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Recette 601: Shirley Temple(Nonalcoholic Mixed Drink)

Ingrédients:
1 dash grenadine
6 oz. ginger ale, or to fill
maraschino cherry
orange slice
Directions:
Fill a Collins or highball glass with ice.
Add grenadine and fill with ginger ale.
Garnish with a maraschino cherry and an orange slice.
Makes 1 serving.
Preparation time:
2 minutes.

Recette 602: Nannaw'S Jam Cake

Ingrédients:
2 sticks oleo
2 c. sugar
1 c. blackberry jam
1 tsp. allspice
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
6 eggs
3 c. flour
1 tsp. baking powder
1 1/2 tsp. soda
1 c. buttermilk
Directions:
Sift dry ingredients together.
Dissolve soda in buttermilk. Cream butter, sugar, jam and eggs with mixer.
Add dry ingredients alternately with liquid.
Bake in 3 greased and floured 9-inch pans at 350°.
Put frosting between layers and on outside of cake.

Recette 603: Marinated Cucumber And Sweet Onion Salad

Ingrédients:
2 medium sweet onions
2 cucumbers
1/4 tsp. salt
1/2 c. dark vinegar
1/2 c. water
1/4 c. sugar
pepper to taste
Directions:
Slice cucumbers and onions.
Combine and sprinkle with 1/2 of salt.
Set aside.
Combine other ingredients in a saucepan and heat (hot but not boiling).
Pour over vegetables; let cool and refrigerate until ready to serve.

Recette 604: Irish Stew

Ingrédients:

2 cans of Castleberry Pork BBQ

2 cans of Castleberry beef BBQ

1 large can of All White Chicken Meat, drained

2 cans of creamed corn, do not drain

2 cans stewed tomatoes

Directions:

Mix together in a crockpot and let simmer on low several hours.

You can also cook on low in a pot on the stove.

You can experiment and add other vegetables that you like as well.

It is really easy and delicious.

Serve with garlic bread and salad.

Recette 605: Flaky Pie Crust

Ingrédients:
1 cup warm milk
1 cup solid shortening
2 cups self rising flour
Directions:
Mix all ingredients into a
bowl.
Pour onto floured surface. Cover with flour and shape into a ball.

Recette 606: Frozen Salad

Ingrédients:
40 marshmallows
1 pt. whipping cream
2 glasses pimento cheese
1 c. Miracle Whip
1 large can crushed pineapple
walnuts (optional)
Directions:
Cream cheese and add pineapple.
Slice in marshmallows and nuts.
Fold in whipped cream.
Put in cupcake holders in muffin tins.
Freeze.
Will keep up to 6 months.

Recette 607: Doughnuts

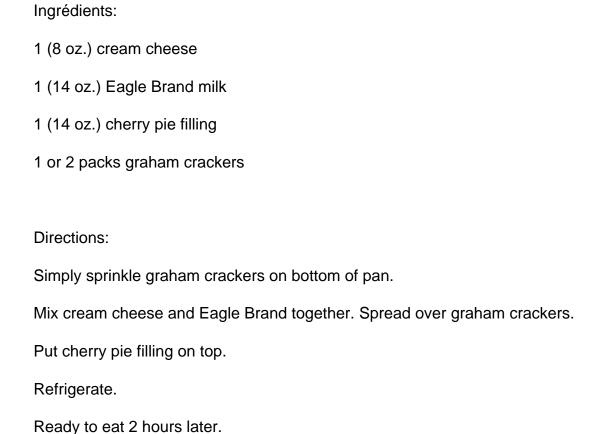
Ingrédients:

3 1/4 c. flour
2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. nutmeg
2 beaten eggs
2/3 c. sugar
1 tsp. vanilla
2/3 c. milk
1/4 c. margarine
Directions:
Mix ingredients together.
Cut and fry in hot grease at 375°. Cook about 1 minute on each side.

Recette 608: Holiday Broccoli

Ingrédients:
2 (10 oz.) pkg. frozen cut broccoli
1 or 2 chicken bouillon cubes
2 (10 1/2) cans condensed cream of celery soup
1/2 c. grated sharp cheese
strips of pimento
Directions:
Cook broccoli with bouillon cubes and water until just tender. Heat celery soup.
Pour hot soup over broccoli.
Garnish with cheese and pimento.
Serve at once.
Makes 6 servings.

Recette 609: Crystal'S Cherry Delight



Recette 610: Pretty Party Punch

Ingrédients:

1 liter Sprite or ginger ale

1/2 can frozen apple juice concentrate

1 medium bottle white grape juice

1 1/2 lemons, squeezed, or approximately 4 Tbsp. juice

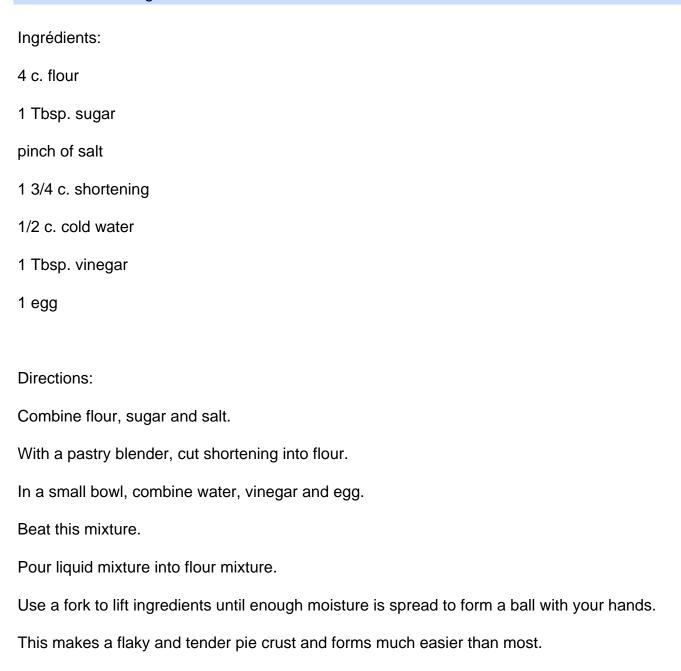
Directions:

Mix together all the ingredients.

(Make sure the Sprite and grape juice are chilled.)

You can also float slices of lemon on top.

Recette 611: Vinegar Pie Crust



Recette 612: Macaroni Pie

Ingrédients:

2 c. macaroni
8 oz. mild Cheddar cheese
3/4 c. milk
1 tsp. salt
1 tsp. pepper
1 egg
1 Tbsp. butter
Directions:
Boil macaroni for 8 to 10 minutes in salt.
Drain, do not rinse.
Pour into mixing bowl; add cheese, beaten egg, milk and pepper.
Mix well.
Pour into casserole dish, dot with butter. Bake at 450° until brown.

Recette 613: Ice Cream



Directions:

Mix sugar, eggs, evaporated milk, condensed milk and vanilla flavoring. Pour into freezer, then add whole milk to top. Freeze. (Two cups of fruit may be added into mixture to create your favorite flavor.)

Recette 614: Power Cookies

Ingrédients:
2 c. dark brown sugar
2 c. granulated sugar
3/4 c. butter, softened
1 c. vegetable shortening
4 eggs
2 tsp. vanilla
3 c. all-purpose flour
2 tsp. salt
2 tsp. baking soda
3 c. uncooked oats
2 c. coconut
2 c. raisins
1 c. chocolate chips
1 c. chopped nuts
Directions:
Cream sugars, butter and shortening.
Beat in eggs and vanilla.
Combine flour, salt and soda; beat into first mixture. Add remaining ingredients; knead mixture.

Recette 615: German Potato Salad

Ingrédients:

6 c. potatoes, cooked with skins on
1/2 lb. bacon
1/2 c. onion
2 Tbsp. flour
2 Tbsp. sugar
1 1/2 tsp. salt
1 tsp. celery seed
1/2 c. vinegar
2 eggs, hard-boiled
1 c. water
1/4 c. bacon fat
1/8 tsp. pepper
Directions:
Boil potatoes whole with skins on.
Cool.
Peel and slice. Set aside.
Fry bacon and save 1/4 cup grease.
Cook onion in bacon grease.
Add seasonings, vinegar and 1 cup water.
Stir and cook until bubbly.
Add rest of ingredients and stir.
Serve warm.

Recette 616: Zucchini Relish

Ingrédients:

10 c. ground zucchini, do not peel

4 c. onions, cut-up

4 Tbsp. coarse salt

2 1/2 c. white vinegar

1 Tbsp. each: nutmeg, dry mustard, turmeric, cornstarch

4 1/2 c. sugar

1/2 tsp. pepper

1 red and 1 green pepper

Directions:

Put zucchini, onion and salt in large bowl and mix well.

Let stand overnight.

Drain and rinse in cold water; drain again.

Put mixture in a large kettle with remaining ingredients.

Bring to a boil and simmer, uncovered, stirring occasionally for 30 minutes. Pour into jars and seal.

Process in boiling water bath for 5 minutes.

Recette 617: Vienna Coffee

Ingrédients:

1/4 c. powdered nondairy creamer

1/3 c. granulated sugar

1/2 c. instant coffee

1/2 tsp. ground cinnamon

Directions:

Put all ingredients into blender container.

Cover and process until well blended.

Use 1 level tablespoon with 6 ounces boiling water for each cup.

Recette 618: Strawberry Bottom Cheesecake Pie

Ingrédients:

1 Ready-Crust graham cracker pie crust

4 oz. cream cheese, softened

1/4 c. sugar

1/2 c. sour cream

1 tsp. vanilla

4 oz. frozen nondairy whipped topping, thawed

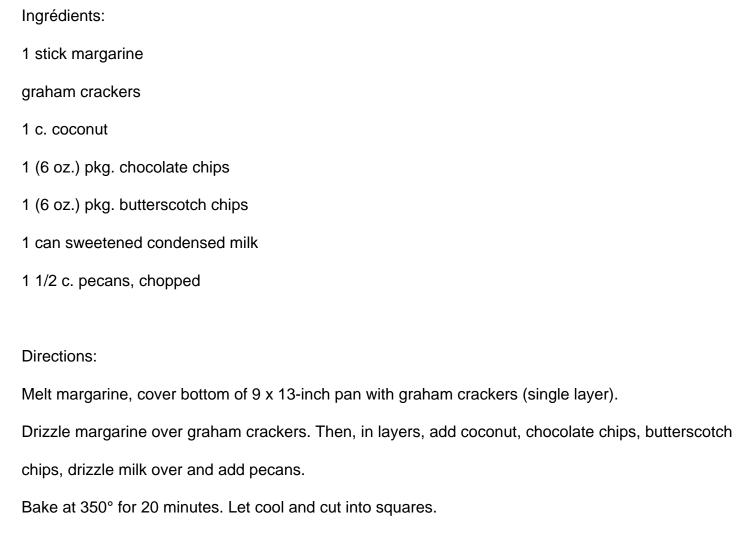
1 pt. fresh strawberries, thinly sliced

1 c. strawberry glaze

Directions:

Beat cream cheese until smooth. Gradually beat in sugar. Add sour cream and vanilla. Fold in whipped topping. Spread thin layer of glaze over bottom of crust. Place strawberry slices on glaze and cover with remaining glaze. Gently spoon cream cheese mixture over glazed berries. Cover with inverted dome and chill until set, at least 4 hours. Store leftover pie in the refrigerator.

Recette 619: 7-Layer Cookies



Recette 620: The Clergy Special Ingrédients: tomatoes onions pepper cheese ham sausage pepperoni Directions: Lift telephone receiver. Push 633-6655 for Plus One Pizza. Turn T.V. on. Sit in chair.

The Clergy Pizza special will be a sure way to please the entire family!

Wait 20 to 30 minutes.

Recette 621: Thomas Jefferson'S Macaroni And Cheese Pudding

Ingrédients:
1/4 c. butter
1/4 c. flour
2 1/2 c. milk
8 oz. (about 2 c.) grated sharp Cheddar cheese
2 c. (1/2 lb.) elbow macaroni, prepared according to pkg. directions
1 tsp. salt
pepper to taste
Directions:
Preheat oven to 400°.
Melt butter in a saucepan.
Stir in flour and blend well over low heat.
Stir in milk slowly.
Bring to boiling, stirring constantly.
Cook 1 minute.
Add 1 1/2 cups cheese and stir to blend.
Add macaroni.
Stir in salt and pepper. Pour into a well-buttered 2-quart casserole.
Top with the remaining 1/2 cup of cheese.
Bake in oven for 20 to 25 minutes or until top is golden brown.
Serves 6.

Recette 622: Broccoli Almond

Ingrédients:

2 (10 oz.) pkg. frozen chopped broccoli
1/4 c. chopped onion
1/4 c. butter
2 Tbsp. flour
1/2 c. milk
1 (8 oz.) jar pasteurized process cheese spread
1/2 tsp. salt
1/8 tsp. pepper
2 eggs, well beaten
1/2 c. bread crumbs
2 Tbsp. melted butter
1/4 c. toasted slivered almonds
Directions:
Cook broccoli in boiling, salted water.
Drain thoroughly. Cook onion in 1/4 cup butter until soft.
Blend in flour, then milk.
Cook, stirring constantly until thickened.
Stir in cheese spread, salt and pepper until thoroughly blended.
Remove from heat.
Add cheese mixture to eggs, a little at a time, stirring constantly.
Stir in broccoli.
Place in a greased 1 1/2-quart casserole.

Toss crumbs with melted butter and sprinkle on top. Top with almonds.

Bake in a slow oven (325°) until set, 40 to 45 minutes.

Makes 6 servings.

Recette 623: Blueberry Muffins

Ingrédients:
1 c. sugar
1/4 c. butter, softened
1 egg
1 1/2 c. all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. vanilla
3/4 to 1 c. blueberries
Directions:
Cream sugar and butter with electric mixer at low speed.
Add milk, egg, 2/3 cup flour, baking powder, salt, spices and vanilla. Blend well.
Add remaining 2/3 cup flour and stir just until moistened.
Fold in blueberries.
Fill paper lined muffin cups 3/4 full.
Bake at 375° for 20 to 30 minutes.
Yields 1 dozen.

Recette 624: Baked Pork Tenderloin

Ingrédients:

3 lb. pork tenderloin roast
1 tsp. salt
1/2 tsp. pepper
6 slices bacon
2 c. apple juice
1/2 tsp. cinnamon
1/2 tsp. cloves
Directions:
Preheat oven to 325°.
Place pork roast in shallow roasting pan; sprinkle with salt and pepper.
Arrange bacon on pork.
In small saucepan combine apple juice, cinnamon and cloves; bring to boil.
Remove from heat; brush pork with spiced apple juice.
Bake for 1 1/2 to 2 hours or until tender, basting frequently with spiced apple juice

Recette 625: Spinach Layer Salad

Ingrédients:
1 lb. bag spinach
4 hard-boiled eggs
1 can real bacon bits
1 (8 oz.) box frozen peas
1 red onion
1 pkg. Swiss cheese
1 (8 oz.) carton sour cream
1 1/2 c. mayonnaise
Directions:
Wash spinach; let dry.
Place layer of broken up spinach in glass 9 x 13-inch baking dish.
Cover with sliced hard-boiled eggs.
Pour bacon bits over; pour in peas.
Slice bits of red onion on top.
Mix mayo and sour cream together, then frost top like cake.
Grate Swiss cheese on top.
Refrigerate 24 hours.

Recette 626: Hot Crab Meat Dip

Ingrédients:

4 pkg. (8 oz.) cream cheese

2 (6 oz.) frozen or canned crab meat

1/4 tsp. Worcestershire sauce

1/3 c. lemon juice

1/2 c. sherry cooking wine

Directions:

Mix together all ingredients and bake at 300° for 35 minutes. Serve with crackers.

Recette 627: Baked Cabbage

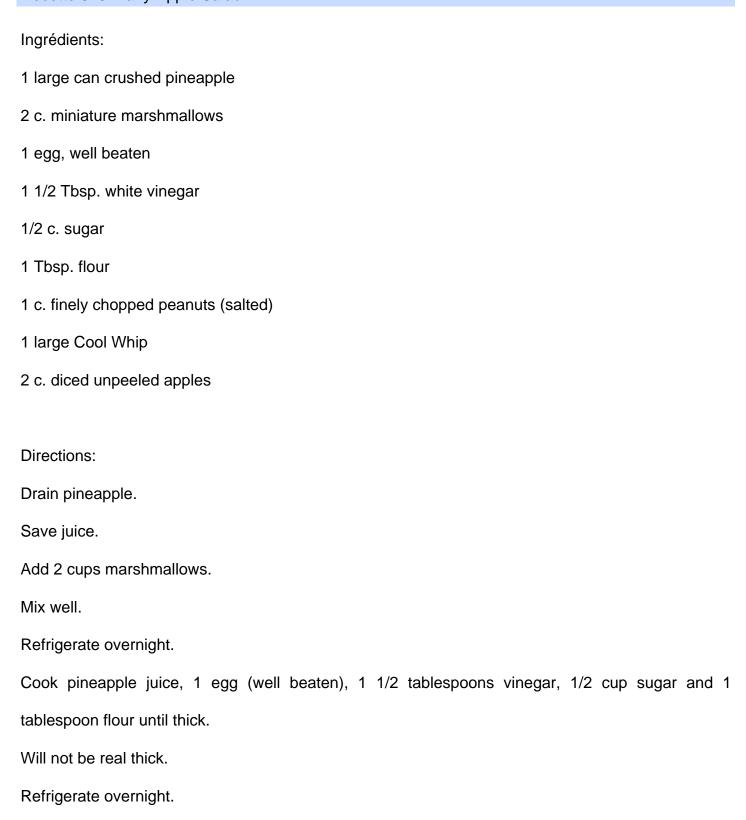
Ingrédients:
1 lb. ground chuck
1/2 c. chopped onion
1/2 c. rice
1/2 tsp. salt
1 head cabbage
1/2 tsp. pepper
1 can tomato soup
1 1/2 c. water
1/4 c. Mozzarella cheese
Directions:
Grease a 13 x 9-inch pan.
Cut up cabbage in medium pieces. Spread on bottom of pan.
Brown meat and onion.
Stir in rice, salt and pepper.
Spoon over cabbage.
Heat tomato soup and water to boiling.
Pour over mixture.
Cover with foil.
Bake in oven at 350° for 1 1/2 hours.

