

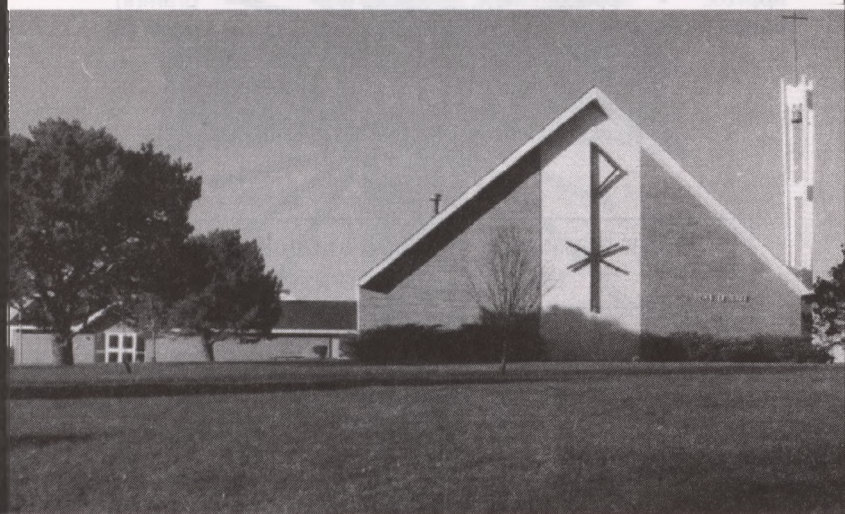
125th Anniversary Cookbook
1884 - 2009



Zion Evangelical Lutheran Church
LC - MS
Humboldt, Iowa

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2009

125th Anniversary Cookbook
1884 - 2009



Zion Evangelical Lutheran Church
LC - MS
Humboldt, Iowa


Our Standard Abbreviations

tsp.	-	teaspoon	sm.	-	small
T.	-	tablespoon	med.	-	medium
c.	-	cup	lg.	-	large
oz.	-	ounce or ounces	pt.	-	pint
lb.	-	pound or pounds	qt.	-	quart
sq.	-	square	doz.	-	dozen
ctn.	-	carton or container	bu.	-	bushel
pkg.	-	package(s)	env.	-	envelope(s)
btl.	-	bottle(s)	pkt.	-	packet(s)
liter	-	liter	mg	-	milligram(s)
approx.	-	approximately	gm	-	gram(s)
temp.	-	temperature	gal.	-	gallon(s)

Order blanks are included in back of book
for your convenience.

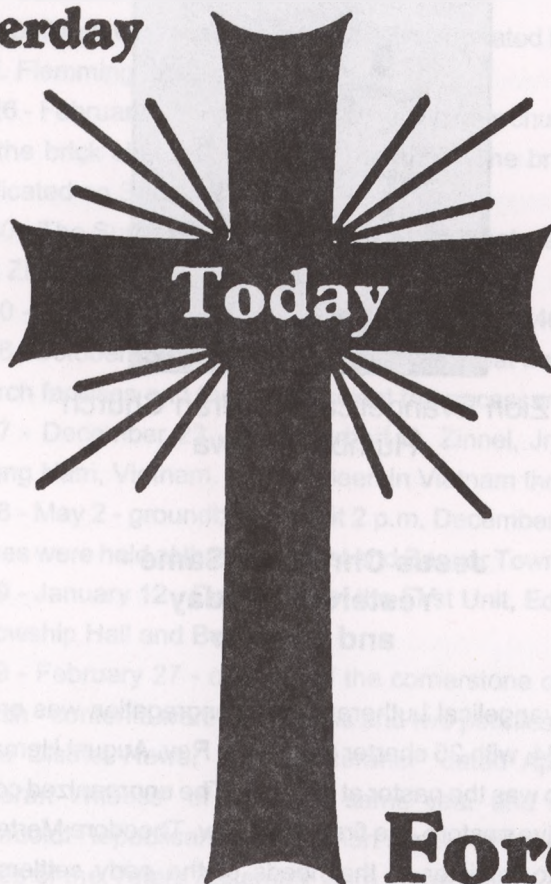
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**Jesus Christ
The Same**

Yesterday



Forever

**1884 ~ 2009
Zion Lutheran Church
Humboldt, Iowa**



Zion Evangelical Lutheran Church
Humboldt, Iowa

**Jesus Christ the Same -
Yesterday, Today
and Forever**

The German Evangelical Lutheran Zion Congregation was organized on October 19, 1884, with 25 charter members. Rev. August Hemann of Deer Creek Township was the pastor at this time. The unorganized congregation was served by five pastors, the first being Rev. Theodore Mertens, arriving on horseback to minister to the needs of the early settlers in Beaver Township in 1871.

Since its organization in 1884, Zion has been faithfully served by eleven pastors. They are: J.H. Schnitker, Conrad Born, Max Friedrich, G.E. Mensing, Elmer Strelow, Larry Kudart, Robert Snyder, Dennis Grohn, Wayne Knolhoff and Rev. Richard Merrill. We are currently being served by the Rev. Jerry K. Raether and Rev. Aaron G. Flatau.

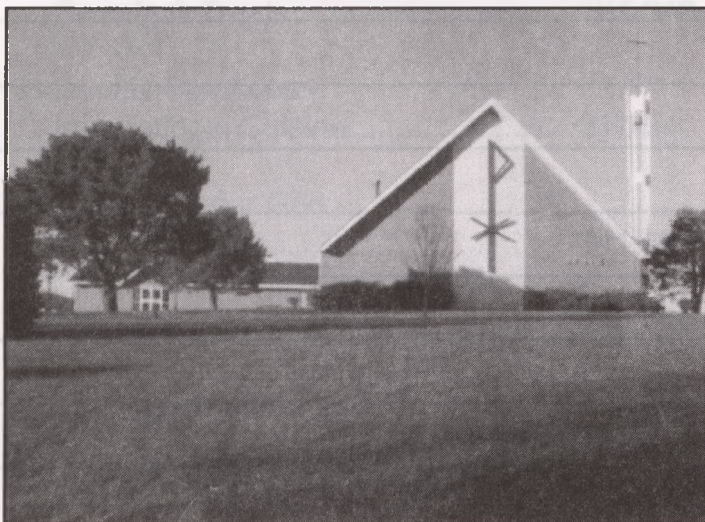
The following are a few interesting bits of information taken from the minutes of the voters assembly:

- The cemetery was begun in 1888 and the frame church was dedicated on May 28, 1889. In 1894 the first resident pastor, Rev. J.H. Schnitker, was installed.
- The bell that we are still using today was donated by Mr. and Mrs. C.F. Flemming in 1902.
- 1926 - February - "motion made to build a new church" (this would be the brick church in Beaver Township). The brick church was dedicated on September 12, 1926.
- 1930 - The Sunday school was started and that was also the year that Zion joined the Missouri Synod.
- 1940 - German services were discontinued in 1940.
- 1966 - October - "resolved by a vote of 34-10 that we build new town church facilities and the Board select the necessary committees."
- 1967 - December 23 - PFC Herbert O. Zinnel, Jr., was killed at Quang Nam, Vietnam. He had been in Vietnam three days.
- 1968 - May 2 - groundbreaking at 2 p.m. December 29 valedictory serves were held at the Taft Street and Beaver Township locations.
- 1969 - January 12 - Dedication of the First Unit, Educational Unit, Fellowship Hall and Bell Tower.
- 1969 - February 27 - opening of the cornerstone of brick country church - contents were two nickels and two pennies, 1925 issue of "Iowa District News," "Der Lutheraner" dated April 1926, "The Lutheran Witness" of April the same year and a copy of the "Humboldt Republican." Also a short history of the church and the names of the Voters Assembly were in the box.

Zion's white frame church was without a bell until 1902. The bronze bell was removed in 1926 and placed in the new brick church in Beaver Township. It remained there until early in 1969 when the church was being dismantled. On Easter Sunday, April 6, 1969, it was rung again for the worship services at the new church in north Humboldt.

- Construction on the sanctuary was begun in the spring of 1971. The cornerstone laying was held on April 25, 1971, and dedication of Zion Lutheran was held on August 15, 1971.
- 1983 - In April, stained glass windows were installed in the sanctuary.
- 1984 - Centennial services were held on June 24 and October 21, 1984.
- 1985 - October - "recommend that Zion apply for a vicar to assist. The voters then moved to apply for a vicar to come this coming summer."
- 1986 - July - Zion's first vicar, Al Lanigan, arrived.
- Zion was served by four more vicars, them being: Jon Salminen, now serving Epiphany, Pearland, Texas; Don Wagner, Christ, Elbow Lake, Minnesota; Tom Phillips, Zion, New Holland, Illinois, and Christ Deaf, Jacksonville, Illinois; and Mike Hafer, Holy Cross, College Station, Texas.
- 1988 - November - "To employ a full-time secretary."
- 1989 - September - "Report of building committee as to the short and long range needs of the building." Project tabled until a future time.
- 1989 - December 2 - The first "Gemutlichkeit Fest" (a relaxing good time) was held. Muriel Lerdal, Marilyn Kuehnast, Rosemary Diedrick and Diane Swanson served as co-chairs.
- 1998 - On October 6, 1998, a kitchen remodeling committee met to discuss this project. Following discussions, plans were drawn up, and at cottage meetings during the months of March and April 1999, these plans were presented and feedback was received from the congregation. Following those meetings, the committee reworked the plans to more fully meet what the congregation felt our needs were. Namely: more classroom space.
- At the October 9, 2000, voters meeting, the congregating voted to proceed with the new addition.

- 2001- June 3 - Prep work began. Zion acted as our own contractor for this project. Laborers for CHRIST also helped in this capacity. The LFC crew leaders, Darwin and Vangie Krueger, arrived June 18 and the remainder of the LFC crew arrived on July 9. During their time with Zion, the Laborers put in approximately 3,200 hours and Zion members volunteered over 2,800 hours labor.
- 2001 - November 11 - Dedication of the New Addition and Sound System was held during the morning worship service. Following the noon meal, the Service continued with the "Uncovering of the Cornerstone for the new addition."
- The Evangelism Committee hosted an "Open House" for the community.
- Rev. Richard Merrill accepted a call to St. John Lutheran Church in Charter Oak, Iowa, with his farewell service on Sunday, March 6, 2005.
- Zion congregation was blessed with many gifts and contributions, enabling us to burn the mortgage for the new addition on June 10, 2007.
- Zion placed a call to the St. Louis Seminary for an associate pastor. Rev. Aaron G. Flatau was ordained and installed as Associate Pastor of Zion on Sunday, July 8, 2007.



Notes & Recipes

Jesus Christ
The Son

Yesterday



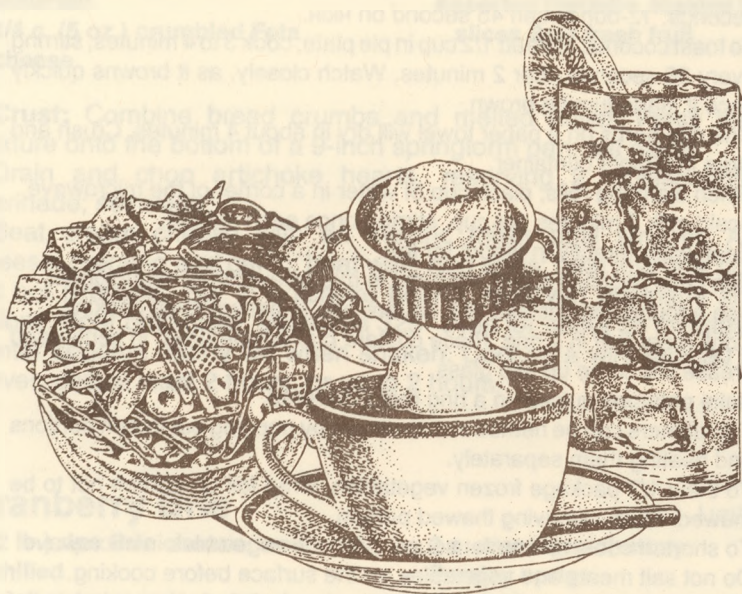
Forever

1884 - 2009
Zion Lutheran Church
Humboldt, Iowa

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In the Beginning - Appetizers & Beverages



*I will sing unto the Lord,
because He hath dealt bountifully with me.*

Psalms 13:6

Microwave Hints

SOFTEN:

- Lumpy brown or white sugar: Heat in microwave with a cup of boiling water.
- Cream cheese: Remove foil; heat 8-ounce package 2 minutes on LOW.
- Butter or margarine: Remove foil; heat 1 stick for 1 minute on LOW.
- Raisins in hot water: Heat 2 to 3 minutes on HIGH; let stand 2 minutes.
- Acorn squash: Cook 1 1/2 minutes on HIGH to cut in half easier.
- Citrus fruit: Heat 15 to 20 seconds before squeezing to get more juice.
- Honey that has sugared.
- Almond bark: Heat 1 pound for 2 minutes on MEDIUM; stir, then cook 30 to 60 seconds more, stirring.
- Chocolate: Heat 1-ounce square for 2 to 3 minutes on LOW.

THAW:

- Whipped topping, small carton: Heat 1 minute on LOW. (Center should still be slightly firm but will blend in.) Don't overheat!
- Frozen orange juice: Remove top metal lid; heat 6-ounce can 30 seconds; 12-ounce can 45 second on HIGH.
- To toast coconut: Spread 1/2 cup in pie plate; cook 3 to 4 minutes, stirring every 30 seconds after 2 minutes. Watch closely, as it browns quickly once it starts turning brown.
- One cup herbs on a paper towel will dry in about 4 minutes. Crush and store in airtight container.
- When warming rolls, place cup of water in a corner of the microwave.
- Scald milk 2 minutes per cup, stirring once each minute.
- Heat water directly in teapot for tea.
- Don't use recycled paper products in microwave; they might ignite.
- Use a round dish instead of a square one to assure even cooking.
- Cook meat loaf in a ring. Place custard cup upside down in center and grease will come up into glass.
- Bake potatoes quicker in a ring mold, covered.
- T.V. dinners can be heated in microwave by popping out frozen portions and heating them separately.
- To thaw 1/2 package frozen vegetables, wrap foil on portion not to be thawed. Heat, removing thawed portion.
- To shorten cooking time for soups, precook vegetables in microwave.
- Do not salt meats and vegetables on the surface before cooking.
- When baking cakes, fill only half full; place a juice glass in center of baking dish to prevent soggy middle; place cake dish on another dish or rack for bottom of cake to bake quicker. Square cakes need foil on corners; remove during final baking.
- For raising bread dough: Put dough in proper container, cover with plastic wrap and damp cloth. Heat on lowest power for 2 to 3 minutes. May repeat. Leave bread in microwave to rise.

In the Beginning - Appetizers & Beverages

Appetizers

Baked Artichoke Cheese Spread

Jill Soenen

- | | |
|---------------------------------------|---|
| 1/2 c. fine dry bread crumbs | 1/2 tsp. dried oregano |
| 1 T. butter or margarine, melted | 1 clove garlic, minced |
| 1 (6 oz.) jar artichoke hearts | 3 eggs |
| 3 (8 oz.) pkg. cream cheese, softened | 1/4 c. sliced green onions (2) |
| 1 1/4 c. (5 oz.) crumbled Feta cheese | Assorted crackers, toasted baguette slices &/or fresh fruit |

Crust: Combine bread crumbs and melted butter. Press the crumb mixture onto the bottom of a 9-inch springform pan; set aside.

Drain and chop artichoke hearts, reserving 2 tablespoons of the marinade; set aside.

Beat cream cheese with an electric mixer until smooth. Add Feta cheese, oregano and garlic; beat well. Add eggs; beat just until combined. Do not overbeat. Stir in artichoke hearts, reserved marinade and green onions. Pour onto crust. Bake in a 325° oven for about 35 minutes, or until center appears nearly set when shaken. Cool on a wire rack 30 minutes. Cover; chill at least 2 hours, or up to 2 hours.

Cranberry Brie

Lynn Dodgen

- | | |
|--|------------------------|
| 2 (2 lb.) ripe Brie cheese, well chilled | 2 c. cranberry chutney |
| 1 c. sliced almonds, toasted | Parsley sprigs |
| | Crackers |

Cut rind off top of each Brie and discard. Cut cheeses in half horizontally. Place lower half of each on baking sheet, cut-side up. Spread 1/2 cup almonds over each. Replace top half. Bring to room temperature. To serve, heat oven to 275°. Cover each cheese with 1 cup cranberry chutney. Bake until cheese is just soft, not runny, about 10 minutes. Garnish with parsley sprigs. Serve with crackers. Yield: about 50 appetizer servings.

Holiday Brie En Croute

Sandy Kudart

1/2 pkg. Pepperidge Farm frozen
puff pastry
1 egg
1 T. water
1/2 c. apricot preserves

1/3 c. dried cranberries
1/4 c. slivered almonds
1 Brie round (1/2 lb.)
Crackers or bread rounds

Thaw pastry sheet at room temperature for 30 minutes. Mix egg and water; set aside. Unfold pastry on lightly-floured surface. Roll into 14-inch squares. Cut off corners to make a circle. Spread preserves to within 1 inch of pastry edge. Sprinkle cranberries and almonds over preserves. Top with Brie. Brush edges of circle with egg mixture. Fold 2 opposite sides over Brie. Trim remaining 2 sides to 2 inches from edge of Brie. Fold these 2 sides onto the round. Press edges to seal. Place seam-side down on baking sheet. Decorate top with pastry scraps, if desired. Brush with egg mixture. Bake at 400° for 20 minutes. Let stand 1 hour before serving with crackers or bread rounds.

Chocolate Chip Cheese Ball

Jill Soenen,

Ruth Buddenhagen

8 oz. cream cheese, softened
1 stick margarine
1 tsp. vanilla
3/4 c. powdered sugar

2 T. brown sugar
1 c. mini chocolate chips
Chopped pecans
Chocolate graham crackers

Cream together the cream cheese, margarine and vanilla. Add the sugars and chocolate chips; blend well. Form into a ball and chill 3 to 4 hours. Just before serving, can roll in the nuts. Serve with graham crackers.

Sharon's Festive Cheese Log

Marilyn Kuehnast

3 oz. cream cheese
1/4 c. chopped ripe olives
2 T. chopped pimento
1 tsp. Worcestershire sauce

2 c. (8 oz.) shredded cheese
(Cheddar, Colby, etc.)
2 T. chopped green pepper
1/4 c. finely-chopped nuts

Soften cream cheese. Add remaining ingredients. Shape into a log or ball. Roll in finely-chopped nuts.

Cream Cheese Log

Lori Petersen

8 oz. cream cheese
1/3 c. Parmesan cheese
1/4 c. chopped green olives

1 tsp. minced onion
1 T. horseradish

Mix and roll into a log, then roll in chipped beef.

Mom's Secret Cheese Spread Linda Gunderson

1/2 lb. hot pepper cheese
 1 jar pimento cheese spread
 Chopped walnuts, to taste
 Approx. 1 T. sweet pickle relish

Approx. 1 heaping T. Miracle Whip
 1/2 to 1 tsp. Sambal Oelek (if you
 can find it - it is red pepper paste)

Mix it all together and spread on Club crackers. Keep chilled.

Note: It is best if you mix it an hour or so ahead of when you want to serve it, so the flavors have time to mix.

Almond-Bacon Cheese Spread Marilyn Kuehnast

1/4 c. roasted unblanched almonds
 1 c. grated American cheese
 1/2 c. mayonnaise

2 strips bacon, cooked crisp
 1 T. chopped green onion
 1/4 tsp. salt

Chop almonds until fine. Crumble crisp bacon. Combine with remaining ingredients. Mix lightly. Yield: 1 cup dip.

Place in serving bowl. Have small knives handy for spreading cheese mixture on crackers.

Artichoke Dip Paula Olson

1 can artichoke hearts, drained & chopped
 1 can green chilies

1 c. mayonnaise
 6 oz. shredded Parmesan cheese

Combine all ingredients and heat in microwave.

Serve with chips.

Beer Batter Mary Grebe

1 egg, beaten
 1 c. flour
 1/2 tsp. sugar

1 tsp. baking powder
 1 tsp. salt
 1 1/8 c. beer

Mix thoroughly. Use to coat fish, onion rings, etc. Coat food with flour first, then dip in batter and fry in hot fat or oil at 375°.

Braunschweiger Cracker Spread

Ellen Vanderhoff

- | | |
|-----------------------------|-----------------------------|
| 1 lb. braunschweiger | 1/3 c. chopped onion (fine) |
| 1/4 c. salad dressing | 1 tsp. Tabasco sauce |
| 2 T. dill pickle juice | 1 tsp. Worcestershire sauce |
| 1/2 c. chopped dill pickles | 1 (8 oz.) pkg. cream cheese |

Enjoy on Triscuits or any crackers of your choice.

Braunschweiger Dip

Wilma Crowl

- | | |
|--|------------------------------|
| 1 (16 oz.) ctn. sour cream | 2 T. chopped onion |
| 1 (3") chunk braunschweiger
(bacon added) | Dash of Worcestershire sauce |

Mix with mixer (room temperature for braunschweiger).

Water Chestnut Wraps

Jadie Gronbach

- | | |
|------------------------------|--------------------|
| 2 cans whole water chestnuts | 1/2 c. brown sugar |
| 1 lb. bacon, cut into thirds | 1 c. sugar |
| 1 c. ketchup | |

Wrap a strip of bacon around each chestnut and secure with a toothpick. Put on a broiler in a regular 350° oven for 30 minutes. While chestnuts are cooking, mix ketchup and sugars. After baking for 30 minutes, remove broiler pan and put them in a casserole dish. Pour ketchup-sugar mixture over the chestnuts and back in the oven for 30 more minutes.

Bacon-Water Chestnut Delight

In Memory of Diane Swanson

- | | |
|-------------------------------------|-------------------------------------|
| 1 (1 lb.) pkg. bacon, cut in thirds | 2 cans water chestnuts, cut in half |
|-------------------------------------|-------------------------------------|

Roll chestnuts with bacon; secure with toothpick. Bake at 350° for 30 to 40 minutes. Drain grease.

SAUCE:

- | | |
|--------------------|------------------------|
| 1/2 c. brown sugar | 1/2 c. chili sauce mix |
| 1/4 c. mayonnaise | |

Mix and pour over bacon and chestnuts. Bake for 10 minutes, or may be left for a period of time at 275°.

Bacon-Onion Dip

Cindy Vik

6 slices bacon, finely chopped
8 oz. light cream cheese, softened
8 oz. light sour cream

1/2 c. old Cheddar cheese,
shredded
2 green onions, finely chopped
Potato chips or crackers

Cook bacon until crisp; drain. Combined cooked bacon, cream cheese, sour cream, Cheddar cheese and green onions. Mix well and transfer to mini crock-pot. Cover and cook on high for 1 hour, or until cheese is melted (do not stir). Reduce heat to low until ready to serve. Transfer to a bowl and serve with plain potato chips or as a spread on crackers.

Note: Dip will keep well in the refrigerator for several days.

Caramel Fruit Dip

Ellen Vanderhoff

8 oz. cream cheese
3/4 c. brown sugar

1/4 c. white sugar
1 tsp. vanilla

Soften cream cheese in microwave and stir all ingredients together. Chill at least 1 hour.

Very good with apples, bananas, grapes, or any fruit.

Chicken and Cheese Quesadillas

Karin Sande

2 c. Cheddar or Monterey Jack
cheese
6 tortillas
1 c. chicken, cooked & shredded
1/4 c. green onions, sliced

Jalapeño slices
Sour cream
Salsa
Guacamole

Preheat oven to 350°. Lightly grease a baking sheet. Spread 1/3 cup cheese over half of each tortilla. Top that with chicken, onions and jalapeños. Fold in half. Bake 5 to 6 minutes, until cheese is melted. Cut tortillas in half; serve with sour cream, salsa and guacamole. Yield: 12.

Chili Con Queso

Linda Gunderson,

Juanita Skow

- 1 lb. lean ground beef
- 1/2 c. chopped green onion
- 1 (8 oz.) can tomato sauce
- 1 (4 oz.) can green chili peppers,
drained & chopped

- 1 tsp. Worcestershire sauce
- 16 oz. Velveeta cheese, cut into sm.
pieces
- Dash of garlic powder
- Fritos Scoops

Brown meat in a large skillet; add green onions. Cook over low heat until green onion is tender but not browned. Add tomato sauce, chili peppers, Worcestershire sauce and cheese. Cook, stirring occasionally, until all of the cheese melts. Stir in garlic powder. Serve in chafing dish over low heat or crock-pot to keep warm.

Best with corn chips, but can be spread onto crusty French-Italian bread. Bread will just rip if you try to dip it.

Clam Dip

Lori Petersen

- 8 oz. cream cheese
- 1 sm. can minced clams (drain but
save juice)

- 1 T. onion
- 1 tsp. Worcestershire sauce

Add just enough clam juice to mix.
Serve with chips.

Corn Dip I

Vivian Olson

- 3 (15 1/2 oz.) cans white corn
- 1 (16 oz.) jar mayonnaise
- 3 to 4 green onions, chopped

- 2 c. shredded Cheddar cheese
- 2 to 3 seedless jalapeños, chopped

Drain 2 of the cans of corn. Mix all ingredients together. Refrigerate for 2 hours before serving.

Serve with Tostito chips.

I made this for my own surprise birthday party, and it was a big hit.

Corn Dip II

Janna Emick

- 3 (11 oz.) cans Mexican corn,
drained
- 1 c. mayonnaise
- 2 c. sour cream
- 1 bunch green onions, chopped
- 1/2 c. chopped fresh cilantro

- 1 lb. shredded Cheddar cheese
- 1 tsp. lime juice
- 1 tsp. cumin
- Pinch of cayenne pepper
- Pinch of salt

Stir corn into rest of ingredients. Chill.

Serve with tortilla chips or crackers.

Crabmeat Crabbies

Marilyn Kuehnast

1 can crabmeat
1 stick butter, melted
1 tsp. garlic salt

1 jar Kraft Old English spread
1 tsp. seasoned salt
English muffins, split

Mix crabmeat, cheese spread, butter, seasoned salt and garlic salt together in a bowl. Spread on split English muffins. Bake at 400° for 15 to 20 minutes.

Crabmeat Hors d'oeuvres

Sharon Bacon

1 can crabmeat (tuna-size can),
drained
1 (6 to 8 oz.) jar Old English cheese
1 stick butter or margarine

1 T. mayonnaise
1/2 tsp seasoned salt (Lawry's)
1/2 tsp. garlic salt
1 (6-count) pkg. English muffins

Cream together butter and cheese. Add crabmeat and seasonings. Spread on muffin halves. Freeze for 15 minutes or so. Cut into fourths, fifths or sixths. Freeze longer so you can throw them into a plastic bag and they won't stick together. Take out as many as desired when ready to use. Broil 5 to 10 minutes, until browned.

Chris Peaton's Super Bowl Sunday Dip

In Memory of Chris Peaton

Mix:

16 oz. cream cheese
8 oz. sour cream
1 T. chill powder

1 c. Pace hot sauce
Sliced jalapeño peppers, to taste

Serve with shredded lettuce, chopped tomato, chopped onion and chips.

Dilly Dip

Dolores Hacker,
Shari Sorenson

1 c. mayonnaise
1 c. sour cream
3 tsp. parsley flakes
3 tsp. onion flakes

3 tsp. dill seed
3 tsp. seasoning salt
1 tsp. lemon juice

Mix thoroughly and keep refrigerated.
In memory of Richard Hacker.

Dried Beef Dip

Marlys Johnson

3 (8 oz.) pkg. cream cheese,
softened
1 bunch green onions, chopped
finely

1 T. Accent
4 pkg. (1/2 lb.) dried beef
1 T. Worcestershire sauce

Mix all ingredients together until well blended. Serve with crackers, vegetables or chips.

Sandi Lee shared this recipe with me.

Egg Dip

Marlys Johnson

3 to 4 hard-boiled eggs
1/3 c. finely-chopped onion
1 sm. jar pimento

1 (8 oz.) pkg. cream cheese
3 T. mayonnaise
Salt & pepper, to taste

Mix all ingredients together; chill and serve with crackers or scoopers.

Deviled Eggs

Marlys Johnson

8 eggs
1/4 c. mayonnaise
2 T. grated onion
Salt & pepper, to taste

1/2 c. shredded Cheddar cheese
1/4 c. salsa
1 T. sour cream

Cut hard-boiled eggs in half. Put yolks into bowl and mash. Add rest of ingredients and stir. Put mixture back in egg halves. May be garnished with paprika. Chill until ready to serve.

Fruit Dip

Becky (Harris) Peterson

1 (8 oz.) pkg. cream cheese
3/4 c. brown sugar

1/4 c. white or powdered sugar
1 tsp. vanilla

Beat ingredients until smooth. Serve with fruit.
Very good with apples, grapes and strawberries.
In memory of Lloyd and Helen Harris.

Hawaiian Dip

Jill Soenen

1 can crushed pineapple
2 pkg. cream cheese, softened

1/2 ctn. sour cream
1 pkg. Carl Buddig ham, chopped

Mix all ingredients together and serve with Wheat Thins.

Note: Keep leftovers chilled.

Hot Chicken Dip

Kerry Anderson

2 (10 oz.) cans chicken breasts
4 oz. Mozzarella cheese
8 oz. cream cheese

8 oz. sour cream
8 oz. Velveeta cheese
1 can mushroom soup

Microwave on HIGH and stir periodically until able to mix well. Put into a crock-pot. Serve with crackers or nacho chips.

Note: Can also add chopped green peppers and/or garlic powder for extra pizzazz!

Hamburger Cheese Dip

Tracy Dickey

1 lb. hamburger
1 can Ro-Tel
1 can Campbell's nacho cheese
soup

1/2 box Velveeta cheese
2 T. milk
Tortilla chips or Doritos

Brown hamburger; put all ingredients into a crock-pot and warm. Serve with chips.

Hornpipe Spread

Sue Kuehnast

8 oz. cream cheese
8 oz. sour cream
3 oz. dried beef, cut up
1/2 c. onion, diced

1 tsp. garlic salt
1 tsp. Worcestershire sauce
Sliced almonds

Mix cream cheese and sour cream well. Add remaining ingredients, except almonds. Sprinkle almonds on top. Bake at 350° for 20 to 30 minutes.

Serve with crackers.

Hot Hors d'oeuvres

Marilyn Kuehnast

1 lb. sausage
1 lb. sharp Cheddar cheese
2 loaves party rye bread*
1/2 c. sour cream

1 lb. hamburger
1 lb. Velveeta cheese
3 tsp. Italian seasoning

Brown meats and drain off excess grease. (Rinse in hot water to remove any extra grease.) Melt cheeses in double boiler. Mix meats and cheeses together. Spread on top of bread (sliced in half lengthwise). Top with Italian seasoning. Bake for 20 minutes at 300°.

Note: Can be frozen before baking.

*I use Rye Krisp crackers instead of the bread. Place on a plate and heat in microwave oven for 1 minute, or until hot.

Kristi's Corn Dip

Lindy Flatau

- | | |
|--------------------------------------|--------------------------------------|
| 8 oz. sour cream | 2 jalapeño peppers |
| 1 c. Hellmann's mayonnaise | 1 can green chilies |
| 2 cans Mexi-corn, drained | 1 1/4 c. sharp Cheddar cheese |
| 1 bunch green onions, chopped | |

Mix all ingredients together until blended. Refrigerate.
Serve with Fritos Scoops.

Jezebel

Angela Naeve

- | | |
|--|---------------------------------------|
| 5 oz. horseradish | 1/2 oz. (7.6 tsp.) dry mustard |
| 18 oz. apple jelly | 1/2 tsp. cracked pepper |
| 16 oz. pine-cot jelly, or 8 oz. pineapple Jelly & 8 oz. apricot jelly | |

Mix together well with an electric mixer. Refrigerate. Serve over cream cheese and dip Wheat thin crackers in it.

Keeps well and very easy to put together quickly for guests. Also good over pork chops and pork roast.

Mustard Dip

Jenny Boswell

- | | |
|--|----------------------------|
| 8 oz. sour cream | 1/2 c. sugar |
| 8 oz. Hellmann's mayonnaise | 3 tsp. horseradish |
| 8 oz. yellow mustard | 1 sm. onion, minced |
| 1 single pkt. Dry Hidden Valley Original Ranch dressing | |

Mix all ingredients. Let stand overnight.
Serve with pretzels.

Nacho Dip

Becky Vaudt

- | | |
|---|--------------------------------|
| 2 lb. Velveeta cheese | 1 lb. ground beef |
| 1 lb. sharp cheese | 1 lb. hot sausage |
| 1 can tomatoes with chilies | 1 onion, chopped |
| 1 can cream of mushroom soup | 1 sm. can green chilies |
| 1 pkg. California mix vegetables | |

Cook California mix vegetables and drain. Brown meats and onion until done. Drain. Melt cheeses. Put all ingredients in crock-pot.
Serve with Doritos.

Reuben Dip

Michele Wright

16 oz. sauerkraut, rinsed &
squeezed dry

8 oz. corned beef, diced

1/2 c. cream cheese

1/2 c. thousand island dressing

16 oz. shredded Swiss cheese

Combine all ingredients and pour into sprayed mini crock-pot. Heat 2 to 3 hours, until bubbly hot.

Serve with party rye bread, crackers, etc.

Note: Can be heated in baking dish for about 30 minutes in 350° oven.

Sauerkraut Dip

Vivian Olson

1 lb. hamburger, browned

16 oz. sauerkraut

1 lb. Velveeta cheese, cubed

1 can chili with no beans

Mix all ingredients together in a crock-pot. Turn crock-pot on medium until cheese is melted.

Serve with Tostitos chips.

This is an excellent dip, even for those who dislike sauerkraut.

Shrimp Salad Dip

Ellen Vanderhoff

1 can condensed tomato soup

8 oz. cream cheese

Heat slowly in double boiler until cheese melts. Let cool.

Dissolve 1 package Knox gelatin in 1/4 cup cold water and add to above.

Chop:

1 sm. green pepper

1 med. white celery heart (1 c.)

1 onion, minced, almost grated

Add above vegetables to melted sauce and fold in 1 cup real mayonnaise, 2 tuna-size cans shrimp (drained) and 3 hard-cooked eggs. Chill in refrigerator in mold. Serve with crackers.

Shrimp Dip

Mary Grebe

1 sm. can shrimp, drained

1 sm. + 1 lg. pkg. Philadelphia
cream cheese

4 T. mayonnaise

2 1/2 T. lemon juice

Mix until smooth.

Add:

1 med. chopped onion

1 c. diced celery

Salt & pepper

Garlic salt

Serve with crackers.

Tomato Relish

Charles Harris

6 med.-sized tomatoes, quartered & cut fine
1 med. onion, chopped

1 green pepper, chopped
1/4 tsp. dry mustard
3 tsp. vinegar

Mix well and chill 1/2 hour before serving.

Most of Mom's vegetables were always fresh from the garden.

Tortilla Chip Dip

Becky (Harris) Peterson

1 can Hormel chili without beans
8 oz. cream cheese

2 oz. sharp Cheddar cheese

Melt in small crock-pot. Keep warm and use as a dip for tortilla chips.

Variation: Could add hamburger if desired.

In memory of Richard Hacker.

Vegetable Dip

Wilma Crowl

DIP 1:

1 1/2 c. sour cream
1 c. chopped onion
1/2 c. chopped pimento
1/2 tsp. pepper
1/4 tsp. garlic powder

2 1/2 c. mayonnaise
1 c. chopped green pepper
2 tsp. salt
1/4 tsp. Tabasco sauce

DIP 2:

16 oz. sour cream
1 pkg. Ranch Original dressing mix

8 oz. shredded Cheddar cheese
1/2 pkg. real bacon bits

Very Good Dip

Marilyn Kuehnast

1 (10 3/4 oz.) can tomato soup
1 (3 oz.) pkg. lemon Jello
1 (8 oz.) pkg. cream cheese,
softened

1/2 c. finely-diced celery
1 c. Miracle Whip
2 bunches green onions (tops also)
1 green pepper, finely diced

Heat the soup and dry Jello together, until Jello is dissolved. Add cream cheese. Stir until smooth. Cool. Add Miracle Whip. Mix well. Add finely-sliced onions, diced pepper and diced celery. Refrigerate until thick.

Serve with party rye bread or rye crisp crackers. Yield: 3 1/2 to 4 cups dip.

Note: This keeps well in the refrigerator.

Zucchini-Cheese-Garlic Appetizer

Jan Jorgensen

- | | |
|------------------------------------|----------------------------|
| 4 c. grated zucchini | 1/2 c. vegetable oil |
| 1 3/4 c. biscuit baking mix | 1 lg. finely-chopped onion |
| 3/4 c. grated Parmesan cheese | 4 cloves chopped garlic |
| 1 c. shredded sharp Cheddar cheese | 3 T. dried parsley |
| 4 eggs, beaten | 1/2 tsp. salt |
| | 3/4 tsp. dried oregano |

Preheat oven to 400°. In a mixing bowl, combine the zucchini, biscuit baking mix, Parmesan cheese, Cheddar cheese, eggs, vegetable oil, onion, garlic, parsley, salt and oregano. Spread the mixture into a greased 9x13-inch baking pan and bake for 25 to 30 minutes, until golden brown. Allow the mixture to cool. Cut into small squares and serve warm or cold.

Pickle Wrap Dip

Ericka Vanderhoff Hansen

- | | |
|-------------------------------|--|
| 8 oz. sour cream | 1 (10 oz.) jar dill pickle relish |
| 8 oz. cream cheese | 2 dashes Worcestershire sauce |
| 3 pkg. Carl Buddig dried beef | Garlic powder, to taste |

Soften cream cheese in microwave. Add all ingredients, after cutting the dried beef in small pieces. Serve with Wheat Thins or crackers of your choice.

Salsa

Lori Stein

- | | |
|-----------------------------|---|
| 8 c. diced tomatoes | 2 T. salt |
| 2 onions, diced | 1 tsp. sugar |
| 2 lg. green peppers, diced | 1/4 c. vinegar |
| 1 c. celery, diced | 2 to 4 heaping T. minced/chopped garlic |
| 2 cans green chilies, diced | |
| 2 jars jalapeño peppers | |

Boil for 1 hour. Yield: 6 to 8 pints.

Strawberry Salsa

Sue Reimers

- | | |
|--------------------------------------|-------------------------|
| 1 pt. fresh strawberries, diced | Juice of 1 lime |
| 4 plum tomatoes, seeded & diced | 2 garlic cloves, minced |
| 1 sm. red onion, diced | 1 T. olive oil |
| 1 to 2 med. jalapeño peppers, minced | Tortilla chips |

In a bowl, combine strawberries, tomatoes, onion and peppers. Stir in the lime juice, garlic and oil. Cover and chill for 2 hours.

Manhattan Meat Balls

Louise Hauck

2 lb. ground beef	2 tsp. salt
2 c. soft bread crumbs	2 T. margarine
1/2 c. chopped onion	10 oz. apricot preserves
2 eggs	1/2 c. barbecue sauce
2 T. chopped parsley	

Combine meat, crumbs, onions, eggs, parsley and salt. Mix lightly. Shape into 1-inch meat balls. Brown in margarine, and then place into a 2-quart casserole. Combine preserves and barbecue sauce; pour over meat balls. Bake at 350° for 30 minutes; stir occasionally. Yield: 4 1/2 dozen.

To Prepare Ahead: Prepare recipe as directed, except for the baking. Cover securely. Freeze. When ready to serve, place in refrigerator 6 to 8 hours. Uncover. Bake at 350° for 1 hour, stirring occasionally.

Fresh Freezer Corn

Kayle Kluender

4 qt. fresh corn, cut off cob	1/4 c. sugar
1 qt. water	1 stick margarine
4 tsp. salt, or less	

Combine all ingredients together in a large kettle. Cook for 10 minutes. Cool completely and package in freezer bags.

Sugared Beer Nuts

Helen Wickre

1 c. sugar	1/2 c. water
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Bring above to a boil. Add 2 cups raw peanuts. Cook on stove-top until mixture is all coated on peanuts (medium-high heat). Coating on nuts is dull in color. Put onto cookie sheet and sprinkle with salt. Bake at 350° for 45 minutes. Stir occasionally while in oven. Cool.

Note: These store well in plastic container.

Snickers

Diane Lehman

1 (11 oz.) bag Snickers, minis	1 (9 oz.) bag sq. pretzels
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Place pretzel squares on parchment-lined cookie sheet in a single layer. Position a Snickers mini on each square. Bake in a 300° oven for 6 minutes. Cool completely, then store in airtight container.

Microwave Caramels

Verla Hinrichs

2 1/4 c. packed brown sugar
1 c. Karo white syrup
1 c. butter

1 can sweetened condensed milk
1 tsp. vanilla

Mix the first 4 ingredients and microwave on HIGH for 3 minutes. Do this 5 times. Total cooking time: 15 minutes. Add vanilla and pour into a 7x12-inch buttered pan.

Popcorn Balls

Arielle Naeve

40 c. popcorn

1 1/2 c. butter
2 c. white sugar

3/4 c. white syrup

Bring butter, sugar and syrup to a boil and simmer for 3 minutes. Remove from heat. Add 1 1/2 teaspoons vanilla. Stir well and pour over popcorn.

It works best to put soft butter or margarine on your hands before forming balls. This will help the mixture not stick to your hands. This can also make a popcorn bundt cake.

Chocolate Popcorn

Janna Emick

3 c. sugar
3 T. cocoa
1 c. milk
2 T. butter

2 T. corn syrup
1 tsp. vanilla
Approx. 10 c. popped corn

Cook to soft ball stage and pour over popcorn, coating well. Cool and enjoy.

Popcorn Cake

Becky Ruby

4 qt. popped popcorn
1 lb. salted peanuts
1 lb. marshmallows

1 lb. M&M's with nuts
1/2 c. butter
1/2 c. oil

Mix popcorn, peanuts and M&M's in a large bowl. Melt marshmallows, butter and oil. Pour over popcorn mixture. Press into a greased bundt pan. When cool, remove from pan.

Popcorn Balls - Jello

Bev Zinnel

1 c. unpopped corn

1 c. white sugar

1 c. white syrup

1 (3 oz.) pkg. Jello

Pop corn. Cook sugar and syrup until it comes to a boil. Leave on burner and add Jello. Stir until dissolved and pour over popped corn. Form into balls.

Stuffed Mushrooms

Becky Vaudt

12 lg. mushrooms

1/4 c. Parmesan cheese

6 slices bacon, crispy & crumbled

1 onion, minced

1/2 T. minced garlic

Mix bacon, onion and garlic. Microwave on HIGH for 6 minutes. In the meantime, remove stems from mushrooms. Chop mushroom stems. Remove bacon mixture from microwave; add cheese and chopped stems. Stuff mushroom caps and microwave on MEDIUM until warmed through.

Sesame Crab Rolls

Marilyn Kuehnast

1/2 lb. American cheese, cubed

1/2 c. butter

2 (6 oz.) cans crabmeat, drained

20 slices white bread

1/2 to 1 c. butter

1 1/2 (1 7/8 oz.) cans sesame seeds

Melt cheese and 1/2 cup butter. Cool slightly, then add crabmeat. Stir until cool. (Mixture will blend as it cools.)

Cut crusts from bread. Flatten each slice with rolling pin. Spread with approximately 1 teaspoon cheese mixture and roll up jellyroll fashion. Melt remaining butter. Dip each roll in butter, and then roll in sesame seeds. Place on cookie sheet and freeze.

Thaw about 15 minutes. Cut rolls into thirds. Broil, turning once. Serve immediately. Yield: 60 appetizers.

Snack Crackers

Lorraine Lowe

1 lb. oyster crackers

1/2 tsp. lemon pepper

1 c. Wesson oil

1/2 tsp. garlic salt

1 pkg. Hidden Valley Ranch dressing mix (be sure it's the kind made with milk)

1/2 tsp. dill weed

Stir all together several times until oil is absorbed.

For a zestier cracker, use Vintage Herb Mix.

Super Smokies

Michele Wright

1 pkg. Lit'l Smokies, any variety
13 to 15 slices bacon

Brown sugar
Toothpicks

Preheat oven to 425°. Cover an 11x17-inch jellyroll pan (with sides) with aluminum foil. Spray foil.

Slice bacon into 3 equal pieces. Wrap 1 piece of bacon around Lit'l Smokie; place seam-side down on foil. Continue until all Smokies are wrapped. Press approximately 1 teaspoon brown sugar on top of each Smokie. Bake for 25 to 35 minutes, until sugar is bubbly. Cool slightly. Insert toothpick to serve.

Summer Sausage

Joyce Thompson

3 lb. lean ground pork
1 lb. ground beef
4 T. Morton Tender Quick salt
1/2 to 3/4 tsp. garlic salt
1/2 to 3/4 tsp. onion salt

1/4 to 3/4 tsp. pepper
1 tsp. dry mustard
1 to 1 1/2 T. liquid smoke
1 to 4 T. Worcestershire sauce
1 c. water

Mix well. Divide into equal portions of 4 or 6. Shape into long rolls and wrap in foil. Refrigerate 24 hours. Add 2 cups water in pan. Cover pan and bake at 350° for 1 1/2 hours. Drain well.

This freezes well.

Note: The smaller amount of seasoning will give a mild-tasting sausage. For a spicy taste, use the larger amount.

Tortillas

Bert Kirchoff

1 c. flour
1/2 c. cornmeal
1/4 tsp. salt

1 egg
1 1/2 c. cold water

Combine all ingredients in a bowl. Beat with rotary beater until smooth. Spoon 3 tablespoons of batter onto a moderately-hot ungreased griddle, spreading to make a thin 6-inch pancake. Turn when edges begin to look dry, not brown. Bake other side. Yield: 12 servings.

These can also be used as soft taco shells and for enchiladas.

Treats for Alex

Linda Gunderson

1 pkg. caramels
1 stick margarine
1/2 c. Eagle Brand milk

1 bag lg. marshmallows
1 box Rice Krispies

Melt caramels, margarine and Eagle Brand together in either your microwave or on top of your stove. Either way, be careful not to scorch with a setting that is too high. Using a fork to skewer, dip large marshmallows in pot, and then roll in Rice Krispies. Set on waxed paper to dry for a minute.

Tex-Mex Wontons

Becky Vaudt

1/2 lb. ground beef
1/4 c. onion, diced
2 T. green pepper, diced
1/2 (15 oz.) can refried beans
4 oz. wonton wrappers

1/4 c. shredded Cheddar cheese
1 T. catsup
1 1/2 tsp. chili powder
1/4 tsp. ground cumin
Taco sauce

Cook beef, onion and green pepper. Drain. Stir in beans, cheese, catsup, chili powder and cumin. Mix well. Place 1 teaspoon of mixture in wonton wrapper. Fold. Fry a few minutes in 375° oil. Serve with taco sauce.

Veggie Pizza

Cindy Harris

2 (8 oz.) pkg. crescent rolls

Unroll and seal on jellyroll pan. Bake at 350° until lightly browned. Cool.

Mix and spread:

2 (8 oz.) pkg. cream cheese
3/4 c. mayonnaise
1 tsp. dill weed

2 T. dried onion
1 tsp. garlic powder

Put fresh vegetables on top.

In memory of Lloyd and Helen Harris.

Hanky Panks

Mary Grebe

1 lb. hamburger
1 lb. spicy sausage (Jimmy Dean hot)
1 lb. Velveeta cheese or Cheez Whiz

1/2 to 1 tsp. oregano
1 T. Worcestershire sauce
1/2 to 1 tsp. garlic salt
Party rye bread

Mix meats and brown. Melt in cheese. Add seasonings. Spread on bread. Broil until mixture bubbles.

Note: Can freeze topping for later use.

Fish Balls

Roger Day

- | | |
|-------------------------------|--|
| 3 lb. Northern fillets | 3 eggs |
| 3 tsp. salt | 2 tsp. Accent seasoning |
| 1 1/2 c. cornstarch | 16 T. carrots, coarsely chopped |
| 1 c. sesame seeds | Oil, for deep-fat frying |
| 7 tsp. sugar | |

Remove bones from fillets. Finely grind fish in meat grinder. Grind fish once more. Add rest of ingredients to fish and mix well. Shape into 3/4-inch size (or smaller) balls. Heat oil in deep-fat fryer to 350°. Fry balls until light brown.

Note: Fish balls may be frozen before frying. Thaw slightly.

Snack Mix

Wilma Crowl,
Darreck Harris

- | | |
|--------------------------|----------------------------------|
| 3 c. Corn Chex | 1 stick margarine |
| 3 c. Rice Chex | 2 tsp. seasoned salt |
| 3 c. Wheat Chex | 1 tsp. garlic powder |
| 2 c. mixed nuts | 1 tsp. onion powder |
| 2 c. peanuts | 1 tsp. celery salt |
| 2 c. sm. pretzels | 1 T. lemon juice |
| 2 c. Cheerios | 3 T. Worcestershire sauce |
| 2 c. Kix | |

In a large roaster, mix all cereal, except Kix and Cheerios. Add nuts and pretzels. Heat 2-cup Pyrex measuring cup in microwave, all other ingredients, until margarine is melted. Stir; pour over cereal and stir again. Bake 1 hour at 250°, stirring every 15 minutes. Add Cheerios and Kix the last 15 minutes of baking time. Store in covered container.

Note: Can freeze.

I make at least 8 gallons every Christmas and use for gifts.

Puppy Chow

Ericka Vanderhoff Hansen

- | | |
|---|--------------------------------------|
| 1 (12 oz.) pkg. semi-sweet chocolate morsels | 1 (12 oz.) box Crispix cereal |
| 1/2 c. peanut butter | 2 c. powdered sugar |

In a large microwave-safe bowl, melt chocolate at HIGH for 1 minute. Stir and heat 30 seconds longer at HIGH, or until melted when stirred. Stir in peanut butter. Gently stir in Crispix cereal until evenly coated.

Place powdered sugar in a 2-gallon zipper-type plastic bag. Add and gently toss coated cereal in closed bag until evenly coated. Store in airtight container.

Munchies

Vannetta Heggen

2 c. raw peanuts
1 c. sugar

1/2 c. water

Cook in heavy pan until crystallized (no liquid left in pan). Does take awhile. Put onto a buttered cookie sheet or jellyroll pan and bake at 300° for 15 minutes. Stir and bake 15 minutes more.

Microwave Caramel Corn

LeRoy Kapersen

1 c. brown sugar
1 stick margarine
6 qt. popped popcorn

1/4 c. white syrup
1/2 tsp. baking soda

Mix brown sugar, margarine and white syrup together. Bring to a boil; boil for 2 minutes on HIGH. Add the 1/2 teaspoon baking soda and stir. Pour mixture over 6 quarts popped popcorn in a brown paper bag; stir and shake well. Close bag and put in the microwave; cook on HIGH for 1 1/2 minutes. Take out and shake well. Microwave another 1 1/2 minutes on HIGH. Remove from microwave and shake again. Pour onto cookie sheets to cool.

Halloween Treats

In Memory of Ecke Rosendahl

1 box Rice Krispies
1 pkg. lg. marshmallows
1 stick margarine

1 can Eagle Brand milk
1 bag caramels, melted

Melt caramels in double boiler. Add margarine and milk. Roll marshmallows in mixture, 1 or 2 at a time. Lift out and roll in Rice Krispies. Lay on waxed paper.

Bugle Ranch Snack Mix

Karin Sande

2 (6 oz.) pkg. Bugles
1 (12 oz.) pkg. mini pretzels
1 (6 oz.) pkg. Goldfish crackers
(cheese flavor)

1 (10 oz.) can cashews
1 env. ranch dressing mix
3/4 c. vegetable oil

Combine ranch dressing and oil. Combine all other ingredients. Add dressing mix with dry ingredients. Mix gently. Store in airtight container.

Cheerios Treats

Ellen Vanderhoff

3 T. butter or margarine
1 (10 oz.) pkg. mini marshmallows
1/2 c. peanut butter

5 c. Cheerios
1 c. plain M&M's
1 tsp. vanilla

Melt butter and marshmallows. Stir in peanut butter and vanilla. Add cereal and M&M's. Spread in greased 9x13-inch cake pan.

Caramel Crispix

Sue Kuehnast

1 c. butter
1/2 c. corn syrup
2 c. brown sugar

1/2 tsp. baking soda
1 (17.9 oz.) box Crispix
M&M's (opt.)

Heat butter, corn syrup and brown sugar on medium-high until boiling. Boil for 30 seconds. Remove from heat and add baking soda. Stir. Put cereal in brown paper bag. Pour caramel mixture over cereal and shake. Microwave bag for 90 seconds. Remove and shake. Repeat this step 2 more times. Spread on waxed paper to cool. Add M&M's, if desired, after it has cooled.

Chip Clusters

Becky Ruby

12 oz. butterscotch chips
6 oz. semi-sweet chips
6 oz. milk chocolate chips

1 c. crushed potato chips
1 c. chopped cashews

Melt chips. Add crushed potato chips and cashews. Spoon onto waxed paper until firm and cool.

White Chocolate Party Mix

Wendy Bormann

1 (10 oz.) pkg. mini pretzels
5 c. Cheerios
5 c. Corn Chex
2 c. salted peanuts

1 (14 oz.) pkg. plain M&M's
2 (12 oz.) pkg. white chocolate or
vanilla chips
3 tsp. vegetable oil

Mix dry ingredients together. Melt chips and oil over low heat. Pour over dry mixture and mix together. Spread onto waxed paper to dry.

Frozen Fruit Cups

Becky Vaudt

- | | |
|-------------------------------|--|
| 1 sm. can frozen orange juice | 1 (No. 2) can crushed pineapple with juice |
| 1 sm. can frozen lemonade | 3 lg. bananas, sliced |
| 2 1/4 c. water | 2 cans mandarin oranges, drained |
| 1 1/2 c. sugar | |

Mix juices, water and sugar until sugar is dissolved. Add fruit. Pour into cups and freeze. Remove from freezer 15 to 20 minutes before serving.

Warm Caramel Apple Topping

Louise Hauck

- | | |
|---|---|
| 1 (21 oz.) can Thank You or Wilderness apple pie filling or topping | 1/8 tsp. ground nutmeg |
| 1/2 c. caramel ice cream topping | 1 qt. vanilla ice cream, or 6 slices pound cake |
| 1/3 c. orange juice | Salted peanuts (opt.) |

In a saucepan over low heat, simmer the pie filling, caramel topping, orange juice and nutmeg for 5 minutes, or until heated through. Yield: 2 cups or 6 servings.

Serve warm over ice cream or pound cake. Top with peanuts, if you wish.

Beverages

Banana Sipper

Dawn Mason

- | | |
|----------------|------------------|
| 1 c. milk | 1 banana |
| 1/2 c. sugar | 6 to 8 ice cubes |
| 1 tsp. vanilla | |

Mix all in blender, about 20 to 30 seconds. Yield: 2 glasses.

Peanut Butter-Banana Milkshake

Ashley Hauck

- | | |
|--------------------------------|----------------------------|
| 1/2 lg. ripe banana, sliced | 1 c. milk |
| 2 to 3 T. creamy peanut butter | 2 scoops vanilla ice cream |

In a blender container, place banana, peanut butter and milk. Cover; blend well. Add ice cream; cover and blend until smooth. Serve immediately. Yield: 2 (8-ounce) servings.

Brandy Slush

Ellen Vanderhoff

7 c. hot water
2 c. sugar
2 c. tea (made with 4 bags)

12 oz. frozen lemonade
12 oz. frozen orange juice
1 pt. brandy or vodka

Mix and freeze at least 24 hours.
Fill glass 1/2-full of slush. Fill with 7-Up.

Frozen Fruit Slush

Laura Schaffer,

In Memory of Faith Weiss

2 1/2 c. water
1 c. sugar
1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen orange juice
3 or 4 bananas

1 (16 oz.) can crushed pineapple
1 (4 oz.) jar maraschino cherries
(with juice)
1 (8 oz.) box frozen strawberries

Heat water and sugar to dissolve sugar. Let cool. Partially thaw fruit juice and berries. Combine all, including all juices. Put into plastic cups, about 1/2 cup per serving, and freeze. Take out 1 hour or so before serving.

Great for dessert or breakfast.

Coffalate Smoothie

Wendy Bormann

1/2 gal. chocolate milk
1/4 c. Taster's Choice instant coffee
grounds

1/3 to 1/2 c. sugar
1 1/4 c. half & half
Chocolate syrup, to taste

Mix all ingredients together and serve over ice.

Cappuccino Mix

Ellen Vanderhoff

1 c. powdered nondairy creamer
1 c. instant chocolate drink mix
2/3 c. instant coffee granules

1/2 c. sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Combine all ingredients; mix well. Store in airtight container. Yield: 3 cups of mix or 16 servings.

To serve, add 3 tablespoons mix to 3/4 cup boiling water; stir.

Hot Cranberry Cider

Marilyn Kuehnast

3 qt. apple juice or cider
1 qt. cranberry juice

2 to 3 whole cloves
1 (3 1/2") cinnamon stick

Combine all ingredients in a large kettle; bring to a boil. Boil 5 minutes. Reduce heat, cover, and simmer 30 minutes. Remove cloves and cinnamon stick. Yield: 1 gallon (25 to 30 servings).

Serve warm in cute mug with a cinnamon stir stick.

Cranberry Cordial Liquor

Marilyn Kuehnast

4 pkg. fresh cranberries
1 qt. vodka

3 1/2 c. sugar
1 (12 oz.) can frozen cranberry juice

Chop cranberries in blender. Half-fill a 1-gallon jar (with lid) with water. Add chopped cranberries, sugar, vodka and thawed cranberry juice. Add enough water to fill jar. Stir well. Each day, turn jar upside down. Do this for 10 days. Strain off liquor and that's it.

Frozen Daiquiri

Louise Hauck

1 can limeade (frozen)

Fill can with light rum. Add 1 (16-ounce) bottle 7-Up. Blend, then fill blender with ice. Yield: 6 drinks.

Homemade Eggnog

Danile Haafke

12 eggs
1 1/2 c. sugar
1/2 tsp. salt
2 qt. milk, divided

2 tsp. vanilla extract
1 tsp. ground nutmeg
2 c. whipping cream
Additional nutmeg (opt.)

In a heavy 4-quart saucepan, whisk together eggs, sugar and salt. Gradually add 1 quart milk. Cook and stir over low heat until a thermometer reads 160° to 170°, about 30 to 35 minutes. Pour into a large heatproof bowl. Stir in the vanilla, nutmeg and remaining milk. Place bowl in an ice water bath. Stir frequently, until mixture is cool. If mixture separates, process in blender until smooth. Cover and refrigerate at least 3 hours.

Beat heavy cream until soft peaks form; add to top of eggnog and serve. Yield: 3 1/2 quarts.

Rose's R&R Irish Cream

Marilyn Kuehnast

- | | |
|--|----------------------------|
| 1 can Eagle Brand sweetened condensed milk | 1 tsp. vanilla |
| 1 1/2 T. chocolate syrup | 3 eggs |
| 1 c. Irish whiskey | 1 (1 lb.) ctn. Coffee Rich |

Place all ingredients in blender and mix until well blended. Store in refrigerator.

Raspberry Lemonade

Louise Hauck

- | | |
|--|-----------------------------|
| 2 cans frozen lemonade concentrate, thawed | 4 T. sugar |
| 2 (10 oz.) pkg. frozen sweetened raspberries, partially thawed | 2 liters club soda, chilled |
| | Ice cubes |

In a blender, combine lemonade, raspberries and sugar. Cover and process until blended. Strain to remove seeds. In a large 4.5-quart container, combine raspberry mixture and club soda and ice. Mix well. Serve immediately. Yield: 3 1/2 quarts.

Humboldt Punch

Karin Sande

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|---------------------------------|----------------------------------|
| 11 (6 oz.) cans frozen lemonade | 1 gal. water |
| 1/2 c. sugar | 1 tsp. blue liquid food coloring |
| 7 (16 oz.) btl. 7-Up | 1 gal. pineapple sherbet |

Mix lemonade and sugar together. May freeze some of this for ice molds. Add water and coloring. According to size of punch bowl, add 7-Up and sherbet to fit in bowl. Yield: 80 (6-ounce) servings.

Mom's Red Christmas Punch

Marilyn Kuehnast

- | | |
|--|---------------------------------------|
| 3 pkg. unsweetened strawberry Kool-Aid | 2 qt. strawberry soda or 7-Up |
| 1 tall can water | 1 tall can pineapple-grapefruit juice |
| | 2 c. sugar |

Dissolve Kool-Aid and sugar in water. Add juice. Chill. Add soda when ready to serve.

Rhubarb Punch

Verla Hinrichs

3 c. finely-chopped rhubarb**1 sm. can pink lemonade****3 c. water****1 (2 liter) btl. 7-Up or ginger ale****3/4 c. sugar**

Boil rhubarb, water and sugar 10 minutes. Add lemonade and mix. When serving, add equal amounts of mix with soda pop over ice.

Lemonade Slush Punch

Mary Grebe

2 sm. pkg. lemon Jello**1 c. sugar**

Mix as directed on package.

2 pkg. unsweetened lemonade**2 qt. water****Kool-Aid****1 (46 oz.) can unsweetened****1 c. sugar****pineapple juice**

Stir together Kool-Aid and add Jello mixtures. Freeze. Yield: 6.5 quarts mix.

Add 3 quarts ginger ale when serving.

Strawberry-Watermelon Slush

Lois Meyer

2 c. cubed, seedless watermelon**1/3 c. lemon juice****1 pt. fresh halved strawberries****2 c. ice cubes****1/3 c. sugar**

Combine everything in blender. Gradually add ice cubes; process until slushy. Pour into glasses and serve.

Very good on a hot day.

Damon Miller's Raspberry Ratafia

Mary Grebe

2 lb. raspberries**2 lb. sugar****1/2 gal. brandy****1 qt. water**

Crush the berries well. Steep them for at least 2 weeks in the brandy. After 2 weeks, boil the water and sugar as syrup. Add to the berries and brandy after cooling. Bottle and store in refrigerator.

Crock-Pot Wassail

Kathy Gonnerman

- | | |
|-----------------------|------------------------------------|
| 2 qt. apple cider | 1 sm. orange, sliced, with peeling |
| 1 pt. cranberry juice | 2 sticks cinnamon |
| 1/4 c. orange juice | 1 c. rum |
| 1/2 to 3/4 c. sugar | |

Combine ingredients in a 6-quart crock-pot. Cover and cook on high for 2 hours. Remove orange slices and cinnamon sticks. Cook on low 2 to 4 hours longer. Serve warm from crock-pot.

Honey Wassail

Diane Lehman

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|--|--|
| 1 gal. apple cider | 1 (16 oz.) can frozen lemonade concentrate |
| 1 (32 oz.) can unsweetened pineapple juice | 3/4 to 1 c. honey |
| 1 (16 oz.) can frozen orange juice concentrate | About 10 cloves |
| | 2 sticks cinnamon |

Use the frozen concentrate undiluted. Combine all. Bring to a boil and let simmer.

Russian Tea - Spiced Tea Mix

Mary Grebe

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|---------------------------------|-----------------------------|
| 2 c. Tang | 2 tsp. ground cloves |
| 3 c. sugar (I use 2 c. Splenda) | 3/4 c. instant lemonade mix |
| 2 tsp. cinnamon | 1 c. instant tea (decaf) |

Use 3 teaspoons per 1 cup of hot water, or 1 level tablespoon per mug.

Iced Strawberry Tea

Louise Hauck

- | | |
|--------------------------|--------------------|
| 1 pt. fresh strawberries | 1/4 c. lemon juice |
| 4 c. cold tea | Ice cubes |
| 1/3 c. sugar | |

Set aside 5 whole strawberries. Purée the rest in a blender; strain into pitcher. Stir in tea, sugar and lemon juice until sugar dissolves. Chill. Serve over ice. Garnish with whole berries.

Tea for 50

Louise Hauck

4 c. sugar
1 1/2 c. water
1 c. lemon juice
4 c. orange juice
6 c. pineapple juice

2 qt. weak tea
1 (67 oz.) btl. ginger ale
Fresh mint & orange, lemon, lime
slices (opt.)

Mix sugar and water in a medium saucepan. Bring to a boil and boil 1 minute. Cool mixture. Combine cooled sugar syrup, juices and tea. Place in a punch bowl. Add ginger ale before serving, and garnish with fruit slices or decorative ice ring.

Strawberry-Watermelon Slush

Lita Meyer

2 qt. water
1 pt. fresh strawberries
1 pt. fresh watermelon
1/2 c. sugar
1/2 c. lemon juice
1/2 c. lime juice
1/2 c. orange juice
1/2 c. pineapple juice
1/2 c. mint leaves
1/2 c. orange slices
1/2 c. lime slices
1/2 c. pineapple slices
1/2 c. mint leaves
1/2 c. orange slices
1/2 c. lime slices
1/2 c. pineapple slices

Damon Miller's Raspberry Refresher

2 qt. water
1 qt. fresh raspberries
1/2 c. sugar
1/2 c. lemon juice
1/2 c. lime juice
1/2 c. orange juice
1/2 c. pineapple juice
1/2 c. mint leaves
1/2 c. orange slices
1/2 c. lime slices
1/2 c. pineapple slices

The Bread of Life - Breads & Breakfast



*Blessed is he
that shall eat bread
in the kingdom of God.*

Luke 14:15



General Food Hints

- An apple cut in half and placed in the cake box will keep cake fresh several days longer.
- To keep hard cheese fresh, cover with cloth moistened in vinegar; or grate the cheese and store in a tightly covered jar in the refrigerator.
- To keep sour cream fresh longer, store upside down in the refrigerator so that air cannot enter the container.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.
- Parsley will keep a long time in the refrigerator if, after washing it, you place it in a covered jar while still slightly damp.
- If soup is too salty, place a piece of raw potato in cooking pot to absorb the salty taste. If soup is too greasy, drop a lettuce leaf in pot. When grease has been absorbed, remove lettuce.
- Citrus fruit yields nearly twice the amount of juice if it is dropped into hot water a few minutes or rolled beneath your hand before squeezing.
- To peel a tomato easily, spear it with a kitchen fork and plunge it into boiling water 30 seconds. The skin will slide right off.
- Tomatoes cut vertically "bleed" less.
- Before measuring syrup, jelly, molasses, honey or other sticky substances, grease the measuring cup.
- To ignite alcohol, brandy, rum, etc., you must first heat it gently to allow the alcohol vapors to rise. If you boil the liquid, the alcohol will evaporate and never ignite.
- Before using the pulp of citrus fruits, grate the peel, being careful not to include the bitter-tasting inner white rind. Place in a tightly covered container and freeze until needed.
- For a ready supply of bread crumbs, save the heels from all your bread plus any stale bread. Place in a plastic bag and freeze until needed. Make crumbs by putting the frozen slices in a blender or food processor. You can also make crumbs first, then freeze for use in any recipe calling for fresh crumbs.
- Fried or baked chicken is especially delicious when it has first been marinated in the refrigerator overnight in buttermilk, sour milk, or sour cream.
- To keep honey from clinging to inside of measuring cup, first coat inside of cup with oil.
- You can get more juice from a dried-up lemon if you heat it for five minutes in boiling water before you squeeze it.
- When making cracker crumbs, put the crackers in a clear bag and use the rolling pin to crush them. This doesn't make a mess on the counter or the rolling pin and the crumbs can be easily poured from the bag into a measuring cup. Then shake the bag out and save it to be used again.

The Bread of Life - Breads & Breakfast

Breads

Happiness

Barb Zabel

2 heaping c. patience
2 handfuls of generosity
1 headfull of understanding

1 heartfull of love
Dash of laughter & faith

Mix patience, love, generosity, laughter and understanding. Sprinkle with extra understanding. Add plenty of faith and mix well. Spread over a lifetime. With God's help, always serve everyone you meet. Serving size: Matthew 28:19.

Baking Powder Biscuits

Gloria Strickland

2 c. flour
2 tsp. baking powder
1 tsp. salt

4 T. shortening
2/3 c. milk

Mix in order. Place on greased cookie sheet. Bake at 450° for 12 to 15 minutes.

Cheese-Garlic Biscuits

Sharon Bacon

2 c. Original Bisquick
2/3 c. milk
1 c. shredded Cheddar cheese

2 T. margarine or butter, melted
1/8 tsp. garlic powder

Stir baking mix, milk and cheese until soft dough forms. Drop by spoonfuls onto an ungreased cookie sheet. Bake at 450° for 8 to 10 minutes, or until golden brown. Stir the margarine and garlic powder together. Brush over warm biscuits.

KFC Biscuits

Will Schaffer

2 c. flour	1/2 tsp. cream of tartar
1 T. baking powder	1/2 c. butter (cool)
2 tsp. sugar	3/4 c. buttermilk
1/2 tsp. salt	1/2 tsp. baking soda

Combine the first 5 ingredients, mixing well. Cut in the butter until mixture resembles coarse meal. Combine buttermilk and baking soda; add to dry mix. Stir until dry mix is moistened. Knead dough on lightly-floured surface (10 to 12 times). Roll dough to 1/2-inch thickness. Cut with biscuit cutter. Place biscuits on lightly-greased baking sheet. Bake at 450° for 10 minutes, or until lightly golden on top.

Apple Bread

Bev Wilcox

1 c. salad oil	3 c. flour
1 c. nuts	1 tsp. salt
2 c. sugar	1 tsp. baking soda
2 c. diced, peeled apples	2 tsp. vanilla
3 eggs, beaten well	

Combine oil, nuts, sugar, diced apples and eggs in a bowl; beat by hand until well blended. Add flour, salt, baking soda and vanilla; blend well. Pour into 2 to 3 small greased bread pans. Bake at 350° for 60 to 90 minutes.

Banana Bread

Delores Telford

1 c. sugar	1 tsp. baking powder
1/2 c. shortening	1 tsp. baking soda
2 egg yolks	1/4 tsp. salt
2 mashed bananas	2 egg whites, beaten
1/2 c. cold water	1/2 c. chopped nuts
2 c. flour	

Mix shortening and sugar. Beat in egg yolks, then mashed bananas, then cold water. Sift the dry ingredients and add to mixture. Fold in beaten egg whites and nuts. Bake at 325° for 45 to 50 minutes in 2 small loaf pans.

Banana-Nut Bread

Melinda (Kamp) Wallrichs

3/4 c. margarine
 1 1/2 c. sugar
 1 1/2 c. mashed bananas
 2 eggs
 1 tsp. vanilla

2 c. flour
 1 tsp. baking soda
 1/2 tsp. salt
 1/2 c. buttermilk or sour milk
 3/4 c. chopped walnuts

Cream butter and sugar. Blend in bananas, eggs and vanilla. Sift flour, baking soda and salt together. Add to banana mixture, alternating with buttermilk. Mix thoroughly after each addition. Add nuts. Pour into greased loaf pan. Bake 1 1/2 hours at 325°.

Dora's Banana Bread

Gloria Strickland

1/3 c. shortening
 1/2 c. sugar
 2 eggs
 1 3/4 c. flour
 1/4 tsp. baking soda

1 c. mashed bananas
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 c. nutmeats

Mix ingredients in order given. Pour into greased loaf pan. Bake 1 hour at 350°. Yield: 1 loaf.

Banana Bread

Braden Vik

1/2 c. butter or margarine
 1 c. sugar
 1 egg
 3 lg. bananas, mashed

1 1/2 c. flour, sifted
 3/4 tsp. baking soda
 1/2 tsp. salt
 1 T. baking powder

Cream together butter and sugar until light and fluffy. Add beaten egg. Blend in mashed bananas and sifted dry ingredients. Pour into greased and floured 4 x 8 x 2 1/2-inch loaf pan. Bake at 350° for 50 to 60 minutes.

Christmas Bread

Helen Wickre

1 strawberry cake mix
 1/4 c. flour
 1 (3 oz.) pkg. strawberry Jello
 4 eggs

1/2 c. water
 3/4 c. oil
 1 (10 oz.) pkg. frozen strawberries,
 thawed

Mix all ingredients in a bowl. Pour into greased 5x9-inch loaf bread pan. Bake for 50 to 55 minutes at 350°.

Cranberry-Nut Bread

Laura Schaffer

- | | |
|---------------------|-------------------------------|
| 1 egg | 1/2 tsp. baking soda |
| 1/2 c. orange juice | 1 1/2 tsp. baking powder |
| 2 T. melted butter | 2 T. hot water |
| 2 c. flour | 1 c. cranberries, cut in half |
| 1 c. sugar | 1/2 c. nuts, chopped |
| 1 tsp. salt | |

Combine egg, juice and butter. In another bowl, mix dry ingredients. Mix the egg mixture with dry ingredients, cranberries and nuts. Pour into a greased loaf pan. Bake at 350° for 45 minutes.

Cranberry-Orange Bread

Marilyn Kuehnast

- | | |
|-------------------------------|--|
| 2 c. sifted all-purpose flour | 3/4 c. sugar |
| 1 1/2 tsp. baking powder | 1 tsp. salt |
| 1/2 tsp. baking soda | 1 beaten egg |
| 1 tsp. grated orange peel | 3/4 c. orange juice |
| 2 T. vegetable oil | 1 c. coarsely-chopped fresh
cranberries |
| 1/2 c. chopped walnuts | |

Sift together flour, sugar, baking powder, salt and baking soda. Combine egg, peel, juice and oil. Add to dry ingredients, stirring just until moistened. Fold in cranberries and walnuts. Bake in a greased 5x9x3-inch bread pan for 60 minutes at 350°. Remove from pan and cool on wire rack. Yield: 1 large loaf.

Note: You can divide it into 3 small loaf pans. Reduce cooking time to 35 to 45 minutes. Check with toothpick in center. It is done when toothpick comes out clean.

Date Nut Bread

Loretta Grebner

- | | |
|----------------------|----------------------|
| 1 c. dates, cut up | 1/2 tsp. baking soda |
| 3/4 c. boiling water | |

Let stand 20 minutes.

Add:

- | | |
|--------------------------------|------------------------|
| 1/2 c. sugar | 1/2 tsp. baking powder |
| 1/2 T. butter (soft or melted) | Vanilla |
| 1 egg | Nuts |
| 1 c. flour | |

Spray 1 bread pan or 2 small bread pans with Pam or butter them well. Bake at 325° for 1 hour. Take out of bread pan while it is still hot.

Date Nut Bread

Marilee Bland

1 pkg. pitted dates
2 c. boiling water
1 1/2 c. sugar
2 T. melted butter
2 eggs
1/2 tsp. salt

1 c. nuts
Water from dates & dates
1 tsp. vanilla
3 1/2 c. flour
2 tsp. baking soda
1/2 tsp. baking powder

Pour boiling water over chopped dates and cool. Mix rest of ingredients in. Pour into 2 loaf pans and bake 1 hour at 350°. Slice and butter to serve.

I got this recipe from my friend's mother when I was in 6th grade, and it has been my favorite nut bread for 60 years.

Date Nut Bread

In Memory of Alberta Wolf,
Charter Member of Zion

1 1/2 c. chopped dates
1 1/2 c. boiling water
1 1/2 c. sugar
1 tsp. salt
2 T. shortening
1 beaten egg

2 3/4 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1 c. nuts
1 tsp. vanilla

Mix dates, sugar, salt and shortening. Pour in boiling water. Let cool. Add egg and vanilla. Sift all dry ingredients, and then add them. Bake in 2 greased and floured bread pans at 350° for 50 to 60 minutes.

Dilly Bread

Verla Hinrichs

3 pkg. yeast, dissolved in 2/3 c.
warm water

2 1/2 c. cottage cheese, heated to
lukewarm

Add the following:

5 T. sugar
2 1/2 T. instant onion
2 1/2 T. butter
5 tsp. dill seed

2 1/2 tsp. salt
3/4 tsp. baking soda
2 to 3 eggs

Add the following, part at a time: 4 1/2 to 6 cups flour (I use all kinds, some rye, some whole wheat, some white, or whatever). Add flour until a stiff dough is formed. It should NOT be as thick as bread dough, though. Cover. Let it rise until double, about 50 to 60 minutes. Stir it down and turn onto a floured table. Knead 10 to 12 times and form into bread loaves. I like to use small pans or long skinny pans. Let rise 30 to 40 minutes. Bake at 350° for 30 to 50 minutes, depending on the size of the pans. Bake until golden brown. Brush with butter. Cool about 10 minutes before removing from the pans. Delicious served warm with butter. Yield: 2 1/2 loaves.

Fruit Bread

Tracey Gord

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda

1 c. mashed bananas
1/4 c. chopped maraschino cherries
1/4 c. chocolate chips
1/4 c. nuts

Combine the butter and sugar. Add the eggs and beat well. Sift the flour and baking soda; add alternately with the bananas to the egg mixture. Mix in remaining ingredients. Pour into an oiled loaf pan. Bake at 350° for 45 minutes to 1 hour.

While still warm, drizzle with a powdered sugar icing.

Monkey Bread

Bev Zinnel

3 tubes refrigerated biscuits
1/2 tsp. cinnamon
1/3 c. sugar
Nuts (opt.)

1 1/2 sticks margarine
1 tsp. cinnamon
1 c. brown sugar

Cut each biscuit into 4 pieces. Roll each piece in mixture of 1/2 teaspoon cinnamon and 1/3 cup sugar. Grease bundt pan with Pam. Place nuts in bottom of pan, then layer of biscuits. Combine margarine, 1 teaspoon cinnamon and brown sugar. Boil 2 to 3 minutes. Pour over biscuits and nuts. Bake at 350° for 25 minutes. Cool 10 minutes and turn out.

Orange-Raisin Bread

Jenny Boswell

8 oz. orange juice
1 c. raisins
2 T. melted margarine
1 tsp. vanilla
1 well-beaten egg

2 c. flour
1/4 tsp. salt
1 tsp. baking powder
1/2 tsp. baking soda
1 c. sugar

Bring 8 ounces orange juice to a boil. Pour over 1 cup raisins. Stir in remaining ingredients. Put into regular loaf pan that has been greased. Bake 50 to 60 minutes.

Parmesan Herb Bread

Kathy Gonnerman

1/2 c. soft oleo
1/4 c. Parmesan cheese
1/2 tsp. crushed oregano leaves

1/4 tsp. basil leaves, crushed
1/8 tsp. garlic salt
1 French bread loaf

Combine all ingredients, except bread; mix well. Slice bread into 1-inch slices; spread each with oleo mixture. Place on ungreased cookie sheet. Bake at 400° for 6 minutes.

Pumpkin Bread

Phyllis Hauck Gehring

Sift:
3 1/2 c. flour

2 tsp. baking soda

Add:
1 1/2 tsp. salt
1 tsp. cinnamon

1 tsp. nutmeg
3 c. sugar

Make hole in center of dry ingredients.

Add:
1 c. oil
2/3 c. water

2 c. pumpkin
3 eggs

Beat until smooth by hand or mixer. Pour into greased and floured small loaf pans (3), 1/2 to 3/4 full. Bake 1 hour at 350°. Yield: 2 to 3 loaves.

Rhubarb Bread

Julie Moench Riessen

1 egg, beaten
1 1/2 c. brown sugar
2/3 c. oil
1 tsp. vanilla
1 c. buttermilk
3 c. flour

1 tsp. salt
1 tsp. baking soda
1 or 2 tsp. cinnamon
2 c. chopped rhubarb
1/2 c. chopped nuts

TOPPING:

1/2 c. sugar
1 tsp. cinnamon

1 tsp. soft butter

Mix with a fork.

Mix together egg, brown sugar, oil, vanilla and milk. Add the rest of the ingredients, except rhubarb and nuts. Mix well. Fold in rhubarb and nuts. Pour into 2 greased bread pans.

Mix topping ingredients with a fork and put on top of breads. Bake at 350° for 60 minutes.

Raspberry Pull-Apart Bread

Nicki Kuehnast,
Judy Grobach

2 loaves frozen bread dough, thawed	1/2 c. brown sugar
1 (3 oz.) box raspberry Jello	1 tsp. cinnamon
1/2 c. white sugar	1/4 c. butter or oleo
	1 c. chopped nuts

Slice a loaf into 8 slices. Cut each slice in quarters (making 64 pieces). Spread these into a 9x13-inch pan, which has been greased. Mix Jello, sugars and cinnamon. Add nuts and sprinkle evenly over bread. Dab butter over all. Let rise to top of pan. Bake at 350° for approximately 30 minutes. Turn upside down on a waxed paper-lined cookie sheet so juices run through the pull-apart rolls.

Salt-Free Whole Wheat Bread

In Memory of Faith Weiss

4 1/2 to 5 c. all-purpose flour	2 1/4 c. water
2 c. whole wheat flour	1/4 c. honey
1 T. sugar	1/3 c. unsalted oleo
2 pkg. active dry yeast	

Combine flours. Take 2 cups of combined flours and put into a large bowl, thoroughly mixing with sugar and undissolved yeast. Reserve remaining combined flours.

In a saucepan, heat water, honey and oleo until very warm. The oleo does not need to melt. Gradually add the dry ingredients (combined flours, sugar and yeast mixture) and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1/2 cup of reserved flour mixture; beat at high speed 2 minutes. Stir in enough additional flour mixture to make a stiff dough. Turn out onto lightly-floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in a greased bowl, turning so greased-side is on top. Cover and let rise in a warm place until doubled in size (about 40 minutes). Punch dough down. Turn out onto lightly-floured board. Divide dough in half. Shape each half into a loaf. Place in 2 equally-greased loaf pans. Cover. Let rise in a warm place until double in size (about 45 minutes). Bake at 400° for 30 to 35 minutes, or until done.

Wheat Bread

Shirley Reimers

Heat until oleo melts:

1 3/4 c. water
3 T. oleo

2 tsp. salt
1/3 c. brown sugar

Add above mixture to:

1 pkg. yeast

2 c. white flour

Mix with mixer for 3 minutes.

Add:

2 c. wheat flour

1 1/4 c. white flour

Knead and let rise 1 1/2 hours. Punch down once; let rest 10 minutes. Make into loaves and let rise 1 1/4 hours. Bake for 25 minutes at 375°. Cover with foil and bake 20 minutes longer. Yield: 2 loaves.

Zucchini Bread

Nancy Blair

3 beaten eggs
1 c. oil
2 c. sugar
2 c. grated zucchini (do not peel)
2 tsp. vanilla
3 c. flour

1 tsp. baking soda
1/2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
Chopped nuts (opt.)

