

Deviled Eggs
Appetizers
Donna
1

- Eggs
- Mayonnaise
- Mustard
- Sweet pickle juice
- Vinegar
- Salt
- Pepper

Hard boil eggs. Mash egg yolks with fork and add rest of ingredients. Beat with electric mixer and fill egg white halves.

Mark's Salsa
Appetizers
Virginia
1

- 6 c. tomatoes, peeled and chopped
- 6 c. peppers (any kind, hot-mild or combination)
- 2 1/2 c. onion, chopped
- 15oz can tomato sauce
- 12oz can tomato paste
- 1 1/2 c. apple cider vinegar
- 2 Tbsp Sugar

Mix everything together in a pan. Stir and bring to a good boil. Simmer 5 minutes, covered/ Sterilize jars 15 minutes, fill with sauce, seal with lids. Put filled jars in boiling water for 30 minutes. Makes 8 pints.
Note - 30 jalapeno peppers = 2 cups.

Donna's Teenie Weenie Sauce
Appetizers
Donna
1

- 16oz pack teenie weenies
- 1 c. red current jelly
- spicy hot prepared mustard

Melt jelly over medium heat and add mustard and franks. Simmer and stir. Serve from crock pot.

Sweet Teenie Weenie Sauce
Appetizers
Donna
2

- 1 c. ketchup
- Onion
- Garlic Powder
- Pepper
- 1-2 Tbls Wine Vinegar
- Dash Worcestershire sauce
- 4 Tbls Brown Sugar

Cook for a while and add enough brown sugar to taste.

Sauerkraut Balls
Appetizers
Donna

2

- 3 lbs. Bob Evans regular sausage
- 1 lb. Bob Evans hot sausage
- 3 lg and 1 sm cream cheese
- 4 lg cans or bags Snow Flow sauerkraut
- 6 eggs
- 2 boxes Contadina Seasoned bread crumbs
- 1 lg onion
- Black pepper
- Accent
- 6 Tbsp parsley
- 4 Tbsp mustard
- 2 full tsp garlic powder

Saute onion, add sausage; drain off grease. Add pepper, Accent, parsley and shredded sauerkraut and 1 tablespoon bread crumbs.

Mix cream cheese with 4 tablespoons mustard and 2 full teaspoons garlic powder. Add to sausage mixture.

Let set overnight. Roll into balls. Dip in flour, then dip into beaten eggs, roll in bread crumbs and deep fry in skillet (electric) 400 degrees with Puritan oil.

You can chop or shred the sauerkraut in an Osterizer. This should make about 220 balls.

Meat Balls

Appetizers

Becky

2

- Garlic
- Onions
- 1/2 c. Parmesan cheese
- 2-3 tsp. parsley flakes
- 1 c. or so bread crumbs
- 2 eggs
- milk
- salt
- pepper
- Accent
- 2 lbs hamburger

Brown meat balls in olive oil. Put in sauce and simmer

Pepperoni Bread

Appetizers

Becky Stoll

3

Thaw frozen bread dough - roll into rectangle 11x8. Brush on oil and pat butter. Sprinkle with Parmesan cheese. Cut pepperoni into small chunks, and Mozzarella cheese and pizza sauce. Roll up, pinch edges together tightly. Spread top of roll with butter and sprinkle with Parmesan cheese. Bake at 350 degrees until golden brown (15-20 minutes).

Wedgies

Appetizers

Virginia

3

Spread 4 inch circles of bologna with cream cheese seasoned with prepared mustard, horseradish and minced onion. Stack 6 slices with plain meat circle on top. Chill 2 hours or more. Cut in small wedge-shaped pieces. Stick toothpick through each wedgie.

Audrey's Swiss Bliss

Appetizers

Donna

3

-1 lb. Swiss cheese cut 1x2 inch

Dip cheese into: (beat with electric mixer)

-1 c. flour

-1 1/2 tsp baking powder

-1/2 tsp salt

-1/2 c. milk

-1 egg

Roll in Wonder bread crumbs. Deep fry in electric skillet 380 degrees F.

Taco Hodeos

Appetizers

Donna

4

-2 (8oz.) cream cheese

-2 (4oz.) green chilles (chopped fine)

-3 oz. black olives (chopped fine)

-Dash of lemon juice

-10 inch flour tortilla

-Jar picante sauce

Mix together and spread thin layer onto tortillas. Roll up. Refrigerate 3 hours or more. Slice into bite size pieces and dip into picante sauce.

Cheese on Rye Hors D'oeuvre

Appetizers

Donna

4

-2 c. Kraft Crackerbarrel shredded Cheddar cheese

-1/2 can black olives (25)

-2 tbsp. or less chopped onion

-1 c. Hellmann's mayonnaise

-1 jar Hormel Bacon Bits (real)

-1 1/2 loaves Pepperidge Farm Party Rye

Shred the cheese and chop olives and onions. Mix all ingredients (except bacon bits) together and spread on rye. Sprinkle with bacon bits and bake in 350 degree oven for 15 minutes or until cheese melts.

Hanky Panky

Appetizers

Becky Stoll

4

-1 lb. hamburger

-1 lb. hot sausage

-1 lb. Velveeta

Brown beef and sausage and drain. Add diced cheese. Stir until melted.
Add:

-1 tsp. Worcestershire sauce

-1/2 tsp. garlic salt

-1/2 tsp. salt

- Dash pepper
- 1 tsp. oregano

Spread on party rye. Put into oven under broiler until boils.

Oyster Cracker Snack

Appetizers

Donna

5

Mix:

- 1 c. Crisco oil
- 1 tsp dill
- 1/2 tsp. garlic powder
- 1 pkg. Original Ranch salad dressing mix

Pour over 2 (12 ounce) packages oyster crackers. Mix well and let set for at least 1 hour.

Party Cheese Ball

Appetizers

Donna

5

Cream:

- 2 (8 oz.) cream cheese
- 1 (8 oz.) wedge Cracker barrel sharp natural Cheddar cheese, shredded

Add:

- 1 tbspc. each chopped pimento and green pepper
- 1 tsp. each chopped onion, lemon juice
- 2 tsp. Worcestershire sauce
- Dash of salt and pepper

Roll in pecans.

Sharon's Cheese Ball

Appetizers

Donna

5

- 1 lg. cream cheese
- 1 sm. glass jar Old English cheese spread
- 1 sm. glass jar Roka Blue cheese spread
- A little lemon juice
- Dash of Worcestershire sauce

Mix together. Form ball and roll in chopped pecans.

Salmon Party Ball

Appetizers

Donna

6

- 1 can (1 lb.) red salmon
- 1 pkg. (8 oz.) cream cheese, softened
- 1 tbspc. lemon juice
- 1/4 tsp. salt
- 1/4 tsp. liquid smoke
- 2 tsp. grated onion
- 1 tsp. prepared horseradish

- 1/2 c. pecan pieces
- 3 tbsp. snipped parsley

Drain and flake salmon, remove skin and bones. Combine salmon, cream cheese, lemon juice, onion, horseradish, salt, and parsley. Shape into ball. Roll in nut mixture. Chill well.

P.S. It will be easier to shape into a ball if it's chilled first.

Mushroom Chip Dip

Appetizers

Donna

6

- 1 (8 oz.) cream cheese
- 3/4 can Campbells Mushroom Soup
- A little garlic salt.

Mix real good.

Rita's Shrimp Dip

Appetizers

Donna

6

- 1 sm. can shrimp
- 1 stick butter
- 8 oz. pkg. cream cheese
- Dash Worcestershire sauce
- Scallions or onion

Warm in double boiler. Use on crackers.

Crab Meat Dip

Appetizers

Donna

7

- 2 (8 oz.) pkgs. cream cheese, softened
- 2 tbsp. milk
- 4 tbsp. Worcestershire sauce
- 2 (7 1/2 oz.) cans crab meat, drained
- 2 tbsp. instant minced onion

Combine crab meat and onions, add other ingredients and mix well. Bake at 350 degrees for 15 minutes. Serve with Ritz crackers.

Crab Dip

Appetizers

Becky

7

- 1 1/2 c. crab meat
- 3 tbsp. onion
- 1 tbsp. milk
- 1/2 tsp. horseradish
- 1/4 tsp. salt
- Dash pepper
- 1/3 c. sliced almonds

Bake 375 for 15 minutes.

Shrimp Dip

Appetizers

Julie Stoll

7

- 1 can shrimp
- 1 can cream of shrimp soup
- 2 (8 oz.) pkgs. cream cheese
- 1/2 to 3/4 c. sour cream
- 2 tsp. lemon juice
- 1 tsp. garlic powder
- 1/2 c. diced onion

Blend all ingredients. Chill. Server with raw vegetables.

Spinach Dip

Appetizers

Becky Stoll

7

- 1 pkg. Knorr vegetable soup mix
- 1 (6 oz.) chopped spinach (thawed and squeezed out)
- 1 (8 oz.) sour cream
- 1 c. Hellmann's mayonnaise
- 2 tsp. Parmesan cheese

Mix, refrigerate overnight. Hollow out round loaf of pumpernickel bread. Use pieces of bread to dip with.

Hot Dried Beef Pecan Dip

Appetizers

Robin

8

Use with crackers

- 8 oz cream cheese, softened
- 1/2 c. green pepper (finely chopped)
- 1/2 c. onion (finely chopped)
- 1 c. sour cream
- 1 bag dried beef, chopped
- 1 c. pecans (sauteed in butter in microwave)

Mix all together but saving pecans to put on top. Heat in microwave - to be served hot. Don't put pecans on until ready to heat and serve.

Annette's Mexican Bean Dip

Appetizers

Virginia

8

#1st Layer:

- 1 can refried beans

#2nd Layer:

Sprinkle on some taco seasoning mix.

#3rd Layer:

- 8 oz. sour cream

#4th Layer:

Sprinkle on more taco seasoning

#5th Layer:

-8 oz shredded Cheddar cheese

#6th Layer:

-1/2 sm. onion

#7th Layer:

-1 cut up tomato

Serve with tortilla chips.

Tina's Mexican Dip

Appetizers

None

9

-8 oz. cream cheese

-8 oz. sour cream

-1 pkg. taco seasoning mix

Mix together and spread on platter. Cover with a jar of salsa. Add chopped lettuce, black olives, tomatoes and Cheddar cheese.

Robin's Taco Dip

Appetizers

Robin

9

-2 cans Hormel's Chili no-beans

-8 oz. cream cheese, softened

-8 oz. sour cream

-1 pkg. Velveeta hot taco cheese

-1 pkg. Velveeta mild taco cheese

Put chili on bottom of baking dish

Mix sour cream and cream cheese and place over chili.

Cut Velveeta into strips and place on top of cheese mixture. Bake at 375 degrees for 20 minutes. Can use microwave. Use with nacho chips.

Sweet Rolls

Breads and Rolls

Rita

11

-2 1/2 pkgs. active dry yeast

-1 c. water

-1 c. milk

-1 stick butter or margarine

-2/3 c. sugar

-1 tsp. salt

-2 eggs, well beaten

-About 7 c. flour

In large bowl mix 3 cups of flour, sugar, salt and yeast. Combine milk, water and butter in saucepan. Heat until very warm 120 to 130 degrees. Gradually add to dry ingredients. Beat 2 minutes. Add 1 cup flour and eggs; beat 2 minutes. Stir in rest of flour a little at a time to make soft dough. Knead on board until smooth. Place in greased bowl, cover until double. Make into rolls.

Cinnamon Rolls

Breads and Rolls

Rita

11

- Sweet roll dough
- 1/2 c. soft butter (maybe you will want more)
- Scant 1/4 c. white sugar
- Scant 1/4 c. brown sugar

Roll dough about 1/4 inch thick. Spread with butter and sugars. roll like jelly roll. Cut into 1 inch slices. Place slices cut side down in greased pan. Let rise until doubled. Bake about 20 minutes at 350 degrees.

Caramel Rolls - Pecan
Breads and Rolls
Rita
11

- 1 1/2 c. chopped pecans
- 1/4 c. melted butter
- 3/4 c. brown sugar
- 1/4 c. syrup or honey

Sweet roll dough rolled to 1/4 inch. Make like cinnamon rolls. cut into slices, put slices on top of caramel. Sprinkle sugar then rest of ingredients in greased pan. Add nuts and cinnamon rolls.

Sour Cream Coffee Cake
Breads and Rolls
Lucille Trendy
12

- 2 sticks margarine
- 1 c. white sugar
- 2 eggs
- 2 c. sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 c. sour cream (commercial)

Sift together flour, baking powder, soda and salt.
Cream margarine and sugar well. Gradually add eggs, one at a time, and cream well. Then add flour mixture with sour cream in about three portions. Add vanilla.

Grease and flour 9x13 pan. Spread half dough in pan, then add 1/2 of the filling and rest of dough and spread over filling, then add rest of filling.

#Filling:

- 1/2 c. brown sugar (packed)
- 1/4 c. white sugar
- 1 tsp. cinnamon

Mix together. Bake 350 degrees 30 to 3 minutes.

White Bread
Breads and Rolls
Rita
12

- 2 c. milk, scalded
- 2 tbsp. sugar
- 4 tsp. salt
- 4 tbsp. shortening (use about 6)
- 2 c. water

- 2 oz. yeast
- 10-12 c. flour

Scald milk, pour over sugar, salt and shortening. Add 1 cup cold water and 1 cup in which yeast has been dissolved in warm water. Add half the flour and mix. Add remaining flour and knead. (Don't use too much flour.) Let dough rise until doubled, 1 hour. Punch down. Let rise 30 minutes. Shape into loaves. Let rise for 1 hour. Bake at 325 degrees for about 45 minutes.

 Monte Cristo Sandwich
 Breads and Rolls
 None
 13

- 8 slices bread
- 2 eggs
- 1/2 c. milk
- 1/2 tsp. salt - pepper
- Slice breast of chicken or turkey
- 4 slices ham
- 4 slices Swiss cheese
- Mustard
- Butter for frying

Cut crusts from bread. Beat eggs, milk, salt and pepper together. Butter bread with some butter and the mustard. Make four sandwiches, cut into triangles. Dip both sides of each sandwich in egg mixture, letting excess drip off. In large skillet add 2 tablespoons butter. Add sandwiches and cook about 3 minutes per side until golden.

 Mariellen's Coffee Cake
 Breads and Rolls
 Mariellen
 13

- 1/2 c. margarine
- 1 c. white sugar
- 2 eggs
- 1 c. sour cream
- 2 c. sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. salt
- 1 tsp. vanilla

Beat margarine, sugar, eggs and cream together. Add dry ingredients.

#Filling:

- 1/2 c. brown sugar
- 1 tsp. cinnamon
- 1/2 c. chopped nuts (optional)

Layer of dough, layer of filling, etc. Bake 40 minutes 350 degrees.

 Johnny Cake (Corn Bread)
 Breads and Rolls
 None
 14

- 1 c. cornmeal
- 1 c. flour
- 1/4 c. sugar

- 1/2 tsp. soda
- 1 tsp. baking powder
- 1 tsp. salt
- 1 egg
- 1 1/4 c. sweet milk
- 3 tbsp. butter (melted)

Beat eggs and add dry ingredients and milk. Stir and put into greased 9 or 10 inch pan. Bake until top is lightly brown, about 20 or 25 minutes. Eat with butter and syrup.

Buttermilk Griddle Cakes
Breads and Rolls
Rita
14

- 2 c. sifted flour
- 1 1/2 tsp baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt
- 2 eggs
- 1 3/4 c. buttermilk
- 4 tbsp. melted fat

Mix and sift dry ingredients. Add the beaten eggs, milk and fat. Blend. Drop by spoonfuls on a hot griddle. Turn when bubbles appear.

* I sometimes add a little cornmeal.

Jewish Coffe Cake
Breads and Rolls
Julie Stoll
14

Cream together:

- 1/2 c. butter
- 1 c. sugar

Add:

- 3 eggs

Beat well with a spoon

Sift together:

- 2 c. flour
- 1 tsp. baking powder
- 1 tsp baking soda
- 1/8 tsp salt

Add to mixture. Then add:

- 1/2 pt. sour cream
- 1 tsp. vanilla

Grease tube pan and flour. Pour less than 1/2 of the dough on the bottom and sprinkle 1/2 of the topping over the dough. Put the rest of the dough in, followed by the rest of the topping.

#Topping:

Combine:

- 1/2 c. chopped nuts
- 3/4 c. brown sugar

-2 tbsp. flour
-2 tbsp. butter
-1 tsp. cinnamon

I baked at 30 degrees for 30-35 minutes max. Try topping 1 1/2 times and add to bottom of pan before putting in dough.

Grandma Stoll's Dinner Rolls
Breads and Rolls
None
15

-2 c. scalded milk
-1/2 c. sugar
-2/3 c. oleo
-2 tsp. salt or more
-2 eggs
-8 c. flour
-2 cakes yeast in warm water

Old-fashioned White Bread
Breads and Rolls
None
15

Quick-mix method: The yeast is mixed with the dry ingredients. Then the warm liquids are added

-1 2/3 c. milk
-3/4 c. warm water
-3 tbsp sugar
-1 tbsp. salt
-1/4 c. shortening
-6 1/2 to 7 c. sifted all-purpose flour
-2 pkgs active dry yeast or 2 cakes compressed yeast

Combine milk, water, sugar, salt and shortening in saucepan. Warm over low heat until tiny bubbles start to form around the edge of the pan. (Shortening need not melt.) Cool to lukewarm.

Measure 2 cups flour into large mixing bowl. Stir in undissolved yeast. Add lukewarm milk mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour with a wooden spoon to make a soft dough.

Turn out onto lightly floured board; knead about 8 to 10 minutes or until smooth and elastic. Place in greased bowl; turn to bring greased side up. Cover let rise in warm place, free from draft, about 1 hour or until doubled. Punch dough down; cover; let rise about 30 minutes or until almost double.

Grease two 9x5x3 inch loaf pans. Punch dough down; turn out onto board; knead to distribute air bubbles. Divide in half; shape each half into loaf; place in pans; cover. Let rise 1 hour or until doubled in bulk. Bake at 42 degrees for 25 to 30 minutes. Remove from pans and cool on wire racks. Makes 2 loaves.

Ted's Beer Bread
Breads and Rolls
Virginia
16

-2 3/4 c. self-rising flour
-1 (12 oz.) can beer, room temp.
-1/2 c. sugar

Cream together; mix well. Put into greased bread pan and bake at 350 degrees 1 hour.

Banana Bread
Breads and Rolls
Virginia
16

- 1 3/4 c. all-purpose flour
- 2 tsp. baking powder
- 1/4 tsp. baking soad
- 2/3 c. sugar
- 1/3 c. soft shortening or butter
- 2 eggs, unbeaten
- 1/2 c. chopped nuts
- 1 c. mashed ripe bananas

Preheat oven at 350 degrees. Grease a 9x5x3 loaf pan.
Sift together flour, baking powder, soda and salt. Cream sugar, shortening and eggs in large mixer bowl on No. 7 speed for 3 minutes. Stop mixer, add nuts, banana and flour mixture. Beat on No. 3 speed just until smooth, about 1 minute. Bake 1 hour or until done. Cool on rack. Store overnight before slicing.

Homemade Pizza Dough
Breads and Rolls
None
17

- 1 pkg. yeast
- 2 tbsp. water, lukewarm
- 1 c. boiling water
- 2 tbsp. shortening
- 1 1/2 tsp. salt
- 3 c. flour

Combine boiling water, shortening and salt. Cool until lukewarm. Add 1/2 flour; beat until smooth. Stir in yeast. Add rest of flour; beat until smooth. Knead until easy to handle. Divide dough. Put in pans. Bake 425 degrees for 25 minutes.

Betty's Lemon Bread
Breads and Rolls
Betty
17

- 2 c. oil
- 6 c. sugar
- 12 eggs
- 1/2 bag self-rising flour - 5 lb. bag
- 1/2 tbsp. almond extract
- 1 grated lemon peel
- 1 1/4 c. lemon juice
- 3 c. milk

Makes three loaves.
Mix eggs, oil and sugar. Blend in flour, lemon peel, lemon juice, almond extract and milk. Mix well. Bake in prepared loaf pans at 275 degrees for approximately 1 hour. Cool in pans for 10 minutes. Invert.

French Bread
Breads and Rolls
Larry
17

- 2 c. warm water (105-110 degrees)
- 1 pkg. active dry or cake yeast

-1 tbsp. salt
-6 - 6 1/2 c. all-purpose flour
-A sprinkling of cornmeal

1. Measure water into large bowl. Sprinkle in yeast. Stir to dissolve. Beat in salt 4 cups flour until smooth. Add enough flour to make stiff dough.
2. Turn out onto floured board. Knead about 5 minutes.
3. Place dough in large bowl, cover with towel. Set in warm place (75 to 80 degrees). Set on board or towel, not on cold counter top.
4. Let dough rise about 2 1/2 hours until it triples in bulk
5. Punch dough down. Let rise 30-45 minutes or until double in bulk. Punch down again. Put on floured board and divide in 3-4 equal parts. Roll each back and forth with palms. Roll to about 15 inches long or to fit cookie sheet.
6. Sprinkle cookie sheet with cornmeal. Place bread on cookie sheet. Take sharp knife, make 3 or 4 long slashes in each loaf, 1/4 to 1/2 inch deep. Let dough rise uncovered in warm place about 2 hours or until double in bulk. While dough rises, heat oven to 400 degrees. Put a shallow pan of boiling water on bottom shelf. This will create steam. Brush loaves with cold water with soft brush. Bake 20 minutes. Brush again. Bake 20 minutes more. Transfer loaves to wire racks. Cool.

Wheat Beer Bread
Breads and Rolls
Mary Frances Stoll
18

-3 c. pkg. biscuit mix
-1 c. whole wheat flour
-2 tbsp. sugar
-2 eggs
-1 (12 oz.) can beer, 1 1/2 c.

Combine mix, flour and sugar. Add eggs and beer. Beat with mixer 1 minute until well blended. Grease bread pan. Bake 350 for 50 to 60 minutes.

Robin's Coffee Cake
Breads and Rolls
Robin
18

-warm bowl first
-3/4 c. water (pretty warm)
-2 1/2 pkgs. yeast
1/2 tsp. sugar

Mix above to dissolve yeast.

-3 c. milk
-1 stick butter
-2 tsp. salt

Scald milk to melt butter, then take off stove.
After above mixture cools, add:

-1/2 c. sugar
-2 beaten eggs

Mix these 2 together first then add to milk
Then add 8 cups of flour - 6 cups slowly then add the yeast then the last 2 cups of flour.
Let rise in same pan as mixed in. Then put in buttered pans and let rise again. Poke holes with dabs of butter. Pour cream mixture over top and sprinkle with a little cinnamon. Bake at 350 degrees for 25-30 minutes.

#Cream Mixture:

- 1 qt. cream
- 2 c. brown sugar
- Little salt
- A little cinnamon

If you don't have fresh cream try:

- 4 1/2 pts. heavy cream
- 4 1/2 pts. coffee cream
- 4 c. brown sugar
- Salt
- Cinnamon
- 1 lg. sour cream (2 c.)

Bread Pudding
Breads and Rolls
Betty Malone
19

Beat:

- 3 eggs

Add:

- 2 1/2 c. milk or half and half
- 1/2 c. sugar
- 1 tsp. vanilla
- Dash salt
- Sprinkle top with nutmeg

Butter three slices of bread and cut into cubes. Mix all ingredients together including bread cubes and put into baking pan and set pan in a pan of hot water. Bake 450, 10-15 minutes, then 350 for 45 minutes.

Rita's Bread Pudding
Breads and Rolls
Rita
20

- 2 c. milk
- 4 eggs
- 1/2 c. sugar
- 1/2 tsp. vanilla
- 1/2 tsp salt.
- Some butter

Butter three slices of bread. Put in bottom of tin. Pour custard over milk and eggs and bread. Set baking pan in pan of hot water 1/2 way up the sides. Bake 350 degrees for 1 hour or until knife comes out clean.

#Sauce for bread pudding:

- 8 oz. butter
- 2 c. powdered sugar
- 2 extra lg. eggs
- 2 tbsp. whiskey

Cut-out Cookies
Cakes and Cookies
Mary Ann
21

- 2 c. brown sugar
- 1 c. oleo
- 2 eggs
- 4 c. flour
- 1 tsp. flour
- 1 tsp. baking powder
- Pinch of salt
- 1 tsp. vanilla

#Frosting

- 2 tbsp. butter
- 2 tbsp. hot water
- 1 c. powdered sugar
- 1 tsp. vanilla

White Velvet Cut-out Cookies
Cakes and Cookies
Virginia
21

- 1 lb. margarine
- 1 (8 oz.) pkg. cream cheese
- 2 c. white sugar
- 2 egg yolks
- 1 tsp. vanilla
- 4 1/2 c. flour

Cream margarine and cheese. Add sugar and egg yolks. Add remaining ingredients. Chill several hours. roll out on floured board, cut into desired shapes. Do not roll too thin. Bake 10-12 minutes in 350 degree oven. Do not overbake. Frost if desired.

Santa's Whiskers
Cakes and Cookies
Rita
21

- 1 c. butter
- 1 c. sugar
- 2 tbsp. milk
- 1 tsp. vanilla or 1/2 tsp. rum flavor
- 2 1/2 c. flour
- 3/4 c. finely chopped red and green candied cherries
- 1/2 c. chopped pecans
- 3/4 up flaked coconut

Beat butter and sugar, add milk and vanilla. Beat well. Add flour and beat until well mixed. Stir in cherries and nuts. Divide into thirds. Shape into 7 inch logs. Roll each in 1/2 cup of the coconut to coat. Wrap and chill several hours or overnight. Cut into 1/2 inch slices. Bake on ungreased cookie sheet in a 375 degree oven for 10 or 12 minutes until lightly browned.

Flat Cookies
Cakes and Cookies
Rita
22

- 1 c. oleo
- 1/2 c. white sugar
- 1/2 tsp. salt
- 1 1/2 tsp. almond or vanilla
- 2 c. flour

-1 1/2 c. nuts, chopped fine

325 degrees, 12 minutes. Roll into small balls. Flatten with palm of hand. Roll in powdered sugar after baking.

Albert's Nut Horns (Christmas)

Cakes and Cookies

None

22

-1 env. any yeast

-1/2 pt. commercial sour cream

-3 egg yolks

-1 tsp. vanilla

-1 lb. stick margarine, softened

-5 c. flour

#Filling:

-About 1 lb. ground nuts

-1 stick margarine, melted

-1/3 cup sugar

-1/4 c. honey

-1 tsp. vanilla

Mix yeast and sour cream, then beat in egg yolks and vanilla. Stir in softened margarine. Mix in flour, using hands. Form dough into seven "hamburger-type patties". Wrap each in wax paper. Refrigerate overnight.

Mix nuts, melted butter, sugar, honey and vanilla. Separate into seven portions. Sprinkle board generously with powdered sugar. Roll out one patty of dough at a time to 1/8 inch thickness. Cut into 16 wedges. Use sharp 18 inch ruler. Place about 1/2 teaspoon filling on wide end of each wedge. Roll up like crescent roll. Bake on ungreased cookie sheet 375 degrees about 15 minutes until light brown.

Christmas Butter Cookies

Cakes and Cookies

Rita

23

-3 c. flour

-1 tsp. baking powder

-1/2 tsp. salt

-1 c. butter or oleo

-1 egg

-3/4 c. sugar

-2 tbsp. canned milk or cream

-1 1/2 tsp. vanilla

Mix together and chill at least 1 hour. Roll real thin. Bake 375 degrees 5 to 8 minutes on ungreased cookie sheet. Don't let them get brown.

Sugar Christmas Cut-outs

Cakes and Cookies

Mary Frances Stoll

23

-1 c. shortening - part Crisco, part margarine

-1 1/2 c. sugar

-1 tsp. vanilla

-2 eggs

-1 tsp. baking soda

-1 c. buttermilk

-4 1/2 - 5 c. flour

- 1 1/2 tsp. salt
- 1 tsp. baking powder

Cream first 4 ingredients. Add baking soda to buttermilk and set aside. Sift dry ingredients together. To creamed sugar-shortening mixture add dry ingredients and buttermilk alternately. Chill dough overnight. Roll out on flour board and cut with cookie cutters. Bake 350, 8-10 minutes.

Audrey's Russian Tea Cakes (Cookies)

Cakes and Cookies

Donna

24

- 1 c. soft butter
- 1/2 c. sifted powdered sugar
- 1 tsp. vanilla
- 2 1/2 c. flour
- 1/4 tsp. salt
- 3/4 c. finely chopped pecans

Mix butter, sugar and vanilla thoroughly. Sift flour and salt together. Stir in with butter mixture. Mix in nuts and chill. Heat oven to 400 degrees. Roll into 1 inch balls. Ungreased baking sheet 10-12 minutes. While warm roll in powdered sugar. When cool roll again in powdered sugar. Make about 4 dozen. If doubling recipe use about 1/2 cup less of flour.

Onnie's Soft White Sugar Cookies

Cakes and Cookies

Mary Frances Stoll

24

- 1 1/2 c. sugar
- 1 c. Crisco
- 2 eggs, beaten lightly
- 1 c. sour milk or buttermilk
- 1/2 tsp. soda
- 2 heaping tsp. baking powder
- 1/2 tsp. salt
- 1 tsp nutmeg or vanilla or 1/2 tsp. or both
- 3 1/2 c. flour

Keep dough soft - use as little flour as possible when rolling out. Roll and sprinkle with sugar and cut out. Use spatula to handle. Can put a raisin in the middle. 8 minutes at 350 degrees, greased cookie sheet.

OR can drop by spoonful onto greased sheet. Smash with bottom of cup. Put sugar on bottom of cup first.

