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Recette 201: Party Pink Punch

# Recette 201: Chicken Giblet Gravy

# 4 to 5 c. chicken broth 3 boiled eggs, chopped 1 c. chopped chicken salt and pepper to taste 3 Tbsp. flour (self-rising)

### Directions:

2 Tbsp. water

Ingrédients:

Mix first 4 ingredients in saucepan and bring to boil.

Reduce to low-medium heat and add flour-water mixture.

Let simmer 5 to 10 minutes over low heat.

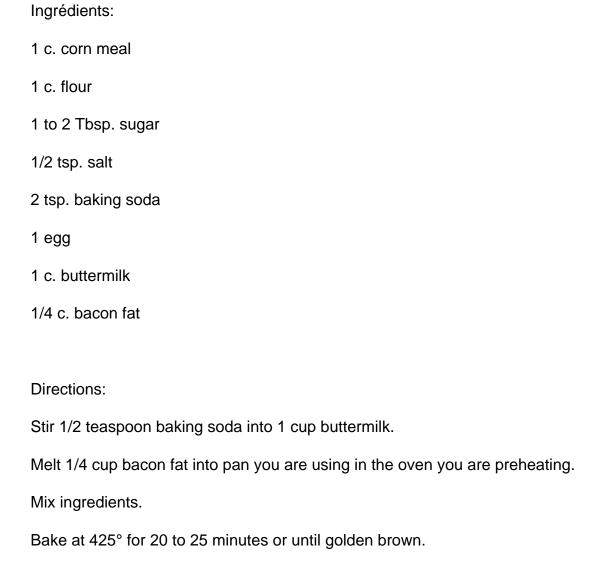
# Recette 202: Beef Brisket

Ingrédients:
4 lb. beef brisket
1 c. catsup
1 c. water
1/2 onion, minced
2 Tbsp. cider vinegar
1 Tbsp. prepared horseradish
1 Tbsp. prepared mustard
1 tsp. salt
1/2 tsp. pepper
Directions:
Mix catsup, water, onion, vinegar, horseradish, mustard, salt and pepper.
Place brisket, fat side up, in shallow dish.
Cover and refrigerate several hours or overnight.
Roast in a preheated oven at 300° until tender (3 1/2 to 4 hours).
Slice against the grain and serve with sauce.

# Recette 203: Fruit Medley

Ingrédients:
3 Tbsp. tapioca
1 c. water
1/2 c. sugar
1 1/2 c. water
1 (6 oz.) can frozen orange juice, thawed
1 (11 oz.) can Mandarin oranges, drained
1 (16 oz.) can peach slices, cut in half and drained
1 (16 oz.) bag frozen whole strawberries, thawed
2 large bananas
lime sherbet
lime sherbet
Directions:
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Directions: Allow tapioca, 1 cup water and sugar to stand 5 minutes, then cook until clear.
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### Recette 204: Nana'S Cornbread(For 9-Inch Iron Skillet Or 8 X 8-Inch Pan)



# Recette 205: Marinated Pork Roast

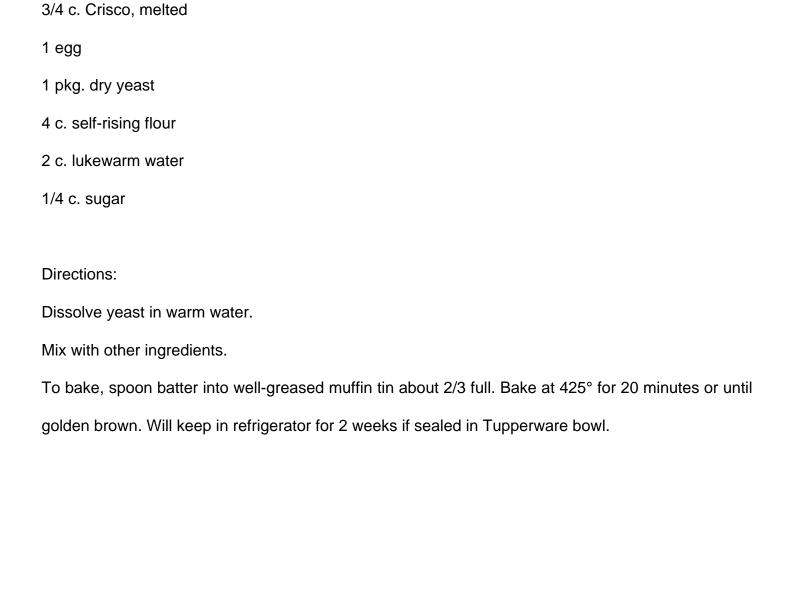
Ingrédients:
1 (4 to 5 lb.) rolled pork roast
1/2 c. sherry
1 Tbsp. dry mustard
1 tsp. thyme
1/2 c. soy sauce
2 minced garlic cloves
1 tsp. ginger
Directions:
Combine all ingredients except roast.
Place roast in plastic bag and set in deep bowl.
Pour in marinade and close bag tightly. Let stand 2 to 3 hours at room temperature or overnight in
refrigerator.
Occasionally press bag against meat to distribute marinade.
Remove meat.
Roast, uncovered, at 325° for 3 hours. Baste with marinade the last hour.

# Recette 206: Dad'S Chili

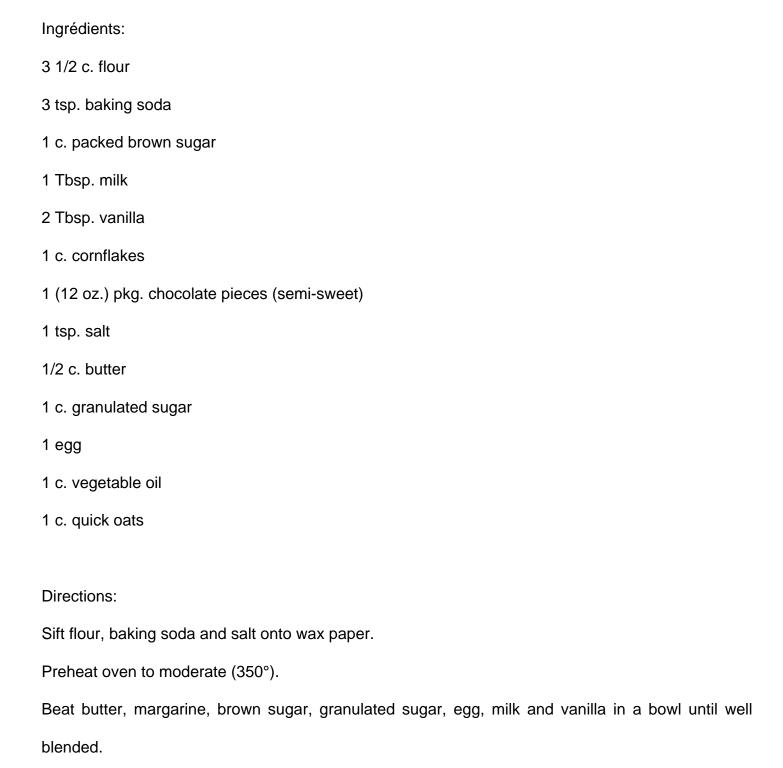
Ingrédients:
2 lb. pork tenderloin, cubed
1 Tbsp. oil
1 Tbsp. minced garlic
6 to 10 roasted and peeled Pueblo green chilies
1 can stewed tomatoes
4 c. water
3 tsp. cornstarch
garlic salt to taste
Directions:
Fry pork in oil in saucepan over medium heat.
Fry pork in oil in saucepan over medium heat.  Add minced garlic to pork.
Add minced garlic to pork.
Add minced garlic to pork.  Dice green chilies and sprinkle with garlic salt. Drain meat.
Add minced garlic to pork.  Dice green chilies and sprinkle with garlic salt. Drain meat.  Add 3 cups of water.
Add minced garlic to pork.  Dice green chilies and sprinkle with garlic salt. Drain meat.  Add 3 cups of water.  Add green chilies and diced tomatoes; add with garlic salt.
Add minced garlic to pork.  Dice green chilies and sprinkle with garlic salt. Drain meat.  Add 3 cups of water.  Add green chilies and diced tomatoes; add with garlic salt.  Mix cornstarch to remaining cup of water.

### Recette 207: Spoon Rolls

Ingrédients:



### Recette 208: Chicago Crunchy Chocolate Chip Cookies



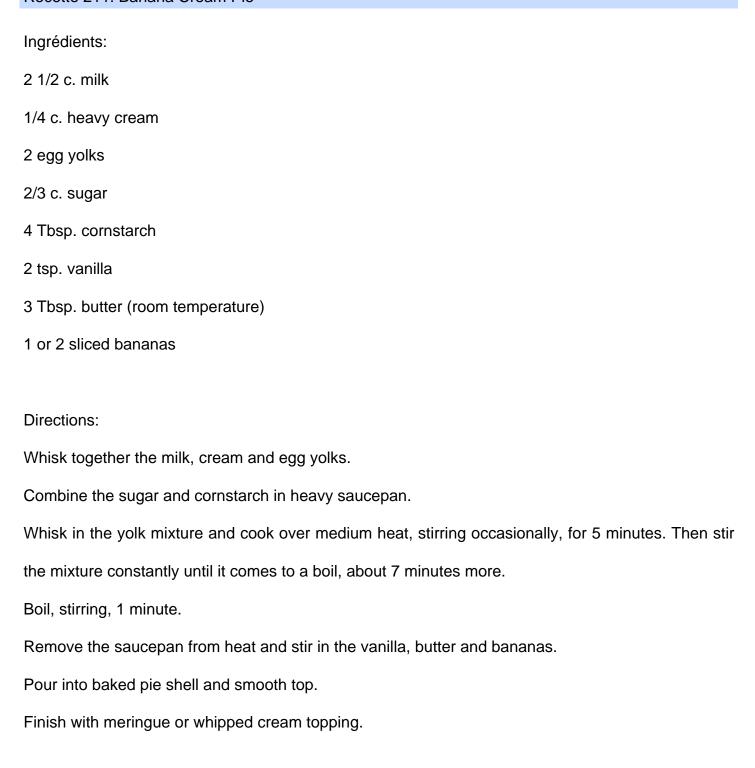
# Recette 209: Salad Dressing

Ingrédients:
2 Tbsp. lemon juice or wine vinegar
1 Tbsp. honey
1 clove garlic, diced
1 Tbsp. rosemary
2 Tbsp. water
1 small diced onion
1 Tbsp. flax seed
1 tsp. parsley
Directions:
Place in blender until smooth

# Recette 210: Leroy'S Heavenly Hash

Ingrédients:
No. 2 can fruit cocktail
4 bananas, cut up
1 small bag miniature marshmallows
1 (8 oz.) pkg. pecan pieces
1 pt. Cool Whip
1 small can crushed pineapple
Directions:
Mix in a large bowl.
Refrigerate and serve cold.

### Recette 211: Banana Cream Pie



### Recette 212: Marinated Onions And Blue Cheese

Ingrédients:

1/2 c. olive oil

1 tsp. salt

2 tsp. lemon juice

dash of pepper
1/2 tsp. sugar
1/4 c. crumbled Blue cheese
2 c. sliced red or yellow onions
Directions:
Mix olive oil, lemon juice, salt, pepper and sugar.

Add Blue cheese and onions.

### Recette 213: Cheese Cake



1 1/2 c. graham cracker crumbs

1/2 c. butter

1/4 tsp. cinnamon

1/4 c. sugar

1 (16 oz.) pkg. cream cheese

1/3 c. milk

1/2 c. sugar

3 eggs

4 Tbsp. lemon juice

### Directions:

Grease a spring-form pan (you can use a  $13 \times 9$ -inch pan) and pat mixture of graham cracker crumbs, butter, cinnamon and 1/4 cup sugar in bottom and a little up the sides of the pan.

# Recette 214: Carrot Bread

Ingrédients:
1 c. sugar
2/3 c. oil
2 eggs
1 1/2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1 jar junior strained carrots (baby food)
1/2 c. nuts
Directions:
Mix all ingredients in order.
Bake in greased loaf pan for 1 hour at 350°.

### Recette 215: Mistletoe Punch

### Ingrédients:

1 (6 oz.) can frozen lemonade concentrate, thawed

1 (6 oz.) can frozen orange juice concentrate, thawed

6 c. water

1/2 ??? grenadine syrup

1 qt. ginger ale, chilled

wafer thin lemon slices and maraschino cherries for garnish

### Directions:

Combine all ingredients, except ginger ale and garnish, in a punch bowl.

Just before serving, add some ice cubes and stir in the ginger ale.

Put lemon slice and a cherry in each cup.

Serves 30.

### Recette 216: Mixed Vegetable Casserole

1 can Veg-All, drained

Ingrédients:

1/2 c. chopped onion

1/2 c. water chestnuts, sliced

1/2 c. grated cheese (Cheddar)

1/3 c. plus 2 level Tbsp. mayonnaise

1/2 roll Ritz crackers, crushed

1/2 stick margarine

### Directions:

Mix first 5 ingredients.

Pour into casserole and top with crackers mixed with margarine.

Bake at 350° for 30 minutes.

# Recette 217: Cheeseburger Crescent Bake(1 Hour)

Ingrédients:

1 lb. ground beef
1 (8 oz.) pkg. crescent rolls
1/8 c. chopped onion
1 tsp. Worcestershire sauce
1 tsp. lemon juice
1/2 tsp. paprika
1/4 tsp. garlic powder
1/2 tsp. salt
1/8 tsp. pepper
2 c. shredded cheese
1 beaten egg
Directions:
Press crescent rolls in 13 x 9-inch pan, forming crust 1/2-inch up edge.
Brown hamburger in skillet with onion.
Drain grease.
Remove from heat and stir in remaining ingredients. Spread over crescent rolls.
Bake 20 to 25 minutes at 350°.
Kids love this!

# Recette 218: Do-Unkles Pumpkin Cake

Ingrédients:
2 c. sugar
2 c. flour
2 c. pumpkin
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
1 c. oil
4 eggs
2 tsp. baking powder
1 c. chopped walnuts
Directions:
Combine all ingredients together.
Mix at medium speed for 3 minutes.
Pour into a 9 x 13-inch pan.
Bake at 325° for 45 minutes.
Frost with cream cheese frosting or your favorite.

### Recette 219: Colonial Cheese Biscuits

### Ingrédients:

1 1/2 lb. sharp Cheddar cheese

2 sticks butter, softened

2 c. plus 2 Tbsp. flour

1 1/2 tsp. salt

1 1/2 tsp. paprika

confectioners sugar

### Directions:

These pancakes are as big as a dinner plate and formerly even bigger (12-inches in diameter!).

Nowadays you may find such big pancakes on the menu of a restaurant, but at home, we make them the dinner plate size.

They are either eaten as a savory (with smoked sausage or bacon) or as a sweet (plain with molasses or golden syrup or with apples).

Pancakes are best when made with yeast and they should be served piping hot.

Use two skillets when available. Keep the pancakes hot on steam, or covered in the oven.

Cold pancakes are awful!

The following recipe is a luxury one, for special occasions, as many eggs are used in preparing (instead of yeast).

# Recette 220: Simple Salsa Dip

Ina	réd	ien	ıts:

1 jar (any size) salsa

1 lb. American cheese (shredded)

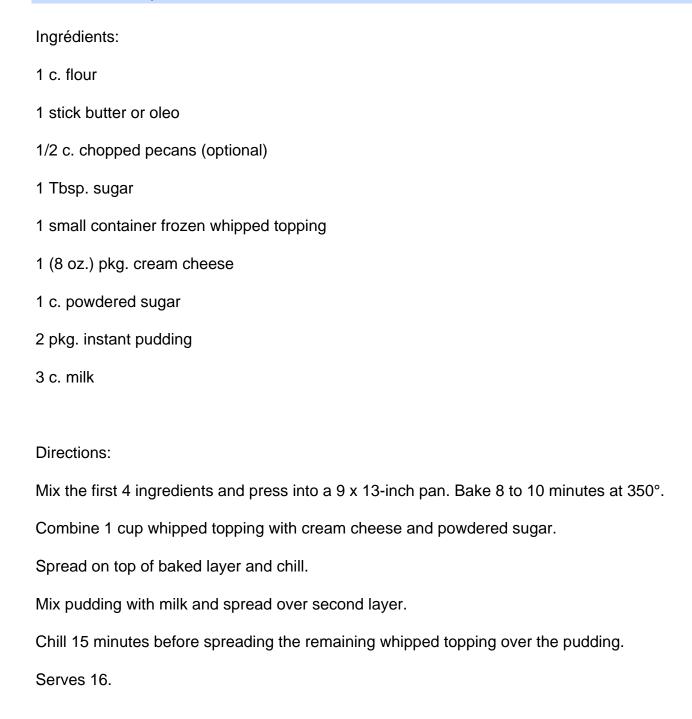
1 can refried beans

Directions:

Mix it all together and microwave until cheese melts.

Goes good with tortilla chips.

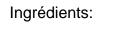
### Recette 221: Any Flavor Pan Dessert



# Recette 222: Mexican Casserole

Ingrédients:
Fritos or Doritos
1 lb. ground beef
1 onion
1 can rotel
1 can mushroom soup
1 can cream of chicken soup
1 (12 oz.) can pet milk (can use fat free)
Grated cheese
Directions:
In 9 X 13 dish spree fritos or doritos to cover well.
Brown and mix hamburger and onion.
Add rotel, soups and milk.
Pour over chips, cover with cheese and bake at 350 degrees until bubbly (25 to 30 minutes).