Recette 628: Mixed Vegetable Casserole

Ingrédients:

10 oz. frozen mixed vegetables
1 c. chopped celery
1 c. chopped onions
1 c. grated sharp cheese
1/2 c. mayonnaise
salt and pepper to taste
Directions:
Cook frozen vegetables 15 minutes.
Drain.
Add remaining ingredients.
Put in casserole dish.
Top with bread crumbs.
Cook for 20 minutes in a 350° oven.

Recette 629: Taffy Apple Salad



Recette 630: Fresh Apple Cake

Ingrédients:

2 c. sugar

3 eggs

1 1/2 c. Wesson oil

2 1/2 c. plain flour

2 tsp. baking powder

1 tsp. baking soda
1 tsp. cinnamon
1 tsp. vanilla
1 c. chopped pecans
pinch of salt
3 c. raw red apples, chopped
Directions:
Mix all ingredients together (no mixer needed).
Pour into a 9 x 13-inch sheet cake pan.
Bake for 1 hour and 10 minutes at 350°.

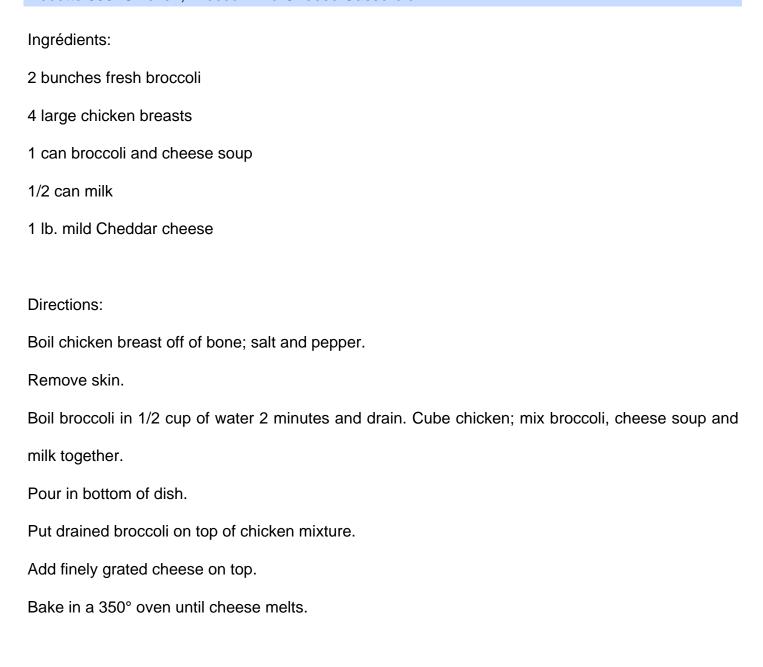
Recette 631: Chicken & Spaghetti Casserole

Ingrédients:
1 box spaghetti
1/2 c chopped onion
1/2 c celery
1/2 c chicken broth
1/2 tsp garlic salt
3 chicken breasts
1/2 c chopped bell pepper
1 can mashed tomatoes
1/4 tsp red pepper
Directions:
Cook spaghetti, set aside.
Cook chicken breasts, cool and chop.
Cook in 2 tbsp oleo, onions, bell pepper, and celery.
Add tomatoes and 2 cups chicken broth, red peppers, and garlic salt. Cook 20 minutes.
Add spaghetti, boned chicken and 1/2 tbsp chopped cheese.

Recette 632: Old Fashioned Strawberry Shortcake

Ingrédients:
1 c. shortening (Wesson)
2 c. sugar
4 eggs
1 c. sweet milk
2 tsp. vanilla flavoring
3 c. self-rising flour
Directions:
Mix sugar and flour.
Add shortening and blend until smooth. Beat about 3 minutes.
Add eggs; beat 1 minute.
Add flavoring last.
Beat about 3 minutes with electric mixer.
Line pan with wax paper and grease well.
Bake at 400° for about 15 minutes.
Makes 3 layers.
Stack with seven minute icing.
Place strawberries on top of cake and let run down sides of cake.
Very good.

Recette 633: Chicken, Broccoli And Cheese Casserole



Recette 634: Peach Cobbler

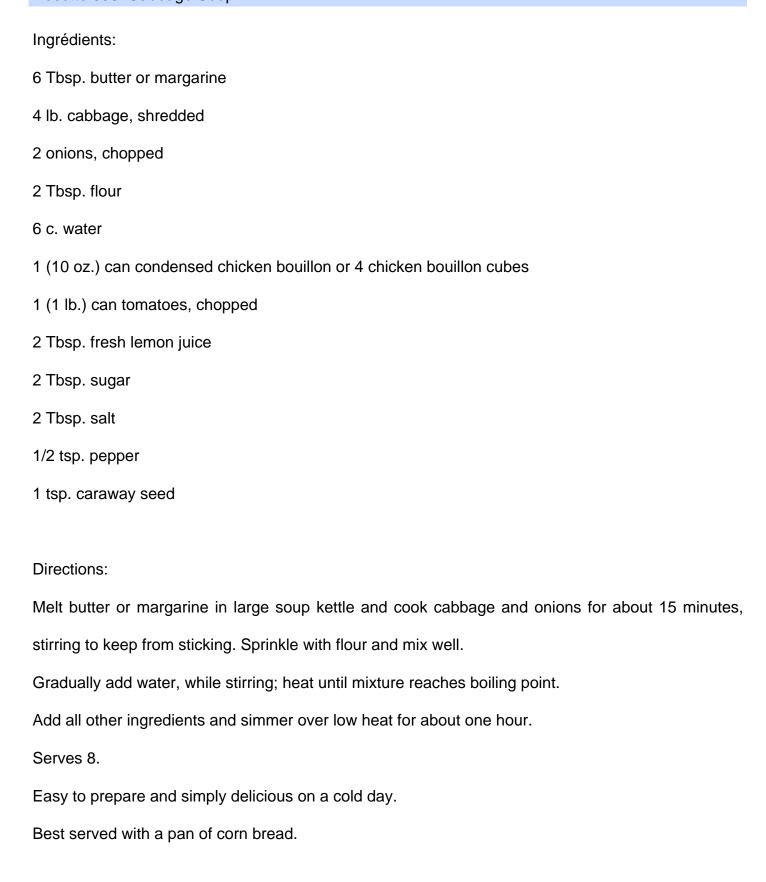
Ingrédients:
1 c. sugar
1 c. milk
1 c. self-rising flour
1 large can peaches
1 stick butter
Directions:
Place butter in baking dish in 350° oven until melted.
Mix together sugar, milk and flour in bowl.
Pour in baking dish over melted butter.
Open peaches and pour off juice.
Place peaches in baking dish.
Put in oven at 350° for 1 hour or until top is brown.
Makes its own crust.

Recette 635: Party Wieners

Ingrédients:

1/3 c. mustard
1/2 pkg. Bryan little Smokies (sausage)
2/3 c. grape jelly (can use apple jelly)
Directions:
Mix mustard and jelly together.
Place in crock-pot.
Put in little Smokies.
Cook on high until good and hot or you can cook on low all day.

Recette 636: Cabbage Soup



Recette 637: Cherry Congealed Salad

Ingrédients:

1 can cherry pie filling
1 can crushed pineapple
1 can Eagle Brand condensed milk
1 carton Cool Whip
Directions:
Blend together and refrigerate.

Recette 638: Hot Sauce(To Can)

Ingrédients:
1 peck tomatoes
3 lb. onions
1 c. vinegar
2 c. sugar
5 to 10 hot peppers to taste
Directions:
Scald and peel tomatoes.
Cut up or mash with hands.
Put on to cook.
While tomatoes cook, peel and grind the onions and hot peppers.
Add to tomatoes.
Cook until very thick.
Cook slowly toward the last, so it doesn't stick.
Put in jars and seal.
I prefer 1/2-pint jars.

Recette 639: Yellow Cake(Delicious With Just A Dusting Of Powdered Sugar.)

Ingrédients:
3 c. all-purpose flour
2 c. sugar
1 Tbsp. baking powder
1 1/2 c. milk
1/2 c. margarine or butter, softened
1 1/2 tsp. anise
2 eggs
Directions:
In a bowl combine flour, sugar and baking powder.
Add milk, margarine and vanilla.
Beat with an electric mixer on low speed until combined.
Beat on high speed for 2 minutes.
Add eggs and beat 2 minutes more.
Pour into 2 greased and floured 9 x 1 1/2-inch round baking pans.
Bake in a 375° oven for 25 to 30 minutes or until a toothpick inserted near the centers comes out
clean.
Cool on wire racks for 10 minutes.
Remove from pans.
Cool thoroughly on racks.
Serves 12.

Recette 640: Microwave Zucchini-Beef Bake

Transfer zucchini slices to paper towels to drain briefly.

Arrange overlapping slices in a microwave-safe (9-inch) square baking dish.



Recette 641: Pumpkin Dream Pie

Serves 6.

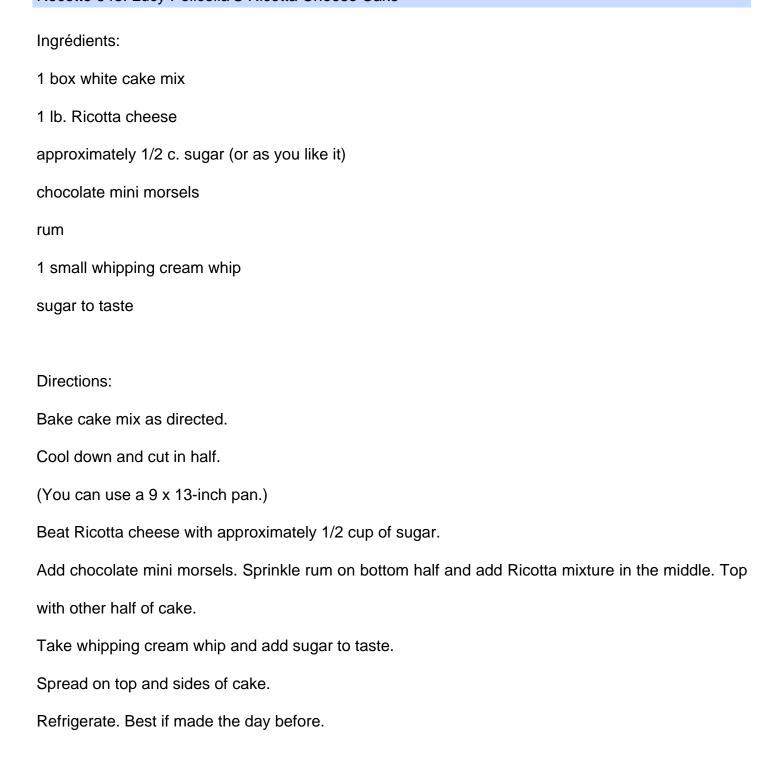
Ingrédients:
1 pkg. Dream Whip
1/2 c. milk
1/2 tsp. vanilla
2/3 c. milk
1 pkg. Jell-O instant vanilla pudding
1 c. canned pumpkin
3/4 tsp. pumpkin pie spice
1 baked 8-inch pie shell, cooled
Directions:
Prepare Dream Whip with 1/2 cup milk and the vanilla as directed on the package.
Combine 1 cup of the prepared Dream Whip with the Jell-O instant pudding, 2/3 cup milk, pumpkir
and spice. Beat slowly with mixer until well mixed.
Pour into pie shell. Chill in refrigerator until set, about 2 hours.
Top with remaining Dream Whip.

Recette 642: Dill Rye Bread Dip

Ingrédients:

1 pt. sour cream
3 Tbsp. parsley flakes
2 tsp. Beau Monde
2 tsp. dill weed
1 pt. Hellmann's mayonnaise (no Miracle Whip)
2 Tbsp. minced onion
3 pkg. corned beef lunch meat
1 round rye bread
Directions:
Combine all the ingredients in a large mixing bowl.
Tear all the meat into small pieces and mix into dip.
Cut round circle in top of bread and remove like a lid.
Dip inside of bread out and save.
Pour dip into hollowed out bread.
Place bread on a platter and put your bread saved around the bread dip.

Recette 643: Lucy Policella'S Ricotta Cheese Cake



Recette 644: Brown Rice

Ingrédients:
3/4 stick butter
1 c. uncooked rice
1 medium white onion, chopped
1 can cream of mushroom soup
1 can beef bouillon
Directions:
Saute rice in butter in a large frying pan until dark brown. Add onion when rice is about 1/2 browned.
Add mushroom soup and bouillon.
Stir.
Simmer on low, stirring occasionally, until liquid is absorbed (about 20 to 30 minutes).

Recette 645: Jane'S Cheese Cake

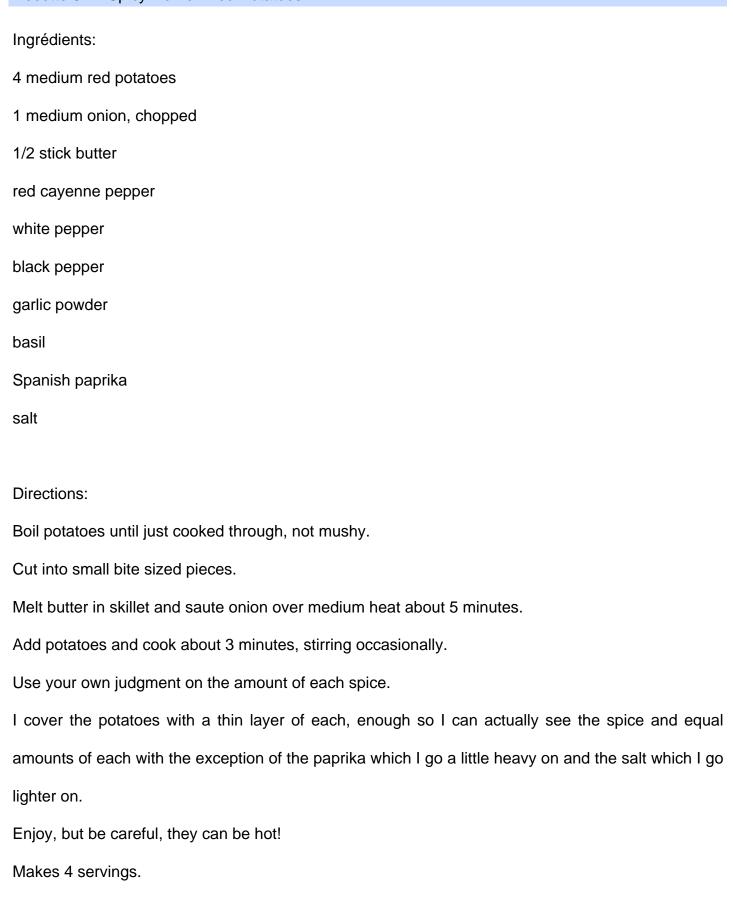
Ingrédients:
1 large and 1 small pkg. cream cheese
2 eggs
1 tsp. vanilla
1/2 c. sugar
1 pt. sour cream
2 Tbsp. sugar
1 tsp. vanilla
Directions:
Beat together the cream cheese, eggs, vanilla and 1/2 cup of sugar.
Pour into a crumb crust.
Bake 15 minutes at 350°.
Cool for 15 minutes.

Recette 646: Tomato Soup Cake

Ingrédients:

3/4 c. shortening
1 1/2 c. sugar
1 can tomato soup
3/4 c. water
3 c. flour (1/2 and 1/2 whole wheat)
3 tsp. baking powder
1 tsp. baking soda
1 tsp. cloves
1 tsp. nutmeg
1 1/2 tsp. cinnamon
1 c. raisins, soaked and drained
1 c. chopped nuts
Directions:
Pour in greased and floured 9 x 13-inch pan.
Bake at 325° for 40 to 50 minutes.
Frost with cream cheese frosting.

Recette 647: Spicy Home Fried Potatoes



Recette 648: Hot Sausage Pick-Ups

10 oz. sharp cheese, grated	
3 c. biscuit mix	

1 lb. extra hot bulk sausage (uncooked; Jimmy Dean, etc.)

Directions:

Ingrédients:

Melt cheese over hot water.

Add and work in biscuit mix and sausage.

Shape into bite-sized balls.

Bake at 350° for 10 to 15 minutes, until golden brown.

Freeze unbaked balls. Take out and bake as needed.

When using frozen, baked at 350° for 20 to 25 minutes.

Recette 649: Light And Crunchy Chicken Salad

Ingrédients:

2 c. cubed, cooked chicken (white meat)
1/2 c. unpared diced apple
2 Tbsp. chopped green pepper
2 Tbsp. chopped celery
1 Tbsp. finely chopped onion
1/4 c. bottled low calorie Italian salad dressing
6 slices lite-line cheese (flavor your choice)
lettuce leaves
Directions:
In medium bowl, combine all ingredients (except cheese).
Mix well.
Cover and chill well.
Just before serving, add cheese. Serve on lettuce.
Garnish with apple slices and pepper rings. Refrigerate leftovers.

Recette 650: Peanut Butter Fudge

Ingrédients:

1/2 c. evaporated milk

1/2 c. creamy or chunky peanut butter

1/2 c. Karo light or dark syrup

1/2 c. firmly packed brown sugar

1/2 tsp. salt

1 lb. powdered sugar

Directions:

Mix together first 5 ingredients in a double boiler.

Cook over boiling water, stirring frequently, for 15 to 20 minutes or until thick.

Recette 651: Scotch Broth

Ingrédients:
2 lb. meaty soup bones
6 whole peppercorns
1 c. chopped carrots
1 c. chopped celery
1/4 c. medium pearl barley
2 qt. water
1 1/2 tsp. salt
1 c. chopped turnips
1/2 c. chopped onion
Directions:
In a large kettle combine soup bones, water, peppercorns and salt.
Cover and simmer for 2 1/2 hours or until the meat comes easily off bones.
Remove bones. Strain broth.
Cool and chill. Skim off fat.
Remove meat from bones.
Dice meat and return to broth, along with remaining ingredients.
Bring to a boil.
Reduce heat.
Cover and simmer about 1 hour or until vegetables are barely tender.
Yields 6 to 8 servings.