Onnie's Soft Molasses Cookies

Cakes and Cookies

Mary Frances Stoll

25

- 1 1/2 c. sugar - brown sugar
- 1 1/2 c. lard or shortening - oleo
- 1 1/2 c. molasses - light
- 1 1/2 tbsp. soda - put in hot water
- 1/2 c. hot water
- 1 egg
- 1 1/2 tbsp. cinnamon
- 1 1/2 tbsp. ginger
- 1 1/2 tsp. salt
- About 5 c. flour

Cream sugar and shortening. Mix in eggs. Add molasses. Put soda in hot water. Mix remaining dry ingredients. Alternate mixing soda and water mixture and dry ingredients; beating well after each addition. Bake 350.

Rita's Orange Cookies

Cakes and Cookies

Rita

25

- 2 c. white sugar
- 1 c. oleo
- 2 eggs, well beaten
- 1 c. buttermilk
- 5 c. flour
- 1 tsp. soda
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1 orange, grated rind and juice

Add sugar and oleo; cream well. Add well beaten eggs. Sift flour and baking powder together. To the cup of milk add soda. Add alternately to the flour and sour milk. Add grated rind and juice. Drop by teaspoon on greased cookie sheet. 350, 8 to 10 minutes. Frost with grated rind and juice of orange and confectioners' sugar. Frost while warm.

Jill's Molasses Cookies

Cakes and Cookies

None

25

- 3/4 c. butter
- 1/2 c. molasses
- 2 c. sugar
- 2 eggs
- 4 c. flour
- 2 tsp. cinnamon
- 2 tsp. ginger
- 2 tsp. ground cloves
- 2 tsp. baking soda

Roll in inch ball and roll in granulated sugar. Bake 375 degrees 8-10 minutes.

Debbie's Molasses Sugar Cookies

Cakes and Cookies

None

26

- 3/4 c. shortening
- 1 c. sugar
- 1/4 c. molasses
- 1 egg
- 1/2 tsp. salt
- 2 c. flour
- 2 tsp. baking powder
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1 tsp. cinnamon

Melt shortening in 3-4 quart saucepan over low heat. Remove from heat and cool. Add sugar, molasses, egg; beat well. Sift flour, soda, spices and salt. Add to first mixture. Mix well and chill. Form 1 inch balls. Roll in granulated sugar. Bake at 375 degrees for 8-10 minutes.

Monster Cookies
Cakes and Cookies
Mary Ann
26

- 12 eggs
- 2 lbs. brown sugar
- 4 c. white sugar
- 1 tbsp. vanilla
- 1 tbsp. Karo syrup
- 8 tsp. soda
- 1 lb. butter (not oleo)
- 3 lbs. peanut butter
- 18 c. oatmeal, quick (lg. box)
- 1 lb. chocolate chips
- 1 lb. M&M plain candies

Mix in order given. Bake 350 degrees 12 minutes. Do not overbake. 1/2 = 12 dozen.

Jill's Powdered Sugar Cookies
Cakes and Cookies
Donna
26

Cream:

- 1 c. butter
- 1 1/2 c. powdered sugar
- 1 egg
- 1 tsp. vanilla

Add (sift together):

- 2 1/2 c. flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1/4 tsp. salt

Refrigerate dough for a while and form into balls. Slice, roll out or drop on greased cookie sheet. Bake at 350 degrees for 8 1/2 minutes. Frost if desired. Yields 40 cookies (medium size).

Pumpkin Cookies
Cakes and Cookies
Robin
27

- 2 c. sugar
- 2 c. Crisco
- 1 (16 oz.) can pumpkin

Cream above ingredients together.
Add:

- 2 eggs
- 2 tsp. vanilla

Mix well, then add:

- 4 c. flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 2 tsp. cinnamon

- 1 tsp. salt
- 2 tsp. pumpkin pie spice
- Optional: 2 c. raisins or nuts

These are drop cookies.

Bake at 350 degrees 12-15 minutes, ungreased sheet. Frost with powdered sugar frosting or cream cheese frosting.

Coconut Macaroons

Cakes and Cookies

Mary Ann

27

- 3 egg whites
- 1 c. sugar

Beat 8 minutes in double boiler. Take off.

Add:

- 2 c. coconut
- 1/2 c. nuts (optional)
- Pinch of salt
- Vanilla

Bake on greased cookie sheet 20 minutes, 325 degrees.

Big Mike's Speedy Coconut Macaroons

Cakes and Cookies

Becky Stoll

28

Mix:

- 1 (8 oz.) pkg. shredded coconut
- 2/3 c. sweetened condensed milk

Add:

- 1 tsp. vanilla

Drop from a teaspoon onto a well greased baking sheet about 1 inch apart. Bake at 350 degrees for about 7-10 minutes. Let cool slightly. Makes about 2 dozen.

Rita's White Cookies

Cakes and Cookies

Rita

28

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. shortening or butter
- 2 eggs
- 1 c. sour cream
- 1/2 tsp. vanilla
- 1 tsp. salt
- 1 tsp. baking powder
- 2 tsp. soda
- 5 c. flour

Cream sugar and shortening, salt. Add beaten eggs and vanilla. Dissolve soda in cream and add to batter. Add flour and baking powder. Refrigerate several hours. Roll out on floured board. Cut into shapes.

This is a soft cookie, sometimes doesn't hold its shape too well. I use this at Christmas sometimes.

Oatmeal Raisin Cookies
Cakes and Cookies
Robin
28

#Step 1:

- 3/4 c. Crisco
- 1 c. brown sugar, packed
- 1/2 c. sugar

#Step 2:

- 1 egg
- 1/4 c. water
- 1 tsp. vanilla

#Step 3:

- 1 c. flour
- 1 tsp. salt
- 1/2 tsp. baking soda
- 3 c. oatmeal
- Add raisins last

Bake on greased sheet at 350 degrees. Take out of oven when the still look just a little wet.

Oatmeal Cookies
Cakes and Cookies
None
29

- 1 c. margarine
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs, beaten
- 1 tsp. vanilla
- 1 1/2 c. flour
- 3/4 tsp. salt
- 1 tsp. baking powder
- 1 tsp. soda
- 3 c. quick oatmeal

Chill dough. Make into small balls, roll in powdered sugar. Bake at 350 degrees for 8 to 10 minutes. Lightly brown. This cookie is not real soft.

Chocolate Chip Bars
Cakes and Cookies
None
29

- 1 1/2 c. shortening
- 1 1/2 c. sugar, white
- 1 1/2 c. brown sugar, packed
- 4 eggs
- 2 tsp. vanilla
- 4 c. flour
- 2 tsp. soda
- 2 tsp. salt
- 2 c. chocolate chips

Cream shortening and sugars until fluffy. Beat in eggs one at a time. Add

vanilla. Bake in three 13x9x2 pans for about 15-20 minutes at 375 degrees. (I use one 9x13 pan and one 15x11 pan.)

Peanut Blossoms
Cakes and Cookies
Donna
30

Sift together:

- 1 3/4 c. sifted flour
- 1 tsp. soda
- 1/2 tsp. salt

Cream together:

- 1/2 c. butter
- 1/3 c. peanut butter

Gradually add, creaming well:

- 1/2 c. firmly packed brown sugar
- 1/2 c. sugar

Add:

- 1 unbeaten egg
- 1 tsp. vanilla

Beat well. Blend in the dry ingredients gradually; mix thoroughly. Shape dough into balls using a rounded teaspoon for each. Roll balls in sugar and place on greased baking sheets.

Bake in moderate oven (375 degrees) 7 minutes. Remove from oven. Top each cookie with a solid milk chocolate candy kidd, pressing down firmly so cookie cracks around edge. Return to oven; bake 2 minutes longer.

Brownie Peanut Butter Cups
Cakes and Cookies
None
30

- 1 (15 oz.) pkg. deluxe fudge brownie mix
- 1/3 c. very hot water
- 1/4 c. oil
- 1 egg
- 12 miniature milk chocolate covered peanut butter c.

Heat oven to 350 degrees. Line 12 muffin cups with paper baking cups. In large bowl, combine brownie mix, water, oil and egg; beat 50 strokes with spoon. Fill prepared muffin cups 2/3 full. Press peanut butter cup into batter until top edge of candy is even with batter. Bake for 20 to 30 minutes or until brownie is set. Do not over bake. Cool completely. Make 12 cupcakes.

Peanut Butter Cookies
Cakes and Cookies
Virginia
31

- 1 c. all-purpose flour
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1/2 c. soft butter or margarine
- 1/2 c. brown sugar, packed
- 1/2 c. granulated sugar

- 1/2 c. creamy peanut butter
- 1 egg
- 1 tsp. vanilla

Preheat oven at 350 degrees. Sift together flour, salt and soda. Combine in large mixer bowl, butter, sugars, peanut butter, egg and vanilla. Cream on No. 7 speed 2 minutes. Stop mixer. Add flour mixture. Blend in on No. 2 speed, scraping bowl. Drop onto greased cookie sheet. Flatten with a fork. Bake about 12 minutes. Cool. Makes about 3 dozen.

 Peanut Butter Fingers
 Cakes and Cookies
 Virginia
 31

- 1/2 c. butter
- 1/2 c. sugar
- 1/2 c. firmly packed brown sugar
- 1 egg
- 1/3 c. peanut butter
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- 1 c. flour
- 1 c. quick cooking rolled oats

Mix well. Spread in buttered 13x9 inch pan. Bake in 350 degree oven for 20 to 25 minutes until lightly browned. Sprinkle immediately with 1 cup of chocolate morsels. Let stand 5 minutes.

Combine:

- 1/2 c. confectioners' sugar
- 1/4 c. peanut butter
- 2 to 4 tbsp. milk

Mix well. Spread melted morsels. Drizzle with peanut butter mixture. Makes about 4 dozen small bars.

 Maid's Brown Sugar Cookies
 Cakes and Cookies
 None
 32

Mix Together:

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. margarine

Add:

- 2 beaten eggs
- 1 tsp. vanilla
- 5 c. flour of 4 3/4 c. if not rolled out
- 5 tsp. baking powder
- 1 tsp. soda
- 1 c. sweet milk

Drop by teaspoonful or roll into shapes. Frost

#Brown Betty Frosting

- 1/2 c. butter
- 1/4 c. boiling water

-3 c. confectioners' sugar

Melt butter over medium heat until light golden brown. Add sugar. Stir. Add boiling water, beat. Frost cookies.

Chocolate Chip Cookies
Cakes and Cookies
Virginia
32

Blend:

-1 c. Crisco
-3/4 c. boiling water
-3/4 c. white sugar

Mix together:

-2 eggs, beaten whole
-1 tsp. soda in 1 tsp. hot water
-1 tsp. salt
-1 tsp. vanilla

Add to the above, then gradually add:

-2 1/4 c. flour

Finally, add:

-1 (12oz.) pkg. chocolate chips

Grease cookie sheet and drop by teaspoonful on cookie sheet and bake at 350 degrees for 10 to 12 minutes.

Chocolate Cookies
Cakes and Cookies
Mary Ann
33

-3 c. flour
-3 tsp. baking powder
-3/4 tsp. salt
-3/4 c. shortening
-1 1/4 c. sugar
-2 eggs
-1 tsp. vanilla
-2/3 c. milk
-1/2 c. cocoa

Cream shortening and sugar. Frost with:

#Caramel Frosting:

-1/4 c. butter
-1/4 c. brown sugar
-2 tbsp. milk
-1 c. 4X sugar

Put butter and sugar in saucepan. Boil over low heat for 2 minutes; stir constantly. Stir in milk. Bring to boil; cool to lukewarm and add 4X sugar.

Chocolate Crinkles
Cakes and Cookies
Virginia

33

- 1/2 c. vegetable oil
- 4 sqs. unsweetened chocolate (melted)
- 2 c. sugar
- 4 eggs
- 2 tsp. vanilla
- 2 c. flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 c. powdered sugar

Mix oil and sugar. Blend in one egg at a time until well mixed. Add vanilla. Sift flower, baking powder and salt into oil mixture. Chill several hours (overnight).

Heat oven 350 degrees. Drop by teaspoon into powdered sugar. Roll into balls. Roll only enough balls for what you want to bake at one time. Don't overbake. Dont flatten. Bake 10 to 12 minutes.

Grasshopper Bars
Cakes and Cookies
None
34

- 1 1/2 c. sifted flour
- 2 c. sugar
- 3/4 c. + 2 tbsp. instant cocoa mix
- 1 1/2 tsp. salt
- 1 tsp. baking powder

Mix together.
Add:

- 1 1/3 c. oleo
- 4 eggs
- 2 tsp. vanilla
- 2 tbsp. white corn syrup
- 2 c. nuts

Bake in greased 9x13 pan 40-45 minutes

#Frosting:

- 2 c. confectioners' sugar
- 1/4 c. butter
- Green food color
- 2 tbsp. milk
- 1 tsp. mint extract or creme de menthe

When frosting is set, dribble on top:

- 2 sq. unsweetened chocolate
- 2 tbsp. butter

Mix together.

Mincemeat-filled Crumb Bars
Cakes and Cookies
None
34

A great choice for gift mailings; these bars weather the shipping well.

- 3 1/2 c. all-purpose flour

- 1 c. finely chopped walnuts
- 1 1/2 c. margarine or butter
- 1 1/4 c. sifted powdered sugar
- 2 c. All-Fruit Mincemeat
- 1 tbsp. all-purpose flour

In a medium mixing bowl stir together the 3 1/2 cups flour and the walnuts; set aside. In a large mixer bowl beat the margarine or butter with an electric mixer on medium speed until softened. Add the powdered sugar and beat until the mixture is fluffy. Add flour-walnut mixture and beat at low speed until mixture is well combined.

Press two-thirds of the flour mixture onto the bottom of an ungreased 13x9x2 inch baking pan. Reserve remaining flour mixture. Spread the All-Fruit Mincemeat on top. Stir the 1 tablespoon flour into remaining crumb mixture; sprinkle over top. Bake in a 375 degree oven for 25 to 30 minutes or until crumbs are golden. Cool completely. Cut into bars. Makes 48 bars.

Marshmallow Fudge Bars

Cakes and Cookies

Mary Ann

35

- 3/4 c. flour
- 1/4 tsp. baking powder
- 1/2 tsp. salt
- 2 tbsp. cocoa
- 1/2 c. butter
- 3/4 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. chopped nuts
- Miniature marshmallows

#Frosting:

- 1/2 c. brown sugar
- 1/4 c. water
- 2 sqs. unsweetened chocolate
- 3 tbsp. butter
- 1 tsp. vanilla
- 1 1/2 c. powdered sugar

Sift first 4 ingredients. Set aside. Cream butter, sugar and eggs; mix together. Stir in vanilla and nuts. Spread in greased and floured 13x9 pan. Bake 350 degrees until done, about 20 minutes. Remove from oven; cover with marshmallows. Return to oven until marshmallows are soft. Remove from oven; let stand 3-5 minutes. Spread with chocolate frosting.

Frosting: Combine sugar, water and unsweetened chocolate in top of double boiler. Bring to boil and cook 3 minutes. Remove from heat and add butter and vanilla. Cool.

Ranger Cookies

Cakes and Cookies

Virginia

36

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 1 tsp. soda
- 1/2 tsp. baking powder

- 1/2 tsp. salt
- 2 c. oatmeal
- 2 c. Rice Krispies
- 1 c. coconut

Cream shortening and sugar, add eggs and vanilla and mix until smooth. Then add flour, soda, baking powder and salt (which have all been sifted together). Mix well. Last add oatmeal, Rice Krispies and coconut. Drop by spoonfuls on cookie sheet, press down slightly with a fork, and bake in 375 degree oven about 15 minutes.

 Grandma Welfle's Date Sticks
 Cakes and Cookies
 Rita
 36

- 3/4 c. lard or butter
- 1 1/2 c. sugar
- 1 c. buttermilk
- 1/2 tsp. soda
- 1 tsp. baking powder
- 3 c. flour
- 1 c. dates
- 1 c. nuts
- 1 or 2 eggs
- 1 tsp. (almost) salt
- 1 tsp. vanilla

Mix together and bake 30 minutes at 350 degrees oven. 13x9 pan.

 Vanilla Nut Cookies (Refrigerator)
 Cakes and Cookies
 Mary Frances Stoll
 36

- 2 c. butter or margarine
- 4 c. white sugar
- 2 c. brown sugar

Mix well.
 Add:

- 4 eggs, beaten
- 2 tbsp. vanilla
- 2 c. nuts, optional

Sift together:

- 8 c. flour
- 1/2 tsp. salt
- 2 tsp. soda
- 2 tsp. cream of tartar

Roll and put in refrigerator overnight. Can put in freezer and bake later by using wax paper and then aluminum foil or wax paper boxes.

 Butter Dream Cookies
 Cakes and Cookies
 Mary Frances Stoll
 37

Cream 1/2 cup butter and 1/2 cup Crisco gradually with 1/2 cup white sugar. Cream well.

- 1 tsp. vanilla extract
- 2 1/4 c. sifted flour

Mix well. Shape into balls using 1 tablespoon each cookie. Press maraschino cherry into top of each ball. I half the cherries. Place on ungreased baking sheet. Bake 350 for 8 to 10 minutes.

Bake without any brown showing and let on cookie sheet a few minutes before removing to wax paper. Do not make dough ahead of time. Mix and bake.

Zucchini Bars with Sour Cream Frosting
Cakes and Cookies
Mary Frances Stoll
37

- 3/4 c. margarine
- 1/2 c. brown sugar
- 1/2 c. white sugar
- 2 eggs
- 1 tsp. vanilla
- 1 3/4 c. flour
- 1 1/2 tsp. baking powder
- 2 c. shredded unpared drained zucchini
- 1 c. shredded coconut
- 3/4 c. chopped walnuts
- Dash salt

Combine first 4 ingredients and beat until creamy. Add flour, salt, zucchini, coconut and walnuts and mix thoroughly. Add baking powder last. Pour into a small rectangular pan that has been greased. Bake at 350 for 40 minutes (approximately). When cool frost and cut into bars. This recipe is even better next day. Press zucchini between paper towels until dry.

#Sour Cream Frosting For Zucchini Bars:

- 1 1/2 c. powdered sugar
- 2 1/2 c. sour cream
- 1/4 c. margarine, softened
- 1 tsp. vanilla
- 1 tsp. cinnamon
- Dash nutmeg

Combine cinnamon, sugar and nutmeg. Whip in softened margarine, sour cream and vanilla Be sure it is mixed and whipped until creamy. Frost cooled cake. Refrigerate with a warm day.

Molasses Sugar Cookies
Cakes and Cookies
Mary Bleile & Debbie Welfle
38

- 3/4 c. shortening
- 1 c. sugar
- 1/4 c. dark molasses
- 1 egg
- 2 tsp. baking soda
- 2 c. flour
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 1/2 tsp. salt

Melt shortening in a 3-4 quart saucepan over low heat. Remove from heat and cool. Add sugar, molasses and egg; beat well. Sift flour, soda, cloves, cinnamon, and salt. Add to first mixture. Mix well and

chill. Form 1 inch balls. Roll in granulated sugar. Bake at 375 degrees for 8-10 minutes.

Chocolate Cookies
Cakes and Cookies
Aunt Esther & Debbie Welfle
39

-1 1/2 c. flour
-1 tsp. baking powder
-1/8 tsp. salt
-1/2 c. oleo
-1 c. brown sugar
-Vanilla
-1/2 c. cocoa
-1 egg
-1/2 c. sour cream
-1/2 tsp. soda (mix in sour cream)
-1/2 c. nuts

Add touch of lemon flavoring to frosting. Bake at 375 degrees.

Quick Caramel Frosting
Cakes and Cookies
Becky Stoll
39

-1/2 c. butter
-1/2 c. brown sugar
-1/4 c. milk
-1 3/4 c. powdered sugar
-1 tsp. vanilla

Melt butter in small pan, add brown sugar and cook until sugar melts. Add milk. Cool and beat in powdered sugar. Continue beating until thick enough to spread. If necessary, add little more powdered sugar. Add vanilla.

Grundy's Brown Sugar Frosting
Cakes and Cookies
Robin
39

-3 tbsp. butter
-1/2 c. brown sugar

Melt these and cook a little.
Then add:

-2-3 tbsp. sour cream

Cook another 2-3 minutes (don't burn). Add a pinch of salt while cooking. Remove from stove and cool.
Add:

-3 c. powdered sugar

Thin with half and half or sour cream.

Grundy's Chocolate Frosting
Cakes and Cookies
Robin
40

-1/3 c. Crisco

- 6 tbsp. cocoa
- 2 tbsp. oil

Heat above until smooth. Cool and add:

- 3 c. powdered sugar
- 1/2 c. sour cream
- 2 tsp. vanilla

Use a whisk and add sour cream slowly to help prevent lumps.

Grundy's White Frosting
Cakes and Cookies
Robin
40

- 1 1/2 c. Crisco
- 1/8 c. Dream Whip powder
- 1 tsp. vanilla
- 1/4 tsp salt

Beat above ingredients for 5 minutes, then add:

- 2 lbs. powdered sugar (6 c.)
- 1/4 c. flour

Mix well. then add 2/3 cup water slowly. May not need all the water.

Cream Cheese Frosting
Cakes and Cookies
Robin
40

- 1/2 c. softened butter
- 8 oz. cream cheese, softened
- 4 c. powdered sugar
- 1 tsp. vanilla

Mix and spread on cooled cake. Optional: Sprinkle nuts on top. May need to add a little buttermilk or regular milk to make smooth or thinner.

Candied Fruit
Cakes and Cookies
Donna
41

- 4 eggs
- 1 c. sugar
- 2 lbs (8 c.) pecan halves

Sift into large bowl:

- 2 c. sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt

Add:

- 1 lb. candied pineapple (yellow) coarsely cut (2 1/2 c.)
- 1 lb. (2 c.) whole candied cherries (red)
- 1 1/4 lbs. pitted dates, coarsely cut (3 1/2 c.)

Mix well with hands to coat each piece of fruit with flour.

Beat 4 eggs until frothy; gradually beat in 1 cup of sugar. Add to fruit and mix

well. With hands mix in 2 pounds (8 cups) pecan halves.
Grease and line with brown paper, two 9 inch clamp or clampless springform pans; grease paper. Divide dough into pans and press down firmly with fingers. If necessary rearrange fruit and nuts to fill any empty spaces. Bake in slow oven 275 degrees F. about 1 hour 15 minutes.
Make glaze of Karo syrup and butter simmered on stove for 3 minutes.
Let cakes stand in pans about 5 minutes. Turn out on racks and pull off brown paper. Brush glaze on top of cakes. Let cool and wrap cakes loosely in foil and store airtight in refrigerator or freeze.

Best White Cupcakes
Cakes and Cookies
Betty
41

-1/2 c. egg whites
-2 1/2 c. sifted cake flour
-1 1/2 c. sugar
-1 tbsp. baking powder
-1 tsp. salt
-2/3 c. shortening
-2 tsp. vanilla
-1 1/2 c. milk

In small bowl, let egg whites warm to room temperature, about 1 hour.
Preheat oven to 375 F. Grease and flour bottom of twelve 2 1/2 inch cupcake cups, or place paper liners in cupcake cups.
Into large bowl of electric mixer, sift flour with sugar, baking powder and salt. Add shortening, vanilla and milk. At low speed, beat 30 seconds, scraping side of bowl with rubber scraper. At medium speed, beat 2 minutes. Add unbeaten egg whites, continue beating 1 minute longer.
Spoon batter evenly into prepared cupcake cups, filling half full. Bake about 20 minutes or until surface springs back when gently pressed with fingertip. Remove to wire rack, cool completely. Frost as desired.

Betty's White Cupcakes and White Cake
Cakes and Cookies
Robin
42

-2 egg whites
-1 1/4 c. flour
-3/4 c. white sugar
-1 1/2 tsp. baking powder
-1/2 tsp. salt
-1/3 c. margarine
-1 tsp. vanilla
-1/2 c. milk

Just double for white cake
Mix flour, sugar, baking powder, salt, margarine, vanilla and milk and beat for 30 seconds on low speed. Scrape bowl and beat 2 minutes on medium speed. Add unbeaten egg white and beat 1 minute more. Fill cupcakes 1/2 full and bake at 325 degrees for 20 minutes. Makes 12 cupcakes.

Betty's Best White Cake
Cakes and Cookies
Betty
42

-3/4 c. egg whites (about 6)
-2 3/4 c. sifted cake flour
-3 tsp. baking powder
-1/2 tsp. salt

-1 1/2 c. sugar
-3/4 c. soft butter or margarine
-1 tsp. vanilla extract
-1/2 tsp. almond extract
-1 c. milk

1. In small bowl of electric mixer, let egg whites warm to room temperature, about 1 hour.
2. Meanwhile, preheat oven to 350 degrees F. Grease well and flour three 8 x 1 1/2 inch layer cake pans, or two 9 x 1 1/2 inch layer cake pans.
3. Sift flour with baking powder and salt; set aside.
4. At high speed, beat whites until foamy. Gradually beat in 1/2 cup sugar, beating well after each addition. Beat until soft peaks form when beater is slowly raised; set aside.
5. In large bowl of electric mixer, at high speed, cream butter with rest of sugar and the extracts until light and fluffy.
6. AT low speed, beat in flour mixture (in fourths), alternately with milk (in thirds), beginning and ending with flour mixture.
7. Beat in egg whites just until batter is smooth, about 1 minute.
8. Pour batter into prepared pans; bake 25 to 30 minutes, or until surface springs back when gently pressed with fingertip.
9. Cool in pans 10 minutes. Remove from pans; cool thoroughly on wire racks.

Tennessee Pound Cake
Cakes and Cookies
Betty Malone
43

-8 eggs
-2 2/3 c. sugar
-1 lb. margarine or butter
-3 1/2 c. flour
-8 tbsp. cream
-1 tsp. vanilla

Separate eggs, beat whites until stiff. Add 6 teaspoons of the already measured sugar to the whites. Set aside until last. Cream rest of sugar and butter well. Add egg yolks two or three at a time. Beat well, add vanilla. Alternately add flour and cream. Beat well. Fold in egg whites (makes a stiff batter until whites are added). Put in greased angel food cake tin. Bake 1 1/2 hours at 325 to 350 degrees. If cake browns too fast, turn oven down to 300 degrees for the last half hour. Makes a five pound cake.

Pound Cake
Cakes and Cookies
Becky Stoll
43

-5 eggs
-3 c. flour
-3 c. sugar
-1/2 lb. butter
-1/2 tsp. baking soda
-1 tbsp. boiling water
-1 c. buttermilk
-Dash salt
-1 tbsp. vanilla or lemon

Mix eggs, sugar and butter. Sift dry ingredients together and add baking soda to 1 tablespoon boiling water. Mix in buttermilk. Cream together and then add flavoring. Bake at 350 degrees for 1 hour in angel food cake pan, greased.

Carrot Cake

Cakes and Cookies

Robin

44

- 2 c. brown sugar, packed
- 2 c. flour
- 1 tsp. baking soda
- 1/4 tsp. baking powder
- 3 tsp. cinnamon
- 1/8 tsp. salt
- 1 1/2 c. oil
- 4 c. grated carrots
- 4 eggs

Mix all together. Bake at 350 degrees for about 60-65 minutes.

St. Louis Gooney Butter Cake

Cakes and Cookies

None

44

- 1 c. all-purpose flour
- 3 tbsp. sugar
- 1/3 c. butter or oleo
- 1 1/4 c. sugar
- 1/4 c. light corn syrup
- 1 egg
- 1 c. all-purpose flour
- 2/3 c. evaporated milk
- Sifted powder sugar (optional)

In a mixing bowl, combine 1 cup flour and 3 tablespoons sugar. Cut in 1/3 cup butter until mixture resembles fine crumbs and starts to cling. Pat into the bottom of a 9x9x2 inch baking pan.

For filling, in the mixing bowl, beat the 1 1/4 cups sugar and 3/4 cup butter or oleo until combined. Beat in the corn syrup and egg until just combined.

Add the 1 cup flour and evaporated milk alternately to the mixing bowl, beating until just combined (batter will appear slightly curdled).

Pour into crust lined baking pan. Bake in a 350 degree oven for about 35 minutes or until cake is nearly firm when you shake it. Let cool in pan on wire rack.

Hot Milk Sponge Cake

Cakes and Cookies

Jesse

45

- 1 c. sifted all-purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1/2 c. milk
- 2 tbsp. butter
- 2 eggs
- 1 c. sugar
- 1 tsp. vanilla

Sift together flour, baking powder and salt. Heat milk and butter until butter melts; keep hot. Beat eggs until thick and lemon colored, about 3 minutes on high speed of electric mixer. Gradually add sugar, beating constantly at medium speed for 4 to 5 minutes. Add sifted dry ingredients to egg mixture; stir just until blended. Stir in hot milk mixture and vanilla; blend well.

Turn batter into greased and floured 9x9x2 inch pan. Bake at 350 degrees for 25 to 30 minutes. Don't invert; cool in pan. Take out and cut in half. Spread filling and replace top.

#Twinkie Filling:

- 1 c. milk
- 5 tbsp flour
- 1 c. sugar
- 1/2 tsp. salt
- 1/2 c. all-vegetable shortening
- 1/2 c. butter or margarine
- 1 tsp. vanilla

Mix flour with milk and boil until thick. Cool. Beat until fluffy. Add remaining ingredients, beating well after each addition. (Can be put between any cake.)

Double Chocolate Cake
Cakes and Cookies
Becky Stoll
45

- 1/2 c. cocoa
- 1 c. oil
- 2 c. boiling water (add last of all)
- 2 c. sugar
- 2 eggs
- 2 1/2 c. flour
- 1 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. salt
- 2 tsp. vanilla

Put everything together, mix well. Bake at 350 degrees for 2 minutes.

