

Family Recipes

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A birthday gift for Sarah Slack on her 23rd birthday
Since she always needs a recipe

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Breakfast

Blueberry Zucchini Bread

This recipe was found online by Michelle Hoff (you don't
realize how far it got from the old farm to here.
Good luck with the new year 2007

Ingredients

3 eggs, lightly beaten	1 tsp salt
1 cup vegetable oil	1 tsp baking powder
3 tsp vanilla extract	0.25 tsp baking soda
2 cups shredded zucchini	1 tbsps ground cinnamon
3 cups all purpose flour	1 pint fresh blueberries

Instructions

Preheat oven to 350

1. Lightly grease 4 mini loaf pans (can use 2 bigger)
2. In large bowl, beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder, baking sode and cinnamon. Gently fold in the blueberries. Transfer to the prepared mini loaf pans
3. Bake 50 minutes in the preheated oven or until a knike (or toothpick **un used**) inserted in the center of the loaf comes out clean. Cool 20 minutes in pans, then turn onto wire racks to cool completely

Orange Muffins

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Ingredients

0.5 cup butter
1 cup sugar
0.75 cup sour cream
2 cups flour, sifted
1 tsp baking soda
1 tsp salt
1 tsp grated orange rind
0.5 cup raisins or dried
cranberries
0.5 cup chopped nuts (wal-
nuts or pecans)

For the dipping:

1 cup sugar
Juice of the Orange (about
0.5 cup) - I use prepared
OJ

Instructions

Preheat oven to 375

1. Cream butter and sugar. Add sour cream alternately with dry ingredients. Fold in orange rind, raisins, nuts. Batter will be very stiff
2. Put in small muffin tin lined with small baking cups.
3. Bake at 374 for 12 to 15 minutes. While this happens, mix the OJ and sugar.
4. While still warm, dip in OJ/sugar mix a spoon over top. Cool on a wire rack

Egg Caserole

Recipe from Grandma's Cookbook served as a special of my son's birthday since 1991. Every 40 days to now, I cook it

Ingredients

8 eggs	4 oz dried jalapeno
0.5 lb Mont jack cheese grated	1 cup bisquik
0.5 lb cheddar cheese grated	1 cup milk
1 pint small curd cottage cheese	1 stick butter
	0.5 red or green pepper

Instructions

Preheat oven to 350

1. Combine all ingredinets. Pour into greased 7 by 12 pyrex pan. Bake at 350 for 30 to 40 minutes
2. Serve with salsa, sour cream, avocados

Pumpkin Bread

This sounds like breakfast to me.

Ingredients

3.33 cup flour	3 cup sugar
1 tsp cinnamon	1 cup canola oil
1 tsp nutmeg	0.66 cup water
2 tsp baking soda	4 eggs
1.5 tsp salt	1 cup (1 lb.) pumpkin

Instructions

Preheat oven to 350

1. Mix together wet ingredients; then stir in dry ingredients. Pour in 2 greased loaf pans. Bake for 1 hour or until toothpick comes out clean.

Pancakes

Sarah is good at flipping pancakes. Do not let her tell you otherwise

Ingredients

1.25 cup flour	1 cup milk
2 tsp baking powder	2 tbsp. canola oil
0.75 tsp salt	1 tsp Vanilla
1 tbsp sugar	Cinnamon, optional
1 egg	

Instructions

1. Mix dry ingredients, then stir in dry ingredients. Cook on greased skillet or griddle, flipping to second side when bubbles form.

Egg Brunch Casserole

Diana: Grandma Lauren's traditional Christmas breakfast. This recipe came from my neighbor in Lakeland Estates when the kids were little. It became our Christmas morning breakfast, I put it on when we were opening presents and served with fruit, and my special coffee cake, which also came from my neighbor Roberta McKay. Another recipe that the whole family makes for 50 years.

Ingredients

1 pie crust	8 oz shredded cheese
6 to 8 eggs	Fillings (bacon, sausage, spinach, peppers, broccoli, etc)
1 cup cottage cheese	

Instructions

Preheat oven to 350

1. Prepare fillings and mix eggs. Brown meat and chop vegetables.
2. Place pie crust in baking dish.
3. Fill crust and pour egg mixture over.
4. Bake at 350 until done, about 45 minutes.

Granola

one of Dad's favorites!

Ingredients

4 cup oats	2 scoops soy powder
1 cup textured soy protein	1 tsp vanilla
1 cup bran cereal	0.5 cup canola oil
0.5 cup almonds	0.5 cup honey
0.5 cup unsalted sunflower seeds	1 tbsp maple syrup
	Dried fruit (optional)

Instructions

Preheat oven to 325

1. Combine dry ingredients in 15x10x1 pan. Stir together wet ingredients and drizzle over dry ingredients. Bake at 325 for 30 minutes stirring midway. Let stand at room temperature before storing in tight container. Will keep two weeks or can be frozen in plastic bags.

Bran Buds Muffins

BRAN

Ingredients

1.25 cups whole wheat flour	1.5 cups Bran Buds
2 teaspoons baking powder	1.25 cups boiling water
2 teaspoons pumpkin pie spice	0.5 cup brown sugar (packed)
1.25 teaspoon baking soda	0.75 cup skim milk
0.25 teaspoon salt	0.25 cup oil
	1 egg

Instructions

Preheat oven to 400

1. Stir together flour, baking powder, soda, pumpkin pie spice and salt; set aside. Stir together cereal and boiling water; let stand 2 minutes OR until water is absorbed. Mix sugar into softened cereal until well combined. Stir in milk and oil. Add egg, beat well. Add flour mixture, stirring just until combined. Pour into 12 muffin cups. Bake about 20 minutes at 400F or until top of muffins are light golden and spring back when lightly touched.

Salad and Sides

Plumber’s Special Chilies Rellenos

🌶️🧀🥚🌶️🌶️🧀🥚🌶️ 1990 🌶️

Ingredients

1 package egg roll wrap	1 block Monterrey jack cheese
1 can whole green chilies	Oil for frying

Instructions

1. Cut chili pepper into 2 pieces. Cut Monterrey jack cheese into 0.25 inch strips, approximate length of chilis.
2. Place 1 strip of cheese diagonally in middle of egg roll wrapper. Top with chili pepper then second strip cheese. Fold egg roll over cheese and chili tucking in ends. Dampen edges of egg roll with chili liquid, pressing to secure seal.
3. Fry in moderately hot oil, turning once if not covered by oil until both sides are golden brown. Drain and serve with stokes chili, salsa, sour cream, guacamole, etc.

Big Bertha

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Ingredients

18 corn tortillas	1 lb cheddar cheese (I use mild)
0.25 cup butter/margarine	1 large can tomatoes
1 onion chopped	0.5 pint whipping cream
3 cans diced chillies 3 oz ?	

Instructions

Preheat oven to 350

1. Crisp tortillas in the oven, then break into pieces
2. Melt butter, sautee onion. Addchilis and can of tomatoes. simmer 20 minutes add pinch of sugar.
3. In 9 by 13 casserole or round caserole, layer tortillas, sauce and cheese. Repeat second layer, then cover top with tortilla layer. I put some cheese too.
4. Add whipping cream and bake uncovered at 350 30 to 40 minutes.

