**Almond Green Beans**

**Ingredients**

* 1/4 c. butter, cubed
* 1/4 tsp. chicken bouillon granules
* 1/4 tsp. celery seed
* 1/8 tsp. pepper
* 1 ¼ lbs. fresh or frozen green beans, trimmed
* 1 ¼ tsp. soy sauce
* 1/2 c. slivered almonds, toasted
* salt to taste

**Directions:** Melt butter in large skillet; add bouillon, celery seed and pepper. Stir in the beans; cover and cook over medium heat for 9-11 minutes or until crisp-tender, stirring occasionally.Stir in soy sauce and almonds; sprinkle with salt and serve.

**Comments**: This is a wow recipe for green beans, and goes great with my steak and mashed potatoes recipes for a nice formal meal. I do not recommend buying whole almonds and chopping them into chunks, as opposed to slivered; the texture is not near as nice. Spend the extra pennies on this one!

**Apple Crumb Pie**

**Filling Ingredients**

* 5-7 c. peeled, sliced Granny Smith apples (4 apples=about 6 cups)
* 1/2 c. sugar
* 1 tsp. cinnamon

**Crust Ingredients**

* 1 ½ c. flour
* 1 tsp. salt
* 1 ½ tsp. sugar (optional)
* 1/2 c. butter, melted
* 2 Tbsp. milk

**Topping Ingredients**

* 1/2 c. sugar
* 3/4 c. flour
* 1/3 c. softened butter

**Directions:** Preheat oven to 350°. For filling, mix all ingredients and allow to sit while working on crust (the sugar will make the apples a little juicier).For crust, mix flour, salt and sugar. Add oil and milk at once, stirring to combine. Pat mixture into 9” or 9.5” pie pan with heel of your hand. Add filling.For topping, mix together all ingredients until *crumbly*; pat over apples.Bake one hour. **Yield:** 8 slices

**Apple Oven Pancake**

**Ingredients**

* 2 Tbsp. butter, melted
* 2 Tbsp. packed brown sugar
* 1/4 tsp. cinnamon
* 1 Granny Smith apple, peeled and thinly sliced
* 2 large eggs
* 1/2 c. flour
* 1/2 c. milk
* 1/4 tsp. salt
* powdered sugar

**Directions:** Heat oven to 400°. Melt butter and add to 9” pie plate; sprinkle with brown sugar and cinnamon, then coat bottom and sides of plate. Top with apples. In medium bowl, beat eggs slightly. Beat in flour, milk and salt until just mixed (do not overbeat or pancake make not puff). Pour over apples and bake 30-35 minutes, or until puffy and deep golden brown. Immediately loosen edge of pancake and turn upside down onto heatproof serving plate. Sprinkle liberally with powdered sugar and serve.

**Yield:** Feeds 2

**Comments:** To make a bigger pancake, bake in a deep dish pie plate using 6 Tbsp. butter and 1/4 tsp. salt; double all other ingredients.

**Applesauce Cake**

**Cake Ingredients**

* 2 ½ c. flour
* 2 c. sugar
* 1 ½ tsp. each: baking soda, salt
* 1/4 tsp. baking powder
* 3/4 tsp. ground cinnamon
* 1/2 tsp. ground cloves
* 1/2 tsp. ground allspice
* 1 ½ c. applesauce
* 1/2 c. each: water, shortening
* 2 eggs
* 1 c. raisins
* 1 c. chopped nuts

**Frosting Ingredients**

* 2/3 c. packed brown sugar
* 1/4 c. butter
* 1/2 c. chopped nuts
* 2 Tbsp. milk

**Directions**

Heat oven to 350°. Grease and flour 9x13” pan. Beat all ingredients (except raisins and nuts) on Low for 30 seconds, then on High for 3 min. Stir in raisins and nuts. Pour into pan and bake 60-65 minutes. Mix together all frosting ingredients; spread on warm cake and broil for about 3 minutes or until frosting bubbles. Watch closely!

**Yield:** 12 slices

**Applesauce Jumbles**

**Cookie Ingredients**

* 2 ¾ c. flour
* 1 ½ c. packed brown sugar
* 1 c. chopped nuts (optional)
* 1 c. raisins
* 3/4 c. applesauce
* 1/2 c. butter, softened
* 1 tsp. each: salt, cinnamon, vanilla
* 1/2 tsp. baking soda
* 1/4 tsp. ground cloves
* 2 eggs

**Glaze Ingredients**

* 1/3 c. butter (not margarine)
* 2 c. powdered sugar
* 1 ½ tsp. vanilla
* 2-4 Tbsp. hot water

**Directions:** Preheat oven to 375°. In large bowl, mix all cookie ingredients (if dough is soft, cover and refrigerate). On ungreased cookie sheet, drop by rounded teaspoonfuls about 2” apart. Bake about 10 minutes or until almost no indentation remains when touched. Immediately remove to cooling rack and cool completely, about 30 minutes.

Meanwhile, melt butter for glaze in 1-qt. saucepan. Remove from heat and stir in sugar and vanilla. Stir in hot water until smooth and spreadable; spread over cooled cookies.

**Yield:** 4 ½ to 5 dozen

**April Fool’s Cupcakes**

**Ingredients**

* 1 lb. *lean* ground beef
* 1/2 c. seasoned breadcrumbs
* 1 c. cheese (Monterey Jack or Cheddar)
* 3 Tbsp. ketchup
* 1 egg
* 1/2 tsp. celery salt
* 1/4 tsp. pepper
* 3 c. mashed potatoes, in three colors

**Directions:** Preheat oven to 375°. Line muffin pan with *foil* baking cups. In large bowl mix all ingredients except mashed potatoes. Fill muffin tins and bake 15 min. or so. Spread mashed potatoes atop muffins and serve.

**Yield:** 12 “cupcakes”

**Comments:** I always get rave reviews on this, for appearance and for taste! Be sure to use lean beef—otherwise, you’ll have to drain a lot of grease out of the cupcakes before adding the potatoes. I usually use ordinary salt instead of celery salt.

**Bachelor Cake**

**Ingredients**

* 1 (20 oz.) can crushed pineapple, drained
* 1 can blueberry or cherry pie filling
* 1 yellow cake mix—dry
* 2 sticks of butter, sliced into pats
* chopped nuts (however much you want)

**Directions:** Preheat oven to 350°. In 9x12” cake pan spread pineapple. Top with pie filling, then cake mix, then butter. Sprinkle with nuts and bake for 45 minutes.

**Yield:** 12 slices

**Comments**: This got its name because it’s so easy a bachelor could do it! Be sure to save the pineapple juice for drinking with breakfast.

**Bacon and Egg Casserole**

**Ingredients**

* 8 bacon strips
* 18 eggs
* 1 cup milk
* 1 cup (4oz.) shredded Cheddar cheese
* 1 cup (8oz.) sour cream
* 1 ½ tsp. salt
* 1/2 tsp. pepper

**Directions:** Preheat oven to 325°. Fry bacon until crisp; drain grease.In large bowl, beat eggs; add remaining ingredients and stir.Pour into greased 9x13” dish. Crumble bacon and sprinkle on top.Bake uncovered for 40-45 minutes or until knife inserted comes out clean. Let stand 5 minutes before serving.

**Yield:** 8-10 servings

**Bacon ‘n’ Egg Bundles**

**Ingredients**

* Butter, for greasing
* 24 bacon strips, cooked but not crisp
* 12 eggs

**Directions:** Lightly grease a muffin tin with butter. Tear bacon strips in half width-wise. Line the bottoms of each muffin cup with two bacon pieces, and line the sides with two more pieces; the bacon should now look like a little “cup.” Crack one egg into each cup.

Bake uncovered at 325° for 12-18 minutes, or until whites are completely set and yolks begin to thicken but are not firm.

**Yield:** 12 “muffins”

**Comments**: These will be an instant hit. The bacon flavor seeps into the eggs while they bake, making them very savory.

**Bacon Wrapped Chicken**

**Ingredients**

* 2 boneless skinless chicken breasts
* 1/2 (8oz.) pkg. cream cheese, sliced
* 4 slices uncooked bacon
* 1 tsp. chopped chives
* 1 can cream of chicken soup
* 1/2 cup mayonnaise
* 1/2 c. milk
* 1 tsp. lemon juice
* 1/4 tsp. pepper
* pinch of salt

**Directions:** Preheat oven to 325°. Pound chicken breasts until flat; place one slice of cream cheese and one teaspoon of chopped chives in middle of each breast. Roll up breast, wrap with one slice of bacon and secure with toothpicks. Place in a 9x13” baking dish.Combine remaining ingredients in bowl and pour over chicken. Bake for 1 hour or until no longer pink and juices run clear.

**Yield:** 4 servings

**Comments**: I usually serve this over large noodles and it is very filling.

**Bacon-Spinach Salad**

**Ingredients**

* 4 slices bacon
* 3 Tbsp. vegetable oil
* 5 medium green onions, chopped
* 2 tsp. sugar
* 1/2 tsp. salt
* 1/4 tsp. pepper
* 2 Tbsp. white or cider vinegar
* 8 oz. washed fresh spinach leaves
* 2 hard-boiled eggs, sliced

**Directions:** Cook bacon until crisp; remove and drain on paper towels, then crumble into bite-size pieces. Drain all but 3 Tbsp. grease from skillet (if there aren’t 3 Tbsp. remaining, add enough vegetable oil to equal 3 Tbsp.). Add oil, onions, sugar, salt and pepper and cook 2-3 minutes, stirring occasionally until onions are slightly softened. Stir in vinegar. Place spinach in large bowl. Pour warm dressing over spinach and toss to coat. Arrange egg slices on top and sprinkle with bacon. Serve immediately.

**Yield:** Serves 6

**Comments**: The eggs and bacon make this pretty to look at; better than that, the bacon grease really adds some pop to the salad dressing!

**Baked Apples**

**Ingredients**

* 1 Granny Smith apple
* 1 tsp. chopped pecans or walnuts
* 1 Tbsp. brown sugar
* 1 tsp. raisins
* 1 Tbsp. butter
* 1 (3”) cinnamon stick
* garnish with whipped cream

**Directions:** Preheat oven to 375°. Cut the top off apple; core and seed it, but do not cut through to the bottom.Fill apple with nuts, sugar and raisins; dot with butter. Wedge cinnamon stick in the middle.Butter a pie dish; fill with 1/4” water and place apples in dish. Bake until apples are soft but still retain their shape (about 25 minutes). Serve with whipped cream.

**Yield:** 1 apple per person

**Comments**: This is just the thing for a cold night! I can’t describe the home-cooked goodness of this recipe—you just have to taste it for yourself.

**Baked BBQ Chicken**

**Ingredients**

* 2-3 lbs. chicken pieces
* 1 c. ketchup
* 1/4 c. water
* 1/4 c. vinegar (or 1/8 c. balsamic vinegar)
* 1/4 c. butter
* 3 Tbsp. brown sugar
* 2 Tbsp. Worcestershire sauce
* 1 tsp. dry mustard
* 1/2 tsp. paprika
* 1/4 tsp. pepper
* 1 ½ tsp. salt
* 1 ½ tsp. lemon juice
* chopped onion

**Directions:** Heat oven to 350°.In a saucepan combine all ingredients except chicken. Bring to a boil and simmer for 10 minutes.Place chicken in baking dish and spoon sauce over it; add 1/4 c. water. Bake uncovered for 2 hours, basting and turning occasionally.