Beat by hand the first 5 ingredients. Mix dry ingredients and add to creamed mixture. Grease loaf pans; sprinkle with flour. Bake at 325° for 1 hour, or until done when you test with a toothpick. Yield: 2 loaves.

Zucchini Squash Cake or Bread

Mary Grebe

4 eggs
2 c. sugar
1 c. vegetable oil
8 oz. crushed pineapple
2 c. grated unpeeled zucchini
2 tsp. vanilla

1 c. chopped walnuts (opt.)
2 c. unsifted flour
2 tsp. cinnamon
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt

Beat eggs and sugar until light colored. Add oil and beat until blended.

In a separate bowl, blend dry ingredients. Add dry ingredients to egg mixture and beat 2 minutes. Drain pineapple; squeeze zucchini in paper towel. Add to mix with vanilla and nuts. Pour into well-greased and floured 10-inch tube pan or 2 loaf pans. Bake in preheated 350° oven for 1 hour and 20 minutes for cake. Bake 50 minutes for loaves. Cool on rack 30 minutes. Loosen from pan.

Cake: Blend 1 cup confectioners' sugar with 1 tablespoon milk. Pour over cake.

Coffeecake

Bev Zinnel

1 c. Crisco	3 c. flour
1 1/2 c. white sugar	3 tsp. baking powder
3 eggs	1/2 tsp. salt
1 c. milk	1 tsp. vanilla

Cream the Crisco and sugar together. Add beaten eggs and milk. Sift dry ingredients together and add to first mixture. Add vanilla; mix.

TOPPING:

1 c. brown sugar	3 tsp. cinnamon
1 c. nuts (opt.)	1/2 stick melted oleo

Mix sugar, nuts and cinnamon. In a 9x13-inch pan, layer half the batter, then half the topping, half the batter, and half the topping. Pour melted oleo over the top of the last top layer. Bake at 350° for 45 minutes.

Blueberry Coffeecake

Louise Hauck

1 c. sugar	1 egg (beaten in a 1-c. measuring dish)
1/2 c. oleo	Enough milk to fill the 1-c. measurer
2 c. flour	1 can blueberry pie filling
2 tsp. baking powder	

Combine and mix the sugar, oleo, flour and baking powder. Beat the egg in the measuring cup and fill to the 1-cup line with milk. Mix in dry ingredients.

Spread mixture into a buttered 9x13-inch pan. Cover with the can of pie filling.

TOPPING:

1 c. sugar	1/2 c. oleo
1 c. flour	Nuts (opt.)

Combine topping ingredients and put over cake. Bake for 35 to 40 minutes at 325°.

Filled Coffeecake

Arlene Moritz

1 c. white sugar	4 eggs
1/2 c. brown sugar	2 c. flour
1 c. oil	1 tsp. baking powder
1 tsp. vanilla	1 can cherry or blueberry pie filling

Beat the above ingredients together. Pour 3/4 of the batter into a 9x13-inch greased pan. Sprinkle with sugar and cinnamon. Spread 1 can of cherry or blueberry pie filling over batter. Drizzle remaining batter on top. Bake for 50 minutes at 325°.

Prune Coffeecake

In Memory of Bertha Moench

Sweet dough

FILLING:

2 1/2 c. prune pulp
1/2 c. prune juice
1/2 c. cream

2 eggs
1/2 c. sugar

Make a sweet dough. Roll out 1/2-inch thick. Put into pie pans. Mix the filling. Put filling on dough. Bake until filling is set (350°) and crust is light brown.

Tube Sour Cream Coffeecake

Nancy Blair

1 c. butter or margarine
2 c. sugar
4 eggs
2 c. sour cream
2 tsp. vanilla
4 c. flour
2 tsp. baking powder

2 tsp. baking soda
1 tsp. salt
1/3 c. brown sugar
1/4 c. sugar
1 tsp. cinnamon
1 c. nuts, chopped

Cream butter and 2 cups sugar. Add eggs, then sour cream, vanilla, flour, baking powder, baking soda and salt. Mix well. Batter will be thick. Pour half the mixture into a greased tube pan. Combine 1/3 cup brown sugar, 1/4 cup sugar, cinnamon and nuts. Sprinkle half the sugar mixture over batter in the pan. Pour into remaining batter and top with other half of the sugar mixture. Bake about 1 hour at 350°.

Overnight Forgotten Coffeecake

Carol Christiansen

2/3 c. margarine
1 c. sugar
1/2 c. brown sugar
2 eggs
2 c. flour
2 T. powdered sugar
1 tsp. baking powder

1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 c. buttermilk
1/2 c. brown sugar
1/2 c. chopped nuts
1 tsp. cinnamon

Mix the first 11 ingredients in the order listed. Pour into a 9x13-inch pan. Mix together brown sugar, nuts and cinnamon; sprinkle over the top. Cover and refrigerate overnight.

In the morning, bake at 350° for 30 minutes, or until done.

Quick Coffeecake

Gail (Ernst) Smith

1 (18 1/4 oz.) pkg. yellow cake mix
Approx. 1/2 c. Parkay tub margarine

Sugar
Cinnamon

Prepare cake batter according to package directions. Pour into a 10x15-inch jellyroll pan, which has been sprayed with cooking spray. Bake at 350° for 20 to 25 minutes, or until the top is lightly browned. Remove from oven. Immediately take a fork and poke holes every 1/2-inch over entire cake. Spread margarine over cake and let it melt in, then sprinkle with sugar, followed by sprinkling with cinnamon. This is like making cinnamon toast.

Tip: May use white cake, just use whole egg. Butter does not work to substitute for margarine. A 9x13-inch pan does not work - margarine only goes down 1/2 inch.

Rhubarb Coffeecake

Doris Gillespie

1 1/2 c. brown sugar
2/3 c. Crisco oil
1 beaten egg
1 c. buttermilk
1 tsp. vanilla

1 tsp. salt
2 1/2 c. flour
1/2 tsp. cinnamon
1 1/2 c. finely-diced rhubarb
1/2 c. sugar

Mix the brown sugar, oil and egg; beat well. Add buttermilk, and then sifted dry ingredients. Blend and stir in rhubarb. Sprinkle a mixture of 1/2 cup sugar and cinnamon over the top. Bake on greased and floured 9x13-inch pan at 350° for 40 to 45 minutes.

Rhubarb Coffeecake

Angela Naeve,
Shirley Reimers

1/2 c. oleo
1 1/2 c. sugar
1 egg
1 c. buttermilk
1 tsp. vanilla

1 tsp. baking soda
1/2 tsp. salt
2 1/2 c. flour
3 c. finely-chopped rhubarb

Mix and put into a 9x13-inch pan. Sprinkle 1 cup brown sugar and 1/2 cup nuts (optional) on top. Bake for 45 minutes at 350°.

TOPPING:

1/2 c. oleo
1 c. sugar

3/4 c. evaporated milk
1 tsp. vanilla

Combine and boil for 3 1/2 minutes. Remove cake when done, from oven, and poke small holes so topping soaks in. Pour topping over the cake. Let stand for 45 minutes before serving.

Ultimate Coffeecake

Ericka Vanderhoff Hansen

- | | |
|--|--|
| 16 to 18 unbaked frozen dinner rolls | 1/2 c. brown sugar, packed |
| 1 (3 oz.) pkg. regular butterscotch pudding mix (not instant) | 1/2 c. pecans, chopped |
| | 1 stick (1/2 c.) butter, melted |

The night before, place frozen rolls in well-greased bundt pan. Sprinkle dry pudding mix over rolls. Sprinkle brown sugar over pudding mix. Sprinkle chopped pecans over brown sugar. Pour melted butter over all. To prevent the dough from forming a hard crust while it's rising overnight, cover with a damp towel or tightly wrap with plastic wrap. Let rise overnight at room temperature, about 8 to 10 hours.

Preheat oven to 350°. Bake in oven for 30 minutes. Remove from the oven and allow to cool for 5 minutes. Turn pan over onto a serving platter to remove. Serve by pulling apart chunks with forks.

Grandma Bertha Moench's Doughnuts

Shirley Moench

- | | |
|---|--------------------------------------|
| 1 1/4 c. milk (scalded & cooled to lukewarm) | 1/2 c. mashed potatoes (warm) |
|---|--------------------------------------|

Add:

- 1 pkg. yeast**

- 1 T. sugar**

Add:

- 1 1/2 c. flour**

Beat and let stand.

Add:

- 6 T. butter**

- 1/2 tsp. salt**

- 3/4 c. sugar**

- 1/4 tsp. nutmeg**

- 1 egg**

Add to yeast mixture and about 3 cups flour. Let dough rise until double. Roll out; cut with doughnut cutter. Let rise again. Deep-fat fry in oil.

Sugar them when they're cooled.

Grandchildren just loved these doughnuts!

Grandma Esther Kuehnast's Doughnuts

Shirley Moench

1 c. sugar	1/2 tsp. cinnamon
2 T. lard	1/2 tsp. allspice
2 eggs	1 tsp. salt
1 c. milk	4 c. sifted flour
2 T. baking powder	3 lb. lard
1/2 tsp. nutmeg	1/2 c. powdered sugar

Beat eggs; fold in sugar, milk and melted shortening with dry ingredients. Chill 2 hours. Roll out 1/4- to 1/2-inch thick. Fry in 365° fat. Roll in sugar.

Apple Muffins

Jenny Boswell

1 1/2 c. flour	1 tsp. cinnamon
1/3 c. sugar	1/4 c. shortening
2 tsp. baking powder	1 egg
1/2 tsp. salt	1 c. finely-chopped apples
1/2 c. nonfat dry milk	1/3 c. brown sugar

Mix the first 5 ingredients and 1/2 teaspoon cinnamon. Add the shortening, egg, 1/2 cup water and the apple; mix lightly. Spoon into greased muffin cups. Mix remaining cinnamon, brown sugar and nuts. Sprinkle on top. Bake in a moderate (350°) oven for about 20 minutes.

Apple-Pumpkin Muffins

Lois Meyer

2 1/2 c. flour	1/4 tsp. nutmeg
2 c. sugar	2 eggs
1 tsp. baking soda	1 c. canned pumpkin
1 tsp. cinnamon	1/2 c. vegetable oil
1/2 tsp. ginger	2 c. finely-chopped, peeled tart apples
1/2 tsp. salt	

In a large bowl, combine the first 7 ingredients. In a small bowl, combine eggs, pumpkin and oil. Stir into dry ingredients just until moistened. Fold in apples. Fill paper-lined regular muffin cups 2/3-full. Bake at 350° for 30 to 35 minutes, or until toothpick comes out clean.

I get 24 out of my size muffin pans.

Banana Crumb Muffins

Sylvia Milledge

1 1/2 c. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
3 bananas, mashed
3/4 c. sugar

1 egg, lightly beaten
1/3 c. butter, melted
1/3 c. brown sugar, packed
2 T. all-purpose flour
1/8 tsp. ground cinnamon
1 T. butter

Preheat oven to 375°. Lightly grease 10 muffin cups or line with muffin papers. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into muffin cups.

In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins. Bake for 18 to 20 minutes, until a toothpick comes out clean.

The crumb topping sets these muffins apart from the ordinary muffin.

Beer Muffins

Sharon Kuehnast

4 c. Bisquick mix
2 tsp. sugar

1 (12 oz.) can beer

Heat oven to 400°. Mix all ingredients and beat vigorously for a minute. Fill 24 greased muffin cups to 2/3-full. Bake 15 minutes. Serve warm.

Bran Muffins

Vannetta Heggen

2 c. Bran Buds

1 c. boiling water

Let above stand.

Mix:

1 1/2 c. sugar

2 1/2 tsp. baking soda

2 eggs

1/2 tsp. salt

1/2 c. shortening

2 c. buttermilk

2 1/2 c. flour

Add cooled bran. Mixture can be kept in the refrigerator several weeks. Bake at 350° for 20 minutes.

Cranberry-Almond Muffins

Louise Hauck

1 1/2 c. flour	2 oz. sliced almonds
1/2 c. sugar	2 eggs
1 tsp. baking powder	1/2 c. butter
1/4 tsp. baking soda	1/2 c. sour cream
1/2 c. whole cranberry sauce	1/2 tsp. almond extract

Stir together flour, sugar, baking soda and baking powder. Stir together eggs, butter and sour cream; add almond. Fold into dry ingredients. Fill greased muffin tins with 1/3 of batter, then put 2 tablespoons whole cranberry sauce, then batter to fill 2/3-full. Sprinkle almonds on top. Bake at 375° for 25 to 30 minutes, or until toothpick comes out clean.

These were served at Cottage Ala Carte.

Morning Glory Muffins

Jana Bratland

2 c. flour	1/2 c. nuts
1 1/4 c. white sugar	1/2 c. coconut
2 tsp. baking soda	1 apple, peeled & grated
2 tsp. cinnamon	3 eggs
1/2 tsp. salt	1 c. oil
2 c. grated carrots	2 tsp. vanilla
1/2 c. raisins	

Beat eggs, oil and vanilla. Add remaining ingredients. Fill muffin tin or paper cups 2/3-full. Bake at 350° for 20 minutes. Yield: 18 large muffins.

Peaches and Cream Muffins

Louise Hauck

2 eggs	1 c. sour cream
1/2 tsp. salt	1/2 tsp. vanilla
1 c. sugar	1 c. chopped peaches (fresh or canned)
1/2 tsp. baking soda	2 c. flour
1/2 c. oil (vegetable)	

Preheat oven to 400°. In a large bowl, beat eggs and gradually add sugar. Continue beating. Add oil. Add vanilla. In a separate bowl, stir together flour, salt and baking soda. Stir dry ingredients into egg mixture, alternating with sour cream. Fold in peaches. Pour into lined muffin tin. Bake for 20 minutes.

Variation: Can substitute blueberries instead of peaches.

Pecan Cinnamon Muffins

Juanita Skow

1 c. pecan halves	1 c. sour cream
1 1/4 tsp. cinnamon	1 T. vanilla
1 T. brown sugar	2 c. flour
1 stick butter, softened	1 T. baking powder
1 c. sugar	1/4 tsp. salt
2 eggs	

Preheat oven to 350°. Grease muffin tin or line with paper cups. Toast pecans on baking sheet about 10 minutes. Chop 3/4 of nuts into large chunks and reserve. Finely chop remaining pecans. Mix in a small bowl with 1/4 teaspoon cinnamon and brown sugar. Set aside for topping.

Cream butter and sugar until light and fluffy. Beat in eggs, sour cream and vanilla. In another bowl, combine flour, baking powder, salt and remaining teaspoon of cinnamon. Add flour mixture to liquid and stir just until flour disappears. Lightly stir in chopped pecans. Fill muffin cups to top. Sprinkle with a teaspoon of brown sugar topping. Bake about 25 minutes, until tester comes out clean. Let cool 5 minutes, then carefully remove by lifting out of pan. Yield: 12.

Sweeter Muffins

Marlys Johnson

1/4 c. margarine, melted	1 egg, slightly beaten
1/2 c. milk	1 1/4 c. flour
1/2 c. sugar	2 tsp. baking powder
1/2 tsp. salt	

Preheat oven to 400°. Line muffin tins with papers. Melt shortening. Add milk and egg to margarine in pan. Stir dry ingredients together in a small mixing bowl. Make a well in the dry ingredients in the bowl. Add liquid mixture to dry ingredients and stir with a fork until batter is combined, but lumpy. Do not overmix. Fill muffin tins 2/3-full. Bake for 20 to 25 minutes.

This is a recipe my daughter, Stacy, learned to make when she was quite young.

Good Zucchini-Oatmeal Muffins

Stella Boomgarden

2 1/2 c. flour	1 tsp. cinnamon
1 1/2 c. sugar	1 c. raisins
1/2 c. quick-cooking oatmeal	4 eggs
1 T. baking powder	3/4 c. shredded zucchini
1 tsp. salt	3/4 c. oil

Combine the first 7 ingredients in a bowl. Beat eggs; combine with zucchini and oil. Pour over dry ingredients. Stir just until moistened well. Will be lumpy. Fill greased muffin cups 3/4-full. Bake at 400° for 25 minutes, or until center is done. Yield: 1 dozen.

I add 1/2 cup coconut and 1/2 cup nuts.

Overnight Rolls

Kathryn Ernst

2 pkg. yeast	2 tsp. salt
1/2 c. warm water	1 egg
2 c. lukewarm milk, scalded & cooled	5 to 6 c. flour
1/3 c. sugar	4 T. butter, softened
1/3 c. vegetable oil or shortening	1/2 c. sugar
3 tsp. baking powder	1 T. + 1 tsp. cinnamon
	Powdered sugar frosting

Dissolve yeast in warm water. Stir in milk, 1/3 cup sugar, the oil, baking powder, salt, egg and 2 to 3 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto well-floured board. Knead until smooth and elastic, approximately 8 to 10 minutes. Place in greased bowl, greased-side of dough up. Cover and let rise until double, about 1 1/2 hours.

Makes 2 (9x13x2-inch) pans. Chill the pans. Roll out half of the dough into a 12x10-inch rectangle. Spread with butter. Sprinkle with 1/4 cup sugar and 2 teaspoons cinnamon. Roll up, beginning at the wide side. Cut roll into 12 slices. Spray pan with cooking spray. Place rolls, 1 inch apart, in pan. Place lid on pan. Repeat for other half of dough. Wrap pan with heavy foil or in a dish towel. Refrigerate overnight. Bake at 350° for 30 to 35 minutes.

Option: May bake rolls immediately after rolling them out, just let them rise 30 minutes before baking them.

FROSTING:

2 T. butter	1 T. milk
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Melt butter and add to milk. Add powdered sugar. Add 1 teaspoon vanilla.

Option: May make frosting thicker if frosting rolls while still warm.

Refrigerator Rolls

Diane Kunert

2 eggs, well beaten
1/4 c. butter
1 pkg. yeast

1/2 c. sugar
1 tsp. salt
5 to 6 c. flour

Pour 2 cups boiling water over eggs, butter, sugar and salt. Cool to lukewarm.

Add 1 package yeast; stir until dissolved. Add enough flour to make soft dough. Grease a large bowl; add dough and turn in bowl to grease dough. Put lid on bowl and refrigerate until ready to use. Pinch off dough to make rolls and refrigerate the rest. Let rolls rise until double and bake at 400° for 10 to 12 minutes.

Never-Fail Yeast Rolls

Lorraine Lowe

1 cake yeast
1/2 c. lukewarm water
2/3 c. melted shortening
2/3 c. sugar
1 tsp. salt

1 tsp. sugar
1 c. mashed potatoes
1 c. scalded milk
2 eggs, well beaten
6 c. flour

Dissolve yeast in water with 1 teaspoon sugar. Add sugar, salt and potatoes to milk and shortening. When cool, add eggs and yeast. Stir and knead in flour. Let rise. Shape rolls; let rise until double. Bake at 425° for 12 to 15 minutes, or 20 minutes if rolls are larger.

This recipe can be used for plain rolls, coffeecake, cinnamon or caramel rolls, and freezes well.

Cinnamon Twist

Kathryn Ernst

1 c. milk
1 stick margarine
1/2 c. sugar
1 tsp. salt

1/2 c. warm water
2 pkg. dry yeast
5 c. flour, divided
2 eggs, beaten

Scald the milk and remove from heat. Add margarine, sugar and salt. In a large mixing bowl, mix the warm water and yeast. Continue mixing until yeast is dissolved, and then add milk mixture, then 2 cups of flour. Next, add the beaten eggs and mix with about 3 cup more flour, or whatever it needs to make a soft dough. Knead until it pops back when you stick your finger in it. Let rise until double in bulk. Punch down and roll out into 2 rectangles for cinnamon twists. Spread with margarine, and then sprinkle with sugar and cinnamon.

For twists, fold over in thirds. Cut a 1-inch-wide strip and twist; put on a baking sheet. Let rise again and bake at 350° for 10 to 15 minutes, or until light brown.

Note: Dough can make buns or rolls, also.

Oatmeal Rolls

Jenny Boswell

1 c. oatmeal	1 1/2 tsp. salt
2 c. boiling water	2 pkg. yeast, softened in 1/3 c. warm water
3 T. butter or margarine	5 c. flour
2/3 c. brown sugar	
1 T. white sugar	

Combine the oatmeal, boiling water and butter. Cool to lukewarm. Add sugars, salt and yeast. Knead in flour. Let rise. Form into dinner rolls. Place on greased baking sheet. Let rise until slightly smaller than desired size. Bake for 20 to 30 minutes at 350°, until golden brown. Brush with butter after removal from oven.

These are best if eaten the same day.

20-Minute Buns

Donella Hacker-Harris

2 c. warm water	2 eggs
2 pkg. yeast	3 c. flour
1/3 c. sugar	1/3 c. melted margarine
1 tsp. salt	3 1/2 c. flour

Preheat oven to 400°. Mix 2 cups warm water, 2 packages yeast, 1/3 cup sugar, 1 teaspoon salt, 2 eggs and 3 cups flour. Add the melted margarine and 3 1/2 cups flour. Let stand about 20 minutes. Make into buns. Let rise until double in size. Bake in 400° oven until lightly browned.

In memory of Dick Hacker.

Quickie Stickie Buns

Bernice Gronbach

3 1/4 c. flour
2 pkg. yeast
3/4 c. milk
1/2 c. water

1/4 c. butter
1/4 c. sugar
1 tsp. salt
1 egg

TOPPING:

3/4 c. butter
1 c. brown sugar
3/4 c. nuts

1 tsp. cinnamon
1 T. light corn syrup
1 T. water

Measure 1 1/2 cups flour into a bowl. Add yeast and blend. Measure milk, water, butter, sugar and salt into a pan. Heat until warm. Pour into flour-yeast mixture. Add egg. Beat 1/2 minute at low speed. Beat 3 minutes at high speed. Gradually add rest of the flour. Place in a warm place about 30 minutes.

While batter is rising, combine all topping ingredients in a saucepan. Cook over slow heat just until butter is melted and mixture is syrupy. Drop topping by tablespoons into well-greased muffin pans. Stir down the batter and drop by tablespoon into muffin cups. Let rise 30 minutes. Bake 12 to 15 minutes in a 350° oven. Let stand 1 minute and invert.

Wilma's Rolls

Maribeth Erickson and Janna Arndt,
In Memory of Wilma Arndt

2 pkg. yeast
2 c. warm water
1/2 c. sugar
1 tsp. salt

6 1/2 c. white flour
1/4 c. oil or shortening
1 egg

Dissolve yeast in lukewarm water. Add sugar and salt; dissolve in yeast mixture. Add 3 cups of flour and beat well. Add oil or shortening and egg. Knead in remaining flour to make a soft dough. Oil mixing bowl and place in a warm area to let dough rise until double in size. Punch down mixture and shape into dinner rolls, or spread out dough, spreading on butter, brown sugar and cinnamon. Roll up cinnamon dough and cut into individual rolls. Place dinner or cinnamon rolls into greased baking pan and let rise until double in size. Bake at 350° for 20 minutes, or until done. Yield: 24 rolls.

Cinnamon Rolls

Shirley Moench

2 c. warm water
2 pkg. yeast
3/4 c. powdered milk
1/2 c. sugar
1/2 c. canola oil

1/2 tsp. salt (I use 1 tsp. salt)
2 eggs
7 to 7 1/2 c. flour (use just enough
to make it not sticky)

Mix water, yeast and milk until yeast is dissolved. Add sugar, oil, salt and eggs. Mix well with the mixer. Add 3 scoops of flour. Mix well again. Add flour to the right consistency. Let rise approximately 1 1/2 hours. Punch down. Let rise about 3/4 hour. Roll into 2 rectangles. Spread with melted oleo over surface and sprinkle with cinnamon-sugar mixture. Cut into rolls. Let rise about 3/4 hour. Bake at 350° for 375° for 25 to 30 minutes. Frost with glaze. Yield: 2 (9x13-inch) pans.

Orange Swirl Buns

Joyce Thompson

2 pkg. yeast
2 c. warm water
1/2 c. sugar
1/2 c. butter
2/3 c. nonfat dry milk
2 tsp. salt

2 eggs
7 1/4 c. flour
1/2 c. soft butter
1 1/2 c. sugar
1 T. grated orange rind
Thin Orange Icing (recipe follows)

Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve. Add 1/2 cup sugar, 1/2 cup butter, dry milk, salt, eggs and 2 cups flour. Beat with electric mixer at medium speed until smooth, about 2 minutes, scraping bowl occasionally, or beat with spoon until batter is smooth. Gradually stir in enough remaining flour to make a soft dough that leaves the sides of the bowl. Turn out onto floured surface and knead until smooth and satiny, about 10 minutes. Place dough in a greased bowl; turn over to grease top. Cover and let rise in a warm place until doubled, about 1 1/2 hours.

Combine 1/2 cup butter, 1 1/2 cups sugar and orange rind in a bowl; mix well. Set aside.

Divide dough in half. Roll out half into a 14x7-inch rectangle. Sprinkle with half of sugar mixture. Roll up like jellyroll from long side. Cut into 12 slices. Place in greased 9x13x2-inch baking pan. Repeat with remaining dough. Let rise until doubled, about 45 minutes. Bake in 350° oven for 25 minutes, or until golden brown. Remove from pans; cool on racks. While still warm, glaze with Thin Orange Icing. Yield: 24 rolls.

Thin Orange Icing: Combine 2 1/2 cups sifted confectioners' sugar and 3 tablespoons orange juice in a small bowl; beat until smooth.

Quick Buttermilk Rolls

Joyce Thompson

4 to 4 1/2 c. flour
2 pkg. dry yeast
3 T. sugar
1 tsp. salt

1/2 tsp. baking soda
1 1/4 c. buttermilk
1/2 c. water
1/2 c. margarine

In a large mixer bowl, combine 1 1/2 cups flour, yeast, sugar, salt and baking soda. Mix well. In a saucepan, heat buttermilk, water and margarine until warm (120° to 130°). Add to flour mixture. Blend at low speed. Mix well. Add enough more flour to make a firm dough. Place in a greased bowl; grease top. Let rise in a warm place until doubled, about 30 minutes.

Punch down. Divide into 24 pieces. Form into balls. Place in greased 9x13x2-inch baking pan. Let rise until almost doubled, about 20 minutes. Bake at 400° for 15 to 20 minutes, until golden brown. Brush tops with butter. Cool.

Crescent Rolls

Jill Soenen

Mix:

3/4 c. warm water

2 pkg. active dry yeast

Stir in:

1/2 c. sugar

2 eggs

1 tsp. salt

1/2 c. shortening (part butter)

Half of 4 c. sifted flour

Add rest of flour; mix until smooth. Scrape dough from sides. Cover with damp cloth until doubles (1 1/2 hours). Shape as crescents. Cover; let rise until doubled (1 hour). Brush with butter. Bake at 400° for 12 to 15 minutes, until golden brown.

Smiles are useless unless given away.

Coffee Cookies

Becky Vaudt

1 pkg. dry yeast
1/4 c. warm water
1 c. scalded milk
2 sticks margarine
2 eggs, beaten

1 tsp. vanilla
4 c. flour
1/4 c. sugar
1 tsp. salt

Dissolve yeast in water. Add margarine to scalded milk until melted. Add yeast mixture to eggs and vanilla; stir until smooth. Add 2 cups flour and stir until smooth. Add remaining flour. Refrigerate 1 hour. Divide dough and roll out into a rectangle (as for cinnamon rolls). Cover with melted butter. Sprinkle on brown sugar and cinnamon. Roll into tight roll. Cut in 1/2-inch slices and place on greased cookie sheets, leaving room in between. Press down with glass dipped in water, and then sugar. Bake at 400° for 10 to 12 minutes. Cool, then frost.

These are similar to Crispies.

Orange Swirl Buns

2 pkg. yeast
2 c. warm water
1/2 c. butter
1/2 c. orange juice
2 tsp. salt

2 eggs
1 1/4 c. flour
1/2 c. soft brown sugar
1 1/2 c. sugar
1 T. ground orange rind

Combine yeast, water, and 1/2 cup butter in large bowl. Stir until yeast is dissolved. Add eggs, orange juice, and salt. Stir until smooth. Add 1/4 cup sugar and 1/4 cup flour. Stir until smooth. Add remaining flour. Refrigerate 1 hour. Divide dough and roll out into a rectangle (as for cinnamon rolls). Cover with melted butter. Sprinkle on brown sugar and cinnamon. Roll into tight roll. Cut in 1/2-inch slices and place on greased cookie sheets, leaving room in between. Press down with glass dipped in water, and then sugar. Bake at 400° for 10 to 12 minutes. Cool, then frost.

Combine 1/2 cup butter, 1 1/2 cups sugar and orange rind in a bowl; mix well. Set aside.

Divide dough in half. Roll out half into a 14x7-inch rectangle. Sprinkle with half of sugar mixture. Roll up like a burrito from long side. Cut into 12 slices. Place in greased 9x12x2-inch baking pan. Repeat with remaining dough. Let rise until doubled, about 45 minutes. Bake in 350° oven for 25 minutes, or until golden brown. Remove from pan; cool on rack. Whip full warm, serve with The Creamy Frosting, page 24.

*Let others share your sunny days,
 And you will find it true,
 That others will be glad to share
 The rainy days with you.*

Butter-Bright Pastries

Marilyn Kuehnast

2 pkg. dry yeast

1/3 c. sugar

1 c. cold milk

2 eggs

Glaze (recipe follows)

1/4 c. warm water (110° to 115°)

1/8 tsp. salt

4 to 4 1/2 c. sifted flour

1 c. butter

Dissolve yeast in warm water. Combine yeast mixture, sugar, salt and milk. Beat in 2 cups flour; add eggs, beating well. Stir in enough flour to make a soft dough. Cover and refrigerate for 15 minutes.

On a lightly-floured surface, roll dough into an 18x15-inch rectangle. Cut 1/3 cup butter into small pieces. Dot surface of dough with butter, leaving a 1-inch margin. Fold 18-inch side into thirds, and then fold 15-inch side into thirds. Wrap in floured aluminum foil; chill 15 minutes. Repeat procedure twice, using remaining butter. (When you roll dough second and third times, turn dough so narrow side faces you.) Chill 15 more minutes.

Divide dough into fourths. Roll and cut into desired shapes. Let rise until doubled. Bake at 400° for 8 minutes, or until golden. Cool.

Glaze: Combine 1 cup sifted powdered sugar, 2 tablespoons butter, 2 tablespoons evaporated milk and 1/2 teaspoon vanilla. Fill with assorted jams or jellies.

Wrap and freeze pastries. To reheat, wrap frozen pastries in foil. Heat at 400° for 10 minutes. Yield: 24 pastries.

Butterflies: Cut into 3 x 3 x 1/4-inch squares. Fold opposite corners to the center and press down.

"S" Shapes: Cut into 8 x 1 x 1/4-inch strips. Roll back and forth to form evenly-shaped sticks. Shape into an "S" with sides of "sticks" touching.

Whirls: Cut into 8 x 1 x 1/4-inch strips. Roll back and forth to form evenly-shaped sticks. Place one end in center and wind dough pinwheel fashion. Tuck loose end under.

Twists: Cut into 8 x 1 x 1/4-inch strips. Roll to form evenly-shaped sticks. Fold in half; cross ends over each other to form twists.

Puffs

Kathy Eck

1 c. water

1/2 c. margarine

1/2 tsp. salt

1 c. flour

4 eggs

In a medium saucepan, combine water, margarine and salt. Bring to boiling and remove from heat. Immediately add all the flour. Over low heat, beat until mixture forms a ball, 1 to 2 minutes. Remove from heat. Add eggs, one at a time. Mix thoroughly before adding the next. Drop by rounded spoonfuls onto a greased cookie sheet. Bake for 30 to 35 minutes. Puffs should sound hollow when lightly tapped with fingertip. These may be filled with chicken or ham salad or vanilla pudding and Cool Whip.

Almond Patties

Janna Emick

1 pkg. softened cream cheese
1 1/2 c. sugar
2 pkg. crescent rolls
1/2 c. slivered almonds

1 egg
1 tsp. almond extract
1 tsp. cinnamon

Beat cream cheese, egg, 1 cup of sugar and almond extract until smooth. Roll out 1 package crescent rolls on greased 9x13-inch pan. Spread to cover. Pour the cream cheese mixture over the rolls. Top with second package of rolls. Mix together the cinnamon and remaining sugar; sprinkle mixture over the pan. Top with slivered almonds. Bake at 350° for 20 to 25 minutes. Cool, then refrigerate.

Oatmeal Scones

Carla Grebe Fedeler

2 c. baking oatmeal
3 c. flour
1 c. margarine or butter

1 c. brown sugar
1 tsp. baking soda
1 c. sour cream

Mix all ingredients; knead. Form into a ball. Flatten to about 3/4-inch and cut into triangles. Bake at 375° for 15 to 20 minutes.

Note: Scones save well in sealed bowl.

Breakfast

Breakfast Burritos

Ashley Hauck

2 c. egg substitute
2 T. finely-chopped onion
2 T. finely-chopped green pepper
1 drop hot pepper sauce
1/2 c. shredded reduced-fat Cheddar cheese

1/2 c. cooked taco-seasoned ground beef
4 (6") flour tortillas, warmed
Salsa (opt.)

In a bowl, combine egg substitute, onion, green pepper, hot pepper sauce and cheese. Cook and stir in a nonstick skillet until eggs begin to set. Add the taco meat; cook until eggs are completely set. Spoon on a warmed tortilla and roll up. Top with salsa, if desired.

Good use for leftover taco meat mixture.

Breakfast Casserole

Loretta Grebner

12 eggs
2 c. milk
1 tsp. salt
Dash of pepper

Sliced bread, crusts off
1 1/2 c. cheese, grated (Velveeta
O.K. - Cheddar is better)
1 1/2 c. chopped ham

Butter a 9x13-inch glass pan and line with bread slices. Top with half of cheese and ham. Repeat layers. Beat eggs, milk, salt and pepper. Pour over layers. Refrigerate overnight. Bake for 45 minutes at 350°. Yield: 8 servings.

Breakfast Casserole

Lori Stein

6 eggs
6 slices bread, cubed
1 lb. sausage, browned & drained
1 tsp. salt

1 tsp. dry mustard
2 c. milk
1 c. cheese

Mix ingredients all together. Make the night before and refrigerate in a 9x13-inch pan. Bake at 350° for 45 minutes.

Breakfast Sausage Casserole

Lindy Flatau

1 (16 oz.) pkg. fresh breakfast
sausage, cooked, drained &
crumbled
4 c. cubed day-old bread
2 c. shredded sharp Cheddar
cheese

2 (12 oz.) cans evaporated milk
10 lg. eggs, lightly beaten
1 tsp. dry mustard
1/4 tsp. onion powder
Ground black pepper, to taste

Grease a 9x13-inch baking dish. Place bread in prepared dish. Sprinkle with cheese. Combine evaporated milk, eggs, dry mustard, onion powder and pepper in a medium bowl. Pour evenly over bread and cheese. Sprinkle with sausage. Cover; refrigerate overnight.

Preheat oven to 325°. Bake for 55 to 60 minutes, or until cheese is golden brown. Cover with foil if top browns too quickly. Yield: 10 to 12 servings.

Caraway Eggs

Joyce Thompson

1/4 c. vinegar

10 c. water

1/4 c. salt

1/4 c. caraway seeds

12 to 18 clean eggs

In a large kettle, stir together the vinegar, salt, water and caraway seeds. Put in as many eggs as the brine will cover and bring to a boil. Turn heat down and simmer for 1/2 hour. Take off heat, and when cool enough to handle the eggs, crack the shells and return to the brine. Let stand a few days in the refrigerator before peeling and eating.

Mom made these for Easter.

Cheddar Breakfast Strata

Phyllis Hauck Gehring

6 slices whole wheat bread

4 eggs

1/2 lb. sliced bacon, cut in 1" pieces

2 c. milk

1 (8 oz.) pkg. fresh mushrooms,
sliced

2 tsp. Worcestershire sauce

1 c. chopped broccoli florets

1 c. (4 oz.) shredded mild Cheddar
cheese

1 tsp. dried thyme

1 c. (4 oz.) shredded Swiss cheese

Arrange bread slices in bottom of a lightly-greased 9x13-inch baking dish. Cook bacon and drain well. Sprinkle bacon evenly over bread. Using same skillet, cook mushrooms 3 minutes on medium heat; drain. Spoon mushrooms over bacon. Spoon broccoli over next, and then sprinkle thyme over this.

In a medium bowl, whisk eggs, milk and Worcestershire sauce. Pour over broccoli. Sprinkle both cheeses on top. Bake at 350° for 35 to 40 minutes, or until puffed and golden brown. Yield: 8 servings.

Egg Casserole

Renee Ray

4 c. Rice Krispies

1 stick Cracker Barrel cheese,
grated

1 1/2 lb. bulk pork sausage,
browned & drained

1 1/2 c. cooked rice

1 med. onion, chopped & browned

Mix together 6 eggs and 2 cans cream of celery soup. Layer Rice Krispies, sausage, onion, rice and cheese. Pour the egg mixture over this. Repeat 2 or 3 times. Bake at 325° for 45 minutes.

Note: Can prepare ahead and refrigerate overnight.

Green Chili Soufflé

Linda Gunderson

Use a 9x13-inch greased glass pan for this recipe. Don't use a metal pan or it will taste bad. This can be mixed the night before you intend to bake. It is easily cut in half.

Drain and spread over bottom of pan:

**2 or 3 (4 oz.) cans green chilies,
chopped**

Spread and layer in pan:

1 lb. Cheddar cheese

3/4 to 1 lb. Monterey Jack cheese

Beat and pour over cheese:

12 eggs

3/4 c. milk

2 T. Worcestershire sauce

**4 to 5 drops Tabasco hot pepper
sauce**

OPTIONAL:

**Fresh or drained, sliced
mushrooms**

Pimento

Chopped ripe olives

Bacon bits

Onion

Bake in a 350° oven for 45 to 60 minutes. Use the lower shelf. You may need to lower the temperature to 325° so the cheese doesn't brown too fast before the eggs cook.

Ham and Egg Casserole (Large Quantity)

Louise Hauck

48 slices bread

4 c. chopped ham

4 c. shredded cheese

24 eggs

6 c. milk

4 tsp. dry mustard

Crushed corn flakes

2 c. melted butter

Trim bread, then butter one side. Place 6 slices in pan, buttered-side down. Fill in any spaces. Sprinkle ham and cheese on top with more bread. Mix eggs, mustard and milk in blender. Pour over bread. Top with corn flakes and butter, mixed. Bake at 350° for approximately 1 hour. Makes 4 (9x13-inch) pans or 2 (12x20-inch) pans. Spray pans first. Yield: approximately 50 servings.

Ham and Egg Quiche

Pauline Bowman

8 slices bread, cubed

2 c. milk

1 lb. ham, cubed

1/2 tsp. dry mustard

1/2 lb. American cheese, cubed

1/2 tsp. salt

4 beaten eggs

Toss bread and ham and place in well-greased 9x13-inch pan. Top with cubed cheese. Combine egg, milk, salt and mustard. Pour over top. Refrigerate overnight. Bake at 325° for 1 hour. Yield: 12 servings.

Hearty Ham Scramble

Susan Ratz

1/3 c. chopped onion

1 1/2 c. diced, fully-cooked ham

1/4 c. chopped green pepper

1 1/2 c. egg substitute

2 med. potatoes, peeled, cooked & cubed

2 T. water

Dash of pepper

In a large skillet coated with nonstick spray, cook onion and green pepper until crisp-tender. Add potatoes and ham; cook and stir 5 minutes. In a bowl, combine egg substitute, water and pepper; pour over ham mixture. Cook over low heat, stirring occasionally, until eggs are completely set.

Omelets in a Bag

Louise Hauck

Quart-size freezer bags

Cheese

Eggs

Meats

Variety of vegetables

Give each guest a quart-size freezer bag (Ziploc, not a zipper bag). Have them write their name on the bag with permanent marker.

Crack 2 large or extra-large eggs into the bag (not more than 2). Shake well to combine them. Put out a variety of ingredients, such as cheeses, ham, sausage, onion, green peppers, tomato, hash browns, etc. Each guest adds prepared ingredients of their choice to their bags and shakes. Make sure to get the air out of the bag and zip it up. Place the bags into rolling boiling water for exactly 13 minutes. You can usually cook 4 to 6 omelets in a large pot. Open the bags and the omelets will roll out easily. Be prepared for everyone to be amazed.

Nice to serve with fresh fruit and coffeecake. Can also have salsa available.

Hash Brown-Egg Casserole

Lori Stein

6 to 8 eggs, beaten

1 c. milk

1 lb. ham, sausage or bacon

1 lb. cheese

1 lg. pkg. frozen hash browns with
red & green peppers

Salt & pepper, to taste

Mix all ingredients together. Bake at 350° for 1 hour.

Hash Brown Quiche

Ellen Vanderhoff

3 c. frozen, shredded hash browns,
thawed

1/3 c. butter, melted

1 c. diced, fully-cooked ham

1 c. (4 oz.) shredded Cheddar
cheese

1/4 c. diced green pepper

2 eggs

1/2 c. milk

1/2 tsp. salt

1/4 tsp. pepper

Press hash browns between paper towels to remove excess moisture. Press hash browns into bottom and up sides of a 9-inch pie plate (ungreased). Drizzle with butter. Bake at 425° for 25 minutes.

Combine ham, cheese and green pepper. Spoon over crust. In a small bowl, beat eggs, milk, salt and pepper. Pour over all. Reduce heat to 350°. Bake 20 to 25 minutes longer, or until knife inserted near center comes out clean. Allow to stand 10 minutes before cutting.

French Toast

Bernice Gronbach

1/2 c. butter or oleo

1 c. brown sugar

2 T. light corn syrup

1 loaf French bread

5 eggs

1 1/2 c. cream or milk

1 tsp. vanilla

1/2 tsp. cinnamon

1/4 tsp. nutmeg

Place butter, sugar and syrup in a saucepan; heat until butter melts. Pour into a 9x13x2-inch pan. Arrange bread on top of butter and sugar mixture. Combine remaining ingredients in a bowl and mix well. Pour over the bread, soaking each slice. Cover pan with plastic wrap and refrigerate overnight.

Remove plastic wrap and bake for 30 minutes at 350°.

Baked Apple French Toast

Louise Hauck

1 (21 oz.) can Wilderness or Thank
You pie filling or topping
3 eggs
1 c. milk
1 tsp. vanilla

10 slices day-old French bread, or
8 slices day-old cinnamon-raisin
bread, 1/2" thick
2 T. butter, melted
1 T. sugar
1/2 tsp. cinnamon

Spoon pie filling into a greased 9x13-inch pan. In a bowl, beat eggs, milk and vanilla. Dip bread slices in egg mixture for 1 minute. Arrange 2 rows of bread on top of pie filling, overlapping slightly. Brush bread with melted butter. Sprinkle with sugar and cinnamon. Bake, uncovered, at 350° for 30 to 35 minutes, or until lightly browned.

Devra's Banana-Stuffed French Toast

Lindy Flatau

2 lg. bananas
2 lg. eggs
1/2 c. milk
1 tsp. vanilla

2 T. butter
2 T. vegetable oil
1 loaf French bread
1/3 c. sugar with 1 tsp. cinnamon

Cut bread into thick slices (1- to 1 1/2-inch thick) and slice pockets into each piece. Stuff pockets with bananas. Beat eggs, milk and vanilla; put into a shallow dish. In a large skillet, heat oil and butter over medium heat. Dip both sides of bread into egg mixture (don't let bread get too soggy). Fry 2 minutes on each side, until lightly browned. Drain on paper towel and sprinkle with cinnamon-sugar mixture.

Skier's French Toast

Lori Stein

1/2 c. margarine
1 c. brown sugar
2 T. white corn syrup
Texas toast

5 eggs
1 scant c. Carnation milk
1 tsp. vanilla
1/4 tsp. salt

Boil the first 3 ingredients for 1 minute. Grease a 9x13-inch pan. Spread boiled mixture in bottom of pan. Place Texas toast on top of the caramel mixture. Beat eggs, milk, vanilla and salt together. Pour over Texas toast. Bake at 350° for 45 minutes. When ready to serve, turn pan over; caramel mixture will cover Texas toast.

Note: This can be made the night before.

Fluffy Flap Jacks

Kathryn Ernst

1 1/2 c. flour (scant c.)
 2 tsp. baking powder
 1/2 tsp. baking soda
 1/2 tsp. salt
 1 T. sugar

1 c. buttermilk (may substitute 1 c.
 milk & 2 tsp. vinegar)
 1 beaten egg
 2 T. oil

Sift the first 5 ingredients together. Combine the buttermilk, beaten egg and oil. Add to dry mixture. Stir only until mixture is combined. It will be lumpy. Bake on a hot grill.

Sometimes I add a little more milk.

Oatmeal Pancakes

In Memory of Clara Wald

2 eggs, beaten
 1 1/2 c. buttermilk
 1 c. oatmeal
 1 tsp. baking powder

1 tsp. baking soda
 1/2 tsp. salt
 1 tsp. sugar
 1/3 c. flour

Mix and let stand a few minutes for oatmeal to soak up a bit of moisture. Bake in a hot skillet as you do other pancakes.

From Mary, my neighbor in Virginia.

Mom's French Toast

Sandy Kirchhoff

1 c. milk
 1 c. flour

2 eggs
 1/4 c. powdered sugar

Makes thin pancakes and are good with butter and sugar, rolled up.

German Pancakes

In Memory of Bert and Jennie Schoon

3 eggs
 1 c. milk
 1 c. flour

1/2 c. sugar
 1/4 tsp. salt

Mix all ingredients until smooth. Heat a skillet and brush with shortening. Put a ladle of mixture onto skillet and tip the pan around to cover the skillet. Turn the pancake over. Mixture will brown some.

Serve with syrup, butter, cinnamon or sugar. We enjoy serving this with ham and bean soup.

Perfect Pancake

Lorna Stellhorn

2 c. flour

4 tsp. baking powder

2 T. sugar

2 eggs

1/4 c. melted butter

1 1/2 tsp. vanilla

Mix flour, sugar and baking powder together. In a 2-cup measure, beat eggs and vanilla. Add enough milk to make 2 cups liquid. Add dry ingredients. Cook on hot griddle.

Sausage-Hash Brown Bake

Kathy Gonnerman

2 lb. pork sausage

2 c. shredded Cheddar cheese

1 (10 3/4 oz.) can cream of chicken soup

1 c. sour cream

1 (8 oz.) ctn. French onion chip dip

1 c. chopped onion

1/4 c. chopped green pepper

1/4 c. chopped red pepper

1/8 tsp. pepper

1 (30 oz.) pkg. shredded hash browns, thawed

Brown sausage; drain. In a large bowl, combine 1 3/4 cups cheese and the next 7 ingredients. Fold in hash browns and sausage. Pour into greased 9x13-inch glass pan. Sprinkle with remaining cheese. Cover with foil and bake at 350° for 45 minutes. Uncover and bake 15 minutes. Yield: 12 to 16 servings.

Waffles

Vivian Olson

2 c. flour

3 tsp. baking powder

1 T. sugar

2 eggs, separated

1 2/3 c. milk

6 T. butter, melted

Sift flour, baking powder and sugar. Scald milk and cool. Beat egg whites until stiff. Add beaten egg yolks slowly to milk. Add this mixture to dry ingredients. Fold beaten egg whites into mixture.

HOMEMADE MAPLE SYRUP:

1 c. boiling water

2 c. sugar

1 tsp. maple flavoring

Mix well and serve immediately.

I freeze leftover waffles and put in toaster later when needed.

Fruity-Nutty Oatmeal

Stella Boomgarden

1 c. water**1 1/4 c. old-fashioned oats****1/2 c. dried cranberries****1 1/2 c. milk****1 apple, cut into 1/4" pieces****1/4 c. raisins**

Bring water and milk to a boil. Stir in oats. Lower heat and simmer 3 minutes; stir often. Stir in apple. Cover and simmer 3 minutes more. Stir in cranberries and raisins. Remove from heat. Cover, let stand 1 more minute to soften.

Blessed shall be

thy basket and

thy store.

Deuteronomy 28:5

Notes & Recipes



Sausage-Hash Brown Omelet

Karen Kasperowicz

- 2 ea. pork sausage
- 2 ea. sliced Cheddar cheese
- 1/2 cup
- 1 (8 oz.) ct. French onion soup dip
- 2 ea. cheddar cheese
- 1/4 c. chopped green pepper
- 1/2 c. sliced red onion
- 1/2 ts. pepper
- 1 (8 oz.) ct. sliced hash brown
- butter, melted

Brown sausage, onion, in a large bowl, add 1/2 cup butter and mix with 7 ingredients. Fold in hash brown and onion. Pour mixture into 13 inch glass pan. Sprinkle with melted butter. Bake for 10 and heat at 350° for 45 minutes. Uncover and bake 10 minutes. Yield: 12 or 16 servings.

Waffles

Yvonne Olson

- 2 1/2 cups
- 3 tsp. baking powder
- 1 1/2 cups
- 2 eggs, whisked
- 1 1/2 c. milk
- 2 1/2 cups

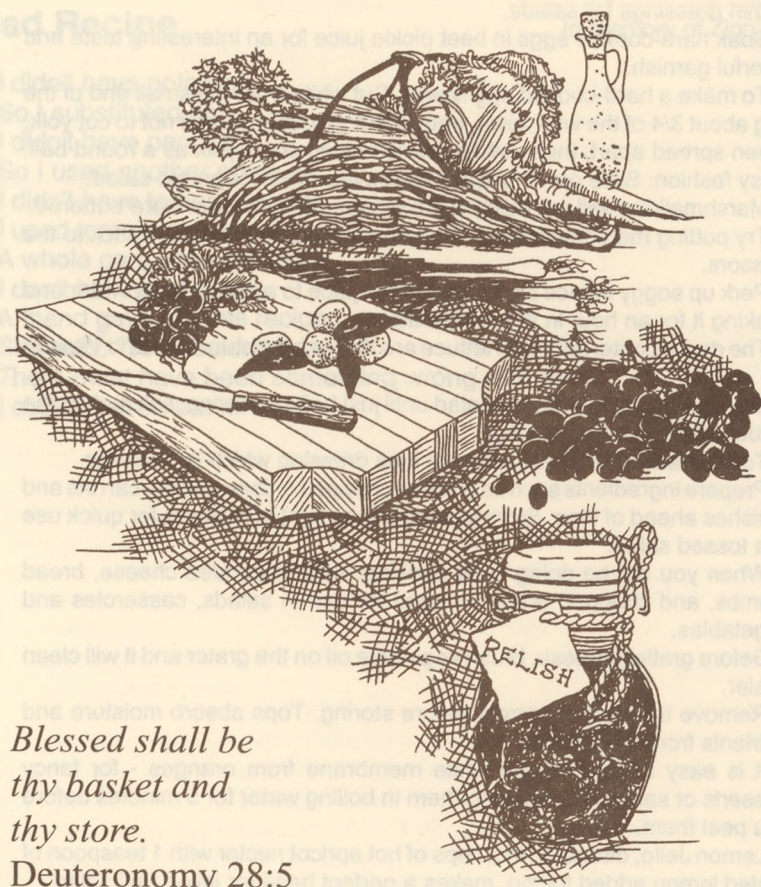
Combine flour, baking powder, and sugar. Beat milk and egg whites until stiff. Add beaten egg whites slowly to milk. Add this mixture to dry ingredients. Fold mixture and oil the waffle maker.

HOME MADE MAPLE SYRUP

- 1 1/2 cups water
- 2 c. sugar
- 1 cup maple syrup

Mix well and serve immediately.

Grains of Heaven - Soups & Salads & Sandwiches



*Blessed shall be
thy basket and
thy store.*

Deuteronomy 28:5

Hints for Salads

- When buying grapefruit, judge it by its weight. The heavier ones are juicier.
- Add 1/4 teaspoon soda to cranberries while cooking and they will not require as much sugar.
- Frosted Grapes: Beat 2 egg whites and 2 tablespoons water slightly. Dip small clusters of grapes into the mixture. Sprinkle with granulated sugar. Dry on waxed paper.
- Lemons that are heated before squeezing will give almost twice the quantity of juice.
- Lemon juice on cut bananas will keep them from darkening.
- Grease the salad mold with salad dressing, mayonnaise or salad oil and it will help the salad slip out easily.
- Save sweet pickle juice. Store it in the refrigerator and use small amounts to thin dressings for salads.
- Soak hard-cooked eggs in beet pickle juice for an interesting taste and colorful garnish.
- To make a hard-cooked egg flower: Cut white from the small end of the egg about 3/4 of the way down, petal fashion, being careful not to cut yolk. When spread apart, these white petals should show yolk as a round ball, daisy fashion. Slice green pepper for leaves. Nice for potato salad.
- Marshmallows will cut easily if the blades of the scissors are buttered.
- Try putting marshmallows in the refrigerator and they won't stick to the scissors.
- Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soaking it for an hour in the refrigerator.
- The darker, outer leaves of lettuce are higher in calcium, iron and Vitamin A.
- Do not add salt to a lettuce salad until just before serving; salt makes the lettuce wilt and become tough.
- Toss salads well so you can use less dressing which is healthier.
- Prepare ingredients such as greens, chopped onions, celery, carrots and radishes ahead of time. Store in separate airtight containers for quick use in a tossed salad.
- When you will be doing extra cooking, keep shredded cheese, bread crumbs, and chopped onion on hand for use in salads, casseroles and vegetables.
- Before grating cheese, brush vegetable oil on the grater and it will clean easier.
- Remove the tops of carrots before storing. Tops absorb moisture and nutrients from the carrots.
- It is easy to remove the white membrane from oranges - for fancy desserts or salads - by soaking them in boiling water for 5 minutes before you peel them.
- Lemon Jello, dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip, makes a perfect base for jelled fruit salad.

Grains of Heaven - Soups & Salads & Sandwiches

Soups

Sad Recipe

In Memory of Zion's Cooks

I didn't have potatoes,
So I substituted rice,
I didn't have paprika,
So I used another spice,
I didn't have tomato sauce,
I used tomato paste.
A whole can, not a half can,
I don't believe in waste.
A friend gave me this recipe,
She said, "You couldn't beat it."
There must have been something wrong with her,
I couldn't even eat it!

Cauliflower Soup

1 lb. cauliflower, or
2 cups cauliflower
1 c. water
2 c. water
1/2 c. oil
1 T. sugar

1/4 c. margarine
2 c. water
1/2 c. oil
1/2 c. oil

One reason a dog is such a loveable creature is that his tail wags instead of his tongue.

Beef Stew in Crock-Pot

Linda Gunderson

1 (1 lb.) pkg. beef stew meat
 1/2 head cabbage, chopped
 5 or 6 carrots, cut into coins
 3 stalks celery
 6 to 8 smallish potatoes
 3/4 to 1 lg. onion
 3/4 bell pepper, color of choice
 1 to 2 cans of tomatoes, diced,
 stewed, crushed or fresh

Salt
 Ground black pepper
 2 to 4 bay leaves, depending on
 their size
 1 to 3 c. water, or cans of beef broth,
 or cups of beef bouillon (whatever
 you have)

OPTIONAL:

Dried onion flakes
 Dried minced or shredded green
 onion
 Celery seed

Peas
 Corn
 Variety beans

Chop cabbage small, other vegetables into chunks of varying sizes. Make sure the pieces are not too small, but not so big that you need a fork to cut up. Cut up the meat, if necessary, for the same reason. Put meat and vegetables into the crock-pot; pour in broth or water. Generously sprinkle with spices. Mix carefully. Set crock-pot on low for 8 to 10 hours. Cooking on high tends to make the meat tough.

Five-Hour Beef Stew

Dolores Hacker

(Don't Peek)

1 pkg. stew meat, cubed
 2 c. potatoes, cut up
 1 c. celery, diced
 6 carrots
 1 onion

Salt & pepper, to taste
 1 T. sugar
 2 T. Minute Tapioca
 2 c. tomato juice

Bake in a covered pan (tight) for 5 hours at 225° to 250°. Don't peek.

Oven Beef Stew

Janis Shekey

1 lb. stew beef
 1 c. onion
 1 c. celery
 1 c. carrots
 Shredded cabbage (opt.)

1 T. sugar
 2 T. tapioca
 1 tsp. salt
 1 1/2 c. tomato juice

In a casserole with lid, put all ingredients, except juice. Pour juice over all. Cover. Bake at 325° for about 2 hours.

Cabbage Patch Stew

Sharon Bacon

- | | |
|---|---|
| 1 1/2 lb. ground beef | 1 (28 oz.) can diced tomatoes,
undrained |
| 4 celery ribs, chopped | 3 c. beef broth |
| 1 med. onion, chopped | 1 (15 oz.) can tomato sauce |
| 7 c. chopped cabbage | 2 med. carrots, chopped |
| 2 (16 oz.) cans kidney beans, rinsed
& drained | 1/2 tsp. sugar |
| | Pepper, to taste |

In a large saucepan or Dutch oven, cook the beef, celery and onion over medium heat until meat is no longer pink. Add the remaining ingredients and bring to a boil. Reduce heat; cover and simmer for 1 hour, or until cabbage and carrots are tender.

Calypso Jambalaya

Ellen Vanderhoff

- | | |
|---|---|
| 8 oz. Italian sausage, browned &
drained | 1/2 tsp. thyme |
| 8 oz. diced ham | 1 1/2 c. boiling water |
| 1 c. chopped onion | 1 1/2 c. uncooked long-grain rice |
| 1 T. hot pepper sauce | 1 (15 oz.) can stewed tomatoes |
| 1 T. parsley | 1 green pepper, diced |
| 1 T. chicken soup base | 8 to 12 oz. cooked shrimp, tails
removed |
| 1/2 tsp. garlic | |

Simmer all ingredients above in a large covered kettle for 30 minutes, except shrimp. Add shrimp after 30 minutes and cook 5 to 10 minutes more.

Cauliflower Soup

Carole Lonning

- | | |
|--|------------------------------|
| 1 sm. head cauliflower, or
2 (10oz.) boxes frozen cauliflower | 1/4 c. margarine |
| 1 c. water | 1/2 c. flour |
| 2 c. water | 2 c. shredded Cheddar cheese |
| 2 T. chicken bouillon, or 6 cubes | 2 c. milk |
| 1/2 c. chopped onion | 1/8 tsp. nutmeg |

Cook the cauliflower until tender in the 1 cup water. Reserve liquid and 1 cup cauliflower. Blend liquid and all but 1 cup cauliflower in a blender and set aside. In a heavy pan, cook the onion in butter. Stir in the flour. Gradually add the water and bouillon. Stir in the blended cauliflower and reserved 1 cup of cauliflower. Add Cheddar cheese and milk and nutmeg. Stir until cheese melts and mixture is hot.

Cheeseburger Soup

Marlys Johnson

- | | |
|--|-----------------------------|
| 1/2 lb. ground beef | 3/4 c. diced onion |
| 1 tsp. basil | 3/4 c. diced celery |
| 4 T. butter or margarine | 3/4 c. diced carrots |
| 3 c. chicken broth | 1 T. parsley flakes |
| 8 oz. Velveeta cheese, cut into cubes, room temp. | 4 c. diced potatoes |
| 3/4 tsp. salt | 1/4 c. flour |
| 1/4 c. sour cream | 1 1/2 c. milk |
| | 1/4 tsp. pepper |

Brown ground beef; set aside. In a large saucepan or Dutch oven, sauté onions, carrots, celery, parsley and basil in 1 tablespoon butter for 10 minutes, or until onion is transparent. Add broth, potatoes and ground beef. Cook until potatoes are tender. In a small skillet, put remaining butter and the flour, and cook 3 minutes. Add to soup and bring to a boil. Reduce heat; add milk and cheese. Stir until melted and add sour cream. Blend and enjoy. Soup will be thick.

Corn Chowder

In Memory of Muriel Lerdal

- | | |
|--|---|
| 3/4 c. chopped onion | 1 (10 3/4 oz.) can reduced-sodium, reduced-fat cream of mushroom soup, undiluted |
| 1 c. diced, cooked, peeled potatoes | 2 1/2 c. fat-free milk |
| 1 c. diced, fully-cooked ham | Pepper, to taste |
| 2 c. fresh or frozen corn | 1 T. chopped fresh parsley |

In a heavy saucepan coated with nonstick cooking spray, sauté the onion until tender. Add remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 20 to 30 minutes. Yield: 2 quarts.

Cream Soup

Ellen Vanderhoff

- | | |
|---|-----------------------------|
| 6 c. water | 2 c. cubed ham |
| 7 tsp. chicken bouillon, or 3 tsp. soup base | 1/2 c. onion |
| 2 (8 oz.) pkg. cream cheese | 1 tsp. garlic powder |
| 1 (30 oz.) bag cubed hash browns, thawed | 1/2 tsp. dill weed |

Simmer 30 minutes, stirring often.

Egg Drop Soup

Noi Blakely

2 c. water or chicken broth

3/4 T. chicken soup base

1/4 c. canned peas, (opt.)

1/4 c. canned diced carrot (opt.)

2 T. cornstarch

2 T. water

1 egg

Dissolve chicken soup base in water and boil. Mix cornstarch and water. Add in boiling water. Constantly stir until set. Add egg and stir about 2 minutes on low heat. Add peas and carrots (optional). Yield: about 2 servings.

Golden Cheese Chowder

Judy Gronbach

3 c. water

4 to 6 med. potatoes, pared & cubed

1 c. sliced celery

1 c. pared & sliced carrots

1/2 c. diced onion

2 tsp. salt

1/4 tsp. pepper

1/2 c. margarine

1/2 c. flour

1 qt. milk

1 lb. Cheddar cheese

2 c. cubed ham

Bring water to a boil. Add vegetables and seasonings. Cover and simmer 10 minutes, or until tender. Melt margarine in microwave. Blend in flour. Stir in milk gradually. Cook until bubbly and thickened, stirring occasionally. Stir in cheese until melted. Add this to vegetables and water with the ham and heat through. Do not boil. Add hot pepper sauce, if desired.

To make a roaster full, make 4 batches using 5-pound bag of potatoes, plus a few.

Heartwarming Chili

Kathy Gonnerman

1 lb. ground beef

1 lb. ground pork

1 med. onion, chopped

2 c. water

1 (15 oz.) can tomato sauce

2 (15 oz.) cans pinto beans

1 (14 1/2 oz.) can diced tomatoes,
undrained

1 env. chili seasoning mix

1/4 tsp. minced garlic

Brown ground beef and pork and onion. Drain off grease. Put everything in a 6-quart crock-pot on high for 4 to 6 hours. Yield: 6 to 8 servings.

Italian Chili

Crystal Michael

- | | |
|--|--|
| <ul style="list-style-type: none"> 1 lb. ground beef 1 c. diced onion 1 c. sliced celery 1 c. sliced carrots 2 cloves garlic, minced 1 (16 oz.) can tomatoes 1 (15 oz.) can tomato sauce 1 (15 oz.) can red kidney beans, undrained 5 tsp. beef bouillon granules | <ul style="list-style-type: none"> 1 T. dried parsley flakes 1 tsp. salt 1/2 c. oregano 1/2 tsp. sweet basil 1/4 tsp. black pepper 2 c. shredded cabbage 1 c. frozen or fresh green beans, cut into 1" pieces 1/2 c. small elbow macaroni Parmesan cheese |
|--|--|

Brown beef in a large, heavy kettle and drain. Add all the ingredients, except cabbage, green beans, macaroni and cheese. Bring to a boil. Lower heat; cover and simmer for 20 minutes.

Add cabbage, green beans and macaroni; bring to a boil and simmer until vegetables are tender.

If you prefer a thinner soup, add additional water or broth. Sprinkle with the Parmesan cheese before serving. Yield: 12 servings.

Julie's Chili

Phyllis Lundberg

- | | |
|--|---|
| <ul style="list-style-type: none"> 1 pkg. hot pork sausage (I use Jimmy Dean) 1 (29 oz.) can tomato sauce 1 (28 oz.) can whole tomatoes, chopped Chopped celery Chopped onion 1 green or red sweet pepper, chopped 2 bay leaves (remove before serving) | <ul style="list-style-type: none"> 1 tsp. salt 1 tsp. pepper 1 heaping T. brown sugar 1 T. white sugar Cumin, to taste Chili powder, to taste Fresh mushrooms, chopped (opt.) 1 (15 oz.) can Mrs. Grime's spicy hot chili-style beans |
|--|---|

This is a hot, spicy chili.

Six-Can Slow-Cooked Chili

Pam Bremer

- | | |
|--|---|
| 1/4 c. cornmeal | 1 (15.5 oz.) can Green Giant or Joan of Arc pinto beans, or dark or light red kidney beans, undrained |
| 1 tsp. paprika | 1 (15 oz.) can Green Giant or Joan of Arc spicy chili beans, undrained |
| 1/2 c. barbecue sauce | 1 (10 3/4 oz.) can condensed French onion soup |
| 1 (28 oz.) can whole tomatoes, undrained, cut up | |
| 2 (15 oz.) cans chili without beans | |

In a 3 1/2- or 4-quart crock pot/slow-cooker, combine all ingredients; mix well. Cover; cook on high setting for 2 to 4 hours, or until thoroughly heated. Or, cover and cook on low setting for 8 to 9 hours. Yield: 8 (1 1/2-cup) servings.

Eight-Can Soup Chili

Ruth Buddenhagen

- | | |
|---|--|
| 1 (15 oz.) can Hormel chili without beans | 1 (15 oz.) can whole or diced potatoes |
| 1 (15 oz.) can Veg-All | 1 (15 oz.) can Ro-Tel tomatoes |
| 1 (15 oz.) can whole kernel corn | 1 (15 oz.) can diced tomatoes |
| 1 (15 oz.) can green beans, cut | 1 (15 oz.) can chili beans |

Open all cans. Be sure to include all the liquids in each can. Do not drain. Put into large pot and heat for 10 minutes.

Note: This soup can be made in 10 minutes. Freezes well.

Clam Chowder

Arloa Rapple

- | | |
|---------------------------------|------------------------|
| 1 can New England clam chowder* | 1 can minced clams |
| 1 can cream of potato soup* | 1/2 pt. whipping cream |
| 1 can cream of celery soup* | 1 qt. half & half |

*All above are Campbell's soups.

Simmer 1 hour, covered.

This was one of Rip's favorite soups.

Wisconsin Cheddar Cheese Soup

Louise Hauck

1/4 c. butter	1 1/2 tsp. ground mustard
1/4 c. flour	1/2 tsp. salt
2 1/2 c. milk	1/4 tsp. cayenne pepper
1 c. beer or water	2 c. (8 oz.) shredded Cheddar cheese
2 tsp. Worcestershire sauce	

Melt butter in a large, heavy saucepan over medium heat. Stir in flour until smooth; cook 1 minute, stirring constantly. Stir in milk and beer, Worcestershire sauce, mustard, salt and pepper. Bring to a boil, stirring frequently. Reduce heat; simmer 10 minutes. Keep stirring. Add cheese and stir until melted.

Can serve with croutons, also.

Fruit Soup

Sharon Kuehnast

3 c. water	1 (8 oz.) pkg. dry mixed fruit
2 c. raisins	3 T. tapioca
2 c. prunes	

Place the above ingredients in a 3-quart saucepan. Bring to a boil, then turn the heat down to low. Let cook until prunes are tender. Remove from heat. Mixture will thicken as it cools. Yield: 12 servings.

Garbanzo Bean Soup

Marlys Johnson

2 cans garbanzo beans	Salt & pepper, to taste
6 to 8 white potatoes, cut bite-size	1 (16 oz.) can whole tomatoes, or 6 home-grown tomatoes
1 Bermuda onion, chopped	1 green pepper, cut bite-size
2 c. chopped ham, cut bite-size	1 lb. bacon, cut bite-size
1 tsp. parsley	1 tsp. oregano
1/2 to 3/4 T. chili powder or red pepper, to taste	1 tsp. sweet basil

Put all the ingredients together in a big pot or crock-pot and simmer for 4 to 5 hours. Water can be added if you feel it is not producing enough of its own juices. Remember, the longer it simmers, the better "dew" it will have on it.

This recipe can from WHO radio, the Van and Connie Program, many years ago.

Ginger Beef and Noodle Soup

Kathryn Ernst

- | | |
|-------------------------------|--|
| 1 lb. hamburger | 1 can beef broth |
| 1/2 tsp. salt | 1 (3 oz.) pkg. beef-flavored instant Ramen noodles, broken up |
| 1/2 tsp. ground ginger | 3 c. frozen broccoli |
| 1/4 to 1/2 tsp. pepper | Stir-fry vegetable mix |
| 2 c. water | |

Brown the hamburger until no longer pink. Drain off fat. Add salt, ginger and pepper. Stir in water, broth, seasoning packet from noodles and 3 cups of vegetable mix. Cook for a few minutes, and then add noodles, cooking 2 or 3 minutes, until noodle are tender.

Preparation time: 15 minutes.

Indian Stew

Juanita Skow

- | | |
|--|--------------------------------------|
| 1/4 lb. cut-up bacon | 1 (15 oz.) can diced tomatoes |
| 1 sm. onion, chopped | 1 (15 oz.) can chili beans |
| 1 lb. ground beef | 1 (15 oz.) can tomato soup |
| 1 (15 oz.) can cooked sliced potatoes | 1 soup can of water |
| 1 (15 oz.) can corn | 1/2 c. catsup |

Brown bacon and onion. Remove from pan. Drain if too much grease. Add ground beef and brown. Add rest of the ingredients and simmer.

Italian Soup

Ruth Buddenhagen

- | | |
|--|--------------------------------------|
| 3/4 to 1 lb. Jimmy Dean Italian sausage | 1 (28 oz.) can diced tomatoes |
| 1 onion, chopped | 1 can beef broth |
| 1 clove garlic, minced | Basil |
| 1 can Northern white beans, rinsed | Dried parsley |
| 1 can black beans, rinsed | Salt & pepper |

Brown sausage and onion. Add rest of the ingredients. Can add water for preferred consistency. Cook over medium heat for 10 to 15 minutes. Serve with grated Parmesan cheese on top.

This soup is ready to eat in 15 minutes.

Homemade Noodles

Sue Kuehnast

- | | |
|---------------------|----------------------|
| 1 beaten egg | 1/2 tsp. salt |
| 2 T. milk | 1 c. flour |

Mix all ingredients. Cover and let stand 10 minutes. Roll on floured surface into a 12x16-inch rectangle. Let stand 20 minutes. Roll up and cut into 1/4-inch slices. Unroll and cut to lengths. Spread out and let dry for 2 hours.

Mom's Egg Noodles

Marlys Johnson

- | | |
|----------------------|-----------------------------|
| 1 egg | 2 T. milk |
| 1/2 tsp. salt | 1 tsp. baking powder |
| 1 c. flour | |

Beat egg and milk together; add salt, flour and baking powder. Let rest 20 minutes. Roll out and cut.

Perfect Oyster Stew

Mildred Torkelson

- | | |
|------------------------------------|--|
| 1 pt. oysters | 2 T. water |
| 2 T. flour | 4 to 6 c. milk |
| 1 1/2 tsp. salt | 1/2 tsp. butter flavoring, or use |
| 1 tsp. Worcestershire sauce | butter if you prefer |
| Dash of Tabasco sauce | |

Combine flour, salt, Worcestershire sauce, Tabasco sauce and water. Add oysters and liquid from which any shells have been removed. Cook over low heat until oysters curl. Do not bring to a hard boil; this should just be a very slow simmer. Add milk and butter flavoring. Taste and add more salt, butter flavoring or milk, if needed.

Polish Sausage Soup

Brenda McCartan

- | | |
|---|---------------------------------------|
| 1 qt. tomatoes (I use Italian Blend) | 1 head cabbage, cut fine or |
| 3 c. chicken broth | shredded |
| 1 lg. onion, chopped | 2 cans kidney beans |
| | 6 Polish sausages, sliced thin |

Simmer tomatoes, chicken broth, onions, cabbage and Polish sausage for 1 hour. Add beans and heat through.

Serve with French bread.

This makes a big batch. It is better the next day!

Baked Potato Soup

Marilyn Kuehnast

4 lg. baked potatoes	2/3 c. butter
2/3 c. flour	6 c. 2% or whole milk
3/4 tsp. salt	1/2 tsp. pepper
4 green onions, chopped	12 slices bacon, fried & crumbled
2 c. shredded sharp Cheddar cheese	1 c. (8 oz.) sour cream

Brown chopped onions with bacon. Drain grease. Cut potatoes into small cubes. Melt butter in a large kettle. Add flour. Gradually stir in milk. Continue to stir until smooth, thickened and bubbly. Stir in salt, pepper, and 3/4 of the onions, bacon and shredded cheese. Cook until heated. Do not boil. Stir in sour cream. Add cubed potatoes. Transfer to slow-cooker set on low. Top with remaining onions, bacon and cheese. Keep on low until ready to serve.

Cherene's Potato Soup

Lindy Flatau

1/2 c. rice, cooked	8 to 10 slices bacon, fried & crumbled
2 c. milk	2 cans cream of potato soup
2 c. half & half	Salt & pepper, to taste
6 to 10 slices American cheese	
1 med. onion, diced & sautéed in butter	

Fry bacon and crumble. Dice onion and sauté in butter. Mix all ingredients together in large pot. Heat on stove-top over medium-high heat until bubbly. Yield: 4 to 5 servings.

Potato Soup

Anna Frieden

12 slices bacon	3 tsp. salt
2 c. diced onion	1 1/2 tsp. pepper
2 c. diced celery	1 qt. 2% milk
12 c. potatoes, cut into bite-sized chunks	32 oz. half & half
1 c. sliced carrots	16 oz. whipping cream

Fry bacon slices until crisp; crumble. Reserve 4 tablespoons fat. Sauté onions and celery in bacon fat. Set aside. Cook potatoes and carrots until done, but not mushy. Drain. Combine potatoes and carrots with bacon, onion, celery, salt and pepper. Combine above in a large soup pot or roaster with milk, half & half and cream. Simmer until hot.

Potato Soup

Leone Hohenberger

8 med. potatoes, cubed
1 med. onion, chopped
2 stalks celery, diced
6 cubes chicken bouillon
2 c. half & half cream

1 lb. bacon, cooked & crumbled
1 (10.75 oz.) can cream of celery
soup
2 c. shredded Cheddar cheese

In a large stockpot, combine potatoes, onions, celery, bouillon cubes and enough water to cover all of the ingredients. Bring to a boil and simmer on medium heat until potatoes are fork-tender (20 minutes). Add half & half cream, crumbed bacon, cream of celery (or mushroom) soup; stir until creamy. Add cheese and stir until completely melted. Simmer on low for 8 to 10 minutes, but stir constantly.

This makes 8 to 10 servings, but may cut recipe in half for a smaller portion. After cheese is added, it is important to stir constantly while it simmers, as it sticks easily to bottom of kettle. Enjoy!

Potato Soup

In Memory of Diane Swanson

6 c. sliced potatoes (5 lg.)
1/2 c. sliced carrots
1 c. onion
6 slices bacon
1 c. sliced celery
1 1/2 tsp. salt

1/4 tsp. pepper
2 c. milk
2 c. light cream
1 sm. ctn. whipping cream
Finely-shredded Cheddar cheese
Parsley flakes

Cook potatoes and carrots in boiling water until tender; drain. Sauté onion and celery in 2 tablespoons bacon fat. Combine cooked vegetables, bacon, onion, celery, salt, pepper, milk and creams. Simmer for 30 minutes. Do not boil. Garnish with cheese and parsley.

Hamburger-Potato Soup

Darrick Harris

1/4 lb. hamburger
1 lg. onion

2 lg. potatoes

Peel and dice onions into a 2-quart pan. Brown, then add hamburger in to brown. Slice raw potatoes and add. Add enough water to make about 2 quarts. Thicken a tiny bit with flour and milk.

Dumplings can be made and dropped in when about done - make dumplings small. Cook 10 minutes more.

Very good!

In memory of Glen Rosendahl.

World's Best Potato Soup

Jan Jorgensen

- | | |
|-----------------------------------|---|
| 8 unpeeled potatoes, cubed | 1 lb. bacon, cooked & crumbled |
| 1 onion, chopped | 1 (10.75 oz.) can condensed cream of mushroom soup |
| 2 stalks celery, diced | 2 c. shredded Cheddar cheese |
| 6 cubes chicken bouillon | |
| 2 c. half & half cream | |

In a large stockpot, combine potatoes, onions, celery, bouillon cubes and enough water to cover all ingredients. Bring to a boil and simmer on medium heat until potatoes are fork-tender. Add half & half, bacon and cream of mushroom soup; stir until creamy. Add cheese and stir until completely melted. Simmer on low.

Shrimp Soup

Janna Arndt

- | | |
|--|---|
| 1 (32 oz.) can diced tomatoes | 1/4 tsp. crumbled rosemary |
| 1 box Uncle Ben's Original long-grain wild rice | 1/4 tsp. paprika |
| 1/4 c. butter | 1/2 tsp. pepper |
| 1/2 c. onion | Dash of Tabasco sauce |
| 1/4 tsp. garlic salt | 1 lb. med. fresh shrimp, peeled & deveined |

Sauté onions in butter in a large soup pot. Add spices and tomatoes. Cook for 5 minutes. Add uncooked rice, along with spices included, along with 32 ounces water. Cook until rice begins to swell. Add peeled shrimp and continue to cook shrimp until done. Add Tabasco sauce. Serve. Yield: 8 servings.

Summertime Melon Soup

Louise Hauck

- | | |
|--------------------------------------|---|
| 5 c. seeded, cubed watermelon | 2 T. sugar |
| 1 pt. fresh strawberries | 4 cantaloupe (opt.) |
| 1/4 c. fat-free sour cream | 8 additional fresh strawberries (opt.) |
| 2 T. fat-free milk | |

Combine watermelon and strawberries. Purée in batches in blender, adding sour cream, milk and sugar to the last batch. Pour into a 2-quart container; mix well. Cover and chill at least 3 hours.

To serve soup in cantaloupe bowls, cut cantaloupe in half; hollow out melon and seeds, leaving about 1/2-inch shell. May cut a decorative edge, if desired. Reserve melon for another use. Add soup to shell; garnish with a strawberry.

Chicken-Taco Soup

Jan Jorgensen

- | | |
|--|---|
| 1 onion, chopped | 1 (1.25 oz.) pkg. taco seasoning |
| 1 (16 oz.) can chili beans | 3 whole skinless, boneless chicken breasts (if real lg. use less) |
| 1 (15 oz.) can black beans | 1 (8 oz.) pkg. shredded Cheddar cheese |
| 1 (15 oz.) can whole kernel corn, drained | 1 (8 oz.) ctn. sour cream |
| 1 (8 oz.) can tomato sauce | Crushed tortilla chips |
| 1 (12 oz.) can beer | |
| 2 (10 oz.) cans diced tomatoes with green chilies, undrained | |

Place the onion, chili beans, black beans, corn, tomato sauce, beer and diced tomatoes in a slow-cooker. Add taco seasoning and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by the other ingredients. Set slow-cooker for low heat; cover and cook for 5 hours.

Remove chicken breasts from the soup and allow to cool long enough to be handled. Cut chicken into small pieces and add back into the soup. Continue cooking for 2 hours. Serve topped with shredded Cheddar cheese, a dollop of sour cream and crushed tortilla chips, if desired.

Taco Soup

Wendy Bormann

- | | |
|-------------------------|------------------------|
| 1 lb. browned hamburger | 1 can Ro-Tel tomatoes |
| 1 can pinto beans | 1 pkg. taco seasoning |
| 1 can white corn | 1 pkg. ranch seasoning |
| 1 can chili beans | 2 to 4 c. water |

Add all ingredients together. Do not drain canned ingredients. Heat and eat. Top with shredded cheese, Doritos and sour cream.

Weight Watchers: Use 4 cups of water and omit the toppings. Two points per 1 cup.

Taco Soup

Jodi Pedersen

- | | |
|-------------------------------|----------------------|
| 1 1/2 lb. ground beef | 1/2 tsp. oregano |
| 1/2 c. chopped onion | 1 tsp. salt |
| 1 qt. tomatoes (4 c.) | 1/4 tsp. pepper |
| 1 can kidney beans with juice | 1 tsp. chili powder |
| 1 can corn with juice | 1 beef bouillon cube |
| 1 (8 oz.) can tomato sauce | 2 c. water |
| 1/2 tsp. minced garlic | |

Brown ground beef and onion. Add remaining ingredients and cook until hot.

Serve with Cheddar cheese, sour cream and corn chips.

Taco Twist Soup

Ellen Vanderhoff

1 lb. lean ground beef
 1 med. onion, chopped
 2 cloves garlic, minced
 1 to 2 tsp. chili powder
 1 tsp. ground cumin
 3 c. beef broth
 1 1/2 c. picante sauce

1 (14 to 15 oz.) can diced tomatoes
 in juice
 1 c. uncooked rotini pasta
 1 sm. green pepper, chopped
 Shredded Cheddar cheese
 Tortilla chips

Brown ground beef with onion and garlic; drain. Add remaining ingredients, except cheese and tortilla chips. Cook 12 to 15 minutes, stirring often. Serve with tortilla chips and cheese on top.

Chicken-Rice Soup

Darrel Hinrichs

12 to 16 oz. skinless, boneless
 chicken breasts
 1 c. diced celery
 1 c. diced or sliced carrots
 1/2 c. chopped onions

6 c. water
 2 T. chicken bouillon granules
 1/2 tsp. pepper
 1 tsp. minced garlic
 3/4 c. rice

Brown diced chicken in a pan with olive oil or spray oil. Add water, celery, onion, carrots and chicken to a large pot. Bring to a boil. Add bouillon, pepper, salt, garlic and rice. Simmer for 45 minutes.

Turkey and Wild Rice Soup

Louise Hauck

6 c. water
 6 tsp. chicken soup base
 1/2 c. uncooked wild rice
 1/2 c. finely-chopped green onion
 1 pt. half & half
 1/2 c. oleo

3/4 c. flour
 1/4 tsp. poultry seasoning
 1/8 tsp. pepper
 3 c. cubed turkey
 8 slices crumbled bacon

Bring water, soup base, wild rice and onion to a boil. Simmer for 35 minutes. Meanwhile, sauté oleo, flour, poultry seasoning and pepper. Add half and half, stirring constantly. Add this sauté mix to rice mixture and add turkey and bacon. Heat gently. Do not boil.