Recette 652: Peaches And Cream Cheesecake

Ingrédients:
3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
3 Tbsp. butter
1/2 c. milk
1 Tbsp. sugar
3 1/4 oz. pkg. vanilla pudding (not instant)
1 lb. can peaches (reserve 2 Tbsp. juice)
1 egg
1/2 c. sugar
8 oz. pkg. cream cheese
1/2 tsp. cinnamon
Directions:
Combine and beat 2 minutes the flour, baking powder, salt, butter, milk, egg and pudding.
Pour into 9-inch greased pie plate.
Drain peaches; place on batter.

Recette 653: Ragu Cheese Potatoes

Ingrédients:

7 to 10 white potatoes
1 jar Ragu cheese sauce
1 1/2 c. milk
salt and pepper to taste
1 (8 oz.) shredded Cheddar cheese
Directions:
Peel, slice, then boil potatoes.
Drain.
In 9 x 13 baking dish, lay half of potatoes in dish; sprinkle with shredded cheese to cover lightly
then sprinkle lightly with salt and pepper, then pour remaining potatoes.
Pour entire jar of Ragu cheese sauce, then another layer of shredded cheese and the 1 1/2 cups
milk. Sprinkle salt and pepper to taste.
Bake in 350° oven approximately 20 to 25 minutes.
Serve hot and enjoy.

Recette 654: Chicken Casserole

Ingrédients:
8 slices day old bread, remove crust and save
4 c. chopped cooked chicken
1 jar sliced mushrooms
1 can water chestnuts, drained
4 eggs
2 c. milk
1/2 c. mayonnaise
1/2 tsp. salt
6 to 8 slices American cheese
1 can cream of celery soup
1 can cream of mushroom soup
2 Tbsp. oleo
2 oz. chopped pimentos, drained
Directions:
Arrange bread in 13 x 9 x 2-inch baking dish.
Top with chicken; cover with mushrooms and chestnuts.
In bowl, beat eggs; blend in milk, mayonnaise and salt.
Pour over chicken.
Arrange chicken on top.
Add soups and pimentos.
Cover and refrigerate overnight.
Crumble bread crusts; toss with melted oleo.

Bake for 1 1/4 hours at 325°.

Let stand 10 minutes.

Recette 655: Cherry Wink Cookies

Ingrédients:
3/4 c. shortening
1 c. sugar
2 eggs
2 Tbsp. milk
1 tsp. vanilla
1/3 c. chopped cherries
1 c. chopped dates
2 1/4 c. sifted flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
crushed corn flakes
Directions:
Combine shortening and sugar.
Blend in eggs, milk, vanilla, cherries and dates.
Sift together flour, soda, salt and baking powder.
Add to other mixture.
Shape into balls; roll in crushed corn flakes.
Bake at 375° for 12 to 15 minutes.

Recette 656: Chocolate Icing

1/2 c. evaporated milk

Ingrédients:

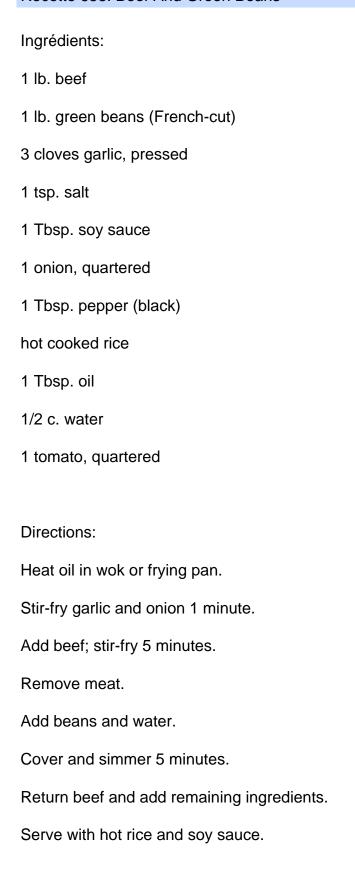
2 c. sugar

3 to 5 Tbsp. cocoa
1 stick butter
1 tsp. vanilla
Directions:
Mix and boil two minutes.
Beat until thick enough to put on cake.

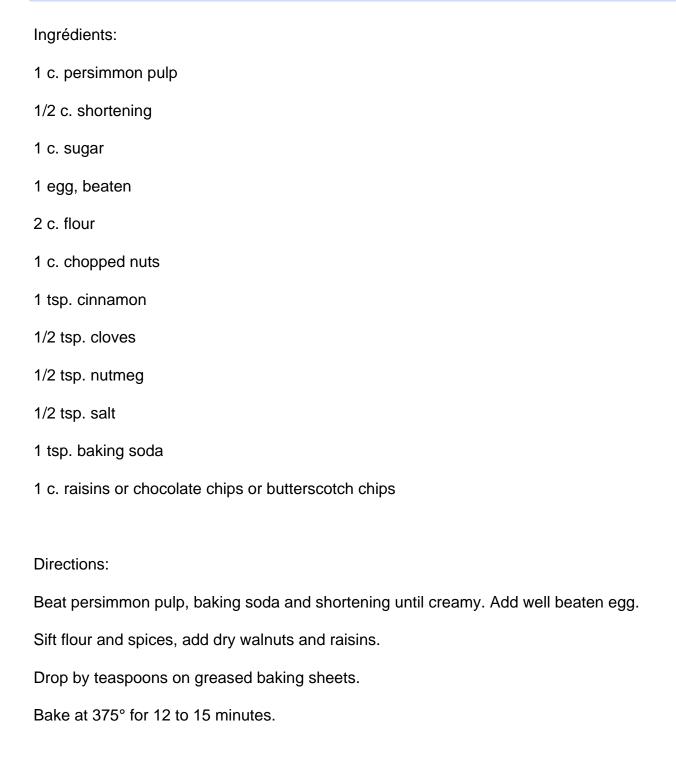
Recette 657: Bourbon Pound Cake

Ingrédients:
1 lb. butter
3 c. sugar
8 eggs
3 c. cake flour
1/3 c. bourbon
2 tsp. almond extract
2 tsp. vanilla extract
1/4 c. chopped pecans
Directions:
Cream butter and gradually add 2 cups sugar until light and fluffy.
Separate eggs.
Add yolks one at a time, beating mixture thoroughly after each addition.
Add extracts, then add cake flour alternately with bourbon, mixing well.
Set aside.

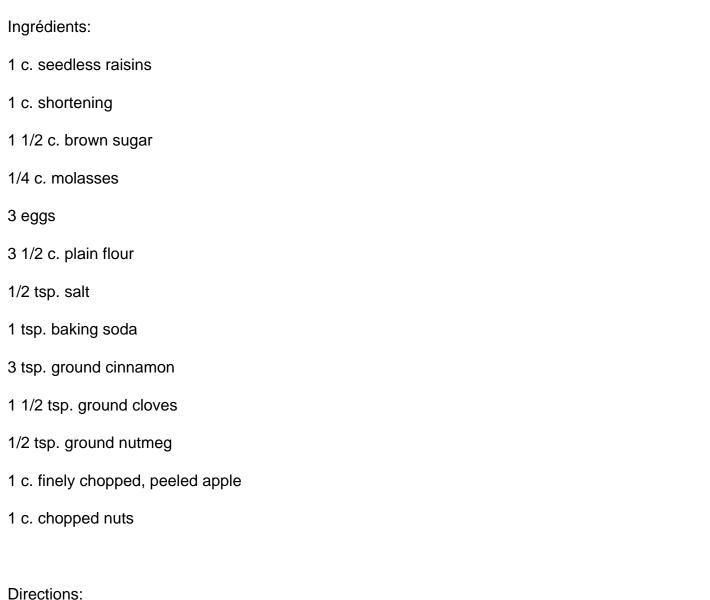
Recette 658: Beef And Green Beans



Recette 659: Persimmon Cookies

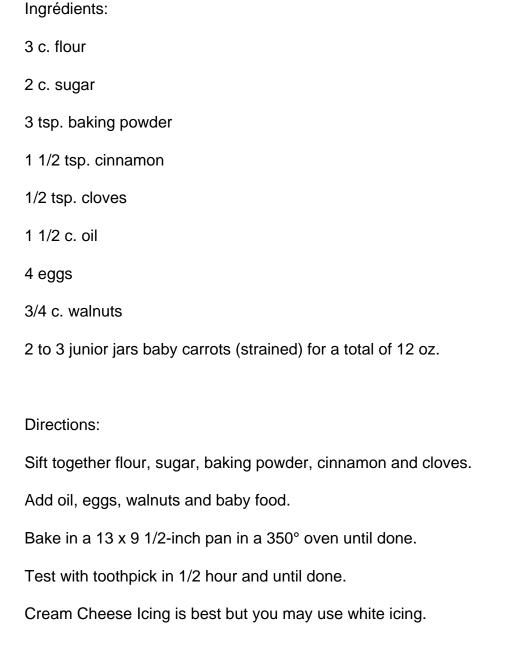


Recette 660: Apple Hermits

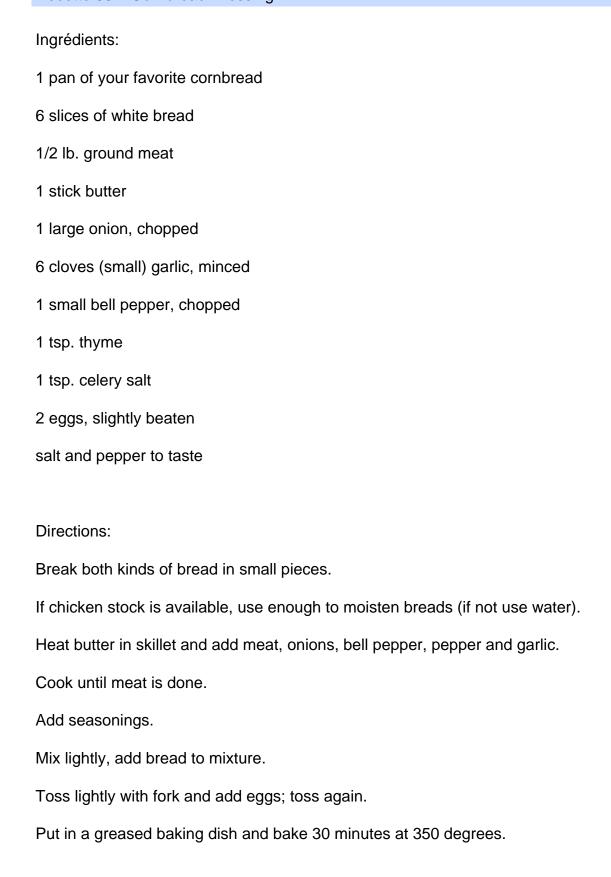


Put raisins in a bowl of hot water to plump, then drain. Cream shortening and brown sugar together until fluffy. Add molasses and blend in well.

Recette 661: Carrot Cake



Recette 662: Cornbread Dressing



Recette 663: Black-Eyed Mullet

Serves 6.

Ingrédients:
1/2 lb. smoked, grilled or broiled mullet
2 15 oz. cans black-eyed peas
1/2 c. chopped onions
1/2 c. chopped green pepper
2 tsp. minced garlic
1 tsp. liquid hot pepper sauce
1 tsp. salt
1/4 c. cider vinegar
Directions:
Break fish into bite sized portions and set aside.
Mash peas lightly, just until they are broken.
Combine peas, onion, pepper, garlic, pepper sauce, salt and vinegar in a saucepan and cook over
medium heat for 10 minutes.
Reduce heat to low, add mullet and cook until heated through.
Serve immediately.

Recette 664: Sparerib Sauce

Ingrédients:
1/4 c. dark molasses
1/4 c. ketchup
1/4 c. orange juice concentrate
2 Tbsp. vinegar
2 Tbsp. vegetable oil

Directions:

chopped onion

Mix all ingredients together and spread over ribs.

Recette 665: Chilled Peanut Soup

Ingrédients:

3/4 c. roasted peanuts

3 (10 1/2 oz.) cans beef broth

1 1/2 c. half and half

Directions:

3/4 tsp. chili powder

Combine peanuts and 1 can of broth in container of blender; process until smooth.

Pour into a large saucepan.

Add remaining 2 cans of broth, half and half and chili powder.

Bring to a boil over medium heat; stir often.

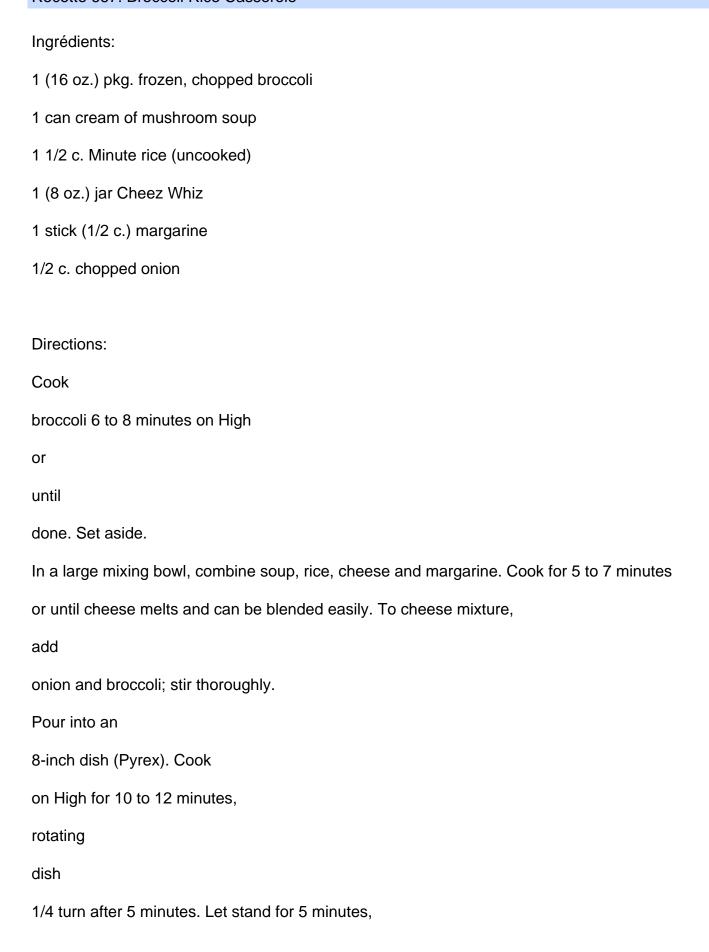
Reduce heat and simmer 15 minutes. Chill.

Yields 6 cups.

Recette 666: Cabbage Rolls



Recette 667: Broccoli Rice Casserole



or

cook this

in oven at 350° for 45 minutes.

Recette 668: Easy Chicken Cacciatore

Check flavor and add additional seasoning as needed.

Let simmer about 10 minutes.

Ingrédients:
1 lb. boneless, skinless chicken breasts
2 (14.5 oz.) cans diced tomatoes
2 (2.25 oz.) cans sliced olives, drained
2 (4 oz.) cans mushrooms, drained
garlic powder to taste
onion powder to taste
Italian seasoning to taste
2 Tbsp. olive oil
2 Tbsp. butter
1 pkg. pasta of your choice
Parmesan cheese
Directions:
Cube chicken into bite-sized pieces.
Put olive oil, 1 Tbsp. butter and the chicken into a saute pan on medium heat.
While sauteing chicken, add a dash of garlic powder, a dash of onion powder and Italian seasoning
to taste.
Once the chicken is cooked through, add in the tomatoes, olives and mushrooms.

Recette 669: Pineapple Cake

Ingrédients:
1 box Duncan Hines butter cake mix
1/2 c. cooking oil
4 eggs
1 (11 oz.) can mandarin oranges, cut up (use juice, too)
Directions:
Mix together.
Bake in 3 layers or an oblong pan for about 20 minutes at 350°.

Recette 670: Ambrosia Mold

Ingrédients:
1 can (8 oz.) crushed pineapple in juice, undrained
2 c. boiling water
1 pkg. (8 oz. serving size) orange flavor gelatin
1 3/4 c. thawed Cool Whip whipped topping
1 can (11 oz.) mandarin orange segments, drained
1 1/2 c. miniature marshmallows
1/2 c. coconut (optional)
Directions:
Drain pineapple, reserving liquid.
Add cold water to liquid to measure 1 cup.
Stir boiling water into gelatin in large bowl 2 minutes or until completely dissolved.
Stir in measured liquid. Refrigerate 1 1/4 hours or until slightly thickened (consistency of unbeaten
egg white).
Stir in whipped topping with wire whisk until smooth.
Refrigerate 10 minutes or until mixture will mound. Stir in oranges, pineapple, marshmallows and
coconut.
Spoon into 6 cup mold.
Refrigerate 4 hours or until firm.
Unmold.
Makes 10 servings.

Recette 671: Cranberry Souffle

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Ingrédients:
2 envelopes unflavored gelatin
1/4 tsp. salt
1 c. water
2 Tbsp. lemon juice
1 tsp. grated lemon rind
3 egg whites
1/4 c. sugar
1 can whole cranberry sauce
1/4 c. chopped walnuts
1 large or 2 small cans mandarin oranges
Directions:
Mix gelatin and salt thoroughly in small pan.
Add water and stir constantly over medium-low heat until gelatin is dissolved. Remove from heat
and stir in lemon juice and rind.
Chill in refrigerator.
While gelatin is chilling, beat egg whites, gradually adding sugar and beating after each addition.
Set aside.
Remove chilled gelatin from fridge and beat it up a little until fluffy if too firm.
Add cranberry sauce, then fold the mixture into the egg whites.
Add oranges and nuts.
Pour into a lightly greased mold and chill thoroughly.
When ready to serve, dip mold in warm water and invert on plate.

Recette 672: Bourbon Sweet Potatoes

Ingrédients:

2 (29 oz.) cans sweet potatoes, drained and mashed

3/4 c. firmly packed brown sugar

1/2 c. butter, melted

1/4 to 1/3 c. bourbon

1/2 tsp. vanilla extract

2 c. miniature marshmallows

Directions:

Combine first 5 ingredients, mixing well.

Spoon mixture into a lightly greased 1 1/2-quart casserole.

