DESSERTS

Tupperware Bread

3 and 3/4 cups warm water

6 Tbl. sugar

10 cups flour

2 eggs

3 packages dry yeast

4 to 5 Teas. of salt

6 Tbl. of margarine

Mix yeast with water in tupperware bowl, add sugar, salt, egg, and margarine. Also add 5 cups of flour. Mix well, then add remaining ingredients. Stir with spoon until flour is all mixed up. Put seal on and burp. Let stand till seal pops off. Grease and flour hands, divide in 3 loafs. Grease pan put in dough cover with towel and let stand for 40 minutes Bake at 350 deg. for 40 minutes.

White Nut Bread

3/4 cups sugar

2 Tbl. of soft shortening

1 egg

1 ½ cups of milk

3 cups flour

3 ½ teas. baking powder

1 teas. salt

3/4 cups chopped nuts

Heat oven to 350 deg. Grease a loaf pan (9x5x3), or 3 20 oz cans. Mix sugar, shortening, and egg thoroughly. Stir in

milk. Measure flour dip-level-pour method or by sifting. Blend dry ingredients, stir in nuts. Pour into pan or cans. Bake 60 to 70 minutes or until toothpick stuck into center comes out clean. Crack in top of loaf is characteristic. Cool thoroughly before slicing with a thin sharp knife.

Banana Nut Bread

Make White Nut Bread (above) except increase sugar to 1 cup, use only 3/4 cup milk and add 1 cup mashed bananas

Grandma's Persimmon Pudding

1 pint persimmons

3 eggs

plenty of cinnamon

1 quart milk

3 Tbl. flour

½ teas. baking soda

Mix ingredients together. Sugar to taste. Bake slow for about 3 hours or until clear liquid forms on top (about 350 deg.)

Aunt LaVern's Persimmon Pudding

1 pint persimmons

1 ½ to 2 cups flour

2 eggs

1 2/3 cup sugar

1 qrt. sweet milk

Scant teas. baking soda

Bake 1 ½ hours or until clear liquid forms. When almost done add 1 teas. vanilla.

Reese Cups

18 ounces of peanut butter
2/3 cups of butter
2 pounds of powdered sugar

Mix together. Roll in balls and then press down a little. Dip balls in melted chocolate, after refrigerated for 10 minutes. Lay on wax paper.

Caramel Corn

3 to 4 quarts o f popped corn
1 cup of brown sugar
½ stick of butter
1/4 cup of white karo
½ teaspoon of salt

Cook till boils, boil for 5 minutes. Take off stove put ½ teaspoon of vanilla, also 1/4 teaspoon of baking soda. Mix good and pour over corn and mix into the popped corn real good. Put in buttered pans and bake at 225% or 250% for 1 hour. About once every 15 minutes turn corn with fork. Let cool and put in bags. (It's Yummy)

Peanut Brittle

1 cup of karo
3 teaspoons of baking soda
1 cup of hot water
1 tablespoon of vanilla
2 and ½ cups of sugar
1 teaspoon of salt
1 and ½ pound of raw peanuts

Boil the karo, sugar and hot water together until it spins a good thread. Add the raw peanuts and cook slowly for 30 minutes or until mixture reaches 300%. Add the soda and vanilla, stir briskly and pour quickly into a large shallow buttered pan. (Spread the mixture by tipping the pan.) Note: While cooking mixture for 30 minutes, stir up from bottom of pan to keep peanuts from scorching. (The thinner the better.)

Fluffy Peanut Butter Pie

1 package - Cream cheese (soft)
½ cup - smooth or crunchy peanut butter
1 cup - Confectioners sugar
½ cup - milk
1 container Kool- Whip
(Prepare crust ahead)
Mix together and pour into crust (Refrigerate if needed)

Old Fashioned Squash pie

2 - eggs beaten
1 ½ cup - cooked squash
1/4 cup - brown sugar
½ cup - white sugar
1/4 tsp - salt
1/4 tsp - cinnamon
1/4 tsp - nut meg
3/.4 cup - evaporated milk
1 tsp - melted butter

* mix all together beat well pour in a 9"unbaked pie crust. Bake at 425 degrees for 6 minutes reduce heat to 350 degrees bake 45 minutes or longer if needed.

Chocolate Stars

1 3/4 cup - Flour
1 tsp - Baking soda
2 tbsp - cocoa
½ cup - Margarine
½ cup - Peanut Butter
½ cup - White Sugar
½ cup - Brown sugar
1 - egg
2 tbsp - Milk
1 tsp - Vanilla
1 bag - star candy

* Blend flour, Baking soda, and cocoa together and set aside
* Cream margarine, peanut butter, brown sugar, and white sugar. Add egg beat well, then add milk and vanilla. Sift flour mixture in shape of ball, roll in white sugar. Place on ungreased cookie sheet. Bake 8 minutes at 375

degrees. Take out of oven and place star candy on. Push stars down until cookie cracks. Put back in oven for 5 minutes. Serve

Pecan Pie Bars

CRUST :
3 cups flour
½ cup sugar
1 cup MAZOLA margarine
½ tsp salt

* In large bowl with mixer at medium speed beat flour, sugar margarine, and salt until mixture resembles coarse crumbs; press firmly and evenly into greased baking pan. Bake at 350 degrees for 20 minutes. (While crust is baking prepare filling.)