### Recette 223: Apple Sour Cream Coffee Cake



2 c. flour

1 tsp. baking soda

1/2 tsp. salt

1/2 c. butter or margarine

1 c. sugar

2 eggs

1 tsp. vanilla

1 c. sour cream

1/2 c. sugar

1 tsp. cinnamon

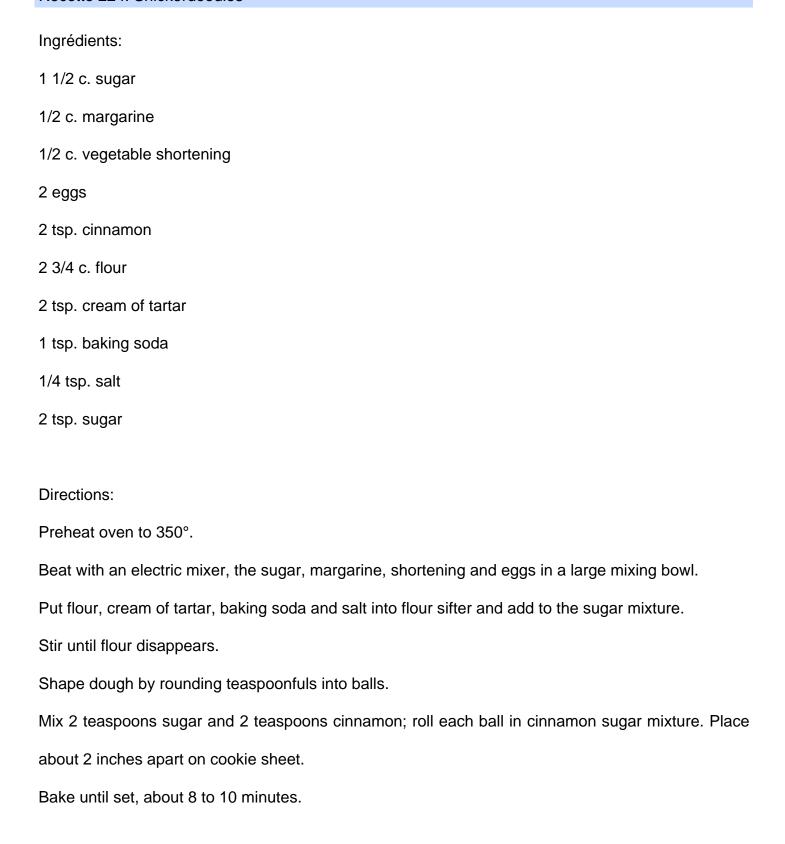
1/2 c. chopped nuts

1 1/4 c. apples, peeled and thinly sliced

### Directions:

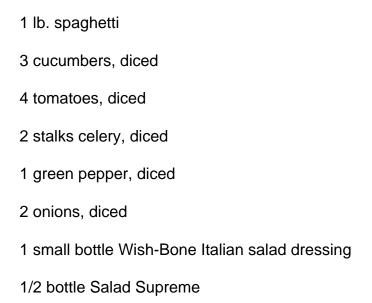
Combine flour, soda and salt. In another bowl, cream butter and 1 cup sugar until fluffy. Add eggs and vanilla; mix well. Blend in flour mix, alternating with sour cream. In another bowl, mix together apples, cinnamon, 1/2 cup sugar and nuts. Spread half the batter in a greased 9-inch tube or Bundt pan. Sprinkle half the cinnamon-apple mix over the batter. Spoon in the rest of the batter and sprinkle on the rest of the cinnamon-apple mix. Bake at 375° for 40 to 50 minutes. Cool 10 minutes before removing from pan.

### Recette 224: Snickerdoodles



### Recette 225: Spaghetti Salad

Ingrédients:



### Directions:

In a saucepan, cook spaghetti until tender.

Drain and cool. In a large bowl, combine all ingredients and stir.

# Recette 226: Spanish Meat Balls

Ingrédients:

1 lb. ground meat
2 slices cubed bread
1 onion, grated
1/2 c. rice (uncooked)
1 tsp. chili powder
1/2 tsp. allspice
2 eggs
1 tsp. salt
1 green pepper (optional)
2 cans tomato soup
2 1/2 soup cans water
1 tsp. chili powder
Directions:
Mix well the first 9 ingredients; shape into small balls.
Put into a large greased casserole.
Heat soup, water and remaining chili powder; pour over meat balls.
Bake, covered, at 375° for 2 hours.
Yields 6 servings.

### Recette 227: Broccoli Cornbread

1 box Jiffy corn muffin mix

1 1/2 sticks margarine, melted

2 whole eggs

Ingrédients:

2 egg whites

1 c. sour cream

1 (10 oz.) pkg. frozen chopped broccoli, thawed but not drained

1 medium onion, chopped

### Directions:

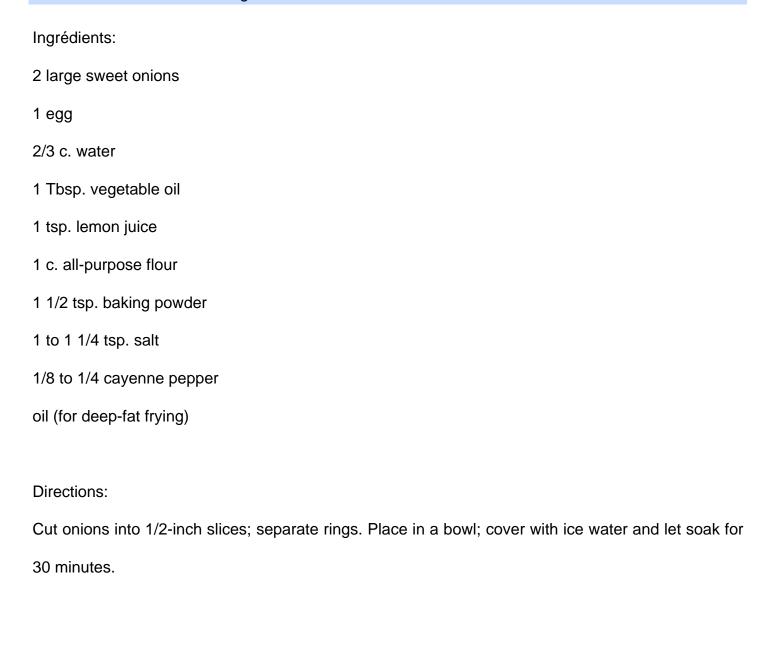
Combine cornbread mix and margarine in a large bowl and mix together.

Add remaining ingredients; blend well.

Pour into an ungreased 9 x 13 baking pan.

Bake at 400° for 20 to 25 minutes or until golden brown.

#### Recette 228: Fried Onion Rings



### Recette 229: Mayonnaise Rolls

Ingrédients:
1 c. White Lily Self Rising Flour
1/3 c. mayonnaise
1/2 c. sweet milk
pinch salt

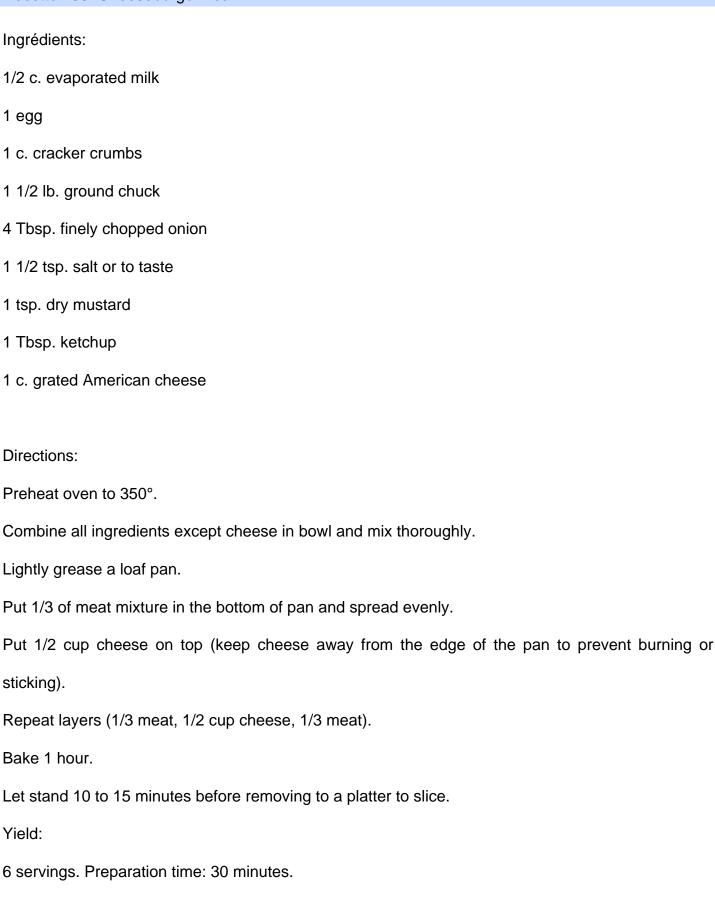
Directions:

Mix well, fill muffin pans 1/3 full.

Bake at 400° until brown.

Makes about 6 rolls.

#### Recette 230: Cheeseburger Loaf



#### Recette 231: One Bowl Chocolate Fudge(Microwave)

## Ingrédients:

1 pkg. (8 oz.) semi-sweet chocolate

2/3 c. sweetened condensed milk

1 tsp. vanilla

1/8 tsp. salt

1 c. chopped nuts

#### Directions:

Microwave chocolate and milk in 1 1/2-quart microwavable bowl on High 1 minute; stir well.

Microwave 1 minute longer. Stir until chocolate is completely melted and smooth.

Stir in vanilla, salt and walnuts.

Spread into greased 9 x 5-inch loaf pan. Refrigerate 30 minutes or until firm.

Cut into squares.

### Recette 232: Ranch Style Baked Beans Casserole

Ingrédients:

Makes 10 to 12 servings.

2 Tbsp. margarine
1 lb. ground beef
1 pkg. onion soup mix
1/2 c. water
1 c. catsup
2 Tbsp. prepared mustard
2 tsp. vinegar
2 (1 lb.) cans pork and beans in tomato sauce
1 (1 lb.) can kidney beans, drained
Directions:
Brown meat in margarine; stir in remaining ingredients.
Pour into bean pot or 2-quart casserole (cool and freeze if desired.) Bake at 400° for 30 minutes.

### Recette 233: Etta'S Hungarian Coffee Cake

Ingrédients:
1 c. brown sugar
1 c. flour
1/3 c. shortening
pinch of salt
1 egg, beaten
1 tsp. baking soda
1/2 tsp. baking powder
1/2 c. sour milk (add 1 Tbsp. vinegar or lemon juice to sour 1 c. milk)
Directions:
Mix sugar and shortening.
Mix sugar and shortening.  Add flour and salt until it crumbles.
Add flour and salt until it crumbles.
Add flour and salt until it crumbles.  Put aside 1/2 cup of this mixture for topping.
Add flour and salt until it crumbles.  Put aside 1/2 cup of this mixture for topping.  Add egg to remainder.
Add flour and salt until it crumbles.  Put aside 1/2 cup of this mixture for topping.  Add egg to remainder.  Add soda and baking powder to sour milk, then mix everything together.

#### Recette 234: Beer Biscuits

Ingrédients:
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2 c. biscuit mix

1 1/2 Tbsp. sugar

6 oz. warm beer

Directions:

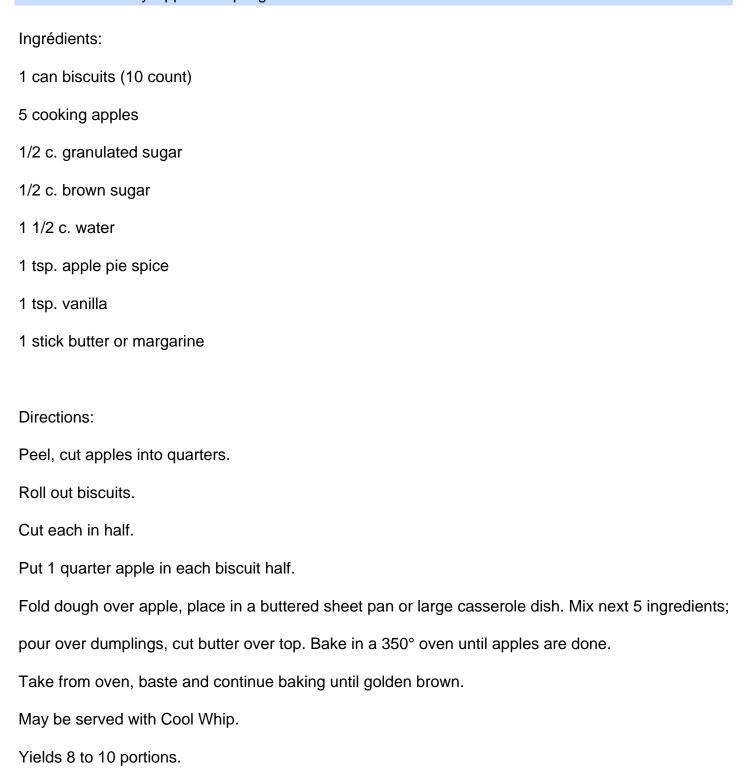
Dissolve sugar in beer and add to biscuit mix.

Mix and bake in accordance with directions on biscuit mix container.

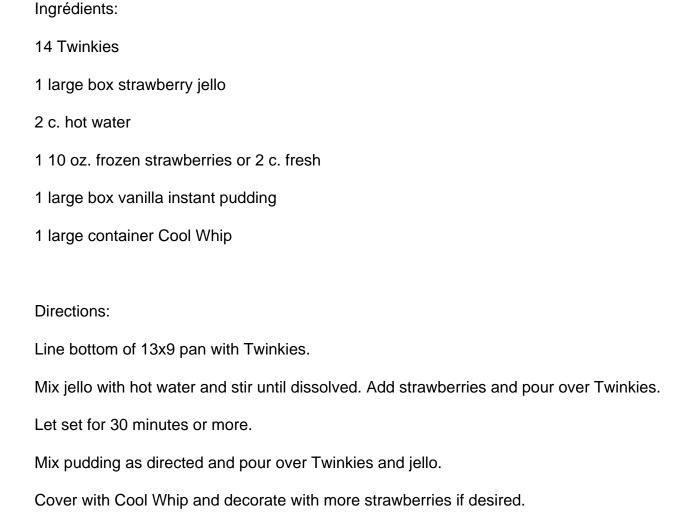
Repeat layers.

Recette 235: Baked Spaghetti
Ingrédients:
1 c. chopped onion
1 c. chopped green pepper
1 Tbsp. butter
1 (28 oz.) can tomatoes with liquid, cut up
1 (4 oz.) can mushroom stems and pieces, drained
1 (2 1/4 oz.) can sliced ripe olives, drained
2 tsp. dried oregano
1 lb. ground beef, browned and drained (optional)
12 oz. spaghetti, cooked and drained
2 c. (8 oz.) shredded Cheddar cheese
1 (10 3/4 oz.) can condensed cream of mushroom soup (undiluted)
1/4 c. water
1/4 c. grated Parmesan cheese
Directions:
In a large skillet, saute onion and green pepper in butter until tender.
Add tomatoes, mushrooms, olives and oregano.
Add ground beef if desired.
Simmer uncovered for 10 minutes.
Place half of the spaghetti in a greased 13 x 9 x 2-inch baking dish. Top with half of the vegetable
mixture.
Sprinkle with 1 cup Cheddar cheese.

#### Recette 236: Easy Apple Dumplings

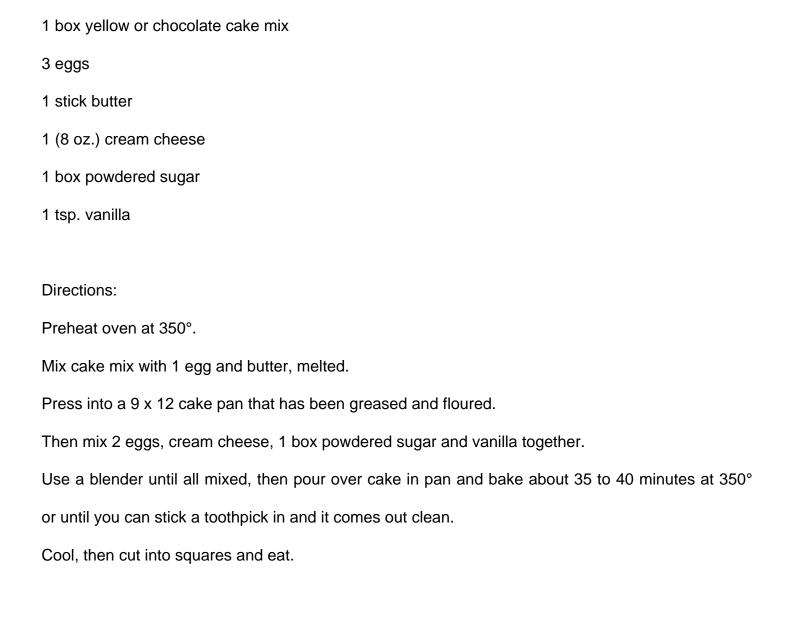


#### Recette 237: Twinkie Dessert



#### Recette 238: Gooey Butter Cake

Ingrédients:



### Recette 239: Corn Pudding

Ingrédients:
1 (1 lb.) can cream-style corn
1 Tbsp. butter
1 Tbsp. flour
4 eggs, well beaten
3 Tbsp. sugar
1 c. scalded milk
1 tsp. salt
1/8 tsp. pepper
Directions:
Mix flour, sugar, salt and pepper.
Add to corn.
Add melted butter. Add eggs.
Add milk.
Pour into greased casserole.
Place in a pan of water. Bake at 325° for 1 hour.
Serves 6.

### Recette 240: Honey Cake

Ingrédients:
3 eggs
??? c. honey
1/2 c. sugar
1 c. strong black coffee
2 tsp. baking powder
3 Tbsp. soft margarine
1 tsp. baking soda
4 c. flour
1 tsp. cinnamon
Directions:
Preheat oven to 325°.
Grease and flour a 9 x 13-inch cake pan.
In a large mixing bowl, beat eggs and honey together.
Add sugar and mix again.
Mix coffee with baking powder and add margarine to the egg mixture.
Add baking soda, flour and cinnamon and beat together well.
Pour into greased cake pan.
Bake for 55 minutes to 1 hour.