Red Velvet Cake
Cakes and Cookies
Grandma Stoll
46

- 2 c. sifted all-purpose flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. cocoa
- 3/4 c. salad oil
- 1 1/2 c. sugar
- 2 eggs
- 1 bottle (1 oz.) red food coloring
- 1 c. buttermilk
- 1 tsp. baking soda
- 1 tsp. vinegar
- 1 tsp. vanilla
- 3/4 c. milk
- 1/2 c. sugar

1. Preheat oven to 350 degrees
2. Sift together flour, baking powder, salt and cocoa into a bowl.
3. Cream oil and 1 1/2 cups sugar. Add eggs one at a time. Beat well after each addition. Add food coloring. Mix until well blended
4. Combine milk and baking soda. Mix well; add to oil-sugar mixture alternately with dry ingredients. Add vinegar and vanilla. Mix well. Spoon into two greased 9 inch round pans. Bake for 25-30 minutes, or until done.
5. Combine milk and remaining sugar in a saucepan. Bring to a boil. Spoon evenly on each layer before frosting. Cool. Frost with:

#Cheese-Coconut Frosting:

- 1 pkg (8 oz.) cream cheese

- 1/2 c. butter or margarine
- 1 tsp. vanilla
- 1 pkg. (1 lb.) confectioners' sugar
- 3/4 c. flaked coconut
- 1/4 c. flaked coconut
- 4-5 drops red food coloring

1. Combine cream cheese, butter or margarine and vanilla in a mixing bowl. Beat until well blended and smooth. Gradually add sugar, while beating. Add 3/4 cup coconut. Mix well. Spread between layers and over top and side of cake.
2. Combine remaining coconut with red food coloring. Mix until evenly tinted. Sprinkle over cake.

German's Sweet Chocolat Cake
Cakes and Cookies
None
47

- 1 pkg. Baker's German's Sweet Chocolate
- 1/2 c. boiling water
- 1 c. butter or margarine
- 2 c. sugar
- 4 egg yolks, unbeaten
- 1 tsp. vanilla
- 2 1/2 c. sifted Swans Down cake flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. buttermilk
- 4 egg whites, stiffly beaten

Melt chocolate in 1/2 cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each. Add vanilla and melted chocolate and mix until blended.

Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites.

Pour batter into three 8 or 9 inch round layer pans, lined on bottoms with paper. Bake in 350 degree oven for 35 to 40 minutes for 8 inch layers or 30 to 35 minutes for 9 inch layers or until cake springs back when lightly pressed. Cool (This delicate cake will have a flat contour and a slightly sugary top crust which tends to crack.) Frost top and between layers with Coconut-Pecan Filling and Frosting.

#Coconut Pecan Filling and Frosting

- 1 c. evaporated milk
- 1 c. sugar
- 3 egg yolks, slightly beaten
- 1/2 c. butter or margarine
- 1 tsp. vanilla
- 1 1/3 c. (about) Bakers' coconut
- 1 c. chopped pecans

Combine milk, sugar, egg yolks, butter or margarine and vanilla in a saucepan. Cook over medium heat, stirring constantly, until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Beat until cool and of spreading consistency. Makes 2 1/2 cups or enough to cover tops of three 8 or 9 inch layers.

Chocolate Cake
Cakes and Cookies
Rita
48

- 3 c. packed brown sugar
- 1 c. butter or margarine, softened
- 4 eggs
- 2 tsp. vanilla extract
- 2 2/3 c. all-purpose flour
- 3/4 c. baking cocoa
- 1/2 tsp. salt
- 1 tbsp. baking soda
- 1 1/3 c. sour cream
- 1 1/3 c. boiling water

In a mixing bowl, cream brown sugar and butter. Add eggs, one at a time, beating well after each addition. Beat on high speed until light and fluffy. Blend in vanilla. combine flour, cocoa, baking soda and salt; add alternately with sour cream to creamed mixture. Mix on low just until combined. Stir in water until blended.

Pour into three greased and floured 9 inch round baking pans. Bake at 350 degrees for 35 minutes. Cool in pans 10 minutes; remove to wire racks to cool completely.

#Frosting:

- 1/2 c. butter or margarine
- 3 sqs. (1 oz. each) unsweetened chocolate
- 3 sqs. (1 oz. each) semi-sweet chocolate
- 5 c. confectioners' sugar
- 1 c. (8 oz.) sour cream
- 2 tsp. vanilla extract

In a medium saucepan, melt butter and chocolate over low heat. Cool several minutes. In a mixing bowl, combine sugar, sour cream and vanilla. Add chocolate mixture and beat until smooth. Frost cooled cake. 12 to 14 servings.

----- White Chocolate Cake

Cakes and Cookies

Julie Stoll

48

- 1/4 lb. white chocolate
- 1/2 c. boiling water
- 1 c. (2 sticks) margarine
- 2 c. sugar
- 4 eggs, separated
- 1 tsp. vanilla
- 1 tsp. baking soda
- 1 c. buttermilk
- 2 1/2 c. cake flour
- 1 c. coconut (optional)
- 1 c. chopped pecans (optional)
- Frosting

Put chocolate in bowl. Pour boiling water over chocolate and allow to melt.

In large mixing bowl, cream margarine and sugar together. Add egg yolks to mixture one at a time, blending well after each addition.

In another bowl (not plastic), beat egg whites until stiff. Set aside.

Add vanilla and baking soda to egg yolk mixture. Alternately add small portions of buttermilk and flour, blending well after each addition. Add chocolate-water mixture, coconut and pecans. Blend well. Fold in egg whites.

Place greased waxed paper in bottom of three 9 inch round cake pans. Divide mixture among pans.

Bake at 350 degrees for 35 minutes. Cool layers 10 minutes, remove from pans and cool completely. Frost, stacking layers to make 1 cake. Makes about 14 servings.

#Frosting

- 1 pkg (8 oz.) cream cheese, room temp.
- 1/2 c. (1 stick) margarine, room temp.
- 1 lb. powdered sugar (3 1/2 c.)

In bowl, beat cheese and margarine together. Gradually beat in sugar.

 Ho Ho Cake
 Cakes and Cookies
 Robin
 49

#Step One:

Make a devils food box cake in a jelly roll pan that is greased and floured.
 Bake 15 minutes at 350 degrees.

#Step Two:

- 5 tbsp. flour
- 1 1/4 c. milk

Cook these 2 ingredients until they boil then cool.
 Put this in mixing bowl with:

- 1 stick soft butter
- 1/2 c. Crisco
- 1 c. sugar

Beat at high speed until light and fluffy, about 8 minutes. Spread over cool cake /8 inch away from edge of pan, then chill until set.

#Frosting:

- 3 sqs. unsweetened chocolate
- 1 stick butter

Melt together. Then add:

- 1 egg
- 1 tsp. vanilla
- 2 1/2 tbsp. hot water
- 1 1/2 c. powdered sugar

Beat this until smooth by hand. Spread over cooled cake and refrigerate.

 Sour Cream Chocolate Cake
 Cakes and Cookies
 Virginia
 50

- 2 c. flour
- 2 c. sugar
- 1 c. water
- 3/4 c. sour cream
- 1/4 c. shortening
- 1 1/4 tsp. soda
- 1 tsp. salt
- 1 tsp. vanilla
- 1/2 tsp. baking powder
- 2 eggs
- 4 oz. melted unsweetened chocolate (cool)

Heat oven to 350 degrees. Grease and flour oblong pan, 13x9 inch.

Measure all ingredients into large mixer bowl. Mix 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Pour into pan. Bake 40 to 45 minutes or until top springs back when touched lightly with finger. Cool.

#Sour Cream Chocolate Frosting:

- 1/3 c. butter or margarine, softened
- 3 oz. melted unsweetened chocolate (cool)
- 3 c. confectioners' sugar
- 1/2 c. sour cream
- 2 tsp. vanilla

Mix butter and cooled chocolate thoroughly. Blend in sugar. Stir in sour cream and vanilla; beat until frosting is smooth and of spreading consistency.

Chocolate Cream Cake (Pound)

Cakes and Cookies

Virginia

51

- 1 c. boiling water
- 2 sqs. (2 oz.) unsweetened chocolate
- 1/2 c. soft butter or margarine
- 1 tsp. vanilla
- 1 3/4 c. brown sugar, firmly packed
- 2 eggs
- 1 3/4 c. plus 2 tbsp. all-purpose flour
- 1 tsp. soda
- 1/4 tsp. salt
- 1/2 c. commercial sour cream

Pour boiling water over chocolate squares in bowl. Let stand until cool. Cream butter and vanilla. Add brown sugar and blend well. Add eggs, one at a time, beating well after each addition. Spoon flour into dry measuring cup. Pour measured flour onto square of waxed paper. Add soda, salt to flour and stir to blend. Stir dry ingredients into creamed mixture. Mix well. Blend in sour cream and chocolate-water mixture. Pour into greased, waxed paper lined 9x5x3 inch aluminum loaf pan. Bake at 325 degrees for 1 hour and 15 minutes or until cake pulls away from sides of pan. Cool on rack for 10 minutes; turn cake out of pan and remove waxed paper. Frost.

#Easy Penuche Icing:

- 1/2 c. butter
- 1 c. brown sugar (packed)
- 1/4 c. milk
- 1 3/4 c. sifted confectioners' sugar

Melt butter in saucepan. Stir in brown sugar. Boil and stir over low heat 2 minutes. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually add confectioners' sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot water.

Ice Water Cake

Cakes and Cookies

Mary Ann

52

- 2 c. sugar
- 1/2 c. Crisco
- 2 tbsp. hot water

Cream. Then add:

- 3 1/4 c. flour
- 4 tsp. baking powder
- 1 1/2 c. ice water
- Salt and vanilla
- 4 egg whites, beaten

Put lemon filling between layers. (Can use lemon pie recipe.)
Frost with:

#7 Minute Frosting:

- 1 1/2 c. sugar
- 1/8 tsp. cream of tartar
- 1/3 c. water
- 2 egg whites

Cook over double boiler using mixer to beat.

Banana Cake
Cakes and Cookies
Rita
52

- 2 1/3 c. sifted cake flour
- 2 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 c. mased ripe bananas (2)
- 1/2 c. butter or margarine
- 1/2 c. buttermilk
- 1 1/4 c. sugar
- 2 eggs
- 1/4 tsp. vanilla
- 3/4 c. nuts

Cream butter and sugar. Add bananas and eggs. Sift together dry ingredients; add to butter mixture alternately with buttermilk. Add vanilla. Bake in 2 layers or 9x13 pan.

Chiffon Spice Cake
Cakes and Cookies
Rita
53

- 2 eggs, separated
- 1/2 c. sugar
- 1 tsp. baking powder
- 3/4 tsp. soda
- 1 tsp. salt
- 3/4 tsp. nutmeg
- 3/4 tsp. cinnamon
- 3/4 tsp. cloves
- 1 c. brown sugar
- 1/3 c. + 1 tbsp. vegetable oil
- 1 c. buttermilk
- 2 1/4 c. flour

Beat egg whites until frothy. Beat in white sugar until stiff and glassy. Sift flour, baking powder, soda, salt and spices. In another bowl, add brown sugar, oil and 2/3 of buttermilk. Beat one minute, medium speed, scraping bowl often. Add remaining buttermilk, egg yolks. Beat one minute scraping bowl constantly. Fold in margarine. Layers 30 minutes; oblong 40 to 45 minutes. 350 oven, greased and floured pan.

Fresh Apple Harvest Cake
Cakes and Cookies
Julie Stoll
53

A big, beautiful, moist cake that needs no icing. Bake at 350 degrees for 1 1/2 hours. Makes 32 servings.

- 3 med.-size tart apples (Greenings or Granny Smith)
- 6 tbsp. sugar
- 1 tbsp. ground cinnamon
- 2 3/4 c. sifted cake flour
- 3 tsp. baking powder
- 1/4 tsp. salt
- 4 eggs
- 2 c. sugar
- 1 c. vegetable oil
- 1/2 c. orange juice

1. Pare, quarter and core apples. Slice very thinly into a medium-size bowl; sprinkle with the 6 tablespoons of sugar and the cinnamon. Toss lightly until slices are coated.
2. Sift flour, baking powder and salt onto wax paper. Grease a 10 inch bundt or angel cake tube pan.
3. Beat eggs in a large bowl with electric mixer on high speed until foamy. Add sugar slowly while continuing to beat until mixture is thick and fluffy. Add the oil in a thin steady stream while beating until mixture is well blended.
4. Add the dry ingredients 1/3 at a time, alternating with the orange juice, beating with wooden spoon until batter is smooth.
5. Spoon a third of the batter into prepared pan. Drain apples of any accumulated liquid. Arrange half the apple slices evenly over batter. Carefully repeat layering, then top the second layer of apple slices with the remaining batter.
6. Bake in a moderate oven (350 degrees) for 1 hour and 30 minutes or until top springs back when lightly touched with fingertip. Cool cake thoroughly in pan on wire rack before removing from pan.

I grease my bundt pan with spray. If you bake at 350, watch it doesn't burn. I do not cool completely, but loosen around edges and remove while still warm.

Chocolate Chip Cake
Cakes and Cookies
Julie Stoll
54

- 1 box yellow cake mix
- 4 eggs
- 1 c. vegetable oil
- 1 bar German chocolate, grate and reserve 1/4 c. for topping
- 1 box instant vanilla pudding
- 1 c. milk
- 1 (6 oz.) pkg. chocolate chips

Combine cake mix, eggs, oil, pudding mix and milk in large bowl. Beat until thoroughly blended. Fold in chips and grated chocolate (except for 1/4 cup). Pour in well greased and floured tube pan. Bake 350 degrees for 50-60 minutes. Cool completely on rack.

#Topping:

- 1/4 c. sifted confectioners' sugar
- 1/4 c. grated chocolate

Mix and sprinkle on top.

Bacardi Rum Cake
Cakes and Cookies
Julie Stoll
55

#Cake:

- 1 c. chopped pecans or walnuts
- 1 (18 1/2 oz.) pkg. yellow cake mix
- 1 (3 3/4 oz.) pkg. Jell-o Vanilla Instant Pudding
- 4 eggs
- 1/2 c. cold water
- 1/2 c. Wesson oil
- 1/2 c. Bacardi dark rum

#Glaze:

- 1/4 lb. butter
- 1/4 c. water
- 1 c. granulated sugar
- 1/2 c. Bacardi dark rum

Preheat oven to 325 degrees F. Grease and flour 10 inch tube or 12 cup bundt pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up. For glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar. It's best to let the cake ferment a few days.

Harvey Wallbanger Cake
Cakes and Cookies
Julie Stoll
55

- 1 pkg. (18 1/2 oz.) yellow cake mix
- 1 pkg. (3 3/4 oz.) instant vanilla pudding
- 4 eggs
- 1/2 c. Wesson oil
- 1/4 c. vodka
- 1/4 c. Galliano liqueur
- 3/4 c. fresh orange juice

Mix all ingredients together. Beat on high with electric mixer for 4 minutes. Pour batter into a well greased and lightly floured bundt pan or tube pan. Bake at 350 degrees 45-50 minutes or until done. Leave cake in pan to cool for about 5 minutes, then invert on cake rack.

#Glaze:

- 1 c. confectioners' sugar
- 1 tbsp. orange juice
- 1 tbsp. vodka
- 1 tbsp. Galliano
- 1 tbsp. white corn syrup

Combine ingredients in a small bowl. Stir until smooth and drizzle over warm cake.

Ricotta Cake
Cakes and Cookies

Julie Stoll

56

- 6 eggs, divided
- 2 lbs. Ricotta cheese
- 3/4 c. sugar
- 1 1/2 tsp. vanilla
- 1 pkg. (18 1/2 oz.) 2 layer yellow cake mix
- 1 1/3 c. water

In mixing bowl, beat 4 of the eggs. Add Ricotta, sugar and vanilla, stirring until smooth. Set aside.

Prepare cake mix according to package directions using remaining 2 eggs and water. Pour into greased and floured 13x9 inch pan. Pour Ricotta mixture over top. With knife, make swirling pattern to cut in as for marble cake.

Cream Cheese Bars

Cakes and Cookies

Betty Malone

56

- 2 pkgs. crescent rolls

#Frosting:

- 2 (8 oz.) cream cheese
- 1 c. granulated sugar
- 1 c. confectioners' sugar
- 1 egg, separated

Spread 1 package rolls in bottom of 9x13 pan.

Mix cream cheese, egg yolk and granulated sugar together and spread on top of dough. Spread other package roll on top of mixture. Bake 375 degrees, 30 minutes. Cool.

#Glaze:

- Egg white
- Confectioners' sugar

Sauerkraut Cake

Cakes and Cookies

None

57

- 1/2 c. butter or margarine
- 1 1/2 c. sugar
- 3 eggs
- 1 tsp. vanilla
- 2 c. sifted all-purpose flour
- 1 tsp. baking powder
- 1/2 c. cocoa
- 1/4 tsp. salt
- 1 tsp. baking soda
- 1 c. water
- 1 (8 oz.) can (1 c.) sauerkraut, drained, rinsed and finely snipped

In large mixing bowl cream butter or margarine and sugar until light. Beat in eggs, one at a time; add vanilla. Sift together flour, baking powder, soda, salt and cocoa powder. Add to cream mixture alternately with water, beating after each addition. Stir in sauerkraut. Turn in greased and floured 13x9x2 inch baking pan. Bake 350 degree oven 35-40 minutes. Cool in pan.

#Frosting:

Melt:

- 1 (6 oz.) pkg. semi-sweet chocolate pieces
- 4 tbsp. butter

Melt over low heat. Remove from heat. Blend in:

- 1/2 c. dairy sour cream
 - 1 tsp. vanilla
 - 1/4 tsp. salt
 - 2 1/2 - 2 3/4 c. powdered sugar
-

Apple Cake
Cakes and Cookies
Virginia
58

Mix together:

- 1/2 c. oil
- 1 c. sugar
- 2 eggs (add one egg at a time)

Mix dry ingredients and add to above:

- 1 c. flour
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/2 tsp. baking soda

Add:

- 1/2 c. nuts
- 1 c. chopped apples

Bake 350 degree oven in ungreased glass 8x8 pan, 35 to 45 minutes.

Pumpkin and Cream Cheese Roll-up
Cakes and Cookies
Virginia
58

- 3/4 c. sifted all-purpose flour
- 1 tsp. baking powder
- 2 tsp. ground cinnamon
- 1 tsp. pumpkin pie spice
- 1/2 tsp. ground nutmeg
- 1/2 tsp. salt
- 3 eggs, slightly beaten
- 1 c. sugar
- 2/3 c. canned solid-pack pumpkin
- 1 c. chopped walnuts

1. Preheat oven to 375 degrees. Grease a 15x10x1 inch jelly roll pan. Line with wax paper; grease and flour the wax paper.
2. Sift flour, baking powder, cinnamon, pumpkin pie spice, nutmeg and salt onto wax paper.
3. Beat eggs and sugar in large bowl until thick and fluffy; beat in pumpkin. Stir in sifted dry ingredients all at once. Pour into prepared pan; spread evenly with rubber spatula. Sprinkle with nuts.
4. Bake in preheated oven 375 degrees for 15 minutes or until center springs back when lightly touched with fingertip.
5. Loosen cake around edges with a knife. Invert onto clean damp towel dusted

with 10X (confectioners') sugar; peel off wax paper. Trim 1/4 inch from all sides. Roll up cake and towel together from short side. Place seam side down on wire rack; cool completely.
6. Unroll cake. Spread with cream cheese filling. Re-roll cake. Refrigerate until ready to serve.

#Cream Cheese Filling:

- 1 c. sifted confectioners' sugar
- 1 pkg. (8 oz.) softened cream cheese
- 6 tbsp. butter
- 1 tsp. vanilla

Blend together until smooth.

Lisa's Cream Puff Cake
Cakes and Cookies
Lisa Stoll
59

Boil together:

- 1 c. water
- 1 stick oleo

Add:

- 1 c. flour

Beat with above.

- 4 eggs

Beat one at a time into mixture.
Bake at 400 degrees for 30 minutes. Cool
Beat together:

- 1 (8 oz.) pkg. cream cheese
- 2 1/2 c. milk
- 2 lg. boxes or 3 sm. boxes instant vanilla pudding

Pour on the top of cooled crust.
On top of this add 8 ounce Cool Whip - goes on first and then 1/2 bottle of Smuckers Magic Shell Chocolate. Drizzle chocolate on top. Refrigerate.

Cherry Chip Cake
Cakes and Cookies
Rita
60

- 1 pkg. cherry chip cake mix
- 1 c. cooking oil
- 4 eggs
- 1 sm. pkg. vanilla instant pudding
- 1 c. buttermilk
- 3/4 c. Angel Flake coconut
- 3/4 c. finely chopped nuts

In large bowl combine cake mix, oil, eggs, pudding and buttermilk. Beat at medium speed 4 minutes. Fold in coconut and nuts. Bake in greased and floured tube pan 60 minutes or until cake tests done. Cool in pan 25 minutes.

#Frosting:

- 1 tub Cool Whip
- 1/2 pkg. or little more instant vanilla pudding mix
- 1 or 2 drops red food coloring

Put on cold cake.

Texas Sheet Cake
Cakes and Cookies
Debbie Welfle
60

Bring to a boil:

- 2 sticks margarine
- 1 c. water
- 4 tbsp. cocoa

Add and mix well:

- 2 c. flour
- 2 c. sugar
- 1 tsp. salt
- 1 tsp. soda

Beat in:

- 2 eggs
- 1/2 c. sour cream

Bake on lark cookie sheet at 375 degrees 20 minutes.
Make frosting while cake is in the oven.
Boil:

- 1/2 c. margarine (1 stick)
- 4 tbsp. cocoa
- 6 tbsp. milk

Add:

- 4 c. powdered sugar
- 1 tsp. vanilla

Beat until smooth. Spread on hot cake.

Robin's Heath Bar Candy
Candies and Sauces
Robin
63

- 1 c. + 1 1/2 tbsp. white sugar
- 2 sticks Land O' Lakes butter (says it has to be this brand)
- 3/4 c. slivered blanched almonds

Melt butter below medium heat. Add other 2 ingredients over same heat. Cook until it becomes dark brown Heath bar color - don't burn it - takes less than 10 minutes. Then pour into a 9x13 pan ungreased - spread it out fast or will set up. Set 3-4 Hershey bars on top, as they melt spread the bars with a spoon. Then freeze. Keep refrigerated when storing.

Peanut Brittle
Candies and Sauces
Robin
63

- 2 c. white sugar
- 1/2 c. water
- 1 c. white corn syrup
- Blanched peanuts

Mix above ingredients in large pan over medium-high heat. Add peanuts when mixture boils. Stir constantly until mixture reaches 300 degrees. Remove from heat and add:

- 2 tbsp. butter or margarine
- 2 tsp. vanilla
- 1/2 tsp. salt
- 2 tsp. baking soda

Mix well and pour onto buttered cookie sheets. Cool and break into pieces. Cool completely then put into airtight containers. Have butter, vanilla, salt and soda already measured and pour in. This sets up fast after you add these ingredients.

 Buckeyes
 Candies and Sauces
 Mary Ann Stoll
 63

- 1/4 lb. oleo
- 1 1/2 c. peanut butter
- 1 lb. powdered sugar

Mix together. Roll in small balls.
 Dip in chocolate mixture:

- 1 pkg. chocolate chips
- 1/16 lb. paraffin

 Betty's Peanut Butter Fudge
 Candies and Sauces
 Donna
 64

- 3 c. sugar
- 1 1/2 sticks Parkay margarine
- 1 sm. can Carnation evaporated milk (2/3 c.)
- Pinch salt

Put in double boiler and cook until margarine is melted. Put in regular pan on medium-high heat. Bring to a free rolling boil stirring constantly. Boil for 4 1/2 minutes. Don't scorch. Take off stove.
 Add:

- 1 c. Jiff smooth peanut butter
- 1 (7 oz.) jar Kraft marshmallow creme
- 1 tsp. vanilla

Beat with electric mixer until well blended. Pour into greased 9x13 glass dish. Smooth with spatula and cool.

 Hot Fudge Sauce
 Candies and Sauces
 Donna
 64

- 1/2 c. Hershey's cocoa
- 3/4 c. sugar
- 2/3 c. evaporated milk

- 1/3 c. light corn syrup
- 1/3 c. butter
- 1 tsp vanilla
- Pinch salt

Combine cocoa, sugar and salt in pan. Blend in milk and syrup. Cook over medium heat stirring constantly until mixture boils. Boil and stir one minute. Remove from heat and stir in butter and vanilla. Serve warm over ice cream. Makes 2 cups.

 Caramel Corn
 Candies and Sauces
 Becky Stoll
 65

- 15 c. popped corn
- 1 c. brown sugar
- 1/2 c. margarine
- 1/2 c. light Karo syrup
- 1/2 tsp. salt

Melt together. Simmer 5 minutes. Remove from heat. Stir in 1 teaspoon baking soda. Pour over popped corn. Spread on large cake pan or cookie sheets with sides. Bake at 200 degrees for 1 hour stirring every 15 minutes.

 Caramel Corn
 Candies and Sauces
 Mary Bleile & Debbie Welfle
 65

- 20 c. popped corn
- 1/2 c. Karo syrup, light
- 2 c. brown sugar
- 2 sticks oleo
- 1 tsp. salt
- 1/4 tsp. baking soda

Grease large roaster. Melt oleo, add rest of ingredient except soda. Bring to a hard boil. Take off heat, add soda. Pour over corn, mix well. Bake at 250 degrees for 45 minutes. Pat into cookie sheets and let cool Break into pieces.

 Coconut Bon Bons
 Candies and Sauces
 None
 65

- 2 c. powdered sugar
- 1 c. Eagle Brand milk
- 5-6 c. coconut (1-14 oz. bag)
- 1 1/2 sticks margarine

Mix well with hands. Chill well until they can be rolled into balls. Dip in chocolate and chill.

 Popcorn Balls
 Candies and Sauces
 Mary Bleile & Debbie Welfle
 65

- 1 1/2 c. sugar
- 3/4 c. Karo
- 1/2 c. water
- 1/4 c. butter
- 1/4 tsp. salt

Cook to a soft ball.

Add:

-1 tsp. vanilla

Pour over salted pop corn and form balls.

Popcorn Balls
Candies and Sauces
Rita
66

-1 1/2 c. sugar
-1/2 c. water
-1/2 c. corn syrup (white)
-6 tbsp. butter
-1 tsp. salt
-1 tsp vanilla
-5 quarts popped corn

Cook sugar, water, corn syrup, butter and salt over medium heat stirring until sugar is dissolved. Cook without stirring until syrup forms hard balls in cold water. Remove from heat. Add vanilla, stir to mix. Form into balls while hot and sticky.

Divinity
Candies and Sauces
Betty Malone
66

-1/2 c. light corn syrup
-2 1/2 c. sugar
-1/4 tsp. salt
-2 egg whites
-1 tbsp. vanilla
-1 c. coarsely chopped nuts

In saucepan, mix corn syrup, sugar, salt and 1/2 cup water. Cook stirring until sugar is dissolved. Continue cooking without stirring 248 degrees F on candy thermometer.

Beat egg whites until stiff but not dry. Pour about half the syrup slowly over whites beating constantly. Cook remaining syrup until 272 degrees F. Add slowly to first mixture and beat until holds its shape. Add vanilla and nuts. Drop by teaspoonful on waxed paper.

Grandma Stoll's Fudge
Candies and Sauces
None
67

-2/3 c. Hershey's cocoa
-3 c. sugar (1/2 brown - pack slightly, 1/2 white sugar)
-1/8 tsp. salt
-1 1/2 c. milk (1/2 cream, 1/2 milk)
-1/4 c. butter
-1 tsp. vanilla

Lightly grease 8 or 9 inch square pan. Thoroughly combine dry ingredients in a heavy 4 quart saucepan. Stir in milk. Bring to a "bubbly" boil over medium heat stirring constantly. Then boil without stirring to 234-235 degrees F. (soft ball stage) or until small amount of syrup dropped into very cold water forms a soft ball. Remove from heat.

Add butter and vanilla. Do not stir. Cool in cold water to 110 degrees F. (pan is barely warm to touch). Beat with mixer until fudge thickens and loses its gloss. Also can mix with wooden spoon.

Ma Stoll's Caramels
Candies and Sauces
Mary Frances Stoll
67

- 2 c. granulated sugar
- Few grains salt
- 2 c. light corn syrup
- 1/2 c. butter
- 1 2/3 c. whipping cream
- 1 tsp. vanilla

Cook sugar, salt, corn syrup rapidly to firm ball stage, 245 degrees, stirring occasionally, medium high heat.

Add butter and cream gradually so that the mixture does not stop boiling at anytime.

Cook over medium heat to firm ball, 242, stirring almost constantly because mixture sticks easily at the end. About 25 minutes are required for cooking. Take off burner. Add vanilla. Let caramel stand until mixture stops bubbling, then pour into a very well buttered pan.

Cool at room temperature, then place in refrigerator until caramel hardens. Remove from refrigerator.

Invert pan and loosen caramel by applying cloth wrung out in hot water to bottom and sides of pan.

Lift edges of caramel with table knife or spatula and turn onto cutting board. Cut with a heavy sharp knife using a saw like motion. Pack in containers and keep cool.

Ice Cream
Desserts
Mary Bleile
69

- 6-8 eggs
- 2 c. sugar
- 1 c. heavy whipping cream or 1 qt. half and half
- 1 tsp. salt
- 2 tsp. vanilla
- Rock salt
- Ice

Mix first 5 ingredients with mixer until sugar dissolves. Fill to line with milk.

Fat Man's Homemade Ice Cream
Desserts
Becky Stoll
69

- 1 lb. Milky Way candy bars (c. up)
- 1/2 of 14 oz. can sweetened condensed milk (2/3 c.)
- 1 (5 1/2 oz.) can chocolate syrup
- 1 qt. whipping cream
- 1 qt. light cream (half and half)

In heavy pan cook candy bars, sweetened condensed milk and chocolate syrup over low heat, stirring until candy bars melt and mix is smooth. Remove from heat. Stir in creams. Pour into storage container (covered). Chill, freeze.