FILLING:
4 eggs, slightly beaten
1 ½ cups KARO light or Dark corn syrup
1 ½ cups sugar
3 tbsp MAZOLA margarine, melted
1 ½ tsp vanilla
2 ½ cups chopped pecans

* In large bowl stir eggs, corn syrup, sugar, margarine, and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake 350 degrees for 25 minutes or until set. Cool on wire rack (makes 48 bars)

Persimmon Cookies

1 cup persimmon
1 cup shortening
1 ½ cups sugar
1 egg
1 cup raisons (chopped)
1 cup chopped nuts (optional)
SIFT TOGETHER:
2 cups flour
½ tsp nutmeg
1 tsp soda
1 tsp salt
½ tsp cinnamon

* mix sifted dry ingredients with first six ingredients. Drop by heaping tsp full on cookie sheet bake 350 degrees for 12- 15 minutes.

Pumpkin Cookies

½ cup shortening
1 cup sugar
1 cup cooked pumpkin
1 tsp baking soda
1/4 tsp salt
1 tsp baking powder
1 tsp cinnamon
2 cups flour
1 cup raisins
½ cup chopped nuts

* Mix together roll into balls, place on greased cookie sheet and bake at 350 degrees until to your liking of color.

Mexican Wedding Cookies

½ cup butter
2 tbsp sugar
1 cup flour
1 cup shopped pecans
1 tsp vanilla

*Mix well and roll in balls the size of walnuts. Roll in powdered sugar immediately. Bake at 300 degrees for 20 minutes.

Carrot Cookies

1 cup cooked Mashed Carrots
3/4 cup sugar
3/4 cup shortening
1 egg
2 cupssflour
½ tsp salt
1 tsp vanilla
* Drop by spoonfuls on baking sheet and bake 15 minutes for 350 degrees.

Saucy Apple delight(batter)

1 cup four

2 tbsp baking powder
3/4 cup brown sugar
1 cup raisins
½ tsp slat
1 tsp vanilla
½ cup milk
2 large apples peeled cored and shredded

* combine all batter ingredients blend well. Pour into 2 quart greased baking dish. Set a side while making sauce

Saucy Apple delight(sauce)
3/4 cup brown sugar
1/4 tsp nutmeg
½ tsp cinnamon
1/4 cup butter
2 cups boiling water
2 large apples peeled, cored, and shredded

* Combine sugar, nutmeg. Cinnamon, butter, and boiling water. Stir until butter is melted then add apples. Pour over batter. DO NOT STIR. Bake uncovered at 375 degrees for 30 minutes.

Apple Cake
½ cup margarine
2 cups granulated sugar
2 beaten eggs
2 cups sifted flour
1 tsp vanilla
1 tsp salt
1 cup finely chopped date
1 cup chopped nuts - (PECANS BEST)
6 large apples peeled and chopped fine
2 tsp cinnamon
2 tsp baking soda

* Blend margarine and sugar, add eggs. Add all other ingredients and stir it up. Serve with whipped cream or Carmel icing. Cook at 350 degrees for 35 minutes/.

7 Layer Cookies
USE LONG CAKE PAN!!

1 stick butter and melt in pan
Sprinkle crushed graham crackers over butter - evenly
1 cup nuts or coconut
1 small package f chocolate chip
Sprinkle evenly over butter and graham crackers together
1 can eagle brand milk pour on top of other ingredients
1 cup nuts pour on very top.

* bake in over for 25 - 35 minutes at 325 degrees

Fluffy Vanilla Frosting
½ cup of butter
5 cups confectioners' sugar
4-5 tbsp milk
2 tsp vanilla
1/8 tsp salt
* cream butter, 1 cup of confectioners' sugar, vanilla, and salt in large mixing bowl. Add remaining confectioners' sugar alternately with milk, beating to spreading consistency. Yields 3 cups frosting.
(add food coloring to make different color)

Devil's Food Cake
3/4 cup margarine, softened
1 ½ cups sugar
1 ½ tsp vanilla
2 eggs
1 3/4 cups unsifted all purpose flour
1 tsp baking soda
1/8 tsp salt
½ cup butter milk or sour milk
½ cup boiling water
½ cup Hershey's cocoa

* Cream butter, sugar, and vanilla in large mixing bowl. Add eggs beat well. Combine flour, cocoa, baking soda, and salt; add alternately with butter milk to creamed mixture. Add boiling water, beat until smooth. Pour batter into wax paper lined 13x9x2 inch pan.

Bake at 350 degrees for 40 minutes or until cake ester inserted in center comes out clean. Cool 10 minutes, remove from pan and remove paper, Cool completely before frosting wit Fluffy Vanilla frosting.

Chocolate Brownies

2 eggs
1 cup sugar
½ tsp vanilla
½ cup of butter or margarine melted
½ cup sifted all-purpose flour
1/3 cup Hershey's cocoa
1/4 tsp baking powder
1/4 tsp salt
½ cup chopped nuts(optional)
*Beat eggs in small mixing bowl. Gradually add sugar and vanilla, beat well. Blend in melted butter. Combine dry ingredients; gradually add to egg mixture until well blended. Stir in nuts. Spread in greased 8 inch square pan. Bake at 350 degrees for 30 - 35 minutes or until brownie begins to pull away from edges of pan. Cool in pan

Wacky Cake

Donated By: Wenda Richardson
1 ½ -- cups flour
1 cup - sugar
5 Tbsp -- Melted margarine
¾ Tbsp - Vinegar
1 tsp -- baking soda
1 tbsp - cocoa
1 tsp -- vanilla
1 cup -- cold water

Mix dry ingredients together well place in dish, make a hole, put in margarine, vinegar and vanilla, pour water overall mix with a fork. Bake at 350 degrees for 30 - 35 minutes.

