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Introduction

When I walk into my kitchen today, I am not alone. Whether we know it or not, none of us is. We bring fathers and mothers and kitchen tables, and every meal we have ever eaten. Food is never just food. It's also a way of getting at something else: who we are, who we have been, and who we want to be."
(Molly Wizenberg, from "A Homemade Life")

Dedicated to my family of good cooks and great friends, with thanks and much love.

Debbie Lamalie Allen
January 2010

Chapter 1

Breakfast and Brunch

GLAZED CINNAMON ROLLS

40 servings | 40 rolls
Source: Debbie Allen

Ingredients

1 cup **milk**
1 cup **water**
½ cup **butter**
6 cups **flour, divided**
½ cup **sugar**
3 packages **yeast**
2 teaspoons **salt**
1 egg, beaten
2 tablespoons **butter, melted**
⅓ cup **brown sugar**
1-½ teaspoons **cinnamon**
1 cup **Confectioners' sugar**
2 tablespoons **milk**
½ teaspoon **vanilla**
green and red candied cherries, optional

Method

Combine first 3 ingredients in a small saucepan; heat until very warm.

Combine 2 cups flour and next 3 ingredients in a large bowl; stir well. Gradually add milk mixture, stirring well; add egg. Beat at medium speed until smooth. Gradually stir in enough remaining flour to make a slightly stiff dough.

Turn dough out onto a well-floured surface and knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning to grease top. Cover and let rise in a warm place 1 hour or until doubled in bulk.

Punch dough down, cover, and let rest 15 minutes. Set half of dough aside.

Turn remaining half of dough out onto a lightly floured surface; roll to a 20"-x-23" rectangle; brush 2 tablespoons butter over dough, leaving a 1/2" border. Combine brown sugar and cinnamon; sprinkle mixture over rectangle. Beginning at long side, roll up jellyroll fashion; press edges and ends together securely. Cut into 1" slices; place cut side down in a greased 9"-x-13" pan. Cover pan with greased plastic wrap; refrigerate 8 hours. Repeat with remaining dough.

Before baking, cover and let rise in a warm place, 1 hour or until doubled in bulk. Bake at 375F for 20 minutes.

Combine confectioners' sugar, 2 tablespoons milk, and vanilla; drizzle over warm rolls. Garnish with candied cherry pieces, if desired.

For Caramel-Nut Rolls: Prepare dough and filling as for Glazed Cinnamon Rolls. Cut filled dough rolls into 1" slices.

Combine 1 cup brown sugar, 1 cup melted butter, and 1/4 cup corn syrup; mix well. Spread mixture evenly in two greased 9"-x-13" pans. Sprinkle 1/2 cup chopped pecans in each pan. Place roll slices, cut side down, on pecan topping. Cover pan with greased plastic wrap. refrigerate 8 hours.

Before baking, cover and let rise in a warm place, 1 hour or until doubled in bulk.

Bake at 375F for 20 minutes. Invert rolls onto serving trays to serve.

CINNAMON SWIRLS

Servings: --
Source: Norma Jean Gahn

Ingredients

¾ cup **milk**
¼ cup **sugar**
1 teaspoon **salt**
¼ cup **oleo**
¼ cup **warm water**
1 tablespoon **yeast**
1 egg
3 to 3-½ cups **flour**
¾ cup **sugar**
1 teaspoon **cinnamon**

Method

Mix sugar, salt, oleo, egg, and part of flour with yeast that has been softened in warm water. Add rest of flour to be able to knead until elastic, 8-10 minutes. Place in greased bowl, cover, and let rise in warm place until double in bulk. Roll out and sprinkle sugar and cinnamon on top. Roll up like cinnamon rolls. Cut in pieces and place cut side up. Let rise.

Fry in deep fat. Dip in glaze of powdered sugar and water.

MAPLE BUTTER TWISTS

Servings: --
Source: Norma Jean Gahn

Ingredients

1 tablespoon **yeast**
¼ cup **water, warm**
¼ cup **butter or oleo**
3 tablespoons **sugar**
1-½ teaspoons **salt**
½ cup **hot scalded milk**
2 eggs
3-¼ to 3-½ cups **flour**
FILLING
- ¼ cup **soft butter**
- ½ cup **packed brown sugar**
- ⅓ cup **sugar**
- ¼ cup **maple syrup**
- **2** tablespoons **flour**
- ½ teaspoon **cinnamon**
- **1** teaspoon **maple flavoring**
- ½ cup **walnuts**

Method

Soften yeast in warm water. Combine butter or oleo, sugar, salt, and hot milk in large bowl. Stir in eggs and softened yeast; gradually add flour to form a stiff dough. Beat well after each addition.

Cover and let rise in warm place until light, about 1-1/2 hours.

Cream butter and add remaining filling ingredients. Divide dough in half. Roll out one portion to 14"-x-18' rectangle. Spread with half filling. Cut roll lengthwise. Twist strip cut side up. Shape into ring in well greased 8" or 9" round pan. Repeat with remaining dough. Cover; let rise 45 minutes.

Bake 25-30 minutes at 350F.

Can frost with powdered sugar icing.

ORANGE-PECAN MONKEY BREAD

Servings: --
Source: Celeste Queen

Ingredients

¾ cup **orange marmalade (or your favorite jam)**
½ cup **chopped pecans or other nuts**
¾ cup **firmly packed brown sugar**
½ teaspoon **cinnamon**
1 25-ounce bag **frozen yeast rolls, thawed**
⅓ cup **butter or margarine, melted**

Method

Spread marmalade in bottom of lightly greased 10" Bundt pan; sprinkle with pecans. Combine brown sugar and cinnamon in a small bowl. Roll each piece of thawed yeast roll in butter or margarine, then in sugar mixture and layer in pan. Pour remaining butter over rolls; top with remaining butter mixture.

Cover and chill 8 hours. Bake at 350F for 30 minutes or until golden. Cool in pan 10 minutes; invert on plate.

BIENENSTICK

Servings: --
Source: Sherry Osborne

Ingredients

14 ounces **loaf frozen sweet bread dough, thawed**
½ cup **sliced almonds, toasted**
¼ cup **sugar**
3 tablespoons **butter**
1 tablespoon **water**
1 tablespoon **honey**
⅓ cup **sugar**
2 tablespoons **cornstarch**
1-¼ cups **milk**
1 tablespoon **butter**
1 tablespoon **shortening**
3 egg yolks, slightly beaten
1 teaspoon **vanilla**

Method

On a lightly floured surface, roll dough into a 12"-x-7" rectangle. Put in a greased 12"-x-7"-x-2" baking dish.

In saucepan, combine almonds, 1/4 cup sugar, 3 tablespoons butter, water, and honey. Cook and stir until bubbly. Spread over dough. Cover. Let rise in warm place for 30 minutes or until nearly doubled. Place dish in a shallow baking pan. Bake at 350F for 25-30 minutes. Cool in dish for 10 minutes. Remove; cool.

Meanwhile, in saucepan, combine 1/3 cup sugar and cornstarch. Stir in milk, butter, and shortening. Cook and stir until bubbly. Cook and stir 2 minutes more. Gradually stir about 1/2 of hot mixture into the yolks. Return all to saucepan. Cook and stir until nearly bubbly. Reduce heat and cook 2 minutes more. (Do not boil.) Remove from heat and stir in vanilla. Cover surface with wax paper and let cool about 30 minutes.

To assemble: split bread in half and fill with custard. Cover. Refrigerate 3-24 hours before serving. Cut into squares to serve.

SOUR CREAM WAFFLES

Servings: --
Source: Dorothy Lamalie

Ingredients

1-½ cups **flour**
2 teaspoons **baking powder**
½ teaspoon **baking soda**
¼ teaspoon **salt**
1 tablespoon **sugar**
3 eggs, separated
¾ cup **sour cream**
¾ cup **buttermilk**
¼ cup **vegetable shortening, melted**
¼ cup **butter, melted**

Method

Sift dry ingredients together. Beat egg yolks, sour cream, and milk. Add to dry ingredients, alternating with fats cooled to room temperature. Stir batter until smooth and free from lumps.

In separate bowl, beat egg whites until stiff; fold into batter.

Bake on hot Belgian waffler.

GERMAN PANCAKES

Servings: --
Source: Dorothy Lamalie

Ingredients

½ cup **flour, sifted**
½ cup **evaporated milk**
¼ teaspoon **salt**
4 extra large eggs
½ stick **butter**
powdered sugar
syrup

Method

Combine flour, evaporated milk, and salt. Mix well; add eggs one at a time, whipping with wire whisk or fork after each egg.

Melt butter in 10" oven-proof skillet. Add batter. Cook over moderate heat on top of stove until edges are firm enough to loosen around skillet with spatula.

Make a criss-cross slash with spatula through pancake. Place in preheated 425F oven. Bake 15 minutes, or until golden brown and puffed. Sprinkled with powdered sugar.

Cut in wedges and serve immediately with syrup.

GRANDMA'S THIN PANCAKES

These are like the pancakes Grandma Hetrick used to make for "the boys".

Servings: --
Source: Netta Hetrick

Ingredients

3 whole eggs
2 cups **milk**
1-½ cups **flour**
2 teaspoons **baking powder**
½ teaspoon **salt**
3 teaspoons **sugar**
3 tablespoons **butter, melted**

Method

Break eggs into bowl. Sift dry ingredients together and stir into the eggs, alternating with the milk. Add melted butter and fry on a very lightly greased, preheated grill. If lighter cakes are preferred, separate eggs and add beaten whites last.

BASIC MULTIGRAIN PANCAKES

Servings: --
Source: Debbie Allen

Ingredients

⅔ cup **whole-wheat flour**
⅓ cup **all-purpose flour**
¼ cup **oatmeal**
2 tablespoons **wheat germ**
2 teaspoons **sugar**
1 teaspoon **baking powder**
½ teaspoon **baking soda**
¼ teaspoon **salt**
1 cup **buttermilk**
¼ cup **skim milk**
1 egg white
1 whole egg
1 tablespoon **vegetable oil**
¼ teaspoon **vanilla**

Method

Mix all dry ingredients in a medium bowl. In a second bowl, combine all the wet ingredients, whipping them enough to beat the egg white and whole egg slightly. Add these to the dry ingredients, stirring just to combine them. The batter can stand for about 10 minutes out of the refrigerator or for an hour or more refrigerated.

Heat a griddle over medium heat. Grease it lightly if not nonstick, and immediately pour sufficient batter to make pancakes of the size you desire (don't let them get too big, or they will be hard to flip). Turn the heat down to moderately low, and cook the pancakes until the bottoms are golden brown and the tops begin to bubble. Flip them over, and cook them until the undersides are golden brown. Serve immediately.

CORN-OAT PANCAKES

5 servings
Source: Dorothy Lamalie

Ingredients

1 cup **flour**
1 cup **oatmeal**
¼ cup **cornmeal**
½ cup **buttermilk powder**
1-½ teaspoons **baking powder**
1 teaspoon **baking soda**
½ teaspoon **salt**
1 cup **orange juice**
½ cup **liquid egg substitute**
¼ cup **cooking oil**
vegetable spray
sliced strawberries, kiwifruit, and peaches, optional

Method

In food processor fitted with metal blade, combine dry ingredients. Cover and process 30 seconds. In medium-sized bowl, beat together orange juice, egg substitute, and oil. Add dry ingredients; mix until blended.

Spray griddle with cooking spray and place over medium-high heat. Spoon batter onto hot griddle, forming 3" pancakes. Cook 2-3 minutes or until underside is golden. Turn and cook 1 minute longer, or until golden; keep warm while cooking remaining pancakes.

FRIED MUSH

4 servings
Source: Garnetta Hetrick

Ingredients

¾ cup **cornmeal**
1 teaspoon **salt**
3-½ cups **boiling water**
flour
butter, bacon fat, or oil
syrup or honey

Method

Sprinkle cornmeal gradually into boiling, salted water, stirring constantly until mixture boils. Reduce heat and cook for 5 minutes, stirring only once or twice. Place on top of double boiler over boiling water and cook tightly covered for about 45 minutes or until all water has been absorbed. Pour cooked cornmeal into loaf pan which has been rinsed with cold water. Cool, cover, and chill until thoroughly cold and firm.

To fry: Unmold; cut into slices 1/2" thick. Dip each slice into flour and saute in small amount of butter or oil on both sides until golden brown.

Serve with syrup or honey.

COFFEE CAKE

Servings: --
Source: Linda Tooman

Ingredients

2 cups **flour**
1 cup **white sugar**
2 teaspoons **baking powder**
1 teaspoon **salt**
1 cup **water**
¾ cup **oil**
4 eggs
1 teaspoon **vanilla**
1 package **instant vanilla pudding**
1 package **instant butterscotch pudding**
1-½ cups **brown sugar**
1 cup **chopped nuts**
1 tablespoon **cinnamon**

Method

Beat first 10 ingredients for 2 minutes. Mix brown sugar, nuts, and cinnamon for topping. Pour into 9"-x-13" pan: 1/3 batter, 1/3 topping, etc. Bake at 350F for 35-40 minutes.

COFFEE CAKE

Servings: --
Source: Mildred Lamalie

Ingredients

¼ pound **butter**
1 cup **sugar**
2 eggs
2 teaspoons **vanilla**
1 cup **sour cream**
1 teaspoon **baking soda**
2 cups **less 2 T. flour**
½ cup **nuts**
cinnamon

Method

Mix all ingredients except nuts and cinnamon in order given, and place half the dough in a greased pan.

Mix sugar, nuts, and cinnamon together, and sprinkle half over batter. Then add rest of dough and topping.

Bake at 350F for 30 minutes. If using a tube pan, bake 40-45 minutes.

BLUEBERRY BUCKLE COFFEE CAKE

Because I "inherited" several blueberry bushes when I bought my house, I had to find ways to use them. This was one of the best recipes I found.

Servings: --
Source: Meg Evans

Ingredients

2 cups **all-purpose flour**
¾ cup **sugar**
2-½ teaspoons **baking powder**
¾ teaspoon **salt**
¼ cup **shortening (or butter)**
¾ cup **milk**
1 egg
2 cups **fresh blueberries**
CRUMB TOPPING
- ½ cup **sugar**
- ⅓ cup **all-purpose flour**
- ½ teaspoon **ground cinnamon**
- ¼ cup **butter or margarine, softened**

GLAZE
- ½ cup **powdered sugar**
- ½ teaspoon **vanilla**
- **1-½ to 2** teaspoons **hot water**

Method

Mix shortening, sugar, milk, and egg. Add flour, baking powder, and salt and beat 30 seconds. Carefully stir in blueberries. Spread in 9"-x-9" pan. Sprinkle with crumb topping. Bake 45 to 50 minutes or until pick inserted in center comes out clean. Drizzle with glaze. Serve warm.

Crumb topping: mix all ingredients until crumbly.

Glaze: Mix all ingredients until drizzling consistency.

BLUEBERRY STREUSEL COFFEE CAKE

Servings: --
Source: Celeste Queen

Ingredients

½ cup **butter or margarine, softened**
1-¾ cups **sugar**
2 eggs
2 teaspoons **vanilla**
3-½ cups **flour (or 1-1/2 cups white flour and 1 cup wheat flour)**
2 tablespoons **baking powder**
1 teaspoon **salt**
1-½ cups **milk**
3 cups **fresh or frozen blueberries (if frozen, do not thaw)**
STREUSEL TOPPING
- ¾ cup **sugar (can use 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 cup turbinado or raw sugar)**
- ½ teaspoon **ground cinnamon**
- ⅓ cup **cold butter or margarine**

Method

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine flour, baking powder, and salt; add to creamed mixture alternately with milk. Fold in blueberries. Pour into greased 13"-x-9" pan.

For topping, combine sugars and cinnamon. Cut in butter until mixture resembles coarse crumbs. Spread over batter. Bake at 375F for 35-40 minutes or until toothpick comes out clean. Cool in pan on wire rack.

SWEDISH COFFEE CAKE

Servings: --
Source: Garnetta Hetrick

Ingredients

1 cup **water**
¼ pound **oleo**
½ teaspoon **salt**
1 teaspoon **vanilla**
1 cup **flour**
4 eggs
1 cup **flour**
¼ pound **oleo**
2 tablespoons **water**

Method

Bring 1 cup water, 1/4 pound oleo, and salt to boil; remove from heat. Add 1 cup flour. Mix until smooth. Add eggs 1 at a time and add vanilla. Set aside and cover.

Mix 1 cup flour, 1/4 pound oleo and 2 tablespoons water. Form into a ball. Put on cookie sheet in figure 8. Press out. Spread egg mixture over the top.

Bake at 425F for 25 minutes then turn oven off. Let it stand in oven 10 minutes.

Frost with a powdered sugar and water glaze.

GRANDPA BOB'S CHRISTMAS BREAKFAST

Servings: --
Source: Bob Lamalie

Ingredients

1 gallon **favorite ice cream**
1 box **Golden Grahams**
8 cereal bowls
Jimmies

Method

Spoon ice cream into cereal bowls; sprinkle with Golden Grahams and garnish with Jimmies.

Serves 8 grandchildren. Double ingredients if teenagers.

DONUTS

Servings: --
Source: Norma Jean Gahn

Ingredients

2 cups **lukewarm milk**
½ cup **sugar**
2 teaspoons **salt**
2 tablespoons **yeast**
2 eggs
½ cup **shortening**
7 to 7-½ cups **flour**
SUGAR GLAZE
    ⅓ cup **boiling water**
    1 cup **powdered sugar**

Method

Mix milk, sugar, and salt together. Soften yeast in liquid. Stir in eggs and shortening. Mix in flour first by mixer, then by hand.

Knead until elastic for 5-8 mintues. Let rise twice. Roll out and cut with donut cutter. Let rise.

Fry; drain. Dip in sugar glaze.

Sugar glaze: Add boiling water to powdered sugar. Dip warm donuts into warm glaze.

BRUNCH CASSEROLE

8 servings
Source: Debbie Allen

Ingredients

8 shredded frozen hash brown potato patties
½ cup **butter, melted**
1 cup **cubed precooked ham**
1 cup **shredded cheddar cheese**
1 cup **shredded Swiss cheese**
8 eggs
2 cups **milk or cream**

Method

Place hash brown patties in greased 9"-x-13" pan. Pour melted butter evenly over the surface of the patties. Bake at 350F for 20 minutes. Remove from oven.

Sprinkle potatoes with ham and cheeses. In a large bowl, beat eggs. Add milk or cream. Stir. Pour mixture over cheeses and ham. Bake at 350F for about 30 minutes, or until egg mixture is cooked through.

HOLIDAY BRUNCH CASSEROLE

6 servings
Source: Dorothy Lamalie

Ingredients

1 package **Jimmy Dean sausage, cooked, drained, and crumbled**
4 cups **cubed day old bread**
2 cups **shredded sharp Cheddar cheese**
10 eggs, slightly beaten
4 cups **milk**
1 teaspoon **dry mustard**
1 teaspoon **salt**
¼ teaspoon **onion powder**
fresh ground pepper to taste
½ cup **sliced mushrooms, optional**
½ cup **peeled, chopped tomatoes, optional**

Method

Place bread in well-buttered 9"-x-13" baking dish. Sprinkle with cheese. Combine the next 6 ingredients. Pour evenly over the bread and cheese. Sprinkle sausage and optional ingredients over the top. Cover and chill overnight.

Preheat oven to 325F. Bake uncovered for about 1 hour. Tent with foil if top begins to brown too quickly.

FRENCH TOAST SOUFFLE

An option is to add a banana or other fruit (mashed in plastic storage bag) to mixture after mixing all other ingredients.

Servings: --
Source: Deanna Nickel Rose

Ingredients

About 16 slices **cubed (1") sturdy white bread like Pepperidge Farm Hearty White**
8-12 ounces **cream cheese, softened and at room temperature**
8 large **eggs**
2-¼ cups **heavy cream**
½ cup **maple syrup**
½ teaspoon **vanilla**

Method

Place bread cubes in greased 13"-x-9" baking dish coated with butter or cooking spray. Beat or whisk cream cheese until smooth. Add eggs, 2 at a time, mixing well after each addition. Add heavy cream, maple syrup, and vanilla until smooth.

Pour mixture over bread cubes, then gently press the bread until it is all covered with the mixture. Cover with foil and refrigerate overnight.

Bake covered at 350F for about 50 minutes or until set. Serve with maple syrup and powdered sugar.

If you prefer a healthier option, substitute the heavy cream with half & half and use 1/3 less fat cream cheese.

Chapter 2

Appetizers

VIDALIA ONION DIP

Servings: --
Source: Debbie Allen

Ingredients

2 cups **Vidalia onion, chopped**
2 cups **Swiss cheese, grated**
2 cups **mayonnaise**

Method

Mix all ingredients together; put in a shallow dish and bake at 325F for 20 minutes. Serve with crackers, baguettes, or toast points.

ARTICHOKE DIP

Servings: --
Source: Susan Brett

Ingredients

1 14-ounce can **artichoke hearts (unmarinated), drained and chopped**

1 cup **mayonnaise or salad dressing**

dash **Tabasco sauce**

1 cup **grated Parmesan cheese**

1 4-ounce can **green chili peppers, rinsed and chopped**

Method

Mix all ingredients together in a microwavable dish. Heat at 70% power for 4-6 minutes, uncovered, stirring once. Or you may heat in a 350F oven for 20 minutes. Serve with nacho chips.

ARTICHOKE DIP

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **light mayo**
1 cup **grated Parmesan cheese**
1 cup **canned, chopped artichokes**

Method

Mix everything together. Bake at 350F for 30 minutes until brown. Can be doubled--bake longer.

DELUXE ARTICHOKE DIP

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **torn fresh breadcrumbs**
1 cup **grated Parmesan cheese**
8 ounces **sour cream**
1 cup **light mayo**
1 can (14 ounces) **artichoke hearts, chopped and drained**
1 jar (12 ounces) **marinated hearts, chopped and drained**
1 clove **crushed garlic**
2 teaspoons **olive oil**
¼ cup **chopped parsley**

Method

Combine breadcrumbs, 1/4 cup cheese, and parsley in small bowl. Combine remaining ingredients, except olive oil. Spread mixture in 9" pie plate; top with breadcrumb mixture, then drizzle with oil. Bake uncovered 35 to 40 minutes until heated through and lightly browned.

GOOD DIP

Servings: --
Source: Norma Hetrick

Ingredients

⅔ cup **sour cream**
⅔ cup **mayonnaise**
1 tablespoon **onion flakes**
1 tablespoon **parsley flakes**
1 teaspoon **celery salt**
1 teaspoon **dill seed**
garlic salt
1 tablespoon **Beau-Monde**

Method

SUMMER DELIGHT DIP

Serve with corn chips.

Servings: --
Source: Sherry Osborne

Ingredients

1 large and 1 small can **chopped mushrooms**
1 can **chopped black olives**
1 3-ounce can **chopped green chiles**
6-8 sliced green onions (use tops)
3-4 chopped, peeled tomatoes
Italian salad dressing mix
2-3 drops **Tabasco sauce**

Method

Combine mushrooms, olives, chiles, onions, and tomatoes and cover with Italian salad dressing. Add Tabasco sauce. Chill overnight or at least 3 hours before serving.

SPINACH DIP

Servings: --
Source: Sandy Schafer

Ingredients

10 ounces **chopped frozen spinach, thawed and drained**
8 ounce can **sliced water chestnuts, drained and chopped**
8 ounce jar **drained artichokes, cut in small pieces**
½ large **onion, chopped**
¼ large **red pepper, chopped**
16 ounce container **1/3 less fat sour cream**
1 cup **reduced fat mayonnaise**
½ teaspoon **curry powder**
½ teaspoon **ground mustard**
½ teaspoon **coriander powder**
¼ teaspoon **garlic powder**
1 tablespoon **fresh thyme, optional**
few sprinkles **hot sauce**

Method

Combine spinach, water chestnuts, artichokes, onion, and red pepper in large bowl.

Mix sour cream, mayonnaise, curry powder, mustard, coriander, garli, thyme, and hot sauce. Fold into spinach mixture.

Chill 2 hours and serve with favorite vegetables or round loaf of pumpernickle bread with center removed to form bowl.

VEGETABLE DIP--LOW CALORIE

Servings: --
Source: Claudia Ash

Ingredients

½ package **dry original ranch salad dressing mix**
24 ounces **non-fat cottage cheese**

Method

Mix in blender until creamy. Great on baked potatoes, in sandwiches in place of mayonnaise or with crackers or vegetables. Best if allowed to set a few hours to allow flavors to "marry".

SALSA

Servings: --
Source: Debbie Allen

Ingredients

2 1-pound cans **whole tomatoes, chopped**
1 can **green chilies**
1 can **tomatoes and green chilies**
1 onion, chopped
garlic
salt
1 can **jalapeno relish**

Method

Mix all ingredients and serve with tortilla chips.

SALSA II

11 pints
Source: Debbie Allen

Ingredients

24 tomatoes
6 green peppers
4 onions
1 can **jalapeno peppers**
3 tablespoons **salt**
⅔ cup **sugar**
1 cup **vinegar**

Method

Peel tomatoes and cut up. Dice onions and peppers. Place all ingredients except sugar in large pan. Cook over medium high heat for about 3 hours (or cook longer for thicker salsa). Add sugar at end and fill pint canning jars. Process 30 minutes in boiling water bath to seal.

MEXICAN SALSA

12 pints
Source: Sherry Osborne

Ingredients

12 cups **peeled, chopped tomatoes**
3 cups **chopped green pepper**
1 to 1-½ cups **chopped jalapeno peppers (depending on how "hot" you like it)**
2-½ cups **chopped onion**
3 teaspoons **salt**
2 teaspoons **minced garlic**
3 cups **vinegar**
1 6-ounce can **tomato paste**
1 12-ounce can **tomato paste**

Method

Put all ingredients in a big pot and cook 1 to 1-1/2 hours, depending on how thick you like it. Stir quite often as it is cooking. Put into hot canning jars and process in hot water bath for 25 minutes.

BREAD AND CHEESE DIP

Servings: --
Source: Debbie Allen

Ingredients

1 package **Rondele Cheese (garlic)**

1 cup **sour cream**

1 raw **egg**

1 large jar **Cheese Whiz**

2 large **round loaves Hawaiian bread (hawaiian bread has tiny bits of pineapple in it. If your grocery doesn't have a bread with this name, substitute any round, fairly sweet bread.)**

Method

Mash Rondele Cheese and mix with sour cream. Mix in egg. Melt Cheese Whiz and add to other mixture. Chill.

To serve, hollow out 1 loaf of bread (it should look like a bowl) and pour cheese dip into the opening. Cut remaining bread into cubes to dip in cheese dip.

REFRIED BEAN DIP

Servings: --
Source: Sherry Osborne

Ingredients

1 17-ounce can **refried beans with jalapenos**
1 pound **Velveeta cheese, cubed**
1 cup **grated Cheddar cheese**
¾ cup **salsa (whatever kind you like)**
¼ **to** ½ cup **milk**

Method

Heat beans through. Add Velveeta, stirring constantly. After this is smooth, add Cheddar cheese and 1/4 to 1/2 c. milk. Add salsa to mixture. Heat through.

This makes a big amount. Freezes well.

TACO APPETIZER

Servings: --
Source: Susan Brett

Ingredients

1 can **refried beans**
1 package **taco seasoning**
1 avocado
8 ounces **sour cream**
2 tomatoes, diced
3 bunches **scallions, chopped**
1 can **chopped black olives**
4 ounces **Monterey Jack cheese, shredded**
4 ounces **Cheddar cheese, shredded**

Method

Mix refried beans and taco seasoning mix and spread in a 9"-x-13" baking dish. Mash avocado and combine with sour cream; spread over first layer. Mix cheeses; spread over top. Serve with taco chips as "scoopers".

VEGETABLE PIZZA

Servings: --
Source: Sherry Osborne

Ingredients

2 tubes **crescent rolls**
1 cup **Hellman's mayonnaise**
8 ounces **cream cheese**
1 envelope **Knorr's vegetable soup dip**

Method

Press crescent rolls in jellyrolll pan sprayed with vegetable spray. Bake accoding to directions on tube; cool.

Mix mayonnaise, cream cheese, and soup mix. Spread on cooled crust.

Top pizza with a variety of chopped vegetables, such as: cauliflower, green onions, broccoli, carrots, radishes, black olives.

Choose 3 or 4 vegetables so the "color" is pretty. If desired, use food processor to finely chop vegetables.

HIDDEN VALLEY RANCH PINWHEELS

Servings: --
Source: Susan Brett

Ingredients

2 8-ounce packages **cream cheese, softened**
1 ounce **package Ranch dressing mix**
2 green onions , minced
4 12" **tortillas**
1 4-ounce jar **diced pimentos**
1 4-ounce can **diced green chilies**
1 2.5-ounce can **sliced black olives**

Method

Mix first 3 ingredients. Spread on tortillas. Drain vegetables and blot dry on paper towels. Sprinkle equal amounts of remaining ingredients on top of cream cheese. Roll tortillas tightly. Chill 2 hours.

Cut rolls into 1/2" pieces. Discard ends.

MEXICAN SQUARES

Servings: --
Source: Celeste Queen

Ingredients

2 8-ounce cans **refrigerated crescent dinner rolls**
1 16-ounce can **refried beans**
1 cup **sour cream**
2 tablespoons **taco seasoning mix (from 1-1/4 ounce package)**
6 ounces **(1-1/2 cups) shredded Cheddar cheese**
⅓ cup **sliced green onions**
⅓ cup **chopped green pepper**
⅓ cup **chopped cilantro**
1 cup **chopped seeded tomatoes**

Method

Heat oven to 375F. Unroll dough into 4 long rectangles. Place crosswise in ungreased 15"-x-10"-x-1" baking pan. Firmly press perforations to seal. Bake for 14-19 minutes until golden brown. Cool completely.

Spread beans over crust to within 1/2" of edges. In small bowl, combine sour cream and taco seasoning mix; mix well. Spread sour cream mixture over beans. Sprinkle cheese, onions, bell pepper, cilantro, and tomatoes evenly over sour cream mixture. Cover; refrigerate 1 hour. Cut into squares.

NUTS AND BOLTS

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **blanched almonds**
2 cups **bite-size Wheat Chex**
2 cups **Rice Chex**
2 cups **Cheerios**
½ cup **butter**
1 5-1/2 ounce can **filberts**
1 cup **pretzel sticks**
½ teaspoon **garlic salt**
¼ teaspoon **salt**

Method

Toast almonds at 300F until golden. Mix cereals; spread on baking sheet. Cut butter into pieces and place on top of cereal. Toast in oven until golden brown, about 15 minutes. Stir several times while toasting.

Remove from oven to large bowl. Add everything else and mix well.

CRACKER APPETIZER

Servings: --
Source: Dorothy Lamalie

Ingredients

crackers
1 can **french fried onion rings**
shredded Cheddar cheese
mayonnaise

Method

Mix last 3 ingredients and spread on crackers. Broil until cheese melts. Watch carefully.

TANGY PRETZELS

Believe it or not they are not greasy. Keep in air-tight container. Makes a LARGE quantity.

Servings: --
Source: Mae Allen

Ingredients

3 pounds **mini pretzels**
1 bottle **Orville Redenbocker's popcorn oil**
1 2-ounce package **dry ranch salad dressing mix**
2 teaspoons **garlic powder**
1 teaspoon **dill weed**

Method

In a large container mix pretzels and ingredients. Stir until oil is absorbed. Spread on cookie sheets with paper towels until dry.

CHUTNEY-CHEESE SPREAD

2 cups
Source: Dawn Butler

Ingredients

8 ounces **cream cheese, softened**
1 cup **sharp Cheddar cheese (4 oz.), coarsely grated**
½ cup **prepared mango chutney, drained and chopped**
¼ cup **chopped fresh parsley**
¼ cup **chopped almonds, toasted**
1 teaspoon **Worcestershire sauce**
¼ teaspoon **Tabasco**

Method

In large bowl with electric mixer at medium speed, or in food processor, beat cream cheese until smooth; beat in remaining ingredients to blend well.

Pack mixture into bowls or crocks; refrigerate, covered, up to 4 days until ready to use.

CHEESE LOG

Servings: --
Source: Susan Brett

Ingredients

4 ounces **cream cheese, softened**
4 ounces **sharp Cheddar cheese , shredded**
¼ cup **minced onion**
1 clove **garlic, minced**
⅓ cup **ground walnuts**
2 tablespoons **chopped walnuts**
2 tablespoons **minced parsley**
½ teaspoon **chili powder**
1-½ teaspoons **paprika**
1-½ teaspoons **curry powder**
1 teaspoon **minced dill**

Method

In a bowl, combine cream cheese, Cheddar cheese, onion, garlic, and ground walnuts. Mix well and chill.

On a sheet of waxed paper, shape the cheese into a log about 1" in diameter. In a bowl, combine the chopped walnuts and remaining ingredients. Spread on a sheet of waxed paper and roll the log in the mixture to coat, pressing it evenly into the log. Chill.

To serve, cut in slices and serve with crackers or bread.

CHEESE SPREAD

Tangy-simple-spreadable-do ahead.

Servings: --
Source: Mae Allen

Ingredients

1 8-ounce package **cream cheese**
2 5-ounce jars **Old English cheese spread**
1 teaspoon **grated onion**
chopped parsley

Method

Mix cheese and grated onion. Sprinkle parsley on top.

OLIVE NUT SPREAD

Servings: --
Source: Sherry Osborne

Ingredients

8 ounces **cream cheese, softened**
½ cup **Hellman's mayonnaise**
dash **pepper**
½ cup **pecans, chopped fine**
1 cup **salad olives**

Method

Mix cream cheese, mayonnaise, and pepper with hand mixer until smooth. Add pecans and olives, and mix well.

Serve on thinly sliced cocktail bread, crackers, or toast.

Keeps for weeks in the refrigerator.

SHRIMP COCKTAIL

Servings: --
Source: Dawn Butler

Ingredients

½ cup **chili sauce**
1 tablespoon **Worcestershire sauce**
½ cup **ketchup**
½ teaspoon **dry mustard**
½ teaspoon **salt**
1 tablespoon **horseradish**
1 teaspoon **ground black pepper**
cooked chilled shrimp

Method

Blend all sauce ingredients well; serve chilled with shrimp.

WAFFLE STICKS

This is enough for a crowd. These are so easy and so good, but should not be made too far ahead of serving.

Servings: --
Source: Sherry Osborne

Ingredients

2 11-oz. **cans Pillsbury Refrigerated Breadsticks**

RASPBERRY BUTTER

- ½ cup **butter, softened**
- **3** tablespoons **raspberry jam**

Method

Whip butter and jam with hand mixer until fluffy.

Heat waffle iron. Spray with Pam or use oil. Cut each breadstick into thirds. Lay the pieces on the waffle iron and cook for 1-2 minutes, or until golden brown.

Serve with raspberry butter.

FILO CHEESE ROLLS

20 servings
Source: Dorothy Lamalie

Ingredients

6 eggs, separated
1 pound **feta cheese, crumbled**
12 ounces **cottage cheese**
¼ cup **crumbled blue cheese**
3 tablespoons **minced onion**
16 ounces **package pastry sheets or strudel leaves**
2 cups **melted butter**

Method

Beat egg whites until stiff; add yolks and continue beating until well blended. Add cheeses and onions; mix well.

Cut pastry sheets into quarters. Brush pastry with hot melted butter. Place teaspoon of cheese mixture in bottom center of pastry strip, folding over 1/3 on each side, and brush again with butter. Roll like a jellyroll.

Place on cookie sheets and bake at 350F for 20 minutes. If frozen ahead, don't thaw--bake at 350F for 30 minutes.

VEGETABLES AND CHEESE PASTRY PUFFS

Servings: --
Source: Dorothy Lamalie

Ingredients

1 box **frozen puff pastry, thawed according to package directions (2 sheets)**
1 envelope **Knorr vegetable recipe mix**
1 cup **light mayo**
1 8-ounce container **sour cream**
1 8-ounce package **shredded Swiss cheese**

Method

Preheat oven to 400F. Unfold pastry sheets and roll each sheet into 12"-x-8" rectangle. Cut each rectangle into 24 squares, about 2" each. Press into mini muffin pans. Combine remaining ingredients in a medium bowl. Generously fill pastry shells with vegetable mixture. Bake at 400F for 15 minutes or until golden brown and puffed. Serve warm.

SEASONED PITA BREAD

This is an easy and delicious appetizer.

Servings: --
Source: Sherry Osborne

Ingredients

1 package **pita bread**
¼ pound **melted butter**
1 teaspoon **Worcestershire sauce**
seasoned salt

Method

Mix Worcestershire sauce and butter. Split pita bread in half. Brush the bread with the melted butter combination. Sprinkle lightly with seasoned salt.

Bake at 250F for 20-30 minutes or until crisp. Let cool and break into smaller pieces.

KOWLOON'S CHINESE CHICKEN WINGS

Servings: --
Source: Dawn Butler

Ingredients

3 pounds **chicken wings**
3 tablespoons **salt**
2 tablespoons **white sugar**
6 tablespoons **water**
6 tablespoons **soy sauce**
1 tablespoon **gin**
¼ teaspoon **ground ginger**
1 quart **vegetable oil for frying**

Method

Make the marinade: combine salt, sugar, water, soy sauce, gin, and ginger. Combine chicken and marinade; marinate for 24 hours, turning bag frequently.

In a large skillet over medium high heat, fry chicken wings in hot oil until golden brown, about 8 minutes each side. Serve hot.

SWEET AND SPICY CAJUN NUTS

Make this with any spice combination you like (pumpkin pie spices, pizza seasoning, taco seasoning, etc.). My favorite so far is Cajun, but you decide.

Servings: --
Source: Debbie Allen

Ingredients

1 large **egg white**
½ cup **Splenda Granular**
2 cups **pecan halves or other unsalted nuts**
1 tablespoon **Cajun spice blend**

Method

Preheat oven to 350F. Lightly spray baking sheet with nonstick cooking spray or line baking sheet with a Silpat.

Beat egg white and Splenda together in a double boiler. Place over medium heat and heat just until warm. Remove pan from heat.

Toss nuts in egg white mixture and add spice. Spread coated nuts onto prepared baking sheet.

Bake for 15 minutes, mixing nuts after baking halfway. Cool and serve. Store any leftovers in airtight container.

Chapter 3

Beverages

ORANGE JULIUS

A big hit with kids on a summer afternoon!

4 servings
Source: Claudia Ash

Ingredients

1 cup **water**
1 cup **milk**
2 teaspoons **vanilla**
6 ounces **frozen orange juice**
10-12 ice cubes
2 tablespoons **sugar**

Method

Mix in blender approximately 20 seconds and serve.

HOLIDAY PUNCH

Servings: --
Source: Debbie Allen

Ingredients

6 ounces **frozen orange juice**
6 ounces **frozen lemonade**
10 cups **water**
¾ cup **sugar**
1 teaspoon **almond extract**
1 teaspoon **vanilla**
enough 7-Up to equal other ingredients
ice

Method

Thaw juices and mix with everything except 7-Up. Just before serving, add 7-Up and ice.

PUNCH

Servings: --
Source: Mildred Lamalie

Ingredients

2 12-ounce **frozen Hawaiian Punch**
1 quart **7-Up**
1 small **frozen lemonade concentrate**

Method

Mix and serve.

HOT PUNCH

Servings: --
Source: Connie Lieske

Ingredients

25-30 CUP POT

- **2** quarts **cranberry juice**
- **2** quarts **apple juice or cider**
- **dash of salt**
- ½ cup **brown sugar**
- **1-½** cups **brandy or cognac**
- **1** tablespoon **whole cloves**
- **4 cinnamon sticks**

15 CUP POT

- **1** quart **cranberry juice**
- **1** quart **apple juice or cider**
- **salt**
- ¼ cup **brown sugar**
- ¾ cup **brandy or cognac**
- ½ tablespoon **whole cloves**
- **2 cinnamon sticks**

8 CUP POT

- **2-⅔** cups **cranberry juice**
- **2-⅔** cups **apple juice or cider**
- **salt**
- **2** tablespoons **plus 2 teaspoons brown sugar**
- ½ cup **brandy or cognac**
- **1** teaspoon **whole cloves**
- **1-⅓ cinnamon sticks**

Method

Put cloves and cinnamon sticks in basket.

PARTY PUNCH

This was our Primary School party punch for a crowd. Simple and easy to double.

Servings: --
Source: Mae Allen

Ingredients

12 ounce can **frozen orange juice**
12 ounce can **frozen lemonade**
12 ounce can **frozen limeade**
2 quarts **water**
2 quarts **gingerale**

Method

Mix concentrates with water, then add gingerale.

HOT CHOCOLATE MIX

Servings: --
Source: Dorothy Lamalie

Ingredients

25.6 ounce package **instant nonfat dry milk**
1 pound **instant cocoa mix**
6 ounces **non-dairy creamer**
1 cup **powdered sugar**
¼ teaspoon **salt**

Method

Combine all ingredients and store in tightly covered container.

Mix 1/4 cup mix in 1 cup boiling water to serve.

MOCHA MIX

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **cocoa**
2 cups **sugar**
4 cups **nonfat dry milk**
¾ cup **instant coffee**
1 vanilla bean

Method

Mix well and store in airtight container for at least 1 week before serving.

To serve, mix 3 tablespoons mix in 1 cup boiling water.

MICROWAVE ICE TEA

Servings: --
Source: Dorothy Lamalie

Ingredients

3 large **tea bags**
2-¼ cups **water**

Method

Mix for 3-1/2 minutes. Let stand 5 minutes. Squeeze and remove tea bags. Pour into pitcher and add 7 cups cold water. Pour over ice and serve.

GRAPE JUICE

Servings: --
Source: Glen Lamalie

Ingredients

1 cup **grapes**
½ cup **sugar**

Method

Fill quart jar with very hot water and process in boiling water bath for 15 minutes.

Chapter 4

Salads, Dressings, and Relishes

WAGNER'S SALAD DRESSING

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **oil**
¾ cup **sugar**
¼ cup **vinegar**
⅓ cup **ketchup**
1 tablespoon **Worcestershire sauce**
pinch **onion salt and salt**

Method

Blend in blender; chill.

FRENCH DRESSING

Servings: --
Source: Norma Hetrick

Ingredients

¾ cup **sugar**
⅔ cup **catsup**
⅓ cup **vinegar**
1 teaspoon **paprika**
¼ teaspoon **grated onion**
½ cup **oil**
1 teaspoon **celery seed**

Method

Blend in blender; chill.

ITALIAN DRESSING MIX

Servings: --
Source: Sandy Schafer

Ingredients

1 teaspoon **dried onion**
1 tablespoon **parsley**
¼ teaspoon **oregano**
½ teaspoon **basil**
¼ teaspoon **thyme or marjoram**
½ teaspoon **celery seeds**
¼ teaspoon **garlic powder**
2 tablespoons **Parmesan cheese**
1-½ teaspoon **sugar**
⅛ teaspoon **salt**
⅛ teaspoon **pepper**

Method

Mix; store in air tight container.

Reconstitute with 1/3 cup vinegar and 3/4 cup oil.

SWEET AND SOUR POPPY SEED DRESSING

Serve over spinach salad or any tossed salad.

Servings: --
Source: Susan Brett

Ingredients

½ cup **sugar**
2 tablespoons **chopped onion**
⅓ cup **red wine vinegar**
1 teaspoon **dry mustard (or Dijon)**
1 teaspoon **salt**
½ teaspoon **paprika**
1 cup **vegetable oil**
1 tablespoon **poppy seeds**

Method

In a blender container, place sugar and onion. Cover and blend or process until onion is finely minced and has almost disappeared. Add vinegar, mustard, salt, and paprika. Blend again until smooth.

Slowly pour in oil and continue to blend until mixture is thick. Add poppy seeds and whirl a few seconds. Store in refrigerator.

POPPY SEED DRESSING

Servings: --
Source: Debbie Allen

Ingredients

1-½ cups **sugar**
2 teaspoons **powdered mustard**
2 teaspoons **salt**
⅔ cup **cider vinegar**
2 cups **vegetable oil**
3 tablespoons **poppy seeds**

Method

In a large mixer bowl, combine the first 4 ingredients. Slowly add the oil and beat until thick. Then beat 5 minutes more. Add the poppy seeds and blend well.

Chill until ready to use. Keeps for several weeks in the refrigerator.

ANTIPASTO PASTA SALAD

6 servings
Source: Sulli Stinchcomb

Ingredients

12 ounces **spiral or rotelle macaroni**
1-¼ cups **pitted ripe olives, sliced**
1 cup **chopped red, yellow, or green pepper**
¼ pound **hard salami, cut into thin strips (can use pepperoni)**
1 small **red onion, cut into rings**
¼ **to** ⅓ cup **grated Parmesan cheese**
¼ cup **finely chopped parsley, (can be dried)**
¾ cup **Wish-Bone Italian Dressing or Zesty Italian**
broccoli flowerets, (optional)
small **cubed pieces of Cheddar cheese, (optional)**

Method

Cook macaroni according to package directions; drain and rinse with cold water until completely cool. In a large bowl, combine remaining ingredients. Add macaroni and toss well. Serve at room temperature or chilled.

POTLUCK VEGGIE SALAD

16 servings
Source: Cathy Hetrick Eames

Ingredients

2 6-ounce jars **marinated artichoke hearts**
3 cups **broccoli flowerets**
2 cups **cauliflower flowerets**
4 medium **carrots, thinly sliced**
1 medium **green and/or red sweet pepper, cut into 1" pieces**
2 2-1/4 ounce cans **sliced pitted ripe olives, drained**
½ cup **chopped red onion**
½ cup **snipped fresh parsley**
¼ cup **lemon juice**
¼ cup **salad oil**
4 teaspoons **sugar**
4 teaspoons **Dijon-style mustard**
1 teaspoon **dried basil, crushed**
1 teaspoon **dried oregano, crushed**

Method

Drain artichokes; reserve marinade. Quarter artichokes. In a very large self-sealing plastic bag combine artichokes, broccoli, cauliflower, carrots, pepper, olives, onion, and parsley.

For dressing: in a screw-top jar combine reserved marinade, lemon juice, oil, sugar, mustard, basil, and oregano. Cover and shake well. Pour over vegetables. Seal bag; turn to coat. Chill 4 to 24 hours before serving, turning bag occasionally. Stor in the refrigerator up to 2 days, turning bag occasionally.

MOM'S BROCCOLI SALAD

Servings: --
Source: Sandy Schafer

Ingredients

1 large bunch **broccoli, rinsed, cut into bite size pieces**
½ cup **raisins**
¼ cup **diced onion**
10 strips **bacon, fried, crumbled**
½ cup **sunflower seeds**
DRESSING
    ½ cup **sugar**
    1 cup **mayonnaise**
    2 tablespoons **vinegar**

Method

Mix dressing ingredients and pour over salad. Chill and serve.

CALICO BEAN SALAD

The original Calico Bean Salad as copied from a camping magazine in 1976.

Servings: --
Source: Sandy Schafer

Ingredients

1 can **wax beans**
1 can **green beans**
1 can **kidney beans**
Add any of your favorite canned vegetables
1 small **onion**
1 small jar **pimentos**
DRESSING
- ¾ cup **light karo syrup**
- ⅔ cup **red wine vinegar**
- ⅓ cup **oil**
- **1** teaspoon **salt**
- ½-**1** teaspoon **dill weed**

UPDATED VERSION OF DRESSING
- ~ ½ cup **vinegar**
- ⅓ cup **oil**
- ~ ⅓ cup **Splenda**
- **1** teaspoon **celery seed**
- **few** shakes **hot sauce**
- **1** teaspoon **dill weed**

Method

Drain beans and vegetables. Chop and add onion and pimentos.

Mix dressing ingredients and pour over bean mixture. Refrigerate about 2 hours; serve.

You can substitute any oil and vinegar, but do not leave out the dill weed.

MARINATED CARROTS

Servings: --
Source: Mildred Lamalie

Ingredients

2 bags **sliced carrots**
1 can **tomato soup**
¾ **to 1** cup **sugar**
1 cup **salad oil**
¾ cup **vinegar (or a little less)**
1 teaspoon **salt**
½ teaspoon **pepper**
1 teaspoon **dry mustard**
1 large **onion, sliced**
1 green pepper

Method

Cook carrots until done. Combine soup, sugar, oil, vinegar, salt, pepper, and mustard. Mix all together and marinate overnight. Keep refrigerated.

PICKLED BEETS

Servings: --
Source: Celeste Queen

Ingredients

½ cup **vinegar**
1 onion, sliced
¼ cup **sugar**
¼ teaspoon **salt**
¼ teaspoon **pepper**
1 bay leaf
2 cups **beets, sliced**

Method

Combine all ingredients except beets with 1/2 cup liquid from beets. Add beets and bring to boil. Refrigerate.

COLE SLAW

Servings: --
Source: Dot Nickel

Ingredients

3 pounds **head cabbage**
1 cup **white vinegar**
1 cup **sugar**
1 teaspoon **salt**
1 teaspoon **celery seed**
½ cup **salad oil**
¼ cup **chopped onion**
¾ cup **chopped green pepper**
½ cup **chopped red pepper**

Method

Heat vinegar, sugar, and salt. Stir until dissolved. Cool. Add remaining ingredients and pour over cabbage.

WALDORF COLESLAW

16 servings
Source: Dawn Butler

Ingredients

1 red apple, chopped
1 Granny Smith apple, chopped
3 cups **shredded cabbage**
1 8-ounce can **pineapple chunks, drained**
½ cup **green grapes, halved**
½ cup **sour cream**
1-½ teaspoons **sugar**
½ teaspoon **lemon juice**
¼ teaspoon **salt**
½ teaspoon **celery seed**
¼ cup **chopped walnuts, toasted**

Method

Sprinkle the chopped apple with some lemon juice. In large bowl, combine apple, cabbage, pineapple, and grapes; toss lightly.

In small bowl, combine sour cream, sugar, 1 teaspoon lemon juice, salt, and celery seed; mix well. Pour sour cream mixture over cabbage mixture; toss until well coated. Cover and refrigerate. Just before serving, sprinkle with toasted walnuts.

POPPY SEED FRUITED SLAW

6 servings
Source: Dorothy Lamalie

Ingredients

COLESLAW

- ½ cup **orange sections**
- **1** cup **halved seedless red grapes**
- **1** 16-ounce package **cabbage and carrot coleslaw**

DRESSING

- ¼ cup **sugar**
- **1** tablespoon **minced fresh onion**
- **3** tablespoons **cider vinegar**
- **1** teaspoon **poppy seeds**
- **4** teaspoons **canola oil**
- ½ teaspoon **dry mustard**
- ¼ teaspoon **salt**

Method

To prepare coleslaw, chop orange sections. Combine the oranges, grapes, and coleslaw in a large bowl.

To prepare dressing, combine 1/4 cup sugar and the remaining ingredients, stirring with a whisk until sugar dissolves. Add the dressing mixture to cabbage mixture, and toss well. Cover and chill for 30 minutes before serving.

FROZEN CABBAGE SLAW

Servings: --
Source: Mildred Lamalie

Ingredients

1 medium **cabbage, shredded**
1 carrot, grated
1 green pepper, chopped
1 teaspoon **salt**
1 cup **vinegar**
¼ cup **water**
1 teaspoon **whole mustard seed**
1 teaspoon **celery seed**
2 cups **sugar**

Method

Mix salt with cabbage, and let stand for an hour. Squeeze out excess moisture, then add carrot and pepper. While cabbage is standing, make dressing. Combine vinegar, water, mustard seed, celery seed, and sugar, and boil for 1 minute. Cool to lukewarm and pour over slaw mixture. Put in containers, cover, and freeze. Let thaw a few minutes before serving.

PHYLLIS'S FREEZER SLAW

Servings: --
Source: Sandy Schafer

Ingredients

1 medium head **cabbage**
1 teaspoon **salt**
1 large **carrot, shredded**
1 green pepper, chopped
DRESSING
- **1** cup **vinegar**
- **1** teaspoon **whole mustard seed**
- ¼ cup **water**
- **1** teaspoon **celery seed**
- **1** cup **sugar (Splenda)**

Method

Shred cabbage. Mix with salt; let stand 1 hour. Squeeze out excess moisture. Add carrot and green pepper.

Bring dressing ingredients to a boil for 1 minute. Cool until lukewarm; pour over slaw mixture. Put in containers for freezing. Freeze; thaw when ready to use.

CABBAGE SALAD

Servings: --
Source: Norma Jean Gahn

Ingredients

small **head cabbage**
package **oriental noodle Ramen dry soup**
3 to 4 tablespoon **toasted sesame seeds**
½ cup **sliced almonds**
3 to 4 slices **onion**
½ cup **chopped celery**
DRESSING
    2 tablespoons **sugar**
    ¼ cup **oil**
    3 tablespoons **vinegar**
    salt and pepper
    oriental flavoring from dry soup

Method

CUCUMBER SLAW

Do not freeze.

Servings: --
Source: Norma Hetrick

Ingredients

7 cups **cucumbers, sliced thin**
1 cup **sliced or chopped onion**
2 tablespoons **salt**
2 cups **sugar**
1 cup **vinegar**
1 teaspoon **celery seed**
1 teaspoon **mustard seed**

Method

Mix cucumbers, onion, and salt and let stand for 2 hours. Rinse with water and squeeze out as much as possible.

Stir sugar, vinegar, celery seed, and mustard seed until sugar is well dissolved, or heat on low temperature until dissolved. Cool and mix with cucumbers. Put into cans and store in refrigerator.

SPICY ORIENTAL BROCCOLI SLAW

Servings: --
Source: Sandy Schafer

Ingredients

1 12-ounce packages **broccoli slaw**
½ cup **chopped purple onion**
1 can **bamboo shoots**
½ cup **red pepper**
½ cup **raisins**
DRESSING
- **5** tablespoons **rice vinegar**
- **3** tablespoons **soy sauce**
- **2** tablespoons **dark sesame oil**
- **½-1** teaspoon **chili oil**

Method

Mix dressing ingredients and pour over salad; refrigerate 1 hour.
Add 1/2 cup chopped peanuts prior to serving.

SWEET CORN RELISH

8 pints
Source: Mildred Lamalie

Ingredients

10 cups **fresh, frozen, or canned whole kernel corn**
7 cups **shredded cabbage**
2 cups **chopped onion**
¾ cup **chopped green pepper**
¾ cup **chopped sweet red pepper**
2 cups **celery**
2 tablespoons **dry mustard**
1-½ teaspoons **flour**
½ teaspoon **turmeric**
1 quart **cider vinegar**
2-½ cups **sugar**
2 tablespoons **salt**

Method

Combine corn, cabbage, onion, green and red peppers in a large kettle. Mix together mustard, flour, and turmeric. Add 1/4 cup vinegar to mustard mixture, stirring to blend well. Add mustard mixture, remaining vinegar, sugar, and salt to corn, mixing well.

Bring vegetables to a boil; reduce heat and simmer, uncovered, for 15 minutes. Ladle into jars; seal. Process in boiling water bath for 15 minutes.

NEW-POTATO SALAD

12 servings
Source: Debbie Allen

Ingredients

DRESSING

- ⅓ cup **olive oil or vegetable oil**
- ⅓ cup **red wine or cider vinegar**
- **2** tablespoons **fresh parsley, chopped**
- **1** tablespoon **fresh chives, chopped**
- **2** teaspoons **prepared mustard**
- **1-½** teaspoon **salt**
- **1-½** teaspoon **sugar**
- ¼ teaspoon **pepper**

SALAD

- **4** pounds **small red-skinned potatoes, unpeeled, boiled until tender, drained, and quartered (about 10-1/2 c.)**
- **3** large **ribs celery, sliced thin (1-1/2 cups)**

Method

Put all dressing ingredients in a jar with a tight-fitting lid. Shake vigorously to blend. Pour over potatoes and celery in a large bowl; toss to coat. Cover and refrigerate 3 hours or overnight. Stir before serving.

POTATO SALAD

Servings: --
Source: Celeste Queen

Ingredients

4 cups **boiled, diced potatoes (10 medium)**
1 cup **diced cucumber (1 medium)**
1-½ teaspoons **salt**
3 tablespoons **minced onion**
½ teaspoon **pepper**
3 hard cooked eggs, diced
1-½ cups **sour cream**
½ cup **mayonnaise**
1 tablespoon **vinegar**
¾ teaspoon **celery seed**
1 teaspoon **prepared mustard**

Method

Combine potatoes and cucumbers, and sprinkle with salt. Blend in onion, pepper, and egg. Mix sour cream with mayonnaise, vinegar, celery seed, and mustard. Pour over vegetables; gently toss and mix to coat all ingredients.

Cover and chill several hours until serving time.

POTATO SALAD

Servings: --
Source: Tillie Hetrick

Ingredients

4 cups **diced cooked potatoes**
1 cup **diced celery**
½ cup **diced onion**
¼ cup **green pepper (optional)**
4 eggs, boiled
DRESSING
- **2** cups **Miracle Whip salad dressing**
- **1** tablespoon **prepared mustard**
- **1** tablespoon **sugar**
- ¼ cup **evaporated milk**
- ½ teaspoon **salt**

Method

Cook 2 pounds of potatoes with skins on. When done, peel skins off and dice potatoes. Add celery, onions, green peppers, and 3 eggs. Save 1 egg to decorate salad.

Mix Miracle Whip, mustard, sugar, evaporated milk, and salt together. Add to potato mixture. Decorated with sliced egg. Salad has better flavor if allowed to cool in refrigerator a few hours.