Byerly's Wild Rice Soup

In Memory of Muriel Lerdal

Approx. 2 c. cooked wild rice
 3 c. chicken broth or bouillon
 1/4 to 1/2 c. thinly-sliced onions
 1/2 c. coarsely-grated carrots
 1/2 c. thinly-sliced celery
 1/2 tsp. salt

6 T. butter or oleo
 1/2 c. flour
 1 1/2 to 2 c. half & half
 1/2 c. finely-diced ham
 4 T. slivered almonds

Prepare the Wild Rice: Put 2/3 cup rice in a saucepan with 1 1/2 cups water. Turn to simmer. Cover and cook for 45 to 55 minutes, or until most kernels have popped. Drain and set aside.

Cook onion, celery and carrots in broth until crisp tender.

Melt butter in a large skillet or saucepan. Add flour gradually, stirring constantly. Cook over low heat until flour-butter mixture is bubbly. Turn off heat and slowly stir broth and vegetable mixture into flour-butter mixture. Turn on heat and cook, stirring constantly, until mixture thickens. Stir in rice and salt; simmer about 5 minutes. Add half & half cream, ham and almonds. Heat to serving temperature.

Note: May be frozen and reheated.

Wild Rice Soup

Janna Emick

Sauté:

1 med. onion

1 lb. cottage bacon

Mix all together:

2 cans cream of potato soup
 1 can cream of mushroom soup
 1 jar Old English cheese (Kraft)
 spread
 1 pt. half & half
 2 c. water

1 c. wild rice, prepared per pkg.
 instructions (Uncle Ben's Original
 is best!)
 A little liquid smoke (opt.)
 A little Kitchen Bouquet, for color
 (opt.)

You can never stumble when you are on your knees.

Fresh Tomato Soup

Marilyn Kuehnast

7 med. ripe tomatoes (about
2 1/2 lb.)

1 med. onion, diced

1 c. chicken broth

1/2 tsp. thyme

1 1/2 tsp. salt

1 1/2 tsp. salt

3 to 4 tsp. sugar

2 T. olive oil

3 stalks celery, diced

1/2 tsp. basil

3 whole cloves (opt.)

1/4 c. all-purpose flour

1 c. heavy or whipping cream

Skin, seed and cut tomatoes into bite-sized chunks.

In a heavy saucepan, sauté onion and celery in olive oil until tender. Add chicken broth, seasonings and 3/4 of the diced tomatoes. Simmer, covered, until the vegetables are very tender, about 20 minutes. Stir the mixture occasionally to prevent any sticking. Remove whole cloves, if you used them.

Put vegetable mixture into food processor and process until puréed. Measure the purée. If necessary, add enough broth to make 4 cups purée.

In the same saucepan, melt 4 tablespoons butter over low heat. Stir in flour and salt until blended. Stir in tomato purée; cook, stirring until thickened. Add remaining diced tomatoes, cream and sugar. Heat and serve. Yield: 5 cups soup.

Cream of Vegetable Soup

In Memory of Muriel Lerdal

Melt 3 tablespoons oleo in a large skillet. Stir in 3 tablespoons flour and cook until bubbly.

In a blender, pour:

1 1/2 c. milk

1 c. water

1 tsp. granular chicken bouillon

1/4 tsp. pepper

1/2 tsp. Worcestershire sauce

1 to 1 1/2 c. cooked leftover

vegetables (broccoli, cauliflower,
asparagus)

Cover blender. Blend only a few seconds, until vegetables are finely chopped. Pour into flour-oleo mixture and heat until hot.

Serve in soup bowls topped with grated American cheese.

Italian Vegetable Soup

Juanita Skow

1 lb. ground beef
 1 c. diced onion
 1 c. sliced carrots
 1 c. sliced celery
 2 cloves minced garlic
 1 (16 oz.) can tomatoes
 1 (16 oz.) can tomato sauce
 1 (15 oz.) can kidney beans, drained
 2 c. water

5 tsp. beef bouillon granules
 1 T. parsley flakes
 1 tsp. salt
 1/2 tsp. oregano
 1/2 tsp. basil
 1/4 tsp. black pepper
 2 c. shredded cabbage
 1/2 c. pasta
 Parmesan cheese

Brown beef and drain. Add the rest of the ingredients, except cabbage and pasta. Bring to a boil, then lower heat and simmer for 1 1/2 to 2 hours. Add cabbage and continue to simmer another hour.

One-half hour before serving, add the pasta. Sprinkle with cheese as you serve.

Vegetable Soup

Shirley Moench

1 qt. diced or sliced carrots
 1 head cabbage
 6 onions
 6 1/2 lb. ripe tomatoes
 2 green peppers

2 bunches celery
 1/4 c. pickling salt
 Pepper
 2 1/2 qt. water

Chop all vegetables and mix. Boil up vegetables. Put into quart jars with lids. Put into pressure cooker and process 45 minutes at 10 pounds pressure. Yield: 8 to 9 quarts.

You may add leftover roast or hamburger to this when you serve this soup.

Eck's Walleye Chowder

Kathy and Andy Eck

1/2 c. chopped green onions
 1 clove garlic, minced (use 2)
 1/4 tsp. red peppers (from a can)
 2 T. butter or margarine
 4 cans cream of potato soup

2 (3 oz.) pkg. soft cream cheese
 3 soup cans of milk
 1 (16 oz.) can kernel corn,
 undrained

Cook onions, garlic and pepper in butter until tender. Blend in soup, cheese and milk. Bring to a boil and simmer for about 5 minutes. Add corn and 3 or 4 fillets per person. Simmer until fillets flake (about 10 minutes).

This is Andy's dad's recipe.

Cheeseburger Soup (Huge Batch)

Zion for Church Suppers

Combine:

30 med. potatoes, cubed
5 grated carrots
5 sm. onions, chopped
2 1/2 c. chopped green pepper
10 T. chopped jalapeño peppers

15 c. water
13 T. beef bouillon granules
10 garlic cloves, minced
5/8 tsp. pepper

Cook 15 minutes.

Brown:

10 lb. hamburger

2 1/2 lb. mushrooms

Add:

20 c. milk (1 gal. + 1 qt.)

Add white sauce:

1 3/4 c. flour

5 c. milk

Melt in 2 1/2 boxes Velveeta cheese.

Yield: 2 roasters.

Lent meals

Vegetable-Barley Soup (Huge Batch)

Zion for Church Suppers

Brown:

3 lb. hamburger
2 c. chopped onion

4 cloves garlic

Drain.

20 c. water
2 qt. whole tomatoes
3 c. quick barley
2 1/2 c. chopped celery

2 1/2 c. chopped carrots
8 beef bouillon cubes
2 1/2 tsp. dried basil
4 bay leaves

Boil for 10 minutes.

Add:

4 (9 oz.) pkg. frozen vegetables

Boil 10 more minutes. Makes 1 roaster.

Lenten meals.

Salads

Poppy Seed Dressing for Lettuce

Kathryn Ernst

1/2 c. sugar

2 tsp. poppy seeds

1/2 c. oil

1/4 c. vinegar

1 tsp. prepared mustard

Pinch of salt

Combine in a jar and shake well.

French Dressing

In Memory of Diane Swanson

1/4 c. apple cider vinegar

1 tsp. salt

1/2 c. sugar

1 tsp. paprika

1 tsp. dry mustard

Add above ingredients to a blender in order given. Blend on high speed or blend for 30 seconds. Next, slowly add 1 cup Mazola oil, letting it trickle in. You may have to help by stirring carefully with a spatula if oil forms on top. Dressing will be very thick.

Maytag Blue Cheese Dressing

Helen Wickre

4 oz. Maytag blue cheese

Dash of salt

1 c. mayonnaise

1 to 2 drops Worcestershire sauce

3 T. sour cream

1 to 2 drops Tabasco sauce

2 tsp. lemon juice

1/4 c. finely-chopped celery

Break cheese into small pieces; set aside. In a mixing bowl, combine mayonnaise, sour cream, lemon juice, salt, Worcestershire sauce and Tabasco sauce; whisk well. Gently stir in cheese and celery. Do not overmix. Yield: about 1 1/2 cups.

Note: Keep refrigerated.

Walnut-Rum Dressing

Louise Hauck

3/4 c. mayonnaise

Dash of cayenne pepper

2 T. light rum

1/2 c. whipping cream, whipped

2 T. raspberry preserves

1/4 c. finely-chopped walnuts

Combine all ingredients, except whipped cream; blend well. Fold in whipped cream. Refrigerate up to 3 hours. Just before serving, sprinkle with nuts.

Some fruit to use: grapes, pears, oranges, apples, pineapple, bananas. Walnuts and pecans can be used, also.

Apple-Nut Tossed Salad

Carla Grebe Fedeler

3 T. olive or vegetable oil
1 tsp. Dijon mustard
3/4 tsp. sugar
Salt & pepper, to taste
1/2 c. chopped apples

1 T. chopped green onion
3 c. torn bibb lettuce
1 to 2 T. chopped walnuts
1 to 2 T. crumbled blue cheese

In a bowl, combine the first 4 ingredients; add apple and onion. Toss to coat. Add lettuce, walnuts and cheese; toss gently. Serve immediately. Yield: 4 servings.

Apricot Salad

Heather Kuehnast

1 env. gelatin
1/4 c. cold water
1 (3 oz.) pkg. orange gelatin

1 (17 oz.) can apricot halves,
undrained
1 pt. vanilla ice cream
3/4 c. boiling water

Put gelatin and cold water in blender container. Add orange gelatin and boiling water. Blend at low speed until dissolved. Add apricots; blend until puréed. Add ice cream, a spoonful at a time, blending smooth each time. Pour into container or mold. Refrigerate 6 to 8 hours, or overnight.

Bean Salad

Bernice Gronbach

1 can kidney beans
1 can lima beans
1 can yellow beans
1 can green beans

1/2 c. celery, chopped
1/2 c. onion, chopped
Green pepper (opt.)

DRESSING:

2/3 c. vinegar
2/3 c. sugar (or a little less)

1/4 c. salad oil
1/4 tsp. salt

Drain the beans. Mix kidney beans, lima beans, yellow beans, green beans, celery, onion and green pepper in a large bowl. Mix together and bring to a boil the vinegar, sugar, salad oil and salt. Cool and pour over the vegetables. Let stand 24 hours and serve.

Broccoli Salad

Donna M. Day

1 bunch fresh broccoli
 1 med. red onion
 1 c. raisins
 10 to 12 slices bacon

1 c. Miracle Whip dressing
 2 T. sugar
 2 T. vinegar

Cut broccoli to bite-size pieces; chop onion. Fry bacon until crisp, then crumble. Mix dressing with sugar and vinegar. Add broccoli, onion, raisins and bacon to dressing, and mix well. Refrigerate several hours before serving. Stir before serving. Yield: 6 to 8 servings.

Broccoli Salad

Darrel Hinrichs

1 head broccoli
 1/2 c. red onion, chopped
 1/2 c. sunflower seeds
 1/2 lb. bacon, browned & diced

1/2 c. raisins
 1 c. Miracle Whip
 1/2 c. sugar
 2 T. vinegar

Brown, dice and drain bacon. Break or chop broccoli into little flowerets. Mix broccoli, onion, seeds, raisins and bacon in a large bowl. Mix Miracle Whip, sugar and vinegar. Add this 1 hour or more before serving. Yield: approximately 2 quarts.

Broccoli and Cauliflower Salad

Pauline Bowman

1 head cauliflower
 1 bunch broccoli heads
 2 bunches green onions
 1 c. Miracle Whip
 1/3 c. oil

1/3 c. red wine vinegar
 1/2 c. sugar
 1/2 c. Lawry's season salt
 Bac-Os, to taste

Cut up vegetables into bite-size pieces. Mix dressing ingredients well and pour over vegetables.

Cabbage Slaw Dressing

Loretta Grebner

1 c. salad oil
 1/2 c. vinegar
 1 c. sugar
 1 tsp. salt

1 tsp. dry mustard
 1 tsp. celery seed
 1 med. onion, grated

Combine oil, sugar, salt and mustard. Beat at high speed. Add vinegar slowly. Beat until smooth and thick. Add celery seed and onion. Stir until blended. Pour over cut-up cabbage and chill.

Cabbage Slaw

In Memory of Faith Weiss

1 lg. head cabbage
1 onion
7/8 c. sugar
2 T. sugar
1 tsp. salt

1 tsp. dry mustard
1 c. cider vinegar
3/4 c. salad oil
1 tsp. celery seed

Shred cabbage and onion finely with a knife. Put in alternate layers in a crock or pan that can be tightly covered. Sprinkle with 7/8 cup sugar and let stand 2 or 3 hours. Mix the rest of the ingredients in a saucepan and bring to a boil. Pour the boiling syrup over the cabbage mixture. Cover tightly and quickly. Let stand; when cool, stir once or twice. Pack into a jar and place in refrigerator.

Note: Can be served in 4 hours, but will keep for months.

We also like to substitute sliced cucumbers for the cabbage in this recipe.

Coleslaw

Donna M. Day

3/4 c. sugar
1 c. Miracle Whip dressing
1/4 c. tarragon vinegar
1/2 c. canola oil

1/2 tsp. salt
1 1/2 T. onion
1 lg. head cabbage

Finely dice onion. Mix sugar and dressing; add vinegar, oil, salt and onion. Slice and shred cabbage. Mix with dressing. Yield: 8 to 10 servings.

Note: Keeps about 10 days in refrigerator.

Pasta Coleslaw Salad

Juanita J. Skow

2 (7 oz.) pkg. ring pasta, cooked
1 (16 oz.) bag coleslaw mix
1 cucumber, chopped

1 green pepper, chopped
1 onion, chopped

DRESSING:

2 c. Miracle Whip
1 c. sugar

1/2 c. vinegar
1 can sweetened condensed milk

Combine pasta and vegetables. In a separate bowl, combine all dressing ingredients. Pour dressing over pasta and vegetables. Mix well. Cover and chill before serving.

Copper Pennies

In Memory of Alda Skow,

In Memory of Faith Weiss

2 lb. fresh carrots
1 med. onion, thinly sliced

1 med. green pepper, thinly sliced

Peel and cook carrots. Cool. Slice 1/4-inch thick. Break onion slices into rings. Put carrots, onion and pepper in a shallow dish.

DRESSING:

1 (10 3/4 oz.) can tomato soup
3/4 c. vinegar
2/3 c. sugar
1/2 c. vegetable oil

1/2 tsp. salt
1 tsp. Worcestershire sauce
1 tsp. prepared mustard

Ruby Gelatin Salad

Leone Hohenberger

1 (3 oz.) pkg. cherry Jello
1 c. boiling water
1 c. orange juice

1 c. diced, peeled apple
1 c. chopped celery
1/2 c. chopped walnuts

Dissolve gelatin in boiling water. Add orange juice; refrigerate until partially set. Stir in apple, celery and walnuts. Refrigerate until firm in bowl or mold. Yield: 8 servings.

This makes a pretty salad for the Christmas holiday if made in a ring mold or individual molds and placed on lettuce leaf or greens.

Cherry Salad

Ellen Vanderhoff

1 can cherry pie filling
1 can sweetened condensed milk
1 T. lemon juice
2 c. mini marshmallows

1 (8 oz.) ctn. Cool Whip
1/2 tsp. almond flavoring
1/2 c. pecans or walnuts

Stir together and enjoy!

Cherries Jubilee

In Memory of Dick Hacker

About 1/2 bag frozen cherries
 1 tsp. sugar
 1 tsp. cornstarch
 Dash of cinnamon, or 1 stick

Juice of 1 lemon
 2 T. brandy or rum
 Ice cream

Drain thawed cherries and set aside. Combine 1 teaspoon sugar and cornstarch in a heavy small skillet. Add cherry syrup, lemon juice and cinnamon; heat, stirring constantly, until thickened and clear. Add cherries and heat. Add 2 teaspoons of brandy or rum. Ignite. Spoon, flaming, over ice cream.

Note: Use extra care not to spill flaming syrup.

Cherry Whip

In Memory of Dick Hacker

1 can cherry pie filling
 1 ctn. Cool Whip

1 box cherry Jello mix (opt.)

In a bowl, mix cherry pie filling, Cool Whip and Jello mix (optional) all together. Chill, then serve.

Chicken-Ramen Noodle Salad

Marilyn Kuehnast

1 pkg. Oriental-flavor Ramen
 noodles
 1 1/2 c. diced chicken

1 c. thawed green peas
 1/2 c. green onions
 1 can water chestnuts

DRESSING:

1 c. mayonnaise
 Seasoning pkt. from Ramen
 noodles

1 c. fat-free unflavored yogurt

Break up noodles into small pieces. Drain water chestnuts and cut in half. Chop onions. Add remaining ingredients.

Combine dressing ingredients. Stir into salad. Mix well. Cover and refrigerate overnight. Stir before serving. Yield: 4 servings.

This salad may seem to have too much dressing, but the dressing will be absorbed by the noodles as it stands overnight.

Crunchy Poppy Seed Chicken Salad

Paula Olson

4 c. broccoli slaw
 1 c. shredded carrots
 1 (8 oz.) can pineapple tidbits,
 drained

1 c. diced chicken breast
 1/4 c. cashews

Toss all together and serve with Creamy Poppy Seed Dressing.

Chicken Salad

Diane Lehman

3 to 4 c. cooked, diced chicken
 1 1/2 c. chopped celery
 1 T. minced onion
 1 T. lemon juice
 Salt & pepper, to taste

1/2 c. cashew pieces
 Enough mayonnaise to moisten
 above
 1 c. seedless grapes (opt.)
 1 c. cubed apples (opt.)

Mix all, except grapes and apples, adding them last. Serve.

Chicken Salad

Pam Davis

1 qt. chicken breasts, cooked &
 diced
 1/4 c. celery, finely diced
 1/2 c. or more seedless grapes

2 c. Hellmann's mayonnaise
 1 tsp. or less curry powder
 1 c. whipping cream
 Slivered almonds

Cook chicken breasts. Add other ingredients and mix.
 Serve on lettuce with honeydew or muskmelon slices.

Holiday Chicken Salad

Marilyn Kuehnast

1 1/2 c. mayonnaise
 1 1/2 tsp. seasoned salt
 1 1/2 c. Craisins (sweetened dried
 cranberries)
 2 green onions, sliced
 4 c. cooked & cubed chicken
 1 c. chopped pecans or walnuts

1 1/2 tsp. paprika
 Freshly-ground black pepper, to
 taste
 1 c. chopped celery
 1/2 c. minced green bell pepper
 1 (12 oz.) box plain rotini pasta,
 cooked (**not** tri-color)

In a medium bowl, mix together mayonnaise with paprika, seasoned salt and pepper. Blend in Craisins, celery, onion and bell pepper. Add chopped chicken and cooked pasta. Mix well. Chill at least 1 hour, or overnight.

Just before serving, stir in nuts. Serve on a bed of lettuce (optional).
 Yield: 24 servings.

Christmas Salad (Red, White and Green)

Louise Hauck

First Layer: Prepare 1 package lime Jello (3-ounce) according to directions using juice from a small can of crushed pineapple as part of liquid. When cool, add pineapple and 1 diced avocado. Let stand until firm in an 8x8-inch pan.

Second Layer: Heat 1 cup evaporated milk or half & half with 1 cup sugar until hot, but not boiling. To this, add 1 package Knox unflavored gelatin, which has been softened in 1/4 cup cold water. Mix this mixture with 1 (8-ounce) package cream cheese (softened) in blender until fluffy. Add 3/4 cup nuts and 1 tablespoon vanilla. Pour over first layer and set until firm.

Third Layer: Prepare 1 package strawberry Jello using 1 1/2 cups hot water. Let cool and add 1 (10-ounce) package (thawed) frozen strawberries, juice and all. Add 2 large bananas that have been chopped (not mashed) with a fork. Let set until firm as top layer.

This recipe makes an 8-inch square pan of dessert. If it is doubled, it is too much for a 9x13-inch pan.

Crab Salad

Michelle Kluender

1 (12 or 16 oz.) pkg. imitation
crabmeat
4 stalks celery, diced

1 cucumber, peeled & diced
1 bunch green onions, chopped

DRESSING:

1 c. sour cream
1 T. lemon juice
1 tsp. dill weed

4 T. Miracle Whip
1 T. hot sauce

Mix dressing well and pour over crabmeat, cucumber, celery and onions. Refrigerate.

Fresh Cranberry Relish

Rosemary Hamilton

1 pkg. cranberries, chopped
2 med. Granny Smith apples, peeled
& chopped
3/4 c. sugar

1/2 c. orange marmalade
2 tsp. lemon juice
1 1/2 c. chopped walnuts
1/8 tsp. cinnamon

Mix all ingredients in a large glass or stainless steel bowl. Cover tightly with plastic wrap. Refrigerate at least 24 hours. Yield: 12 to 15 servings.

Note: Keeps up to 2 months in refrigerator.

Cranberry Relish

In Memory of Faith Weiss

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|--|---|
| 1 (8 1/2 oz.) can crushed pineapple | 1 T. lemon juice |
| 1/2 c. sugar | 1 sm. orange, ground, including peel |
| 1 c. fresh cranberries (ground) | 1/2 c. walnuts |
| 1 c. celery, chopped | |
| 1 (3 oz.) pkg. cherry gelatin | |

Drain pineapple, reserving syrup. Add water to syrup to make 1/2 cup. Dissolve gelatin and sugar in 1 cup boiling water. Add syrup and lemon juice. Chill until partially set. Add fruit, celery and nuts. Chill in a 5-cup ring mold overnight. Remove from ring to serve. Yield: 10 servings.

Cranberry Salad

Phyllis Lundberg

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|---|---|
| 1 c. raw cranberries | 1/2 to 1 c. chopped walnuts or pecans |
| 1/2 c. sugar | 1/2 c. heavy cream, whipped, or 1 c. Cool Whip |
| 2 c. seeded, halved red grapes | 1/2 c. mini marshmallows |
| 1/2 c. crushed or chunk pineapple, drained | |

Chop the raw cranberries. Combine with the sugar. Refrigerate overnight.

Drain off liquid. Combine grapes, pineapple, walnuts and whipped cream. Fold into cranberry mixture. Stir in marshmallows. Refrigerate until serving. Yield: 10 to 12 servings.

Cranberry Salad

In Memory of Clara Wald

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|---------------------------------------|-------------------------------|
| 2 pkg. strawberry Jello | 1 c. crushed pineapple |
| 3 c. water | 1/2 c. chopped walnuts |
| 2 c. fresh cranberries, ground | |

Add 1 1/2 cups sugar to the cranberries. Let stand until it is syrupy. Add this mixture to the Jello, pineapple and walnuts. Pour into a Jello mold or square pan and refrigerate until the Jello is set. (You might want to garnish it with whipped cream or sour cream when you serve it.)

It's a tasty alternative to plain cranberry sauce for Thanksgiving or Christmas.

Molded Cranberry-Pineapple Salad

Arlene Moritz

2 c. cranberries	1 c. boiling water
1 c. water	1 c. diced celery
1 c. Splenda	1 (7 1/4 oz.) can crushed pineapple
1 pkg. cherry sugar-free gelatin	1/2 c. chopped walnuts

Bring cranberries and 1 cup water to a boil. When cranberries begin to pop open, remove from heat. Add the Splenda and stir. Cool. Dissolve gelatin with 1 cup boiling water. Add cranberry sauce and mix thoroughly. Add celery, pineapple and walnuts. Pour into a mold or bowl. Place in refrigerator until set.

Cranberry Salad

Becky Ruby

1 (8 oz.) can crushed pineapple, packed in juice	1 (16 oz.) can Ocean Spray whole-berry cranberry sauce
2 T. lemon juice	1/2 c. chopped celery
1 (3 oz.) pkg. raspberry Jello	

In a bowl, drain pineapple, reserving juice. In a saucepan, mix together reserved juice, 1/2 cup water and lemon juice. Heat to boiling. Remove from heat and add gelatin. Break up cranberry sauce with a fork and stir into gelatin mixture. Refrigerate until mixture begins to set. Stir in pineapple and celery. Pour into 4-cup mold. Chill until set.

Cucumber Salad

Marilyn Kuehnast

1 (7 oz.) box macaroni rings, cooked (I use the sm. rings)	1 c. salad dressing or mayonnaise
2 c. shredded cabbage, chopped fine	2 whole cucumbers, quartered & sliced
1/4 c. vinegar (I use apple cider)	1/2 c. chopped green onions
	3/4 c. sugar (can use Splenda)

Cook rings; rinse with cold water. Mix the remaining ingredients together with the rings and chill. Best if made ahead of time or chilled overnight. Add chopped tomatoes and peppers (optional).

Sour Cream Cucumber Salad

2 med. cucumbers, thinly sliced & peeled
1 sm. onion, thinly sliced
1/2 c. dairy sour cream

In Memory of Lloyd and Helen Harris

1 tsp. vinegar
1 tsp. sugar
1/2 tsp. salt

Combine the cucumbers and onion. Stir together sour cream, vinegar, sugar and salt; toss in cucumber and onion. Cover and chill, stirring occasionally. Yield: 3 to 4 cups.

Cookie Fruit Salad

Alecia Hauck

1 c. buttermilk
1 pkg. instant vanilla pudding
1 (8 oz.) ctn. Cool Whip
1 lg. can pineapple chunks

2 cans mandarin oranges
1/2 pkg. striped cookies, broken in pieces

Mix buttermilk and pudding together. Fold in Cool Whip. Add drained pineapple chunks and oranges. Just before serving, add cookies.

Grandma's Favorite Salad

Bert Kirchhoff,

In Memory of Clara Kirchhoff

1 (No. 2 1/2) can chunk pineapple
3 T. sugar
1 1/2 T. cornstarch
2 whole eggs

1 lg. pkg. marshmallows
1 pt. cream, whipped
1 btl. red maraschino cherries,
drained

Boil the pineapple juice with sugar, cornstarch and eggs. Beat and cook until thick. Cool. Add pineapple, cut-up marshmallows, whipped cream and cherries. Keep refrigerated until ready to serve.

Fruit-and-Cream Layered Salad

Merrilyn Kamp

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|--------------------------------|--|
| 3 oz. cream cheese | 2 c. blueberries |
| 8 oz. strawberry yogurt | 3 ripe peaches, peeled & sliced |
| 1 T. sugar | 2 c. green seedless grapes |
| 2 tsp. lemon juice | 1 (20 oz.) can mandarin oranges,
drained well |
| 2 c. whipped topping | 2 T. sliced almonds |
| 1/4 tsp. almond extract | |
| 2 c. sliced fresh strawberries | |

Combine the first 4 ingredients until smooth; add whipped topping and almond extract. Beat until thick. Refrigerate. Layer the strawberries, blueberries and peaches in a large glass bowl. Add half of the topping. Spread over fruit. Layer grapes and oranges on top. Spread rest of topping over fruit. Sprinkle the almonds on top.

Use a large glass bowl so layers will show.

Yum-Yum Fruit Salad

Doris Kuehnast

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|--------------------------------|---|
| 1 can sweetened condensed milk | 1 (8 oz.) can crushed pineapple,
drained |
| 1 (12 oz.) ctn. Cool Whip | 3 med. bananas, cut |
| 1 can cherry pie filling | 1/2 c. chopped pecans |

In a large bowl, combine milk and Cool Whip until well blended. Fold in pie filling, pineapple, bananas and nuts. Cool and serve.

Grape Bowl

Alecia Hauck

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|---|---------------------------|
| 4 lb. red grapes, washed & patted
dry with paper towel | 8 oz. cream cheese |
| 3/4 c. sugar | 8 oz. sour cream |
| 1 tsp. vanilla | 1 c. brown sugar |
| | 4 to 8 oz. chopped pecans |

Mix sugar, vanilla, cream cheese and sour cream; stir in with grapes. Mix brown sugar and pecans; place on top.

This looks nice in a pretty glass bowl.

Green Grape Salad

Wanda Emick

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|--------------------------|----------------------|
| 1 head cauliflower | 1 c. chopped walnuts |
| 3 c. halved green grapes | |

DRESSING:

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|-----------------|----------------|
| 1 c. mayonnaise | 1/2 T. mustard |
| 1/2 c. sugar | |

Pour over above. Refrigerate at least 2 hours.

Jiffy Salad

Becky (Harris) Peterson

- 1 pkg. Jello
- 1 ctn. Cool Whip

- 1 sm. pkg. cottage cheese, small-curd
- 1 can crushed pineapple, drained

Select the flavor Jello to go with fruit. Mix ingredients in a bowl and stir.

Note: Keeps several days.

In memory of Lloyd and Helen Harris.

Lemon Whip

In Memory of Faith Weiss

- 1 T. gelatin
- 2 T. cold water
- 1 1/4 c. boiling water
- 1/4 c. lemon juice

- 1 tsp. grated lemon rind
- 1 tsp. liquid or powdered artificial sweetener
- 3 egg whites, beaten

Mix gelatin with cold water. Add boiling water to dissolve gelatin. Stir in lemon juice, lemon rind and artificial sweetener. Fold egg whites into gelatin mixture. Pour into a mold and refrigerate until set. Yield: 8 servings.

Mountain Dew Salad

Louise Hauck

- 1 (6 oz.) pkg. flavored gelatin
- 2 c. boiling water
- 1 can cold Mountain Dew
- 1 sm. can crushed pineapple
- 2 bananas

- 1 can mandarin oranges
- 2 c. mini marshmallows
- 1 (21 oz.) can prepared lemon pie filling
- 1 (8 oz.) ctn. Cool Whip

Mix gelatin and boiling water to dissolve. Add Mountain Dew. Let set until syrupy. Add pineapple, bananas, mandarin oranges and marshmallows. Can put into bowl or pan. Let set until firm. Mix lemon pie filling and Cool Whip. Frost salad. Makes a large salad.

Jim's Mexican Salad

Marilyn Kuehnast

- 2 pkg. wagon-wheel pasta, cooked
- 1 (32 oz.) btl. Western dressing
- 1 lb. ground beef, browned & drained

- 2 c. shredded sharp Cheddar cheese
- 1 lg. can chili beans
- 3 to 4 green peppers, diced
- 1 pkg. taco seasoning

Cook pasta according to package directions; drain and rinse in cold water. Brown meat and drain. Combine all ingredients and mix together. Keep refrigerated until ready to serve. Yield: 2 1/2 quarts salad.

Orange Salad

Marilyn Kuehnast

3 c. boiling water	1 (3 oz.) pkg. orange Jello
1 (3 oz.) pkg. vanilla pudding*	1 (3 oz.) pkg. tapioca pudding**
1/2 pt. whipping cream or Cool Whip	1 (11 oz.) can mandarin oranges, drained
2 bananas, sliced (opt.)	

Bring water to a boil. Add Jello and both puddings to boiling water; boil for another 6 to 7 minutes, or until tapioca is done. Cool completely, until slightly jellied. Fold in whipped cream or Cool Whip, and when that is mixed in, add the orange segments.

*Use regular pudding, not fat-free because fat-free does not set up as well.

**The tapioca pudding should not be the instant kind.

With a salad like this, the cook's imagination is all that stands in the way of additional ingredients, such as coconut or chopped nuts.

Sweet Onion Salad

Bernice Gronbach

4 or 5 onions	2/3 c. sour cream
1/2 c. apple cider vinegar	1 1/2 tsp. celery seed
1/2 c. sugar	1/2 tsp. salt
1/3 c. mayonnaise	

Slice onions 1/4-inch thick; break apart and place in a bowl. Bring vinegar and sugar to a boil. Pour over onions. Mix well. Refrigerate overnight. Drain and squeeze out excess moisture; combine with mayonnaise, sour cream, celery seed and salt. Chill until serving time.

Oriental Salad

In Memory of Muriel Lerdal

DRESSING:

1/2 c. sugar	1/4 c. vinegar
3/4 c. salad oil	2 T. soy sauce

CRUNCHIES:

1 sm. pkg. sliced almonds	1 bunch leaf lettuce
1/4 c. sunflower seeds	6 to 8 green onions
1 pkg. Oriental Ramen noodles	

Boil sugar, oil, vinegar and soy sauce; cool. Sauté or spread on a cookie sheet, the sliced almonds, sunflower seeds and noodles (don't use seasoning packets). Break the noodles. Brown in a 350° oven until golden brown, stirring every 5 minutes. These crunchies may be made ahead of time.

Chop lettuce and onions into a large bowl. Sprinkle crunchies over lettuce. Just before serving, add dressing. Serve immediately.

Peppermint Salad

Ashley Hauck

1 lg. ctn. Cool Whip
1/2 c. crushed peppermint

1/2 c. nuts (pecans)
1/2 lb. vanilla wafers, crushed

Mix peppermint, nuts and vanilla wafers. Save out enough mixture to cover bottom of dish and some for top. Mix the remainder with Cool Whip. Let stand overnight, or longer, in refrigerator.

Low-Fat Main Dish Pasta Salad

Ellen Vanderhoff

8 oz. penne pasta or other (use Barilla for best results), cooked & drained
1/2 c. fat-free Miracle Whip
6 oz. fat-free yogurt (I use Blue Bunny Lite 85 - any kind)
2 tsp. dill
2 tsp. grated orange or lemon peel

4 tsp. sugar
1/2 tsp. pepper
2 cans mandarin oranges, drained
1 lg. can crushed pineapple, drained
Chopped celery
Diced, cooked chicken or tuna

Add anything you like - especially halved grapes, grated carrots, nuts, coconut. Serve as the main course of a meal, with crackers.

If you use a bit of imagination, it includes all the food groups.

Macaroni Salad

Dorothy Erpelding

4 c. cooked macaroni
1 (16 oz.) bag frozen peas (quantity can be decreased as desired)

2 T. minced onion
1/2 c. chopped celery
2 cans tuna

DRESSING:

2 c. salad dressing
2 T. milk
2 T. French dressing

2 tsp. prepared mustard
2 tsp. sugar
Salt & pepper, to taste

Mix together macaroni, vegetables and tuna. Stir dressing ingredients together. Pour over first mixture. Mix well. Chill before serving.

Spaghetti Salad

Juanita Skow

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|----------------------------------|-------------------------|
| 1 lb. spaghetti, cooked & cooled | 1 onion, chopped |
| 1 c. celery, chopped | 1 green pepper, chopped |
| 1 c. grated Cheddar cheese | 1 lg. tomato, chopped |

DRESSING:

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|---|-------------------------|
| 1 (16 oz.) btl. creamy Italian dressing | 2 tsp. mustard |
| 3/4 c. sugar | Salt & pepper, to taste |

Cook spaghetti and cool. Add the rest of the vegetables and cheese, except tomato. In a small bowl, stir together dressing ingredients. Add tomato right before serving.

Note: This can be made a day ahead of serving.

Spaghetti Salad

Janis Shekey

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|----------------------------|--|
| 1 lb. spaghetti | 1 (16 oz.) btl. Seven Seas creamy Italian dressing |
| 1 lg. tomato | 3/4 c. sugar |
| 1 c. chopped celery | 2 tsp. mustard |
| 1 c. grated Cheddar cheese | Salt & pepper, to taste |
| 1/2 green pepper, chopped | |

Break uncooked spaghetti into small pieces (about 2 inches long). Cook until done. Cool. Mix dressing, sugar, mustard, salt and pepper. Combine all ingredients. Marinate several hours, or overnight.

Spaghetti Salad

Mildred Torkelson

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| 1 lb. spaghetti or macaroni, cooked & cooled | 1 lg. can sliced black olives, drained |
| 1 3/4 c. green pepper, chopped | 2 sm. can sliced water chestnuts, drained |
| 2 bunches green onions, chopped | 2 sm. cans sliced mushrooms, drained |
| 2 c. celery, chopped | |
| 1 head broccoli, chopped | |

DRESSING:

- | | |
|----------------------|---------------------------|
| 1 1/2 c. sugar | 2 tsp. salt |
| 2/3 c. vinegar | 2 T. poppy seed |
| 1 tsp. garlic powder | 2 c. salad oil (add last) |
| 2 tsp. dry mustard | |

Combine all salad ingredients in a very large bowl. Toss to mix.

To make dressing, combine all dressing ingredients, but the salad oil. Slowly add salad oil, stirring until thick. Don't heat or boil, just mix. Pour over salad ingredients. Mix gently and refrigerate.

Makes a large salad and keeps very well. I usually make half the recipe, and that will serve about 15.

Broccoli and Tortellini Salad

Michelle Kluender

6 slices bacon	3 head fresh broccoli, cut into florets
20 oz. fresh cheese-filled tortellini	1 c. raisins
1/2 c. mayonnaise	1 c. sunflower nuts
1/2 c. white sugar	1 sm. red onion, finely chopped
2 tsp. cider vinegar	

Brown bacon; drain, crumble and set aside.

Cook tortellini in boiling water with a little salt for 8 to 10 minutes, or until al denté. Drain and rinse under cold water.

In a small bowl, mix together mayonnaise, sugar and vinegar to make the dressing.

In a large bowl, combine broccoli, tortellini, bacon, raisins, sunflower nuts and red onion. Pour dressing over salad and toss.

Tortellini Salad

Marilyn Kuehnast

2 (10 oz.) pkg. tortellini, or 2 pkg. frozen tortellini	1 (8 oz.) btl. Kraft Italian dressing
1 (3 oz.) pkg. sliced almonds	1 jar or can artichoke hearts
1 (10 oz.) pkg. frozen green peas	1/4 tsp. oregano
1/4 tsp. garlic powder	1/4 lb. salami or pepperoni
1 c. sliced black olives	2 T. parsley (opt.)

Cook tortellini according to directions. If using frozen, do not overcook. Drain and rinse in cold water to cool. Drain artichoke hearts and cut into fourths. Thinly slice and cut into bite-size pieces, the salami or pepperoni.

Combine all ingredients in a large bowl and mix well. Refrigerate. Serve on lettuce leaf or in a nice bowl. Yield: 8 to 10 servings.

Picadilly Salad

Sue Kuehnast

1/2 lb. curly macaroni	1 c. real mayonnaise
1 green pepper, sm.	1/2 c. vinegar
2 med. carrots, shredded	3/4 c. sugar
1/2 sm. onion, diced	1/2 c. sweetened condensed milk

Cook macaroni; drain and rinse. Add green pepper, carrots and onion. Combine mayonnaise, vinegar, sugar and sweetened condensed milk. Add to macaroni. Mix well and refrigerate.

Note: This keeps well for several days.

Frog-Eye Salad

Dan Bacon

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| 1 c. sugar | 1 c. coconut |
| 2 T. flour | 3 (11 oz.) cans mandarin oranges,
drained |
| 1/2 tsp. salt | 2 (20 oz.) cans pineapple chunks,
drained |
| 1 3/4 c. pineapple juice (from the
drained fruit) | 2 (20 oz.) cans crushed pineapple |
| 2 eggs, beaten | 1 qt. whipping cream, whipped, or
Cool Whip |
| 1 T. lemon juice | 1 c. mini marshmallows |
| 1 T. cooking oil | |
| 1 (16 oz.) pkg. Acini de Pepe pasta | |
| 2 tsp. salt | |

Combine sugar, flour and 1/2 teaspoon salt. Gradually stir in pineapple juice and eggs. Cook over medium heat, stirring until thickened. Cook and stir for 1 additional minute. Add lemon juice. Cool mixture to room temperature.

In a large saucepan, bring 3 quarts of water, 2 teaspoons salt and oil to a boil. Add Acini de Pepe pasta. Cook at a rolling boil until done, about 5 minutes. Drain; rinse with water. Drain again. Cool to room temperature.

Combine egg mixture and pasta. Mix lightly, but thoroughly. Refrigerate in an airtight container several hours, or overnight. Add the remaining ingredients. Mix lightly. (You will need a large bowl.) Refrigerate until chilled in an airtight container. Yield: 25 to 30 servings.

Pineapple Whip

In Memory of Tillie Snyder Weiss,
Charter Member of Zion

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| 1 (3 oz.) pkg. raspberry Jello | 1 c. chopped nuts |
| 1/2 c. sugar | 2 c. whipping cream |
| 1 c. crushed pineapple (save juice) | |

Mix Jello as directed, using pineapple juice as part of cold liquid.

When Jello starts to set, add all the rest of the ingredients. Place in square or bread pan. Let stand until solid. Cut like brick ice cream and serve.

Pineapple Salad

Judy Gronbach

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|--|-----------------------------|
| 1 can crushed pineapple (sm. size
for single batch) | 1/2 c. boiling water |
| 1/2 c. sugar | 1 (8 oz.) pkg. cream cheese |
| 1 env. Knox gelatin | 1 ctn. Cool Whip |

Heat pineapple and sugar until warm. Dissolve Knox in water. Pour this into pineapple mixture and let cool. Whip cream cheese and add pineapple mixture, then fold in whipped cream. Refrigerate until serving.

Pink Fluff Salad

Molly and Stephanie Peaton

1 can sweetened condensed milk
1 (12 oz.) ctn. Cool Whip
1 can cherry pie filling

1 sm. can crushed pineapple,
drained
1/2 c. pecans (opt.)

Mix milk and Cool Whip until well blended. Fold in cherries, pineapple and nuts. Store, covered, in refrigerator.

Pretzel Salad

Kathryn Ernst

2 c. crushed pretzels
1/3 c. sugar
1/2 c. butter
1 (8 oz.) pkg. cream cheese

1/2 c. sugar
1 (8 oz.) ctn. Cool Whip
1 (20 oz.) can pineapple tidbits,
drained

Mix the first 3 ingredients and bake in a 9x13-inch pan for 7 minutes at 400°, stirring occasionally. Cool and stir a few times.

Mix the cream cheese with sugar. Fold in the Cool Whip and drained pineapple. Chill for 2 to 3 hours. Just before serving, add the baked pretzel mixture.

Peanut Salad

Jolene Sievers

2 lg. T. flour
1 egg
2/3 c. sugar
1 c. pineapple juice
1 (10 oz.) pkg. marshmallows

1 (No. 2) can (20 oz.) crushed
pineapple
1 lb. peanuts (can use unsalted,
dry-roasted, salted or whatever
you choose)
1 (9 oz.) ctn. Cool Whip

Drain pineapple; save juice. Cook 1 cup pineapple juice, egg, flour and sugar until thick. Remove from heat. Add pineapple and marshmallows when cool. Fold in nuts and Cool Whip.

Note: Keeps well.

Salad Dressing for Potato Salad

Vi Christensen

6 whole eggs
1 c. sugar
1 tsp. salt
2 tsp. dry mustard

2 c. heavy cream (whipping cream
can be used)
1 c. vinegar
2 T. flour

Mix all of the above with an electric mixer, and then cook until thick. May be cooked in the microwave on HALF POWER, so it does not scorch. Thin out dressing with small amounts of cream or milk to consistency you prefer.

Potato Salad

Mary Grebe

10 lb. potatoes

Cook in salted water, then chop.

Blend:

2 c. sugar

1 qt. mayonnaise

Salt

4 T. mustard

Celery seed

Pepper

Stir dressing and blend with 10 pounds potatoes.

Add:

1 1/2 fairly-lg. onions, chopped fine

1 doz. chopped eggs

Blend all thoroughly. Salad is best if refrigerated overnight before serving. Yield: 30 servings.

Fruit Salad with Pretzels

Jill Soenen

1/3 c. sugar

8 oz. cream cheese

1 ctn. whipped cream

1 can mandarin oranges

1 (20 oz.) can pineapple tidbits

1/2 c. sugar

1 c. crushed pretzels

1/2 c. margarine, melted

Mix 1/3 cup sugar, cream cheese and whipped cream until well blended. Add mandarin oranges and pineapple; mix well. Refrigerate. Mix together 1/2 cup sugar, pretzels and margarine. Spread on cookie sheet. Bake for 7 minutes at 400°. Let cool and break apart. Mix into salad and serve!

Rainbow Jello

Maribeth (Arndt) Ericksen

1 (3 oz.) pkg. grape Jello

1 (3 oz.) pkg. lemon Jello

1 (3 oz.) pkg. berry blue Jello

1 (3 oz.) pkg. orange-pineapple
Jello

1 (3 oz.) pkg. lime Jello

1 (3 oz.) pkg. orange Jello

1 (3 oz.) pkg. cherry Jello

1 lg. can evaporated milk

Layers 1, 3, 5, 7: Grape, berry blue, lime and cherry.

Layers 2, 4, 6: Lemon, orange-pineapple, orange.

First Layer: Dissolve grape Jello in 1/2 cup boiling water. Add 1 cup cold water. Pour into a 9x13-inch glass Pyrex dish. Chill in refrigerator until set.

Second Layer: Dissolve lemon Jello in 1/2 cup boiling water. Add 1/2 cup cold water and 1/2 cup evaporated milk. Cool to room temperature. Pour over congealed layer and return to refrigerator until set. Continue alternating clear layers with creamy layers.

Berry blue, lime and cherry layers are prepared like first layer.

Orange-pineapple and orange are prepared like second layer.

Raspberry-Applesauce Jello

Marilyn Lehrman

3 (3 oz.) pkg. raspberry Jello
3 c. boiling water

3 (10 oz.) pkg. frozen raspberries
3 c. applesauce

In a large bowl, dissolve Jello in the boiling water. Stir until dissolved. Add frozen raspberries and stir in applesauce. Mix well. Pour into a 9x13-inch glass pan. Chill until set.

May serve with a topping, if desired.

Raspberry-Pretzel Salad

Lori Stein

CRUST:

1 1/2 sticks oleo or margarine
2 1/2 c. crushed pretzels

3 T. sugar

CHEESE MIXTURE:

8 oz. cream cheese
1/4 c. sugar

2 1/2 c. Cool Whip

6 oz. raspberry Jello, dissolved in
2 c. boiling water

2 (10 oz.) pkg. frozen raspberries

Melt oleo; add crushed pretzels and sugar. Put into a 9x13-inch pan; bake at 350° for 10 minutes. Cool. Mix together cream cheese, sugar and Cool Whip. Spread on top of cooled crust. Dissolve Jello in water; add fruit. Pour on top of cheese mixture. Refrigerate.

Real Good Salad

Vannetta Heggen

2 (3 oz.) boxes lemon Jello
2 c. boiling water
1 (3 oz.) pkg. cream cheese
1 c. Cool Whip

1 c. orange juice
1/2 c. chopped pecans
1 can peach pie filling

Dissolve 1 package Jello with 1 cup boiling water. Add cream cheese, Cool Whip and orange juice; beat with mixer. Add pecans. Put Jello mixture into a 9x13-inch pan and chill until firm.

Dissolve 1 box Jello in 1 cup boiling water. Add peach pie filling. (I cut the peaches up smaller.) Let cool and pour over the set first layer.

Rhubarb Salad

Shirley Reimers

Mix:

2 c. diced rhubarb

1/2 c. sugar

Let stand for 30 minutes, then simmer for 10 minutes.

Stir in:

1 pkg. strawberry or orange Jello

1 (3 oz.) pkg. Philadelphia cream
cheese, cubed

Chill until almost firm.

Add:

2/3 c. diced celery

2/3 c. pecans, chopped

Fold in 1 small container of Cool Whip.

Rice-A-Roni Salad

Marilyn Kuehnast

1 pkg. Rice-A-Roni with almonds

1/2 c. green onions

1/2 c. green pepper

1/2 c. pimento-stuffed olives

1 can water chestnuts

DRESSING:

3/4 c. mayonnaise

1/4 c. sugar

Prepare Rice-A-Roni as directed on package. Finely dice onions, green peppers, olives and water chestnuts. Stir in prepared Rice-A-Roni. Stir mayonnaise and sugar together until well blended and sugar is dissolved. Stir into mixture. Refrigerate overnight.

Note: This keeps well in sealed bowl.

Sauerkraut Salad

Pam Davis

1 (29 oz.) can sauerkraut, undrained

1 chopped onion

1 c. sugar

1 tsp. celery seed

1 c. chopped green pepper

Combine all ingredients and keep in refrigerator overnight before serving.

Relish and Kraut Salad

Jan Jorgensen

1 can sauerkraut
1 can bean sprouts

1 can water chestnuts
1 can mushrooms, stems & pieces

Drain each and combine with:

2 c. chopped onion
2 c. chopped celery

1 c. chopped green pepper
1 can pimento

Mix 2 cups sugar and 3/4 cup vinegar, salt and pepper to taste. Pour over all ingredients.

Sea Breeze Salad

Marlys Johnson

2 (3 oz.) boxes lemon Jello
4 c. water (2 hot & 2 cold)
1 med. ctn. Cool Whip

2 (3 oz.) boxes lime Jello
1 can lemon pie filling
1 (20 oz.) can crushed pineapple

Drain pineapple, saving juice to use for part of the cold water. Mix Jello as directed on box. When partially set, whip it up. Add the pie filling. Remove 1 cup of this mixture and add Cool Whip. This will be used as the topping. Add the pineapple to the rest of the Jello and put into a 9x13-inch pan. When set, add the topping mixture and refrigerate.

This recipe came from a very good friend, Margaret Waters.

Sesame Salad

Jenny Boswell

DRESSING:

4 T. sugar
1/2 tsp. pepper
1 to 2 tsp. salt

1/2 c. salad oil
2 tsp. Accent
6 T. vinegar

SALAD:

1 lb. bacon
3 oz. sliced almonds
6 T. sesame seeds

Diced green onions
Salad greens (lettuce & spinach)

Mix ingredients of dressing. Shake in covered container or jar. Refrigerate.

Fry bacon until crisp. Drain and dice. Toast sesame seeds and almonds in microwave. Mix greens, onions and other ingredients. Just before serving, toss with dressing to taste.

Shrimp Salad

In Memory of Kathy Kamp

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|--------------------------------|-------------------------|
| 1 (8 oz.) pkg. spiral macaroni | 2 hard-cooked eggs |
| 1 c. chopped celery | 1 c. mayonnaise |
| 1 sm. onion, minced | 1/4 c. Western dressing |
| 1/4 c. chopped green pepper | 1/2 tsp. salt |
| 1 (8 oz.) can cocktail shrimp | 1/4 tsp. paprika |

Cook macaroni; drain and cool. Add celery, onion, green pepper, shrimp and chopped eggs. Mix mayonnaise, Western dressing and salt. Pour over salad; mix well. Sprinkle with paprika. Refrigerate until ready to serve.

Snicker Salad

Molly and Stephanie Peaton

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|------------------------------------|-------------------------------|
| 1 bag fun-size Snickers candy bars | 2 to 3 unpeeled apples, diced |
| 1 ctn. Cool Whip | |

Cut candy bars in small pieces. Mix all ingredients together. Chill.

Spring Salad

Alecia Hauck

- | | |
|--|-----------------------------------|
| 1 (16 oz.) pkg. lg.-shell pasta,
cooked & drained | 1 med. red onion, chopped |
| 1 green pepper, chopped | 1 cucumber, unpeeled, sliced thin |
| 1 sm. pkg. radishes, sliced thin | 2 lg. carrots, sliced thin |
| | 3 stalks celery, sliced thin |

DRESSING:

- | | |
|-------------------|------------------------|
| 2 c. Miracle Whip | 1/8 tsp. cider vinegar |
| 1/2 c. sugar | 1 T. celery seed |

Combine cooled pasta and all the vegetables. Blend dressing ingredients together. Toss together and refrigerate to blend flavors.

Note: Best made a day ahead.

Strawberry Fluff

Heather Peterson

- | | |
|---------------------------------|--------------------------------|
| 1 (8 oz.) ctn. Cool Whip | 1 sm. pkg. frozen strawberries |
| 1 (3 oz.) pkg. strawberry Jello | 1 c. mini marshmallows |

Mix powdered Jello mix into Cool Whip; add box of thawed strawberries to Cool Whip and Jello. Fold in marshmallows. Let stand 2 to 3 hours before serving.

In memory of my great-grandparents, Lloyd and Helen Harris.

Strawberry-Romaine Salad

Carla Grebe Fedeler

DRESSING:

- | | |
|-------------------------|------------------|
| 1 c. vegetable oil | 1/2 tsp. salt |
| 3/4 c. sugar | 1/2 tsp. paprika |
| 1/2 c. red wine vinegar | 1/4 tsp. pepper |
| 2 cloves garlic, minced | |

Combine ingredients in jar. Cover tightly; shake vigorously.

- | | |
|----------------------------|----------------------------------|
| 1 lg. head romaine lettuce | 1 c. grated Monterey Jack cheese |
| 1 head Boston lettuce | 1/2 c. toasted chopped walnuts |
| 1 pt. strawberries, sliced | |

Tear lettuce into bite-size pieces. Combine with strawberries, cheese and walnuts in a large salad bowl.

At time of serving, pour dressing over salad and toss gently.

Strawberry-Spinach or Romaine Salad

Diane Lehman

- | | |
|---|------------------------------|
| 1 lb. strawberries, quartered or sliced | 1 pkg. slivered almonds |
| 1 pkg. spinach leaves, or 1 head of romaine lettuce | 1/4 to 1/2 red onion, sliced |

DRESSING MIX:

- | | |
|------------------------|-----------------|
| 3/4 c. mayonnaise | 1/4 c. milk |
| 1/3 c. sugar | 2 T. poppy seed |
| 2 T. raspberry vinegar | |

Caramelize almonds in 2 to 3 tablespoons white sugar in skillet on medium-high heat. Stir constantly, until sugar melts and turns brown, coating the almonds. Prepare spinach or lettuce; add red onion. Cool almonds, then stir into spinach. Add dressing right before serving.

Excellent salad - so refreshing!

Opportunity often roams around disguised as hard work.

Mixed Greens with Sunflower Seeds

Lynn Dodgen

- | | |
|-------------------------|--|
| 1 T. Dijon mustard | 1 head romaine lettuce |
| 1/4 c. red wine vinegar | 1 lg. carrot, sliced |
| 1 T. parsley, chopped | 1 cucumber, peeled & sliced |
| 1 1/2 tsp. sugar | 1 yellow bell pepper, sliced |
| 1/2 tsp. salt | 20 to 30 red seedless grapes,
halved |
| 1/2 tsp. pepper | 1/2 (3 3/4 oz.) pkg. sunflower seeds,
shelled |
| 1/2 c. olive oil | |
| 3 to 4 oz. Feta cheese | |
| 1 head Boston lettuce | |

Combine Dijon mustard, vinegar, parsley, sugar, salt and pepper in a bowl; mix well. Add olive oil gradually, whisking until blended. Tear lettuce into bite-sized pieces. Place greens, carrots, cucumber, yellow pepper and grapes in a large bowl; toss lightly. Sprinkle with cheese. Drizzle with desired amount of dressing and toss to coat. Sprinkle with sunflower seeds. Store remaining dressing in refrigerator. Yield: 8 servings.

Taco Salad

Caroline Thompson

- | | |
|------------------------|------------------------------------|
| 1 head lettuce | 1 lg. onion |
| 1 lb. lean hamburger | 4 med. tomatoes |
| 8 oz. Cheddar cheese | 1 pkg. taco chips, broken |
| 1 sm. can kidney beans | 1 pkg. taco seasoning (minus 1 T.) |

DRESSING:

- | | |
|---------------------------------|---------------------------------|
| 1 (8 oz.) btl. Western dressing | 1 T. taco seasoning (from pkg.) |
| 1/3 c. sugar | 1 T. taco sauce |

Brown hamburger; add taco seasoning (reserving 1 tablespoon for dressing). Layer salad ingredients in a bowl, starting with lettuce and ending with cheese. Cover and refrigerate.

At serving time, toss salad with dressing and broken-up taco chips.

Fresh Tomato Salad

Kathryn Ernst

- | | |
|------------------------|------------------------------|
| 6 lg. tomatoes, cut up | 1 tsp. basil leaves, crushed |
| 1 med. onion, chopped | 1/4 tsp. oregano, crushed |
| 1/2 tsp. garlic salt | 3/4 tsp. oil |

Mix all ingredients together and enjoy!

Vegetable Salad

Carol Christiansen

- | | |
|------------------------------------|--|
| 1 can white corn, drained | 1 sm. jar red pimentos |
| 1 can bean sprouts, drained | 1 onion, diced |
| 2 c. diced celery | 3 carrots, shredded |
| 1 green pepper, diced | 1 head cauliflower, cut in sm. pieces |

DRESSING:

- | | |
|---------------------------|-----------------------------|
| 6 tsp. salt | 1 1/2 c. sugar |
| 1 c. oil | Dash of black pepper |
| 1 c. white vinegar | |

Combine all vegetables in a large bowl. Mix dressing ingredients well. Pour over vegetables.

Note: This keeps well in refrigerator.

Sandwiches

Beef Burger Mix

Gerry Christensen

- | | |
|----------------------------|-------------------------------------|
| 2 lb. ground beef | 1 med. onion, finely chopped |
| 1 1/2 tsp. salt | 1 c. water |
| 1/2 tsp. pepper | 1 T. French mustard |
| 1 tsp. chili powder | 1 c. catsup |

Put ground beef, onion, water, salt and pepper in skillet and simmer until done, stirring often. Add the chili powder, catsup and mustard. Simmer for a few minutes, stirring often.

You may add a little more water if too dry. If too juicy, add a handful of oatmeal and cook and stir until desired consistency and oatmeal is cooked and blends in.

Beef Spread Sandwich

Robyn Peterson

- | | |
|--|-------------------|
| Beef roast, cooked & cooled | Mayonnaise |
| Dill relish | |

Cook and cool roast. Grind roast in meat grinder. Add pickle relish and enough mayonnaise so it will spread on sandwiches.

Canadian Bacon-Cheese Sandwiches

Phyllis Lundberg

1/4 lb. margarine, softened
 1 T. yellow mustard
 4 to 6 hamburger buns
 American cheese slices

1 T. grated onion
 1 tsp. poppy seed
 Canadian bacon slices

Mix margarine, mustard, onion and poppy seed together. Spread a generous amount on 4 to 6 hamburger buns, depending upon size of bun. Place one slice of Canadian bacon or ham and one slice of American cheese on bottom half of bun. Place top half of bun on top. Wrap in foil. Place on oven rack. Bake for 1/2 hour at 300°. Yield: 4 to 6 servings.

Craisin-Turkey Sandwich

Louise Hauck

Thin-sliced smoked turkey
 Whole cranberry sauce
 Purple onion, thinly sliced

Sliced Provolone cheese
 Honey mustard
 Raisin bread

Spread raisin bread with honey mustard. Layer turkey, cranberry sauce, onion and cheese. Lightly grill sandwich and enjoy.

Farmer's Market Sandwiches

Verla Hinrichs

3 T. butter
 1/2 c. sliced red onions (or 8 slices)
 1 (8 oz.) can sliced mushrooms
 2 c. sliced zucchini (about 2 sm.)
 1 tsp. dried basil
 1/2 tsp. finely-chopped garlic

1/4 tsp. salt
 1/8 tsp. pepper
 4 bagels
 8 tomatoes, sliced
 8 oz. Monterey Jack cheese
 8 slices Provolone cheese

Fry the first 8 ingredients for 5 minutes. Split bagels and place on a baking sheet. Top with cooked vegetables. Sprinkle Jack cheese on top. Bake at 375° until cheese melts. Top with tomato and Provolone cheese, and serve.

French Bread Sandwich

Ruth Buddenhagen

1 1/2 lb. hamburger
 1/4 c. chopped onion
 1 can cream of mushroom soup
 1 (4 oz.) can mushrooms & stems

1 loaf French bread
 1/2 c. sour cream
 1 c. Cheddar cheese, grated
 Green olives, sliced

Brown the hamburger and onion; drain. Add the soup and mushrooms to the hamburger mixture and simmer for 15 minutes.

Butter and toast the bread under the broiler.

At the last minute, add the sour cream to the meat mixture. Spread meat mixture on the bread and top with the grated cheese and olives. Bake in the oven for 20 minutes at 325°.

Hot Beef Sandwiches

Linda Gunderson

1 chuck or rump roast
 1 can beer
 1 c. water

A generous amount of fresh
 rosemary
 2 to 3 T. garlic salt
 Vienna rolls

OPTIONAL:

Chopped onion

Depending on how strong the garlic
 salt, add 1 tsp. minced garlic

Slow-cook on high for 5 hours. Poke and break apart halfway through and consider turning down to low, depending on how much time you have. Cook on low several more hours, or until completely broken apart.

Hot Turkey Sandwiches

Phyllis Hauck Gehring

6 c. cooked turkey
 1 c. mayonnaise
 1 can cream of mushroom soup
 1/2 c. onion

3/4 c. celery
 1/4 c. green pepper
 3 c. American cheese

Mix all ingredients together and put into crock-pot for at least 30 to 45 minutes. Serve on buns.

Mushroom-Steak Hoagies

Paula Olson

1 c. water	1 sm. onion, chopped
1/3 c. soy sauce	1 med. green pepper, julienned
1 1/2 tsp. garlic powder	1 (4 oz.) can mushrooms, drained
1 1/2 tsp. pepper	2 c. shredded Mozzarella cheese
1 1/2 lb. round steak, tenderized & cut into bite-size pieces	6 hoagie buns, split & toasted
	Sliced tomatoes

In a large resealable plastic bag, combine water, soy sauce, garlic powder and pepper. Add steak and turn to coat. Seal and refrigerate for 6 to 8 hours, or overnight. Drain and discard marinade. In a skillet, brown steak over medium heat. Add the onion, green pepper and mushrooms; stir-fry until tender. Reduce heat. Sprinkle with cheese. Spoon onto toasted buns; top with tomatoes. Yield: 6 servings.

Runzas

Helen Wickre

2 lb. ground beef	1 1/2 tsp. salt
1/2 c. chopped onion	1/4 tsp. pepper
3 c. shredded cabbage	1/2 tsp. dill seed
1/2 c. catsup	Dash of Tabasco sauce

Brown ground beef and onions. Drain of fat. Add remaining ingredients; cover and simmer 15 to 20 minutes. Chill completely.

2 c. warm water	1 1/2 tsp. salt
2 pkg. dry yeast	1/4 c. melted margarine, cooled
1/2 c. sugar	6 1/2 c. flour
1 egg	

Mix water, yeast, sugar and salt. Stir until dissolved. Add egg and melted margarine. Stir in flour. Dough will be very sticky. Put dough in refrigerator for 4 hours, or overnight. Divide dough into 16 pieces. On a lightly-floured surface, roll or pat each into a 5-inch circle. Do half at a time.

Divide ground beef mixture between the circles. Pull up the sides and press edges together tightly to seal. Place on a greased cookie sheet, seam-side down. Do not allow to rise. Bake immediately for 25 minutes at 350°. Serve warm.

Note: Freezes well.

Salmon Salad Sandwiches

Louise Hauck

3 oz. cream cheese, softened
1 T. mayonnaise
1 T. lemon juice
1 tsp. dill weed
1/8 tsp. pepper

**1 (6 oz.) can pink salmon, drained,
 skin & bones removed**
1/2 c. shredded carrots
1/2 c. chopped celery
2 whole wheat buns
Lettuce leaf (opt.)

In a bowl, beat cream cheese, mayonnaise, lemon juice, dill and pepper until smooth. Add the carrot and celery; mix well. Place lettuce leaf and 1/2 cup salmon salad on each bun.

Sloppy Joes

Jackie Schulze

2 lb. ground beef
1 T. butter
1/2 c. chopped onion
2/3 c. ketchup
1/2 c. water

2 T. lemon juice
1 1/2 tsp. Worcestershire sauce
1 1/2 tsp. salt
1 tsp. vinegar
1/4 tsp. dry mustard

In a large skillet, cook onion in butter until transparent. Add ground beef and brown. Add remaining ingredients and bring to a boil. Reduce heat and simmer 15 minutes.

Sloppy Joes

Becky (Harris) Peterson

1 lb. ground beef
1 med. onion, chopped
2 T. ketchup

2 T. mustard
1 can chicken gumbo soup

Lightly brown ground beef and onion. Add ketchup, mustard and soup. Cook until thick.

In memory of Lloyd and Helen Harris.

Taverns

Becky Vaudt,
Linda Gunderson

- | | |
|------------------------------|------------------------------------|
| 3/4 c. catsup | 2 lb. ground beef |
| 1 1/2 c. water | Salt & pepper, to taste |
| 2 T. chili powder | 2 T. dry mustard |
| 1 med. onion, chopped | |

Mix catsup, water, chili powder and onion; cook 10 minutes. Brown ground beef and drain. Add salt and pepper to ground beef. Stir. Add dry mustard. Add cooked sauce and simmer for 20 minutes. Serve in hamburger buns.

Turkey Club Sandwich Ring

Dawn Mason

- | | |
|---|--|
| 1/2 lb. sliced bacon, crispy cooked
& crumbled | 2 med. tomatoes, sliced thin |
| 3/4 c. mayonnaise | 2 c. lettuce, chopped |
| 1 T. chives, chopped, or green
onions with tops | Vegetable oil |
| 1 lb. deli turkey, thinly sliced | 2 (11 oz.) pkg. refrigerated French
bread dough |

Preheat oven to 350°. Spray fluted stoneware pan with vegetable oil. For bread, remove dough from package; join ends together to form 1 large ring, pinching edges tightly to seal. Place dough in prepared pan, seam-side up, slightly pressing to fit pan. Lightly spray top of dough with vegetable oil. Bake 40 to 45 minutes, or until deep golden brown. Carefully invert pan to nonstick cooling rack to remove bread. Cool completely.

In a 1-quart batter bowl, combine bacon, mayonnaise and chives; mix well. To assemble sandwich, cut bread in half horizontally using serrated bread knife. Spread half of mayonnaise mixture on bottom half of bread. Cover with overlapping slices of turkey. Top with tomatoes and lettuce. Spread remaining mayonnaise mixture on top half of bread; place over bottom half. Cut into wedges and serve. Yield: 8 servings.

Wedge Sandwich for 12

Judy Gronbach

1/2 c. old-fashioned oats
 1/2 c. boiling water
 2 T. butter or margarine
 1 (16 oz.) pkg. hot roll mix

3/4 c. warm water (110° to 115°)
 2 eggs, beaten
 1 T. dried minced onion

TOPPING:

1 egg
 1 tsp. garlic salt

1 T. dried minced onion
 1 T. sesame seeds

FILLING:

1/2 c. mayonnaise
 4 tsp. prepared mustard

1/2 tsp. horseradish

LAYERS:

8 oz. ham, thin sliced
 8 oz. turkey, thin sliced
 1 onion, sliced thin
 6 oz. Swiss cheese, thinly sliced

Lettuce leaves
 1 green pepper, thinly sliced
 2 tomatoes, thinly sliced

In a large bowl, combine oats, boiling water and butter; let stand for 5 minutes.

Meanwhile, dissolve yeast from hot roll mix in warm water. Add to the oat mixture with eggs and onion. Add flour mixture from hot roll mix; stir well (do not knead). Spread dough into a 10-inch circle on a well-greased pizza pan. Cover with plastic wrap coated with nonstick cooking spray; let rise in a warm place until doubled, about 45 minutes. Beat egg and garlic salt; brush gently over dough. Sprinkle with onion and sesame seeds. Bake at 350° for 25 to 30 minutes, or until golden brown. Remove from pan; cool on wire rack. Split lengthwise.

Combine mayonnaise, mustard and horseradish; spread over cut sides of loaf. Layer with remaining filling ingredients. Cut into wedges. Yield: 12 servings.

This was a favorite sandwich served at the Cottage Ala Carte.

In the Garden - Vegetables & Sides



*And the Lord God planted a garden
eastward in Eden . . .*

Genesis 2:8

COOKING MEASUREMENTS

60 drops	1 teaspoon
Dash	less than 1/8 teaspoon
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
5 1/3 tablespoons	1/3 cup
16 tablespoons	1 cup
1 cup	1/2 pint
2 cups	1 pint
2 pints	1 quart
4 quarts (liquid)	1 gallon
16 ounces	1 pound
2 tablespoons butter	1 ounce
1/2 cup butter	1/4 pound or 1 stick
2 cups butter	1 pound
2 2/3 cups brown sugar	1 pound
2 cups white sugar	1 pound
3 1/2 cups powdered sugar	1 pound

1 CUP FLOUR EQUALS

3/4 c. whole wheat flour
7/8 c. rice flour
1 1/4 c. rye flour
1 c. rye meal
5/8 c. potato flour
3/4 c. buckwheat flour
7/8 c. cornmeal
1 1/2 c. oatmeal
1/4 c. bean flour

CONTENTS OF CANS

SIZE	APPROX. WEIGHT	AVG. CONTENTS
8 oz.	8 oz.	1 cup
#300	14-16 oz.	1 3/4 cups
#1 tall	1 lb.	2 cups
#303	16-17 oz.	2 cups
#2	1 lb. 4 oz.	2 1/2 cups
#2 1/2	1 lb. 13 oz.	3 1/2 cups
#3	3 lb. 3 oz.	5 3/4 cups
#10	6 1/2 lb. - 7 lb. 5 oz.	12-13 cups

In the Garden - Vegetables & Sides

Your Garden

FOUR ROWS OF LETTUCE:

1. Let us labor for Christ
2. Let us love one another
3. Let us be loyal to our church
4. Let us be friendly and cheerful

FIVE ROWS OF SQUASH:

1. Squash tale bearing and gossip
2. Squash unconstructive criticism
3. Squash dissension in our ranks
4. Squash evil in all its forms
5. Squash all obstacles to the growth of our church

FOUR ROWS OF TURNIPS:

1. Turn up in the worship services on Sunday
2. Turn up at every church service
3. Turn up at all prayer meetings
4. Turn up at all calls for Christian service

FOUR STANDS OF BEES:

1. Be friendly
2. Be faithful
3. Be optimistic
4. Be a good Bible student

FOUR ROWS OF PEAS:

1. Presence
2. Promptness
3. Preparation
4. Perseverance

To do nothing is tiresome; one can never stop to take a rest.

Randall's Apple Bean Bake

Mary Grebe

1 (48 oz.) can Great Northern beans,
drained
4 T. butter or margarine
3 c. cubed, peeled tart apples
1/2 c. chopped onion
3/4 c. brown sugar
1/2 c. catsup
1 tsp. cinnamon
1 tsp. salt (opt.)

Melt butter in skillet. Add apples and onions. Cook 10 minutes, or until tender. Add brown sugar. Stir in. Blend in catsup, cinnamon and salt. Stir in drained beans. Bake at 375° for 1 hour. Yield: 8 servings or more.

Baked Beans

Kathy Gonnerman

4 (16 oz.) cans Van de Camp beans,
drained
1 c. brown sugar
1 c. catsup
1 tsp. prepared mustard
8 slices bacon, chopped
1 lg. onion, chopped

Brown bacon and onion together until tender. Mix beans, brown sugar, mustard and catsup. Add bacon and onion. Pour into large baking dish. Bake at 350° for 1 hour.

Easy Baked Beans

Rosemary Hamilton

2 (16 oz.) cans pork & beans
3/4 c. brown sugar
1 tsp. dry mustard
5 slices bacon, cut in pieces
1/2 c. catsup

Empty beans into greased casserole. Combine sugar, mustard, bacon and catsup. Add the mixture to the beans and stir. Bake in slow oven (325°) for 2 1/2 hours. Yield: 8 servings.

Mom's Green Beans Supreme

Marilyn Kuehnast

2 (9 oz.) pkg. French-cut green
beans, or 2 cans French-cut green
beans, drained
2 T. flour
2 T. butter or margarine
1 tsp. salt
1/2 c. shredded Cheddar cheese
1/4 tsp. pepper
1/3 c. chopped onion
1 c. sour cream

If using frozen green beans, cook according to package directions and drain. In small pan, melt butter or margarine. Sauté the onion until tender. Add flour, salt, pepper and sour cream, mixing well. Carefully blend into beans and turn into a greased casserole dish. Top with cheese and bake at 350° for 15 to 20 minutes. Yield: 6 to 8 servings.

Can add a few Durkee French-fried onions on top of cheese, if desired.

Cheddar Green Beans

Joyce Lee

1 (9 oz.) pkg. frozen green beans
1 T. chopped onion
1 garlic clove, minced

1 tsp. margarine
Salt & pepper
2 T. shredded Cheddar cheese

Cook beans. In a skillet, sauté onion and garlic in margarine. Drain beans; add to onion and garlic mixture and toss to coat. Sprinkle with salt and pepper. Top with Cheddar cheese before serving.

Corn and Green Bean Casserole

Kathy Eck

1 can white corn, drained
1 can French-cut green beans,
drained
8 oz. sour cream

1 can cream of celery soup
1 c. mild shredded Cheddar cheese
1 stick margarine
1 sleeve Ritz crackers

Put corn in a greased casserole dish. Layer the green beans over the corn. Mix the sour cream, cheese and soup. Layer this over the beans. Melt the margarine and mix with crushed crackers. Sprinkle them over the casserole. Bake at 350° for 1 hour.

This recipe is a family favorite from my sister-in-law, Nancy Cameron.

Green Bean Bake

Barbara Raether

2 cans green beans, drained (may
use fresh or frozen)
1 can cream of mushroom soup
1/2 c. milk

1 T. soy sauce
Salt & pepper, to taste
1 (2.8 oz.) can French-fried onions

Mix the green beans, cream of mushroom soup, milk, salt and pepper and 1/2 can French-fried onions. Bake in 350° oven for 25 minutes.

Dilly Beans

In Memory of Muriel Lerdal

2 lb. sm. tender green beans
1 tsp. red pepper
4 cloves garlic
4 lg. heads dill

2 c. water
1/4 c. pickling salt
2 c. white vinegar

Wash and stem green beans; pack in hot sterilized jars.

To each pint, add 1/4 teaspoon red pepper, 1 clove garlic and 1 head dill.

Heat together water, salt and vinegar. Bring to a boil and pour over beans. Seal according to manufacturer's directions. Yield: 4 pints.

Three-Bean Casserole in Crock-Pot

Kyle Kluender

- | | |
|-----------------------------|-----------------------------|
| 1 1/2 lb. ground beef | 1 can pork & beans, drained |
| 1 1/2 c. brown sugar | Onion, to taste |
| 2 T. vinegar | 1/2 lb. bacon |
| 1 can pinto beans, drained | 1 c. ketchup |
| 1 can kidney beans, drained | 1 tsp. dried mustard |
| 1 can butter beans, drained | |

Brown ground beef and chopped onion; drain. Brown bacon and cut into pieces. Mix all ingredients together in crock-pot and cook until beans are tender, stirring occasionally.

Calico Beans

Judy Gronbach

- | | |
|--------------------|------------------------|
| 1/2 lb. hamburger | 1/2 c. white sugar |
| Chopped onion | 2 tsp. vinegar |
| 1/2 lb. bacon | 1 can butter beans |
| 1/2 c. catsup | 1 lg. can pork & beans |
| 1 tsp. dry mustard | 1 can kidney beans |

Brown hamburger, onion and bacon; drain off grease. Put other ingredients in crock-pot and add meat once browned. Cook on low several hours, or put in oven for 40 minutes at 350°.

Calico Bean Casserole

Marilyn Lehrman

- | | |
|--------------------------------------|---|
| 1 lb. bacon | 1 tsp. dry mustard |
| 1 lb. lean ground beef | 1 (21 oz.) can pork & beans |
| 1/2 c. chopped onion | 1 (17 oz.) can green lima beans, drained |
| 1/2 c. catsup | 1 (15 oz.) can dark red kidney beans, drained |
| 2 T. chili sauce | 1 (15 1/2 oz.) can butter beans, drained |
| 1/2 c. brown sugar (not packed down) | |
| 2 T. vinegar | |

Brown and cut up bacon in large pan. Remove and drain grease. Add ground beef and onion. When brown, add catsup, chili sauce, brown sugar, vinegar and mustard. Add bacon. Mix in pork and beans, lima beans, kidney beans and butter beans. Bring mixture to a boil. Pour in deep large baking dish. Bake at 350° for 35 minutes.

Beets

Lois Meyer

2 T. cornstarch
 1/3 c. sugar
 1/4 c. vinegar
 1/2 c. pineapple juice

Pinch of salt
 2 T. butter
 1/2 c. crushed pineapple

Heat 1 (No. 2) can or desired amount of tender diced beets. Add all other ingredients and cook until thickened and hot.

Broccoli-Cauliflower Supreme

Rose Mary Diedrick

1 bunch broccoli, fresh
 1 med. head cauliflower
 6 slices bacon, chopped
 1/4 c. chopped onion
 1/2 tsp. cornstarch

3 T. brown sugar
 3 T. vinegar
 1 tsp. salt
 1/4 tsp. pepper

Remove stems and cut broccoli flowerets; cook in boiling salted water until tender, but still crisp. Drain. Cut as much of stem from cauliflower as possible while still keeping head intact. Cook in boiling salted water until tender, but still crisp. Drain thoroughly. Fry bacon until crisp; remove and drain. Using 3 tablespoon of bacon drippings, cook onion until soft. Add cornstarch and cook until thickens. Stir in remaining ingredients and simmer for 3 minutes.

To serve, place cauliflower in center of serving plate and arrange broccoli in a ring around it. This can be assembled and left at room temperate for up to 2 hours. It is not necessary for it to be hot for serving. Pour the hot sauce over the vegetables and add crumbled bacon just before serving.

Red Cabbage

Jan Jorgensen

3 T. butter
 1 sm. head red cabbage, shredded
 1 T. chopped onion
 1 apple, peeled & chopped

2 to 3 T. sugar
 2 to 3 T. white vinegar
 Dash of pepper

Lightly brown the butter in a large pan. Add all the ingredients. Salt lightly to taste. Mix all together thoroughly. Cover and heat thoroughly over medium heat, stirring occasionally. Simmer slowly for 1 hour. If it is heated slowly, no water is needed.

Note: Vary amounts depending on size of the cabbage.

Sweet-Sour Red Cabbage

Rose Mary Diedrick

(Microwave)

2 T. water	2 T. flour
2 T. vinegar or lemon juice	1/2 c. water
1/2 tsp. salt	1/4 c. vinegar
5 c. finely-shredded red cabbage (about 1 1/4 lb.)	1 tsp. salt
4 slices bacon, diced	1/8 tsp. pepper
1/4 c. packed brown sugar	1 sm. onion, sliced
	Sour cream

Mix 2 tablespoons water, 2 tablespoons vinegar, 1/2 teaspoon salt and cabbage in 2-quart casserole. Cover and microwave on HIGH for 4 minutes; stir. Cover and microwave until tender, 6 minutes longer. Drain.

Place bacon in 1-quart casserole. Cover with paper towel and microwave on HIGH until crisp, 3 1/2 to 4 1/2 minutes; drain on paper towels. Drain fat from casserole. Return 1 tablespoon fat to casserole. Stir brown sugar and flour into fat in casserole. Add 1/2 cup water, 1/4 cup vinegar, 1 teaspoon salt, the pepper and onion. Microwave, uncovered, on HIGH, stirring every minute until mixture thickens, 2 to 3 minutes. Sprinkle bacon on sauce mixture, stir into hot cabbage. Top each serving with sour cream, if desired.

Cabbage Casserole

Lois Meyer

1 head cabbage	2 cans mushroom soup
1/2 c. chopped onion	1 1/2 c. shredded Cheddar cheese
1/4 c. butter	Buttered bread crumbs

Cut cabbage in small chunks; boil in salted water until almost tender, then drain well. Sauté onion in butter. Add soup and 1 cup cheese. Heat. Mix well. In buttered casserole, put cabbage; pour sauce over. Top with buttered bread crumbs. Bake at 350° for 45 to 60 minutes.

Carrot Casserole

Delores Telford

1 1/2 lb. carrots	1 T. prepared horseradish
1 c. mayonnaise	1/4 c. shredded cheese
1 T. grated onion	2 T. buttered bread crumbs

Peel and slice carrots. Cook until tender-crisp, about 20 minutes. Drain, reserving 1/4 cup cooking liquid. Put carrots in baking dish. Combine mayonnaise, onion, horseradish and reserved liquid. Sprinkle with cheese. Top with bread crumbs. Bake at 350° for 30 minutes.

Cheesy Carrots

Becky Vaudt

2 lb. (4 c.) carrots, sliced, cooked & drained
 1/2 c. diced onion
 1 c. diced Velveeta cheese

3/4 stick margarine
 1 can cream of celery soup
 Crushed potato chips

Preheat oven to 350°. Mix the above ingredients, except crushed potato chips. Put in a greased casserole dish. Cover with the crushed potato chips. Bake for 1/2 hour.

Cheesy Carrot Casserole

Judy Gronbach

1 lg. bunch of carrots

1 tsp. sugar

SAUCE:

1/4 c. margarine
 1/4 c. flour
 1 sm. onion, diced
 1/4 tsp. celery salt
 1/4 tsp. dry mustard

8 oz. Cheez Whiz
 2 c. milk
 Salt & pepper, to taste
 Buttered bread crumbs

Cut carrots into half-dollar shapes. Boil with sugar until just crunchy. Make white sauce and pour over drained carrots into greased casserole. Sprinkle bread crumbs over carrots and bake for 30 minutes at 350°.

Ginger Carrots

Jenny Boswell

6 to 8 carrots, cleaned & cut
 1/2 tsp. salt
 4 T. butter
 1/3 c. sugar

1/4 tsp. ginger
 1/4 tsp. nutmeg
 1/8 tsp. dry mustard
 1/4 c. carrot liquid

Cut carrots. Cook for a couple of minutes in boiling water. Combine remaining ingredients and heat to boiling. Pour over carrots in baking dish. Bake for 30 minutes at 350°.

Note: This can be made ahead and refrigerated until it is ready to be baked.

Oven-Roasted Carrots

Donna M. Day

2 lb. baby carrots	2 tsp. vinegar
4 sm. onions, quartered	1 tsp. dried thyme
6 garlic cloves, peeled	1/2 tsp. salt
2 T. olive or vegetable oil	1/8 tsp. pepper

Place carrots, onions and garlic in 2 greased 10x15x1-inch baking pans. Drizzle with oil and vinegar. Sprinkle with thyme, salt and pepper; gently toss to coat. Cover and bake at 450° for 20 minutes; stir. Bake, uncovered, for 10 minutes; stir again. Bake for 10 minutes longer, or until carrots are crisp-tender. Yield: 6 to 8 servings.

Celery Supreme

Jolene Sievers

4 c. diagonally-cut celery	1/4 c. pimento
1 (15 oz.) can water chestnuts, sliced	1/4 c. slivered almonds
1 can cream of chicken soup	1 T. melted butter
	1/4 c. soft bread crumbs

Cook celery in small amount of water, covered. Boil 6 minutes. Drain and add other ingredients, except almonds, bread crumbs and butter. Melt butter; add almonds and brown slightly. Pour first mixture in a buttered shallow casserole and top with bread crumbs and almonds. Bake for 30 minutes at 350°.

