

Sharon's Cookbook

by **Sharon Turner**

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May 4, 2015

Appetizers

Cheese Ball

Category: Appetizers

Cooking method: Mixing

Yield: 1 ball

Prep time: PT15M

Total time: PT15M

About

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.

Cheese Ball

Category: Appetizers

Cooking method: Mixing

Yield: 1 loaf

Prep time: PT45M

Total time: PT45M

About

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.

Cheese Ball

Category: Appetizers

Cooking method: Mixing

Yield: 1 loaf

About

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.

Cheese Ball

Category: Appetizers

Cooking method: Mixing

Yield: 1 loaf

About

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.

Clam Dip

Category: Appetizers

Cooking method: Boiling

Yield: 1 loaf

About

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.

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.

Cinnamon Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- $\frac{1}{4}$ c. oil
- 1 egg.
- 2 c. flour
- $\frac{1}{2}$ t. salt
- 1 c. sugar
- 1 c. sour milk
- 1 t. soda
- 1 T. cinnamon
- $\frac{1}{2}$ c. sugar
- chopped nuts

Steps

Mix the topping (cinnamon, half-cup sugar, nuts).

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.

Lemon Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

About

This is from Steve's Mom. Very good.

Ingredients

- 3 c. flour
- 2 c. sugar
- 1 ½ t. baking powder
- 1 t. salt
- 1 T. lemon peel grated
- 4 eggs
- 1 c. milk
- 1 c. oil
- ½ c. sugar
- ½ 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 ¾ 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.

Peanut Butter Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ¾ c. sugar
- ½ c. peanut butter
- 1 t. vanilla
- 1 ¾ c. milk
- 2 ¼ c. flour
- 4 t. baking powder
- ½ 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.

Pecan Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

About

Moist and good.

Ingredients

- ½ c. butter, softened
- 1 ½ c. sugar
- 2 eggs
- 2 c. self-rising flour
- 1 t. vanilla
- 1 ½ t. vegetable oil
- ¼ 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

Poppy Seed Bread

Category: Breads

Cooking method: Baking

Yield: Makes 2 loaves.

About

Good.

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.

Soft Breadsticks

Category: Breads

Cooking method: Baking

Yield: Makes a dozen.

Ingredients

- 1 $\frac{1}{4}$ c. flour
- 2 t. sugar
- $\frac{1}{2}$ t. salt
- 1 $\frac{1}{2}$ 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.

Unkneaded homemade bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 package active dry yeast
- 1 $\frac{1}{4}$ c. warm water
- 2 T. butter, softened
- 2 T. sugar
- 2 t. salt
- 3 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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.

Zucchini Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 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)
- 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 (OJ, powdered sugar) until a thick syrup. Spread over tops of loaves while still warm.

Zucchini Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 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
- 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 (mix OJ and powdered sugar) while warm.

Cakes

\$175,000 Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

RICH.

Ingredients

- 1 box chocolate cake mix
- 1 egg
- 1 stick melted butter
- 12 oz. chocolate chips
- 1 c. chopped nuts
- 8 oz. cream cheese
- 3 eggs
- 1 lb. powdered sugar

Steps

Mix cake mix, egg, and butter. Press into 13x9 baking pan. Sprinkle chocolate chips and nuts over batter. Cream the cream cheese, eggs, and powdered sugar. Pour over batter. Bake at 350 for 40 to 45 minutes. Cool before cutting.

Blueberry cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 c. flour, sifted
- ½ t/ salt
- ¾ c. sugar
- ½ c. milk
- 2 t. baking powder
- ¼ c. butter
- 1 egg, unbeaten
- 2-3 c. blueberries
- ½ c. sugar
- ½ t. cinnamon
- ¼ c. flour
- ¼ c. butter

Steps

Mix cake ingredients and topping ingredients (sugar, cinnamon, flour, butter) separately. Pour cake batter into a flat pan, then cover with the topping. Bake at 375 for 40-50 minutes.

Chewy Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Very easy. Very good.

Ingredients

- 1 box (1 lb.) brown sugar
- 1 stick melted butter
- 3 eggs
- 2 c. self-rising flour
- 1 t. vanilla
- 2 c. chopped nuts (optional)

Steps

Combine brown sugar and melted butter. Add the remaining ingredients. Spread evenly in a 13x9 greased pan. Bake at 350 for 30 minutes.

Chocolate Eclair Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Good. Like chocolate eclairs from the bakery. This is mine and it's pretty.

Ingredients

- 2 packages (3 oz.) Jello vanilla instant pudding
- 3 c. milk
- 8 oz. Cool Whip
- Graham crackers
- ¼ c. cocoa
- ¼ c. milk
- 2 c. powdered sugar
- 1 t. vanilla

Steps

Cake Mix pudding and milk, then let sit for 5 minutes. Fold in the cool whip. In a 13x9 dish, alternately layer whole graham crackers and pudding (starting and ending with graham crackers).

Note: Create as many layers as possible. Don't make layers too thick.

Topping Mix ingredients (cocoa, milk, sugar, vanilla). Pour over top of cake. Refrigerate.

Cinnamon-Pecan Coffee Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 c. flour
- 1 ¼ c. sugar
- 1 ½ t. baking powder
- ½ t. baking soda
- ½ t. cinnamon

- ¼ t. salt
- ¾ c. butter, softened
- 1 c. sour cream
- ¼ c. milk
- 2 eggs
- 1 t. vanilla
- 1 ½ c. chopped pecans
- ¼ c. sugar
- 2 t. cinnamon

Steps

Cake Preheat oven to 350 . Line a 9x13 pan with a 12x15” sheet of parchment paper and set aside.

Combine flour, salt, sugar, baking powder and soda, and cinnamon. Blend flour mixture and butter until a course crumble. Combine with sour cream, milk, eggs, and vanilla. Spoon half into the 9x13.

Topping Combine pecans, sugar, and cinnamon, and sprinkle over the batter. Add the remaining batter and more of the pecan topping.

Bake at 350 for 35-40 minutes, until toothpick comes out clean. Cool.

Cookie Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 2 c. flour
- 2 c. sugar
- 1 t. soda

- ½ t. salt
- 1 t. cinnamon
- 1 stick margarine
- ½ c. crisco
- 4 T. cocoa or 1 square chocolate
- 1 c. water
- ½ c. buttermilk
- 1 t. vanilla
- 2 eggs, beaten
- 1 stick margarine
- 1 square chocolate
- 5 T. cocoa
- 4-5 T. milk
- 1 lb. powdered sugar
- 1 t. vanilla
- ½ c. nuts (optional)

Steps

Sift together the flour, sugar, soda, salt, and cinnamon. In a saucepan, bring the margarine, crisco, cocoa, and water to a boil. Pour over the sifted dry ingredients. Add the buttermilk, vanilla, and eggs.

Pour into a greased jelly roll pan. Bake at 350° for 20 minutes.

Mix frosting ingredients (margarine, chocolate, cocoa, milk, sugar, vanilla, nuts). Spread over warm cake.

Crunchy Top Pound Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 c. flour
- 2 c. sugar
- 1 c. crisco
- 6 eggs
- 1 t. vanilla

Steps

Mix ingredients together. Beat for 12 minutes. Put batter in a bundt or angel pan coated in PAM and flour. Bake at 325 for 1 hour. Do not open the oven during this time.

Dirt Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Easy and good. From my good friend Pat Meyers

Ingredients

- Large package of Oreo cookies, crushed
- Large Cool Whip
- Large chocolate pudding

Steps

Layer ingredients in a trifle dish. Refrigerate at least 4 hours before serving.

Fresh Blueberry Dump Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Good served warm with ice cream on top.

Ingredients

- 3 c. blueberries
- 1 20 oz. can crushed pineapple, undrained
- 1 yellow cake mix
- $\frac{3}{4}$ c. melted butter
- 1 c. chopped pecans

Steps

Layers blueberries and pineapple in greased 13x9 pan. Spoon dry cake mix over berries. Sprinkle with pecans. Drizzle melted butter over pecans. Bake at 350 for 30 minutes until light browned on top.

Fruit Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

I'm not really fond of fruit cake, but this one is quite good

Ingredients

- 1 lb. candied cherries
- $\frac{1}{2}$ lb. candied pineapple
- 1 lb. pecans
- 2 boxes Angel flake coconut (or 1 big box)
- 1 lb. dates
- 2 cans Eagle brand milk

Steps

Line loaf pans with wax paper. Bake at 300 for 60 minutes or until brown

Graham Cracker Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 ½ sticks margarine
- 1 ½ c. sugar
- 3 egg yolks
- 45 graham crackers
- 3 t. baking powder
- pinch salt
- 1 ½ c. milk
- 1 t. vanilla
- 3 egg whites, beaten
- ½ to ¾ c. nuts

Steps

Cream the margarine, sugar, and egg yolks. Crush the graham crackers, baking powder, and salt together. Mix and alternately add the milk and vanilla. Fold in the egg whites and nuts. Bake at 350° for 50 minutes.