OLD-FASHIONED POTATO SALAD

6 servings
Source: Debbie Allen

Ingredients

6 medium **boiled potatoes, chilled, peeled, and cubed**
4 hard-cooked eggs, chilled, peeled, and diced
1 medium **yellow onion, peeled and minced**
2 stalks **celery, diced**
1 cup **mayonnaise**
1-½ teaspoons **salt**
⅛ teaspoon **pepper**

Method

Stir all ingredients together to mix, cover, and chill several hours before serving.

WARM POTATO SALAD

Servings: --
Source: Mildred Lamalie

Ingredients

1 tablespoon **lard**
1 tablespoon **flour**
½ cup **vinegar**
½ cup **water**

Method

Melt lard in small skillet; add flour and let brown. Add vinegar and water, and bring to a boil. pour over boiled potatoes and onions.

OLD-FASHIONED GERMAN POTATO SALAD

6 servings
Source: Netta Hetrick

Ingredients

3 pounds **potatoes**
½ pound **diced bacon**
¾ cup **chopped onions**
1 tablespoon **flour**
2 teaspoons **salt**
1-¼ tablespoons **sugar**
¼ teaspoon **ground pepper**
½ cup **water**
½ cup **cider vinegar**
1-½ teaspoons **celery seed**

Method

Cook potatoes in skins. Cool, peel, and thinly slice. Fry bacon; add onions to 6 tablespoons of the bacon fat. Cook 1 minute; add flour, salt, sugar, and pepper. Stir in water and vinegar and cook 10 minutes.

Put layer of potatoes in casserole; sprinkle with 1/3 of celery seed and bacon and pour over 1/3 of sauce. Alternate layers, making 3 layers in all. Keep warm until served.

BAKED GERMAN POTATO SALAD

Servings: --
Source: Debbie Allen

Ingredients

1 cup **diced bacon (scant 5 oounces)**
1 cup **chopped celery**
1 cup **chopped onion**
3 tablespoons **flour**
1 teaspoon **salt**
½ teaspoon **black pepper**
⅔ cup **sugar**
⅔ cup **cider vinegar**
1-½ cups **water**
⅓ cup **chopped fresh parsley**
2 teaspoons **celery seed**
2 quarts **potatoes, boiled, peeled, sliced 1/8" thick (red ones are ideal)**

Method

Fry the bacon until crisp in medium skillet. Remove with a slotted spoon and reserve. If there is not approximately 1/4 cup of fat left in skillet, add additional bacon fat or vegetable oil to make 1/4 cup. Add the celery and onion and cook over medium heat for 3 minutes. Add flour, salt, and pepper and cook 2 minutes longer. Then add the sugar, vinegar, and water all at once and, stirring with a whisk, bring to a boil and cook 1 minute. Add the parsley, celery seed, and reserved bacon. Combine; remove from heat.

Preheat oven to 375F. Place potatoes in an oiled 9"-x-13" casserole and pour the dressing over all. Mix very gently so potatoes aren't broken up. Bake for 45 minutes or until the middle of the casserole bubbles.

COLD GERMAN POTATO SALAD

Cook the potatoes a day ahead to make this recipe easy.

Servings: --
Source: Susan Brett

Ingredients

8 medium **potatoes**
1 stalk **celery, diced**
2 hard-cooked eggs, sliced
1 onion, minced
1 cup **sugar**
1-½ teaspoons **salt**
¼ teaspoon **pepper**
½ cup **cider vinegar**
2 eggs, beaten
½ cup **water**
4 slices **bacon, chopped**
1 tablespoon **minced parsley**

Method

Scrub and cook potatoes in their skins. When tender, drain potatoes and cool; peel, then dice. Add celery, hard-cooked eggs, and onion to diced potatoes, and toss lightly.

To beaten eggs add sugar, salt, pepper, mustard, and mixture of vinegar and water.

Fry chopped bacon until crisp and brown; do not drain fat. Pour egg mixture into hot bacon and fat, stirring over medium heat until mixture thickens (about 10 minutes). Pour over potato mixture and toss lightly to blend. Chill thoroughly. Garnish with parsley.

GERMAN MACARONI SALAD

Servings: --
Source: Lil Zilles

Ingredients

¼ pound **bacon**
1 cup **green onion, chopped**
2 tablespoons **sugar**
4 tablespoons **flour**
1 teaspoon **celery salt**
⅛ teaspoon **pepper**
½ cup **vinegar**
1 8-ounce package **macaroni, cooked and drained**
⅛ teaspoon **garlic powder**
½ cup **sliced radishes**
1 tablespoon **parlsey**
12 ounces **canned, sliced, broiled mushrooms, not drained**

Method

Cook bacon with green onion until done.

Combine sugar, flour, celery salt, pepper, vinegar, and garlic powder, and add to bacon. Add mushrooms.

Pour dressing over cooked macaroni and garnish with radishes and parsley.

EGG MACARONI SALAD

Servings: --
Source: Dot Nickel

Ingredients

7-¼ ounce package **Kraft macaroni and cheese**
10 ounce package **frozen peas**
1 medium **tomato , chopped**
¾ cup **Miracle Whip**
½ cup **chopped celery**
½ cup **chopped onion**
½ teaspoon **salt**
dash **pepper**
5 hard cooked eggs

Method

Prepare macaroni dinner as directed on package. Cool. Add peas, tomato, celery, onion, seasonings, and Miracle Whip. Chop 2 or 3 eggs, add to dinner mix, and mix lightly. Chill.

Stir in additional dressing before serving. Garnish with remaining egg slices and sliced tomatoes.

Can add diced ham if desired.

CHILLED VEGETABLE SALAD

Servings: --
Source: Mae Allen

Ingredients

Method

In a 9"-x-13" pan add by layers: shredded lettuce, chopped celery, chopped green onion, and more shredded lettuce. Sprinkle on 2 teaspoons sugar. Spread 1 pint mayonnaise over top all layers. Sprinkle with grated Cheddar cheese and 1/2 pound crumbled fried bacon. Chill 24 hours before serving.

MODERN CAESAR SALAD

6 servings
Source: Dawn Butler

Ingredients

½ cup **salad oil**
¼ cup **red wine vinegar**
1 large **garlic clove, crushed**
2 teaspoons **Worcestershire sauce**
¼ teaspoon **salt**
dash **pepper**
croutons
½ cup **shredded Parmesan cheese**
8 cups **torn romaine**
1 egg

Method

For dressing, shake together salad oil, red wine vinegar, crushed garlic, Worcestershire sauce, salt and pepper in screw top jar. Refrigerate a few hours or overnight to blend flavors.

To serve, sprinkle cheese over romaine in salad bowl and add croutons. Shake egg well with dressing; toss lightly with salad.

MANDARIN SALAD

Servings: --
Source: Sherry Osborne

Ingredients

TOPPING

- **3-½ to 4** ounces **sliced almonds**
- **3** tablespoons **sugar**

SALAD

- **1** large **head iceberg lettuce (or use 1/2 head lettuce and 1/2 Romaine or red lettuce for color)**
- **1** cup **chopped celery**
- **3 green onions , chopped**
- **1** 11-ounce can **Mandarin oranges**
- **1** cup **sliced strawberries, in season , (optional)**

DRESSING

- ½ teaspoon **salt**
- dash **pepper**
- ¼ cup **salad oil**
- dash **Tabasco sauce**
- **1** tablespoon **chopped dried parsley**
- **2** tablespoons **sugar**
- **2** tablespoons **vinegar (raspberry vinegar is good)**

Method

In small pan cook sugar and almonds over medium heat until brown. STIR CONSTANTLY as they will burn quickly. Spread on buttered pie pan to cool. Break apart.

Mix salt, pepper, oil, Tabasco, parsley sugar, and vinegar together and chill.

Put lettuce, celery, and green onions in salad bowl. Add fruit and almonds just before serving. Toss with dressing.

CHINESE SALAD

Servings: --
Source: Sherry Osborne

Ingredients

TOPPING

- **2** packages **Raman noodles, break in small pieces and discard seasoning**
- **1** package **sliced almonds**
- **2** tablespoons **sesame seeds**
- **6** tablespoons **butter**

DRESSING

- **½** cup **sugar**
- **¾** cup **oil**
- **¼** cup **vinegar**
- **2** tablespoons **soy sauce**

SALAD

- **1** head **Chinese cabbage (Napa)**
- **6 green onions with tops**

Method

Brown noodles, almonds, and sesame seeds in butter. Stir constantly. Cool.

Boil sugar, oil, vinegar, and soy sauce for 1 minute on stove.

Slice Chinese cabbage and green onions crosswise with knife. Add noodle topping to salad just before serving. Toss with dressing.

For a main dish salad: Prepare salad as directed and add hot, sliced pieces of chicken breast to the salad.

SAUERKRAUT SALAD

Servings: --
Source: Mildred Lamalie

Ingredients

1 large **can sauerkraut**
¾ cup **sugar**
1 cup **diced celery**
1 cup **diced green pepper**
¼ cup **diced onion**
3 tablespoons **vinegar**
½ teaspoon **salt**
⅛ teaspoon **pepper**
1 teaspoon **celery seed**
3 tablespoons **diced pimentos**

Method

Drain sauerkraut; cut into pieces. Place in large bowl. Add remaining ingredients and mix well. Store in refrigerator for at least 24 hours.

SAUERKRAUT SALAD II

Servings: --
Source: Norma Hetrick

Ingredients

1 pound **can sauerkraut, drained**
1 can **bean sprouts**
1 cup **chopped celery**
1 cup **chopped red and green peppers**
1 cup **chopped onion**
½ cup **shredded carrots**
1 cup **sugar**

Method

Mix above ingredients.

Bring to boil 2 cups sugar and 1 cup vinegar. Cool; pour over sauerkraut mixture, and let stand 24 hours.

SPINACH AND MUSHROOM SALAD

4 servings
Source: Dawn Butler

Ingredients

1 pound **spinach, washed and dried**
¾ pound **mushrooms, washed and sliced**
½ **onion, finely chopped**
¼ tablespoon **finely chopped parsley**
5 tablespoons **olive oil**
1-¼ tablespoons **tarragon vinegar**
1-¼ tablespoons **lemon juice**
1 clove **garlic**
salt and pepper

Method

Tear spinach into bowl and add mushrooms. Combine dressing ingredients and pour over spinach.

FRUIT SALAD

Servings: --
Source: Mildred Lamalie

Ingredients

2 eggs, well beaten
1 can **pineapple juice**
juice of one lemon
½ cup **sugar**
chunk of butter

Method

Stir together and boil, then add 1 tablespoon cornstarch. Before serving, mix with whipped cream, 1/2 dozen bananas, apples, 1/2 pound grapes, 1 can pineapple, marshmallows, nuts, and dark red cherries (if desired).

FRESH FRUIT BOWL

Servings: --
Source: Debbie Allen

Ingredients

1 egg
1 tablespoon **lime juice**
¼ cup **lemon juice**
½ cup **orange juice**
1 cup **sugar**
1 large **cantaloupe**
1 large **pineapple**
2 grapefruits
2 oranges
1 red apple
1 banana
2 cups **blueberries**

Method

Beat the egg in a small saucepan. Add juices and sugar; blend. Bring to a boil over medium-high heat and cook 1 minute. Set aside and let cool.

Peel and slice all fruits into bite-size pieces (use apple unpeeled). Place all fruit except blueberries in a large bowl, pour sauce over all, and allow to stand for at least 2 hours. Stir once. Just before serving, sprinkle blueberries over top. (Vary the fruit by season and preference.)

GOOD SALAD

Servings: --
Source: Dot Nickel

Ingredients

1 can **mandarin oranges, drained**
1 can **pineapple chunks, drained**
1 cup **marshmallows**
1 cup **coconut**

Method

Mix with sour cream; chill and serve.

SHARON'S GRAPE SALAD

I don't always get it made the night before. As long as you have it in the fridge 3-4 hours before serving, it is fine, too. This recipe makes a HUGE salad. It "halves" very well also.

Servings: --
Source: Sherry Osborne

Ingredients

2 pounds **red grapes**
2 pounds **green grapes**
2 8-ounce packages **cream cheese, room temperature**
1 cup **sugar**
1 teaspoon **vanilla**
TOPPING
- **4 Butterfingers, crushed**
- ½ cup **brown sugar**
- ½ cup **pecans**

Method

Beat cream cheese with beater. Then add sugar and vanilla. Fold this mixture into the grapes.

Combine topping ingredients. Sprinkle this mixture over the grapes. Refrigerate salad overnight.

CLASSIC WALDORF SALAD

It is the whipping cream that gives the salad its special texture and flavor.

Servings: --
Source: Mae Allen

Ingredients

4 cups **diced apples**
2 tablespoons **sugar**
1 teaspoon **lemon juice**
dash **salt**
2 cups **celery cubes**
1 cup **chopped walnuts**
1 cup **seedless grapes, cut in half**
1 cup **whipping cream, whipped**

Method

CHERRY SALAD SUPREME

Servings: --
Source: Sandy Schafer

Ingredients

3 ounce package **raspberry gelatine**
21 ounce can **cherry pie filling**
3 ounce package **lemon gelatin**
3 ounce package **cream cheese**
⅓ cup **mayonnaise**
8 ounce can **crushed pineapple**
1 cup **vanilla yogurt**
2 tablespoons **chopped nuts**

Method

Dissolve raspberry gelatine in 1 cup hot water. Add cherry pie filling. Turn into 9"-x-9"-x-2" pan. Cool.

Dissolve lemon gelatin in reserved juice and enough water to equal 1 cup.

Cream the cream cheese with mayonnaise. Gradually add to lemon gelatine. Stir in crushed pineapple. Add vanilla yogurt.

Gently spread atop cherry layer; top with chopped nuts. Chill and serve.

CHAMPAGNE SALAD

Servings: --
Source: Celeste Queen

Ingredients

8 ounces **cream cheese, softened**
¾ cup **sugar**
2 bananas, mashed
1 medium-sized **can crushed pineapple, drained**
10 ounces **package frozen strawberries, partially thawed**
large **container of Cool Whip**
½ cup **chopped nuts**

Method

Mix together. Pour into 8"-x-8" pan (or similar size). Freeze.

STRAWBERRY SPRING SALAD

Servings: --
Source: Mae Allen

Ingredients

2 cups **boiling water**
2 small boxes **strawberry Jello**
#2 can **crushed pineapple, undrained**
1 package **frozen strawberries and juice, thawed**
24 large **marshmallows**
2 cups **sour cream**

Method

Add boiling water to Jello. Add pineapple and strawberries. Chill overnight in a 9" square pan or equivalent.

Cut up marshmallows into sour cream. Marinate overnight. Stir occasionally.

Cut salad into squares to serve, and top with a dash of topping.

LIME PARTY SALAD

Servings: --
Source: Mae Allen

Ingredients

16 large **marshmallows**
1 cup **milk**
1 small package **lime Jello**
2 3-ounce package **cream cheese, cut up**
#2 can **crushed pineapple, undrained**
1 cup **whipping cream, whipped**
⅔ cup **mayonnaise**

Method

Melt marshmallows with milk in top of double boiler. Pour Jello into hot mixture; stir over warm water in double boiler and add cream cheese; stir until dissolved as much as possible.

Remove from heat and add pineapple; cool; blend in whipped cream and mayonnaise. Pour into 9" or 10" pan. Chill.

GERMAN STYLE HOT GREEN BEAN SALAD

4 servings
Source: Lil Zilles

Ingredients

1-½ pounds **fresh green beans**
3 slices **bacon**
1 tablespoon **sugar**
½ teaspoon **salt**
1 tablespoon **fresh lemon juice**
2 tablespoons **bacon drippings**
1 small **onion, sliced in rings**
2 teaspoons **cornstarch**
¼ cup **cold water**

Method

Cut beans in 1" pieces. Cook beans in 1 cup boiling water. Reserve 1/4 cup liquid.

Cook bacon, reserving 2 tablespoons drippings. Add sugar, salt, lemon juice, onion rings, and 1/4 cup bean liquid to bacon drippings in skillet.

Dissolve cornstarch in cold water; stir into skillet. cook until thick and clear, stirring constantly. Add beans and heat through. Sprinkle with bacon just before serving.

CRANBERRY RELISH

8 servings
Source: Dorothy Lamalie

Ingredients

1 pound **cranberries**
1-½ oranges
1 apple
¼ cup **pineapple**
2 cups **sugar**

Method

Grind fruits, add sugar, and stir well. Chill thoroughly before serving.

PICKLE RELISH

Servings: --
Source: Norma Hetrick

Ingredients

12 pickles
12 onions
1 medium **head cabbage**
3 red mangoes
3 green mangoes
6 cups **sugar**
6 cups **vinegar**
4 ounces **mustard seed**
3 teaspoons **celery seed**
3 tablespoons **flour**

Method

Grind pickles, onions, cabbage, and mangoes. Sprinkle with salt and let stand 1 hour. Put in sieve and rinse with clean water.

Add sugar, vinegar, mustard seed, celery seed, and flour. Cook 15 minutes. Put into cans and seal.

ONE WEEK PICKLES

Servings: --
Source: Grandma Hetrick

Ingredients

10 pounds **big pickles**
3 pounds **sugar**
1 quart **vinegar**
celery seed
mixed whole spices
cinnamon bark
alum

Method

Put pickles in brine to carry an egg for 3 days. Then put fresh water on every day for 3 days.

Cut in pieces and put in weak vinegar and simmer on back of stove for 3 hours. Add 2 tablespoons alum to vinegar. Pour off.

Put in jars, pour syrup over all, and seal.

SOUR PICKLES

Servings: --
Source: Netta Hetrick

Ingredients

Method

These are done late in the season. A small batch would be a 5-gallon crock.

Start with a brine of salt and water to float an egg, or use pickling salt (not iodized), and put a layer of cucumbers into the bottom and cover with dry salt. Since pickles are picked every other day, the next time you have large-size pickles put another layer in and cover with salt. They will make their own brine.

Weight the pickles with a plate and a quarter of water or whatever; cover crock with a cloth. These will keep "forever". They shrink and are all wrinkled.

To use: remove as many as you want from brine, and pour boiling water on them. Keep doing this until the pickles are plump and almost saltless. Then pour plain sour vinegar over them.

GRANDMA'S CUCUMBERS

Servings: --
Source: Grandma Lamalie

Ingredients

7 cups **sliced pickling cucumbers, unpeeled**
1 cup **sliced onions**
1 cup **diced red peppers**
½ teaspoon **celery seed**
2 tablespoons **salt**

Method

Mix together and pour 2 cups sugar and 1 cup vinegar over all. Refrigerate for 3 days, stirring occasionally.

FREEZER CUCUMBERS

Servings: --
Source: Mildred Lamalie

Ingredients

7 cups **sliced cucumbers**
1 cup **sliced onions**
1 cup **diced mangoes**
1 teaspoon **celery seed**
2 tablespoons **salt**

Method

Mix together and pour over 2 cups sugar and 1 cup vinegar. Keep in refrigerator; stir now and then for 3 days (can be eaten anytime) and freeze in boxes.

PICKLED PEPPERS

10 servings
Source: Dot Nickel

Ingredients

4 red peppers
4 yellow peppers
4 green peppers
8 onions
1 bunch **celery**
1 tablespoon **salt**
2 cups **sugar**
2 cups **vinegar**
1 tablespoon **mustard seed**

Method

Cut vegetables in long strips. Sprinkle with salt and let stand 30 minutes. Combine sugar, vinegar, and mustard seed and add to mixture. Cook slowly for 15 minutes; cool and refrigerate.

Chapter 5

Main Dish Salads

MANDARIN CHICKEN SALAD

Servings: --
Source: Susan Brett

Ingredients

2 cups **chicken broth**
1 cup **rice**
1 cup **sliced celery**
2 green onions, with tops, sliced
2 cups **chopped cooked chicken**
¼ cup **chopped ham, optional**
½ cup **French dressing**
1 tablespoon **soy sauce**
¼ teaspoon **powdered ginger**
¼ cup **toasted slivered almonds**
1 can **Mandarin oranges, drained**

Method

Bring broth to a boil in a heavy sauce pan. Stir in rice with a fork; reduce heat to low. Cover pot tightly and steam rice for 20 minutes, without removing cover. Fluff rice with a fork and let cool slightly, then combine with celery, green onion, chicken (and optional ham).

Combine French dressing, soy sauce, and ginger. Pour over rice and mix well. Chill at least 2 hours.

Just before serving, toss in toasted almonds. Serve in a lettuce-lined bowl. Garnish with Mandarin orange sections.

CHICKEN PASTA SALAD

8 servings
Source: Debbie Allen

Ingredients

2 cups **shell macaroni**
3 cups **cooked and cubed chicken**
¼ cup **finely chopped onion**
1 11-ounce can **Mandarin oranges, drained**
¾ cup **slivered almonds**
1 teaspoon **salt**
¼ cup **diced celery**
1-½ cups **seedless red or green grapes**
1-½ cups **mayonnaise**

Method

Cook macaroni; drain and rinse in cold water. Combine pasta and remaining ingredients in large bowl. Cover and refrigerate 3-4 hours to blend flavors. Serve on bed of lettuce leaves.

CHICKEN-SPINACH TOSS

Without the chicken, this makes a nice vegetarian salad.

4 servings
Source: Celeste Queen

Ingredients

1 15-1/4 ounce can **pineapple chunks**
8 cups **torn spinach**
2 cups **cubed cooked chicken**
1 cup **fresh bean sprouts**
1 8-ounce can **sliced water chestnuts, drained**
⅓ cup **salad oil**
1 tablespoon **sugar**
3 tablespoons **soy sauce**
2 tablespoons **lemon juice**
⅛ teaspoon **pepper**
2 tablespoons **sesame seeds, toasted**

Method

Drain pineapple, reserving 1/3 cup juice. In bowl combine the pineapple, spinach, chicken, bean sprouts, and water chestnuts.

In screw-top jar combine the reserved pineapple juice, oil, sugar, soy sauce, lemon juice, and pepper; shake well. Pour over salad; toss. Sprinkle with sesame seeds.

THAI CHICKEN SALAD

4 servings
Source: Debbie Allen

Ingredients

2 cups **cooked chicken pieces**
⅓ cup **salad oil**
2 tablespoons **peanut butter**
4 teaspoons **soy sauce**
4 teaspoons **cider vinegar**
1-½ teaspoons **sugar**
⅛ teaspoon **crushed red pepper**
3 green onions , chopped
lettuce leaves
sprouts, cucumber slices, chopped peanuts to garnish

Method

In large bowl, whisk salad oil, next 5 ingredients, and 1 T. water. Stir in green onions. Add chicken pieces and toss to coat with dressing. Serve on lettuce leaves and garnish.

CHICKEN SALAD WITH ALMONDS AND GRAPES

Servings: --
Source: Debbie Allen

Ingredients

4 cups **cubed, cooked chicken**
¾ cup **sliced or slivered almonds**
1 cup **sliced celery**
1-¼ cups **seedless green grapes**
¾ cup **mayonnaise**
¼ cup **sour cream**
2 teaspoons **lemon juice**
lettuce

Method

Place chicken, almonds, celery and grapes in a large bowl. Stir together the mayonnaise, sour cream, lemon juice and salt and pepper to taste. Add to chicken and mix gently. Serve on crisp lettuce leaves.

POLYNESIAN CHICKEN SALAD

4 servings
Source: Debbie Allen

Ingredients

3 cups **chopped cooked chicken**
1 15-1/4 ounce can **pineapple chunks, drained**
¼ cup **plus 2 tablespoons flaked coconut**
2 stalks **celery, thinly sliced**
1 teaspoon **curry powder**
¼ teaspoon **salt**
⅔ cup **mayonnaise**
½ cup **toasted slivered almonds**
1 banana, sliced
lettuce leaves
1 11-ounce can **Mandarin oranges, drained**
2 tablespoons **flaked coconut, toasted**

Method

Combine first 7 ingredients in a large bowl; toss lightly. Cover and chill 2 hours. Just before serving, add almonds and banana. Serve on lettuce leaves. Garnish salad with Mandarin oranges and toasted coconut.

FOO YOUNG TOSS

6 servings
Source: Dorothy Lamalie

Ingredients

1 head **lettuce, torn into bite-size pieces**
1 1-pound can **bean sprouts, drained**
1 5-ounce can **water chestnuts, sliced**
5 slices **bacon, crisp-cooked, crumbled**
2 hard-cooked eggs, sliced
2 cups **salad oil**
½ cup **sugar**
⅓ cup **catsup**
¼ cup **vinegar**
2 tablespoons **grated onion**
2 teaspoons **Worcestershire sauce**

Method

Combine vegetables, bacon, and eggs. Sprinkle with salt and pepper. Combine remaining ingredients and blend in blender. Add to salad; toss lightly.

FRESH SPINACH SALAD

Servings: --
Source: Dorothy Lamalie

Ingredients

1 bag **spinach, washed and torn into pieces**
1 cup **sliced, drained water chestnuts**
2 chopped, hard-boiled eggs
8 slices **bacon, crumbled**
1 small **onion, thinly sliced and separated**
1 can **drained mandarin oranges (or fresh)**
DRESSING
- ½ cup **salad oil**
- ½ cup **olive oil**
- ½ cup **wine vinegar**
- ⅓ cup **catsup**
- ½ cup **sugar**

Method

Toss salad ingredients in large bowl and add dressing.

ROAST BEEF AND ASPARAGUS SALAD

4 servings
Source: Debbie Allen

Ingredients

½ cup **salad oil**
3 tablespoons **white vinegar**
2 tablespoons **soy sauce**
2 tablespoons **minced, peeled ginger**
1 teaspoon **Oriental sesame oil**
1 green onion, thinly sliced
1 pound **asparagus**
1 pound **roast beef from deli, (in one piece)**
1 small **head Boston lettuce**
2 medium **tomatoes**
8 ounces **whole water chestnuts, drained**

Method

In small bowl, with fork, mix salad oil, white vinegar, soy sauce, ginger, sesame oil, and green onion; set aside. Break off tough ends from the asparagus; trim scales if the stalks are gritty.

In 10" skillet over high heat, heat asparagus and 1/2" water to boiling. Reduce heat to low; coer and simmer 3-5 minutes until asparagus is tender-crisp. Drain. Thinly slice roast beef.

Wash lettuce and separate into leaves. Slice tomatoes. Line platter with lettuce. Arrange asparagus, roast beef, tomatoes, and water chestnuts on lettuce. Pour dressing over salad.

DELI HAM AND CHEESE SALAD

Servings: --
Source: Debbie Allen

Ingredients

1-½ pounds **baked ham, sliced 1/4" thick, cut in matchsticks**
1-½ pounds **Swiss cheese, sliced 1/4" thick, cut in matchsticks**
3 green onions , sliced
2 tablespoons **chopped parsley**
1 teaspoon **minced fresh thyme**
2 tablespoons **white wine vinegar**
1 tablespoon **Dijon mustard**
½ teaspoon **salt**
¼ teaspoon **pepper**
½ cup **extra virgin olive oil**

Method

Combine ham, cheese, onions, parsley, and thyme. In small bowl, whisk together vinegar, mustard, salt and pepper. Gradually whisk in olive oil in thin stream. Pour vinaigrette over ham and cheese and toss well. Cover and refrigerate. Serve at room temperature.

Chapter 6

Sauces

HONEY PECAN BUTTER

3/4 cup
Source: Dorothy Lamalie

Ingredients

1 stick **well chilled butter, cut into 4 pieces**
¼ cup **honey**
⅓ cup **pecans**

Method

In food processor blend butter, honey, and pecans until smooth. Scrape bowl as necessary.

PEANUT BUTTER HONEY SPREAD

Servings: --
Source: Dorothy Lamalie

Ingredients

Method

Blend 1/2 stick softened butter with 1/2 cup honey and 2 tablespoons peanut butter.

BASIC WHITE SAUCE

about 1 cup
Source: Sulli Stinchcomb

Ingredients

1 cup **milk**
3 tablespoons **all-purpose flour**
¼ teaspoon **salt**
⅛ teaspoon **pepper**
3 tablespoons **butter or margarine**

Method

Combine all ingredients, except butter, in 4-cup glass measure; beat with rotary beater until smooth. Add butter.

Microwave 3 minutes on High. Beat well and continue cooking 1-2 minutes on High, or until thickened. Beat lightly and serve.

Cheese Sauce: Add 1/2 cup shredded process American cheese with butter to basic sauce. Microwave 4 minutes on Medium High or Roast. Beat well and continue cooking 2-1/2 to 4 minutes on Medium High (Roast) or until thickened. Beat lightly and serve.

3-MINUTE BARBECUE SAUCE

1-1/2 cups
Source: Debbie Allen

Ingredients

¾ cup **Karo syrup**
½ cup **ketchup**
¼ cup **Worcestershire or soy sauce**
¼ cup **prepared mustard**
2 teaspoons **ground ginger**

Method

In bowl stir together Karo syrup and remaining ingredients. Brush on meats or poultry, turning frequently, during last 20 minutes of grilling.

BARBECUE SAUCE

Servings: --
Source: Mildred Lamalie

Ingredients

½ cup **ketchup**
½ cup **brown sugar**
½ cup **vinegar**
1 cup **water**
dash **Worcestershire sauce**
dash **pepper**
garlic salt to taste

Method

Simmer over pork or beef. (Cut recipe in half for chicken.)

THICK BARBECUE SAUCE

2 cups
Source: Debbie Allen

Ingredients

2 medium **onions, chopped fine**
¾ cup **Coca Cola Classic**
¾ cup **ketchup**
2 tablespoons **vinegar**
2 tablespoons **Worcestershire sauce**
½ teaspoon **chili powder**
½ teaspoon **salt**

Method

Bring everything to a boil; simmer, covered, 45 minutes or until thick.

ITALIAN TOMATO SAUCE

My Italian friend was very specific about using basil only for pasta sauce and saving the oregano, etc. for pizza. We like to zip this up a little by adding additional herbs and spices, but either way, this sauce is the real thing, and makes enough for a big family.

Servings: --
Source: Debbie Allen

Ingredients

2 pounds **ground beef**
2 pounds **Italian sausage**
3 pork neck bones
3 tablespoons **fresh parsley**
4 tablespoons **fresh chopped garlic**
2 tablespoons **fresh chopped sweet basil**
1 cup **Peccorino Romano cheese, freshly grated**
1 cup **Italian seasoned bread crumbs**
3 eggs
olive oil
salt and pepper to taste
2 large cans **tomato puree**
1 large can **tomato paste**
1 large can **whole or crushed tomatoes**
garlic salt

Method

In a large mixing bowl, combine ground beef, parsley, sweet basil, 2 tablespoons garlic, 2/3 cup cheese, bread crumbs, eggs, salt, and pepper. Mix well with your hands. Set aside.

Sprinkle neck bones with garlic salt and fry along with sausage in a good amount of olive oil. You want to seal the flavors, not cook thoroughly. Place meat in bottom of large saucepan.

Form meatballs into a size between a golf ball and a tennis ball. Fry in the same oil, turning the meatballs to brown on all sides. (My Italian friend who shared this recipe pours all the cooking oil into the sauce for extra flavoring. I don't, because my conscience can't take it if I add all that oil--but it's up to you.) Place the meatballs in the saucepan and add the tomato products. Add 2 cans of water and stir gently. Add the remaining garlic to the sauce and stir.

Cook the sauce for at least 3 hours on medium low heat. Stir often (gently). About 30 minutes before serving, add the remaining cheese to the sauce. If the sauce tastes slightly acidic, you can add up to 3 tablespoons sugar.

MARINARA SAUCE

Servings: --
Source: Debbie Allen

Ingredients

Method

This is the recipe for using up odd bits of fresh tomatoes from the garden. It's great in the middle of the winter over pasta, vegetables, meats, whatever.

Brown onions in a small amount of olive oil. Peel tomatoes and squeeze out excess water. Add tomatoes to onions. Add salt, pepper, sugar, fresh basil to taste. Bring to a boil and simmer until desired thickness. Add white wine near the end of the cooking period if desired.

Freeze in various sizes of containers for use when there aren't any good fresh tomatoes available.

FISH MARINADE

Servings: --
Source: Dorothy Lamalie

Ingredients

1 tablespoon **soy sauce**
1 tablespoon **Worcestershire sauce**
1 garlic clove, crushed

Method

Marinate 4-5 hours.

CHOCOLATE SAUCE

What could be better than ice cream with homemade chocolate sauce?

Servings: --
Source: Susan Brett

Ingredients

1 cup **unsweetened cocoa**

1 cup **water**

1-½ cups **sugar**

Method

Combine all in a 2-quart saucepan and bring to a boil over medium heat, stirring constantly. Let cook a few minutes to reduce, but watch carefully so it doesn't boil over. Spoon over ice cream and enjoy!

RED RASPBERRY SAUCE

Servings: --
Source: Mildred Lamalie

Ingredients

scant tablespoon **cornstarch**
¼ cup **butter**
1 cup **sugar**
1 cup **fresh raspberries, crushed**
½ teaspoon **lemon juice**

Method

Combine cornstarch with a tablespoon cold water. Stir to make a smooth paste.

Melt butter; stir in sugar, raspberries, and cornstarch. Bring to boiling point and boil 1 minute, stirring constantly.

Remove from heat; stir in lemon juice. Cool.

VANILLA EXTRACT

Servings: --
Source: Debbie Allen

Ingredients

2 cups **vodka**
5 vanilla beans, cut into 1/2" pieces

Method

Combine vodka and vanilla beans in a jar with a tight-fitting lid. Cover the jar and let it stand 6-8 weeks.

After half the vanilla extract is used, add more vodka to cover the beans. The flavor in the beans is gone when the vodka no longer turns to a dark color.

Chapter 7
Vegetables

MARINATED ARTICHOKE HEARTS

6 servings
Source: Dawn Butler

Ingredients

10 ounces **frozen artichokes, thawed**
¼ cup **white wine vinegar**
1 clove **garlic, peeled, left whole**
¼ teaspoon **sugar**
¼ teaspoon **thyme**
1-½ teaspoons **coarse salt**
½ teaspoon **basil**
½ teaspoon **oregano**
⅛ teaspoon **dried red pepper**
¼ cup **olive oil**
¼ cup **vegetable oil**

Method

Boil artichokes in 5 cups water, gently, for 5 minutes. Drain and dry well pack into pint jar.

In an enameled or stainless steel saucepan, bring to a boil the vinegar, 1/4 cup water, garlic, sugar, and spices. Pour hot mixture over artichokes; add oils, pouring enough to come almost to top of rim. Seal tightly.

Refrigerate for 1 week before serving, turning upside down on occasion. Will keep for 2 weeks longer in refrigerator.

STIR-FRIED ASPARAGUS

4 servings
Source: Dawn Butler

Ingredients

Method

Stir-fry 1-1/2 pounds fresh asparagus, thinly sliced; 1 onion, sliced; 1 clove garlic, minced; with 1 chicken bouillon cube in 1/4 cup butter until tender. Stir in 1/4 cup sliced almonds and grated peel and juice of 1/2 lemon.

GARLIC GREEN BEANS

4 servings
Source: Debbie Allen

Ingredients

1 pound **fresh green beans**
3-4 cloves **garlic, crushed**
3 tablespoons **butter, melted**
⅛ teaspoon **salt**
⅛ teaspoon **pepper**
⅓ cup **chopped fresh parsley**

Method

Wash green beans; trim ends, and remove strings. Bring 1/2 cup water to boil in saucepan. Add beans. Cover, reduce heat to medium, and cook 10 minutes, stirring occasionally. Drain and set aside.

Saute garlic in butter in a large skillet; add beans, salt, and pepper. Cook over medium heat 3 minutes or until thoroughly heated, stirring occasionally. Stir in parsley.

CLASSIC GREEN BEAN CASSEROLE

6 servings
Source: Debbie Allen

Ingredients

1 can **cream of mushroom soup**
½ cup **milk**
1 teaspoon **soy sauce**
dash **pepper**
2 cans (14.5 oz.) **green beans, drained**
1 can **French fried onions**

Method

In 1-1/2 quart casserole, combine soup, milk, soy sauce and pepper. Stir in beans and 1/2 can onion rings. Bake at 350F for 25 minutes; stir. Top with remaining onions. Bake 5 minutes.

SWISS CHEESE BROCCOLI

8 servings
Source: Dorothy Lamalie

Ingredients

1 pound **broccoli , chopped**
salt
3 tablespoons **butter**
2 tablespoons **flour**
3 tablespoons **chopped onion**
1-¼ cups **milk**
2 cups **shredded Swiss cheese**
2 eggs, beaten

Method

Grease baking dish. In medium saucepan over high heat, in 1" boiling water, heat broccoli and salt to boiling, cover, cook 10 minutes, drain and set aside.

Meanwhile, in medium saucepan over medium heat, melt butter, stir in flour and 1-1/2 t. salt until smooth. Add onion and cook 1 minute. Slowly stir in milk; cook, stirring constantly until mixture thickens and begins to boil; remove from heat. Stir cheese and broccoli into mixure until cheese melts slightly; stir in beaten eggs. Pour into 10"-x-6" baking dish and bake 30 minutes or until center is firm to touch.

BROCCOLI-ONION DELUXE

6 servings
Source: Dorothy Lamalie

Ingredients

1 to 1-½ pounds **fresh broccoli, cut into 1" pieces, or 1 pkg. chopped frozen broccoli**
3 small **onions , chopped**
1 cup **sliced fresh mushrooms**
2 tablespoons **butter**
2 tablespoons **flour**
1 cup **milk**
3 ounces **cream cheese, cut into cubes**
¼ teaspoon **salt**
⅛ teaspoon **pepper**
½ cup **(2 oounces) shredded sharp cheese**
2 tablespoons **butter**
1 cup **soft bread crumbs**

Method

Cook broccoli, onions, and mushrooms in small amount of boiling water 3-4 minutes or until tender. Drain well.

Melt 2 tablespoons butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk, cooking until thickened and bubbly. Remove from heat, add cream cheese, and stir until melted. Stir in salt and pepper. Pour over drained vegetables; stir lightly.

Spoon into 1-1/2 quart casserole lightly sprayed with Pam; top with cheese. Cover and bake at 350F for 25 minutes. Combine remaining butter and breadcrumbs. Uncover casserole; sprinkle with breadcrumbs. Bake 5 mintues more or until golden brown.

BUTTERNUT CASSEROLE

Servings: --
Source: Susan Brett

Ingredients

3 cups **cooked, mashed butternut squash**
¼ cup **butter**
1 tablespoon **brown sugar**
¼ teaspoon **salt**
dash **white pepper**
1-½ tablespoons **butter**
6 cups **sliced Jonathan apples**
¼ cup **sugar**
1-½ cups **cornflakes, coarsely crushed**
½ cup **pecans, chopped**
½ cup **brown sugar**
2 tablespoons **melted butter**

Method

Season squash with 1/4 cup butter, 1 tablespoon brown sugar, salt, and pepper.

Heat 1-1/2 tablespoons butter in a large skillet; add sliced apples. Sprinkle with 1/4 cup sugar; cover and simmer over low heat until barely tender, about 5 minutes. Spread apples in a 3-quart casserole dish or 9"-x-13" glass baking dish; spoon mashed squash over apples.

Mix cornflakes with pecans, 1/2 cup brown sugar, and melted butter, then sprinkle over squash. Bake at 350F for 20-30 minutes, until hot.

SAUTE OF BABY CARROTS AND GREEN ONIONS

6 servings
Source: Debbie Allen

Ingredients

1-¼ pounds **baby carrots, peeled, tops trimmed to 1/2", halved lengthwise**
2 bunches **green onions, white part and 2" of green**
¼ cup **butter**
2 tablespoons **fresh lemon juice**
1 teaspoon **grated lemon peel**
½ teaspoon **sugar**
salt and freshly ground black pepper

Method

Cook carots in large pot of boiling salted water until crisp-tender, about 5 minutes. Drain. Refresh under cold water. Drain; pat carrots dry. Cut onions in half lengthwise, then diagonally into 1-1/2" long pieces.

Melt butter in heavy large skillet over medium-high heat. Add carrots and toss to coat with butter. Add onions and stir until carrots and onions are heated through, about 3 minutes. Add lemon juice, lemon peel and 1/2 teaspoon sugar; toss well. Season with salt and pepper. Serve immediately.

CARROT CASSEROLE

Servings: --
Source: Sherry Osborne

Ingredients

2 pounds **carrots, sliced on diagonal**
8 ounce package **sliced American cheese**
¼ cup **butter**
¼ cup **diced onion**
¼ cup **flour**
1 teaspoon **salt**
2 cups **milk**
dash **celery salt**
buttered bread crumbs

Method

Cook carrots. Layer carrots and cheese slices in 2 layers in 8"x-10" glass dish.

Make white sauce out of butter, onion, flour, salt, milk, and celery salt. Pour sauce over carrots and cheese. Top with buttered bread crumbs.

Bake at 350F for 1/2 hour or until heated through.

HOLIDAY BAKED CORN

Servings: --
Source: Mae Allen

Ingredients

1 can **cream-style corn**
1 can **whole kernel corn, drained**
4 eggs, beaten well
1 cup **milk**
¼ cup **flour**
½ cup **sugar**
¼ cup **butter, melted**
salt and pepper

Method

Combine all ingredients in large bowl; mix well. Turn mixture into a well buttered 2-quart casserole. Bake at 350F for 1 hour or until bubbly and cooked through.

BAKED CORN

Servings: --
Source: Dorothy Lamalie

Ingredients

2 cups **corn**
1 egg
½ teaspoon **salt**
⅔ cup **milk**
½ cup **cracker crumbs**
1 teaspoon **sugar**
pepper
3 tablespoons **butter**

Method

Brown crumbs slightly in melted butter before mixing with other ingredients. Bake in buttered casserole 1 hour at 350F.

BAKED CORN

Servings: --
Source: Elaine Walker

Ingredients

1 egg
¾ cup **milk**
½ cup **Ritz cracker crumbs**
1 cup **corn**

Method

Beat egg in large bowl; add milk. Stir in crumbs and corn. Bake in buttered 9"-x-9" casserole dish at 350F for 40 minutes.

KANSAS CORN

8 servings
Source: Dorothy Lamalie

Ingredients

3 eggs, slightly beaten
1 can (5.3 ounces) **evaporated milk**
1 can (16 ounces) **cream style corn**
1 can (12 ounces) **whole kernel corn, undrained**
3 cups (12 ounces) **Hickory Farms Champlain Valley Swiss Cheese, shredded**
2 cups **saltine crackers, crushed**
¼ cup **butter, melted**
2 tablespoons **instant minced onion**
1 teaspoon **sugar**
½ teaspoon **salt**
¼ teaspoon **pepper**
¼ cup **Hickory Farms Farmhouse Cheddar cheese, shredded**

Method

Preheat oven to 325F.

Combine ingredients in order lsited except for Farmhouse Cheddar Cheese. Spoon corn mixture into a greased 2-1/2 quart casserole; sprinkle with remaining cheese. Bake uncovered for 1 hour or until firm and lightly browned.

SWISS CORN BAKE

Servings: --
Source: Dorothy Lamalie

Ingredients

1 6-ounce can (2/3 cup) **evaporated milk**
1 egg, beaten
2 tablespoons **finely chopped onion**
½ teaspoon **salt**
dash **pepper**
4 ounces **shredded Swiss cheese**
½ cup **soft bread crumbs**
1 tablespoon **butter, melted**
3 cups **fresh or 2 9-ounce packages frozen or 2 1-pound cans corn, drained**

Method

Cook fresh corn in 1 cup boiling water for a minute, if used.

Combine corn, milk, egg, onion, salt, pepper, and 3/4 cup cheese. Turn into 10"-x-6-x-1-1/2" buttered baking dish. Toss bread crumbs with melted butter and remaining cheese. Sprinkle over corn mixture. Bake at 350F until done, 40-50 minutes.

CORN SOUFFLE

Servings: --
Source: Mildred Lamalie

Ingredients

2 eggs
1 tablespoon **sugar**
½ teaspoon **salt**
1 tablespoon **flour**
1-½ cups **milk**
1 cup **fresh or frozen corn**
melted butter

Method

Put all in blender. Bake at 300F for 1-1/2 hours.

WILTED DANDELIONS

Servings: --
Source: Netta Hetrick

Ingredients

Method

Gather the green dandelions in the spring before they bloom--the sooner the better. Wash and clean as any other greens.

Make "sour" dressing of vinegar, egg, mustard, bacon. (Ham drippings are also good.)

Serve over boiled potatoes.

EGGPLANT CASSEROLE

Servings: --
Source: Mildred Lamalie

Ingredients

1 eggplant
1 cup **grated cheese**
⅓ cup **butter**
1 teaspoon **salt**
2 onions , sliced
3 medium **tomatoes**
1 cup **breadcrumbs**

Method

Slice eggplant 1/2" thick. Saute in butter for 5 minutes. Place in buttered casserole with layers of onion, tomatoes, and cheese. Put 1/4 cup cheese and breadcrumbs on top.

Bake at 375F about 35 minutes.

FRENCH-FRIED ONION RINGS

4 servings
Source: Debbie Allen

Ingredients

4 large **onions, cut into 1/4"-thick rings**
1 cup **buttermilk**
2 eggs
self-rising flour
2 cups **cracker meal or finely crushed saltine crumbs**
6 cups **vegetable oil for deep frying**
salt

Method

Soak onions in large bowl of cold water for 1 hour. Drain well.

Whisk buttermilk and eggs in medium bowl. Dredge onion rings in flour, then dip into egg mixture, allowing excess to drip off. Dredge in cracker meal, coating completely.

Heat oil in deep fryer or heavy deep saucepan to 350F. Fry onion rings in batches until golden brown, about 1 minute. Transfer to paper towels using slotted spoon, and drain well. Season with salt.

CREAMY SWEET SPANISH ONION BAKE

6 servings
Source: Mildred Lamalie

Ingredients

4 cups **thinly sliced sweet Spanish onions**
3 tablespoons **butter**
½ cup **sliced mushrooms**
¼ cup **butter**
¼ cup **flour**
1 cup **water**
1 chicken bouillon cube
1 cup **light cream**
1-½ teaspoons **salt**
⅛ teaspoon **white pepper**
½ teaspoon **crushed tarragon**
½ cup **buttered bread crumbs**

Method

Peel and slice onions. Saute in 3 tablespoons butter until tender and golden.

In saucepan, saute mushrooms in 1/4 cup butter. Blend in flour. Add water, bouillon cube, and light cream. Cook, stirring constantly, until thickened. Season with salt, pepper, and tarragon.

In buttered casserole, place alternating layers of onions and sauce, ending with sauce on top. Top with buttered crumbs.

Bake at 375F for 20-25 minutes or until crumbs are lightly browned.

FLORIDA BAKED ONIONS

Vidalia onions would be good. Florida onions are the large onions grown with strawberries, and are very sweet like Vidalias.

Servings: --
Source: Dorothy Lamalie

Ingredients

Method

Peel onions; make a well in top. Place onions in casserole; pour soy sauce in well. Cover and bake at 350F for 45 minutes.

VIDALIA DEEP DISH

10 servings
Source: Debbie Allen

Ingredients

2 cups **water**
1 cup **uncooked rice**
6 large **Vidalia onions**
½ cup **butter**
2 tablespoons **fresh minced parsley**
¼ teaspoon **salt**
¼ teaspoon **white pepper**
1 cup **shredded Swiss cheese**
1 cup **whipping cream**
paprika

Method

Bring water to a boil in medium saucepan; add rice. Cover; reduce heat, and simmer 10 minutes. Drain and set aside.

Peel and chop onions. Melt butter in a Dutch oven over medium heat; add onion and cook 15 minutes, stirring frequently. Spoon mixture into lightly greased 9"-x-13" baking dish. Cover and bake at 350F for 30 minutes. Sprinkle lightly with paprika.

CHEESE ONION BAKE

8 servings
Source: Joyce Brooks

Ingredients

6 medium **onions, thinly sliced**
¼ cup **butter or margarine**
¼ cup **flour**
2 cups **milk**
2 cups **(8 ounces) shredded Cheddar cheese**
½ teaspoon **salt**

Method

Place onions in lightly greased 2-quart casserole. Set aside.

Melt butter; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until thickened and bubbly. Add cheese and salt, stirring until cheese melts and sauce is smooth. Pour cheese sauce over onion. Bake, uncovered, at 350F for 1 hour.

ONION AND TOMATO CASSEROLE

Servings: --
Source: Debbie Allen

Ingredients

4 cups **thinly sliced onions**
4 medium **tomatoes, peeled and sliced**
1 teaspoon **salt**
¼ teaspoon **pepper**
½ teaspoon **basil**
6 slices **American cheese**
½ cup **bread crumbs**
3 tablespoons **butter, melted**

Method

Cook onions 10 minutes; drain.

In greased 1-1/2 quart casserole, layer half of tomatoes and onions. Sprinkle with half salt, pepper, and basil. Top with half of cheese. Repeat.

Toss bread crumbs with butter; put on top of casserole. Bake 30-35 minutes at 350F.

PEAS WITH BACON

6 servings
Source: Mildred Lamalie

Ingredients

4 slices **bacon**
1 medium **onion, chopped**
2 tablespoons **melted butter**
1 tablespoon **flour**
1 cup **half-and-half**
2 10-ounce packages **frozen peas**
4 ounce can **sliced mushrooms, drained**

Method

Cook peas according to package directions; drain and reserve.

Fry bacon until crisp, drain, reserving drippings. Crumble and set aside.

Saute onion in bacon drippings. Add butter and flour to skillet, blending well. Gradually stir in half and half. Cook over low heat until smooth and thickened. Add peas and mushrooms; sprinkle with bacon.

PEAS CONTINENTAL

Servings: --
Source: Dorothy Lamalie

Ingredients

2 packages **frozen peas**
2 tablespoons **butter**
¼ cup **chopped onion**
4 ounce can **sliced mushrooms, drained**
¼ teaspoon **salt**
¼ teaspoon **nutmeg**
⅛ teaspoon **marjoram**
dash **pepper**

Method

Cook peas; drain.

In medium saucepan, cook onion in butter until tender, about 5 minutes.

Stir in remaining ingredients and cook until thoroughly heated.

ITALIAN STUFFED PEPPERS

My boyfriend is Italian and comes from a family of great cooks, but they all have gotten older and are "dying off", as they say. His 90-something year old aunt lives with her daughter now, but every summer she comes home for a few weeks. She always cooks a few of her mother, "Gram's" dishes that my boyfriend especially likes and then tells me how to make it. Of course, nothing has exact measurements and she is fond of telling me that she grew up poor and they used what they had an nothing went to waste. One of this summer's recipes is stuffed peppers. I have been using goat horns and Italian frying peppers because that is what I had in the garden, but you can use just about any pepper, except green bell peppers.

Servings: --
Source: Meg Evans

Ingredients

Method

Cut the tops off and clean out the insides of the peppers; rinse and pat dry.

Mix up the stuffing: Use stale Italian bread; tear it up into small pieces and put in a bowl; add some Romano (or whatever kind you like) cheese, salt, pepper, and garlic to taste; add a little bit of olive oil, just enough to make the stuff stick to the bread (you want it to be kind of crumbly). You just have to experiment until you get a flavor you like.

Loosely stuff the peppers; if they narrow at the bottom, I put a little stuffing in and shake it down, then finish stuffing.

Brown lightly in a skillet.

Place the peppers in a casserole dish; put a small amount of water in the skillet and swish around to get some of the drippings, then put that in the casserole; you want just a small amount of liquid in the bottom so that the peppers steam rather than boil.

Bake under tender (about an hour at 325F), checking occasionally to make sure the bottom of the casserole does not dry out.

ESCALLOPED POTATOES

Excellent reheated.

Servings: --
Source: Mae Allen

Ingredients

10 medium **potatoes, sliced**
1 large **onion, sliced**
2 cans **mushroom soup**
2 cans **of milk or more**
slices **of Old English Cheese**

Method

Put potatoes and onions in 9"-x-13" pan. Mix soup and milk; heat; pour over potatoes to cover (adding more milk if necessary). Place slices of cheese on top. Bake uncovered, about 1-1/2 hours.

GRATIN OF POTATOES

6 servings
Source: Dorothy Lamalie

Ingredients

several tablespoons **soft butter**
2-3 cups **thinly sliced onions**
12-16 medium **boiling potatoes, peeled and thinly sliced**
salt and pepper
1-½ cups **coarsely grated Swiss cheese**
2-3 cups **chicken stock**

Method

Preheat oven to 425F.

Saute onions in 2 tablespoons melted butter. Spread in layers (sliced potatoes, onions, cheese, ending with the last of the cheese), seasoning the potatoes lightly with salt and pepper. Dot with butter and pour enough of the chicken stock (heated to boiling) to come halfway up the potatoes. Bake 40 minutes or until tender.

POTATO CORN BAKE

Can be prepared ahead of time.

Servings: --
Source: Sherry Osborne

Ingredients

½ pound **bacon**
½ cup **finely chopped green pepper**
⅓ cup **finely chopped onion**
15 ounce can **cream-style corn**
3 cups **milk**
3 tablespoons **milk**
¾ teaspoon **salt**
½ cup **sour cream**
¼ cup **Parmesan cheese**
⅛ teaspoon **pepper**
3 cups **mashed potato flakes**
2 tablespoons **finely chopped green onion tops**

Method

Fry bacon until crisp. Crumble and set aside. Reserve 1 tablespoons drippings.

Saute green pepper and onion in bacon drippings. Stir in corn, milk, butter, salt and pepper. Cook until hot and bubbly. Remove from heat and stir in potato flakes and sour cream. Blend well.

Put in pan. Top with bacon, Parmesan cheese and green onion tops.

Bake at 375F for 20-25 minutes.

ONION ROASTED POTATOES

6 servings
Source: Debbie Allen

Ingredients

1 envelope **Lipton Onion Recipe soup mix**
2 pounds **all-purpose potatoes, cut into large chunks**
⅓ cup **olive or vegetable oil**

Method

Preheat oven to 450F. In large plastic bag, add all ingredients. Close bag and shake until potatoes are evenly coated. Empty potatoes into shallow baking or roasting pan; discard bag.

Bake, stirring occasionally, 40 minutes or until potatoes are tender and golden brown. Garnish, if desired, with chopped parsley.

GERMAN POTATO PANCAKES

Servings: --
Source: Sulli Stinchcomb

Ingredients

6-8 medium **potatoes, grated or pureed in food processor**
1 egg
generous dash **of nutmeg**
salt and pepper to taste
cooking oil

Method

Combine all the above ingredients except cooking oil. In large skillet on medium-high heat, place enough cooking oil to cover bottom. Using a large serving spoon, make pancakes in round or oval shapes, flattening and spreading with spoon. When edges are lacy or most of pancake turns color, flip pancake. Brown other side. Add cooking oil as needed. Stack on plate and keep warm. Serve with grated cheese if desired.

HOBO POTATOES

Servings: --
Source: Debbie Allen

Ingredients

¼ pound **diced salt pork or 6 slices bacon**
8 medium **potatoes, unpeeled and cut in 1/2" thick slices**
3 medium **onions, sliced**
1 teaspoon **salt**
¼ teaspoon **pepper**

Method

Cook bacon or salt pork until browned. Add everything else. Cover; cook potatoes until tender, about 40 minutes, turning occasionally with pancake turner.

May be cooked on grill for about 15 minutes.

LORRAINE POTATOES

6 servings
Source: Debbie Allen

Ingredients

5 medium **potatoes**
¼ to ⅓ cup **bacon drippings or vegetable oil**
salt and black pepper
2 eggs
½ cup **grated Parmesan cheese**
1-½ cups **milk**
½ teaspoon **grated nutmeg**
1 tablespoon **chopped fresh parsley**
paprika

Method

Preheat oven to 400F. Peel potatoes and slice thin. Heat the bacon drippings or oil in a 10" cast-iron or ovenproof skillet over medium-high heat. Add the potatoes in layers, sprinkling each layer with salt and pepper. Reduce heat to medium-low, partially cover, and saute potatoes, turning them now and then carefully with a metal spatula without breaking them up. This takes longer than you might think, for you want as many of them browned as possible and completely cooked--approximately 20 minutes.

In a medium bowl, slightly beat the eggs; blend in the cheese, milk, nutmeg, and parsley. Pour over the potatoes. Sprinkle paprika on top. Bake uncovered for 10 minutes.

CHEESE-STUFFED BAKED POTATOES

Servings: --
Source: Dawn Butler

Ingredients

8 large **baking potatoes**
½ cup **milk**
¼ cup **butter**
½ cup **sour cream**
1 cup **tiny cubes of Swiss cheese**
1-½ teaspoons **salt**
¼ teaspoon **pepper**
¼ cup **shredded Swiss cheese**

Method

Wash potatoes well; prick skins with fork. Place in large shallow pan; bake at 425F for 55 minutes.

Cut thin lengthwise slice from top of each potato. Carefully scoop out insides, leaving 1/4" shell. Set shells aside. Combine milk and butter in small saucepan and heat slowly until butter melts.

Mash potatoes; beat in hot milk until potatoes are fluffy. Stir in sour cream, Swiss cheese cubes, salt, and pepper. Spoon back into shells, mounding slightly. (May be refrigerated at this point until ready to bake.) Bake stuff potatoes at 350F for 25 minutes; top each with some of the shredded Swiss cheese; bake for 5 more minutes.

TWICE BAKED POTATOES IN A CASSEROLE

These also freeze well.

Servings: --
Source: Sherry Osborne

Ingredients

10 medium **potatoes**
½ cup **melted butter**
1 can **cream of chicken soup**
½ cup **sour cream**
1-½ cups **cheddar cheese, grated**
salt and pepper to taste

Method

Boil and mash potatoes. Add remaining ingredients to potatoes and whip together well.

Bake at 350F for 20-30 minutes.

If potatoes are too thick after whipping everything together, adjust consistency by adding a little milk.