Best Corn Casserole

Janis Shekey,

Dee Stern, Pastor Aaron Flatau

1 can corn, undrained	1 c. sour cream
1 can cream-style corn	1 box corn muffin mix (Jiffy-size box)
1/2 stick margarine, melted	
2 beaten eggs	

Stir together and pour into greased 9x13-inch pan. Bake at 350° for about 30 minutes.

Escalloped Corn

Bernice Gronbach

1 pkg. home-frozen corn
Salt
2 eggs
1 c. milk
1 T. butter

1 T. flour
1 T. sugar
Cracker crumbs
1/3 c. oleo

Cook corn with salt; add butter. Beat eggs and milk. Mix flour and sugar; add to the egg mixture. Mix corn and egg mixture, then put in a greased casserole. Bake at 350° until set and will not shake. Mix cracker crumbs and oleo and put on top of corn. Put back in oven to brown.

Eggplant Casserole

Joyce Thompson

1 med.-size eggplant
4 tomatoes, peeled, seeded & diced
1 sm. onion, diced
4 T. olive oil
1/4 tsp. thyme
1/4 tsp. basil
1/4 tsp. marjoram

1/4 tsp. white pepper
1/2 tsp. salt
2 c. fine, dry bread crumbs
3 T. butter, melted
1/4 c. Parmesan cheese, grated
3 eggs, slightly beaten

Heat oven to 350°. Pare the eggplant and finely dice. In a bowl, mix eggplant with tomatoes and onion. Heat oil in a large skillet and sauté vegetables until all moisture evaporates. Add the spices. Into a mixing bowl, put the bread crumbs and toss with the melted butter and cheese. Add the eggs and the vegetable mixture. Pour into a greased 1 1/2-quart casserole. Bake for 20 to 25 minutes, or until golden brown. Yield: 4 servings.

Gossip is the art of saying nothing in a way that leaves nothing unsaid.

Mushroom Casserole

Mary Grebe

Sauté:

1 lb. sliced mushrooms

Butter:

6 slices bread

Dry and cube.

1/2 green pepper

1/2 c. onion

1/2 c. celery

1/2 c. mayonnaise

1/2 tsp. salt

Pepper

2 eggs, beaten

1 1/2 c. milk

Save half of bread crumb mixture. Combine remainder into greased 9x13-inch pan. Best if refrigerated overnight, covered.

Before baking, cover with remaining bread crumbs, 2 cans cream of mushroom soup and American cheese, grated or sliced. Bake at 350° for 50 minutes.

Scalloped Onions

Anna Frieden

12 sm. onions or 1 pkg. pearl onions, cooked

1 c. sliced celery, sautéed

Make white sauce using:

4 T. butter

3 T. flour

1 1/2 c. milk

1/8 tsp. nutmeg

1 tsp. salt

1/8 tsp. pepper

Buttered bread crumbs

Put onions in casserole dish. Cover with celery. Put the white sauce over and add buttered bread crumbs on top. Bake at 350° for 25 to 30 minutes, until bubbly and crumbs are brown.

Vidalia Onion Casserole

Verla Hinrichs

3 sweet onions, sliced

3/4 tube Ritz crackers, crushed

1/4 c. butter

2 c. sharp shredded cheese

Fry onions in butter until limp. Layer onions, cheese and crackers in a 2-quart shallow baking dish. Repeat layers. Bake at 325° for 30 minutes.

This is very rich and is excellent with roast beef.

Baked Pineapple

Sara Boege

Cream together:

1/2 c. margarine
3/4 c. sugar

3 eggs
Dash of salt

Add:

1 (No. 2) can crushed pineapple

5 slices cubed bread

Mix well. Place in 1 1/2-quart casserole. Bake at 325° for 40 to 50 minutes.

Good with any meat.

Cheesy Potatoes for a Crowd

Wendy Bormann,
Rhonda Bacon

6 (2 lb.) bags frozen shredded hash
browns
3 (16 oz.) ctn. sour cream
6 cans cream of chicken & herb
soup

6 cans cream of mushroom soup
4 cans Cheddar cheese soup
24 oz. shredded Cheddar cheese
Cooking spray

Mix all ingredients together. Put into large greased roaster. Roast at 350° for 1 hour and 15 minutes. Yield: 90 servings.

Great Potatoes

Mary Gronbach

1 1/2 pkg. frozen O'Brien potatoes
2 c. Hellmann's real mayonnaise

1 (8 oz.) ctn. sour cream
2 c. grated Cheddar cheese

Mix all ingredients and bake for 1 1/2 hours at 375°.

Cheese Potatoes

Danette Miller

4 med. potatoes, peeled & sliced
3/4 c. milk
1 tsp. instant minced onions
1 can cream of chicken soup (or any
cream-type soup)

1 c. Cheddar cheese, grated
2 tsp. butter
1/2 tsp. parsley flakes
Salt & pepper, to taste

Combine the potatoes with the chicken soup, milk, 1/2 cup grated cheese and onions. Add salt and pepper. Pour into an aluminum foil pan. Dot top with butter. Sprinkle with remaining cheese and top with parsley flakes. Place on a grill and cook for 1 hour, or until done, or may be put in a frying pan and cooked on top of the stove.

Famous Hash Browns

Sylvia Milledge

5 med. russet potatoes, shredded
 1 1/4 medium onions, finely
 chopped
 1/2 c. + 2 T. flour

3 eggs
 Oil, for frying (as needed)
 Salt & pepper, to taste

Rinse shredded potatoes until water is clear; drain and squeeze dry. Place shreds in bowl and mix in onion, flour and eggs until evenly mixed. Heat oil in large frypan or flat griddle over medium heat. When the oil is sizzling hot, make separate piles like pancakes. Cook until nicely brown on bottom and then flip. Should take about 5 minutes each side. Remove from pan and drain on paper towels. Season with salt and pepper. Serve immediately. Yield: 10 servings.

Hash Brown Potato Casserole

Nancy Blair

2 lb. hash browns, thawed
 1 sm. onion, finely chopped
 1 can cream of chicken soup
 1 (16 oz.) ctn. sour cream
 1 tsp. garlic salt

1 tsp. salt
 1 c. shredded Cheddar cheese
 1 c. cracker crumbs
 1/4 c. margarine

Combine hash browns, onion, soup, sour cream, garlic salt and cheese. Spread in a greased 9x13 inch pan. Combine cracker crumbs and melted margarine. Sprinkle over casserole. Bake for 1 hour at 350°.

Hash Browns and Cheese

Loretta Grebner

1 (24 oz.) pkg. hash browns
 1 ctn. sour cream (opt.)
 1 can cream of chicken soup

1 can cream of potato soup
 1 can Cheddar cheese soup

Mix together in large casserole or 9x13-inch pan. Bake for 1 1/2 hours at 350°.

Party Hash Browns

Arlene Moritz

1 pkg. frozen hash browns
 2 cans cream of chicken soup
 1 c. sour cream
 1 c. shredded Cheddar cheese

1/2 c. chopped onion
 1/2 c. melted oleo
 1 tsp. salt
 1/4 tsp. pepper

TOPPING:

2 c. crushed corn flakes

1/4 c. melted butter

Mix all ingredients, except for the topping. Put mixture in a 9x13-inch pan or large casserole. Mix topping and put on top of the hash brown mixture. Bake for 45 minutes in 350° oven.

Mushroom Scalloped Potatoes

Kathy Gonnerman

- | | |
|---|---|
| 1 (10 1/2 oz.) can cream of mushroom soup | 4 c. sliced raw potatoes |
| 2 c. Velveeta shredded cheese, divided | 1/2 tsp. salt |
| 1 onion, chopped | 1 (4 oz.) can sliced mushrooms, drained |
| | 2/3 c. evaporated milk |

Combine 1 cup cheese, soup, milk and salt. Add to potatoes and onions. Pour into greased 2-quart baking dish. Top with remaining cheese. Bake at 350° for about 1 hour. Yield: 6 servings.

Brown Rice

Kathy Gonnerman

- | | |
|-------------------------------|--------------------------------------|
| 1 stick butter | 1 (10 3/4 oz.) can French onion soup |
| 1 c. raw rice | 1 (4 oz.) can sliced mushrooms |
| 1 (10 3/4 oz.) can beef broth | |

Melt butter. Add rice, mushrooms and soups. Pour into 9x9-inch glass baking pan. Bake at 350° for 1 hour, stirring halfway through.

Green Rice That Waits

Beth Wilhelm

- | | |
|--|----------------------------------|
| 4 T. butter or margarine | 3 c. chicken broth |
| 4 to 5 green onions, with tops, finely chopped | 1 1/2 c. regular long-grain rice |
| 1/2 green pepper, finely chopped | 1/4 tsp. salt |
| 1/3 c. minced fresh parsley, or scant T. dried parsley | 1/8 tsp. pepper |

Heat butter in saucepan; add onions and green pepper, then sauté 5 to 10 minutes. Stir in remaining ingredients; bring to a boil. Reduce heat, cover and simmer about 20 minutes, or until done. Serve immediately or, if it must wait, put rice into casserole with tight-fitting lid and place in warm oven until serving time.

Rice Pilaf

Jana Hauck

- | | |
|-----------------------------|-------------------------|
| 1 c. rice | 1 can bouillon |
| 1 can cream of chicken soup | 1/2 pkg. dry onion soup |

Mix and bake for 1 hour at 350°.

Rice Side Dish

Becky Vaudt

- | | |
|--------------------------------|-----------------------------------|
| 1 1/2 c. rice, uncooked | 1 med.-size can beef broth |
| 1 stick margarine | 1 T. Worcestershire sauce |
| 1 can French onion soup | 1 can mushrooms, sliced |

Preheat oven to 350°. Grease a 2-quart casserole. Mix all ingredients together and put in casserole. Beat until fluffy, 45 to 60 minutes. Stir 2 or 3 times, leave covered.

This is a family favorite.

Spinach Casserole

Laura Schaffer

- | | |
|--|--|
| 1/2 lb. (1 c.) American or Cheddar cheese | 1 (10 oz.) pkg. frozen chopped spinach, defrosted & drained |
| 1 lb. (2 c.) small-curd cottage cheese | 1/4 c. margarine |
| 3 T. flour | 3 beaten eggs |
| | 1/2 tsp. salt |
| | 1 pkg. croutons |

With margarine at room temperature, cut into small pieces and mix with grated cheese. Add eggs, flour, salt and cottage cheese. Mix well. Stir in thawed and drained spinach. Place all ingredients in a large greased casserole dish. Sprinkle croutons on top. Bake for 1 hour at 350°. Yield: 6 servings.

Spinach Casserole

Joyce Fisher,

In Memory of Ken Jenn

- | | |
|---|---|
| 1 c. cottage cheese | 1 (16 oz.) pkg. frozen spinach, thawed |
| 1/4 c. American cheese (6 slices, cubed) | 1/4 c. butter, cubed |
| 1/4 c. flour | Fine bread crumbs |
| 3 eggs | |

Mix all of ingredients; pour into greased 1-quart casserole. Sprinkle fine bread crumbs on top and bake, uncovered, 1 hour in 350° oven.

Cheese-Stuffed Squash

Verla Hinrichs

3 acorn squash, halved

Bake squash, cut-side down, at 350° for 45 minutes, or until tender. Scoop out of shell and mash.

Add:

1 c. shredded Cheddar cheese (or other kind)

1/2 c. finely-diced celery

1/4 c. melted butter

1 T. minced onion

1 T. brown sugar

1 tsp. salt

1 tsp. dry mustard

1/4 tsp. pepper

Top with mixture of:

1/2 c. dry bread, finely crushed

1 T. melted butter

Bake at 350° for 30 minutes.

Irma Strelow's Sweet Potato Casserole

Marilyn Kuehnast

4 med. sweet potatoes

2 eggs

1/2 stick margarine

1 T. vanilla

1 tsp. nutmeg

1 c. sugar

1/2 tsp. salt

1/2 c. milk

1 tsp. cinnamon

TOPPING:

1 c. brown sugar

1 c. pecans or nuts, chopped

1/3 c. flour

1/3 c. margarine

Cook potatoes; mash and mix in the remaining ingredients. Pour into a greased 2-quart baking dish. Combine topping ingredients and pour over the top. Bake at 350° for 35 minutes.

Baked Sweet Potato Fries

Phyllis Hauck Gehring

1 lb. sweet potatoes, peeled & cut into 1/2"-thick fries

1 T. vegetable oil

1/4 tsp. salt

1/4 tsp. pepper

Combine all and toss fries to coat. Spread fries in a single layer on baking sheet sprayed with nonstick spray. Bake at 425° for 10 minutes. Turn fries over and bake additional 10 minutes, until lightly browned.

Variation: May substitute cinnamon for seasoning.

Tomato Pie

Carla Grebe Fedeler

1 pie crust
5 tomatoes
Salt & pepper, to taste
1/4 c. fresh basil, chopped

1 tsp. garlic powder
1 1/4 c. sharp Cheddar cheese,
grated
3/4 c. mayonnaise

Bake pie crust for 10 minutes at 375°. Peel, slice and drain juice from tomatoes. Layer tomato slices and top each layer with mixture of basil, salt, pepper and garlic. Mix the mayonnaise and cheese together. Spread on top of pie. Bake at 350° for 30 minutes. Let stand 5 minutes before serving.

Stuffed Tomatoes

Donna M. Day

4 lg. ripe tomatoes
1 T. olive oil
1 med. onion, chopped
1 clove garlic, chopped
2 T. mild chilies, chopped

2 c. fresh corn
2 c. chicken, cooked & chopped
2 T. fresh cilantro leaves, chopped
1/2 c. shredded Monterey Jack
cheese

Cut slice off tomato; scoop out pulp and seeds. Chop tomato slices. Heat olive oil in large skillet and cook onion and garlic for 5 minutes. Add chopped tomato slices, chilies and fresh corn, and cook for 8 minutes. Add cooked chicken and cilantro, then cook for 3 to 5 minutes. Add cheese. Microwave 4 large tomato shells until just heated through. Spoon chicken mixture into tomato shells. Yield: 4 servings.

Crunchy Vegetable Bake

Kathy Gonnerman

1 (16 oz.) can French green beans,
drained
1 (15 oz.) can corn, drained
1 (8 oz.) can sliced water chestnuts,
drained
1/2 c. chopped onion

1 (8 oz.) ctn. sour cream
1 can cream of celery soup
1/2 c. grated cheese
35 Ritz crackers, crushed
1/2 c. butter, melted

Mix all together, but crackers, cheese and butter. Put in greased 9x13-inch glass pan. Sprinkle with cheese. Mix crackers and butter together; spread over vegetables. Bake at 350° for 30 to 45 minutes. Yield: 8 to 10 servings.

Vegetable Pizza

Carley Naeve,
Jana Bratland

- 2 (8 oz.) cans crescent rolls
- 1 (8 oz.) pkg. cream cheese
- 1 pkg. dry ranch dressing
- 1 1/2 c. Cheddar cheese

Any vegetables, cut into sm. bite-size pieces (carrots & broccoli are our favorite)

Separate dough into 4 long rectangles and press onto a large cookie sheet, lightly sprayed with Pam. Bake until golden brown, 14 to 19 minutes. Cool completely.

Blend softened cream cheese and dressing to taste (usually 3/4 package to a full package). Spread on crust. Sprinkle vegetables on top and cheese on last. Store in refrigerator.

Vegetable Casserole

Donna M. Day

- 1 sm. onion
- 2 T. margarine
- 1 1/2 c. Minute Rice
- 1/2 tsp. salt
- 2 c. water

- 1 (20 oz.) pkg. frozen mixed vegetables
- 1 (8 oz.) jar Kraft Cheez Whiz
- 1 sm. can mushrooms
- 1 can cream of mushroom soup

Brown onions in margarine. Add rice and brown about 5 minutes. Add salt and water; cover and cook until water is absorbed. Cook vegetables until tender-crisp according to directions. Add rice-onion mixture to vegetables. Add Cheez Whiz, mushrooms and soup. Place in large greased baking dish. Top with corn flake crumbs. Bake, covered, at 350° for 35 minutes. Yield: 8 servings.

Company Vegetable Casserole

Anthony and Toni Lehman,
Former Member

- 1 (15 oz.) can cut green beans, drained
- 1 (15 oz.) can whole kernel corn, drained
- 1 (10 3/4 oz.) can condensed cream of celery soup

- 1/2 c. sour cream
- 1/2 c. shredded Cheddar cheese
- 1/2 c. chopped onion
- 1/4 c. butter, melted
- 3/4 c. saltine crackers, crushed
- 1/4 c. sliced almonds, toasted

In a bowl, combine beans, corn, soup, sour cream, cheese and onion. Pour into ungreased 2-quart baking dish. Combine butter, cracker crumbs and almonds. Sprinkle over vegetables. Bake, uncovered, at 350° for 35 to 40 minutes, or until bubbly.

Toast Almonds: Place in shallow pan. Bake at 350° for 5 to 7 minutes. Watch constantly as they burn easily.

California Vegetables

Jon Kuehnast

- | | |
|---|--|
| 1 bag frozen California vegetable mix (carrots, broccoli, cauliflower) | 1/2 stick oleo, melted |
| 24 Ritz crackers, crushed | 6 slices Velveeta cheese, individual slices |

Place frozen vegetables in a 9x9-inch pan. Place cheese slices on top of vegetables. Place crushed crackers on top of cheese. Drizzle melted oleo over top. Bake at 350° for 30 to 40 minutes.

Cheesy Vegetable Casserole

Arlene Moritz

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|--|---|
| 1 (16 oz.) pkg. California Blend vegetables | 1 1/2 c. reduced-fat shredded cheese |
| 16 crushed fat butter crackers | 1/2 c. fat-free squeeze margarine |

Spread vegetables in a 7x11-inch baking dish sprayed with pan spray. Sprinkle with cheese and cracker crumbs. Drizzle with margarine. Bake at 350° for 1/2 hour.

Swiss Vegetable Medley

Kathy Eck

- | | |
|---|--|
| 1 (16 oz.) bag broccoli, carrots & cauliflower | 1/3 c. sour cream |
| 1 can cream of mushroom soup | 1/4 tsp. pepper |
| 1 c. shredded Swiss cheese | 1 jar pimentos (opt.) |
| | 1 (2.8 oz.) can French-fried onions |

Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper and 1/2 can of onions. Pour into a greased casserole dish. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions; bake, uncovered, for 5 minutes longer.

Zucchini Casserole

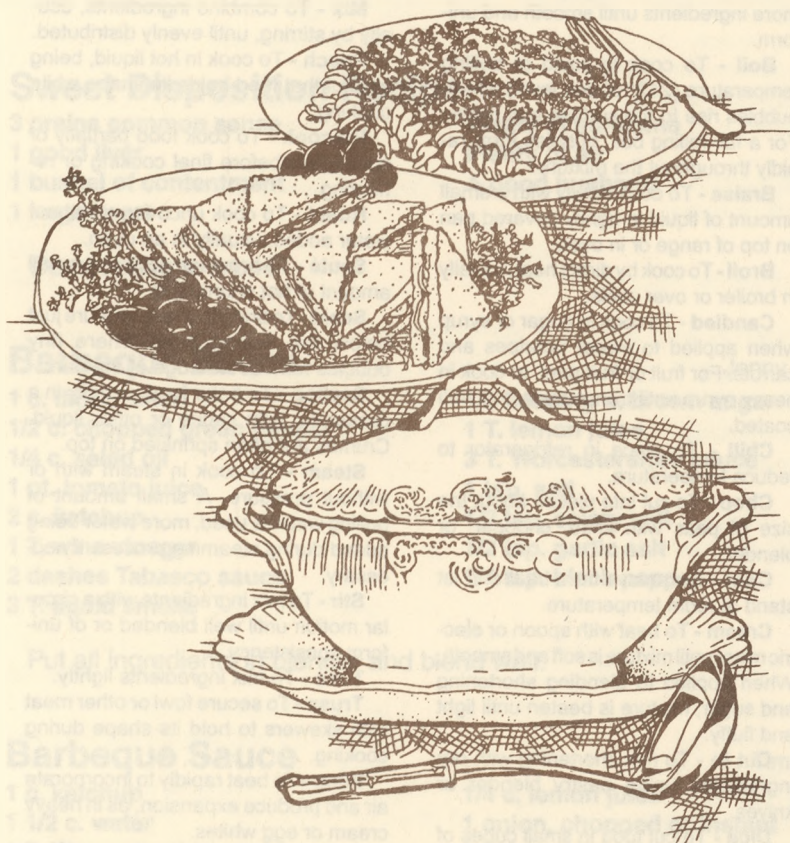
Jan Jorgensen

- | | |
|---|--|
| 6 c. diced zucchini | 1 c. shredded carrots |
| 1 (10.75 oz.) can condensed cream of mushroom soup | 1 (6 oz.) pkg. herb-seasoned dry bread stuffing mix |
| 1 c. sour cream | 1/2 c. margarine, melted |
| 1 c. chopped onion | |

Preheat oven to 350°. Grease a 2-quart casserole dish. In a large saucepan over medium-high heat, cook zucchini in lightly-salted water until crisp-tender, about 5 minutes. Drain, and place in a large bowl. Stir in the condensed soup, sour cream, onion and carrots.

In a small bowl, mix together stuffing and melted margarine. Spread half of the stuffing mixture in the bottom of the casserole dish. Add the zucchini mixture, and top with remaining stuffing mixture. Bake for 45 minutes in the preheated oven, or until the top is golden brown.

A Firm Foundation - Main Dishes, Meats & Casseroles



Give us this day our daily bread.

Matthew 6:11

Terms Used in Recipes

Bake - To cook covered or uncovered in an oven or oven-type appliance. For meats cooked uncovered, it's called roasting.

Baste - To moisten foods during cooking with pan drippings or special sauce to add flavor and prevent drying.

Beat - To make mixture smooth by adding air with a brisk whipping or stirring motion using spoon or electric mixer.

Blend - To thoroughly mix two or more ingredients until smooth and uniform.

Boil - To cook in liquid at boiling temperature (212° at sea level) where bubbles rise to the surface and break. For a full rolling boil, bubbles form rapidly throughout the mixture.

Braise - To cook slowly with a small amount of liquid in tightly covered pan on top of range or in oven.

Broil - To cook by direct heat, usually in broiler or over coals.

Candied - To cook in sugar or syrup when applied to sweet potatoes and carrots. For fruit or fruit peel, to cook in heavy syrup until transparent and well coated.

Chill - To place in refrigerator to reduce temperature.

Chop - To cut into pieces about the size of peas with knife, chopper, or blender.

Cool - To remove from heat and let stand at room temperature.

Cream - To beat with spoon or electric mixer until mixture is soft and smooth. When applied to blending shortening and sugar, mixture is beaten until light and fluffy.

Cut in - To mix shortening with dry ingredients using pastry blender or knives.

Dice - To cut food in small cubes of uniform size and shape.

Dissolve - To disperse a dry substance in a liquid to form a solution.

Glaze - A mixture applied to food which hardens or becomes firm and adds flavor and a glossy appearance.

Grate - To rub on a grater that separates the food into very fine particles.

Marinate - To allow food to stand in a liquid to tenderize or to add flavor.

Mince - To cut or finely chop food into very small pieces.

Mix - To combine ingredients, usually by stirring, until evenly distributed.

Poach - To cook in hot liquid, being careful that food holds its shape while cooking.

Precook - To cook food partially or completely before final cooking or reheating.

Roast - To cook uncovered without water added, usually in an oven.

Sauté - To brown or cook in a small amount of hot shortening.

Scald - To bring to a temperature just below the boiling point where tiny bubbles form at the edge of the pan.

Scallop - To bake food, usually in a casserole, with sauce or other liquid. Crumbs are often sprinkled on top.

Steam - To cook in steam with or without pressure. A small amount of boiling water is used, more water being added during steaming process if necessary.

Stir - To mix ingredients with a circular motion until well blended or of uniform consistency.

Toss - To mix ingredients lightly.

Truss - To secure fowl or other meat with skewers to hold its shape during cooking.

Whip - To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.

A Firm Foundation - Main Dishes, Meats & Casseroles

Beef

Sweet Disposition Recipe

3 grains common sense
1 good liver
1 bushel of contentment
1 large heart

Plenty of sunshine
Plenty of air
A good husband

Do not bring to a boil.

Barbeque Sauce

1 c. diced onion
1/2 c. chopped green pepper
1/4 c. salad oil
1 pt. tomato juice
2 c. ketchup
1 T. wine vinegar
2 dashes Tabasco sauce
3 T. liquid smoke

1/2 heaping c. brown sugar
1 T. lemon juice
3 T. Worcestershire sauce
1 tsp. salt
1/2 tsp. celery salt
1/2 tsp. garlic salt
1/4 tsp. black pepper

Jenny Boswell

Put all ingredients in blender and blend well.

Barbeque Sauce

1 c. ketchup
1 1/2 c. water
2 T. Worcestershire sauce
1 T. chili powder

1/4 c. lemon juice
1 onion, chopped or instant
1 T. brown sugar
1 tsp. salt

Tim Hacker

Combine all together in a pot and simmer for 20 minutes.
In memory of my dad, Richard "Dick" Hacker.

Bourbon Street Marinade

Lynn Grete Dodgen

1 1/2 c. water	3 tsp. Worcestershire sauce
2/3 c. soy sauce	2 tsp. lemon juice
1/2 c. bourbon	1/4 c. brown sugar, packed

For 4 to 6 pounds beef. Marinate 8 hours, or overnight. Pour off excess and boil before serving with meat.

Marinated Roast

Janna Emick

1/4 c. vegetable oil	1 T. vinegar
1/2 c. soy sauce	1 tsp. dry mustard
1 T. Worcestershire sauce	1 T. ginger
1 T. liquid smoke (opt.)	1/2 tsp. garlic salt
1 tsp. celery salt	1/4 c. brown sugar

Mix all ingredients and marinate overnight, flipping the pan occasionally. Then grill or bake.

Marinade for Roast or Steak

Jenny Boswell

2 tsp. onion salt	1/2 tsp. pepper
2 tsp. garlic salt	3 oz. vinegar
2 tsp. celery salt	6 oz. salad oil
1 tsp. mustard	

Slash meat on both sides and rub with tenderizer. Soak meat at least 6 hours. Broil or grill.

Beef Stroganoff

Melissa Smith

1/4 c. butter	1 jar sliced mushrooms
1 onion, chopped	1 to 2 lb. cut sirloin pieces, rolled in flour
Garlic salt, to taste	3/4 to 1 c. sour cream
1 can cream of mushroom soup	
1 can beef consommé	

Brown meat and onions in butter. Add pepper and garlic salt. Then add cream of mushroom soup, consommé and mushrooms. Let simmer at least 1 hour.

Just before serving, add sour cream and mix well. Serve over rice or noodles.

Corned Beef Casserole

Joyce Thompson

1 (6 oz.) pkg. shell macaroni
2 c. Cheddar cheese, diced
1 can cream of chicken soup

1 (12 oz.) can corned beef
1/2 c. onion, diced
1 c. milk

Cook macaroni and drain. Heat cream of chicken soup and milk. Separate corned beef with fork in mixing bowl. Add diced cheese, cooked macaroni and soup mixture. No seasoning needs to be added. Pour into 3-quart casserole. Melt 2 tablespoons butter in skillet. Cube 2 slices white bread. Mix in butter and put on top of casserole. If you have a blender, just butter the 2 slices of bread, and whirl half a slice at a time. Makes evenly buttered crumbs. Bake at 350° for 40 to 60 minutes. Yield: 6 servings.

Creamed Chipped Beef

Wendy Bormann

1/4 c. butter
1/4 c. flour
Dash of pepper

Salt, to taste
2 c. milk
2 1/2 oz. dried beef, sliced & cut

In medium saucepan, melt butter. Blend in flour and pepper. Stir in milk; cook over medium heat until mixture boils and thickens, stirring constantly. Reduce heat. Add beef to cream sauce and simmer 5 minutes. Serve over mashed potatoes, toast or biscuits. Yield: 4 servings.

Dried Beef Casserole

Patty Alley

1 can mushroom soup
1 c. milk
1 c. shredded Cheddar cheese
1 c. uncooked macaroni

1/4 lb. dried beef, cut up
4 T. finely-chopped onion
2 hard-boiled eggs, diced

Stir soup until creamy. Add the remainder of the ingredients, except the eggs. Then fold in the eggs. Place in a greased baking dish, making sure the macaroni is covered with the soup. Place in the refrigerator, preferably overnight. Bake for 1 hour at 350°.

Easy Crock-Pot Roast

Pam Bremer

This recipe can be made in the morning before work and you will have a wonderful meat when you return home, ready to serve. The gravy goes well any pork or beef you would like to make in the crock-pot.

- | | |
|--|--|
| 1 (4 to 5 lb.) English chuck roast
(any roast or chop will do) | 1 (10.5 oz.) can cream of celery soup |
| 5 to 6 peeled, cubed potatoes | 1 pkg. dry onion soup mix |
| 2 or 3 carrots, peeled & sliced | 1 (12 oz.) can Coke |
| 1 (10.5 oz.) can cream of mushroom soup | |

Season roast with favorite seasonings and set aside (any meat, pork or beef is delicious cooked with this gravy). Mix together the soups, onion soup mix and Coke in a bowl with a whisk. Mix it until it is smooth. Add roast, potatoes and carrots to crock-pot; pour the gravy over this and set at low. Cook 6 to 8 hours.

This is great served with any other kind of favorite vegetables and cornbread. The Coke tenderizes the meat to perfection and makes the most wonderful gravy.

Preparation time: 30 minutes.

Foil Dinner

Louise Hauck

- | | |
|---|--|
| 1 1/2 to 2 lb. chuck steak | 3 med. stalks celery, cut in quarters |
| 1 env. onion soup mix | 3 med. potatoes, cut in halves |
| 3 to 4 med. carrots, cut in quarters | 2 T. butter |

Tear a piece of heavy-duty foil 18 inches wide and large enough to wrap steak and vegetables. Place foil on large baking sheet. Put meat in center of foil, cover with dry soup mix. Arrange vegetables on top of steak. Dot vegetables with butter. Fold foil over and close very tightly. Bake at 425° for 1 1/2 hours.

This is easy and no clean up.

Hawaiian Soy Steak

Jill Soenen

- | | |
|-------------------------|-------------------------|
| 1/3 c. soy sauce | 3 T. brown sugar |
| 2/3 c. water | 1 tsp. ginger |

Cut sirloin steak in 1/8-inch strips and sprinkle the meat with the garlic powder. Marinate in the above ingredients as long as you want, 5 to 6 hours, or overnight. Grill approximately 10 minutes on each side. Do not burn!

Italian Kettle Beef

Maribeth (Arndt) Erickson,

Daughter of Fred and Wilma Arndt

1 (4 to 6 lb.) lean sirloin rump roast
 1 1/2 tsp. garlic powder
 2 tsp. Italian seasoning
 Black pepper, to taste

1 can beef broth
 1/2 jar pepperoncini peppers
 Mozzarella or Swiss cheese,
 shredded

Mix together seasonings, broth and peppers. Pour over meat in roasting pan. Bake in 375° oven until tender. (Add water as necessary to keep moist during baking.) Let meat cool. Slice and return to juice. Serve on large hoagie buns. Sprinkle cheese over meat and allow to melt.

Minute Steak

Jana Hauck

Minute steak
 Salt & pepper
 1/2 c. chopped onion

1 can cream of mushroom soup
 1 soup can water
 3 to 4 potatoes, cut in chunks

Salt and pepper minute steak, then brown. Place in Dutch oven and add onion, soup and water. Add potatoes. Bake at 325° for 1 1/2 to 2 hours. Can put in crock-pot for 5 hours.

Noodle and Corned Beef

Helen Harris,

Darrick Harris

1 (8 oz.) can corned beef
 1 (8 oz.) pkg. cooked noodles
 1 onion
 1 (13 oz.) can evaporated milk

1/4 lb. grated cheese
 1 can chicken soup
 1 can celery soup

Mix together and bake at 375° for 40 minutes.

Pepper Steak

Barbara Raether

1/2 of a lg. round steak, cut in thin strips
 1 T. oil
 1 1/2 c. hot water
 2 beef bouillon cubes
 Garlic powder, to taste

1/4 c. water
 1/4 c. soy sauce
 2 T. cornstarch
 1 green pepper, diced
 2 (16 oz.) cans whole tomatoes,
 diced, including liquid

Brown the strips of round steak in the oil. Add 1 1/2 cups hot water, beef bouillon cubes and garlic powder. Simmer for 30 minutes, until meat is tender and water is nearly gone.

Mix 1/4 cup water, soy sauce and cornstarch, and pour mixture over steak. Add diced pepper and diced tomatoes and liquid on tomatoes. Warm just until the liquid thickens. Serve over rice.

Pepper Steak

Janet Moench Strachan

4 lb. boneless round steak
 1/2 c. soy sauce
 1 tsp. garlic salt
 2 c. beef broth
 1/2 tsp. ginger
 1 c. boiling water
 3 T. oil

1 1/2 c. water
 3 to 4 lg. green peppers, cut in strips
 2 med. onions
 1/4 c. cold water
 6 T. cornstarch

Trim fat and cut meat into cubes. Combine soy sauce, garlic salt, beef broth, ginger and boiling water. Add beef and refrigerate for several hours.

About 1 1/2 hours before serving, drain meat, saving 2 cups marinade. Heat oil in a large skillet, add meat and brown quickly. Add reserved marinade, and 1 1/2 cups water. Reduce heat, cover and simmer for 1 hour. Add peppers and onions, cook 15 minutes. Combine 1/4 cup water with cornstarch. Stir into hot pan liquids. Cook, stirring until mixture thickens.

Serve over rice or Chinese noodles.

Pepsi Roast

Paula Olson

1 (4 lb.) beef roast
 1 pkg. dry onion soup mix

1 can cream of mushroom soup
 1 (12 oz.) can Pepsi

Put roast in pan and top with dry onion soup mix. Spread the soup over the onion mixture and slowly pour the Pepsi over. Cover. Cook slowly in a 300° oven for 5 to 6 hours.

Poor Man's Steak

Janna Emick

1/4 c. vegetable oil
 1/2 c. soy sauce
 1 T. Worcestershire sauce
 1 T. liquid smoke
 1 tsp. celery salt

1 T. vinegar
 1 tsp. dry mustard
 1 T. ginger
 1/2 tsp. garlic salt
 1/4 c. brown sugar

Marinate meat overnight and grill.
 Can use round steak or roast.

Prime Rib Roast

Vi Christensen

3 lb. prime rib beef roast (without short ribs)

Salt, pepper & flour, for rubbing roast

Preheat oven to 500°. Rub roast with salt, pepper and flour and place in a shallow roasting pan, fat-side up. Place a tent of foil over roast to protect the oven from spattering. Tent should be loose. Place meat in oven.

Time table for cooking: Roast 8 minutes per pound for rare (8 minutes times 3 pounds equals 24 minutes), or roast 9 minutes per pound for medium (9 times 3 pounds equals 27 minutes), or 10 minutes per pound for well-done which would take 30 minutes for a 3-pound roast.

When roasting time is up, turn off the oven and do not open the door. Let set in oven for 1 hour. Slice and serve.

Note: Thermometer reading should be between 140° for rare and 170° for well-done. Medium will vary around 160°.

Reuben Casserole

Carol Christiansen

1 can sauerkraut, drained & rinsed

1 tsp. caraway seeds

2 c. shredded Swiss cheese, divided

1/2 c. thousand island salad dressing

1 1/4 c. cubed turkey pastrami or cooked corned beef

5 slices rye bread, cubed

1/3 c. butter, melted

Place sauerkraut in a greased 2-quart dish. Sprinkle with caraway seeds and half the cheese. Top with salad dressing, meat and remaining cheese. Toss bread crumbs with butter. Sprinkle over top. Cover and microwave at 60% for 8 to 10 minutes, until heated through. Or, bake at 350°, uncovered, 30 to 40 minutes, until heated through.

A good way to use leftover corned beef.

Salisbury Steak with Gravy

Wanda Emick

1/2 c. milk

14 crushed soda crackers

2 T. minced onion

2 tsp. parsley

1/4 tsp. black pepper

Mix and crumble over 1 pound ground beef. Shape into 4 patties. Put in a greased 8x8-inch pan. Combine 1 (12-ounce) jar fat-free beef gravy, 2 tablespoons catsup and 1 tablespoon Worcestershire sauce. Pour over patties. Bake, uncovered, at 350° for 50 to 55 minutes.

Teriyaki Beef

Juanita Skow

1 (4 lb.) roast, cut in 1 1/2" to 2" chunks

Marinate beef for a couple of hours, then grill.

MARINADE:

2 tsp. garlic salt
2 T. brown sugar
1 tsp. ginger
1 tsp. pepper

4 T. salad oil
4 T. water
1/2 c. soy sauce
1 tsp. MSG

Hamburger

Family Growth

Donna Day

2 c. love
1 c. understanding
1 c. patience

1 c. joy
Pinch of curiosity
Dash of wisdom

Mix together and serve with generous amounts of hugs.

Larry's Cabbage Rolls

Susan Rutz

2 lb. hamburger
1/2 c. chopped onion
1 1/2 tsp. salt
Dash of pepper
1/2 c. Minute Rice, uncooked
1 c. milk

4 eggs, beaten
1 sm. green pepper, diced
1 lg. head cabbage
2 cans tomato soup
1 can sauerkraut

Mix all ingredients, except cabbage, tomato soup and sauerkraut. Stir until mixed well and moist. Boil cabbage in salted water until leaves are transparent and pliable (about 5 minutes). Drain. Separate leaves and fill each with meat mixture. Roll and fasten with toothpicks. Spread can of sauerkraut in bottom of large-size roaster. Put cabbage rolls on top. Pour the tomato soup, thinned with 1 1/2 cans water, over all. Cover and bake in 375° oven about 2 hours.

Makes about 8 to 10 rolls, depending upon size.

Quick Beef and Bean Burritos

Janna Emick

1 to 1 1/2 lb. lean hamburger
1 can refried beans
1/2 pkg. taco seasoning

Flour tortillas
8 oz. Cheddar or Co-Jack cheese

Brown and drain hamburger. Mix beans and seasoning with meat. Place approximately 2 tablespoons of mixture on the flour tortilla. Fold in 2 edges and roll. Place in a Pyrex dish and top with remaining meat mixture and the cheese. Microwave on HIGH for 3 minutes, or until cheese melts.

Enchiladas

Becky Vaudt

24 sm. corn or flour tortillas
2 lb. ground beef
16 oz. refried beans
1 med. onion, chopped

2 pkg. taco seasoning mix
1 c. water
2 cans enchilada sauce, mild
3 c. grated Cheddar cheese

Preheat oven to 350°. Brown ground beef and onion; drain. Add refried beans, taco seasoning and water. Stir and heat until thick. Pour 1 can enchilada sauce into the bottom of 9x13-inch pan. Spoon ground beef mixture onto shells, and roll. Place in pan, seam-side down. Repeat until pan is full. Pour the remaining can of enchilada sauce over top. Sprinkle with cheese. Bake for 20 to 30 minutes, or until cheese melts.

Enchilada Casserole

Michele Wright

2 lb. ground beef
1 lg. yellow onion, diced
4 cloves garlic, minced
1 T. chili powder

1 can refried beans
2 cans enchilada sauce
4 c. shredded Cheddar cheese
1 pkg. corn tortillas

Preheat oven to 350°. Brown ground beef with onion, garlic and chili powder. Drain. Add the refried beans and enchilada sauce.

In greased 11x17-inch pan, put enough of beef mixture to barely cover bottom. Top with 6 tortillas, then 1/3 meat mixture, 1/3 of cheese, and repeat with meat mixture on top. Bake for 20 minutes, then top with remaining 1/3 of cheese.

Serve with sour cream, lettuce, black olives and salsa.

Enchiladas

Laura Rodriguez,

In Memory of Lois Rodriguez

- | | |
|--|---|
| 2 pkg. frozen flour tortillas | Salt & pepper, to taste |
| 1 lg. onion, chopped | 2 cans enchilada sauce |
| 1 or 2 cans refried beans | 1 pkg. frozen hash browns, partially
cooked in boiling water with salt |
| 1 (3 lb.) pkg. cheddar cheese,
shredded | 2 lb. ground beef, browned &
drained |
| 1 lg. tsp. ground cumin | |

Spread a light covering of enchilada sauce on both sides of a tortilla. Down the center, place some of each ingredient. Roll up tightly. Place side by side in a baking pan. Add more sauce and cheese to the top and bake 20 minutes at 350°.

Note: The amounts are approximate. Enchiladas freeze well.

Beef Enchiladas

Kari Rubel

- | | |
|--------------------------------|-------------------------------------|
| 1 sm. can green chilies | 1 ctn. sour cream |
| 8 soft tortilla shells | 1 can cream of mushroom soup |
| 1 1/2 lb. ground beef | Shredded cheese |
| 1 can refried beans | |

Brown hamburger and add refried beans and green chilies, and mix well. Layer a 9x13-inch pan with half of the sour cream, cream of mushroom soup and shredded cheese mixture. Divide the meat mixture between the tortilla shells and roll up the shells. Lay the filled shells on top of the mixture; cover the shells with the rest of the sour cream, cream of mushroom soup and shredded cheese mixture. Put in a 350° oven for 30 minutes.

Crescent Taco Pie

Diane Kunert

- | | |
|------------------------------------|---|
| 1 1/4 lb. ground beef | 1 c. corn chips, crushed |
| 1 pkg. taco seasoning | 8 oz. sour cream |
| 1 c. salsa | 1 1/2 c. shredded Cheddar cheese |
| 1 can crescent dinner rolls | |

Brown meat and drain. Add taco mix and salsa; simmer 5 minutes. Spread crescent rolls in 10-inch pie pan to form crust. Sprinkle 1 cup crushed taco chips on crust and reserve the rest. Spoon on meat, spread sour cream over top and cover with cheese. Sprinkle on remaining chips. Bake at 375° for 20 minutes.

Serve with lettuce, black olives, tomatoes and green onions, chopped.

Taco Pie

Jodi Pedersen

1 tube crescent rolls
1 lb. hamburger
1 env. taco seasoning
1 can black olives

8 oz. sour cream
1 pkg. shredded Cheddar cheese
Doritos chips

Grease 9x13-inch baking dish and press crescent rolls on bottom. Brown meat and add taco seasoning with water as instructed on package. Spoon meat on dough. Add chopped black olives and sour cream on burger, then the shredded Cheddar cheese. Crunch up Doritos and sprinkle on top. Bake at 350° for 20 minutes, or until crust is golden.

Lasagna

Barb Raether

1 (8 oz.) pkg. lasagna noodles,
cooked & drained
1 (8 oz.) pkg. (2 c.) Mozzarella
cheese
1 lb. hamburger, browned with 1/2
chopped onion

1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
1 T. oregano
1 T. sage
1 T. parsley flakes
1 tsp. garlic salt

Grease 9x13-inch cake pan. Starting with half of sauce, then half of noodles and half of cheese. Repeat with second layer. Bake at 350° for 30 minutes.

Mexican Lasagna

Becky Vaudt

1 lb. ground beef
1 sm. onion, chopped
1 can green chilies
1 lg. can refried beans
1 lg. can tomato sauce

1 env. taco seasoning
3 c. Colby-Monterey Jack cheese,
shredded
Flour or corn tortillas

Brown ground beef and onion. Drain. Add rest of ingredients, except cheese. Layer shells on bottom of 9x13-inch greased cake pan. Put down a layer of meat mixture and part of the cheese. Repeat 2 times. Bake in 350° oven for 30 minutes.

Serve with sour cream, chopped onions and tomatoes, if desired.

Lasagna Roll-Ups

Alecia Hauck

Vegetable spray	1 c. chopped zucchini
1 lb. ground turkey breast or extra-lean ground beef	3/4 c. water
1/2 c. chopped onion	1 (15 oz.) ctn. fat-free ricotta cheese
2 cloves garlic, minced	1/2 c. Healthy Choice fat-free shredded Mozzarella cheese
1 can Healthy Choice Recipe Creations tomato with garden herb condensed soup	1 egg
	4 cooked lasagna noodles

In large nonstick skillet sprayed with vegetable cooking spray, cook turkey, onion and garlic until turkey is no longer pink and onion is tender. Add soup, zucchini and water. Simmer 5 minutes. Pour soup mixture into shallow 2-quart baking dish.

In medium bowl, combine ricotta and Mozzarella cheeses and egg; mix well. Lay lasagna noodles on flat surface; spread 1/2 cup cheese mixture on each noodle. Roll up noodles enclosing filling; place rolls, seam-side down, over soup mixture. Cover and bake at 375° for 30 minutes; uncover and continue baking 10 minutes longer, or until sauce is bubbly. Place lasagna rolls on serving dish; spoon remaining sauce over rolls.

Lasagna

Jaclyn Ohmann

1 lb. ground beef	1/4 c. Parmesan cheese
1 3/4 c. tomato juice	1 egg
6 oz. tomato paste	8 uncooked lasagna noodles
1 c. water	2 c. shredded Mozzarella cheese
2 c. cottage cheese	

Brown meat and drain. Add tomato juice, paste and water. Simmer for 15 minutes after bringing to a boil. Combine cottage cheese, egg and Parmesan cheese; mix well. In a 9x13-inch greased pan, evenly spread 1 cup tomato mixture. Top with 3 noodles, 1/3 cottage cheese mixture and 1/3 Mozzarella cheese. Continue layering ingredients and end by sprinkling Parmesan cheese on top. Bake in 350° oven, covered with foil or lid, for 60 to 70 minutes. Let stand for 10 minutes before serving to set up.

Lasagna

Julie Moench Riessen

- | | |
|--|-------------------------------|
| 2 lb. ground beef | 10 oz. lasagna noodles (12) |
| 1 T. garlic powder | 3 c. cottage cheese |
| 1 T. whole basil | 1/2 c. grated Parmesan cheese |
| 1 1/2 tsp. salt | 2 eggs, beaten |
| 1 (1 lb.) can tomatoes (whole), or
1 qt. canned | 2 tsp. parsley flakes |
| 2 (6 oz.) cans tomato paste | 1 tsp. salt |
| 1 T. parsley flakes | 1/2 tsp. pepper |
| | 1 lb. Mozzarella cheese |

Brown meat slowly; spoon off excess fat. Add next 6 ingredients. Simmer, uncovered, 30 minutes, stirring occasionally. Cook noodles in salted water. Drain; rinse. Combine remaining ingredients, except Mozzarella cheese. Place half the noodles in pan. Spread with half the mixture of cottage cheese filling. Add half of Mozzarella cheese and half of meat sauce. Repeat layers. Bake for 30 minutes at 350°. Let stand before cutting. Yield: 12 servings.

Note: This freezes well.

Meat Balls

Doris Kuehnast

- | | |
|----------------------|-----------------------------|
| 4 lb. hamburger | 1 tsp. Worcestershire sauce |
| 2 c. oatmeal | Chopped onion, to taste |
| 2 c. tomato juice | Salt & pepper, to taste |
| 1/2 tsp. garlic salt | 3 eggs |

SAUCE:

- | | |
|------------------|-----------------------------|
| 2 c. brown sugar | 1 tsp. Worcestershire sauce |
| 1 1/2 c. ketchup | Salt & pepper, to taste |

Mix raw hamburger with all ingredients. Shape into meat balls and put in roaster. Mix sauce ingredients and cover meat balls. Bake for 1 hour, uncovered, at 350°.

This makes a big batch. I usually make one 9x13-inch pan to bake, and another to freeze.

Favorite Meat Balls

Beth Wilhelm

1 lb. lean ground beef
 1 egg, beaten
 1/4 c. chopped onion
 1/2 c. bread or cracker crumbs
 1 tsp. salt

1/8 tsp. pepper
 1/4 tsp. ground sage
 1/2 c. milk
 1 can cream of chicken soup

Combine all but soup and milk. Mix well and shape into balls. Place in baking dish. Mix soup and milk. Pour over meat balls. Bake for 1 hour at 325°.

Or brown meat balls in large skillet; pour soup/milk mixture on top. Cover skillet with lid and cook until done. Add liquid to sauce to make gravy, if desired.

Raised Meat Balls

Signe Sorlie

4 slices bread
 1/2 c. milk

2 eggs, beaten

Soak bread in milk and add beaten eggs.

Mix the following well and add to the first mixture; shape into patties and brown slowly in fat:

1 lb. ground beef (chuck)
 3/4 tsp. salt
 1/4 tsp. black pepper

2 T. finely-chopped onion
 2 tsp. baking powder

Place in greased baking dish.
 Mix together:

1 can cream of chicken soup
 1 can cream of mushroom soup

1 c. milk

Pour mixture over the meat and bake at 350° for 1 hour.

Note: Instead of cream of mushroom soup, you can use a second can of cream of chicken soup. To make a larger quantity of gravy, you can add some "vegetable water" of potato water thickened with a little instant bouillon for flavor if necessary.

Sour Cream Meat Balls

Juanita Skow

- | | |
|---------------------------|-----------------------------|
| 2 lb. ground beef | 1 tsp. paprika |
| 1 (8 oz.) ctn. sour cream | 1/4 c. butter |
| 1 pkg. onion soup mix | 1 can cream of chicken soup |
| 1 1/2 c. bread crumbs | 3/4 c. milk |
| 1 egg | Rice or noodles, cooked |
| 1/3 c. flour | |

Mix ground beef, sour cream, onion soup mix, bread crumbs and egg. Form into balls and roll in flour and paprika. Brown in butter on medium heat. Blend soup and milk in small bowl and pour over meat balls. Simmer for 1/2 hour.

This is good served over rice or noodles.

Note: Can be used as appetizer too.

Dine-A-Mite Meat Loaf

Kathy Eck

- | | |
|----------------------|---------------------------|
| 3 slices cubed bread | 1/4 tsp. pepper |
| 1 c. milk | 1/4 c. chopped onion |
| 1 egg | 1 T. Worcestershire sauce |
| 1/4 tsp. salt | 1 1/2 lb. hamburger |

In a large bowl, mix all of the ingredients together. Put meat mixture in a loaf pan. Bake at 350° for 1 hour.

You may put ketchup on top, before or after baking.

Jim Zabel's Meat Loaf

Marlys Johnson

- | | |
|---|-----------------------------------|
| 2 lb. ground chuck | 1 1/2 c. crushed saltine crackers |
| 1/4 c. onion, minced | 2 eggs |
| 1 T. dry mustard | 1/4 c. chili sauce |
| 1/4 c. milk | 1/4 c. green pepper, chopped |
| 2 T. prepared horseradish (not creamed) | |

Combine all ingredients and put in a greased pan. Bake for approximately 30 minutes at 450°.

My kids did not like onion or green pepper so I put them in the blender until smooth and added to the meat mixture. They never knew the difference.

Meat Loaf Dinner

Becky Vaudt

2 lb. ground beef
 2 eggs
 1 env. dry beefy onion soup mix
 1 can evaporated milk
 1 env. dry beefy onion soup mix

1 can cream of celery soup
 1 can cream of mushroom soup
 1 can cream of chicken soup
 Potatoes

Preheat oven to 350°. Combine together ground beef, eggs and 1 envelope beef onion soup to form a meat loaf. Put meat loaf in roaster pan.

Gravy: Combine evaporated milk, beefy onion soup and creamed soups.

Halve as many potatoes as you desire and place them around the meat loaf. Pour the gravy mixture over all. Bake for 1 1/2 hours, or until potatoes and meat loaf are done.

Favorite Meat Loaf

Wanda Emick

1 (8 oz.) can tomato sauce
 1/4 c. brown sugar
 1 tsp. powdered mustard
 2 eggs
 1 onion

1/4 c. cracker crumbs
 1 tsp. salt
 1/4 tsp. pepper
 2 lb. ground beef

Mix together.

Top with catsup, oregano, celery seed and onion flakes.

Special Meat Loaf

Juanita Skow

1 lb. ground beef
 2 eggs
 3/4 c. Italian bread crumbs
 1 onion, chopped

1 pkg. dried beef
 1/2 to 1 c. Cheddar cheese, grated
 1 can cream of golden mushroom soup

Mix ground beef, eggs, bread crumbs and onion together. Place on waxed paper and roll out flat into rectangle. Lay on slices of dried beef and shredded cheese. Roll up as a jellyroll. Place in 9x13-inch baking pan or on jellyroll pan. Bake at 350° for 40 to 45 minutes. Fifteen minutes before done, spread soup on top and finish baking.

Prize-Winning Juicy Meat Loaf

Joyce Kaspersen

- | | |
|--|-----------------------------|
| 1 1/2 lb. ground beef | 1 c. tomato juice |
| 3/4 c. uncooked oatmeal (quick or old-fashioned oats) | 2 eggs, beaten |
| 2 tsp. salt | 1/4 c. chopped onion |
| | 1/4 tsp. pepper |

Combine all ingredients and pack into an 8x8-inch square pan.

TOPPING:

- | | |
|-------------------------|-----------------------|
| 6 T. brown sugar | 1/2 c. ketchup |
|-------------------------|-----------------------|

Mix together and spread on top of meat loaf for a sweeter taste. Bake at 350° for 1 hour.

Souper Meat Loaf

Donella Hacker-Harris

- | | |
|--|------------------------------|
| 1 can mushroom soup | 2 lb. ground beef |
| 1/2 env. onion soup mix (use all if desired, for a stronger flavor) | 1/2 c. cracker crumbs |
| | 1 egg |

Mix together and bake at 350° for 1 hour, or until done. Last few minutes of baking, cover with ketchup or tomato soup, or both, if desired.

In memory of my dad, Richard "Dick" Hacker.

Mom's Hamburger Stroganoff

In Memory of Diane Swanson

- | | |
|------------------------------------|------------------------------------|
| 1 lb. hamburger | 1/4 c. butter or margarine |
| 1 can cream of chicken soup | 2 T. flour |
| 8 to 12 oz. sour cream | 1 can mushrooms |
| 1 sm. onion, chopped | Salt & pepper, to taste |

Brown meat with onions. Add rest of ingredients and simmer for 20 to 25 minutes.

Serve over mashed potatoes or noodles.

Hamburger Stroganoff

Arloa Rapple

- | | |
|-------------------------------|-------------------------------------|
| 1 lb. ground beef | 1 can cream of mushroom soup |
| 1/2 c. minced onion | 1 c. sour cream |
| 1 clove garlic, minced | 2 to 3 c. hot cooked noodles |

Cook and stir ground beef, onion and garlic until meat is brown. Stir in mushroom soup; simmer, uncovered, 10 minutes. Mix in sour cream; heat through. Serve on noodles.

Simple and good!!

Crock-Pot Pizza

Becky Vaudt

- | | |
|-----------------------------|--|
| 1 1/2 lb. ground beef | 1 pkg. pepperoni |
| 1 sm. onion, chopped | 1 (10 oz.) pkg. shredded Mozzarella cheese |
| 1 sm. green pepper, chopped | 1 (10 oz.) pkg. shredded Cheddar cheese |
| 2 (8 oz.) cans pizza sauce | |
| 1/2 box rigatoni noodles | |
| 1 sm. can mushrooms | |

Brown ground beef and onion; drain. Cook noodles as directed on box. Combine all together and put in sprayed in crock-pot for 3 to 4 hours.

You may also bake in an oven at 350° for 1 1/2 hours.

Bubble Pizza

Marlys Johnson

- | | |
|-----------------|-----------------|
| 2 lb. hamburger | Onion, to taste |
|-----------------|-----------------|

Brown the hamburger and add onion.

Add:

- 1 (15 oz.) can pizza sauce

Cut biscuits from 2 tubes of buttermilk biscuits into fourths. Put meat/sauce in a 9x13-inch baking dish. Top with biscuits. Bake at 350° for 20 minutes. Remove from oven and sprinkle with 2 cups shredded Cheddar cheese and 2 cups shredded Mozzarella cheese. Bake another 10 minutes, or until cheeses are melted.

I sometimes add sliced pepperoni and Italian sausage instead of all hamburger. You can add green peppers or mushrooms also.

South of the Border Pizza

Marilyn Lehrman

- | | |
|--|---|
| 2 pkg. corn muffin mix | 1 (16 oz.) can refried beans |
| 3/4 c. (3 oz.) shredded Cheddar cheese | 3/4 c. (3 oz.) shredded Mozzarella cheese |
| 1 c. tomato sauce, with tomato bits | 3 T. chopped green pepper |
| 2 T. hot taco sauce or salsa | 1 jar picante sauce |
| 1/2 lb. browned hamburger | |

Preheat oven to 400°. Make corn muffin mix according to package but reduce milk to 1/4 cup. Spread evenly in a greased 14-inch pizza pan. Bake for 12 to 15 minutes. Cool for 5 minutes.

Spread refried beans over cornbread. Layer cooked beef. Sprinkle half of cheeses. Combine tomato sauce, green pepper and hot salsa. Spoon over all and top with remaining cheeses. Bake at 350° for 15 minutes, or until cheese melts. Serve with picante sauce.

Popover Pizza

Molly and Stephanie Peaton

1 lb. ground chuck
 1 env. spaghetti sauce mix
 1 lg. can tomato sauce
 1 pkg. sliced Mozzarella cheese
 2 eggs
 1 T. vegetable oil

1 lg. onion, chopped
 1/2 c. water
 1/2 tsp. salt
 1 c. milk
 1 c. flour
 1/2 c. grated Parmesan cheese

Brown beef and onion in large skillet. Spoon off excess fat. Stir in sauce mix, tomato sauce and water. Simmer 10 minutes. Spoon into greased 9x13-inch pan and top with Mozzarella cheese slices. Place in 400° oven to keep hot.

Beat eggs, milk and oil in small bowl with electric mixer until foamy. Beat in flour and salt until batter is smooth. Pour batter over hot meat filling, spreading to cover completely. Sprinkle with Parmesan cheese. Bake at 400° for 30 minutes, or until puffed and golden brown.

Pizza Burgers

Ellen Vanderhoff

1 lb. ground beef, browned & drained
 1/2 lb. shredded Cheddar cheese
 1 can tomato soup
 1/4 tsp. oregano

1/4 tsp. salt
 1/4 tsp. garlic salt
 1/4 tsp. pepper
 1/4 tsp. Mazola oil

Mix well and refrigerate 4 hours, or overnight. Spread on hamburger buns or English muffins, open faced. Place in oven for 10 minutes at 350°. Take out and sprinkle with shredded Mozzarella cheese. Heat 5 minutes more, or until cheese is melted.

Note: These can be made ahead and frozen. Take out only the amount you need.

Pizza Burgers

Heather Peterson

1 can pizza sauce
 1 can mushrooms
 1/2 lb. hamburger

1 can olives
 1 pkg. buns
 1 pkg. cheese of your choice

You will need to brown hamburger in a frying pan. Drain grease. Place buns on a greased cookie sheet. Put pizza sauce on with hamburger and mushrooms. Then top with cheeses and olives. Bake at about 250° to 300° until cheese has melted and bun is lightly brown.

In memory of my great-grandfather, Richard Hacker.

Grandma's Spaghetti

Jackson and Carson Arndt,

In Memory of Wilma Arndt

2 lb. ground beef

1/2 c. chopped onions

1 T. sugar

1 tsp. salt

1/2 tsp. black pepper

1 tsp. garlic powder

2 T. white flour

1 can tomato juice

1/2 pkg. spaghetti noodles

1 c. Parmesan cheese (opt.)

Brown ground beef and onions in a large sauce or sauté pan. Add sugar, salt, pepper, garlic powder and flour. Stir until dissolved. Add tomato juice and simmer approximately 2 hours, stirring occasionally. Prepare spaghetti according to package directions. Add drained spaghetti to sauce. Let simmer for an additional 30 minutes. If desired, top with Parmesan cheese before serving. Yield: 8 servings.

Baked Spaghetti

Keri Burmeister

1 lb. spaghetti, cooked

1 (16 oz.) ctn. sour cream

1 pkg. dried onion soup mix

1 lb. ground beef

1 jar spaghetti sauce

Cheese

Cook spaghetti. Mix sour cream and soup mix. Mix with the cooked spaghetti and place in 9x13-inch pan. Top noodle mixture with some cheese. Prepare ground beef and spaghetti sauce. Pour over noodles and cheese. Top with more cheese. Bake, covered, at 350° for about 30 minutes; remove foil and bake about another 15 minutes, or until bubbly.

Note: Can make ahead and freeze. Cook time will be longer from a refrigerated or frozen state.

Spaghetti Sauce

Keri Burmeister

1/2 c. oil

4 oz. mushrooms (opt.)

1 med. onion

4 to 5 garlic cloves

Sauté.

1 qt. water

2 lg. cans tomato paste

2 lg. cans tomato sauce

1 qt. homegrown tomatoes

1 tsp. sugar

2 bay leaves

1/2 tsp. basil

1/4 tsp. celery salt

1 tsp. oregano

Sauté the mushrooms (optional), onion and garlic in oil in a large pan. Add rest of ingredients and simmer 3 to 4 hours, stirring occasionally. Yield: approximately 3 quarts.

Note: May also put in crock-pot to simmer. May can or freeze or use fresh.

Best-Ever Spaghetti Sauce

Ellen Vanderhoff

1 lb. ground beef	3 bay leaves
1/2 lb. Italian sausage	2 tsp. minced garlic
1 (28 oz.) can tomatoes	1 1/2 tsp. Worcestershire sauce
1 (12 oz.) can tomato paste	1 tsp. sugar
1 (6 oz.) can sliced mushrooms (opt.)	1 tsp. salt
1 c. chopped onion	1/2 tsp. chili powder
3/4 c. chopped green pepper	1/8 tsp. pepper
1/2 c. Burgundy wine	1/3 c. water
1/2 c. sliced green olives (opt.)	1 T. Italian seasoning

Brown ground beef and sausage, and drain. Place all ingredients in large kettle and simmer at least 2 hours, covered.

Note: This recipe is even better after frozen in family-sized portions and reheated.

Phyllis' Spaghetti and Meat Balls

Nancy Blair

1 lb. ground sirloin	1 to 2 bay leaves
1/3 c. Italian bread crumbs	1 tsp. basil
1 egg	1/4 c. wine
1 onion, finely chopped	1 lg. can whole tomatoes
2 cloves chopped garlic	1 lg. can tomato sauce
1 tsp. oregano	2 sm. cans tomato paste
1 tsp. salt	2 to 3 sm. cans water
2 T. parsley	

Mix ground sirloin, bread crumbs and egg. Roll in balls and fry. Set aside. Sauté onion and garlic in olive oil using a large pan. Add oregano, salt, parsley, bay leaves, basil and wine. Cook 5 to 10 minutes. Squish whole tomatoes by hand. Add tomatoes, sauce, paste and water to mixture. Blend well. Simmer for 2 hours, covered. Add meat balls to sauce for flavor. Serve over your favorite pasta.

Note: May be frozen.

Easy Spaghetti Bake

Diane Lehman

2 slices bacon	1 tsp. chili powder
2 sm. onions, chopped	2 (8 oz.) cans tomato sauce
1 lb. ground beef	3 c. water
1 1/2 tsp. salt	1/2 c. sliced ripe olives (opt.)
1/4 tsp. pepper	1/2 lb. uncooked spaghetti
1 c. Cheddar cheese	

Fry bacon, onion and meat. Stir in seasonings, tomato sauce and water. Simmer 25 minutes. Stir in olives. Break half of spaghetti into greased 2-quart casserole dish. Cover with half of the sauce, top with half the cheese. Repeat layers. Bake, covered, at 350° for 30 minutes. Uncover and bake 15 minutes longer. Yield: 6 servings.

Stuffed Pasta Shells

Lynn Grebe Dodgen

1 box lg. pasta shells	2 tsp. salt
1 1/2 lb. ground beef	1/2 tsp. pepper
12 oz. Mozzarella cheese, shredded	2 tsp. parsley, chopped
3/4 c. Parmesan cheese	3/4 tsp. oregano
3 eggs	1 jar spaghetti sauce
1 lg. ctn. cottage cheese	

Cook large pasta shells as package directs with a small amount of oil in the boiling water. Shells are less likely to stick. Drain. Spread on paper towels and separate. While shells are cooking, brown ground beef and drain. In a large bowl, combine Mozzarella cheese, Parmesan cheese, cottage cheese, eggs, salt, pepper, parsley and oregano. Add browned meat. Line a 9x13-inch pan with spaghetti sauce. Stuff the shells with meat and cheese mixture. Top shells with a small amount of sauce. Bake at 350° for 30 minutes.

Note: Shells can be frozen, but thaw completely before baking.

Cavatini

Becky Vaudt

1 1/2 c. rigatoni sauce	15 oz. Ragu garden style spaghetti sauce
1 1/2 c. curly noodles	3 1/2 oz. sliced pepperoni
1 1/2 to 2 lb. ground beef	1 can mushrooms, drained
15 oz. Italian tomato sauce	2 c. Mozzarella cheese

Preheat oven to 375°. Cook noodles until tender. Brown ground beef. Drain. Add remaining ingredients, except cheese, to ground beef and mix. Put down a layer of meat/noodle mixture and half of cheese. Repeat with another layer. Bake for 30 to 35 minutes.

Cavatini

Julie Moench Riessen

1 lb. ground beef	5 1/2 oz. sliced pepperoni
1 sm. onion, cut up	1 can black olives (sliced)
2 cloves garlic	3/8 tsp. oregano
4 (8 oz.) cans tomato sauce	3/8 tsp. crushed red pepper
1/2 chopped green pepper	2 bay leaves
1 can mushrooms	2 c. uncooked macaroni (4 kinds)

Brown meat, onions and garlic. Add rest of ingredients, cook until thick. Boil macaroni; drain. Spread in a 9x13-inch pan. Add sauce on top; mix. Add shredded Mozzarella cheese. Cover with more sauce. Bake at 350° for 1 hour.

Meat-Stuffed Jumbo Shells

Janet Moench Strachan

1/2 (12 oz.) pkg. jumbo shells	1/3 c. Parmesan cheese
1 T. oleo	1 tsp. celery salt
1 lb. hamburger	1/3 c. dry bread crumbs
1/3 c. minced onion	1 (27 oz.) jar spaghetti sauce
1 clove garlic, minced	2 c. Mozzarella cheese
1/3 c. cooking sherry	

Prepare shells according to package; drain. In skillet, melt oleo; add hamburger and brown. Add onion and garlic, cook until tender. Remove from heat; stir in sherry, cheese, celery salt and bread crumbs. Cool 10 minutes. Stuff shells with meat mixture. Pour half of sauce in bottom of 9x13-inch pan. Arrange shells in dish. Pour rest of sauce over shells. Top with cheese. Cover and bake at 350° for 35 minutes.

Hamburger in a Pea Patch

Louise Hauck

1 lb. ground beef	1 1/2 c. water
1 can Durkee French-fried onions	1/3 c. rice
1 (1 oz.) pkg. onion gravy mix	1 (10 oz.) pkg. frozen peas
1/4 tsp. garlic salt	1 (5 oz.) can water chestnuts (opt.)

Brown beef and drain. Blend in gravy mix, garlic salt, water and uncooked rice. Bring to boil. Reduce heat, cover and simmer 15 minutes. Stir in peas and water chestnuts. Continue to simmer until rice is tender. Stir in onions and serve.

Hamburger Casserole

Leone Hohenberger

1 lb. ground beef, browned
Salt & pepper, to taste
Sm. onion, chopped
1 c. shell macaroni

1 c. frozen peas
1 can cream of celery soup
1 sm. can diced tomatoes
French-fried onions

Salt and pepper 1 pound ground beef, fry until no longer pink. Sauté chopped onion in beef fat. Cook 1 cup macaroni until tender; drain. Put onion, meat and cooked macaroni into 3-quart casserole which has been greased or sprayed with Pam. Add frozen peas, cream of celery soup and tomatoes. Cover and bake for 1 hour in 350° oven. Stir and cover with French-fried onions; bake 5 to 10 minutes, uncovered. Yield: approximately 10 servings depending on size of helpings.

Note: Other vegetables may be substituted for tomatoes and peas but I like the color this adds.

Oven Pasta Bake

Sue Kuehnast

2 lb. hamburger, browned & drained
1 pkg. pasta, cooked (spiral, shells or spaghetti)
1 egg, beaten
1/2 c. milk

1 (32 oz.) jar pasta sauce
1 pkg. pepperoni slices
1 c. Cheddar cheese
1 c. Mozzarella cheese

Mix together hamburger, pasta, egg and milk. Put in 9x13-inch glass baking dish. Top with pepperoni slices. Sprinkle cheeses on top. Bake, covered, 30 to 35 minutes in 350° oven, until cheese melts.

Goulash

Mary (Johnson) Reddel

1 pkg. macaroni
1 can tomato soup
1 lb. hamburger

1 can Hunt's 4-cheese pasta sauce
1 onion
Cheese

Cook macaroni as directed. Brown hamburger and cook onion at same time. Then heat hamburger, pasta sauce, macaroni and tomato soup all together. Then transfer this to a casserole dish. Bake in oven for about 30 minutes at about 300°. Last few minutes, top with cheese of your choice.

In memory of Ecke Rosendahl and Cliff Chantland.

Grandma's Goulash

Dee Stern

- | | |
|---|---------------------------------|
| 1 sm. can peas | 2 med. potatoes, peeled & diced |
| 1 sm. can carrots, or 2 raw carrots,
diced | 1 lb. hamburger |
| 1 sm. can kernel corn | 1 jar tomatoes |
| | 1 T. sugar |

Cook ground hamburger; drain and put in casserole along with peas, carrots, corn and potatoes. Pour tomatoes over top, dash salt and sugar. Mix. Bake at 350° for 1 1/2 hours.

Good Hamburger Patties

Joyce Lee

- | | |
|-----------------------------|------------------------|
| 1 egg, lightly beaten | 1/2 tsp. salt |
| 2 T. chili sauce | Pinch of pepper |
| 1 tsp. dried minced onion | 1 lb. lean ground beef |
| 1 tsp. prepared horseradish | 4 hamburger buns |

In a large bowl, combine the egg, chili sauce, onion, horseradish, Worcestershire sauce, salt and pepper. Add beef and mix well. Shape into four 3/4-inch-thick patties. Grill, uncovered, over medium-hot heat for 5 to 6 minutes on each side, or until juice runs clear. Yield: 4 servings.

Seasoned Hamburger

Butch Johnson

- | | |
|---|-----------------|
| 1 env. French onion soup mix (use
half or whole, if desired) | 1 lb. hamburger |
|---|-----------------|

Mix the soup mix to the hamburger as is. Make into patties and fry on the grill.

This is a very good dish for summertime cookouts.

In memory of Ecke Rosendahl and Cliff Chantland.

Stuffed Green Peppers

Arloa Rapple

- | | |
|------------------------------|---|
| 6 green peppers, cut top off | 1/2 c. water |
| 1 lb. ground beef | 1/2 c. uncooked rice |
| 1/3 c. chopped onion | 1 tsp. Worcestershire sauce |
| 1/2 tsp. salt | 4 oz. shredded sharp American
cheese |
| Dash of pepper | |
| 1 (1 lb.) can tomatoes | |

Sprinkle inside of peppers with salt. Brown ground beef, onion, salt and dash of pepper. Add tomatoes, water, rice and Worcestershire sauce. Cover and simmer until rice is tender, about 15 minutes. Stir in 4 ounces (1 cup) of shredded cheese. Stuff peppers. Stand upright in baking dish. Bake, uncovered, in a 350° oven for 20 to 25 minutes.

Hamburger and Potato Casserole

Rose Mary Diedrick

- | | |
|-----------------------------|--------------------------|
| 3 med. potatoes | 1 lb. ground beef |
| 1 can condensed soup | 1 tsp. salt |
| 2 med. onions | |

Season meat with salt and brown. Pare and slice potatoes thinly. Make alternate layers of potatoes, onions and meat. Pour mushroom soup over top. Bake for 1 hour to 1 hour and 15 minutes at 350° in a 1 1/2-quart casserole dish. Yield: 6 servings.

Variation: If desired, add peas with each layer and bake about 15 minutes more.

Best-Ever Tater Tot Casserole

Ellen Vanderhoff

- | | |
|--|--|
| 1 lb. ground beef, browned with onion & drained | 1 can green beans, drained |
| 1/2 c. onion | 1 can corn, drained |
| 1 can Campbell's nacho fiesta soup | 1 1/3 bags Mrs. Dell's hash rounds (not Tater Tots) |
| 1 can cream of celery soup | |

Line bottom of 9x13-inch pan with hash rounds. Mix all other ingredients together and pour over. Cover with another layer of hash rounds. Bake at 375° for 60 minutes.

Pizza Tot Casserole

Joan Arnold

- | | |
|------------------------------|---|
| 1 lb. ground beef | 1 (4 1/2 oz.) jar mushrooms, drained |
| 1 med. green pepper | 2 c. shredded Mozzarella cheese |
| 1 med. onion | 1 (32 oz.) pkg. frozen Tater Tots |
| 1 lg. can pizza sauce | |

Chop onion and green pepper. Brown ground beef, pepper and onion; drain. Add pizza sauce and mushrooms. Heat. Transfer to greased 9x13-inch pan. Top with cheese and Tater Tots.

I have substituted tomato soup for the pizza sauce - just added some oregano and Italian seasoning. Leave soup undiluted.

Hobo Dinner

Barb Raether

- | | |
|---|--|
| 1/4 lb. raw hamburger, crumbled | 1 lg. carrot, sliced in bite-size pieces |
| 1 lg. potato, peeled & cut in bite-size pieces | 2 T. onion, chopped |
| | Salt, pepper & Lawry's salt, to taste |

Place all ingredients in a large piece of aluminum foil. Fold and seal well. Place on cookie sheet. Bake at 350° for 45 minutes.

Barbecups

Vanetta Heggen

3/4 lb. ground beef
1/3 to 1/2 c. barbecue sauce
1 T. instant minced onion
1 T. brown sugar

1 (8 oz.) can Pillsbury refrigerated
tenderflake biscuits
3/4 c. shredded Cheddar cheese

Brown beef and drain. Add barbecue sauce, onion and brown sugar. Separate dough into 12 biscuits. Place 1 in each of 12 ungreased muffin cups, pressing dough up sides to edge of cup. Spoon meat mixture into cups. Sprinkle with cheese. Bake at 400° for 10 to 12 minutes.

Meal-in-a-Dish

Signe Sorlie

6 slices bacon
1 chopped onion
1 green pepper, cut fine
2 c. ground beef or leftover roast
meat

Salt & pepper
2 eggs
1 can corn
3 tomatoes, sliced
1/2 c. dry bread crumbs

Cut bacon in pieces, with onion and pepper, fry several minutes. Then add ground meat and seasoning. Heat. Remove from heat and add eggs. Place a layer of corn in an oiled baking dish, then layer of tomatoes. Repeat and cover with buttered crumbs. Bake for 45 minutes at 375°.

Easy Crescent Casserole

Heather Kuehnast

2 cans Pillsbury crescent roll dough
1 1/2 lb. hamburger
1 can tomato sauce

1 pkg. sloppy joe mix
Mozzarella cheese, grated
Cheddar cheese, grated

Brown the hamburger, then add the tomato sauce and sloppy joe mix. Simmer. On the bottom of a greased 9x13-inch pan, place 1 can crescent rolls, unrolled. Placed the hamburger mixture on top. Spread grated cheese over meat. Put other can of rolls on top. Brush rolls with milk. Bake for 15 to 20 minutes at 425°.

Chow Mein Noodle Casserole

Kay Kollmorgen

1 lb. ground beef
1 onion
1 c. celery, cut fine
1 tsp. soy sauce
1 c. cooked rice

1 can cream of chicken soup
1 can cream of mushroom soup
1 tsp. salt
1 c. water
1 can chow mein noodles

Put meat in a skillet with onion and celery. Cook until meat is free of color. Then mix in the rest of the ingredients, except for chow mein noodles, and put into casserole and cover with a can of chow mein noodles. Bake at 350° for 30 minutes.

Amigo Pie

Shirley Reimers

- | | |
|-----------------------------|-------------------------------------|
| 1 lb. ground beef | 1 box Jiffy corn muffin mix |
| 1 onion, diced | 1/2 tsp. baking powder |
| 1 c. tomatoes, diced | 2 T. melted oleo |
| 1 c. black olives | 1 1/2 c. shredded cheese |
| 3/4 tsp. salt | 1 c. hot water (not boiling) |
| 1/2 tsp. pepper | |

Brown the meat and drain. Add onion, tomato, olives and seasoning. Cook until onion is tender. Combine corn mix and baking powder. Add the water and oleo. Mix until smooth and stir in 1 cup of cheese.

Pour cornmeal mixture into greased 9-inch pie plate. Spoon meat mixture into center of cornmeal mixture. Press down gently. Bake at 400° for 25 minutes. Top with remaining cheese. Yield: 6 servings.

Variation: May also add chili beans.

Seven-Layer Casserole

Diane Vodraska,
Edith Glossen (Mom)

- | | |
|---|---------------------------------|
| 1 c. uncooked rice | 1/2 c. green pepper |
| 1 (8 oz.) can corn, drained | 3/4 lb. hamburger, raw |
| 2 (8 oz.) cans Hunt's tomato sauce | 4 to 6 strips bacon, raw |
| 1/2 c. onion | 6 oz. water |

Preheat oven to 350°. Layer rice into large casserole dish. Next, add corn, then 1 can tomato sauce and 4 ounces of water. Next, put in onion and green pepper. Put pieces of uncooked hamburger on top to cover. Pour second can tomato sauce on and 2 ounces of water. Cover with bacon, cut up. Cover dish and bake 1 hour. Uncover and bake about 30 minutes longer.

Beef Casserole

Kathryn Ernst

- | | |
|--|-------------------------------------|
| 1 lb. ground beef | 2 T. brown sugar |
| 1 tsp. salt | 1 T. instant minced onion |
| 1 (16 oz.) can pork & beans | 1 can buttermilk biscuits |
| 3/4 c. barbecue sauce | 1 c. shredded Cheddar cheese |

Brown meat and drain off fat. Stir in next 5 ingredients, heat until bubbly. Pour into a casserole dish. Cut biscuits in half to form 20 half circles. Lay around the outside edge of casserole. Sprinkle with cheese. Bake at 375° for 20 to 30 minutes. Yield: 4 to 6 servings.

Peanut Saté Sauce

Lynn Grebe Dodgen

1/4 c. creamy peanut butter
2 T. rice vinegar
2 T. soy sauce
2 cloves garlic, minced

1/2 tsp. toasted sesame oil
1/8 tsp. crushed red pepper
1 sm. green onion, chopped fine

For sauce, in a small bowl combine all ingredients, except onion. Stir in green onion. Brush sauce on meat kabobs the first 5 minutes of grilling. Heat and stir remaining sauce just until bubbly; serve with kabobs. Makes about 1/2 cup sauce, enough for 1 to 2 pounds of meat.

Great with chicken breast.

Chicken

Olive Garden Alfredo Sauce

Ellen Vanderhoff

1 pt. heavy cream
1 stick butter
2 T. cream cheese

1/2 to 3/4 c. Parmesan cheese
1 tsp. garlic powder
Salt & pepper

Simmer cream, butter, Parmesan and garlic powder for 90 minutes over low heat. Add cream cheese and salt and pepper to taste.

Black Bean Chicken Mango Salsa

The trouble with being punctual is there's nobody there to appreciate it.

Amish Chicken

Nicki Kuehnast

This is the best fried chicken recipe. It is quick to prepare and doesn't require watching. The outside is crusty and the inside is moist. The flour mixture can be prepared in large amounts and stored to use as needed.

1/3 c. vegetable oil	2 tsp. paprika
1/3 c. (2/3 stick) butter	1 tsp. garlic salt
1 c. all-purpose flour	1 tsp. dried marjoram (opt.)
1 tsp. salt	8 to 9 chicken pieces (legs, thighs, breasts)
2 tsp. black pepper	

Place the oil and butter in a shallow cooking pan (jellyroll pan is perfect). Put in a preheated 375° oven to melt butter. Set aside.

In a large paper sack, combine the flour and seasonings. Roll the chicken pieces, 3 at a time, in the melted oil/butter mixture. Next drop chicken pieces in the sack and shake to cover. Place on a dish or waxed paper.

Place chicken in the pan, skin-side down. Bake for 45 minutes. With a spatula, turn over and bake for 5 to 10 minutes longer, or until the top crust begins to bubble. Serve hot or cold, but the crust texture is better if chicken is not refrigerated before eating.

If you can afford the calories, the pan drippings make an absolutely delicious gravy for either mashed potatoes or baking powder biscuits.

Asparagus-Chicken Casserole

Donna M. Day

1 med. onion	1/2 tsp. pepper
1/4 c. butter	1/4 tsp. hot pepper sauce
1 can cream of mushroom soup	2 c. shredded Cheddar cheese
1 (8 oz.) can mushrooms	5 c. chicken, cooked & cubed
1 (5 oz.) can evaporated milk	2 to 3 c. asparagus
2 T. pimentos, chopped	3 T. almonds, chopped
2 tsp. soy sauce	

Sauté onion in butter until tender. Stir in soup, mushrooms, milk, pimentos, soy sauce, pepper and pepper sauce. Stir in cheese until melted.

In greased 2 1/2-quart baking dish, layer half of cooked chicken, asparagus and cheese sauce. Repeat layers. Sprinkle with almonds. Bake, uncovered, at 350° for 25 to 30 minutes, or until bubbly. Yield: 8 to 10 servings.

Baked Chicken Breasts Supreme

Gerry Christensen

1 1/2 c. plain yogurt or sour cream	1/2 tsp. salt
1/4 c. lemon juice	1/4 tsp. pepper
1/2 tsp. Worcestershire sauce	8 boneless chicken breast halves
1/2 tsp. celery seed	2 c. fine, dry bread crumbs
1/2 tsp. paprika	

In a large bowl, combine everything, except chicken and bread crumbs. Place chicken in sour cream mixture and turn to coat. Cover bowl and marinate overnight in refrigerator. When ready to bake, remove from sour cream and coat with bread crumbs. Spray pan with nonstick spray (9x13-inch pan). Bake at 350° for 1 hour, uncovered.