Ida's Crazy Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 ½ c. flour
- 1 c. sugar
- 3 T. cocoa
- 1 t. baking soda
- 1 t. salt

- 1 T. vinegar
- 6 T. oil
- 1 t. vanilla
- 1 c. water

Steps

Sift dry ingredients once, then sift again into an 8” or 9” square pan. Make 3 wells in the flour. In the first put the vinegar. In the second put the oil. In the third put vanilla. Pour water over all the ingredients. Stir with a fork until it is mixed well. Bake at 350 for 25-30 minutes.

Lemon-Apricot Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

This cake is versatile to any flavor you like (lime is great).

Ingredients

- 1 yellow cake mix
- 4 eggs
- $\frac{3}{4}$ c. apricot nectar
- $\frac{1}{2}$ c. oil
- 1 package lemon jello
- 1 t. lemon extract
- pinch of salt
- 3 T. lemon juice
- $\frac{3}{4}$ c. powdered sugar
- 3 T. lemon juice

Steps

Cake Mix all ingredients with spoon until moistened. Use mixer until smooth. Pour into greased bundt pan (spraying with Pam is easier). Bake at 325 for 45 minutes.

Glaze Mix ingredients (powdered sugar, lemon juice) and drizzle over warm cake.

Variations To make a lime-apricot or orange-apricot cake, substitute:

- lime or orange jello
- lime juice or orange extract for lemon extract
- 2 T. lime juice or orange juice for lemon juice

or make up your own.

Mountain Dew Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Like lemon cake. Very moist. Very good.

Ingredients

- 1 box lemon cake mix
- 1 small box lemon instant pudding
- $\frac{3}{4}$ c. oil
- 4 eggs
- 12 oz. Mountain Dew
- 3 T. butter
- 3 T. milk
- 3 T. lemon juice
- 1 t. lemon rind
- 2 c. powdered sugar

Steps

Cake Mix all together. Bundt pan, greased and floured (I spray with Pam). Bake at 350 for 45 to 50 minutes.

Glaze Heat butter and milk together. Add lemon juice, rind, and sugar. Stir well until smooth Pour over cake.

No Egg, Milk, or Butter Cake

Category: Cakes

Cooking method: Baking

Yield: 1 medium cake

Prep time: PT15M

Cook time: PT1H15M

Total time: PT1H30M

About

Depression recipe.

Ingredients

- 1 $\frac{1}{4}$ c. brown sugar
- 1 $\frac{1}{4}$ c. vegetable oil
- $\frac{1}{4}$ t. salt
- 1 $\frac{1}{2}$ c. raisins
- 1 t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{2}$ t. cloves
- 1 c. hot water
- $\frac{1}{2}$ t. soda
- 3 c. flour

Steps

Combine first 8 ingredients (reserve 1 t. hot water). Cook to boiling. Remove and cool. Dissolve soda and add to flour. Spread in a loaf pan. Bake at 350 for 45 minutes.

Cool on racks. Slice thinly.

Peach Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

From the local peach orchard stand. Moist, real good.

Ingredients

- 1 white cake mix
- 1½ c. oil
- 4 eggs
- 1 small peach jello
- ¾ c. peach cider (If you can't find it, let me know)
- 8 oz. cream cheese, softened
- ½ c. butter, softened
- 3 T. peach cider
- 1 box powdered sugar (1 lb.)

Steps

Cake Combine all ingredients except the peach cider and pour into a 9x13, tube, bundt, or other large cake or loaf pan. Bake at 350 for 25 minutes or more (toothpick test). Cool, then remove from pan. Poke holes in warm cake, then spoon peach cider over cake before frosting.

Frosting Mix ingredients (cream cheese, butter, peach cider, sugar) until smooth and creamy. Ice the cake and store in refrigerator.

Peanut Butter Chocolate Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 package devil's food cake mix
- 4 oz. cream cheese
- ¼ c. creamy peanut butter
- 2 T. powdered sugar
- 1 c. whipped topping
- 1 c. whipping cream
- 1 c. chocolate chips

Steps

Prepare cake mix per instructions using 9" fluted tube pan. Cool for 10 minutes before removing from pan to wire rack. In small bowl, beat cream cheese until smooth — add peanut butter and powdered sugar. Beat until blended. Fold in whipped topping. Split cake in half — bottom on serving plate. Spread with peanut butter mixture — top with remaining cake. Refrigerate until chilled. In small saucepan, bring cream to boil — reduce to low heat. Stir in chocolate chips — cook and stir until melted. Refrigerate until spreadable. Frost cake. Keep refrigerated.

Piña Colada Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 1 package white cake mix
- 1 jello vanilla instant pudding mix
- 4 eggs
- ½ c. water
- 1 c. dark Rum (80 proof)
- ¼ c. Wesson oil

- 1 can (8 oz.) crushed pineapple (drained)
- 1 package jello instant pudding vanilla
- c. dark rum (80 proof)
- 1 frozen whipped topping (thawed)
- 1 c. flaked coconut

Steps

Bake at 350 for 25 to 30 minutes. Combine frosting ingredients (pineapple, pudding, rum, cool whip, coconut) and spread over cooled cake.

Pineapple Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 Betty Crocker white cake mix w/pudding
- 1 can crushed pineapple (drained, save juice)
- 1 large cool whip
- 1 box powdered sugar
- 1 16 oz. sour cream or cream cheese

Steps

Use pineapple juice for cake mix water. Bake 3-4 layers. Let cool. Mix pineapple with sugar and sour cream. Fold in the cool whip. Frost and refrigerate.

Three Ingredient Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Depression recipe. Tastes like sponge cake.

Ingredients

- 9 eggs, separated
- 1 $\frac{3}{4}$ c. sugar
- 1 c. flour

Steps

Beat egg whites until stiff-but-not-dry. Beat in the sugar slowly. Fold in the beaten egg yolks. Fold in the flour. Put in an ungreased angel food pan and bake at 350 for 45-0 minutes. Cool upside-down.

Turtle Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 German chocolate cake mix
- 1 package Kraft caramello
- c. evaporated milk
- 1 stick oleo

Steps

Melt the caramello, evaporated milk, and oleo together. Bake half of the cake batter – 15 minutes – top with caramel mixture and 1 c. nuts, 1 c. chocolate chips.

Top with rest of cake. Bake at 350 for 12 minutes

War Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

Some old depression recipes from Mom's cookbooks and recipes.

Ingredients

- 1 c. Karo
- 1 c. cold water
- 1 t. salt
- ½ t. cloves
- 1 t. cinnamon
- ½ t. nutmeg
- 1 T. Crisco shortening
- 1 t. soda
- 2 c. flour
- ½ t. baking powder

Steps

Cook first 6 ingredients for 3 minutes. After boiling point, add Crisco when cooled. Add soda dissolved in a small amount of hot water. Add the dry ingredients.

Spread in a greased tube pan. Bake at 325 for 60 minutes.

Western Sheet Cake

Category: Cakes

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz. Good.

Ingredients

- 2 sticks margarine or butter
- 4 T. cocoa
- 1 c. water
- 2 c. flour
- 2 c. sugar
- 1 t. salt
- 1 c. sour cream
- 2 eggs
- 1 t. soda
- 7 T. milk
- 1 stick butter
- 4 T. cocoa (not Nestle Quik - too sweet. Use Hershey's cocoa)
- 1 c. chopped nuts (optional)
- 1 # powdered sugar
- 1 t. vanilla

Steps

Cake Bring the butter, cocoa, and water to a boil, then pour over the flour, sugar, and salt. Stir in the sour cream and soda.

Pour into a jelly roll pan (17x11) Bake at 375 for 20 minutes.

Frosting (milk, butter, cocoa, nuts, sugar, vanilla)

Frosting will take about 10 minutes to make, so start with 10 minutes left on the cake timer. Boil the milk, butter, and cocoa, then add the rest of the ingredients.

Mix until smooth. Pour on cake as soon as it comes out of the oven. Cool and chill.

Candies

No Cook Candy

Category: Candies

Cooking method: Baking

Yield: 1 loaf

About

Sweet!!