SAUERKRAUT

Servings: --
Source: Glen Lamalie

Ingredients

½ cup **salt**
10 pounds **cabbage**

Method

Put in crock and weight with a board and stone. Skim off the top each day. Put in jars after fermenting stops. Add 3 scant teaspoons of salt to each quart jar, and tighten jar lids. Ready to use in 6 weeks. (Add carrots, peppers, onions.)

SPINACH SOUFFLE

Servings: --
Source: Julie Allen

Ingredients

2 packages **chopped frozen spinach**
¼ cup **flour**
½ teaspoon **salt**
¼ teaspoon **pepper**
3 eggs, well beaten
16 ounce carton **cottage cheese, small curd**
1 stick **Cracker Barrel cheese (sharp)**

Method

Cook and drain spinach. Blend flour, salt, pepper, eggs, spinach, and cottage cheese. Add grated Cracker Barrel cheese. Pour into greased 8"-x-8"-x-2" casserole and bake for 45 minutes at 350F.

DAIRY-FREE SPINACH SOUFFLE

Servings: --
Source: Elaine Walker

Ingredients

⅓ cup **canola oil**
¼ cup **flour**
¼ clove **garlic, minced**
¼ teaspoon **salt**
⅔ cup **lactose-free, unsweetened soy milk**
1 cup **roughly chopped baby spinach, stems removed**
2 large **egg yolks**
2-½ large **egg whites**

Method

Preheat oven to 375F. Lightly oil 3 individual souffle dishes.

In a small saucepan over low heat, heat the oil. Add the flour, whisking constantly for 1 to 2 minutes or until the flour smells slightly toasted but is not burning.

Whisking constantly, add the garlic and salt, then soy milk. Cook until slightly thickened; then remove from heat.

In a medium mixing bowl, beat the egg yolks until creamy. Whisk in the soymilk mixture and then fold in the spinach.

In another medium mixing bowl, eat the egg whites until stiff, glossy peaks form. Fold in the spinach mixture.

Spoon into souffle dishes and bake for 18 minutes.

SUMMER SQUASH CASSEROLE

6 servings
Source: Dorothy Lamalie

Ingredients

2 pounds (6 cups) **yellow squash, sliced**
¼ cup **chopped onion**
1 can **cream of chicken soup**
1 cup **sour cream**
1 cup **shredded carrot**
8 ounce package **herb-seasoned stuffing**
½ cup **butter, melted**

Method

In saucepan, cook squash and onion in boiling water for 5 minutes; drain.

Combine soup and sour ceam. Stir in carrots. Fold in drained squash and onion. Combine stuffing mix and butter. Spread half of stuffing mixture in bottom of 12"-x-8" baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake at 350F for 25-30 minutes or until heated through.

MARINATED TOMATOES AND ONIONS

6 servings
Source: Dawn Butler

Ingredients

½ cup **red wine vinegar**
⅓ cup **olive oil**
4-½ teaspoons **basil**
1-½ teaspoons **tarragon**
¼ teaspoon **oregano**
6 large **tomatoes, peeled and thinly sliced**
2 medium **red onions, thinly sliced**
4-½ teaspoons **sugar**
salt and freshly ground pepper

Method

Combine first 5 ingredients in small bowl and whisk until well blended. Layer half of tomatoes in large serving bowl and cover with half of onions. Sprinkle with half of sugar, and salt and pepper to taste. Repeat with remaining ingredients.

Cover and chill before serving.

STUFFED TOMATOES

Servings: --
Source: Mildred Lamalie

Ingredients

6 medium **tomatoes**
1 slice **bread, broken up**
½ pound **ground beef**
diced onion
salt and pepper
buttered cracker crumbs

Method

Cut tops off tomatoes, and hollow out insides.

Combine about 3 of the insides with bread, beef, onion, salt, and pepper. Stuff tomatoes with dressing and top with buttered cracker crumbs.

Bake at 350F for 45 minutes.

SCALLOPED FRESH TOMATOES

Servings: --
Source: Dawn Butler

Ingredients

6 large **tomatoes**

1 teaspoon **salt**

¼ teaspoon **pepper**

½ cup **brown sugar**

2 cups **fine whole wheat bread crumbs**

2 tablespoons **oil**

a touch **of rosemary, marjoram, basil, or thyme (1 or 2 or all) should be added to 1 cup of the bread crumbs**

Method

Peel tomatoes, core; arrange in buttered baking dish. Sprinkle with salt and pepper and spoon brown sugar over each tomato. Pack half the bread crumbs (with or without herbs) around tomatoes. Combine remaining cup of crumbs with oil on first layer of crumbs. Bake uncovered at 350F for 45-60 minutes.

SCALLOPED TOMATOES AU GRATIN

Servings: --
Source: Mae Allen

Ingredients

1 pound can **tomatoes**
1 small **chopped onion**
1 tablespoon **sugar**
¼ teaspoon **salt**
¼ teaspoon **pepper**
4 slices **bread, toasted, cut in cubes**
¼ cup **margarine, melted**
grated cheese

Method

Mix tomatoes, onion, sugar, salt, and pepper; place in 8" square glass dish (or equivalent rectangle). Sprinkle toasted bread cubes on top. Pour melted margarine over all, and sprinkle grated cheese on top.

Bake at 375F about 30-40 minutes.

PINEAPPLE GLAZED YAMS

6 servings
Source: Dawn Butler

Ingredients

4 large **yams**
4 tablespoons **butter**
½ cup **brown sugar**
1 teaspoon **salt**
1 teaspoon **grated orange rind**
1 cup **crushed pineapple**
2 teaspoons **cornstarch**

Method

Peel yams, slice thickly, and boil in salted water for about 10 minutes. Melt the butter in a large, heavy skillet and stir in the brown sugar, salt, orange rind, and pineapple.

Dissolve the cornstarch in about 2 tablespoons cold water, and stir it into the pineapple mixture. When the mixture is well blended and thickened, add the yams and turn them over until all the slices are evenly cooked. Continue cooking over a medium flame until the yams are quite tender and well glazed.

BROWN SUGAR-GLAZED SWEET POTATO WEDGES

12 servings
Source: Debbie Allen

Ingredients

¼ cup **unsalted butter**
¾ cup **packed dark brown sugar**
¼ cup **water**
1 teaspoon **salt**
½ teaspoon **ground nutmeg**
¼ teaspoon **ground ginger**
½ teaspoon **cinnamon**
4 sweet potatoes, peeled, cut in half, then in 1/2" wedges
cooking oil

Method

Preheat oven to 400F.

Melt butter in a medium saucepan over medium heat. Add sugar, water, salt, nutmeg, ginger, and cinnamon; bring to a simmer.

Cook 5 minutes, stirring frequently. Discard cinnamon stick. Combine sugar mixture and potato wedges in a large bowl; toss well to coat. Arrange potato mixture on a large jellyroll pan coated with cooking spray.

Bake at 400F for 40 minutes or until tender.

ZUCCHINI CASSEROLE

Servings: --
Source: Dawn Butler

Ingredients

3 cups **grated zucchini, unpeeled**
1 cup **grated Ritz cracker crumbs**
1 cup **grated cheddar cheese**
2 beaten eggs
2 tablespoons **chopped onion**

Method

Combine all in buttered casserole and bake at 350F for 1 hour.

ZUCCHINI CASSEROLE

Servings: --
Source: Susan Brett

Ingredients

2 medium **or 1 large zucchini**
1 medium **onion, chopped**
1-½ cups **crushed Ritz crackers (4 ounces)**
¼ cup **melted margarine**
½ cup **slivered almonds**
SAUCE
- **4** tablespoons **margarine**
- **3** tablespoons **flour**
- ½ cup **milk, room temperature**
- **4** ounces **grated Swiss cheese**

Method

Slice the zucchini thinly and combine with onion. Cook in microwave or in a small amount of water in a pan just until tender. Combine Ritz crackers with melted margarine. Butter a 9"-x-11" casserole or baking dish and layer in order: 1/2 the cracker mixture, all of the zucchini and onion mixture, almonds, then ladle sauce (recipe follows) over top. Sprinkle remaining crackers on top. Bake at 450F for 12 minutes.

Sauce: Melt 4 tablespoons margarine in a saucepan over medium heat. Add flour and stir constantly to make a roux. Slowly add milk, stirring constantly, then add Swiss cheese and stir until melted.

ZUCCHINI CASSEROLE

Servings: --
Source: Julie Allen

Ingredients

2 tablespoons **butter**
2 large **zucchini**
2 tomatoes
1 onion
2 4-ounce packages **mozzarella cheese**
Parmesan cheese
salt and pepper to taste

Method

Grease 10" round casserole dish with 1-2 tablespoons butter. Wash and slice zucchini in 1/4" rounds; wash and slice tomatoes in 1/2" rounds. Thinly slice onion. Begin layering casserole with half the portion of vegetables. Start with zucchini, then tomatoes, then the onion. Top with salt and pepper and 1 package mozzarella cheese. Repeat layering. Sprinkle with Parmesan cheese. Bake, covered, at 350F for 30 minutes. Uncover and bake 15 minutes more. Serve piping hot.

Chapter 8

Eggs, Pasta, and Legumes

DEVIN'S QUICHE

Servings: --
Source: Elaine Walker

Ingredients

3 teaspoons **sugar**
1 teaspoon **salt**
dash **pepper**
1 tablespoon **flour**
¼ teaspoon **nutmeg**
3 eggs
1 cup **milk**
1 cup **grated Edam cheese**
9" **pie shell**

Method

Combine sugar, salt, pepper, flour, and nutmeg in a large bowl. Add 3 eggs and beat with a whisk. Stir in milk and cheese. Pour into pie shell and bake at 425F for 35 minutes.

SPINACH MUSHROOM QUICHE

Recipe may be halved.

12 servings
Source: Dawn Butler

Ingredients

pie crust for 2 crust pie
1 pound **mushrooms, thinly sliced**
2 tablespoons **butter plus 1/4 cup butter**
¼ cup **chopped onion**
2 10-ounce packages **frozen chopped spinach, thawed and drained**
6 eggs
1-½ cups **heavy cream**
1 cup **milk**
2 tablespoons **flour**
1 teaspoon **salt**
⅛ teaspoon **cayenne pepper**
⅛ teaspoon **nutmeg**
½ pound **Swiss cheese, shredded**

Method

Roll pie crust into 17"-x-15" rectangle; use to line 13"-x-9" baking dish. Set aside.

In large skillet over medium heat, in 2 tablespoons butter, cook mushrooms and onion until tender, about 10 minutes. Remove from heat; stir in spinach.

In small saucepan over low heat, melt 1/4 cup butter. In medium bowl with wire whisk, beat eggs with cream, milk, flour, salt, pepper, nutmeg, and melted butter. Spoon spinach mixture evenly into crust; sprinkle with Swiss cheese. Pour egg mixture over cheese. Bake at 425F for 15 minutes; lower heat to 325F and bake for 40 more minutes or until knife inserted in center comes out clean.

FRIDAY SPECIAL POTATO FRITTATA

4 servings
Source: Debbie Allen

Ingredients

2 tablespoons **butter**
2 tablespoons **olive oil**
3 medium **Russet potatoes, peeled and cut into 1/2" dice**
3 tablespoons **flour**
¾ teaspoon **paprika**
½ teaspoon **garlic powder**
¼ teaspoon **Italian seasoning**
8 eggs, beaten to blend
¼ cup **freshly grated Parmsan cheese**
salt and freshly ground pepper

Method

Melt butter with oil in heavy 10" skillet over medium heat. Mix potatoes and flour. Add potatoes, paprika, garlic powder and Italian seasoning to skillet and cook until potatoes are just tender, stirring often, 10 minutes.

Combine eggs with Parmesan in medium bowl. Season with salt and pepper. Pour egg mixture over potatoes. Pierce holes in egg mixture and lift edges with spatula, tipping pan to allow uncooked egg to flow under, until edge forms, about 1 minute; do not stir. Reduce heat to low, cover skillet and continue cooking until eggs are set, about 10-12 minutes. Invert onto platter.

RUTHIE HELMAN'S MACARONI AND CHEESE

6 servings
Source: Debbie Allen

Ingredients

1 stick **butter**
2 cups **milk**
½ cup **whipping cream or half-and-half**
salt and freshly ground pepper to taste
2-3 tablespoons **cornstarch**
8-12 ounces **Velveeta cheese, broken into chunks**
1 pound **pasta shells or other interesting shape, cooked**
8-12 ounces **Cheddar cheese, shredded or sliced**

Method

Heat oven to 350F. Grease a 9"-x-13" baking pan.

Melt butter over medium heat in large saucepan. Add milk, cream, salt, and pepper. When mixture is hot (but not boiling), whisk in 2 tablespoons cornstarch. Sauce will thicken immediately. If you want a thicker sauce, add remaining cornstarch.

Turn heat to low. While whisking constantly, add enough Velveeta to turn sauce a peach color (not bright orange). Add pasta to sauce and stir to combine.

Turn mixture into prepared pan. Cover top completely with Cheddar cheese (or mix in for a more uniform sauce).

Bake for 30 minutes or until bubbly. Serve immediately.

MACARONI AND CHEESE

Servings: --
Source: Mae Allen

Ingredients

8 ounces **macaroni**
2 cups **milk**
8 ounces **Old English cheese**
3 tablespoons **flour**
2 tablespoons **margarine**
breadcrumbs

Method

Cook macaroni and drain.

In a saucepan, blend milk, cheese, flour, and margarine. Heat gently until cheese melts. Add to cooked macaroni. Top with breadcrumbs and bake at 350F for about an hour.

MACARONI MONTEREY

6 servings
Source: Dorothy Lamalie

Ingredients

8 ounces **macaroni**
½ pound **Monterey Jack cheese**
1 cup **sour cream**
¼ cup **butter**
¼ teaspoon **salt**
¼ teaspoon **pepper**

Method

Grease a 2-quart casserole. Cook macaroni; drain. Cube or grate cheese. In casserole, combine cheese, sour cream, butter, salt, and pepper; mix well.

Cover; bake at 350F for 30 minutes or until hot and bubbly.

BAKED MACARONI

Optional: add chopped ham or dogs.

Servings: --
Source: Linda Tooman

Ingredients

1-½ or 2 cups **uncooked macaroni**
3 tablespoons **butter**
2 tablespoons **flour**
½ teaspoon **salt**
dash **pepper**
2 cups **milk**
2 cups **cubed Velveeta cheese**

Method

Cook macaroni; drain. In saucepan, melt butter then blend in flour, salt and pepper. Add milk; cook and stir until bubbly. Add cheese and stir until melted. Pour over macaroni (already in casserole). Bake at 350F for 35-40 minutes. Cheese should be crusty.

FETTUCINI BERNARDO

2 servings
Source: Dawn Butler

Ingredients

½ pound **fettucini**
light cream
2 tablespoons **butter**
1 teaspoon **Parmesan cheese**
salt, pepper
3 tablespoons **ricotta cheese**

Method

Cover the bottom of a saute pan with light cream. Add remaining ingredients, except pasta, and simmer, stirring constantly. Serve hot over cooked fettucini.

SPAGHETTI PIE

Serve with salad and bread. Can freeze ahead.

Servings: --
Source: Connie Lieske

Ingredients

cooked spaghetti
1 stick **melted butter or margarine**
2 beaten eggs
⅓ cup **Parmesan cheese**
1 carton **cottage cheese**
salt and pepper
spaghetti sauce

Method

Layer in several layers: spaghetti (pour melted butter over); cottage cheese mixed with Parmesan cheese; spaghetti sauce. Repeat if there is room in the dish.

PASTA PIZZA

Servings: --
Source: Sarah Allen

Ingredients

1 pound **ground beef**
½ onion, chopped
1 jar **spaghetti sauce**
8 ounces **cooked, drained pasta, elbow or spiral**
2 cups **shredded mozzarella cheese**
4 ounces **sliced pepperoni**

Method

In a large skillet, cook beef and onion until meat is no longer pink; drain. Stir in spaghetti sauce and pasta. Transfer to a greased 13"-x-9" baking dish. Sprinkle with cheese. Arrange pepperoni over the top. Bake at 350F for 25-30 minutes.

LEMON NOODLES

8 servings
Source: Dawn Butler

Ingredients

1 pound **spaghetti**
¼ pound **butter**
1 pint **sour cream**
juice of 1 lemon
1 teaspoon **grated lemon peel**
freshly ground black pepper
¼ cup **minced parsley**
Parmesan cheese, to taste

Method

Cook spaghetti in boiling water; drain and put in baking dish. Melt butter in a small saucepan; remove from heat. Stir in sour cream, lemon juice, and lemon peel. Pour over pasta; toss and bake at 400F for 20-25 minutes.

Remove from oven; sprinkle on lots of freshly ground pepper, minced parsley and Parmesan cheese. Toss well and serve.

SPIRAL NOODLES AND KRAUT

Servings: --
Source: Lil Zilles

Ingredients

1 pound **noodles**
large can **sauerkraut**
1-¼ pounds **fresh mushrooms, sliced**
1 can **cream of mushroom soup**
1 small **onion, chopped**
¾ pound **butter**
black pepper

Method

Cook noodles; drain. Put can of kraut in kettle, cover with water, and boil for 5 minutes. Drain but don't rinse.

Saute onion and mushrooms in butter. Add soup and bring to a boil. Mix everything together, and add black pepper to taste.

Put in oven to heat through.

EASY ORZO PRIMAVERA

Servings: --
Source: Susan Brett

Ingredients

1 cup **orzo or rosa marina**
1 medium **carrot, diced**
1 small **onion, diced**
1 small **zucchini, diced**
¼ teaspoon **salt**
¼ teaspoon **oregano**
2 tablespoons **olive oil**
2 tablespoons **grated Parmesan cheese**
2 tablespoons **toasted pine nuts**

Method

Prepare pasta according to package directions; drain.

Meanwhile, in a medium saucepan over medium-high heat, saute carrot, onion, zucchini, salt, and oregano in oil for 3-5 minutes, or until vegetables are crisp-tender. Stir in cooked pasta and cheese. Spoon mixture into serving bowl and top with pine nuts.

MEXICAN BEANS AND PASTA BAKE

6 servings
Source: Debbie Allen

Ingredients

1 tablespoon **oil**
1 medium **onion, chopped**
1 large clove **garlic, chopped**
¼ teaspoon **cayenne pepper**
1 tablespoon **chili powder**
1 quart **undrained canned tomatoes**
1 teaspoon **oregano**
½ teaspoon **cumin**
1 cup **uncooked macaroni or other pasta**
1-½ cups **corn kernels**
3 cups **pink or black beans**
1 cup **broken corn tacos**
1 cup **shredded Monterey Jack cheese**

Method

Heat oil in 2-quart pot and saute onion and garlic for 3 minutes to soften. Add cayenne and chili powder and cook briefly. Add tomatoes, oregano, and cumin, and bring to a boil.

Add pasta and corn and simmer, uncovered, for 15 minutes, until pasta is just tender. Stir in beans.

Transfer bean mixture to a shallow 2-quart casserole. Top with tacos and cheese. Bake at 325F for 10 minutes to melt cheese. If casserole is assembled in advance of baking and chilled, increase baking time to 20 minutes, or until heated enough.

RANCH BEANS

Servings: --
Source: Debbie Allen

Ingredients

31 ounce can **pork and beans**
5 slices **bacon, fried crisp**
¼ cup **bacon drippings**
1 large **onion, finely chopped**
1 clove **garlic, crushed**
½ cup **tomato sauce**
dash of **pepper**
2 tablespoons **honey**
1 teaspoon **vinegar**

Method

Brown onion and garlic in drippings from bacon. Add tomato sauce, pepper, honey, vinegar, and beans. Mix well. Pour into 1-1/2 quart casserole. Top with bacon. Bake at 350F for 30 minutes.

BAKED BEANS

Servings: --
Source: Dorothy Lamalie

Ingredients

2 (1-pound, 15-ounce) cans **Van Camps beans**
8 slices **bacon, chopped**
1 large **onion, chopped**
¾ cup **pancake syrup**
¼ cup **molasses**
½ cup **catsup**
brown sugar

Method

Drain beans and put in large baking dish. Add pancake syrup, molasses, a little brown sugar, and catsup.

Brown bacon and onion, drain, and add to bean mixture. Bake at 375F at least 1 hour.

BAKED BEANS

Good reheated.

Servings: --
Source: Beverly Allen

Ingredients

½ pound **bacon**
2 stalks **celery, chopped**
1 onion, diced
½ green pepper , chopped
1 bottle **chili sauce**
2 tablespoons **vinegar**
1 teaspoon **regular mustard**
2-3 tablespoons **brown sugar**
dash of **garlic salt**
2 large cans **pork and beans**
2 medium cans **kidney beans, drained**
1 package **frozen lima beans, cooked**

Method

Cut bacon into small pieces and fry until limp. Add celery, onion, green pepper, chili sauce, vinegar, mustard, brown sugar, and garlic salt. Simmer until cooked.

Put pork and beans, kidney beans, and lima beans in a crockpot. Pour bacon and vegetable mixture over beans. Marinate overnight. Slow cook at least 8 hours, stirring and allowing steam to escape occasionally.

SOUTHERN STYLE BEANS

Servings: --
Source: Lil Zilles

Ingredients

31 ounce can **pork and beans**
16 ounce can **French style green beans**
15 ounce can **pinto beans, drained**
1 can **Dennison lime beans and ham**
5-6 green onions, chopped
1 green pepper, chopped
1 pound **bacon (half of the grease)**
1 can **diced green chilies**
½ to 1 whole 12-ounce bottle **chili sauce**
½ cup **brown sugar**
½ cup **ketchup**
2 teaspoons **mustard**
½ cup **barbecue sauce**

Method

Fry bacon. Saute onions and green pepper in bacon grease, then add other ingredients. Bake 45 minutes at 350F.

KIDNEY BEANS AND MASHED POTATOES

Servings: --
Source: Mildred Lamalie

Ingredients

½ green pepper, chopped
1 medium **onion, chopped**
1 tablespoon **flour**
1 can **kidney beans**
mashed potatoes

Method

Fry green pepper and onions in oil. Add juice from the can of kidney beans, and flour to thicken. Add beans; pour into casserole. Cover with mashed potatoes and bake at 350F until potatoes are lightly browned.

KIDNEY BEANS WITH RICE AND CHEESE

4 servings
Source: Debbie Allen

Ingredients

1-⅓ cups **water**
½ teaspoon **salt**
1-⅓ cups **5-minute rice**
½ teaspoon **fines herbes or dried parsley**
2 cups **frozen broccoli cuts**
1 can **red kidney beans, rinsed and drained**
1 can **stewed tomatoes**
¼ teaspoon **pepper**
1 cup **shredded Cheddar cheese**

Method

Bring water and salt to boil in medium-sized saucepan. Stir in rice and herbs, cover, and let stand while preparing beans.

Mix remaining ingredients except cheese in large deep skillet or 3-quart saucepan. Cover and cook over high heat, stirring occasionally, 5-6 minutes until bubbly and heated through.

Spoon rice onto serving dish or plates. Top with beans and vegetables; sprinkle with cheese.

GUERNSEY BEAN JAR

10 cups
Source: Debbie Allen

Ingredients

1 pound **dried white kidney or navy beans**
1-½ pounds **smoked ham hock**
3 large **onions, coarsely chopped**
5 carrots, peeled and sliced
1 tablespoon **salt**
1 teaspoon **white pepper**
½ teaspoon **dried sage, crumbled**
½ teaspoon **dried thyme, crumbled**

Method

Rinse and sort beans. Soak in cold water to cover 2 hours.

Drain beans; rinse under cold water. Combine beans and all remaining ingredients in Dutch oven. Add enough water to cover. Bring to boil. Reduce heat, cover partially and simmer 8 hours, skimming surface, stirring occasionally; thin with additional water as necessary to prevent sticking. Remove ham hock. Cut meat and marrow from bone. Stir into beans. Serve hot.

SPICY/HOT BEANS

10 servings
Source: Debbie Allen

Ingredients

1 pound **dried pintos**
6 cups **water**
1 pound **bacon, cut into 1/2" pieces**
1 pound **smoked link sausage, cut into 1/2" pieces**
2 medium **onions, chopped**
4 cloves **garlic, minced**
¼ cup **Worcestershire sauce**
¼ **to** ⅓ cup **brown sugar**
2 tablespoons **ground cumin**
1 tablespoon or less **chili powder**
1 tablespoon or less **pepper**
1 tablespoon **celery seeds**
1 teaspoon **salt**
1 bay leaf
16 ounce can **tomatoes, undrained and chopped**

Method

Sort and wash beans; place in a large Dutch oven. Cover with water 2" above beans. Let soak 8 hours. Drain beans and return to Dutch oven. Add 6 cups water.

Combine bacon and next 4 ingredients in skillet; cook over medium heat until bacon is browned and vegetables are tender. Drain. Add to beans. Add remaining ingredients except tomatoes, and bring mixture to a boil. Cover, reduce heat, and simmer 2 hours or until beans are tender, stirring occasionally. Add tomatoes; cook 30 minutes longer. Remove bay leaf.

Chapter 9

Soups

POT PIE

(as remembered by Netta Hetrick)

Servings: --
Source: Grandma Hetrick

Ingredients

8- ounce **potato**
1 quart **broth**
2 extra large **eggs**
2 tablespoons **milk or water**
1-⅓ cups **flour**

Method

Whatever kind of meat that was available or in season was cooked in water to form broth; some of those used were rabbit, squirrel, oxtail, beef, pork, and chicken.

The pot pie or square noodles were made with eggs and a little milk or water and enough flour to stiffen and roll out as for noodles. Dough was cut into squares (2"-x-2") while the broth was boiling. (Meat had been removed.) The dough does not need to dry. A few slices of raw potato were added to the broth to help keep the squares separated and give more flavor to the broth. Then the squares of dough were added to the boiling brother, slowly so as not to stop the boiling, and cooked until done (about 10 minutes).

DEAD-OF-WINTER BEEF SOUP

12 servings
Source: Debbie Allen

Ingredients

2 tablespoons **paprika**
1 tablespoon **salt**
2 teaspoons **thyme leaves**
2 teaspoons **dry mustard**
1-½ teaspoons **garlic powder**
1 teaspoon **onion powder**
¾ teaspoon **black pepper**
½ teaspoon **white pepper**
1 teaspoon **cayenne pepper**
5 pounds **large-bone beef shank**
5 quarts **beef stock or water**
2 cups **chopped onion**
1 cup **chopped celery**
1-½ cups **crushed tomatoes**
1 cup **rice (optional)**
3 cups **onion chunks**
3 cups **carrot chunks**
3 cups **celery chunks**

Method

In small bowl, combine paprika, salt, thyme, mustard, garlic powder, onion powder, and peppers to make seasoning mix.

Arrange beef shanks on tray in single layer. Sprinkle 4 teaspoons seasoning mix evenly over beef and pat in. Turn pieces and repeat, using 4 more teaspoons seasoning mix.

In large pot, combine 3 quarts stock or water, seasoned meat, chopped onions, chopped celery, and crushed tomatoes. Cook, stirring occasionally, over high heat 1 hour. Add 1 quart stock or water and remaining seasoning mix. Bring to boil again and continue cooking over high heat 1 hour. Stir in remaining 1 quart stock or water and return to boil. Skim surface and, if using, stir in rice. Cover and continue cooking 10 minutes. Add onion, carrot, and celery chunks and cook, uncovered 15 minutes longer, or until vegetables are brightly colored and still crisp and rice is tender.

VEGETABLE SOUP

Servings: --
Source: Dorothy Lamalie

Ingredients

2 medium **onions, peeled and finely chopped**
1 carrot, finely chopped
1 turnip, finely chopped
3 cups **beef stock or water**
2 tablespoons **butter**
1 leek, cut into small rings
1 tablespoon **tomato paste**
2 tablespoons **chopped parsley**
salt and pepper

Method

Melt butter in saucepan and add onions. Cook gently over low heat 5 minutes. Add carrot, turnip, stock, seasoning, and parsley.

Bring to boil and simmer gently for 15 minutes. Add leek and tomato paste and simmer for 20 minutes.

EASTER ASPARAGUS-LEEK SOUP

This soup can be made 2 days ahead. Reheat. Garnish with chives and a dollop of sour cream, if desired.

Servings: --
Source: Jennifer Osborne

Ingredients

2 pounds **asparagus, chopped**
2 tablespoons **olive oil**
3 cups **chopped leeks (white part only)**
7 cups **chicken broth**
½ teaspoon **salt**
dash **cayenne pepper**
1-½ tablespoon **lemon juice**
1 cup **milk**

Method

Wash leeks thoroughly before and after slicing. (Grit seems to cling to them.) Saute the leeks in oil, stirring until soft, about 3-4 minutes. Add chopped asparagus, stock, salt, and cayenne pepper. Simmer about 30 minutes until the asparagus is soft. Puree the above mixture in blender or use an immersion blender until smooth. Add milk and lemon juice. Do not boil the soup after adding the milk.

BEEF GOULASH NOODLE SOUP

4 servings
Source: Debbie Allen

Ingredients

1 pound **lean ground beef**
2 onions, sliced
1 clove **garlic, minced**
1 tablespoon **paprika**
½ teaspoon **caraway seed**
8 ounces **stewed tomatoes**
6 cups **beef broth**
2 cups **uncooked egg noodles**
salt and pepper
sour cream

Method

In Dutch oven, cook beef, onions, and garlic until meat is brown and onions limp; discard fat. Stir in paprika and caraway seed; add undrained tomatoes and broth. Cover and simmer gently for 20 minutes.

Add noodles and simmer, uncovered, for 8 minutes or until noodles are tender. Season to taste. Pass sour cream at table to stir into each serving.

CHEESEBURGER PARADISE SOUP

14 servings | 3-1/2 quarts
Source: Dorothy Lamalie

Ingredients

6 medium **potatoes, peeled and cubed**
1 small **carrot, grated**
1 small **onion, chopped**
½ cup **chopped green pepper**
2 tablespoons **chopped seeded jalapeno pepper**
3 cups **water**
2 tablespoons plus 2 teaspoons **beef bouillon granules**
2 garlic cloves, minced
⅛ teaspoon **pepper**
2 pounds **ground beef**
½ pound **sliced fresh mushrooms**
2 tablespoons **butter**
5 cups **milk, divided**
6 tablespoons **all-purpose flour**
1 16-ounce package **process cheese (Velveeta), cubed**
crumbled cooked bacon

Method

In a soup kettle, combine the first 9 ingredients; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender.

Meanwhile, in a large skillet, cook beef and mushrooms in butter over medium heat until meat is no longer pink; drain. Add to soup. Stir in 4 cups milk; heat through.

In a small bowl, combine flour and remaining milk until smooth; gradually stir into soup. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheese until melted. Garnish with bacon.

MEATBALL SOUP

Servings: --
Source: Sherry Osborne

Ingredients

1 egg
1 pound **ground beef**
½ cup **soft, white breadcrumbs**
2 tablespoons **minced, fresh parsley (can use dried as well, but cut the amount down)**
2 tablespoons **grated Parmsan cheese**
1 small **garlic clove, crushed**
½ teaspoon **salt**
¼ teaspoon **pepper**
celery
carrots
9-10 cups **beef broth or beef stock**
8 ounces **noodles (any kind will work)**

Method

Mix egg, ground beef, breadcrumbs, parsley, Parmesan, garlic, salt, and pepper and form into small meatballs. I fry them in a skillet with a little olive oil until done.

In a large saucepan, chop some celery and carrots and add to pan. Can add onion, too, if you want. Then add about 9-10 cups of beef broth or beef stock. Cook this over medium high heat until the vegetables are done.

In another pan, cook the noodles until almost done. Then add the noodles to finish cooking to the broth and vegetables. Add meatballs, also.

Serve with additional sprinkles of Parmesan cheese.

MINI MEATBALL SOUP

You can use pre-made meatballs to make this even faster. Great served with grilled cheese sandwiches.

Servings: --
Source: Sarah Allen

Ingredients

2 tablespoons **extra virgin olive oil, 2 turns of the pan in a slow stream**
2 carrots, peeled and chopped
2 ribs **celery, chopped**
1 medium **onion, chopped**
2 bay leaves, fresh or dried
salt and freshly ground black pepper
1 pound **ground beef, pork, and veal combined**
1 egg, beaten
2 cloves **garlic, minced**
½ cup **grated Parmigiano-Reggiano or Romano, a couple of handfuls**
½ cup **plain breadcrumbs, a couple of handfuls**
½ teaspoon **freshly grated or ground nutmeg**
6 cups **chicken stock or broth**
2 cups **water**
1-½ cups **dried pasta, rings, broken fettuccini, or ditalini**
1 pound **triple washed fresh spinach, coarsely chopped**

Method

In a deep pot over medium heat add oil, chopped carrots, celery, onions, and bay leaves. Season with salt and pepper. Cover pot and cook veggies 5 or 6 minutes, stirring occasionally.

While the veggies cook, combine meat, egg, garlic, grated cheese, breadcrumbs, salt, pepper, and nutmeg.

Uncover your soup pot and add broth and water to the pot. Increase heat to high and bring soup to a boil. When soup boils, reduce heat a bit and start to roll meat mixture into small balls, dropping them straight into the pot. You are making meat dumplings that will cook in the broth. When you are done rolling the meat, add pasta to the soup and stir. Cover and simmer soup 10 minutes. When pasta is tender, stir in chopped spinach in batches. When spinach has wilted into the soup, the soup is done and ready to serve. Adjust your seasonings. Serve soup with crusty bread or grilled cheese sandwiches.

TURKEY CARCASS SOUP

5 quarts
Source: Debbie Allen

Ingredients

1 turkey carcass
4 quarts **water**
6 small **potatoes, diced**
4 large **carrots, diced**
2 stalks **celery, diced**
1 large **onion, chopped**
1-½ cups **shredded cabbage**
1 pint **tomatoes, drained and chopped**
½ cup **uncooked barley**
1 tablespoon **Worcestershire sauce**
1-½ teaspoons **salt**
1 teaspoon **dried parsley flakes**
1 teaspoon **dried whole basil**
1 bay leaf
¼ teaspoon **pepper**
¼ teaspoon **paprika**
¼ teaspoon **poultry seasoning**
pinch **of dried whole thyme**

Method

Place turkey carcass and water in a large Dutch oven; bring to a boil. Cover, reduce heat, and simmer 2 hours. Remove carcass from broth, and pick all meat from bones.

Return meat to broth, and add remaining ingredients. Simmer 1 hour or until vegetables are tender. Remove bay leaf.

CHICKEN VELVET SOUP

8 servings
Source: Debbie Allen

Ingredients

¾ cup **butter, room temperature**
¾ cup **flour**
2 cups **half-and-half**
6 cups **chicken stock, heated**
1-½ cups **cooked chicken breast, finely chopped**
salt to taste, about 1 teaspoon
dash **freshly ground pepper**
1 cup **fresh snipped parsley to garnish**

Method

Blend together the butter and flour in a 3-quart saucepan. Add warmed cream and stir until smooth. The soup will begin to thicken as it heats.

Stir in 2 cups stock. Over low heat, stir and cook, until heated and blended.

Add rest of stock and chicken. Season to taste with salt and pepper.

Heat to steaming. Do not boil, or cream will break into unattractive particles.

Garnish with parsley.

CHRISTMAS EVE CORN SOUP

Servings: --
Source: Dorothy Lamalie

Ingredients

1 quart **chicken stock**
2 stalks **celery, chopped**
1 medium **onion, chopped**
1 carrot, chopped
2 medium **potatoes, chopped**
1 pound canned **corn or 4 cups fresh corn**
1-½ cups **cooked chicken, cut into bite-size pieces**

Method

Heat chicken stock; add celery, carrot, onion, potatoes, and corn (if fresh). Cook until vegetables are tender. Add cooked chicken and canned corn (if used). Season to taste; heat thoroughly.

CHICKEN CORN SOUP

6 servings
Source: Dorothy Lamalie

Ingredients

3 tablespoons **butter or margarine**
½ cup **celery, minced**
½ cup **onion, minced**
3 tablespoons **flour**
2 cups **chicken broth, canned or homemade**
2 cups **milk**
1 pound **can cream-style corn**
1-½ cups **cooked chicken, cut in bite-sized pieces**
white pepper
salt to taste

Method

In large saucepan, saute onion and celery in butter about 5 minutes, stirring constantly. Whisk in the flour until smooth and bubbly. Do not allow to burn. Pour in broth and milk slowly, whisking to avoid lumps. Reduce heat, cover, and simmer 15 minutes. Remove lid and add corn and chicken. Bring to a simmer; add salt and pepper to taste.

CHICKEN RICE SOUP

9 servings
Source: Mary Allen

Ingredients

3 quarts **chicken broth**
1 pound **boneless skinless chicken breasts**
1 jar (1 pound, 10 ounces) **Ragu Robusto! Pasta Sauce**
½ teaspoon **dried thyme leaves, crushed**
1 cup **uncooked regular or converted rice**
1 tablespoon **finely chopped fresh parsley, optional**

Method

In 6-quart saucepot, bring broth to a boil over high heat. Reduce heat to low and add chicken. Simmer, stirring occasionally, 10 minutes or until chicken is thoroughly cooked. Remove chicken from broth and cool slightly; shred chicken and set aside.

In same saucepot, stir pasta sauce and thyme. Bring to a boil over high heat. Stir in uncooked rice. Reduce heat to low and simmer uncovered, stirring occasionally, 25 minutes or until rice is tender. Stir in shredded chicken and parsley and simmer 5 minutes. Season, if desired, with salt and ground black pepper.

CHICKEN TORTILLA SOUP

This is a soup I fell in love with when I lived in Texas. It has great fresh flavors perfect for the end of summer.

Servings: --
Source: Erin Brett

Ingredients

1 onion, chopped
3 cloves **garlic, minced**
1 tablespoon **olive oil**
2 teaspoons **chili powder**
1 teaspoon **dried oregano**
1 28-ounce can **crushed tomatoes**
2 cups **chicken broth**
1 cup **water**
1 cup **whole corn kernels, cooked**
1 4-ounce can **chopped green chiles**
1 15-ounce can **black beans, rinsed and drained**
¼ cup **chopped fresh cilantro**
1-½ cups **shredded chicken (last night's roast chicken, a store bought rotisserie chicken, or 2 chicken breasts will all work)**
crushed tortilla chips
shredded Monterey Jack or Cheddar cheese
lime wedges

Method

In a medium stock pot, heat oil over medium heat. Saute onion and garlic until soft. Add chili powder, oregano, tomatoes, broth, and water. Bring to a boil and simmer 5-10 minutes. Add corn, chiles, beans, cilantro, and chicken. Simmer 10 minutes.

Serve topped with tortilla chips and cheese. Squeeze lime wedge over top.

SHAKER BEAN CHOWDER

6 servings
Source: Debbie Allen

Ingredients

2 cups **dried white beans**
water, to soak
6 cups **water, to cook**
½ ounce **salt pork, diced**
2 onions, chopped finely
1 quart **tomatoes, chopped**
2 teaspoons **salt**
¼ teaspoon **ground pepper**
2 tablespoons **molasses**
1 cup **toasted croutons**
2 tablespoons **snipped parsley**

Method

Soak beans overnight.

In medium skillet, brown salt pork until it begins to lose its fat. Add onions and cook over low heat until pork bits are brown and onions soft, 15 minutes.

Pour the water off the beans and discard. Add 6 cups cold water and bring to a boil. Add pork bits and onion to the pot. Discard grease. Reduce heat to a simmer and cook for about 30 minutes or until beans are just getting tender. Add tomatoes, salt, pepper, and molasses. Stir into soup and simmer 30 minutes. Take soup off heat and cool a bit.

Dip out half the beans and puree in food processor. Return puree to the soup to thicken it. Ladle into warm bowls. Garnish with croutons and minced parsley.

U.S. SENATE BEAN SOUP

6 servings
Source: Debbie Allen

Ingredients

1 pound **dried white beans**
water to soak
1 ham bone or 2 smoked hocks
3 quarts **water, to cook**
3 medium **onions, chopped fine**
3 cloves **garlic, minced**
3 stalks **celery, chopped**
¼ cup **chopped parsley**
⅓ cup **instant mashed potato flakes or 1 cup cooked mashed potatoes**
salt and pepper
parsley or chives to garnish

Method

Soak beans overnight.

Drain and place beans with ham in large soup kettle. Add 3 quarts cold water. Bring to a boil, reduce heat and simmer over low heat 2 hours. Skim if needed.

Chop onions, garlic, celery, and parsley. When beans and meat have cooked 2 hours, add chopped vegetables and potato to the pot. Simmer for 1 hour longer or until beans are tender. Season with salt and pepper.

Remove bones and meat from soup. Dice meat into 1/2" and return to pot. Discard bones. Reheat to serve. Garnish with parsley or chives.

SAUSAGE AND WHITE BEAN SOUP

8 servings
Source: Debbie Allen

Ingredients

2 tablespoons **olive oil**
1-½ pounds **Italian sausage, in the casing**
2 ounces **thinly sliced prosciutto, minced**
2 medium **carrots, peeled and chopped**
2 medium **onions, chopped**
2 medium **celery stalks chopped, chopped**
1 teaspoon **dried thyme**
3 cans **great northern beans, undrained**
1 quart **chicken stock**

Method

Heat oil in a large, deep pot over medium-high heat. When pan is hot, add sausage; cook, turning once or twice, until well browned on all sides, about 5 minutes. (Sausage will not be fully cooked.) Remove from pan. When cool enough to handle, cut into slices 1/4" thick.

Add prosciutto, onions, carrots, celery, and thyme to the empty pot; cook, stirring often, until well browned, about 8-10 minutes. In a small bowl, mash one can of beans with a fork into a chunky puree. Add broth, whole and mashed beans, and sausage to pot; cover and bring to a simmer. Reduce heat to medium-low; simmer, partially covered, to blend flavors, about 20 minutes. Let rest 10 minutes before serving.

CHOW DOWN CHOWDER CREAMY BRATS AND TATERS

Triple recipe for crockpot. Can be held in crock on low for several hours.

4 servings
Source: Lil Zilles

Ingredients

½ cup **chopped onion**
½ cup **shredded or sliced carrot**
1 tablespoon **butter**
2 cups **sliced potatoes**
1-½ cups **chicken broth**
1 cup **milk**
2 tablespoons **flour**
12 ounce package **fully cooked Bratwurst (sliced) using "hot seasoned" brats (or add spice)**
½ cup **frozen peas**
dash **hot pepper sauce**

Method

In 3-quart saucepan, cook onion and carrot in butter until onion is tender. Add potatoes and broth. Bring to boiling; reduce heat. Cover and simmer 20 minutes or until potatoes are tender. With a fork or masher, slightly mash potatoes.

Stir milk into flour; add to potato mixture along with brats, peas, and hot pepper sauce. Cook and stir until bubbly. Cook and stir 1 minute more.

MINESTRONE

8 servings
Source: Debbie Allen

Ingredients

½ cup **dry white beans**
1 quart **water to soak beans**
4 tablespoons **butter**
10 ounces **frozen peas**
1 cup **diced zucchini**
1 cup **diced carrots**
1 cup **diced unpeeled potato**
½ cup **thinly sliced celery**
2 ounces **salt pork**
½ cup **finely chopped onions**
1 leek, white part only, chopped
2 cups **tomatoes, canned or fresh**
2 quarts **chicken stock**
1 bay leaf
3 parsley sprigs
½ cup **raw white rice**

Method

Bring 1 quart water to boil; add beans and boil 2 minutes; let soak 1 hour off heat. Simmer 1-1/2 hours, until barely tender. Drain and set aside.

Melt butter in large skillet. Pour peas in; add zucchini, carrots, potato, and celery, allowing each to cook 2 minutes before adding next. Cook about 10 minutes. Set aside.

Dice salt pork and render in Dutch oven over medium heat, about 6 minutes. Drain and save.

Cook onions and leek in hot fat until clear. Add vegetables from skillet plus tomatoes, stock, herbs, salt, pepper, and beans. Bring to boil over high heat, then simmer, partially covered, for 1/2 hour. Discard bay leaf and parsley. Add rice and salt pork, and cook 15-20 minutes.

Mix 1 tablespoon each fresh basil, chopped parsley, 1/2 teaspoon chopped garlic, and 1 cup Parmesan together and use as garnish.

CHICKEN CHILI

Servings: --
Source: Debbie Allen

Ingredients

2 chickens
8 cups **water**
2 tablespoons **vegetable oil**
3 large **onions, chopped (about 2-1/2 cups)**
2 jalapeno peppers, seeded and diced
4 cloves **garlic, chopped**
¼ cup **flour**
1-½ teaspoons **ground white pepper**
½ teaspoon **ground cumin**
1 teaspoon **salt**
1 4-ounce can **diced green chilies, drained**
2 19-ounce cans **white kidney beans (cannellini), drained and rinsed (4 cups)**

Method

In 8-quart saucepot, heat chickens and water to boiling over high heat. Reduce heat to low, cover pot, and simmer chickens 40-45 minutes or until fork-tender, turning chickens several times. Transfer chickens to a bowl to cool. Skim fat off broth and discard. Reserve 3 cups broth (cool and freeze the rest).

In 5-quart kettle, heat oil over medium-low heat. Add onions and saute until soft, about 10 minutes. Stir in jalapenos and garlic; saute 1 minute. Add flour, pepper, cumin, and salt; stir to combine mixture well.

Stir reserved 3 cups broth and green chilies into onion mixture and heat to boiling, stirring constantly, until thickened. Remove mixture from heat.

Meanwhile, bone and skin chickens. Cut chicken meat into 3/4" chunks (about 6 cups). Add chicken chunks and beans to thickened onion mixture. Cool, cover, and refrigerate chili, then reheat before serving. Or to serve chili immediately, reheat to boiling and simmer 5 minutes, stirring gently.

For each serving, spoon about 2/3 cups chili into a Fried Tortilla Bowl, if desired, and top with lettuce, cheese, and salsa. Or spoon chili into bowls and serve with warm tortillas or chips.

Fried Tortilla Bowls: In 4-quart saucepan, heat about 1-1/2 quarts or 2" vegetable oil to 375F on deep-fat thermometer. Drop a 7"-to-8" flour tortilla into hot oil and immediately press center of tortilla with a metal ladle to form a bowl. Fry until golden--about 1-1/2 to 2 minutes. Drain tortilla bowl upside down on paper towels. Repeat to fry as many as needed.

TURKEY AND BROWN RICE CHILI

6 servings
Source: Debbie Allen

Ingredients

1 tablespoon **vegetable oil**
¾ pound **ground turkey breast**
1 large **onion, chopped**
2 cans **diced tomatoes, undrained**
15 ounces **chili beans in sauce, undrained**
4 ounces **canned chopped green chile peppers, drained**
½ cup **water**
1 tablespoon **sugar**
2 teaspoons **chili powder**
1 teaspoon **ground cumin**
½ teaspoon **salt**
2 cups **cooked brown rice**

Method

Heat oil in 12" skillet over medium heat. Cook turkey and onion in oil, stirring frequently, until turkey is no longer pink; drain.

Mix turkey mixture and remaining ingredients except rice in slow cooker. Cover and cook on low heat setting 8-10 hours.

Stir in rice. Cover and cook on high setting about 15 minutes or until rice is hot.

MUSHROOM BARLEY SOUP

Servings: --
Source: Dawn Butler

Ingredients

½ cup **raw pearled barley**
6-½ cups **water or soup stock**
½ teaspoon **salt**
3-4 tablespoons **tamari or soy sauce**
3-4 tablespoons **dry sherry**
3 tablespoons **butter**
2 cloves **minced garlic**
1 cup **chopped onion**
1 pound **fresh mushrooms, sliced**
freshly ground black pepper

Method

In a large soup kettle, cook the barley in 1-1/2 cup of the stock or water until tender, adding more liquid as needed. Add remaining stock or water, tamari (or soy) sauce, and sherry.

Saute the onions and garlic in butter. When softened, add mushrooms and 1/2 teaspoon salt. When mushrooms are tender, add to barley along with the mushroom/onion juices. Add black pepper; simmer 20 minutes, covered, over lowest possible heat. Correct seasoning before serving.

HEARTY POTATO SAUERKRAUT SOUP

Servings: --
Source: Cathy Hetrick Eames

Ingredients

4 cups **chicken broth**
1 can **cream of mushroom soup**
8 ounces **fresh mushrooms, sliced**
1 medium **potato , cubed**
2 medium **carrots, sliced**
1 medium **onion, chopped**
1 stalk **celery, chopped**
¾ pound **smoked Polish sausage, cut in small pieces**
⅓ cup **chopped cooked chicken**
2 tablespoons **vinegar**
½ teaspoon **pepper**
2 teaspoons **dill seed**
16 ounce can **sauerkraut, rinsed, drained**

Method

Cook on low heat 6-10 hours.

VEGETARIAN CHILI

Servings: --
Source: Dorothy Lamalie

Ingredients

2 1-pound, 15-ounce cans **Joan of Arc chili kidney beans**
4 cups **chopped onion**
1 cup **chopped carrots**
1-¼ cups **chopped celery**
3 cloves **garlic, finely chopped**
1 quart **canned tomatoes, undrained, chopped**
2 teaspoons **raisins or 1 tablespoon molasses**
salt and pepper

Method

In 4-quart saucepan, saute celery, carrots, onions, garlic, and 2 teaspoon vegetable oil over low heat for 5 minutes. Stir in tomatoes and chili kidney beans. Simmer 1-2 hours over low heat, stirring occasionally.

TOMATO SOUP

4 servings
Source: Dorothy Lamalie

Ingredients

2 tablespoons **butter**
3 tablespoons **flour**
1-½ teaspoons **salt**
⅛ teaspoon **pepper**
2 cups **milk**
2-½ cups **canned or fresh tomatoes**
1 tablespoon **minced onion**
¼ teaspoon **celery seed**
½ teaspoon **salt**
½ teaspoon **sugar**
½ **bay leaf**
1 whole **clove**
pinch **of baking soda**
Tabasco sauce

Method

Melt butter. Stir in flour, 1-1/2 teaspoons salt, pepper, and milk. Cook over medium heat, stirring constantly until thick and smooth.

In a saucepan, combine tomatoes, onion, celery seed, salt, sugar, bay leaf, and clove. Simmer uncovered for 5 minutes. If using fresh tomatoes, simmer about 10 minutes. Remove bay leaf and clove and put remainder through a blender.

Stir in baking soda and Tabasco sauce. Just before serving, stir tomato mixture into milk mixture. Heat, stirring constantly. If soup curdles, beat with egg beater.

CREAM OF TOMATO SOUP

4 servings
Source: Cathy Hetrick Eames

Ingredients

2 tablespoons **butter or margarine**
3 tablespoons **flour**
1-½ teaspoon **salt**
⅛ teaspoon **pepper**
2 cups **milk**
1 number 2 can **tomatoes**
1 tablespoon **minced onion**
¼ teaspoon **celery seed**
½ teaspoon **salt**
½ teaspoon **sugar**
½ bay leaf
1 whole cloves
pinch **of baking soda**

Method

Melt butter, then stir in flour, 1-1/2 teaspoons salt, pepper, and milk. Cook, stirring constantly, until smooth and thickened. Set aside.

In a saucepan combine tomatoes, onion, celery seed, salt, sugar, bay leaf, and whole clove. Simmer, uncovered, for 5 minutes. Remove bay leaf and whole clove and put remainder in blender or smash tomatoes into small pieces. Stir in baking soda. Just before serving, stir tomato mixture into milk mixture. Heat, stirring constantly. If soup curdles, beat with egg beater.

CLASSIC CHEESE SOUP

4 servings
Source: Dorothy Lamalie

Ingredients

½ cup **finely chopped carrot**
½ cup **finely chopped onion**
¼ cup **finely chopped celery**
2 tablespoons **butter**
¼ cup **flour**
1 cup **chicken stock**
¼ teaspoon **salt**
2 cups **light cream or milk**
1-½ cups **shredded American cheese**

Method

Cook carrot, onion, and celery in butter over low heat until tender. Stir in flour. Add stock and salt. Cook and stir until thickened and bubbly. Stir in cream or milk and cheese. Heat through, but do not boil.

CANNED VEGETABLE SOUP

1 quart
Source: Debbie Allen

Ingredients

⅓ cup **chopped onion or 1 tablespoon dry**
1 cup **carrots**
1 cup **Russet potatoes**
½ cup **diced celery**
1 tablespoon **pearl barley**
1 tablespoon **beef bouillon**
1 teaspoon **salt**
1 teaspoon **dried parsley**
shake **of Accent**
shake **of pepper**
¼ teaspoon **garlic granules**

Method

Add hot tap water to other ingredients in quart jar. Pressure can for 20 minutes at 12 pounds.

To serve, add 1/2 pint tomatoes to each quart of soup.

Chapter 10
Sandwiches

HOT HAM SANDWICHES

Servings: --
Source: Mildred Lamalie

Ingredients

12 hamburger buns
enough sliced ham for 12 sandwiches
12 ounces **sliced Swiss cheese**
2 sticks **buttr**
2 teaspoons **mustard**
1 small **chopped onion**
2 teaspoons **poppy seeds**
splash **Worcestershire sauce**

Method

Melt butter in small skillet. Saute onion until soft. Add mustard, poppy seeds, Worcestershire. Spread sauce on insides of hamburger buns. Add ham and cheese. Wrap each sandwich in foil and bake at 350F for 15 minutes.

CHIPPED HAM

Can be made ahead and frozen.

Servings: --
Source: Connie Lieske

Ingredients

1-½ pounds **shaved or chipped ham**
½ pound **grated Swiss cheese**
1 small **onion, grated**
1 teaspoon **poppy seed (optional)**
3 teaspoons **prepared mustard**
1 tablespoon **Worcestershire sauce**
¼ pound **butter or margarine**

Method

Mix together and bake 20 minutes at 300F. Can serve open face or in buns.

STROMBOLI

Servings: --
Source: Theresa Gahn

Ingredients

2 loaves **frozen bread dough**
1 large **onion**
2 pounds **bulk Italian sausage**
1 small **green pepper, diced**
4 sliced mushrooms (or 1 large can)
1 tablespoon **oregano**
2 teaspoons **basil**
8 ounces **mozzarella cheese**
1 egg, beaten

Method

Thaw dough according to package instructions.

Cook sausage, onion, green pepper, and spices until brown.

Roll bread into a 9"-x-14" rectangle. Sprinkle sausage and top wtih mozzarella on top of dough.

Roll and tuck dough around meat and cheese; pinch ends and seal side.

Place on greased cookie sheet, seam side down. Brush with egg.

Bake 30 minutes at 375F. Cut and serve.

STROMBOLI

4 servings
Source: Debbie Allen

Ingredients

1 pound **loaf frozen bread dough, thawed**
¼ pound **thinly sliced ham**
¼ pound **sliced hard salami**
½ teaspoon **dried whole basil, divided**
½ teaspoon **dried whole oregano, divided**
3 ounces **sliced provolone cheese**
1 cup **shredded mozzarella cheese**
2 tablespoons **butter, melted**
1 teaspoon **cornmeal**

Method

Place bread dough on a lightly greased baking sheet; pat into a 15"-x-10" rectangle. Arrange ham slices lengthwise down center; place salami on top. Sprinkle with 1/4 teaspoon basil and 1/4 teaspoon oregano. Arrange provolone cheese over herbs, and top with mozzarella cheese; sprinkle with remaining herbs.

Moisten all edges of dough with water. Bring each long edge of dough to center. Press edges together securely to seal. Seal ends.

Brush dough with 1 tablespoon butter. Sprinkle with cornmeal, and carefully invert. Brush top with remaining butter. Bake ate 275F for 20-22 minutes.

SLOPPY JOES

Servings: --
Source: Debbie Allen

Ingredients

1 pound **ground beef**
1 medium **onion, chopped fine**
½ cup **catsup**
½ cup **chili sauce**
1 tablespoon **Worcestershire sauce**
1 teaspoon **salt**
⅛ teaspoon **pepper**
⅓ cup **water (omit if using homemade chili sauce)**

Method

Brown beef and onion. Drain. Add remaining ingredients and simmer 10 minutes.

SLOPPY JOES

Good recipe to double and freeze.

Servings: --
Source: Mae Allen

Ingredients

1 pound **ground round steak**
½ cup **chopped celery**
½ cup **chopped onions**
salt and pepper to taste
1 can **tomato soup**
½ cup **hot catsup**

Method

Brown ground round; add celery, onions, salt, and pepper. Simmer until vegetables are limp. Add soup, catsup, and small amount of water to reach desired consistency.

Simmer 30-45 minutes. Serve on split toasted buns.

COUNTY FAIR BARBECUE SANDWICHES

Servings: --
Source: Debbie Allen

Ingredients

2 tablespoons **boneless chuck roast, trimmed**
2-½ pounds **boneless pork shoulder, trimmed**
2 quarts **water**
2 ribs **celery, cut in large pieces**
1 large **onion, cut in large pieces**
2 carrots, cut in large pieces
2 small **bay leaves**
8 whole **cloves**
1 teaspoon **salt**
¼ teaspoon **black pepper**
12 buns
BARBECUE SAUCE
- **2** tablespoons **butter**
- **1** cup **chopped onion**
- **1-½** cups **water**
- **1** cup **catsup**
- ½ cup **cider vinegar**
- ⅓ cup **sugar**
- **1** tablespoon plus 1 teaspoon **Worcestershire sauce**
- **1** tablespoon **brown sugar**
- **2** teaspoons **celery salt**
- **2** teaspoons **paprika**
- ½ teaspoon **chili powder**
- ½ teaspoon **ground cumin**
- ½ teaspoon **black pepper**
- ½ teaspoon **salt**

Method

Preheat oven to 325F. Place meats, vegetables, and seasonings in a large roaster. Cover and bake for 3 hours. Remove pork, and continue baking the beef for another hour, or until very tender. Shred and cut the meats into bite-size pieces while still warm. (Reserve broth for another use. It freezes well.)

