

THANKSGIVING AND CHRISTMAS SPECIAL RECIPES

Yummy Yams

1 large can sweet potatoes 3/4 c. brown sugar 1 tsp. salt
Throw yams into casserole dish. Dot with 1/2 stick cut up butter. Cook covered 30 minutes at 350°. Put miniature marshmallows on top. Cook uncovered until golden usually 5-6 min.

Cranberry Sauce

1 bag cranberries 1 c. sugar 3/4 c. water
Mix all together in a pan. Cook 5-10 minutes or until most of the berries burst.

Cranberry Whip

Drain and grind a bag of cranberries. Add 1/2 c. sugar, 12-14 oz. drained crushed pineapple, 1 1/2 c. mini marshmallows, chopped nuts. Do this the night before. Next day: Whip 1/2 pt. whip cream, 1/2 c. sugar. Add to the cranberry mix.

Wild Rice Dressing (Grandma's)

Soak 1 c. wild rice night before. Buy 1 lb. gizzards. Cook gizzards and neck, etc. from the fowl for 2 hours covered in water and these things: 1 onion chopped up (not diced), 4 cloves chopped garlic, 1 tsp. thyme, 1 tsp. sage, 1 tablespoon oregano leaves, 1/2 tsp. salt, 1/2 tsp. pepper, 1 tsp. garlic salt. Drain off liquid and save. Cut up gizzards into tiny pieces and refrigerate until putting dressing together. Put 3 c. of saved liquid into pot with drained rice. Cook 45 minutes. While rice is cooking, sauté 1 huge onion diced, 4 cloves garlic chopped, 1 lb. mushrooms cut up. Cook each separately in butter. Do the garlic first, then add onions. Put into dish and use same pan to do mushrooms. Don't be stingy with butter. Throw rice, onions, garlic, mushrooms, gizzards together. It can be served right away or reheated later. You can also add pork sausage. You can half this recipe.

Pumpkin Pie

1 unbaked pie shell (9") 1/4 t. ground cloves
3/4 c. sugar 2 eggs
1/2 t. salt 1 3/4 c. pumpkin (15 oz. can)
1 t. ground cinnamon 1 1/2 c. evaporated milk (12 oz. can)
1/2 t. ginger

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar mix. Gradually stir in milk. Pour into pie shell. Bake for 15 min. at 425°. Reduce temp to 350° and bake 40-50 minutes until knife in center comes out clean. You may want to put it on a baking sheet in case it bakes over. If you use 2 shallow pies bake 15 min. at 425°, 350° for 20-30 minutes.

Pumpkin Bread

4 eggs 1/2 t. baking powder
2/3 c. soft butter 2 t. baking soda
3 c. sugar 1 t. cinnamon
15 oz. pumpkin 1/2 t. cloves
3 c. flour 1/2 t. nutmeg
1/2 t. salt 1 c. chopped nuts

Combine eggs, butter and sugar, blending well. Add the rest of the ingredients. Pour into 2 greased loaf pans. Bake at 350° for 1 hour. Turn onto racks and cool.

Banana Bread

1/2 c. butter	1 c. sugar
2 eggs	2 c. flour
1/2 c. milk	1 t. soda

3 bananas mashed

Cream butter and sugar. Add eggs. Add bananas. Add soda. Add flour and milk alternately. Bake in greased loaf pan 1 hour 15 min. at 350°.

Lemon Bread

1 pkg. lemon cake mix	1/2 c. oil
1 small pkg. instant lemon pudding	1 c. cold water
1/2 c. poppy seeds	4 eggs

Mix all ingredients together and beat 4 min. Pour into 2 bread pans. Spray pans with Pam so bread comes out easier. Bake 350° for 40 min. Cool and wrap in foil.

Savory Chicken Bites

8 oz. cream cheese, softened	2- 8 oz. cans refrigerator crescent rolls
1/2 t. lemon juice	1 - 2 oz. jar chopped pimento, drained
1/2 t. dried basil leaves, crushed	1/3 c. finely chopped celery
1/4 t. onion salt	1 c. finely chopped cooked chicken
1/8 t. oregano leaves	1/8 t. thyme leaves, crushed

Combine cream cheese, juice and seasonings, mixing until well blended. Stir in chicken, celery and pimento. Mix well. Separate dough into eight rectangles; firmly press perforations to seal. Spread each rectangle with cream cheese mixture, leaving 1/2" of dough on one long edge. Roll up, starting with long edge spread with cream cheese mix, seal edges. Cut each roll into 4 pieces. Place seam side down on lightly greased cookie sheet. Bake at 375° 15-20 minutes or until golden brown.

Viva Mushrooms

1 lb. mushrooms	1 t. salt
1/3 c. softened butter	1/8 t. pepper
1 T. parsley flakes	1/8 t. nutmeg
2 T. dry onions	1 1/2 T. flour
1 T. prepared mustard	1 c. heavy cream

Place cleaned mushrooms in buttered casserole dish. Combine butter, parsley, onion, mustard, seasonings and flour. It will be like a paste. Dot on top of mushrooms. Pour cream over. Bake at 350° for 55 minutes.

Stuffed Mushrooms

Take stem out of 8 oz. fresh mushrooms. Chop stems up and some onion. Cook up until softened. Prepare 1/2 c. stove top dressing. Mix stove top and onions. Stuff mushrooms with stove top. Spray pan with Pam and tops of mushrooms with Pam. Bake at 350° for 20-25 minutes.

Smokies With Bacon

Take a smokie and wrap with 1/2 slice bacon. Bake at 350° for 20-25 minutes.

Sausage with Chili Sauce

1 pkg. polska kielbasa	1 jar chili sauce
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Cut up kielbasa. Put into pan and pour chili sauce over the kielbasa. Heat up on top of stove. It takes about 15 minutes.

Oyster Stew

2 pts. oysters, including liquid
2-4 T. butter
1 qt. half and half
1/4 t. Worcestershire sauce

2 T. finely chopped onion and garlic
1/2 c. cream
1 t. salt and pepper
Paprika and parsley flakes

Slowly cook onion in butter in saucepan. Do not brown. Add oysters including liquid and cook slowly until edges curl. Stir in half and half, cream, worcestershire. Heat through, but do not boil. Season with salt and pepper. Ladle into bowls. Garnish with paprika and parsley.

Chestnuts with Bacon

Wrap water chestnuts with 1/2 slice bacon and secure with toothpick. Broil about 4-5 minutes.

Cheese Puffs

1/2 c. soft butter
1 c. flour
stuffed olives

1 c. cheddar cheese
1/2 t. salt

Cream butter and cheese. Add flour and salt. Mold with hands around an olive. Bake at 400° for 12 - 15 minutes. (Can be frozen but need to cook 5 minutes longer.)

Chicken Spread

Use one can breast of chicken in water, drain. Add 4-8 oz. whipped cream cheese. Sprinkle in creole seasoning. Mix all together. Spread on crackers.

Shrimp Pizza

Spread 8 oz. cream cheese on plate.
Pour thin layer of cocktail sauce over cheese about 5-6 oz.
1 can tiny shrimp rinsed well and crumbled onto sauce.
Spread 1 c. gourmet shredded mozzarella cheese on top.
Spread sliced green olives on top of cheese.
Serve with HiHo crackers.

Taco Pizza

8 oz. cream cheese
8 oz. sour cream
1 pkg. taco seasoning
black olive slices

1 tomato, chopped
lettuce, chopped
shredded cheese
onion

Mix cream cheese, sour cream and taco seasoning. Spread onto large plate. Then layer lettuce, tomato, onion, cheese, and olives. Serve with taco chips.

Shrimp

Boil water with Old Bay Seasoning. Add shrimp and simmer about 5 minutes. Cool and peel. Refrigerate. Serve with cocktail sauce.

Deviled Eggs

Put eggs in pan. Boil 2 minutes. Remove from heat, place cover on pan. Let stand 17 minutes. Drain. I slice in half. Mash the egg yolks, add tablespoon of salad dressing, salt and pepper, and some relish, dot of mustard. Grandma Hansen uses: 1 T. mustard, 1 or more T. sweet relish, 1 T. sugar, 1 T. vinegar, 2 whopping T. miracle whip, salt and pepper. Fill eggs with stuff. Refrigerate.

1 cucumber

3-4 oz. cr. cheese (or more)

Buddig corned beef

Have cream cheese at room temperature. I take the beef and dot each corner with cream cheese and top with another beef. You will need 1 package per cucumber. I get the beef all ready first. Spread cream cheese over the cucumber. Put the beef on top of the cucumber. I wrap in saran wrap and then put in ziploc bag. Refrigerate. Cut into slices. You can also do this with a pickle. Grandma H. uses deli corned beef.

Peanut Blossoms

1 3/4 c. flour

1/2 c. of both shortening and peanut butter

1 t. baking soda

1 egg

1/2 t. salt

2 T. milk

1/2 c. sugar

1 t. vanilla extract

1/2 c. brown sugar (packed)

Chocolate candy kisses

Combine all ingredients except candy. Shape dough into balls. Roll in sugar and place on cookie sheet. Bake at 375° for 10-12 minutes. Top each cookie with candy, pressing down firmly.

Holiday Wreaths

1/2 c. margarine

30 large marshmallows

4 c. corn flakes

Spray waxed paper and 2 spoons with Pam. Over low heat melt margarine and marshmallows. Stir constantly until smooth. Remove from heat. Stir in corn flakes and food coloring. Drop onto waxed paper and mold into wreaths. Decorate with red hot candies.

Coconut Balls

Mix 1/2 c. butter, 3/4 c. sugar, 1/2 lb. chopped dates, 1 T. milk, 1 t. vanilla. Cook over low heat until mushy. Stirring constantly or it will burn. Remove from heat. Stir in 2 c. Rice Krispies and 1/2 c. nuts. As soon as cool enough roll into balls and then roll in flaked coconut.

Thumbprint Cookies

1/4 c. shortening

1/2 t. vanilla

1/4 c. butter

1 c. flour

1/4 c. brown sugar

1/4 t. salt

1 egg, separated

3/4 c. chopped nuts

Mix butter, shortening, sugar, egg yolk and vanilla. Work in flour and salt. Shape into 1" balls. Beat egg white slightly. Dip each ball into egg white and roll in nuts. Place on baking sheet. Press thumb into center of each. Bake 10 min. at 350°. Remove from cookie sheet. Top with jelly or frosting. Frosting: 1-2 T. margarine, 1 1/2 c. powdered sugar, 1-2 T. milk, 1 t. almond extract. Mix together and add food coloring. Drop into cookies.

Fruit Soup

1/2 lb. prunes

1 lb. mixed dried fruit (apricots, peaches, pears)

1/4 lb. raisins

1/4 lb. currants

Soak prunes in water overnight. Put all dried fruit into large pot. Cover with water. Bring to boil and then simmer for about 2 hours. Stir occasionally. In the meantime cut up 2 apples, 1 lemon and 1 orange. Cut lemon and orange with rinds into very small pieces. Cook in separate pan with a small amount of water and a little sugar until rinds are tender. Mix in with other fruits. At the end of 2 hours put in 2-3 cinnamon sticks and 1 c. sugar. Soak 3 T. tapioca in tiny amount of water and add to pot. Cook slowly until tapioca is clear--Done! You can add water if the soup seems to thick. Also raisins and currants can be omitted and you can use any mix of dried fruit. Also when you buy prunes, make sure they are pitted or you will have to remove them. Also, prunes are now called dried plums.

Prudhomme's Pecan Butter Pie

Pie crust 1/2 c. pecan pieces or halves, dry roasted until dark 3 large eggs
1 c. sugar 1 c. dark corn syrup 2 T. unsalted butter, melted and cooled 1 1/2 t. vanilla
1/8 t. salt 1 c. pecan halves

Roast pecans at 410 for 5 minutes. Process the roasted pecans in food processor until they become a relatively smooth butter, 2-3 minutes, scraping sides as needed. Place eggs in mixing bowl and beat on high until frothy. Add the sugar, corn syrup, butter, vanilla, salt and the pecan butter. Beat a few seconds until well mixed, pushing down sides as needed. Stir in unroasted pecans. Pour mix into pie shell. Place on cookie sheet. Bake at 350 for 25 minutes. Reduce heat to 325 and cook until filling is browned on top and crust edges are lightly brown, about 40-45 minutes. Remove from heat. Let cool at least 30 minutes before serving. Serve with whipped cream or cool whip.

Cajun Jalapenos

8 large jalapeno 3 oz. soft cream cheese 1/2 c. cheddar cheese, shredded
1 t. cajun seasoning bacon or bacos, opt.
Mix cream cheese, cheddar and cajun. Cut jalapenos in half and stuff with 1 1/2 t. cream cheese. Top with bacon. Bake 350 for 25-30 minutes.

Bacon Wrapped Appetizers

1 lb. bacon 8 oz whole water chestnuts, drain 8 oz pineapple chunks, drained
Cut bacon slices in halves or thirds. Wrap a strip around each pineapple or chestnut. Secure with toothpick. Bake at 400 for 25-30 minutes.

APPETIZERS

Guacamole (Julie's)

2 avocados--very ripe peeled and pitted 1/4 to 1/2 t. garlic salt per avocado
1/4 c. picante sauce or salsa (can use more) 1 tomato, diced small
Mash the avocado with a potato masher. Add the rest of the stuff and mix. Serve with tortilla chips.

Mexican Dip

2 cans Mexican corn 2 c. mayo
1 pkg. colby/jack shredded cheese 1 c. Parmesan
1 6 oz. jar sliced jalapeno
Mix all and bake at 350 for 35 min.

Cheese and Salsa Dip

1 lb. Velveeta cheese (cut up) 1 c. salsa
Melt cheese and salsa together in microwave for about 5 minutes, stirring after 3 minutes.

Cheese and Chili Dip

1 lb. Velveeta cheese (cut up) 1 can chili with or without beans
Melt cheese and salsa together in microwave for about 5 minutes, stirring after 3 minutes.

Dad's Rotel Dip

8 oz. Velveeta, cut into 1" cubes 8 oz. cream cheese cut into pieces
1 10-14 oz. Rotel diced tomatoes and green chilies
Put both cheeses into a 1 1/2 qt. microwave dish. Microwave for 5 minutes. Stir and return to microwave for 5 minutes. Meanwhile, drain Rotel saving the juice. Remove the dish from the microwave, stir, add tomatoes and some of the juice. Heat 3 minutes. The more juice you add the hotter it will be.

Top Secret Recipes of Chevys Chile Con Queso

16 oz. velveeta 3/4 c. whole milk 1 green Anaheim pepper, seeded, diced -1/2 c.
1/4 c. diced white onion 1 jalapeno, seeded, diced 2 t. cilantro juice of lime
1/4 t. oregano and pepper pinch salt pinch dried thyme
1-2 medium tomatoes, seeded and diced--2/3 c.

Combine velveeta and milk in pan over medium/low heat. Stir often so it doesn't burn. When cheese is melted add remaining ingredients except the tomatoes. Continue to cook over medium/ low heat for 7 minutes, stirring often to prevent burning. Stir in tomatoes and remove from heat.

Nacho Cheese Dip

1 lb. each hamburger, hot sausage 2 lb. Velveeta
4 cans nacho cheese soup 2 cans cheddar cheese soup 1 pkg. taco seasoning
Brown hamburger and prepare taco seasoning according to package. Brown sausage and drain. Cut velveeta into chunks. In crock pot layer meat on bottom, velveeta and cheese soups. Cook on high 2-4 hours, low for 4-6. Stir occasionally. Serve with nacho chips.

Taffy Apple Dip

8 oz. cream cheese 3/4 c. brown sugar
1/4 c. sugar 1 T. vanilla Chopped peanuts
Mix cheese, sugars and vanilla. Chill. Before serving top with peanuts. Serve with apple wedges.

Houlihan's Mushrooms (Top Secret Recipe)

6-10 large mushrooms Rondele or Alouette preblended herb cheese (can do your own, but I don't) 1 c. flour 1 1/2 t. salt 1/2 t. cayenne pepper 1/2 c. milk
Clean the mushrooms and remove the stems. Stuff the cap with the herb cheese.
Combine flour with salt and cayenne in a small bowl. Put milk in another small bowl. Dip each mushroom in the milk, and then in the flour. Do this twice. Freeze for at least 3 hours. Heat your deep fryer with oil to 350, fry 8-10 minutes until outside is golden brown. Drain. Let sit for a minute before eating as the inside is very hot!

Fruit Dip

1 4 oz. pkg. instant vanilla pudding 1 c. milk
1 c. sour cream Apples, melon, strawberries, etc.
Mix together and serve with fruit.

Caramel Dip for Apples

8 oz. cream cheese 1/4 c. powdered sugar 3/4 c. brown sugar
1 t. vanilla 1 c. caramel ice cream topping (1/2 pt. jar) up to 2 t. milk or cream
Mix cheese, sugars, vanilla and topping until smooth. If desired thin with milk. Serve at room temperature. Store in refrigerator. Can also add nuts. Everybody likes best!

Shrimp Dip

8 oz. cream cheese 1/3 c. milk 2 t. lemon juice
1/4 t. onion juice (or some diced) dash Worcestershire 1 small can shrimp, drained
Cream together and add shrimp.

Baked Artichoke Dip

1 jar artichoke hearts 1 c. mayo 1 c. Parmesan cheese
1 can green chilies.
Mix all and bake at 350 for 20 minutes. OR

Julie's Artichoke Dip

1 can green chilies 1 c. mayo 1 c. Parmesan cheese
2 c. mozzarella 14 oz. can artichoke hearts
Mix and bake 20-25 minutes at 350. OR

Olive Garden

1 can artichoke hearts chopped 1/2 c. chopped spinach 8 oz. cream cheese
1/2 c. Parmesan 1/2 t. red pepper flakes dash salt, pepper, garlic powder
Boil spinach and hearts in a cup of water for 10 min. Drain. Heat cream cheese and add spinach and hearts. Stir. Mix in rest of stuff.

Calorie Commando Spinach Artichoke Dip

1 box frozen spinach, thawed 1 c. sour cream 1/2 c. Parmesan
1 c. mozzarella 8 oz. reduced fat cream cheese, softened 4 garlic cloves
1/2 t. pepper 1 t. hot pepper sauce 14 oz. can artichoke hearts
Heat oven to 350. Squeeze liquid from spinach, place in food processor with sour cream, Parmesan, 1/2 c. mozzarella, garlic, pepper and hot sauce. Process until blended. Place in 1 qt. baking dish, top with remaining mozzarella, and artichokes. Bake 30 min. I used half a box of spinach, but you could probably skip it if you don't like spinach. Just mix all the other ingredients together and bake, you can probably skip the food processor.

Buttermilk Salad Dressing

1 c. mayo 1 c. buttermilk 2 garlic onion 1/3 c. parsley
Mix together and refrigerate.

Salsa

28 oz. tomato 3 c. celery 1 cucumber, peeled, seeded
19 oz pureed chick peas 1c. cilantro 4 oz. chopped green chilies
1/2 c. gr. onion 2 garlic 1/2 T. sugar 1 T. vinegar
1 t. cumin and oregano 1 T. hot sauce 2 T. lime juice

Mix together, cover and refrigerate.

Fritos Hot Bean Dip

15 oz. pinto beans 4 bottled jalapeno slices 1 T. juice from bottle
1/2 t. each salt, sugar 1/4 t. each onion powder, paprika
1/8 t. each garlic powder, cayenne pepper

Mix in processor until smooth. Cover and chill at least an hour.

Cucumber Relish

18 large cukes 2 green peppers 1 bunch celery (4-5) 6 large onions
2 red peppers or 1 big jar of pimento

Grind cukes and onions. Cut up celery. Drain stuff. Put 1/3-1/2 c. salt. Soak overnight.

Drain well. Drain pimento. Could take several hours. Brine is 1 c. vinegar, 1 c. sugar and 1 t. turmeric. Boil all together for at least 10 minutes. Cook lids on stove. Fill jars. Microwave jar and then seal immediately.

Hot Beef Dip

1/4 c. chopped onions 2 1/2 oz. slice beef package 1 T. butter
1 c. milk 3 oz. can mushrooms, drained 8 oz. cream cheese 1/4 c. Parmesan

Sauté onion in butter. Add cream cheese and milk. Stir over low heat until cheese is melted. Stir in remaining ingredients. Heat thoroughly. Serve with crackers or chips.

Tortilla Roll-ups

1 dozen flour burrito tortillas 7 oz. can chili salsa 16 oz. cream cheese (softened)
2 c. grated cheese 4 oz. can diced green chilies 4-5 gr. onions
1/2 t. garlic salt

Mix together, then spread thin layer on tortilla, roll it up tightly and chill overnight. Cut into 2" pieces. Serve at room temperature.

Tortilla Roll-Ups

2- 8 oz. pkgs. soft cream cheese 1 1 oz. envelope ranch dressing mix
4 green onions 4 oz. can chopped green chilies 4 oz. jar chopped pimento, drained
1/3 c. black olives, chopped 6-- 8" tortillas

Beat cream cheese and ranch dressing, until mix is fluffy. Stir in rest of ingredients. Spread mix on tortillas and roll them up. Refrigerate for 3 hours and then slice.

Tortilla Roll-Ups

1 pkg. Hidden Valley Ranch dressing 1 c. mayo 1 c. sour cream 12 flour tortillas
1/2 jar bacon bits 6 green onion tops 2 10 oz. pkg. chopped frozen spinach

Defrost and drain spinach. Mix all ingredients together and spread thinly on burrito size tortillas. Roll up. Chill 2 hours or overnight. Cut into 1" pieces.

Baked Pineapple

20 oz. can crushed pineapple 1 c. sugar 2 T. cornstarch 2 eggs, slightly beat
1/4 c. water butter cinnamon

Mix cornstarch with water. Add other ingredients except butter and cinnamon. Stir, place in shallow casserole. Bake at 350 for 30 min. Remove; stir. Dot with butter, sprinkle with cinnamon. Bake another 30 minutes. Can be served hot, cold or room temp.

Swiss Spread Canapés

1 c. grated Swiss cheese 1/4 c. crisp crumbled bacon 1/4 c. minced onions
1/4 c. mayo 2 T. chives 1 t. worcestershire black olives, halved
20-25 cocktail rye or white sandwich bread with crusts cut off
Heat oven to 375. Combine all ingredients except olives. Mix well. Spread about 1 T. cheese mix on each slice. Heat for 10-15 minutes. Place olive on top.

Taco Seasoning Mix

1 T. chili powder 1/2 t. salt 2 t. onion powder 1 t. cornstarch
1 t. ground cumin, garlic powder, paprika, oregano, and sugar
Combine and use like the envelope ones. Add 3/4 c. water and simmer 5 minutes with 1 lb. hamburger.

Holiday Chex Mix

3 c. each Corn Chex, Wheat Chex, Rice Chex 6 T. butter 2T. Worcestershire
1 1/2 t. seasoned salt 3/4 t. garlic powder 1/2 t. onion powder 1 c. pretzels, bagel chip
Heat oven to 250. Melt butter in large pan in oven. Stir in seasonings. Gradually add rest of stuff until evenly coated. Bake 1 hour, stirring every 15 min.

Hot and Spicy Chex Mix

1/4 c. butter 1 T. Worcestershire 2-3 t. hot pepper sauce 1 1/4 t. season salt
2 2/3 c. each corn, rice, wheat chex 1 c. nuts, pretzels, and bite size cheese crackers
Melt margarine in pan at 250. Stir in seasonings. Gradually add cereals, nuts, pretzels, and cheese crackers. Stir to coat evenly. Bake 1 hour, stirring every 15 minutes.

Trash

1 stick butter 12 oz. semisweet chocolate chips 1 c. peanut butter
1 large box rice chex 1 lb. powdered sugar
Put the butter, chocolate chips and peanut butter in the microwave for 3 minutes. Remove dish from microwave and with a wooden spoon blend together. Pour Rice chex into bowl and pour the chocolate mix over the cereal. Gently fold the mix until all Chex are covered. Take a medium white kitchen trash bag and pour half the sugar into it. Pour the chocolate mix on top. Cover with rest of sugar. Tie top of bag with a twist tie, and gently roll bag from hand to hand. Do this about 10 times. Open and the chex should be covered with sugar. and taste like peanut butter cups.

Chex Muddy Buddies

9 c. Chex mix 1 c. semisweet chocolate chips 1/2 c. peanut butter
1/4 c. butter 1 t. vanilla 1 1/2 c. powdered sugar
Pour cereals into large bowl; set aside. In a 1 qt. microwave bowl, combine chocolate chips, peanut butter and butter. Microwave 1-1 1/2 minutes or until smooth. Stir in vanilla. Pour chocolate mix over cereals, and stir until all pieces are coated. Pour cereal mix into resealable bag with powdered sugar. Seal and shake until all pieces are coated.

Chocolate Scotcheroos

1 c. light corn syrup 1 c. sugar, peanut butter 6 c. Rice Krispies
1 pkg. (6 oz, 1 c) semisweet chocolate 1 c. butterscotch morsels PAM
Place corn syrup and sugar into pan. Cook over medium heat, stirring frequently, until sugar dissolves and mix begins to boil. Remove from heat. Stir in peanut butter. Mix well. Add rice krispies. Stir until well coated. Press mix into 9 x 13 pan coated with PAM. Melt chocolate and butterscotch together in small pan over low heat stirring constantly. Spread over cereal mix. Let stand until firm. Cut into bars.

Crispix Mix Ranch Recipe

8 c. Crispix 2 1/2 c pretzel sticks and bite size cheddar crackers 3 T. veggie oil
1 pkg. (1 oz) Hidden Valley Ranch Salad Dressing Mix. In 2 gallon bag, combine cereal, pretzels and crackers. Pour oil over. Close bag and gently toss cereal mix until well coated. Add Ranch dressing mix and close bag. Gently toss cereal mix until well coated.

Quick Snacking Crackers

3/4 c. oil 1 10z. package milk base ranch dressing 1/4 c. grated parmesan cheese
16 oz. oyster crackers
Combine first 3 ingredients. Toss with crackers. Let stand several hours, stirring occasionally. Stir in tightly covered container.

Fruit Punch

3 c. water 1 c. sugar 12 oz. frozen orange juice 23 oz. pineapple juice
3 mashed bananas juice of 1 lemon 7-up or champagne
Cook water and sugar until syrupy, about 3 minutes. Add rest of ingredients and freeze. You can make it a week or 2 ahead. Remove from freezer 2 hours before serving. Let set in container and break apart as it begins to thaw. To serve, put in punch bowl and add 2 qts. 7-up or 1 qt. 7-up and 1 qt. champagne or 2 qt. champagne.

Apple Cider

1 gallon apple cider 4 c. water 1 c. sugar 6 oz. frozen OJ
4 cinnamon sticks 1 T. cloves
Cook on stovetop on medium for 1 hour. I put the cloves in a tea thing.

Fruit Glow Punch

6 oz. frozen OJ 6 oz. frozen lemonade 1 can frozen daiquiri mix
1 qt. apple juice 2 qt. ginger ale (can use a flavor) 1 pt. raspberry sherbet
Stir concentrates together with juice. Spoon sherbet into bowl. Serve.

Ice ring for punch bowl

In a 6-6 1/2 ring mold arrange citrus slices (lemon and lime looks nice alternating). Can also put cherries or strawberries in. Slowly pour water into mold to partially cover fruit. Freeze. When frozen add water to fill mold 3/4 full, freeze. When ready, unmold and float fruit side up in punch bowl.

If you don't want your punch to dilute, freeze ring with part of the punch you are using.

Black Bean Salsa (Paula Deen)

2 15 oz. cans black beans, rinsed and drained 17 oz. frozen corn, thawed
2 large tomatoes, seeded and diced 1 avocado, peeled and diced 1 onion, diced
1/8-1/4 c. cilantro leaves, chopped 2 T. lime juice 1 t. red wine vinegar
salt and pepper
Mix all ingredients in a large bowl. Cover and chill overnight. Taste and add salt, pepper or more lime juice as necessary. Serve with chips as appetizer or with grilled chicken as meal.

Southwestern Dip (Paula Deen)

Southwestern Dip Mix: 1/2 c. dried parsley flakes 1/3 c. dried minced onion and chili powder
1/4 c. dried chives 1/4 c. ground cumin 2 t. salt
3 T. dip mix 1 c. sour cream 1 c. mayo OR 3 T. dip mix 2 c. sour cream
In bowl combine the dip mix and store what you don't use in a jar. In bowl combine dip mix with sour cream. Stir until smooth. Refrigerate at least 2 hours for flavors to blend. Serve with chips or fresh veggies.

Pickle Dip

8 oz. sour cream 8 oz. cream cheese 8 oz. jar dill relish (not sweet)
Mix all together and serve with Ruffles potato chips.

Paula Deen's Artichoke Dip

2 cans artichoke hearts 1 pkg. spinach, thawed and squeezed 1/2 c. mayo
1/2 c. sour cream 1 c. Parmesan Pepper jack cheese (about 1/2-1 c.)
Pulse the hearts in food processor. Add rest of ingredients and bake at 350 or 30 minutes.
I generally use 1 can of hearts and half a pkg. of spinach since some of you don't like spinach much. I also tend to use 3/4 c. parmesan and 1 c. pepper jack.

Cheese Stuffed Mushrooms (Paula Deen)

24 fresh mushrooms, stems removed 10 oz. frozen chopped spinach, drained
4 oz. cream cheese 2-4 oz. feta 1/2 c. finely chopped green onion
1/2 t. salt, pepper, 1/4 t. garlic powder 1 c. Parmesan
Heat oven to 350. Wipe mushroom caps clean with damp paper towel. Thaw spinach, squeeze out as much moisture as possible. In bowl combine all ingredients except mushrooms and Parmesan. Mix well. Fill mushroom caps with mix and place on cookie sheet. Sprinkle parmesan on top. Bake for 15-20 minutes. When I made this, I used 1 pkg. mushrooms, 1/4-1/2 a box of spinach, 4 oz. feta and cream cheese as Steven likes feta.

Hot Cranberry Apple Drink (Paula Deen)

1/4 c. brown sugar 3 cinnamon sticks 1 T. whole cloves (in tea ball)
8 c. cranberry juice 6 c. apple juice or cider
I used 1 64 oz. thing of cranberry juice, and apple cider. Put all in a big crock pot, or pan on stovetop. Heat on low for a few hours. Serve.

Cranberry Appetizer Meatballs (paper)

50 frozen meatballs (traditional or plain preferred or Italian) 2 t. Dijon mustard
1.2 oz envelope brown gravy 3/4 c. whole berry cranberry sauce (half can)
2 T. heavy or whipping cream minced parsley cocktail toothpicks
Place the frozen meatballs in slow cooker. Make the gravy according to package directions, than add cranberry sauce, mustard and cream. Stir gently until well blended. Pour gravy mix over meatballs. Stir gently to make sure all the meatballs are coated with sauce. Cover and cook 4-5 hours on low or 2-3 hours on high. To serve you can use a slotted spoon to remove the meatballs and put in a serving dish, or have folks just do it out of the crockpot. There is another version I haven't made but had that is meatballs, 16 oz. jellied cranberry sauce and 12 oz. chili sauce. You can add 1 t. cumin and 1/4 t. cayenne if you like. This can also be used as a dinner served over rice or noodles.

Sausage Wonton Cups

4 Italian turkey sausage links (4 oz. each), casings removed 15 oz. tomato sauce
1/2 t. garlic powder 1/2 t. dried basil 24 wonton wrappers 1 c. shredded Italian cheese blend
In a large skillet, cook sausage over medium heat until no longer pink; drain. Stir in tomato sauce, garlic powder and basil. Bring to a boil. Reduce heat; simmer uncovered for 8-10 minutes or until thickened. Meanwhile, press wonton wrappers into mini muffin cups coated with PAM. Bake at 350 for 8-9 minutes or until lightly browned. Spoon sausage mix into cups. Sprinkle with cheese. Bake 5-7 minutes longer or until cheese is melted.

Fiesta Baked Cheese Dip

2 8 oz. cr. cheese 8 oz. mexican style shredded cheese 4 oz. can green chilies
1-1/4 c. sour cream, divided 1/4-1/2 t. ground red pepper

Beat cream cheese in bowl on medium speed until softened. Reserve 1/4 c. shredded cheese for garnish. Add remaining shredded cheese, chilies, 1/2 c. sour cream and ground red pepper to cream cheese; mix well. Spoon into 10 inch pie plate or quiche dish. Bake at 350 for 20 minutes or until lightly browned around edge. Spread remaining 3/4 c. sour cream over baked cheese spread. Sprinkle with 1/4 c. shredded cheese. Garnish with bell pepper. Serve with tortilla chips. When I made this I added all the sour cream so I didn't spread it over the baked cheese.

Cheddar, Bacon and Horseradish Dip

2 8 oz packages of cream cheese, cut in small pieces 8 oz cheddar cheese, cut in pieces
1/2 c. half and half 1/2 c. finely chopped scallions 1/4 c. prepared horseradish
3 T. Dijon mustard 5 slices cooked bacon or 2T. bacos 2 T. worcestershire S & P
Spray crock pot with cooking spray. Add the two cheeses and half and half. Cover and cook undisturbed for 1 hour. Add the remaining ingredients and stir well into the cheese mix. Cover and cook for 1-2 hours more. Stir well and serve. I used a 1 1/2 qt. cooker.

Healthy Spinach and Artichoke Dip

4 c. fresh baby spinach leaves or frozen 8 oz. cream cheese 1/4 c. mayo
4 T. parm cheese 1/4 c. milk 2 garlic 1 t. basil leaves 14 oz. artichoke hearts, chop
Heat oven to 350. Spray 1 qt. dish with PAM. If using fresh spinach put in big casserole dish with 1/4 c. water; cover and microwave 2 minutes. Drain, remove excess liquid and chop. In bowl, beat cream cheese with spoon. Beat in mayo, 3 T. parm cheese, milk, garlic and basil until well blended. Stir in spinach and artichokes. Spread in baking dish. Sprinkle with remaining tablespoon cheese. Bake 20 to 25 minutes or until heated through.

party pretzels

32 oz mini pretzels 1 pkg. hv ranch 1/2 bottle orville redenbacher popcorn oil 1 t. dill weed 1 t. garlic powder pour mix over pretzels.

or 32 oz pretzels 1 bottle or oil 1 pkg. hv 3T dill weed 1 T. onion and garlic powders
Mix oil and dry ingredients. mix pretzels with stuff in trash bag, toss, spread on cookie sheet and dry overnight.

SOUP

Wild Rice Soup

1 onion 4 oz. mushrooms, sliced 3 T. butter 1/4 c. flour
4 c. chicken stock 1 1/2 c. cooked wild rice 1 c. half and half 1/4 c. sherry
Cook onion and mushrooms in butter until onions are transparent. Add flour and cook for 15 minutes. Stirring occasionally. Add chicken stock and cook 10 minutes until smooth. Add rest of ingredients and stir until heated through. Garnish with parsley.

Curried Squash Soup

3/4 c. c. chopped onion 2 T. butter 4 c. peeled, diced squash 4 c. chicken broth
2 t. sugar 2 t. curry powder 3/4 t. salt 1/2 t. pepper 3 T. sherry
1/2 c. whipped cream

Melt butter, add onion. Sauté until limp, add squash, broth, sugar, curry powder, salt and pepper. Bring to a boil, reduce heat and simmer till veggies are tender. Run soup through food processor. Stir in sherry and cream.

Spicy Pumpkin Soup

3 T. butter 3 c. onion 1 1/2 c. pumpkin 1 c. whole milk 2 1/2 c. chicken broth
3/4 t. red pepper--use less! Put into soup 1/4 c. sour cream 1/4 c. cocoa milk 1/2 t. lime juice. Cook butter and onion 10 minutes and then add rest of stuff through red pepper.

Creamy Broccoli Au Gratin Soup

2 T. butter 1/2 c. onion 1 3/4 c. water 1/4 c. flour 1/4 t. dry mustard 1 4.5
oz. Uncle Ben's Country Inn Broccoli Rice Au Gratin 1 3/4 c. chicken broth
2 c. milk 1/2 c. shredded American cheese 1 green onion cut

Cook onion in butter in pan till tender. Add water and box of rice and seasoning packets. Bring to a boil. Reduce heat, cover and simmer 20 minutes. Combine flour and dry mustard in bowl. Add 1/2 c. broth gradually, stirring until smooth. Stir rest of broth, flour and milk into rice mix. Heat to a simmer, stirring occasionally. Continue simmering until slightly thickened. Stir in cheese. Sprinkle with green onion.

Zucchini Cucumber Soup

4 T. butter 2 c. onion 2 lb. zucchini 2 cucumbers, seeded but with skins on
3 c. chicken broth 1/4 c. fresh dill salt and pepper Garnish: 1/2 c. cuke, tomato
Melt butter and add onions. Cook 10 min. Add zucchini and cukes. Cook over medium for 10 min. Add broth and cook 15 minutes more. Remove from heat. Cool. Process in blender or food processor. Serve hot or cold.

Broccoli Cauliflower Soup

1 8 oz. pkg. frozen cauliflower 1 can(10 3/4) chicken broth 1/4 c. butter
10 oz. chopped broccoli 1/2 t. mustard seed, salt, pepper, dried dill, mace
1/3 c. chopped onion 2 T. flour 3 1/2 c. milk 1 c. Swiss cheese.

Cook cauliflower in half the broth 5-8 minutes. Combine broth, broccoli, seasonings cook 5-8 min. Cover and keep warm. Sauté onion in butter till tender. Stir in flour, salt and pepper. Add milk slowly. Cook and stir until thick and bubbly. Stir sauce, cauliflower, broccoli and cheese together. Sir until cheese is melted.

Vegetable Soup

Boil soup bone for about an hour. Remove from water and cut off meat. Add stewed tomato, carrots, onion, celery, potato, bay leaf and salt and pepper. Simmer for about an hour.

Jackson's Tortilla Soup

1 T. oil 4- 6 in. tortillas, cut in strips 1/2 c. onion 1/4 c. celery
1 1/2 T. seeded jalapeno peppers 1 clove garlic 4 chicken breasts
6 oz. tomato paste 14.5 oz. diced tomatoes 2 cans chicken broth
1c. frozen corn 1 t. cumin 1/2 t. crushed red pepper 1/4 t. chili powder, salt, pepper
Heat oil over medium high. Add tortilla strips; cook until browned and crisp, stirring occasionally. Put these in oven at 250. Add onion, celery, jalapeno and garlic to pan. Sauté 3 min. Cut the chicken into bite sized pieces. Grill the breast in separate pan until done. Add tomato paste and tomatoes to onion. Bring to a simmer, add broth corn cumin, cilantro, seasonings and breast pieces. Simmer 30-45 min. Serve top with tortilla strips and cheese.

Oyster Stew

2 pts. oysters, including liquid 2 T. finely chopped onion and garlic 2-4 T. butter
1/2 c. cream 1 qt. half and half 1/4 t. Worcestershire salt, pepper
Slowly cook onion in butter. Do not brown. Add oysters, including liquid and cook slowly until edges curl. Stir in milk, cream, Worcestershire. Heat through but do not boil. Season with salt and pepper. Garnish with paprika and parsley.

Black Bean Soup

1 lb. black turtle beans 2 qt. water 1/2 lb. thick bacon 1 1/2 c. onion, celery, carrot
1 T. garlic 1 bay leaf 1 t. thyme 3 T. cumin 1/2 T. oregano salt and pepper
10 c. chicken broth 2 ham hocks 1/4 t. cayenne 4 T. lime juice
Soak beans overnight in water. Drain. Sauté bacon until brown. Add onion, celery, and carrots about 5 min. Add garlic, bay leaf, thyme, 1 T. cumin, oregano. Cook 5 min. Add broth and ham hocks. Boil and cook over med. heat 2 to 2 1/2 hours. Remove hocks and add meat, cayenne, lime juice and cumin. Serve with dollop of sour cream.

TGI Friday's Black Bean Soup

2 T. veggie oil 3/4 c. each onion, celery 1/2 c. carrot 1/4 c. green pepper
2 T. minced garlic 4 15 oz. cans black beans 4 c. chicken stock 2 t. chili powder
1 T. apple cider vinegar 1/2 t. each cayenne pepper, cumin, salt
1/4 t. concentrated liquid smoke (hickory)
Heat oil in large pan over med/ low heat. Add onion, celery, carrot, bell pepper and garlic to oil and simmer slowly for 15 minutes or until onions are practically clear. Keep heat low so veggies don't brown. Pour beans into a strainer and rinse with cold water. Measure 3 c. of the beans into a food processor with 1 c. chicken stock. Puree until smooth. When veggies are ready, pour the pureed beans, the whole beans, rest of chicken stock and rest of ingredients to the pot. Bring mix to a boil, reduce heat and simmer uncovered for 50-60 minutes or until soup has thickened and all ingredients are tender. Serve.

Senate Bean Soup

1 lb. white navy beans 1 meaty ham bone or 1 1/2 lb. ham hocks 1 c. onions
2 garlic cloves 1 c. celery 2/3 c. instant mashed potato flakes 1/4 c. parsley
1 1/2 t. salt 1 tsp each nutmeg, oregano, basil 1 bay leaf
In pot, over beans with hot water. Bring to a boil. Boil 2 minutes. Turn off and let stand 1 hr. Drain. Add 2 qts.. cold water and ham bone or hocks. Bring to a boil. Simmer 1 1/2 hours. Stir in rest of ingredients. Simmer 30 min. or until beans are tender. Remove bones from meat and discard bone. Put meat in soup in small pieces. This can be frozen.

Vegetable Soup

Boil soup bone for about an hour. Remove from water and cut off meat. Add stewed tomato, carrots, onion, celery, potato, bay leaf and salt and pepper. Simmer for about an hour.

California Medley Cheese Soup

1 1/2 qt. water 6 chicken bouillon cubes 1 c. celery 1/2-2 c. onion
2 1/2 c. potato cubes 1 c. diced carrots 16 oz. pkg. frozen california medley vet.
2 cans cr. of chicken soup 1/2 to 1 lb. cubed velveeta cheese
Combine water, bouillon, celery and onion. Cooked covered 20 min. Add potatoes, carrots and frozen veggies. Cook until tender, about 30 min. Add chicken soup and cheese. Heat until cheese melts.

Asparagus Potato Soup

3 medium potatoes 1 3/4 c. chicken broth 1/3 c. onion 1 t. salt
1/8 t. nutmeg 1 pkg. frozen asparagus (10 oz.) 1 1/2 c. cream
4 oz. cream cheese with pimento
Dice potatoes and cook in broth, onion, salt and nutmeg. Bring to a boil. Reduce heat and simmer covered 5-8 min. until potatoes are tender. Add asparagus and boil. Reduce heat, simmer 5 min. until tender. Add cream cheese. When melted, serve.

Mom's Potato Soup

3-4 diced potato 1 onion 1 1/2 c. macaroni 1/2 to 1 qt. milk or half and half
salt, pepper 1 T. butter
Put potato, onion and macaroni in pan. Add water just to cover. Cook about 5-8 minutes or until potato is tender. Do not drain. Add butter, salt and pepper. Add milk to desired thickness. Serve.

Swiss Broccoli Soup

1 c. instant dry milk 3 T. flour 1/2 t. salt, pepper, garlic powder 1 can chicken broth
1 1/2 c. shredded Swiss cheese 2 1/4 c. water 1/4 stick butter
1/4 c. chopped green onion 10 oz. chopped broccoli, cooked
Combine dry milk, flour and seasonings in 3 qt. pan. Stir in water and chicken broth until smooth. Bring to boiling over medium heat, stirring constantly. Boil and stir 1 min. Sauté onion in butter until tender. Stir onion and broccoli into milk. Remove from heat, add cheese until melted. Serve.

Broccoli Cheese Soup

6 c. chicken stock 1 c. onion 1 t. salt, pepper, garlic powder 1 stick butter
2 1/2 c. broccoli or 1 16 oz. bag frozen broccoli 1 c. flour 2 c. milk cheese to taste
Bring stock, onion and seasonings to a boil. Add broccoli, reduce heat to simmer and cook until broccoli is soft about 8 minutes. In separate pan melt butter, and add flour. Whisk for 5 minutes until smooth over med. heat. Slowly add milk stirring constantly to avoid lumps. Add broccoli mix slowly until soup begins to thicken. Garnish with cheese.

Frugal Gourmet Broccoli Soup

2 lb. broccoli 2 T. butter 1/2 c. onion 1/4 c. green pepper 2 T. flour 1 bay leaf
6 c. chicken stock 6 peppercorns 1 t. thyme 3 egg yolks whipped with 1 c. milk
Chop up broccoli. Sauté in butter with onions and gr. pepper. Sprinkle with flour and stir. Add to stock with bay leaf, parsley, thyme, and peppercorns. Cook about 30 minutes. Puree in blender. Remember to do small batches of hot liquid at a time. Return to pan and add milk mix. You may want to mix a little of the hot soup into the milk first.

Mom's Chili

1 lb. hamburger 2-3 cans kidney beans 1 onion 1 c. macaroni
1 t. salt, pepper chili powder (however much you like) tomato juice
Cook hamburger. Put rest of ingredients in pot--the amount of juice depends on how thick you want it and the amount of beans also is up to you. Cook about 45-60 minutes. Serve.

Chili

2 T. oil 2 lb. chuck steak (cubed) 1 T. flour. Brown those together.
Add: 1 onion 3/4 c. red wine 1 c. tomato sauce 1 clove garlic 1 carrot
1 green pepper 40 oz. canned beans (different kinds) 2 bay leaves
1/2 t. cumin 1 t. oregano 10 1/2 oz. can minestrone and lentil soup 1/4 t. red pepper
Simmer 1 1/2 hr. Uncover last 30 minutes if needed to thicken.