Ingredients

- 1 lb. powdered sugar
- c. butter, softened
- ¼ t. salt
- 1 t. vanilla
- c. light Karo

Steps

Mix all together. Knead on board until smooth and satiny. Tint if desired. Make whatever shapes you desire. Store airtight.

Variations Knead ½ c. toasted almonds, or any nuts. Substitute almond extract for vanilla. Let dry before storing. Omit vanilla and add a few drops of mint extract – tint. Make balls and flatten with fork.

Potato Candy

Category: Candies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ½ c. potatoes, mashed and cooked
- 1 t. vanilla
- 2 boxes powdered sugar, sifted
- 16 oz. chunky peanut butter

Steps

Combine vanilla and potatoes. Slowly add sugar (will be stiff). Take small amounts and roll out thin on wax paper. Spread peanut butter over it. Roll into a jelly roll. Cool 1 hour. Cut in small slices.

Refrigerator Candy

Category: Candies

Cooking method: Baking

Yield: Makes 2 ½ lb.

About

From Mom Cz

Ingredients

- 2 ¼ c. sugar
- ¾ c. evaporated milk
- c. light corn syrup
- 2 T. butter
- 12 oz. chocolate chips
- 1 t. vanilla
- nuts (optional)

Steps

Bring to boil first four ingredients. Cook over moderate heat for 5 minutes. Remove from heat. Add chocolate chips and vanilla. Add nuts if desired. Pour in 8x8 greased pan and chill.

Seafoam Candy

Category: Candies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 c. sugar
- 1 c. dark Karo syrup
- 1 T. vinegar

Steps

Bring to boil (300). Remove from heat. Add 1 T. soda. Stir just enough to mix (will foam). Pour into greased pan. Cool. Turn over and break into pieces. Melt 12 oz. chocolate chips and ½ sq. paraffin wax in double boiler. Dip in foam pieces.

Cookies

Butter Balls

Category: Cookies

Cooking method: Baking

Yield: 15 balls

Prep time: PT2H15M

Cook time: PT20M

Total time: PT2H35M

About

Good.

Ingredients

- ½ 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.

Church Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

From mom. They look like stained-glass windows.

Ingredients

- 12 oz. chocolate chips
- 1 stick melted oleo
- 1 package colored mini marshmallows
- 1 c. chopped nuts
- 7 oz. coconut

Steps

Mix all together. Spread on wax paper and roll into log. Refrigerate overnight and cut into slices.

Date Cream Cheese Roll-ups

Category: Cookies

Cooking method: Baking

Yield: Makes 8 dozen.

About

From Mom Cz.

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 ½" 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.

Easy Peanut Butter Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

Optionally press a candy kiss in center after baking.

Ingredients

- 1 can Eagle brand milk
- $\frac{3}{4}$ c. peanut butter
- 2 c. biscuit mix
- 1 t. vanilla
- white sugar

Steps

Beat milk with peanut butter until smooth. Add biscuit mix and vanilla. Shape into balls. Roll in sugar. Place balls on ungreased sheets. Flatten with fork.

Bake at 375 for 6-8 minutes.

Easy Pudding Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 sticks butter, softened
- 1 c. brown sugar
- 1 jello chocolate instant pudding
- 2 eggs
- 2 c. flour
- 1 t. baking soda
- 12 oz. white chips

Steps

Preheat oven to 350 . Beat butter and sugar until fluffy. Add pudding mix – beat until blended. Add eggs – mix well. Add flour and soda. Stir in white chips.

Drop by teaspoonfuls. Bake at 350 for 10 to 12 minutes, until lightly browned.

Frosted Cookie Brownies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 tube refrigerated chocolate chip cookie dough
- 3 c. miniature marshmallows
- 2 c. (12 oz.) chocolate chips
- 1 c. butter, cubed
- 4 eggs
- 2 t. vanilla extract
- 1 c. flour
- ½ t. baking powder
- ¼ t. salt
- 1 c. chopped walnuts
- 2 c. miniature marshmallows
- 6 T. milk
- ¼ c. butter
- 2 squares unsweetened chocolate
- 3 c. powdered sugar

Steps

Brownies Press cookie dough in greased 9x13 pan. Bake at 350 for 10 minutes. In large saucepan, combine marshmallows, chips, and butter — cook and stir on low heat until melted and smooth. Transfer to bowl. Cool.

Beat in eggs and vanilla. Combine dry ingredients and stir into marshmallow mixture. Stir in nuts. Spread over cookie crust. Bake at 350 for 30-35 minutes (use tooth pick test for doneness). Cool on rack.

Frosting Combine marshmallow, milk, butter, and chocolate squares in pan. Cook and stir over low heat until smooth. Remove from heat. Beat in powdered sugar. Frost the brownies.

Glazed Applesauce Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

Mom made these.

Ingredients

- $\frac{3}{4}$ c. chopped dried apples
- 1 c. boiling water
- 2 $\frac{1}{4}$ c. flour
- 2 t. cinnamon
- $\frac{1}{2}$ t. baking powder
- $\frac{1}{2}$ t. soda
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{4}$ t. allspice
- $\frac{1}{2}$ c. butter, softened
- 1 c. sugar
- 1 egg
- 1 t. vanilla
- 1 $\frac{1}{4}$ c. sweet applesauce
- 1 c. toasted walnuts
- $\frac{1}{2}$ c. raisins
- 2 c. powdered sugar
- 2 or 3 T. milk

Steps

Preheat oven to 375 . Grease cookie sheets.

Combine apples and water – set aside. Combine dry ingredients and spices. Beat butter and sugar until fluffy Beat in egg and vanilla. Beat in applesauce – then dry ingredients. Drain apples and pat dry. Add to dough, along with the nuts and raisins.

Drop by teaspoonfuls. Bake at 375 for 10 to 12 minutes. Cool and frost (Glaze consists of powdered sugar and milk).

Imperial Sugar Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

This came from Hazel Duff – Mom’s across the street neighbor.

Ingredients

- 2 sticks Imperial Margarine
- $\frac{3}{4}$ c. sugar
- 1 t. soda
- 1 $\frac{1}{2}$ c. flour
- 2 t. vinegar
- 1 $\frac{1}{2}$ t. vanilla

Steps

Beat margarine, sugar, and soda for 10 minutes. Add rest of ingredients. Drop by teaspoon, 2” apart on a baking sheet. Press flat. Bake at 300 for 20 minutes, sprinkling with sugar after 10 minutes.

Lemon Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

From my Mom

Ingredients

- 1 lemon supreme cake mix
- 2 c. cool whip
- 1 egg
- ½ c. powdered sugar

Steps

Mix together the cake mix, cool whip, and egg. Allow to cool in the refrigerator. Make into balls and roll in the powdered sugar. Flatten the balls. Bake at 350 for 10 to 12 minutes, or until lightly browned.

Variations Optionally decorate with small candied fruits, colored sugar, candy kisses, etc.

Original Girl Scout Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 c. butter
- 1 c. sugar
- 2 c. flour
- ½ t. salt
- 2 t. baking powder
- 2 eggs, well-beaten
- 2 T. milk
- 1 t. vanilla

Steps

Cream butter and eggs. Sift flour, salt, baking powder. To creamed mixture add eggs, milk, vanilla, and sifted mixture. Mix well. Chill for 1 hour. Drop dough by spoonfuls onto ungreased sheet. Flatten with glass dipped in sugar. Bake at 425 for 8-10 minutes.

Pineapple Drop Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 c. shortening
- 1 c. brown sugar
- 1 c. sugar
- 2 eggs
- 2 t. vanilla
- 2 t. soda
- ½ t. salt
- ½ t. baking powder
- 4 c. flour
- 1 c. crushed pineapple

Steps

Cream shortening. Add sugar, egg, and vanilla. Add soda to pineapple. Add to mix. Add flour, salt, baking powder. Mix well. Drop on greased and floured sheet. Bake at 350-375 for 12-15 minutes.

Potato Chip Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

Very good. My Mom saved potato chip crumbs in freezer until she had enough.

Ingredients

- 1 c. shortening
- 1 c. brown sugar
- 1 c. sugar
- 2 eggs
- 2 c. flour
- ½ t. salt
- 1 t. soda
- 1 t. vanilla
- 2 c. crushed potato chips
- 1 c. nuts

Steps

Drop by teaspoonfuls on ungreased sheet. Bake at 350 for 12 minutes.

Walter's Cookies

Category: Cookies

Cooking method: Baking

Yield: 1 loaf

About

I don't really like to make roll out cookies but these are excellent. Walter is the chef at the Italian Farm when I first came down to Georgia.