In a large, heavy saucepan, saute butter and onion for sauce until the onion is transparent. Add the remaining ingredients, and mix well. Then add shredded meats. Simmer over low heat until mixture is quite thick but still juicy. This will take about 15 minutes. Don't stir too often. You want the meat to stay in good-size pieces. Serve on hot buns.

CROCK POT TURKEY SANDWICHES

Servings: --
Source: Erin Brett

Ingredients

5-12 pounds **bone-in turkey thighs or one breast, skin removed**
1 green pepper, chopped
1 medium **onion, chopped**
½ cup **chicken broth**
3 tablespoons **white vinegar**
2 tablespoons **dried oregano**
2 cloves **garlic, minced**
4 teaspoons **beef bouillon granules or 1 teaspoon salt**
dash **red pepper flakes or hot sauce, optional**
oil or cooking spray
hard sandwich rolls

Method

Coat crock pot with oil or cooking spray. Place turkey, peppers, and onions in crock pot. Combine chicken broth, vinegar, oregano, garlic, bouillon or salt, and red pepper flakes or hot sauce. Pour mixture over turkey and vegetables. Cover and cook on low for 5-6 hours or until turkey is done. Remove turkey and shred with two forks. Discard bones. Return meat to the cooking juices, stir to combine, and serve on sandwich rolls.

SOUVLAKIA

4 servings
Source: Debbie Allen

Ingredients

¼ cup **butter**
1-½ cups **cubed boneless beef for stew**
1 cup **sliced onions**
1 clove **garlic, crushed**
1 teaspoon **salt**
3 tablespoons **tomato paste**
½ cup **red wine**
1 teaspoon **dried oregano**
¼ teaspoon **dried thyme**
¼ teaspoon **dried rosemary**
1 chicken bouillon cube
4 loaves **pita bread**
GARNISH
- **1** small **sliced tomato**
- **4 onion slices**
- **shredded lettuce**

Method

In hot butter in large saucepan, saute beef until well browned all over--about 10 minutes. Remove beef as it browns.

Add 1 cup onion and garlic to saucepan; saute about 5 minutes. Return beef to saucepan, along with 1/4 cup water and remaining ingredients, except bread and garnish.

Bring to boiling; reduce heat, and simmer, covered, 45 minutes, or until meat is tender.

Preheat oven to 350F. Heat bread until warm. Split and fill with beef mixture. Garnish.

Chapter 11
Poultry

SOUTHERN STYLE CHICKEN BARBEQUE

Servings: --
Source: Elaine Walker

Ingredients

½ cup **water**
6 tablespoons **ketchup**
6 tablespoons **brown sugar**
¼ cup **apple cider vinegar**
2 tablespoons **lemon juice**
¼ cup **Worcestershire sauce**
1 teaspoon **salt**
2 teaspoons **dry mustard**
1-½ to 2 teaspoons **chili powder (use ground Chipotle chili pepper, if you have it)**
8-10 chicken thighs, boneless and skinless

Method

In a saucepan over medium heat, stir together the water, ketchup, brown sugar, vinegar, lemon juice, and Worcestershire sauce. Season with salt, mustard powder, and chili powder. Simmer the sauce for 15 minutes.

Oil the bottom of a slow cooker. Place the chicken thighs in the slow cooker, and pour the sauce over them. Cook on high for 3 hours or on low for 8 hours.

Sauce is thin and water (Southern style). Good over rice.

LEMON-CHICKEN NUGGETS

Makes 8 appetizer servings.

Servings: --
Source: Debbie Allen

Ingredients

1 cup **milk**
¼ cup **lemon juice**
½ teaspoon **salt**
½ teaspoon **paprika**
¼ teaspoon **pepper**
4 chicken breast halves, skinned and boned
1 cup **flour**
vegetable oil
honey (optional)
barbecue sauce (optional)

Method

Combine first 5 ingredients, mixing well. Cut chicken into 1" pieces; marinate in milk mixture 8 hours. Remove chicken from marinade, and dredge in flour.

Heat 1-1/2: oil in large heavy skillet to 350F. Fry chicken 1 minute on each side or until golden brown. Drain on paper towels. Serve with honey or barbecue sauce, if desired.

CORNFLAKE CHICKEN

6 servings
Source: Debbie Allen

Ingredients

1 cup **crushed cornflakes**
1 envelope **Zesty Italian salad dressing mix**
2 tablespoons **grated Parmesan cheese**
1 teaspoon **dried parsley**
6 chicken breast halves, skinned and boned
¼ cup **milk**

Method

Combine first 4 ingredients in a shallow dish. Dip each chicken breast in milk; roll in crumb mixture. Place chicken in a lightly greased baking dish; bake at 375F for 20 minutes or until done.

OVEN FRIED CHICKEN

4 servings
Source: Dorothy Lamalie

Ingredients

1 cup **crushed cornflakes**
2 teaspoons **salt**
¼ teaspoon **pepper**
1 frying chicken
½ cup **evaporated skim milk**

Method

Mix the crushed cereal, salt, and pepper together on a plate. Dip the chicken pieces into the milk and then roll them in cereal mixture. Place skin-side up on nonstick cookie sheet and bake 30 minutes at 350F. Turn and bake on other side for 30 minutes more or until tender.

OVEN FRIED CHICKEN

6 servings
Source: Debbie Allen

Ingredients

3-½ pounds **chicken, cut up**
2 large **chicken legs**
⅔ cup **plain dried bread crumbs**
2 tablespoons **grated Parmesan cheese**
2 teaspoons **dried parsley flakes**
1 teaspoon **salt**
1 teaspoon **paprika**
¾ teaspoon **dried thyme leaves**
½ teaspoon **pepper**
nonstick cooking spray

Method

Preheat oven to 425F. Remove skin from all chicken pieces except wings. Cut each chicken leg at joint to separate drumstick from thigh.

In large bowl, mix bread crumbs with next 6 ingredients. Dip chicken pieces into bread-crumb mixture, pressing mixture onto chicken to coat evenly.

Spray medium roasting pan with nonstick cooking spray. Place chicken in pan. Spray chicken with cooking spray. Bake 40 minutes or until chicken is golden and juices run clear when chicken is pierced with a knife.

RITZ CHICKEN

Servings: --
Source: Mary Allen

Ingredients

1 package **Ritz crackers, crushed (I do it in a Ziploc bag.)**
½ cup **butter, melted**
6 skinless boneless chicken breasts
1-2 shakes **all-purpose seasoning, mixed into the crushed crackers**

Method

Preheat oven to 350F. Coat chicken with butter and then put it in the bag of crushed Ritz crackers. Put into a baking dish or cookie sheet. Bake until done, 40-45 minutes.

FIVE-SPICE ROAST CHICKEN

4 servings
Source: Debbie Allen

Ingredients

4 cloves **garlic, minced**
1 tablespoon **coarse kosher salt**
2 tablespoons **extra virgin olive oil**
1 teaspoon **Chinese five-spice powder**
1 chicken, cut into 8 pieces
1 large **onion, peeled and cut into 16 wedges**

Method

Combine garlic, salt, olive oil, and Chinese five-sice powder in large plastic bag. Add chicken pieces; turn to coat. Cover and chill at least 1 hour or overnight.

Preheat oven to 425F. Arrange onion wedges in 13"-x-9"-x-2" roasting pan. Arrange chicken, skin side up, on top of onions. Roast unitl chicken is cooked through, basting occasionally with pan juices, about 50-60 minutes. Remove chicken from oven and let rest 10 minutes. Arrange chickens and onions on platter and serve.

CHICKEN AND BROCCOLI AU GRATIN

6 servings
Source: Debbie Allen

Ingredients

2 packages **frozen broccoli spears, cooked and drained**
2 whole **cooked chicken breasts**
½ stick **butter**
¼ cup **flour**
½ teaspoon **salt**
dash **of white pepper**
½ teaspoon **dry mustard, 15 to 16 ounces, drained**
1 cup **chicken broth reserved from simmering chicken**
½ cup **light cream**
1 cup **shredded Cheddar cheese**
2 tablespoons **dry white wine**
grated Parmesan cheese

Method

Cut broccoli into small pieces. Skin, bone, and slice chicken.

Melt butter in saucepan; blend in flour, salt, pepper, and mustard. Stir in chicken broth and cream; cook over medium heat, until sauce thickens and bubbles 2 minutes. Add cheese and stir until melted. Stir in wine. Remove from heat.

Arrange broccoli in bottom of greased baking dish. Overlap chicken slices on broccoli. Pour sauce over chicken. Sprinkle lightly with Parmesan cheese.

Bake at 350F for 25 minutes or until heated through and top starts to brown.

BUTTERMILK FRIED CHICKEN

6 servings
Source: Dorothy Lamalie

Ingredients

2 cups **flour**
1 tablespoon **salt**
1 teaspoon **paprika**
½ teaspoon **pepper**
1 cup **buttermilk**
1 teaspoon **baking powder**
3 pounds **chicken breasts and legs**
vegetable oil

Method

Combine first 4 ingredients in plastic bag; shake to mix, and set aside. Combine buttermilk and baking powder in bowl; mix well.

Dip 2 pieces of chicken at a time in buttermilk mixture; place chicken in flour bag mixture and shake to coat. Place chicken in shallow pan; cover and refrigerate at least 1 hour.

Heat 1" of oil in large skillet to 325F; add chicken and fry 30-35 minutes or until golden borwn, turning once. Drain chicken on paper towels.

HIDDEN VALLEY RANCH CHICKEN

4 servings
Source: Debbie Allen

Ingredients

2 pounds **chicken drumsticks**
½ cup **melted butter**
¾ cup **grated Parmesan cheese**
¾ cup **cornflake crumbs**
1 package **Hidden Valley Ranch Milk Recipe Original Ranch Salad Dressing Mix**

Method

Dip washed and dried chicken in melted butter. Dredge in bowl of dressing mix, cheese, and crumbs. Bake uncovered in well-greased baking dish at 350F for 45 minutes or until golden.

HUNGARIAN CHICKEN

4 servings
Source: Len Zilles

Ingredients

1 head **of cabbage**
2 cooking apples (Granny Smith)
chicken parts to serve 4
1-2 onions, sliced
caraway seeds (optional)
almonds, slivered or sliced
shredded Swiss cheese
butter
2 square baking pans

Method

Melt enough butter to coat chicken or spray with Pam. Place chicken in pan in a single layer. Bake at 325F for 35 minutes.

Slice apples, cabbage, and onions thinly. Place cabbage in another baking pan. Add sliced apples and onions on top of cabbage. Sprinkle with caraway seed. Cover and bake in same oven for the next 35 minutes.

Remove both pans from oven; place chicken on top of cabbage. Pour drippings over both. Sprinkle grated Swiss cheese and almonds over all. Return to oven and broil until cheese is melted. Watch carefully so it doesn't burn.

CHICKEN A LA SUISSE

6 servings
Source: Dawn Butler

Ingredients

6 whole medium **chicken breasts, skinned and boned**
8 ounces **Swiss cheese, sliced**
8 ounces **sliced cooked ham**
3 tablespoons **flour**
1 teaspoon **paprika**
6 tablespoons **butter**
½ cup **dry white wine or water**
1 chicken bouillon cube
1 tablespoon **cornstarch**
1 cup **heavy cream**

Method

Spread chicken breasts flat; fold cheese and ham slices to fit on top; fold breasts over filling and fasten with toothpicks. On waxed paper, mix flour and paprika; use to coat chicken.

In 12" skillet over medium heat, in hot butter, cook chicken until browned on all sides. Add wine or water and bouillon. Reduce heat to low; cover and simmer 30 minutes or until tender. Remove toothpicks from chicken.

In cup, blend cornstarch and cream until smooth; gradually stir into skillet. Cook, stirring constantly, until thickened; serve over chicken.

CHICKEN WAIKIKI BEACH

4 servings
Source: Debbie Allen

Ingredients

2 whole **chicken legs and 2 whole chicken breasts**
½ cup **flour**
⅓ cup **salad oil**
1 teaspoon **salt**
¼ teaspoon **pepper**
20 ounce can **sliced pineapple**
1 cup **sugar**
2 tablespoons **cornstarch**
¾ cup **cider vinegar**
1 tablespoon **soy sauce**
¼ teaspoon **ginger**
1 chicken bouillon cube

Method

Wash chicken; pat dry with paper towels. Coat chicken with flour.

Heat oil in large skillet. Add chicken, a few pieces at a time, and brown on all sides. Remove as browned to shallow roasting pan; arrange pieces skin sides up. Sprinkle with salt and pepper.

Preheat oven to 350F.

Drain pineapple, pouring syrup into 2-cup measuring cup. Add water to make 1-1/4 cups.

In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger, and bouillon cube. Bring to boiling, stirring constantly; boil 2 minutes. Pour over chicken.

Bake, uncovered, 30 minutes. Add pineapple slices and bake 30 minutes longer, or until chicken is tender. Serve with rice.

CHICKEN TROPICAL

4 servings
Source: Debbie Allen

Ingredients

1 3-pound **broiler, cut up**
flour seasoned with salt and pepper
½ cup **shortening**
1 teaspoon **salt**
1 cup **orange juice**
2 tablespoons **brown sugar**
2 tablespoons **vinegar**
1 teaspoon **ground nutmeg**
1 teaspoon **dried basil**
12 small **new potatoes**
1 large can **cling peach slices, drained**
parsley

Method

Lightly coat chicken with seasoned flour. In hot shortening, in large skillet, saute chicken until golden on all sides. Sprinkle with 1 teaspoon salt. Combine orange juice, brown sugar, vinegar, nutmeg, and basil; pour over chicken. Place well-scrubbed new potatoes between and around chicken pieces. Cook, covered, over medium heat, 25 minutes or until chicken and potatoes are tender. Then add peaches; heat, covered, 5 minutes. Serve at once, garnished with parsley.

CHICKEN SALAD CASSEROLE

Servings: --
Source: Theresa Gahn

Ingredients

2 cups **cooked chicken, cubed**
½ cup **celery**
¼ cup **onion, diced**
½ cup **Hellman's mayonnaise**
¾ teaspoon **salt**
¼ teaspoon **pepper**
6 slices **bread**
2 eggs
1-½ cups **milk**
1 can **cream of mushroom soup**
cheddar cheese

Method

Crumble 3 slices of bread into 8"-x-8" pan. Mix chicken, celery, onion, Hellman's, salt, and pepper, and put on top of bread. Then crumble 3 more slices of bread on top.

Whip together eggs and milk; pour over top of casserole. Refrigerate overnight if desired.

Before baking, spread cream of mushroom soup on top and sprinkle with cheese. Bake at 325F, uncovered, for 1 hour.

CHICKEN SALAD CASSEROLE

Servings: --
Source: Susan Brett

Ingredients

1 cup **rice**
2 cups **chicken broth**
2 tablespoons **finely chopped onion**
¾ cup **mayonnaise**
1-½ cups **chopped cooked chicken**
1 cup **cream of chicken soup**
⅓ cup **slivered almonds**
2 tablespoons **melted butter**
1 cup **Special K cereal**

Method

Cook the rice in the chicken broth and cool slightly. Blend rice with onion, mayonnaise, chicken, celery, and soup; and put in a lightly buttered 2- to 3-quart baking dish.

Blend almonds, butter, and cereal, and sprinkle over all. Bake at 350F for 45 minutes.

CRUNCHY CHINESE CHICKEN

Servings: --
Source: Dot Nickel

Ingredients

3 cups **diced chicken (or pork), cooked**
½ cup **milk**
2 cans **cream of mushroom soup**
¼ cup **diced onion**
5 ounce can **water chestnuts, sliced**
small **can chow mein noodles**

Method

Combine all ingredients except noodles. Mix in 3/4 cup noodles.

Pour into greased casserole. Sprinkle rest of noodles over top. Bake at 350F for 40 minutes.

CHICKEN CASSEROLE

Serve over hot rice or noodles.

Servings: --
Source: Sherry Osborne

Ingredients

1 large can **onion rings (Cheddar if available)**
2 cups **cooked chicken, cut into bite-sized pieces**
2 cans **cream of chicken soup**
4 ounce can **mushrooms**
4 ounces each **grated Monterey Jack cheese and hot Pepper Jack cheese**

Method

Spray a 9"-x-13" pan with cooking spray. Spread onion rings in bottom. Put chicken on top of that. Spread chicken soup over chicken. Then add mushrooms. Top with the cheeses.

Cover and bake at 350F for 35 minutes. Uncover and bake an additional 30 minutes.

CHICKEN POT PIE

Servings: --
Source: Sarah Allen

Ingredients

⅓ cup **butter or stick margarine**
⅓ cup **all-purpose flour**
⅓ cup **chopped onion**
½ teaspoon **salt**
¼ teaspoon **pepper**
1-¾ cups **chicken broth**
⅔ cup **milk**
2-½ to 3 cups **cut-up cooked chicken**
4 to 5 large **potatoes, peeled and cubed**
2 large **carrots, peeled and diced**
PASTRY FOR 9" 2-CRUST PIE
- **2** cups **all-purpose flour**
- **1** teaspoon **salt**
- ⅔ cup plus 2 tablespoons **shortening**
- **4 to 5** tablespoons **cold water**

Method

Cook carrots and potatoes in a pot of boiling water for about 10 minutes or until potatoes are soft.

Melt butter in 2-quart saucepan over medium heat. Stir in flour, onion, salt, and pepper. Cook stirring constantly, until mixture is bubbly; remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken, potatoes, and carrots. Remove from heat.

Heat oven to 425F.

Make pastry: Mix flour and salt in medium bowl. Cut in shortening by criss-crossing 2 knives, until particles are size of small peas. Sprinkle with cold water, 2 tablespoons at a time, tossing with a fork until all flour is moistened and pastry almost leaves the side of the bowl (1 or 2 teaspoons more water can be added if necessary).

Gather pastry into 2 balls. Shape into flattened round on a lightly floured surface. Roll pastry with a lightly floured rolling pin.

Roll 2/3 of the pastry into 13" square. Ease into ungreased square pan, 9"-x-9"-x-2". Pour chicken mixture into pastry-lined pan.

Roll remaining pastry into 11" square. Cut out design with 1" cookie cutter. Place square over chicken mixture. Turn edges of pastry under.

CALIFORNIA CHICKEN SPAGHETTI

Servings: --
Source: Sarah Allen

Ingredients

1 16-ounce package **uncooked angel hair pasta**
3 tablespoons **olive oil**
4 skinless boneless chicken breast halves, cut into strips
2 tablespoons **chopped garlic**
2 tablespoons **dried basil**
2 tablespoons **Cajun-style blackened seasoning**
salt and pepper to taste
10 Roma (plum) tomatoes, diced
⅔ cup **crumbled feta cheese**

Method

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5-8 minutes or until al dente. Drain.

Heat olive oil in a large skillet over medium heat. Add chicken pieces, and cook, stirring until browned on the outside. Stir in the garlic, basil, Cajun seasoning, salt, and pepper, then mix in the tomatoes. Cook until tomatoes are semi-soft, and chicken is cooked through. Toss with pasta, and serve with crumbled feta cheese on top.

CHICKEN NOODLE CASSEROLE

This recipe is from Betsy's preschool, and serves 50 small children.

Servings: --
Source: Betsy Allen

Ingredients

5 pounds **chicken**
1-2 cups **chopped celery**
1 cup **choppd onion**
3 12-ounce packages **shredded Cheddar cheese**
1 large can **cream of mushroom soup**
1 large can **cream of chicken soup**
1 large jar **Cheez Whiz**
2 packages **tiny noodles**
1 large bag **potato chips, crushed**

Method

Cook chicken in enough water to cover. Reserve 3 cups broth. Remove skin and bones and chop into small pieces.

Strain broth and cook celery and onion in it until tender. Add soup, 1/2 the cheese, Cheez Whiz, chicken, and cooked noodles. Spray casseroles with Pam. Sprinkle with remaining cheese and bake at 350F for 20-30 minutes. Sprinkle with crushed potato chips during the last 5 mintues of baking time.

STIR-FRIED CHICKEN WITH ONION AND HOISIN SAUCE

4 servings
Source: Debbie Allen

Ingredients

1 egg white
1 tablespoon **dry sherry**
½ teaspoon **salt**
1 pound **skinned and boned chicken breasts, trimmed, cut into 1"-x-2" pieces**
1 tablespoon **cornstarch**
1 tablespoon **vegetable oil**
1 tablespoon **minced peeled fresh ginger**
1 large clove **garlic, minced**
¼ teaspoon **dried red pepper flakes**
6 tablespoons **hoisin sauce**
1 tablespoon **soy sauce**
2 teaspoons **dry sherry**
6 cups **water**
4 tablespoons **vegetable oil**
1 large **onion, cut into 1" pieces**
salt
¾ cup **unsalted toasted cashews**
freshly cooked rice

Method

Beat egg white, 1 tablespoon sherry, and 1/2 teaspoon salt in medium bowl. Add chicken and stir to coat. Mix in cornstarch, then 1 tablespoon oil. Refrigerate at least 30 minutes.

Combine ginger, garlic, and pepper flakes. Combine hoisin, soy, and 2 teaspoons sherry in another bowl.

Bring 6 cups water to boil. Add 1 tablespoon oil, then chicken, and stir to separate. Cook until coating is white, about 45 seconds. Drain.

Heat 1 tablespoon oil in wok. Add onion; stir-fry 2 minutes. Sprinkle with salt. Stir-fry 2 more minutes, transfer to plate; add 2 tablespoons oil and stir-fry ginger mixture about 20 seconds. Add liquid and simmer. Add chicken and return vegetables to wok. Stir about 2 minutes, mix in cashews. Serve immediately with rice.

HONEY CHICKEN STIR-FRY

4 servings
Source: Celeste Queen

Ingredients

1 pound **skinned and boned chicken breasts**
½ cup **apple juice**
1 tablespoon **honey**
1 tablespoon **Dijon-style mustard**
2 teaspoons **cornstarch**
10 ounce package **frozen Chinese-style stir-fry vegetables with seasonings**
1 tablespoon **cooking oil**
3 green onions, bias-sliced into 1" pieces
chow mein noodles

Method

Rinse chicken; pat dry. Cut chicken into 1" pieces. For sauce, stir together apple juice, honey, mustard, cornstarch, and the seasoning packet from the frozen vegetables. Set sauce mixture aside.

Preheat wok or large skillet over high heat; add oil. (Add more as necessary during cooking.) Stir-fry vegetables and onions in oil for 3-4 minutes or until crisp-tender. Remove vegetables from wok.

Add half of the chicken to the hot wok. Stir-fry about 3 minutes or until no longer pink. Remove chicken. Repeat with remaining chicken. Return all chicken to the wok. Push from center of the wok.

Stir sauce; add to the center of the wok. Cook and stir until thickened and bubbly. Cook and stir for 2 minutes more. Return vegetables to the wok; toss to coat with sauce. Cook and stir for 1 minute or until heated through. Serve over chow mein noodles.

HONEY-CINNAMON CHICKEN

Servings: --
Source: Debbie Allen

Ingredients

Method

Preheat oven to 400F. In 9"-x-13" baking pan, melt 1/4 cup butter in oven.

In shallow dish, stir 2 tablespoons honey with 2 tablespoons water until smooth. On waxed paper, combine 1/3 cup flour, 1 teaspoon salt, 1/4 teaspoon nutmeg, and 1/2 teaspoon cinnamon.

Dip cut up chicken pieces into honey, then flour mixture to coat well; place in pan skin-side up. Bake 45 minutes or until chicken is tender.

CHAMPAGNE CHICKEN

Servings: --
Source: Susan Brett

Ingredients

3 whole **chicken breasts, boned, skinned, and split**
½ cup **all-purpose flour**
1 teaspoon **salt**
⅛ teaspoon **white pepper**
⅛ teaspoon **paprika**
4 tablespoons **butter**
2 tablespoons **olive oil**
1-½ cups **champagne**
1 cup **heavy cream**
1-½ cups **sliced mushrooms**

Method

Flatten chicken breasts with palm of your hand. Combine flour, salt, pepper, and paprika and dust breasts on both sides. Saute chicken, full side down, in butter and olive oil for 5 minutes, shaking pan to prevent sticking. Turn chicken over and add champagne. Cook for another 15 minutes until the chicken is done and champagne is reduced by half. Remove the chicken to a heated serving platter and keep warm.

Add the cream to the pan juices and cook until thickened. Saute the mushrooms in a separate pan and add to the sauce. Place each chicken breast on a bed of rice on individual serving plates and cover with the sauce.

CHICKEN IN RIESLING

4 servings
Source: Dorothy Lamalie

Ingredients

1 whole **chicken (about 3-1/2 pounds), backbone discarded and chicken cut French style into 8 pieces**
1 tablespoon **vegetable oil**
3 tablespoons **unsalted butter, divided**
4 medium (2 cups) **leeks (white and pale green parts only), finely chopped**
2 tablespoons **finely chopped shallot**
4 medium **carrots, halved diagonally**
1 cup **dry white wine (preferably Alsatian Riesling)**
1-½ pound **small (2") red potatoes**
2 tablespoons **finely chopped flat-leaf parsley**
½ cup **creme fraiche or heavy cream**
fresh lemon juice to taste

Method

Preheat oven to 350F with rack in middle.

Pat chicken dry and sprinkle with 1 teaspoon salt and a rounded 3/4 teaspoon pepper. Heat oil with 1 tablespoon butter in a wide 3-1/2 to 5-quart heavy ovenproof pot over medium-high heat until foam subsides, then brown chicken in 2 batches, turning once, about 10 minutes total per batch. Transfer to a plate.

Meanwhile, wash leeks and pat dry.

Pour off fat from pot, then cook leeks, shallot, and 1/4 teaspoon salt in remaining 2 tablespoons butter, covered, over medium-low heat, stirring occasionally, until leeks are pale golden, 5 to 7 minutes. Add chicken, skin sides up, with any juices from plate, carrots, and wine and boil until liquid is reduced by half, 3 to 4 minutes. Cover pot and braise chicken in oven until cooked through, 20 to 25 minutes.

While chicken braises, peel potatoes, then generously cover with cold water in a 2- to 3-quart saucepan and add 1-1/2 teaspoons salt. Bring to a boil, then simmer until potatoes are just tender, about 15 minutes. Drain in a colander, then return to saucepan. Add parsley and shake to coat.

Stir creme fraiche into chicken mixture and season with salt, pepper, and lemon juice, then add potatoes.

HONEY LEMON CHICKEN

6 servings
Source: Debbie Allen

Ingredients

¼ cup **cooking oil**
1 teaspoon **grated lemon peel**
6 tablespoons **lemon juice**
2 tablespoons **honey**
dash **salt and pepper**
6 boneless, skinless chicken breast halves

Method

Combine first 5 ingredients in shallow baking dish. Stir until well blended.

Place chicken in marinade. Turn to coat. Refrigerate 30 minutes. Turn once.

Heat broiler or prepare grill. Remove chicken from marinade. Broil or grill 3-5 minutes per side.

CHICKEN BREASTS WITH LEMON-HERB BUTTER

Servings: --
Source: Debbie Allen

Ingredients

4 chicken breasts halves, boned and skinned
salt and pepper
flour
4 tablespoons **butter**
1 tablespoon **oil**
8-12 cherry tomatoes
¼ teaspoon **dried tarragon**
2 tablespoons **chopped parsley**
2 teaspoons **lemon juice**

Method

Place chicken breasts between waxed paper and flatten slightly. Sprinkle with salt and pepper, and coat lightly with flour, shaking off excess.

In large skillet, heat butter and oil. Add chicken and saute over moderate heat for 4 minutes. Turn and saute 4 minutes more until golden. Add tomatoes and cook until heated through.

Add tarragon, parsley, and lemon juice to pan, heat for a few seconds, and pour a little over each serving.

GRILLED CHICKEN BREAST WITH TARRAGON-GARLIC SAUCE

Serve wtih rice, noodles, or potatoes.

Servings: --
Source: Susan Brett

Ingredients

4 half **chicken breasts, boned and skinned**
1 teaspoon **salt-free vegetable seasoning**
½ teaspoon **white pepper**
½ teaspoon **crushed dried tarragon or 2 tablespoons chopped fresh tarragon**
½ cup **lowfat milk**
1 clove **garlic, minced**
½ cup **salt-free chicken broth**
1 tablespoon **cornstarch dissolved in 2 tablespoons milk or chicken broth**

Method

Flatten chicken breasts. Season with vegetable seasoning, pepper, and tarragon.

Coat a non-stick skillet with cooking spray. Heat. Saute chicken for 7-8 minutes for each side. Add remaining ingredients, except cornstarch solution, and simmer uncovered for 15 minutes. Add cornstarch solution to sauce and stir until shiny.

CHICKEN SKILLET SUPPER

Servings: --
Source: Dorothy Lamalie

Ingredients

½ cup **flour**
1-½ teaspoons **salt**
1 teaspoon **paprika**
1 frying chicken
½ cup **butter**
8 small **potatoes, peeled and halved**
1 large **carrot, peeled and sliced**
1 can **cream of mushroom soup**
½ cup **sour cream**
salt and pepper

Method

In paper bag, combine flour, salt, and paprika. Add chicken and shake to coat. Brown chicken in melted butter. Brown potatoes and carrots in same pan. Spoon soup over all. Bake at 350F for 1 hour or until done.

Gravy: To drippings in pan gradually stir in sour cream. Stir until thoroughly blended; add salt and pepper to taste. Heat to serving temperature. Spoon over chicken and vegetables.

CREAMY CROCKPOT CHICKEN

Servings: --
Source: Sarah Allen

Ingredients

6 boneless skinless chicken breasts
1 large can **mushroom soup**
1 16-ounce container **sour cream**
1 envelope **onion soup mix**

Method

Spray inside of the crockpot with cooking spray. Add chicken breasts. Mix other ingredients in bowl until well blended. Pour over chicken. Cook for 6 hours on low. Gravy can be poured over rice or potatoes.

NO TIME TO COOK CHICKEN

I normally serve over rice or mashed potatoes--super yummy!

Servings: --
Source: Sarah Allen

Ingredients

4 skinless boneless chicken breast halves
1 10.75-ounce can **condensed cream of chicken soup**
1 10.75-ounce can **condensed cream of celery soup**
½ cup **sour cream**

Method

Place chicken breasts in a slow cooker. In a medium bowl, mix the cream of chicken soup and cream of celery soup until smooth. Pour over chicken, making sure it is well coated.

Cover, and cook on low heat for 7 to 8 hours. Stir in the sour cream about 1/2 hour hour before serving.

CHICKEN SUPREME

This dish freezes well.

Servings: --
Source: Sherry Osborne

Ingredients

1 large jar **dried beef**
8 ounces **cream cheese**
1 can **cream of mushroom soup**
6-7 chicken breasts, cooked and diced, about 1-1/2 to 2 cups
1 box **fast-cooking Uncle Ben's Long Grain Rice**

Method

Cut dried beef in strips. Line bottom of greased 9"-x-13" pan with beef. Put diced chicken breasts on top of this.

Heat together cream cheese and soup. Don't boil. Heat only until cream cheese is melted. Pour over chicken.

Cook rice according to package directions. Spoon on top of sauce and mix slightly. Cover with foil and bake at 325F for 1-1/2 hours.

CHICKEN PARMESAN

4 servings
Source: Debbie Allen

Ingredients

1 egg
2 pounds **chicken parts**
½ cup **Italian bread crumbs**
2 tablespoons **shortening**
1 can **tomato soup**
¼ cup **water**
¼ cup **chopped onion**
½ teaspoon **garlic powder**
½ teaspoon **basil**
½ teaspoon **oregano**
shredded mozzarella cheese
grated Parmesan cheese

Method

Beat egg and 1 tablespoon water. Roll chicken in egg mixture, then crumbs. In skillet, brown chicken in shortening; pour off fat. Stir in soup, 1/4 cup water, onion, and seasonings. Cover; cook over low heat 45 minutes or until done. Stir occasionally. Sprinkle with cheese; heat until cheese melts. Sprinkle with grated Parmesan and more oregano.

CHICKEN IN RED WINE

Serve with green vegetable and rice or mashed potatoes.

Servings: --
Source: Susan Brett

Ingredients

5 whole **chicken legs, separated at joint, or 5 chicken breast halves**
2 tablespoons **salad oil**
2 large **carrots, cut into 1/2" pieces**
1 large **onion, coarsely chopped**
1 clove **garlic, minced**
2 tablespoons **flour**
¾ teaspoon **dried marjoram**
½ teaspoon **salt**
½ teaspoon **pepper**
1 bay leaf
2 cups **dry red wine**
12 ounces **mushrooms, halved**
¼ cup **chopped fresh parsley**

Method

In a large skillet, over medium-high heat, saute half of chicken in oil until well browned. Remove to a plate, then saute remaining chicken. Reserve 3 tablespoons drippings and discard remaining drippings. Saute carrots, onion, and garlic in reserved drippings, stirring frequently, until lightly browned.

Sprinkle flour over carrot mixture; cook 1 minute, stirring constantly. Return chicken to skillet. Add seasonings and wine and bring to a boil. Reduce heat to low; cover and simmer for 30 minutes.

Remove cover, add mushrooms and parsley, and boil 5-10 minutes, until chicken and mushrooms are cooked and liquid is slightly reduced. Skim excess fat; remove bay leaf.

CHICKEN PARMESAN

Servings: --
Source: Debbie Allen

Ingredients

4 chicken breasts halves, skinned and boned
¼ cup **grated Parmesan**
¼ cup **minced fresh parsley**
1 tablespoon **olive oil**
1 teaspoon **butter**

Method

Pound chicken between waxed paper until 1/4" thickness.

Combine Parmesan and parsley on another sheet of wax paper, and dredge chicken in it.

Heat a large skillet with oil, then add butter. Cook chicken breasts in one layer, about 3-4 minutes per side.

Add a few spoonfuls of water to the skillet and cover, steaming the chicken an additional minute or two, just until cooked through.

CHICKEN DIABLO

Servings: --
Source: Debbie Allen

Ingredients

6 skinned and boned chicken breast halves
½ stick **butter, melted**
½ cup **honey**
¼ cup **mustard**
1 teaspoon **curry powder**

Method

Combine sauce ingredients and melt together over medium heat. Arrange chicken in a shallow oven dish and pour sauce over chicken. Bake uncovered at 375F for 30-40 minutes.

CHICKEN BREASTS ASPARAGUS

2 servings
Source: Debbie Allen

Ingredients

2 chicken breast halves, boneless and skinless
6 asparagus spears
2 teaspoons **corn oil**
1 teaspoon **butter**
2 slices **mozzarella cheese**

Method

Flatten breasts between sheets of wax paper.

Heat enough water to cook asparagus; cook until tender-crisp.

Meanwhile, place oil in ovenproof skillet big enough to hold chicken in one layer on bottom. Add butter to the pan. Add chicken when butter melts. Cook chicken 3 minutes on each side, without covering pan, or until just done.

When chicken is done, place half the asparagus spears on each piece. Top with a slice of mozzarella, and place under broiler until cheese is well melted.

CHICKEN KIEV

6 servings
Source: Debbie Allen

Ingredients

½ cup **butter**
2 tablespoons **parlsey, chopped**
1-½ teaspoons **dried tarragon**
1 clove **garlic, crushed**
¾ teaspoon **salt**
⅛ teaspoon **pepper**
8 whole **boned and skinned chicken breasts**

Method

Mix herb butter ingredients; put on foil. Shape into 6" log. Freeze until firm, about 40 minutes.

Wash chicken, pat dry, and cut each piece in half. Pound to 1/4" thickness.

Cut butter into 12 pats. Place pat of butter in center of each chicken piece. Bring long sides of chicken around butter; fold ends over, making sure no butter shows. Fasten with toothpicks. Roll each piece of chicken in flour. Dip in 3 eggs (well beaten), roll in 1-1/2 cups dry breadcrumbs. Refrigerate 1 hour.

Bake at 350F for 30-40 minutes, uncovered.

CHICKEN KIEV

Serve over rice.

Servings: --
Source: Susan Brett

Ingredients

½ cup **butter, softened**
½ clove **garlic, crushed**
½ teaspoon **salt**
dash **pepper**
1 tablespoon **snipped parsley**
1-¼ teaspoons **dried tarragon**
1 teaspoon **snipped chives**
3 whole **chicken breasts, skinned, boned, and split**
½ cup **flour**
2 cups **dry bread crumbs**
2-3 eggs, well beaten

Method

Blend butter, herbs, and spices. Shape into a square 1/2" thicken on waxed paper or foil. Wrap and freeze until firm (30 minutes).

Pound chicken to 1/4" thick. Cut butter into 6 equal pieces and place one piece on each breast. Fold chicken over butter. Pound to seal edges (can use wooden picks to help keep sealed). Roll chicken in flour, dip in egg, coat with bread crumbs. Repeat if desired.

Deep fry at 340F (no hotter or the outside will burn before the inside is done) for 8 minutes. May be held in a 200F oven for up to 30 minutes. To reheat: place chicken breasts in a shallow pan, covered, in a 350F oven for 30 minutes, then 5 more minutes uncovered.

SWANSON PAN SAUTEED CHICKEN WITH VEGETABLES AND HERBS

4 servings
Source: Dorothy Lamalie

Ingredients

⅛ teaspoon **ground black pepper**
⅛ teaspoon **paprika**
2 tablespoons **all-purpose flour**
4 bone-in chicken breast halves
2 tablespoons **olive oil**
2 small **red onions, cut into quarters**
1 pound **new potatoes, cut into quarters**
8 ounces **fresh whole baby carrots (about 16), green tops trimmed to 1"**
1-½ cups **Swanson chicken stock**
3 tablespoons **lemon juice**
1 tablespoon **chopped fresh oregano leaves**
1 tablespoon **chopped fresh thyme leaves**

Method

Heat the oven to 350F. Combine black pepper, paprika, and flour. Coat the chicken with flour mixture.

Heat the oil in a 12" oven-safe skillet over medium-high heat. Add the chicken and cook until it's well browned on all sides. Remove the chicken from the skillet.

Add the onions and potatoes to the skillet and cook for 5 minutes. Add the carrots, stock, lemon juice, and oregano, and heat to a boil. Return the chicken to the skillet. Cover the skillet.

Bake at 350F for 20 minutes. Uncover the skillet and bake for 15 minutes or until the chicken is cooked through and the vegetables are tender. Sprinkle with the thyme.

STIR-FRIED CHICKEN IN PITA

Servings: --
Source: Debbie Allen

Ingredients

2 whole **large chicken breasts**
¼ cup **soy sauce**
1 tablespoon **cornstarch**
2 tablespoons **sherry**
1 teaspoon **sugar**
¼ teaspoon **ground ginger**
¼ teaspoon **crushed red pepper**
1 small **head green cabbage**
2 medium **carrots**
4 medium **green onions**
salad oil
¼ teaspoon **salt**
4 6" **pitas**
8 small **lettuce leaves**

Method

On cutting board, cut each chicken breast in half. Skin and bone. Cut into matchstick-thin strips. In medium bowl, combine chicken and next 6 ingredients; set aside. Discard tough green outer leaves from cabbage; with sharp knife, remove core; thinly slice cabbage to make about 5 cups. Cut each green onion crosswise into 3"-long pieces. Cut carrots into matchsticks.

In 12" skillet over medium-high heat, in 2 tablespoons hot salad oil, cook vegetables with salt, stirring quickly until vegetables are tender, about 5 minutes; with slotted spoon, remove to medium bowl.

In same skillet, in 2 tablespoons more oil, cook chicken mixture, stirring quickly until tender, 2-3 minutes. Return vegetables to skillet; heat through.

Cut pitas in half crosswise; heat for 5 minutes in 350F oven. Place lettuce leaf in each pita half; fill with chicken mixture.

MARINATED ORIENTAL CHICKEN

4 servings
Source: Debbie Allen

Ingredients

½ cup **orange juice**
2 tablespoons **lemon juice**
2 tablespoons **soy sauce**
1 tablespoon **dry sherry**
2 teaspoons **minced peeled fresh ginger**
½ teaspoon **vinegar**
¼ teaspoon **sugar**
4 boneless chicken breast halves
1 tablespoon **sesame seeds, toasted**

Method

Combine first 7 ingredients in large shallow dish. Add chicken to marinade. Cover with plastic and refrigerate 1 hour or overnight, turning occasionally.

Preheat broiler. Remove chicken from marinade. Broil chicken until brown and cooked through, about 5 minutes per side. Sprinkle with sesame seeds.

SWEET AND SOUR CHICKEN

4 servings
Source: Debbie Allen

Ingredients

½ cup **sugar**
¼ cup **white wine vinegar**
2 tablespoons **soy sauce**
2 tablespoons **catsup**
2 pounds **chicken legs, wings**

Method

Combine everything except chicken in a 12"-x-8" baking dish. Remove skin from chicken legs. Place chicken in baking dish with marinade, turning to coat. Cover and refrigerate 2 hours, turning chicken occasionally.

Bake, uncovered, at 350F for 45 minutes, basting occasionally.

CHICKEN SAUTE IN TOMATO-VINEGAR SAUCE

4 servings
Source: Debbie Allen

Ingredients

3 tablespoons **olive oil**
4 garlic cloves, chopped
16 ounce can **plum tomatoes, drained (1/2 cup juices saved), finely chopped**
2 cups **chicken stock**
⅓ cup **red wine vinegar**
1 bay leaf, broken in half
4 boneless chicken breast halves
1 teaspoon **fresh rosemary**
salt and pepper
2 tablespoons **butter, cut in eighths**
2 tablespoons **fresh parsley**
fresh rosemary sprigs to garnish

Method

Heat 1 tablespoon oil in large saucepan over low heat. Add garlic and saute 2 minutes. Add tomatoes with 1/2 cup juices, stock, vinegar, and bay leaf. Bring to boil. Reduce heat and simmer gently until reduced, about 25 minutes.

Cut each breast in half crosswise. Season with rosemary, salt, and pepper.

Heat remaining 2 tablespoons oil in large skillet over medium heat. Add chicken, skin side down. Saute until cooked through, about 5 minutes per side. Transfer chicken to platter; keep warm.

Add sauce to same skillet and bring to simmer, scraping up any browned bits. Reduce heat to low. Mix in butter 1 piece at a time. Stir in parsley. Taste sauce and adjust seasoning, adding mroe vinegar if sharper flavor is desired. Discard bay leaf. Spoon sauce over chicken. Garnish with rosemary if desired and serve.

CHICKEN WITH TOMATOES AND THYME

Buy and freeze the ingredients in advance. Cook them when you're ready for a fresh, easy dinner.

4 servings
Source: Dorothy Lamalie

Ingredients

1 lemon
1 28-ounce can **diced tomatoes**
8 sprigs **thyme**
1 tablespoon **capers**
4 small **chicken thighs**
4 small **chicken drumsticks**
kosher salt and pepper
2 tablespoons **olive oil**
4 1-quart **resealable plastice freezer bags**

Method

Slice the lemon into rounds. In a small bowl, combine the tomatoes and their liquid, lemon, thyme, and capers. Divide them among the 4 plastic freezer bags. Season the chicken with 1 teaspoon salt and 1/4 teaspoon pepper. Add 1 leg and 1 thigh to each bag. Freeze for up to 3 months, until ready to cook.

Heat oven to 400F. Remove the bags of chicken and tomatoes from the freezer (you'll need 1 bag of chicken and tomatoes for each serving). Empty the contents of each bag into a baking dish. Drizzle with the oil, using 1-1/2 teaspoons for each serving. (For 4 servings, use 2 tablespoons oil.) Roast until the chicken is golden brown and cooked through, about 50 minutes.

CHICKEN CACCIATORE

Serve with crusty bread, mashed potatoes, or cut pasta.

Servings: --
Source: Erin Brett

Ingredients

¼ cup **all-purpose flour**
1 teaspoon **salt**
¾ teaspoon **black pepper**
3 pounds **chicken drumsticks and thighs**
½ cup **milk**
2 tablespoons **olive oil**
1 large **onion, sliced**
1 cup **chicken broth**
1 cup **white wine or 1/4 cup wine vinegar**
2 medium **tomatoes, chopped**
2 cloves **garlic, minced**
¼ teaspoon **red pepper flakes**
¼ teaspoon **dried oregano**

Method

In a small bowl, mix flour and 1/2 teaspoon each of salt and pepper. Coat chicken with milk, then dredge in flour mixture. Heat oil in a deep pan or Dutch oven over medium-high heat. Saute onions and garlic in oil for 1-2 minutes; add chicken and brown lightly. Mix broth, wine or vinegar, the remaining salt and pepper, red pepper flakes, and oregano and add to pan with tomatoes. Cook over medium heat until chicken is done and liquid thickens.

This can also be done in a crock pot. Dredge chicken and coat crock pot with oil. Add all ingredients, cover, and cook on low for 6 hours.

COQ AU VIN ALLA ITALIANA

Servings: --
Source: Elaine Walker

Ingredients

2 pounds **boneless skinless chicken thighs**
10 baby **carrots**
1 teaspoon **poultry seasoning (Bell's seasoning)**
½ teaspoon **dried rosemary**
¼ cup **chopped onion**
2 cloves **crushed garlic**
1 cup **red wine**
1 14.5-ounce can **whole, peeled tomatoes**
1 tablespoon **vegetable oil**
2 4-ounce can **links sweet Italian sausage, sliced**
4 ounces **fresh mushrooms, sliced**
2 tablespoons **flour**

Method

In a slow cooker, add the tomatoes, wine, garlic, onion, poultry seasoning, and rosemary. Stir. Add carrots and chicken. Add a little water or chicken broth, if needed to cover top of chicken.

Cook on low for 8 hours.

Heat oil in large skillet. Cook the sausage until done and lightly browned, then remove from the skillet with a slotted spoon and set aside in a large bowl. Add the mushrooms to the skillet and cook for a few minutes. Add to sausage.

Take the chicken out of the slow cooker and add it to the sausage-mushrooms.

To the liquid in the slow cooker, add the flour, whisking until smooth. Stir until sauce thickens slightly. Return chicken-sausage-mushrooms to crockpot and cook until heated through.

EAST-WEST BARBECUED CHICKEN

Servings: --
Source: Debbie Allen

Ingredients

2 chickens, cut up
salt and pepper
4 teaspoons **Dijon mustard**
½ cup **orange juice**
2 tablespoons **olive oil**
½ teaspoon **dried red pepper flakes**
½ cup **chili sauce**
½ cup **hoisin sauce**

Method

Place chicken in baking pan. Season with salt and pepper. Place mustard in small bowl. Whisk in orange juice, oil, and pepper flakes. Pour over chicken, turning chicken to coat. Let stand 20 minutes. Combine chili sauce and hoisin sauce in small bowl.

Prepare barbecue or broiler. Grill chicken until just cooked through, about 10 minutes per side. Brush one side with chili sauce mixture and grill until beginning to brown, about 3 minutes. Brush second side with sauce and grill until beginning to brown.

ROYAL CHICKEN BREASTS

4 servings
Source: Len Zilles

Ingredients

¼ cup **olive oil**
4 large **boneless chicken breast halves**
7 ounce can **green chilies, cut into 1/2" strips (or substitute jalapenos)**
1 cup **whipping cream**
1 tablespoon **fresh parsley**
1 teaspoon **pepper**
½ teaspoon **salt**
½ cup **grated Swiss or Parmesan cheese**
freshly cooked rice

Method

Preheat oven to 325F. Heat oil in large skillet over high heat. Add chicken and brown lightly on both sides, turning once, about 2 minutes.

Transfer chicken to 9"-x-13" glass baking dish. Arrange chilies over chicken. Whisk cream, parsley, pepper, and salt in bowl to blend. Pour over chicken and chilies. Sprinkle with cheese. Bake until chicken is tender, basting with sauce in dish, about 45 minutes.

To serve, place chicken over hot cooked rice and top with cream sauce.

CHICKEN MILANESE

4 servings
Source: Debbie Allen

Ingredients

4 boneless skinned chicken breast halves
¾ cup **plus 2 tablespoons grated Parmesan**
¾ cup **fresh breadcrumbs**
1 tablespoon **fresh parsley**
⅛ teaspoon **salt**
⅛ teaspoon **pepper**
1 egg
½ cup **milk**
2 cups **olive oil**
2 tablespoons **unsalted butter**
2 tablespoons **lemon juice**
1 lemon, quartered
parsley sprigs

Method

Flatten breasts between sheets of waxed paper to 3/8" thick. Mix cheese, breadcrumbs, minced parsley, salt, and pepper in large bowl. Whisk egg with milk in medium bowl to blend. Dip chicken into egg, then into breadcrumb mixture, coating completely and pressing to adhere. Shake off excess breadcrumbs.

Heat oil in large deep skillet to 375F. Add chicken and cook until golden brown and cooked through, about 4 minutes per side. Using tongs, transfer to paper towels and drain. Transfer chicken to platter.

Melt butter in small saucepan. Mix in lemon juice and our over chicken. Garnish with lemon wedges and parsley sprigs.

CHICKEN AMANDINE

Servings: --
Source: Dawn Butler

Ingredients

⅓ cup **sliced almonds**
2 tablespoons **butter, melted**
4 skinned, boneless chicken breast halves
3 tablespoons **flour**
1 teaspoon **salt**
1 teaspoon **ground pepper**
½ cup **dry white wine**

Method

Saute almonds in butter in large skillet over medium heat 4 minutes or until lightly browned. Remove almonds, reserving butter in skillet and set aside almonds.

Place chicken between 2 sheets of waxed paper and flatten to 1/4" thickness using mallet or rolling pin.

Combine flour, salt, pepper; dredge chicken in flour mixture. Brown chicken in reserved butter over medium-high heat. Stir in wine; cover, reduce heat, and simmer 15 minutes or until chicken is done.

Remove chicken to a serving platter, reserving juices in skillet. Bring juices to a boil; stir in reserved almonds. Spoon mixture over chicken and serve.

LIME BUTTER CHICKEN BREASTS

4 servings
Source: Elaine Walker

Ingredients

4 chicken breast halves, boned and skinned
½ teaspoon **salt**
½ teaspoon **pepper**
⅓ cup **cooking oil**
juice of 1 lime
½ cup **butter**
½ teaspoon **chives**
½ teaspoon **dill weed**

Method

Sprinkle chicken on both sides with salt and pepper. In large frying pan, place oil and heat to medium temperature. Add chicken and saute about 4 minutes, until lightly brown. Turn chicken, cover, and reduce heat to low. Cook about 15 minutes. Remove chicken and keep warm.

Discard oil in pan. Add lime juice, and cook over low heat until it begins to bubble. Add butter, stirring until sauce thickens slightly. Stir in chives and dill weed. Serve over chicken.

TISH'S CHICKEN ENCHILADAS

6 servings
Source: Debbie Allen

Ingredients

6 chicken breast halves
1-½ cans **cream of chicken soup**
2 pounds **Monterey Jack cheese**
16 ounces **sour cream**
½ can **chopped green chilies**
salt and pepper
flour tortillas
black olives, optional

Method

Poach chicken and cut into bite-sized pieces.

Mix together soup, sour cream, slightly more than half of the cheese, chilies, salt, and pepper. Divide mixture in half.

Add chicken to half the soup mixture; spread on tortillas and roll up. Fill 9"-x-13" pan. Top with remaining soup mixture, remaining cheese, and black olives. Bake at 350F for 25 minutes.

CHICKEN ENCHILADAS OLE

Servings: --
Source: Debbie Allen

Ingredients

2-½ cups **chopped cooked chicken**
16 ounces **sour cream**
1-½ cups **shredded Cheddar cheese**
⅓ cup **chopped onion**
12 flour tortillas
oil
1-½ cups **salsa**

Method

Combine chicken, 1 cup sour cream, 3/4 cup cheese, and onions; mix well. Dip tortillas in hot oil to soften; drain. Top each tortilla with 1/4 cup chicken mixture; roll up tightly.

Place seam side down, in 13"-x-9" baking dish. Top with salsa. Bake at 375F for 25 minutes. Sprinkle with remaining cheese. Serve with remaining cream.

TURKEY CUTLETS WITH PEANUT SAUCE

Servings: --
Source: Susan Brett

Ingredients

8 ounces **spaghetti or linguine**
1 egg
⅓ cup **dry breadcrumbs**
¼ cup **sesame seeds**
1 pound **turkey cutlets**
3 tablespoons **salad oil**
2 scallions, thinly sliced
2 cubes **chicken bouillon**
¼ cup **smooth peanut butter**
1 tablespoon **soy sauce**
¼ teaspoon **crushed red pepper**

Method

Cook spaghetti and drain. Beat egg with 1 tablespoon water. On waxed paper, combine breadcrumbs and sesame seeds. Dip turkey cutlets into egg mixture, then into breadcrumb mixture to coat.

Heat oil in a large skillet over medium-high heat. Cook turkey cutlets a few at a time, until tender and browned on both sides, about 3-4 minutes, adding more oil if needed. Remove cutlets to a plate.

Reduce heat to medium. In drippings remaining in skillet, cook scallions for 2 mintues, stirring frequently. Stir in remaining ingredients and 2 cups water. Then turn heat to high and bring to a boil. Cook for 5 minutes, until sauce thickens slightly, stirring occasionally.

To serve, place pasta on plates; cut turkey into thin strips and arrange on pasta. Spoon peanut sauce over top.

HEARTY TURKEY STEW

5 servings
Source: Debbie Allen

Ingredients

1-¼ pounds **fresh turkey breast tenderloins**
3-4 tablespoons **olive oil**
8 small **red potatoes, quartered**
4 medium **carrots, sliced 1/2" thick**
1 large **onion, chopped**
4 cloves **garlic, finely chopped**
2 tablespoons **flour**
1 can **chicken broth**
1 cup **dry red wine**
1 teaspoon **thyme leaves**
¼ teaspoon **pepper**
8 ounces **fresh mushrooms, cut in half**
1 cup **chopped fresh parsley**

Method

Heat oven to 350F. Cut turkey tenderloins into 1/2" thick slices. Heat oil in large Dutch oven over medium-high heat until oil sizzles, about 1 minute. Place turkey, potatoes, carrots, onion, and garlic in pan. Cook and stir frequently until turkey is no longer pink, about 10 minutes.

Sprinkle flour over turkey mixture. Cook and stir 1 minute. Stir in chicken broth, wine, thyme, and pepper; bring to a boil. Add mushrooms. Bake uncovered for 45-50 minutes or until vegetables are tender. Stir in parsley.

TURKEY PARMESAN

Serve with a side of pasta and a salad.

Servings: --
Source: Susan Brett

Ingredients

4 turkey breast slices
1-½ cups **dry breadcrumbs**
1 teaspoon **garlic powder**
½ cup **grated Parmesan cheese**
1 teaspoon **dried parsley flakes or 2 tablespoons fresh chopped parsley**
4 slices **provolone cheese**
1 cup **sliced mushrooms**
2 cups **marinara sauce or your favorite Italian tomato sauce**

Method

Pound turkey with meat hammer to tenderize. Mix together bread crumbs, garlic powder, Parmesan cheese, and parsley. Moisten meat with milk or water and coat with bread crumb mixture. Saute in olive oil until brown.

Place turkey slices on baking sheet, top with provolone cheese (or you may substitute shredded provolone or shredded mozzarella cheese), mushroom slices, and tomato sauce. Bake at 350F to melt cheese (5-6 minutes).

MONTEREY JACK TURKEY BURGERS

6 servings
Source: Debbie Allen

Ingredients

20 ounces **ground turkey**
4 tablespoons **minced scallion**
2 tablespoons **soy sauce**
2 tablespoons **ketchup**
½ teaspoon **garlic powder**
½ teaspoon **pepper**
3 ounces **shredded Monterey Jack cheese**
6 strips **turkey bacon**
6 hamburger buns, split and toasted
6 slices **tomato**

Method

In large bowl, combine turkey, scallion, soy sauce, ketchup, garlic powder, and pepper; mix well. Add cheese; stir to mix well. Shape turkey mixture into 6 equal patties.

Broil bacon until browned; set aside. Broil burgers until cooked through.

To serve, top buns with burgers, bacon, and tomato slices.

Chapter 12

Beef

CHEESY BEEF BURRITOS

Servings: --
Source: Debbie Allen

Ingredients

1 pound **ground chuck**
½ cup **chopped onion**
3 ounces **Neufchatel cheese, softened**
¼ teaspoon **salt**
½ teaspoon **dried oregano**
½ teaspoon **ground cumin**
¼ teaspoon **garlic powder**
10 6-inch **flour tortillas**
vegetable cooking spray
5 cups **shredded lettuce**
tomato sauce (see below)
plain low-fat yogurt

Method

Combine ground chuck and onion in a large skillet; cook until beef is browned. Drain off pan drippings. Add cheese and seasonings; stir until combined. Fill each tortilla with 1/4 cup beef mixture. Roll up; place seam-side down in baking dish coated with cooking spray. Cover and bake at 350F for 20 minutes.

Place each burrito on 1/2 cup shredded lettuce; top with tomato sauce and a dollop of yogurt.

Tomato Sauce: Combine 1-pound can whole tomatoes, 4-ounce can diced green chilies (drained), 1 teaspoon cornstarch, 1 teaspoon sugar, and 1 teaspoon ground coriander in blender; process until smooth. Simmer 2 minutes, stirring occasionally over medium heat.