#### Recette 241: Enchiladas

#### Ingrédients:

1 (12 oz.) can tomato paste

1 qt. water

2 cloves garlic, minced

5 tsp. chili powder

1 lb. lean ground beef

1/2 c. chopped green onions

2 c. shredded Monterey Jack cheese

1 doz. corn tortillas

#### Directions:

In a saucepan, combine tomato paste, water, garlic and chili powder; simmer 20 minutes.

In skillet, brown ground beef with half of the onions; drain fat.

Stir in 1 1/2 cups of cheese and 1 cup tomato paste mixture.

Spoon 1/4 cup tomato paste mixture in 3-quart shallow baking dish.

Soften tortillas, one at a time, by dipping in and out of remaining mixture.

Spoon beef mixture down center of each tortilla; roll up.

Place seam side down in baking dish.

Pour remaining tomato paste mixture over top.

Sprinkle with remaining cheese and onions.

Bake at 350° for 20 minutes. Makes 6 servings.

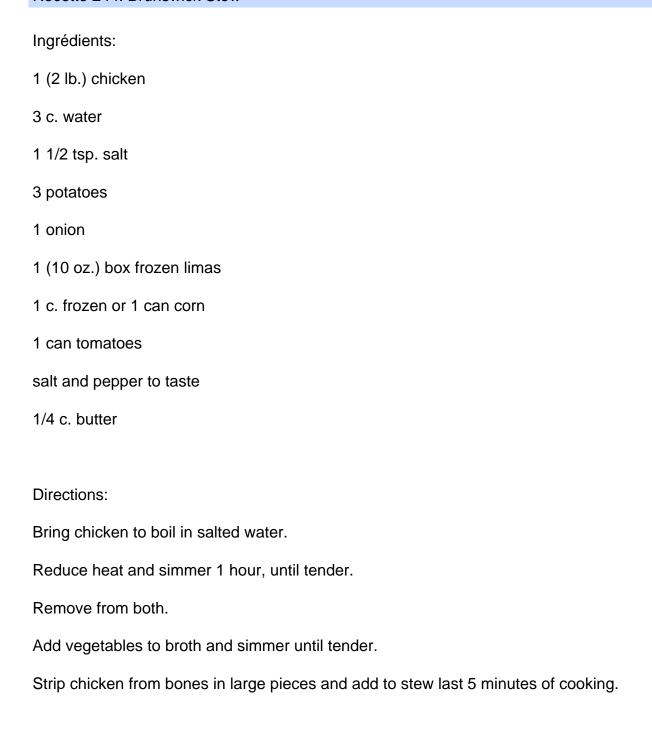
### Recette 242: Zucchini In Tomato Juice(From Weight Watchers)

Ingrédients:
zucchini
12 oz. tomato juice
dash of oregano
dash of parsley flakes
dash of garlic powder
2 Tbsp. bell pepper
2 Tbsp. dehydrated onions
salt
1 chicken bouillon cube
Directions:
Cut zucchini in half lengthwise, then cut into cubes.
Put all ingredients in a saucepan and cook until the zucchini is tender.

### Recette 243: Pineapple Casserole

Ingrédients:
1 c. sugar
6 Tbsp. flour
2 c. grated Cheddar cheese
1 1/2 c. crushed Ritz crackers
2 (15 1/2 oz.) cans pineapple chunks, drained
1 stick margarine, melted
Directions:
Mix sugar, flour and cheese.
Add pineapple; pour in greased 10 x 10-inch casserole.
Sprinkle crackers on top.
Pour melted butter over top.
Bake at 350° for 30 minutes.

#### Recette 244: Brunswick Stew



#### Recette 245: Cheese Ball

Ingrédients:

2 (8 oz.) pkg. cream cheese
2 Tbsp. mayonnaise
1 tsp. lemon juice
5 to 6 green onions
1 (6 oz.) pkg. smoked deli beef
1 small can chopped black olives
1 small green bell pepper
chopped nuts
Ritz crackers
Directions:

Mix together cream cheese, mayonnaise and lemon juice.

Finely chop onions, beef, olives and bell pepper. Add to cheese mixture and mix well. Chill at least 6 hours.

Shape into a ball and roll in chopped nuts. Serve with Ritz crackers.

#### Recette 246: Marinated Carrots

#### Ingrédients:

2 lb. carrots, cut in diagonal slices

1 large onion, sliced in rings

1 (10 oz.) can tomato soup, undiluted

1/2 tsp. salt

1/2 tsp. pepper

1 c. sugar

1/2 c. salad oil

3/4 c. vinegar

#### Directions:

Wash and scrape carrots. Cut in diagonal slices. Cook and drain. Cool. Combine carrots with raw onion rings in a bowl. Combine tomato soup, sugar, oil, vinegar, salt and pepper in saucepan.

Bring to boiling point; stir to dissolve sugar.

Pour hot mixture over vegetables and mix together.

Cover and chill in refrigerator overnight.

### Recette 247: Blueberry Cake

Ingrédients:

4 eggs, separated

2 c. sugar
1 c. shortening
1 tsp. salt
2 tsp. baking powder
2 tsp. vanilla
3 c. flour
2/3 c. milk
3 c. floured blueberries
Directions:
Beat egg whites until stiff; add 1 cup sugar.
Set aside. Cream the shortening, salt, rest of sugar and vanilla.
Add egg yolks.
Beat until creamy.
Add baking powder, milk and flour to mixture alternately.
Fold in egg whites, then blueberries.
Pour into a well-greased and floured 9 x 13-inch pan.
Sugar the top. Bake at 350° for 50 minutes.

#### Recette 248: Summer Squash Casserole

#### Ingrédients:

6 c. sliced yellow squash

1 c. finely chopped onion

1 can cream of chicken soup

8 oz. sour cream

8 oz. pkg. stuffing mix

1 stick butter

#### Directions:

Cook squash and onion (in pot with just enough water to coat bottom or steam them), drain and set aside. Mix the soup (do not add water) with the sour cream; combine with squash and onion. Melt butter and combine with stuffing. Put layer of stuffing along bottom of 6 X 10 inch baking dish. Alternate layers of squash and stuffing ending with stuffing. Bake at 350° for 20-25 minutes.

#### Recette 249: Skor Cake



- 1 box German chocolate cake mix
- 1 can Eagle Brand condensed milk
- 1 jar Smucker's caramel sauce
- 1 container Cool Whip
- 6 Skor candy bars

#### Directions:

Make cake according to directions on box and bake in 9 x 13-inch pan.

Immediately after removing from oven, poke holes all over cake and pour Eagle Brand milk and caramel sauce over top of cake.

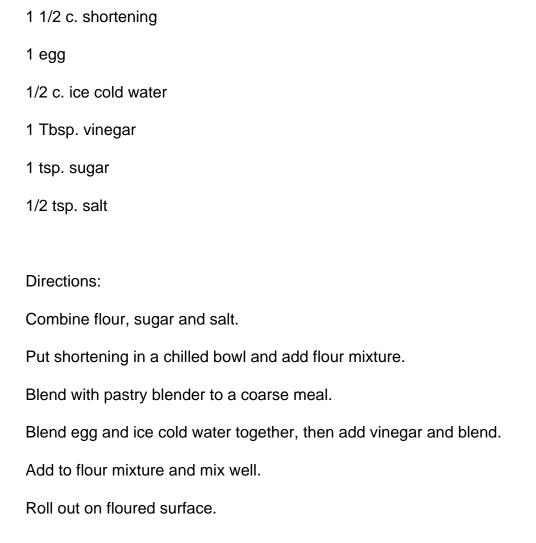
Allow cake to completely cool and then ice with Cool Whip. Crush Skor candy bars and sprinkle over cake.

Keep refrigerated.

#### Recette 250: Never Fail Pie Crust(Double Pie Crust)

Ingrédients:

4 c. sifted flour



### Recette 251: Best Brownies

Ingrédients:
1/4 lb. butter
1/2 c. cocoa
2 c. sugar
4 eggs
2 tsp. vanilla
1 1/2 c. flour
1/4 tsp. salt
1 c. flaked coconut
Directions:
Preheat oven to 350°.
Melt the butter.
Pour into mixing bowl.
Beat in cocoa and sugar.
When mixture is smooth, beat in eggs, one at a time, then add vanilla.
Stir in flour, salt and coconut.
Pour in a 9 x 13-inch greased pan.
Bake for 25 minutes. Let cool in pan and cut into squares.
Yields about 30 bars.

#### Recette 252: Mushroom Caps Stuffed

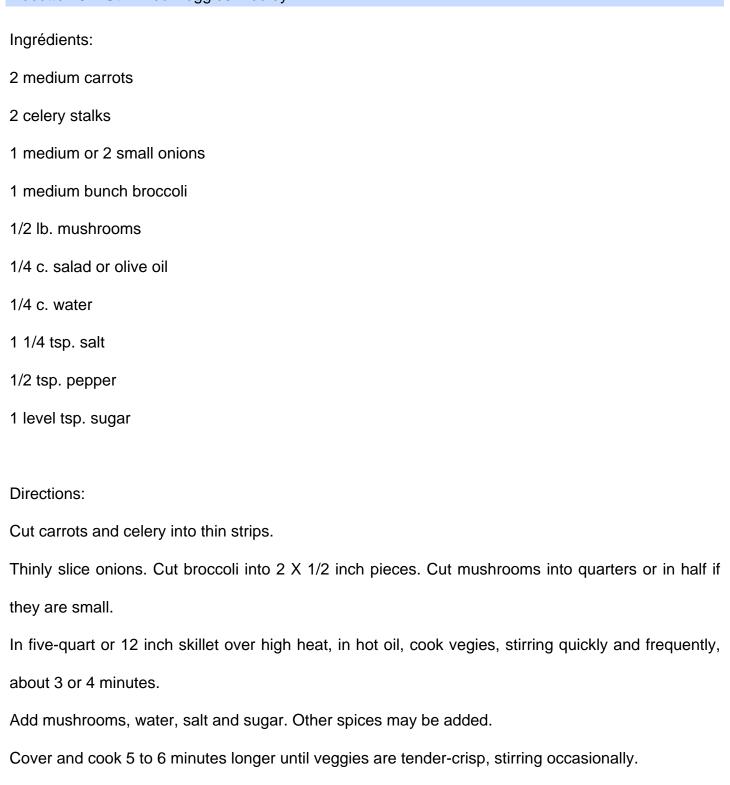
Serve immediately.

# Ingrédients: 20 to 24 white large mushrooms, cut off stems and hollow out carefully, reserving stems 1 lb. sweet sausage 3/4 c. Mozzarella cheese 1/2 c. seasoned bread crumbs Directions: Fry and chop stems; drain. Fry and drain sausage. Mix cheese and bread crumbs and add mushroom stems and cooked sausage. Mix all ingredients together. Fill hollowed out mushroom caps with mixture. Put in shallow baking dish. Add a little wine. Bake at 400° for 15 to 20 minutes until cheese is melted.

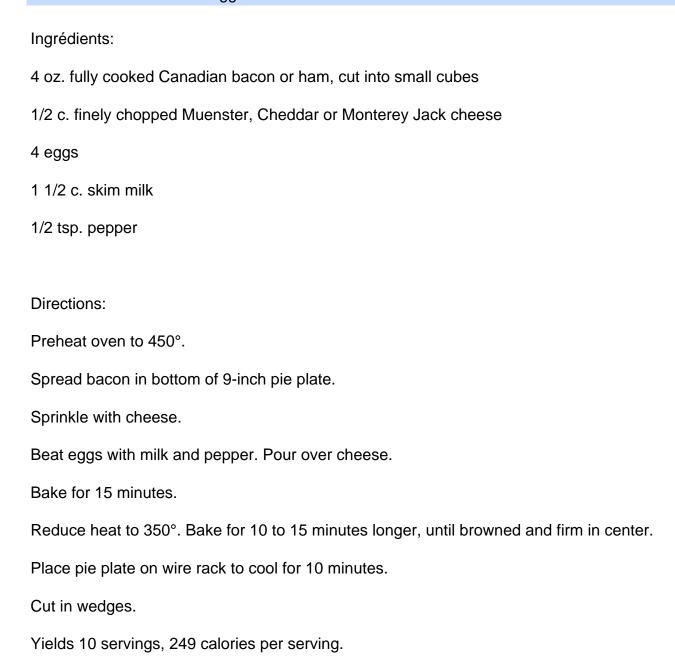
### Recette 253: Toffee Brickle

Ingrédients:
unsalted soda crackers
3/4 c. packed brown sugar
2 sticks butter
12 oz. bag chocolate chips
Directions:
Line bottom of lasagne
size
pan
with soda crackers. Boil sugar and
butter
about
8 minutes.
Pour over crackers. Bake at 350°
for 15 minutes.
Remove and sprinkle with chocolate chips. Spread melted chocolate chips with a knife.
Cool and crack into pieces.
Store in an airtight container.

#### Recette 254: Stir Fried Veggies Medley



### Recette 255: Bacon And Egg Breakfast Bake



### Recette 256: Spiced Tea

Ingrédients:

1 1/4 c. Tang
1/2 c. sugar
1/3 c. instant tea
1/2 tsp. cinnamon
1/4 tsp. cloves
dash of salt
Directions:
Mix all ingredients.
Use 3 to 4 teaspoons of mix for mug of hot water.

#### Recette 257: Fruit Pizza

Ingrédients:

1 tube cookie dough

1 pkg. cream cheese

1/3 c. Marshmallow Fluff

sliced blueberries, peaches, kiwi and strawberries

Directions:

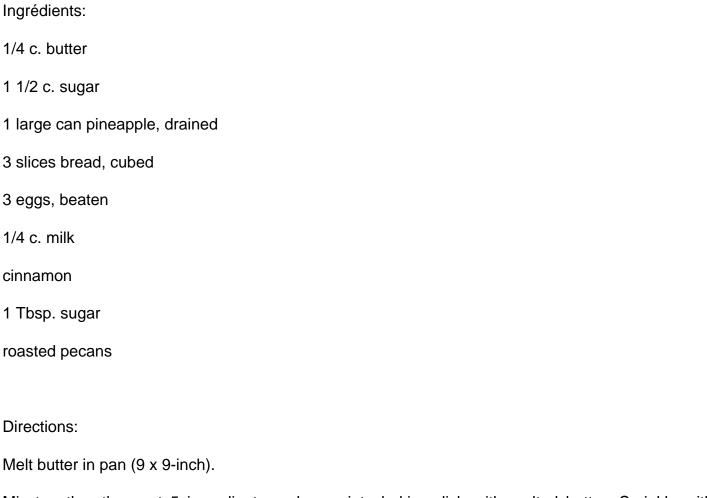
Prepare cookie dough in circular baking pan.

Bake according to directions; cool.

### Recette 258: Ham Roll-Ups

Ingrédients:
6 thin slices Prosciutto ham
3 oz. soft cream cheese
1 small finely chopped onion
Directions:
Place ham slices, one on top of the other, on cutting board. Cut 1/2-inch strips lengthwise; do not
separate.
Combine cheese and onion.
Spread thin layer on top of first slice of ham.
Roll up first strips of slice and repeat next slice, etc.
Makes 30 roll-ups.

#### Recette 259: Pineapple Souffle



Mix together the next 5 ingredients and pour into baking dish with melted butter. Sprinkle with cinnamon, 1 tablespoon sugar and roasted pecans. Bake at 300° for 40 minutes.

#### Recette 260: Real Whipped Cream That Keeps



1/2 tsp. unflavored gelatin

4 tsp. cold water

1 c. heavy cream

pinch of salt

1/2 tsp. real vanilla

1 tsp. sugar

#### Directions:

In small ovenproof bowl, spread gelatin over water. Set bowl in a saucepan of hot water. Let stand until gelatin dissolves. Remove from saucepan. Let cool 1 minute. Whip cream until almost stiff. Add gelatin, salt and vanilla. Continue to whip until stiff. Makes 2 1/2 cups.

### Recette 261: Montana Mud Cake

Ingrédients:
2 sticks margarine
2 c. sugar
2 Tbsp. cocoa
4 eggs
1 tsp. vanilla
1 1/2 c. flour
1 1/3 c. coconut
1 c. chopped pecans
Directions:
Cream first 3 ingredients.
Add eggs and vanilla.
Add flour, then add coconut and pecans.
Mix well.
Bake in floured and greased 9 x 12-inch pan in 350° oven for 30 minutes.
Pour a jar of marshmallow cream over cake and top with frosting.

#### Recette 262: Diane'S Quick Quiche

Ingrédients:		

3 eggs

1 1/2 c. margarine, melted

1/2 c. Bisquick

1/4 tsp. salt

pepper to taste

1 c. shredded Swiss cheese

1/2 c. crisp fried bacon, crumbled

1/4 c. chopped onion

pinch of basil

pinch of marjoram

1 c. broccoli or favorite vegetable

#### Directions:

To make a grilled cheese sandwich properly you must first decide what kind of bread to use, white, wheat, rye or raisin..raisin?

Then consider the kind of cheese you have available, American, Swiss, Cheddar, Limburger..Limburger?

You will also need butter, or oleo, or lard.. lard?

A kitchen countertop will be useful, as well as a knife, spatula, an iron skillet with a lid or cover, a stove and a helper to clean up the mess when you are through.

#### Recette 263: Egg Drop Soup

#### Ingrédients:

2 Tbsp. peanut oil

1 c. chopped onion

1 1/2 tsp. minced garlic

7 c. chicken broth

2 Tbsp. soy sauce

1/4 tsp. pepper

1 c. thinly sliced carrots

1 tsp. minced ginger root

1 lb. lean pork, cut in strips

1 (8 oz.) can bamboo shoots, drained

1 (8 oz.) can sliced water chestnuts, drained

6 oz. frozen pea pods

1/4 tsp. sesame oil

2 eggs, well beaten

#### Directions:

In a large saucepan or Dutch oven, heat oil over medium heat. Add onion, garlic, ginger and pork; cook and stir until tender. Stir in broth, soy sauce, pepper and sesame oil; bring to a boil. Add carrots; simmer 15 minutes.