Chicken Bake

Signe Sorlie

8 oz. egg noodles	1/8 tsp. white pepper (opt.)
1/2 c. butter	2 (10 3/4 oz.) cans cream of chicken soup
3 1/2 c. milk	4 c. cooked, diced chicken
4 T. flour	2 T. chopped pimiento (opt.)
1/2 tsp. salt	

Cook noodles in large amount of boiling, salted water, then drain. Add 1/2 cup milk and 2 tablespoons butter. In kettle, melt remaining butter. Blend in flour, salt and pepper. Add the remaining 3 cups of milk all at once. Cook quickly. Stir constantly until mixture thickens and bubbles. Add chicken, soup, and pimiento and noodles. Mix well. Put in baking dish and bake at 350° for 25 to 30 minutes. Yield: 12 ample servings.

Bread Crumb Topping (Optional): Combine 1/2 cup fine bread crumbs and 1 1/2 tablespoons melted butter. Blend in 2 ounces (1/2 cup) processed American cheese, shredded. Sprinkle on top of chicken mixture and bake an additional 10 minutes.

Note: You can freeze it after baking. Cut all ingredients in half to make a smaller recipe.

Black Bean Chicken Mango Salsa

Verla Hinrichs

4 chicken breasts, grilled, baked or fried, cut up in small chunks	1 sm. red onion, chopped
8 plum tomatoes, cut up	2 med. limes, juiced
1 can black beans, drained	1 green, yellow or red pepper, or any combination, chopped
1 (10 oz.) pkg. frozen corn	1 pkg. dry Good Seasons Italian dressing
1 med. mango, cut in small pieces	

Mix in a 2-quart bowl. Store in refrigerator.

Use tortilla chips or crackers to dip with.

Broiled Chicken

Rose Mary Diedrick

6 med. pieces chicken
3 T. Worcestershire sauce

2 T. margarine or butter
Juice of 1 lemon

Salt and pepper chicken. Place in broiler pan. Mix Worcestershire sauce, melted margarine and lemon. Brush on chicken. Broil 30 minutes, or until chicken is brown.

Chicken Casserole

In Memory of Edna Johnson

2 c. uncooked macaroni
2 cans cream of chicken soup
2 to 3 c. cut-up cooked chicken
2 1/2 c. milk

3 hard-cooked eggs, sliced
1 can water chestnuts
1 c. shredded Cheddar cheese

Combine ingredients; put in a large casserole and refrigerate overnight. When ready to bake, remove from refrigerator, sprinkle crushed potato chips on top and bake 1 hour at 350°.

Also good using ham.

Chicken Casserole

Sylvia Milledge

2 cans cream of chicken soup
2 cans cream of mushroom soup
2 cans chicken & rice soup
1 can milk

4 c. chow mein noodles
1 (16 oz.) bag mixed vegetables
1 whole cooked chicken, diced

Mix all together and bake for 1 hour at 350° in a greased 9x13-inch pan.

Chicken Casserole

Signe Sorlie

4 c. cooked chicken
3 c. cooked noodles
1 c. chopped celery
1 c. lima beans
1 c. peas
1 c. corn
3 T. minced onion
3 T. minced parsley

1 tsp. Chinese sauce
1/2 tsp. curry powder
1/2 tsp. paprika
Salt & pepper
1/2 c. butter
1 T. flour
1 1/2 c. chicken broth

Mix noodles, chicken and vegetables; add Chinese sauce, curry powder, paprika, pepper and salt. Put in buttered casserole. Brown butter and flour slowly. Add broth and let it boil for a few minutes. Pour over casserole and cover with crushed corn flakes. Bake 1 hour at 350°.

Variation: Substitute 1 1/2 pounds chopped meat for chicken and 1 can of tomato soup in place of chicken broth.

Chicken Casserole

Claudia Ernst

4 c. Pepperidge Farm herb dressing, or any other seasoned dressing
3/4 c. butter
1 (5 lb.) chicken

2 cans cream of mushroom soup
1 can evaporated milk
2 T. minced onion
1 can water chestnuts

Mix dressing with melted butter; set aside. Cook and debone chicken. Mix chicken with mushroom soup, evaporated milk, onion and chopped water chestnuts. Grease a 9x13-inch pan. Place half of the herb dressing/butter mixture in bottom of pan. Next, add all of chicken mixture. Top with rest of dressing mixture. Bake 40 minutes at 350°.

Chicken Casserole

Pam Davis

3 to 4 c. cubed chicken
1 1/2 c. uncooked macaroni
1 minced onion
1 c. celery soup

1 c. mushroom soup
1 1/2 c. chicken broth
1 c. shredded cheese
Canned onion rings

Mix all ingredients, except for onion rings. Bake at 350° for 1 hour. When just about done, top with onion rings and baked until brown.

Chicken Crescent Squares

Greg Vik,

Molly and Stephanie Peaton

3 oz. cream cheese, softened
3 T. margarine, softened
2 c. chicken, cooked & diced
1/4 tsp. salt
1/8 tsp. pepper

1 tsp. minced onion
2 T. milk
1 (8 oz.) pkg. crescent rolls
3/4 c. seasoned croutons

Cream together cream cheese and margarine. Add chicken, salt, pepper, onion and milk, and mix well. Separate crescent rolls into 4 rectangles. Press perforations firmly to seal. Spoon 1/2 cup meat mixture into center of each rectangle. Pull corners of dough to top and twist slightly. Seal edges. Arrange in square baking dish. Brush tops with 1 tablespoon margarine. Sprinkle with croutons. Bake at 350° for 20 to 25 minutes.

Chicken Elegante

Paula Olson

3 to 4 skinned chicken breasts
1/4 to 1/2 of an onion, chopped
2/3 c. grated Cheddar cheese

1/2 can cream of celery soup
1 can cream of chicken soup
Paprika

Put chicken in a casserole dish. Sprinkle with onion, cheese and paprika. Spoon soups over chicken to cover completely. Cover with aluminum foil. Bake at 325° for 2 hours.

Serve over prepared wild rice. The soup makes a good tasting gravy.

Chicken Enchiladas

Gerry Christensen

3 T. oleo
1/2 c. diced onion
1/2 tsp. garlic salt
4 boneless chicken breasts, cubed
1 (4 oz.) can green chilies, drained
1/2 c. sour cream

1 (10 oz.) can cream of chicken soup
4 oz. shredded Cheddar cheese
Sm. flour tortillas
8 oz. shredded Mozzarella cheese

Melt the oleo and add the onion, garlic and cubed chicken. Cook until chicken is light golden color. Add the drained chilies, sour cream, chicken soup and shredded Cheddar cheese, and mix. Fill the flour tortillas. Spray a 9x13-inch pan and put tortillas in pan. Cover with foil and bake at 350° for 30 minutes. Add the Mozzarella cheese and return to oven until the cheese is melted.

Chicken Enchiladas

Melissa Smith

Chicken or turkey breast
3 oz. Philadelphia cream cheese
1 jar salsa (med. is pretty hot)
8 oz. shredded Monterey Jack cheese
8 oz. shredded Colby cheese
1 bunch green onions

Flour tortillas
Crushed red pepper*
Chili powder*
Oregano*
Garlic*
Cumin*

*3/4 to 1 teaspoon of each will be hot.

Preheat oven to 375° to 400°. Cube chicken. Cut up all of green onions, including tops. Heat 2 teaspoons oil in frypan. Add meat and cook until done. Add salsa, cream cheese and 2/3 bag of each cheese. Add spices and 2/3 of cut-up onions. Bring to a boil. Put mixture in middle of tortillas; roll up and place in sprayed 8x11-inch pan. Top with rest of cheese and chopped onion. Bake 10 minutes, or until cheese is melted and tortillas are slightly brown.

Chicken Cheese Casserole

Diane Vodraska,

Edith Glossen

2 c. dry macaroni	1 can cream of chicken soup
2 c. shredded cheese	1 can cream of celery soup
2 to 4 c. chicken (or ham)	2 1/2 c. milk

Preheat oven to 350°. Grease a 9x13-inch pan. Pour dry macaroni in pan. Cover with cheese. Then add the chicken (or ham). Can season with salt and pepper. Mix the two soups with milk, then pour over macaroni and meat. Bake for 1 1/4 hours.

Chicken Special Hot Dish

Louise Hauck

4 c. chopped, cooked chicken	1 can sliced water chestnuts
1 pkg. Uncle Ben's white & wild rice, cooked	1 med. jar diced pimentos, drained
1 can cream of celery soup	1 can French-style green beans, drained
1 c. mayonnaise	Potato chips & almonds, slivered, for top
1 sm. onion, chopped fine	

Mix all ingredients together and bake in 9x13-inch greased pan (or larger). Bake at 350° for 25 to 30 minutes.

Note: Bake longer if prepared ahead or frozen.

Escaloped Chicken

Shirley Moench

1 qt. coarsely-cubed chicken	1/8 tsp. pepper
6 c. bread, cut up in 1" cubes	2 T. finely-chopped onions or onion flakes
1/4 c. melted butter or chicken fat	1/4 c. chicken broth
1 1/2 tsp. powdered sage	
1/4 tsp. salt	

Cook chicken in salted water until it comes off bone. Arrange in layer in a flat 9x13-inch pan. Cover with dry dressing made of bread cubes, etc. Toss together lightly with a fork. Pour evenly over all, a gravy made of 4 cups chicken broth and 6 tablespoons flour. Bake about 35 minutes in a moderate oven, or until dressing is lightly browned. May be cut in squares and garnished with parsley.

Chicken Francese

Erika Hansen

2 (6 oz.) chicken breasts
 1/4 c. all-purpose flour
 2 eggs

4 T. olive oil
 Salt & pepper, to taste

SAUCE:

1/3 c. chicken broth
 2/3 c. dry white wine (Pinot Grigio
 works very well)
 1/4 tsp. chopped shallots

1/4 tsp. chopped garlic
 Juice of 1/2 lemon
 4 T. softened butter

In a shallow bowl, combine the flour, salt and pepper and stir to combine into a mixture. Quickly dredge the chicken in the seasoned flour and hold. Add 2 tablespoons olive oil to a medium-sized nonstick skillet and heat using a medium to high flame. Heat oil until hot, then add chicken breasts from egg/flour mixture into sauté pan. Cook until golden brown; flip and repeat on other side. Transfer to plate and keep in a warm, but not a hot place while preparing sauce.

Add into the sauté pan that you just used the shallots and garlic; heat for 1 minute. Add wine, chicken broth and juice from lemon, and reduce sauce down to a little less than half of amount. Remove pan from heat. Slowly whisk in the butter using 1 tablespoon at a time. Sauce should thicken slightly but not separate. Do not put pan back on flame.

Place chicken on plate, spoon sauce over and serve immediately.
 Enjoy!

Chicken Lasagna

Carla Grebe Fedeler

1/2 lb. lasagna noodles, cooked &
 drained
 1/2 c. butter
 1/2 c. flour
 1/2 tsp. salt
 1/2 tsp. basil
 3 c. chicken broth
 3 to 4 c. cooked, cubed, boneless,
 skinless chicken breast

2 c. cottage cheese
 1 egg, slightly beaten
 1 (10 oz.) pkg. chopped frozen
 spinach, thawed & drained
 1/2 to 3/4 lb. grated Mozzarella
 cheese
 1/3 c. grated Parmesan cheese

Melt butter in a medium saucepan; add flour, salt and basil. Slowly stir in chicken broth. Cook until thicken and bubbly. Remove from heat. Add chicken to sauce. In a bowl, mix cottage cheese and eggs.

In a lightly-greased 11x13-inch baking dish, layer one-third of chicken sauce, half of noodles, half of cottage cheese mixture, half of drained spinach and half of Mozzarella. Repeat layers, ending with chicken sauce. Sprinkle Parmesan on top. Bake, covered, at 350° for 45 minutes. Uncover the last 10 minutes of baking. Yield: 6 to 8 servings.

Chicken Lasagna

Jodi Pedersen

8 oz. lasagna noodles

MUSHROOM SAUCE:

6 T. butter

1/2 c. chopped green peppers

2/3 c. milk

1 c. chopped onions

2 cans cream of chicken soup

12 oz. sliced mushrooms

CHEESE CHICKEN SAUCE:

1 1/2 c. cottage cheese (12 oz.)

2 c. Mozzarella cheese

3 c. cooked chicken

1/2 c. Parmesan cheese

Cook lasagna noodles.

Salt onions and green pepper in butter. Add remaining ingredients to mushroom sauce.

Mix Cheese-Chicken Sauce separately.

Layer noodles, cheese-chicken sauce, then mushroom sauce. Bake, uncovered, for 1 hour at 350° in a well-greased 9x13-inch pan. Let set for a few minutes before cutting.

Chicken-Macaroni Casserole

Arlene Moritz

1 can cream of chicken soup

1 can cream of celery soup

2 c. cubed cooked chicken

2 c. milk

7 oz. uncooked macaroni

1/2 lb. grated Cheddar cheese

1 can chopped water chestnuts

Sauté in butter:

1 c. chopped celery

1/4 c. butter

1 med. onion, chopped

1 med. green pepper, chopped

Mix all ingredients together and put in a 9x13-inch greased pan. Refrigerate overnight. Stir and dot with butter. Bake at 350° for 1 1/2 hours. Let set 1/2 hour before serving.

Watch the man ahead of you, and you'll soon learn why he's ahead.

Chicken Tater Bake

Lois Meyer

2 cans cream of chicken soup
 1/2 c. milk
 1/4 c. butter, cubed
 3 1/2 c. diced cooked chicken

1 (16 oz.) pkg. frozen peas & carrots, thawed
 6 oz. shredded Cheddar cheese, divided
 1 (32 oz.) pkg. frozen Tater Tots

In a saucepan, combine soup, milk and butter. Stir over medium heat until heated through. Remove from heat. Stir in chicken, peas and carrots and 1 cup cheese. Transfer to 2 greased 8-inch square pans. Top with Tater Tots. Sprinkle with remaining cheese. Cover and freeze one and cover and bake the together one at 350° for 35 minutes. Uncover and bake 10 minutes longer, or until heated through.

Note: Can bake all at once in a greased 9x13-inch pan.

"Left-Over" Poultry Casserole

Joyce Thompson

2 c. cornbread stuffing mix, divided
 1 (10 oz.) pkg. frozen peas, defrosted
 1 (4 oz.) can mushrooms, drained
 1 1/2 c. cooked turkey/chicken, diced

1 (10 3/4 oz.) can cream of chicken soup
 1/2 (1 1/2 oz.) pkg. onion soup mix
 1/2 c. milk
 1/4 c. hot water
 2 T. margarine/butter, melted

Place 2/3 cup stuffing mix in greased 2-quart casserole. Arrange peas over stuffing. Arrange mushrooms and chicken over peas. Combine soup, onion soup mix and milk. Pour over chicken. Combine remaining 1 1/3 cups stuffing mix, hot water and margarine. Sprinkle over soup mixture in casserole. Bake in preheated 375° oven for 45 minutes, or until mixture is bubble. Yield: 6 servings.

To Microwave: Cover and cook on HIGH POWER for 8 to 12 minutes, or until mixture is bubbling. Let stand 5 minutes before serving.

Pepsi Chicken

Darrick Harris and Family

4 chicken thighs or breasts
 1 c. ketchup

1 (16 oz.) btl. Pepsi

Mix ketchup and Pepsi together. Pour over chicken in an electric skillet. Cook 30 minutes. Turn halfway, basting the last 10 minutes.

Easy Sweet and Sour Chicken

Erika Vanderhoff Hansen

1 (3 lb.) chicken, cut up
1/2 c. peach preserves

1/2 c. Catalina salad dressing
1 pkg. dry onion soup mix

Rinse chicken in cold water and place in crock-pot. Mix remaining ingredients and pour over chicken. Cook on low heat for 8 to 10 hours. Serve over rice.

Beth's Sweet and Sour Chicken

Linda Gunderson

Get rice started, then prepare the following:

2 skinless, boneless chicken breasts, cut into bite-size pieces
1 tsp. grated ginger root
2 giant carrots or 5 to 6 sm. carrots, cut lengthwise into 1 1/2" thin strips
1/2 lg. green bell pepper, cut into thin 1 1/2" strips
1/3 or more lg. onion, cut into bite-size triangles (separate the layers of onion)

1 regular-size can chunk-style pineapple, drained
1 1/2 T. peanut oil or vegetable oil
A bit of sesame oil, to drizzle (opt.)
1 btl. LaChoy or Kikkoman sweet & sour sauce
Soy sauce
Enough cooked rice for 3 to 4 adults

Heat oil in skillet. When hot, add the ginger. Cook 30 seconds. Add chicken and cook 4 to 5 minutes, or until cooked. Add green pepper and carrot. Cook 2 to 3 minutes. Add onion and cook 1 to 2 minutes. If there is a lot of water, drain using a baster. Add pineapple and sweet and sour sauce. Cook until the mix is hot throughout. Serve over rice.

Note: This recipe is easily halved.

Parmesan Chicken Fingers

Erika Vanderhoff Hansen

1/3 c. buttermilk (or 1/3 c. milk with 2 tsp. vinegar)
1 lg. clove garlic, chopped

3/4 tsp. liquid red pepper seasoning
1 lb. boneless, skinned chicken breasts, cut in 1/4" strips

COATING:

3/4 c. saltine cracker crumbs
1 tsp. paprika

1/2 tsp. salt
2 T. grated Parmesan cheese

Stir together milk, garlic and pepper. Add chicken; toss until evenly coated. Refrigerate 30 minutes.

Coating: Combine cracker crumbs, paprika, salt and 1 tablespoon Parmesan cheese in pie plate.

Line baking sheet with foil and spray. Drain chicken. Dip in coating; toss to coat. Arrange on baking sheet. Bake chicken in preheated 450° oven for 8 to 10 minutes.

Note: May freeze and bake later for 12 minutes.

Chicken Pecan Tarts

Louise Hauck

2 T. butter	1 (3 oz.) pkg. cream cheese
1 c. finely-chopped pecans	1/4 tsp. salt
1 c. finely-chopped cooked chicken	1/2 tsp. ground nutmeg
1/2 c. finely-chopped celery	1 (7 1/2 oz.) pkg. regular refrigerator biscuits
1/4 c. Miracle Whip	
1 T. Dijon mustard	

In a large skillet, melt butter. Add pecans and sauté until light brown. In a bowl, combine chicken, celery and Miracle Whip, mustard, cream cheese, salt and nutmeg. Add pecans; mix well. Separate biscuits; roll each into a 4-inch circle. Press into 10 foil-lined baking cups. Let dough cover bottom and up sides. Place bake cups in muffin pans. Spoon chicken mixture into bake cups. Bake at 425° for 12 minutes, or until golden brown.

Note: Could use prepared tart shells. Make filling as directed and place warm filling in tart shells. There would be more than 10.

Chicken Manicotti

Ashley Hauck

1 (26 to 30 oz.) jar tomato pasta sauce (any variety)	14 uncooked manicotti pasta shells (8 oz.)
3/4 c. water	2 c. shredded Mozzarella cheese (8 oz.)
1 tsp. garlic salt	Chopped fresh basil leaves (opt.)
1 1/2 lb. uncooked chicken breast tenders (not breaded) (14 tenders)	

Heat oven to 350°. In medium bowl, mix pasta sauce and water. Spread about 1/3 of the pasta sauce in ungreased 9x13-inch (3-quart) glass baking dish. Sprinkle garlic salt on chicken. Insert chicken into uncooked manicotti shells, stuffing from each end of shell to fill, if necessary. Place shells on pasta sauce in baking dish. Pour remaining sauce evenly over shells, covering completely. Cover tightly with foil. Bake about 1 hour, or until shells are tender. Sprinkle with cheese. Bake about 5 minutes, or until cheese is melted. Sprinkle with basil.

I'd enjoy life more if I could skip that first half hour in the morning.

Chicken Spaghetti

Karin Sande

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|---|--|
| 4 boneless, skinless chicken breast halves | 2 c. chicken broth |
| 1 med. onion, chopped | 1 tsp. dried basil |
| 2 T. vegetable oil | 1/4 tsp. pepper |
| 1 (14 1/2 oz.) can Italian diced tomatoes, undrained | 8 oz. uncooked spaghetti, broken in 2" pieces |
| | 1/4 c. parmesan cheese, grated |

In a large skillet, cook chicken and onion in oil until onion is tender; remove and keep warm. Add tomatoes, broth, basil and pepper to the skillet. Bring to a boil; stir in spaghetti. Reduce heat; cover and simmer for 15 to 20 minutes. Return chicken to pan. Cook until juices are clear and spaghetti is tender. Sprinkle with Parmesan cheese.

Chicken Stir-Fry

Gerry Christensen

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|-----------------------------------|--|
| 2 boneless chicken breasts | 1/2 onion |
| 1 egg white | 1 can water chestnuts, drained |
| 1 tsp. cornstarch | 1 can bamboo shoots, drained |
| 1 tsp. soy sauce | 1 tsp. hoisin sauce |
| Dash of white pepper | 3/4 c. cashews or slivered almonds |
| 1/2 green pepper | 3/4 c. chicken broth (can use bouillon cube |
| 1 box fresh mushrooms | |
| 1 1/2 c. sliced celery | |

Remove any bones or skin from chicken. Cut chicken into 1/4-inch slices. Mix egg white, 1 teaspoon cornstarch, 1 teaspoon soy sauce and white pepper in small bowl. Mix in the sliced chicken until it is coated. Cover and refrigerate for 20 minutes.

Slice or chop green pepper into about 3/4-inch slices. Cut onion into small pieces. Slice celery diagonally. Soak mushrooms in lukewarm water for a few minutes. Rinse until clean, and slice.

Mix 2 tablespoons cornstarch, 1 tablespoon soy sauce and 3 tablespoons water (this is to be used later as a thickening agent).

Heat wok and add 1 tablespoon vegetable oil. Stir-fry chicken just until it turns white, about 1 minute. Push chicken up around edges of wok; add green pepper, onion, celery and mushrooms, and stir-fry for a couple more minutes. Add the hoisin sauce to the chicken bouillon and put in wok. Make a hole in center of wok mixture by pushing vegetables up around edges. Stir in cornstarch mixture and cook until thickened. Add cashews or almonds and green onions and serve with cooked rice or chow mein noodles.

Mexican Chicken

Ruth Kellner

2 lb. chicken, cooked & boned
 1 onion, chopped
 1 (5 3/4 oz.) bag nacho cheese
 Doritos chips, crushed
 1 can cream of chicken soup,
 undiluted

1/2 lb. grated American cheese
 1/2 can Ro-Tel tomatoes
 1 can cream of mushroom soup,
 undiluted

Layer all ingredients in a greased 9x13-inch casserole dish, beginning at the top of the list of ingredients. Bake, uncovered, at 350° for 30 minutes.

Hot Chicken Salad

Carol Christiansen

3 c. cubed cooked chicken
 2 c. chopped celery
 1 c. mayonnaise
 1/2 c. chopped toasted almonds or
 water chestnuts

2 T. lemon juice
 2 tsp. minced onion
 1/2 tsp. salt
 1/2 c. grated American cheese
 1 c. crushed potato chips

Toss together the first 7 ingredients. Spread evenly in an 8x8-inch dish. Sprinkle cheese over top, then add potato chips. Bake at 400° until it bubbles, then at 350° until done. Yield: 4 to 6 servings.

Chicken-Rice Casserole

Kirsten Leman Decker,
Former Member

6 to 8 boneless chicken breasts
 1/2 c. butter
 1 box Uncle Ben's Original rice
 (suggest wild rice)

1 can cream of chicken soup
 1 can cream of celery soup
 1 can milk

Heat all ingredients, except chicken, and place in a greased 9x13-inch pan. Place chicken breasts on top and cover with foil. Bake 1 1/2 to 2 hours at 350°.

Chicken and Spaghetti

Signe Sorlie

1 fairly young chicken, or 1 qt.
 canned chicken
 1 c. dry spaghetti
 1 c. green peas

1 sm. can mushrooms
 1 green pepper, diced
 1 sm. onion, diced
 Grated cheese

Remove the meat of cooked or canned chicken from the bone. Boil spaghetti in chicken stock. When spaghetti is tender, add all but the grated cheese. Heat thoroughly. Pass grated cheese to serve on top.

Serve as the main course with salad or relish.

Chicken Taquitos

Wendy Lensing

1 lb. boneless, skinless chicken breast
1 c. water
1/2 c. minced green onion
1 tsp. minced garlic
1 c. finely-chopped tomatoes
6 T. chicken broth
2 tsp. flour
1/2 tsp. salt

1/2 tsp. cumin
1/2 tsp. oregano
1/2 tsp. chili powder
1 doz. (6") corn tortillas
2 to 4 T. oil
Shredded lettuce
Guacamole
Sour cream
Shredded Cheddar cheese

Simmer chicken in water in 10-inch skillet, covered, for 20 to 25 minutes. Remove from water and cool. Shred chicken with fork. Sauté onion and garlic in 1 tablespoon oil for 1 to 2 minutes. Stir in chicken, tomatoes, chicken broth, flour, cumin, oregano, chili powder and salt. Simmer 3 to 5 minutes.

In heavy 10-inch skillet, heat 2 to 3 tablespoons oil. Microwave tortillas for 15 to 20 seconds to soften. Spoon about 2 tablespoons of the chicken mixture down the center of each tortilla. Roll up tightly. Secure with wooden toothpick. Brown in oil in skillet. Keep warm in 300° oven. Remove toothpicks. Serve on shredded lettuce with shredded cheese, guacamole and sour cream.

Macaroni Bake Chicken

Jean Wredt

Uncooked macaroni
Cheese

2 to 4 c. diced chicken or turkey

Place 2 cups dry macaroni in a 9x13-inch greased pan. Cover with slices of American or Velveeta cheese. Cover this with 2 to 4 cups diced meat. Pour 2 cans cream of chicken soup mixed with 2 1/2 cups milk over mixture. Bake at 350° for 1 1/4 hours.

Note: This can also be made the night before.

Mexican Cheesy Chicken

Verla Hinrichs

6 boneless, skinless chicken breasts
1 can cream of chicken soup
1 pkg. taco seasoning mix

1/2 c. milk
1 1/2 c. Cheddar cheese
Tortilla chips, crushed

Pound breasts to 1/2 inch thick. Lay in greased 9x13-inch pan. Combine soup, mix, milk and 1 cup of Cheddar cheese. Spread over breasts. Cover and bake at 375° for 35 minutes. Uncover and add 1/2 cup cheese and chips on top. Bake 10 more minutes. Yield: 6 servings.

Good served with rice or refried beans or lettuce.

Poppy Seed Chicken Casserole Erika Vanderhoff Hansen

4 to 6 chicken breasts	1/4 c. butter, melted
8 oz. sour cream	1 sleeve Ritz crackers, crushed
1 can cream chicken soup	1 T. poppy seeds

Boil chicken until tender. Cool. Remove skin and bones. Break into pieces. Mix sour cream and soup with chicken. Spread in a 9x13-inch greased casserole. Mix butter, cracker crumbs and poppy seeds, and sprinkle over chicken. Bake 40 to 45 minutes at 350°.

Ro-Tel Chicken Becky Vaudt

4 chicken breasts	1 can Ro-Tel tomatoes
1 1/2 qt. water	1 lb. Velveeta cheese
2 cubes chicken bouillon	1 c. frozen peas
1 green pepper, chopped	1 lg. can sliced mushrooms, drained
1 med. onion, chopped	1/2 c. green olives
1 stick butter/margarine	1/2 c. black olives
1 (12 oz.) pkg. spaghetti	

Preheat oven to 350°. Cook chicken in water. Add bouillon cubes. Remove chicken from water, reserving water. Cook spaghetti in the chicken water. In frypan, cook pepper and onion in butter. Melt Velveeta cheese in microwave. Add rest of ingredients. Put in sprayed 9x13-inch cake pan. Bake for 30 minutes.

Note: Freezes well.

Slow-Cooker Chicken Stroganoff Lorna Stellhorn

4 skinless, boneless chicken breast halves, cubed	1 (8 oz.) pkg. cream cheese
1/8 c. margarine	1 (10.75 oz.) can cream of chicken soup
1 (.7 oz.) pkg. dry Italian-style salad dressing mix	

Put chicken, margarine and Italian dressing mix in slow-cooker. Mix together and cook on low for 5 to 6 hours. Mix together cream cheese and cream of chicken soup. Add to slow-cooker and cook on high for another 1/2 hour, or until heated through. Yield: 4 servings.

Can serve over cooked noodles or rice.

Zucchini Casserole with Chicken

Lois Meyer

4 c. cubed unpeeled zucchini	1 1/2 c. seasoned croutons
1 c. shredded carrot	1 can cream of chicken soup
1 med. onion, chopped	1/2 c. sour cream
4 T. butter	4 chicken breasts, cooked & cubed

Sauté first 3 ingredients in the butter. Mix sour cream and soup. Mix all together and put in a greased 9x13-inch pan. Bake at 350° for 45 minutes to 1 hour.

Turkey-Broccoli Stroganoff

Mildred Torkelson

2 T. butter	1/4 tsp. nutmeg
3 c. cooked white turkey or chicken, cut into strips	1 (8 oz.) ctn. plain yogurt
1/2 lb. fresh mushrooms, thinly sliced	3 T. flour
1/2 c. chopped onions	8 oz. cooked broccoli flowerets
1/3 c. julienne red peppers	2 T. dry white wine
3/4 c. chicken broth	Salt & pepper, to taste
	Cooked noodles

Melt butter in a medium skillet. Sauté turkey, mushrooms, onion and pepper until onion is tender, about 5 minutes. Add chicken broth and nutmeg. Bring to a boil; reduce and simmer 5 minutes. Combine yogurt and flour until smooth. Stir into the turkey mixture. Bring to a boil over medium heat, stirring constantly. Boil and stir 1 minute. Stir in broccoli and wine; heat through. Salt and pepper to taste. Serve over cooked noodles. Yield: 6 servings.

Turkey Burritos

Alecia Hauck

1 lb. ground turkey breast	1 (2 1/4 oz.) can sliced ripe olives, drained
1/2 c. chopped onion	1 env. taco seasoning mix
1 (14 1/2 oz.) can diced tomatoes, undrained	1/4 c. frozen corn
1 can fat-free refried beans	1/4 c. uncooked instant rice
1 (4 oz.) can chopped green chilies	12 flour tortillas

In a large pan, brown turkey and onion. Drain. Add next 6 ingredients; bring to a boil. Reduce heat, cover and simmer 15 minutes. Return to a boil. Stir in rice; remove from heat. Cover; let stand 5 minutes. Spoon about 1/2 cup down center of each tortilla. Fold in sides.

Turkey Tetrazzini

Louise Hauck

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| 1 (7 oz.) pkg. spaghetti, broken in 2" pieces | 1 med. onion, chopped |
| 2 c. cooked turkey breast | 2 (4 oz.) cans sliced mushrooms, drained |
| 1 c. (4 oz.) shredded Cheddar cheese | 1/3 c. fat-free milk |
| 1 (10 1/2 oz.) can reduced-fat & sodium cream of mushroom soup, undiluted | 1/4 c. chopped green pepper |
| | 1 (2 oz.) jar pimientos, drained |
| | 1/8 tsp. pepper |
| | Additional shredded cheese (opt.) |

Cook spaghetti; drain. In a large bowl, mix spaghetti and next 9 ingredients well. Spoon into 2 1/2-quart greased casserole baking dish. Sprinkle additional cheese on top. Bake, uncovered, at 375° for 40 to 45 minutes, until heated through. Yield: 8 servings.

Fish/Seafood

Baked Fish Fillets

Fred Kekstadt

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|------------------------------------|-----------------------------------|
| 1 (1 lb.) pkg. frozen fish fillets | 20 sm. sq. Club crackers, crushed |
| 1 T. minced onion | 1/4 c. grated Cheddar cheese |
| 4 T. butter | 1/2 c. milk |

Thaw fish fillets, cut in serving pieces and place in shallow baking dish. Sauté onion in butter until lightly browned. Add the cracker crumbs and cheese, and toss with a fork until mixed. Spread this over fish fillets and press down firmly. Pour the milk around the fish and bake at 350° about 30 minutes.

Butter-Herb Baked Fish

Lori Stein

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|---------------------------------|--|
| 1/2 lb. butter (not margarine) | 1/2 tsp. salt |
| 2/3 c. crushed saltine crackers | 1/4 tsp. garlic powder |
| 1/4 c. grated Parmesan cheese | 1 lg. frozen sole or perch fillets, thawed & drained |
| 1/2 tsp. basil leaves | |
| 1/2 tsp. oregano leaves | |

Melt butter. Combine cracker crumbs, cheese and spices. Dip fish in butter, then in crumb mixture. Arrange fish fillets in aluminum foil-lined pan which has been sprayed with Pam. Bake near center of 350° oven for 25 to 30 minutes, or until fish is tender and flakes with a fork. Serve immediately.

Baked Tilapia

Ellen Vanderhoff

18 Ritz Crackers
 1/4 c. grated Parmesan cheese
 3 T. olive oil
 3/4 tsp. dried basil
 4 tilapia fillets, about 1 1/2 lb. total

2 T. Dijon mustard
 1/4 tsp. salt
 1/4 tsp. black pepper
 Lemon wedges (opt.)
 Jarred tartar sauce (opt.)

Heat oven to 425°. Spray a baking sheet with nonstick cooking spray. Crush crackers in a plastic bag. Add cheese, oil and basil. Shake to combine. Place tilapia on prepared baking sheet. Brush top sides of each piece with about 1/2 tablespoon of the mustard and season with the salt and pepper. Press the cracker mixture onto the mustard-coated side of the fillets. Bake at 425° for 15 minutes, or until fish flakes easily with a fork. Serve with lemon wedges and tartar sauce, if desired.

Crab Alfredo

Ellen Vanderhoff

1 stick butter
 1 (8 oz.) pkg. cream cheese
 1 c. Parmesan cheese

1 pkg. crabmeat (leg style)
 1 pkg. fettuccine noodles

Melt the first 3 ingredients in saucepan. Use scissors and cut crab sticks into slices. When melted, add crab. Boil fettuccine noodles. Serve crab over warm noodles.

Scalloped Salmon and Noodles

In Memory of Clara Wold

1 (6 oz.) pkg. noodles
 1/3 c. butter
 1/3 c. flour
 3 c. milk
 4 eggs

1 (1 lb.) can salmon
 1 tsp. salt
 1/4 tsp. pepper
 1 c. crumbs
 1/4 c. butter, for crumbs

Cook noodles in salted water. Make white sauce of fat, flour, milk and seasonings. Beat eggs slightly; add flaked salmon and add to egg sauce. Alternate with layers of noodles in buttered dish. Cover with buttered crumbs. Bake at 325° until hot and crumbs are brown.

Seafood Lasagna

Erika Vanderhoff

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|---|---|
| 1 lb. reduced-fat cream cheese | 3/4 lb. imitation crabmeat, shredded |
| 3 scallions, trimmed & chopped | 2 eggs |
| 1/4 c. milk | 1/2 tsp. salt |
| 2 tsp. Old Bay seasoning or Creole seasoning | 1/4 tsp. black pepper |
| 2 sweet red peppers, cored, seeded & finely diced | 1 (1 lb.) jar alfredo pasta sauce |
| 2 (10 oz.) boxes frozen chopped broccoli, thawed, squeezed dry | 12 no-boil lasagna noodles |
| | 1/4 c. grated Parmesan cheese |

Heat oven to 350°. Coat a 9x13x2-inch baking dish with nonstick spray. Stir cream cheese, scallions, milk and Old Bay seasoning in bowl until smooth. Stir in peppers, reserving 1/2 cup, and broccoli, reserving 1 cup. Add crabmeat, 1 egg, salt and pepper. Whisk remaining egg into alfredo sauce. Spread 1/3 cup alfredo sauce into baking dish. Top with 3 noodles, one-third of the crab mixture and one-fourth of alfredo sauce. Repeat layering twice. Top with 3 noodles; sprinkle with reserved red peppers and broccoli. Pour on remaining alfredo sauce. Sprinkle with Parmesan cheese. Bake, covered, at 350° for 30 minutes. Uncover; bake an additional 20 to 25 minutes, until browned and bubbly. Let stand 10 minutes.

Lemon-Gingered Shrimp

Rose Mary Diedrick

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|--|-------------------------------|
| 1 1/2 lb. frozen deveined & peeled shrimp | 2 T. sugar |
| 1/4 c. soy sauce | 2 T. kitchen wine |
| 1/4 c. lemon juice | 1/4 tsp. ground ginger |

Arrange frozen shrimp in baking dish, 7 1/2 x 12-inches. Mix soy sauce, lemon juice, sugar, wine and ginger. Pour over shrimp and stir. Cover and microwave on HIGH 6 minutes; stir. Cover and microwave until done, 6 to 8 minutes longer.

Shrimp Scampi

Erika Hansen

Sautéed with lemon butter, garlic, parsley and a touch of white wine.

1 lb. (31 to 35-count) fresh headless shrimp, peeled & deveined

1/4 lb. butter

1 T. finely-minced garlic

1 T. lemon juice

2 T. dry white wine

Salt & pepper

1/4 c. finely-chopped fresh parsley

Melt the butter over medium heat in a heavy saucepan. Add the garlic and cook, stirring, until the garlic is translucent, 1 to 2 minutes. Add the lemon juice and white wine; simmer to reduce slightly. Add chopped parsley, shrimp and salt and pepper to taste. Salt until the shrimp turn pink and opaque, about 5 minutes; don't overcook. Yield: 4 to 6 servings.

Sweet and Sour Shrimp with Pineapple

Ashley Hauck

3 (8 oz.) cans pineapple chunks, drained (1 c. juice reserved)

2 (6 oz.) pkg. frozen snow peas, thawed

1/4 c. cornstarch

1/3 c. sugar + 2 tsp.

2 chicken bouillon cubes

2 c. boiling water

4 tsp. soy sauce

1 tsp. ground ginger

1 lb. shrimp, peeled, deveined & cleaned

1/4 c. cider vinegar

Hot cooked rice

Drain pineapple chunks, reserving 1 cup juice. Place pineapple and snow peas in crock-pot slow-cooker. Combine cornstarch and sugar in medium saucepan. Dissolve bouillon cubes in water and add to saucepan. Mix in 1 cup reserved pineapple juice, soy sauce and ginger. Bring to a boil and cook for 1 minute. Pour into crock-pot slow-cooker. Cover; cook on low 4 1/2 to 5 1/2 hours. Add shrimp and vinegar; cover. Cook on low 30 minutes, or until shrimp are done. Serve over hot rice.

The best way to serve leftovers is to someone else.

Salmon-Dill Loaf

(A Weight Watchers Recipe)

Crystal Michael

15 oz. skinned, drained canned salmon
 6 oz. drained canned water chestnuts, diced
 1 egg, beaten
 1/2 c. diced celery
 1/2 c. onion or scallions

1/3 c. + 2 tsp. ketchup
 1 tsp. chopped fresh dill, or 1/4 tsp. dried dill
 1/4 tsp. pepper
 1 tsp. Worcestershire sauce
 Dash of hot sauce (opt.)
 4 lemon or lime wedges

Preheat oven to 350°. In large bowl, combine all ingredients, except lemon (or lime) wedges. Spray baking sheet with nonstick cooking spray; turn salmon mixture out onto sheet and shape into loaf. Bake until top of loaf is lightly browned, 35 to 45 minutes. Serve war, or let cool, then cover and refrigerate until chilled. Slice loaf and serve with lemon or lime wedges. Yield: 4 servings.

Salmon Loaf with Cucumber Sauce

Marilyn Kuehnast

1 (16 oz.) can salmon, red or pink
 1/2 c. mayonnaise
 1/4 c. chopped green pepper
 1 egg, beaten

1/2 c. dry bread crumbs
 1/2 c. chopped onion
 1/4 c. chopped celery
 1 tsp. salt (opt.)

CUCUMBER SAUCE:

1/2 c. mayonnaise
 1/2 c. finely-chopped cucumber
 1/2 tsp. dill weed

1/2 c. dairy sour cream
 2 T. chopped onion

Drain salmon. Remove bones and any skin. Flake. Mix remaining ingredients together. Form into loaf. Bake at 350° for 40 minutes. Mix sauce ingredients together and serve on the salmon loaf.

Tuna Noodle Casserole

Darrick Harris

1 sm. pkg. noodles
 1 can tuna, drained
 Salt & pepper
 1 can peas

1 can cream of mushroom soup
 Enough milk for baking
 1 pkg. cheese

Mix first 6 ingredients together. Mix some cheese in with it. Put in baking dish and bake for 45 minutes at 350°.

I like to put crushed potato chips on top, then last few minutes of baking, I sprinkle some cheese on top.

In memory of Clifford Chantland.

Walleye

Louise Hauck

1 egg
2 tsp. honey
2 c. crushed butter crackers
1/2 tsp. salt

1/8 tsp. pepper
4 to 6 walleye fillets (1 1/2 to 2 lb.)
1/3 to 1/2 c. cooking oil
Lemon wedges

Beat egg and add honey in shallow bowl. In a plastic bag, crush crackers. Add salt and pepper. Dip fillets in egg mixture, then shake in bag until coated. In skillet, cook fillets in oil 3 to 5 minutes per side, or until golden brown and fish flakes easily with fork. Serve with lemon.

Pork

Barbecue Pork Country Ribs

In Memory of Muriel Lerdal

6 lb. country-style ribs
1/2 c. water

Salt, to taste
1 tsp. Wright's liquid smoke

Bake in a covered roaster at 325° for 2 hours. Remove ribs from roaster. Discard extra fat and skim fat from broth in pan. Use the meat broth for liquid for the barbecue sauce.

To the broth, add:

1 c. catsup
1/2 c. water
1 sliced onion
1/2 tsp. Worcestershire sauce
Pepper, to taste

1 T. prepared mustard
1/2 c. brown sugar
1 tsp. vinegar
1 tsp. liquid smoke

Simmer sauce until thickened. Place ribs in 9x13-inch pans and pour sauce over them. The ribs are now ready to slowly bake at 275° for 2 hours, or freeze to be used later. When baking the ribs, baste every 1/2 hour.

I make 12 pounds of ribs at one time and freeze them for future use.

A friend is a present you give yourself.

Ham Casserole

Diane Lehman

1 (12 oz.) pkg. noodles
 2 lb. smoked ham (ground)
 1 lb. Velveeta cheese, cubed
 1 T. horseradish

1 tsp. prepared mustard
 1 1/2 c. corn flakes
 1/2 stick oleo

WHITE SAUCE:

1/2 c. oleo
 1/2 c. flour

1 qt. milk

Cook white sauce ingredients until thickened; add cheese, horseradish and mustard. Mix sauce with cooked noodles and ham. Do not add salt or any salt while cooking the noodles. Put noodles/white sauce mixture in a 9x13-inch pan. Mix the corn flakes and oleo together and sprinkle over the top of casserole. Bake at 350° for 45 minutes, with the last 15 minutes uncovered. Let stand for 10 minutes before cutting.

Barbecued Ground Ham Balls

Vannetta Heggen

1 lb. lean ground pork
 1 egg

1/3 c. bread crumbs
 1/2 tsp. sage

SAUCE:

1/2 c. catsup
 1 T. brown sugar

1 T. soy sauce
 1 T. vinegar

Combine ingredients for meat balls by mixing thoroughly. Shape into balls. Brown in skillet; drain. Combine sauce ingredients in separate bowl and pour on meat balls. Simmer in sauce for 1/2 hour.

Works great in crock-pot.

Ham Balls

Becky Vaudt

1 lb. ground ham
 1 lb. ground pork
 1 c. onion, chopped, or 5 T. dried
 onion

2/3 c. Ritz crackers, crushed
 2 eggs, beaten

SAUCE:

2 c. brown sugar
 2 tsp. dry mustard

6 T. vinegar

Pineapple chunks

Mix meats, onion, crackers and eggs. Form into balls. Mix sauce ingredients in a pan over medium heat. Boil sauce for 1 minute. Bake balls in 350° oven for 20 minutes without sauce. Drain grease; cover with sauce and bake an additional 3 minutes. Put drained pineapple chunks over top.

Ham Balls

Dee Stern

- | | |
|--------------------------------------|---------------------------|
| 2 lb. ham loaf | 2 cans tomato soup |
| 1 lb. hamburger | 1/2 c. vinegar |
| 3 eggs, beaten | 2 c. brown sugar |
| 2 c. milk | 2 tsp. dry mustard |
| 2 c. graham crackers, crushed | |

Mix ham loaf, hamburger, eggs, milk and graham crackers. Mix and form into balls, then place in 2 (9x13-inch) pans.

Mix tomato soup, vinegar, brown sugar and dry mustard. Divide in half; pour over ham balls. Bake, uncovered, at 350° for 1 hour.

Ham Loaf

Gloria Strickland

- | | |
|------------------------------------|-------------------------------|
| 2 1/2 lb. smoked ground ham | 2 c. graham crackers |
| 2 lb. ground pork | 3/4 c. vinegar (white) |
| 1 lb. ground beef | 2 cans tomato soup |
| 3 eggs | 2 c. brown sugar |
| 2 c. milk | 2 tsp. dry mustard |

Mix meat together and set aside. Mix eggs, milk and graham crackers; add to meat, then put in loaf pans.

Bring to boil and pour over meat, the vinegar, soup, brown sugar and dry mustard. Bake at 350° for 1 hour. Yield: 3 loaves.

Ham Quiche

Jana Hauck

- | | |
|---------------------------------------|----------------------|
| 2 c. cubed ham | 4 eggs |
| 1 1/2 c. shredded Swiss cheese | 2 c. milk |
| 1/3 c. chopped onion | 1 c. Bisquick |

Sprinkle ham, cheese and onion on the bottom of greased 10-inch pie plate. Beat the eggs and add milk. Add Bisquick and pour over ingredients in pie plate. Put all the batter in the plate. It rises but won't spill over. Bake at 350° for 30 to 35 minutes.

Busy Moms Scalloped Potatoes and Ham

Arlene Chantland

2 cans whole Irish potatoes
1/2 slice ham (grocery has lg. slices)
6 green onions

Crumble-style Cheddar cheese
1 c. milk
1/4 c. flour

In 12-inch skillet, place drained potatoes, cut in bite-size pieces. Add ham, cut in bite-size pieces. Chop onions fine and put in skillet. (Skillet should be greased with Crisco so ingredients don't stick.) Sprinkle flour on top and stir in milk. Cook on medium heat for 25 minutes so onion gets done. Five minutes before serving, sprinkle cheese on top.

Very good with a vegetable or a salad.

Scalloped Potatoes and Ham

Janet Moench

2 cans cream of potato soup
2 cans cream of celery soup
1 (8 oz.) ctn. sour cream
1 c. milk

1 (2 lb.) bag Lynden Farms hash browns
Ham (as desired)
2 c. shredded Cheddar cheese

Mix soups, sour cream and milk together. Add frozen hash browns, ham and shredded cheese. Put in 9x13-inch pan, or can be divided into 2 large casserole dishes. Bake at 350° for 1 1/2 to 2 hours.

This makes a large batch.

Harvest Dinner

Signe Sorlie

1 lb. diced pork
1 lb. diced veal
1 lb. diced pork sausage
2 slices bacon

2 T. butter
1 c. diced onions
1 c. diced celery

Simmer the above ingredients for 20 minutes with 1/2 cup water. Add more water if necessary. Add the following: 1 can whole kernel corn, 3/4 cup diced American cheese, 1 large can mushrooms, 4 cups uncooked noodles and 1 can tomato soup. Mix together and bake in a moderate oven for 1 1/2 hours.

Baked Pork Chops

Jana Hauck

3 to 4 pork chops
4 to 6 potatoes

1 sm. onion
1 can mushroom soup

Brown pork chops. Slice potatoes and onion; layer in casserole dish. Top with meat. Pour soup over top. Bake at 350° for 1 1/2 to 2 hours.

Pork Chop Casserole

Joyce Fisher,

In Memory of Ken Jenn

5 strips bacon
1 c. regular rice
4 pork chops
Salt & pepper

1 pkg. dry onion soup mix
1 can cream of mushroom soup
1 c. water

Place bacon in bottom of 7x11-inch Pyrex baking dish. Cover with rice. Lay chops on top of rice and sprinkle with salt and pepper; add soup mix. Mix cream of mushroom soup and water. Pour over chops, cover and bake in 350° oven for 1 1/2 hours.

Note: Depending on size of chops to decide size of dish.

Pork Chops and Dressing

LeRoy Kaspersen,

In Memory of Arlene Kaspersen

4 pork chops
3 c. soft bread crumbs
2 T. chopped onion
1/4 c. melted margarine

1/2 c. water
1/4 tsp. poultry seasoning
1 can cream of mushroom soup
1/3 c. water

Fry chops until light brown in a small amount of shortening. Place in shallow pan. Lightly mix bread crumbs, onions, margarine, 1/2 cup water and poultry seasoning. Place a mound of dressing on each pork chop. Blend soup with 1/3 cup water and pour over meat and dressing. Cover and bake in a 350° oven for 1 hour.

Pork Chops Teriyaki

Ellen Vanderhoff

1/4 c. lemon juice
3/4 c. soy sauce
1 T. packed brown sugar

1/4 c. water
1/2 tsp. garlic salt
4 to 6 Iowa chops

Place chops in glass pan; cover with marinade. Marinate for 3 to 6 hours, or overnight. Turn occasionally. Grill for 15 to 20 minutes on each side. Brush occasionally with marinade while grilling.

Dorothy's Cheese Pork Loaf

Marilyn Kuehnast

1 1/2 lb. lean ground pork
1/4 lb. sharp Cheddar cheese
1/3 c. milk

2 eggs, slightly beaten
3/4 c. fine cracker crumbs
1/4 c. chopped onion

Mix all together; form into loaf. Bake at 350° for 1 1/4 to 1 1/2 hours.

Cranberry-Glazed Pork Roast

Sandy Kudart

1 (4 lb.) boneless pork loin roast
 2 tsp. cornstarch
 1/4 tsp. cinnamon
 1/8 tsp. salt
 1/2 tsp. grated orange peel

2 T. orange juice
 2 T. dry sherry
 1 (16 oz.) can whole-berry cranberry sauce

In small saucepan, stir together all ingredients, except pork. Cook, stirring over medium heat until thickened. Set aside. Place roast in shallow roasting pan. Roast at 325° for 45 minutes. Spread 1/2 cup glaze over roast and continue roasting for 45 minutes more, or until internal thermometer is 155° to 160°. Let stand 10 minute before slicing and serve with remaining sauce. Yield: 12 servings.

Seasoned Pork Roast

Evelyn Ruby

1 (4 lb.) center-cut pork loin roast
 Lawry's seasoning

Onion salt
 Garlic salt

Slice roast in half. Apply heavy coating of seasoned salt to cut sides; dust with onion and garlic salt. Tie halves together with heavy cord; season outside as before. Wrap and refrigerate at least 6 hours. Unwrap and grill at 325° to 350° for 40 minutes per pound. When meat thermometer registers 150°, remove from grill and wrap in aluminum foil. Let stand 10 minutes, then slice and serve. Yield: 8 to 12 servings.

Works well with beef roast also.

Posalé

Shirley Reimers

2 lg. pork chops or chicken breasts
 1 lg. can chicken broth
 2 cans hominy (yellow), drained
 2 cans pinto beans

2 cans green chilies
 1 to 2 tsp. Mrs. Renfro's green salsa
 1 tsp. garlic
 1 tsp. cumin

Dice meat into bite-size pieces. Flour the meat and simmer in chicken broth. Simmer for 20 minutes. Add all other ingredients. Simmer while hot. Serve with warm tortilla shells.

Roast Pork Marinade

Susan Rutz

1 (5 lb.) pork roast
 1/2 c. soy sauce
 3 T. sugar
 3 T. minced onion

2 cloves garlic, minced
 2 tsp. fresh ginger
 3/4 c. sesame seeds
 2 T. sunflower oil

Marinate for 4 to 6 hours. Broil for 5 minutes, or until brown. Bake at 375° for 45 to 60 minutes.

Chorizo A La Mexicana

Merrilyn Kamp

(Mexican Sausage)

1 lb. lean ground pork

1 tsp. salt

2 T. chili powder

1 clove garlic, mashed

1 tsp. oregano, rubbed between palms of hands

2 T. vinegar

Add all ingredients and mix thoroughly. Let stand several hours before using.

Note: If you aren't going to use immediately, put chorizo in a glass jar and keep in refrigerator. It will keep for several weeks. You can also freeze the chorizo in 1/3 cup packages, for single use.

Chorizo is used in many Mexican dishes. I use it in chili beans, scrambled eggs, fried potatoes, tacos and enchiladas. When a recipe calls for one chorizo, use 3 ounces or 1/3 cup.

Sausage Roll

Rachel Stockdale

1 (1 lb.) loaf frozen bread dough

1 lb. Italian sausage

1 onion, chopped

1/2 c. pizza sauce

1/4 c. Parmesan cheese

1 1/2 c. grated Mozzarella cheese

Let frozen dough thaw until pliable. Cook sausage in a skillet until brown and crumbly. Add onion and cook until tender. Drain well. Add pizza sauce.

On a lightly-floured board, roll dough out to 12-inch square. Spread meat mixture over dough and sprinkle with the Parmesan and Mozzarella cheese. Roll dough and filling like it were a jellyroll. Pinch edges to seal. Place on a greased baking sheet and sprinkle with Parmesan cheese. Cut slits in top for vents. Bake at 350° for 35 to 40 minutes, or until well browned. Cool slightly and cut into thick slices.

Quick Sausage Supper

Dee Stern

1 lb. sausage

1/2 c. chopped onion

2 T. flour

1 (16 oz.) can tomatoes, diced & drained

1 (4 oz.) can mushrooms

1 tsp. oregano

1/2 tsp. basil

1/4 tsp. garlic powder

1/8 tsp. pepper

1 (7 1/2 oz.) can biscuits

1 c. Mozzarella cheese

Brown the sausage and onion in a 10-inch ovenproof skillet; drain. Sprinkle with flour. Add tomatoes, mushrooms and seasonings. Mix well. Heat until hot and bubbly, stirring until slightly thickened. Reduce heat and simmer while preparing dough.

Separate dough and cut each biscuit into 4 pieces. Arrange pieces over meat and sprinkle with cheese. Bake at 400° for 12 to 16 minutes.

Smokie Casserole

Karin Sande

- | | |
|---|--------------------------------|
| 2 pkg. smokie links | 1 (14 oz.) pkg. macaroni |
| 2 cans cream of chicken soup | 1 c. milk |
| 2 (16 oz.) pkg. mixed vegetables (no limas) | 3 c. Velveeta cheese, shredded |
| | 1/2 tsp. pepper |

Cook macaroni and vegetables until tender; drain well. Cut up smokie links. Mix all ingredients together and put into 2 large greased casserole dishes. Bake at 375° about 45 minutes.

Note: This dish freezes well. Can make ahead also and refrigerate until ready to bake.

Sauerkraut and Dumplings

Bernice Gronbach

- | | |
|--------------------------|---------------------|
| 3 lb. pork ribs | 1 to 1 1/2 c. flour |
| 1 qt. sauerkraut | 1 egg |
| 2 1/2 c. mashed potatoes | 1 tsp. salt |

GRAVY:

- | | |
|-----------------------------|---------------|
| 1/2 c. lard or bacon grease | Water or milk |
| 1/2 c. flour | |

Cook ribs in water to cover ribs until done. Add 1 quart sauerkraut, and simmer. Mash potatoes, add flour and salt. Beat egg and add. Mix and knead lightly until you can form dumplings. Drop in boiling water, slightly salted water. Boil, uncovered, for 15 minutes.

Melt lard in pan and add flour over medium heat. Stir until dark brown. Add enough water or milk to make a thick gravy. Serve over dumplings. Eat with pork and sauerkraut.

This meal was served by Gottlieb Gronbach, grandmother of Marvin Gronbach.

Sicilian Meat Roll

Crystal Michael

- | | |
|------------------------------|--|
| 2 eggs, beaten | 1/4 tsp. pepper |
| 1/2 c. tomato juice | 2 lb. ground beef |
| 1/2 tsp. crushed oregano | 8 slices boiled ham |
| 1/2 sm. clove garlic, minced | 6 to 8 oz. Mozzarella cheese, shredded |
| 3/4 c. soft bread crumbs | 3 slices Mozzarella cheese, for top |
| 2 T. parsley flakes | |
| 1/4 tsp. salt | |

Combine all ingredients, except ham and cheese. Pat out to a 10x12-inch rectangle on waxed paper. Put on layers of ham and sprinkle on shredded cheese. Be careful not to get cheese too close to the edge. Roll and transfer (seam-side down) to a sheetcake pan. Bake at 350° for 1 hour and 15 minutes. At the very end of baking time, place 3 slices cheese on top to melt. Slice and serve.

Sweet-Sour Pork

Merrilyn Kamp

1 1/2 lb. lean pork shoulder, cut in cubes
 1 (No. 2) can (2 1/2 c.) pineapple chunks
 1/4 c. brown sugar
 2 T. cornstarch

1/4 c. vinegar
 2 to 3 T. soy sauce
 1/2 tsp. salt
 1 sm. green pepper, cut in strips
 1/4 c. thinly-sliced onion

Brown pork in small amount of oil. Add 1/2 cup water; cover and simmer until tender, about 1 hour. Drain pineapple; reserve syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce and salt. Add to pork; cook and stir until gravy thickens. Add pineapple, green pepper and onion. Cook for 2 to 3 minutes. Yield: 7 servings.

Serve over rice.

Zucchini Casserole

Marilyn Kuehnast

1/2 lg. or 2 to 3 sm. zucchini
 1/4 c. chopped onion
 1 beaten egg
 1/4 tsp. salt
 Dash of garlic salt

1 lb. ground sausage
 1/4 c. cracker crumbs
 1 c. Cheddar cheese cubes
 1/4 tsp. oregano
 Dash of pepper

Peel and dice the zucchini. Brown the sausage and onion. Drain. Stir in remaining ingredients. Place in greased 2-quart baking dish. Sprinkle with Parmesan cheese and bake at 350° until zucchini is tender, approximately 45 minutes. Yield: 6 to 8 servings.

*A man there was and they called him made;
 The more he gave, the more he had.*

Stromboli for a Crowd

Joyce Knolhoff

All-purpose flour	8 oz. thinly-sliced ham, divided
2 (1 lb.) loaves frozen white bread dough, thawed	8 oz. thinly-sliced salami, divided
1 1/2 c. shredded Mozzarella cheese, divided	1/2 c. chopped parsley, divided
	1 lg. egg
	1 tsp. water

Preheat oven to 375°. Line an 11x17-inch rimmed baking sheet (jellyroll pan) with foil. Lightly coat foil with nonstick cooking spray.

On a lightly-floured surface with floured rolling pin, roll one loaf to a 10x14-inch rectangle, with long side facing you. Sprinkle dough with 1/4 cup cheese, leaving 1/2-inch border around sides. Top with half the ham, slices overlapping. Add another 1/4 cup cheese, then half the salami. Press gently to pack layers. Sprinkle with 1/4 cup parsley and another 1/4 cup cheese. Tightly roll up from long side. Pinch together seams and ends to seal. Repeat the process with the other loaf, cheese, meat and parsley. Place loaves, seam-side down, 4 inches apart, on a prepared baking sheet. Lightly beat together egg and water. Brush over loaves. Cut 3 slits in top of each loaf. Bake for 20 to 30 minutes, or until tops are golden brown. Let cool on pan on rack before slicing. Serve warm or at room temperature. Yield: 12 servings.

Nutritional Information Per Serving: 324 calories, 12 gm fat (33% calories from fat), 5 gm saturated fat, 53 mg cholesterol, 17 gm protein, 37 gm carbohydrate, 3 gm sugar, 1 gm fiber, 1,043 mg sodium, 113 mg calcium, 153 mg potassium.

Kielbasa Rice

Carla Grebe Fedeler

(Quick and Easy. Kids Love It!)

1 (10 3/4 oz.) can cream of celery soup	1 (4 1/2 oz.) jar sliced mushrooms, drained
1 c. low-fat milk	1 tsp. celery salt
1 1/2 c. chicken broth	1 tsp. black pepper
1 T. margarine or butter	1/2 tsp. garlic powder
1 lb. smoked kielbasa, cut into 1/2" pieces	1 (2.8 oz.) can dried onions
3/4 c. uncooked long-grain rice	1 1/2 c. grated sharp Cheddar cheese
1 (10 oz.) pkg. frozen green peas	

In a large skillet, combine first 4 ingredients; bring to a boil. Add kielbasa and rice; reduce heat, cover and simmer for 18 minutes, or until rice is almost tender. Stir in peas and next 4 ingredients. Cover and simmer for 15 minutes, until rice is thoroughly cooked. Sprinkle with dried onions and cheese. Place in 300° oven for 10 minutes, or until cheese is melted. Yield: 6 to 8 servings.

Sweet Italian Venison Sausage

Alicia (Kamp) Kirkpatrick

1 lb. venison trimmings	1/4 tsp. celery salt
1 lb. pork shoulder, or 1 1/2 lb. pork steak with bone	1/4 tsp. crushed sage leaves
1/2 tsp. salt	1/4 tsp. cayenne pepper
1 tsp. sugar	1/2 tsp. oregano
1/2 tsp. garlic powder	1 tsp. Italian seasoning
1 1/2 tsp. fennel seed	1/2 tsp. Worcestershire sauce
1/2 tsp. paprika	1 T. soy sauce

Cut deer and pork into 3/4-inch cubes. Place in mixing bowl and set aside. Mix remaining ingredients, except soy sauce and Worcestershire sauce; sprinkle over meat. Toss to coat, then sprinkle soy and Worcestershire sauce over meat; mix. Chill for 8 hours.

Grind meat mixture with medium plate of meat grinder. I usually make 3 batches and freeze in 1-pound packages.

Use sausage as pizza topping, in casserole dishes or breakfast sausage. A great recipe for deer hunters.

*... and carry down the man a present,
a little balm, and a little honey, spices,
and ointments, and all manner of*

Genesis 43:11

Notes & Recipes



Nutritional Information Per Serving: 326 calories, 12 gm fat (23%

gm carbohydrates, 3 gm sugar, 1 gm fiber, 1,043 mg sodium, 113 mg

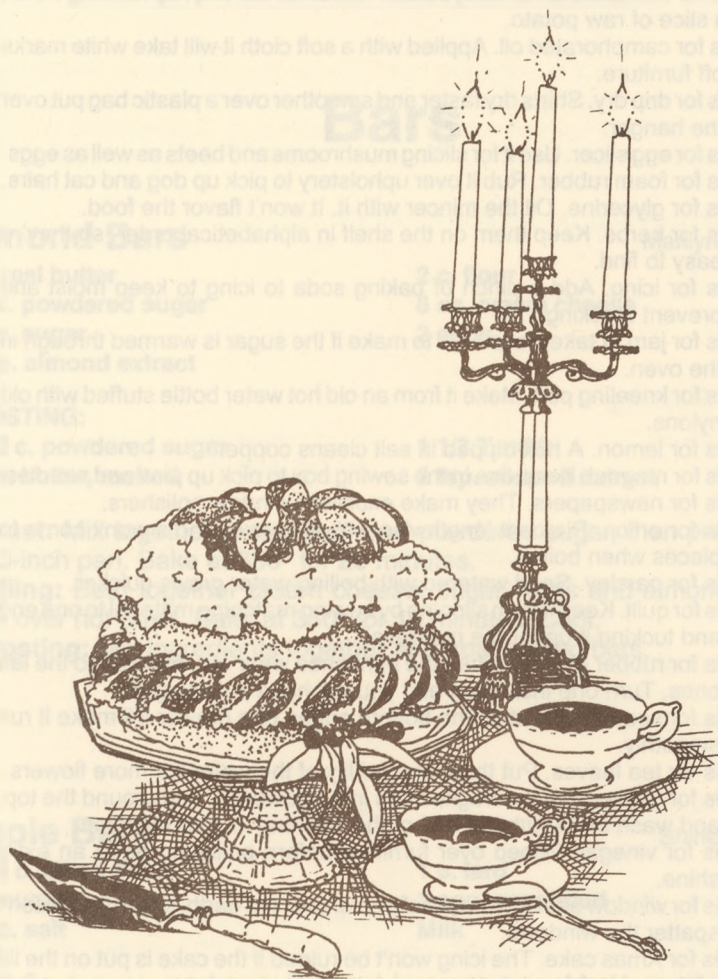
Chicken Frico

(Quick and Easy, Kids Love It!)

- | | |
|--|--------------------------------------|
| 1 1/2 lb. boneless skinless chicken breasts | 1 (8 oz.) can sliced mushrooms |
| 1/2 cup olive oil | 1 cup melted butter |
| 1 1/2 c. chicken broth | 1 tsp. black pepper |
| 2 T. minced garlic | 1/2 tsp. garlic powder |
| 1 lb. smoked sausage, cut into 1/2 inch slices | 1 (1/2 oz.) can sliced onions |
| 2 c. shredded long-grain rice | 1 1/2 c. grated sharp Cheddar cheese |
| 1 (10 oz.) pkg. frozen green peas | |

In a large skillet, combine first 4 ingredients; bring to a boil. Add onions and rice. Simmer for 10 minutes. Add remaining ingredients and simmer for 10 minutes. Sprinkle with shredded cheese and serve. Yield: 4 to 6 servings.

Sweet Revelations - Sweets & Treats



*... and carry down the man a present,
a little balm, and a little honey, spices,
and myrrh, nuts and almonds.*

Genesis 43:11

Alphabet Hints

- A** is for aluminum foil. A piece of it with a knob of washing soda in a jar of water makes a silver dip cleaner.
- B** is for ball point ink which you can remove from vinyl by rubbing it with a slice of raw potato.
- C** is for camphorated oil. Applied with a soft cloth it will take white marks off furniture.
- D** is for drip dry. Shirts dry faster and smoother over a plastic bag put over the hanger.
- E** is for egg slicer. Use it for slicing mushrooms and beets as well as eggs.
- F** is for foam rubber. Rub it over upholstery to pick up dog and cat hairs.
- G** is for glycerine. Oil the mincer with it. It won't flavor the food.
- H** is for herbs. Keep them on the shelf in alphabetical order, so they're easy to find.
- I** is for icing. Add a pinch of baking soda to icing to keep moist and prevent cracking.
- J** is for jam. It takes less time to make if the sugar is warmed through in the oven.
- K** is for kneeling pad. Make it from an old hot water bottle stuffed with old nylons.
- L** is for lemon. A half dipped in salt cleans copper.
- M** is for magnet. Keep one in the sewing box to pick up pins and needles.
- N** is for newspapers. They make excellent window polishers.
- O** is for onion. Pierce it lengthwise with a skewer and it won't come to pieces when boiled.
- P** is for parsley. Seed watered with boiling water grows quicker.
- Q** is for quilt. Keep it from slipping by sewing matching material to one end and tucking it under the mattress.
- R** is for rubber gloves. When the right ones wear out, hang on to the left ones. Turn one inside out and you will have a pair again.
- S** is for soap. Rubbed on the bottom edges of a drawer it'll make it run smoothly.
- T** is for tea leaves. Put them around lily of the valley for more flowers.
- U** is for undies. Put the fragile ones in a pillowcase, tied around the top, and wash them with the rest of the washing in your machine.
- V** is for vinegar. Wiped over furniture before polishing gives an extra shine.
- W** is for window box. Put a layer of gravel over the earth, so the dirt doesn't spatter the windows.
- X** is for Xmas cake. The icing won't be ruined if the cake is put on the lid of the cake tin and the base over it.
- Y** is for yeast. It shouldn't be kept in the fridge or in a cold place, or it will die.
- Z** is for zipper. If it sticks, try running the lead of a pencil up and down the metal parts. It should then run smoothly.

Sweet Revelations - Sweets & Treats

Bars

Almond Bars

Marilyn Kuehnast

1 c. real butter

1/2 c. powdered sugar

1/2 c. sugar

2 tsp. almond extract

2 c. flour

8 oz. cream cheese

2 eggs

FROSTING:

1 1/2 c. powdered sugar

1/4 c. butter, melted

1 1/2 T. milk

2 tsp. almond extract

Crust: Mix together butter, flour and powdered sugar, then press into a 9x13-inch pan. Bake at 350° for 20 minutes.

Filling: Beat together cream cheese, sugar, eggs and almond extract; pour over hot crust. Bake at 350° for 15 minutes. Cool.

Frosting: Mix ingredients together and frost cooled bars.

Apple Bars

Shirley Reimers

2 1/2 c. sifted flour

1 T. sugar

1 tsp. salt

1 c. lard

1 egg, separated

Milk

Sift flour, sugar and salt. Cut lard in as you would pie crust. Beat egg yolk in a measuring cup and add milk to make 1/2 cup. Add to lard mixture. Shape in ball. Add half dough and place into cookie sheet. When you roll out crust, roll on piece of waxed paper. Place filling as amount of a pie, raw apples, sugar, cinnamon and vanilla. Bake in 400° oven for 25 to 30 minutes.

You can use any fruit or filling you want.

Apple Cream Bars

Bert Kirchhoff

1 yellow cake mix	1 egg
1 stick margarine	1/4 c. brown sugar
2 c. thinly-sliced apples	1/2 tsp. cinnamon
1 c. sour cream	

Put yellow cake mix in a mixing bowl. Cut in the margarine. Reserve 1/2 cup mixture for topping. Pat into the bottom of 9x13-inch pan. Place apples on top. Pour on sour cream mixed with egg. Top with brown sugar and cinnamon mixed with the reserved mixture. Bake at 350° for 30 minutes.

Any fresh fruit may be substituted for the apples.

Apple Slices

Mary Grebe

8 apples, sliced	1 tsp. cinnamon
1 c. water	1/4 tsp. salt
1 c. sugar	

Cook together for 10 minutes. Add 2 tablespoons cornstarch to 1/4 cup water. Add to apples and cook 5 more minutes.

CRUST:

Mix as pie dough:

1/2 tsp. baking powder	2 c. flour
3/4 c. lard or Crisco	1/2 tsp. salt

Mix:

1 tsp. lemon juice	9 T. water
2 egg yolks	

Add to flour mixture and mix.

Roll out half of dough to fit a 9x13-inch pan. Cover with apples. Cover apples with remainder of dough. Bake at 450° for 20 minutes, then 350° for 30 minutes.

Ice with powdered sugar icing while warm.

Applesauce-Raisin Bars

Janet Moench

- | | |
|--------------------------|--------------------|
| 1 c. sugar | 2 c. flour |
| 1/2 c. margarine | 1/2 tsp. cloves |
| 1 egg | 1/2 tsp. nutmeg |
| 1 1/2 c. applesauce | 1/2 tsp. cinnamon |
| 1 c. raisins | 2 tsp. baking soda |
| 1 c. nuts, ground (opt.) | 1/2 tsp. vanilla |

Cream margarine and sugar; add remaining ingredients. Spread thinly in a jellyroll pan. Bake at 350° for 30 to 35 minutes.

May be frosted with cream cheese frosting or caramel frosting.

Baby Food Bars

Vanetta Heggen

- | | |
|--|---|
| 3 well-beaten eggs (4 if sm. eggs) | 1 (4 1/2 oz.) jar strained carrots
baby food |
| 1 1/4 c. salad oil | 1 tsp. salt |
| 2 c. sugar | 2 c. flour |
| 1 (4 1/2 oz.) jar strained apricot
baby food | 2 tsp. baking soda |
| 1 (4 1/2 oz.) jar strained applesauce
baby food | 2 tsp. cinnamon |

Grease sheetcake pan, 12 x 17 1/2 inches. Bake at 350° for 30 to 35 minutes.

ICING:

- | | |
|---------------------|------------------------|
| 3 T. margarine | 1/2 tsp. vanilla |
| 3 oz. cream cheese | Milk, enough to spread |
| 2 c. powdered sugar | |

Mix well and spread over cool bars.

Blarney Stones

Shirley Moench

(Mrs. Bernard (Esther) Kuehnast)

- | | |
|------------|----------------------|
| 2 eggs | 1/2 c. boiling water |
| 1 c. sugar | |

Beat 10 minutes.

Add:

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|-------------------|----------------------|
| 1 c. sifted flour | 2 tsp. baking powder |
| 1/2 tsp. salt | |

Add and mix by hand. Bake in a 10x12-inch pan for 25 minutes at 325°. Cut 1x3-inch squares. Frost with powdered sugar frosting. Roll in ground peanuts.

Bavarian Brownies

Ellen Vanderhoff

1 pkg. German chocolate cake mix
 1/3 c. milk
 1/4 c. margarine or butter, softened
 1 egg

1 (6 oz.) pkg. (1 c.) semi-sweet
 chocolate chips
 1 c. chopped walnuts

Heat oven to 350°. Grease and flour a 9x13-inch pan.

In a large bowl, combine cake mix, butter, milk and egg. Stir in chocolate chips and nuts (batter will be very thick). Spread in prepared pan. Bake at 350° for 20 to 30 minutes. Cool completely; cut into bars.

Blonde Brownies

Jackie Schulze

2/3 c. oleo
 2 c. brown sugar
 2 eggs
 2 c. flour
 1 tsp. baking powder

1/4 tsp. baking soda
 1 tsp. salt
 2 tsp. vanilla
 1 c. chocolate chips
 1/2 c. nuts

Melt oleo in saucepan and add sugar. Blend in eggs and vanilla. Add dry ingredients and mix well. Spread into a 9x13-inch pan and sprinkle with chips and nuts. Bake at 350° for 30 minutes.

It works well to substitute other kinds of chips or do a combination of two kinds of chips.

Burmeister Brownies

Keri Burmeister

1 stick butter, melted
 1 stick margarine, melted
 2 c. sugar
 1/3 c. cocoa

2 tsp. vanilla
 4 eggs
 1 1/2 c. flour

Mix ingredients. Bake in a 9x13-inch pan at 350° for 20 to 25 minutes. May top with powdered sugar when cool.

Butterscotch Brownies

In Memory of Norene Stensland

2 c. brown sugar
 1 2/3 c. flour
 1/2 c. shortening or oleo
 2 tsp. baking powder

1 tsp. vanilla
 2 eggs
 1 c. nutmeats

Combine sugar and shortening and melt slightly over flame, but do not let get too hot. Cool. Beat in eggs, one at a time. Add dry ingredients. Spread in a shallow pan, 10 1/2 x 15 inches. Bake at 350° for 20 to 30 minutes. Cut in squares while warm.

Caramel Brownies

Bert Kirchhoff

1 pkg. German chocolate cake mix 3/4 c. melted butter
1/3 c. evaporated milk

Mix above together and place half to 3/4 of this mixture into 9x13-inch pan. Bake for 6 minutes at 350°.

While this is baking, melt together:

1 (14 oz.) pkg. Kraft caramels 1/3 c. evaporated milk

Remove first from oven.

Sprinkle on:

3/4 c. chocolate chips 3/4 c. chopped nuts

Drizzle on the caramel mixture. Then spoon the rest of the cake batter over this. Bake for 17 minutes.

Cherry Cream Cheese Brownies

Maribeth Erickson,

Daughter of Fred and Wilma Arndt

1 c. oleo 1 c. walnuts (opt.)
3/4 c. cocoa 1 (8 oz.) pkg. cream cheese,
2 1/2 c. sugar softened
4 eggs 1/2 tsp. almond flavoring
1 c. flour 1/2 can cherry pie filling
1 tsp. vanilla 1 c. chocolate chips
1/2 tsp. salt 1 can chocolate frosting (opt.)

Grease a 9x13-inch pan. Preheat oven to 350°. In heavy saucepan over low heat, melt oleo. Stir in cocoa, salt and 2 cups sugar. Beat in 3 eggs until well blended. Stir in flour, vanilla, salt and nuts. Spread evenly in pan. In small bowl with mixer on low speed, beat cream cheese, 1/2 cup sugar, 1 egg and 1/2 teaspoon almond flavoring until mixed. Then increase speed and beat 2 minutes. With large spoon, drop dollops of cream cheese on chocolate layer, then drop smaller dollops of cherry pie filling between cream cheese. Sprinkle chocolate chips over all. Bake for 40 to 45 minutes.

If desired, slightly thin chocolate frosting with small amount of warm water and drizzle over cooled bars.

Chocolate-Peanut Butter Brownies

Landon Vik

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|--|---------------------------------|
| 1 pkg. brownie mix (including required ingredients) | 4 T. milk |
| 3 c. powdered sugar | 1/4 c. chocolate chips |
| 1 c. peanut butter | 1 tsp. milk |
| 1/2 c. butter or margarine | 1 T. butter or margarine |

Make brownies as directed. In a bowl, beat powdered sugar, peanut butter, 1/2 cup peanut butter and 4 tablespoons milk until smooth. Spread over brownies. Heat 1 teaspoon milk and chocolate chips in microwave for 1 minute, or until melted. Stir in milk until smooth; drizzle over frosting. Refrigerate for 2 to 3 hours before cutting.

Easy Brownies

Becky (Harris) Peterson

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|---------------------------|-----------------------|
| 2 sticks margarine | 4 eggs |
| 2 c. sugar | 5 T. cocoa |
| 1 1/2 c. flour | 1 tsp. vanilla |

Blend all ingredients well. Pour into 9x13-inch pan. Bake at 350° for about 20 to 25 minutes. Do not overbake.

In memory of Richard Hacker.

Sunday Fudge Brownies

Gloria Strickland

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|--|--------------------------------------|
| 1 c. sugar | 1 (1 lb.) can chocolate syrup |
| 1 stick margarine | 1 c. flour |
| Pinch of salt | 1/2 tsp. baking powder |
| 2 tsp. vanilla | 1/2 c. nutmeats |
| 4 eggs (add 1 at a time & beat) | |

Add in order. Mix and pour in a greased and floured 9x13-inch pan. Bake at 350° for 30 minutes.

FROSTING:

- | | |
|-----------------------|-----------------------|
| 1 1/3 c. sugar | 6 T. margarine |
| 1/4 c. milk | |

Boil 1/2 minute and then add 1/2 cup chocolate chips.

Swedish White Brownies

Ellen Vanderhoff

2 c. sugar
1 c. melted oleo
4 eggs
1 T. almond extract

2 c. flour
Slivered almonds
2 T. sugar

Mix first 4 ingredients, then add flour. Pour into greased and floured 9x13-inch pan. Sprinkle with slivered almonds and sugar. Bake at 350° for 20 to 30 minutes.

Texas Brownies

Jackie Schulze

2 c. all-purpose flour
2 c. granulated sugar
1/2 c. butter or margarine
1/2 c. shortening
1 c. water

1/4 c. dark unsweetened cocoa
1/2 c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla

FROSTING:

1/2 c. butter or margarine
2 T. dark cocoa
1/4 c. milk

3 1/2 c. unsifted powdered sugar
1 tsp. vanilla

In a large mixing bowl, combine the flour and sugar. In a heavy saucepan, combine butter, shortening, water and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla. Mix well, using a wooden spoon or high speed on electric mixer. Pour into well-buttered 11 x 17 1/2-inch jellyroll pan. Bake at 400° for 20 minutes, or until the brownies test done in the middle.

While brownies bake, prepare the frosting. In a saucepan, combine the butter, cocoa and milk. Stir and heat to boiling. Mix in the powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies as soon as you take them out of the oven.

Triple-Fudge Brownies

Barb Raether

1 (3.9 oz.) pkg. instant chocolate pudding mix
1 (18 1/4 oz.) pkg. chocolate cake mix

2 c. (12 oz.) semi-sweet chocolate chips

Prepare pudding according to directions on box. Whisk in cake mix. Stir in chips. Pour into greased 10x15x1-inch cookie sheet. Bake at 350° for 30 to 35 minutes. Yield: 4 dozen.

Can dust with powdered sugar or serve with ice cream.

Lemon Bars

Danette Miller

2 c. flour
1 c. butter

1/2 c. powdered sugar

Mix above and pat in an ungreased 9x13-inch pan. Bake for 20 minutes at 350°, until golden brown.

Next, mix together:

4 T. flour
2 c. white sugar
4 eggs, beaten

1 tsp. baking powder
Juice from 2 lemons

Mix and pour over crust. Bake until top is set and custard-like, 20 to 25 minutes at 350°. May sprinkle with powdered sugar when warm.

FROSTING:

Spread while bars are warm:

1 1/2 c. powdered sugar
2 T. softened butter

1 T. milk
1 tsp. vanilla

Butter Fudge Fingers

Rosemary Hamilton

2 sq. unsweetened chocolate (2 oz.)
1/3 c. butter
1 c. sugar
2 eggs

3/4 c. sifted Gold Medal flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. broken nuts

Heat oven to 350°. Melt chocolate and butter over hot water. Beat in sugar and eggs. Sift dry ingredients together and stir in. Add nuts. Spread in a greased 8-inch square pan. Bake for 30 to 35 minutes, until the top has a dull crust. Cool slightly. Prepare the topping.

Topping: Brown 1/4 cup soft butter over medium heat. Blend with 2 cups sifted confectioners' sugar. Blend in 2 tablespoons cream and 1 teaspoon vanilla. Spread on brownies. Melt 1 square unsweetened chocolate (1 ounce) and 1 tablespoon butter. When cooled, spread a very thin coat on brownies.

Yield: 32 fingers.

Can't Leave Alone Bars

Heather Kuehnast

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|---------------------------------------|-------------------------------------|
| 1 (18 oz.) box white cake mix | 2 eggs |
| 1/3 c. vegetable oil | 1 c. (6 oz.) chocolate chips |
| 1 can sweetened condensed milk | 1/4 c. butter or margarine |

In a bowl, combine the dry cake mix and the eggs and oil. Press 3/4 of the mixture into a greased 9x13-inch baking pan. Set remaining cake mixture aside.

In a microwave bowl, combine milk, chips and butter. Microwave until chips and butter are melted; stir until smooth. Pour over the unbaked crust. Sprinkle remaining cake mixture on top. Bake at 350° for 20 to 30 minutes, or until lightly browned. Yield: 3 dozen bars.

These freeze nicely.

Carrot Bars

Judy Rubel

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|--|---------------------------|
| 2 c. sugar | 2 c. flour |
| 4 eggs | 2 tsp. baking soda |
| 3 sm. cans strained baby food
(carrots) | 1 tsp. salt |
| 1 c. oil | 1 tsp. cinnamon |
| | 2 tsp. vanilla |

Beat eggs and sugar; add oil. Add flour, baking soda, salt, cinnamon and vanilla. Beat all the time until mixed thoroughly. Pour in jellyroll pan. Bake at 350° for 30 minutes. Cool.