Smoky Links with Bacon

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Ingredients

1 package Hillshire Farms
little smokies

1 16 oz package of bacon.
Make sure strips are long

Instructions

Preheat oven to 350

1. Place bacon on cookie sheet, separating into 2 to 3 piece sections. Bake at 300 for 10 to 15 minutes to release a lot of the grease. Careful to not over cook bacon, because if it gets crisp you cannot wrap smokies
2. Cut each piece of bacon into thirds. Wrap smokies, secure with tooth pick. Place in casserole dish (can be pretty crowded). Cover with barbeque sauce (I use Kraft Original) and bake in oven preheated to 350 for 30 to 40 minutes.

Cranberry Sauce with Blueberries

3, 2, 1, 0!

Ingredients

1 package fresh ocean spray cranberries (or any available)	1.25 cup sugar
1.5 to 2 8 oz package blueber- ries	1.25 cup orange juice
	1 tsp butter (helps eliminate foam)

Instructions

1. Bring sugar and orange juice to a boil, then add rinsed cran-
berries.
2. Reduce heat, but should still have a mild boil. Cook for about
3 minutes then add rinsed blueberries. Continue to cook for
10 minutes.
3. I use a potato masher to ensure that all cranberries and blue-
berries have popped.
4. Can be served warm or cold. Keeps well in refrigerator but
can also be frozen.

Yorkshire Pudding

of the 19th century. A dish of great popularity

Ingredients

0.875 cup flour	2 eggs
0.5 tsp salt	Hot drippings or melted butter
0.5 cup milk	

Instructions

Preheat oven to 400. Ingredients need to be at room temperature before mixing

1. Sift flour and salt into bowl. Make a well in the center and pour milk into it. Stir in the milk
2. Beat until fluffy two eggs. Beat them into the batter.
3. Add 0.5 cup water and beat until large bubbles form
4. Have ready oven proof dish (9x13) or pie pan containing hot drippings or melted butter. Pour batter into dish and bake at 400 for 20 minutes. Reduce heat to 350 and bake an additional 30 minutes

Cork's Potato Casserole

Original recipe by Cork, 1995

Ingredients

2 lbs has brown	0.5 cup grated or chopped onion
0.75 cup melted butter	1 can cream of potato soup
1 tsp salt	1 pint sour cream
0.5 tsp pepper	2 cups crushed corn flakes

Instructions

Preheat oven to 350

1. Melt butter, stir in cheese, salt,pepper, soup and sour cream. Stir until smooth
2. Put potatoes in 9 by 13 inch baking dish. Cover with soup mixture then top with cornflakes
3. Bake for about 45 minutes

Tex Mex

*This recipe was found in a recipe of Cheddy Hill's Elementary
School yearbook 1975*

Ingredients

2 medium size ripe avocados	bean dip
2 tbsp. lemon juice	1 large bunch of green onions (chopped)
0.5 tsp. salt	3 medium size tomatoes (chopped)
0.25 tsp. pepper	1 can 3.5 oz chopped ripe olives
0.25 tsp. garlic salt	8 oz sharp cheddar cheese (shredded)
1 cup sour cream	round tortilla chips
0.5 cup mayo	
1 package taco seasoning mix	
1 can 10.5 oz plain or jalapeno	

Instructions

1. Peel, pit and mash avocados with lemon juice, salt, pepper, and garlic salt
2. Mix sour cream, mayo and taco mix in bowl
3. Bean dip layer on bottom
4. Avocado mixture
5. Sour cream mixture
6. Sprinkle with layer of ripe olives, then onions and tomatoes (saving a few for the top)
7. op with cheddar cheese
8. Sprinkle with remaining onions and tomatoes
9. Refrigerate for approximately 2 hours
10. Serve with tortilla chips (*Round only*)

Corn Bread Dressing

Dad has been making this for over 30 years!

Ingredients

32 oz. chicken or vegetable broth	3 tbsp sage
21 oz. dried bread cubes	2 tbsp thyme
2 pkg. Jiffy corn muffin mix, prepared, wedged and dried overnight	1 tbsp rosemary
	4 cup chopped onions
	4 cup chopped celery
	2 sticks butter

Instructions

Preheat oven to 375

1. Combine bread cubes, corn bread & spices. Add broth, may need more or less.
2. Saute, do not brown, cook until transparent. Add to bread crumb mixture. Add salt & pepper to taste. Top with 2 well beaten eggs and blend in slightly. Bake at 375 for about 45 minutes.

Strawberry Cobb Salad with Balsamic Lime Vinaigrette

It's all about limes

Ingredients

For the vinaigrette:

- 0.75 cup avocado oil (or EVOO)
- 0.25 cup balsamic vinegar
- 3 Tbsp fresh squeezed lime juice
- 1 tsp fresh lime zest
- 1 clove garlic, minced
- 0.25 tsp each of dried basil, oregano and ground ginger
- 0.75 tsp sea salt
- 0.125 tsp fresh ground black pepper

For the salad:

- 10 oz. mixed baby lettuce salad greens
- 0.5 lb. fresh strawberries, hulled sliced
- 0.75 cup cooked crumbled bacon
- 5 large eggs, boiled quartered
- 2 avocados, diced
- Optional: Red onion slices

For the grilled chicken:

- 1.25 lbs boneless, skinless chicken tenders
- 0.25 cup of the balsamic lime marinade

Instructions

1. In a small bowl, whisk together the vinaigrette ingredients. Place 0.25 cup of the vinaigrette into a gallon size baggie (or mixing bowl). Refrigerate remainder.
2. Add the chicken tenders to the marinade and toss well to coat. Place chicken in fridge to marinate for at least 30 minutes or overnight.
3. When ready to serve, preheat grill to medium high heat. Oil the grate to prevent the chicken from sticking.
4. Grill chicken tenders about 2 minutes per side, until cooked through. Transfer chicken to a plate, cover loosely with foil, and let it rest while you pull together the salad toppings.
5. Place salad greens in a bowl and add toppings. Dice chicken and add to the salad. Drizzle the sweet n tangy balsamic lime vinaigrette over the top and toss.

Roasted Brussels Sprouts, Bacon Apples

Is this even a salad?

Ingredients

1 lb. Brussels sprouts washed, tops removed, cut in half	crisp apple, cored cubed
2 tsp. olive oil	4 to 6 slices bacon, cut in one inch pieces
Sea salt to taste for roasting	1 Tbsp. fresh rosemary finely chopped
1 medium pink lady apple or other tart and sweet	Salt and pepper to taste

Instructions

Preheat oven to 400 degrees.

1. Toss brussels sprouts with olive oil salt and spread on a parchment lined baking sheet. Roast in oven for about 20 minutes, until brown and fork tender.
2. Heat a medium heavy skillet over medium to high heat. Add bacon to the skillet and cook, stirring until 0.75 of the way done. Add apples and chopped rosemary and continue to cook and stir until the apples have softened and the bacon is fully cooked, adjusting the heat to avoid excessive browning if necessary. Remove from heat.
3. Add the roasted Brussels Sprouts to the skillet and toss to combine all the flavors. Sprinkle with salt and pepper, if desire, and serve hot. This can be served as a side dish or with fried eggs for breakfast.