Ingredients

- 2 c. sugar
- 1 lb. butter
- 6 hard-boiled egg yolks
- 2 t. vanilla
- 1 lemon peel
- pinch powdered ammonia (alum)
- 4 c. flour

Steps

Gently mix together the cream (sugar and butter) and the egg yolk paste. Add the rest of the ingredients, but don't work them too much. Let rest for 40 minutes before use.

Roll out and use cookie cutter. Bake at 350 for 10 minutes.

White Star Cookies

Category: Cookies

Cooking method: Baking

Yield: Makes approximately 36.

About

From Mom Cz.

Ingredients

- 12 oz. white stars
- 2 T. peanut butter
- 1 c. mini marshmallows
- 1 c. peanuts
- 1 c. rice krispies

Steps

Melt white stars and peanut butter in a double boiler. Remove from heat and add other ingredients. Drop by Tablespoon on wax paper.

Desserts

Apple Dessert

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Apple Fritters

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

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.

Banana Pudding

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Banana Split Dessert

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz

Ingredients

- 2 c. graham cracker crumbles
- 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.

Blueberry Buckle

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

Came from Betty Johnston, Marcia Czerniak's sister.

Ingredients

- ¼ c. shortening
- ¾ c. sugar
- 1 egg
- ½ c. milk
- 2 c. sifted flour
- 2 t. baking powder
- ½ t. salt
- 3 c. blueberries
- ½ c. brown sugar
- 1 c. flour
- ½ t. cinnamon
- ¼ c. butter

Steps

Cream together shortening and sugar. Add egg. Then add ½ c. milk and stir in dry ingredients. Fold in berries. Put in a 9" square pan. Add crumbs (½ c. brown sugar, 1 c. flour, ½ t. cinnamon, ¼ c. butter). Bake at 375 for 45-55 minutes.

Blueberry sauce supreme

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

Steve's mother's. Use as topping for pancakes, waffles, ice cream, pound cake, etc.

Ingredients

- ½ c. sugar
- ¼ 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.

Bourbon Balls

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Brown Sugar Fudge

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 c. brown sugar
- c. butter
- ½ c. milk

Steps

Cook until forms ball in cold water. Put in a greased dish. Cool and chill.

Brown Sugar Pecans

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 egg white
- dash of salt
- ¾ 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.

Caramel Frosting

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Cherries Jubilee Cheesecake Bars

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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
- $\frac{1}{2}$ 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.
-

Cherry-Cinnamon Jello

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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

Chocolate Bon Bons

Category: Desserts

Cooking method: Baking

Yield: Makes 32

About

From Mom Cz.

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.

Cream Puffs

Category: Desserts

Cooking method: Baking

Yield: Makes 100-115 little ones or 12-14 large ones.

About

Mom Cz. These were always famous at her catered deals.

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.

Foolproof Chocolate Fudge

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

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.

Forgotten Meringues

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

French Custard Filling

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

From Steve's aunt Jean

Ingredients

- c. sugar
- 1 T. flour
- 1 T. cornstarch
- $\frac{1}{4}$ t. salt
- 1 $\frac{1}{2}$ c. milk
- 1 egg yolk, slightly beaten
- 1 t. vanilla
- $\frac{1}{2}$ 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.

Fudge Nut Roll

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz. This was always a treat at Christmas.

Ingredients

- $\frac{1}{2}$ c. sweet cocoa mix
- 4 T. butter
- 2 T. milk
- 2 c. sifted powdered sugar
- $\frac{1}{2}$ t. vanilla
- $\frac{1}{2}$ 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.

German Chocolate Bars

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Gingersnaps

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Glazed Pecans

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

Good Christmas treat.

Ingredients

- 2 T. brown sugar
- 2 T. orange juice frozen 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 sugar dissolves. Remove from heat. Stir in pecans. Put on greased baking sheet. Bake at 350 for 10 minutes until browned.

Graham Cracker Apple Crisp

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- sliced apples
- ½ c. sugar
- ½ c. water
- 1 t. cinnamon
- ½ c. flour
- ½ c. melted butter
- 1 ½ c. graham cracker crumbs
- ½ c. chopped walnuts

Steps

Bake at 350 for 30 minutes.

Graham Cracker Toffee Bars

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

Mom made these.

Ingredients

- 1 stick butter
- 1 stick margarine
- ½ 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.

Homemade Graham Crackers

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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
- ¼ c. shortening
- 2 T. honey
- 1 ½ T. molasses
- 1 t. vanilla
- ¼ 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.

Mixed Nuts Holiday Recipe

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

This would probably work with any nut

Ingredients

- 3 T. margarine
- 4 c. almonds-pecans
- 4 T. brown sugar
- 3 T. white sugar

- ½ 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.

Mrs. Robert Kennedy's Chocolate Roll

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ½ t. baking powder
- 6 T. flour
- 6 T cocoa
- ¾ c. sugar
- 4 eggs
- 1 t. vanilla
- ¼ t. salt

Steps

Sift dry ingredients. Beat egg yolks with sugar. Gently add dry ingredients, then 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 15 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.

Nutty Peach Crisp

Category: Desserts

Cooking method: Baking

Yield: Serves 12-15.

About

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
- ½ 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.

Orange Glazed Pecans

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 4 c. pecan halves
- ½ c. frozen orange juice concentrate (undiluted)
- 1 ½ c. sugar
- ¼ 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.

Pecan Pastry Shell

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

This is from my Mom.

Ingredients

- ½ c. finely-chopped pecans
- 1 ¼ c. flour
- 2 T. sugar
- ½ 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.

Pecan Tarts

Category: Desserts

Cooking method: Baking

Yield: Makes 2 dozen.

About

These are great at Christmas.

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.

Pecan-Peach Cobbler, Mama's Way

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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
- ½ t. ground nutmeg
- 3 c. sugar
- c. butter
- 1 ½ t. vanilla extract
- 2 (15-oz.) packages refrigerated piecrusts
- ½ 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 ¼ 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 ¼ 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.

Pineapple Delight

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Pistachio Dessert

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 small boxes pistachio pudding
- 1 15 oz. can crushed pineapple, including ½ c. syrup
- 1 c. chopped walnuts
- 1 c. mini marshmallows
- 16 oz. cool whip

Steps

Fold all other ingredients into the cool whip.

Pistachio Dessert

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

Got this from a friend in Indiana. Yummy

Ingredients

- 4 oz. Ritz crackers, crushed
- 1 stick margarine, melted
- 2 boxes pistachio jello instant pudding
- 1 ½ c. milk
- ½ gal vanilla ice cream, partially-thawed

Steps

Crust Mix ingredients (crackers, margarine). 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.

Poor Man's Whipped Cream

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

About

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.

Powdered Sugar

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- granulated sugar

Steps

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

Praline Pecans

Category: Desserts

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ½ c. butter (melted)
- 2 c. sugar
- ½ c. evaporated milk
- 1 t. vanilla
- ½ 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.

Main courses

Baked Chicken Breast

Category: Main courses

Cooking method: Baking

Yield: Serves 8

About

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, ½ can of water. Pour over chicken.

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

Broccoli Cheese Casserole

Category: Main courses

Cooking method: Baking

Yield: 1 casserole

Prep time: PT15M

Cook time: PT40M

Total time: PT55M

Ingredients

- 1 stick butter
- 1 onion, medium
- 1 can sliced or diced water chestnuts
- 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

Saute the butter, onion, and water chestnuts.

Mix all. Use large casserole dish. Bake uncovered at 300 for 20 to 30 minutes.

Cheddar-Topped Homestyle Macaroni and Cheese

Category: Main courses

Cooking method: Baking

Yield: 1 casserole

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.

Chicken and Dressing and Gravy

Category: Main courses

Cooking method: Baking

Yield: 5 servings

About

Steve's mother's. Very good.

Ingredients

- 2 c. buttermilk cornmeal mix
- 5 T. vegetable oil
- 2 T. sugar (optional)
- 2 eggs
- 1 ½ c. milk
- 1 large package chicken leg quarters (4-5)
- seasoned salt
- pepper to taste
- 1 can cream of chicken soup
- 1 can cream of onion soup

- 1 can cream of celery soup
- 1 can cream of chicken soup
- 2 eggs, hard-boiled
- ¼ of chicken
- chicken broth

Steps

Cornbread (Buttermilk, vegetable oil, sugar, eggs, milk)

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 ¾ 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 ½ c. or more broth. Bring to a boil and add pepper to taste. Simmer on low – add more broth if needed.