**Yield:** 3-4 servings

**Comments:** This is one of the few BBQ recipes I like.

**Baked Ditalini**

**Ingredients**

* 8 oz. elbow macaroni
* 1/4 c. chopped onion
* 2 Tbsp. butter
* 1 ½ c. cubed, cooked ham
* 1 can cream of mushroom soup
* 8 oz. sour cream
* 1 ½ c. shredded Swiss cheese
* 2 eggs
* 1/4 c. milk
* 2-3 tsp. Dijon mustard
* 1 can (2.8 oz.) French fried onions

**Directions:** Preheat oven to 350°.Cook pasta as package directs; drain. In small saucepan, cook onions in butter until tender. In large bowl, combine all ingredients except French fried onions; mix well. Spoon into a greased 8x12” dish.Cover with foil and bake for 35 minutes or until hot and bubbly. Uncover; top with French onions and bake 5 minutes longer.

**Yield:** Feeds 4

**Comments**: For the ham, I’ve used regular lunch meat and it tastes great; I think you could use whatever meat you have lying around the house. The French onions can be as much or as little as you want.

**Baked Potato Soup**

**Ingredients**

* 6 large Russet potatoes, peeled and cut into 1/2” cubes
* 1 large onion, chopped
* 3 (14 oz.) cans chicken broth
* 2-3 cloves garlic
* 1/4 c. butter
* 2 ½ tsp. salt
* 1 ¼ tsp. pepper
* 1 c. whipping cream
* toppings: shredded Cheddar cheese, chopped chives, sour cream, cooked and crumbled bacon

**Directions:** Combine all ingredients in crockpot except whipping cream and toppings. Cover and cook on Low 8 hours.Mash mixture until potatoes are coarsely chopped and soup is slightly thickened; stir in whipping cream and serve with toppings.

**Yield:** Serves 6-8

**Comments**: You are guaranteed to get praise for this soup, and it’s just so easy to make! Another plus is that you can mass produce it easily.

**Baleadas**

**Ingredients**

* large tortillas
* refried beans
* scrambled eggs, 2 per person
* shredded cheese
* sour cream

**Directions:** Spread beans on tortilla and add eggs; top with cheese and microwave until cheese is melted. Top with sour cream and serve.

**Comments**: Baleadas are a Honduran staple, their basic sandwich. We added the cheese to Americanize it. This is a very simple meal, but it’s a good one for when you’re in a hurry.

**Banana Bread**

**Ingredients**

* 2/3 c. sugar
* 1/3 c. shortening
* 2 eggs
* 3 Tbsp. sour milk\* (or buttermilk)
* 1 c. mashed bananas (about 3 bananas)
* 2 c. sifted flour
* 1 tsp. baking powder
* 1/2 tsp. baking soda
* 1/2 tsp. salt
* 1/2 c. chopped nuts

**Directions:** Grease a 9x5x3” loaf pan and preheat oven to 350°.Mix together first three ingredients in a large bowl. Add bananas and sour milk. Add remaining ingredients.Pour into loaf pan and let stand 20 minutes. Bake 50-60 minutes. Let stand in pan 2-5 minutes, then invert loaf onto cooling rack. Serve warm or cold.

**Yield:** 1 loaf

**Comments**: We save empty bread bags to store the loaf in after it has cooled (do not put in while still warm or it will grow rubbery and acquire a plastic taste). This makes a great breakfast with butter spread on it (or plain)! \*To make milk sour, add 1/2 tsp. white vinegar to good milk and let sit a couple minutes.

**Butternut Squash Soup**

**Ingredients**

* 5 Tbsp. chopped onion
* 1/2 clove garlic, chopped
* 3 Tbsp. butter
* 2 ¼ c. cubed butternut squash
* 2 potatoes, cubed
* 1 c. chicken broth
* 3 c. water
* 1 bay leaf
* 1/8 tsp. ground thyme or basil
* 1/8 tsp. cayenne pepper
* 1/4 tsp. black pepper
* a pinch of ginger
* 1/3 c. cream

**Directions:** Sauté onions and garlic in butter. Pour into pot and add all remaining ingredients except cream. Bring to a boil for about 18-20 minutes.Pour into blender, add cream and puree. Serve.

**Yield:** At least 4 servings, maybe 6

**Comments:** This is a little spicy, but very tasty. I wouldn’t recommend substituting a different kind of squash for this—all the squash types seem to be quite different. You may need to add a little salt to help bring out the flavors.

**Candied Pecans**

**Ingredients**

* 1 egg white
* 1/2 c. sugar
* 1 tsp. nutmeg
* 1 tsp. cinnamon
* 1/2 tsp. salt
* 2 c. pecan halves (8-9 oz.)

**Directions:** Preheat oven to 300°.Brush large cookie sheet with butter. Whisk egg white until foamy, then add all ingredients except pecans; whisk again until mixture is thick and opaque. Mix in nuts and lift out with forks; transfer to cookie sheet.Bake until deep golden brown, 30-35 minutes. Cool completely on cookie sheet and store at room temperature.

**Yield:** 50+?

**Comments:** I usually add more than 2 cups of pecans in order to use up all the mixture. Err on the side of caution and check the nuts at 30 minutes; I overbaked mine the first time by letting them go till 35. These are nice munchables that I will make every Christmas; that’s usually when you can get a good deal on nuts by buying them in the shell and shelling them yourself.

**Carrot Soufflé**

**Ingredients**

* 1 ¾ lbs. carrots, peeled and chopped
* 1 c. white sugar (use less if desired)
* 1 ½ tsp. baking powder
* 1 ½ tsp. vanilla extract
* 1 tsp. cinnamon
* dash or two of nutmeg
* 2 Tbsp. flour
* 3 eggs, beaten
* 1/2 c. butter, softened

**Directions:** Cook carrots in boiling water until very tender (20 minutes?). Drain and transfer to large mixing bowl. Preheat oven to 350°.While carrots are warm, use an electric mixer to beat smooth; add sugar, baking powder, vanilla, cinnamon and nutmeg. Taste to be sure desired sweetness and flavor has been reached, then add flour, eggs and butter and mix. Transfer to a 2-qt. baking dish.Bake 1 hour or until top is golden brown. **Yield:** Serves 6

**Comments**: This may sound like a side dish, but I like it as a dessert (tastes like pumpkin pie, except better). I like to sprinkle the top with brown sugar and chopped pecans, and serve with a dollop of whipped cream.

**Cheesy Chicken Roll-ups**

**Ingredients**

* 2 Tbsp. butter
* 2 Tbsp. flour
* 1 c. milk
* 2 c. cheddar cheese, divided
* 1 c. cooked, cubed chicken
* 1/4 c. chopped onion
* 3 Tbsp. sliced olives (optional)
* 1 can Pillsbury refrigerated biscuits

**Directions:** Preheat oven to 375°.In saucepan, melt butter; stir in flour until smooth. Add milk and cook over medium heat until thickened, stirring constantly. Add 1 ½ cup of cheese; stir until melted. Remove from heat and reserve 2/3 c. sauce for later. To remaining sauce add chicken, onion and olives.Separate refrigerated biscuits into 10 biscuits; press each into 4” circle. Place 2 Tbs. chicken mixture down center of each biscuit and roll up. Place seam side down in ungreased 9” square pan. Bake 20 minutes or until golden brown.Spoon reserved sauce and 1/2 cheese on top and bake 2-3 minutes longer until cheese is melted. **Yield:** 10 rolls

**Comments**: 3 or 4 rolls usually feed one person. I don’t like olives, and the rolls taste great without them.

**Cheese Ball**

**Ingredients**

* 11 oz. cream cheese
* 1 ½ pkg. lunch meat-style beef
* 1 medium onion, diced finely
* 1 Tbsp. Accent
* 1 Tbsp. Worcestershire sauce

**Directions:** Finely chop beef in blender, keeping the half package separate from the whole package.Soften cheese; mix with 1 pkg. beef and other ingredients.Shape into a ball and roll in remaining beef. Serve with crackers.

**Yield:** Enough cheese for 2 packages of crackers?

**Comments**: This is a good appetizer or snack for large groups.

**Chicken and Fried Rice**

**Ingredients**

* 2 Tbsp. oil
* 2 cloves of garlic, diced
* 3 chicken breasts, diced
* 2 carrots, diced
* 1/2 c. frozen peas, thawed
* chopped onion
* 2 eggs, beaten
* 3 c. cooked rice
* 1 ½ Tbsp. soy sauce

**Directions:** Sauté garlic and chicken in oil until cooked. Add carrots, peas and onion and stir-fry until tender.Stir in eggs, rice and soy sauce and heat through. Serve.

**Yield:** Feeds 4

**Comments**: Tasty comfort food.

**Chicken Enchilada Casserole**

**Ingredients**

* 3-4 cups cooked, chopped chicken breasts (6 halves)
* 2 cans cream of chicken soup
* 1 small can (6oz.) evaporated milk
* 1/4 cup chopped onions
* 4 oz. can green chili peppers
* 1 doz. corn tortillas, broken in pieces
* 6-8 oz. grated cheese (i.e. as much as cheese as you like)

**Directions:** Preheat oven to 350°.Mix together everything except tortillas and cheese.

In greased 8x12” dish place a layer of tortillas, then chicken mixture, then cheese, using half amounts. Repeat layers with remaining ingredients. Cover with foil and bake for about 30 minutes.

**Comments**

I don’t put the exact amount of tortillas, just whatever looks right to me—it’s turned out great so far!

**Chocolate Dessert Cups**

**Ingredients**

* 6 oz. semisweet chocolate
* 1 tsp. shortening

**Directions:** In microwave, melt chocolate and shortening; stir until smooth. On waxed paper, pour chocolate onto 4 or 6 separate places and spread into 6” circles. Spread the chocolate thinly, or you will have some very thick chocolate bowls (too much chocolate, believe it or not).

Cut chocolate circles out of waxed paper and refrigerate 3-4 minutes, or until chocolate does not spread when handled. Invert 6 cups or small bowls in fridge; drape circles over bowls, waxed paper side down (curl edges if desired). Chill 10 minutes, then carefully peel waxed paper from chocolate cups. Cups may be made a week in advance; store in refrigerator in airtight container.

**Yield:** 6 cups

**Comments**: This is a fancy way to serve ice cream, fruit, pudding, etc.

**Chocolate Egg-White Cookies**

**Ingredients**

* 2 egg whites, room temperature
* 2/3 c. sugar
* 1 tsp. vanilla
* dash of salt
* 1 ¾ c. chopped pecans
* 6 oz. chocolate chips

**Directions:** Preheat oven to 375°.Beat egg whites in bowl until very stiff. Blend in sugar, vanilla and salt, then fold in pecans and chocolate chips.Drop on shiny side of foil on cookie sheet. Put cookies in oven, **turn oven off** and leave overnight. If cookies are a little sticky the next day, leave out in air to dry.

**Yield:** 3 dozen

**Comments:** This is a rather unusual way to make cookies, but trust the recipe and do it. You’ll find it hard to stop eating these!

**Chocolate-Raspberry Bars**

**Ingredients**

* 1 ½ c. flour
* 3/4 c. sugar
* 3/4 c. butter
* 10 oz. raspberries; put sugar on and let sit to make juicier
* 1/4 c. orange juice
* 1 Tbsp. cornstarch
* 3/4 c. semisweet chocolate chips

**Directions:** Heat oven to 350°.In small bowl mix flour, sugar and butter until crumbly. Press into bottom of ungreased 9x13” pan and bake 15 minutes.In 1-qt. saucepan heat raspberries, orange juice and cornstarch. Heat to boiling, stirring constantly; boil and stir 1 minute. Cool 10 minutes. Sprinkle chocolate chips over crust and spread raspberry mixture over them.Bake about 20 minutes longer or until raspberry mixture is set. Refrigerate about 1 hour or until chocolate is firm.

**Yield:** 48 triangles

**Comments:** This is a way to have premium chocolate without having to buy those small bags at the store for high prices.