Chocolate Oatmeal No Bake Cookies

Donated By: Wenda Richardson
2 cups - sugar
1 stick - margarine

1/3 cup cocoa
½ cup -- milkDash of salt
½ cup -- peanut butter
3 cups -- uncooked quick oats

* Mix sugar, margarine, cocoa, and milk in sauce pan. Bring to boil stirring constantly.* Remove from heat. Add peanut butter, salt, and oats. Drop by spoonful onto cookie sheet. * Cool

Greek Butter Cookies
Donated By: Wenda Richardson
2 ½ cups - flour
1 tsp. -- baking powder
¼ tsp -- salt
1 cup -- butter softened
½ cup - sugar
1 - egg
½ tsp. -- vanilla extract
¼ tsp -- Almond Extract

* Preheat oven 350 degrees
Combine flower, baking powder and salt in sm. Bowl. In large bowl, beat butter, sugar, and egg - until light and fluffy. Add flour mixture to butter mixture and mix well. Add vanilla and almond extracts, mix well.*Form dough in to sm. balls w/hand s place on cookie sheer about 2'' apart bake 15- 18 minutes or until lightly brown around edges.* Let cool and sprinkle with powdered sugar.

Banana Coins
Donated By: Lindsie Elmore and Wenda Richardson
(Compliments of Mrs. McWilliams)
1 Whole wheat tortilla
Peanut butter
1 banana

* Spread peanut butter generously over tortilla.* Then place banana on edge of tortilla and roll up.* Cut into ''Coins''.(1 tortilla per banana)

DINNER DISHES

Boiled Rabbit
Take one cleaned rabbit.
Place in large stew pot on roaster
fill with water and 1/4 tsp. Of pepper and 1 tsp salt
if desired. Cover and boil till tender 1 - ½ hours.

NOTE: Drain and save broth for noodles, dumplings, or for dressing.

Rabbit Barbeque
Take one boiled rabbit remove meat from bone. Add meat to crock pot add enough of your favorite Barbeque sauce to completely cover meat set crock pot on low cook overnight.

Baked Rabbit
Use 1 3- 5 lb. Rabbit, Preheat oven to 350 degrees. Place whole rabbit in large cooking bag add 1/4 cup water to bag also add 1 small onion cut up, approx. 2 lbs potatoes cut up, and 1 lb small carrots. Salt and pepper if desired. Close cooking bag place on cooking tray and place in oven for 1 1/4 - 1 ½ hours.

NOTE: Larger rabbits can be used, for tenderness boil larger rabbits for 30 minutes before hand.

Brunch Casserole
Beat 6 eggs then add :
3 cups milk
1 tbsp dry mustard
dry onion to taste
2 cups diced ham
2 cps sharp cheddar cheese, grated
3 tbsp parsley, chopped
10 slices bread cubed(no crusts)

*Bake at 325 degrees for 1 hour in 3 quart casserole dish.

Rabbit Stir Fry
In skillet brown 1 bag frozen peppers stir fry

with 2 tbsp. butter. After veggies are brown add 1 cup water cook till tender. Drain water add 1 cup boiled boned rabbit 1 tsp worchester sauce, Heat in skillet low heat till meat is hot. Serve over prepared rice or in fajitas. Great either way.

Pasta Primavera's Excellent Tasting Twin

By: Jennifer Muench
3½ pound-- Spaghetti squash
1 medium1 cup -- Broccoli flowerets fresh
1 cup--Zucchini; small, sliced (optional)
1 cup -- Carrot: sliced small
1 tsp -- Clove garlic; small, crushed
¾ tsp -- Margarine1 tbsp - milk
½ cup -- ricotta cheese;
1 tbsp -- parmesan cheese;
¼ tsp - Salt
½ tsp -- Italian seasoning; (or lemon pepper)
1/8 tsp -- finely ground pepper; (For a more cheesy flavor add the condiment cheese that you can buy for hotdogs or hamburgers.)

* Wash squash; cut in half lengthwise and discard seeds. Place squash, cut side down, in a Dutch oven; add 2 inches water. Bring water to a boil , cover and cook 20 minutes or until squash is tender.* Drain squash and cool. Using a fork remove spaghetti - like strands. Measure 3 cups of strands; set aside. Remove remaining strands for other use.*Steam vegetables 5 to 7 minutes or until crisp-tender; drain well. Combine squash strands and vegetables, tossing gently. Cover to keep warm; set aside.*Saute garlic in margarine in a small saucepan; remove from heat. Add milk, cheese, and seasonings to saucepan. Cook over low heat, stirring constantly, until mixture is hot (DO NOT BOIL). Spoon cheese mixture over vegetable mixture, tossing gently. Let sit 2 minutes before serving(For a whole new taste, put tortilla wraps. 2 tbsp. Per wrap.)