SEASHELL-PROVOLONE CASSEROLE

12 servings
Source: Dorothy Lamalie

Ingredients

3 medium **onions, finely chopped**
1-½ to 2 pounds **ground beef**
15-½ ounce jar **plain spaghetti sauce**
16 ounce can **stewed tomatoes**
4 ounce can **mushroom stems and pieces, drained**
1 clove **garlic, crushed**
8 ounces **seashell macaroni**
8 ounces **provolone cheese, sliced**
3 cups **sour cream**
1 cup **shredded mozzarella cheese**

Method

Saute onions, ground beef, and garlic in large skillet until beef is nearly done and onion is tender; drain well. Add spaghetti sauce, tomatoes, and mushrooms to meat mixture; stir well, and simmer 30 minutes.

Cook pasta; drain.

Place half of pasta in greased deep or lasagna pan; layer with half of meat sauce, half provolone, and half of sour cream. Repeat layers, and top with mozzarella cheese. Cover and bake 45 minutes; uncover and bake 15 minutes more.

PIZZA CASSEROLE

6 servings
Source: Debbie Allen

Ingredients

1 pound **lean ground beef**
1 large **onion, chopped**
1 green pepper, chopped
½ teaspoon **garlic salt**
¼ teaspoon **pepper**
¼ teaspoon **dried whole oregano**
¼ teaspoon **dried whole basil**
14 ounces **commercial pizza sauce**
8 ounces **uncooked macaroni**
3-½ ounces **sliced pepperoni**
4 ounces **shredded mozzarella cheese**

Method

Combine first 3 ingredients in a large Dutch oven. Cook until meat is browned, stirring to crumble. Drain well in colander. Return meat mixture to Dutch oven; add garlic salt and next 4 ingredients. Stir well; cover, reduce heat, and simmer 15 minutes.

Cook macaroni according to package directions, omitting salt; drain. Add to meat mixture; stir well. Spoon into a lightly greased 12"-x-8" baking dish; top evenly with pepperoni. Cover and bake at 350F for 20 minutes; top with cheese, and bake, uncovered 5 minutes.

DEEP DISH PIZZA

Servings: --
Source: Sherry Osborne

Ingredients

1 pound **ground beef**
1 onion
1 8-ounce can **pizza sauce**
1 11-ounce can **Pillsbury Refrigerated French Loaf**
2 cups **shredded Italian cheese**
1 3-ounce package **sliced pepperoni**
1 egg, beaten
extra pizza sauce, if desired

Method

Use a 9" pie pan for this pizza. Spray with cooking spray.

Cook beef and onion. Stir in pizza sauce. Set aside.

Unroll dough and place in pie pan so edges extend over the sides. Put in ground beef mixture. Then put 1/2 of the cheese on top. Next layer pepperoni on top of cheese. Then put the remaining cheese on top of pepperoni.

Fold dough up and over filling. Seal edges. Brush crust with egg mixture combined with 1 tablespoon water. Bake at 350F for about 35 minutes. (Watch the crust. If it gets too brown as it is cooking, put foil over it and then finish baking.) Cool about 5 minutes after taking out of oven. Serve in wedges with extra pizza sauce if desired.

SPANISH TORTE

4 servings
Source: Lil Zilles

Ingredients

1 medium **onion**
1 pound **ground beef**
1 pound can **stewed tomatoes**
1 8-ounce can **tomato sauce**
1 4-ounce can **chopped green chilies**
1 package **taco seasoning mix**
12 corn tortillas, (refrigerator case)
¾ pound **grated cheddar cheese, (3/4 cup)**

Method

Brown ground beef and onion. Add tomatoes, tomato sauce, and chiles, and simmer 10-15 minutes.

Layer meat, tortillas, meat, cheese, and bake at 350F for 20-25 minutes.

GOOD AND PLENTY SKILLET

Servings: --
Source: Debbie Allen

Ingredients

Method

In large skillet, cook 1 pound lean ground beef until it loses its red color. Add 5 cups water, 1 package dry onion soup mix, 1 bay leaf, 1/4 teaspoon pepper, 4-ounce can mushrooms, undrained, 1 can tomato sauce, 1/2 cup red wine. Stir well. Bring mixture to boiling. Stir in 1-1/2 cups elbow macaroni, uncooked. Return to boil; reduce heat and cook, covered, 20 minutes, or until pasta is done, adding water if needed.

GROUND BEEF CASSEROLE

Servings: --
Source: Marge Cooksey

Ingredients

2 pounds **ground beef**
2 onions, chopped
1 can **stewed tomatoes**
3 ounce can **sliced mushrooms**
14 ounce jar **spaghetti sauce**
8 ounces **shell macaroni**
1-½ pints **sour cream**
½ pound **sliced or grated Provolone cheese**
½ pound **sliced or grated mozzarella cheese**

Method

Brown meat and onions. Add tomatoes, mushrooms, and spaghetti sauce.

Cook macaroni as package directs.

Layer macaroni, sour cream, cheeses, meat sauce. Bake at 350F for 35 minutes.

BUSY DAY MACARONI

Servings: --
Source: Norma Hetrick

Ingredients

1 pound **ground beef**
15-½ ounces **spaghetti sauce**
1 cup **elbow macaroni, uncooked**
1 cup **water**
½ to 1 cup **mozzarella cheese**

Method

Brown ground beef for 5 minutes (in plastic colander set in glass dish) in microwave on high. Stir to break up. Add sauce, macaroni, and water; cook 13 minutes. Cover and stir once. Sprinkle on cheese and cover and let stand 5 minutes.

HAMBURGER-VEGETABLE CASSEROLE

Servings: --
Source: Mildred Lamalie

Ingredients

2 pounds **hamburger**
1 egg
salt and pepper
1 tablespoon **onion**
½ teaspoon **Worcestershire sauce**
⅓ cup **fine, dry breadcrumbs**
½ cup **water**
3 tablespoons **fat**
½ teaspoon **marjoram**
2 10-3/4 ounce cans **beef gravy**
8 small **onions**
8 medium **potatoes**
2 cups **fresh mushrooms**
1 tablespoon **butter**

Method

Combine meat, egg, 1-1/2 teaspoon salt, 1/4 teaspoon pepper, onion, Worcestershire sauce, bread crumbs, and water. Shape into large balls and brown on all sides. Place meatballs in large casserole.

To drippings add marjoram and gravy. Scrape carrots, onions, and potatoes, and cook about 15 minutes. Add to casserole. Bring gravy to boil and pour over top. Cover and bake at 350F for 1 hour.

Brown mushrooms and garnish casserole before serving.

IMPOSSIBLE CHEESEBURGER PIE

6 servings
Source: Susan Brett

Ingredients

1 pound **ground beef**
1-½ cups **chopped onion**
½ teaspoon **salt**
¼ teaspoon **pepper**
1-½ cups **milk**
¾ cup **Bisquick**
3 eggs
2 tomatoes, sliced
1 cup **shredded Cheddor or American cheese**

Method

Heat oven to 400F. Grease pie plate, 10"-x-1-1/2". Brown beef and onion; drain. Stir in salt and pepper. Spread in pie plate. Beat milk, baking mix, and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 20 minutes.

Top with tomatoes; sprinkle with cheese. Bake until knife inserted in center comes out clean, 5-8 minutes. Cook 5 minutes.

BAKED CHOP SUEY CASSEROLE

Servings: --
Source: Linda Tooman

Ingredients

1 pound **hamburg**
2 medium **onions, diced**
1 cup **diced celery**
1 can **cream of mushroom soup**
1 can **cream of chicken soup**
½ cup **rice (minute or raw)**
¾ cup **water**

Method

Brown hamburg and onion; drain. Mix all ingredients in casserole and bake 1 hour at 325F.

BEEF STROGANOFF

Servings: --
Source: Marge Cooksey

Ingredients

1 pound **ground beef**
15 ounce can **tomato sauce**
8 ounce package **noodles**
1 cup **small curd cottage cheese**
8 ounces **cream cheese**
¼ cup **sour cream**
⅓ cup **chopped green pepper**

Method

Brown meat and onions, seasoning with garlic salt and salt to taste. Add tomato sauce and remove from heat.

Cook noodles as package directs.

Mix together cheeses, sour cream, and green pepper.

Put half of noodles into buttered casserole, cover with cheese mixture, add rest of noodles, and cover with meat sauce.

Bake at 350F for 30-45 minutes, covered.

SHIPWRECK CASSEROLE

Servings: --
Source: Linda Tooman

Ingredients

Method

Butter baking dish and slice 1 onion. Put on bottom. Add in layers:

raw potatoes, sliced thin
1 pound hamburg, browned and drained
1/2 cup uncooked rice
diced celery
diced carrots
salt and pepper each layer

Pour over 1 can tomato soup, diluted with 1 can water. Cover and bake 2-1/2 hours at 350F.

HAMBURG AND MUSHROOMS

Servings: --
Source: Mildred Lamalie

Ingredients

2 pounds **hamburg**
1 can **cream of mushroom soup**

Method

Make patties and brown lightly in skillet. Place in baking casserole. Add soup, diluted with water, to skillet. Mix well and pour over patties. Bake at 350F for 45 minutes.

Optional: use ground turkey instead of beef. Add 1 large onion, chopped and browned in same skillet, chopped mushrooms browned with onions, creamy chicken-mushroom soup instead of plain mushroom soup. Serve over mashed potatoes or noodles rather than as a sandwich.

STUFFED CABBAGE

6 servings
Source: Dorothy Lamalie

Ingredients

1 pound **ground beef**
¼ cup **rice**
1 egg
1 chopped onion
2 pounds **cabbage**
1 can **sauerkraut**
1 large can **tomato juice**

Method

Mix rice, egg, onion, garlic, and beef. Cook cabbage leaves until soft. Roll 2 tablespoons mixture in each leaf; secure with toothpicks. Put a layer of sauerkraut on bottom of heavy pan. Add stuffed cabbage, and another layer of sauerkraut. Cover with tomato juice. Bake at 350F for 2 hours.

HUNGARIAN STUFFED CABBAGE

Servings: --
Source: Dot Nickel

Ingredients

½ pound **ground beef (or turkey or chicken)**
½ pound **ground pork**
½ cup **rice**
1 whole **egg**
1 medium **onion, chopped**
1 tablespoon **snipped parsley**
1 teaspoon **paprika**
1 small clove **garlic**
salt and pepper
2 pounds **sauerkraut**
16 ounce can **tomatoes, chopped and drained**
4 quarts **boiling water**

Method

Heat water to boiling in 4-quart Dutch oven. Remove core from cabbage. Remove 10-12 large outside cabbage leaves; shred remaining cabbage and reserve. Place cabbage leaves in boiling water; cover. Remove from heat; let stand until leaves are pliable, about 15 minutes. Drain.

Mix meats, rice, egg, garlic, onion, parsley, salt, pepper, and paprika. Place abut 3 tablespoons mixture in center of cabbage leaf; turn ends in and roll up. Secure with toothpick if necessary.

Mix sauerkraut and shredded cabbage. Spread half the mixture in 6-quart Dutch oven or casserole. Arrange cabbage rolls on sauerkraut mixture; cover with remaining sauerkraut mixture. Pour chopped tomatoes over all. Bake at 350F for 1-1/2 to 2 hours.

LASAGNA

Servings: --
Source: Joyce Smith

Ingredients

1 can **tomatoes (3-1/2 cups)**
2 8-ounce cans **tomato sauce**
1-½ teaspoons **oregano**
⅛ teaspoon **pepper**
1 teaspoon **onion salt and salt**
1 cup **chopped onions**
2 cloves **garlic, minced**
3 teaspoons **olive oil**
1 pound **ground beef**
9 slices **lasagna**
12 ounces **ricotta cheese**
¾ cup **parmesan cheese**
¾ pound **mozzarella cheese**

Method

Simmer toamtoes, tomato sauce, oregano, pepper, and onion salt in large saucepan. Meanwhile, saute onions and garlic in olive oil. Add ground beef and brown.

Cook lasagna for 8 minutes; drain.

Alternate lasagna, tomato sauce, and cheeses in three layers in 9"-x-13" pan. Bake at 350F for 50 minutes.

LASAGNA

Servings: --
Source: Susie Steindam

Ingredients

1 pound **hamburg**
1 large can **mushrooms**
1 large jar **Ragu spaghetti sauce**
15 lasagna noodles
2 large bags **mozzarella cheese**
Parmesan cheese

Method

Brown hamburg (drain); add mushrooms and sauce.

Cook noodles according to package. In 9"-x-13" pan, layer hamburg sauce, noodles, hamburg sauce, cheese, noodles, hamburg sauce, cheese, etc. Bake at 350F for 1/2 hour.

SURPRISE BURGERS

6 servings
Source: Debbie Allen

Ingredients

1-½ pounds **lean ground beef**
1 large **egg**
½ cup **seasoned dry bread crumbs**
1 tablespoon **dried Italian seasoning**
¼ teaspoon **each salt and pepper**
4 ounces **mozzarella cheese, cut in 1/2" cubes**

Method

Mix all ingredients except mozzarella in a medium-sized bowl until blended. Divide mixture into 12 equal pieces and shape into a 3" patty. Top 6 patties with the cheese cubes, mounding them slightly in the middle. Cover each with another patty; press edges to seal. Grill or broil until done.

CRUNCHY HAMBURGERS

Great on the grill!

Servings: --
Source: Claudia Ash

Ingredients

1 pound **ground chuck**
2 cups **canned bean sprouts, rinsed and drained**
1 tablespoon **Worcestershire sauce**
1 teaspoon **ground ginger**
½ teaspoon **garlic salt or powder**

Method

Combine all ingredients. Divide mixture and shape into patties. Broil until done, turning once.

BROILED HAMBURGER DINNER

Servings: --
Source: Dorothy Lamalie

Ingredients

1-½ pounds **ground beef**
⅔ cup **milk**
½ cup **fine breadcrumbs**
3 tablespoons **catsup**
onion salt or minced onion
½ teaspoon **salt**
¼ teaspoon **pepper**
1 can **white potatoes**
canned peaches
¼ cup **catsup**
½ cup **peace juice**
1 tablespoon **soy sauce**

Method

Mix first 7 ingredients together thoroughly and shape into 6 patties.

Arrange patties, potatoes, and peaches on broiler. Combine catsup, peach juice, and soy sauce, and brush over all. Broil 8-10 mintues, turning patties once. Sprinkle cinnamon on peaches.

SPAGHETTI PIE

Servings: --
Source: Theresa Gahn

Ingredients

4 ounces **cooked and drained spinach**
1 egg
1 tablespoon **butter**
¼ cup **mozzarella cheese**
1 tablespoon **Parmesan cheese**
1 cup **cottage cheese**
1 cup **chopped spinach, drained**
½ jar **Prego spaghetti sauce, mixed with browned ground beef**

Method

Combine spaghetti, egg, butter, mozzarella, and Parmesan; line a casserole dish with this mixture. Layer cottage cheese and spinach on top of spaghetti measure.

Spread Prego and beef mixture over top, and top with additional grated mozzarella cheese.

Bake, uncovered, at 350F for 30-35 minutes.

BAKED SPAGHETTI

Can be made a day ahead and refrigerated.

Servings: --
Source: Mae Allen

Ingredients

1 cup **chopped onion**
1 cup **chopped green pepper**
1 28-ounce can **cut up tomatoes and liquid**
1 4-ounce jar **mushroom stems and pieces, drained**
1 2-1/4-ounce can **sliced ripe olives, drained**
2 teaspoons **dried oregano**
1 pound **ground beef, browned**
12 ounces **spaghetti, cooked and drained**
2 cups (8 ounces) **shredded cheddar cheese**
1 can **cream of mushroom soup, undiluted**
¼ cup **water**
¼ cup **grated Parmesan cheese**

Method

In a large skillet saute onion and green pepper in butter. Add tomatoes, mushrooms, olives, and oregano. Add browned ground beef. Simmer uncovered for 10 minutes.

Place half of spaghetti in a greased 9"-x-13" baking pan. Top with half of vegetable/meat mixture. Sprinkle witih 1 cup cheddar cheese. Repeat layers.

Mix soup and water until smooth; pour over baking dish. Sprinkle with Parmesan cheese.

Bake uncovered at 350F for 30-35 minutes or until heated through.

BEEF GOULASH

Servings: --
Source: Mae Allen

Ingredients

1 pound or more **ground round steak**
½ cup **chopped onion**
½ cup **chopped green pepper**
10 ounce bag **noodles**
1 can **tomato soup**
1 can **water**
1 small can **tomato sauce, rinse can out with a little water and add to pot**
generous dash **chili powder**
salt and pepper
1 small can **drained mushrooms, optional**

Method

Brown beef with onion and green pepper.

Place bag of noodles in a pan of boiling water. Turn burner off and let sit 20 minutes.

To browned meat mixture add tomato soup, water, tomato sauce, seasonings, and mushrooms. Bring to a simmer. Add drained noodles. Place in 2-quart casserole. Sprinkle top generously with Parmesan cheese. Bake, covered, at 350F for 1 to 1-1/2 hours.

CALIFORNIA MEATLOAF

6 servings
Source: Debbie Allen

Ingredients

2 tablespoons **olive oil**
1 large **onion, chopped**
1-½ teaspoons **salt**
1-½ teaspoons **dried oregano, crumbled**
1 teaspoon **ground cumin**
1 teaspoon **ground coriander**
½ teaspoon **cinnamon**
½ teaspoon **ground cloves**
1 pinch **ground cardamom**
1 pound **ground beef**
1 pound **ground pork**
2 eggs, beaten to blend
1 cup **fresh breadcrumbs**
3 cloves **garlic, minced**
1-2 jalapeno peppers, seeded and minced

Method

Preheat oven to 350F. Heat oil in heavy large skillet over medium heat. Add next 9 ingredients and saute until onion is translucent, about 7 minutes. Transfer to large bowl. Mix in all remaining ingredients. Spoon into 9"-x-5" baking pan, patting top until even. Bake 1 hour. Remove accumulated juices from top and continue baking until brown, about 15 more minutes.

Unmold meatloaf. Cut into slices and serve.

MEATLOAF

Servings: --
Source: Elaine Walker

Ingredients

1 egg, beaten
½ cup **catsup**
3 tablespoons **brown sugar**
1 tablespoon **prepared mustard**
1 teaspoon **Worcestershire sauce**
½ teaspoon **Kitchen Bouquet**
½ teaspoon **salt**
¼ teaspoon **pepper**
½ cup **oatmeal**
1-½ to 2 pounds **ground beef**

Method

Mix everything except beef together, then mix into beef. Bake at 350F for 1-1/2 to 2 hours, draining fat after 1 hour.

SAUCY MEATLOAF

Servings: --
Source: Dorothy Lamalie

Ingredients

2 pounds **ground beef**
¼ teaspoon **pepper**
3 tablespoons **brown sugar**
½ cup **catsup**
1 tablespoon **prepared mustard**
½ cup **water**
¼ teaspoon **salt**
1 egg
1 teaspoon **Worcestershire sauce**
½ cup **oatmeal**

Method

Mix all ingredients, press into 9"-x-5" loaf pan, and bake at 350F for 1-1/2 to 2 hours.

TERIYAKI-STYLE MARINATED CHUCK STEAK

6 servings
Source: Debbie Allen

Ingredients

¾ cup **orange juice**
¼ cup **soy sauce**
¼ cup **dry sherry**
¼ cup **firmly packed brown sugar**
¼ cup **sliced green onion**
2 tablespoons **vegetable oil**
2 cloves **garlic, minced**
1 tablespoon **sesame seeds**
2-3 pounds **chuck steak (about 1-1/2" thick)**
8 green onions, trimmed and cut in half

Method

Combine first 8 ingredients. Place steak in large, shallow dish; pour marinade over steak. Turn to coat; cover and refrigerate 8 hours or overnight.

Remove steak from marinade; reserve marinade. Place steak on a rack in a shallow roasting pan about 4" from broiler. Broil 15 minutes on each side for rare, or continue turning and broiling until desired degree of doneness. Baste occasionally with marinade. Top with green onions, brush with marinade, and broil 2 minutes more or until onions are cooked.

Transfer steak and onions to a warm serving platter. Cut steak diagonally across grain into thin slices. Serve with roasted green onions.

KOREAN STEAK

4 servings
Source: Debbie Allen

Ingredients

1 pound **top sirloin steak**
¼ cup **soy sauce**
3 tablespoons **vegetable oil**
3 tablespoons **sesame seeds**
¼ teaspoon **pepper**
¼ teaspoon **ground ginger**
2 teaspoons **brown sugar**
1 clove **garlic, minced**
½ cup **sliced green onions**

Method

Pound steak using a meat mallet. Place steak in a large shallow dish. Combine soy sauce and remaining ingredients, stirring well. Pour over steak; cover and marinate in refrigerate 1 hour.

Remove meat from marinade and place on a lightly greased rack in broiler pan. Broil 4" from heat 4-5 minutes per side.

To serve, slice across grain into thin slices.

BEEF STEW

Servings: --
Source: Debbie Allen

Ingredients

6 tablespoons **salad oil**
3 pounds **beef chuck or rump, cut into 1-1/2" slices**
1 cup **chopped onion**
1 cup **sliced celery**
2 tablespoons **chopped parsley**
1 clove **garlic, minced**
8 ounce can **tomato sauce**
3 cups **water**
2 beef bouillon cubes
1-½ tablespoons **salt**
¼ teaspoon **pepper**
⅛ teaspoon **dried thyme leaves**
1 bay leaf
6 potatoes, pared and quartered
6 carrots, pared and sliced

Method

In hot oil in Dutch oven, brown beef well on all sides. Remove and set aside. Add chopped onions and celery to Dutch oven and saute until tender.

Return beef to pan. Add parsley, garlic, tomato sauce, water, bouillon cubes, salt, pepper, thyme, bay leaf. Bring to boiling. Reduce heat and simmer, covered, 1-1/2 hours. Add potatoes and carrots and simmer, covered, 1 hour longer or until tender.

BEEF BOURGUIGNON

Servings: --
Source: Elaine Walker

Ingredients

3 cups **Burgundy or Merlot wine**
2 tablespoons **cognac**
½ onion, thinly sliced
2 carrots, chopped
1 sprig **fresh parsley**
1 bay leaf
1 clove **garlic, crushed**
dash **pepper**
2-½ pounds **chuck roast, cut into cubes**
4 tablespoons **olive oil, divided**
5 slices **bacon, chopped**
3 tablespoons **flour**
1 tablespoon **tomato paste**
1 clove **garlic, crushed**
1 10-1/2 ounce can **beef broth**
3 tablespoons **butter**
½ pound **fresh mushrooms, sliced**

Method

For marinade: In a large bowl, combine the wine, cognac, onions, carrots, parsley, bay leaf, garlic, pepper, and salt. Mix well and add the cubed beef. Cover and marinate in the refrigerator overnight.

For Bourguignon: Strain the meat from the vegetables and marinade; reserve marinade. Dry meat with paper towels. Heat 2 tablespoons of the oil in a large skillet over medium high heat. Add the meat and saute for 10 minutes, or until browned on all sides. Transfer meat to a separate medium bowl with a slotted spoon and set aside.

In the same skillet, add the bacon and saute until lightly browned. Transfer the bacon to the bowl with the meat. Drain the skillet and return it to the heat.

Heat the remaining oil in the skillet. Add the flour and stir until well mixed and brown, about 2 minutes.

Now add the tomato paste, garlic, beef broth, reserved marinade, and pepper to taste. Bring to a boil and whisk to remove any flour lumps. Add this to the meat and vegetable mixture.

You can either bake the beef bourguignon in a 9"-x-13" baking dish at 300F for 3 hours, stirring occasionally, or you can put it in a slow cooker on low for 8 hours.

About 15 minutes before meat is done baking, melt butter in the skillet over medium high heat. Add the mushrooms and saute for 5 to 10 minutes, or until lightly browned. When meat is done, add the mushrooms to the meat mixture, stir well and cook for another 10 minutes.

If using a slow cooker, the sauce may be a bit thin. If a thicker sauce is desired, remove the beef and vegetables with a slotted spoon. In a small bowl, whisk together a tablespoon or 2 of flour and some cold water. Turn slow cooker on high and whisk in flour and water. Whisk sauce until thickened. Add beef and vegetables, heat for a few minutes, then serve.

CROCK POT SWISS STEAK

Servings: --
Source: Mae Allen

Ingredients

1-½ to 2 pounds **round steak**
2 tablespoons **flour**
1 teaspoon **salt**
⅛ teaspoon **pepper**
1 can **tomatoes**
1 large **onion, cut up**
1 stalk **celery, cut up**
1 tablespoon **steak sauce**
2 tablespoons **salad oil**

Method

Cut steak into serving pieces. Coat with flour, salt, and pepper. Brown in oil. Place in crock pot. Add tomatoes, onion, celery, and steak sauce.

Cover and cook in crock pot 6-8 hours.

ONION BEEF AU JUS

I have done this in the crockpot as well. Can also serve the meat in a sandwich with melted Swiss cheese and the au jus.

Servings: --
Source: Sherry Osborne

Ingredients

1 boneless beef rump roast (about 4 pounds)
2 tablespoons **vegetable oil**
2 large **sweet onions, cut into 1/4" slices**
2 tablespoons **butter, softened and divided**
5 cups **water**
½ cup **soy sauce**
1 envelope **onion soup mix**
1 garlic clove, minced

Method

Brown roast on all sides in oil. In a large skillet, saute onions in 2 tablespoons butter until tender. Add the water, soy sauce, soup mix, and garlic. Pour this over roast. Cover and bake at 325F for 2-1/2 hours or until meat is tender. Let stand for 10 minutes before slicing. Serve with the pan juices.

KANASAS FRIED STEAKS

Servings: --
Source: Debbie Allen

Ingredients

2 eggs
2 tablespoons **milk**
4 cube steaks
flour
½ teaspoon **salt**
2 tablespoons **each oil and butter**

Method

In shallow dish, beat eggs with milk. Dip steaks in mixture; coat with flour seasoned with salt and pepper.

In large skillet over medium-high heat, saute steaks in oil and butter, turning once, 5 minutes for medium rare. Remove to serving platter; spoon Milk Gravy over steaks.

Milk Gravy: Discard all but 1 tablespoon fat from skillet. Sprinkle with 1 tablespoon flour; stir over medium-high until smooth. Stir in 1 cup milk until thickened and smooth. Check seasonings.

TEXAS-STYLE BURRITOS

4 servings
Source: Debbie Allen

Ingredients

1 pound **boneless top round, cut into 2"-x-1/4" strips**
1 teaspoon **vegetable oil**
⅓ cup **mild picante sauce**
3 tablespoons **hickory-smoked barbecue sauce**
10 6" **flour tortillas**
1 onion, chopped
sour cream
additional picante sauce

Method

Saute meat in oil in medium skillet browned; drain off fat. Add picante sauce and barbecue sauce; cover and cook 3 minutes.

Spread meat mixture on each tortilla, and roll up jellyroll fashion. Serve warm with sour cream and picante sauce.

ALL SEASONS POT ROAST

6 servings
Source: Debbie Allen

Ingredients

3-½ pounds **boneless chuck roast**
1 teaspoon **dried rosemary**
½ teaspoon **dried whole thyme**
¼ teaspoon **dried whole marjoram**
¼ teaspoon **dried whole oregano**
¼ teaspoon **dried whole tarragon**
1 teaspoon **salt**
1 teaspoon **pepper**
½ teaspoon **dry mustard**
¼ teaspoon **red pepper**
¼ teaspoon **seasoned salt**
2 cloves **garlic, minced**
2 tablespoons **flour**
2 tablespoons **vegetable oil**
3 cups **water**
4 carrots, peeled, cut in 2" lengths
4 stalks **celery, cut in 2" lengths**
2 medium **onions, quartered**
2 green pepeprs, cut into 1/2" strips
2 cloves **garlic**
4 medium **potatoes, peeled and quartered**
1-½ tablespoons **cornstarch**
3 tablespoons **water**

Method

Cut roast lengthwise 3/4 way through center. Combine herbs, seasonings, and 2 cloves minced garlic; sprinkle half of herb mixture on inside of cut portion of roast. Close roast, and sprinkle remaining herb mixture and flour on outside. Brown roast on all sides in hot oil in large Dutch oven. Add next 6 ingredients; cover, reduce heat, and simmer 1-1/2 hours. Add potatoes; cover and simmer 1 hour or until everything is tender.

Remove roast and vegetables to serving platter. Combine cornstarch and 3 tablespoons water; stir until smooth. Pour cornstarch mixture into roast liquid; cook over high heat, stirring constantly, until mixture boils. Boil 1 minute. Serve gravy with roast.

CALIFORNIA POT ROAST

8 servings
Source: Debbie Allen

Ingredients

4-5 pounds **chuck or rump pot roast**
3 tablespoons **salad oil**
2 teaspoons **salt**
¼ teaspoon **pepper**
½ cup **water**
8 ounces **tomato sauce**
3 medium **onions, thinly sliced**
2 cloves **garlic, minced**
2 tablespoons **brown sugar**
½ teaspoon **dry mustard**
¼ cup **lemon juice**
¼ cup **vinegar**
¼ cup **ketchup**
1 tablespoon **Worcestershire sauce**
6 tablespoons **flour**
½ cup **water**

Method

Brown roast well on both sides in fat in Dutch oven. Add salt, pepper, 1/2 cup water, tomato sauce, onions, and garlic. Cover tightly and simmer over low heat about 1-1/2 hours.

Combine brown sugar, mustard, lemon juice, vinegar, ketchup, and Worcestershire sauce and pour over meat. Cover and continue cooking until meat is fork tender, about 1-1/2 hours.

Remove meat to warm platter; make gravy. Skim off most of the fat; measure the broth. Add enough water to make 3 cups. Pour in Dutch oven. Mix flour with 1/2 cup water to make a smooth paste; stir into broth. Return to heat and cook over low heat, stirring constantly, until gravy bubbles all over. Check seasonings by tasting, adding more salt if needed. Cook and stir about 5 minutes longer. Makes about 3 cups.

Serve roast cut in thin slices with the gravy, or shred the meat and mix it with the gravy to serve on halves of warm buns.

COUNTRY POT ROAST WITH NOODLES

6 servings
Source: Debbie Allen

Ingredients

5-6 pounds **beef bladebone chuck roast**
flour
1-½ teaspoons **salt**
¼ teaspoon **pepper**
2 tablespoons **salad oil**
½ cup **chopped onion**
½ cup **chopped celery**
1 clove **garlic, crushed**
1 cup **tomato juice**
2 tablespoons **Worcestershire sauce**
1 teaspoon **dried oregano leaves**
12 small **carrots, pared**
1 package **noodles**

Method

Wipe roast with damp paper towels. Combine 1/4 cup flour, salt, and pepper; use to coat roast.

In hot oil in large skillet, over medium heat, brown roast well on all sides, about 20 minutes in all.

Add onion, celery, and garlic; saute until golden.

Add tomato juice, 1/4 cup water, Worcestershire, and oregano. Bring to boiling, reduce heat, and simmer, covered and turning meat once, 2 hours. Add carrots; simmer 30 minutes longer, or until meat and carrots are tender.

Meanwhile, cook noodles as package label directs; drain.

Transfer roast and carrots to heated serving platter. Surround with noodles; keep warm.

Pour drippings into 2-cup measuring cup. Skim off fat, and discard. Add water to liquid to make 1-1/2 cups. Return to pan.

In small bowl, mix 2 tablespoons flour with 2 tablespoons water until smooth. Stir into pan juices. Bring to boiling, stirring; reduce heat and simmer 3 minutes. Season with additional salt, if needed.

BEEF STROGANOFF

Serve over rice or noodles.

Servings: --
Source: Mildred Lamalie

Ingredients

1 pound **sirloin steak, cut in pieces**
¼ cup **flour**
½ teaspoon **salt**
⅛ teaspoon **pepper**
1 tablespoon **paprika**
2 tablespoons **fat**
½ cup **onion, chopped**
garlic powder
6 ounce can **mushrooms, 15 to 16 ounces, drained**
1 cup **sour cream**
1 can **cream of mushroom soup**
1 tablespoon **Worcestershire sauce**

Method

Combine flour, paprika, salt, and pepper. Roll meat in flour mixture and then brown. Remove meat when browned, then add onion, garlic, and mushrooms. Cook gently until onions are golden. Add remaining ingredients except sour cream. Cook until thickened.

Return meat to pan and simmer about 1 hour, until meat is tender. Add sour cream 15 minutes before serving.

MARINATED FLANK STEAK

Servings: --
Source: Debbie Allen

Ingredients

8 ounce bottle **reduced calorie Italian dressing**
1 teaspoon **Worcestershire sauce**
1 teaspoon **steak sauce**
⅛ teaspoon **garlic powder**
⅛ teaspoon **ground celery seeds**
⅛ teaspoon **rubbed sage**
⅛ teaspoon **dried whole oregano**
⅛ teaspoon **dried whole marjoram**
⅛ teaspoon **chopped chives**
2 bay leaves
1-½ pounds **flank steak**

Method

Combine all ingredients except steak in a large shallow dish, stirring well. Place steak in dish; cover and refrigerate 8 hours.

Remove steak from marinade. Grill steak over hot coals 8 minutes on each side or to desired degree of doneness. To serve, thinly slice steak diagonally across grain.

ORANGE-MARMALADE GLAZED RIBS

4 servings
Source: Debbie Allen

Ingredients

2 oranges, quartered, seeded
¼ cup **peanut oil**
1 red onion, minced
6 cloves **garlic, minced**
1-½ cups **chili sauce**
¾ cup **orange marmalade**
⅓ cup **red wine vinegar**
3 tablespoons **soy sauce**
1 piece **ginger, peeled, grated**
1 teaspoon **pepper**
½ teaspoon **cinnamon**
½ teaspoon **ground cloves**
¼ teaspoon **cayenne pepper**
1 tablespoon **sesame oil**
½ teaspoon **liquid smoke**
6-8 pounds **short ribs**
⅓ cup **sesame seeds**
⅓ cup **green onion**

Method

Marinade: Grind oranges in processor. Saute onion in oil over medium-high heat, about 8 minutes. Add garlic and saute 2 minutes. Add oranges, chili sauce, marmalade, vinegar, soy sauce, ginger, pepper, cinnamon, cloves and cayenne. Bring to boil. Reduce heat and simmer about 15 minutes, until thick. Remove from heat; mix in sesame oil and liquid smoke. Cool completely.

Ribs: Place bone side down on work surface. Using small sharp knife, cut 1/4" deep slits down length of meat, spacing 1/2" apart. Repeat in opposite direction, forming diamond pattern.

Add half marinade to 2 heavy-duty plastic bags; add ribs and chill 1-2 days.

Bake ribs at 350F for 1-3/4 hours. Transfer ribs to platter; pour marinade into saucepan and cook over medium heat until thick, 10 minutes.

Cook ribs on oiled grill, basting. Garnish with sesame seeds, green onions.

Chapter 13

Pork

STUFFED PORK TENDERLOIN

4 servings
Source: Dawn Butler

Ingredients

2 pork tenderloins
4-6 slices **bacon**
⅓ cup **margarine or butter**
½ cup **celery (stalks and leaves)**
⅓ cup **finely chopped onon**
3 cups **soft bread crumbs (about 5 slices of bread)**
½ teaspoon **dried sage leaves, crushed**
¼ teaspoon **dried thyme leaves**
½ teaspoon **salt**
⅛ teaspoon **pepper**

Method

Melt margarine in 12" skillet. Cook celery and onion in margarine, stirring frequently, until onion is tender. Stir in 1 cup bread crumbs. Add remaining bread crumbs and seasoning; mix well.

Make a cut lengthwise down the center of each pork tenderloin, being careful not to cut completely through. Spread cut side of 1 tenderloin with stuffing. Place other tenderloin, cut side down, on stuffing; tie with string. Place on rack in shallow roasting pan. Place bacon slices on tenderloin.

Bake uncovered at 350F for about 1 hour, until meat thermometer registers 165F.

CHINA SUN PORK

Serve with steamed white rice or fried rice.

Servings: --
Source: Susan Brett

Ingredients

20 ounce can **pineapple chunks**
3 tablespoons **soy sauce**
1 tablespoon **cornstarch**
1 teaspoon **white vinegar**
¼ teaspoon **hot pepper flakes**
1 pound **boneless pork butt**
2 tablespoons **vegetable oil**
2 large cloves **garlic, pressed**
2 tablespoons **minced ginger root or 1 teaspoon ground ginger, 15 to 16 ounces, drained**
1 onion, quartered
2 medium **carrots, slivered**
1 green bell pepper, slivered

Method

Drain pineapple, reserving 3 tablespoons of juice. Mix reserved juice with 1/2 cup cold water, soy sauce, cornstarch, vinegar, and pepper flakes. Set aside.

Cut pork into strips. In skillet or wok, brown pork in hot oil. Add garlic and ginger. Cook 1 minute. Add onions and carrots; cook 1 minute. Stir sauce, add to skillet with pineapple and bell pepper. Cook until sauce boils and thickens.

STIR-FRIED PORK AND PEANUTS

Serve with rice. Boneless chicken breasts or thighs, skin removed, can be substituted for pork.

Servings: --
Source: Susan Brett

Ingredients

1-¼ pounds **pork steak**
2 tablespoons **dry sherry**
2 tablespoons **soy sauce**
1 tablespoon **cornstarch**
½ cup **peanut oil**
1 clove **garlic, crushed**
2 tablespoons **sliced scallions**
3 carrots, sliced and blanched
1 green pepper, sliced
½ cup **chicken broth**
1 tablespoon **dark brown sugar**
½ cup **unsalted peanuts**

Method

Slice pork steak very thinly (slices easier if partially frozen). Toss pork with mixture of soy sauce, sherry, and cornstarch. Marinate in refrigerator 1-2 hours.

Heat peanut oil in wok. Stir in garlic and scallions, and stir-fry 1 minute. Add pork mixture and stir 2 minutes. Mix in carrots and green pepper; cover and stir 2 minutes. Combine broth and brown sugar, and add to wok. Stir gently until sauce thickens. Stir in peanuts. Cook another minute.

PORK CHOPS AND RICE

4 servings
Source: Dot Nickel

Ingredients

1-½ to 2 cups **raw rice**
1 can **onion soup**
2 cans **cream of mushroom soup**
pork chops
milk

Method

Mix onion soup and rice in 9"-x-13" pan. Pour 1 can cream of mushroom soup mixed with 1/2 cup milk over rice. Lay pork chops over top. Pour another can of cream of mushroom over all.

Bake at 350F for 1 hour.

PORK CHOPS MAHON

Servings: --
Source: Dawn Butler

Ingredients

5 tablespoons **mayonnaise (use real mayonnaise, either regular or light)**
4 loin pork chops, 1" thick
2 cups **fine breadcrumbs**

Method

Spread mayonnaise on a large, flat plate and dredge the chops well on both sides, completely coating them. Dredge with breadcrumbs, encasing the chops completely.

Place in a shallow roasting pan. Bake uncovered at 400F for about 45 minutes or until tender.

PORK CHOPS WITH RICE

Servings: --
Source: Susan Brett

Ingredients

2 tablespoons **shortening**
6 pork chops
1-½ teaspoons **salt**
¼ teaspoon **pepper**
1 cup **rice**
3-½ cups **chicken broth**
¼ teaspoon **thyme**
½ cup **diced green pepper**
½ cup **diced onion**

Method

Melt shortening in large skillet; brown chops on both sides. Remove from skillet; season wtih salt and pepper. If chops are fat, drain off part of drippings. Brown rice in fat remaining in skillet, stirring constantly. Add remaining ingredients. Put in casserole; top with chops. Cover, and bake at 350F for 1 hour.

PORK CHOP CASSEROLE

Servings: --
Source: Susie Steindam

Ingredients

4-5 pork chops
2 cups **rice**
1 can **Campbell's onion soup**
1 can **cream of mushroom soup**
2 cups **water**

Method

Pour uncooked rice in 9"-x-13" dish. Cover with onion soup. Lay pork chops on rice and onion soup. Cover with mushroom soup and water. Bake uncovered at 350F for 2 hours. Uncover and bake for 1/2 hour.

BAKED PORK CHOPS

4 servings
Source: Dawn Butler

Ingredients

4 1"-thick **pork chops**
4 tablespoons **catsup**
4 lemon slices
4 onion slices
4 tablespoons **brown sugar**

Method

Place pork chops in baking dish in a single layer. Spread each chop with a tablespoon catsup, and top with 1 onion slice, 1 lemon slice, and 1 tablespoon brown sugar.

Bake, uncovered, at 350F for 1 hour. Remove cover, and continue baking for another 1/2 hour, basting occasionally to glaze.

PORK CASSEROLE

Servings: --
Source: Dot Nickel

Ingredients

1 pound **pork, cubed**
1 medium **onion**
1 stalk **celery, diced**
4 ounce jar **pimentos**
2 cans **cream of mushroom soup**
1 medium-size package **noodles**

Method

Brown pork with salt and pepper to taste. Add onion, celery, and pimentos. Simmer until meat is tender. Add 2 cans soup.

Cook noodles in salt water. Drain and add to meat mixture.

MEAT CASSEROLE

Servings: --
Source: Mildred Lamalie

Ingredients

2 pounds **pork, round steak, or veal, cut in pieces and cooked until nearly done**
8 slices **dry bread crumbs, broken in pieces**
1 can **cream of mushroom soup**
1 can **cream of celery soup**
1 can **cream of chicken soup**

Method

Mix everything together and bake 1 hour.

PORK RIBS AND SAUERKRAUT

Servings: --
Source: Dorothy Lamalie

Ingredients

1 28-ounce can **sauerkraut**
1 cup **chopped onion**
1 28-ounce can **tomatoes**
¾ cup **packed brown sugar**
3 pounds **country-style pork ribs**

Method

Layer ingredients in a large casserole as listed, starting with sauerkraut and ending with ribs. Do not stir.

Cover and bake at 325F for 3 hours. Uncover last 45 minutes of baking.

JUD ARNETT'S GLORIFIED SAUERKRAUT

May be prepared in advance and then reheated.

Servings: --
Source: Cathy Hetrick Eames

Ingredients

2 or 3 chopped onions
1 green onion, chopped
1 small can **mushrooms, drained**
1 pound can **sauerkraut, drained and rinsed**
1 pound can **tomatoes, chopped, drained (optional)**
1 pound **Polish sausage**

Method

Saute onions, green onion, and mushrooms in butter, then combine with with remaining ingredients.

Combine in casserole; bake at 350F for 1 hour, covered, then 1/2 hour uncovered.

POTATO, ONION, AND HAM AU GRATIN

6 servings
Source: Debbie Allen

Ingredients

5 medium **onions**
3 tablespoons **butter**
5 large **potatoes**
salt and pepper to taste
grated nutmeg
1-½ pounds **cooked sliced ham**
1-½ cup **heavy cream**

Method

Peel and thinly slice onions; saute in butter until transparent. Peel and thinly slice potatoes, rinse in cold water, and dry.

In 3-quart shallow ovenproof baking dish, layer 1/2 onions, potatoes, pepper, and nutmeg. Add ham, then remaining onions, then potatoes. Pour most of cream over the potatoes, moistening all of the top slices. Sprinkle with salt and pepper.

Bake at 375F for about 1-1/2 hours, brushing the top of the potatoes several times with the remaining cream, until golden brown.

PASTA CARBONARA

2 servings
Source: Debbie Allen

Ingredients

6 slices **bacon**
8 ounces **rotelle or corkscrew macaroni**
3 eggs
1 cup **half-and-half**
½ cup **grated Parmesan**

Method

In 10" skillet over medium-low heat, cook bacon until browned. Remove bacon to paper towels to drain.

Meanwhile, in saucepot, prepare pasta as label directs; drain. Return to saucepot.

In small bowl, with fork or wire whisk, beat eggs, half-and-half, and Parmesan cheese until blended; pour over pasta in saucepot; cook over low heat, stirring constantly, until sauce thickens slightly.

Crumble bacon. Reserve 2 tablespoons bacon; stir the rest into pasta. Spoon pasta mixture into warm bowl. Garnish with reserved bacon.

STRATA

To lower cholesterole, use 1 pound sausage and Egg Beaters.

Servings: --
Source: Joyce Smith

Ingredients

10 slices **bread**
10 slices **American cheese**
2 pounds **bulk sausage**
9 eggs
3-½ cups **milk**
1 stick **margarine**
2 cups **crushed cornflakes**

Method

Place bread in large shallow baking pan; top with cheese. Brown sausage and spread on top of bread and cheese.

Combine eggs and milk. Pour on top of bread, cheese, and sausage.

Melt margarine and add cornflakes. Sprinkle this on top of cheese, sausage, eggs, and milk in pan.

Refrigerate overnight. Bake at 375F for 50 minutes.

SAUSAGE NOODLE BAKE

4 servings
Source: Debbie Allen

Ingredients

1 can **cream of mushroom soup**
½ cup **milk**
1-½ cups **shredded Cheddar cheese**
1 pound **sausage, cooked**
¼ pound **dry noodles, cooked**
buttered cracker crumbs

Method

Butter a 2-quart casserole. Combine soup and milk in large saucepan and blend well. Cook slowly, stirring, until sauce is heated through. Add 1 cup cheese and stir until melted. Add sausage and noodles and heat until well blended. Pour into casserole. Top with cracker crumbs and remaining cheese. Cover and bake 20 minutes. Remove cover and bake another 15 minutes or until top is golden and bubbly.

SAUSAGE AND RED CABBAGE

6 servings
Source: Sulli Stinchcomb

Ingredients

1 package **of your favorite sausage, cut in serving pieces**
1 small head **of red cabbage, sliced or gated**
1 apple, peeled, cored, and siced
¼ cup **brown sugar**
¼ cup **vinegar**
1-¼ teaspoons **salt**
¼ cup **water**

Method

In Dutch oven or large saucepan, brown sausage. Add remaining ingredients. Cover and cook over medium low heat, stirring occasionally. Cook for 30 minutes.

ITALIAN SAUSAGE AND RICE

Serve over hot cooked rice.

6 servings
Source: Dorothy Lamalie

Ingredients

1 pound **mild Italian sausage**
28-ounce can **whole tomatoes, undrained (optional: chop slightly in food processor)**
6 ounce can **tomato paste**
1 large **onion, chopped**
1 large clove **garlic, crushed**
1-½ teaspoons **Italian seasoning**
1 teaspoon **sugar**
⅛ teaspoon **red pepper**
2 medium **green peppers, chopped**
3 cups **fresh mushrooms, sliced**
hot cooked rice (optional: substitute mashed potatoes)

Method

Remove casing from sausage. Cook sausage in a skillet until browned; stir to crumble; drain well. Add next 7 ingredients, and bring to a boil; cover, reduce heat, and simmer for 30 minutes. Stir in mushrooms and peppers; cover. Simmer 10 minutes more.

MARGIE'S SWEET POTATO BAKE

Servings: --
Source: Sandy Schafer

Ingredients

2 medium **sweet potatoes, peeled and sliced**
1 pound **pork sausage, patties or slices**
4 apples, peeled and sliced
2 tablespoons **sugar**
little **cinnamon**

Method

Layer ingredients in glass pan. Cover and bake at 375F for about 1 hour.

HOT DOG CASSEROLE

Servings: --
Source: Linda Tooman

Ingredients

instant mashed potato puffs
¼ cup **pickle relish, drained**
1 tablespoon **Miracle Whip**
1 tablespoon **minced onion**
2 teaspoons **mustard**
4-6 hot dogs

Method

Heat oven to 350F. Prepare potato puffs for 4 servings. Stir in pickle relish, Miracle Whip, onion, and mustard. Spoon into greased casserole.

Cut hot dogs lengthwise in half, then cut crosswise in half. Insert dogs upright around edge of mashed potatoes. Bake uncovered 25-30 minutes.

STICKY HAM BALLS

Servings: --
Source: Sherry Osborne

Ingredients

2 pounds **ground, cooked ham**
2 pounds **fresh pork sausage**
2 cups **graham cracker crumbs**
2 eggs, slightly beaten
1 to 1-½ cups **milk (add a little at a time)**
SAUCE
- **1** can **tomato soup**
- **1-½** cup **brown sugar**
- ½ cup **vinegar**
- **1** teaspoon **dry mustard**

Method

Mix the ham, sausage, cracker crumbs, eggs, and milk together thoroughly. Make into balls about 2" in diameter. Place in a greased pan.

Mix sauce ingredients and pour over the meatballs. Bake uncovered at 325F for about 2 hours. Baste occasionally with the sauce.

Chapter 14

Seafood

SAVORY SCALLOPS

8 servings
Source: Dawn Butler

Ingredients

2 pints **scallops, cut up**
1 to 1-½ cups **light cream**
6 cups **soft breadcrumbs**
1 cup **butter, melted**
2 teaspoons **salt**
½ teaspoon **pepper**
2 tablespoons **celery seed**
paprika

Method

Arrange scallops in greased baking dish. Pour on half the cream. Toss remaining ingredients except cream and paprika; sprinkle on scallops. Pour on remaining cream. Sprinkle with paprika. Bake at 400F for about 30 minutes.

SHRIMP BAYOU

Servings: --
Source: Dorothy Lamalie

Ingredients

2 pounds **cooked, peeled shrimp, chilled**
⅔ cups **finely chopped celery**
¼ cup **thinly sliced green onions**
2 tablespoons **chives**
1 cup **salad oil**
½ cup **chili sauce**
3 tablespoons **lemon juice**
2 tablespoons **horseradish**
1 teaspoon **mustard**
½ teaspoon **paprika**
½ teaspoon **salt**
1-2 dashes **hot sauce**

Method

Put shrimp in large bowl. Add celery, onion, and chives. Combine remaining ingredients and pour over shrimp, mixing gently.

Cover securely and refrigerate 12 hours before serving, stirring 2-3 times.

SHRIMP DE JONGHE

6 servings
Source: Dawn Butler

Ingredients

½ cup **butter**
2 cloves **garlic, minced**
⅓ cup **snipped parsley**
½ teaspoon **paprika**
dash **of cayenne**
½ cup **dry white wine or water and lemon juice**
2 cups **soft breadcrumbs**
4 cups **cleaned and cooked shrimp**

Method

Melt butter; add garlic, parsley, paprika, cayenne, and wine or water/lemon juice. Stir in breadcrumbs.

Place shrimp in shallow baking dish. Spread butter mixture over. Bake at 350F for about 25 minutes, or until crumbs brown. Sprinkle with more snipped parsley.

Optional: serve with melted butter on the side for dipping.

SHRIMP AND RICE CASSEROLE

Servings: --
Source: Sulli Stinchcomb

Ingredients

2 cups **cooked long grain and wild rice (Uncle Ben's)**
2 cups **thin white sauce**
½ pound **sharp Cheddar cheese, grated**
1 pound **fresh shrimp, boiled, and shells removed (frozen salad shrimp can be used)**
3 tablespoons **melted butter or margarine**
breadcrumbs, enough to cover finished casserole

Method

Cook rice and keep hot.

Make 2 cups white sauce and stir in grated cheese until melted. Butter 1-1/2 quart casserole. Pour half of the sauce into the casserole. Place half of the rice over the sauce. Place shrimp on top. Cover with rest of rice and remaining sauce. Top all with breadcrumbs. Bake at 350F for 30 minutes. Serve hot.

GRILLED SHRIMP

Servings: --
Source: Dorothy Lamalie

Ingredients

1 pound **large shrimp in shell**
1 cup **salad oil**
1 cup **lemon juice**
2 teaspoons **Italian salad dressing mix**
2 teaspoons **seasoned salt**
1 teaspoon **pepper**
4 tablespoons **brown sugar**
2 tablespoons **soy sauce**
½ cup **chopped green onion**

Method

Wash shrimp thoroughly; drain on paper towels.

Mix together salad oil, lemon juice, salad dressing mix, salt, and pepper.

Place shrimp in bowl and pour in marinade. Refrigerate 2-4 hours, stirring occasionally.

Lift shrimp from marinade and place on grill. Grill about 10 minutes, turning once and brushing with marinade.

Pour remaining marinade in pan. Stir in brown sugar, soy sauce, and onion. Heat to boiling and simmer about 5 minutes. Serve as a dip for shrimp.

FRIED SHRIMP

Servings: --
Source: Dorothy Lamalie

Ingredients

1 pound **shrimp**
¼ cup **flour**
1 teaspoon **curry powder**
1 teaspoon **paprika**
1 egg, beaten with 1 tablespoon water
cracker crumbs or coconut

Method

Shell and devein shrimp. Dry thoroughly. Mix flour, curry powder, and paprika in small bag. Put shrimp in bag and shake well. Then dip shrimp in egg mixture and roll in cracker crumbs (or coconut) until well coated. Fry in deep fat heated to 380F-390F until golden brown. Don't overcook. It takes just a few mintues.

SALMON LOAF

Servings: --
Source: Mildred Lamalie

Ingredients

1 can **pink salmon**
2 eggs, slightly beaten
½ cup **salmon liquid plus milk**
1 cup **medium white sauce**
2 tablespoons **minced onion**
½ cup **chopped celery**
2 tablespoons **chopped green onion**
1 cup **cracker crumbs**

Method

Mix everything together except salmon. Add 1 tablespoon lemon juice salmon. Fold into other ingredients and spoon into buttered loaf pan.

Bake at 350F for about 30-40 minutes.

OYSTERS "JOHNNY REB"

12 servings
Source: Dorothy Lamalie

Ingredients

2 quarts **oysters, drained**
½ cup **finely chopped parsley**
½ cup **finely chopped onion**
salt and pepper to taste
Tabasco sauce to taste
1 tablespoon **Worcestershire sauce**
2 tablespoons **lemon juice**
½ cup **melted butter**
2 cups **fine cracker crumbs**
paprika
¾ cup **half-and-half**

Method

Place a layer of oysters in the bottom of a greased 2-quart baking dish. Sprinkle with half of parsley, onions, seasonings, lemon juice, butter, and crumbs. Make another layer of same. Sprinkle with paprika.

Just before baking pour the milk into evenly spaced holes, being very careful not to moisten crumb topping all over.

Bake at 375F for about 30 minutes, or until mixture is firm.

TUNA-NOODLE CASSEROLE

6 servings
Source: Debbie Allen

Ingredients

2 tablespoons **grated Parmesan cheese**
2 tablespoons **breadcrumbs**
½ pound **medium-wide egg noodles**
2 tablespoons **bacon drippings or butter**
1 small **onion, roughly chopped**
¼ pound **mushrooms, thinly sliced**
10 ounces **canned tuna, drained**
3 tablespoons **butter**
2 tablespoons **flour**
2 cups **milk**
4 ounces **Cheddar cheese, grated**
salt to taste
¼ teaspoon **paprika**

Method

Begin bringing a large pot half filled with water to a boil. Mix the Parmesan and crumbs in a small bowl and set aside. When the water comes to a boil cook the noodles until just done, then drain and set aside.

While the noodles are cooking, heat the 2 tablespoons bacon drippings or butter in a skillet and saute the onions for approximately 10 minutes over medium heat, until softened, stirring occasionally. Add the mushrooms to the onions and cook for 5 more minutes. Remove the onions and mushrooms with a slotted spoon and mix with the tuna in a large bowl.

Grease a 2-1/2 quart casserole.

In the same pan in which you cooked the onions, melt 2 tablespoons butter over low heat. Stir the flour into the butter, then continue to stir for 2 minutes until well-blended but not turning brown. Slowly pour in the milk, stirring the whole time. Bring to a boil, then reduce the heat to low and simmer for 5 minutes until slightly thicker. Stir in the Cheddar, salt, and paprika and continue to stir until the cheese is melted. Remove the pan from the heat and stir in the noodles and onion-tuna mixture. Pour into the prepared casserole, sprinkle with the Parmesan and crumbs, and dot with 1 tablespoon butter.

Bake at 350F for 30 minutes or until top is browned.

Chapter 15

Breads

POTATO ONION ROLLS

24 rolls
Source: Debbie Allen

Ingredients

5 cups **bread flour**
1 cup **mashed potato flakes**
3 tablespoons **sugar**
2 teaspoons **salt**
2 tablespoons **yeast**
2 cups **milk**
½ cup **butter**
½ cup **sliced green onions**
2 eggs

Method

Grease 1 9"-x-13" pan or 2 9" round cake pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine 1-1/2 cups flour, potato flakes, sugar, salt, and yeast; blend well. In medium saucepan, heat milk, butter, and onions until very warm. Add warm liquid and eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in enough flour to make a soft dough. Knead in remaining flour until dough is smooth and elastic, about 10 minutes. Place in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place until light and doubled in size, 45-60 minutes.

Punch dough down. Let rest on counter, covered with inverted bowl, for 15 minutes. Divide dough into 24 pieces; shape into balls. Dip tops of balls in additional potato flakes. Place in prepared pans. Cover; let rise in warm place until light and doubled in size, about 30-45 minutes.

Bake 25-35 minutes at 375F. Remove from pans immediately; cool on wire racks.

HERBED ONION ROLLS

24 rolls
Source: Debbie Allen

Ingredients

3 tablespoons **butter**
2 tablespoons **finely chopped onion**
½ teaspoon **minced onion**
½ teaspoon **dried oregano**
½ teaspoon **dried tarragon**
½ teaspoon **dried basil**
¾ cup **warm water**
1 package **dry yeast**
1 teaspoon **sugar**
1 teaspoon **salt**
2 cups **flour**
1 egg, beaten (glaze)
melted butter

Method

Melt butter in medium skillet over medium heat. Add onion, garlic, oregano, tarragon, and basil, and saute until onion is translucent. Cool.

Pour warm water into mixer bowl. Sprinkle yeast and sugar over water; stir to dissolve. Let stand about 5 minutes, until foamy. Mix in salt, then cooled onion mixture. Add 1-3/4 cups flour and mix until smooth. Mix in enough remaining flour to form soft, smooth dough. Knead about 5 minutes.