Cover and refrigerate for 8 hours or overnight.

Remove from refrigerator; let stand 30 minutes.

Bake, uncovered, at 350° for 25 minutes.

Remove from oven; top with marshmallows.

Bake an additional 7 minutes or until marshmallows are golden.

Yield: 6 to 8 servings.

Recette 673: Dry Meat Seasoning

Ingrédients:

6 Tbsp salt (I use half the amount)
1 c sugar
1 tsp dry lemon peel powder
2 tsp Accent
2 1/2 Tbsp black pepper
2 tsp paprika
Directions:
Mix together and use to season your favorite meat.

Recette 674: Stuffed Mushrooms

Ingrédients:

1/2 to 3/4 lb. bacon (lean bacon)
8 oz. Philadelphia cream cheese
12 oz. pkg. mushrooms (large caps preferred)
Lawry's seasoned salt
Directions:
Leave cream cheese out to soften.
Microwave or fry bacon until crisp.
Drain.
Wash and dry mushrooms on paper towels. Remove stems, leaving just the caps.
Crush bacon in cream cheese and mix together.

Add Lawry's seasoned salt, just enough so you can taste it in the mixture.

Recette 675: Party Mints

Ingrédients:
4 oz. pkg. cream cheese
1/4 tsp. oil of peppermint
1 box powdered sugar
Directions:
Cut bananas in half.
Beat egg and roll banana in egg, then roll in fine bread crumbs.
Fry in oil.

Recette 676: Reuben Casserole

Ingrédients:

8 oz. wide noodles, cooked and drained

1 (1 lb.) can sauerkraut, drained

1 (12 oz.) can corned beef

2 medium tomatoes, diced (may use 1 can diced tomatoes)

8 oz. shredded Swiss cheese

10 crisp rye crackers, crushed

Thousand Island dressing

Directions:

In a 9 x 13-inch baking dish, layer buttered noodles, sauerkraut, corned beef (broken in pieces) and tomatoes.

Dot with Thousand Island dressing; sprinkle with Swiss cheese.

Bake, covered, at 350° for 40 minutes.

Uncover; sprinkle crushed rye crackers on top.

Bake 10 minutes more until bubbly.

Serves 6 to 8.

Recette 677: Cheese And Chilies



Recette 678: Rhubarb Cake

Makes 12 to 16 servings.

Ingrédients:
5 c. rhubarb, cut in small pieces
1 (3 oz.) pkg. raspberry Jell-O
1 c. sugar
3 c. miniature whole marshmallows
1 pkg. yellow cake mix, prepared according to directions
Directions:
Place rhubarb in a well-greased 9 x 13-inch baking dish. Sprinkle Jell-O over rhubarb, then follow
with the sugar and marshmallows.
Pour prepared cake mix over the top and bake at 350° for an hour or until tester comes out clean.
Wait about 5 minutes and then take a sharp knife and cut carefully around the outside of cake.
Turn cake out onto a heavy piece of aluminum foil which has been placed on a cookie sheet.
Be sure cookie sheet is large enough.
Foil must be long and wide enough.
Turn edges up to form a rim.
Place pan with foil on it and invert carefully.
Cool to serve.
Top with whipped cream.

Recette 679: The Best Sweet And Sour

Ingrédients:
1/2 c. green pepper chunks
1/2 c. onion chunks
1 Tbsp. cooking oil
1 (13 1/2 oz.) can pineapple chunks
1/3 c. vinegar
2/3 c. brown sugar
1/4 c. water
2 Tbsp. soy sauce
3 Tbsp. cornstarch
2 Tbsp. catsup
Directions:
Cook peppers and onions in oil until tender-crisp.
Blend syrup drained from pineapple with vinegar, sugar, water, catsup and cornstarch.
Add to vegetables and cook, stirring until sauce boils and thickens.
Add drained pineapple.
Serve over fried chicken or leftover chunked pork that has been fried or fried tofu chunks.
Serves 6 to 8.

Recette 680: English Toffee Bars

Ingrédients:
15 graham crackers
1 c. packed brown sugar
1 c. margarine or butter
1 (6 oz.) pkg. milk chocolate pieces
1/4 c. chopped nuts
Directions:
Line a 13 x 9 x 2-inch baking pan with
aluminum
foil. Grease well.
Arrange crackers on bottom of
pan, breaking, if necessary, to completely cover pan.
Combine
brown
sugar and margarine
in a medium pan.
Cook and
stir
over
medium-high heat until mixture boils.
Remove from heat;
pour over crackers.
Bake

in a
400°
oven 5 minutes.
Remove
from
oven. Immediately sprinkle with chocolate pieces.
When chocolate is soft, spread over top of sugar mixture.
Sprinkle
with
nuts. Chill in the refrigerator 30 minutes.
Break
into
bite
size pieces.
Makes 24 to 36 pieces.

Recette 681: Fruit Cobbler

Ingrédients:
1/2 c. sugar
1/4 c. butter
1 egg
1/2 c. milk
2 tsp. baking powder
dash of salt
1 tsp. vanilla
2 c. sliced fresh peaches (fruit)
1/3 c. honey
1 c. boiling water
Directions:
Preheat oven to 375°.
Cream sugar and butter.
Add egg and beat well.
Stir in milk.
Sift together flour, baking powder and salt.
Add sugar mixture and beat smooth.
Stir in vanilla. Spread evenly over bottom of 8-inch square baking pan.
Mix peaches, honey, boiling water and margarine.
Pour on top of batter.
Cake will rise to the top during baking.

Recette 682: No Bake Cookies

Ingrédients:
2 c. sugar
1/2 c. milk
1/2 c. margarine
4 Tbsp. cocoa
2 1/2 c. oats
1/4 c. nuts, chopped
1/2 c. peanut butter
2 tsp. vanilla
Directions:
Mix sugar, milk, margarine and cocoa.
Bring to boil.
Let boil over medium heat for 2 minutes.
Remove from heat, then add peanut butter, nuts, oats and vanilla.
Drop by teaspoon onto waxed paper.
Let cool.
Yields approximately 36 cookies.

Recette 683: Cream Cheese Rolls

Ingrédients:

10 flour tortillas
8 oz. cream cheese
8 oz. sour cream
2 tsp. hot picante sauce
1/2 medium onion, chopped fine
Directions:
Mix all ingredients and spread lightly on tortilla.
Roll the tortilla tightly.
Place rolls on plate and cover with plastic wrap.
Chill in refrigerator overnight.
Slice and serve.

Recette 684: Wedding Bell Lemonade Punch

Ingrédients:

- 4 (6 oz.) cans frozen lemonade concentrate
- 4 cans water
- 4 (6 oz.) frozen pineapple concentrate
- 4 cans water
- 3 (28 oz.) bottles ginger ale
- 1 (28 oz.) sparkling water

ice cubes or block of ice

Directions:

Combine juices and keep chilled.

When ready to serve, add other ingredients and stir gently.

Yields 50 (4 ounce) servings.

Recette 685: Zucchini Bread

Ingrédients:
3 eggs
1 c. oil
1 Tbsp. vanilla
2 c. sugar
2 c. grated zucchini
3 c. flour
1 tsp. salt
1 tsp. soda
1/2 tsp. baking powder
1 Tbsp. cinnamon
3/4 c. raisins (optional)
3/4 c. chopped pecans (optional)
Directions:
Blend first 5 ingredients and set aside.
Mix dry ingredients. Mix dry ingredients with wet ingredients until blended.
Optionals can be added if desired.
Pour batter into greased and floured loaf pans and bake at 325° for 1 to 1 1/2 hours.
Yields 2 loaves.

Recette 686: Barbecue Turkey Loaf

Recette 686: Barbecue Turkey Loaf
Ingrédients:
2 c. Stove Top chicken stuffing
1 c. frozen mixed vegetables, thawed
1/2 c. water
1 Tbsp. butter, melted
1/2 c. barbecue sauce
2 slices American cheese, halved
1 lb. ground turkey
2 eggs
Directions:
Combine 1 cup stuffing mix, vegetables, water and butter.
Let stand 5 minutes.
Combine remaining stuffing mix, turkey, eggs and 1/4 cup of barbecue sauce.
Mix well.
Spoon a third of turkey mixture into baking dish and shape into 8 x 4-inch rectangle. Cover with half
the cheese.
Spoon vegetable mixture in center. Cover with remaining cheese.
Pat remaining turkey mixture over cheese and shape into a loaf.
Brush with remaining barbecue sauce. Conventional oven:
350° for 45 minutes.
Microwave Oven:
Cook High 5 minutes.
Rotate dish half turn; cook 5 minutes longer.

Let stand 5 minutes.

Recette 687: Haupia

Ingrédients:

3 cans coconut milk
1/3 c. sugar
1/2 c. cornstarch
dash of salt
Directions:
Cook over medium heat until thickened.

Pour into a greased 9-inch pan.

Recette 688: Onion Casserole

Ingrédients:
4 cups sliced onions
1 can mushroom soup
1/2 stick melted butter
1/2 cup almonds
1 cup cornflakes- crushed
Directions:
Place in casserole, onion on bottom, soup, almonds, cornflake crumbs and butter on top.
Bake uncovered, at 350 degrees for 1 hour.

Recette 689: Warm Apple Crisp

6 c. sliced and peeled apples (slice thin)

1/3 c. sugar

1 tsp. cinnamon

1/2 tsp. salt

2 Tbsp. butter or margarine, melted

3/4 c. sugar

1/2 c. flour

1/3 c. butter or margarine

whipped topping

Directions:

Mix together apples, 1/3 cup sugar, cinnamon, salt and melted butter.

Place in greased 8-inch square baking dish; set aside.

Recette 690: Hamburger And Macaroni Casserole

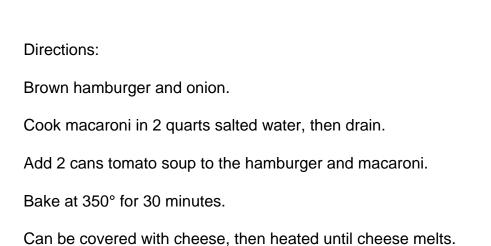
Ingrédients:

1 lb. hamburger

1 c. macaroni

1 small onion, diced

2 cans tomato soup



Can add chopped celery or peppers to hamburger as well.

Recette 691: One-Rise Monkey Bread

Ingrédients:

3 to 3 1/2 c. unsifted all-purpose or bread flour

2 Tbsp. sugar

1 tsp. salt

1 pkg. active dry yeast

1 c. very warm water (120~ to 130~)

2 Tbsp. butter or margarine, softened

1 egg

1/3 c. butter or margarine

poppy seed (optional)

Directions:

Grease a 12-cup fluted tube pan or a 10-inch tube pan.

In large bowl blend 1 1/2 cups flour, sugar, salt, yeast, water, margarine and egg at low speed until moistened.

Beat three minutes at medium speed.

Stir in remaining flour by hand.

Knead dough on floured surface until smooth, about 1 minute.

Press or roll dough to 15 x 12-inch rectangle.

Using sharp knife, cut dough into diamond-shaped pieces by cutting into 2 inch strips diagonally across dough.

In shallow pan melt 1/3 cup butter.

Dip each piece of dough in melted butter and place in prepared pan, making layers. Sprinkle each layer with poppy seeds.

Cover; let rise in warm place until light and doubled in size, 45 to 60 minutes.
Heat oven to 375°.
Bake 20 to 25 minutes.
Cool in pan 2 minutes.
Invert into serving pan.
Makes a 10-inch pull apart loaf.

Recette 692: Easy "Apple Festival" Pie(Microwave)

Ingrédients:
4 apples, sliced
3/4 c. plain flour
1/2 c. quick cooking oats
1 c. brown sugar
1/2 stick butter
3/4 tsp. cinnamon
1/4 tsp. nutmeg
Directions:
Put apples
in microwave dish. Mix 1/2 cup of the brown sugar with
the
the apples
apples
apples and
apples and sprinkle with 1/4 teaspoon of the cinnamon.
apples and sprinkle with 1/4 teaspoon of the cinnamon. Mix
apples and sprinkle with 1/4 teaspoon of the cinnamon. Mix flour,
apples and sprinkle with 1/4 teaspoon of the cinnamon. Mix flour, oats,
apples and sprinkle with 1/4 teaspoon of the cinnamon. Mix flour, oats, 1/2 cup
apples and sprinkle with 1/4 teaspoon of the cinnamon. Mix flour, oats, 1/2 cup sugar,

Microwave uncovered on High for 6 minutes; rotate dish 1/2 turn.

Microwave uncovered another 5 minutes.

Recette 693: Dressed Eggs



12 eggs, hard-boiled and peeled

3 Tbsp. sweet relish

1 tsp. celery seed

1/2 tsp. chives

1 Tbsp. sugar

salad dressing

salt and pepper to taste

Directions:

Cut eggs in half. Take out yolks. Mash yolks with fork until smooth. Add the rest of the ingredients; just enough salad dressing to get the right smoothness. With a knife, put yolks back in egg whites. Sprinkle top.

Recette 694: Strawberry Pizza

Ingrédients:
2 sticks melted butter
2 c. plain flour
1/3 c. light brown sugar
1 c. chopped pecans
1 (8 oz.) pkg. softened cream cheese
3 c. sifted confectioners sugar
1 large Cool Whip (8 oz.)
1 c. sugar
1 c. water
3 Tbsp. cornstarch
3 Tbsp. strawberry jello
1 Tbsp. lemon juice
2 pt. fresh strawberries
Directions:
Crust:
Mix first 4 ingredients.
Press into a rectangular pan.
Brown lightly at 350° for 20 to 25 minutes.
Cool.

Recette 695: Pumpkin Bread

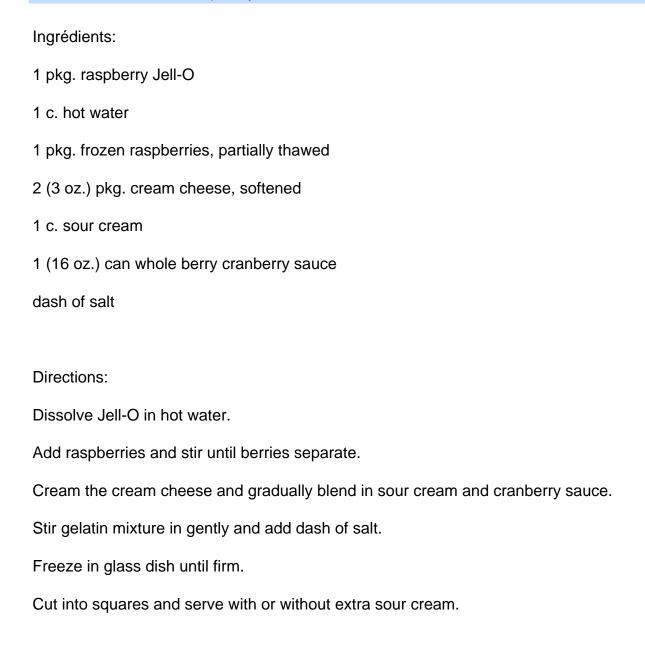
Ingrédients:
3 1/2 c. flour
3 c. sugar
2 tsp. baking soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 c. oil
2/3 c. water
4 eggs
2 c. canned pumpkin
Directions:
Combine dry ingredients and make a hole in the center.
Add oil, water, eggs and pumpkin; mix together.
Pour into 4 small greased loaf pans.
Bake at 350° for 55 minutes.
If desired, raisins can be added to mixture.

Recette 696: Santa Fe Nachos

Ingrédients:
summer sausage
sharp cheddar or Monterey Jack cheese
Tortilla Chips
jalapeno peppers
black olives
guacamole
chopped tomatoes
Directions:
Top tortille with chance Place a clice of sources on each chin Microweve until chance malt

Top tortilla with cheese. Place a slice of sausage on each chip. Microwave until cheese melts. Garnish with peppers and olives. Serve with guacamole and tomatoes.

Recette 697: Frozen Raspberry Salad



Recette 698: Coconut Chews

Ingrédients:
3/4 c. shortening (half butter or margarine)
3/4 c. confectioners sugar
1 1/2 c. Gold Medal flour
2 eggs
1 c. brown sugar, packed
2 Tbsp. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped walnuts
1/2 c. flaked coconut
Orange-Lemon Icing (recipe follows)
Directions:
Heat oven to 350°.
Cream shortening and confectioners sugar. Blend in flour.
Cream shortening and confectioners sugar. Blend in flour. Press mixture in bottom of ungreased baking pan (13 x 9 x 2-inches).
Press mixture in bottom of ungreased baking pan (13 x 9 x 2-inches).
Press mixture in bottom of ungreased baking pan (13 x 9 x 2-inches). Bake 12 to 15 minutes.
Press mixture in bottom of ungreased baking pan (13 x 9 x 2-inches). Bake 12 to 15 minutes. Mix remaining ingredients; spread over hot, baked layer.
Press mixture in bottom of ungreased baking pan (13 x 9 x 2-inches). Bake 12 to 15 minutes. Mix remaining ingredients; spread over hot, baked layer. Bake 20 minutes longer.

Makes 32 bars.

Recette 699: Rice-Broccoli Casserole

1/2 c. chopped onion

Ingrédients:

1/2 c. chopped celery

2 tsp. margarine

1 c. rice (1 pkg. Success rice)

1 pkg. frozen cut broccoli

1 pkg. frozen broccoli florets

1 can cream of chicken soup

1 can cream of mushroom soup

1 small jar Cheez Whiz

Directions:

Saute onion and celery in shortening until soft.

Cook rice and broccoli separately according to directions.

Mix all ingredients together in a 2 quart buttered baking dish.

Bake at 375° for 10 minutes.

May be prepared in advance and stored in refrigerator before baking.

Diced cooked chicken breast may be added for variety.

Recette 700: Party Mix

Ingrédients:
2 c. Cheerios
2 c. Corn Chex
2 c. pretzel sticks
1 1/2 c. mixed nuts
1/3 c. melted butter
1 Tbsp. Worcestershire sauce
1/2 tsp. garlic salt
1/2 tsp. celery salt
Directions:
Heat oven to 250°.
Mix cereals, pretzels and nuts in oblong pan 13 x 9 x 2-inch.
Blend butter and seasonings and pour over cereal mixture.
Mix well.
Bake 30 minutes stirring gently after 15 minutes.