BBQ Beef

2 or 3 Tbsp. - worcestshire sauce

1/4 cup - sugar

1/4 cup - vinegar

2 or 3 Tbs. - chile powder

1/4 cups - onions

1 or 2 cups - water broth

2 cups - catsup

Let everything simmer 2 hours

(3 or 4 lb. roast)

Stuffed Mangos

12 - Medium green peppers or green tomato
1 cup - salt

1 qt. - shredded cabbage (about one medium head)

1 teaspoon - Salt

½ teaspoon - pepper

2 tbs. - Mustard seed

1 qt. - vinegar

2 cups - water

1/4 cup - sugar

Cut tops off peppers or tomatoes scoop out centers. Dissolve 1 cup salt in 4 qts. cold water. Pour over vegetable shells and tops. Let stand 24 hours in cool place. Drain, rinse, drain thoroughly. 1. Combine cabbage, 1 tsp. salt, the pepper and mustard seed. Press into shells. Replace tops and fasten with a toothpick. Pack in hot jars leaving 1/8 inch head space.

2. Combine vinegar, water, and sugar. Bring to boil and pour, boiling hot. over peppers leaving 1/8 inch head space. Adjust caps and process 15 minutes. Yields about 15 quarts.

* If desired stuff pepper shell with any relish you prefer.

Pizza Steak

2 lbs. beef steak

1 (16 oz can) whole tomatoes drained and cut up

1 Tbs. of dried parsley flakes

1/8 Teas. garlic powder

3/4 cup shredded mozzarella cheese or 1/4 cup grated parmesan cheese

1 can (15 oz) tomato sauce

1 small onion finely chopped

½ teas. dried oregano leaves

1/8 teas. pepper

Cut steaks into serving size pieces. Arrange pieces in 10-inch square Casserole. In small mixing bowl, combine remaining ingredients, except cheese. Mix well. Pour evenly over steak. Cover. Microwave at high for 5 minutes. Reduce power to 50%. Microwave for 55 minutes to 1 hour 10 minutes, or until beef is tender, rearranging pieces twice. Top with cheese. Let stand covered for 5 minutes.

Crunchy Fish Dilly

1 lb. fish fillets

½ cup water

1 teas. grated lemon peel

1/4 teas. pepper

oil for frying

2 tbl. lemon juice

1 cup fine cracker crumbs

1 teas. dried dill weed

1 egg beaten

Soak fish fillets in lemon juice and water. In large plastic bag, combine cracker crumb with salt, lemon peel, dill and pepper. Drain fish and pat dry. Dip in beaten egg and then cracker crumb mixture, fry in 1/4 to ½ inch of hot oil for 3 to 4 minutes on each side. (yields 3 to 4 servings)

Macaroni Hamburger Casserole

1 lb. Hamburger

2 pkgs. Mac and cheese Velveeta brand

½ tsp. Salt
½ tsp pepper
½ tsp seasoned salt

* Brown hamburger till all evenly browned. Prepare macaroni and cheese as directed on box. Drain and mix cheese. Add hamburger. Mix well. Bake I oven at 350 degress for 30 minutes. Let cool 10 minutes.

Chicken Casserole
1 medium size fryer (cut up)
1 can mushroom soup
* Brown chicken in crisco, arrange pieces in 2-½ quart.
* Prepare mushroom soup according to directions on can and pour over chicken. Bake 350 degrees for 45 minutes

Hash Brown Potato Bake
1 large bag frozen has browns
1 cup sour cream
2 tsp chopped chives
2 tsp chopped onions
2 cup grated cheddar cheese
dabs of butter
Paprika

* Mix first 4 ingredients together. Top with cheese. Dot with butter, and sprinkle with paprika. Bake at 350 degrees for 45 minutes.

Baked Enchiladas
1 ib hamburger
1 medium onion, chopped
1 pkg. Corn tortillas
1 can mushroom soup
grated cheese
1 can cream of chicken soup
1 can taco sauce
1 can green chilies

*Brown the meat and onion. Add soups, taco sauce, and chilies. Cut tortillas in quarters and line casserole. Put in layers: meat,

cheese, and tortillas. Sprinkle with cheese. Bake at 295 degrees for 1 hour.

Noodles
6 eggs ½ tsp salt
flour
broth of 1 hen or turkey
break eggs in large bowl. Add salt. Sift in, and stir enough flour to make stiff dough. Roll out on floured pastry sheet, and cut into narrow strips. Drop in boiling broth, and cook 45 or until tender.

Jalapeño Grits
½ cup grits
2 cups water
*Cook until almost dry then add:
5 oz. Sharp cheddar cheese, grated
1 cube oleo or butter
2 eggs, neaten
2 tbsp hot jalapeño relish
dash of salt - dash of garlic salt

* Pour into greased casserole, cover, and bake at 300 degrees for 1 hour.

Rice Casserole
1 cup Uncle Bens rice
1 can drained 4 oz. Mushrooms
1 tbsp soy sauce
1 can water
1 can onion soup

* Bake at 350 degrees for 1 hour.

Zucchini Pancakes
2 cup grated zucchini
Parmesan cheese
salt
grated onion
1 egg
1 cup flour
pepper

*Mix all ingredients together. Then fry in oil.

Skillet Sausage and rice
1 lb. Seasoned sausage
½ cup chopped onions
2 cups tomatoes
3/4 cup uncooked rice
salt and pepper (to taste)

* Brown sausage and onions. Add rest of ingredients, cook until done.