Add all remaining ingredients except eggs; bring to a boil.

Reduce heat to low.

Stir in eggs with a fork to separate into strands.

#### Recette 264: Summer Berry Sauce

#### Ingrédients:

3/4 c. frozen raspberry or raspberry blend juice concentrate, thawed

2 Tbsp. honey

1 c. sliced fresh strawberries

1 c. fresh or frozen blueberries, partially thawed

1 c. fresh or frozen raspberries, partially thawed

#### Directions:

In a large bowl, combine juice concentrate and honey.

Add fruit. Toss gently to combine.

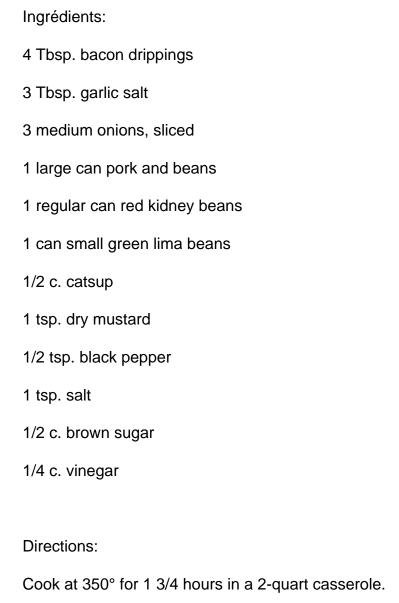
Store in refrigerator.

Makes 3 cups.

# Recette 265: Cherry Pie

Ingrédients:
9-inch graham cracker crust
1 can condensed milk
1/3 c. lemon juice
1 can cherry pie filling
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
Directions:
Cream cheese should be close to room temperature.
Blend milk, lemon juice and vanilla with cream cheese and pour into pie crust. Chill about 2 hours.
Then pour cherry pie filling on top.
Chill one more hour.
Keep refrigerated.

#### Recette 266: Baked Bean Casserole



# Recette 267: Pumpkin Bread

Ingrédients:

# Recette 268: Fried Rice Ingrédients: 1/4 c. onions, chopped 2 Tbsp. green pepper, chopped 2 Tbsp. salad oil 2 c. cooked rice 3 oz. sliced mushrooms 2 Tbsp. soy sauce 3 eggs, beaten Directions: Cook and stir onions and green pepper in oil until onion is tender. Stir in rice, mushrooms and soy sauce. Cook over low heat

stirring frequently, stir in beaten eggs. Cook and stir 2 to 3 minutes longer.

for

10

minutes,

#### Recette 269: Paw Paw'S Pancakes

Ingrédients:
2 eggs
1 1/2 Tbsp. sugar
1 1/2 c. self-rising flour
1 c. milk
3 to 4 Tbsp. oleo, melted
vanilla to taste
D' (
Directions:
Beat eggs.
Beat eggs.
Beat eggs. Add sugar and mix well.
Beat eggs.  Add sugar and mix well.  Stir in flour and milk. Beat until smooth.
Beat eggs.  Add sugar and mix well.  Stir in flour and milk. Beat until smooth.  Add melted oleo and stir thoroughly.

# Recette 270: Speedy White Clam Sauce

Ingrédients:

1 can minced clams
2 cloves garlic, minced
1/2 c. olive oil
1 Tbsp. minced parsley
salt and pepper
Directions:
Drain clams.
Heat olive oil in skillet.
Add garlic; brown lightly.
Add parsley and seasoning.
Heat 2 minutes.
Serve over cooked spaghetti.

# Recette 271: Pineapple Cranberry Pie

Ingrédients:

3 c. cranberries
1 1/2 c. crushed pineapple
1 1/4 c. sugar
1 Tbsp. flour
3/4 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. salt
Directions:
Cook fruit until cranberries burst.
Cranberries on bottom. Blend dry ingredients and stir into fruit.
Cook until thickened. Cool slightly and pour into 9-inch uncooked pie shell and bake at 350°
for 30 minutes.

# Recette 272: Strawberry Yum-Yum

Ingrédients:

1 stick margarine

2 c. graham cracker crumbs
2 pkg. Dream Whip
1 (8 oz.) pkg. cream cheese
1 c. sugar
1 c. cold milk
2 c. strawberries
Directions:
Melt margarine and stir in crumbs.
Place half of mixture in bottom of baking dish.
Whip Dream Whip and cream cheese with sugar and cold milk.
Pour half of the Dream Whip mixture on crumbs.
Spread strawberries on creamed mixture.
Spread remainder of creamed mixture on top of strawberries.
Sprinkle remainder of crumbs on top.
Chill 3 hours or longer.

#### Recette 273: Blueberry Cream Pie



#### Recette 274: Western Style Barbecue

# Ingrédients:

4 frankfurters, cut in 1-inch pieces

2 Tbsp. butter

1 (19 1/4 oz.) can Campbell's chunky old fashioned beans with ham soup

1 (12 oz.) can whole kernel golden corn with sweet peppers, drained

1 (8 oz.) can lima beans, drained

1/2 c. barbecue sauce

#### Directions:

In saucepan, brown frankfurters in butter.

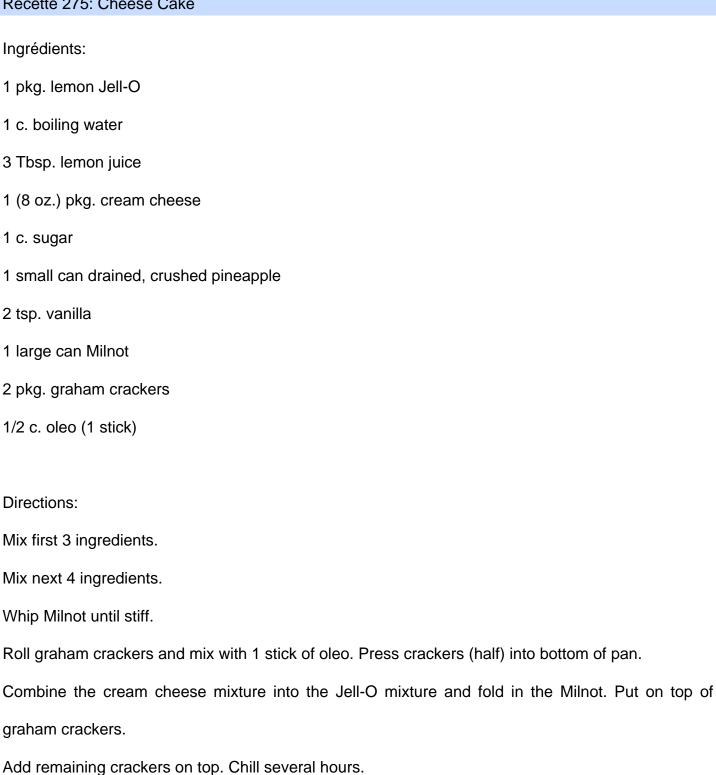
Add remaining ingredients.

Heat; stir occasionally.

Garnish with green pepper rings.

Makes about 5 cups.

#### Recette 275: Cheese Cake



# Recette 276: Angel Food Cake

Ingrédients:	
1 cup sifted cake flour	
1 1/2 cups sugar	
1 1/2 cups egg white (about a dozen)	
1 1/2 tsp. cream of tartar	
3/4 tsp. salt	
1 tsp. vanilla	
1/2 tsp. almond flavoring	
Directions:	
Sift of sugar with flour 4 times.	
Beat whites to a foam.	
Add cream of tartar and salt and beat till it holds up peaks.	
Add remaining sugar and flavoring.	
Fold in flour.	

# Recette 277: Plum Nutty Cake

Ingrédients:

2 c. self-rising flour
2 c. sugar
1 c. oil
2 jars strained plum baby food
3 eggs
1 tsp. cinnamon
1 tsp. allspice
1 c. pecans, broken into small pieces
Directions:
Mix all ingredients together.
When fluffy, cook at 300° for 1 hour or until done.

#### Recette 278: Pinto Bean Pie

3	c. sugar
2	sticks margarine, melted
1	c. pinto beans, mashed

4 beaten eggs

Ingrédients:

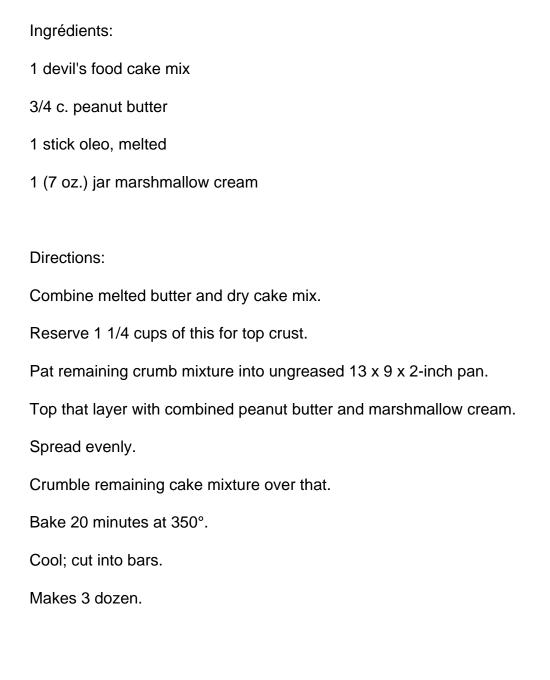
1 Tbsp. vanilla

Directions:

Mix all ingredients; pour into 3 unbaked pie shells.

Bake at 350° for 35 minutes.

#### Recette 279: Speedy Little Devils



## Recette 280: Martha Washington Candy

Ingrédients:

2 boxes confectioners sugar
1 can Eagle Brand milk
1 tsp. vanilla
7 oz. coconut (not frozen)
pecans
1 box Baker's semi-sweet chocolate
paraffin
Directions:
Mix together 1 box confectioners sugar, Eagle Brand milk and vanilla, then thicken with coconut and
then add as many pecans as desired.
Mix well.
Put in freezer for 2 to 3 hours or until extremely stiff, then roll in balls, using the other box of
confectioners sugar to roll in.
Set aside.

Melt 1/2 to 3/4 of a block of paraffin and 1 box of Baker's semi-sweet chocolate.

## Recette 281: 24 Hour Salad

Ingrédients:
1 head lettuce
1 c. chopped onion
1/2 c. bacon bits
2 c. mayonnaise
1 pkg. shredded Swiss cheese
1 c. cauliflower (in pieces)
1 c. chopped celery
1 c. frozen peas
3 Tbsp. sugar
Directions:
Layer vegetables in large bowl.
Top with bacon bits.
Mix mayonnaise and sugar together and pour on top of salad, making sure top is covered
completely.
Cover and place in refrigerator overnight.
Put shredded cheese on top just before serving.

# Recette 282: Rocky Road Fudge

Ingrédients:
1/2 c. margarine
2/3 c. unsweetened cocoa
1/2 c. light corn syrup
1 Tbsp. water
1 tsp. vanilla
1 lb. confectioners sugar
1 c. miniature marshmallows
1/2 c. chopped nuts
Directions:
Grease 8 x 8 x 2-inch baking pan.
In 2-quart saucepan, melt margarine over low heat.
Stir in cocoa, corn syrup, water and vanilla until well blended.
Remove from heat.
Gradually stir in confectioners sugar until well blended and smooth.
Stir in marshmallows and nuts.
Turn into prepared pan.
Cover and refrigerate until firm.
Cut into squares.
Makes about 1 3/4 pounds.

# Ingrédients: 2 eggs 2 c sugar 1 can Eagle brand milk 1/2 pt cream 2 tsp vanilla pinch of salt 2 qts milk Directions: Beat with electric mixer. Put in freezer.

Recette 283: Ice Cream

# Recette 284: No Bake Persimmon Pudding

Ingrédients:

1 c. persimmon pulp

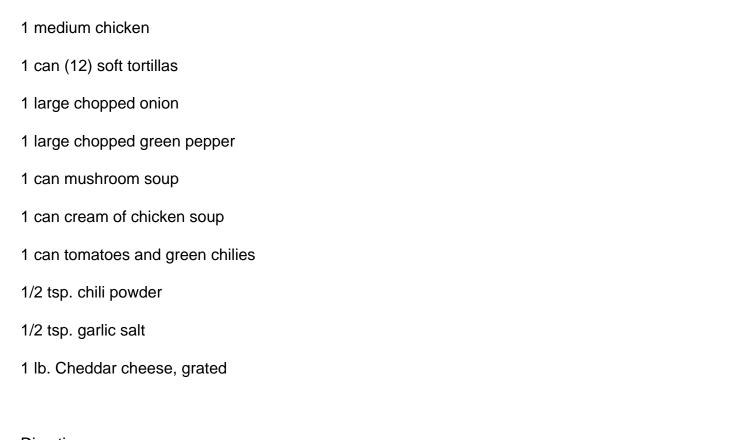
Serve with whipped cream.

1 c. powdered sugar
2 c. graham cracker crumbs
1/2 c. peanuts, chopped
1/2 c. miniature marshmallows
whipped cream
Directions:
Mix pulp, sugar, peanuts and marshmallows.
Add graham cracker crumbs.
Shape into roll, adding more crumbs, if needed, to retain shape.
Chill thoroughly.

#### Recette 285: Fruitcake Cookies

Ingrédients:
1 c. light brown sugar
3 eggs
3 c. self rising flour
1 tsp. cinnamon
1/2 c. milk
2 lbs candied fruit or 6 slices of candied pineapple and 2 cups of candied cherries
3 to 4 c. of pecans
Directions:
Cream butter and sugar.
Add eggs.
Add other ingredients and mix well.
Drop by teaspoonfuls onto a cookie sheet.
Bake at 300 for 20 to 30 minutes.

#### Recette 286: Chicken And Tortilla Casserole



Directions:

Ingrédients:

Boil chicken; bone and cut up meat.

To the meat, add onion and green pepper.

Mix soups, tomatoes, chili powder and garlic salt.

Dip each tortilla in chicken broth, then in a buttered 9 x 12-inch baking dish.

Place a layer of tortilla, 1/2 the chicken, 1/2 the soup mixture and 1/2 cheese.

Repeat layers; bake 30 to 40 minutes in 350° oven until cheese melts.

#### Recette 287: Fruit Pizza

Ingrédients:	
ingredients.	

1 tube refrigerator enriched sugar cookie dough

8 oz. cream cheese, softened

assorted canned or fresh fruits, sliced

1/2 c. powdered sugar

coconut

#### Directions:

Press out cookie dough flat on a 13-inch pizza pan or cookie sheet.

Bake according to package directions.

Cream together cream cheese and powdered sugar.

Spread on cooled crust.

Top with chopped or sliced fruits and sprinkle with coconut.

Yields 1 pizza.

#### Recette 288: Harvard Beets

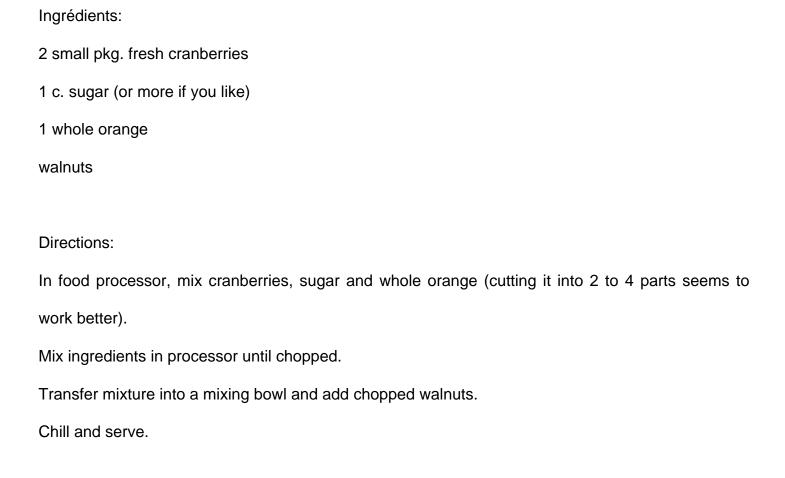
Ingrédients:
2 Tbsp. butter or margarine
2 Tbsp. flour
1/4 c. boiling water
1/4 c. vinegar
1/3 c. brown sugar
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. ground cloves
2 1/2 c. diced, cooked beets
Directions:
Melt fat and stir in flour.
Gradually add boiling water and cook until thickened, stirring constantly.
Add vinegar, sugar and seasonings.
Mix well until sugar dissolves.
Add beets and cook until thoroughly heated.
If canned beets are used, substitute 1/4 cup liquid from the can of beets for the water.
Makes 6 servings.

#### Recette 289: Clam Chowder

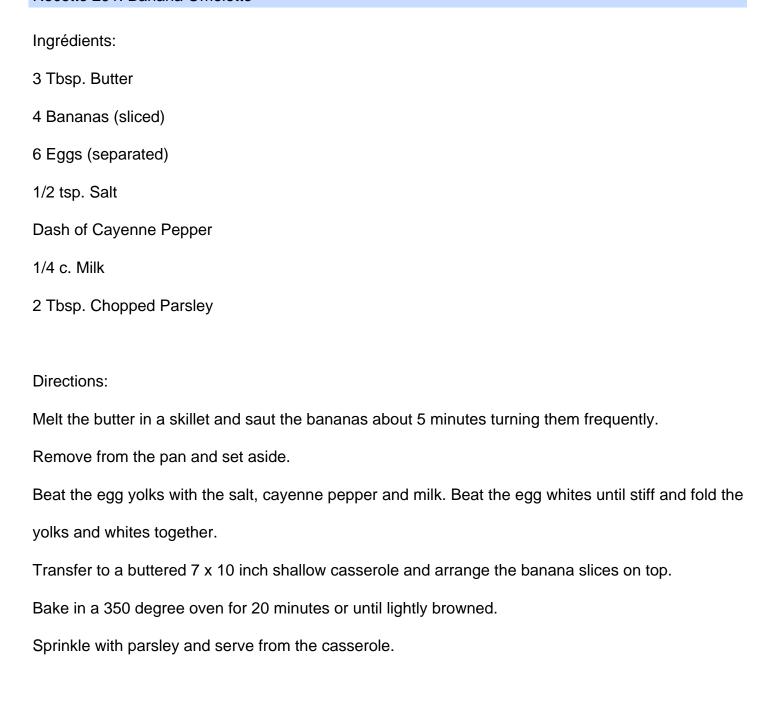
Ingrédients:

6 to 8 lean slices diced bacon
2 c. diced, cooked potatoes
1 c. diced onion
2 cans minced clams, drained (reserve 1 c. clam juice)
2 c. half and half
1 c. water
2 Tbsp. butter
salt and pepper to taste
Directions:
Dice bacon and onion. Saute in soup pot. Add remaining ingredients.
Heat; do not boil.
May be thickened, if necessary.

