

John McK.

Loving

Memories

of

Mildred

## **Contents**

**Mom's Bread and Breakfast**

Bread of Life

Good Morning, Morning Glory!

**Tootsie's Roles**

Casseroles

**Miss Charlotte's Sweet Dreams**

Candy

Cookies

Desserts

Frostings

**Millie's Meat and Potatoes Favorites**

Meat, Poultry, Fish

Veggies

**Great-Grandma's Soup & Salad Bar**

Salads

Soups

**Grandma's Misc. Goodies**

Appetizers & Dips

Drinks

Pickles & Jams

Sauces & Dressings

*Mom's*

*Bread*

*and*

*Breakfast*

*Bread*

*of*

*Life*

### Banana Bread

3 mashed bananas

1 egg

2 c flour

Bake at 350 degrees for 55 minutes.

### Mildred McKinzie

1 c sugar

3 Tbsp shortening

1 tsp baking soda

### Cherry Bread

1 c sugar

Shift: 1 1/2 c flour

1 1/2 tsp baking powder

1/2 tsp salt

1/3 c cherry juice (8-oz jar)

Whole cherries (8-oz jar)

Add sugar to beaten eggs, blend in cherry juice and add to dry mixture. Stir in maraschino cherries and nuts. Bake in greased, floured bread pan for 1 hour at 325 degrees.

\* There is no shortening in this recipe.

### Barbara Muirhead

2 eggs, beaten

1/2 c chopped walnuts

### Cranberry Bread

2 c flour

1 1/2 tsp baking powder

1 c sugar

2 Tbsp butter

1 Tbsp orange rind

1/2 c chopped nuts

Bake at 350 degrees for 55 minutes.

### Mildred McKinzie

1/2 tsp salt

1/2 tsp baking soda

1 egg

1/2 c orange juice

2 Tbsp hot water

1 c halved raw cranberries

**Cranberry Swirl Muffins**

Mildred McKinzie

1/4 c shortening  
2 egg whites  
2 tsp baking powder  
1/2 c cranberry raspberry  
sauce

1/2 c sugar  
1 1/2 c flour  
1/2 tsp salt  
3/4 c skim milk

Cream shortening and sugar until blended. Add egg whites and beat until fairly smooth. Stir in flour, baking powder, salt and milk until just mixed. Add cranberry raspberry sauce fold and swirl through batter. Spoon into muffin cups, filling about 3/4 full. Bake at 400 degrees for 21-22 minutes.

**Fluffy Hot Biscuits**

Mildred McKinzie

Sift 2 cups of flour, 3 tsp baking powder, 3/4 tsp salt. Cut in 5 Tbsp of shortening. Add 2/3 cup milk and mix to a soft dough. Knead lightly for 20 seconds. Roll to 1/2 inch thick. Cut biscuits and bake in very hot oven (450 degrees) for 12 minutes. Makes 12.

**Lefse**

Mildred McKinzie

8 c of potatoes, mashed  
8 heaping Tbsp butter

1 c whipping cream  
1 Tbsp salt

Mix and cool over night. In morning, add flour - more flour as you roll. 500 degrees on lefse grill.

### **Orange Rolls**

3 eggs  
1/2 c sugar  
1 c milk  
4 c flour

Beat eggs and sugar. Scald milk, add butter and cool to lukewarm. Add yeast dissolved in a little of the lukewarm milk, salt and 1 cup of flour. Beat with a mixer and let rise for 2 hours. Then add 3 cups of flour. Stir but do not knead at any time. Set in warm place for 2 hours. Roll as for cinnamon rolls and spread 1/2 cup sugar creamed with 1/2 cup butter and grated rind of orange. Roll and cut. Place in greased muffin tins. Let rise for 2 hours. Bake at 375 degrees for 15 to 20 minutes.

**Marge Arntson**

3 Tbsp butter  
1 pkg yeast  
1 Tbsp salt

**North Dakota Whole Wheat Bread****Marge Arntson**

3 c whole wheat

1 c rye

1 c oatmeal

4 c hot water

2 Tbsp dry yeast with 2 Tbsp sugar in 1 cup warm water

2 Tbsp salt

1/2 c sugar

1/3 c molasses

2/3 c oil

8-9 c white flour

Let rise, knead and let rise again. Makes 6 loaves.

Bake at 375 -400 degrees for 1 hour.

**Nut Bread****Auntie Lena Thorson**

2 eggs - well beaten

1/2 c sugar

2 c milk

salt

4 c flour

4 tsp baking powder

1 c chopped walnuts

Mix and bake at 350 degrees for 55 minutes.

*Good*

*Morning,*

*Morning*

*Glory!*

**Breakfast Souffle****Marilyn Lundberg**

Grease a 9x13 cake pan (glass if possible) with butter. Remove crusts from 8 slices of bread and lay on bottom of pan. On top of each slice, put 1 slice of ham and 1 cup shredded cheddar cheese.

Mix:

3 c milk	7 eggs
1/2 tsp dry mustard	1/2 tsp salt

Pour over the bread, meat and cheese. Cover with foil and refrigerate over night. Just before baking, put 2 cups of crushed corn flakes and 1/2 cups melted butter drizzled over the top.

Bake uncovered 45 minutes at 350 degrees. Let stand 5-10 minutes before cutting.

**Buttermilk Pancakes****Mildred McKinzie**

4 eggs	1 tsp salt
3 tsp baking powder	3/4 tsp baking soda
1 qt buttermilk	3 or more c of flour
Waffle Syrup	Mary Arntson
1 c water	1 c brown sugar
1 c white sugar	1 c white karo syrup

Boil 5 minutes and add 1 tsp mapleine. Serve hot or cold.

**Chokecherry Syrup****Mildred McKinzie**

2 c wild chokecherries (any wild berry will do)

1/2 c white Karo syrup

3 c sugar

Bring ingredients to a boil in a large saucepan. Turn heat down and simmer for 15 minutes. Skim off scum. Cool. Bottle in jars and refrigerate.

**Cinnamon French Toast**

Mildred McKinzie

1 large egg

2 egg whites

1/4 c skim milk

1/2 tsp vanilla

1/2 tsp cinnamon

1/8 tsp nutmeg

8 1-inch diagonally cut slices of French or Italian bread

In a bowl, using a whisk, beat the egg and egg whites until foamy. Add the milk, vanilla, cinnamon and nutmeg. Beat well and set aside. Dip the slices of bread into the egg mixture draining off excess mixture. Cook on griddle until golden brown.

**Coffee Cake or Caramel Rolls**

Mildred McKinzie

1 pkg dry yeast

1/2 c warm water

1/2 tsp sugar

Let sit.

Scald 1 cup milk and add 1/4 cup shortening, 1/4 cup sugar, 1 tsp salt, 1 beaten egg and 4 cups flour.

Mix all ingredients together and let raise until double.

Coffee Cake:

Put in 2 pie pans and spread with soft butter. Put on sliced apples and sprinkle with sugar and cinnamon. Let raise until double.

Caramel Rolls:

Roll dough out VERY thin and spread with soft butter.

Sprinkle with cinnamon and brown sugar. Roll up and cut.

Put brown sugar (and pecan nuts, if desired) and a few sprinkles of cream or milk in bottom of pan. Place cut pieces in pan and let raise until double. Bake at 375 degrees for about 25 minutes or until nicely brown.

### **Easy Coffee Cake**

2 1/2 c flour  
1 c brown sugar  
1 Tbsp nutmeg  
Pinch of salt

Mix well together with 3/4 c of salad oil. Remove 1 cup of mixture for topping. Beat 1 egg in 1 c sour milk or buttermilk and mix with dry mixture. Put into 2 8-inch baking tins and sprinkle with the 1 cup of saved mixture. Top with pecans if desired. Bake at 350 degrees for 35 minutes.

### **Barbara Muirhead**

3/4 c white sugar  
1 Tbsp cinnamon  
1 tsp baking soda

### **Pumpkin Nut Waffles**

2 c flour  
3/4 tsp pumpkin pie spice  
3 egg yolks  
1/2 c oil  
3 egg whites

Thoroughly stir together flour, baking powder, pie spice and salt. Beat yolks; stir in milk, oil and pumpkin. Stir into dry ingredients. Beat egg whites to stiff peaks; fold into batter. Stir in nuts.

### **Mildred McKinzie**

1 Tbsp baking powder  
1/4 tsp salt  
1 3/4 c milk  
1/2 c canned pumpkin  
1/2 c chopped pecans

### **Waffles**

3 eggs - beaten  
1/2 c oil  
1 tsp baking soda  
1/2 tsp salt

Mix well. Can also use as pancake mix.

### **Mary Arntson**

1 1/2 c buttermilk  
1 1/2 c flour  
2 tsp baking powder  
1 tsp vanilla

*Tootsie's*

*Roles*

C  
A  
S  
S  
E  
R  
O  
L  
E  
S

**Chicken Divan**

**Mildred McKinzie**

1 10-oz package frozen broccoli spears, thawed  
2 medium skinless, boneless chicken breasts, cut into  
bite-sized pieces

2 Tbsp butter

8 oz fresh mushrooms, sliced

1 10-oz can cream of chicken soup

1/2 c salad dressing

1/3 c chicken broth

1 tsp lemon juice

1/2 tsp Worcestershire sauce

1/4 tsp curry powder

1/4 tsp dry mustard

1 c croutons

1/2 c shredded cheddar cheese

1/4 c grated Parmesan cheese

Arrange thawed broccoli in bottom of baking dish.

Cook cut-up chicken in butter over medium heat for 6-8

minutes or until just done. Add mushrooms and cook

2 minutes more. Spoon mixture over broccoli in baking

dish. In a saucepan, combine soup, salad dressing,

broth, lemon juice, Worcestershire, curry and dry

mustard. Heat thoroughly and pour over chicken

mixture. Sprinkle croutons over mixture and add cheeses.

Sprinkle with paprika. Bake at 350 degrees for 30 minutes.

### **Chinese Hash**

Mary Arntson

Brown:

1 lb hamburger

chopped celery

DON'T add salt

Add:

dash of pepper

1 can cream of chicken soup

1 can cream of mushroom soup

Bake cover for 1/2 hour at 375 degrees. Uncover and bake

15 minutes more. Add a can of Chinese noodles on top  
and bake 15 minutes more.