Dinner

Stuffed Zucchini

3.0 ~ 4.5

Ingredients

3 medium sized or 1 large zucchini	used)
1 lb ground beef. More if zucchini is really large	1 can tomatoes
1 small onion chopped	0.5 cup bread crumbs. I use Progresso Italian bread crumbs
1 tbsp chopped parsley (or about 2 tbsp if dry is	Worcestershire Sauce
	Salt and pepper

Instructions

Preheat oven to 350

1. Wash and cut zucchini and cut lengthwise. Scoop out pulp. ??? Cook it with ground beef and onions until pink is gone.
2. Season with Worcestershire, salt, pepper and parsley. Add tomatoes. Cook over medium heat, stirring occasionally until liquid is absorbed (about 20 minutes). Add bread crumbs.
3. Stuff zucchini shells and bake about 30 minutes at 350. Can add grated cheddar or Parmesan cheese to top. Serve with Bearnaise sauce.

Mexican Chicken

Adapted from a recipe by Betty Crocker, published in 1972.
Updated 28 of July 2014 with 93 edits

Ingredients

2 large roasting chicken, cooked and meat re- moved from bone. Leftover turkey works too, a chicken breast cooked	1 can water or milk to thin soup
2 cans cream of chicken soup	2 cans green chili peppers (or more to taste)
	1 small onion chopped
	10 oz shredded cheddar cheese
	12 corn tortillas

Instructions

Preheat oven to 350

1. In 13 by 9 baking dish arrange in layers. Some of the thinned chicken soup on the bottom. Then layer chicken pieces, cheese, onions and peppers, chicken soup. Top with 0.5 of the tortillas. They make a second layer ending with tortillas. Save some cheese for top of tortillas. Cover tightly with foil and bake at 350 for 45 to 60 minutes.

Spaghetti Pie

Spaghetti Pie Recipe by [Name]

Ingredients

6 oz spaghetti	cup)
1 egg beaten	0.33 cup chopped onion
0.25 cup grated parmesan cheese	1 cup dairy sour cream
2 tbsp butter	1 lb italian sausage
0.5 cup chopped green pepper (I use more probably 1	1 6 oz can tomato paste
	1 cup water
	grated mozzarella cheese

Instructions

Preheat oven to 350

1. Break spaghetti in half and cook according to package directions. Drain and while still warm, combine spaghetti with egg and parmesan cheese.
2. Put in well greased 10 inch pie plate. With back of spoon, press up against sides of pan to form crust. Add sour cream, spoon over spaghetti crust.
3. Crumble sausage into skillet and cook until done. Drain off grease. Add tomato paste and water, mix well. Simmer 10 minutes. Spoon over sour cream mixture.
4. Bake in preheated oven 350 for about 35 minutes. Add mozzarella and bake another 10 minutes or until cheese melts.

Beef Brisket

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Ingredients

large beef brisket	it)
liquid smoke. cover gener- ously	garlic salt or powder
tenderizer, nonseasoned	onion salt or powder
(probably can't find any- more, seems fine without	celery seed
	black pepper

Instructions

Preheat oven to 225

1. Season both sides with spices and liquid smoke, wrap tightly in foil and refrigerate overnight
2. Bake 10 hours or more at 225. In last hour, cover top with barbeque sauce and seal tightly

Sauerbraten

From Cookbook 1986. Add food to the recipe box

Ingredients

6 lbs rump roast, rolled boned chuck roast or round roast. Deer or elk may be used	3 whole cloves
1.5 cups red wine vinegar	2 tbsp salt
0.5 red wine (or red cooking wine)	2 onions sliced
1.5 cups water	4 tbsp shortening or oil
1 bay leaf	5 tbsp flour
5 pepper corns	4 tbsp butter
	1 tbsp sugar
	0.75 cup crushed gingersnaps (use blender) ???

Instructions

1. Combine vinegar, wine, water and seasoning in a large pot, pour over water. Add sliced onions. Keep meat refrigerator covered for 1 to 3 days, turning occasionally.
2. Remove from marinade, wipe dry and brown in shortening over high heat, sprinkling with 1 tbsp flour. Strain marinade and return meat and marinade to pot.
3. Cover, lower heat and cook gently for 4 to 5 hours until fork tender. Can also be done in the oven at about 300. Remove meat and keep in warm place. Pour off stock into another bowl. Add butter to pot to melt, add remaining flour and sugar, stirring until smooth and browned(???). Slowly add stock, cooking until smooth and thickened. Add crushed gingersnaps and cook until dissolved. Replace meat in gravy and cook for an additional 0.5 hours
4. Note: Before addint to gravy, put some gravy with gingersnaps to make a part (???). This will help avoid lumps. Meat may be prepared up to last step (juice cooking) and refrigerate until ready to use. Then do juice cooking allowing extra time for meat to reheat

Mexican Lasagne

The first time that I made this recipe it was the Thursday before your Mom and Dad's wedding and I was meet'ing Grandma Karen and the Holly family for the first time! I was nervous but this was a big HIT! I did not know they love anything Mexican!

Ingredients

1.5 lbs. ground beef	1 4 oz. can chopped green chile peppers
1 tsp. seasoned salt	8 oz. Ricotta cheese
1 package Lawry's Taco seasoning mix	2 eggs
1 cup (8 oz.) diced tomatoes	9 corn tortillas
2 8 oz. cans tomato sauce	10 oz. Monterey Jack Cheese (grated)

Instructions

Preheat oven to 350

1. Brown beef until crumbly. Drain fat. Add seasoned salt, taco seasoning, tomatoes, sauce, and chile peppers. Simmer, uncovered, 10 min.
2. Combine Ricotta cheese and eggs. In bottom of 9 by 13 baking dish, spread a third of meat mixture. Top with 3 tortillas, halved and overlapping if necessary. Spread with a third cup cheese, third of the remaining sauce. Top with third cup of Monterey jack. Repeat layers 2 more times.
3. Bake 350 for 20 min. Let stand for 10 minutes before cutting into squares.

Mexican Chicken Dinner

3 cups Stove Top Chicken
Flavor Stuffing Mix
4 boneless skinless chicken
breast halves

Ingredients

3 cups Stove Top Chicken Flavor Stuffing Mix	1 cup salsa
4 boneless skinless chicken breast halves	1 cup shredded cheddar cheese

Instructions

Preheat oven to 375

1. prepare 6 servings of stuffing mix as directed on package
2. Spoon stuffing into 9x13 baking dish. Top with chicken, pour salsa onto chicken. Sprinkle with cheese.
3. Bake at 375 for 40 minutes or until chicken is cooked through.

