

Pumpkin Bars

source: Sandra Daniel category: Desserts

Pumpkin Bars

2 C flour
1 tsp baking soda
2 tsp baking powder
1 tsp cinnamon
1 C chopped nuts
3/4 C melted margarine
2 C sugar
2 C pumpkin
4 eggs

Creamy Frosting

6 Tbsp margarine
(softened)
1 Tbsp cream or milk
3 C powdered sugar
3 oz. cream cheese
(softened)
1 tsp vanilla
1/2 tsp almond extract

Preheat oven to 325

Mix together shortening, sugar, pumpkin, and eggs. Add dry ingredients and mix. Bake in greased and floured pan for 25 minutes. Cool.

Mix frosting ingredients together till creamy and smooth. Spread on bars.

Luscious Lemon Poke Cake

source: Unknown Magazine category: Cakes

Cake

2 baked 9-inch round white cake layers, cooled
2 C boiling water
1 package (8-serving size) Jell-O brand lemon flavor gelatin dessert

Frosting

1 C cold milk
1 package (4-serving size) Jell-O brand lemon flavor instant pudding + pie filling
1/4 C powdered sugar
1 tub (8oz) Cool Whip whipped topping, thawed

Place cake layers, top sides up, in 2 clean 9-inch round cake pans. Pierce cakes with large fork at 1/2-inch intervals. Stir boiling water into gelatin in medium bowl 2 minutes or

until completely dissolved. Carefully pour 1 cup of the gelatin over 1 cake layer. Pour remaining gelatin over second cake layer.

Refrigerate 3 hours.

Make the frosting: pour cold milk into medium bowl. Add pudding mix and sugar. Beat with wire whisk 2 minutes. Gently stir in whipped topping. Immediately spread on cake.

Dip 1 cake pan in warm water 10 seconds; unmold onto serving plate. Spread top with about 1 C of the frosting. Unmold second cake layer, carefully place on first cake layer. Frost top and sides of cake with remaining frosting.

Refrigerate at least 1 hour or until ready to serve.

German's Sweet Chocolate Cake

source: General Foods kitchens category: Cakes

Cake

1 BAR (4oz.) Baker's
German's sweet chocolate
1/2 C boiling water
1 C butter or margarine
2 C sugar
4 egg yolks, unbeaten
1 tsp vanilla
2 1/2 C sifted cake flour
1/2 tsp salt
1 tsp baking soda
1 C buttermilk
4 egg whites, stiffly beaten

Coconut-Pecan Frosting

1 C evaporated milk
1 C sugar
3 egg yolks
1/2 C butter or margarine
1 tsp vanilla
1 1/3 C Baker's Angel Flake
coconut
1 C chopped pecans

equipment: 3 layer pans, 8 or 9 inches

Preheat oven to 350

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well.

Sift together flour, salt and soda. Add alternately with

buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites.

Pour into the 3 pans, lined on bottoms with paper. Bake for 30 to 40 minutes. Cool. Frost tops only.

To make the frosting, combine evaporated milk, sugar, egg yolks, butter or margarine, and vanilla. Cook over medium heat until thickened, about 12 minutes. Add coconut and pecans, beat until thick enough to spread. Makes 2 1/2 C.

Pineapple Cream Cheese Cake

source: Ruby Cairns category: Cakes

1 pkq. Jiffy yellow cake mix
1 small pkq. Jello instant
vanilla pudding
1 8oz cream cheese
(softened)
2 C cold milk
1 large can crushed
pineapple, well drained
1 8oz container Cool Whip
chopped nuts

equipment: 9x13 pan

Preheat oven to 350

Mix cake mix according to pkq. directions. Pour into the pan and bake for only 15 min.

Beat together the instant pudding, milk + cream cheese. When thickened a bit spread on cooled cake.

Drain pineapple + spread on top of pudding mixture.

Top w/ Cool Whip + sprinkle w/ chopped nuts. Chill well.

Easy Rhubarb Crisp

source: allrecipes category: Desserts

1 C all-purpose flour
1 C brown sugar
3/4 C oats
1/2 C melted butter
1 tsp ground cinnamon
4 C diced rhubarb
1 C white sugar
1 C water
2 Tbsp corn starch
1 tsp vanilla extract

equipment: 9x13 pan

Preheat oven to 350

Mix flour, brown sugar, oats, butter, and cinnamon together in a bowl until crumbly. Press 1/2 the oat mixture into the bottom of greased pan. Sprinkle rhubarb over oat mixture.

Combine white sugar, water, cornstarch, and vanilla extract in a saucepan over medium heat; cook and stir until thick and clear, about 5 min. Pour sugar mixture over rhubarb. Sprinkle remaining oat mixture over rhubarb.

Bake in the preheated oven until crisp is lightly brown and bubbling, about 1 hour.

Pumpkin Dip

source: Cream of the Crop category: Appetizers

2 (8 oz.) tubs light cream
cheese, softened
1 (16 oz.) pkg powdered
sugar, sifted
1 (16 oz.) can unsweetened
pumpkin
2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
2 1/2 boxes gingersnaps

(Nabisco)

Combine first 5 ingredients in a large bowl, and stir with a whisk until well blended.

Serve immediately, or cover and chill

(Serving size: 1 Tbsp. dip with 2 gingersnaps.)

Salsa Dip

source: Shannon Dempsey category: Appetizers

1 can black beans (rinse and drain)

1 can black eye peas (rinse and drain)

1 can white corn (rinse and drain)

1 small onion (chopped)

1 green + 1 red pepper (chopped)

1 C. celery (chopped)

1 tsp. salt

1/2 tsp. black pepper

1 Tbsp. water

3/4 C. cider vinegar

1 C. sugar

Combine salt, black pepper, water, vinegar, and sugar. Bring to a boil and then cool.

Pour the boiled mixture over beans and chopped veggies.

Serve with scoops or rounds.

Sweet + Salty Sauce

source: Sandra Daniel category: Appetizers

1 C. butter

1 C. brown sugar
2 tsp. vanilla
1 12 oz. box Rice Chex
1 7 oz. bag Bugles
4 C. mini pretzel twists
1 heaping C. candy corn
pumpkins
1 8oz. bag Reese's Pieces

Preheat oven to 275

Melt butter. Add brown sugar and vanilla. Mix.

In a large bowl, add Chex, pretzels, and Bugles. Pour sauce over cereal mixture and toss until coated.

Line two large baking sheets with parchment paper. Bake for 45 min, stirring every 15 min.

Remove and cool. Add to the large bowl along with the candy corn. Toss.

Peanut Butter Blossoms

source: The Hershey Company - 2011 category: Cookies

48 Hershey's Kisses brand
milk chocolates
1/2 C. shortening
3/4 C. Reese's creamy
peanut butter
1/3 C. granulated sugar +
more for topping
1/3 C. packed light brown
sugar
1 egg
2 Tbsp. milk
1 tsp. vanilla extract
1-1/2 C. all-purpose flour
1 tsp. baking soda
1/2 tsp. salt

Heat oven to 375. Remove wrappers from chocolates. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 C. granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.

Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

Granola

source: Sandra Daniel category: Appetizers

1/2 C. light brown sugar or
honey

1/4 C. olive oil

1 tsp. vanilla

1 tsp. salt

4 C. oatmeal

1 C. almonds

1 C. sunflower seeds or
walnuts

2 C. cranberries + 1 C.
raisins or 1 C. chocolate
chips

Preheat oven to 325

In a large bowl, mix together brown sugar (or honey), oil, and vanilla. Add the oatmeal, almonds, sunflower seeds (or walnuts), and stir.

Spray 2 cookie sheets. Bake for 15 min. Stir while baking. Cool.

Add the cranberries and raisins (or chocolate chips).

Peanut Butter Snack

source: Unknown category: Appetizers

3 Tbsp. honey
2 Tbsp. butter
3 Tbsp. peanut butter
4 C. Chex mix cereal -
wheat + corn
2 C. mini pretzels
1/3 C. peanuts

Preheat oven to 175

Combine honey, butter, and peanut butter in a microwave safe bowl + heat until smooth.

Combine cereal, pretzels, + peanuts in a large bowl. Pour peanut butter mixture over cereal mixture + toss to coat. Spread on baking sheet + bake for 1 1/2 hours.

Fruit Pizza

source: Sandra Daniel category: Desserts

Crust

1 1/2 C flour
3/4 C margarine (soften)
1/2 C powdered sugar

Filling

1 8 oz. cream cheese
(soften)
1/2 C. powdered sugar
1/2 tsp. vanilla

Glaze

Fruit (suggestions)

strawberries
grapes
pineapple
BANANAS
mandarin oranges

1 C. fruit juice
1 Tbsp. lemon juice
2 Tbsp. corn starch
1/2 C. white sugar

equipment: Pizza tin

Preheat oven to 300

Mix crust ingredients until like pie crust.

Spray pizza tin with pam, spread crust on tin. Bake for 20 min or until lightly brown (watch it). Cool.

Mix the filling ingredients well. Spread on cooled crust.

Add the fruit. Start in the middle, working out.

Bring the glaze ingredients to a boil to thicken. Cool. Top the pizza with slightly cooled glaze. Refrigerate overnight.

Helen's Cheese Ball

source: Helen Vaught category: Appetizers

2 8oz. cream cheese

1 8 or 13oz. crushed

pineapple (drained)

2 C. chopped pecans

2 Tbsp chopped pimentos

2 Tbsp chopped green

pepper

1 Tbsp finely chopped onion

1 Tbsp season salt

Soften cheese. Stir in pineapple, 1 C. pecans, green pepper, pimentos, onion + salt.

Chill. Form into ball + roll in remaining pecans.

Kathy's Bean Dip

source: Kathy Weller category: Appetizers

16 oz. refried beans

16 oz. sour cream

1 pkg. taco seasoning

1 C. cheddar cheese

1 chopped tomato

1/3 C. chopped green onion

chopped black olives

Mix the sour cream and taco seasoning.
layer.

Veg Dip

source: Sandra Daniel category: Appetizers

2/3 C. mayonnaise
2/3 C. sour cream
1 Tbsp. dried onion
1 Tbsp. parsley flakes
1 tsp. season salt
1 tsp. dill weed
1/2 tsp. accent
2-3 drops hot sauce
1/2 tsp. worcestershire
SAUCE

Mix All together.

Taco Dip

source: Sandra Daniel category: Appetizers

3 oz. cream cheese
finely chopped lettuce
finely chopped celery
finely chopped onion
finely chopped tomatoes
1 jar taco sauce
cheese

Mix All together and top with cheese.

Carmel Corn

source: Sandra Daniel category: Appetizers

20 C. popped corn
1 C. oleo
2 C. brown sugar
1/2 C. white karo syrup
1/2 tsp. baking soda
1/2 tsp. salt
pinch of cream tartar

Preheat oven to 200

Cook oleo and karo syrup to soft ball. Remove from heat and add baking soda, salt, and cream tartar. Mix well.

Drizzle mixture over popped corn and mix well.

Bake in medium pans for 1 hour. Stir every 15 min. Pour on wax paper and cool.

Spinach Pinwheels

source: Debbie Frissie category: Appetizers

1 pkg. (10 oz.) frozen
chopped spinach (thawed
and drained)
1 pkg. (8 oz.) cream cheese
softened
1/2 C. parmesan cheese
1 jar (2 oz.) chopped
pimento
1/8 tsp. nutmeg
1 can refrigerated crescent
rolls separated into 4
rectangles

Mix everything but the crescent rolls. Spread crescent rolls with the mixture. Roll up starting on short side. Chill in the freezer.

Freeze before slicing

When frozen, preheat oven to 375.

Slice each roll into 8 pieces. Place on an ungreased cookie sheet and bake for 10-12 min.

Grandma Sandy's Brownies

source: Sandra Daniel category: Desserts

Brownies

2 C. flour
2 C. sugar
1 stick Blue Bonnet[®] oleo
or butter (room
temperature)
1 C. water
3 Tbsp. cocoa powder
1/2 C. crisco
2 eggs (beaten)
1/2 C. buttermilk
2 tsp. vanilla
1 tsp. baking soda

Frosting

1 box powdered sugar
1 stick oleo or butter (room
temperature)
2 squares semi-sweet
chocolate (melted)
1-2 Tbsp. coffee (liquid)

Preheat the oven to 400

Mix the flour and sugar.

Bring 1 stick of oleo (or butter), water, cocoa, and crisco to a boil.

Pour the boiled mixture over sugar and flour. Mix well. Add the 2 beaten eggs, buttermilk, vanilla, and soda. Beat for exactly 4 minutes.

Grease a cookie sheet and coat with a light layer of flour.

Pour the batter in and bake for 15 minutes.

To make the frosting, mix the powdered sugar, chocolate, coffee, and 1 stick of oleo (or butter).

Pecan Pie

source: Earlene Baum category: Pie

3 eggs

1 C. brown sugar
1 Tbsp. butter
1 C. corn syrup
1 C. Pecans
1 tsp. vanilla
pinch of salt
pie crust pastry

Preheat oven to 350

Cream butter + sugar. Add syrup, well beaten eggs, salt, and vanilla.

When well mixed, add coarsely chopped pecans. Turn into pie plate lined with pastry.

Bake for approximately 1 hour or until firm.

Chocolate Delight

source: Aunt Louis category: Desserts

1 C. flour
1 C. walnuts (finely
chopped)
1/4 lb. Blue Bonnet oleo (or
butter)
1 8 oz. cream cheese
1 C. powdered sugar
1 tub 8 oz. cool whip
1 pkq. instant chocolate
fudge pudding
1 pkq. instant French vanilla
pudding
3 C. cold milk

equipment: 9x13 pan

Preheat oven to 350

Mix flour, nuts, and oleo (or butter). With hand, pat on

bottom of greased pan. Bake for 20 min.

Beat cream cheese and sugar until smooth. Add 1/2 the tub of cool whip. Spread over cooled crust.

Mix pudding with cold milk. Add to top. Add rest of cool whip to top. Let set overnight.

Paula's Cheese Ball

source: Paula category: Appetizers

1 green pepper – diced
2 small bags cheddar cheese
– 1 for ball, 1 for coating
1 8 oz. cream cheese –
softened
green onions – diced
1 pkg. deli beef – chopped
fine

Mix together in a bowl. Form in a ball. Roll in shredded cheese.

Oatmeal Granola Bars

source: Sandra Daniel category: Appetizers

1 3/4 C oatmeal
3/4 C slivered almonds
2/3 C mini chocolate chips
1 tsp cinnamon
1/2 tsp salt
1 C peanut butter
1/2 C honey
1 1/2 tsp vanilla

equipment: 8x8 pan

Mix everything with fork. Press into the pan. Put in fridge to cool.

Pecan Stuffed Mushrooms

source: Arlene Westhoven - The Rowe Inn category: Appetizers

Morel mushrooms (chop and save stems)

1/2 C. diced onion (or wild leek)

1 clove minced garlic

1/2 C. diced celery

1/4 C. butter

1 1/2 C. dried seasoned breadcrumbs

1 C. coarsely chopped pecans

chopped apple (optional)

1/2 tsp. salt

1/4 tsp. pepper

1 tsp. paprika

1/4 tsp. powdered ginger

1/4-1/2 C. dry sherry

1 beaten egg

Clean morels and save the stems (chop stems)

Saute the onions, garlic, and celery in butter until just tender.

Add chopped morel stems and saute briefly.

Add the breadcrumbs, pecans, and apple (optional). Season with salt, pepper, paprika, and ginger. Moisten with dry sherry and beaten egg. Remove from heat and let sit until cool. Stuff the mushrooms.

To store mushrooms after stuffing, dip in melted butter and freeze. To heat, put in oven at 350 for 15-20 minutes. Serve on a bed of greens.

Apple Crisp

source: Sandra Daniel category: Desserts

8 C. Apple
14 Tbsp. margarine (or
butter)
1 C. water
1 C. brown sugar
1 C. white sugar
1 1/2 C. flour
2 tsp. cinnamon

equipment: 9x13 pan

Preheat oven to 375

Cut apples in 1/4 inch slices. Butter the pan and add apples.

Pour the water over apples, then sprinkle cinnamon over apples.

Work together the sugar, flour, and butter until like pie crust.

Spread over apple mixture and bake uncovered for 1 hour.

Serve while warm with ice cream or Reddi whip.

New York Cheesecake

source: Chris category: Cakes

Cake

5 8 oz. pkgs. cream cheese
(softened)
4 eggs + 1 egg yolk
1 1/3 C. sugar

2 Tbsp. corn starch

Fruit Topping (optional)

8 oz. sour cream

Thank-you brand pie filling

2 Tbsp. lemon juice

(fruit)
graham cracker crust

Plain Topping (optional)

1/2 pt. sour cream

2 Tbsp sugar

1/2 tsp vanilla

equipment: 9 1/2 inch springform pan

Preheat oven to 350

Grease pan. Press crust onto bottom and 2 in. up sides. Chill.
Mix ingredients in order given until smooth. Pour into crust
and bake for approx. 1 hour 10 min. It may take longer. Top
will be light brown and may crack. Center should be set.
Refrigerate after COMPLETELY cooled.

If adding a topping, spread after cake is done baking and
return to oven for 8 minutes more at 400.

Lorie's Cheesecake

source: Lorie category: Cakes

Crust

1 C. flour
1/2 C. brown sugar
1/2 tsp. salt
1/4 c. cold butter
1/2 c. chopped walnuts
(grind nuts)
1 tsp. vanilla

Filling

2 8oz. cream cheese
3/4 C. sugar
3 eggs (slightly beaten)
1 tsp. vanilla

equipment: 9x13 pan

Preheat oven to 375

Combine the crust ingredients and bake for 10 min. Cool.

Combine the filling ingredients and pour on cooled crust. Bake
20-25 min.

Pumpkin Cheesecake

source: Unknown category: Cakes

Crust

20 graham crackers,
crushed (1 1/4 C.)
1/3 C sugar
6 Tbsp (1/3 C.) butter,
melted

Filling

5 packages 8 oz. cream
cheese (softened)
1 C sugar
1 C brown sugar (firmly
packed)
5 eggs (beaten)
2 C cooked pumpkin, drained

(there's little to drain with
canned pumpkin)

1 tsp cinnamon

1/2 tsp ground ginger

1/4 tsp ground cloves

1 tsp vanilla

Topping

16oz. cool whip

1 small pkg. dry instant
pudding (vanilla)

Preheat oven to 350

To make crust: process crackers, add sugar and butter. Mix thoroughly. Press in pan, going 1 inch up side. Bake for 10 min. and cool. Note: a 9-inch-ready-made graham cracker pie crust can also be used.

Place cream cheese in large mixing bowl; beat in sugar and brown sugar until mixture is fluffy. Add beaten eggs one at a time, beating well after each addition. Stir in the pumpkin, cinnamon, ginger, cloves, and vanilla and combine thoroughly.

Pour filling into crust and place in oven. Bake in oven at 325 for 80 minutes, or until cheesecake is firm around the edges.

Turn off heat and let cake remain cooling in oven an additional 30 minutes. Cool completely on rack and then chill.

To make topping: mix cool whip and instant pudding.

Banana Delight

source: Mary Lee Christiansen category: Desserts

Crust

1 1/2 sticks margarine
(melted)

1 C finely chopped pecans

1 1/2 C flour

Filling 1

8oz. cream cheese

1 C. powdered sugar

8oz tub of Cool Whip

Filling 2

2 small boxes instant
vanilla pudding
milk
8oz. tub of Cool Whip
cut up BANANAS

Preheat oven to 350

Mix the crust ingredients together. Press in bottom of pan and bake for 12 to 15 minutes until lightly brown. Cool.

To make the first filling, mix cream cheese and powdered sugar until smooth. Add Cool Whip, mix well, spread over cooled crust. Add BANANAS. Refrigerate.

To make the next filling, mix pudding and milk according to package directions. Spread over previous layer and chill for 1 hour. Spread Cool Whip over top. Sprinkle with chopped nuts, refrigerate.

Pecan Pie Bars

source: Unknown category: Desserts

Crust

2 C all-purpose flour
1/3 C white sugar
1/4 tsp salt
2/3 C unsalted butter, cold
(10 2/3 Tbsp)

Filling

3 eggs
1 C light corn syrup
1/2 C white sugar
1/2 C brown sugar
2 Tbsp butter, melted
1 tsp vanilla extract
1 2/3 C chopped pecans

Preheat oven to 350

Line a 9x13 baking dish with heavy foil and spray with cooking spray.

In a large bowl, stir together the flour, sugar, and salt. Cut in butter until mixture resembles coarse crumbs. You can use a pastry blender or just two knives. Sprinkle the mixture evenly over the prepared pan, and press in firmly.

Bake for 20 min. in the preheated oven.

While the crust is baking, prepare the filling. In a large bowl, mix together the eggs, corn syrup, white sugar, brown sugar, margarine, and vanilla until smooth. Stir in the chopped pecans. Spread the filling evenly over the crust as soon as it comes out of the oven.