1 small chopped onion

1/2 c rice

1 1/2 c warm water

1/4 c soy sauce

### **Corned Beef Dinner**

Mildred McKinzie

1 12-oz can chopped corned beef

1 can cream of chicken soup

1/2 c chopped onion

Cook macaroni, rinse and drain. Combine with the rest of the  
ingredients except crumbs. Bake for 1 hour at 375 degrees.

Add crumbs on top during last 15 minutes of baking.

1 6-oz pkg of macaroni

1/4 lb Velveeta, cubed

3/4 c bread crumbs

### **Dumplings**

Mildred McKinzie

1 egg, slightly beaten

1/2 c milk

1/2 tsp salt

Mix ingredients and add enough flour to make a sticky, but  
not dry, dough. Drop by teaspoonfuls into rapidly boiling,  
salted water. Boil for about 20 minutes, covered. Do not  
peek or you will break the water seal. Drain. Good in  
stew or serve with melted butter.

### Hamburger Casserole

Barbara Muirhead

1 lb hamburger, browned with onion, salt and pepper

Cook a 16-oz package of narrow noodles and mix with:

1 can mushroom soup

1 sm can evaporated milk

1/2 lb Velveeta cheese, cut up

1/2 c sliced stuffed olives

Bake at 350 degrees for 45 minutes. About 5 minutes before

serving, sprinkle with Chow Mien Noodles.

### Ham and Vegetable Casserole

Mildred McKinzie

3 c canned tomatoes

1 bay leaf

1 Tbsp sugar

Cook for 10 minutes. Then remove bay leaf.

1 slice ham 3/4" thick, cubed

1/2 c rice, uncooked

3 carrots, sliced

3 onions, chopped

Arrange in layers. Bake at 350 degrees for 1 1/2 hours.

### Lima Bean, Carrot Sausage Casserole

Mildred McKinzie

2 lbs sausage

2 cans lima beans

2 cans of sliced carrots or cook one bunch of carrots, sliced

Brown sausage and mix with carrots and lima beans in

a large casserole dish. Mix with thickened white sauce.

Bake for 40 minutes at 350 degrees.

**Sandwich Loaf**

Mildred McKinzie

1 loaf unsliced bread - trim off crust

Cut in 4 layers lengthwise

Butter each layer on one side.

Mix:

4 hard-boiled eggs, chopped

1 can tuna

1/3 c sliced stuffed olives

1 c grated cheese

1 1/2 tsp chopped onion

Moisten with salad dressing.

Fill layers and stack them 1 inch thick. Butter all sides and wrap in tin foil. Bake at 420 degrees for 20 minutes.

**Saturday-Night Special**

Mildred McKinzie

1 lb hamburger

1 finely chopped onion

1 lg can baked bean

1 can chopped tomatoes

4 slices bacon

1/4 cup brown sugar

Brown hamburger and onion. Salt and pepper. In a casserole dish, mix the hamburger, baked beans and tomatoes. Add the brown sugar and mix. Lay the bacon slices on top of the casserole. Bake at 350 degrees for 45 minutes.

**Seafood Hot Dish**

1 can crab meat  
2 c mayonnaise  
1 finely chopped green pepper  
4 chopped hard-boiled eggs  
2 tsp Worcestershire sauce  
1 c sliced fresh mushrooms

Mix together and put into a 9x13 pan. Crush potato chips and put on top. Bake for 30 minutes at 350 degrees.

**Mildred McKinzie**

2 c shrimp meat  
2 c celery  
1 finely chopped onion  
1 tsp salt  
1 tsp paprika

**Spanish Rice****Aunt Vera McFall**

Cook 1 c rice with a dash of salt  
Add 1 lb raw hamburger, some cut up onion, celery and green pepper.  
Add 1 small can of tomato juice, a few pieces of butter, some paprika, 2 tsp of sugar and a dash or two of ketchup. Bake at 350 degrees for about 1 hour.

**Sweet & Sour Porkchops****Marge Arntson**

Put chops in large flat pan, salt and pepper.

Boil in saucepan:

1/2 cup brown sugar  
1/2 cup chopped onion  
1/2 cup ketchup  
6 Tbsp. vinegar  
2 Tbsp. Worcestershire sauce

Pour over chops and bake at 375 degrees for 1 hour and 45 minutes. Uncover the last 30 min.

*Miss Charlotte's*

*Sweet*

*Dreams*

*C*

*A*

*N*

*D*

*Y*

**Butter Toffee**

Mildred McKinzie

1/2 lb butter

1 c sugar

Mix and boil for 7 minutes, stirring constantly. Add 1 cup chopped almonds and cook for 5 minutes more. Stir constantly. Pour into 8 inch square pan. Lay 2 Hershey bars on top and spread when melted. Cut into pieces.

**Fudge**

Mildred McKinzie

2 c sugar

3 Tbsp white Karo syrup

1/2 milk

Cook slowly without stirring until the mixture forms a soft ball. Remove from heat and add 2 squares of baking chocolate, 1 tablespoon of butter and without stirring, set pan in cold water until mixture cools. Beat well. Add 1 teaspoon of vanilla and some chopped nuts, if desired. Put in a buttered pan or drop by spoonfuls onto waxed paper.

Note: 1/4 cup of baking cocoa can be used instead of chocolate squares, however, this should be put in first mixture.

**Peanut Butter Cups**

Mary Arntson

1 c peanut butter (creamy)

1/4 lb butter

2 c powdered sugar

Mix together thoroughly and make small balls. Flatten with the palm of your hand.

Melt chocolate almond bark,

Using small candy papers, put a small amount of chocolate in the bottom, put in the flattened candy dough and then cover with melted chocolate.

Refrigerate.

**Penuche**

2 c light brown sugar  
1/8 tsp salt  
1 tsp vanilla

Cook sugar, cream and salt over low heat. Stir until it begins to boil. Cook to soft ball stage. (236 degrees) stirring frequently. Remove from heat and add butter. Wipe pouring edge of pan and pour into a clean pan. Cool to lukewarm without stirring. Add vanilla and beat until it loses its glossiness. Add nuts and put into a buttered pan. Cut into pieces.

**Mildred McKinzie**

3/4 c light cream  
2 Tbsp butter  
1/2 c chopped nuts

**Triple Chocolate Fudge**

1 can condensed milk (not evaporated)  
2 Tbsp butter

1/2 c white chocolate chips  
3-oz bar of bittersweet chocolate  
Heat condensed milk and butter until butter melts. Off heat, stir in chocolate chips until melted. Stir in remaining ingredients. Spread in well-buttered 8 or 9-inch square pan and refrigerate until firm.

**Mildred McKinzie**

16 oz chocolate chips  
1/2 c chopped walnuts

C  
O  
O  
 $\mathcal{K}$   
 $I$   
 $E$   
 $S$

**Bird's Nest Cookies****Mildred McKinzie**

1/2 c butter

1/4 c brown sugar

1 beaten egg yolk

Mix above ingredients and add 1 cup flour. Form into small balls and dip in slightly beaten egg white. Roll in chopped nuts and press in center. Bake at 350 degrees for 8 minutes. Remove and press centers again. Bake for 10 minutes more. Remove and press centers again.

**Brownies****Aunt Vera McFall**

Melt on low heat:

1/2 c shortening

2 squares of chocolate

Cool.

Add:

3 eggs (one-at-a-time)

3/4 c flour

1/2 tsp baking powder

1 c walnuts

1 tsp salt

1 tsp vanilla

Bake at 350 degrees in a greased 8x8 pan for about 20 minutes. Check with toothpick. Can be frosted with chocolate frosting.

**Cherry Cookies****Mildred McKinzie**

2 c flour

1 egg

1/2 tsp baking soda

1 tsp vanilla

1 tsp salt

2 Tbsp milk

1 c brown sugar

1/2 c chopped pecans

3/4 c shortening

1/2 c cherries

1/2 c coconut

Drop cookies onto cookie sheet and bake at 375 degrees for 10-15 minutes.

### **Chocolate Drop Cookies**

Mildred McKinzie

1 c brown sugar	1/2 c melted butter
1/2 c milk	1 egg
1 1/2 c flour	1/2 tsp soda
2 squares of melted chocolate	1/2 c chopped nuts

Drop onto greased cookie sheets. Bake at 350 degrees until top of cookie springs back from touch.

### **Chocolate Butter Cookies**

Mildred McKinzie

3/4 c sugar	1/4 c butter
1 egg	1 tsp almond extract
1 2/3 c flour	1/3 c cocoa

In large mixing bowl, combine sugar and butter. Beat until creamy. Add egg and almond extract; continue beating until well mixed. Reduce speed to low and gradually add flour and cocoa until well mixed. Divide dough into thirds. Wrap each third in waxed paper and refrigerate until firm. Shape dough into 1-inch balls or use cookie press. Bake 7-9 minutes at 375 degrees.

### **Chocolate Pillows**

Mildred McKinzie

2 1/2 c flour	1/2 tsp salt
1 c butter	3/4 c sugar
1 egg, unbeaten	2 tsp vanilla
10 milk chocolate bars	

Cream the butter and sugar. Blend in the egg and vanilla. Beat well. Stir in dry ingredients. Press dough through a cookie press, using a saw-toothed plate, into strips onto an ungreased cookie sheets. Break the candy bars into 1-inch pieces. Place on strips of dough. Press another strip of dough over the candy, covering completely. Bake at 375 degrees for 12-15 minutes until golden brown.

### **Coconut Cookies**

1 1/2 c sugar

2 eggs

2 c flour

1 tsp cream of tarter

1 tsp vanilla

Drop by teaspoonfuls, press down and bake at 375 degrees until golden brown.

### **Grandma Gustad**

1 c shortening

4 Tbsp sour cream

1 tsp baking soda

1 cup coconut

### **Ginger Cookies**

1 egg

3/4 c shortening

2 c flour

1 tsp ginger

1/4 tsp salt

Make into small balls and roll in white sugar. Do not flatten.

Bake at 375 degrees for about 12 minutes.

