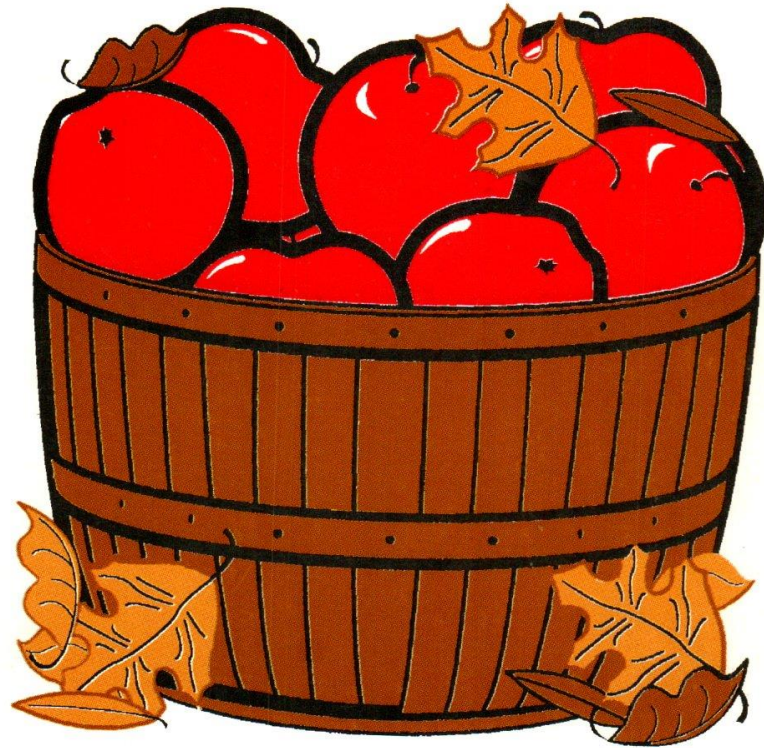


TASTE OF



ALMA

## ALMA

The town began when the railroad was being built in the 1850's. Settlers, there since the 1820's, took advantage of this opportunity. This allowed the construction of the six-block area of the original town, which became the beginning from which the town grew. After two name changes (Mound City and Rantoul), Alma became the fledgling town's name (named for the Battle of Alma in the Crimean War). Twenty years later, a pear tree and melon from Texas became the primary stimulus for growth. For the next 40 years, the fruit business, with the railroad as transport, became the primary industry of the area.

Frame buildings allowed fires to alter the course of Alma's history. The pickle factory burned in 1904. The main business area burned in December 1908, and was rebuilt in 1909. The Christian College burned in 1912.

With the highway completed in 1931, the dependency on the railroad was diminished. Trying to survive both the Depression and the drought of the 30's changed the fruit industry, although it continued and, until the oil boom in 1938, remained the focus of employment in the town.

The town remained under the effects of the Depression until after World War II. A resurgence of available capital brought water and natural gas to the town in the 1960's. The population has remained between 300 to 500 for permanent citizenry since the heyday of the fruit industry.

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# Appetizers, Relishes & Pickles



## APPETIZERS, RELISHES & PICKLES

### JALAPENO CHEESE BALL

5 jalapeno peppers, minced  
1 lb. shredded sharp Cheddar  
cheese  
1 large onion, minced

3 cloves garlic, minced  
½ c. mayonnaise  
1 c. chopped pecans

Remove tops and seeds from peppers, then mince and combine with cheese, onion and garlic. (Can be grated finely with food processor grinder.) Mix in mayonnaise and chill until firm. Form into ball and roll in pecans. Serve with tortilla chips.

*Betty Dowling*

### MEAT BALLS

1 lb. hamburger  
1 egg  
1 Tbsp. flour

onions, chopped fine  
salt and pepper  
1 can tomato soup

Mix together. Make into small balls (size of walnuts). Put 1 or 1 ½-inches of water in skillet; bring to boil. Drop meat balls into boiling water. Cook until done. Pour off all but about 1 cup water. Pour 1 can of tomato soup over meat balls and simmer a few minutes. Stir to coat meat balls with the soup.

*Leta Mazanek*

### MEAT DIP

1 lb. hamburger  
1 lb. sausage

1 large block Velveeta cheese  
1 can Ro-Tel tomatoes

Brown the hamburger and sausage. Add meat to crock-pot of the cheese and Ro-Tel tomatoes. Melt contents together and serve at low heat with chips or crackers.

*Karlyn Mosley*

### TORTILLA ROLL-UPS

2 pkg. cream cheese  
8 dill pickles, chopped finely

1 ½ pkg. tortillas (flour)

**APPETIZERS, RELISHES & PICKLES**

Mix dill pickles with cream cheese. Spread on tortillas. Roll up and slice. Chill, then serve.

*Cathy Buchanan*

**CHEESE BALL  
(Dip)**

- |                                       |                              |
|---------------------------------------|------------------------------|
| 1 (8 oz.) cream cheese                | 1 Tbsp. chopped green pepper |
| 1 c. (8 oz.) Cracker Barrel (Cheddar) | 2 Tbsp. Worcestershire sauce |
| 1 Tbsp. chopped pimento               | 1 tsp. lemon juice           |
| 1 Tbsp. chopped onion                 | chopped pecans               |

Mix all ingredients. Chill overnight. Remove from refrigerator. Roll in ball and roll in chopped pecans.

For Dip: Mix all ingredients. Chill overnight. Do not add pecans. Set out in cool area. May be left to set out for up to 4 hours. Flavor is best after setting out for at least 1/2 hour.

*Lyne Cone*

**HOMEMADE BOURSIN**

- |                          |                   |
|--------------------------|-------------------|
| 8 oz. whipped butter     | 1/4 tsp. dill     |
| 16 oz. cream cheese      | 1/4 tsp. marjoram |
| 2 cloves garlic, pressed | 1/4 tsp. pepper   |
| 1/2 tsp. oregano         | 1/4 tsp. thyme    |
| 1/4 tsp. basil           |                   |

Mix together thoroughly with mixer or food processor. Refrigerate overnight. Serve room temperature with assortment of plain crackers. Keeps well. Freezes well.

Boursin is a rich, expensive French cheese.

*June Williams*

**ROTEL CHEESE DIP**

- |  |  |
|--|--|
| 1 lb. pasteurized cheese spread, cubed | 1 (10 oz.) can diced Ro-Tel tomatoes and green chilies |
|--|--|

In a medium saucepan, combine ingredients. Stir over low heat until cheese is melted. Serve with tortilla chips, crackers or vegetables.

**APPETIZERS, RELISHES & PICKLES**

Microwave: Place ingredients in a covered casserole. Heat on HIGH until cheese is melted, about 5 minutes, stirring once. Makes about 1 quart dip.

*Pat Montgomery*

**HOT CRAB SPREAD**

- |                        |                      |
|------------------------|----------------------|
| 8 oz. cream cheese     | 1/2 tsp. horseradish |
| 1 Tbsp. milk           | salt                 |
| 6 to 8 oz. flaked crab | pepper               |
| 2 Tbsp. chopped onion  |                      |

Blend all ingredients and bake for 15 minutes in a 350° oven. Serve with crackers or party rye.

*Kathy Sparling*

**CHEESE BALL**

- |                           |                             |
|---------------------------|-----------------------------|
| 8 oz. Philly crème cheese | 8 oz. Cheddar cheese        |
| 2 Tbsp. onion             | 2 tsp. Worcestershire sauce |

Roll into big ball and roll in pecans.

*Jennie Shumate*

**APPLE DIP**

- |                     |                       |
|---------------------|-----------------------|
| 2 pkg. crème cheese | 1 1/2 c. brown sugar  |
| 2 tsp. vanilla      | 1 Tbsp. peanut butter |

Mix together.

*Jennie Shumate*

**CHILI DIP WITH BEANS**

- |                      |                            |
|----------------------|----------------------------|
| 2 lb. hamburger      | 2 cans chili without beans |
| 1 big jar taco sauce | 2 lb. Velveeta             |

Brown the hamburger; drain and add the rest.

*Jennie Shumate*

**FIESTA DIP**

- |                    |                               |
|--------------------|-------------------------------|
| 4 oz. creme cheese | 1 can Hormel chili with beans |
| 1 small onion      | 4 oz. Colby cheese            |
| 1/2 green pepper   |                               |

*Sharon Davis*

**APPETIZERS, RELISHES & PICKLES**

**CHEESE BALL**

- |                           |                             |
|---------------------------|-----------------------------|
| 8 oz. Philly creme cheese | 2 tsp. Worcestershire sauce |
| 8 oz. Cheddar cheese      | dash of salt                |
| 2 Tbsp. onion             |                             |

Make into ball. Roll over pecans.

*Pauline Halterman*

**SAUSAGE AND CHEESE BALLS**

- |                             |        |
|-----------------------------|--------|
| Bisquick                    | butter |
| 1 lb. sausage               | garlic |
| grated sharp Cheddar cheese |        |

Bisquick: Use directions on box for biscuits (just add milk). Fry sausage and drain. Add grated sharp Cheddar cheese, about the same amount as sausage.

Mix all together, then drop by teaspoonfuls onto greased cookie sheet or flour hands and roll each one. Bake 9 to 10 minutes in a 450° oven.

Optional: Brush each with melted butter and garlic.

Can make ahead and keep refrigerated. Heat in microwave and keep warm in crock-pot when serving.

*Susan Saatkamp*

**MEAT BALLS**

- |                    |                       |
|--------------------|-----------------------|
| 16 oz. grape jelly | 2 (8 oz.) chili sauce |
|--------------------|-----------------------|

Mix, melt and put over meat balls.

*Jennie Shumate*

**CHEESE BALL**

- |   |                                |
|---|--------------------------------|
| 5 oz. jars Kraft cheese spread (1 garlic, 1 Roka and 2 pimento) | 3 dashes of Tabasco sauce      |
| 3 oz. cream cheese  | 1 dash of Worcestershire sauce |
| ½ c. butter   | 1 dash of garlic               |

Mix all together and roll into balls. This freezes well. When time to serve, thaw and when soft enough, roll in ground nuts.

*Mona Owens*

**APPETIZERS, RELISHES & PICKLES**

**SMOKEY LINKS IN ORIENTAL SAUCE**

- |                    |                                |
|--------------------|--------------------------------|
| 2 lb. smokey links | 1 c. pineapple or orange juice |
| 1 c. brown sugar   | ½ c. vinegar                   |
| 3 Tbsp. flour      | 1 ½ Tbsp. soy sauce            |
| 2 tsp. dry mustard | 1 lb. small shrimp             |

Heat all except smokey links and shrimp to boiling. Boil 1 minute. Add smokey links and shrimp. Heat thoroughly for about 5 minutes.

*Mona Owens*

**FRENCH ONION DIP**

- |                              |                              |
|------------------------------|------------------------------|
| 1 pkg. Lipton onion soup mix | 1 large container sour cream |
|------------------------------|------------------------------|

Mix together and chill 1 hour. Serve with chips.

Optional: May sprinkle with Cheddar cheese over top.

*Darci Leckey*

**SALSA LAYERED DIP**

- |                           |   |
|---------------------------|---|
| sour cream                | black olives (optional)                     |
| salsa of choice           | green olives (optional)                     |
| garlic powder             | sliced or chopped green chillies (optional) |
| Cheddar cheese            | chopped green peppers (optional)            |
| 1 medium chopped onion    |   |
| 2 medium chopped tomatoes |   |

Layer sour cream, black olives, tomatoes, onion, cheese and salsa. Sprinkle garlic powder, green olives, green peppers and chillies. May re-layer as needed.

Serving Option: May top with finely shredded lettuce.

*Darci Leckey*

**BARBECUE MEATBALLS**

- |                            |                          |
|----------------------------|--------------------------|
| 1 lb. ground beef          | salt and pepper to taste |
| 1 lb. bulk sausage         | 1 tsp. oregano           |
| ½ c. ground crackers/bread | 1 tsp. basil             |
| 2 Tbsp. mustard            | 1 large egg              |
| 3 Tbsp. ketchup            |                          |

Barbecue Sauce:

- |            |                     |
|------------|---------------------|
| ½ c. honey | ½ c. Heinz 57 sauce |
|------------|---------------------|

**APPETIZERS, RELISHES & PICKLES**

Combine ground beef, sausage, cracker crumbs, egg, mustard, ketchup and spices. Form into small balls and bake at 350° for 20 to 30 minutes or until done in center.

Mix together sauce and pour into a crock-pot with the meatballs. Allow to simmer about 1 hour, then serve.

*Darci Leckey*

**CHILLI DIP**

- |  |   |
|--|---|
| 1 large can chilli with no beans<br>or 2 c. homemade chilli<br>(without the beans) | 1 pkg. cream cheese<br>½ tsp. Tabasco sauce |
|--|---|

In a saucepan, stir all ingredients. Heat together and serve warm with corn chips.

*Darci Leckey*

**BEEFY CHEESE BALL**

- |  |  |
|--|--|
| 1 to 2 pkg. cream cheese<br>1 tsp. Tabasco sauce | 2 to 4 chopped green onions<br>1 pkg. shaved beef, chopped |
|--|--|

Mix sour cream, Tabasco sauce and green onions. Form into a ball, roll and cover with the chopped beef. Chill about 1 hour to allow the flavors to blend, then serve.

*Darci Leckey*

**BEST EVER DIP**

- |  |  |
|--|--|
| 8 oz. sour cream (I use light)<br>1 c. Hellmann's mayonnaise (I use light) | 1 (0.4 oz. size) pkg. Hidden Valley Ranch salad dressing mix * |
|--|--|

\*Note: get the kind that calls for buttermilk.

Mix all ingredients together carefully (sour cream, mayonnaise and dry dressing mix). Not good when first made; let set in refrigerator all day or overnight before serving with chips or vegetables.

*Sylvia Braden Hester*

**SHRIMP DIP**

- |  |   |
|--|---|
| 1 small bag salad frozen shrimp, chopped<br>2 (8 oz.) cream cheese, softened | 1 c. mayo<br>1 green onion, chopped<br>½ tsp. garlic powder |
|--|---|

**APPETIZERS, RELISHES & PICKLES**

Mix the shrimp with the cream cheese, mayo, green onion and garlic powder. Chill and serve with gourmet rye bread.

**SWEET "N" SOUR WIENERS**

- |   |   |
|---|---|
| 2 bottles chili sauce<br>1 (16 oz.) jar grape jam | 3 pkg. cocktail smokies (44 to 52 pkg.) |
|---|---|

Mix sauce and jam in crock-pot and let boil 5 minutes. Add wieners and put on slow cook and cook for 2 hours.

*Cathy Buchanan*

**HAM AND PICKLE ROLL-UPS**

- |   |   |
|---|---|
| 2 pkg. ham slices, patted dry (24 slices) | 1 pkg. cream cheese<br>1 large jar sweet midget pickles |
|---|---|

Spread cream cheese on each slice of ham. Lay pickles at edge and roll up. Chill and slice.

*Cathy Buchanan*

**VEGETABLE RELISH**

- |  |   |
|--|---|
| ⅛ c. salt<br>2 Tbsp. white pepper<br>3 Tbsp. oregano<br>¼ c. jalapeño juice<br>8 oz. vinegar and oil mixture | 1 diced red onion<br>2 diced cucumbers<br>1 pkg. quartered mushrooms<br>5 diced tomatoes<br>2 diced green peppers |
|--|---|

Mix together and chill. Great with Mexican food.

*Cathy Buchanan*

**SPINACH DIP**

- |  |   |
|--|---|
| 10 oz. frozen chopped spinach<br>1 ½ c. sour cream<br>1 c. mayo (not Miracle Whip) | 1 pkg. Lipton vegetable soup mix<br>3 green onions, chopped |
|--|---|

Wash, drain and squeeze dry the chopped spinach. Mix together remaining ingredients and mix with spinach. Scoop out center of Hawaiian bread and place mixture in hole and serve.

*Cathy Buchanan*

**APPETIZERS, RELISHES & PICKLES**

**SPICY BEAN SALSA**

- |  |   |
|--|---|
| 1 (15 1/2 oz.) can black-eyed peas,<br>drained | 1/4 to 1/2 c. finely chopped<br>jalapeno pepper |
| 1 (15 oz.) can black beans,<br>drained         | 1 (14 1/2 oz.) can diced tomatoes,<br>undrained |
| 1 (15 oz.) can whole kernel corn,<br>drained   | 1 (8 oz.) bottle Italian salad<br>dressing      |
| 1/2 c. chopped onion                           | tortilla chips                                  |
| 1/2 c. chopped green pepper                    |   |

In large glass bowl, combine all ingredients except tortilla chips. Cover and refrigerate several hours or overnight. Serve with chips as an appetizer. Serves 12.

*Wilma Purcell*

**FRESH TOMATO SALSA**

- |  |  |
|--|--|
| 1 large lime                                       | 2 Tbsp. chopped fresh cilantro<br>leaves |
| 4 large tomatoes, diced                            | 1/4 tsp. salt                            |
| 1/2 small red onion, diced                         | 1/4 tsp. coarsely ground black<br>pepper |
| 1 small jalapeño chile, seeded<br>and finely diced |  |

From lime, grate 1/2 teaspoon peel. Squeeze 2 tablespoons juice. In medium bowl, mix lime peel and juice with remaining ingredients. Stir gently to combine. Cover and refrigerate at least 1 hour to blend flavors. May be refrigerated for up to 2 days. Makes about 3 cups.

*Wilma Purcell*

**HANKY PANKIES**

- |                            |                          |
|----------------------------|--------------------------|
| 1 lb. mild Italian sausage | salt and pepper to taste |
| 1 lb. ground beef          | 1 lb. Velveeta cheese    |
| 1/2 tsp. oregano           | 1 loaf party rye bread   |
| dash of fennel             |                          |

Brown sausage and ground beef; drain. Stir in seasonings. Add cheese. Stir until cheese melts. Place mixture on slice of party rye bread and serve. Serves 25.

These freeze well. Place on cookie sheet for a few minutes in freezer, then package. Warm in a 350° oven to defrost.

*Karlyn Mosley*

**APPETIZERS, RELISHES & PICKLES**

**MOCK CARAMEL DIP**

- |                         |                         |
|-------------------------|-------------------------|
| 8 oz. pkg. cream cheese | 1 tsp. vanilla          |
| 3/4 c. brown sugar      | 1/2 c. unsalted peanuts |
| 1/4 c. sugar            | apple slices            |

Beat first 4 ingredients together, then mix in nuts. Slice apples and serve with dip. Also is good with other fruits.

*Mary Beck*

**TACO SAUCE AND RIPE TOMATO RELISH**

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 3 qt. tomatoes, peeled and<br>chopped | 1/4 c. canning salt (no iodine) |
| 2 c. onions, chopped fine             | 2 c. sugar                      |
| 1 c. green pepper, chopped            | 1/4 c. brown sugar              |
| 3 c. celery, chopped coarsely         | 1 tsp. powdered allspice        |
|                                       | 1 c. vinegar                    |

Mix the first 5 ingredients and let stand overnight. Drain off liquid well. Add the remaining ingredients. Simmer 15 minutes. Pack in hot jars. Cold pack for 15 minutes.

For Taco Sauce: Add 6 buttons of garlic, minced fine and 1 small can jalapeno peppers, chopped fine. Let stand overnight and can as you do the Tomato Relish.

*Marie Slogley Smith*

**APPETIZERS, RELISHES & PICKLES**

**--•YOUR FAVORITE RECIPES•--**

**Recipe**

**Page Number**

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***Soups, Salads &  
Sauces***



## SOUPS, SALADS & SAUCES

### KRAUT SALAD

1 can sauerkraut, chopped  
(undrained)  
1/2 c. carrots, shredded  
1/2 c. green pepper, chopped

1/2 c. sugar  
1/2 c. celery, chopped  
1/4 c. onion, minced (optional)

Sprinkle sugar over sauerkraut. Let stand 20 minutes. Then add the other ingredients. Flavor improves with hours and days.

*Gladys Heistand*

### CHOCOLATE SAUCE

12 oz. bittersweet chocolate  
1 c. heavy cream

2 tsp. vanilla extract

Finely chop chocolate and set aside. Place cream in heavy saucepan and scald it. Remove from heat just before the cream boils. Add the chopped chocolate and vanilla; whisk until smooth.

*June Williams*

### CAULIFLOWER SALAD

1 head cauliflower  
1 head lettuce  
1 lb. bacon, fried crisp and crumbled

1 small onion  
2 c. Miracle Whip  
1/3 c. Parmesan cheese  
1/2 c. sugar

Mix well. Sprinkle with cheese and sugar. Taste and serve. Let set several hours or overnight before serving.

*Kathy Robb*

### SALAD (Cherry Pie Filling)

9 oz. Cool Whip  
1 can Eagle Brand milk  
11 oz. can mandarin oranges,  
drained  
8 1/2 oz. can crushed pineapple

2 c. mini marshmallows  
1 can cherry pie filling  
1/2 c. nuts  
1 can coconut

## SOUPS, SALADS & SAUCES

Mix milk with Cool Whip. Fold in remaining ingredients. Chill for several hours.

*Kathy Robb*

### LAYERED MEXICAN SALAD

1 large bag Doritos, crushed	2 tomatoes, chopped
3 c. cooked rice	½ large pkg. Velveeta cheese
2 cans chili, heated	½ c. evaporated milk
½ head lettuce, chopped	2 Tbsp. oleo

Melt cheese with milk and oleo; set aside. In large casserole dish, layer salad in the following order: chips, rice, chili, lettuce, tomato, cheese sauce and repeat layers.

*Karlynn Mosley*

### GARDEN SALAD

1 c. chopped celery	1 can Shoepeg corn
1 c. chopped green pepper	1 can sweet peas
1 c. chopped onions	1 can French-style green beans
1 (4 oz.) jar diced pimentos	

Dressing:

1 c. sugar	½ c. oil
¾ c. vinegar	

Cook dressing ingredients together and bring to a boil. Cool. Completely drain all vegetables. Mix all together. Pour cooled dressing mixture over the vegetables and mix. Let set overnight. Mix before serving. Makes a large bowl full.

*Wilma Vandevveer*

### TACO SOUP

2 lb. hamburger	1 can red kidney beans, drained
1 large onion	1 can green chiles, chopped (add another can for hotter taste)
3 cans chopped tomatoes (with juice)	1 pkg. taco seasoning
1 can hominy, drained	1 pkg. Ranch dressing (Hidden Valley powdered)
1 can lima beans, drained	1 ½ c. water
1 can pinto beans, drained	

## SOUPS, SALADS & SAUCES

Add all ingredients and bring to a boil. Turn to low and simmer for 45 minutes.

Can be served with crackers or cheese tortilla chips. This tastes a lot better than it sounds.

*Ginger Dowling*

### 7-UP JELLO SALAD

1 pkg. lemon Jell-O	1 can crushed pineapple (1 lb. 3 oz.), drained (save juice for topping)
1 pkg. lime Jell-O	2 bananas, cubed
2 c. boiling water	1 c. small marshmallows
1 (12 oz.) bottle 7-Up	
1 can mandarin orange slices, drained and cut up	

Dissolve both packages of Jell-O in the boiling water. Add the 7-Up. Cool until partly set. Add the remaining ingredients.

Topping:

1 c. pineapple juice	1 Tbsp. flour
½ c. sugar	1 egg

Cook the topping until thick. COOL. Fold in whipped topping. Spread on top of Jell-O mixture and top with chopped nuts and maraschino cherries.

### BROCCOLI SALAD

2 bundles raw broccoli, chopped	1 c. Miracle Whip
2 medium red onions, sliced thin	½ c. sugar
½ c. raisins	2 Tbsp. vinegar
8 slices fried bacon, crumbled	

Mix the Miracle Whip, sugar and vinegar in a bowl. Mix all together and chill.

*Cathy Buchanan*

### BUTTERMILK FRUIT SALAD

1 qt. buttermilk	1 (8 oz.) Cool Whip
2 small instant vanilla pudding	6 c. fruit cocktail

**SOUPS, SALADS & SAUCES**

Pour buttermilk in large bowl. Stir in pudding (dry) until well blended. Blend in Cool Whip until smooth. Stir in well drained fruit cocktail. Refrigerate until cold.

*Ruby Shumate*

**WALDORF SALAD**

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 4 c. diced red apples, unpeeled | 1 large can chunk pineapple, drained |
| 1 lb. seedless white grapes     | 1 c. pecans or walnuts, chopped      |
| 1 c. diced celery               | 2 Tbsp. lemon juice                  |

Dressing:

- |                   |                 |
|-------------------|-----------------|
| 1 c. Miracle Whip | 8 oz. Cool Whip |
|-------------------|-----------------|

Toss apples with lemon juice. Add grapes, celery, pineapple and nuts. Combine Cool Whip and Miracle Whip. Fold in fruit mixture. Chill.

*Virginia Gammon*

**3 BEAN SALAD**

- |                             |                  |
|-----------------------------|------------------|
| 1 can green beans           | 1/2 c. sugar     |
| 1 can wax beans             | 2/3 c. vinegar   |
| 1 can kidney beans          | 1/3 c. salad oil |
| 1/2 c. chopped green pepper | 1 tsp. salt      |
| 1/2 c. chopped onion        | 1/4 tsp. pepper  |

Mix and chill overnight.

*Virginia Gammon*

**SURPRISE SALAD**

- |                                 |                             |
|---------------------------------|-----------------------------|
| 6 cubed Golden Delicious apples | 1 large container Cool Whip |
| 6 large Snickers bars           | 1 c. walnuts (if desired)   |

Mix well and serve cold.

**CRANBERRIES IN SNOW**

- |   |  |
|---|--|
| 1 (12 oz.) pkg. cranberries, cooked (use fresh cranberries) | 1 c. chopped pecans                    |
| 1 family size box cherry Jell-O                             | 1 large jar marshmallow cream          |
| 2 c. sugar  | 1 large pkg. Philadelphia cream cheese |
| 1 c. chopped celery   | 1/2 pt. whipping cream, whipped        |
| 1 c. well drained tidbit pineapple                          |  |

**SOUPS, SALADS & SAUCES**

Cook cranberries as directed on package. When all berries have broken, add the Jell-O and sugar. Stir well and let cool. Add chopped celery, pineapple and pecans. Put in refrigerator. Let stand.

In glass mixing bowl, whip the whipping cream to peaks. Then add the marshmallow cream and cream cheese. Mix well. Then spread it over top of the cranberry mixture. Refrigerate for an hour or so.

*Joyce McGuire*

**AUTUMN APPLE SALAD**

- |   |                            |
|---|----------------------------|
| 1 (20 oz.) can crushed pineapple, undrained | 1 c. diced unpeeled apples |
| 2/3 c. sugar                                | 1/2 to 1 c. chopped nuts   |
| 1 (3 oz.) pkg. lemon-flavored gelatin       | 1 c. chopped celery        |
| 1 (8 oz.) pkg. cream cheese, softened       | 1 c. whipped topping       |
|   | lettuce leaves             |

In a saucepan, combine pineapple and sugar; bring to a boil and boil for 3 minutes. Add gelatin; stir until dissolved. Add cream cheese; stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped topping. Pour in a 9-inch square baking pan. Chill until firm. Cut into squares and serve on lettuce leaves. Yield: 9 to 12 servings.

*Ruth Brimberry*

**VEGETABLE SALAD**

- |                              |                      |
|------------------------------|----------------------|
| 1 can corn                   | onions to your taste |
| 1 can peas                   | 1/4 c. vinegar       |
| 1 can French-cut green beans | 1/4 c. Crisco oil    |
| 1 jar pimento                | 1/2 c. sugar         |

Drain all liquid off. Put in bowl. Add the vinegar, oil and sugar. Bring to a boil. Let cool. Pour over vegetables.

*Iris Casner*

**POTATO SOUP**

- |                              |                          |
|------------------------------|--------------------------|
| 3 c. chopped potatoes        | salt and pepper to taste |
| 1 c. water                   | 2 Tbsp. flour            |
| 1/2 c. chopped celery        | 2 Tbsp. oleo             |
| 1/2 c. carrots, chopped fine | 1 c. Velveeta, cubed     |
| 1/2 c. onion, chopped        | 1 1/2 c. milk            |
| 1 can chicken broth          |                          |

**SOUPS, SALADS & SAUCES**

Cook the first 7 ingredients until soft. Mix the flour and oleo. Add to potato mixture and simmer until flour is cooked. Do not boil. Add the cheese. After the cheese is melted, add the milk. Do not boil after adding cheese and milk.

*Mary Winks*

**KABOBS TO GO**

- |                             |              |
|-----------------------------|--------------|
| apples                      | strawberries |
| banana                      | marshmallows |
| pineapple (fresh or canned) | kiwis        |
| assorted melons             |              |

Roll the banana in peanut butter and then powdered sugar. Then place on kabob sticks.

*Donna Gibson*

**STRAWBERRY SOUP**

(A Healthy Snack)

- |  |                           |
|--|---------------------------|
| 1 (32 oz.) container plain yogurt (nonfat) | 2 Tbsp. fresh lemon juice |
| 1 3/4 c. white grape juice                 | 1/8 tsp. cinnamon         |
| 3 Tbsp. sugar                              | 1 pt. fresh strawberries  |

You have the option to add a sliced kiwi.

*Donna Gibson*

**SMILING TARZAN FOOD**

- |                           |  |
|---------------------------|--|
| 1 banana, peeled          | shredded coconut   |
| pineapple                 | 1 fruit roll-up (red)                                      |
| cherries                  | 2 or 3 drops food coloring (to color the coconut for hair) |
| orange or mandarin slices |  |
| raisins                   |  |

Use banana for mouth, roll-up for tongue, mandarin orange for bottom eye lid, pineapple for top of eye, cherry for eye and coconut above eyes below nose or chin. Nose can be cherry, piece of banana or you decide. Let the kids try to make a face themselves.

*Donna Gibson*

**SOUPS, SALADS & SAUCES**

**PRETZEL SALAD**

- |                              |   |
|------------------------------|---|
| 2 c. crushed pretzel sticks  | 2 (10 oz.) pkg. frozen strawberries and juice |
| 1/4 c. sugar                 | 2 (3 oz.) pkg. strawberry jello               |
| 1 1/2 sticks oleo, melted    | 2 c. hot pineapple juice                      |
| 1 c. sugar                   | 1 (8 oz.) Cool Whip                           |
| 8 oz. cream cheese, softened |   |

Crush pretzels. Mix with sugar and melted oleo. Put in bottom of 9 x 13 baking dish. Bake at 350° for 10 minutes. Cool.

Mix cream cheese and 1 cup sugar. Add Cool Whip. Spread over crust.

Dissolve jello in hot pineapple juice. Add strawberries and juice. Let partially set. Pour over cream cheese mixture. Chill.

