

Sharon's Cookbook

Cuisine from Michigan to Georgia

by
Sharon Turner

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May 1, 2015

Breads

Christmas Eggnog Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Prep time: PT15M

Cook time: PT1H

Total time: PT1H15M



About

Mom Cz

Ingredients

- 3 c. flour
- $\frac{3}{4}$ c. sugar
- 1 t. baking powder
- 1 t. salt
- $\frac{1}{2}$ t. nutmeg
- 1 $\frac{1}{2}$ c. eggnog
- 1 beaten egg
- $\frac{1}{4}$ c. softened butter
- 1 c. raisins
- $\frac{1}{2}$ c. red cherries
- $\frac{1}{2}$ c. green cherries
- $\frac{3}{4}$ c. chopped nuts

Steps

Mix dry ingredients, wet ingredients, and mix.

Bake at 350 for 60 minutes in a greased loaf pan.

Cool on rack.

Recipe

Category: Breads

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Yield: 1 loaf

Ingredients

- ingredient

Steps

Cinnamon Bread Ingredients Bread $\frac{1}{4}$ c. oil 1 egg. 2 c. flour $\frac{1}{2}$ t. salt 1 c. sugar 1 c. sour milk 1 t. soda Topping 1 T. cinnamon $\frac{1}{2}$ c. sugar chopped nuts Steps Cream the oil, sugar, and egg. Add sour milk and dry ingredients. Greased and flour a loaf pan. Pour $\frac{1}{2}$ the batter in thin and $\frac{1}{2}$ the topping mix and cut into batter. Add remaining batter and topping and cut into batter. Bake at 350 for 60 minutes.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Lemon Bread This is from Steve's Mom. Very good. Ingredients Bread 3 c. flour 2 c. sugar 1 $\frac{1}{2}$ t. baking powder 1 t. salt 1 T. lemon peel grated 4 eggs 1 c. milk 1 c. oil Glaze c. sugar $\frac{1}{2}$ c. lemon juice Steps Bread Preheat oven to 325 Mix together dry ingredients. Add wet ingredients and mix until just blended. Grease and flour two 4x9 loaf pans – fill $\frac{3}{4}$ full. Bake at 325 for 35 to 40 minutes, until golden brown. After loaves are done, puncture tops several time with fork or skewer and cover with glaze. Remove from pans when cool. Glaze Heat sugar and lemon juice until the sugar dissolves.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Peanut Butter Bread Ingredients $\frac{3}{4}$ c. sugar $\frac{1}{2}$ c. peanut butter 1 t. vanilla 1 $\frac{3}{4}$ c. milk 2 $\frac{1}{4}$ c. flour 4 t. baking powder $\frac{1}{2}$ t. salt Steps Cream together the sugar, peanut butter, and vanilla. Add the milk. Separately combine the flour, baking powder, and salt. Add the dry ingredients to the creamed mixture. Beat as much as you can. Spread in a greased loaf pan. Bake at 350 for 45-50 minutes.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pecan Bread Moist and good. Ingredients $\frac{1}{2}$ c. butter, softened 1 $\frac{1}{2}$ c. sugar 2 eggs 2 c. self-rising flour 1 t. vanilla 1 $\frac{1}{2}$ t. vegetable oil $\frac{1}{4}$ c. buttermilk 1 t. cinnamon 2 c. pecans 1 c. pears, canned, finely chopped Steps Mix in order listed. Spread in greased loaf pans. Bake at 325 for 1 hour

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Poppy Seed Bread Good. Makes 2 loaves. Ingredients 1 cake mix, white or yellow 1 pkg Royal toasted coconut pudding mix 3 T. poppy seeds 4 eggs 1 c. oil 1 c. hot water Steps Grease pan. Bake at 350 for 50 minutes.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Soft Breadsticks Makes a dozen. Ingredients 1 ¼ c. flour 2 t. sugar ½ t. salt 1 ½ t. baking powder c. milk 3 T. butter 2 t. sesame seeds Steps In small bowl combine flour, sugar, baking powder, and salt. Gradually add milk and stir to form a soft dough. Turn onto a floured surface, knead gently 3-4 times. Roll into 10"x5"x2" rectangle. Cut into 12 breadsticks. Place butter in 13x9 pan. Place breadsticks in butter and turn to coat. Sprinkle with sesame seeds. Bake at 450 for 14 to 18 minutes, until golden brown. Serve warm.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Ingredients

1 package active dry yeast
1 ¼ c. warm water
2 T. butter, softened
2 T. sugar
2 t. salt
3 ½ c. unsifted flour

Steps

Add yeast to water and stir. Then add the butter, sugar, salt, and 3 c. flour.
Beat until smooth and sticky-looking and no flour sticks to the side of the bowl.
Stir in 1-1 ½ c. more flour to make a soft dough.
Cover with a clean towel and let rise about 35 minutes.
Stir down and spread evenly in greased bread pans (not over half full).
Cover lightly and let rise about 40 minutes.
Bake at 350 (glass) or 375 (metal) for 45 minutes.
Bread should be lightly browned on top and make a hollow pound.
Cool on racks.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Zucchini Bread Ingredients Bread 3 c. flour 2 c. sugar 1 t. soda $\frac{1}{4}$ t. baking powder 1 T. cinnamon 2 c. grated zucchini, seedless 3 eggs 1 t. vanilla $\frac{1}{2}$ c. walnuts (optional) Glaze 3 oz. frozen orange juice concentrate 1 c. confectioner's sugar Steps Preheat oven to 325 . Mix flour, sugar, soda, baking powder, and cinnamon. In a separate bowl, mix grated zucchini, eggs, and vanilla. Add to the dry ingredients, along with nuts if desired. Divide into two well-greased loaf pans. Bake at 325 for 40-50 minutes. Use toothpick to check. Remove from pans onto rack. Mix glaze ingredients until a thick syrup. Spread over tops of loaves while still warm.

Recipe

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Zucchini Bread Ingredients Bread 3 c. flour 2 c. sugar 1 t. soda $\frac{1}{4}$ t. baking powder 1 T. cinnamon 2 c. grated zucchini (no seeds) 3 eggs 1 t. vanilla $\frac{1}{2}$ c. walnuts Glaze 3 oz. frozen orange juice concentrate 1 c. powdered sugar Steps Preheat oven to 325 . Mix dry ingredients. In a separate mixing bowl, mix zucchini, eggs, and vanilla. Add to dry ingredients. Pour into 2 greased loaf pans. Bake at 325 for 40 to 50 minutes. Use pick test. Remove from pans to racks. Glaze while warm.

Cakes

Blueberry Cake

Category: Cakes

Steps

Ingredients

Cake 2 c. flour, sifted

$\frac{1}{2}$ t/ salt

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ c. milk

2 t. baking powder

$\frac{1}{4}$ c. butter

1 egg, unbeaten

2-3 c. blueberries

Topping $\frac{1}{2}$ c. sugar

$\frac{1}{2}$ t. cinnamon

$\frac{1}{4}$ c. flour

$\frac{1}{4}$ c. butter

Steps

Mix cake ingredients and topping ingredients separately. Pour cake batter into a flat pan, then cover with the topping. Bake at 375° for 40-50 minutes.

Desserts

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Apple Dessert Very good. Ingredients $\frac{3}{4}$ c. margarine $\frac{3}{4}$ c. orange juice 1 c. sugar 1 package crescent rolls 2 medium baking apples, peeled and quartered Steps Melt together the margarine, orange juice, and sugar. Wrap a crescent roll around each apple piece. Butter a baking dish. Evenly place the apples. Pour juice mixture over top. Bake at 350 for 30 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Apple Fritters Ingredients 1 c. sifted flour 1 t. powdered sugar 1 t. baking powder $\frac{1}{4}$ t. salt 1 beaten egg 3 diced apples $\frac{1}{4}$ c. milk Steps Mix ingredients in order. Drop by teaspoonfuls in hot oil until brown. Shake on powdered sugar.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Banana Pudding This is Steve's Mother's recipe. Excellent. The oatmeal cookies really set the pudding off well. We don't buy cookies with raisins – just plain. Ingredients 2 3 oz. packages vanilla instant pudding 3 c. milk 8 oz. sour cream 12 oz. frozen cool whip 12 oz. vanilla wafers or plain oatmeal cookies 6 bananas Steps Whisk pudding and milk. Whisk sour cream and cool whip. Layer: * ½ sliced bananas * wafers or cookies * pudding Repeat.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Banana Split Dessert From Mom Cz Ingredients 2 c. graham cracker crumbs 1 c. sugar 2 sticks butter or margarine 2 eggs 2 c. powdered sugar 1 large can crushed pineapple, well-drained 3 bananas, sliced cool whip, nuts, chocolate syrup, maraschino cherries to top Steps Melt 1 stick of butter. Mix with the sugar and graham crackers, then press in a 9x13 pan. Beat eggs, 1 stick of butter, and the powdered sugar until fluffy (about five minutes). Spread over the crumble mixture in the pan. Spread the pineapple into the pan. Then add the bananas. Top with the cool whip, nuts, chocolate syrup, and maraschino cherries. Refrigerate before serving.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Blueberry Buckle Came from Betty Johnston, Marcia Czerniak's sister. Ingredients Bars $\frac{1}{4}$ c. shortening $\frac{3}{4}$ c. sugar 1 egg $\frac{1}{2}$ c. milk 2 c. sifted flour 2 t. baking powder $\frac{1}{2}$ t. salt 3 c. blueberries Crumbs $\frac{1}{2}$ c. brown sugar c. flour $\frac{1}{2}$ t. cinnamon $\frac{1}{4}$ c. butter Steps Cream together shortening and sugar. Add egg. Then add $\frac{1}{2}$ c. milk and stir in dry ingredients. Fold in berries. Put in a 9" square pan. Add crumbs. Bake at 375 for 45-55 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Blueberry Sauce Supreme Steve's mother's. Use as topping for pancakes, waffles, ice cream, pound cake, etc. Ingredients $\frac{1}{2}$ c. sugar $\frac{1}{4}$ c. orange juice frozen concentrate 2 T. cornstarch 3 c. blueberries (fresh or frozen) Steps In saucepan, combine sugar, orange juice concentrate, and cornstarch. Stir until smooth. Add blueberries and bring to a boil, stirring constantly. Boil for 2 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Bourbon Balls From Mom Cz. Ingredients 1 small package vanilla wafers 1 c. chopped pecans 1 c. powdered sugar 2 T. cocoa (Hershey's) 1 ½ T. light corn syrup 2 jiggers bourbon whiskey Steps Roll vanilla wafers to fine crumbs. Mix crumbs with sugar, cocoa, and nuts. Dissolve syrup in whiskey and add to dry ingredients. Roll into small balls and roll in powdered sugar.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Brown Sugar Fudge Ingredients 2 c. brown sugar ¼ c. butter ½ c. milk Steps Cook until forms ball in cold water. Put in a greased dish. Cool and chill.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Brown Sugar Pecans Ingredients 1 egg white dash of salt $\frac{3}{4}$ c. brown sugar 1 t. vanilla 2 c. pecans Steps Beat egg white with salt until stiff. Add brown sugar, vanilla, and pecans. Place separately on a greased cookie sheet. Bake at 250 for 30 minutes. Shut oven off and leave in the hot oven for 5-10 minutes more.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Caramel Frosting Enough for a 2-layer cake. Ingredients 3 c. sugar (divided) $\frac{3}{4}$ c. milk 1 egg, beaten pinch of salt $\frac{1}{2}$ c. butter (cut up) Steps Sprinkle $\frac{1}{2}$ c. sugar in heavy saucepan. Place over medium heat. Cook, stirring constantly, until sugar melts and syrup is golden brown. Combine rest of sugar and next 3 ingredients, mixing well. Stir in cut up butter. Stir this mixture into hot caramelized sugar. Cook over medium heat for 15 to 20 minutes. Stir frequently until it reaches thread stage (230) Cool 5 minutes. Beat to almost spreading consistency and spread immediately on cooled cake.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cherries Jubilee Cheesecake Bars This was on a Betty Crocker cake mix box – sounds so good – I just haven't made it yet. Ingredients 1 box Betty Crocker® SuperMoist® cherry chip cake mix ½ cup butter or margarine, softened 2 packages (8 oz each) cream cheese, softened 1 container Betty Crocker® Rich & Creamy cherry frosting 3 eggs Steps 1. Heat oven to 325°F. In large bowl, beat dry cake mix and butter with electric mixer on low speed until crumbly; reserve 1 cup. In bottom of ungreased 13x9-inch pan, press remaining crumbly mixture. 2. In same bowl, beat cream cheese and frosting with electric mixer on medium speed until smooth. Beat in eggs until blended. Pour over crust; sprinkle with reserved crumbly mixture. 3. Bake about 45 minutes (about 42 minutes for dark or nonstick pan) or until set; cool completely. Cover and refrigerate at least 2 hours until chilled. For bars, cut into 6 rows by 6 rows. Store covered in refrigerator.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cherry-Cinnamon Jello Light and refreshing. Really great with chicken dishes or anytime as a treat
Ingredients 1 large box cherry jello cinnamon imperials
2 c. applesauce 2 c. water in 4 c. glass Pyrex measuring cup
Steps Add approximately half the bag of cinnamon imperials to the water. Microwave 8 minutes, then stir until all the candy is melted. Stir in Jello powder. Stir in 2 c. cold applesauce. Pour in dish and refrigerate before serving