Chicken Noodle Soup

Boil chicken or turkey bones in water with carrots, celery, and onion for about 1-2 hours. The vegetables can be in big pieces. Remove and discard bones and veggies. Remove fat. You can refrigerate at this point, and later the fat will rise to the top which makes it easy to remove. Put stock in pan with salt, pepper, 2 bay leaves, onion, celery, and carrots. Simmer about 10 minutes. Add wide egg noodles and cook another 20 minutes or so, until noodles are tender. Add diced chicken and simmer again. You can also do this with a whole chicken, but will take longer for the chicken to be done.

French Onion Soup (Good)

2 T. butter 5 medium red onions (3 lb.) 6 c. chicken broth 1 3/4 c. beef broth
1/4 c. red wine 2 sprigs parsley 1 t. thyme 1 bay leaf 1 T. balsamic vinegar
Melt butter. Add onions. Cook 3 minutes until onions are reduced. Stir in rest of stuff. Simmer about 20 minutes. Stir in vinegar and seasonings.

Bob's French Onion Soup (Good)

1/4 c. butter 3-4 large Vidalia onions sliced 1/2 in. wide 1 t. sugar 1 T. flour
2 1/2 c. water 1/2 c. red wine 2 cans condensed beef broth 1 t. garlic
1/4 c. Worcestershire sauce 1 loaf French bread 1 8 oz. pkg. Swiss cheese slices
In 4 qt. pan over medium heat melt butter add onions, garlic and sugar for 10 minutes. Stir in flour until well blended with the onions and juices. Add water, wine, broth heat to boiling. Reduce heat to low, cover and simmer 10 minutes. Cut bread into 1 inch slices. Toast in 325 oven until lightly browned about 10 minutes. Ladle soup into oven safe bowls. Place bread on top of soup. Place cheese on bread in soup. Bake at 425 for 10 minutes or until cheese is melted. You can do this but skip the bread and cheese part.

Julie's French Onion Soup

1 qt. beef stock 3 c. onion 3 T. butter 1 t. salt 1 T. sugar 2 T. flour
1/2 c. white wine 1 c. Parmesan cheese (optional)
Put stock in crock pot. Cook onions in butter for about 15 minutes covered. Uncover, add salt, sugar, flour and wine. Stir well. Add to stock. Cover and cook on low 6-8 hours.

Egg Drop Soup (Emeril)

6 c. chicken stock 1/2 c. green onions 1/4 c. spinach leaves 4 shiitake
mushrooms, stems removed, wiped clean and thinly sliced 1 t. soy sauce
pinch pepper 2 eggs, lightly beaten
Bring stock to a simmer. Add green onions, spinach, mushrooms, soy and pepper. Return to a bare simmer and cook 3 minutes. Gradually add eggs in a slow steady stream. Cook until eggs are set, stirring to create shreds or ribbons of eggs, 1 minute. Remove from heat. Serve with garnish of green onions.

Frogmore Stew

5 qts. water 1/4 c. Old Bay 4 lbs. small red potato 6 ears corn, halved
2 lbs. kielbasa sausage cut in slices 4 lb. shrimp (I shell them first)
Bring water and old bay to boil. Add potato and return to boil and cook 10 minutes. Add sausage and corn. Return to boil. Cook 10 minutes or until potato is tender. Add shrimp and cook 3-5 minutes. Serve. You can halve this recipe and use frozen corn.

Seafood Bisque

8 T. flour 8 T. butter 1 qt. whole milk 1 t. garlic powder, salt, pepper
1/2 c. sherry 2 T. butter 1/2 lb. each scallops, shrimp, crab 2 t. Accent
Make a roux of flour and butter. Place milk in double boiler and add garlic, salt, and pepper. When milk is hot add roux and blend well. Cook over medium heat until it thickens. Melt 2 T. butter with sherry, add seafood and sauté 2 minutes. Fold all ingredients together. Turn off heat and let stand 30 minutes so flavors marry. Reheat and serve.

Ground Beef, Andouille Smoked Sausage and Cabbage Jambalaya (Prudhomme)

1 T. veggie oil 1 1/2 lb. hamburger 3/4 lb. andouille or kielbasa, cut in slices
1 T. salt 1/2 t. cayenne pepper 3/4 t. pepper 2 c. chopped gr. pepper
1 1/2 c. onions 1 c. celery, green onions 1/2 c. chopped fresh parsley
1 T. garlic 1 1/4 c. cajun tomatoes 7 c. chopped cabbage 4 3/4 c. beef stock
2 c. uncooked converted rice

Place the oil in 6 qt. pan. Add beef and place over high heat, breaking meat up- into small chunks. Add the sausage and cook until the hamburger is browned, about 4 minutes, stirring occasionally and continuing to break up meat chunks. Stir in the salt, red and black peppers, cook about 2 minutes, stirring occasionally. Add the bell peppers, onions, celery, green onions, parsley, and garlic; cook about 5 minutes, stirring occasionally. Add the tomatoes and cook and stir about 2 minutes more. Now add the cabbage and do not stir. Cover pan and cook about 25 minutes; stirring occasionally after mixture on the bottom has browned and scraping pan bottom well. Stir in 1 1/2 c. stock, scraping bottom until sediment is dissolved. Cook uncovered about 15 minutes, stirring and scraping occasionally. Add 1 1/2 c. more stock cook about 10 more minutes, and then add 1 3/4 c. stock. Add the rice, stirring well. Cover pan, reduce heat to very low, and cook about 25 minutes. Check after about 20 minutes to make sure mix isn't scorching. Remove pan from heat and let sit covered until rice is tender, but still a bit crunchy, about 25 minutes more. Stir well and serve immediately.

Lentil Soup

1 ham hock lb. lentils 3 c. mushrooms 1 onion 1 clove garlic salt, pepper
3 carrots 1 t. thyme 1 bay leaf 4 c. chicken broth 8 c. water 3 T. parsley
Combine all ingredients, boil over moderately high heat. Reduce heat, simmer partially covered 1 hour. Remove bone. Add meat from bone and simmer 20 more minutes.

Hamburger Barley Soup

2 lb. ground beef or turkey 16 oz. tomatoes, chopped 6 oz. tomato juice
7 c. water 1/2 lb. string beans 1 green pepper 1 c. celery 1 t. salt, pepper
2 t. garlic powder 2 T. light soy sauce 1 bay leaf 1/2 t. paprika, thyme
1/2 c. pearl barley 2 carrots 1 large potato
Brown hamburger. Add everything but carrot and potato. Bring to a boil, reduce heat simmer 1 hour. Add carrots and cook 10 minutes. Add potato and cook 20 minutes more. Can use almost any veggie.

Down Home Split Pea Soup

1 lb. dry split green peas 1 1/2 qt. chicken broth 2 large smoked ham hocks
2 c. milk 1 large onion, chopped 1 large potato, peeled and diced 2 bay leaves
1-2 T. fresh dill 3 dashes of hot pepper sauce pepper
Rinse the split peas and combine them with all the remaining ingredients in a large pot. Bring the mixture to a boil over high heat. Reduce the heat and bring the liquid just to a simmer. Cover and cook for 1 hour, stirring occasionally. Remove the cover and cook for an additional 1/2 hour. Remove the ham hocks. Slice the meat off the bones and cut into bite size pieces. Discard the fat, bones, and bay leaves. Return the meat to the pot and cook 1/2 hour longer. I usually make this with a ham bone and add leftover ham.

Quick Shrimp Chowder

2 T. butter 1 onion, chopped 2 cans cream of potato soup 3 1/2 c. milk
1/4 t. cayenne pepper 1 1/2 lb. medium size shrimp peeled or can use same amount
frozen, thawed 4 oz. monterey jack cheese

Melt butter in oven over medium heat; add onion, and sauté 8 minutes or until tender. Stir in cream of potato soup, milk, and pepper; bring to a boil. Add shrimp; reduce heat and simmer, stirring often, 5 minutes or just until shrimp turn pink. Stir in cheese until melted. Garnish if desired. Serve immediately and can also add oyster crackers.

Strawberry Soup

16 oz. thawed strawberries 1 c. sour cream 1 c. half and half 1/4 c. sugar
2 T. wine. Process strawberries until well blended in blender. Add other ingredients and mix well. Chill several hours or overnight.

Cream of Cilantro Soup

1 bunch cilantro 32 oz. chicken broth 2 T. butter 2 T. flour 8 oz. cream cheese
8 oz. sour cream 1 clove garlic 1/4 t. salt, red pepper and cumin

Remove stems and chop cilantro. Process cilantro and 1 c. broth in blender. Melt butter, whisk in flour. Slowly add 3 c. broth till smooth. Boil 1 minute. Stir in cilantro and rest of ingredients. Simmer 15 minutes.

Cranberry Raspberry Soup

1 bag cranberries 2 c. apple juice Cook together until cranberries burst (10 min.)
Add: 2 bags frozen raspberries 1/2-1 c. sugar 1 T. lemon juice 2 c. half & half

1/2 t. cinnamon 1/2 c. white wine 1/2 -1 c. water 1 carton raspberry yogurt

Add raspberries, sugar, lemon juice, cinnamon, water and wine to cranberries. Bring to a boil and then cook until sugar dissolves and raspberries get soft. Let cool 5-10 minutes. Put through blender. Add yogurt to a small amount of the soup and then add to the rest of the soup. Add half and half and simmer for 10-15 minutes. Can be served warm or cold.

Shrimp Potato Soup

1/2 stick butter 1 onion 2 carrots 2 T. flour 8 potatoes 4 c. milk
1/2 c. milk with 2 chicken cubes 1 c. half and half 1 t. salt, pepper 2 c. water for 1 lb
shrimp (or corn).

Sauté butter, onion, and carrots for 5 minutes. Whisk in flour, add potatoes, milk, chicken cubes. Cook 15 minutes. Add half and half, salt and pepper. Cook shrimp in water and add to soup.

Chef Jack's Corn Chowder

1 c. butter 1 onion, diced 1 carrot, diced 1 celery stalk, diced
1 clove garlic, minced 1/2 c. flour 3 c. corn kernels, fresh or frozen
3 c. chicken stock 2 c. half and half

Melt 1 stick butter in pan over medium heat. Add onion, carrot, celery and garlic and sauté for 2 minutes. Add the flour and stir to make a roux. Cook until the roux is lightly browned, set aside to cool. Meanwhile, combine corn and stock in another pan and bring to a boil. Simmer for 10 minutes. Pour the boiling stock with the corn (a little at a time) into the pan with the roux, whisking briskly so it doesn't lump. Return the skillet to the heat and bring to a boil. The mix should become thick. Add half and half into the corn mix. Just before serving, cut the remaining stick of butter into chunks and add to soup. I generally don't add the other stick of butter because of all the fat. I also frequently save left over corn from dinners in a baggie and freeze and use that for the corn.

Broccoli Chowder

4 c. fresh broccoli florets 2 med. potatoes, diced 1 1/2 c. water 2 carrots, sliced
1 onion, chopped 1 celery, chopped 4 c. milk, divided 2 t. chicken bouillon granules
1 t. worcestershire sauce 3/4 t. salt 1/2 t. pepper 1/3 c. flour 1 c. velveeta
In pan combine first 6 ingredients (broc.-celery). Bring to a boil. Reduce heat; cover and simmer for -10 minutes or until veggie are tender. Add 3 c. milk and the bouillon, worcestershire sauce, salt and pepper. In a small bowl combine flour and remaining milk and mix until smooth; gradually add to soup. Bring to a boil. Cook and stir for 2 minutes or until thickened. Remove from heat, stir in cheese until melted. Serve.

Top Secret Applebee's Onion Soup

3 T. oil 6 medium white onions, sliced 8 c. beef broth 1 c. water
2 1/2 t. salt 1/2 t. garlic powder 1/4 t. pepper
Add oil to pan over medium high heat. Add onions and sauté 20 minutes until the onions begin to get soft and become translucent. Add rest of ingredients and bring to a boil. Reduce heat to a simmer and simmer for 45 minutes.

Ground Beef, Sausage and Cabbage Jambalaya (Prudhomme)

1 T. oil 1 1/2 lb. hamb. 3/4 lb. andouille or kielbasa, cut in slices 1 T. salt
1/2 t. cayenne 3/4 t. pepper 2 c. chopped gr. pepper 1 1/2 c. onions
1 c. celery and green onions 1/2 c. chopped fresh parsley 1 T. garlic
1 1/4 c. cajun tomatoes (1 can) 7 c. chopped cabbage 4 3/4 c. beef stock
2 c. uncooked converted rice
Place oil in 6 qt. pan. Add beef and cook over high heat, breaking meat p into small chunks. Add the sausage and cook until the hamburger is browned about 4 minutes; stirring occasionally and continuing to break up meat chunks. Stir in salt, red and black peppers, cook about 2 minutes, stirring occasionally. Add the bell peppers, onions, celery green onions, parsley and garlic; cook about 5 minutes. Add the tomatoes and cook and stir about 2 minutes more. Now add the cabbage and do not stir. Cover pan and cook about 25 minutes; stirring occasionally after mix on the bottom has browned and scraping pan bottom well. Stir in 1 1/2 c. stock, scraping bottom until sediment is dissolved. Cook uncovered 15 minutes, stirring. Add 1 1/2 c. more stock, cook 10 more minutes and then add 1 3/4 c. stock. Add the rice, stirring well. Cover pan, reduce heat to very low and cook about 25 minutes. Check after 20 minutes to make sure mix is not scorching. Remove pan from heat and let sit covered until rice is tender, but still crunchy about 25 minutes more. Stir well and serve immediately.

Paula Deen's Taco Chili with Mix

Taco Chili mix: 1 c. dried kidney beans 1/2 c. dried pinto beans 1 pkg. taco mix
1 1 oz. pkg. buttermilk salad dressing mix 3 T. dried minced onion
1 t. chili powder 1/4 t. cumin 1 1/2 c. corn or tortilla chips
Taco Chili: 1 packet taco chili mix 4 c. water 11 3/4 ox. can diced tomatoes and green chilies
16 oz. tomato sauce 1 lb. hamburger, cooked
Mix up taco chili mix. For chili Place beans in bow cover with water and soak overnight. Drain. Add to pan with taco seasoning mix, water, diced tomatoes, tomato sauce and hamburger. Boil, reduce to low and simmer for 2 hours until beans are tender. Serve with chips. I generally just skip the dried beans and use a can of kidney and pinto beans.

Chunky Chicken Barley Soup

1 c. onion, carrot and celery 2 garlic cloves 2 t. olive oil 2 cans chicken broth
1 3/4 c. water 1/4 t. salt, thyme and pepper 1 c. cooked chicken 1/2 c. quick cooking barley.
Sauté first 4 ingredients in oil for 5 minutes. Add broth, water and spices. Boil, simmer 25 minutes until veggies are tender. Add chicken and barley; cook 8-10 minutes until barley is tender.

Hot Italian Sausage Soup

1 lb. hot Italian sausage 1 14 1/2 oz. can Italian stewed tomatoes (I used 2 cans)
8 oz tomato sauce 1 c. frozen Italian veggies 1/4 c. chopped onion
3/4 c. julienned red, green and/or yellow pepper 1/4 c. white wine or chicken broth
1 t. brown sugar 1 t. minced fresh parsley 1/2 t. Italian seasoning
1/8 t. salt and pepper

In large skillet, cook sausage over medium heat until no longer pink. In another pan combine remaining ingredients. Bring to a boil. Reduce heat; cover and simmer 10 minutes until veggies are tender. Drain sausage; add to soup and heat through.

Rachael Ray's Minestrone Soup

2 T. olive oil 1/4 lb. pancetta 1 onion 4 garlic 2 carrots 4 celery
1 bay leaf 1 bunch kale salt and pepper 15 oz. can kidney or cannelloni beans
15 oz. can chickpeas 2 sprigs rosemary 4-5 thyme leaves 15 oz. diced tomato
1 qt. stock 2 c. water 1/2 lb. elbow macaroni

Brown pancetta in pan 4-5 minutes. Add onion, garlic, celery and bay leaf cook until tender. Add beans, tomato, stock and water; bring to a bubble. Add kale and cook down. Add pasta and cook until al dente. Serve.

Clam Chowder (Mary Brauti)

3-4 slices bacon, chopped and fried 1/4 c. onion, chopped 1-2 celery, chop
1-2 plus small potatoes 1 12 oz. can evaporated milk 1 or 2 cans chopped clams
undrained

Saute onion and celery in bacon grease, drain. Add potatoes and enough water to cover and boil until potatoes are soft. Salt and papper. Add clams with juice. Add evaporated milk and heat just until hot and ready to serve. She usually uses 1 can clams, but if you use more then drain one can.

Clam Chowder

1/2 c. butter 1 c. each of onion, celery Saute 5 minutes. Add 1/2 c. flour and make a roux (thickened). Add 4 c. clam broth slowly and whip in. Simmer 20 minutes. Add 2 1/2 oz. salt pork and 12 oz. minced clams. Simmer 20 minutes. Add 2 c. cooked, cubed potatoes. Let stand 20 minutes, add 1 pt. heated half and half. Serve.

Clam Chowder

2 large potato 1 t. salt 4 strips bacon 1/4 c. onion 3 (8 oz.) clams
1/4 c. butter 1/4 c. flour 1 qt. half and half or milk 1/2 t. pepper
1/4 c. white wine 1 c. half and half

Cook bacon until crisp, and chop into small pieces. Cook unpeeled potato in boiling water and salt. Drain, and cube if not already cubed. Cook onion in bacon fat until clear. Add clams and broth and simmer 5 minutes. In 4 qt. pot melt butter. Add flour and stir in 1 qt. milk and wine. Cook over medium heat; stirring constantly until mix comes to a boil and thickens. Reduce heat, add potato, clam, bacon and pepper. Add remaining half and half and heat until hot. I have made both of these versions and sometimes, I combine them into a mix of both.

Chicken Chili (RR)

32 oz. chicken stock 3 cans undrained white beans 5 c. chicken rotisserie or boiled
16 oz. salsa 8 oz. block grated pepper jack 2 t. cumin 2 garlic cloves
pepper 1/2 c. fine crush corn chips sour cream for garnish

Place all in crock pot except chips. Cook on high until cheese is melted. Or you can do on stove top until cheese is melted. When chili is ready add chips and simmer 10 min.

Healthy Chicken and Squash Moroccan Stew

2 lb. skinless, boneless thighs cut into chunks 2 garlic minced PAM
1/2 t. cumin, coriander 1/4 t. pepper, cinnamon 1 1/4 c. dry lentil, rinsed, drained
1 medium onion cut into thin wedges 3 1/2 c. chicken broth 1 c. water
1 large summer squash, quartered lengthwise and cut in 1" pieces 1/2 c. dried apricots
In bowl combine chicken, garlic, cumin, coriander, pepper and cinnamon, toss to coat.
Spray a pan with pam and cook over medium heat until brown on all sides. Transfer to a 4 qt. slow cooker. Add lentils and onion to chicken mix in slow cooker. Pour chicken broth and water over. Cover and cook on low for 7-8 hours or on high for 3 1/2-4 hours. Add squash and apricots to slow cooker. Cover and cook 15 min. more. I did it on the stove top.

Veggie Tortellini Soup

5 c. chicken broth 16 oz. Cal. blend veggies 8 oz. dried tortellini 15 oz. Italian diced tomatoes, undrained
Bring broth to a boil, stir in veggies and tortellini, return to a boil. Reduce heat and simmer uncovered for 10-12 minutes or until veggies are tender. Stir in tomatoes. Cover and cook for 5-6 minutes until heated through.

Tomato Tortellini Soup

9 oz cheese tortellini 2 cans tomato soup 2 c. broth 2 c. 2% milk, & half and half
1 t. onion powder, garlic powder, dried basil 1/2 t. salt 1/2 c. parmesan
Cook and drain the tortellini. Add all of the other stuff together and cook 15-30 min. Add the tortellini to the soup and cook a few minutes more.

Cheeseburger Soup

1/2 lb. hamb 3/4 c. each of onion, carrots, celery 1 t. basil, parsley 4 T. butter
3 c. broth 4 c. potato 1/4 c. flour 8 oz. velveeta 1 1/2 c. milk s&p
Brown beef, set aside. Saute vegies in 1 T. butter. Add broth, potato and beef. Boil, reduce heat and simmer 10-12 minutes. Melt 3 T. butter, add flour and add milk until thick. Add to beef/vegie mix and cook about 2 minutes. Add the velveeta and cook until melted.

Black Bean and Pumpkin Chili

1 med onion 1 med yellow pepper 3 garlic 2 T. o. oil 3 c. chick broth
2 cans black beans, rinse and drain 2 1/2 c. chicken 15 oz pumpkin
14 1/2 oz diced tomato, undrained 2 t. parsley, chili powder 1 1/2 t. oregano, cumin
In skillet saute onion, yellow pepper and garlic in oil. Put in slow cooker with rest of ingredients. Cook on low 4-5 hours

SALADS

Seven Layer Salad

1 head lettuce, shredded 1 c. celery 1 green pepper 2 gr. onions
1/2 pkg. peas, uncooked 2 t. sugar 1 c. salad dressing

Options: cheese, bacon bits, water chestnuts, shrimp

Arrange vegetables in layers in a pretty bowl, topping with salad dressing mixed with sugar. Cover and chill several hours or overnight. Just before serving top with cheese and bits.

Caesar Salad

2 cloves garlic 1 head romaine lettuce 1/2 t. salt and pepper
1 T. anchovy paste 1 T. lemon juice 1 egg or 2 T. liquid egg stuff
1/3 c. olive oil 1/2 c. parmesan cheese 1 c. caesar croutons (or onion and garlic)
In bowl mix garlic, salt, pepper, anchovies, lemon juice, egg. Add olive oil and mix. Add lettuce and toss. Add cheese and croutons.

Outback Steakhouse Caesar Salad Dressing

1 c. mayo 1/4 c. egg substitute 1/4 c. parmesan cheese 2 T. water
2 T. olive oil 1 1/2 T. lemon juice 1 T. anchovy paste 2 cloves garlic 2 t. sugar
1/2 t. pepper 1/4 t. salt 1/4 t. dried parsley flakes, crushed
Combine all ingredients in a medium bowl. Beat with mixer for about 1 minutes. Cover bowl and chill for several hours for flavors to develop.

Outback Steakhouse Bleu Cheese Dressing

1 c. mayo 2 T. buttermilk 1 T. crumbled bleu cheese 1/8 t. each pepper, onion powder, and garlic powder. Mix all together until smooth. Cover and chill 30 min.

Bleu Cheese Dressing

1 c. mayo 8 oz. sour cream 4 oz. bleu cheese 1/4 t. salt 1 t. lemon juice
1 T. Worcestershire Mix all together and chill.

Buttermilk Salad Dressing

1 c. mayo 1 c. buttermilk 2 garlic onion 1/3 c. parsley
Mix together and refrigerate.

Banana and Lettuce Salad

lettuce banana mayo sugar milk salt and pepper
Cut up lettuce. Mix mayo with some milk, add about 1 T. sugar (all of this is to taste) salt and pepper. Put banana and dressing on right before serving. Mix together.

Cukes in Sour Cream

4 oz. sour cream 2 T. sugar (or more) 3/4 t. salt and pepper 1 T. vinegar
or more onion cucumbers
Mix onion and cucumbers together. Add dressing of sour cream, sugar, vinegar, salt and pepper.

Dilly Cucumber Salad

3 c. thinly sliced cukes 1 small red pepper, julienned 1/2 c. sweet onion, diced
1/3 c. sugar 1/4 c. white wine vinegar 1 1/2 t. salt 1 t. dill seed
In large bowl, combine all ingredients. Cover and refrigerate for at least 1 hour, stirring occasionally.

Red Leaf Salad with Mandarin Oranges

1 head red leaf lettuce 1/2 c. celery 1/4 c. green onions
1 10 oz. mandarin oranges Dressing: 1/4 c. oil 2 T. vinegar 1/2 t. salt
dash Tabasco 1/8 t. pepper 1 T. parsley flakes 2 T. sugar

Caramelized almonds: 1/2 c. slivered almonds 1/4 c. sugar

Caramelize almonds by combining almonds and sugar in pan and heat until they are well coated. Spoon on wax paper to cool. Prepare dressing and refrigerate. In a salad bowl mix lettuce, celery, and green onions. Pour dressing over salad and sprinkle almonds on top.

Spinach Strawberry Salad

2 bunches spinach 1 basket strawberries 10 thin slices purple onion
Dressing: 1/2 c. oil 1/2 c. sugar 1/4 c. apple cider vinegar 1/4 t. Worcestershire
1/2 t. minced onion 1 T. poppy seeds 2 T. sesame seeds 1/8 t. paprika

Rinse and dry spinach. Remove stems. Slice strawberries. Layer spinach, sliced strawberries and onions 3 times (9 layers). When ready to serve put on dressing. Don't put the dressing on until ready to serve, because the spinach and strawberries will wilt.

Fruit Salad with Banana Dressing

Dressing: 2 ripe bananas 1 c. sour cream 4 T. brown sugar 1 1/2 t. lemon juice
Mix in blender, pour over fruit. Fruit: pineapple, cantaloupe, honeydew, kiwi, strawberries, papaya, mango.

Shrimp Salad (Grandma's)

lettuce cucumber green pepper lots of onion radish
celery plum tomato eggs (boiled) 2 cans tiny shrimp drained
Dressing: 1 c. miracle whip 2 T. apple cider vinegar 1 1/2 T. sugar
salt and pepper a little sweet relish

Mix the dressing to a taste you like. Mix with the other ingredients.

Crab Louis Salad

Lettuce hard boiled eggs pitted, slice black olives green pepper rings

Crab meat, lump with cartilage removed or fake crab celery

Dressing: 1 c. mayo 1/4 c. chili sauce 1/4 c. whip cream or half and half
1 1/2 T. green pepper 3 T. onion 1 egg(boiled, grated) 1 t. Worcestershire
2 t. parsley 1 T. lemon juice salt and pepper (can skip egg if desired)

Mix the dressing together and chill. Put lettuce on plate, top with crab, eggs, olives and green pepper and celery. You can use a whole leaf lettuce on plate, and then top with rest of lettuce, crab, etc. Serve with dressing that guests can add to salad.

Cole Slaw

Grate a head of cabbage, add 1 c. sugar and let sit for 1 hour. Boil together: 3/4 c. oil
1 c. vinegar 1 t. each dry mustard and celery seed 2 t. sugar 1/2 t. salt
Put dressing over cabbage. Refrigerate for 24 hours before serving.

Potato Salad

Boil potato pieces (about 3-5 potato for 6) about 4-5 minutes just so it's done but not soft. Drain and cool. Boil about 5 eggs, cool. Mix together eggs, potato, celery, onion, and radish. Dressing: mayo mustard milk salt, pepper, garlic powder
I put the potato, eggs, celery, radish and onion together early in the day and when it is totally cool I add the dressing, and let chill for several hours to flavor. I mix about 1-2 c. mayo, a few tablespoons milk, a few tablespoons mustard and seasonings. Grandma B's is a soft yellow color, Grandma H's has more mustard in it and so is a darker color.

Macaroni Salad

Cook 8 oz. or more small macaroni, drain, cool. Add 1 c. celery, small can sliced black olives, small jar pimento, 1/2 c. cut up dills, 1 c. cut up in small chunks cheddar cheese (or colby), onion to taste (1/2 c. or so). You can add chicken or turkey instead of cheese.

Dressing: 1 c. mayo 1 c. sour cream 1 t. garlic powder, pepper
1/2 t. cayenne pepper 1 T. mustard 1 t. horseradish (can be omitted)
1 t. celery salt. Mix dressing and put over the rest of the ingredients. May top with parsley.

Tuna Salad

Macaroni rings, or sea shells tuna, drained celery onion

Dressing: Mayo milk salt, pepper, garlic powder

Mix however much of the ingredients you want. For the dressing start by mixing 1 c. mayo with some milk (add a little at a time until it is the right consistency) add seasonings to taste. Mix all together.

Vegetable Marinade Salad

1 onion, diced 1-2 carrots, thinly sliced 3 c. broccoli florets 1 green pepper, chopped 3 stalks celery 1 small head cauliflower in pieces (night before)

20 mushrooms, sliced Dressing: 1 c. sugar 2 t. dry mustard 1 t. salt

1/2 c. apple cider vinegar 1 1/2 c. salad oil

Mix dressing ingredients well. Put all the vegetables into a large bowl except for the mushrooms which are added the next day. Pour the dressing over the vegetables and refrigerate overnight. In the morning it will seem more watery and that's how it should be. Add the mushrooms and remix.

Black Bean and Couscous Salad

1 box garlic and olive oil Near East Couscous 1 1/4 c. chicken broth (1 14 oz. can)

1 red pepper, chopped 1 c. frozen corn, thawed or a can 1 can black beans, drained

green onions 6 T. olive oil 4 T. lime juice 2 t. red wine vinegar

1 t. cumin 1/4 c. cilantro salt and pepper

Bring broth to a boil and stir in couscous. Cover the pot and remove from heat. Let stand 5 minutes. In a small bowl mix together olive oil, lime juice, vinegar, and cumin. Add green onions, red pepper cilantro, corn and beans and toss together. Fluff the couscous and break up any chunks. Mix with the vegetables and dressing. Refrigerate until ready to serve.

Waldorf Salad

3 large apples, unpeeled and diced can use 1 Granny Smith, 1 Red Delicious apple, 1 Golden Delicious or Fuji or Brae burn 1/2 c. chopped celery 1/2 c. nuts, chopped

Mix those ingredients together. For dressing: 1/4 c. mayo 1/4 c. cool whip

1 1/2 t. sugar 1/2 t. lemon juice

Combine mayo, sugar and lemon juice. Stir well. Gently fold in cool whip. Spoon over fruit mix and gently stir to combine. Cover and chill 2 hours. Depending on the size of the apples, you may need to double the amount of dressing.

Grandma's Fruit Salad

Fresh fruit: apples, strawberries, bananas, grapes slice in half

Canned fruit: Queen Ann cherries, pears, peaches, pineapple

Dressing: 6 oz. frozen concentrate orange juice 9 oz. Clover Honey (I use slightly less)

Mix fruit with dressing. Can add new fruit and still eat.

Pistachio Salad

1 20 oz. can crushed pineapple, undrained 1 small pkg. instant pistachio pudding
2 c. mini marshmallows 8 oz. cool whip 1/2 c. nuts (optional)
Stir dry pudding mix and pineapple and juice together. Add marshmallow and cool whip.
Refrigerate. Keeps well and serves 8-10.

Island Fruit Medley

1/2 c. Catalina 2 T. light brown sugar 1/4 t. cinnamon 1 mango or peach
1/2 c. pineapple chunks 2 kiwi 1 c. cantaloupe 8 pineapple slices
1/2 c. raspberry or strawberry halves 8 cantaloupe slices
Mix catalina, brown sugar and cinnamon. Toss pineapple chunks, mango, kiwi, cantaloupe and raspberry with dressing. Arrange slices of pineapple and cantaloupe on plate, top with marinated fruit mix.

Frozen Summer Fruit Salad

1 can toasted coconut 3 T. melted butter 1 can sweetened condensed milk
1 c. mini marshmallows 1 c. pecans 3/4 c. chopped peaches or nectarines
8 oz black cherry yogurt 1 c. pitted and halved cherries 3/4 c. grape halves
1/2 c. lemon juice 4 oz. cool whip
Line a loaf pan with foil extending above side of pan. Combine coconut and butter. Press on bottom of pan. In bowl combine remaining ingredients except Cool Whip. Mix well. Fold in cool whip. Pour into pan. Cover, freeze 6 hours. To serve remove from pan; peel off foil and slice.

Poppy Seed Fruit Salad

In bowl combine 1/4 c. honey, 1/4 c. limeade, 2 t. poppy seeds. Fruit mix: add 1 c. each strawberries, pineapple, blueberries, watermelon. Drizzle dressing over fruit, toss gently. Serve. Can use almost any fresh fruit.

Fancy Fruit Salad

3 T. Tang 1 small box instant vanilla or french vanilla pudding
2 c. chunk pineapple, save juice 1 c mandarin oranges, drained 1 c chopped pecans
3 large bananas, sliced
Mix pineapple juice with Tang. Sprinkle pudding over fruit. Pour juice over fruit and mix well.

Broccoli Cole Slaw

2 3 oz. ramen noodles in oriental flavor 3/4 c. butter (I use less) 1/4 c. slivered almonds
2 12 oz. bags broccoli cole slaw green onions 1/4 c. sunflower seeds
Dressing: 3/4 c. canola oil (I use less) 1/4 c. brown or white sugar
1/4 c. apple cider vinegar ramen noodle seasoning packets
Put ramen noodles in a bag and crush them while melting butter in a large skillet over low/med. heat. Add the crushed noodles and almonds and sauté stirring occasionally. Whisk together the dressing ingredients in a small bowl. Place broccoli into bowl and toss with noodles, almonds, and sunflower seeds. Pour dressing over and toss to coat. Garnish with green onions. This recipe can be halved.

Antipasto Pasta Salad

16 oz. tricolor spiral pasta 16 oz. giardiniera, drained and cut up ripe olives-1 3.8 oz and one 2 1/4 oz.
5 3/4 oz. pimento stuffed olives, sliced 7 oz. roasted red pepper, drained and chopped
8 oz. summer sausage, cubed 8 oz pepper jack, cube
1 c. Italian salad dressing Cook pasta and drain, combine with veggies and meat and cheese, add dressing, toss. Cover and refrigerate for 1 hour.

Vegetable Pasta Salad

4 c. tricolor spiral pasta 16 oz. salsa 2 c. thawed frozen corn 2 c. slice halved cuke
1 c. halved cherry tomato 1 med. red onion 8 oz. no salt tomato sauce 2 T. fresh
parsley 1 T. red wine vinegar

Cook pasta and drain. Combine pasta with remaining ingredients and refrigerate for 30 minutes before serving.

Salami Pasta Salad

2 c. small pasta shells 3/4 c. green pepper and fresh tomato 1/2 c. salami, cube
1/2 c. pepperoni, chopped 1/2 c. quartered whole ripe olives 1/3 c. onion
2 oz provolone cubed Dressing: 1/3 c. v. oil 1/4 c. red wine vinegar 2 T. sugar
1 1/2 t. salt and dried oregano 1/2 t. pepper

Cook pasta and drain. Add rest of ingredients except dressing to pasta. In a jar combine dressing ingredients and shake well. Pour over pasta and mix. Cover and refrigerate. before serving.

Out to Sea Pasta Shell Salad

3 c. medium pasta shells 2/3 c. shredded carrots 2/3 c. thawed peas
4 bacon strips, cooked and diced 4 oz. cr. cheese 1/2 c. sour cream
3/4 c. milk 1 envelope ranch dressing

Cook shells and drain. In bowl combine carrots, peas and bacon. In small bowl beat cream cheese and sour cream. Add milk and dressing mix; beat until combined. Add pasta to veggies and add dressing mix, toss to coat. Chill until serving.

Jello Layer Salad

1 small package blackberry jello, cherry jello, lime jello, lemon jello, orange jello, orange pineapple jello, strawberry jello, 1 1/2 c. evaporated milk. Add blackberry jello to 1 1/2 c. boiling water. Mix and dissolve well, put in dish and let set. Mix cherry jello with 1 c. boiling water. Let cool and add 1/2 c. evaporated milk. Put on first layer. Mix lime jello and 1 1/2 c. boiling water. Mix lemon jello and 1 c. boiling water. Let cool and add 1/2 c. evaporated milk. Mix orange jello and add 1 1/2 c. boiling water. Mix orange pineapple jello with 1 c. boiling water. Let cool and add 1/2 c. evaporated milk. Mix strawberry jello and 1 1/2 c. boiling water. Make sure each layer is mixed and dissolved well and set before adding the next layer. Use a 9 x 13 pan.

SIDE DISHES

Baked Potato

potatoes aluminum foil

Wrap potato in a piece of aluminum foil; place on a baking sheet. Bake at 425 for 45 minutes or until tender.

Stuffed Potato

Bake potato. Cool about 15-30 minutes. At this point you can either cut them in half lengthwise or cut out an oval hole on the top of each potato. After this, scoop out the potato leaving some potato where the skin is. Put the potato stuff in a bowl and mash with a little bit of butter and milk, until it is like mashed potato. Add sour cream (the amount depends on how many potatoes you have) cheese, and green onions or chives. Reheat in oven about 15 minutes or microwave.

Cheddar Potato Slices

1 can cr. of mushroom 1/2 t. paprika and pepper 1 c. shredded cheddar cheese
4 med. potatoes, cut into 1/4 " slices

In small bowl combine soup, paprika and pepper. In greased 2 qt. dish arrange potatoes in overlapping rows. Sprinkle with cheese; spoon soup mix over cheese. Cover; bake at 400 for 45 minutes. Uncover; bake 10 minutes or until potatoes are fork tender.

Potato Patties

8 hash brown patties 1 c. whip cream salt and garlic powder

Put hash brown patties in a 9x13 pan. Season. Pour whip cream over patties. Bake at 350 for 50 minutes. Sprinkle with cheese and bake 5 minutes longer.

Grilled Potatoes

Using aluminum foil lay out a strip about 12" long or however long you need for the amount of potatoes you are going to make. Peel and slice potatoes and arrange in rows. Top with diced onions. Dot with butter. Season with salt, pepper, garlic powder, etc. Seal foil. Grill this for about 45-60 minutes.

Texas Style Potatoes

1 stick butter, divided 1 pkg. (2 lb) hash browns 1 can cr. chicken soup
8 oz. sour cream 1/2 c. onions 2 c. cheddar cheese 1 1/2 c. crushed corn flakes

Melt half stick butter in pan. Add onions; sauté until clear. Add soup and sour cream. Mix. Place hash browns in a 9 x 13 pan. Pour soup mix over potatoes and mix. Top with cheese, corn flakes, remaining butter melted. Cover with foil and bake at 350 for 45 minutes. Remove foil and bake 15 minutes more.

Deluxe Hash Browns

1 pkg. Southern hash brown potatoes 1 can cr. potato and cr. celery soup
8 oz. sour cream 1/2 c. onion and green pepper 1-2 c. cheese (velveeta, cheddar)

Put 1/2 of the potato in a dish, half the onions and cheese, salt and pepper, second half of potato, onions and cheese. Mix soups and cream and spread over top. Bake at 325 for 1 1/2 hours. You can also do this and omit cheese, and use a can of cheddar cheese soup.

Onion Roasted Potato

1 envelope Lipton onion soup mix 4 med. potato 1/3 c. oil

Preheat oven to 425. Cut potato into large chunks. In 9 x 13 pan, combine all ingredients until evenly coated. Bake uncovered, stirring occasionally 35 minutes or until potatoes are tender and golden brown.

Ranch Potato Crisps

3-4 med. size potatoes 1 T. veggie. oil 1 pkg. (.4 oz) dry ranch salad dressing mix
Heat oven to 400. Wash potatoes, leaving skin on. Cut into 1/4" slices. Place potato in
boil, add vegetable oil. Stir to coat. Add ranch mix. Cover with lid and shake until
potatoes are coated. Lay slices flat in a single layer. Bake 40-45 minutes or until potatoes
are brown.

Classic Original Ranch Potato

2 lb. small red potatoes, quartered 1 oz. pkg. Ranch dressing mix 1/4 c. veggie oil
Place potatoes in plastic bag and add oil. Toss to coat. Add dressing mix and toss again
until coated. Bake on ungreased pan at 450 for 35 minutes.

Cheese Fries

frozen steak fries monterey jack cheese
Cook the fries as directed on the bag, for the last five minutes add your cheese, crumbled
cooked bacon can also be added if you like.

Diana's Sweet Potato Casserole

2 -29 oz. cans sweet potatoes, drained 1 stick butter 1/2 c. sugar 1 t. salt
dash cinnamon
Heat potatoes, butter, sugar, cinnamon and salt. Beat until fluffy. Put aside.
1 stick butter 1/2 c. sugar 1/2 c. whip cream 1 t. vanilla chopped pecans
Melt butter and sugar. Cook stirring occasionally, over med. heat until well blended about
10 min. Add cream and vanilla and stir for 2 more minutes. Pour into potatoes. Put in 1 1/2
qt. buttered casserole. Sprinkle with pecans. Bake at 350 for 30 minutes.

Baked Yam and Cranberry Casserole

1/4 c. butter 1 c. apple butter 1 c. apple juice` 1/4 c. maple syrup
6 sweet potatoes, peeled and thickly sliced 12 oz. cranberries, rinsed and dried
In small pan melt butter. Add apple butter, apple juice and maple syrup. Cook stirring
frequently until heated thoroughly, 5-10 minutes. In a greased 9 x 13 pan layer yams,
cranberries and sauce. Repeat layers until all ingredients are used. Bake covered, at 350
for 1 hour until yams and cranberries are fork tender.

Rice with Cheese and Onions

1 1/2 c. converted rice 3 T. olive oil 1 onion, peeled and sliced 2 T. butter
3 c. chicken stock 1/2 t. salt 1/2 c. Swiss cheese, grated 1/8 c. Parmesan cheese
Put olive oil in pan and add the rice. Cook for a few minutes over medium heat until rice
begins to lightly brown. Remove from the pan to a 2 qt. covered pan. Put butter in frying
pan and sauté the onions until they being to lightly brown. Place the onions, broth, salt in
the pan with the rice and bring to a boil. After the pot boils for 3 minutes, cover with the lid
and turn heat to low. After 15 minutes, turn off heat. Do not remove the lid for 5 more
minutes. Stir in cheeses and pepper.

Super Rice

1 c. converted rice 1 stick butter 1 can consommé 1 can water
1 envelope dry onion soup mix 1 or 2 cans mushrooms, undrained
Melt butter and add rest of ingredients. Bake at 350 for 45-60 minutes.

Rice With Pepper

1 T. butter 1 garlic clove 1/4 c. almonds 1 green, red pepper
2 c. cooked rice 2 T. parsley
Cook garlic, nuts and peppers in butter. Add rice and parsley. Serve.

Wild Rice with Mushrooms and Onions

2 t. salt 1 c. wild rice 1 c. converted rice 1 onion 3 T. butter or oil
1/2 lb. mushrooms or 1 can 1/2 t. pepper

In a 3 qt. pan bring 6 c. water to a boil. Add salt and wild rice. Cover and simmer over low heat for 30-45 minutes. Add the converted rice to the pot without stirring. Cover and continue cooking another 15 minutes. Do not remove the lid. Let the rice sit for 5 minutes after cooking. Meantime, sauté onion in butter or oil. When onion is clear add mushrooms and sauté 5-6 minutes. When rice is done, stir in mushrooms and black pepper. Serve.

Rice

For perfect rice, use a pan of 1 qt. capacity for each cup of rice: 1 c. rice to 1 qt. pot, 2 c. rice to 2 qt. pot, etc. Add 2 c. water and 1/4 t. salt for each cup of rice. Bring to a boil with the lid off and keep it off for 3 minutes. Put the lid on the pot and turn heat to low. Let it cook for 15 minutes and then turn off heat. Do not open lid. Let the pot stand on the burner another 5-6 minutes. Serve.

Spanish Rice

1 can stewed tomatoes 1 1/2 c. chicken broth 2 t. chili powder 1 T. butter
1 1/4 c. white rice, uncooked 3/4 t. oregano 1/2 t. garlic salt

In medium pan combine all ingredients. Bring to boil; reduce heat. Cover and simmer 25 minutes or until rice is done.

Fried Rice

Prepare 1 c. or more rice. Scramble a few eggs in a small pan. I thaw out some frozen veggies (about 1-2 c.) or use a can of veg-all. I also chop up a small onion. Mix all together. I heat up about 2 T. butter over med./high heat. I dump the rice mix in and add about 2 T. soy sauce with salt and pepper to taste. Cook about 5-10 minutes. Serve. You can also mix this in advance and refrigerate (do not add butter, soy and seasonings). When ready to eat cook in the butter and soy sauce. You can also cook this in the oven for about 30 minutes.

Con Queso Spirals

2 1/2 c. uncooked spiral pasta 1 T. butter 1 c. salsa con queso dip

Cook pasta according to package directions; drain. Place in bowl; stir in butter until melted. Stir in con queso dip. Serve with sour cream.

Fettuccine Alfredo

12 oz. fettuccine 1/2 c. butter 1 c. whipped cream
3/4 c. Parmesan 2 T. parsley salt and pepper

Cook pasta according to package directions. Drain and place in warm serving dish large enough for tossing. Add butter, whipping cream, cheese and parsley; toss until pasta is well coated. Salt and pepper to taste.

Paula Deen's Potatoes

3 potatoes 1/2 c. mayo 1/2 t. hot sauce 1/4 t. onion salt 1/2 t. steak seasoning
1/8 t. pepper 2 c. cornbread dressing or stuffing

Cut potato into 6 wedges. Mix mayo with spices. Roll in mayo and then dressing. Place in greased dish and bake at 375 for 45-50 minutes.

Roasted Potatoes

1 1/2 lb. small red potato 1/4 c. olive oil 4-6 garlic 1 t. dried rosemary, 1 T. fresh
Peel strip from middle of potato. Mix all and toss. Bake at 350 for 40 minutes.