### **Billie Odegaard**

1 c white sugar

4 Tbsp molasses

1 tsp cinnamon

2 1/2 tsp baking soda

### **Norwegian Drop Cookies**

1 c shortening

3 eggs

1 tsp cinnamon

1 tsp cloves

1 c raisins

Drop onto greased cookie sheet and bake at 350 degrees for about 15-18 minutes.

### **Grandma Gustad**

2 c brown sugar

2 c flour

1 tsp nutmeg

1 tsp baking soda

Chopped nuts

### Oatmeal Cookies

Mildred McKinzie

Cook 1/2 c raisins for about 10 minutes in water.

1 c sugar      2 eggs

3/4 c shortening

2 c oatmeal

2 c flour

7 Tbsp of above raisin water

1 tsp cinnamon

1 tsp baking powder

1 tsp baking soda

Mix sugar, shortening and eggs. Add raisin water and raisins. Mix in flour mixture and oatmeal. Drop onto greased cookie sheet and bake at 350 degrees for about 15-18 minutes.

### Peanut Butter Oatmeal Cookies

Mildred McKinzie

3/4 c shortening

1 c peanut butter

1 1/2 c firmly packed brown sugar

1/2 c water

1 egg

1 tsp vanilla

3 c uncooked oatmeal

1 1/2 c flour

1/2 tsp baking soda

granulated sugar

Beat shortening, brown sugar and peanut butter until creamy. Beat in water, egg and vanilla. Add combined dry ingredients and mix well. Cover. Chill about 2 hours.

Shape into 1-inch balls. Place on an ungreased cookie sheet and flatten with a fork dipped in granulated sugar to form a crisscross pattern. Bake for 9-11 minutes or until edges are golden brown at 350 degrees.

### Pfeffernisse

Grandma Gustad

2 c sugar

1 1/2 c honey

1/2 c butter

Cook for about 15 minutes and let cool.

3 eggs - beat in one-at-a-time

3/4 c cold coffee

1 1/2 tsp baking soda

1 tsp black pepper

1/2 tsp almond extract

7 c flour

1 tsp baking powder

1/4 tsp cloves

1 3/4 anise oil or flavoring

1/2 tsp cinnamon

Add flour to make a firm enough dough to drop. Bake at 350 degrees until brown. Cover with powdered sugar as soon as out of oven.

**Rolled Butter Cookies**

3 c sifted flour                          1/4 tsp salt  
1 1/2 tsp baking powder                1 c sugar  
1 c soft butter                           1 slightly beaten egg  
3 Tbsp cream                            1 tsp vanilla  
Cream sugar, butter, egg, cream and vanilla. Sift in dry ingredients. Roll out to 1/8 inch thickness and cut as desired. Bake at 400 degrees for 5-8 minutes. Cool before decorating.

Mary Arntson

**Russian Tea Cookies**

1 c butter                                1/2 c powdered sugar  
2 1/2 c flour                            1/4 tsp salt  
1 tsp vanilla                            3/4 c chopped nuts  
Roll into balls and bake at 400 degrees for 14-17 minutes.  
Roll in powdered sugar.

Mildred McKinzie

**Soft Molasses Cookies**

4 c flour                                1 1/2 tsp salt  
2 tsp baking soda                        2 tsp cinnamon  
1 1/2 tsp. ginger                      1/2 tsp cloves  
1 c shortening, melted                1 1/2 c molasses  
1/4 c sugar                             1 egg  
Add molasses and sugar to melted shortening. Cool slightly. Stir in egg and gradually add flour with spices. Chill dough until stiff enough to handle. Make into 1 1/2 inch balls and place on greased cookie sheet about 2 inches apart. Bake for 15 minutes or until brown at 350 degrees. Makes about 5 dozen.

Aunt Lena Thorson

**Sour Cream Sugar Cookies**

1/2 c shortening  
1 1/4 c sugar  
1 c sour cream  
1 tsp baking powder  
1/2 tsp salt  
1 tsp vanilla

Cream shortening, butter and sugar. Add salt, vanilla, nutmeg and unbeaten eggs. Blend well. Add sour cream alternately with remaining dry ingredients. Chill 1 hour or overnight. Roll thin and cut with cookie cutter. Sprinkle with sugar. Bake at 400 degrees for 10 minutes. Makes 3 dozen large or 6 dozen small cookies.

**Aunt Lena Thorson**

1/2 c soften butter  
2 eggs  
4 c flour  
1 tsp baking soda  
1 tsp nutmeg

**Tina's Bars**

1/2 c shortening  
1 egg  
1 tsp vanilla  
1/2 tsp baking soda  
1/2 c walnuts

Combine and press 2/3 of mixture into 9x13 pan. Combine and melt (very low heat) 12-oz package of chocolate chips. Add 1 can condensed milk and 1/4 tsp salt. Spread on first mixture. Add remaining dough (just drop on in splotches). Bake at 350 degrees for 25 minutes. Cut into squares.

**Aunt Vera McFall**

1 c brown sugar  
2 c oatmeal  
1/2 tsp salt  
3/4 c flour

$\mathcal{D}$

$E$

$S$

$S$

$E$

$R$

$T$

$S$

### **Angel Delight**

#1 can crushed pineapple

4-oz of maraschino cherries

Cut the marshmallows into fine pieces. Combine juice and all. Let stand overnight.

1 envelop of plain gelatin

1 c almonds (or nut of choice)

Soften gelatin in 1/2 cup cold milk for 5 minutes, then add

1/2 cup hot milk. Let stand until slightly thickened. Add fruit mixture, nuts and whipped cream to gelatin mixture.

Use as topping on angel food cake.

Mildred McKinzie

4-oz of marshmallows

### **Angel Pecan Pie**

Filling:

3 egg whites

1 c crushed graham crackers

1 cup finely chopped pecans

Beat egg whites until fluffy. Slowly add sugar, continuing to beat until soft peaks. Fold in vanilla, graham crackers and pecans. Bake in WELL buttered pie pan at 350 degrees for 30 minutes - cool.

Topping:

1 cup prepared Dream Whip

1 tsp vanilla

1/2 c chopped pecans

Beat Dream Whip while slowly adding sugar, vanilla and almond extract. Spread evenly on cooled pie crust and sprinkle with chopped pecans. Store in refrigerator.

Judy White

1 c sugar

1 tsp vanilla

2 Tbsp sugar

1/4 tsp almond

### Angel Pie

Mildred McKinzie

6 egg whites

2 c sugar

Beat for 15 minutes, then add 1 Tbsp vinegar and beat 15 more minutes. Spread in a 9x13 pan and bake for 35 minutes at 275 degrees. Cool. Spread 1 cup of whipped cream over the meringue. Beat 6 egg yolks, add 1 cup sugar, juice and grated rind of 2 lemons. Cook in double boiler until thick. Refrigerate for at least 12 hours.

### Apple Crisp

Mildred McKinzie

5-6 sliced apples

1 c flour

1/2 to 1 c sugar, depending on tartness of apples

1 tsp baking powder

3/4 tsp salt

1 unbeaten egg

1/2 tsp cinnamon

1/3 c butter, melted and cooled

Place apples into a greased 6x10 inch baking dish. Mix flour, sugar, baking powder, salt and unbeaten egg until crumbly. Sprinkle over apples. Pour cooled butter over top. Sprinkle with cinnamon. Bake for 30-40 minutes at 350 degrees.

Serve warm as is, or top with whipped cream, ice cream or cream.

### **Apple Torte**

1 egg  
1 c flour  
1/2 tsp almond extract  
1/2 c chopped nuts

Bake in 8x8 pan at 350 degrees until brown. Serve warm  
and top with whipped cream.

### **Mildred McKinzie**

1 sugar  
1 tsp baking powder  
1 c chopped apple

### **Aunt Polly's Sponge Cake**

6 eggs, separated

1 1/2 c flour, measured after sifting

6 Tbsp hot water

Beat egg yolks well, put in 1/2 of sugar and beat well again. Add hot water and flour. Beat egg whites until stiff, add cream of tartar, salt and rest of sugar. Fold egg white mixture into egg yolk mixture. Bake in an ungreased angel food pan at 375 degrees for about 45 minutes or until done.

### **Grandma Gustad**

1 1/2 c sugar

1 tsp cream of tartar

Dash of salt

### **Baked Custard**

1/4 c sugar

3 beaten eggs

1 tsp vanilla

Combine sugar, salt and eggs. Add milk slowly, then vanilla.

Pour into custard cups and set in a pan of hot water. Bake at 325 degrees for 30-40 minutes or until custard is set.

### **Mildred McKinzie**

1/4 tsp salt

2 c hot milk

### **Blue Ribbon Chocolate Cake**

Mildred McKinzie

2 c of cake flour, measured after sifting

1/2 tsp salt

1/2 c boiling water

1/2 c shortening

1/2 c brown sugar

2/3 c sour milk or buttermilk

1 tsp baking soda

3 sq of baking choc

1 c sugar

2 eggs

1 tsp vanilla

Sift dry ingredients 3 times and set aside. Put the chocolate squares in boiling water and stir until melted. Cream the shortening and sugar. Add eggs and beat well. Add melted chocolate. Add flour mixture and milk alternately, beginning and ending with flour. Add vanilla. Put into 2 9"-layers or 1 9x13 pan and bake at 350 degrees for 30 minutes. Frost with 7-Minute frosting with peppermint flavoring.

### **Blueberry Dessert**

Mildred McKinzie

11 crushed graham crackers

1/4 c melted butter

8-oz package of cream cheese

1 can blueberry pie filling

1 c sugar

2 beaten eggs

Mix crumbs, 1/2 c sugar and butter. Pat into a 9x9 in pan.

Beat eggs, remaining sugar, vanilla and cream cheese together until smooth. Pour over crust and bake for 25 minutes at 375 degrees. Cool. Pour pie filling over the top and garnish with whipped cream.

### **Brandy Alexander Pie**

Judy White

1 baked pie shell  
3 c miniature marshmallows  
3 Tbsp brandy  
1/2 c milk  
1/4 c dark crème de cacao  
1 1/2 c whipping cream, chilled  
Chocolate curls (optional)

Heat marshmallow and milk over low heat, stirring constantly, just until marshmallows melt. Chill until thickened. Blend in crème de cacao and brandy. In chilled bowl, whip cream until stiff. Fold marshmallow mixture into whipped cream. Pour into pie shell. Garnish with chocolate curls, if desired. Chill at least 4 hours before serving.