Grandma Stoll's Homemade Custard Ice Cream

Desserts
Mary Frances Stoll
69

(6 quart freezer)

-5 qts cream - can be mixture half and half and whipping cream if no cream. All cream best
-13 or 14 eggs - separate eggs and use only yolks
-2 1/2 c. sugar
-1 1/2 tsp. salt
-1/2 to 3/4 c. cornstarch
-1 c. cold milk
-2 tbsp. vanilla

Cook cream, sugar, salt, together stirring constantly in heavy iron kettle. Let come to boil.
Meanwhile mix 1/2 to 3/4 cup cornstarch and 1 cup or better cold milk so that it looks like thickening. Add this slowly to cooked mixture. Cook just a little until mixture boils again. Keep stirring.
Beat egg yolks good. Then add yolks to a little col milk and beat together.
Set the hot mixture off stove and add egg yolk mixture slowly, stirring. NOTE: Add a little warm mixture before adding to all the mixture while off the burner. Put back on burner and cook just a little. Beat well with hand mixer while on stove. Set off stove and add 2 tablespoons vanilla when cool. Make sure enough vanilla. While cooling stir once in a while. Fill freezer can only a good 2/3 full. Ice cream freeze, ice and plenty of salt

Snow Ice Cream
Desserts
Mary Frances Stoll
70

-1 can Eagle Brand milk

Mix 2 eggs, beaten well, into milk.
Add:

-1 1/2 tsp. vanilla

Mix with pan of fresh clean snow. Eat at once.

Betty's Pie Crust Recipe
Desserts
Donna
70

-5 lbs. flour
-3 lb. can Crisco
-1 c. cold water
-4 tsp. salt

Use pastry cutter and hand to mix the ingredients together. Mix just enough to blend together. Form into ten patties and roll out. Can be frozen.

Cookie Pie Crust
Desserts
Donna
71

-1 c. flour
-2 tbsp. sugar
-1 stick butter

Mix together with pastry cutter and press in buttered pie tin. Bake 10 to 12 minutes, 350 degrees. Prick pie crust before baking.

Oil Crust (Audrey's)

Desserts

Donna

71

#8 or 9 Inch One Crust Pie

-1 c. plus 2 tbsp. flour

-1/2 tsp. salt

-1/3 c. Crisco oil

-2 tbsp. ice water

Mix flour and salt. Add oil and mix with pastry blender. When thoroughly blended add ice water and use pastry blender again until completely mixed. Roll out between 2 sheets of wax paper and put in pie pan.

#Two Crust Pie:

-1 3/4 c. flour

-1 tsp. salt

-1/2 c. Crisco oil

-3 tbsp. ice water

Rita's Lemon Pie

Desserts

Rita

71

-1 1/4 c. sugar

-1/2 tsp. salt

-5 tbsp. cornstarch

-2 c. boiling water

-Grated rind of lemon

-4 tbsp. butter

-3 egg yolks

-1/2 c. lemon juice

First add lemon juice and beaten eggs together to hot mixture slowly and cook 2 or 3 minutes more. Add boiling water; cook until clear. Mix sugar, salt and cornstarch. Add grated rind of lemon. Cook for 10 minutes and add butter. Pour hot mixture over egg yolks and lemon juice mixed together. Meringue on top.

Sour Cream Lemon Pie

Desserts

Becky Stoll

72

-1 c. sugar

-3 tbsp. cornstarch

-1 tbsp. ground lemon rind

-1/4 c. margarine

-1/4 c. lemon juice

-1 c. milk

-3 eggs, yolks only, slightly beaten

-1 c. sour cream

-1 (9 inch) pie shell, baked, cooled

In saucepan combine butter, sugar, cornstarch, lemon rind, juice, milk and egg yolks. Cook over medium heat, stirring constantly until thick. Cover and cool. Fold in sour cream and pour into pie shell. Chill. Top with meringue.

Lemon Cream Pie
Desserts
None
72

- 1 c. sugar
- 3 tbsp. cornstarch
- 1/4 c. butter
- 1 tbsp. lemon rind
- 1/4 c. lemon juice
- 3 egg yolks, beaten
- 1 c. milk
- 1 c. sour cream
- 1 (9 inch) baked pie shell

Mix sugar and cornstarch in a pan; add butter, lemon rind, lemon juice, egg yolks and milk. Cook, stirring constantly, until thick and smooth. Fold in sour cream and turn into pie shell. Chill for several hours. Just before serving, top with sweetened whipped cream.

Betty's Cream Pie
Desserts
Betty
72

- 6 tbsp. butter
- 3/4 c. cornstarch
- 2 1/2 c. sugar
- 1 1/2 tsp. salt
- 6 c. milk
- 6 egg yolks, slightly beaten
- 3 tsp. vanilla

Melt butter. Add cornstarch, sugar and salt which has been mixed together. Add milk. When boiling add egg yolks slowly. Add vanilla. Pour into a 9 inch baked pie crust. Makes 2 pies.

Pineapple Cream Pie
Desserts
Betty
73

- Reg. cream pie
- 2 1/2 c. milk
- 1 sm. can crushed pineapple

Drain pineapple. Put in pan and add 1 teaspoon cornstarch. Cook until just come to boil.
Add:

- 4 oz. cream cheese

Fold in rest of pudding.

Butterscotch Pie
Candies and Sauces
Becky & Rita
73

Mix together:

- 1 c. brown sugar (firmly packed)
- 1/4 - 1/3 c. cornstarch
- 1/2 tsp. salt

Stir in gradually:

- 1 c. water
- 1 2/3 c. milk (Rita uses half and half)
- 1/3 c. butter

Cook over medium heat until thick. Boil 1 minute.

- 3 egg yolks, beaten

Add a small amount of hot mixture to eggs. Mix then add to rest of mixture. Return to boil and cook 1 minute. Add 1 1/2 teaspoons vanilla.

Grandma Stoll's Butterscotch Pie

Desserts

Betty

74

Brown:

- 5 tbsp. butter
- 1 1/2 c. brown sugar

Add:

- 2 1/2 c. milk (or half and half)
- 1/4 tsp. salt

Mix 1/2 cup milk with 1/4 teaspoon and 1/8 cup cornstarch. Add to mixture. Stir until thick.

Add:

- 4 beaten egg yolks

Mix with a little hot mixture first.

Add:

- 1 tsp. vanilla

9 inch pie.

Boston Cream Pie

Desserts

None

74

- 1/3 c. shortening
- 1 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1 1/4 c. unsifted all-purpose flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 3/4 c. milk

Cream shortening, sugar, eggs and vanilla in large mixing bowl. Combine flour, baking powder and salt; add alternately with milk to creamed mixture.

Pour batter into one greased and floured 9 inch layer pan. Bake at 350 degrees for 30 to 35 minutes or until cake tester inserted in center comes out clean.

Cool 10 minutes; remove from pan. Cool completely.

Prepare Cream Filling. Slice cake horizontally into two thin layers. Spread filling on one layer; top with remaining layer.

Prepare Chocolate Glaze. Pour onto top of cake allowing some to drizzle down

sides. Chill before serving.

#Cream Filling:

- 1/3 c. sugar
- 2 tbsp. cornstarch
- 1 1/2 c. milk
- 2 egg yolks, slightly beaten
- 1 tbsp. butter
- 1 tsp. vanilla

Combine sugar, cornstarch, milk and egg yolks in saucepan. Cook and stir over medium heat until mixture boils; boil and stir 1 minute. Remove from heat; blend in butter and vanilla. Cool; chill slightly.

#Chocolate Glaze

Combine in small saucepan:

- 3 tbsp. water
- 2 tbsp. butter

Bring to full boil; remove from heat and immediately stir in:

- 3 tbsp. Hershey's cocoa

Beat until smooth:

- 1 c. confectioners' sugar
- 1/2 tsp. vanilla

(Whisk if necessary.) Cool slightly.

Rhubarb Custard Pie

Desserts

Virginia

75

- 2 c. rhubarb rolled in about 3 tbsp. flour

Put in pie crust.

- 1 c. sugar
- 1 c. milk
- 2 egg yolks
- 1 tbsp. butter

Pour custard over rhubarb and bake 400 degrees about 10 minutes, then 350 degrees until done, about 30 to 40 minutes. Use whites for meringue.

Rhubarb Pie

Desserts

Rita

76

- 4 c. cut up rhubarb
- 1 1/2 c. sugar
- 2 or 3 tbsp. flour
- Pinch salt

Pour boiling water over rhubarb in colander (takes a little of the sourness away). Add rest of ingredients. Put in unbaked pie shell. Dot with butter. Add top crust. Bake at 350 degrees for about 1 hour.

Audrey's Apple Crumb Pie
Desserts
None
76

-4 c. sliced apples

Mix with:

-1/2 c. sugar
-A little cinnamon
-Few drops of water

Place in pie pan.

#Topping Mix:

-3/4 c. sugar
-A little cinnamon
-1 c. flour
-1/2 c. butter
-Salt (pinch)

Crumble together and place on top of apples. Bake for 60 minutes or until apples are soft at 375 degrees. Cover loosely with foil during last half of baking to prevent burning.

Strawberry Pie
Desserts
Mary Ann
76

-1 1/2 c. sugar
-3 tbsp. cornstarch
-1 1/2 c. water
-A pinch of salt

Cook until thick, then add a box of strawberry Jello. Remove from stove and when cool add strawberries.

Cherry Pie
Desserts
Rita
77

-4 c. sour cherries (I use frozen)
-1 1/2 c. white sugar
-3 heaping tbsp. minute tapioca
-Pinch of salt
-4 tbsp. butter
-2 crust pie

Mix cherries, sugar, and tapioca together. Let stand 10 minutes. Put in unbaked pie shell. Dot with butter, add top crust. Bake at 350 degrees for 1 hour or until cherries bubble and crust browns.

Lucille's Peach Cream Pie
Desserts
Donna
77

-1 c. cream
-6 peach halves or sliced
-3/4 to 1 c. sugar

- 3 1/2 tbsp. flour
- Pinch salt
- Cinnamon

Place peach halves in unbaked pie shell. Mix dry ingredients together, add cream and mix and pour over peaches or I slice the peaches and stir them into the mix and then pout in pie shell. Bake for 10 minutes at 450 degrees and 50 minutes at 350 degrees.

Red Raspberry Pie (Gail's)
Desserts
Donna
77

- 1 can Bordens Eagle Brand sweetened condensed milk
- 4 1/2 tbsp. lemon juice
- 1 pt. fresh red raspberries or 1 pkg. frozen berries (drained)

Mix ingredients together and pour in a baked pie shell.

Kentucky Pecan Pie
Desserts
Donna
78

- 1 c. light corn syrup
- 1 c. dark brown sugar
- 1/3 tsp. salt
- 1/3 c. melted butter
- 1 tsp. vanilla
- 3 whole eggs (slightly beaten)
- 1 heaping c. shelled whole pecans

Combine syrup, sugar, salt, butter, vanilla and mix well. Add slightly beaten eggs. Pour into a glass 9 inch unbaked pie shell. Sprinkle pecans over all. Bake in preheated 340 degree oven for approximately 38 to 40 minutes.

Pumpkin Pie
Desserts
Rita
78

- 1 can Libby's pumpkin
- 2 eggs
- 1 c. sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/4 tsp. ginger
- 1 c. evaporated milk
- 1 unbaked 9 inch pie shell

Beat eggs slightly in large bowl. Add rest of ingredients, milk last. Bake at 350 or 375 degrees for 1 hour or until knife inserted in center comes out clean.

Raisin Pie
Desserts
Rita
78

- 1 c. raisins

Cover with water; soak overnight.

- 1 c. sugar

- 2 tbsp. cornstarch
- Pinch of salt

Mix together.

- 1 c. sour cream

Mix with sugar. Add 1 cup water slowly and mix well. Heat to boiling, boil until thickened.

Add:

- 1 tsp. vanilla
- 1 1/2 tbsp. butter

Pour into baked pie shell.

Elderberry Pie

Desserts

Rita

79

- 4 c. elderberries
- 1 1/2 c. sugar
- 3 tbsp. flour
- 1 tbsp. lemon juice

Mix together. Put in unbaked pie shell. Dot with butter. Put crust on top. Bake for about 1 hour until juice bubbles up through the middle of pie.

USS Missouri Buttermilk Pie

Desserts

Rita

79

- 2 c. sugar
- 1/2 c. butter, softened
- 3 eggs
- 3 tbsp. all-purpose flour
- 1/4 tsp. salt
- 1 c. buttermilk
- 1 (9 inch) Unbaked pie crust with edges of crust crimped high
- 1/2 c. chopped pecans, toasted

1. In a large mixing bowl, gradually beat the sugar into the softened butter with an electric mixer, beating until mixture is well blended.
2. Beat in the eggs, one at a time, beating well after each addition.
3. Combine the all-purpose flour and the salt. Gradually beat these dry ingredients into the butter mixture.
4. Beat in the buttermilk until mixture is well blended. Pour the egg and buttermilk filling into the pie crust.
5. Sprinkle the toasted pecans over the top of the filling in the pie crust.
6. Bake the pie in a 300 degree oven for 1 hour and 15 to 20 minutes or until the buttermilk filling is set. Cool. Store the pie in the refrigerator. Makes 8 servings.

Note: To toast the chopped pecans, spread them evenly in a shallow baking pan. Bake the pecans in a 350 degree oven for 5 to 10 minutes or until they're browned, stirring the nuts once or twice during baking.

Cheese Pie

Desserts

Virginia

80

- 2 c. graham cracker crumbs

- 1/2 c. sugar
- 1/2 c. melted butter

Combine above ingredients and press into 9 inch pie pan.

- 16 oz. cream cheese (2-8 oz. pkgs.)
- 2 eggs
- 2/3 c. sugar
- 1 tsp. vanilla

-Cream softened cheese until smooth. Blend in eggs, sugar and vanilla. Pour into crust and bake in 375 degree oven 20 minutes. Remove from oven, let pie stand 15 minutes.

- 1 c. commercial sour cream
- 2 tbsp. sugar
- 1 tsp. vanilla

Meanwhile combine sour cream, sugar and vanilla. Spread carefully over baked filling. Return pie to very hot oven, 425 degrees, and bake 10 minutes. Cool pie, then chill overnight before serving.

Ann's Cheese Cake
Desserts
Virginia
80

- 3 eggs, beaten
- 2 (8 oz.) cream cheese (softened)
- 1 c. sugar
- 1/4 tsp. salt
- 2 tsp. vanilla
- 1/4 tsp. almond extract (optional)
- 3 c. sour cream

Beat eggs, cream cheese, sugar, salt and vanilla until smooth. Blend in sour cream. Pour in graham cracker crust. Bake 375 degrees 35 minutes or until set. Cool. Chill 4 to 5 hours. 13x9 inch pan. Serves 12 to 16.

#Crust:

- 2 c. graham cracker crumbs
- 1/2 c. sugar
- 1/2 c. melted butter

Mix together and put in bottom of pan only.

Peach Cheese Cake
Desserts
Betty
81

Grease bottom of 9 inch cake pan.

- 3/4 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 pkg. dry vanilla pudding (not instant)
- 3 tbsp. butter, softened
- 1 egg
- 1/2 c. milk

Combine in bowl. Beat 2 minutes. Pour into pan.

- 1 can sliced peaches, well drained, save juice

Place over batter.

- 1 (8 oz.) cream cheese, softened
- 1/2 c. sugar
- 3 tbsp. peach juice

Combine cream cheese, sugar and juice in bowl. Beat 2 minutes. Spoon to within 1 inch of edge of batter.

- 1 tbsp. sugar
- 1/2 tsp. cinnamon

Combine; sprinkle over cream cheese filling. Bake at 350 degrees for 30-35 minutes until crust is brown.

Chocolate Turtle Cheesecake

Desserts

Mary Frances Stoll

81

- 2 c. vanilla wafer crumbs
- 6 tbsp. oleo, melted
- 1 (14 oz.) bag Kraft caramels
- 1 (5 oz.) can evaporated milk
- 1 c. chopped pecans, toasted
- 2 (8 oz.) Philadelphia cream cheese, softened
- 1/2 c. sugar
- 1 tsp. vanilla
- 2 eggs
- 1/2 c. semi-sweet chocolate pieces, melted

Combine crumbs and oleo. Press into bottom and sides of 9 inch springform pan. Bake at 350, 10 minutes.

In 1 1/2 quart heavy pan melt caramels with milk over low heat, stirring frequently until smooth. Pour over crust. Top with pecans.

Combine cream cheese, sugar and vanilla mixing at medium speed on electric mixer until well blended. Add eggs one at a time, mixing well after each addition. Blend in chocolate. Pour over pecans. Bake 350, 40 minutes. Loosen cake from pan. Chill. Garnish with Cool Whip if desired. 10 to 12 servings.

Cheesecake (Lois Berry's)

Desserts

Robin

82

- 1 heaping c. graham cracker crumbs
- 4 tbsp. butter, melted

Pour butter over crumbs and mix well. Spread crumbs on bottom of greased pan (spring pan). Grease bottom only (Crisco).

- 1 lb. cream cheese, softened
- 3 eggs
- 1 tsp. vanilla
- 3/4 c. sugar
- 2 1/2 tsp. lemon juice

Mix all together really well, only takes a couple minutes. Pour slowly over crust. Bake at 300 degrees for 30 minutes. Shake pan to test for doneness. Remove and let sit until cooled.

#Topping:

- 1 pt. sour cream
- 1/2 c. sugar
- 1 1/2 tsp. vanilla

Pour over cooled cake. Put in oven at 400 degrees for 10 minutes. Let set for 4 hours in refrigerator.

Apple Dumplings

Desserts

Virginia

82

- 2 c. sugar
- 2 c. water
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/4 c. margarine
- 6 apples
- 2 c. flour
- 1 tsp. salt
- 2 tsp. baking powder
- 3/4 c. shortening
- 1/2 c. milk

Make syrup of sugar, water, cinnamon and nutmeg; add butter. Pare and core apples; cut in fourths. (Slice them if they aren't cooling apples.) Sift flour, salt and baking powder; cut in shortening. Add milk all at once and stir until moistened. Roll 1/4 inch thick; cut in 5 inch squares. (I divide the dough into three portions; shape it into a long roll with my hands; then roll out. Cut the rolled strip into half and you have two squares which are approximately 5 inch square.)

Arrange the apple on each square; sprinkle generously with additional sugar, cinnamon and nutmeg; dot with butter; fold corners to center; pinch edges together. Pour syrup over them. Bake in 375 degree oven 35 minutes. Serve hot with ice cream or milk. Makes 6 servings. Use 13x9 inch pan. You could freeze half the dumplings and bake half. Just make half a batch of syrup if you do.

Apple Dumplings

Desserts

Rita

83

- 1 1/2 c. sugar
- 1 1/2 c. water
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 10 drops red food coloring
- 3 tbs. butter

Bring to a boil (syrup).

#Dough:

- 6 apples
- 2 c. flour
- 2 tsp. baking powder
- 1 tsp. salt
- 2/3 c. margarine
- 1/2 c. milk

Roll into 6 - 6 inch squares.

I put thick slices of apple instead of whole apple on each square, dot with butter, sugar and cinnamon. Fold around apple. Put in baking dish. Pour syrup over. Bake for 1 hour.

Mom's Sweet Apple Dumplings
Desserts
Mary Frances Stoll
84

- A piece of suet a little larger than an egg
- 1 c. flour, not sifted
- Scant tsp. salt
- 3 cooking apples, pared and cored, halved
- Water
- Butter, brown sugar and cream

Add flour and salt to finely chopped suet, mix well then add enough water to make a stiff dough. Portion dough into six lumps. Smooth out a lump of dough to about 1/8 or 1/4 inch thickness, then wrap a half of an apple in each piece of dough.

Using about a 3 quart kettle, fill half full of water. Bring to a boil, then drop in dough-wrapped apples, one at a time so water continues to boil. Keep apples separated for a few minutes. Cover and simmer for about 45 minutes to an hour. Remove dumplings with a slotted spoon and drain.

Serve hot, sprinkled with brown sugar, a lump of butter and cream poured over all.

Jill's Apple Crisp
Desserts
None
84

- 5 to 6 lg. apples, sliced

Put in 9x9 pan
Mix:

- 1 c. sugar
- 1 egg
- 1/2 tsp. cinnamon
- 2 tbsp. flour

Place over apples.
Mix:

- 1 c. flour
- 1/2 c. brown sugar
- 1/2 tsp. salt
- 1 stick butter or margarine

Mix until crumbly and sprinkle over apple mixture. Bake 350 degrees until lightly browned.

Donna's Apple Crisp
Desserts
Donna
85

- 5 or 6 lg. apples

Put in 9x9 inch pan.
Mix:

- 1 c. sugar
- 1 egg
- 1/2 tsp. cinnamon
- 2 tbsp. flour

Place over apples.

Mix:

- 1 c. flour
- 1/2 c. brown sugar
- 1/2 tsp. salt
- 1 stick butter or margarine

Mix until crumbly and sprinkle over apple mixture. Bake at 350 degrees until lightly browned.

Apple Crisp

Desserts

Virginia

85

- 2 c. sliced apples
- 1/2 c. brown sugar
- 2 tbsp. flour
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- Butter

Place sliced apples in deep baking dish, 1 1/2 quart, which has been greased with butter. Combine remaining ingredients; sprinkle over apple slices; dot with additional butter. Bake in hot oven (400 degrees) about 30 minutes. The apples cook down quite a bit, so I usually fill the dish. If they aren't cooking apples, it may take longer to bake. May serve hot with a scoop of vanilla ice cream.

Fruit Crisp

Desserts

Mary Frances Stoll

85

#(Apples or rhubarb or whatever)

- 4 c. fruit, peeled - sliced or cut up

Place fruit in buttered baking pan

Sift dry ingredients together:

- 1 c. sugar
- 3/4 c. flour
- 1 tsp. cinnamon
- 1/2 tsp. salt

Cut in:

- 1/2 c. butter

Mixture should be a fine crumbly one. Sprinkle the crumb mixture over the fruit and bake uncovered, 350, 50 to 60 minutes.

Rhubarb Crunch

Desserts

Becky Stoll

86

- 4 c. frsh rhubarb pieces
- 1 c. sugar
- 2 tbsp. flour
- 2 tbsp. butter

- 1 c. sugar
- 1 c. sifted flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 egg, beaten

Cut rhubarb into 1/2 inch lengths. Sift 1 cup of sugar and 2 tablespoons flour together and mix with rhubarb. Pour into 8 inch baking pan and dot with butter. Sift together the remaining sugar and flour with salt and baking powder and stir in beaten egg. Mixture will be crumbly. Sprinkle it over the rhubarb and shake the pan a little so the crumbs will settle down in the rhubarb. Bake about 40 minutes at 350 degrees or until crust is golden brown. Serve with ice cream.

Peach Cobbler

Desserts

None

86

- 2 1/2 c. sliced peaches
- 1 1/2 c. white sugar
- 1/4 tsp. cinnamon
- 3/4 stick butter
- 3/4 c. flour
- 1/4 tsp. salt
- 2 tsp. baking powder
- 3/4 c. milk

Slice peaches. Add 1 cup of sugar and cinnamon. Set aside.

Melt butter in bottom of 1 1/2 quart baking dish. Make batter with remaining 1/2 cup sugar, flour, baking powder, salt and milk. Pour on top of batter. DO NOT STIR. Add peaches. DO NOT STIR. Bake 350 degrees for 45 minutes. Serve warm.

Blueberry Cobbler

Desserts

None

87

- 4 c. blueberries, thawed
- 1/2 c. sugar
- 2 tbsp. cornstarch
- 2 tbsp. butter
- 1 tbsp. lemon juice

In small saucepan, mix sugar and cornstarch. Add berries, lemon juice and butter. Boil 1 minute. Put into baking dish.

#Topping:

- 1 c. flour
- 1 tbsp. sugar
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 3 tbsp. butter
- 1/2 c. milk

Mix. Drop by spoonful on top of berries. Bake 30 to 35 minutes.

Cherry Crunch

Desserts

Virginia

87

Butter 9x12 inch pan. Spread 2 cans cherry pie filling in pan. Crumble white cake mix over it. Sprinkle on 1 cup chopped nuts. Over all pour 1 1/2 sticks

melted butter. Bake 350 degrees 50 minutes. Serve with ice cream or Cool Whip.
Serves 12-15.

Swedish Nuts
Desserts
Julie Stoll
87

-1 c. sugar
-1/4 tsp. salt
-3 egg whites
-1 lb. pecans
-1/4 lb. melted butter

Heat nuts at 350 degrees until hot (about 5 minutes). Meanwhile, beat egg whites until stiff. Fold in sugar and salt. Beat until sugar is melted. Take nuts from oven and fold into egg white mixture. Then add the nut mixture to the melted butter. Return to 350 degree oven and stir every 10 minutes until the butter is all used up. Bake for 30 minutes.

Banana Cream Torte
Desserts
Julie Stoll
88

#Crust:

-1/2 c. butter or margarine
-1/2 c. chopped nuts (I used pecans)
-1 c. flour
-2 tbsp. sugar

Blend all and pat on bottom of 9x13 inch pan. Bake at 350 degrees for 1 to 20 minutes until golden brown.

#1st Layer:

Whip (with blender):

-1 (8 oz.) cake Philadelphia cream cheese
-1 c. powdered sugar

Add:

-1 c. Cool Whip

Mix well and spread over crust. Place sliced bananas on 1st layer. I use about 5.

#2nd Layer

Cook 2 boxes (4 serving size) banana cream pudding with 3 cups milk until thick. Cool. Pour this over bananas and cheese layer. Top with Cool Whip. Refrigerate for 6-8 hours.

Big Mike's Fritters
Desserts
Becky Stoll
88

-2 c. warm water
-2 packs dry yeast
-4 tbsp. + 2/3 c. sugar
-5 c. flour

- 2 tsp. salt
- 2 eggs
- 4 tbsp. soft shortening

Dissolve yeast in water. Stir sugar and 1/2 of flour and salt into yeast. Beat with spoon until smooth. Add rest of ingredients; let raise 30 minutes. Add 5 teaspoons cinnamon. Chop 5 apples partially cooked (microwave). Add to dough. Add 2 teaspoons vanilla. Fry in hot oil. Glaze with powdered sugar and milk mix.

Strawberry Pizza

Desserts

Becky Stoll

89

- 1 qt. berries

#Crust:

- 1 c. flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 c. powdered sugar
- 1/2 c. butter, melted

Combine, mix well. Pat dough on a 14 inch round pizza pan. Bake at 350 degrees 10 minutes. Cool.

#Filling:

- 1 (8 oz.) cream cheese
- 1 (14 oz.) sweetened condensed milk
- 1/3 c. lemon juice

Blend and spread on crust. Next layer on sliced berries.

#Glaze

- 1/2 c. sugar
- 2 tbsp. cornstarch
- 1/2 c. water (add more if needed for pouring)

Combine sugar, cornstarch and water; boil until thickened, about 5 minutes. Pour glaze over berries.

Chocolate Yummy

Desserts

Rita

90

- 1 c. flour
- 1 c. margarine
- 1 c. chopped nuts
- 1 (8 oz.) cream cheese
- 1 c. powdered sugar
- 1 lg. Cool Whip
- 2 pkgs. instant pudding mix (any kind can be used)
- 3 c. milk
- Nuts

Mix together margarine, flour and nuts. Press into a 9x13 pan. Bake 20 minutes at 350 degrees or until brown. Cool.

Beat cream cheese and powdered sugar. Fold in 1 cup Cool Whip (half carton). Spread over cooled crust.

Beat pudding mix and milk, pour over cheese mixture. When set spread the

remainder of the Cool Whip over the top. Sprinkle nuts on top.

Lemon Fluff

Desserts

Arda Lou

90

- 1 can evaporated milk
- 1 pkg. lemon Jello
- 1 3/4 c. hot water
- 1/4 c. lemon juice
- 1 c. sugar
- 2 1/2 c. vanilla wafer crumbs or graham cracker crumbs

Chill unopened can of milk in refrigerator until ice cold.
Dissolve Jello in hot water chill until partially set. Whip until light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into Jello mixture. Line bottom of pan with crumbs. Pour Jello mixture over the top. Top with a few crumbs. Chill.

Heath Bar Dessert

Desserts

Rita

90

- 60 Ritz crackers
- 1 1/2 sticks butter
- 1 c. milk
- 1 qt. vanilla ice cream
- 2 boxes French instant vanilla pudding
- 1 lg. container Cool Whip
- 3 or 4 Heath bars

Crush crackers, mix with melted butter. Pack in cake pan.
Mix milk, pudding and ice cream with beater. Mix ice cream to get a smoother mix. Spoon over crackers. Refrigerate until firm. Cover with Cool Whip, then sprinkle Heath bars over top.

Pineapple Supreme Dessert

Desserts

Rita

91

- 1 box pineapple supreme cake mix
- 20 oz. can crushed pineapple

Mix and bake according to package directions for a 9x13 cake. While hot, poke holes in cake and spread over with a 20 ounce can of crushed pineapple in heavy syrup. Let it become thoroughly cool.
Beat together:

- 1 pkg. instant vanilla pudding mix
- 1 pkg. Dream Whip
- 2 c. cold milk

After beating together, let the above set and thicken for a few minutes. Spread this on top of pineapple. Top with a 9 ounce tub of Cool Whip. Sprinkle top with chopped nuts if desired. Refrigerate. Stays fresh in refrigerator for a week and a half.

Banana Split Dessert

Desserts

Becky Stoll

91

- 2 c. graham cracker crumbs
- 1/2 c. melted butter
- 1/2 c. butter
- 2 c. powdered sugar
- 2 eggs
- 5 bananas
- 1 can (15 1/2 oz.) crushed pineapple, well drained
- 1 (8 oz.) Cool Whip
- Semi-sweet chocolate (Hershey bar), shredded
- 1/3 c. chopped nuts
- Maraschino cherries

In bowl toss together graham cracker crumbs and melted 1/2 cup butter. Press onto bottom of 13x9 pan.