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Chocolate Bon Bons From Mom Cz. Makes 32
Ingredients 8 squares semisweet chocolate 3 T. butter $\frac{3}{4}$ c. sifted powdered sugar 1 T. milk 1 T. light Karo c. chopped candied fruit 1 t. rum extract
Steps Melt 2 $\frac{1}{2}$ squares of chocolate with 1 $\frac{1}{2}$ T. butter over low heat. Spread into a wax-paper-lined 9x5 loaf pan. Chill. Partially melt 3 squares of chocolate over low heat. Remove and stir. Add the sugar, milk, and Karo. Stir in the fruit and extract. Spread over the chocolate layer. Chill. Melt remaining chocolate and butter, and spread over fruit. Chill.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cream Puffs Mom Cz. These were always famous at her catered deals. Makes 100-115 little ones or 12-14 large ones. **Ingredients** 1 c. water 1 stick margarine 1 c. flour 4 eggs, beaten until foamy **Steps** Boil the water and margarine until the oleo melts. Add the flour and stir well, until smooth (paste-like). Add the eggs and stir into the flour mixture until well-mixed. Drop onto greased cookie sheets. Bake at 400 for 15 minutes, until lightly browned.

Cut in half horizontally, pulling out any loose pieces. Fill, then replace the tops. Chill. Fill with egg salad, chicken salad, bologna salad, ham salad, pudding, french cream, or whatever you feel like. Fill just before serving.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Foolproof Chocolate Fudge **Ingredients** 3 (6 oz.) chocolate chips 1 can Eagle brand dash salt 1 ½ t. vanilla ½ c. chopped nuts (optional) **Steps** Heat chips and milk. Remove from heat. Add remaining ingredients. Spread on wax-paper-lined pan. Chill.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Forgotten Meringues From Mom Cz Ingredients 6 eggs whites 1 ½ t. lemon juice (or ½ t. cream of tartar) 2 c. sugar Steps Preheat oven to 400 . Beat egg whites with the lemon juice. Add sugar. Beat until stiff. Dollop onto a baking sheet covered in parchment paper, then make a small depression in the center of each. Fill with ice cream, fruit, butterscotch pudding, chocolate sauce, salted pecans or almonds, or toasted pecans.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

French Custard Filling From Steve's aunt Jean Ingredients ½ c. sugar 1 T. flour 1 T. cornstarch ¼ t. salt 1 ½ c. milk 1 egg yolk, slightly beaten 1 t. vanilla ½ c. whipped cream Steps Mix first 4 ingredients. Stir in milk. Cook and stir until it thickens and boils. Cook 2-3 minutes longer. Stir small amount of mixture into egg yolk, then add back to first cooked mixture. Bring just to boiling point, add vanilla, cool, and beat until smooth. Cool. Fold in whipped cream.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Fudge Nut Roll From Mom Cz. This was always a treat at Christmas. Ingredients ½ c. sweet cocoa mix 4 T. butter 2 T. milk 2 c. sifted powdered sugar ½ t. vanilla ½ c. nuts, finely-chopped Steps Combine cocoa, butter, and milk in pan over low heat until the butter melts and the cocoa dissolves. Remove from heat. Add the vanilla and 1 c. of the sugar. Mix well. Blend in the rest of the sugar until stiff. Knead 2-3 times. Shape into 12-inch rolls. Roll in nuts. Chill and cut into thin slices.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

German Chocolate Bars Good and rich Ingredients German chocolate cake mix 1 stick butter 1 egg 14 oz. sweetened condensed milk ½ c. chopped pecans 1 c. coconut 1 c. chocolate chips Steps Mix cake mix, egg, and butter. Press into 13x9 greased pan. Sprinkle coconut, then chips, then pecans. Then pour condensed (Eagle brand) milk over all. Bake at 325 for 25 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Gingersnaps My Mom's recipe Ingredients $\frac{3}{4}$ c. shortening 1 c. sugar 1 egg $\frac{1}{4}$ c. molasses 2 c. flour $\frac{1}{4}$ t. salt 2 t. soda 1 t. cinnamon $\frac{1}{2}$ t. cloves (ground) $\frac{1}{2}$ t. ground ginger Steps Mix all ingredients. Roll into balls. Roll in white sugar. Flatten balls with fork. Bake at 375 for 10 to 15 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Glazed Pecans Good Christmas treat. Ingredients 2 T. brown sugar 2 T. orange juice frozen concentrate 1 $\frac{1}{2}$ T. butter $\frac{1}{2}$ t. salt $\frac{1}{2}$ t. chili powder $\frac{1}{4}$ t. pepper 1 $\frac{1}{2}$ c. chopped pecans Steps Cook first 6 ingredients in skillet until sugar dissolves. Remove from heat. Stir in pecans. Put on greased baking sheet. Bake at 350 for 10 minutes until browned.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Graham Cracker Apple Crisp Ingredients Apples sliced apples $\frac{1}{2}$ c. sugar $\frac{1}{2}$ c. water Topping 1 t. cinnamon $\frac{1}{2}$ c. flour $\frac{1}{2}$ c. melted butter 1 $\frac{1}{2}$ c. graham cracker crumbs $\frac{1}{2}$ c. chopped walnuts Steps Bake at 350 for 30 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Graham Cracker Toffee Bars Mom made these. Ingredients 1 stick butter 1 stick margarine $\frac{1}{2}$ c. sugar finely-chopped nuts graham crackers Steps Use large baking sheet with sides. Spray pan, including sides. Fill sheet with graham crackers. Bring butter, margarine, and sugar to boil over high heat for one minute. DO NOT OVER BOIL. When mixture begins to bubble, then time for the one minute. Pour over the crackers and sprinkle with nuts. Spread evenly with spatula. Bake at 350 for 8 to 10 minutes. Remove from pan while hot with wide spatula and put on waxed paper sprayed with Pam.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Homemade Graham Crackers Haven't tried this – it's interesting. Ingredients 1 c. flour 1 c. whole wheat flour 5 T. sugar pinch salt pinch baking soda pinch cinnamon 1 t. baking powder 3 T. butter $\frac{1}{4}$ c. shortening 2 T. honey 1 $\frac{1}{2}$ T. molasses 1 t. vanilla $\frac{1}{4}$ c. cold water Steps Stir all dry ingredients. Cut in butter and shortening until crumbly. Add honey, molasses, vanilla, and cold water to make paste. Spread in jelly roll pan and score.

Bake at 350 for 15 minutes. Cool – break at scores and remove from pan.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Mixed Nuts Holiday Recipe This would probably work with any nut Ingredients 3 T. margarine 4 c. almonds-pecans 4 T. brown sugar 3 T. white sugar $\frac{1}{2}$ t. (to taste) cayenne pepper 1 t. black pepper 2 t. salt Steps Melt margarine in heavy skillet over medium heat. Add nuts and cook 2-3 minutes. Combine sugars, peppers, and salt. Sprinkle over nuts. Continue cooking, stirring constantly until sugar caramelizes (about 8 minutes). Place nuts on foil and let cool. Break apart.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Mrs. Robert Kennedy's Chocolate Roll Got this from a girl I worked with at the Vet's office in Indiana. Ingredients $\frac{1}{2}$ t. baking powder 6 T. flour 6 T cocoa $\frac{3}{4}$ c. sugar 4 eggs 1 t. vanilla $\frac{1}{4}$ t. salt Steps Sift dry ingredients. Beat egg yolks with sugar. Gently add dry ingredients, the fold in the stiffly-beaten egg whites and vanilla. Grease a jelly roll pan then line with waxed paper. Butter and oil or grease again. Bake at 400 for 1 minutes. Turn out on wax paper that has been dusted with sugar and cocoa. When cool, spread with whipped cream and roll up. Keep in freezer until shortly before serving time.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Nutty Peach Crisp Serves 12-15. From elderly neighbor now gone — about 6 years ago. Miss Mable. Ingredients 1 can (20 oz.) sliced peaches and syrup 1 package Betty Crocker butter pecan cake mix $\frac{1}{2}$ c. melted butter 1 c. flaked coconut 1 c. chopped pecans Steps Layer in order listed in ungreased oblong Pyrex pan. Bake at 325 for 55 to 60 minutes. Let stand 15 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Orange Glazed Pecans From Mom Cz. Ingredients 4 c. pecan halves $\frac{1}{2}$ c. frozen orange juice concentrate (undiluted) 1 $\frac{1}{2}$ c. sugar $\frac{1}{4}$ t. cinnamon Steps Bake pecans at 350 for 10-15 minutes. Bring juice, sugar, and cinnamon to boil, stirring 1 minute. Add pecans. Drop onto foil. Let stand until firm.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pecan Pastry Shell This is from my Mom. Ingredients $\frac{1}{2}$ c. finely-chopped pecans 1 $\frac{1}{4}$ c. flour 2 T. sugar $\frac{1}{2}$ c. butter 2 T. cold water 1 t. vanilla Steps Pulse pecans in food processor until fine. Remove. Add flour and sugar — pulse twice. Add butter — pulse until crumbly Combine water and vanilla and pour through chute while running until it forms a ball. Add pecans — pulse twice. Shape dough into ball — cover with plastic — chill 20 minutes. Roll dough between plastic to 9" pie plate. Prick bottom. Chill 30 minutes. Line pastry with aluminum foil or wax paper and fill with pie weights or dried beans. Bake at 350 for 20 minutes. Remove weights and foil. Bake 2 minutes more to brown. Cool.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pecan Tarts These are great at Christmas. Makes 2 dozen. Ingredients 3 oz. cream cheese, softened 1 stick margarine, softened 1 c. flour 1 ½ c. brown sugar 2 eggs, slightly beaten 2 T. butter 1 c. pecan pieces Steps Cut flour into cream cheese and margarine. Shape into tiny balls and press into tart pans to make shells. Mix remaining ingredients and place in the shells. Bake at 350 for 25 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pecan-Peach Cobbler, Mama's Way This came from a Southern Living Magazine. DYNAMITE. I actually halved the recipe with approximate half measurements. Was wonderful! It's kind of labor-intensive, but good enough to make it. Ingredients 12 to 15 fresh peaches, peeled and sliced (about 16 cups) c. all-purpose