Buffalo Potato Wedges

1/3 c. melted butter 1 t. cider or white vinegar 3-4 t. red pepper sauce
1/2 t. salt 4 unpeeled, medium potatoes 1 c. blue cheese dressing
Heat coals or gas grill. Mix butter, vinegar, pepper sauce and salt in shallow dish. Cut each potato lengthwise into 4 wedges ; pat dry with paper towels. Dip potato wedges into butter mix. Cover and grill potatoes 4-6 inches from med. heat 25-35 minutes brushing with butter mix and turning once or twice until tender. Serve with dressing. You can also do this with potatoes in foil if you don't want to be bothered with turning.

Spinach Lasagna Roll-Ups

10 oz frozen chopped spinach, thawed, squeezed dry 4 oz. shredded mozzarella cheese
8 oz. 2% cottage cheese 3/4 c. Parm cheese, divided 1 egg, lightly beaten
6 lasagna noodles, cooked and drained 30 oz. seasoned tomato sauce or spg. sauce
Combine spinach, mozzarella, cottage cheese, 1/2 c. parm and egg. Spread a heaping 1/3 cupful over each noodle. Roll up and secure with toothpick. Place seam side down in a 11 x7 x 2 baking dish, sprayed with PAM. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Pour tomato sauce over roll-ups. Cover and bake at 350 for 33-38 minutes or until bubbly. Sprinkle with remaining parm cheese.

Basil Red Potatoes

Boil 1 lb. red potatoes with skin for about 25 minutes or until tender. Drain. Melt 4 T. butter, 1/4 c. cream, and 2 T. basil. Mash potatoes with all of this stuff.

Wild Rice Casserole

Cook at least one cup wild rice (This will give you about 2 cups or 2 and 1/2 rice) until tender about an hour. Chop one cup celery and sauté in 2-3 tablespoons of Olive Oil
Add:

1 envelope onion soup 1 can Cream of Mushroom soup 1 bullion cube (I use Knox)
1 cup water about 2 tablespoons Worchester sauce (You really don't need salt and pepper, I don't add)

Add rice to mixture. Right before baking Saute 1 package of fresh mushrooms, in a little oil (or butter) and add to casserole. Bake at 350 for an hour. This gets better when it sits.

Portabello & basil cheese tortellini

19 oz cheese tortellini (big size) 1 lb. sliced baby portabello 1 small onion, chopped
1/3 c. butter 2 garlic cloves 1 c. chicken broth 1 c. heavy whip cream
1/2 t. s & p 1/3 c. Parmesan cheese 2 T. fresh basil or 2 t. dried

Cook tortellini. In skillet sauté mushrooms and onion in butter until tender. Add garlic, cook 1 minutes. Stir in broth. Bring to a boil. Reduce heat, simmer uncovered for 12-15 minutes or until liquid is reduced by half. Add the cream, salt and pepper and cook 4-5 minutes or until slightly thickened. Drain tortellini, add to skillet. Stir in cheese and basil.

Ranch Potato Cubes

7 med. potatoes, cut in 1/2 in cubes 1/4 c. butter, cubed 8 oz sour cream
1 env. ranch salad dressing mix 4 oz shredded cheddar
Place potatoes in 11 x 7 dish. Dot with butter. Cover and bake at 325 for 60 minutes or til tender. Combine sour cream and ranch; spoon over potatoes. Sprinkle with cheese. Bake uncovered for 5-10 minutes or until cheese melts.

VEGETABLES

Black Eyed Peas

1 T. veggie oil 1 c. onion 1/2 c. celery and carrot 2 bay leaves
1 t. salt 1/2 t. pepper 1/2 lb. dried black eyed peas 1 ham hock 2 1/2 c. water
Heat oil in large pot. Add onion, celery, carrot. Sauté 3-4 minutes until veggies are tender.
Set aside. Put peas, ham hock, bay leaves, salt, pepper and water and bring to a boil.
Reduce to a simmer and cook, stirring occasionally 1- 1/2 hours or until peas are tender.
Add veggies for the last half hour. You can add all of the stuff together at once and do it, but
the veggies tend to fall apart. You can also not cook the onion, celery and carrot and just
add.

Zucchini Patties

2 c. grated zucchini 2 eggs onion 1 c. Bisquick 1/4 c. cheese if desired
Mix all together and drop in oil in frying pan.

Squash

Peel and cube a butternut squash. Add 3/4 c. water, salt and pepper. Cook 1 - 1 1/2
hours or until tender. Drain. Mash and add brown sugar and butter. Cook for a few more
minutes.

Spinach Pie

4 pkg. spinach 1 onion 1/2 bunch dill 8 oz. cr. cheese
4 eggs 2 c. feta 1 lb. phyllo 1 stick butter 1/4 c. olive oil
Mix spinach, cheese and cook in oil. For phyllo, melt butter and spread on layers of phyllo.
Layer half the phyllo and then put spinach on and layer other half of phyllo. Bake at 350 for
30 minutes. (Make sure to read the phyllo label as it dries quickly.)

Scalloped Corn

1 can cream style corn 2 eggs 12 crackers 1/2 c. milk onion 1 T. butter
Mix all together. Bake at 350 for 45-60 minutes.

Curried Cauliflower

1 head cauliflower 1 1/2 T. curry powder (more or less) 1/2 c. white wine
1/2 c. mayo salt and pepper
Cut up cauliflower and steam. Cook wine, mayo and seasonings until well mixed. Pour
over steamed cauliflower. Serve.

Potato Patties

2 c. mashed potato 1-2 eggs onion flour salt and pepper
Add flour to rest of stuff and mix. It should pull away from the side. Cook on grill 5-10
minutes, flipping half way through.

Grilled Stuffed Peppers

4 medium green peppers 1/4 c. veggie oil 1 lb. Monterey jack cheese, shredded
2 T. butter tabasco
Wash and dry peppers. Slice in half lengthwise, remove core and seeds. Coat outside
skin with thin coating of oil. Stuff pepper halves with cheese, filling not quite full. Add a dab
of butter, and dash of tabasco to taste. Place peppers on lightly oiled aluminum foil. Place
on hot coals and grill 20-30 minutes. Can also be done in oven.

Spinach Casserole

1 env. onion soup mix 8 oz. sour cream 20 oz. frozen chopped spinach, thawed
In large bowl combine all. Put in 1 qt. casserole. Bake 20 minutes at 350.

Summertime Zucchini Sauté

1/4 c. butter 1 medium onion 1/2 t. salt 1/2 t. basil leaves 1/8 t. garlic powder
3 c. (4 med.) shredded zucchini 1 c. cubed tomato 2 t. sliced olives 1 c. cheese
In skillet melt butter over medium heat. Stir in onion, salt, basil and garlic powder. Cook uncovered over medium heat. Stirring occasionally until onion is tender 4-5 min. Stir in zucchini. Continue cooking uncovered, stirring constantly until zucchini is heated through 2-3 minutes. Add tomatoes, olives and cheese. Cover and continue cooking 2 minutes.

Grilled Zucchini

Layer zucchini (2), yellow squash (2), onions, parmesan cheese, seasoning salt, and stewed tomato. Make another layer of stuff. Bake at 350 for 1 hour uncovered, or grill for 45-60 minutes.

Green Bean Casserole

1 can cr. of mushroom 1/2 c. milk 1 t. soy sauce 4 c. green beans
1 1/3 c. french fried onions
Mix soup, milk, soy sauce, green beans and 2/3 c. french fried onions. Put in 1 1/2 qt. casserole. Bake at 350 for 30 minutes. Stir and sprinkle with rest of onions. Cook another 5 minutes.

Stir Fry Vegetable

2 medium zucchini 1 large onion bean sprouts 2 c. mushrooms
Cut the zucchini into long thin strips and cut into strips 1 to 1 1/2" long. For onion, cut like making onion rings and quarter those slices. Put a T. of oil in a pan. Add onion and zucchini. Add mushrooms. Add 2 T. soy sauce, 1 T. butter, dash salt and pepper. Add bean sprouts. Cook a minute or two and serve.

Asparagus Pasta with Toasted Pecans

16 oz. penne pasta 1 bunch asparagus (1 lb.) 2 T. olive oil 1 T. garlic
1 c. chicken broth 1 t. salt and pepper 3 T. basil 3/4 c. Parmesan, divided
2 T. butter 1 c. pecan halves, toasted and divided 1 red pepper, seeded, chopped
Prepare pasta, rinse and drain. Cut asparagus into 1 1/2" pieces. Sauté asparagus in hot oil over medium heat for 4 minutes. Stir in red pepper and garlic, cook, stirring occasionally, 2 minutes. Stir in chicken broth. Bring to a boil. Reduce heat and simmer 2 minutes until asparagus is crisp tender. Stir in salt and pepper. Toss together pasta, asparagus mix, basil, 1/2 c. cheese, butter and 1/2 c. pecans. Sprinkle evenly with remaining cheese and pecans.

Asparagus Pasta Primavera

6 T. butter 3 T. olive oil 8 cloves garlic 1 1/2 lbs... asparagus, cut in 1" pieces
1 1/2 c. mushrooms (or a small can) 1/2 c. ham, optional 2 T. each basil, oregano, rosemary
4 plum tomatoes, chopped 1 t. salt and pepper
1/2 c. Parmesan cheese 12 oz. linguine or whatever pasta
In skillet melt butter with oil. Add garlic, cook and stir 3 minutes. Stir in asparagus. Cover and cook for a minute. Add mushrooms, ham, basil, oregano and rosemary. Cover and cook 5 minutes or until asparagus is crisp tender. Stir in tomatoes, salt and pepper. Cook 3 minutes longer or until heated through. Meanwhile cook pasta, drain. Add to asparagus mix and toss. Sprinkle with cheese.

Broccoli Casserole

20 oz. broccoli or 1-2 bunch fresh (steamed) 8 oz. velveeta 1 onion
1 can cr. of mushroom and 1 c. mayo cracker crumbs or fried onion
Combine all but cracker crumbs. Bake at 350 for 45 minutes. Top with crumbs or onion and reheat long enough to toast.

Broccoli Cauliflower Casserole

20 oz. frozen broccoli 10 oz. cauliflower 1 can cr. of celery 8 oz. cheese whiz
1 can fried onion rings
Cook broccoli and cauliflower separately. Drain and place in buttered dish. Combine soup and cheese. Pour over veggies and bake uncovered 30 min. at 325 or 350. Add onion rings for last 10 minutes.

Swiss Vegetable Medley

16 oz. broccoli, carrot, cauliflower combo, thawed and drained 1/3 c. sour cream
1/4 t. pepper 4 oz. pimento (opt.) 1 can cr. mushroom soup
4 oz. Swiss cheese 1 can french fried onion
Combine veggies, soup 1/2 c. cheese, sour cream, pepper, pimento and 1/2 can onions in 1 qt. casserole. Bake covered at 350 for 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer.

Gnocchi alla Fiorentina

1 1/2 lb. fresh spinach 2 T. butter salt 3/4 c. ricotta 2 beaten eggs
6 T. flour 1/2 c. Parmesan lots of pepper and nutmeg
Rinse spinach and remove tough stems. Cook in boiled salted water 3 minutes or until tender. Drain. Take up by handfuls and squeeze dry. Chop and place in small skillet. Stir over med. heat until spinach sticks to bottom of pan. Add butter and stir. Mix with ricotta, eggs, flour, parmesan, and spices. Cover with aluminum foil and refrigerate 1 hour. Bring large pot of water to boil. Roll tablespoon of spinach in flour. Drop 5-6 at a time in water. Cook until they rise to top and are slightly puffed. Remove and place on plate. Put in oven while you finish cooking balls.

Eggplant Casserole

1 med. eggplant, cut in cubes and parboiled 1/2 c. celery 1 c. green onions
1/2 c. bell pepper 1 can stewed tomatoes, drained 5-6 slices bread, toasted, cubed
sharp cheese, cut into small pieces 1 lb. hot sausage, cooked, drained, optional
Grease 2 qt. dish. Cover bottom with bread crumbs, then add eggplant, celery, bell pepper, onions, sausage and tomatoes. Cover and bake at 350 for 45 min. Add remaining crumbs and cheese. Return to over 3-4 minutes until cheese melts.

Eggplant Casserole

1 large eggplant 1/4 c. butter 1 onion 1 stalk celery 1/4 c. water
1/4 c. bell pepper 1/4 c. grated cheese 2 tomatoes 1 c. bread crumbs, toasted
salt and pepper to taste beef or sausage, browned
Split eggplant in half, remove inside. Place butter in pan, add onion and eggplant. Start cooking, then add water, celery and bell pepper. Let cook until veggies are tender. Then add tomatoes and cheese. Stir in bread crumbs and place in empty eggplant shells. Garnish with chopped tomatoes and bake until done.

Noodles and Cabbage

1/4 c. butter 1 t. each sugar, dill weed, and wine vinegar 4 c. shredded cabbage
1/2 c. onion 1/2 t. salt and pepper 6 oz. cooked egg noodles
In skillet melt butter. Add onion and cabbage. Cook, stirring for 5 minutes. Stir in noodles and spices. Serve.

Eggplant Parmesan

2 eggplants (about 2 lbs... total) 3 egg whites 3 T. water 1 c. bread crumbs
1/2 c. Parmesan, divided 1/4 c. basil 2 1/2 c. basic tomato sauce (recipe to follow) or
prepared marinara sauce 3/4 c. mozzarella cheese 1/2 t. salt pepper
Preheat oven to 400. Coat 2 baking sheets with cooking spray. Coat an 8 x 11 1/2 inch
baking dish with PAM. To prepare eggplant: Cut eggplants crosswise into 1/4" thick
slices. Whisk egg whites with water in a shallow dish until frothy. Combine bread crumbs,
1/4 c. Parmesan, salt and pepper in another shallow dish. Dip the eggplant slices into the
egg whites and then coat with the bread crumb mix. Arrange the eggplant slices in a single
layer on the baking sheets. Bake for 15 minutes, turn them over and bake until crisp and
golden about 15 minutes more. To assemble casserole: Stir basil into tomato sauce.
Spread about 1/2 c. of the sauce in the prepared baking dish. Arrange half the eggplant
slices over the sauce, overlapping slightly. Spoon 1 c. of the remaining sauce over the
eggplant and sprinkle with half the mozzarella. Layer on the remaining eggplant and top
with the remaining sauce, mozzarella and Parmesan. Bake the casserole, at 400
uncovered, until the sauce bubbles and the top is golden, 15 to 25 minutes.

Basic Tomato Sauce

1 T. olive oil 1 onion, diced 4 cloves garlic 2 -28 oz. cans diced tomatoes
1 T. tomato paste 1 t. dried oregano pinch crushed red pepper pepper
Heat oil in pan over medium low heat. Add onion and cook, stirring often, until softened,
about 5 minutes. Add garlic and crushed red pepper; cook for 30-60 seconds. Add
tomatoes, tomato paste and oregano; mash with a potato masher. Bring to a boil.
Simmer, uncovered, over low heat, stirring frequently, until the tomatoes cook down to a
thick mass, 45-55 minutes. Season with pepper.

Pea Pods with Onion

1/2 lb. fresh pea pods 2 T. water 1/4 c. onion 3 T. butter, divided salt, pepper
Place pea pods and water in a microwave bowl; cover and cook for 3-5 minutes until crisp
tender. Meanwhile in small skillet, cook onion in 2 T. butter over medium heat until crisp
tender. Drain peas, add to onion. Add salt, pepper and remaining butter. Cook till heated.

Sweet Potato and Vegetable Tian

1 red onion, cut into 6ths, vertically, sections separated 1 green bell pepper, cut in 1 1/2"
pieces 12 oz. mushrooms, halved 2 plum tomatoes, cored and cut into sixths
3 medium sweet potatoes, peeled, quartered lengthwise and sliced 1/4" thick
4 garlic cloves 2 t. rosemary 1/2 t. salt pepper 1/3 c. olive oil
Heat oven to 375. Combine all the veggies, garlic and rosemary in mixing bowl. Sprinkle
on salt, pepper, and 1/3 c. olive oil and toss to coat thoroughly. This can be done up to 4
hours in advance. Drop veggies into 2 1/2 qt. casserole and press them down evenly.
Bake 45 minutes. Can make a topping to go on top: 3 slices homemade type white
bread, broken up and make coarse crumbs in a food processor. Drizzle with 1 T. olive oil
and use our fingers to rub the oil evenly into the crumbs. Remove from the oven, sprinkle
with crumbs, return dish to oven and bake 15 more minutes or until veggies are tender. Let
sit 10 minutes before serving.

Tortellini With Alfredo Sauce

16 oz. tortellini (cheese) 1 1/2 c. heavy cream 1 clove garlic
1/2 t. Italian seasoning 1/2 c. Parmesan salt and pepper
Cook tortellini according to package directions. Drain. Transfer tortellini to a sauté pan over
medium-high heat and immediately add cream, garlic, Italian seasoning and 1/4 c. Parmesan
cheese. Bring to a boil and heat, stirring occasionally, 7-10 minutes until sauce has
thickened. Season to taste with salt and pepper. Top with remaining 1/4 c. Parmesan and
serve.

Penne Alla Vodka

1 lb. penne pasta 3/4 c. hamburger 1 T. olive oil 1 T. butter 1 clove garlic
1/2 small red onion, diced 1/2-1 t. red pepper 3/4 c. deli ham, chopped 1/2 c. vodka
1 c. tomato sauce or 2 c. tomato puree or crushed tomato 1 c. heavy cream
1/2 c. Parmesan salt and pepper

Boil the pasta in salted water until al dente . Drain. While pasta is cooking, brown the hamburger in a pan over medium high heat for 3-5 minutes, breaking it up while it browns. When beef is done, remove and drain fat. Return pan to heat and add olive oil, butter and garlic. Sauté for about 1 minutes, being careful not to burn the garlic. Add onion, ham and cooked beef, and sauté 3-5 minutes until onion is tender. Remove pan from heat, add vodka, then return to heat. Add tomato sauce and cream and bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally for 15-20 minutes. Stir in Parmesan, and season to taste with salt and pepper. Add pasta to the sauce, toss and serve immediately.

Macaroni Shells Florentine

20 jumbo macaroni shells 1/2 c. finely chopped celery 2 T. onion 1 T. oil
2 c. cream style cottage cheese 10 oz. chopped, thawed, drained spinach 1 egg
1/2 t. salt, oregano, and nutmeg pepper parmesan sauce

Cook macaroni shells; drain. Cook celery and onion in oil till tender but not brown; drain. Combine celery, onion, cottage cheese, cooked spinach, egg, salt, oregano, nutmeg, and pepper; mix well. Fill shells with spinach mix. Prepare Parmesan sauce, pour some on the bottom of a 12 x 7 baking dish. Arrange shells in the cheese sauce in baking dish. Cover with rest of sauce and cover with foil; bake at 350 for 45 minutes. Uncover, sprinkle with parmesan cheese and cook another 15 minutes. Can be made in advance and refrigerated until needed. Either bring to room temperature or you may have to cook a few minutes longer.

Parmesan Sauce:

In saucepan cook 2 T. chopped onion in 3 T. hot oil till tender but not brown; blend in 3 T. flour, 1/4 t. salt and pepper. Stir in 1 1/2 c. milk and 3/4 c. chicken broth. Cook, stirring constantly, until sauce is thickened and bubbly. Stir in 1/4 c. grated Parmesan cheese.

Cheesy Potato Packets

16 oz. frozen O'Brien potatoes 1 T. v. oil 1/2 t. seasoning salt 1 c. cheddar
Spray an 18 x 13 inch piece of foil with cooking spray. Place potatoes on foil. Drizzle with oil; sprinkle with salt. Wrap foil around potatoes. Put on grill with medium heat for 30 minutes turning once. Open packet; sprinkle cheese over potatoes. Cover loosely and let stand for 4-5 minutes until cheese is melted.

Zucchini Casserole With Noodles

1/2 c. oil 6 medium zucchini 2 garlic 8 oz. fresh mushrooms
14 oz. can tomatoes 1 c. bread crumbs 1 c. sour cream 1 T. almonds
1 t. paprika 1/2 c. Parmesan

Heat 3/8 c. oil in pan. Sauté zucchini and remove from pan. Put remaining oil in pan with garlic and mushrooms. Sauté. Add tomato and cook. Add crumbs, sour cream, almonds and paprika. Cook 1 minute. Re add zucchini and stir. Put in casserole dish and put cheese over. Bake 30 min. at 350. Serve over noodles.

Rachael Ray's Hot and Cold Sesame Noodles

1/2 lb. spaghetti 1/4 c. Tamari dark soy 1/4 c. smooth peanut butter, micro for 15 seconds
2 T. cider or rice wine vinegar 1 T. dark sesame oil 1-2 T. hot sauce
2 c. shredded cabbage and carrot mix 1 c. bean sprouts 3 green onions
2 T. sesame seeds

Cook pasta to al dente, with a bite to it, then shock it to stop the cooking process by running it under cold water in colander. Drain the pasta well. In the bottom of a large bowl, whisk together soy, peanut butter, vinegar, oil, sesame oil, and hot sauce. Add noodles and veggies and toss to combine the noodles and coat them evenly with sauce. Sprinkle green onions and sesame seeds throughout and serve.

Jacket Potato with Bacon, Mushroom and Peppercorn Sauce (Paula Deen)

4 medium baking potatoes, well scrubbed 12 oz. bacon, chopped
8 oz. button mushrooms 1/4 c. brandy 1 T. green peppercorns drenched in cold water
1 c. cream salt and pepper butter, for topping

Preheat oven to 375. Prick potatoes with fork and bake until soft, about 1 hour.

Sauce: Sauté bacon, add button mushrooms and cook until golden brown. Pour brandy in measuring cup and then into the pan and carefully ignite with a long match. After the alcohol burns off and the flame has died, stir in the peppercorns. Stir in the cream and heat through without boiling. Salt and pepper to taste. Cut open potatoes. Top each with a bit of butter, then cover generously with sauce. I believe that I omitted the peppercorns and didn't use as much bacon.

Edamame in Kung Pao Sauce (Sandra Lee)

1 lb. frozen, shelled edamame 2 T. canola oil 1/2 c. diced carrots
1/2 c. chopped onion 1/2 c. Kung Pao sauce 2 T. low sodium soy sauce
Bring a pot of salted water to a boil. Add edamame and return to a boil. Cook for 5 minutes. Drain and set aside. In frying pan over medium heat add the oil and cook the carrots and onions until tender. In bowl stir together kung pao sauce, soy sauce and red pepper flakes (if desired). Add in edamame, carrots, and onions. Toss until vegetables are coated. Serve.

Herbed Artichoke Cheese Tortellini

1 can Italian diced tomatoes 1 can artichoke hearts 9 oz. refrigerated tortellini
1 c. onion 1/4 c. parsley 2-4 t. dried basil 1 t. garlic 1/4 t. oregano
1/8 t. crushed red pepper flakes 1/4 c. olive oil 1 2 1/4 oz. drained sliced olives
1/4 t. salt 1/8 c. grated Parmesan

Drain tomatoes, reserving 2/3 c. juice. Drain artichokes, reserving 3/4 c. liquid; chop and set aside. Cook tortellini. In large skillet sauté the onions, parsley, basil, garlic, oregano and pepper flakes in oil for 4-5 minutes or until onions are tender. Add the reserved tomatoes, tomato juice and artichoke liquid. Bring to a boil. Reduce heat; simmer uncovered for 10-12 minutes or until slightly thickened. Drain tortellini; add to tomato mix. Stir in olives, salt and reserved artichokes; heat through. Sprinkle with parmesan.

Roasted cabbage wedges

Preheat oven to 400. Brush a rimmed baking sheet with 1 T. olive oil. Place one med. head of cabbage, cut into 1 inch thick rounds, in a single layer on sheet and brush with 2 T. oil. Season with coarse salt and gr. pepper, and sprinkle with 1 t. caraway or fennel seeds. Roast until cabbage is tender and edges are golden 40-45 minutes.

Spanish Rice

2 cans diced tomato box of Zatarin's Spanish rice 1/2 lb. bacon-small pieces
fried-keep fat add lots of onion and sauté, put all into finished rice 1/4 t. crushed red pepper,
can make early in the day and microwave for 6-7 minutes can freeze and reheat

Veggie Noodle Side Dish

1 small julienned sweet red pepper 3/4 c. green beans, carrots 1/4 red onion
1 T. canola oil 3 oz ramen noodles 1 yellow squash 1 med. zucchini
1/4 c. chicken broth 1 T. soy sauce 1 t. fajita seasoning mix

In wok, stir fry the pepper, green beans, carrots and onion for 4 minutes. Meanwhile cook noodles discarding seasoning packet. Add the remaining ingredients to the veggie mix. Cook until veggies are crisp tender. Drain noodles and add to veggies and mix.

BREAKFAST FOR DINNER

Apple French Toast

1 c. brown sugar 1/2 c. butter 2 T. light corn syrup 2 apples, peeled, sliced
3 eggs 1 c. milk 1 t. vanilla 9 slices french bread or baguettes
Syrup: 1 c. apple sauce 10 oz. jar apple jelly 1/2 t. cinnamon and ground cloves
In small sauce pan, heat brown sugar, butter and corn syrup until thick. Pour into an ungreased 9 x 13" pan. Arrange apple slices on top. Beat together eggs, milk, and vanilla. Dip bread into egg mix and place bread over apples. Cover and refrigerate overnight. Remove 30 minutes before baking. Bake uncovered for 35-40 minutes at 350. Combine syrup ingredients in pan. Cook and stir until hot. Serve over toast.

Breakfast Casserole

3 c. frozen hash browns 1 c. diced ham 4 eggs 1/4 t. pepper, salt
3/4 c. Monterey jack cheese 1/4 c. green onion 12 oz evaporated milk
Grease 2 qt. dish. Put potatoes on bottom. Sprinkle with cheese, ham, onion. Combine rest of ingredients and pour over. Bake uncovered 350 for 45 min. or until set.

Praline French Toast

1 c. light brown sugar 2 T. light corn syrup 6 eggs 1 t. vanilla 1/2 c. butter
2 pkg. Sara Lee croissant rolls, thawed or french bread 1 1/2 c. milk 1/4 t. salt
Stir sugar, butter and corn syrup in pan over low heat stirring often until butter is melted and mix is smooth. Pour into greased 9 x 13" pan. Place bread over syrup. Whisk eggs, milk, vanilla, and salt. Pour over bread and cover. Chill 8 hours. Remove from fridge and let stand room temp 30 min. Bake at 350 for 45 minutes.

French Toast

6 eggs 2 t. cinnamon 2/3 c. brown sugar 1/2 c. butter 1 3/4 c. milk
1 loaf french bread
Mix eggs, and milk. Mix cinnamon, brown sugar and melted butter. Dip bread in egg/milk mix for 5 minutes turning once. Pour cinnamon mix into baking dish, top with bread and bake at 350 for 25-30 minutes.

Creame Brulee French Toast

1 loaf french bread 6 eggs 3 c. milk 1 t. vanilla 1/2 t. cinnamon
1/4 t. salt 1/4 c. sugar 6 T. butter 3/4 c. brown sugar 2 T. maple syrup
Place bread slices in bottom of 9 x 13" pan. In bowl, mix eggs, milk, vanilla, cinnamon, salt and sugar. Pour over bread, cover and refrigerate overnight or until the egg mix is absorbed (at least 3 hours or overnight). Heat oven to 350. Remove from fridge for 30 minutes remove cover from dish and place in oven and bake for 30 minutes. In pan combine butter and brown sugar. Heat until butter is melted. Add syrup and heat until mix is bubbly. Pour over toast and return to oven. Bake about 10 minutes or until lightly browned. Let stand at room temperature for 10 minutes before serving.

Ana's Ham Buns

1/2 lb. ham 1/2 lb. Swiss cheese 2 sticks butter 2 T. spicy mustard
3 T. poppy seeds 3 T. Worcestershire sauce 1/4 c. brown sugar
24 Pepperidge Farm dinner rolls (small rolls)
Slice buns and divide ham and cheese equally between buns. Put tops back on buns. Melt butter and combine other ingredients. Spoon over buns, cover and refrigerate at least 2 hours or preferably overnight. Bake at 350 for 15-20 minutes.

Bacon Egg Casserole

3 medium potatoes, peeled and diced 1/4 c. butter 1/4 c. flour 1 c. milk
1 c. half and half 4 c. sharp cheddar cheese 1 t. italian seasonings 1/2 t. pepper
12 eggs, scrambled until lightly set 1 lb. bacon, cooked and crumbled
Optional: 2 c. soft whole wheat bread crumbs (4 slices) 3 T. melted butter
Sauté potatoes in a little bit of the bacon grease for 5 minutes. Melt 1/4 c. butter in pan over medium heat, add flour and stir until smooth. Cook 1 minutes, stirring constantly. Gradually add milk and half and half; cover over medium heat stirring constantly until thickened and bubbly. Add cheese, italian seasonings, and pepper stirring constantly until cheese melts. Remove from heat. Layer half each of eggs, bacon and cheese sauce in greased 9 x 13" pan (I use a casserole dish). Top with potatoes. Top with remaining eggs, bacon and cheese sauce. Combine bread crumbs and 3 T. butter. Sprinkle over casserole. Cover and chill overnight, if desired. Remove from fridge and let stand at room temp for 30 min. Bake uncovered at 350 for 30 minutes or until heated.

Eggs Benedict with Cheese

4 toasted, buttered English muffin halves 4 slices ham or Canadian bacon, cooked
4 broiled tomato slices 4 poached eggs
Top muffin halves with ham, tomato, egg and cover with cheese sauce.
Cheese sauce: 1 c. hot milk 1 c. American cheese 1 1/2 T. flour 2T. butter
1/8 t. paprika 1/2 t. salt
Melt butter. Add flour and seasonings. Pour milk into mix, slowly stirring constantly. Add cheese. Cook until thick and creamy. You can substitute broccoli for tomato.

Low Calorie Eggs Benedict

8 slices multi-grain bread 8 slices canadian bacon 8 poached eggs
1 t. canola oil 1 c. diced sweet onion 10 oz. thawed chopped spinach
1 lemon, zested juiced 8 oz. light sour cream 1/2 t. hot sauce 1 t. salt
1/2 t. pepper 1 T. cider vinegar
Using a big cookie cutter, cut a disk out of each slice of bread. Set aside. In skillet heat oil over medium heat. Add onions and sauté until translucent. Add spinach, lemon zest and juice and continue cooking over medium heat for 1 minute. Remove from heat and transfer mix to food processor. Add sour cream and blend until creamy, add hot sauce and then season to taste with salt and pepper. Fill a 12 inch skillet with 2 inches of water. Add vinegar and bring to a simmer. Reduce heat until the bubbles just stop. Crack each egg into the water and simmer until whites are set and opaque in color, 2-3 minutes. While eggs poach, toast bread. Cook bacon until warmed through. Remove eggs from water and blot on towel to remove moisture. To assemble lay 2 slices bacon on 2 toast rounds. Top with 1/4 of the spinach and finish with 2 eggs on top. When I did this, I used English muffins and I did not use light sour cream because I have noticed that it tends to turn to water.

Eggs Benedict Hollandaise Sauce

1/2 c. extra virgin olive oil and 1 stick butter 2 egg yolks 1 T. cream and lemon juice
1/2 t. salt pepper
Heat the oil and butter in a pan until the butter is melted. Put the egg yolks, cream, lemon juice, salt and pepper into a blender and blend for a few seconds at high speed until you have a smooth frothy mixture. Still at high speed, start pouring in the hot butter mix in a thin, steady stream, not too slowly. As you add the butter mix, the sauce should thicken. Continue pouring and blending until all the butter is used. Serve immediately or keep warm. To keep warm you can put it into a small thermos.

Sandra Lee Eggs Benedict

4 6 oz. prepackaged croissants, toasted or warmed in oven 1 t. white vinegar
6 large eggs 1 pkg. dry hollandaise sauce mix 1 1/4 c. milk 1 T. fresh chives, chopped
1 T. tarragon leaves, chopped 4 slices prosciutto, thinly sliced
Preheat oven to 325. Slice croissants horizontally and place all 4 on baking sheet. Fill a medium sized frying pan halfway with water. Over medium heat bring water to a simmer. Add white vinegar to water. Do not let water boil. Working with 1 egg at a time, crack egg into a small bowl and slide into simmering water. Simmer eggs 3-5 minutes, or until whites are cooked and yolk is still soft. Transfer eggs with slotted spoon onto a plate. Eggs can be precooked and refrigerated at this point. Reheat by sliding egg into simmering water for 1 minute at time of service. In a small saucepan, add hollandaise packet to the milk. Add the chives and tarragon. Heat thoroughly over low heat, stirring constantly. Remove from heat, set aside. Separate croissant halves and place together forming a circle, cut side up. Top each half with prosciutto and a poached egg. Spoon hollandaise sauce over the top of the egg. Serve.

Omelets for a Crowd (Paula Deen)

6 large eggs salt and pepper 2-3 resealable plastic freezer bags
Add ins (all are optional): cheddar cheese feta mozzarella cooked bacon or sausage, crumbled diced ham chopped bell peppers chopped spinach
diced red onion diced tomato sautéed mushrooms black olives
In a medium bowl whisk together eggs, salt, pepper and any of the desired add ins. Divide and pour the egg mix into resealable plastic bags. Boil a large pot of water and drop in the sealed bags. Simmer the bags 5-8 minutes (can take longer). Remove bags from the water with tongs and drain them on a paper towel lined plate. Allow to cool slightly before handling. Open the bags and pour the cooked omelet on a plate. Also be careful so that your bags do not touch the side of the pan or you could get a hole in your bag.

Eggs Scramble

4 c. croutons 1 t. salt 1 t. prepared mustard 2 c. shredded cheese
8 beaten eggs 4 c. milk 1/8 t. pepper 2 c. ham or 1 lb. sausage, cooked
Place croutons and cheese in greased 9 x 13. Combine rest of ingredients except meat. Pour over croutons and cheese. Top with meat. Bake at 325 for 1 hour. You can halve this recipe for an 8 x 8 pan.

Easy Brunch Bake

12 oz. sausage 1 green pepper, chopped 1/2 small onion 3 c. croutons
1 1/4 c. milk 3 eggs 1/4 t. salt 1 1/2 c. mozzarella cheese
Spray 9" square baking pan or pie plate with Pam. Crumble sausage into skillet; add green pepper and onion. Stirring frequently, cook over medium heat 10 minutes or until sausage is browned. Drain fat. Stir in croutons, spoon into baking pan. In bowl whisk milk, eggs and salt until blended. Pour over crouton mix, stir gently to combine. Sprinkle with cheese. Bake at 350 for 30-35 minutes or until top is browned and mixture is set. Cool 10 minutes. Serve.

Blintze

4 eggs 2 c. milk 1 1/2 c. flour
Mix all together. Heat cast iron pan, put 1 T. oil in. Pour a small bit of stuff in pan and spread around. Flip after a minute or two and cook other side. This makes about 12, I generally make 2-3 batches for all of us.

Pannekoeken

2 T. butter 6 eggs 1 c. flour 2 T. sugar 1/2 t. salt 1 c. milk

Preheat oven to 400. Place butter in pan. Heat in oven for about 2 minutes, or until butter melts. Spread melted butter evenly over bottom of pan. Set aside. In bowl, beat eggs slightly. Stir in flour, sugar and salt. Gradually add milk, beating until smooth. Pour into pan. Bake at 400 for 15 minutes. Reduce temperature to 325. Bake 40-45 minutes longer, or until deep golden brown. Immediately loosen pannekoeken from pan and slide onto serving plate. Top with fresh fruit and powdered sugar. Cut into wedges.

Gourmet Magazine Fruit French Toast

3 eggs 1 1/2 c. milk 1/2 t. nutmeg 1 t. vanilla 1/4 c. brown sugar 1 c. fruit
Mix all but fruit. Pour over french bread. Can refrigerate overnight. Top bread with fruit. Heat 2 T. butter with 1/4 c. brown sugar. Pour over bread. Bake 20 minutes.

Strawberry French Toast

Combine: 5 eggs, 3/4 c. milk, 1 t. vanilla. Dip 8 slices of french bread in eggs for 30 seconds each side. Let stand 10 minutes. Grease 9 x 13. Spread 5 c. frozen strawberries in pan. Combine 2/3 c. sugar and 1/2 t. cinnamon. Sprinkle half over berries. Put bread on top. Sprinkle with sugar. Bake at 450 for 15 minutes.

Brunch Soufflé

8 slices bread, cubed 2/3 lb. velveeta cheese, sliced 8 eggs 4 c. milk
1/8 t. each salt, pepper and dry mustard
Cut crusts from bread and cube. Put bread in greased 9 x 13" pan and put on sliced cheese. Beat eggs slightly and add seasonings. Refrigerate overnight. Bake at 325 for 1 hour.

Eggs Florentine

1 can cr. of celery soup 20 oz. chopped spinach, cooked, drained 1/4 c. milk
6 eggs 1 c. shredded cheese
In a 10 x 6 x 2 dish combine soup, milk, and spinach. Spread in bottom of dish. Top with eggs, sprinkle with cheese. Bake at 350 for 30 minutes or until set.

Ham and Egg Bake

3 c. cooked rice 6 hard boiled eggs, chopped 1 c. diced ham 2 T. mustard
2 T. minced onion 3/4 c. butter 1/2 c. diced cheddar cheese
Combine all ingredients. Bake at 350 for 30 minutes.

Breakfast Burrito

4 oz. chorizo 1/2 red onion, chopped fine 3 garlic 4 oz. can chopped gr. chilies
1/2 c. cilantro 1 c. Eggbeaters 4-6" tortillas 1/2c. cheese PAM
Heat nonstick pan and spray with PAM. Add chorizo and break into small pieces, drain grease. Add onions, garlic, green chilies and cilantro. Sauté until onions are softened (1 min.) Add eggs, stir until scrambled. Put egg mix in the tortillas, fold like a burrito, top with cheese.

Very Vanilla French Toast

1 c. milk 1 3 oz. package cook and serve vanilla pudding 1 egg
1/2 t. cinnamon 8 slices Texas Toast or French bread 2 t. butter
In a bowl whisk the milk, pudding mix, egg and cinnamon for 2 minutes or until well blended. Dip toast in pudding mix, coating both sides. Melt butter on a griddle; cook french toast for 2-4 minutes on each side or until golden brown.

Hash Brown Quiche (Paula Deen)

3 c. shredded frozen hash browns, thawed and drained 4 T. butter, melted
3 eggs, beaten 1 c. half and half 3/4 c. diced ham 1/2 c. green onions
1 c. cheddar cheese, shredded salt and pepper

Preheat oven to 450. Press the hash browns between paper towels to dry as best as possible. In a 9 inch pie plate, toss the hash browns with the butter and press into bottom and sides forming a crust. Bake 20-25 minutes until golden brown. Meanwhile combine rest of ingredients and mix in bowl. Pour over crust. Lower oven to 350 and bake 30 minutes until golden. You can also use a bag of shredded potatoes from the refrigerator section.

Blueberry French Toast

12 slices day old white bread, crust removed 2-8 oz pkg. cream cheese 12 eggs
1 c. fresh or frozen blueberries 2 c. milk 1/3 c. honey or maple syrup
Cut bread into 1" cubes; place half in a greased 9 x 13 pan. Cut cream cheese into 1 in. cubes; place over bread. Top with blueberries and remaining bread cubes. In a large bowl beat eggs. Add milk and syrup; mix well. Pour over bread mix. Cover and chill for 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover; bake at 350 for 30 minutes. Uncover; bake 25-30 minutes longer or until center is set. For a syrup: combine 1 c. sugar, 2 T. cornstarch and 1 c. water until smooth. Bring to a boil over medium heat; cook and stir for 3 minutes. Stir in blueberries; reduce heat. Simmer for 8-10 minutes or until berries have burst. Stir in 1 T. butter until melted.

Camper's Breakfast Hash

1/4 c. butter 1 pkg. 20 oz. refrigerated shredded hash brown potatoes 1/4 c. onion
7 oz. brown and serve sausage links, cut into 1/2 inch pieces 1/4 c. green pepper
12 eggs lightly beaten salt and pepper 1 c. shredded cheddar cheese
In a skillet, melt butter. Add the potatoes, sausage, onion and green pepper. Cook uncovered over medium heat for 10-15 minutes or until potatoes are lightly browned, turning once. Push potato mix to the sides of pan. Pour eggs into center of pan. Cook and stir over medium heat until eggs are completely set. Season with salt and pepper. Reduce heat; stir eggs into potato mix. Top with cheese; cover and cook 1-2 minutes or until cheese is melted. I did this but omitted the eggs as we also had French toast.

Hash Brown Sausage Bake

20 oz. refrigerated shredded hash brown potatoes 1/3 c. butter 1 t. beef bouillon
1 lb. pork sausage 1/3 c. onion 8 oz. small curd cottage cheese 3 eggs, beaten
4 slices American cheese, chopped
In a large bowl combine the hash browns, butter and bouillon. Press on bottom and sides of pie plate. Bake at 350 for 25-30 minutes until edges are lightly browned. In a skillet cook sausage and onion over medium heat until meat is no longer pink; drain. In a large bowl, combine the sausage mix, cottage cheese, eggs and American cheese. Pour into crust. Bake at 350 for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

One Eyed Sailor--Paula Deen

2 slices thick country bread 4 T. butter 2 eggs s&p cheese sauce
Using a biscuit cutter, cut a hole in the center of the bread. Butter both sides of bread and place in a cast iron sauté pan or griddle over medium heat. Crack the eggs into the holes and season with salt and pepper. Once the egg starts to set, flip over and continue cooking the other side until set. Serve with cheese sauce. Cheese sauce: 2 T. butter and flour to make a roux. Add 1 1/2 c. warm milk slowly until combined. Stir in 1/8 t. dry mustard, and cayenne pepper, dash tabasco & worcestershire, 2 c. grated cheddar, 1/2 c. Parmesan, s&p. Constantly stir until cheese is smooth, thick and melted.

Bacon Vegetable Quiche

1 9" unbaked pastry shell 2 c. fresh baby spinach 1 c. sliced fresh mushrooms
1 c. chopped broccoli 3/4 c. sweet onion 2 1/2 t. olive oil 3 eggs, beaten
5 oz. evaporated milk 1 t. dried rosemary, crushed 1/4 t. salt and pepper
4 oz. shredded cheddar 6 crumbled bacon strips 1/2 c. crumbled tomato and basil feta cheese

Saute in skillet the spinach, mushrooms, broccoli and onion in oil until tender. In bowl whisk the eggs, milk, rosemary, salt and pepper. Transfer cooled vegetables into egg mix. Stir in cheese and bacon. Pour into crust and top with feta. Cover edges loosely with foil. Bake at 375 for 30-35 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before cutting.

Healthy Asparagus-Zucchini Egg Bake

12 oz. fresh asparagus or 1 9 oz. frozen asparagus cuts 1 small yellow pepper, cut into 1/4" wide strips
1/2 of small zucchini, halved lengthwise and cut into 1/4" thick slices
1/3 c. onion 1/4 c. chopped bottled roasted red sweet peppers, drained
1/2 c. mozzarella cheese 2 c. refrigerated egg product 1/2 c. milk
1 T. fresh dill or 1 t. dried dillweed 3/4 t. salt 1/2 t. pepper 2 T. flour
3 T. shredded Parmesan cheese PAM

Heat oven to 350. Coat a 2 qt. rectangular baking dish with PAM; set aside. Cut fresh asparagus into 1" long pieces. In large saucepan bring 1" water to boiling. Add asparagus, yellow pepper strips, zucchini and onion. Return just to boiling; reduce heat slightly. Cover and boil about 5 minutes or until crisp tender. Drain. Stir in roasted red pepper. Spread mix in baking dish. Sprinkle with half of the mozzarella. In bowl whisk together egg, milk, dill, salt and pepper until well mixed. Whisk in flour, making sure it is combined. Pour egg mix over veggies in baking dish. Bake uncovered about 35 minutes or until slightly puffed and top shakes set. Sprinkle with remaining mozzarella and parm cheese. Let stand 10 minutes before serving.

Upside Down Orange French Toast

1/2 c. melted butter 1/2 c. sugar 1/4 c. chopped pecans 2 T. orange peel
2 t. cinnamon 12 slices french bread 4 oz. cream cheese, cube 8 eggs
1 c. orange juice 1/2 t. butter flavor

Place butter in 9 x 13. Combine sugar pecans, orange peel and cinnamon; sprinkle over butter. Arrange bread in dish. Dot with cream cheese. In bowl whisk eggs, oj and butter flavor; pour over bread. Cover and refrigerate overnight. Remove from refrig 30 minutes before baking. Bake uncovered at 325 for 25-30 minutes.

SANDWICHES

Sloppy Joes

1 lb. hamburger 1 medium onion, chopped 3 T. catsup
2 T. mustard 1 can chicken gumbo soup 6 buns

In medium skillet, cook and stir hamburger and onion until meat is brown and onion is tender. Stir in catsup, mustard and soup. Simmer 15 minutes or more until mixture thickens slightly, stirring occasionally. Serve with buns.

Rueben Sandwiches

rye bread Russian dressing 1 lb. Swiss or provolone 1 lb. corned beef
sauerkraut, drained butter

Spread butter on rye bread. Top with corned beef, sauerkraut, and cheese. Spread with Russian dressing. I put it in the oven at 350 or 400 until the cheese melts (about 5-10 minutes). You can also make the sandwich and wrap in foil and heat until cheese is melted or you can grill it.

Rueben Quesadillas

tortillas, Russian dressing, cheese, corned beef, sauerkraut, 10" tortillas (can be flavored)
Basically the same ingredients as above. Spread 2 T. dressing on tortilla. Layer 1/4 corned beef, 1/4 sauerkraut, 2 cheese slices onto half of each tortilla. Fold tortillas in half. Heat skillet coated with Pam. Cook 2-3 minutes on each side until brown and cheese is melted. Serve.