**Cookies ‘n’ Cream Pie**

**Ingredients**

* 1 ½ c. cold half and half (or light cream)
* 1 small pkg. vanilla instant pudding
* 3 ½ c. (8 oz.) Cool Whip, thawed
* 1 c. crushed Oreos
* 1 chocolate pie crust (store bought)

**Directions:** Pour half/half into large bowl with pudding mix. Beat with wire whisk until well blended; let stand 5 min. Fold in Cool Whip and crushed cookies. Spoon into crust. Freeze until firm about 6 hours or overnight. Let stand 10 minutes before serving to soften. Keep stored in freezer.

**Yield:** 8 slices

**Comments**: We always make this in conjunction with Rocky Road Pie.

**Corn Pudding**

**Ingredients**

* 2 eggs
* 1 c. sugar
* 2 Tbsp. flour
* 1/2 c. milk
* 1 can of cream-style corn
* 1/2 Tbsp. vanilla
* 1/2 tsp. cinnamon
* pinch of salt

**Directions:** Preheat oven to 350°.Beat eggs in bowl, then add sugar and flour; mix well. Add remaining ingredients, mix and pour into dish.Bake for 30 min. or so until brown.

**Yield:** Serves 4?

**Comments**: Growing up, we always had this as part of the main course at Thanksgiving. It is quite sweet, but it adds pleasant variety to the rest of the side dishes.

**Cream of Tomato Soup**

**Ingredients**

* 1 (16 oz.) can whole or diced tomatoes, with juice
* 1/2 c. chopped onion
* 1 Tbsp. parsley
* 1/2 tsp. sugar
* 1/4 tsp. basil
* 1/8 tsp. pepper
* 2 Tbsp. butter
* 1 ½ Tbsp. flour
* 1 c. chicken broth
* 1/2 c. milk
* salt

**Directions:** In saucepan combine tomatoes, onion, parsley, sugar, basil and pepper. Bring to a boil and simmer 20 minutes.Pour hot mixture into blender and blend until smooth, about 30 seconds.Melt butter in saucepan. Stir in broth and flour and bring to a boil, stirring constantly. Add blended tomato mixture and simmer 5 minutes. Stir in milk and a little salt and cook 1 minute longer.

**Yield:** 2 servings

**Comments**: Brian never liked tomato soup until I made this. It goes very nicely with buttered toast.

**Creamy Green Beans**

**Ingredients**

* 3/8 c. milk
* 1/2 (8 oz.) pkg. cream cheese
* 1/4 tsp. garlic powder
* 1/4 c. grated parmesan cheese
* 2 (15 oz.) cans green beans, drained

**Directions:** In saucepan, combine all ingredients and heat until cheeses melt. Stir in beans and heat through, then serve.

**Yield:** 4-6 servings

**Comments**: This recipe is easily doubled for serving to larger groups.

**Crockpot Caribbean Spiced Ribs**

**Ingredients**

* 3 lb. pork loin back ribs
* 2 Tbsp. minced onion (or 1 tsp. onion powder + 1 Tbsp. water)
* 1 tsp. each: ground mustard, red pepper
* 1/2 tsp. each: allspice, cinnamon, garlic powder
* 1 medium onion, sliced
* 1/2 c. water
* 1 ½ c. barbecue sauce

**Directions:** Grease inside of crockpot. In small bowl mix all of the spices, then rub them into the ribs. Cut ribs into 4” pieces. Layer ribs and sliced onion in crockpot; pour water over ribs. Cover and cook on Low 8-9 hours.

Remove ribs from crockpot; drain and discard liquid. Pour barbecue sauce into bowl and dip ribs in it. Return to crockpot and pour remaining sauce over ribs. Cover and cook on Low 1 hour.

**Yield:** Serves 4-6

**Comments**: This goes well over rice.

**Crockpot Chicken Continental**

**Ingredients**

* 9-12 oz. dried beef
* 6 boneless, skinless chicken breasts
* 1 c. sour cream
* 1 can cream of mushroom soup
* 1/4 c. flour

**Directions:** Lightly grease slow cooker and line with 1/3 of the dried beef. Place 3 chicken breasts in cooker.Mix together sour cream, soup and flour; pour half over chicken. Layer beef, chicken, mixture and remaining beef. Cover and cook on Low for 8 hours. Serve over rice.

**Yield:** Serves 6

**Comments**: This is a very filling meal. Go easy on the beef, as it is very salty. A nice perk for this recipe is that the chicken doesn’t need to be defrosted. I recommend serving fruit juice with this meal—milk or soda will fill guests up too much.

**Crockpot Orange Chicken**

**Ingredients**

* 2 Tbsp. vegetable shortening
* 1/4 cup flour
* 1 can cream of chicken soup
* 3/4 tsp. salt
* 1/4 tsp. pepper
* 4 boneless skinless chicken breasts
* 1/2 cup chicken broth
* 2 tsp. brown sugar
* 1/3 cup frozen orange juice concentrate

**Directions:** Heat shortening in skillet over medium-high heat. In bowl mix flour, soup and spices. Dip chicken in mixture and fry in skillet until golden brown. Place in crockpot.

Mix chicken broth, sugar and o.j. and pour over chicken. Cover and cook 2-3 hours on Low (or 1-2 hours on High).

**Yield:** Serves 4

**Comments**: Whenever possible cook food in crockpot for minimum time—meat will be super tender and juicy. The longer you let it run, the greater the risk of overcooking the meat and it becoming tough and dry.

**Curried Chicken**

**Ingredients**

* 3 cooked chicken breasts
* 1 large bag of broccoli, frozen or fresh
* 2 cans cream of chicken soup
* 1/2 cup mayonnaise
* 1/2 lb. cheddar, grated
* curry powder to taste
* seasoned bread crumbs or croutons to taste

**Directions:** Preheat oven to 350°.Cut chicken into bite-size pieces. Cook broccoli, drain, and put in bottom of 9x13” casserole dish. Place chicken on top.Mix soup, mayo and cheddar; add curry powder to taste. Spread over the chicken and sprinkle with bread crumbs. Cover with foil and bake 30-40 minutes. Uncover and bake another 10-15 minutes. Let stand about 10 minutes before serving.

**Yield:** Serves 6

**Comments**: I usually serve this over rice. It’s my favorite dish!

**Easy Soufflé**

**Ingredients**

* 1 can condensed SOUP: cream of chicken
* 1 c. shredded CHEESE: sharp cheddar
* SEASONING: dash cayenne pepper
* 6 eggs, separated

**Directions:** In 1-qt. saucepan combine SOUP, CHEESE and SEASONING until cheese melts, stirring occasionally. In large bowl, beat egg whites on high speed until stiff peaks form; set aside. In separate bowl, beat egg yolks on high speed until thick and lemon-colored. Gradually stir in soup mixture, then fold in egg whites. Pour into 2-qt. casserole dish and bake 1 hour at 300°, or until lightly browned. Serve immediately.

**Yield:** Feeds 4

Variations (mix ‘n’ match):

|  |  |  |
| --- | --- | --- |
| SOUP | CHEESE | SEASONING |
| Cheddar cheese | Swiss | 1/8 tsp. nutmeg |
| Tomato | American | 1/4 tsp. crushed marjoram |
| Cream of chicken | Jarlsberg | 2 Tbsp. fresh parsley |

**Extra-Good Cream Soup**

**Ingredients**

* 2 Tbsp. butter
* 1/2 c. chopped onion
* VEGETABLE: 1 c. sliced celery
* 1/2 tsp. crushed HERB: dill
* 1 can condensed SOUP: cream of mushroom
* 1/2 c. cream
* 3/4 c. milk
* GARNISH: Parmesan cheese

**Directions:** Heat butter in 2-qt. saucepan. Cook onion, VEGETABLE and HERB until veggies are tender, stirring occasionally. Stir in SOUP, cream and milk. Heat through and serve with GARNISH.

**Yield:** Feeds 2 people

Variations (mix ‘n’ match):

|  |  |  |  |
| --- | --- | --- | --- |
| VEGETABLE | HERB | SOUP | GARNISH |
| 1 medium tomato, diced | Tarragon leaves | Tomato | Chopped fresh parsley |
| 1 c. mushrooms | Thyme leaves | Cream of asparagus | Oyster crackers |
| 1 c. cut asparagus | Marjoram leaves | Cream of celery | Melba toast |

**Fish Au Gratin**

**Ingredients**

* 1/2 c. fine dry breadcrumbs (I use Italian)
* 1/4 c. grated parmesan cheese
* 8 fillets of tilapia
* mayonnaise

**Directions:** Preheat oven to 350°, then grease a cookie sheet.Combine breadcrumbs and cheese in bowl. Brush both sides of fish with mayo (don’t be very stingy) and coat with cheese mixture. Arrange fish in single layer on cookie sheet and bake 5-10 minutes until done (fish will turn white and flake easily with fork).

**Yield:** Serves 4 people

**Comments**: Fish is one of my dishes I can’t go wrong with—it’s so quick and easy to cook, and there are so many ways to vary it. I like tilapia the best for several reasons: it’s cheapest, has the best flavor (in my opinion), can be bought in large quantities at Sam’s, and can be substituted for almost any other kind of fish.

**Five-Alive Punch**

**Ingredients**

* 2 cans frozen Five-Alive juice concentrate
* 1 can pink lemonade concentrate
* 1 (2 liter) bottle ginger ale, chilled

**Directions:** Dilute frozen concentrates according to can directions and mix in large punch bowl. When ready to serve, add ginger ale.

**Yield:** 32-36 punch cups

**Comments**: This might not be super pretty to look at, but it makes good punch. I served it as “grog” on the night of our pirate-themed mystery dinner.

**Fresh Berry Salad**

**Ingredients**

* 5 c. mixed greens
* 1 ½ c. sliced strawberries
* 1 ¼ c. raspberries
* 2 Tbsp. almonds, toasted and chopped
* feta cheese to garnish
* 1/3 c. raspberry vinegar
* 1 tsp. olive oil
* 1/4 tsp. freshly ground pepper

**Directions:** Top mixed greens with strawberries, raspberries, toasted almonds and feta.Drizzle with raspberry vinegar and olive oil. Top with pepper.

**Yield:** Serves 5

**Comments**: Quite a nice fresh salad!

**Fruit Smoothies**

**Ingredients**

* 2 bananas
* 8 *frozen* strawberries
* orange juice
* 1 scoop Breyer’s vanilla bean ice cream (or milk)

**Directions:** Place bananas and strawberries in blender. Add desired amount of o.j. and blend, adding more until mixture reaches desired consistency and flavor. Add ice cream to make mixture thicker and creamier. Serve immediately. Will keep in the fridge for one day.

**Yield:** 2 smoothies

**Comments**: I recommend using frozen strawberries. We tried fresh ones, but they just did not give the same amount of flavor (even though they tasted great otherwise). This smoothie is a staple in our house!

**Gingersnaps**

**Ingredients**

* 1 c. packed brown sugar
* 3/4 c. shortening
* 1/4 c. molasses
* 1 egg
* 2 ¼ c. flour
* 2 tsp. baking soda
* 1 tsp. cinnamon
* 1 tsp. ground ginger
* 1/2 tsp. ground cloves
* 1/4 tsp. salt
* granulated sugar

**Directions:** In large bowl beat brown sugar, shortening, molasses and egg (spoon or mixer is fine). Stir in remaining ingredients except granulated sugar. Cover; refrigerate at least 1 hour.Heat oven to 375°. Lightly grease cookie sheet. Place granulated sugar in small bowl. Shape dough by rounded teaspoonfuls into balls; dip tops into sugar. Place sugared sides up onto cookie sheet about 3” apart. Bake 9-12 minutes or until just set. Remove to cooling rack and let cool at least 30 minutes. **Yield:** 4 dozen

**Comments**: The advantage of this recipe is that it’s non-dairy (but without lame substitutes like margarine), for anyone who’s allergic to dairy. I like to breakfast on these with a glass of milk, as they taste great without being over-the-top sweet.