Place in greased bowl; let rise until doubled. Punch down. Cut into 24 pieces. Roll each into a smooth ball. Transfer to greased baking sheets, 1-1/2" apart. Let rise, covered, until doubled.

Brush beaten egg over rolls. Bake at 350F for 20 minutes. Brush with melted butter. Serve warm.

PAN ROLLS

Servings: --
Source: Dot Nickel

Ingredients

1 cup **flour**
½ cup **margarine**
½ teaspoon **salt**
1 cup **water**
4 eggs

Method

Bring water, salt, and margarine to boiling point. Take off stove, add flour, stir until well mixed. Add eggs, 1 at a time, and vanilla and mix well. Cover.

Mix 1 cup flour, 1/2 cup margarine, and 1 tablespoon water (can add a little more water if necessary to make like a pie crust dough).

Roll into long strip. Put on a cookie sheet and spread out. Add filling and bake in oven at 425F for about 25 minutes. Turn off oven and while still warm, make boiling water, powdered sugar, and lemon juice glaze. Sprinkle chopped nuts on top.

HAMBURGER BUNS

20 buns
Source: Debbie Allen

Ingredients

5-¾ to 6-¾ cups **flour**
⅓ cup **instant nonfat dry milk**
¼ cup **sugar**
2 tablespoons **yeast**
⅓ cup **softened butter**
2 cups **very warm tap water**

Method

In a large bowl thoroughly mix 2 cups flour, dry milk, sugar, salt, and yeast. Add butter.

Gradually add tap water to dry ingredients and beat 2 minutes at medium speed, scraping bowl occasionally. Add 3/4 cup flour. Beat at high speed 2 minutes. Stir in enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning to grease. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Punch dough down; let rise again until less than doubled, about 20 minutes. Divide dough in half; cut each half into 10 pieces. Form each piece into a ball. Place on greased baking sheets; press to flatten. Cover and let rise until doubled, about 1 hour.

Bake at 375F for 15-20 minutes, or until done. Cool on wire racks.

CRISP ONION BREAD

Servings: --
Source: Dorothy Lamalie

Ingredients

¼ cup **butter or margarine**
4 large **yellow onions, sliced**
16 ounce package **hot roll mix**
2 tablespoons **cornmeal**
¾ teaspoon **caraway seeds**

Method

In large skillet, melt butter; add onions. Over medium heat, saute 20 minutes, stirring until golden brown. Set aside.

Meanwhile, in large bowl, make hot roll mix as package label directs. Turn out dough onto floured surface; knead 5 minutes (or use dough hook).

With lightly floured rolling pin, on floured surface roll out dough to 14"-x-11" rectangle. Spray 15"-x-10" jellyroll pan; sprinkle with cornmeal. Transfer dough to pan; pat dough to fit into pan. (Or dough can be placed in jellyroll pan and patted to fit.) With fork prick dough. Cover with plastic wrap; let stand 15 minutes.

Preheat oven to 400F. Distribute onions evenly over dough; sprinkle with caraway seeds. Bake 20 minutes or until bread is golden. Cool slightly and cut into pieces.

THREE-COLOR BRAIDED LOAF

2 or 4 loaves
Source: Debbie Allen

Ingredients

2 tablespoons **yeast**
2-⅓ cups **warm water**
2 tablespoons **honey**
1 tablespoon **salt**
¼ cup **butter, softened**
5 cups **flour**
4 tablespoons **molasses**
2 tablespoons **wheat germ**
1-⅓ cups **whole-wheat flour**
2 tablespoons **cocoa**
1-½ teaspoons **caraway seed**
1-⅓ cups **rye flour**
1 egg yolk, beaten with 1 tablespoon water

Method

In large electric mixer bowl, dissolve yeast in the water. Stir in the honey, salt, butter, and 2-1/3 cups all-purpose flour. Beat to blend, then beat on medium speed for 4 minutes; scrape bowl often. Add 1 cup more all-purpose flour and beat on high speed for 4 minutes. Divide batter in thirds and put into 3 bowls.

For whole-wheat bread: To dough in one bowl, stir in 2 tablespoons molasses, wheat germ, and whole-wheat flour. Turn out onto a board and knead until smooth, adding all-purpose flour as needed to prevent sticking.

For pumpernickel bread: To dough in another bowl, stir in the remaining 2 tablespoons molasses, cocoa, caraway seed, and rye flour. Turn dough out and knead until smooth, adding all-purpose flour as needed to prevent sticking.

For white bread: To dough in the last bowl, stir in 1-1/3 cups all-purpose flour. Turn dough out and knead until smooth, adding all-purpose flour as needed to prevent sticking.

Turn each dough over in a separate greased bowl, cover, and let rise in a warm place until doubled, about 1 hour. Punch down doughs and divide each in half. Roll each portion into a smooth 15" rope. For each loaf, place a white, a wheat, and a pumpernickel rope on a greased baking sheet; loosely braid and pinch ends to seal, tucking ends underneath. Cover lightly and let rise in a warm palce until doubled, about 1 hour.

Brush both loaves with egg glaze. Bake in a 350F oven for about 35 minutes or until well browned. Transfer to wire racks to cool.

Braided Pan Loaves: Prepare the three doughs as directed. Punch down and divide each into 4 pieces. Roll each into an 11" rope. For each loaf, place a white, wheat, and pumernickel on a board; loosely braid together. Pinch ends to seal and place each in a greased medium loaf pan, tucking ends underneath. Cover lightly and let rise in a warm place until doubled, about 45 minutes. Brush loaves with egg glaze. Bake at 350F for 25-30 minutes or until browned. Turn out onto racks to cool.

"OUTBACK STEAKHOUSE" BREAD

Servings: --
Source: Meg Evans

Ingredients

1-½ cups **warm water (120F to 130F)**
2 tablespoons **softened butter**
½ cup **honey**
2 cups **bread flour**
1 tablespoon **cocoa**
1 tablespoon **granulated sugar**
1-⅔ cup **wheat flour**
2 teaspoons **instant coffee**
1 teaspoon **salt**
2-¼ teaspoons **dry active yeast (1 package)**
just enough cornmeal for dusting
black food coloring

Method

Put a few drops of black food coloring in the warm water. (This is optional, but it gives the bread the dark color.) Combine the flours, cocoa, sugar, coffee, and salt in a large bowl. Make a "well" in the center and pour in the warm water, then add the honey, butter, and yeast. Uing a spoon, mix together slowly, pulling in the dry ingredients. After the dough is soft and can be handled easily, knead on a lightly floured surface for aout 10 minutes, until it is smooth and the color is eve.

Place the dough in a covered bowl in a warm place for about an hour. When it has risen to double its size, punch it down and divide into 8 even tubular shaped loaves. Sprinkle them with the cornmeal and place them on a cookie sheet. Cover with plast wrap and allow the dough to rise again for another hour.

Uncovered and bake at 350F for 20-24 minutes.

If is best served warm,

ORANGE-CINNAMON SWIRL BREAD

2 loaves
Source: Debbie Allen

Ingredients

6 cups **flour, approximately**
2 packages **yeast**
⅓ cup **nonfat dry milk**
½ cup **sugar**
1-½ teaspoons **salt**
1-¼ cups **water**
¼ cup **butter, room temperature**
1 tablespoon **grated orange peel**
¾ cup **orange juice**
1 egg, room temperature
1 tablespoon **ground cinnamon mixed with 1/2 cup sugar**
2 teaspoons **water**
FROSTING
    1 cup **confectioners' sugar**
    1 teaspoon **grated orange peel**
    4 teaspoons **orange juice**

Method

Measure 2 cups flour into mixing bowl and add the dry ingredients. Pour in the hot water and stir vigorously to blend into a thin batter. Add the butter, orange peel, orange juice, and egg.

Add flour, 1/4 cup at a time, stirring after each addition until the dough becomes a rough shaggy mass than can be turned out onto a floured work surface.

Knead for 8 minutes. Add a bit more flour if the moisture works through the surface and sticks to the work counter.

Place the dough in a greased bowl, turning dough to be certain it is filmed on all sides. Cover the bowl tightly with plastic wrap and put aside until the dough has doubled in bulk, 1 hour.

Fold back the plastic wrap and punch down the dough. Turn it onto the floured work surface and divide into 2 pieces. Cover with wax paper and let rest for 10 minutes.

Roll each piece into a 15"-x-7" rectangle. Each will be about 1/2" thick. Spread each piece with the cinnamon-sugar mixture. Sprinkle each with 1 teaspoon water and smooth with a spoon or spatula. Roll from the narrow side. Seal the edges securely by pinching tightly along the seams. Tuck in the ends and place seam down in 2 greased 8"-x-4" pans.

Cover the pans with wax paper and let stand until the dough has doubled in bulk, about 45

minutes. Bake for 10 minutes at 375F, then reduce heat to 325F and bake for 30 minutes more, or until loaves are nicely browned.

Remove bead from the oven. Turn out onto a metal rack to cool. Blend together the frosting ingredients and when the loaves have cooled, spread over the top of the bread.

RAISIN-NUT BREAD

Servings: --
Source: Debbie Allen

Ingredients

3 to 3-½ cups **flour**
1 package **yeast**
¼ cup **sugar**
1 teaspoon **salt**
½ cup **nonfat dry milk**
1-¼ cups **hot water**
¼ cup **shortening, room temperature**
½ cup **seedless raisins**
½ cup **chopped pecans**
TOPPING
- ½ cup **confectioners' sugar**
- **2** tablespoons **milk**
- ¼ teaspoon **vanilla**
- **several candied cherries, halved**

Method

In a large mixing bowl measure 1-1/2 cups flour and the dry ingredients. Pour in the hot water and add the shortening. Beat well with the mixer flat beater for 2 minutes. Stir in the raisins and nuts. Gradually add flour, 1/4 cup at a time, first with a wooden spoon and then by hand until a rough, soft mass has formed.

Spread flour on the work surface and turn the dough onto it. Work in a little more flour if dough is sticky. Knead for 10 minutes.

Place the bowl of dough in a bowl, pat with butter or shortening on your fingertips, and cover tightly with plastic wrap. Put aside until dough has doubled in bulk, 1-1/2 hours.

Remove the plastic wrap, punch down the dough, and turn onto the floured work surface again. Divide the dough into 3 equal pieces. Cover and rest for 10 minutes.

Roll each piece into a strand about 20" long. Give the dough time to relax as it is being worked by rolling the first strand to only 10", and then do the second and third strands to get them started. Return to the first, which has now relaxed, and complete the strand to its full 20". Then go back to the other two.

Lay the 3 strands side by side and braid loosely, starting in the center, working to the other end. Pinch the ends together tightly. Avoid stretching the strands and braiding them too tightly. They need room to expand. Place the braid on the baking sheet. Cover the bread with wax paper and put aside to double in volume, 1 hour.

Be certain that the ends of the bread are tightly pinched together at the ends before placing it in the oven. Bake at 375F until the loaf is light brown, 25-30 minutes. Test by piercing between the strands with a toothpick. If it comes out dry, and not damp with uncooked dough, the braid is done.

Remove the bread from the oven. Handle the hot braids carefully, as they may pull apart. Lift from the sheet with a spatula and place on a metal rack to cool.

In a bowl mix together the sugar, milk, and vanilla. While slightly warm, spread the crust with the confectioners' icing. Decorate with the candied cherries.

CHRISTMAS STOLLEN

Can also be made as 2 smaller stolens, which are easier to work with and serve.

Servings: --
Source: Debbie Allen

Ingredients

1 cup **milk**
1 cup **melted butter**
½ cup **water**
5-¼ cups **flour**
¼ cup **sugar**
1 teaspoon **salt**
2 packages **yeast**
2 eggs, beaten
½ teaspoon **grated lemon rind**
½ teaspoon **grated orange rind**
½ cup **seedless raisins**
½ cup **chopped candied fruit**
½ cup **chopped pecans**
3 tablespoons **butter, softened**
½ cup **sugar**
1 tablespoon **ground cinnamon**
1 cup **powdered sugar**
2-3 tablespoons **water or milk**
¼ teaspoon **vanilla**
candied cherry halves

Method

Combine milk, 1 cup melted butter, and 1/2 cup water in a small saucepan; place over low heat just until lukewarm.

Combine flour, 1/4 cup sugar, salt, and yeast in a large mixing bowl; stir in warm milk mixture and eggs, mixing well. Add lemon and orange rinds, raisins, fruit, and pecans; mix well. Cover dough, and refrigerate overnight.

Place chilled dough on a floured surface; roll into an 18"-x-12" rectangle; spread with 3 tablespoons soft butter. Combine 1/2 cup sugar and cinnamon; sprinkle over butter. Beginning with long edge, roll up dough jellyroll style, pinching edges to seal; if ends are smaller than remainder of roll, trim off about 1". Place roll on a large greased cookie sheet, and shape into a ring (it should resemble a large doughnut). Brush ends of roll with water, and pinch together to seal.

Using kitchen shears, make cuts in dough every inch around ring, cutting two-thirds of the way through roll at each cut. Gently turn each piece of dough on its side, slightly overlapping the previous piece.

Let rise in a warm place, uncovered, 1 hour. Bake at 350F for 25-30 mintues or until golden brown.

Combine powdered sugar, 2 tablesoons water, and vanilla; drizzle over hot ring. Decorate with candied cherry halves.

SUGARPLUM BREAD

Servings: --
Source: Debbie Allen

Ingredients

5-6 cups **flour**
½ cup **sugar**
2 teaspoons **salt**
2 packages **yeast**
⅓ cup **nonfat dry milk**
1-⅓ cups **hot water**
¼ cup **vegetable shortening**
2 eggs, slightly beaten
½ teaspoon **vanilla**
¼ teaspoon **ground nutmeg**
½ cup **candied mixed fruit and peel**
1 cup **raisins**
TOPPING
1 cup **confectioners' sugar, mixed with 1 to 1-1/2 tablespoons fresh lemon juice**
12 red candied cherries and slivers of green candied cherries
6 walnut halves

Method

Measure 2 cups flour into a large mixing bowl and stir in the sugar, salt, yeast, dry milk, and hot water. Blend thoroughly and add the shortening, eggs, vanilla, nutmeg, chopped mixed fruit and peel, and raisins. Stir for 2 minutes with a wooden spoon, or with a mixer flat beater at medium speed.

Stir in the balance of the flour, 1/2 cup at a time. The dough will be a rough, shaggy mass that will clean the sides of the bowl.

Knead for 10 minutes. Place the dough in a greased bowl, cover tightly with plastic wrap, and leave at room temperature until doubled in size, about 1-1/2 hours.

Divide the dough in half. Knead each piece for 30 seconds to press out the bubbles. Shape one piece into a ball, flatten slightly on top, and place on a greased baking sheet. Divide the remaining half into 6 pieces. Shape each into a ball. Place in greased muffin cups and press down. The dough will be almost level with the tops of the cups.

Cover the dough with wax paper and let rise until it has nearly doubled in volume, about 1 hour.

Bake large loaf for 35 minutes, until golden brown. The small loaves will be done in about 20 minutes.

Remove the bread from the oven and place on a metal rack to cool. Frost the large loaf with a drizzle of the confectioners' icing. Circle with red candied cherries and sliver of green candied cherries. For the small loaves, drizzle the tops and cap each with a perfect walnut half.

CHEESE BREAD RING

Servings: --
Source: Debbie Allen

Ingredients

2 tablespoons **butter, room temperature**
3 tablespoons **sesame seeds**
FILLING
- **6** ounces **(1-1/2 cups) Cheddar or mozzarella cheese, shredded**
- **2** dashes **Tabasco**
- ¼ teaspoon **garlic powder**
- ¼ cup **butter, softened**

BATTER
- **1-½** cups **milk**
- ½ cup **butter, room temperature**
- **4-5** cups **flour**
- **2** packages **yeast**
- ¼ cup **sugar**
- **1-½** teaspoons **salt**
- **2 eggs, room temperature**

Method

Liberally butter the bottom and sides of a 10" tube pan, and coat with the sesame seeds. Wrap a small piece of foil tightly around the tube, and butter. The foil will slip out with the loaf when it is unmolded; the bread in the center will not stick as it otherwise might.

To make the filling, place the shredded cheese in a medium bowl and mix in the Tabasco, garlic powder, and softened butter. Taste for seasoning, and add more Tabasco if desired. Set aside.

To make the batter, heat the milk and butter until warm in a small saucepan. Set aside.

Measure into a mixing bowl 2-1/2 cups flour and add the yeast, sugar, and salt; blend well. Add the milk, butter, and eggs to the flour mixture--beat 2 minutes with the mixer flat beater. Add the balance of the flour, 1/4 cup at a time, and mix until it forms a smooth, stiff, yet elastic batter.

Spoon half of the batter into the tube pan, taking care to disturb the sesame coating as little as possible. Spoon the filling evenly over the batter to within 1/2" of the sides of the pan. Spoon the remaining batter over the filling.

Cover the pan with plastic wrap and put aside at room temperature to double in volume, to the edge of the pan, about 45 minutes.

Place the pan in a 350F oven and bake until bread is golden brown and feels firm and solid

when tapped with a finger, about 40-50 minutes.

Remove the bread from the oven and place on a metal rack to cool for 5 minutes. If the dough has overflowed the sides, the bread may stick, so carefully pry loose with the point of a knife.

Turn the loaf over. The foil collar around the tube will allow the bread to come free.

QUICK SOURDOUGH FRENCH BREAD

Servings: --
Source: Dorothy Lamalie

Ingredients

4-5 cups **flour**
2 tablespoons **wheat germ**
1 tablespoon **sugar**
2 teaspoons **salt**
½ teaspoon **ginger**
2 packages **fast-acting yeast**
1 cup **hot water**
1 cup **sour cream, room temperature**
2 tablespoons **vinegar**

Method

Combine 1-1/2 cups flour, wheat germ, sugar, salt, ginger, and yeast; blend well. Add water, sour cream and vinegar to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. Stir in an additional 2 to 2-1/2 cups flour until dough pulls cleanly away from sides of bowl. Knead dough until smooth and elastic. Place in a greased bowl; cover loosely with plastic wrap and cloth towel. Let rise until double.

Punch down and let rest on counter covered with inverted bowl for 15 minutes. Divide dough in half; shape into 2 loaves. Place on greased cookie sheet or French bread pans. With sharp knife make 5 1/4"-deep diagonal slashes on top of each loaf. Cover; let rise in warm place until double. Bake at 375F for 25-30 minutes.

HIDDEN VALLEY RANCH FRENCH BREAD

Servings: --
Source: Debbie Allen

Ingredients

½ cup **soft butter**

2 teaspoons **Hidden Valley Ranch Milk Recipe Original Salad Dressing Mix**

1 loaf **French bread**

Method

Cut loaf in half horizontally. Blend butter and salad dressing mix; spread on bread. Wrap bread in foil. Bake at 350F for 15 minutes.

PIZZA CRUST

2 pizzas
Source: Debbie Allen

Ingredients

Method

Dissolve 2 packages yeast in 1/2 cup warm water. Put 4 cups flour in bowl. Add 1/4 cup oil, 1 teaspoon salt, 1 cup warm water, and yeast mixture.

Knead well. Let rise until doubled.

Divide dough into two pieces and roll to desired size. Top as desired.

ENGLISH MUFFIN LOAF

2 loaves
Source: Debbie Allen

Ingredients

6 cups **flour**
2 packages **dry yeast**
1 tablespoon **sugar**
2 teaspoons **salt**
¼ teaspoon **baking soda**
2 cups **milk**
½ cup **water**
cornmeal

Method

Combine 3 cups flour, yeast, sugar, salt, and baking soda. Heat milk and water until very warm. Add to dry ingredients and beat well. Stir in remaining 3 cups flour to make a stiff batter. Spoon into 2 medium loaf pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal.

Cover; let rise in a warm place, free from draft, for 45 minutes. Bake at 400F for 25 minutes. Remove from pans and cool.

BANANA BREAD

1 large loaf
Source: Mae Allen

Ingredients

½ cup **shortening**
1 teaspoon **vanilla**
1-¼ cups **brown sugar**
2 eggs
2 cups **flour**
½ teaspoon **salt**
1 teaspoon **baking soda**
¼ cup **sour milk**
1 cup **mashed ripe bananas**

Method

Beat eggs well and set aside.

Cream shortening, sugar, and vanilla. Add eggs. Beat well. Stir in dry ingredients alternately with milk and bananas. Mix well.

Bake in greased, wax-paper lined pan for 1 hour at 350F. Check for doneness with toothpick. Cool before removing from pan.

ALOHA BANANA BREAD

Servings: --
Source: Mildred Lamalie

Ingredients

2 cups **flour**
1 teaspoon **baking soda**
½ teaspoon **salt**
½ cup **butter**
1 cup **sugar**
2 eggs
2 medium **bananas**
¼ cup **milk**
1 teaspoon **vanilla**
1 cup **coconut**
½ cup **chopped nuts**

Method

Cream well butter and sugar. Add eggs and bananas; mix to blend. Add milk, vanilla, flour, baking soda, and salt; mix to blend. Add coconut and chopped nuts.

Bake in well greased 9"-x-5" loaf pan at 350F for 60 minutes.

NUT RAISIN BREAD

Servings: --
Source: Mildred Lamalie

Ingredients

2 cups **flour**
¼ teaspoon **salt**
½ cup **sugar**
4 teaspoons **baking powder**
½ cup **nuts**
½ cup **raisins**
1-¼ cups **milk**

Method

Sift flour, salt, sugar, and baking powder together, then add nuts and raisins. Add milk and mix well. Pour into greased baking dish; let stand 10 minutes. Bake at 400F for at least 35 minutes, until done.

GINGERBREAD

Good toasted.

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **flour**
¾ cup **whole wheat flour**
1 egg or 1/4 cup egg substitute
1 cup **apple juice**
⅓ cup **dark molasses**
1 cup **shredded carrots**
2 teaspoons **baking powder**
1 teaspoon **baking soda**
1 teaspoon **ginger**
½ teaspoon **cinnamon**
¼ teaspoon **dry mustard**

Method

In large bowl, mix the flours, baking powder, soda, ginger, mustard, and cinnamon. In medium bowl whisk egg or egg substitute, juice, and molasses. Pour liquid into flour mixture. Stir to blend but do not over-mix.

Coat 8"-x-4" loaf pan with non-stick spray. Line bottom with wax paper. Pour batter into pan. Bake at 350F for 40-45 minutes or until done. Remove from pan and cool on wire rack.

ZUCCHINI BREAD

Servings: --
Source: Celeste Queen

Ingredients

1-½ cups **all-purpose flour**
1 cup **whole wheat flour**
2 teaspoons **ground cinnamon**
1 teaspoon **salt**
1 teaspoon **baking soda**
½ teaspoon **baking powder**
3 eggs
2 cups **packed brown sugar**
2 cups **finely shredded unpeeled zucchini**
¾ cup **cooking oil**
2 teaspoons **finely shredded lemon peel**
1 teaspoon **vanilla**
½ cup **nuts, chopped**

Method

In bowl stir together the flours, cinnamon, salt, baking soda, and baking powder.

In large mixer bowl beat together the eggs, brown sugar, and zucchini. Add oil, lemon peel, and vanilla; mix until well blended. Stir flour mixture into zucchini mixture. Gently fold in nuts.

Turn batter into 2 greased 8"-x-4"-x-2" loaf pans. Bake at 350F about 50 minutes or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes; cool thoroughly on wire rack. Wrap and store overnight before slicing.

ZUCCHINI BREAD

Servings: --
Source: Norma Hetrick

Ingredients

2 cups **sugar**
1 cup **oil**
3 eggs
3 cups **unsifted all-purpose flour**
1 teaspoon **baking powder**
1 teaspoon **baking soda**
1 teaspoon **salt**
1 teaspoon **cinnamon**
2 cups **finely chopped, uncooked zucchini**
1 cup **chopped nuts**
2 teaspoons **vanilla**

Method

Mix ingredients in order listed. Spoon into 2 greased and floured 9"-x-5"-x-3" loaf pans. Bake at 350F for 40 minutes or until it tests done.

CHOCOLATE ZUCCHINI BREAD

Servings: --
Source: Dawn Butler

Ingredients

2 eggs
1 cup **sugar**
½ cup **salad oil**
1 ounce **baking chocolate, melted**
1 teaspoon **vanilla**
1-½ cups **flour**
½ teaspoon **salt**
1 teaspoon **cinnamon**
¼ teaspoon **baking powder**
½ teaspoon **baking soda**
1 cup **grated zucchini, peeled or unpeeled**
½ cup **chopped nuts**

Method

Beat eggs, sugar, and salad oil; add chocolate, vanilla, and zucchini. Combine and sift dry ingredients; add to egg mixture. Stir in nuts.

Spoon into well-greased 9"-x-5" loaf pan. Bake at 350F for about 1 hour, until tests done.

ZUCCHINI PINEAPPLE BREAD

Servings: --
Source: Claudia Ash

Ingredients

3 eggs
2 cups **sugar**
2 tablespoons **vanilla**
1 cup **oil**
2 cups **zucchini, peeled, grated and well drained (NO liquid remaining)**
2 cups **flour**
1 teaspoon **baking powder**
½ cup **raisins**
1 teaspoon **salt**
1 teaspoon **soda**
1 cup **chopped walnuts, optional**
1 cup **crushed pineapple, well drained (NO liquid remaining)**

Method

Beat eggs until fluffy. Add sugar, vanilla, oil, zucchini, flour, baking powder, salt, and soda. Stir in pineapple, raisins, and walnuts. Mix well.

Divide between 2 well greased loaf pans, 9"-x-5"-x-4". Bake 1 hour at 325F or until knife inserted into the center comes out clean. (Hint--if you drain and squeeze the zucchini and pineapple until almost dry, the bread will bake in the suggested time. When too much liquid from the zucchini and pineapple are left in the batter, it will take longer to bake.)

ALL BRAN MUFFINS

Can keep for several weeks in fridge.

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **All Bran**
1 cup **boiling water**
½ heaping cup **shortening**
1-½ cups **sugar**
2 eggs
2 cups **buttermilk**
2 cups **bran**
2-½ cups **flour**
2-½ teaspoon **baking soda**
½ teaspoon **salt**

Method

Place first 3 ingredients in large mixing bowl; cool. Beat sugar, eggs, and buttermilk into cooled mixture. Add remaining ingredients and mix well. Refrigerate until ready to use.

When ready to bake, pour into greased muffin cups and bake at 400F for 20 minutes (no need to let come to room temperature).

BLUEBERRY MUFFINS

12 muffins
Source: Debbie Allen

Ingredients

2 cups **flour**
½ cup **sugar**
1 tablespoon **baking powder**
½ teaspoon **salt**
1 egg
1 cup **milk**
¼ cup **salad oil**
¾ cup **fresh or frozen blueberries**

Method

Preheat oven to 400F. Grease 12 2-1/2" muffin-pan cups. In large bowl, with fork, mix flour and next 3 ingredients. In small bowl, with fork, beat egg slightly; stir in milk and oil. Add egg mixture and blueberries all at once to flour mixture; with spoon, stir just until flour is moistened. Batter will be lumpy.

Spon batter into muffin-pan cups. Bake 20-25 minutes until golden and toothpick inserted in center comes out clean. Immediately remove muffins from pan.

BLUEBERRY PUMPKIN MUFFINS

Servings: --
Source: Norma Jean Gahn

Ingredients

1-⅔ cups **flour**
2 teaspoons **baking powder**
1 teaspoon **baking soda**
½ teaspoon **salt**
1 teaspoon **cinnamon**
½ teaspoon **allspice**
1 cup **pumpkin**
½ cup **undiluted Carnation evaporated milk**
⅓ cup **oil**
1 cup **firmly packed light brown sugar**
1 egg
1 cup **blueberries**
1 tablespoon **flour**

Method

Combine first 6 ingredients. Combine pumpkin and milk until blended. Cream shortening and sugar in large mixer. Add egg; beat until fluffy. Add flour mixture altermately with pumpkin mixture, beating after each addition.

Combine blueberries and flour. Gently stir into batter. Fill paper-lined muffin tins 3/4 full. Bake at 350F for 40 minutes.

RHUBARB-WALNUT MUFFINS

Servings: --
Source: Joyce Smith

Ingredients

½ cup plus 2 tablespoons **brown sugar, packed**
¼ cup plus 1 tablespoon **butter, melted**
1 egg
1 teaspoon **vanilla**
½ cup **buttermilk**
¾ cup **diced rhubarb**
½ cup **chopped walnuts**
1-¼ cups **flour**
½ teaspoon **baking soda**
½ teaspoon **baking powder**
¼ teaspoon **salt**
¼ cup **sugar**
¾ teaspoon **cinnamon**

Method

Preheat oven to 400F. Line muffin pans.

Combine brown sugar, 1/4 cup melted butter, egg, vanilla, and buttermilk in large bowl. Beat to blend. Stir in rhubarb and nuts.

Combine flour, baking soda, baking powder, and salt. Stir in rhubarb mixture until dry ingredients are moistened. Spoon into muffin pans, filling 2/3 full. Combine remaining 2 tablespoon melted butter, granulated sugar, and cinnamon. Sprinkle over tops of muffins and press slightly into batter. Bake 20 mintues, until muffins spring back when touched. Serve warm.

BUTTERMILK APPLE MUFFINS

Serve muffins warm.

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **firmly packed brown sugar**
⅓ cup **vegetable oil**
1 egg (or egg substitute), beaten to blend
1 teaspoon **vanilla**
1-½ cups **unbleached all-purpose flour**
½ teaspoon **baking powder**
¼ teaspoon **salt**
1 cup **chopped peeled apple (rhubarb can be substituted)**
½ cup **buttermilk**
¼ cup **walnuts, chopped**
½ teaspoon **cinnamon**

Method

Preheat oven to 325F. Place paper liners in muffin tins or spray with Pam. Blend 3/4 cup of the brown sugar, oil, egg, and vanilla in large bowl. Add flour, baking soda, and salt. Add apple and buttermilk and mix thoroughly.

Divide among muffin tins. Combine remaining brown sugar, walnuts, and cinnamon in small bowl. Sprinkle over batter. Bake until muffins are browned or until toothpick inserted in centers comes out clean, 30-35 minutes.

CORN BREAD

Servings: --
Source: Dawn Butler

Ingredients

1-¼ cups **flour**
¾ cup **cornmeal**
4 tablespoons **sugar**
5 teaspoons **baking powder**
¾ teaspoon **salt**
1 egg
1 cup **milk**
2 tablespoons **melted butter**

Method

Sift together dry ingredients. Beat egg with milk and add it to the flour mixture along with melted butter. Stir well.

Spread batter in a buttered 9" pie pan. Bake at 375F for 30-35 minutes, until lightly browned.

PUMPKIN BREAD

Servings: --
Source: Mildred Lamalie

Ingredients

3 cups **sugar**
1 cup **salad oil**
4 eggs
1 small can **pumpkin**
⅔ cup **water**
3-½ cups **flour**
2 teaspoons **baking soda**
1-½ teaspoon **salt**
2 teaspoons **pumpkin pie spice**

Method

Cream sugar, oil, and eggs. Add pumpkin and water. Add remaining ingredients. Stir to blend.

Bake in greased and floured loaf pans for 1 hour at 350F.

DARK DATE BREAD

Servings: --
Source: Dawn Butler

Ingredients

1 cup **boiling water**
1 cup **raisins**
1 cup **cut-up dates**
3 tablespoons **butter**
1-½ teaspoons **soda**
1-¾ cups **flour**
1 cup **sugar**
½ teaspoon **salt**
2 eggs
1 teaspoon **vanilla**
½ cup **chopped nuts**

Method

Grease and flour 9"-x-5" loaf pan. Pour boiling water over raisins, dates, butter, and soda; let stand. Mix flour, sugar, and salt; beat in fruit mixture and remaining ingredients. Pour batter into pan.

Bake at 350F for 60-70 minutes.

HERBED BISCUITS

Servings: --
Source: Debbie Allen

Ingredients

2 cups **flour**
1 tablespoon **sugar**
2 teaspoons **baking powder**
2 teaspoons **minced fresh parsley**
2 teaspoons **snipped fresh chives**
2 teaspoons **minced fresh thyme**
½ teaspoon **baking soda**
½ teaspoon **salt**
¼ cup **well-chilled solid vegetable shortening, cut into pieces**
2 tablespoons **well-chilled butter, cut into pieces**
½ cup plus 2 tablespoons (about) **buttermilk**
1 egg yolk

Method

Preheat oven to 425F. Mix first 8 ingredients in large bowl. Cut in shortening and butter until mixture resembles coarse meal. Make a well in center. Add 1/2 cup buttermilk and yolk to well; stir to blend. Gradually mix in enough remaining buttermilk to form a soft dough. Gather dough into ball. Knead dough gently on lightly floured surface until smooth.

Roll dough out on lightly floured surface to thickness of 1/2". Cut out 2" rounds using cookie cutter or glass. Gather scraps and flatten to thickness of 1/2", and cut out additional rounds. Arrange biscuits on ungreased baking sheet, spacing them 2" apart. Bake until biscuits are puffed and tops are golden brown, about 10 minutes. Transfer biscuits to rack. Let cool a few minutes and serve warm.

FLAKY CHEDDAR BISCUITS

10 biscuits
Source: Debbie Allen

Ingredients

1-½ cups **all-purpose flour**
1 tablespoon **baking powder**
1 tablespoon **sugar**
½ teaspoon **salt**
3 ounces **sharp cheddar cheese, shredded (1 cup)**
⅓ cup **chilled solid vegetable shortening , cut into 4 pieces**
½ cup **chilled milk**

Method

Position rack in center of oven and preheat to 425F. Combine first 4 ingredients in processor. Add cheese and cut in shortening using on/off turns until mixture resembles very coarse meal. Add milk and blend using on/off turns just until dough begins to come together; do not form ball.

Turn dough out onto lightly floured surface. Gather into ball; pat into 1/2"-thick disk. Cut out rounds using 2" cookie cutter. Gather scraps, reshape and cut out additional rounds. Arrange rounds on heavy large ungreased baking sheet, spacing 1" apart. Bake until tops are pale golden brown, about 15 minutes.

SOUTHERN BISCUITS

1 dozen biscuits
Source: Debbie Allen

Ingredients

2 cups **flour**
1 teaspoon **salt**
1 tablespoon **sugar**
4 teaspoons **baking powder**
⅓ cup **shortening (Crisco preferred)**
1-¼ cups **milk**

Method

Preheat the oven to 500F.

In a mixing bowl sift together the dry ingredients. Cut in the shortening with a pastry blender. Pour in all of the milk at once. Stir with a fork until just mixed. Add more milk if dough is dry. The dough will be quite wet but able to retain its shape.

Gather the dough into a ball; place on a floured surface, and sprinkle lightly with flour, if necessary, to prevent sticking. Work with your hands for a moment or so to pull all the dough pieces together. Dust again with flour if necessary.

Roll with a rolling pin to 1/2" thickness, cut with a cookie or biscuit cutter into 3" rounds, and place the biscuits on a greased baking sheet. Knead any scraps together gently and cut again.

Bake on the middle shelf of the hot oven for 8-10 minutes, or until golden brown. Remove biscuits from the oven and serve immediately.

GOLDEN CHEESE POPOVERS

2 servings
Source: Dawn Butler

Ingredients

⅔ cup **flour**
¼ teaspoon **salt**
⅓ cup **milk**
⅓ cup **water**
2 eggs
¼ cup **shredded Cheddar cheese**

Method

Combine flour and salt in medium bowl. Gradually add milk and water and blend well. Beat in eggs until smooth. Fold in cheese.

Place 1 to 1-1/2 teaspoons shortening in bottom of each of four 6-ounce custard cups. Place cups on baking sheet and place in preheated 375F oven for 3-5 minutes or until shortening is melted.

Fill custard cups 1/2 to 2/3 full with batter. Bake 45-50 minutes, until puffed and golden. Do not open oven door while baking.

Chapter 16

Cookies

CHOCOLATE DROP COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sugar**
½ cup **butter**
1 egg
2 ounces **melted chocolate**
⅔ cup **buttermilk**
1 teaspoon **baking soda**
1-¾ cups **sifted flour**
½ cup **chopped nuts**
1 teaspoon **vanilla**

Method

Drop. Bake at 350F.

CHOCOLATE MACAROONS

Servings: --
Source: Dorothy Lamalie

Ingredients

2 egg whites
1 cup **sugar**
⅛ teaspoon **salt**
1-½ cups **coconut**
1-½ squares **unsweetened chocolate**
½ teaspoon **vanilla**

Method

Beat egg whites until stiff and gradually beat in sugar. Add vanilla, fold in coconut and melted chocolate. Drop on greased cookie sheet. Bake at 325F for 15-18 minutes.

SWEETIE'S ULTIMATES

Servings: --
Source: Debbie Allen

Ingredients

1 cup **butter, room temperature**
¾ cup **brown sugar**
¾ cup **white sugar**
2 eggs
1-½ cups **oatmeal**
2 cups **flour**
1 teaspoon **baking soda**
1 teaspoon **salt**
1 teaspoon **vanilla**
3 cups **chocolate chips**
1 cup **chopped pecans**

Method

Cream butter and sugars. Add eggs and blend. Beat in oatmeal, flour, baking soda, salt, and vanilla, mixing well. Stir in chocolate chips and pecans.

Using a 1" ice cream scoop, place 2" apart on ungreased cookie sheets. Bake at 400F for 10 minutes. Let cookies cool for a few minutes before removing to cooling racks.

CHOCOLATE CHOCOLATE-CHIP COOKIES

Servings: --
Source: Mae Allen

Ingredients

¾ cup **margarine**
¾ cup **sugar**
1 teaspoon **vanilla**
1 square **melted unsweetened chocolate**
1 egg
2 tablespoons **milk**
1-½ cups **flour**
1 teaspoon **baking powder**
¾ teaspoon **salt**
6 ounces **chocolate chips**

Method

Cream margarine, sugar, vanilla, and melted chocolate. Beat in egg and milk. Add flour, baking powder, and salt, and mix well. Stir in chocolate chips.

Drop onto greased cookie sheet. Bake at 350F for 15-18 minutes.

VANISHING OATMEAL CHOCOLATE CHIP COKIES

This recipe was borrowed from a Quaker Oats box, and originally called for raisins instead of chocolate chips.

4 dozen
Source: Debbie Allen

Ingredients

1 cup **butter, softened**
1 cup **firmly packed brown sugar**
½ cup **sugar**
2 eggs
1 teaspoon **vanilla**
1-½ cups **flour**
1 teaspoon **baking soda**
1 teaspoon **ground cinnamon**
½ teaspoon **salt**
3 cups **rolled oats, regular or quick**
1 cup **chocolate chips**

Method

Heat oven to 350F.

Beat butter and sugars until creamy. Add eggs and vanilla; beat well.

Combine flour, baking soda, cinnamon, and salt; add to butter mixture, mixing well. Stir in oats and chocolate chips; mix well.

Drop by rounded tablespoonfuls onto ungreased cookie sheet.

Bake 10-12 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely and store in airtight container.

CHUNKY CHOCOLATE COOKIES

You can add 1/2 cup raisins with the nuts or in place of the nuts.

2 dozen
Source: Susan Brett

Ingredients

2 cups **flour**
1 teaspoon **baking soda**
¾ teaspoon **salt**
1 cup **butter or margarine**
¾ cup **firmly packed dark brown sugar**
½ cup **granulated sugar**
1 teaspoon **vanilla**
1 egg
¼ cup **sour cream**
1 cup **coarsely chopped nuts**
1 package (8 ounces) **Baker's semi-sweet chocolate, coarsely chopped**

Method

Mix flour, baking soda, and salt. Cream butter. Gradually beat in sugars and combine beating until light and fluffy, about 5 minutes. Blend in vanilla, egg, and sour cream. Gradually add flour mixture, beating until smooth after each addition.

Stir in nuts and chocolate. Drop by scant quarter-cupfuls onto baking sheets, leaving 2" between cookies. Bake at 375F for 12 minutes or until lightly browned. Remove carefully from sheets; cool on racks.

SWEETIE'S TRIPLE CHOCOLATE TREATS

Servings: --
Source: Debbie Allen

Ingredients

1 cup **butter, room temperature**
1 cup **sugar**
1 cup **brown sugar**
2 eggs
1 teaspoon **vanilla**
1 teaspoon **chocolate extract**
2 cups **flour**
½ cup **cocoa**
3 tablespoons **cooking oil**
½ teaspoon **salt**
1 teaspoon **baking powder**
1 teaspoon **baking soda**
2 cups **oatmeal, powdered in food processor**
2 cups **Nestle mini-chips**

Method

Cream together butter and sugars. Add eggs, vanilla, and chocolate extract. Stir in cooking oil, cocoa, and dry ingredients. When blended, add chocolate chips.

Using 1" ice cream scoop, place 2" apart on ungreased cookie sheets. Bake at 375F for 10 minutes. Let cookies cool for a few minutes on cookie sheets before removing to cooling racks.

TRIPLE CHOCOLATE COOKIES

From America's Test Kitchen.

Servings: --
Source: Cathy Hetrick Eames

Ingredients

3 ounces **unsweetened chocolate**
1-½ cups **bittersweet chocolate chips**
7 tablespoons **unsalted butter**
2 teaspoons **instant cofee**
2 teaspoons **vanilla**
½ cup **all-purpose flour**
½ teaspoon **baking powder**
½ teaspoon **salt**
1 cup **sugar**
3 eggs
1-½ cups **chocolate chips**

Method

Melt chocolates and butter in double boiler. Combine instant coffee and vanilla and set aside. Combine flour, baking powder, and salt, and set aside.

Combine sugar and eggs and beat 4 minutes (will be light and fluffy). Add coffee mixture. Add chocolate mixture and mix 30 seconds. Fold in flour mixture. Fold in 1-1/2 cups chocoalte chips. Dough will be thin. Let sit for 30 minutes at room temperature. Dough will become stiff enough to drop by heaping tablespoons onto parchment lined baking sheet.

Bake approximately 10 minutes at 350F. Cookies will look underbaked, done on edges but soft in the middle. Allow them to cool on the baking sheets for about 1/2 hour.

CHOCOLATE SNOWFLAKE COOKIES

Servings: --
Source: Debbie Allen

Ingredients

2 cups **sugar**
½ cup **vegetable oil**
4 ounces **unsweetened chocolate**
4 eggs
2 teaspoons **vanilla extract**
2 cups **flour**
2 teaspoons **baking powder**
½ teaspoon **salt**
¾ cup **sifted powdered sugar**

Method

Melt chocolate over low heat.

Combine first 3 ingredients in large mixing bowl; beat at medium speed until blended. Add eggs and vanilla, mixing well.

Combine flour, baking powder, and salt. Add about 1/4 of dry mixture at a time to chocolate mixture, mixing after each addition. Cover and chill dough at least 2 hours. Shape dough into 1" balls, and roll in powdered sugar. Place cookies 2" apart on greased cookie sheets. Bake at 350F for 10-12 minutes. Cool on wire racks.

BROWN-EYED SUSANS

Servings: --
Source: Florence Brandt

Ingredients

2 cups **shortening, (part butter, part margarine)**
6 tablespoons **flour**
4 teaspoons **vanilla**
4 cups **flour**
chocolate frosting

Method

Cream margarine. Add sugar, vanilla, flour, and salt. Chill dough.

Roll into balls. Flatten slightly and bake at 400F for 10-12 minutes. Frost each cookie with a dab of frosting. Add a piece of pecan on top.

CHRISTMAS "SPRITZ" BUTTER COOKIES

Servings: --
Source: Florence Brandt

Ingredients

1-½ cups **butter**
1 cup **sugar**
1 egg
1 teaspoon **vanilla**
4 cups **flour**
1 teaspoon **baking powder**

Method

Cream butter and sugar. Add egg and vanilla; add flour and baking powder. Mix well. Chill slightly.

Press through a cookie press onto ungreased baking sheet. Bake 8-10 minutes at 400F.

CORNISH TEA CAKES

Servings: --
Source: Sandy Schafer

Ingredients

3 cups **flour**
1 cup **sugar**
4 teaspoons **baking powder**
1 cup **shortening**
1 cup **raisins**
1 egg, beaten with enough milk to make almost 1 cup

Method

Mix flour, sugar, and baking powder. Cut in shortening. Add raisins and egg. Mix until dough is soft. On floured surface knead 3-4 times. Roll 3/8" thick; cut into rounds with cookie cutter.

Bake at 350F for 10 minutes.

HERMITS

Servings: --
Source: Marilyn Lamalie

Ingredients

⅞ cup **butter**
2 cups **brown sugar**
3 eggs
1 cup **sour milk**
1 teaspoon **baking soda**
1 teaspoon **allspice**
1 teaspoon **cloves**
2 teaspoons **cinnamon**
2 teaspoons **baking powder**
3 cups **flour**
1 cup **chopped walnut meats**
1 cups **chopped raisins**

Method

Cream butter and sugar; add well-beaten eggs. Alternately add the sour milk in which soda has been dissolved and the other dry ingredients which have been sifted together. Then add floured raisins and walnut meats.

Drop from a teaspoon on greased or floured tin. Allow for spreading. Bake in moderate oven (375F) for 20 minutes.

CHEESE THUMBPRINTS

Servings: --
Source: Dorothy Lamalie

Ingredients

1-¾ cups **flour**
2 teaspoons **baking powder**
½ teaspoon **salt**
½ teaspoon **margarine**
½ cup **dark brown sugar**
⅓ cup **creamy peanut butter**
1 egg, beaten
1 cup **shredded Cheddar cheese**
1 teaspoon **vanilla**
strawberry jam

Method

Combine dry ingredients. Cream butter and sugar; blend in peanut butter, egg, cheese, and vanilla. Add dry ingredients. Roll into balls, make thumbprint on each cookie. Bake at 350F. Fill with jam.

CREAM CHEESE COOKIES

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **butter**
2 3-ounce packages **cream cheese, softened**
1 cup **sugar**
1 teaspoon **vanilla**
½ teaspoon **baking powder**
¼ teaspoon **salt**
1 egg
2 tablespoons **milk**
2 cups **sifted flour**
¾ cup **nuts**
chocolate chips

Method

Cream together butter, cheese, sugar, vanilla, and salt. Add egg and milk; beat well. Add flour; stir in nuts and chocolate chips.

Drop from teaspoons onto ungreased cookie sheet. Bake at 350F for 15-17 minutes.

HAWAIIAN ALMOND COOKIES

Servings: --
Source: Sandy Schafer

Ingredients

3 cups **flour**
1 cup **sugar**
½ teaspoon **salt**
½ teaspoon **soda**
1 cup **shortening**
1 egg
½ teaspoon **almond extract**

Method

Mix flour, sugar, salt, and soda. Cut in shortening with pastry cutter. Add egg and almond extract.

Roll into 1" balls; squash with chop stick. Bake 5 minutes at 300F, then 20 minutes at 350F.

PUMPKIN COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1-¼ cups **brown sugar**
½ cup **shortening**
2 eggs
1 teaspoon **vanilla**
1-½ cups **canned pumpkin**
2 to 2-½ cups **sifted flour**
4 teaspoons **baking powder**
½ teaspoon **salt**
½ teaspoon **cinnamon**
½ teaspoon **nutmeg**
1 cup **raisins**
1 cup **nuts**

Method

Cream shortening and sugar. Add eggs; beat well. Mix in vanilla and pumpkin. Sift dry ingredients and add to sugar and shortening. Add raisins and nuts.

Drop and bake at 350F-375F.

SUGAR COOKIES

3 dozen large cookies
Source: Tillie Hetrick

Ingredients

2 cups **sugar**
1 cup **margarine**
2 eggs
1 cup **buttermilk**
1 teaspoon **baking soda**
1 teaspoon **baking powder**
4-5 cups **flour**
1 teaspoon **vanilla**

Method

Cream sugar and margarine; add eggs and beat until creamy. Add baking soda to buttermilk. Sift flour, baking powder, and salt together. Add to creamed mix alternately with buttermilk. Beat. Add vanilla.

Put in freezer overnight. Roll out on floured board the next day. Bake at 350F for 8-10 minutes. If desired, ice with frosting.

SUGAR COOKIES

Servings: --
Source: Dorothy Lamalie and Norma Jean Gahn

Ingredients

1 cup **butter**
1-½ cups **sugar**
3 eggs
1 teaspoon **vanilla**
3-½ cups **flour**
2 teaspoons **cream of tartar**
1 teaspoon **baking soda**
½ teaspoon **salt**

Method

Cream butter. Add sugar and beat until light and fluffy. Add eggs. Stir in vanilla. Add dry ingredients to creamed mixture.

Chill at least 4 hours or overnight. Roll and cut into shapes as desired. Bake at 375F for 6-8 minutes. Frost when cool.

SUGAR COOKIES

Servings: --
Source: Grandma Hetrick

Ingredients

1 cup **sugar**
½ cup **shortening**
1 large **egg**
½ cup **sour milk or buttermilk**
salt
2 cups **flour**
1-½ teaspoons **baking soda**
1 teaspoon **vanilla**

Method

Drop.

SUGAR COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

4 cups **sifted flour**
2 cups **sugar**
2 eggs
1 cup **butter**
1 teaspoon **salt**
2 teaspoons **baking powder**
1 teaspoon **baking soda**
1 cup **buttermilk**
1 teaspoon **vanilla**

Method

Drop. Bake at 350F.

VANILLA CRISPS (CHRISMAS CUT-OUT COOKIES)

50 cookies
Source: Cathy Hetrick Eames

Ingredients

½ cup **butter or margarine**
½ cup **shortening**
1 cup **sugar**
2 teaspoons **vanilla**
2 eggs
1-½ cups **flour**

Method

Cream butter, shortening, and sugar; add vanilla and salt. Add eggs, beating well; stir in well. Chill dough. Roll and cut out cookies. Bake at 375F for 8-10 minutes.

NUTMEG LOGS

Servings: --
Source: Marilyn Lamalie

Ingredients

1 cup **soft butter**
¾ cup **sugar**
2 teaspoons **vanilla**
2 teaspoons **rum flavoring**
1 egg
3 cups **sifted flour**
¼ teaspoon **salt**
1 teaspoon **nutmeg**

Method

Cream butter, sugar, and flavorings. Blend in egg. Sift flour, nutmeg, and salt; add to butter mixture and mix well.

Shape pieces of dough on sugared board into long rolls 1/2" in diameter. Cut in 3" lengths and bake at 350F for 12-15 minutes. Cool.

Spread frosting on cookies; mark with tines of fork to resemble bark. Sprinkle lightly with nutmeg.

SHORTBREAD

Servings: --
Source: Debbie Allen

Ingredients

2 cups **sweet butter**
1 cup **sugar**
4 cups **flour**

Method

Cream the butter but do not whip it (1 hour by hand). Add the sugar and cream thoroughly. Then add the flour 1 cup at a time. Refrigerate the dough in a closed container until ready to bake.

Slice as for icebox cookies in 1/3" slices, and bake at 300F-325F on ungreased cookie sheet for 20-30 minutes. Be sure to bake all the moisture out.

Cool on brown paper, and store in an airtight container as soon as cool.

SCOTTISH SHORTBREAD

The success of this recipe is using real butter. Do not substitute margarine.

Servings: --
Source: Sherry Osborne

Ingredients

½ pound **butter**
⅔ cup **sugar**
⅛ teaspoon **salt**
3 to 3-½ cups **flour**

Method

Cream butter and salt together. Add sugar gradually and cream again. Work in flour gradually until mixture begins to crumble. Pat out on cookie sheet (with sides) or jelly roll pan to about 1/4" thick. Prick over surface with fork.

Bake in slow oven (270F) about 1 hour. Remove from oven. Immediately sprinkle heavily with confectioners sugar and cut into squares.

MELTING MOMENTS

Servings: --
Source: Elaine Walker

Ingredients

½ cup **cornstarch**
½ cup **powdered sugar**
¾ cup **butter**
1 cup **sifted flour**

Method

Mix together all ingredients. Chill for an hour. Form into 1" balls. Roll each in a mixture of sugar, cinnamon, nutmeg, allspice. Stamp with cookie stamp or drinking glass.

Bake at 350F for 20-25 minutes.

MERINGUE KISSES

Servings: --
Source: Debbie Allen

Ingredients

4 egg whites, room temperature
¼ teaspoon **salt**
¼ teaspoon **cream of tartar**
1 cup **sugar**
¾ teaspoon **vanilla or 1/4 teaspoon almond extract**
1 or 2 drops **red or green food coloring, optional**

Method

Preheat oven to 250F. Line baking sheets with foil. Beat egg whites until foamy; stir in salt and cream of tartar. Add sugar, 1 tablespoon at a time, beating well after each addition. Add vanilla and food coloring, if you wish, to tint meringue a pastel color.

Beat hard at highest mixer speed until meringue is glossy and forms peaks that stand straight up when beater is withdrawn.

Drop by rounded teaspoonfuls 2" apart on prepared baking sheets; leave surface peaked or smooth into rounded caps. Bake 35-45 minutes until creamy white and firm. Turn off oven and let kisses cool in oven 2-3 hours (or overnight) without opening oven door. Peel kisses from foil.

Variations: Prepare meringue mixture as directed then fold in either 2 squares unsweetened or semisweet chocolate, melted and cooled; OR fold in 1-1/2 cups flaked coconut.

ROUNDY ROUNDS

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **butter**
1 cup **sugar**
1 egg
¼ teaspoon **salt**
2 teaspoons **vanilla**
2-⅔ cups **flour**
red and green food coloring

Method

Cream butter and gradually add sugar, creaming well. Add egg, salt, and vanilla; beat well. Blend in flour.

Divide dough into 2 parts and add red food coloring to one half and green to the other. Cover dough and chill for at least 3 hours.

Roll chilled dough between 2 sheets of wax paper. Chill.

Place 1 color of dough over the other color and roll like a jelly roll. Freeze until ready to use.

Slice about 1/4" thick and bake at 375F for 7-10 minutes.

MOLASSES SUGAR COOKIES

Servings: --
Source: Dorothy Lamalie

Ingredients

¾ cup **shortening**
1 cup **sugar**
1 egg
¼ cup **molasses**
2 cups **flour**
½ teaspoon **ginger**
1 teaspoon **cinnamon**
½ teaspoon **cloves**
½ teaspoon **salt**
2 teaspoons **baking soda**

Method

Cream shortening, sugar, and egg. Add molasses; beat well. Sift dry ingredients; add to first mixture. Mix well; chill.

Form into 1" balls, roll in sugar and place on cookie sheet 2" apart. Bake at 375F for 8-10 minutes.

OR: Roll and cut as desired with cookie cutters and bake 6-8 minutes.

GINGERCRISPS

Freezes well; will mail.

6 dozen
Source: Debbie Allen

Ingredients

2 cups plus 2 tablespoons **sifted flour**
2 teaspoons **baking soda**
½ teaspoon **salt**
1 teaspoon **cinnamon**
2 teaspoons **ginger**
½ teaspoon **cloves**
¼ teaspoon **nutmeg**
¼ teaspoon **finely ground black pepper**
¾ cup **butter**
1 cup **brown sugar**
1 egg
¼ cup **molasses**
grated rind of 1 small lemon
grated rind of 1 small orange
sugar

Method

Sift first 8 ingredients together. In a large bowl, cream butter; add brown sugar and beat well. Add egg and molasses and beat a few minutes. Gradually add sifted dry ingredients. Stir in rinds. Refrigerate 30 minutes.

Take out and work with 1/2 of the dough at a time, shaping balls the size of 1 slightly rounded teaspoon. Roll in granulated sugar. Place 1-1/2" apart on foil-lined cookie sheets. Bake at 375F for 12-13 minutes.

CRACKLETOP GINGER COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **shortening**
2 cups **brown sugar**
1 cup **sorghum**
1 egg
4 cups **flour**
2 teaspoons **baking soda**
1 teaspoon **salt**
2 teaspoons **ginger**

Method

Sift together flour, baking soda, salt, and ginger.

Beat together shortening, brown sugar, molasses and egg. Add dry ingredients and mix until dough is soft.

Chill 4 hours. Shape into small balls and bake 15-20 minutes at 350F.

LEBKUCHEN

3-1/2 dozen
Source: Netta Hetrick

Ingredients

1 egg
¾ cup **packed brown sugar**
½ cup **honey**
½ cup **dark molasses**
3 tablespoons **brandy**
½ teaspoon **grated lemon peel**
1 teaspoon **lemon juice**
4 cups **all-purpose flour**
1 teaspoon **ground cinnamon**
½ teaspoon **baking soda**
½ teaspoon **ground cloves**
½ teaspoon **ground ginger**
¼ teaspoon **ground cardamom**
½ cup **chopped almonds**
½ cup **finely chopped mixed candied fruits and peels**
salt
Lemon Glaze

Method

In a mixing bowl beat egg; add brown sugar. Beat until light and fluffy. Stir in honey, dark molasses, brandy, grated lemon peel, and lemon juice. Mix thoroughly.

Stir together flour, cinnamon, baking soda, cloves, ginger, and cardamom. Blend into molasses mixture. Stir in almonds and candied fruits and peels. Chill dough several hours.

Divide dough in half. On a lightly floured surface, roll each half to a 14"-x-9" rectangle; cut into 3"-x-2" cookies. Bake on a lightly greased cookie sheet at 350F about 12 minutes. Cool slightly; remove from cookie sheet and cool on rack.

While cookies are still warm brush with Lemon Glaze.

Lemon Glaze: Combine 1 beaten egg white, a tablespoon lemon juice, and dash salt. Stir in 1-1/2 cups sifted powdered sugar.

LEMON CRINKLE COOKIES

4 dozen
Source: Gina Reinhart

Ingredients

1 package **Duncan Hines Lemon Supreme Cake Mix**
½ cup **oil**
2 eggs
½ tablespoon **lemon peel or extract**

Method

Combine and mix well. Drop teaspoon size dough on ungreased cookie sheet. Bake at 350F for 10-12 minutes.