Shredded Beef Sandwiches

3-4 lb. arm cut roast or chuck roast, boneless onion soup mix salt, pepper
bouillon cube (I use about 4) buns

Put that stuff on top of the roast and pour water over the meat. Cook in slow oven 275 for 5 or 6 hours. When meat is tender, pull apart with forks. You can also do it overnight or in a crock pot.

Grilled Chicken Fingers

2 lbs.. chicken tenders 3 T. honey 3 T. lemon juice 1 1/2 t. ketchup
1/4 t. cumin 1 t. salt

In dish combine honey, lemon juice, ketchup, salt, and cumin. I generally double the amount of marinade. Put chicken in zip lock bag and pour marinade over. Toss to coat. Marinade in refrigerator at least one hour, up to 8 hours (I also do it overnight sometimes). Drain chicken and discard marinade. I usually cook it in the oven at 350 for 30 minutes, or you can grill them.

Planet Hollywood Chicken Crunch

Vegetable oil for frying 2 boneless, skinless chicken breast halves (or tenders)
2 c. Capt. Crunch cereal 1/2 c. corn flake crumbs 1/2 t. onion powder
1/2 t. garlic powder 1/2 t. salt 1/4 t. pepper 1 beaten egg 1 c. milk

Preheat oil to 350. I do it in the deep fryer at 350 for 4 min. 30 sec. I use tenders, but if you use breast halves, cut them into strips. Smash cracker crumbs. Combine cereals, and spices. Mix egg with milk. Dredge chicken in milk, then coat with the cereal mix. Do this to all your tenders. Fry. Drain on paper towels. Serve with Creole mustard Sauce.

Creole Mustard Sauce: 2 T. Grey Poupon Dijon mustard 3 T. mayo
1 t. mustard 1 t. cream style horseradish 1 t. honey. Mix together.

Sandra Lee's Chicken Tenders

1/2 c. flour 1/2 packet southwest steak marinade mix pepper 3 c. corn flakes

Mix egg and 1/2 c. buttermilk 1 lb. tenders

Combine flour, marinade and pepper. Soak chicken in buttermilk, toss into flour, shake off and dip in milk again, then crumbs. Fry until done (my deep fryer is 4 min. 30 sec.).

Paula Deen's honey mustard is good with them: 3/4 c. mayo 3 T. honey 2 T. mustard

1 T. lemon juice or juice from 1/2 lemon horseradish to taste 2 T. orange juice

Combine all except orange juice; stir well. Thin to pouring consistency for dressing or dipping consistency for dips with orange juice. Cover and chill for 2-3 hours.

Ham Buns

1/2 lb. ham 1/2 lb. Swiss 2 sticks butter 2 T. spicy mustard

1/4 c. brown sugar 3 T. poppy seeds 3 T. Worcestershire

24 Pepperidge farm dinner rolls

Slice buns and divide ham and cheese equally between buns. Put tops back on buns.

Melt butter and combine remaining ingredients. Spoon over buns, cover and refrigerate at least 2 hours but overnight is better. Bake 350 for 15-20 minutes.

Ham & Cheese Sandwich

Combine: 1/4 c. butter 1/4 c. mayo 3 T. Creole mustard 1 T. onion

2 t. poppy seeds. Mix together. Buns ham cheese

Spread butter on buns. Top with ham and cheese. Wrap in foil. Can freeze. Bake frozen at 350 for 1 hour, or bake unfrozen at 350 for 20-30 minutes.

Ham Biscuits

refrigerator biscuits chopped deli meat cheese

Press biscuits into a 5" round. Fill with meat and cheese. Fold edge over and seal with a fork. Bake at 400 for 10-13 minutes.

Wendy's Spicy Chicken

Mix together: 1/3 c. Frank's red hot sauce 2/3 c. water

Mix together: 1 c. flour 2 1/2 t. salt 3 t. cayenne (or more) 1/2 t. garlic powder

1/2 t. paprika 1 t. pepper and onion powder

Buns breast fillets mayo lettuce tomato

I take a breast and beat to about 1/4-1/2" thickness. I cut each breast to a size that will fit a bun. Coat breast in flour, then pepper sauce, then in flour again. Fry in pan or deep fryer at 350 for 8-12 minutes, until brown and crispy, I usually do it 8 minutes.

Spicy Shrimp Burgers (Rachel Ray)

1 lb. peeled, raw shrimp 1 celery stalk, chopped 1/2-1 onion, chopped 1 garlic

1/2 green pepper, seeded, chopped 1 T. Old Bay seafood seasoning salt, pepper

1/2 t. cayenne or 1 t. Tabasco hot sauce 1 lemon, zest 2 T. olive oil 4 English muffins

1/4 c. mayo 1/4 c. chili sauce or salsa or taco sauce lettuce handful parsley

Divide shrimp in half. Put half the shrimp into food processor and grind it up. Put in a bowl.

Add remaining whole shrimp to bowl. Add celery, onion, bell pepper, garlic, parsley to processor and grind it into a fine chop. Add veggie mix to shrimp. Add old bay, cayenne,

lemon zest, salt and pepper to bowl to season. Stir to combine. Preheat skillet. Add olive oil. Using a large scoop, scoop 4 mounds of shrimp mix into pan. Gently pat down.

Fry 3-5 minutes on each side, until they firm up and shrimp turn whitish pink. Split and toast muffins or buns. Mix mayo, chili sauce. Place burger on bun bottom top with lettuce, sauce and top of bun.

Buffalo Popcorn Chicken Bites (Rachael Ray)

vegetable oil for frying 2 1/2 c. complete pancake mix, divided 1 1/4 c. water
8 t. hot sauce (Tabasco) 1 1/4 lb. chicken tenders cut into small bite size pieces
1 c. good quality blue cheese dressing (Marie's brand) 2 green onions 1 t. pepper

In a deep sided skillet heat 1 1/2 inches of vegetable oil over medium heat. If you wish to test the oil add a 1 inch cube of bread. If it turns deep golden brown in color in a count of 40 the oil is ready. While the oil is heating make the batter. In a wide mixing bowl combine 2 c. pancake mix 1 1/4 c. water and about 6 t. hot sauce. Place the remaining 1/2 c. pancake mix in another wide mixing bowl. Arrange the batter and the bowl of plain pancake mix near the cook top and the heating oil. Line a plate with a few sheets of paper towels and keep within reach. Once the oil is heated and ready, toss the chicken pieces in 2 t. of hot sauce and then toss in plain pancake mix, coat evenly and shake off excess. The plain dry pancake mix will help the batter stick to the chicken. Add some of the chicken to the batter. You are going to want to work in 3-4 batches coating and frying. Using a fork, toss the bites in the batter. Remove the first batch from the batter, shaking off excess as you carefully add them to the hot oil. Fry 2 minutes on one side or until deep golden brown, flip and continue to fry for another 2 minutes or until deep golden brown all over. Remove from the oil and drain on the paper towel lined plate, season with salt. Repeat until all the chicken is fried. Serve immediately with blue cheese dressing with green onions and black pepper stirred into it for dipping. Garnish platter with celery sticks.

Italian Chicken Sticks (Paula Deen)

1 c. seasoned bread crumbs 1/2 c. Parmesan 1 1/2 t. each of thyme and basil
1 t. oregano 1/2 t. each salt and garlic powder pinch ground red pepper
8 boneless chicken breast halves, cut into 1/2 inch strips 1/2 c. melted butter

Heat oven to 400. In a pie plate combine the bread crumbs, Parmesan, thyme, basil, oregano, salt, garlic powder and red pepper. Dip the chicken strips in the melted butter, then dredge them in the bread crumb mix. Place the chicken strips in a single layer on a greased baking sheet. Bake for 20 minutes or until chicken is cooked through. Can be served with marinara sauce or honey mustard. I cut the pieces into 1/2 x 1/2 pieces as they crisp better. I also turn them over when they are half finished. If the pieces are bigger it may take 10 minutes more.

Wraps

tortillas meat shredded cheese red/green peppers sliced olives
lettuce tomato

Sauce: I use a couple different ones--I frequently spread garden vegetable cream cheese on tortilla and top with stuff. Another way is spread mayo on tortilla and then top with salsa and top with stuff. Another one is mix 8 oz. cr. cheese with Ranch dressing, top with stuff. To fold, fold right and left edges to center over filling, fold bottom toward center and roll until completely wrapped. (See tortilla wrapper). I generally fold up the bottom and top, fold one side over and roll up (because I always overfill it). Also, I wrap in saran wrap and then refrigerate until I need it. If you like it warm heat at 400 for 12-15 minutes.

Stromboli Wraps

4 flavored wraps (garlic herb) 1/3 c. butter 6 T. parmesan cheese 4 oz. salami
4 oz. provolone 4 oz. capicola or ham 1/2 c. (4 oz. jar) roasted bell peppers
4 oz. mozzarella cheese marinara or pizza sauce, heated

Lightly spread one side of each wrap with butter; sprinkle with 1 T. parmesan. Arrange one fourth each of provolone, salami, capicola and roasted peppers (cut in strips) over center of wrap, leaving border around edges. Sprinkle each with 1/4 of the mozzarella. Fold up wrap fashion. Place seam side down on baking sheet. Brush with remaining butter and sprinkle with parmesan. Bake 12-15 minutes or until golden brown. Serve with marinara or pizza sauce.

Three Meat Stromboli

4 loaves (1 lb. each) frozen bread dough, thawed 1/2 lb. salami, ham, pepperoni
1/2 lb. provolone 2 c. shredded mozzarella 1/2 c. Romano or Parmesan cheese
1 T. garlic powder, dried oregano 1 t. parsley flakes and pepper 1 egg yolk, beaten
Let dough rise until doubled, according to package directions. Punch down. Roll each loaf into a 15 x 12" rectangle. Arrange a fourth of the salami, ham, pepperoni and provolone over each rectangle. Sprinkle each with a fourth of the mozzarella, romano, garlic powder, oregano, parsley and pepper. Roll up beginning with the long side. Seal seams and ends. Place seam down on 2 greased cookie sheets. Brush with egg yolk. Bake at 375 for 25-30 minutes or until golden brown. Let stand 5 minutes before slicing. Serve warm.

Emeril's Stromboli

1/2 lb. hot Italian sausage, removed from casing and crumbled 1 c. onions
1/2 c. thin sliced red and green peppers 2 T. jalapenos 2 T. garlic
1 t. Italian seasoning 1/2 lb. ham 1/4 c. pepperoni or salami 1/2 c. black olives
2 c. provolone 2 c. mozzarella 1 egg beaten with 1 T. water 1 c. Parmesan
In a skillet cook the sausage over medium high heat until browned and the fat is rendered, about 5 minutes. Remove and drain. Discard all but 1 T. fat from pan. Add the onions, bell peppers, and jalapenos and cook, stirring until very soft 4-5 minutes. Add the garlic and Italian seasoning and cook, stirring for 1 minute. Remove from heat and cool. Make a pizza dough (or buy) or use frozen, thawed bread. Roll dough out to 10 x 14 inches. Overlapping slightly, layer half of the ham, pepperoni, olives, provolone and mozzarella over the top. Using a pastry brush, paint the border of 1 long edge with egg wash. Starting at the opposite long end without egg wash, roll up the dough into a cylinder, pinching the edges to seal. Place on a baking sheet and repeat with the remaining ingredients. Let dough rise 20-30 minutes. Brush top of each with egg wash. Bake until golden brown and crisp about 20 minutes. Sprinkle with Parmesan and cook until cheese is melted about 5 minutes. Emeril made his own dough, but you can do your own thing.

Janetta's Sandwiches

2 boxes Steak-ums 1 can sliced mushrooms 3-4 green peppers 1 onion
4 beef bouillon cubes 1 pkg. onion soup mix salt, pepper, basil, 2 garlic
Brown meat. Sauté mushrooms, green peppers and onion. Add to meat, then add other ingredients. Simmer 1 hour. Serve on kaiser rolls or sandwich buns.

Sausage, pepper and onion hoagies (Rachael Ray)

3/4 lb. each sweet Italian sausage and hot Italian sausage 2 T. olive oil 2 garlic
1 onion, sliced 2 cubanelle peppers, seeded, sliced 1 red bell pepper
2-3 jarred hot cherry peppers, banana peppers, or pepperoncini, finely chopped
3 T. hot pepper juice, from jar 4 sub rolls 1 T. olive oil 3 T. butter 1 garlic
1 1/2 t. dried Italian seasoning, 1/2 t. each oregano, thyme, and parsley
Place sausages in skillet. Pierce casings with fork. Add 1" water to pan. Bring water to boil. Cover, reduce heat and simmer 10 minutes. In another skillet over medium heat add 2 T. oil. Add garlic, onion, cubanelle and red peppers. Season with salt and pepper. Drain sausages and return pan to stove, raising heat to medium high. Add a drizzle of oil, brown and crisp casings. Remove and slice into 2 " pieces on an angle and put back in pan to sear. Split and toast bread under broiler. Melt oil, butter over medium, add garlic and let sizzle 1-2 minutes. Brush rolls with garlic butter and sprinkle with spices. Combine peppers and onions to sausages, add hot peppers and juice. Toss and stir. Put on rolls.

Shrimp Salad Sandwich (Paula Deen)

1 lb. cooked shrimp, peeled 2-3 hard boiled eggs, chopped 3 celery stalks, mince
1/2 c. mayo dash onion powder salt and pepper old bay seasoning celery salt
8 slices bread lettuce and tomato slices

Place shrimp in food processor and pulse until chopped. Transfer to bowl and add eggs, celery, and mayo. Mix well. Add seasonings to taste and stir to combine. Spread mayo on both sides of bread. Heap salad onto bread, top with lettuce and tomato. Cut sandwiches in half. Serve.

Monster Snack: Spicy Meat and Cheese Stromboli

1 tube refrigerated pizza dough (Pillsbury) 2 T. flour or corn meal 6 slices provolone
1/4 lb. pepperoni (about 24 slices) 6 slices Italian hot ham (Capocollo)
8 slices Genoa salami 2 T. olive oil 2 T. sesame seeds 2 t. Italian seasoning
2 T. grated Parmigiano or Romano 1 t. crushed red pepper flakes 1 t. garlic powder
pizza sauce The Big Dipper: Simple Marinara Dipping Sauce

Heat oven to 400. Break open dough. Coat the dough with flour and roll out onto work surface. Stretch out dough, gently spreading out the shape it has been formed into already. Cut the dough into 4 equal pieces--cut it in half from top to bottom and side to side. Cover each piece of dough with pizza sauce, 6 slices pepperoni, 1 1/2 slices cheese, 1 1/2 slices hot ham and 2 slices salami. Roll each piece on an angle from corner to corner making a long roll that is thicken in the middle and thinner on each end. Brush rolls with olive oil then mix sesame seeds, cheese and seasonings in a small cup, sprinkle and pat the mix into the dough. Bake until golden 12-14 minutes. Then serve with dipping sauce.

Marinara Dipping Sauce: 1 T. olive oil, 3 T. garlic, 1 t. hot red pepper flakes, 1 t. anchovy paste (optional but recommended), 1 T. chopped flat leaf parsley, 15 oz. crushed tomatoes, salt and pepper. Heat small pot over medium heat. Add oil, garlic, pepper flakes and anchovy paste. Cook 2 minutes. Add parsley, tomatoes, salt and pepper. Stir sauce, bring to a bubble and simmer 5 minutes over low heat, place in bowl and serve.

Calorie Commando Cheese Steak

2 T. canola oil 1 onion, sliced 1 green pepper, sliced 2 cloves garlic
3/4 lb. smoked turkey, shredded 1 T. seasoning salt 2 t. Worcestershire sauce
2 oz. light Velveeta, cubed 2 (6 inch) Italian sandwich rolls 4 slice provolone
heat pan with oil over medium heat. Add the onions and peppers and sauté about 2 minutes. Add the garlic and stir until mixed. Push onion mix to 1 side of pan. On the other side put the turkey. Stir until warm. Combine all together, mix in seasoning salt and worcestershire. Add the Velveeta and stir until melted. Cut the rolls in half and divide the turkey mix among the rolls and top with cheese slices. Put under broiler till cheese is melted.

Philly Cheese Steak Sandwich

The one I do for a group is italian or hoagie rolls, cheese whiz or provolone, deli roast beef, onions, green peppers, mushrooms (optional). I put the roast beef on a bun, top with onions, green peppers, mushrooms which have been sautéed, top with cheese and bake at 400 for 5-10 minutes until cheese is melted.

Bean Cake Sandwich (Paula Deen)

3 c. leftover cooked white beans (can use canned hopefully with a ham hock flavor)
flour enough to bind patties 1 T. butter 1 T. veggie oil mayo
8 slices white bread 1 onion sliced in rings

In a bowl, coarsely mash beans with a fork and add flour until well combined. Shape bean mix into 4 patties. Melt butter and oil in a large skillet over medium heat. Add patties and brown on both sides, till crispy. Spread mayo on bread, top with patty and onions.

Emerils Philly Cheese Steak

2 Italian or kaiser buns 1 onion, thinly sliced 1/2 green pepper, thinly sliced
1 t. garlic 1/2 t. salt 1/4t. pepper 1/2 lb. rib eye steak, thinly shaved/ sliced
1/3 lb. thinly sliced American, Provolone or 4 oz. cheese whiz

Heat oven to 200 to warm the buns. Heat oil add onions, bell peppers and cook stirring until caramelized about 6 minutes. Add the garlic, salt and pepper, and cook stirring for 30 seconds. Push off to 1 side of the griddle. Add the meat to the hot pan and cook, stirring and breaking up with the back of 2 metal spatulas, until almost no longer pink, about 2 minutes. Mix in the onion mix. Top with cheese slices and melt. Spoon the cheesy meat mixture into the warm buns and serve. Or, if using cheese whiz put the meat/veggie mix in a bun and spread cheese whiz on inside of bread.

Dive Brick Oven Mushroom and Turkey Cheese Sub (Top Secret Recipe)

4 mushrooms, sliced 1/2-3/4 c. 1 T. butter 6 oz. deli roasted turkey breast salt
pepper 1/4 c. white cheddar dipping sauce--1/2 c. heavy cream, 1-2 oz. cheddar, 1
T. butter 7" baguette, sliced open 2 oz. Swiss cheese

For the sauce combine cream, cheese, and butter in small pan over medium heat and bring to a boil, reduce heat and simmer for 10 minutes. The sauce should thicken. If you don't want to go through the effort, just buy a can of Campbell's cheddar cheese soup and heat up. Heat oven to 450. Sauté the mushroom slices in the butter and season with salt and pepper. Heat the breast in the microwave until warm. Cut the baguette so that with the top off it looks like a "v" but do not cut all the way through. Inside the v Spread some of the cheese sauce, turkey breast more cheese sauce, mushrooms. Bake the sandwich for 4 minutes. Put Swiss or provolone on top and bake 2 minutes more until the cheese melts. Put top on and slice in half for eating. I generally just use sub buns.

Santa Fe Wraps (Paula Deen)

2 8 oz. pkg. soft cream cheese 1 c. sour cream 4 1/2 oz. green chilies and olives
1 c. shredded pepper jack 2 T. salsa 1/2 c. green onion tops, sliced 1 c. chopped
fresh spinach(I use more) 2 pkgs. flour tortillas

In a bowl beat cream cheese until creamy. Then add sour cream, green chilies, olives, pepper jack cheese, salsa and onion tops. Beat at medium speed with a mixer. Stir in spinach. Spread mix over the surface of each tortilla. Roll up tightly and cut each tortilla crosswise into 6 slices. Skewer each wrap with a wooden toothpick. Serve immediately or chill. Serve with salsa for dipping.

Beef Stroganoff Sandwich

2 lb. hamburger 1/2 c. chopped onion 1 t. salt 1/2 t. garlic powder
1/2 t. pepper 1 loaf french bread softened butter 2 c. sour cream
2 tomatoes, seeded and diced 1 green pepper, diced 3 c. shredded cheddar

In skillet brown beef and onion. Drain. Add salt, garlic powder and pepper. Cut bread in half lengthwise. Butter both halves and place on baking sheet. Remove meat mix from heat. Stir in sour cream. Spoon onto bread. Sprinkle with tomatoes, green pepper and cheese. Bake at 350 for 20 minutes or until the cheese is melted (bake longer for crisp bread).

Baked Quesadillas (Rachael Ray)

6 8" tortillas 1 c. pepper jack, shredded 1 c. cheddar, shredded 3 gr. onions
Paint one side of 2 tortillas with oil and place them oiled side down on a cookie sheet. Mix the cheddar with green onions and divide between 2 tortillas. Top with another tortilla and top each with pepper jack cheese. Set the last tortilla on top and brush with oil. Bake at 300 for 10 minutes. Cool for 5 minutes. Cut into 6 wedges.

Maureen's Quesadillas

Chicken breast, cut in cubestaco seasoning mix peppers, red, green, orange
tortillas (burrito size) cheese

Cook chicken until done. Add taco seasoning mix and water and cook until done. Cook chopped peppers until tender. Spray PAM in bottom of skillet. Put tortilla on top. Top with chicken, peppers and cheese. Fold other side of tortilla over. After a few minutes, flip. I cook both sides until cheese is melted.

Vegetarian Tacos

8 taco shells 3 c. shredded cabbage 1 c. onion, sliced 1 c. julienned red
pepper 2 T. veg. oil 2 t. sugar 15 oz. black beans, rinsed and drained
1 c. salsa 1 can green chilies 1 t. chili powder 1 t. garlic 1/4 t. cumin
1/2 c. cheddar 1 medium ripe avocado, peeled and sliced

Heat taco shells according to package directions. Meanwhile in a large skillet sauté cabbage, onion and red pepper in oil for minutes or until crisp tender. Sprinkle with sugar. Stir in beans, salsa, chilies, chili powder, garlic and cumin. Bring to a boil. Reduce heat; cover and simmer for 5 minutes or until heated through. Spoon into taco shells. Garnish with cheese and avocado.

Hot Turkey Bunwiches

1 1/2 c. chopped turkey 2 hard cooked eggs, chopped 1/3 c. onion
1/2 c. celery 1/2 c. mayo 1/8 t. salt and pepper 4 t. butter 4 buns

In a bowl combine the first eight ingredients. Spread butter over sides of each bun. Spread about 2/3 c. turkey over each bun bottom. Replace tops. Wrap individually in foil. Place on baking sheet. Bake at 375 for 15-20 minutes or until cheese is melted.

Ranch Chicken Salad Sandwiches

1/4 c. mayo 3 T. ranch dressing 3 T. sour cream 1 T. lemon juice 1/8 t. pepper
2 c. cooked chicken breast 1/2 c. diced celery 2 T. diced sweet red pepper
1 T. green onion 6 hamburger buns lettuce and tomato slices

In a small bowl, combine mayo, ranch dressing, sour cream, lemon juice, and pepper. Stir in chicken, celery, red pepper and onion until combined. Spoon 1/3 c. onto each bun bottom; top with lettuce and tomato. Replace bun tops.

Pizza Burgers

1-1 1/2 lb. hamburger 1 small can grated spam 1/2 t. oregano 1 onion
1 can pizza sauce buns cheese slices-mozarella or american or grated
Brown hamburger. Add spam, oregano, onion and pizza sauce. Simmer for a few minutes until onion is tender. Split buns and place halves on a cookie sheet. Top each bun half with meat mix, top with cheese. Bake at 350 for 20 minutes. You may want to slowly add the pizza sauce so it doesn't become soupy.

Spam Burgers

1 small can spam, ground 1/4 lb. grated cheddar cheese 1 onion
1 can mushroom soup buns

Mix spam, cheese, onion and cr. of mushroom. Spread on bottom buns, replace with top buns. Wrap in foil. Bake 20 minutes at 350.

Chicken or Turkey Spanakopita Burgers (Rachael Ray)

1 T. olive oil 1 T. butter 3 cloves garlic 1 red onion, half chopped, half sliced
10 oz. defrosted spinach 2 t. oregano 1/4 lb. feta 1 1/3 lb. ground chicken or turkey
1 T. montreal steak seasoning 1/3 seedless cucumber, thinly sliced lengthwise
2 plum tomato salt and pepper 1 c. arugula, chopped 4 crusty rolls
Heat a nonstick skillet over medium heat. Add a little olive oil and a T. of butter. When butter melts, add chopped garlic and red onion. Cook for 5 minutes. Transfer onions and garlic to a bowl to cool. Return pan to heat. Wring the defrosted spinach dry. Separate the spinach as you add it to the bowl with cool onions, garlic and season with 1 t. of oregano. Add in feta then chicken, steak seasoning and a drizzle of olive oil. Mix and form into 4 patties. Raise heat on pan to medium high. Add patties and cook 6 minutes on each side. Place cooked burgers on roll bottoms. Top with sliced cucumber, tomato, sliced onion, shredded argula and hot peppers if desired. Spread topping on top of rolls.
Topping: 2 roasted red peppers 1/4 c. flat leaf parsley 1/4 c. kalamata olives
hot pepper rings, optional Put in food processor, season with salt and pepper and process until a paste forms.

Sausage, Pepper and Onion Burgers (Rachael Ray)

3/4 lb. hamburger 3/4 lb. ground pork 1/2 T. fennel seeds 6 cloves garlic, minced
1/4 c. flat leaf parsley leaves, chopped 1 to 1 1/2 t. crushed red pepper flakes
2 handfuls grated Parmigiano Reggiano 1 T. grill seasoning (Montreal Steak Seasoning)
3 T. olive oil 2 large onions, thickly sliced 1 red and 1 green pepper, seeded and thickly sliced 2 large or 4 small Cubanelle peppers, seeded and thinly sliced
salt and pepper 4 Kaiser rolls provolone cheese
In a bowl, combine the ground beef and pork with the fennel seeds, garlic, parsley, crushed red pepper flakes, Parmigiano, grill seasoning and T. of olive oil. Mix all together well and make your burgers about 1" thick. Drizzle them with olive oil, cook on the grill about 6-8 minutes per side. Rachael made four burgers, but I used 1 lb. of both meats and made 9 burgers. Place a large sauté pan over medium high heat, add 2 T. olive oil. Add the onions, and bell and Cubanelle peppers and season with salt and pepper. Cook stirring occasionally until the onions and peppers are tender, about 8-10 minutes. Split the rolls and toast briefly on the grill, until just marked. Place a patty on a roll, top with 2 slices of cheese and the onion pepper mix. I used 1 red, green, cubanelle, and onion. I also put the pepper mix on the bottom, topped with a burger, and then top with cheese. Dad and Steven liked these better than plain hamburgers.

Pizza Sandwiches

8 slices Italian bread 8 slices mozzarella cheese 8 slices tomato
4 t. Parmesan 1/4 t. garlic salt 24 slices pepperoni 1/4 c. softened butter
On four slices of bread, layer one slice of mozzarella, two slices of tomato, 1 t. Parmesan cheese, dash of garlic salt and six slices pepperoni. Top with remaining mozzarella and bread. Spread outside of sandwiches with butter. On a hot griddle, toast sandwiches for 3-4 minutes on each side or until golden brown. Serve with pizza sauce. I spread some pizza sauce on one side of the bread before putting the cheese on.

Parmesan Chicken Fingers

1 1/4 c. buttermilk 3/4 t. hot pepper sauce 1 lb. chicken tenderloins 1/4 c. mayo
5 T. Parmesan cheese, divided 2 T. sour cream 1 T. lemon juice
1/2 t. onion powder 1/4 t. garlic powder 3/4 c. seasoned bread crumbs
In resealable plastic bag, combine 1/2 c. buttermilk and pepper sauce; add chicken. Seal bag, turn to coat; refrigerate 30 minutes. In another bag, combine bread crumbs and 3 T. cheese. Drain and discard marinade. Add chicken to crumb mix; seal bag and shake to coat. Bake chicken in greased 15x10 pan at 450 for 15 minutes. For dipping: combine 2 T. cheese, mayo, sour cream, juice, powders and 3/4 c. buttermilk. Cover and refrigerate.

Black Bean Chimichangas

1 8.8 oz. pouch ready to serve Mexican style rice and pasta mix 1 can black beans
1 c. medium salsa 4 oz. Mexican 4 cheese blend 2 c. deli roasted chicken (opt.)
10 8" taco size flour tortillas 1/4 c. melted butter Toppings: lettuce, tomato, olives, sour cream, guacamole

Heat rice according to package directions. Stir together rice, salsa, beans, and cheese, and chicken. Spread 1/2 c. rice mix just below center of each tortilla. Fold bottom third up and over filling of each tortilla, just until covered. Fold left and right sides of tortillas over, and roll up. Place seam sides down on a lightly greased pan. Brush tops of tortillas with melted butter. Bake at 400 for 15-18 minutes or until golden brown. Serve with toppings.

Beer Brats and Kraut

3 bottles beer 6 brats 1 large jar sauerkraut 6 buns mustard

Place beer in pot and heat over medium heat. Place brats and kraut in beer and simmer for approximately 10 minutes. With tongs, remove brats from beer and place 1 in each bun. Using a slotted spoon, cover brat in sauerkraut. Drizzle mustard on top of kraut.

Hot Turkey Sandwiches

1 pkg. chicken stuffing mix 4 slices toasted white bread 1 lb. thin slice deli turkey
1 cup turkey gravy

Prepare stuffing mix according to package directions. Place toast on a plate; top with turkey, stuffing and gravy. Microwave for 30-40 seconds. Serve.

Hearty Sausage Sandwich

1 lb. Italian sausage 1 onion 1/2 c. chopped green pepper 1 garlic, mince
8 oz cubed cream cheese 1/4 c. fresh mushrooms 1/4 c. Parmesan cheese
1/4 c. water 1/4 t. oregano 1 loaf unsliced Italian bread 1 1/2 c. (6 oz) mozzarella shred
In large skillet cook sausage, onion and green pepper and garlic over medium heat until meat is no longer pink; drain. Add the cream cheese, mushrooms, parm cheese, water and oregano. Cook and still until cheese is melted. Cut bread in half horizontally; hollow out top and bottom, leaving a 3/4 inch shell. Place bread bottom on baking sheet. Sprinkle with half the mozzarella cheese; top with sausage mix and remaining cheese. Replace bread top. Bake at 375 for 15 minutes or until cheese is melted.

Grilled Tomato Cheese Sandwiches

3/4 c grape tomatoes, chopped or roma 1 green onion sliced 8 slices Italian bread
4 slices cheddar cheese 4 slices swiss cheese 4 slices provolone
4 slices monterey jack cheese 8 t. butter, softened
Sprinkle tomato and onion over four bread slices. Layer with cheese slices; top with bread. Butter outsides of sandwiches. Toast on heated griddle for 2-3 minutes on each side until bread is golden brown and cheese is melted.

Sassy Tailgate Sandwiches

12 Hawaii sweet rolls, split 1 lb. black forest ham 12 oz. gruyere cheese, sliced
8 oz. Ph. chive and onion cream cheese 1/2 c. melted butter 1/4 c. Parmesan
1 t. Worcestershire 1 1/2 t. minced onion

Arrange bottoms of rolls in a greased 9 x 13 pan. Layer with ham and Gruyere. Spread each roll top with cream cheese and put on gruyere. In a small bowl combine butter, parm, worcheshire and onion. Pour over sandwiches. Let stand for at least 20 minutes. Cover and bake at 350 for 20 minutes or until heated through.

MAIN DISHES

Chicken Pasta

2-4 T. butter 2 breast halves, cut up 1 of each green, red pepper 1 garlic
1 onion, diced 1 tomato, chopped 1 c. chicken stock 3/4 t. cayenne pepper
2 t. cajun seasoning salt, pepper can mushrooms 8 oz. heavy cream
Penne pasta or fettuccine

Melt butter in pan. Add chicken and cook until no longer pink about 6-10 minutes. Remove from pan. Cook peppers, onion, garlic in pan about 5 minutes. Add mushrooms and chicken. Add seasonings--cajun, salt, pepper, cayenne. Cook a few minutes. Add tomato, stock and cream. Cook all together on low. Add cooked pasta, mix, and heat a few minutes longer.

Ruby Tuesday Sonora Chicken Pasta

1 lb. velveeta or 1 16 oz. jar cheese whiz 1/2 c. heavy cream 2 T. minced red chili pepper
4 T. green chili pepper, minced 4 T. onion 1 garlic 2 t. olive oil 2 T. water
1/2 t. salt 2 t. sugar 1/2 T. vinegar 1/4 t. cumin 16 oz. penne pasta
dash paprika 4 chicken breast halves 1 15 oz. can black beans, undrained
2 Roma tomatoes 2-4 green onions, chopped

Preheat your stovetop grill. Combine the cheese with the cream in a small saucepan over low heat. Stir often until it melts and is smooth. Sauté the red chili peppers and 2 T. green chili pepper, 2 T. onion and 1/2 clove garlic in olive oil for a couple minutes then add the water to the pan so that the peppers don't scorch. Simmer another 2 minutes or until water has cooked off. When the cheese is smooth, add peppers, 1/4 t. salt, sugar, vinegar, and cumin. Leave on low heat, stirring occasionally until other ingredients are ready. Pour can of beans with liquid into small pan over medium heat. Add remaining green chili pepper, onions, garlic, pinch salt, dash paprika. Bring beans to a boil, stirring often, then simmer until everything else is ready. By this time the beans will have thickened and the onions will be transparent. Rub breasts with oil and salt and pepper. Cook on grill for 5 minutes per side or until done. When done, slice each breast into slices. As the chicken cooks prepare the pasta. Cook 12-14 minutes or until tender. Drain. When all is ready spoon pasta onto each plate, pour some cheese sauce over, add sliced breast, top with 1/3 c. black beans, sprinkle 1/4 c. tomato and some green onions over. I have revised this as it's too putsy for serving. I slice the chicken into cubes and cook and add to the cheese mix. I add the cooked beans to the cheese and add the tomato. I just let folks dish their own pasta/sauce.

Chow Mein

Boil chicken meat in water (about a half pan of water). When chicken is done remove from pan. When cool, take meat off bones. Refrigerate chicken until needed. I usually do this the day before so that I can refrigerate the broth and remove the hardened fat the next day. Heat chicken stock. Add 1-2 onions, celery and cook for 10 minutes after boiling. Add water chestnuts, mushrooms with liquid. Can also add bean sprouts. Thickening: mix 1 c. cornstarch, 1 T. sugar, water, soy sauce. Mix to get smooth, then add more soy sauce if needed so that the color is slightly darker than a lunch bag. Slowly add to stock and stir, I usually add 1/2 - 3/4 of entire thickening. Stir, and boil a few minutes, add more thickening if necessary. Turn off and let season or add chicken and stir, serve. I usually let it season for a while then reheat and add chicken and serve. Grandma uses LaChoy soy sauce.

BBQ Chicken

Thighs BBQ sauce

Put sauce in bowl. Dip thighs into sauce. Place thighs in pan. Bake at 350 for 1 hour or so.

Frank's Favorite Chicken

1 large onion, sliced 3 lb. chicken cut up 1/2 t. hickory smoked salt 1/8 t. pepper
1/4 c. ketchup 1/4 c. maple syrup 2 T. cider vinegar 1 T. Dijon mustard
Heat oven to 350. Place onion slices in a 9 x 13 dish. Arrange chicken in a layer, skin side up on top of onion. Sprinkle with hickory salt and pepper. In small bowl combine ketchup, maple syrup, vinegar and mustard mixing well. Pour over chicken. Bake uncovered for 50 minutes, until chicken is tender.

Oven Fried Chicken

Thighs 1 c. flour salt and pepper melted butter (1/4-1/2 stick)
Mix flour with salt and pepper. Dip chicken in flour mix. Put in pan. Drizzle melted butter over chicken. Bake at 375 for 45 min. to 1 hour.

Oven Fried Corn flake Chicken

2 eggs, slightly beaten 1/4 c. milk 2 1/2 c. corn flake crumbs, crushed 2 t. salt
1/2 t. pepper chicken, cut up 5 T. melted butter
Mix together eggs and milk. Mix crumbs, salt and pepper in a separate dish. Dip chicken pieces into egg mix, then crumb mix. Place on a greased 9 x 13 pan. Drizzle with melted butter. Bake uncovered for 1 hour at 350.

Chicken Breasts

6 breasts, skinned, deboned if desired 1 can mushroom soup 1/2 c. sherry or wine
1 c. sour cream 1 small can mushrooms with juice
Lay chicken in baking dish. Mix other ingredients together and pour over chicken. Sprinkle with paprika. Bake uncovered 325-350 about 1 1/2 to 2 hours.

Poppy Seed Chicken

6 chicken breast halves 1 can cr. of chicken soup 1 c. cr. of mushroom soup
1/2 c. sour cream 15 Ritz or club crackers, crushed 1/4 stick butter, melted
2 T. poppy seeds
Coat a 9 x 13 inch pan with Pam. Place breasts in pan. Combine soups with sour cream and pour over chicken. Combine crumbs, butter, and poppy seeds. Sprinkle over sauce. Bake for 45-60 minutes at 350.

Cheesy Chicken

6 boneless breasts 1 can cr. of chicken soup 1 pkg. taco seasoning
1/2 c. milk 2 c. shredded cheddar cheese tortilla chips
Place breasts in 9 x 13 pan. Mix soup, taco seasoning, milk, and 1 1/2 c. cheese. Pour over chicken. Cover and bake at 375 for 45 minutes. Uncover, top with crushed chips and remaining cheese. Bake an additional 10-15 minutes.

Dinner Party Chicken Breasts

6 boneless breasts 1 clove garlic 1 c. sour cream 2 T. lemon juice
1 t. each seasoned salt, salt, paprika dash tabasco 1 c. fine bread crumbs
1/2 c. melted butter
Mash garlic and mix with sour cream, lemon juice and seasonings. Coat chicken with sour cream mix. Cover and refrigerate several hours or overnight. Butter a dish. Remove chicken and roll in bread crumbs. Arrange chicken in dish. Drizzle butter over chicken. Bake at 350 for 50 minutes or until chicken is golden brown.

Breaded Chicken

Dip each breast in bread crumbs. Bake 30 minutes at 350. Remove from oven. Add 1/2 - 1 c. white wine. Put a slice of provolone or muenster cheese on top and bake 15 more minutes.

Karen's Stuffed Breasts

3 T. butter 2 leeks, cut into 2" pieces 2/3 c. plus 3 T. whip cream salt and pepper
4 boneless breasts 1 c. chicken stock 8 oz. fresh mushrooms 1 c. wine
2 T. flour bread crumbs

Melt butter. Add leeks and cook until almost soft, about 5 minutes. Add 3 T. cream, salt and pepper. Cook until leeks are soft and liquid evaporates, about 15 minutes. Cook mushrooms down and drain. Pound the breast to 1/4" or so. Spread 1 T. leek mix over breasts. Roll up tightly and tie with a string. Dredge breasts in bread crumbs. Bake at 350 for 30 minutes. Prepare sauce: Mix flour, 2/3 c. cream, chicken stock, wine, mushrooms, and any leek leftovers. Cook until as thick as you want. (This is not as thick as gravy, but you can make it thicker by using more flour.) To serve, put 1 T. sauce on plate; top with breast and spoon sauce over.

Can also do slightly different--I have done it the same up to the string part and then instead of dredging in crumbs brush chicken with oil. Put chicken in ovenproof skillet. Bake for 25 minutes. Transfer to platter. Cut strings and remove. Sauce can be 2/3 c. cream, chicken stock and leek leftovers in same pan. Boil until reduced to 2/3 c. about 5 minutes. Stir in 1/4 c. toasted walnuts. Put 1 T. sauce on plate, cut each breast into 5 slices. Put slices on sauce and spoon sauce over.

Company Chicken

5 boneless breasts 5 slices Swiss, muenster, or provolone 1 can cr. chicken soup
1/4 c. white wine, sherry or water 1 c. herb dressing 1/4 to 1/2 c. butter
Place chicken in baking dish. Top each with a slice of cheese. Combine soup and wine. Pour over chicken. Top with dressing mix and dot with butter. Bake at 250 for 2 hours or 350 for 1 hour. Serve over rice.

Parmesan Chicken

3 lb. chicken pieces 1/2 c. Parmesan 1/4 c. flour 1 t. paprika 1/2 t. salt
dash pepper 1 beaten egg 2 T. milk

Rinse chicken; pat dry. In plastic bag combine cheese, flour, paprika, salt and pepper. In shallow dish combine egg and milk. Dip chicken in egg mixture. Place chicken 2-3 pieces at a time in plastic bag. Close bag and shake to coat chicken. Place chicken in 9 x 13 pan. Bake at 375 for 45-55 minutes or until chicken is tender. Serve.

All Hands Stuffed Chicken Breast

6 boneless breasts 2 T. olive oil 1 clove garlic 1/4 lb. feta cheese, crumbled
1/2 lb. spinach, washed and chopped 1/4 c. milk 2 eggs, beaten
1 c. Italian bread crumbs peanut oil for pan frying 2 T. butter 1 T. flour
1 c. sliced mushrooms 1 c. chicken stock 1 c. white wine juice of 1/2 lemon
1/4 c. chopped parsley for garnish

Pound each breast between 2 sheets of plastic until double in area size but not torn. Heat a large pan and add olive oil and garlic. Stir for a minute and add the spinach. Sauté the spinach until barely wilted. Add salt and pepper to taste. Cool and drain in a colander. Lay each chicken flat on the counter and salt and pepper to taste. Divide spinach in a layer on each piece of chicken and add a bit of the cheese. Roll up and hold together with toothpicks or string. Mix the milk with the eggs and dip each piece into the egg wash and then dredge in bread crumbs. Pan fry in a bit of peanut oil until golden brown, turning once. Remove the pieces to a pan and cover. Bake at 350 for 30 minutes. In the meantime to prepare the gravy. Drain fat from the frying pan, leaving scrapings in the pan. Heat the pan and add butter and mushrooms. Sauté until tender and then stir in the flour, being careful to keep stirring as it thickens. Add the chicken stock, wine and lemon juice. Cook until thickened, stirring with a wire whip. Check the seasoning--add salt and pepper if necessary. Pour the gravy over the chicken rolls and serve with a parsley garnish.

Chicken Parmesan (Aunt Ida's)

1 recipe spaghetti sauce, bottled with onions, spices added or make your own
1 lb. pork sausage (jimmy dean mild) Brown and add to spaghetti sauce
Brown 4 breasts on stove top. Put sauce in bottom of baking dish. Put breasts on top.
Bake 1 hour at 350. The last 15 minutes put any white cheese on top of chicken. Watch carefully or it will burn. Boil thin spaghetti, drain. Serve breasts and sauce over the noodles.

Chicken Parmigiana

1 T. cornstarch 1 14 1/2 oz. can Italian stewed tomatoes 1/3 c. Parmesan cheese
1/3 c. Italian seasoned bread crumbs 4 boneless breasts 3 T. olive oil
4 slices Mozzarella

In small pan dissolve cornstarch in tomatoes. Cook, stirring constantly until thickened, keep hot. Combine bread crumbs with Parmesan. Pound chicken to 1/4" thick, dip into crumbs coating well. Fry in oil 3-4 min. on each side. Place cheese on each piece of chicken. Cover and cook until chicken is done and cheese is melted. Top with sauce.

Orange Baked Chicken

6 chicken pieces, skinned 1/3 c. sliced green onion 1/4 t. crushed rosemary
1/2 t. paprika 1/8 t. pepper 2 T. flour 2 c. orange juice
Place chicken in pan meat side up. Sprinkle onion, rosemary, paprika and pepper over chicken. Blend flour and orange juice. Pour over chicken. Bake uncovered at 350 until chicken is tender about 60 min. Basting chicken frequently with juice.

Chicken With Orange Sauce

4 chicken breasts 1/4 c. flour with salt and pepper 1 onion
1 can orange juice concentrated
Slice and fry onion in butter until clear. Remove from pan and save. Brown flour dusted chicken in remaining butter. Place onions on top of chicken and add orange juice concentrate and enough water to cook. Bake at 300 for 1 1/2 hours. Serve with rice.

Chicken Elegante

2 c. Stove top 1 c. boiling water 1/4 c. butter 1 jar (12 oz) chicken gravy
1 jar mushrooms, drained 1-2 T. wine or apple juice 4 boneless breasts
1 1/3 c. broccoli cuts, thawed
Combine stuffing mix, water, and 2 T. butter. Let stand 5 min. Mix gravy, mushrooms and wine. Set aside. Lightly brown chicken in 2 T. butter. Place in baking pan; top each with stuffing, broccoli and gravy mix. Cover and bake at 350 for 30 minutes.

Pan Fried Chicken Tenders

2 T. olive oil 2 lb. chicken tenders 2 cloves garlic 6 green onions
4 T. Marsala wine 2 T. lemon juice salt and pepper
Heat frying pan. Add the oil, chicken strips, garlic and green onions. Sauté over high heat until the chicken is lightly browned and tender. Remove from pan. Add the Marsala and lemon juice, and allow liquid to reduce for a moment. Return chicken to the hot pan and add salt and pepper. Do not overcook and serve immediately.

Chicken Primavera

1 can cr. of celery or chicken soup 1/3 c. mayo 2 t. paprika 1 lb. boneless breasts
2 c. thinly sliced veggies (combo of celery, green or red pepper, green onion) rice
In skillet blend soup mayo and paprika. Stir in chicken and veggies. Over med. heat, heat to boiling. Reduce heat to low. Cover; simmer 20 min. or until chicken is tender, stirring occasionally.