#### Recette 290: Easy Cranberry Relish



#### Recette 291: Banana Omelette



# Recette 292: Taco Soup

Ingrédients:

1 lb. hamburger
1 onion, chopped
1/2 pkg. dry taco seasoning
1 can kidney beans
1 can butter beans
1 can tomatoes
1 small can tomato sauce
1 (12 oz.) can tomato juice or V-8 juice
Directions:
Brown hamburger with onion. Drain.
Add taco seasoning. Combine meat mixture with all remaining ingredients.
Simmer 20 minutes.
Serve with Cheddar cheese, sour cream, crushed corn chips and chopped avocado.
Let each person create their own. Delicious and fun!

# Recette 293: Frosty Pudding Cones

Ingrédients:
2/3 c. sweetened condensed milk
2 Tbsp. lemon juice
6 sugar cones (the hard type)
1/2 c. whipped cream or Cool Whip
8 oz. fruit yogurt
Directions:
In a mixing bowl, combine milk and lemon juice. Mix well.
Add yogurt.
Mix well.
Spoon mixture into cones.
Set upright in glasses or jars and place in freezer.
Freeze 3 hours.
Top each cone with 1 tablespoon whipped topping.
Serves 6.

#### Recette 294: Easy Marinade



#### Directions:

Mix all ingredients together and pour over chicken. Let set as little as 1 hour or overnight for really juicy chicken.

#### Recette 295: Pina Colada Muffins

Ingrédients:

1 box Pillsbury yellow cake mix
1 tsp. coconut flavoring
1 tsp. rum flavoring
1 c. coconut
1/2 c. chopped nuts
1 c. drained crushed pineapple
Directions:
Use electric mixer.
Prepare cake as directed on box.
Stir in remaining ingredients and mix 1 minute.
Use muffin cups or grease muffin pans well.
Preheat oven to 350°.
Bake for 15 to 20 minutes.
I frosted mine with cream cheese frosting.

#### Recette 296: Oriental Tossed Salad

Ingrédients:

3/4 c. sugar

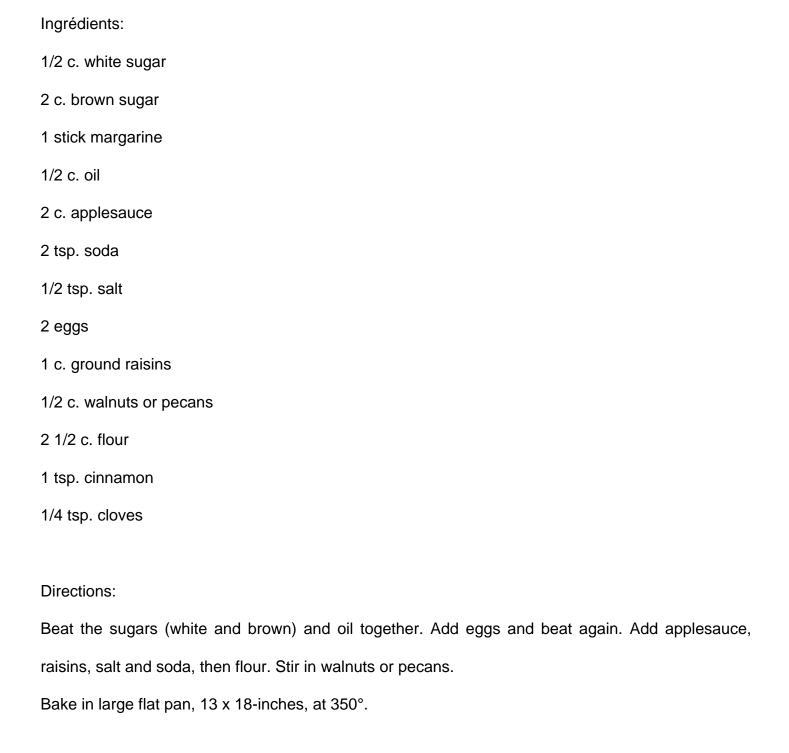
1 c. oil

1/2 c. red wine vinegar

3 Tbsp. soy sauce
2 pkg. Ramen noodles, crushed
1 c. chopped walnuts
1 bunch chopped green onion
1 bunch broccoli florets
2 pkg. romaine lettuce
Directions:

Mix all together right before serving. Serves 12 to 15.

#### Recette 297: Applesauce Cake



# Ingrédients: 1 pt. oil juice of 1/2 lemon 1 egg yolk 1 tsp. honey Directions: Mix egg yolk slightly. Add oil, 1 drop at a time, until it begins to thicken, then add slowly and steadily. Add lemon juice and honey.

Recette 298: Mayonnaise

Store in fridge.

## Recette 299: Shepherd'S Pie

Ingrédients:

1 lb. hamburg

1/4 c. chopped onion

1/4 tsp. salt
1/8 tsp. pepper
1 c. mashed potatoes
Directions:
Fry hamburg and onion until brown.
Drain off liquid.
Add salt and pepper.
Spoon into 1-quart casserole and place potatoes on top.
Put butter and paprika over potatoes.
Bake in a 425° oven for 15 minutes.

# Recette 300: Fresh Apple Cake

Ingrédients:
3 c. chopped, raw apple
2 c. flour
2 c. sugar
1/2 c. shortening (I used 1 stick oleo)
2 eggs
1/2 tsp. salt
1 tsp. baking soda
2 tsp. vanilla
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c. chopped nuts
Directions:
Mix all ingredients together.
Bake in a greased and floured 13 x 9-inch pan.
Bake at 350° for 45 minutes.
I use a tube pan.

#### Recette 301: Brown Rice Pizza(Light)

# Ingrédients:

1 1/2 c. cooked brown rice (without salt or fat)

1 1/2 c. (6 oz.) shredded part skim milk Mozzarella cheese, divided

1 egg, beaten (I use Second Nature)

1 tsp. oregano, divided

#### Pam

1 c. broccoli flowerets

1 c. sliced zucchini

1 c. sliced fresh mushrooms

1 small onion, sliced

8 oz. can tomato sauce (no salt)

#### Directions:

Combine rice, 1/2 cup cheese and 1/2 teaspoon oregano in a medium bowl.

Stir well.

Press mixture evenly into a 12-inch pizza pan coated with Pam.

Bake at 400° for 25 minutes.

Coat a large nonstick skillet with Pam.

Place over medium-high heat until hot.

Add broccoli, zucchini, mushrooms and onion.

Saute until tender.

Combine tomato sauce and remaining oregano.

Spread evenly over baked crust.

Top with sauteed vegetable mixture. Sprinkle with remaining 1 cup cheese.

Bake at  $400^{\circ}$  for 10 minutes or until pizza is thoroughly heated and cheese is melted.

Yields 4 servings (255 calories each).

## Recette 302: Creamy Shells With Broccoli And Ham

Ingrédients:
1 (1 lb.) box medium size macaroni shells
1/2 lb. cooked ham
1 (10 oz.) pkg. frozen broccoli, thawed
1 clove garlic, crushed
1/2 c. margarine
1 c. heavy cream
1 c. grated Parmesan cheese
Directions:
Cook shells according to package directions.
Slice or cube ham; cut broccoli into 1/2-inch pieces.
Saute garlic, ham and broccoli in margarine in a large skillet until broccoli is crisp and tende
(approximately 5 minutes).
Stir in cream.
Cook over medium heat 3 minutes.
Stir in cheese.
Lower heat and cook, stirring often, until cheese is melted.
Drain shells and toss with sauce.
Serve.

#### Recette 303: Chicken Over Rice

Ingrédients:

1 chopped onion

1/2 bunch celery

1 can chicken broth

2 chopped potatoes

Directions:

little soy sauce and cornstarch

2 chopped bell peppers

Boil all ingredients until tender.	
Serve over rice.	

## Recette 304: Meatball Chop Suey

Ingrédients:
2 lb. ground beef
1/2 c. bread crumbs
1 c. milk
2/3 c. onion, chopped
1 egg
1 tsp. salt
1/8 tsp. pepper
3 Tbsp. lard or drippings
2 beef bouillon cubes
3 c. hot water
1/4 c. soy sauce
2 c. celery, cut in 1/2-inch strips
3 Tbsp. cornstarch
2 Tbsp. cold water
2 c. bean sprouts, drained
1 c. mushroom stems (4 oz.)
cooked rice or chow mein noodles
Directions:
Mix ground beef, bread crumbs, milk, 2 tablespoons onion, egg, salt and pepper.
Shape into 24 meatballs and brown in lard or drippings.
Pour off drippings.

Dissolve bouillon cubes in hot water; add bouillon, remaining onion, soy sauce and celery to

meatballs.

Cover tightly and cook slowly for 15 minutes.

Remove meatballs.

## Recette 305: Vegetable Beef Soup

Ingrédients:
1 lb. ground beef, cooked and drained
1 large can tomatoes (whole)
1 can tomato soup
1 small onion, chopped
2 c. water
1 pkg. frozen mixed vegetables
1 c. potatoes, cut up and cooked until tender
1 c. diced celery
1/4 tsp. salt
1/4 tsp. pepper
Directions:
Add beef, tomatoes, soup and onion in crock-pot.
Add water, frozen vegetables, potatoes and celery.
Add salt and pepper and other spices of preference.

Cook at lowest setting for 4 to 6 hours.

Stir well.

#### Recette 306: Hawaiian Marshmallow Pie

#### Ingrédients:

24 Kraft jet-puffed marshmallows or 3 c. Kraft miniature marshmallows

2 cans (8 oz. each) crushed pineapple, drained, reserving 1/2 c. liquid

2 c. thawed Cool Whip nondairy whipped topping

1 prepared graham cracker crumb crust (6 oz.)

#### Directions:

Microwave marshmallows and reserved 1/2 cup pineapple liquid in large microwave safe bowl on

High 2 to 2 1/2 minutes, or until smooth when stirred, stirring halfway through heating time.

Refrigerate 30 minutes or until slightly thickened; mix until well blended.

Fold in pineapple and whipped topping.

Pour into crust. Refrigerate several hours or overnight.

Garnish with pineapple chunks and maraschino cherries.

Makes 6 servings.

### Recette 307: Sugar-Free Sweet-N-Sour Stir-Fry

## Ingrédients:

1 tsp. vegetable oil

2 stalks celery, sliced diagonally

1 head cabbage, shredded

1/2 c. water chestnuts

1 recipe Sweet-N-Sour Sauce

3 carrots, sliced diagonally

1 chopped onion

2 zucchini, sliced

1/4 c. green pepper, chopped

#### Directions:

Cook vegetables 2 minutes and add water chestnuts and green pepper.

Cook until crisp and add Sweet-N-Sour Sauce.

### Recette 308: Graham Cracker Bars

Ingrédients:
Graham crackers
1 stick of margarine
1 stick of butter
1/2 c sugar
pecans
Directions:
Preheat oven to 350°.
Grease pan.
Divide graham crackers into smallest part and put into bottom of pan.
Melt together the butter and margarine.
Add 1/2 c sugar boil for 2 minutes.
Remove from heat add pecans (as many as desired).
Mix and pour over graham crackers.
Bake for 6 minutes on the bottom rack.

## Recette 309: Red Cabbage

Ingrédients:
3 Tbsp. bacon drippings or olive oil
1 onion, chopped
1 large red cabbage, shredded
2 cooking apples, chopped
1/2 c. wine vinegar
1 Tbsp. sugar
1 tsp. salt
1/2 jar currant jelly
Directions:
Saute the onion in the bacon drippings or olive oil until tender.
Add the cabbage and saute 10 minutes.
Add the apples, wine vinegar, sugar and salt.
Simmer, covered, 2 hours.
Stir and check for burning.

Add the jelly and simmer 1/2 hour more.

### Recette 310: Ambrosia Salad

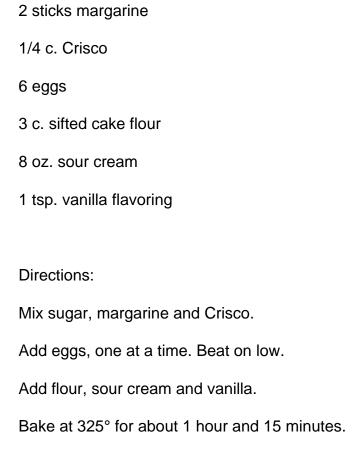
Ingrédients:

1 can chunk pineapple
1 can mandarin oranges
1 small jar maraschino cherries
1 container sour cream
1 small pkg. miniature marshmallows
1 can flaked coconut
Directions:
Drain pineapple, oranges and cherries, put in bowl and mix all ingredients together.
Put in refrigerator.

#### Recette 311: Sour Cream Pound Cake

Ingrédients:

3 c. sugar



## Recette 312: Soft Delicious Pumpkin Bars

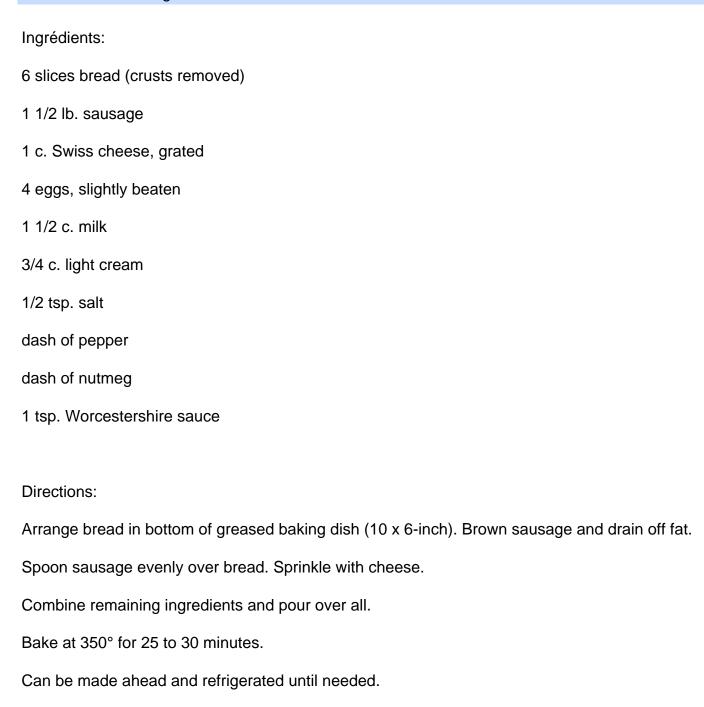
Ingrédients:
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 tsp. cinnamon
4 eggs
1 c. nuts
2 c. pumpkin
1 tsp. soda
2 c. sugar
1 c. oil
Directions:
Bake at 350° for 25 to 30 minutes.

## Recette 313: Barbecue Sauce

Ingrédients:
1 can tomato sauce
1/4 c. brown sugar
1/4 c. vinegar
1/2 c. minced onion
salt and pepper to taste
1 tsp. garlic powder
Directions:
Combine tomato sauce, brown sugar, vinegar, onion, salt, pepper and garlic powder.
Simmer on medium heat 5 to 8 minutes.

#### Recette 314: Sausage Strata

If so, bake for 30 to 35 minutes.



#### Recette 315: Pepperoni Spaghetti

#### Ingrédients:

- 1 large onion, chopped
- 1 green pepper, chopped
- 1 lb. ground beef
- 1 (3 oz.) pkg. sliced pepperoni, chopped
- 1 (32 oz.) jar spaghetti sauce with mushrooms
- 1 (12 oz.) pkg. spaghetti
- 1 c. (4 oz.) shredded Mozzarella cheese
- 1 Tbsp. grated Parmesan cheese

#### Directions:

Combine onion, green pepper, ground beef and pepperoni in a large skillet.

Cook over medium heat until beef browns, stirring to crumble.

Add spaghetti sauce and bring to a boil.

Cover, reduce heat and simmer 20 minutes, stirring occasionally.

### Recette 316: Florida Punch

Ingrédients:
1 c. sugar
2 c. water
4 c. cranberry juice
4 c. pineapple juice
2 c. orange juice
1 qt. ginger ale
Directions:
Bring to a boil the sugar and water until sugar is dissolved. Add cranberry, pineapple and orange

When ready to serve, add ginger ale.

juices.

## Recette 317: "Peachy" Cake

Ingrédients:
3 c. flour
1 c. oil
4 eggs
3 tsp. vanilla
2 c. sugar
3 tsp. baking powder
1/2 c. peach juice from can
1 (20 or 29 oz.) can sliced peaches
Directions:
Beat eggs.
Then add flour, oil, vanilla, sugar, baking powder and juice.
Beat at medium speed until creamy.
Grease and flour or spray with "Pam" a 10-inch tubular pan.
Pour 1/2 batter; line with sliced peaches (drained), 1/2 can.
Sprinkle sugar and cinnamon.
Pour remaining batter.
Line with remaining sliced peaches; sprinkle with sugar and cinnamon.
Bake at 350° for 1 to 1 1/2 hours, until "tester" comes out of cake dry.
(I use a long knife.) Enjoy!