Bake for 25-30 min. in the preheated oven, or until set. If the top starts getting too browned, cover with aluminum foil. Allow to cool completely on a wire rack before slicing into bars with a sharp knife.

Raspberry Dessert

source: Becky Coutchie category: Desserts

Crust

1/2 C. brown sugar -
packed
2 C. flour
1 stick softened butter
1 C. chopped nuts

Filling

1 8oz. cream cheese
1 C. powdered sugar
1 tsp. vanilla
1 12oz Cool Whip

Topping

1 large (6oz) raspberry
jello
1/2 C. sugar
2 C. boiling water
2 12oz frozen raspberries

Preheat oven to 375

Mix crust ingredients together until like pie crust. Spray pan with Pam, then pack crust onto bottom. Bake for 10-15 min.

Let cool. Be careful not to overbake, does not brown much.

Beat the filling ingredients together + spread over cooled crust.

Mix topping ingredients together. Add frozen raspberries and mix together. Refrigerate until NOT soupy - don't let jello.

Pour onto top. Refrigerate to let set up

Good Crunchy Brownies

source: Marilee category: Desserts

Brownies

1 C. melted oleo
2 C. sugar
4 eggs
2 tsp. vanilla
1/2 tsp. salt
6 Tbsp. cocoa
1 C. flour

Topping

7oz marshmallow cream
1 C. peanut butter
6oz chocolate chips
6oz butterscotch chips
3 C. Rice Krispies

Preheat oven to 350

Mix all brownie ingredients and pour into greased pan. Bake for 20 minutes. Spread marshmallow cream.

Melt peanut butter, chocolate chips, butterscotch chips together. Add Rice Krispies and spread over marshmallow cream.

Seasoned Oysters

source: krystyniak family category: Appetizers

2 12oz pkgs oyster
crackers
1 bottle Orville Redenbacher
butter flavor popping oil
1 pkg milk recipe for Hidden
Valley Ranch Dressing dry

Mix crackers + dressing together, then add popping oil. Pour into paper bag inside of plastic bag - let stand a couple hours. Transfer to plastic sealed container for overnight.

Impossible Pie

source: Grandma Sullivan category: Pie

1 C coconut
4 eggs

1/2 stick oleo
1 C white sugar
1/2 C flour
1/2 tsp salt
1/2 t baking powder
2 C milk
1 tsp vanilla

equipment: 10 inch pie dish

Preheat oven to 350

Mix in blender – pour into dish. Bake for 1 hour.

Vegetable Dip

source: Unknown category: Appetizers

1 tsp dried green onion
1 tsp beau monde
1 tsp dill weed
1/2 tsp garlic salt
1 Tbsp parsley flakes
1 C Kraft mayo w/ olive oil
1 C lite sour cream

Mix

Finger Jello

source: Unknown category: Appetizers

4 envelopes Knox unflavored
gelatin
2 (6oz) jello
4 C boiling water

equipment: 8x8 pan

Dissolve gelatins + jello with boiling water. Pour into pan.
Chill till firm, cut to squares.

Popsicles

source: Sandra Daniel category: Desserts

Popsicles

1 pkq. jello
1 C hot water
1 pkq. Kool-Aid
1 qt. cold water

Fudgsicles

1 pkq. instant chocolate
pudding
2 1/2 C milk

equipment: Popsicle mold

Mix as to directions on package. Freeze.

Pumpkin Pie Square

source: Sandra Daniel category: Desserts

Crust

1 C flour
1/2 C oatmeal
1/2 C brown sugar
1/2 C butter or oleo

Filling

1 (1 lb) can pumpkin
1 (13 1/2 oz) can evaporated
milk
2 eggs
3/4 C sugar
1/2 tsp salt
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp ginger

Topping

1/2 C pecans
1/4 C brown sugar
1/4 C butter or oleo

equipment: 9x13 pan

Preheat oven to 350

Mix crust ingredients until crumbly. Press into pan and bake for 15 min.

Combine filling ingredients, beat well. Pour over baked crust. Bake 20 min.

Sprinkle topping ingredients over pumpkin filling. Bake 15-20 min cover. Cut into squares.

Pumpkin Dessert

source: Sandra Daniel category: Desserts

- 2 (1 lb) cans pumpkin
- 1 C sugar
- 3 eggs
- 1 large can evaporated milk
- 1 tsp salt
- 2 Tbsp pumpkin pie spice
- 1 yellow cake mix
- 1 1/2 sticks margarine
(melted)
- 1 C chopped nuts

equipment: 9x13 pan

Preheat oven to 350

Mix first 6 ingredients together + pour in pan. Sprinkle cake mix on top of pumpkin mixture. Drizzle margarine over top of cake + sprinkle with nuts. Bake for 1 hour.

Williamsburg Truffle

source: Unknown category: Desserts

- 2 angel food cakes (the
block style works better)
- 2 cans vanilla pudding
- 2 large containers Cool
Whip

2 large (or 3 to 4 small)
containers frozen
strawberries
10 to 12 whole fresh
strawberries for garnish
on top

equipment: 10in round by 5in high clear bowl (plastic or glass)

Cut the cakes into various size pieces

Line the bottom of the bowl with the cake pieces - not overly
tight together

Pour 1/2 of one of the containers of strawberries over the
layer of cake. Make sure the outside edges get enough juice
between the cracks.

Spread 1/2 can of pudding over the cake + strawberries.

Spread approx. 1/2 container of Cool Whip over the pudding.

Keep layering until the bowl is full - usually 3 layers. Otherwise
stop when the Cool Whip is the top layer.

Cut fresh strawberries in half and garnish the top.

it HAS to be refrigerated for 12 to 18 hours.

Harvest Pumpkin Cobbler

source: Sandra Daniel category: Desserts

Filling

2 eggs lightly beaten
1 C. evaporated milk
1 29oz can pumpkin
3/4 C sugar
1/2 C brown sugar
1 Tbsp flour
1 tsp cinnamon
1/2 tsp ginger
1/4 tsp cloves
1/4 tsp nutmeg
1/4 tsp salt

Crust

1/2 C butter (melted)
1 C flour
1 C white sugar
1 Tbsp baking powder
1/4 tsp salt
1 C milk
1 tsp vanilla

equipment: 9x13 pan

Preheat oven to 350

Pour crust over batter. Spoon pumpkin evenly over crust. Bake 50 min. Crust will rise.

Green Apple Dessert

source: Sandra Daniel category: Desserts

2 whole Granny Smith

Apples

2 8oz crescent rolls

2 sticks butter

1 tsp vanilla

cinnamon to taste

1 12oz Mountain Dew

equipment: 9x13 pan

Preheat oven to 350

Core apples into 8 slices each. Roll each apple.

Melt butter, then add sugar and vanilla. Stir + pour entire mix over apples. Pour Mt. Dew around the edges of the pan.

Sprinkle w/ cinnamon + bake for 40 min.

Could use brown sugar?

Taco Casserole

source: Sandra Daniel category: Casseroles

1 lb ground beef

1/2 C chopped onion

1 8oz can tomato sauce

1/3 C water

1 1/4oz envelope taco

seasoning mix

2 eggs

1 C milk
1 16oz can red kidney beans
(drained)
1 1/2 C shredded Monterey
Jack cheese
10 taco or tostada shells,
coarsely crushed (2 1/2 C)
1 C shredded lettuce
1/2 C shredded Monterey
Jack cheese
1 small tomato chopped
1/4 C sliced pitted ripe olives

equipment: 12x7x2 baking dish

Preheat oven to 350

In a large skillet, cook beef + the onion till beef is browned.
Drain stir tomato sauce, water + taco seasoning mix into meat
mixture; heat through.

Beat eggs; stir in milk. Add a small amount of tomato sauce
mixture to the egg mixture, stirring constantly. Return all to
skillet - stir in beans.

Add the 1 1/2 C Monterey Jack and the crushed taco or tostada
shells. Turn into dish and bake about 30 min.

Top w/ lettuce, 1/2 C cheese, tomato + olives. Let stand 5 to
10 min. before cutting into squares.

Fruit Cake

source: Unknown category: Cakes

1 can crushed pineapple
(with juice)
1 large can cherry pie
filling
1 1/2 C coconut
1 yellow cake mix (dry)

2 sticks margarine (sliced
on top)
1 1/2 C walnuts

Bake 1 hr. 350

Cool and top with whipping cream

Black Midnight Cake

source: Unknown category: Cakes

Cake

2/3 C soft shortening
1 2/3 C sugar
3 eggs
2/3 C cocoa
1 1/3 C cold water
1 tsp vanilla

2 C Flour
Chocolate Drip
1/3 tsp baking soda
small handful of chocolate
1/4 tsp baking powder
chips
1 tsp salt
1 Tbsp Crisco

Frosting

1 1/2 sticks oleo
3/4 C Crisco
1 1/2 C sugar
1 1/2 C whole milk
4 heaping Tbsp flour

equipment: 2 9in layer pans or 3 8in layer pans

Preheat oven to 350

Cream together until fluffy: shortening and sugar. Beat the eggs in thoroughly.

Sift together flour, soda, powder, and salt. Blend together.

Mix cocoa, water, and vanilla. Pour into batter and beat it all together for a while, until nice and smooth.

Bake 30 to 35 min. if using layer pans, or 35 to 45 min. if using square.

To make the frosting, Put oleo, Crisco, and sugar in a bowl.

Let sit. Shake milk and flour in a container until all lumps are out. Then cook till real thick. Stir all the time, put to side and refrigerate till COLD. Pull off the skin that forms on top.

Beat 10 to 15 min. on high.

To make the chocolate drip, melt chocolate and Crisco together on low heat. Drip over cake.

Waffles

source: Grandma Kersjes category: Breakfast

3 C flour
6 tsp baking powder
1/2 tsp salt
4 Tbsp oil
4 Tbsp sugar
2 C milk
4 egg yolks
4 egg whites beaten stiff

equipment: Waffle maker

Mix

Farmer's Casserole

source: Better Homes + Gardens, 1996 category: Breakfast

3 C frozen shredded hash
brown potatoes
3/4 C shredded Monterey
Jack or cheddar cheese
1 C diced fully cooked ham
or Canadian bacon
1/4 C sliced green onion
4 beaten eggs
1 12oz can evaporated milk
1/4 tsp pepper
1/8 tsp salt

equipment: 2-quart square baking dish

Grease the baking dish. Arrange potatoes evenly in the bottom. Sprinkle with cheese, ham, and green onion.

In a medium bowl, combine eggs, milk, pepper, and salt. Pour egg mixture over potato mixture (the dish may be covered and refrigerated at this point for several hours or overnight).

Bake, uncovered, in a 350 oven for 40 to 45 min (or 55 to 60 min if made ahead and chilled) or till center appears set. Let stand 5 min.

Blueberry French Toast

source: Debbie F category: Breakfast

Breakfast

12 slices day old white
bread, crust removed
2 (8oz) cream cheese
1 C fresh or frozen
blueberries
12 eggs
2 C milk
1/3 C maple syrup or honey

Sauce

1 C sugar
2 Tbsp cornstarch
1 C water
1 C fresh or frozen
blueberries
1 Tbsp butter

equipment: 9x13 pan

Cut bread into cubes, place 1/2 in a greased pan.

Cut cream cheese into cubes. Place on bread. Top with 1 C blueberries and remaining bread.

Beat eggs, add milk and syrup. Mix well. Pour over the bread. Cover and chill 8 hrs or overnight.

Remove from the fridge 30 min before baking. Cover and bake at 350 for 30 min. Uncover and bake 30 min. more.

In a saucepan, combine the sugar and cornstarch. Add water. Bring to boil for 3 min stirring constantly. Stir in blueberries; reduce heat. Simmer 8 to 10 mins. Stir in butter until melted. Serve over the toast.

Quiche Lorraine

source: Unknown category: Breakfast

Pastry for 9-inch pie
12 slices (1/2 lb) bacon,
crisply fried and crumbled
1 C shredded cheddar jack
cheese (about 4oz)
1/3 C minced onion
4 eggs
2 C whipping cream
3/4 tsp salt
1/4 tsp sugar
1/8 tsp cayenne pepper

Heat oven to 425

Prepare pastry. Sprinkle with bacon, cheese and onion in pastry-lined pie pan. With rotary blender, blend remaining ingredients; pour over bacon mixture. Bake 15 min.

Reduce oven temp to 300. Bake 30 min longer or until knife inserted 1 in from edge comes out clean. Let stand 10 min before cutting.

Apple Steads

source: Sandra Daniel category: Breakfast

1 C flour
2 Tbsp sugar
1/2 tsp salt
1 C milk
3 eggs
Butter for frying
Diced apples

Beat eggs in bowl. Add 1/2 C milk + mix. Add flour, sugar, salt + remainder of milk. Mix until smooth.

Add diced apples to mixture. Fry in skillet like pancakes.

Quiche

source: Sandra Daniel category: Breakfast

1/2 C half/half
3 eggs
dash mustard
dash Worcestershire
salt/pepper
dash lemon juice
10-12oz. grated Swiss
cheese
8-10oz. sausage - fried,
crumbled, drained
1/2 C. celery diced
1/2 C onion diced
1 deep dish frozen pie shell

equipment: Pie dish

Preheat oven to 350 - 375

In a mixing bowl, combine the first 6 ingredients.

Put about 1/2 of cheese on bottom of pie shell. Then layer of sausage, then veg, then rest of cheese. Pour custard evenly over quiche + allow time for it to settle to bottom.

Bake for 35 to 45 min. or until cheese on top starts to get light brown.

Sunday Eggs + Ham

source: Sandra Daniel category: Breakfast

2 dozen eggs
1/2 C milk
Butter for frying
2 lbs canned ham, chopped
1 can 8oz mushrooms,
sliced

2 cans 10 1/2oz mushroom
soup
1/2 C Sherry
1/2 lb sharp cheddar cheese

equipment: 9x13 pan

Beat eggs, add milk. Melt butter in frying pan + scramble eggs.
Place eggs in 9x13 pans (or two 8x8 pans). On top of eggs, add
ham. Next layer mushrooms.

Warm mushroom soup w/ Sherry and spread over all. Grate
cheddar cheese on top.

Cover w/ coil + refrigerate until 50 min. before needed.

Bake at 250 for 50 min uncovered.

Baked Eggs + Ham

source: Shelly Armour category: Breakfast

1 dozen eggs
2 C flour
1 lb ham cut in sm. pieces
1 lb bacon, fry to take
grease out
1 lb cheddar cheese cut up
1 lb colby cheese cut up
2 bunches green onion tops
and all

equipment: Bundt pan

Preheat oven to 325

Dice all ingredients and add eggs + flour. Mix together and
pour into well greased and floured Bundt pan.

Bake for 1 hour and let stand for 25 min before removing from
pan.

Xanq's Stir Fry

source: Saigon Market category: Pasta

2 chicken breasts
Dried mushroom (soak
overnight) and sliced into
strips
Rice stick
3 large carrots, sliced into
thin strips
2 C thinly sliced celery
1/2 C chopped green onion
1 garlic clove, crushed
3 Tbsp oil
3 Tbsp soy sauce
3 Tbsp oyster sauce

Boil chicken breast. Save 3 C of the broth.
Thoroughly soak rice stick in hot water for 10 min.
Cook and stir the mushrooms in hot oil in large skillet. Add
green onion and garlic, stir for 3 min. Add carrots + celery
and stir. Add the rice stick and the chicken broth, stir for 3
min. Add oyster sauce, soy sauce, and chicken breast. Stir for
5 more min.

Poppy Bread

source: Sandra Daniel category: Breads

1 Duncan Hines Deluxe
yellow cake mix
1 pkq. royal instant toasted
coconut pudding
1/2 C oil
4 eggs
1/4 C poppy seeds
1 C hot water

equipment: 3 little bread pans

Mix all ingredients and bake 40-50 min.

Home Made Bread

source: Liz category: Breads

1/2 C sugar

2 Tbsp salt

4 C warm water

2 pkgs yeast - dissolve

5 C flour

1/2 C melted shortening

Mix. Bake for 30 min. at 350.

Beer Bread

source: Sandra Daniel category: Breads

3 C self rising flour

3 1/2 tsp baking powder

2 tsp salt

1/2 C cheese

1/2 C sugar

1 12oz can beer

Bake 45 min at 350

Corn Bread

source: Sandra Daniel category: Breads

2 pkgs. corn bread

2 eggs (beaten)

1/2 C yogurt or sour cream

1 can cream corn

1/2 C shredded cheese

Bake for 20 min at 400

Zucchini Bread

source: Sandra Daniel category: Breads

3 C flour

2 C sugar

3 tsp cinnamon

1 tsp salt

3/4 tsp baking soda

1 tsp baking powder

3 tsp vanilla

3 eggs

2 C shredded zucchini

1 C oil

1 C nuts

equipment: loaf pans

Preheat oven to 350

Mix together flour, sugar, cinnamon, salt, soda, and baking powder.

Beat eggs, oil, vanilla, nuts + zucchini together.

Add dry ingredients into wet, mix thoroughly. Pour into greased + floured loaf pans.

Bake for 1 hour. Cool in pan 10 min. Turn into cooling rack.

Banana Bread

source: Sandra Daniel category: Breads

1/2 C shortening

1 C sugar

2 eggs, beaten

1 Tbsp sour milk

3 BANANAS, mashed
2 C flour
1 tsp BAKING soda
1/3 C nuts

equipment: loaf pan

Preheat oven to 350

Cream together shortening and sugar.

Mix in the rest of the ingredients. Bake for 40 min. Makes 1 loaf.

Cinnamon Rolls

source: Unknown category: Breads

4 to 4 1/2 C all-purpose
flour
1 pkg. active dry yeast
1 C milk
1/3 C packed brown sugar
1/3 C oleo
1 tsp salt
2 eggs
3 Tbsp oleo
2/3 C packed brown sugar
1/2 C chopped walnuts
2 tsp ground cinnamon
1 1/2 C sifted powdered
sugar
2 to 3 Tbsp water

equipment: 9in round BAKING pan

In mixing bowl, combine 2 C flour and the yeast.

In saucepan, heat milk, 1/2 C brown sugar, 1/3 C oleo, and salt
- just till warm and butter is almost melted. Stir constantly.

Add to flour mixture, add eggs. Beat at low speed for 30

seconds. Beat at high speed for 3 min.

Stir in as much of the remaining flour as you can mix in with a spoon. Pour out onto lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 min). Cover, let rest for 15 min.

Punch down. Divide dough in half. Roll one half into a 12x8 rectangle pan. Melt the 3 Tbsp oleo, brush half over dough.

Combine the 2/3 C brown sugar, chopped walnuts and cinnamon.

Sprinkle half over dough. Roll up jelly-roll style, beginning with longest side. Pinch edges to seal seam.

Cut into 1-inch slices. Place in greased round baking pan.

Repeat with the remaining dough, butter, and sugar mixture.

Let rise in a warm place, covered, till doubled in size.

Bake in 375 oven for 20 to 25 min. Cool slightly. Invert onto wire rack.

Combine powdered sugar and enough water to make drizzling consistency. Drizzle over rolls. Makes 24 rolls.

Tender Crust Rolls

source: Unknown category: Breads

3 Tbsp butter

1/2 C sugar

1/2 tsp salt

1 C milk, scalded

1 pkg. yeast

3 1/2 to 4 C flour

2 eggs

Add butter, sugar, + salt to scalded milk; cool to lukewarm.

Dissolve crumbled yeast in lukewarm milk mixture.

Add 1 C flour. Beat with rotary beater until well blended.

Add eggs + beat again until smooth.

Mix in remaining flour, mixing thoroughly. Allow dough to rest covered on molding board about 5 min.

Knead dough until smooth + elastic. Let rise covered in a warm

place until doubled.

Pound and knead slightly. Mold into desired shapes, cover with damp cloth + let rise until light.

Bake at 425 for 15 min. or until nicely browned.

Judy Rolls

source: Judy category: Breads

1 yeast dry

1/4 C warm water

1 C milk scalded

1/4 C sugar

1 tsp salt

3 Tbs oleo, melted

2 eggs beaten

3 1/2 C flour

Dissolve yeast in water.

Scald milk. Add sugar, salt, and oleo.

After milk is cool, add eggs and yeast. Gradually add flour, then knead it.

Put in greased bowl + let raise. Knead some more.

Bake for 10 to 15 min at 350.

Pumpkin Bread

source: Unknown category: Breads

2 eggs

1 1/4 C oil

1 can 15oz pumpkin

2 C flour

2 C sugar

2 pkgs. cook + serve pudding
(3oz)

1 tsp baking soda

1 tsp ground cinnamon
1/2 tsp salt

equipment: 5 small bread pans or 2 large

In mixing bowl, beat the eggs. Add oil + pumpkin; beat until smooth. Combine remaining ingredients gradually into mixture. Pour batter in pans. Bake at 325 for 50 to 55 min. if using small pans, or 75 to 80 min if using large pans.