In a small mixer bowl beat remaining 1/2 cup butter until soft. Add powdered sugar, beat until fluffy. Beat with mixer. Spread egg mixture over crumb mixture.

Slice bananas into halves and arrange over egg mixture. Spoon pineapple over bananas. Spread with Cool Whip. Sprinkle with chocolate and nuts. Refrigerate 4 hours. Top with cherries.

 Cream Puffs
 Desserts
 Betty Malone
 92

- 1 stick oleo
- 1 c. water
- 1 c. flour
- 4 eggs

In a medium saucepan add 1 stick oleo. 1 cup water and heat to a boil. Remove from heat and add 1 cup flour. Return to low heat. Continue beating until mixture forms ball and leaves side of pan. Remove from heat. Beat in eggs one at a time beating hard after each addition. Continue beating until shiny and satiny and breaks in strands.

Put a tablespoon on ungreased cookie sheet about 2 inches apart. Bake at 400, 45 to 50 minutes until puffed and golden brown. Puffs should sound hollow when lightly tapped with fingertip.

Let cool completely on wire rack away from draft. Cut with sharp knife. Cut off top crosswise. Fill with cream pie recipe.

 Cherry Time Dessert
 Desserts
 Rita
 92

- 1 c. flour
- 1/2 c. sugar
- 2 tsp. baking powder
- 2 c. sour cherries, pitted
- Butter, lump the size of an egg
- 1 tsp. salt
- 1/2 c. milk

Mix the cherries in 1 cup of sugar and let stand while you mix the rest of the ingredients together.

Layer the dough you have made over a 9 inch baking dish and spread the cherries and sugar over top. Pour 1 cup of water over all. Bake at 350 for 1 1/2 hours.

 Butterscotch Delight
 Desserts
 Mary Frances Stoll

#Crust:

- 1 c. all-purpose flour
- 1 stick oleo
- 1 c. pecans

Cut the oleo into flour. Mix in nuts and press into 13x9 pan. Bake at 350 for 20 minutes. Cool.

Mix:

- 8 oz. cream cheese
- 1 c. confectioners' sugar
- 1 c. Cool Whip, lg. container, use rest on last layer

Spread mixture over crust.

Mix:

- 1 sm. pkg. vanilla instant pudding
- 1 sm. pkg. butterscotch instant pudding

With 3 cups milk, stir into and spread over last layer. Spread rest of large container of Cool Whip over top and refrigerate about four hours before serving. This dessert can be frozen and served when need it.

Mississippi Mud

Desserts

Mary Frances Stoll

93

- 1 c. butter
- 2 c. sugar
- 2 tbsp. cocoa
- 4 eggs
- 2 tsp. vanilla
- 1 1/2 c. sifted flour
- 1 1/2 c. flaked coconut
- 1 1/2 c. chopped walnuts or pecans
- 1 (7 oz.) marshmallow creme

#Icing:

- 1 1/2 c. butter
- 1 lb. powdered sugar
- 1/2 c. cocoa
- 1/2 c. evaporated milk
- 1 tsp. vanilla

Cream butter and sugar together. Mix in cocoa. Add eggs and vanilla, beat. Add flour and coconut alternately, 1/2 cup at a time. Add nuts and beat 2 minutes. Bake in greased 15 1/2 x 10 1/2 x 1 pan for 35-40 minutes at 350. While hot after baking, spread marshmallow creme over surface. Cool in pan on rack.

ICING: Cream butter. Add powdered sugar, mix with cocoa. Beat in evaporated milk and vanilla. Frost cooled cake.

Chocolate Eclair Torte

Desserts

Julie Stoll

94

- 1 c. water
- 1/2 c. margarine
- 1/4 tsp. salt

- 1 c. flour
- 4 eggs
- Filling and frosting

In medium saucepan, combine water, margarine and salt. Bring to boil over high heat and boil until margarine is melted. Remove from heat.

Add flour to pan all at once and stir to blend. Beat in eggs, one at a time. Spoon into greased and floured 13x9 inch pan. Bake at 400 degrees 45 to 50 minutes or until golden brown. Cool on rack.

Prepare filling.

Carefully lift pastry from pan and place on flat surface. With serrated knife, slice pastry into 2 layers. Return bottom layer to pan or place on serving dish. Spread filling evenly over bottom layer. Replace top layer.

Prepare frosting and drizzle over top. Refrigerate until serving time. Make 10-12 servings.

#Filling

- 2 pkgs. (3 oz. each) instant French vanilla pudding
- 2 1/4 c. milk
- 1 tsp. vanilla extract
- 1 carton (12 oz.) frozen non-dairy whipped topping

In mixing bowl, combine pudding, milk and vanilla extract. Stir until slightly thickened, about one minute. fold in whipped topping.

#Frosting:

- 2 blocks (1 oz. each) unsweetened chocolate
- 3 tbsp. butter
- 3 tbsp. milk
- 1 tsp. vanilla extract
- 1 c. powdered sugar

In small heavy saucepan combine chocolate and butter. Heat over low heat until melted. Transfer to bowl. Add milk, vanilla and sugar. Stir until blended.

Potica

Desserts

Julie Stoll

95

- 2 cakes yeast, crumbled
- 1 tbsp. sugar
- 1 tbsp. flour
- 1/2 c. lukewarm water

Beat this together and set aside to use.

Mix in a bowl:

- 6 1/2 c. flour
- 2 tsp. salt
- 1/2 c. sugar
- 1/2 pt. sour cream
- 3 well beaten eggs
- 1/2 c. melted butter
- 1 tsp. vanilla

Mix all together and add more flour if dough is too soft. Cover with wax paper and a damp cloth. Put into refrigerator and let set overnight.

#Filling:

- 3 c. chopped nuts (1 1/2 lbs.)

- 3/4 - 1 c. sugar
- 1/4 lb. melted butter
- 2 eggs
- Cinnamon to taste

Add enough hot milk to above ingredients to make a paste easy enough to spread. Roll dough with a rolling pin until very thin. Spread with filling; roll and let rise for 1/2 hour. Bake in moderate oven (350 degrees) for about 25-30 minutes.

 Holland Rusk Chocolate Delight
 Desserts
 Julie Stoll
 96

Beat 6 egg yolks until light.
 Add:

- 1 c. sugar
- 1 c. Holland Rusk (crushed fine)
- 1 tsp. baking powder
- 1 c. chopped nuts
- 1 tsp. vanilla
- 1/4 tsp. salt

Mix.

Beat 6 egg whites until stiff; fold into the yolk mixture. Pour into glass pan 13x9 and bake at 325 degrees about 30 minutes.

When torte is completely cold, whip 1 pint of cream. DO NOT ADD ANY SUGAR TO IT. Spread over cold torte. Melt 2 squares of bitter chocolate and cool. Beat 3 egg whites until stiff and add 1 cup powdered sugar and cooled chocolate. Spread over whipped cream and refrigerate. Can be kept 2 or 3 days.

 Apple Danish
 Desserts
 Julie Stoll
 96

- 1 c. Crisco
- 3 c. flour
- 1 tsp. salt

Cut in like pie crust.

Add 1/2 cup milk mixed with 1 egg yolk (beaten). Add to crust mixture and stir (will be stiff). Roll out (1/2) like pie dough between 2 pieces of wax paper. Line a cookie sheet (bottom and sides).

Peel 14 apples (good size) and cut thin on crust.

Mix together:

- 1 1/2 c. sugar
- 3 tbsp. flour (heaping)
- 3 tsp. cinnamon

Sprinkle sugar mixture over apples, then drizzle 1/4 cup melted oleo over the top of that. Then roll remaining dough for top crust. It doesn't matter if it isn't quite enough. Place on top of apples. Brush crust with beaten egg white. Bake 375 degrees for 45 minutes.

#Frosting:

- 1 1/2 c. powdered sugar
- Dash of salt
- 1 tsp. vanilla

Mix together and add enough milk to make a thin frosting. Drizzle over top of Danish when it is still hot from the oven, for a glazed effect.
P.S. Use a jelly roll pan.

#For a Blueberry Danish:

- 8 c. blueberries
- 6 tbsp. tapioca (heaping)
- 2 c. sugar
- 4 tsp. lemon juice
- 1 tbsp oleo

Let stand in a bowl for about 4 hours before making crust.

#For a Cherry Danish:

Take 4 cans of cherries. Drain 2 cans, use juice of 2 cans, then add:

- 8 tbsp. tapioca (heaping)
- 2 c. sugar
- 1/8 tsp. almond extract

Let stand in a bowl for about 4 hours before making crust.

P.S. If you want to make a cherry, blueberry Danish just cut recipes in half.

Apple Strudel

Desserts

Julie Stoll

97

- 1 recipe "strudel dough"
- 1/2 c. melted butter
- About 6 tbsp. minute tapioca
- 12 tart apples, peeled, cored, and thinly sliced (MacIntosh, Wealthy)
- 1 c. sugar
- Cinnamon
- 1 c. raisins (optional)

KEEP THE ROOM WARM.

Make and stretch strudel dough according to directions. Brush the surface of the dough with some of the melted butter. Add the apples, sprinkle with sugar, cinnamon and then tapioca. Fold edges over around the strudel where the apples are. Roll and place on a buttered baking sheet. Brush top of roll with remaining butter. Prick with fork. Bake at 400 degrees for 10 minutes then reduce heat to 350 degrees and bake 30-35 minutes longer or until brown. Turn edges.

#Strudel Dough:

- 3 c. sifted flour
- 2 eggs, room temp.
- 1/2 tsp. salt
- 3 tbsp. melted butter
- 2/3 c. warm water

Use ceramic bowl.

Sift flour onto a pastry board. Make a well in center and add eggs, salt and butter. Add water slowly and work mixture into a soft dough. Knead dough until it becomes elastic and leaves the board clean. Or, pick up dough and throw it on the board one hundred times. Form dough into a smooth ball. Cover with a warm bowl and let stand about one hour.

Spread a clean cloth over a large table and secure with thumbtacks in several spots so that it will be easier to work on. Dust the whole cloth lightly with flour. Place dough in the middle of the cloth and roll out into a large oblong.

Reach under the dough with palms up and stretch the dough until it is transparent. With kitchen shears cut off the thick edges. Cover about 2/3 of dough with the filling. The dough will roll easily by simple lifting the cloth high in the air and pulling gently at the same time. With the last roll, deposit the strudel in a buttered baking pan. Brush with melted butter. Bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30-35 minutes longer or until brown.

Onnie's Cherry Pudding Delight

Desserts

Mary Frances Stoll

98

Beat together:

- 2 lg. pkgs. cream cheese
- 2 eggs
- 1 c. sugar
- 1 tsp. vanilla

Bake graham cracker crumb crust in 9x13 cake pan. Cool. Put cream cheese mixture in crust and bake 15 minutes at 350. Cool.

Add Thank You branch cherry pie filling and refrigerate. Then add whipped whipping cream or Cool Whip. keep in refrigerator until used.

Soft Sauce For Cake of Gingerbread

Desserts

None

99

- 2 c. sugar
- 4 tbsp. flour
- 2 c. water
- 1 tbsp. butter
- 1 tsp. vanilla

Mix flour with sugar, add water and butter. Bring to a boil; reduce heat and simmer 10 minutes. Add vanilla.

Betty's Microwave Bread Pudding

Desserts

Donna

99

- 2 c. half and half or milk
- 2 eggs, slightly beaten
- 1/2 c. sugar
- 1/4 tsp. salt
- 3 c. soft bread cubes
- 2 tbsp. butter
- 1/2 c. raisins (optional)
- Nutmeg

Combine milk, eggs, sugar and salt in a 1 1/2 quart casserole and beat with rotary beater or wire whisk. Stir in bread cubes and raisins. Dot with butter and nutmeg.

To prepare bread cubes, take butter and spread on bread and cut in cubes. Microwave for 26-28 minutes on simmer or until almost set in center. Let stand 5 minutes before serving.

Date Pudding

Desserts

Rita

99

- 1 c. chopped dates
- 1 tsp. soda

Pour 1 cup boiling water over dates and let stand.

- 1 c. sugar
- 2 tsp. margarine
- Pinch of salt
- 1 egg, beaten well

Add date mixture, then add:

- 1 1/2 c. flour
- 1 tsp. baking powder
- 1/2 c. nuts (optional)

#Brown Sugar Sauce:

- 1 1/2 c. brown sugar
- 1 1/2 c. boiling water
- 1 tbsp. margarine

Mix together and pour over top batter. Bake 350 degree oven for 40 minutes. Invert on plate. Serve warm with whipped cream.

Rita's Microwave Pudding

Desserts

Donna

100

Add 2 cups of milk a little at a time to dry pudding mix. Stir thoroughly. Place in microwave for 6 to 8 minutes, stirring every 3 minutes. Pour into serving dishes. Use large 4 cup measuring cup to cook it in.

Mom's Date Pudding

Desserts

Mabel

100

- 1 pkg. dates, chopped (3 c.)
- 2 c. big raisins
- 2 c. boiling water (pour over dates and raisins and add 1 tsp. soda)
- 2 1/2 c. flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 2 c. brown sugar
- 2 eggs, beaten
- 2 tbsp. heavy cream
- 1/4 c. melted butter
- 2 tbsp. hot water
- Vanilla
- Nuts

Let dates and raisins stand in water while you mix the rest of the ingredients together. Bake until cake tester comes out clean, 30 to 40 minutes.

Brownie Pudding

Desserts

Virginia

101

- 1 c. flour
- 2 tsp. baking powder

- 1/2 tsp. salt
- 3/4 c. granulated sugar
- 2 tbsp. cocoa
- 1/2 c. milk
- 1 tsp. vanilla
- 2 tbsp. melted shortening
- 3/4 to 1 c. chopped nuts
- 3/4 c. brown sugar
- 1/4 c. cocoa
- 1 3/4 c. hot water

Mix together flour, baking powder, salt, white sugar and cocoa. Add milk, vanilla and shortening; mix until smooth. Add nuts. Pour into greased 8 inch square pan.

Mix brown sugar, and second amount of cocoa; sprinkle over batter. Pour hot water over entire batter. Bake in 350 degree oven 40-45 minutes. Serve with whipped cream or ice cream.

Waffles

Main Dishes

Rita

103

Beat well:

- 3 egg yolks

Beat whites stiff.

Beat in:

- 1 1/2 c. buttermilk
- 1 tsp. soda
- 1/2 tsp. salt
- 1 3/4 c. flour
- 2 tsp. baking powder
- 1/2 c. shortening

Beat until smooth. This is a thin batter. Add beaten whites. Bake in hot waffle iron.

Betty's Eggs Benedict

Main Dishes

Donna

103

#Sauce:

- 1 c. mayonnaise
- 1 tbsp. (approx.) lemon juice
- A little milk if too thick

Add a little Accent and yellow food coloring. Heat until just warm. Don't boil or it will curdle.

Brown muffin halves in buttered skillet

Fry Canadian bacon or ham and place on muffin. Poach egg (undercook a little) and place on top of meat. Add a slice of American cheese and place in microwave until cheese melts. Remove from microwave and put the warm sauce and a little paprika on top of cheese. Eat immediately.

Four times the sauce recipe will make enough for 18 muffins and 36 eggs.

Oatmeal Pancakes - Jenny's

Main Dishes

Robin

104

-1/2 c. whole wheat flour (or white)
-1/2 c. oatmeal
-1 tsp. baking powder
-1/4 tsp. baking soda
-2 tbsp. oil
-3/4 c. yogurt, milk or sour milk
-1 egg

Mix together and bake on hot griddle. May add cinnamon, raisins, etc.

Breakfast Pizza

Main Dishes

Kelly Stoll

104

-1 lg. crescent roll
-1 c. frozen thawed, shredded hash browns
-5 eggs
-1/2 tsp. salt
-1/2 tsp. pepper
-1/4 c. milk
-2 tbsp. Parmesan cheese (I don't use)
-1 c. shredded mild Cheddar cheese - use more
-1 lb. bacon or sausage - I use more sausage than bacon

* I used a little more of everything because I use a cookie sheet instead of a pizza pan.

Brown meat and drain well in paper towels.

Line pan (12 inch pizza pan) with rolls. Spoon on meat. Top with shredded cheese.

Beat eggs with milk, salt and pepper. Pour over all. Sprinkle well with Parmesan cheese - again I didn't use. Bake 375 for 25-30 minutes or until eggs are cooked.

Strada

Main Dishes

Mary Bleile & Debbie Welfle

104

(Perfect for Christmas morning)

-16 slices Pepperidge Farm thin sliced white bread (cut off crusts)
-1 lb. chipped ham
-8 slices Cheddar cheese
-4 eggs
-3 c. milk
-1/4 tsp. dry mustard
-2 c. corn flake crumbs
-1/4 c. melted butter or margarine

Butter both sides of bread. Place in 8 in baking dish. Add ham, cheese - divide equally. Top with other 8 slices of bread.

Beat eggs, mustard and milk; pour this mixture over sandwiches.

Combine corn flake crumbs and melted butter. Sprinkle over top and let stand in refrigerator overnight. Bake at 325 degrees for 45 minutes. Let stand 10 minutes before serving.

Egg and Sausage Casserole

Main Dishes

Mary Bleile & Debbie Welfle

105

-8 slices bread (take off crust and cube)

- 1 lb. pork sausage (cook, drain and crumble)
- 1 1.2 c. fresh mushrooms (saute and drain)
- 2 c. grated Cheddar cheese
- 4 eggs
- 2 1/2 c. milk
- 1/4 tsp. dry mustard
- 1 (10 3/4 oz.) can condensed cream of mushroom soup
- 1/2 c. milk
- 1/2 c. buttered bread crumbs (stuffing mix with 2 tbsp. melted margarine)

Place bread cubes in bottom of 8x12 inch dish. Add sausage, mushrooms and cheese to bread cubes.

In separate bowl, mix together eggs, milk and dry mustard. Pour liquid ingredients in casserole. Cover and refrigerate overnight. The next day bring casserole to room temperature.

Mix mushroom soup and 1/2 cup milk. Pour over casserole. Cover with buttered seasoned bread crumbs. Bake in preheated 325 degree oven for 75 minutes. Makes 10-12 servings.

Betty's Egg Pancakes or Crepes

Main Dishes

Robin

106

(Single Recipe)

#Step 1:

- 1 c. flour
- Pinch salt
- 1 tsp. sugar

#Step 2:

Add 3 eggs and mix with a whisk.

#Step 3:

- 1/2 tsp. vanilla
- 1 1/2 c. milk

But add milk slowly and beat with whisk until smooth. Batter will be thin so when you pour the dough it goes thin like an egg pancake should be. You may not need all the milk! 3 times recipe only takes 3 cups of milk. Triple the recipe for 6 people. Egg Beaters work just as well as the regular eggs.

#Peach sauce for crepes:

- 1 c. sugar
- 1 c. water
- Pinch salt
- 1/4 c. butter
- Thickening made of cornstarch and water

Let first three ingredients come to a boil. Add thickening (just enough to thicken a little). Add fresh or frozen sliced peaches and simmer. Strawberry sauce can be made the same way.

Mary Ann's Cornmeal Mush

Main Dishes

Donna

106

- 1 c. cornmeal (yellow)

-1 c. water
-3 c. water
-1/2 tsp. salt

Add cornmeal to boiling water stirring constantly. Remove from heat and cover for couple of minutes. Serve hot with milk and sugar.

Ma's Dressing

Main Dishes

None

107

1. Toast bread (2 or 3 loaves) and break in small pieces.
2. Cook giblets and neck or pieces of chicken with onion until tender.
3. Brown celery and onion in butter -1 cup celery, 1/2 cup onion
4. Brown some sausage and drain off grease.
5. Mix items 2 and 3 together and pour over toasted bread dotted generously with butter. Mix in sausage and season to taste (salt, pepper, sage).
6. Beat 2 or 3 eggs together and add to dressing after it cools a bit. Handle mixture as little as possible. If more broth is needed add milk.

Hot Dog Sauce

Main Dishes

Mary Ann Stoll

107

-1 lb. hamburger

Add enough water to cover. Heat until it begins to boil. While cooking mash with potato masher until fine.

Add:

-1/2 to 1 tsp. paprika
-1 to 1 1/2 tsp. chili powder
-1 tsp. cumin powder
-Salt to taste

Simmer 1/2 hour to 45 minutes. May add 1 teaspoon flour if desired, also catsup.

Barbecued Ribs

Main Dishes

Donna

108

#Sauce:

Melt:

-2 sticks butter

Add:

-1/3 c. vinegar
-5 tbsp. Worcestershire
-Salt
-Pepper
-Accent
-Garlic salt
-Onion salt
-1 c. honey
-1/2 c. Red Jug

Simmer 3 or 4 minutes

Bake ribs with one bottle frozen lemon juice, salt, pepper and onion (no water).

Bake in covered roaster for 3 hours at 325 degrees. Remove ribs from oven and marinate with part of the barbecue sauce. Place on grill and brush on rest of sauce. Grill until desired doneness.

Jane Watkin's Glaze for Ham
Main Dishes
Donna
108

-1 1/2 c. brown sugar
-4 to 5 tbsp. mustard

Mix together.
Bake a half of ham for about 1 hour. Remove from oven and spread the glaze over ham and bake another half hour or so.

Dressing for Barbecued Chicken
Main Dishes
Donna
108

Melt:

-1 stick butter

Add:

-1/4 c. vinegar
-3 tbsp. Worcestershire sauce
-Pepper
-Accent
-Garlic sauce
-Onion salt
-A good tsp. of salt

Cook 4 or 5 chicken breasts seasoned with salt, pepper, celery and onion until tender. Drain and brush with some of the dressing while chicken is hot. Place chicken on grill and brush with more dressing. Grill about 5 minutes.
To double the sauce use:

-2 sticks butter
-5 tbsp. Worcestershire
-1/3 c. vinegar

Sauce for Roast Pig
Main Dishes
None
109

-Margarine
-Vinegar
-Garlic cloves
-Onions
-Salt
-Pepper
-Garlic salt
-Accent
-Worcestershire sauce

Sweet and Sour Spare Ribs
Main Dishes
None
109

- 5 to 6 lbs. spare ribs
- 1/2 c. packed brown sugar
- 1/2 sugar
- 2 tbsp. cornstarch
- 1 c. ketchup
- 2/3 c. vinegar
- 1/2 c. cold water

I added a little honey and chili powder.

Cook ribs in oven for 1 1/2 hours at 350 degrees.

Combine sugars and cornstarch in saucepan. Stir in ketchup, vinegar and water. Bring to a boil. Cook until thickened and clear. Drain ribs. Add sauce. Either bake or brown on grill.

Barbecued Spare Ribs

Main Dishes

Rita

110

- 3 lbs. spare ribs
- 1 tsp. paprika
- 3 tsp. salt
- 1 lg. onion
- 1/2 c. catsup
- 1/4 c. vinegar
- 2 tbsp. water
- 2 tsp. chili powder

Brown meat on both sides at 450 degrees for 30 minutes. Lay slice of onion on each piece. Mix other ingredients and pour over meat. Lower temperature to 350 degrees and bake 1 1/2 hours or until done.

Ribs with Onion Sauce

Main Dishes

Virginia

110

- 3 lbs. spare ribs, cut in pieces
- 2 c. onion slices
- 2 clove garlic, minced
- 1/2 c. vinegar
- 1/2 c. water
- 1/4 c. chili sauce
- 2 tbsp. lemon juice
- 2 tbsp. Worcestershire sauce
- 3 tbsp. brown sugar
- 1 1/2 tsp. salt
- 1 tsp. dry mustard

Bake ribs in shallow pan at 450 degrees for 30 minutes. Drain off excess fat. Meanwhile, cook onion and garlic in a little hot fat until tender; add remaining ingredients; simmer 10 minutes. Brush ribs with sauce. Reduce oven to 350 degrees; bake 1 1/2 hours or until well done, brushing occasionally with sauce.

Pork Roast

Main Dishes

Rita

110

- 4 lb. pork roast (rolled or butt)
- Salt
- Pepper
- Garlic salt
- 2 c. water

- 1 sm. onion
- Accent

Brown meat all over. Add seasonings and onion. Add water. Bake in 350 degree oven covered for about 3 hours or until tender.

Porkypines
Main Dishes
Mary Ann Stoll
111

- 1 lb. hamburger
- 1/2 c. uncooked rice
- 1 tsp. pepper
- 3/4 tsp. salt
- 1 tbsp. onion
- 2/3 c. milk

Mix and make balls.
Mix:

- 1 can tomato soup
- 3/4 c. cold water

Bake uncovered 35 minutes then cover. Bake 35 minutes longer.

Jesse's Egg Rolls
Main Dishes
Jesse
111

- 1 head cabbage
- 1 pkg. green onions (fresh garlic), sliced thin
- 2 lg. shredded carrots
- 3 stalks celery sliced thin
- 1-2 pork chops or beef sliced 1/4 inch, cubed
- 2 pkgs. egg roll shells

In a large skillet saute garlic and onions. Then add meat. Cook until brown. Add vegetables; cook vegetables until half done. Drain everything. Wrap in egg roll shells and deep fry in Crisco.

Rita's Boiled Cabbage, Carrots, Potatoes, and Pork Chops
Main Dishes
Donna
111

Brown and season pork chops in roaster. Remove them and add sliced cabbage (3/4 inch) and carrot halves. Place pork chops on top and add a couple cups of water (enough to see). Cover and bake about 1 1/2 hours. Add potatoes and bake until potatoes are done.

Sauerkraut and Pork
Main Dishes
Rita
112

- 6 pork chops
- 1 bag kraut

Season pork chops with a little salt and pepper. Add some water (2 cups). Bake for 2 hours at 350 degrees.

Hungarian Pork Steak

Main Dishes

Rita

112

- 6 lean pork steaks
- 1 clove garlic, chopped
- 1/2 c. oil
- 2 lg. onions, sliced thin
- Salt, pepper, paprika and monosodium glutamate to taste
- 1 c. water

In a skillet, brown steaks and garlic in oil. Remove steaks to a casserole. Top with onion slices. Season to taste. Add water to pan drippings; mix well. Pour over onions and meat. Cover and bake at 350 degrees 1 hour. Serves 6.

Quick Chop Suey

Main Dishes

Julie Stoll

112

- 1/4 - 1/2 c. soy sauce
- 6 tbsp. butter
- 3/4 lb. veal
- 3/4 lb. cubed pork
- 4 oz. can mushrooms
- 1/4 c. onions
- 1 c. hot water
- 1/2 tsp. salt
- 2 c. celery, cut diagonally
- 2 bouillon cubes
- 1 1/2 tbsp. cornstarch
- No. 21 can chop suey vegetables

Melt butter. Add meat and brown. Add onions. Dissolve cubes in the water and add to meat. Add salt and cover. Cook over low heat for about 45 minutes. Drain the mushrooms and save the liquid. Drain the vegetables. Add the mushrooms, vegetables, and celery. Cover. Simmer 6 minutes longer. Combine cornstarch with mushroom liquid and add to chop suey. Cook until gravy is thickened. Serve with rice.

Sausage and Potatoes

Main Dishes

Rita

113

- 1 lb. pork sausage, bulk
- 4 potatoes
- 2 tbsp. flour
- Salt
- 1 c. shredded cheese
- 1 1/2 c. milk
- Onion can be used if desired

Brown the sausage and drain. Slice potatoes, place 1/2 the potatoes into casserole. Sprinkle with 2 tablespoons flour, some salt. Top with half the sausage and 1/2 cup shredded cheese. Repeat layers. Pour over 1 1/2 cups milk. Cover and bake 350 degrees for about an hour, uncovered for 10 minutes.

Sausage Manicotti

Main Dishes

Julie Stoll

113

- 1 lb. Italian link sausage

- 1/2 c. water
- 1 med. onion, chopped
- 1 lb. ground beef
- 3 (10 1/2 oz.) cans tomato puree
- 1 (6 oz.) can tomato paste
- 1 3/4 tsp. dried whole basil, divided
- 1 1/2 tsp. salt, divided
- 1 tsp. sugar
- 1/2 tsp. pepper
- 1 c. water
- 1 (8 oz.) pkg. manicotti
- 2 (16 oz.) cartons cottage cheese
- 1 (8 oz.) pkg. Mozzarella cheese, diced
- 2 eggs, beaten
- 2 tbsp. chopped parsley
- Grated Parmesan cheese

Place sausage and 1/4 cup water in a heavy skillet; cover and cook 5 minutes. Uncover and brown sausage well; drain on paper towels, discard drippings, and set sausage aside.

Brown onion and ground beef in skillet. Stir in tomato puree, tomato paste, 1 teaspoon basil, 1 teaspoon salt, sugar, pepper and 1 cup water; cover and simmer 45 minutes. Cut sausage links into bite-size pieces and add to sauce; cook 15 minutes, stirring occasionally.

Cook manicotti shells according to package directions. Combine cottage cheese, eggs, 3/4 teaspoon basil, 1/2 teaspoon salt, and parsley; stuff mixture into manicotti shells.

Spoon half of sauce into a 13x9 inch baking dish. Arrange stuffed shells over sauce. Spoon remaining sauce over shells. Sprinkle with Parmesan cheese. Bake at 375 degrees for 1 hour; uncover and bake 15 additional minutes. Yield: 8 servings.

Ham Loaf

Main Dishes

Pauline

114

- 1 pkg. ham loaf mixture
- 2 eggs
- 1 c. cracker crumbs
- 1 c. milk

Make into loaf, put in pan.

#Sauce:

- 1/2 c. vinegar
- 1/2 c. water
- 1/2 c. brown sugar
- 1 tbsp. mustard

Pour uncooked sauce over ham loaf and bake 1 hour at 350 degrees.