Sweet/Sour Chicken

chicken 8 oz. each Russian dressing, apricot preserves 1 onion soup mix
1/4 c. water pineapple, green pepper

Put chicken in pan. Mix Russian dressing, apricot preserves, onions soup mix and water together and pour over chicken. Cover with foil. Bake covered at 350 for 1 hour. Uncover and bake another 30 minutes with pineapple and green pepper.

General Tso's Chicken (Emeril's recipe)

1 large egg white 3 T. cornstarch 3 T. Chinese cooking wine or dry sherry

3 T. soy sauce 1 lb. boneless, skinless chicken thighs, cut into 1" cubes

1/4 c. chicken stock 2 t. white vinegar 2 t. sugar vegetable oil for frying

12 dry red chile peppers (use less--8) 1 T. each minced garlic and ginger

1/2 t. red pepper flakes (use less) 1/2 c. sliced green onions

1/2 c. roughly chopped lightly toasted cashews green onions rice

In bowl whisk together egg white, 2 T. cornstarch, 2 T. wine, and 1 T. soy sauce. Add the chicken and toss to coat. Cover and marinate in refrigerator for up to 2 hours. To make the sauce, in another bowl, whisk remaining 1 T. cornstarch with 1 T. chicken stock until smooth. Add the remaining 3 T. chicken stock, 1 T. wine, 1 T. soy sauce, the vinegar, and sugar and whisk to combine. Set aside. In wok, heat enough oil to come 3" up the sides to 350. Remove the chicken from the marinade and carefully slide into hot oil. Fry, turning until golden brown and cooked through, about 2 minutes. Remove and drain. Discard all but 1 T. oil from the wok (or use a clean wok or sauté pan 1 T. oil over med. high heat). Add the chile peppers and stir fry until nearly black. Add the garlic, ginger, red pepper flakes and 1/2 c. green onions. Stir fry until fragrant, about 15 seconds. Add the chicken stock sauce, bring to a boil, and cook stirring until the sauce thickens, about 1 minute. Remove from the heat. Arrange chicken on a platter and pour the sauce over it. Garnish with the cashews and green onions. Serve with hot rice.

Ranch Crispy Chicken

1 oz. packet ranch salad dressing 1/4 c. corn flake crumbs 6-8 pieces chicken with skin
Combine dressing mix and crumbs in bag. Shake chicken in bag. Bake 375 for 50 minutes.

Baked Chicken Rubeen

4 boneless skinless breast 2 c. sauerkraut, rinsed and drained 1/4 t. salt

1/8 t. pepper 1 1/4 c. Russian dressing 4 slices Swiss cheese 1 T. parsley

Place chicken in pan. Sprinkle with salt and pepper. Cover chicken with sauerkraut. Pour dressing over all and top with Swiss. Cover and bake at 325 for 1 hour. Sprinkle with parsley.

Dinner In A Packet

2 large potatoes, thinly sliced 2 zucchini, sliced 1 medium onion mushrooms

4 boneless, skinless chicken breasts 1/4 c. butter salt, pepper, oregano, basil,

white wine 14 1/2 oz. can peeled tomato or 2 chopped tomatoes

Tear off 4 (18") sheets of heavy duty foil. Using half the ingredients layer potato, zucchini, onion and mushrooms. Drain canned tomatoes. Top each packet with chicken, 1 T. butter then remaining potato, zucchini, onion and mushrooms. Divide tomato among packets. Sprinkle with spices and 1 T. wine. Bring sides of foil up and seal. Place over coals and cook 30 minutes.

Chicken Hotdish

2 c. cooked chicken cover 9 x 13 pan 16 oz. cooked broccoli 1 pkg. cooked noodles

Spread 2 cans cr. of chicken soup on top Mix together 1 1/2 c. mayo, 1 1/2 t. curry,

1/2 t. lemon juice spread over soup 1 c. shredded cheddar cheese(put on last 15 min.)

Bake 350 for 1 hour. Can be made in advance and can make it smaller.

Grilled Chicken Caesars

3 chicken breasts (1 lb.) 2 c. cooked, cooled rice 1/2 c. diced tomato basil
1/2 c. diced green pepper 8 T. Caesar salad dressing black pepper
Tear off 4 sheets of foil, about 12" long. Spray foil with nonstick spray. Cut the breasts into 1" cubes. Pile 1/2 c. rice into center of each piece of foil and top with 1/2 c. chicken. Top each with tomato, bell pepper and basil. Pour 2 T. Caesar dressing on top. Seal tightly foil packets. Cook on grill over low to med. low heat for 20-25 minutes. Allow to cool slightly before opening foil. You can also do in the oven for 25 minutes at 350. Times vary by the hotness of your grill so it could take longer.

BBQ Chicken with Citrus Glaze

1/2 c. each catsup, orange juice 1/4 c. each brown sugar, lemon juice
2 t. cornstarch 1/2 t. each grated orange peel, dry mustard 3 lb. chicken pieces
Combine ingredients except chicken in pan. Bring to boil. Cook stirring constantly until thickened and translucent. Pour into jar and cover tightly. Cool and refrigerate. Place chicken on grill. Grill 30 minutes. Brush with glaze and cook until chicken is done, turning and basting every 10 minutes until done.

Hot Chicken Salad

2 cans cr. of chicken or mushroom 1 c. mayo or 1/2 c. mayo & 1/2 c. sour cream
1 c. each onion and celery 1 can green chilies 2 cans of chicken 3-6 hard boiled eggs
4 c. crushed potato chips
Mix together reserving 1 c. crushed chips. Put into 9 x 13 sprinkle reserved chips on top. Bake at 350 for 1 hour, or 400 for 30-45 minutes.

Chicken Zucchini Hotdish

4 oz. uncooked spag. noodles 1 can cr. of mushroom 1 zucchini 1/2 c. onion
1/4 c. parmesan 1 c. mozzarella 1 clove garlic 1/2 c. milk
2 c. cubed cooked chicken
Break noodles in half. Cook, drain. Cook onion and garlic. Blend in soup. Add zucchini and milk. Cook until zucchini is tender. Stir in mozzarella. Add noodles and chicken. Put in casserole; add parmesan on top. Bake 40 min. at 350.

Chicken or Turkey Tetrazzini

1/4 c. butter 1/4 c. flour 1/2 t. salt 1/4 t. pepper 1 c. chicken broth
1 c. whipping cream 2 T. sherry 8 oz. spaghetti, cooked, broken in small pieces, drain
2 c. cubed cooked chicken or turkey 1 can sliced mushrooms, drained 1/2 c. Parmesan
Melt butter over low heat. Add flour and seasonings. Stir till smooth. Remove from heat and add broth and milk. Return to heat and stir until boiling. Boil 1 min. Add sherry, stir, then add noodles, chicken and mushrooms. Pour into 8 x 8 x 2 pan. Sprinkle with cheese. Bake 30 minutes or until bubbly.

Goose

Stuff thawed goose with celery, onion, apple. Bake 400 for 3 hour with aluminum foil over goose. Some cookbooks heat oven to 450, then turn down to 350.

Turkey Caribe

8 turkey breast slices 4 slices American cheese 1/4 t. garlic powder, onion powder
1/4 t. oregano 8 slices bacon. Top each of 4 turkey slices with 1 slice cheese folded in half. Combine spices; sprinkle evenly on cheese. Top with remaining turkey. Wrap each with 2 slices bacon, securing with toothpicks. Grill 6" from coals 15-20 minutes, turning frequently. Or you can do in broiler, broil 5" from heat 8 minutes, turn, broil 7 minutes more.

Emerils Tandoori Chicken

8 pieces chicken, skinless 2 T. veggie oil 1/2 c. onion 2 T. each garlic, ginger
1 t. jalapeno pepper, chopped 1 T. paprika 1 1/2 t. salt 1 t. cumin, turmeric
1 t. coriander 1 t. garam masala 1/2 t. cayenne 1/2 c. plain yogurt 1 T. lemon juice
With a fork, prick holes in chicken. Cut 3 diagonal slices. Place chicken in ziploc bag. In blender combine oil, onion, garlic, ginger, pepper and process to a paste. Add paprika, salt, cumin, turmeric, coriander, garam masala, and cayenne, process until blended. Add yogurt and lemon juice, and process to smooth sauce. Pour over chicken. Turn to coat evenly. Refrigerate at least 4 hours, up to 24, turning occasionally. Preheat grill. Remove chicken from marinade. Place on grill and cook 8-10 minutes on the first side. Turn, baste as need, cook on second side for 8-10 minutes. Turn and continue cooking until chicken is cooked through, but still tender 25-30 minutes. You can also bake in a preheated 425 oven for 35 minutes.

Tandoori Chicken (from an Indian Restaurant)

2 whole fryer chickens 16 oz. plain yogurt 1 t. salt dash pepper
1/4 t. cayenne 1 t. cumin, coriander 1/4 t. ginger, garlic powder 1 t. lemon juice
1/2 t. white vinegar 2 t. paprika 1 t. turmeric 2 t. veggie oil
Cut chicken, skin and cut diagonal slices into the meat. Combine remaining ingredients with the yogurt. Pour mix over chicken and turn to coat all pieces. Marinate in refrigerator at least 8 hours or overnight. Preheat oven to 400. Roast chicken into oven 45 minutes or until done. Turn several times during roasting.

Big Bucket In The Sky Fried Chicken

3 c. self rising flour 2 env. of Lipton tomato cup a soup 2 pkg. Italian dressing
salt, pepper. Mix all of those together. Dredge chicken in flour mix. Drizzle with 1/4 lb. melted butter. Bake at 350 for 40 minutes.

Chicken Enchilada Bake

2 T. butter 1/2 c. chopped onion 1 clove garlic 4 oz. green chilies, drained
1/2 c. sour cream 1/2 c. sliced ripe olives 1 can cr. of chicken soup 2 c. chicken
4 oz. shredded cheddar cheese 8 tortillas 1/4 c. milk
Melt butter. Sauté onion and garlic till tender. Stir in 1/4 c. olives, green chilies, sour cream and soup. Mix well. Reserve 3/4 c. soup mix and set aside. Fold in chicken and 1/2 c. cheese to remaining sauce. Warm tortillas. Fill with chicken mix. Can put some cheese on top of the chicken. Roll up. Place seam side down in 9 x 13. In small bowl combine reserved 3/4 c. sauce and milk. Spoon over tortillas. Bake at 350 about 35 min. Sprinkle with remaining olives and cheese and bake a few more minutes to melt cheese.

Chicken Enchiladas Ole

2 1/2 c. chopped cooked chicken 16 oz. sour cream 1 1/2 c. shredded cheddar cheese
1/3 c. chopped onion 12 tortillas 1 1/2 c. salsa
Combine chicken, 1 c. sour cream, 3/4 c. cheese and onions; mix well. Warm tortillas. Top each tortilla with 1/4 c. chicken mix; roll up tightly. Place seam side down in 9 x 13 pan. Top with salsa. Bake at 375 for 25 minutes. Sprinkle with remaining cheese. Heat a few minutes more and serve.
I food process the chicken so it is more like shredded, but can do cubed.

Tacos DePollo

1/2 c. gr. pepper 1 c. sour cream cheese tomato lettuce onion
2 t Mexican seasoning 2 t. margarine 1/4 t. hot pepper sauce 1/4 t. salt
2 1/2 c. chicken taco shells
Sauté peppers and onion in margarine. Reduce heat. Add chicken, sour cream and seasonings. Heat thoroughly. Fill shells with chicken, cheese, lettuce, tomato, onion.

Turkey Zucchini Enchiladas

1 lb. turkey (or 2 c. already cooked) 1 T. olive oil 1 onion 1 T. garlic
1 lb. zucchini, quartered and sliced 1 1/2 t. cumin 1/2 t. oregano leaves
1 c. shredded Monterey jack cheese 12 tortillas can green chile sauce

Cook turkey if uncooked, and cut into small pieces. Heat oil over medium heat in skillet. Add onion and garlic; cook 3-4 minutes until tender. Add zucchini, 2 T. water, cumin and oregano. Cover, cook and stir over medium heat 10 minutes or until zucchini is tender. Add to turkey, stir in cheese. Warm tortilla. Spoon 1/4 c. filling in center and roll up. Spray 9 x 13 pan with PAM. Place seam side down in pan. Brush top with green chile sauce. Cover and bake 30-40 minutes. Can top with cheese and cook a few more minutes. If you don't want to use the green sauce you can probably use salsa.

Chicken Fajitas

1/2 c. veggie oil 3 T. white wine vinegar 4 T. lime juice 1 small onion
1 clove garlic 1 t. hot pepper sauce 1/2 t. salt, cumin 1/4 t. pepper

8 skinless, boneless chicken breast halves or tenders tortillas

In a bowl combine oil, vinegar, lime juice, finely chopped onion, garlic, pepper sauce, salt and pepper. Add chicken and marinate at least 1 hour at room temperature or overnight in refrigerator. Can grill chicken for about 10 minutes, or pan cook, or cook in the oven at 350 for 30-45 minutes. Serve with salsa, sour cream, refried beans, tomato, and I also sauté some onion and green pepper about 5 minutes.

Enchiladas Fantastic

1 lb. ground turkey 2 c. picante sauce 10 oz. frozen spinach, thawed, squeezed dry
2 t. ground cumin, divided 1/2 t. salt 8 oz. cr. cheese 12 tortillas
1 can (14 1/2 oz) diced tomatoes in juice 1 c. shredded cheddar cheese

Optional toppings: lettuce, olives, avocado, sour cream

Cook turkey until no longer pink, breaking it into small pieces with a spoon. Add 1 c. Picante, spinach 1 1/2 t. cumin, and salt. Cook and stir 5 min. until most of the liquid has evaporated. Add cream cheese, stirring just until melted. Spoon 1/3 c. filling down center of each warm tortilla. Roll up and place seam side down in greased 9 x 13. Combine tomatoes and remaining picante and 1/2 t. cumin. Spoon over enchiladas. Bake at 350 for 25-30 minutes or until hot. Sprinkle with cheese, cook a few more minutes. If you make any of these in advance and refrigerate, the cooking time will be about 10 or 15 minutes longer.

Chicken Enchiladas

2 c. shredded chicken 8 oz. cream cheese 1 can olives, chopped gr. chilies
cheese onion 1-2 cans green sauce tortillas

Mix chicken with cream cheese, olives, gr. chilies, and onion. Put in tortillas, top with a little bit of cheese. Roll up. Put some green sauce on bottom of pan, top with tortillas. Pour remaining sauce over. Bake 25 minutes at 350. Top with some cheese and olives, bake about 5 more minutes. If you make this in advance don't add the sauce until later.

Rachel Rays Turkey Chimichangas

1 lb. smoked turkey, chopped (I use deli turkey mesquite is good have them sliced thick)
1 T. chili powder 2 c. cabbage slaw 1-2 chipotles in adobo sauce (I use 1)
1 c. tomato sauce 3 green onions 4 12" tortillas 1 1/2 c. cheese 2 T. oil
1 c. sour cream 2 T. parsley salt and pepper

Put turkey in bowl with chili powder. Mix cabbage, chipotles, tomato sauce and green onions. Mix with turkey. Put cheese near 1 edge of tortilla. Pile 1/4 of filling. Tuck sides up and roll tightly. Brush pan with oil. Brush wraps with oil and bake 15-20 minutes at 400.

Chicken Quesadilla

chicken, cut up taco seasoning mix green, red, yellow peppers cheese
Cook peppers in pan for a few minutes(5-10). Cook chicken in pan, when chicken is done, add taco seasoning mix and water. I use flavored tortillas. Spray pan with PAM, put tortilla in pan, top with cheese, chicken, peppers, more cheese. Cook 1-2 minutes on each side. Top Secret Recipe version of Taco Bell sauce to go on tortilla if desired: 1/4 c. mayo
2 t. minced jalapeno slices 2 t. juice from jar 3/4 t. sugar 1/2 t. paprika, cumin
1/8 t. cayenne pepper, garlic powder dash salt
Mix all sauce ingredients together and cover and chill until ready to use. Can use less jalapeno if want less spicy.

Southwestern Pan Fried Chicken

4 chicken breasts 1 c. Cheddar 1 T. garlic 3 egg whites 2 chopped tomato
2 t. cilantro 1 chili pepper 4 gr. onion 1/2 c. cream
Process breasts in whites in processor. Add remaining ingredients. Shape into patties. Dip in 2 c. flour, 1 c. milk, and 4 c. bread crumbs. Brown on both sides. Cook in oven 7 minutes at 350. Top with salsa.

Spicy Turkey Cutlets

8 oz. tomato sauce 1 T. veggie oil 1T. parsley 1 1/2 t. oregano leaves 1 t. salt
1 t. thyme leaves 1 clove garlic 1/4 t. crushed red pepper 1 lb. turkey cutlets
Combine tomato sauce, oil, oregano, parsley, thyme, salt, garlic and crushed red pepper in a small bowl. Spread 1 T. sauce over each cutlet; roll up. Place seam side down on baking dish. Spoon remaining sauce over cutlets. Refrigerate at least 30 minutes. Bake at 350 for 25 minutes uncovered.

Chicken and Broccoli Low Mein

8 oz. pasta such as linguine 2/3 lb. chicken breast halves, cut in chunks 1 onion
16 oz. broccoli 1 T. vegetable oil 1 c. sliced mushrooms 1T. bottled garlic
2 t. bottled ginger 3 T. reduced sodium soy sauce 1T. rice wine vinegar
1 T. ketchup 1 t. Asian sesame oil
Bring 2 1/2 qts. water to a boil and cook pasta until tender. Heat oil in a 12" skillet. Thaw broccoli. Add chopped onion and cook a few minutes. Add chicken to onion. Add the mushrooms, broccoli, garlic and ginger. Cook, stirring frequently 4-5 minutes until mushrooms release their liquid and chicken is no longer pink in the center. Add the soy sauce, vinegar, ketchup and sesame oil to the skillet. Stir well to blend. Remove skillet from heat. When noodles are done, drain and add to the skillet. Stir until noodles are coated with sauce and combined with veggies.

Chicken and Rice

1 c. converted rice 2 c. water 1 can cr. chicken--Mix together in a 9 x 13" pan
Put browned chicken on top. Cover with foil and bake at 350 for 50 minutes.

Chicken with Cranberries

3 lb. chicken 1 c. peanut oil 3/4 c. orange juice 1 c. flour onion
16 oz. cranberries 1/4 t. cinnamon and ginger salt, pepper, cayenne pepper
Mix flour and salt and peppers. Dredge chicken and panfry in oil. Mix rest of ingredients and boil. Pour over chicken and cover. Cook slowly 35-40 minutes.

Chicken with Peanut Butter (Frugal Gourmet)

Put chicken, onion, dill, bay leaf in water and cook 45 min. Add 1/2 c. peanut butter or more to hot stock. Add 3 T. cornstarch dissolved in 1/2 c. water till thick. Put chicken&sauce on rice

Honey and Curry Chicken

1 stick butter 1/2 c. onion 2 garlic 1/4 t. Dijon mustard 1/2 c. honey
1 t. salt and curry powder 2 T. chutney chicken
Melt butter. Add onion and garlic. Add rest and stir. Set aside to cool. Coat chicken. Bake at 400 for 1 hour.

Gourmet Stuffed Chicken Breasts

1 T. butter 6 oz. long and wild rice-Uncle Bens 1/2 t. salt 2 T. onion 1 1/2 c. water
1 c. sherry 3/4 c. toasted almonds 6 boneless breasts 6 slices bacon, cut in half
Preheat oven to 350. In pan melt butter. Add contents of rice packet and onion. Cook until lightly browned, stirring constantly. Stir in water, sherry and contents of seasoning packet. Bring to a boil and cover. Simmer until all liquid is absorbed, about 25 minutes. Stir in almonds. Divide rice mix into 6 mounds in a 12 x 8 dish. Cover each mound with a breast. Sprinkle with salt. Arrange 2 pieces of bacon over each breast. Cover with foil. Bake 45 minutes. Remove foil and continue baking until chicken is tender about 30 minutes.

Lattice Top Chicken

1 can cr. of potato soup 1 c. milk 1/2 t. seasoning salt 2 c. cooked cubed chicken
16 oz. frozen vegetable combo(broccoli, carrots) 1 c. cheddar
1 can french fried onions 1 pkg. refrigerator crescent rolls
Combine soup, milk, seasoned salt, chicken, veggies, 1/2 c. cheese and 1/2 c. french fried onion; place in 8 x 12 dish. Bake at 375 for 20 minutes. Unwrap crescent rolls; separate into two rectangles. Press together perforated cuts; cut each rectangle lengthwise into 3 strips. Place strips on casserole to form lattice top. Bake uncovered 15 minutes longer. Top lattice with remaining cheese and onions; bake 3-5 minutes or until onions are golden brown.

Tangy Chicken with Tomatoes and Herbs

1 onion 2 cloves garlic 1 t. rosemary 1/2 t. each basil, thyme
16 oz. tomatoes, drained, cut into bite size pieces 3/4 c. ketchup 1 T. brown sugar
1/4 to 1/3 c. apple cider vinegar 1/2 t. salt, pepper 2-3 lb. skinned chicken
cornstarch-water mix cooked noodles
In skillet sauce onion garlic and herbs in oil until onion is tender crisp. Stir in tomatoes and ketchup, vinegar, brown sugar, salt and pepper. Add chicken. Bring to a boil; reduce heat and simmer covered 45-50 minutes until chicken is tender. Thicken sauce with cornstarch water mix. Serve chicken and sauce with noodles.

Chicken Deluxe

20 oz. frozen chopped spinach 2 chicken breasts, cooked 1 c. mayo
1 can cr. of chicken soup 1-2 t. curry 1 T. lemon juice 1/2 c. stuffing
Cook spinach until tender and drain. Spread spinach on bottom of 1 1/2 qt. greased dish. Layer chicken on top. Combine mayo, soup, curry and lemon juice. Pour over chicken and spinach. Sprinkle stuffing on top. Bake at 350 for 30 minutes.

Chicken and Rice

1 c. converted rice 2 c. water 1 can cr. chicken--Mix together in a 9 x 13" pan
Put browned chicken on top. Cover with foil and bake at 350 for 50 minutes.

Light and Zesty Chicken and Rice

4 breast halves 1/3 c. Italian dressing 2/3 c. rice (uncooked) 1 can french fried onion
16 oz. frozen veggie combo 1 3/4 c. chicken bouillon 1/2 t. Italian seasoning
Place breasts in 12 x 8 dish, top with dressings. Bake uncovered at 400 for 20 min. Place rice, veggies and 1/2 c. onion under chicken. Combine bouillon and seasoning; pour over rice and veggies. Bake uncovered 25 min. Top with onions and bake 2-3 minutes.

Greek Chicken

1 quarter fryer chicken 2 green peppers, sliced 1 clove garlic 4 T. olive oil
1 c. chicken broth 1 large onion 1 t. salt 1/2 t. pepper

Heat oil in skillet. Sauté garlic, onion and peppers until limp. Set aside. In same oil, brown chicken. Place chicken in casserole. Pour green peppers over chicken with broth. Season with salt and pepper. Cover and bake at 350 for 1 hour.

Mexican Turkey Rolls

4 turkey breast tenderloin steaks (1 lb.) 4 oz. can diced chili peppers, drained
2 c. cheddar cheese 8 oz. salsa

Lay turkey steaks flat. At one end of each turkey steak place 1/4 of the diced chilies and 1 T. cheese. Carefully fold each steak in half over the chilies and cheese; fasten with a toothpick. Arrange in a dish so fold faces the outside of the dish. Microwave until turkey is no longer pink, drain liquid from dish. Spoon salsa on top of steaks, sprinkle with remaining cheese. Cook on high 2 minutes more or until cheese is melted.

Gallant Knight Chicken

3 breasts 1 t. salt 1/4 t. pepper 1/4 t. onion powder 2 T. butter
1 pkg. chicken gravy 1 can mushrooms 1 c. chicken broth 1/4 c. wine
1 T. basil rice

Season chicken with salt, pepper and onion powder. Put in casserole dish. Dot with butter and cook covered for 6 minutes. Remove from microwave. In 2 c. measure blend gravy mix with mushrooms with liquid, broth, wine and basil. Cook about 2 minutes or until slightly thickened. Pour over chicken. Cover and cook on full power 9 minutes or till chicken is tender.

Fiesta Chicken Burgers

2 1/2 c. finely chopped cooked chicken 1 c. oatmeal 8 oz. plain yogurt 1/4 c. onion
2 egg whites, slightly beaten 5 t. lime or lemon juice 4 t. cilantro or parsley
1/2 t. chili powder 1/8 t. ground red pepper 6 buns, tortillas, or pita bread

Line rack of broiler pan with foil; oil lightly. Combine chicken, oats, 1/2 c. yogurt, onion, egg whites, 3 t. lime juice, 2 t. cilantro and chili powder; mix well. Shake into 6 burgers. Place on rack or over medium hot coals. Broil or grill about 6 inches from heat 5-6 minutes on each side or until golden brown. For sauce combine remaining 1/2 c. yogurt, 2 t. lime juice, 2 t. cilantro and ground red pepper; mix well. Serve topped with lettuce, chopped red pepper and sauce.

South of the Border Casserole

7 oz. elbow macaroni 1 lb. turkey 1 onion 1 c. celery 1 garlic
16 oz. can whole tomatoes, cut up and undrained 1/2 c. ripe olive 4 oz. green chilies
2 t. beef flavored instant bouillon 1/2 t. seasoned salt 1/4 t. cumin
dash cayenne pepper 6 oz. muenster cheese 6 oz. cheddar cheese

Prepare macaroni and drain. In skillet combine turkey, onion, celery and garlic. Cook until turkey is browned. Stir in rest of ingredients except the cheeses. Simmer 10 minutes. Combine macaroni, meat mix and cheeses. Put in casserole dish. Cover. Bake at 350 about 20 minutes.

Light and Easy Lemon Broccoli Chicken

1 T. veggie oil 1 lb. boneless breasts 1 can cr. of broccoli soup
1/4 c. milk 2 t. lemon juice 1/8 t. pepper 4 thin lemon slices

In skillet in hot oil cook chicken 10 minutes or until browned on both sides. Spoon off fat. Combine soup and milk; stir in lemon juice and pepper. Pour over chicken; top each chicken piece with lemon slice. Reduce heat to low. Cover simmer 5 min. or until chicken is fork tender, stirring occasionally.

Fettuccine With Pepper Sauce

Pam 1 1/2 c. broccoli florets 1 pepper, (any color) 1 onion 1 T. oil

12 oz. chicken, cut in strips 1 can cream soup (chicken, celery, or broccoli)

1/2 c. water 1 t. basil 1/2 c. Swiss or cheddar 8 oz. fettuccine, cooked

Spray skillet over medium heat. Stir fry broccoli, sweet pepper and onion 3-4 minutes; remove from skillet. Add oil to skillet. Add poultry, stir fry 3-4 minutes or until no longer pink. Add soup, water, and basil; mix thoroughly. Stir in sweet pepper mix. Bring to a boil, reduce heat. Add cheese; cook and stir until cheese is almost melted. Serve over pasta.

Benihana Hibachi Chicken or Steak

4 boneless breasts 1 large onion 2 medium zucchini 2 c. mushrooms

2 T. veggie oil 6 T. soy sauce 4 T. butter salt, pepper 2 t. lemon juice

3 t. sesame seeds 6 c. bean sprouts 1 lb. sirloin steak

Slice chicken or steak into bite size pieces. For the onion slice like to make onion rings, and then quarter them. For zucchini slice them into long thin strips, then cut along 4-5 times to make pieces that are 1-1 1/2 inches. Spread 1 T. oil in pan over medium high heat. Do the same in another pan. Add chicken to one of the pans with 1 T. soy sauce, 1 tablespoon butter, dash of salt and pepper. Add onion and zucchini to the other pan. Add 2 T. soy sauce, 1 T. butter, dash salt and pepper. When the chicken appears white on all sides slide the meat to one side of the pan and pour lemon juice over it, then add mushrooms to the other side of the pan. Pour 1 T. soy sauce over the mushrooms, then add 1 T. butter, dash of salt and pepper. Continue to stir both pans. After 6-8 minutes when the chicken is done sprinkle 1 t. sesame seeds over the chicken, then mix chicken with the mushrooms. Serve all. Pour bean sprouts in pan then you had the veggies and cook over high heat with 2 T. soy sauce, 1 T. butter, dash salt and pepper. Cook for a minute or two and serve. If doing the steak, eliminate the lemon juice and sesame seeds.

Chilaquiles

1 T. canola oil 1 lb. ground turkey 2 red onions 4 cloves garlic 1/4 t. cumin

1 1/2 t. chili powder 4 oz. can diced green chilies, not drained 1 t. pepper, salt

15 oz. can tomatoes with green chilies, not drained 2 c. cheddar

1 8 oz light cream cheese 8 oz. sour cream 8 (6") tortillas 1 bunch green onions

1/4 c. low fat mozzarella cheese

Heat oven to 350. Heat a large nonstick skillet over medium high heat. Add 1 T. canola oil to coat bottom of the pot. Add the ground turkey to the hot oil and brown, breaking it up as it cooks. Drain meat. To the same skillet which has a little residual fat from cooking the turkey, add the onions and cook over medium heat until soft; then add the garlic and cook until soft. Stir in the chili powder and cumin. Add the chilies and their juices and the tomatoes and their juices. Add the meat back to the pan and stir until combined. Reduce heat to low and simmer for 20 minutes or until thick. Season with salt and pepper. In a medium bowl combine cheddar, cream cheese and sour cream; set aside. In a casserole dish line with half the tortillas and ladle half of the meat mix over. Cover with half of the cheese mix (spread). Top with half of the green onions. Repeat layers 1 more time but leave off the rest of the green onions until later. Bake for 45 minutes or until bubbling. Top with green onions and mozzarella. Cook a few more minutes. Can skip the mozzarella--I didn't have any the first time I made it, and it was fine.

Mexican Lasagna

3 c. cooked chicken breast 15 oz. black beans, drained 1 t. garlic powder
2/3 c. diced tomato and green chilies 1 t. cumin 1/2 t. pepper
1 can cream of chicken and cream of mushroom soup 10 oz. can enchilada sauce
9 (6") corn tortillas 4 oz. cheddar and 4 oz. monterey jack

Cook the breast, beans, garlic powder, tomato, and cumin. Cook soups and enchilada sauce for 10 minutes. Spoon 1/3 on pan. Top with 3 tortillas. Spread with half the chicken, a third of the sauce, half the cheese, top with 3 tortillas layers end with tortillas. Bake at 350 for 30-40 minutes. Top with extra cheese and cook for a few more minutes.

Spinach Turkey Meatloaf

1 1/2 lb. ground turkey 1/2 c. green onions 1/2 c. shredded carrot 1/3 c. plain yogurt
1/4 c. instant potato flakes 1 t. garlic salt 1/2 t. poultry seasoning 1/4 t. pepper
2 egg whites 5 oz. drained chopped spinach 2 T. mayo 2 T. milk
1/4 t. nutmeg and pepper PAM 1/4 c. shredded carrot 2 T. gr. onion and yogurt

In bowl combine turkey, 1/2 c. gr. onions, carrot, potato flakes, yogurt, garlic salt, poultry seasoning, pepper. Stir in egg whites. For spinach filling, combine spinach, mayo, milk, nutmeg and pepper. Set aside. Spray loaf pan. Put half of turkey into pan. Spread spinach in 2" strip down middle of turkey--leaving 1/2" space at ends of pan. Spoon remaining turkey over. Bake at 350 for 1-1 1/4 hours. In small pan, cook remaining carrot and gr. onion in a small amount of water till veggies are crisp tender. Serve over loaf on top of 2 T. yogurt.

Oven Roasted Mojito Chicken

1 chicken (3 1/2 lb.) cut into 8 pieces 1 c. mojito marinade 2 T. italian parsley
1 large onion, sliced 1/2" round

Marinate meat in 1 c. mojito marinade 4 hours or overnight. Scatter onions slices on bottom of a pan. Heat oven to 375. Put chicken on top, pour remaining marinade over chicken and onions, roast 1 hour and 15 minutes, till chicken is golden and cooked through. Mojito marinade: 1/4 c. garlic, 1/2 c. onion, 2 c. orange juice, 1/2 c. lime juice, 1/2 c. olive oil, 4 t. salt, 1 T. pepper, 2 t. cumin, 2 t. oregano, 1 T. cilantro. Mix together garlic, onions, orange juice, and lime juice in a bowl. Heat the olive oil in a pan, add orange juice mix and simmer for 5-10 minutes to soften the onions and garlic. Season the marinade with the rest of the ingredients. Pour everything in a blender and pulse to combine. Pour into container and cool to room temp; then cover and refrigerate. Keeps for us to 2 weeks. I would do it this way because when we initially did it it was messy and dangerous as they put all into a smoking pan which could burn you.

Moo Goo Gai Pan

1/2 lb. breasts mix these together: dash salt, pepper, 1/2 egg white, 1 t. sherry and
cornstarch 24 snow peas 4 T. oil 1 t. salt 12 mushrooms, sliced
2 stalks celery, sliced 1 clove garlic 2-3" scallion 2 t. soy sauce 1/2 t. sugar
12 water chestnuts, sliced

Slice chicken meat and mix with the egg mix. Heat 2 T. oil and add salt, sauté mushrooms, celery, water chestnuts, and snow peas for 2 minutes. Remove from pan. Heat 2 T. oil in same pan. Fry garlic, scallions and chicken meat for 1 minute over light heat. Add soy sauce and sugar and mix well. Add cooked veggies and mix well for 1 minute.

Chicken With Cashews

2 diced chicken breasts 1 egg salt, pepper 1 T. veggie oil 1 T. sugar
1 T. cornstarch in 1 T. water 3 T. shortening 1 small celery, sliced mushrooms
1 c. toasted cashew nuts chicken stock

Break the egg into chicken meat. Add seasonings, salad oil, sugar and cornstarch. Mix well. Heat shortening in pan. Fry chicken mix quickly. Add mushrooms, then celery and a little chicken stock. Cook for a few minutes, season with soy. Thicken sauce with cornstarch. Add cashew nuts.

Pancit

2 garlic 1/2 c. onions, sliced 1-2 chicken breasts, cut in strips 1 c. mushrooms
1 small head chinese cabbage, 3 leaves sliced at angle 2 T. fish sauce
3 pkgs. chicken flavor ramen noodles

In a little oil sauté the garlic until brown, then add onions, fish sauce and mushrooms till tender. Then the chicken and lastly the cabbage. Boil the noodles till tender and put on a large platter. Then put chicken and vegetable mmix on top of noodles.

Stir Fry Vegetables With Chicken Breast

1 chicken breast, diced marinated with dash salt, pepper, 1 t. sherry, and 1 t. cornstarch
1/2 lb. green beans 2 carrots, cut thinly 1 stalk celery, sliced 1 c. mushrooms
1 c. cauliflower florets 2 c. cabbage, cut in 2x2" pieces salt and pepper
2 T. cornstarch with 2 T. water 2 T. fish sauce 6 T. oil 1/2 onion, sliced

Sauté chicken breast in 3 T. oil till tender. Set aside. Heat 3 T. oil. Sauté garlic and onions. Add fish sauce. Stir in vegetables according to their tenderness. Heat and stir for about 4-5 minutes. Salt and pepper to taste. Put in cornstarch mix last and stir another 1-2 minutes.

Curry Chicken

Box of S & B Golden Curry Sauce Mix (mild, medium or hot flavor)

1 1-1/3 lb. chicken (can use beef, lamb or shrimp) onion carrots, celery, bell pepper
2 1/2 c. water

Cut meat into cubes and cut up vegetables. Stir fry the meat in oil or butter. Add vegetables and cook until tender. Add water and bring to a boil. Reduce heat. Cover and simmer until meat is tender about 10-20 minutes. Add the sauce mix and stir until completely melted, about 5 minutes. Serve over noodles or rice.

Chicken Marvalasala (Rachael Ray)

4 large thin pieces chicken salt and pepper 5 T. olive oil 1 garlic cloves
3 Portabello mushrooms, sliced 24 shitake mushrooms, stemmed and sliced
2 T. butter 1/2 c. Marsala wine Romano cheese flour

Season chicken with salt and pepper, and a light dusting of flour on both sides. Heat a non stick skillet with 2 T. olive oil over medium heat. Add chicken to the pan and brown cutlets lightly on both sides. Remove to a platter and cover with foil to hold in the heat. To the same skillet add 2 T. olive oil and 1 clove garlic. Cook for a minute or so, then remove and add the mushrooms. Let the mushrooms brown evenly, until tender about 8-10 minutes. To the cooked mushrooms add Marsala and let reduce for 1 minute or so. Add 2 T. butter to finish the sauce. Slide chicken back into sauce to warm. Serve. Can be served over noodles.

Crispy Oven Fried Drumsticks

3 c. crushed cornflakes 1/3 c. Parmesan 1/2 t. salt and pepper 1/4 t.
cayenne pepper 3/4 c. fat free buttermilk 8 drumsticks, skinned PAM

Combine first 5 ingredients, put in zip top plastic bag. Pour buttermilk in shallow bowl. Dip drumsticks 2 at a time in buttermilk, then in bag with cereal. Shake, coating drumsticks. Place on baking sheet with PAM. Spray drumsticks with PAM. Bake 425 for 25-30 minutes.

Chicken in Creamy Mushroom Sauce over Chive Egg Noodles (Rachael Ray)

1 lb. egg noodles 5 T. butter 1 bunch chives salt and pepper 2 T. olive oil
2 shallots 1 lb. button mushrooms 1/2 t. thyme 2 T. flour 1/2 c. white wine
2 c. chicken poaching liquid 1/2 c. cream or half and half 4 breasts nutmeg

Bring pot of water to boil, and add chicken. Cook until done about 20 minutes. Bring pot of water to a boil. Cook egg noodles according to package directions. Season with salt and pepper, toss to coat. While the water is coming to a boil, start the mushrooms. Place a large skillet over medium high heat with 2 T. of butter and 2 T. olive oil. Add the shallots and cook stirring frequently for 2-3 minutes. Add the mushrooms and continue to cook for 4-5 more minutes until they are tender and barely golden in color. Season the mushrooms with salt, pepper and thyme. Add the flour and continue to cook for 1 minute, whisk in the white wine, then the chicken poaching liquid (adding slowly so doesn't get too thin) and the cream. Season with a little nutmeg and bring up to a simmer. Slice 4 of the poached chicken breasts on an angle and put into the creamy mushroom sauce and simmer until the chicken is heated through again. Add more of the poaching liquid if the sauce is too thick. Serve noodles topped with sliced chicken breast and creamy mushroom sauce.

Chicken Masala (Sandra Lee)

4 breasts 1/3 c. flour 2 T. oil 1 onion 1 t. garlic 1 T. garam masala
15 oz. diced tomato, drained 1/2 c. cream of chicken soup 1 c. light coconut milk
salt and pepper 1 c. peas (optional) rice
Shake chicken in flour. Heat oil. Fry breast on both sides. Remove. Add onion and garlic--cook until soft. Add rest of ingredients and bring to a boil. Reduce to simmer, put breasts back in pan, and simmer 15 minutes. Add peas, and simmer 10 more minutes.

Chicken and Penne in Rosemary Cream Sauce

1 lb. penne 2 T. olive oil 2 c. sliced button mushrooms 2 T. garlic 1 c. Marsala
4 c. cream 2 T. chopped fresh rosemary dash tabasco kosher salt
pepper 6 breasts, grilled and diced grated romano or parmesan for garnish
Cook pasta in boiling water until al dente. Drain and set aside. Heat olive oil in pan over medium heat. Add mushrooms and garlic, and sauté 3-4 minutes until mushrooms are softened and lightly browned. Transfer mushrooms to a plate. Add marsala to the same pan and raise heat to high. Cook stirring frequently to prevent scorching, until reduced by half, about 10 minutes. Add cream and bring to a boil. Reduce heat and simmer until thickened, about 10 minutes. Return the cooked mushrooms to the pan and add rosemary and Tabasco. Season to taste with salt and pepper. Add cooked pasta and grilled, diced chicken. Toss until combined and heated through. Top with cheese. Serve.

Wild Rice and Chicken Casserole

1 6 oz. package long grain and wild rice 1 onion, chopped 2 medium gr. or red peppers
1/2 c. sliced mushrooms 1 T. olive oil 3 c. chopped cooked chicken
1 can cream of mushroom soup 1 c. shredded sharp cheddar 1/2 c. sour cream
1/2 c. chopped toasted pecans 2 T. sherry, optional
Cook rice according to package directions. Sauté onion, pepper and mushrooms in hot oil 5 minutes or until tender. Add rice, chicken and next 4 ingredients; add sherry if desired. Spoon into greased casserole dish. Bake at 325 for 35 minutes. Serve.

Thai Chicken Fettuccine

1 c. salsa 1/4 c. creamy peanut butter 2 T. Orange juice 2 T. honey
1 t. soy sauce 8 oz. fettuccine 3/4 lb. chicken breast, cut in strips 1 T. v. oil
1 medium red pepper, julienned 1/4 c. minced fresh cilantro
Cook fettuccine and drain. Microwave first 5 ingredients for 1 minute. Stir and set aside. In pan cook chicken in oil over medium heat 3-5 minutes or until browned. Add red pepper; cook and stir until crisp tender. Top fettuccine with chicken mix and sauce, top with cilantro.

Lime Chicken and Shrimp Kabobs

2/3 c. veg. oil 3 limes, juiced 2 T. vinegar 1 T. sugar 1/4 t. crushed red pepper
1 red pepper, cut in 1" pieces 1 red onion, cut in 1" pieces
16 oz. can pineapple rings, drained and cut into 1" pieces 1/2 lb. large shrimp, peeled
6 breasts, cut into 1" pieces

In a small bowl, whisk oil, lime juice, vinegar, sugar and crushed red pepper. In a shallow dish or resealable plastic bag, combine bell pepper, onion, pineapple, chicken and shrimp. Pour lime mix over chicken mix. Seal bag and refrigerate 4-6 hours to marinate. Heat grill to 350 to 400. Using tongs remove chicken, vegetable pieces, pineapple and shrimp from marinade; discarding marinade. On the skewers thread 1 piece of chicken, 1 piece of pepper, 1 piece of onion, and 1 piece of pineapple, alternating to fill skewer. Do same thing with shrimp alternating shrimp, pepper, onion and pineapple to fill skewer. Place chicken kabobs on grill, cover with grill lid and cook for 15 minutes until chicken is cooked throughout, turning occasionally. Place shrimp kabobs on the grill, cover with grill lid and cook for 6-8 minutes or until shrimp are cooked throughout, turning once. Serve.

Thai Glazed Chicken Lettuce Wraps

1 lb. thin cut chicken breast meat Montreal seasoning 2 T. v. oil
2 T. minced ginger root 4 cloves garlic 1 large red pepper, seeded and thinly sliced
1 c. packaged shredded cabbage and carrot mix 3 gr. onions, cut on an angle
1/2 c. plum sauce 2 c. basil leaves, loosely packed 1 T. fish sauce
1/2 head iceberg lettuce, cut in half or bibb lettuce 1/2 seedless cucumber, chopped

Thinly slice the chicken into strips and sprinkle with grill seasoning. Heat large skillet to screaming hot. Add vegetable oil, then chicken. Cook chicken 2 minutes, stirring constantly. Add the ginger, garlic, peppers, cabbage and carrot mix and scallions and stir fry another 2 minutes. Add plum sauce to glaze the mix, toss 1 minute, then add basil and wilt leaves. Add fish sauce and turn to coat. Transfer cooked chicken and vegetable to a bowl. Place spoonfuls of chicken into a piece of lettuce with cucumber and fold lettuce over to eat, like small tacos. Serve with Hot and Cold Sesame Noodles. Recipe follows.

Rachael Ray's Hot and Cold Sesame Noodles

1/2 lb. spaghetti 1/4 c. Tamari dark soy 1/4 c. smooth peanut butter, micro for 15
seconds 2 T. cider or rice wine vinegar 1 T. dark sesame oil 1-2 T. hot sauce
2 c. shredded cabbage and carrot mix 1 c. bean sprouts 3 green onions
2 T. sesame seeds

Cook pasta to al dente, with a bite to it, then shock it to stop the cooking process by running it under cold water in colander. Drain the pasta well. In the bottom of a large bowl, whisk together soy, peanut butter, vinegar, oil, sesame oil, and hot sauce. Add noodles and veggies and toss to combine the noodles and coat them evenly with sauce. Sprinkle green onions and sesame seeds throughout and serve.

Barbecue Chicken Burritos

1/2 lb. skinless chicken breasts, cut into 1/2 inch cubes 1 1/2 c. green peppers, julienned
1 c. chopped onion 4 T. vegie oil, divided 1/2 c. barbecue sauce
1 1/2 c. shredded Mexican cheese blend 4 10 inch tortillas, warmed

In a large skillet over medium heat, cook the chicken, green peppers, and onion in 2 T. oil for 6-8 minutes or until chicken juices run clear. Stir in barbecue sauce. Bring to a boil. Reduce heat; simmer for 1-2 minutes or until heated through. Sprinkle cheese down the center of each tortilla; top with the chicken mix. Fold sides and ends over the filling and roll up. In a large skillet over medium heat, brown burritos in remaining oil on all sides. Serve with lime wedges, sour cream, lettuce and tomatoes, if desired.

Chicken Rice Casserole

2 T. oil 1 onion Sauté together.

Add to onion 3 c. cooked chicken 2 15 oz. cans green beans, drain and rinse

8 oz. water chestnuts, chopped 4 oz. pimento 1 cr. of celery soup

1/2 c. mayo 1/2 c. sour cream 6 oz. box cooked wild rice 1 c. cheddar cheese

Put in greased pan and bake for 20-25 minutes.