*Mary Winks*

**BROCCOLI SALAD**

- |                      |                               |
|----------------------|-------------------------------|
| 1 head broccoli      | 1 c. raisins (white)          |
| 1 c. sunflower seeds | 1 onion (medium red), chopped |

Dressing:

- |                 |                 |
|-----------------|-----------------|
| 1 c. mayonnaise | 3 Tbsp. vinegar |
| 6 Tbsp. sugar   |                 |

Mix well and stir into chopped broccoli.

*June Williams*

**CHICKEN SALAD**

- |                                   |                        |
|-----------------------------------|------------------------|
| 12 c. chicken (white meat)        | 1 qt. mayonnaise       |
| 6 c. celery                       | 6 c. chow mein noodles |
| 6 c. pineapple tidbits (in juice) | 3 c. cashews           |

Chop chicken. Mix along with next 3 ingredients. Just before serving, gently toss in nuts and noodles. Serve on a lettuce bed. If you wish, you can substitute grapes for the pineapple.

*June Williams*

**MANDARIN ORANGE SALAD**

- |                          |                                       |
|--------------------------|---------------------------------------|
| 1/2 head romaine lettuce | 1 small can mandarin oranges, drained |
| 1/2 head iceberg         | 1/2 c. sliced almonds                 |

## SOUPS, SALADS & SAUCES

Break lettuce into bite size pieces. Add oranges. Coat almonds in 3 tablespoons sugar over low heat.

### Dressing:

1/4 c. oil	1/2 tsp. salt
2 Tbsp. sugar	1 Tbsp. parsley flakes
2 tsp. red wine vinegar	

Serve at room temperature.

*Mary Winks*

## CHEESE SOUP

1 pkg. cauliflower	2 potatoes
16 oz. chicken broth	16 oz. chicken soup
1 qt. water	1 lb. Velveeta

Mash the first 4 ingredients together, then add the chicken soup and Velveeta.

*Sharon Davis*

## FAMOUS-BARR FRENCH ONION SOUP

1 lb. 6 oz. peeled onions	1/2 c. flour
3 oz. butter or margarine	1 1/2 qt. beef bouillon (from cubes or canned)
1 tsp. freshly ground pepper	French bread
1 Tbsp. paprika	grated Swiss cheese
2 bay leaves	
1 1/2 tsp. salt	

Cut onions in half and slice with the grain about 1/8-inch thick. Melt butter and add sliced onions. Saute slowly for 20 minutes, stirring frequently. Add paprika, pepper, bay leaves and flour. Mix well, keeping flame low. Stir while cooking for 5 minutes. Gradually add hot bouillon while stirring, preferably with a wooden spoon. Simmer soup, covered, for at least 30 minutes. Season with salt to taste. Fill ovenproof crock or casserole with soup. Top with thin slices of French bread and cover each serving with 1 1/2 ounces of grated cheese. Place under broiler and melt.

*Susan Saatkamp*

## SOUPS, SALADS & SAUCES

## CLAM CHOWDER SUPREME

1 c. potatoes	3/4 Tbsp. thyme
1 c. celery	6 bay leaves
1 c. onions	1 tsp. Tabasco sauce
1 c. leeks	3/4 c. sherry
1 c. green bell peppers	2 c. water
3 cans minced clams, drained (save juice; abalone)	3/4 c. clam juice
1/2 Tbsp. pepper	3/4 c. butter, melted
3/4 Tbsp. salt	1 c. flour
	2 qt. half and half

In large saucepan, combine all ingredients, except butter, flour and half and half. All veggies should be chopped. Simmer together until potatoes are thoroughly cooked.

In the meantime, combine melted butter and flour in ovenproof container and bake at 325° for 30 minutes or until brown. Stir roux into chowder and cook and stir until thick. Mixture will be slightly less thick than cookie dough. Remove chowder from heat. Stir in half and half until blended. Heat to serving temperature, stirring occasionally. Take bay leaves out before serving. Wonderful chowder.

*June Williams*

## HEAVENLY SEVEN LAYER SALAD

6 c. shredded lettuce	1 c. shredded Cheddar cheese
2 c. chopped tomatoes	1 c. red onion rings
2 c. mushroom slices	2 c. Miracle Whip
1 (10 oz.) pkg. frozen peas	2 slices bacon

Layer lettuce, tomatoes, mushrooms, peas, cheese and onions in 2-quart bowl. Spread Miracle Whip over onion to edges of bowl. Cover; refrigerate overnight. Garnish with bacon.

*Pat Montgomery*

## ROMA SAUCE

3 lb. Roma tomatoes (16), peeled and chopped	1/2 c. dry white wine
1 small onion, chopped	2 Tbsp. butter
2 Tbsp. olive oil	1 Tbsp. sage
1/2 c. chicken broth	1 tsp. salt

Cross cut tomatoes skins and boil 15 seconds. Place in cold water, peel and chop. Save juice. Heat oil and cook onion 15 minutes.

## SOUPS, SALADS & SAUCES

Add tomatoes with juice, broth and wine. Heat to boil; reduce to a simmer. Simmer, covered, for 30 minutes. Stir in rest of ingredients and serve.

Great when fresh from the garden.

*Monique James/Nashville  
Via Paul Haughey*

### COLE SLAW

1 medium cabbage, shredded	1 c. vinegar
1 carrot, shredded	2 c. sugar
1 green pepper, chopped	1 tsp. celery seed
1 tsp. salt	1 tsp. mustard seed

Mix vinegar, sugar, celery seed and mustard seed. Boil 1 minute. Mix with vegetables.

*Mary Gammon*

### TACO SOUP

2 lb. ground beef, browned and drained	1 can pinto beans
1 pkg. taco seasoning	1 can kidney beans
diced onion (optional)	3 cans stewed tomatoes (put these in blender with 3 cans water)
1 can chopped green chilies (optional)	1 pkg. Hidden Valley Ranch mix
1 can white hominy	¼ tsp. chili powder

Mix all seasonings and onion with meat. Drain canned ingredients. Add them to meat mixture and simmer 45 minutes. Serve with shredded Cheddar cheese and white baked tortilla chips.

Note: Different, but so good.

*Sylvia Braden Hester*

### SWEET POTATO SAUCE

1 c. orange juice	⅓ c. brown sugar
⅓ c. white sugar	1 Tbsp. cornstarch
pinch of salt	1 Tbsp. butter or oleo

Cook until thick. Arrange sweet potatoes in baking dish and pour sauce over top. Bake at 350° for about 30 minutes.

Sweet potatoes do not turn dark with this sauce.

*Mary Beck*

## SOUPS, SALADS & SAUCES

### CASSEROLE SAUCE

Use in place of canned soups. Cuts sodium and eliminates fat. Also economical.

2 c. instant nonfat milk	¾ c. cornstarch
¼ c. instant chicken bouillon	2 Tbsp. dried onion flakes
1 tsp. dried basil, crushed	1 tsp. dried thyme
½ tsp. pepper	

Combine all ingredients. Mix well. Store in airtight container. Makes 3 cups dry mix, equal to 9 cans of soup.

To Use: Combine ⅓ cup dry mix with ¼ cup water. Cook and stir until thick. Equal to one can condensed soup.

*Mary Beck*

### CRAB LOUIS DRESSING

½ c. whipping cream, whipped (not Cool Whip)	¼ c. sliced green onions with tops
1 c. mayonnaise	¼ c. green peppers, chopped finely
¼ c. chili sauce	1 tsp. lemon juice

Mix and chill. Top salads with crab pieces, tomatoes and hard-boiled eggs.

*Cathy Buchanan*

### CHESTNUT ROLL-UPS

4 cans whole water chestnuts	½ c. sugar
1 (10 oz.) bottle soy sauce	1 ½ lb. bacon

Mix soy sauce and sugar. Drain chestnuts and add to mixture. Cover and refrigerate overnight or at least for 8 hours. Drain. Cut bacon strips into ¼ pieces. Cover each chestnut with a piece of bacon and secure with a toothpick. Bake at 350° for 1 hour. Better when served hot - warm.

*Cathy Buchanan*

**SOUPS, SALADS & SAUCES**

**VEGETABLE SOUP**

- |                            |                          |
|----------------------------|--------------------------|
| 2 pkg. stew meat           | 1 can lima beans         |
| 1 large onion              | 2 cans diced tomatoes    |
| 5 beef bouillon cubes      | ¼ tsp. mustard           |
| 8 potatoes                 | 1 tsp. garlic salt       |
| 3 turnips                  | 1 large bottle V-8 juice |
| 1 lb. sliced fresh carrots | 1 can tomato juice       |
| ½ pkg. frozen peas         | 1 Tbsp. Accent           |
| 1 pkg. frozen corn         | salt and pepper to taste |
| 1 can green beans          |                          |

In a large pot, put the first 6 ingredients. Cook until potatoes and carrots are not quite done. Add the remaining ingredients. Heat to a boil, then simmer for 1 hour. Makes 3 gallons.

*Cathy Buchanan*

**CREAMY LO-CAL DRESSING**

This mustard-flavored dressing is rich and tasty. It is low in fat, cholesterol and calories. Dress any kind of green salad.

- |                               |   |
|-------------------------------|---|
| 2 c. buttermilk               | 2 tsp. sugar  |
| ¼ c. grated Parmesan cheese   | 1 ½ tsp. garlic powder                              |
| 2 Tbsp. Dijon mustard         | 1 tsp. paprika, dried chives and marjoram, crumbled |
| 2 Tbsp. olive oil             | ½ tsp. black pepper                                 |
| 1 Tbsp. dried basil, crumbled |   |

Place all ingredients in a 1-quart preserving jar and shake well. Will keep refrigerated for 10 days. Shake well before using. Makes 2 ½ cups.

*Wilma Purcell*

**SPINACH SALAD**

- |  |                                      |
|--|--------------------------------------|
| 1 pkg. spinach, cleaned and torn into pieces | 2 green onions or red onion, chopped |
| 4 slices bacon, diced and fried crisp        | 3 or more fresh mushrooms, chopped   |
| 1 hard-cooked egg, chopped                   | Parmesan cheese, grated              |

Dressing:

- |                    |                      |
|--------------------|----------------------|
| ¼ c. sugar         | 1 tsp. dry mustard   |
| ½ c. salad oil     | 1 tsp. salt          |
| ⅓ c. cider vinegar | 1 Tbsp. grated onion |

**SOUPS, SALADS & SAUCES**

Mix dressing ingredients and let stand at room temperature several hours. Shake well before using.

Just before serving, mix salad ingredients together. Shake dressing and add. Add Parmesan cheese last.

*Evelyn Ford*

**VEGETABLE BEEF SOUP**

- |   |   |
|---|---|
| 3 to 4 cans mixed vegetables            | 4 to 5 medium potatoes, peeled and diced          |
| 1 lb. beef tips, cut into ½-inch pieces | 2 large tomatoes, diced or 2 cans stewed tomatoes |
| 1 medium onion, chopped                 | ½ c. V-8 juice                                    |
| celery stalk, chopped                   | 1 can cream of celery soup                        |

Combine all ingredients in large pot and add 2 to 4 cups water as desired for thickness. Simmer 1 to 2 hours. Serve.

*Darci Leckey*

**APRICOT SALAD**

- |                           |  |
|---------------------------|--|
| 12 oz. apricot nectar     | 1 small flat can crushed pineapple (juice too) |
| 1 small pkg. orange jello | 2 diced bananas                                |

Heat the nectar hot enough to dissolve the jello in it. Let cool and add the pineapple and then add the bananas to it. Chill.

*Sylvia Braden Hester*

**HOLIDAY RIBBON SALAD**

- |                              |  |
|------------------------------|--|
| 2 pkg. or 1 large lime jello | 8 oz. pkg. cream cheese                |
| 5 c. very hot water          | 1 large can crushed pineapple, drained |
| 4 c. cold water              | 1 pkg. Dream Whip, whipped             |
| 1 pkg. lemon jello           | 1 c. mayonnaise                        |
| ½ c. small marshmallows      | 2 pkg. cherry jello                    |
| 1 c. pineapple juice         |  |

Dissolve lime jello in 2 cups hot water and add 2 cups cold water. Chill until set. Dissolve lemon jello in 1 cup hot water in top of double boiler and add marshmallows until melted. (I use the microwave to do this.) Remove from heat and add pineapple juice and cream cheese.

**SOUPS, SALADS & SAUCES**

Beat until blended and add Dream Whip and mayonnaise. Chill until thick and pour over lime jello. Chill until set.

Dissolve cherry jello in 2 cups hot water and add 2 cups cold water. Let cool. Pour over other and let set. Serves 24.

Note: This is beautiful in a clear glass dish and is nice for holidays.

*Sylvia Braden Hester*

**MOMMA'S CARROT AND PINEAPPLE SALAD**

(Nellie See Mazanek)

- |                        |                      |
|------------------------|----------------------|
| 1 pkg. lemon jello     | 2 c. boiling water   |
| 1 c. crushed pineapple | 1 c. shredded carrot |

Dissolve lemon jello in boiling water. Chill until slightly set and add carrot and pineapple. Stir until well blended. Chill.

*Sylvia Braden Hester*

**COOL WHIP SALAD**

- |                              |                                    |
|------------------------------|------------------------------------|
| 1 large Cool Whip            | 1/2 c. cherries (I use maraschino) |
| 4 peppermint sticks, crushed | 1/2 c. small marshmallows          |
| 1/2 c. chopped pecans        |                                    |

Combine. Good as a salad or on angel food cake.

*Sylvia Braden Hester*

**TACO SALAD**

- |                              |                        |
|------------------------------|------------------------|
| 1 head lettuce               | 1 lb. hamburger        |
| 1/2 c. taco sauce            | tomato                 |
| 2 c. shredded Cheddar cheese | 1/2 c. Thousand Island |
| 1 bag Doritos                |                        |

Brown hamburger; drain. Add rest. Crunch Doritos and add.

*Jennie Shumate*

**MACARONI SALAD**

- |  |                        |
|--|------------------------|
| 1 lb. macaroni, cooked, drained and cooled | 1/4 tsp. pepper        |
| 1 green pepper                             | 4 carrots, shredded    |
| 1 onion, chopped                           | 1 can Eagle Brand milk |
| 1/2 c. sugar                               | 1/2 c. vinegar         |
| 2 c. mayo                                  | 1 tsp. salt            |

**SOUPS, SALADS & SAUCES**

Mix together milk, sugar, vinegar and mayo. Then add remaining. Mix well. Make 24 hours before serving.

*Jennie Shumate*

**FESTIVE TOMATO WEDGES**

6 medium fresh tomatoes, cored and cut into wedges

Dressing:

- |                                   |                        |
|-----------------------------------|------------------------|
| 2/3 c. vegetable oil or olive oil | 1 tsp. dill weed       |
| 1/4 c. white wine vinegar         | 1 tsp. dried basil     |
| 1/4 c. snipped fresh parsley      | 1 tsp. salt            |
| 1/4 c. snipped green onions       | 1/4 tsp. pepper        |
| 1 garlic clove, minced            | 1/4 tsp. dried oregano |
| 2 Tbsp. mayonnaise                |                        |

Place tomato wedges in large bowl. Place all dressing ingredients in blender. Process until blended. Pour dressing over tomatoes. Toss gently. Chill. Serves 12.

*Wilma Purcell*

**5 DAY SLAW**

- |                                  |                       |
|----------------------------------|-----------------------|
| 1 c. sugar or sweetener to taste | 1 tsp. dry mustard    |
| 3/4 c. salad oil                 | 1 tsp. celery seed    |
| 3/4 c. vinegar                   | 1 medium head cabbage |
| 1 tsp. salt                      |                       |

Mix together and heat to a boil. Cool and pour over cabbage. Keeps in the refrigerator.

*Florence Johnson-Boulch*

**SWEET AND SOUR CUCUMBERS**

- |              |                     |
|--------------|---------------------|
| cucumbers    | 1 Tbsp. celery seed |
| onions       | 2 c. sugar          |
| 2 Tbsp. salt | 1 c. vinegar        |

Cut off the ends of cucumbers and run a fork up or down the cucumbers; do not peel. Then slice enough for 7 cups. Thinly slice 1 cup of onions. Combine cucumbers and onions. Sprinkle with the salt and celery seed. Mix the sugar and vinegar. Pour sweet and sour over

## SOUPS, SALADS & SAUCES

cucumbers. Cover and refrigerate at least 24 hours before serving. Keeps in refrigerator for weeks.

*Kate Peto*

### OVERNIGHT COLESLAW

12 c. shredded cabbage (1 medium head)	1 medium red onion, chopped
1 green pepper, chopped	2 carrots, shredded
	1 c. sugar

Dressing:

2 tsp. sugar	1 tsp. salt
1 tsp. dry mustard	1 c. vinegar
1 tsp. celery seed	$\frac{3}{4}$ c. vegetable oil

In a large bowl, combine first 4 ingredients. Sprinkle with sugar; set aside.

In saucepan, combine dressing ingredients; bring to a boil. Remove from the heat and pour over vegetables, stirring to cover evenly. Cover and refrigerate overnight. Stir well before serving. YIELD: 12 to 16 servings.

*Ruth Brimberry*

### 4 BEAN SALAD

1 can green beans	$\frac{1}{2}$ c. green pepper
1 can yellow wax beans	$\frac{1}{2}$ c. cider vinegar
1 can dark red kidney beans	$\frac{1}{2}$ c. salad oil
1 can garbanzo beans	$\frac{3}{4}$ c. sugar
$\frac{1}{2}$ c. minced onions	1 tsp. salt
$\frac{1}{2}$ c. chopped celery	1 tsp. pepper

Drain the first 4 ingredients well and add the onions, celery and green pepper. Mix well together the cider vinegar, salad oil, sugar, salt and pepper. Pour over all ingredients and marinate several hours.

*Evelyn Ford*

### CABBAGE SLAW

1 medium head cabbage, chopped	1 tsp. celery seed
1 onion, chopped	1 tsp. mustard seed
1 c. celery, chopped	$\frac{3}{4}$ c. apple cider vinegar
1 green pepper, cut in strips	Diet Center Lite sweetener to taste
1 tsp. salt	10 tsp. oil (corn or safflower)

## SOUPS, SALADS & SAUCES

Mix together cabbage, onion, celery and green pepper in blender. In separate bowl, mix remaining ingredients. Pour over cabbage mixture and mix well. Make at least 6 hours before serving. Add 2 teaspoons oil to each serving and mix well. Yield: 5 servings. Each serving = daily raw vegetable and oil allowance.

*Florence Johnson*

## FOOD ADDITIVES

Watch for substances other than food, which are present in food. Herbs, spices, salt and sugar are additives.

Some food additives enhance flavor, maintain appearance, control acidity and alkalinity, and preserve.

There is research indicating some food additives may contribute to cancer, and allergies.

Control the chemicals in your diet by reading labels and buying selectively.

*Florence Johnson*

## FROSTED SALAD

2 pkg. (3 oz.) lemon jello	1 (No. 2) can crushed pineapple
2 c. boiling water	1 c. miniature marshmallows
2 c. ginger ale or water	2 cut up bananas

Dissolve jello in water. Stir in ginger ale. Chill until slightly jelled, then add drained pineapple and marshmallows. Pour into 9 x 12 oblong dish. Chill.

Whipped Cream Topping:

$\frac{1}{2}$ c. sugar	1 c. whipping cream, whipped
2 Tbsp. flour	2 Tbsp. margarine
1 c. pineapple juice	$\frac{1}{4}$ c. shredded cheese (put on top)
1 egg, beaten	

Combine sugar, flour, juice and egg; cook until thick. Cool. Fold into whipped cream. Put on jello.

*Jackie Lyons*

SOUPS, SALADS & SAUCES

**BROCCOLI SALAD**

- |  |                                       |
|--|---------------------------------------|
| 1 head broccoli, cut in bite-size pieces     | 1 c. raisins                          |
| 1 bunch green onions, chopped (tops and all) | 1 c. roasted peanuts or cashews       |
|  | 1 lb. bacon, fried crisp and crumbled |

Dressing:

- |                                   |                 |
|-----------------------------------|-----------------|
| 1 c. salad dressing or mayonnaise | 1/3 c. sugar    |
|                                   | 2 Tbsp. vinegar |

Combine broccoli, onion, raisins, nuts and bacon. Stir together salad dressing, sugar and vinegar. Toss with broccoli mixture.

*Mary Tockstien*

--EXTRA RECIPES--

*Main Dishes*



## MAIN DISHES

### NOODLES

1 c. flour  
2 eggs

1 tsp. salt

Mix ingredients well. Pour out on floured table. Knead well. Let rest about 20 minutes. Roll out as thin as desired. Roll up and cut in width you prefer. Scatter out to dry. For more noodles, make another recipe as it does not work well if doubled.

*June Williams*

### ENCHILADAS

2 c. shredded cheese  
½ c. chopped onion  
1 doz. corn tortillas  
2 (10 oz.) cans cream of chicken  
soup

½ c. sour cream  
2 (4 oz.) cans diced green chilies  
½ tsp. salt  
shredded cheese

Combine cheese and onions. Barely warm tortillas in hot oil. Do not overheat or shells will get hard. Fill shells with cheese-onion mixture. Roll each and place in baking dish. In bowl, combine chicken soup, sour cream, green chilies and salt. Mix well and pour over filled shells. Sprinkle with cheese and bake in a 350° oven for 20 to 30 minutes.

*Charlotte Payne*

### COWBOY STEW

1 lb. ground beef  
1 chopped onion  
4 green onions, chopped  
¼ c. chopped celery  
¼ c. chopped green pepper  
1 clove garlic  
1 (32 oz.) can Ranch Style beans

6 potatoes, cubed  
3 c. water  
¼ tsp. sugar  
1 (16 oz.) can whole kernel corn  
1 (16 oz.) can whole tomatoes  
1 Tbsp. chili powder or to taste

Brown beef in Dutch oven; add onions, celery, green pepper and garlic. Saute until onions are clear. Add chili powder and sugar; stir. Add corn, tomatoes, beans, potatoes and water. Cover and bring to

**MAIN DISHES**

boil. Turn to low and simmer 30 to 40 minutes or until potatoes are tender.

*Karlyn Mosley*

**CHICKEN CASSEROLE**

- |                            |                               |
|----------------------------|-------------------------------|
| 6 slices Texas Toast bread | 3 eggs                        |
| 4 c. diced chicken         | 3 c. milk                     |
| 1 c. diced celery          | salt and pepper to taste      |
| 1/2 c. minced onion        | 1 can undiluted mushroom soup |
| 1/2 c. Miracle Whip        | 4 oz. grated Cheddar cheese   |

Break up 3 slices of bread in small pieces. Put in bottom of a well-greased 9 x 13-inch pan. Mix chicken, celery, onion and Miracle Whip well. Spread on top of bread pieces. Break up the other 3 pieces of bread and add to top of chicken mixture. Beat eggs, milk, salt and pepper, mixing well. Pour over contents in pan. Cover tightly. Refrigerate overnight. Bake at 350° for 1 hour. Remove from oven and uncover. Pour undiluted soup over top and spread to cover. Sprinkle cheese over all. Return to oven for at least 15 minutes. May be cut in squares to serve. Serves 12 to 16.

**PIZZA CASSEROLE**

- |                            |                                  |
|----------------------------|----------------------------------|
| 2 pkg. crescent tube rolls | 1 c. Cheddar cheese, shredded    |
| 1 1/2 lb. hamburger        | 1 c. Mozzarella cheese, shredded |
| 1 small onion, diced       | 15 oz. can tomato sauce          |
| 1 pkg. dry Sloppy Joes mix |                                  |

Brown the hamburger with the onion. Grease 9 x 13-inch pan. Put 1 package of rolls on bottom of pan. Mix all except cheese. Spread over rolls. Sprinkle on cheese and top with other package of rolls. Bake at 350° for 35 minutes. Kids love it.

*Charlotte Payne*

**MEAT LOAF**

- |                                |                 |
|--------------------------------|-----------------|
| 2 lb. hamburger or ground beef | 1 c. catsup     |
| 2 beaten eggs                  | 1 c. quick oats |
| 1 small chopped onion          |                 |

Mix and place in 8 x 8 baking dish. Bake at 350° for 40 minutes.

**MAIN DISHES**

Sauce:

- |                 |                    |
|-----------------|--------------------|
| 1 1/2 c. catsup | 3/4 c. brown sugar |
|-----------------|--------------------|

Spread on top of meat loaf and bake another 15 minutes.

**SCRAMBLED MESS**

- |                |               |
|----------------|---------------|
| 8 eggs         | broccoli      |
| 1/2 c. milk    | ham           |
| chopped onions | green peppers |
| tomatoes       | cheese        |

Scramble the eggs with the milk. Put in buttered skillet. When starts to cook, pull to center and allow liquid eggs to spread. When almost cooked, add the remaining ingredients. Cook until eggs are done. Top with salsa (optional).

*Cathy Buchanan*

**CHICKEN AND RICE**

- |   |  |
|---|--|
| 1 cut up fryer or 6 to 8 pieces chicken | 1 small pkg. or 2 c. uncooked rice                           |
| 1 can mushroom soup (do not dilute)     | 1 can chicken soup or cream of broccoli soup (do not dilute) |
|   | 1 (20 oz.) bottle 7-Up                                       |

Place the chicken in one end of dish. Place the rice in the other end of dish. Put chicken soup over the rice. Pour the 7-Up over all. Cover tightly and bake 1 1/2 to 2 hours at 350°.

*Cora Antonacci*

**CROCK-POT PIZZA**

- |  |                                   |
|--|-----------------------------------|
| 1 (12 oz.) pkg. Kluski noodles         | 8 oz. Cheddar cheese, shredded    |
| 1 1/2 lb. ground beef                  | 8 oz. Mozzarella cheese, shredded |
| 1 (16 oz.) jar pizza sauce             | 1 pkg. pepperoni, sliced          |
| 1 (8 oz.) jar spaghetti sauce          |                                   |
| mushrooms and green peppers (optional) |                                   |

Cook and drain noodles. Brown ground beef and onions. Drain off fat. Add sauces and the optional ingredients. Layer 2 times the noodles, meat sauce, Cheddar cheese, Mozzarella cheese and pepperoni. Turn crock-pot on low and serve when cheese is melted

## MAIN DISHES

or approximately 30 minutes; or layer in a 9 x 13-inch pan and bake in a 350° oven for 20 minutes. Enjoy. Serve with salad for a complete meal.

*Cora Antonacci*

## HAWAIIAN STUFFED CHICKEN BREASTS

1 (8 ¼ oz.) can crushed pineapple	½ medium red bell pepper, chopped
6 skinned and boned chicken breast halves	⅔ c. hot water
2 Tbsp. margarine	1 (6 oz.) pkg. chicken flavored stuffing mix
½ medium green pepper, chopped	2 Tbsp. brown sugar
	2 Tbsp. white vinegar
	1 Tbsp. grated fresh ginger *

\*When using fresh, freeze what you don't use. You can peel or use as it comes.

Drain pineapple, reserving juice. Set aside. Place chicken between waxed paper and flatten to ¼-inch using a rolling pin or mallet. Melt margarine. Add peppers. Saute 5 minutes. Stir in ⅔ cup hot water and seasoning packet from stuffing. Stir in stuffing and pineapple. Use ½ cup to each chicken breast; roll up and secure with wooden picks. Place into 11 x 7 baking dish. Combine reserved pineapple juice, brown sugar, vinegar and ginger. Drizzle over chicken. Bake at 400° for 25 to 30 minutes.

*Cora Antonacci*

## BAKED SPAGHETTI

1 c. chopped onion	1 lb. ground beef, browned and drained (optional)
1 c. chopped green pepper	12 oz. spaghetti, cooked and drained
1 Tbsp. butter or margarine	2 c. (8 oz.) shredded Cheddar cheese
1 (28 oz.) can tomatoes with liquid, cut up	1 (10 ¾ oz.) can condensed cream of mushroom soup, undiluted
1 (4 oz.) can mushroom stems and pieces, drained	¼ c. water
1 (2 ¼ oz.) can sliced ripe olives, drained	¼ c. grated Parmesan cheese
2 tsp. dried oregano	

In a large skillet, saute onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground

## MAIN DISHES

beef, if desired. Simmer, uncovered, for 10 minutes. Place half of the spaghetti in a greased 13 x 9 x 2-inch baking dish. Top with half of the vegetable mixture. Sprinkle with 1 cup of Cheddar cheese. Repeat layers. Mix the soup and water until smooth; pour over casserole. Sprinkle with Parmesan cheese. Bake, uncovered, at 350° for 30 to 35 minutes or until heated through. Yield: 12 servings.

*Carole Shaffer*

## PAN BURRITOS

2 (1 ½ oz.) pkg. enchilada sauce mix	9 large flour tortillas (9-inch)
3 c. water	4 c. (16 oz.) shredded Cheddar cheese or taco cheese
1 (12 oz.) can tomato paste	1 (16 oz.) can refried beans, warmed
1 garlic clove, minced	taco sauce, sour cream, chili peppers, chopped onion and/or guacamole (optional)
¼ tsp. pepper	
salt to taste	
2 lb. ground beef	

In a saucepan, combine the first 6 ingredients; simmer for 15 to 20 minutes. In a skillet, brown the beef; drain. Stir in ⅓ of the sauce. Spread another ⅓ on the bottom of a greased 13 x 9 x 2-inch baking pan. Place 3 tortillas over sauce, tearing to fit bottom of pan. Spoon half of meat mixture over tortillas; sprinkle with 1 ½ cups cheese. Add 3 more tortillas. Spread refried beans over tortillas; top with remaining meat. Sprinkle with 1 ½ cups of cheese. Layer remaining tortillas; top with remaining sauce. Sprinkle with remaining cheese. Bake, uncovered, at 350° for 35 to 40 minutes. Let stand 10 minutes before cutting. Serve with taco sauce, sour cream, chili peppers, chopped onion and/or guacamole, if desired. Yield: 8 to 10 servings.

*Carole Shaffer*

## CHICKEN BREASTS CATALIN

6 chicken breast halves (2 lb.)	1 (16 oz.) can tomatoes, undrained and cut into quarters
1 tsp. salt	1 c. chicken broth
¼ tsp. pepper	1 bay leaf
2 Tbsp. olive oil	1 tsp. dried basil, crushed
1 large yellow onion, sliced ¼-inch thick	¾ c. long grain white rice
1 medium size sweet pepper, cut into ½-inch strips	1 pkg. frozen peas (10 oz.)
3 cloves garlic, minced	¾ c. pitted small black olives

## MAIN DISHES

Heat oil in deep large skillet. Add chicken that has been sprinkled with half the salt and pepper. Brown each side. Drain chicken on paper towel. Add onion and pepper to oil in skillet. Sauté for 3 minutes, stirring occasionally. Add garlic; stir and sauté 2 minutes. Add tomatoes, broth, bay leaf, basil, salt and pepper. Bring to a boil. Stir in the rice; reduce heat to low. Cover and simmer 10 minutes. Add chicken; cover and cook 10 minutes more. Add peas; return to boil. Cover and simmer for 5 to 10 minutes or until chicken is done. Stir in olives; heat 1 to 2 minutes. Remove bay leaf. Serve. Serves 4.