### **Bread Pudding**

Mildred McKinzie

2 c dry bread cubes  
1 Tbsp butter  
3/4 c sugar  
1 tsp vanilla

4 c scalded milk  
1/4 tsp salt  
4 slightly beaten eggs  
1/2 c raisins, if desired

Soak bread in milk for 5 minutes. Add butter, salt and sugar. Add slowly to eggs. Add vanilla and mix well. Pour into greased baking dish and bake in a pan of hot water at 350 degrees for 50 minutes. Serve hot with lemon sauce.

### Caramelized Apple Dumplings

Mildred McKinzie

1 c flour  
2 tsp baking powder  
1 tsp salt

6 Tbsp butter  
6 Tbsp milk

Mix and roll thin. Cut into squares. Place 1/4 apple or 1/2 small apple in center of each square. Place wrapped apple (seam side down) in pan or baking dish. Add at least 1 cup or more brown sugar over top. Dot with 4 Tbsp butter and add 1 cup water. Bake at 400 degrees for 1 hour. Serve with cream.

### Carrot/Pineapple Cake

Mildred McKinzie

2 c flour  
1 1/2 tsp baking soda  
2 tsp cinnamon  
1 1/2 c oil  
2 c finely grated carrots  
1/2 c chopped nuts  
8 1/2-oz can drained, crushed pineapple  
Bake in a 9x13 pan at 350 degrees for 35-40 minutes.

2 tsp baking powder  
1 1/2 tsp salt  
2 c sugar  
4 eggs  
1/2 c flaked coconut

## **Chocolate-filled Cream Puffs**

**Mildred McKinzie**

### **Cream Puffs:**

1/2 c butter	1 c water
1 c flour	4 eggs

Melt butter in boiling water, then lower heat. Add flour all at leaves sides of pan and gathers once (important) stirring rapidly. Cook and stir until mixture smooths around spoon.

Remove from heat. Add eggs, one at a time, beating thoroughly after each addition. Keep beating until mixture looks satiny and breaks off when spoon is raised. Drop by spoonfuls on ungreased cookie sheet making 12 large or 18 medium puffs. Bake at 425 degrees for 30 minutes or until puffed, dry and golden brown. Cool. Cut part way through, crosswise and fill.

### **Chocolate Filling:**

1 c chocolate chips	1/2 c milk
1/2 c sugar	1 lb marshmallows
1 tsp vanilla	1 c whipped cream

Put chocolate chips, milk, sugar and marshmallows in top of double boiler. Cook over hot water, stirring occasionally, until mixture is smooth. Remove from heat. Add vanilla and chill. Fold in whipped cream and fill puffs. Place in freezer until firm.

### **Coconut Cream Pie**

**Mildred McKinzie**

**1 c sugar**

**1/2 c flour**

**1/4 tsp salt**

**Mix and add to:**

**3 cups scalded milk, stirring constantly for 2 minutes.**

**Beat 3 egg yolks slightly and add small amount of hot mixture to it. Then add it to entire amount and cook for 1 minute, stirring over low heat. Add 2 Tbsp butter and cool slightly.**

**Add:**

**1 tsp vanilla**

**1/2 c coconut**

**Pour into baked pie shell and cool.**

**Beat 3 egg whites till stiff and gradually add 6 Tbsp sugar.**

**Put on pie and sprinkle with additional coconut. Brown in 375 degree oven for 10 minutes. Cool.**

### **Devil's Food Cake**

**Edna Wilkins**

**1/2 c shortening**

**2 c flour**

**1 1/2 c sugar**

**2 tsp baking soda**

**1/2 c cocoa**

**1 tsp vanilla**

**2 eggs**

**1/2 c sour milk**

**1 c boiling water - add last**

**Mix and bake at 350 degrees until done - about 30 minutes.**

## Doughnuts

1 c sugar  
3 eggs  
3 1/2 c flour  
1/2 tsp nutmeg  
1 1/2 tsp salt

Cream shortening and 1/2 of sugar. Beat eggs well and add rest of sugar. Add to creamed mixture. Add 1 cup flour with rest of dry ingredients. Add vanilla, rest of flour and milk.  
Chill and cut. Deep fry.

## Mildred McKinzie

3 Tbsp shortening  
1 cup milk  
3 tsp baking powder  
1/2 tsp vanilla

## Dreamy Cheese Cake

### Judy White

#### Crust:

1 c flour                                    1/4 c brown sugar  
1 cube melted butter

Mix and press down into greased 9x13 pan. Bake at 375 degrees for 10 minutes.

#### Filling:

1 8-oz package cream cheese            1 c sugar  
1 small package lemon Jell-O - dissolved in 1 cup hot water

1 small package prepared Dream Whip

Cream the sugar and cream cheese, pour in the cooled Jell-O and mix. Mix in whipped cream until smooth and pour mixture on cold crust. Refrigerate until stiff.

#### Topping:

1 large package or 2 small packages of lemon Jell-O dissolved in 3 cups of hot water. Set until cool and pour over the stiff mixture. Refrigerate. (Any flavor Jell-O can be substituted for the lemon)

### Filled Chocolate Cupcakes

Mary Arntson

2 1/2 flour  
2 c sugar  
1 tsp baking powder  
1/4 tsp salt  
1 tsp vanilla

1/2 c cocoa  
2 eggs  
1 c salad oil  
1 c buttermilk

Mix all ingredients and beat well. Add:

1 c hot water with 2 tsp baking soda dissolved in it

Bake in cupcake cups for 20-25 minutes at 350 degrees.

Filling:

1/2 c sugar  
1/3 c milk  
1 c shortening

1/4 tsp salt  
1 Tbsp water  
Flavoring as desired

Combine and beat 5-7 minutes. Add 1/2 cup powdered sugar and beat 5 minutes more.

Fill cooled cupcakes with filling through the top of the cupcake using a cake decorator. Frost.

### Forgotten Merangue

Mildred McKinzie

6 egg white beaten  
1 1/2 c sugar, add slowly  
1 1/2 tsp cream of tartar

pinch of salt  
1 tsp vanilla

Preheat oven at 450 degrees. Beat egg whites til frothy - add cr. Of tartar and salt. Add sugar gradually until stiff peaks.

Put into buttered 8X8 or 10X6 pan. Put in oven, TURN OFF OVEN heat. Don't peak! Leave until morning. Put whipped cream on top. Add berries, cherries, peaches or lemon sauce. Top with whipped cream. Chill over night.

Pie filling works well.

### Frozen Cranberries and Cream

Judy White

1 1/2 c finely crushed vanilla wafers (about 36 wafers)

5 c softened vanilla ice cream

2 8-oz can jellied cranberries

1 8-oz pkg softened cream cheese

Combine wafers and 1 cup of ice cream. Spread evenly in casserole dish. Evenly spread 2 cups of ice cream over the top, cover and freeze. Cut 1 can of cranberry sauce into 1/4 inch thick slices and set aside. In a blender, blend half of remaining can of cranberry sauce and half of cream cheese till combined and set aside. Stir remaining ice cream till melted to creamlike consistency. Remove casserole dish from freezer and arrange cranberry slices over frozen ice cream layer. Top with melted ice cream. Drop cranberry-cream cheese mixture onto melted ice cream and swirl. Cover and freeze overnight. Twenty minutes before serving, remove from freezer.

### Gingerbread

Mildred McKinzie

1/2 c shortening

1/2 c sugar

1 egg

1/2 c molasses

1/2 tsp ginger

1/2 c boiling water

1 tsp baking soda

1 1/2 c flour

Mix shortening, sugar, egg, molasses and ginger. Mix boiling water and soda. Add to first mixture and stir in flour. Bake in a 9 inch square pan at 350 degrees for about 30 minutes, until top springs back when touched. Serve with whipped cream or lemon sauce.

### **Impossible Pie**

Mildred McKinzie

4 eggs  
1/2 c flour  
2 c milk  
1 tsp vanilla

1/4 tsp salt  
1/4 c melted butter  
1 1/2 c coconut

Put in blender and blend for 2 minutes. Then put in a glass pie pan. Bake at 350 degrees for 40 minutes. Sprinkle nutmeg on top before baking.

### **Lemon Torte**

Mary Arntson

Bake 1 lemon supreme cake. When cool, slice each layer in half so that you have 4 layers.

Filling - mix 1 can of sweetened condensed milk and the grated rinds of two lemons and yellow food coloring. When thickened, add 1 cup whipped cream or cool whip. Fill layers and frost with whipped cream.

### **Mint Chocolate Bundt Cake**

Mary Arntson

1 pistachio instant pudding	1 white cake mix
1 c water (flavor with a little vanilla and almond)	
1/2 c salad oil	4 eggs
2-3 Tbsp crème de menthe	1/2 c Hershey's syrup

Mix cake mix, pudding, water and oil. Beat 2 minutes and add eggs one at a time. Mix well. Remove 1/3 of batter and add chocolate syrup. Add crème de menthe to remaining batter and put into a bundt pan. Overspread with chocolate batter. Bake at 350 degrees for 1 hour. Cool 30 minutes and remove from pan. Frost with fudge frosting. Be sure to grease and flour the bundt pan.

### **Neapolitan Refrigerator Sheet Cake    Barbara Muirhead**

1 pkg cake mix - bake in 9x13 pan

1 pkg Jell-O (4 serving size) - dissolve in 3/4 cup boiling water

Add one cup cold water and set aside.

One cake has cooled, poke holes deep through top of cake  
about 1 inch apart and slowly pour Jell-O mix into the holes.

Refrigerate cake.

Topping:

1 envelop Dream Whip

1 sm pkg instant pudding

1 1/2 c cold milk

1 tsp vanilla

Mix envelop of Dream Whip, instant pudding, cold milk and  
vanilla until stiff. Immediately frost cake. Store in refrigerator.  
(Especially good with lime Jell-O and lemon pudding)

### **Northwestern Cake**

1/2 c shortening

1 c sugar

1 c dark molasses

2 eggs

Dash of salt

1 c hot water

Bake at 350 degrees until done (around 25-30 minutes).