Chicken Cacciatore in 20 Minutes

Category: Main courses

Cooking method: Browning

Yield: Serves 3

About

This came from a friend's mother in Michigan.

Ingredients

- 1 lb. boneless chicken strips
- ½ c. onion, chopped
- 2 T. oil
- 16 oz. jar spaghetti sauce
- 1 ¼ c. water
- ½ t. oregano
- ½ t. basil
- 1 t. red pepper
- 1 c. green pepper strips
- 1 ½ 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.

Chicken Supreme

Category: Main courses

Cooking method: Baking

Yield: Serves 4

About

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.

Confetti Casserole

Category: Main courses

Cooking method: Baking

Yield: 1 loaf

About

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.

Corned Beef Casserole

Category: Main courses

Cooking method: Baking

Yield: 1 loaf

About

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.

Crock Pot Fresh Green Beans

Category: Main courses

Cooking method: Simmering

Yield: 1 loaf

About

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).

Escaloped Chicken

Category: Main courses

Cooking method: Baking

Yield: 1 loaf

About

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.

Escalloped Chicken

Category: Main courses

Cooking method: Baking

Yield: Serves 15.

About

From Mom Cz. Another version.

Ingredients

- 3 c. cooked and diced chicken
- ¾ 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.

Misc

Apple Cider Vinaigrette

Category: Misc

Cooking method: Mixing

Yield: 1 jar

Prep time: PT5M

Total time: PT5M

Ingredients

- ½ c. extra virgin olive oil
- ¼ c. cider vinegar
- 4 t. sugar
- 1 T. brown sugar
- 1 T. balsamic vinegar
- 1 t. Worcestershire sauce
- ½ t. salt

Steps

Whisk all together. Store in a glass jar.

Baked Beans

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Tasty.

Ingredients

- ingredient

Steps

Ingredients

Make it big Standard batch Ingredient 1 Gallon 1 can (31 oz.) Pork & beans 3 ½ c. 1 c. dark brown sugar 1 ¾ c. ½ c. ketchup 3 ½ T. 1 T. mustard 3 ½ T. 1 T. Worcestershire sauce 1 ¾ ½ 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.

Barbecue Sauce

Category: Misc

Cooking method: Mixing

Yield: 1 bottle

Ingredients

- Ingredients
- 3 onions
- 2 T. vinegar
- 2 T. Worcestershire
- salt
- 1 t. paprika
- ½ t. red pepper
- ½ t. black pepper
- 1 t. chili powder
- ¾ c. ketchup
- ¾ c. water

Steps

Mix ingredients.

Beer Biscuits

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

These are from Indiana.

Ingredients

- 2 c. biscuit mix
- ½ c. shredded cheddar cheese
- ½ 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.

Benne Brittle

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 ¼ 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.

Bran Muffin

Category: Misc

Cooking method: Baking

Yield: 8 standard muffins

Prep time: PT30M

Cook time: PT20M

Total time: PT50M

About

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

Do 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.

Breakfast Squares

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Butter Spread

Category: Misc

Yield: 1 lb spread

Ingredients

- 1 lb. margarine
- 1 c. buttermilk

Steps

Melt together.

Cajun Shrimp Sauce

Category: Misc

Cooking method: Mixing

Yield: 1 loaf

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

Steps

Mix all together.

Cheese Bars

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- Butter recipe yellow cake mix
- 1 egg, beaten
- ¼ lb. butter, melted
- 1 lb. powdered sugar
- 8 oz. cream cheese
- 2 eggs, beaten

Steps

Use a wooden spoon to mix the cake (cake mix, egg, butter). Spread into a 9x13 pan.

Mix frosting ingredients and spread over the cake. Sprinkle with crushed nuts.

Bake at 325 for 35-45 minutes.

Cheese Sauce

Category: Misc

Cooking method: Reduction

Yield: 1 loaf

About

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.

Cheesy Drop Biscuit

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 2 c. flour
- ½ 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.

Coney Island Hot Dog Sauce

Category: Misc

Cooking method: Simmering

Yield: Big ol pot of sauce

About

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 ½ T. ground red pepper

Steps

Mix all. Simmer for 45 minutes to 1 hour.

Crusty Beef-Cheese-Noodle Casserole (Baked Spaghetti)

Category: Misc

Cooking method: Baking

Yield: Makes 8-10 servings.

About

From Steve's aunt Jean.

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.

Day Before Mashed Potatoes

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Dijon Sauce

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Dressing for Cabbage

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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, the pour over cabbage.

Toss, cover, and refrigerate.

Dried Beef Cheese Ball

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Easy Dill Cucumbers

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Easy Pizza Crust

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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
- t. pepper
- 1 egg
- to $\frac{3}{4}$ c. milk

Steps

Grease and light dust pan. Bake at 425 for 10 to 15 minutes or until brown.

Easy Rolls

Category: Misc

Cooking method: Baking

Yield: Makes 6

About

Different — but good. A little heavy.

Ingredients

- 1 c. self-rising flour
- $\frac{1}{2}$ 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.

Eggplant Patties

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Escalloped Corn

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 can cream-style corn
- 1 egg, beaten
- ½ c. milk
- ½ c. cracker or bread crumbs

- ¼ c. onion, chopped
- ¼ c. green pepper, chopped
- 2 T. pimientos, chopped
- 1 T. butter
- salt and pepper to taste
- 1 c. chopped ham (optional)
- ¼ c. shredded cheese (optional)

Steps

Combine ingredients in a 1 qt. casserole dish. Bake at 350 for 35 minutes.

Fancy Strawberries for a Party

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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

French Onion Beef Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

French Onion Soup with Cheese Toast

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 3 T. butter
- 2 large onions, halved and thinly sliced

- 1 T. flour
- 4 c. beef broth
- ¼ t. salt
- t. pepper
- 4 slices French bread (¾" thick)
- 4 thin slices Swiss cheese

Steps

Melt 2 T. butter. Reduce heat and cook onions until golden. Stir 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.

Hamburger Stroganoff

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 4 oz. egg noodles (4 c. raw)
- ¾ c. onion
- 1 lb. ground beef
- 1 can cream of mushroom soup
- ½-1 c. milk
- ¾ t. salt
- ¼ c. ketchup
- 2 t. Worcestershire sauce

Steps

Cook noodles. Brown onions and meat. Mix all together. Bake at 350 for 25-30 minutes.

Hanky Pankies

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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
- ½ t. oregano
- ½ 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.

Hash Quiche

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 30 oz. Mary Kitchen hash
- 1 c. shredded Swiss cheese
- 1 c. celery, chopped
- ¼ c. green onion, sliced
- 4 eggs, beaten
- 1 c. milk
- ½ c. biscuit mix

Steps

Combine hash with one egg and press into pan. Sprinkle cheese, celery, and ½ 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.

Hodel Dressing

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Western style.

Ingredients

- ¾ 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. Add the celery salt and mix.

Hot Artichoke Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Italian Vegetable Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Jalapeno Salami Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Kielbasa and Apple Pasta Bake

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 8 ounces dried rigatoni or penne pasta
- 2 c. milk
- 2 T. flour
- 1 cup shredded cheese (4 oz.)
- ½ t. salt
- ½ t. bottled hot pepper sauce
- 3 medium Fuji or Granny Smith apples, cored and cut into ½-inch cubes
- 8 oz. cooked kielbasa, halved lengthwise and sliced 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 ½ 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 ½ 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.

Leftover Mashed Potatoes

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ½ 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.

Meatloaf

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Mexican Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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
-

Miniature Blintz

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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 sugar
- 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 then 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.

Mississippi Mama Mud Slide

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 stick butter
- 1 c. flour

- 1 c. chopped nuts
- 8 oz. cream cheese
- 1 c. powdered sugar
- 1 c. cool whip
- 4 oz. chocolate instant pudding
- 4 oz. vanilla instant pudding
- 2 c. cold milk

Steps

Crust Combine (butter, flour, nutes) and press into 9x13 pan. Bake at 350 for 20 minutes.

Let cool.

Cheese Combine (cream cheese, sugar, cool whip) and spread over crust.

Topping Mix (puddings and milk) until thick and creamy. Pour over the cheese.

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

Moon Rocks

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Mushroom Balls

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Next Best Thing to Robert Redford

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 c. walnuts
- 1 ½ c. flour
- 1 ½ sticks oleo, melted
- 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 (walnuts, flour, oleo) 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.

No Name Pecans

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Note

Category: Misc

Ingredients

- ingredient

Steps

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

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

One Serving Cheese Puff

Category: Misc

Cooking method: Baking

Yield: Makes 1.