''Cowboy Supper''
1 med. Onion
1lb. Ground beef
1(32oz.) Can pork and beans
salt and pepper

*Brown onions , add hamburger. Cook till done (drain if you wish), season and add pork and beans. Simmer till good and hot. Add corn bread or bread and butter.

Salisbury Steak
1 ob. Ground beef
1/3 cup flour
1 egg
* Mix well and roll out on floured board to ½ inch thickness. Cut in serving pieces anf brown lightly. Mix 1 can brown gravy, 1 chopped onion, and 1/4 cup catsup. Pour over meat. Cover and bake 1 hour at 350 degrees.

Chicken Elegant
8 slices dried beef
4 whole chicken breasts, skinless, boned, and halved
10 3/4 oz. Can of cream of mushroom soup
1 cup sour cream
8 slices of bacon
* Heat oven to 325 degrees. Roll slice of bacon around each half of chicken breast, then roll slice of dried beef over bacon and each chicken breast. Arrange in 13 x 9 inch baking dish. In small bowl, combine soup and sour cream; pour over chicken. Bake covered at 325 degrees for 1

1/4 - 1 ½ hours.

Easy Chicken Dinner
4-5 chicken breasts skinless and bone less
1 mushroom soup
½ cup white wine
green onion, chopped

* cook chicken in butter, simmer onions. Mix soups , onions, and wines together. Then pour sou, onions, and wine over chicken and bake 30 minutes at 350 degrees.

Quick Salmon Loaf
1 can salmon
1 can cream chicken soup
1 egg, slightly beaten
1 cup cracker crumbs
1 tsp instant minced onion

*Mix all ingredients together. Place in loaf pan. Bake at 350 degrees for 45 minutes.

Broccoli Cornbread
1 ½ sticks oleo
4 eggs
1 sm. Box broccoli
1(8oz.) Cottage cheese
½ cups onions
2 boxes jiffy cornbread
*Drain broccoli and mix all ingredients in 9x13 pan. Bake at 350 degrees for 25 - 30 minutes.

Corn Muffin Dish
1 stick butter
1 whole- corn drained
2 eggs
1 jiffy corn muffin mix
½ cup milk

* Melt butter, mix eggs, milk with muffin mix. Add corn and bake at 350 degrees for 45 minutes in a 9 x 13 inch cake pan.

Oyster Crackers

2(12oz.) Pkgs. Oyster crackers
1 pkg. Original Hidden Valley dressing mix
1 cup oil
½ tsp garlic powder
½ tsp dill weed
1 tsp. Lemon pepper flavored seasoning

* Mix all ingredients well. Store in airtight container for 2 days then serve.

Sunrise Taters
By: Jennifer Muench
1 Potato
1 egg
¼ c. shredded cheddar cheese

Clean Potato. Poke some holes in potato Microwave for 4 minutes. Check potato by pricking with fork to see if done

Mix egg in bowl, add salt and pepper if desired; Fry in pan till done. Cut up potato. Sprinkle cheese over potato, put egg on top of cheese --- serve

Ham and Potato Casserole
Donated By Wenda Richardson
1 package frozen veggies
1 can potatoes
1 canned ham (or ham chunks)
Shredded cheese

* Boil veggies until tender*Mix potatoes, veggies, and chunked ham into 2 quart casserole dish, sprinkle with cheese.*Bake at 350 degrees until cheese is melted

VEGETABLES

Vegetable Soup

1 to 2 lbs. stew meat
1 oz. can of whole kernel corn
1 large onion
1 large head of cabbage 6 to 8 med. tomatoes
1 large can tomato juice
1 med. can tomato sauce
diced banana peppers
6 to 8 potatoes
1 (8 oz) can green beans
4 to 6 stalks celery
okra (optional)
salt and pepper to taste
1 small can tomato puree
dices green peppers
some pimentos
Combine ingredients and simmer slow for 2 to 3 hours

Scrambled Cabbage

3 cups shredded cabbage
½ green pepper (chopped)
1 tsp. salt
1 cup celery (diced)
1 onion (chopped)
2 Tbs. oil in heavy pan or skillet with a tight fitting lid, add vegetables. Cook 5 minutes.

Corny Baked Beans

1 cup whole kernel corn, fresh or canned
1 Tbl. brown sugar
1 Tbl. grated parmesan cheese
1 Tbl. butter or margarine
1 (16 oz can) baked beans

1 teas. fresh minced onion

1 Tbl. crumbled crisp bacon

1 Tbl. catsup

Combine all ingredients in baking dish, heat in oven until bubbling

Not so Ordinary Vegetables

Donated by: Jennifer Muench
YIELD = 8 servings PREP
TIME = 5 minutes
COOK TIME = 30 minutes
TOTAL TIME= 35 minutes

1 cup -- asparagus, pieces
1 cup broccoli, flowerets
1 cup-- carrots (chop carrots sot they are thin and round)
1 cup -- spinach fresh or frozen (if frozen make sure you defrost first)
1 cooking spray of any kind
1 can -- cream of mushroom soup, condensed
2 tablespoon -- onions, finely chopped
1 tsp-- thyme (optional)
½ cup--water
Salt to taste
freshly ground PePPER
1 tsp -- garlic powder, according to taste
½ cup-- each of parmesan and grated cheddar
1 cup -- bread crumbs

* Layer asparagus, broccoli, carrots, and spinach in a baking dish covered with vegetable spray. Blend remaining ingredients.* Pour over vegetables. Cover. Bake at 400 degrees for 20 minutes.* Add cheese over top of vegetables. Sprinkle bread crumbs liberally over top of cheese . Bake for additional 10 minutes or until golden brown

Wertz Potatoes

2 lbs. Hash brown patties thawed well
1 pt. sour cream
3 cups grated cheese, cheddar
1 stick melted oleo

* Mix together well. Place in greased rectangular baking dish. Top with bread crumbs. Bake at 350 degrees for 1 hour.