**Golden Fried Fish**

**Ingredients**

* 1 c. cornmeal
* 1 ¼ tsp. garlic salt
* 1/4 tsp. red pepper (cayenne)
* 1/8 tsp. black pepper
* 1 egg white
* 1 c. milk
* 8 tilapia fillets
* vegetable oil or butter

**Directions:** Combine first 4 ingredients in a shallow dish; set aside. Whisk together egg white and milk in another shallow dish. Dip fillets in egg mixture, then dredge in cornmeal mixture.Fry fish in oil ¼” deep. Fry 4 minutes on each side or until golden, then drain on paper towels.

**Yield:** 8 fillets

**Comments**: Don’t leave out the cayenne pepper for fear of it being too spicy; it adds just the right touch!

**Green Beans in Bunches**

**Ingredients**

* 3 cans of *whole* green beans
* 1 package of bacon, but in thirds
* 1 stick butter
* 1/2 c. brown sugar

**Directions:** Preheat oven to 350°.Wrap 5-7 beans in 1/3 of a strip of bacon; place in 9x13” dish. Continue with remaining beans and bacon.Melt butter and brown sugar, stirring to combine; pour over each bunch of beans and bake for 25 minutes or so.

**Yield:** Serves at least 6

**Comments**: Another Thanksgiving tradition of ours. A heart attack waiting to happen, no doubt, but it’s just so good!

**Herbed Butter**

**Ingredients**

* 2 sticks of butter, softened
* 3/4 Tbsp. parsley
* 3/4 Tbsp. dill

**Directions:** Mix all ingredients together. I would suggest adding the herbs to the butter gradually and tasting to see if you think the flavor is too strong. Store in refrigerator up to 2 days. To keep longer, freeze. Bring to room temperature before using.

**Yield:** Serves 10?

**Comments**: This will make a lot of butter, so you may wish to halve the recipe if feeding fewer than 10.

**Indoor S’mores**

**Ingredients**

* 2/3 c. light corn syrup
* 2 Tbsp. butter
* 11 ½ oz. milk chocolate chips
* 1 tsp. vanilla
* 12 oz. Golden Grahams cereal
* 3 c. mini marshmallows

**Directions:** Butter a stoneware cake pan. Pour cereal into a large mixing bowl.Heat first three ingredients to boiling, stirring constantly; remove from heat and stir in vanilla. Pour over cereal and mix, folding in marshmallows. Press mixture into pan and let stand until firm (about 1 hour). Cut into bars and store at room temperature.

**Yield:** 48 squares

**Comments**: I recommend using stoneware for this recipe, as you will probably need to exert some strength to cut the bars. These are pretty rich, so you may not want to cut the squares too big.

**Lemon Bars**

**Ingredients**

* 1 c. flour
* 1/2 c. butter, softened
* 1/4 c. powdered sugar, plus additional for sprinkling
* 1 c. granulated sugar
* 2 tsp. grated lemon peel, if desired
* 2 Tbsp. lemon juice
* 1/2 tsp. baking powder
* 1/4 tsp. salt
* 2 eggs

**Directions:** Heat oven to 350°.In small bowl, mix flour, butter and powdered sugar. Press in ungreased 8” pan, building up 1/2” edge; bake 20 minutes.In small bowl, beat remaining ingredients with electric mixer on high speed about 3 minutes, or until light and fluffy. Pour over hot crust.Bake 25-30 minutes longer or until almost no indentation remains when touched lightly in center. Cool completely, about 1 hour. Sprinkle with additional powdered sugar.

**Yield:** 25 squares

**Comments**: I liked these, but Brian and Matt loved them. They gobbled them down so that they were gone the day after I made them.

**Lemonade Sorbet**

**Ingredients**

* 1 ½ c. cold water
* 1 c. frozen lemonade concentrate, thawed
* 3 Tbsp. honey (you may wish to use less for a more tart flavor)

**Directions:** Blend all ingredients in food processor until smooth. Freeze about 4 hours until firm, stirring several times to keep mixture smooth.

**Yield:** 4 servings

**Comments**: This is not a wow-factor like the raspberry sorbet, but it is still very refreshing and just the thing for a hot day.

**Lemon-Pepper Tilapia**

**Ingredients**

* tilapia fillets, however many desired
* olive oil
* lemon-pepper seasoning
* salt

**Directions:** Heat oven to 375°, then grease a cookie sheet. Lay fillets on sheet and brush with olive oil. Sprinkle liberally with seasonings and bake 5-10 minutes or until done.

**Comments**: This is almost too easy, and it’s quite tasty!

**Meaty Muffins**

**Ingredients**

* 12 oz. ground beef
* 1 small onion, very finely chopped
* 5 oz. canned corn kernels, drained
* 1 tsp. dried parsley
* salt and pepper to taste
* 2 ¼ c. flour
* 2 tsp. baking powder
* pinch of salt
* 2 eggs
* generous 1 c. milk
* 1/2 c. sunflower oil (or butter)
* 1 c. grated cheddar cheese

**Directions:** Heat oven to 400°.Generously grease a 12-cup muffin pan with butter. Mix beef, onion, corn, parsley, salt and pepper in a bowl until thoroughly combined.Sift flour, baking powder and pinch of salt in separate bowl and make a well in the center.Lightly beat eggs with milk and oil in a third bowl, then pour into well and gradually incorporate dry ingredients until thoroughly combined (for fluffier muffins, stir until just combined).Spoon a little of the batter into each cup so that each is a quarter full. Divide beef mixture between all and sprinkle with half the cheese. Top with remaining batter and sprinkle with remaining cheese. Bake for 20 minutes, until golden and muffins spring back when lightly pressed. Serve hot. **Yield:** 12 muffins

**Melissa Koser’s Dryer Sheets**

**Ingredients**

* 2 cups water
* 1 cup vinegar (do *not* use apple cider vinegar)
* 2/3 cup hair conditioner (cheap stuff is fine)
* old, mismatched sock you won’t be needing

**Directions:** Mix ingredients (do not shake; will cause foaming). Keep sock in container with conditioner until ready to use, then squeeze until slightly damp. Throw into dryer with clothes and turn on dryer.

**Yield:** This too will last awhile, but not as long as the detergent.

**Comments**: I like to keep a dark sock to throw in with the light load, and a light sock to use with the darks; this helps me identify which sock I used as a dryer sheet. The main reason we started using these is that store-bought dryer sheets are supposed to be super bad for you, and may even be carcinogenic.

**Melissa Koser’s Laundry Detergent**

**Ingredients**

* 1 bar unscented soap
* 1 cup borax
* 1 cup washing soda

**Directions:** *Finely* shred/grate the soap, then mix with borax and soda and store in a dry area. Use 1 Tbsp. per load (does not have to be heaping); add before starting water.

**Comments**: This made enough to last us about half a year, doing two loads of laundry per week (I didn’t count, so I can’t be more specific). Before grating the soap, let it sit out until completely dry (some moisture had crept into mine and it did not grate well). Washing soda can be found at Walmart in the detergent section. This recipe works just as well as store-bought detergent, and for way cheaper.

**Melissa’s Cream Cheese Danish**

**Ingredients**

* 2 (10 oz.) pkgs. refrigerated crescent dough
* 2 (8 oz.) pkgs. cream cheese, diced
* 3/4 c. sugar
* 1 ½ tsp. lemon juice
* 1 tsp. vanilla
* 2 tsp. sour cream
* 1 c. powdered sugar
* 1 Tbsp. milk
* 1 Tbsp. butter, softened

**Directions:** Preheat oven to 350°.Lightly grease a 9x13” cookie sheet or baking pan. Line bottom of pan with one can of crescent rolls; pinch all seams together. In bowl mix cream cheese, sugar, lemon juice, vanilla and sour cream. Spread onto rolls in pan and top with second pkg. of dough.Bake for 20-30 minutes. After it cools, mix together powdered sugar, milk and butter and spread onto danish.

**Comments:** This is very good, but it is very different from Mom Koser’s recipe; the two are not to be confused. ☺ Just a heads-up: the dough may not reach all the way to the edge of the cookie sheet, but that’s fine.

**Men Love This Steak**

**Ingredients**

* 4 steaks, 3/4” thick
* garlic, salt, pepper and basil
* 8 slices bacon
* 4 tsp. butter
* 1/2 tsp. Worcestershire
* 1 ½ tsp. Dijon mustard
* 1 white onion, sliced into rings
* feta cheese, garlic and herb flavored

**Directions:** Rub spices onto both sides of steaks.Fry bacon to desired amount of crispness. Remove bacon from skillet but leave grease. Add butter, Worcestershire and mustard, then cook steaks to desired doneness in grease (2-5 minutes each side).Remove steaks and cook onions in grease until caramelized-looking.To serve, top steaks with bacon, feta and onions (that order).

**Yield:** Serves 4

**Comments**: The title says it all. Do not leave out any ingredients, as you really need them all to make the flavor pop big time. This recipe seemed to taste even better as leftovers!

**Mennonite-Style Chili**

**Ingredients**

* 1 lb. ground beef
* chopped onion
* 1 (16 oz.) can kidney beans
* 2 (16 oz.) cans of diced tomatoes
* 1 tsp. salt
* 1/4 tsp. pepper
* 1 tsp. chili powder
* water

**Directions:** Cook beef and onion; drain grease. Add all remaining ingredients except water and simmer 15 minutes.Add water to obtain desired consistency and heat through. Serve.

**Yield:** 3-4 servings

**Comments:** This tastes good made as directed, but is also quite flexible. You could add corn, rice and/or cheese to make it even heartier.

**Mini Cheesecakes**

**Ingredients**

* 3-6 graham crackers
* 3 (8 oz.) pkgs. cream cheese
* 1 c. sugar
* 1 ½ tsp. vanilla extract
* 5 eggs
* Different flavors of jelly

**Directions:** Preheat oven to 325°.Line 24 muffin tins with paper liners; crumble graham crackers into liners, so that there is a small “crust.”Mix all remaining ingredients except jelly, then spoon into muffin liners. Bake for 35 minutes. When done, centers will fall in a little while cooling.When cool, fill depressions with desired amount of jelly. Keep refrigerated.

**Yield:** 24 cheesecakes

**Comments**: The original recipe did not have the graham cracker crust, but I thought it was such a good idea that I won’t make it otherwise!

**Mom Binzel’s Lasagna**

**Ingredients**

* 1 lb. lasagna noodles (wide and flat)
* 1 lb. ground beef
* chopped onion (however much you want)
* 1 jar (approx. 28 oz.) spaghetti sauce with mushrooms
* 1 can (6oz.) tomato paste
* 2 eggs
* 2 c. cottage cheese
* 1/2 c. Parmesan cheese
* 1 lb. cheese (mozzarella or cheddar)

**Directions:** Preheat oven to 350°.Cook lasagna noodles according to package directions; drain and rinse with cold water.Cook ground beef and onion; drain grease. Add spaghetti sauce and tomato paste, stirring well; simmer 5-10 min.In medium bowl beat eggs; add cottage cheese and Parmesan and mix well.Grease 9x13” dish; place a layer of noodles on the bottom. Spoon about 1/3 of the cottage cheese mixture on the noodles, spreading evenly. Add 1/4 meat mixture, then 1/4 cheese. Repeat layers until ingredients are used up.Bake uncovered for 30 min. Let stand about 10 minutes.