Biscuits

source: Sandra Daniel category: Breads

Biscuits

2 C all-purpose flour
1 Tbsp baking powder
2 tsp sugar
1/2 tsp cream of tartar
1/4 tsp salt
1/2 C shortening,
margarine, or butter
2/3 C milk

Variations

Buttermilk: Add 1/4 tsp
baking soda and substitute
milk for 3/4 C buttermilk
Cornmeal: reduce flour to 1
1/2 C and add 1/2 C
cornmeal
Garden: Add 2 Tbsp finely
shredded carrot, 1 Tbsp
finely snipped parsley, and 1
Tbsp finely chopped green
onion
Cheese: Add 1/2 C shredded
cheddar cheese
Cajun-Style: Add 1/4 tsp
ground red pepper and 1/4
tsp black pepper
Drop: increase milk to 1 C.
Do not knead, roll, or cut
dough. Drop from a Tbsp
onto a greased baking
sheet. Makes 10 to 12
Lemon Basil: Add 1/2 tsp
crushed basil and 1 Tbsp

lemon juice

equipment: Baking sheet

In a bowl, stir together flour, baking powder, sugar, cream of tartar, and salt. Cut in shortening till mixture resembles coarse crumbs. Make a well in the center; add milk all at once. Stir just till dough clings together.

On a lightly floured surface, knead dough gently for 10 to 12 strokes. Roll or pat dough to 1/2in thickness. Cut with a 2 1/2in biscuit cutter, dipping cutter into flour between cuts.

Transfer biscuits to a baking sheet. Bake in a 450 oven for 10 to 12 min or till golden. Serve warm. Makes 10.

Cinnamon Rolls

source: Ruth Deloras category: Breads

2 C milk
1/4 C oleo
1 C cold water
3 pkgs dry yeast
1/2 C warm water
1 tsp sugar
2 eggs
1 Tbsp salt
10 C flour
cinnamon sugar

Scald milk + melt oleo in it. Add cold water to cool.
In a small bowl, mix yeast, warm water, and sugar. Set aside
Beat eggs and salt till smooth. Add milk mixture + yeast
mixture. Beat w/ mixer.
Add 6 C flour + beat. Add last 4 C flour + mix by hand. Let
rise 2 hours!
Roll out. Spread w/ cinnamon sugar. Cut. Let raise 1 more
hour.
Bake for 20 min at 350.

Refrigerator Rolls

source: Unknown category: Breads

1/2 C boiling water
1/2 tsp salt
1 Tsp fat
2 Tbsp sugar
1/2 yeast cake
1 Tbsp lukewarm water
1 egg (beaten)
1 1/2 to 2 C sifted flour

Combine hot water, salt, fat, sugar in a large bowl. Cool to
lukewarm.
Dissolve yeast in water. Add to mixture. Add egg.

Stir in flour (dough will be very stiff). Knead dough on floured board until smooth.

Grease a bowl. Return dough to bowl. Cover tightly and store in refrigerator.

Remove from refrigerator and let stand in warm room about 1 hour.

Knead slightly and shape as desired. Brush tops with melted butter.

Banana Bread

source: Grandma Kersjes category: Breads

2 C sugar

1 C shortening

1/2 C sour milk

4 eggs

2 tsp baking soda

4 C flour

6 large bananas

1 C nuts

Bake at 350 or 325

Shortcake

source: Judy Lenz category: Cakes

1 1/2 C flour

3 tsp baking powder

dash of salt

1 Tbsp sugar

1 heaping Tbsp crisco

1 egg

milk

Thicker than cake dough.

Bake at 350 for 20 min.

Irene Apple Cake

source: Irene category: Cakes

Cake

3/4 C oil
2 C brown sugar
2 eggs
1 tsp soda
1 tsp cinnamon
1 tsp salt
3 C sliced apples
1 tsp vanilla
1 C walnuts

Frosting

1 C powdered sugar
2 Tbsp soft butter
1 1/2 tsp vanilla
2 Tbsp milk or cream

equipment: 9x13 pan

Mix in order listed. Batter will be thick.

Spread in pan while still warm. Bake.

Mix frosting ingredients and spread on cake.

Bran Box Muffins

source: Unknown category: Breakfast

1 C boiling water
3 C bran buds
1/2 C veg shortening
1 1/2 C white sugar
2 eggs moderately beaten
2 C buttermilk
2 1/2 C flour
2 1/2 tsp soda
1/2 tsp salt

equipment: muffin tin

Pour boiling water over 1 C bran buds. Cool.

Cream sugar and shortening. Add beaten eggs, buttermilk, soaked bran.

Sift flour, soda, + salt. Add all of it at one time with 2 C dry bran buds. Fold until mixed. Batter may be stored in refrigerator for 6 to 7 weeks covered.

Bake 15 to 18 min at 400.

Doughballs

source: Sandra Daniel category: Desserts

1/3 C sugar

1/2 C milk

1 egg

2 Tbsp crisco

1 1/2 C flour

1/2 tsp salt

1 tsp baking powder

1/2 tsp nutmeg

oil or fat for frying

powdered sugar for coating

Mix together sugar, milk and egg.

Melt crisco, add to first mixture. Add flour, salt, baking powder, and nutmeg. Stir until smooth.

Drop by teaspoons into deep fat/oil. Fry until brown.

Remove from fat, drain on crushed absorbent paper. When cool, roll in powdered sugar. Makes about 3 dozen.

Upside Down Cranberry Muffins

source: Ruby Cairns/Farm Journal Magazine category: Breakfast

3 Tbsp butter, softened

1/2 C sugar

1 1/2 C fresh or frozen

cranberries, coarsely
chopped
2 C sifted flour
1 Tbsp baking powder
1/2 C sugar
1 tsp salt
1/2 C butter
1 egg
1 C milk

equipment: muffin tin

Preheat oven to 400

Combine the 3 Tbsp butter and 1/2 C sugar. Divide equally into 12 (3in) well-greased muffin pan cups.

Sprinkle with the chopped cranberries.

Sift together flour, baking powder, 1/2 C sugar + salt. Cut in 1/2 C butter to make fine crumbs.

Combine together the egg + milk + add to the flour + butter mixture. Stir just to mix (batter will be slightly lumpy).

Spoon into muffin cups on top of cranberries. Bake for 25 min.

Makes 1 dozen large muffins.

Extra Delicious Corn Muffins

source: Ruby category: Breakfast

1 box Jiffy Corn Meal
Muffin mix
1 egg, beaten
1/2 C orange juice
1/2 C dried cranberries

equipment: muffin tin

Preheat oven to 400

In a small bowl, pour orange juice over dried cranberries and microwave on high in 30sec intervals until hot. Cool a bit.

Meanwhile, coat 6 to 8 muffin cups with cooking spray or use liners.

In a larger bowl, add muffin mix, beaten egg, and the juice w/ cranberries. Mix lightly with a fork.

Divide batter among muffin cups. Bake 10 to 12 min or until golden and toothpick comes out clean. Transfer to cooling rack.

Monkey Bread

source: Sandra Daniel category: Breads

1/4 C white sugar

1 Tbsp cinnamon

3 tubes large biscuits

1 C brown sugar

1 stick oleo

1 tsp cinnamon

equipment: Bundt pan

Preheat oven to 350

Combine white sugar and 1 Tbsp cinnamon. Grease pan good and coat with the cinnamon sugar.

Layer biscuits in the pan.

In a saucepan, melt the brown sugar, oleo, and 1 tsp cinnamon.

Pour over biscuits. Bake for 35 min.

Peanut Butter Fudge

source: Sandra Daniel category: Candy

3 C sugar

1/8 tsp salt

1 1/2 C milk

4 1/2 Tbsp butter

1 tsp vanilla

equipment: Thermometer

Mix sugar, salt, and milk. Cook to 232 on candy thermometer. Remove from heat.

Add peanut butter, butter, and vanilla. Beat with mixer until starts to harden. Pour into 8x11 buttered pan.

Peanut Butter Balls

source: Sandra Daniel category: Candy

Peanut Butter Balls

3/4 C margarine

1 1/2 C peanut butter

1 lb. confectioner's sugar

Chocolate Covering

1/3 cake of paraffin wax

12oz pkg. of milk chocolate

bits

Melt margarine + peanut butter in saucepan on low heat. Stir well + remove from heat.

Add confectioner's sugar + beat until well blended. Roll mixture into small balls (approx 4 dozen).

Refrigerate on wax paper for at least 30 min.

Melt paraffin wax and milk chocolate in a double boiler. Dip peanut butter balls in chocolate - place on wax paper + let chocolate become hardened. Store in refrigerator or cool place.

Almond Joy Balls

source: Chris Anderson category: Candy

Almond Balls

1 lb oleo

1 lb coconut flaked

1 lb almonds chopped fine

1 lb powdered sugar

1 can Eagle Brand condensed milk

Coating

1/2 bar wax

1 lb pack chocolate chips

Mix together and form into balls. Refrigerate overnight

Melt coating ingredients together. Take balls with toothpick and dip.

Fred's Fudge

source: Fred category: Candy

4 C sugar
1 C hot water
2 Tbsp lt corn syrup
1 C marshmallow creme
1 1/3 C peanut butter
1 Tbsp butter
1 tsp vanilla

equipment: thermometer, 9x13 pan

Bring sugar, water, and corn syrup to a boil until 232 degrees.

In a bowl, combine marshmallow creme, peanut butter, butter, and vanilla. Pour hot mixture into bowl. Beat immediately until blended. Pour in. buttered pan.

Pretzel, Hershey's Kiss + M+M Bites

source: Sandra Daniel category: Candy

pretzels
Hershey's kisses
m+ms

Place the pretzels on a baking sheet and top each one with a Hershey's kiss. Cook for 3 min in an oven on 200. Press an m+m into the center of each Hershey's kiss. Let them cool.

Hard Candy

source: Sandra Daniel category: Candy

Regular Batch

2 C sugar
2/3 C light corn syrup
3/4 C water

1 bottle flavor (LorAnn
Oils)

1/2 tsp liquid food coloring

Double Batch

3 1/4 C sugar

1 1/2 C light corn syrup

1 C water

2 bottles flavor (LorAnn
Oils)

1 tsp liquid food coloring

equipment: thermometer, sheet pan

Coat a sheet pan in powdered sugar.

Heat sugar, water, and Karo syrup in a non stick pan on med heat. Stir some. Add coloring when it reaches 260. Do not stir. When temp reaches 300, remove from heat. Stir in flavoring. Pour into sheet pan and let cool. Break into pieces and coat in powdered sugar.

Puppy Chow

source: Mother category: Candy

1 stick oleo

1/2 C peanut butter

1 12oz chocolate chips

cereal of your choice

2 C powdered sugar

Melt in top of a double boiler oleo, peanut butter, and chocolate chips. Mix with cereal.

Put powdered sugar in a large bag. Pour coated cereal into bag and shake until well covered.

Caramel Chocolate Bars

source: Sandra Daniel category: Candy

1 pkq. German Chocolate
cake mix

2/3 C evaporated milk

3/4 C oleo (melted)

12oz pkq chocolate chips

14oz pkq light caramels (1

1/2 pkgs)
1/3 C milk
1 C chopped nuts

equipment: 9x13 pan

Preheat oven to 350

Combine cake mix, 1/3 C ev. milk, oleo, and nuts. Butter and flour pan. Spread half mixture into pan and bake 6 min.

Melt caramels in remaining 1/3 C ev. milk.

Sprinkle chocolate chips over hot cake. Pour melted caramels over top. Spread remaining cake mix. Bake 15 to 18 min longer.

Chocolate Bark

source: Nancy's Mom category: Candy

1 lb oleo or butter
2 C sugar
1 C nuts
10 Hershey's chocolate bars

equipment: 10x15 Cookie sheet

Mix butter, sugar + 1/2 of the nuts in heavy pan on high heat. Stir constantly until candy starts to turn brown (about 10 min). Take off heat.

Pour into cookie sheet and spread candy bars on top. Add the other 1/2 of nuts. Cool + break into pieces evenly.

Fudge

source: Unknown category: Candy

1 12oz pkg chocolate chips
3 bars German Sweet
chocolate
1 jar marshmallow creme

2 C nut meats
4 1/2 C sugar
pinch of salt
2 Tbsp butter
1 lq can evaporated milk

equipment: large cookie pan

In a large bowl, mix chocolate chips, German chocolate, marshmallow creme, and nut meats.

Heat sugar, salt, butter, and evaporated milk in a saucepan on med high until full boil. Turn heat to med low and cook 6 min. Pour heated mixture over the first mixture and stir until all is melted. Pour into greased pan + let set 24 hours. Easier to cut in 6 hours.

Hershey Sheet Cake

source: Sandra Daniel category: Cakes

Cake

1 stick margarine, melted
1 C sugar
1 C flour
4 eggs
1 tsp vanilla
1 lq can chocolate syrup

Frosting

1 C sugar
1 stick margarine
3 to 5oz evaporated milk
3 Hershey bars

Preheat oven to 350

Make the cake: Cream together butter + sugar. Add eggs, beat well. Add flour, vanilla, chocolate syrup. Beat well. Bake in greased/floured pan for 30 min.

Make the frosting: bring sugar, margarine, and ev. milk to a boil over low heat. Boil 2 to 3 min. Stir constantly. Remove from heat and stir in 3 Hershey bars. Pour over cake while hot.

Banana Cake

source: Sandra Daniel category: Cakes

Cake

1 yellow cake mix
1 C mashed BANANAS
1/4 C Margarine Softened
1/3 C sugar
1/2 tsp Baking soda
1 cup water
1 tsp vanilla
2 eggs

Frosting

4 oz cream cheese
1 1/2 C powdered sugar
1/2 stick oleo
1 tsp vanilla

Preheat oven to 350

Blend liquid ingredients. Add dry ingredients. Beat with mixers

Grease and flour pan

Bake at 350 for 30 min

Mix frosting ingredients and frost when cool

Pumpkin Cake

source: Rita Lowell - 2009 category: Cakes

Bottom Layer

1 yellow cake mix (set aside
1 C for topping)
1 egg
1/2 C butter or margarine

Middle Layer

1 large can of pumpkin
1 tsp cinnamon
1/2 tsp ginger
1/2 tsp nutmeg
1/2 C brown sugar
2 eggs
2/3 C milk

Topping

1 C yellow cake mix
1 tsp cinnamon
1/4 C brown sugar
1/4 C margarine
1 C nuts

equipment: 9x13 pan

Preheat oven to 350

Mix + spread bottom layer over bottom of a greased pan.
Mix + spread middle layer on the bottom layer.
Mix + spread topping on the middle layer.
Bake for 55 minutes at 350 or until knife comes out clean.

Chocolate Chip Pound Cake

source: Sandra Daniel category: Cakes

1 box yellow cake mix
1 small package instant
pudding
8 oz sour cream
3/4 C oil
3/4 C water
3 eggs
1 cup semi-sweet chocolate
chips

equipment: tube pan

Preheat oven to 350
Mix pudding and cake mix together. Then add sour cream, oil,
water, and eggs. Mix well.
With a spoon, fold in chocolate chips.
Pour into greased and floured tube pan.
Bake for 1 hour.

Wacky Cake

source: Sandra Daniel category: Cakes

1 1/2 C flour
1 C sugar
1 tsp soda
1 tsp vanilla
1 Tbsp vinegar
6 Tbsp melted shortening

or oil

equipment: 8in baking dish

Preheat oven to 350

Sift dry ingredients into ungreased baking dish. Punch 3 holes in this. Put vinegar + shortening in the holes. Pour water over + stir with fork. Bake 25 min at 350. Frost in pan.

Fruit Cocktail Cake

source: Marilyn Colant category: Cakes

Cake

1 1/2 C sugar
2 C flour
2 tsp baking soda
2 eggs (well beaten)
2 C fruit cocktail (juice and all)
1/2 C brown sugar

Sauce

3/4 C sugar
1/3 C oleo
1/2 C pet milk
1 tsp vanilla

equipment: 9x13 pan

Preheat oven to 350

Mix all cake ingredients well w/ spoon besides brown sugar. Grease pan w/ oleo. Put batter in pan and sprinkle with 1/2 C brown sugar.

Bake 30 to 40 min at 350

Boil sauce ingredients, stirring every 1 min or so.

California Blend Casserole

source: Sandra Daniel category: Casseroles

1 Bag California Blend
1 can mushroom soup
1 bag swiss cheese
1 can French onion rings

Save some cheese and onions for the top. Mix all ingredients and bake for 30 min at 350.

Chicken Casserole

source: Sandra Daniel category: Casseroles

1 chicken + California
Blend
1 can cream/chicken
1 pkg broccoli
1/2 C Hellmans
1 C cheddar cheese
1 Tbsp lemon (optional)

Mix soups + cheese. Fold in w/ chicken + veg. Bake at 350 for 1/2 hour.

Spaghetti Pie

source: Unknown category: Casseroles

Crust

4 oz spaghetti
1 beaten egg
1/3 C grated parmesan
cheese
1 Tbsp margarine

Filling

1 beaten egg
1 C cream-style cottage
cheese (drained)
1/2 lb ground beef or
Italian Sausage
1/2 C chopped onion
1/4 C chopped green pepper
3/4 C spaghetti sauce

Preheat oven to 350

Cook spaghetti according to package direction. Drain.

In a medium bowl combine egg, parmesan cheese + margarine.
Add spaghetti; toss to coat.

Turn into greased 9in pie plate. Press mixture against the
bottom and sides of plate to form an even crust.

In a small bowl, combine egg and cottage cheese. Spread over the spaghetti crust and set aside.

Combine filling ingredients and spoon over cottage cheese layer. Bake uncovered in a 350 oven for 20 min. Sprinkle with cheese and bake about 5 min more or until cheese is melted. Let stand 5 min before serving. Cut like a pie and serve.

Kapusta

source: Unknown category: Casseroles

2 lbs. saurkraut, drained
and rinsed
10 slices thick bacon
2 small onions, diced
1 Tbsp brown sugar
1 medium apple, diced

Cut bacon in small pieces and fry until crisp. Drain and set aside. Reserve bacon grease!

Fry 1 onion in 3 Tbsp of bacon grease. Add saurkraut, apple, and fresh diced onion to mixture. Add about 1/4 C of water and bring to simmer.

Simmer for 1 hour, adding water so mixture does not stick and burn. Then add bacon, brown sugar, and 2 Tbsp bacon grease. Simmer for 1 hour, adding water as needed. Stir mixture during entire cooking.

Chow Mein Casserole

source: Unknown category: Casseroles

2 lbs ground beef
4 C celery
1 C onion
2 C Minute rice
2 C cream of mushroom
soup

2 C boiling water
1 can chop suey vegetables
Mushrooms
1/2 C soy sauce

Preheat oven to 350

Brown ground beef, celery + onion. Add Minute rice, mushroom soup, boiling water, chop suey veg + mushrooms, and soy sauce. Bake in casserole dish for 45 min at 350.

Impossible Lasagna Pie

source: Sandra Daniel category: Casseroles

1/2 C cottage cheese
1/4 C grated parmesan
cheese
1 lb ground beef, drained +
cooked
1 tsp oregano
1/2 tsp basil
1 can (6oz) tomato paste
1 C shredded mozzarella
cheese
1 C milk
2/3 C Bisquick
2 eggs
1 tsp salt
1/4 tsp pepper

Preheat oven to 400

Grease pie plate. Layer cottage cheese + parmesan cheese in pie plate.

Mix cooked beef, oregano, basil, tomato paste, + 1/2 of the mozzarella cheese. Spoon in pie plate over cottage cheese.

Beat milk, Bisquick, eggs, and salt + pepper until smooth.

Pour into plate over other stuff. Bake until brown (30 to 35

min) – sprinkle w/ rest of cheese.

Scalloped Corn

source: Sandra Daniel category: Casseroles

- 1 16oz cream corn
- 1 16oz whole corn
- 1 pkg Jiffy corn mix
- 1 C sour cream
- 1/2 C butter
- 1 C shredded cheese
- 2 eggs, slightly beaten

Bake at 350 for 50 min.

Sour Cream Casserole

source: Sandra Daniel category: Casseroles

- 1 1/4 ground beef
- 1 C onions
- 1 pkg Dumpling Noodles
- 1 C corn
- 1 C mushrooms
- 1 C cream of chicken soup
- 1 C sour cream
- Buttered breadcrumbs

Brown the ground beef and onions.

Bake

Top with buttered breadcrumbs

Country Oven Stew

source: Sandra Daniel category: Casseroles

- 1 lb stew meat, cut in 3/4

in pieces
2 Tbsp flour
1/2 C chopped onion
2 Tbsp oil
1/4 tsp salt
dash of pepper
1 10 3/4oz can condensed
cream of mushroom soup
1/3 C water
1 C carrot chunks
1 Tbsp flour
2/3 C evaporated milk
3/4 C frozen cut green
beans
1 C cauliflower flowerets

Coat meat with 2 Tbsp flour. Brown meat and onion in hot oil in large skillet. Stir in salt, pepper, soup, and water. Transfer to casserole dish.

Bake covered in slow oven (325) for one hour.

Stir in carrots. Replace cover and bake 30 minutes longer.

Combine 1 Tbsp flour and evaporated milk; stir until smooth.