Recette 701: Fettucini With Lemon Vegetables

Ingrédients:

with vegies on top.

7 oz. fettucini
4 c. bite size pieces green vegies
1/4 c. butter
1 Tbsp. lemon peel
1/2 c. milk
3 oz. pkg. cream cheese
1/2 c. Parmesan cheese
salt
pepper
Directions:
Cook noodles; cook vegies in butter over medium heat for about 7 minutes and toss with lemor
peel.
Heat milk and cream cheese in skillet until smooth; stir in Parmesan and toss with noodles. Serve

Recette 702: Easy Banana Pudding

Ingrédients:

2 large pkg. instant vanilla pudding

1 (12 oz.) container Cool Whip

1 box vanilla wafers

bananas (about 6)

Directions:

Prepare pudding as directed on package. Stir in Cool Whip. Layer bottom of 9 x 13-inch dish with vanilla wafers. Top with 1/2 of the bananas. Pour 1/2 of the pudding mixture over that. Add another layer of vanilla wafers and bananas. Pour on remaining pudding mixture. Top with vanilla wafers. Cover and refrigerate overnight.

Recette 703: Apricot Nectar Cake

Ingrédients:

1 box lemon supreme cake mix
3/4 c. cooking oil
4 eggs
1 c. apricot nectar
1/2 c. sugar
Directions:
Combine cake mix, apricot nectar, oil and sugar
Add eggs, 1 at a time.

Bake at 350° for 45 minutes to 1 hour.

Recette 704: Chicken Or Turkey Casserole

Ingrédients:

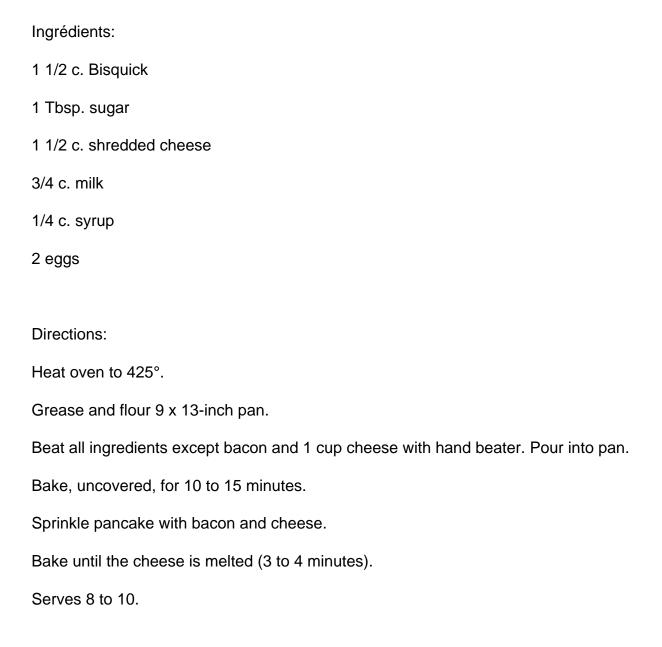
1/2 Tbsp. garlic salt
1 (8 oz.) sour cream
1 small onion, chopped (1/4 c.)
1/2 c. milk
1 can cream of chicken soup
about 2 c. chopped chicken or turkey
crushed Ritz crackers
butter
Directions:
Mix first 5 ingredients together and add to chopped chicken or turkey.

Top with crushed Ritz crackers. Chip butter on top and bake at 300° for 30 to 40 minutes.

Recette 705: Strawberry Salad

Ingrédients:
2 large pkg. strawberry Jell-O
1 pt. strawberries
3 bananas, diced
1 large container Cool Whip
4 c. hot water
1 c. chopped pecans
Directions:
Mix Jell-O with 2 cups boiling water, then add rest of water. Let set until it begins to thicken.
Add fruit and nuts.
Let stand until firm.
Spread Cool Whip on top.
Refrigerate.

Recette 706: Maple-Bacon Oven Pancake



Recette 707: Coca-Cola Pork Chops

Ingrédients:
8 pork chops
1 c. catsup
1 c. Coca-Cola
brown sugar
salt and pepper to taste
Directions:
Place the pork chops in a baking pan; season with salt and pepper.
Mix catsup and Coca-Cola and pour over pork chops. Sprinkle with brown sugar.
Bake in 350° oven for 1 hour.

Recette 708: Fruit Salad

2 cans mandarin oranges

Ingrédients:

2 cans pineapple chunks
4 bananas, sliced
strawberries
grapes
3 oz. pkg. vanilla pudding

Directions:

Cook pudding in fruit juices until it boils.

Pour over fruit. Eat immediately or refrigerate.

Also great with vanilla ice cream.

Recette 709: Dirty Rice

Ingrédients:
1 lb. hamburger
1 green pepper, chopped
2 c. celery, chopped
3 c. raw rice
1 lb. hot sausage
1/4 tsp. garlic powder
2 c. green onions, chopped
Directions:
Bring 8 cups water and 1 tablespoon salt to boil.
Add rice. Cover.
Bring back to full boil.
Turn off heat.
Leave covered on burner 30 minutes.
Saute meat.
Saute vegetables.
Combine with cooked rice.
This makes a lot.
Can cut recipe in half.

Recette 710: Sunday Dinner

Ingrédients:

1 pick of the chick pack

5 potatoes, peeled and cut up

3 carrots, peeled and cut up

1 jar Chicken Tonight (French)

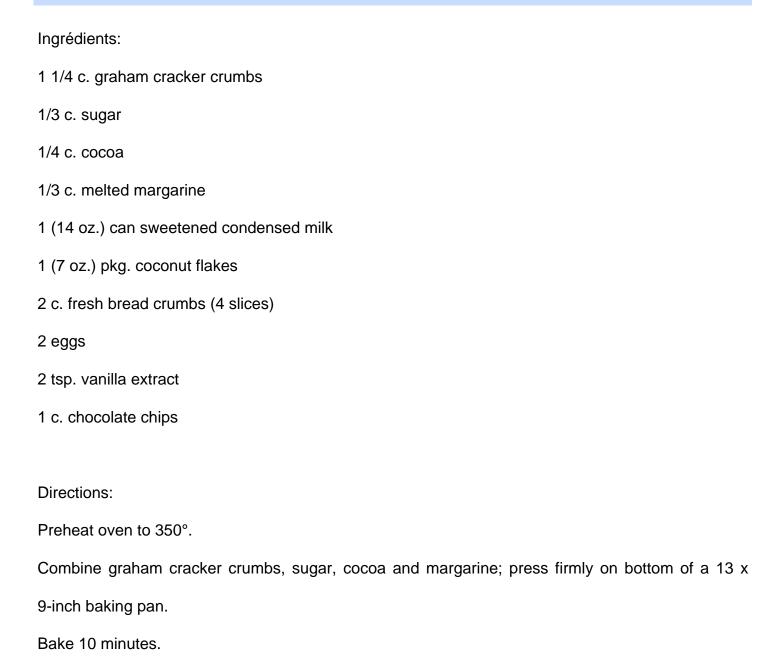
Directions:

Put all ingredients in roasting pan in order given.

Cover and bake at 325° to 350° from 8:30 a.m. until you get home from church.

I skin my chicken to remove as much fat as possible. Serve with salad or applesauce.

Recette 711: Chocolate Macaroon Bars



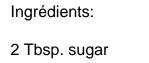
Recette 712: Chicken Breasts In Lemon Sauce

Ingrédients:
4 boneless, skinless chicken breast halves (about 1 1/2 lb.)
1/2 c. all-purpose flour
1/4 c. butter
2 tsp. chopped garlic
1 c. dry white wine or apple juice
2 Tbsp. lemon juice
1/2 tsp. pepper
1 Tbsp. large capers, drained (if desired)
Directions:
Cut each chicken breast horizontally to make 2 thin slices. Coat with flour. Heat butter in 12-inch
skillet over medium heat. Cook chicken and garlic in butter for 4 to 6 minutes, turning once until
chicken is brown.
Add wine and lemon juice.
Sprinkle with pepper.
Heat until hot.
Sprinkle with capers.

Recette 713: Spaghetti Meat Sauce

Ingrédients:
1 lb. ground beef
1 (8 oz.) can tomato sauce
1 c. water
2 Tbsp. dried onion flakes
2 tsp. Worcestershire sauce
1/2 tsp. garlic powder
1/4 tsp. pepper
1 (14 oz.) jar spaghetti sauce
8 oz. spaghetti
grated Parmesan cheese
Directions:
Brown ground beef in small Dutch oven, stirring until it crumbles; drain well.
Stir in tomato sauce, water, dried onion flakes, Worcestershire sauce, garlic powder and pepper.
Bring to a boil over medium heat.
Cover, reduce heat and simmer 20 minutes, stirring occasionally.
Add spaghetti sauce and simmer uncovered 20 minutes.
Cook spaghetti as package directs and drain.
Spoon meat sauce over cooked spaghetti.
Sprinkle with Parmesan cheese.
Yields 4 servings.

Recette 714: Old Fashion Punch



2 Tbsp. bitters

2 1/2 c. whiskey

1/2 c. water

Directions:

Just before serving, add ice ring and 2 quarts chilled 7-Up. Add sliced oranges and maraschino cherries for decoration.

Recette 715: Dill Dip

Ingrédients:	

1 c. Hellmann's mayonnaise

1 c. sour cream

1 Tbsp. minced onion

1 tsp. seasoned salt

1/2 tsp. dill weed

Directions:

Mix ingredients together.

Let sit for 1 hour.

Recette 716: Zucchini Stew

Ingrédients:
2 large zucchini, cut in large cubes
2 green or red peppers, cut up
2 onions, chopped
3 medium size tomatoes, peeled and sliced
1/4 c. oil
1 can green beans, drained
Directions:
Directions: Heat oil in large saucepot; add zucchini, peppers, onions and tomatoes.
Heat oil in large saucepot; add zucchini, peppers, onions and tomatoes.
Heat oil in large saucepot; add zucchini, peppers, onions and tomatoes. Cover with lid.
Heat oil in large saucepot; add zucchini, peppers, onions and tomatoes. Cover with lid. Do not add water as water cooks out of zucchini.

Recette 717: Party Potatoes

Ingrédients:

4 c. mashed potatoes

1 pkg. Hidden Valley Ranch dressing mix

Directions:

Prepare mashed potatoes as you normally would, but do not use salt.

Add the package of Ranch dressing mix to your potatoes.

Recette 718: Gran'S Toll House Cookies

Ingrédients:
1 1/2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 c. shortening
3/4 c. brown sugar, firmly packed
3/4 c. granulated sugar
2 eggs (unbeaten)
1 tsp. hot water
1 c. nut meats, cut fine
2 (14 oz.) pkg. Nestle semi-sweet chocolate, in pieces
2 c. oatmeal (quick or regular; uncooked)
1 tsp. vanilla
Directions:
Sift flour once before measuring, then sift with soda and salt. Cream shortening until soft.
Add sugars gradually, creaming until light and fluffy.
Add eggs one at a time, beating after each addition.
Add hot water to creamed mixture, then sifted dry ingredients.
Add nut meats, Nestle chocolate and oatmeal and mix thoroughly.
Add vanilla and blend well.
Drop by half teaspoons on a greased cookie sheet.
Nut meats may be omitted.
Bake at 375° for 8 minutes.

Makes 100.

Recette 719: Hominy Casserole(Large Recipe; Make Half)

Ingrédients:

2 cans yellow hominy, drained
1/2 stick oleo
1/2 large onion
1 can cream of mushroom soup
1 small jar hot Cheez Whiz (jalapeno Whiz)
some Fritos
Directions:
Butter dish; cook onion in oleo.
Add soup, hominy and Cheez Whiz.
Pour into buttered dish; crush Fritos to top the casserole. Cook at 350° until it bubbles, about 35 to
45 minutes.

Recette 720: "Glop"

Ingrédients:
2 lb. lean hamburg
1 can beef bouillon
1 small onion, chopped
1 c. chopped celery
1 c. frozen or fresh corn
2 Tbsp. corn or potato starch
2 Tbsp. ketchup
1 Tbsp. Worcestershire sauce
2 c. dry macaroni, cooked
8 oz. rigatoni or other favorite pasta
1/4 c. olive oil
1 lb. medium shrimp, peeled and deveined
1 green pepper, cut into short, thin strips
1 yellow or red pepper, cut into short, thin strips
1 c. sliced mushrooms
3 cloves garlic, minced
1 Tbsp. dry basil, crumbled
2 medium tomatoes, coarsely chopped
1 c. picante sauce
grated Parmesan cheese
Directions:
Cook and drain pasta.

While it's cooking, heat oil in large skillet over medium-high heat.

Add shrimp, peppers, mushrooms, garlic and basil.

Cook, stirring frequently, to prevent sticking, until shrimp are cooked through and peppers are almost tender (3 to 4 minutes).

Stir in tomatoes and picante sauce; simmer 2 to 3 minutes (stirring frequently).

Add pasta; mix well.

Serve with cheese and additional picante sauce, if desired.

Recette 721: Poached Chicken Breast In Wine

Ingrédients:
4 (4 oz.) skinned, boned chicken breast halves
3/4 c. Chablis or other dry wine
2 1/2 c. sliced fresh mushrooms
2 Tbsp. chopped fresh parsley
1/2 tsp. salt
1/4 tsp. pepper
1 Tbsp. cornstarch
2 tsp. water
Directions:
Place
chicken between two sheets of heavy-duty plastic wrap. Flatten
to 1/4 inch; set aside.
Combine wine and next 4 ingredients
in
a
large skillet; bring to a boil over high heat. Arrange
chicken
in a single layer in skillet.
Cover, reduce heat and simmer 15 minutes or until chicken is tender. Remove chicken
to
serving
plate.

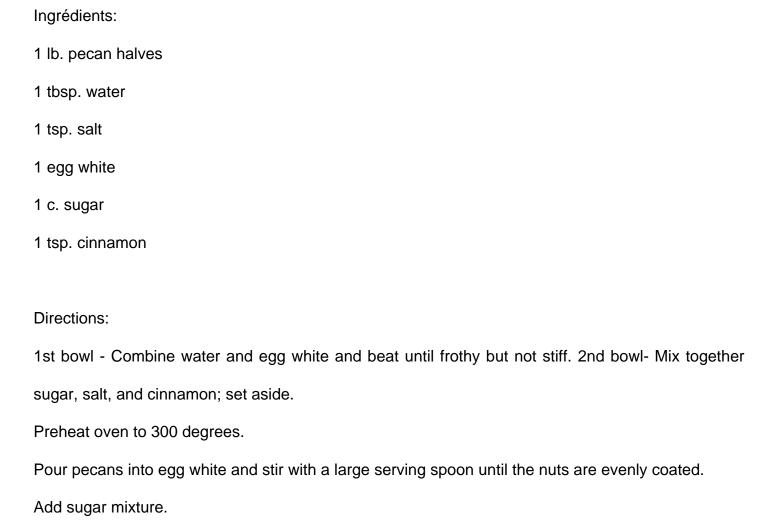
Combine
cornstarch
and water; stir
into
skillet.
Bring
mixture to a boil; boil 1 minute, stirring constantly.
Pour sauce over chicken.
Yields 4 servings.

Recette 722: Quick Spanish Rice Casserole

Ingrédients:

2 cans Brown Beauty Spanish rice
1 or 2 cans Ranch Style beans
1 lb. ground meat
1 onion
1 lb. Cheddar cheese
1 tsp. chili powder (if desired)
Directions:
Brown meat and onion.
Add salt and pepper to taste.
Add rice and beans; heat to boiling and put in casserole.
Top with cheese and serve with Doritos and a salad.
Great for camping.

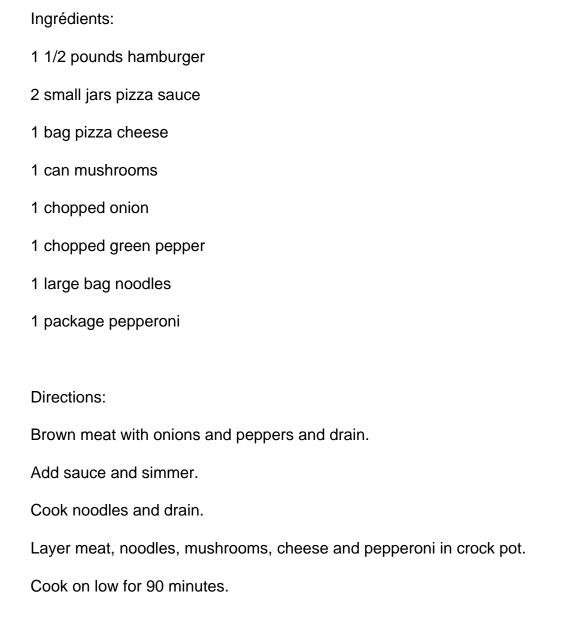
Recette 723: Glazed Pecans



Spread on large cookie sheet that has been sprayed with Pam and bake at 300 degrees for 30 minutes, stirring every 15 minutes-including after the last 15 minutes. Pour onto waxed paper until cooled.

Store in an airtight container.

Recette 724: Crock Pot Pizza



Recette 725: Summer Squash Casserole

Ingrédients:

2 lb. yellow sumer squash or zucchini, sliced (6 c.)

1/4 c. chopped onion

1 can condensed cream of chicken soup

1 c. dairy sour cream

1 c. shredded carrot

1 (8 oz.) pkg. herb seasoned stuffing mix (Pepperidge Farm; not cubed)

1/2 c. butter or margarine, melted

Directions:

In a saucepan cook sliced squash and chopped onion in boiling salted water for 5 minutes.

Drain.

Combine soup and sour cream. Stir in shredded carrot.

Fold in drained squash and onion. Combine stuffing mix and butter or margarine.

Spread half of stuffing mixture on bottom of 9 x 13-inch baking dish.

Spoon vegetable mixture on top.

Sprinkle remaining stuffing over vegetables.

Bake in 350° oven for 25 to 30 minutes or until heated through.