**Yield:** Serves at least 8

**Mom Koser’s Baked Squash**

**Ingredients**

* 3 lbs. yellow squash
* 1/2 c. chopped onions
* 1/2 c. cracker or bread crumbs
* 2 eggs
* 1 stick of butter
* 1 Tbsp. sugar
* 1 tsp. salt
* black pepper to taste

**Directions:** Wash and cut up squash. Boil until tender; drain and mash. Add all ingredients except 1/2 butter and bread crumbs. Pour mixture into baking dish, then spread remaining butter on top. Sprinkle with remaining bread crumbs and bake at 375° for about 1 hour (should be almost brown).

**Mom Koser’s Basic White Sauce**

**Ingredients**

* 1 Tbsp. butter
* 1 Tbsp. flour
* dash of pepper, more if desired
* 3/4 c. milk

**Directions:** Melt butter. Add the rest of the ingredients. Over medium-high heat, cook and stir constantly with wire whisk until thick and bubbly. Over medium-low, cook 1 minute more, continuing to stir. Can add 3/4 cup of cheese if desired.

**Mom Koser’s Black Bottom Cupcakes**

**Cupcake Ingredients**

* 1 ½ c. flour
* 1 c. sugar
* 1/4 c. baking cocoa
* 1 ¼ tsp. salt
* 1 tsp. baking soda
* 1/3 c. oil
* 1 c. strong black coffee
* 1 Tbsp. apple cider vinegar
* 1 tsp. vanilla

**Filling Ingredients**

* 8 oz. cream cheese, room temperature
* 1 egg
* 1/3 c. sugar
* 1/8 tsp. salt
* 1 c. semisweet chocolate chips

**Directions:** Preheat oven to 350°. Sift together dry ingredients; mix together liquid ingredients. Add liquid to dry and beat until smooth. Fill each of 18 muffin cups evenly, approx. 1/3 full.Beat together all filling ingredients except chocolate; stir in when mix is smooth. Divide filling among muffin cups. Bake 15-20 minutes or until toothpick inserted comes out clean. **Yield:** 18 cupcakes

**Mom Koser’s Cheese Danish**

**Ingredients**

* 2 pkgs. (8 rolls each) refrigerated crescent rolls
* 16 oz. cream cheese, softened
* 1 ½ c. sugar, divided
* 1 egg
* 1 tsp. vanilla
* 1/2 c. butter, melted
* 1 tsp. cinnamon
* 1 c. chopped pecans

**Directions:** Heat oven to 350°. Grease 9x13” pan.Roll out 1 can crescent rolls on bottom of pan, pressing perforations together. Ease edges of dough slightly up sides of pan.Mix cream cheese, 1 cup sugar, egg and vanilla; beat until fluffy. Spread over dough and lay other can of crescent rolls on top. Press edges together. Combine remaining ingredients and spread over top. Bake about 30 minutes or until golden; do **not** overbake.

**Mom Koser’s Chicken Pot Pie**

**Dough Ingredients**

* 4 eggs
* 1 tsp. salt
* 1 1/3 c. milk
* 6 c. flour (1/3 c. Parmesan may be substituted for 1/3 c. flour, if stronger flavor is desired)

**Broth Ingredients**

* 2-3 lbs. cooked chicken (thighs have the most meat and the best flavor)
* 8 c. water
* salt, pepper, garlic powder, paprika, Italian seasoning, 2-3 Tbs. chicken base
* 4-5 potatoes

**Directions:** Cook chicken in uncovered boiling water with seasonings for 45 minutes.Beat eggs. Add milk and salt, then flour (dough will be stiff). Roll 1/3 of it into a thin sheet. Sprinkle with 1/4 cup flour; cut into squares. Quarter potatoes and drop into boiling chicken broth.Pick up dough squares, trying to keep as much flour on as possible. Drop into boiling chicken broth; stir. Add remaining 2/3 dough in same way.Cover kettle and cook about 15 minutes, stirring occasionally or until done. Pieces will swell and broth will thicken. Recipe is easily halved or doubled. **Yield:** 8 servings

**Mom Koser’s Chocolate Clay and Roses**

**Ingredients**

* 1/3 c. light corn syrup
* 1 pkg. semisweet chocolate chips

**Directions:** Melt chocolate in double boiler, or over low heat. Stir in corn syrup; mixture will thicken and be difficult to stir. Move to cutting board or counter to mix completely. Cover with waxed paper to cool (overnight if possible); it should be soft and pliable. Will harden over time, but just knead to soften.

To make roses: Make 10 small balls for petals. With first ball, flatten then roll into Teepee shape. Flatten others, gradually making them larger, and wrap around teepee to form petals. Continue until rose is desired shape.

**Comments**: These are fun to shape and eat!

**Mom Koser’s Cranberry Pineapple Salad**

**Ingredients**

* 1 (6 oz.) pkg. raspberry jello
* 1 3/4 c. boiling water
* 1 (16 oz.) can cranberry sauce
* 1 (8 oz). can crushed pineapple, undrained
* 3/4 c. orange juice
* 1 Tbsp. lemon juice
* 1/2 c. chopped nuts (walnuts or pecans)

**Directions:** In a bowl, dissolve jello in boiling water. Break in cranberry sauce. Add remaining ingredients except nuts and chill until partially set.Stir in nuts and pour into pan. Chill until firm.

**Yield:** 4 servings

**Comments**: This is great at Thanksgiving for something other than plain cranberry sauce! Do **not** use fresh pineapple; it will keep the jello from setting.

**Mom Koser’s Crockpot Beef**

**Ingredients**

* 3 ½ lbs. beef (chuck roast okay)
* sea salt, fresh ground black pepper, garlic powder, paprika, savory
* 2 Tbsp. butter
* 1/4-1/2 c. water
* 1/4-1/2 c. soy sauce
* Generous 1/4 c. flour
* remainder of cup of milk (add to measuring cup containing flour)

**Directions:** Liberally sprinkle spices on both sides of beef. Brown meat in butter, then place in crockpot. Add water and soy sauce (you may need to add more liquid later if it all boils away). If making the night before, set crockpot to Low and allow to cook all day. If making same day, set on High (cooks approx. 5 hours on this setting).Whisk flour and milk together until completely mixed, with no lumps. Add to crockpot about 1 ½ hours before eating; stir contents of crockpot.

**Comments**: I serve this over rice with steamed cauliflower, broccoli and carrots (or the veggies you desire). If desired, broth can be drained off cooked meat to use for soup or another dish; add BBQ sauce to the beef for BBQ sandwiches.

**Fool-Proof Pizza Dough**

**Ingredients**

* 3/4 c. and 2 Tbsp. water, heated to 115°
* 2 tsp. sugar
* 2 tsp. yeast
* 3/4 tsp. salt
* 2 Tbsp. oil or butter
* 2 ½ c. flour

**Directions:** Mix first three ingredients and let stand 5-10 minutes until foamy. Add remaining ingredients and knead on counter until smooth and elastic. Let rest 5 minutes.Roll out onto cookie sheet or pizza pan. Top as desired. Bake at 400° for 15-20 minutes; crust should be golden.

**Yield:** 1 crust

**Comments**: A double recipe yields 3 crusts, one thick and two thin. If you want the crust to be more bread-like use it right away; if you want it to be like Pizza Hut’s, freeze it overnight or at least 4 hours. Note: If using Stoneware to freeze crust, let stone warm up before putting on hot oven rack; or, put in cold oven and leave there while oven heats up.

**Mom Koser’s German Chocolate Cake Cookies**

**Ingredients**

* 1 (18.25 oz.) pkg. pudding included German chocolate cake mix
* 1 c. semisweet chocolate chips
* 1/2 c. rolled oats
* 1/2 c. oil
* 2 eggs, slightly beaten
* chopped nuts, if desired

**Directions:** Preheat oven to 350°. Combine all ingredients in large bowl. Drop by rounded teaspoonfuls 2” apart onto ungreased cookie sheet. Bake 8-10 minutes or until set. Cool 1 minute, then remove from cookie sheet.

**Yield:** 4 ½ dozen

**Comments**: If making this at altitudes above 3500 ft., add 1/4 c. flour to dry cake mix. Bake as directed.

**Mom Koser’s German Dumplings**

**Ingredients**

* 8 c. water
* 1 tsp. salt
* 3 eggs, well beaten
* 1/2 c. water
* 2 c. flour
* 2 tsp. salt

**Directions:** Heat first two ingredients to boiling in large pot. Mix remaining ingredients and drop dough by teaspoonfuls into boiling water. Cook uncovered about 10 minutes, stirring occasionally.Drain water; serve hot.

**Comments**: These go very well in Hungarian Ghoulash, or in chicken gravy dishes. The dumplings are chewy, not fluffy and tender; they are a little more tender than the dumplings used in Rivel Chicken Soup. Mom usually doubles the recipe; they make great leftovers!

**Mom Koser’s Golden Parmesan Potatoes**

**Ingredients**

* 6 large potatoes
* 1/4 c. sifted flour
* 3/4 tsp. salt
* 1/4 tsp. pepper
* 1/4 c. grated parmesan cheese
* 1/3 c. butter

**Directions:** Peel and quarter potatoes. Combine flour, salt, pepper and cheese in paper bag. Moisten potatoes with water and shake in bag to cover.Melt butter in 9x13” pan. Place potatoes in pan and bake about 1 hour at 375°. Turn once during baking.

**Comments**: Melissa Koser’s change = I sliced the potatoes into chips before baking and people raved. ☺

**Mom Koser’s Gooey Goop**

**Ingredients**

* 8 oz. Elmer’s glue
* 8 oz. water
* food coloring or poster paint
* 1 1/2 tsp. borax
* 1 c. warm water

**Directions:** Pour glue into large bowl. Fill 8 oz. glue bottle with water and add to glue bowl. Add coloring.Dissolve borax in warm water. Mix with glue, stirring constantly (may use hands). Have fun!

**Comments**

This is similar to silly putty, but softer.

**Mom Koser’s Grilled Chicken**

**Ingredients**

* 3 lbs. chicken (thighs are tastiest and least expensive)
* 1/2 c. water
* 1/2 c. soy sauce
* 2 cloves garlic, sliced
* 1 tsp. savory
* 1 tsp. Italian seasoning
* fresh ground pepper

**Directions:** Remove skin from chicken and place in large Ziploc bag. Add remaining ingredients and close bag, removing as much air as possible. Marinade for at least 1 ½ hours.Grill covered 30-45 minutes until chicken is cooked through and juices run clear; turn chicken only once. Move from direct heat if outside gets done too quickly, and check frequently to douse any flames that start.

**Comments**: The chicken can also be frozen in the marinade to use at a later date; just thaw before use.

**Mom Koser’s Ham Loaf**

**Loaf Ingredients**

* 1 lb. fresh pork, ground
* 1 lb. cured ham, ground
* 1 c. bread crumbs
* 1 egg
* 1 tsp. salt
* 1/8 tsp. pepper
* 3/4 to 1 c. milk (enough so that mixture is not dry)

**Sauce Ingredients**

* 3/4 c. brown sugar
* 1/2 c. water
* 1 tsp. dry mustard
* 1/2 c. apple cider vinegar

**Directions:** Mix all loaf ingredients in large bowl. Place into roasting pan large enough to hold it (if you double the recipe a 9x13” pan will be fine; just make a taller loaf). Dust with flour and bake at 350° for 1 hour.Mix together sauce ingredients. Bring to a boil and pour over ham loaf. Return to oven for another half hour to an hour; it will thicken and be a sweet ’n’ sour sauce.

**Yield:** 4-5 servings

**Comments**: You can prepare the ham loaf, wrap it well and freeze it until you wish to bake it. Place in the oven frozen and cover with foil until you add the sauce.