### Recette 318: Fruity Ice

Ingrédients:

2 peeled oranges
2 peeled bananas
2 c. crushed ice
2 c. applesauce, unsweetened

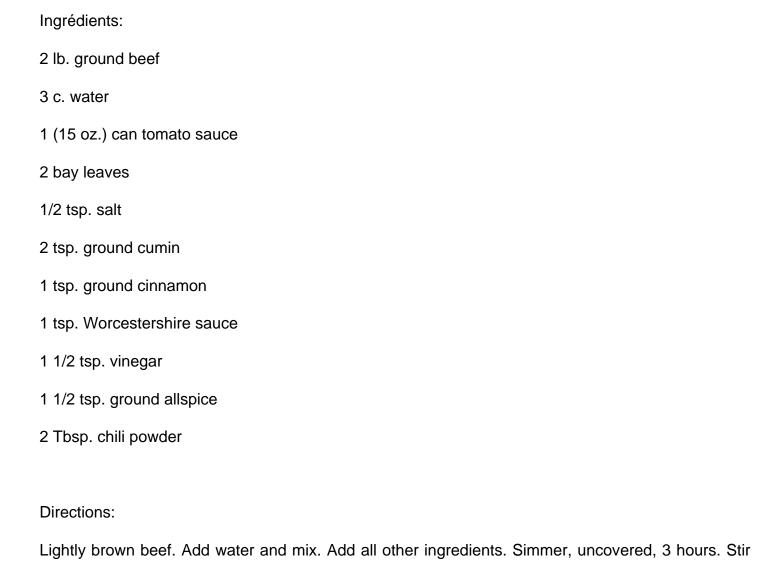
1/2 tsp. cinnamon

Directions:

Mix ingredients in blender, adding ice slowly.

#### Recette 319: Five Way Chili

occasionally or cook in crock-pot.



#### Recette 320: Hot Tomatoes And Cucumbers

#### Ingrédients:

2 medium cucumbers, cut into 1-inch pieces

1 medium onion, sliced and separated into rings

2 Tbsp. butter or margarine

4 medium tomatoes, cut in wedges

1/2 tsp. salt

dash of pepper

1 Tbsp. fresh dill or 1 tsp. dried dill

#### Directions:

Cook and stir cucumbers and onion in butter or margarine in a skillet for about 5 minutes. Stir in tomatoes.

Sprinkle with salt and pepper. Cook until tomatoes are just heated through. Sprinkle with dill and serve hot.

## Recette 321: Fluffy White Icing

Ingrédients:

2 c. 10x sugar
2 Tbsp. flour
1 egg white
1/2 c. Crisco
1 Tbsp. butter
1 tsp. vanilla
2 Tbsp. milk
Directions:
Mix all ingredients together, except milk.
Beat at high speed; slowly add milk.

## Recette 322: Dishpan Cookies

Ingrédients:
2 c. brown sugar
2 c. granulated sugar
2 c. oil
4 eggs
1/4 tsp. baking powder
1 tsp. salt
4 c. flour
1 1/2 c. quick cooking oats
2 c. coconut
4 c. corn flakes, not crushed
6 oz. chocolate chips
1 c. nuts (optional)
Directions:
Cream together the sugars, oil and eggs.
Add baking powder, salt, flour and oats; mix well.
Then add coconut, corn flakes, chocolate chips and nuts (optional).
Mix well.
Drop on cookie sheet.
Bake 10 to 12 minutes at 325°.
This takes a very large bowl to mix in.

### Recette 323: Toll House Pie

Ingrédients:
2 eggs
1/2 c. all-purpose flour
1/2 c. sugar
1/2 c. packed brown sugar
1 c. butter, melted and cooled
6 oz. chocolate chips
1 c. chopped walnuts
1 (9-inch) unbaked pie shell
whipped cream or ice cream
Directions:
Directions: Preheat oven to 325°.
Preheat oven to 325°.
Preheat oven to 325°.  In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar.
Preheat oven to 325°.  In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar.  Beat until well blended.
Preheat oven to 325°.  In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar.  Beat until well blended.  Blend in melted butter.
Preheat oven to 325°.  In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar.  Beat until well blended.  Blend in melted butter.  Stir in chocolate chips and walnuts.
Preheat oven to 325°.  In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar.  Beat until well blended.  Blend in melted butter.  Stir in chocolate chips and walnuts.  Pour into pie shell.

### Recette 324: Crunchy Onion Burger

### Ingrédients:

1 1/2 lb. ground beef

1 1/3 c. (2.8 oz. can) French fried onions or fried onion rings

3/4 tsp. salt

1/4 tsp. salt

6 rolls

#### Directions:

Mix beef, 2/3 cup French fried onions and seasonings; shape into 6 burgers.

Grill or broil 10 minutes or until no longer pink in center, turning twice.

Serve on rolls and top with 2/3 cup onions.

Makes 6 servings.

### Recette 325: Cheese Ball

Ingrédients:

16 oz. cream cheese, softened
1 1/2 lb. Cheddar cheese, grated
1 tsp. lemon juice
2 tsp. grated onion
1 tsp. dry mustard
1 tsp. soy sauce
1/2 tsp. paprika
1/2 tsp. salt
2 Tbsp. parsley
Directions:
Combine all ingredients in a large bowl.
Mix at low speed until well blended.
Chill until firm.
Shape into ball and roll in chopped pecans.
Wrap in foil and refrigerate overnight.

## Recette 326: Pumpkin Squares

Ingrédients:
1 c. flour
1/2 c. quick oats
1/2 c. brown sugar
1/2 c. margarine
1 (1 lb.) can pumpkin
1 (13 1/2 oz.) evaporated milk
2 eggs
3/4 c. sugar
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1/2 c. walnuts
1/2 c. brown sugar
2 Tbsp. butter
Directions:
Combine flour, oats, 1/2 cup brown sugar and 1/2 cup butter in bowl.
Mix until crumbly.
Press into greased 13 x 9-inch pan. Bake at 350° for 15 minutes.
Combine pumpkin, evaporated milk, eggs, sugar and spices in mixing bowl.
Beat well.
Pour into crust.
Bake at 350° for 20 minutes.

Combine nuts, brown sugar and butter.

Sprinkle on top.

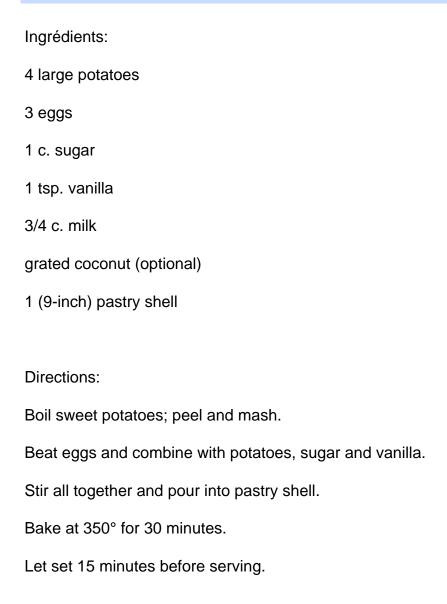
Bake for 15 to 20 minutes until filling is set.

#### Recette 327: Old Time Buttermilk Pie

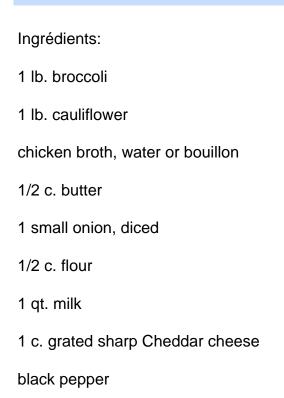


Soften butter and add sugar; cream together. Add flour and eggs; beat well. Stir in buttermilk, vanilla, and nutmeg. Pour into unbaked pie shell. Bake for 45 to 50 minutes at 350°. Place on wire rack to cool before serving.

#### Recette 328: Two Sweet Potato Pies



### Recette 329: Broccoli-Cauliflower Soup



#### Directions:

Cut vegetables into small pieces, discarding any of the stem too tough to poke with a fingernail.

Barely cover with broth and slowly cook until tender. In another pan, saut onion in butter or margarine on medium heat.

Add flour to make a roux; slowly add flour, stirring constantly to thicken and prevent lumping. Slowly add milk while stirring constantly. Lower heat and cook 45 minutes; continue stirring occasionally. Serve with grated cheese and pepper.

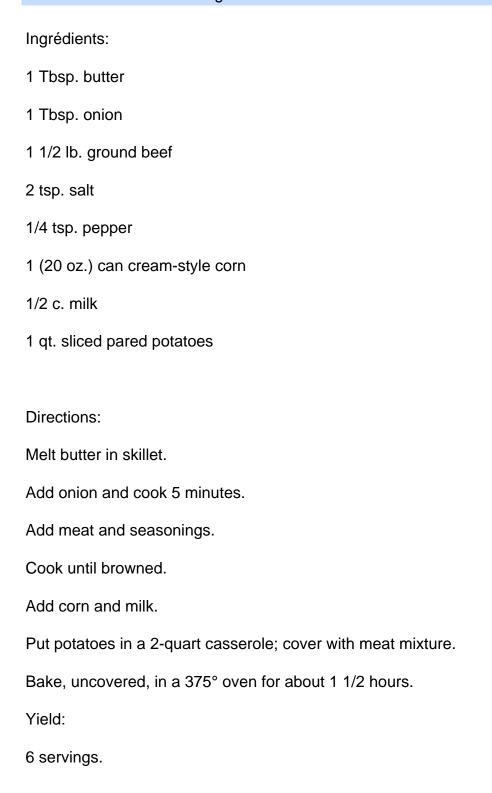
## Recette 330: Fresh Apple Cake

Ingrédients:
1 1/2 c. Wesson oil
2 c. sugar
2 eggs, beaten
3 c. peeled, chopped fresh apples
3 c. sifted cake flour
1 tsp. salt
1 tsp. soda
2 tsp. vanilla
Directions:
Mix.
Bake
in three
9-inch pans at 325° for 25 to 30 minutes or until done.

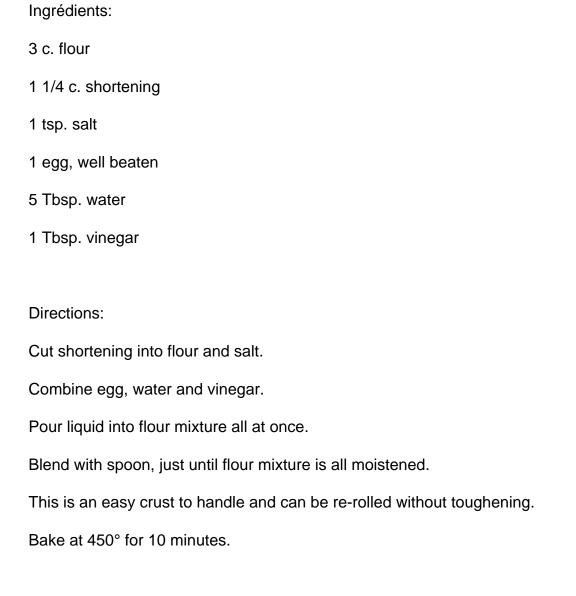
### Recette 331: Russian Tea

Ingrédients:
1 c. Tang
1 c. sugar
1/2 c. instant tea with lemon
1/2 tsp. cloves
1/2 tsp. cinnamon
Directions:
Mix all ingredients.
Use 1 tablespoon (heaping) per cup of water.

#### Recette 332: Hunter'S Delight



### Recette 333: Pie Crust("Never Fail")



# Recette 334: Burnt Caramel Cake Icing

Ingrédients:
2 c. sugar
3/4 c. milk
1 Tbsp. white Karo syrup
1/2 c. sugar
Directions:
Put 2 cups sugar and milk in a saucepan.
Add syrup.
Put the 1/2 cup sugar in a small skillet and pour enough water over it to moisten good.
Turn on low heat under saucepan.
While it is heating, brown the sugar in the skillet.
When brown, pour it into the saucepan.
Cook until soft ball forms in cold water.
Remove from stove and beat until ready to spread on the cake.
Add butter, the size of a walnut, and flavoring.

### Recette 335: Chicken Sweet-Sour

Ingrédients:
cut up chicken
1 jar apricot preserves
1 bottle Catalina salad dressing
1 envelope Lipton onion soup (dry)
Directions:
Mix ingredients; pour over chicken.

Bake for 1 1/2 hours at 350°.

# Recette 336: Microwave Fudge

Ingrédients:
2 c. semi-sweet chocolate chips
1 c. sweet chocolate chips
1 can sweetened condensed milk
1 1/2 tsp. vanilla
nuts (optional)
Directions:
Stir and microwave first 3 ingredients for 3 minutes
Stir in vanilla and nuts.
Put into pan.

### Recette 337: Breakfast Rolls

Let stand 5 minutes, then invert onto serving dish.

Ingrédients: 1 bag frozen dinner rolls 1 (3 5/8 oz.) pkg. butterscotch pudding (not instant) 1/2 c. butter 3/4 tsp. cinnamon 3/4 c. brown sugar 1/2 c. chopped nuts Directions: Place nuts in bottom of greased Bundt pan. Arrange rolls on top. Sprinkle dry pudding over rolls. Cook butter, sugar and cinnamon over low heat until sugar is dissolved and mixture bubbles; pour over rolls. Cover tightly with foil and let stand on counter overnight. Next morning, bake at 350° for 30 minutes (take foil off before baking).

# Recette 338: Kentucky Cream Candy

Ingrédients:
1 (8 oz.) pkg. cream cheese
1/4 tsp. salt
1 tsp. vanilla
6 c. confectioners sugar
finely chopped coconut
Directions:
Put cream cheese in mixer bowl 30 minutes to soften.
Add salt and vanilla.
Add 2 cups sugar; beat.
Add 2 more cups of sugar; beat.
Add remaining sugar and beat well.
Cover and chill in refrigerator until firm.
Shape into small balls and roll in coconut.
Store in a foil-lined metal box in refrigerator.

# Recette 339: Thousand Island Dressing

Ingrédients:

Makes 1 1/2 quarts.

4 c. Miracle Whip
1 can tomato soup
1 Tbsp. vinegar
4 Tbsp. sweet relish
2 Tbsp. chili sauce
1 Tbsp. sugar
1 Tbsp. dry mustard
1 small grated onion
1 clove grated garlic
Directions:
Mix all ingredients together.

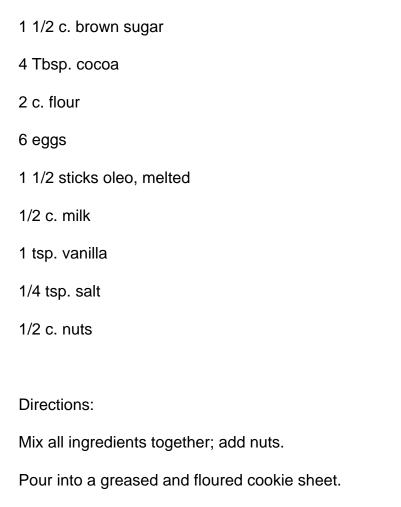
### Recette 340: Rolls

Ingrédients:
1 c. milk
1 stick butter
1 yeast cake, dissolved in 1/4 c. warm water
1/3 c. sugar
1 tsp. salt
2 eggs
4 1/2 c. sifted flour
Directions:
Scald milk with butter.
Pour into large mixing bowl.
Add sugar and salt.
Let cool.
Add eggs (unbeaten), yeast cake and 1 1/2 cups flour.
Mix well for two minutes.
Stir remaining flour. Put in icebox and let rise overnight.
Make rolls at least two hours before cooking.

### Recette 341: Brownies

1 1/2 c. white sugar

Ingrédients:



Bake only 23 minutes in a 350° oven. Cool and frost.

### Recette 342: Diabetic Cookies

1 1/2 c. unsweetened applesauce

Ingrédients:

3/4 c. margarine

1 Tbsp. vanilla

2 c. oatmeal

1/2 tsp. allspice
1 1/2 tsp. soda
1 c. raisins
2 eggs
1/3 c. brown Sugar Twin
1 Tbsp. cinnamon
1 1/2 c. flour
1/2 tsp. salt
1/4 c. nuts
Directions:
Mix applesauce, margarine, eggs, vanilla and sugar.
Add the remaining ingredients.
Drop by teaspoon on cookie sheet and bake 15 minutes at 375°.

### Recette 343: Chocolate-Dipped Strawberries

Ingrédients:

2 (1 oz.) sq. semi-sweet chocolate, chopped

1/2 Tbsp. whipping cream

dash of almond extract

8 strawberries

### Directions:

Combine chocolate and whipping cream in a glass measuring cup or bowl. Microwave at Medium power for 1 minute or until the chocolate melts, stirring after 30 seconds. Stir in the almond extract and cool slightly. Dip each strawberry into the melted chocolate, allowing the excess to drip off. Place on waxed paper-lined baking sheet. Refrigerate or freeze for approximately 15 minutes, until the chocolate is set.

### Recette 344: Working Mother'S "Mess" (Renamed Dad'S Quick Delight)

### Ingrédients:

1 lb. ground beef

1 c. chopped onions

2 to 3 cut-up tomatoes

1 to 3 garlic buds (adjust for size and taste)

16 oz. chunky spaghetti sauce

1 to 3 Tbsp. tamari sauce (use smaller amount for low sodium diet)

1 (16 oz.) can cooked beans (navy, pinto, kidney or pork and beans)

### Directions:

Brown meat over medium heat in a large skillet.

Remove meat from pan and drain off fat.

Stir 1 to 3 tablespoons tamari sauce into meat.

Saute onion, garlic and tomatoes.

Add spaghetti sauce and heat.

Add cooked beans and meat mixture.

Stir gently to mix; then simmer to blend flavors.

Serve when blended and heated through.

Serves 4. Serve with garlic bread and green salad.

### Recette 345: Chicken With Tarragon

9
4 chicken breasts, skin removed
1/2 c. onion, chopped fine
1/2 tsp. tarragon
chicken bouillon

### Directions:

Ingrédients:

Lightly brown meat side of chicken breasts.