Recette 726: Green Jello Salad

2 pkg. lime Jell-O
1 carton cottage cheese
1 can drained, crushed pineapple
1 Tbsp. sugar
1 tsp. white vinegar
2 c. water
Directions:
Dissolve Jell-O in 1 cup boiling water.
Add 1 cup cold water. Mix with other ingredients and chill until set.

Recette 727: German Potatoes

1 small onion, chopped

Ingrédients:

2 Tbsp. butter

6 medium potatoes, cut in cubes
4 Tbsp. parsley, chopped
salt and pepper
Directions:
Brown onion in hot butter; add potatoes, parsley and seasonings.
Barely cover with hot water; cook in covered pan until potatoes are tender.

Serves 6.

Recette 728: Fullabull'S Shepherd'S Pie

Ingrédients:

J

1 1/2 lb. ground beef

1 onion, chopped

2 cans mixed vegetables

3 envelopes brown gravy mix

8 servings instant potatoes

Directions:

Brown meat and onion; drain well.

Place in a 13 x 9-inch pan. Pour the mixed vegetables (drained) over the meat mixture.

Mix 2 envelopes of gravy mix; pour over the meat and vegetable layers.

Recette 729: Sauteed Bananas

Ingrédients:
bananas
confectioners sugar
flour
butter
Directions:
Peel bananas, cut in half lengthwise, and again cut in half crosswise.
Sprinkle with flour.
Saute in butter until delicately brown.
Drain.
Sprinkle with confectioners sugar.

Recette 730: Never Fail Jello Salad

Ingrédients:

1 large jello (any flavor)

1 c. boiling water

1 c. small marshmallows

1 c. cottage cheese

1/2 c. mayonnaise

1 (20 oz.) can crushed pineapple (not drained)

9 oz. Cool Whip or small Cool Whip

Directions:

Dissolve jello with boiling water, then dissolve marshmallows partly in jello mixture.

Add the rest of the ingredients and put in a mold or any pretty glass dish.

Remember, do not drain pineapple.

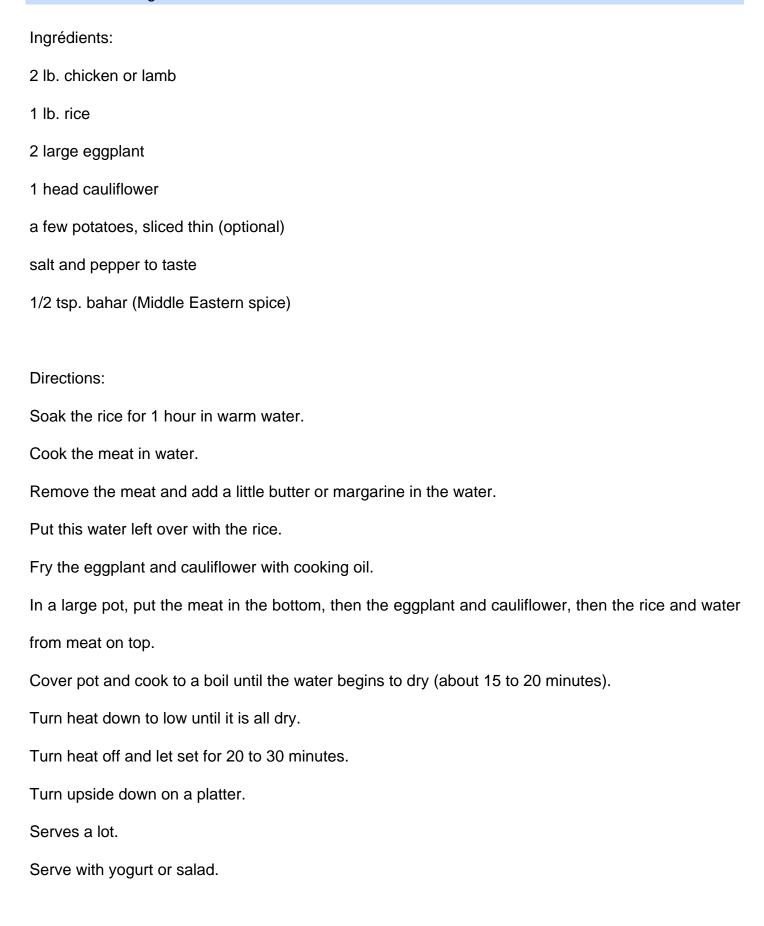
Recette 731: Fruit Cobbler

Ingrédients:
3/4 stick margarine
fruit of your choice (I use peaches, strawberries, blackberries, cherries, etc.)
1 c. sugar
1 c. milk
1 c. flour
Directions:
Melt margarine.
Put in 2-inch deep dish.
Add fruit of your choice.
Mix together sugar, milk and flour.
Mix well and pour over fruit.
Do not stir.
Cook until brown or fruit is done at 350° (approximately 30 minutes).

Recette 732: Poppy Seed Cake

Ingrédients:
4 eggs
1/4 c. poppy seed
1/2 c. pineapple juice
1 pkg. white cake mix
1 pkg. instant vanilla pudding
cinnamon-sugar
powdered sugar
1 tsp. almond extract
1/2 c. shortening
1/2 c. rum
Directions:
Beat first 6 ingredients for 2 minutes.
Then add cake mix and pudding.
Beat for 2 additional minutes.
Grease Bundt pan.
Pour in batter.
Dust top with cinnamon-sugar.
Bake at 350° for 45 to 55 minutes.
When cool, sprinkle with powdered sugar.

Recette 733: Magloubeh



Recette 734: Whole Wheat Carrot Cake

1 c. oil
1 c. brown sugar
4 eggs
1/3 c. dry milk powder
1 tsp. baking powder
2 tsp. cinnamon
1 c. chopped walnuts
1 c. sugar
1 tsp. vanilla
2 c. whole wheat flour
1 tsp. soda
1 tsp. salt
3 c. finely shredded carrots
Directions:
In large mixing bowl blend oil and sugars until mixed.
Add vanilla and beat in eggs, one at a time.
In another bowl blend dry ingredients.
Add to egg mixture until well blended.
By hand, stir in carrots and walnuts.
pour into greased and floured tube or Bundt pan.
Bake at 350° for 50 to 60 minutes.
Cool in pan; invert on serving plate and sprinkle with powdered sugar.

Could use glaze or cream cheese icing	١.
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Recette 735: Pickled Squash

8 c. sliced squash
8 c. sliced onions
5 bell peppers, sliced
1 c. salt in 1 gal. water
2 c. vinegar
3 c. sugar
2 tsp. mustard seed
2 tsp. celery seed
1 tsp. curry powder
Directions:
Soak squash, onions and peppers in salt water 1 hour.
Drain and rinse well.

Recette 736: Pasta Salad

1/4 lb. Provolone cheese
1/4 lb. salami
1/4 lb. pepperoni
1 large pepper
1 small jar olives
3 tomatoes
2 onions
3 stems celery
1 box medium shells, cooked and drained
Directions:
Dice and mix all ingredients together.

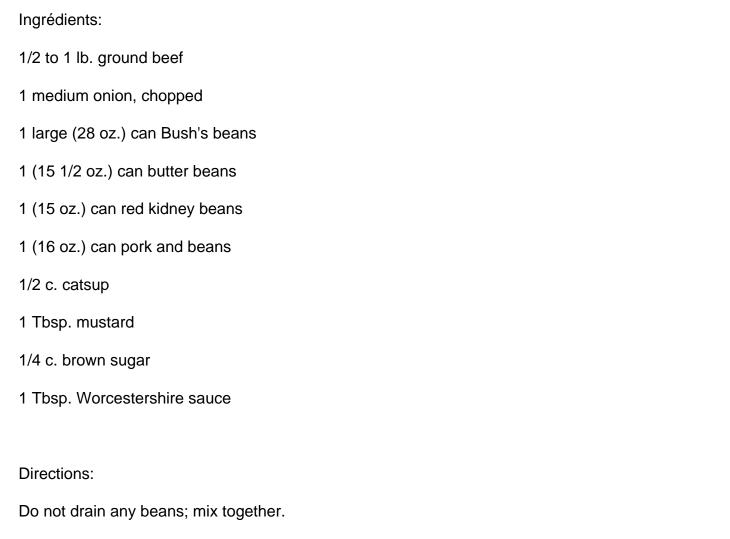
Recette 737: Vegetable Burger Soup

Ingrédients:
1 lb. ground beef
1 (16 oz.) can tomatoes
1 (8 oz.) can tomato sauce
1 (10 oz.) pkg. frozen mixed vegetables
1/4 c. dry onion soup mix
1 tsp. sugar
Directions:
Brown meat and drain off fat.
Stir in 2 cups of water and remaining ingredients.
Bring to a boil.
Reduce heat and cover. Simmer 20 minutes.
Serves 6 to 8.

Recette 738: Corn Light Bread

2 c. self-rising meal
1/2 c. plain flour
3/4 c. sugar
1 tsp. salt
1/2 tsp. baking powder
1/2 tsp. soda
2 c. buttermilk
1 Tbsp. lard
Directions:
Mix ingredients and pour into a regular size loaf pan. Bake at 350° for 1 hour.
Let cool before serving.

Recette 739: Salad Luncheon Beans



Brown beef and onion; drain.

In a 2-quart baking dish, mix together with all beans and beef, catsup, mustard, brown sugar and Worcestershire sauce.

Bake on low heat for 5 to 6 hours.

Recette 740: Crustless Pumpkin Pie

Ingrédients:
3 eggs
3/4 c. honey
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. salt
1 3/4 c. pumpkin or sweetened squash
1 c. canned milk
Directions:
Beat eggs.
Add the next 6 ingredients and mix well.
Add milk.
Butter or oil a deep 9-inch pie pan.
Pour mixture into pan.
Bake at 325° for 1 hour.
Cool thoroughly before cutting.

Recette 741: D'S Danish

Ingrédients:
4 c. flour
3 tsp. sugar
1 tsp. salt
1 c. oleo
3 eggs, beaten
1 c. warm milk
1 pkg. yeast
Directions:
Mix flour,
sugar,
salt,
and oleo
as for pie crust. Dissolve yeast
in warm milk; add to eggs. Mix dry and liquid ingredients
thoroughly and refrigerate overnight. Then bring to room
temperature
and
turn
out
on floured board.
Knead well. Rest
a

bit
(self
and
dough).
Divide
dough into 4 parts. Roll one part thin as for pie crust; brush with melted butter. Sprinkle
with
sugar, cinnamon, nuts and/or raisins. You can also
spread
with a
filling
such as poppy seed or dates (as for jelly roll).
Roll
tightly.
Bake
as is or cut 3/4 inch slices and bake in muffin tins.
Bake at 375° about 20 minutes. Sugar/lemon icing may be used.
Repeat with other 3 parts of dough.

Recette 742: Picnic Potato Salad

Ingrédients:
1 1/2 cooked potatoes
3 hard-boiled eggs
3/4 tsp. salt
1/2 tsp. celery seed
1/2 c. diced celery
2 Tbsp. prepared mustard
1/4 c. bacon bits or shredded cheese
1/2 c. sweet pickles/relish
1/4 c. grated carrots
3/4 c. salad dressing
1/2 c. diced cucumbers
1/2 c. chopped onion
dash of pepper
1 medium tomato, wedged

Directions:

Coarsely dice potatoes and eggs with salt, pepper and celery seed.

Add diced cucumbers, onion, carrots, celery and pickles/relish.

Mix salad dressing/Miracle Whip with mustard and pour over mixture.

Toss until well coated, adding more salad dressing as needed.

Add bacon bits or shredded cheese and garnish with tomato wedges.

Recette 743: Ribbon Layer Jello

Time consuming but very decorative.

Ingrédients:
4 (3 oz.) pkg. jello, make each pkg. separately
1 c. hot water for each pkg. jello
1/2 c. cold water for each pkg. jello
2 pkg. Knox gelatine
2 c. milk
2 tsp. vanilla
1 c. sugar
1 pt. sour cream
Directions:
Dissolve Knox gelatine in 1/2 cup cold water; put aside. Bring to a boil, milk and sugar.
Add gelatine mixture, sour cream and vanilla.
Beat until thick, about 10 minutes, with electric mixer.
Separate this into 3 parts.
Layer jello in desired order.
(Red on top for Christmas or green on top for St. Pat's day.
Christmas layers are green, white mixture, orange white mixture, yellow white mixture and red.)
Let each layer set 45 minutes before adding next layer.
Mix each jello separate before making layers

Recette 744: Chicken Fettucini

Ingrédients: 1 c. butter 4 chicken bouillon cubes 8 shallots, chopped 1 c. whipping cream 1/4 lb. mushrooms, sliced pepper 1 c. Parmesan cheese 1 lb. fettucini, cooked and drained 1 chicken, cooked, deboned and sliced or chopped Directions: In double boiler, melt butter with bouillon cubes. Mix in shallots, cream, mushrooms, pepper and Parmesan cheese. Simmer until mushrooms are soft and cheese is melted. Add cooked chicken; heat until warm.

Pour sauce over noodles, tossing gently. Garnish with additional Parmesan cheese and parsley.

Recette 745: "Spicy" Cake

1 3/4 c. brown sugar

Ingrédients:

4 eggs

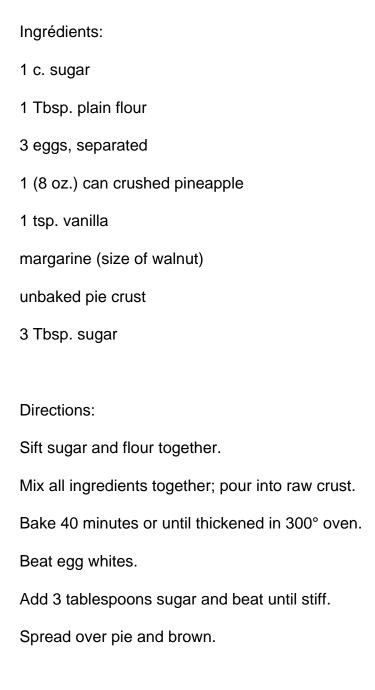
salt

1 Tbsp. allspice
1 Tbsp. cinnamon
1 tsp. cardamom
1 tsp. cilantro
1 tsp. ginger
1/2 tsp. cloves
1/2 c. walnuts
1/2 c. raisins
1/2 c. dried apricots
1 apple
2 1/2 c. wheat flour
Directions:
Preheat oven to 350°.
Cut nuts and fruits into pieces.
Add flour to it.

Recette 746: Lemon Chip Cookies

2 c. flour
1/2 c. sugar
3 oz. cream cheese
1/2 c. margarine
4 eggs
1 c. sugar
1/2 tsp. baking powder
1/3 c. lemon juice
1/4 c. flour
1 c. lemon chips
Directions:
Mix first 4 ingredients.
Pack in 9 x 13-inch pan.
Bake 15 to 20 minutes at 350°.
Mix last 6 ingredients.
Pour on top of baked bottom.
Bake at 350° for 25 minutes.
Cool; cut in squares.

Recette 747: Pineapple Pie



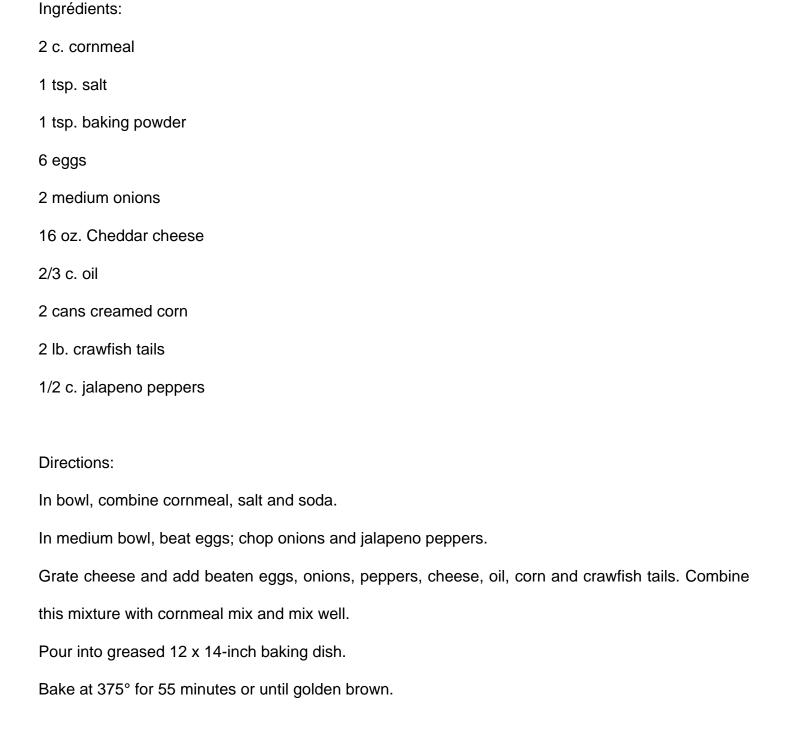
Recette 748: Persimmon Pudding

2 c. persimmon pulp
2 c. sugar or less
2 eggs
1 c. milk or cream
1 1/2 to 2 c. flour
2 tsp. cinnamon
pinch of cloves
pinch of salt
1 tsp. soda
1 tsp. baking powder
1/2 stick margarine
Directions:
Preheat oven to 325°.
Melt margarine in large rectangular pan.
Mix all ingredients together; add melted margarine.
Mix. Pour batter into pan margarine was in.
Bake one hour at 325°.

Recette 749: Pie Crust

Ingrédients:
4 c. flour
1 3/4 c. Crisco
1 Tbsp. sugar
1/2 tsp. salt
1 egg
1 Tbsp. vinegar
1/2 c. ice water
Directions:
Mix dry ingredients (flour, sugar and salt).
Add Crisco.
Add and mix egg, vinegar and ice water.
Makes 2 double crusts.

Recette 750: Cajun Crawfish Cornbread



Recette 751: Fat-Free Banana Crunch Muffins

Ingrédients:

1 c. all-purpose flour

1/2 c. wheat and barley cereal nuggets

1/2 c. sugar

1/2 tsp. baking powder

1/2 tsp. baking soda

2 medium-size ripe bananas, mashed (about 1 c.)