CRISPY LEMON COOKIES

Servings: --
Source: Debbie Allen

Ingredients

½ cup **butter**
1 cup **brown sugar**
1 egg
1-½ cups **flour**
½ teaspoon **baking soda**
½ teaspoon **ginger**
grated rind of 1 lemon
1 tablespoon **lemon extract**

Method

Cream butter and sugar; add egg. Sift together the dry ingredients and add to the butter mixture. Add lemon rind and extract. Drop by teaspoonfuls on ungreased cookie sheet.

Bake at 350F for 12 minutes.

PRIDE OF IOWA COOKIES

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **brown sugar**
1 cup **white sugar**
1 cup **shortening**
2 eggs
2 cups **flour**
½ teaspoon **salt**
1 teaspoon **baking powder**
1 teaspoon **soda**
1 teaspoon **vanilla**
1 cup **coconut**
3 cups **rolled oats (Dorf uses 2 cups)**
½ cup **chopped nuts**

Method

Blend sugars and shortening. Add eggs and beat. Add sifted dry ingredients. Stir in vanilla, coconut, oats, and nuts. Mix well and drop by teaspoons on greased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake at 375F until light brown.

FROZEN CANDIED FRUIT COOKIES

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **butter**
1 cup **sifted confectioners sugar**
1 egg
2-½ cups **flour**
½ cup **chopped pecans**
½ cup **chopped candied fruit**
1 cup **candied whole cherries**
¼ teaspoon **cream of tartar**

Method

Cream butter and sugar; beat in egg. Stir in dry ingredients. Blend in pecans, fruit, and cherries. Form into rolls 1-1/2" in diameter. Wrap in plastic wrap; freeze.

Heat oven to 375F. Slice cookies very thin. Bake 8-10 minutes on ungreased cookie sheet.

CHRISTMAS COOKIES

Servings: --
Source: Dot Nickel

Ingredients

2 cups **sugar**
1 pound **butter**
3 eggs, beaten
4 cups **flour**
1 teaspoon **cinnamon**
1 teaspoon **baking powder**
1 teaspoon **salt**
1 teaspoon **baking soda**
1 teaspoon **vanilla**
½ pound **raisins**
¼ pound **candied cherries**
½ pound **dates**
2 cups **nut meats**
6 slices **candied pineapple (3 red, 3 green)**
½ cup **flour to roll fruit in**

Method

Form into rolls; put in refrigerator overnight. Slice and bake at 375F until brown.

CRUNCHY JUMBLE COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1-¼ cups **flour**
½ teaspoon **baking soda**
¼ teaspoon **salt**
½ cup **butter, softened**
1 cup **sugar**
1 egg
1 teaspoon **vanilla**
2 cups **Rice Krispies**
6 ounces **chocolate chips**

Method

Sift together flour, baking soda, and salt. Measure margarine and sugar; beat until smooth. Add egg and vanilla; beat well. Add dry ingredients, mix until combined. Add Rice Krispies and chocolate chips. Drop by teaspoons. Bake at 350F about 12 minutes.

COWBOY COOKIES

Servings: --
Source: Sherry Osborne

Ingredients

2 cups **flour**
1 teaspoon **baking soda**
1 teaspoon **salt**
½ teaspoon **baking powder**
8 ounces (2 sticks) **unsalted butter, softened**
¾ cup **sugar**
¾ cup **brown sugar**
2 large **eggs**
1 teaspoon **vanilla**
1-½ cups **old-fashioned oats**
1 cup **chocolate chips (I put in more)**
½ cup **coconut**
¾ cup **chopped pecans, optional**

Method

Sift flour, baking soda, salt, and baking powder into a small bowl. Set aside.

Beat butter and sugars until pale and creamy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Slowly add the flour mixture, beating until just incorporated. Stir in oats, chocolate chips, coconut, and pecans if choosing to use those. (At this point the dough can be refrigerated for up to 3 days.)

Drop dough onto baking sheet. Bake at 350F until edges begin to brown, about 11-13 minutes.

CRISP OATMEAL COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **shortening**
1 cup **sugar**
1 cup **brown sugar**
2 eggs, beaten
2 cups **flour**
1 teaspoon **baking powder**
1 teaspoon **baking soda**
½ teaspoon **salt**
1 teaspoon **vanilla**
2 cups **rolled oats**
2 cups **corn flakes**
nuts if desired

Method

Bake at 350F for 10 minutes.

OATMEAL COOKIES

Servings: --
Source: Theresa Gahn

Ingredients

2 cups **raisins**
1 cup **water**
2 cups **flour**
2 cups **oatmeal**
1 teaspoon **baking powder**
1 teaspoon **baking soda**
½ teaspoon **cinnamon**
½ teaspoon **nutmeg**
1 cup **shortening**
1 heaping cup **sugar**
1 teaspoon **vanilla**
nuts

Method

Boil raisins in water for 3 minutes. Mix all ingredients together. Spoon onto cookie sheet.

Bake at 375F for 10-15 minutes.

PEANUT BUTTER CHOCOLATE DIPS

This recipe doubles well.

Servings: --
Source: Sherry Osborne

Ingredients

½ cup **sugar**
½ cup **brown sugar**
¾ cup **butter or margarine, softened**
½ cup **peanut butter**
1 teaspoon **vanilla**
1 egg
1-¾ cups **flour**
1 teaspoon **baking soda**
½ teaspoon **salt**
TOPPING
- **8** ounces **semisweet chocolate (can use chocolate chips)**
- **1** tablespoon **shortening**
- ⅓ cup **chopped peanuts**

Method

Beat sugar, brown sugar, margarine, and peanut butter until light and fluffy. Add vanilla and egg. Stir in baking soda and salt. Mix in flour.

Shape dough into 1-1/4" balls. Flatten slightly with fork dipped in flour.

Bake at 350F for 8-10 minutes. Cool

Topping: Melt chocolate in shortening. Dip 1/2 of cookie in chocolate and sprinkle with chopped peanuts. Put on wax paper and allow to dry.

PEANUT BUTTER CHOCOLATE CHIP COOKIES

8 dozen
Source: Mae Allen

Ingredients

¾ cup **butter or margarine**
¾ cup **granulated sugar**
¾ cup **light brown sugar**
1 cup **chunky peanut butter**
1 teaspoon **vanilla**
2 large **eggs**
2 cups **flour**
1 teaspoon **baking soda**
12 ounces **chocolate chips**

Method

Cream together butter, sugars, peanut butter, and vanilla. Beat in eggs; add and blend flour and baking soda. Stir in chocolate chips.

Bake at 375F for 8-10 minutes.

MARLENE'S PEANUT BLOSSOMS

Servings: --
Source: Sandy Schafer

Ingredients

14 ounce can **Eagle Brand sweetened condensed milk**
¾ cup **peanut butter**
2 cups **biscuit baking mix**
1 teaspoon **vanilla**
sugar
chocolate kisses

Method

Beat condensed milk with peanut butter. Add baking mix and vanilla. Shape into 1" balls; roll in sugar.

Bake at 350F for 6-8 minutes. Do not over bake. Press chocolate kisses into center of each ball immediately after baking. Cool in sheet until able to remove to cooling rack without breaking.

OZARK HONEY OATMEAL COOKIES

Servings: --
Source: Dorothy Lamalie

Ingredients

½ cup **shortening**
1-¼ cups **sugar**
⅓ cup **honey**
2 eggs
1 teaspoon **baking soda**
1 teaspoon **salt**
1-¾ cups **flour**
2 cups **oatmeal**
1 cup **coconut**
nuts

Method

Mix shortening, eggs, honey, baking soda, and salt thoroughly. Stir in remaining ingredients.

Shape dough by rounded teaspoons into balls. Flatten with bottom of glass.

Bake at 350F for 8-10 minutes.

OATMEAL COOKIES

5 dozen
Source: Debbie Allen

Ingredients

¾ cup **shortening**
1 cup **brown sugar**
½ cup **granulated sugar**
1 egg
¼ cup **water**
1 teaspoon **vanilla**
1 cup **flour**
1 teaspoon **salt**
1 teaspoon **cinnamon**
½ teaspoon **soda**
½ teaspoon **cloves**
1 cup **raisins**
1 cup **chopped nuts**
3 cups **rolled oats**

Method

Heat oven to 350F. Mix thoroughly shortening, sugars, egg, water, and vanilla. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls 1" apart onto greased baking sheet. Bake 12-15 minutes or until almost no imprint remains when touched with finger. Immediately remove from baking sheet. Store in tightly covered container.

Banana Oatmeal Cookies: Omit water, increase soda to 1 teaspoon, and stir 1 cup mashed banana into shortening mixture.

HICKORY NUT COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sugar**
1 cup **shortening**
2 eggs
1 cup **sour milk**
1 cup **molasses**
1 cup **raisins**
1 cup **hickory nuts**
1 tablespoon **baking soda**
3-½ cups **flour**

Method

PECAN FINGERS

Servings: --
Source: Debbie Allen

Ingredients

1 cup **butter**
9 tablespoons **powdered sugar**
½ teaspoon **vanilla**
2 cups **flour**
½ teaspoon **ground nutmeg**
2-½ cups **chopped pecans**
powdered sugar

Method

Cream butter and 9 tablespoons powdered sugar until light and fluffy; blend in vanilla. Add flour and nutmeg, mixing until well blended; stir in pecans.

Shape dough into finger shapes about 2" long. Place on ungreased cookie sheets. Bake at 300F for 18-20 minutes. Cool and roll each in powdered sugar.

PECAN DROPS

5 dozen
Source: Mildred Lamalie

Ingredients

1 cup **soft butter (half vegetable shortening may be used)**
½ teaspoon **salt**
½ cup **sifted confectioners sugar**
1 tablespoon **vanilla**
2 cups **sifted flour**
1 cup **finely chopped pecans**
candied cherries

Method

Blend together butter, salt, sugar, and vanilla. Add flour and pecans and mix well. Chill, if desired.

Shape into small balls; place on cookie sheet. Press a small hole in center of each ball with fingertip and insert a piece of cherry in each.

Bake at 350F for about 15 minutes.

MINCEMEAT COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **shortening**
1 cup **brown sugar**
3 eggs, beaten until fluffy
3 cups **flour**
1 teaspoon **cinnamon**
1 teaspoon **baking soda**
½ teaspoon **cloves**
½ teaspoon **nutmeg**
½ teaspoon **salt**
1 cup **mincemeat**
1 cup **nuts**

Method

Cream shortening and brown sugar; add eggs. Mix together dry ingredients; add to creamed mixture. Add mincemeat and nuts.

Drop.

HONEY COOKIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sugar**
1 cup **butter**
1 cup **honey**
2 eggs
1 teaspoon **baking soda**
3 tablespoons **hot water**
5 cups **sifted flour**
1 teaspoon **salt**
1 teaspoon **vanilla**

Method

Drop on cookie sheet. Bake 10 minutes at 350F.

CARAMEL NUT SLICES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **soft shortening**
2 cups **brown sugar**
2 eggs
3-½ cups **sifted flour**
½ teaspoon **salt**
1 teaspoon **baking soda**
1 cup **finely chopped nuts**

Method

Mix well shortening, sugar, and eggs. Sift together flour, salt, and baking soda. Stir in and add nuts. Chill. Bake on ungreased cookie sheet 8-10 minutes.

BUTTERSCOTCH COOKIES

Servings: --
Source: Grandma Lamalie

Ingredients

4 cups **brown sugar**
4 eggs
1 cup **lard or butter**
1 cup **nut meats**
1 tablespoon **cream of tartar**
4 tablespoons **milk**
1 tablespoon **baking soda**
7 cups **flour**

Method

Mix sugar, butter, and eggs together. Add milk. Sift cream of tartar and baking soda with 4 cups flour and mix with first part, then turn on molding board and mix in remaining flour. Divide into 2 parts; shape into rolls and put in refrigerator overnight. Slice from end of roll and bake at 425F.

COCOA BARS

Servings: --
Source: Mae Allen

Ingredients

½ cup **shortening**
1 cup **sugar**
1 egg
¾ cup **sour milk**
1 teaspoon **vanlla**
1-½ cups flour
½ teaspoon **baking soda**
½ teaspoon **salt**
½ cup **cocoa mix**
Brown Butter Frosting

Method

Cream shortening, sugar, egg, sour milk, and vanilla. Add flour, baking soda, salt, and cocoa mix; beat to mix well.

Bake in a greased 9"-x-13" pan for 20-25 minutes at 350F.

Browned Butter Frosting: Melt and lightly brown 1/4 cup butter. Blend into 2 cups confectioners sugar. Stir in about 2 tablespoons milk and 1 teaspoon vanilla. Sprinkle chopped nuts on top.

CHEWY PEANUT BUTTER BARS

Servings: --
Source: Debbie Allen

Ingredients

⅓ cup **butter, softened**
¼ cup **brown sugar**
1 cup **sugar**
½ cup **peanut butter**
1 teaspoon **vanilla**
2 eggs
1 cup **flour**
1 teaspoon **baking powder**
¼ teaspoon **salt**
1-⅓ cups **coconut**

Method

Combine butter, sugar, and peanut butter until light and fluffy. Add vanilla and eggs, beating well. Combine flour, baking powder, and salt; stir into sugar mixture just until blended. Stir in the coconut.

Spread dough evenly in greased 9"-x-13" baking pan. Bake at 350F for 25 minutes. Cool and cut into bars.

HONEY PEANUT BUTTER SQUARES

Servings: --
Source: Mildred Lamalie

Ingredients

½ cup **brown sugar**
½ cup **peanut butter**
½ cup **honey**
⅛ teaspoon **salt**
1 cup **coconut**
4 cups **Rice Krispies**

Method

Combine sugar, peanut butter, honey, and salt. Heat until warm, stirring constantly. Remove from heat; add coconut and cereal. Mix well.

Press in buttered 11"-x-7" pan. Cut into squares when cool.

APPLESAUCE SPICE BARS

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **flour**
⅔ cup **brown sugar**
1 teaspoon **pumpkin pie spice**
¼ cup **shortening**
1 teaspoon **baking soda**
½ teaspoon **salt**
1 cup **applesauce**
1 egg
½ cup **raisins**

Method

Mix all ingredients together. Grease 9"-x-13" pan, and spread mixture in pan. Bake at 350F about 25 minutes. Cut into bars.

FROSTED OATMEAL SQUARES

Servings: --
Source: Norma Hetrick

Ingredients

2 cups **quick oats**
½ cup **brown sugar**
½ cup **margarine, softened**
¼ cup **white syrup**
½ 6-ounce package **chocolate chips**
4 cups **chunky peanut butter**

Method

Mix together oats, brown sugar, margarine, and white syrup. Press into 9" square pan. Microwave 3-1/2 to 4 minutes, until bubbly. Cool slightly.

Soften chocolate chips and peanut butter in microwave for 1 minute. Spread on oatmeal mixture and cut into squares; cool in refrigerator.

GRAHAM CRACKER BARS

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **brown sugar**
½ cup **butter**
½ cup **milk**
1 cup **graham cracker crumbs**
¾ cup **coconut**
1 teaspoon **vanilla**
whole graham crackers

Method

Cook brown sugar, butter, and milk 5 minutes. Add graham cracker crumbs and vanilla.

Line greased 9"-x-13" pan with whole graham crackers. Spread crumb mixture over crackers, then another layer of whole graham crackers, pressing down. Frost as desired.

SCOTCHEROOS

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **sugar**
1 cup **light corn syrup**
1 cup **peanut butter**
7-8 cups **Rice Krispies**
1 cup **chocolate chips**
1 cup **butterscotch chips**

Method

Combine sugar and syrup in large saucepan. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat. Stir in peanut butter; mix well. Add Rice Krispies; stir until well blended. Press into buttered 9"-x-13" pan.

Melt chocolate and butterscotch chips together, stirring until well blended, over low heat. Spread over Rice Krispie mixture and cool before cutting in squares.

CHOCOLATE REFRESHERS

Servings: --
Source: Dot Nickel

Ingredients

8 ounces **chopped dates**
½ cup **brown sugar**
½ cup **water**
½ cup **butter**
6 ounces **chocolate chips**
1-¼ cups **flour**
¾ teaspoon **baking soda**
½ teaspoon **salt**
2 unbeaten **eggs**
½ cup **milk**
½ cup **orange juice**
½ cup **chopped nuts**
1 teaspoon **vanila**
GLAZE
    1-½ cups **powdered sugar**
    2 tablespoons **butter**
    1 tablespoon **orange juice**

Method

Combine dates, sugar, water, and butter in saucepan (large eough to hold all ingredients) and cook over low heat until dates are soft. Remve from heat, stir in chocolate chips, mixing until melted. Add eggs and mix well. Combine dry ingredients and add to mixture. Add milk, juice, and vanilla. Beat 1 minute. Add nuts.

Spread in greased and floured 11"-x-17" pan and bake at 350F for 25 minutes. Cool completely and spread with orange juice.

Glaze: Cream all ingredients, spread over refreshers, and top with chopped nuts or colored sugars for Christmas.

TART LEMON BARS

Servings: --
Source: Dorothy Lamalie

Ingredients

2 cups **flour**
1 cup **butter**
½ cup **powdered fine sugar**
4 eggs
2 cups **sugar**
1 tablespoon **sugar**
4 tablespoons **Real Lemon juice**

Method

Mix flour, butter, and 1/2 cup powdered sugar. Spread in ungreased 7"-x-11" pan, forming a crust up the sides. Bake 20 minutes at 350F.

Mix eggs, sugar, 1 tablespoon powdered sugar, and lemon juice. Pour over hot crust. Bake 20 minutes more. Cool until set.

RUSTIC NUT BARS

3 dozen
Source: Sherry Osborne

Ingredients

1 tablespoon plus 3/4 cup **cold butter, divided**
2-⅓ cups **flour**
½ cup **sugar**
½ teaspoon **baking powder**
½ teaspoon **salt**
1 egg, slightly beaten
TOPPING
- ⅔ cup **honey**
- ½ cup **brown sugar**
- ¼ teaspoon **salt**
- **6** tablespoons **butter, cubed**
- **2** tablespoons **heavy whipping cream**
- **1** cup **chopped pecans, toasted**
- **1** cup **roasted, salted almonds**
- **1** cup **salted cashews, toasted**

Method

Line a 13"-x-9" baking pan with foil. Grease with 1 tablespoon butter. Set aside.

In a large bowl, combine the flour, sugar, baking powder, and salt. Cut in remaining butter until it resembles coarse crumbs. Stir in the egg until blended (mixture will be dry). Press firmly into prepared pan. Bake at 375F for 18-20 minutes or until edges are golden. Set aside.

In a large saucepan over medium heat, bring the honey, brown sugar, and salt to a boil. Stir until sugar is dissolved. Boil without stirring for 2 minutes. Add butter and cream. Bring to a boil and cook and stir for 1 minute. Remove from heat and stir in all the nuts. (You really may use any variety of nuts you like.) Spread the nut mixture over the crust.

Bake at 375F for 15-20 minutes or until topping is bubbly. Cool completely. Using foil, lift bars out of pan. Discard foil. Cut into squares.

ZUCCHINI BARS

An unusual recipe to use up that extra zucchini.

Servings: --
Source: Susan Brett

Ingredients

1 large **zucchini (12"-14")**
⅔ cup **lemon juice**
1 cup **sugar**
¼ teaspoon **nutmeg**
½ teaspoon **cinnamon**
½ cup **crushed mix (recipe below)**
CRUSHED MIX
- **4** cups **flour**
- ½ teaspoon **salt**
- **2** cups **sugar**
- **1-½** cups **margarine**

Method

Peel zucchini and remove seeds. Slice as for apple pie. Cook until tender in lemon juice, about 10 minutes. Add sugar, nutmeg, and cinnamon. Simmer 2-3 minutes. Cool. Add the 1/2 cup crushed mix to thicken.

Crushed Mix: Combine flour, salt, sugar, and margarine in a bowl and cut with a pastry blender. Reserve 1/2 cup for the recipe above. Pat 1/2 of the remainder on bottom of a greased 9"-x-13" pan. Bake 10 minutes at 350F. Cool. When cool, pour zucchini filling on top of crust.

Add 1 teaspoon cinnamon to crushed mix that is left and spread on top of filling. Bake at 350F for 30 minutes. Cool and cut into bars.

FROSTED MINCEMEAT BARS

Can be frozen.

Servings: --
Source: Marilyn Lamalie

Ingredients

1 tablespoon **butter**
1-½ cups **brown sugar, packed**
2 eggs
2 tablespoons **molasses**
2 cups **sifted flour**
½ teaspoon **salt**
½ teaspoon **baking soda**
1 teaspoon **cinnamon**
1 teaspoon **cloves**
¼ teaspoon **nutmeg**
3 tablespoons **hot water**
⅓ cup **chopped nuts**
¼ cup **chopped raisins**
1 9-ounce box **mincemeat, broken up with fork**

Method

Mix first 4 ingredients well. Add sifted dry ingredients and water; mix until smooth. Add nuts, raisins, and mincemeat. Spread thin in 2 greased 9"-x-13" pans. Bake in hot oven (400F) for 12-15 minutes. Spread with frosting while warm and sprinkle with chopped nuts.

CHOCOLATE BROWNIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sugar**
¼ pound **margarine**
4 eggs
1 cup **sifted flour**
1 large can **Hershey syrup**
little **salt and vanilla**
nuts (black walnuts are good)
FROSTING
    1-½ cups **sugar**
    ¼ pound **margarine**
    ⅓ cup **milk**
    ½ cup **chocolate chips**
    1 teaspoon **vanila**

Method

Cream sugar and margarine. Beat in eggs, one at a time. Add flour, syrup, salt, vanilla, and nuts, and mix well. Bake in greased and floured 11"-x-17" pan at 350F for 30 minutes. Cool completely.

Combine sugar, margarine, and milk in saucepan. Bring to boil over low heat; boil 1 minute. Remove from heat and add vanilla and chips. Beat until thick. Spread over cooled brownies.

BROWNIES

This recipe makes a lot. It can be cut in half and baked in an 8" square pan.

Servings: --
Source: Mae Allen

Ingredients

1 cup **margarine**
4 squares **unsweetened chocolate**
4 eggs
2 cups **sugar**
2 teaspoons **vanila**
1-½ cups **flour**
1 teaspoon **baking powder**
1 teaspoon **salt**
chopped nuts

Method

Melt margarine and chocolate squares together. Beat eggs; add sugar. Stir in melted chocolate mixture and vanilla. Add flour, baking powder, and salt, and beat. Blend in chopped nuts.

Pour into jellyroll pan and bake at 350F for approximately 30 minutes. Frost with your favorite chocolate frosting or sprinkle with powdered sugar.

FUDGY BROWNIES

John's favorites!

20 brownies
Source: Dawn Butler

Ingredients

2 squares (1 ounce each) **unsweetened chocolate**
⅓ cup **butter**
⅔ cup **flour**
¼ teaspoon **salt**
½ teaspoon **baking powder**
2 eggs
1 cup **sugar**
1 teaspoon **vanila**
½ cup **nuts, optional**

Method

Melt chocolate with butter in saucepan over very low heat, stirring constantly until smooth. Remove from heat.

Mix flour, salt, and baking powder. Beat eggs thoroughly. Gradually beat in sugar. Blend in chocolate mixture and vanilla. Add flour mixture; stir well. Stir in nuts.

Spread in greased 8" square pan. Bake at 350F for 25 minutes for moist chewy brownies or about 30 minutes for cake-like brownies. Cool in pan.

Recipe may be doubled. Bake in greased 9"-x-13" pan for 25-30 mintues.

BECCA'S BROWNIES

Servings: --
Source: Becca Allen

Ingredients

double recipe of Aunt Dawn's brownies (see above)
12 ounces **chocolate chips**

Method

Prepare brownies as directed above, adding chocolate chips after all other ingredients are well mixed. Pour into greased 9"-x-13" pan and bake at 350F for 30 minutes.

BROWNIES

16 brownies
Source: Debbie Allen

Ingredients

2 sticks **butter**
¾ cup **cocoa**
2 cups **sugar**
4 eggs
1-½ cups **flour**
½ teaspoon **salt**
1-½ teaspoons **vanilla**
1-¾ cups **coarsely chopped pecans**

Method

Preheat oven to 375F. Melt butter over low heat in large saucepan; stir in cocoa. Off heat, mix in remaining ingredients in order lsited, beating well after each addition.

Pour batter into greased 9"-x-9" pan and bake 40 minutes until brownies just begin to pull from sides of pan. Cool pan of brownies upright on a wire rack to room temperature, then cut into 16 squares.

BLOND BROWNIES

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sifted flour**
½ teaspoon **baking powder**
⅛ teaspoon **baking soda**
½ teaspoon **salt**
⅓ cup **shortening**
1 cup **brown sugar**
1 egg
1 teaspoon **vanila**
½ cup **nuts**
½ package **chocolate chips**

Method

Sift flour, baking powder, and salt. Add nuts. Melt shortening; mix in sugar. Add 1 tablespoon hot water if vegetable shortening is used. Cool.

Stir in egg and vanilla. Add flour gradually, mixing well. Spread in greased 9"-x-9" pan. Sprinkle chocolate chips on top. Bake at 350F for 202-25 minutes.

"WHOOPIE PIES"

These freeze well.

22 "pies" if dropped by rounded teaspoonfuls, less if dropped by tablespoonfuls
Source: Sherry Osborne

Ingredients

½ cup **shortening**
1 cup **sugar**
1 egg
1 egg yolk (save the white for filling)
2 cups **flour**
⅔ cup **unsweetened cocoa powder**
¼ teaspoon **salt**
1 teaspoon **baking soda**
½ cup **hot water**
⅔ cup **buttermilk**
FILLING
- **2** cups **powdered sugar**
- **1 egg white**
- **1** teaspoon **vanilla**
- ¼ teaspoon **coconut extract, optional**
- ¼ cup **butter or margarine, softened**
- ½ cup **shortening**

Method

Beat together the shortening and sugar until fluffy. Add egg and egg yolk. Stir together flour, cocoa, and salt. Set aside. Dissolve baking soda in hot water. Cool slightly. Add flour mixture alternately with soda mixture and buttermilk to creamed mixture. Blend well.

Drop by tablespoonfuls 2" apart on ungreased cookie sheets.

Bake at 350F for 8 minutes or until set. Cool.

Filling: Combine powdered sugar, egg white, and vanilla. Beat well. Gradually add butter and shortening. Beat until light and fluffy. Spread some filling on one cookie. Top with a second cookie.

Store cookies in refrigerator.

KIT KAT BARS

Servings: --
Source: Sherry Osborne

Ingredients

80 Club crackers or more
1 cup **butter**
2 cups **graham cracker crumbs**
1 cup **firmly packed brown sugar**
½ cup **whole milk**
⅓ cup **sugar**
⅔ cup **creamy peanut butter**
½ cup **semisweet chocolate morsels**
½ cup **butterscotch-flavored morsels**

Method

Line an ungreased 13"-x-9" pan with 1 layer of Club crackers, cutting to fit if necessary. Set aside.

In a large saucepan, melt butter over medium heat. Add cracker crumbs, brown sugar, milk, and sugar. Bring to a boil and boil for about 5 minutes, stirring constantly (will be thick). Remove from heat and pour half of the butter mixture over crackers. Place another single layer of Club crackers evenly over the butter mixture. Pour remaining butter mixture evenly over this layer of crackers. Top evenly with remaining crackers.

In a small saucepan, combine peanut butter, chocoalte morsels, and butterscotch morsels. Melt, stirring constantly. Spread this evenly over the top layer of crackers. Cover. Chill for at least 1 hour. Cut into bars. Store in refrigerator.

ROYAL ICING

This icing works great on Christmas cookies that are to be decorated.

Servings: --
Source: Debbie Allen

Ingredients

1 cup **confectioners' sugar**
1 egg white
food coloring

Method

Mix the sugar and egg white; divide among small bowls and tint each a different color. Spread or pipe onto cooled cookies and allow to set.

Chapter 17

Cakes

"SQUARE" CHOCOLATE CAKE

Servings: --
Source: Mae Allen

Ingredients

Method

Pour 1 cup boiling water over 4 squares of unsweetened chocolate that have been shaved into a large bowl. Cool.

Through a strainer, add 2 cups cake flour, 2 cups granulated sugar, 1-1/2 teaspoons salt, and 1 teaspoon baking soda. Drop in 1/2 cup margarine. Beat 2 minutes. Add 1/2 cup milk and 2 unbeaten eggs. Again, beat 2 minutes.

Bake in a greased, floured 9"-x-13" pan or 2 8" square pans at 350F for 35-45 minutes.

Frosting: Melt 3 squares of unsweetened chocolate with 1/4 cup margarine. Add to 2 cups confectioners sugar, 1 teaspoon vanilla, and about 1/4 cup hot milk to reach spreading consistency.

CHOCOLATE-CHOCOLATE LAYER CAKE

Servings: --
Source: Dorothy Lamalie

Ingredients

cocoa
2-¼ cups **flour**
1-½ cups **sugar**
1-¾ cups **buttermilk**
1 cup **salad oil**
2 teaspoons **baking soda**
3 large **eggs**
vanilla extract
salt
2-⅔ cups **confectioners' sugar**
6 tablespoons **butter, softened**
⅓ cup **milk**
2 tablespoons **light corn syrup**

Method

Preheat oven to 350F. Grease 2 9" round pans; dust with cocoa.

Mix flour, sugar, buttermilk, oil, baking soda, eggs, 1-1/2 teaspooons vanilla, 1-1/4 teaspoons salt, and 3/4 cup cocoa at low speed until blended. Beat 3 minutes at medium. Pour batter into pans. Bake 30 minutes or until done. Cool in pans 10 minutes. Remove from pans; cool completely on rack.

Frosting: Beat confections' sugar, butter, milk, corn syrup, 3/4 cup cocoa, 1 teaspoon vanilla, and 1/4 teaspoon salt until smooth and glossy, adding milk if necessary until frosting is smooth and of good spreading consistency.

Place 1 layer rounded side on plate, top with frosting, put top on; frost top and sides. Refrigerate if not serving right away.

CURLY CHOCOLATE CAKE

16 servings
Source: Debbie Allen

Ingredients

sugar
1-½ cups **butter, softened**
4 large **eggs**
vanilla extract
1-⅔ cups **all-purpose flour**
1-½ cups **buttermilk**
1-¼ teaspoons **baking soda**
cocoa
salt
2-½ 8-ounce packages **semisweet chocolate squares (20 squares)**
confectioners' sugar

Method

Grease a 10"-x-2-1/2" springform pan; line bottom of pan with waxed paper; grease waxed paper.

In large bowl, with mixer at low speed, beat 1-1/2 cups sugar, 1/2 cup butter, and 1-1/2 teaspoons vanilla until blended. Increase speed to high; beat until light and fluffy.

Meanwhile, separate 2 of the eggs, placing the whites in a small bowl. Cover bowl with plastic wrap; refrigerate to use egg whites for frosting later. Reduce speed to low. Add yolks, 2 whole eggs, flour, buttermilk, baking soda, 2/3 cup cocoa, and 1/2 teaspoon salt to creamed butter mixture; beat until blended, constantly scraping bowl with spatula. Increase speed to medium; beat 2 minutes, occasionally scraping bowl.

Spoon batter into pan. Bake at 350F for 55-60 minutes, until toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack 10 minutes; remove from pan and invert onto rack; peel off waxed paper. Cool completely.

While cake is cooling, prepare chocolate curls. In heavy 1-quart saucepan over low heat, heat 5 squares of chocolate until melted, stirring frequently. Spread melted chocolate evenly in jellyroll pan, covering entire bottom of pan. Refrigerate 10 minutes or until chocolate is firm but not brittle. Holding a teaspoon at 30-degree angle, scrap the chocolate into curls. With toothpick, transfer curls to another jellyroll pan; refrigerate. Repeat 3 more times to make 4 batches of chocolate curls in all.

Prepare frosting: In heavy 1-quart saucepan over high heat, heat 1/2 cup sugar and 3 tablespoons water to boiling, stirring frequently. Set candy thermometer in place and continue cooking, without stirring, until temperature reaches 240F.

Meanwhile, in small bowl, with mixer at high speed, beat reserved 2 egg whites until soft peaks form; gradually beat in 2 tablespoons sugar until sugar completely dissolves and whites stand in stiff peaks. With mixer at medium speed, pour hot syrup in thin stream into egg whites. Continue beating until bowl feels cool, about 10 minutes. Beat in remaining 1 cup butter, 2 tablespoons at a time. Beat until frosting is thick and shiny. Stir in 3/4 cup cocoa, 1 teaspoon vanilla, and 1/8 teaspoon salt until well blended.

Place cake on large platter. Spread frosting evenly over side and top of cake. With toothpick, carefully press chocolate curls onto frosting, completely covering cake. Refrigerate if not serving right away. Sprinkle top of cake lightly with confectioners' sugar to serve.

FUDGE BROWNIE PUDDING CAKE

Serve warm or cool with ice cream or whipped cream.

Servings: --
Source: Susan Brett

Ingredients

1 cup **flour**
½ cup **sugar**
½ cup **chopped nuts or raisins**
5 tablespoons **cocoa**
2 tablespoons **baking powder**
½ teaspoon **salt**
½ cup **milk**
2 tablespoons **vegetable oil**
1 teaspoon **vanila**
½ cup **brown sugar**

Method

Heat oven to 350F.

Measure flour, sugar, nuts or raisins, 2 tablespoons cocoa, baking powder, and salt into a 9" square pan. Stir thoroughly with a fork. Make a well in the center. Pour milk, oil, and vanilla into well. Stir with fork until all ingredients are combined.

In a small bowl, combine brown sugar, remaining cocoa, and 1-1/3 cups hot water. Pour over batter.

Bake 40-45 minutes (feels firm to the touch).

CHOCOLATE CHERRY UPSIDE-DOWN CAKE

Servings: --
Source: Dorothy Lamalie

Ingredients

21 ounce can **cherry pie filling**
2-¼ cups **flour**
1-½ cups **sugar**
¾ cup **unsweetened cocoa**
1-½ teaspoons **baking soda**
¾ teaspoon **salt**
1-½ cups **water**
½ cup **cooking oil**
¼ cup **vinegar**
1-½ teaspoons **vanilla**

Method

Spread the cherry pie filling evenly over the bottom of a greased 9"-x-13" baking pan.

In a large bowl sift together flour, sugar, cocoa, baking soda, and salt. In another bowl combine water, oil, vinegar, and vanilla. Add liquid ingredients to flour mixture all at once; stir just to moisten.

Pour batter evenly over cherry pie filling. Bake at 350F for 30-35 minutes or until cake tests done.

CHOCOLATE LOVERS' ANGEL FOOD CAKE

Servings: --
Source: Debbie Allen

Ingredients

¼ cup + 1 tablespoon **unsweetened cocoa**
¼ cup **boiling water**
2 teaspoons **vanilla**
1-¾ cups **sugar**
1 cup **flour**
¼ teaspoon **salt**
16 large **egg whites**
2 teaspoons **cream of tartar**

Method

Preheat oven to 350F.

In a medium bowl combine the cocoa and boiling water and whisk until smooth. Whisk in vanilla.

In another medium bowl combine 3/4 cup sugar, the flour, and salt, and whisk to blend.

In a large mixing bowl beat the egg whites until frothy, add the cream of tartar, and beat until soft peaks form when the beater is raised. Gradually beat in the remaining 1 cup sugar, beating until very stiff peaks form when the beater is raised slowly. Remove 1 heaping cup of egg whites and place it onto the cocoa mixture.

Dust the flour mixture over the remaining whites, 1/4 cup at a time, and fold in quickly but gently. It is not necessary to incorporate every speck until the last addition.

Whisk together the egg white and cocoa mixture and fold into the batter until uniform. Add vanilla. Pour into an ungreased 10" tube pan, run a small metal spatula or knife through the batter to prevent air pockets, and bake for 40 minutes or until a cake tester inserted in the center comes out clean and the cake springs back when lightly pressed.

Invert the pan, placing the tube opening over the neck of a soda bottle to suspend it well above the counter, and cool the cake completely in the pan.

Loosen the sides with a long metal spatula and remove the center core of the pan. Dislodge the bottom and center core with a metal spatula or thin, sharp knife. Invert onto a serving plate. Store airtight.

DEVIL'S FOOD CAKE

Servings: --
Source: Dorothy Lamalie

Ingredients

3 squares **chocolate**
2-½ cups **brown sugar**
½ cup **butter, softened**
3 eggs
½ cup **buttermilk**
1 cup **boiling water**
2-¼ cups **flour**
2 teaspoons **baking soda**
½ teaspoon **salt**
2 teaspoons **vanilla**

Method

Melt chocolate and let cool.

In large bowl, mix sugar, butter, eggs, and vanilla until light and fluffy. At low speed, beat in chocolate. Beat in flour with buttermilk until smooth. Beat in boiling water.

Bake at 350F.

BLACK SWAMP CAKE

This is a recipe from the Black Swamp days in NW Ohio, particularly near Napoleon and Defiance.

Servings: --
Source: Sandy Schafer

Ingredients

1-¾ cups **flour**
2 cups **sugar**
¾ cup **cocoa**
2 teaspoons **baking soda**
1 teaspoon **baking powder**
1 teaspoon **salt**
2 eggs
1 cup **strong black coffee**
1 cup **buttermilk (or 1 tablespoone vinegar and enough milk to equal 1 cup)**
½ cup **oil**
1 teaspoon **vanilla**

Method

Combine flour, sugar, cocoa, baking soda, baking powder, and salt. Add eggs, coffee, buttermilk, oil, and vanilla. Beat at medium speed (batter will be thin).

Pour into greased, floured 13"-x-9" pan or 2 9" round pans. Bake at 350F for 35-40 minutes for oblong pan, or 30-35 minutes for layer pans. Cool 10 minutes; remove from pan. Cool completely; frost as desired.

SWISS CHOCOLATE CAKE

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **chocolate chips**
¼ cup **water**
2-¼ cups **flour**
1 teaspoon **baking soda**
¾ teaspoon **salt**
1-¾ cups **sugar**
¾ cup **butter**
1 teaspoon **vanilla**
3 eggs
1 cup **buttermilk**

Method

Combine chocolate chips and water over low heat until well blended. Sift together flour, baking soda, and salt. Set aside.

Combine sugar, butter, and vanilla, and beat until creamy. Beat eggs in, one at a time. Blend in chocolate mixture. Stir in alternately in small amounts flour mixture and buttermilk. Pour into 2 9"-round layer pans, greased, floured, and lined with wax paper.

Bake at 375F for 25-30 minutes.

LOVE LIGHT CAKE

Servings: --
Source: Dot Nickel

Ingredients

2 eggs, separated
1-½ cups **sugar**
1-¾ cups **flour**
¾ teaspoon **baking soda**
¾ teaspoon **salt**
⅓ cup **salad oil**
1 cup **sweet milk**
2 squares **semisweet chocolate, melted**

Method

Beat egg whites until frothy. Gradually beat in 1/2 cup sugar. Continue beating until stiff and glossy enough to stand in peaks.

Sift remaining sugar, flour, baking soda, and salt into another mixing bowl. Pour in oil, and half of milk. Beat 1 minute.

Add remaining milk, egg yolks, and chocolate. Beat 1 minute more.

Fold meringue into batter by cutting down gently through batter. Bake in layer pans for 30-35 minutes, or oblong for 40-50 minutes at 350F.

CHOCOLATE POUND CAKE

8 servings
Source: Debbie Allen

Ingredients

1 cup **boiling water**
2 squares **unsweetened chocolate, cut up**
2 cups **sifted flour**
1 teaspoon **baking soda**
¼ teaspoon **salt**
½ cup **butter, room temperature**
1-¾ cups **brown sugar**
2 eggs
1 teaspoon **vanilla**
½ cup **sour cream**

Method

In a small bowl, pour boiling water over chocolate; let stand 20 minutes to cool.

Meanwhile preheat oven to 325F. Grease well and flour 9"-x-5" loaf pan. Sift flour with soda and salt.

At high speed, beat butter, brown sugar, eggs, and vanilla until light and fluffy. At low speed, beat in flour mixture, alternately with sour cream, beginning and ending with flour mixture. Beat in cooled chocolate mixture just until combined.

Pour into prepared pan. Bake 60-70 minutes, until cake tester comes out clean. Cool in pan on wire rack 15 minutes. Transfer pan to rack; cool completely. Sprinkle with confectioners' sugar.

SANDY'S CHOCOLATE POUND CAKE

Servings: --
Source: Sandy Schafer

Ingredients

1 cup **butter**
½ cup **shortening**
3 cups **sugar**
3 eggs
3 cups **flour**
½ cup **cocoa**
½ teaspoon **baking powder**
½ teaspoon **salt**
1-¼ cups **milk**
1 teaspoon **vanilla**

Method

Beat butter, shortening, and sugar until fluffy. Beat in eggs, one at a time.

Sift together flour, cocoa, baking powder, and salt. Add to egg mixture alternately with milk and vanilla.

Pour into well-greased fluted tube pan. Bake at 350F for 75 minutes. Cool in pan for 10 minutes, then transfer to plate. Dust with powdered sugar before serving.

FIRST PRIZE APPLESAUCE CAKE

Servings: --
Source: Debbie Allen

Ingredients

4 cups **sifted flour**
4 teaspoons **baking soda**
1-¼ teaspoons **salt**
2 teaspoons **ground cinnamon**
½ teaspoon **ground nutmeg**
½ teaspoon **ground cloves**
2 tablespoons **cocoa**
1 cup **salad oil**
2 cups **sugar**
3 cups **unsweetened applesauce, heated**

Method

Sift together flour, soda, salt, spices, and cocoa.

In a large mixing bowl combine oil and sugar. Beat until well blended. Stir in hot applesauce, blending thoroughly. Add dry ingredients, blending well.

Turn batter into a well-greased and floured 9"-x-13" pan. Bake at 400F for 15 minutes; then reduce oven temperature to 375F and bake about 15 minutes longer, or until cake tests done. Remove to cooling rack. Let stand in pan to cool. Frost or dust with confectioners' sugar as desired.

SEVEN-UP POUND CAKE

Servings: --
Source: Debbie Allen

Ingredients

3 sticks **butter**
3 cups **sugar**
5 eggs
3-½ cups **flour**
1 cup **7-Up**
1 teaspoon **vanilla**
1 teaspoon **lemon extract**
CREAM CHEESE FROSTING
- **1** stick **margarine**
- **4** ounces **cream cheese**
- ¾ pound **confectioners' sugar**
- ½ teaspoon **vanilla**
- ½ teaspoon **lemon extract**

Method

Combine butter and sugar. Add eggs, one at a time, mixing well. Gradually add flour to mixture. Add 7-Up. Mix well; add vanilla and lemon extracts.

Grease and flour tube pan. Bake at 325F for 1 hour and 45 minutes. Cool and frost with Cream Cheese Frosting if desired.

Frosting: Combine together margarine and cream cheese and add remaining ingredients. Beat until smooth.

POPPY SEED CAKE WITH ORANGE GLAZE

Servings: --
Source: Debbie Allen

Ingredients

2-¾ cups **sugar**
1 cup **corn oil**
3 large **eggs**
1-½ teaspoons **vanilla extract**
1 teaspoon **almond extract**
3 cups **all-purpose flour**
2 tablespoons **poppy seeds**
1-½ teaspoons **baking powder**
½ teaspoon **salt**
1-½ cups **milk**
GLAZE
- **1** cup **powdered sugar**
- ¼ cup **orange juice**
- ¼ teaspoon **almond extract**

Method

Preheat oven to 350F. Grease and flour 12-cup Bundt pan. Using electric mixer, beat first 5 ingredients in large bowl to blend. Mix flour, poppy seeds, baking powder, and salt in medium bowl. Stir dry ingredients alternately with milk into sugar mixture, beginning and ending with dry ingredients. Pour batter into prepared pan. Bake until tester inserted near center comes out clean, about 50 minutes. Cool cake in pan on rack for 10 minutes.

Meanwhile, prepare glaze. Whisk all ingredients in small bowl to blend.

Turn out cake onto rack. Spoon glaze over warm cake. Cool cake completely. Slice and serve.

ANGEL FOOD CAKE

Servings: --
Source: Debbie Allen

Ingredients

1-½ cups **sifted sugar**
1 cup **sifted flour**
1 teaspoon **cream of tartar**
¼ teaspoon **salt**
12 egg whites, room temperature
1 teaspoon **vanilla**
½ teaspoon **almond extract**
1 teaspoon **lemon juice**
MARBLE ICING
- **2** cups **sifted confectioners' sugar**
- **3** tablespoons **warm milk**
- ½ teaspoon **almond extract**
- **1** ounce (1 square) **unsweetened chocolate**
- ½ teaspoon **butter**
- ½ cup **sifted confectioners' sugar**
- **1**-½ teaspoons **warm water**

Method

Preheat oven to 325F. Sift 3/4 cup sugar with the flour and set aside.

Sprinkle cream of tartar and salt over egg whites; beat with a wire whisk or rotary beater until very soft peaks form. Sift a little of the remaining sugar over whites and gently fold in, using a whisk; repeat until all sugar is mixed in. Now sift a little sugar-flour mixture over whites, and fold in with the whisk; repeat until all is incorporated (it may take as many as 10 additions). Fold in vanilla, almond extract, and lemon juice,

Pour batter into an ungreased 10" tube pan and bake 1 to 1-1/4 hours until cake is lightly browned and has pulled from the sides of the pan. Invert pan and cool cake thoroughly in pan; then loosen edges with a spatula and turn out.

Marble Frosting: Sprinkle first amount of confectioners' sugar slowly into milk and blend until smooth. Mix in almond extract; spread on cake top, letting overflow onto sides of cake.

Melt chocolate and butter over very low heat, stirring to blend well. Add confectioners' sugar and water, beating until smooth.

Drizzle chocolate glaze in parallel lines over white glaze. Before chocolate hardens, draw a toothpick across lines, creating a zigzag effect.

ROMAN APPLE CAKE

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sugar**
1-½ cups **flour**
1 teaspoon **baking soda**
¼ teaspoon **salt**
¼ teaspoon **baking powder**
1 cup **shortening**
½ cup plus 2 tablespoons **milk**
1 egg
2-½ cups **diced apple**
½ cup **nuts**
½ cup **brown sugar**
2 tablespoons **melted butter**
2 teaspoons **flour**
1 teaspoon **cinnamon**

Method

Sift dry ingredients. Cut in shortening. Add beaten egg and milk; beat well. Fold in apples.

Combine nuts, brown sugar, melted butter, flour, and cinnamon, and sprinkle over cake.

Bake at 350F for 45 minutes.

BLUEBERRY CAKE WITH STREUSEL TOPPING

Servings: --
Source: Susan Brett

Ingredients

STREUSEL

- ¼ cup **sugar**
- ⅓ cup **all-purpose flour**
- ¼ teaspoon **ground mace or nutmeg**
- **4** tablespoons **cold butter**
- ¼ cup **brown sugar**
- ½ teaspoon **cinnamon**

BATTER

- **6** tablespoons **butter, softened**
- ¾ cup **sugar**
- **1 egg**
- **2** cups **all-purpose flour**
- **3** tablespoons **cornstarch**
- **2** teaspoons **baking powder**
- ¼ teaspoon **salt**
- ½ cup **milk**
- **1** teaspoon **vanilla**
- **2** cups **fresh blueberries or dry-pack frozen**

Method

Place streusel ingredients in food processor bowl. Drop in butter and process until small crumbs form. (This can also be done in a medium mixing bowl with a pastry blender.) Set aside.

Preheat oven to 375F. In a large mixer bowl, beat butter until light and fluffy. Add sugar a little at a time, and beat until mixture is light and fluffy. Add egg and beat well.

Sift together the flour, cornstarch, baking powder, and salt. Add to the butter mixture, alternating with the combined milk and vanilla, with the mixer on low speed.

Stir in blueberries by hand. Spread batter evenly in an oiled 8" square cake pan. Spoon streusel topping evenly over batter and bake for 40-45 minutes or until a toothpick inserted in the center of the cake comes out clean. Cool in rack for 15 minutes then cut into squares and serve warm.

RHUBARB CAKE

Servings: --
Source: Mildred Lamalie

Ingredients

1 stick **butter**
2 cups **sugar**
2 beaten eggs
¼ teaspoon **salt**
2 cups **flour**
½ teaspoon **cinnamon**
1 cup **buttermilk, plus 1 teaspoon baking soda**
1 teaspoon **vanilla**
2 cups **rhubarb, cut fine**
1 cup **brown sugar**
1 teaspoon **cinnamon**

Method

Combine all ingredients and bake in 9"-x-13" pan at 350F for 45 minutes.

CARROT CAKE

Servings: --
Source: Mildred Lamalie

Ingredients

2 cups **sugar**
2 cups **flour**
2 teaspoons **baking soda**
2 teaspoons **cinnamon**
1-½ cups **salad oil**
4 eggs
3 cups **grated carrots**
FROSTING
- **8** ounces **cream cheese**
- **1** pound **powdered sugar**
- ⅔ stick **butter**
- **2** teaspoons **vanilla**
- **1** cup **chopped nuts**

Method

Combine sugar, flour, baking soda, cinnamon, salad oil, eggs, and carrots; mix well.

Bake at 325F for about 35 minutes. Let cool before frosting.

Cream cheese and butter well; add sugar, vanilla, and nuts. Use between layers, and on top and sides.

TOMATO SOUP CAKE

Don't let the name keep you from trying this one. It's like a moist spice cake.

Servings: --
Source: Theresa Gahn

Ingredients

½ cup **melted butter**
2 cups **flour**
1 cup **sugar**
2 teaspoons **baking powder**
1 teaspoon **baking soda**
1 teaspoon **cinnamon**
¼ teaspoon **allspice**
pinch **salt**
1 can **tomato soup**
¾ cup **water**
raisins and nuts

Method

Mix wet amd dry ingredients separately, then combine. Bake at 350F for 40 minutes.

Frost with cream cheese frosting or butter cream frosting with a mashed banana and vanilla extract.

PUMPKIN CAKE

Servings: --
Source: Celeste Queen

Ingredients

4 eggs
1-⅔ cups **sugar**
1 cup **cooking oil**
2 cups (16-ounce can) **pumpkin**
2 cups **flour**
2 teaspoons **baking powder**
1 teaspoon **cinnamon**
1 teaspoon **cloves**
1 teaspoon **salt**
1 teaspoon **baking soda**
CREAM CHEESE ICING
- ½ cup **butter or margarine, softened**
- **1** teaspoon **vanilla**
- **2** cups **sifted powdered sugar**
- **3** ounces **cream cheese, softened**

Method

In mixer bowl, beat together eggs, sugar, oil, and pumpkin until light and fluffy. Stir together flour, baking powder, spices, salt, and baking soda. Add to pumpkin mixture and mix thoroughly.

Spread batter in greased 9"-x-13" pan. Bake at 350F for 30-35 minutes. Cool.

Icing: Cream together cream cheese, and butter or margarine. Stir in vanilla. Add powdered sugar, a little at a time, beating well, until mixture is smooth.

BLACK WALNUT CAKE

Servings: --
Source: Mildred Lamalie

Ingredients

1-½ cups **brown sugar**
½ cup **shortening**
2 eggs
1 teaspoon **baking powder**
½ teaspoon **salt**
1 cup **thick sour milk**
1 teaspoon **baking soda**
1 teaspoon **vanilla**
⅔ cup **black walnuts**

Method

Cream sugar and shortening. Add eggs and beat well. Sift flour, baking powder, and salt. Add dry ingredients and sour milk to which soda has been added, to sugar and shortening. Add vanilla and black walnuts.

Bake at 375F for 25-30 minutes.

HICKORY NUT CAKE

Servings: --
Source: Garnetta Hetrick

Ingredients

½ cup **butter, softened**
1-½ cup **sugar**
3 cups **cake flour, sifted**
4 teaspoons **baking powder**
½ teaspoon **salt**
1 cup **milk**
3 eggs, separated
1 teaspoon **vanilla**
1 cup **hickory nuts**

Method

Cream butter and sugar until smooth. Set aside. Sift cake flour, baking powder, and salt together. Set aside. Keep out 1/4 cup of the flour mixture. Mix the milk and egg yolks. Add alternately with flour to the butter/sugar mixture. Beat until smooth.

Add the vanilla. Mix the 1/4 cup flour with the hickory nuts. Fold into the batter. Beat the egg whites until stiff but not dry. Gently fold the whites into the batter. Pour into 3 9" cake pans that have been lined with waxed paper. Bake at 350F for about 25 minutes or until golden brown. Ice with caramel icing and decorate top of cake with hickory nut halves.

DATE CAKE

Servings: --
Source: Mildred Lamalie

Ingredients

1-¼ cups **dates, finely chopped**
1 cup **boiling water**
1 cup **sugar**
½ cup **butter**
1 egg
1 teaspoon **vanilla**
1 teaspoon **baking soda**
1-⅔ cups **flour**
¼ teaspoon **salt**
½ cups **crushed nuts**

Method

Pour boiling water over dates and let cool to lukewarm. Add baking soda.

Cream shortening and sugar; add egg, dates, dry ingredients, and nuts.

Bake at 350F for 35 minutes.

RUM CAKE

Servings: --
Source: Eva Lamalie

Ingredients

½ cup **chopped pecans or walnuts**
18-½ ounce package **yellow cake mix**
1-¾ ounce package **Jello vanilla instant pudding and pie filling**
4 eggs
½ cup **cold water**
½ cup **oil**
½ cup **Bacardi dark rum**
GLAZE
- ¼ pound **butter**
- ¼ cup **water**
- **1** cup **granulated sugar**
- ½ cup **rum**

Method

(If using cake mix with pudding already in the mix, omit pudding, use 3 eggs instead of 4, and 1/3 cup of oil instead of 1/2 cup.)

Preheat oven to 325F. Grease and flour 10" tube pan or 12-cup Bundt pan. Sprinkle nuts over bottom of pan.

Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour; cool. Invert cake on serving plate. Prick top of cake to allow it to absorb glaze.

To make glaze, melt butter in pan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum (optional).

Spoon glaze evenly over top and sides. (Use pastry brush for sides.) Repeat until glaze is used up.

FRUIT COCKTAIL CAKE

Servings: --
Source: Norma Hetrick

Ingredients

2 cups **flour**
1 cup **sugar**
1 teaspoon **salt**
1 teaspoon **baking soda**
1 egg
2 cups **fruit cocktail**
½ cup **brown sugar**
½ cup **chopped nuts**

Method

Beat egg; add sugar, and beat. Add salt and baking soda. Beat. Add fruit cocktail, then flour. If batter is too dry add a little of the juice. Top with brown sugar and nuts. Bake at 300F for 1 hour.

CHOCOLATE ZUCCHINI SPICE CAKE

Enjoy!

Servings: --
Source: Claudia Ash

Ingredients

½ cup **butter**
½ cup **oil**
1-¾ cups **sugar**
2 eggs
1 teaspoon **vanilla**
½ cup **sour milk**
4 tablespoons **cocoa**
½ teaspoon **baking powder**
1 teaspoon **baking soda**
½ teaspoon **cinnamon**
½ teaspoon **cloves**
2-½ cups **flour**
2 cups **shredded zucchini**
1-¼ cups **chocolate chips**

Method

Cream butter, oil, and sugar. Add eggs, vanilla, and sour milk.

Mix dry ingredients and add to creamed mixture. Stir in zucchini.

Bake in 9"-x-12"-x-2" greased and floured pan. Sprinkle top with chocolate chips. Bake at 325F for 40-45 minutes.

FRUIT AND NUT CAKE

Servings: --
Source: Garnetta Hetrick

Ingredients

½ pound **Brazil nuts**
½ pound **English walnuts**
1 pound **dates**
4 ounces **candied cherries**
¾ cup **sugar**
¾ cup **flour**
½ teaspoon **baking powder**
½ teaspoon **salt**
4 eggs
1 teaspoon **vanilla**

Method

Put nuts, dates, cherries (do not chop anything) in large bowl. Put flour, sugar, baking powder, and salt over fruit and nuts and mix. Beat eggs, add vanilla, and pour over mixture. Stir. Pour into 2 loaf pans. Bake at 300F for 1 hour or until done.

HEAVENLY PINEAPPLE CAKE

Servings: --
Source: Sandy Schafer

Ingredients

8 ounce can **crushed pineapple, drained and juice reserved**
6 eggs, separated, room temperature
½ teaspoon **cream of tartar**
½ cup **sugar**
2 cups **flour**
1 tablespoon **baking powder**
½ teaspoon **salt**
¾ teaspoon **almond extract**
½ cup **sugar**
GLAZE
- **1** cup **confectioners' sugar**
- **2** tablespoons **milk**
- ¾ teaspoon **almond extract**

Method

Add enough water to reserved pineapple juice to make 3/4 cup. Set aside with pineapple.

Beat egg whites with cream of tartar until soft peaks form. Continue to beat at high speed. Add 1/2 cup sugar, 2 tablespoons at a time, making stiff glossy peaks.

In separate bowl beat egg yolks with flour, baking powder, salt, almond extract, reserved pineapple water, and 1/2 cup sugar. Beat until light and fluffy. Gently fold in egg white mixture and crushed pineapple until just blended. Pour into ungreased 10" tube pan.

Bake 350F about 60-65 minutes. Cake will spring back when lightly touched. Invert cake in pan on bottle to cool completely. Remove from pan.

Glaze with confectioners' sugar, milk, and almond extract.

SCRIPTURE CAKE

This recipe comes from an old church cookbook from Oak Harbor, Ohio.