Corn Beef and Noodles

Main Dishes

None

114

- 1 can corn beef
- 1 (8 oz.) pkg. noodles, cooked
- 1/3 c. milk
- 1 can cream of celery, soup
- 1 sm. can Cheez Whiz
- 1/2 c. chopped onion

Bake 1 hour, 350 degrees.

Scalloped Potatoes and Ham

Main Dishes

Donna

114

- 5 or 6 potatoes (sliced on slicer)
- 1 lg. slice Daisyfield ham, cut in chunks
- 3 slices American cheese
- 1 qt. half and half
- Sm. amout chopped onion
- Pepper
- Accent
- Lawry's flavor salt
- Butter
- Salt (very little because ham is salty)

Make a white sauce of 3 level tablespoons cornstarch, mixed with 1 quart (4 cups) half and half. Add 1 stick or less of butter. Add seasoning of salt (not much), pepper, Accen and Lawry's flavor salt. Stir over low heat until it comes to a boil. Remove from heat and add the sliced cheese and stir until melted then add onions, ham chunks and sliced potatoes. Pour into a buttered casserole and cover. Bake at 225-250 degrees for 2 1/2 hours approximately. I make an extra cup of white sauce if making a big 9x12 ban.

Chipped Ham Sandwich

Main Dishes

Donna

115

- 1 1/2 lbs. chipped ham
- 1 c. ketchup
- 1 c. water
- 3 tbsp. brown sugar
- 2 tbsp. vinegar

Mix sauce and simmer for 15 minutes. Add ham and simmer 15 minutes more. Place on hamburger buns.

Open Faced Ham and Cheese Sandwich

Main Dishes

Donna

115

- 1 slice rye bread and butter
- 2 slices ham with mustard
- 2 slices tomato
- 3 stems cooked asparagus
- 1 slice Swiss cheese

Warm and melt in oven. Serve with fries and dill pickle.

Roasted Chicken Pieces

Main Dishes

Rita

115

- 1 fryer or parts of chicken

Roll in flour and a little paprika. Brown in margarine and oil until nice and brown. Add seasonings: salt, pepper, garlic salt. Add a little water. Bake 1 1/2 hours until tender.

Chicken Breast with Orange Sauce

Main Dishes

Virginia

116

- 4 lbs. boneless skinless chicken breasts
- 1/2 c. butter
- 1 c. flour
- 1 tsp. salt
- Some pepper

#Sauce:

- 1 c. orange juice
- 2 tbsp. lemon juice
- 1/2 c. brown sugar
- 1 tbsp. cornstarch
- 1 1/2 tsp. soy sauce
- 1/2 tsp. salt

Melt butter in 13x9 inch pan. Dredge meat in flour mixture. Bake 45 minutes at 350 degrees. Turn chicken and bake 20 to 30 minutes more.

Sauce: Combine ingredients and stir. Heat and bring to a boil, reduce heat and simmer 5 minutes. Pour sauce over chicken and bake approximately 20 minutes.

Saucy Chicken Strips

Main Dishes

Becky Stoll

116

- 4 skinless chicken breasts (boneless)
- 3 tbsp. butter
- 1/2 c. chopped onion
- 1/2 c. green pepper, chopped
- 2 c. mushrooms
- 1 pkg. onion soup mix
- 1 1/4 c. water
- 1 tbsp. Worcestershire sauce
- 1 tbsp. cornstarch
- 3 tbsp. water

Cut chicken into diagonal strips. Melt butter in large pan. Add chicken - brown. Remove chicken. Reserve drippings. Add onion, green pepper and mushrooms. Saute. Return chicken to pan.

In small bowl combine soup mix, water and Worcestershire sauce. Mix. Pour over chicken. Simmer. Drain, using drippings for sauce. Combine water and cornstarch. Add to drippings. Boil. Pour over chicken. Serve over rice.

Tina's Chicken Pot Pie

Main Dishes

Donna

117

- 1/3 c. margarine or butter
- 1/3 c. all-purpose flour
- 1/3 c. chopped onion
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 (13 3/4 oz.) College Inn Chicken Broth
- 2/3 c. milk
- 2 c. cut up cooked chicken or turkey breast
- 1/2 bag frozen mixed vegetables

Heat margarine over low heat until melted. Blend in flour, onion, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken and frozen vegetables. Line a 9 inch pie plate with a Pillsbury All-Ready Pie Crust and pour in chicken filling. Place top crust on pie, pinch edges together and flute. Cut slits in center to allow steam to escape. Cook uncovered in 425 degree oven until crust is brown, 30 to 35 minutes.

City Chicken
Main Dishes
Rita
117

- 6 city chicken
- 1/2 flour
- 1 egg, beaten
- Salt, pepper, Accent

Roll chicken in beaten egg, then in flour. Brown in hot oil or margarine on all sides. Put in baking dish, add some water. Bake at 350 degrees for at least 1 hour or until tender.

Chicken Noodle Casserole
Main Dishes
Rita
117

Cook:

- 1 c. chopped celery
- 1/4 c. chopped onion
- 1/3 c. butter
- A little green pepper if you want

Add:

- 1 can cream of mushroom soup
- 2 c. chicken broth (U usually use about 3)
- 1 1/2 tsp. salt

(Salt the chicken when I cook it, then omit this salt.) Bring to a full boil.
Add:

- 1 (8 oz.) pkg. Kluski (Polish) noodles

Turn burner to low, cook 10 minutes (sometimes a little longer) until noodles are done.

Add:

- 3 c. diced cooked chicken or turkey
- 1 c. milk

Stir carefully, cover and cook 10 minutes more
Stir in:

- 4 oz. shredded American cheese

Let stand until all cheese is melted. Put in casserole. Add some bread crumbs to top and bake about 1/2 hour. Serves 8 to 10.

Chicken Enchiladas
Main Dishes
Arda Lou Latham

118

- 3 c. cooked, diced chicken
- 1 sm. onion, chopped fine
- 1 sm. can chopped green chilies
- 1 can cream of chicken soup
- 1/2 tbsp. oregano
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 pkg. soft flour tortillas (8)

#Sauce:

- 1 can cream of chicken soup
- 1 c. sour cream

Mix chicken, soup, onions, chilies, salt and pepper. Fill shells and rolls. Place filled tortillas in baking dish. Top with soup and sour cream (mixed) Sprinkle with 1 cup hot pepper cheese or any kind you like. Bake 20 minutes at 350 degrees.

Chicken Broccoli Casserole

Main Dishes

Rita

119

- 1 cut up chicken
- 2 pkgs. frozen broccoli
- 1 c. long grain rice
- 1 pkg. onion soup mix
- 1 can mushroom soup

Layer:

- 1/2 can cream of mushroom soup
- 1 cup long grain rice (uncooked)
- 2 packages frozen broccoli (broken apart)
- Chicken pieces
- Onion soup mix and the rest of the mushroom soup
- Cover and bake at 350 degrees for 1 1/2 hours

Chicken and Rice

Main Dishes

Virginia

119

- 1 chicken (fryer), cut up
- 1 c. Minute Rice
- 1 can chicken soup
- 1 can onion soup
- 1/2 can water

Mix 1 cup (uncooked) Minute Rice with canned soups (undiluted). Add 1/2 can water in baking dish. Place cup up chicken on top. Cover and bake 2 hours in 350 degree oven. Serves 4 to 6.

Tuna and Cheese Sandwiches

Main Dishes

Virginia

119

- 1/4 lb. cubed American cheese
- 3 hard cooked eggs
- 1 c. chunk style tuna
- 1 tbsp. minced green pepper

- 2 tbsp. minced onion
- 3 tbsp. chopped olives
- 2 tbsp. pickle relish
- 1/2 c. mayonnaise
- 6 hamburger buns

Combine ingredients. Spoon between buttered buns. Wrap each bun in foil. Bake at 325 degrees 15 minutes. Fills 6 buns.

Donna's Chicken Salad

Main Dishes

Donna

120

- 6 to 8 chicken breasts (halves)
- 1 qt. Hellmann's mayonnaise (approx.)
- 1 sm. can Del Monte green peas
- 3/4 c. diced celery
- Salt
- Pepper
- 1 sm. box sea shell macaroni

Cook macaroni and drain. Cook chicken with a little onion, celery stalks (3) and some salt and pepper. Skin chicken and cut or tear into pieces. Add peas, celery, mayonnaise, salt and pepper to chicken and mix. Add as much of the cooked macaroni as you wish. Refrigerate.

Impossible Chicken and Broccoli Pie

Main Dishes

Julie Stoll

120

- 1 pkg. (10 oz.) frozen chopped broccoli
- 3 c.. shredded Cheddar cheese
- 1 1/2 c. cut up cooked chicken
- 2/3 c. chopped onion
- 1 1/3 c. milk
- 3 eggs
- 3/4 c. Bisquick baking mix
- 3/4 tsp. salt
- 1/4 tsp. pepper

Heat oven to 400 degrees F. Grease pie plate 10 x 1 1/2 inch. Rinse broccoli under running cold water to thaw; drain thoroughly. Mix broccoli, 2 cups of the cheese, the chicken and onion in plate.

Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25-35 minutes. Top with remaining cheese. Bake just until cheese is melted, 1-2 minutes longer. Cool 5 minutes. 6-8 servings.

BROCCOLI AND CHEDDAR PIE: use packages (10 ounce each) frozen chopped broccoli. Omit chicken.

Chicken Chop Suey

Main Dishes

Julie Stoll

121

- 2 tbsp. butter
- 1/2 c. diagonally sliced celery
- 1/2 c. thinly sliced onion
- 1 (5 oz.) can water chestnuts, drained and sliced
- 1 chicken bouillon cube
- 1 1/4 c. boiling water
- 1 tbsp. cornstarch

- 2 tbsp. soy sauce
- 1 1/2 c. cubed, cooked chicken

Melt butter in saucepan. Cook onion and celery until tender, about 2-3 minutes. Add water chestnuts. Dissolve bouillon cube in boiling water. Mix cornstarch and soy sauce. Add bouillon and soy sauce mixtures to vegetables. Cook and stir until thickened. Add chicken. Heat thoroughly. Serve over rice or Chinese noodles. Makes 4 servings.

Fiesta Chicken Casserole

Main Dishes

Julie Stoll

121

- 1 c. dairy sour cream
- 1/3 c. milk
- 1/4 c. chopped onion
- 1/4 tsp. garlic powder
- 1/4 tsp. cumin
- Dash hot pepper sauce
- 10 3/4 oz. can condensed cream of chicken soup
- 9 oz. pkg. Green Giant Harvest Fresh Frozen Chopped Spinach, thawed, well drained
- 2 oz. jar chopped pimiento, drained
- 4 oz. can (1/2 c.) chopped green chilies, drained
- 2 to 3 c. cubed, cooked chicken
- 4 oz. (1 c.) shredded Monterey Jack cheese
- 2 oz. (1/2 c.) shredded Cheddar cheese

#Topping:

- 2 eggs, separate
- 1 c. Pillsbury's Best Self-Rising flour
- 3/4 c. milk
- 1 c. Parkay margarine or butter, softened
- Paprika

Heat oven to 375 degrees. Lightly grease 2 quart deep casserole. In large bowl, combine sour cream, 1/3 cup milk, onion, garlic powder, cumin, hot pepper sauce, soup, spinach, chilies, and pimiento; blend well. Combine chicken with cheese; toss lightly. Spoon half of spinach mixture into prepared casserole; sprinkle with half of chicken mixture. Repeat layers.

In small bowl, beat egg whites until stiff peaks form. Remove whites from bowl; set aside. Lightly spoon flour into measuring cup; level off. In same bowl, combine flour, 3/4 cup milk, margarine and egg yolks. Beat at low speed until moistened; beat 4 minutes at highest speed, scraping sides of bowl occasionally. Fold in beaten egg whites. Pour topping over filling; sprinkle with paprika. Bake at 375 degrees F. for 40 to 45 minutes or until deep golden brown.

Beef Stew

Main Dishes

Donna

122

- 1 slice cubed round steak or stew meat
- 6 to 8 potatoes
- 1 bag carrots (sm.)
- 1 med. can Del Monte cut green beans
- 2 sticks margarine or butter
- 2 cloves garlic
- 1 sm. onion
- Accent
- Pepper
- Salt

- Lawry's flavor salt
- 2 or 3 cans (sm. 13 3/4 oz.) College Inn Beef Broth

Dust meat with 2-3 cups of flour in plastic bag. Shake excess flour from meat. Melt butter in stew pot and add meat. Season meat and let brown real good (medium high heat). Add 1 1/2 to 2 cans of broth and cover. Let simmer until meat is tender. Add cut up carrots and potatoes and put in pot. Add enough broth to cover vegetables. Let cook slow for about a half hour to 45 minutes or until vegetables are tender. Add green beans on top of stew. Cover and heat 10 more minutes or until beans are hot.

Beef Stew
Main Dishes
Rita & Lois
123

- 2 lbs. beef stew or chuck roast, cut in cubes
- 1 can Campbell Onion Soup
- 1 can Campbell Golden Mushroom Soup
- 1 can water
- 1/2 c. port wine

Bake at 300 degrees 4 1/2 to 5 hours. Take out and add another 1/2 cup port wine. Pour over rice and noodles.

Beef Stew
Main Dishes
Rita
123

- 2 lbs. stew meat (I use a chuck roast cut into pieces)
- Flour (about 3/4 c.) and paprika (mixed together)
- 1/2 c. margarine
- 1 stalk celery
- 1 med. onion
- Carrots
- Potatoes
- Accent

Roll meat in flour and paprika. Brown in margarine, stirring frequently. Add enough water to cover meat (2 or 3 cups). Add celery, onion, salt, pepper, Accent. Cook until almost done. Add potatoes and carrots. Cook slowly until done. Stir often. Add more water if necessary.

Cabbage Rolls
Main Dishes
Betty
123

- 1 lg. head cabbage

Mix together:

- 2 lbs. hamburger
- 1 c. cooked rice
- 1 can tomato soup
- 1 can water
- 1 med. onion
- Salt, pepper
- 1 can beef broth

Core cabbage, emerge in hot kettle of water, leave until cabbage leaves come loose.

Put large spoonful of meat mixture on cabbage leaf, fold in and roll up. Put

chopped cabbage in bottom of pan (use roaster or heavy pan). Lay rolls on top. Pour over beet broth. let make for 1/2 hour. Add tomato soup and water mixed. Cover and cook at 325 degrees for 1 hour. If not enough juice, add tomato juice.

Italian Meat Loaf

Main Dishes

Julie Stoll

124

- 2 slices rye bread
- 2 slices white bread
- 1 med. onion
- 4 sprigs parsley
- 1 lb. ground beef
- 3 tbsp. Parmesan cheese
- 1 egg
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 tbsp. melted butter
- 1 can Hunt's tomato sauce
- 1 tsp. oregano

Soak bread in 1 cup of water. Mash with a fork. Add the onion, parsley, beef, cheese, egg, salt and pepper. Mix well. Put into a baking dish and dot with the butter. Bake at 375 degrees for 30 minutes. Add the oregano and tomato sauce to the top and bake 20 minutes longer.

Chicago-style Italian Beef

Main Dishes

Julie Stoll

124

- 1 (3 lb.) rump roast
- 1 stalk celery, diced
- 1 med. onion, chopped
- 1 tsp. garlic salt
- Salt and pepper
- 1 bay leaf
- 2 tbsp. soy sauce
- 2 med. green peppers, parboiled

Cover roast with water and bring to a boil. Add all remaining ingredients except peppers and simmer for three hours. Cool in refrigerator overnight for best results. Slice meat thinly and put in a shallow pan in layers. Pour juices over meat and add more garlic salt and soy sauce. Slice green peppers lengthwise over the meat. Heat 15 minutes in a 325 degree oven. Serve on hard rolls.

Steak and Onion Pitas

Main Dishes

Julie Stoll

125

- 1/2 c. sour cream
- 1 tbsp. horseradish mustard
- 1 lb. beef top round steak

Stir together sour cream and mustard. Cover and refrigerate until serving time. Partially freeze beef. Thinly slice across the grain into bite size pieces. Set aside.

- 2 tbsp. Italian salad dressing
- 2 cloves garlic, minced
- 2 sm. onions, sliced and separated into rings

Preheat a wok or large skillet over high heat. Add salad dressing. Stir fry garlic in hot dressing for 30 seconds. Add onions and stir fry about 3 minutes or until tender. Remove from wok.

- 2 tbsp. Italian salad dressing
- 2 sm. tomatoes, cut into wedges

Add salad dressing to wok. Add half of the beef to the wok or skillet. Stir fry 2-3 minutes or until brown. Remove from wok. Stir fry remaining beef for 2-3 minutes. Add onions and tomatoes. Toss lightly. Heat through.

- 4 lg. pita bread rounds, halved crosswise

Spoon meat mixture into pita halves. Dollop sour cream mixture over meat mixture. Makes 4 servings.

Audrey's Sloppy Joes

Main Dishes

Donna

125

- 1 1/2 lbs. hamburger
- Celery
- Onion
- Green pepper
- Salt and pepper
- V-8 or Picante juice
- 6 Ritz crackers, grated

Brown meat and drain. Add salt, pepper, green pepper, onion, a little celery and celery leaves. Add cracker crumbs and enough juice to cover meat. Bake in covered casserole at 275 degrees for 1 hour stirring occasionally. If it doesn't thicken enough, uncover for a while.

Larry's Grundy Burgers

Main Dishes

Larry

126

Saute onion and fresh mushrooms. Set aside. Fry hamburger patties. When done add Mozzarella or mild Swiss on burger; melt. Then serve on large bun or Kaiser roll with onions and mushrooms and sour cream.

Tater-Tot Meatloaf

Main Dishes

Mary Frances Stoll

126

- 1 lb. ground beef
- 1/4 c. onions, chopped
- Salt - pepper - little garlic powder and onion powder
- 1 can cream of celery soup
- 1 c. shredded cheese
- 1 pkg. tator tots

Mix beef, onions, salt and pepper. Place in casserole dish. Pour celery soup over mixture. Add cheese. Cover with frozen tater tots. Bake in uncovered pan at 350 degrees for 1 hour.

Stuffed Green Peppers

Main Dishes

Tina Moore

126

- 6 lg. green peppers
- 1 lb. hamburger
- 2 tbsp. chopped onion
- 1 tsp. salt
- 1/8 tsp. garlic salt
- 1 tsp. minced garlic
- 1 c. cooked rice
- 1 can (28 oz.) tomato sauce
- 3/4 c. shredded Mozzarella cheese (optional)

Cut thin slice from stem end of each pepper. Remove seeds and membranes; rinse. Cook peppers in enough boiling water to cover 5 minutes; drain. Cook and stir hamburger and onion in skillet until hamburger is light brown; drain. Stir in salt, garlic salt, garlic, rice and 1/2 of the tomato sauce. Heat through.

Stuff each pepper with hamburger mixture; stand upright in ungreased baking dish, 8x8x2 inches. Pour remaining sauce over peppers. Cover; cook in 350 degree oven 45 minutes. Uncover; cook 15 minutes longer. Sprinkle with Mozzarella cheese if desired.

 Chili
 Main Dishes
 Rita
 127

- 1 1/2 to 2 lbs. hamburger
- 1 onion
- Salt, pepper to taste
- Chili powder

Brown meat and onion together.
 Add:

- 1 qt. tomato juice or more
- 1 can red kidney beans (I mash mine because Chris never liked beans)

Simmer a few hours.

 Stuffed Peppers
 Main Dishes
 Rita
 127

- 6 or 8 peppers (parboil)
- 1 1/2 lbs. hamburger
- 1 sm. onion, chopped
- 2 eggs
- Salt and pepper
- Accent
- 1/2 c. rice or less

Boil rice in a little water for about 5 minutes.
 Stuff peppers with meat mixture. Put into greased casserole. Add 1 quart tomato juice. Bake 1 1/2 to 2 hours.

 Spaghetti Sauce
 Main Dishes
 Rita
 128

- 1 or 2 lbs. hamburger
- 1 med. onion
- 2 cloves garlic
- 1 qt. tomato juice

- 1 can Chef-Boy-Ar-Dee sauce with meat
- 1 bay leaf
- 1/2 tsp. oregano

Saute onions and garlic. Add hamburger. Cook until brown. Add rest of ingredients. Simmer for 2 or 3 hours.

Spaghetti Sauce

Main Dishes

Ben Stoll & Kristen Stoll

128

- 1 lb. or more hamburger
- Onions

1 carton fresh mushrooms, salt, pepper and garlic salt browned in a whole stick of butter.

In large pan pour hamburger mixture (all including grease and butter). Mix it with:

- 1 whole can tomato juice
- 1 sm. can tomato paste
- 1 jar Prego - any flavor
- A little sugar
- Seasonings - Italian, garlic salt, oregano, pepper, salt

Let it cook all day on low, stirring every 1/2 hour.

Spaghetti Bake

Main Dishes

Virginia

129

- 1 1/2 lbs. ground beef
- 1 c. chopped onion
- 1 clove garlic, minced
- 1 (28 oz.) can tomatoes, cut up
- 1 (15 oz.) can tomato sauce
- 1 (4 oz.) can mushroom stems and pieces, drained
- 2 tsp. sugar
- 1 1/2 tsp. dried oregano, crushed
- 1 tsp. salt
- 1 tsp. dried basil, crushed
- 8 oz. spaghetti, broken cooked and drained
- 1 to 2 c. shredded Mozzarella cheese (4 to 8 oz.)
- 1/3 c. grated Parmesan cheese

In Dutch oven cook ground beef, chopped onion and garlic until beef is browned and onion is tender; drain off excess fat. Stir in undrained tomatoes, tomato sauce, mushrooms, sugar, oregano, salt and basil. Bring meat mixture to boiling; boil gently, uncovered, for 20 to 25 minutes, stirring sauce occasionally.

Remove meat sauce from heat; stir in drained spaghetti.

Place half of the spaghetti-meat sauce in 13x9x2 inch baking dish; sprinkle with shredded Mozzarella cheese. Top with remaining spaghetti-sauce; sprinkle with grated Parmesan cheese. Bake casserole at 375 degrees for 30 minutes. Make 12 servings.

Spaghetti for 80 --- No Problem!!

Main Dishes

Debbie Welfle & Karen Houser

129

- 10 loaves Italian bread
- 1 1/2 lbs. butter or margarine

- 6 boxes brownie mix
- 15 lbs. thin spaghetti noodles

#Spaghetti Sauce:

- 15 lbs. lean ground beef (Karen uses 1/2 sausage, 1/2 beef)
- 5 each (6 lb 7 oz.) cans Hunt's tomato sauce
- 3 each (1 1/2 qts.) cans tomato juice
- 1 or 2 (12 oz.) cans tomato paste
- 3 each (27 oz.) cans Hunt's Spaghetti sauce with meat OR 3 each big cans spaghetti sauce (from Apple's)
- =1/4 cup sugar
- 1 c. dried parsley
- 4 tsp. oregano
- 8 tsp. basil
- Accent, onion, garlic, salt, pepper

Brown meat and drain. Add all ingredients for the sauce and let simmer.
Prepare 6 boxes brownie mix according to recipe on back of box.

Spaghetti Pie

Main Dishes

Julie Stoll

130

- 6 oz. spaghetti
- 2 tbsp. butter or margarine
- 1/3 c. grated Parmesan cheese
- 2 well beaten eggs
- 1 lb. ground beef or bulk pork sausage
- 1/2 c. chopped onion
- 1/4 c. chopped green pepper
- 1 (8 oz.) can (1 c.) tomatoes, cut up
- 1 (6 oz.) can tomato paste
- 1 tsp. sugar
- 1 tsp. dried oregano, crushed
- 1/2 tsp. garlic salt
- 1 c. (8 oz.) cottage cheese
- 1/2 c. (2 oz.) shredded Mozzarella cheese

Cook the spaghetti according to package directions; drain (should have about 3 1/4 cups spaghetti). Stir butter or margarine into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10 inch pie plate.

In skillet, cook ground beef or pork sausage, onion, and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through. Spread cottage cheese over bottom of spaghetti "crust". Fill "pie with tomato mixture. Bake, uncovered, in 350 degree oven for 20 minutes. Sprinkle the Mozzarella cheese atop. Bake 5 minutes longer or until cheese melts. Makes 6 servings.

Spaghetti and Meatballs

Main Dishes

Becky Stoll

131

#Meatballs:

- 2 lbs. hamburger
- 1 lb. sausage (Italian)
- 2 eggs
- 1/4 c. water
- 1 1/3 c. bread crumbs

- 1/4 c. minced onion
- 1 tbsp. Romano cheese
- 2 tbsp. parsley
- 1 tsp. basil
- 2 tsp. salt

Make into balls. Brown in oven.

#Sauce:

- 2 lg. cans prepared spaghetti sauce (Hunts is good)
- 2 sm. cans tomato paste
- 2 c. water
- 1 clove garlic, chopped
- Parmesan cheese
- Packet spaghetti sauce seasoning mix

Lucille's Sphaghetti Casserole

Main Dishes

Donna

131

- 1 1/2 to 2 lbs. ground beef
- 1 bag Inn Maid thinnest noodles
- 1 can Campbell's tomato soup
- 1 1/2 to 2 c. tomato juice
- 1/2 med. onion (diced)
- 2 stalks celery (chopped)
- 1/2 green pepper
- Mozzarella cheese (optional)
- Little sugar

Saute onion and celery. Remove from skillet and brown meat until just slightly pink. Season meat with salt, pepper, garlic powder or clove of garlic and a pinch of sweet basil, oregano and a pinch of sugar. Add celery, onion and noodles to meat. Use about 3/4 cup of the tomato soup and enough tomato juice just to see. Probably about 1 1/2 to 2 cups.

Place in large casserole dish or roaster. Dot with strips of green pepper and push in slightly. Cover and bake at 325 degrees for about 1 hour. You can add grated Mozzarella cheese on top the last 15 minutes of baking.

Unbelievable Lasagna

Main Dishes

Julie Stoll

132

- 4-5 c. spaghetti sauce (Ragu, Prego)
- 8 oz. lasagna
- 8 oz. Ricotta cheese
- 8 oz. Mozzarella cheese
- 1 c. grated Parmesan cheese
- 1 1/2 lbs. pizza sausage (brown and drain)
- Cottage cheese

In 9x13 greased pan, spread 1 cup sauce. Arrange layer of partially cooked lasagna. Top with 1 cup Ricotta, Mozzarella, Parmesan, cottage cheese and another cup sauce. Repeat, gently pressing noodles into cheese mixture. End with final layer of lasagna. Pour remaining sauce over. Make sure all noodles are covered with sauce. Top with remaining Mozzarella, Parmesan and cottage cheese. Bake at 350 degrees 45-55 minutes until brown and bubbling. Let stand 15 minutes.

Donna's Lasagna

Main Dishes

Donna

133

- 1 to 2 lbs. ground beef or pork sausage
- 3 cloves garlic (minced)
- 1 tbsp. parsley flakes
- 1 tbsp. basil
- 1 1/2 tsp. salt
- 1 (1 lb.) can (2 c.) crushed tomatoes (Contadina)
- 2 (6 oz.) cans tomato paste
- A little brown sugar and oregano (optional)
- 1 (10 oz.) pkg. lasagna noodles
- 2 (12 oz.) (3 c.) cream style cottage cheese
- 2 beaten eggs
- 2 tsp. salt
- 1/2 tsp. pepper
- 2 tbsp. parsley flakes
- 1/2 c. grated Parmesan cheese
- 24 oz. Mozzarella cheese (sliced)

Brown meat slowly; spoon off excess fat. Add next 6 ingredients to meat. Simmer, uncovered until thick, 45 minutes to 1 hour, stirring occasionally. Cook noodles in boiling salted water until tender; drain; rinse in cold water. Meanwhile combine cottage cheese with the next 5 ingredients.

Place half the noodles in buttered 13x9x2 inch baking dish; spread half of the cottage cheese mixture over; add half of Mozzarella cheese and half meat mixture. Repeat layers. Bake 350 degrees 45 minutes.

P.S. David likes it with extra meat and tomato sauce and some diced pepperoni.

Pizza

Main Dishes

Larry

133

- French bread dough found in book
- Sausage
- Fresh mushrooms (couple qts.)
- Sliced tomatoes (thin)
- Home cured bacon
- Pepperoni
- Onions
- Green pepper
- Cheese (lots)
- Sauce - Ragu type but must be flavored up

Put dough in three iron skillet (deep) then bake in 375 degree oven for about 15 minutes; let cool. Spread a thin coat of sauce on bottom of crust, about 2 tablespoons more if you like sauce. Sprinkle with a little garlic salt. Cover bottom with pizza cheese.

Fry 2 or 3 large onions broken up into rings. This should be done ahead of time. Put the onion on top of cheese, then add good Italian sausage. Should also be fried ahead of time. Use Bob Evans or Ruth Packing sausage. Cover with cheese, tomatoes, pepperoni, bacon, green peppers and whatever else is handy.

Bake about 15-20 minutes at 375 degrees of until cheese melts good. Bacon should also be fried first. Mushrooms should be added after onions. Use lots of mushrooms. They should be fried first to get rid of some of the water.

Karen Houser's Pizza Burgers

Main Dishes

Mary Frances Stoll

134

- 12 oz. can tomato paste
- 1 c. water

-2 tsp. oregano

Season with salt, pepper, etc.

Add:

-1 tsp. paprika

-1 tsp. sugar

-1 tsp. garlic powder

Put all together and simmer 15 minutes.

Brown:

-1 1/2 lbs. ground beef

Drain off fat. Add sauce to meat.

Mix 1/2 pound shredded Mozzarella cheese with mixture. Put on half buns on cooking sheet. Bake at 350 degrees 10 minutes.