flour $\frac{1}{2}$ t. ground nutmeg 3 c. sugar c. butter 1 $\frac{1}{2}$ t. vanilla extract 2 (15-oz.) packages refrigerated piecrusts $\frac{1}{2}$ c. chopped pecans, toasted 5 T. sugar, divided Sweetened whipped cream Steps 1. Preheat oven to 475°. Stir together peaches, flour, nutmeg, and 3 cups sugar in a Dutch oven. Bring to a boil over medium heat; reduce heat to low, and simmer 10 minutes. Remove from heat; stir in butter and vanilla. Spoon half of mixture into a lightly greased 13- x 9-inch baking dish. 2. Unroll 2 piecrusts. Sprinkle $\frac{1}{4}$ cup pecans and 2 Tbsp. sugar over 1 piecrust; top with other piecrust. Roll to a 14- x 10-inch rectangle. Trim sides to fit baking dish. Place pastry over peach mixture in dish. 3. Bake at 475° for 20 to 25 minutes or until lightly browned. Unroll remaining 2 piecrusts. Sprinkle 2 Tbsp. sugar and remaining $\frac{1}{4}$ cup pecans over 1 piecrust; top with remaining piecrust. Roll into a 12-inch circle. Cut into 1-inch strips, using a fluted pastry wheel. Spoon remaining peach mixture over baked pastry. Arrange pastry strips over peach mixture; sprinkle with remaining 1 Tbsp. sugar. Bake 15 to 18 minutes or until lightly browned. Serve warm or cold with whipped cream.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pineapple Delight This came from Lucy Clark to Hazel Todd to Mable Estes (3 original Gay residents). Ingredients 1 large can crushed pineapple 2 packages lemon or lime jello 2 c. buttermilk 9 oz. cool whip nuts, finely chopped Steps Heat pineapple can contents to boiling. Add jello. Fold in buttermilk, then cool whip. Add finely chopped nuts.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pistachio Dessert Another version. This might be Mom's. Ingredients 2 small boxes pistachio pudding 1 15 oz. can crushed pineapple, including $\frac{1}{2}$ c. syrup 1 c. chopped walnuts 1 c. mini marshmallows 16 oz. cool whip Steps Fold all other ingredients into the cool whip.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pistachio Dessert Got this from a friend in Indiana. Yummy Ingredients Crust 4 oz. Ritz crackers, crushed 1 stick margarine, melted Filling 2 boxes pistachio jello instant pudding 1 $\frac{1}{2}$ c. milk $\frac{1}{2}$ gal vanilla ice cream, partially-thawed Steps Crust Mix ingredients. Press into a 9x13 pan. Bake at 350 for 10 minutes. Filling Mix ingredients. Put over baked crust. Top with cool whip and finely-chopped nuts and shredded chocolate. Chill.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Poor Man's Whipped Cream Mom Cz. Ingredients 1 c. milk 4 T. flour 1 c. oleo 1 c. sugar 2 t. vanilla Steps Cook milk and flour until like a paste. Set aside. Beat oleo for 4 minutes, then add the sugar and vanilla. Beat for 4 more minutes. Add the paste and beat for another 4 minutes. Chill.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Powdered Sugar Put granulated sugar in blender and turn on low speed for 3 to 4 minutes.

Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Praline Pecans Ingredients $\frac{1}{2}$ c. butter (melted) 2 c. sugar $\frac{1}{2}$ c. evaporated milk 1 t. vanilla $\frac{1}{2}$ t. salt 7 c. pecan halves Steps Line a large cookie sheet with wax paper. In a medium saucepan combine butter, sugar, milk, vanilla, and salt. Cook, stirring constantly until a candy thermometer reaches 236 Remove from heat and allow to rest 4 minutes. Add pecans and stir quickly to coat pecans. Quickly pour onto wax paper and separate. Allow pecans to fully cool. Store in an airtight container.

Misc

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

3 Bean Casserole Also called baked beans. Very good. Ingredients $\frac{1}{2}$ lb. hamburger $\frac{1}{2}$ lb. bacon, chopped $\frac{1}{2}$ c. onion, chopped 2 cans pork & beans 1 can kidney beans, drained 1 can butter beans, drained c. ketchup $\frac{1}{2}$ c. brown sugar $\frac{1}{2}$ c. sugar 1 t. salt 1 t. mustard 1 t. vinegar Steps Brown hamburger – drain – set aside. Brown onions and bacon – add to hamburger (with bacon grease). Mix remaining ingredients with meat and onions. Bake at 350 for 45 minutes, or heat on medium for 1 $\frac{1}{2}$ hours in a crock pot. Variations This is also called 4th of July Casserole. The difference is the addition of * $\frac{1}{2}$ c. spicy barbeque sauce * 2 T. molasses * dark brown sugar instead of regular to the recipe above.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Apple Cider Vinaigrette Ingredients $\frac{1}{2}$ c. extra virgin olive oil $\frac{1}{4}$ c. cider vinegar
4 t. sugar 1 T. brown sugar 1 T. balsamic vinegar 1 t. Worcestershire sauce $\frac{1}{2}$
t. salt Steps Whisk all together. Store in a glass jar.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Baked Beans Tasty. Ingredients

Make it big Standard batch Ingredient 1 Gallon 1 can (31 oz.) Pork & beans 3
 $\frac{1}{2}$ c. 1 c. dark brown sugar 1 $\frac{3}{4}$ c. $\frac{1}{2}$ c. ketchup 3 $\frac{1}{2}$ T. 1 T. mustard 3 $\frac{1}{2}$ T.
1 T. Worcestershire sauce 1 $\frac{3}{4}$ $\frac{1}{2}$ medium onion, chopped 7 T. 2 T. vinegar 12
3 slices bacon Steps Mix all together – place bacon on top. Bake at 350 for 1
hour.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Baked Chicken Breast Haven't made this yet but was told it's excellent. Ingredients 8 chicken breasts, boneless 1 jar dried beef 8 slices bacon 1 can cream of mushroom soup 1 small sour cream Steps Soak dried beef in boiling water for 2-3 minutes. Chop and place in baking dish. Wrap each piece of chicken in bacon. Place on dried beef. Mix sour cream, soup, $\frac{1}{2}$ can of water. Pour over chicken.

Bake at 250 for 4 hours. Do not salt. Serve over rice.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Barbecue Sauce Ingredients 3 onions 2 T. vinegar 2 T. Worcestershire salt 1 t. paprika $\frac{1}{2}$ t. red pepper $\frac{1}{2}$ t. black pepper 1 t. chili powder $\frac{3}{4}$ c. ketchup $\frac{3}{4}$ c. water Steps Mix ingredients.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Beer Biscuits These are from Indiana. Ingredients 2 c. biscuit mix $\frac{1}{2}$ c. shredded cheddar cheese $\frac{1}{2}$ c. beer Steps Mix biscuit mix and cheese. Make a well in center and add beer. Stir just until clings together. Knead on flour surface 5 times. Roll or pat into rectangle. Cut into triangles and bake on an ungreased sheet. Bake at 450 for 8-10 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Benne Brittle Ingredients 1 $\frac{1}{4}$ c. benne (sesame) seeds 2 c. sugar t t. vanilla extract Steps Cook seeds in skillet over medium heat, stirring often, for 8 minutes or until seeds turn brown. Remove from skillet. Cook sugar and 2 T. water in skillet over low heat, stirring constantly, for 10 minutes or until sugar melts. Quickly stir in seeds and vanilla. Pour onto well-buttered baking sheet using a metal spatula. Cool completely (20 minutes or so). Break into pieces. Store in air-tight container.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Bran Muffin “Here’s what’s cookin. Recipe from the kitchen of Mom Cz.” Ingredients 2 c. boiling water 2 c. all bran 4 c. bran buds 5 t. baking soda 1 qt. buttermilk 3 c. sugar 1 c. shortening 5 c. flour 2 t. salt 4 eggs, beaten Steps Don not use mixer. Pour boiling water over bran buds and all bran. Stir and cool. Dissolve soda in buttermilk. It foams and swells (use large bowl). Stir and set aside. Cream shortening and sugar. Add flour, salt, eggs, and buttermilk. Add remaining ingredients and mix thoroughly. Bake at 375 for 15-20 minutes. Batter can be kept for 5-6 weeks in refrigerator.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Breakfast Squares Very tasty. These are called breakfast squares, but make an excellent dessert. Ingredients 2 cans crescent rolls 2 8 Oz. cream cheese (room temperature) ¼ c. sugar 1 t. vanilla Steps Flatten 1 can of crescent rolls in a 13x9 pan. Mix the cream cheese, sugar, and vanilla. Spread on the crescent roll in pan. Cover with the second can of crescent rolls, then sprinkle with cinnamon sugar. Bake at 350 for 25 to 30 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Broccoli Cheese Casserole Saute Items 1 stick butter 1 onion, medium 1 can sliced or diced water chestnuts Mix Items 1 can cream of celery soup 1 can water 1-7 oz. box minute rice (dry) 10 oz. cheez whiz 2 boxes frozen chopped broccoli Steps Mix all. Use large casserole dish. Bake uncovered at 300 for 20 to 30 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Brown Rice Ingredients 1 c. white long grain rice 1 c. french onion soup 1 c. beef consomme 1 stick margarine Steps Mix all together. Bake in a covered casserole at 350 for 30 to 45 minutes. Let stand.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Butter Balls Good. Ingredients $\frac{1}{2}$ c. unsalted butter, softened 3 T. powdered sugar 1 c. flour 1 c. finely-chopped pecans Steps Use a mixer – cream butter and powdered sugar. Stir in flour and pecans. Chill 2 hours.