Servings: --
Source: Sandy Schafer

Ingredients

½ cup **butter (Judges 5:25)**
1-½ cups **sugar (Jeremiah 6:20)**
½ teaspoon **salt (Leviticus 2:13)**
cinnamon, mace, cloves to taste (I Kings 10:10)
3 yolks (Isaiah 10:14)
2 cups **flour (I Kings 4:22)**
2 teaspoons **baking powder (Luke 13:21)**
1 cup **water (Genesis 24:11)**
1 tablespoon **honey (Proverbs 24:13)**
1 cup **raisins (I Samuel 30:12)**
1 cup **figs (I Samuel 30:12)**
½ cup **almonds (Genesis 43:11)**

Method

Blend butter, sugar, salt, cinnamon, mace, and cloves. Beat yolks and add; mix.

Sift flour and baking powder; add with water and honey. Mix thoroughly. Chop raisins, figs, and almonds; add to cake mixture.

Beat egg whites until stiff; gently fold into cake mixture. Pour into pan. Bake at 375F for 1 hour.

Chapter 18

Pies

GOOD PIE CRUST

Servings: --
Source: Mildred Lamalie

Ingredients

3 cups **flour**
1 cup **Crisco**
little **salt**
½ cup **water**

Method

PARTY CHOCOLATE PIE

Servings: --
Source: Mae Allen

Ingredients

¾ cup **sugar**
¼ cup **margarine**
1 square **melted unsweetened chocolate**
1 teaspoon **vanilla**
2 eggs, room temperature
8" baked pie shell
chopped nuts or mini chocolate chips to sprinkle on top

Method

Cream sugar and margarine. Add melted chocolate and vanilla. Add eggs, one at a time, and beat 5 minutes after each one.

Pour into pie shell and refrigerate at least 4-6 hours.

EASY AND DELICIOUS CHOCOLATE PIE

Servings: --
Source: Sherry Osborne

Ingredients

1 9" **baked pie crust**
3 ounce package **instant chocolate pudding**
3 ounce package **instant vanilla pudding**
2 cups **milk**
2 cups **vanilla ice cream, softened**
Cool Whip
shaved chocolate (optional)

Method

Beat puddings, milk, and ice cream together and put in pie shell. Refrigerate. When set, top with Cool Whip. Shave chocolate on top also if desired.

FUDGE NUT PIE

8 servings
Source: Dawn Butler

Ingredients

1 9" **unbaked pie crust**
2 squares **unsweetened chocolate**
¼ cup **butter**
¾ cup **sugar**
½ cup **light brown sugar**
½ cup **milk**
¼ cup **corn syrup**
1 teaspoon **vanilla**
¼ teaspoon **salt**
3 eggs
1 cup **finely chopped walnuts**

Method

In medium saucepan over low heat, heat chocolate with butter just until melted; remove from heat. Add sugar and next 6 ingredients; with hand beater or wire whisk, beat until well mixed. Stir in walnuts. Pour mixture into pie crust. Bake at 350F for 45-55 minutes, until filling is puffed. Cool before serving.

CHOCOLATE SWIRL CHEESE PIE

12 servings
Source: Dawn Butler

Ingredients

1 cup **sugar**
3 8-ounce packages **cream cheese, softened**
5 eggs
1 tablespoon **vanilla**
1 package **Baker's German sweet chocolate, melted and cooled**

Method

Add sugar to cheese in a medium bowl, beating well. Add eggs, one at a time, beating well after each addition. Add vanilla. Measure 2 cups of the cheese mixture; fold in chocolate.

Pour remaining cheese mixture into a well-buttered 10" pie plate or a 9" square pan. Add spoonfuls of the chocolate cheese mixture and zigzag a spatula through batter to marble. Bake at 350F for 40-45 minutes. Cool; chill before serving.

APPLE CREAM PIE

This is really a Pillsbury Bake-Off recipe, but when Dorf made it for Dad, he said it was just like Grandma Hetrick's, which she had been trying to duplicate for years.

Servings: --
Source: Grandma Hetrick

Ingredients

5 or 6 medium **applesauce**
1 cup **firmly packed brown sugar**
¼ cup **flour**
½ teaspoon **cinnamon**
½ teaspoon **nutmeg**
⅛ teaspoon **salt**
1 cup **cream or skimmed evaporated milk**
1 9" **pie crust, unbaked**

Method

Peel and core apples; cut in half and place rounded side up in pie crust.

Combine brown sugar, flour, spices, and salt. Sprinkle 3/4 cup mixture over apples. Pour cream over apples. Sprinkle with remaining brown sugar mixture.

Bake at 400F for 10 minutes, then at 350F for 50 minutes or until apples are tender.

SOUR CREAM APPLE PIE

Servings: --
Source: Mildred Lamalie

Ingredients

2 tablespoons **flour**
⅛ teaspoon **salt**
¾ cup **sugar**
1 egg
1 cup **sour cream**
½ teaspoon **vanilla**
2 cups **diced apples**
⅓ cup **brown sugar**
⅓ cup **flour**
1 teaspoon **cinnamon**
1-2 tablespoons **butter**

Method

Sift 2 tablespoons flour, salt, and sugar; add egg, cream, and vanilla, and beat until smooth. Add apples and mix well. Pour into 9" pie shell and bake at 400F for 15 minutes, then 350F for 30 minutes.

Top with mixture of brown sugar, flour, cinnamon, and butter, and bake 10 minutes at 400F.

SOUR CREAM APPLE PIE

Servings: --
Source: Joyce Smith and Susan Brett

Ingredients

1 cup **sour cream**
¾ cup **sugar**
2 tablespoons **flour**
¼ teaspoon **salt**
1 egg
1 teaspoon **vanilla**
2 cups **diced apples**
1 recipe **pie crust**
½ cup **brown sugar**
⅓ cup **flour**
¼ cup **butter**

Method

Beat together sour cream, sugar, flour, salt, vanilla, and egg; add apples. Pour into unbaked pie crust. Bake 25 minutes at 400F.

Mix brown sugar, flour, and butter. Sprinkle on top. Bake 20 minutes more.

BIG APPLE PIE

Servings: --
Source: Norma Hetrick

Ingredients

apples
1 cup **brown sugar**
¼ cup **flour**
½ teaspoon **salt**
¾ cup **water**
2 tablespoons **vinegar**

Method

Mix syrup ingredients together and cook until thick, stirring constantly. Remove from stove and cool.

Slice apples to fill an unbaked pie shell. Then pour the syrup over the apples and bake until the apples are done and the syrup thickens.

APPLEL CRUMB PIE

Servings: --
Source: Linda Tooman

Ingredients

⅔ cup **sugar**
2 tablespoons **flour**
¾ teaspoon **ground cinnamon**
6-8 apples, pared, cored, and sliced
1 9" **unbaked pastry shell**
½ cup **all-purpose flour**
¼ cup **sugar**
¼ cup **butter**

Method

Combine first 3 ingredients and stir into apples. Turn into pastry shell. Combine remaining flour and sugar; cut in butter until crumbly. Sprinkle over apples.

Bake at 400F for 45-50 minutes or until done. If pie browns too quickly, cover edge with foil.

SUGARLESS APPLE PIE

1 serving=276 calories.

Servings: --
Source: Norma Hetrick

Ingredients

1 9" **unbaked pie shell**
4 cups **sliced apples**
½ cup **orange juice**
2 tablespoons **margarine**
1 tablespoon **Sweet-10**
2 tablespoons **cornstarch**
½ teaspoon **cinnamon or more**
¼ teaspoon **nutmeg**

Method

Mix all ingredients together in saucepan. Heat until warm, but not boiling. Pour into prepared pie shell. Cover with top crust or lattice strips and bake at 425F for 30-40 minutes.

KEY LIME PIE

6 servings
Source: Dorothy Lamalie

Ingredients

6 egg yolks
1 can **sweetened condensed milk**
½ cup **key lime juice**
1 cup **whipping cream**
PECAN PIE SHELL
- **1** cup **crushed vanilla wafers**
- ½ cup **finely ground pecans**
- ¼ cup **softened butter**

Method

Mix all pie shell ingredients together and press firmly against sides and bottom of pie pan. Bake at 375F for 8 minutes. Cool before filling.

Beat egg yolks thoroughly. Add milk, mixing well. Gradually add lime juice. Refrigerate 1/2 hour. Beat whipping cream. Add a couple of tablespoons whipped cream to key lime mixture and pour into pie shell. Refrigerate again for 1/2 hour. (This keeps whipping cream from sinking into pie mixture.) Freeze pie until a few hours before serving. Keep in refrigerator to thaw.

PECAN PIE SHELL

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **crushed vanilla wafers**
½ cup **finely ground pecans**
¼ cup **softened butter**

Method

Mix all ingredients and press firmly against sides and bottom of pie pan. Bake at 375F for 8 minutes. Cool before filling.

JELLO PEACH PIE

Servings: --
Source: Mildred Lamalie

Ingredients

1-½ cups **water**
1-⅔ cups **sugar**
¼ cup **cornstarch (scant)**
1 package **peach Jello**
1 quart **sliced peaches**

Method

Boil water, sugar, and cornstarch together until thickened. Add Jello and cool. Add peaches and pour into a baked pie shell.

PEACH PIE

Servings: --
Source: Connie Lieske

Ingredients

1 unbaked **pie shell**
several **peeled peaches, sliced**
¾ cup **sugar**
3-½ tablespoons **flour**
¾ cup **half-and-half**
dash **of salt, cinnamon, or nutmeg**

Method

Slice peaches in shell. Mix sugar, salt, and flour, and add cream. Mix well. Pour over peaches and sprinkle with cinnamon or nutmeg. Bake 10 minutes at 450F, then 30 minutes at 350F.

FRESH PEACH PIE

6 servings
Source: Len Zilles

Ingredients

1 graham cracker or prepared pie crust
6 large **ripe peaches, peeled and sliced**
⅓ cup **fresh lemon juice**
8 ounces **light cream cheese**
14 ounces **sweetened condensed milk**
1 teaspoon **vanilla**

Method

Line the baked pie crust with half the sliced peaches. Combine the cream cheese, milk, lemon juice, and vanilla; mix well. Pour over peaches; top with remaining peaches. Cover with plastic wrap and allow to chill for 3-6 hours before serving.

SWEETHEART TART

10 servings
Source: Dorothy Lamalie

Ingredients

1 15-ounce package **refrigerated piecrusts**
3 3-ounce bars **white chocolate, broken into small pieces**
1 egg, mixed with 2 tablespoons water
2 tablespoons **clear sugar crystals or granulated sugar**
1 21-ounce can **cherry-pie filling**

Method

Heat oven to 425F. Roll out 1 piecrust to a 12" diameter. Fold in half, then in half again and place with point in the center of a 9" to 10" tart or quiche pan with a removable rim. Gently open up pastry and press down lightly onto bottom and side of pan; trim off excess dough. Prick in several places with fork. Place in freezer 10 minutes to firm dough slightly.

Bake tart shell 10 minutes. Remove to wire rack and sprinkle chocolate evenly over bottom of crust. The heat of the crust will melt the chocolate. Set aside.

Unfold second piecrust. Brush lightly with egg wash. Cut out heart shapes of various sizes with cookie cutters or free-hand. Sprinkle heart shapes with sugar.

Spread cherry-pie filling evenly over chocolate. Carefully place heart shapes on top of filling, leaving some open spaces. Some of the hearts can overlap.

Bake 25 to 30 minutes, or until golden brown. Remove to wire rack and cool slightly; remove rim of pan. Serve warm or at room temperature.

BLUEBERRY SKY PIE

Servings: --
Source: Theresa Gahn

Ingredients

8 ounces **cream cheese**
6 ounce can **lemonade**
14 ounce can **sweetened condensed milk**
8 ounce container **Cool Whip**
21 ounce can **blueberry pie filling**
2 graham cracker pie crusts

Method

Beat cream cheese until creamy; add lemonade and condensed milk. Mix well. Fold in 3/4 of the Cool Whip and 2/3 of the pie filling; spread into cracker crust. Chill.

Garnish with Cool Whip and remainder of pie filling.

FRISCH'S STRAWBERRY PIE

Servings: --
Source: Mildred Lamalie

Ingredients

1 package **strawberry Jello**
2 cups **water**
1 cup **sugar**
3 tablespoons **cornstarch**
1 quart **strawberries**
Cool Whip

Method

Boil Jello, water, sugar, and cornstarch until clear red. Let cool. Add red food coloring. Add strawberries. Put in baked pie shell. Top with Cool Whip when firm.

STRAWBERRY PIE

Servings: --
Source: Joyce Smith

Ingredients

2 tablespoons **cornstarch**
¾ cup **sugar**
1 cup **water**
¼ cup **strawberry Jello**
1 quart **strawberries, washed and stemmed**
whipped topping

Method

Mix cornstarch, sugar, and water. Cook in sauce pan; boil until thick, stirring constantly. Add Jello.

Cool before adding strawberries. Pour into baked pie crust. Top with whipped topping.

STRAWBERRY PARFAIT CROWN

Servings: --
Source: Mildred Lamalie

Ingredients

3 cups **fresh strawberries**
1 baked **9" pie shell**
3 ounce package **strawberry Jello**
1 cup **hot water**
½ cup **cold water**
1 pint **vanilla ice cream**
½ cup **whipping cream, whipped**

Method

Dissolve Jello in hot water. Add cold water; stir. Add ice cream cut into six chunks. Stir until melted. Chill until mixture mounds slightly when spooned (20-30 minutes). Gently fold in 2 cups sliced strawberries. Pour into pie shell.

Chill until firm, 20-25 minutes. Trim with whipped cream and 1 cup strawberries.

RHUBARB CUSTARD PIE

Servings: --
Source: Mildred Lamalie

Ingredients

9" DOUBLE CRUST PIE

- **3 eggs**
- **3** tablespoons **milk**
- **2** cups **sugar**
- ¼ cup **flour**
- ¾ teaspoon **nutmeg**
- **4** cups **rhubarb (1" pieces)**

8" DOUBLE CRUST PIE

- **2 eggs**
- **2** tablespoons **milk**
- **1-½** cups **sugar**
- **3** tablespoons **flour**
- ½ teaspoon **nutmeg**
- **3** cups **rhubarb**

Method

Beat eggs slightly; add milk. Mix and stir in sugar, flour, and nutmg. Mix in rhubarb. Pour into pastry lined pie pan. Dot with butter.

Cover with lattice top. Bake at 400F for 50-60 minutes, until browned. Serve slightly warm.

ELDERBERRY PIE

Servings: --
Source: Linda Tooman

Ingredients

2-3 cups **elderberries**
2 tablespoons **flour**
1 cup **sugar**
1 cup or pint **sour cream**
1 teaspoon **lemon juice**

Method

Mix ingredients and put into unbaked pie shell. Bake at 450F until crust is brown. Reduce heat to 400F, about 50 minutes in all.

BUMBLEBERRY PIE

2 pies
Source: Dorothy Lamalie

Ingredients

CRUST

- **5-½** cups **all-purpose flour**
- **1** pound **lard or shortening**
- **1 egg**
- **1** tablespoon **white vinegar**
- **7** ounces **cold water**
- **1** pinch **salt**

FILLING

- **2** cups **frozen raspberries**
- **2** cups **frozen blueberries**
- **2** cups **frozen strawberries**
- **2** cups **rhubarb, chopped**
- **4** cups **cooking apples**
- **2** cups **sugar**
- ⅔ cup **flour**
- **2** tablespoons **lemon juice**

Method

Make crust: Mix flour and salt. Work in the lard until it resembles coarse meal. Whisk the egg, vinegar, and water together. Add to the flour a little at a time until the pastry folds together. Wrap in cellophane and refrigerate 1 hour. Roll the dough into 2 pie bottoms and 2 lids.

Filling: Toss all the filling ingredients together. Divide into 2 pie shells. Top with pie lids, crimp together and egg wash. Slit the tops and bake at 350F for 50-60 minutes, until golden brown.

OATMEAL PIE

Servings: --
Source: Mildred Lamalie

Ingredients

3 eggs, well beaten
⅔ cup **white sugar**
¾ cup **brown sugar**
⅔ cup **oatmeal**
½ cup **coconut**
½ cup **nuts**
2 teaspoons **vanilla**
2 tablespoons **butter, melted**

Method

Beat eggs; add sugar and rest of ingredients. Pour into unbaked pie shell. Bake at 375F for 30-40 minutes.

PUMPKIN PIE

Servings: --
Source: Mildred Lamalie

Ingredients

Method

Beat together 14-ounce can Eagle Brand, 1-pound can pumpkin, 2 eggs, 2 tablespoons butter, 2 tablespoons flour, 1 tablespoon pumpkin pie spice. Pour into 9" pie shell and bake at 350F about 40 minutes or until knife inserted in center comes out clean.

HONEY PECAN PUMPKIN PIE

Servings: --
Source: Mildred Lamalie

Ingredients

2 cups **pumpkin**
1 cup **honey**
½ cup **brown sugar**
½ teaspoon **salt**
½ teaspoon **ginger**
1 teaspoon **cinnamon**
¼ teaspoon **nutmeg**
3 eggs, slightly beaten
1 cup **milk**
1-¼ cups **evaporated milk**
1 cup **chopped pecans**

Method

Mix together pumpkin, honey, sugar, salt, and spices. Add eggs and milk; mix thoroughly. Pour into 2 pie shells; sprinkle with chopped pecans.

Bake at 450F for 10 minutes. Reduce heat to 325F and bake 45 minutes.

PRALINE PUMPKIN PIE

Servings: --
Source: Dorothy Lamalie

Ingredients

⅓ cup **finely chopped pecans**
⅓ cup **brown sugar**
2 tablespoons **butter, softened**

Method

Blend pecans with sugar and butter. Press gently with back of spoon into unbaked pie shell. Prepare a pumpkin pie filling and bake as usual.

PECAN PIE

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **sugar**
½ cup **corn syrup**
¼ cup **butter, melted**
3 eggs, well beaten
1 cup **pecans**
1 unbaked **9" pie shell**

Method

Combine sugar, syrup, and melted butter. Add beaten eggs and pecans to syrup mixture, mixing thoroughly. Pour filling into pie shell. Bake at 375F for 40-45 minutes.

DERBY PIE

Servings: --
Source: Norma Hetrick

Ingredients

1 stick **butter**
1 cup **sugar**
2 beaten eggs
½ cup **flour**
pinch of **salt**
2 tablespoons **Kentucky Bourbon or 1 teaspoon vanilla**
1 cup **chocolate chips**
1 cup **chopped pecans or walnuts**
whipped cream

Method

Preheat oven to 350F. Cream butter and sugar. Add eggs, flour, salt, and bourbon or vanilla. Add chocolate chips and nuts. Stir well. Pour into partially baked pie shell, and bake for 30 minutes or until center is set. Serve warm with whipped cream--or cold without.

CHEESE PIE

10 servings
Source: Mildred Lamalie

Ingredients

2 cups **graham cracker crumbs**
½ cup **sugar**
½ cup **melted butter**
2 8-ounce packages **cream cheese**
2 eggs
⅔ cup **sugar**
1 teaspoon **vanilla**
1 cup **sour cream**
2 tablespoons **sugar**
1 teaspoon **vanilla**

Method

Combine graham cracker crumbs, sugar, and melted butter; press into the bottom and up the sides of a 9" springform pan to form a crust.

Cream the cream cheese until smooth, and blend in eggs, sugar, and vanilla. Pour into crust and bake at 375F for 20 minutes.

Remove from oven and let stand for 15 minutes. Meanwhile, combine sour cream with sugar and vanilla. Carefully spread over baked filling.

Return pie to a 425F oven for 10 minutes. Cool pie, then chill overnight before serving.

CHEF'S PIE

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **brown sugar**
½ cup **white sugar**
1 tablespoon **flour**
1 tablespoon **cornmeal**
2 eggs
2 tablespoons **milk**
¼ pound **melted butter**
½ teaspoon **vinegar**
½ teaspoon **vanilla**

Method

Sift brown sugar, then stir in white sugar. Add flour, cornmeal, eggs, and milk, and beat until sugars are dissolved. Stir in butter, vinegar, and vanilla.

Pour into an unbaked pie shell and bake at 325F for 40-50 minutes.

PEANUT BUTTER PIE

Servings: --
Source: Mildred Lamalie

Ingredients

9" **graham cracker pie crusts**
8 ounces **cream cheese**
2 cups **confectioners' sugar**
1 envelope **Dream Whip**
½ cup **smooth peanut butter**
¼ cup **crushed peanuts**

Method

Soften cream cheese and gradually beat in sugar with electric mixer until light and fluffy. Beat in peanut butter.

Mix Dream Whip according to package directions and blend into mixture. Pour into crust and top with crushed peanuts.

Chill for several hours before serving.

CANDY BAR PIE

Servings: --
Source: Mildred Lamalie

Ingredients

1-⅓ cups **coconut**
2 tablespoons **melted butter**
1 teaspoon **instant coffee**
1 large **almond chocolate bar (1/2 pound)**
1 large **Cool Whip**

Method

Combine coconut and butter; press into 8" pan. Bake at 325F until coconut is golden, about 10 minutes. Cool thoroughly.

Dissolve coffee in 2 tablespoons hot water. Stir chocolate mixture over low heat until melted. Cool.

Fold in whipped cream and coffee. Put in coconut crush. Chill in freezer several hours. Can be cut right from freezer.

GREEN TOMATO MINCEMEAT

14 quarts
Source: Dorothy Lamalie

Ingredients

1 peck **green tomatoes, chopped**
1 peck **apples, chopped**
2-½ pounds **hamburger**
1 pound **raisins**
3 teaspoons **cinnamon**
1 teaspoon **salt**
1 teaspoon **allspice**
1 teaspoon **cloves**
7-8 cups **sugar (part brown sugar)**
1 cup **vinegar**

Method

Peel and chop apples. Chop tomatoes. Mix all ingredients together, bring to rapid boil, and simmer until thick (1-1/2 to 2 hours). Pour into sterilized jars and seal or freeze in freezer boxes.

Chapter 19

Desserts

APPLE DUMPLINGS

4 servings
Source: Mildred Lamalie

Ingredients

2 cups **flour**
2 teaspoons **baking powder**
2 tablespoons **sugar**
⅓ cup **shortening**
½ teaspoon **salt**
½ cup **milk**
4 apples, peeled and cored, cut into medium-thin slices
1 cup **sugar**
½ cup **butter**
2 cups **water**

Method

Boil syrup until thick.

Roll dough 1/2" thick; cut in 4 squares. Place apples in center of squares and cover with dough. Put dumplings in pan. Pour syrup over dumplings and baste.

Bake at 375F for 35 minutes.

APPLE DUMPLINGS II

Servings: --
Source: Mildred Lamalie

Ingredients

3 apples, cored, peeled, cut in half
2 cups **flour**
4 teaspoons **baking powder**
½ teaspoon **salt**
2 tablespoons **shortening**
¾ cup **milk**
butter
brown sugar

Method

Mix dry ingredients; work in shortening and milk. Roll dough out and cut into 6 squares. Place an apple half on each square; add a little butter and brown sugar on top of each apple. Fold pastry around each apple half.

Bake at 425F for 40-45 minutes or until done.

ORIGINAL CAMPING APPLE CRISP

Servings: --
Source: Norma Jean Gahn

Ingredients

Method

Simmer apple slices in a little water, brown sugar, and butter until done and thickened a little. Just before serving, crumble cinnamon graham crackers over top. Add a scoop of ice cream.

APPLE OR PEACH CRISP

Servings: --
Source: Mildred Lamalie

Ingredients

5 or 6 apples or peaches
1 cup **flour**
⅔ cup **brown sugar**
3 tablespoons **butter**
1 teaspoon **cinnamon**
¼ teaspoon **nutmeg**

Method

Peel and slice fruit; layer in greased shallow baking pan.

Combine flour, sugar, butter, and spices. Sprinkle over fruit. Bake at 425F for 45 minutes.

FRESH FRUIT CRISP

Servings: --
Source: Mildred Lamalie

Ingredients

3 cups **chopped rhubarb**
1-½ cups **flour**
1 cup **quick rolled oats**
1 cup **firmly packed brown sugar**
1 teaspoon **cinnamon**
¾ cup **butter, melted**

Method

Place rhubarb on bottom of 9" ungreased pan.

Mix flour, oats, brown sugar, and cinnamon with butter. Spoon over rhubarb. Bake at 375F for 40-45 minutes, until golden brown.

RHUBARB CRISP II

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **flour**
½ cup **rolled oats**
1 cup **firmly packed brown sugar**
⅓ cup **butter, melted**
4 cups **rhubarb, cut in pieces**
1 cup **sugar**
¼ cup **flour**
½ teaspoon **cinnamon**

Method

In large bowl, combine flour, oats, and brown sugar. Mix well. With a fork, stir in butter to make a crumbly mixture.

In greased baking dish, combine rhubarb, sugar, flour, and cinnamon. Sprinkle topping over all. Bake at 375F for 30-45 minutes.

PEACH COBBLER

6 servings
Source: Debbie Allen

Ingredients

1 cup **flour**
1-¼ teaspoons **baking powder**
1 teaspoon **grated nutmeg**
½ teaspoon **salt**
2 tablespoons **butter, softened**
1 cup **sugar**
6-8 peaches, depending on size, peeled and sliced
½ cup **brown sugar**
1 teaspoon **almond extract**
1 cup **boiling water**
grated nutmeg

Method

Preheat the oven to 350F.

In a small bowl, combine the flour, baking powder, nutmeg, and salt; set aside.

In a large mixer bowl, cream the butter, add 1/2 cup sugar, and blend well. Beat in the flour mixture.

Oil a 9" square cake pan (using a metal pan gives a better texture to this dessert) and place half the peaches on the bottom. Sprinkle half the flour mixture over the fruit. Add the rest of the peaches and then the rest of the fruit mixture.

In a small bowl, combine the remaining 1/2 cup sugar and the brown sugar; sprinkle over all. Put the almond extract in a 1 cup measure and fill with the boiling water. Pour over the top of the cobbler, but do not mix. Sprinkle with additional nutmeg and bake for 1 hour. Serve warm.

RHUBARB PUDDING

Servings: --
Source: Mildred Lamalie

Ingredients

3 or 4 cups **rhubarb, cut up**
¾ cup **sugar**
1 cup **miniature marshmallows**
½ cup **shortening**
1 cup **sugar**
1-¾ cups **flour**
3 teaspoons **baking powder**
½ teaspoon **salt**
½ cup **milk**
1 teaspoon **vanilla**

Method

Put rhubarb, 3/4 cup sugar, and marshmallows into a well-greased 8"-x-12" baking dish.

Mix remaining ingredients together and pour over rhubarb mixture.

Bake at 350F for 1 hour.

RAISIN PUDDING

Servings: --
Source: Grandma Hetrick

Ingredients

1 cup **sugar**
2 cups **water**
1 tablespoon **butter**
½ cup **brown sugar**
1 cup **flour**
pinch **salt**
1 teaspoon **baking powder**
1 teaspoon **cinnamon**
2 tablespoons **butter**
1 cup **raisins**
nuts (if desired)

Method

Mix sugar, water, and butter. Bring to a boil.

While liquid boils, mix remaining ingredients with enough milk to make a dumpling-like dough. Pour into pan and pour syrup (first mixture) over it and bake until done.

MOM SCHAFER'S CHERRY PUDDING

Servings: --
Source: Sandy Schafer

Ingredients

1 cup **sugar**
1-½ cups **flour**
2 tablespoons **butter, softened**
1 teaspoon **baking powder**
1 cup **milk**
2 cups **pitted sour cherries**
1 cup **sugar**
1 cup **water**

Method

Mix sugar, flour, butter, baking powder, and milk; pour into flat-bottomed casserole.

Top with mixture of cherries, sugar, and water. Bake at 350F for 40-45 minutes.

WALNUT CHERRY DELIGHT

12 3" squares
Source: Mildred Lamalie

Ingredients

1-¼ cups **flour**
½ cup **firmly packed brown sugar**
½ cup **butter**
½ cup **flaked coconut**
½ cup **finely chopped walnuts**
8 ounce package **softened cream cheese**
⅓ cup **sugar**
1 egg
1 teaspoon **vanilla**
2 pounds 5-ounce can **cherry pie filling**
½ cup **walnuts, coarsely chopped**

Method

Combine flour, brown sugar, and butter; blend to fine crumbs. Add coconut and finely chopped walnuts; mix well. Set aside 1/2 cup of this crumb mixture. Pack remainder into bottom of greased 9"-x-13" baking pan. Bake at 350F for about 15 minutes or until edges are very lightly browned.

Meanwhile, combine softened cream cheese, sugar, egg, and vanilla. Beat together until very smooth; spread over hot baked bottom layer.

Return to oven for 10 minutes longer. Remove from oven and spread cherry pie filling over cheese layer. Sprinkle with coarsely chopped walnuts and the reserved crumb mixture. Bake 15 minutes longer.

Cool before cutting into squares.

QUINN'S FAVORITE CHERRY DESSERT

Servings: --
Source: Sherry Osborne

Ingredients

2 cans **cherry pie filling**
1 cup **shortening**
2 cups **flour**
2 cups **oatmeal**
1 cup **brown sugar**
½ teaspoon **salt**
½ teaspoon **baking soda**

Method

Combine shortening, flour, oatmeal, brown sugar, salt, and baking soda, working in shortening after all other ingredients are combined.

Place half of this mixture in greased 9"-x-13" pan. Pat firmly. Spread cherry pie filling on top. Sprinkle the rest of the crust mixture on top of this.

Bake at 350F for 30-40 minutes.

Serve warm on top of vanilla ice cream or with milk.

DANISH PUFF

Netta Hetrick says Aunt Dot always brought Danish Puff to have with coffee.

Servings: --
Source: Dot Nickel

Ingredients

½ cup **butter, softened**
1 cup **flour**
2 tablespoons **water**
½ cup **butter**
1 cup **water**
1 teaspoon **almond extract**
1 cup **flour**
3 eggs
chopped nuts

Method

Heat oven to 350F. Cut 1/2 cup butter in 1 cup flour until particles resemble small peas. Sprinkle 2 tablespoons over flour mixture; mix with fork. Gather pastry into a ball; divide into halves. Pat each half into a rectangle, 12"-x-3", on ungreased cookie sheet. Place rectangles 3" apart.

Heat 1/2 cup butter and 1 cup water to rolling boil; remove from heat. Quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat; add eggs. Beat until smooth and glossy. Spread half of topping over each rectangle. Bake until topping is crisp and borwn, about 1 hour; cool. Spread with powdered sugar glaze; sprinkle with nuts.

Powdered Sugar Glaze: Mix 1-1/2 cups powdered sugar, 2 tablespoons butter, softened, 1-1/2 teaspoons vanilla, and 1 to 2 tablespoons warm water, to desired consistency.

SOUR CREAM CHEESECAKE

16 servings
Source: Debbie Allen

Ingredients

2-½ cups **graham cracker crumbs**
¼ cup **sugar**
½ cup **butter, softened**
5 8-ounce packages **soft cream cheese**
1-¾ cups **sugar**
3 tablespoons **flour**
1 tablespoon **grated lemon peel**
¼ teaspoon **vanilla extract**
5 eggs
2 egg yolks
¼ cup **heavy cream**
½ cup **sour cream**

Method

Make crust: in medium bowl, with hands, mix graham cracker crumbs with sugar and soft butter until they are well combined. Press mixture on bottom and sides of 9" springform pan, building up sides of pan to form a rim all around. Refrigerate until needed.

Preheat oven to 500F.

Make filling: in large bowl of electric mixer, combine cream cheese, sugar, flour, lemon peel, and vanilla. Beat at high speed just to blend.

Beat in eggs and egg yolks, one at a time. Add cream, beating just until well combined. Pour into crust-lined pan.

Bake 10 minutes. Reduce oven temperature to 275F and bake 1 hour longer.

Spread top with sour cream. Let cool in pan on wire rack. Refrigerate 3 hours or overnight.

PUMPKIN PECAN CHEESECAKE

10 servings
Source: Debbie Allen

Ingredients

¾ cup **brown sugar**
6 tablespoons **butter, chilled**
1-½ cups **chopped pecans**
1-½ cups **graham cracker crumbs**
1 cup **sugar**
6 tablespoons **butter, melted**
3 8-ounce packages **cream cheese**
¾ cup **brown sugar**
5 eggs
1 pound **canned solid pumpkin**
½ cup **whipping cream**
½ teaspoon **cinnamon**
½ teaspoon **ground nutmeg**
¼ teaspoon **cloves**

Method

Topping: Place 3/4 cup sugar in small bowl. Add 6 tablespoons chilled butter and cut in until mixture resembles coarse meal. Stir pecans into mixture. Set aside.

Cheesecake: Blend crumbs, 1/4 cup sugar, and butter in medium bowl. Press crumb mixture in bottom and up sides of springform pan. Chill.

Preheat oven to 325F. Beat cream cheese in large bowl until smooth. Mix in remaining 3/4 cup sugar and brown sugar. Add eggs 1 at a time and beat until fluffy. Blend in pumpkin, cream, cinnamon, nutmeg, and cloves.

Pour into crust. Bake until center no longer moves when pan is shaken, about 1-1/2 hours.

Sprinkle topping over cheesecake. Bake 15 minutes. Transfer to rack to cool. Cover and refrigerate overnight.

NO-BAKE CHOCOLATE CHEESECAKE

8 servings
Source: Dorothy Lamalie

Ingredients

1-½ cups **Hershey's semi-sweet chocolate chips**
1 8-ounce package **cream cheese, softened**
1 3-ounce package **cream cheese, softened**
½ cup **sugar**
¼ cup **butter or margarine, softened**
2 cups **frozen non-dairy whipped topping, thawed**
8" (6 ounces) **packaged graham cracker crumb crust**

Method

In small microwave-safe bowl place chocolate chips. Microwave at HIGH (100%) 1 to 1-1/2 minutes or until chips are melted and mixture is smooth when stirred. Set aside to cool.

In large mixer bowl beat cream cheese, sugar, and butter until smooth.

On low speed blend in melted chocolate. Fold in whipped topping until blended; spoon into crust. Cover; chill until firm. Garnish as desired.

CHERRY CHEESE TARTS

48
Source: Joyce Smith

Ingredients

2 8-ounce packages **cream cheese, softened**
¾ cup **sugar**
1 tablespoon **lemon juice**
2 eggs
1 teaspoon **vanilla**
'Nilla Wafers
cherry pie filling

Method

Combine cream cheese, sugar, lemon juice, eggs, and vanilla, and beat 5 minutes.

Line petit four pans with petit four papers Trim 'Nilla Wafers to fit papers.

Drop 1 tablespoon cheese mixture into papers. Bake at 350F for 20-25 minutes. A thin crust will appear on top of cakes.

Top with 1 teaspoon cherry pie filling.

CHERRY CHEESE CAKES

Servings: --
Source: Julie Allen

Ingredients

1 package **graham crackers, crumbled (mixed with a little butter and sugar)**
2 8-ounce packages **cream cheese**
¾ cup **sugar**
2 eggs
1 tablespoon **lemon juice**
1 teaspoon **vanilla**
½ can **cherry pie filling**

Method

Cover bottom of mini-muffin pan cups with graham cracker mixture. Combine all other ingredients except cherries and beat 5 minutes. Fill muffin cups almost to the top with cream cheese mixture.

Bake at 375F for 15-20 minutes (tops begin to brown). Before serving, add the cherries to the tops.

PECAN TARTS

Servings: --
Source: Dorothy Lamalie

Ingredients

3 ounces **cream cheese**
½ cup **butter**
1 cup **sifted flour**
1 egg
¾ cup **brown sugar**
1 teaspoon **vanilla**
1 tablespoon **soft butter**
⅔ cup **broken pecans**

Method

Combine cheese and butter. Stir in flour and chill 1 hour. Shape into 2 dozen 1" balls. Place in mini muffin pans, pressing dough up sides.

Beat egg, brown sugar, vanilla, and butter until smooth. Divide 1/2 pecans; put half in mixture. Put 1 tablespoon mixture in each tart. Top each tart with remaining nuts.

Bake at 325F for 25 minutes. Cool before removing from pan.

PECAN TASSIES

2 dozen
Source: Garnetta Hetrick

Ingredients

1 3-ounce package **cream cheese**
½ cup **butter or margarine, softened**
1 cup **sifted all-purpose flour**
1 egg
¾ cup **brown sugar**
1 tablespoon **butter or margarine, softened**
1 teaspoon **vanilla**
dash **salt**
⅔ cup **coarsely broken pecans**

Method

Cheese pastry: Let cream cheese and 1/2 cup butter or margarine soften at room temperature; blend together. Stir in flour. Chill about 1 hour. Shape in 2 dozen 1" balls; place in ungreased 1-3/4" muffin pans. Press dough evenly against bottoms and sides of each.

Pecan filling: Beat together egg, brown sugar, the 1 tablespoon butter, vanilla, and salt just until smooth. Divide half the pecans among pastry-lined pans; add egg mixture and top with remaining pecans. Bake in slow oven (325F) for 25 minutes or until filling is set. Cool before removing from pans.

CHEESE CAKE "SOUFFLE"

Servings: --
Source: Mae Allen

Ingredients

1 large can **evaporated milk**
1 package **lemon Jello**
8 ounces **softened cream cheese**
1 cup **sugar**
2 teaspoons **vanilla**
30 crushed **graham cracker squares**
¼ pound **melted butter**
2 teaspoons **sugar**

Method

Chill evaporated milk in freezer until ice crystals form.

Dissolve Jello in 1 cup boiling water. Slightly jell.

Beat cream cheese, sugar, and vanilla.

Mix graham cracker crumbs, butter, and 2 teaspoons sugar with pastry blender. Spread in 9"-x-13" pan, saving 1/2 cup crumbs for top.

In large bowl, whip evaporated milk; add Jello and whip until smooth. Add cream cheese mixture and whip until thick. Spread in pan and top with reserved crumbs. Chill until firm.

PRETZEL DESSERT

15 servings
Source: Joyce Smith

Ingredients

2-½ cups **crushed pretzels**
3 tablespoons **sugar**
8 ounces **cream cheese**
1 cup **sugar**
2 cups **sliced strawberries**
6 ounces **strawberry Jello**
8 ounces **Cool Whip**
¾ cup **margarine**
2 cups **boiling water**
1-½ cups **cold water**

Method

Cream margarine and 3 tablespoons sugar. Add crushed pretzels. Press lightly into a 9"-x-13" pan. Bake at 350F for 10 minutes. Cream the cheese and sugar. Add whipped topping. Spread over cooled pretzel crush.

Dissolve Jello in boiling water. Add cold water and strawberries. Let partially set. Pour over cream cheese layer. Refrigerate.

Variation: 2 cups hot pineapple juice may be substituted for 2 cups boiling water.

AARON'S FAVORITE PISTACHIO DESSERT

Servings: --
Source: Sherry Osborne

Ingredients

1-¼ cups **flour**
½ cup **margarine or butter, softened**
½ cup **chopped pecans**
8 ounces **cream cheese**
1 cup **powdered sugar**
8 ounces **Cool Whip**
2 3-3/4-ounce pckages **instant pistachio pudding**
3 cups **milk**

Method

Combine flour and margarine until crumbly. Stir in pecans. Pat into greased 9"-x-13" pan. Bake at 350F for 18 minutes or until golden brown. Cool.

Combine cream cheese and powdered sugar until smooth. Fold in half of the carton of Cool Whip. Spread over cooled crust.

In bowl combine pudding mixes and milk. Pour over cheese layer. Frost with remaining Cool Whip.

Refrigerate overnight.

PINEAPPLE MINT SUPREME

Servings: --
Source: Sandy Schafer

Ingredients

1 cup **flour**
½ cup **walnuts**
¼ cup **brown sugar**
½ cup **butter**
20 ounce can **crushed pineapple**
3 ounce package **lime gelatin**
8 ounce package **cream cheese**
1 cup **sugar (1/2 cup Splenda)**
~ **1** cup **vanilla yogurt**
¼ teaspoon **mint extract**

Method

Mix flour, walnuts, and brown sugar. Cut in butter and press into bottom of greased 12"-x-8"-x-2" glass pan. Bake at 400F for 12-15 minutes. Cool.

Drain pineapple. Heat to boiling reserved juice. Dissolve gelatin. Cool.

Cream the cream cheese with sugar; blend in gelatin. Stir in drained pineapple. Chill until thick, not set.

Mix yogurt and mint extract and add to cream cheese mixture. Fold into pineapple mixture and pour over cooled crust.

Chill until set. Serve.

DIRT CUPS

Servings: --
Source: Debbie Allen

Ingredients

2 cups **cold milk**
1 small box **Jello chocolate flavor instant pudding**
8 ounces **Cool Whip, thawed**
16 ounces **chocolate sandwich cookies, crushed**
8-10 7-ounce **plastic cups**
gummy worms and frogs
candy flowers

Method

Pour milk into large bowl. Add pudding mix. Beat with whisk until well blended, 1-2 minutes. Let stand 5 minutes.

Stir in whipped topping and half of crushed cookies.

Place 1 tablespoon crushed cookies in bottom of cups. Fill cups 3/4 full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour and decorate.

COCONUT BARS

Servings: --
Source: Dorothy Lamalie

Ingredients

ICING

- **1** pound **powdered sugar**
- ⅓ cup **unsweetened cocoa**
- **1** teaspoon **melted and cooled butter**
- ½ cup **milk**

Method

Bake a white cake in a 9"-x-13" pan which has been sprayed with Pam and lined with waxed paper so cake can be removed easily. Cool cake, then refrigerate until cold. Trim brown sides, top, and bottom from cold cake. Cut into rectangles.

Icing: Sift sugar and cocoa into top of double boiler. Stir in butter and milk to make a thin icing. Place icing over double boiler containing hot water, stirring frequently until icing is smooth and warm. Dip cake into icing; let excess drip off; then cover completely with shredded coconut. Let set on wire rack. Can be frozen.

DEATH BY CHOCOLATE

Servings: --
Source: Norma Jean Gahn

Ingredients

1 devil's food chocolate cake mix
3 large **instant chocolate pudding mixes (3 cups each package)**
2 large **containers Cool Whip**
7 Skor or Heath bars

Method

Bake cake in 9"-x-13" pan and cool. Mix pudding mix and grate candy bars. Break cake in small pieces. Layer in large punch bowl--half cake, half pudding, half Cool Whip, half candy bars. Repeat layers. Refrigerate overnight.

For a smaller recipe, you can make a third of this and put it in a good-sized glass dish.

CHOCOLATE FUDGE PUDDING

8 servings
Source: Debbie Allen

Ingredients

1 cup **flour**
2 teaspoons **baking powder**
1 teaspoon **salt**
⅔ cup **sugar**
6 tablespoons **cocoa powder**
½ cup **milk**
2 tablespoons **butter, melted**
1 teaspoon **vanilla**
½ cup **chopped pecans**
1 cup **brown sugar**
1-½ cups **boiling water**

Method

Preheat oven to 350F. Sift together the flour, baking powder, salt, sugar, and 2 tablespoons of the cocoa into a large bowl. Add the milk, butter, and vanilla; mix only until smooth. Stir in the pecans, then transfer to an oiled 1-quart baking dish.

In a medium bowl, combine the brown sugar and the remaining 4 tablespoons cocoa; sprinkle over the top of the chocolate mixture. Pour the boiling water over all, and do not stir in.

Bake for 40 minutes, or until the top appears to be firm. Remove from oven and allow to stand for 10 minutes before cutting into squares. Serve warm, pudding side up. If the dessert is made in advance, it can be covered with foil and reheated in a low oven or in the microwave.

ICE CREAM DESSERT

Servings: --
Source: Mildred Lamalie

Ingredients

1 stick **butter, melted**
1 cup **brown sugar**
1 cup **chopped nuts**
3 cups **cornflakes, partly crushed**

Method

Mix together and put half of this mixture in a 9"-x-13" pan.

Slice 1/2 gallon of ice cream and lay slices on layer of cornflake mixture. Cover with rest of cornflake mixture and freeze.

ALMOND ICE CREAM BALLS

4 servings
Source: Debbie Allen

Ingredients

1 pint **vanilla or chocolate ice cream**
2 ounces **slivered almonds, chopped and toasted**
½ cup **commercial fudge sauce**
1 teaspoon **almond extract**

Method

Scoop ice cream into 4 large balls, and place on a baking sheet; freeze at least 1 hour or until firm. Quickly coat sides with almonds; freeze until serving time.

Combine fudge sauce and almond extract. To serve, place ice cream ball in a dessert bowl; top with sauce. Serve immediately.

ICE CREAM ROLLS

10 servings
Source: Debbie Allen

Ingredients

Method

Beat 3 eggs about 4 minutes, until they are almost lemony colored and thick. Blend in 1 cup sugar; add 1/3 cup water and 1 teaspoon vanilla.

Sift together 1 cup flour, 1 teaspoon baking powder, 1/4 teaspoon salt, and 1/4 cup cocoa. Blend this into liquid.

Bake on greased and floured jellyroll pan at 375F for 10-12 minutes, until it bounces back with the touch of a finger.

Drop cake out onto powdered sugar-covered towel and roll up from a short side. Let it cool on a rack about 15 minutes.

Spread just over 1 pint of slightly softened ice cream on center of roll, and roll up again and freeze, wrapped in foil, until a few minutes before serving.

Slice into 10 slices and serve.

UNCOOKED ICE CREAM

Servings: --
Source: Dorothy Lamalie

Ingredients

1 cup **sugar**
4 eggs
2-⅔ cups **milk**
4 tablespoons **sugar**
salt
2 cups **whipping cream**

Method

Dissolve 1 cup sugar and salt in milk. Separate eggs and beat yolks until thick and mix with the above. Beat egg whites until thick and beat in 4 tablespoons sugar; add to above. Beat cream until thick but not stiff. Stir together.

Vanilla: 2-3 teaspoons.
Cocoa: 1/2 cup cocoa and 1 teaspoon vanilla added to sugar.
Maple Nut: add 12 drops Mapeline and 1 cup nuts.

OREO MINT ICE CREAM

1 generous quart
Source: Debbie Allen

Ingredients

⅔ cup **coarsely chopped Oreo cookies**
2 large **eggs**
¾ cup **sugar**
2 cups **heavy or whipping cream**
1 cup **milk**
2 teaspoons **peppermint extract**

Method

Place the cookies in a bowl, cover, and refrigerate.

Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the peppermint extract and blend again.

Transfer the ice cream to an ice cream maker and freeze, following the manufacturer's instructions.

After the ice cream stiffens (about 2 minutes before it is done), add the chopped cookies, then continue freezing until the ice cream is ready.

ICE CREAM SANDWICH DESSERT

Can be made a day ahead. Keeps well in freezer. Really good! Easy to cut and holds up well to serve.

Servings: --
Source: Mae Allen

Ingredients

1 large or 2 small boxes **Pierre's Ice Cream Sandwiches**
1 small carton **Cool Whip**
2-3 Butterfinger bars, crushed to crumbs

Method

Dust an 8" square glass pan with confectionary sugar. Line dish wtih ice cream sandwiches and pieces to fit. Spread a layer of Cool Whip. Sprinkle with Butterfinger crumbs.

Repeat ice cream sandwiches. Repeat Cool Whip. Repeat candy crumbs.

JUNK FOOD TRAIL MIX

Servings: --
Source: Becca Allen

Ingredients

M&M's
Skittles
licorice
candy corn
gummy worms
Milk Duds
Junior Mints
2 Crunch Bars
2 or 3 Hershey Bars
gummy bears
marshmallows
chocolate chips

Method

Chop up the licorice, gummy worms, and candy bars. Pour all into a big bowl and stir as long as you want.

PUMPKIN CUPCAKES

Servings: --
Source: Cathy Hetrick Eames

Ingredients

1 cup **sugar**
½ cup **butter**
2 eggs
1 cup **flour**
1 teaspoon **soda**
1 tablespoon **baking powder**
1 teaspoon **cinnamon**
1 teaspoon **cloves**
1 cup **pumpkin**
1 teaspoon **vanilla**
3 ounces **chocolate chips**
1 cup **raisins (optional)**

Method

Mix sugar, butter, eggs, flour, soda, baking powder, cinnamon, cloves, pumpkin, and vanilla together. Add chocolate chips and raisins.

Bake 25-30 minutes at 325F.

Chapter 20

Candy

OHIO CHOCOLATE CARAMELS

Servings: --
Source: Dorothy Lamalie

Ingredients

½ cup **milk**
1 cup **sugar**
3-½ ounces **unsweetened chocolate, grated**
1 cup **molasses**
2 tablespoons **butter**

Method

In saucepan, heat milk. Add sugar, chocolate, and molasses; stir mixture over medium heat until sugar has dissolved and chocolate has melted. Add butter. Do not stir after mixture begins to boil, for it will make it grainy.

Cook until hard ball stage. (This doesn't take nearly as long as the American Caramels, and is much firmer.) Pour into buttered 9" pan. Cool and cut into pieces.

AMERICAN CARAMELS

Servings: --
Source: Dorothy Lamalie

Ingredients

6 cups **sugar**
2 cups **light corn syrup**
1 quart **heavy cream**
¾ pound **butter**
2 tablespoons **vanilla**

Method

Put the sugar, corn syrup, and cream into a large pan over low heat and stir constantly until sugar has dissolved. Boil without stirring to firm ball stage. (Dorf uses a candy thermometer and boils almost to hard ball stage.) This takes a couple of hours.

Add the butter, stir until well mixed into the syrup, then remove from heat. Add vanilla, mix, and pour into 2 or 3 buttered 8" square pans.

Let the caramel set until cold (several hours or overnight), and cut into squares and dip in chocolate.

Dorf takes the caramel out of the pan and cuts on a cutting board with a long, strong knife. As soon as she cuts them, she puts them back in the refrigerator until all are ready to dip. After she dips them, she puts them on wax paper on cookie sheets, freezes for a short time, and then chills completely in refrigerator.

PEANUT BUTTER BALLS

Servings: --
Source: Claudia Nickel

Ingredients

1 pound **butter, room temperature**
2 pounds **crunchy peanut butter**
3 pounds **confectioners' sugar**

Method

Beat the butter and peanut butter until creamy, then add half the sugar, beating until smooth. Use the dough hook to mix in the rest of the sugar.

Shape in balls and dip in melted chocolate. Place dipped candy on cookie sheets with wax paper. Cool in freezer to set chocolate, then refrigerate.

CHOCOLATE PEANUT CLUSTERS

Servings: --
Source: Mildred Lamalie

Ingredients

12 ounces **milk chocolate chips**
½ cup **peanut butter**
1 cup **salted nuts**

Method

Melt chocolate with peanut butter. Add nuts, and drop by spoonfuls onto waxed paper.

TRIPLE CHOCOLATE PEANUT CLUSTERS

Servings: --
Source: Dorothy Lamalie

Ingredients

2 pounds **white chocolate**
12 ounces **semisweet chocolate chips**
12 ounces **milk chocolate chips**
24 ounces **unsalted dry-roasted peanuts**

Method

Melt chocolates, mixing well. Add nuts. Drop by spoonfuls onto cookie sheets lined with wax paper. Chill briefly in freezer, then refrigerate.

BLACK WALNUT SOUR CREAM FUDGE

Servings: --
Source: Mildred Lamalie

Ingredients

2 cups **sugar**
½ cup **sour cream**
⅓ cup **white corn syrup**
2 tablespoons **butter**
¼ teaspoon **salt**
2 teaspoons **vanilla**
¼ cup **candied cherries, chopped**
1 cup **chopped black walnuts**

Method

Combine sugar, sour cream, corn syrup, butter, and salt. Bring to a boil slowly, stirring until sugar dissolves. Boil, without stirring to 236F on candy thermometer.

Remove from heat. Let stand 15 minutes without stirring. Add vanilla. Beat until mixture starts to lose its gloss. Add nuts and cherries.

WONDERFUL FUDGE

Servings: --
Source: Mildred Lamalie

Ingredients

4 cups **sugar**
1 large can **Carnation milk**
1 stick **margarine**
1 pint **marshmallow creme**
12 ounces **chocolate chips**
1 teaspoon **vanilla**
nuts

Method

Pour cooked liquid over creme and chips; mix until chips are melted. Add nuts.

FUDGE

Servings: --
Source: Debbie Allen

Ingredients

4 cups **sugar**
16 ounces **marshmallows**
12 ounces **evaporated milk**
1 pound **butter**
1 teaspoon **vanilla**
1 pound **chopped nuts**
12 ounces **semisweet chocolate chips**
12 ounces **milk chocolate chips**

Method

Stir sugar, marshmallows, and evaporated milk over low heat. Bring to a boil and boil for 7 minutes. Remove from heat.

Add chocolate chips, butter, vanilla, and chopped nuts and pour into buttered pans.

DARK CHOCOLATE MINT FUDGE

Servings: --
Source: Debbie Allen

Ingredients

6 ounces **bittersweet (not unsweetened) or semisweet chocolate, chopped**
¼ cup **marshmallow creme**
1-½ ounces **unsweetened chocolate, chopped**
½ teaspoon **peppermint extract**
1-½ cups **sugar**
¾ cup **sweetened condensed milk**
⅓ cup **water**
⅓ cup **whipping cream**
¼ cup **unsalted butter, cut into pieces**

Method

Line 9"-x-5" loaf pan with foil, overlapping sides. Place first 4 ingredients in metal bowl. Mix sugar, milk, water, cream, and butter in heavy 3-quart saucepan. Stir over medium-low heat until sugar dissolves. Brush down sugar using pastry brush dipped into water. Increase heat to high; bring to rolling boil. Reduce heat to medium-high; stir slowly with wooden spoon until clip-on thermometer registers 232F, about 9 minutes.

Pour boiling mixture over ingredients in bowl; do not scrape pan. Stir vigorously with wooden spoon until chocolate melts and fudge thickens slightly, about 2 minutes (mixture should still be very soft and glossy). Immediately pour fudge into prepared pan; smooth top with rubber spatula. Refrigerate fudge until firm enough to cut, about 2 hours.

Lift fudge from pan, using foil as aid. Fold down foil sides. Trim ends of fudge. Cut into 24 pieces. You can decorate each piece with a candied violet if you like.

MOLDED CHOCOLATES

Servings: --
Source: Debbie Allen

Ingredients

1 pound **melting chocolate**

Method

Place clean, oil-free, dry cookie molds in freezer to chill at least 1 hour. Melt chocolate, broken into small pieces, in double boiler over barely simmering water. Stir it gently as it melts.

After it has melted, allow the chocolate to cool until it is just barely warm. Stir occasionally. Remove one mold from the freezer at a time. Quickly and completely fill the mold with about 1/3 cup melted chocolate, smoothing it into all the corners.

Return the filled mold to the freezer. After 10 minutes, remove the mold from the freezer, and holding one hand under the chocolate, turn the mold over and rap the edge gently but firmly on a counter. The finished chocolate will fall right out. (Regular chocolate, not chocolate chips, can be used, but it may not come out of the molds as easily.)

HARD TACK CANDY

Servings: --
Source: Marilyn Lamalie

Ingredients

1-¾ cups **sugar**

½ cup **white Karo syrup**

½ cup **water**

Method

Pour sugar, water, and syrup into pan and stir. Place on stove and cook until candy thermometer registers 300F or hard crack. Take off heat and stir in 1 teaspoon flavoring and a few drops of food coloring. (For flavors like orange and lemon, use 2 teaspoons flavoring. For stronger flavors like mint and cinnamon, 1 teaspoon is plenty.) Pour into a heavy iron skillet that has been buttered and placed in refrigerator to cool. Start cutting right away by lifting edges of candy and snipping off a piece. Roll in powdered sugar and cut with kitchen shears. Buy oil flavorings at drug store.

anise--blue
clove--white
lemon--yellow
spearmint--green
orange--orange
cinnamon--red

MICROWAVE PEANUT BRITTLE

Servings: --
Source: Tillie Hetrick

Ingredients

1 cup **sugar**
½ cup **Karo syrup**
1 cup **raw peanuts**
1 tablespoon **butter**
1 teaspoon **vanilla**
1 teaspoon **baking soda**

Method

Combine sugar and Karo syrup and cook in microwave for 4 minutes. Remove and add peanuts; boil 4 minutes. Add butter and vanilla; boil 1-1/2 minutes. Add baking soda.

Stir and pour on buttered metal cookie sheet. When cold, break into pieces.

POPCORN BALLS

24
Source: Mildred Lamalie

Ingredients

9 quarts **popped corn**
2 cups **white sugar**
⅔ cup **light corn syrup**
⅔ cup **boiling water**
2 tablespoons **vinegar**
2 teaspoons **cream of tartar**
2 teaspoons **vanilla**
2 tablespoons **melted butter**
⅛ teaspoon **baking soda**

Method

Combine everything except popcorn and cream of tartar. Heat to boiling, then add cream of tartar. Boil to soft crack stage (280F). Immediately add vanilla, butter, and baking soda. Stir until foamy, pour over popcorn, mix well, and shape into 24 balls.

BAKED CARAMEL CORN

Servings: --
Source: Mildred Lamalie

Ingredients

1 cup **butter**
2 cups **packed brown sugar**
½ cup **light corn syrup**
1 teaspoon **salt**
1 teaspoon **baking soda**
½ teaspoon **vanilla**
6 quarts **popped corn**

Method

Melt butter, stir in brown sugar, syrup, and salt. Bring to boil, stirring constantly, then boil without stirring for 5 minutes. Remove from heat and stir in soda and vanilla. Pour over popcorn, mixing well. Put into 2 large shallow baking pans. Bake at 250F for 1 hour, stirring every 15 minutes. Remove from oven, cool completely. Break apart and store in airtight containers.

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