Pork Chops Mexicana

Helele Bellerose's Cookbook 1971

Ingredients

6 pork chops (1 inch thick)	1 can tomato sauce
1 tsp salt	1.5 cups water
0.75 cup uncooked rice (not instant)	0.5 cup shredded cheese
1 package taco seasoning mix	1 green pepper cut in rings

Instructions

Preheat oven to 350

1. Brown chops on both sides in small amount of cooking oil (bear grease?)
2. Put chops in single layer in shallow baking pan (9 by 13). Sprinkle chops with salt the sprinkle rise around chop. Combine taco seasoning mix, tomato sauce and water. Pour over chops
3. Bake tightly covered in oven at 350 for 1.5 hours depending on thickness of chops. About 10 minutes before done, sprinkle with cheese and arrange pepper slices on top. Cover and continue cooking

Roast Loin of Pork with Swiss Cheese Stuffing

Don't Forget Cheese Recipe! 1975 as listed by good food with
stuffing in between

Ingredients

1 cup chopped red pepper	1 tsp salt
1 cup chopped green pepper	0.25 tsp pepper
0.33 cup chopped onion	1 can whole tomatoes
0.5 stick butter	2 cups diced swiss chees
3 cups packaged herb flavo- ered bread stuffing	6 lbs pork roast or 8 pork chops
2 tbsp dried parsley flakes	

Instructions

Preheat oven to 325

1. Saute chopped pepper and onion in butter in a large frying pan until golden brown.
2. Add stuffing mix, parsley, salt, pepper, tomatoes, and cheese. Blend well.
3. Stuff in between pork chops or between loins. Any leftover stuffing can be baked in a separate dish in the last 30 minutes of coking time.
4. Roast at 325 for 1.5 to 2 hours

Greek Fish in a Packer

Give your food a little more flavor by adding it to Greek food.
You will find it to be delicious. Some recipes are also 2010

Ingredients

2 sheets of aluminum foil 12 by 24 inches (Do you eat these)	2 tbsp olive oil
2 6 oz firm fish fillets	Juice of 1 lemon or lime
1 cup thinly sliced fennel bulb	1 tbsp chopped fresh dill (1 tsp dried)
1 small tomato sliced	Dash of salt and pepper
8 thin slices red onion	

Instructions

Preheat oven to 450

1. Fold each sheet of foil to make a double thick square. Brush a little oil on the center of each square. Rinse the fish and prepare all of the ingredients.
2. Layer half of the sliced fennel, tomatoes, and onions on each square. Top each with half the fish. In a cup combine the olive oil, lemon juice, and dill and pour it over the fish. Sprinkle on salt and pepper. Fold the foil into an airtight packet. Bake for 20 minutes. Place the foil packets on a plate and, being careful to avoid the steam that will be released, open the foil and check that the fish is cooked.
3. With a spatula, transfer the fish and veggies to individual serving dishes, and pur the liquid remaining in the foil over each serving.

Asian Fish in a Packet

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Ingredients

2 firm fish fillets (6 oz)	1 tsp grated fresh ginger root
1 cup cooked rice	1 garlic clove, minced or pressed
2 cups coarsely chpped mustard greens or bok choy or swiss chard or spinach	2 tbsop soy sauce
2 scallions, chopped	2 tsp dark sesame oil
1 tbsop vegetable oil	chili oil (optional)

Instructions

Preheat over to 450

1. Fold each sheet of foil to make a double thick square. Brush a little oil on the center of each square. Rinse the fish and prepare all of the ingredients.
2. Spread half of the rice one the center of each foil square and then layer the greens, fish and scallions on top of the rice. In a small bowl, combine the vegetable oil, grated ginger, garlic, soy sauce, sesame oil, and a few drops of the optional chili oil. Pour half of the sauce over each serving. Fold the foil into airtight packets. Bake for 20 minutes. Carefully avoiding the steam that will be released, open a packet and check the fish is cooked.
3. To serve, carefully open the foil and transfer the contents to plates or bowls.

Tortellini Soup

Very large batch, I usually make half batch. Serve with warm, crusty bread.

Ingredients

1 lb. sweet Italian sausage, browned	3.5 cup tomato sauce
1 cup water	1 bay leaf
4 cup diced tomatoes	2 tbsp each, oregano, parsley, basil
5 carrots, chopped	1 box frozen chopped spinach
3 zucchinis, chopped	1 can kidney beans, drained
4 clove garlic, minced	1 package tortellini
6 cup beef broth	

Instructions

1. Combine all ingredients except tortellini. Bring to a boil and simmer for an hour or more.
2. Cook tortellini according to package instructions and add to soup when ready to serve.

Patti's Bean Casserole

From the kitchen of Patti Dukeman!

Ingredients

2 lb. Campbell's Pork Beans	0.5 cup ketchup
1 can green beans, drained	1 tsp mustard
1 can butter beans, drained	Onion, chopped, optional
1 can kidney beans, drained	Bacon, chopped, optional
0.75 cup brown sugar	

Instructions

1. Combine everything
2. Bake at 325 for 2.5 hours or 4 hours on low in crockpot.

Italian Beef

From the kitchen of Cheryl Empson

Ingredients

2 to 3 cup water (more if needed)	Mix
6 lb. roast	1 tsp red pepper
2 pkg. Lipton's Onion Soup	2 tbsp dried oregano
	2 tbsp dried basil

Instructions

1. Cover and cook 4 to 6 hours at 325 or in a crockpot. Cool and shred beef to serve on buns.

Gringo Chili

Served this to my yoga friends :)

Ingredients

1 lb. ground turkey	1 can 15 oz. pinto, kidney or black beans, drained
1 medium onion, chopped	1 can 6 oz. tomato paste
2 cloves garlic, minced	0.5 cup green chili salsa
1 can 32 oz. diced tomatoes, undrained	1 tbsp chili powder

Instructions

1. In a large pot, cook turkey, onion and garlic over medium heat until turkey loses its pink color, drain excess fat. Stir in remaining ingredients; bring to boil Cover, reduce heat and simmer 15 to 20 minutes.

Nine Can Vegetable Soup

Can use frozen vegetables or spicy diced tomatoes.

Ingredients

2 cans bean and turkey Hormel chili	potatoes
1 can vegetable soup	1 can mixed vegetables
1 can green beans	1 can corn
1 to 2 cans sliced new	2 cans diced tomatoes

Instructions

1. Combine all ingredients, liquid and all, into crockpot. Heat on low all day or on high for 2 hours.

Lemon Chicken Piccata

What is a caper? Not a good cookie topping

Ingredients

2 lbs. Chicken Cutlets	2 tbsp olive oil
Salt, to taste	3 cloves garlic, minced
Black pepper, to taste	1.5 cup chicken stock
0.25 cup arrowroot flour or starch or flour	Lemon juice
3 tbsp ghee	2 tbsp capers, drained

Instructions

1. Season chicken with salt and black pepper. Dredge in flour lightly. Heat a large skillet with olive oil. Brown chicken in batches 3 to 4 minutes until lightly browned. Once both sides are brown, set them aside on a plate and continue to brown all the chicken.
2. Reduce heat to low. Add 1 tbsp of ghee and swirl pan until it is melted. Add garlic and saute for 30 seconds, being careful not to burn. Combine chicken broth, lemon juice and capers and stir in.
3. Nestle chicken back into the sauce. Reduce heat to a very light simmer and let cook, covered, for 20 to 30 minutes. Make sure the chicken is cooked through and tender. Serve with cauliflower rice, noodles, zoodles or mashed potatoes.

Tomato & Basil Chicken Pasta

A simple meal with a few of my favorite things.