Roll into marble-size balls. Bake at 325 for 20 minutes Variations Dredge baked cookies in powdered sugar or cocoa, or roll unbaked balls in sugar sprinkles.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Butter Spread Ingredients 1 lb. margarine 1 c. buttermilk

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cajun Shrimp Sauce Ingredients 1 c. chili sauce 1 c. ketchup ½ c. horseradish
½ c. fresh parsley juice of 1-2 lemons ¾ t. salt cayenne pepper sauce

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheddar-Topped Homestyle Macaroni and Cheese Close to homemade taste
Ingredients 2¼ c. hot water 1 package Deluxe Kraft Macaroni & Cheese ¼ t.
ground red or black pepper 1 ½ c. shredded sharp cheddar cheese 1 c. sour
cream ¼ c. crushed butter crackers 1 T. butter (melted) Steps Whisk hot water,
cheese sauce from Kraft Deluxe package and pepper in 1 ½ to 2 Qt. Pyrex. Stir
in dry pasta and 1 c. cheddar cheese. Cover and bake at 375 for 30 minutes.
Uncover and stir in sour cream.

Mix rest of cheese, cracker crumbs, and melted butter. Sprinkle over top. Bake
an additional 10 minutes, uncovered. Let stand 5 minutes. Variations I use
more crackers and cheese over top than they call for.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheese Ball “Here’s what’s cookin’. Recipe from the kitchen of Dolly Cz.” Ingredients 2 (8 oz.) cream cheese 1 (8 ½ oz.) can crushed pineapple, drained 2 c. pecans ¼ c. green pepper, finely chopped 2 T. onion, finely chopped 1 T. seasoned salt Steps Mix together only using 1 c. nuts. Roll into ball and then in nuts. Refrigerate.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheese Ball “Here’s what’s cookin’. Recipes from the kitchen of Dolly Cz.” Ingredients 8 oz. cream cheese ½ lb. grated cheddar cheese 1 ½ t. Worcestershire sauce ¼ t. Tabasco sauce 1 clove garlic, finely minced ½ c. pecans, finely chopped Steps Mix all ingredients, except pecans. Roll into ball and refrigerate ½ hour. Roll in pecans and wrap in foil. Refrigerate before serving.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheese Ball “Here’s what’s cookin’. Recipes from the kitchen of Dolly Cz.”
Ingredients 1 c. grated cheddar cheese 8 oz. cream cheese 1 T. chopped onion
1 T. lemon juice 1 T. Worcestershire sauce ¼ lb. soft butter Steps Mix all
ingredients. Chill. Roll in nuts.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheese Ball Written on back of a U.S. Postal Service routing slip. Ingredients
16 oz. cream cheese 1 dry ranch-style dressing pack bacon bits Steps Mix cream
cheese and ranch dressing. Roll into ball. Chill. Roll in bacon bits.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheese Bars Ingredients Cake Butter recipe yellow cake mix 1 egg, beaten ¼ lb. butter, melted Frosting 1 lb. powdered sugar 8 oz. cream cheese 2 eggs, beaten Steps Use a wooden spoon to mix the cake. Spread into a 9x13 pan. Mix frosting ingredients and spread over the cake. Sprinkle with crushed nuts. Bake at 325 for 35-45 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheese Sauce From Mom Cz. Ingredients 2 T. butter 2 T. flour 1 c. milk (less for a thicker sauce, like for potatoes) 5 slices cheese Steps Combine ingredients over heat until cheese is melted.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Cheesy Drop Biscuit From Mom Cz. Ingredients 2 c. flour $\frac{1}{2}$ t. salt 4 T. shortening 2 t. baking powder 1 c. grated American cheese 1 c. milk Steps Mix all ingredients well. Bake at 450 for 12-15 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Chicken and Dressing and Gravy Steve's mother's. Very good. Ingredients Cornbread 2 c. buttermilk cornmeal mix 5 T. vegetable oil 2 T. sugar (optional) 2 eggs 1 $\frac{1}{2}$ c. milk Chicken 1 large package chicken leg quarters (4-5) seasoned salt pepper to taste Dressing 1 can cream of chicken soup 1 can cream of onion soup 1 can cream of celery soup Gravy 1 can cream of chicken soup 2 eggs, hard-boiled $\frac{1}{4}$ of chicken chicken broth Steps Cornbread Bake at 450 for 20-25 minutes, until brown. Chicken Boil chicken. Season with seasoned salt and pepper. Cool. Tear chicken into small pieces. Save the broth. Dressing Crumble cornbread into very fine pieces. Add $\frac{3}{4}$ of chicken and all soups. Season with seasoned salt, salt, and pepper. The more pepper the better. Add broth one cup at a time, mixing well – until the mixture fall off the spoon in a clump.

Bake at 350 for 45 minutes, until set. Gravy Chop eggs into small chunks in a saucepan. Add chicken soup, chicken, and $\frac{1}{2}$ c. or more broth. Bring to a boil and add pepper to taste. Simmer on low – add more broth if needed.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Chicken Cacciatore in 20 Minutes This came from a friend's mother in Michigan. Ingredients 1 lb. boneless chicken strips $\frac{1}{2}$ c. onion, chopped 2 T. oil 16 oz. jar spaghetti sauce 1 $\frac{1}{4}$ c. water $\frac{1}{2}$ t. oregano $\frac{1}{2}$ t. basil t. red pepper 1 c. green pepper strips 1 $\frac{1}{2}$ c. minute rice Steps Brown chicken, onion, and garlic in oil. Add tomatoes, sauce, and seasonings. Stir in rice. Cover and remove from heat. Let stand 5 minutes. Stir before serving.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Chicken Supreme Very good. Makes a lot. Needs to chill overnight. Creamettes I don't find down here. If you find it let me know. Ingredients 1 pkg Creamettes 1 can chicken broth 1 c. milk 1 can cream of chicken soup 1 can cream of celery soup 1 can mushrooms drained 1 onion chopped 1 small jar pimiento 5-6 eggs boiled and chopped 1 lb. Velveeta 3 c. chicken (cut up) Steps Mix together. Refrigerate overnight. Bake at 350 for 1 ½ hours.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Clam Dip Dolly Cz. Ingredients 2 lb. Kraft Old English cheese 2 c. minced clams (don't drain) ½ bottle (6 oz.) beer 1 shot Worcestershire sauce Steps Melt cheese over low heat or in a double boiler. Add clams and juice. Add other ingredients and stir thoroughly. Cook. If too thick, add more beer.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Coleslaw for Freezing From Mom Cz. Ingredients Slaw 1 medium cabbage, shredded 1 carrot, grated 1 green pepper, chopped 1 t. salt Dressing 1 c. vinegar $\frac{1}{4}$ c. water 2 c. sugar 1 t. celery salt 1 t. whole mustard seed Steps Mix salt with cabbage. Let stand 1 hour. Squeeze out excess water. Add carrots and peppers.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Coney Island Hot Dog Sauce From Mom Cz. Ingredients 5 lb. hamburger, browned and drained 3 big Spanish onion, chopped 1 t. cinnamon 1 T. oregano 1 T. cumin 4 T. paprika 4 T. chili powder 1 T. celery salt 1 T. garlic salt 2 T. salt 1 $\frac{1}{2}$ T. ground red pepper Steps Mix all. Simmer for 45 minutes to 1 hour.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Confetti Casserole From Mom Cz. Ingredients 2 c. macaroni, cooked 1 package smokey links, cubed 1 package mixed vegetables, cooked 5 minutes 1 can cream of chicken (or mushroom) soup 1 c. velveeta, cubed Steps Mix all together in a casserole dish. Bake at 350 for 30 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Corned Beef Casserole From Mom Cz. Ingredients 6 oz. noodles (meal size package) 1 can corned beef ½ lb. cheese (Parmesan, American, Swiss, or whichever you prefer) 1 can cream of chicken soup 1 c. milk Steps Cook noodles in salted water for 10 minutes. Heat milk, soup, and cheese until cheese melts. Cut up meat and mix all together. Top with cracker or potato chip crumbs. Bake at 350 for 60 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Crock Pot Fresh Green Beans Delicious and tender — nicely flavored. This is my own deal. I leave the green beans whole after snapping off the ends. Ingredients 4-6 lb. boneless pork loin McCormick Montreal steak seasoning 2 lb. green beans 1 can chicken broth 2 packets Goya ham seasoning Steps Sprinkle steak seasoning on the pork loin, then saute until slightly brown. Put green beans in crock pot. Pour just enough chicken broth to barely top the beans. Add the 2 packets of seasoning. Place sauteed pork loin on top — single layer. Deglaze pan and put the pork loin drippings in the crock pot. Cook on low for 8 to 10 hours (or shorter on high).

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Crusty Beef-Cheese-Noodle Casserole (Baked Spaghetti) From Steve's aunt Jean. Makes 8-10 servings. Ingredients 2 T. oil 1 large onion, chopped 2 lb. ground beef 4 cans (10 ¼ oz. each) meatless mushroom sauce for spaghetti 1 t. salt 1 lb. spaghetti noodles or macaroni (cooked and drained) 1 lb. sharp cheddar, grated seasoning salt Steps Cook onions in oil until golden. Add meat and brown. Add sauce and salt, and warm until heated. Arrange in casserole: half of noodles – sauce – cheese – sprinkle of seasoning salt. Make another layer. Bake at 325 for 60 minutes. Top should be browned.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Date Cream Cheese Roll-ups From Mom Cz. Makes 8 dozen. Ingredients 1 c. butter ½ lb. cream cheese 2 c. flour ¼ t. salt powdered sugar pitted dates Steps Cream butter and cream cheese. Blend in flour and salt. Chill. Roll " thick on board with powdered sugar. Cut in 1x3" strips. Put date in center and roll. Put folded-side-down. Bake at 375 for 15 minutes. Sprinkle with powdered sugar. Optionally roll in finely-ground nuts or candied fruit.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Day Before Mashed Potatoes Church function hit. Ingredients 9 potatoes (approximately) 6 oz. cream cheese 1 c. sour cream 2 t. onion powder 1 t. salt ¼ t. pepper 2 T. butter Steps Boil potatoes in salted water. Mash potatoes and add rest of ingredients. Refrigerate until ready to bake.