Stir milk mixture and beans into stew. Top with cauliflower, pushing flowerets into liquid. Replace cover; bake 30 minutes longer or until cauliflower is done. Stir before serving.

Dorito Casserole

source: Sandra Daniel category: Casseroles

1 pkg Nacho Cheese
Doritos
1 lb hamburger meat,
drained
chili powder
1 tomato, chopped
1 green pepper, chopped

1 med. onion, chopped
1 can chili beans, drained
Taco sauce
Shredded taco cheese

equipment: 9x13 pan

Preheat oven to 350

Crush Doritos and spread in pan.

Season hamburger meat with chili powder to taste. Fry. Spread over Doritos.

Spread chopped tomato, green pepper, and onion over hamburger.

Spread chili beans over chopped vegetables. Sprinkle with taco sauce + shredded cheese.

Bake until bubbly.

Peanut Butter Cake with Frosting

source: Unknown category: Cakes

Group 1

2 cups flour
2 cups sugar
1/2 tsp salt
1 tsp baking soda

Group 2

2 sticks oleo
1 cup water
4 Tbs peanut butter
(heaping)

Group 3

2 eggs
1/2 C Milk
1 tsp vanilla

Frosting

1 stick oleo
4 Tbs peanut butter
6 Tbs milk
1 box powdered sugar

Preheat oven to 350

Boil Group 2, then add group 1, then add group 3. After mixing, pour into ungreased pan.

Bake for 15-20 minutes

For the frosting, boil oleo, peanut butter, and milk. Then add

powdered sugar
Pour over warm cake.

Pizza Casserole

source: Phoebe category: Casseroles

1 lb ground beef
1/2 C onion
1/4 tsp oregano
1/4 tsp garlic salt
Small can (11oz) spaghetti
sauce
8oz can cream of mushroom
soup
mozzarella cheese
8oz pkg noodles

Preheat oven to 350

Brown + drain ground beef. Add sauce, onion, oregano, and garlic sauce.

Cook and drain the noodles. Add cream of mushroom soup.

Layer in pan in this order: noodles, sauce, cheese. Bake at 350 for 30 to 40 min.

Plain Chop Suey

source: Doloras category: Casseroles

1 lb pork + beef (cut in
cubes)
1 C celery (cut fine)
1 C onion (sliced)
4 Tbsp soy sauce
1 No. 2 can beansprouts
2 Tbsp shortening
1 tsp salt

1/8 tsp pepper
2 Tbsp cornstarch
1 1/4 C water

equipment: Pressure cooker

Brown meat (cut up 6 slices bacon + brown that first. Then add meat to brown).

Add celery, onions, 1 C water, salt + pepper. Cover + set pressure cooker control at 10. Cook for 15 min. Reduce pressure normally.

Add beansprouts + simmer in open pan for 3 min. Add the soy sauce. Thicken gravy w/ 2 Tbsp cornstarch dissolved in 1/4 C cold water

LASAGNA

source: Marcia Mahler category: Pasta

Sauce + Noodles

2 lb Italian or bulk pork
sausage
2 cloves garlic - minced
Minced onion
2 Tbsp parsley flakes,
oregano
2 Tbsp basil
1 Tbsp salt
4 C tomatoes
4 6oz cans tomato paste
16 oz lasagna or wide
noodles

Cheese Filling

6 C cream style cottage
cheese
4 beaten eggs
1 Tbsp salt
1 tsp pepper
1/4 C parsley flakes
1 C grated parmesan cheese
2 lbs mozzarella or
American sliced thin

equipment: 2 9x13 pans

Brown meat slowly. Spoon off excess fat and add all sauce ingredients. Simmer uncovered about 30 min, stirring occasionally.

Cook noodles in boiling salted water till tender. Drain and

rinse in cold water.

Meanwhile, combine cottage cheese, eggs, seasonings, and parmesan cheese. Place half the noodles in two 9x13 pans. Spread 1/2 of cottage cheese mixture over. Add half mozzarella cheese + half meat sauce. Repeat layer.

Bake for 30 min at 375. Let stand 10-15 min.

World's Best Chocolate Cake

source: Family Circle Magazine category: Cakes

Cake

1/2 C unsalted butter
4 oz un
Finely chopped pecans or
walnuts

Frosting

4 oz unsweetened
chocolate, broken up
1/2 cup shortening
1/2 C unsalted butter,
softened
1/4 C sour cream
1/3 C milk
2 tsp vanilla extract
1/4 tsp salt
1 box (1lb.) powdered sugar
1/2 C unsweetened cocoa
powder

Garnish

chocolate curls
berries

equipment: Three 9-inch round cake pans

Preheat oven to 350. Grease and flour three 9-inch round cake pans.

In a microwave-safe glass bowl, melt butter and chocolate together in microwave on HIGH until melted and smooth, 1 to 1 1/2 minutes, stirring halfway through. Set aside.

Mix flour, sugar, cocoa, baking soda, baking powder, and salt in a large bowl until blended. Add sour cream, eggs, 1 cup water,

chocolate mixture, and vanilla; beat 30 seconds on low speed, until dry ingredients are moistened. Increase to medium; beat 2 minutes. Pour into prepared pans.

Bake at 350 for 40 minutes or until cake layers spring back when pressed.

Cool layers on rack for 10 minutes. Remove cakes to racks to cool.

In a microwave-safe small glass bowl, melt chocolate in microwave on HIGH for 1 minute. Stir until smooth. Set aside. Beat shortening, butter, sour cream, milk, vanilla, salt, 1 cup of the sugar, and the cocoa powder in a medium size bowl until creamy. Gradually beat in remaining sugar and melted chocolate until thick and smooth.

Place a cake layer on a pedestal. Spread with about 2/3 cup frosting. Top with second layer; spread with about 2/3 cup more frosting. Top with remaining layer. Frost top and sides, swirling decoratively. Garnish with chocolate curls and berries.

Makes 12 servings.

Stuffed Cabbage

source: Sandra Daniel category: Casseroles

- 1 1/2 lb of turkey
- 1 Tbsp olive oil
- 1 clove garlic (minced)
- 1 small cabbage
- 1 4.5oz tomato
- 1/2 C water
- 1 tsp pepper
- 1 tsp sea salt

In a large skillet, cook turkey and onion until done. Add garlic + cook 1 min. Add rest - cook until tender

Spaghetti Sauce

source: Unknown category: Pasta

1 lb hamburger meat
1 lb sausage
1 large Baku (req or garden)
1 can Chef Boyardee pizza sauce
1 large can Hunt's tomato sauce
1/4 C parmesan cheese
1/2 Tbsp garlic
1 Tbsp basil
pinch red pepper (?)
3/4 C water
1 Tbsp parsley
1 onion

Brown Hamburger, sausage + onion. Pour off fats and add other ingredients. Simmer 1/2 hour or longer.

Tomato Sauce

source: Sandra Daniel category: Canning

1/2 Bushel Tomatoes
12 Green pepper
5 lbs onions
1/2 C sugar
3 Tbsp salt
2 12oz cans tomato paste

Cook green pepper and onions.
Make juice; add cooked pepper and onions. Add sugar, salt + paste. Let simmer 2 hours. Can.

Angel Food Cake

source: Ruby Cairns (2009) category: Cakes

1 C sifted cake flour
3/4 C sugar
1 1/2 C (12) egg whites (set
out on counter 20-30
minutes before mixing)
1 1/2 tsp cream of tartar
1/4 tsp salt
1 1/2 tsp vanilla (pure)
3/4 C sifted sugar
No frosting necessary - so
yummy!

equipment: 10-inch tube pan. Only use glass, metal, or wood
when working with this batter. No plastic!

Preheat oven to 375

Sift flour with first 3/4 C sugar 4 times. Set aside. (I use 2
pieces of waxed paper to sift on)

Beat egg whites with cream of tartar, salt and vanilla until
stiff enough to form soft peaks, but still moist and glossy.
Then add the remaining 3/4 C sugar, 2 Tablespoons at a time,
continuing to beat until meringue holds stiff peaks.

Sift about 1/4 of flour/sugar mixture over egg white mixture,
fold in. Continue to sift and fold in remaining flour/sugar
mixture by fourths.

Bake in ungreased (bq) 10-inch tube pan in a moderate oven for
30-35 minutes (watch closely) or until done.

Tip: I only bake for 25 minutes and then shut off the oven and
leave cake in for another 5 minutes.

Invert pan and let cool completely before removing cake.

Remove cake by running metal spatula around cake.

Refrigerator Pickles

source: Marcia/Judy category: Canning

1 C thinly sliced cucumbers
1 C sliced onion
1/2 tsp celery seed
1 Tbsp salt
1 C vinegar
2 C sugar

Heat celery seeds, salt, vinegar, and sugar until dissolved. Cool, pour over pickles.

Eat next day.

Mom's Heinz Dill Pickles

source: Unknown category: Canning

3 qt water
1 qt vinegar (Heinz)
3/4 C canning salt
dill
1/4 tsp alum (or 2 grape leaves)
1 to 2 small pieces hot peppers
1 to 2 cloves garlic

Boil water, vinegar, and canning salt. Pour over pickles in jars.

Combine alum, peppers, and garlic. Add to jars.

Put on lids. Lids don't have to seal. Store in a cool place.

Bread + Butter Pickles

source: Ruby - Rita Lowell Recipe category: Canning

3 qt cucumbers - sliced
3 onions - sliced
3 C cider vinegar

1 C water
3 C brown sugar
1 tsp cinnamon
1/2 tsp ginger
2 Tbsp mustard seeds
1 tsp turmeric
1/2 Tbsp celery seeds

Mix cucumbers, onions, + salt. Let stand 5 hours.
Boil vinegar, water, sugar + seasoning for 3 min. Add
cucumbers + onions + simmer 10 to 20 min. DO NOT BOIL.
Pack into jars at once. Process.

Grandma's Apple Cake

source: Sandra Daniel category: Cakes

Cake

1 C corn oil
2 C sugar
2 eggs
2 C flour
1 tsp baking soda
1 tsp salt
1 tsp cinnamon
3 C peeled and chopped
apples
3/4 C chopped nutmeats
1 C flaked coconut

Cream Cheese Frosting

1 lg. (8oz) package cream
cheese softened
1/2 C butter or margarine
softened
1 (1 lb) package
confectioner's sugar
2 tsp vanilla

equipment: 9x13 inch pan

Preheat oven to 350.

Combine and beat corn oil, sugar and eggs. Then blend flour,
baking soda, and salt into egg mixture until batter is quite
stiff. Stir in apples, nuts, and coconut in batter.
Spread batter in greased pan. Bake at 350 for 45 minutes or
until done. Cool in pan. Mix cream cheese, butter,

confectioner's sugar, and vanilla for the frosting. Frost when cake is cool.

Aunt Lois Orange Slice Cake

source: Aunt Lois category: Cakes

- 1 C margarine
- 2 C sugar
- 4 eggs
- 1 tsp baking soda
- 3 1/2 C flour
- 1/2 C buttermilk
- 1 lb chopped dates
- 1 lb chopped candy oranges
- 2 C chopped nuts
- 2 C coconut
- 1 C fresh orange juice
- 2 C powdered sugar

equipment: 13x9x3 pan

Preheat oven to 250.

Cream margarine and sugar until smooth. Add eggs one at a time, beating after each addition. Dissolve buttermilk and add to creamed mixture.

Place flour in a large bowl and add dates, oranges, nuts, and coconut. Stir to coat.

Add flour mixture to creamed mixture. This makes a very stiff dough that should be mixed by hand.

Put in a greased 13x9x3 pan. Bake at 250 for 2 1/2 hours or until done.

Combine orange juice and powdered sugar and pour over hot cake. Let stand in pan overnight.

Rhubarb Jam

source: Sandra Daniel category: Canning

5 C rhubarb cut fine
2 to 3 C sugar
3oz box of Strawberry Jello

Mix sugar into rhubarb. Put in refrigerator overnight.
In the morning, bring to boil for 5 min. Add Jello and mix well. Put in jars + put in freezer.

Linda's Pepper Jelly

source: Linda category: Canning

2 C chopped fine jalapenos
(food processor is best)
Can mix bell pepper and
jalapenos if you do not
want it spicy
2 1/2 C bottled apple juice
1/4 C apple cider vinegar
1 box Sure-Jell
5 1/2 C sugar
Red or green food color
(several drops to get color
you want)

Mix all ingredients except sugar in large saucepan. Bring to a boil that cannot be stirred down. Add sugar all at once - boil one minute.

Ladle into jars and seal. Makes 4 pints?

Refrigerator Dills

source: Joyce Wilson category: Canning

quartered pickles
3 cloves garlic
3 or more whole dill

1 qt. vinegar
3 qt. water
1 C kosher salt
2 Tbsp pickling spice
(optional)

Pack into gallon jar pickles that have been quartered. Add garlic and dill.

Bring to a boil vinegar, water and salt (and pickling spice if using). Simmer 15 min.

Pour over pickles, screw on lid and put in refrigerator. Can eat in 2 days.

So-Easy Apple Butter

source: Midwest Living (Oct 2008) category: Canning

4 lbs cooking apples, peeled,
cored + sliced (about 12 C)
2 C sugar
1/3 C water
2 Tbsp cider vinegar
2 tsp ground cinnamon
1/4 tsp ground cloves
1/8 tsp ground allspice
1/8 tsp ground nutmeg

Place apple slices in a slow cooker. Stir in rest of the ingredients.

Cover; cook on high-heat setting 5 to 6 hours. Stir. Cool at least 1 hour, or cover and chill overnight. Ladle apple butter into half-pint storage or freezer containers, leaving a 1/2 in headspace. Seal and label. Store 3 weeks in refrigerator or for 1 year in freezer.

Makes 4 half pints

Like Heinz Sweet Pickles

source: Sandra Daniel category: Canning

4 gallon water
1 pt fine salt, not iodized
Cucumbers
3 Tbsp Alum
1 pt sugar
1 pt vinegar
1 Tbsp celery seeds
1 Tbsp pickling spices
Cinnamon sticks

Boil 1 gallon of water. Add salt. Pour over cucumbers so all are covered. Let stand 7 days.

On 8th day, drain + cover with 1 gallon boiling water + 1 Tbsp alum (dissolved). Let sit overnight.

On 9th day, repeat

On 10th day, repeat

On 11th morning, cut each cucumber. Put in crock pot. Boil 1 pt sugar + 1 pt vinegar. Pour over cut cucumbers.

On the 12th morning, reheat solution again with 1 Tbsp celery seeds + 1 Tbsp pickling spices to each qt of pickles.

Pack cucumbers into cans + pour solution over them. Put 1 stick of cinnamon to each jar.

Beet Pickles

source: Unknown category: Canning

1 1/4 C vinegar
1 1/4 C sugar
1 1/4 C water
1 tsp salt
1/4 tsp pepper
Beets

Put beets in vinegar and can while hot
Enough for 2 qts

Salsa

source: Sandra Daniel category: Canning

18 tomatoes peeled +
chopped
6 Tbsp chopped cilantro
2 sweet bell peppers
15 peppers - Hungarian,
jalapeno, or red chili (seed
+ chop, wear gloves)
1 can of chopped black
olives
4 C chopped onions
6 cloves of garlic, pressed +
chopped
1 small can tomato paste
1 Tbsp lemon juice + 1 tsp
salt for each pint jar

Combine all but lemon juice and salt on stovetop. Cook for lots
of hours, then can it.

Add 1 Tbsp lemon juice and 1 tsp salt in each pint jar.

Mississippi Mud

source: Mary Lee Christiansen category: Cakes

Bottom Layer

1 1/2 sticks butter or
margarine
1 1/2 C flour
finely chopped pecans or
walnuts

Middle Layer

(8 oz) package softened
cream cheese
1 C powdered sugar
1 (8 oz) tub Cool Whip,
thawed

Top Layer

2 small boxes instant
chocolate pudding
milk (amount unknown)
1 (oz) tub Cool Whip
small Hershey bar, cooled
1 C nuts (optional)

equipment: 9x13 pan

Preheat oven to 350.

Mix nuts flour and butter. Press in bottom of 9x13 pan. Bake for about 15 minutes or until lightly brown.

Mix cream cheese, powdered sugar until smooth. Add Cool Whip until thoroughly blended. Spread over cooled crust. Then refrigerate.

Mix pudding and milk according to package directions. Spread over cream cheese mixture. Chill for 1 hour.

Top with chocolate bar and nuts if you would like.

Butterscotch Pudding Cake

source: Sandra Daniel category: Cakes

1 package butterscotch
pudding (regular)
1 package white cake mix
1 cup nuts

equipment: 9x13 pan

Preheat oven to 350.

Cook pudding until boiling. Mix cake mix into pudding. Spread in pans and sprinkle chips and nuts

Put in 9x13 pan and bake at 350 for 30 minutes.

(I used chocolate pudding and butterscotch chips)

Betty's Red Cake

source: Aunt Betty Teesdale category: Cakes

1 box Duncan Hines butter
cake mix - yellow
1 tsp cocoa
1 tsp vanilla
1 C buttermilk
1 bottle red color
1 stick margarine
3 eggs
1 Tbs vinegar
1 tsp baking soda

equipment: 2 cake pans

Preheat oven to 375.

Mix cake mix with cocoa. Add vanilla, buttermilk, color, margarine, and eggs. Blend until moist. Add baking soda and vinegar and mix into cake mix. Beat for 4 min at medium speed. Bake for 25-30 minutes at 375.

Banana Cupcakes

source: Unknown category: Cakes

2 1/4 C sifted cake flour
1 1/4 C sugar
2 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 C shortening
1 1/2 C mashed ripe
BANANAS
2 eggs
1 tsp vanilla

equipment: Muffin pan/cupcake pan

Preheat oven to 375.

Sift dry ingredients into large mixing bowl. Add shortening, 1/2

cup of the BANANAS, and eggs. Mix for 2 minutes on medium speed. Add remaining BANANAS and vanilla. Beat 1 minute longer. Pour into muffin pan (each 3/4 full).
Bake in oven at 375 for 20-25 minutes.

Pina Colada Slush

source: Sandra Daniel category: Drinks

8 C Water
3 C Sugar
Juice of 4 lemons
1 Can Frozen Orange Juice
(6 oz.)
1 Fifth of light rum
1 can unsweetened Pineapple
Juice
3/4 Pina Colada Mix
1 bottle of cream of
coconut
1 bottle 7-Up

Combine water and sugar, boil for 5 minutes
cool mixture

Mix with lemon juice, orange juice, pineapple juice, and freeze
To serve, add cold bottle of cream of coconut and bottle of 7-
Up

Fuzzy Navel Jello

source: Sandra Daniel category: Drinks

2 lg pkgs. Jello (orange)
4 packets Knox Gelatin
(plain)
3 C boiling water
1 C vodka

1 C Peach Schnapps

equipment: 8x8 pan

Mix dry ingredients. Add boiling water and mix until clear.
Add vodka and schnapps. Pour into 8x8 pan. Chill.

Boozey Slush

source: Sandra Daniel category: Drinks

1 - 12 oz. frozen orange

juice

1 - 12 oz. frozen lemonade

2 C Sugar

2 C. Booze (any favorite
will do)

7 C Water

Stir good - put in freezer and freeze until solid (about 24
hours)

Serve 1/2 glass frozen mixture and fill other 1/2 of glass with
7-Up

Yields about 1 gallon

Punch

source: Sue Hinman category: Drinks

2 to 4 6oz cans unsweet.

pineapple juice

2 2/3 C orange juice

1 1/3 C lemon juice

2/3 C lime juice

2 C sugar

2 1q. bottles (7-8 C) ginger
ale

2 1q. bottles (7-8 C) plain

carbonated water
Ice ring (freeze water in
bundt pan) or regular ice
Sliced oranges
Sprig of mint

Combine fruit juices + sugar. Chill thoroughly. Pour over large
ice ring in punch bowl

Pour ginger ale + carbonated water slowly down sides of bowl.
Float sliced oranges + sprig of mint. Makes 9 qts.

5 qts. = 40 1/2 C servings

Wassail

source: Unknown category: Drinks

2 1/4 C Sugar
2 tsp whole cloves
6 cinnamon sticks
4 C Water
1 gallon of cider
4 C orange juice
2 C frozen lemonade

Heat sugar, cloves, sticks, and water to slight boil and simmer
for 5 minutes

Add cider, orange juice and frozen lemonade after simmering
serve warm

Strawberry Punch Bowl

source: Laura Belle category: Drinks

2 boxes strawberries
2 pkg glaze
1 Angel Food Cake
2 8oz cream cheese

- 1 16oz Cool Whip
- 2 C powdered sugar

Pinch off Angel Food Cake in bottom of large Tupperware dish and up sides.

Mix cream cheese, powdered sugar – then add Cool Whip. Mix well, then pour over cake.

Slice strawberries. Add to glaze and mix well. Pour over cream cheese mixture. Let set in refrigerator overnight.