Ingredients

1 lb. bow tie pasta	0.5 cup chopped walnuts
3 cloves garlic, roughly chopped	1.5 cup cherry tomatoes, halved
1 lb. chicken	0.5 cup extra virgin olive oil
1 tbsp lemon juice	8 oz. fresh mozzarella balls, halved
1.5 cup basil (more for garnish)	0.5 cup grated Parmesan
Salt Pepper	

Instructions

1. Add pasta to boiling, salted water according to package directions. Drain return to pot.
2. Cook chicken seasoned with salt pepper on grill pan over medium high heat 4 to 5 minutes each side. Let rest covered with foil.
3. Add basil walnuts to food processor and process until finely chopped, then add parm, garlic, olive oil, lemon juice, 0.25 tsp of salt pepper. Add pesto, tomatoes and mozzarella to pasta
4. Spoon out pasta mixture into bowl, then top with chicken that has been cut into half inch strips. Garnish with grated Parmesan cheese and fresh basil.

Beef Pepper Steak

Lauren: I found this recipe in the LeReche cookbook when your Mom was born and we lived in Alexandria Virginia. Dad roasted it and said he liked it very much and I could make it again! I did not know the whole family would be making it for 50 years!

Diana: SERVE OVER egg noodles with crescent rolls and corn. I always double or triple this recipe. It makes a great leftover.

Ingredients

2 lbs beef round steak	1 beef bouillon cube
0.5 cup butter	1 tbsp corn starch
0.5 tsp garlic powder	0.25 cup water
2 green peppers	3 tbsp soy sauce
1 cup onion	1 tsp sugar
16 oz can whole tomatoes	1 tsp salt

Instructions

Preheat oven to 235

1. Slice beef round steak into 2 inch strips. Chop peppers and onion.
2. Fry beef in butter and garlic powder. Cook stirring slightly until brown. Remove meat and add peppers and onion. Saute about 2 minutes, then put everything in a large roasting pan.
3. Combine tomatoes, bouillon cube, soy sauce, and sugar. Pour over meat mixture.
4. Mix water and corn starch together and pour over mixture.
5. Cover and cook at 235 until meat is tender, about 2 to 2.5 hours.

Slow Cooker All Purpose Pork Shoulder

A favorite from Melissa Arabian. Great crock pot meal

Ingredients

3 to 4 lb boneless pork shoulder (or 4.5 lb bone in)	1 onion, roughly chopped
1 tbsp kosher salt	4 garlic cloves, minced or pressed
2 tsp ground black pepper	0.5 cup dry white wine

Instructions

1. Rinse the pork, pat dry and rub with salt and pepper. Set in the crock pot then cover with onion, garlic, and white wine.
2. Cook until the meat easily pulls apart with a fork, about 8 hours on low or 4 hours on high
3. Turn off the slow cooker and shred pork.
4. Possible variations:
 - Carnitas: fry jalapenos in oil, add pork, and salt then brown until crispy around edges
 - BBQ: mix 3 parts BBQ sauce with 1 part white vinegar and toss with pork
 - Pork tamale pie: place pork in baking dish, toss with salsa and top with corn bread batter. Bake like corn bread
 - Shepards pie: place pork in baking dish , toss with cooked peas and top with garlic mashed potatoes.
 - Pork hash: saute onions and peppers, add diced potatoes and cook until tender. Stir in pork and serve with eggs

Salmon LBD

Classic Mama Goldy meal. Salmon with bow tie noodles, asparagus and lemon butter dill sauce.

Ingredients

2 lbs side of salmon

5 sprigs of rosemary

2 lemons

1 onion

4 cloves garlic

2 tbsp olive oil

1 tsp kosher salt

0.25 tsp ground black pepper

Non Salmon:

1 lb bow tie noodles

1 rubber band asparagus

1 jar Lemon Butter dill sauce

1 tsp salt

1 tsp pepper

Instructions

Preheat oven to 375

1. Let salmon sit at room temperature. Roughly chop onions, thinly slice one of the lemons. Line a baking dish with aluminium foil. Cook the pasta. The asparagus can be cooked with the same foil method.
2. Place 2 sprigs of rosemary, some of the onions, and half of the lemon wheels on the foil. Place the salmon on top and sprinkle with salt, pepper and olive oil.
3. Scatter garlic cloves over the top, place the remaining, onions, lemon wheels and rosemary then fold up the foil. If the piece does not close use a second as a kind of lid. Leave a little room for air to circulate.
4. Bake until salmon is almost completely cooked through at the thickest part, about 15 to 20 minutes.
5. Remove the salmon, uncover the top and broil for 3 minutes to finish. Warm the lemon butter dill sauce in a small saucepan or the microwave.
6. Serve over pasta with a squeeze of fresh lemon juice.

Cranberry Chicken

AKA Hoffer's Chicken. This was the first dinner I made for Chr'ist and I guess he liked it so much he married me (lol) As you can see I'm a EZ rac' pe!

Ingredients

4 chicken breats	sauce
8 oz (1 bottle) French, Russian, or Catalina salad dressing	1 packet dry onion soup mix seasoning
1 can whole berry cranberry	Zest from half an orange (optional)

Instructions

Preheat oven to 375

1. Prepare a baking dish. Season chicken with salt and pepper and place in pan.
2. Stir together dressing, cranberry sauce, soup mix, and orange zest. Pour over chicken.
3. Cover with foil and bake for 30 minutes. Remove foil and bake until chicken is cooked through, about 15 minutes.

Dessert

Apple Fritters

This recipe comes from a small book that came with my electric frying pan that was a wedding gift (1965)

Ingredients

2 cups sifted all purpose flour	1 cup milk
3 tsp baking powder	1 tsp vanilla
0.5 cup sugar	2 tbsp melted butter
1 tsp salt	4 large apples. Peeled, cut in small pieces
2 eggs	2 cups oil

Instructions

1. Combine all ingredients except apples and oil. Beat until blended. Preheat frying pan then add oil. Put about 1 tbsp batter in oil. Can probably do 4 or 5 at once. Fry until brown then turn over (I seem to like to burn them. Not necessary!)
2. Serve busted with powdered sugar. I halve recipe and it makes 15 to 20 fritters
3. If using recipe for vegetables, quick sugar and vanilla (???)
4. If using electric frying pan, temperature should be 300. Maybe if I used the electric frying pan, I wouldn't burn them.

Summer Berry Crisp

சூன் தான் அப்போது இல்லையே! தெரியுமா? தெரியுமா? 2016?