Test with a toothpick. Sprinkle with sugar as soon as  
it comes out of the oven.

### **Mildred McKinzie**

2 c flour

1/2 tsp soda

2 tsp baking powder

1 tsp cinnamon

1 tsp cloves

1/4 tsp allspice

### **Overnight Icebox Dessert**

Mildred McKinzie

1 lb finely crushed vanilla wafers	6 eggs
1 c butter	3 c powdered sugar
1 pt whipping cream	
1 med can crushed pineapple	
Spread 2/3 of crushed wafers in bottom of 9x13 pan.	
Cream butter and powdered sugar until velvety.	
Beat eggs until stiff them fold in sugar mixture. Whip	
cream and add drained pineapple. Put sugar, egg	
and butter mixture over crushed wafers. Put whipped	
cream mixture on top. Sprinkle with remaining 1/3 of	
crushed wafers. Loosely cover and keep in	
refrigerator overnight.	

### **Pie Filling Dessert**

Mildred McKinzie

2 c finely ground Ritz crackers	1/2 c butter
Mix and pat in a 9x13 inch pan.	
4 egg whites, stiffly beaten	1 c sugar
Mix and spread over crust. Bake at 350 degrees for 20 minutes.	
Cool. Spread 1 can of pie filling over the crust. Whip 1 pint of	
whipping cream or Cool Whip and cover. Let sit overnight.	

**Pound Cake****Mildred McKinzie**

1 1/4 c butter

2 1/4 c sugar

Cream butter and sugar and add 7 unbeaten eggs, one-at-a-time, beating well after each egg. Add:  
2 1/2 tsp vanilla or lemon flavoring      2 1/2 c flour  
Beat well and pour into buttered and floured bundt pan or tube pan. Bake 325 degrees for 1 hour. Cool 10 minutes before taking out of pan.

Toffee for frosting:

1/4 c sugar

2 Tbsp butter

3/4 c almond chips

Cook over low heat and stir until sugar melts and is brown.

Spread on cookie sheet to cool, then break up into small pieces.

Butter frosting:

1/4 c butter

1/2 c powdered sugar

Dash of salt

Blend until fluffy and the add:

1 1/3 c powdered sugar

1 1/2 Tbsp milk

1 tsp vanilla

a few drops of almond

Add in pieces of toffee

Cut cake into 3 layers, spread a thin layer of apricot jam on each cake layer. Frost and sprinkle powdered sugar on top of cake.

**Pumpkin Fluff Dessert****Mildred McKinzie**

Crust: mix &amp; put in bottom of 9X13 pan

24 crushed ginger snaps

1/2 c melted butter

3/4 c sugar

Filling:

1 lb marshmallows

2 c pumpkin

1 tsp cinnamon

1 tsp ginger

1/2 tsp salt

2 c whipped cream

Melt marshmallows, pumpkin and spices together.

Cool thoroughly. Fold in whipped cream and put on the crumb crust. Refrigerate.

### Raspberry Angel Cake Dessert

Mildred McKinzie

1 large package of raspberry Jell-O

1/2 pint whipped cream

1 package of frozen raspberries

Mix Jell-O and boiling water. Put frozen raspberries into hot Jell-O. When jelly like, beat until foamy and add whipped cream. Pour over broken angel food cake in a 9x13 pan. Let set overnight or for a few hours. Garnish with whipped cream and a few raspberries.

1 1/4 c boiling water

Dash of salt

### Rhubarb Bread Pudding

Mildred McKinzie

1 beaten egg

1 c milk

3/4 c sugar

Mix all ingredients together and put in a buttered casserole.

Put dabs of butter on top. Bake at 375 degrees for 1 hour.

Serve warm with whipped cream.

2 c bread cubes

2 c cut rhubarb

1 1/2 Tbsp lemon juice

### Rhubarb Cake

Mildred McKinzie

1 1/2 c brown sugar

1 egg

1 c milk

1 tsp baking soda

2 c finely cut up rhubarb

Put in 9x13 inch pan and sprinkle a mixture of sugar/cinnamon on top. Bake for 40 minutes at 350 degrees.

1/2 c shortening

dash of salt

1 tsp vanilla

2 c flour

### Rhubarb Torte

Mary Arntson

#### Crust:

1 c flour	5 Tbsp powdered sugar
1/2 c butter	

Mix and press into ungreased 7x11 pan and bake at 350 degrees for 15 minutes.

#### Topping:

2 well-beaten eggs	1 1/2 c sugar
1/4 c flour	3/4 tsp salt

2 cups finely cut rhubarb

Mix and spoon into crust. Bake at 350 degrees for 35 minutes.  
Serve warm with whipped cream.

### Spice Cake

Mildred McKinzie

1/2 c shortening

1 tsp nutmeg

1 c brown sugar

1 tsp allspice

1 c white sugar

1 tsp salt

2 eggs

2 c flour

1 tsp baking soda dissolved in 1 1/2 c sour cream

1 package small dates (cut up)

1 1/2 tsp cinnamon

1 tsp cloves

1 cup nuts

Mix and bake in a 9x13 pan at 350 degrees for 55 minutes.

**Spiced Pumpkin Dessert**

Mildred McKinzie

1 pkg yellow cake mix

1/2 c butter

1 30-oz can pumpkin pie mix

3 eggs

2/3 c milk

Cut butter into cake mix until crumbly. Mix in 1 egg. Reserve 1 cup of crumbs. Press remaining crumbs into ungreased 9x13 pan. Blend pie mix, milk and 2 eggs; pour over crumbs in pan. Sprinkle topping over pumpkin.

Topping:

1 c reserved crumbs

1/4 c sugar

1 tsp cinnamon

2 Tbsp butter

Bake at all at 350 degrees for 45 minutes. Served with whipped topping.

**Strawberry Shortcake**

Mildred McKinzie

2 c flour

2 Tbsp sugar

3 tsp baking powder

1/2 tsp salt

1/2 c butter

1 beaten egg

1/2 c rich milk or light cream

Shift dry ingredients and cut in butter until mixture resembles coarse crumbs. Combine egg and cream. Combine mixtures, pat or roll to 1 inch. Cut and bake on ungreased baking sheet in very hot oven of 450 degrees for 8-10 minutes. Split pieces and spread with butter if desired. Spoon on sweetened berries. Serves 8.

**Sunny Parfait**

32 lg marshmallows

1/4 c frozen orange juice

A few drops of orange food coloring

Add marshmallows to boiling water and stir till dissolved. Add orange juice and chill until thick. Whip until fluffy and fold in whipped cream. To half of the mixture, add a few drops of orange food coloring. Arrange alternate layers of the 2 mixtures in parfait glasses. Chill several hours.

**Mildred McKinzie**

3/4 c boiling water

1 c whipped cream

**Watergate Dessert**

1/2 c butter

1 c flour

Mix and press into a 9x13 pan. Bake at 350 degrees for 15 minutes.

1 8-oz package cream cheese

9-oz Cool Whip

Mix for top layer.

1 small package coconut instant pudding

1 small package pistachio instant pudding

3 c milk

Mix on low heat until thick. Pour into crust.

Top with Cool Whip mixture. Refrigerate.

Variation: use 2 pkgs of butterscotch instant pudding

**Mary Arntson**

1/2 c nuts

1 c powdered sugar

F R O S T I N G

**Caramel Frosting**

Mildred McKinzie

6 Tbsp butter

1/2 c brown sugar

1/3 c milk

Melt together and boil for 2 minutes. Chill.

1 1/2 c powdered sugar

1/2 tsp vanilla

pinch of salt

Add to chilled mixture. Beat well.

**Chocolate Fudge Frosting**

Mildred McKinzie

1 c sugar

1/3 c shortening

1 square baking chocolate

1/4 c milk

1 tsp vanilla

Bring to a boil and cook 2 minutes, stirring constantly.

Remove from heat and place in cold water. Beat until consistency to spread. Enough for 8x8 cake.

**Easy Chocolate Icing**

Grace Odell

1 cube butter	1/2 c cocoa
3 1/2 c powdered sugar	3 oz hot water
Blend thoroughly in bowl the butter, cocoa, 1/2 of the powdered sugar and 2 oz of hot water. Add remaining sugar and water and beat at high speed for 2 minutes.	

**Fluffy White Uncooked Frosting**

Judy White

1 egg white	1 c sugar
1/4 tsp cream of tartar	1/2 c boiling water
1/2 tsp vanilla	
Combine egg white, sugar and cream of tartar in large bowl. Add boiling water and begin at once to beat until thick. Add vanilla.	

*Millie's*

*Meat*

*and*

*Potatoes*

*Favorites*

*MEATS*

*POULTRY*

*FISH*

**Baked Fish**

Mildred McKinzie

1/4 c milk

1 tsp salt

2 c crushed corn flakes

Mix corn flakes and salt. Dip fish in milk, then the corn flakes. Put foil in bottom of pan and lay fish in it. Dribble a little melted butter on each piece of fish. Bake at 550 degrees for 10-15 minutes.

**Chicken Diane**

Mildred McKinzie

4 lg boneless chicken breast halves, or 8 small

1/2 tsp salt

1/4 tsp black pepper

2 Tbsp olive or salad oil

2 Tbsp butter

3 Tbsp chopped chives or green onions

2 Tbsp brandy or cognac

3 Tbsp chopped parsley

2 tsp Dijon-style mustard

1/4 c chicken broth

Juice of 1/2 lime

Place chicken breast halves between sheets of waxed paper and pound slightly with mallet. Sprinkle with salt and black pepper. Heat 1 Tbsp butter and 1 Tbsp of oil in large skillet. Cook chicken over high heat for 3 minutes on each side. Do not cook longer or they will be over cooked and dry. Remove chicken from pan. Add chives or green onions, lime juice, brandy, parsley and mustard to pan. Cook 15 second, whisking constantly. Whisk in broth. Stir until sauce is smooth. Whisk in remaining butter and oil. Pour sauce over chicken. Serve immediately.