Marinade for Broccoli

1 ½ cup oil
3/4 cup vinegar
1 tbsp sugar
1 tbsp dill
1 tbsp accent
1 tsp salt
1 tsp garlic powder

* Brake off broccoli flowers and marinade in above for 4 hours

Marinated Carrots

2 lbs carrots, cooked and cooled
1 small green pepper
1 medium onion
½ cup salad oil
1 cup sugar
1 tsp Worcestershire sauce
1 can tomato soup
3/4 cup vinegar
1 tsp prepared mustard

*Slice carrots thin. Add rest of ingredients. Mix together well. Chill before serving.

3 Bean Salad

1 can wax beans
1 can green beans
1 can kidney beans, drained, and rinsed
1 onion, sliced
pimento

*Marinate in dressing.

3 Bean Salad Dressing

½ cup oil
½ cup vinegar
3/4 cup sugar
salt

Vegetable Nachos
2 medium tomatoes, finely chopped, well drained
1 green pepper, finely chopped
4 1/4 oz. Can chopped ripe olives
36 to 48 round tostada or tortilla chips
4 oz.(1 cup) shredded cheddar cheese

*In medium bowl, combine all veggies. Place tostada chips in single layer on ungreased cookie sheet. Sprinkle each chip with 1 teaspoon cheese, top with 1 tbsp veggie mixture. Broil 3 minutes or until cheese is melted. Serve immediately.

Zucchini Squares
7 eggs
½ cup bisquick
½ cup grated Romano cheese
½ tsp. Garlic salt
½ tsp parsley
3 medium zucchini, chopped
1 lg. Onion
Beat eggs gently. Add oil, Bisquick, cheese, garlic salt, and parsley, fold in zucchini and onion. Bake in greased 9x 13 inch pan at 375 degrees for 30 minutes or until golden brown. Cut in bit size squares.

Scalloped Corn
2 eggs
1(17oz.) Can cream style corn
2/3 cups milk
2 tbsp cold butter, cut in small pieces
½ cp crushed saltine (about12)
1/4 tsp each salt and pepper

*In bowl beat eggs until frothy. Stir in remaining ingredients. Turn into greased 1 quart casserole dish. Bake at 350 degrees for 1 hour or until knife inserted in center comes out clean.

Bacon - wrapped Potatoes
1 sm. Onion, thinly sliced

2 med. Baking potatoes halved length wise
4 strips bacon

*Layer onion slices on cut side of two potato halves; top with other potato half. Wrap each potato with two bacon strips . Secure with toothpicks. Place on lightly greased baking pan. Bake, uncovered, at 325 degrees for 1 hour and 20 minutes or until potato is tender and bacon is crispy. Discard toothpicks.

Fried Okra and green tomatoes

1 cp buttermilk
1 lg. Egg
1 ½ cup cornmeal
1/8 tsp. salt
1/4 tsp pepper
1 lb. Fresh okra, sliced
2-3 green tomatoes, cut into ½ inch pieces
veggie oil
salt

*Whisk together the buttermilk and egg. Combine cornmeal, salt, and pepper. Dip okra and tomato, in batches, into buttermilk mixture, coat in cornmeal mixture. Pour oil to depth of 3 inches into a Dutch oven; heat to 375 degrees. Fry okra and tomato, in batches, 4 minutes on each side or until golden brown.

Harvard Beets

1 tbsp cornstarch
2-4 tbsp sugar
½ tbsp salt
1/4 cup salt
1/4 cup water
2 tbsp fat
3 cup cooked beets, sliced

*Mix cornstarch or flour, sugar, and salt. Add vinegar and water and boil for 5 minutes, stirring constantly. Add the fat and beets and let stand until the sauce becomes red. Reheat as necessary.

Creamed Corn

16 oz can yellow corn

1 tsp. sugar

½ tsp salt

1 teas. grease or margarine

flour

water

In saucepan combine all the ingredients. Cook the mixture a while on the stove. Blend a little flour with a small amount of water, and add the mixture to the corn. Cook a little while longer.

Snow peas

2 Tbl. butter or margarine

4 small new potatoes, quartered

1 pound fresh snow peas

1 small onion, sliced into rings

½ teas. salt

Melt the butter in a heavy skillet. Add the potatoes and fry over medium heat until golden and crisp. Add the snow peas, onion, and salt and fry for 5 to 7 minutes until the peas are crisp and tender.

Potato Pancakes

6 med. potatoes

3 eggs

6 Tbl. flour

½ onion, grated

salt and pepper to taste

Dash garlic

oil

Butter

Grate the potatoes, and add the eggs, flour, onion, salt, pepper, and garlic. In a skillet heat the oil and butter until hot. Shape the mixture into patties and fry in the hot oil.