Ingredients

2 cups blueberries	<i>For the Topping:</i>
2 cups blackberries	1 cup rolled oats
2 cups raspberries	0.5 cup all purpose flour
0.25 cup sugar	0.5 cup sugar
0.25 cup all purpose flour	0.5 cup brown sugar
0.5 tsp cinnamon	0.5 cup (1 stick) butter or margarine

Instructions

Preheat oven to 350

1. Gently combine berries with sugar, flour and cinnamon. Place in prepared pie plate
2. Prepare the topping: Combine the oats, flour, both sugars and salt in bowl. Work butter in until topping resembles coarse meal. Sprinkle evenly over berries.
3. Place pie on baking sheet. Bake in center of oven until fruit is bubbly and top golden brown. About 1 hour. Remove to rack

Chocolate Peanut Butter Balls

Chocolate Peanut Butter Balls (Chocolate Peanut Butter Balls) (Chocolate Peanut Butter Balls)

Ingredients

0.5 cup butter	3.5 cups powdered sugar
2 cups crunchy peanut butter	3 cups rice crispies
1 tsp vanilla	1 package chocolate almond bark

Instructions

1. Mix together first 5 ingredients. It will help if butter is soft. When well mixed, form into 1 inch balls. Melt chocolate per package instructions. Dip balls in chocolate and place on tray to harden. Best place to cool is on the top of your car

No Cook Ice Cream

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Ingredients

4 eggs	1 quart half and half
2.5 cups sugar	5 cups milk
2 tbsp vanilla	0.5 tsp salt
0.5 pint whipping cream	2 bags of ice

Instructions

1. Make according to directions of ice cream maker *of course*

Coffee Marshmallow Cream (Coffee Pudding)

Boy of Cooking 1964 published. Book's title is still pretty new
well

Ingredients

- | | |
|------------------------------|----------------------|
| 1 lb marshmallows | 2 cups whipped cream |
| 1 cup double strength coffee | |

Instructions

1. Melt marshmallows in coffee in top of double boiler over boiling water. Stir and cook until marshmallows are dissolved.
2. Chill mixture until it is about to set. Fold in whipped cream. Pour mixture in a werring mold and chill about 4 hours.

Chocolate Sheath Cake

This recipe came from Marion Gelsu 1965. He loved to bake
baked on the Colman's food with her in 1965. They were from
Oxley and I think this was a family recipe of Marion's
family. It was a favorite of yoke dad, and had some good things to.

Ingredients

2 cups sugar	<i>For the Icing:</i>
2 cups flour	1 stick butter
1 stick butter	4 tbsp cocoa
0.5 cup crisco	6 tbsp milk
4 tbsp cocoa (I use Nestle's Quik)	1 tsp vanilla
1 cup water	1 cup chopped pecans (optional)
0.5 cup buttermilk (although any milk will work)	1 box of powdered sugar (I am not sure how much that is 2 to 3 cups?)
2 eggs	
1 tsp baking soda	
1 tsp cinnamon	

Instructions

Preheat oven to 350

1. Mix sugar and flour
2. Mix butter, crisco, cocoa, and water. Bring to boil and pour over sugar and flour
3. Add buttermilk, eggs, soda, cinnamon. Mix well and bake for 45 minutes at 350 (may take a little longer)
4. For the icing: Bring butter, cocoa and milk to boil, then remove from heat. Add powdered sugar, vanilla and nuts
5. Beat until well mixed and pour over cake while both are still warm.

Zucchini Cookies with penuche frosting

சென்னை இலக்குவரன் பிடிக்க 1980

Ingredients

- 1 cup solid shortening (2 sticks butter)
- 0.5 cup firmly packed light brown sugar
- 0.5 cup granulated sugar
- 1 cup grated zucchini
- 1 egg
- 1 tsp vanilla
- 2 cups plus 2 tbsp unsifted flour
- 1 tsp soda (Baking)
- 1 tsp baking powder
- 1 tsp cinnamon
- 0.75 tsp ground cloves
- 0.5 tsp salt
- 1 cup chopped nuts (pecans or walnuts)
- 1 cup raisins (I never use them)

- For the Penuche Frostin:*
- 3 tbsp butter
 - 0.5 cup brown sugar
 - 0.25 cup milk
 - 2 cups (about) powdered sugar

Instructions

Preheat oven to 350

1. Cream together shortening and sugars
2. Add egg mix, zucchini and vanilla. Mix well.
3. Stir flour with spices, baking powder, baking soda, and salt.
4. Add nuts (and rasins).
5. Drop by teaspoon onto ungreased cookie sheet and bake for 12 to 15 minutes or until done. While cookies bake, start frosting.
6. Combine butter and brown sugar. Bring to boil. Cook and stir for one minute or until slightly thickened. Cool for 15 minutes.
7. Add milk, beat until smooth. Add enough powdered sugar for spreading consistency. Ice cookies.
8. Make sure to stir mixture a couple times while it is cooling.

Raspberry Chocolate Tiramisu

A MAMA GOLDY SPECIAL DISH FOR SPECIAL DAYS

Ingredients

3.5 oz Double Strength Coffee
2 cup Raspberries (blitzed)
1 cup Mascarpone
2 tbsp Sweetener
1 tsp Vanilla Extract
3 cup Vanilla Yogurt
3 tsp Dark Chocolate (finely
grated) and a really long
one

For the Crumble Mixture:
6 tbsp Wholemeal Flour
6 tbsp Plain Flour
6 tbsp Butter (diced)
6 tbsp Demerara Sugar

Instructions

Preheat the oven to Gas Mark 4, Electric 180, Fan 160.

1. Stir the two kinds of flour together in a bowl, add the butter and rub it into the flour. When the mixture looks like bread-crumbs, mix in the brown sugar. Lay the mixture on a shallow baking tray and bake for 25 to 30 minutes until golden brown. Leave on the side to cool.
2. Mix together the mascarpone, sweetener, vanilla extract, and three quarters of the chocolate. Put half the crumble mixture in each of the glasses and pour over half the quark mixture along with half the raspberries.
3. Put the other half of the crumble mixture on top, followed by the remaining quark mixture and raspberries. Sprinkle over the last of the chocolate. Chill for 3 hours before serving.

Aunt Diane's Fudge

This is the best fudge recipe ever

Ingredients

4.5 cup sugar	16 oz. small marshmallows
1 large can Milnot	2 sticks butter
24 oz. semi sweet chocolate chips	1 tsp vanilla
	Dash of cinnamon

Instructions

1. Combine sugar and Milnot. Bring to boil. Boil 7 minutes.
2. Stir in remaining ingredients.
3. Pour into 9 x 13 or larger buttered pan. Let set at least 30 minutes before cutting into 1" pieces. Keep in refrigerator but bring to room temperature for serving.

Jackpot Drop Cookies

I usually double this recipe

Ingredients

0.5 cup butter, softened	1 egg
1.25 cup flour	1 tsp vanilla
0.5 cup sugar	1 cup semi sweet morsels
1 tsp baking soda	1 cup oatmeal
0.5 cup brown sugar	1 cup butterscotch morsels
1 tsp baking powder	

Instructions

1. Cream together butter, sugar, brown sugar, egg and vanilla.
2. Stir in oatmeal, flour, baking soda and baking powder.
3. Stir in morsels.
4. Bake on greased cookie sheet at 350 for 10 to 12 minutes.

Gina's Chocolate Cheesecake

This is a recipe from Gina Haasis who worked with Dan in the AG office.

Ingredients

0.33 cup melted butter	chips. melted
1 can sweetened condensed milk	2 tbsp sugar
1.25 cup graham cracker crumbs	2 tsp vanilla
12 oz. semi sweet chocolate	3 8 oz. pkg. cream cheese
	4 eggs

Instructions

1. Mix butter, graham cracker crumbs and sugar. Press into bottom of spring form pan.
2. Beat cream cheese until fluffy; add milk and beat until smooth.
3. Add remaining ingredients; mix. Pour over graham cracker crust.
4. Bake 1 hour 5 minutes at 275 or until cake springs back when touched in center. Cool at room temperature, then refrigerate.