**Chicken in Honey-butter Sauce**      Mildred McKinzie

1 medium sized frying chicken      2 tsp salt  
1 c whole wheat flour      1/4 tsp pepper  
2 tsp paprika      1/2 c butter  
Cut chicken into serving pieces and dip into a mixture of flour, salt, pepper and paprika. Melt butter in a baking dish. Add chicken and coat each piece with melted butter. Bake at 400 degrees for 30 minutes, turn and bake about 15 minutes. Serve with Honey-butter Sauce.

**Honey-butter Sauce**

1/4 c butter, melted      1/2 c honey  
1/2 c lemon juice  
Combine thoroughly and pour over baked chicken.

**Chicken Salad**      Mildred McKinzie

2 good-sized chickens      4 Tbsp salad oil  
4 Tbsp orange juice      4 Tbsp vinegar  
3 c mandarin orange sections      2 tsp salt  
3 c seedless green grapes      3 c pineapple tidbits  
2 c slivered, toasted almonds      3 c diced celery  
2 1/2 c uncooked rice      1 qt mayonnaise  
Cook chickens until tender. Remove meat from bones and cube. Mix together salad oil, orange juice, vinegar and salt. Marinate chicken in this - refrigerate. Then add the fruits, nuts and celery. While chicken is marinating, cook rice until tender in boiling salted water. Drain and blanch with cold water. Add drained rice to salad. Toss with mayonnaise.  
Serves 25.

### **Chicken Scaloppini**

**Mildred McKinzie**

3 boneless, skinless chicken breasts, halved

2 eggs, lightly beaten

1 c seasoned bread crumbs

6 wafer-thin slices of lemon

6 thin slices of Swiss cheese

Preheat oven to 350 degrees. Dip chicken in lemon juice, pat with flour, then dip in beaten egg and crumbs. Heat butter and oil in heavy skillet and brown chicken on one side. Remove and place chicken cooked side down in ovenproof baking dish. Cover each piece with a slice of lemon and a slice of cheese. Pour cream over top and bake 20-30 minutes until cheese melts and cream bubbles.

1/2 c lemon juice

3 Tbsp butter

3 Tbsp oil

1 c heavy cream

### **Harvest Pork Chop Bake**

**Mildred McKinzie**

6 pork chops

2 Tbsp butter

1/2 tsp cinnamon

Brown pork chops on both sides. Slice apples (don't peel).

Grease a glass baking dish and lay sliced apples in dish.

Mix together the sugar and cinnamon, then pour over apples.

Dot with butter. Lay browned pork chops on top. Cover and bake at 350 degrees until pork chops are done.

1/4 c brown sugar

3 apples

### **Holiday Ham Loaf**

Mildred McKinzie

1 lb ground veal  
1 c bread crumbs  
1/4 tsp pepper  
1 finely chopped green pepper  
1/4 c ketchup  
1 c tomato soup

Mix and bake in loaf pan for 1 hour at 350 degrees.

1 lb ground ham  
1/4 tsp salt  
1 Tbsp minced onion  
2 beaten eggs  
1/4 c water

### **Mock Chicken**

Mildred McKinzie

Cut 1 lb of veal and 1 lb of pork into cubes. Cover with salted water and cook until tender. Put 3 slices of bread in the broth. Add 3 well-beaten eggs to the mixture and stir. Put in a shallow baking dish. Bake for 1 hour at 350 degrees.

### **Orange-Almond Chicken**

Mildred McKinzie

6 chicken breasts  
3/4 c honey  
3 oz sliced almonds

1/4 c orange juice  
2 Tbsp butter

Place chicken in a greased baking dish. Drizzle orange juice over the top. Bake covered for 45 minutes at 325 degrees. Melt 2 Tbsp butter with the honey and add almonds. Pour almond mixture over chicken and bake an additional 1/2 hour at 350 degrees.

**Patio Chicken**

1 chicken, cut up

1/2 c flour

1/2 c butter

1/2 lb sliced fresh mushrooms

Dip chicken pieces in milk and roll in flour seasoned with salt and pepper. Melt butter in skillet and brown chicken pieces. Place chicken pieces in a casserole. Saute mushrooms in the butter for about 5 minutes. Spoon over chicken pieces. Cover mushrooms and chicken with sour cream. Bake in a slow oven (325 degrees) 30 to 45 minutes or until chicken is tender.

**Mildred McKinzie**

1/2 c milk

salt and pepper

2 c sour cream

**Porcupines**

1 lb ground beef

1/2 c water

1 tsp salt

1/8 tsp garlic powder

Mix together and shape into balls. Brown in small amount of grease in skillet. Drain off excess fat.

1 15-oz can tomato sauce

2 tsp Worcestershire sauce

Stir together tomato sauce, water and Worcestershire sauce.

Pour over meatballs. Reduce heat, cover and simmer for 45 minutes. If necessary, add a small amount of water during cooking.

**Mildred McKinzie**

1/2 c rice

1/3 c chopped onion

1/2 tsp celery salt

1/8 tsp pepper

1 c water

### **Swiss Chicken Cutlets**

2 thin slices Swiss cheese  
4 chicken cutlets (4 oz each)  
1 Tbsp butter  
1/4 c dry white wine

Cut each cheese slice in half; place 1 half on top of each cutlet. Starting with a short end, tightly roll up cutlets, jelly roll style. Tie securely with string. Mix flour and pepper and toss cutlets in mixture. In a large skillet, melt butter over medium heat and add cutlets, turning frequently, until golden brown. Add broth, wine and dried oregano to skillet. Increase heat and bring to a boil. Reduce heat and simmer until chicken is cooked thoroughly and sauce is slightly thickened. Place on plate, remove string and garnish with fresh parsley.

**Mildred McKinzie**

2 Tbsp flour  
1/2 tsp pepper  
1/2 c chicken broth  
1/4 tsp dried oregano

*V*

*E*

*G*

*G*

*I*

*E*

*S*

**Baked Beans****Mildred McKinzie**

3 c dry navy beans soaked overnight or all day, then  
cook for 1 hour or until tender. Place the beans (not  
liquid) in slow cooker.

Add:

1 medium chopped onion

1 c ketchup

1 c brown sugar

2 tsp dry mustard

2 Tbsp molasses

1 Tbsp salt

1/4 lb salt pork, diced

1 c water

Mix well and cook 10-12 hours on low in slow cooker.

**Creole Green Beans****Mildred McKinzie**

4 slices bacon

1/4 tsp salt

3 Tbsp dry onion soup mix

1 8-oz can tomato sauce

1 Tbsp brown sugar

1 can cut green beans

Cook bacon until crisp, drain, and save 1 Tbsp bacon drippings,  
mix crumbled bacon, bacon drippings, drained green beans  
and rest of ingredients. Put in casserole, cover and bake at  
350 degrees.

**Heavenly Potatoes**

Judy White

2 lb bag frozen hash browns - partly frozen  
1 can cream of chicken soup  
1 can cream of mushroom soup  
12-oz sour cream with chives  
2 c shredded cheddar cheese  
Combine and put in roasting pan. Top with 2 cups crushed potato chips or crackers mixed with 2 Tbsp melted butter. Melt 1 stick of butter and drizzle over the top. Bake for 45 minutes or until brown and bubbly.

**Pineapple Sweet Potatoes**

Judy White

6-8 yams, cooked and peeled	1 c sugar
1/2 c brown sugar	3 Tbsp cornstarch
3 Tbsp lemon juice	1/3 c melted butter
9-oz can crushed pineapple	1/2 c pecans, chopped
1/2 c shredded coconut	

Cut yams length wise in thirds and place in greased casserole dish. Heat together sugar and cornstarch in saucepan. Stir in lemon juice, butter and crushed pineapple. Bring mixture to a boil and cook 5 minutes. Pour sauce over yams, sprinkle coconut and pecans over yams. Bake 15-20 minutes at 350 degrees.

**Potato Puffs**

**Mildred McKinzie**

1 c mashed potatoes

2 eggs, well beaten

1/2 c flour

1/4 tsp salt

1 1/2 tsp baking powder

dash of salt

Mix dry ingredients. Mix potatoes and eggs well. Add dry ingredients and mix. Drop by tsp into deep fryer until golden brown.

**Skillet Cabbage**

**Mildred McKinzie**

1 Tbsp salad oil

3 c shredded cabbage

1 c chopped celery

1 small chopped onion

1 small chopped green pepper

1/2 tsp salt

dash of pepper

20 minutes before serving, put all ingredients in a pan and stir until mixed. Cover pan and cook for 5 minutes, stirring occasionally. Serve immediately.

*Great  
Grandma's  
Soup  
&  
Salad  
Bar*

*S*

*A*

*L*

*A*

*D*

*S*

### **Bean Salad**

1 can drained garbanzo beans

1 can drained yellow beans

1 can drained green beans

2 cans drained kidney beans

Mix and set aside.

1 finely chopped green pepper

1 tsp salt

1/2 c vinegar

1 finely chopped onion

Mix together and pour over beans. Let stand 6 to 7 hours before serving.

**Grandma Gustad**

1/2 tsp pepper

3/4 c sugar

1/2 c salad oil

### **Cherry Salad**

1 med drained can crushed pineapple

1 c miniature marshmallows

1/2 c chopped nuts

Mix all together and refrigerate until served.

**Marge Arntson**

1 can cherry pie filling

2 diced bananas

1/2 pt whipped cream

### **Cinnamon Applesauce Salad**

2 packages lime Jell-O

3/4 c cold water

1 c sour cream

Dissolve 1 package of Jell-O in 1 cup of boiling water, then stir in cold water. Pour into 6-cup mold. Chill until set but on firm. Meanwhile, dissolve remaining Jell-O in 3/4 cup boiling water. Blend in applesauce, sour cream and cinnamon. Chill until mixture starts to thicken. Spoon into mold and chill until firm.

**Judy White**

1 3/4 c boiling water

1 c applesauce

1/4 tsp cinnamon

**Crunchy Chicken Salad**

Mildred McKinzie

1/2 c chopped peanuts  
2 c cubed, cooked chicken  
1/4 c finely chopped onions  
2/3 c mayonnaise

1/2 c sesame seeds  
2 Tbsp soy sauce  
2 Tbsp red wine

Spread peanuts and sesame seeds in shallow pan. Toast in 350 degree oven for 8 to 10 minutes, stirring often. When cooled, combine with chicken and chopped onion. In a separate bowl, blend soy sauce, wine and mayonnaise. Add to chicken mixture, tossing thoroughly. Chill.