1/2 c. plain nonfat yogurt

1/4 c. thawed frozen no-cholesterol egg substitute

1/2 tsp. vanilla extract

Directions:

About 40 minutes before serving or early in the day:

Preheat oven to 350°.

Spray 24 mini muffin pan cups (1 3/4 x 1-inch) with nonstick cooking spray.

In medium bowl, mix first 6 ingredients. In large bowl with wire whisk or fork, mix bananas, yogurt, egg substitute and vanilla; stir in flour mixture just until moistened. Spoon batter into muffin pan cups.

Bake muffins 20 minutes or until tops are golden and toothpick inserted in center of muffins comes out clean.

Remove from muffin pan cups to wire racks.

Serve muffins warm or let cool on wire racks to serve later.

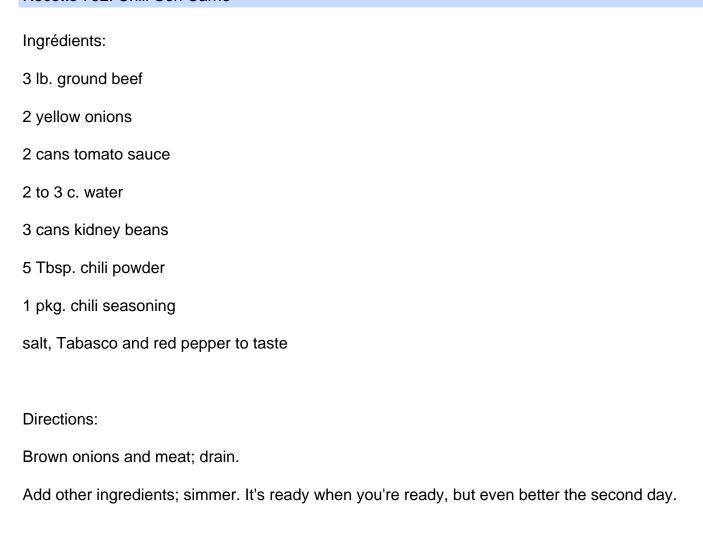
Makes 24 muffins.

Each muffin contains 55 calories, 0 g fat, 0 mg cholesterol and 65 mg sodium.

Calories from fat:

0%.

Recette 752: Chili Con Carne



Recette 753: Spaghetti Casserole

1 small pkg. spaghetti
1 lb. hamburger
1 onion
1 green pepper
2 cans tomato sauce
1 small jar Ragu sauce (no meat)
1 can cream of mushroom soup
Directions:
Brown hamburger, onion and pepper in skillet and drain.
Mix all the ingredients together in 9 x 13-inch dish.
Sprinkle top with grated Cheddar cheese.
Bake for 30 minutes at 350°.

Recette 754: Cold Bread Pudding

grédients:	
ld biscuits (crumbled)	
veet milk (for soaking)	
Γbsp. butter (cut into pieces)	
eggs, beaten	
cups sugar	
rections:	

One mixing bowl of crumbled up cold biscuits soaked in sweet milk. Add butter, sugar and eggs.

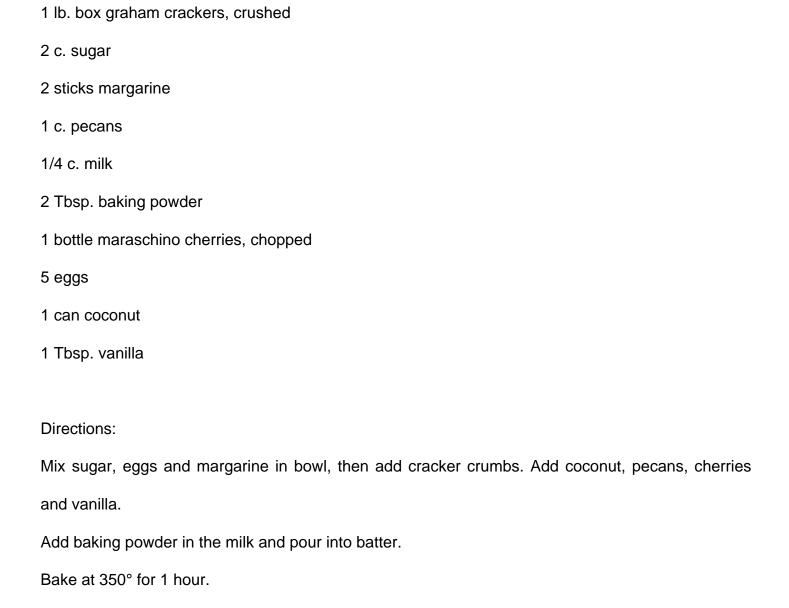
Spray your pan with Pam, pour in mixture. Bake at 375° until done. About 1 hour.

Recette 755: Persimmon Cake

Ingrédients:
3 c. persimmons, cut in chunks
2 tsp. baking soda
1/2 c. butter or margarine
1 2/3 c. sugar
2 eggs
2 tsp. vanilla
1 tsp. lemon juice
2 c. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1/2 c. raisins
1/2 c. chopped nuts
Directions:
Heat oven to 350°.
Mix together the persimmons and baking soda; set aside.
Mix together the butter, sugar, vanilla and lemon juice; set aside.
Mix together the flour, salt, cinnamon, nutmeg and cloves; set aside.
Blend butter mixture with flour mixture. Add persimmon mixture.
Add raisins and nuts.
Put in 1 large loaf pan or 2 small loaf pans.

Bake at 350° for 50 minutes for large loaf or 30 minutes for small loaves.

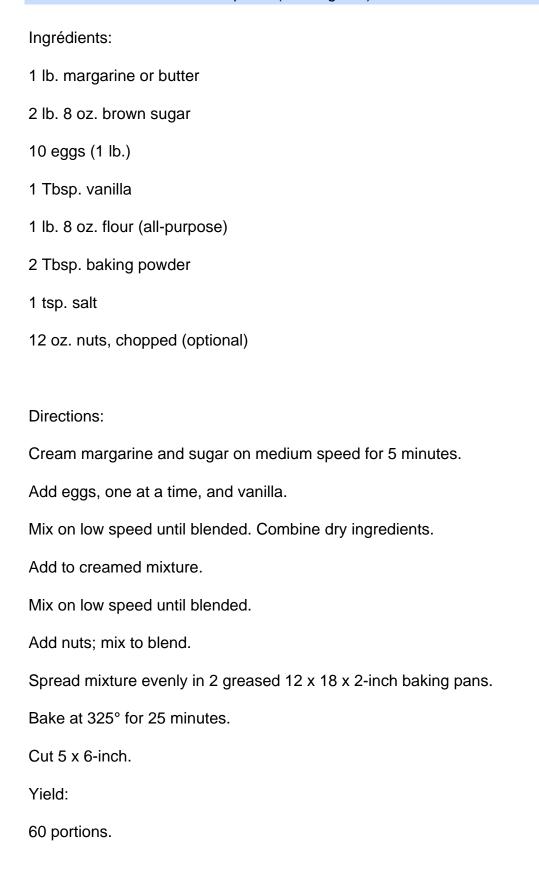
Recette 756: Graham Cracker Cake



Recette 757: No Bake Cookies

Ingrédients:
1 stick oleo
1/3 c. cocoa
2 c. sugar
1/2 c. milk
3 c. oatmeal
1/2 c. peanut butter
1 tsp. vanilla
Directions:
Put oleo, cocoa, sugar and milk in saucepan.
Bring to a boil. Boil one minute.
Add oatmeal, peanut butter and vanilla.
Mix well.
Drop by spoonfuls onto waxed paper.
Chill.

Recette 758: Butterscotch Squares(Servings: 4)



Recette 759: Sausage And Egg Quiche

Ingrédients:
2 pie shells
1 lb. sausage
8 eggs
2 c. shredded Cheddar cheese
2 c. Mozzarella cheese
salt and pepper
Directions:
Brown sausage and drain off fat.
Beat eggs.
Add in cheeses and sausage.
Pour into pie shells.

Recette 760: Date Nut Balls

Ingrédients:

1 1/2 sticks butter (not oleo or margarine)

8 oz. chopped dates

1 c. sugar

1 c. chopped pecans

2 c. Rice Krispies

1 tsp. vanilla

Directions:

Cook butter, dates and sugar until very thick. Add remaining ingredients. Mix. Cool until lukewarm.

Roll into balls, then roll in sifted confectioners sugar.

Recette 761: Broccoli Cheese Soup

Ingrédients:

1 1/2 c. chopped onion

1/2 c. butter or margarine

3/4 c. all-purpose flour

1 (10 1/2 oz.) can condensed chicken broth (undiluted)

1 qt. milk

2 c. sliced carrots, parboiled

1 c. sliced celery, parboiled

2 c. broccoli florets, parboiled

1/2 lb. process American cheese, cut into cubes

Directions:

In a large saucepan, saute onion in butter.

Add flour and stir to make paste.

Gradually add chicken broth and milk.

Cook until mixture thickens, about 8 to 10 minutes.

Add carrots, celery and broccoli; heat through.

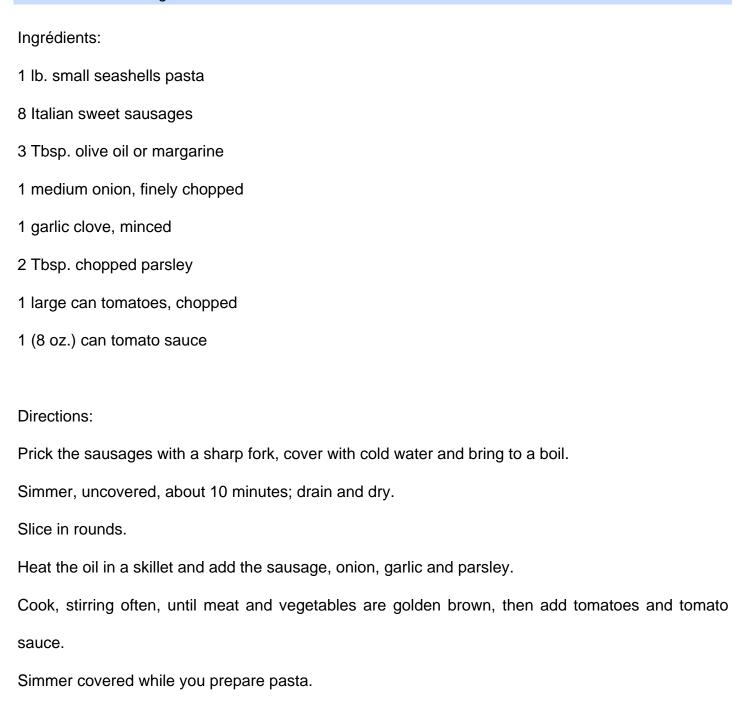
Add cheese; heat until cheese is melted and vegetables are tender.

Yield:

6 to 8 servings (2 quarts).

Recette 762: Sausages And Seashells

Drain pasta and mix with sausage and sauce.



Recette 763: Barbara Mandrell'S Four Layer Dessert

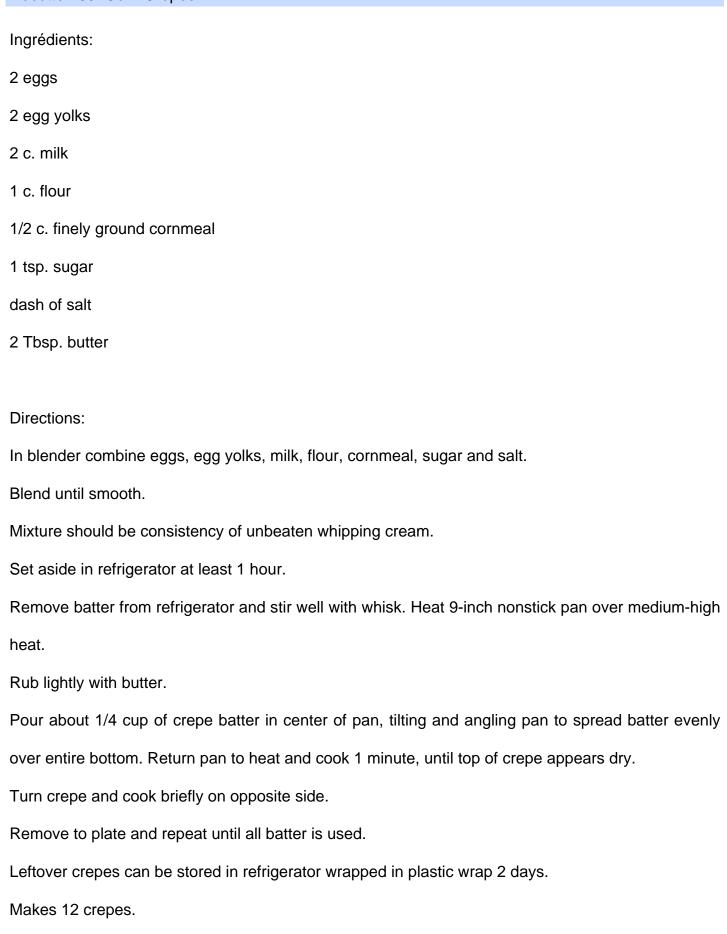
Recette 763: Barbara Mandreil 5 Four Layer Dessert
Ingrédients:
1 c. flour
1 c. chopped nuts
1/2 c. melted margarine
1 (8 oz.) pkg. cream cheese, softened
1 c. whipped topping
1 small pkg. instant chocolate pudding
1 small pkg. instant vanilla pudding
4 c. milk, divided
1 c. sifted powdered sugar
whipped topping
chopped nuts
Directions:
Combine flour, nuts and melted margarine and mix well.
Press into bottom of 11 3/4 x 7 1/2-inch baking dish.
Bake at 350° for 15 minutes.
Cool.
Combine softened cream cheese and powdered sugar and mix well until blended.
Fold in whipped topping. Spread over crust.
Chill.
Prepare chocolate pudding; mix as directed on package.
Spread over cream cheese mixture.
Prepare vanilla pudding mix as directed on package and spread over chocolate pudding.

Cut into squares and garnish with additional whipped topping and chopped nuts.

Recette 764: Zucchini Bread

Ingrédients:
3 eggs
1 c. oil
2 c. sugar
3 tsp. vanilla
3 c. flour
1 tsp. soda
1 tsp. salt
1/2 tsp. allspice
1/2 tsp. baking powder
2 tsp. cinnamon
2 1/2 c. grated zucchini
1 (16 oz.) crushed pineapple
Directions:
Beat eggs; add oil, sugar and vanilla.
Mix well.
Add crushed pineapple.
Sift dry ingredients.
Stir in zucchini.
Mix well all ingredients.
Pour into loaf pans.
Bake at 325° for 1 hour and 45 minutes.

Recette 765: Corn Crepes



Recette 766: Spaghetti Salad

Ingrédients:
1 lb. cooked spaghetti
1 green pepper, diced
1 diced onion
1 diced cucumber
3 stalks diced celery
3 tomatoes, diced
1/3 bottle salad seasonings
low calorie Italian dressing
Directions:
Cook spaghetti.
Dice vegetables together.
After spaghetti is cooked and cooled, add vegetables, salad seasonings and Italian dressing.
Mix.
If making for next day, wait and add tomatoes that day.

Recette 767: Ham Balls

Ingrédients:

1 lb. grated ham

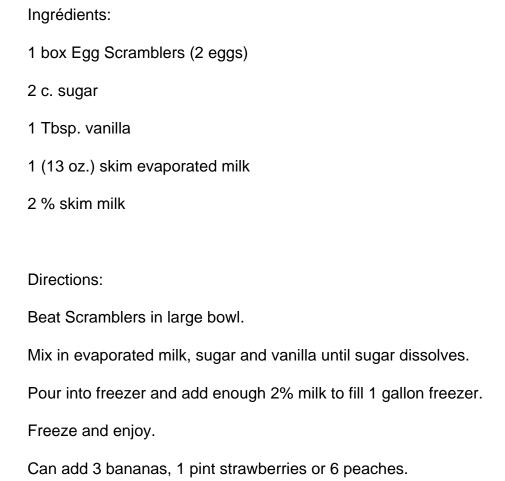
8 oz. sharp Cheddar cheese, softened

3 c. Bisquick

Directions:

Roll in balls and bake 10 minutes.

Recette 768: Low Cholesterol Ice Cream



Recette 769: Glop

Ingrédients:

1 small onion
3 to 5 potatoes, sliced thin
1 can green beans
1 lb. hamburger, cooked and drained
1 can celery soup
1 can cheese soup
1 can biscuits
Directions:
Slice potatoes and onion.
Put on bottom of pan.
Drain green beans and put on top.
Layer hamburger over beans.
Pour celery over hamburger.
Place biscuits on top.
Spread cheese soup over biscuits.
Bake at 350° for 1 hour.

Recette 770: Spanakopeta(Spinach Squares)



Recette 771: Hot And Spicy Chicken

Ingrédients:

3 chicken breasts, skinned, cooked and chopped

10 oz. frozen corn

1/2 c. diced celery

1/2 c. chicken broth

1/2 c. onion (thin wedges)

4 tsp. cornstarch

1 (8 1/2 oz.) pkg. cornbread mix

1 1/2 c. shredded Cheddar cheese

2 (4 oz.) cans diced jalapeno peppers, drained

1/2 c. taco salsa

Directions:

Combine chicken, corn, broth, celery and onion.

Bring to a boil.

Reduce heat; simmer for 15 minutes, uncovered.

Add salsa. Stir 2 tablespoons water into cornstarch.

Add to chicken mixture. Cook and stir until bubbles.

Cook an additional 2 minutes. Prepare cornbread according to package.

Pour chicken mixture into a 10 x 6 x 2-inch dish.

Sprinkle with cheese and jalapeno peppers. Spoon cornbread on top.

Bake for 20 minutes at 425°.

Recette 772: Oven Swiss Steak

Ingrédients:

1 1/2 lb. round (or sirloin) steak, cut in pieces

16 oz. can Italian seasoned tomatoes

1 envelope Lipton onion soup mix (dry)

salt and pepper to taste

1/4 c. water

large size oven cooking bag

Directions:

Shake 1 tablespoon flour in the oven cooking bag.

Add all ingredients to bag and squeeze to mix.

Tie bag and place in a 9 x 13-inch pan.