Parmesan Corn Chowder

source: Sandra Daniel category: Soups

- 2 C chicken stock
- 2 C cubed potatoes
- 1/2 C sliced carrots
- 1/2 C sliced celery
- 1/4 C flour
- 2 C milk
- 1/4 C sliced onion
- 1/4 C butter
- 1 can corn, drained
- 1 can cream corn
- 1 1/2 tsp salt
- 1/4 tsp pepper
- 1 C Parmesan cheese

Melt butter in a large pot. Add onion, celery, carrots, and potatoes. Season with salt + pepper and cook for 5 to 7 min. Add flour and stir; cook for 2 to 3 min. Pour in chicken stock and simmer for 8 to 10 min. or until veggies are soft.

Turn off heat and add corn, creamed corn, milk, and parmesan cheese. Combine and serve.

Peanut Butter Crisscrosses

source: Sandra Daniel category: Cookies

1 C shortening
1 C granulated sugar
1 C brown sugar
1 tsp vanilla
2 beaten eggs
1 C peanut butter
3 C sifted enriched flour
2 tsp baking soda
dash of salt

Preheat oven to 375

Thoroughly cream shortening, sugars, and vanilla. Add eggs; beat thoroughly. Stir in peanut butter.

Sift dry ingredients; stir into creamed mixture

Form into tiny balls; place on ungreased cookie sheet. Press with back of a fork to make crisscross. Dough may also be rolled and cut if desired.

Bake at 375 for 10 min. Makes 8 dozen cookies.

Apple Crisp

source: Irene Cook category: Desserts

4 C Apples
1 tsp cinnamon
7 Tbsp butter
1/2 C water
1/2 C brown sugar
1/2 C white sugar
3/4 C flour

equipment: 9 inch x 9 inch pan

Peel and core apples, then slice into 1/4 inch slices

butter a baking dish and add apples

pour the water and cinnamon over the apples

In a bowl, work together the sugar, flour, softened butter

until crumbly

Spread over the apples mixture

Bake uncovered for 1 hour at 375

serve while warm with ice cream or whipped cream if desired

Chocolate Delight

source: Aunt Louis category: Desserts

Crust

1 C flour

1 C nutmeats, fine

1/4 lb oleo

Filling

1 8oz cream cheese

1 C powdered sugar

1/2 tub Cool Whip (large)

1 pkq. instant chocolate
pudding

1 pkq. instant French

vanilla pudding

3 C cold milk

equipment: 9x13 pan

Preheat oven to 350 and grease a 9x13 pan.

Mix flour, nuts + oleo w/ hand. Pat in bottom of pan. Bake for 20 min. Cool.

Mix cream cheese and sugar with a beater until smooth. Add cool whip + spread over cooled crust.

Mix pudding with cold milk. Add to top.

Add rest of cool whip and cool. Refrigerate 12 hours.

Angel Food Cake Dessert

source: category: Desserts

1 Large Angel Food Cake
(pre-made)

1 can pie filling

(strawberry, cherry, etc.)

2 pk dream whip (this is a
whipped topping mix sort of

like cool whip but in a box)
1 package vanilla pudding
1 C milk
1 pint (2 Cups) sour cream

equipment: 9 inch x 13 inch pan

line the pan with cake 1/2 inch thick (cut it up in slices or cubes)

spread pie filling over angel food cake in pan
then another layer of angel food cake

Mix sour cream with pudding (made not pudding powder) with milk and pour over cake

refrigerate over night

spread with dream whip 4 hours before serving

Peach Dessert

source: Judy Lenz category: Desserts

Dessert

Double crust

4 C peaches

1 C sugar

4 Tbsp tapioca

2 Tbsp lemon juice

1 tsp grated lemon peel

Topping

1 C flour

1/2 C brown sugar

1/4 tsp cinnamon

1/4 tsp nutmeg

1/2 C butter

1/2 C pecans

equipment: 9x13 pan

Preheat oven to 400

Mix ingredients. Let set while you mix pie crust. Put crust in pan 1/2 way on sides. Put peach mixture on top.

Mix topping and put on top. Bake for 40 to 45 min.

Peanut Butter Incredibles

source: category: Desserts

1/3 lb. graham cracker
crumbs (fine)
1/3 lb. melted margarine (1
stick + 2 1/2 TBSP)
1 C peanut butter
1 lb. 10 X sugar (powdered
sugar)
(I don't use quite that
much feel for the right
consistency)
12 oz. pkg. milk chocolate
chips

equipment: 9 inch x 13 inch pan

Blend all the ingredients with pastry blender. Press into 9 x 13
pan. Melt 12 oz package of milk chocolate and spread on top of
graham cracker mixture
set in fridge till firm

Do not store in fridge

Cut after has reached room temp

Pineapple Dessert

source: Mrs. Hewitt category: Desserts

Layer 1

1 pkg. lime or lemon jello
1 C boiling water
1 quart ice cream
1 small can crushed pineapple

juice and all
Layer 3

Same as layer 2

Layer 2

2 pkg lime or lemon jello
2 C hot water
1 pint ice cream

equipment: 9 inch x 13 inch pan

Make jello in Layer 1 and add ice cream and pineapple and pour
in pan and freeze

Make jello in Layer 2 then add ice cream and pour over layer 1 and freeze

Layer 3 repeats layer 2 and pour over Layer 1 2

English Trifle

source: Helen Vaught category: Desserts

- 1 loaf Angel Food Cake
- 1 lg box strawberry Jello
- 2 boxes (3.4 oz. size) instant vanilla pudding
- 1 20 oz. can pineapple tidbits
- 1 lg carton Cool Whip

equipment: 9 inch x 13 inch pan

Place sliced cake in pan, pour hot prepared jello over cake. Let Set - Prepare pudding and fold pineapple into pudding. Pour over cake - Spread Cool Whip over pudding. Sprinkle with nutmeg - chill over night.

Chocolate Meringue Bars

source: Kathy Weller category: Desserts

- 3/4 C Shortening
- 1/2 C brown sugar
- 1/2 C white sugar
- 3 eggs separated
- 1 tsp vanilla
- 2 C flour
- 1 tsp baking powder
- 1/4 tsp soda
- 1/4 tsp salt
- 16 oz pkg. chocolate chips
- additional 1 C brown sugar

for topping

equipment: 8 inch x 8 inch pan

Combine shortening, sugar, egg yolks vanilla

Add sifted dry ingredients and pat dough into greased 8 x 8 pan

Beat egg whites until frothy add 1 C brown sugar gradually while beating until stiff.

Spread over top of dough mixture

Bake at 350 for about 35 minutes, cool, cut into bars

Rice Krispy Treats

source: Liz Lancaster category: Desserts

1 C sugar

1 C light corn syrup

1 C peanut butter

6 C Rice Krispies

1 6 oz chocolate chips

1 6 oz butterscotch chips

equipment: 9 inch x 13 inch pan

Put sugar and corn syrup in sauce pan and stir until it boils then stir 1 minute longer

then add peanut butter and stir

then take off heat and quickly stir in Rice Krispies

spread mixture in a buttered pan

melt chocolate and butterscotch chips together and spread over the top

Oreo Surprise

source: category: Desserts

1 package of Oreos crushed

1/2 C of Oleo
1 lg package of vanilla
instant pudding
2 C of milk
1 pkg softened cream
cheese
1 tub of Cool Whip

equipment: 9 inch x 13 inch pan

Mix together crushed Oreos and oleo (withhold 1/4 C of
crushed Oreos for sprinkling on top)

Press mixture into pan

Mix pudding, milk, and cream cheese
beat with cool whip

Spread on crust of oreo mixture

Sprinkle on the remaining cookie crumbs and freeze

Cheese Cake

source: Anne Solmes category: Desserts

1 package of lemon or lime
jello
1 C of boiling water (let
cool)
1 can pet milk chilled
(Whip)
1 C of sugar
1 pkg 8 oz. philly cream
cheese
1 tsp vanilla
14 graham crackers
3 TBSP powdered sugar
1 stick butter or oleo
save 1 cup for top

equipment: 1 round springform cake pan

Mix together jello and boiling water, then let cool

add and whip together per jello mix, per milk, sugar, cream cheese, and vanilla

Crust - crush graham crackers and add powdered sugar and butter and press in bottom of pan (saving 1 Cup for top)

After pressing crust into pan, add mixture on top and chill in frig

Peanut Brittle

source: category: Desserts

2 C white sugar

1 C light corn syrup

6 T water

1 raw peanut

2 tsp baking soda

equipment: thick sauce pan

cook sugar, syrup, water, peanuts will brown like coffee

add 2 tsp baking soda to the boiling pot

pour on greased cookie sheet let cool

break up into pieces

O-Ke-Doke Carmel Corn

source: Sandy Daniel category: Desserts

2 bags of O-Ke-Doke pop

corn (unpopped)

2 C brown sugar

1 C butter

1/2 C corn syrup

1 tsp vanilla

1/2 tsp baking soda

equipment: thick sauce pan

pop the corn and set aside!

boil brown sugar, butter, and corn syrup together for 30 seconds

add vanilla and soda and stir

then drizzle and fold into popped corn and place on greased cookie sheets

Bake at 250 degrees for 1 hour, stir every 15 minutes while baking

American Beauty Cake (Red Cake)

source: Laura Murphy category: Cakes

2 oz of Red food coloring

3 TBSP of instant cocoa

mix

1 C Crisco

1 1/2 C sugar

2 eggs

1 C buttermilk

1 tsp salt

1 1/2 tsp vanilla

2 1/2 C cake flour (I use soft as silk brand)

2 TBSP vinegar

1 tsp baking soda

equipment: 3 9 inch cake pans

In a small bowl mix vinegar and soda and let set

mix food coloring, cocoa, crisco, sugar with mixer until well creamed

beat eggs, buttermilk, vanilla, flour, salt and add to first 4 ingredient mixture

beat well

add vinegar and baking soda and mix some more

Bake in 3 well greased and floured 8 oz 9 inch cake pans for 30-35 minutes at 350 degrees

Zucchini Cake

source: Kristi Erb category: Cakes

Cake

- 4 eggs
- 2 1/2 C sugar
- 1 C oil
- 1 tsp. cinnamon
- 2 C flour
- 2 tsp. baking soda
- 2 tsp. baking powder
- 3 C grated zucchini
- walnuts + raisins (optional)

Frosting

- 1/2 C brown sugar
- 1 small can drained crushed pineapple
- 1 C sour cream
- 1 8oz tub Cool Whip

equipment: cake pan

Preheat oven to 350

Mix together eggs, sugar, oil, and cinnamon

Add flour, soda, baking soda, baking powder, zucchini, walnuts and raisins to the mixture.

Bake in a greased + floured cake pan for 30 to 40 min at 350

To make the frosting, mix brown sugar and pineapple. Then add sour cream and Cool Whip.

German Chocolate Frosting

source: Sandra Daniel category: Frosting

- 1 C evaporated milk
- 1 C sugar
- 3 egg yolks
- 1/2 C butter
- 1 tsp vanilla
- 1 1/3 C coconut
- 1 C chopped pecans

Combine evaporated milk, sugar, egg yolks, butter, and vanilla in a pot. Cook and stir until thick (about 12 min).
Add coconut and pecans, beat until thick.

White Frosting

source: Sandra Daniel category: Frosting

1/2 C unbeaten egg whites
1 C sugar
4 tsp white corn syrup
1/4 tsp cream tartar
1 tsp vanilla

equipment: double boiler

Mix in top of double boiler egg whites, sugar, corn syrup, and cream tartar. Stir with finger until you can't stand it. Beat till stiff. Add vanilla.

Anne's Cream Frosting

source: Anne category: Frosting

1 egg white, beaten till
stiff
1 C granulated sugar
1/2 C scalded milk
1/2 C Spry or Crisco
1/2 C oleo or butter
1 tsp vanilla

Beat the egg white until stiff, add sugar slowly w/ mixer on
Slowly add scalded milk and beat till sugar melts
Cool to room temp. Add the rest of ingredients and beat till
fluffy

Beauty Frosting

source: Sandra Daniel category: Frosting

4 Tbsp flour
1 C milk
dash of salt
1/2 C oleo
1/2 C Crisco
1 C sugar
1 tsp. vanilla

Beat flour and milk until smooth. Cook until thick and stir constantly. Set aside to cool.

Put butter + Crisco in a bowl. Cream well. Add sugar very slow while beating. Add vanilla.

Beat real well, then add cooked and cooled mixture. Beat until consistency of whipped cream.

Chocolate Frosting

source: Sandra Daniel category: Frosting

3 squares of chocolate
2 egg yolks
1 1/2 C sugar
1/2 C milk
1 Tbsp butter
1 tsp vanilla

Over hot water, melt the chocolate. Set aside to cool.

In a saucepan, beat two egg yolks until lemon colored. Add sugar, milk, and butter. Bring to a boil, stirring constantly. Boil 1 min (will burn easily).

Turn off heat and immediately add chocolate and vanilla.

Over cold water, beat until thick enough to spread.

Frosting

source: Unknown category: Frosting

- 1 stick oleo
- 2 Tbsp cocoa
- 6 Tbsp milk
- 1 box powdered sugar
- 1 tsp vanilla
- 1 C chopped nuts

Bring oleo, cocoa, and milk to a boil
Add rest of ingredients and ice while hot.

Tuna Casserole

source: Sandra Daniel category: Fish

- 1 onion
- 1 can Campbells cream of celery soup
- 1 1/2 C milk
- 1 large can tuna
- 4 C cooked noodles

Cut up and fry onion. Warm milk. Mix all in with noodles. Bake for 20 to 30 min at 375.

Creamed Tuna Fish

source: Sandra Daniel category: Fish

- 1 C milk
- 1 Tbsp butter
- 1 Tbsp flour
- 1/2 tsp salt
- 1/2 can tuna fish
- 1/4 C peas
- 1 hard boiled egg, chopped +

seasoned with salt/pepper
Sliced bread

equipment: muffin tin

To make toast cups, cut crusts off of bread. Press bread into greased muffin tin. Bake at 350 until hard like toast.

Meanwhile, make a white sauce with milk, butter, flour, and salt.

When white sauce is done, add tuna fish, peas, and hard boiled egg. Serve in toast cups.

Tuna Casserole

source: Unknown category: Fish

- 1 can tuna fish
- 1 can small peas, drained
- 1 can chicken + rice soup
- 1 C broken up potato chips
- 1 C milk
- 1 Tbsp margarine
- 1 Tbsp flour

Preheat oven to 325

Make white sauce with milk, margarine, and flour.

Combine and bake for 45 min at 325.

Salmon or Venison

source: Unknown category: Canning

Salmon or Venison

1 tsp salt per jar

1 Tbsp vinegar per jar (if
salmon has bones)

Put in 10 lb pressure on top of pressure cooker for 90 min.

Orange Roughy Basil Sauce

source: Felpausch category: Fish

1 lb fillet of mild flavored
finfish such as pollock, king
klip, or ocean perch
1/2 C flour
1 tsp basil leaves, crushed
2 Tbsp oil

Combine flour and basil. Dredge fish in flour mixture.
In a large non-stick skillet, heat oil. Add fish and saute 2 to
3 min. per side until fish flakes easily.

King Klip A'la Orange

source: Felpausch category: Fish

2 lbs fillet of any mild
flavored fish such as king
klip, cod, ocean perch,
pollock, etc.
1 Tbsp orange juice
2 tsp freshly squeezed
lemon juice
1 Tbsp margarine, melted
Ground nutmeg
1 Tbsp snipped parsley or
dried parsley flakes
1/8 tsp lemon pepper
Orange slices

Preheat oven to 425. Arrange fish in glass baking dish.
Combine orange juice, lemon juice and melted margarine. Pour
over fish.

Sprinkle nutmeg, parsley and lemon pepper on fish. Bake 5 to 8 min. or until fish flakes easily with a fork. Garnish with orange slices.

Microwave directions: prepare as above; cover with vented plastic wrap and microwave on high for 2 1/2 to 3 min per pound.

Ice Cream

source: Sandra Daniel category: Ice Cream

4 C sugar
8 small eggs
1 qt. half + half
1 1/2 qt. milk
2 Tbsp flour
1 1/2 Tbsp corn starch
vanilla

Maple Ice Cream

source: Sandra Daniel category: Ice Cream

3 C maple syrup
8 eggs, yolks separated
7 C cream

Beat egg yolks and egg whites

Heat syrup to a boil, pour in beaten egg yolks. Let boil until thick; let cool.

Add cream and beaten egg whites. Freeze and serve with English walnut meats.

Chocolate Chip Ice Cream

source: Sandra Daniel category: Ice Cream

1/2 C butter
1/2 C cocoa powder
2/3 chocolate chips
2 C sugar
12 oz evaporated milk
1 tsp vanilla

Mix all ingredients except vanilla. Let boil 7 min.

Add vanilla. Let cool completely.

Blend in blender 2 min

Hot Fudge Sauce

source: Sandra Daniel category: Ice Cream

1 C sugar
1 Tbsp butter
1 C cold water
2 squares chocolate or 4
Tbsp cocoa
2 Tbsp corn starch

Mix and cook until thick. Add 1 tsp vanilla.

Meatloaf

source: Christine category: Meat

Meatloaf

1 1/2 lbs ground beef
2/3 C dry breadcrumbs
1 C milk
2 slightly beaten eggs
grated onions
1 tsp salt
1/8 tsp pepper
1/2 tsp sage

Sauce

3 Tbsp brown sugar
1/4 C ketchup
1/4 tsp nutmeg
1 tsp dry mustard

Bake 1 hour at 350

Swedish Meat Balls

source: Unknown category: Meat

self

- 1 lb lean ground beef
- 2 Tbsp chopped onions
- 1 egg
- 1/2 C dry breadcrumbs
- 2/3 C milk
- 1 tsp salt
- 1/8 tsp pepper
- 1/8 tsp allspice
- 1/4 tsp nutmeg
- 1 tsp brown sugar

Sauce

- 3 Tbsp brown sugar
- 1/4 C ketchup
- 1/4 tsp nutmeg
- 1 tsp dry mustard

Mix all ingredients thoroughly and shape into balls.

Roll in flour and brown nicely on all sides in hot grease.

Remove to baking dish and make gravy of 1 C bouillon.

Pour over meat balls and cover. Bake in 350 oven 1 hour, or simply return the meat balls to the skillet and let them simmer from 30 to 45 minutes.

Sloppy Joe's

source: Sandra Daniel category: Meat

- 1 C celery
- 2/3 C onion
- 2/3 C loose brown sugar
- 2 lb hamburger
- 1 pt tomatoes
- 1 C ketchup
- 1 Tbsp Worcestershire sauce

Cook in crockpot forever

Sloppy Joes

source: Kathy Weller category: Meat

10 lb ground beef
4 Tbsp brown sugar
4 C chopped celery - soaked
overnight in cold water
5 C onion
1 1/2 sticks butter
salt + pepper
2 bottles ketchup (40oz)
1/2 C Worcestershire sauce
1/2 C vq.

Brown celery + onion in butter and 2 C water. Leave crunchy, not done.

Salt + pepper meat. Fry.

Add onions + celery, then brown sugar. Add sauces and vq.

Coney Island Hot Dogs

source: Mrs. Harold Neitzka and R. Harrison category: Meat

Hot Dogs

1/2 lb ground beef
1 medium onion, chopped
1 can (8oz) tomato sauce
1 tsp chili powder
1/2 tsp Worcestershire
sauce
1 package (16oz) hot dogs
10 hot dog buns

Sauce

1/2 lb ground beef
1/4 C chopped onion
1 clove garlic, minced
8oz can of tomato sauce
1/2 tsp monosodium
glutamate
1/2 tsp chili powder
1/2 tsp salt

Cook beef and onion in skillet on medium heat, stirring often until beef is browned.

Add tomato sauce, seasonings, and hot dogs. Bring to a boil;

turn down heat. Simmer 10 min.

To make sauce: brown ground beef. Add 1/4 C water, and the rest of the ingredients. Simmer uncovered for 10 min.

Serve hot dogs in buns; top with sauce. Makes 10 servings

Grilled Pork Chops

source: Ruby 2021 category: Meat

4 pork chops, 1 1/2 in thick

1/4 C olive oil

1 1/2 Tbsp brown sugar

2 tsp Dijon mustard

1 1/2 Tbsp soy sauce

1 tsp lemon juice or zest

2 tsp parsley, chopped (plus more for garnish)

2 tsp thyme leaves, chopped

1/2 tsp salt

1/2 tsp pepper

1 tsp minced garlic

Combine all the ingredients and marinate pork chops in a bowl or resealable zip lock bag. Marinate for at least 30 min. or up to 8 hrs. refrigerated

Reserve a few Tbsp of marinade for basting.

Preheat grill to medium (450-500). Make sure grill is well preheated before add chops.

Place chops on preheated grill + cook until desired doneness, turning 2 or 3 times, basting with reserved marinade each time you turn them. 30 to 40 min.

Let meat rest for 5 min. Serve with additional chopped parsley.