Strawberry Jello Cake

*I've been making this cake for Andrea's birthday
since 1976!*

Ingredients

White Cake, prepared per package in 9 x 13 pan	1 small Cool Whip, pre thawed
1 cup milk	1 cup boiling water
1pkg. instant vanilla pudding	8 oz. Strawberry soda
1 pkg. Strawberry JellO	

Instructions

1. Cool cake and poke holes every inch with spoon end or fork.
2. Dissolve JellO in boiling water. Stir in soda. Cool to room temp. Drizzle over cooled cake. Refrigerate.
3. Combine pudding mix and milk. Fold in Cool Whip thoroughly. Spread on cake.

Low Fat Oatmeal Pumpkin Spice Muffins

Great for breakfast, brunch, and dessert!

Ingredients

1.25 cups flour	0.5 teaspoon nutmeg
0.75 cup sugar	1 cup oats
1 teaspoon salt	1.25 cups pumpkin puree
1 teaspoon baking powder	0.25 cup oil
0.5 teaspoon baking soda	2 eggs, beaten
1 teaspoon cinnamon	0.5 cup milk

Instructions

Preheat oven to 350

1. Oil or spray muffin tins with cooking spray. Sift together the dry ingredients. Add the rest of the ingredients and stir until just moistened. Divide into 12 muffins and bake for 15 to 20 minutes until cooked in center. Remove from pan after 5 to 10 minutes and let cool. Place in an airtight container and try not to eat for 24 hours as they will become moister.

Pumpkin Cheesecake

Is this still PUMPKIN pie

Ingredients

0.25 cup melted butter	0.25 cup packed brown sugar
1.25 cup graham cracker crumbs	1 can (15 oz.) pumpkin
1 cup mini semi sweet chocolate chips	4 eggs
2 tbsp sugar	0.5 cup evaporated milk
3 8 oz. cream cheese, softened	2 tbsp cornstarch
1 cup sugar	1 tsp cinnamon
	0.125 tsp nutmeg

Instructions

Preheat oven to 350

1. Combine butter, graham cracker crumbs, and sugar. Press onto bottom of greased spring form pan. Sprinkle with half cup of mini chips.
2. Microwave remaining chips at intervals until smooth; cool. Beat cream cheese and sugars until smooth; beat in pumpkin. Beat in eggs, milk, cornstarch, and spices. Remove 0.75 pumpkin mixture and stir into melted chocolate. Pour remaining pumpkin mixture into crust. Spoon chocolate pumpkin mixture over top; swirl. Bake at 350 for 60 to 65 minutes until edge is set but center still moves slightly. Cool and refrigerate.

Carrot Cake

Carrot Cake is a salad

Ingredients

2 cup flour
2 cup sugar
1.5 tsp baking soda
2 tsp baking powder
2 tsp cinnamon
1 tsp salt
1.5 cup cooking oil
4 eggs, beaten
3 cup grated carrots
0.5 cup nuts, optional

For the icing:

1 box confectioners sugar
0.5 stick soft butter
8 oz. cream cheese, softened
1 tsp vanilla
Dash salt

Instructions

Preheat oven to 350

1. Sift together dry ingredients. Add the rest and beat
2. Pour in greased and floured 9x13 pan. Bake at 350 for 1 hour.
3. **For the icing:** Beat together; add milk to get proper consistency. Frost cooled cake and refrigerate.

Chocolate Chip Cheesecake

Kristy's favorite for her birthday!

Ingredients

The start:

3 tbsp melted butter
1.25 cup graham cracker
crumbs
2 tbsp sugar

The rest:

2.5 8 oz. cream cheese (20oz.
total), softened
1 cup sugar
2 tsp vanilla
3 eggs
1 tsp lemon juice
1 cup (6oz.) mini semi sweet
chocolate chips

Instructions

Preheat oven to 350

1. Mix the start, press onto bottom of greased spring form pan. Bake 10 minutes at 350; cool.
2. Beat cream cheese until fluffy; gradually add sugar. Add vanilla and lemon juice. Beat in eggs, one at a time. Stir in chips. Pour over crust. Bake at 300 for about 1 hour or until center is firm. Cool and refrigerate.

Mega Apple Crisp

From The Entertaining Survival Guide

Ingredients

3lbs. firm, tart apples, such as Granny Smith	0.5 cup unbleached flour
0.5 cup sugar	1 tsp cinnamon
0.5 cup dark brown sugar, packed	0.5 stick butter, melted and cooled

Instructions

Preheat oven to 375

1. Spray 10 cup pan with cooking spray. Peel, quarter, and core apples. Cut into 0.5 inch thick slices and overlap in rows in baking dish.
2. Mix together sugars, flour and cinnamon with a fork until blended.
3. Drizzle butter over mixture and mix with fork until crumbly. Sprinkle mixture over apples. Bake until apples are tender when pierced.
4. Serve warm with ice cream.

Snickerdoodles

Great high altitude recipe!

Ingredients

2.75 cup flour	temp
2 tsp baking powder	1.5 cup plus 2 tbsp sugar
0.5 tsp salt	2 large eggs
1 cup unsalted butter, room	2 tsp cinnamon

Instructions

Preheat oven to 350

1. Sift together flour, baking powder and salt in bowl.
2. Mix butter and 1.5 cup sugar with mixer until pale and fluffy in a separate bowl.
3. Mix in eggs. Reduce speed to low and gradually mix in flour mixture.
4. Stir together cinnamon and 2 T. sugar. Shape dough into 20 balls and roll in cinnamon sugar mixture.
5. Space 3 in. apart on baking sheet. Bake cookies until edges are golden 12 to 15 minutes. Store in airtight container up to 3 days.

Peanut Buster Dessert

A recipe from Grandma Slack

Ingredients

42 Oreos, crushed	18 oz. fudge topping, warmed slightly
0.25 cup softened butter	
0.5 gallon ice cream, softened	1 cup Spanish peanuts
	8 oz. Cool Whip

Instructions

1. Combine Oreos and butter. Reserve 0.5 cup.
2. Press remaining into 9 x 13 pan. Spread softened ice cream on cookie layer. Top with fudge, then peanuts, then spread Cool Whip on top. Garnish with reserved cookie topping. Freeze for several hours or overnight.
3. Place at room temperature for 15 minutes before cutting and serving.

Marys Sugar Cookies

This is a family favorite.

Ingredients

1.5 cup confectioners sugar
1 cup butter, softened
1 egg
1 tsp vanilla
2.5 cup flour
1 tsp baking soda
1 tsp cream of tartar

For the buttercream frosting:

1 stick butter, softened
2 tsp vanilla
5 cup confectioners sugar
Milk

Instructions

1. Mix first four ingredient with mixer until light and fluffy. Stir in dry ingredients. Chill for 2 to 3 hours. Roll out with a light dusting of flour and cut out with cookie cutters. Bake at 375 until very lightly browned on the edges, 7 to 8 minutes. Cool on rack.
2. **For the frosting:** Mix together adding milk 1 tablespoon at a time to desired consistency. Frost cookies. Top with sprinkles.
3. For high altitude, use 0.25 tsp baking powder and 0.125 tsp baking soda.