Mashed Potato Chicken Roll-ups

6 6 oz. chicken breasts 24 oz. refrigerated cheddar mashed potato, divided

10 oz. frozen chopped spinach thawed 1 c. flour 2 eggs 2 T. water 1 1/2

c. seasoned bread crumbs 1 can cr. of mushroom soup 1/2 c. milk

Flatten chicken to 1/2 inch thickness. Spread with 2 T. potatoes down the center of each; top with spinach. Roll up and secure with toothpicks. Place flour in shallow bowl. In another bowl, whisk eggs and water. Place bread crumbs in third bowl. Coat chicken with flour, dip in egg mix, then roll in crumbs. Place seam side down in a greased pan. Bake uncovered for 40-45 minutes. In small pan combine soup and milk, heat until heated through. Heat rest of the potatoes. Discard toothpicks; serve chicken with sauce and potatoes.

Bacon Chicken Roll ups

12 bacon strips 6 4 oz. chicken breasts 8 oz. cr. cheese 1 sweet onion sliced

Cook bacon until cooked but not crisp. Remove to paper towels. Flatten chicken to 1/8 inch thickness. Spread cr. cheese down the center of each breast. Top with onion. Roll up from a long side; tuck ends in. Sprinkle with salt and pepper. Wrap 2 bacon strips around each piece of chicken; secure with toothpicks. Place in greased pan and bake at 350 for 35-40 minutes. When I did this I would undercook the bacon because it was overcooked.

Chicken Fettuccine alfredo with veggies

2 qt. water 9 oz. refrigerate. fettuccine (or Box) 3 c. frozen mixed vegetables

10 oz. ready to serve roasted chicken breast (or breast cubes) 1 1/2 c. alfredo sauce

In big pot bring water to boil. Add fettuccine and cook about 5 min., add the frozen veggies and cook on high 2-3 minutes or until tender, drain. Heat chicken breast strips or cook your breast cubes in butter or oil until done; add alfredo sauce and heat through. Add noodles and veggies and mix together. I used box fettuccine 1/2 box or so and fresh chicken breast.

Mexican Lasagna

1 lb. breast, cut in strips 1 large onion, halved and cut into thin wedges 1 garlic

16 oz. ricotta cheese 8 oz. sour cream 4 oz. chopped green chiles

1/2 c. chopped cilantro 2 t. cumin 1/8 t. salt 3 c. salsa 8 corn tortillas, halve

1 1/4 c. shredded monterey jack cheese

Heat oven to 350. Spray 9 x 13 pan with PAM. Spray pan with PAM over med heat. Add chicken; cook and stir 5 minutes or until no longer pink. Remove to a medium bowl. Cook onion and garlic separately or until lightly brown. Add to chicken. Stir ricotta, sour cream, green chiles, cilantro, cumin and salt together. Spread 1 c. salsa across bottom of baking dish. Arrange half of the tortillas over salsa. Spread half of ricotta mix over tortillas. Top with half of the chicken. Top with 1 c. salsa, and 1/2 c. cheese. Repeat layering with remaining tortillas, ricotta mix and chicken mix. Sprinkle with remaining 1 c. salsa and 3/4 c. cheese. Bake 30 minutes or until heated through. Loosely cover with foil if the cheese browns too quickly.

Crispy Buffalo Chicken Roll-Ups

4 6 oz breasts, flatten 3/4 t salt, pepper 1/4 c. blue cheese 1/8c. hot pepper sauce 2 T mayo 1 c. cornflakes, crushed

Flatten breasts to 1/4 in. Season with salt and pepper. Sprinkle with blue cheese. Roll up and secure with toothpicks. In shallow bowl combine pepper sauce and mayo. Place cornflakes in separate bowl. Dip chicken in pepper sauce mix and then coat with cornflakes. Place seam side down in greased dish. Bake at 400 for 30-35 minutes.

Dijon Crumb Chicken

2 eggs 2 T. Dijon 1 c. seasoned bread crumbs 1/2 c. Parm cheese

1 1/2 t. onion powder and garlic powder 4-4 oz breasts, flatten to 1/4

In bowl beat eggs and mustard. In another bowl combine bread crumbs, parm cheese, onion and garlic powder. Dip chicken in egg mix and then in crumb mix. In skillet cook chicken in oil over med heat for 15-20 minutes.

BEEF

Wiener Schnitzel

1 1/2 lb. veal cutlet 1 beaten egg 3 t. milk 2 t. oil 3/4 c. bread crumbs
1 c. flour 3/4 c. butter (or butter flavored shortening)

Wipe veal dry, then dip in shallow bowl of flour. Pat off excess flour. Dip in mix of egg, milk, and oil; then cover with bread crumbs. Let veal stand 15 min. to give coating time to fix. Sauté over low heat in butter, turning frequently until browned. Cooks in about 10 min.

Round Steak With Gravy

round steak 1 can cr. mushroom soup 3/4 c. water butter
potatoes onion, optional

Cut steak into strips. Brown both sides of steak in some butter in pan. Mix soup with water and stir. Cut up potatoes. Put potatoes, onion in pan with steak. Pour soup mix over. Bake at 325 for 1 1/2 hours.

Steak Strips Jardin

1 lb. round steak 1 T. oil 1 c. onion 2 c. each celery and carrots
1 can cheddar cheese soup 3 oz. cr. cheese, room temp 1/2 c. beef broth
1 1/2 t. garlic salt 1/4 t. pepper rice

Cut meat into strips. Brown meat on all sides in oil in skillet. Add onions, celery, carrots. Cook until veggies are tender crisp. Stir in soup, cream cheese, broth, garlic salt and pepper. Cover and simmer about 30 minutes or until meat is tender. Serve over rice.

Chinese Soy Steak

1-2 lb. round steak 2 T. oil 2 T. flour 1 onion 4 T. soy sauce
1/2 c. catsup 2 c. water 4 oz. mushrooms green pepper, cut into strips
Cut steak into strips or small bite size pieces. Brown steak in oil, push to side of pan. Brown flour stir with meat; add onion, catsup, soy sauce and water. Stir, simmer for 45 minutes. Add green pepper and mushrooms. Cook a few more minutes until green peppers are tender crisp. Serve on rice or noodles. You can also cook the stuff together on stove top for a few minutes and then bake in the oven at 350 for 1 hour. Add green pepper for the last 15 minutes.

Korean Bulgogi

28 oz. flank steak cut in strips (or can use chicken) 3 T. sugar 9 T. soy sauce
2 T. sesame oil 2 T. toasted sesame seeds 3 T. green onion 1/2 t. garlic
Mix sauce ingredients and pour over meat. Let stand 15 minutes. Cook on foil covered grill or broil in oven. Serve with rice.

Korean Style Steak

2 T. veggie oil 3 T. honey 1 small onion 1/2 c. reduced sodium soy sauce
2 t. garlic 1 t. ginger 1/4 t. pepper 4 strip steaks (4 oz.)
In small bowl mix together oil and honey. Add onion to mix. Add soy sauce, garlic, ginger and pepper. Whisk well. Place steaks in a ziplock bag. Pour marinade over. Seal bag and marinate for at least 2 hours, but up to 8 hours. Remove meat from marinade. Place steaks on grill until desired doneness is reached (4 minutes/side for medium rare).

Broiled Steak with Mushroom Wine Sauce

2 boneless rib steaks 2 T. veggie oil 1 c. mushrooms, sliced 2 T. onion
4 T. red wine 1/2 c. sour cream 1/2 t. salt 1/4 t. pepper
Heat oil. Add onions and mushrooms and sauté until golden. Add wine. Cook for minute. Add sour cream and cook until heated. Remove from heat, keep warm. Broil steak. Pour sauce over steak.

Marinade for Beef Kebobs

1 c. red wine vinegar and veggie oil 1/4 c. vinegar and ketchup 1 clove garlic
1/4 c. sugar 2 t. Worcestershire 1 t. salt 1 T. rosemary or basil
Combine all ingredients and marinate at least 6 hours or overnight in refrigerator. Use 3 lbs.. sirloin or top round. Grill 20-25 minutes.

Southfork Prime Rib

Baste prime rib while grilling with beef basting sauce. The sauce is made with 1 pkg. onion soup mix, 2 bouillon cubes with 12 oz. water or 1 can beef consommé, 12 oz. beer (Sam Adams is good, otherwise Budweiser), salt, pepper, and garlic to taste can also add a can of mushrooms.

Chili

2 T. oil 2 T. chuck steak (cubed) 1 T. flour 1 onion 3/4 c. red wine
1 c. tomato sauce 1 garlic 1 carrot, green pepper 2 bay leaves
40 oz. canned beans (different kinds) 1/2 t. cumin 1 t. oregano
1/4 t. crushed red pepper 10 1/2 oz. can minestrone and lentil soup.
Heat oil. Brown steak in oil with flour. Add rest of ingredients. Simmer 1 1/2 hour. Uncover last 30 minutes if needed to thicken.

Beef Stroganoff

1 lb. hamburger 1 onion 1 garlic 1 can cream of mushroom soup
8 oz. sour cream salt and pepper can mushrooms
Brown hamburger. I drain off the fat. Add onion. Stir in soup and seasonings. Simmer about 20 minutes. I add the mushrooms and sour cream and cook on low for another 15-20 minutes. Serve over noodles. Hamburger can be ground chuck. I spoon off fat.

Stuffed Peppers

4 peppers 1 lb. hamburger 1 onion 1 c. cooked rice 3-4 cans tomato sauce
Cut tops off peppers and scald for 5 minutes in boiling water. Brown meat and drain. Add onion, parsley(opt.), salt, pepper and rice. Put meat mix into peppers, pour sauce over and cook in oven for 30 minutes at 350. Can top with cheese the last few minutes.

Goulash

1 1/4 lb. hamburger onion celery 1 can tomato soup S&P
can corn tomato juice stewed tomato 2 1/2 c. egg noodles, cooked
Brown hamburger and drain. Add onion and celery. Turn off heat. Add noodles, corn, add soup, stewed tomatoes with liquid and add juice or tomato sauce to moisten. Heat in oven for 45-60 minutes at 350.

Italian Spaghetti

1 1/4 lb. hamburger onion garlic 2 envelopes sauce mix
2 cans tomato sauce 2 cans tomato paste 3 c. water (mix water/red wine)
can mushrooms 1 t. oregano leaves 1 t. basil leaves spaghetti
Cook beef, drain. Add sauce mix and remaining ingredients except spaghetti. Simmer until thickened about 30 minutes.

Skillet Spaghetti

1 lb. hamburger 1 t. garlic 1 can tomato paste 1 t. chili powder 1 t. oregano
8 oz. spaghetti dash pepper onion 8 oz. tomato sauce 1 1/2 c. water
2 c. tomato juice 2 t. salt 1 t. sugar
Combine all ingredients but spaghetti. Cover and bring to a boil. Reduce heat and simmer 30 minutes. Add spaghetti and simmer covered another 30 minutes.

Spaghetti with Meatballs in Tex Mex Sauce

Meatballs: 2 T. olive oil 3/4 c. chopped onions 2 t. garlic 1 1/2 lb. hamburger
1/2 c. bread crumbs 1/4 c. coriander 1 egg 1 t. cumin 1 t. chili powder
salt and pepper Sauce: 2 T. olive oil 1 c. onion 1 T. garlic
1 c. red and green pepper, cut into 1/2" pieces 28 oz. crushed tomato 1/2 t. red pepper
1 c. water salt and pepper spaghetti

To prepare meatballs heat 1 T. oil in pan. Add onion and garlic, stirring until wilted. Let cool. Combine rest of ingredients except 1 T. oil and blend. Shape into 1 1/2 " meatballs. Heat oil in skillet and add meatballs. Cook over medium heat turning so they brown evenly, about 10 minutes. Keep them warm. For sauce: Add ingredients, blend and bring to a boil. Simmer for 10-15 minutes. Add meatballs and simmer 10 minutes more. Cook spaghetti. Serve.

Spaghetti

2 lb. hamburger 4 32 oz. cans tomato sauce 1 large can tomato paste
1 onion 1 c. dried parsley 1 t. oregano 2 t. garlic, basil salt and pepper
Brown beef, drain. Add rest of ingredients and bring to a boil. Simmer for 1 1/2 hour, stirring frequently.

Noodles Plus

1 lb. ground chuck 15.5 oz can tomato sauce 10-12 oz broad egg noodles
8 oz. cream cheese 1 c. cream style cottage cheese 1/4 c. sour cream
chopped green onions dash Tabasco

Cook beef until it loses it's red color. Take off heat and stir in tomato sauce and tabasco. Cook noodles according to package directions. Stir together the cream cheese, cottage cheese and sour cream until well mixed; stir in green onions. In buttered 2 qt. dish spread half the noodles; top with cheese mixture; cover with remaining noodles; top with beef mmix. Refrigerate up to 2 days. Bake at 350 till hot in center and bubbling around edges, 30-40 minutes. Let stand 10 minutes before eating. If refrigerated it takes longer to cook.

Chow Mein Hotdish

1 1/2 lbs.. hamburger onion 1 c. celery 2 cans cr. of mushroom soup
1 can chicken rice soup 1 can Veg all vegetables, undrained 4 T. soy sauce
2 c. chow mein noodles almonds, opt. 1 can mushrooms, opt.
Brown beef, onion, and celery. Add rest and bake at 325 for 1 hour. Add the noodles the last 15 minutes of cooking.

Mexican Layer Casserole

1 lb. hamburger 1 onion 1 can refried beans 1 8 oz. can tomato sauce
1 pkg. enchilada sauce mix 1/2 c. water 8 oz. tortilla chips
4 oz. cheese 1/2 c. black olives 2 c. shredded lettuce 1 tomato
Cook beef. Add onion. Stir in beans, tomato sauce, sauce mix and water. Cook 5-10 minutes until hot and bubbly. Place crushed chips in 12 x 8 dish. Spoon hot mix over. Sprinkle with cheese and olives. Bake about 20-30 minutes at 350. Top with lettuce and tomato.

Porcupine Meatballs

1/2 c. uncooked rice 1 lb. hamburger 1 T. onion 1/2 t. salt, pepper
1/4 t. chili powder 1 can tomato soup and juice
Mix rice and meat with seasonings. Shape into small balls. Place in baking dish and cover with a mix of tomato soup and juice (I use 1 can soup, 1 can juice). Bake at 350 for 60-80 minutes.

Beef Enchiladas

1 1/2 lb. hamburger onion 2-3 cans enchilada sauce 8 oz. tomato sauce
tortillas cheese green onions

Brown hamburger, drain. Add onion. Add 1 can enchilada sauce and cook until onion is done and meat mix is hot. Take off heat. Microwave tortillas (10 second/tortilla or 2 minutes/bag). Put some meat mix on center of each tortilla, top with cheese and roll up. I mix 1 can enchilada sauce with tomato sauce so it is not as spicy. Put some on bottom of 9 x 13 so that tortillas don't stick. Put tortillas in. Top with rest of sauce. Bake for 25-30 minutes at 350. Top with cheese and green onions and cook until cheese is melted.

Beef Casserole Italiano

1 lb. hamburger 1 onion 16 oz. tomato sauce 1 t. parsley flakes, basil
1/2 t. oregano 1/2 t. salt, divided 1/4 t. pepper 20 oz. spinach, thawed, drained
2 c. ricotta cheese 8 oz. mozzarella cheese slices

Brown ground beef and onion, drain. Stir in tomato sauce, parsley, oregano, basil, 1/4 t. salt and pepper. Simmer uncovered for 10 minutes, stirring occasionally. Meanwhile, combine spinach, ricotta and remaining salt. Spoon spinach mix around edges of 9 x 13 pan; pour beef mix in center. Cut mozzarella slices into 3 strips and arrange in a lattice pattern over meat. Bake at 375 for 20 minutes.

Open-Face Mexican Toasted Sandwich

1 lb. hamburger 1 onion 1 garlic 1/4 c. gr. pepper 2 T. olive oil, divided
1/2 t. salt, pepper 1/4 t. chili powder 4 oz. can drained chopped green chilies
1 c. drained tomatoes 1 lb. Velveeta 1/4 c. half and half toast

Heat 1 T. oil. Cook beef, drain. Heat remaining oil and sauté onion, garlic and green pepper until limp. Add chilies tomatoes, half and half, salt, pepper and chili pepper. Simmer 10 minutes. Add cheese and beef, stir till melts, serve on toast. Slow cooker can be used.

Baked Stroganoff Meatballs

1 1/4 lb. hamburger 1 onion 1/4 c. Parmesan 1/3 c. milk 1 egg
1 t. salt, Worcestershire dash pepper 1 beef bouillon cube
6 oz. long and wild rice 4 oz. mushrooms 1 T. butter 2 1/4 c. boiling water
1/2 c. sour cream 2 oz. pimento, drained 1 cr. of mushroom soup

Heat oven to 400. In a bowl combine beef, onion, cheese, milk, egg, salt, Worcestershire and pepper. Mix well. Shape into 18 meatballs. Place in a 2 qt. dish. Bake uncovered for 15 min. Drain fat. Stir in soup and bouillon cube. Reduce temp to 350 and bake uncovered for 45 min. Place contents of rice and seasoning packets, mushrooms and butter in a 1 qt. casserole. Add boiling water, stir and cover. Bake in oven 40 minutes or until all liquid is absorbed. Remove meatballs from oven; stir in sour cream. Return to oven and heat 5 minutes. Stir pimento into rice. Serve with meatballs.

Mini Meatloaves

1/2 lb. hamburger 1/3 c. uncooked oatmeal 1 egg 2 T. ketchup, divided
2 T. onion 1 T. parsley or 1 1/2 t. dried parsley flakes 1/4 t. salt, pepper
1/4 c. cheddar cheese

In bowl combine beef, oats, egg, 1 T. catsup, onion, parsley, salt and pepper. Mix well. Shape half of mix to form 4 x 2" rectangles. Sprinkle 2 T. cheese over each. Divide remaining mix in half. Place each half over cheese; press to seal in cheese and form loaf. Place in 8" pan. Bake at 350 for 25 minutes, top with cheese and ketchup. Return to oven until cheese is melted.

Meatloaf

2 eggs 3/4 c. milk 2/3 c. bread crumbs or oatmeal onion salt, pepper
1 1/2 lb. hamburger 1/4 c. ketchup (or more)
Mix all; spread top with more ketchup. Bake at 350 for 1-1 1/2 hours. Drain off fat.

Leslie's Lasagna

1 1/2 lb. hamburger 2 T. veggie oil 1 t. garlic powder 1 T. basil 2 t. salt
1 lb. stewed tomatoes 12 oz. tomato paste 8 oz. tomato sauce 1 t. oregano
2 eggs 1/2 t. pepper onion 1 lb. ricotta and mozzarella cheese (Sliced)
8 oz. lasagna noodles onion and garlic powder is to your taste
Brown meat in veggie oil. Spoon off fat. Add garlic powder, basil, salt, stewed tomatoes, tomato paste, tomato sauce, oregano and heat to simmering level. Spoon some of the hot sauce and beat together with eggs. Pour back into the sauce and add pepper and onion. Simmer for 30 minutes. Cook noodles. Grease a cake pan. Spoon in enough meat sauce to cover bottom. Then put in layers of lasagna, ricotta, mozzarella and meat sauce until you run out of layers. The last two layers should be noodles with meat sauce spooned into centers of each strip. There is enough cheese for 2 layers. Top entire thing with parmesan. Bake uncovered at 350 for 30 minutes. I make this and refrigerate and bring to room temp and then bake at 350 for 1 hour.

Bundle Burgers

1 1/2 c. dressing 1/2 c. evaporated milk 1 can cr. of mushroom soup
1 1/2 lb. hamburger 1 T. ketchup 2 t. Worcestershire
Prepare dressing (Stove top). Add milk to meat and mix. Roll out meat between waxed paper in 6 circles. Put some dressing on top of circles. Shape in balls around dressing. Mix soup with ketchup and Worcestershire. Put meat into casserole. Top with soup mix. Bake uncovered at 350 about 45-50 minutes. I usually double the soup mix for that amount of meat for gravy to top potatoes.

Italian Casserole

2 lb. hamburger 2 c. onion 1 green and red pepper 12 oz. egg noodles
1 can tomato soup 6 oz. tomato paste 8 oz. tomato sauce 8 oz. mild taco sauce
8 oz. mushrooms, drained 8 oz. cheddar cheese
Cook beef, onion and peppers in skillet until the meat is no longer pink and veggies are tender. Drain fat. Add other ingredients except noodles and cheese. Simmer 15 minutes, stirring occasionally. While meat is simmering cook noodles. Drain. Place noodles in the bottom of one large casserole dish or 2 medium sized casserole dishes. Pour meat sauce over noodles. Top with cheese. Cover casserole and bake at 350 for 45 minutes or until hot and bubbly. You can freeze one or half the recipe.

Creamed Chipped Beef on Toast

3 T. butter 3 T. onion 3 T. flour 2 c. hot milk 1/2 lb. dried chipped beef
1/4 t. paprika peas pepper tabasco (optional) 1 T. dry sherry (optional)
In pan melt butter and sauté onion until clear. Stir in flour with a whisk and then in hot milk, stirring constantly until mix thickens. I heat the milk in the microwave first. When mix is thick, add rest of stuff and heat. Serve over toast.

Egg Rolls

24 won ton skins 1 lb. hamburger 3 c. shredded cabbage 1 can bean sprouts
1 can french style cut beans 3 potatoes, diced fine 1/2 onion 1 garlic
soy sauce for coloring 2 T. fish sauce (opt.) 1 t. MSG 2 t. salt, pepper
2 T. oil

Sauté garlic and onions in hot oil. Add fish sauce then the hamburger until it loses its red color. Add the potatoes till tender, then the beans, cabbage, and bean sprouts. Add soy sauce and blend well. Salt and pepper to taste, then the MSG. Take a wonton skin and put a moderate amount of the filling in the center and roll from the corner close to you and tuck it tight underneath the filling and roll once. Now fold the right and left sides toward the center and roll again. Wet the last corner with hot water and let the eggroll rest on that side until ready to be deep-fried. Deep fry in hot oil at 375. You can freeze just the stuffing.

Roast Beef with Spicy Parsley Tomato Sauce (Giada De Laurentis)

2 to 2 1/2 lb. sirloin tip or chuck roast 3 T. olive oil 4 Roma tomatoes, cut in half
2 t. herbs de provence kosher salt and pepper

Spicy Parsley Tomato Sauce: 1 1/2 c. flat leaf parsley 2 garlic cloves
1/2 t. red pepper flakes 3/4 t. kosher salt 3/4 t. pepper 2 T. red wine vinegar
1/2 c. olive oil

Heat oven to 375. Season the beef with salt and pepper. Season the tomatoes with salt, pepper and herbs de provence. Place a heavy roasting pan over high heat. Heat the oil. Sear the beef over high heat on all sides. turn off heat. Place the seasoned tomatoes around the seared beef and place the pan in the oven. I put some beef broth in the bottom of the pan to prevent sticking. Roast until meat thermometer reads 130 for medium rare, 135 of medium about 30-35 minutes. Take the roast out of the oven, tent loosely with foil and let rest for 10-15 minutes. The internal temperature of the meat will rise 5 degrees more. I did it at 350 for 1 1/2 hours. To make the sauce, place the parsley and garlic in a food processor and pulse until the parsley is finely chopped. Add the red pepper flakes, salt, red wine vinegar and the roasted tomatoes from the beef pan and process until pureed. Add the olive oil in a steady stream with the machine running. To serve, slice the roast and place on a serving platter. Drizzle a little sauce over the meat. Serve the remaining sauce in a small bowl alongside.

Grandma Hansen's Meatloaf

1 lb. hot jimmy dean sausage 1 lb. hamburger 1/2 lb. ground pork
those measurements can vary somewhat
break up 5 slices of white bread into small pieces. Mix 1 c. milk and 2 beaten eggs and 1 t. salt, 1/2 t. pepper and 1/2 t. sage and pour over bread pieces. Break up meats and add. I squish with my hands and then add 1 whole large cut up onion. Put into greased casserole pan. Cover with lots of ketchup. Bake at 350 for 1 hour.

Thai Beef Stir Fry

2 T. cornstarch 3/4 c. water 2 T. plus 1 1/2 t. chunky peanut butter
4 T. soy sauce, divided 1 1/2 lb. top sirloin steak, thinly sliced 1 1/2 t. garlic
1/4 t. pepper 2 T. olive oil 1 each green, red, and yellow pepper, julienned
8 oz. bamboo shoots, drained 1/2 c. julienned carrot 1/2 t. red pepper flakes

In a small bowl, combine cornstarch and water until smooth. Stir in peanut butter and 3 T. soy sauce; set aside. In a large skillet or wok, stir fry the beef, garlic, pepper and remaining soy sauce in oil until meat is no longer pink; remove and keep warm. Add the peppers, bamboo shoots, carrot and pepper flakes; stir fry 2-3 minutes or until tender. Stir cornstarch mix; add to the pan. Bring to a boil; cook and stir for 1 minute or until thickened. Return beef mix to the pan. Serve with rice.

Salisbury Steak (lower calorie)

1/2 c. fat free milk 1/4 fat free saltines, crushed 2 T. dried minced onion
2 t. dried parsley flakes 1 lb. lean ground beef 1 jar fat free beef gravy
2 T. ketchup 2 t. Worcestershire sauce 1 1/4 t. pepper

In a large bowl combine the milk, saltines, onion and parsley. Crumble beef over mix and mix well. Shape into 4 patties. Place in an 8 in square baking dish coated with PAM. In a small bowl combine the gravy, ketchup, Worcestershire and pepper; pour over patties. Bake uncovered at 350 for 50-55 minutes or until meat is no longer pink. (266 calories)

Salisbury Steak with Gemelli

1 egg 1/2 c. soft bread crumbs 1 t. Italian seasoning 1/2 t. pepper and minced garlic
1 lb. hamburger 1 T. olive oil 1 c. sliced fresh mushrooms 2 T. flour
1 c. chicken broth 1 T. ketchup 1 t. Worcestershire sauce hot gemelli or spiral pasta

In a large bowl combine the egg, bread crumbs, Italian seasoning, pepper and garlic. Crumble beef over mix and mix well. Shape into 4 patties. In a large skillet, cook patties in oil over medium high heat for 5-7 minutes on each side or until meat is no longer pink. Remove and keep warm. Drain, reserving 2 T. drippings. Saute mushrooms in drippings until tender. Stir in flour until blended. Gradually stir in broth, ketchup, and Worcestershire sauce. Bring to a boil; cook and stir for 2 minutes or until thickened. Return patties to the skillet. Bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes or until heated through. Serve with gemelli.

PORK

Ham and Egg Bake

3 c. cooked rice 6 hard boiled eggs, chopped 1 c. diced ham
2 T. mustard and instant minced onion 3/4 c. mayo 1/2 c. cheddar cheese, diced
Combine all ingredients. Bake at 350 for 30 minutes.

Ham and Egg Fried Rice

3 c. cooked rice 3 T. veggie oil 2 scrambled eggs 1 t. garlic salt
1/2 c. ham, diced 1 scallion, chopped soy sauce to color

Make the scrambled eggs first and break with a fork. Set aside. heat oil. Add ham stirring frequently until cooked. Add rice, garlic, salt and soy sauce and stir fry. Return eggs to pan and heat through.

Cheddar, Broccoli and Ham Stuffed Potatoes

4 baked potatoes, cooled slightly 2 T. butter, softened 1 small red pepper
3 green onions 1 c. ham, chopped 3/4 c. sour cream 3/4 t. salt, pepper
10 oz broccoli, coarsely chopped (thawed if frozen) 4 oz. shredded cheddar
Cut a 2-3" wide strip from top of each baked potato. Scoop out pulp, leaving shells intact. Place pulp in a large mixing bowl, set pulp and shells aside. Melt 1 T. butter in a small skillet over medium high heat; add red pepper and green onions, and sauté 3-4 minutes or until veggies are tender. Stir together pulp, 1 T. butter, green onion mix, ham and sour cream, salt and pepper. Blend well. Fold in broccoli. Spoon mix into shells and place on baking sheet. Bake at 350 for 40 minutes. Sprinkle with cheese, and bake 10 more minutes. Serve.

No Boil Lasagna With Broccoli and Ham

1 16 oz. bag frozen chopped broccoli 1 14.5-16 oz. jar alfredo style pasta sauce
1 14.5-16 oz. jar reduced fat alfredo style pasta sauce 1/2 c. milk 1/4 c. Madeira or milk
PAM 9 no-cook lasagna noodles 15 oz. ricotta cheese 1 egg 1 c. ham
8 oz. already sliced mushrooms 1/2 c. mozzarella cheese 1/4 c. Parmesan
Preheat oven to 350. Place broccoli in a colander and run water over it for 2 minutes to begin defrosting. Drain. Mix both jars of the pasta sauce, add milk and Madeira and stir until blended. Coat a 9 x 13 pan with Pam. Spread 1 1/2 c. sauce evenly in bottom of pan. Place 3 uncooked noodles over sauce. Set aside. Press down on the broccoli in the colander to remove any excess water. Scatter half of the drained broccoli over the lasagna noodles. Sprinkle half of the mushrooms and ham of the ham evenly over the dish. In a small bowl, whisk egg. Add ricotta, and stir well to blend. Dollop half of the ricotta mix evenly over the dish. Place 3 more noodles over the veggie mix. Pour 1 1/2 c. sauce over noodles. Sprinkle remaining broccoli over the sauce. Sprinkle on the remaining mushrooms and ham. Dollop remaining ricotta mix evenly over dish. Place 3 more noodles over the ricotta, pressing down if necessary to even out mix. Pour remaining sauce over top, making sure all of the noodles are coated with sauce. Cover with aluminum foil. Bake 1 hour. Remove dish and uncover. Spoon some sauce from the edge of the dish over the exposed top noodles. Sprinkle mozzarella and Parmesan over the top. Bake 15 minutes more to let cheeses melt.

Grandma's Pork Roast

3 lb. rolled roast (boston butt or shoulder) Mix 2 cans cr. mushroom and 2 T. flour
1/2 t. salt and pepper onion, 1/4 dice potato chunks carrots
Grandma makes it in the morning and refrigerates. She leaves it out at room temp 1 hour before cooking. Cover and bake at 350 for 2 hours.

Wild Rice With Pork Chops

In bottom of 9 x 13 pan place 1 c. wild rice. Add 1 1/2 c. water and 2 cans mushrooms with juice. Sprinkle 3 T. chicken bouillon over. Spoon 1 cr. of mushroom over mix. Brown chops and place on rice. Cover pan and bake at 350 for 2 hours.

Pork Chop and Potato Bake

6 pork chops veggie oil seasoned salt 1 can cr. of celery soup
1/2 c. milk 1/2 c. sour cream 1/4 t. pepper 24 oz. frozen hash browns
4 oz. cheddar cheese 1 can french fried onions
Brown pork chops in skillet. Sprinkle with salt and set aside. Combine soup, milk, sour cream, pepper and salt. Stir in potatoes, 1/2 c. cheese and 1/2 can onions. Spoon mix into 9 x 13 pan. Arrange chops over potatoes. Bake covered for 40 minutes at 350. Top with remaining cheese and onions, bake uncovered 5 minutes longer.

B.B.Q. Ribs

1 c. chili sauce 1 T. worcestershire 1/2 c. water 1 T. oil 1/2 t. salt
2 T. vinegar minced onion 1/4 t. tabasco 1/4 c. lemon juice
2 T. brown sugar 1/4 t. paprika 1/2 c. ketchup Ribs
Mix all but the ribs together. Put sauce on ribs. Bake for 1 1/2 hours at 325.

Fusion Ribs

Rub and ribs: 5 T. garlic 2 1/2 T. chopped sage 2 T. rosemary
1 1/2 T. kosher salt 1 T. pepper 1 T. red pepper flakes 1/4 c. soy sauce
1 c. dry sake 1 T. Tabasco 5 lb. beef ribs
Quick Tomato Sauce: 1 T. olive oil 1 garlic 1 c. white wine 4 tomatoes
Rub and ribs: In a small bowl, mix together garlic, sage, rosemary, salt, peppers, soy sauce, sake and Tabasco. Rub onto ribs to coat thoroughly. Cover and marinate, refrigerated overnight. Heat grill to 200 to 250 degrees. Place ribs on fire and allow to cook covered, until fork tender. This may take 1-2 hours. Sauce: Heat olive oil in a sauté pan. Add garlic and sauté until fragrant. Add tomatoes and wine. Bring to a boil. Reduce heat to simmer, cook for 5-7 minutes. Spoon over ribs.

Tortellini Sausage Alfredo

1 pkg. (9 oz.) refrigerated cheese or spinach tortellini (or ravioli) 1 t. olive oil 1/4 t. salt
1/4 t. pepper 1/8 t. garlic powder 1/4 lb. Italian sausage 1/2 c. onion
1/4 c. green pepper and mushrooms 2 T. flour 1 1/4 c. milk 1/8 t. Worcestershire
1/4 c. Parmesan cheese
Bring water to a boil. Add tortellini, oil, salt, pepper, garlic powder. Cook according to package directions until pasta is tender. Meanwhile, cook sausage, onion, green pepper and mushrooms over medium heat until meat is no longer pink; drain. Stir in flour until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain tortellini; add to the sausage mix. Stir in Parmesan cheese and Worcestershire.

Spinach Stuffed Pasta

1 pkg. frozen chopped spinach, drained 1-2 c. mozzarella 16 oz. ricotta cheese
3/4 c. Parmesan 1 egg sausage, optional jumbo macaroni shells
Cook shells (about 20), drain. Mix cheeses and add spinach. Blend and add egg, salt and pepper. Stuff shells. Refrigerate for a few hours, if desired to let flavors marry. Put spaghetti sauce on bottom of pan, top with shells. Spoon more sauce over. Cover and bake for 55 minutes. Sprinkle with parmesan and bake a few minutes longer. Other spinach pasta recipe is in side dishes.

Pork Tenderloin (Paula Deen)

1 1/2- 2 lb. pork tenderloin

Marinade: 1/4 c. soy sauce 2 T. red wine 1 T. honey 1 T. brown sugar
2 cloves garlic, minced 1 t. ginger 1/2 t. cinnamon 2 green onion tops

Combine marinade and whisk. Pour over tenderloin and marinade overnight.

Heat oven to 350. Bake tenderloin 45 minutes or until meat is 145 degrees. Let meat rest 10 minutes before cutting into piece. Drizzle with a small amount of the meat juices from cooking.

Pork Tenderloin

Cook as above, but can marinade in Thomas Marinade.

Polish Sausage and Veggies

4 c. cubed peeled potatoes 1 lb. polish sausage 1/2 c. chopped onion
1/2 c. julienned yellow pepper 1/2 c. julienned red pepper 1 1/2 t. cajun seasoning
1 T. v. oil 1 T. butter

In a large skillet over medium heat, cook the potatoes, sausage, onion, peppers and cajun seasoning in oil and butter for 15-20 minutes or until potatoes are tender, stirring occasionally.

Kielbasa Tortellini Alfredo

9 oz. refrigerated cheese or spinach tortellini 1/2 lb. kielbasa 1 medium sweet red pepper, julienned 2 t. v. oil 16 oz. sun dried tomato alfredo sauce 1 c. tomato

Cook tortellini according to package directions. In a large skillet, sauté kielbasa and red pepper in oil for 3 minutes or until pepper is crisp tender. Drain tortellini. Stir tortellini and alfredo sauce into skillet; heat through. Garnish with tomato.

Pepperoni Lasagna Roll-Ups

3 lasagna noodles 3/4 c. ricotta 1/2 t. chives, oregano and basil 24 slices pepperoni
3 slices swiss cheese, cut in thirds 1 c. meatless spaghetti sauce 1/4 c. parmesan

Cook noodles and drain. Combine ricotta, chives, oregano, and basil; spread 1/4 c. over each noodle to within 1/2 inch of edges. Top with pepperoni and swiss cheese; carefully roll up. Place seam side down in a greased shallow 1 qt. baking dish; top with spaghetti sauce. Cover and bake at 350 for 20-25 minutes or until bubbly. Uncover; sprinkle with parmesan cheese. Bake 5 minutes longer or until cheese is melted. Let stand 5 minutes before serving.

FISH

Linguine With Clam Sauce

5 cloves garlic 1/4 c. olive oil 3 cans clams (save broth) 1/2 c. white wine
1/2-3/4 c. broth 1/2 c. parsley 1 t. basil, oregano, pepper linguine
Heat oil (may use less oil) and add garlic and sauté. Add clams without broth and cook 3-4 minutes. Add rest of stuff, simmer 15-20 minutes or until desired thickness. The more broth and liquid you add the longer you need to simmer. I also add some half and half if I want it to be more of a white sauce.

Soy Sesame Marinade for Salmon

3/4 c. soy sauce and rice wine vinegar 3 T. brown sugar 1 T. sesame oil
2 green onions 1 1/2 t. crushed red pepper flakes salmon
Marinate salmon for 3 hours. Grill or broil it depends on the thickness as to how long it takes. It generally takes about 15 minutes. You can also bake it at 400 for 30 minutes.

Other marinades: Pineapple soy: 12 oz. pineapple juice concentrate
3 T. soy sauce 1 t. ginger
Orange Pepper: 12 oz. orange juice concentrate 1 1/2 t. red pepper flakes

Salmon with Creamy Dill Sauce

2 lb. salmon fillet 1-1 1/2 t. lemon pepper seasoning 1 t. onion salt
1 onion, sliced into rings 6 lemon slices 1/4 c. butter
Dill sauce: 1/3 c. sour cream and mayo 1 T. onion 1 t. lemon juice 1 t. horseradish
3/4 t. dill weed 1/4 t. garlic salt pepper
Line a 15 x 10 pan with foil; grease lightly. Place salmon skin side down on foil. Sprinkle with lemon pepper and onion salt. Top with onion and lemon. Dot with butter. Fold foil around salmon; seal tightly. Bake at 350 for 20 minutes. Open foil. Broil 4-6" from the heat for 8-12 minutes or until fish flakes easily with a fork. Combine the sauce ingredients until smooth.

Grilled Oriental Tuna

4 tuna steaks 1/3 c. soy sauce 1/3 c. white wine lemon juice 1/2 t. pepper
Combine ingredients except tuna. Pour over tuna and marinate refrigerated for 30 minutes. Grill over hot coals about 5 minutes per side.

Shrimp

Boil water. Add some Old Bay Seasoning. Add shrimp and boil about 5 minutes until shrimp turns pink.

Shrimp Scampi

1 lb. shrimp 3 garlic cloves 1/4 c. olive oil 1/2 c. butter 1/4 c. white wine
1/4 t. crushed red pepper 1/4 c. chopped parsley 1/4 c. onion 1 t. w. sauce, ital. season
Peel shrimp and devein, if desired. Sauté garlic in hot oil in a large skillet over medium heat for 1-2 minutes or until shrimp turn pink. Sprinkle with parsley and serve over linguine.

Shrimp Scampi (Emeril's)

1/4 c. olive oil 4 garlic cloves (2 T.) 2 lb. shrimp 1/4 c. parsley
2 T. lemon juice 1/2 c. wine 1/2 c. shrimp stock 2T. butter 1 onion
Heat oil over medium heat. Reduce heat to med. low and add the garlic to cook until pale gold about 2 minutes. Add onion, lemon juice, wine, and stock. Cook 5 minutes until reduced some. Add shrimp increase heat to medium and cook until shrimp turn pink about 7 minutes. Stir in parsley, lemon juice and spices. Serve with linguine or rice.

Shrimp and Tortellini

1 lb. shrimp 9 oz pkg. tortellini with cheese filling 1/3 c. butter
1 shallot, minced 2 T. fresh basil or 2 t. dried basil 1/2 c. parmesan

Peel and devein shrimp; set aside. Cook tortellini according to package directions, drain and set aside. Melt butter in a large skillet over medium high heat; add shrimp, shallot and basil. Cook about 5 minutes, stirring constantly. Add pasta and cheese, toss gently.

Outback Steakhouse Coconut Shrimp (Top Secret Recipe)

1 c. flat beer 1 c. self rising flour 2 c. sweetened coconut flakes 2 T. sugar
1/2 t. salt 12 jumbo shrimp

For batter, use an electric mixer to combine the beer, flour, 1/2 c. coconut flakes, sugar and salt. Mix well. Then cover, and refrigerate for at least an hour. For the shrimp devein and peel (or buy E Z peel shrimp--already deveined). Leave the last segment of the shell and tail fin as a handle. When the batter is ready, preheat oil to about 350. Dry the shrimp. Sprinkle each lightly with paprika before the next step. Dip into batter, then dip into coconut and roll it around so it is well coated. Fry 4 shrimp at a time for 2-3 minutes or until they are golden brown.

Shrimp Pasta Primavera

4 oz. angel hair pasta 8 jumbo shrimp, peeled 6 asparagus spears, cut in 2" piece
12 garlic cloves 1/4 c. olive oil 1/2 c. fresh mushrooms 1/2 c. chicken broth
1 plum tomato, peeled, seeded, diced 1/4 t. salt 1/8 t. crushed red pepper
1 T. each basil, oregano, thyme and parsley 1/4 c. Parmesan

cook pasta. Meanwhile, sauté shrimp, asparagus and garlic in oil for 3-4 minutes or until shrimp turn pink. Add mushrooms, broth, tomato, salt and pepper flakes; simmer, uncovered for 2 minutes. Drain pasta. Add pasta and seasonings to skillet; toss to coat; sprinkle with cheese.

Shrimp Fettuccine

12 oz. fettuccine 1 1/2 lb. shrimp, peeled 1/2 c. butter 1/4 c. parsley 2 garlic
2 T. lemon juice and chicken broth 1/2 t. salt and pepper

Cook fettuccine. In a skillet, sauté shrimp in butter for 4 minutes or until shrimp turns pink. Add the parsley, garlic, lemon juice, broth salt and pepper. Cook and stir for 2 minutes or until garlic is tender. Drain fettuccine, top with shrimp mix.

Baked Shrimp with Feta Cheese

1 t. olive oil 3/4 t. oregano 1/2 t. salt 1/4 t. crushed red pepper 3 garlic
1 lb. shrimp PAM 1/2 c. white wine 3 c. diced plum tomato 3/4 c. Feta
linguine 1/4 c. parsley

Heat oven to 350. Heat oil in skillet over medium heat. Add oregano, salt, red pepper, shrimp and garlic. Spoon mix into a 9 x 13 pan coated with PAM. Add wine to skillet; cook over low heat until reduced to 1/4 c. Stir in tomato; pour over shrimp. Sprinkle with cheese and bake for 10 minutes. Serve mix over pasta and sprinkle with parsley.

Shrimp Creole

1/2 c. veggie oil 1 c. green pepper 2 c. onion 1 c. celery 2 T. garlic
2 c. tomato 1 T. paprika 1/4 t. cayenne pepper 1 t. salt, pepper
3 c. clam juice 1 bay leaf 2 T. cornstarch 2 lb. shrimp

Heat oil in skillet; sauté green pepper, onion, celery and garlic until tender. Add tomato and cook 3-4 minutes. Stir in paprika, cayenne, salt, pepper, clam juice, bay leaf, shrimp and simmer 15 minutes. Thicken with cornstarch mixed with cold water. Serve with rice.

Crab-Shrimp Bake

2 cans crab 1 bag shrimp so you have a total of 1 lb. can be both or crab or shrimp
1 can cr. of shrimp soup 2/3 c. milk 1/3 c. sour cream 2 c. egg noodles, uncooked
1/2 c. cheddar

Drain meat and blend soup, milk and sour cream. Stir in noodles and top with cheese. Put in a 10 x 6 pan. Bake at 350 for 35 minutes.

Hot Crab Melt

1 can crab or fake crab 2 T. celery, green pepper 1 t. lemon juice 4 slices cheese
1/4 c. cocktail sauce 2 English muffins, toasted 350 degree oven

In bowl combine all but muffins, spread on muffins, bake 5 min., top with cheese bake 5 min.

Pasta Provençal

4 oz. butter or olive oil 2 T. garlic 1/2 t. thyme, salt, pepper 1 t. parsley flakes
1 bunch green onions 10 mushrooms 1/4 c. lemon juice 8 plum tomatoes
8 oz. shrimp, crab, scallops pasta (linguine)

In skillet heat oil 1 minute. Add seafood, scallions, mushrooms, garlic and seasonings. Cook over high heat 3-5 minutes or until seafood is half cooked. Add lemon juice and tomato and simmer 5-8 minutes. Heat pasta and drain. Serve pasta with seafood over.

Linguine with Scallops

1 lb. sea scallops 2 T. butter 1 T. olive oil 1 garlic 1/2 t. salt 1/4 t. thyme
8 oz. clam juice 1/2 of 7 oz jar roasted red pepper 1/2 t. chicken bouillon linguine
Prepare linguine. Rinse scallops. Heat butter and oil. Cook garlic. Remove from skillet. Cook scallops, salt and thyme until golden brown on both sides about 5 minutes. Remove to plate. To drippings add clam juice, strips and bouillon. Heat to boiling. Boil 5 minutes. Add linguine and scallops. Toss to coat.

Italian Baked Fish

tomato seasoned bread crumbs salt and pepper 8 flounder or trout fillets
1/2 c. vermouth or white wine 4 T. butter 1 t. lemon juice Parmesan
Heat oven to 500. In buttered 9 x 13 pan thinly slice tomato to cover bottom. Sprinkle with bread crumbs, salt and pepper. Arrange fish over mixture. Combine wine, butter and lemon juice in pan. Heat to boil and cook 3 minutes. Pour over fish. Sprinkle with cheese and paprika and lemon juice over all. Bake for 10-20 minutes.