*Wilma Purcell*

## DEEP-DISH HAM PIE

¼ c. butter or margarine  
¼ c. all-purpose flour  
½ tsp. salt  
¼ tsp. ground mustard  
⅛ tsp. pepper  
1 c. milk

1 tsp. dried minced onion  
2 ½ c. cubed, fully cooked ham  
1 c. frozen peas  
2 hard-cooked eggs, chopped  
pastry for single-crust pie  
(8-inch)

Melt butter in a saucepan; stir in flour, salt, mustard and pepper until smooth. Gradually add milk and onion; bring to a boil. Cook and stir for 2 minutes or until thickened. Stir in ham, peas and eggs. Pour into an ungreased 8-inch square or 11 x 7 x 2-inch baking dish. On a floured surface, roll pastry to fit top of dish; place over filling. Seal and flute the edges; cut slits in the top. Bake at 425° for 25 minutes or until crust is golden brown and filling is bubbly. Yield: 6 servings.

*Linda Osborne*

## LASAGNA

1 lb. hamburger  
32 oz. spaghetti sauce  
9 strips lasagna noodles,  
uncooked

15 oz. drained cottage cheese or  
Ricotta cheese  
12 oz. grated Mozzarella cheese

Brown hamburger and drain. Add spaghetti sauce. In a greased 9 x 13-inch pan, place a small amount of meat sauce. Layer uncooked lasagna noodles, meat sauce, cottage cheese and Mozzarella cheese in 3 layers. Bake, covered, in a 375° oven for 45 minutes. Remove the

## MAIN DISHES

cover and bake for an additional 15 minutes. Let stand 10 minutes before cutting.

*Linda Osborne*

## TURKEY TETRAZZINI

6 Tbsp. butter  
6 Tbsp. all-purpose flour  
½ tsp. salt  
¼ tsp. pepper  
⅛ tsp. cayenne pepper  
3 c. chicken broth  
1 c. whipping cream  
1 (1 lb.) pkg. linguine, cooked  
and drained

4 c. cubed, cooked turkey  
1 c. sliced fresh mushrooms  
1 (4 oz.) jar diced pimientos,  
drained  
¼ c. chopped fresh parsley  
4 to 5 drops hot pepper sauce  
⅓ c. grated Parmesan cheese

In a saucepan over medium heat, melt the butter. Add the flour, salt, pepper and cayenne; stir until smooth. Gradually add broth; bring to a boil. Cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in cream. Mix 2 cups of sauce with linguine. Pour into a greased 13 x 9 x 2-inch baking dish. Make a well in center of noodles, leaving about a 6 x 4-inch space. To the remaining sauce, add turkey, mushrooms, pimientos, parsley and hot pepper sauce. Mix well. Pour into the center of dish. Sprinkle with Parmesan cheese. Cover and bake at 350° for 30 minutes. Uncover and bake 20 to 30 minutes more or until bubbly and heated through. Yield: 8 to 10 servings.

*Kate Peto*

## CHICKEN AND RICE

2 c. Minute rice  
3 or 4 chicken breasts  
1 can cream of mushroom soup

1 can cream of chicken soup  
1 pkg. dry Lipton onion soup  
milk

Spread the rice in 9 x 13 baking dish. Place the chicken breasts on the rice. Add all the soups and milk. Cover tightly with foil. Bake 2 hours (uncover to brown, if desired).

*Agnes Clesson*

## HOMEMADE CHILI

1 to 2 lb. ground beef (lean)  
1 can chili beans in sauce  
1 medium onion, chopped  
1 tomato, chopped  
1 can condensed tomato soup

garlic, crushed or powder  
chili powder  
oregano  
Cajun seasoning

## MAIN DISHES

Brown and drain ground beef in large pot. Add onion, tomato, beans and soup (use cans to fill with water 1 time each to stir into mixture; may add more water as desired). Stir in 1 teaspoon each of garlic, chili powder, oregano and Cajun seasoning. Simmer on low for 15 to 30 minutes.

Serving Options: Stir in cooked spaghetti, Cheddar cheese or a dollop of sour cream to add variety.

*Darci Leckey*

### SCRATCH TACO FILLING

1 to 2 lb. lean ground beef or shredded precooked chicken	1 ½ tsp. fresh crushed garlic or garlic powder
	1 tsp. chili powder

Brown ground beef and drain. Add ¼ cup water. Stir in and simmer garlic and chili powder until excess water is evaporated. Fill into hard or soft shells. Top with onions, lettuce, Cheddar cheese and salsa.

*Darci Leckey*

### ITALIAN BEEF

6 lb. boneless beef roast	2 tsp. basil
1 tsp. garlic powder	2 tsp. Italian seasoning
1 tsp. red pepper	1 envelope dry onion soup
1 tsp. oregano	

Mix dry ingredients together and then rub on roast. Sprinkle with 1 teaspoon of Worcestershire sauce after placing in crock-pot. Cook on low 10 to 12 hours. If lots of juice if desired, add 1 cup water before cooking.

*Carole Shaffer*

### MEAT SHELL POTATO PIE

1 lb. ground chuck or lean ground beef	2 Tbsp. chopped fresh parsley
1 (10 ¾ oz.) can condensed cream of mushroom soup, undiluted and divided	¼ tsp. salt
¼ c. chopped onion	pinch of pepper
1 egg	2 c. mashed potatoes
¼ c. dry bread crumbs	4 bacon strips, cooked and crumbled
	½ c. shredded Cheddar cheese

## MAIN DISHES

In a large bowl, combine beef, ½ cup of soup, onion, egg, bread crumbs, parsley, salt and pepper; mix well. Press onto the bottom and up the sides of a 9-inch pie plate. Bake at 350° for 25 minutes; drain. Combine potatoes and remaining soup in a bowl. Mix until fluffy. Spread over meat crust. Sprinkle with bacon and cheese. Bake at 350° for 15 minutes. Let stand for a few minutes. Cut into wedges. Yield: 6 servings.

*Kate Peto*

### QUICK AND EASY CHICKEN POT PIE

2 premade pie crusts	1 tsp. crushed garlic
2 cans mixed vegetables	1 tsp. crushed oregano
1 can cream of chicken soup	salt and pepper to taste
1 precooked chicken breast, chunked or 1 large can chunk chicken	

Preheat oven to 325°. Prepare 1 pie crust in pan according to directions on package into bottom of pie pan. Set aside top crust. Mix remaining ingredients in a large bowl, then pour into crust. Place remaining crust on top and fold over edges. With a fork, press down edges to form a seal. With the fork or with a knife, make either punctures or slits into top crust. Cover loosely with aluminum foil and bake for 25 to 30 minutes. Remove foil and bake 5 to 10 minutes longer or until top crust is golden brown. Let stand for 10 minutes, then serve.

*Darci Leckey*

### MARZETTI

1 pkg. flat noodles (prepared)	salt and pepper to taste
1 lb. ground beef, browned	1 can tomato paste
garlic powder or minced to taste	

Mix all ingredients in large skillet. Allow to simmer 20 minutes.

*Darci Leckey*

### TORTILLA CHIP FIESTA

½ lb. ground beef	¼ tsp. pepper
1 small onion	1 c. cheese
1 can refried beans	1 c. lettuce
1 can tomato sauce	1 tomato
¼ c. water	¼ c. sour cream
½ c. green chilies	¼ c. tortilla chips
½ tsp. hot sauce	¼ tsp. cumin
½ tsp. salt	

## MAIN DISHES

Brown beef and onion. Drain; stir in beans, tomato sauce, water, green chilies, hot sauce, salt, cumin and pepper. Cook until hot, stirring once. Sprinkle with cheese. Cook until melted. Sprinkle with lettuce and tomato.

*Mildred Langenfeld*

## ENCHILADA PIE

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 1 ½ lb. ground beef               | ¾ c. milk (I use ½ c.)              |
| 1 large onion, chopped            | 1 pkg. flour tortillas              |
| 1 can cream of mushroom soup      | 8 oz. Cheddar cheese, cubed         |
| 1 can cream of chicken soup       | 8 oz. Monterey Jack cheese, cubed   |
| 1 small can chopped green chilies | 1 container sour cream (if desired) |
| 1 can mild enchilada sauce        |                                     |

Brown meat and onion. Add soups, green chilies, enchilada sauce and milk. Line the 9 x 13-inch pan with 6 tortillas and top with half the meat mixture and half the cheese. Repeat layers. Bake at 350° for 40 minutes. Cool slightly and cut into squares to serve. Top each square with sour cream, if desired. Serves 8.

*Mildred Langenfeld*

## TACO CASSEROLE

- |                            |                              |
|----------------------------|------------------------------|
| 1 lb. ground beef          | salt to taste                |
| 1 can chili beans          | 2 c. broken tortilla chips   |
| 1 (8 oz.) can tomato sauce | 1 c. sour cream              |
| ¼ c. taco sauce            | ½ c. sliced green onion      |
| 2 to 4 tsp. chili powder   | 1 tomato, chopped            |
| ¼ tsp. garlic powder       | 1 c. shredded Cheddar cheese |

Brown and drain beef. Stir in beans, sauces and seasonings. Heat to boiling. Place chips in a 2-quart casserole and top with beef mixture. Spread with sour cream. Sprinkle with onion, tomato and cheese. Bake, uncovered, at 350° until hot and bubbly (20 to 30 minutes). Serve with additional tortilla chips, lettuce and taco sauce. Makes 6 servings.

*Carole Shaffer*

## MAIN DISHES

## CHICKEN AND DRESSING CASSEROLE

- |                                   |                     |
|-----------------------------------|---------------------|
| 3 lb. chicken, cooked and boned   | ½ c. chopped celery |
| 7 oz. pkg. herb seasoned croutons | ½ c. salad dressing |
| 1 stick oleo, melted              | dash of salt        |
| 1 c. chicken broth                | 2 eggs              |
| ¾ c. chopped onion                | 1 c. milk           |

Mix together croutons, oleo and chicken broth. Spread half of this mixture in bottom of casserole dish. Mix cut up chicken, chopped onion, chopped celery, salad dressing and dash of salt. Spread on top of dressing and cover with remaining dressing. Beat the eggs and milk together and pour over entire casserole. Bake at 350° for 30 to 40 minutes, uncovered.

*Mary Jane (Mazanek) Hassebrock*

## NEVER FAIL DRESSING

- |                              |                         |
|------------------------------|-------------------------|
| 1 loaf bread, torn up        | 1 stick oleo            |
| 1 can cream of mushroom soup | 2 or 3 eggs             |
| 1 can celery soup            | 1 small onion, chopped  |
| 1 can chicken and rice soup  | sage and thyme to taste |

Melt oleo. Cook onion in oleo. Add to rest of the stuff. Pour in loaf pan or 8 x 8 pan and bake at 350° for 1 hour or until done.

*Darlene McNew*

## DOWN HOME MEAT LOAF

- |                                   |   |
|-----------------------------------|---|
| 1 ½ lb. ground beef               | ¼ c. catsup                                     |
| 1 c. round buttery cracker crumbs | 1 Tbsp. Worcestershire sauce                    |
| ½ c. milk                         | 1 egg   |
| ¼ c. chopped onion                | salt and pepper (I used ½ tsp. steak seasoning) |

Sauce For Top:

- |  |                    |
|--|--------------------|
| 8 ¼ oz. can crushed pineapple, undrained | ½ c. catsup        |
| 3 Tbsp. brown sugar                      | 2 Tbsp. cornstarch |

Heat oven to 350°. In large bowl, combine all meat loaf ingredients. Mix well and form into loaf. Put in ungreased pan. Bake 45 minutes.

## MAIN DISHES

In small saucepan, combine all sauce ingredients. Mix well. Cook over medium heat until mixture boils and thickens. Stir often until thickened. Spread on top of meat loaf and bake 15 to 20 minutes more.

*Velma Jackson*

## CREOLE STEAK

Brown pieces of round steak, cut into serving size, on both sides. Slice over the meat a layer of potatoes, onions, celery and add one can of peas. Over all of this pour one can of tomato soup and one can of water. Salt and pepper to taste and cook until done, about 1 hour.

*Mary Jane Hassebrock*

## CRAZY CRUST PIZZA

### Batter:

1 c. flour	1 tsp. pepper
1 tsp. salt	2 eggs
1 tsp. Italian seasoning	$\frac{2}{3}$ c. milk

### Topping:

1 $\frac{1}{2}$ c. ground beef or sausage or 1 c. thinly sliced pepperoni $\frac{1}{2}$ c. chopped onion	1 c. pizza sauce 1 c. shredded Mozzarella cheese
--	---

Brown meat. Then lightly grease and flour a jelly roll pan. Prepare the batter and pour into pan; tip pan around so batter covers bottom. Arrange meat on top of batter. Bake 25 minutes at 400°. Remove from oven and drizzle with pizza sauce and sprinkle with cheese. Return to oven for 10 minutes.

*Gay Mazanek*

## BARBECUE CUPS

1 lb. ground beef	10 oz. can Hungry Jack refrigerator flaky biscuits
$\frac{1}{2}$ c. barbecue sauce	2 oz. ( $\frac{1}{2}$ c.) shredded Cheddar cheese
$\frac{1}{4}$ c. chopped onions or 1 Tbsp. instant minced onions	
1 to 2 Tbsp. brown sugar	

## MAIN DISHES

Heat oven to 400°. In large skillet, brown ground beef; drain. Stir in barbecue sauce, onions and brown sugar; heat until bubbly. Remove from heat; set aside. Separate dough into 10 biscuits. Place each biscuit in ungreased muffin cup. Press dough to cover bottom and sides of cup. Spoon hot meat mixture into cups. Sprinkle evenly with cheese. Bake at 400° for 10 to 15 minutes or until crust is golden brown. Makes 10 servings.

*Michelle Mazanek*

## HOT AND SAVORY CHILI

5 slices bacon	1 $\frac{1}{2}$ tsp. chili powder
8 oz. hot pork sausage	$\frac{1}{4}$ tsp. oregano
1 $\frac{1}{2}$ lb. ground venison	3 c. tomato juice
1 c. chopped onion	1 (8 oz.) tomato paste
$\frac{1}{2}$ c. chopped green pepper	1 (16 oz.) pinto beans
1 garlic, crushed	$\frac{1}{2}$ tsp. salt
2 jalapenos, seeded and diced	

Cook bacon until crisp; drain, crumble and set aside. Brown sausage. Drain, reserving 2 tablespoons drippings. Set sausage aside. In reserved drippings, brown ground venison, pepper and garlic. Add bacon, sausage, chili powder, oregano and  $\frac{1}{2}$  teaspoon salt. Stir in tomato juice and tomato paste. Bring to a boil; simmer, covered, 1  $\frac{1}{2}$  hours. Add beans; simmer, covered, 30 minutes more. Serve with shredded cheese and chopped onion. Serves 6.

*Susan and Troy Saatkamp, Alma*

## SAUCY HAM SLICE

1 lb. slice ready-to-eat ham	about 1 lb. can applesauce
1 Tbsp. brown sugar	1 Tbsp. brown sugar
1 Tbsp. butter or oleo	$\frac{1}{8}$ tsp. ground cloves

In skillet over low heat, brown the ham in 1 tablespoon brown sugar and butter or oleo. Turn ham over. Mix together the applesauce, 1 tablespoon brown sugar and ground cloves. Pour around ham. Cook about 20 minutes more.

*Sylvia Braden Hester*

**MAIN DISHES**

**CHICKEN DIJON**

- |  |   |
|--|---|
| 1 Tbsp. olive oil                                  | 2/3 c. water  |
| 4 skinless, boneless chicken breast halves         | 1 Tbsp. Dijon-style mustard                             |
| 1 (10 3/4 oz.) can Campbell's cream of celery soup | 1/8 tsp. pepper   |
|  | 4 c. hot cooked rice with parsley (cooked without salt) |

In skillet in hot oil, cook chicken 10 minutes or until browned; remove and pour off fat. In same skillet, combine soup, water, mustard and pepper; heat to boiling. Return chicken to skillet. Cover and cook over low heat 5 minutes or until chicken is no longer pink, stirring often. Serve with rice. Makes 4 servings. Prep time: 6 minutes. Cook time: 20 minutes.

*Pat Montgomery*

**MEAT LOAF BAKED IN WATER**

- |                          |                              |
|--------------------------|------------------------------|
| 3 1/2 to 4 lb. hamburger | small onion, chopped         |
| 1 1/2 c. oats            | 3 Tbsp. Worcestershire sauce |
| 2/3 c. milk              | salt and pepper to taste     |
| 2 eggs                   |                              |

**Top Sauce:**

- |                    |                     |
|--------------------|---------------------|
| 1/4 c. brown sugar | 2 Tbsp. lemon juice |
| 1 tsp. dry mustard | 1 1/2 c. catsup     |

Mix meat loaf and put in 9 x 12 x 2-inch pan, leaving 1-inch all around pan. Put 1-inch of water in pan with meat loaf. Bake 1 1/2 hours in a 350° oven.

Mix sauce and let set while meat cooks. When done, drain water and grease off. Put sauce on top and broil until bubbly all over.

*Darlene McNew*

**PINEAPPLE-GINGER PORK TENDERLOINS**

- |                                    |  |
|------------------------------------|--|
| 2 (3/4 lb.) pork tenderloins       | 2 cloves garlic, minced                    |
| 1/2 c. unsweetened pineapple juice | 1/2 tsp. dry mustard                       |
| 2 Tbsp. soy sauce                  | vegetable cooking spray                    |
| 2 Tbsp. peeled, minced ginger root | 12 slices fresh pineapple (1/2-inch thick) |

**MAIN DISHES**

Place loins in zip-top heavy-duty plastic bag. Mix juice and next 4 ingredients. Pour over meat in bag. Seal and shake until meat is well coated. Marinate in refrigerator for 8 hours, turning occasionally. Remove pork from bag. Reserve marinade. Coat grill rack with cooking spray. Place on grill over medium coals. Cook 35 to 45 minutes, basting occasionally with marinade. Remove tenderloins to platter. Place pineapple slices on grill. Cook 5 to 7 minutes on each side or until browned. Slice tenderloins diagonally in thin slices. Serve with grilled pineapple. Serves 6.

*Wilma Purcell*

**TUNA NOODLE CRISP**

- |                              |                              |
|------------------------------|------------------------------|
| 4 oz. uncooked noodles       | 1/2 c. milk                  |
| 1/4 c. Crisco                | 1 Tbsp. chopped pimento      |
| 1/3 c. chopped onion         | 1/2 tsp. pepper              |
| 2 Tbsp. chopped green pepper | 1 (6 1/2 oz.) can tuna       |
| 1 can cheese soup            | 1/2 c. buttered bread crumbs |

Preheat oven to 350°. Cook noodles in boiling water (salted) according to package directions; drain. Melt Crisco in large skillet; add onion and green pepper; cook until tender. Stir in soup, milk, pimento and pepper. Bring to a boil. Add cooked noodles and tuna. Place in a 1 1/2 to 2-quart casserole. Sprinkle buttered bread crumbs on top. Bake at 350° for 25 to 30 minutes.

*Marilyn Purcell Walker*

**TURKEY TETRAZZINI**

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 1 (8 oz.) pkg. thin spaghetti | 1 (3 to 4 oz.) can sliced mushrooms |
| 1/4 c. butter                 | 2 c. diced, cooked turkey           |
| 1/4 c. flour                  | 1 (4 oz.) can diced pimentos        |
| 1/4 tsp. salt                 | 2 Tbsp. grated Parmesan cheese      |
| 2 c. milk                     |                                     |

Cook and drain spaghetti. Place in buttered 8-cup freezer-to-oven casserole if you're going to freeze for later use. While spaghetti cooks, melt butter over low heat in medium saucepan. Blend in flour and salt; cook, stirring, just until mixture bubbles. Stir in milk slowly, then liquid from mushrooms, plus enough water to make 1 cup; continue cooking and stirring until sauce thickens and boils, 1 minute.

## MAIN DISHES

Stir in mushrooms, turkey and pimentos; spoon over spaghetti. Sprinkle with cheese. Cover; wrap, label and freeze.

Three hours before serving, unwrap casserole and place, covered, in a cold oven; set oven to 350°. Bake 2 ½ hours or until sauce bubbles around the edge; uncover. Bake 30 minutes longer or until golden.

If baking casserole without freezing, bake at 350° for about 1 hour.

*Florence Johnson*

## EGG SOUFFLE

1 ½ lb. pork sausage	1 tsp. salt
9 eggs, beaten slightly	3 slices white bread, cut into pieces
3 c. milk	1 ½ c. grated Cheddar cheese
1 ½ tsp. dry mustard	

Brown sausage and drain on paper towel. Mix eggs, milk, mustard and salt. Stir in bread, sausage and cheese. Pour into well-greased 9 x 13 pan. Refrigerate overnight. Bake, uncovered, at 350° for 50 to 55 minutes.

Can also use chopped ham or crumbled bacon.

*Pauline Halterman*

## ROASTED CHICKEN

2 medium chicken thighs	1 tsp. celery seed
1 Tbsp. light soy sauce	black pepper

Remove all skin. Roll thighs and mix well in bowl of marinade of the soy sauce, celery seed and black pepper. Place thighs on a piece of aluminum foil and pour remaining marinade over chicken. Roll up and close foil. Cook in medium oven 30 minutes. Cook until tender.

*Betty Wood*

## GOULASH

1 ½ lb. hamburger	1 ½ c. macaroni
½ c. onion, chopped	1 packet spaghetti sauce
1 qt. tomato sauce	

Cook macaroni as directed on package. Brown hamburger. Add onions. Cook until done. Add tomato sauce and dry spaghetti sauce.

## MAIN DISHES

Add cooked macaroni or spaghetti. Cook on low heat about 15 minutes. I use a large skillet to cook mine in.

*Mildred Meyer*

## HAM LOAVES

1 ½ lb. ham	1 egg
1 ½ lb. fresh pork	1 c. milk
1 ½ c. bread crumbs	1 ½ tsp. dry mustard

Mix well and mold into loaves (6). Arrange in baking pan. Prepare the baste.

Baste:

1 c. brown sugar	½ c. water
½ c. vinegar	

Bake at 350° for 2 hours. The more often you baste loaves while baking, the tastier. Easy and delicious. A great dish for company.

*June Williams*

## SPICY PORK BARBECUE

(Fills 12 to 15 Buns)

2 lb. pork shoulder, cubed	1 tsp. pepper
1 c. onion, diced	2 c. catsup
1 ½ tsp. chili powder	2 Tbsp. Worcestershire sauce
1 tsp. cinnamon	2 Tbsp. soy sauce
1 Tbsp. brown sugar	1 tsp. Tabasco sauce
2 tsp. salt	1 ½ Tbsp. wine vinegar

Brown meat and onion. Add all other ingredients. Cover and simmer 45 minutes to 1 hour until meat is done and sauce is thick. Serve on buns. Can also make sauce and use leftover roast pork or beef.

*Mary Winks*

## CROCK-POT PIZZA

1 ½ lb. hamburger or sausage or both, browned and drained	1 small can spaghetti sauce
1 medium onion	1 pkg. pepperoni
1 c. drained mushrooms (optional)	1 pkg. Kluski noodles, cooked and drained
1 small can pizza sauce	1 pkg. (2 c.) pizza cheese
	1 pkg. sharp Cheddar cheese

## MAIN DISHES

Mix together the first 6 ingredients for meat sauce mixture. Layer in crock-pot the meat sauce mixture, noodles and cheese. End with cheese on top.

*Karlynn Mosby*

## HAM BARBECUE

1 ½ lb. chipped ham	1 Tbsp. brown sugar
1 ½ c. catsup	¼ c. sugar
2 Tbsp. Worcestershire sauce	½ c. water
2 Tbsp. vinegar	

Shred ham in small pieces and place in baking dish, 9 x 11. Mix together in saucepan all other ingredients and simmer for 20 minutes. Pour over ham. Bake at 350° for 40 minutes.

*Katie Shumate*

## BREAKFAST BAKE

1 lb. sausage	1 tsp. salt
6 eggs	1 tsp. dry mustard
2 c. milk	1 c. grated cheese
6 slices bread, crust removed and cubed	

Cook sausage; drain. Beat eggs. Add milk, salt and mustard (blend). Add bread, sausage and cheese. Pour into 9 x 13 pan. Bake at 350° for 45 minutes. Let stand a few minutes before serving.

May refrigerate overnight, then bake the next morning.

*Janet Smith*

## SWISS STEAK-MADE EASY

3 lb. chuck steak	¼ c. water
1 c. catsup	1 Tbsp. Worcestershire sauce
1 onion	3 drops Tabasco sauce

Pam slow cooker. Place steak in slow cooker. Slice onion; place on top of steak. Mix catsup, water, Worcestershire sauce and Tabasco sauce. Pour over steak. Cook at 250° for 6 to 8 hours.

*Lynne Cone*

## MAIN DISHES

## CREAMY POTATO LASAGNA

1 (12 oz.) jar prepared alfredo sauce	½ tsp. salt
1 c. low-fat milk	¼ tsp. black pepper
5 Russet potatoes (about 3 lb.), peeled and cut lengthwise into ⅛-inch thick slices	8 oz. smoked turkey, diced
5 Tbsp. grated Parmesan cheese	1 (10 oz.) box frozen, chopped broccoli, thawed
	8 oz. Jarlsberg or Swiss cheese, shredded (about 2 c.)

Heat oven to 400°. Coat a 13 x 9 x 2 baking dish with nonstick cooking spray. Whisk together the alfredo sauce and milk in a small bowl. Spread ¼ cup of the alfredo mixture in the prepared baking dish. Layer ⅓ of the sliced potatoes evenly in the baking dish. Sprinkle the top with 1 tablespoon of the grated Parmesan and ⅓ of the salt and pepper. Mix together the turkey, broccoli and 1 ½ cups of the shredded cheese in a medium-size bowl. Spread ⅓ of the broccoli mixture over the potato layer.

Continue with 2 more layers (alfredo sauce mixture, potatoes, Parmesan, salt, pepper and broccoli mixture). Top final layer with remaining ⅓ cup shredded cheese and 2 tablespoons grated Parmesan. Pour remaining alfredo sauce evenly over top. Cover dish. Bake in a 400° oven for 45 minutes. Reduce the oven temperature to 350°. Uncover; continue to bake for 25 minutes or until potatoes are knife-tender. Let stand for 10 minutes before serving.

*Loretta Polston*

## BEEF JERKY

2 lb. lean meat (flank steak, brisket, steak chuck)	1 ½ tsp. onion salt
½ bottle liquid smoke (small bottle)	½ tsp. pepper
1 ½ tsp. meat tenderizer	½ tsp. garlic powder
1 ½ tsp. seasoned salt (crazy salt is good)	¼ c. soy sauce
	½ c. Worcestershire sauce
	½ c. water

Trim all visible fat from meat. Cut meat into strips, 4 to 8-inches long, ½ to 1-inch wide and ⅛ to ¼-inch thick (partially frozen meat is easier to slice). Mix the rest of ingredients and place in a 9 x 13-inch pan. (I use a Ziploc bag and turn a couple of times.) Stir in the meat and marinate overnight in the refrigerator. Drain and pat dry on paper towels. Arrange on oven rack in a single layer. Place foil on bottom oven to catch drippings. (I use cake rack with foil lined cookie

## MAIN DISHES

sheet.) Dry meat at 150° until it has turned brown, feels hard and is dry to touch, about 7 hours. (I've found it's longer with my oven; I usually do and let stand overnight.) Let cool. Remove from racks and store in airtight container at room temperature.

*Loretta Polston*

### TURKEY CASSEROLE

5 or 6 c. diced turkey	¼ tsp. baking powder
½ c. margarine	¼ tsp. pepper
¾ c. chopped celery	¼ tsp. poultry seasoning
1 chopped onion	1 egg, beaten
3 c. bread crumbs	¾ c. broth or milk
1 tsp. salt	1 can cream of mushroom soup

Arrange diced turkey in a large baking dish. Melt the margarine in a large skillet and sauté the celery, onion and bread crumbs. Add salt, baking powder, pepper and poultry seasoning. Beat the egg and add soup and broth or milk. Add to crumb mixture and pour over turkey. Bake, uncovered, 45 minutes to 1 hour at 350°.

*Colleen and Linda Osborne*

### SKILLET SUPPER

1 lb. hamburger	1 c. uncooked long grain rice
1 (14 ½ oz.) can stewed tomatoes, undrained	1 c. water
1 (16 oz.) can kidney beans, rinsed and drained	1 (16 oz.) salsa or picante sauce

In a medium skillet, cook and crumble hamburger; drain. Add remaining ingredients and bring to a boil. Reduce heat, cover and simmer for 20 to 25 minutes or until rice is tender. Makes 6 to 8 servings.

*Monique James  
Nashville*

### TEGRALINNI (Italian Casserole)

1 ½ lb. Italian sausage	1 c. onions
1 ½ lb. hamburger	1 c. green pepper
2 small tomato paste	1 tsp. basil
2 large tomato sauce	1 tsp. oregano
½ c. water	½ tsp. garlic powder
2 cans whole or creamed corn	1 tsp. salt
2 cans sliced or chopped ripe olives	1 tsp. black pepper
16 oz. wide noodles, cooked	shredded Cheddar cheese

## MAIN DISHES

Cook sausage and hamburger with onions and green pepper until sausage is brown and vegetables are tender; drain. Add tomato sauce, paste, water and seasonings. Simmer for 15 minutes. Add corn and olives; simmer 5 minutes. Add cooked noodles; mix and put in two 13 x 9 x 2-inch casseroles. Bake at 350° for 25 to 30 minutes, covered. Put cheese on top of mixture and bake. Serves 16 to 20 people. Freezes nicely.

*Audrey Siegler  
Carlyle, IL*

### CROCK-POT PIZZA

2 bags Kluski noodles	2 cans mushrooms
2 jars Ragu spaghetti sauce	2 bags Mozzarella cheese
1 lb. hamburger	2 bags shredded cheese
chopped large onion	1 tsp. salt
chopped large bell pepper	

Get a big pan of water. Add salt to the water. When it starts boiling, add both bags of noodles. Cook hamburger and chop up the onions and bell peppers. Also add the mushrooms. Take a big saucepan and add the spaghetti sauce, plus add the Mozzarella cheese and shredded cheese. Let the cheese melt into the sauce. Drain the noodles and drain the hamburger and bell peppers, onions and mushrooms. Get very large bowl and put all the ingredients together. Stir and mix it all up. Ready to eat. Makes enough to feed the family of 6 or more.