FROSTING:

- | | |
|---|--------------------------------|
| 1 (8 oz.) pkg. Philadelphia cream
cheese | 4 T. oleo |
| | 1 1/2 c. powdered sugar |

Mix well, using mixer.

Caramel Krispie Bars

Jill Soenen

FIRST & THIRD LAYERS:

- | | |
|--------------------------|----------------------|
| 1/4 c. oleo | 5 c. krispies |
| 4 c. marshmallows | |

SECOND LAYER:

- | | |
|---------------------------------|---------------------------------------|
| 1 1/4 sticks oleo | 1 can sweetened condensed milk |
| 1 (14 oz.) pkg. caramels | |

Spread first layer in buttered 9x13-inch pan. Melt second layer and pour over first layer. Cool for 50 minutes. Add third layer. Keep chilled.

Caramel Apple Bars

Louise Hauck

1/2 c. butter
1/4 c. shortening
1 c. brown sugar
1 c. oatmeal
1 tsp. salt
1/2 tsp. baking soda

1/2 c. chopped pecans
4 1/2 c. chopped, peeled apples
3 T. flour
1 (14 oz.) pkg. caramels
3 T. butter

In mixing bowl, cream 1/2 cup butter, shortening and brown sugar. Add flour, oats, salt and baking soda. Mix well. Stir in pecans. Set aside 2 cups of mixture. Press remaining oat mixture into ungreased 9x13-inch pan.

For filling, toss apples with flour. Spoon over crust.

In saucepan, melt caramels and butter; drizzle over apples. Top with reserved oat mixture. Bake at 400° for 30 minutes.

Caramel Cluster Bars

Janna Arndt

30 caramels
1/4 c. milk
2 (1.55 oz.) Hershey milk chocolate
bars

6 c. Honey-Nut Cheerios
2 1/2 c. mini marshmallows

Place caramels and milk in large saucepan. Cook, stirring constantly, until smooth. Stir in chocolate and cook until smooth and melted. Remove from heat. Add cereal and marshmallows. Stir until all pieces are completely coated. Press into buttered 9-inch square baking pan. Chill until firm. Store in airtight container in refrigerator. Yield: 16 bars.

Chocolate Mounds Bars

Pam Davis

Brownie mix (9"x13")
2 c. coconut

1 c. sweetened condensed milk
Milk chocolate frosting

Prepare brownie mix per box directions. Bake for 15 to 20 minutes. Mix coconut and sweetened milk together and spread evenly over partially-baked brownies; bake another 10 minutes. Top with chocolate frosting.

Chocolate Overload Cookie Bars

Marilyn Kuehnast

CRUST:

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|---------------------|---------------------------------------|
| 1 1/2 c. flour | 3/4 c. sugar |
| 1/4 c. cocoa powder | 3/4 c. softened butter (1 1/2 sticks) |

FILLING:

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|--|----------------------------|
| 2 (8 oz.) pkg. softened cream cheese | 1 c. chopped pecans (opt.) |
| 1 c. sugar | 1 c. mayonnaise |
| 2 c. melted chocolate chips (12 oz. bag) | 4 eggs |
| | 2 tsp. vanilla |

Crust: Mix the dry ingredients together, then cut in the softened butter. Mix until crumbly. Spread the mixture in the bottom of the prepared pan and press it down with a spatula. Bake at 350° for 12 minutes.

Filling: Soften the cream cheese and beat it with the mayonnaise until smooth. Gradually add the sugar. Add the eggs, one at a time, beating after each addition. Melt the chocolate chips in the microwave-safe bowl for 3 minutes. Let them cool for a minute or two, then gradually add the chocolate to the cream mixture, mixing thoroughly. Mix in the vanilla. Pour the mixture on top of the crust you just baked. Sprinkle chopped pecans over top. Bake at 350° for 35 minutes. Let it cool to room temperature and THEN CHILL for at least 4 hours. Cut into brownie-size bars.

Garnish the bars with strawberries, whipped cream or powdered sugar, if desired.

Crescent Cream Cheese Bars

Jill Soenen

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|-----------------------------|------------------|
| 2 tubes crescent rolls | 1 tsp. vanilla |
| 2 (8 oz.) pkg. cream cheese | 1/2 tsp. almond |
| 3/4 c. sugar | 1 egg, separated |

Preheat oven to 350°. Grease a 9x13-inch pan. Cover bottom of pan with 1 tube of rolls. Combine cream cheese, sugar, egg yolk, vanilla and almond. Spread over rolls. Top that layer with the other tube of rolls. Beat egg white and brush on top. Bake for 25 minutes.

Date Bars

Signe Sorlie

1/4 c. white sugar	1 3/4 c. sifted flour
3 c. cut-up dates	1/2 tsp. baking soda
1 1/2 c. water	1/3 tsp. salt
3/4 c. soft butter or margarine	1 1/2 c. quick-cooking oatmeal
1 c. brown sugar, firmly packed	

Mix sugar, dates and water; cook over low heat until mixture thickens. Stir to prevent scorching. Set aside to cool. Thoroughly mix butter and brown sugar. Beat until fluffy. Stir flour, baking soda and salt together. Stir into the brown sugar and butter mixture. Add oatmeal and mix well. Divide in half and spread one part into a greased 9x13x2-inch pan. Flatten and press it down with hands so the mixture will cover the bottom of the pan. Spread the cooled date mixture on top. Sprinkle evenly with the second half of the oatmeal mixture. Pat it down lightly with your hands. Bake at 400° until a delicate brown, 25 to 30 minutes. Cut into bars while it is still warm. Remove the bars immediately after cutting to a wire rack to finish cooling.

Double Fudge Fancifill

Eloise Sampson

FILLING:

1/4 c. sugar	1/2 tsp. vanilla
1 T. cornstarch	1 (8 oz.) pkg. cream cheese
2 T. butter or margarine	1 egg
2 T. milk	

BASE:

1 pkg. Pillsbury Plus devils food cake mix	1/3 c. oil
1 c. water	3 eggs

FROSTING:

1 can Pillsbury ready-to-spread chocolate fudge frosting mix

Heat oven to 350°. Grease and flour a 9x13-inch pan. In small bowl, blend all filling ingredients. Beat at highest speed until smooth and creamy. Set aside.

In large bowl, blend cake mix, water, oil and eggs until moistened. Beat 2 minutes on high. Pour half of batter into prepared pan. Pour cream cheese mixture over batter, spreading to cover. Pour remaining batter over cream cheese mixture. Bake at 350° for 45 to 50 minutes, or until toothpick comes out clean. Frost completely-cooled cake. Store in refrigerator.

Dreamy Fudge Bars

Rachel (Lowe) Frieden

1 c. shortening
2 c. packed brown sugar
2 eggs, beaten
2 1/2 c. flour

1 tsp. baking soda
3 c. rolled oats
1/4 tsp. salt

CHOCOLATE FILLING:

1 (12 oz.) pkg. chocolate chips
1 (14 oz.) can sweetened condensed milk

1 T. butter
1 c. chopped walnuts (opt.)
1/4 to 1/2 tsp. almond extract

Cream shortening, sugar and eggs. Set aside. Combine flour, baking soda, salt and oats. Stir dry ingredients into shortening-sugar mixture. Set aside. In a saucepan, mix chocolate chips, milk and butter; melt over low heat. Stir until smooth. Cool slightly. Stir in walnuts and extract.

Press 2/3 of oatmeal mixture into the bottom of a greased jellyroll pan. Cover with chocolate. Sprinkle remaining oatmeal mixture on top. Flatten slightly. Bake at 350° for 20 minutes.

Eagle Brand Magic Cookie Bars

Sandy Kirchhoff

1/2 c. butter or oleo
1 1/2 c. graham cracker crumbs
1 can Eagle Brand sweetened condensed milk

1 (6 oz.) pkg. semi-sweet chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 c. nuts (opt.)

In 9x13-inch pan, melt butter. Remove from heat. Sprinkle graham cracker crumbs over butter. Top with chocolate chips, butterscotch chips and nuts. Press gently. Pour sweetened condensed milk evenly over top. Bake at 350° for 25 minutes, or until golden brown. Cool and cut.

Fruit Cocktail Bars

Judy Rubel

2 eggs
1 1/2 c. sugar
1 (1 lb. 1 oz.) can fruit cocktail, drained

2 1/4 c. flour
1 1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla

Beat eggs and sugar. Add drained fruit cocktail. Add dry ingredients and vanilla. Spread on baking sheet. Then sprinkle with 1 1/3 cups flaked coconut and 1/2 cup chopped pecans. Bake in a 350° oven for 25 to 30 minutes. Cool, then cover with glaze.

GLAZE:

3/4 c. white sugar
1/2 c. oleo (1 stick)

1/4 c. evaporated milk
1/2 tsp. vanilla

Boil for 2 minutes. Cool. Drizzle over cooled bars.

German Chocolate Bars

Marilyn Lehrman

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|--|---------------------|
| 1 box German chocolate cake mix | 1/2 c. sugar |
| 8 oz. cream cheese | 1 egg |
| 1/2 c. chocolate chips | |

Mix cake according to package directions. Spread in lightly-greased jellyroll cake pan.

Mix 1/2 cup sugar, 1 egg and cream cheese in separate bowl. Drop this mixture by spoonfuls on batter. Swirl with knife. Sprinkle chocolate chips on top. Bake at 350° for 25 to 30 minutes.

German Chocolate Coconut Bars

Ellen Vanderhoff

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|--|---|
| 1 (18.25 oz.) German chocolate cake mix | 1 lg. egg |
| 1/3 c. margarine, softened | 1 tsp. vanilla |
| 1 lg. egg | 1 1/3 c. flake coconut, divided |
| 1 (14 oz.) can sweetened condensed milk | 1 c. chopped pecans |
| | 6 oz. Nestlé Toll House swirled morsels, divided |

Blend cake mix, margarine and 1 egg. Mixture will be crumbly. Press into bottom of ungreased 9x13-inch cake pan. Combine sweetened condensed milk, egg and vanilla, then add 1 cup coconut and 1/2 cup morsels. Spread over base layer, then sprinkle remaining coconut, morsels and pecans over the top. Bake for 30 to 32 minutes at 350°, or until center is almost set. It will firm when cool.

Goo-Goo Bars

Ruth Kellner

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|---|---|
| 1 (12 oz.) bag chocolate chips | 8 oz. unsalted peanuts |
| 2 T. oleo | 1 bag mini marshmallows (about 6 c.) |
| 1 can Eagle Brand sweetened condensed milk | |

Melt chocolate chips and oleo over low heat. Add milk and mix well. Stir in peanuts and marshmallows. Butter hands and spread in 9x13-inch greased pan. Chill and cut into squares.

Goody Bars

Jana Hauck

CRUST:

1 chocolate cake mix
1/2 c. oleo

1 beaten egg

TOPPING:

1 can Eagle Brand milk
6 oz. butterbrickle bits

1/2 c. chopped nuts

Mix the crust ingredients like for making pie crust and pat in a greased jellyroll pan. Mix the topping ingredients together and put over crust. Bake at 350° for 25 to 30 minutes.

Hip-Hugger Bars

Ronda Bacon

1 c. brown sugar
1/2 c. butter
1 egg
1 1/4 c. flour

1 1/2 c. quick oatmeal
1/2 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla

FILLING:

1 can Eagle Brand milk
1 T. butter

1 (6 oz.) pkg. milk chocolate chips

Mix brown sugar, butter, egg, flour, oatmeal, baking soda, salt and vanilla. Put 2/3 of mixture on the bottom of a 9x13-inch lightly-greased pan. Melt filling ingredients in double boiler. Spread over mixture in bottom of pan. Sprinkle rest of mixture on top of filling. Bake at 350° for 20 minutes.

Indians

Marlys Johnson

2 sq. semi-sweet chocolate
3 well-beaten eggs
1 c. sugar
1/2 tsp. baking powder
1 c. chopped nuts

1/2 c. butter or oleo
1/4 tsp. salt
3/4 c. flour
1 tsp. vanilla

Melt chocolate in top of a double boiler (or in the microwave). Add butter and stir until melted. Break eggs into mixing bowl and beat. Add sugar slowly, then the flour that's been sifted with baking powder, salt and nuts. Add the vanilla and chocolate mixture last. Mix well and spread in a 9x13-inch greased pan; bake at 350° for 20 minutes. Cut into squares while still warm.

This was the first recipe my mother taught me to make. I, in turn, did the same with my 2 daughters.

Lemon Bars

Evelyn Ruby

1 c. softened margarine
1/2 c. powdered sugar

2 c. flour
4 eggs, well beaten

Add:

2 c. sugar
6 T. lemon juice
3 T. flour

Dash of salt
1 tsp. baking powder

Mix first 3 ingredients like pie crust. Pat into bottom of 9x13-inch pan. Bake for 20 minutes at 325°.

Beat eggs and remaining ingredients with mixer. Bake for 25 to 30 minutes at 325°. Sprinkle top with powdered sugar.

Lemon Bars

Diane Lehman

1 box lemon cake mix
3 eggs
1 can lemon pudding
1/2 tsp. lemon juice

3/4 c. flour
1/2 c. sugar
3/4 stick margarine (6 T.)

Mix lemon cake, eggs, lemon pudding and lemon juice. Place in a jellyroll pan sprayed with Pam. Mix flour, sugar and oleo until crumbly. Put on top of lemon mixture. Bake at 350° for 25 to 30 minutes.

Nutella Bars

Marlys Johnson

1 pkg. cherry chip cake mix
2 eggs
2 jars chocolate hazelnut Nutella
8 oz. cream cheese

1 stick melted butter
3 tsp. almond flavoring
1 lb. powdered sugar
3 eggs

Beat cake mix, 2 eggs, melted butter and almond flavoring together until smooth. Put into a greased 9x13-inch cake pan. Spread 1 jar of Nutella over the batter. Beat powdered sugar, cream cheese and 3 eggs until creamy. Pour over Nutella layer. Bake at 350° for 40 to 45 minutes.

When cool, cut into squares and put a dollop of Nutella (from second jar) on each piece. Top with a maraschino cherry. Keep refrigerated.

Nutella is a hazelnut/chocolate spread which can be found in grocery stores and also at Wal-Mart. It is also delicious spread on toast.

Amazing Peanut Butter Squares

Marlys Johnson

1 c. sugar

2 eggs

1/2 tsp. baking powder

1 tsp. vanilla

2 c. marshmallow creme

1 c. peanut butter

1/2 c. margarine

3/4 c. flour

1/2 tsp. salt

1/2 c. cocoa, or 2 sq. melted
chocolate

1 (12 oz.) bag chocolate chips

2 c. Rice Krispies

Cream margarine and sugar until fluffy. Beat in eggs. Sift dry ingredients together and stir in. Stir in vanilla and chocolate. Place in 9x13-inch greased and floured pan. Bake for 20 minutes at 350°. Remove from oven and drop marshmallow creme on top. Return to oven for 2 to 3 minutes, until creme is melted. Remove from oven and spread marshmallow creme. Let cool. Melt chocolate chips with peanut butter. When melted, add cereal. Spread over marshmallow topping. Refrigerate. When firm, cut into squares.

Peanut Squares

Shirley Reimers

2 boxes Pillsbury white cake mix

2 lb. powdered sugar

6 egg yolks

3 T. butter

Light cream

Prepare cake according to package directions, reserving the egg yolks. Spread the batter on a 12x17-inch cookie sheet. Cut the cooled cake in squares.

Mix the egg yolks, butter and enough light cream to make an easy spreading frosting. Frost squares of cake. Roll the frosted squares in ground Spanish salted peanuts, using approximately 2 pounds.

I chop the peanuts using a food grinder. This recipe may be cut in half, using only one cake mix.

As you go through life, try to improve yourself, not prove yourself.

Peanut Butter Bars

Joy Kirchhoff

1 c. brown sugar
 1/2 c. peanut butter
 1/2 c. margarine
 1 egg
 1 tsp. vanilla

1 1/2 c. flour
 1 tsp. baking soda
 1/2 tsp. salt
 1/4 c. quick oatmeal

FROSTING:

1 1/2 c. powdered sugar
 2 T. margarine

2 T. peanut butter
 2 to 3 T. milk

Mix sugar, peanut butter and margarine; add egg and vanilla. Add dry ingredients, then mix well. Pat into ungreased 9x13-inch pan. Bake at 350° for 15 to 20 minutes. Don't overbake.

Frosting: Beat ingredients until creamy.

Peanut Butter Bars

Marilyn Lehrman

1 c. peanut butter
 2/3 c. butter or margarine
 1 1/2 c. brown sugar
 1 1/2 c. white sugar
 1 tsp. vanilla

4 eggs, beaten
 1/2 c. chocolate chips
 2 c. flour
 2 tsp. baking powder
 1 tsp. salt

Cream butters; add sugars, creaming well. Beat in eggs and vanilla. Add chocolate chips. Stir in sifted dry ingredients. Spread dough on lightly-buttered cookie sheet. Bake at 350° for 25 to 30 minutes.

Peanut Butter Fudge Brownie Bars

Ashley Hauck

1 c. butter, melted
 1 1/2 c. sugar
 2 eggs
 1 tsp. vanilla extract
 1 1/4 c. flour
 2/3 c. Hershey's cocoa
 1/4 c. milk

1 1/3 c. chopped pecans, divided
 1/2 c. butter
 1 (10 oz.) pkg. peanut butter chips
 1 (14 oz.) can sweetened condensed milk
 1/4 c. chocolate chips

In a large bowl, combine melted butter (1 cup), sugar, eggs and vanilla; beat well. Add flour, cocoa and 1/4 cup milk. Stir in 1 cup pecans. Pour into greased 9x13-inch pan. Bake for 25 to 30 minutes at 350°, or just until edges begin to pull away from sides. Cool completely in pan on wire rack.

In medium saucepan over low heat, melt 1/2 cup butter and peanut butter chips, stirring constantly. Stir in sweetened condensed milk until smooth; pour over baked layer.

Place chocolate chips in microwave bowl and microwave on HIGH for 45 seconds, stirring until chips are melted. Drizzle bars with melted chocolate; sprinkle with remaining nuts. Refrigerate 1 hour, or until firm. Cut into bars.

Pumpkin Bars

Sue Kuehnast

BARS:

4 eggs
1 c. oil
2 c. sugar
1 (15 oz.) can pumpkin
2 c. flour
2 tsp. baking powder

1 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves
1/2 tsp. nutmeg

FROSTING:

1 (8 oz.) pkg. cream cheese
3/4 stick butter
1 tsp. vanilla

1 T. milk
4 c. powdered sugar

Grease and flour baking sheet. Mix and bake at 350° for 25 to 30 minutes. When bars are cool, mix frosting ingredients; spread and enjoy!

Raisin Bars

Marlys Nesbitt

1/2 c. shortening
1 c. water
1 c. raisins
1 c. sugar
1/2 tsp. cinnamon
1/8 tsp. salt

2 c. flour
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. vanilla
1/2 c. chopped nuts

Boil first 4 ingredients for 3 minutes. Let cool. Mix rest of ingredients together and add to cooled raisin mixture. Bake at 350° in a 9x13-inch pan for 25 to 30 minutes.

We live in the present, we dream of the future, but we learn eternal truths from the past.

Sour Cream Raisin Bars

Jackie Schulze

CRUST:

1 1/2 c. quick oatmeal
1 1/2 c. flour
1 c. brown sugar

1 tsp. baking soda
1 c. oleo

FILLING:

1 1/2 c. raisins
Water, to cover raisins
2/3 c. white sugar
1 1/2 c. brown sugar
1 1/2 T. (heaping) flour

3 egg yolks, beaten
1 T. dark vinegar
1 tsp. vanilla
1 sm. ctn. sour cream

Crust: Mix the crust ingredients together. Put half of mixture into sprayed 9x13-inch pan. Bake for 15 minutes at 350°.

Filling: Cover raisins with water and simmer until raisins are soft. Mix together the sugars and flour and stir quickly into raisins. Simmer until thick. Add the 3 beaten egg yolks. Boil only enough to cook eggs. Remove from heat and add the vinegar, vanilla and sour cream. Stir well and pour over the crust. Sprinkle the rest of the crust mixture on top of filling. Bake for 15 to 20 minutes at 350°. Don't overbake, but underbaked isn't good either.

Rhubarb Bars

Lorna Stellhorn

3 c. rhubarb, cut up
1/2 c. water
2 T. cornstarch
1 1/2 c. (or less) sugar
1 tsp. vanilla

1 1/2 c. oatmeal
1 1/2 c. flour
1 c. shortening
1 c. brown sugar
1/2 tsp. baking soda

Dissolve cornstarch in water; add rhubarb, sugar and vanilla, and cook until thickened, then set aside. Mix together the oatmeal, flour, brown sugar and baking soda; Mix in shortening until crumbly.

Pat 3/4 of the mixture into a 9x13-inch pan. Pour rhubarb mixture over crust. Sprinkle remaining crumb mixture over crust. Bake at 375° for 30 to 35 minutes. Cool and cut into small squares.

Rhubarb Dream Bars

Gail (Ernst) Smith

1 1/4 c. flour, divided
 1/3 c. confectioners' sugar
 1/2 c. cold butter or margarine
 1 1/4 to 1 1/2 c. sugar

2 eggs
 2 c. finely-chopped rhubarb
 1/2 c. chopped walnuts
 1/2 c. flaked coconut

In a bowl, combine 1 cup flour and confectioners' sugar. Cut in the butter until crumbly. Pat into a lightly-greased 9x13x2-inch baking dish. Bake at 350° for 13 to 15 minutes, or until edges are lightly browned.

In a bowl, combine the sugar and remaining flour. Add eggs; mix well. Stir in rhubarb, walnuts and coconut; pour over crust. Bake 30 to 35 minutes longer, or until set. Cool on a wire rack. Cut into bars. Yield: 2 1/2 to 3 dozen.

Scotcheroos

Rachel Stockdale

1 c. Karo syrup
 1 c. sugar
 1 c. peanut butter

6 c. Rice Krispies
 1 pkg. semi-sweet chocolate chips

Bring the Karo syrup and sugar to a boil. Remove from heat. Add peanut butter; mix well, then add Rice Krispies. Mix well. Pour into a greased pan and press down mixture firmly.

Melt chocolate chips over very low heat. Spread over the Rice Krispie mixture for the topping. Cool. Chocolate will harden. Cut and serve.

Scotcheroos

Russ, Spencer and Levi Naeve

1/4 c. oleo
 1 c. white sugar

1 c. white syrup

Bring to boil and add:

1 c. peanut butter

6 c. Rice Krispies

Spread in a 9x13-inch pan.

Melt:

1 c. semi-sweet chocolate chips

1 c. butterscotch chips

Spread over bars.

Split Levels

Marilyn Kuehnast

1 c. (6 oz. pkg.) semi-sweet
chocolate pieces
1/3 c. evaporated milk
2 T. sesame seed

1 (3 oz.) pkg. cream cheese
1/2 c. chopped walnuts
1/4 tsp. almond extract

CRUST:

1 1/2 c. flour
1/4 tsp. salt
1/2 c. butter, softened
1/4 tsp. almond extract

1/2 tsp. baking powder
3/4 c. sugar
1 egg

In a saucepan, combine chips, cream cheese and milk. Melt over low heat, stirring constantly. Remove from heat. Stir in remaining filling ingredients. Blend well. Set aside.

In large mixer bowl, combine all crust ingredients. Blend well until particles are fine. Press 2/3 crumb mixture into a greased cookie sheet. Spread filling over base. Sprinkle remaining crumbs over top of filling. Bake at 375° for 20 to 25 minutes. Cool completely; cut into 24 bars.

Toffee Nut Bars

Pastor and Mardy Snyder

BOTTOM LAYER:

1/2 c. butter
1/2 c. brown sugar

1 c. flour

Cream butter; add brown sugar and flour. Work in with hands, then put into bottom of a 9-inch pan and bake for 10 minutes at 350°.

TOP LAYER:

2 eggs
1 c. brown sugar
1 tsp. vanilla
2 T. flour

1 tsp. baking powder
1/2 tsp. salt
1 c. chopped nuts

Beat eggs, then stir in brown sugar, vanilla, sifted flour, baking powder and salt. Stir in sugar mix. Blend in nuts (could also add 1 cup coconut, if desired), spread evenly over slightly-cooled bottom layer and bake for 25 minutes at 350°. When cooled, cut into bars.

Toll House Cookie Brittle

Becky Vaudt

- | | |
|---------------------------|----------------------------------|
| 1 c. margarine | 2 c. flour, sifted |
| 1 1/2 tsp. vanilla | 6 oz. chocolate chips |
| 1 tsp. salt | 1 c. nuts, finely chopped |
| 1 c. sugar | |

Preheat oven to 375°. Mix margarine, salt and vanilla. Beat in sugar. Add flour, chips and 1/2 cup nuts. Press evenly into ungreased 10x15-inch jellyroll pan. Sprinkle remaining nuts on top. Bake for 25 minutes, or until golden brown. Cool and break into pieces.

Note: There are no eggs in this recipe.

Vivian's Yummy Bars

Marilyn Kuehnast

- | | |
|-------------------------------|--|
| 1 c. butter | 1 box German chocolate cake mix |
| 3 c. mini marshmallows | 6 oz. butterscotch chips |
| 1 1/2 c. coconut | 1 can sweetened condensed milk |

Melt butter in jellyroll pan. Sprinkle German chocolate cake mix over melted butter. Sprinkle miniature marshmallows over cake mix. Next, sprinkle butterscotch chips and coconut on top. Lastly, drizzle condensed milk over the top. Bake at 350° for 20 to 25 minutes.

Cakes

Happiness Cake

Donna Day

- | | |
|--------------------------------------|--------------------------------|
| 1 c. good thoughts | 2 c. sacrifice |
| 1 c. kind deeds | 2 c. well-beaten faults |
| 1 c. consideration for others | 3 c. forgiveness |

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith; blend well. Fold into daily life. Bake well with warm of human kindness and serve with a smile, anytime. It will satisfy the hunger of starved souls.

Coconut Pecan Frosting

Bernice Gronbach

1 c. evaporated milk	1 tsp. vanilla
1 c. sugar	1 1/2 c. coconut
3 egg yolks	1 c. nutmeats
1/4 lb. oleo	

Combine evaporated milk, sugar, egg yolks, oleo and vanilla. Cook and stir over medium heat until thickens, or about 12 minutes. Add coconut and nuts; beat until thick enough to spread.

Decorator Frosting

Kerry Anderson

3 1/2 c. powdered sugar	1/2 tsp. cream of tartar
1/3 c. Crisco	1/4 c. water
1 tsp. vanilla flavoring	

Mix all ingredients together. Add food coloring for decorating. This recipe works good for decorating cakes or cookies.

Mom's Fluffy Frosting

Keri Burmeister

1 c. shortening	3 T. flour
1 c. sugar	1 c. milk
1 tsp. clear vanilla	

Cream the shortening, sugar and vanilla. Cook the flour and milk until it's thick. Cool the milk/flour mixture enough so it doesn't melt the shortening, then slowly add milk/flour to creamed mixture, beating constantly, until thoroughly mixed and light and fluffy.

Easy Fudge Frosting

Cindy Harris

1 c. sugar	1/4 c. milk
4 T. cocoa	Dash of salt
1/4 c. oleo	

Boil the above for 1 minute. Remove from heat and let set awhile. Add 1 teaspoon vanilla. Beat until thick enough to spread.

In memory of Lloyd and Helen Harris.

Twinkie Frosting

Judy Gronbach

1 c. cold water

5 T. flour

Cook over low heat, stirring constantly until pasty. Cool completely.

1/2 c. Crisco

2 tsp. vanilla

1 stick oleo

1 c. sugar

Beat until fluffy, then add cooled paste mix and frost.

Angel Food Cake

In Memory of Elma Hauck

1 c. + 3 T. Swans Down cake flour

1 1/2 tsp. cream of tartar

1 1/2 c. sifted powdered sugar

1/2 tsp. salt

1 1/2 c. egg whites

1 tsp. vanilla

1 c. granulated sugar

Sift Swans Down cake flour, then measure the 1 cup plus 3 tablespoons. Next, sift powdered sugar and measure 1 1/2 cups, and stir both together. Beat egg whites until foamy. Add cream of tartar, salt and vanilla; beat. Next, add granulated sugar, a little at a time; keep beating until stiff (not dry). Fold in flour and powdered sugar in small amounts; put into large tube pan. Do not grease pan. Bake for 15 minutes at 350°, then 15 to 20 minutes at 375°. Cool cake inserted on pop bottle.

Elma baked many angel food cakes for the ladies aid bazaars.

Chocolate Angel Food Cake

Joyce Thompson

1 1/2 c. egg whites

1 tsp. vanilla

1/4 tsp. salt

2 c. sugar

1 tsp. cream of tartar

1 c. sifted cake flour

4 T. cold water

5 T. cocoa

Beat the egg whites and salt until foamy. Add and beat the cream of tartar, water and vanilla until peaks form. Sift and fold in the sugar. Sift the flour and cocoa together 5 times and fold into the batter. Pour into clean angel food cake pan and bake for 55 minutes at 350°.

Apple Cake

Lorna Stellhorn

2 c. peeled, raw sliced apples
1 egg
1 c. sugar
1/4 c. cooking oil
1 c. chopped nuts

1/4 tsp. vanilla
1 tsp. cinnamon
1 c. flour
1 tsp. baking soda
1/4 tsp. salt

In large bowl, stir and mix well apples and egg. Add sugar and cooking oil; stir. Add nuts and vanilla. Add cinnamon; mix well. Sift flour, baking soda and salt; add to first mixture and blend well. Put in greased 9x13-inch pan. Bake at 350° for 40 minutes.

When cool, sprinkle with powdered sugar.

Apple Cake

Kirsten Lehman Decker,
Former Member

1 can apple pie mix (Wilderness,
more fruit)
2 c. flour
1 1/2 tsp. baking soda
1 tsp. cinnamon

1 tsp. salt
2 eggs
2/3 c. salad oil
1 c. sugar
1/2 c. nuts (opt.)

TOPPING:

Boil for 2 minutes:

3/4 c. sugar
1/4 c. Pet or Carnation milk

1/2 c. margarine
1/2 tsp. vanilla

Place ingredients in bowl, stir with spoon. Pour into 9x13-inch pan and bake for 35 minutes at 350°.

When serving, place serving in dish and top with topping.

Delicious!

Chopped Apple Cake

Becky Vaudt

1/2 c. shortening or oleo
1 c. brown sugar
1 egg, beaten
1 1/2 c. flour
1 tsp. baking soda

1/4 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
2 c. chopped apples

TOPPING:

3/4 c. brown sugar
1/4 c. oleo

1/4 c. flour
1/4 c. nuts

Cream shortening and brown sugar. Beat in egg and vanilla. Sift dry ingredients and add to mixture. Stir in chopped apples. Pour into greased 8x8-inch cake pan. Mix crumb topping and put on top of cake. Bake for 35 minutes at 350°.

Fresh Apple Cake

Marilyn Kuehnast

- | | |
|------------------------------------|-------------------------|
| 2 c. sugar | 1/2 c. margarine |
| 2 eggs | 2 c. flour |
| 1 tsp. baking soda | 1 tsp. salt |
| 1/2 tsp. nutmeg | 1 tsp. cinnamon |
| 4 c. apples, peeled & chopped fine | 1 c. nuts, chopped fine |

SAUCE:

- | | |
|--------------------|----------------|
| 1 c. sugar | 1/2 c. butter |
| 1/2 c. half & half | 1 tsp. vanilla |

Combine sugar and margarine together. Add eggs, one at a time, beating well. Add remaining ingredients. Pour into greased 9x13-inch pan. Bake at 350° for 15 minutes. Reduce heat to 300° and continue baking for 45 minutes.

Sauce: Melt butter. Add sugar and half & half. Cook over low heat until mixture coats the spoon. Stir constantly. Spoon some over each piece of cake as you serve it.

Yield: 12 to 15 servings.

Note: Refrigerate leftover sauce and reheat as needed.

Gran's Apple Cake

Gail (Ernst) Smith

- | | |
|-------------------------------|--|
| 1 2/3 c. sugar | 2 tsp. baking soda |
| 2 eggs | 2 tsp. ground cinnamon |
| 1/2 c. unsweetened applesauce | 3/4 tsp. salt |
| 2 T. canola or vegetable oil | 6 c. chopped, peeled tart apples
(about 3 med.) |
| 2 tsp. vanilla extract | 1/2 c. chopped pecans |
| 2 c. all-purpose flour | |

FROSTING:

- | | |
|--|---------------------------|
| 4 oz. reduced-fat cream cheese | 1 tsp. vanilla extract |
| 2 T. butter, softened (no substitutes) | 1 c. confectioners' sugar |

In a mixing bowl, combine the sugar, eggs, applesauce, oil and vanilla. Beat for 2 minutes on medium speed. Combine the flour, baking soda, cinnamon and salt; add to applesauce mixture and beat until combined. Fold in apples and pecans. Transfer to a 9x13x2-inch baking dish coated with nonstick cooking spray. Bake at 350° for 35 to 40 minutes, or until top is golden brown and a toothpick inserted comes out clean.

Frosting: Combine cream cheese, butter and vanilla in a small mixing bowl until smooth. Gradually beat in confectioners' sugar (mixture will be soft). Spread over cooled cake.

Yield: 18 servings.

Apple Cinnamon Cake

Ellen Vanderhoff

- 1 (18.25 oz.) pkg. yellow or spice cake mix
- 1 (21 oz.) can apple or peach pie filling

- 3 eggs
- 3 tsp. sugar
- 1 tsp. ground cinnamon

Blend first 3 ingredients. Spread half of batter in greased 9x13-inch cake pan. Sprinkle with half the cinnamon and sugar. Repeat layers. Bake at 350° for 30 to 35 minutes.

Applesauce Cake

In Memory of Mrs. Gottlieb Kuehnast,
Grandmother of Dale Kunert, Charter Member of Zion

- 1/2 c. butter
- 1 egg
- 1 c. sugar
- 1 1/2 c. applesauce (no sugar added)

- 2 c. flour
- 2 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. cloves

Mix all ingredients and bake in square pan at 350° for 40 to 45 minutes.

Applesauce Cake

Becky (Harris) Peterson

- 1/2 c. margarine
- 1 c. sugar
- 1 1/2 c. sweetened applesauce
- 2 c. flour

- 2 tsp. baking soda, mixed into applesauce
- 1 c. raisins
- 1 c. nuts (opt.)

Mix all ingredients together. Bake in 9x13-inch pan at 350° for 45 minutes, or until done with the toothpick method.

In memory of Richard Hacker.

Banana Cake

Loretta Grebner

- 1 1/2 c. sugar
- 1/2 c. margarine or butter
- 2 eggs
- 5 T. sour milk

- 1 tsp. baking soda
- 1 tsp. vanilla
- 2 c. flour
- 3 mashed bananas (add last)

Mix all ingredients together. Add bananas last. Bake in 9x13-inch greased pan at 350° until done.

Black Magic Cake with Buttercream Frosting

Carla Grebe Fedeler

2 c. sugar
1 3/4 c. all-purpose flour
3/4 c. cocoa
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt

2 eggs
1 c. strong black coffee
1 c. buttermilk or sour milk
1/2 c. vegetable oil
1 tsp. vanilla

Preheat oven to 350°. Grease and flour 2 (9-inch) round pans or a 9x13x2-inch baking pan. In a large mixing bowl, blend first 6 ingredients; add eggs, coffee, buttermilk, oil and vanilla. Beat on medium speed 2 minutes (batter will be thin). Pour batter into prepared pans. Bake round pans for 30 to 35 minutes; rectangular pans for 35 to 40 minutes, or until wooden toothpick inserted in center comes out clean.

BUTTERCREAM FROSTING:

1 c. butter
1 box confectioners' sugar
2 tsp. vanilla

1/8 tsp. salt
Whipping cream or milk

Whip butter until fluffy; add most of sugar, vanilla and salt. Beat on high speed. Add cream, a tablespoon at a time, and more sugar until frosting is fluffy and spreads easily.

Candy Bar Cake

Becky Vaudt

1 pkg. German chocolate pudding
cake
1 can sweetened condensed milk

1 jar caramel ice cream topping
8 oz. Cool Whip
4 Skor candy bars, frozen

Make cake according to directions. Bake in a 9x13-inch cake pan. Poke holes in cake immediately after baking. Mix condensed milk and caramel. Pour on top of cake. Cool. Top with Cool Whip. Break-up the Skor candy bars into chunks and sprinkle on top.

Jill's Carrot Cake

Louise Hauck

1 1/2 c. Wesson oil
2 c. sugar
4 eggs
1 tsp. salt
2 tsp. cinnamon
1 tsp. vanilla

2 c. flour
2 tsp. baking soda
2 c. grated carrots
1 c. crushed pineapple
1 c. broken walnuts
1 c. raisins

FROSTING:

8 oz. cream cheese
1 stick butter
1 lb. powdered sugar

4 oz. flaked coconut
1 c. broken walnuts

Cream sugar, oil and eggs. Add spices and vanilla. Stir in flour with baking soda. Stir in carrots, pineapple and walnuts. Bake at 350° for 40 to 55 minutes.

Mix frosting ingredients and spread on cooled cake.

Note: Can use 9x13-inch pan, greased and floured, or layer pans.

Chocolate-Chocolate Bundt Cake

Gerry Christensen

1 pkg. German chocolate cake mix
1 sm. pkg. instant vanilla pudding
4 eggs
1/2 c. water

1/2 c. oil
8 oz. sour cream
1 c. mini chocolate chips

FROSTING:

1 c. sugar
1/4 c. butter or oleo
4 T. milk

1/2 tsp. vanilla
1/2 c. chocolate chips

Mix all cake ingredients, except chocolate chips, with mixer. Then fold in chocolate chips. Pour into greased and floured bundt pan. Bake at 350° for about 45 to 50 minutes. Cool for 15 minutes, then turn onto plate. Cool completely.

Frosting: Combine sugar, butter and milk in saucepan; boil for 30 seconds. Remove from stove and add chocolate chips and vanilla. Stir for 10 minutes while bottom of pan is in ice water. Drizzle over cake.

Variation: Sprinkle cake with powdered sugar instead of frosting.

Chocolate Cake

Cindy Harris

3 c. flour	1 tsp. salt
2 c. sugar	2/3 c. Wesson oil
1/3 c. cocoa	2 tsp. vinegar
2 tsp. baking soda	2 c. water

Put all ingredients in large mixing bowl. Beat about 2 minutes. Bake at 350° for 35 to 40 minutes.

Mocha frosting is good with this cake: powdered sugar, oleo, vanilla, cocoa and strong coffee.

In memory of Lloyd and Helen Harris.

Chocolate Cookie Cake

Pauline Bowman

4 T. cocoa	1/2 tsp. salt
2 sticks margarine (1 c.)	2 c. sugar
1 c. water	2 eggs, slightly beaten
2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 c. buttermilk

Combine cocoa, margarine and water. Bring to boil, or until margarine melts. Don't cool. Mix flour, baking soda and sugar; add to cocoa mixture. Beat in eggs. Add vanilla and buttermilk. Bake in 10x15-inch pan at 375° for 20 minutes.

FROSTING:

1 1/2 c. sugar	6 T. milk
6 T. margarine	1/2 c. milk chocolate chips

Melt margarine and chips together gradually. Combine with rest of ingredients and bring to a boil; boil 1 minute. Add 12 miniature marshmallows; mix well. Cool and stir until thick enough to spread on cake.

The really happy man is the one who enjoys the scenery when he has to take a detour.

Chocolate Sheetcake

Dawn Mason

2 c. flour
2 c. sugar
1 stick butter
2 eggs
1/2 tsp. salt
4 T. baking cocoa

1/2 c. oil
1 c. water
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla

Mix flour and sugar. In a saucepan, bring to boil the butter, cocoa, oil and water. Pour this mixture over flour and sugar plus eggs, salt, buttermilk, baking soda and vanilla. Beat well. Bake in 10x15-inch pan at 400° for 20 minutes. Do not overbake.

For icing, bring to a boil 1 stick butter, 4 tablespoons milk and 4 tablespoons cocoa. Add about 1 box powdered sugar and 1 teaspoon vanilla. Spread while cake is a little warm.

German Chocolate Cake

Mary Grebe

1 pkg. sweet chocolate
2 sticks butter
4 egg yolks
2 1/2 c. cake flour, sifted
1/2 tsp. salt
4 egg whites, stiffly beaten

1/2 c. boiling water
2 c. sugar
1 tsp. vanilla
1 tsp. baking soda
1 c. buttermilk

Melt chocolate in boiling water. Set aside and cool. Cream butter and sugar until fluffy. Add yolks, one at a time, beating well after each addition. Blend in chocolate and vanilla. Sift dry ingredients together. Add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten egg whites. Pour into three 8- or 9-inch cake pans lined with paper. Bake at 350° for 30 to 40 minutes.

Mom's Never-Fail Chocolate Cake and Frosting

In Memory of Esther Kuehnast

2 c. sugar
1/2 c. cocoa
2/3 c. oleo
2 eggs
Pinch of salt

1 c. cold water
2 1/2 c. sifted flour
2 tsp. baking soda
1/2 c. hot water
1 tsp. vanilla

CHOCOLATE FROSTING:

1 c. sugar
1/4 c. oleo
1/4 c. milk

2 T. cocoa
1 tsp. vanilla

Combine sugar and oleo; beat until mixed. Add cocoa, eggs and salt. Add cold water with the flour. Add baking soda to hot water; add to the batter with vanilla. Put in a 9x13-inch pan. Bake at 350° for 35 minutes.

Frosting: Boil sugar, oleo, milk and cocoa for 2 minutes. Add vanilla last. Cool slightly and beat until spreading consistency.

Most Dangerous Chocolate Cake

Merrilyn Kamp

1 coffee cup
4 T. flour
2 T. baking cocoa
4 T. sugar
1 egg

3 T. milk
3 T. oil
3 T. chocolate chips
Splash of vanilla

Add dry ingredients to mug; mix well. Add egg and mix thoroughly. Pour in milk and oil; mix well. Add chocolate chips and vanilla; mix again. Put mug in microwave and cook on HIGH (1000 watts) for 3 minutes. The cake will rise over top of mug, but don't be alarmed. Allow to cool a little, tip onto a plate. This can serve 2 people, if you want to share.

Why? the most dangerous cake, because we are only minutes away from cake any time day or night.

No-Egg Chocolate Cake

Vivian Olson

3 c. flour
2 c. sugar
1 tsp. salt
2 tsp. baking soda
6 T. cocoa

12 T. oil
2 T. vinegar
2 tsp. vanilla
2 c. water

FROSTING:

1 1/2 c. sugar
6 T. milk

6 T. oleo
1/2 c. chocolate chips

Mix the flour, sugar, baking soda, salt and cocoa together. Add the oil, vinegar, vanilla and water; mix well. Put into a 9x13-inch greased cake pan. Bake at 350° for 25 to 30 minutes.

Stir the first 3 frosting ingredients until it comes to a full boil. Boil for 30 seconds. Add the chocolate chips and stir to blend. Frost.

Nutty Coconut Chocolate Cake

Darla Opheim

1 (18.5 oz.) pkg. devils food cake mix
1 (12 oz.) can evaporated milk
2 1/2 c. sugar
25 lg. marshmallows

14 oz. flaked coconut
1/2 c. butter or margarine
2 c. chocolate chips
3 oz. toasted almond slivers

Mix cake mix and bake as directed in a 9x13-inch cake pan. In saucepan, combine 1/2 can milk and 1 1/2 cups sugar; bring mixture to a rapid boil. Quickly remove from heat and add marshmallows. Stir until melted. Stir in coconut. Pour mixture over top of cake.

In saucepan, combine remaining sugar and remaining milk; bring to a boil. Remove from heat and add butter or margarine and chocolate chips. Stir until melted. Mix in toasted almond slivers. Pour mixture over top of coconut-topped cake. Chill for at least 2 hours before serving.

Note: Cake tastes best if baked the day before.

If you like Almond Joy candy bars, you'll love this cake!

Chocolate Oatmeal Cake

Kathy Gonnerman

1 3/4 c. boiling water
 1 c. oatmeal
 1 c. brown sugar
 1 c. white sugar
 1 tsp. vanilla
 1 stick butter
 3/4 c. milk chocolate chips
 1/2 c. walnuts, chopped

2 eggs, beaten
 1 3/4 c. flour
 1 tsp. baking soda
 1/2 tsp. salt
 2 T. cocoa
 3/4 c. milk chocolate chips
 Cool Whip

Pour boiling water over oatmeal. Let set 10 minutes. Add brown and white sugars, vanilla and butter. Stir until butter melts. Beat in eggs. Add flour, baking soda, salt and cocoa; mix well. Add 3/4 cup milk chocolate chips. Pour into greased 9x13-inch cake pan. Sprinkle 3/4 cup milk chocolate chips and 1/2 cup walnuts. Bake at 350° for 40 minutes. Cool and serve with Cool Whip. Yield: 15 to 18 servings.

Pauline's Chocolate Cake

Marlys Johnson

1 c. boiling water
 1 c. lard
 1 c. sour milk
 2 T. vinegar
 2 1/2 c. flour
 1 tsp. salt

2 tsp. baking soda
 2 c. sugar
 1 tsp. vanilla
 2 beaten eggs
 1/2 c. cocoa

Mix boiling water and baking soda together; set aside. Cream the lard and sugar, then add sour milk, vinegar, vanilla and beaten eggs. Sift together flour, cocoa and salt. Add slowly, then add water/baking soda last. Pour into a greased and floured 9x13-inch cake pan. Bake at 350° until a toothpick inserted in center comes out clean.

Sour Cream Chocolate Cake

Doris Gillespie

2 c. sugar
 2/3 c. Crisco oil
 2 lg. eggs, well beaten
 6 T. cocoa

2c. flour

FROSTING:

6 T. oleo
 6 T. milk
 1 1/2 c. sugar

1 1/2 tsp. baking soda
 1/4 tsp. salt
 1/2 c. sour cream
 1 c. very hot water

1/2 c. milk or semi-sweet chocolate chips

Blend sugar, oil and eggs. Add rest of ingredients; beat 3 minutes. Pour into greased 9x13-inch pan and bake at 350° for 40 minutes. Test with toothpick. If it comes out clean, it is done.

Frosting: Using a heavy saucepan, melt oleo and add milk and sugar. Mix and bring to a rolling boil; boil about 45 seconds. Take off burner and add 1/2 cup chocolate chips. Beat until smooth. Spread while warm.

Too Much Chocolate Cake

Sylvia Milledge

1 (18.25 oz.) pkg. devils food cake mix
 1 (5.9 oz.) pkg. instant chocolate pudding mix
 1 c. sour cream

1 c. vegetable oil
 4 eggs, beaten
 1/2 c. warm water
 2 c. semi-sweet chocolate chips

Preheat oven to 350°. In large bowl, mix together cake mix, pudding mix, sour cream, oil, eggs and water. Stir in chocolate chips and pour into a well-greased 12-cup bundt pan. Bake for 50 to 55 minutes, or until top is springy to the touch and a toothpick comes out clean. Cool at least 1 1/2 hours in pan before inverting onto a plate. Dust with powdered sugar, if desired. Yield: 12 servings.

You may want to experiment with different flavors of cake mixes/pudding/chips. Examples: caramel cake, butterscotch pudding and butterscotch chips; cherry cake, vanilla pudding and cherry chips; fudge cake, chocolate pudding and peanut butter chips.

Triple-Chocolate Cupcakes

Louise Hauck

1 (18 1/4 oz.) pkg. chocolate cake mix
 1 (3.9 oz.) pkg. chocolate instant pudding
 1 c. (8 oz.) sour cream
 4 eggs

1/2 c. vegetable oil
 1 (12 oz.) pkg. chocolate chips
 1/2 c. warm water
 2 cans ready-made frosting
 Assorted candy decorating sprinkles

Combine cake mix, pudding, sour cream, eggs, oil and water; beat on low until blended. Beat at high 2 more minutes. Stir in chips. Fill lined cupcake pans 2/3-full. Bake at 350° for 25 to 28 minutes. Cool in pan 10 minutes, remove to wire racks and cool completely. Frost and decorate with sprinkles. Yield: 30 cupcakes.

Wacky Chocolate Cake

Shirley Reimers

Sift together:

3 c. flour
 2 c. sugar
 2 tsp. baking soda

1 tsp. salt
 1/2 c. cocoa

Add:

3/4 c. cooking oil
 1 tsp. vanilla

2 tsp. vinegar
 2 c. warm water

Bake in a 9x13-inch cake pan in a 350° oven for 20 to 25 minutes.

Note: Could be made into cupcakes also.

The only food that never goes up in price is food for thought.

Coke Cake

Louise Hauck

2 c. flour
2 c. sugar

3 T. cocoa
1 tsp. baking soda

Mix well and set aside.

In pan:

1 c. Coke (from a can, save
remainder for topping)

1/2 c. oleo
1/2 c. cooking oil

Bring to boil and pour over dry ingredients, mixing well.

Add:

2 beaten eggs
1/2 c. buttermilk

1 T. vanilla
1 1/2 c. mini marshmallows

Mix well and bake at 350° for 45 minutes.

TOPPING:

1/2 c. oleo
3 T. cocoa

6 T. Coke
1 tsp. vanilla

Bring to boil and add:

1 box powdered sugar

Black walnuts

Pour over cake while hot.

Note: This stays moist a long time. Freezes well.

Easter Egg Coconut Cake

Wendy Bormann

1 pkg. white cake mix, plus all
ingredients to prepare
1 (14 oz.) can fat-free sweetened
condensed milk
1 (15 oz.) can cream of coconut (not
coconut milk)

1 (8 oz.) ctn. light whipped topping
1 c. flaked coconut
5 to 7 drops green food dye
15 to 20 jelly beans

Prepare and bake cake mix, use whole eggs instead of just egg whites. When cake is done, but still hot, prick the cake with a fork, making many small holes. Combine condensed milk and cream of coconut. Pour mixture over cake and let set for 45 minutes. Spread whipped topping over the cooled cake. Mix green food dye in flaked coconut until desired color of green. Sprinkle green coconut onto cake and add jelly beans on top. Keep refrigerated until serving. Yield: 16 servings.

Filled Cupcakes

Heather Kuehnast

FILLING:

1 (8 oz.) pkg. cream cheese
1/3 c. sugar
1 egg

1/8 tsp. salt
1 c. chocolate chips

CUPCAKES:

1 1/2 c. flour
1 c. sugar
1/3 c. cocoa
1 tsp. baking soda
1/2 tsp. salt

1/3 c. vegetable oil
1 c. water
1 T. vinegar
1 tsp. vanilla

Combine filling ingredients in order listed. Set aside. Combine cupcake ingredients in order listed. Blend on low speed. Fill 24 paper cups 2/3-full or cupcake mixture, then put 1 tablespoon cheese filling onto each cupcake. Bake at 350° for 20 minutes; test with toothpick. Yield: 24 cupcakes.

Fruit Cocktail Cake

Arloa Rappole

1 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 1/2 c. sugar

1 egg
1 med. can fruit cocktail
1/2 c. brown sugar
1/2 c. nutmeats (opt.)

Sift together flour, baking soda and salt. Add sugar, egg and fruit cocktail. Mix together and pour into 9x9-inch greased pan. Sprinkle top with brown sugar and nuts, if desired. Bake at 350° for 40 minutes. Serve with whipped cream.

This cake was served by my mom at a LWML meeting many years ago at Immanuel Lutheran Church, Odeboldt, Iowa. My great-grandfather was one of the founders of this church, and he and my great-grandmother were the first to be married there in 1880.

Goopy Butter Cake

Sharon Bacon

1 box yellow cake mix
1 egg
1 stick margarine or butter
1 (8 oz.) pkg. cream cheese,
softened

2 eggs
1 tsp. vanilla
3 c. powdered sugar
3/4 c. powdered sugar
Chopped pecans, for garnish

Melt margarine or butter and mix with 1 egg and cake mix. Press into a 9x13-inch sprayed pan like a pizza crust with a small ridge at all sides to hold filling. With mixer, blend cream cheese, 2 eggs, vanilla and 3 cups powdered sugar. Pour into pan on top of cake mix. Sift 3/4 cup powdered sugar over cream cheese mixture and bake at 350° for 30 to 35 minutes. Sprinkle with chopped pecans.

Hawaiian Cake

Juanita J. Skow

1 pkg. yellow cake mix
 1 1/2 c. cold milk
 1 (3.4 oz.) pkg. Instant vanilla
 pudding mix
 1 (20 oz.) can crushed pineapple,
 drained

1 env. whipped topping mix
 1 (3 oz.) pkg. cream cheese,
 softened
 1/4 c. sugar
 1/2 tsp. vanilla extract
 1/2 c. flaked coconut, toasted

Prepare and bake cake as directed on package using greased 9x13-inch pan. Cool. In bowl, whisk together pudding mix; let stand to thicken. Stir in pineapple. Spread over cake.

Prepare whipped topping mix according to package directions; set aside. In mixing bowl, beat cream cheese, sugar and vanilla until smooth. Beat in 1 cup whipped topping. Fold in remaining topping. Spread over pudding. Sprinkle with coconut. Cover and refrigerate 3 hours, or overnight. Yield: 12 to 15 servings.

Hot Fudge Sundae Cake

Tracey Gord

1 pkg. Moist Deluxe devils food
 cake mix

1/2 gal. brick vanilla ice cream

FUDGE SAUCE:

1 (12 oz.) can evaporated milk
 1 3/4 c. sugar
 4 sq. unsweetened chocolate
 1/4 c. oleo

1 1/2 tsp. vanilla
 1/4 tsp. salt
 Whipped cream, for garnish

Prepare, bake and cool cake following package directions for the basic recipe baking in a 9x13-inch pan. Remove cake from pan and split cake in half horizontally. Cut ice cream into slices and place between the two layers of cake.

For the fudge sauce, combine evaporated milk and sugar in a saucepan. Stir constantly until it comes to a rolling boil. Boil and stir for 1 minute. Add chocolate and stir until melted. Remove from heat; stir in butter, vanilla and salt.

Slow-Cooker Hot Fudge Cake

Michele Wright

1 c. flour	1 tsp. vanilla
1/2 c. sugar	1/2 c. chopped pecans
2 T. cocoa powder	3/4 c. brown sugar
2 tsp. baking powder	1/4 c. cocoa powder
1/2 c. milk	1 1/2 c. hot water
2 T. vegetable oil	1/2 tsp. salt

Spray inside of 3-quart slow-cooker. Mix flour, 2 tablespoons cocoa powder, sugar, baking powder and salt in bowl. Stir in milk, oil and vanilla. Stir until smooth. Stir in nuts. Spread batter evenly in crock-pot.

Mix together brown sugar and 1/4 cup cocoa powder. Stir in hot water until smooth. Pour slowly evenly over batter. Cover and cook on high setting 2 1/2 hours. Turn off crock-pot, remove lid and let stand 45 minutes before serving.

Top with ice cream, if desired.

Hot Milk Cake

Sharon Kuehnast

4 eggs	1/4 tsp. salt
2 c. flour	1 c. milk
2 c. sugar	2 T. oleo
2 tsp. baking powder	1 tsp. vanilla

Heat milk and 2 tablespoons oleo until hot. Pour over the mixture of eggs, flour, sugar, baking powder and salt. Beat well and add 1 teaspoon vanilla. Pour into 9x13-inch greased pan. Bake at 350° for 40 minutes. Yield: 12 pieces.

This makes a good cake for strawberry shortcake.

Hummingbird Cake

Arlene Moritz

3 c. flour	1 1/2 c. oil
2 c. sugar	1 1/2 tsp. vanilla
1 tsp. salt	2 c. chopped pecans
1 tsp. baking soda	1 (8 oz.) can undrained pineapple
1 tsp. cinnamon	2 c. mashed ripe bananas
3 eggs	

FROSTING:

1 (8 oz.) pkg. cream cheese, softened	1 lb. powdered sugar
1/2 c. butter	1 tsp. vanilla

Mix cake ingredients by hand thoroughly. DO NOT BEAT. Pour into an ungreased jellyroll pan. Bake at 350° for 30 to 40 minutes. Cool.

Mix frosting ingredients together; beat well and frost the cake.

Italian Cream Cake

Marlys Johnson

2 c. sugar	1/2 c. Crisco
1 tsp. baking soda	1 c. buttermilk
5 eggs, separated	1 stick oleo
2 c. flour	1 tsp. vanilla
1 c. coconut	

Cream sugar, oleo and Crisco. Add egg yolks, then add baking soda, flour and buttermilk alternately. Add vanilla. Beat egg whites until stiff and fold into batter carefully, along with coconut. Bake in 3 (9-inch) layers at 350° for 25 minutes.

Can also be put in a jellyroll pan.

Frost with the following:

1 (8 oz.) pkg. cream cheese	1 stick oleo
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Cream the cream cheese and oleo together well. Add 1 teaspoon vanilla and 3 1/2 cups powdered sugar. Mix until smooth. Sprinkle with 1/2 cup chopped nuts.

This was a recipe shared by Margaret Waters.

Just About a Pound Cake

Mary Gronbach

1 pkg. deluxe yellow cake mix	2/3 c. corn oil
1 pkg. lemon instant pudding	3/4 c. water
4 eggs	

Place all ingredients in big mixing bowl (pudding mix is the small-size box that requires no cooking). Mix for 10 minutes on medium speed of mixer, scraping batter from sides of bowl. Pour batter into greased 10-inch tube cake pan. Bake at 350° for 50 minutes. Don't turn upside-down to cool.

Claris Vik's Lemon Cake

Joy Kirchoff

1 pkg. lemon cake mix	4 eggs
1 (3 oz.) pkg. lemon Jello	3/4 c. salad oil
3/4 c. cold water	

GLAZE:

2 c. powdered sugar	3 T. lemon juice
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Beat first 4 ingredients for 3 minutes. Add oil and beat 1 additional minute. Bake in greased 9x13-inch pan at 350° for 30 to 35 minutes. Cool cake slightly. Poke with a fork. Spread glaze over warm cake.

Matrimonial Cake

Sharon Kuehnast

1 box chopped dates
 1/4 c. sugar
 1 c. water
 1 1/2 c. flour
 1/2 tsp. baking soda

1/2 tsp. salt
 1 1/2 c. quick-rolled oats
 1 c. brown sugar
 3/4 c. oleo

Boil together until thickened the dates, water and sugar. Set aside to cool. Mix oleo into the flour, baking soda, salt, oatmeal and brown sugar. Put half of this dry mixture into an 8x10-inch greased pan. Next, add the date mixture; top off with the remaining crumb mixture. Bake at 350° for 25 minutes.

This will have a golden brown color when done.

Mocha Chip Bundt Cake

In Memory of Denny Moench

2 T. instant coffee granules
 1/2 c. hot water
 1 (18 1/4 oz.) pkg. chocolate cake mix
 1 (3.9 oz.) pkg. instant chocolate pudding mix

3/4 c. sour cream
 1/2 c. vegetable oil
 3 eggs
 1 1/2 c. semi-sweet chocolate chips

GLAZE:

3/4 c. whipping cream

1 1/2 c. semi-sweet chocolate chips

In a mixing bowl, dissolve coffee granules in hot water. Beat in the cake mix, pudding mix, sour cream, oil and eggs. Stir in the chocolate chips. Pour into a greased and floured 10-inch tube pan. Bake at 350° for 1 hour, or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack to cool completely.

In a saucepan, heat cream to simmering. Remove from heat; whisk in chocolate chips until smooth. Drizzle over cake. Yield: 12 to 16 servings.

Nothing's Better Cake

Caroline Thompson

1 box German chocolate cake mix
 1 can sweetened condensed milk
 1 jar Mrs. Richardson's caramel sauce

1 (12 oz.) ctn. Cool Whip
 1 Skor candy bar

Make cake mix according to directions. After done baking, poke holes in the top of the cake with a fork. Pour sweetened condensed milk over the top. Pour caramel sauce over the top. When completely cool, cover with Cool Whip. Break the Skor candy bar up and sprinkle it over the top.

Peach Cake

Pam Davis

2 c. flour	1 tsp. cloves
2 c. sugar	3/4 tsp. nutmeg
1 tsp. baking soda	2 eggs
1 1/2 tsp. cinnamon	1 lg. can peaches, drained

Mix all ingredients; add eggs and peaches. Beat well. Put into a 9x13-inch greased pan. Sprinkle brown sugar over top. Bake at 350° for 25 minutes.

Peanut Butter Crunch Cake

Joan Arnold

1 pkg. yellow cake mix	3 eggs
1/2 c. brown sugar	1/4 c. oil
1 c. peanut butter	1/2 c. chopped nuts (opt.)
1 c. water	6 oz. chocolate chips

Mix the first 3 ingredients until crumbly. Save out 2/3 cup of mix. To the remaining mix, add the water, eggs and oil; beat 2 minutes. Pour into a greased 9x13-inch pan. Sprinkle 6 ounces chocolate chips, nuts and reserved 2/3 cup of mix over batter. Bake in 350° oven for 40 to 45 minutes.

Pig Picking Cake

Gentry Kamp (Jeff)

1 box yellow cake mix	1 (11 oz.) can mandarin oranges, undrained
1/2 c. oil	
4 eggs	

FROSTING:

1 lg. can crushed pineapple, drained	9 oz. Cool Whip
	3 oz. vanilla instant pudding

Combine cake mix, oil, eggs and oranges; mix well. For a 3-layer cake, bake at 350° for 15 minutes. For a sheet cake, bake 25 to 30 minutes.

To make the frosting, mix the pineapple with the pudding; blend well. Fold in Cool Whip; spread on thoroughly cooled cake. Refrigerate until eaten.

Pistachio Cake

Jana Hauck

1 pkg. yellow cake mix
4 eggs
1 (3 1/2 oz.) pkg. instant pistachio
pudding mix

1 c. orange juice
1/2 c. cooking oil
1/2 c. commercial chocolate syrup

In a large bowl, combine cake mix, eggs, orange juice, cooking oil and pudding mix. Blend at low speed for 1 minute, then beat at high speed 3 more minutes. Pour 2/3 of batter into a greased and floured 12-inch bundt pan. Add chocolate syrup to remaining 1/3 of batter and mix at medium speed until well blended. Pour over top of batter in pan. Marbleize by cutting through batter with knife. Bake at 350° for 1 hour, or until cake tests done. Cool in pan for 10 to 15 minutes. Turn out on wire rack or serving plate to complete cooling.

Pumpkin Pie Cake

Collin Vik

1 (29 oz.) can pumpkin
4 eggs
13 oz. evaporated milk
1 1/2 c. sugar
2 tsp. cinnamon
1 tsp. ginger

1/2 tsp. nutmeg
1 pkg. yellow cake mix
1 c. margarine, melted
1 c. nuts, chopped (opt.)
1 lg. ctn. Cool Whip

Beat together pumpkin, eggs, milk, sugar, cinnamon, ginger and nutmeg. Pour into ungreased 9x13-inch cake pan. Sprinkle dry cake mix over mixture evenly. Pour melted margarine over cake mix. Sprinkle with nuts. Bake at 350° for no more than 1 hour. Top with Cool whip when cooled.

Red Cake and Frosting

Jana Bratland

1 oz. red food coloring
 2 T. Nestlé Quik
 1 c. buttermilk
 1/2 c. Crisco
 1 1/2 c. white sugar

2 eggs
 2 1/2 c. cake flour
 1 tsp. baking soda in 1 tsp. vinegar
 1/2 tsp. salt
 1 tsp. vanilla

FROSTING:

3/4 c. milk
 3 T. flour
 3/4 c. butter

3/4 c. white sugar
 1 tsp. vanilla

Mix buttermilk, red food coloring and Nestlé Quik; set aside. Cream Crisco and sugar. Add beaten eggs. Add flour and buttermilk mixture alternately. Add baking soda, vinegar, vanilla and salt. Bake in 2 (8-inch) cake pans, greased and floured, at 350° for 20 to 25 minutes. Frost.

Frosting: Cook milk and flour. Cool thoroughly. Cream butter and sugar. Let set while milk mixture cools. Whip the 2 mixtures together. Add vanilla. Spread on red cake.

Note: Make sure milk mixture has cooled thoroughly before combining with creamed butter and sugar. Whip for a long time to be fluffiest.

Rhubarb Cake

Jackie Schulze

5 c. rhubarb, diced
 1 c. sugar
 1 (3 oz.) pkg. raspberry gelatin

3 c. mini marshmallows
 1 box yellow cake mix

Place rhubarb in a 9x13-inch pan. Put sugar over this. Sprinkle the dry gelatin over the rhubarb and sugar mixture. Prepare cake mix according to directions and pour over the previous layers. Bake for 1 hour at 350°.

Rhubarb Custard Cake

Gail (Ernst) Smith

1 (18 1/4 oz.) pkg. yellow cake mix
 4 c. chopped fresh or frozen
 rhubarb

1 c. sugar
 1 c. whipping cream
 Whipped cream & fresh mint (opt.)

Prepare cake batter according to package directions. Pour into a greased 9x13x2-inch baking dish. Sprinkle with rhubarb and sugar. Slowly pour cream over top. Bake at 350° for 40 to 45 minutes, or until golden brown. Cool for 15 minutes before serving. Garnish with the whipped cream and mint, if desired. Refrigerate leftovers. Yield: 12 to 15 servings.

Screwball Cake

Juanita Skow

2 c. sugar	2 tsp. vanilla
2 tsp. baking soda	2 tsp. vinegar
1 tsp. salt	2 c. water
2/3 c. cocoa	1 c. oil
3 c. flour	

Mix all ingredients together. Bake in a 9x13-inch pan at 325° for 40 minutes. Frost with Fudge Frosting below.

FUDGE FROSTING:

1 1/2 c. sugar	1/2 c. chocolate chips
6 T. oleo	5 lg. marshmallows
6 T. milk	

Boil the sugar, oleo and milk together for 1 minute. Remove from burner and add the chocolate chips and marshmallows. Stir until dissolved and thicker. Frost cake.

Snowball Cake

Alicia Hauck

1 (14 oz.) prepared round angel food cake	1 (8 oz.) ctn. Cool Whip, thawed
1 T. maraschino cherry juice	2 c. flaked coconut

Place cake on large serving platter or cake plate. Gently fold cherry juice into whipped topping. Frost top and sides of cake. Sprinkle with coconut. Refrigerate 1 hour before serving. Yield: 12 servings.

Soda Pop Cake

Ashley Hauck

1 pkg. white cake mix	1 1/2 c. pop, any flavor
3 eggs	

Blend cake mix, pop and eggs until moistened. Beat as directed on package. To deepen color, add food coloring. Pour batter into greased and floured 9x13-inch pan. Bake at 350° for 25 to 30 minutes, or until done.

Frost, if desired.

Tomato Soup Cake

Helen Wickre

1/2 c. water	2 c. sugar
2 tsp. baking soda	2 c. flour
2 c. tomato soup	1 tsp. cinnamon
1/2 c. butter	3/4 to 1 tsp. cloves

FROSTING:

1 pkg. cream cheese	2 tsp. vanilla
2 c. powdered sugar	1 c. chopped walnuts (opt.)
2 T. butter	

Add water and baking soda to soup. Cream sugar and butter; add to soup mixture gradually. Add flour and spices. Bake at 350° until done. Cool. Frost.

This is a good cake for tea or serving small pieces. Very rich and spicy.

Turtle Cake

In Memory of Denny Moench

1 pkg. German chocolate cake mix	3/4 c. margarine
1 pkg. Kraft caramels	1/2 c. pecans
1/4 c. evaporated milk	1 (6 oz.) pkg. chocolate chips

Mix cake as directed and pour half the batter in greased 9x13-inch pan. Bake for 18 minutes in 350° oven. Melt caramels with milk and margarine; pour remaining batter over and bake 20 to 30 minutes.

When cool, top with whipped cream or ice cream.

Twinkie Cake

Ronda Bacon

8 Twinkies	1 (8 oz.) pkg. cream cheese
1 sm. pkg. vanilla instant pudding	3 c. milk
1 sm. pkg. butter pecan instant pudding	Cool Whip
	Chopped nuts

Split Twinkies lengthwise and place, cream filling-side up, in bottom of a 9x13-inch pan. Beat until thickened the vanilla instant pudding, butter pecan instant pudding, cream cheese and milk. Pour this over Twinkies and top with Cool Whip and chopped nuts.

Harvest Upside-Down Cake

In Memory of Denny Moench

1/4 c. raisins
1/2 c. boiling water
1/4 c. shortening
2/3 c. packed brown sugar
1 egg
1/2 c. milk

1 T. dark molasses
1 tsp. vanilla extract
1 1/4 c. cake flour
2 tsp. baking powder
2 tsp. ground cinnamon
1/4 tsp. salt

TOPPING:

1/4 c. butter or margarine, melted
1/2 c. packed brown sugar
2 T. corn syrup

2 T. coarsely-chopped walnuts
12 maraschino cherries, quartered
2 c. sliced peeled tart apples

In a small bowl, soak raisins in water for 10 minutes. Drain and set aside. Meanwhile, in a mixing bowl, cream the shortening and brown sugar. Add egg, milk, molasses and vanilla; beat on high for 1 minute. Combine flour, baking powder, cinnamon and salt; gradually add to creamed mixture, beating until smooth.

Pour butter into a greased 8-inch square baking pan; sprinkle with brown sugar. Drizzle with corn syrup; sprinkle with the walnuts, raisins and cherries. Arrange apples on top, overlapping slices. Spoon batter over apples. Bake at 350° for about 45 to 50 minutes, or until apples are tender or a toothpick inserted near the center comes out clean. Run a knife around the edges of cake; immediately invert onto a serving plate. Yield: 9 servings.

Peach Upside-Down Cake

Gerry Christensen

1 (1 lb. 14 oz.) can sliced peaches
1/4 c. oleo
1/2 c. brown sugar
1/4 c. coconut

1/4 c. chopped pecans
1 pkg. yellow cake mix, prepared
according to pkg. directions

Drain peach slices well. Melt 1/4 cup oleo and pour into 9x13-inch pan. Combine the brown sugar, coconut and pecans; mix. Sprinkle this mixture over melted oleo. Arrange drained peach slices over brown sugar mixture. Prepare cake mix; spoon over peaches and bake at 350° for 40 to 50 minutes. Cool in pan 5 or 10 minutes, then invert on tray or plate.

Serve with Cool Whip or ice cream.

Variation: May also use apricots in place of peaches.

Upside-Down Strawberry Shortcake

Kathy Gonnerman

1 c. mini marshmallows
 1 (16 oz.) pkg. frozen sweetened sliced strawberries, thawed
 1 (3 oz.) pkg. strawberry Jello
 1/2 c. butter
 1 1/2 c. sugar
 3 eggs
 1 tsp. vanilla

2 1/4 c. flour
 3 tsp. baking powder
 1/2 tsp. salt
 1 c. milk
 2 (16 oz.) pkg. frozen sweetened strawberries, sliced
 Cool Whip
 Fresh strawberries

Sprinkle marshmallows into a greased 9x13-inch cake pan; set aside. In a bowl, combine 1 package strawberries contained and Jello; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each egg. Beat in vanilla. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Pour batter over marshmallows. Spoon strawberry mixture over batter. Bake at 350° for 45 to 50 minutes. Cool on wire rack. Cut into squares. Top with remaining packages of strawberries. Top with Cool Whip. Garnish with fresh strawberry. Yield: 12 to 16 servings.

Zucchini Cupcakes with Caramel Frosting

Beth Wilhelm

3 eggs
 1 1/3 c. sugar
 1/2 c. vegetable oil
 1/2 c. orange juice
 2 1/2 c. flour
 2 tsp. cinnamon

2 tsp. baking powder
 1 tsp. baking soda
 1 tsp. salt
 1/2 tsp. cloves
 1 1/2 c. shredded zucchini

Beat eggs, sugar, oil and orange juice in mixing bowl. Add dry ingredients and mix well. Stir in zucchini. Fill paper-lined muffin cups 2/3-full. Bake at 350° for 20 to 25 minutes. Yield: 2 dozen.

CARAMEL FROSTING:

1 c. packed brown sugar
 1/2 c. butter or margarine
 1/4 c. milk

1 tsp. vanilla
 1 1/2 to 2 c. confectioners' sugar

Combine brown sugar, butter and milk in a saucepan; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from heat; stir in vanilla. Cool to lukewarm. Gradually beat in confectioners' sugar until frosting reaches spreading consistency.

Chocolate Zucchini Cupcakes

Joyce Knolhoff

1 c. packed brown sugar	1/4 tsp. ground allspice
1/2 c. granulated sugar or Splenda	1 tsp. ground cinnamon
1/2 c. (1 stick) butter, softened	1/2 tsp. salt
1/2 c. vegetable oil	2 tsp. baking soda
3 eggs	1/4 c. unsweetened cocoa powder
1 tsp. vanilla	2 c. shredded zucchini
1/2 c. buttermilk	1/2 to 1 c. mini chocolate chips
2 1/2 c. all-purpose flour	

Preheat oven to 325°. Place 24 cupcake liners in pans.

In a large bowl, beat together sugars, butter and oil until well combined. Add eggs, vanilla and buttermilk; beat until well combined. In another bowl, stir together flour, allspice, cinnamon, salt, baking soda and cocoa powder. Add to butter mixture; mix well. Stir in zucchini. Pour into cupcake pans, dividing evenly. Top with chocolate chips. Bake until a toothpick inserted in the center of a cupcake comes out clean, about 20 minutes. Yield: 24 cupcakes.

Nutritional Information Per Cupcake: 210 calories, 10 gm fat (43% calories from fat), 4 gm saturated fat, 37 mg cholesterol, 3 gm protein, 27 gm carbohydrate, 16 gm sugar, 1 gm fiber, 172 mg sodium, 25 mg calcium, 104 mg potassium.

Variation: For Chocolate Zucchini Cake, bake about 45 minutes in a greased and floured 9x13-inch pan.

Candies

Almond Krunchies

Ellen Vanderhoff

1 pkg. chocolate almond bark	2 c. peanuts, crushed
1 c. peanut butter	3 c. crisp rice cereal
2 c. marshmallows	

Melt almond bark and peanut butter. Add marshmallows, peanuts and cereal. Let cool for a few minutes and drop by spoonfuls on waxed paper.

Butter Crunch Candy

Amber Kluender

1 c. butter
1 c. sugar

1 1/2 c. slivered almonds
6 oz. chocolate chips

Melt the butter in heavy saucepan. Add the sugar and almonds. Stir constantly until mixture is golden brown and almonds begin to pop - about 12 to 14 minutes. Spread evenly in 9x13-inch pan. Sprinkle chocolate chips on top and spread. Cool. Break into pieces and store in the refrigerator.

Easy Caramels

Marlys Nesbitt

1 c. oleo, melted
2 1/4 c. brown sugar
Dash of salt

1 c. light corn syrup
1 can Eagle Brand milk
2 tsp. vanilla

Stir brown sugar and salt into oleo. Blend corn syrup into sugar mixture. Add Eagle Brand milk. Stir constantly. Cook and stir to 245°. It takes 12 to 15 minutes. Remove from heat and add the vanilla. Pour in a 7x9-inch pan that has been well-buttered, sides as well as bottom. Let cool. Cut and wrap in waxed paper.

Variation: For chocolate caramels, add 2 ounces unsweetened baking chocolate after the milk.

Caramel Goodies

Lois Meyer

25 caramels
1 T. water
1 c. mini M&M's

1 c. chopped nuts
1/2 c. crushed pretzels

Microwave caramels and water until melted. Add M&M's, nuts and pretzels. Stir together and drop by spoon on waxed paper.

Pecan Caramel Pretzels

Lois Meyer

63 mini pretzels
1 (13 oz.) pkg. Rolo candies
(unwrapped)

63 pecan halves

Line baking sheet with foil. Top pretzel with candy. Bake in 250° oven for 4 minutes. Put on pecan and press down, cool and enjoy.

Creamy Chocolate Mints

Helen Wickre

1 1/2 lb. white almond bark
 3/4 c. chocolate chips
 3/4 tsp. peppermint extract

2 drops of green food coloring
 Milk (not always needed)

Line cookie sheet with waxed paper.

Combine 2/3 of almond bark with the chocolate chips in glass bowl. Microwave on HIGH 2 to 2 1/2 minutes, uncovered. Stir once until soft, then spread half of mix on waxed paper until smooth. Set until hard.

In another glass bowl, microwave the remaining 1/3 of almond bark until soft (stir once), approximately 1 1/2 minutes. Stir in extract and color. (Can be thinned with milk.) Spread on top of chocolate layer. Set until cool. Soften the remaining chocolate and spread over the green layer. Break or cut when cool.

Easy Divinity

Helen Wickre

3 c. sugar
 3/4 c. white Karo syrup
 3/4 c. water

2 egg whites
 1 sm. pkg. Jello, any flavor

Cook sugar, syrup and water to hard crack stage. Beat egg whites to peaks and blend in Jello. Pour syrup mixture over egg whites and beat until mixed. Add nuts and drop on waxed paper.

English Toffee

Bernice Gronbach

1 c. granulated sugar
 2 sticks butter
 3 T. water

1 tsp. vanilla
 3 plain chocolate bars
 3/4 c. chopped pecans

Place sugar, butter and water in a heavy pan; add 3 tablespoons water. Cook for 10 minutes, or until brown, stirring constantly to prevent burning. Add vanilla. Pour in thin layer in buttered pan. Lay chocolate bars across hot and spread evenly. While still warm, sprinkle pecans over top. Cool candy thoroughly; break into pieces.

Mackinac Fudge

Wendy Bormann

- 4 c. sugar
- 1 c. milk
- 1 tsp. vanilla
- 1 c. butter
- 1 1/2 c. mini marshmallows
- 12 oz. chocolate Stars candy
- 12 oz. chocolate chips
- 2 oz. unsweetened chocolate
- 1 c. chopped nuts (opt.)

Mix sugar, milk and vanilla in saucepan. Add butter and bring mixture to boil. Let boil for 2 minutes. Remove from heat and add marshmallows. Then add chocolate a little at a time, stirring thoroughly after each addition. Add nuts, if desired. Pour into 9x13-inch pan. Chill.

Variation: May use mint or peanut butter chips instead of chocolate chips to change flavor.

Ozark Black Walnut Taffy

Ellen Vanderhoff

- 2 c. light corn syrup
- 2 c. sugar
- 1/2 c. water
- 1/2 c. whipping cream
- 1 T. butter
- 1 tsp. salt
- 1 tsp. vanilla
- 1/2 c. black walnuts, chopped

Cook and stir corn syrup, sugar and water until it starts to thicken or reaches soft ball stage (about 240°) on candy thermometer.

Add whipping cream; cook to hard stage (about 250°) on candy thermometer. Add butter, salt, vanilla and walnuts. Put aside until warm. Butter hand and pull taffy until it turns white. Form into long ropes and cut into 1-inch pieces. Wrap in individual pieces in waxed paper.

See's Chocolate Taffy

Phyllis Hauck Gehring

- 1 c. chopped nuts
- 1/4 lb. butter
- 1 (6 oz.) pkg. chocolate chips
- 1 tsp. vanilla
- 2 c. sugar
- 1 sm. can evaporated milk
- 10 lg. marshmallows

Mix nuts, butter, chocolate chips and vanilla in a large bowl. In heavy saucepan, put sugar, evaporated milk and marshmallows. Let mixture come to boil; boil for 6 minutes, stirring constantly. Pour boiled mixture over contents in bowl and stir until chocolate chips are dissolved. Put into buttered 9x9-inch or an 8x8-inch pan. Cool completely and cut into squares.

Mashed Potato Candy

Becky Vaudt

1/3 c. mashed potatoes, cooled
1 3/4 c. powdered sugar, sifted

1/2 tsp. vanilla
2 2/3 c. shredded coconut

Stir powdered sugar and vanilla into potatoes. Work in coconut with hands. Form into balls (approximately 36). Chill. Dip balls in melted chocolate.

These taste similar to Mounds candy bars.

Peco Flake Candy

Bernice Gronbach

2 c. white sugar
1/2 c. water
1 tsp. vanilla
2 c. raw Spanish peanuts

1 c. white syrup
1 tsp. butter
1 tsp. baking soda
2 c. raw chip coconut

Combine sugar, syrup and water in heavy skillet. Cook, stirring constantly, until sugar dissolves. Cook and stir occasionally until mixture spins a thread (250°). Add raw peanuts; cook until 290°. Remove from heat and add butter, vanilla and baking soda. Stir in raw chip coconut. Stir until butter is melted; pour into 2 greased cookie sheets. When cool, break into pieces.

Peanut Clusters

Bernice Gronbach

8 blocks chocolate bark
4 blocks white bark

Dry-roasted peanuts

Melt almond bark in microwave about 2 minutes. Stir the bark and add peanuts. Use the amount you desire. Drop by teaspoon on waxed paper and let cool.

Peanut Clusters

Lois Meyer

1 pkg. chocolate almond bark
1/2 pkg. white almond bark

1 pkg. Bits O' Brickle pieces
1 pkg. salted peanuts

Melt almond barks. Add brickle pieces and peanuts; mix. Drop by spoonfuls on waxed paper.

Pecan Caramel Clusters

Paula Olson

- 1 (14 oz.) pkg. caramels
- 2 T. water
- 2 T. butter
- 2 c. coarsely-chopped pecans
- 4 oz. white candy coating
- 4 oz. semi-sweet chocolate candy coating

In microwave-safe bowl, combine the caramels, water and butter. Microwave, uncovered, on HIGH for 3 to 3 1/2 minutes, stirring every 30 seconds. Stir in pecans. Drop by tablespoons onto greased baking sheets. Freeze for 15 to 20 minutes, or until set. In microwave-safe bowl, combine candy coatings. Microwave, uncovered, on HIGH for 1 to 2 minutes, stirring every 15 seconds; stir until smooth. Dip caramel clusters in coating; place on waxed paper-lined baking sheets. Chill until firm.

Salted Nut Rolls

Ellen Vanderhoff

- 1 pkg. peanut butter chips
- 4 T. butter

Melt in microwave.