Alton Brown's Fried Fish

Batter: 2 c. flour 1 T. baking powder 1 t. kosher salt 1/4 t. cayenne pepper
dash Old Bay Seasoning 1 bottle brown beer, cold cornstarch for dredging
1 1/2 lb. firm whitefish could be tilapia, pollock, cod, cut into 1 oz. strips
In a bowl whisk flour, baking powder, salt, cayenne pepper and Old Bay seasoning. Whisk in the beer until the batter is completely smooth and free of any lumps. Refrigerate for 15 minutes. The batter can be made up to 1 hour ahead of time. Heat oil to 350. Lightly dredge fish strips in cornstarch. Working in small batches, dip the fish into batter and immerse into hot oil. When the batter is set, turn the pieces of fish over and cook until golden brown, about 2 minutes. Drain the fish on a roasting rack.

Cajun Catfish

Combine 2 c. cornmeal 2 t. salt 1 T. pepper catfish
Dredge fillets in cornmeal and place on greased baking sheet. Sprinkle with cajun seasoning. Drizzle fish with 1/4 c. melted butter. Bake at 400 for 30 minutes.

Shrimp and Pesto Calzones

1 10 oz. pkg. refrigerated pizza dough 3 T. pesto 6 oz. frozen, thawed small shrimp
3 thin tomato slices 3 oz. mozzarella cheese 1 beaten egg white

Divide pizza dough into 3 pieces. On a floured surface roll each piece of dough into a 6" circle. Spread 1 T. of the pesto atop half of each circle to within 1" of edges. Top the pesto with 1/3 of the shrimp, 1 tomato slice, and 1/3 of the cheese leaving the other half of each circle and the edges uncovered. Moisten edges of dough on each circle with egg white. Fold each in half; seal edges with the tines of a fork to prevent filling from oozing out while baking. Prick tops once or twice; brush with remaining egg white. Bake at 375 for 20-25 minutes.

Live Lobsters

Store lobsters in the refrigerator until you are ready to use. Before cooking I usually put them in cold water to clean them or you can rinse them. Put some water in a pot with some vinegar. When the water comes to a boil, put the lobsters in on a steamer basket. It takes about 5 minutes per lobster, or cook until they are pinkish and no longer moving.

Lobster Tails

Make sure that if the tails were frozen that they are thawed out--otherwise they are hard to cut and very cold! To cut, I cut them from the top down to the tail. Then, I use a spoon and pull the meat away from the inside of the shell. I place the meat on top of the shell, put on broiler pan. Heat oven to 425. Brush the tail with melted butter, sprinkle with Old Bay seasoning. Bake for 15 minutes, then broil for 6-8 minutes until the meat or shell turns light brown. Remove from oven, serve with melted butter. If you don't have Old Bay you can mix 1/4 t. salt, paprika with dash of pepper, cayenne pepper and allspice. Remember when you use the broiler, to have the oven door open a little.

Marinade for fish

I sometimes marinade fish or shrimp in zesty Italian dressing for several hours and then grill or bake the fish however you want.

Grandma's Tartar Sauce for Fish

mayo garlic powder milk relish

Mix about 1 c. mayo with about 1-2 T. milk. Add garlic powder to taste approximately 2 . and about 1/4 c. relish. Refrigerate until ready to serve. This allows the flavors to marry.

Scallops

1/2 c. butter 2 T. parsley 1 1/2 t. basil 1 1/2 lb. sea scallops salt and pepper

Spray pan with Pam. Place scallops in a single layer in pan. Dot butter on top of scallops and then sprinkle with basil, parsley, salt and pepper. Bake at 350 for 5 minutes; stir and bake 20 minutes more. Serve.

Christmas Eve Confetti Pasta

16 oz. linguine 1 c. red pepper 1 c. green pepper 1/3 c. onion
3 garlic cloves, peeled and thinly sliced 1/4 t. salt 1/4 t. dried oregano
1/8 t. red pepper flakes 1/8 t. pepper 1/4 c. olive oil 2 lbs. cooked shrimp
1/2 c. Parmesan cheese

Cook linguine according to package directions. Meanwhile sauté the peppers, onion, garlic and seasonings in oil until veggies are tender. Add the shrimp; cook and stir 2-3 minutes longer or until heated through. Drain linguine; toss with shrimp mix. Sprinkle with Parmesan cheese.

Seafood Newburg

4 T. flour 1 T. paprika 1/2 t. curry 1/8 t. nutmeg pinch cayenne 4 T. butter
1 shallot, minced 2 c. milk 2 T. tomato paste 1/2 c. sherry 4 c. water
2 t. kosher salt 2 bay leaves 10 black peppercorns 1 lb. sea scallops
1 lb. shrimp, peeled 1/2 lb. lobster tail meat

To make the sauce, combine flour, paprika, curry, nutmeg, cayenne, salt to taste in a small bowl and set aside. Melt butter over low heat. Add shallot and cook 3 minutes. Simmer milk and tomato paste in a separate pan. Add flour mix to the shallot and stir until mixed well with the butter. Add sherry and whisk until smooth add the milk mix to the flour mix, whisking constantly until creamy and thick. While you are doing this boil water, salt, bay leaves and peppercorns add scallops and boil 3 minutes. Remove and set aside. Do the same with shrimp and lobster tail meat. I cut up the lobster tail in chunks. Add the shell fish to the sauce and bring to a simmer over low heat. Serve over rice.

Thai Shrimp

1 T. cornstarch 1 c. vegetable broth 1/4 c. soy sauce 3 T. rice vinegar
1 T. thai chili sauce 1 T. minced fresh gingerroot 1 t. garlic 1 lb. uncooked shrimp
2 t. sesame oil 1 14 oz can water packed artichoke hearts, drained, and chopped
3 T. green onions 1 head bok choy, trimmed rice

In small bowl combine cornstarch and broth until smooth; stir in soy sauce, vinegar, chili sauce, ginger and garlic. Set aside. In large skillet or wok, stir fry shrimp in oil until shrimp turns pink. Remove and keep warm. Stir soy sauce mix and add to the pan. Bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in artichokes and onions; top with bok choy. Reduce heat, cover and cook for 5 minutes or until bok choy is wilted. Return shrimp to pan, heat through. Serve with rice.

Shrimp Burritos

1 can cr. celery soup 3 oz. soft cream cheese 1/4 c. milk 1/4 t. paprika and pepper
1/8 t. seafood seasoning 1 lb. shrimp, cooked 4 10" tortillas 1/2 c. cheddar jack cheese
In skillet combine first 6 ingredients. Cook and stir over medium heat until cream cheese is melted and blended. Stir in shrimp; heat through. Spoon 2/3 filling off center on each tortilla. Sprinkle with cheese. Fold sides and ends over filling and roll up. Serve.

Garlic Shrimp Pasta

8 oz. angel hair pasta or spaghetti 4 c. spinach leaves 1 1/2 c. halved cherry tomato
3 t. olive oil 1 med. onion, fine chopped 1 1/2 lb. shrimp 3 garlic, chopped
1/2 t. red pepper flakes 1/2 c. white wine or chicken broth 1/4 c. chicken broth
1/4 t. salt, pepper 3 T. parsley 2 T. butter

in pan cook pasta as directed on package. Drain return to pan. Stir in spinach, tomatoes and 2 t. oil. Cover to keep warm. While pasta is cooking in 12" skillet heat 1 t. oil over med high heat. Add onion; cook and stir 1 minutes. Add shrimp, garlic and pepper flakes; cook and stir 2 minutes. Stir in wine broth, salt and pepper; cook 2 minutes until shrimp are pink and firm. Remove from heat; stir in parsley and butter until melted. Add shrimp mix to pasta mix; toss to mix. I used 2 c. spinach and 3/4 c. tomato the first time to cut back on the amount of food.

Shrimp Linguine with Parmesan Cream Sauce

6 oz uncooked linguine 1/3 c. chopped onion and sliced fresh mushrooms 2 garlic
1/4 c. butter 2 T. o. oil 1/4 c. whip cream 2 T. Parmesan 1/4 t. crushed red pepper
15 uncooked med. shrimp 1/8 t. s & p

Cook linguine. In skillet sauté onion, mushrooms and garlic in butter and oil for 2-3 minutes or until veggies are tender. Stir in cream and cheese; sprinkle with pepper flakes. Drain linguine. Add shrimp and linguine, cook over m-low heat for 5-7 min. until shrimp are done.

Shrimp Penne with Garlic Sauce

2 c. uncooked penne 2 garlic 1/4 c. butter, cube 1/4 c. flour
1 can chicken broth 5 oz. evap milk 1lb shrimp, cooked 2/3 c. Parm cheese
2 T. parsley 1 1/2 t. seafood seasoning

Cook pasta. In separate pan saute garlic in butter. Stir in flour until blended. Add broth and milk gradually. Bring to a boil and cook for 2 minutes or until thickened. Stir in shrimp, parsley and seafood seasoning. Mix with penne. Serve.

BREAD

Breakfast Puff

1/2 c. sugar 1/3 c. shortening 1 egg 1 1/2 c. flour 1 1/2 t. baking powder
1/2 t. salt 1/4 t. nutmeg 1/2 c. milk 1/2 c. sugar 1 t. cinnamon 6T. melted butter
In mixer cream sugar, shortening and egg. Add flour, baking powder, salt, nutmeg adding alternately with milk. Beat well. Fill 12 muffin cups 2/3 full. Bake 350 for 20-25 minutes. Combine sugar and cinnamon. Remove muffins from oven, immediately dip muffins in butter, then in cinnamon until coated. Serve warm.

Pumpkin Bread

4 eggs 2/3 c. butter 3 c. sugar 15 oz pumpkin 3 c. flour
1/2 t. salt, baking powder 2 t. baking soda 1 t. cinnamon 1/2 t. cloves
1/2 t. nutmeg 1 c. chopped nuts
Combine eggs, butter and sugar, blending well. Add the rest of ingredients. Pour into 2 greased 8 1/2 x 5 1/2 loaf pans and bake at 350 for 1 hour. Turn onto racks and cool.

Banana Bread

1/2 c. butter 1 c. sugar
2 eggs 2 c. flour
1/2 c. milk 1 t. soda
3 bananas mashed
Cream butter and sugar. Add eggs. Add bananas. Add soda. Add flour and milk alternately. Bake in greased loaf pan 1 hour 15 min. at 350°.

Lemon Bread

1 pkg. lemon cake mix 1/2 c. oil
1 small pkg. instant lemon pudding 1 c. cold water
1/2 c. poppy seeds 4 eggs
Mix all ingredients together and beat 4 min. Pour into 2 bread pans. Spray pans with Pam so bread comes out easier. Bake 350° for 40 min. Cool and wrap in foil.

Zucchini Bread

1 c. oil 2 c. sugar 3 eggs 2 c. grated raw, peeled zucchini
3 c. flour 3 t. cinnamon 1 t. soda 1/2 t. baking powder
Mix oil and sugar. Beat in eggs, one at a time. Add rest of ingredients. Bake in 2 greased loaf pans 1 hour at 325.

Cranberry Bread

2 c. flour 1/2 t. salt, soda 1 1/2 t. baking powder 3/4 c. sugar 1 egg
2 T. shortening 1/2 c. orange juice 2T. hot water 1/2 c. nuts 1 c. cranberry
Cut cranberries and nuts. Sift the dry ingredients together. Add liquid and combine until dry ingredients are moistened. Fold in nuts, cranberries. Bake 1 hour and 10 minutes at 350.

Garlic Bread

1 c. softened butter 1c Parmesan 5 cloves garlic 3T. parsley 1/2 t. oregano
Mix in bowl, spread on french bread. Wrap in foil, bake at 375 for 20 minutes.

Grandma's Garlic Bread

Butter french bread garlic powder
Cut bread into slices. Butter each side of the bread and sprinkle garlic powder on each side. Wrap in foil and bake at 350 for about 20 minutes.

Blue Pete's Sweet Potato Biscuits

2-3 medium sweet potatoes 1/2 c. butter 1/2 c. sugar 2 T. milk
1 t. salt 3 1/2-4 c. flour 4 1/2 t. baking powder cinnamon to taste

Boil, peel, and mash potatoes. While mashed potatoes are still hot, measure 1 1/2 c. in bowl. Add butter, sugar, salt, milk. Mix well. Sift together flour, baking powder and cinnamon and add to potato mix. Work with hands to make a soft dough. Chill dough, roll out and cut into biscuits. Bake on greased cookie sheet on top shelf of 400 oven for 15-20 minutes until light golden brown.

Sweet Potato Bread

3 c. flour 1 t. baking soda, salt 3 t. cinnamon 2 c. sugar 4 eggs
2 c. cooked sweet potato 1/2 c. nuts 1 c. oil or melted shortening

Heat oven to 350. Coat 2 loaf pans with vegetable spray. In bowl combine flour, soda, salt, cinnamon, sugar, sweet potatoes, and nuts and mix together. With a spoon make a deep well in center and add eggs and oil. Stir carefully to dampen all the dry ingredients. Pour into pans and bake 1 hour or until done.

Southern Living Sweet Potato Biscuits

4 c. flour 2 T. baking powder 2 t. salt 1 c. butter 3/4-1 c. buttermilk
1 c. sweet potato, mashed

Combine flour, baking powder and salt. Cut in butter. Stir together potato and buttermilk. Turn dough onto floured surface. Roll to 1/2" thick. Grease cookie sheet. Use a 3" biscuit cutter. Bake at 425 for 10-15 minutes.

Sweet Potato Muffins

butter flavored PAM 1/2 c. mashed sweet potatoes 1/4 c. margarine, melted
2 egg whites 1/2 c. skim milk 1 1/2 c. flour 1/2 c. sugar 1/4 c. brown sugar
1/2 t. salt 2 t. baking powder 1/2 t. cinnamon, nutmeg 1/4 c. pecans

Heat oven to 400. Spray muffin pan or use paper shells. In a small bowl combine potatoes with margarine, egg whites and milk. Stir well to combine. In another bowl combine flour, sugar, brown sugar, salt, baking powder, cinnamon, nutmeg and pecans and stir well. Pour dry ingredients into liquid and stir until moistened (batter will be lumpy). Spoon batter into cups, filling 2/3 full. Bake for 18-20 minutes or until muffins are golden.

Peanut Butter and Jelly Surprise Muffins

1 3/4 c. flour 1/3 c. sugar 2 1/2 t. baking powder 1/2 t. salt 1 egg
1/2 c. creamy peanut butter 3/4 c. milk 1/3 c. melted butter 1/2 c. jam or jelly

Heat oven to 375, line muffin tin with paper cups. In a bowl combine flour, sugar, baking powder and salt. In another bowl mix the peanut butter and egg; add the milk a little at a time, then add the butter. Mix well. Pour the wet batter into the bowl with the dry ingredients and stir gently to combine, the batter will be stiff. Put a heaping tablespoon of batter into bottom of each cup. Use your finger to make an indentation in the center and put a teaspoon of jelly in the hole. Cover this with another heaping tablespoon of batter to fill each cup 3/4 full. Spread the top batter gently so no jelly shows. Bake 20 minutes and put on baking rack to cool.

Cheese Garlic Biscuits

4 c. Bisquick 1 1/3 c. milk 4 oz. cheese 1/2 c. butter 1 T. parsley 1 t. garlic powder
Stir bisquick, milk and cheddar together. Drop by tablespoons on greased cookie sheet. Bake at 450 for 6-8 minutes. Brush butter, parsley, and garlic powder over.

Hidden Valley Ranch Crescent Rolls

1 8 oz. tube crescent rolls 1 pkg. Ranch Milk Recipe Salad Dressing Mix
1 egg yolk 1 t. water

Separate dough. Beat yolk with water. Brush on dough. Sprinkle with dressing mix. Roll up in crescent shape. Brush with egg mix. Bake on greased sheet at 375 for 11-13 minutes.

Poppy Seed Orange Cupcakes

1 1/2 c. flour 1 c. sugar 1/2 c. sour cream 1/3 c. butter, softened
1 egg 1 T. poppy seeds 2 T. orange peel zest, and orange juice
1/2 t. baking soda and salt

In large bowl combine all ingredients; beat on low speed until ingredients are moistened. Spoon into muffin pans. Bake at 400 for 18-22 minutes or until lightly browned. Top with mix of 1/2 c. butter, 3 oz. cream cheese, 1/4 c. powdered sugar and 1 T. orange zest beat together until creamy.

Cranberry Orange Muffins

1 3/4 c. flour 5 T. sugar 2 t. baking powder 1 beaten egg
3/4 c. orange juice 1/3 c. veggie oil 1 c. cranberries, chopped

In bowl stir together flour, 2 T. sugar, baking powder, and 1/2 t. salt. Make a well in center. In a small bowl combine egg, orange juice, and oil; add all at once to flour mixture. Stir until moistened. Toss cranberries with 2 T. sugar, fold into batter. Fill muffin cups 3/4 full. Sprinkle muffins with remaining sugar. Bake at 400 for 18-20 minutes.

Sour Cream Poppy Seed Muffins

2 c. flour 1/4 c. poppy seeds 1/2 t. salt 1/4 t. baking soda 2 eggs
1/2 c. butter, softened 3/4 c. sugar 3/4 c. sour cream 1 t. vanilla

Heat oven to 400. Mix flour, poppy seeds, salt and soda in bowl. Cream butter and sugar until light and fluffy. Add eggs one at a time beating after each addition. Fold in sour cream and vanilla. Add this mix to dry ingredients and mix until combined. Divide among cups. Bake 15-20 minutes.

Crescent Rolls

2 pkg. yeast 1 c. milk 1/2 c. butter 1/2 c. sugar 1/2 t. salt
2 eggs 1/4 c. warm water 4 c. flour

Mix together, let rise until double. Divide dough into thirds, roll out into circle. Cut into sixteen pieces (cut like a pie). Roll up large side to small. Let rise again, half an hour to one hour. Bake at 350 for 15 minutes. Dough is very sticky.

Date Muffins

1 c. chopped dates 1 c. boiling water 1 T. shortening 1 egg, beaten
1 t. vanilla 1 1/2 c. flour 1 c. sugar 1 t. baking powder 1/2 t. salt 1 c. pecans
Combine dates, water, and shortening. Let stand 1 hour. Stir in egg and vanilla. Combine flour and rest of ingredients. Add date mix and stir till moist. Spoon into muffin pans. Bake at 350 for 25-30 minutes.

Spiced Squash Muffins

2 c. flour 1/3 c. brown sugar 2 t. baking powder 1 t. cinnamon 1/2 t. salt
1/4 t. ginger, nutmeg 2 eggs 3/4 c. squash 3/4 c. light corn syrup 1/4 c.
butter, melted 1/4 c. veggie oil 1 t. vanilla Topping: 4 T. butter 1/2 c. brown
sugar 1 t. cinnamon

Combine all dry ingredients and then wet muffin mix stuff. Fill paper lined muffin cups 3/4 full. Combine topping mix until crumbly. Sprinkle on muffins. Bake 400 for 15-20 minutes. Cool 5 minutes before putting on wire rack. Serve warm.

Mini Pepper Corn Muffins

2 T. each red, green peppers, diced 1 1/2 t. olive oil 1/2 c. plus 2 T. cornmeal
6 T. flour 1 1/2 t. sugar 1/2 t. baking powder 1/4 t. baking soda
1/4 t. salt 1 egg 1/2 c. buttermilk 3 T. butter, melted

In a small skillet, sauté peppers in oil for 5 minutes or until tender; cool slightly. In a bowl, combine the cornmeal, flour, sugar, baking powder, baking soda and salt. In a small bowl, whisk the egg, buttermilk, butter and peppers until blended. Stir into dry ingredients just until moistened. Fill the paper lined mini muffin cups 3/4 full. Bake at 425 for 6-9 minutes or until toothpick comes out clean.

Garlic Toasts with Red Pepper Aioli (Giada De Laurentis)

Garlic Bread: 2 T. olive oil 12 (1/2" thick) slices ciabatta bread salt and pepper

2 garlic cloves

Aioli:

2 garlic cloves 1/2 c. roasted red bell peppers, drained, patted dry

1/3 c. mayo 2 T. olive oil salt and pepper

To make the garlic bread heat oven to 400. Drizzle oil over the bread slices. Arrange bread on a baking sheet. Sprinkle with salt and pepper. Bake until bread is crisp and golden, about 5 minutes. Immediately rub garlic cloves over the hot toasts. To make aioli: Finely chop garlic in food processor. Add peppers and blend until almost smooth. Blend in the mayo with the machine running, blend in the oil. Season the aioli to taste with salt and pepper. Transfer to a small bowl. (The aioli can be make 2 days ahead, cover and refrigerate.) Serve the aioli over the toasts and serve.

Hawaiian Cheese Bread

1 loaf Hawaiian sweet bread (1 lb.) 8 oz. swiss cheese 3 slices red onion, chopped
1/2 c. melted butter 1 T. minced garlic 1 t. salt

Cut bread diagonally into 1" slices to within 1" of bottom. Repeat cuts in opposite direction. Cut swiss cheese into 1/4 in. slices; cut slices into small pieces; Insert into bread. Combine the onion, butter, garlic and salt; spoon over bread. Wrap loaf in foil. Bake at 350 for 25-30 minutes or until cheese is melted. Serve warm.

Date Bread

1 c. chopped dates (hand chop) 3/4 c. nuts 1 1/2 t. baking soda 1/2 t. salt
1/4 c. butter 3/4 c. boiling water 2 eggs 1 t. vanilla 1 c. sugar 1 1/2 c. flour

Combine nuts, dates, soda, salt in bowl. Add butter and water. Let sit 15 minutes. Stir. Beat eggs slightly. Add vanilla. Stir in sugar and flour. Add to date mix. Do not overmix. Grease pans bake at 350 for 1 hour. Makes 2 loaves.

DESSERTS

Apple Blueberry Crisp

6 c. peeled, cored, sliced apples 1 c. blueberries 1 T. lemon juice and water
3/4 c. brown sugar 1 stick butter 1 c. oatmeal 1/2c. flour 2 t. cinnamon
Spread apple slices in lightly greased 8" dish. Top with layer of berries; sprinkle lemon juice and water on. Combine sugar, flour, oats, nuts and cinnamon. Cut in butter until mix is crumbly; sprinkle mix over fruit. Bake at 375 about 45 minutes or until topping is browned.

Stuffed Apples

4 large baking apples 1/2 c. raisins or dates 1/2 c. dry sherry or water
2 T. nuts, brown sugar and cherries 1/4 t. cinnamon, cloves, nutmeg 1 T. butter
Core apples, enlarge each opening slightly. Place each apple on a 12 x 18 piece of foil. Combine raisins, water, nuts, sugar, cherries and spices. Divide filling among apples. Dot with butter. Bring foil up around apples. Seal loosely. Grill over slow coals for 1 hour. Open foil and serve with ice cream.

Apple Windsor

Slice apples in bottom of baking pan. Add 1 c. sugar and cinnamon over apples. Then mix 1 c. sugar, 1 c. flour, 1 t. baking powder, 1/2 c. shortening like a pie crust then add 1 egg. Crumble over apples and bake in 350 oven for 1 hour. Serve with whipped cream or ice cream.

Apple Dumpling Cobbler

8 oz. crescent rolls 2 c. granny smith apples 1 c. orange juice 2/3 c. sugar
1/2 c. butter 2 t. sugar 1 t. cinnamon
Unroll and separate rolls. Cut up apple (diced or slices) and roll into the crescent rolls. Put in 9 x 13 pan. Boil orange juice, sugar and butter together. Pour over rolls. Sprinkle cinnamon and sugar over dumplings. Bake at 350 for 25 minutes.

Apple Slices

2 1/2 c. flour 1 T. sugar 1 t. salt 1 c. shortening 1 egg, separated milk
5 c. sliced apples 1 1/2 c. sugar 1 t. cinnamon
Sift together flour, sugar and salt. Cut in shortening. Put egg yolk into measuring cup and add milk to make 2/3 c. Add to shortening mix. Mix just enough to hold together. Shape into ball. Roll out half of dough to 15x11 rectangle, transfer to baking sheet. Cover with apples. Mix sugar and cinnamon; sprinkle over apples. Roll out other half of dough for top crust. Place over apples and pinch edges together. Beat egg whites till stiff and spread on top of crust. Bake at 400 for 40 minutes. While hot drizzle glaze over top. Glaze:
1 c. powdered sugar with 2 T. lemon juice.

Cranberry Apple Crumble

Pam 3/4 c. each oatmeal and brown sugar 3 T. flour 1/2 t. cinnamon
2 T. butter 1 1/2 t. canola oil 3 2/3 c. granny smith apples (about 4-5 medium apples)
1 T. lemon juice 1/4 t. lemon zest 2 2/3 c. cranberries, coarsely chopped
Preheat oven to 375. Spray a 11 x 7 pan. Stir together oats, brown sugar, flour and cinnamon. Using fork cut in butter and oil until incorporated. Set aside. For the apples peel and thinly slice. In a bowl toss the apples with lemon juice and zest until well mixed. Stir in cranberries. Reserving 1 c. oat mixture for topping, add remaining oat mixture to fruit, tossing to mix well. Spread mixture in baking dish. Sprinkle reserved oat mix over top. Bake for 35-45 minutes or until apples are tender. Serve warm or at room temperature.

Blueberry Rhubarb Crumble

3 c. blueberries 2 c. rhubarb, cut into 1" pieces 1 1/2 c. oats 2/3 c. brown sugar
1/2 c. flour 1/2 c. butter 1/2 c. sugar 2 T. flourwhipped cream

Thaw fruit if frozen. For crust in large bowl combine oats, brown sugar, and the 1/2 c. flour. Cut butter into oat mix until it resembles coarse crumbs. Reserve 2/3 c. crumb mix for topping. Pat remaining crumb mix into the bottom of a greased 9x9" pan. Bake at 350 for 10-15 minutes or until light brown. Meanwhile, for filling in a large mixing bowl combine the blueberries and the rhubarb. Add the sugar and 2 T. flour; toss to coat well. Spoon atop baked crust. Sprinkle with reserved crumb mix. Bake at 350 for 45-50 minutes or until golden. Serve with with whipped cream.

Rhubarb Crumble

6 c. rhubarb sliced 1/2" thick 1/4 c. honey 1/3 c. oatmeal and flour PAM
1/4 c. packed brown sugar 3 T. butter cut into small pieces

Combine rhubarb and honey together in bowl, toss to coat. I added a little more honey to this. Spray pan with PAM and add rhubarb. In food processor put oats, flour and brown sugar. Pulse a couple of times to mix. Add butter and process until it resembles coarse meal. Sprinkle mix over rhubarb. Bake at 375 for 40 minutes or until rhubarb is tender. I think I doubled the topping since we like alot of topping.

Bananas Foster

1 qt. vanilla ice cream 2/3 c. brown sugar 1/4 c. butter 2 T. milk
1/4 t. cinnamon 3 c. sliced bananas (4 medium) 1/4 c. light rum

Scoop ice cream into 6 balls. Place in dishes and freeze. In 1 1/2 qt. casserole combine brown sugar, butter, milk and cinnamon. Place in microwave. Cook brown sugar mix at high for 1 1/2 minutes until butter melts and mix is bubbly, stirring once. Add banana and cook on high 2 minutes until bananas are warm, stirring once. In glass measure place rum. Cook on high 20 seconds, pour over banana mix. Ignite rum immediately with a long match. Spoon sauce over ice cream. Serve immediately. I usually scoop the ice cream while the banana stuff is in the microwave.

Rhubarb Cake

1/2 c. shortening 1 1/2 c. sugar 1 c. sour milk 1 egg 1 t. vanilla
3 c. chopped rhubarb 2 c. flour 1 t. soda 1/2 t. salt

Mix together. Add rhubarb last. Mix some sugar and cinnamon and sprinkle over top. Bake in 9 x 13 pan at 350 for 45 min.

Rhubarb Strawberry Cake

Spread 5 c. chopped rhubarb in bottom of 9 x 13 pan. Sprinkle over top 1 c. sugar then 1 3 oz. package strawberry jello and 2 c. mini marshmallows. Mix 1 yellow cake mix as directed. Spread over rhubarb. Bake at 350 until done. Serve warm or cold.

Rhubarb Pie

4 c. rhubarb (remove long strands) 1 2/3 c. sugar 1/3 c. flour dash salt

Mix that together and let stand 15 minutes. If you use more than 4 c. be sure to add more sugar and flour. Prepare pastry (or buy crust) Line a 9" pie plate with pastry. Fill with rhubarb mix. Dot with 2 T. butter. Adjust top crust, cutting slits for escape of steam. Seal; flute. Bake at 400 for 50 minutes. (I used Pillsbury crust from the refrigerator section that you roll out.)

Emil's Rhubarb

1 c. sugar 3 T. cornstarch 4 c. rhubarb 1/2 c. water 1/2 c. cool whip
1 graham cracker crust 1 1/2 c. tiny marshmallows 1 pkg. instant vanilla pudding
Make graham cracker crust. Combine sugar and cornstarch. Stir in rhubarb and water.
Cook and stir till thickened. Reduce heat and cook 2-3 minutes. Spread on graham cracker
crust and cool. Combine marshmallows and cool whip. Spoon over rhubarb mix. Prepare
pudding mix according to package. Spread over all. Sprinkle with remaining graham
cracker crumbs. Keep in refrigerator.

Rhubarb Strawberry Cobbler

1 1/3 c. sugar 1/3 c. flour 4 c. rhubarb, 1/2" pieces 2 c. halved strawberries
2 T. butter, cubed Crust: 2 c. flour 1/2 t. salt 2/3 c. veggie oil
1/3 c. warm water 1 T. milk 1 T. sugar
In a bowl, combine the sugar and flour; stir in rhubarb and strawberries. Transfer to a
greased baking dish. Dot with butter. For crust combine flour and salt; add oil and water.
Stir with a fork until mix forms a ball. Roll out between two pieces of waxed paper to fit
over pan. Discard top sheet of waxed paper. Place dough over and remove waxed
paper. Brush dough with milk; sprinkle with sugar. Bake at 425 for 40-50 minutes.

Lemon Bars

1 box angel food cake mix 1 can lemon pie filling 1 c. coconut
Mix all together and spread in a large, greased jelly roll pan (11 x 17). Bake at 350 for 25
minutes. Frost with lemon icing--the cream cheese frosting recipe with lemon flavoring.

Banana Cream Pie

1 pie crust 2-3 bananas instant vanilla or banana cream pudding
Bake pie crust. Make pudding--directions are on side of box probably need 2 small
boxes. Slice bananas and put on cooled pie crust. Pour pudding over bananas.
Refrigerate for several hours. Top with whipped cream.

Easy Southern Banana Pudding

3 c. cold milk 2 pkg. (4 serving size) vanilla instant pudding 20 Nilla wafers
3 medium bananas, sliced 8 oz. Cool Whip, thawed
Pour milk into large bowl. Add dry pudding mixes. Beat 2 minutes or until well blended.
Let stand 5 minutes. Arrange half the wafers on bottom and up side of 2 qt. serving bowl.
Add layers of half each of the banana slices and pudding. Repeat all layers. Spread
whipped topping over pudding. Refrigerate for 3 hours.

Rhubarb Dessert

Crust: 1 c. flour 2 T. butter 1 t. baking powder 1/4 t. salt 1 beaten egg
2 T. milk Mix as for pie crust. Pat in bottom and sides of 9" square pan.
Filling: 3 c. rhubarb 1 pkg. red jello Place rhubarb in crust (unbaked) sprinkle jello
over top. Topping: 1 c. sugar 1/2 c. flour 1/3 c. butter. Mix together and sprinkle
over top. Bake 45 minutes at 350.

Peach Cobbler

4 c. peaches juice of 1 lemon 1/2 c. bread crumbs 1/2 c. sugar
2 drops vanilla
Mix together and put in pan. Top with 3 oz. sugar 2 oz. butter salt cinnamon
1/2 t. vanilla 5 oz flour that have been mixed in food processor. Put over peaches. Bake
at 375 for 45 minutes.

Chocolate Zucchini Cake

1/2 c. butter 1/2 c. veggie oil 1 3/4 c. sugar 2 eggs 1 t. vanilla
1/2 c. buttermilk (1 T. lemon juice and milk if you don't have buttermilk) 2 1/2 c. flour
1/4 c. cocoa 1 t. soda 1 t. baking powder 1/2 t. salt 1/2 t. cinnamon
1/2 t. cloves 1/4 c. nuts 2 c. diced unpeeled zucchini

Cream butter and oil with sugar. Add eggs, vanilla, and buttermilk. Add flour, cocoa, soda, baking powder, salt, cinnamon and cloves. Add the nuts and zucchini, blending well. Pour batter in 9 x 13 pan. Top with 1/2 c. chocolate chips and 1/2 c. nuts. Bake at 325 for 40-45 minutes or until done.

Carrot Cake

4 eggs 2 c. sugar 1 1/2 c. veggie oil 1 t. salt 2 t. cinnamon
2 t. soda 2 c. flour 1 c. nuts 1 c. coconut 3 c. grated carrots

Mix all and bake in a 9 x 13 pan at 350 for 40-45 minutes. Frosting is made with 3-4 oz. cream cheese, 1/2 c. butter, 2 c. powdered sugar (may need more) 1 T. milk, vanilla.

Baked Pumpkin Pudding

1/2 c. butter 2 c. sugar 5 eggs 1/2 c. flour 1/2 c. evaporated milk
2 c. pumpkin 1 t. cinnamon 1/2 t. each nutmeg, ginger, mace, cloves 2 t. vanilla

Combine butter and sugar. Mix well. Add eggs, mix well. Stir in flour, pumpkin, spices and vanilla. Mix until smooth. Pour into a well greased 2 qt. casserole. Bake at 350 for 55 minutes or until firm. Top with pecan halves.

Heavenly Rice

2 c. chilled cooked rice 1 c. whip cream 1/4 c sugar 20 oz. crushed pineapple, drained
Whip cream and add all ingredients. Can be made the day before and is good for picnics.

Pumpkin Pie (Libby's on can label)

3/4 c. sugar 1/2 t. salt 1 t. cinnamon 1/2 t. ginger 1/4 t. cloves 2 eggs
1 15 oz. can pumpkin 12 oz. evaporated milk 1 deep dish pie shell

Mix sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs in and add pumpkin. Gradually add milk. Pour into pie shell. Bake at 425 for 15 minutes. Reduce temperature to 350, bake for 40-50 minutes or until knife inserted in center comes out clean. Cool for 2 hours. Top with whipped cream. You can use 1 3/4 t. pumpkin pie spice in place of cinnamon, ginger and cloves, but it will taste slightly different. Also, I generally add more cinnamon than 1 t.

No Bake Pumpkin Dessert

Crust: 1 c. flour 1/2 c. butter 2 T. powdered sugar Mix together and bake in a 9 x 13 pan at 350 for 10-12 minutes. Filling: 1 T. Knox gelatin dissolved in 1/4 c. cold water. Mix together: 3/4 c. brown sugar 1/2 t. salt 1/2 t. ginger 2 t. cinnamon (or more) 1/2 t. allspice or in place of the spices 2 t. pumpkin spice 3 egg yolks, beaten 1/2 c. milk 1 1/3 c. pumpkin. Mix together and bring to boil over low heat. Boil 1 minutes. Remove from heat and add gelatin. Cool. Beat egg whites with 1/2 c. cream of tartar and 6 T. sugar. Fold into mix and pour on crust. Refrigerate 24 hours.

Easy Pumpkin Cheesecake

1 pkg. no bake cheesecake mix 3/4 c. pumpkin 1 t. cinnamon 1/2 t. nutmeg
1/4 t. cloves 1/2 t. vanilla 3/4 c. milk

Prepare crust in cheesecake mix according to directions, in a 9" pie plate. Chill in freezer while preparing pie filling. In small bowl combine cheesecake mix, 1 t. cinnamon, nutmeg, and cloves. Add milk, pumpkin, and vanilla. Beat at low speed of mixer until blended; beat 3 minutes at medium speed. Pour mix into crust. Chill at least 1 hour. Garnish with whipped cream.

Tropical Papaya Pie

3 papayas (1 lb. each) 1 14 oz. can condensed milk 1 c. whipped cream
toasted coconut pie shell 1 T. powdered sugar 1/2 c. light rum and lemon juice
3 T. brown sugar 1/2 t. almond extract 2 T. toasted coconut

Peel, seed and cube 2 papayas. Combine in blender with milk, lemon juice, rum, brown sugar and almond extract. Process until smooth. Pour into bowl, cover and freeze until firm (8 hours). Prepare pie shell. Whip cream and add sugar. Refrigerate. Spoon papaya mix into pie shell and pie on whip cream. Arrange papaya slices on top. Sprinkle with toasted coconut. Let stand at room temp a few minutes before cutting. To make pie shell--make pie shell and mix in 1/2 c. toasted coconut and bake.

No Crust Pumpkin Pie

15 oz. can pumpkin 12 oz. can evaporated milk 1/2 c. bisquick 2 eggs
3 t. brown sugar 2/3 c. sugar 1 T. vanilla 2 t. cinnamon 1/2 t. allspice, nutmeg
1/4 t. ginger, cloves pinch of salt

Spray pan with PAM. Throw all together and beat thoroughly. Bake at 400 for 35-40 minutes. Test with toothpick for doneness.

Sweet Potato Pie

1 1/4 c. cooked mashed sweet potato 3/4 c. sugar 1/2 c. brown sugar
1/2 c. french vanilla instant pudding 3/4 c. evaporated milk 2 eggs
6 T. butter, softened 1 1/2 T. vanilla 1 unbaked pie shell

In bowl, combine all ingredients except the pie shell. Beat at medium speed until well blended. Spread into pie shell. Bake at 450 for 10 minutes, reduce temperature to 350 and bake 40 minutes longer or until set. Cool and garnish with whipped cream.

Summer Surprise Dessert (dear abby)

1 c. seedless grapes, blueberries, strawberries (halved), peaches (bite size), brown sugar
2 c. sour cream. In a shallow 9 x 12 glass dish, combine all fruit and mix well. Sprinkle with brown sugar over the fruit. Top with sour cream. Cover with plastic wrap; refrigerate 3-4 hours or overnight. To serve, gently stir the fruit and spoon into glasses. Fresh peaches, grapes and blueberries are necessary. Frozen and canned fruits are not recommended but you can add other fruits such as plums, kiwi, raspberries, pitted cherries, etc.

Lemon Bars

1 box angel food cake mix 1 can lemon pie filling 1 c. coconut
Mix all together and spread in a large, greased jelly roll pan (11 x 17). Bake at 350 for 25 minutes. Frost with lemon icing--the cream cheese frosting recipe with lemon flavoring.

Fruit Cocktail Torte

1 c. flour, sugar 1/2 t. salt 1 t. soda 1 small can fruit cocktail, drained 1 egg
Mix well together. Put in greased 8 or 9" pan. Cover with 1 c. brown sugar and 1/2 c. nuts. Bake 1 hour at 325.

Old World Raspberry Bars

2 1/4 c. flour 1 c. sugar 1 c. pecans, chopped 1 c. soft butter
1 egg 1 10 oz jar raspberry preserves or whatever flavor you want
Heat oven to 350. In large mixer bowl combine all ingredients except preserves. Beat at low, scraping bowl often, until well mixed. Reserve 1 1/2 c. mix; set aside. Press remaining mix on bottom of greased 8" square pan. Spread preserves to within 1/2" from edge. Crumble reserved 1 1/2 c. mix over preserves. Bake for 40-50 minutes or until lightly browned. Cool; cut into bars.

Chocolate Hazelnut Trifle with Raspberries

2 (3.9 oz) pkgs. instant chocolate pudding mix 3 c. lowfat milk, plus a bit more for drizzling
5 c. fresh raspberries, divided 1/2 c. sugar 24 ladyfingers (2 3 oz. packages)
13 oz. jar Nutella 12 oz. Cool Whip

In mixing bowl combine pudding mix and 3 c. milk. Mix on low speed until all of the powdered mix disappears and the pudding just begins to thicken. Set aside. Reserve and refrigerate 1/2 c. raspberries for garnish. Place the remaining raspberries in a bowl and pour sugar over them. Crush with a spoon until you have a thick puree. Set aside. Separate each ladyfinger into 2 halves (they should already be split in half lengthwise but cut them yourself if necessary). Place 1/4 of the ladyfingers (12 halves) cut side up to line the bottom only of a trifle bowl with a 16 c. capacity. Spoon 1/4 of the raspberry mix over the ladyfingers and spread as evenly as possible, making sure that the puree meets the edges of the bowl. If some ladyfingers are not covered, drizzle milk over. Remove lid from Nutella jar and microwave on high for 15 seconds. Add nutella to bowl with pudding. Stir until well blended. Spread 1/4 mix on the raspberries. Spread 1/4 of the cool whip on pudding. Repeat the layers 3 more times in this order: ladyfingers, raspberries, pudding, cool whip. Be sure to end with cool whip and spread each layer all the way to the edges of the bowl. Cover with plastic wrap and refrigerate at least 6 hours or up to 24 hours. Just before serving garnish with raspberries. You can also do this with strawberries and if your store doesn't have ladyfingers you could use thin slices of angel food cake or pound cake.

Chocolate Cake

2 c. sugar 1/2 c. shortening 2 eggs 1/2 c. shortening 2 eggs 1/4 t. salt
4 T. cocoa 1 c. buttermilk 2 t. soda 1 t. vanilla 2 1/2 c. flour 1 c. water
Mix all but water. Boil water and add last. Bake at 375 for 50 minutes. Frost with these ingredients mixed together: 2 c. powdered sugar 2 T. cream 2 T. butter 2 T. flour
2 t. vanilla 1/2 c. Crisco 1 egg white salt

Oatmeal Cake

1 c. oatmeal 1 1/2 c. water 1 c. each white and brown sugar 1/2 c. butter
2 eggs 1 T. cinnamon 1 t. salt, soda, and vanilla 1 1/3 c. flour
Beat everything but flour until mixed well. Add flour and beat to mix. This will be runnier than average cake mix. Put in 9 x 13 pan and bake at 350 for 25-30 minutes. Can be moist but not wet. For topping while cake is in oven do this: put in small pan 2/3 c. butter and melt. Add 1 1/3 c. brown sugar. Do this over low heat. Add 1/2 c. milk and 1 c. oatmeal. As soon as this is mixed well take off stove. When cake is done put topping on cake and put in oven on broil (not too near broiler) check every few minutes until nice and bubbly and golden brown. Don't let it get dark brown or will be hard to cut when cool. It hardens as it cools. Top with whip cream. Can warm in microwave to serve warm.

Poke and Pour Cake

1 pkg. white cake mix 2 egg whites 1 1/2 c. water 1 c. boiling water
1 pkg. cherry, strawberry or raspberry gelatin 1/2 c. cold water
Prepare cake mix following package directions with egg whites and 1 1/2 c. water. Pour into greased 9 x 13 pan. Bake according to package directions. Cool 15 minutes. Meanwhile, prepare gelatin, following package directions. With fork poke holes into cake at 1/2 inch intervals. Gently pour gelatin evenly over cake. Refrigerate 3-4 hours before serving. Serve with whip cream, if desired.

Hidden Treasure Cupcakes

Make filling and set aside: 8 oz. cream cheese 1 egg plus 1 egg yolk (save white)

1/2 c. sugar pinch of salt 1 6 oz pkg. chocolate chips

Cupcake batter: 1 1/2 c. flour 1 c. sugar 1/4 c. cocoa 3/4 c. water

3/4 t. soda 1/2 t. salt 1/3 c. veggie oil 1 egg white 1 T. vinegar 1 t. vanilla

Mix batter ingredients together and mix well. Fill about 20 paper muffin cups 1/3 c. full.

Top each with heaping teaspoon of filling. Sprinkle generously with white sugar and chopped nuts. Bake at 350 for 30 minutes.

Champagne Cake

1 pkg. yellow cake mix 1 small pkg. instant vanilla pudding 1 1/3 c. milk

8 oz. cream cheese 12 oz. crushed pineapple, drained 1 pt. heavy cream

Make yellow cake mix according to directions on package and bake. Make pudding mix with milk. Add soft cream cheese and beat until smooth. Spread over cooled cake. Drain pineapple well and spread over top of pudding. Whip cream and frost. Keep refrigerated.

Brownies

3/4 c. shortening 1 1/2 c. sugar 3 eggs 2 1/2 sq. chocolate 1 c. flour

1/2 t. baking powder 1/2 t. salt 1 t. vanilla nuts

Bake in 9 x 13 pan for 25-30 minutes at 375.

Brownies

1 stick butter, melted 1 c. sugar 4 eggs 1 -1 lb. can Hershey's chocolate syrup

Cream those then add: 1 c. flour 1/4 t. salt 1 t. vanilla 1/2 t. baking powder

1/2 c. nuts

Bake in greased 9 x 13 at 350 for about 25 minutes. Make cream cheese frosting with milk, cream cheese, butter, powdered sugar, add green food coloring. Top with chocolate frosting.

Brownie Trifle

1 pkg. brownie vanilla ice cream 1/2 c. pecans, coconut 1 jar caramel topping

Bake and cut brownies into squares. Bake pecans and coconut at 350 for 10-12 minutes.

Layer 2-3 times in bowl brownies, ice cream, caramel, and pecans. May want smaller amts.