*Karen Lawrence*

### GREEN CHILLI

3 lb. chuck roast	1 tsp. beef bouillon
1 pkg. dry onion soup	2 tsp. cornstarch (for thickening)
4 c. water	3 cans whole tomatoes
2 cans mild green chillies	

Get a baking pan and put all the chuck roast in the pan. Add the water and dry onion soup mix. Put foil on the pan and bake 3 hours at 375°. Take the meat out and pull it apart into small pieces with a fork. Keep the juices from the pan you bake in. Put it into a crock-pot and add the remaining ingredients plus juices and the chuck roast. Let it simmer for 10 minutes or until it thickens some. Ready to eat.

*Karen Lawrence*

**MAIN DISHES**

**ZACK'S AND TREY'S COWBOY DINNER**

Roast a hot dog over the fire burner on a fork. Place in a bun or a couple of biscuits. Cold pork and beans or warm sprinkled with brown sugar, one fruit roll-up for the beef jerky snack.

I know it's a regular meal, but my grandson is a poor eater unless you tell him one of his hero's eat the same thing. (Cowboy breakfast or supper.)

*Donna Gibson*

**BISCUITS AND GRAVY**

- |  |                |
|--|----------------|
| 1 can quick biscuits (in a can;<br>any kind) | 1 1/2 c. water |
| 2 c. milk                                    | 1 tsp. salt    |
|  | 1 tsp. pepper  |

Brown hot grease 1-inch in skillet. Add tablespoons of flour until almost thick, then add the milk, water, salt and pepper as you desire. Stir until begins to thicken. Pour in a bowl and serve the cowboy. Serves several cowboys.

*Donna Gibson*

**RITZ CHICKEN**

- |                              |                             |
|------------------------------|-----------------------------|
| 2 pkg. Ritz crackers         | 1 can cream of chicken soup |
| 1 stick oleo                 | 1 c. chicken broth          |
| 1 small container sour cream | 3 to 4 chicken breasts      |

Boil chicken in water until done. Cool. Cut in small pieces. Crumble Ritz crackers and stir in melted oleo. Place layer of crackers in 2-quart baking dish. Sprinkle chicken pieces over crumbs. Combine sour cream, soup and broth. Pour over chicken; do not stir. Top with remaining cracker crumbs. Bake at 350° for 30 minutes or more.

*Mary Beck  
From Tri-County Hi-Lites*

**ZUCCHINI-SAUSAGE CASSEROLE**

- |                                      |   |
|--------------------------------------|---|
| 3 c. cooked zucchini                 | 1 stick oleo                                |
| 1 lb. browned and drained<br>sausage | 8 to 12 oz. sour cream or low-fat<br>yogurt |
| 2 carrots, grated                    | 2 cans chicken soup, undiluted              |
| 1 onion, cut up                      | 1 box dry dressing mix                      |

**MAIN DISHES**

Melt oleo and add seasoning from dressing mix. Dissolve. Add balance of dressing mix. Add balance of ingredients and stir together. Bake at 350° for about 1 1/2 hours. May be prepared the night before, covered and refrigerated.

*Mary Beck*

**OXNARD GREEN CHILI CASSEROLE**

- |                              |                             |
|------------------------------|-----------------------------|
| 2 (7 oz.) cans green chilies | 1 tsp. Worcestershire sauce |
| 1 lb. Cheddar cheese, grated | 1/2 c. yellow corn meal     |
| 4 eggs                       | 1 lb. Jack cheese           |
| 1 tsp. salt                  | 1 small can tomato sauce    |
| 1 tall can evaporated milk   |                             |

In casserole dish, place one layer of green chili. Split open and a few seeds removed. Then a layer of Cheddar cheese, then another layer of green chilies. Then the remaining Cheddar cheese. Pour the mix over this and bake at 400° for 30 minutes or until set. Then add grated Jack cheese. Pour tomato sauce over this and bake 15 minutes longer.

*Janell Rowe*

**CREAMY CHICKEN ENCHILADAS**

- |   |  |
|---|--|
| 1 Tbsp. butter                                      | 3 1/2 c. chicken breast, cooked<br>and chopped |
| 1 onion (medium)                                    | 8 (8-inch) tortillas                           |
| 1 can green chopped chillies (4.5<br>oz.)           | 1 lb. Monterey Jack cheese,<br>shredded        |
| 1 (8 oz.) pkg. cream cheese, cut<br>up and softened | 2 c. whipping cream                            |

Sauté onions in butter until tender. Add chillies; stir and cook for just a short time. Stir in cream cheese and chicken. Stir and continue to cook until well blended and cream cheese is all melted. Spoon 2 to 3 tablespoons of mixture down center of tortillas. Roll up tortillas and place seam down in baking dish (9 x 13). Sprinkle with shredded cheese and drizzle cream over cheese. Bake at 350° for 45 minutes.

*June Williams*

**PARMESAN CHICKEN BREASTS**

- |                        |                                   |
|------------------------|-----------------------------------|
| 6 chicken breasts      | 1 tsp. oregano                    |
| 2 Tbsp. oleo           | 1 tsp. parsley flakes             |
| 1/2 c. Parmesan cheese | 1/4 tsp. paprika, salt and pepper |
| 1/4 c. bread crumbs    |                                   |

**MAIN DISHES**

Mix together the Parmesan cheese, bread crumbs, oregano, parsley flakes, paprika, salt and pepper. Dip chicken in melted oleo and coat with dry ingredients. Bake 25 to 30 minutes at 400°.

*Mary Winks*

**SWEDISH MEAT BALLS**

- |                             |                                    |
|-----------------------------|------------------------------------|
| <b>3 lb. hamburger</b>      | <b>1 tsp. Worcestershire sauce</b> |
| <b>1 c. milk</b>            | <b>½ tsp. garlic salt</b>          |
| <b>2 c. quick cook oats</b> | <b>1 tsp. pepper</b>               |
| <b>2 eggs</b>               | <b>½ tsp. chili powder</b>         |
| <b>1 tsp. salt</b>          |                                    |

Mix together the milk, oats, eggs, salt, Worcestershire sauce, garlic salt, pepper and chili powder. After mixing, add hamburger and make into balls. Put in baking dish and make sauce.

Sauce:

- |                         |                                    |
|-------------------------|------------------------------------|
| <b>2 c. brown sugar</b> | <b>1 tsp. salt</b>                 |
| <b>2 c. catsup</b>      | <b>1 tsp. chili powder</b>         |
| <b>1 tsp. mustard</b>   | <b>1 tsp. Worcestershire sauce</b> |

Pour over meat balls and bake 50 to 60 minutes at 350°.

*Mary Winks*

**7-LAYER CASSEROLE**

- |   |                                   |
|---|-----------------------------------|
| <b>1 c. uncooked rice</b>               | <b>4 strips bacon, uncooked</b>   |
| <b>1 can whole kernel corn, drained</b> | <b>½ c. chopped green peppers</b> |
| <b>2 small cans Hunt's tomato sauce</b> | <b>salt and pepper</b>            |
| <b>½ c. chopped onions</b>              | <b>¾ lb. uncooked ground beef</b> |

Put rice in dish first, then the whole kernel corn. Sprinkle with salt and pepper. Pour over 1 can tomato sauce and a ½ can of water. Then add the onions and the green peppers. Next, put the ground beef on top of that and sprinkle with salt and pepper. Pour over second can of tomato sauce and ¼ can of water. Cover with the strips of bacon, cut in half. Bake in oven at 350° for 1 hour covered. Uncover and bake 30 minutes longer.

*Sandy Cripps*

**MAIN DISHES**

**EGG ROLLS**

- |                             |                               |
|-----------------------------|-------------------------------|
| <b>2 lb. hamburger</b>      | <b>garlic powder to taste</b> |
| <b>1 ½ to 2 lb. sausage</b> | <b>2 pkg. egg roll wraps</b>  |
| <b>1 pkg. cole slaw mix</b> | <b>1 egg</b>                  |

Brown hamburger and sausage until done; drain. Add cole slaw mix; cook slowly until slaw is tender. Add garlic powder to taste, stirring it into mixture while still heating. Set aside. Open egg roll wraps. Put egg in cup and beat with fork vigorously. Take spoonful of mixture, placing it in middle of wrap and rolling it up and sealing with a drop of egg. Place in hot grease, turning with tongs so both sides brown evenly. Stand up straight on paper towels placed in cake pan. Yields around 40 egg rolls.

*Jennie Shumate*

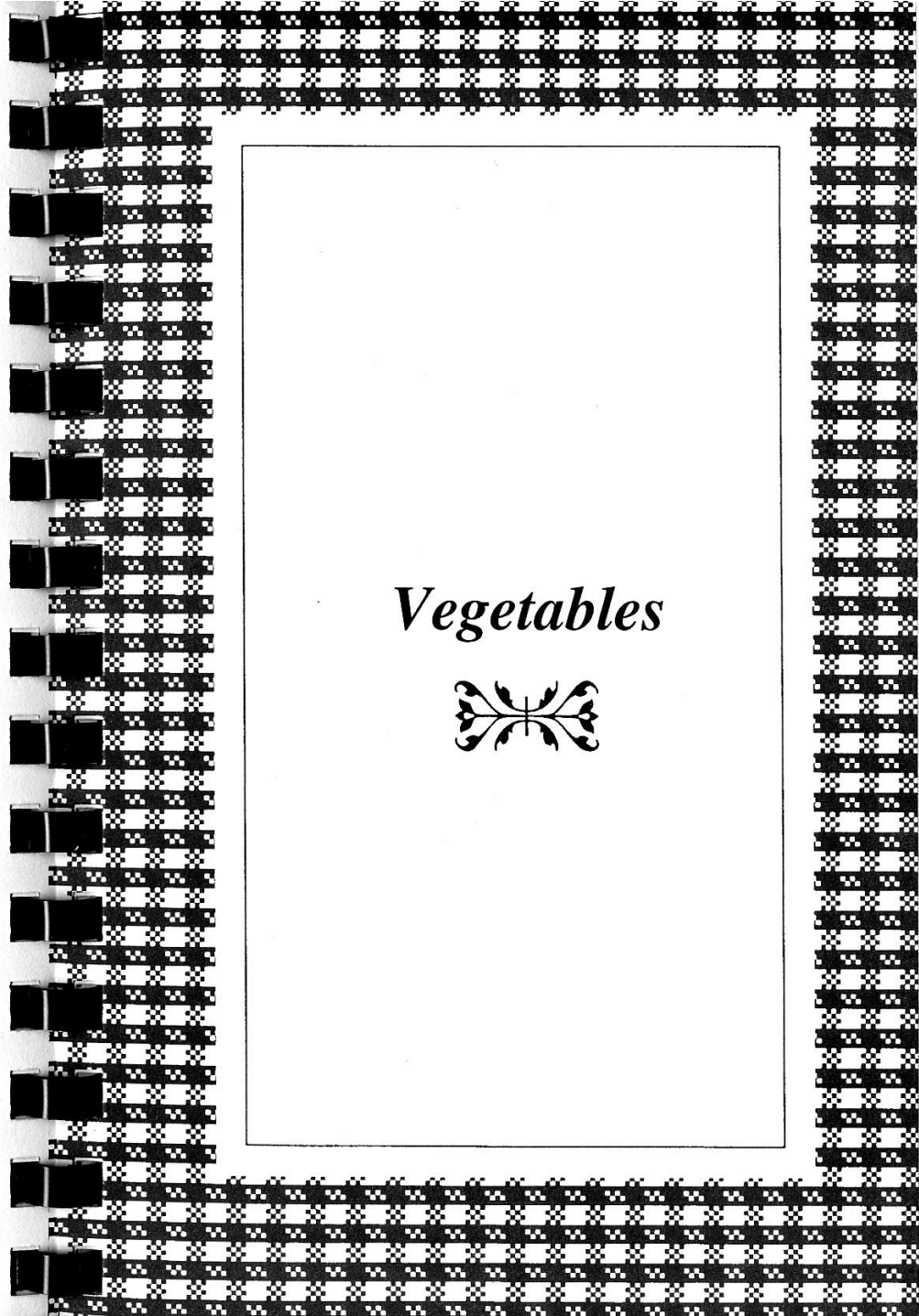
--EXTRA RECIPES--

MAIN DISHES

--•YOUR FAVORITE RECIPES•--

Recipe

Page Number



*Vegetables*



## VEGETABLES

### OLD SETTLERS BAKED BEANS

1/2 lb. bacon	2 Tbsp. mustard
1/2 lb. hamburger	1/2 tsp. pepper
1/2 c. chopped onion	1/2 tsp. chili powder
1/2 c. bell peppers	1 tsp. salt
3/4 c. (scant) brown sugar	1 can kidney beans
1/4 c. ketchup	1 can butter beans
1/4 c. barbecue sauce	1 (31 oz.) can pork and beans

Fry bacon and drain. Brown onions and pepper with hamburger. Add balance of ingredients with bacon and mix. Bake 1 hour at 350°. Can be made ahead and frozen or refrigerated.

*Cora Antonacci*

### ZUCCHINI SUPREME SURPRISE

2 lb. ground beef	1 (10 3/4 oz.) can cream of mushroom soup, undiluted
1 medium sized onion, chopped	2 c. shredded sharp Cheddar cheese
salt and pepper to taste	2 c. cooked quick rice
1 1/2 lb. zucchini squash	
1 small carton cottage cheese	

Brown ground beef and onion. Boil squash until done, then slice. Place squash on bottom of 9 x 13-inch greased casserole. Add rice, ground beef and onion. Top with cottage cheese, soup and grated cheese. Bake in a 350° oven until cheese melts. Makes 8 or more servings.

### TURNIP CASSEROLE

4 medium turnips, peeled and sliced	1/2 tsp. salt
3 Tbsp. melted oleo	pepper to taste
1/2 to 3/4 c. ham, cut in bite size pieces	1 1/2 c. milk
3 Tbsp. flour	1 can Cheddar cheese soup
	1/2 c. crushed corn flakes or cracker crumbs

Cook turnips in salted water. Drain and put in 1/2-quart casserole. Brown ham lightly in oleo and add flour, salt and pepper. Add milk gradually while stirring ham mixture. Cook until thick. Stir in

**VEGETABLES**

soup. Pour sauce over turnips and top with crumbs. Bake at 350° until bubbly, about 15 to 20 minutes.

*Karlynn Mosley*

**RED BEANS AND RICE**

- |                          |                                 |
|--------------------------|---------------------------------|
| 1 c. chopped onion       | 16 oz. can red beans, undrained |
| 2/3 c. green bell pepper | 1/2 lb. smoked sausage          |
| 2 large garlic cloves    | 1 bay leaf                      |
| 2 Tbsp. margarine        | 4 c. cooked rice                |

In skillet, saute onion, green pepper and garlic in margarine until onion is tender. Stir in beans, sausage (cut into bite sized pieces) and bay leaf. Simmer for 10 minutes.

*Bette Woods*

**POTATOES ROMANOFF**

- |                   |                              |
|-------------------|------------------------------|
| 1 lb. ground beef | 1 (10 1/2 oz.) can condensed |
| 2 c. water        | cream of mushroom soup       |
| 3/4 c. milk       | cheese sauce                 |
|                   | potato slices                |

Brown the ground beef in 10-inch skillet. Drain excess fat. Stir in the water, milk, soup, cheese sauce and potato slices. Heat to boiling. Reduce heat, cover and simmer; stir occasionally until potatoes are tender, about 25 minutes. Makes 5 (1 cup) servings.

*Gay Mazanek*

**GREEN BEAN BUNDLES**

- |                          |                              |
|--------------------------|------------------------------|
| 4 cans whole green beans | 10 slices bacon, cut in half |
|--------------------------|------------------------------|

Wrap bacon around 6 to 8 beans. Put in 9 x 13 pan, seam down.

Glaze:

- |                    |                          |
|--------------------|--------------------------|
| 3/4 stick butter   | salt and pepper to taste |
| 1/2 c. brown sugar | 1/8 tsp. garlic powder   |

Melt butter and add rest of ingredients. Drizzle over green beans. Bake at 375° for 45 to 55 minutes until bacon is done.

**VEGETABLES**

**HASH BROWN CASSEROLE**

- |                                |                            |
|--------------------------------|----------------------------|
| 2 lb. frozen hash browns       | 1 c. grated Cheddar cheese |
| 1/2 c. chopped onions          | 1/2 c. melted butter       |
| 1 (8 oz.) container sour cream | salt and pepper to taste   |
| 1 can cream of chicken soup    |                            |

Mix all ingredients first, then add the potatoes. Put in 9 x 13 buttered dish.

Top with 1 1/2 cups crushed cornflakes mixed with 1/4 cup of butter (optional). Bake at 350° for 1 hour.

*Sandy Cripps*

**SCALLOPED CORN**

- |                       |                             |
|-----------------------|-----------------------------|
| 1 c. creamed corn     | 1/2 c. milk                 |
| 1 c. whole corn       | 1/2 small onion, chopped    |
| 1 c. crushed crackers | 1/4 c. chopped green pepper |
| 1 beaten egg          | 1/4 c. butter (not melted)  |

Mix and place in 9 x 13 pan. Bake at 350° for 45 minutes.

Tastes really great with pork chops layered in pan with corn between and surrounding each chop. Increase baking time 10 more minutes when using chops.

*Cathy Buchanan*

**SWEET POTATO CASSEROLE**

- |                            |                  |
|----------------------------|------------------|
| 3 c. mashed sweet potatoes | 2 beaten eggs    |
| 1 c. sugar                 | 1/3 stick butter |
| 1/4 tsp. salt              | 1 tsp. vanilla   |

Mix together and pour in baking dish. Cover with topping.

Topping:

- |                  |                     |
|------------------|---------------------|
| 1 c. brown sugar | 1 c. chopped pecans |
| 1/3 c. flour     | 1/3 stick butter    |

Mix and crumble over potato mixture. Bake 25 to 30 minutes at 350°.

*Cathy Buchanan*

VEGETABLES

**STUFFED MUSHROOMS**

- |  |                                     |
|--|-------------------------------------|
| 1 large or 2 small containers<br>fresh mushrooms | 1 envelope French onion soup<br>mix |
| 1 lb. ground chuck                               | salt and pepper to taste            |
| 3 eggs, beaten                                   | 2 jiggers rum (optional)            |

Stem mushrooms and wash. Pat dry. Stuff mushroom caps and place in a 9 x 13 pan with meat side facing up. Mix 1 package onion soup mix with 1 cup water and pour over mushrooms. Bake at 350° for 15 to 20 minutes.

*Cathy Buchanan*

**CORN CASSEROLE**

- |                             |                      |
|-----------------------------|----------------------|
| 1 box Jiffy corn muffin mix | 1 stick melted oleo  |
| 1 egg                       | 1 (8 oz.) sour cream |
| 1 can whole kernel corn     | 1 Tbsp. sugar        |
| 1 can creamed corn          |                      |

Mix together and put in 9 x 13 pan. Bake at 350° for 1 hour.

*Cathy Buchanan*

**SWEET 'N' SOUR CUCUMBERS**

- |                               |                     |
|-------------------------------|---------------------|
| 1 sliced cucumber             | 2 Tbsp. garlic salt |
| 1 large tomato, cubed         | ½ c. sugar          |
| 3 slices onion (large), diced | 1 ½ c. water        |
| ¼ c. vinegar                  |                     |

Mix vinegar, salt, sugar and water. Pour over vegetables and chill. The longer it sits, the better it is.

*Cathy Buchanan*

**CARROT CASSEROLE**

- |                         |               |
|-------------------------|---------------|
| 2 cans carrots, drained | 1 stick oleo  |
| 1 c. water              | ⅓ c. butter   |
| ½ c. sugar              | 2 c. crackers |
| 8 oz. Velveeta cheese   |               |

Boil the carrots, water and sugar. Drain. Butter 8 x 8 baking dish. Mix together in saucepan the cheese and 1 stick oleo. Stir

VEGETABLES

constantly to prevent separation. Pour over carrots. Melt ⅓ cup butter and mix with the crackers. Put on top. Bake 15 minutes at 350°.

*Cathy Buchanan*

**CABBAGE CASSEROLE**

(Even If You Don't Like Cabbage, This Is Good!)

- |  |   |
|--|---|
| about 12 c. shredded cabbage (1<br>large head) | 8 oz. cubed Velveeta cheese<br>salt and pepper to taste |
| 1 onion, chopped                               | ½ tsp. dry mustard                                      |
| 5 Tbsp. butter                                 | ½ tsp. Worcestershire sauce                             |
| 1 can cream of mushroom soup                   | ¼ c. dry bread crumbs                                   |

Cook cabbage in boiling salted water until tender. Drain well. Saute onion in butter until tender. Add soup and mix well. Stir in cheese until melted. Remove from heat and add cabbage, salt, pepper, dry mustard and Worcestershire sauce. Put in an ungreased casserole dish (2-quart). Top with bread crumbs and bake, uncovered, at 350° for 20 to 30 minutes. Makes 6 to 8 servings.

**EASY FRIED RICE**

- |                             |                        |
|-----------------------------|------------------------|
| 2 Tbsp. peanut oil          | ¼ lb. sliced mushrooms |
| 1 ½ c. minced leftover meat | 1 ¾ c. water           |
| 1 minced onion              | 2 Tbsp. soy sauce      |
| 1 crushed garlic clove      | pinch of pepper        |
| 1 c. uncooked rice          |                        |

Stir-fry in peanut oil the meat, onion and garlic clove. Stir-fry over medium-high heat 5 to 8 minutes. Stir in the rice; stir-fry 3 to 4 minutes. Add the mushrooms, water, soy sauce and pepper. Bring to a boil. Cover and simmer 25 minutes. May be topped with strips of scrambled egg.

*Carole Shaffer*

**SCALLOPED POTATOES**

- |                   |  |
|-------------------|--|
| 3 Tbsp. margarine | ¼ tsp. pepper  |
| 3 Tbsp. flour     | 1 ½ lb. baking potatoes, peeled<br>and thinly sliced |
| 1 ½ c. milk       | 1 small onion, sliced                                |
| ½ tsp. salt       |  |

## VEGETABLES

Melt margarine in saucepan over medium heat. Add flour; cook 1 minute, stirring constantly, until thickened. Remove from heat. Stir in salt and pepper. Layer potatoes and onions in an 8-inch square baking dish that has been sprayed with cooking spray. Top with half the sauce. Repeat layers. Sprinkle with paprika. Bake, uncovered, at 350° for 55 minutes until potatoes are tender.

P.S. I sometimes add pieces of baked ham to these potatoes.

*Wilma Purcell*

## MUSHROOM SCALLOPED POTATOES

1 can cream of mushroom soup	$\frac{2}{3}$ c. half and half
$\frac{1}{2}$ c. grated American cheese	$\frac{1}{4}$ c. finely chopped onion
4 c. sliced potatoes	$\frac{1}{4}$ c. grated American cheese
1 tsp. salt	

Combine soup,  $\frac{1}{2}$  cup cheese, onion, salt and milk. Add potatoes. Mix and put in a greased baking dish. Top with  $\frac{1}{4}$  cup cheese. Bake at 375° until potatoes are tender, about 1 hour and 15 minutes.

*Colleen Osborne*

## TANGY POTATOES

4 to 5 medium potatoes, peeled and sliced	4 strips bacon, cooked and crumbled
3 Tbsp. Miracle Whip or mayo	Cheddar cheese onions (optional)

Combine ingredients. Bake at 350° for 30 to 45 minutes or until potatoes are tender.

*Darci Leckey*

## SAUCY ASPARAGUS

1 can cream of asparagus soup	1 $\frac{1}{2}$ lb. fresh asparagus spears, trimmed and cut
2 Tbsp. milk	
2 pkg. frozen asparagus	

In a 2-quart saucepan over medium heat, combine soup and milk. Heat to boiling, stirring often. Add asparagus; cover and let cook 10 minutes over low heat or until asparagus is tender, stirring occasionally. Serve with Parmesan cheese.

*Pat Montgomery*

## VEGETABLES

### SWEET POTATO SUPREME

#### Filling:

$\frac{1}{4}$ c. margarine/butter, softened	$\frac{1}{4}$ c. condensed milk (evaporated will substitute)
3 large cans sweet potatoes or 5 large sweet potatoes, peeled and cooked	nutmeg
$\frac{1}{2}$ c. sugar	cinnamon

#### Top Crust:

$\frac{1}{2}$ c. margarine/butter, melted	1 c. crushed corn flakes
$\frac{1}{2}$ c. brown sugar	1 pkg. chopped pecans

Preheat oven to 375°. In large bowl, mash sweet potatoes, then mix together butter, condensed milk and sugar. Pour into 9 x 13-inch pan. Sprinkle cinnamon and nutmeg over filling.

Prepare crust by mixing the melted butter, brown sugar, crushed corn flakes and pecans together. Spread over filling. Place aluminum foil over top and bake 30 minutes, then remove foil and bake an additional 10 to 15 minutes until crust turns brown.

*Darci Leckey*

### SCALLOPED CORN

1 can cream-style corn	1 (8 oz.) container sour cream
1 can whole kernel corn, drained	1 box Jiffy muffin mix
1 stick oleo or butter	$\frac{1}{2}$ c. milk

Mix ingredients in order. Bake in 9-inch square greased baking dish at 350° for 1 hour.

*Ruth Brimberry*

### POTATO CASSEROLE

1 pkg. hash browns	1 (8 oz.) Cheez Whiz
1 can crème of chicken soup	1 small sour crème
salt and pepper	$\frac{1}{4}$ c. onion (optional)
4 c. corn flakes, mashed	

Mix Cheez Whiz, sour crème and soup with mixer. Add rest. Place hash browns in 9 x 13 pan. Pour mixture over hash browns. Top with  $\frac{1}{4}$  cup butter mixed with corn flakes. Bake at 350° for 45 minutes.

*Jennie Shumate*

VEGETABLES

**CABBAGE CASSEROLE**

- |                           |                             |
|---------------------------|-----------------------------|
| 1 head cabbage, cut up    | 1 ½ c. milk                 |
| 2 sticks celery, chopped  | 1 c. American cheese, diced |
| 1 small onion, chopped    | 1 tsp. flour                |
| 2 Tbsp. pimiento, chopped | 1 Tbsp. butter              |
| 1 tsp. salt               | buttered bread crumbs       |

Cook cabbage, celery, onion and pimiento with salt until tender. Place in large baking dish. Cook milk and flour together until smooth. Add cheese and butter and stir until all is melted. Pour sauce over cabbage. Place bread crumbs on top. Cover and bake at 350° for 45 minutes.

*Mary Beck*

**BAKED MACARONI**

- |                                |                          |
|--------------------------------|--------------------------|
| 1 lb. macaroni                 | cornflakes (for topping) |
| 2 lb. Velveeta cheese          | milk                     |
| 1 pkg. shredded Cheddar cheese |                          |

Cook macaroni until tender and drain. Melt Velveeta cheese. Pour macaroni and cheese into 9 x 11 baking pan. Add milk to top. Cover with cornflakes as desired. Double recipe for 2 pans. Bake at 350° for 45 minutes to 1 hour.

*Spencer Peto*

**SWEET POTATO BAKE**

- |  |                         |
|--|-------------------------|
| 4 medium sweet potatoes or yams, cooked and peeled | 2 Tbsp. butter or oleo  |
| 1 c. orange juice                                  | 1 Tbsp. cornstarch      |
| ½ c. packed brown sugar                            | ¼ tsp. salt             |
| ¼ c. raisins                                       | 3 Tbsp. chopped walnuts |

Cut potatoes in half lengthwise, then into 2-inch pieces. Place in ungreased 8-inch baking dish. In medium saucepan, combine orange juice, sugar, raisins, butter, cornstarch and salt. Cook over medium heat; stir constantly until thickened and bubbly. Cook and stir for 2 minutes longer. Pour over potatoes. Sprinkle with nuts. Bake, uncovered, at 350° for 20 minutes or until bubbly. Serves 4 to 6.

*Gertrude Mazanek Braden Fitch*

VEGETABLES

**NELLIE JO'S (MAZANEK HAWKEY) CABBAGE CASSEROLE**

- |                                |                           |
|--------------------------------|---------------------------|
| 1 lb. ground beef              | 2 c. tomato juice or soup |
| 1 medium onion, chopped        | 2 c. water                |
| 1 small head cabbage, shredded | 1 bouillon cube (beef)    |
| ½ c. uncooked rice             |                           |

Heat oil (small amount) and add beef, onion, rice, salt and pepper. Cook and stir together (do not brown). Spread ½ shredded cabbage in 9 x 13 glass dish. Spoon meat over cabbage and top with remaining cabbage. Heat tomato juice, water and bouillon cube (until dissolved) and pour over all. Cover and bake about 1 hour at 350°.

Note: Nellie Jo uses 1 can tomato soup and 1 can water.

*Gertrude Mazanek Braden Fitch*

**BEANS, BEANS, BEANS**

- |   |                                      |
|---|--------------------------------------|
| 1 can pork and beans  | 8 slices bacon, cooked (save grease) |
| 1 can each: green beans, lima beans and kidney beans, drained |                                      |

Sauce:

- |                     |                       |
|---------------------|-----------------------|
| 1 c. ketchup        | 3 tsp. vinegar        |
| ¼ c. barbecue sauce | ½ tsp. salt           |
| 1 c. brown sugar    | 2 Tbsp. chopped onion |

Mix sauce ingredients. Add beans to sauce and stir. Add bacon grease and stir. Pour into large baking dish. Crumble bacon over top. Bake at 350° for 45 minutes to 1 hour.

*Jackie Lyons*

**ZUCCHINI CASSEROLE**

- |  |                                |
|--|--------------------------------|
| 8 oz. sour cream                       | 1 can cream of mushroom soup   |
| zucchini and onion, chopped and boiled | 1 ½ sticks butter or margarine |
|  | 1 box stuffing mix             |

Mix all ingredients together except butter and stuffing mix. Put in casserole dish. Melt 1 ½ sticks butter and add to stuffing mix. Layer on top of casserole. Bake 40 minutes at 350°.

*Susan Saatkamp, Alma*

VEGETABLES

**TEXAS POTATOES**

- |                             |                               |
|-----------------------------|-------------------------------|
| 4 c. diced, peeled potatoes | 1/2 c. grated American cheese |
| 1/2 c. finely chopped onion | 2 c. White Sauce              |
| 1 tsp. salt                 | bread or cracker crumbs       |
| 1/3 c. chopped pimento      | 2 Tbsp. butter                |
| 1 tsp. pepper               |                               |

Cover potatoes, onion and salt with water; bring to a boil for 5 minutes and drain. Add pimento and place in a greased 8-inch baking dish. Add pepper and cheese; pour over White Sauce. Top with crumbs and dot with butter. Bake at 350° for 30 minutes.