Lay all 4 chicken breasts, meat side down, in small (8-inch) skillet.

Add enough water, with chicken bouillon, added to just cover chicken.

Add onion over top of chicken.

Sprinkle with tarragon.

Bring to boil and reduce heat to medium.

Cover skillet with well-fitting lid and cook approximately 30 to 45 minutes or until chicken is done.

Add a little water if necessary to replace any lost in steam.

# Recette 346: Lemon Jello Vegetable Salad

Ingrédients:

1 box lemon jello
1 c. hot water
3/4 c. cold water
1/2 c. grated cabbage
1/2 c. small chopped celery
1/4 c. grated carrot
1/8 c. finely chopped green pepper
1/2 c. pineapple tidbits
Directions:
Mix box of jello with the cup of boiling water.
Mix until dissolved.
Add cold water.
Let jell slightly, then add all other ingredients.
Let jell slightly, then add all other ingredients.  Mix and jell in a flat, 1 1/2-quart dish.

# Recette 347: Shrimp Batter

Ingrédients:

### Recette 348: Chicken-Cheese Ball

Ingrédients:
1 small can chicken (all white meat)
8 oz. cream cheese, softened
1 Tbsp. minced onion
2 Tbsp. soy sauce or lemon soy sauce
1 Tbsp. mayonnaise
chopped pecans
maraschino cherry for garnish (if desired)
Directions:
Combine all ingredients, except nuts and cherry
Form into ball.
Roll in enough nuts to cover.
(If too soft, chill a little first, then roll in nuts.)
Can garnish with cherry on top.

### Recette 349: Salted Nut Squares

Makes 5 to 6 dozen.

# Ingrédients: 3 c. salted peanuts without skins 3 Tbsp. butter or margarine 2 c. (12 oz.) peanut butter chips 1 can sweetened condensed milk 2 c. miniature marshmallows Directions: Place half the peanuts in an ungreased 11 x 7-inch pan. In saucepan, melt butter and peanut butter chips over low heat. Add milk and marshmallows. Cook and stir until melted. Pour over peanuts. Sprinkle remaining peanuts on top. Cover; refrigerate. Cut into bars.

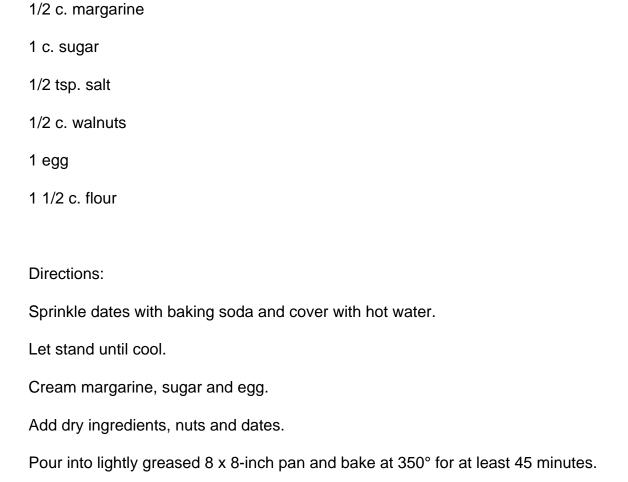
### Recette 350: Date Cake

1 pkg. dates, cut fine

1 tsp. baking soda

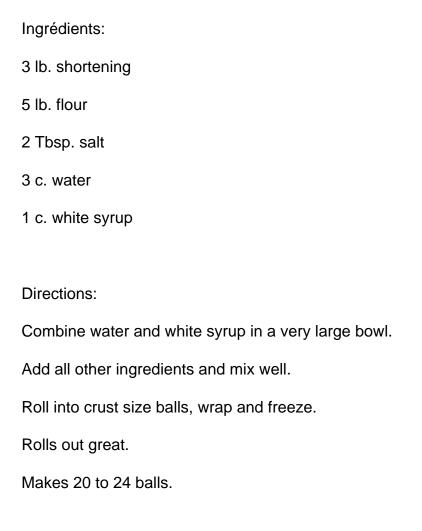
1 c. hot water

Ingrédients:



### Recette 351: Crescent Cake

### Recette 352: Freezer Pie Crust



### Recette 353: Basic Graham Cracker Crust

### Ingrédients:

1 1/3 c. graham cracker crumbs (about 16 whole crackers)

1/4 c. sugar

5 Tbsp. unsalted butter, melted

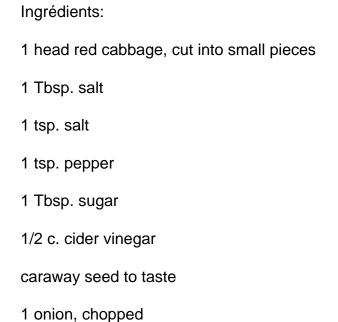
### Directions:

Preheat the oven to 375°. In the bowl of a food processor fitted with the metal blade, process the graham crackers and sugar to fine crumbs. With the motor running, add the butter and process until the crumbs are moist and stick together. Press the graham cracker mixture into the bottom and sides of a 9-inch pie pan. Bake in the center of the oven for 8 minutes or until the edges are slightly brown. Makes a single 9-inch crust.

# Recette 354: Creamy Chicken And Mushrooms

Ingrédients:
2 Tbsp. margarine
4 skinless, boneless chicken breast halves
1 1/2 c. sliced mushroom
1 small onion, sliced
1/8 tsp. garlic powder or 1 clove garlic, minced
1 can (10 3/4 oz.) cream of mushroom soup
1/2 c. milk
2 Tbsp. dry sherry (optional)
1/8 tsp. pepper
Directions:
In skillet, in 1 tablespoon hot margarine, cook chicken 10 minutes or until browned on both sides.
Remove.
In remaining 1 tablespoon hot margarine, cook mushrooms and onion with garlic powder until tender
and liquid is evaporated (stirring often). Add remaining ingredients.
Heat to boiling.
Return chicken to skillet.
Cover; cook over low heat 5 minutes or until chicken is no longer pink, stirring occasionally.
Serves 4.

### Recette 355: Sweet And Sour Red Cabbage



### Directions:

In a pot of water with 1 tablespoon salt, boil shredded cabbage until just tender.

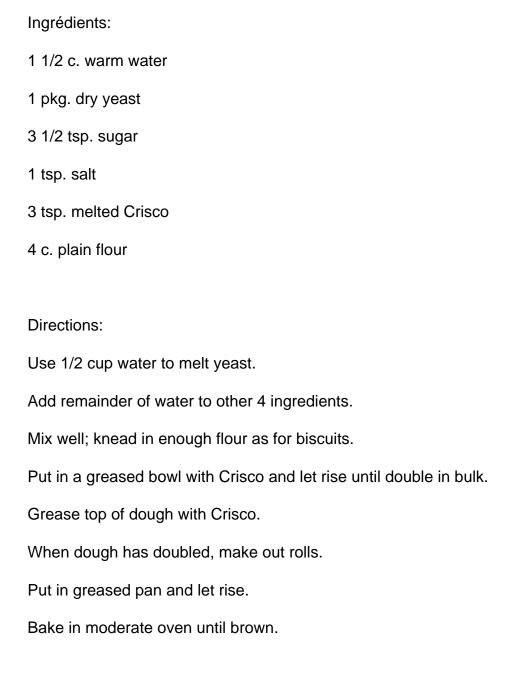
Cook it quickly, perhaps 10 minutes at most, to retain its Vitamin C.

Drain; stir in chopped onion that has been glaceed in a nonstick frypan.

Add salt, pepper, sugar and vinegar; stir at least two minutes until the vinegar permeates the cabbage, which will become limp.

Serve hot with Best Herbed Pork Roast.

### Recette 356: Hot Rolls



### Recette 357: Chicken Casserole

### Ingrédients:

1 1/2 c. uncooked rice

1 envelope onion soup mix

1 can cream of mushroom soup

1 1/2 c. hot water

8 chicken breasts or thighs

### Directions:

Spread rice in bottom of a 9 x 13-inch glass casserole dish. Sprinkle onion soup mix on top.

Lay chicken pieces on top and spoon mushroom soup over all.

Pour water around chicken pieces. Cover with foil and bake at 325° for 1 1/2 hours. Take foil off the last 1/2 hour.

Check liquid content and add, if necessary.

# Recette 358: Raisin Walnut Shortbread Bars

Ingrédients:

1 1/4 c. all-purpose flour
1/2 c. sugar
1/2 c. butter or margarine
2 eggs
1/2 c. firmly packed brown sugar
1 tsp. vanilla
1/8 tsp. baking soda
1 c. chopped walnuts
1 c. raisins
1/2 c. flaked coconut (optional)
Directions:
Heat oven to 350°.
Lightly grease an 8-inch square pan. Combine flour and sugar.
Using pastry blender or fork, cut in margarine until mixture resembles fine meal.
Press into greased pan.
Bake for 20 minutes, or just until edges are golden.

# Recette 359: Pineapple Parfait Pie

Ingrédients:
1 (9-inch) baked pie shell
No. 2 can crushed pineapple, drained
1 pkg. lemon Jell-O
1 pt. vanilla ice cream
Cool Whip
Directions:
Heat 3/4 cup liquid from pineapple plus water (if needed) to boiling.
Remove from heat.
Add Jell-O.
Dissolve.
Add ice cream until melted.
Chill until thickened (10 to 15 minutes).
Fold in pineapple.
Turn into pie shell.
Chill until firm, about 20 minutes.
Top with Cool Whip.

### Recette 360: Cherry Supreme

Ingrédients:

2 c. graham cracker crumbs
1/4 c. white sugar
1 stick butter
1 can cherry pie filling
1 small tub Cool Whip
1/2 c. powdered sugar
1 pkg. cream cheese
Directions:

Mix graham cracker crumbs and white sugar together.

Melt butter and pour over the sugar and crumbs; press into a cake pan. Stir and soften cream cheese, powdered sugar and Cool Whip until it is light and fluffy.

Add to cool crust, then pour the cherry filling on top of the cream cheese.

Store in refrigerator overnight.

### Recette 361: Red Beet Cake

Ingrédients:
1 1/2 c. sugar
3 eggs
1 1/2 c. cooked beets, mashed
1 c. Crisco oil
2 squares unsweetened chocolate, melted
1 1/3 c. flour
1 1/3 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
Directions:
Mix all together.
Bake at 350° for 25 to 35 minutes until done in center.

### Recette 362: Reuben Casserole

### Ingrédients:

1 (7 oz.) can sauerkraut, drained

1 small tomato, sliced

2 Tbsp. Thousand Island dressing

1 (4 oz.) pkg. sliced corned beef, cut in bite size pieces

3/4 c. Swiss cheese, shredded

1/8 tsp. caraway seed

1 c. rye bread crumbs (soft)

1 Tbsp. butter or margarine

### Directions:

Spread sauerkraut in baking dish.

Top with sliced tomato, dressing and corned beef.

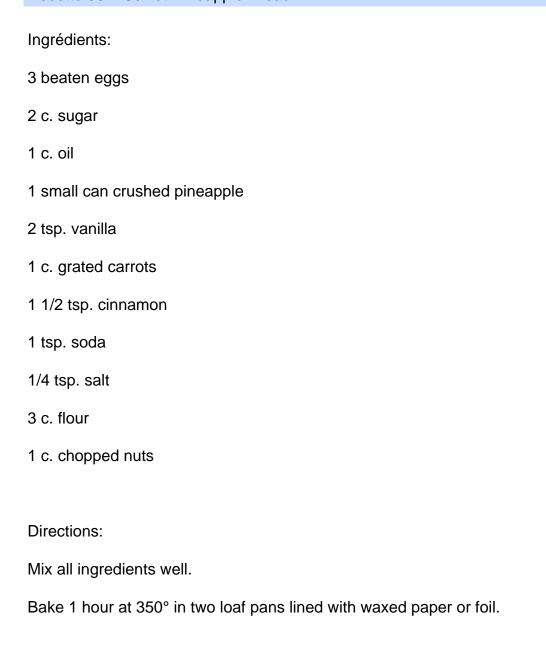
Sprinkle with cheese and caraway seed. Toss rye bread crumbs with butter and sprinkle over casserole. Bake, uncovered, at 375° for 20 to 25 minutes.

### Recette 363: Potato Casserole

# Ingrédients: 4 lb. Irish potatoes (boil, peel and slice in 1/4 slices) 16 oz. (large) sour cream 16 oz. (large) Cheez Whiz 2 Tbsp. minced onions 1 Tbsp. dried parsley 1 lb. precooked sausage (sliced in diced cuts) Directions: Mix sour cream, Cheez Whiz, onions and parsley. Fold in potatoes. Fold in sausage. Pour in large baking pan. Bake at 350° for 45 minutes.

Top with red pepper and a few sausage slices for looks.

### Recette 364: Carrot-Pineapple Bread



### Recette 365: Easy Chicken And Dumplings

### Ingrédients:

1 chicken, cooked and cut into small pieces

1/4 stick margarine or butter

2 c. chicken broth

1 c. milk

1 can chicken soup

1 c. self-rising flour

salt and pepper to taste

### Directions:

Layer chicken in bottom of casserole dish and pour melted butter or margarine over chicken.

Next, mix flour with milk and pour over chicken.

Mix soup and broth and pour over top of casserole and gently stir across top; smooth out.

Bake at 350° for 45 minutes or until golden brown and done in center.

# Recette 366: "Delicious" Scalloped Potatoes(Without Cheese)

Ingrédients:
6 large potatoes
2 cans evaporated milk
3/4 stick margarine
salt and pepper
Directions:
Slice peeled potatoes in round, pretty thin slices.
Layer in a deep casserole dish with butter and salt.
Pour can of milk over the potatoes.
Make sure they are completely covered with milk. Bake, uncovered, for about 1 hour at 475°.

### Recette 367: Peanut Butter Oat Cookies

Ingrédients:
1/2 c. butter
1 c. packed brown sugar
1/2 c. corn syrup
1 tsp. salt
4 c. quick cooking oats
1/2 c. peanut butter
1/2 c. chocolate chips
1 1/2 tsp. butter
2 tsp. vanilla
Directions:
Cream butter and brown sugar.
Add corn syrup.
Mix well. Spread mixture evenly in greased 13 x 9-inch cake pan.
Bake at 350° for 15 minutes.
Cool slightly.
Spread peanut butter evenly over top.
Melt chocolate chips and butter together until smooth. Drizzle over peanut butter.
Cool to set, then cut in squares.

### Recette 368: Cherry Salad

2 cans cherry pie filling	
1 can crushed pineapple, not drai	ned

1/2 c. pecans

Ingrédients:

1 c. miniature marshmallows

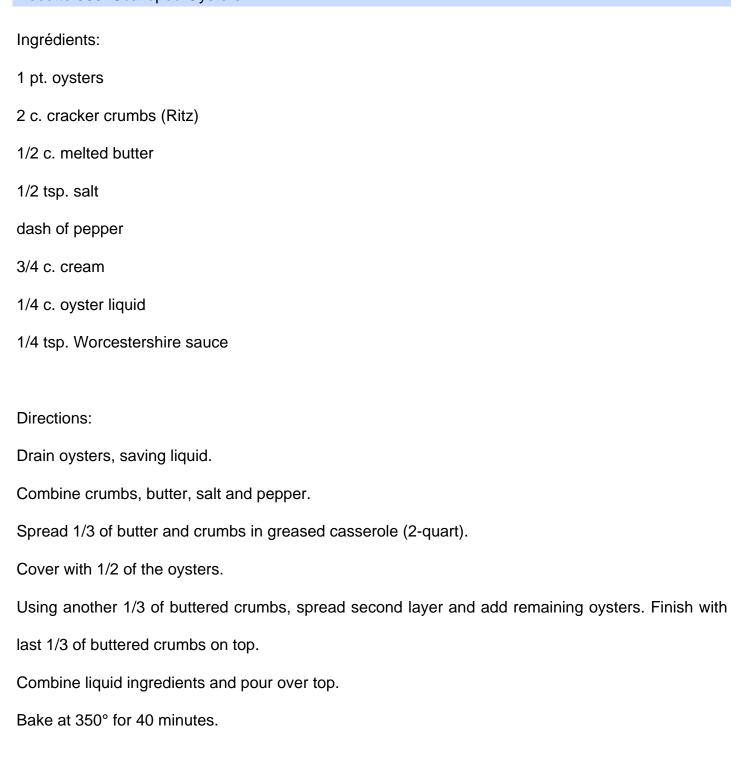
1 large container Cool Whip

1 can Eagle Brand milk

### Directions:

Mix all ingredients together and refrigerate 1 hour before serving.

#### Recette 369: Scalloped Oysters



### Recette 370: Pie Crust

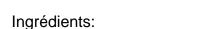
### Recette 371: Oatmeal Cake

Ingrédients:
1 1/2 c. boiling water
1 c. oatmeal
1/2 c. butter
1 c. white sugar
1 c. brown sugar
2 eggs
1 1/2 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
Directions:
Make oatmeal.
Cool about 20 minutes.
Add remaining ingredients; beat until well blended.
Bake in a 9 x 13-inch pan at 350° for 35 to 40 minutes.

### Recette 372: Candle Salad

Ingrédients:
lettuce
pineapple slices
banana
mayonnaise
cherries
Directions:
Put one lettuce leaf on each plate.
Lay a pineapple slice on top of each lettuce leaf.
Stand 1/2 a banana in the hole of each pineapple.
Top the banana with a bit of mayonnaise.
Put a cherry on top of the mayonnaise.

#### Recette 373: Salmon Croquettes



1 (14 3/4 oz.) can pink salmon, drained

1 1/2 c. mashed potatoes

1 small onion, grated

1 large egg

1/2 tsp. pepper

1/4 c. packaged bread crumbs

3 Tbsp. vegetable oil

#### Directions:

Mix salmon, potatoes, onion, egg and pepper until blended. Form into 8 patties, each about 3/4-inch thick.

