275°F • **Bake time:** 5 hr

Ingredients

- 2 pounds beef stew meat, cubed
- 1 can tiny peas (optional)
- 1 cup sliced carrots
- 2 onions, chopped
- 1 teaspoon salt
- Dash of pepper
- 1 can cream of celery soup (or mushroom or tomato), thinned with 1/2 can water
- 1 big raw potato, sliced
- Piece of bay leaf

Instructions

- ¹ Mix everything together in a tight-lidded casserole dish.
- ² Cover and bake at 275°F for 5 hours.

Stew (Tapioca-Thickened)

Source: Typed card + handwritten notes • **Cook time:** 5 hr at 250°F OR 2 1/2 hr at 300°F OR all day in crockpot

Ingredients

- 8 or more potatoes, diced and peeled
- 1 pound baby carrots (or more)
- 4 or more celery stalks, cut up
- 3/4 teaspoon onion powder
- 3 tablespoons Minute tapioca
- 1 tablespoon sugar
- 1 tablespoon salt (may need more)
- 2 pounds stewing beef, cubed (or cubed round steak / top or bottom round)
- 1 can cut-up tomatoes
- 1/2 cup water

Instructions

- 1 Layer vegetables in the bottom of a crockpot or Dutch oven.
- 2 Mix onion powder, Minute tapioca, sugar, and salt; sprinkle over layers of vegetables, then over beef.
- 3 Put beef on top of vegetables.
- 4 Pour tomatoes and water over top of all.
- 5 Cover and cook: 5 hours at 250°F, or 2 1/2 hours at 300°F, or all day in a crockpot.

Notes

Handwritten notes (unclear): "stir when nearly done" and "When done, use low."

5-Hour Stew

Source: Mom • Oven: 250°F • Bake time: 5 hr

Ingredients

- 2 pounds cubed stewing meat
- 3 potatoes, diced
- 3 carrots, diced
- 1 large onion, diced
- 1 can tomatoes (about 2 cups) (as written)
- 1/2 cup water
- 3 tablespoons Minute tapioca
- 1 tablespoon sugar
- Salt and pepper to taste

Instructions

- ¹ Brown meat in a small amount of shortening.
- ² Combine with remaining ingredients and turn into a covered casserole.
- ³ Bake at 250°F for 5 hours.

Zucchini Bread

Source: Sharon Fuller • **Yield:** 2 loaves • **Oven:** 325°F • **Bake time:** 45 min

Ingredients

- 3 eggs, beaten
- 1/2 cup cooking oil
- 2 cups sugar
- 2 cups peeled and grated zucchini
- 2 teaspoons vanilla
- 3 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 cup chopped nuts

Instructions

- 1 Grease and flour 2 loaf pans.
- 2 Cream together oil, eggs, sugar, zucchini, and vanilla.
- 3 In a separate bowl, mix flour, baking soda, baking powder, salt, and cinnamon.
- 4 Add dry ingredients to creamed mixture; mix thoroughly until blended.
- 5 Add nuts.
- 6 Bake at 325°F for 45 minutes.