Pork Loin with Butternut Squash

source: Unknown category: Meat

1 small butternut squash
1/2 tsp salt
1/2 tsp pepper
1/2 tsp pumpkin pie spice
1/2 tsp onion or garlic powder
1 to 1 1/2 lbs boneless pork loin roast
1 Tbsp olive oil
1 18.8oz can caramelized French onion soup
1/2 C chunky style applesauce

Halve and peel squash, discard seeds, then cut squash in large chunks. Place squash in a 3 or 3 1/2 quart slow cooker. In a small bowl, combine salt, pepper, pumpkin pie spice, and onion or garlic powder; rub seasoning on all sides of pork. Heat oil in a large skillet; brown pork on all sides in the hot oil. Place pork on squash in cooker. Pour soup and applesauce over all. Cover and cook on HIGH for 2 hours or on LOW for 4 hours.

Remove roast from cooker to cutting board to slice. Serve pork roast and squash drizzled with cooking sauce

123 Snack Meatballs

source: Mary Ann Ekinaw category: Meat

Meatballs

Small can or 2/3 C evaporated milk
2 tsp Worcestershire sauce
1 1/2oz dry or 1 envelope onion mix
1 lb ground chuck

Spicy Sauce

2 C ketchup
1 C brown sugar
1 Tbsp Worcestershire sauce

Combine first 3 ingredients and mix well. Let stand 5 min. Add meat + mix allowing about 1 Tbsp for each ball. Mixture will

be moist. Place on foil and broil 10 min without turning.
Cook and stir sauce ingredients until hot and blended, about 10 min.

Serve meatballs with spicy sauce

Best Steak Marinade

source: Sandra Daniel category: Meat

- 1/3 C soy sauce
- 1/2 C olive oil
- 1/3 C fresh lemon juice
- 1/4 C Worcestershire sauce
- 3 Tbsp basil
- 1 1/2 Tbsp parsley flakes
- 1 tsp white pepper
- 1/4 tsp hot pepper
- 1 tsp minced garlic

Blend on high speed for 30 seconds. Add pepper sauce + garlic if desired.

Campbell's Golden Mushroom, Pork + Apples

source: Sandra Daniel category: Meat

- 2 cans golden mushroom soup
- 1/2 C water
- 1 Tbsp Worcestershire sauce
- 1 tsp thyme leaves
- 4 large granny apples (4 C)
- 2 lb pork loins

2 large apples

In slow cooker, mix soup, water, brown sugar, sauce, and thyme. Add apples, onions + pork. Cover 8 to 9 hours.

Baked Pork Chops and Mushroom Sauce

source: Sandra Daniel category: Meat

4 pork chops
1 can mushroom soup
1 can milk
flour

Season chops + roll in flour. Brown in skillet.
Put in baking dish and heat mushroom soup, then pour over meat. Cover and bake for 1 hour at 350.

Ham Balls in Orange Sauce

source: Harold Keller category: Meat

Meatballs

1 lb cooked ground ham
1/4 C chopped onion
2 eggs, beaten
2 slices soft bread crumbs
2 tsp mustard
1/4 C frozen orange juice
concentrate

Sauce

1 Tbsp cornstarch
1/8 tsp ginger
1 C reconstituted frozen
orange juice

Combine ham with remaining ingredients; form into balls
Mix sauce ingredients and set aside.
Place ham balls into round baking dish; microwave covered on HIGH for 8 minutes, turning plate several times.
Turn balls over; spread with sauce. Microwave on HIGH 2 minutes more, until hot. Serves 4 to 6.

Wet Burrito

source: Donna Layle category: Meat

Sauce

- 1 lb ground beef
- 1 can water
- 1 small onion, chopped
- Jalapeno peppers, if desired (finely chopped)
- 1 14 1/2oz can beef broth
- 3 beef bouillon cubes
- 1 8oz can tomato sauce
- 1 1/2 tsp chili powder
- 1/4 tsp pepper
- 1/4 tsp cumin powder
- 1/4 tsp garlic powder

Filling

- 1 lb ground beef
- 1 can refried beans (optional)
- 3/4 C water
- 1 small onion
- 1 pkq. taco seasoning

Make the sauce: brown beef, and onion. Drain. Add all ingredients. Cook to boil. To thicken mix, add 2 Tbsp cornstarch and 1/4 to 1/2 C water. Bring to boil, reduce heat, simmer. The longer it simmers, the better the flavor

Make the filling: brown beef and drain. Add onion, seasoning, beans and water. Simmer 15 to 20 min.

How to wrap: use large flour tortilla wraps. Fill with lettuce, tomato, cheese, and hot peppers if desired. Try not to overstuff or it won't fold. Top with burrito sauce. Add more cheese or sour cream and serve with corn chips. Hot sauce is optional (but good). Great with Spanish rice.

Moist Ham Loaf

source: Unknown category: Meat

Loaf

- 1 egg, lightly beaten
- 1/2 C milk
- 1/3 C dry bread crumbs

1/2 tsp onion powder
1/4 tsp pepper
1 lb ground fully cooked
ham
1/2 lb ground turkey

Cherry Sauce

1/2 C cherry preserves
1 Tbsp cider vinegar
1/8 tsp ground cloves

equipment: 9x5 dish

In a bowl, combine the first five ingredients. Crumble ham + turkey over mixture and mix well. Press into a greased 9x5 loaf pan. Bake uncovered at 375 for 50-55 min. or until meat thermometer reads 160.

In a saucepan, combine sauce ingredients. Cook + stir over medium heat for 5 min. or until heated through. Serve with ham loaf.

Salisbury Steak

source: Ruby Cairns 2011 category: Meat

Steak

1/2 lb ground beef
1/8 - 1/4 tsp ground
allspice
1/2 C breadcrumbs
1 large egg
1/4 C chopped onion
1 tsp salt
black pepper

Sauce

1 can mushrooms, drained
1 can golden mushroom
soup
1 soup can water

Mix first 7 ingredients together + shape into 6 to 8 mini loaves. Brown in electric skillet.

Mix together the drained mushrooms, soup + water + pour over the loaves. Cook/simmer until meat is done (20 to 30 min).

Serve w/ mashed potatoes or noodles + sweet green peas. Enjoy!

Crock Pot Pork Chops

source: Sandra Daniel category: Meat

Boneless pork chops
1 can cream of chicken soup
1 packet dry ranch

Cook on high 4 hrs or low 6 hrs. Makes gravy for mashed

potatoes.

Oriental Pork

source: Felpausch category: Meat

1 12oz pkg. stir fry
vegetables
1 C sliced onions (yellow,
green, or leeks)
1 lb pork tenderloin, sliced
1/2 C water
2 Tbsp soy sauce or
teriyaki
2 Tbsp dry sherry or white
wine
1 tsp grated fresh ginger
1 tsp cornstarch
1 4oz pkg. water chestnuts
or BAMBOO shoots or bean
sprouts
Vegetable oil
4 servings hot, cooked rice

Make sauce by combining water, teriyaki or soy sauce, sherry, ginger, and cornstarch in a small bowl or cup

Slice meat and marinate in sauce for 15 to 20 min if desired.

Heat 2 Tbsp of oil in wok. Stir fry about half the vegetables.

Remove and stir fry remaining vegetables. Remove vegetables, drain. Drain meat, reserving marinade. Add more oil to wok if needed and stir fry meat.

Remove meat. Add sauce/marinade to wok and cook until thickened. Add meat and vegetables. Stir to coat with sauce.

Cover and steam until heated through, about 2 to 3 min. Serve over hot rice.

Prize Winning Meat Loaf

source: Quaker category: Meat

1 1/2 lbs. lean ground beef
1 C tomato juice
3/4 C Quaker oats (quick or
old fashioned, uncooked)
1 egg or 2 egg whites,
slightly beaten
1/4 C chopped onion
1/2 tsp salt (optional)
1/4 tsp black pepper

Heat oven to 350

Combine all ingredients; mix lightly but thoroughly.

Press into 8x4 inch loaf pan; bake 1 hour.

Drain; let stand 5 minutes. Makes 8 servings.

Homemade Noodles

source: Sandra Daniel category: Pasta

1 beaten egg
2 Tbsp milk
1/2 tsp salt
1 C sifted flour

Combine egg, milk, and salt. Add enough flour to make stiff dough. Roll VERY THIN on floured surface. Let stand 20 min. or until surface is dry.

Roll up loosely; slice 1/4 inch wide. Unroll, spread out and let dry 2 hours or more.

To cook, drop noodles into boiling salted water. Cook uncovered until done. Makes 3 cups cooked noodles. May store in plastic bag.

Almond Rice Pilaf

source: Sharon Adamczyk category: Pasta

3/4 C chopped onion
1/2 C slivered almonds
1 Tbsp butter
2 C chicken broth
2 C uncooked instant rice

Brown onion and almonds in butter. Add chicken broth; bring to a boil. Stir in rice and cover. Remove from heat; let stand 5 minutes. Serves 6.

Potluck Rice Pilaf

source: unknown category: Pasta

1/2 C butter or margarine
4 C uncooked long grain
rice
2 quarts water
2 Tbsp chicken bouillon
granules
10 green onions, thinly
sliced
2/3 C soy sauce
1 C slivered almonds, toasted

In a Dutch oven, melt butter. Add rice; cook and stir for 3-5 min. or until lightly browned. Add water and bouillon; bring to a boil. Reduce heat; cover and simmer for 15 to 20 min. or until rice is tender and liquid is absorbed. Remove from the heat; stir in the onions and soy sauce. Cover and let stand for 5 min. Stir in the almonds. Makes 20 servings.

Macaroni and Cheese for a crowd

source: Mary Lee Christiansen category: Pasta

2 lbs macaroni
1 C oleo or butter
1 C cornstarch
3 qts. milk
3 to 4 lbs Velveeta cheese
1 to 1 1/2 lbs shredded
cheddar cheese
salt and pepper to taste

Cook macaroni according to package directions. Drain.
In large pan, melt oleo or butter and cornstarch and stir until blended. Gradually add milk, stir frequently to prevent scorching. Whisk in cheese when cream sauce is hot, add salt and pepper to taste, stir in cooked macaroni.

Pour in greased commercial size foil or metal pan or several small pans. Sprinkle with additional shredded cheese if desired. Bake at 350 until bubbly and light brown.

Note: I often freeze several casserole dishes for future meals

Mary's Macaroni + Cheese

source: Mary category: Pasta

1 C uncooked elbow
macaroni
1/4 C margarine
1 small onion, chopped
1/2 tsp salt
1/4 tsp pepper
1/4 C all purpose flour
1 3/4 C milk
8oz cheese

Cook macaroni, drain.

Cook + stir margarine, onion, salt + pepper over medium heat until onion is tender. Add flour and cook, stirring until smooth.

Remove from heat; add milk. Heat to boil and stir constantly - 1 min. Stir in cheese.

Stir macaroni + cheese together in a casserole dish. Bake for 30 min. at 375.

Rice Lasagna

source: Unknown category: Pasta

3 C cooked rice (brown preferably)

2 egg beaters (1/2 C)

1/4 C fat free parmesan cheese

2 C healthy choice mozzarella

1/2 C non fat cottage cheese

1 lb ground (skinless)

turkey breast

1 (26 3/4oz) can Hunts spaghetti sauce (no added sugar)

8oz can mushrooms (optional)

Cook rice and let cool. Add egg beaters, mix, set aside. Grate mozzarella and mix with cottage cheese and 2 Tbs parmesan cheese. Set aside. Brown turkey breast in non-stick skillet, crumbling until done. (spray with Pam if needed) Add spaghetti sauce and mushrooms to meat, heat slightly. Spray 9x9 pan with Pam. Layer 1/2 rice mixture, 1/2 cheese mixture and 1/2 meat mixture. Repeat layers. Top with remainder of parmesan cheese.

Bake for 30 to 40 min. or until bubbly at 375. Makes 9 servings.

Kathy's Shells

source: Kathy Weller category: Pasta

Jumbo pasta shells
Jar Ragù 2 lbs chunky or
plain
1/2 lb sausage
1/2 lb ground beef
1 tsp basil
1 tsp minced garlic
2 eggs
1 container cottage cheese
large
2 C mozzarella cheese
2 Tbsp dried parsley
1/2 C parmesan
1/4 tsp Italian seasoning

equipment: 9x13 pan

Preheat oven to 350

Cook pasta shells to al dente and set aside

Brown the sausage and ground beef with basil and garlic

Combine the eggs, cottage cheese, mozzarella, parsley, parmesan, and Italian seasoning. Pour into meat mixture and combine thoroughly.

Stuff shells with mixture and place in a greased 9x13 pan. Pour Ragù over the shells. Bake at 350 for 35 to 60 minutes or until edges are bubbly and the shells are slightly set

Kathy's Potatoes

source: Kathy Weller category: Vegetables

Potatoes

2 lbs hash brown Oreida
Southern Style

1/2 onion

1 can cream of mushroom

soup

1 pt sour cream

2 C grated cheese

1/2 C melted oleo

Topping

1/4 C melted oleo

2 C corn flakes

equipment: 9x13 pan

Bake 350 1 hour

Pumpkin Lush Bars

source: Sandra Daniel category: Desserts

8 TBSP softened butter

3/4 C sugar divided

3/4 C flour

8 oz Cream Cheese

1 pkg pumpkin pudding

1 3/4 C milk

8 oz Cool Whip (thawed)

equipment: 9 inch x 9 inch pan

Line the 9 x 9 pan with aluminum foil

Cream butter, 1/4 C sugar until creamy

beat in flour until well blended - press into bottom of prepared pan and bake for 25 minutes 350 degrees

Beat cream cheese and 1/2 C sugar until well blended and spread over cooled crust

Prepare pudding with milk and beat 3 minutes until barely thick

Spread over cream cheese - refrigerate over night

Remove from pan by lifting foil

cut into bars and spread cool whip over the bars

Cheese Potatoes

source: Sandra Daniel category: Vegetables

2 lb frozen later tots

1 stick butter, melted

2 C sour cream

1 C diced onion

8oz cheese

1 can cream mushroom soup
1 can cheddar cheese soup

Combine all. Bake in ungreased pan for 1 hr to 1 1/4 hr at 375.

Rice

source: Julie Guenther category: Pasta

1 C rice
1 can beef broth
1 can water
1/2 stick butter, melted

Combine all. Bake at 350 for 1 hour

LASAGNA

source: Unknown magazine category: Pasta

1 lb sweet Italian sausage
3/4 pound lean ground beef
1/2 C minced onion
2 cloves garlic, crushed
1 28oz can crushed
tomatoes
2 6oz cans tomato paste
2 6.5oz cans tomato sauce
1/2 C water
2 Tbsp sugar
1 1/2 tsp dried basil
1/2 tsp fennel seeds
1 tsp Italian seasoning
1 Tbsp salt
1/4 tsp pepper
4 Tbsp parsley, chopped,
divided

12 lasagna noodles
1 lb ricotta cheese
1 egg
1/2 tsp salt
3/4 lb mozzarella, sliced
3/4 C grated parmesan
cheese

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 Tbsp salt, pepper, and 2 Tbsp parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 tsp salt.

Preheat oven to 375

To assemble, spread 1 1/2 C of meat sauce in the bottom of a 9x13 baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with 1/2 of the ricotta cheese mixture. Top with 1/3 of mozzarella cheese slices. Spoon 1 1/2 C meat sauce over mozzarella, and sprinkle with 1/4 C parmesan cheese. Repeat layers, and top with remaining cheese. Cover with foil; to prevent sticking, either spray foil with cooking spray, or make sure the foil does not touch the cheese.

Bake in preheated oven for 25 minutes. Remove foil, and bake an additional 25 minutes. Cool for 15 minutes before serving.

Makes 12 servings.

Pasta Primavera

source: Mueller Pasta category: Pasta

13.5oz whole grain elbows
1 Tbsp olive oil

1 medium yellow onion,
diced
1/4 C white wine
1 C vegetable or chicken
broth
1 pkg. frozen petite mixed
vegetables (16oz)
Red pepper flakes, salt, and
pepper to taste
1 Tbsp butter
1/4 C shredded parmesan
cheese

Prepare pasta according to package instructions
Meanwhile, in a large skillet, saute onions in olive oil over
medium-high heat, 3 to 5 minutes. Add white wine; simmer for 5
minutes.

Stir in broth and vegetables; simmer 5 to 10 min. Add red
pepper flakes, salt and pepper. Cook for 5 more minutes.
Stir in pasta, butter and parmesan cheese. Serve immediately.

Betty's Bean Dish

source: Betty category: Pasta

4 slices of BACON – cut in
pieces
1/2 C onion
1 can kidney beans
1 can pork + beans
1 can lima beans, drained
1/4 lb Cracker Barrel
cheese (chunks)
1/2 C brown sugar
1/3 C ketchup
2 tsp Worcestershire sauce

Put cheese on top - shred it. Bake until brown at 375

Cheese Cake

source: Unknown category: Cakes

Crust

10 graham crackers
1/8 lb butter melted
2 TBSP Sugar

Filling

3/4 lb cream cheese (1 1/2
of the 8 oz packages)
2 egg yolks
1/2 tsp vanilla
1/2 C sugar
2 egg whites beaten

Topping

1 1/2 pint sour cream
2 TBSP sugar
1/2 tsp vanilla

equipment: 9 inch x 9 inch pan or cheese cake spring form pan

CRUST

crush graham crackers and mix with butter and sugar and press
in bottom of pan

FILLING

beat egg yolks and add sugar
add cream cheese (room temp.)
mix at medium while folding in egg whites
pour into the crust
bake at 375 degrees for 20 minutes
sprinkle on some cinnamon

TOPPING

mix sour cream, sugar, vanilla at low speed for a while
fold in egg whites
bake 5 minutes at 475 degrees and let cool
refrigerate if you like it cold

Refrigerator Rolls

source: Kathy Weller category: Breads

2 yeast packets
1/2 C warm water
2 tsp sugar
1 C scalded milk
1/2 C margarine
2 eggs
1 C cold water
1 TBSP salt
6-7 C flour

equipment: cookie sheet

Prepare yeast (mix warm water, yeast and then add sugar in a bowl) and set aside

scald the milk and add margarine
cool

beat eggs, water, sugar and add the yeast mixture
add 6-7 cups flour

roll into balls and place in a greased pan or cookie sheet
let them rise for a bit (35 minutes)

bake at 375 degrees for 12-15 minutes

Graham Cracker Pie Crust

source: Sandra Daniel category: Pie

1 1/2 C graham cracker
crumbs
1/3 C sugar
1/4 C butter, melted

Roll crumbs until fine. Mix with melted butter. Press into pie dish. Chill until firm

Bev Pie Crust

source: Bev category: Pie

2 C flour
1/2 tsp salt
1/2 tsp baking powder
2/3 C lard
4 Tbsp cold water

Corn Bread Dressing

source: Aunt Lois Stidham category: Poultry

1 box of corn bread baked
chopped onion (big as an
egg
stalk of celery cut up
2 eggs beaten
4 slices of bread
6-8 crackers
1 tsp salt
dash of pepper
1/2 tsp sage

equipment: casserole baking dish (medium)

Boil neck, liver and gizzard of turkey or chicken
mix all ingredients and put in casserole baking dish
Pour 2 or 3 C broth on top
then pour on a bit more broth
cover and bake in a casserole dish (or stuff a turkey or chicken
with it)

Pie Crust

source: Marcia category: Pie

3 2/3 C flour
1 C lard
1 tsp salt
1 tsp baking powder
1 C cold water

makes 3 pie crusts

I make 2 bottom crusts then divide rest into 2 balls + roll to lay on for tops

Pizza

source: Sandra Daniel category: Pie

Crust

3 C flour
1 tsp sugar
1 tsp salt
1/4 C oil
1 C water
1 pkg dry yeast

Sauce

12oz tomato sauce
8oz tomato paste
1/4 tsp garlic powder
1/4 tsp crushed basil
1/2 tsp crushed oregano

CRUST: mix sugar, yeast and warm water. Mix flour, salt, oil. Add liquid to it.

Mix sauce and spread on crust. Top with cheese and bake.

Banana Cake

source: Sandra Daniel category: Cakes

2 C flour
1 tsp baking powder
1 tsp soda
3/4 tsp salt
1 1/3 C sugar
1/2 C shortening
1/2 C sour milk
1 tsp vanilla

1 C mashed BANANAS
2 eggs unbeaten

equipment: 9 x 13 pan

Mix dry ingredients
mix shortening through eggs in a different bowl
mix dry and moist ingredients together
BAKE in 9 x 13 pan at 375 degrees for 25 minutes
serve with whip cream and couple of BANANA slices

Pumpkin Pie

source: Sandra Daniel category: Pie

3/4 C brown sugar
1 1/2 Tbsp all purpose flour
2 1/4 tsp of pumpkin pie
spice
1/2 tsp salt
1 1/2 C canned pumpkin
1 1/3 pet milk
1 slightly beaten egg
Unbaked crust

Add brown sugar, flour, pumpkin spice, and salt + stir until smooth. Add rest of ingredients and pour into 9 inch unbaked crust.

Bake 375 for 50 minutes.