Spread into a lightly-greased baking dish. Bake at 350 for 30 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Dijon Sauce Ingredients 1 c. beef broth 1 T. cornstarch 1 T. Dijon mustard 1 t. honey 1 t. Worcestershire sauce Steps Cook and stir until bubbly, then cook 2 minutes more.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Dressing for Cabbage From Mom Cz. Ingredients 1 c. sugar 1 t. salt 1 t. dry mustard 1 t. celery seeds 1 c. vinegar c. vegetable oil Steps Mix sugar, salt, mustard, and celery seeds in pan. Add vinegar and oil and bring to a boil, stirring constantly. Cool, then pour over cabbage. Toss, cover, and refrigerate.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Dried Beef Cheese Ball Marilyn Unseld Ingredients 2 (8 oz.) packages cream cheese jar (10 oz. size) salad green olives (chopped) – ½ c. ¼ lb. chopped dried beef ½ jar sharp Old English cheese 1 t. minced onion dash Worcestershire sauce Steps Combine all ingredients, form into ball and garnish with sliced olives.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Easy Dill Cucumbers Ingredients 2 T. white wine vinegar ½ t. salt ½ t. dry mustard ¼ t. minced dried dill weed cucumbers, thinly-sliced Steps Mix together. Chill.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Easy Pizza Crust This is a batter to pour into a cookie-type pan with sides.
Ingredients 1 c. flour 1 t. salt 1 t. Italian seasoning or leaf oregano 1 t. pepper
1 egg to ¾ c. milk Steps Grease and light dust pan. Bake at 425 for 10 to 15
minutes or until brown.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Easy Rolls Different — but good. A little heavy. Makes 6 Ingredients 1 c. self-
rising flour ½ c. milk 1 t. sugar 2 T. mayonnaise Steps Preheat oven to 350 Mix
flour and milk. Add sugar and mayonnaise. Pour into slightly-greased muffin
tins. Bake for 12-15 minutes.

If tops look undone, put under broiler for a short time until browned.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Eggplant Patties Written on back of a U.S. Postal Service routing slip. Ingredients eggplant grated cheese crumbled Ritz crackers 1-2 eggs green onion Steps Peel and cube eggplant. Soak in salt water for 30 minutes. Cook until soft. Mix in other ingredients. Form into patties and pan fry until browned.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Escalloped Chicken From Mom Cz. Ingredients 4-5 lb. stewing chicken 3 T. flour 1 c. milk 1 c. chicken broth 8-10 crackers c. butter or margarine 4 eggs, hard-boiled Steps Cook chicken til done. Remove meat from bone and cut up. Place in a 2 qt. casserole dish. Make a sauce of flour, milk, and broth. Add melted butter. Add eggs (chopped). Crush crackers – add some to sauce and pour over chicken. Top with rest of crumbs. Bake at 350 for 45 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Escalloped Chicken From Mom Cz. Another version. Serves 15. Ingredients 3 c. cooked and diced chicken $\frac{3}{4}$ c. celery, diced 1 t. salt 3 c. chicken broth 10 slices bread (cubed) 1 c. cracker crumbs 3 eggs 1 can mushroom pieces 2 T. onion, chopped Steps Pour broth and eggs over bread and cracker crumbs. Mix thoroughly. Add salt, celery, onion. Mix well. Fold in chicken and mushrooms. Pour into 9x13. Top with some buttered bread crumbs. Bake at 300 for 60 minutes, until knife comes out clean.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Escalloped Corn Ingredients 1 can cream-style corn 1 egg, beaten $\frac{1}{2}$ c. milk $\frac{1}{2}$ c. cracker or bread crumbs $\frac{1}{4}$ c. onion, chopped $\frac{1}{4}$ c. green pepper, chopped 2 T. pimientos, chopped 1 T. butter salt and pepper to taste 1 c. chopped ham (optional) $\frac{1}{4}$ c. shredded cheese (optional) Steps Combine ingredients in a 1 qt. casserole dish. Bake at 350 for 35 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Fancy Strawberries for a Party This is ½ of recipe
Ingredients 4 c. flaked coconut 2 packages strawberry jello 1 c. Eagle brand milk
Steps Sprinkle jello over coconut and pour in milk. Mix up. Set in refrigerator for ½ hour or more. Shape strawberries and roll in red cookie sugar. Dent top and insert green

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

French Onion Beef Dip From Mom Cz. Ingredients 1 lb. french onion dip 8 oz. cream cheese 2 packages dried beef 1 medium green pepper 1 t. onion powder ¼ - t. garlic powder
Steps Mix and heat.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

French Onion Soup with Cheese Toast From Mom Cz. Ingredients 3 T. butter 2 large onions, halved and thinly sliced 1 T. flour 4 c. beef broth $\frac{1}{4}$ t. salt t. pepper 4 slices French bread ($\frac{3}{4}$ " thick) 4 thin slices Swiss cheese Steps Melt 2 T. butter. Reduce heat and cook onions until golden. Sitr in flour and cook for 1 minute. Add broth, salt, and pepper, then cook for 10 minutes. Spread remaining butter on bread and top with cheese. Broil each piece and put in bottom of bowl. Pour soup over bread.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Hamburger Stroganoff From Mom Cz. Ingredients 4 oz. egg noodles (4 c. raw) $\frac{3}{4}$ c. onion 1 lb. ground beef 1 can cream of mushroom soup $\frac{1}{2}$ -1 c. milk $\frac{3}{4}$ t. salt $\frac{1}{4}$ c. ketchup 2 t. Worcestershire sauce Steps Cook noodles. Brown onions and meat. Mix all together. Bake at 350 for 25-30 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Hanky Pankies Great for parties. After baking put on electric warming tray. Can be frozen ready-to-bake ahead of time. Ingredients 1 lb. pork sausage 1 lb. ground beef 1 lb. Velveeta $\frac{1}{2}$ t. oregano $\frac{1}{2}$ t. garlic salt red pepper to taste (optional) pumpernickel or rye bread (party size) Steps Cook and drain meat. Stir in cheese until melted. Add other ingredients. Spread on slices of bread. Put on cookie sheet. Bake at 350 for a couple of minutes, then place under broiler for 5 minutes until the cheese bubbles.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Hash Quiche From Mom Cz. Ingredients 30 oz. Mary Kitchen hash 1 c. shredded Swiss cheese 1 c. celery, chopped $\frac{1}{4}$ c. green onion, sliced 4 eggs, beaten 1 c. milk $\frac{1}{2}$ c. biscuit mix Steps Combine hash with one egg and press into pan. Sprinkle cheese, celery, and $\frac{1}{2}$ of onion into crust. Mix other 2 eggs and biscuit mix until smooth. Blend in milk and pour over all. Sprinkle with green onion. Bake at 375 for 35-40 minutes. Let rest 5 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Hodel Dressing Western style. Ingredients $\frac{3}{4}$ c. sugar 1 t. paprika 1 t. salt 1 t. minced onion c. ketchup c. vinegar 1 c. oil 1 t. celery salt Steps Combine dry ingredients and ketchup in a mixer. Add the vinegar and oil alternately. And the celery salt and mix.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Hot Artichoke Dip Great dip. Ingredients 1 14 oz. can artichoke hearts, drained and finely chopped 1 c. mayo 8 oz. Parmesan cheese (or mozzarella) Cayenne pepper and salt to taste Steps Mix all ingredients. Bake in a casserole dish at 350 for 30 minutes. Serve warm (crock pot) with crackers and/or corn chips.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Italian Vegetable Dip From Mom Cz. Ingredients 1 c. mayonnaise 1 c. sour cream 1 package Italian dressing mix ¼ c. red pepper, chopped ¼ c. green pepper, chopped Steps Combine ingredients and chill.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Jalapeno Salami Dip From Mom Cz. Ingredients 1 lb. jalapeno pepper dip 8 oz. cream cheese 1 T. onion flakes 4-5 slices cotto salami, diced Steps Mix, then bake at 350 for 15-20 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Kielbasa and Apple Pasta Bake Ingredients 8 ounces dried rigatoni or penne pasta 2 c. milk 2 T. flour 1 cup shredded cheese (4 oz.) $\frac{1}{2}$ t. salt $\frac{1}{2}$ t. bottled hot pepper sauce 3 medium Fuji or Granny Smith apples, cored and cut into $\frac{1}{2}$ -inch cubes 8 oz. cooked kielbasa, halved lengthwise and sliced $\frac{1}{4}$ -inch thick 1 medium green onion, thinly sliced Steps Preheat oven to 350 . Coat a 2-quart baking dish or casserole with nonstick cooking spray; set aside. Cook pasta according to package directions in a large saucepan. Drain and return to saucepan; set aside. Meanwhile, in a medium saucepan whisk together milk and flour. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute more. Remove from heat. Stir $\frac{1}{2}$ cup of cheese, salt and hot pepper sauce into the milk mixture until smooth. In the large saucepan toss together the cooked pasta, apples, kielbasa and cheese sauce. Transfer to prepared baking dish; cover with foil. Bake in preheated oven for 20 minutes. Uncover and carefully stir pasta mixture. Sprinkle with remaining $\frac{1}{2}$ cup cheese and the green onion. Bake 10-15 minutes more or until cheese is melted and sauce is bubbly. Remove from oven and let stand for 10 minutes before serving.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Leftover Mashed Potatoes Ingredients $\frac{1}{2}$ of potatoes sauteed onions sauteed mushrooms sour cream other half of potatoes grated cheese Steps Layer in a casserole dish in order. Bake at 350 for 20 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Meatloaf Really good. Especially good made with ground venison. Ingredients 1-1 ½ lb. ground beef, lean (or ground venison) ¼ c. Heinz 57 1 egg ½ c. seasoned bread crumbs ¼ c. finely chopped onion ¼ c. milk ½ t. salt pepper to taste Steps Mix ingredients. Mound on a broiling pan to let grease through. Bake at 350 for 60 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Mexican Dip This is mine. Goes really well at a family get-together or party. Serve chilled with corn chips. Ingredients big can refried beans hamburger or sausage, fried and crumbled 1 pint sour cream 1 package El Paso taco powder chopped jalapenos (optional) 1 jar Marie's Avacado dressing tomato, chopped green pepper, chopped black olives, sliced sharp cheddar cheese, grated Steps Layer ingredients on a large, flat plate. 1. beans 2. meat 3. sour cream mixed with taco powder and optional peppers 4. avacado dressing 5. vegetables 6. cheese 7. olives

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Miniature Blintz Steve's sister made these – tasty
Ingredients 2 8 Oz. cream cheese 2 egg yolks ½ t. lemon juice ½ c. sugar 2 loaves bread 2 sticks butter 1 c. brown suga 3 t. cinnamon
Steps Mix first 4 ingredients and set aside. Cut crust off bread and roll out flat. Spread cream cheese mixture on bread and them roll up. Dip in butter and roll in brown sugar and cinnamon. Freeze for 3 hours or more, then cut into thirds. Bake at 350 for 10-15 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Mississippi Mama Mud Slide
Ingredients Crust 1 stick butter 1 c. flour 1 c. chopped nuts Cheese 8 oz. cream cheese 1 c. powdered sugar 1 c. cool whip Topping 4 oz. chocolate instant pudding 4 oz. vanilla instant pudding 2 c. cold milk
Steps Crust Combine and press into 9x13 pan. Bake at 350 for 20 minutes. Let cool. Cheese Combine and spread over crust. Topping Mix until thick and creamy. Pour over the cheese.