Slit bag with 6 (1/2") cuts to vent.

Bake at 325° for approximately 2 hours.

Slit open and put back in pan to serve.

Recette 773: Monster Cookies

Ingrédients:

12 eggs, beaten

2 lb. brown sugar

4 c. white sugar

1 Tbsp. vanilla

Recette 774: Garlic Cheese Ball

Ingrédients:

1 (8 oz.) pkg. Philadelphia cream cheese

1 small jar Kraft garlic cheese spread

1/2 c. crushed pecans

Directions:

Let cheese soften to room temperature, then blend both cheeses together until thoroughly mixed.

Shape into one big ball.

Chill. Roll in crushed pecans.

Serve with any type crackers.

Recette 775: Seven Layer Salad

Ingrédients:

1 head lettuce, chopped (for bottom layer)

1/2 c. chopped celery (next layer)

1/2 c. chopped green pepper (next layer)

1 pkg. frozen green peas (10 oz.), cooked and drained (next layer)

1 c. mayonnaise, spread over top

2 Tbsp. sugar, sprinkled on top of mayonnaise

8 oz. Cheddar cheese, shredded (next layer)

Directions:

Seal and refrigerate overnight. Next day, mix. Can add cooked bacon (approximately 8 slices, chopped).

Recette 776: Judy'S Vegetable Tortellini

Ingrédients:
1 bag frozen chopped onions
1/2 tsp. minced garlic
2 Tbsp. oil
2 Tbsp. butter
1 lb. pkg. creamed spinach, softened
1/2 c. Parmesan cheese
1/2 c. Romano cheese
1 lb. box dry tortellini
1 pt. heavy cream
Directions:
Saute onions and garlic in butter and oil until transparent. Add spinach and heavy cream.
Simmer; throw in cheeses.
Stir and shut heat off.
Make tortellini according to directions on box. Mix all ingredients when tortellini are tender.
Serve hot.

Recette 777: Beef Tips With Rice



1 lb. stew meat

1 pkg. Lipton onion soup mix

2 cans cream of mushroom soup

Directions:

Mix ingredients in glass baking dish.

Cover and bake until tender at 325°.

Serve over cooked rice.

Recette 778: Pumpkin Bread

Ingrédients:
4 eggs, beaten
1 (15 oz.) can pumpkin
2/3 c. water
3 1/2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. salt
3 c. sugar
1 c. oil
1 tsp. vanilla
1/2 tsp. cloves
1 tsp. nutmeg
Directions:
Sift flour.
Measure and resift with dry ingredients.
Beat eggs well.
Add sugar gradually.
Using medium speed of mixer, add pumpkin.
Reduce to low speed and add oil, water, vanilla and dry ingredients.
Mix well.
Pour into 2 greased and floured loaf pans (5 1/2 x 9 1/2 x 2 1/2-inch).
Bake for 1 hour at 325°.

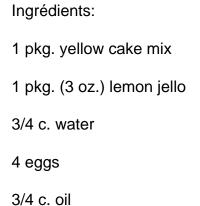
Recette 779: Squash Casserole

Ingrédients:
2 lb. small yellow squash, sliced
1 large onion, chopped
1 (7 oz.) can water chestnuts, sliced
1 stick margarine
1/4 c. pimento, chopped
1 (3 oz.) pkg. sliced almonds
1 c. sour cream
1 (10 3/4 oz.) can mushroom soup
1 lb. pkg. Pepperidge Farm stuffing mix
Directions:
Cook
squash, onions and pimento together.
Drain well; then add sour cream, mushroom soup and water chestnuts.
Place in
the bottom
of
a 3-quart greased casserole dish, 1/2 the package
of stuffing mix and 1/2 stick of margarine.
Add the squash
mixture. Put
the
other half of the stuffing mix and the

almonds on top of the casserole.

Dot with remaining half stick of margarine. Bake at 350° for 30 minutes.

Recette 780: Bonnie'S Lemon Jello Cake



Directions:

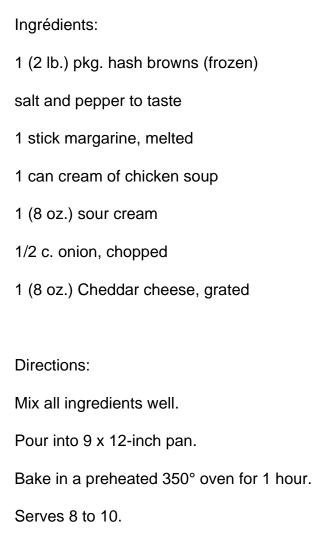
Mix cake mix and dry jello with 3/4 cup water.

Add eggs and oil and beat 2 minutes.

Bake at 350° for 40 minutes in a 9 x 13-inch pan.

When cake is done, punch holes in cake (all over) with a large fork.

Recette 781: Hash Brown Casserole



Recette 782: Broccoli Casserole

Ingrédients: 1 1/3 c. Minute rice (uncooked) 1 small jar Cheez Whiz 1/2 c. onion, chopped 1 pkg. frozen chopped broccoli 1 can cream of celery soup 1 stick margarine Directions: Melt margarine, cheese and soup until creamy. Add rice, onion and broccoli. Stir until well blended. Pour into ungreased 13 x 9-inch pan.

Bake 35 to 40 minutes at 350°.

Recette 783: Sausage Casserole(Microwave)

Ingrédients:
1 lb. pork sausage
3/4 c. diced onion
3/4 c. diced green pepper
1 (1 lb. 13 oz.) can whole tomatoes
1 Tbsp. sugar
1 Tbsp. chili powder
1 tsp. salt
8 oz. macaroni, cooked
1 c. dairy sour cream
Directions:
In a 10-inch microwave cooker, cook sausage, onion and green pepper for 6 minutes, stirring once
Drain off fat.
Stir tomatoes, sugar, chili powder, salt and cooked macaroni into sausage mixture.
Cook 6 minutes.
Stir in sour cream.
Heat 1 to 2 minutes.

Recette 784: Chewy Oatmeal Cookies

Ingrédients:
3/4 c. butter flavor Crisco shortening
1 1/4 c. firmly packed light brown sugar
1 egg
1/3 c. milk
1 1/2 tsp. vanilla flavor
1 c. all-purpose flour
3 c. Quaker oats (quick or old fashioned, uncooked)
1/2 tsp. baking soda
1/2 tsp. salt (optional)
1/4 tsp. cinnamon
1 c. raisins
1 c. coarsely chopped walnuts
Directions:
Directions: Heat oven to 375°.
Heat oven to 375°.
Heat oven to 375°. Lightly grease baking sheet with butter flavor Crisco.
Heat oven to 375°. Lightly grease baking sheet with butter flavor Crisco. Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl.
Heat oven to 375°. Lightly grease baking sheet with butter flavor Crisco. Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl. Beat at medium speed with mixer.
Heat oven to 375°. Lightly grease baking sheet with butter flavor Crisco. Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl. Beat at medium speed with mixer. Blend well. Combine oats, flour, baking soda, salt and cinnamon.
Heat oven to 375°. Lightly grease baking sheet with butter flavor Crisco. Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl. Beat at medium speed with mixer. Blend well. Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture at low speed until blended.
Heat oven to 375°. Lightly grease baking sheet with butter flavor Crisco. Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl. Beat at medium speed with mixer. Blend well. Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture at low speed until blended. Stir in raisins and nuts.

Cool,	then	serve.
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Recette 785: Flavorful Fish

Ingrédients:

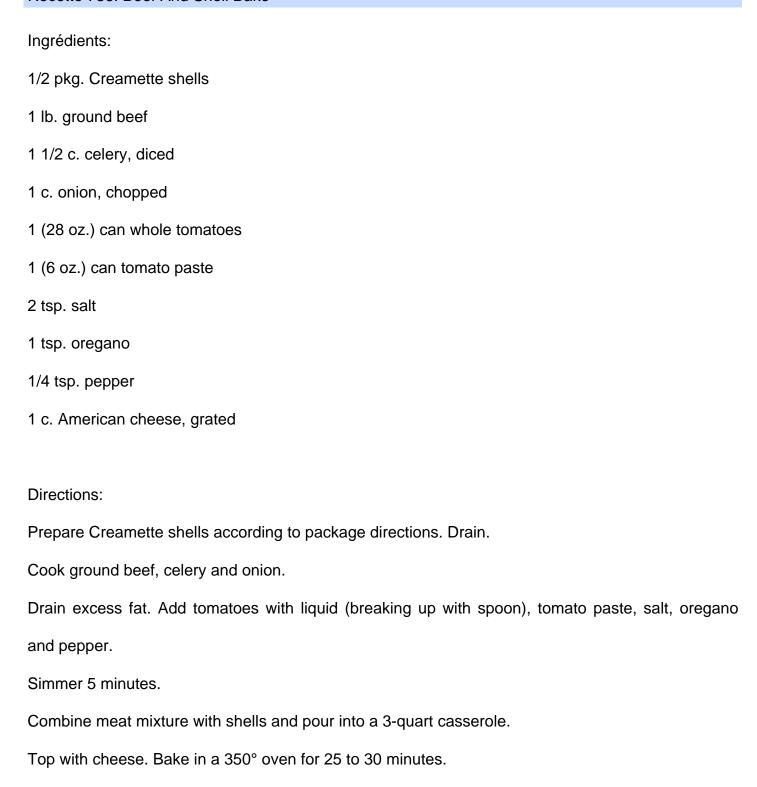
1 (4 oz.) fish fillet

Top with parsley.

1 Tbsp. lemon juice
1/8 tsp. garlic powder
1/4 tsp. paprika
1 Tbsp. chopped parsley
Directions:
Arrange fish in shallow plate.
Pour lemon juice over fish and sprinkle with garlic powder and paprika.

Cover with plastic wrap and microwave for 2 minutes.

Recette 786: Beef And Shell Bake



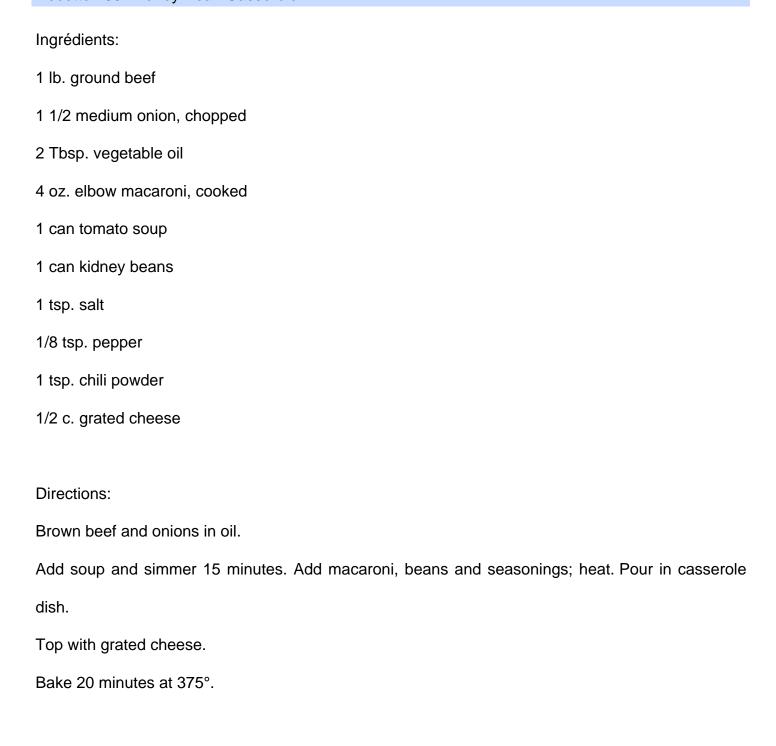
Recette 787: Boiled Dressing

Ingrédients:
2 eggs
1 Tbsp. flour
1 c. sugar
1/2 c. vinegar
1/2 c. water
pinch of salt
2 Tbsp. butter
Directions:
Beat eggs.
Add other ingredients in order given, except butter.
When almost done, add butter.
Cook on low heat until thick.
Can add dry mustard or celery seed.

Recette 788: Easy Chicken 'N Dumplings

Ingrédients:
1 qt. chicken broth (with some chicken)
2 c. flour
2 tsp. baking powder
1 tsp. salt
milk
Directions:
Heat broth.
Thicken broth as
thin
gravy.
Mix flour, baking powder and salt.
Add milk as
for drop biscuits.
Drop onto boiling broth.
Put lid on.
Cook about 10 to 15 minutes.

Recette 789: Kidney Bean Casserole



Recette 790: Apple Salad

Ingrédients:

2 eggs, beaten
1 1/2 Tbsp. cornstarch
1 small can crushed pineapple (do not drain)
1 c. sugar
1/4 stick butter or margarine
Directions:
Mix all ingredients together.
Cook until thick (approximately 7 minutes in microwave).
Pour over 6 medium-size apples, cubed, and 1 cup of marshmallows.
Let cool.
Add nuts or raisins, if desired.

Recette 791: Tomato Aspic

Ingrédients:

2 pkg. Knox gelatine
1/2 c. cold tomato juice
2 1/2 c. hot tomato juice
1 Tbsp. lemon juice
1 tsp. Tabasco sauce
1 tsp. Worcestershire sauce
1/4 tsp. salt
1/4 c. olives
1 c. celery
1 tsp. sugar

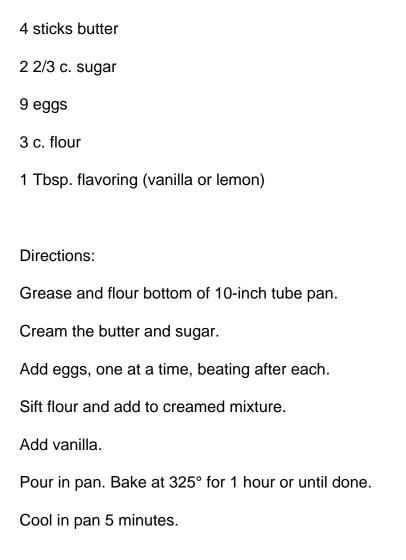
Directions:

Mix together the gelatin in cold tomato juice.

Put into mixture of remaining ingredients.

Recette 792: Texas Prize Cake

Ingrédients:



Recette 793: Springerle

Ingrédients:
4 eggs
1 tsp. almond extract
3/4 tsp. baking soda
2 c. sugar
4 c. flour
Directions:
Beat eggs until light.
Add sugar and beat until mixture is very stiff and light, about 15 minutes at high speed on electric
mixer.
Add extract, flour and soda; mix thoroughly.
Roll out on lightly floured surface with regular rolling pin to 1/2 to 1/4-inch thickness.
Roll with springerle rolling pin to 1/4-inch thickness, pressing only once for clear imprint.
Cut along dividing lines to separate cookies.

Recette 794: Taco Beans

Ingrédients:	
2 lb. pinto beans	
2 lb. ground meat	
2 cans taco sauce	
1 can roasted green chilies	
1 (No. 2) can tomatoes	
1 tsp. chili powder	
1/2 c. chopped bell pepper	
1/2 tsp. cumin	
2 large onions	
4 garlic buds	
Directions:	
Cook beans.	
Brown meat, then add other ingredients and simmer for 10 minutes.	
Add meat mixture to beans and simmer for one hour.	

Recette 795: Battered Fried Fish

Ingrédients:

1 (1 lb.) haddock
salt
1 egg
1 1/4 c. evaporated milk
1 c. flour
2 tsp. baking powder
1/4 c. cornmeal
Directions:
Cut haddock
into serving-size pieces, sprinkle lightly with salt.
Mix 1/4 teaspoon salt with remaining ingredients, dip haddock pieces into
egg mixture.
Fry in deep fat at 375° for 5 minutes or until brown.

Recette 796: Vanilla Pudding

Ingrédients:
3/4 c. sugar
2 c. milk, scalded
5 round Tbsp. flour
2 eggs, slightly beaten
dash of salt
1 Tbsp. butter or margarine
1 tsp. vanilla
Directions:
Scald milk.
Mix sugar, flour and salt together.
Add to scalded milk in heavy pan or double boiler.
Stir constantly. Cook until thick; add slightly beaten eggs and cook 2 minutes more.
Remove from heat and add butter and vanilla.
Stir until smooth and butter melts.

Recette 797: Blueberry Heaven Supreme

Ingrédients:

1 (21 oz.) can blueberry pie filling

1 (8 1/4 oz.) can crushed pineapple, drained

1/2 c. lemon juice

1 (14 oz.) can Eagle Brand milk

1 (8 oz.) container Cool Whip

2 graham cracker crusts

miniature marshmallows

Directions:

Mix Eagle Brand milk and lemon juice until thickened.

Fold in pie filling and drained pineapple.

Fold in Cool Whip.

Pour into pie shells.

Garnish with graham cracker crumbs and/or miniature marshmallows.

Put in refrigerator and chill 3 or 4 hours or overnight.

Recette 798: Kraut Salad

Ingrédients:

1 (No. 2 1/2) can kraut

1 c. chopped celery

1 c. chopped onion

1 c. chopped green pepper

1 (4 oz.) jar chopped pimento

1 c. sugar

1 c. salad oil

1/2 c. white vinegar

Directions:

Toss all ingredients together. Cover. Let marinate in the refrigerator 24 hours.

Recette 799: Peach Pie

Ingrédients:

1 pt. sour cream	
1/4 c. sugar	
1/4 tsp. vanilla	

1 large can sliced peaches, drained and diced

1 graham cracker crust

Directions:

Mix thoroughly sour cream, sugar and vanilla.

Add well-drained, diced peaches.

Pour into graham cracker crust. Bake at 325° for 25 minutes.

Cool completely, then refrigerate.

Recette 800: Dirt Cups

Ingrédients:

2 c. cold milk

1 (4 serving size) pkg. chocolate instant pudding

1 (8 oz.) tub whipped topping

1 (16 oz.) pkg. chocolate sandwich cookies, crushed

gummy worms and frogs

candy flowers

Directions:

Will also need 8 to 10 (7 oz.) clear plastic cups

Recette 801: Finger Jello

Ingrédients:

4 boxes of small jello

4 pkg. gelatin

Directions:

Mix together and add 5 c. boiling water. Dissolve completely. Let set in refrigerator.