In place of pumpkin pie spice: 1 tsp cinnamon, 1/2 tsp nutmeg, 1/4 tsp ginger, 1/4 tsp cloves.

Peanut Butter Pie

source: Sandra Daniel category: Pie

Filling

1 8oz pkg. cream cheese,
softened

1 14oz can sweetened
condensed milk
3/4 C peanut butter
(creamy)
3 Tbsp lemon juice from
concentrate
1 tsp vanilla extract
1 4oz container Cool Whip
1 to 2 tsp chocolate
flavored syrup

Crust

1/3 C margarine
1 6oz pkg. chocolate chips

2 1/2 C rice krispies

equipment: 9 inch pie plate

Make the Crust: In heavy saucepan over low heat, melt the margarine + chocolate chips. Remove from heat and gently stir in rice krispies until coated. Press into pan. Chill 30 minutes. In large bowl, beat cheese until fluffier. Beat in condensed milk peanut butter until smooth. Stir in lemon juice and vanilla. Fold in Cool Whip. Turn into crust.

Drizzle chocolate syrup over top of pie gently. Swirl with spoon. Chill 4 hours until set.

French Rhubarb Pie

source: Sandra Daniel category: Pie

Pie

1 egg
1 C sugar
1 tsp vanilla
2 C diced rhubarb
2 Tbsp flour

Topping

3/4 C flour
1/2 C brown sugar
1/3 C butter

Put rhubarb mixture into an unbaked shell. Cover with topping. Bake at 400 for 10 minutes. Continue baking at 350 for 30 to 40 minutes or until done.

OH Susanna Pie

source: Sandra Daniel category: Pie

7 oz BAG coconut
1 C chopped nuts
1 stick margarine
1 can Eagle Brand condensed
milk
8oz cream cheese
16oz Cool Whip

Pour this mixture into premade crust. Sprinkle coconut
mixture on top then drizzle 12 oz jar of caramel topping on top.

Pie Filling

source: Sandra Daniel category: Pie

1 C water
1 C sugar
3 TBSP peach or
strawberry jello
2 1/2 TBSP cornstarch

Cook until thick and cool some, pour over fresh fruit in pie
shell and top with Cool Whip

Pie

source: Judy Lenz category: Pie

Crust

2 C shortening
3/4 C shortening
dash salt
5-6 TBSP water
1/2 tsp baking powder

Filling

5-7 Tart Apples
3/4 - 1 C sugar
2 TBSP flour
dash salt
1 tsp cinnamon
1/4 q. nutmeg
2 TBSP butter on top
(chunked)

equipment: 9 inch pastry pan

Slice apple mix in everything else except butter fill a 9 inch pastry pan.

dot with butter, adjust top crust. then Bake at 400 degrees for 50 minutes

Cherry Pie

source: Bev category: Pie

4 C cherries

1 C sugar

5 Tbsp flour

1 tsp cinnamon

1/4 tsp almond

Dot with butter

55 minutes at 400

Praline Delight Pie

source: Irene Cook category: Pie

1/3 C margarine

1/3 C brown sugar, firmly packed

1/2 C chopped pecans + more for topping

1 baked 9 inch pie shell

1 pkg. vanilla pudding

Pie filling (5oz)

3 C milk

1 Cool Whip 1/2 container

Heat margarine, sugar, + nuts until melted. Spread in bottom of pie shell. Bake at 450 for 5 minutes. Cool.

Prepare pie filling with the milk as directed for pie - cool 5

minutes, stirring occasionally. Measure 1 C. cover with wax paper. Chill thoroughly.

Pour remainder into pie shell – chill.

Prepare whipped topping: fold 1 1/3 C into 1 C chilled pie filling. Spread over filling in pie shell; chill. Garnish with remaining whipped topping + add Pecans.

Dr. Pepper Chicken

source: Sandra Daniel category: Poultry

4 to 6 chicken breasts

1/2 C Dr Pepper

1/2 C BBQ Sauce

1/2 C ketchup

1 Tbsp brown sugar

salt + pepper to taste

equipment: 9x13 pan

Mix together Dr Pepper, BBQ sauce, and ketchup. Sprinkle over BS and bake uncovered in a 9x13 pan for 1 hour at 350. Serve with rice.

Chicken Parmesan

source: Lynnetta Grisson category: Poultry

2 whole chicken breasts,

halved, skinned + boned

1/2 C butter, melted

3/4 C Pepperidge Farm herb

seasoned stuffing mix,

crushed very fine

1/2 C grated parmesan

cheese

1/2 tsp salt (I use a little less salt)

1 Tbsp basil (I usually use
2/3 Tbsp)

Mix melted butter, stuffing mix, cheese, salt and basil. Coat chicken pieces lightly with mixture. Do not put mix on heavily or it will brown too fast and the flavor will not be as good. Put in shallow, foil-lined baking dish and bake at 400 for 25 minutes. Chicken should be golden brown. Serves 4

Note: For appetizers, cut the chicken into pieces approximately the size of a quarter. Cover with crumb mixture and bake at 400 for 15 minutes.

Baked Chicken Wings

source: Kathy Weller category: Poultry

3 lbs chicken wings, soak in
cold water 10 min.

1 C brown sugar
1 tsp dry mustard
3/4 C soy sauce
1/2 C margarine
1 1/2 C water

equipment: 9x13 dish

Arrange chicken wings in 9x13 dish.

Heat ingredients until it boils - remove. Pour mixture over wings. Let stand 2 hrs. Can be prepared ahead + placed in refrigerator until baking time.

Bake 1 hr at 350 or 1 1/2 hr at 300. Serves 6 to 8.

Rabbit

source: Sandra Daniel category: Meat

Rabbit, cut up
4 Tbsp butter

2 bay leaves
1/2 C dry white wine
1 clove garlic, minced
1 med. onion, minced
1/2 sliced mushroom
2 cans golden mushroom
soup
salt + pepper

Brown rabbit in the butter.

Combine all ingredients in baking pan. Bake at 350 for 1 1/2 hrs. covered. Uncover last 1/2 hour.

Pudding

source: Sandra Daniel category: Pudding

1/2 C Tapioca - soak
overnight
3 C whole milk
1/4 tsp salt
2 eggs
1/2 C sugar
1 tsp vanilla

Combine Tapioca, milk, and salt in a pan on med. heat
Stir + bring to a bare simmer. Lower the heat + cook
uncovered on the lowest possible heat. Add sugar gradually until
the tapioca pearls have plumped up + thicken. Could take 5 to
45 minutes. Stir occasionally.

Beat eggs in separate bowl. Mix in some hot tapioca very slow.
Return eggs to pan with tapioca. Increase heat to med. and
stir until thick. Do not boil.

Red Grape Salad

source: Sandra Daniel category: Salads

Salad

4 lbs red grapes, wash and
let dry

8oz cream cheese

8oz sour cream

1/2 C sugar or honey

1 tsp vanilla

Topping

3/4 C brown sugar
3/4 C chopped pecans

equipment: 9x13 pan

In a very large bowl, mix cream cheese and sour cream. Add sugar or honey and vanilla. Fold in grapes good. Put in 9x13 dish and shake it so it's even.

Mix topping and sprinkle over grapes.

Can make the day before.

Bean Salad

source: Sandra Daniel category: Salads

1 can green beans
1 can kidney beans, drained
1 can butter beans
1 can lima beans
3/4 C white sugar
1/2 C oil
1/2 C vinegar
onion
green pepper
salt + pepper

Broccoli Salad

source: Marquerite Hill category: Salads

Salad

1 large bunch broccoli (4 or
5 cups)
1/2 C raisins

1/4 C sweet white onion,
cut up

10 strips bacon, fried +
crumbled

Pepperidge Farm cheese +
garlic croutons

Dressing

1/2 C light mayonnaise

1 Tbsp vinegar

3 or 4 Tbsp sugar

Pour dressing over salad just before serving

Marshmallow Salad

source: Sandra Daniel category: Salads

2 3oz pkq. cream cheese
red food coloring
3/4 pkq. miniature
marshmallows
1 pkq. chopped pecans (39
cent size)
1 1q pkq. frozen
strawberries, defrosted
2 cans crushed pineapple,
drained
1/2 pt. whipped cream

Drain strawberries and save the juice.

Thin cream cheese w/ strawberry juice and add a drop of red food coloring. Add marshmallows, pecans, strawberries, and pineapple. Fold in whipped cream.

Put in bread loaf pan or flat pan lined with wax paper. Freeze for 1/2 day or overnight. Take out 1/2 hour before serving.

Orange Salad

source: Sandra Daniel category: Salads

1 3oz pkq. orange jello
1 6oz can orange juice
frozen
1 C boiling water
1 large can pineapple,
drained
1 large can mandarin oranges,
drained

1 3oz pkg. lemon instant
pudding
1 1/4 C milk
small Cool Whip tub

Combine orange jello, orange juice, boiling water, pineapple, and oranges. Let set.

In a separate bowl, combine lemon pudding, milk, and cool whip. Spread over top of jello.

Cole Slaw

source: Judy Lenz category: Salads

1 gallon shredded cabbage (1
1/2 head)
2 tsp salt
4 C sugar
2 C vinegar
1 C water
1/2 bunch celery
2 green peppers
2 to 3 carrots
1/2 tsp celery seeds
1/2 tsp mustard seeds
1 or 2 onions

Sprinkle cabbage with salt and let set for 2 hrs. Drain and squeeze.

In a saucepan, combine sugar, vinegar, and water. Boil for 15 minutes.

Chop up all vegetables and combine. Keeps to 2 months in refrigerator.

Layered Salad

source: Kathy Weller category: Salads

2 inches lettuce
1 inch chopped celery
1 layer onion (1 1/2 C)
1 box frozen peas, separated
with hot water
1 lb bacon, fry crisp, drain
+ crumble
1 green pepper, chopped
small
1 small jar of Hellmans
1 pkg. sharp cheese
McCormick salad supreme
seasonings

Chill in refrigerator + toss just before serving.

5 Cup Salad

source: Sandra Daniel category: Salads

1 C sour cream
1 C coconut
1 C miniature marshmallows
1 C orange
1 C crushed pineapple,
drained

Deb's Salad

source: Deb category: Salads

2 packages Butter Lettuce
1 large mandarin orange
1/2 C slivered almonds,
toasted
1/2 C dried cherries

1 small bottle raspberry
vinaigrette
Walnuts (optional)

Strawberry Salad

source: Sandra Daniel category: Salads

1 large strawberry jello
1 C boiling water
1/4 C sugar
2 C crushed pineapple, not
drained
3 C mashed banana
2 1/2 to 3 C mashed
strawberries
1 pt. sour cream

Combine jello, boiling water, and sugar. Stir and cool.
Add rest of ingredients and blend in sour cream at the end.

Mandarin Orange Salad

source: Sandra Daniel category: Salads

1 pkq. vanilla instant
pudding
1 large can crushed
pineapple, drained a little
2 med. large cans mandarin
oranges, drained
1 pkq. Cool Whip

Mix together Cool Whip and instant pudding. Add crushed
pineapple and oranges. Save a few for top.

7 Up Salad

source: Judy Lenz category: Salads

2 C applesauce
1 pkq. lime jello
2 C crushed pineapple
1 small bottle of 7 Up

Heat applesauce in pan until it bubbles. Dissolve jello in applesauce. Remove from heat and add pineapple + 7 Up. Stir and pour into mold. (7 Up makes it foamy)

Sweetheart Salad

source: Sandra Daniel category: Salads

1 9oz can crushed pineapple
1/2 C sugar
1 8oz cream cheese
1 pkq dream whip or 1/2 pt.
whipping cream
1/4 C cold water
1 pkq. plain gelatin
1 1/2 Tbsp lemon juice
16 mar. cherries

Heat pineapple + sugar
Soften gelatin in cold water + add to pineapple mixture
Add lemon + cherry juice. Let cool.
Mash cheese + add warm mix by cupfuls. Let partly set.
Whip cream + add
Add cherries (cut) + add nuts if you desire

Spaghetti Salad

source: Helen Plaunt category: Salads

1 lb spaghetti, cooked +
rinsed

2 cucumbers
2 onions
2 tomatoes
1 green pepper
3/4 Durkee salad seasons
16oz Zesta Italian dressing

Cut up vegetables. Toss + let set overnight. Add tomatoes in the morning along with 1 C dressing saved out

Strawberry Salad

source: Kathy category: Salads

2 pkq. strawberry jello
1 1/2 C hot water
1 lb pkq. frozen
strawberries
1 C crushed pineapple
sour cream

Mix jello and hot water + cool
Add strawberries and pineapple. Pour 1/2 mixture into 8x12 pan.
Refrigerate until firm.
Pour sour cream over top, chill
Add rest of mix + chill

Cotant Salad

source: M. Cotant category: Salads

1 head of lettuce, shredded
1 med onion, sliced into thin
rings
1 can water chestnuts,
sliced thin
1 green pepper, diced

1/2 lb BACON, Fried crisp +
crumbled
pkq. Frozen peas
1/2 pkq. Italian seasoning
2 C mayonnaise (can swap
1/2 C mayo for sour cream)
1 C grated cheddar cheese

Broccoli Coleslaw Salad

source: Sandra Daniel category: Salads

1 BAQ coleslaw
1 BAQ broccoli slaw
2 BAQS shrimp ramen
noodles
2 BAQS slivered almonds
2 of 3 bunches green
onions
1 C vegetable oil
6 tsp white vlg
1/2 C sugar
seasoning packets

Mix coleslaw and broccoli slaw

Precook shrimp ramen for 1 1/2 minutes. Mix with almonds and green onions

Combine oil, white vlg, sugar, and seasoning
Let sit overnight

Cranberry Salad

source: Pat Smith category: Salads

1 BAQ Fresh cranberries
(rinsed + dry)

1 C sugar
1 large can pineapple tid
bits, WELB drained
18oz Cool Whip, thawed
10oz mini marshmallows
Chopped nuts (optional)

In a blender, (put a handful at a time) crush up the berries
fine

In a medium bowl, put the ground up berries, sugar + pineapple;
mix well. Let stand for an hour or so - this lets the sugar
dissolve

Add the Cool Whip + marshmallows, mix well

Strawberry Pear Gelatin

source: Ruby 2010 category: Salads

1 can (29oz) pears
1 pkq. (6oz) strawberry
gelatin
1 pkq. (8oz)
1 carton (8oz) Cool Whip,
thawed
Mandarin oranges (optional)

Drain pears, reserving juice. Chop pears and set aside
Add water to juice to measure 3 cups. Place in saucepan. Bring
to a boil

Place gelatin in a large bowl + pour boiling liquid over, stir w/ a
whisk until dissolved. Whisk in cream cheese until smooth.

Refrigerate until slightly thickened.

Whisk in whipped topping until smooth. Add chopped pears

Transfer to a 9x13 glass dish. Cover + refrigerate until firm

Cut into squares, garnish with drained mandarin oranges if
desired. Serve on lettuce leaf if desired. Can yield more than 16
if careful how you cut.

Ribbon Jello

source: Sandra Daniel 1972 category: Salads

4 different Jello flavors
(3oz each)
2 C milk
1 C sugar
1 pt. sour cream
2 pkgs. Knox Gelatin
2 tsp vanilla

Dissolve 1 package of Jello with 1 C hot water, then add 1/2 C crushed or cubed ice

Pour 1st layer and chill

Boil milk, add sugar + stir until dissolved. Add gelatin in 1/2 C cold water, then add to milk mixture. Mix vanilla + sour cream together, then add to milk mixture. Blend with mixer. Leave out at room temp.

Pour 1/3 of milk mixture on top of 1st Jello layer. Let chill completely

Prepare next Jello mixture and continue layering. Pour the layers gently to avoid a hole in the middle and make sure each layer is fully set before pouring the next. This takes all day!

Chicken Salad

source: Sandra Daniel category: Salads

Salad

2 C chicken meat
(rotisserie)
1 C grapes (halved)
1/3 C slivered almonds
1 scallion (finely chopped)
lightly toasted bread

Dressing

1/3 C mayo
1/2 tsp crushed garlic
2 tsp honey
1/4 tsp black pepper
1/4 tsp salt

Salad

source: Deb Frisbie category: Salads

- 1 Tbsp flour
- 1 lg can chunked pineapple,
drain + reserve juice
- 1/2 C sugar
- 1 1/2 Tbsp white vinegar
- 1 egg beaten
- 1 8oz Cool Whip
- 2 C marshmallows
- 1 1/2 C Spanish peanuts
- 2 C diced unpeeled apples

Mix flour, pineapple, sugar, vinegar + egg. Cook over med. heat until boils + thick. Cool overnight in refrigerator
In morning, mix sauce + Cool Whip together. Add marshmallows. Just before serving, add peanuts + apples.

Lemon or Lime Salad

source: Mrs. Clark category: Salads

- 1 pkg. lemon or lime Jello
(6oz)
- 1 C boiling water
- 1 C evaporated milk
- 1 C cottage cheese
- 1 can crushed pineapple
- 1/2 C Miracle Whip or
mayo
- 1/4 C nutmeats, chopped
- 1/4 C celery, chopped

Orange 7 Up Salad

source: Sandra Daniel category: Salads

2 pkq. orange Jello
2 C hot water
1 small bottle or 1 C 7 Up
2 or 3 cans mandarin
oranges
1 large cream cheese
1 can drained pineapple
2 Tbsp salad dressing
1/2 C sugar

equipment: 9x13 pan

Drain oranges and save 1 C juice. Mix together jello, hot water, 7 Up, and Oranges. Put in 9x13 pan and set in refrigerator.

Combine cream cheese, pineapple, salad dressing, and sugar. Mix and spread on top.

Coleslaw

source: Unknown category: Salads

1 pkq. coleslaw
1 green pepper
4 green onions
1 red pepper
1 pkq. almonds
1/2 C oil
1 Tbsp cider vinegar
2 to 4 Tbsp sugar
1 pkq. ramen noodles

equipment:

Chop onions and pepper

Roast almonds in microwave on a paper plate for 1 1/2 min. on high

Mix oil, sugar + vinegar together. Mix all this stuff in with the cole slaw. Break up ramen noodles + add just before serving.

Can mix in chicken or turkey breast. Enjoy!

Strawberry Pretzel Salad

source: Sandra Daniel category: Salads

1 1/2 sticks margarine
2 C crushed pretzels
8oz cream cheese
1 C sugar
2 C Cool Whip
2 C boiling water
6oz pkq. strawberry Jello
2 10oz pkq. frozen
strawberries

Melt margarine into bottom of 9x13 pan. Mix in pretzels. Pat into bottom of dish. Bake 10 min. at 350. Cool.

Cream together cream cheese, sugar, + Cool Whip. Spread over cooled pretzels layer. Refrigerate.

Add 2 C boiling water + strawberry Jello. Add strawberries. Let gel a little and then pour over cream cheese layer. Congeal + serve.

French Dressing

source: Sandra Daniel category: Salads

1 C Tomato soup
1 C sugar
1/2 C vig
1/2 C salad oil

1 tsp dry mustard
1 tsp paprika
1 tsp salt
1/2 pkq Italian Dressing

TACO SALAD

source: Jean Syswerda category: Salads

Lettuce
1 large onion
1 large can red hot chili
BEANS
1 BAG Doritos
1 C shredded cheese
creamy Italian dressing

Chop lettuce, tomato + onion. Add shredded cheese, beans + dressing. Smash Doritos, put in dish + mix well

Beach Bar's Tomato Soup

source: Clark LK Mi category: Soups

1 stick butter
1 small onion, diced
3 small cans Campbells
tomato soup
2 cans of stewed, diced, or
crushed tomatoes
1 Tbsp garlic powder
12oz cream cheese,
softened
1 qt. half + half
2 Tbsp Basil
Shredded mozzarella cheese

(can use a combo of
parmesan, romano, or
asiago)
CROUTONS

In a soup pot on medium heat, saute onions in butter. Slowly add rest of ingredients + cook over low heat, stirring often until heated through.

Garnish each serving bowl with shredded cheese + croutons if you wish.

Reames classic chicken noodle soup

source: Sandra Daniel category: Soups

3/4 lb cooked skinless
chicken
8 C chicken broth
1 pk (16oz) Reames
homestyle noodles
1 1/2 tsp dried parsley
1/4 tsp thyme
3/4 tsp black pepper
1 1/3 C chopped onion
1 1/3 C chopped celery
1 1/3 C chopped carrots or
shredded
1 1/3 C heavy cream or half
+ half
6 Tbsp butter
1/3 C flour

Bring chicken broth to a boil. Add noodles and simmer for 20 minutes.

Add celery, carrots, onion, thyme, parsley + pepper. Simmer for 10 minutes or until veggies are cooked.

Meanwhile, melt butter in skillet. Add flour and cook for 1 to 2 min.

Add the cream to the noodles mixture. Bring back to a simmer.
Add the flour mixture, cook and stir until thickened.
Add chicken and heat through to serve.