Chill. Top with cool whip and 1 grated Hershey bar.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Moon Rocks Mom made these. Ingredients 1 lb. 10X sugar 1 stick melted margarine 1 (6 oz.) frozen orange concentrate (thawed) 1 t. orange peel 1 c. ground pecans 1 lb. crushed vanilla wafers 1 lb. coconut (divided into 2 portions) Steps Combine all the ingredients except half the coconut. Shape into balls, then roll in the remaining coconut. Makes 96 candies. Store in refrigerator.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Mushroom Balls From Mom Cz. Party. Ingredients ½ lb. mushrooms, chopped and washed ¼ c. butter 3 T. flour ¾ t. salt ¼ t. MSG 1 c. light cream 2 T. onion, chopped 1 T. lemon juice Steps Saute mushrooms in butter. Blend in flour, salt, and MSG. Stir in cream, then cook until thick. Remove from heat. Make rolls, then sprinkle top with melted butter. Bake at 400 for 10 minutes. Chill and slice.

To make rolls – cut crust from bread and roll out. Top with sauce and roll like jelly roll.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Next Best Thing to Robert Redford Also known as “Better Than Sex.”
Ingredients Crust 1 c. walnuts 1 ½ c. flour 1 ½ sticks oleo, melted Filling 8 oz. cream cheese 1 c. powdered sugar 16 oz. cool whip 1 (5 oz.) package vanilla instant pudding 1 (5 oz.) package butterscotch instant pudding 3 c. milk
Steps Crust Mix ingredients and press into a 9x13 pan. Bake at 350 for 20 minutes. Filling Mix sugar and cream cheese. Add half the cool whip. Pour into crust. Mix pudding and milk. Pour over cream cheese mixture. Top with the other half of the cool whip and sprinkle with nuts or shredded chocolate. Chill 3-4 hours. Keep refrigerated.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

No Name Pecans
Ingredients 2 T. brown sugar 2 T. frozen orange juice concentrate 1 ½ T. butter ½ t. salt ½ t. chili powder ¼ t. pepper 1 ½ c. chopped

pecans Steps Cook first 6 ingredients in skillet until the sugar dissolves. Remove from heat. Stir in the pecans. Spread onto greased baking sheet. Bake at 350 for 10 minutes, until brown. Cool.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Note Any of Mrs. Turner's recipes that call for cream of mushroom soup, she probably changed to cream of chicken.

Since she won't eat mushrooms, she doesn't think anyone should.

So, if something sounds like it might be better with cream of mushroom, just substitute it for cream of chicken.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

One Serving Cheese Puff Makes 1. Easy and quick. Ingredients 1 ½ slices white or whole wheat bread, buttered 1 egg ½ c. milk ¼ c. shredded American cheese ½ t. onion salt ½ t. salt 6-8 drops hot sauce Steps Cut bread in strips and place on sides and bottom of 10 oz. custard cup, buttered side down. In a bowl lightly beat egg and rest of ingredients. Pour in custard cup. Place on a baking sheet. Bake at 350 for 35 to 40 minutes, until puffy and brown.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Oven Fried Salmon Croquettes Ingredients 1 egg 1 lb. can salmon ¼ c. grated cheese ½ t. salt 1 c. bread crumbs 1 T. minced onion 1 T. oil ½ t. pepper Steps Beat egg lightly. Add onion, oil, salt, and pepper. Add salmon liquid. Add crumbs. Add cheese and salmon. Shape into balls or patties. Roll in crispy mix (panko or cracker crumbs). Spray pan with PAM. Bake at 350 for 35 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Party Nuts Ingredients 1 ½ c. blanched whole almonds ½ c. sugar 2 T. butter ½ t. vanilla Steps Line a baking sheet with buttered foil. In a heavy skillet combine almonds, sugar, and butter. Cook on medium heat, stirring for 9 minutes or until sugar melts and turns brown. Remove from heat and add vanilla. Spread on foil and let cool.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Party Punch From Mom Cz. Ingredients 8 c. ginger ale 4 c. sparkling water 1 c. orange juice ¾ c. lemon juice ¾ c. lime juice Steps Combine ingredients.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Party Snack From Mom Cz. Ingredients 2 c. rice Chex 2 c. wheat Chex $\frac{1}{4}$ c. butter, melted 1 T. Worcestershire sauce $\frac{1}{4}$ t. garlic salt $\frac{1}{4}$ t. celery salt 1 c. Cheerios 1 c. cheese crackers 1 c. thin pretzel sticks 1 c. mixed nuts Steps Mix all ingredients thoroughly. Bake at 250 for 60 minutes, stirring every 15 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pecan Chicken Casserole Ingredients Crumb Mixture 1 c. flour 1 c. (4 oz.) finely shredded cheddar cheese $\frac{3}{4}$ c. finely chopped pecans $\frac{1}{2}$ t. salt $\frac{1}{4}$ t. paprika c. oil Filling 4 eggs 1 c. (8 oz.) sour cream 1 c. chicken broth 4 c. diced cooked chicken $\frac{1}{2}$ c. finely shredded cheddar cheese $\frac{1}{4}$ c. finely chopped onion $\frac{1}{4}$ c. mayo $\frac{1}{4}$ t. dill seed t. hot pepper sauce Steps In a large bowl, combine the first six ingredients. Set aside $\frac{1}{2}$ cup of crumb mixture for topping. Press remaining crumb mixture onto the bottom of a greased 13-in. x 9-in. baking dish. (Crust will be crumbly.) Bake at 350° for 10 minutes or until lightly browned. In a large bowl, combine the remaining ingredients. Pour over crust. Sprinkle with reserved crumb mixture. Bake at 350° for 25-30 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pecan Rice Ingredients 1 ½ c. brown rice 3 T. butter 1 chopped onion 1 c. pecans ¼ c. parsley 1 T. ginger 1 T. basil or ½ t. dried basil salt and pepper
Steps Saute onion. Add cooked rice. Add pecans, herbs, and seasonings. Stir and simmer 10 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pesto Real good to eat with roast beef. Also goes nicely on pasta. Ingredients 2 c. basil leaves (no stems) ¼ c. pine nuts, coarsely-chopped 3 large cloves garlic ½ c. extra virgin olive oil ½ c. Parmesan or Romano cheese, grated salt and pepper to taste
Steps Rinse and pat dry basil. Put in food processor with pine nuts. Pulse a few times. Add garlic and pulse a few more. While processor is running, gradually add olive oil, stopping once to scrape down. Stop machine and add the cheese. Stir until blended.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Pine Bark Good Christmas treat (or any time). Ingredients 1 sleeve saltines $\frac{3}{4}$ c. brown sugar 2 sticks butter (NOT margarine) 12 oz. milk chocolate chips nuts (optional) Steps Preheat oven to 400 Cover cookie sheet with parchment paper. Place saltines in single layer

Combine brown sugar and butter. Boil on low or medium for 3 minutes, stirring constantly. Pour over saltines. Bake at 400 for 5 minutes.

Immediately cover evenly with chocolate chips. Let sit for 30-60 seconds. Spread evenly. Spread and press nuts into chocolate.

Place in refrigerator for 1 hour. Store cold or frozen. To serve, break apart like pine bark.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Poor Man's Lobster From Mom Cz. Ingredients 1 lb. frozen cod filets 2 T. salt 2 T. white vinegar water to cover butter, melted dash lemon juice Steps Place frozen filets and salt in saucepan with cold water to just cover. Bring to boil. Lower heat and cook 10 minutes. Drain. Cover again with cold water and vinegar. Bring to boil. Lower heat and cook 10 minutes. Drain. Serve with melted butter and lemon slices.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Poppy Seed Chicken Casserole Got this from our 92-year-old neighbor (Miss Ruth). Very good. Ingredients 6 chicken breasts, boneless (2-4 lb. total) 2 cans cream of chicken soup 1 pint sour cream 1½ c. “ritz” cracker crumbs 1 T. poppy seeds ½ c. butter, melted dash salt and pepper 2 T. lemon juice Steps Cook and cool chicken. Cut into large pieces. Combine cracker crumbs and butter (put ½ of crumbs in bottom of 2 Qt. pyrex). Combine chicken, soup, sour cream, poppy seeds, and lemon juice. Top with buttered crumbs.

Bake at 350 for 30 minutes. Variations Can substitute cream of celery, cream of mushroom, or cream of chicken mushroom soup for the cream of chicken soup.

Optionally garnish with parsley and tomato.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Potato Soup Ingredients potatoes, pared and diced onion, chopped salt water milk butter black pepper Steps Mix potatoes, onion, and salt. Cover with water and cook until tender. Drain off water. Cover with milk. Add chunks of butter and black pepper. Heat to desired temperature.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Publix Oven Fried Chicken <http://sundaydinner.publix.com/recipes/oven-fried-chicken>