Ground Beef and Noodles

Main Dishes

Virginia

134

-1 c. chopped onion

-1 lb. hamburger

-3 c. uncooked noodles

-3 c. tomato juice

-1 tsp. salt

-1/4 to 1/2 c. chopped green pepper

-1 c. sour cream*

-1 (3 oz.) can mushrooms, drained

-1 1/2 tsp. celery salt

-Dash pepper

-2 tsp. Worcestershire sauce

*Could substitute can of mushroom soup for sour cream and mushrooms

Brown onion and hamburger lightly; drain. Place uncooked noodles in layer over meat. Combine tomato juice and seasoning; pour over noodles. Bring to boiling; cover and simmer over low heat 20 minutes. Add green pepper; cover and continue cooking 10 minutes or until noodles are tender. Stir in sour cream and mushrooms; heat just to boiling. Season to taste. Make 6 servings.

Tijuana Torte

Main Dishes

Jayne Brunow

135

Brown:

-1 1/2 lbs. ground beef

-1 med. onion, chopped

Add:

-1 lg. can crushed tomatoes

-1 (8 oz.) can tomato sauce

-1 pkg. taco seasoning mix

Layer floured tortillas with meat mixture and 1 pound Cheddar cheese in greased 9x13 pan. Bake 20-30 minutes at 350 degrees. May be served with sour cream.

Stuffed Shells

Main Dishes

Mary Ann Stoll
135

Cook and drain one box of large shells.
Brown hamburger (drain). Mix with hamburger:

- Minced garlic
- Chopped spinach
- Cottage cheese
- Parmesan cheese
- Egg
- Salt and pepper to taste

Stuff shell with mixture. Put in baking dish. Cover with spaghetti sauce. Bake 350 degrees about 30 minutes until hot. Top with Mozzarella and bake until cheese is melted.

Hamburger Stroganoff
Main Dishes
Virginia
136

- 1/2 c. minced onion
- 1 clove garlic, minced
- 1/4 c. butter
- 1 lb. ground beef
- 2 tbsp. flour
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 lb. fresh mushrooms, sliced or 8 oz. can mushrooms
- 10 1/2 oz can cream of chicken soup, undiluted
- 1 c. sour cream
- 1 tbsp. minced parsley

Saute onion and garlic in butter over medium heat. Add meat and brown. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Add soup, simmer uncovered 10 minutes. Stir in sour cream. Heat through. Sprinkle with parsley. Serve with noodles. 4 to 6 servings.

Lois's Barbecue Beef
Main Dishes
Donna
136

- 2 to 3 lbs. beef stew meat
- 1 can tomato soup (Campbells)
- 1 onion
- 1/3 c. Worcestershire sauce
- 1/2 c. vinegar
- Salt, pepper and garlic powder

Mix everything together and bake in covered roaster for 3 hours at 350 degrees. Mash with potato masher and add a little brown sugar to taste. Add up to 1/3 cup brown sugar.

Sloppy Joes
Main Dishes
Donna
136

- Ground round
- Ketchup
- Green pepper
- Onion

- Garlic salt
- Lawry's Flavor Salt
- Pepper
- Dark brown sugar

Brown meat with a little salt in bottom of skillet. add the seasonings and then enough ketchup for right consistency and enough brown sugar to taste.

Beef Stroganoff

Main Dishes

Donna

137

Cut 1 1/2 pounds sliced round steak into thin strips, dust with about 1 cup flour in plastic bag. In large skillet brown meat in a stick of butter or margarine.

Add:

- 1 (4 oz.) can sliced mushrooms (drained)
- 1/4 c. chopped onion
- 2 cloves minced garlic

Brown lightly.

Stir in:

- 1 can Campbells Beef Broth

Cover; cook about 1 hour until meat is tender; stir now and then.

Gradually stir in:

- 1 c. sour cream

Cook over low heat 5 minutes. Serve over 3 cups cooked noodles.

If stroganoff seems too thick before adding the sour cream you can just add a little more beef broth. It can also be added when you add the broth in the beginning, especially if you use more meat.

Pizza Meatloaf

Main Dishes

Becky Stoll

137

- 2 lbs. hamburger
- 1 lb. sausage
- 1 pkg. onion soup mix
- 2 eggs
- 1 lg. green pepper
- 1 c. bread crumbs
- 1 c. oatmeal
- 1 jar pizza sauce
- Mozzarella cheese
- Green olives

Combine ingredients using half of pizza sauce. Shape into loaf. Put in covered dish. Pour 3/4 cup water around edges of meatloaf. Bake at 350 degrees for 1 hour. Remove from oven. Put remaining sauce, cheese and olives on top. Return to oven until cheese melts.

Simple Salisbury Steak

Main Dishes

Becky Stoll

138

- 1 can cream of mushroom soup

- 1 lb. ground beef
- 1/2 c. bread crumbs
- 1 egg, beaten
- 1/4 c. finely chopped onion
- 1 1/2 c. sliced mushrooms

In bowl mix 1/4 cup soup, beef, crumbs, egg and onion. Shape into 6 patties. In skillet over medium heat, cook patties, spoon off fat. Stir in remaining soup and mushrooms. Lower heat. Simmer 20 minutes. turn several times. (Might need more flour.)

 Beef Roast
 Main Dishes
 Rita
 138

- 3 or 4 lb. chuck or English cut roast

Brown roast on all sides. Add 1 package of onion soup mix, a little salt, pepper and Accent. Add 1 1/2 to 2 cups water. Bake in 350 degree oven for about 3 hours. You can also add potatoes, carrots to last 1 hour of cooking. Can also cook on top of stove in Dutch oven or in electric skillet.

#Gravy:

If there isn't enough juice on the meat add some of the potato water, thicken with a little cornstarch and water mixed together.

 Savory Blade Pot Roast
 Main Dishes
 Virginia
 138

- 1 (3 lb.) beef blade roast
- 1 tbsp. cooking oil
- Salt
- 1/4 c. wine vinegar
- 1/4 c. catsup
- 1/4 c. water
- 2 tbsp. soy sauce
- 2 tbsp. Worcestershire sauce
- 1 tsp. dried rosemary
- 1/2 tsp. garlic powder
- 1/2 tsp. dry mustard

Brown meat in hot oil; remove from heat. Drain; sprinkle meat with salt. Combine vinegar and remaining ingredients; pour over meat. Return to heat. Cover tightly; simmer until tender, 1 1/2 to 2 hours. Makes 6 to 8 servings.

 Standing or Prime Rib
 Main Dishes
 Mary Frances Stoll
 139

I use around a 20 pound rib roast. Season all over with onion powder, garlic powder, salt, pepper, seasoning salt, lemon pepper. Put roast in an oven roasting pan. Add just a little water so beef won't go dry. Put a couple bay leaves on top and secure with toothpick. Roast in a low oven around 300 degrees for about 3 hours. When meat starts to get brown I cover loosely with foil. Add a large can of beef broth when meat is dry. I use a meat thermometer until pass rare just a little. Baste with broth often.

 Swiss Steak

Main Dishes

Rita

139

- 1 thick round or Swiss steak
- Salt
- Pepper
- Garlic salt
- Little Accent
- 1 onion
- Mushrooms, if desired
- 1/2 to 1/2 c. flour

Pound flour into steak with meat pounder or edge of glass. Cut into serving pieces. Brown in oil or margarine. Season to taste. Add water almost to cover. Bake at 350 degrees for 1 1/2 hours or until tender, covered.

Beef Jerky

Main Dishes

Tim Maloney

139

- 1 1/2 c. soy sauce
- 1/2 c. Worcestershire sauce
- 2 tsp. garlic powder
- Pepper
- Lemon pepper
- Accent
- 5 lb. beef brisket, slice thin

Marinate with about 20 minutes in a closed container. Then put on cookie sheet. Sprinkle with lemon pepper. Let sit for 15 minutes and then put in dehydrator until dry, 12 to 24 hours.

Hot To Cook Puff Ball

Main Dishes

Mary Frances Stoll

140

Soak a little in salt water. Then peel outside layers. Soak again in salt water. Dry good with paper towel. Cut in serving pieces. Dry again with paper towel. Roll each piece in cracker meal and lay on wax paper. Then for 1 puff ball beat 2 eggs well and add about 1 cup milk and seasonings. Dip puff ball into milk mixture and then cracker meal again. Heat skillet to 375 degrees. Fry with oleo in a heavy greased skillet and turn when brown. Season if need to more.

Leg of Lamb

Main Dishes

Mary Ann Stoll

140

Make 4-6 slits in leg of lamb. Stuff slits with cloves of garlic. Salt and pepper lamb. Put in roasting pan with a little water and bake 350 degrees until done.

Perfect Scalloped Oysters

Main Dishes

Rita

140

- 1 pt. oysters
- 2 c. cracker crumbs, med. coarse
- 1/2 c. melted butter or margarine

- 1/2 tsp. salt
- Dash pepper
- 3/4 c. cream
- 1/4 c. oyster liquor
- 1/4 tsp. Worcestershire sauce

Drain oysters, saving liquor. Combine crumbs, butter, salt, and pepper. Spread 1/3 of the buttered crumbs in a greased 8 x 1 1/4 inch round pan. Cover with half the oysters.

Using another third of the crumbs, spread a second layer; cover with remaining oysters.

Combine cream, oyster liquor and Worcestershire sauce. Pour over oysters. Top with last of crumbs. Bake in moderate oven (350 degrees) 40 minutes. Makes 4 servings.

Salmon Patties

Main Dishes

Donna

141

- 1 sm. can Bumble Bee Red Salmon
- A little chopped onion
- 1 egg
- 1/4 c. soda cracker crumbs
- Salt and pepper
- Squirt lemon juice

Make patties and fry in butter.

Tuna Mound

Main Dishes

Julie Stoll

141

- 1 c. oleo
- 2 cans (6 1/2 oz.) tuna
- 8 oz. cream cheese
- 2 tbsp. minced onion
- 1 tbsp. vinegar
- 1/2 tsp. salt
- 1 tbsp. lemon juice
- Garlic powder

Mix together until smooth. Mound. Chill. Garnish with parsley and hard cooked eggs. Serve with rye chips.

Mock Lobster

Main Dishes

Julie Stoll

141

- 2 qts. water
- 1 tbsp. mixed pickling spices
- 1 tbsp. salt
- 1 tsp. peppercorns
- 2 bay leaves
- 1/4 c. cider vinegar
- 1 med. onion, cut in pieces
- 3 stalks celery, cut in pieces, including leaves
- 1 lb. frozen cod, haddock or halibut filets, thawed, cut into serving pieces
- 1/2 c. butter, melted
- Paprika

Combine first eight ingredients and bring to boil. Add fish and simmer until

fish turns white, about three minutes. Remove fish immediately and place on broiler pan. Brush with melted butter and sprinkle with paprika. Broil 4 inches from heat about five minutes or until golden and bubbly. Do not turn. Serve with melted butter (Butter Sauce).

Bean Soup
Soups and Salads
Mary Frances Stoll
143

- Ham bone and ham
- Lg. bag beans
- 1 onion
- 2 carrots
- 1 lg. can chicken broth
- 1/2 c. ketchup
- 1 stick margarine
- Salt
- Pepper
- Onion powder
- Garlic powder

Large bag of Navy beans or Northern, soak overnight and pour off liquid in the morning.

Large soup pan. Cover ham bone with water - just cover. Cut off some of the ham and add also to water. Add beans, if not the bag of beans use 1 large jar of Navy or Northern beans. Add one large can chicken broth. Cut and dice 1 onion, 2 carrots, sliced. Add to soup mixture.

Season with a little salt - be careful because of ham. Add pepper, onion powder, garlic powder and 1/2 cup ketchup and 1 stick margarine. Cook slowly 3 to 4 hours. Add a little more chicken broth if soup gets thick.

Italian Sausage Soup
Soups and Salads
Mary Ann Stoll
143

- 6 to 8 sweet Italian sausage links
- 1 tbsp. butter or margarine
- 1 lg. onion, sliced vertically into crescents
- 6 c. water
- 1 tbsp. beef bouillon granules or 3 cubes
- 28 oz. canned crushed tomatoes or 3 1/2 c. fresh tomatoes, crushed
- 1/4 green pepper, diced
- 1/4 tsp. oregano
- 1/4 tsp. basil
- 1/8 tsp. pepper
- 2 sm. zucchini, cubed
- 2 oz. linguine, broken into 2 inch pieces
- 2 tbsp. grated Parmesan cheese

1. Fully cook sausage, pierce skin and drain on absorbent paper. When cool cut into 1/2 inch rounds and set aside.

2. Melt butter or margarine and saute onions until slightly soft. Add water, bouillon granules or cubes, tomatoes, green pepper, oregano, basil and pepper. Bring to a full boil then add sausage, zucchini, linguine and Parmesan cheese. Cover and continue to cook until soup is simmering, stirring occasionally to prevent pasta from sticking. Makes 6 main dishes.

Vegetable Beef Noodle Soup
Soups and Salads
Donna
144

- 6 qts. water
- 5 or 6 lbs. short ribs
- 1 med. onion
- 6 celery stalks and some leaves
- Lawry's Flavor Salt
- Salt and pepper
- V-8 juice (1 sm. 15 1/2 oz.) or 1 med (11.5 oz.) can
- 1 bag mixed vegetables or fresh veggies like sliced carrots, peas and corn
- 2 or 3 raw diced potatoes
- Homemade noodles

Rinse ribs off with a little water then place ribs in a large stewing pot with about 6 quarts of water. Add onion, celery stalks and seasonings and V-8 juice. Let simmer about 4 or 5 hours. Remove stalks of celery and discard. Remove meat from soup broth and place meat in smaller pan to keep warm. Add vegetables to broth and let cook about half hour.

Before adding the noodles I boil them about 5 minutes in water then drain in colander and add them to the soup and cook until noodles are tender, probably about 20 minutes. You can cut the meat off the bones and put back in soup or eat the meat as it is.

 Grundy's Broccoli Soup

Soups and Salads

Robin

144

- 2-3 bunches broccoli
- 1 gal. whole milk and 1 qt. half and half
- 1 c. butter
- 1/3 c. onion, chopped
- Accent
- 1/2 tsp. garlic powder
- 1/2 tsp. pepper
- 1 tsp. salt
- 1 c. flour
- 1 tsp. beef bouillon
- 3-6 slices American cheese to help thicken soup

Melt butter and onions together. Add Accent, garlic powder, pepper and salt. Then add broccoli. Cook over medium heat covered, stirring frequently. Cook until broccoli is tender, then add flour. Stir well. Add milk very slowly to prevent lumps. Add cheese slices which will also help thicken the soup. Add more salt of beef bouillon to taste. Cook over low heat so not to scorch or curdle, stir occasionally.

For Mushroom Soup, substitute mushrooms for broccoli.

For Potato Soup, substitute potatoes and add bacon for flavor or even Grundy noodles.

 Potato Soup

Soups and Salads

Mary Frances Stoll

145

(With dried beef and mild Italian sausage)

- 8 med. to lg. potatoes, diced
- 3 to 4 sm. stalks celery, finely diced
- 1/2 c. onion, finely diced or a little more
- 1 1/2 to 2 qts. half and half
- 1 stick butter or margarine
- Lg. pkg. dried beef, take outside rind off and break into sm. pieces
- 1 lb. mild Italian sausage, cooked and drained
- Seasoning salt
- Pepper

- Garlic powder
- Onion powder

Cut potatoes into chunks and put in a large heavy kettle. Cut up celery and onion. Add to potatoes and cover with water. Just cover - not a lot of water. Cook until just begins to get soft or tender. Add half and half slowly and butter. Add meat - dried beef torn in small pieces and sausage browned and drained. Put burner on low heat. Add seasonings, salt, pepper, garlic powder, onion powder. Add more half and half or milk if soup needs to be thinner. If you want small dumplings in the soup make a soft dough by stirring 2 beaten eggs and a pinch of salt into 2 tablespoons of cold water or milk, and add just enough flour to form a soft dough. With a spoon, pinch off small bits of the dough into the soup and let come to a boil. If desired more milk may be added.

Vegetable-Beef-Barley Soup

Soups and Salads

Julie Stoll

146

- 4 beef shanks cut about 1 inch thick (about 4 lbs.)
- 1 med. onion, sliced
- 4 ribs celery with leaves, cut in 1 inch pieces
- 3 qts. water
- 6 lg. carrots, scraped and cut in 1 inch chunks
- 2 leeks, white part only, thoroughly rinsed and thinly sliced
- 4 parsnips, scraped and cut into 1 inch chunks
- 4 turnips, scrubbed and cubed
- Bouquet garni (3 stems parsley tied with 1 bay leaf)
- 8 plum tomatoes, seeded and chopped, or 1 can (16 oz.) plum tomatoes and juice
- Salt and pepper to taste
- 1 c. pearled barley (uncooked)
- 1/2 c. chopped fresh parsley

Place beef shanks in shallow roasting pan. Roast, uncovered at 400 degrees 1 hour. Transfer shanks to large soup kettle or stockpot, scraping up juices from bottom of roasting pan and adding to kettle. Add onion, celery and water. Bring to boil over high heat. Reduce heat to low. Partially cover and cook with lid slightly ajar, skimming off foam that rises to top, 2 1/2 hours. Add carrots, leeks, parsnips, turnips, bouquet garni, tomatoes, and, if desired, salt and pepper. Simmer, partially covered 30 minutes. Add barley and simmer, partially covered, 30 minutes longer. Remove bouquet garni. Taste and adjust seasonings if desired. To serve, spoon into individual soup bowls and sprinkle with parsley. Refrigerate or freeze remaining soup. Makes about 4 quarts soup.

Split Pea Soup

Soups and Salads

Julie Stoll

146

- 1 lb. yellow split peas
- 3 qts. cold water
- 1 lg. carrot, grated
- 2 potatoes, grated
- 3-4 stalks celery, finely chopped
- 1/2 tsp. pepper
- 1 tsp. salt
- 1 ham bone with ham

Wash split peas thoroughly. Add water, cover pot and bring to a boil. Add the grated carrot, potatoes, onion and seasonings. Simmer about 2 hours or until split peas are tender. Remove ham bone; cut off ham and chop and add to soup. Simmer about 10 minutes longer. Serves about 6.

Chicken Noodle Soup

Soups and Salads

Rita

147

-1 stewing or roasting chicken cut into pieces

In large kettle put chicken and 4 quarts water. When broth comes to a boil, skim off foam.

Add:

-2 stalks celery

-1 lg. onion

-Salt

-Pepper

-Accent

Cook until tender. Remove chicken. Pull chicken off bones. Add a little of the soup broth to meat. Make into chicken sandwiches.

Rita's Cabbage Slaw Dressing

Soups and Salads

Donna

148

-1 c. mayonnaise

-1 heaping 1/4 c. sugar

-2 tbsp. vinegar

-Dash salt

Donna's Dressing for Garden Leaf Lettuce

Soups and Salads

Donna

148

-3/4 c. cream

-4 tbsp. vinegar

-1/4 c. sugar (or more)

-Dash salt

-Black pepper

-Little onion

Mix together and pour over leaf lettuce.

Donna's Greek Salad

Soups and Salads

Donna

148

-1 lg. Romaine lettuce

-2 med. tomatoes, cut in wedges

-1 lg. cucumber (sliced thin)

-6-8 radishes (sliced thin)

-4 green onions (sliced)

-6 oz. feta cheese (crumbled)

-Black olives (sliced)

-1 tsp. fresh mint (optional)

Use Greek Salad Dressing.

#Donna's Greek Salad Dressing:

-1/2 c. olive oil

-3 tbsp. fresh lemon juice

-2 tbsp. red wine vinegar

- 1 clove minced garlic or garlic powder
- Onion powder
- Accent
- Salt
- Pepper
- 1/4 tsp. oregano (optional)

Grandma Stoll's Salad Dressing

Soups and Salads

None

149

- 1/4 c. vinegar
- 1/2 c. oil
- 2 tbsp. water
- Garlic salt, a lot
- Accent, med.
- Salt and pepper, a little

Tina's Ceasar Salad

Soups and Salads

Donna

149

- Baked croutons
- Coddled egg
- 1 clove garlic, cut into halves
- 8 anchovy fillets, cut op (optional)
- 1/3 c. olive oil
- 1 tsp. Worcestershire sauce
- 1/2 tsp. salt
- 1/4 tsp. dry mustard
- Freshly ground pepper
- 1 lg. or 2 sm. bunches Romaine, torn into bite size pieces
- 1 lemon, cut into halves
- 1/3 c. grated Parmesan cheese

Prepare baked croutons and coddled egg. Rub large wooden salad bowl with cut clove of garlic. Allow a few small pieces of garlic to remain in bowl if desired. Mix anchovies, oil, Worcestershire sauce, salt, mustard and pepper in bowl; toss with Romaine until leaves glisten. Break egg onto salad. Squeeze lemon over salad; toss. Sprinkle croutons and cheese over salad and toss.

#Recipe For Baked Croutons:

Trim crusts from 4 slices white bread. Butter both sides of bread slices generously and sprinkle with 1/4 teaspoon garlic powder. Cut into 1/2 inch cubes. Bake in 400 degree oven on ungreased cookie sheet, stirring occassionally until golden brown and crisp, 10 to 15 minutes.

#Recipe for Coddled Egg:

Place cold egg in warm water. Heat enough water to boiling to cover egg completely. Immerse egg in boiling water with spoon. Remove from heat. Cover. let stand 30 seconds. Immediately cool egg in cold water and refrigerate.

Waldorf Salad

Soups and Salads

Donna

150

- Apples
- Pecans
- Chunk pineapple

- Grapes
- Raisins (optional)
- Dates (optional)

Cut unpeeled eating apples into bite size pieces. Cut red grapes in halves. Add some pecans, pineapple and raisins.
Make a dressing of:

- 1 heaping tbsp. marshmallow creme
- 1/2 c. mayonnaise

Rita's Marinated Vegetable Salad
Soups and Salads
Donna
150

- Mini tomatoes
- Cauliflower
- Zucchini
- Cucumber
- Mushrooms
- Broccoli

Marinate broccoli and cauliflower with Wishbone dressing overnight. Add rest of vegetables before eating.

Layered Salad
Soups and Salads
Becky Stoll
151

- 1 head lettuce
- 1 head cauliflower
- 2 (10 oz.) frozen peas
- Med. onion, chopped
- 1 lb. bacon, fried, crumbled
- 3 c. mayonnaise
- 1/2 c. sugar in mayonnaise

Grate Cracker Barrel cheese over top.
Put in layers in order given. Spread dressing on top. Do not mix dressing in.
Don't stir.

Taco Salad
Soups and Salads
Becky Stoll
151

- 1 head lettuce
- 1 sm. onion, chopped
- 3 med. tomatoes, quartered
- Black olives
- 2 c. shredded Cheddar cheese
- 1 lb. hamburger
- 1 lg. can Brooks Chili Beans
- Doritos
- Ranch or Catalina salad dressing

Make salad using lettuce, onion, tomatoes, and olives. Brown meat, add beans.
Mix all ingredients in large bowl. Top with salad dressing of your choice.
Packet of taco seasoning mix can be added to meat mixture to make it more spicy.

Green Pea Salad
Soups and Salads

Donna
151

- 1 bag frozen baby peas (thawed)
- 1 c. mayonnaise
- 1 c. sour cream
- 1/2 pkg. Hidden Valley Original dressing mix
- 1/4 c. green onions, sliced thin
- 1 c. chopped cauliflower (optional)
- Cashew halves (optional)
- Crisp cooked crumbled bacon (optional)
- 1 1/2 tsp. salt
- Black pepper
- Accent
- Garlic powder

Thaw and drain peas. Mix mayonnaise, sour cream, onions and seasonings. Add to veggies and chill for 24 hours.

Broccoli Raisin Salad
Soups and Salads
Becky Stoll
152

- 2 bunches broccoli
- 2/3 c. raisins
- 1/2 head cauliflower
- Onion, chopped
- 1 lb. bacon (fried and crumbled)

#Dressing:

- 1 c. Hellmann's mayonnaise
- 2 tbsp. vinegar
- 1/2 c. sugar

Taco Salad
Soups and Salads
Robin
152

- 2 lbs. ground beef

Season with salt, pepper and onion salt and brown.
Remove grease and add:

- 1 pkg. taco seasoning mix
- 15 oz. can tomato sauce
- 2-3 tbsp. sugar
- 1 can taco pinto beans with chili sauce

Mix together and cook until warmed through.
Need lettuce, green peppers, tomatoes, grated Cheddar cheese and Doritos.
For dressing either Ranch or Catalina.

Wilted Lettuce Salad
Soups and Salads
Lucille Trendy
153

- A big bowl lettuce, cut up
- 4 pieces bacon, cut up and fried out (set bacon aside)

To bacon grease, add:

-1/4 c. vinegar diluted with water to taste
-3 tbsp. sugar
-1/4 tsp. salt

Simmer for a minute or two. Cool a minute, then pour over lettuce and mix in bacon.

Betty's German Potato Salad
Soups and Salads
Betty
153

-1 doz. hard boiled eggs
-1 lb. bacon
-Salt and pepper
-Onion
-2-3 tbsp. vinegar
-8-12 lg. potatoes with skin

1. Dice bacon and fry until crisp (save grease).
2. Boil potatoes with skins on until done.
3. Peel potatoes, then dice while warm. Add bacon, diced hard boiled eggs, onions, salt and pepper.
4. In leftover bacon grease add vinegar then pour over everything.

Spinach Salad
Soups and Salads
Virginia
153

-10 oz. pkg. raw spinach
-4 to 6 hard boiled eggs
-1/2 lb. bacon, fried crisp and diced (10 slices)

Wash and dry spinach - pull off stems. Tear in bite size pieces. Do ahead and chill in tupperware.

#Dressing:

-1 c. salad oil
-1/2 c. sugar
-Onion salt if wanted
-1/4 c. vinegar
-1/3 c. catsup

Dressing makes a pint jar. 1 package of spinach is plenty for 12 or more.

Pink Arctic Freeze
Soups and Salads
Virginia
154

-2 (3 oz.) pkgs. cream cheese
-2 tbsp. mayonnaise or salad dressing
-2 tbsp. sugar
-1 (1 lb.) can (2 c.) whole cranberry sauce
-1 (9 oz.) can (1 c.) crushed pineapple, drained
-1/2 c. chopped walnuts
-1 c. whipping cream, whipped

Soften cheese; blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Pour into 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Freeze firm, 6 hours or overnight. To serve, let stand at room temperature about 15 minutes.

Turn out on lettuce; slice. Makes 8 to 10 servings.

Lemon Delight
Soups and Salads
Virginia
154

- 2 pkgs. lemon gelatin
- 1 (No. 2) can crushed pineapple, well drained, save the juice
- 2 dice bananas
- 2 c. sm. marshmallows

Make gelatin as directed with hot water. Pour marshmallows over top. While still warm add bananas and pineapple. Stir so marshmallows come back to top. Set aside to cool.

Make a custard of:

- Juice from pineapple
- 1/2 c. sugar
- 1 tbsp. flour
- Dash of salt
- 1 egg

Set aside to cool.

Prepare one package of Dream Whip as directed on package, adding 2 tablespoons of sugar. Fold into cooled custard and spread over gelatin. Makes a large salad, 13x9 inch pan. This salad keeps well. Make a day before serving.

24-Hour Salad
Soups and Salads
Virginia
155

- 2 c. grapes, halved
- 2 c. diced pineapple
- 2 c. orange sections
- 2 c. quartered marshmallows
- 1 c. chopped nuts
- 3 bananas, add just before serving
- 2 eggs
- 2 tbsp. sugar
- Juice of 1 lemon
- 1 c. heavy cream, whipped
- 1/4 c. light cream

Combine well drained fruits; add marshmallows and nuts. Beat eggs until light, gradually add sugar, light cream and lemon juice. Mix; cook in double boiler until smooth and thick, stirring constantly. Cool; fold in whipped cream. Pour over fruit mixture and mix lightly. Chill 24 hours. do not freeze. Serves 10 to 12.

Cottage-Jello Salad
Soups and Salads
Virginia
155

- 1 pkg. lime Jello (you could use 2)
- 2 c. liquid (1 c. hot water - 1 c. cold pineapple juice)
- 1 pt. box cottage cheese
- 1/2 c. mayonnaise (make this scant)
- 1 (#2) can crushed pineapple (drained)
- 1/2 sack marshmallow miniatures

Beat cheese and mayonnaise with electric mixer before stirring into partially

set Jello. Add marshmallows while Jello is still warm. 13x9 inch pan.

Fruit Salad
Soups and Salads
Virginia
156

- 1 lg. can fruit cocktail
- 1 lg. can pineapple chunks
- 1 can mandarin oranges
- 1 sm. bag miniature marshmallows
- 1 pt. sour cream

Drain fruit for couple hours. Add marshmallows and sour cream. Chill overnight.

Cranberry-Pineapple Salad
Soups and Salads
Virginia
156

- 2 pkgs. galatin (cherry, raspberry, or strawberry)
- 2 c. boiling water
- 2 cans whole cranberry sauce
- 2 (No. 2) cans crushed pineapple (drain)
- 1 c. pineapple juice
- 1 c. diced celery
- 1 c. chopped walnuts

Dissolve gelatin in boiling water. Add pineapple juice. Cool. Stir in cranberry sauce and remaining ingredients. Chill until firm. 13x9 inch pan. Serves 12.

Macaroni Salad
Soups and Salads
None
156

- 1 lb. box macaroni
- 2 stalks celery, chopped
- 1 bunch green onions (sliced), use tops and whites
- 3-4 eggs, chopped

Use Marzetti Slaw dressing and about 2 tablespoons Hellmann's heaping teaspoon mustard, a little milk and sugar, salt and pepper.