Cream of Potato Soup

source: Mary Lee category: Soups

Soup

5 lbs potatoes (peeled + cut
in chunks)
1 bag match stick carrots
1 stalk celery (chopped)
1 large onion (chopped)
1 tsp salt
1/2 jar chicken base
water (just enough to
cover veggies)
1 lb boneless ham (diced big)

Roux

1 lb butter
2 C flour
3 qts. milk
1 lb Velveeta cheese (cut in
chunks)
16oz shredded cheddar
cheese
1/2 lb. Bacon (chopped)

Put all soup ingredients in a stock pot. Bring to boil and cook just until vegetables are tender. While this is cooking, make the roux. When vegetables are tender, mix flour and cold water to form a thick paste. Add to vegetables + stir good. Turn to low heat.

To make the roux, fry bacon until crisp. Scoop out and add to vegetables. Add butter to bacon grease. Add flour and whisk until smooth, allow to cook a couple minutes. Add milk, cook until thick, stirring often to make sure it does not scorch. Add cheese, stir until melted. Salt + pepper to taste; mix with vegetables. Blend well.

Note: for broccoli cauliflower cheese soup, do the same except omit potatoes, bacon + ham, and add broccoli and cauliflower

Cabbage Soup

source: Drusilla 1999 category: Soups

2 med. onions (thinly sliced)
3 Tbsp margarine
2 cans beef broth
2 soup cans of water
1 med. head cabbage (5 to 6 C, coarsely shredded)
3 carrots (sliced)
4 med. potatoes (cubed)
1 stalk celery (w/ leaves, sliced)
2 C tomatoes (cut up)
1 tsp salt
1 tsp pepper
little dill weed or parsley (optional)

Cook + stir onions in margarine in Dutch oven until tender
Add beef broth, water, cabbage, carrots, potatoes + celery.
Heat to boiling, reduce heat, cover + simmer until veg. are tender, about 20 min.

Stir in tomatoes, salt + pepper. Simmer uncovered about 10 min.

Garnish w/ dill weed or parsley

Fish Chowder

source: Leila category: Soups

About 5 large potatoes, cut into 1/2 in. cubes
1 C carrots
1 C diced celery
1 med. onion
salt + pepper
Fish
1 can condensed milk

4 Tbsp butter

In a large pot, add potatoes, carrots, celery, onion, salt + pepper. Cover with water until just under veg. level and cook until barely tender.

Put condensed milk and butter into vegetables and stir. Tear fish into bite sized pieces and put on top. Steam 15 minutes. Serve.

Cauliflower Soup

source: Unknown category: Soups

2 med. onions, chopped
2 med. carrots, grated
2 celery stalks, chopped
2 cloves garlic, minced
1/4 C + 6 Tbsp butter,
separated
1 med. cauliflower, chopped
5 C chicken broth (may use
bouillon)
1/4 C minced fresh parsley
or 2 Tbsp dry
1 tsp salt
1 tsp pepper
1/2 tsp basil
1/2 tsp tarragon
6 Tbsp flour
1 C milk
1/2 C whipping cream
1/4 C sour cream

In a large pot, melt 1/4 butter and saute onions, carrots, celery, cauliflower, and garlic.

Add to saute mixture broth, cauliflower and spices. Cover + simmer for 30 minutes or until vegetables are tender.

In a saucepan, put 6 Tbsp butter, melt and add flour. Stir until smooth, gradually add milk + whipping cream while stirring. Bring to a boil (about 2 min.) or until thick. Add to cauliflower mixture. Cook for 10 minutes. Remove from heat. Stir in sour cream, serve immediately

Chicken + Noodles, Crockpot

source: Sandra Daniel category: Soups

24oz package of frozen egg
noodles

2 14.7oz cans of cream of
chicken soup

1 stick (1/2 C) butter, cut
into pieces

1 32oz chicken broth
mixed vegetables (optional)

6 small boneless skinless
chicken breasts (or 4
large)

salt + pepper to taste

Chicken bouillon to taste
(optional)

Salt + pepper chicken breasts + place into bottom of Crockpot. Spoon soup over chicken. Cut butter into several pats and place pieces evenly over soup. Pour broth over soup.

Cook on low 6 hours

Remove chicken; tear into pieces and add back to pot.

Add noodles and veggies; cook 2 hrs or until noodles are desired tenderness. Add more broth if too thick.

Mexican Chicken Corn Chowder

source: Sandra Daniel category: Soups

1 1/2 lbs boneless skinless
chicken breasts
1/2 C chopped onion
1 to 2 garlic cloves, minced
3 Tbsp butter or margarine
2 chicken bouillon cubes
1 C hot water
1/2 to 1 tsp ground cumin
2 C half + half cream
2 C (8oz) shredded
Monterey Jack cheese
1 can (16oz) creamed corn
1 can (4oz) chopped green
chilies, undrained
1/4 to 1 tsp hot pepper
sauce
1 medium tomato, chopped
Fresh cilantro or parsley
(optional)

Cut chicken into bite sized pieces. In a Dutch oven, brown chicken, onion, and garlic in butter until chicken is no longer pink.

Dissolve the bouillon in hot water. Add to pan along with cumin; bring to a boil. Reduce heat; cover and simmer for 5 min.

Add cream, cheese, corn, chilies and hot pepper sauce. Cook and stir over low heat until the cheese is melted. Stir in tomato. Serve immediately; garnish with cilantro if desired.

Yield: 6 to 8 servings (2 quarts)

Make Ahead Potatoes

source: Sandra Daniel category: Vegetables

5 lbs potatoes
8oz cream cheese

1 C sour cream
1 1/2 tsp salt
1/4 tsp white pepper

Cook potatoes without salt. Drain, add cream cheese, sour cream, salt, white pepper, then mash.
Grease casserole dish and transfer. Dot with butter. Bake at 350 for 1/2 hour uncovered.

Steamed Veggies That Taste Good

source: Sandra Daniel category: Vegetables

Broccoli, Green Beans, or
Cauliflower (or all 3)
salt + pepper
garlic powder
Powder parmesan
Lemon juice

Steam veggies until barely tender (10 min. frozen, 6 to 8 min. fresh)

Remove from steam, transfer to square pan on low heat with white wine vinegar. Season with salt, pepper, + garlic powder to taste and stir thoroughly.

Pour into serving bowl + sprinkle powder parmesan and lemon juice

Roasted Brussel Sprouts with Parmesan + Garlic

source: Sandra Daniel category: Vegetables

1/2 lbs Brussel Sprouts
2 Tbsp olive oil
3 to 4 cloves of garlic
1 Tbsp balsamic vinegar

kosher salt to taste
Fresh cracked pepper to
taste
About 3/4 C parmesan
cheese, grated

Preheat oven to 400

Wash + rinse Brussel sprouts. Peel the loose outer leaves, trim the end and cut in half

In an oven safe dish, toss together the Brussel sprouts, olive oil, garlic, and balsamic vinegar. Spread the sprouts into an even layer. Season with salt + pepper to taste.

Roast in oven to 20 min. - gently toss and mix sprouts. Bake another 20 min. or until sprouts are tender. Sprinkle cheese over sprouts evenly and bake 3 min.

Baked Beans

source: Sandra Daniel category: Vegetables

1 lb bacon, fried
1 C water
1 med. onion, diced
1 C brown sugar
1 can lima beans (15oz)
1 can kidney beans (15oz)
1 can butter beans (15oz)
1 can pork + beans (14oz)

Simmer onion for 10 min.

Drain beans slightly. Do not drain pork.

Bake at 350 uncovered for 1 1/2 hours.

Spaghetti Squash

source: Sandra Daniel category: Vegetables

1 med. Spaghetti Squash
2 Tbsp butter
1 small yellow onion, cut in
very thin 1/2 rings
1/4 tsp red pepper or more
1 tsp thyme
1/2 C sour cream
1/2 C cheddar cheese

Preheat oven to 375

Cut the squash in half and remove seeds. Place in a covered dish w/ 1/4 inch of water and microwave for 12 min.

In skillet, add butter, onions, red pepper + thyme. Cook until onions are brown in color. Salt + pepper

Using a fork, scrape the inside of squash. Transfer to a small bowl. Combine the squash, onions, sour cream + half of cheese. Mix + top w/ rest of cheese.

Bake at 375 for 15 to 20 min.

Baked Cauliflower

source: Ruby 2008 category: Vegetables

1 head cauliflower
3 Tbsp olive oil
1 to 2 tsp salt (or use Mrs
Dash table blend)

Preheat oven to 425

Trim cauliflower into florets the size of golf balls. In a large bowl, add cauliflower, olive oil + salt. Toss thoroughly.

Spread cauliflower on baking sheet (can line with parchment paper for easy cleanup). Roast for 1 hr or until each floret becomes golden brown. The browner the florets the sweeter they will taste. Turn 3 to 4 times during roasting.

Yields 12 bites

Broccoli Casserole

source: Helen Vaught category: Desserts

2-3 Pkgs of frozen
broccoli
1 can mushroom soup
1/2 C cheddar cheese
shredded
1/2 C mayonnaise
1/2 C crushed cheese
crackers (nips or cheese
its)
1/2 C shredded almonds
1/2 C sour milk
1 tsp vanilla
1 C mashed BANANAS
2 eggs unbeaten

equipment: Baking dish

cook the broccoli

mix cheese mayonnaise and heat

pour mixture over cooked broccoli

NOTE: don't cook broccoli full length of time, just enough to
get it unfrozen and slightly soft

cover with cheese crackers sprinkle with almonds

bake at 350 degrees for 20-25 minutes

Broccoli Casserole

source: Helen Vaught category: Casseroles

2-3 Pkgs of frozen
broccoli
1 can mushroom soup
1/2 C cheddar cheese
shredded

1/2 C mayonnaise
1/2 C crushed cheese
crackers (nips or cheese
its)
1/2 C shredded almonds
1/2 C sour milk
1 tsp vanilla
1 C mashed BANANAS
2 eggs unbeaten

equipment: BAKING dish

cook the broccoli

mix cheese mayonnaise and heat

pour mixture over cooked broccoli

NOTE: don't cook broccoli full length of time, just enough to
get it unfrozen and slightly soft

cover with cheese crackers sprinkle with almonds

BAKE at 350 degrees for 20-25 minutes

CABBAGE Casserole

source: category: Casseroles

1/2 CABBAGE
sliced carrots
saltine crackers
shredded cheese
milk
1/2 stick butter

equipment: 9 x 13 BAKING dish

Simmer 1/2 CABBAGE with salt

layer in pan (3 layers) crackers, CABBAGE, carrots, cheese

heat milk and 1/2 stick butter

pour milk mixture over layers in pan

BAKE at 350 degrees for 30 minutes

Strawberry Cake

source: category: Desserts

3/4 C soft butter
1-1/2 C sugar
3 eggs
1-1/2 tsp vanilla
1-1/2 tsp baking powder
1-1/2 tsp baking soda
1/4 tsp salt
1-1/2 C sour cream
3 C flour
1 C strawberry preserves
1/2 C walnuts
1-1/2 C baking powder
1 TBSP water

equipment: 9 x 13 cake pan

In large bowl beat eggs and vanilla for 2 minutes
combining flour, baking powder, baking soda, salt
blend into butter sugar mixture and alternate it with sour
cream

in separate bowl combine 2/3 C preserves with nuts', 'pour 2 C
batter into cake pan then spoon 1/2 of the preserves on top,
then 2 C batter on top, the other half of preserves
bake at 350 degrees for 55 to 60 minutes
NOT SURE WHAT TO DO WITH THE BAKING POWDER AND
WATER AT THE END

Black Raspberry

source: Thelma Erway category: Desserts

1 C hot water
1 pkg of black raspberry
jello

1 8 oz cream cheese
1 C of sugar
6 TBSP butter
1 pkg + 5 more graham
crackers
1 can crushed pineapple
1 can pet milk

equipment: 9 x 13 pan

mix hot water and jello (let cool)
in another bowl - mix cream cheese and sugar until dissolved
creamy
for the crust, mix 6 TBSP of butter and crushed graham
crackers
beat pet milk - beat till stiff
mix pet milk with jello and cream cheese and add drained
pineapple and 1/2 C of nuts
Spread half of crust mixture in dish then add all the jello
mixture
then spread other 1/2 of crust on top
chill till firm

7 Layer Bars

source: category: Desserts

1 stick oleo
1 C graham cracker crumbs
1 C coconut
1 pkg of chocolate chips
1 pkg of butterscotch chips
1 C nuts
1 can eagle brand milk

equipment: 9 x 13 pan

melt oleo in 9 x 13 pan

sprinkle over that 1 C graham cracker crumbs
sprinkle over that coconut
sprinkle both bags of chips
sprinkle nuts over that
pour eagle brand milk over all of that in the pan
Bake at 350 degrees for 20-30 minutes

Thelma Erway Dessert

source: Thelma Erway category: Desserts

Dessert

1 C hot water
1 pkq. of black raspberry
jello
1 pkq. 8oz cream cheese
1 C sugar
1 can pet milk
1 small can drained crushed
pineapple
1/2 C nuts

Crust

6 Tbsp butter
1 pkq. + 5 graham crackers

Mix hot water and jello; let cool

In another bowl, mix cream cheese and sugar until dissolved + creamy

Chill can of pet milk. Beat till stiff. Mix this with jello and cheese. Add pineapple and nuts.

Spread 1/2 of crust mixture in dish. Add dessert mixture.

Spread other 1/2 of crust on top. Chill till firm

Chocolate Eclair Dessert

source: Unknown category: Desserts

Dessert

2 small pkqs. French vanilla
instant pudding
3 C milk
12 oz. Cool Whip

1 box graham crackers

Topping

2 squares semi sweet
chocolate

3 Tbsp margarine

2 Tbsp white Karo syrup

1 tsp vanilla
1 Tbsp milk
1 1/2 C powdered sugar

equipment: 9x13 pan

Mix instant pudding and milk. Fold in Cool Whip.

Line 9x13 pan with whole graham crackers. Spread half of pudding mixture over crackers. Cover with another layer of whole crackers. Spread remaining pudding mixture over crackers and cover with another layer of whole crackers.

To make the topping, melt chocolate and margarine together on low heat. Add Karo syrup, vanilla, milk, and powdered sugar.

Mix. Spread over top of dessert.

Chill several hours before serving.

Pumpkin Crunch

source: Steve Turkal category: Desserts

1 15oz. can pumpkin
1 12oz. can evaporated milk
1 1/2 C. sugar
3 eggs
1 1/2 tsp cinnamon
1 yellow cake mix
1 C. melted butter

equipment: 9x13 pan

Combine pumpkin, evaporated milk, sugar, eggs, and cinnamon.

Pour into a greased 9x13 pan.

Sprinkle cake mix on top of the mixture and pour melted butter over top.

Bake at 350 for 1 hour and 10 min

Peanut Soup

source: Red Farm Studio category: Soups

1/2 C roasted peanuts
3 C beef broth
1 C half-and-half
1/2 tsp chili powder
1/2 tsp salt

Blend peanuts with one cup broth in an electric blender until smooth. Pour into a saucepan and add all remaining ingredients. Bring to a boil, reduce heat to simmer, and cook slowly for 15 min.

Serve with a dab of whipped cream on top, or cold, garnished with thin slices of cucumber or radishes

Rhubarb Crisp

source: Kathy Weller category: Desserts

Dessert

4 C chopped rhubarb
1 C white sugar
2 Tbsp flour

Crumble

1 C flour
1 C brown sugar
3/4 C quick oatmeal
1/2 C melted butter

Optional topping

1 C sugar
1 C water
2 Tbsp cornstarch

equipment: 8x8 pan

Toss 2 Tbsp flour in bottom of pan

Mix crumble together with pastry blender until crumbly. Cover rhubarb with crumble.

Bake at 350 for 1 hour (or 45 min. if it's bubbling)

Optionally, you can cook the topping until thick (5 min.) and pour over the rhubarb.

Turkey Meatballs

source: Sandra Daniel category: Poultry

1 1/4 lbs ground turkey
1/2 C oatmeal
1/4 C chopped onion
3 C broccoli coleslaw
1 egg
6 Tbsp ketchup + more for
serving

equipment: Muffin tin

Mix all ingredients together, put in muffin tins. I used an ice cream scoop. Makes 12 to 18 depending on the tin size.

Bake 30 to 35 min at 350

Chicken Casserole

source: Sandra Daniel category: Casseroles

2 C chicken
1 can sliced water
chestnuts
1 can sliced mushrooms
1 large can Chinese
vegetables
1 med. can chow mein
noodles
2 cans cream of mushroom
soup
1/2 can milk
cashews

Drain vegetables, mushrooms + chestnuts. Mix all ingredients together. Top with cashews

Bake at 350 for 45 min. to 1 hour.

Chock Pot Chicken

source: Deb Frisbee category: Poultry

1/2 stick butter
1 pkq. It season
1 can mushroom soup
cube 4 raw chicken breast
1 pkq. fresh mushrooms
8oz cream cheese

equipment: crock pot

Combine everything but cream cheese. Cook 6 to 8 hours.
1 hour before serving, add cream cheese. Serve over noodles

Turkey Cheese Puff

source: Linda P category: Poultry

1 10oz. pack frozen
broccoli
2 C sliced cooked turkey or
chicken
1 can chicken gravy
2 egg whites
1/2 tsp salt
2 egg yolks
1/2 C grated cheese
1/2 C toasted almonds

equipment: 10x6 dish

Cook broccoli + drain. Place in dish and cover w/ meat + top w/
gravy. Keep warm in 375 oven while preparing cheese topping.
Beat egg whites w/ salt to stiff peaks. Set aside.
Beat egg yolks until thick + lemon colored. Fold into whites,

then fold in cheese. Pour over hot meat mixture. Top w/ almonds

Bake 375 for 15 to 20 min. or until golden. 6 servings

Turkey For a King

source: 'Mother' category: Poultry

2 C diced turkey
1/2 stick oleo
1 can mushrooms
1/2 C chopped green pepper
1/2 C chopped onions
1/2 C flour
1/4 tsp paprika
1/4 tsp poultry seasoning
2 C milk

Melt oleo in large skillet. Brown mushrooms, onions + green pepper until golden brown (about 5 min.)

Add rest of seasoning. Gradually add milk, stirring constantly till thick, then add turkey. Eat over hot biscuits.

Parmesan Chicken

source: Sandra Daniel category: Poultry

2 Tbsp olive oil
1 clove garlic, minced
1 C dry breadcrumbs
2/3 C grated parmesan cheese
1 tsp dried basil leaves
1/4 tsp ground black pepper
6 skinless boneless chicken breast halves

equipment: 9x13 dish

Lightly grease a 9x13 baking dish

In a bowl, blend the olive oil and garlic. In a separate bowl, mix breadcrumbs, parmesan cheese, basil, and pepper.

Dip chicken in oil mixture, then crumbs. Arrange in baking dish and top with remaining crumbs.

Bake at 350 for 30 min. or no longer pink

Chicken Cheese Broccoli Casserole/ Soup

source: Kim category: Poultry

1/2 C cooked rice

2 (5oz.) cans chunk

chicken, drained OR a

rotisserie chicken w/ meat

picked off the bones

1 can cream of chicken or

mushroom soup

1/2 can milk

2 Tbsp butter, melted

1 small onion, chopped

1 head fresh broccoli,

steamed

dash garlic powder

1/2 lb. processed cheese,

cubed

Cook rice according to package directions or your favorite method

Saute onion in butter in oven-worthy skillet.

Steam broccoli

Preheat oven to 350

Mix rice, drained chicken, soup, milk, broccoli + garlic powder

into fry pan with onion

Mix in cubed cheese and bake in preheated oven 350 for 20 min. or until bubbly. Serve w/ a tossed salad and a crusty roll

For Soup: use leftover casserole to make a yummy soup, just add more milk, chicken broth/water + make into soup consistency

Apricot Chicken

source: Sandra Daniel category: Poultry

6 to 8 chicken breast

Apricot preserves

Russian dressing

dry onion mix

Mix ingredients and pour over chicken in a shallow casserole dish

Bake 350 for 1 1/2 hours

Chicken Tetrazzini Bake

source: Picnics + Potlucks category: Poultry

1/2 C sliced onion

1/4 C margarine or butter

1/4 C flour

1/2 tsp salt

1/2 tsp ground sage

1/2 tsp pepper

2 C chicken broth

1 C milk

1 (4.5oz.) jar sliced

mushrooms, drained

3 C cubed cooked chicken or turkey

1/2 C chopped fresh parsley

1/3 C grated parmesan

cheese

1 (7oz.) pkg. spaghetti,
cooked and drained
1 (2oz.) jar diced pimiento,
drained
1/2 C shredded swiss cheese

Heat oven to 350

In a large saucepan over medium heat, cook onion in margarine until tender. Stir in flour, salt, sage, and pepper. Cook until bubbly. Stir in broth, milk, and mushrooms. Cook and stir until mixture boils and is slightly thickened. Stir in remaining ingredients except swiss cheese.

Spoon into ungreased 12x8 baking dish; sprinkle with swiss cheese. Bake uncovered at 350 for 20 to 30 min. until hot and bubbly. If desired, sprinkle with chopped fresh parsley. 6 to 8 servings