White Sauce:

- |                           |               |
|---------------------------|---------------|
| 4 Tbsp. butter            | 1/2 tsp. salt |
| 4 Tbsp. all-purpose flour | 2 c. milk     |

Melt butter in a saucepan over low heat. Stir in flour and salt. Add milk all at once. Cook, stirring constantly, until mixture thickens. Remove from heat when sauce begins to bubble.

*Spencer Peto*

**BROCCOLI RICE CASSEROLE**

- |                          |                       |
|--------------------------|-----------------------|
| 1 (10 oz.) pkg. broccoli | 1 can mushroom soup   |
| 1 (8 oz.) Cheez Whiz     | 1/2 c. chopped celery |
| 1 c. Minute rice         | 1/2 c. chopped onion  |
| 1 c. water               |                       |

Mix and pour in buttered dish. Bake at 350° for 45 minutes.

*Mary Gammon*

**CORN CASSEROLE**

- |   |                               |
|---|-------------------------------|
| 1 stick oleo                              | 2 eggs                        |
| 1 can whole kernel corn (Niblets is best) | 2 Tbsp. minced onion          |
| 1 can cream-style corn                    | 2 Tbsp. green pepper, chopped |
| 1 box Jiffy mix                           | 1/2 c. milk                   |

Mix all ingredients well. Pour in baking dish. Bake at 350° for 35 minutes.

*Mary Gammon*

VEGETABLES

**CORN VEGETABLE MEDLEY**

- |                       |                         |
|-----------------------|-------------------------|
| 1 can golden corn     | 1 c. sliced carrots     |
| 1/2 c. milk           | 1 c. cauliflower pieces |
| 2 c. broccoli florets |                         |

In pan, heat soup and milk to boiling. Stir in vegetables. Return to boiling; cover and cook on low until tender.

*Mary Gammon*

**GOOD BAKED BEANS**

- |                     |                     |
|---------------------|---------------------|
| 2 c. chopped onion  | 8 Tbsp. brown sugar |
| gal. pork and beans | 8 Tbsp. mustard     |
| 1 c. catsup         |                     |

Bake at 350° for 1 hour. Crumble bacon on top.

*Mary Gammon*

**BARBECUE GREEN BEANS**

- |                             |                       |
|-----------------------------|-----------------------|
| 3 cans green beans, drained | 1/3 c. corn syrup     |
| 3/4 c. brown sugar          | 1 tsp. liquid smoke   |
| 1/2 c. catsup               | 1 medium onion, diced |

Mix in 9 x 13-inch pan. Top with 3 strips of bacon. Bake at 350° for 1 hour.

*Mildred Meyer*

**CRUNCHY ONION RINGS**

- |                        |                        |
|------------------------|------------------------|
| 1 c. flour             | 1 egg                  |
| 1/4 tsp. salt          | 1 c. milk              |
| 1 Tbsp. vegetable oil  | 4 sweet Spanish onions |
| 1/2 tsp. baking powder |                        |

Combine in sifter the flour, baking powder and salt. Beat eggs in deep bowl until thick and lemon colored. Add milk and oil. Stir in flour mixture. Beat until smooth. Cover and set aside. Select 4 onions about 3 1/2-inches across. Cut off root end of each; slip off skins. Hold by stems and cut about 1/4-inch thick. Dip in batter and fry in about 2-inches of oil at 375° or deep-fry.

To freeze, fry until golden brown. Cool on cookie sheet and wrap in foil.

*Debbie Albert*

**VEGETABLES**

**ZUCCHINI CASSEROLE**

- |                                |                              |
|--------------------------------|------------------------------|
| 2 c. cubed (unpeeled) zucchini | 1 can cream of chicken soup  |
| 2 chopped onion                | 1 box Stove Top stuffing mix |
| 1 (8 oz.) sour cream           | 1 ½ sticks butter            |

Cook chopped onion and zucchini in water until tender (drain). Add to sour cream and cream of chicken soup. Mix well. Put in casserole dish. Melt butter and mix into stuffing mix, then pour over other mixture. Bake at 350° for 40 minutes.

*Mary Thomas*

**RICE PILAF**

- |                      |                               |
|----------------------|-------------------------------|
| 2 ½ c. chicken broth | 2 Tbsp. butter or margarine   |
| 1 tsp. parsley       | 1 c. uncooked long grain rice |

Combine broth, parsley and butter in a saucepan and bring to a boil. Stir in rice and cover. Reduce heat and simmer 20 minutes or until rice is tender.

*Monique James  
Nashville*

**CHEESY BROCCOLI CASSEROLE**

- |                             |                            |
|-----------------------------|----------------------------|
| 1 pkg. frozen broccoli      | ½ tsp. salt                |
| ½ c. cream of mushroom soup | 1 Tbsp. chopped onion      |
| ⅓ c. Miracle Whip           | 1 c. grated Cheddar cheese |
| 1 egg                       |                            |

Cook and drain broccoli. Mix all ingredients using only ½ cup of grated cheese and put in a greased casserole. Top with remaining cheese. Bake 30 minutes in a 350° oven.

*Susan Saatkamp  
Alma, IL*

**SCALLOPED PINEAPPLE**

- |                          |                              |
|--------------------------|------------------------------|
| 3 well beaten eggs       | 1 c. milk                    |
| 2 c. sugar               | 2 (15 oz.) drained pineapple |
| 1 c. melted oleo, cooled | 4 c. soft bread cubes        |

**VEGETABLES**

Mix together in order listed. Bake in ungreased 9 x 13 pan at 325° for 35 to 40 minutes or until set and lightly brown. Use Cool Whip as garnish.

*Loretta Pickett*

**BROCCOLI CASSEROLE**

- |                                 |                               |
|---------------------------------|-------------------------------|
| 2 c. Minute rice                | 2 cans cream of mushroom soup |
| 1 stick butter                  | 1 medium diced onion          |
| 2 boxes frozen chopped broccoli | ½ box Velveeta cheese         |

Butter pan and put in 2 cups of rice, uncooked. Boil broccoli and drain. Put in bread pan with rice. Diced onion also. In medium saucepan, melt stick of butter. Add soups and cubed cut cheese; melt all together and pour over top of rice, onion and broccoli. Stir all together. Mix well and smooth out level. Bake at 350° until golden brown, 25 to 30 minutes.

**SWEET POTATO SOUFFLE**

- |                          |                |
|--------------------------|----------------|
| 3 c. mashed sweet potato | 3 beaten eggs  |
| ½ stick butter           | ½ c. milk      |
| 1 c. sugar               | 1 tsp. vanilla |

Combine all ingredients. Pour into baking dish.

Topping:

- |                        |                     |
|------------------------|---------------------|
| ½ c. self-rising flour | 1 c. chopped pecans |
| 1 c. brown sugar       | ½ stick butter      |

Mix and blend by hand. Spread on top of potato mixture. Bake until topping is light brown in a 350° oven.

*Karlynn Mosley*

**SAUSAGE POTATO CASSEROLE**

- |  |  |
|--|--|
| 1 lb. bulk pork sausage                                      | ½ tsp. salt                            |
| 1 (10 ¾ oz.) can condensed cream of mushroom soup, undiluted | ¼ tsp. pepper                          |
| ¾ c. milk  | 3 c. thinly sliced and peeled potatoes |
| ¼ c. chopped onion   | 1 c. (4 oz.) shredded Cheddar cheese   |

### VEGETABLES

In large skillet, cook sausage until no longer pink; drain. In a bowl, combine soup, milk, onion, salt and pepper. In an ungreased 11 x 7 x 2 baking dish, layer half the potato soup mixture and sausage; repeat layers. Cover and bake at 350° for 1 ½ hours or until potatoes are tender. Uncover and sprinkle with cheese. Return to oven until cheese is melted, about 5 minutes. Serves 4 to 6.

*Gertrude Mazanek Braden Fitch*

### MASHED POTATO CASSEROLE

5 lb. potatoes	2 tsp. onion salt
8 oz. cream cheese	1 tsp. salt
1 c. sour cream	

Cook potatoes in salted water. Drain and mash. Add remaining ingredients. Cool. Cover and put in refrigerator.

To use, put desired amount in greased casserole. Dot with butter and bake at 350° until heated through, about 30 minutes. I like to freeze in serving dishes and keep in freezer. Handy main dish. Makes 8 cups.

*June Williams*

### CARROT BAKE

1 bunch carrots, cut or 1 bag baby carrots	1 (8 oz.) pkg. Velveeta ¼ c. butter
---	--

Combine ingredients in a baking dish and cover with foil. Bake at 325° for 30 to 45 minutes or until carrots are tender.

*Darci Leckey*

## *Breads, Rolls, Pies & Pastries*



## **BREADS, ROLLS, PIES & PASTRIES**

### **APPLE STREUSEL COFFEECAKE** (Coffeecake For Fall Days, Apple-Picking Time)

#### **Coffeecake:**

<b>nonstick cooking spray</b>	<b>¼ c. refrigerated or frozen</b>
<b>1 c. all-purpose flour</b>	<b>fat-free egg product, thawed or</b>
<b>1 tsp. baking powder</b>	<b>1 egg</b>
<b>¼ tsp. baking soda</b>	<b>1 tsp. vanilla</b>
<b>⅛ tsp. salt</b>	<b>3 Tbsp. nonfat plain yogurt</b>
<b>¼ c. (½ stick) margarine or</b>	<b>2 c. thinly sliced, unpeeled</b>
<b>butter, softened</b>	<b>apples</b>
<b>½ c. granulated sugar</b>	

#### **Topping:**

<b>¼ c. all-purpose flour</b>	<b>½ tsp. ground cinnamon</b>
<b>2 Tbsp. brown sugar</b>	<b>2 Tbsp. margarine or butter</b>

To Prepare Cake: Preheat oven to 350°. Coat 9-inch round or 8-inch square pan with cooking spray. In small bowl, combine flour, baking powder, baking soda and salt; mix well. Set aside.

In a large bowl, combine margarine and granulated sugar; beat until light and fluffy. Add egg product and vanilla; blend well. Alternately add flour mixture and yogurt to margarine mixture, beating well after each addition. Spread batter in sprayed pan. Arrange apple slices over batter.

To Prepare Topping: In a small bowl, combine flour, brown sugar and cinnamon. With pastry blender or fork, cut in margarine until crumbly. Sprinkle topping evenly over apples. Bake for 30 to 35 minutes until toothpick inserted in center comes out clean. Let cool 10 minutes. If desired, remove from pan. Yield: 8 servings.

This looks good.

*Marie Slogley Smith*

### **BLUEBERRY STREUSEL MUFFINS**

<b>⅓ c. sugar</b>	<b>½ tsp. salt</b>
<b>¼ c. butter</b>	<b>1 c. milk</b>
<b>1 egg, beaten</b>	<b>1 tsp. vanilla</b>
<b>2 ⅓ c. flour</b>	<b>1 ½ c. blueberries</b>
<b>4 tsp. baking powder</b>	



**BREADS, ROLLS, PIES & PASTRIES**

**AUNT CARRIE'S (SEE) ICEBOX ROLLS**

1 c. milk  
2/3 c. sugar  
2/3 c. shortening  
1 tsp. salt  
1 c. mashed potatoes

1 cake yeast  
1/2 c. lukewarm water  
2 well beaten eggs  
flour

Scald the milk. While hot, add the sugar, shortening, salt, and mashed potatoes. Dissolve the yeast in the lukewarm water. Add to milk mixture. When mixed thoroughly, add the eggs. Add enough flour to make stiff dough. Leave in crock overnight. Allow 3 or 4 hours to rise before baking.

*Gertrude Mazanek Braden Fitch*

**COTTAGE CHEESE ROLLS**

2 pkg. yeast  
1/2 c. warm water  
2 c. cottage cheese  
1/4 c. sugar

2 tsp. salt  
1/2 tsp. soda  
2 eggs  
4 1/4 c. flour

Dissolve yeast in water. Heat cottage cheese to lukewarm. Add sugar, salt, soda and eggs to yeast mixture and cottage cheese. Mix in flour to make a soft dough. Knead. Place in a greased bowl. Turn dough and cover. Let rise until double (1 1/2 hours).

Punch down on a lightly floured surface. Divide into 24 pieces. Shape each into a ball and arrange in two 9-inch pans. Bake at 350° for 20 to 25 minutes.

*Carole Shaffer*

**CORN MEAL HERB BREAD**

2 pkg. dry yeast  
1/2 c. warm water  
1 tsp. honey  
1 c. water  
1 c. evaporated milk  
2 eggs  
1/2 c. honey  
1/2 c. oil  
1 Tbsp. salt

3 c. whole-wheat flour  
1 1/2 c. cornmeal  
2 c. regular flour  
2 Tbsp. poppy seed  
1 tsp. celery seed  
1 tsp. dried sage  
1 tsp. basil  
1/2 tsp. dill weed  
1 1/2 to 2 c. flour

Soften yeast in 1 teaspoon honey and 1/2 cup warm water. Add evaporated milk, water, eggs, 1/2 cup honey, oil and salt. Stir in wheat

**BREADS, ROLLS, PIES & PASTRIES**

flour, regular flour, corn meal and herbs. Blend well. Add more flour to make moderately stiff dough. Knead smooth (8 to 10 minutes). Place in greased bowl. Let rise until double.

Punch down. Let rest 10 minutes. Divide in half. Shape loaves. Let rise until double. Brush with 1 beaten egg yolk and 1 tablespoon water. Sprinkle with sesame seed. Bake in a 375° oven for 30 minutes. Cover with foil the last 15 minutes. Makes 2 loaves.

*Wilma Purcell*

**PIZZA DOUGH**

1 pkg. yeast  
1 1/4 c. warm water  
1 tsp. sugar

3 1/2 to 4 c. flour  
1/2 tsp. salt  
1/2 tsp. oregano (optional)

Mix well and knead until smooth. Let raise in a greased covered bowl while preparing your favorite toppings. Knead again briefly and roll out. Place in a greased pan. Top with pizza sauce and toppings. Bake 20 to 30 minutes at 450°. Makes 2 thinner crusts or 1 thick.

*Carole Shaffer*

**QUICK PULL BUNS**

1 can biscuits  
3/4 c. sugar  
1 Tbsp. cinnamon

2 Granny Smith apples  
1/2 c. chopped pecans

Cut 10 canned biscuits in half. Mix together the sugar and cinnamon. Melt 1/4 cup butter. Roll biscuits in butter, then sugar mixture and place in a small baking dish. Peel, core and thinly slice the apples. Cut slices in 1/2 circles and place between the biscuits. Top with the pecans and sprinkle with cinnamon and sugar. Bake at 400° for 25 to 30 minutes.

**MONKEY BREAD**

2 pkg. yeast  
2 c. warm water  
3/4 c. melted Crisco  
3/4 c. sugar

1 1/2 tsp. salt  
7 c. flour  
2 eggs  
3 sticks oleo

Dissolve yeast in warm water. Add sugar, salt, eggs, Crisco and 3 1/2 cups flour. Beat well. Gradually add remaining flour. Knead

**BREADS, ROLLS, PIES & PASTRIES**

well. Let rise until double, about 2 hours. Knead well 10 minutes. Roll to ¼-inch thick on lightly floured surface. Cut in 3 or 4-inch squares. Dip each piece in melted oleo. Drop in tube cake pans (2 pans). Let rise until double. Bake at 350° for 30 to 40 minutes.

*Janet Mazanek*

**PARKER HOUSE ROLLS**

½ c. sugar  
2 tsp. salt  
2 c. water  
2 pkg. yeast

1 egg  
1 c. butter or oleo  
about 6 ½ c. flour

In a large bowl, combine sugar, salt, yeast and 2 ¼ cups of flour. In 2-quart saucepan, over low heat, heat water and ½ cup oleo/butter until very warm (don't melt completely). With mixer at low speed, gradually beat liquid into dry ingredients just until blended; beat in eggs. Increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula. Beat in 1 cup of flour to make a thick batter; continue beating 2 minutes, scraping bowl often with wooden spoon. Stir in 2 ¾ cups of flour to make soft dough. Turn dough onto well floured surface and knead until smooth and elastic (about 10 minutes), working in more flour as needed, ½ cup. Shape dough into ball and place in greased large bowl, turning dough over so top is well-greased. Cover with towel and let rise in warm place (away from a draft for about 1 hour).

Punch down dough. Turn dough onto lightly floured surface. Cover with bowl and let rest for 15 minutes for easier shaping.

Meanwhile, grease 17 ¼ x 11 ½-inch roasting pan. In small saucepan over low heat, melt remaining ½ cup of oleo or butter.

On lightly floured surface with floured rolling pin, roll dough ½-inch thick. With floured 3-inch round cookie cutter, cut dough into rounds. With dull edge of knife, make a crease across center of each dough round. Brush rounds lightly with some melted butter. Fold in half along crease. Arrange folded dough in rows in pan, each nearly touching the other. Knead trimmings together; re-roll and cut until all dough is used up, making 36 rolls. Brush tops with remaining butter. Cover and let raise in warm place until double, about 40 minutes.

**BREADS, ROLLS, PIES & PASTRIES**

Meanwhile, preheat the oven to 425°. Bake rolls 18 to 20 minutes, until brown. Serve warm or later. Wrap rolls with foil in one layer (375° or until warm).

*Gay Mazanek*

**FAVORITE HOMEMADE HOT ROLLS**

1 tsp. plus ¼ c. sugar, divided  
1 pkg. dry yeast  
1 c. warm milk  
¼ c. melted butter

1 egg, beaten  
1 tsp. salt  
4 c. bread flour (approximately)

Stir 1 teaspoon sugar and yeast into ¼ cup warm water. Let stand 5 to 10 minutes until yeast foams. Warm milk and butter in microwave. Add ¼ cup sugar, egg and salt in large bowl. Stir in yeast mixture and 3 ½ cups flour. Turn dough out onto floured surface. Add rest of flour as kneading dough. Knead about 5 minutes, working in as much flour as needed and dough is smooth. Put dough into an oiled bowl and cover with towel or Saran Wrap. Let rise until doubled.

Punch down and shape into balls, two each to muffin cup in a 12-cup muffin pan. Let rise for 1 hour and bake 20 to 25 minutes at 350° until light brown. I usually double recipe.

*Evelyn Ford*

**PECAN POPOVERS**

Serve these pecan-packed marvels immediately after baking to get the full impact of the crisp crunch of the crust in contrast to the soft, inner texture.

2 Tbsp. shortening  
4 eggs  
2 c. milk  
3 Tbsp. butter, melted

2 c. all-purpose flour  
½ tsp. salt  
⅓ c. finely chopped pecans  
1 recipe Honey Butter

Preheat oven to 400°. Using ½ teaspoon of shortening for each cup, grease the bottom and sides of 12 (6-ounce) custard cups or the cups of popover pans; or spray cups generously with nonstick spray coating. Place the custard cups on a 15 x 10 x 1-inch baking pan. Set pan aside.

In a medium mixing bowl, use a wire whisk or rotary beater to beat eggs, milk and melted butter together until combined. Add flour and salt. Beat until smooth. Stir in pecans.

## BREADS, ROLLS, PIES & PASTRIES

Fill the prepared cups half full with batter. Bake for 40 minutes or until very firm. Immediately after removing popovers from the oven, use the tines of a fork to prick each popover to let the steam escape. Turn off the oven. For crisper popovers, return the popovers to the oven for 5 to 10 minutes or until desired crispness is reached. Remove popovers from cups and serve immediately with Honey Butter. Makes 12 popovers.

### Honey Butter:

½ c. butter or margarine, softened                      2 Tbsp. honey

Stir together. Makes ½ cup.

*Loretta Polston*

## GARLIC CHEESE BREAD

1 qt. mayonnaise                      8 oz. sharp Cheddar, shredded  
3 bulbs garlic, finely chopped      1 bunch green onions, chopped  
8 oz. Parmesan cheese

Mix all together and refrigerate for at least 24 hours. Spread on split French bread and bake 15 to 20 minutes. Makes enough for 3 loaves of bread. Spread can be stored tightly covered in refrigerator for up to 2 weeks. Quite a tasty dish!

*June Williams*

## DUMPLINS

5 eggs                                      ¼ tsp. baking powder  
½ Tbsp. salt                                2 c. flour

Mix well. Have large pot of boiling broth. Wet teaspoon and drop about ½ teaspoon of dough into broth. Continue adding dough until all is used. Reduce heat to a slow boil. Cover and cook for about 20 minutes. Thicken broth and add chicken until heated. Eat and enjoy.

This is an old family recipe.

*June Williams*

## BREADS, ROLLS, PIES & PASTRIES

### EXTRA GOOD PANCAKES

2 Tbsp. oil                                      1 c. flour  
1 c. milk                                        ½ tsp. salt  
2 Tbsp. baking powder                      2 Tbsp. sugar  
1 beaten egg

Beat oil, egg and milk together. Add flour, baking powder, sugar and salt. Mix until smooth. Add extra milk if a thinner batter is preferred. Bake on greased griddle. Can be made ahead and stored in refrigerator for a couple days.

*Gay Mazanek*

### TEDDY BEAR OR MICKEY PANCAKES

(And In The Winter, Snowman Pancakes)

#### Teddy Bears:

Pour in hot skillet, 2 large circles and 6 small circles (top, bottom and middle).

#### Mickey Mouse:

One large circle and 2 small for ears.

#### Snowman:

Three circles (1 small, 1 medium and 1 large).

This is a great breakfast or quick snack.

Trey and Zack's favorite snack from Grandma's house.

### APPLE FRITTERS

2 tart, medium cooking apples                      ½ c. milk  
⅔ c. all-purpose flour                                1 tsp. cooking oil  
1 Tbsp. powdered sugar                              shortening or cooking oil (for  
½ tsp. finely shredded lemon                      deep fat frying)  
peel    powdered sugar (optional)  
¼ tsp. baking powder                                  cinnamon sticks (optional)  
1 egg

Core apples and cut each apple crosswise into 6 slices. Set slices aside. In a large bowl, combine flour, the 1 tablespoon powdered sugar, the lemon peel and baking powder. In a medium bowl, use a wire whisk or rotary beater to beat egg, milk and the 1 teaspoon cooking

## BREADS, ROLLS, PIES & PASTRIES

oil until combined. Add egg mixture all at once to flour mixture; beat until smooth. Using a fork, dip apple rings into batter; drain off excess batter.

Fry 2 to 3 fritters at a time in deep hot fat (365°) for 1 minute on each side or until golden, turning once with a slotted spoon. Drain on paper towels. Repeat with remaining fritters. Sprinkle warm fritters with sifted powdered sugar, if desired. Cool on wire racks.

To serve, thread fritters onto cinnamon sticks, if desired. Makes 12 fritters.

*Loretta Polston*

## BISCUITS

2 c. flour  
1 tsp. salt  
¾ c. milk

3 tsp. baking powder  
⅓ c. Miracle Whip

Mix together ingredients. Roll biscuits by hand and bake 15 to 17 minutes in a 425° oven. Serves 8 to 10 biscuits. Very moist!

*Mary Thomas  
Salem, IL*

## APRICOT CRESCENTS

1 c. butter (no substitutes)  
2 c. all-purpose flour  
1 egg yolk  
½ c. sour cream

½ c. apricot preserves  
½ c. flaked coconut  
¼ c. finely chopped pecans  
sugar

In a bowl, cut butter into flour until the mixture resembles coarse crumbs. Beat egg yolk and sour cream; add to crumb mixture and mix well. Chill for several hours or overnight. Divide dough into fourths. On a sugared surface, roll each portion into a 10-inch circle. Turn dough over to sugar top side. Combine preserves, coconut and pecans; spread over circles. Cut each circle into 12 wedges and roll each wedge into a crescent shape, starting at the wide end. Sprinkle with sugar. Place points down 1-inch apart on ungreased baking sheets. Bake at 350° for 15 to 17 minutes or until set and very lightly browned. Immediately remove to wire racks to cool. Yield: 4 dozen.

Note: This recipe can be made into a diabetic recipe by substituting Polaner All-Fruit for the preserves and Equal for the sugar.

*Colleen and Linda Osborne*

## BREADS, ROLLS, PIES & PASTRIES

### CARAMEL ROLLS

2 (1 lb.) loaves frozen bread  
dough, thawed  
¾ c. chopped pecans  
½ c. sugar  
1 Tbsp. cinnamon

½ c. butter, melted  
1 (3 ⅞ oz.) butterscotch pudding  
mix (not instant)  
½ c. packed brown sugar

Grease a 12-cup Bundt pan. Set aside. Cut each loaf into 8 slices. In small bowl, combine nuts, sugar and cinnamon. Dip each slice in melted butter, then coat with nut mixture. Stand slices upright in pan. Sprinkle with any remaining nut mixture. Sprinkle dry pudding mix over top. Stir brown sugar into remaining butter; drizzle over top. Cover lightly with plastic. Refrigerate several hours or overnight. Remove plastic wrap and let stand at room temperature 10 to 15 minutes. Bake in preheated 325° oven for 35 to 40 minutes. Invert onto serving dish.

*Loretta Pickett*

### TENDER POTATO ROLLS

For oven-fresh rolls without a lot of last-minute fuss, shape the dough in advance and let it rise in the fridge until the dinner hour approaches.

3 to 3 ½ c. bread flour or  
all-purpose flour  
1 pkg. active dry yeast  
¾ c. water  
½ c. milk

13 c. shortening  
14 tsp. salt  
13 c. packaged instant mashed  
potato flakes  
1 egg

In a large mixing bowl, stir together 1 cup of the flour and the yeast. In a medium saucepan, heat and stir the water, milk, shortening, sugar and salt just until warm (120° to 130°) and shortening almost melts. Stir in the potato flakes. Let stand for 1 minute. Add milk mixture to dry mixture along with the egg. Beat with an electric mixer on low to medium speed for 30 seconds, scraping the sides of the bowl. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.

Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface of the

**BREADS, ROLLS, PIES & PASTRIES**

dough. Cover and let rise in a warm place until double in size (about 1 ¼ hours).

Punch dough down. Turn dough onto a lightly floured surface. Divide the dough in half. Cover and let rest for 10 minutes. Lightly grease two 8 x 8 x 2-inch or 9 x 9 x 2-inch baking pans.

On a lightly floured surface, roll each portion of dough to ½-inch thickness. Cut dough with a floured 2 ½-inch round cutter. Place rolls in prepared baking pans. Cover and let rise in a warm place until nearly double in size (30 to 40 minutes). (Or, cover shaped rolls in pan with oiled waxed paper, then with plastic wrap and refrigerate for 2 to 24 hours. Remove from refrigerator and let stand, covered, at room temperature for 20 minutes.) Bake in a 375° oven for 15 to 20 minutes or until golden. Immediately remove rolls from pans. Cool the rolls on wire racks. Makes 20 to 24 rolls. Prep time: 20 minutes. Rise: 1 ¼ hours, plus 30 minutes. Bake: 15 minutes.

*Loretta Polston*

**CINNAMON-ALMOND RING**

- |                               |                                    |
|-------------------------------|------------------------------------|
| 5 ½ to 6 c. all-purpose flour | 2 tsp. finely shredded lemon peel  |
| 2 pkg. active dry yeast       | 2 tsp. finely shredded orange peel |
| 1 c. milk                     | 1 c. sliced almonds                |
| ½ c. water                    | 6 Tbsp. butter or margarine        |
| ½ c. butter or margarine      | ⅔ c. sugar                         |
| 3 Tbsp. sugar                 | 1 Tbsp. ground cinnamon            |
| 1 tsp. salt                   | 1 recipe Powdered Sugar Icing      |
| 2 beaten eggs                 |                                    |

In a large mixing bowl, stir together 2 cups of the flour and the yeast. In a medium saucepan, heat and stir milk, water, the ½ cup butter or margarine, the 3 tablespoons sugar and salt just until warm (120° to 130°) and butter almost melts. Add milk mixture to dry mixture along with eggs, lemon peel and orange peel. Beat with an electric mixer on low to medium speed for 30 seconds, scraping the sides of the bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in almonds and add as much of the remaining flour as you can.

Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic. Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface. Cover and let rise in a warm place until nearly double in size (about 1 hour).

**BREADS, ROLLS, PIES & PASTRIES**

Punch dough down. Turn out onto a lightly floured surface; cover and let rest for 10 minutes. (Or, cover and refrigerate dough up to 24 hours. Remove from refrigerator; let dough stand, covered, at room temperature for 15 minutes.)

*Loretta Polston*

**SOUR CREAM BREAD**

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 2 ¼ to 2 ¾ c. all-purpose flour | ½ (8 oz.) pkg. cream cheese, softened |
| 1 pkg. active dry yeast         | ⅓ c. sugar                            |
| ½ c. dairy sour cream           | 1 tsp. vanilla                        |
| ¼ c. sugar                      | 1 recipe Powdered Sugar Icing         |
| ¼ c. water                      | Champagne grapes (optional)           |
| ¼ c. butter or margarine        |                                       |
| ½ tsp. salt                     |                                       |

In a large mixing bowl, stir together 1 cup flour and the yeast. In a medium saucepan, heat and stir sour cream, the ¼ cup sugar, the water, butter or margarine and salt just until warm (120° to 130°) and butter almost melts. Add sour cream mixture to dry mixture along with the egg.

Beat with electric mixer on low to medium speed for 30 seconds, scraping the sides of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface. Cover and let rise in a warm place until double in size (about 1 hour).

Punch dough down. Turn out onto a lightly floured surface, cover and let rest for 10 minutes. (Or, cover and refrigerate dough up to 24 hours. Remove from refrigerator and let stand, covered, at room temperature for 20 minutes.)

Meanwhile, for filling, in a small mixing bowl, stir together cream cheese, ⅓ cup sugar and vanilla. Set aside. Lightly grease a baking sheet; set aside. On a lightly floured surface, roll dough into a 14 x 10-inch rectangle. Spread filling evenly over dough to within ½-inch of edges. Roll up, jelly roll style, starting from a long side. Seal seam. Place, seam side down, on prepared baking sheet. Make ¼-inch deep cuts across top of loaf at 2-inch intervals. Cover and let rise in warm place for 30 minutes.

## BREADS, ROLLS, PIES & PASTRIES

Bake in a 350° oven for 30 to 35 minutes or until golden. Cover with foil the last 15 minutes of baking if necessary to prevent overbrowning. Cool slightly on a wire rack. Drizzle with Powdered Sugar Icing. Serve warm with fresh fruit.