About

Easy and quick.

Ingredients

- 1 ½ slices white or whole wheat bread, buttered
- 1 egg
- ½ c. milk
- ¼ c. shredded American cheese
- t. onion salt
- 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.

Oven Fried Salmon Croquettes

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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
- 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.

Party Nuts

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Party Punch

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Party Snack

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 2 c. rice Chex
- 2 c. wheat Chex
- ¼ c. butter, melted
- 1 T. Worcestershire sauce
- ¼ t. garlic salt
- ¼ 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.

Pecan Chicken Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 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
- 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.

Pecan Rice

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 $\frac{1}{2}$ 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.

Pesto

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Real good to eat with roast beef. Also goes nicely on pasta.

Ingredients

- 2 c. basil leaves (no stems)
- 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.

Pine Bark

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Poor Man's Lobster

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Poppy Seed Chicken Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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 $\frac{1}{2}$ 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.

Potato Soup

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Publix Oven Fried Chicken

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ingredient

Steps

<http://sundaydinner.publix.com/recipes/oven-fried-chicken>

Quiche

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Quick Mix

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Quick Oatmeal Bars

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 1 c. brown sugar
- ½ c. white sugar
- 1 c. margarine
- 4 c. quick oatmeal
- 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.

Rainbow Cream Cheese Mints

Category: Misc

Cooking method: Baking

Yield: Makes 3 dozen.

About

Good Christmas treat. Quite sweet.

Ingredients

- 3 oz. cream cheese, softened
- ½ 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.

Really Good Chicken

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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 ½ hours.

Really Good Chocolate Frosting

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Reuben Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Rice Pudding

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Rolls

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 stick butter, softened
- 2 c. Bisquick
- 8 oz. sour cream

Steps

In muffin tins – bake at 425 for 8-10 minutes.

Salmon Croquettes

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Or any fish.

Ingredients

- 2 c. fresh salmon
- 2 T. low fat mayonnaise
- ½ c. dry bread crumbs
- ¼ 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, ¼ 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.

Salmon Loaf with Dill Sauce

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 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
- $\frac{1}{2}$ 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 (mayo, lemon juice, dill, sour cream, milk, salt, sugar, pepper). Chill.

Sausage and Rice Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Sausage and Rice Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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

Sausage Cheese Balls

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Sausage-studded Red Beans & Rice

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Scalloped Pineapple

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Scrambled Egg Casserole

Category: Misc

Cooking method: Baking

Yield: Make 12-15 servings.

About

From Mom Cz. Can be put together the night before.

Ingredients

- 2 T. butter
- 2 ½ T. flour
- 2 c. milk
- ½ t. salt
- t. pepper
- 1 c. shredded cheddar or american
- 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
- ¼ c. butter, melted
- 2 ¼ c. soft bread crumbs
- t. paprika

Steps

Sauce (first six ingredients: butter, flour, milk, salt, pepper, cheese)

Melt butter on low. Blend in flour. Cook one minute, then 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 (ham, onion, butter, mushrooms, eggs)

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 (butter, crumbs, paprika)

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.

Seasoned Salt

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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

Steps

Mix ingredients.

Self-Rising Flour

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Senate Bean Soup

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Ship Wreck

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Sloppy Joes

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Smoky Pecan Relish

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Snacks

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Snappy Crackers

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Mom Cz.

Ingredients

- 2 ¼ c. flour
- ½ t. baking powder
- 2 c. grated sharp cheddar cheese
- ½ c. butter in pieces
- ½ c. white wine – Worcestershire
- 1 egg yolk
- ½ 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 ¾". 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.

Sour Cream Chicken Enchiladas

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Very good. From Steve's brother's wife.

Ingredients

- 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
- ¼ c. butter
- 2 T. flour
- 1 can chicken broth
- 2 c. Monterey Jack cheese
- 1 c. sour cream or plain yogurt

Steps

Enchiladas Sauté chicken, mushrooms, green peppers, and tomatoes. Fill tortillas with chicken mixture and roll up. Place in a large shallow greased pan. Top with cheese.

Sauce (butter, flour, broth, cheese, yogurt)

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.

Southern Snowballs

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 egg whites
- ¾ 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.

Spaghetti Sauce

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz. Delicious.

Ingredients

- 1 T. shortening
- 1 lb. ground beef
- 1 onion, chopped
- ½ c. celery with leaves
- 2 T. parsley flakes
- 12 oz. tomato paste
- 16 oz. tomato sauce
- ½ t. salt
- ¼ t. pepper
- 1 clove garlic, minced
- ½ t. Italian seasoning
- 1 bay leaf
- ¾ 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.

Speedy Black Beans and Mexican Rice

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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

Spinach Balls

Category: Misc

Cooking method: Baking

Yield: Makes about 80.

About

From Mom Cz. Party. 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.

Spinach Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Squash Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Squash Dressing

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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

Steve's Pecans

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Streusel Caramel Bars

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Sweet Potato Coconut Balls

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Sweetened Condensed Milk

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Taco Soup

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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 ½ 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.

Tight-Fittin' Jeans Bars

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Here's what's cookin'. Recipe from Judy Gingnas (Naomi Bourdon)

Ingredients

- ½ c. oleo
- 1 c. flour
- ¼ c. sugar
- 1 c. graham cracker crumbs
- ½ c. chocolate chips (or more)
- ½ c. chopped nuts
- 1 t. baking powder
- ¼ t. salt
- 14 oz. Eagle brand sweetened condensed milk
- 1 ½ c. powdered sugar
- ½ c. oleo
- 1 t. vanilla

Steps

Crust Mix (oleo, flour, sugar) and press into 9x13 pan. Bake at 350 for 10 minutes. Cool for 10 minutes.

Filling Mix ingredients (crumbs, chips, nuts, baking powder, salt, milk) and spread onto partially-baked crust. Bake at 350 for 15-20 minutes. Cool completely.

Frosting Blend (sugar, oleo, vanilla) well until smooth. Frost the bars.

Tiramisu

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Excellent dessert. Rich.

Ingredients

- ½ 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
- ¼ c. milk
- ½ 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.

Toasted Pecan Pesto

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- ½ c. chopped pecans
- 2 c. loosely-packed fresh basil leaves
- ½ c. shredded parmesan
- ½ c. olive oil
- 3 large garlic cloves
- 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.

Truffles

Category: Misc

Cooking method: Baking

Yield: 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.

US 31 BBQ – Pork or Beef

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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
- 1 c. horseradish
- ¼ c. cider vinegar
- 2 T. chopped pimientos

Steps

Simmer 10 minutes.

Velveeta Fudge

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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.

Vidalia Onion Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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

Whipped Lemon Butter

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

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 $\frac{1}{4}$ at a time. Can store in refrigerator in a covered jar.

White Fudge

Category: Misc

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 $\frac{1}{2}$ 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.

Win Shulers Dip

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 1 large Win Shulers cheese
- 8 oz. cream cheese, softened
- 1 t. garlic powder

Steps

combine

Zucchini Casserole

Category: Misc

Cooking method: Baking

Yield: 1 loaf

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.

Zucchini Squash Quiche

Category: Misc

Cooking method: Baking

Yield: 1 loaf

About

Good.

Ingredients

- 1 c. bisquick
- 3 c. diced squash
- 1 grated carrot
- 1 small grated onion
- ½ c. grated cheese
- ½ t. salt
- ¼ t. pepper
- ¼ t. garlic powder
- ½ c. oil
- 4 eggs

Steps

Press in greased 8x8. Bake at 350 for 1 hour.

Pies

Amazing Coconut Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz. Optionally leave out the coconut and sprinkle with nutmeg.

Ingredients

- 2 c. milk
- $\frac{3}{4}$ c. sugar
- $\frac{1}{2}$ c. baking mix
- 4 eggs
- $\frac{1}{4}$ c. butter
- 1 $\frac{1}{2}$ t. vanilla
- 1 c. flake coconut

Steps

Combine milk, sugar, biscuit mix, eggs, butter, and vanilla in blender. Cover and blend on low for 3 minutes. Pour into greased 9" pan. Let stand 5 minutes, then sprinkle with coconut. Bake at 350 for 40 minutes. Serve warm or cool.

Apple Pie (no crust)

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

from the kitchen of... shar

Ingredients

- c. sugar
- $\frac{1}{2}$ t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- 8 large tart apples, peeled, cored, and thinly-sliced
- 2 T. water
- 2 T. lemon juice
- 2 T. butter
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. butter, softened
- 1 c. flour

Steps

Filling Combine sugar, cinnamon, and nutmeg. Add apples – sprinkle on water and lemon juice. Toss until coated.