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Quiche Ingredients 1 9" pie shell 1 ½ c. milk 8 slices bacon ½ c. ham or cooked shrimp, chopped 3 eggs, beaten 1 T. flour ¼ t. salt dash nutmeg 1 ½ c. Swiss cheese ½ c. shredded cheese (Monterey Jack, mozzarella, or cheddar) Steps Prick shell and bake at 450 for 12 minutes. Reduce oven temperature to 325 . Put together eggs, milk, flour, salt, and nutmeg. Add bacon and cheese(s). Pour over warm shell. Use foil on edges. Bake at 325 for 40 minutes. Remove foil and bake for 10-15 minutes more.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Quick Mix Like bisquick. Ingredients 8 ½ c. flour 3 T. baking powder 1 T. salt 2 t. cream of tartar 1 t. soda 1 ½ c. instant nonfat dry milk 2 ¼ c. vegetable shortening Steps Mix dry ingredients. Cut in shortening. Store in cool dry place. Use within 4 months.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Quick Oatmeal Bars From Mom Cz. Ingredients Bars 1 c. brown sugar ½ c. white sugar 1 c. margarine 4 c. quick oatmeal Frosting 12 oz. chocolate chips 2 c. peanut butter Steps Mix bar ingredients until crumbly. Pat into an ungreased jelly roll pan. Bake at 350 for 10-15 minutes. Melt the chocolate chips and peanut butter. Spread warm frosting on cooled bars. Chill, then cut into bars. Freeze well.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Rainbow Cream Cheese Mints Makes 3 dozen. Good Christmas treat. Quite sweet. Ingredients 3 oz. cream cheese, softened $\frac{1}{2}$ t. peppermint extract 3 c. sifted powdered sugar Rainbow sugar (optional) Steps With mixer, beat cream cheese and extract. Add powdered sugar – beat until smooth. Knead until the sugar is mixed in. Form balls the size of cherries. Roll in rainbow sugar. Flatten with fork on waxed paper. Let stand overnight. Variations Make smaller if you want more candy.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Really Good Chicken This came from my friend Kay Bradshaw. Good served over rice. Ingredients 4-6 lb. boneless skinless chicken breasts or thighs 1 can whole berry cranberry sauce 8 oz. catalina salad dressing 1 clove fresh garlic Steps Add the ingredients to a crock pot in order. Cook on high for 2-3 hours, then low for another 2-6 hours. Variations Can also be baked in oven at 350 for 1 to 1 $\frac{1}{2}$ hours.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Really Good Chocolate Frosting Ingredients $\frac{3}{4}$ c. butter 1 $\frac{1}{2}$ c. sugar 4 oz. canned milk 6 oz. chocolate chips $\frac{1}{2}$ jar marshmallow creme dash salt Steps Boil the butter, sugar, and milk for 5 minutes. Add the chocolate chips, creme, and salt. Allow chocolate to melt. Cool and chill.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Reuben Casserole Quite good. Ingredients 3 12 oz. cans corned beef (or cook 3 $\frac{1}{2}$ lb. corned beef) 1 Qt. sauerkraut 1 c. salad dressing (Hellman's or Miracle Whip) $\frac{1}{2}$ c. thousand island dressing 2 c. swiss cheese, shredded 2 T. unsalted butter $\frac{1}{2}$ c. bread crumbs Steps Crumble corned beef and place with sauerkraut in 13x9 pan. Mix dressing and pour over top. Cover with swiss cheese. Melt butter and mix with bread crumbs. Sprinkle over top. Bake at 350 for 45 minutes. Allow to cool for 10 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Rice Pudding From a friend. Good. Ingredients 3 c. cooked rice 1 stick butter 2 c. sugar 1 ½ c. milk 3 eggs 2 t. vanilla Steps Cook rice and add butter. Spray pan with Pam. Combine ingredients and add to rice. Bake at 350 for 1 hour.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Rolls Ingredients 1 stick butter, softened 2 c. Bisquick 8 oz. sour cream Steps In muffin tins – bake at 425 for 8-10 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Salmon Croquettes Or any fish. Ingredients 2 c. fresh salmon 2 T. low fat mayonnaise $\frac{1}{2}$ c. dry bread crumbs $\frac{1}{4}$ c. chopped scallions 2 T. minced parsley dash pepper few dashes red pepper sauce 1 egg, beaten until foamy 1 c. crushed tomatoes salt to taste Steps Coarsely chop fish. Mix with mayonnaise, $\frac{1}{4}$ c. bread crumbs, 2 T. scallions, 1 T. parsley, pepper, and hot sauce. Stir in egg. Makes 4 patties. Coat with bread crumbs. Cover and refrigerate.

In skillet simmer tomatoes and scallions for 10 minutes. Stir in parsley, salt, and pepper. Keep warm. Broil croquettes, 4-5 minutes per side. Put sauce on plate and fish on top with lemon and parsley.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Salmon Loaf with Dill Sauce Ingredients Loaf 2 T. oil $\frac{3}{4}$ c. celery, finely chopped $\frac{1}{2}$ c. onion, chopped 1 can salmon 1 egg 1 c. evaporated milk 1 c. bread crumbs 1 t. salt $\frac{1}{4}$ t. pepper Sauce $\frac{1}{2}$ c. mayonnaise 1 T. lemon juice 1 t. dill weed $\frac{1}{4}$ c. sour cream 1 T. milk $\frac{1}{2}$ t. salt $\frac{1}{2}$ t. sugar t. pepper Steps Loaf Cook celery and onion in oil for about 10 minutes. Remove from heat. Add salmon and liquid and other ingredients. Mix well. Bake in a greased loaf pan at 350 for 50 minutes. Sauce Combine ingredients. Chill.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sausage and Rice Casserole Written on a U.S. Postal Service routing slip. Ingredients 1 lb. mild or regular sausage, browned ½ lb. hot sausage, browned 1 c. rice 1 can cream of celery soup 2 cans cream of mushroom soup 1 c. chopped celery 1 c. chopped onions, sauteed 1 c. water Steps Mix. Bake at 350 for 90 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sausage and Rice Casserole From Mom Cz. Ingredients 1 ½ lb. sausage, browned and drained 1 c. Uncle Ben's rice 2 cans cream of mushroom soup 1 can cream of celery soup 1 c. celery, chopped 1 c. onion, chopped and sauteed 1 c. water from rinsing out soup cans Steps Cover and bake at 350 for 90 minutes

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sausage Cheese Balls For a firmer texture add an extra 3 c. baking mix and an extra 2 c. cheese
Ingredients 2 packages (rolls) pork sausage 16 oz. sharp cheddar (4 c. shredded) 1 ½ c. baking mix ½ c. celery, finely chopped ½ c. onion, finely chopped ½ t. garlic powder
Steps Shred cheese and mix all ingredients. Form into 1" balls. Bake at 375 for 15 minutes on ungreased sheet until golden brown. Bake on a broiling pan to drain fat and grease. Balls can be frozen uncooked for later.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sausage-studded Red Beans & Rice From Mom Cz. Ingredients 16 oz. smoked sausage, chunked and halved 1 medium onion 1 c. celery, chopped 2 c. Bush's chili beans 1 c. diced tomatoes 2 t. Cajun seasoning 4 c. rice, cooked salt and pepper to taste
Steps Saute sausage, onion, and celery. Stir in beans, tomatoes, and spices. Simmer until hot. Add salt and pepper as desired. Mix with rice to serve.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Scalloped Pineapple Great with Ham or Pork
Ingredients 8 c. bread crumbs 2 c. melted butter 4 c. sugar 6 eggs, slightly beaten 1 c. milk 2 cans pineapple chunks, drained
Steps Mix bread, sugar, eggs, and pineapple. Add enough milk to moisten well. Pour into buttered 9x13 pan. Bake at 350 for 50 minutes, or until golden.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Scrambled Egg Casserole From Mom Cz. Can be put together the night before. Make 12-15 servings.
Ingredients
Sauce 2 T. butter 2 ½ T. flour 2 c. milk ½ t. salt t. pepper 1 c. shredded cheddar or american
Casserole 1 c. cubed ham (or bacon or sausage) ¼ c. chopped green onion 3 T. butter 1 can mushrooms, drained and sliced 1 dozen eggs, beaten
Topping ¼ c. butter, melted 2 ¼ c. soft bread crumbs t. paprika
Steps
Sauce Melt butter on low. Blend in flour. Cook one minute, the slowly add milk. Cook over medium heat, stirring constantly. Add salt, pepper, and cheese while stirring until the cheese melts and is smooth. Keep warm.
Casserole Saute meat and green onions in 3 T. butter. Add eggs

and cook over medium heat until big soft curds form. Stick in mushrooms and cheese sauce. Put in a 9x13 casserole dish. Topping Combine bread crumbs and butter and top the egg mixture. Sprinkle paprika on top of that.

Cover and chill. Bake at 350 for 30 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Seasoned Salt Ingredients 1 c. salt 1 t. pepper 1 t. white pepper 1 t. paprika
¼ t. celery salt ¼ t. garlic salt ¼ t. onion salt

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Self-Rising Flour I believe this would keep longer if put in freezer in zip loc bags.
Ingredients 4 c. flour 2 ½ T. baking powder ½ t. salt 1 T. sugar Steps Put in paper bag and shake well. Use within 1 month.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Senate Bean Soup Takes a while, but worth the effort. This was given to me as the actual recipe for bean soup served at the senate restaurant in Washington, D.C. Ingredients 1 ½ c. great northern beans, dry water 1-2 ham hocks 1 medium onion ¼ c. celery 1 clove garlic or 1 t. garlic powder salt and pepper Steps Soak beans overnight in 1 Qt. water. Drain and measure liquid. Add water to make 2 Qts. Simmer water, beans, and ham hocks for 2 hours. Add rest of ingredients and simmer 1 hour. Cut meat from the hocks and add back to the pot. Puree 1 c. cooked beans and a little water and add back to the pot. Season to taste. Variations A little shredded carrot is good.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Ship Wreck This is from a friend of mine I grew up with. Ingredients 1 ½ lb. ground beef, browned 1 small onion, diced carrots, raw, diced potatoes, raw, diced tomato juice 1 can peas, drained Steps Put first layer into casserole dish – meat and onions. Second layer – carrots. Third layer – potatoes. Cover with tomato juice, diluted with 1 can of water. Bake at 325 for 90 minutes. For the last 10 minutes add the peas.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sloppy Joes From mom. Ingredients 1 lb. ground beef 1 medium onion 1 small bottle ketchup (plus ½ bottle water) 2 T. barbecue sauce 1 T. vinegar 1 t. brown sugar 1 t. Worcestershire sauce dash chili powder salt and pepper to taste Steps Cook and simmer for 1 hour.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Smoky Pecan Relish Good over grilled chicken Ingredients ½ c. pecan halves 1 (12 oz.) jar roasted red bell peppers, drained and rinsed 3 T. extra-virgin olive oil 1 T. red wine vinegar 1 garlic clove, minced 1 ½ t. smoked paprika (or 1 t. regular paprika and ½ t. ground cumin) ½ t. salt ¼ t. ground redd pepper Steps 1. Preheat oven to 350 . Bake pecans for 10 minutes until light brown and fragrant. 2. Pat peppers dry. COmbine with pecans, oil, and remaining ingredients in a food processor. Pulse 8-10 times until finely chopped

(not smooth). Cover and chill 2 hours. Store in refrigerator up to 1 week. Let stand at room temperature for 30 minutes before serving.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Snacks Ingredients 1 large box oyster crackers 1 c. safflower oil 2 t. dill weed 1 package ranch-style dressing (dry mix) Steps Mix together and pour over crackers. Let marinate.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Snappy Crackers Mom Cz. Ingredients 2 $\frac{1}{4}$ c. flour $\frac{1}{2}$ t. baking powder 2 c. grated sharp cheddar cheese $\frac{1}{2}$ c. butter in pieces $\frac{1}{2}$ c. white wine – Worcestershire 1 egg yolk $\frac{1}{2}$ c. sesame seeds Steps Combine flour and baking powder. Cut in cheese and butter with a pastry cutter. Add white wine sauce until the dough holds together (reserve 2 T.). Chill 10-15 minutes. Roll dough in wax

paper to ". Cut shapes or squares and brush with yolk and sauce. Sprinkle seeds.