**Mom Koser’s Hashbrown Bake for Breakfast**

**Ingredients**

* 5 eggs
* 1/2 c. milk
* salt and pepper
* 1 lb. sausage, cooked and drained
* 1 ¼ c. hash browns
* 1 c. shredded cheese
* parmesan cheese, to sprinkle

**Directions:** Preheat oven to 375°. Beat together eggs, milk, salt and pepper.In 9x13” pan, layer ingredients in the following order from the bottom up: sausage, hash browns, cheese, egg mixture and parmesan. Bake for 30-35 minutes or until golden brown.

**Yield:** 1 casserole

**Mom Koser’s Hungarian Ghoulash**

**Ingredients**

* 2 lbs. beef, round steak
* 2 Tbsp. butter
* salt, pepper, Italian seasoning, savory
* 2 Tbsp. paprika
* 1 small white onion, diced
* 2 cloves garlic, diced
* 1/4 c. flour and enough milk to make one 1 cup

**Directions:** Cut round steak into bite-size pieces. Brown onions in 1 Tbsp. butter until golden; add garlic just before onions are done and set aside. Brown the steak in the same pan, sprinkling generously with all seasonings except paprika. When nicely browned add paprika, then brown a little longer. Add onions, garlic and water to cover meat by about 1/2”. If using pressure cooker, close and bring to full pressure for 10 min.; cool to bring down pressure. Open the pot; bring broth back to a boil and stir in flour and milk.

**Comments**: You may need to replace some of the water if too much boils away.

**Mom Koser’s Overnight Brunch**

**Ingredients**

* 9-12 slices of bread, crusts removed
* 1/2 lb. Swiss cheese
* 1/2 lb. sharp cheddar cheese
* 1 lb. bacon, fried crisply and crumbled
* 6 eggs
* 3 c. milk
* 1/2 tsp. salt
* 4 oz. mushrooms (optional)

**Directions:** Lay bread on bottom of 9x13” pan; be sure all spaces are filled in. Put cheese on bread and cover with bacon.Mix eggs, milk and salt, beating with mixer. Pour over ingredients in pan. Garnish with mushrooms if desired.Refrigerate overnight. Bake at 350° for 45 minutes.

**Yield:** 1 casserole

**Comments**: This can be baked right away if desired, but it’s nice to fix it the evening before as well.

**Mom Koser’s Peanut Butter Eggs**

**Egg Ingredients**

* 1/2 c. butter, softened
* 8 oz. cream cheese
* 2/3 c. condensed milk
* 6 c. powdered sugar
* 1 tsp. vanilla
* 1/2 tsp. salt
* 1 ¼ c. peanut butter

**Coating Ingredients**

* 4 oz. semisweet chocolate chips
* 4 oz. unsweetened chocolate
* 1 bar German chocolate
* 1/2 cake of paraffin wax

**Directions:** Using mixer, combine all ingredients for eggs except peanut butter. Add peanut butter; refrigerate until stiffened and shape into eggs (use powdered sugar to coat hands as needed to keep egg mixture from sticking to you). Chill again.

Melt coating ingredients in double boiler. Coat eggs in chocolate mixture, using a large paperclip with 1 end unfolded. Cool on waxed paper, then store in refrigerator.

**Mom Koser’s Play Clay**

**Ingredients**

* 6 c. baking soda
* 3 c. corn starch
* 3 1/2 c. water

**Directions:** Stir together ingredients in saucepan until mixed well. Cook on medium heat, stirring continually until mixture thickens and bubbles (may get difficult to stir). Spoon onto board; cover with a damp cloth and let cool (in very humid climates you may not need the damp cloth, but you don’t want the clay to dry out).

Knead clay smooth when cool enough to handle. Divide into batches. Add food coloring if desired (if wanting to use same color with entire batch, coloring may be added with the water). Store in tightly sealed plastic bag or a jar in fridge.

**Comments**: Play clay will harden slowly without baking unless you are in a humid climate. To hasten hardening you can bake at a low temperature (250°). You can also paint or decorate clay once hardened.

**Mom Koser’s Potato Soup**

**Ingredients**

* 1/3 c. diced celery
* 1/3 c. diced carrot
* 1/4 c. diced onion
* 2 Tbsp. butter
* 2 Tbsp. flour
* 1 qt. milk (2% or whole)
* 1 tsp. chicken bouillon
* 1-2 Tbsp. freshly chopped parsley
* 1/2 tsp. salt (plus 1/2 tsp. seasoned salt, if desired)
* 1/2 tsp. pepper
* 1/4 tsp. cayenne pepper
* 6 medium potatoes peeled, cooked and drained
* chives, shredded cheddar cheese and bacon bits

**Directions:** In 3-qt. Dutch oven sauté celery, carrot and onion in butter until tender. Stir in flour until smooth. Gradually add milk; cook until thickened and bubbly. Add bouillon and spices; simmer for 20 minutes, stirring occasionally.Cube half the potatoes and mash the other half; add all to the soup. Simmer 20-25 minutes or until heated through. Garnish individual servings with chives, cheese and bacon bits if desired.

**Yield:** 2 quarts

**Mom Koser’s Refrigerator Rolls**

**Ingredients**

* 2 pkgs. (or 4 ½ tsp.) yeast
* 2 c. water
* 1 c. butter
* 1/2 c. sugar
* 1 heaping tsp. salt
* 2 eggs
* 6 c. flour

**Directions:** Dissolve yeast in 1 c. *warm* water; set aside until foamy.Pour 1 c. boiling hot water over butter, sugar and salt. When cooled, mix together; add yeast mixture and eggs. Add flour 1 cup at a time, mixing by fork as long as possible (hand mixing may be necessary as the dough gets thicker).Put into greased mixing bowl; spread a thin coat of oil on dough and cover bowl loosely with damp cloth. Place in fridge for at least 3 hours before using.Remove part of dough. On floured surface, roll out and cut into 3” circles. Place in baking dish, cookie sheet or greased muffin tins and brush with warm melted butter. Let rise about 3 hours.Bake 8-10 minutes at 400°.

**Yield:** Approx. 3 doz.?

**Comments**: These rolls can be rolled out the night before and removed from the fridge to rise at least 4 hours before baking. They freeze beautifully after baking!

**Mom Koser’s Spinach Dip in a Bread Bowl**

**Ingredients**

* 1 c. mayo
* 1 c. sour cream
* 1 (10 oz.) box frozen spinach, thawed, squeezed and dry as possible
* 8 oz. water chestnuts, chopped finely
* dash of Worcestershire
* 1 pkg. Lipton onion soup mix
* 1 round loaf Hawaiian bread

**Directions:** Mix all ingredients except bread, then refrigerate for 1 hour.Hollow out bread by slicing off top, then scooping out inside to leave bowl shape. Tear scooped bread into bite-size pieces. Fill bread bowl with dip and arrange bread pieces around bowl.

**Comments**: If not serving the dip right away, keep it inside the bread bowl, covered. Bread pieces should be kept in Ziploc bag.

**Mom Koser’s Taco Dip**

**Ingredients**

* 2 (8 oz.) pkgs. cream cheese
* 1 (16 oz.) container sour cream
* 1 pkg. Taco seasoning
* finely chopped onion
* chopped tomatoes
* shredded lettuce
* shredded cheddar cheese
* sliced black olives (optional)

**Directions:** Blend together cream cheese and sour cream. Sprinkle remaining ingredients on top and serve with tortilla chips.

**Comments**: The amounts for the onion, tomato, lettuce and cheese are dependent on the cook.

**Mom Koser’s Tapioca Pudding**

**Ingredients**

* 2 c. milk
* 3 Tbsp. tapioca
* 1/4 tsp. salt
* 4 Tbsp. sugar, divided
* 1 egg, separated
* 1 tsp. vanilla (or as much as desired for taste)

**Directions:** Put 1 c. milk in pot with tapioca, salt and 2 Tbsp. sugar. Beat egg yolk into remaining cup of milk, then add to mixture in pot. Cook over low heat, *stirring constantly* to prevent scorching, until *very* thick and bubbly (takes 20-30 minutes but is worth it!). Boil for 1 minute, then remove from heat.

Add vanilla. Beat egg white with 2 Tbsp. sugar until stiff and glossy; fold into tapioca. Cool completely, then refrigerate.

**Comments:** This is best if cold from the refrigerator. Chocolate ice cream goes very well with this when serving. You can easily double or triple this recipe; any amount will not last long!

**No-Peek Chicken**

**Ingredients**

* 7-8 bacon strips
* 1 ½ - 3 cups uncooked rice
* Chicken legs and thighs to cover a 9x13” pan
* Garlic salt, oregano, and parsley to taste
* 1-2 cans cream of chicken, mushroom or celery soup
* 1-2 soup cans of water

**Directions:** Preheat oven to 300° (or 325°, depending on your oven).Cover bottom of casserole with bacon. Evenly spread rice over it and place chicken on top. Sprinkle chicken with spices; be generous. Mix soup and water together and pour over chicken.

Cover with foil, sealing around sides. Bake 2 ½ - 3 hours. Do not peek—leave sealed until ready to serve.

**Yield:** Serves 6

**Comments**: You may want to try cooking this for the minimum time on the minimum heat, as the bacon may overcook and stick to the pan. In fact, our nickname for the dish growing up was "Stuck." In spite of that, it’s still a good dish. ☺

**Oven-Fried Sesame Chicken**

**Ingredients**

* 3 Tbsp. sesame seeds
* 2 Tbsp. flour
* 1/4 tsp. pepper
* 4 chicken breasts
* 2 Tbsp. soy sauce
* 2 (or more) Tbsp. butter, melted

**Directions:** Heat oven to 400°.Combine sesame seeds, flour and pepper. Dip chicken breasts into soy sauce and dredge in sesame mixture.Arrange chicken in baking dish, bone side down. Drizzle with butter and bake for 40-45 minutes, or until chicken is tender.

**Yield:** 4 servings

**Comments**: I made this with boneless chicken—take off 5-10 minutes of cook time and they’re fine. Be sure to drizzle the butter over all the top of the chicken (melt more if necessary); it really makes the chicken turn out juicy.

**Overnight Breakfast Casserole**

**Ingredients**

* 6 slices bread
* 12 eggs
* 2 c. milk
* 1 c. sour cream
* 1 tsp. salt
* 1 lb. cooked ham, bacon or sausage
* 1/2 lb. cheddar cheese, grated

**Directions:** Grease a 9x13” pan. Arrange bread slices in it.In large bowl beat eggs, milk and sour cream. Add salt and meat and mix. Pour over bread and sprinkle with cheese. Refrigerate overnight.Bake at 350° for 50-60 minutes.

**Yield:** Serves 5-6 people

**Parmesan Corn**

**Ingredients**

* 1 pkg. frozen corn
* to taste: butter, parmesan cheese, Italian seasoning and salt

**Directions:** Cook corn according to package directions; drain water and pour corn into bowl. Stir in remaining ingredients, adding amounts of each until dish has an irresistible flavor.

**Comments**: This is Brian’s favorite corn recipe! I usually dislike recipes that don’t give specific amounts, but this one really depends on the cook’s taste; plus, it allows you flexibility when making greater or lesser amounts of corn.

**Parmesan Peas**

**Ingredients**

* 2 (10 oz.) pkg. frozen green peas
* 3 Tbsp. butter, melted
* 1 Tbsp. lemon juice
* 2 Tbsp. water
* 1/3 c. grated parmesan cheese

**Directions:** Microwave all ingredients except cheese for 6 minutes, stirring once. Let sit for several minutes, then sprinkle with cheese. Serve hot.