Cranberry Salad
Soups and Salads
Rita
157

- 1 c. ground apple
- 1 c. ground cranberries
- 1 c. sugar

Mix sugar, apple and cranberries. let stand until Jello starts to thicken.
Add:

- 1 pkg. red jello or lemon if desired
- Pinch of salt
- 1 c. hot water (scant)
- 1 c. pineapple juice
- 1/2 c. red grapes
- 1/4 c. chopped nuts

Waldorf Salad

Soups and Salads

Rita

157

- 2 c. Jonathon apples, unpeeled, diced
- 1/2 c. celery, diced (more if you like)
- 1/2 c. chopped walnuts

Sometimes I add bananas or grapes

#Dressing:

- 1/4 c. Hellmann's mayonnaise
- 1 tbsp. sugar
- Dash of salt
- 1/4 tsp. lemon juice
- 1/2 c. whipping cream, whipped

Mix together and fold into apples.

Potato Salad

Soups and Salads

Rita

158

- 8 or 10 potatoes
- 2 c. Hellmann's mayonnaise
- 1 c. Miracle Whip salad dressing
- 1 tbsp. mustard
- A little sweet pickle juice or celery seed
- Onion, celery, chopped fine
- 6 hard boiled eggs

Nancy's Broccoli Salad

Soups and Salads

None

158

- 1 lg. bunch broccoli in sm. pieces
- 1 c. sunflower seeds or walnuts
- 1/2 lb. bacon, fried and crumbled
- 1/2 c. raisins
- 1/2 c. fresh mushrooms
- 1/2 c. red onion, chopped

#Dressing:

- 1 c. mayonnaise
- 2 tbsp. cider vinegar
- 1/2 c. sugar

Chill overnight or 2 hours.

Strawberry Cream Squares

Soups and Salads

Betty

158

- 2 pkgs. strawberry Jello
- 2 c. boiling water
- 2 (10 oz.) frozen strawberries
- 1 can crushed pineapple, juice and all
- 2 lg. bananas
- 1 orange, diced

-1 c. sour cream

Dissolve gelatin in water. Add berries, stirring until thawed. Add pineapple, orange and bananas. Pour 1/2 of mixture into dish. Chill until slightly thickened. Spoon sour cream over chilled Jello and then pour remaining Jello over that. Chill several hours.

Spaghetti Salad
Soups and Salads
Donna
159

-1 (1 lb.) box linguine

Cook according to directions. "Don't overcook."

-1 med. onion, diced
-1 tomato, diced
-1 cucumber, diced
-3/4 jar "McCormick Salad Supreme Season Mix"
-3/4 bottle red wine vinegar salad dressing (Viva)

Marinate overnight.

Fruit Salad
Soups and Salads
Mary Frances Stoll
159

-3 cans crushed pineapple, drained
-2 lg. bunches seedless grapes, sliced
-3 lg. bananas, sliced - can use more if want to
-2 lg. bags marshmallows, cut up
-Also can use strawberries or any kind of fruit that is in season
-3 containers Cool Whip
-3 tbsp. Hellmann's mayonnaise mixed with Cool Whip

Add bananas and Cool Whip just before serving.

Shrimp Salad
Soups and Salads
Julie Stoll
160

-1 c. cooked macaroni shells
-1 c. peas, drained
-1 c. diced celery
-3 hard boiled eggs, diced
-1 can shrimp

Mix gently.

-1/2 c. mayonnaise
-2 tbsp. vinegar
-2 tbsp. water
-2 tbsp. sugar

Mix together and pour over the macaroni mixture. Chill.

24 Hour Salad
Soups and Salads
Mary Frances Stoll
160

- 1 c. pecans
- 1 lg. can tidbit pineapple, drained and save juice
- 1/2 lb. marshmallows, cut up
- 1 pt. cottage cheese
- 1 pt. whipping cream

Combine these ingredients, then add pineapple juice thickened by heating juice and then adding 1 tablespoon gelatin. Cool a little. Add to rest of ingredients.

 Frozen Salad
 Soups and Salads
 Mary Frances Stoll
 160

- 1 can Thank You brand cherry pie filling
- 1 can (#2) crushed pineapple (drain a little)
- 1 can Borden sweetened condensed milk
- 1 lg. Cool Whip

Mix together and freeze in 13x9 inch pan.

 Anti-pasta Salad
 Soups and Salads
 Mary Bleile
 161

- Lg. head cauliflower
- Lg. head broccoli
- Fresh mushrooms
- Hard salami
- Pepperoni
- Provolone cheese
- Mozzarella cheese
- Green pepper
- Green and black olives
- Cherry tomatoes
- 2 cloves minced garlic
- 2 or 3 bottles Italian dressing (or Good Seasons)

 Potluck Beans
 Vegetables
 Virginia
 163

- 1 (2 lb.) can pork and beans
- 1 (15 oz.) can kidney beans
- 1 (15 oz.) can butter beans
- 1 lb. hamburger
- 5 to 6 pieces bacon, cut in 1 inch pieces
- 1 sm. onion

#Sauce:

- 1 c. catsup
- 3/4 c. brown sugar
- 2 tbsp. vinegar
- 1 tsp. mustard

Brown hamburger, bacon and onion. Mix sauce, then mix all ingredients together. Bake at 350 degrees for 1 hour or in crock pot for several hours.

 Scalloped Corn
 Vegetables
 Virginia

Combine:

- 1 (No. 303) can cream style corn
- 1/2 c. milk
- 1/2 c. cracker crumbs
- 1/4 c. each chopped onion and green pepper
- Salt and pepper to taste
- 1 tbsp. butter

Bake 30 minutes in moderate oven, 350 degrees. 4 servings.

 Baked Beans
 Vegetables
 Becky Stoll
 163

For a picnic use:

- 2 lg. cans pork and beans (gal. size)
- 2 lbs. brown sugar
- 3 tbsp. ketchup
- 5 or 6 slices bacon

Mix. Put bacon on top. Bake at 325 for 3-4 hours.

 Baked Beans
 Vegetables
 Donna
 164

- 1 med. Campbells beans
- Uncooked bacon, cut in sm. pieces
- 1/2 c. ketchup
- 2 tsp. mustard
- 3/4 c. brown sugar
- A little onion

Mix together and bake at 275-300 degrees for about 1 1/2 hours.

 Cheesy Lima Bean Casserole
 Vegetables
 Donna
 164

- 1 box frozen Ford Hook lima beans
- 1/2 lb. sliced Land O' Lakes American cheese

Make medium white sauce recipe - which consists of mixing:

1. 1 tablespoon cornstarch and 1 cup milk until smooth
 2. Add 2 tablespoons margarine or butter, 1/4 teaspoon salt and 1/8 teaspoon pepper
 3. Stirring constantly bring to a boil over medium heat and boil 1 minute. Add cheese slices and stir until melted
- Cook lima beans and place in deep casserole and pour cheese sauce over limas.
 Bake uncovered in oven (300 degrees) about 45 minutes.

 Marinated Broccoli
 Vegetables
 Mary Frances Stoll
 164

- 2 c. fresh broccoli florets
- 2 tbsp. red bell pepper minced
- 3 tbsp. extra virgin olive oil
- 2 tbsp. wine vinegar
- 2 tbsp. water
- 1 tbsp. lemon juice, fresh
- 1 lg. clove garlic, minced
- 1 tsp. sea salt
- 1/8 tsp. black pepper

Mix the oil with the vinegar, water, lemon juice, garlic and seasonings. In a large salad bowl with a tight fitting lid, toss the mixture with the broccoli. Let marinate all day or overnight, tossing the mixture several times before eating.

Broccoli Casserole

Vegetables

Virginia

165

- 20 oz. frozen broccoli chunks
- 8 oz. Cheez Whiz
- 1/2 c. uncooked rice
- 1 onion, diced
- 1 can cream of mushroom soup
- 1/2 stick margarine

Cook broccoli 1/2 the time on package. Cook rice. Saute onion in margarine. Add Cheez Whiz and cream of mushroom soup. Mix broccoli and rice. Pour mixture over it. Bake 30 minutes at 325 degrees.

Arda Lou's Broccoli Casserole

Vegetables

Donna

165

Cook 6-8 lasagna noodles and cook 2 boxes of frozen broccoli spears or pieces.

- 1 lg. cream cheese
- 1 can mushroom soup
- 2 c. sour cream
- 8 slices Swiss cheese

Place lasagna noodles in buttered 9x13 inch glass baking dish. Spread cooked broccoli over the noodles. Pour the cream mixture over broccoli and layer Swiss cheese on top. Cover and bake at 325 degrees for about 45 minutes or until it's bubbly all over.

Fried Cabbage

Vegetables

Larry

165

- 1 head cabbage, shredded
- Sm. onion, chopped
- 4-6 slices bacon, diced

Fry with 1/2 cup of butter. When finished, add 1-2 tablespoons of sour cream. If desired you can add a bag of cooked noodles for noodles and cabbage.

Wilted Chinese Cabbage

Vegetables

Donna

166

(Celery Cabbage)

Slice cabbage 1/4 inch thin, rinse in cold water and drain. Slice onion on top. Add salt and pepper. Cut some bacon in small pieces and fry until crisp. Pour over cabbage. Heat vinegar (1/4 cup approximately) and pour over cabbage. Fix this just before you're ready to serve it.

Carrots In Cream Sauce

Vegetables

None

166

-2 to 2 1/2 lbs. carrots, peeled and thinly sliced
-1 tbsp. butter
-2 tsp. sugar
-1/2 tsp. salt
-1 tbsp. flour
-1 c. half and half or milk
-Salt and freshly ground pepper
-2 tbsp. minced parsley

Combine carrots, butter, sugar and salt in large saucepan. Add about 2 cups water, or enough to cover. Place over high heat and bring to boil; reduce heat and simmer uncovered 15 to 20 minutes, or until carrots are almost tender. Remove carrots with slotted spoon and set aside. Increase heat and boil liquid until reduced to shiny glaze. Do not overcook or sugar will caramelize. Whisk flour into glaze, then add half and half or milk, whisking constantly, until mixture comes to a boil. Add salt and pepper to taste, reduce heat and simmer 2 to 3 minutes. Return carrots to pan and heat through. Taste and adjust seasonings if necessary. Just before serving, mix in parsley. Dish may be made up to 1 day in advance and stored in refrigerator. Reheat over low heat on range top.

Microwave Sweet Corn

Vegetables

None

166

4 ears on plate covered completely with Saran wrap and cook in microwave for 8 minutes.

Corn With Cream Cheese

Vegetables

Rita

167

-1/4 c. milk
-1 (3 oz.) pkg. cream cheese
-1 tbsp. butter
-1/2 tsp. salt - pepper
-3 c. whole kernel corn, drained or frozen can be used

Combine milk, cream cheese, butter, salt and pepper in saucepan. Cook over low heat, stirring constantly, until cheese melts and is blended. Add corn and heat.

Creamed Corn

Vegetables

Arda Lou

167

Beat:

- 3 eggs
- 2/3 c. sugar
- 2 tbsp. flour

Add:

- 1 can cream corn
- 4 tbsp. butter
- Salt
- 1 c. evaporated milk (works with half and half, too)

 Scalloped Corn
 Vegetables
 Becky Stoll
 167

- Frozen corn (about 5 c.)
- 1 stick margarine or butter
- 1/4 box saltine crackers, crumbled
- Salt and pepper to taste
- 1/3 c. milk

Cook corn. Add rest of ingredients; mix well. Bake in greased casserole dish 350 degrees 1 hour.

 Donna's Sour Cream Cucumbers
 Vegetables
 Donna
 168

- 3 or 4 fresh cucumbers
- 1/2 pt. sour cream
- 3 tbsp. vinegar
- Garlic salt
- Pepper
- 2 tsp. salt (for soaking only)

Peel and slice thin the cucumbers. Place in bowl and pour salt over them. Mix a little and cover with Saran wrap and place in refrigerator for one or two hours. Remove from refrigerator and squeeze out all the juice from the cucumbers. Mix vinegar, garlic salt (not much) and black pepper to the sour cream and pour over cucumbers and stir them. Refrigerate. (Can use some onion.)

 Hash Brown Delight
 Vegetables
 Rita
 168

(Cheesy Potatoes)

- 2 lbs. frozen hash browns
- 3/4 c. melted butter
- 1/2 tsp. pepper
- 1/2 tsp. salt
- 1/2 c. chopped onion
- 1 (12 oz.) can cream of chicken soup
- 1 c. sour cream
- 1 c. half and half
- 2 c. American cheese, grated
- Potato chips crushed for topping

Mix together. Put in 9x13 inch pan. Sprinkle with chips. Bake at 325 degrees for 1 hour or until middle is done.

Ranch Potatoes
Vegetables
Mary Ann Stoll
168

- 2 lbs. sm. red potatoes, cooked
- 1/2 c. sliced green onions (with tops)
- Original Ranch dressing (make)
- Paprika or black pepper
- Chives

While still warm, cut potatoes into 1 inch cubes. Gently toss together potatoes, onion, salad dressing. Dust with paprika or pepper. Garnish with fresh chives and serve warm or room temperature.

Twice Baked Potatoes
Vegetables
Becky Stoll
169

- 10 lbs. potatoes, cooked and mashed
- 1 c. sour cream
- 2 sticks margarine (melted)
- 1 lb. Velveeta cheese (melted)
- Salt and pepper to taste

Add sour cream, margarine and cheese to mashed potatoes. Dot with more margarine and sprinkle paprika on top. Bake 45 minutes at 350 degrees. Bake in large cake pan.

Skillet Scalloped Potatoes
Vegetables
Rita
169

- 4 to 5 med. potatoes, thinly sliced
- 1 sm. onion, chopped
- 3 tbsp. melted butter
- 1 c. boiling water
- 1 can evaporated milk
- 1/2 tsp. salt
- 1/8 tsp. pepper

Saute potatoes and onion in butter in skillet over low heat for 3 or 4 minutes or until most of butter is absorbed. Add water and milk, continue cooking over low heat until potatoes are tender and sauce thickens. Add salt and pepper.

Scalloped Potatoes With Pork Chops
Vegetables
Rita
169

- 6 med. potatoes, sliced thin

Sometimes I cover the potatoes with water, bring to a boil for a minute or so then drain - they bake faster.

- 1 sm. onion diced
- Salt and pepper
- 4 to 6 pork chops, browned

Add layer of potatoes, then chops, etc.
Add white sauce:

-3 c. milk or half and half
-3 tbsp. butter
-3 tbsp. flour

Melt butter. Whisk in flour. Add milk; cook until boils.
Pour over potatoes to cover. Bake until done.

Dieteled Potatoes

Vegetables

None

170

-Potatoes
-Butter
-Salt
-Pepper
-3 eggs
-1 c.. flour
-Milk

Boil potatoes, peel and slice potatoes. Fry in butter or margarine. Add onion, salt and pepper. When browned make a well in the middle. Beat 3 eggs and 1 cup flour. Add milk to make like a thin pancake batter. Add margarine. Pour in middle and let thicken slightly. Stir slowly to mix. When egg is cooked, serve hot.

Baked Potato Casserole

Vegetables

Mary Frances Stoll

170

-8 lg. baking potatoes, cooked and mashed

Add:

-2 pkgs. (3 oz. each) cream cheese, softened
-1/2 c. margarine, softened
-Salt, pepper and paprika to taste
-1/4 to 1/2 c. milk or half and half
-1 pkg. sharp Cheddar cheese, grated

Mix all up together good. Put in greased baking dish 9x13. Top with grated cheese. Bake at 350 for 30 to 45 minutes or until cheese is melted and bubbly. Makes 14-16 servings.

Candied Sweet Potatoes

Vegetables

Donna

171

-1 c. brown sugar
-1/4 c. water
-A little salt
-1 stick butter

Mix together. Bring to a boil and pour over cooked and sliced yams. Bake at 425 degrees in glass 9x13 dish uncovered, about 45 minutes.

Green Rice

Vegetables

Becky Stoll

171

-1 pkg. chopped broccoli

- 1 stick margarine
- 1 (8 oz.) Velveeta
- 2 c. cooked rice

Make double batch for potlucks or reunions.
Cook broccoli. Cook rice. Mix ingredients together in casserole. Bake 325 degrees for 20 minutes.

Parsnips
Vegetables
Larry
171

- 6-8 med. parsnips
- Salt
- Pepper
- Garlic
- 1 stick margarine

Cut parsnips into slices about 1/4 inch thick or into French fry like pieces. Put into water and bring to boil. Take off and drain immediately. Just leave in water long enough to start getting soft NOT MUSHY. Fry in margarine until brown adding salt, pepper and garlic to taste.

Peppers
Vegetables
None
171

- Peppers, med. hot or sweet banana
- Olive oil
- Salt
- Garlic salt
- Vinegar
- Rubber gloves

Char peppers on grill until soft. Pull out ends and take out seeds, then peel off skin. Don't have to be real particular, a few seed and some skin won't hurt. Add about 1/2 cup olive oil to a couple quarts of peppers. Add vinegar, salt and garlic salt to taste. It doesn't take much vinegar, so be careful, probably about 4 oil to one vinegar. Serve with sour cream and buttered bread.

Sliced Tomatoes
Vegetables
Rita
172

- 3 or 4 tomatoes, peeled and sliced thick
- 4 tbsp. sugar
- 1/2 c. vinegar (scant)
- Salt and pepper

Put sliced tomatoes in flat dish or pie pan. Add sugar, salt, pepper and vinegar.

Zucchini Casserole
Vegetables
Rita
172

- 1/2 stick oleo
- 3 c. chopped zucchini
- 1 med. onion
- 1 box Stove Top dressing (chicken) made up

-1 c. sour cream
-1 can cream of chicken soup
-1/2 stick oleo melted, put in bottom of dish

Cook zucchini, onion in a little water. Add to butter in casserole. Make up stuffing, add to casserole.

Mix sour cream and chicken soup. Pour over stuffing. 1/2 stick margarine, melted; pour over all. Bake 45 minutes.

Tom And Jerry
Potpourri
Rita
173

-1 1/2 lbs. powdered sugar
-6 eggs

Beat egg whites separately. Beat egg yolks separately. Then beat together with sugar and beat and beat and beat until thick. Put a shot of rum in cup with 1/4 to 1/2 cup mix. Fill with hot milk or half and half.

Holiday Hot Cocoa Drink
Potpourri
Betty Malone
173

-1 c. hot coffee

Add one envelope of hot cocoa to each cup. Add 1 ounce of peppermint schnappes. Cover with whipped cream and a peppermint stick.

Rita's Christmas Eggnog
Potpourri
Rita
173

-1/4 c. sugar
-6 egg yolks, beaten
-4 c. milk, scalded
-6 egg whites
-1/4 c. sugar
-2 c. heavy cream
-2 tsp. nutmeg

Beat 1/4 cup sugar into egg yolks; stir in milk slowly. Cook over hot water until mixture coats spoon, stirring constantly. Chill. Add salt to egg whites and beat stiff. While beating add remaining 1/4 cup sugar gradually. Fold egg whites and whipped cream into mixture separately. Add vanilla. Chill several hours. Pour into cups and sprinkle with nutmeg.

Orange Julius
Potpourri
None
174

-1/2 of 6 oz. can (1/3 c.) frozen orange juice concentrate
-1/2 c. milk
-1/2 c. water
-1/4 c. sugar
-1/2 tsp. vanilla
-5 or 6 ice cubes

Mix all together in blender.

Blond Russian
Potpourri
None
174

- 1 lg. can pineapple juice, 48 oz.
- 1 (12 oz.) can orange juice
- 1 (12 oz.) can lemonade
- 2 c. whiskey

Mix above together and freeze. Fill glass 1/2 milk frozen mixture then fill with ginger ale.

Snags Santa Slush
Potpourri
None
174

- 1 qt. 110 proof vodka
- 1 lg. lemonade concentrate
- 1 lg. orange juice concentrate
- 1 c. powdered sugar
- 1 qt. cranberry-raspberry juice
- 2 qts. 50-50

Mix all together with a whisk and freeze.

Red's Cherry Cobbler
Potpourri
None
174

- 2 qts sour cherries
- 1 1/2 lbs. rock candy
- 1/2 gal. whiskey

Layer the rock candy and cherries in a wide mouth quart jar and pour whiskey over. Make when cherry time and don't use until holidays.

Pineapple Punch
Potpourri
Betty Malone
175

- 1 big can frozen orange juice
- 1 can pineapple juice
- 1 qt. 50-50
- 1/2 can cream of coconut
- Gin - optional

Daiquiri Punch
Potpourri
Betty Malone
175

- 1 (46 oz.) can unsweetened pineapple juice, chilled
- 2 1/2 c. light rum
- 1 lg. can frozen limeade
- 1 qt. bottle lemon-lime drink or 7-Up or Sprite
- Lime slices

Mix first three then add slowly the lemon and lime beverage.

But Stoll's Hard Cider

Potpourri
Mary Frances Stoll
175

- 30 lbs. white sugar, dissolve
- 5 lbs. California raisins
- 5 lbs. California grapes
- 10 or 12 lg. cans orange juice

Put in 55-gallon wooden barrel.

Earl Beringer's Dandelion Wine
Potpourri
Mary Frances Stoll
175

- 1 qt. dandelion blossoms

Boil 1 gallon water. Put in blossoms. Let cool. Drain off and strain. Bring back to boil and add 3 pounds sugar stirring while adding. Cool slightly and add 1/3 cake yeast and let it work off. Bottle wine and let sit for 6 months.

Kool-Aid Punch
Potpourri
Becky Stoll
176

- 2 pkgs. Kool-Aid unsweetened orange drink
- 3 qts water
- 1/2 gal. vanilla ice cream
- 1 container orange sherbet
- 1/2 of 2 liter 7-Up

Mix all together in punch bowl. You can substitute green Kool-Aid and lime sherbet.

Big Mike's 5 Alive Drink
Potpourri
Becky Stoll
176

- 2/3 lg. can 5-Alive (citrus)
- 2 shots grenadine
- Ice - blender full
- 1/3 c. water

Blend in blender - fill small glass 2/3 full. Add shot of vodka. Fill glass the rest of the way with 7-Up. Stir.

Grasshopper Drink
Potpourri
Robin
176

- 1 oz. green creme de menthe
- 1 oz. light creme de cocoa

Fill blender with ice cream. Add enough milk to get right consistency. Top with whipped cream, chocolate sprinkles and a cherry.

Strawberry Daiquiri's
Potpourri
Robin
176

- 1 (10 oz.) frozen strawberries
- 1/2 pkg. strawberry Kook-Aid
- 3 tbsp. sugar
- Ice
- Rum

Southern Comfort Punch

Potpourri

Robin

177

- 6 oz. lemonade (frozen)
- 6 oz. limeade (frozen)
- 6 oz. orange juice (frozen)
- 2 liters 7-Up
- About 1 - 1 1/2 c. Southern Comfort

Ice ring can add color.

Jello Shots

Potpourri

Robin

177

#Tequila:

- 1 lg. box lime Jello
- 2 c. hot water (boiling)
- 1 c. cold water
- 1/2 c. triple sec
- 1 1/2 c. Tequila

#Peach Schnapps:

- 1 lg. box orange Jello
- 2 c. hot water
- 1 c. cold water
- 2 c. peach schnapps

#Strawberry Banana:

- 1 lg. pkg. strawberry banana Jello
- 2 c. boiling water
- 1 c. cold water
- 2 c. peach schnapps

#Cherry:

- 1 lg. pkg cherry Jello
- 2 c. boiling water
- 1 c. cold water
- 2 c. vodka

#Grape:

- 1 lg. pkg. grape Jello
- 2 c. boiling water
- 1 c. cold water
- 2 c. grape schnapps

Tina's Jello Shots

Potpourri

Tina Moore

178

- Peach schnapps or vodka
- 1 lg. pkg. peach Jello
- 2 c. boiling water
- 1 c. cold water
- 1 c. vodka
- 1 c. peach schnapps

#Strawberry:

- 1 lg. pkg. strawberry Jello
- 2 c. boiling water
- 1 c. cold water
- 2 c. vodka

Rita's Pickled Beets

Potpourri

Donna

178

Make brine of:

- 2 c. sugar
- 2 c. water
- 2 c. vinegar
- 1 tsp. salt
- 6 or 8 whole cloves
- 1/2 tbsp. cinnamon

Bring to boil.

Cook and slice beets. Pour brine over beets and boil 10 minutes more. Place in sterile jars and seal.

Mom's Dill Pickles

Potpourri

Donna

179

- 1 1/2 qts. vinegar - 6 c.
- 3 qts. water
- 1 c. salt
- 1 tbsp. alum
- 1 peck cucumbers

Mix brine together and bring to a boil.

Add 2 or 3 cloves of garlic and 2 pieces of fresh dill to each empty sterile jar. Prick whole pickles or slice and pack in each jar. Pour boiling brine over pickles until jar overflows a little. Seal immediately. One recipe makes 8 to 10 quarts pickles.

Sweet Lime Pickles

Potpourri

Mary Frances Stoll

179

- 7 lbs. sliced cucumbers
- 2 c. house hold limes
- 1 gal. cold water

Soak sliced pickles 24 hours in lime water. Rinse well in cold water then soak in cold water for 3 hours and drain. DO NOT use aluminum container to soak pickles in.

Mix:

- 2 qts. vinegar
- 4 lbs. sugar
- 1 tbsp. celery seed
- 1 tbsp. whole cloves
- 1 tbsp. mixed pickling spice
- 3 tbsp. salt

Pour over sliced pickles cold and let stand overnight. Then boil 35 minutes or until pickles are clear. Place in warm canning jars and seal. Makes 12-14 pints.

Cucumber Pickles

Potpourri

Jane Mills

179

- 7 c. unpeeled cucumbers, sliced thin
- 1 c. green or red peppers, sliced or chop up
- 1 1/2 tsp. celery seed
- 1 c. white vinegar
- 1 c. sliced onion
- 1 tbsp. pickling salt
- 2 c. white sugar or a little less

Mix all together. Put in freezer container and freeze or put in a large covered bowl and let set in refrigerator 3 to 4 days before using.

Canned Peaches

Potpourri

Robin

180

- 4 c. water
- 3 c. sugar

Bring above 2 ingredients to a boil until it forms syrup like consistency. Then add 16 peach halves. Cook for 5 minutes or until soft. Pour into jars - clean off top and put lids on. Jars need to be scalded - keep on simmer in cake pan.

Pickle Relish

Potpourri

None

180

- 6 cucumbers
- 8 green peppers
- 5 red peppers
- 10 med. onions

Grind. Sprinkle with 3 tablespoons salt. Let stand 3 hours. Drain.
Add:

- 1 qt. vinegar
- 2 tbsp. celery seed
- 4 c. sugar
- 2 tbsp. mustard seed

Cook 45 minutes after it starts to boil. Seal in hot jars (6 or 7 pints).

Canned Peaches

Potpourri

None

180

Peel peaches. Make medium syrup (3 cups sugar, 4 cups water). After syrup boils five minutes, add peaches. Cook about 10 minutes or until you can pierce with a fork. Put hot peaches into hot jars and seal.

Butter Sauce
Potpourri
Julie Stoll
181

#Step 1:

Bring water to just under simmering heat -- bubbles should be fixed to the base of the pan. Place on top a double boiler containing 1 teaspoon lemon juice, a sprinkle of salt, freshly ground white peppercorns, and grated nutmeg. Add also 1 tablespoon water.

#Step 2:

Add 4 yolks of egg with 4 tablespoons softened butter and beat together with a whisk.

Pancake Syrup
Potpourri
Betty Malone
181

-1 c. brown sugar
-1 c. white sugar
-Pinch of salt
-2 c. water

Mix up together in pan and bring to a boil. Let boil 5 minutes and add 3 tablespoons butter. Will thicken as cools.

Fried Apples
Potpourri
Virginia
181

-8 apples
-1/4 tsp. salt
-1/4 c.. margarine
-1/2 c. brown sugar
-1/4 c. water

Wash apples (Golden Delicious). Peel and core apples. Slice apples. Sear in hot margarine. Add sugar, salt and water. Cover. Cook slowly until apples are tender. 4 servings.

Homemade Noodles
Potpourri
Donna
182

-8 eggs
-3 c. flour (approx.)
-1 tsp. salt
-2 tbsp. oil

Mix eggs, salt and oil with wire whip. Add about 1 cup flour and stir with fork. Add another 1/2 cup and mix some more. Add less and less at a time until its dry enough to roll out on floured board. If the noodle becomes too sticky to roll out just keep adding a little flour on top and bottom of noodle ball so you can continue to roll out the noodle real thin.

When the noodle seems dry enough to roll up loosely without sticking together, do so, cut thin strips of noodle with sharp knife.
Cook noodles in boiling water maybe 5 minutes, just enough to rinse off the flour. Drain in sieve and put in soup broth to finish cooking.

Grundy Noodles
Potpourri
Betty Malone
182

-1 c. flour
-Pinch salt
-3 eggs

Enough milk so you can put batter on small plate and slice off with knife into boiling water.
Let noodles come to boil. Take out with slotted spoon and drain. Melt butter, Accent, garlic salt, seasoning salt, whatever in skillet. Put noodles in skillet until covered with butter. Eat warm.

Betty's Grundy Noodles
Potpourri
Robin
182

-1/8 tsp. salt
-9 eggs
-2 1/2 - 3 c. flour

Mix together to form dough - I use a whisk. Then add enough milk so the batter isn't dry, but not soupy.
Then either put in large measuring pitcher or on a plate and with a knife cut little pieces of dough into boiling water. I use a pitcher and as I slowly pour a little I am cutting it off the edge of the pitcher. Cook about 2-3 minutes and pour into colander. Rinse with cold water.
Melt butter (at least 1 stick), garlic powder, Accent and season salt to taste. Takes quite a bit of the garlic powder and seasoning salt. Add noodles to frying pan and rewarm slowly - they tend to get hard if they cook too fast.

Fresh Eggs
Potpourri
None
183

Drop eggs into a pan of water - if they sink they are fresh.

Betty's Blue Cheese Dressing
Soups and Salads
Betty Malone
148

-1 c. Hellmann's mayonnaise
-1/2 c. sour cream
-4 oz. blue cheese

Use enough buttermilk to make it as thin as you want. Use seasonings - salt, pepper, garlic powder, onion powder.