**Curried Rice Salad**

Mary Arntson

1 pkg chicken Riceroni, cooked as directed and cooled

Add:

1/2 green pepper, seeded and chopped  
4 green onion, sliced thin  
12 pimento stuffed olives - sliced  
2 (6-oz) jars marinated artichoke hearts  
3/4 tsp curry powder  
1/3 c mayonnaise

Cook rice as directed and cool in large bowl. Add onions and peppers. Drain artichoke hearts - reserve marinade. Cut artichoke hearts into small pieces (cut out tough leaves). Combine marinade with curry powder and mayonnaise. Add artichoke hearts to rice and toss with dressing. Chill.

### **Frozen Fruit Salad**

**Mary Arntson**

1 med can pineapple tidbits - drained (save syrup)

1 1/2 c sliced strawberries or 2 packages of frozen

2 c miniature marshmallows

1/4 c pecans

1 envelop unflavored gelatin

2 Tbsp pineapple syrup (cold)

1/4 c salad dressing

1 c whipped cream

Drain pineapple and save the syrup. Combine pineapple, strawberries, marshmallows and pecans. Soften gelatin in 2 Tbsp cold syrup - dissolve that in hot syrup and add to fruit mixture. Fold salad dressing into whipped cream. Fold that into fruit and nut mixture. Fill paper baking cups and freeze. 16 servings

### **Holiday Eggnog Salad**

**Judy White**

1 small lemon Jell-O dissolved in 1 cup boiling water

1/4 c cold water   3/4 c eggnog

Mix and chill about 25-30 minutes until starting to set.

Separately mix:

1 small cherry Jell-O dissolved in 1 cup boiling water

3/4 c cold water or juice from small can of pears and

mandarin oranges. Dice pears and add to cherry

Jell-O mixture. Pour over eggnog mixture and chill

until starting to set then add mandarin oranges to the top.

### Kiwi-Strawberry-Spinach Salad

Mary Arntson

Spinach - washed and torn

Kiwi - peeled and sliced

Strawberries - sliced

Dressing:

1 Tbsp poppy seeds

1/4 c oil

2 Tbsp sesame seeds

1/4 c vinegar

1 1/2 tsp grated onion

1/3 c sugar

1/4 tsp Worcestershire sauce

1/4 tsp paprika

Put all dressing ingredients except vinegar in blender.

Slowly add vinegar until thick.

### Lemon & Shrimp Cream Cheese Salad

Barbara Muirhead

2 packages lemon Jell-O

2 c hot water

1/2 c light cream

8-oz cream cheese

1 c stuffed olives, cut up

1 c celery

1 c whipped cream

Dissolve Jell-O in hot water. Cool until syrupy. Soften cream cheese with light cream and add to gelatin mixture. Stir in celery and olives. Whip cream and fold into mixture. Put in mold.

Shrimp Dressing:

1 c salad dressing

2 tsp lemon juice

1 1/2 tsp finely chopped onion

4 tsp red pimento

1 1/2 c chopped shrimp

Mix and serve on top of Jell-O salad.

### **7-Up Salad**

Mildred McKinzie

2 sm pkg lemon Jell-O

2 c boiling water

2 c 7-Up

Mix and let stand until starting to thicken. Add 2 8-oz cans of drained crushed pineapple (save juice), 1 cup of small marshmallows and 2 large sliced bananas. Refrigerate.

Cook:

1/2 c sugar

1 beaten egg

2 Tbsp flour

1 c pineapple juice

Cook until thick and add 2 Tbsp of butter. Chill. Fold in 1 cup of unsweetened whipped cream and spoon onto Jell-O.

Refrigerate.

### **Strawberry & Romaine Salad**

Mary Arntson

1 head of Romaine lettuce washed and torn

1 red onion, sliced

Fresh strawberries, sliced

Mix.

Dressing:

2 c mayonnaise

2/3 c sugar

1/3 c raspberry vinegar

1/3 c light cream

2-3 Tbsp raspberry jam

2 Tbsp poppy seeds

Put on salad just before serving.

*S*  
*O*  
*V*  
*P*  
*S*

**Autumn Chowder**

6 slices of bacon, fried & crumbled  
1 c finely chopped onions  
2 1/2 c diced potatoes  
3 c milk  
2 16-oz cans of corn (drained)  
3 c shredded cheddar cheese

Fry bacon and onion until crisp. Drain. Add water, potatoes, bouillon and carrots. Cook until tender. Stir in milk, corn and pepper. Heat well. Mix cheese and flour. Add to soup mixture and stir until melted.

**Mildred McKinzie**

1 c water  
1 c sliced carrots  
2 tsp chicken bouillon  
1/2 tsp pepper  
3 tsp flour

**Cream of Potato Soup**

3 med potatoes  
1 c chicken stock  
1 tsp salt  
1 1/2 c light cream  
1/4 tsp paprika

Peel potatoes, dice finely and cook with diced onion in chicken stock for 25 minutes or until tender. Rub through a fine sieve and add remaining ingredients, except chives and paprika. Use chives and paprika as garnish when serving.

**Mildred McKinzie**

2 med onions  
1/2 tsp butter  
1/8 tsp white pepper  
2 Tbsp chopped chives

### Garden Soup

1 med onion, chopped  
3 med potatoes, peeled and diced  
2 med carrots, peeled and sliced  
1 med stalk of celery, sliced  
4 chicken bouillon cubes

In a large kettle or Dutch oven, cook onion in butter. Add remaining ingredients and 5 cups of water. Cover and BB

Mildred McKinzie

1 Tbsp butter  
Salt  
2 Tbsp parsley  
Dash of pepper

### Norwegian Fruit Soup

2 apples, peeled and sliced  
2 slices of peeled oranges  
2 slices of peeled lemons  
4 Tbsp tapioca  
1/2 c sugar  
3 qts liquid (water/juice from fruit)

Wash dry fruit and soak overnight in water. To this add fruit juices, apples, lemons, oranges, tapioca, sugar and cinnamon candies. Simmer for 1/2 hour. Add cooked sliced fruit and let stand 3-4 hours to mellow.

Grandma Gustad

1/2 lb prunes  
1/2 lb seedless raisins  
1/2 lb dried apricots  
1/2 c cinnamon candies  
8-10 cooked plums  
2 cooked peaches

*Grandma's*

*Misc.*

*Goodies*

*Appetizers*

&

*Dips*

**Crab Delight Dip**

Mildred McKinzie

1 c mayonnaise  
1 Tbsp chopped parsley  
1 6 1/2-oz can of crabmeat, drained, cleaned and chopped  
1 Tbsp sherry  
1 tsp lemon juice  
1/2 c sour cream  
Salt and pepper to taste  
Combine all ingredients and chill 2 hours.

**Crabmeat Appetizer**

Mildred McKinzie

1 8-oz pkg softened cream cheese  
1 can drained crab meat  
Mix all ingredients and set overnight. Serve with crackers.

**Dill Dip**

Judy White

1 sm carton sour cream  
1/2 Tbsp beau monde seasoning  
1/2 Tbsp minced dry onion  
Mix ingredients well and store in refrigerator.

1 Tbsp mayonnaise  
1 tsp chopped parsley  
1 tsp dry dill weed

### **Hot Chip Dip**

**Mildred McKinzie**

16-oz carton sour cream  
1/3 c finely chopped green pepper  
2/3 c chopped walnuts or pecans  
1 small finely chopped onion  
Dash of garlic salt  
Mix everything but the sour cream and nuts. When well mixed, fold in sour cream and nuts. Bake at 350 degrees until hot and bubbly. Serve hot with crackers.

12-oz pkg cream cheese  
1 tsp butter  
1/2 tsp salt  
4 1/2 oz chipped beef  
Dash of pepper

### **Hot Clam Appetizers**

**Mildred McKinzie**

1 3-oz pkg cream cheese  
2 tsp finely minced onions  
3/4 tsp Worcestershire sauce  
Drain clams. Whip cream cheese with a fork. Add remaining ingredients and whip until well combined. Cover and chill at least two hours or overnight. Put a teaspoon on a cracker and place cracker on a cookie sheet. Bake at 300 degrees for 20 minutes. Sprinkle with a bit of paprika for color and serve hot.

1 can minced clams  
Dash of salt  
1/4 tsp salt

**Spinach Dip**

**Mildred McKinzie**

1 pkg frozen chopped spinach  
1 pkg Knorr's Veg Dry Soup Mix  
1 c mayonnaise  
1 can water chestnut, finely chopped  
1 c sour cream  
2 bunches finely chopped grn onions  
Mix all ingredients and refrigerate.

**Stuffed Mushrooms**

**Joyce Geddes**

1 8-oz pkg of cream cheese  
Dash of garlic salt  
1/2 tsp of finely minced onions  
1/8 c finely chopped green pepper  
Take the stems out of large fresh mushrooms, wash and dip  
in bread crumbs. Fill with crab meat mixture. Bake at 350  
degrees for 10 minutes.

**Vadalia Onion Dip**

**Johnnie Sue Oppegard**

2 cups chopped Vadalia onions (sweet)  
2 cups mayonnaise  
1 cup shredded parmesan cheese  
1 cup shredded swiss cheese

Bake for 30 minutes at 350 degrees.  
Serve with club crackers.

$\mathcal{D}$

$\mathcal{R}$

$I$

$\mathcal{N}$

$\mathcal{K}$

$S$

**Hot Holiday Punch**

1 1/4 qt cranberry juice

1/4 c brown sugar

Stir mixture until the sugar dissolves. Add 4 cinnamon sticks, 1 1/2 tsp whole cloves and simmer for 1 hour. (Tie cinnamon sticks and cloves in cheesecloth). After one hour, remove the spice bag and serve warm.

**Judy White**

2 qts apple juice

1/2 tsp salt

**Hot 'N' Spicy Berry Cider**

8 c apple cider or juice

1 10-oz pkg raspberries or strawberries

1 medium apple, cut into wedges

In a large sauce pan, combine apple cider or juice, berries, stick cinnamon, and cloves. Bring to boiling; reduce heat. Cover and simmer cider mixture for 10 minutes. Cool slightly. Strain the cider mixture through a large strainer lined with cheesecloth.