**Yield:** 4-6 servings

**Comments**: This is probably my favorite way to serve peas.

**Peach Smoothies**

**Ingredients**

* 1 qt. frozen peaches, slightly thawed
* 1 1/2 c. milk
* 1/2 tsp. honey
* 1/2 tsp. vanilla
* 1/4 tsp. cinnamon

**Directions:** Blend all ingredients together and serve.

**Yield:** 3 smoothies

**Comments**: While not as yummy as the fruit smoothies, this is still refreshing. Do not omit the cinnamon, as it makes the flavor pop. Fresh peaches could be tried as well, but I have not yet had the opportunity.

**Peanut Butter and Chocolate Cheese Ball**

**Ingredients**

* 1 (8 oz.) pkg. cream cheese, softened
* 1/4 c. butter, softened
* 1/4 creamy peanut butter
* 3/4 c. powdered sugar
* 2 Tbsp. brown sugar
* 3 Tbsp. cocoa
* 1/2 c. each of chocolate chips and peanut butter chips
* 2/3 c. finely chopped pecans
* graham crackers, to serve

**Directions:** With electric mixer, beat cream cheese, butter and peanut butter at medium speed until creamy. Stir all remaining ingredients except pecans and graham crackers; cover and refrigerate 2 hours.Shape chilled mixture into a ball, then roll in pecans. Serve on graham crackers.

**Yield:** 4” ball

**Comments**: This so yummy! Definitely something you have to serve when guests come over, as it’s very sweet.

**Peanut Butter Popcorn**

**Ingredients**

* 3-5 pkgs. plain popcorn (or *lightly* buttered)
* 1 c. sugar
* 1 c. light Karo (corn) syrup
* 1 c. creamy peanut butter
* 1 tsp. vanilla

**Directions:** Pop all the popcorn and pour into a large bowl; *remove all the unpopped kernels*.Stir sugar and corn syrup together in saucepan; boil 1 minute, stirring constantly. Turn heat to low. Stir in peanut butter and vanilla, mixing well. Immediately pour onto popcorn and stir to coat (peanut butter will harden quickly once off the heat).

**Yield:** Serves a crowd

**Comments:** This snack brings cheers every time we make it! The less popcorn you use, the more peanut-buttery it is. 4 bags are usually a happy medium.

**Pecan Tilapia**

**Ingredients**

* tilapia fillets (4-6?)
* 1/2 c. mayo
* 3 Tbsp. grated parmesan cheese
* 1 tsp. dried basil
* 1/3 c. chopped pecans (walnuts may be substituted)

**Directions:** Preheat oven to 425°, then grease a cookie sheet.In bowl, combine mayo, parmesan and basil. Spread over fish and sprinkle with pecans. Bake uncovered until done (10 minutes maximum).

**Comments**: This is definitely a winning recipe, and is pretty enough to be served at a fancy dinner.

**Pork Chops O’Brien**

**Ingredients**

* 4 pork chops (bone-in)
* 2 Tbsp. butter
* garlic powder, salt and pepper to taste
* 1 can cream of celery soup
* 1/2 c. milk
* 1/2 c. sour cream
* 1 bag (24oz.) hash browns (or 3-4 medium potatoes, peeled and chopped small)
* 1 c. shredded cheddar cheese
* 1 ½ c. french fried onions

**Directions:** Preheat oven to 350°.Brown pork chops in skillet with butter; sprinkle with spices while browning. Place on bottom of 9x13” pan.Mix together all remaining ingredients except french fried onions. Spread over pork chops and sprinkle with onions.Bake for 35-45 min. or until bubbly, slightly brown around edges and pork is cooked through.

**Yield:** Serves 4

**Comments**: This was an instant favorite for us! I think the soup could be cream of whatever-you-have-in-your-larder. I used an 8x12” dish and it fit fine.

**Potato Chowder**

**Ingredients**

* 4 c. peeled, diced potatoes
* 1/2 c. chopped onion
* 1 c. grated carrots
* 1 tsp. salt
* 1/4 tsp. pepper
* 1 Tbsp. parsley
* 4 chicken bouillon cubes
* water to cover
* 6 c. milk
* 2 Tbsp. butter
* 1/2 c. flour

**Directions:** In large pot combine all but last three ingredients. Cook about 15 minutes or until vegetables are tender.Heat 4 ½ c. milk in saucepan and whisk in butter and flour. Add to pot with vegetables, along with remaining 1 ½ c. milk. Simmer for 15 minutes and serve.

**Yield:** 6-8 servings

**Comments**: This is a tasty way to use up a lot of milk that might go bad soon.

**Pribyl Pork chops**

**Ingredients**

* 4 bone-in pork chops
* 1/2 tsp. salt
* 1/4 tsp. pepper
* 1 Tbsp. olive oil
* 1/4 c. sliced onion
* 2 garlic cloves, minced
* 1/2 c. Worcestershire sauce
* 3 Tbsp. honey
* 1 Tbsp. Dijon mustard

**Directions:** Sprinkle salt and pepper on chops. Brown them in oil in skillet, then remove chops and sauté garlic and onion. Add Worcestershire, honey and mustard, stirring to loosen browned bits from pan. Bring to a boil and return chops to pan. Reduce heat; cover and simmer 15-20 minutes or until chops are done.

**Yield:** Serves 4

**Comments**: We named this after the friends who gave us the recipe.

**Pumpkin Nut Bread**

**Ingredients**

* 2 c. flour
* 2 tsp. baking powder
* 1/2 tsp. each salt and ground ginger
* 1/4 tsp. each baking soda and ground cloves
* 1 c. packed brown sugar
* 1/3 c. shortening
* 2 eggs
* 1 c. canned pumpkin (note: 15oz. can=2 cups=2 loaves of pumpkin bread)
* 1/4 c. milk
* 1/2 c. coarsely chopped walnuts
* 1/2 c. raisins

**Directions:** Grease 9x5x3” loaf pan and preheat oven to 350°.In small bowl stir flour through cloves; set aside.In large, separate bowl beat brown sugar and shortening until well combined; beat in eggs. Add pumpkin and milk, mixing well.Add flour mixture to sugar/pumpkin mixture, mixing again. Stir in chopped nuts and raisins and pour batter into loaf pan.Bake for 55-60 minutes or until inserted toothpick comes clean. Cool in pan 10 min., then remove and cool completely on wire rack. Wrap and store overnight before slicing. **Yield:** 1 loaf

**Raspberry Sorbet**

**Ingredients**

* 1 c. sugar
* 1 c. water
* 2 Tbsp. lemon juice
* 3 c. fresh raspberries
* 2 Tbsp. orange juice

**Directions:** Heat sugar and water in medium saucepan, stirring until sugar is dissolved. Remove from heat and stir in lemon juice. Transfer to a medium container and chill in fridge.Place raspberries and orange juice in blender and blend until smooth, then press mixture through a fine-mesh sieve to remove seeds (you may have to do this twice). Pour puree into chilled lemon mixture; stir, then cover and freeze until firm.Let sorbet sit at room temp 20-30 minutes, or until no longer frozen solid. Blend in food processor once more, then return to freezer (you’ll see the difference as it becomes smoother-looking). To serve, let stand at room temperature 5 minutes before scooping.

**Yield:** 2-3 servings (2 scoops each)

**Comments**: I suggest making a double batch, as this is so yummy that it will quickly disappear (especially if you love raspberries as much as I do!).

**Raspberry-Cheese Ball**

**Ingredients**

* 2 (8 oz.) pkgs. cream cheese, softened
* 1/4 c. raspberry preserves
* 1 c. finely chopped pecans
* crackers, to serve

**Directions:** Beat cream cheese until creamy. Mix with raspberry preserves until well blended, then shape into a ball and roll in chopped pecans.

**Yield:** 3 cups

**Comments**: This makes a light, refreshing appetizer. Use for large crowds.

**Ribbon Meat Loaf**

**Meat Ingredients**

* 3 slices soft bread, torn into small pieces
* 1 c. milk
* 2 lb. ground beef
* 1 egg yolk
* 1/4 c. minced onion
* 1 ¼ tsp. salt
* 1/4 tsp. each: pepper, dry mustard, sage, celery salt and garlic salt
* 1 Tbsp. Worcestershire sauce

**Cheese Filling**

* 1 egg white, slightly beaten
* 1 Tbsp. water
* 2 slices soft bread, torn
* 4 oz. shredded cheddar cheese

**Directions:** Preheat oven to 350°.Stir together bread and milk. Mix in remaining meat ingredients. Pat 1/2 meat mixture into greased loaf pan, 9x5x3”. Cover with cheese filling. Top with remaining meat mixture.Bake 1 hour and 30 minutes. **Yield:** Serves 6

**Comments**: We always made Scalloped Potatoes as a side dish for this; I can’t imagine the two separate. That’s why I also included that recipe! ☺ Ketchup goes nicely on top of both the meat loaf and the potatoes, but that’s more my personal opinion.

**Rivel Chicken Soup**

**Ingredients**

* 8 c. chicken broth or stock
* diced onion
* 2 Tbsp. parsley flakes
* 1 tsp. salt
* 2 eggs, beaten
* 1 pint whole kernel corn
* 2 c. diced, cooked chicken
* 1-2 c. cooked rice (optional)

**Directions:** Bring broth, onion and parsley to a boil. Meanwhile, combine flour, salt and eggs until mixture is crumbly. Drop bite size clumps of rivels into boiling broth. Add corn and cook about 10 minutes.Stir in chicken and rice before serving.

**Yield:** 6-8 servings

**Comments**: This is kind of like chicken noodle soup—comfort food. The rivels help to fill you up, as does the rice.

**Rocky Road Pie**

**Ingredients**

* 1 ½ c. cold half and half (or light cream)
* 1 small pkg. chocolate instant pudding
* 3 ½ c. (8oz.) Cool Whip, thawed
* 1/3 c. each of chocolate chips, miniature marshmallows and chopped nuts
* graham cracker pie crust (store bought)

**Directions:** Pour half/half into large bowl with pudding mix. Beat with wire whisk until well blended; let stand 5 min. Fold in Cool Whip and crushed cookies. Spoon into crust. Freeze until firm about 6 hours or overnight. Let stand 10 min. before serving to soften. Keep stored in freezer.

**Yield:** 8 slices

**Comments**: We always make this in conjunction with Cookies ‘N’ Cream Pie.

**Scalloped Potatoes**

**Ingredients**

* 4 c. sliced, cooked potatoes
* 1 can cream of mushroom soup (or cream of chicken)
* 1/2-3/4 soup can of milk
* small amount of chopped onion
* salt and pepper to taste
* 2 Tbsp. butter
* grated cheese, if desired

**Directions:** Preheat oven to 350°.Place half the potatoes in an 8x12” dish. In small saucepan, heat and mix remaining ingredients. Pour half on potatoes; place remaining potatoes on top and add the rest of the sauce.Top with cheese and bake for about 30 minutes (should be bubbly and/or lightly browned on edges).

**Yield:** Serves 6

**Comments**: We always serve this with Ribbon Meat Loaf.

**Scrumptious Chocolate Mousse**

**Ingredients**

* 4 eggs
* 1 (12 oz.) bag of chocolate chips
* 2 tsp. vanilla extract
* 1 c. *very* hot coffee (or hot chocolate)

**Directions:** Blend first three ingredients, then slowly add coffee while blending (temperature of liquid will help cook the eggs). Blend for two minutes on Low, then one minute on High. Refrigerate until mixture is no longer liquid, then serve. Keep refrigerated to store.