Spoon into 9” deep dish – no pastry. Dab with butter.

Topping Cream brown sugar and butter until light and fluffy. Add flour and stir until smooth. Daub on apples. Bake at 350 for 50-60 minutes. Serve warm – plain or with ice cream, whipped cream, or cheese.

Brown Sugar Peach Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- $\frac{3}{4}$ c. brown sugar
- $\frac{1}{2}$ c. flour
- 3 T. light Karo
- 1 T. lemon juice
- $\frac{1}{2}$ c. softened butter
- 6 peaches, sliced

Steps

In a pan, combine the brown sugar, flour, Karo, lemon juice, and butter. Stir until the sugar dissolves. Cool slightly. Arrange peach slices in crust. Pour mixture over peaches. Top crust with lattice. Bake at 400 for 40-45 minutes.

Chocolate Swirl Cheese Pie

Category: Pies

Cooking method: Baking

Yield: Makes 12 wedges.

Ingredients

- 1 c. sugar
- 24 oz. cream cheese, softened
- 5 eggs
- 1 T. vanilla
- 4 oz. German chocolate squares, melted and cooled

Steps

Add sugar to cheese, beating well. Add eggs one at a time, beating well after each. Add vanilla. Measure 2 c. of cheese mixture, fold in chocolate. Pour remaining cheese mixture into well-buttered 10" pie pan or 9" square pan. Add spoonfuls of the chocolate cheese and zig-zag through to make the marble. Bake at 350 for 40-45 minutes. Cool and chill.

Chocoroon Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 3 squares baker's unsweetened chocolate
- ½ c. butter
- 3 eggs, slightly beaten
- ¾ c. sugar
- ½ c. flour
- 1 t. vanilla
- ½ c. flake coconut

Steps

Melt chocolate and butter over low heat. Stir in eggs, sugar, flour, and vanilla. Pour into greased 9" pie pan. Combine milk and coconut, and spoon over chocolate mixture, leaving a ½ to 1-inch border. Bake at 350 for 30 minutes. Cool.

Derby Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Very good. This was given to me as the original recipe for Kentucky Derby Pie for Derby parties.

Ingredients

- 1 c. sugar
- ½ c. butter
- 2 eggs, slightly beaten
- ½ c. flour
- 1 t. vanilla
- 1 c. chocolate chips
- 1 c. walnuts

Steps

Melt butter — let cool. Add sugar and vanilla. Add eggs and stir in flour. Mix well. Add chips and walnuts.

Bake at 350 for 40 minutes or until golden.

Variations Can substitute ½ c. sugar and ½ c. brown sugar. Can substitute pecans for walnuts. It is possible to make a richer pie by doubling the butter to 1 c. but not pre-melting it. Increase bake time to 1 hour.

Hershey's Chocolate Cream Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

From Steve's Aunt Joyce. This is my Steve's favorite.

Ingredients

- 1 baked 9" deep dish pie shell
- 1 c. sugar
- c. cocoa (Hershey's)
- c. flour
- 2 eggs yolks
- 2 c. milk
- ¼ c. butter
- ¼ t. vanilla
- 2 egg whites
- ¼ t. vanilla
- ¼ c. sugar

Steps

Filling Combine egg yolks and milk. Mix well, then add to mixture of sugar, cocoa and flour. Cook over medium heat, stirring constantly until thickens and comes to a boil. Cook 1 minute, stirring constantly. Remove from heat — add butter and ¼ t. vanilla. Stir until butter melts. Pour into pie shell.

Topping Combine egg whites and ¼ t. vanilla. Beat until foamy. Gradually add ¼ c. sugar 1 T. at a time, beating until stiff peaks form. Spread on filling and bake at 350 for 10 minutes, until brown.

Impassable Apple Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 6 c. sliced tart apples
- 1 $\frac{1}{4}$ t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- 1 c. sugar
- $\frac{3}{4}$ c. milk
- $\frac{1}{2}$ c. Bisquick
- 2 eggs
- 2 T. soft margarine or butter
- 3 T. margarine
- 1 c. Bisquick
- $\frac{1}{2}$ c. chopped nuts
- c. brown sugar

Steps

Grease pie plate. Mix apples and spices – put in pie plate. Beat rest of ingredients until smooth. Pour over apples. Sprinkle top with streusel (margarine, bisquick, nuts, brown sugar). Bake at 325 for 55-60 minutes.

Margarita Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Very good. From a Publix customer

Ingredients

- c. margarita mix
- 1 (14 oz.) can sweetened condensed milk
- 3 egg yolks
- 1 graham cracker pie shell

Steps

Preheat oven to 400 . Beat together the margarita mix, milk, and egg yolks with a whisk. Pour into pie shell. Bake at 400 for 7 to 10 minutes, until set.

Mock Apple Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Most peoples never know there are no apples in it.

Ingredients

- 2 pastry crusts
- 36 Ritz crackers, coarsely broken
- 2 c. water
- 2 c. sugar
- 2 t. cream of tartar
- 2 T. lemon juice
- 1 lemon rind, grated
- 2 T. margarine
- ½ t. cinnamon

Steps

Put crackers in crust. Mix over high heat water, sugar, cream of tartar to a boil for 15 minutes. Add juice and rind. Cool. Pour over crackers. Dab with butter and cinnamon. Put on top crust and slit. Bake at 425 for 30-35 minutes.

Oatmeal Pie (or Mock Pecan Pie)

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Good. Most people don't realize there's no pecans in it.

Ingredients

- 8" pie shell
- c. regular oats (uncooked)
- c. light corn syrup
- 2 beaten eggs
- c. sugar
- 1 t. vanilla
- ¼ t. salt
- c. melted butter, cooled

Steps

Combine oats, corn syrup, eggs, sugar, vanilla, and salt. Add melted butter. Pour into shell. Bake at 350 for 60 minutes.

Peanut Butter Ice Box Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Real Good.

Ingredients

- 12 oz. cream cheese
- 16 oz. chunky (or creamy) peanut butter
- 1 $\frac{1}{4}$ c. sugar
- 1 $\frac{1}{2}$ T. melted butter
- 1 $\frac{1}{2}$ t. vanilla
- 8 oz. frozen whipped topping (thawed)
- 1 chocolate graham cracker pie crust
- c. melted hot fudge topping

Steps

Use large bowl. Combine cream cheese, peanut butter, sugar, melted butter, vanilla. Beat until smooth. Fold in $\frac{1}{2}$ of whipped topping. Mound filling in pie crust. Smooth top. Freeze 10 minutes. Top with remaining whipped topping. Drizzle with hot fudge Chill at least 4 hours or freeze 1 hour.

Pecan Pie Surprise

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Rich.

Ingredients

- box butter or yellow cake mix
- $\frac{1}{2}$ c. margarine (melted)
- 1 egg
- 1 c. chopped pecans
- box cake mix
- $\frac{1}{2}$ c. brown sugar
- 1 $\frac{1}{2}$ c. dark Karo
- 3 eggs
- 1 t. vanilla

Steps

Crust Grease a 13x9 baking pan. Mix crust ingredients (cake mix, margarine, egg, pecans) until crumbly. Press into pan. Bake at 350 for 20 minutes.

Filling Mix filling. Pour over crust. Sprinkle with pecans. Bake at 350 for 35 minutes more.

Cool and cut into bars.

Pineapple Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 8 oz. cream cheese
- 1 c. sugar
- ½ t. salt
- 2 eggs
- ½ c. milk
- ½ t. vanilla
- 1 T. cornstarch
- 8 oz. crushed pineapple, undrained
- 9" pie shell, unbaked
- ¼ c. chopped pecans

Steps

Mix cream cheese, sugar, and salt. Add eggs, then milk and vanilla. In a saucepan, mix cornstarch and ½ c. sugar with the pineapple. Boil for 2 minutes, stirring. Pour sauce into crust, then add the other mixture. Top with nuts. Bake at 400 for 10 minutes, then 325 for 45 minutes.

Pumpkin Pie Spice

Category: Pies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 t. cinnamon
- ½ t. nutmeg
- ¼ t. ginger
- ¼ t. cloves
- dash of allspice

Steps

Mix ingredients.

Tomato Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

About

Good. From Ann, a neighbor and friend.

Ingredients

- 1 pie crust
- 4 medium tomatoes
- 3 strips of bacon
- 2 cups shredded cheddar cheese
- 1 cup mayonnaise

Steps

Bake pie crust according to instructions and allow to cool. Cube the tomatoes and fill the crust (slightly heaping). Crumble bacon over the tomatoes.