Add:

- 1 can Eagle Brand milk

Add:

- 1 pkg. mini marshmallows

Put 4 ounces peanuts on cake pan. Pour above mixture over peanuts. Sprinkle 4 ounces peanuts over top. Press mixture down to secure nuts to marshmallows.

Cookie Dough Truffles

Paula Olson

- 1/2 c. butter, softened
- 3/4 c. packed brown sugar
- 2 c. all-purpose flour
- 1 (14 oz.) can sweetened condensed milk
- 1 tsp. vanilla extract
- 1/2 c. mini semi-sweet chocolate chips
- 1/2 c. chopped walnuts
- 1 1/2 lb. semi-sweet chocolate candy coating

In mixing bowl, cream the butter and brown sugar until light and fluffy. Add the flour, milk and vanilla; mix well. Stir in the chocolate chips and walnuts. Shape into 1-inch balls; place on waxed paper-lined baking sheets. Loosely cover and refrigerate for 1 to 2 hours, or until firm. In microwave-safe bowl, melt candy coating, stirring often until smooth. Dip balls in coating; place on waxed paper-lined baking sheets. Refrigerate until firm.

Turtles

Dolores Hacker

2 sq. baking chocolate
1/3 c. butter or oleo
2 eggs, beaten

3/4 c. sugar
1 c. flour
1 tsp. vanilla

Melt the chocolate squares in the oleo or butter. Set aside. Next, mix the eggs, sugar, flour and vanilla. Add the chocolate mixture to the flour mixture. Drop by teaspoons on a seasoned waffle iron. Bake about 1 minute. Frost with a chocolate icing.

Note: Use the same temperature setting as for waffles.

Cookies

Almond Balls

Louise Hauck

1 c. butter
2 c. flour
1/2 c. powdered sugar

1 c. pecans, finely chopped
1 tsp. vanilla
1 tsp. almond

Cream butter; add sugar, one tablespoon at a time. Cream together. Add flour gradually; add flavorings. Bake at 325° for 12 to 15 minutes on ungreased cookie sheet. Remove from oven; cool slightly, then carefully roll in powdered sugar.

When storing, roll in more powdered sugar before serving.

Anise Hats

In Memory of Alda Skow

2 eggs

2 extra egg whites

Beat 2 minutes.

Add:

1 1/2 c. sugar

Beat this 10 minutes, then add 2 cups flour, 1/2 teaspoon salt and 6 drops anise oil.

Drop on cookie sheet with teaspoon size of walnut. They can be placed fairly close as they don't run together when baking. Let stand in warm place 2 hours, or longer, as top must dry so they will raise up. Bake at 350° until they show lightly brown around the edges. Don't overbake.

Note: These freeze well.

Anise Cut-Out Cookies

Mildred Torkelson

1 c. boiling water
1 tsp. baking soda
2 1/2 c. sugar
2 well-beaten eggs

1 lb. butter
11 c. flour
2 tsp. anise oil (purchase at a pharmacy)

Add the baking soda to the boiling water; stir to dissolve. Add the sugar and stir to dissolve. When sugar is dissolved, stir in the beaten eggs. Put this mixture in a large bowl. Cool. Cream the butter and add the flour; work in like pie dough. Add the flour/butter mix to the cooled water, baking soda and sugar mix. Mix with fork or hands. Add anise oil and mix. Chill dough. Roll out small amounts 1/4-inch thick. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheets. Bake for 8 to 10 minutes in a 375° oven. Yield: varies by size of cookies. Makes many cookies. Cut recipe in half for best results! Frost with powdered sugar frosting.

This recipe was used in the late 1930's to make Christmas cookies for the orphans who were living at the Lutheran Home Finding Society Home in Fort Dodge awaiting adoption. My mother, Marie Kerchhof, and Pastor Friedrich's wife made them on Saturday afternoons while my 2 older sisters were at the church for practice for the Sunday School Christmas Eve program. My mother often told how Mrs. Friedrich would put table leaves between 2 chairs, covered the leaves with newspapers, and they placed the frosted cookies there to dry.

Lutheran Home Finding Society is now Lutheran Family Service.

Black Walnut Icebox Cookies

Louise Hauck

1 lb. oleo
1 c. brown sugar
5 c. flour
1 c. black walnuts, chopped
3 well-beaten eggs

1/2 tsp. salt
1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. vanilla

Cream oleo, sugar and vanilla; add eggs. Combine flour, salt, baking soda, baking powder and nuts. Add to above mixture. Make dough into rolls; wrap in waxed paper and refrigerate. When ready to bake, slice 1/4-inch thick and place on ungreased cookie sheet. Bake at 350° for 8 to 10 minutes, or until done.

Old-Fashioned Icebox Cookies

Barb Raether

2 c. brown sugar
1 c. shortening
2 eggs
1 tsp. baking soda

1 tsp. cream of tartar
1/2 tsp. salt
3 c. flour
1 tsp. vanilla

Mix well, then divide in half; roll up in 2 rolls (2 1/2-inch diameter). Chill in refrigerator. Slice and bake on cookie sheets. Bake in 350° oven for 8 to 10 minutes.

This is my mom's recipe. Can chill dough overnight, if desired.

Butterfinger Cookies

Shirley Reimers

2/3 c. butter, softened
2 eggs
1 1/2 c. brown sugar
2 1/2 c. flour
1 tsp. baking soda

1/2 tsp. salt
1 tsp. vanilla
2 Butterfinger candy bars, crushed
in plastic bag

Drop by teaspoon on cookie sheet. Bake at 350°.

No-Bake Cashew Cookies

In Memory of Ecke Rosendahl

1 (10 oz.) pkg. marshmallows
1 (6 oz.) pkg. butterscotch chips

1 can cashew halves

In double boiler, melt marshmallows and butterscotch chips. Stir in cashews. Drop immediately by teaspoon onto waxed paper.

Chocolate Chip Cookies

Leah Frieden

3/4 c. Crisco shortening
1 1/4 c. packed brown sugar
2 T. milk
1 T. vanilla
1 egg

1 3/4 c. flour
1 tsp. salt
3/4 tsp. baking soda
1 c. chocolate chips
1 c. chopped nuts (opt.)

Heat oven to 375°. Combine shortening, sugar, milk and vanilla in large bowl. Beat at medium speed with electric mixer until well blended. Beat egg into creamed mixture. Combine flour, salt and baking soda. Mix into creamed mixture just until blended. Stir in chocolate chips and nuts. Drop rounded tablespoonfuls of dough, 3 inches apart, on ungreased baking sheet. Bake one baking sheet at a time at 375° for 8 to 10 minutes for chewy cookies, or 11 to 13 minutes for crisp cookies. Cool 2 minutes on baking sheet. Remove cookies to foil to cool. Yield: about 3 dozen cookies.

Best Chocolate Chip Cookies

Marian Anderson

3 lg. eggs
3/4 tsp. salt

1 1/2 tsp. baking soda
2 T. vanilla

Beat until frothy.

Add:

1 1/2 c. brown sugar
3/4 c. white sugar

1 c. white Crisco shortening
1/2 c. softened margarine

Add above ingredients separately. Beat after each.

3 3/4 c. flour

Beat between each cup.

12 oz. milk chocolate chips

Stir in by hand only. Bake at 350° (don't overbake, don't wait until brown edged).

Note: Best if you refrigerate dough overnight or 8 hours. Roll dough in balls by hand and place on cookie sheet.

Chocolate Chip Crunch Cookies

Heather Kuehnast

1 c. (2 sticks) butter, melted
1 c. brown sugar
1 tsp. salt
2 beaten eggs
2 c. crushed corn flakes

1 c. white sugar
2 tsp. baking soda
2 tsp. vanilla
2 1/2 c. flour (do not sift)
1 to 2 chocolate chips

Melt butter; add sugars and stir. Add baking soda, salt, vanilla and beaten eggs, mixing well. Then add flour and mix well. Add crushed corn flakes and chocolate chips. Mix well. Form dough into walnut-sized balls and place on a greased standard cookie sheet. Press them down slightly with greased or floured spatula. Bake at 375° for 8 to 10 minutes. Cool on cookie sheet for 2 minutes, then remove to a wire rack until they are completely cool. (The rack is important as it makes them crisp.) Yield: 6 to 8 dozen, depending on size.

Note: If cookies spread out too much in the oven, reduce temperature to 350° and do not flatten before baking.

Soft Chocolate Chip Cookies

Cindy Harris

1/2 c. shortening	1/2 tsp. salt
1 c. brown sugar	1/4 c. buttermilk
1 egg	6 oz. chocolate chips
1 3/4 c. flour	1 tsp. vanilla
1/2 tsp. baking soda	Nuts (opt.)

Mix in order. Bake at 350° for 8 to 12 minutes.
In memory of Richard Hacker.

Chocolate Oatmeal Cookies

Wilma Crowl,

In Memory of Emma Lehman

1/2 c. butter (I use margarine)	1/2 tsp. baking soda
1 c. packed brown sugar	1/2 tsp. salt
1/2 c. white sugar	1/2 c. sour cream
1 egg	1 1/2 tsp. vanilla
3 sq. unsweetened chocolate, melted & cooled	1/4 c. milk
2 c. flour	1 c. oatmeal
	1/2 c. chopped walnuts

Beat shortening and sugars until creamy. Add egg; add melted and cooled chocolate. Add flour, baking soda and salt alternately with sour cream and milk. Mix well. Add nuts and oatmeal. Stir; drop by spoonful. Bake at 350° for 12 to 15 minutes. Slightly grease cookie sheet.

Note: If they spread too much; add a bit more flour.

This is my grandma, Emma Lehman's (Mrs. Otto) recipe. As I remember they were made good size. I was 10 years old when she died.

Aunt Stella's Chocolate Nut Cookies

Ginger Searcy

1 1/2 c. flour	3/4 c. butter
1 tsp. baking powder	3/4 c. sugar
1/2 tsp. salt	1 egg
2 c. nuts	1/2 c. chocolate chips

Mix together and bake for 10 to 12 minutes at 350°

The fellow who jumps to conclusions isn't certain of a happy landing.

Clementine's Oatmeal Chocolate Chip Cookies

Linda Gunderson

1 c. butter, softened	1 tsp. cinnamon
3/4 c. packed brown sugar	1/8 tsp. nutmeg
1/2 c. sugar	3 c. oats, uncooked
1 egg	1 (12 oz.) bag Ghirardelli semi-sweet chocolate chips (for larger size bags, change this measure to 2 c.)
1 tsp. vanilla	1 c. walnuts, chopped
1 c. unsifted flour	
1 tsp. baking soda	
1/2 tsp. salt	

Preheat oven to 375°. In a large bowl, beat butter with sugar and brown sugar at medium speed until creamy and lightened in color (about 4 minutes). Add vanilla and egg, mix on low speed until incorporated. Stir flour with baking soda, salt and spices; add to creamed mixture, mixing well. Stir in oats. Fold in chocolate chips and walnuts. Drop by rounded tablespoon onto ungreased cookie sheets. Bake 8 to 9 minutes for a chewy cookie, 10 to 11 minutes for a crisp cookie. Cool 1 minute on a cookie sheet; remove to wire cooling racks. Store in tightly-covered container. Yield: about 6 dozen 2-inch cookies.

Chocolate Cut-Out Cookies

Kerry Anderson

1/2 c. margarine	2 c. flour
1 c. white sugar	1 1/2 tsp. baking powder
1 egg	1/4 tsp. salt
2 sq. melted baking chocolate	1/2 tsp. baking soda
2 T. milk	1 pinch of cinnamon

Cream margarine, sugar, egg, chocolate and milk. Add in remaining ingredients. Roll out and cut out. Bake for 8 to 10 minutes at 350°.

Note: Dough can be chilled to cut out later.

This is a family favorite recipe from my grandmother, Marie (Moench) Kirchof.

Chocolate Marshmallow Cookies

Robyn Peterson

1 3/4 c. flour
 1/2 tsp. salt
 1/2 tsp. baking soda
 1/2 c. cocoa
 1/2 c. shortening

1 c. sugar
 1 tsp. vanilla
 1 egg
 1/4 c. milk
 Lg. marshmallows

FROSTING:

Powdered sugar
 Cocoa

Milk
 Vanilla

Blend the sugar, shortening and add the egg. Add all, except the marshmallows. Drop on a greased cookie sheet. Bake at 350° for 8 minutes. Take out of the oven and press 1/2 marshmallow on each cookie. Bake 2 additional minutes longer and cool. Then frost with a chocolate frosting. (I make mine with powdered sugar, cocoa, milk and vanilla.) Then put a pecan on top to decorate.

Chocolate Pudding Cookies

Monica Behnkendorf

1/2 c. margarine
 1/2 c. Crisco
 1/4 c. sugar
 3/4 c. brown sugar
 1 sm. pkg. instant chocolate
 pudding

1 tsp. vanilla
 2 beaten eggs
 2 1/4 c. flour
 1 tsp. baking soda
 1 c. chocolate chips

Cream shortenings and sugars. Add beaten eggs, vanilla and chocolate pudding. Mix well. Add the flour and baking soda. Stir in chocolate chips. Drop by teaspoonful on cookie sheet. Bake at 350° for 9 to 12 minutes. Do not overbake.

Aunt Stella's Chocolate Nut Cookies

Ginger Sievers

1 1/2 c. flour
 1 tsp. baking powder
 1/2 tsp. salt
 2 T. cocoa

3/4 c. butter
 3/4 c. sugar
 1 egg
 1/2 c. chopped walnuts

Mix together and bake for 10 to 12 minutes at 350°.

Cocoa Nut Refrigerator Cookies Bernice Gronbach

2 c. brown sugar	1 tsp. baking soda
1 c. shortening	1/2 tsp. salt
2 eggs	3 T. cocoa
1 tsp. vanilla	Nuts (opt.)
3 c. flour	

Cream brown sugar and shortening. Add eggs and vanilla; beat well. Sift and add flour, baking soda, salt and cocoa. Add nuts. Form into rolls and chill. Slice 1/8-inch-thick and bake at 375° for 10 minutes.

Christmas Cookies Shirley Reimers

1 lb. butter	1 c. white raisins
2 1/2 c. sugar	1/2 c. nuts
3 eggs, beat 1 at a time	1/2 c. dates, cut up
Scant 5 c. flour	1/2 c. candy cherries
1 T. white Karo syrup	1/2 c. fruitcake mix
1 tsp. baking soda	

Mix and make into rolls. Wrap in waxed paper. Freeze and bake when needed.

Corn Flake Cookies Carole Lonning

1 lg. pkg. butterscotch chips	4 T. peanut butter
1 lg. pkg. semi-sweet chocolate chips	8 c. corn flakes

Melt chip and peanut butter together in microwave, or in a heavy saucepan on the stove. Add the corn flakes. Drop by teaspoon on cookie sheets. Chill.

My mother made these and a favorite of my father.

Crispy Caramel Cookies In Memory of Norene Stensland

1 c. butter or lard	2 c. brown sugar
2 eggs	1 tsp. baking soda
1/4 tsp. ginger	1 tsp. cream of tartar
1 tsp. lemon extract	1/2 tsp. salt
3 c. flour	

Combine shortening and sugar; mix well. Add lemon and eggs. Sift and add dry ingredients and mix well. Make into small balls and flatten with a fork. Bake at 350° until medium brown.

Date Chews

Wilma Crowl

2/3 c. flour
1 c. sugar

1 tsp. baking powder
1/4 tsp. salt

Add:

2 beaten eggs
2 T. water
1 tsp. vanilla

1 (8 oz.) pkg. cut dates
1 c. chopped pecans

Put in 9x13-inch pan. Bake at 350° for 20 to 25 minutes.

While hot, cut pieces 3/4 x 1 1/2-inch; squeeze in oblong shape roll in powdered sugar. Put in sealed container.

Note: Keeps well; can freeze.

Delicious Cookies

Pauline Bowman

1 c. brown sugar
1 c. white sugar
1 c. margarine
1 c. oil
1 egg
2 tsp. vanilla
1 tsp. salt

1 tsp. baking soda
1 tsp. cream of tartar
1 c. coconut
1 c. oatmeal
3 1/2 c. flour
1 c. Rice Krispies
Chocolate chips, to taste

Mix well and drop by spoonfuls on cookie sheet. Bake at 350° for 12 to 15 minutes.

Double-Chocolate Espresso Cookies

Paula Olson

3 (1 oz.) sq. unsweetened chocolate
2 c. (12 oz.) semi-sweet chocolate
chips, divided
1/2 c. butter
1 T. instant coffee granules

3 eggs
3/4 c. flour
1/2 tsp. baking powder
1/4 tsp. salt

In a small heavy saucepan, melt unsweetened chocolate, 1 cup chocolate chips and butter with coffee granules; stir until smooth. Remove from the heat; set aside to cool. In a small mixing bowl, beat sugar and eggs for 3 minutes, or until thick and lemon-colored. Beat in the chocolate mixture. Combine the flour, baking powder and salt; add to chocolate mixture. Stir in remaining chips. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 350° for 10 to 12 minutes, or until puffed and tops are cracked. Cool for 5 minutes before removing to wire rack. Yield: 3 dozen.

Easter Cookies

Make this recipe with your children to teach them the meaning of Easter.

1 c. whole pecans

3 egg whites

Pinch of salt

Wooden spoon

Your Bible

1 tsp. vinegar

1 c. sugar

Zipper baggie

Tape

Preheat the oven to 300° (this is important - don't wait until you're half-done with the recipe).

Place the pecans in the baggie and let the kids beat them with the wooden spoon to break them into pieces. Explain that after Jesus was arrested, He was beaten by the Roman soldiers. **Read John 19:1-3**

Put the vinegar into a mixing bowl. Let each child smell the vinegar. Explain that when Jesus was on the cross and He became thirsty, He was offered vinegar to drink. **Read John 19:28-30**

Add the egg whites to the vinegar. The eggs represent life. Explain that Jesus gave His life so that we could have life. **Read John 10:10-11**

Sprinkle a little salt into each child's hand and let them taste it. Put the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. **Read Luke 23:27**

So far the ingredients are not very appetizing. Add 1 cup of sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. **Read Psalm 34:8 and John 3:16**

Beat the egg whites with a mixer on high speed for 12 to 15 minutes, until stiff peaks form. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. **Read Isaiah 1:18 and John 3:1-3**

Fold in the broken nuts. Drop by teaspoons onto a waxed papered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid to rest. **Read Matt. 27:57-60**

Put the cookie sheet in the oven, close the door and turn the oven off. Give each child a piece of tape and seal the door. Explain that Jesus' tomb was sealed. **Read Matt 27:65-66**

Go to bed. Explain that they may feel sad to leave the cookies in the oven overnight and that Jesus' followers were in despair when the tomb was sealed. **Read John 16:20-22**

On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! **ON THE FIRST EASTER**, Jesus' followers were amazed to find His tomb empty. **Read Matt: 28:1-9**

Easy Lemon Cookies

Jenny Boswell

1 lemon cake mix
2 eggs
1/3 c. oil

1 T. lemon juice
3/4 c. flaked coconut
Powdered sugar, for rolling

Preheat oven to 375°. Combine cake mix, eggs, oil and lemon juice. Beat until blended. Stir in coconut. Shape into small balls. Roll in powdered sugar. Bake for 6 to 7 minutes.

Friendship Cookies

Kathy Gonnerman

2 1/4 c. flour
1/2 c. oatmeal
1/2 c. butter
1/4 c. oleo (must use both butter & oleo)
1 c. sugar
1/2 c. brown sugar
1/3 c. butterscotch chips

3/4 c. chopped walnuts
2 tsp. baking soda
1/2 tsp. salt
2 tsp. vanilla
2 eggs
1 c. milk chocolate chips
2/3 c. white chocolate chips

Cream butter and oleo, sugars, eggs and vanilla. Stir in flour, baking soda, salt and oatmeal. Stir in chips and nuts. Drop on cookie sheet using medium cookie scoop. Bake 8 to 10 minutes. Cool 1 minute. Remove and cool on wire rack. Yield: 2 1/2 to 3 dozen.

Kringla

Gail (Ernst) Smith

2 c. sugar
2 T. shortening
2 eggs

2 c. sour cream
1 1/2 tsp. baking soda
4 c. flour

Cream the sugar and shortening (or margarine) together. Add eggs. Add sour cream. Lastly, add baking soda and flour. Chill thoroughly or overnight, covered. Roll out on lightly-floured counter into log the size of a pencil. Place on ungreased cookie sheet in the shape of figure-eight or half figure-eight. Bake at 425° for 4 to 5 minutes.

Tip: Raise the oven rack to center of oven.

Kringla

Shirley Reimers

1 1/2 c. sugar
1 c. sour cream
1/3 c. corn oil
3 eggs
2 tsp. baking powder

1 tsp. baking powder in 1/2 c.
buttermilk
1 tsp. vanilla
1 tsp. lemon extract
Salt

Mix ingredients together, adding enough flour to make stiff batter. Cool thoroughly before rolling out. Bake in a 350° until a light brown.

Kringla

Becky Vaudt

1 c. sugar
2 T. margarine or butter
2 eggs
1 c. sour cream
1 tsp. vanilla

1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. baking powder
3 to 3 1/2 c. flour

Cream sugar and butter. Add eggs, sour cream and vanilla. Sift dry ingredients together and add. Mix well. Let set overnight in refrigerator.

Preheat oven to 400°. Take 1 tablespoon mixture and roll into log and form into figure 8's. Put on ungreased cookie sheet and bake 5 to 7 minutes. (You may need more flour until the consistency to roll easily.)
Yield: 40.

Minty Cream Wafers

Marian Anderson

1 c. butter, softened
2 c. all-purpose flour
1/3 c. evaporated milk
Granulated sugar
1/2 c. butter, softened
1 tsp. vanilla

2 1/3 c. sifted powdered sugar
1/4 tsp. peppermint extract (opt.)
Red & green food coloring
2 to 3 T. finely-snipped fresh mint or
finely-crushed candy cane (opt.)

In a large mixing bowl, beat the 1 cup butter with electric mixer on medium to high speed for 30 seconds. Beat in flour and evaporated milk. Form into ball. Cover; chill 2 hours, or until firm.

Preheat oven to 375°. On a lightly-floured surface, roll dough to 1/8-inch thickness. Cut with a 1 1/2 -inch round cookie cutter. Place on ungreased cookie sheets and sprinkle with sugar. Prick each round 3 times with a fork. Bake for 7 to 9 minutes, or until lightly browned. Remove and cool on a wire rack.

In a large mixing bowl, beat the 1/2 cup butter on medium to high speed about 30 seconds. Add vanilla. Gradually add powdered sugar, beating until smooth and creamy. Beat in peppermint extract, if using. Separate filling into 2 bowls. Tint one part with red food coloring and the other with green. Generously spread the bottoms of one-fourth of the wafers with red frosting and one-fourth with green frosting. Lightly sprinkle center of the frosting with snipped fresh mint or crushed candy cane, if desired. Top with remaining wafers, bottom sides down. Yield: about 70 sandwich cookies.

Frozen Nut Fruit Cookies

Bev Zinnel

- | | |
|----------------------------|--|
| 1 c. brown sugar | 2 level tsp. baking soda, dissolved
in a little water |
| 1 c. white sugar | 1 c. flour |
| 1 tsp. salt | 1 tsp. cinnamon |
| 1 1/2 c. melted shortening | 1/2 tsp. nutmeg |
| 3 eggs, well beaten | 1 tsp. vanilla |

Add to above:

- | | |
|----------------------------|-----------------------------|
| 2 c. white raisins, stewed | 1 c. nuts (pecans are good) |
| 2 c. dates, cut up | 4 c. flour |

Can use right away or roll in foil and freeze. Then cut off while frozen and bake at 350°.

Melt Aways

Pauline Bowman

- | | |
|--------------------------------------|-------------------|
| 1/2 c. margarine | 3/4 c. cornstarch |
| 1/2 c. butter (all butter is better) | 1 T. vanilla |
| 1/3 c. powdered sugar | Pinch of salt |
| 1 c. sifted flour | |

Mix and bake at 350° for 12 minutes.

FROSTING:

- | | |
|---------------------|--------------|
| 1 c. powdered sugar | 1 T. vanilla |
| 2 T. butter | |

Mix well and frost cookies. May sprinkle with colored sugar.

Molasses Crinkles

In Memory of Alda Skow

Cream:

- | | |
|---------------------|------------------|
| 1 1/2 c. shortening | 2 c. brown sugar |
|---------------------|------------------|

Add:

- 2 eggs

Continue as given.

- | | |
|----------------|-----------------|
| 8 T. molasses | 1/2 tsp. cloves |
| 4 1/2 c. flour | 1 tsp. cinnamon |
| 1/2 tsp. salt | 1/2 tsp. ginger |

Roll in balls size of walnuts and dip in sugar. Place on cookie sheet, sugar-side up. Bake for 12 to 15 minutes in 350° oven.

Old-Fashioned Molasses Cookies

Claudia Ernst

3/4 c. oil	2 tsp. baking soda
1/4 c. Brer Rabbit molasses (green label)	1/2 tsp. ginger
1 c. sugar	1/2 tsp. cloves
1 egg	1 tsp. cinnamon
2 c. flour	1/4 c. sugar, for rolling cookie balls

Mix oil, sugar, egg and molasses. Add dry ingredients, except for the sugar for rolling. Put that 1/4 cup sugar in a bowl and scoop cookie dough into hands and roll in a ball. Dip in sugar and roll around until covered. Spray cookie sheets with oil. Bake at 375° for 10 minutes.

Soft Molasses Cookies

Lorna Stellhorn

3/4 c. shortening	2 tsp. baking soda
1 c. packed brown sugar	1 tsp. cinnamon
1 egg	1 tsp. ginger
1/2 c. molasses	1 tsp. nutmeg
2 1/2 c. flour	1 tsp. allspice
1 tsp. salt	

Cream together shortening and brown sugar. Stir in egg and molasses and mix well. Fold in dry ingredients and stir. Cover and chill until firm (1 to 2 hours).

Preheat oven to 350°. Roll dough into small balls and roll in white sugar. Place on lightly-greased cookie sheet. Bake 9 to 10 minutes. Leave on sheet until set (about 1 minute). Yield: 42 cookies.

Monster Cookies

In Memory of Denny Moench

1 c. brown sugar	2 tsp. vanilla
1 c. white sugar	2 tsp. baking soda
12 oz. peanut butter	4 1/2 c. oatmeal
1/2 c. margarine	6 oz. chocolate chips
3 eggs	1/4 lb. M&M's

Cream together the sugars, peanut butter and margarine. Add the eggs, vanilla and baking soda. Mix well. Stir in the oatmeal, chocolate chips and M&M's. Place by an ice dipper on a cookie sheet. Flatten with a fork. Bake at 350° for 12 to 15 minutes.

Oatmeal Cookies

Vivian Olson

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs, beaten
1 tsp. vanilla

1 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
3 c. oatmeal
1 c. nuts

Cream together shortening and sugars. Add eggs and vanilla. Sift together flour, baking soda and salt, and add to creamed mixture. Add oatmeal and nuts. Mix well. Divide dough in 2 equal parts. Shape each into a log and chill. Cut into 1/2-inch slices. Bake at 350° for 8 to 10 minutes. Frost with a white powdered sugar frosting. Yield: 3 to 4 dozen.

Orange Drop Cookies

Sandy Kudart

1 c. shortening
2 c. sugar
2 eggs
1 c. sour milk
1/2 tsp. baking soda

1/2 c. orange juice & grated rind
5 1/2 c. flour
2 tsp. baking powder
1 tsp. salt

Mix all ingredients together. Drop by teaspoon onto cookie sheet. Bake at 375° for 10 minutes.

Frosting: Grated rind and juice of one orange. Add powdered sugar until consistency is good for frosting cookies.

Orange-Slice Cookies

Monica Behnkendorf

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 c. flour
1/4 tsp. salt
2 c. oatmeal

1 tsp. baking soda
1 tsp. baking powder
2 eggs, beaten
1 c. coconut
1 c. candied orange slices, cut up
1 tsp. vanilla

Mix shortening, sugars, egg and vanilla; beat well. Stir in flour, salt, baking soda and baking powder. Mix well. Lastly, add oatmeal, coconut and cut-up orange slices. Mix well. Drop by teaspoonful on baking sheet. Bake at 350° for 12 to 15 minutes. Yield: about 5 dozen.

Peanut Butter Cookies

Gerry Christensen

1 c. white sugar
1 c. brown sugar
1 c. Crisco
1 c. peanut butter

2 eggs
2 1/2 c. flour
2 tsp. baking soda
1 tsp. vanilla

Cream shortening and sugars. Add eggs and beat well. Add peanut butter and mix well. Add vanilla and dry ingredients. Mix well. Make into small balls about the size of a walnut. Place on ungreased cookie sheet. Press down with a fork. Bake at 350° for about 12 minutes.

Carb-Free Peanut Butter Cookies

Merrilyn Kamp

1 egg
1 c. peanut butter

1 c. Splenda
2 tsp. vanilla

Preheat oven to 350°. Beat egg in large bowl with electric mixer on medium speed until foamy. Add remaining ingredients, beat until well blended. Shape into 1-inch balls. Place 2 inches apart on an ungreased baking sheet. Flatten each ball in crisscross pattern with a fork. Bake 10 minutes, until lightly browned. Yield: 36 cookies.

Nutritional Information Per Serving (2 cookies): 93 calories, 8 gm fat. 3 gm carbohydrate.

Peanut Butter No-Bake Cookies

Tracy Newman

3 T. oleo or butter
1/2 c. Karo syrup

1/2 c. sugar
Pinch of salt

Heat the above ingredients. Let come to a boil around edges of pan. Remove from heat.

Add:

1 c. peanut butter (chunky style, if desired)

2 c. corn flakes
1 tsp. vanilla

Drop on cookie sheet and let stand in refrigerator.

Kristi's Peanut Butter Cup Cookies

Lindy Flatau

40 mini Reese's cups	1 egg
1/2 c. butter	1 tsp. vanilla
1/2 c. peanut butter	3/4 tsp. baking soda
1/2 c. white sugar	1/2 tsp. salt
1/2 c. brown sugar	1 1/4 c. flour

Mix all 1/2 cups together. Add egg, vanilla and the rest of the dry ingredients. Roll into walnut-size balls. Bake in mini muffin tin at 375° for 8 to 10 minutes. Press Reese's cups into the center of each hot cookie so chocolate is even with top of cookie. Let cool awhile, then remove from pan.

Note: Use a Teflon-coated pan because the cookies remove the easiest.

Pecan Sandies

Louise Hauck

1/2 c. butter, softened	1 c. cake flour
1/4 c. sugar	1/2 c. finely-chopped pecans
1 tsp. vanilla extract	

Cream butter and sugar; stir in vanilla. Add flour. Mix on low until well blended. Stir in pecans; mix well. Chill for 30 minutes. Roll into 1-inch balls, place on greased cookie sheet. Bake at 350° for 15 minutes, until bottom edges are golden brown. Cool on wire rack. Yield: 18 cookies.

Pecan Tassies

Louise Hauck

1 c. soft butter	2 c. flour
2 (3 oz.) or 1 (8 oz.) pkg. cream cheese	

Blend butter and cream cheese. Add flour gradually, mixing into a smooth dough. Chill pan for easier handling. Shape into balls. Press into tassie pans and around sides of pans making shell.

FILLING:

2 eggs	Dash of salt
1 1/2 c. brown sugar	1/2 tsp. vanilla
2 T. melted butter	1 1/2 c. finely-chopped nuts
1/2 c. syrup	

Beat eggs slightly; add sugar, syrup, butter, salt and vanilla. Spoon into shells, filling 2/3-full. Sprinkle some of the pecans on top. Bake at 350° for 15 minutes, then 250° for 10 minutes, until filling is firm.

Ranger Cookies

Pam Davis

1 c. shortening
1 c. white sugar

1 c. brown sugar

Cream above ingredients.

Add:

2 well-beaten eggs

Sift together and add:

2 c. flour
1 tsp. vanilla
1 tsp. salt

1 tsp. baking powder
1 tsp. baking soda

Add to mixture:

1 c. oatmeal
2 c. Rice Krispies

1 c. coconut

Bake at 350° for 10 to 12 minutes.

Ribbon Cookies

Rose Mary Diedrick

2 1/2 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1 c. margarine or butter
1/2 c. sugar
1 egg

1/4 c. candied cherries, cut small
1/4 c. chopped nuts
1 tsp. vanilla
1 sq. sweet chocolate, melted, or
2 1/4 c. chocolate chips
2 T. poppy seeds

Combine dry ingredients. Cream margarine; add sugar and mix well. Add egg and vanilla. Add dry ingredients and mix well. Divide dough into 3 parts. One part a little larger. Add cherries and nuts to one part; add melted chocolate to second part and add poppy seed to third. Place dough in layers in small bread pan. (Line pan with waxed paper.) Chill well, at least 12 hours.

Slice 1/8-inch thick and bake on greased cookie sheet. Bake at 375° for 8 to 10 minutes.

Rusks

Vanetta Heggen

Mix together:

1/2 c. sugar

1 c. white flour

1 c. whole wheat flour

1 tsp. baking soda

1 tsp. baking powder

1/2 tsp. salt

1/2 tsp. cream of tartar

Add and blend:

1 stick margarine

Add:

3/4 c. buttermilk

Pat out on floured board to 1/2-inch thick or less. Cut with small cutter. Bake at 400° for 12 to 15 minutes. Split while warm and re-bake at 300° for 15 minutes, or until browned as desired.

Very good with butter or peanut butter.

Russian Tea Cakes

Becky Vaudt

1 c. butter, softened

1 tsp. vanilla

1/2 c. powdered sugar

2 1/4 c. sifted flour

1/4 tsp. salt

3/4 c. walnuts, finely chopped

Mix the butter, vanilla and powdered sugar. Add flour and salt. Mix well. Stir in nuts. Chill dough. Roll into 1-inch balls. Place 2 1/2 inches apart on ungreased baking sheet. Bake for 10 to 12 minutes at 400°. Bake just until set, but not browned. While still warm, roll in powdered sugar. Cool. Roll in powdered sugar again. Yield: about 4 dozen.

Skillet Cookies

Becky Vaudt

1/2 c. margarine, melted

1 egg, beaten

1 c. sugar

1 c. dates, chopped

2 to 2 3/4 c. Rice Krispies

3/4 to 1 c. chopped walnuts

1 tsp. vanilla

Coconut, for rolling

Melt butter. Add egg, sugar and dates. Cook in skillet 6 minutes, stirring constantly. Remove from stove and add vanilla, cereal and nuts. Form into balls. Roll in coconut. Place on waxed paper.

Snickerdoodles

Cheryl and Heidi Miller

2 1/2 c. all-purpose flour	1 1/4 c. sugar
2 tsp. baking powder	2 eggs
1/4 tsp. salt	1 tsp. ground cinnamon
1 c. butter, oleo or shortening, softened	3 T. sugar, mixed with the cinnamon

Mix flour, baking powder and salt. In a large bowl, beat butter and sugar with an electric mixer until light and fluffy; beat in eggs. Stir in flour mixture just until a stiff dough forms. Chill dough for 30 minutes. Form balls, using 1/3 cup dough for each. Roll in cinnamon-sugar mixture. Place 3 balls on each lightly-greased cookie sheet. Dip the bottom of a glass in water to a 5-inch diameter. Bake in a preheated 400° oven for 8 to 10 minutes, until edges are lightly browned. Cool on cookie sheets for 3 minutes. Remove to racks to cool completely.

Spritz

Donna M. Day

1 c. powdered sugar	2 1/2 c. flour
1 c. butter	1/2 tsp. baking powder
1 egg	1/2 tsp. almond flavoring

Cream sugar and butter; add egg. Add flour, baking powder and flavoring. Mix well. Press dough through cookie press. Bake for 8 to 10 minutes at 350°. Yield: 2 to 3 dozen.

Best Rolled Sugar Cookies

Nancy Blair

3 c. heaping flour	1 tsp. vanilla
2 tsp. baking powder	2 eggs
1 scant tsp. baking soda	4 T. milk
1 tsp. salt	1 c. sugar
1 c. shortening	

Sift together flour, baking powder, baking soda and salt. Cut in 1 cup shortening as you do when making a pie crust. Add vanilla to flour mixture. In a separate bowl, beat eggs, milk and sugar by hand. Add to flour mixture. Roll out and cut. Bake for 10 to 12 minutes at 350°.

I usually double the recipe if I want a lot of cookies.

Boone Valley School Sugar Cookies

Ellen Vanderhoff

2 c. sugar
2 sticks oleo
2 eggs
1 c. oil
1/2 tsp. salt

2 tsp. vanilla
2 tsp. cream of tartar
2 tsp. baking soda
5 c. flour

Chill dough thoroughly. Roll small balls in white sugar. Flatten with a crisscross potato masher. Bake at 375° for 5 to 7 minutes. Remove from oven as soon as edges start to turn tan.

Colored sugars can be used at holiday time.

These cookies melt in your mouth. Recipe from my aunt, Cora Prilipp from Renwick, Iowa.

Cut-Out Sugar Cookies

Leah Frieden

1/2 c. shortening
1/2 c. margarine
1 3/4 c. sugar
2 eggs, beaten
1 c. sour cream

1 tsp. vanilla
1 tsp. baking soda
1 tsp. baking powder
4 1/2 c. flour

Cream together shortening, margarine and sugar. Add eggs, sour cream and vanilla. Mix. Sift together baking soda, baking powder and flour. Mix all together. Cool in refrigerator. Roll out and cut with cookie cutters. Bake at 375° for 10 to 12 minutes.

Frost or glaze with powdered sugar and milk and sprinkles on top. Yield: 4 to 5 dozen.

Mom's Sugar Cookies

Arloa Rappale

1 c. butter or oleo
1 c. Crisco oil
1 c. powdered sugar
1 c. granulated sugar
2 eggs

1 tsp. vanilla
1 tsp. baking soda
1 tsp. cream of tartar
4 c. flour

Roll in balls and in sugar. Press with glass that has been dipped in sugar. When edges start turning brown, take out. Bake at 350°.

Sugar Cookies

Bernice Gronbach

1/2 c. powdered sugar	2 1/4 c. flour
1/2 c. white sugar	1/2 tsp. baking soda
1 egg	1/2 tsp. salt
1/2 c. oil	1/2 tsp. cream of tartar
1/2 c. margarine	1/2 tsp. vanilla

Mix first 5 ingredients together. Sift flour, salt, baking soda and cream of tartar together and add to creamed mixture. Add vanilla and refrigerate. Roll into balls and flatten with a glass dipped in sugar. Bake on lightly-greased cookie sheet at 350°.

Swedish Cream Wafers

Doris Kirchhoff

1 c. soft butter	2 c. flour
1/3 c. whipping cream	Granulated sugar

CREAMY FILLING:

1/4 c. soft butter	1 tsp. vanilla
3/4 c. confectioners' sugar	

Cream together until smooth and fluffy. Tint with food color.

Mix thoroughly butter, cream and flour. Cover and chill.

Heat oven to 375°. Roll about 1/3 dough at a time 1/8-inch thick on floured cloth-covered board. (Keep remaining dough chilled). Cut into 1 1/2 rounds. Transfer rounds with spatula to piece of waxed paper that is heavily covered with granulated sugar: turn each round so that both sides are covered with sugar. Place on ungreased baking sheet. Prick rounds with fork about 4 times. Bake 7 to 9 minutes, or just until set, but not brown. Cool. Put cookies together in pairs with filling. Yield: about 5 dozen.

Vanilla Cookies

Wilma Crowl

1 c. white sugar	4 3/4 c. flour
1 c. powdered sugar	1 tsp. cream of tartar
1 c. oleo	1 tsp. baking soda
1 c. salad oil	1 tsp. vanilla
2 eggs	1/2 tsp. almond

Mix first 4 ingredients; add remainder of ingredients. Mix; roll in walnut-size balls in granulated sugar. Place on lightly-greased cookie sheet. Flatten with bottom of glass dipped in granulated sugar. Bake at 350° for 10 to 12 minutes.

Wheaties Cookies

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. moist coconut
2 c. flour

In Memory of Amanda Kuehnast

1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. vanilla
2 c. Wheaties

Cream shortening and sugars. Add well-beaten eggs. Then sift dry ingredients. Finish by adding coconut and Wheaties to mixture. Bake at 375° for approximately 8 minutes.

World's Greatest Cookies

Wendy Lensing

1 c. butter or margarine
1/2 c. crunchy peanut butter
1/2 c. creamy peanut butter
1 c. sugar
1 c. brown sugar

2 eggs
1 1/2 c. flour
1 tsp. baking soda
2 c. oatmeal
1 (12 oz.) pkg. chocolate chips

Cream the butter and peanut butters. Gradually add sugars and cream until blended well. Add eggs, one at a time, and beat until smooth. Sift together flour and baking soda; add to creamed mixture. Stir in oatmeal. Stir in chocolate chips. Drop from a teaspoon onto a greased baking sheet. Bake at 325° for 15 minutes.

White Chocolate Macadamia Nut Cookies

Karin Sande

1 c. butter or margarine, soft
3/4 c. brown sugar, packed
1/4 c. sugar
2 eggs
1 tsp. vanilla
1 (3.4 oz.) pkg. instant vanilla pudding mix

1 tsp. baking soda
1/4 tsp. salt
1 (10 to 12 oz.) pkg. white chips
2 (3 1/4 oz.) jars macadamia nuts, chopped
1/2 c. peanut brittle, finely crushed

In a bowl, cream butter and sugars until smooth. Add eggs, one at a time, beating well each time. Beat in vanilla. Combine flour, pudding, baking soda and salt. Gradually add this to creamed mixture and mix well. Stir in chips, nuts and peanut brittle. Drop by rounded tablespoons onto greased cookie sheet. Bake at 375° for 10 to 12 minutes, or until golden brown. Remove to wire rack to cool. Yield: 5 1/2 dozen.

White House Cookies

Tracy Dickey

- | | |
|------------------------------|---------------------------|
| 1 c. margarine | 1 tsp. baking soda |
| 1 c. sugar | 1 tsp. cream of tartar |
| 1 c. brown sugar | 1 c. Rice Krispies |
| 1 c. vegetable or canola oil | 1 c. oatmeal |
| 1 egg | 1 c. flaked coconut |
| 1 tsp. vanilla | 1/2 c. chopped pecans |
| 3 1/2 c. flour | 1 c. milk chocolate chips |
| 1 tsp. salt | |

Mix margarine, sugars, oil and egg. Add vanilla and mix. Add flour, salt, baking soda and cream of tartar, and mix well. Add the Rice Krispies, oatmeal, coconut, pecans and chocolate chips to the mixture and stir with spoon. Drop by teaspoonfuls on a cookie sheet and bake at 350° until slightly brown.

Whoopie Pies

Jackie Schulze

- | | |
|-------------------|----------------|
| 2/3 c. shortening | 1 tsp. vanilla |
| 3/4 c. sugar | 1 c. milk |
| 1 egg | |

Sift the following ingredients:

- | | |
|------------------|----------------------|
| 2 1/4 c. flour | 1 tsp. salt |
| 1 c. Nestlé Quik | 1/2 tsp. baking soda |

CREAM FILLING:

- | | |
|------------------------|---------------------|
| 3/4 c. butter | 2 c. powdered sugar |
| 2 c. marshmallow creme | |

Cream shortening and sugar together. Beat in egg and vanilla. Stir sifted ingredients into cream mixture, alternating with milk. Drop by teaspoonful on a greased cookie sheet. Bake at 400° for 8 minutes. Let stand 2 to 3 minutes before removing from cookie sheet. Spread the cream filling between 2 chocolate cookies.

Cream Filling: Cream the butter and powdered sugar together and add the marshmallow creme. Mix well and frost one cookie with cream filling and top with another cookie.

Desserts

Diane Swanson's Apple Cobbler

Marilyn Kuehnast

4 to 5 c. peeled & chopped or sliced
apples

Put in bottom of greased 9x9-inch pan.

Beat together:

3/4 c. sugar

3 T. margarine

Add:

1/2 c. milk

1 tsp. vanilla

1 c. flour

1 tsp. baking powder

1/4 tsp. salt

Spread over apples.

Mix together:

1 c. sugar

1 T. cornstarch

Sprinkle over batter. Pour 1 cup boiling water over all. Bake at 350° for 1 hour.

Apple Crisp

Gail (Ernst) Smith

1 c. flour

1/2 c. margarine or butter

1 c. oatmeal, quick or old-fashioned

1 tsp. cinnamon

1 c. brown sugar

4 c. peeled chopped apples

SAUCE:

1 c. sugar

1 c. water

2 T. cornstarch

1 tsp. vanilla

Mix dry ingredients together. Add margarine and cut in with pastry blender until crumbly. Put half of mixture in 9x13x2-inch pan coated with nonstick cooking spray. Cover with sliced apples. Combine sugar, cornstarch, water and vanilla; cook until thick, stirring constantly. Pour over apples, then top with remaining crumb mixture. Bake at 350° for 45 to 60 minutes.

Variation: Can use peaches or rhubarb instead of apples.

I received second place at the Fort Dodge Community Apple Orchard Dessert Contest with this recipe.

Dad's Apple Crisp

Marilyn Kuehnast

4 apples
3/4 c. flour
1 c. sugar

1/2 tsp. salt
1 tsp. cinnamon
1/2 c. butter

Peel and slice apples. Place apples in buttered 9x9-inch baking dish. Mix flour, salt, cinnamon and butter until of a crumbly consistency. Sprinkle over top of apples and bake at 350° for 45 minutes. Yield: 6 to 9 servings.

Serve either plain or with whipped cream.

Apple Dumplings

Rosemary Hamilton

1 c. sugar
1 c. water
1/8 tsp. cinnamon
1/8 tsp. nutmeg
2 drops red food coloring
2 T. butter or margarine

6 whole apples, pared & cored, or
3 apples, pared & sliced
2 c. enriched flour
2 tsp. baking powder
1 tsp. salt
2/3 c. shortening
1/2 c. milk

Combine sugar, water, cinnamon, nutmeg and food coloring; bring to a boil. Add butter. Sift together flour, baking powder and salt; cut in shortening. Add milk all at once and stir until moistened. Roll 1/4-inch-thick on lightly-floured surface; cut with pastry wheel or knife into 6-inch squares. Place 1 whole apple or 1/2 apple, cut in slices, in center of each pastry square. Sprinkle each apple or slices generously with sugar, cinnamon and nutmeg; dot with butter. Fold corners to center and pinch edges together. Place 1 inch apart on a greased 7 x 11 x 1 1/2-inch baking dish. Spoon the syrup over dumplings; sprinkle with sugar. Bake in moderate oven (375°) for 35 minutes. Yield: 6 servings.

Top with a dab of tart red jelly. Serve hot with cream.

Apple Torte

Gail (Ernst) Smith

1 c. sugar
4 T. butter or margarine
1 egg
1 tsp. baking soda
1 c. flour

1 tsp. cinnamon
1/4 tsp. nutmeg
1 tsp. vanilla
2 c. chopped apples
1/2 c. chopped nuts (opt.)

Cream sugar and margarine. Add the egg and beat well. Sift dry ingredients together and add to the above mixture. Add vanilla, apples and nuts. Put into greased large pie plate. Bake at 350° for 35 to 40 minutes.

Serve as is or with Cool Whip or ice cream.

Note: Double recipe and bake in 11x15-inch jellyroll pan.

Mom picked up this recipe at an apple orchard in Missouri.

Bavarian Apple Torte

Shirley Moench

- | | |
|-----------------------------|--------------------------|
| 1/2 c. oleo | 1 egg |
| 1/3 c. sugar | 1/2 tsp. vanilla |
| 1/4 tsp. vanilla | 1/3 c. sugar |
| 1 c. flour | 1/2 tsp. cinnamon |
| 1 (8 oz.) pkg. cream cheese | 4 c. peeled apple slices |
| 1/4 c. sugar | 1/4 c. sliced almonds |

Cream oleo, sugar and vanilla; blend in flour. Spread dough onto bottom and sides of a 9-inch springform pan. Combine softened cream cheese and sugar; mix well. Blend in egg and vanilla; pour into pastry-lined pan. Combine sugar and cinnamon. Toss apples in sugar mixture. Spoon mixture over cream cheese layer; sprinkle with almonds. Bake at 450° for 10 minutes. Reduce heat to 400° and continue baking for 25 minutes. Cool before removing rim of pan.

Apple-Blueberry Cobbler

Stella Boomgarden

- | | |
|--------------------|------------------------|
| 1 T. melted butter | 9 gingersnaps, crushed |
| 4 lg. tart apples | 1 T. butter |
| 3/4 c. sugar | 3/4 tsp. cinnamon |
| 1/8 tsp. ginger | 3 c. blueberries |
| 2 T. lemon juice | 1 T. orange peel |
| TOPPING: | |
| 1 c. flour | 3 T. brown sugar |
| 6 T. cold butter | |

Sauté apples in 1 tablespoon butter for 10 minutes. Spread gingersnaps in 9-inch pan with 1 tablespoon melted butter. Cut apples in 16 pieces each. Mix sugar, cinnamon and ginger; sprinkle over apples. Sprinkle blueberries with lemon juice and orange peel. Mix topping; spread over the above and bake at 350° for 40 minutes.

Blueberry Dessert

Vanetta Heggen

- | | |
|--------------------------------|--------------------|
| 20 graham crackers, crushed | 1/2 c. brown sugar |
| 1/2 c. melted butter | |
| Pat firmly in a 9x13-inch pan. | |
| Cream: | |
| 8 oz. cream cheese | 1/2 c. white sugar |

Add 2 eggs and beat. Mix in 2 tablespoons lemon juice. Pour over crumbs and bake for 20 minutes at 350°. When cooled, spoon a Number 2 can of blueberry pie filling over and chill.

Good serve with whipped cream.

Bread Pudding

Pam Davis

- | | |
|---------------------------------------|--------------------|
| 1 loaf French bread, broken in pieces | 2 c. sugar |
| 4 c. milk | 2 T. vanilla |
| 3 eggs | 1 c. raisins |
| 3 T. melted butter | Cinnamon, to taste |

TOPPING:

- | | |
|------------|-------------------|
| 1 egg | 1/2 c. milk |
| 1 c. sugar | 1 stick margarine |

Grease a 9x13-inch pan. Spread bread pieces in pan; cover with cinnamon and raisins. Combine milk, eggs, butter, sugar and vanilla. Pour over bread. Bake for 1 hour at 350°. Top with topping.

Topping: Combine all and bring to a boil. Pour over baked pudding. Serve with ice cream.

Bread Pudding and Rum Sauce

Louise Hauck

- | | |
|----------------------|----------------------|
| 1 c. raisins | 1 qt. half & half |
| 4 T. cinnamon | 3 c. milk |
| 1/2 tsp. nutmeg | 1 1/2 c. brown sugar |
| 1 (1 lb.) loaf bread | 1 1/2 c. sugar |
| 10 lg. eggs | 2 tsp. vanilla |

Use a 4-quart (10x15x2-inch) glass baking dish sprayed with nonstick spray. Break bread into 1-inch pieces, covering bottom of dish. Sprinkle with cinnamon, raisins and small amount of nutmeg, then layer again (no nutmeg). In a separate bowl, whisk eggs, half & half and milk. Add brown sugar, sugar and vanilla. Pour egg mixture over the bread layers and press in with whisk. Bake approximately 1 hour and 15 minutes at 350°, until done in center.

RUM SAUCE:

- | | |
|--------------------------|-------------------------|
| 1/2 stick butter, melted | 3 to 4 c. whipped cream |
| 2 c. dark syrup | 2 T. rum |
| 1 1/2 c. brown sugar | |

Before adding rum, microwave 5 minutes. Then add rum and microwave 5 more minutes. Ladle over bread pudding.

Cream Cheese Cherry Dessert

Jenny Boswell

16 to 20 graham crackers	1/2 c. powdered sugar
1 stick margarine	1 lg. pkg. instant vanilla pudding
1/4 c. sugar	2 1/2 c. milk
1 (8 oz.) pkg. cream cheese	2 cans cherry pie filling

Melt margarine and pour over crushed graham crackers and sugar. Press into a 9x13-inch pan. Beat together cream cheese and powdered sugar. Add pudding and milk; beat until creamy. Pour over graham cracker crust. Spread pie filling over pudding mixture. Yield: 12 to 15 servings.

This is a great recipe for a dessert that can be made a day ahead.

Champagne Dessert

Ruth Buddenhagen

1 sm. pkg. Jiffy white cake mix	1 (8 oz.) pkg. cream cheese
1 lg. can crushed pineapple	Maraschino cherries
1 pkg. instant vanilla pudding	Cool Whip
1 1/2 c. milk	Nuts

Prepare cake mix as directed and bake for 10 minutes at 350° in 9x13-inch pan. Drain pineapple and put over cooled cake. Mix pudding, milk and cream cheese. Pour over pineapple. Top with Cool Whip, nuts and maraschino cherries.

Cherry Dessert

Gloria Strickland

2 c. crushed graham crackers	1/2 c. sugar
1/2 c. sugar	1 (8 oz.) pkg. Philadelphia cream cheese
1/2 c. margarine	2 cans cherry pie filling
2 eggs, beaten	
1/2 tsp. vanilla	

Blend first 3 ingredients and put into 9x15-inch cake pan. Beat eggs, vanilla, sugar and cream cheese together and pour over crust. Bake for 15 minutes at 350°. Take from oven and cool.

Pour 2 cans cherry pie filling over mixture in pan and top with Cool Whip. May sprinkle graham cracker crumbs on top.

Cherry Dessert

Joyce Kaspersen

25 sq. graham crackers, crushed 1/8 c. sugar
1/2 c. margarine, melted

Mix together and pat into a 9x13-inch pan; bake for 8 to 10 minutes at 350°. Let cool.

8 oz. Cool Whip 1 c. powdered sugar
8 oz. cream cheese, softened 1 can cherry pie filling

Cream Cool Whip, cream cheese and powdered sugar together, and spread on cooled crust. Top with cherry pie filling.

This is good with blueberry pie filling.

Cherry Tarts

In Memory of Edna Johnson

2 tubes crescent rolls 1 can cherry pie filling

Remove the rectangles of crescent rolls from the tubes. Pinch the perforated seam together and cut the rectangle into 2 squares. You will have 16 squares from the 2 tubes of rolls. Pat the squares into muffin tins. Put a tablespoon of pie filling into each square; fold over the 4 corners and press together. Bake for 20 minutes in a 350° oven. Cool.

Frost with a powdered sugar icing.

Cherry Torte

In Memory of Alda Skow

Mix until crumbly:

1 c. oatmeal 1/2 c. flour
1 c. brown sugar 1 cube margarine

Divide into half and pat into greased pan.

Add 1 can cherry pie filling to the remaining mixture and add 1/2 cup coconut and 1/2 cup chopped nuts. Spread over top and bake at 350° for 35 minutes.

This is so good!

Cherry Torte Dessert

Doris Kuehnast

40 soda crackers, crushed fine 1/2 c. butter, melted
7 egg whites 1 c. sugar
1 can pie cherries 1 ctn. Cool Whip

Mix crackers and butter and pat into 9x13-inch dish or pan. Beat egg whites until stiff and add 1 cup sugar gradually. Spread over cracker crumbs and bake for 10 minutes at 375°. Let cool 1 hour, then cover with pie cherries and cover cherries with Cool Whip. Put in refrigerator.

Cool Coconut Dessert

Marilyn Kuehnast

CUSTARD:

2 pkg. coconut pudding (cook kind) 3 c. milk

CRUST:

1 c. flour 1/2 c. margarine
2 T. sugar 1/2 c. chopped pecans

FILLING:

8 oz. cream cheese 1 c. powdered sugar
1 c. Cool Whip

Custard: Cook pudding first, using only 3 cups milk. Let cool while making the rest.

Crust: Combine flour, margarine, sugar and chopped pecans until crumbly. Spread evenly in bottom of a 9x13-inch pan. Bake for 15 minutes at 375°. Toast some coconut while crust is baking. (To be used as sprinkles on top of dessert.)

Filling: Cream the cream cheese and add powdered sugar. Fold in the Cool Whip. Spread over cooled crust.

Over this layer, spread cooled custard. Top with remaining Cool Whip. Sprinkle with toasted coconut and refrigerate. Yield: 12 to 15 servings.

Variation: This dessert can be made with chocolate pudding with chocolate shavings on top, butterscotch pudding with Heath bar chips, or lemon pudding with lemon zest curls on top.

Crescent Roll Dessert

Marlys Johnson

2 tubes crescent dinner rolls 2 ctn. soft sour cream cheese
1 c. sugar 1 tsp. vanilla
1 c. pecans or walnuts Melted butter
Sugar-cinnamon mixture

Put 1 tube rolls in bottom of greased 9x13-inch pan, patting seams together. Mix together cream cheese, sugar and vanilla. Spread evenly over flattened out rolls. Sprinkle nuts evenly on top. Put other tube of rolls on top. Spread melted butter over top and sprinkle with cinnamon-sugar mixture. Bake at 350° for 25 to 30 minutes, or until nicely browned.

This is very rich so can be cut in smaller squares for serving.

Crispy Chocolate Log

Kathryn Ernst

1 (10 oz.) pkg. marshmallows
 1/4 c. butter or margarine
 1/4 c. peanut butter
 5 1/2 c. crisp rice cereal

1 1/3 to 1 1/2 c. semi-sweet
 chocolate chips
 3/4 c. butterscotch chips

Line a 10x15x1-inch pan with waxed paper; spray or grease the paper and set aside. In a large microwave-safe bowl, combine the marshmallows, butter and peanut butter. Cover and microwave on HIGH for 2 minutes; stir until well blended. Stir in cereal until well coated. Spread into prepared pan.

In a microwave-safe bowl, combine chocolate and butterscotch chips. Microwave, uncovered, on HIGH for 2 minutes. Stir, then spread over cereal mixture to within 1-inch of edge. Roll up jellyroll-style, starting with short side, peeling waxed paper away while rolling. Place seam-side down on a serving plate. Refrigerate for 1 hour, or until set. Cut into 1-inch slices. Yield: 10 servings.

Tip: Cool the chocolate so doesn't run through the Rice Krispies.

Note: 850-watt microwave used.

Chocolate Dessert

Nathan Kluender

CRUST:

1 c. flour
 1/2 c. margarine

3 tsp. powdered sugar
 1/2 c. chopped pecans

CREAM CHEESE LAYER:

1 (8 oz.) pkg. cream cheese
 1 c. powdered sugar

1 to 2 c. Cool Whip

PUDDING LAYER:

2 sm. pkg. instant pudding (I like
 chocolate but you can use
 butterscotch, lemon or pistachio)

3 c. milk

Crust: Mix ingredients together and press into a 9x13-inch pan. Bake for 15 minutes, or until light brown in a 350° oven. Cool.

Cream Cheese Layer: Cream the cream cheese; add powdered sugar and mix well. Add Cool Whip and spread over the cooled crust.

Pudding Layer: Mix the packages of instant pudding with the milk. Beat well and spread over the cream cheese layer. Chill until set and add a layer of Cool Whip. Sprinkle with chopped nuts, if desired.

Chocolate Maple Marvel

Rose Mary Diedrick

2 c. vanilla wafer crumbs
 1/4 c. melted margarine
 1 1/2 c. powdered sugar
 1/2 c. margarine
 3 eggs

3 oz. unsweetened chocolate,
 melted
 1 1/2 c. whipped topping
 1/2 c. maple syrup
 1 pkg. mini marshmallows
 1 c. chopped pecans

Blend together crumbs and melted margarine. Press crumb mixture into bottom of 9x13-inch pan. Chill. Cream sugar and margarine. Add eggs, one at a time; beat well. Add melted chocolate. Beat until light and fluffy. Spread mixture over crumbs and place in freezer.

Combine whipped topping and maple syrup; chill. Gently fold in marshmallows and 2/3 cup chopped nuts. Spread over chocolate mixture. Sprinkle with remaining nuts. Freeze until firm.

Chocolate Torte

Marlys Johnson

1 stick margarine
 1 c. flour

1/2 c. chopped pecans

Mix these 3 ingredients together and pat into a 9x13-inch pan. Bake at 350° for 15 minutes.

8 oz. cream cheese
 1 c. powdered sugar

1 (8 oz.) ctn. Cool Whip

Mix the cream cheese and powdered sugar until smooth. Carefully fold in the Cool Whip. Put on the crust, which has been cooled.

2 pkg. instant chocolate pudding

3 c. milk

Mix the pudding mix with the milk until well blended. Carefully spread this on the cream cheese mixture. Top with more Cool Whip and sprinkle with the chopped pecans.

Christmas Peppermint Dessert

Arlene Moritz

15 graham crackers or chocolate wafers

5 qt. vanilla ice cream
1 lg. peppermint stick

CHOCOLATE BASE:

2 T. butter

1 c. sugar

1 (6 oz.) can evaporated milk (2/3 c.)

1 tsp. vanilla

2 (1 oz.) sq. chocolate

Crush the crackers and sprinkle on the bottom of a 9x13-inch pan. Break the peppermint stick into small pieces and crush in the blender.

Cook the chocolate sauce ingredients over medium heat until slightly thickened. Stir frequently to keep from burning.

Put 1-inch layer of ice cream on top of the crackers. Spread half of the chocolate sauce over ice cream. Sprinkle peppermint on top of sauce. Repeat putting another layer of ice cream, on followed by the chocolate sauce and peppermint. Place in freezer until ready to serve.

Note: Can be made a day early.

Christmas Peppermint Dessert

Arloa Rapple

24 Oreo cookies, crushed

1 jar Hershey's fudge topping

1/4 c. melted margarine

1 med. ctn. Cool Whip

1/2 gal. peppermint ice cream

Peppermint candy, crushed

Crush 24 Oreos and mix with 1/4 cup melted margarine. Press into 9x13-inch pan. Put into freezer until set. Slightly soften 1/2 gallon peppermint ice cream; slice and spread over Oreo crust. Freeze to set. Spread Hershey's fudge topping (room temperature) over ice cream. Freeze to set. Frost with Cool Whip. Sprinkle with crushed peppermint candy. Freeze.

This is a MUST for our Christmas.

Christmas Pudding

Marilee Bland

1 heaping c. cranberries
1/2 c. molasses
2 tsp. baking soda

1 1/3 c. hot water
1 1/3 c. flour

TOPPING:

1/2 c. butter
1 1/2 c. cream

1 c. sugar

Cut fresh cranberries in half. Dissolve baking soda in hot water. Combine with cranberries. Add flour. Put in round cake pan and steam for 1 1/2 hours with lid on.

Cut in 6 pie-shaped wedges and top with butter, cream and sugar, which has been heated in microwave. Do not boil. Serve hot.

Note: May be doubled.

This is a family favorite and a tradition for Christmas dessert.

Cobbler

Loretta Grebner

Melt 1/4 cup margarine in 1- or 1 1/2-quart baking dish.

Mix:

1 c. flour
1 c. sugar

1 c. milk
1 tsp. baking powder

Pour over melted butter. Add any kind of fruit, berries or cherries or peaches. Do not stir. Bake at 350° about 40 minutes.

Cream Puffs

Gerry Christensen

1 c. water
1/2 c. oleo or butter
1 c. flour

4 eggs
1 tsp. lemon or vanilla flavoring

FILLING:

3/4 c. sugar
2 T. cornstarch
2 eggs, well beaten

2 c. milk
1 T. butter
1 tsp. vanilla

In saucepan, bring water and butter to boil. At once, add the flour and stir briskly. Remove from stove and add eggs, one at a time, beating after each addition. Last, add flavoring. Drop by spoonfuls on baking sheet. Bake in hot (400°) oven for 30 minutes, then decrease oven to 325° and bake another 15 minutes. Yield: about 12.

Cook first filling ingredients until thickened, then add butter and flavoring. Cool and fill puffs when ready to serve.

Mom's Cream Puffs

Jackie Schulze

CREAM PUFFS:

1 c. water
1/2 c. shortening
1/4 tsp. salt

1 c. flour
4 eggs

FILLING FOR CREAM PUFFS:

1/2 c. sugar
5 T. flour
1/4 tsp. salt
2 c. milk

2 egg yolks, unbeaten
1 T. water
1 tsp. vanilla
1/4 tsp. almond extract

Cream Puffs: Bring water, shortening and salt to a boil. Stir in flour and cook until dough forms a smooth ball. Remove from heat and cool slightly. Add eggs, one at a time, beating well after each addition. Drop by spoonfuls on greased cookie sheet and bake at 450° for 10 minutes. Reduce heat to 400° and bake for 25 minutes more. Cool, then cut an opening in top of cream puff and pick the centers of the cream puffs. Fill with filling or whipped cream.

Cream Puff Filling: Mix sugar, flour and salt together in a saucepan. Add a small amount of milk and mix to form a smooth paste. Add unbeaten egg yolks and beat thoroughly, then add the remaining milk and blend. Place over medium-high heat and cook 5 to 7 minutes, stirring constantly, until smooth and thick. Add butter and blend. Cool and add vanilla and almond extract. Yield: enough filling for 12 large cream puffs.

Mom always made a double batch of filling and we each filled our own cream puff.

English Trifle

Crystal Michael

1 pkg. yellow or white cake mix
1 can vanilla pudding
Sugar, to sweeten berries

1 (16 oz.) pkg. thawed strawberries
1 c. whipped topping
Toasted almonds

Bake cake in a 9x13x2-inch pan as directed on package. Cut crosswise in half and freeze half of the cake for later use. Cut the other half in 8 pieces. Arrange half of the pieces in a bowl. Fit together as best as possible. Pour half the strawberries over the cake. Next, spread with half the pudding. Repeat. Spread whipped cream over the top and sprinkle with toasted almonds. (Toast almonds about 5 minutes in a 350° oven.) Cover and chill at least 8 hours.

Fruit Pizza for Kids

Heather Kuehnast

1 tube sugar cookie dough
1 pkg. cream cheese

1 jar marshmallow creme
Fresh fruit of choice, sliced

Put cookie dough on a round pizza pan and bake according to package directions. Let cool. Beat the cream cheese and marshmallow creme together. Spread over baked cookie. Place sliced fruit on top and serve.

Funnel Cakes

Marilyn Kuehnast

1 1/3 c. flour
1 1/4 tsp. salt
1/2 tsp. baking soda

2 T. sugar
3/4 T. baking powder

Sift together in separate bowl.

1 egg, beaten

2/3 c. milk (or more, if batter is too thick)

Mix egg and milk and add to dry ingredients; beat until smooth.

Holding finger over bottom of a funnel with a hole measuring 3/8- to 1/2-inch, pour in some batter, remove finger and let batter drop in a spiral motion into a pan filled with 1-inch of hot oil (375°). Fry until golden brown, turning once. Remove from pan and drain on a paper towel. Sprinkle with powdered sugar and serve HOT.

Grape Jello and Blueberry Dessert

Brayden Kluender

2 sm. boxes grape Jello
1 (20 oz.) can crushed pineapple, undrained
8 oz. softened cream cheese
1/2 c. sugar

2 c. boiling water
1 can blueberry pie filling
1/2 c. sour cream
1/2 tsp. vanilla

Combine Jello, water and pineapple. Let partially set and add pie filling. Let finish setting in 9x13-inch pan.

For topping, combine remaining ingredients and beat well. Spread over Jello.

Good Custard

In Memory of Claris Vik

Place 3 eggs in a mixing bowl and beat slightly. Add 1/4 cup sugar and 1/4 teaspoon salt, and blend thoroughly. Add 2 cups scalding milk slowly, stirring constantly. (Scalding the milk shortens baking time and helps prevent curdling.) Add 1/2 teaspoon vanilla. Grease 6 custard cups. Pour in warm custard. Sprinkle with nutmeg. Place custard cups in shallow pan of warm water. Set in the oven. Water surrounding the cups should never come to a boil. Bake at 325° for 30 to 40 minutes, or until a clean knife inserted in the center comes out clean. Serve warm or cold.

Hershey Bar Dessert

Bev Zinnel

36 lg. marshmallows

1 c. milk

1 (4 oz.) Hershey bar

1 c. whipping cream

1 graham cracker crust

Melt marshmallows in milk. Chill in freezer compartment until stiff. Fold in the whipped cream. Grate the Hershey bar and stir into the whipping cream/marshmallow mixture. Pour into graham cracker crust.

CRUST:

20 graham crackers, crushed

1/2 c. oleo, melted

Mix cracker crumbs and oleo together and press in the bottom of a 9x13-inch pan. Pour filling into crust and chill about 2 hours.

Homemade Vanilla Ice Cream

Louise Hauck

4 eggs

1/2 pt. whipping cream

1 c. sugar

2 cans Eagle Brand condensed milk

2 T. vanilla

1 1/2 qt. milk

Beat eggs slightly, stir in sugar. Pour eggs, sugar and remaining ingredients in an ice cream freezer.

Ice Cream Loaf

Bernice Gronbach

1/2 c. butter	1 c. coconut
1 c. pecans	1/2 c. brown sugar
3 c. Sugar Frosted Flakes	1/2 gal. ice cream

Brown under broiler in 9x13-inch cake pan the butter, pecans, sugar frosted flakes and coconut. Watch and stir frequently. Remove from heat when browned and add the brown sugar. Divide ingredients, using half for bottom layer and half for top. On bottom layer, slice the ice cream and cover with rest of browned ingredients. Return to freezer.

Note: This keeps 2 to 3 weeks covered with foil.

Any flavor ice cream if ok, but butterbrickle is best.

Jellyroll

Bernice Gronbach

3 eggs	1 tsp. baking powder
1 c. sugar	1/4 tsp. salt
5 T. water	1 tsp. vanilla
1 c. flour	1 c. jelly
2 T. melted butter	

Beat eggs very light. Add sugar, beating all the while. Add water and beat well. Sift flour, baking powder and salt together and add to the egg mixture. Add melted butter. Beat quickly until well mixed. Add flavoring and pour immediately into oiled pan. Bake for 15 minutes at 350°. Turn upside-down on a cloth sprinkled with powdered sugar and cut edges off cake so it will not split when rolled. Spread with jelly. Roll (carefully and quickly), wrapping in towel until cool.

JoAnn Meyer's Sherbet Dessert

In Memory of JoAnn Meyer

CRUST:

3 c. crushed macaroon cookies	1/2 c. melted margarine
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FILLING:

1 pt. whipped cream or Cool Whip	1 pt. lime sherbet
1 pt. lemon sherbet	1 pt. orange sherbet

Crust: Combine crushed macaroon cookies with melted margarine. Pat half of mixture into bottom of 9x13-inch pan.

Filling: Spread half of the whipped cream over crust. By teaspoonfuls, spoon each kind of sherbet alternately and close together over cream. Spread remaining whipped cream over the sherbet.

Sprinkle remaining crumbs over top. Sprinkle with ground nuts, if desired. Freeze. Keep frozen until ready to serve. Cut into 12 to 15 pieces.

Jolene's Dessert

Doris Gillespie

- | | |
|---------------------------------------|--|
| 1 stick oleo, melted | 1 c. milk |
| 1 c. crushed graham crackers | 4 c. cherry nut ice cream, soft |
| 1 c. soda crackers, crushed | enough to spread |
| 2 pkg. instant vanilla pudding | Shaved chocolate |

Melt oleo. Blend with crushed graham crackers and soda crackers; spread in a 9x13-inch pan. Mix vanilla pudding with milk. Beat until thickened and fold in cherry nut ice cream (or butterbrickle) that is softened enough to spread. Spread this mixture over the crumbs and top with a little shaved chocolate. Refrigerate.

Oreo Cookie Dessert

Marian Anderson

- | | |
|-------------------------------------|---|
| 28 Oreo cookies, crushed | 1 (3 oz.) pkg. vanilla instant pudding |
| 1/2 c. melted butter | 1 (3 oz.) pkg. chocolate instant |
| 1 (8 oz.) pkg. cream cheese | pudding |
| 1/2 c. powdered sugar | 3 c. milk |
| 2 (4 1/2 oz.) ctn. Cool Whip | |

Mix crushed Oreo cookies with melted butter and pat into a 9x13-inch pan. Mix cream cheese, powdered sugar and 1 container Cool Whip. Pour over cookie base. Mix puddings and milk together until thick. Pour over cream cheese mixture. Refrigerate. Spread remaining container of Cool Whip over top pudding layer before serving time. Use cookie crumbs to garnish top.

Keep refrigerated until serving and any remaining dessert.

Oreo Frozen Dessert

Bev Wilcox

- | | |
|---|------------------------------|
| 1 lb. Oreo cookies, crushed | 1/4 c. butter, melted |
| 6 Butterfinger canoy bars, crushed | |

Mix 3 ingredients together and use half crumb mixture on bottom of 9x13-inch pan. Cover with 1/2 gallon vanilla ice cream, softened. Sprinkle with rest of mixture on top of ice cream. Freeze.

Parisian Rice

Loretta Grebner

- | | |
|---------------------------------------|---------------------------------|
| 2 c. cooked rice, cooled | 1 tsp. vanilla |
| 1/2 c. sugar | 1 c. marshmallows |
| 1/2 c. nuts | 1 (8 oz.) ctn. Cool Whip |
| 1 c. drained crushed pineapple | |

Mix rice, sugar, nuts, pineapple, marshmallows and vanilla. Stir in thawed Cool Whip. Put in refrigerator.

Peach Angel Dessert

Jackie Schulze

- | | |
|-----------------------------|--------------------------------|
| 1 angel food cake | 1 c. sugar |
| 1 (8 oz.) pkg. cream cheese | 1 c. water |
| 2 T. milk | 2 T. cornstarch |
| 2/3 c. powdered sugar | 2 T. white corn syrup |
| 8 oz. Cool Whip | 1/2 (3 oz.) pkg. peach gelatin |
| 6 med. peaches, sliced | |

Line a 9x13-inch pan with slices of cake. Combine the cream cheese and milk; mix until fluffy. Add the powdered sugar and blend well. Fold in the Cool Whip. Spread over angel food cake. In saucepan, mix sugar and cornstarch. Add the water and corn syrup; cook until clear. Remove from heat and add the gelatin. Cool. Peel peaches and slice over the cream cheese layer. Pour cooled sauce over peaches. Allow to cool overnight in refrigerator. You may also top with Cool Whip. Yield: 15 servings.

This can also be made by using strawberries, raspberries, blueberries or any fruit and gelatin combination you like.

Peach Butter Pecan Dessert

Landon Kluender

- | | |
|--|-------------------------|
| 1 (29 oz.) can sliced peaches with juice | 1/2 c. melted margarine |
| 1 box butter pecan cake mix | 1/2 c. chopped pecans |

Layer peaches in a 9x13-inch cake pan. Sprinkle the dry cake mix over peaches. Mix melted margarine and chopped pecans; sprinkle over cake mix. Bake at 325° for 55 to 60 minutes.

Peaches and Cream Dessert

Cheryl and Heidi Miller

- | | |
|------------------------|----------------------------------|
| 2 c. flour | 1 tsp. cinnamon |
| 1 c. sugar | 2 egg yolks |
| 1/2 tsp. salt | 1 c. whipping cream |
| 1/4 tsp. baking powder | 1 (1 lb. 4 oz.) can peach halves |
| 1/2 c. oleo | |

Combine flour and 2 tablespoons sugar, salt and baking powder. Cut in oleo. Press into a 9x13-inch pan. Arrange peach halves, cut-side down. Combine the remaining sugar and cinnamon; sprinkle over peaches. Bake for 15 minutes at 350°. Beat egg yolks into cream (quite thin). Pour over peaches, return to oven for 30 minutes. Let set and serve warm or cold.

Pink Velvet

Becky Vaudt

1 pkg. raspberry Jello
3/4 c. boiling water
1 c. sugar

1 can evaporated milk, chilled
1 pkg. raspberries
12 graham crackers

Chill beaters and bowl. Dissolve Jello in water. Let stand until cold. Beat sugar into Jello mixture slowly. Whip milk in chilled bowl until fluffy. Add Jello mixture and mix well. Add raspberries.

Make a graham cracker crust to fit a 9x13-inch cake pan. Put 2/3 crust in bottom of cake pan. Pour in filling. Sprinkle remainder of graham cracker crumbs on top. Chill until set.

Variation: Can substitute strawberry Jello and frozen strawberries.

Prune Whip

In Memory of Esther Kuehnast

2 egg whites
1 c. sugar
1 1/2 c. prune pulp
1 c. orange juice

1 T. orange rind
1/4 c. lemon juice
2 c. cream, whipped

Beat egg whites until stiff. Add the juices, sugar and rind. Beat cream until whipped stiff. Add to the rest of ingredients. Freeze 3 hours. Serve in sherbet glasses.

Pumpkin Dessert

Ellen Vanderhoff

6 eggs, beaten
1 1/2 c. sugar
2 tsp. cinnamon
1 tsp. ginger

1 tsp. salt
1/2 tsp. cloves
2 c. milk
1 (15 oz.) can pumpkin

Mix together and pour into a 9x13-inch cake pan.

Mix together:

1 yellow cake mix

1 stick oleo, melted

Sprinkle cake mix mixture on the pumpkin batter. Bake at 350° for 60 minutes.

Serve with Cool Whip or cinnamon ice cream.

Pumpkin Puff

Cindy Harris

4 oz. Cool Whip
1 c. pumpkin
2/3 c. milk

1 (4-serving-size) pkg. vanilla
instant pudding
1 tsp. pumpkin pie spice

Mix together. Chill overnight. Yield: 4 servings.

In memory of Richard Hacker.

Wilma Arndt's Pumpkin Roll

In Memory of Wilma Arndt

1 c. sugar
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon

3 eggs
1 tsp. pumpkin pie spice
1/2 tsp. nutmeg
2/3 c. pumpkin

FILLING:

1 c. powdered sugar
6 T. oleo

8 oz. cream cheese
1 tsp. vanilla

Grease and line bottom of 10x15-inch jellyroll pan with waxed paper. Beat together sugar and eggs. Add flour, pumpkin pie spice, baking powder, nutmeg, cinnamon and pumpkin. Mix thoroughly. Pour into prepared pan. Bake at 350° for 15 minutes. Remove from pan onto powdered sugar-coated surface and roll. Cool and unwrap. Prepare filling. Chill filling thoroughly before spreading. Spread filling on cake and reroll. Keep refrigerated.

Raspberry Dessert

Marlys Nesbitt

2 (10 oz.) pkg. frozen raspberries in syrup
1 c. water
1/2 c. sugar
2 tsp. lemon juice
4 T. cornstarch
1/4 c. cold water

50 lg. marshmallows
1 c. milk
2 c. Cool Whip
1 1/4 c. graham cracker crumbs
1/4 c. melted margarine
1/4 c. chopped nuts

Heat raspberries, water, sugar and lemon juice. Dissolve the cornstarch in cold water and stir into raspberries. Cook until thick and clear; set aside and cool. Melt the marshmallows in milk; cool. Fold Cool Whip into marshmallow mixture and set aside. Mix graham cracker crumbs with melted margarine and chopped nuts. Press into a 9x13-inch pan. Spread marshmallow mixture over the crumbs. Spread raspberry mixture over the marshmallow mixture. Refrigerate until firm. Yield: 15 to 18 servings.

Raisin Pudding

Helen Wickre

1 c. flour
 1/4 tsp. salt
 1 1/2 tsp. baking powder

3/4 c. white sugar
 1 c. raisins
 1 c. milk

SAUCE:

1 c. brown sugar
 1 T. butter

2 c. boiling water

Sift dry ingredients together. Add raisins and milk; pour into greased 7x11-inch pan. Combine ingredients for sauce and pour over cake mixture. Bake at 350° for 40 minutes, until done.

The sauce cooks down through the cake and makes a yummy caramel sauce.

Good served warm with whipped topping.

Raspberry Refrigerator Torte

Rose Mary Diedrick

1/2 c. + 1 T. margarine
 1 c. flour

1 T. sugar

Combine for crust. Press into a 9x13-inch pan. Bake for 20 minutes at 300°. Cool.

2 (8 oz.) pkg. cream cheese,
 softened
 2 c. powdered sugar

1/2 tsp. salt
 2 tsp. vanilla
 9 oz. Cool Whip

Cream the cream cheese and powdered sugar together until smooth. Add vanilla and salt. Fold in Cool Whip gradually. Spread on crust. Chill.

2 (3 oz.) pkg. Jello
 2 1/2 c. boiling water
 1/2 c. sugar

2 (10 oz.) pkg. frozen thawed
 raspberries

Combine Jello and 1/2 cup sugar. Dissolve in water. Chill. Add raspberries; stir and chill until partially thick. Spread over cheese mixture. Chill at least 8 hours before cutting.

Rhubarb Chiffon

Ellen Vanderhoff

CRUST:

1 c. flour
1/4 c. brown sugar

1/2 c. oleo
3/4 c. chopped pecans

TOPPING:

4 c. chopped rhubarb
1 1/2 c. sugar
2 T. water

2 (3 oz.) pkg. strawberry Jello
2 (8 oz.) ctn. Cool Whip

Mix crust ingredients. Press into 9x13-inch pan. Bake for 14 minutes at 350°. Let crust cool.

Cook together rhubarb, sugar and water until tender, then add the Jello. Chill this mixture until it starts to congeal, then add Cool Whip and gently fold together. Pour this over crust and chill until it sets up.

This was the summer dessert at "Salads Baskets and Bears" 1984-1994.

Rhubarb Cobbler

Gail (Ernst) Smith

4 to 5 c. rhubarb (1/2" pieces)
1/2 c. softened margarine
3/4 c. sugar
1/8 tsp. salt
1 c. flour
1/2 c. milk

1 tsp. baking powder
1 c. sugar
1 T. cornstarch
Pinch of salt
1 c. boiling water

Place rhubarb in greased 9x13x2-inch glass baking dish. Mix together the next 6 ingredients; pour over rhubarb. In a bowl, mix 1 cup sugar, 1 tablespoon cornstarch and pinch of salt. Sprinkle over the batter. Pour boiling water over all. Bake for 1 hour at 350°. Yield: 12 to 15 servings.

Rhubarb Crisp

Wendy Lensing

2 c. flour
1 1/2 c. oatmeal
1 c. brown sugar
1 c. melted margarine
2 tsp. cinnamon

6 c. diced rhubarb
1 1/2 c. white sugar
1 1/2 c. water
3 T. cornstarch
1 tsp. vanilla

Combine flour, oatmeal, brown sugar, melted margarine and cinnamon. Pat 3/4 of mixture in bottom of 9x13-inch pan. Spread rhubarb over top. Combine white sugar, water, cornstarch and vanilla in saucepan. Cook until thick and clear. Pour over rhubarb. Sprinkle with remaining 1/4 of oatmeal mixture. Bake at 350° for 1 hour.