Swedish Peppar Kakor

*From Grandma Slacks friend Edla Tietz 12 04
1963. Dads favorite cookie.*

Ingredients

1 cup butter	1 tbsp warm water
1.5 cup sugar	3 cup flour
1 egg	2 tsp cinnamon
2 tbsp molasses	1 tsp ginger
2 tsp baking soda	0.5 tsp cloves

Instructions

1. Cream together butter and sugar. Beat in egg and molasses. Combine soda and warm water and add. Fold in remaining dry ingredients and mix well. Chill. Divide dough in 3 parts and roll thin using cookie cutter for desired shape. Bake on ungreased cookie sheet at 400 for 5 minutes. Dust with colored sugar.
2. For high altitude use 1 tsp baking soda.

Edlas Flubbed Fudge

*From Grandma Slacks friend Edla Tietz 12 04
1963. Delicious!*

Ingredients

0.33 cup cocoa	1 cup boiling water
2 tbsp flour or cornstarch	0.25 cup butter
1 cup sugar	1 tsp vanilla
Pinch salt	

Instructions

1. Combine cocoa, flour, sugar, salt and boiling water in oversize bowl to allow for cooking room. Microwave until thickened, 4 to 5 minutes. Keep a close eye on it. Stir in butter and vanilla. Pour over ice cream.

Pumpkin Pie

Sarah will eat this breakfast, lunch and dinner.

Ingredients

2 cup pumpkin	1 tsp cinnamon
0.5 cup brown sugar	0.5 tsp cloves
0.5 cup sugar	1 tsp pumpkin pie spice
0.5 tsp salt	2 eggs
0.5 tsp ginger	2 cup milk

Instructions

Preheat oven to 425

1. Mix all ingredients together thoroughly. Pour in to prepared 9 inch pie shell.
2. Bake at 425 for 15 minutes then reduce oven to 350 and bake for 35 to 40 minutes until knife inserted comes out clean.
3. Cool. Store leftovers in the refrigerator.

Seven Layer Cookies

I only counted six layers last time...

Ingredients

0.5 cup butter	1 cup butterscotch chips
1 cup graham cracker crumbs	1 cup nuts (optional)
1 cup chocolate chips	1 can sweetened condensed milk
1 cup coconut	

Instructions

Preheat oven to 350

1. Melt butter in bottom of 13 x 9 pan in the oven. Add and layer each ingredient in order. Drizzle milk over all the ingredients.
2. Bake for 20 to 25 minutes or until melted together.

Caramel Corn

This is a recipe from Kristy's girl scout leader from long ago.

Ingredients

5 quart popped corn kept warm in 250 oven	0.5 cup corn syrup
1 cup butter	1 tsp salt
2 cup brown sugar	0.5 tsp baking soda

Instructions

Preheat oven to 250

1. Combine butter, brown sugar, syrup, and salt. Cook, stirring until sugar dissolves and until mixture reaches 248 on a candy thermometer.
2. Remove from heat and stir in baking soda. Drizzle mixture over popped corn. Spread on cookie sheet. Bake at 250 for 45-50 minutes stirring every 15 minutes. Pour and break into pieces. Store in airtight container.

Cranberry Apple Dish

This is Shannon's recipe that is passed along and everyone requests it. It is easy and it could almost be a dessert

Ingredients

1 cup Whole Berry Cranberry Sauce	<i>For the Crumble Mixture:</i>
3 cups chopped apple (Shannon likes Granny Smith)	0.5 cup brown sugar
	1.5 cups oats
	0.33 cup flour
	0.25 cup walnuts
	1 stick melted butter

Instructions

1. Preheat oven to 350 Mix all these ingredients except the butter. Once all mixed, add your melted butter. Sprinkle on top your cranberries and apples.
2. Bake at 350 for one hour

Pistachio/Chocolate Marble Cake

*My Grandson Will loves this cake! Easy peasy dessert
and goes over very well!! You can also make a chocolate
pudding with confectioners sugar, butter, 2
squares of semi sweet chocolate and some milk and
bake it a little less firm and drizzle over
top with a measuring cup.*

Ingredients

1 package (2 layer size) yellow cake mix	4 eggs
1 package (4 serving size) Jello Pistachio Instant Pudding and Pie Filling	1 cup water
	0.5 cup oil
	0.5 tsp. almond extract
	0.25 cup chocolate syrup

Instructions

1. Preheat oven to 350 Combine cake mix, pudding mix, eggs, water, oil, and extract in large mixer bowl. Blend: then beat at medium speed of electric mixer for 2 minutes.
2. Measure 1.5 cups batter; stir in chocolate syrup. Spoon batters alternately into a greased and floured 1 inch Bundt or tube pan.
3. Zigzag spatula through batter to marble. Bake at 350 for 50 minutes
4. Cool 15 minutes; remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

Kringler Coffee Cake

Grandma Lauren has been making this for 40 years and everyone loves it. The same person, Roberta McKay, gave me this recipe along with her Egg Bread recipe that I used on Christmas Day for years.

Ingredients

For the pie crust:

1 cup flour
0.5 cup butter
3 tbsp. water

For the frosting:

1 cup powdered sugar
1 tbsp. butter
A little cream, discretion to have the right consistency, not too thick, or too thin
0.5 tsp almond extract

Instructions

1. Preheat oven to 400 Mix pie crust ingredients like a pie crust. Pat out on cookie sheet in 2 long strips 3 inches wide
2. Put 1 cup of water in a saucepan with 0.5 cup butter. Heat 2 boiling. As you take from flame, add 1 cup flour (maybe 1-2 tbsp more). Stir in 3 eggs **1 at a time**. (beat quickly at each egg addition). Add 0.5 tsp. almond extract. spread on first mixture
3. Bake 45 minutes at 400
4. Sprinkle with pecans or almonds (or you can add raspberry or apricot preserves before adding frosting). I just use almonds on one strip and pecans on the other. I frost first and then add nuts.

Peanut Butter Criss Cross Cookies

From my good friend Joyce West

Ingredients

1 cup butter, softened	1 cup peanut butter
1 cup sugar	3 cup flour
1 cup brown sugar	2 tsp baking soda
2 eggs	0.5 tsp salt
1 tsp vanilla	Hershey kisses or stars, optional

Instructions

Preheat oven to 350

1. Cream together wet ingredient then stir in dry ingredients. Form into 1 inch balls and place on ungreased baking sheet. Flatten with a floured fork into criss-cross pattern.
2. Bake at 350 for 10 minutes. During the holiday season, Hershey kisses or stars can be pressed on top after baking.

Apple Crumb Pie

A recipe from my days in 4H!

Ingredients

4 to 6 large, tart apples, Granny Smith	1 tsp cinnamon
1 cup sugar divided	0.75 cup flour
	0.33 cup butter, softened

Instructions

Preheat oven to 350

1. Peel, core, and slice apples into eighths. Place in prepared 9 inch pie crust.
2. Mix 0.5 cup sugar with cinnamon and sprinkle over apples. Combine 0.5 cup remaining sugar with flour and then cut in butter. Mixture should be crumbly.
3. Sprinkle evenly over apples. Place pie pan on cookie sheet or foil, to catch drips, and bake at 450 for 10 minutes, then at 350 for 40 minutes or until a sharp knife pierces the apples easily.
4. Serve warm with ice cream.