Succotash

16 oz can lima beans, drained

12 oz can whole kernel corn, drained

2 Tbl. butter or margarine

½ cup light cream

salt and pepper

In saucepan combine the lima beans, corn, butter, and cream. Heat through and add salt and pepper to taste.

Paradise Rice

4 cups rice, cooked

1 lb. bacon cooked and crumbled, drippings reserved

6 eggs, scrambled hard and finely chopped

½ cup soy sauce

Green onions, chopped

7 oz can white chunk chicken

In a saucepan combine the rice and ½ cup of bacon drippings. Add the remaining ingredients, heat through.

Louisiana Beans

2 lb. beans

4 lb. onions

3 Tbl. brown sugar

salt to taste

2 lb. bacon

2 ½ Tbl. black pepper

Combine all ingredients except sugar and boil hard for 1 hour. Then cook very slowly 6 to 8 hours. Add sugar about 30 minutes before done.

Baked Squash

4 yellow summer squash

½ tsp. salt

½ tsp. Worcestershire sauce

½ tsp. dry mustard

½ cup grated cheese

2 teas. melted butter

Cook whole squash in salted water for 5 to 10 minutes, or almost done Cool. Scoop out pulp and place in mixing bowl. Add all remaining ingredients; mix well. Spoon into squash shells. Bake at 350 deg. For 15 to 20 minutes.

Stuffed Mushrooms

1 pound sausage

1/4 pound cheese, grated

Mix together and stuff mushrooms. Place in dish and bake at 350 deg. until done.

Baked Sweet Potatoes

6 med. potatoes, cooked

1- 7 oz bottle 7 up

2 Tbl. oleo

1 cup brown sugar

½ teas. salt

cinnamon or nutmeg

Peel and half sweet potatoes. Combine remaining ingredients in heavy skillet. Boil 5 minutes, add sweet potatoes. Bake for 20 minutes at 325 deg. Baste occasionally.

French Fried Onions

2 Bermuda onions, thinly sliced

milk

salt and pepper to taste

fat for frying

2 egg whites, stiffly beaten or 2 whole eggs beaten

flour

Separate onion rings. Cover rings with milk and

let stand for 30 minutes. Drain thoroughly. Slip into egg whites, then seasoned flour. Fry in preheated 375 degree fat, and cook until light brown.

Appetizers and Salads

Holiday Cheese Ball

2- 8 oz packages of cream cheese (Room temp)

1/4 cup chopped Mango

2 T. chopped onion

1 T. seasoned salt

1 sm. can well drained crushed pineapple

1 ½ cup ground pecan

Mix then shape and roll in ½ cup pecans.

Southwest Onion Dip

16 oz container sour cream

1.5oz package soup and dip mix

1/4 cup prepared salsa

2 jalapeno peppers, finely chopped

Tortilla chips or assorted fresh vegetables

In a medium bowl, combine all ingredients except chips and vegetables; mix well. Chill to blend flavors; stir before serving. Serve with chips or vegetables, refrigerate leftovers.

Nippy Sour Cream Dip

1 cup sour cream

1/3 to ½ cup drained horseradish

1/4 tsp. paprika

½ tsp. celery seed

½ tsp. salt

Combine sour cream with other ingredients; whip until well blended.

Serve in a chilled bowl with potato chips

Taco Spread

2 ½ cans refried beans

1 large container sour cream

1 package taco seasoning

1 jar salsa

2 packages fancy cheese

½ head lettuce

2 large tomatoes

1 large onion

2 cans black olives

2 large bags chips

Spread beans in loaf pan. Mix sour cream and taco seasoning and salsa together and spread on top of beans. Chop onion, tomatoes, lettuce and olives. Spread on top of sour cream; mix. Then put cheese on top.

Spinach Dip

1 cup mayonnaise

1 cup sour cream

1 envelope Ranch mix

10 oz frozen chopped spinach

½ cup chopped red pepper

Thaw spinach and drain all water off, then add mayonnaise and sour cream and mix well. Then mix in remaining ingredients. Best served with marbled rye bread.

Shrimp Dip

1 small can shrimp

8 oz package cream cheese

1 tsp. horseradish

3 T. chopped onion

1 T. catsup

salt to taste

Mix with Miracle Whip salad dressing. Refrigerate

Apple Dip

1 lrg. package cream cheese

3/4 cup brown sugar

1/4 cup white sugar

Vanilla

Stir together and serve with crispy apples.

Broccoli Salad

2 bunches of broccoli

1 mango or green pepper

½ purple onion

2 cups shredded cheese

Then mix together

1 cup sour cream ½ cup sugar

1 cup mayo

Pour over all the above and toss together well.

Sausage Puffs

2 cups Bisquick

2 cups grated cheddar cheese

1 lb. hot breakfast sausage

Mix together with hands. Roll into small bite sized balls

Bake for 20 to 25 minutes at 350 deg.

Bow Ties

1 lb. box saltine crackers

1 lb. bacon slices

Heat oven to 350 deg. Cut bacon slices in half. Wrap each saltine with ½ slice of bacon. Put on a flat pan. Bake in oven until bacon is done. Serve on warming tray.

Five cup Salad

1 cup drained pineapple

1 cup drained mandarin oranges

1 cup coconut

1 cup small marshmallows

1 cup sour cream

Mix all together. Chill and serve.

Orange Cottage Cheese Salad

1 carton small curd cottage cheese, 1 can crushed pineapple, drained, 1 small package Cool Whip, 1 package orange jello. Mix dry ingredients with pineapple, then add all ingredients and mix well. Chill before serving.