Mix the cheese and mayonnaise to form a thick batter. Spread over top. Bake at 350 for 25-30 minutes, until the cheese browns.

Zucchini Pie

Category: Pies

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 4 c. raw zucchini, sliced thin
- ½ t. salt
- ¼ c. flour
- 2 eggs, beaten
- 1 ¼ c. sugar
- 1 ½ t. apple pie spice (or cinnamon and nutmeg)
- ¼ c. lemon juice

Steps

Combine all ingredients. Stir well. Pour into unbaked pie crust. Bake at 375 for 1 hour.

Salads

24 Hour Fruit Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 3 eggs, beaten
- ¼ t. mustard
- ½ t. salt
- ¼ c. lemon juice
- 1 pt. cream (whipped)
- 25 marshmallows
- 1 large can pineapple
- 1 large can fruit cocktail
- extra cherries as desired

Steps

Add mustard, salt, and lemon juice to the eggs. Cook until thick. Let cool. Add rest of ingredients. Let stand for 24 hours.

Broccoli Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

Make dressing ahead and chill.

Ingredients

- 2 heads broccoli, broken into small florets
- 1 c. sunflower seeds
- red grapes
- ½ c. raisins
- Bacon, crumbled
- Apples, diced

- Carrots, grated
- Walnuts, chopped
- 2 T. mayonnaise
- 5 T. yogurt (or sour cream)
- ½ c. powdered sugar

Steps

Mix dressing (mayonnaise, yogurt, sugar) and chill before serving.

Broccoli-Mushroom Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz. Party Size. Can also add chopped tomatoes or thin wedges – but add just before serving or they will get soggy and mushy.

Ingredients

- 6 stalks fresh broccoli, chopped
- 1 lb. fresh mushrooms, thinly-sliced
- ½ c. green onions, sliced
- 1 c. salad oil
- ¼ c. vinegar
- 1 t. salt
- 1 t. celery seed
- ½ c. sugar
- 1 t. paprika
- 1 t. onion powder

Steps

Toss salad.

Mix dressing ingredients (salad oil, vinegar, salt, celery seed, sugar, paprika, onion powder) and pour over salad. Let marinade for 1 hour or more.

Re-toss before serving.

Garden Pasta Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz.

Ingredients

- 1 c. Miracle whip
- ¼ c. parsley, chopped
- 1 t. basil leaves, crushed
- 1 garlic clove, minced
- 8 oz. cheddar, cubed
- 2 c. broccoli florets, cooked
- 1 c. tri-color corkscrew noodles, cooked
- 2 medium tomatoes, thinly-wedged
- ½ c. walnuts, chopped

Steps

Mix Miracle Whip and spices. Add cheese, broccoli, and noodles. Chill. Put over tomatoes and top with walnuts.

Georgia Cracker Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

Very good. From Publix customer

Ingredients

- 1 sleeve saltine crackers
- 1 large tomato (finely chopped)
- 3 green onions (finely chopped)
- 1 ½ c. mayonnaise
- 1 hard-boiled egg (chopped)
- lettuce for serving

Steps

Crush crackers. Mix all together. Serve immediately (or will get mushy) on lettuce leaves.

Grape Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

Came from one of my Publix customers. Big hit at church functions

Ingredients

- 2 lb. green grapes, seedless
- 2lb. red grapes, seedless (I only use red grapes - we just like it better)
- 8 oz. cream cheese
- 8 oz. sour cream
- ½ c. sugar
- 1 c. brown sugar
- 1 c. finely chopped nuts

Steps

Remove grapes from stems. Wash and let dry (1 or 2 dish towels in a paper sack - shake gently - works pretty well to dry 'em).

Bring together room temperature cream cheese and cold sour cream together with the sugar. Will look slightly lumpy.

Mix grapes and cream cheese together. Pour into a large (9x13 pyrex) serving dish.

Mix brown sugar and nuts together (I toast the nuts - makes it better). Crumble over top of grapes. Best to refrigerate overnight.

Green Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 1 package lime jello
- 1 can pears (use juice for jello)
- 1 package lucky whip (use ingredients package indicates)
- 3 oz. cream cheese

Steps

Combine ingredients in blender. Chill.

Green Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

From Marcia

Ingredients

- 3 oz. lime jello, prepared to package instructions
- 1 c. salad dressing
- 1 c. cottage cheese
- 1 c. carrot, chopped
- 1 c. celery, chopped
- 1 c. green pepper, chopped
- 1 c. onion, chopped

Steps

Whip together salad dressing and cottage cheese. Put all ingredients together and let set.

Lib's Chicken Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 c. chicken, cooked and cubed
- 1 ½ c. celery, cut
- 1 ½ c. white seedless grapes
- 1 ½ c. cubed pineapple
- 1 ½ c. toasted almonds
- ½ c. mayonnaise
- ¼ c. sour cream
- 1 t. curry
- 1 t. lemon juice
- 1 t. salt

Steps

Mix together mayo, sour cream, curry, lemon juice, and salt. Then mix all ingredients together. Serve on lettuce.

Marco Polo Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

From Mom Cz. Other ideas – cheese, nuts, shredded carrots, finely chopped celery, zucchini, broccoli, cauliflower, mushrooms

Ingredients

- 1 lb. macaroni, cooked and drained
- 1 jar salad seasoning (McCormick or Spice Island)
- 2 tomatoes, chopped
- 2 cucumbers, chopped
- 1 green pepper, chopped
- 1 red onion, chopped
- vegetables in season
- 1 bottle Italian dressing

Steps

Mix all ingredients. Pour Italian dressing over all. Let marinate.

Strawberry Pretzel Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

Ingredients

- 2 c. boiling water
- 6 oz. strawberry jello
- 2 10 oz. frozen strawberries
- 8 oz. cream cheese, softened
- c. sugar
- 8 oz. cool whip
- 1 c. crushed pretzels
- $\frac{3}{4}$ c. butter
- 3 T. sugar

Steps

Dissolve jello in water, then chill until slightly thickened. Add the berries.

Mix crust ingredients (pretzels, butter, sugar) and bake at 400 for 8 minutes. Cool.

Layer filling (cream cheese, sugar, cool whip) and jello.

Summer Macaroni Salad

Category: Salads

Cooking method: Baking

Yield: 1 loaf

About

From Steve's sister Rhonda

Ingredients

- 8 oz. Macaroni (Elbow or any kind: I used tri-color rotini, Rhonda used Bow Ties)
- c. olive oil
- c. red wine vinegar
- $\frac{1}{4}$ c. grated romano cheese
- $\frac{3}{4}$ T. dried basil
- 1 t. salt

- 1 t. pepper
- 3-4 chicken breasts, white meat, cooked and chopped
- 1 pint cherry tomatoes, halved
- 4 oz. mozzarella cheese (in bite-size pieces)
- 4 oz. cheddar cheese (in bite-size pieces)
- 1 cup mayonnaise

Steps

Cook macaroni, then drain and rinse with cold water. Blend olive oil, vinegar, romano cheese, basil, salt, and pepper.

Add rest of ingredients. Fold together and toss well. Chill. Toss again before serving.

Variations Can also add

- ½ c. green (or yellow, red, or orange) peppers (chopped small)
 - ½ c. ripe olives, sliced
-

Side dishes

3 Bean Casserole

Category: Side dishes

Cooking method: Browning, Baking

Yield: 1 big pot

About

Also called baked beans. Very good.

Ingredients

- ½ lb. hamburger
- ½ lb. bacon, chopped
- ½ c. onion, chopped
- 2 cans pork & beans

- 1 can kidney beans, drained
- 1 can butter beans, drained
- 1 c. ketchup
- ½ c. brown sugar
- ½ 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 ½ hours in a crock pot.

Variations This is also called 4th of July Casserole. The difference is the addition of

- ½ c. spicy barbeque sauce
- 2 T. molasses
- dark brown sugar instead of regular

...to the recipe above.

Brown Rice

Category: Side dishes

Cooking method: Baking

Yield: 1 loaf

Prep time: PT5M

Cook time: PT45M

Total time: PT50M

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.

Coleslaw for Freezing

Category: Side dishes

Cooking method: Mixing

Yield: Serves four

Prep time: PT20M

About

From Mom Cz.

Ingredients

- 1 medium cabbage, shredded
- 1 carrot, grated
- 1 green pepper, chopped
- 1 t. salt
- 1 c. vinegar
- ¼ 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.

Mix remaining ingredients as a dressing.