### Powdered Sugar Icing:

1 c. powdered sugar                      ¼ tsp. vanilla  
1 Tbsp. milk

*Loretta Polston*

## JEWISH COFFEE CAKE

1 box yellow cake mix                      ½ c. oil  
1 ½ boxes instant vanilla pudding      1 c. water  
or ⅔ c.    1 tsp. vanilla  
4 eggs

### Topping:

½ c. sugar                                      1 tsp. cinnamon  
½ c. nuts (pecans), chopped

Beat the first 6 ingredients for 10 minutes. Put half the batter in Bundt pan and sprinkle half topping mix on batter; swirl with a knife. Add rest of batter and topping; swirl with knife. Bake at 325° for 65 minutes in greased and floured Bundt or angel food pan.

*Wanda Aldrich*

## JIM'S PIE

½ c. Bisquick                                      4 eggs  
½ c. sugar    1 tsp. vanilla  
2 c. milk    3 Tbsp. margarine

Blend all together and pour in pie plate. Sprinkle with nutmeg. Bake at 400° for 30 to 35 minutes. This pie makes its own crust.

*Karlyn Mosley*

## PEACH CREAM PIE

¾ c. sugar    1 egg, slightly beaten  
2 Tbsp. flour                                      ½ tsp. vanilla  
¼ tsp. salt    2 c. sliced peaches (canned)  
1 c. sour cream

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Combine sugar, flour and salt. Combine sour cream, egg and vanilla. Add to sugar and flour mixture. Pour in 9-inch unbaked pie shell. Bake 15 minutes at 400°. Turn down temperature to 350° and bake for 30 more minutes. Remove and top with the Crumb Mix.

### Crumb Mix:

¼ c. sugar    ¼ c. margarine  
½ c. flour    1 tsp. cinnamon

Turn temperature up to 400° and bake for 10 minutes.

*Bette Woods*

## EASY CHEESE CAKE PIES

2 pkg. flavored cream cheese              1 graham cracker crust  
(own choice)                                      1 tsp. vanilla (only if using plain  
1 container Cool Whip                              cream cheese)

Soften cream cheese to room temperature. Blend with Cool Whip in large bowl (vanilla, if needed). Pour into graham cracker crust. Chill, then serve.

*Darci Leckey*

## OUT-OF-THIS-WORLD PIE

1 can cherry pie filling                          1 (3 oz.) box cherry jello (dry)  
1 can crushed pineapple (with              4 bananas, sliced  
juice)    1 c. chopped pecans  
¾ c. sugar    2 baked pie shells  
1 ½ Tbsp. cornstarch                              whipped topping  
1 tsp. red food coloring

Combine first 5 ingredients. Cook until thick. Remove from heat. Add dry jello and cool. Add bananas and nuts. Pour into crust and top with whipped topping.

Note: Can use 3 tablespoons of cornstarch for a firmer filling.

*Karlyn Mosley*

## EASY BLACKBERRY SOUR CREAM PIE

9-inch unbaked pie shell                      4 c. fresh or frozen blackberries,  
1 c. sugar    thawed  
1 c. sour cream                                      ¼ c. fine bread crumbs  
3 Tbsp. flour    2 Tbsp. flour  
¼ tsp. salt    1 Tbsp. butter or margarine

## BREADS, ROLLS, PIES & PASTRIES

Place berries in pie shell. Combine sugar, sour cream, flour and salt. Spread mixture on top of berries. Combine crumbs, remaining flour and butter. Sprinkle on top. Bake at 375° for 40 to 45 minutes.

P.S. This is also very good with fresh peaches.

*Wilma Purcell*

## FRESH STRAWBERRY PIE

1 pastry shell (9-inch), baked and cooled	3 Tbsp. cornstarch
2 c. sliced fresh strawberries	2 c. halved fresh strawberries
2 c. fresh strawberries, mashed	1 c. whipping cream
1 c. sugar	2 Tbsp. sugar
	¼ tsp. almond extract (optional)

For bottom layer, place sliced strawberries in pie shell.

For middle layer, combine mashed strawberries, sugar and cornstarch in a saucepan. Bring to a boil; cook and stir until mixture is thick and clear. Cool. Pour over bottom layer.

For top layer, arrange strawberry halves on top of pie. Whip cream with sugar and extract until stiff peaks form. Spread over pie or dollop on individual servings. Best served the same day. Yields 6 to 8 servings.

*Wilma Purcell*

## BLACK FOREST PIE

1 pkg. light cream cheese, softened	1 Oreo pie crust
1 ¼ c. cold milk	1 c. cherry pie filling
1 pkg. instant chocolate pudding and pie mix	1 c. prepared whipped topping

In a bowl, beat cream cheese until smooth with mixer on medium speed. Blend in milk and pudding mix. Beat on low speed for 1 minute, scraping bowl often. Beat on medium speed for 30 seconds. Spread into pie crust. Chill until firm, about 2 hours.

Just before serving, spoon cherry pie filling over pie. Garnish with whipped topping and grated chocolate. Serve immediately.

*Pat Montgomery*

## BREADS, ROLLS, PIES & PASTRIES

## IMPOSSIBLE PUMPKIN PIE

¼ c. sugar	2 eggs
½ c. Bisquick baking mix	1 (16 oz.) can pumpkin
2 Tbsp. margarine or butter	2 ½ tsp. pumpkin pie spices
1 (12 oz.) can evaporated milk	2 tsp. vanilla

Heat oven to 350°. Grease 10-inch pie pan. Beat all ingredients until smooth, 2 minutes with electric beater. Pour into pan and bake 50 or 55 minutes or until knife comes out clear.

*Velma Jackson*

## MYSTERY PECAN PIE

Prepare pie dough and line large size pie pan.

Filling:

1 (8 oz.) pkg. cream cheese, softened	1 tsp. vanilla
1 egg	⅓ c. sugar
	¼ tsp. salt

Combine and beat on low speed until smooth and well blended.

3 eggs, beaten	1 c. corn syrup
¼ c. sugar	1 tsp. vanilla

In another bowl, blend all ingredients. Spread cream cheese mixture in crust-lined pan. Sprinkle pecans. Gently pour corn syrup mixture over pecans. Bake at 375° for 35 to 45 minutes or until center is set. Cool completely.

*Mary Beck*

## OLD-FASHIONED OATMEAL BREAD

2 c. milk, scalded	½ c. warm water
2 c. oats	5 c. white flour
¼ c. brown sugar	1 egg white
1 Tbsp. salt	1 Tbsp. water
2 Tbsp. shortening	rolled oats
1 pkg. yeast	

Stir oats, brown sugar, salt and shortening into milk. Cool to lukewarm. Dissolve yeast in water. Add 2 cups flour to milk and yeast mixture. Beat well with an electric mixer until smooth. Add flour, a little at a time, to make a soft dough. Knead until smooth and

## BREADS, ROLLS, PIES & PASTRIES

elastic (8 to 10 minutes). Place in a lightly greased bowl; turn to grease top. Cover and let rise until double (1 to 1 ½ hours).

Punch down and let rise again for about 30 minutes. Divide in half and shape into 2 loaves. Place in greased 9 x 5 x 3-inch loaf pans. Let rise until double, about 1 hour. Brush with egg white and water beaten together. Sprinkle with oats. Bake at 375° for 40 minutes. (Cover with foil if browning too much.) Makes 2 loaves.

*Carole Shaffer*

### HONEY WHOLE WHEAT BREAD

2 pkg. yeast	½ c. instant potato flakes
5 c. warm water	½ c. dry milk powder
6 Tbsp. shortening	1 Tbsp. salt
¼ c. honey	6 ½ to 8 c. flour
4 c. whole-wheat flour	

Dissolve yeast in ½ cup water. Melt shortening; remove from heat and add honey and 4 ½ cups water. Mix whole-wheat flour, instant potatoes, dry milk and salt. Beat until smooth. Add yeast and stir well. Stir flour in to make a soft dough. Knead until smooth (8 to 10 minutes). Place in a lightly greased bowl, turning to grease top. Cover and rise in a warm place until doubled (1 to 1 ½ hours).

Punch down and divide in thirds. Cover and let rest 5 minutes. Shape into 3 loaves and place in greased 9 x 5 x 3-inch loaf pans. Cover and let rise until double, about 1 hour. Bake at 375° about 50 minutes until bread tests done. Remove from pans and cool. Makes 3 loaves.

*Wilma Purcell  
Carole Shaffer*

### NEVER FAIL PIE CRUST

4 c. flour	1 tsp. vinegar
1 tsp. sugar	1 egg
1 ¾ c. shortening	½ c. water

Sift flour and sugar. Cut in shortening until small particles form. In a separate bowl, beat remaining ingredients. Combine the two mixtures until all the ingredients are moistened. Mold dough with hands into a ball. Chill at least 15 minutes before rolling.

*Karen Lawrence*

## BREADS, ROLLS, PIES & PASTRIES

### PIE CRUST

½ c. water	3 c. flour
Crisco shortening	1 tsp. salt

Put the water in a 2-cup measuring cup. Put in microwave and bring to a bubbling boil. Remove and add enough Crisco shortening to measure 1 ½ cups. Put into mixing bowl and add the flour with the salt. Use bread dough hook and beat until ball forms. Roll between two sheets of plastic wrap. Makes 1 double or 2 single crusts.

### CHOCOLATE CHIP PIE

1 c. sugar	½ c. flour
2 eggs, slightly beaten	1 c. chopped pecans
1 stick melted oleo	1 tsp. vanilla
1 c. semi-sweet chocolate chips	1 unbaked pie crust

Preheat oven to 325°. Mix ingredients in large bowl by hand. Pour into unbaked pie crust. Bake for 45 minutes.

*Kara Wilson*

### NEVER FAIL PIE CRUST

3 c. flour	1 egg, beaten
1 tsp. salt	1 Tbsp. vinegar
1 c. shortening	½ c. cold water

Sift together flour and salt; add shortening. I always use Crisco. Cut in shortening until mix looks like tiny peas. Combine egg, vinegar and water; add to flour mixture. Mix thoroughly with fork. Form into 4 equal balls and chill. Makes 4 single crusts.

*Karlynn Mosley*

### SUGARLESS APPLE PIE

2 frozen pie shells or double pastry recipe	½ can frozen apple juice
4 large red baking apples, sliced	¾ c. raisins
2 Tbsp. margarine	1 Tbsp. flour
2 Tbsp. cornstarch	1 tsp. cinnamon
	¼ tsp. nutmeg

In 3-quart saucepan, melt margarine; stir in cornstarch and cook until bubbly. Stir in apple juice and raisins. Heat to boiling and cook

**BREADS, ROLLS, PIES & PASTRIES**

until thickened; cool slightly. Mix together flour, cinnamon and nutmeg; pour over sliced apples. Mix to coat apples. Mix apples with raisin mixture until coated with sauce.

Preheat oven to 400°. Put apple mixture in pie shell; top with other pie shell. Press edges together. Bake 45 minutes. Cover loosely with foil and bake another 10 to 15 minutes or until golden brown. Cool pie on rack. Serves 8.

*Karlyn Mosley*

**APPLE FRITTERS**

1 c. flour  
1 ½ tsp. baking powder  
¼ tsp. salt  
⅓ c. milk

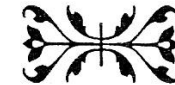
1 egg, well beaten  
2 medium apples (1 ½ c.)  
powdered sugar

Pare and core apples, about ¾-inch long. Sift flour, baking powder and salt. Blend milk and egg; add gradually to dry ingredients. Stir in apples. Drop by tablespoons into deep hot oil (365° to 375°). Fry 2 to 5 minutes; drain. Sift powdered sugar over fritters.

*Cathy Buchanan*

**--EXTRA RECIPES--**

*Cakes, Cookies &  
Confections*



## CAKES, COOKIES & CONFECTIONS

### CHOCOLATE ZUCCHINI CAKE

1/2 c. soft oleo	2 1/2 c. flour
1/2 c. oil or applesauce	4 Tbsp. cocoa
1 3/4 c. sugar	1/2 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
1 tsp. vanilla	1 tsp. baking powder
1/2 c. sour cream	1 tsp. soda
2 c. chopped zucchini	1/2 tsp. salt

Grease and flour 9 x 13-inch pan plus small pie tin. Preheat oven to 325°. Beat oleo, sugar, eggs and vanilla until fluffy. Add applesauce or oil and mix in along with sour cream and zucchini. Add the sifted dry ingredients and stir to moisten. Pour into prepared pans. Bake at 325° for 45 minutes.

#### Icing:

1 stick oleo	1 box powdered sugar
2 Tbsp. cocoa	1 tsp. vanilla
6 Tbsp. milk	nuts (if desired)

Bring the oleo, cocoa and milk to a boil and remove from heat. Then add the powdered sugar, vanilla and nuts, if desired. Half the recipe is enough to ice the top only of the cake.

*Wilma Vandever*

### NO BAKE CHEESE CAKE

1 pt. sour cream	1 Jiffy cake mix (white, small size)
1 (8 oz.) cream cheese (soft)	1/3 c. white sugar
1 (16 oz.) Cool Whip or 2 (8 oz.) Cool Whip (I use two 8 oz.)	2 tsp. vanilla
1 can crushed pineapple (large), drained	walnut or pecan pieces

Bake Jiffy cake mix first in a 9 x 12 pan. This is your bottom for cake and it will be thin. I use the pineapple juice for the liquid in the cake mix.

Cream together the cream cheese, sour cream and white sugar. Add the crushed pineapple, vanilla and 1 (8 ounce) Cool Whip to cheese mixture. Spread on cake mix and put the extra 8 ounces of

## CAKES, COOKIES & CONFECTIONS

Cool Whip on top of mixture like frosting. Add walnut or pecan pieces on top of cake. Place in refrigerator for at least 4 hours or overnight. You can also put strawberries instead of pineapple (this is also very good).

*Wanda Aldrich*

### HERE'S WHAT'S COOKIN ROCK COOKIES

(Makes 5 Dozen)

1 c. butter (2 sticks)	1/2 tsp. salt
1 1/2 c. brown sugar (light)	1 tsp. allspice
3 eggs	1 tsp. cloves
1 tsp. soda	2 tsp. cinnamon
1/2 c. buttermilk	1 tsp. ginger
1 tsp. vanilla	3 c. flour
1 lb. candied cherries	2 c. chopped dates
1/2 lb. candied pineapple	6 c. chopped pecans

Mix liquids, then flour and spices; set aside. Then add fruit and nuts, then pour flour over all and mix. Drop onto cookie sheet. Bake for 20 to 25 minutes at 325°.

*Wanda Aldrich*

### MOM MOSBY'S SALAD OIL CAKE

3 c. flour	12 Tbsp. oil (2/3 c.)
2 c. sugar	2 Tbsp. vinegar
6 Tbsp. cocoa	2 tsp. vanilla
2 tsp. soda	2 c. cold water
1/2 tsp. salt	

Mix all together and bake in ungreased pan at 350° for 35 to 40 minutes.

*Karlyn Mosley*

### RAW APPLE CAKE

4 c. chopped apples	2 tsp. soda
2 c. sugar	2 tsp. cinnamon
1/2 c. salad oil	1 tsp. salt
2 beaten eggs	2 tsp. vanilla
2 c. flour	1 c. nuts

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## CAKES, COOKIES & CONFECTIONS

Peel and chop the apples. Put in mixing bowl and put the sugar over them. Let stand to make juice. When apples have drawn juice, mix in oil, eggs, flour, soda, cinnamon, salt, vanilla and nuts. Mix up and put in a 9 x 13 pan that has been sprayed. Bake at 350° for 35 to 40 minutes.

My mother-in-law's receipt from years ago.

*Karlyn Mosley*

### PINEAPPLE UPSIDE-DOWN CAKE

1/3 c. butter	sliced pineapple
1/2 c. brown sugar	

First prepare pan or iron skillet. Melt the butter in heavy 10-inch skillet or baking pan. Sprinkle the brown sugar evenly over butter. Arrange drained pineapple slices on butter-sugar coating. Make cake batter and pour over fruit. Bake until wooden pick thrust in center of cake comes out clean. Immediately turn upside down on serving plate.

Cake Batter:

2 eggs	1 c. sifted flour
2/3 c. sugar	1/3 tsp. baking powder
6 Tbsp. pineapple juice	1/4 tsp. salt
1 tsp. vanilla	

Beat the eggs until thick and lemon colored (about 5 minutes). Gradually beat in the sugar. Beat in the pineapple juice and vanilla all at once. Sift together the flour, baking powder and salt and beat in all at once. Bake at 350° for 45 minutes.

*Cathy Buchanan*

### SAND TARTS

1 c. butter	1/2 c. chopped nuts
3 Tbsp. powdered sugar	1 tsp. vanilla
2 c. flour	

Mix all ingredients. Roll in palm of hand in lengthwise shapes or small balls. Bake on ungreased cookie sheet until done (light golden) at 350° for 10 to 12 minutes. Roll in powdered sugar while hot.

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**CAKES, COOKIES & CONFECTIONS**

**CHOCOLATE CHEESE CAKE**

**Crust:**

1 ¼ c. graham cracker crumbs      ½ stick melted oleo  
2 Tbsp. sugar

Mix and press in spring-form pan or 9 x 9 baking dish.

**Filling:**

2 (8 oz.) pkg. cream cheese      4 Tbsp. cocoa  
3 large eggs      2 tsp. vanilla  
1 c. sugar      1 pt. sour cream

Mix together thoroughly and pour over crust. Bake at 350° for 30 minutes. Turn oven off and let set in oven for 1 hour without opening door. Chill and cover with whipped cream.

*Cathy Buchanan*

**CREAM CHEESE CLOUDS**

8 oz. cream cheese      1 c. whipping cream  
½ c. powdered sugar      1 can pie filling  
¼ tsp. vanilla

Mix cream cheese, sugar and vanilla at medium speed. Gradually add cream and mix well. Whip until thickened. Using the back of a large wooden spoon, shape into about 3 ½ shells (like when you make mashed potatoes with a well for gravy). Place on waxed paper-lined cookie sheet. Freeze 2 hours or longer. When ready to serve, fill with pie filling of your choice.

It is easier to handle the clouds when they are still frozen, like to transfer them to individual serving plates and then put in the filling (this is experience speaking). After I transfer the clouds to individual serving dishes, I let them thaw before serving. This is a real pretty dessert and very tasty. Especially pretty with cherry or blueberry filling.

*June Williams*

**NO BAKE COOKIES**

2 c. sugar      pinch of salt  
1 stick oleo      ½ c. peanut butter  
¼ c. cocoa      1 tsp. vanilla  
½ c. milk      3 c. quick oats

**CAKES, COOKIES & CONFECTIONS**

Mix the sugar and cocoa. Add milk. Melt oleo, then add to the sugar mixture. Bring to a rolling boil and boil for 1 minute. Add a pinch of salt, peanut butter, vanilla and quick oats, slowly, mixing well. Drop by spoonfuls onto wax paper and let harden.

*Cathy Buchanan*

**UNUSUAL FUDGE**

2 c. flour      4 Tbsp. cocoa  
1 stick oleo      1 c. water  
4 Tbsp. peanut butter      2 tsp. vanilla  
4 c. sugar

Blend the flour, oleo and peanut butter. Mix the sugar, cocoa and water in pan and boil for 3 minutes. Pour cocoa mixture over flour mixture. Add the vanilla; blend until smooth. Pour into buttered pan; let cool and cut in small squares.

*Gay Mazanek  
Patty Sullivan*

**MINT PATTIES**

1 lb. powdered sugar      15 drops of oil of peppermint  
½ c. melted oleo or butter      12 oz. chocolate chips  
2 ½ Tbsp. warm water      ¼ c. paraffin

Mix the first 4 ingredients and form into patties. Refrigerate for 2 hours. Place the chocolate chips and paraffin over warm water to melt. Dip patties.

*Gay Mazanek*

**GERMAN APPLE CAKE**

2 large or 3 small eggs      ½ tsp. salt  
1 c. oil      2 tsp. cinnamon  
2 c. sugar      1 tsp. vanilla  
2 c. flour      4 c. apples, diced  
1 tsp. baking soda      1 c. walnuts, chopped  
½ tsp. baking powder

Cream together the first 3 ingredients. Add the flour, baking soda, baking powder, salt, cinnamon and vanilla. Makes a stiff dough.

## CAKES, COOKIES & CONFECTIONS

Add the apples and walnuts. Stir all together. Bake at 350° in 9 x 13-inch pan, greased and floured, for 1 hour.

### Icing:

8 oz. cream cheese, softened  
3 Tbsp. oleo

2 tsp. vanilla  
1 ½ c. powdered sugar

*Sharon Evans*

## HEAVENLY CHOCOLATE CHUNK COOKIES

2 c. plus 2 Tbsp. all-purpose flour  
½ tsp. baking soda  
½ tsp. salt  
¾ c. butter or margarine  
2 Tbsp. instant coffee granules  
1 c. firmly packed brown sugar

½ c. sugar  
1 large egg  
1 egg yolk  
1 (11.5 oz.) pkg. semi-sweet chocolate mega-morsels  
1 c. walnut halves, toasted

Combine first 3 ingredients; stir well. Combine butter and coffee granules in a small saucepan or skillet. Cook over medium-low heat until butter melts and coffee granules dissolve, stirring occasionally. Remove from heat and let cool to room temperature (don't let butter resolidify).

Combine butter mixture, sugars, egg and egg yolk in a large bowl. Beat at medium speed of an electric mixer until blended. Gradually add flour mixture, beating at low speed just until blended. Stir in mega-morsels and walnuts. Drop dough by heaping tablespoonfuls 2-inches apart onto ungreased cookie sheets. Bake at 325° for 12 to 14 minutes. Let cool slightly on cookie sheets. Remove to wire racks to cool completely. Yield: 20 cookies.

*Mary Jane Hassebrock*

## FABULOUS PECAN BARS

### Crust:

½ c. cold butter  
1 ½ c. flour

¼ c. ice water

### Filling:

1 ½ c. light brown sugar, packed  
1 c. butter  
½ c. honey

⅓ c. sugar  
1 lb. pecans, chopped  
¼ c. whipping cream

## CAKES, COOKIES & CONFECTIONS

Use a pastry blender to cut butter into the flour. Mixture should resemble cornmeal. Add water and toss with a fork. Gather dough into a ball. Wrap in plastic wrap and refrigerate for 1 or 2 hours.

Butter and flour a 9 x 13-inch pan. Roll dough out to about an 11 x 15-inch rectangle. Fit dough into the prepared pan and let it come up about 1-inch on all sides. Pierce dough with a fork. Chill while making the filling. Preheat oven to 400°.

Combine brown sugar, butter, honey and sugar; bring to a boil in a heavy saucepan over medium heat, stirring constantly. Boil until thick and dark, 3 or 4 minutes. You must stir constantly. Remove from heat. Stir in pecans and whipping cream. Pour over dough in pan. Bake at 400° for about 25 minutes. Cool in pan. Cut into strips. Makes 5 or 6 dozen strips, depending on how large you cut them. Almost better than pecan pie!

*Julie Rose*

## BROWNIES

1 c. butter, softened  
2 c. sugar  
4 eggs  
2 tsp. vanilla

1 c. flour  
1 c. chopped walnuts or pecans  
4 (1 oz.) sq. unsweetened chocolate, melted

Cream butter with sugar. Beat in eggs. Blend in melted chocolate and vanilla. Stir in flour, then nuts. Pour into a greased 9 x 13-inch pan. Bake at 350° for 30 minutes or until done.

### Chocolate Frosting:

3 c. confectioners sugar, sifted  
⅓ c. butter, softened  
2 (1 oz.) sq. unsweetened chocolate, melted and cooled

3 to 4 Tbsp. milk  
1 tsp. vanilla

Combine all ingredients in a large bowl. Beat until smooth and creamy.

*Julie Rose*

## NO BAKE COOKIES

2 c. sugar  
¼ c. cocoa  
½ c. milk  
½ lb. oleo

1 tsp. vanilla  
pinch of salt  
½ c. peanut butter  
3 c. quick cooking oats

**CAKES, COOKIES & CONFECTIONS**

Mix sugar, cocoa, milk and oleo in a pan. Cook until it starts to boil. Take from heat and cool 1 minute. Then add vanilla, salt, peanut butter and oats. Stir well. Drop by spoonfuls onto waxed paper to dry or place in pan for No Bake Squares.

*Colleen and Linda Osborne*

**CREAM PUFF CAKE**

- |  |   |
|--|---|
| 1/2 c. butter  | 4 c. milk   |
| 1 c. all-purpose flour                               | 1 (8 oz.) container frozen nondairy whipped topping, thawed |
| 4 eggs   | chocolate syrup   |
| 3 (4 serving size) boxes instant vanilla pudding mix |   |
| 1 (8 oz.) pkg. cream cheese                          |   |

Pour 1 cup water in saucepan; add butter. Bring to a boil. Add flour; stir until well mixed. Remove from heat; let cool 2 minutes.

Beat in eggs, one at a time, beating well after each addition. Spread mixture into a greased 9 x 13-inch baking pan. Bake in a preheated 400° oven 30 to 35 minutes (do not overbake!) Let cool.

Combine pudding mix, cream cheese and milk. Mix thoroughly. Pour mixture into cooled crust.

Cover with whipped topping; drizzle with chocolate syrup. Keep refrigerated. Makes 12 servings.

*Kara Wilson*

**CHEX MUDDY BUDDIES**

- |  |                              |
|--|------------------------------|
| 9 c. Chex Brand cereals (Corn, Rice and Wheat) | 1/2 c. Reese's peanut butter |
| 1 c. Hershey's semi-sweet chocolate chips      | 1/4 c. margarine or butter   |
|  | 1 tsp. vanilla extract       |
|  | 1 1/2 c. powdered cane sugar |

In 1-quart microwave-safe bowl, combine chocolate chips, peanut butter and margarine. Microwave on High 1 to 1 1/2 minutes until smooth and stir in vanilla. Pour chocolate mixture over cereal. Stir until all coated. Pour cereal mixture into large Ziploc bag with powdered sugar. Seal and shake until all pieces are covered. Spread on waxed paper to cool. Makes 9 cups.

*Mona Bivins  
Amelia, VA*

**CAKES, COOKIES & CONFECTIONS**

**NO BAKE COOKIES**

- |                 |                            |
|-----------------|----------------------------|
| 3 c. quick oats | 2 c. sugar                 |
| 1/2 c. cocoa    | 1/2 c. milk                |
| 1 stick butter  | 1 c. crunchy peanut butter |

Combine cocoa, sugar, milk and butter. Bring to a boil. Boil 5 minutes; remove from heat and add peanut butter and oats. Spoon onto wax paper. Let cool.

*Mary Thomas  
Salem*

**PECAN BARS**

- |                       |                     |
|-----------------------|---------------------|
| 2 c. flour            | 1 egg               |
| 1/2 c. powdered sugar | 1 tsp. vanilla      |
| 1 c. softened butter  | 1 pkg. toffee chips |
| 1 can condensed milk  | 1 c. pecans         |

Combine flour and sugar. Cut into butter. Press into baking pan. Bake at 350° for 15 minutes.

Meanwhile, beat milk, egg and vanilla. Stir in toffee chips and pecans. Spread over baked crust. Bake at 350° for 20 to 25 minutes. Cool and cut.

*Mary Thomas*

**MANDARIN ORANGE CAKE**

- |  |                        |
|--|------------------------|
| 1 cake mix (Duncan Hines yellow; not with pudding) | 1 can mandarin oranges |
| 4 eggs   | 3/4 c. oil             |

Bake at 350° for 25 to 30 minutes in a 9 x 13 greased and floured pan. Cool.

Frosting:

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 8 oz. crushed pineapple and juice | 5 oz. vanilla instant pudding |
|                                   | 8 oz. Cool Whip               |

Add the pudding to the pineapple and juice. Mix well. Fold in the Cool Whip. Keep refrigerated.

*Penny Leindecker*

CAKES, COOKIES & CONFECTIONS

**DUMP CAKE**

- 1 can cherry pie filling
- 1 can crushed pineapple
- 1 box yellow or white cake mix
- 1 ½ sticks oleo
- ½ c. shredded coconut
- ½ c. nuts

Bake 1 hour at 325°.

*Susan Saatkamp*

**PUMPKIN ROLL**

- 3 eggs
- ⅔ c. pumpkin (canned)
- 1 tsp. baking powder
- 1 tsp. ginger
- 1 c. sugar
- ¾ c. flour
- 2 tsp. cinnamon
- ½ tsp. nutmeg

Filling:

- 4 Tbsp. butter
- 1 tsp. vanilla
- 1 (8 oz.) pkg. cream cheese, softened
- 1 c. powdered sugar

Mix ingredients. Spread batter into a well-greased sheet cake pan lined with wax paper or foil. Bake at 375° for 15 minutes. Cool 15 minutes, then place on towel upside down. Cool 10 minutes longer, then roll up in towel and set aside.

Filling: Beat together cream cheese and butter. Stir in powdered sugar and vanilla. Blend until smooth.

Unroll pumpkin cake and spread filling over cake evenly. Roll up cake and toothpick to hold. Wrap pumpkin roll with plastic wrap and chill until ready to use. Slice and serve.

*Susan Saatkamp*

**PUMPKIN COOKIES**

- 2 c. sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. cinnamon
- ½ tsp. salt
- 1 c. sugar
- 1 c. shortening
- 1 c. canned pumpkin
- 1 egg
- 1 tsp. vanilla

Icing:

- ½ c. brown sugar
- 3 Tbsp. butter
- 4 Tbsp. milk
- 1 c. powdered sugar
- ¾ tsp. vanilla

CAKES, COOKIES & CONFECTIONS

Mix dry ingredients. Cream sugar and shortening. Add egg and pumpkin. Then blend in flour mixture. Drop from teaspoon. Bake 10 to 12 minutes.

Icing: Boil brown sugar, butter and milk for 2 minutes. Pour this into powdered sugar and vanilla. Stir to spreading consistency. Great!

*Monique James  
Nashville*

**DAISY CAKE**

- 2 c. flour
- 2 c. sugar
- 2 Tbsp. cocoa
- ½ c. oil
- 1 tsp. vanilla
- 2 eggs
- ½ c. sour milk
- 1 c. boiling water
- 1 tsp. baking soda
- pinch of salt

Mix all ingredients well, then add boiling water with baking soda last. Mix well. Pour in well-greased pan. Bake at 350° for 25 minutes for sheet cake pan or 30 to 35 minutes for 9 x 13 pan.

*Susan Saatkamp*

**HO HO CAKE**

- 1 chocolate cake mix
- 1 (8 oz.) carton Cool Whip
- 1 can dark chocolate frosting

Prepare cake according to directions. Bake in 9 x 13 pan. Cool completely. Top with Cool Whip and freeze. When frozen, spread chocolate frosting on top and freeze.