Swirl Brownies

20 oz. pkg. brownie mix 8 oz. soft cream cheese 1/3 c. sugar 1 egg 1/2 t. vanilla

Prepare brownie mix as directed on pkg. Combine cream cheese and sugar, mixing until well blended. Blend in egg and vanilla. Reserve 1/2 c. batter; spread remaining batter onto greased 9 x 13 pan. Cover with cream cheese mix; spoon on reserved batter. Cut through batter several times for marble effect. Bake at 350 for 35-40 minutes or until cream cheese mix is lightly browned.

Cheesecake Brownie Bars

Brownies: 1 pkg. brownies plus walnuts mix 1 egg 1/3 c. water 1/3 c. oil

Cheesecake layer: 1 8 oz pkg. cream cheese 1 3 oz pkg. cream cheese 2/3 c. sugar

3 T. soft butter 2 eggs 2 T. milk 1 T. flour 1 t. vanilla

1 c. mini-semisweet chocolate chips, divided

Preheat oven to 350. Grease 9 x 13. Prepare brownie mix. Spread in pan and bake at 350 for 10 minutes. For cheesecake layer, combine cream cheese, sugar, and butter in a large bowl. Beat until smooth and creamy. Add eggs, milk, flour, and vanilla extract. Beat at low speed until well blended. Stir in 3/4 c. chocolate chips. Pour over brownie layer. Sprinkle with remaining 1/4 c. chocolate chips. Bake at 350 for 35-40 minutes or until light golden brown. Cool completely. Refrigerate until ready to serve.

Triple Tier Brownies

1 pkg. fudge brownie mix (13 x 9 pan size) 1 pkg. (11 1/2 oz.) milk chocolate chips
1 c. peanut butter 3 c. rice cereal 16 oz. can cream cheese frosting
1 c. salted peanuts, chopped

Prepare brownie mix according to package directions, used greased 9 x 13 pan. Cool. In a large saucepan combine chips and peanut butter. Cook over low heat 4-5 minutes or until blended, stirring occasionally. Stir in cereal; set aside. Spread frosting on brownies. Sprinkle with peanuts. Spread with peanut butter mix. Chill for 30 minutes or until set before cutting. Store in refrigerator.

Dirt Cake

16 oz. oreo cookies 1/2 c. butter 8 oz. cream cheese, soft 1 c. powdered sugar
1 t. vanilla 2 4 serving size box instant chocolate fudge pudding mix 3 c. milk
12 oz. cool whip plastic flower pot and trowel, plastic flowers and gummy worms
Crush cookies. Set aside. Cream the butter, cream cheese, sugar and vanilla until smooth and fluffy. Set aside. Combine pudding mix and milk until well blended, then fold in the cool whip. Gently fold the cream cheese and pudding mix together. To put cake together, layer 1/3 of the cookie crumbs followed by half the pudding mix, 1/3 of the crumbs, the rest of the pudding mix and topping with the remaining cookie crumbs. Refrigerate 10-12 hours. About half hour before serving, remove from refrigerator and decorate with flowers and worms. Serve by digging out portions with the trowel.

Jello Dirt Cups

2 c. milk 1 pkg. chocolate instant pudding 8 oz. cool whip 16 oz. oreos
8-10 7 oz. plastic cups

Pour milk into large bowl, add pudding mix and beat until well blended. Let sit 5 minutes. Stir in cool whip and half of the cookies. Place 1 T. cookies into the cups. Fill cups 3/4 full with pudding mix. Top with remaining cookies. Refrigerate 1 hour. Decorate with gummy worms, frogs, candy flowers or nuts.

Dalmatian Cups

30 chocolate wafer cookies 2 c. milk 1 pkg. (4 serving size) vanilla instant pudding
2 c. cool whip

Break cookies with rolling pin. Pour milk into bowl. Add pudding mix. Beat 1-2 minutes or until well blended. Let stand 5 minutes or until thickened. Stir in cool whip and crushed cookies. Spoon into 8 dishes. Refrigerate. To make dalmatians use marshmallows for eyes, mints for nose, black licorice for mouth and cookies for ears.

Unbelievable Custard Pie

2 c. milk 3/4 c. sugar 1/4 t. baking powder 1/2 c. melted butter 4 eggs
1/2 c. flour 1 t. vanilla 7 oz. pkg. coconut

Measure ingredients into blender container. Process on low until well mixed. Pour into 9 in pie pan. Bake in 350 oven for 40 minutes.

Delicious Dessert

Layer 1: 1 c. flour, 1/2 c. butter, 1/2 c. pecans, chopped or walnuts. Mix and pat in 9 x 13 pan. Bake 15 minutes at 350. Layer 2: 8 oz. cream cheese, 1 c. powdered sugar, 1 c. cool whip. Mix together and spread on cooled crust. Layer 3: Cook 2 boxes coconut cream pudding with 3 c. milk. Make first so it is cool. Layer 4: Put remaining cool whip on top of 3rd layer. Sprinkle with toasted coconut. To make it chocolate do all the same but layer 3 should be 2 boxes of instant chocolate pudding with 3 c. milk. Omit toasted coconut on top.

Easy Cheesecake

8 oz. cream cheese 1 can sweetened condensed milk Whip until creamy.
Add 1/2 c. lemon juice 1 t. vanilla. Mix together and put in graham cracker shell. Chill
2-3 hours. Top with pie filling and whipped cream.

Lemon Chiffon Pie

1 small can frozen lemonade 1 pt. cool whip 1 can sweetened condensed milk
Mix together and pour in graham cracker pie shell. Chill till serving.

Cleopatra's Dessert

1 c. whip cream 2 T. sugar 1/2 t. vanilla 1 dozen coconut macaroons, crumbled
1/2 c. chopped nuts 3 pts. sherbet (1 lime, orange, raspberry)
Whip cream. Add sugar and vanilla. Fold in macaroons and nuts. Spread half of mix in a 9
x 9 pan and freeze. Store rest of mix in fridge. Working quickly, cover frozen whipped
cream with small spoonfuls of sherbet alternating flavors. Spread remaining whip cream
over top. Return to freezer. Cut in squares. If sherbet softens too much during prep,
return to freezer before continuing.

Mo's Coconut Cream Pie (Nicole likes)

1-9" deep dish pie crust 2 c. frozen coconut, thawed (2- 6 oz. pkg.) 4 eggs
2/3 c. sugar 1/4 t. salt 1 t. vanilla 3/4 c. heavy cream 1 c. half & half
fresh nutmeg 1 T. raw sugar
Heat oven to 350. Place coconut in crust. Combine eggs and sugar until light and creamy.
Stir in salt and vanilla. Add cream and half and half, stirring to combine well. Pour over
coconut. Grate nutmeg over and sprinkle with 1 T. sugar. Bake 45-50 minutes until pie is
firm when jiggled. Serve at room temperature with cream or caramel sauce.

Healthy Coconut Cream Pie

Crust: 2 1/2 c. cheerios 3 T. sugar 1/4 c. butter melted or a purchased pie shell
Filling: 3/4 c. milk 1/2 c. canned light coconut milk 1 t. vanilla 1 4 serving size
vanilla instant pudding mix 1/2 c. coconut 2 c. cool whip toast additional coconut
For crust heat oven to 350. Crush cereal and mix with sugar. Stir in butter until mixed.
Press in bottom and up side of 9" pie plate. Bake 10 minutes; cool completely--30
minutes. In bowl mix milk, coconut milk and vanilla. With whisk, beat in pudding mix until
well blended and slightly thickened. Stir in 1/2 c. coconut. Gently stir in 1/2 c. cool whip.
Spoon and spread mix into crust. Refrigerate at least 4 hours or until set. To serve top with
remaining cool whip and sprinkle with toasted coconut.

Key Lime Pie (Jeanne's version)

14 oz. sweetened condensed milk 4 egg yolks 1/2 c. key lime juice
1 graham cracker crust whipped cream
Combine milk and egg yolks at low speed. Slowly add lime juice. Mix until well blended.
Pour into crust and refrigerate overnight. Top with whipped cream.

Nellie & Joe's Key Lime Pie (I think this is the one Grandma uses)

graham cracker crust 14 oz. sweetened condensed milk 3 eggs
1/2 c. lime juice. Combine milk, yolks, and juice. Blend until smooth. Pour into pie shell and
bake at 350 for 15 minutes. Allow to stand 10 minutes before refrigerating. Top with whip
cream.

Key Lime Pie (I think this is lower calorie)

8 oz. cream cheese 1 can evaporated milk 4 oz. key lime juice crust
Mix cheese and milk together, add juice. Pour into crust, chill 2-3 hours.

Blueberry Cream Pie

1 c. sour cream 5 T. flour, divided 3/4 c. sugar 1 egg 1/4 t. salt
2 1/2 c. blueberries baked 9" pie crust 1 1/2 t. butter 5 T. pecans, chop
Combine sour cream, 2 T. flour, sugar, egg and salt; beat 5 minutes or until mixture is smooth. Fold in berries; pour filling into pie shell. Bake at 400 for 25 minutes. Meanwhile, combine 3 T. flour, butter and pecans; sprinkle over filling and bake an additional 10 minutes. Cool, then chill before serving.

Chocolate Chip Cookie Delight

1 tube refrigerated 16 1/2 oz chocolate chip cookie dough 8 oz cream cheese, soft
1 c. powdered sugar 12 oz cool whip thawed and divided 3 c. milk
1 pkg. 3.9 instant choc pudding 1 pkg. 3.4 instant vanilla pudding
Let cookie dough stand at room temp for 5-10 min to soften. Press into 9 x 13 pan. Bake at 350 for 14-16 minutes or until golden brown. Cool. In large bowl beat cream cheese and powdered sugar until smooth. Fold in 1 3/4 c. whip topping--spread over crust. In large bowl whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes until soft set. Spread over cream cheese layer. Top with remaining cool whip. Sprinkle with nuts and choc. curls. Cover and refrigerate for 8 hours or overnight until firm.

Peanut Butter Pie

1 baked pie shell 2/3 c. sugar 2 T. butter 1 c. powdered sugar 1/4 t. salt
1/4 t. vanilla 1/2 c. peanut butter 2 c. milk, scalded 3 eggs, separated
1/4 c. cornstarch

Heat oven to 325. Combine sugar, peanut butter, blending until mixture has consistency of biscuit mix. Spread half of mixture in pie shell. Combine cornstarch, 2/3 c. sugar and salt. Add milk and mix well. Beat egg yolks and pour a small amount of milk over yolks. Mix well into milk mixture. Cook in top of double boiler until mix thickens. Add butter and vanilla. Pour into shell. Beat egg whites till stiff. Top mixture in shell with meringue. Sprinkle remaining peanut butter over meringue. Bake until meringue is brown.

Pumpkin Cheesecake

12 gingersnap cookies, crumbled 2 T. butter, melted 6 oz. fat free cream cheese
14 oz. can sweetened condensed milk 16 oz. can pumpkin 3 T. orange juice
3 eggs or 3/4 egg substitute 1 t. pumpkin pie spice 1/4 t. salt
Heat oven to 325. Crush cookies and mix with butter. Press firmly on bottom and halfway up side of 9" springform pan. Set aside. In bowl, beat cream cheese until fluffy. Gradually beat in condensed milk, pumpkin, eggs, orange juice, spice and salt. Pour into crust. Bake 60-75 minutes or until cake springs back when lightly touched. Cool to room temperature. Chill 25 minutes.

Peanut Butter Cheesecake

8 oz. cream cheese 3/4 c. peanut butter 1/2 c. sugar 16 oz. cool whip
Mix ingredients and put in graham cracker crust.

Mini Cheesecakes

1 1/2 c. graham cracker crumbs 1/4 c. sugar 1/4 c. butter, melted
3-8 oz. pkg. cream cheese 14 oz. sweetened condensed milk 3 eggs
2 t. vanilla extract 21 oz. can of pie filling
Heat oven to 300. Combine crumbs, sugar, and butter. Press crumbs on bottom of 24 paper lined muffin cups. In bowl beat cheese until fluffy. Gradually beat in milk until smooth. Add eggs and vanilla. Mix well. Spoon about 3 T. into prepared cups. Bake 20 minutes or until set. Cool. Chill. Top with filling. Refrigerate. Can also make the batter chocolate by melting 1 c. semisweet chocolate chips and add to batter.

S'Mores Cheesecake Square

18 whole graham crackers, divided 1/3 c. butter, melted 1 1/4 c. sugar, divided 4- 8
oz. pkg. cream cheese 1 t. vanilla 4 eggs 1 c. mini marshmallows
6 bars (1.55 oz) milk chocolate candy, coarsely chopped, divided

Place 14 of the crackers in food processor; cover. Process until finely ground. Add butter and 1/4 c. sugar; mix well. Press onto bottom of 9 x 13 pan. Coarsely chop remaining 4 graham crackers; set aside. Mix cream cheese, remaining 1 c. sugar and vanilla with mixer until well blended. Add eggs; mix until blended. Stir in 1/2 of the chopped candy. Pour into crust. Sprinkle with remaining candy, marshmallows and reserved chopped graham crackers. Bake at 350 for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight.

Triple Orange Angel Food Cake (Sandra Lee)

15 oz. mandarin oranges in light syrup 16 oz. box angel food cake mix
1 t. orange extract 1 t. orange zest 8 oz. cool whip

Heat oven to 350, lower rack. Drain oranges and reserve liquid. Measure the reserved liquid and add enough water to equal 1 1/4 c. Measure out 1 c. mandarin oranges, reserving remaining oranges for garnish. In mixing bowl combine angel food cake mix, mandarin water, orange extract and zest. Beat on low speed for 30 seconds. Scrape down sides of bowl and beat on medium for 1 minute. Pour into angel food tube pan. Carefully place 1 c. of orange segments around top of cake batter. Bake for 35-45 minutes or until top of cake is cracked, dark golden brown and not sticky. Remove cake from oven and invert onto glass bottle to cool. Frost cake with cool whip and garnish with oranges.

Chocolate Turtle Cheesecake

1- 7 oz. pkg. caramels 1/4 c. evaporated milk 3/4 c. chopped pecans, divided
1 9" chocolate crumb pie crust 2- 3 oz. packages cream cheese, soft
1/2 c. sour cream 1 1/4 c. milk 1 (3.9) pkg. chocolate instant pudding
1/2 c. fudge topping

To make a homemade crust use 1 1/2 c. chocolate sandwich cookie crumbs with 3 T. melted butter. Press into 9" pie plate. Bake at 350 for 6-8 minutes. Place caramels and evaporated milk in a pan. Heat over medium low heat stirring continually, until smooth, about 5 minutes. Stir in 1/2 c. chopped pecans. Pour into pie crust. Combine cream cheese, sour cream, and milk in blender. Process until smooth. Add pudding mix; process for about 30 seconds longer. Pour pudding mix over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes. Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top with remaining pecans. Chill loosely covered until serving time.

Philly Free Mini Cheesecakes

12 vanilla wafers 3-8 oz. pkgs. cream cheese fat free, soft 3/4 c. sugar
1 t. vanilla 3 eggs 1 c. fruit or reduced calorie pie filling

Place wafers, flat side down on bottom of each of 12 paper-lined muffin cups. Beat cream cheese, sugar and vanilla on medium speed until well blended. Add eggs; mix just until blended. Do not over beat after adding eggs. Pour over wafers, filling each cup. Bake at 325 for 30 minutes. Cool. Refrigerate several hours or overnight. Top with fruit.

Philly 3 Step Mini Cheesecakes

2 (8 oz.) cream cheese, softened 1/2 c. sugar 1/2 t. vanilla 2 eggs cool whip
2 pkg. (4 oz.) ready to use single serve graham cracker crumb crusts (12)

Mix cream cheese, sugar, and vanilla with mixer on medium speed until well blended. Add eggs; mix until blended. Pour into crusts on cookie sheet. Bake at 350 for 20 minutes or until centers are almost set. Cool. Refrigerate 2 hours or overnight. Top with cool whip and sprinkle with candies, gummy bear, candy corn, or whatever.

Grasshopper Pie

18 chocolate wafers 1/2 c. butter 1/2 c. milk 20 marshmallows
1/2 pt. whipping cream 1 oz. creme de menthe 1 oz. creme de cocoa

Make crust of wafers and butter. Melt marshmallows in milk and cool. Beat cream and add liqueurs. Combine marshmallow mix and cream. Place in shell and chill.

Impossible Peanut Butter 'n' Chocolate Pie

1 c. brown sugar, packed 1/2 c. buttermilk baking mix 2 eggs 1 c. whip cream
2/3 c. chunky peanut butter 6 oz. pkg. semisweet chocolate pieces

Heat oven to 350. Beat all ingredients except chocolate pieces in bowl on high speed, scrapping bowl occasionally until fluffy, 1 minutes (do not use blender). Pour into ungreased 9" pie plate. Bake until puffed and dry in center and knife inserted in center comes out clean, about 35 minutes; cool slightly. Heat chocolate pieces in 1 qt. saucepan over low heat, stirring occasionally, until melted; spread over pie. Sprinkle with chopped peanuts if desired. Refrigerate until chocolate is firm, about 1 hour.

Rocky Road Pie

1 1/2 c. half and half 1 pkg. (4 serving) chocolate instant pudding 8 oz. cool whip
1/3 c. semisweet chocolate chips 1/3 c. mini marshmallows and nuts graham crust
Pour half and half in bowl. Add pudding. Beat 1 minute or until well blended. Let stand 5 minutes. Fold in cool whip, chips, marshmallows, and nuts. Spoon into crust. Freeze 6 ours. Let stand 10 minutes before serving.

Indian Pudding

Mix in pan: 6 T. unsalted butter 3/4 t. allspice and mace 1/2 c. + 3 T. dark brown sugar
2-12 oz. cans evaporated milk 1/2 t. salt 2 eggs 1 t. baking soda
1 t. vanilla 1 c. yellow cornmeal

Mix in pan butter, allspice and mace for 2 minutes. Stir in brown sugar until dissolved. Add milk and salt. Cook until milk is ready to boil. Remove from heat. Add soda, vanilla and cornmeal until it is well blended. Add frothy eggs. Pour in casserole dish. Bake at 350 for 45-55 minutes.

Rice Pudding

2 T. rice 3 T. sugar 1-1 1/2 c. milk 1/4 t. cinnamon and vanilla

Heat oven to 350. In 1 pt. casserole combine and stir all ingredients. Bake 30 minutes, stir, bake 30 minutes and stir adding a little milk if necessary and bake another 30 minutes.

Tapioca Pudding

1/3 c. sugar 3 T. tapioca 2 3/4 c. milk 1 egg, beaten 1 t. vanilla

Mix sugar, tapioca, milk and egg in pan. Let stand 5 minutes. Cook on medium heat, stirring constantly until mix comes to a full boil. Remove from heat. Stir in vanilla. Put in serving dishes. Serve warm or cold.

Hot Fudge Pudding Cake

1 1/4 c. sugar, divided 1 c. flour 7 T. cocoa, divided 2 t. baking powder
1/4 t. salt 1/2 c. milk 1/3 c. butter 1 1/2 t. vanilla 1/2 c. brown sugar
1 1/4 c. hot water

Heat oven to 350. In bowl combine 3/4 c. sugar, flour, 3 T. cocoa, baking powder and salt. Blend in milk, butter and vanilla; beat until smooth. Pour batter into 9 x 9 pan. In small bowl combine 1/2 c. sugar, brown sugar, 4 T. cocoa; sprinkle over batter. Pour hot water over top. Do not stir. Bake 40 minutes or until center is set. Let stand 15 minutes. Serve.

Gingerbread Trifle

1. Bake box of gingerbread and cool. 14 oz size
2. Make large box vanilla instant pudding. 5.1 oz
3. Mix 2 15 oz cans pumpkin with 1 c. brown sugar and 2 t. cinnamon.
4. Thaw 8-12 oz. cool whip.
5. Layer crumbled gingerbread, vanilla pudding, pumpkin, whip cream until all is used up. Garnish with a few gingerbread crumbs and sprinkles.

Cream Puffs

1 c. water 1/2 c. butter 1 c. flour 4 eggs
Heat water and butter to a rolling boil. Stir in flour. Stir vigorously over low heat about 1 minute until it forms a ball. Remove from heat. Beat in eggs one at a time until smooth. Drop dough by tablespoons 3" apart on greased baking sheets. Bake at 400 for 35-40 minutes. Cool. Split puffs and pull out any filaments of soft dough. Fill puffs with fruit, whipped cream, vanilla pudding or lemon filling. Drizzle chocolate sauce over top.

Lemon Filling that Melissa likes

1 egg, beaten 1/3 c. sugar 3 T. lemon juice 2 T. butter, cubed
1 c. heavy whipping cream 2 t. sugar
Combine egg, sugar, lemon juice and butter. Bring to a boil over medium heat; cook and stir for 5-7 minutes or until mix is thick enough to coat a metal spoon. I used medium/low heat. Sprinkle top of cream puff with powdered sugar.

Peanut Blossoms

1 3/4 c. flour 1/2 c. of both shortening and peanut butter
1 t. baking soda 1 egg
1/2 t. salt 2 T. milk
1/2 c. sugar 1 t. vanilla extract
1/2 c. brown sugar (packed) Chocolate candy kisses
Combine all ingredients except candy. Shape dough into balls. Roll in sugar and place on cookie sheet. Bake at 375° for 10-12 minutes. Top each cookie with candy, pressing down firmly.

Holiday Wreaths

1/2 c. margarine 30 large marshmallows 4 c. corn flakes
Spray waxed paper and 2 spoons with Pam. Over low heat melt margarine and marshmallows. Stir constantly until smooth. Remove from heat. Stir in corn flakes and food coloring. Drop onto waxed paper and mold into wreaths. Decorate with red hot candies.

Coconut Balls

Mix 1/2 c. butter, 3/4 c. sugar, 1/2 lb. chopped dates, 1 T. milk, 1 t. vanilla. Cook over low heat until mushy. Stirring constantly or it will burn. Remove from heat. Stir in 2 c. Rice Krispies and 1/2 c. nuts. As soon as cool enough roll into balls and then roll in flaked coconut.

Thumbprint Cookies

1/4 c. shortening
1/4 c. butter
1/4 c. brown sugar
1 egg, separated
1/2 t. vanilla
1 c. flour
1/4 t. salt
3/4 c. chopped nuts

Mix butter, shortening, sugar, egg yolk and vanilla. Work in flour and salt. Shape into 1" balls. Beat egg white slightly. Dip each ball into egg white and roll in nuts. Place on baking sheet. Press thumb into center of each. Bake 10 min. at 350°. Remove from cookie sheet. Top with jelly or frosting. Frosting: 1-2 T. margarine, 1 1/2 c. powdered sugar, 1-2 T. milk, 1 t. almond extract. Mix together and add food coloring. Drop into cookies.

Rosettes (Old Favorite)

3 eggs 2 t. sugar 1/4 t. salt 1 1/2 c. milk and flour 2 t. vanilla

Beat eggs lightly. Add sugar, add rest of ingredients and beat until blended. Heat iron in oil and blot on paper towels, dip into batter being careful not to let batter run over top of the form. Dip the iron into hot fat with the batter sticking to form. Cook until nicely browned. Drain on paper towels. Cool well and dip in powdered sugar.

Rosettes (Aunt Ruth)

1 egg 1 c. milk 1/2 T. sugar 1 c. sifted flour 1/4 c. beer

Beat together all ingredients. Let stand 1 hour so all bubbles are out of batter and so enough batter sticks on iron. If it doesn't stand long enough they are real thin and holey. Lower iron into batter. Cook rosettes about 1 minute. Remove rosette with a fork and drain on paper towels. Cool, dip in powdered sugar. Always remember to reheat iron and drain on paper towel before dipping it into batter or rosette will refuse to stay on iron.

Pecan Tassies

2-3 oz. pkg. cream cheese 2 sticks butter 2 c. flour
Filling: 2 eggs 1 1/2 c. brown sugar 2 T. butter 2 t. vanilla 1/2 c. pecans

Combine cream cheese, butter and flour, refrigerate for 1 hour. Roll dough into balls. Form in cup of mini pans up to top making well for filling. Mix filling ingredients, and chop pecans. Fill and bake at 350 for 15-20 minutes. Allow to cool 5 minutes, remove from pans.

Pecan Tassies

Crust: 16 oz. cream cheese 2 c. butter 4 c. flour
Filling: 3 T. butter 3 eggs 2 1/2 c. dark brown sugar 1 t. salt 1/2 t. vanilla
1 1/2 c. chopped pecans

For the crust, cut cream cheese and butter into 1" cubes and beat to combine well. Add flour a little at a time until mix gets so stiff you cannot work any more flour in. Mix with your hands. For dough into a balls, dust with flour and wrap well in plastic wrap. Refrigerate 2-3 hours. Heat oven to 350. Remove dough from refrigerator and form into 1" balls. Press balls into and up the sides of muffin tins to form tart shells. For the filling melt the butter. Combine butter with eggs, sugar, salt, vanilla and pecans. Fill each dough lined muffin tin with 1 t. of the filling mix. Bake at 325 or until crust turns golden brown and filling has set. Remove pans from oven and let them rest for 20 minutes and remove to a rack to continue cooling. They will keep up to a week in the refrigerator or can be frozen between layers of parchment paper in a plastic freezer container for up to 6 months.

Oatmeal Chocolate Chip Cookies

1 1/2 c. flour 2 c. oatmeal 1 t. soda, salt, and vanilla 1 c. shortening
2 eggs 3/4 c. each brown sugar and white sugar 1 t. hot water
1 c. nuts 1 pkg. chocolate chips

Mix all together and bake at 350 for 10-12 minutes.

Holiday Fudge

2/3 c. evaporated milk 2 T. butter 1 2/3 c. sugar 1/2 t. salt
2 c. mini marshmallows 1 1/2 c. semisweet chocolate chips 1/2 c. nuts, chopped
1 t. peppermint extract 1/4 c. crushed peppermint candy, optional
In pan over medium heat, bring to a boil the milk, butter, sugar and salt. Cook, stirring constantly 4-5 minutes. Remove from heat. Stir in marshmallows, chocolate, extract and nuts. Stir briskly until marshmallows melt and mix is thoroughly blended. Pour into buttered 10 x 7 dish. Sprinkle candy on top. Let cool, then cut into bite-size squares.

Toll House Pan Cookie

2 1/4 c. flour 3/4 c. brown sugar 1 t. baking soda, salt, and vanilla 2 eggs
1 c. butter 12 oz. semisweet chocolate morsels 3/4 c. sugar 1 c. nuts
Heat oven to 375. In bowl mix butter, sugar, brown sugar, and vanilla. Beat until creamy. Beat in eggs. Add flour, salt, baking soda, mix. Stir in morsels and nuts. Spread the dough in greased 15 x 10 pan. Bake at 375 for 20 minutes. Can also be cookies.

Jumbo Oatmeal Peanut Butter Cookies

3/4 c. butter 1/2 c. peanut butter 1 c. sugar and brown sugar 2 eggs
1/4 c. milk 1 t. vanilla 2 c. flour 1 t. each baking soda, salt and cinnamon
1 1/2 c. oatmeal 1 c. chocolate chips
Cream butter, peanut butter and sugars until smooth and creamy. Add eggs, milk and vanilla and blend well. Add flour, baking soda, salt and cinnamon. Stir into creamed mix. Blend in oatmeal and chips. Drop by tablespoonfuls (or smaller) onto greased baking sheets about 2" apart. Bake at 350 for 13 minutes.

Chocolate Chip Cookies

1 3/4 c. shortening 1 1/2 c. each sugar and brown sugar 4 eggs 1 t. vanilla
dash salt 4 1/2 c. flour 2 t. soda 1 pkg. chocolate chips
Mix. Bake at 350 for about 10 minutes.

Chocolate Chip Pudding Cookies

2 1/2 c. flour 1 t. baking soda 1 c. butter or 1/2 c. oil and melted butter
3/4 c. light brown sugar 1/4 c. sugar 1 pkg. (4 serving size) instant vanilla pudding
1 t. vanilla 2 eggs 12 oz. Hershey's milk chocolate chips 1 c. nuts
Combine butter, sugars, pudding mix and vanilla in large bowl; beat until creamy. Beat in eggs. Gradually add flour and baking soda, then stir in chips and nuts. Batter will be sort of stiff. Bake at 375 for 8-10 minutes.

Chocolate Bon-Bons

1 c. peanut butter 1 c. powdered sugar 1 c. chopped dates 1 c. nuts
1 T. butter
Mix by hand until crumbly. In double boiler put 6 oz. chocolate chips, 1 1/2 sq. unsweetened chocolate, 1" paraffin wax. After melted dip balls in chocolate mix and put on wax paper to harden. Sprinkle with nuts before chocolate mix is hard.

Bon Bon De Chocolate

Combine and mix together 2 1/2 sticks butter, soft, 1 1/4 c. sugar, 2 1/2 c. oatmeal, 3 1/2 T. cocoa, 1 t. vanilla. Roll into balls and roll in powdered sugar.

Chocolate Bon-Bons

3/4 c. mashed potatoes 4 c. coconut 4 c. powdered sugar. Chill. Roll in small balls. Melt 1 sq. chocolate, 12 oz. chocolate chips, 1/2 c. paraffin wax. Dip balls in chocolate until coated. Place on waxed paper to cool.

Chi Chi's Mexican Fried Ice Cream

tortillas 1/2 t. cinnamon 2 T. sugar 1/2 c. oil 2 maraschino cherries
1/4 c. cornflakes (crushed) 2 large scoops vanilla ice cream 1 can whipped cream
Fry each tortilla in hot oil in a frying pan over medium high heat one minute per side.
Combine cinnamon and sugar in a small bowl. Sprinkle half of this over the tortillas.
Combine the rest of the cinnamon with the cornflakes. Put mix on a plate. Roll the ice cream
scoop into a ball and roll in the cornflakes. Place on the tortilla and spray whipped cream
around the base of the ice cream, on the top of the ice cream and then top with a cherry.
You can do the ice cream in advance, but keep in the freezer until ready. For more than 2,
you will have to increase the amount of cornflakes, etc.

Cherry Winks

2 1/4 c. flour 2 t. baking powder 1/2 t. salt 3/4 c. butter 1 c. sugar
2 eggs 2 T. milk 1 t. vanilla 1 c. nuts 1 c. finely chopped dates
1/3 c. finely chopped cherries 2 2/3 c. crushed corn flakes 15 cherries cut in quarters
Sift together flour, baking powder and salt. Set aside. In bowl mix butter and sugar until
light and fluffy. Add eggs, beat well. Stir in milk and vanilla. Add flour. Mix well. Stir in
nuts, dates and cherries. Shape tablespoon of dough into balls. Roll in corn flakes. Place
on cookie sheets. Top with cherry quarter. Bake at 350 for 10-14 minutes.

White Rolled Cookies

1 c. shortening 1/2 c. butter 1 c. sugar 1/2 t. soda 2 eggs
1 t. vanilla 2 1/4 c. flour 1 t. cream of tartar
Mix together and chill 1 hour. Roll out and cut. Bake at 350 for 10-15 minutes.

Almond Bark Bars

1 1/2 lb. almond bark coating 3/4 c. peanut butter 3 c. Rice Krispies
Melt almond bark and peanut butter. Add rice krispies. Pour in wax paper lined 9 x 13
pan. Cut and then cool.

Delicious Cookies

1 c. white sugar 1 c. brown sugar 1 c. butter 1 c. veggie oil 1 egg
1 t. vanilla Mix those ingredients together and add:
3 1/2 c. flour 1 c. flaked coconut 1 c. Rice Krispies 1 c. oatmeal
1/2 t. salt 1 t. cream of tartar 1 t. soda 1 c. chocolate chips
Let stand in refrigerator for 15 minutes. Make small balls or drop by teaspoon on
ungreased cookie sheet. Press down with fork dipped in sugar. Bake at 350 for 15
minutes.

Seven Layer Bars

1st layer--1/2 c. butter melted in 9 x 13 in pan with 1 t. vanilla
2nd layer--crushed graham crackers-- 1 1/2 c.
3rd layer--1 c. coconut
4th layer--1 6 oz. package chocolate chips
5th layer--6 oz. package butterscotch chips
6th layer--1 large can sweetened condensed milk
7th layer--1 c. chopped nuts
Bake 25 minutes at 350.

Emils Raisin Cookies

1 1/2 c. sugar 1/2 c. shortening 2 eggs 1 c. boiled raisins 1 c. raisin water
dash salt 3/4 c. nuts 1 t. soda 3 c. flour 1 t. cinnamon and nutmeg
Mix all and bake at 350.

Peanut Butter and Oatmeal Sandwiches

1 c. peanut butter 1 c. sugar 3/4 c. butter, soft 1/4 c. corn syrup 1 egg
2 T. water 1 t. vanilla 3 c. oatmeal 1 1/4 c. flour 1 t. baking powder
1 c. peanut butter 2/3 c. light corn syrup

Heat oven to 350. Beat first three ingredients until fluffy. Add 1/4 c. corn syrup, egg, water and vanilla; mix until smooth. Stir in combined dry ingredients. Roll into 1 inch balls. Place on ungreased cookie sheet. Press into 2 1/2 inch circles. Bake 9-11 minutes or until golden brown. Cool 1 minute; remove to wire rack. Cool completely. Mix remaining ingredients until smooth. Spread rounded teaspoonful onto half of cookie; top with remaining cookies. Decorate with powdered sugar and melted chocolate, if desired.

Peanut Butter Burst Cookies

2 c. flour 1 t. baking powder 1/4 t. salt 1 c. butter, soft 1/2 c. sugar
3/4 c. brown sugar 1/2 t. vanilla 1 egg 12 oz. peanut butter morsels

In bowl combine flour, baking powder and salt; set aside. In bowl combine butter, brown sugar, sugar and vanilla; beat at medium until creamy. Add egg; beat well. Gradually add flour. Stir in peanut butter morsels. Drop by teaspoons onto cookie sheet. Bake at 375 for 7-9 minutes.

Oatmeal Scotchies

1 c. flour 1 t. baking soda 1/2 t. salt and cinnamon 1 c. butter, soft
3/4 c. sugar 3/4 c. brown sugar 2 eggs 1 t. vanilla 3 c. oatmeal
12 oz. butterscotch morsels

In bowl combine flour, baking soda, salt and cinnamon, set aside. In bowl combine butter, sugar, brown sugar, eggs and vanilla; beat until creamy. Gradually add flour mix. Stir in oats and butterscotch morsels. Drop by tablespoons onto cookie sheets. Bake at 375 for 7-8 minutes for chewier cookies or 9-10 minutes for crisper cookies.

Baseball Bars

2/3 c. butter 1 c. brown sugar 1/4 c. light corn syrup 1/4 c. peanut butter
1 t. vanilla 4 c. oatmeal nuts, optional
Topping: 12 oz. semisweet choc chips 12 oz. butterscotch chips 2/3 c. peanut butter
1 c. unsalted nuts

Melt butter, brown sugar and corn syrup together. Add peanut butter and vanilla. Mix well. Stir in oats. Press into 9" pan. Bake at 375 for 15 minutes. Mix chips, peanut butter and nuts in pan. Heat over medium heat, stirring until blended. Spread hot topping over baked layer. Sprinkle with nuts. Cool. Refrigerate. Cut into bars.

Chocolate Stuff

1/2 c. milk 2 c. milk 1/2 c. chocolate 1 stick butter 3 c. oatmeal

Boil milk, sugar, chocolate and butter 2-3 minutes. Add oatmeal. Boil 1 more minutes. Put spoonfuls on wax paper and let it cool.

Sugar Cookies

1 c. powdered sugar 1 c. white sugar 1 c. butter 1 c. veggie oil 2 eggs
1 t. vanilla 4 c. + 4 T. flour 1 t. salt, soda and cream of tartar

Cream together butter, oil and sugars until fluffy. Beat in eggs. Add rest of ingredients. Roll into small balls. Place on greased cookie sheet. Press down cookies with glass dipped in sugar. Bake at 375 for about 10 minutes or until golden brown.

Snow Flakes

1 c. butter 3 oz. cream cheese 1 c. sugar 1 egg yolk 1 t. vanilla
1/4 t. cinnamon 1/2 t. salt 2 1/2 c. flour 1 t. orange zest
Cream shortening and cheese well. Add sugar gradually. Beat in egg yolk, vanilla and orange rind. Add dry ingredients. Put through cookie press.

Meringue

2 egg whites 1/4 t. cream of tartar and almond extract 1/2 c. sugar
1 square (1 oz.) semisweet chocolate, grated 24 hershey kisses cocoa powder
For meringue in a small mixer beat egg whites, cream of tartar and extract on medium speed until soft peaks form (tips curl). Gradually add sugar, beating on high until stiff peaks form (tips stand straight). Fold in grated semisweet chocolate. Spoon into decorating bag fitted with a star tip. On a lightly greased cookie sheet pipe some of the meringue into 24 rounds, each about 1 1/4" in diameter. Press chocolate kiss into each meringue round. Pipe meringue around each kiss in concentric circles, starting at base and working toward top, till kiss is completely covered. Dust with cocoa powder. Bake at 325 for 20-25 minutes or until light brown in the edges. Immediately remove from cookie sheet; cool on wire rack.

Nut Goodie Bars

Melt 6 oz. package of chocolate chips, butterscotch chips and 1 c. peanut butter
Spread half of the melted mix in greased 9 x 13 pan. Set in refrigerator. Second layer: melt 1 stick butter, add 1/4 c. milk, 2 T. vanilla pudding (not instant). Bring to a simmer, remove from stove, add 3 c. powdered sugar and 1/2 T. maple flavoring. Beat until smooth, spread over the first chocolate mixture and let set in refrigerator to harden. 3rd layer add 1 c. salted peanuts to chocolate mix that is left over from the 1st layer. Spread over top of the 2nd layer and set in refrigerator.

Butterscotch Squares

6 T. butter, divided 10 1/2 oz. mini marshmallows 6 c. rice cereal 1/4 c. milk
12 oz. butterscotch morsels 1 c. honey roasted peanuts
Grease a 9 x 13 pan. Melt 4 T. butter in pot. Add marshmallow and cook over low heat until melted and smooth. Remove from heat and add cereal. Stir to coat. Pat into pan, oiling your fingers with oil to prevent sticking. In another pan melt 2 T. butter and add butterscotch morsels. Stir until soft. Add the milk stirring until smooth. Mix in nuts and coat well. Pour over cereal and smooth the top.

Fudge Krispies

12 oz. package of milk chocolate morsels 1/2 c. butter 1/2 c. light corn syrup
2 t. vanilla 1 c. powdered sugar 4 c. rice krispies
Combine chocolate chips, margarine and corn syrup in medium size pan. Stir over low heat until melted and smooth. Remove from heat. Stir in vanilla and sugar. Add rice krispies and mix lightly until well coated. Spread in a 9 x 13 pan. Chill until firm. Cut into squares. Store in refrigerator.

Chocolate Butterscotch Squares

1 c. sugar 1 c. light corn syrup 1 c. peanut butter 6 c. rice krispies
1 c. each of chocolate and butterscotch chips
Combine sugar and corn syrup and microwave on high until sugar dissolves, about 3 minutes. Stir in peanut butter. Add cereal and mix until cereal is coated with sugar peanut butter mix. Press into a buttered 9 x 13 pan. Melt chocolate and butterscotch chips in microwave on 70 percent power. Spread over cereal mix. Chill in refrigerator until firm, 15 minutes. Cut into bars.

Chocolate Peanut Butter Crunch Bars

1 c. peanut butter 4 T. honey 3 1/2 c. rice krispies 1 envelope Knox gelatin
1/4 c. cold milk 1/2 c. milk, heated to boiling 1/2 c. semisweet chocolate chips
1 egg 1/2 c. ice cubes (3-4)

Blend peanut butter with 2 T. honey; stir in cereal. Press half of mix into bottom of 8" pan, set aside. In a blender, sprinkle gelatin over cold milk; let stand 3-4 minutes. Add hot milk and process at low speed until gelatin is dissolved, about 2 minutes. Add remaining honey, chocolate and egg, process at high speed until blended. Add ice cubes one at a time; process on high until ice is melted. Let stand until mix is slightly thickened, about 5 minutes. Turn into pan, press remaining cereal mix onto gelatin. Chill until firm.

Buster Bar Dessert

1 lb. oreos 1/2 gallon ice cream 2 c. powdered sugar 1 1/2 c. evaporated milk
2/3 c. chocolate chips 1 c. butter 1 t. vanilla 1 1/2 c. peanuts
Crush cookies and mix with 1/2 c. butter like pie crust. Put in a 9 x 13 pan. Refrigerate 1 hour. Soften ice cream and spoon over crust. Pack well and put in freezer. Combine sugar, milk, chips and 1/2 c. butter and boil 8 minutes stirring constantly. Remove from heat and add vanilla. Cool. Sprinkle peanuts over ice cream and put cooled sauce over. Freeze and serve when firm.

Hershey's Chocolate Cake

2 c. sugar 1 3/4 c. flour 3/4 c. hershey's cocoa 1 1/2 t. baking powder & soda
1 t. salt 2 eggs 1 c. milk 1/2 c. veggie oil 2 t. vanilla
1 c. boiling water

Heat oven to 350. Combine dry ingredients in bowl. Add eggs, milk, oil and vanilla. Beat 2 minutes on medium speed. Stir in boiling water. Batter will be thin. Pour into 2 9" pans. Bake 30-35 minutes. Cool and frost

Hershey's Chocolate Frosting

1/2 c. butter 2/3 c. cocoa 3 c. powdered sugar 1/3 c. milk 1 t. vanilla
Melt butter. Stir in cocoa. Alternately add powdered sugar and milk to spreading consistency. Add more milk in needed. Add vanilla.

Spring Baskets

2 c. mini marshmallows 1/4 c. butter 4 c. chow mein noodles jelly beans
Combine marshmallows and butter in 3 qt. saucepan. Cook over low heat, stirring occasionally, until marshmallows are melted (6-8 minutes). Stir in noodles until very well coated. Press mix onto bottom and up sides of buttered muffin pan with buttered fingers. Refrigerate at least 2 hours or until firm. Remove from cups; fill with candy. Store in container for up to 2 days.

Reese's Frozen Peanut Butter Pie

Crust: 2 1/3 c. graham cracker crumbs 3/4 c. melted butter 1/3 c. superfine sugar
2/3 c. cocoa powder Filling: 2 3/4 pt. vanilla ice cream 1/2 c. peanut butter
2 oz. semisweet chocolate pieces chocolate sauce whipped cream
Mix crust ingredients until well incorporated. Press into 9" pie plate to make solid bottom crust. Freeze until ready to use. Stir vanilla ice cream with peanut butter and chocolate pieces by hand. Spoon into crust. Freeze until solid about 2 hours or overnight. Top with chocolate sauce and whipped cream.

Peanut Butterscotch Bites

1 c. butterscotch 1/2 c. peanut butter 3 c. rice krispies PAM

In 3 qt. saucepan combine butterscotch morsels and peanut butter. Cook over low heat, stirring constantly, until smooth. Remove from heat. Stir in rice krispies mixing until well coated. Press mix into 9 x 9 pan coated with PAM. Chill until firm.

Pumpkin Crisp

15 oz. can pumpkin 1 c. evaporated milk 1 c. sugar 1 t. vanilla
1/2 t. cinnamon 18.25 oz. butter flavored yellow cake mix 1 c. pecans, chopped
1 c. melted butter whip cream

Stir together first 5 ingredients. Pour into lightly greased 9 x 13 pan. Sprinkle cake mix evenly over pumpkin mix; sprinkle evenly with pecans. Drizzle butter evenly over pecans. Bake at 350 for 1 hour to 1 hour and 5 minutes or until golden brown. Remove from oven and let stand 10 minutes before serving. Serve warm or at room temperature with whip cream.

Playdough

1 c. flour 1/2 c. salt 1 t. oil 2 t. cream of tartar 1 c. water

Cook over medium heat, stirring constantly until looks like mashed potato. Take out of pan and knead until cool.

Salt Dough

1 1/2 c. flour, 1/2 c. salt and water 1/4 t. dish soap Mix together. The formula is 2 parts flour, 1 part salt, 1 T. oil per cup flour, 1 part water

Carolina Gold Rice Pudding (Paula Deen)

1 c. short grain white rice (carolina gold rice) 1/2 t. salt
14 oz. sweetened condensed milk 4 T. butter 1/2 c. raisins 1 1/2 T. vanilla
freshly grated nutmeg

Put the rice in the top of a double boiler set over simmering water. Add the salt and 3 c. boiling water. Cover and cook until the rice is tender, about 30 minutes. Stir in condensed milk, butter, and raisins. Cook, stirring frequently, over simmering water until the pudding thickens slightly, about 20 minutes. Remove the pot from the heat and stir in the vanilla and nutmeg. Spoon the pudding into individual custard cups and refrigerate until ready to serve. Invert puddings onto chilled plates and serve.

Chocolate Chip Cookie Delight

1 tube 16 1/2 oz. refrigerated choc. chip cookie dough 8 oz. cream cheese softened
1 c. powdered sugar 12 oz. cool whip, thawed, divided 3 c. milk
1 3.9 package of instant choc. pudding 1 3.4 package instant vanilla pudding
Chopped nuts and chocolate curls, optional

Let cookie dough stand at room temperature for 5-10 minutes to soften. Press in ungreased 13 x 9 x 2 baking pan. Bake at 350 for 14-16 minutes or until golden brown. Cool. In a large mixing bowl beat cr. cheese and powdered sugar until smooth. Fold in 1 3/4 c. cool whip. Spread over crust. In a large bowl whisk milk and pudding mixes for 2 minutes. Let stand 2 minutes until soft set. Spread over cream cheese layer. Top with remaining whipped topping. Sprinkle with nuts. Cover and refrigerate for 8 hours or overnight.