Refrigerator Salad

1 head lettuce

1 head cauliflower

10 to 12 green onions

1 pt. jar Mayonnaise

In storage bowl, make layers of vegetables. Then layer of mayonnaise. Continue to layer all ingredients. Cover and store in refrigerator for at least 5 hours before serving. This will keep in refrigerator for a week.

Cucumber Salad

1 package lime Jello

1 tsp. salt

1 cup boiling water

1 tsp. grated onion

1 tsp. vinegar

1 cup sour cream

½ cup mayo

2 cup minced cucumbers

Dissolve Jello and salt in boiling water, add vinegar. Chill until thick. Blend in sour cream and mayo. Fold in cucumbers. Pour in mold, chill until firm.

24 Onion salad

2 cups sliced pineapple

1 lb. marshmallows

½ cup cream

½ cup sugar

4 egg yolks

pinch salt

½ pt. whipping cream

Heat ½ cup cream until lukewarm. Add beaten egg yolks, salt and ½ cup sugar. Cook until thick. Let cool. Add fruit and whipping cream, mix well and chill.

Summerland Salad

1 med. cantaloupe

½ honeydew

1 papaya

1 lb. seedless grapes

½ cup plain yogurt

2 Tbl. apricot preserves

2 Tbl. fresh orange juice

Peel and cube melons and papaya. Place in bowl with grapes and chill. In small bowl combine yogurt, preserves and juice blend well. Pour over fruit and serve.

Cheese snacks

8 oz cheddar cheese grated

2 cups flour

½ tsp. salt

1/3 tsp. pepper

2 bars margarine

2 cups rice krispies

Cream margarine. Add all above together. Form into small balls, flatten with fork. Bake for 10-20 minutes in 350 deg. oven.

Guacamole Dressing or Dip

1 avocado, peeled

spices

herbs

1/4 cup mayonnaise

½ cup sour cream

Combine all ingredients, except avocado. Next, mash, blend in peeled avocado

Angel Wing Salad

1 package instant vanilla pudding mix

1 large container of Cool Whip

1 cup coconut with few drops red coloring(coloring optional)

1 1lb. can crushed pineapple (heavy syrup)

1 cup small marshmallows

1 cup chopped nuts (optional)

Mix Pineapple and add pudding mix. Add all other ingredients and mix well. Chill before serving.

Frosted 7 Up Salad

Dissolve 2 packages lemon jello in 2 cups boiling water. Add 2 cups 7 Up, let partially set. Add 2 oz. crushed pineapple (drained), 1 cup small marshmallows, 2 bananas, sliced and chill to solid.

Topping- Cook until thick: ½ cup sugar, 2 Tbl. flour, a cup pineapple juice, 1 egg, beaten. Cool. Add 2 teas. butter. When chilled, fold in 2 cups whipped cream. Spread over gelatin that had set.

Kraut Salad

2 cans chopped sauerkraut

1 cup chopped green onions

1 cup chopped celery

1 cup chopped pepper

½ cup oil

½ cup white vinegar

1 1/4 cup sugar

Mix and let stand overnight in refrigerator.

Slime Salad

1 large package lime Jello

1 Tbl. mayonnaise

2 cup hot water

1 med. can crushed pineapple (not drained)

1 16 oz. container sour cream

Combine all ingredients. Blend well. Pour into 5-6 cup mold. Refrigerate until set.

Just Right Dip

1- 14 ½ oz can asparagus spears, drained

½ cup sour cream

1/4 tsp. hot sauce

1 tsp. dried dill weed

1 tsp. seasoned salt

In a blender combine all ingredients, and whip until smooth. Adjust the seasoning to taste. Serve with corn chips.

Artichoke Dip

1 cup mayonnaise

1 cup Parmesan cheese

1 6-oz can artichoke hearts

In an joven proof bowl combine the mayonnaise and Parmesan cheese. Drain the artichokes and add to the mixture. Bake in a 350 deg. oven for 20 to 30 minutes.

Havorti Cheese Ball

Donated By: Amanda Hanley
8 oz. -- Cream cheese (softened)
½ cup-- shredded Havarti Cheese (2 oz.)
1/3 cup -- crumbled feta cheese (1 ½ oz.)
2 tbsp -- chopped green onions
1 tbsp - Milk
¼ tsp. - Oregano
1/3 cup -- chopped almonds

* Beat all ingredients, except almonds, until fluffy. Cover and refrigerate 2 hrs. Shape into

ball and roll in almonds.

Sunshine Salad

Donated By: Amanda Hanley
5 cups -- broccoli florets
5 -- cups cauliflower
8 oz. -- shredded cheddar cheese
½ cup -- chopped onion
1 cup - mayonnaise
½ cup - sugar
2 tbsp. -- cider vinegar
1 jar -- Hormel bacon crumbles
½ cup sunflower seeds

*Toss veggies, bacon and sunflower seeds together in large bowl. Make sauce with mayonnaise, sugar and vinegar. Pour over veggies and mix.

Rabbit Salad

Take 1 boiled, boned rabbit chop by hand or in grinder or processor. Add 3 chopped boiled eggs, 6-8 chopped dill pickles and miracle whip or mayo to your taste preference mix all together and eat as your would tuna salad.

NOTE: Excellent on Ritz Crackers