This was my grandmother's recipe and it's a wonderful treat for a crowd.

*Susan Saatkamp*

**CHOCOLATE CUPCAKES**

- 4 sq. semi-sweet chocolate
- 2 sticks margarine
- 1 tsp. vanilla
- chopped pecans
- 1 c. flour
- 1 ¼ c. sugar
- pinch of salt
- 5 eggs

Melt chocolate squares and margarine. Add vanilla and pecans. Mix together flour, sugar and salt; stir in chocolate mixture. Add eggs

**CAKES, COOKIES & CONFECTIONS**

to this mixture. DO NOT BEAT. Pour into cupcake papers. Bake at 325° for 30 to 35 minutes.

*Pam Miketta  
Mt. Vernon*

**CHOCOLATE CHIP COOKIES**

1 box yellow or white cake mix      1 bag Hershey's chocolate chips  
2 or 3 c. flour

Mix cake mix following directions on the box. Add enough flour where it's not running. Add chocolate chips. Bake at 375° for 10 to 12 minutes. Makes about 4 dozen.

*Karen Lawrence*

**DUNCAN HINES SWISS CHOCOLATE CAKE MIX**

1 c. coconut                              8 oz. cream cheese  
1 c. pecans                                16 oz. powdered sugar  
1 stick margarine

Spray 13 x 9 pan with Pam. Sprinkle coconut and pecans on spray in pan. Mix cake mix according to mix. Pour over coconut and pecans.

Mix margarine, cream cheese and powdered sugar. Drop over cake mix by spoonfuls. Bake at 350° for 40 to 45 minutes. May take about 5 to 10 minutes more.

*Pam Miketta*

**APPLESAUCE CAKE**

1 c. sugar                                1 c. nuts  
½ c. shortening                        1 tsp. cinnamon  
1 ½ c. applesauce (unsweetened)    ½ tsp. nutmeg  
2 tsp. soda (mixed in applesauce)   ½ tsp. allspice  
2 c. flour                                ½ tsp. cloves  
1 c. raisins

Mix all together and bake at 375° until toothpick comes out clean, about 45 minutes.

*Velma Jackson*

**CAKES, COOKIES & CONFECTIONS**

**CHOPPED APPLE PUDDING CAKE**

(Double for Bundt Cake Pan or 13 x 9)

2 c. diced raw apple                    1 tsp. baking soda  
1 c. sugar                                1 tsp. cinnamon  
¼ c. salad oil                            ¼ tsp. salt  
1 egg, beaten                            ½ c. nuts  
1 c. flour                                1 tsp. vanilla  
1 tsp. baking powder

Bake at 350° for 55 minutes; less time for single batter. Better if you let it set for 1 day or more after done (let moisten) in Tupperware.

*Joyce McGuire*

**SNICKERDOODLE**

½ c. butter, softened                    2 tsp. cream of tartar  
½ c. shortening                        1 tsp. baking soda  
1 ½ c. sugar                              ¼ tsp. salt  
2 eggs                                    2 Tbsp. sugar  
2 ¾ c. flour                                2 Tbsp. cinnamon

Heat oven to 400°. Mix the first 4 ingredients well. Blend the flour, cream of tartar, baking soda and salt. Then mix all together. Mix the sugar and cinnamon. Shape dough into teaspoon balls. Roll balls into sugar and cinnamon mixture. Place 2-inches apart on ungreased baking sheet. Bake 8 to 10 minutes. Remove from cookie sheet. Makes 6 dozen.

*Joyce McGuire*

**ORANGE OATMEAL COOKIES**

1 c. shortening                        1 tsp. soda  
2 c. brown sugar                        ¼ tsp. salt  
2 eggs                                    2 c. quick cook oatmeal  
2 Tbsp. grated orange rind            1 c. dates, chopped  
3 Tbsp. orange juice                    ½ c. nuts  
2 c. sifted flour

Cream together the first 3 ingredients. Add the remaining ingredients. Mix well and drop by teaspoon on cookie sheet. Bake at 350° for 12 minutes. Makes 60 cookies.

**CAKES, COOKIES & CONFECTIONS**

Better to chill dough before baking.

This recipe was given to me by Ruby White, Salem, Illinois.

*Mary Jane (Mazanek) Hassebrock*

**APRICOT ALMOND DELIGHT**

1 (11 oz.) box vanilla wafers,  
crushed  
1 1/3 c. slivered almonds  
1/2 c. butter, melted

2 Tbsp. almond extract  
1 1/2 qt. vanilla ice cream,  
softened  
1 (18 oz.) jar apricot jam

Combine crumbs, almonds, butter and almond extract in small bowl. Set aside.

Line (13 x 9 x 2) pan with aluminum foil. Cover bottom of pan with 1/3 of the crumb mixture. Spread half of the ice cream over crumbs. Spread half of the jam over the ice cream. Repeat layers, using next 1/3 of the crumbs and remaining ice cream and jam. Top with last 1/3 of crumbs. Freeze. Cut into squares. Garnish each serving with mint leaf. Makes 12 to 15 servings.

This is great to make ahead for company. Delicious.

*June Williams*

**CRANBERRY FROSTING**

1 small pkg. cream cheese,  
softened  
1/4 can whole cranberry sauce

1/8 tsp. salt  
1 lb. sifted powdered sugar

Combine softened cream cheese, salt and cranberry sauce. Stir until blended. Gradually add sugar, beating until spreadable. Spread on your favorite cake.

*Gladys Heistand*

**QUICKEE COOKIES**

1 cake mix (any flavor)  
2 c. Cool Whip

1 egg

Combine by teaspoonful into powdered sugar. Place on cookie sheet. Bake at 350° for 10 minutes.

*Cora Antonacci*

**CAKES, COOKIES & CONFECTIONS**

**WALNUT-PEAR SOUR CREAM CAKE**

1 c. broken walnuts  
1 tsp. packed brown sugar  
1 tsp. ground cinnamon  
1/4 c. butter  
1/3 c. all-purpose flour  
2 medium pears, peeled, cored  
and sliced (about 2 c.)  
2 tsp. lemon juice  
1 3/4 c. all-purpose flour  
3/4 tsp. baking powder

1/2 tsp. baking soda  
1/4 tsp. salt  
1/2 c. butter, softened  
1 c. sugar (granulated)  
1 tsp. vanilla  
2 eggs  
1 (8 oz.) carton nondairy sour  
cream (fat-free is great)  
1/2 c. broken walnuts (optional)

Preheat oven to 350°. Grease a 9-inch spring-form pan or 9 x 9 x 2-inch baking dish or slightly bigger works.

Topping: Combine 1 cup nuts, brown sugar and cinnamon. Cut together 1/4 cup butter and 1/3 cup flour. Add 3/4 of brown sugar topping, reserving 1/4 of topping mixture for topping. Set aside.

Toss pears and lemon juice; set aside. Combine flour, baking powder, salt and soda; set aside.

Beat 1/2 cup butter for 30 seconds. Add granulated sugar and vanilla. Beat thoroughly (10 to 20 minutes). Add eggs, one at a time. Beat after each. Add flour mixture, alternating with the sour cream. Beat on low speed after each addition until combined. Spread 2/3 batter into pan. Sprinkle with nut mixture. Layer pears on top. Gently spread remaining cake batter over pears. Sprinkle with reserved topping. Bake 10 minutes. (Add optional nuts at this time if you want a chunky top.) Bake another 45 to 50 minutes, until a toothpick inserted in center comes out clean.

Cook 10 minutes in spring-form pan and remove sides. Cool at least 1 hour if you can wait that long. Serve warm with whipped cream, if desired.

*Cora Antonacci*

**FANTASY FUDGE**

3 c. sugar  
3/4 c. butter  
2/3 c. evaporated milk  
2 c. marshmallow cream

1 c. chopped nuts  
1 tsp. vanilla  
12 oz. pkg. chocolate chips

Combine sugar, butter and milk in heavy 2 1/2-quart pan. Bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat. Remove from heat. Stir in chocolate chips until

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melted. Add marshmallow cream, nuts and vanilla. Beat until well blended. Pour into a greased 9 x 13 pan. Cool at room temperature. Makes approximately 3 pounds.

If doubling recipe, use 13-ounce jar of marshmallow cream and double other ingredients.

*Cathy Buchanan*

**GRAHAM CRACKER BARS**

- |                 |                            |
|-----------------|----------------------------|
| graham crackers | 1 c. graham cracker crumbs |
| 1 c. oleo       | 1 c. coconut               |
| 1 c. sugar      | 1 c. chopped nuts          |
| 1 c. milk       | 1 tsp. vanilla             |
| 1 beaten egg    |                            |

Line cookie sheet with graham crackers (not crushed). Mix together the oleo, sugar, milk and egg. Bring to a boil. Add the graham cracker crumbs, coconut, nuts and vanilla. Spread over graham crackers on sheet. Cover with layer of crackers (not crumbled); press down and chill. Ice with icing (any kind will do). I use powdered sugar and color it pink.

*Agnes D. Clesson  
Salem, IL*

**HOLIDAY DIVINITY**

- |                   |                      |
|-------------------|----------------------|
| 3 c. sugar        | 1 (3 oz.) pkg. jello |
| 3/4 c. corn syrup | 1 c. nuts            |
| 3 c. hot water    | 1/2 c. coconut       |
| 2 egg whites      |                      |

Cook the first 3 ingredients to 250°. Beat egg whites until stiff peaks. Beat in gelatin. Pour hot syrup slowly over egg whites and jello. Beat until soft peaks form. Beat until it loses gloss.

*Agnes D. Clesson  
Salem, IL*

**LEMON CHEESE BARS**

- |  |                    |
|--|--------------------|
| 1 Duncan Hines pudding recipe<br>yellow cake mix | 1/3 c. sugar       |
| 1 (8 oz.) pkg. cream cheese,<br>softened         | 1 tsp. lemon juice |

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Mix dry cake mix, 1 egg and 1/3 cup oil until crumbly. Reserve 1 cup. Pat remaining mixture lightly in an ungreased 13 x 9 x 2-inch pan. Bake 15 minutes at 350°.

Beat cheese, sugar, lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool. Cut into bars.

**YUMMY LEMON CAKE**

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1 pkg. Duncan Hines lemon cake<br>mix | 1/2 c. lemon juice concentrate |
| 1 pkg. lemon jello                    | 4 eggs                         |
| 1 c. boiling water                    | 3/4 c. oil                     |
| 2 c. confectioners sugar              | dash of salt                   |

Dissolve jello in boiling water. Set aside to cool. Combine cake mix, salt, oil, eggs and cooled jello. Beat 2 minutes. Bake at 350° for 30 to 40 minutes.

While cake is baking, mix confectioners sugar and lemon juice. Blend well.

As soon as cake is taken out of oven, punch holes with fork all through cake. Pour glaze all over hot cake while cake is still in the pan. This cake is better if let set for a day.

**BROWNIES**

- |                   |                      |
|-------------------|----------------------|
| 1 c. cocoa        | 1 1/2 c. flour       |
| 1 1/2 sticks oleo | 1 tsp. baking powder |
| 2 c. sugar        | 1 tsp. salt          |
| 4 eggs            |                      |

Grease and flour a 9 x 13 pan. Melt oleo and cocoa in saucepan. When mixture has melted, remove from heat. Stir in sugar and eggs. Add flour, baking powder and salt. Mix well. Pour into prepared pan and bake at 350° for 15 to 20 minutes or until toothpick inserted comes out clean.

May add 1/2 cup of pecans, if wanted.

*Gay Mazanek*

**BUTTER SUGAR COOKIES**

- |                |                       |
|----------------|-----------------------|
| 1 c. oleo      | 2 Tbsp. white vinegar |
| 1 c. sugar     | 1 tsp. salt           |
| 1 egg          | 1/2 tsp. baking soda  |
| 1 tsp. vanilla | 2 1/2 c. flour        |

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Set oven to 350°. Spray cookie sheet with Pam. Mix all ingredients together in one bowl. Drop by small balls and flatten with wet fork on cookie sheet. Sprinkle a little granulated sugar on top. Bake 8 to 10 minutes.

*Gay Mazanek*

**DANISH APPLE SQUARES**

- |                          |                     |
|--------------------------|---------------------|
| 3 c. all-purpose flour   | 1 c. sugar          |
| 1 egg yolk               | 1 tsp. cinnamon     |
| 1 tsp. salt              | 1 egg white         |
| 1 c. cornflakes, crushed | 1 c. powdered sugar |
| 1 c. shortening          | 3 Tbsp. water       |
| 7 Tbsp. milk             | 1 tsp. vanilla      |
| 8 apples (large)         |                     |

Mix flour, egg yolk, salt, shortening and milk like preparing a pie crust. Divide in half. Roll out thin and place half in large cookie sheet. Scatter crushed cornflakes on dough. Slice apples and place on top of cornflakes. Mix sugar and cinnamon together and sprinkle over apples. Top with other half of dough. Cut several slits in dough. Bake at 375° for 1 hour. Cool for a few minutes. Mix together powdered sugar, water and vanilla. Drizzle over top of Danish. Cut into desired squares and serve.

One of my favorites.

*June Williams*

**CARROT CAKE**

- |                |                     |
|----------------|---------------------|
| 2 c. sugar     | 1 tsp. salt (scant) |
| 2 c. flour     | 1 1/2 c. salad oil  |
| 2 tsp. soda    | 3 tsp. cinnamon     |
| 4 eggs, beaten | 3 c. grated carrots |

Bake for 35 minutes in 300° oven. Sometimes the ovens vary. You might could bake at 250°, but mine, I cook at 300°.

Icing:

- |                      |  |
|----------------------|--|
| 1 stick oleo         | 1 c. chopped nuts                        |
| 1 box powdered sugar | 1 (8 oz.) pkg. Philadelphia cream cheese |
| 2 tsp. vanilla       |  |

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Soften and mix all together. Put on cake. Cool in refrigerator for hour or so.

*Florence Johnson/Boulch*

**ORANGE BALL COOKIES**

- |   |                                |
|---|--------------------------------|
| 1 stick oleo, softened                    | 1 (14 oz.) pkg. vanilla wafers |
| 1 (6 oz.) can orange juice (concentrated) | 1 box powdered sugar           |

Crush wafers. Mix all together. Roll into balls. Roll balls in coconut.

*Florence Johnson/Boulch*

**PEANUT BUTTER FUDGE**

- |                          |                        |
|--------------------------|------------------------|
| 2 c. sugar               | 1 c. Marshmallow Creme |
| 2/3 c. milk (not canned) | 1 tsp. vanilla         |
| 1 c. peanut butter       |                        |

Boil sugar and milk until it forms a soft ball when a little is dropped in cold water or use a thermometer. Add peanut butter, Marshmallow Creme and vanilla. Mix thoroughly and pour into buttered pan, 8 x 8-inch.

Note: This recipe was sent to me by my pen-pal, Jackie. I got her as a pen-pal when Grace Jackson was my teacher and we have been writing to each other since 1952.

*Sylvia Braden Hester*

**NINA MIDDLETON'S CHERRY NUT CAKE**

- |                                     |   |
|-------------------------------------|---|
| 1 1/2 c. sugar                      | cherry juice (add enough water to make 1 c. liquid) |
| 3/4 c. shortening                   | 4 egg whites  |
| 8 oz. bottle maraschino cherries    | 1 tsp. vanilla                                      |
| 1 c. nuts, chopped (optional)       | 1/2 tsp. salt                                       |
| 4 1/2 tsp. baking powder            |   |
| 3 c. flour, sifted before measuring |   |

Cream sugar and shortening. Drain juice from cherries. Add water to make 1 cup liquid. Chop cherries and nuts. Sift flour and measure. Add baking powder and salt. Add alternately with liquid. When adding last of flour, put in cherries and nuts (mixed with the

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flour). Fold in vanilla and stiffly beaten egg whites. Bake at 350° in greased and wax paper lined pans. Ice with Fluffy Icing.

Note: When I got married, Nina gave me a recipe box with many good recipes in it. She was a cook at the Alma Grade School and my Sunday School teacher.

*Sylvia Braden Hester*

**LEMON SUGAR CAKE**

- |                             |            |
|-----------------------------|------------|
| 1 Pillsbury yellow cake mix | ¾ c. water |
| 1 small pkg. lemon gelatin  | ¾ c. oil   |
| 4 eggs                      |            |

Add gelatin to cake mix. In separate bowl, stir together eggs, water and oil. Add to cake mixture. Beat for 4 minutes. Grease and flour a 13 x 9-inch pan. Pour batter into prepared pan and bake at 350° for 25 to 30 minutes. Let cake cool in pan for 20 minutes. Punch holes in cake with meat fork.

Combine 2 cups powdered sugar and ½ cup fresh squeezed lemon juice. Pour or spoon over cake. "Lemon-Lovers" will love this cake!

*Sylvia Braden Hester*

**GERTRUDE'S RED APPLES**

- |                 |             |
|-----------------|-------------|
| 1 pkg. red hots | water *     |
| sugar *         | orange rind |

\*Use 1 part water to 2 parts sugar.

Dissolve sugar, water and red hots before adding quartered apples (Alma apples, of course). DO NOT cover pan. Cook until done, but not mushy.

Note: This has been a family favorite for years. Submitted by her children:

*Sylvia Braden Hester  
Rod Braden  
Kathy Braden Matthews  
Margaret Braden*

**PASTA COOKIES**

- |                               |                      |
|-------------------------------|----------------------|
| 3 ½ c. flour                  | 1 tsp. baking powder |
| 1 ½ c. butter                 | 1 c. sugar           |
| 1 (3 oz.) Jell-O (any flavor) | 1 egg                |
| 1 tsp. vanilla                |                      |

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Mix flour with baking powder. Cream butter. Gradually add sugar and gelatin, beating well. Beat in egg and vanilla. Gradually add flour mixture. Drop on baking sheet. Flatten with fork. Bake at 375° for 8 minutes.

*Mildred Meyer*

**PEANUT BUTTER COOKIES**

- |                    |                      |
|--------------------|----------------------|
| 1 c. peanut butter | 1 tsp. vanilla       |
| 1 c. Crisco        | 2 ½ c. flour         |
| 1 c. white sugar   | 1 tsp. salt          |
| 1 c. brown sugar   | 1 tsp. baking powder |
| 2 eggs             | 1 tsp. baking soda   |

Roll in 1-inch balls. Flatten with fork. Bake in a 350° oven for 12 to 15 minutes.

*Mildred Meyer*

**MARSHMALLOW DIVINITY**

- |               |                         |
|---------------|-------------------------|
| 2 c. sugar    | 1 pt. Marshmallow Creme |
| ½ c. water    | ½ c. nuts               |
| pinch of salt |                         |

Bring sugar, water and salt to a full boil. Boil only 2 minutes. Place the Marshmallow Creme in a large bowl. Pour the hot syrup all at once on Marshmallow Creme. Stir until candy loses its gloss, then add nuts. Drop by spoonfuls on waxed paper.

*Mildred Meyer*

**GRANDMOTHER'S BUTTER CRISPS**

- |                                 |                       |
|---------------------------------|-----------------------|
| 2 ¼ c. sifted flour             | ½ c. other shortening |
| 1 c. sifted confectioners sugar | 1 egg                 |
| ½ tsp. salt                     | 2 tsp. vanilla        |
| ½ c. soft butter                |                       |

Sift together the flour, confectioners sugar and salt. Cut in the soft butter and other shortening until mixture resembles coarse meal. Beat the egg until light. Sprinkle 2 tablespoons of the beaten egg and vanilla over the mixture. Blend well and form ball. Dough may be chilled. Roll out on floured board (⅓ at a time) to ⅛-inch thickness. Cut into shapes with a variety of cutters. Place on ungreased baking

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sheets. Brush with remaining beaten egg. Sprinkle lightly with Deco-  
rates or with a mixture of 2 tablespoons sugar and 1/2 cup finely  
chopped nuts. Bake in moderately hot oven (400°) for 5 to 10 minutes.  
Watch closely.

*Marilyn Purcell Walker*

**CHOCOLATE CHERRY BARS**

- |                       |                                   |
|-----------------------|-----------------------------------|
| 1 pkg. fudge cake mix | 2 well beaten eggs                |
| 1 tsp. almond extract | 1 (21 oz.) can cherry pie filling |

Mix together by hand. Bake in greased and floured 13 x 9-inch  
pan at 350° for 40 to 45 minutes (or 17 x 11-inch pan at 325° for 30  
minutes).

**Icing:**

- |                   |  |
|-------------------|--|
| 1 c. sugar        | 1 (6 oz.) pkg. Nestle chocolate<br>chips |
| 5 Tbsp. margarine | 1/3 c. milk                              |

Boil sugar, margarine and milk 1 minute. Remove from heat.  
Add chips. Pour over warm cake.

*Marilyn Purcell Walker*

**GREAT DIABETIC CAKE**

- |  |  |
|--|--|
| 6 packets granulated sugar<br>substitute or 1/2 c. sugar | 1 3/4 c. sifted flour                        |
| 1/3 c. water   | 1 tsp. baking soda                           |
| 2 Tbsp. Butter Bead Sprinkles                            | 1/4 tsp. salt                                |
| 1/4 c. vegetable oil                                     | 3/4 c. raisins                               |
| 2 egg whites   | 2 c. bran flakes cereal                      |
| 1 tsp. vanilla   | 1 (6 oz.) pkg. chocolate chips<br>(optional) |

Beat together the first 6 ingredients. Combine the flour, baking  
soda and salt. Beat into creamed mixture. Stir in the raisins, cereal  
and chocolate chips. Drop by teaspoonfuls. Bake at 350° for 8 to 10  
minutes.

*Mary Beck*

**MANDARIN ORANGE CAKE**

- |                    |                                     |
|--------------------|-------------------------------------|
| 1 yellow cake mix  | 1 can mandarin oranges and<br>juice |
| 4 eggs             |                                     |
| 3/4 c. cooking oil |                                     |

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Mix and bake at 350° for 45 minutes in oblong, Bundt or angel  
food cake pan. Less time for layers.

**Frosting:**

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1 (9 oz.) carton whipped topping | 1 can mandarin oranges and<br>juice |
| 2 Tbsp. sugar                    | 1 small can crushed pineapple       |
| 1 tsp. vanilla                   |                                     |

Combine and spread on cool cake.

*Mary Beck*

**RAISIN SHEET COOKIES**

- |                |                 |
|----------------|-----------------|
| 1 lb. raisins  | 1 tsp. vanilla  |
| 1 c. water     | 3 c. flour      |
| 1 tsp. soda    | 1/4 tsp. salt   |
| 1 c. oleo      | 1/2 tsp. nutmeg |
| 1 1/2 c. sugar | 1 tsp. cinnamon |
| 2 eggs         |                 |

Cook the raisins in the water for 5 minutes and add the soda  
when cool. Mix the oleo and sugar. Add the eggs and vanilla. Mix  
well. Sift the flour, salt, nutmeg and cinnamon. Then stir in cooked  
raisins and soda. Then add sifted flour and spices. Mixture will be  
thick. Can add 1/2 cup of nuts. Spread 1/2 to 1/4-inch thick on greased  
cookie sheet. Bake at 350° for 20 minutes. While still warm, put a thin  
glaze icing with powdered sugar. Cut into squares or oblong pieces.

*Velma Jackson*

**SUGAR COOKIES**

- |                         |                                 |
|-------------------------|---------------------------------|
| 2 sticks oleo, softened | 1 tsp. salt                     |
| 2 eggs                  | 1 tsp. soda                     |
| 1 c. sugar              | 1/2 tsp. nutmeg                 |
| 1 c. Crisco oil         | 4 c. flour (can add more flour) |

Make stiff dough. Place dough on ungreased cookie sheet by  
small teaspoon. Press down with glass dipped in sugar. Bake at 325°  
for 10 minutes or until golden brown.

*Pauline Halterman*

**CREAMY BUTTER FUDGE**

(Makes 50 Pieces)

- |                            |                                    |
|----------------------------|------------------------------------|
| 3 c. sugar                 | 1/4 c. light corn syrup            |
| 1/2 c. cocoa               | 1/2 c. butter                      |
| 1/8 tsp. salt              | 1/2 c. margarine                   |
| 1 Tbsp. unflavored gelatin | 1 1/2 tsp. vanilla                 |
| 1 c. whipping cream        | 1 1/2 c. chopped walnuts or pecans |
| 1/2 c. milk                |                                    |

In a heavy 4-quart saucepan, combine all ingredients, except vanilla and nuts. Mix well and bring to a rolling boil. Continue to cook, stirring constantly, to 238° on a candy thermometer. Gradually lower heat and stir gently. Remove from heat; pour into a bowl. Cool 20 minutes. Add vanilla and beat with mixer on low speed until creamy. Stir in nuts. Spread in a 9-inch square pan. Cool and cut into squares.

*Pat Montgomery*

**ONE CUP COOKIES**

- |                  |                        |
|------------------|------------------------|
| 1 c. sugar       | 1 c. Rice Krispies     |
| 1 c. brown sugar | 1 c. coconut           |
| 1 c. oil         | 1 c. nuts, chopped     |
| 1 c. oleo        | 3 1/2 c. flour         |
| 1 egg            | 1 tsp. cream of tartar |
| 1 tsp. vanilla   | 1 tsp. salt            |
| 1 c. oatmeal     | 1/2 tsp. baking soda   |

Cream the sugar, brown sugar, oil, oleo, egg and vanilla. Add the oatmeal, Rice Krispies, coconut and nuts. Mix together the flour, cream of tartar, salt and baking soda and add. Roll into balls; flatten with fork. Bake on ungreased cookie sheet in a 350° oven for 10 to 12 minutes, just until edges are light brown. Remove to cool. Makes 7 to 8 dozen.

*Darlene McNew*

**DOUBLE DELICIOUS COOKIE BARS**

- |   |  |
|---|--|
| 1/2 c. butter or margarine                          | 1 (12 oz.) pkg. semi-sweet chocolate chips |
| 1 1/2 c. graham cracker crumbs                      | 1 (6 oz.) pkg. peanut butter chips         |
| 1 (14 oz.) can Eagle Brand sweetened condensed milk |  |

Preheat oven to 350° (325° for glass dish). In a 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs evenly over margarine. Pour sweetened condensed milk evenly over crumbs. Top with chips and press down firmly. Bake for 25 to 30 minutes or until lightly browned. Garnish as desired. Cut into bars. Store at room temperature.

*Kathy Sparling*

**DARK CHOCOLATE CAKE**

- |                 |                      |
|-----------------|----------------------|
| 1 c. shortening | 1/4 tsp. salt        |
| 2 c. sugar      | 3 tsp. soda          |
| 4 eggs          | 3/4 c. cocoa         |
| 1 c. sour milk  | 2/3 c. boiling water |
| 2 1/2 c. flour  | 1 tsp. vanilla       |

Blend shortening, sugar and eggs. Add sour milk alternately with combined flour, salt and soda. Stir cocoa into boiling water and stir until dissolved. Add to batter and mix well. Stir in vanilla. Pour into prepared pans and bake at 350° for 1 hour and 10 minutes in tube pan or 35 to 40 minutes in three 8-inch layer pans.

*Janell Rowe*

**NO BAKE COOKIES**

- |               |                      |
|---------------|----------------------|
| 2 c. sugar    | 1/2 c. peanut butter |
| 1 stick oleo  | 2 1/2 c. quick oats  |
| 4 Tbsp. cocoa | 1 tsp. vanilla       |
| 1/2 c. milk   |                      |

Put the first 4 ingredients in pan and boil 1 1/2 minutes. Have the remaining ingredients ready. Beat all together and drop on wax paper.

*Jennie Shumate*

**CHEWY BARS**

- |                        |                    |
|------------------------|--------------------|
| 1 pkg. yellow cake mix | 1/4 c. brown sugar |
| 1 Tbsp. margarine      | 1 Tbsp. corn syrup |
| 1/4 c. chocolate chips | 1 egg              |
| 1/2 c. nuts            | 1 Tbsp. water      |
| 2 Tbsp. flour          |                    |

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In bowl, blend all ingredients well. Spread in greased sheet cake pan. Bake 25 to 30 minutes. Cool and cut into bars.

*Lois Albert*

**SUGAR COOKIE DOUGH**

(Christmas Calendar Count Down With A Snack)

1 c. butter, softened  
¾ c. sugar  
1 large egg  
1 tsp. vanilla extract

2 ¾ c. all-purpose flour  
1 tsp. baking soda  
1 tsp. cream of tartar

Cream butter and sugar to fluffy stage. Add egg and beat well, then mix in vanilla.

In separate bowl, combine flour, baking soda and cream of tartar. Add the flour mixture to the butter mixture, 1/3 at a time, until thoroughly combined. Chill the dough 2 or 3 hours or until firm.

Roll out on lightly floured table 1/4-inch thick. Cut out with Christmas cutters. Put on baking sheet and bake 8 to 10 minutes until light brown edges at 350°. Cool on rack. Put in airtight container up to 1 month until decorated with 1 through 25.

Green or red Christmas (felt cloth) or paper for calendar. Trash bag ties and plastic paper clear or Baggies. Place each cookie in a bag and place on calendar 1 through 25. Tie on with ties or ribbons threaded through calendar's back. On front, place cookie on tie. Fold calendar top over a dowel rod and string to hang up.

*Donna Gibson*

**ZACK'S NINGA STICKS**

(For That Energy Ninga's Need)

12 large pretzels (8-inch)  
1 c. chocolates

colored sprinkles

Melt chocolate in double boiler or a saucepan. Dip pretzels half-way into chocolate, then roll in a bowl of sprinkles of any kind and dry on wax paper.

*Donna Gibson*

**CAKES, COOKIES & CONFECTIONS**

**DOMINOES**

Spread graham crackers with a thin layer of cream cheese or peanut butter. Then arrange chocolate, butterscotch and white chocolate chip dots in domino patterns.

*Donna Gibson*

**DINASOUR BRICKS**

Spread peanut butter on graham crackers, then press in gummy dinosaurs into place. Add M&M's. Use your own ideas. Looks great. Kids love them.

*Donna Gibson*

**MELT IN YOUR MOUTH SUGAR COOKIES**

1 c. granulated sugar  
1 c. powdered sugar  
1 c. margarine (butter flavor  
Crisco)  
1 c. oil

2 eggs  
4 1/4 c. flour  
1 tsp. cream of tartar  
1 tsp. soda  
1 tsp. vanilla

Cream powdered sugar, granulated sugar, margarine and oil until light and fluffy. Sift dry ingredients and add to mixture. Roll into small balls. Roll balls in sugar and press down with bottom of glass. Bake on ungreased cookie sheet at 350° for 12 minutes. Makes about 100 cookies.