**Yield:** 3/4 full blender

**Comments**: This is a very rich but light mousse. I didn’t like chocolate mousse before having this one!

**Sesame Buttered Broccoli**

**Ingredients**

* 1 ½ lb. broccoli (I used frozen, already cut)
* 2 Tbsp. butter, melted
* 2 tsp. soy sauce
* 1 tsp. sesame seed, toasted (the toasted part is optional, but it does give a nice crunch)
* 1/2 tsp. sesame oil (or olive oil)

**Directions:** In 2-qt. saucepan, heat 1” water to boiling. Add broccoli and return to boil; let boil 4-6 minutes or until crisp-tender. Drain well and place broccoli in serving bowl. In small, separate bowl stir remaining ingredients until well mixed; pour over broccoli and toss to coat.

**Yield:** Serves 4

**Sesame Seed Green Beans**

**Ingredients**

* 2 Tbsp. olive oil
* 1 tsp. minced garlic
* 1/8 c. sesame seeds
* 1 (14.5 oz.) can green beans, drained
* salt to taste

**Directions:** Heat oil in skillet. Add remaining ingredients; mix gently until hot.

**Yield:** 4 servings

**Comments**: The textures of the seeds and beans contrast nicely.

**Shrimp Scampi**

**Ingredients**

* 3-4 garlic cloves, minced
* 1/4 c. butter
* 1/4 c. olive oil
* 1 lb. uncooked medium shrimp, peeled
* 1/4 c. lemon juice
* 1/2 tsp. pepper
* 1/4 tsp. oregano
* 1/2 c. parmesan cheese
* 1/4 c. breadcrumbs
* parsley to taste

**Directions:** In a 10” *ovenproof* skillet, sauté garlic in butter and oil until tender. Stir in shrimp, lemon juice, pepper and oregano; cook and stir for 2-3 minutes or until shrimp turn pink.Sprinkle with parmesan, breadcrumbs and parsley. Place in oven and broil 6” from heat (High) for 2-3 minutes, or until topping is golden brown. Serve over 1 lb. pasta.

**Yield:** 4 servings

**Comments**: Be careful not to cook the shrimp overly fast or on very high heat, or they will acquire a texture similar to pencil eraser.

**Shrimp Verde**

**Ingredients**

* 2 Tbsp. olive oil
* 2 cloves garlic, chopped
* 1/4 c. chopped onion
* 1 lb. shrimp, peeled and deveined
* 1/2 c. flat leaf parsley, chopped
* 1/2 c. grated Parmesan cheese

**Directions:** Heat oil in large skillet. Sauté garlic and onions, but do not brown garlic.Add shrimp and sauté until pink and opaque. Stir in parsley and heat through. Sprinkle with parmesan and serve over pasta.

**Yield:** Serves 4

**Comments**: I guesstimated on the parsley rather than following the recipe. Adding mixed vegetables (broccoli, carrots and cauliflower) gives this dish more substance and makes it stretch farther; it also gives you a whole meal in one dish! We used frozen veggies that can be cooked in the microwave (sold at Sam’s).

**South African Milktart**

**Ingredients**

* 3 Tbsp. butter, melted
* 1 c. sugar
* 3 eggs, separated
* 1 c. \*cake flour
* 1 tsp. baking powder
* 1/4 tsp. salt
* 1 tsp. vanilla
* 4 c. milk
* 1 Tbsp. cinnamon sugar

**Directions:** Preheat oven to 375°.Grease a 9” *deep* pie plate. In large bowl, mix butter and sugar until smooth; add egg yolks. Add flour, baking powder, salt, vanilla and milk; mix.In separate bowl, whip egg whites until stiff, then fold into batter. Pour into pie plate and sprinkle with cinnamon sugar.Bake for 25 min. in preheated oven, then reduce temperature to 325°. Continue to bake for 25-30 minutes, or until the center is set when the pie is jiggled. (although you may try serving hot).

**Yield:** 8 slices

**Comments**: This is good comfort food. \*= 2 Tbsp. cornstarch and the rest of a cup of all-purpose flour may be substituted.

**Spaghetti Pie**

**Ingredients**

* 1 lb. spaghetti or angel hair pasta
* 2 eggs
* 6 oz. evaporated milk
* 12 oz. mozzarella cheese, grated
* 1 lb. ground beef
* 28 oz. jar spaghetti sauce

**Directions:** Heat oven to 350°, then grease a 9x13" pan. Cook spaghetti according to package directions, then drain (do not rinse). Arrange pasta greased dish.In small bowl combine eggs and milk. Pour over spaghetti; sprinkle with cheese.Brown beef in skillet. Drain grease, then stir in spaghetti sauce and heat through. Pour over spaghetti mixture in pan and bake for 45 minutes.

**Yield:** 4-6 servings

**Comments**: This is not another way to do spaghetti; it’s an entirely new dish, and a yummy one at that!

**Strawberry Cake**

**Cake Ingredients**

* 1 pkg. *white* cake mix (do *not* use yellow—too moist and will make cake heavy)
* 3 Tbsp. flour
* 1/2 c. butter, melted
* 1 small box strawberry jello
* 4 eggs
* 1 c. cold water
* 1/2 box frozen strawberries

**Cake Ingredients**

* 1/2 box strawberries
* softened butter and powdered sugar (to taste)

**Directions:** Preheat oven to 350°. Grease and flour two 8” round pans (or one 9x13”).Beat all cake ingredients in mixing bowl at medium speed for 4 minutes. Pour into pans and bake for 30 minutes or until inserted toothpick comes out clean.Cool on wire rack 10 minutes, then remove from pan.Beat frosting ingredients together, adding powdered sugar until frosting is as stiff as desired. Stack the cakes with a layer of frosting between, on top and around sides.

**Yield:** 8 slices at least

**Strawberry Jello Salad**

**Ingredients**

* 2 (3 oz.) pkgs. strawberry jello
* 1 large (16 oz.) pkg. frozen strawberries
* 2 mashed bananas, fairly ripe
* 1 (20 oz.) can crushed pineapple
* 1 c. sour cream

**Directions**

1. Dissolve jello in 1 ¾ c. boiling water. As soon as it dissolves, add frozen strawberries and stir until thawed. Add pineapple and banana and mix.
2. Pour 1/2 of mixture into 9x13” dish or a mold. Let set in fridge, then spread sour cream on it. Top with remaining jello mixture and chill until firm.

**Yield:** Serves 8-9

**Comments**: We love this! It gets gobbled down every time my mom makes it. It’s a nice 4th of July dish, but it works for any time of the year.

**Swiss Chicken**

**Ingredients**

* 8 boneless skinless chicken breasts
* 1 can cream of chicken soup
* 1/3 cup water
* 8 slices Swiss cheese
* 2 cups Italian bread crumbs
* 1/2 cup butter

**Directions:** Preheat oven to 350°.In 9x13” dish layer chicken, then soup, then water; top each chicken with Swiss cheese and breadcrumbs. Cut butter into pads and place over top of casserole. Bake for 45 min.; let cool a little and serve.

**Yield:** Serves 8

**Toffee Bars**

**Ingredients**

* 1 c. butter, softened
* 1 c. packed brown sugar
* 1 tsp. vanilla
* 1 large egg yolk
* 2 c. flour
* 1/4 tsp. salt
* 2/3+ c. semisweet chocolate chips (I added more till the top of the bars were covered)
* 1/2 c. chopped nuts

**Directions:** Heat oven to 350°. In large bowl stir butter, brown sugar, vanilla and egg yolk until well mixed. Stir in flour and salt. Press dough in 13x9” pan or cookie sheet. Bake 25-30 minutes or until very light brown (crust will be soft). Immediately sprinkle with chocolate. Let stand about 5 minutes or until soft, then spread evenly. Sprinkle with nuts. Cool 30 minutes in pan on wire rack.

**Yield:** About 32 bars

**Comments**: This is the cookie version of toffee. You may want each for different occasions so I thought I’d include both.

**Toffee**

**Ingredients**

* 1 c. sugar
* 1 c. butter
* 1/4 c. water
* 1 c. semisweet chocolate chips
* 1/2 finely chopped pecans

**Directions:** In 2-qt. saucepan heat sugar, water and butter to boiling, stirring constantly. Reduce heat to medium and cook to 300° on candy thermometer, stirring constantly (mixture will turn light brown when cooked). Immediately pour onto a *stoneware* baking pan or pizza stone and spread to 1/4” thickness (mixture will not be very fluid). Sprinkle with chocolate; let stand about 1 minute or until chips are softened, then spread evenly over toffee. Sprinkle with nuts and refrigerate until firm.

**Yield:** About 36 pieces

**Comments**: Good luck not ruining your pan if you don’t put this on stoneware; the toffee will harden incredibly. We only broke it up by jabbing with a knife. It’s well worth the effort, though!

**Tortilla Soup**

**Ingredients**

* 2 lbs. ground beef
* 1/2 white onion, chopped
* 2 cloves garlic, minced
* 1/2 green pepper, chopped
* 1 tsp. fajita seasoning and 1/2 tsp. cumin (optional)
* salt, pepper and paprika to taste
* 28 oz. can diced tomatoes
* 1 c. beef broth
* 2 c. tomato sauce
* small can chopped green chili peppers
* 3 sticks string cheese, in pieces
* tortilla shreds
* cheddar cheese, shredded
* sour cream

**Directions:** In large saucepan cook beef and onion together. Add all remaining ingredients except tortillas, cheddar cheese and sour cream. Bring to a boil, reduce heat and simmer uncovered for 15 minutes.Line bowls with tortilla shreds; add soup and top with cheese and sour cream.

**Yield:** Serves 4

**Comments**: The string cheese makes the flavor pop!

**Turtle Cake**

**Ingredients**

* 1 chocolate cake mix prepared as directed on box
* 7 oz. (half can) sweetened condensed milk
* 1 stick butter
* 14 oz. caramels
* 6 oz. (or less) pecans, chopped
* 6 oz. chocolate chips

**Directions:** Preheat oven to 350°; grease and flour 9x13” pan.Bake half of prepared cake mix in pan.Meanwhile, melt milk, butter and caramels in microwave, stirring every 1-2 minutes. Spread on top of baked cake and pour remaining cake mix on top. Sprinkle nuts and chocolate chips on top.Return to oven and bake about 25 more minutes.

**Yield:** 12 slices

**Comments**: Such a rich cake. My brother Michael likes this as his birthday cake. ☺

**Woo Your Man Steak**

**Ingredients**

* 3 Tbsp. lemon juice (or juice from one lemon)
* 1/2 c. soy sauce
* 3 Tbsp. olive oil
* 2 Tbsp. Worcestershire sauce
* 1 clove garlic, minced
* chopped onion
* 2 steaks, 3/4” thick

**Directions:** Mix all ingredients except steak and pour into Ziploc bag. Add steak and marinate 4-12 hours in fridge, turning occasionally.To cook, place heatproof cooling rack on a cookie sheet and place steaks on top. Broil on High for 35-45 minutes, turning every 10 minutes. Steaks should be medium-rare when done this way.

**Yield:** 2 steaks

**Comments**: If he doesn’t say “I love you” after eating this, something is wrong with him. The key to even cooking is to use steaks that are not too thick; otherwise, the outside will burn while the inside remains uncooked. This steak tastes good cold in a sandwich, too.

**Ziploc Omelets**

**Ingredients**

* 2 eggs per Ziploc bag
* anything you would like in an omelet—cheese, mushrooms, peppers, bacon, ham, tomatoes, onions, salsa, spices, hash browns

**Directions:** Crack 2 eggs into a Ziploc bag; massage bag with fingers to “scramble” eggs. Add other ingredients and tightly seal bag.Place in large pot of rolling, boiling water for *exactly 13 minutes*. 6-8 can usually be cooked at once. Open the bags and the omelet will roll out easily.

**Yield:** However many bags you like

**Comments**: This is a fun, easy meal for guests. Simply set out the ingredients buffet-style and let guests make their own. I do suggest adding a Tbsp. or so of milk to each bag to make the eggs fluffier.