Spread crumbs on waxed paper.

Gently press patties in crumbs to coat.

Heat oil in a large nonstick skillet.

Add patties and cook over medium heat about 4 minutes per side until heated through, golden and crisp. Serves 4.

### Recette 374: Croquettes(Chicken, Fish Or Meat)

2 c. chicken, fish or meat
1 c. croquette sauce
1 egg
3/4 c. breadcrumbs
salt to taste
pepper to taste

#### Directions:

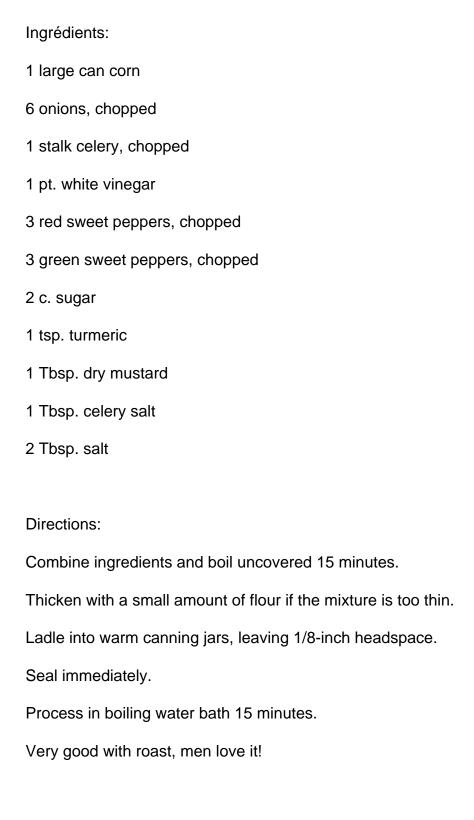
Ingrédients:

Cut meat or fish in small pieces; add seasonings desired and croquette sauce.

Mix together and shape.

If mixture is not stiff enough to shape, chill in refrigerator half an hour.

#### Recette 375: Corn Relish]



# Recette 376: Flossie'S Gingerbread

Ingrédients:
1/2 c. sugar
1/2 c. shortening
1 egg
1 1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. salt
2 1/2 c. flour
1 c. hot water
1 c. molasses
Directions:
Mix in order given and bake in loaf pan in moderate oven, 350°.

### Recette 377: Vanilla Wafer Cake

Ingrédients:

2 sticks butter (do not substitute)
2 c. granulated sugar
6 eggs
1/2 c. milk
12 oz. box vanilla wafers, crushed
7 oz. flaked coconut
1 c. chopped pecans
Directions:
Cream butter and sugar together until light and fluffy.
Add eggs, one at a time, beating well after each addition.
Add crushed wafers alternately with milk.
Add coconut and pecans and mix well. Pour into a 12 cup tube pan greased with nonstick spray.
Cook completely before removing from pan.
May be glazed with powdered sugar and topped with pecan halves and maraschino cherries.
Freezes well.

#### Recette 378: Double Baked Potatoes

#### Ingrédients:

6 medium size baking potatoes

1 medium to large onion, diced

1 (16 oz.) pkg. bacon, cooked and crumbled

1 1/2 c. cooked, smoked ham, cut in small cubes

1 1/2 c. cheese (I use part Mozzarella and part Cheddar)

2 Tbsp. butter or margarine

1/4 c. milk

#### Directions:

Wash the potatoes, rub them with oil and bake at 350° until done.

Let them cool and cut in half lengthwise, leaving about 1/4-inch around the shell.

Scoop out the potato.

Set the shells aside.

#### Recette 379: Crabmeat Au Gratin

# Ingrédients:

1 can cream of shrimp soup

1/2 can milk (use soup can)

1 lb. faux crabmeat

4 c. celery, chopped

1/2 c. green pepper, chopped

2 pimentos, chopped

2 Tbsp. onions, chopped

1/3 c. slivered almonds

4 hard-cooked eggs, chopped

1 c. shredded sharp Cheddar cheese

buttered bread crumbs

#### Directions:

Mix everything together, except cheese and crumbs, in casserole.

Top with cheese, then with bread crumbs.

Bake at 350° for 35 minutes.

#### Recette 380: Hobo Stew

### Ingrédients:

2 lb. ground beef

1/4 c. catsup

1/4 c. mustard

1/4 c. barbecue sauce

2 (16 oz.) cans sliced potatoes, drained

2 (16 oz.) cans pork and beans

1 (16 oz.) can whole kernel corn, drained

2 Tbsp. minced onion flakes

#### Directions:

In skillet at medium heat, brown ground beef; drain.

Add catsup, mustard, barbecue sauce, potatoes, pork and beans, corn and onion flakes.

Reduce to low heat; simmer for 15 to 20 minutes or until heated through.

### Recette 381: Lemon Crunch

Ingrédients:
1 stick butter
1 c. flour
1/2 c. pecans, chopped
1 (8 oz.) pkg. cream cheese, softened
1 c. confectioners sugar
1 small container Cool Whip
2 small pkg. lemon instant pudding (can also use chocolate)
3 c. milk
Directions:
Preheat oven to 350°.

#### Recette 382: No Name Cake



1 box Duncan Hines butter recipe cake mix

1 c. milk

4 eggs

3/4 c. oil

1 can ready to spread coconut pecan icing

1 c. pecans

#### Directions:

Beat cake mix, milk, eggs and oil together. Add can of coconut pecan icing and mix well. Add pecans. Grease and flour a Bundt pan. Bake at 340° for 45 minutes, then turn the oven down to 315° and bake for 25 more minutes. Do not open the door during the first 45 minutes.

### Recette 383: Gold Rush Brunch

Ingrédients:
1 pkg. potatoes O'Brien or homemade
1/4 c. butter
1/4 c. flour
2 c. milk
1 c. sour cream
salt and pepper to taste
parsley
8 slices Canadian bacon
8 eggs
Directions:
Prepare potatoes according to directions.
In large saucepan melt butter; blend in flour, salt and pepper.
Add milk and stir until thick and bubbly.
Remove from heat.
Add sour cream, parsley and potatoes.
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Place mixture in 9 x 13-inch baking pan.
Place mixture in 9 x 13-inch baking pan.
Place mixture in 9 x 13-inch baking pan.  Arrange bacon in a row down center, overlapping.
Place mixture in 9 x 13-inch baking pan.  Arrange bacon in a row down center, overlapping.  Bake at 350° for 20 minutes.
Place mixture in 9 x 13-inch baking pan.  Arrange bacon in a row down center, overlapping.  Bake at 350° for 20 minutes.  Make a depression in mixture on each side of bacon.

### Recette 384: Pot Roast

Ingrédients:
chuck roast (5 lb. +/-, blade in or out)
ginger
garlic salt
pepper
paprika
1 can tomato paste
Directions:
You will need 1 large iron kettle (pot) or 2 iron skillets.

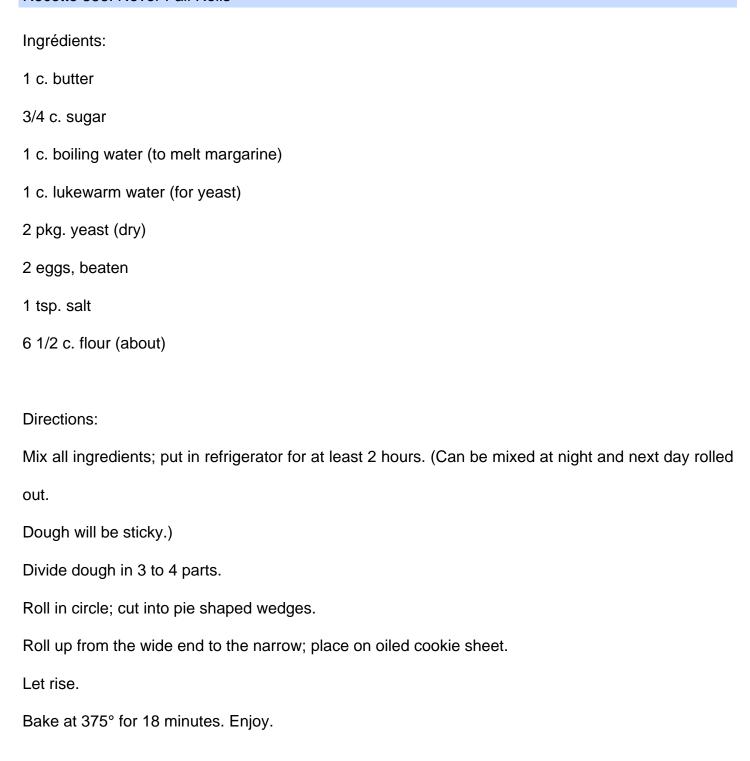
### Recette 385: Ham Cheese Oven Omelet

Ingrédients:

8 eggs

1 c. milk
1 (3 oz.) pkg. smoked, sliced ham, beef or corned beef, torn into small pieces
3 Tbsp. finely chopped onion
1/2 tsp. seasoned salt
1 c. Cheddar cheese
Directions:
Beat eggs, milk and seasoned salt.
Stir in remaining ingredients.
Pour into greased oblong 12 x 7 1/2 x 2-inch dish or square 8 x 8 x 2-inch baking dish.
Cook, uncovered, in 325° oven until omelet is set and top is golden brown, 40 to 45 minutes.

#### Recette 386: Never Fail Rolls



#### Recette 387: Taco Casserole



# Recette 388: Warm Crabmeat Dip

Ingrédients:
1 can crab
1 (8 oz.) cream cheese
2 Tbsp. mayo
3 tsp. lemon juice
3 tsp. Worcestershire sauce
1/16 tsp. garlic powder
1 Tbsp. finely chopped onion
Parmesan cheese
Directions:
Mix all together except Parmesan cheese.
Put in small, shallow pan.
Sprinkle
cheese
on top.
Bake
at 400° for 30 minutes. Serve with crackers.

#### Recette 389: Herb Butter

Ingrédients:

2 Tbsp. dried herbs: equal parts of parsley, tarragon, chives and/or basil

1/2 c. margarine

Directions:

Blend all together and chill overnight.

# Recette 390: Good 'N Easy Yeast Rolls

Ingrédients:
2/3 c. sugar plus 1 Tbsp.
1 scant c. shortening
1 c. hot water
2 pkg. yeast, dissolved in 1 c. warm water (not hot)
2 eggs
6 c. plain flour with 1 tsp. salt mixed in
Directions:
In a saucepan combine sugar.
In a saucepan combine sugar.  Melt over medium heat the shortening and 1 cup hot water.
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Melt over medium heat the shortening and 1 cup hot water.
Melt over medium heat the shortening and 1 cup hot water.  Set aside to cool.
Melt over medium heat the shortening and 1 cup hot water.  Set aside to cool.  Dissolve yeast in small bowl with 1 cup warm water (not hot).

### Recette 391: Southwestern Skillet

Ingrédients:
1 lb. ground beef
1/2 c. minced onion
1 (14 1/2 oz.) can tomatoes, chopped
3/4 c. Minute rice
3 Tbsp. chopped green pepper
1/2 c. sliced stuffed olives
1 1/2 tsp. chili powder
1/2 tsp. garlic salt
1/2 tsp. salt
1 c. water
1 c. shredded Cheddar cheese
Directions:
In a large skillet, cook ground beef and onion.
Drain fat. Stir in undrained tomatoes, uncooked rice, green pepper, olives, chili powder, garlic salt
salt and water.
Bring to a boil. Reduce heat.
Cover and simmer for 20 minutes, stirring occasionally.
Top with cheese.
Cover and heat for about 3 minutes or until cheese melts.

#### Recette 392: Delicious Baked Potato Dish

### Ingrédients:

4 large baking potatoes

2 Tbsp. butter or margarine

1/2 c. shredded Cheddar cheese

1 c. whipping cream

1 tsp. chopped chives

#### Directions:

Wash and peel potatoes, slicing very thin.

Use 1 tablespoon of the butter and place in a shallow baking dish.

Evenly layer one half of the potatoes in the dish, sprinkling lightly with salt and add 1/2 of the cheese.

Layer remaining potatoes, lightly salt and place remaining cheese on top.

Sprinkle with chopped chives and bake at 450°

for 45 minutes until potatoes are tender and browned on top.

#### Recette 393: Quick Cream Of Broccoli Soup

#### Ingrédients:

- 1 (10 oz.) pkg. frozen chopped broccoli, partially thawed
- 1 envelope Lipton chicken soup mix with diced white chicken meat
- 3 1/2 c. milk
- 1 Tbsp. flour

#### Directions:

In medium saucepan bring 3 cups milk and broccoli to boiling, then simmer, stirring occasionally for 5 minutes.

Stir in soup mix and flour blended with remaining milk.

Bring to boiling point, then simmer, stirring occasionally, 10 minutes or until soup is slightly thickened and broccoli is tender.

# Recette 394: Cabbage Rolls

Ingrédients:
1 head cabbage
1 lb. hamburger
1 c. cooked rice
1/2 tsp. pepper
1 egg
1 tsp. salt
chopped onion
1 can tomatoes
Directions:
Wilt cabbage leaves in hot water.
Combine all ingredients and mix thoroughly.
Form into rolls and wrap in cabbage leaves. Place cabbage rolls in a cooker.
Add tomatoes and cook over medium heat until hamburger is done and cabbage leaves are tender.
Delicious.

### Recette 395: Coconut Custard Pie

Ingrédients:

4 eggs

2 c. milk
1/2 c. Bisquick
1/3 c. softened oleo
1 tsp. vanilla
1 can coconut
3/4 c. sugar
Directions:
Put all ingredients into blender and blend well 1 to 3 minutes.

Pour into an ungreased pie pan and bake at 350° for 45 minutes.

#### Recette 396: Zucchini Pizzas

#### Ingrédients:

3/4 c. spaghetti sauce (Garden-Style)

1/2 c. (2 oz.) shredded part-skim Mozzarella cheese

2 Tbsp. grated Parmesan cheese

2 Tbsp. minced onions

1/4 tsp. fresh ground black pepper

1/4 tsp. dried oregano

24 (1/2-inch) slices fresh zucchini

24 slices fresh mushrooms

#### Directions:

Combine spaghetti sauce, onions, black pepper and oregano in a small bowl.

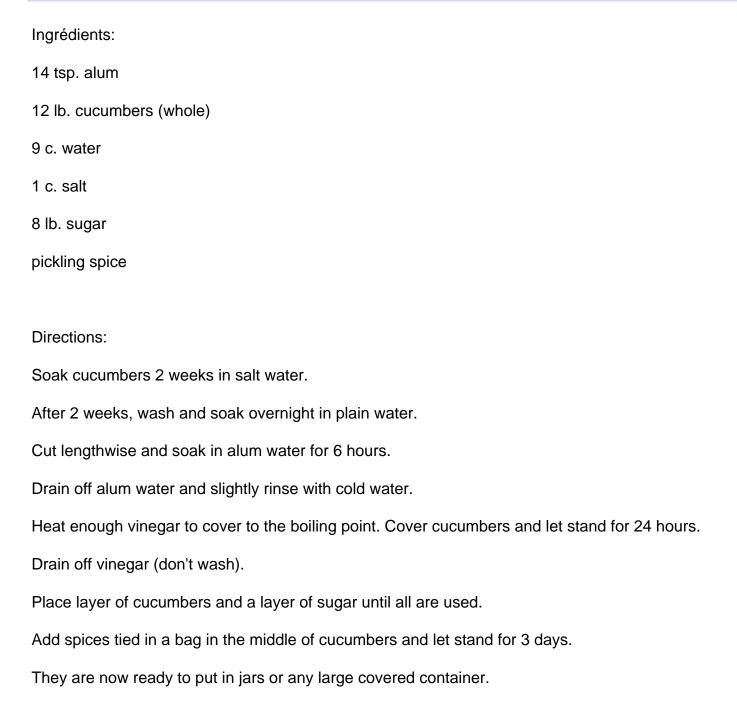
Combine Mozzarella cheese and Parmesan cheese.

Place zucchini coins on a cookie sheet which has been coated with vegetable cooking spray (approximately 1-inch apart).

Top with sauce, then a mushroom slice.

Sprinkle with cheese mixture. Broil until hot and bubbly.

#### Recette 397: School Girl Pickles(Sweet Spear)



#### Recette 398: Earthquake Cake

1 box German chocolate cake mix

8 oz. pkg. cream cheese

1 stick butter

3 c. powdered sugar

3/4 c. pecans, chopped

1 c. coconut

#### Directions:

Cover the bottom of a 13 x 9-inch pan with coconut.

Sprinkle pecans over coconut.

Mix the cake as box directs and pour over coconut and pecans.

Mix cream cheese, melted butter and powdered sugar.

Mixture should be slightly thick (if more powdered sugar is needed, add gradually until you feel mixture is thick enough). Drop over cake and bake until done at 350°.

Cake will crack open. Frost with Coca-Cola Icing.

# Recette 399: Mayonnaise Cake

Ingrédients:
2 c. flour
4 Tbsp. cocoa
1 c. sugar
pinch of salt
1 c. lukewarm water
2 tsp. baking soda, dissolved in the warm water
1 c. mayonnaise
Directions:
Mix all together.
Bake at 350° for 20 to 35 minutes.
Test with toothpick.

# Recette 400: White Pear Cake(Quick, Easy And Delicious!)

Ingrédients:
1 white batter cake mix
1 1 lb can pear halves, undrained
2 egg whites
1 whole egg
Directions:
High altitude:
Add 1 tbsp flour and 1/4 C sugar.

# Recette 401: Party Pink Punch

Ingrédients:

1 (46 oz.) can pineapple juice
1 c. sugar
1 (6 oz.) can frozen lemonade
1 (48 oz.) bottle cranberry juice
2 liters ginger ale, chilled
Directions:
Blend first 4 ingredients.
Freeze.
Take out of freezer for 2 hours before serving.
Break into mush.
Add chilled ginger ale at last minute so that it does not get flat.