**Mildred McKinzie**

4 cinnamon sticks

1 1/2 tsp whole cloves

**Old Fashioned Eggnog**

12 eggs, separated

1 qt milk

1 c Jamaican rum

Beat egg yolks separately. Add sugar, a little at a time, and continue beating until smooth. Pour in milk, bourbon, rum. Beat egg whites until they stand in peaks. Fold egg whites into yolk mixture, gently, but thoroughly. Serve cold with ground nutmeg on top.

**Judy White**

1 c sugar

2 c bourbon

1 qt whipped cream

### Pineapple Egg Nog Punch

Mary Arntson

2 qts dairy or canned egg nog (chilled)  
1 12 oz canned frozen pineapple juice  
1 c water                                    1/2 tsp allspice  
Chill - when ready to serve, garnish with dollops of  
whipped cream and sprinkle with nutmeg.

### Rushin' Tea

Judy Whiteman

1 c of lemon instant tea                    2 c Tang  
1 c sugar                                    1 tsp cinnamon  
1/2 tsp cloves  
Mix together. Use about 1 tsp per cup of hot water to taste.

### Slush

Judy White

7 c water                                    2 c sugar  
Bring to a boil and boil only until sugar is dissolved. Set  
off and cool. Add:  
12 oz frozen lemonade  
12 oz frozen orange juice  
Can add 2 c of brandy or rum, if desired  
Freeze. Add 7-Up to 1/3 glass of mixture.

### Tangy Punch

Mildred McKinzie

2 6-oz cans frozen limeade  
2 6-oz cans lemonade  
2 (about 19-oz) cans unsweetened grapefruit juice  
2 (about 19-oz) cans pineapple juice  
3 1-qt bottles of ginger ale  
1 qt water  
3 qt chopped ice  
Blend undiluted limeade and lemonade, grapefruit and  
pineapple juices. Just before serving, stir in ginger ale,  
the quart of water and ice. Makes about 50 punch-cup  
servings.

*Pickles*

&

*Jams*

**Apple Butter**

Mildred McKinzie

1 qt apple pulp

2 c sugar

1 Tbsp cinnamon

1/2 Tbsp cloves

Wash apples well and cut in halves. Remove stems, but not skin or cores. Cover fruit with cold water and boil until soft. Rub through sieve to remove seeds and cores. Measure and add seasonings and sugar. Cook until thick. Put in jars.

**Bread and Butter Pickles**

Mildred McKinzie

1 gal cucumbers (dill pickle size)

2 green peppers

8 sm onions

1 head of cauliflower

1/2 c salt

4 c sugar

4 c vinegar

1 1/2 tsp turmeric

1/2 tsp ground cloves

2 Tbsp mustard seed

1 tsp celery seed

Wash cucumbers, peppers and onions. Slice crosswise into thin slices. Break cauliflower into flowerets. Bury vegetables in cracked ice with the salt. Cover and weight down, allowing them to stand about three hours. Drain vegetables. Make a syrup of sugar, vinegar and spices by boiling. Pour over vegetables, place over low heat and stir occasionally. Heat mixture to scalding point, but do not allow to boil. Allow to heat thoroughly for 40-60 minutes. Place in sterilized jars and seal. Makes 5-6 quarts.

**Cranberry Relish**

Mildred McKinzie

1 lb cranberries                          1 orange  
2 or 3 red apples (not peeled)  
Grind and let stand. Mix with 2 cups of sugar.  
Do not cook.

**Cucumber Relish**

Mildred McKinzie

12 lg cucumbers                          4 lg onions  
2 green peppers                          2 hot red peppers  
2 lg stalks of celery                    3 c cider vinegar  
3 c sugar                                 1/2 tsp turmeric  
1 tsp celery seed                        1 tsp mustard seed  
Do not peel cucumbers. If seeds are too large, remove, but if they are small, leave them in. Put vegetables through a food chopper. Mix and sprinkle with a handful of salt. Let stand overnight. In the morning, drain. Add remaining ingredients to the vegetables and boil for 30 minutes. Put into sterilized jars and seal. Makes about 6 pints.

**Dill Pickles**

Mildred McKinzie

Cucumbers                                1 qt vinegar  
3 qt water                                1 c salt  
Garlic pieces, about the size of peas  
1 lg heads of dill for each qt jar  
Several strips of hot red peppers, if desired  
Wash cucumbers well and pack in jars. Arrange dill at the top, bottom and sides of jars and add peppers and garlic. Bring vinegar, water and salt to boiling and pour over the cucumbers. Seal.

**Spiced Peaches**

Mildred McKinzie

5 c brown sugar  
2 Tbsp whole cloves  
4 Tbsp peaches (about 30)

2 c vinegar  
2 cinnamon sticks

Cook sugar, vinegar and spices for about 20 minutes.  
Drop in peaches, a few at a time, and cook until tender.  
Pack into hot, sterilized jars, adding syrup to within  
1/2 inch from top. Seal.

**Strawberry Preserves**

Mildred McKinzie

5 c fresh strawberries, washed      6 c sugar  
Put sugar on strawberries and let sit overnight. Drain  
juice and cook juice for 5 minutes. Drop in berries  
and cook 5 minutes longer. Remove from stove and  
let cool. Put in sterilized jars.

**Watermelon Pickles**

Mildred McKinzie

1 good sized watermelon or 2 small - remove outside  
peeling, leaving rind. Cut up and put in a pan, covered  
with salted water. Soak for several hours. Cook until  
transparent. Dump into colander.

Cook syrup:

7 c white sugar                        2 c vinegar  
1/2 tsp oil of cinnamon              1/2 tsp oil of cloves

Boil 3 to 4 minutes. Dump in watermelon.

Next day: drain juice and heat - put pickles back into hot juice  
Next day: drain juice and heat - put pickles back into hot juice  
Next day: heat whole thing and put into jars

*Sauces*

&

*Dressings*

**Bar-B-Q Sauce**

3/4 c ketchup  
2 1/2 tsp Worcestershire sauce  
1 tsp salt

Mix and let simmer for 30 minutes. For 2-3 pounds of ribs.

**Kathy Epler**

1 tsp celery seed  
1 tsp liquid smoke  
2 Tbsp brown sugar

**Celery Seed Dressing**

1/2 c confectioner's sugar  
1/4 apple cider vinegar  
1 tsp paprika  
1 c salad oil

Combine everything except oil. Slowly add oil, heating constantly until thickened. Cover and chill.

**Lois Austin**

2 tsp mustard  
1 tsp salt  
1 tsp celery seed

**Chocolate Marshmallow Sauce**

1 6-oz pkg chocolate chips  
1/2 c evaporated milk  
10 large marshmallows

Combine chocolate chips, butter, sugar, evaporated milk, vanilla and marshmallows in top of double boiler. Stir until well blended. Cook for 5 minutes, stirring occasionally. Serve warm over cake, ice cream, etc.

**Mildred McKinzie**

1/4 c butter  
1/2 c sugar  
1/2 tsp vanilla

**Clear Dressing**

2 1/2 c sugar  
1/2 tsp mustard  
Boil for 1 minute. Cool and add:  
3 T grated onion  
2 tsp celery seed

Barbara Muirhead

1 c vinegar  
2 1/2 tsp salt  
1 c salad oil

**Creamy Blue Cheese Dressing**

1 c low-fat cottage cheese  
1/4 tsp prepared horseradish  
2 1/2 Tbsp lemon juice  
2 Tbsp crumbled Blue Cheese  
Combine cottage cheese, lemon juice, milk, salt,  
horseradish and pepper in blender. Blend smooth. Stir  
Blue Cheese into mixture. Makes about 1 1/2 cups.

Mildred McKinzie

1/3 c skim milk  
1/16 tsp white pepper  
1 tsp seasoned salt

**French Dressing**

1/4 c red wine vinegar  
1 Tbsp cornstarch  
1/4 tsp dill weed  
1/4 tsp basil, crumbled  
1/2 tsp dry mustard  
1 tsp sugar

Mildred McKinzie

1 c water  
1 Tbsp salad oil  
1 tsp paprika  
1/2 tsp salt  
1/4 tsp garlic salt

Combine water, cornstarch, paprika, mustard, plain and  
garlic salts in small saucepan. Cook, stirring, until  
mixture boils and clears. Cool.

### Honeyed Grapefruit Dressing

6 Tbsp sugar  
1/2 tsp salt  
1 tsp grated grapefruit peel  
6 Tbsp honey

Combine all ingredients, except oil, in a bowl. Add oil in the thin steady stream while beating constantly. Chill thoroughly. Shake before serving.

Mildred McKinzie

1 tsp paprika  
2 Tbsp lemon juice  
1/4 c grapefruit juice  
1 c salad oil

### Hot Tartar Sauce

1 Tbsp butter  
1/2 c milk

Heat into white sauce, then add:

1/3 c mayonnaise  
2 tsp chopped olives  
2 tsp chopped dill or sweet pickles

Mildred McKinzie

1 Tbsp flour  
1 tsp vinegar  
1 tsp onion juice

### Lemon Sauce

1/2 c sugar  
1 Tbsp cornstarch  
1 c boiling water

Add last: 2 Tbsp butter and 1 1/2 Tbsp lemon juice  
Cook slowly over low heat until thickened.

Mildred McKinzie

1/8 tsp salt  
1/8 tsp nutmeg

**Raisin Sauce**

Mildred McKinzie

1/2 c brown sugar

1 tsp dry mustard

2 Tbsp corn starch

Mix and slowly add 2 Tbsp of vinegar. Add:

2 Tbsp lemon juice

1/4 tsp lemon peel

1 1/2 c water

1/2 c raisins

Stir over low heat until thick.

**Rosy Italian Dressing**

Mildred McKinzie

1 c tomato juice

1 Tbsp salad oil

1 tsp cornstarch

2 tsp onion salt

1/4 tsp mixed Italian herbs

1/4 c vinegar

Combine tomato juice, cornstarch and onion salt in small saucepan. Cook over moderate heat, stirring, until mixture boils and thickens slightly. Remove from heat and cool.