*Loretta Pickett*

**BUTTER COOKIES**

1 c. real butter  
1/2 c. blanched sliced almonds  
3/4 c. sugar  
1 large egg

1 tsp. vanilla extract  
1 tsp. almond extract  
2 c. all-purpose flour  
pinch of salt

Preheat oven to 375°. Spread almonds on cookie sheet and bake until brown (about 10 minutes). Cool completely.

Finely chop almonds to fine powder; set aside. In mixing bowl, cream together softened butter and sugar. Add egg and extracts. Beat until blended. With electric mixer on low speed, gradually add flour, salt and nuts until blended. Transfer mixture to pastry bag or cookie

**CAKES, COOKIES & CONFECTIONS**

press and form rosettes or stars, 1 3/4-inch. Bake 10 to 12 minutes. Cool on wire rack.

*Loretta Pickett*

**COCONUT CAKE**

- |                                |                      |
|--------------------------------|----------------------|
| 1 pkg. yellow cake mix         | 1/4 c. oil           |
| 1 pkg. instant vanilla pudding | 2 c. flaked coconut  |
| 1 3/4 c. water                 | 1 c. chopped walnuts |
| 4 eggs                         |                      |

**Frosting:**

- |                             |                         |
|-----------------------------|-------------------------|
| 4 Tbsp. butter              | 2 Tbsp. milk            |
| 2 c. coconut                | 3 1/2 c. powdered sugar |
| 1 (8 oz.) pkg. cream cheese | 1/2 tsp. vanilla        |

Blend cake mix, pudding, water, eggs and oil in large mixing bowl. Beat for 4 minutes. Stir in coconut and nuts. Pour into greased 9 x 13 dish. Bake at 350° for 35 minutes. Cool 15 minutes.

Frosting: Melt 2 tablespoons butter. Add 1/2 cup coconut. Stir constantly over low heat until brown. Spread on wax paper until cool. Set aside. Cream 2 tablespoons butter with cream cheese, milk and sugar. Beat well. Add vanilla. Stir in remaining coconut. Spread on top of cake. Sprinkle browned coconut on top.

*Mary Thomas Salem*

**LEMON CHEESE CAKE**

**Graham Crust:**

- |                           |                |
|---------------------------|----------------|
| 2 pkg. crackers, crumbled | 1 stick butter |
| 1/2 c. sugar              |                |

Reserve 2 tablespoons for garnish. Press remainder in bottom of LARGE pan.

- |                                       |                               |
|---------------------------------------|-------------------------------|
| 2 c. boiling water                    | 1 can Milnot                  |
| 2 (4 oz.) pkg. lemon jello            | 1/2 c. sugar                  |
| 2 pkg. Philly or Lucerne cream cheese | 1 tsp. vanilla                |
|                                       | 1 large can crushed pineapple |

In blender to the boiling water, add the jello and cream cheese. Blend to liquid and pour into very large bowl. Refrigerate while you

**CAKES, COOKIES & CONFECTIONS**

make graham crust. Beat the Milnot to whipped cream consistency with the sugar and vanilla. Fold whipped Milnot and pineapple into cheese mixture. Top with reserved crumbs. Refrigerate overnight at least 4 hours.

*Bette Woods*

**HOLIDAY FRUIT COOKIES**

- |                                    |   |
|------------------------------------|---|
| 1 c. shortening                    | 1 box sugared date pieces                   |
| 2 c. sugar (1 granulated, 1 brown) | 1 tsp. soda                                 |
| 3 eggs                             | 1 tsp. salt                                 |
| 1/2 c. buttermilk                  | 2 1/2 c. pecans, chopped                    |
| 3 1/2 c. all-purpose flour         | 3 c. candied cherries and pineapple, cut up |

Mix shortening, sugars and eggs. Stir in liquid. Sift together dry ingredients and stir into batter. Add nuts and fruits. Chill at least 1 hour. Drop small spoonfuls 2-inches apart on lightly greased cookie sheet. Bake at 400° just until set, 8 to 10 minutes. Be careful not to overbake. Bake only until imprint of finger is not left when cookies are lightly touched. Makes 5 dozen.

*Florence Johnson*

**LEMON WHIPPERSNAPS**

- |                        |                       |
|------------------------|-----------------------|
| 1 pkg. lemon cake mix  | 1 egg                 |
| 2 c. Cool Whip, thawed | sifted powdered sugar |

Grease cookie sheet. Combine first 3 ingredients. Stir until well mixed. Drop by tablespoon or teaspoon into powdered sugar. Bake at 350° for 12 minutes.

*Virginia Gammon*

**BEST SUGAR COOKIES**

- |                       |                          |
|-----------------------|--------------------------|
| 1 stick oleo          | 1/2 tsp. cream of tartar |
| 1/2 c. white sugar    | 1/2 tsp. soda            |
| 1/2 c. powdered sugar | 1/2 tsp. vanilla         |
| 1 egg                 | dash of salt             |
| 2 c. flour            | 1/2 c. oil               |

Whip oleo, sugar and eggs. Add oil and flour, mixed with soda, salt and cream of tartar. Add vanilla. Refrigerate overnight. Roll

**CAKES, COOKIES & CONFECTIONS**

dough in small balls. Roll in sugar. Press on greased cookie sheet with glass dipped in sugar. Bake 12 minutes at 350°.

*Virginia Gammon*

**GRAHAM STREUSEL CAKE**

- |   |   |
|---|---|
| 1 1/2 c. graham cracker crumbs<br>(about 21 crackers) | 1 pkg. yellow or white cake mix<br>(2 layer size) |
| 3/4 c. chopped pecans or walnuts                      | 1 c. water  |
| 3/4 c. packed brown sugar                             | 1/4 c. cooking oil                                |
| 1 1/2 tsp. ground cinnamon                            | 3 eggs  |
| 1/2 c. margarine or butter (1 stick),<br>melted       | Powdered Sugar Icing                              |

For Streusel: In a medium mixing bowl, combine graham cracker crumbs, chopped nuts, brown sugar and cinnamon. Stir in the melted margarine. Set aside.

In a large mixing bowl, combine cake mix, water, oil and eggs. Mix as directed. Pour HALF of the batter into a greased 13 x 9 x 2-inch pan. Sprinkle with HALF of the Streusel mixture. Carefully spread remaining batter over Streusel; sprinkle with remaining Streusel. Bake in a 350° oven for 35 to 40 minutes or until toothpick inserted near center comes out clean. Cool slightly. Drizzle with Powdered Sugar Icing. Serve warm. Makes 12 to 16 servings.

**Powdered Sugar Icing:**

- |                            |       |
|----------------------------|-------|
| 1 c. sifted powdered sugar | water |
| 1 tsp. vanilla             |       |

In a small mixing bowl, stir together the powdered sugar, vanilla and enough water until of drizzling consistency.

*Florence Johnson-Boulch*

**FUDGE TRUFFLE CHEESECAKE**

- |  |  |
|--|--|
| 2 c. (12 oz. pkg.) Hershey's<br>semi-sweet chocolate chips | 4 eggs                                       |
| 3 (8 oz.) pkg. cream cheese,<br>softened                   | 1/4 c. coffee-flavored liqueur<br>(optional) |
| 1 (14 oz.) can sweetened<br>condensed milk                 | 2 tsp. vanilla extract                       |

**Chocolate Crumb Crust:**

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 1 1/2 c. vanilla wafer crumbs | 1/3 c. Hershey's cocoa            |
| 1/2 c. powdered sugar         | 1/3 c. melted butter or margarine |

**CAKES, COOKIES & CONFECTIONS**

Heat oven to 300°. Prepare Chocolate Crumb Crust. In microwave-safe bowl, place chocolate chips. Microwave on High 1 1/2 to 2 minutes or until chocolate is melted and smooth when stirred. In large mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chocolate and remaining ingredients. Mix well. Pour into prepared Chocolate Crumb Crust. Bake 1 hour and 5 minutes or until center is set. Remove from oven to wire rack. With knife, loosen cake from side of pan. Refrigerate before serving. Garnish as desired.

Chocolate Crumb Crust: In medium bowl, stir together vanilla wafer crumbs, powdered sugar, Hershey's cocoa and melted butter or margarine. Press firmly on bottom of a 9-inch spring-form pan.

*Florence Johnson-Boulch*

**HEAVENLY CHOCOLATE CHEESECAKE**

**Crust:**

- |                                     |                       |
|-------------------------------------|-----------------------|
| 2 c. vanilla wafers, finely crushed | 1/2 c. butter, melted |
| 1 c. ground toasted almonds         | 1/2 c. sugar          |

In large bowl, combine vanilla wafer crumbs, almonds, butter and sugar; mix well. Pat firmly into 9-inch spring-form pan, covering bottom and 2-inches up sides; set aside.

**Cake:**

- |  |  |
|--|--|
| 1 (11 1/2 oz.) pkg. (2 c.) Nestle Toll<br>House milk chocolate morsels | 2 (8 oz.) pkg. cream cheese,<br>softened |
| 1/2 c. milk  | 1/2 c. sour cream                        |
| 1 envelope unflavored gelatin  | 1/2 tsp. almond extract                  |
|  | 1/2 c. heavy cream, whipped              |

Melt over hot (not boiling) water the Nestle Toll House milk chocolate morsels; stir until smooth. Set aside. Pour milk into small saucepan. Sprinkle gelatin on top. Set aside for 1 minute. Cook over low heat, stirring constantly, until gelatin dissolves. Set aside.

In large bowl, combine cream cheese, sour cream and melted morsels; beat until fluffy. Beat in gelatin mixture and almond extract. Fold in whipped cream. Pour into prepared pan. Chill until firm (about 3 hours). Run knife around edge of cake to separate from pan; remove sides. Garnish as desired. Makes 1 cheesecake.

*Florence Johnson-Boulch*

**RUSSELL STOVER CANDY**

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 (16 oz.) box powdered sugar | 4 c. nuts (pecans)          |
| 1 can Eagle Brand milk        | 12 oz. milk chocolate chips |
| 2 sticks melted oleo          | ¾ bar paraffin              |
| 4 c. coconut                  |                             |

Mix together all ingredients except the milk chocolate chips and paraffin. Chill 2 hours or overnight.

Roll into ¾-inch balls and chill again. Mix chocolate chips and paraffin in double boiler. Dip balls into chocolate and lay on wax paper. Makes 60 balls.

*Mary Tockstien*

**A CAKE THAT DOESN'T LAST**

- |                 |                              |
|-----------------|------------------------------|
| 3 c. flour      | 1 ½ c. cooking oil           |
| 1 tsp. salt     | 1 c. crushed pineapple       |
| 1 tsp. cinnamon | 2 c. diced bananas           |
| 2 c. sugar      | 1 c. nutmeats (I use pecans) |
| 1 tsp. soda     | 1 tsp. vanilla               |
| 3 eggs          |                              |

Sift together flour, salt, cinnamon, sugar and soda. Mix oil, egg, pineapple, bananas, nuts and vanilla. Add to flour mixture. Bake in a tube pan for 1 hour at 350°.

*Mary Tockstien*

**FUDGE**

- |   |                                |
|---|--------------------------------|
| ⅔ c. Milnot                             | 1 ½ c. Baker's chocolate chips |
| 1 ⅔ c. sugar                            | 1 tsp. vanilla                 |
| ½ tsp. salt                             | ½ c. chopped nuts              |
| 1 ½ c. diced marshmallows or small ones |                                |

Combine the Milnot, sugar and salt. Cook and stir over medium heat until mixture comes to a boil. Then boil 5 minutes, stirring constantly. Remove from heat and add the remaining ingredients. Stir just until marshmallows, chocolate and fudge is well blended. Pour into a greased pan.

Sometimes I cook a little over 5 minutes.

*Florence Johnson*

**POTATO CANDY**

- |                             |   |
|-----------------------------|---|
| 1 c. mashed potatoes (cold) | powdered sugar  |
| 1 heaping tsp. butter       | ¼ lb. paraffin  |
| 1 tsp. vanilla              | 12 oz. chocolate chips (use real chocolate chips not imitation) |
| ½ lb. flaked coconut        |   |
| ½ tsp. salt                 |   |

Add vanilla, butter and coconut to potatoes, then work in sugar, little at a time. Shape into balls. Place on waxed paper.

Melt the paraffin with the chocolate chips (wax will not melt in microwave) in a double boiler. Dip fondant in chocolate mixture and place on waxed paper until set. Toothpicks work well for dipping.

*Mona Owens*

**REMARKABLE FUDGE**

- |                             |                         |
|-----------------------------|-------------------------|
| 4 c. sugar                  | 1 pt. marshmallow cream |
| 14 oz. can evaporated milk  | 1 tsp. vanilla          |
| ½ c. butter or oleo         | 1 c. nuts               |
| 12 oz. pkg. chocolate chips |                         |

Cook sugar, milk and butter to soft-ball stage (236°). Remove from heat. Add chocolate chips, marshmallow cream and vanilla. Beat until blended and chips are melted. Last, add nuts. Pour in 9 x 13-inch buttered pan. Cool. Cut in squares.

*Mona Owens*

**FUNNEL CAKES**

- |                    |                                      |
|--------------------|--------------------------------------|
| 1 ⅓ c. flour       | ¾ tsp. baking powder                 |
| ¼ tsp. salt        | 1 egg, beaten and added to ⅔ c. milk |
| ½ tsp. baking soda |                                      |
| 2 Tbsp. sugar      |                                      |

Mix together. Beat until smooth. In large skillet or Fry Daddy, heat 1-inch oil to 375°. Using small funnel, hold finger over bottom; fill with batter. Let batter drop in a spiral motion into hot oil to the size of a pancake. Spread out so as not to be a solid pancake. Fry until golden brown, turning once. Remove from pan; drain on towel and sprinkle with powdered sugar. Serve warm. Makes 6.

*Mona Owens*

**CAKES, COOKIES & CONFECTIONS**

**TEXAS SHEET CAKE**

- |               |                 |
|---------------|-----------------|
| 2 c. flour    | 1 c. water      |
| 2 c. sugar    | 4 Tbsp. cocoa   |
| 1 tsp. soda   | 2 eggs          |
| 1 tsp. salt   | 1 c. sour cream |
| 2 sticks oleo |                 |

Mix together flour, sugar, soda and salt. Bring to a boil the oil, water and cocoa. Add eggs and half of sour cream. Add to flour mixture; mix well. Pour into greased 12 x 18-inch jelly roll pan. Bake at 350° for 20 minutes.

**Icing:**

- |               |                      |
|---------------|----------------------|
| ½ c. oleo     | 1 lb. powdered sugar |
| 6 Tbsp. milk  | 1 tsp. vanilla       |
| 4 Tbsp. cocoa | 1 c. chopped nuts    |

Bring to a boil the oleo, milk and cocoa. Remove from stove and add the powdered sugar, vanilla and nuts. Spread on cake while icing is still hot.

*Mona Owens*

**TWINKIE CAKE**

- |                                   |                |
|-----------------------------------|----------------|
| 1 yellow or devil's food cake mix | ½ c. oleo      |
| 5 tsp. flour                      | ½ c. Crisco    |
| 1 c. milk                         | ½ tsp. salt    |
| 1 c. sugar                        | 1 tsp. vanilla |

Bake cake mix according to directions on package in a 9 x 13-inch pan. Let cool.

Boil flour and milk until thick, stirring constantly. Let cool. Beat sugar, Crisco, oleo, salt and vanilla until fluffy. Add cooled mixture of flour and milk. Beat all together. Cut cake in half lengthwise (with thread) and put frosting between layers. Cut in oblong pieces to serve. Keep leftovers refrigerated.

*Mona Owens*

*Desserts*



## DESSERTS

### EASY COBBLER

1 c. flour  
1 c. sugar

½ tsp. salt  
1 egg, beaten slightly

Mix dry ingredients and add eggs slowly. Mix well. Put fruit in pan and sprinkle a little cinnamon and sugar over fruit. Add dots of butter over the dry ingredients (that are mixed with the egg). Bake at 325° to 350° or until fruit is done. This is especially good with apples and peaches.

*Marie Slogley Smith*

### APPLE CRISP

6 apples  
½ c. sugar  
½ tsp. cinnamon  
¼ tsp. salt

½ c. sugar  
¼ tsp. salt  
¾ c. flour  
6 Tbsp. oleo

Slice the apples and place in baking pan. Combine the sugar, cinnamon and salt. Pour mixture over apples. In another dish, blend together the remaining ingredients and sprinkle over apples. Bake at 375° for 40 minutes or until brown.

*Jennie Shumate*

### NO FAT STRAWBERRY DESSERT

1 angel food cake  
2 boxes instant vanilla pudding  
1 can no fat strawberry pie filling

3 c. skim milk  
1 (16 oz.) no fat sour cream

In a 9 x 13 pan, crumble angel food cake and place evenly in bottom. Blend with mixer the milk and pudding. After mixed, add sour cream and mix well again. Pour over crumbled angel food cake. Top evenly with strawberry pie filling. Refrigerate.

*Jennie Shumate*

### ECLAIR CAKE

1 box graham crackers  
2 boxes instant vanilla pudding

3 c. milk  
1 (8 oz.) Cool Whip

**DESSERTS**

**Icing:**

- 1/2 c. cocoa
- 1 tsp. vanilla
- 1 1/2 c. powdered sugar

- 3 tsp. milk
- 2 tsp. white syrup
- 3 tsp. melted oleo

Mix the pudding and milk. Then add the Cool Whip.

Place a layer of graham crackers, half of pudding mix, a layer of graham crackers, half of pudding, a layer of graham crackers and icing. Refrigerate 24 hours before serving.

**STRIPED DELIGHT**

- 1 1/2 c. graham cracker crumbs
- 1/4 c. sugar
- 1/3 c. melted butter or margarine
- 1 (8 oz.) pkg. cream cheese, softened
- 1/4 c. sugar
- 2 Tbsp. milk

- 1 (8 oz.) Birds Eye Cool Whip topping, thawed
- 2 pkg. (4 oz. size) Jell-O brand instant pudding and pie filling (any flavor; I use lemon or chocolate)
- 3 1/2 c. cold milk

Combine graham cracker crumbs, 1/4 cup sugar and melted butter. Press firmly in bottom of 13 x 9-inch pan.

Beat cream cheese with 1/4 cup sugar and 2 tablespoons milk until smooth. Fold in half of the Cool Whip. Spread over crust.

Prepare pudding as directed on box, using 3 1/2 cups milk. Pour over cream cheese layer. Chill several hours or overnight. Spread remaining Cool Whip over pudding.

*Edith Dace*

**APPLE OR BLUEBERRY CRISP**

- 1 can crushed pineapple (undrained)
- 3 c. sliced apples or 3 c. blueberries
- 1/2 sugar

- 2 Tbsp. lemon juice (omit if using blueberries)
- 1 yellow cake mix (any brand)
- 1/2 c. melted butter or margarine
- 1 c. chopped pecans

Put crushed pineapple in greased 9 x 12 pan. Add apples or blueberries. Sprinkle 1/4 cup sugar and lemon juice. Sprinkle cake mix over entire fruit. Pour melted butter or margarine over cake mix. Sprinkle 1/4 cup sugar and pecans on top. Bake 20 minutes at 350°. Take out of oven. Take a knife and cut through mixture. Place back

**DESSERTS**

in oven for an additional 30 minutes. Cutting through cake makes juices mix through cake.

*Loretta Polston*

**TWINKIE CAKE**

- 15 Twinkies
- 2 small strawberry jello
- 2 small instant vanilla pudding
- 10 oz. frozen strawberries (sugar; let thaw a little before use)

- 3 c. milk
- Cool Whip
- chopped nuts

Line a 9 x 13 cake pan with Twinkies. Mix both jello's with 1 cup boiling water and then 1 cup cold water. Let cool 15 minutes. In blender, mix jello and strawberries. Pour over Twinkies and refrigerate for 15 minutes. Mix both puddings with 3 cups milk. Pour into pan and refrigerate for 15 minutes. Top with Cool Whip and nuts.

**QUICK CHOCOLATE PUDDING**

- 1/3 c. sugar
- 2 Tbsp. cornstarch
- 2 Tbsp. cocoa

- 2 c. milk
- 1 tsp. vanilla
- 1 Tbsp. margarine (optional)

Combine the sugar, cornstarch, cocoa and milk in a heavy saucepan. Cook over low heat until thickened, stirring constantly. Add the vanilla and margarine. Serve warm or cold.

*Carole Shaffer*

**PAY DAY DESSERT**

- 1 (2 layer size) pkg. yellow cake mix
- 1/3 c. margarine

- 1 egg
- 3 c. mini marshmallows

**Topping:**

- 2/3 c. corn syrup
- 1/4 c. margarine
- 2 tsp. vanilla

- 2 c. peanut butter chips
- 2 c. crisp toasted rice cereal
- 2 c. shelled salted peanuts

Mix together cake mix, 1/3 cup margarine and egg until crumbly. Press mixture evenly into ungreased 13 x 9-inch cake pan. Bake in a preheated 350° oven for 12 to 15 minutes, until lightly browned. Remove from oven. Cover crust with marshmallows. Return to oven for

## DESSERTS

1 to 2 minutes or until marshmallows puff. Remove from oven. Spread marshmallows evenly over crust. Set aside and let cool.

Topping: Heat corn syrup, margarine, vanilla and peanut butter chips in saucepan over medium heat, blending until smooth. Remove from heat. Add cereal and peanuts. Mix thoroughly. Spread topping over cooled base, covering marshmallow layer. Chill and cut into bars. Yield: 24 to 32 bars.

*Kara Wilson*

## OREO COOKIE DESSERT

1 ½ pkg. Oreo cookies, crushed	2 (3 oz.) pkg. vanilla pudding (instant)
1 stick oleo	1 container Cool Whip
1 (8 oz.) pkg. cream cheese	
2 c. milk	

Place cookies in Ziploc bag and crush. Put in 9 x 13 pan (keep out ¼ cup later). Melt stick of oleo and pour over cookies; stir, coating cookies. Refrigerate crust until set.

Mix cream cheese, milk and pudding mix. Pour over cookie crust. Spread large Cool Whip over pudding. Sprinkle ¼ cup remaining cookies to garnish.

*Carol Harbaugh  
Fairview Hts.*

## ECLAIR DESSERT

graham cracker squares	3 c. milk
2 small boxes French vanilla instant pudding	4 oz. Cool Whip
	1 can chocolate frosting

Cover the bottom of a 9 x 13 pan with graham cracker squares. Mix the pudding with the milk. Fold in the Cool Whip. Spread over graham crackers. Cover this with another layer of graham crackers. Put the chocolate frosting in a pan of hot water until frosting becomes fairly thin. Stir and spread over the graham crackers. Cover and chill.

*Cathy Buchanan*

## JIFFY APPLE CRISP

1 stick oleo, melted	1 c. sugar
1 box Jiffy yellow cake mix	½ c. cinnamon
8 Granny Smith apples, peeled, cored and sliced	

## DESSERTS

Coat an 8 x 8 baking dish with melted butter. Put in sliced apples. Cover with sugar/cinnamon mixture. Cover with the cake mix. Stream 1 stick melted butter over the cake mix. Bake at 350° for 45 minutes.

*Cathy Buchanan*

## CHERRY DELIGHT

1 pkg. graham crackers	1 c. powdered sugar
¼ c. melted oleo	1 pkg. Dream Whip, whipped
8 oz. pkg. cream cheese	1 can cherry pie filling

Crush graham crackers and mix in oleo. Press in bottom of 8 x 10 pan. Mix cream cheese, sugar and Dream Whip. Pour over graham cracker layer. Put cherries over top of cream cheese mixture. Chill.

*Sandy Cripps*

## FRUIT PIZZA

2 ½ c. Bisquick	8 oz. softened cream cheese
½ c. milk	1 Tbsp. sugar
3 Tbsp. sugar	½ tsp. vanilla
3 Tbsp. melted margarine	

Mix the first 4 ingredients until soft dough forms. With hands, spread dough evenly to the edges of a round, ungreased pizza pan. Bake 10 to 15 minutes at 425°.

Mix the cream cheese, sugar and vanilla until blended. Spread mixture over completely cooled crust.

Arrange variety of fruits over cheese mixture such as: sliced bananas, apples, peaches, grapes, pineapple, oranges and kiwi. Canned fruit, drained, may be substituted for fresh.

### Glaze:

⅔ c. sugar	½ tsp. salt
2 Tbsp. cornstarch	1 c. orange juice

Boil ingredients for 1 minute. Cool 5 minutes. Spread glaze over fruit, then refrigerate.

*Janet Smith*

*Beverages,  
Sandwiches &  
Miscellaneous*



## BEVERAGES, SANDWICHES & MISCELLANEOUS

### PUNCH

3 c. sugar  
2 ½ c. water  
1 (No. 2) can pineapple juice  
(unsweetened)

5 c. orange juice  
2 c. lemon juice  
1 qt. ginger ale  
3 c. water (ice)

Boil together the sugar and water. Let cool. Mix together and pour over block of ice.

*Laura Mitchell*

### FAKE SNOT

1 c. light corn syrup  
½ c. water

3 envelopes unflavored gelatin

What To Do: Heat the water just until boils. Remove from heat. Sprinkle in the gelatin (green if possible). Let it soften a few minutes and stir it with a fork. Lift out the long strands of gunk. If it thickens any more, just add water.

*Crystal Albert*

### HOW TO BOIL WATER

enough water

1 pot

Note: A pot is somewhat similar to a cup in shape, but larger and usually made of some sort of metal. It frequently has a long handle as well.

Put water in pot. (Pot must be large enough to hold all the water you wish to boil.) Light flame under pot. Cook until bubbles appear. Keep your eyes closed during the latter part of this process, as a watched pot never boils.

When using a kettle, follow same directions. When the water boils, the kettle will whistle. It will be hot, so do not slap its face.

*Karlyn Mosley*

**WINDOW CLEANER**

1/2 c. ammonia  
1 pt. alcohol (70%)  
1 tsp. liquid detergent  
water

Makes 1 gallon.

*Jennie Shumate*

**PARTY MIX**

1 box Cheerios  
1 box Rice Chex  
1 box Kix  
1 can cashews or peanuts  
1 bag pretzel sticks  
1/2 c. butter  
1 c. salad oil  
1 tsp. Worcestershire sauce  
1/4 tsp. Tabasco

Melt butter and blend in seasoning. Pour over rest of ingredients. Mix lightly. Bake at 200° for 2 hours. Stir every 30 minutes.

*Mona Owens*

**DOUBLE GLUE RECIPE**

4 c. skim milk  
4 Tbsp. warm water  
8 tsp. vinegar  
baking soda

Put milk and vinegar in a bowl. Stir constantly until the milk turns into lumps. Strain out the liquid and save the lumps in a small pan or bowl. Add warm water and smash in the baking soda with a fork. Watch it fizz. Force the glue through your sieve into a jar. Let set on a shelf, covered up, for a whole day. Stir and use.

*Crystal Albert*

**PLAY DOUGH**

2 c. baking soda  
1 1/4 c. cold water  
1 c. cornstarch

Put in heavy pan and cook on top of stove. Bring to a boil and boil 1 minute, like moist mashed potatoes. Spoon out onto a plate and cover with damp cloth. Knead when cool and roll with rolling pin. Cut with cookie cutters. Let dry 24 to 48 hours. Paint with water colors and spray with shellac.

*Crystal Albert*

**PLAY-DOE**

1 c. flour  
1 Tbsp. salad oil  
1 c. water  
1/2 c. salt  
2 tsp. cream of tartar  
desired food coloring

Mix all ingredients. Cook about 3 minutes, stirring constantly. Remove from pan and knead. Keep in airtight container.

*Debbie Albert*

**HOW TO PRESERVE A HUSBAND**

1 husband

Be careful in your selection. Do not choose too young. When once selected, give your entire thoughts to preparation for domestic use. Some insist upon keeping them in a pickle; others are constantly getting them into hot water. This may make them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with love and seasoned with kisses. Wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream.

*Lois Albert*

**RECIPE FOR A HAPPY CHILD**

1 large grassy field  
1/2 doz. kids  
2 to 3 small dogs  
pinch of brook  
pebbles

Mix the kids and the dogs together well. Put them in a field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all a deep blue sky. Bake in the hot sun. When brown, remove and let cook in a bathtub.

*Kathy Sparling*

**PUNCH**

2 pkg. orange Kool-Aid  
3 qt. water  
3 c. sugar  
2 large frozen orange juice (12 oz.)  
6 cans water  
1 large can pineapple juice  
1 large can Hawaiian Punch

**BEVERAGES, SANDWICHES & MISCELLANEOUS**

Mix all together in bucket.

*Pauline Halterman*

**ICED BANANA COOLER**

2 medium sized bananas                      fresh mint leaves  
1 pt. frozen vanilla yogurt

Cut 1 banana into chunks. In blender at high speed or food processor, blend banana chunks and frozen vanilla yogurt until smooth. Pour into 4 (6-ounce) freezer-safe dessert dishes and freeze.

To serve, slice remaining banana and fresh mint to garnish.

*Susan Saatkamp*

**THANKSGIVING PUNCH**

1 pkg. lemonade Kool-Aid                      3 ½ c. sugar  
2 pkg. orange Kool-Aid                      1 large can orange juice  
6 qt. water                                      1 large can pineapple juice

Mix together and chill.

*Susan Saatkamp*

**FRUIT SLUSH**

2 c. sugar                                      2 (16 oz.) boxes frozen  
1 ½ c. water                                      strawberries (with sugar  
4 large bananas, sliced                      already added)  
1 can Five Alive                              3 cans cold water (use Five Alive  
1 large can crushed pineapple              cans)

Heat the sugar and water until sugar melts. Add the cans of water. Add all together. Freeze 24 hours. After 8 hours, stir so fruit won't float.

To serve, remove from freezer and let set until slushy.

*Mary Winks*

**CHRISTMAS JAM**

2 (20 oz.) pkg. frozen whole                      5 lb. sugar  
strawberries or 2 ½ qt. fresh                      2 (3 oz.) pouches liquid fruit  
strawberries                                      pectin  
1 lb. fresh or frozen cranberries

**BEVERAGES, SANDWICHES & MISCELLANEOUS**

Grind strawberries and cranberries in food processor or grinder; place in large kettle. Add sugar. Bring to a full rolling boil; boil for 1 minute. Remove from heat. Add pectin. Stir in well. Cool for 5 minutes. Skim off foam. Pour into hot jars, leaving ¼-inch headspace. Adjust caps. Process 15 minutes in boiling water bath. Yields 14 half pints.

*Wilma Purcell*

**--•EXTRA RECIPES•--**

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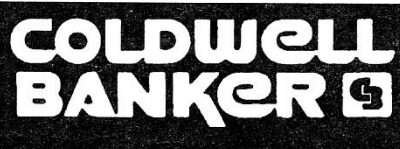
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