Place on a greased sheet and bake at 375 for 10 minutes until golden and firm.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sour Cream Chicken Enchiladas Very good. From Steve's brother's wife. Ingredients Enchiladas 2 c. cooked chicken (bite size pieces) 1 medium onion, chopped 1 c. mushrooms, chopped 12 large tortillas 1 green pepper, chopped 1 can Rotel tomatoes Sauce ¼ c. butter 2 T. flour 1 can chicken broth 2 c. Monterey Jack cheese 1 c. sour cream or plain yogurt Steps Enchiladas Saute chicken, mushrooms, greens peppers, and tomatoes. Fill tortillas with chicken mixture and roll up. Place in a large shallow greased pan. Top with cheese. Sauce Melt butter. Add flour – stir. Add chicken broth and sour cream (or yogurt). Stir until smooth.

Pour sauce over enchiladas. Bake at 350 for 30 to 35 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Southern Snowballs Ingredients 2 egg whites $\frac{3}{4}$ c. sugar 1 c. nut meats 1 c. chocolate chips Steps Preheat oven to 350 . Beat egg whites until stiff. Add sugar slowly. Add nuts and chips. Drop by teaspoon-ful on parchment paper. Put in oven and immediately turn oven off. Leave 3 hours or overnight.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Spaghetti Sauce From Mom Cz. Delicious. Ingredients 1 T. shortening 1 lb. ground beef 1 onion, chopped $\frac{1}{2}$ c. celery with leaves 2 T. parsley flakes 12 oz. tomato paste 16 oz. tomato sauce $\frac{1}{2}$ t. salt $\frac{1}{4}$ t. pepper 1 clove garlic, minced $\frac{1}{2}$ t. Italian seasoning 1 bay leaf $\frac{3}{4}$ c. water Steps Saute celery and onions in shortening. Add meat and brown. Add remaining ingredients and simmer for 3-4 hours, adding water as needed. Can be frozen.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Speedy Black Beans and Mexican Rice Ingredients 2 pouches Uncle Ben's ready to serve Spanish Rice 2 cans Black Beans, rinsed and drained 2 cans chopped chiles ¼ c. chopped fresh cilantro Steps Prepare rice. Combine beans and chiles in microwave on high for 2 minutes. Stir in rice and cilantro. Top with sour cream, salsa, dried tomatoes, and/or shredded cheddar

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Spinach Balls From Mom Cz. Party. Makes about 80. Mom sometimes made it in a flat dish and cut it into squares. Ingredients 2 packages frozen spinach, cooked and drained 2 c. herb stuffing (Pepperidge Farm) 2 onions, finely chopped 6 eggs, beaten ½ t. thyme 1 T. garlic salt 1 t. MSG ½ t. pepper ¾ c. butter, melted ½ c. Parmesan cheese Steps Chill and make into balls. Bake at 350 for 20 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Spinach Dip From Mom Cz. Ingredients vegetable soup mix water chestnuts, chopped 1 c. Hellman's mayonnaise 1 package chopped frozen spinach 16 oz. sour cream chopped green peppers (optional) Steps Mix. Let chill overnight.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Squash Casserole Ingredients 2 c. mashed squash ½ c. undiluted mushroom soup 1 T. grated onion ½ c. breadcrumbs 1 c. grated cheddar cheese 1 T. butter 1 beaten egg salt and pepper to taste Steps Mix all ingredients and pour into well-greased baking dish. Bake at 400 for 10 minutes, then 350 for 20 minutes. Should be hot and bubbly around edges.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Squash Dressing Steve's mother's Ingredients 1 ½ c. cooked squash ½ c. chopped onion 3 c. cornbread crumbs 1 stick margarine, melted 1 t. sage 2 eggs, beaten 2 cans cream of chicken soup Steps Combine ingredients in an 8x8 pans. Bake at 375 until golden

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Steve's Pecans Steve T's claim to fame are these toasted pecans. He gets requests to make these. Ingredients Pecans White bark Steps Toast pecans in oven (very lightly salted, optionally) Melt white bark in a double boiler. Mix in the pecans. Spread on greased sheet (or wax paper). Separate and let cool.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Streusel Caramel Bars Ingredients 2 c. flour $\frac{3}{4}$ c. brown sugar 1 egg, beaten $\frac{3}{4}$ c. cold butter or margarine $\frac{3}{4}$ c. chopped nuts 18 caramels 1 can Eagle brand milk Steps Combine flour, sugar, and egg. Cut in $\frac{1}{2}$ c. margarine until crumbly. Stir in nuts. Reserve 1 $\frac{1}{2}$ c. crumb mixture. Press remaining into a 9x13 pan. Bake at 350 for 15 minutes. Melt caramels and milk with $\frac{1}{4}$ c. margarine. Pour over crust. Top with crumbs. Bake at 350 for 25 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sweet Potato Coconut Balls As a side dish, appetizer, or treat Ingredients Cooked sweet potatoes, mashed orange zest orange juice salt and pepper brown sugar flaked coconut marshmallows Steps Combine potatoes, zest, juice, salt, pepper, and brown sugar until stiff. Wrap mixture around a marshmallow. Roll balls in coconut and remaining brown sugar. Bake at 350 for approximately 20 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Sweetened Condensed Milk Ingredients 1 c. and 2 T. instant dry milk $\frac{1}{2}$ c. warm water $\frac{3}{4}$ c. sugar Steps Place water in bowl. Add dry milk and mix well. Add sugar and mix until smooth. Set bowl in pan of hot water. Store in glass jars.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Taco Soup Ingredients 1 lb. hamburger 1 medium onion, chopped 1 medium green pepper, chopped 1 jar taco sauce 1 can kidney beans (not drained) 1 can corn (not drained) 1 can stewed tomatoes 1 $\frac{1}{2}$ t. chili powder Steps Brown the hamburger with the onion and peppers, then drain. Add the remaining ingredients and heat well. Pour into bowls and top with shredded cheese and sour cream.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Tight-Fittin' Jeans Bars "Here's what's cookin'. Recipe from Judy Gingnas (Naomi Bourdon) Ingredients Crust $\frac{1}{2}$ c. oleo 1 c. flour $\frac{1}{4}$ c. sugar Filling 1 c. graham cracker crumbs $\frac{1}{2}$ c. chocolate chips (or more) $\frac{1}{2}$ c. chopped nuts 1 t. baking powder $\frac{1}{4}$ t. salt 14 oz. Eagle brand sweetened condensed milk Frosting 1 $\frac{1}{2}$ c. powdered sugar $\frac{1}{2}$ c. oleo 1 t. vanilla Steps Crust Mix and press into 9x13 pan. Bake at 350 for 10 minutes. Cool for 10 minutes. Filling Mix ingredients and spread onto partially-baked crust. Bake at 350 for 15-20 minutes. Cool completely. Frosting Blend well until smooth. Frost the bars.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Tiramisu Excellent dessert. Rich. Ingredients $\frac{1}{2}$ c. strong brewed coffee (I use instant espresso crystals) 2 T. coffee liquers 2 8 oz. sour cream 2 8 oz. cream cheese, softened c. sugar $\frac{1}{4}$ c. milk $\frac{1}{2}$ t. vanilla 2 3 oz. packages lady fingers 2 T. unsweetened cocoa powder Steps Combine coffee and liquers and set aside. In a large bowl, combine sour cream, cream cheese, sugar, milk, and vanilla. Beat with mixer until smooth. Layer one package of lady fingers (cut sides up) in 2 Qt. rectangular baking dish. Brush with half of coffee mixture. Spread with half of cream cheese mixture. Repeat with rest of lady fingers, coffee, and cream cheese. Sift cocoa powder over top. Cover and chill 4 to 24 hours. Cut in squares.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Toasted Pecan Pesto Ingredients ½ c. chopped pecans 2 c. loosely-packed fresh basil leaves ½ c. shredded parmesan ½ c. olive oil 3 large garlic cloves ¼ t. salt
Steps Preheat oven to 350 Bake pecans for 8-10 minutes until lightly browned and fragrant. Let cool for 20 minutes. Process pecans and remaining ingredients in food processor until smooth.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Truffles Makes approximately 24 balls. Ingredients 2 T. butter 1 egg yolk ¼ c. powdered sugar 4 oz. sweet cooking chocolate, grated 1 T. rum ¼ c. flaked coconut
Steps Cream butter, blend in yolk. Stir in chocolate and rum (or use 2 t. water and 1 t. rum extract). Shape into balls. Roll in coconut or chocolate sprinkles. Place on wax paper and chill.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

US 31 BBQ – Pork or Beef Do you remember US 31 BBQ in downtown Muskegon? Ingredients 1 ½ lb. cabbage, grated 1 green onion 1 c. pickle relish ½ c. catsup ¼ c. yellow mustard ½ c. sugar c. horseradish ¼ c. cider vinegar 2 T. chopped pimientos Steps Simmer 10 minutes.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Velveeta Fudge Good. Ingredients 1 lb. Velveeta 1 lb. butter 1 c. cocoa 1 t. vanilla 4 lb. powdered sugar Steps Melt butter and cheese. Add rest and mix well. Pour into greased dish.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Vidalia Onion Casserole Good Ingredients 2 T. butter 2 c. onions, sliced 6 eggs, boiled 1½ c. cheese, grated 1 can cream of chicken soup ¾ c. milk ½ t. mustard 6 slices buttered toast Steps Preheat oven to 350 Saute onions in butter. Place in buttered casserole. Slice eggs over onions. Sprinkle cheese over eggs.

Heat soup, milk, and mustard together until smooth. Pour over all, then crumble toast over top (I use panko w/ melted butter mixed in).

Bake 30-35 minutes

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Whipped Lemon Butter Another from Mabel Estes Ingredients ½ c. soft butter 1 T. minced parsley 1 t. chopped chives ½ t. salt dash cayenne pepper 3 T. lemon juice Steps Cream butter. Add parsley, chives, salt, and cayenne. Add lemon juice about ¼ at a time. Can store in refrigerator in a covered jar.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

White Fudge Ingredients 1 ½ lb. white chocolate 1 can Eagle brand t. salt 1 t. vanilla 1 c. candied cherries Steps Melt white chocolate and milk. Stir in the rest of the ingredients. Spread on wax-paper-lined pan. Chill.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Win Shulers Dip From Mom Cz. Ingredients 1 large Win Shulers cheese 8 oz. cream cheese, softened 1 t. garlic powder Steps combine

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Zucchini Casserole Ingredients 3 c. chopped zucchini (unpeeled) 3 eggs 1 c. Bisquick 1 med onion, grated 2 cloves garlic dash of salt dash of pepper dash of oregano dash of thyme 8 oz. grated American cheese (use $\frac{3}{4}$ and rest on top)
Steps Mix all together. Pour into greased dish. Remaining cheese on top. Bake at 350 for 45 minutes, until brown.

Recipe

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

Zucchini Squash Quiche Good. Ingredients 1 c. bisquick 3 c. diced squash 1 grated carrot 1 small grated onion $\frac{1}{2}$ c. grated cheese $\frac{1}{2}$ t. salt $\frac{1}{4}$ t. pepper $\frac{1}{4}$ t. garlic powder $\frac{1}{2}$ c. oil 4 eggs Steps Press in greased 8x8. Bake at 350 for 1 hour.