Rhubarb Dream

Venetta Heggen

Blend:

1 c. flour

5 T. powdered sugar

1/2 c. margarine

Mix as for pie crust and press into a 9x9-inch pan. Bake for 15 minutes at 350°.

Beat:

2 eggs

Add:

1 1/2 c. sugar

1/4 c. flour

1/4 tsp. salt

Mix and add 2 to 3 cups finely-cut rhubarb.

When shell is baked, spoon mixture over it. Put back in oven for 30 to 35 minutes at 350°.

Serve with ice cream or whipped cream.

Rhubarb Meringue Dessert

In Memory of Denny Moench

2 c. all-purpose flour

2 T. sugar

1 c. cold butter or margarine

FILLING:

2 c. sugar

1/3 c. all-purpose flour

1 tsp. salt

6 egg yolks, beaten

1 c. whipping cream

**5 c. sliced fresh or frozen rhubarb,
thawed**

MERINGUE:

6 egg whites

1/2 tsp. cream of tartar

3/4 c. sugar

1 tsp. vanilla extract

In a bowl, combine the flour and sugar; cut in butter until crumbly. Press into a greased 9x13x2-inch baking dish. Bake at 350° for 20 minutes. Cool on a wire rack while preparing filling.

In a bowl, combine the sugar, flour and salt. Stir in egg yolks and cream. Add rhubarb. Pour over crust. Bake at 350° for 50 to 60 minutes, or until set.

In a mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually beat in sugar, a tablespoon at a time, until stiff peaks form. Beat in vanilla. Spread over hot filling. Bake for 12 to 15 minutes, or until golden brown. Cool on a wire rack. Refrigerate 1 to 2 hours before serving. Refrigerate leftovers. Yield: 12 to 15 servings.

Rhubarb Torte

Kathy Gonnerman

1 c. flour
 1/2 c. butter
 2 T. sugar
 2 T. flour
 3 egg yolks
 1 1/4 c. sugar

1/3 c. half & half
 2 1/2 c. fresh rhubarb, sliced
 3 egg whites
 1/4 tsp. cream of tartar
 1/4 c. sugar

Mix flour, butter and sugar. Press into 9x9-inch pan. Bake at 325° for 20 to 25 minutes. Cook sugar, flour, half & half, egg yolks and rhubarb until tender. Pour over baked crust. Top with meringue. Beat 3 egg whites and cream of tartar until frothy. Gradually beat in sugar. Continue beating until stiff and glossy. Spread over torte, sealing edges. Bake at 400° for 10 to 12 minutes. Cool. Yield: 9 servings.

Glorified Rice

Louise Hauck

1/2 c. rice
 1 tsp. salt
 3 qt. boiling water
 2 c. crushed pineapple

2 c. mini marshmallows
 2/3 c. powdered sugar
 1 c. cream, whipped

Bring water to boil in large pan; add salt and rice. Cook for 30 minutes. Drain rice, rinse with cold water and cool. When cool, add undrained pineapple, marshmallow, powdered sugar and whipped cream. Mix and let stand in refrigerator overnight.

Note: Two to 3 cups Cool Whip may be used instead of the whipped cream.

Easy Rice Pudding

In Memory of Edna Johnson

1/2 c. rice
 2 1/2 c. milk + 3/4 c. milk

1 pkg. instant vanilla pudding mix

Rinse rice in cold water. Put rice with 2 1/2 cups milk in baking dish and bake at 350° for 1 hour or more. (You may want to stir once in awhile.) Remove from oven; stir in dry pudding mix and add the 3/4 cup milk. Serve warm or cold.

Ritz Pecan Pie

Kay Kollmorgen

(Torte)

3 egg whites

1 tsp. vanilla

1 c. sugar

1 c. chopped pecans

1/2 tsp. baking powder

23 Ritz crackers

Beat the egg whites, gradually adding the sugar and baking powder until stiff like meringue. Fold in the vanilla, pecans and crackers. Pour into a buttered pie pan. Bake for 30 minutes at 350°. When cool, cover with whipped cream and sprinkle with Hershey bar chips, nuts or fruit.

Rocky Road Pizza

Louise Hauck

1 c. butter or margarine

1 3/4 c. flour

1/2 c. sugar

1 c. peanuts

1/2 c. packed brown sugar

1 c. mini marshmallows

1 egg

1 c. semi-sweet chocolate chips

1 tsp. vanilla

Preheat oven to 375°. In mixer bowl, beat butter or margarine with mixer on medium speed until softened. Add sugar and brown sugar; beat until fluffy. Add egg and vanilla; beat well. With mixer on low, gradually beat in flour. Spread dough evenly in an ungreased 14-inch pizza pan. Bake for 12 minutes, or until golden. Sprinkle peanuts, marshmallows and chocolate chips on top of the hot crust. Return pizza to oven; bake another 6 to 8 minutes, until marshmallows are golden. Cool. Cut into wedges or squares with pizza cutter.

This recipe is fun for kids to make. Use your imagination with ingredients (peanut butter chips, M&M's, etc.).

Pies

Bride's No-Roll Pie Crust

Judy Nobiling

1 1/2 c. flour

1/2 c. oil

1 T. sugar

2 T. milk

1 tsp. salt

Add milk to oil and stir. Add remaining ingredients and mix with a fork. Put into a pie pan and shape to the pan.

Pie Crust

Arlene Chantland

1 1/2 c. flour
1 stick oleo

1/4 c. ice-cold water

Place room-temperature oleo in mixing bowl; add flour gradually until flour and oleo are crumbly and stick well together. Add ice-cold water. Place dough on floured bread board; sprinkle top with flour. This divided, will make 2 (8- or 9-inch) pie crusts.

Very good with any fruit pies. Tastes like butter crust.

Never-Fail Meringue

Mildred Torkelson

1 T. cornstarch
2 T. cold water
1/2 c. boiling water
3 egg whites

6 T. sugar
1 tsp. vanilla
Pinch of salt

Blend cornstarch and water in a saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. With mixer on high, beat egg whites until foamy. Gradually add sugar and beat until stiff, but not dry. Turn mixer to low speed; add salt and vanilla. Gradually beat in cornstarch mixture. Beat well on high. Spread over cool pie filling. Bake at 350° for 10 minutes, or until lightly browned on top.

Foolproof Meringue

Gerry Christensen

1 T. cornstarch
1 T. water
1/2 c. boiling water

3 egg whites
1/4 tsp. salt
6 T. sugar

Bring 1/2 cup water to boiling. Mix 1 tablespoon cornstarch and 1 tablespoon water. Add to boiling water and cook until thick and clear. Cool. Beat egg whites with salt until slightly stiff. Add the sugar gradually and continue beating until stiff. Add the cooled cornstarch mixture and beat until stiff. Put on pie filling and spread to edge of crust. Bake at 350° for 20 minutes.

Apple Pie

Mary Grebe

6 to 7 tart apples
1 c. sugar
2 T. flour
1/2 to 1 tsp. cinnamon

Dash of nutmeg
Dash of salt
Pastry for 2-crust 9" pie

Preheat oven to 400°. Peel, core and slice apples into thin slices. Combine sugar, flour, spices and salt; mix with apples. Line pie plate with pastry, fill with apple mixture. Dot with margarine or butter. Adjust top crust. Sprinkle with sugar for sparkle. Bake in hot oven for 50 minutes, or until golden brown.

Paper Bag Apple Pie

Bernice Gronbach

1 (9") unbaked pie shell
5 to 6 lg. baking apples
1/2 c. sugar

2 T. flour
1/2 tsp. nutmeats
2 T. lemon juice

Peel and cut apples in a bowl. Combine sugar, flour and nutmeg. Sprinkle over apples and toss to coat well. Spoon into pie shell and drizzle with lemon juice.

Make a topping of:

1/4 c. sugar
1/4 c. flour

1/4 c. butter

Mix well and sprinkle over apples to cover. Slide into a brown paper bag and fold over twice, then clip it shut. Place in the oven. Bake at 425° for 1 hour. If the pie runs over it does not dirty the oven. It may smell like paper burning while baking, but the bag doesn't burn. When done, remove from oven and split bag open, and remove the pie.

Crumble-Top Apple Pie

Wendy Bormann

FILLING:

6 c. apples, peeled & thinly sliced
1 c. sugar
2 T. flour

1 tsp. cinnamon
Dash of nutmeg
Dash of salt

TOPPING:

1/3 c. sugar
3/4 c. all-purpose flour

6 T. butter
1 tsp. cinnamon

Filling: Combine sugar, flour, cinnamon, nutmeg and salt. Mix with apples. Line pie plate with crust and fill with apple mixture.

Topping: In separate bowl, add sugar with flour; cut in butter until crumbly. Sprinkle over apple mixture. Bake at 350° for 1 hour.

Apple Crumb Pie

Mary Grebe

5 to 7 apples
 1 (9") pie crust
 1/2 c. sugar
 1 tsp. cinnamon
 1/2 c. sugar
 3/4 c. flour
 1/3 c. butter or margarine

Preheat oven to 400°. Peel, core and slice apples into thin slices. Place pie crust in pie pan. Arrange apple slices in unbaked pie shell. Mix 1/2 cup sugar and cinnamon. Sprinkle evenly over apples. Mix 1/2 cup sugar with 3/4 cup flour; cut in butter or margarine until crumbly. Sprinkle over apples. Bake in oven for 40 minutes, or until golden brown.

I doubled this recipe and put into a 9x13-inch pan. Will need to bake a little longer.

Sour Cream Apple Pie

Michelle Kluender

2 c. sliced apples
 2 T. flour
 1/2 tsp. vanilla
 1 c. sour cream
 3/4 c. sugar
 1 egg
 1/4 tsp. salt

TOPPING:

Crumble together:
 1/3 c. flour
 1/4 c. margarine
 1/3 c. sugar

Precook apples in microwave for 4 minutes. Mix everything together except the apples. Stir in apples. Mix and pour into unbaked pie crust. Bake at 400° for 15 minutes. Reduce heat to 350°. Put on topping and bake for 15 to 20 minutes longer. Cool and keep refrigerated.

Icebox Blueberry Pie

Ruth Buddenhagen

1 (8 oz.) pkg. cream cheese
 1 c. powdered sugar
 1 tsp. vanilla
 1 (8 oz.) ctn. Cool Whip
 2 T. lemon juice
 1 can blueberry pie filling
 2 graham cracker crusts

Cream powdered sugar, cream cheese and vanilla. Fold in Cool Whip. Divide between 2 graham cracker crusts. Add lemon juice to 1 can blueberry pie filling. Spoon on top of the 2 pies. Refrigerate. Yield: 2 pies.

One of our family favorites.

Hugs and Chips Cheesecake

Nancy Blair

2 (3 oz.) pkg. cream cheese, softened	1 tsp. flour
1 (14 oz.) can Eagle Brand sweetened condensed milk	1 (6 oz.) ready-made chocolate pie crust
1 egg	Chocolate glaze
1 tsp. vanilla extract	Chocolate curls (opt.)
1 c. mini chocolate chips	1/2 c. mini chocolate chips
	1/4 c. whipping cream

Preheat oven to 350°. With mixer, beat cheese until fluffy; gradually beat in condensed milk until smooth. Add egg and vanilla; mix well. Toss chips in flour; stir into cheese mixture. Pour into crust. Bake for 35 minutes, or until center springs back when lightly touched. Cool and top with glaze and curls. Serve chilled. Refrigerate leftovers.

Chocolate Glaze: Melt 1/2 cup chocolate chips with 1/4 cup whipping cream; cook and stir until thickened and smooth. Immediately spread over pie.

Luscious Lemon Cheesecake

Mary Grebe

CRUST:

1 1/4 c. graham cracker crumbs	1/4 c. sugar
3/4 c. finely-chopped nuts	1/3 c. melted butter

Combine; press onto bottom of greased 10-inch springform pan. Set aside.

FILLING:

4 (8 oz.) pkg. cream cheese, room temp.	1 T. lemon juice
1 1/4 c. sugar	2 tsp. grated lemon peel
4 eggs	1 tsp. vanilla

Beat cream cheese and sugar until smooth. Add eggs until blended. Add lemon juice, peel and vanilla; beat just until blended. Pour into crust. Bake at 350° for 55 minutes, until center is set. Remove from the oven; let stand for 5 minutes.

TOPPING:

2 c. sour cream	1 tsp. grated lemon peel
1/4 c. sugar	1 tsp. vanilla

Combine ingredients; spread over filling. Return to the oven for 5 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight before serving. Garnish with lemon or other fresh fruit.

New York Cheesecake

Mary Grebe

CRUST:

1 c. graham cracker crumbs
3 T. sugar

3 T. melted butter

Combine; press onto bottom of a greased 9- or 10-inch springform pan. Bake for 10 minutes at 350°.

FILLING:

5 (8 oz.) pkg. cream cheese, room temp.
1 c. sugar
3 T. flour

1 T. vanilla
3 eggs
1 c. sour cream

Beat cream cheese, sugar, flour and vanilla until smooth. Add eggs, one at a time, mixing on low until blended. Blend in sour cream. Pour over crust. Bake at 350° for 60 minutes. Cool.

Topping: Crush 1 cup fresh strawberries and cook in 1 cup water about 3 to 5 minutes; sieve. Combine 3/4 cup sugar and 3 tablespoons cornstarch; stir into berry juice. Cook and stir until thickened and bubbly. Add a few drops red food coloring. Pour over cake. Slice additional strawberries and place on cake before glaze, if desired. Refrigerate 4 hours, or overnight, before serving.

No-Bake Cheesecake Pie

Josie Gronbach

1 (8 oz.) pkg. cream cheese, softened
1/3 c. sugar

1 (8 oz.) ctn. Cool Whip, thawed
1 homemade or ready-to-use graham cracker crust

Mix the cream cheese and sugar on medium speed until well blended. Gently stir in Cool Whip. Spoon into crust and refrigerate for 3 to 4 hours, or overnight.

May top with fresh fruit or pie filling of your choice, or eat plain.

Chocolate Pie

Delores Telford

2 1/2 c. milk
2 sq. chocolate
1 1/4 c. sugar
4 T. flour

2 T. cornstarch
2 egg yolks
1 tsp. vanilla
2 T. butter

Heat milk and chocolate. Mix 1 cup sugar, flour and cornstarch. When milk and chocolate are hot, stir in flour mixture; cook until thick. Beat 2 egg yolks with remaining 1/4 cup sugar. Add a little of the hot mixture to eggs, then add to the hot mixture. Cook until thick. Add vanilla and butter. Cool slightly and fill baked pie shell.

Put Cool Whip or meringue on top.

Bishop's Chocolate Pie

Becky Vaudt

1 pkg. instant chocolate pudding
 3/4 c. milk
 2 c. vanilla ice cream, softened

Graham cracker crust
 1 sm. ctn. Cool Whip
 Hershey's chocolate bar

Prepare or purchase a graham cracker crust. Mix the package of instant pudding and milk until thickened. Add the ice cream and mix with an electric mixer. Pour into crust. Top with Cool Whip and garnish with chocolate shavings. Refrigerate.

Cream Pie

Delores Telford

2 c. milk
 2/3 c. sugar
 4 T. flour
 Pinch of salt

3 eggs, separated
 1 tsp. vanilla
 1 T. butter

Heat milk. Mix sugar, flour and salt; dump into milk. Cook until thick. Put a little of the hot mixture into beaten egg yolks, then add to the hot mixture. Cook for 1 minute. Add butter and vanilla. Cool. Add bananas or coconut. Top with meringue.

Chocolate Delight

Marlys Johnson

1/2 c. milk
 4 to 5 sm. Hershey bars with
 almonds

Graham cracker crust
 15 lg. marshmallows
 1 sm. ctn. Cool Whip

Heat milk in microwave oven. When warmed, add marshmallows and Hershey candy bars; heat until melted, stirring often. Remove from microwave and let cool. When mixture has cooled, fold in the Cool Whip carefully. When well mixed, pour into the graham cracker crust and chill.

This dessert was served at my bridal shower many years ago.

Coconut Cream Pie

Bernice Gronbach

2/3 c. sugar	3 egg yolks, beaten
2 1/2 T. cornstarch	1 T. butter
1/2 tsp. salt	3/4 c. coconut
1 T. flour	1 1/2 tsp. vanilla
3 c. milk	1 (9") pie shell, baked

MERINGUE:

3 egg whites	1/2 tsp. vanilla
1/4 tsp. cream of tartar	6 T. sugar

Mix sugar, cornstarch, salt and flour well. Stir in milk gradually. Cook over medium heat, stirring constantly, until mixture is hot; stir in beaten egg yolks. Cook until thick. Add butter, coconut and vanilla. Pour into pie shell.

Combine meringue ingredients; beat until stiff and spread over pie. Bake at 400° for 6 to 10 minutes, until meringue is lightly browned.

Eskimo Pie

Doris Kirchhoff

CRUST:

10 graham crackers (crushed fine to equal 1 c.)	2 T. melted butter
	2 T. brown sugar

Mix well and line a 9-inch pie pan. Reserve about 1/3 cup of crumb mixture to sprinkle on top. Place crust in the refrigerator.

FILLING:

Soak 1 tablespoon unflavored gelatin in 1/2 cup cold water. Let stand while you cook until thick:

1/2 c. sugar	2 egg yolks
1/2 c. milk	Pinch of salt

Add gelatin mixture and set in a cool place. When this starts to gel, add 2 egg whites (beaten stiff), 1 cup cream (whipped) and 1 teaspoon vanilla. Bananas, pineapple or nuts may be added. Pour into graham cracker crust and sprinkle rest of crumbs on top. Chill in refrigerator.

For the whipped cream, I use a carton of rich nondairy topping. It comes in an 8-ounce carton.

Lemon Pie

Mildred Torkelson

3 egg yolks
1 whole egg
1 1/2 c. sugar
3/4 T. butter
3 T. cornstarch

1 1/2 c. hot water
Juice & grated rind of 1 lemon
(never more than 1/4 c. lemon
juice; I use bottled lemon juice)

Beat eggs and add remaining ingredients in microwavable bowl (at least 2-quart size). Microwave for 8 minutes on HIGH, stirring about twice. Pour into cooled pie shell. Top with your favorite meringue.

Lemon Chiffon Pie

Shirley Moench,

(Bertha Moench's)

In Memory of Bertha Moench

1 T. gelatin

1/4 c. cold water

Dissolve gelatin in cold water.

3 egg yolks
1/2 c. sugar
1/2 tsp. salt

4 T. lemon juice
1/2 c. hot water

Bring just to a boil.

3 egg whites, beaten stiff

Add:

1/2 c. sugar

Make custard of 1/2 cup sugar, egg yolks, salt, hot water and lemon juice. Add softened gelatin. Allow to cool. When mixture starts to congeal, fold in egg whites, stiffly beaten with sugar. Pour into baked pie shell. Sprinkle with nutmeg.

Lemonade Pie

In Memory of Clara Wald

1 can sweetened condensed milk
1 (6 oz.) can frozen lemonade,
thawed

1/2 (9 oz.) ctn. Cool Whip

Mix lemonade and milk. Fold into Cool Whip. Put in a graham cracker crust. Chill.

If desired, top with cherry or blueberry pie filling.

Peaches and Cream Pie

Shirley Moench

7 or 8 peach halves, sliced
2/3 c. sugar
4 T. flour

1/4 tsp. salt
1/2 tsp. cinnamon
1 c. whipping cream

Slice peaches in a 1-crust 9-inch pie. Mix together the sugar, flour, salt and cream. Pour over sliced peaches. Sprinkle with cinnamon. Bake at 400° for 35 to 45 minutes, or until nicely browned and filling set. Serve slightly warm.

Cream Peach Pie

Judy Nobiling

5 fresh peaches
1 unbaked pie shell
1 c. sugar
1 T. flour

Pinch of salt
Dash of nutmeg
1 c. cream
1/2 tsp. vanilla

Peel and slice the fresh peaches into unbaked pie shell. Add the remaining ingredients. Bake at 425° for 15 minutes, then at 350° for 30 minutes.

One-Crust Peach Crumb Pie

Kathryn Ernst

1 unbaked pie crust
8 to 10 peach halves (enough to fill
the crust)
1/2 c. sugar

1/2 tsp. nutmeg
1 egg
2 T. cream (substitute evaporated
milk or whole milk)

CRUMBLY TOPPING:

1/4 c. brown sugar
1/4 c. softened margarine or butter

1/2 c. flour
Handful of quick-cooking oatmeal

Put the peaches in with the seed cavity up. Sprinkle 1/2 cup sugar and nutmeg over peaches. Beat the egg and cream. Pour this over the peaches and sugar. Combine the crumb topping and mix until crumbly. Put on top of peaches. Bake at 375° until brown.

Note: To keep the edge of crust from getting too brown, use strips of aluminum foil to cover.

Oreo Peanut Butter Pie

Phyllis Hauck-Gehring

- 1 Oreo pie crust
- 1 egg white, slightly beaten
- 1 (3 oz.) pkg. cream cheese, softened
- 2/3 c. sugar
- 2/3 c. chunky peanut butter
- 2 T. milk
- 2 c. prepared whipped topping
- 18 Oreos chocolate sandwich cookies, coarsely chopped, divided
- 2 T. Planters cocktail peanuts, chopped & toasted

Brush pie crust with some egg white; bake at 350° for 5 minutes. Cool completely.

In a large bowl, with electric mixer at medium speed, beat cream cheese and sugar until creamy. Add peanut butter and milk; beat until smooth, about 2 minutes. Fold in whipped topping and 1 3/4 cups chopped cookies. Spread into pie shell; chill overnight.

To serve, sprinkle pie with remaining chopped cookies and toasted nuts. Yield: 8 servings.

1996 Oreo Recipe Contest Grand-Prize Winner.

Peanut Butter Pie

Weston Vik

- 1 (8 oz.) pkg. cream cheese
- 1/2 c. sugar
- 1/2 c. peanut butter
- 1 tsp. vanilla
- 8 oz. whipping cream
- 1 (9") graham cracker crust
- 1 to 2 T. salted peanuts, chopped (opt.)

Combine cream cheese and sugar until smooth. Add peanut butter and vanilla. Beat well. Beat whipping cream to peaks. Fold into above. Add to crust. Sprinkle on peanuts. Chill for 3 hours.

Peanut Butter Pie

Arlene Moritz

- 6 oz. cream cheese
- 3/4 c. sifted powdered sugar
- 1 pkg. Dream Whip
- 1/2 c. peanut butter
- 2 T. milk

Beat the cream cheese and powdered sugar until fluffy. Add the peanut butter and milk; beat until smooth. Prepare the Dream Whip according to directions. Fold into the peanut butter mixture and pour into a prepared graham cracker crust. Chill for 5 to 6 hours.

Garnish with chopped nuts when ready to serve.

Grandma's Pear Pie

Phyllis Lundberg

1 c. sugar
1/2 c. flour
1/2 tsp. cinnamon

1/4 c. butter (no substitute)
4 c. sliced fresh pears
2 T. lemon juice

Line a 9-inch pie pan with pastry. Mix sugar, flour and cinnamon together. Work in butter until crumbly. Spread half of this mixture in pastry-lined pan. Cover with pears, then sprinkle lemon juice on top of pears. Put remainder of crumb mixture evenly over fruit. Bake at 425° for 10 minutes, then 350° for 40 to 50 minutes longer, or until browned and bubbly. Let cool. Yield: 6 to 8 pieces.

Serve with ice cream or cheese.

Pecan-Glazed Pumpkin Pie

Kathy Gonnerman

2 eggs
1 (16 oz.) can pumpkin
1 (12 oz.) can evaporated milk
1 c. brown sugar, divided

2 tsp. pumpkin pie spice
1 c. pecan pieces
2 T. butter, melted
Pie crust, to fit deep-dish pie plate

Preheat oven and baking sheet to 375°. Using a wire whisk, whisk eggs, pumpkin, milk, 3/4 cup sugar and spice. Pour filling into a deep-dish pie crust. Bake for 30 minutes. Combine 1/4 cup sugar, pecans and butter; crumble over top of pie. Bake 20 to 30 minutes longer. Yield: 8 to 10 servings.

Top with Cool Whip.

Pumpkin Pie

Marlys Johnson

3 eggs
1 tsp. cinnamon
1 T. flour
1/2 tsp. nutmeg
1 1/2 c. pumpkin

1 1/2 c. heated milk
1/2 c. sugar
1/2 c. brown sugar
1/2 tsp. salt
1/2 tsp. allspice

To slightly beaten eggs, add sugar, flour and spices; stir. Add pumpkin and stir. Gradually add milk and stir until blended. Put in pastry-lined pan and bake for 10 minutes at 450° and approximately 45 minutes at 375°, or until knife inserted halfway across pie comes out clean.

I use my blender to mix this together, putting in as listed above. This seems to give a very smooth texture to the pie.

Grandma's Pumpkin Pie

Bev Zinnel

- | | |
|------------------------|-------------------|
| 1 c. pumpkin | 1 T. flour |
| 1 tsp. cinnamon | 2 eggs |
| 1/2 tsp. cloves | 2 c. milk |
| 1 c. sugar | |

Stir spices, sugar and flour into pumpkin. Beat eggs well. Add eggs and milk. Mix well. Bake at 350° for 1 hour. Yield: 1 big pie.

Pecan Pie

Ruth Buddenhagen

- | | |
|----------------------------------|---------------------------------|
| 1 c. sugar | 1 tsp. vanilla |
| 2 T. flour | 1 1/2 c. pecans, halved |
| 1 stick margarine, melted | 2 eggs, slightly beaten |
| 1/2 c. white syrup | 1 (9") unbaked pie crust |
| 1/4 tsp. salt | |

Mix sugar and flour; add other ingredients. Pour into unbaked 9-inch crust and bake at 300° for 1 hour.

Raisin Cream Pie

Jackie Schulze

- | | |
|-------------------------------|---|
| 1 (9") baked pie shell | 3 egg yolks (save whites for meringue) |
| 1 1/2 c. raisins | 3/4 tsp. salt |
| 3/4 c. sugar | 1 1/2 tsp. margarine |
| 3 T. flour | 1 1/2 tsp. vanilla |
| 1 1/2 c. milk | |

Cook raisins a few minutes in 1 1/2 cups water. Mix sugar, flour, salt and milk together, then add to raisins. Stir well. Beat eggs and add to mixture; cook until thick. Add margarine and vanilla. Pour the mixture into the baked pie shell. Top with your favorite meringue recipe using the 3 egg whites. Bake for 10 to 12 minutes at 350°, or until the meringue is golden brown.

Raisin Pudding Pie

Verla Hinrichs

1 c. raisins
1 c. boiling water
1 (3 oz.) pkg. French vanilla pudding mix (instant)
2 c. milk

1 c. whipped topping
1 tsp. lemon juice
1/8 tsp. cinnamon
Prepared 9" pie crust

Pour boiling water on raisins. Let set a few minutes. Drain well. Mix pudding and milk according to package directions. Fold in whipped topping, lemon and cinnamon. Add raisins. Pour into prepared pie shell. Cool for 2 hours. Top with whipped cream.

This is an excellent diet pie if you use sugar-free pudding, skim milk, fat-free and sugar-free whipping cream. You may eat it as pudding and skip the crust.

Raspberry Cream Pie

Mary Grebe,
Ruth Cram

1 c. sugar
1/3 c. all-purpose flour
2 lg. eggs, slightly beaten
1 1/3 c. sour cream

1 tsp. vanilla extract
3 c. fresh or frozen raspberries, thawed
1 (10") unbaked pastry shell

TOPPING:

1/3 c. all-purpose flour
1/3 c. firmly-packed brown sugar

1/3 c. chopped pecans
3 T. softened butter

GARNISHES:

Whipped cream

Fresh raspberries

Combine 1 cup sugar, 1/3 cup flour and next 3 ingredients in a large bowl, stirring until smooth. Gradually fold in raspberries. Spoon into pastry shell. Bake at 400° for 30 to 35 minutes, or until center is set.

Combine 1/3 cup flour and next 3 ingredients; sprinkle over hot pie. Bake at 400° for 10 minutes, or until golden. Garnish, if desired. Yield: one 10-inch pie.

Rhubarb Meringue Pie

Jackie Schulze

2 c. rhubarb, finely diced
 2 eggs, separated
 2 T. soft margarine
 1 1/2 c. sugar

2 T. flour
 1 c. milk
 1 tsp. lemon juice

Place the rhubarb in an unbaked pie shell. Beat egg yolks, flour and margarine together. Slowly stir in the milk. Add sugar and lemon juice, and mix well. Beat the 2 egg whites until stiff and fold into the above mixture. Pour over rhubarb. Bake at 450° for 10 minutes. Reduce heat to 350° and bake for 40 to 45 minutes.

Rhubarb-Mulberry Pie

Becky Vaudt

2 c. mulberries
 1 c. rhubarb, cut up
 1 1/2 c. sugar

1/4 c. flour
 1/4 tsp. salt

Preheat oven to 350°. Mix mulberries, rhubarb and sugar. Add flour and salt. Put in pastry-lined pie pan. Dot top with 2 teaspoons margarine. Put on top crust and make slits. Bake for 50 minutes.

Mile-High Strawberry Pie

Marlys Johnson

1 (10 oz.) pkg. frozen strawberries
 1 c. sugar

1 T. lemon juice
 2 egg whites

Combine above ingredients in a mixing bowl. Beat with mixer at medium speed for 15 minutes. Fold in 1 1/2 cups Cool Whip. Pour into 2 baked pie crusts or graham cracker crusts. Freeze overnight.

May also be made in a 9x13-inch cake pan with a graham cracker crust.

Note: Keeps well frozen for 3 to 4 days.

Strawberry Parfait Pie

Juanita Skow

1 (12 oz.) box frozen strawberries

1 pt. vanilla ice cream

1 pkg. strawberry gelatin

1 (8") baked pie shell or graham

1 1/4 c. hot berry juice

cracker crust

Thaw berries; drain. Reserve the juice. Add the juice to water to equal 1 1/4 cups. Heat; add gelatin and stir to dissolve. Add the ice cream and stir until melted. Chill until thick, but not set. Fold in strawberries. Turn into pie crust and chill for 30 minutes, or until firm. Garnish with whipped cream or whole berries. Yield: 6 to 8 servings.

Note: May double and put in a 9x13-inch cake pan using graham cracker crust.

Swish Pie

Signe Sorlie

1 can sweetened condensed milk

1 (No. 2) can crushed pineapple,
with juice

1/4 c. lemon juice

1 med. bowl Cool Whip

1/2 c. chopped nuts (your favorite)

Mix milk and lemon juice. Add all other ingredients. Put in graham cracker crust.

This is oh, so good.

Notes & Recipes



Rhubarb-Mulberry Pie

1 (No. 2) can cranberry sauce

1 med. bowl Cool Whip

Mile-High Strawberry Pie

1 (16 oz) pkg. frozen strawberries

1 c. sugar

1 c. frozen vanilla ice cream

2 egg whites

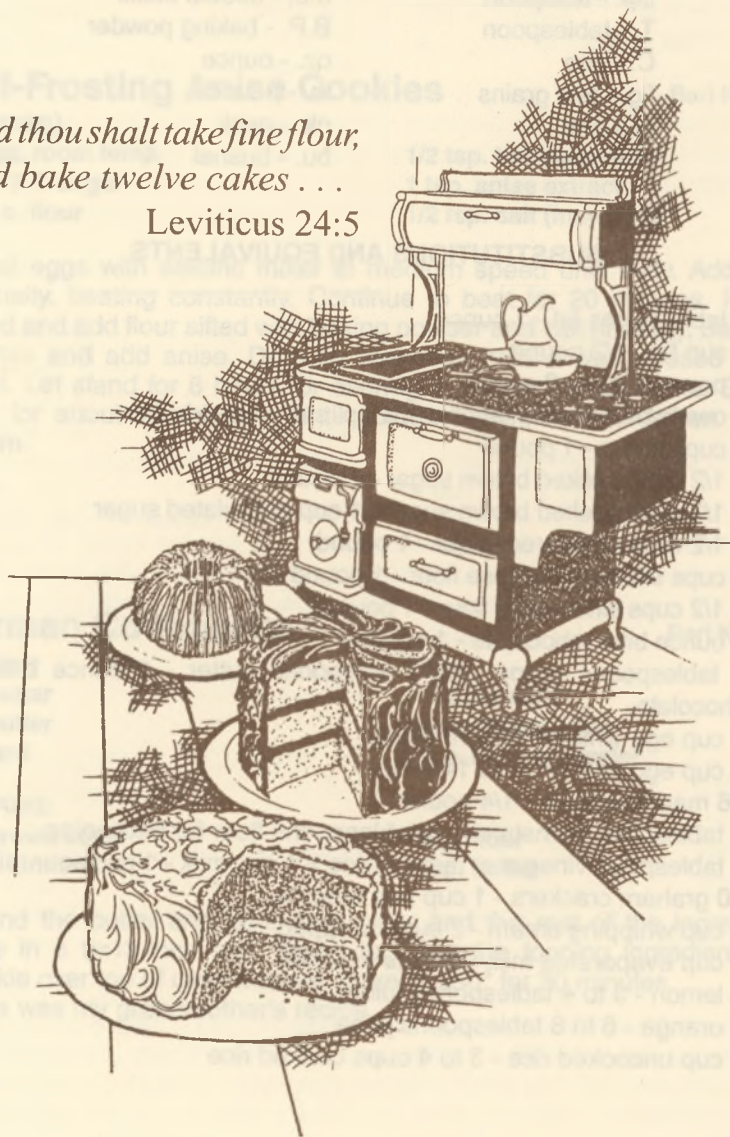
Combine above ingredients in a mixing bowl. Mix with mixer at medium speed until strawberries are completely frozen. Press against sides of bowl or graham cracker crust. Freeze overnight.

Note: Pie will freeze for 3 to 4 days.

Heavenly Creations - International Cuisine

*And thou shalt take fine flour,
and bake twelve cakes . . .*

Leviticus 24:5



STANDARD ABBREVIATIONS

tsp. - teaspoon

T. - tablespoon

C. - cup

f.g. - few grains

pt. - pint

qt. - quart

d.b. - double boiler

B.P. - baking powder

oz. - ounce

lb. - pounds

pk. - peck

bu. - bushel

SUBSTITUTIONS AND EQUIVALENTS

2 tablespoons fat - 1 ounce

1 cup fat - 1/2 pound

1 pound butter - 2 cups

1 cup hydrogenated fat plus 1/2 tsp. salt - 1 cup butter

2 cups sugar - 1 pound

2 1/2 cups packed brown sugar - 1 pound

1 1/3 cups packed brown sugar - 1 cup granulated sugar

3 1/2 cups powdered sugar - 1 pound

4 cups sifted all-purpose flour - 1 pound

4 1/2 cups sifted cake flour - 1 pound

1 ounce bitter chocolate - 1 square

4 tablespoons cocoa plus 2 teaspoons butter - 1 ounce bitter chocolate

1 cup egg whites - 8 to 10 whites

1 cup egg yolks - 12 to 14 yolks

16 marshmallows - 1/4 pound

1 tablespoon cornstarch - 2 tablespoons flour for thickening

1 tablespoon vinegar or lemon juice + 1 cup milk - 1 cup sour milk

10 graham crackers - 1 cup fine crumbs

1 cup whipping cream - 2 cups whipped

1 cup evaporated milk - 3 cups whipped

1 lemon - 3 to 4 tablespoons juice

1 orange - 6 to 8 tablespoons juice

1 cup uncooked rice - 3 to 4 cups cooked rice

Heavenly Creations - International Cuisine

Self-Frosting Anise Cookies

Bert Kirchhoff

(German)

3 eggs, room temp.

1 c. + 2 T. sugar

1 3/4 c. flour

1/2 tsp. baking powder

1 tsp. anise extract

1/2 tsp. salt (may omit)

Beat eggs with electric mixer at medium speed until fluffy. Add sugar gradually, beating constantly. Continue to beat for 20 minutes. Reduce speed and add flour sifted with baking powder and salt (if used). Beat for 3 minutes and add anise. Drop by teaspoon onto a well-greased cookie sheet. Let stand for 8 hours, or overnight, at room temperature. Bake at 325° for about 10 minutes, until golden brown, but not brown on the bottom.

German Coffeecake

Bert Kirchhoff

2 c. flour

1 c. sugar

1 T. butter

1 T. lard

1 egg

1 c. sour milk

1 tsp. baking soda

1 tsp. baking powder

TOPPING:

1 c. brown sugar

1 tsp. cinnamon

1 tsp. flour

1 tsp. butter

Blend the butter and lard. Add sugar and the rest of the ingredients. Place in a 9x13-inch pan. Blend together the topping ingredients and sprinkle over top of cake mixture. Bake at 350° for 30 minutes.

This was my grandmother's recipe.

Apfel Kuchen (Apple Cake)

Stella Boomgarden,
Darrick Harris

2 eggs	1 c. salad oil
2 c. sifted flour	1 tsp. vanilla
2 tsp. cinnamon	2 c. sugar
1 tsp. baking soda	1/2 c. walnuts
1 tsp. salt	4 c. apples, sliced

Mix all ingredients with a spoon. Do not use mixer. Batter will be stiff. Spread in a greased and floured 9x13x2-inch pan. Bake at 350° for 45 to 60 minutes.

Apple Fritters

Verla Hinrichs

1 c. flour	1/2 tsp. salt
2 T. sugar	1 egg
1/2 c. milk	5 to 6 apples
1 1/2 tsp. baking powder	Sugar or thin icing

Make the batter by combining flour, sugar, milk, baking powder, salt and egg. Peel the apples and slice them. Mix apples into the batter. Drop them by spoonfuls into 1 inch of oil in frying pan (350°). Test the fritter with a fork - they are done when soft. Drain on a paper towel. Makes about 4 fry pans full.

Greble

(German Doughnuts)

Bert Kirchhoff

1 T. butter	1 tsp. baking powder
1 c. sugar	1/2 tsp. baking soda
4 eggs	Pinch of salt
1 c. sour cream	1 tsp. vanilla
4 c. flour	

Cream butter, sugar and egg yolks. Add the sour cream and vanilla. Beat egg whites until stiff. Fold into sugar, egg and cream mixture. Sift dry ingredients and fold into other mixture. Roll out to 1/4-inch thickness. Cut with pie roller. Put into hot deep fat and fry until brown on both sides. Drain.

Frost with powdered sugar frosting.

German-Style Green Beans

Donna M. Day,

Bernice Gronbach, Gloria Strickland

4 slices bacon
1 lg. onion, diced
1/4 c. sugar
2 tsp. flour

1/4 c. vinegar
1/2 c. water
Salt & pepper
4 c. green beans, cooked

Cut bacon in small pieces. In a large frying pan, fry bacon until crispy. Remove bacon pieces. Cook onion in remaining bacon grease 5 minutes. Mix sugar and flour; add to onion and bacon grease. Add vinegar and water; simmer 3 to 5 minutes. Add bacon pieces and green beans, stirring until well mixed and heated through. Yield: 4 servings.

Weiss Kohlsalat

(German Slaw)

Verla Hinrichs

1 lg. head cabbage
1/2 c. vinegar
1 c. celery, diced
2 tsp. salt
1/2 tsp. mustard seeds

1/2 c. chopped onions
2 c. sugar
1 green pepper, diced
1 tsp. celery seeds

Mix all together. Put into a glass jar in the refrigerator until needed. It is ready to serve.

Note: This will last a long time in the refrigerator.

Gebackener Spargel

(Baked Asparagus)

Verla Hinrichs

2 lb. fresh or frozen asparagus
Boiling, salted water
6 T. butter
1/2 c. fresh bread crumbs
1/4 c. flour

2 c. milk
2 T. chicken broth
2 tsp. minced onion
1 c. Parmesan cheese
4 tsp. lemon juice

Cut off tough stems of asparagus. Cut into 3-inch pieces. Cook in boiling water until tender. Melt 2 tablespoons butter in a small skillet. Toss lightly with bread crumbs. Reserve. Melt remaining 4 tablespoons butter in a 2-quart casserole pan or saucepan. Blend in flour. Gradually add milk, broth and onion. Cook, stirring constantly, until thickened. Blend in cheese. Gradually add lemon juice. Layer asparagus and cheese sauce in casserole, topping with sauce, and then sprinkle on bread crumb topping. Bake at 350° for 20 to 25 minutes. Yield: 8 servings.

Linsensuppe (German Lentil Soup)

Joyce Thompson

1 lb. lentils	1/2 tsp. ground black pepper
1/2 lb. bacon, diced	1/2 tsp. dried thyme
2 med. onions, sliced	2 bay leaves
2 med. carrots, diced	1 lg. potato, pared
2 qt. water	1 ham bone
1 c. diced celery	2 T. fresh lemon juice
2 tsp. salt	

Wash the lentils. (Soak overnight in cold water if package label says to.) Drain the lentils. In a large stockpot, sauté bacon until crisp. Add sliced onions and diced carrots; continue sautéing until onions are golden. Add lentils, water, sliced celery, salt, pepper, thyme and bay leaves. With a medium grater, grate the pared potato into the lentil mixture. Add the ham bone. Simmer, covered, for 3 hours. Lentils should be tender. Remove the bay leaves and the ham bone. Cut all meat from bone and return meat to the pot.

To serve at once, add lemon juice. To eat later, refrigerate or freeze without adding lemon juice. Yield: 9 1/2 cups of hearty soup.

German Meat Loaf

Donna M. Day

2 c. soft unseeded rye bread crumbs	1/2 c. chopped onion
1 (16 oz.) can sauerkraut, drained	1 tsp. caraway seed
2 eggs, lightly beaten	1/2 tsp. ground pepper
1/2 c. milk	2 T. catsup or chili sauce
	2 lb. lean ground beef

Preheat oven to 350°. Combine all ingredients, except meat, and mix well. Add the ground beef and mix thoroughly. Pat into a loaf 8x10 inches and place on a rack in a greased or foil-lined 9x13-inch pan. Bake 1 1/4 hours, or until nicely browned. Let stand 10 minutes before slicing. Yield: 8 servings.

The true test of a man's temper is to keep him waiting five minutes for his dinner.

Birthday Pudding

Evelyn Ruby

(Mrytbeetle)

1 qt. milk

5 or 6 eggs, beaten well

2 or 3 tsp. salt

1/2 or 3/4 lb. raisins, to taste,

washed & dried (floured well so as
not to settle on bottom)

Use enough flour so the batter runs like waffle batter or just a little thicker. Have water boiling in very large kettle; a canner would be ideal, as pudding expands very much. Place batter in parchment paper, the paper being first soaked in water. Tie very tightly, being very sure ends are all tied so water won't enter inside bag. To make sure, just in case bag might break, one may also place the pudding in a cloth, double thickness. The cloth may be used without the parchment paper, also. Steam 2 hours with a slow rolling boil, with lid on kettle.

This pudding is served with cooked prunes and melted butter.

This pudding was a tradition for all birthdays in the Helmke family. This recipe came with the Helmke family (my grandparents) from Germany. I remember my grandma and mom making it for birthdays. I also made it, but it never tasted as good as theirs.

German Potato Pancakes

(Kartoffelpfannkuchen)

Verla Hinrichs

2 c. finely-grated raw potatoes

1 onion, grated

3 eggs, beaten

1/4 c. flour

1 tsp. salt

1/4 tsp. pepper

Vegetable oil

Mix all ingredients, except the oil. Heat enough oil in a skillet to cover the bottom of a frypan. Use 1/4-cup measure to pour batter into skillet. Flatten a little, if necessary. Fry until golden brown. Turn and fry on other side. Pancakes may be kept warm in a 300° oven while frying more.

Good with syrup or applesauce.

About age - she's been pressing 39 so long, it's pleated.

Spätzle

(German Tiny Dumplings)

Marilyn Kuehnast

3/4 lb. plain flour
 1/4 tsp. nutmeg (opt.)
 3/8 pt. water or milk

1 tsp. salt
 4 eggs
 4 oz. fine dry bread crumbs

Put the flour, 1/2 teaspoon of the salt and the nutmeg into a large bowl. Break up the eggs with a fork and beat them into the flour mixture. Pour the water or milk in a thin stream, stirring constantly with a large spoon; continue to stir until dough is smooth. Half-fill a large saucepan with water; add remaining 1/2 teaspoon salt and bring to a boil. Put large colander over the saucepan and, with a spoon, press dough through colander directly into the boiling water. Stir gently to prevent them from sticking to each other, and boil briskly for 5 to 8 minutes, until tender. Taste to make sure. Drain in sieve or colander.

When served as a separate dish with roasted meats, they are traditionally presented sprinkled with toasted bread crumbs.

To toast the crumbs, melt 4 ounces butter in a medium frying pan. When foam subsides, drop in 4 ounces bread crumbs and cook, stirring constantly, until crumbs are golden brown.

Komle

(Potato Dumplings)

Gloria Strickland

4 c. grated potatoes
 1 tsp. salt
 1 tsp. baking powder

6 c. flour
 Cubed ham

Mix potatoes, salt and baking powder together. Add flour, 1 cup at a time. Put flour on hands to handle dough to make into balls. Put ham in center of each ball. Cook 45 minutes in boiling salted water. Stir bottom occasionally to prevent sticking.

Kloes

(German Potato Dumplings)

Pam Davis

1 c. mashed potatoes
 1 egg
 1/4 tsp. salt

A little pepper
 1/4 c. flour
 1 slice white bread, toasted

Butter the toasted bread, then cut into cubes. Add the mashed potatoes; add eggs, salt and pepper. Add enough flour to hold shape when formed into balls. Drop into boiling water; add 1 teaspoon salt to boiling water. Yield: 8 small balls.

These are good served with beef roast and lots of gravy.

Fürten

Marilyn Kuehnast

(German Brodt Ballen)

1 c. half & half
 1/4 c. butter
 4 3/4 c. flour, sifted
 1/4 c. sugar
 1/4 T. cardamom
 2 c. whole milk

4 eggs, well beaten
 2 cakes compressed fresh yeast*
 Pinch of salt
 1 lb. white (golden) raisins,
 precooked

*Two cakes fresh yeast equals 1.2 ounces.

Heat half & half, milk and butter until butter is melted; do not scald. Sift flour into a bowl. Add half of the warm butter and milk mixture. Beat thoroughly. Add salt, sugar and well-beaten eggs. Dissolve yeast with a little sugar in 1/4 cup milk and add to the remaining milk. Add this and the cardamom to the batter; stir well. Add the cooked raisins, stirring gently, until mixed in. Cover and let rise for at least 1 hour. Heat an iron ball pan (same as an ebelskvier pan) until hot. Put a little Crisco in each hole, and when iron is hot, put about 1 tablespoon batter in each hole. Fry, turn once, and continue to fry until golden on both sides. Roll them in sugar. Serve hot. Yield: approximately 100 bread balls.

German Kuchen

Rachel Frieden

2 c. warm sweet milk
 1/2 c. sugar
 1/2 c. shortening
 1 tsp. salt

1 pkg. yeast
 2 eggs
 Flour, for a soft dough

FILLING:

1 1/2 c. cream or canned milk
 3 eggs

1 c. sugar
 Any drained fruit

Mix and let rise as for sweet dough. Will make 6 to 8 pie tins of kuchen. Press out in tins (as pie dough, but thicker) and let rise 20 minutes. Fill and bake 25 minutes at 350°.

Rich foods are like destiny. They, too, shape our ends.

Kuchen (Coffeecake)

Joyce Thompson

2 pkg. yeast
2 T. sugar
1/2 c. warm water
5 c. flour
1/2 c. oleo

1/4 c. sugar
1 tsp. salt
2 beaten eggs
2 c. warm water

TOPPING:

4 c. sour cream
1/2 c. sugar

1 to 2 T. cinnamon

Dissolve yeast and 2 tablespoons sugar in 1/2 cup warm water. Mix together in a large bowl, the oleo, sugar, salt, eggs and water. Add the yeast mixture and half the flour. Mix well. Continue to add small amounts of flour until no longer sticky, kneading until satiny. Let rise until doubled in a greased bowl, turning to grease the top. Divide into 4 parts. Flatten each part into a pie tin to 1/2-inch thickness. Grease top of each with butter and generously sprinkle with sugar-cinnamon mixture. Or, omit greasing with butter and spread 1 cup of sour cream on each before sprinkling on sugar-cinnamon mixture. Let rise until pan is full. Bake at 350° for 18 to 20 minutes.

Note: Can be put into 2 (9x13-inch) pans for a thick coffeecake.

Variation: Apfelkuchen (Apple Coffeecake): Make dough the same as above. When putting into the pans, push up the sides to hold the fruit. Immediately place a single layer of peeled, sliced apples on top; sprinkle with the sugar-cinnamon mixture and the sour cream.

I remember Grandma Wiess putting cooked prunes on top. Don't know what else to make a jam-like consistency. Was no sour cream on that one.

Fruit Kuchen

Arloa Rapple

Basic yeast dough
Fresh fruit (apples, rhubarb,
cherries, peaches, currants, etc.)
Sour cream

Sugar
Flour
Cinnamon

Take part of dough (about the size of a small saucer) and roll out on lightly-floured board to 1/2-inch thickness. Place in well-greased pie tin. Let rise again. Press fruit into dough close together. Spoon sour cream over fruit, then sugar, flour and cinnamon (use about 1 to 2 tablespoons flour to 1/2 teaspoon sugar. Depends on how juicy and sweet fruit is).

My favorites were apple and currant. This is an old German recipe handed down, and no measures were given. Try it.

Kolaches

Lorraine Lowe

2 pkg. dry yeast
 1/4 c. lukewarm water
 1 T. sugar
 1 c. butter or margarine
 2 c. milk
 2 whole eggs & 4 yolks

1/2 c. sugar
 1/2 tsp. mace
 1 1/2 tsp. salt
 1/2 tsp. lemon rind
 6 to 7 c. flour

CHERRY FILLING:

1 c. sugar
 6 T. cornstarch
 1/4 tsp. salt
 2 cans red sour cherries

1 tsp. red food coloring
 1 tsp. vanilla
 1/2 tsp. almond flavoring

Dissolve yeast in lukewarm water; add 1 tablespoon sugar and let stand until bubbly. Melt butter and add 2 cups milk; heat until warm. Beat the eggs and the yolks; add sugar, beating until eggs and sugar become thick. Add warm milk with melted butter. Add yeast, mace, salt and lemon rind. Next, beat in flour, 1 cup at a time. When dough becomes too thick to beat with wooden spoon, turn out onto floured board and knead until smooth and silky. Put into greased bowl and let rise in a warm place until double in bulk. Turn dough out onto lightly-floured board and divide into 6 large pieces. Cut each of these large pieces into 12 small pieces. Form into walnut-sized balls. Place on greased baking sheets, 2 inches apart, and brush each ball with butter. Let rise until almost double in size. Press center and fill with filling. Let rise until light. Bake at 400° for about 7 to 10 minutes. Brush kolaches with butter after you take them out of the oven. Yield: 6 dozen.

Cherry Filling: Mix sugar, cornstarch and salt. Add juice from cherries. Cook and stir until thick. Add remaining ingredients. Makes enough filling for 3 dozen kolaches.

Crumb Topping for Kolaches or Coffeecake

Lorraine Lowe

1 c. flour
 1/2 c. sugar
 1/4 c. butter or margarine

1/4 tsp. salt
 1/4 tsp. cinnamon

Mix all ingredients together (use a pastry blender) until crumbly and use as topping for kolaches or coffeecakes.

Pannekoeken (Dutch Pancakes)

Stella Boomgarden

2 T. butter
1/2 c. flour
2 med. peaches

3 eggs
1/2 c. milk
2 T. sour cream (opt.)

Place butter in an 8x8x2-inch pan. Place dish in cold oven; turn to 400°. Melt butter 5 minutes. Remove from oven. Beat eggs; add flour and milk. Beat until smooth. Immediately pour into dish. Bake for 20 to 22 minutes. Do not open oven. Pancake will be puffed. Spoon fruit into center. Top with sour cream.

Note: Other fruit may also be used.

German Peppernuts

Beth Wilhelm

1/2 c. shortening
3/4 c. brown sugar
1 egg
1/2 c. molasses
2 tsp. anise extract

3 1/3 c. flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves

Mix the first 5 ingredients. Sift remaining ingredients into the first mixture. Knead dough until consistent. Roll into narrow strips and cut off into small pieces. Place on greased cookie sheets. Bake at 350° for 12 minutes, or until browned on the bottom. Yield: at least 8 dozen.

Peppernuts

Ruth Buddenhagen

2 c. sugar
1 c. butter
4 eggs
1 c. white syrup
1/2 c. molasses
6 c. flour

1 tsp. nutmeg
2 tsp. cinnamon
1 tsp. baking soda
1 tsp. salt
2 T. anise seed
1 tsp. anise extract

Mix and chill. You can add extra flour as needed. Roll into small ropes of dough and cut into small cookies. Bake at 350° for 7 to 8 minutes. Watch close as they burn easily.

A recipe that's been in the family for years, and a must at Christmas time. We enjoy the flavor of anise. You could cut back if you wanted to. A large recipe.

Pfeffernusse

Bert Kirchhoff

ORIGINAL RECIPE:

5 lb. flour	2 T. cardamom
5 lb. molasses	2 T. anise oil
1/2 lb. lard	2 T. baking soda
1/2 lb. butter	1 T. cinnamon
4 eggs	

BROKEN-DOWN RECIPE:

5 c. flour	1/2 T. cardamom
1 pt. molasses	1/2 T. anise oil
1/4 lb. butter or oleo	1/2 T. baking soda
1 egg	3/4 tsp. cinnamon

Cream shortening, egg and molasses. Add the rest of ingredients. Roll dough into long rolls, about 1 inch across. Put on board and put into cool place overnight.

The next day, cut in 1/2-inch pieces. Roll in hand to shape a ball. Then roll them in sugar. Place on a cookie sheet. Bake at 325° for 10 to 12 minutes. Be sure to keep rest of the dough cool until ready to work.

Grandma Vogel's recipe handed down to my mother, Bertha Kopecky. Grandma and Mom both had huge tin candy containers. The baked cookies were kept in them for storage. They kept well. They were always made at Christmas time. We were still eating them the next summer and fall.

Pfeffernuesse

Gerry Christensen

(Peppernuts)

1 c. shortening	3 T. anise flavoring
1 c. sugar	1/4 c. light corn syrup
2 eggs, well beaten	1/2 c. molasses
1 tsp. cinnamon	1/3 c. water
1/4 tsp. allspice	1 tsp. baking soda
1/4 tsp. cloves	6 2/3 c. flour
1/2 tsp. nutmeg	

Cream shortening and sugar together. Add the beaten eggs, syrup, molasses and anise. Stir in the flour, baking soda and spices. Make into long rolls, about 1/2-inch in diameter and place on waxed paper-lined trays. Refrigerate 4 hours, or overnight. Slice into about 1/4- to 1/3-inch slices. Place, cut-side down, on ungreased cookie sheet. Bake at 350° for 8 to 10 minutes. They should be about the size and color of hazelnuts.

Note: Store in airtight container. These keep well.

Baked German Potato Salad

In Memory of Denny Moench

DRESSING:

6 slices bacon, crisp cooked	2/3 c. sugar
1 c. celery, finely chopped	2/3 c. cider vinegar
1 c. onion, finely chopped	1 1/2 c. water
1 T. cornstarch	1/3 c. chopped fresh parsley
1/2 tsp. salt	2 T. celery seed
1/2 tsp. pepper	7 to 8 potatoes, cooked & diced

Preheat oven to 375°. Place potatoes into greased 9x13-inch baking dish. Set aside.

Cook bacon until crisp. Crumble and set aside. Reserve fat in skillet. If necessary, add additional fat or oil to make 1/4 cup. Stir in celery and onion. Add cornstarch, salt and pepper; cook 2 minutes. Add sugar, vinegar and water; stir with whisk. Bring to a boil and cook 1 minute. Add parsley, celery seed and reserved bacon; combine. Remove from heat. Pour warm dressing over potatoes in baking dish. Mix gently. Bake for 45 minutes. Yield: 10 to 12 servings.

German Potato Salad

Wilma Crowl,

Jacki Schultz

8 to 10 slices bacon, chopped & fried	3/4 tsp. celery seed
3/4 c. chopped onions	Pepper, to taste
3 T. flour	1/4 c. vinegar
4 T. sugar	1 c. water
1 1/2 tsp. salt	4 to 5 med. potatoes, cooked & diced

Fry bacon. Measure 1/3 cup fat to sauté onions. Add flour, sugar, salt, pepper and celery seed. Add water and vinegar; heat until thick. Add bacon pieces and cut-up potatoes. Serve hot.

Note: Too thick, add water. May adjust sugar and vinegar to taste. Can freeze leftovers.

A favorite.

Grandma's German Potato Salad

Nancy Blair,

Marilyn Lehrman, Keri Burmeister

1/2 lb. bacon, cut into 1" pieces & fried

1/2 c. chopped onion

2 T. flour

2 T. sugar

1 1/2 tsp. salt

1 tsp. celery seed

1/2 c. vinegar

1 to 2 T. parsley

1 c. water

6 c. sliced boiled potatoes (boil in skins the day before, cool, peel & slice)

Fry bacon until crisp. Remove bacon and put onto paper towels. Reserve 1/4 cup bacon grease; blend with flour, sugar, salt, celery seed and dash of pepper. Add vinegar, water and parsley. Bring to a boil, stirring constantly, until thickened and bubbly. Add sliced potatoes and fried bacon pieces. Heat thoroughly, tossing lightly. Serve hot. Yield: 8 to 10 servings.

Hot German Potato Salad

Jim Swanson

5 med. red potatoes

1/4 to 1/2 lb. bacon (1" pieces)

1/3 c. white vinegar

1/4 c. sugar

1 tsp. salt

1/8 tsp. pepper

1/2 c. celery, diced

3 T. green pepper, diced

1/4 c. green onions, sliced

2 T. pimentos

1/8 tsp. paprika

2 hard-cooked eggs

Cook potatoes in skins until slightly tender (if you cook too long, salad will be mushy). Fry bacon until crisp and remove to paper towels. Reserve 2 teaspoons drippings in pan. Add vinegar, sugar, salt and pepper. Heat and stir until dissolved. Peel and slice hot potatoes. Add to the potatoes, the bacon, celery, green pepper, green onions and pimento. Pour hot sauce over top and slightly mix until ingredients are evenly distributed. Turn into dish and sprinkle with paprika and egg slices. Serve warm. Yield: 6 to 8 servings.

Housework is something you do that nobody notices unless you don't do it.

Rinderwurst

Verla Hinrichs

(Beef Sausage)

1 (14 lb.) roast (boneless or bone-in chuck works well) **3 lb. oxtail**

Boil 2 1/2 hours. Keep covered with water while cooking.

Use 8 cups broth to cook 2 2/3 cups steel-cut oatmeal. Boil 6 to 8 onions, peeled, in 4 cups broth. Remove meat from bones and grind meat and onions through a meat grinder.

Add:

9 tsp. allspice

9 tsp. salt

4 tsp. pepper

Mix well in large bowl. Add broth until mixture is stiff, but not dry. With today's lean meat cuts, sometimes you need to add more fat into your meat when you boil it. If you poke a finger into the mixture and a little broth or fat forms in the hole, it is perfect. Press the mixture into cake pans. Cool. Cut into 1/2- to 1-inch chunks. Wrap in plastic and freezer paper. Freeze.

Gently fry as much as you like for breakfast. It is good served with cornbread and syrup or honey.

Rouladen

Verla Hinrichs

4 (4 oz.) steaks, 1/4" flattened

2 c. boiling water

2 T. Dijon mustard

4 beef bouillon cubes

1 dill pickle for each steak, or thin carrot

1/2 tsp. tomato paste

4 slices bacon, cut in half

3 T. cornstarch

1/4 c. chopped onion

1 c. sour cream

Spread mustard on flattened steak. Sprinkle with chopped onion. Lay 2 pieces of bacon on each steak. Wrap steak around pickle or carrot. Use toothpick to hold roll. Brown these in 1/4 cup oil. Add the water, cubes and paste. Cook for 1 1/2 to 2 hours on low. Remove to plate. Add cornstarch and sour cream to the broth. Mix well and cook until thickened. Pour over steak rolls.

Schwarzen WälderKirsch Torte

Verla Hinrichs

(Black Forest Cake)

2 (8") round chocolate cakes
 1 (1 lb.) can pitted dark sweet
 cherries
 1/3 c. kirsch (cherry wine)
 1 1/2 T. cornstarch

1 c. soft butter
 1 lb. powdered sugar
 3 egg yolks
 1 chocolate bar
 Maraschino cherries

Drain cherries. Reserve 3/4 cup syrup. Halve the cherries. Pour wine over cherries. Let stand at least 2 hours. Put cornstarch in bowl. Gradually blend in reserved syrup and cherry mix. Heat to boiling in microwave. Stir often. Cook 1 minute. Cool. Chill. Beat butter and sugar together. Beat in yolks, one at a time, until creamy.

Place one layer on plate. Form 1 cup creamy mix to make a 1-inch border around outside of cake. (This makes a wall to hold the cherries.) Use 1/2 cup creamy mix to make a center circle. Spread cherry filling between border and center. Put second layer on top. Frost with creamy mixture. Garnish with cherries and shaved chocolate.

*As you travel through life, brother;
 Whatever be your goal,
 Keep your eye upon the doughnut
 And not upon the hole.*

German Springerle

Mildred Torkelson

3 1/2 c. sifted flour

1 tsp. baking powder

1/2 tsp. salt

4 lg. eggs

3 1/2 c. powdered sugar

2 tsp. grated lemon rind

1 tsp. anise extract, or 1/4 to 1/2 tsp.
anise oil (purchase at a
pharmacy)

Sift the first 3 ingredients into a small bowl. In a large mixing bowl, at high speed, beat eggs and sugar for 5 minutes. Blend in anise oil and lemon rind. At low speed, blend in dry ingredients. Wrap and chill for about an hour. On a lightly-floured surface, using a regular rolling pin, roll out a small amount of the dough to about 1/4 to 3/8 inch thickness. Lightly flour a springerle rolling pin and firmly roll over the dough just once, or press design onto the dough with a lightly-floured springerle mold. Cut apart and place on a greased cookie sheet, about 1/2 inch apart. Re-roll scraps and imprint in the same manner. If you desire, you may sprinkle the cookie sheet with crushed anise seeds before placing cookies on the sheet. Let stand, uncovered, at room temperature overnight. Bake in a 300° oven for approximately 15 to 20 minutes, or until the cookies turn a light straw color and are just lightly browned on the bottom. Remove to cool on racks.

If you run short of cookie sheets, the unbaked cookies may also be placed on dish towels overnight. Store in airtight container(s) for at least a week before serving. During this time, place a slice of bread and/or an apple slice in the container. Separate from the cookies with a small piece of waxed paper or plastic wrap. Check frequently to make sure the apple does not mold. This is a very important step, as it seems to "mellow" the anise flavor. Make certain to store in an airtight container or the cookies will become very hard! Yield: about 5 1/2 dozen.

This is the recipe I use to make about 400 cookies each year for the LWML Gemutlichkeit Dinner. I have combined several recipes into one that works best for me. Do not attempt with a hand-mixer. I have always used a KitchenAid mixer. Dough is very stiff.

Always do right. This will gratify some people, and astonish the rest.

Christmas Stollen

Joyce Thompson

- | | |
|---|-------------------------------|
| 2 c. milk, scalded | 3 eggs, beaten |
| 1 c. shortening (butter & oleo,
mixed) | 8+ c. flour |
| 2 tsp. salt | 1 c. raisins |
| 1 c. sugar | 1 c. citron & cherries, mixed |
| 2 pkg. yeast | 1 tsp. nutmeg |
| 1/2 c. lukewarm water | 2 T. candied orange rind |
| | 1/2 c. chopped almonds |

Add shortening, salt and sugar to scalded milk. Cool to lukewarm. Add yeast dissolved in water. Beat in eggs and 4 cups flour until smooth. Add fruits, nutmeg, nuts and remaining flour. Knead until dough is smooth (may take additional flour). Let rise until double. Divide in parts (3 or 4) and roll each in a circle, 3/4-inch in thickness. Fold over, off center. Place on greased cookie sheets. Let rise until double (about 2 hours). Bake at 350° for 30 to 40 minutes.

Frost with powdered sugar frosting while just warm, and decorate with toasted almonds and additional cherries.

It's pretty to use candied green and red cherries in the dough, as well as to decorate.

German Stollen

Gerry Christensen

- | | |
|---|--|
| 1/4 c. melted oleo | 3/4 c. plumped raisins |
| 1 1/2 c. milk | 1/2 c. chopped prunes |
| 1/3 c. sugar | 1/2 c. chopped candied cherries
(red & green) |
| 2 tsp. salt | 1/2 c. chopped black walnuts |
| 2 beaten eggs | 1/4 c. candied lemon or orange
peel, chopped, or dried apricots |
| 3 pkg. yeast, dissolved in 1/2 c.
warm water | |
| 6 c. flour, divided | |

Melt oleo. Add sugar, salt and milk. Warm to lukewarm. Add beaten eggs and yeast and water mixture. Add 4 cups flour and chopped fruits and nuts. Add about 2 cups more flour. Knead. Let rise until doubled. Punch down and shape into 2 loaves. Put into greased bread pans. Let rise again until doubled. Bake at 350° for 35 minutes. May cover top loosely with foil if it browns too much. Remove from oven and pans and brush with melted butter. Yield: 2 loaves.

Danish Pastry Apple Bars

Marlys Johnson

2 1/2 c. flour

1 tsp. salt

1 c. lard or shortening

1 egg yolk + milk to = 2/3 c.

Mix flour and salt together. Cut lard into flour mixture. Add milk and egg yolk mixture and blend until mixed well. (I use 1 1/2 times this mixture for the crust, as one recipe is kind of skimpy and hard to cover the pan for bottom and top crusts.) Divide dough in half and roll half out and put into jellyroll pan.

1 c. corn flakes

8 to 10 apples, peeled & sliced

3/4 to 1 c. sugar

1 tsp. cinnamon

1 egg white

Sprinkle crust with the corn flakes. Put sliced apples over corn flakes. Mix sugar and cinnamon together and sprinkle over apples. Roll out remaining crust and place over apples, sealing edges. Beat egg white until frothy and brush on crust. Cut slits in top. Bake at 350° for 50 minutes, or until done.

1 c. powdered sugar

3 to 4 tsp. milk

1 tsp. vanilla

Mix powdered sugar, milk and vanilla together; stir until smooth. Drizzle over warm bars.

This was a favorite recipe of my mother, Hazel Kirchhoff Weiss.

Danish Coffeecake

In Memory of Clara Wald

4 c. flour

1 cake yeast

1 tsp. salt

1 c. warm milk

5 T. sugar

3 egg yolks

1 c. lard

Blend flour, salt, sugar and lard as for pie crust. Dissolve yeast in milk; add beaten egg yolks to yeast and milk. Mix and let stand 3 hours in warm place, or overnight in a cool place. The dough is quite soft. Put into large cookie sheet and roll out. Spread with the beaten egg whites. Sprinkle with powdered sugar and cover with chopped dates or mixed candied fruit. Fold side edges together over the top and let rise until double in bulk or as light as you like it. Bake in moderate oven for 30 minutes.

When cool, frost with powdered sugar frosting and sprinkle with nutmeats.

Danish Kringla

Jackie Schulze

1 c. heavy cream
1 c. butter

2 c. flour

Mix flour and butter with pastry blender (very fine). Add cream; mix and chill. Roll out thin and cut into 1/2-inch strips. Shape each strip into figure-8's or pretzel shape. Bake on an ungreased cookie sheet for 10 minutes in a 350° oven.

Norwegian Meat Balls

Jackie Schulze

2 lb. hamburger
1/2 lb. ground pork
1 slice bread
1/2 c. water

1/2 c. heavy cream
1 sm. onion
Pepper
Salt

Remove crust from bread. Soak bread in water. Add cream and meat. Mix thoroughly. Add salt and pepper to taste. Knead until well mixed. Form into balls. Brown in skillet with 2 tablespoons of shortening. Remove meat balls from pan and make gravy with flour and milk. Add 1 teaspoon of Kitchen Bouquet to gravy. Place meat balls in casserole dish and cover with gravy. Bake at 350° for 1 1/2 hours.

These are very good made with sausage instead of ground pork.

Norwegian Meat Balls

Doris Kirchhoff

1 lb. hamburger
1/2 lb. ground pork
1/2 c. dried rolled bread crumbs
1/2 c. milk
1 egg
1 tsp. salt

1 tsp. sugar
1/4 tsp. ginger
1/4 tsp. allspice
1/2 tsp. nutmeg
3/4 c. minced onion

Mix; form into walnut-size balls. Brown in skillet. Make gravy from drippings. Pour over meat balls; bake 30 minutes, or longer, at 350°.

Ethel Lee's Norwegian Pancakes

Lee Smith,
In Memory of Ethel Lee

4 eggs
1/4 c. sugar
1/4 tsp. salt

1 1/2 c. milk
1 c. flour
1/2 stick melted oleo

Mix sugar and oleo; add eggs and beat. Add half the milk, then flour and salt. Finally, the rest of the milk. Put about 1/4 cup of batter in a hot skillet (375°) and bake, turning once.

Serve with butter and sugar or syrup or fresh strawberries.

Lefse

Kathryn Ernst

1/2 c. lard
 1/2 c. oleo
 4 c. milk

8 c. flour
 1/2 tsp. salt
 1/4 c. sugar

Make the 4 cups of milk from dried milk. Follow directions on the box. Add the lard and oleo and heat slowly until almost to a boil. Do not boil. Stir so milk doesn't stick to the bottom. Combine the flour, salt and sugar in a large bowl. Pour milk over the top and stir. Make into balls of 1/3 cup. Knead a little. Cook on a lefse griddle until it has light brown spots. Cool on a towel. Serve with butter and sugar.

This recipe came from Lillian Kuehnast. This is the one St. Olaf Church in Fort Dodge makes for their supper.

Krum Kaka

Paula Olson

6 eggs, beaten
 1 c. sugar

1 c. butter
 2 1/2 to 3 c. flour

Cream sugar and butter. Add eggs and flour. Mix well. Drop by teaspoon onto hot krum kaka iron. (Which is similar to a waffle iron.) Flip iron in approximately 30 seconds. Bake on the other side. Roll on cone-shaped roll while hot.

**NeeJohrskoken
(New Years Cookies)**

Stella Boomgarden

4 eggs, beaten
 1 c. water
 3 c. sugar
 1/2 tsp. cardamom seed

2 c. cream
 3 c. flour
 1 T. anise seed

Beat eggs. Add the rest of the ingredients. Bake in krumkake iron, turning when half-done.

May be made into cones and add homemade ice cream.

This recipe was made at my grandmother's by my uncle and mother, taking turns at the old cook stove with a long-handled iron.

Swedish Rye Bread

Ellen Vanderhoff

Heat until dissolved:

1/2 c. brown sugar

1 c. water

1/3 c. molasses

1 T. salt

3 T. shortening

Add 2 cups cold water to above (to cool it). Dissolve 2 packages yeast in 1/2 cup warm water.

In a large bowl, stir together:

1 1/4 c. rye flour

8 to 10 c. white flour

1/2 tsp. anise seeds

Mix liquid above, yeast and flour mixture. Knead in bowl until well mixed and smooth. Cover and let rise until double, wrapped in a towel. Make into loaves and poke tops of loaves with a fork. Allow to rise until doubled. Bake at 350° for about 20 minutes.

Remove from pans and glaze tops of loaves with:

3 T. brown sugar

1 T. oleo

2 T. water

Heat until dissolved.

Yield: 4 to 6 loaves.

Swedish Kringle

Marilyn Kuehnast

1 c. flour

3/4 c. oleo

2 T. boiling water

1 c. hot water

1/2 c. oleo

1/2 c. flour

3 eggs

1 c. powdered sugar

1/2 tsp. almond flavoring

1 T. hot water

Mix 1 cup flour and 3/4 cup oleo as for pie crust. Add 2 tablespoons boiling water. Mix lightly and press into a 9x13-inch pan.

In a saucepan, mix 1 cup hot water and 1/2 cup margarine. Bring to a boil. Remove from heat; beat in flour until smooth. Add eggs, one at a time. Beat after each egg; beat until well mixed. Spread over crust mixture. Bake for 55 to 60 minutes at 350°. If desired, add 1 tablespoon almond extract.

FROSTING:

1 c. powdered sugar

1/2 tsp. almond extract

1 T. hot water

Frost immediately.

Swedish Pancakes

Pastor Aaron Flatau

3 eggs
2 c. milk
1 1/3 c. flour

1/2 tsp. salt
1/2 tsp. baking powder
6 tsp. melted butter

Beat eggs with 1/2 cup milk until frothy. Mix in salt, baking powder and flour. Add remaining milk and butter; beat until smooth.

In a 400° skillet, pour desired amount (batter and pancakes are very thin). Cook each side about 30 seconds, or until golden brown and bubbly.

Top with powdered sugar and blueberries - or whatever you like!

Fried Onion Bread

Jaclyn Ohmann

(From Taiwan)

DOUGH INGREDIENTS:

3 c. flour
1 c. hot water
1/3 c. cold water

A little bit of oil
A little salt

Onion, chopped

Vegetable oil, for frying

Mix dough ingredients together and set in the refrigerator for a day. Flour a surface; take a chunk of dough and work chopped onion into it. Roll out and fry in a pan with vegetable oil.

For variety, after it is fried, fry an egg onto one side. You can also spread soy sauce or spicy sauce on one side when you're done to add more flavor.

Fried Rice

Jaclyn Ohmann

(From Taiwan)

Cooked rice (1 c. per person)
Chopped meat of choice (ham, pork, beef, shrimp, lamb, chicken)
Vegetables of choice (onion, carrot, corn, peas)

Oil
Soy sauce
Pinch of salt
Garlic
Egg (opt.)

In a pan, heat a few tablespoons of oil on high heat. Remember, this is all cooked on high heat, so move fast because it fries quickly. Fry garlic in pan for about 30 seconds. Add meat and fry quickly. Add vegetables and again, fry, moving vegetables around quickly so they don't burn. Add a scrambled egg, if you want. Next, add the rice and fry and mix in the pan. Lastly, add soy sauce to taste and a bit of salt.

Tomato-Egg Dish

(From Taiwan)

1 tomato per person

1 egg per person

Water

Sugar

Oil

Jaclyn Ohmann

In a fry pan, heat oil. Mix egg and a little water in a bowl. Pour into pan and fry until a little underdone. Take the egg out of the pan and set aside. Put water, tomato and sugar to taste in the pan and fry. You don't need a lot of sugar, about 1 or 2 tablespoons. Fry until tomatoes are done. Add egg and fry for a minute. Take out of the pan and serve with rice or as a side dish.

You'll have to try this a few times to get it to a taste you like the best!

Vegetable Fried Rice

Noi Blakely

3 c. rice, cooked

1 c. onion, cut

1 c. celery, diced

1 c. carrot, cut

1 c. cabbage, cut

1 c. broccoli, cut

2 T. vegetable oil

2 T. soy sauce

1/4 tsp. salt

Heat a nonstick skillet until it's hot. Add oil and cook vegetables until tender. Add cooked rice, soy sauce and salt. Cook over medium heat until rice is hot, about 5 minutes.

Note: You can use any kind of vegetable that you like.

Notes & Recipes



Fried Onion Rings

(From Taiwan)

2 c. flour

1/2 c. oil

Onion, chopped

Sauce

Fried Rice

Cooked rice (1 c. per person)

Chicken, beef, or choice meat

Garlic, beef, shrimp, lamb, chicken

Vegetables of choice (celery, carrot)

corn, peas)

Oil

Soy sauce

Fresh or salt

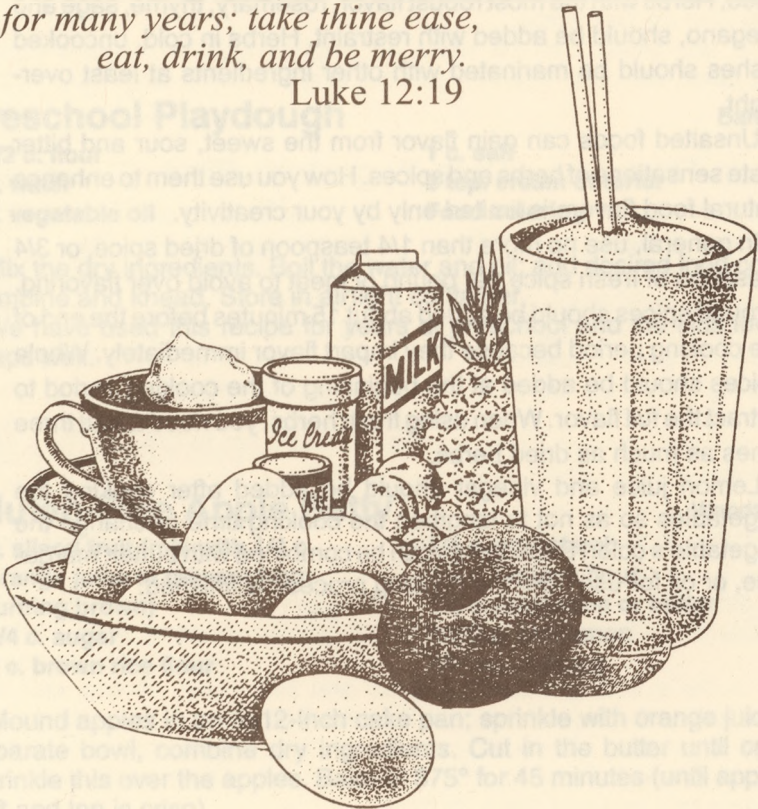
Sauce

Egg (opt.)

In a pan, heat a few tablespoons of oil on high heat. When hot, add all cooked on high heat. We know that because it fries quickly. Fry garlic in again, fry, moving vegetable around quickly so they don't burn. Add a Lastly, add soy sauce to taste and a bit of salt.

All Things Under God - This 'n' That

*Soul, thou hast goods laid up
for many years; take thine ease,
eat, drink, and be merry.*
Luke 12:19



Use of Seasonings, Herbs and Spices

When buying spices and herbs, buy in small amounts and note date on label; keep away from heat and keep tightly closed, as heat and air promote drying and staling. Grinding spices at home insures full aroma and flavor. One-fourth teaspoon dried herbs will season dish for four; use three times that amount when fresh herbs are used. Herbs with the most robust flavor, rosemary, thyme, sage and oregano, should be added with restraint. Herbs in cold, uncooked dishes should be marinated with other ingredients at least overnight.

Unsalted foods can gain flavor from the sweet, sour and bitter taste sensations of herbs and spices. How you use them to enhance natural food flavors is limited only by your creativity.

In general, use no more than 1/4 teaspoon of dried spice, or 3/4 teaspoon of fresh spice per pound of meat to avoid over flavoring. Ground spices should be added about 15 minutes before the end of the cooking period because they impart flavor immediately. Whole spices should be added at the beginning of the cooking period to extract the full flavor. When using fresh herbs, you need about three times as much as dried herbs.

Lemon juice and vinegar should be added after cooking the vegetables so as not to lengthen the cooking time or change the vegetable's color. Seasonings can be combined with butter, margarine, or oil for use after the cooking process is finished.

All Things Under God - This 'n' That

How to Preserve Children

Donna Day

1 large grassy field
1/2 dozen children
2 or 3 small dogs

A pinch of brook
Some small pebbles

Mix the children and dogs well together and put them in the field; stir constantly. Pour the brook over the pebbles; sprinkle field with flowers. Spread over top a deep blue sky and bake in a hot sun. When the children are thoroughly browned, set to cool in a bathtub.

Preschool Playdough

Barb Zabel

3 1/2 c. flour
2 c. water
2 T. vegetable oil

1 c. salt
2 tsp. cream of tartar
Food coloring

Mix the dry ingredients. Boil the water and oil; add desired food coloring. Combine and knead. Store in airtight container.

We have used this recipe for years at preschool and the kids love it. It keeps well.

Gluten-Free Apple Betty

Wanda Emick

5 c. sliced fruit (mix with 1/4 c.
orange juice to prevent from
turning brown)
1 1/4 c. sugar
1/2 c. brown rice flour

1/4 c. cornstarch
1/4 c. tapioca flour
1/2 c. margarine or butter
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Mound apples in an 8x12-inch cake pan; sprinkle with orange juice. In a separate bowl, combine dry ingredients. Cut in the butter until crumbly. Sprinkle this over the apples. Bake at 375° for 45 minutes (until apples are soft and top is crisp).

Gluten-Free Crumpets

Wanda Emick

- | | |
|--------------------------|----------------------------|
| 1 1/2 c. flour | 1 c. lukewarm water |
| 1 1/2 tsp. baking powder | 1 T. dry yeast |
| 1 tsp. xanthum gum | 1 egg, room temp. |
| 1/2 tsp. salt | 1/2 tsp. distilled vinegar |
| 1 1/2 T. sugar, divided | 3 T. butter, softened |

Mix together flour, baking powder, xanthum gum and salt. Set aside. Add 1 teaspoon of sugar to water and stir in yeast. Set aside. Grease 6 English muffin rings (or large canning jar rings) and place on greased baking sheet.

In a mixer on low speed, blend together remaining sugar, egg, butter, vinegar and yeast-water mixture. Beat in half of flour mixture. With a spoon, stir in remaining flour and stir until smooth. Pour batter into rings. Let rise in a warm place until batter doubles (about 45 minutes). Bake at 375° for 18 to 20 minutes (lightly browned and pulls slightly away from rings). Yield: 6.

Note: Can double recipe.

These are great! Can be used as English muffins, miniature pizza crusts, buns, etc. Can freeze. I got the English muffin rings at a kitchen shop.

Gluten-Free Chocolate Yogurt Muffins

Wanda Emick

- | | |
|--|---|
| 1 1/2 c. flour mixture | 3/4 c. sugar |
| 1/3 c. milled flax seed (opt., but adds fiber) | 1 c. vanilla yogurt (HyVee, Andersen-Erickson, Blue Bunny, Yoplait) |
| 1/2 c. cocoa (Hershey's) | 1/2 c. olive oil |
| 1 tsp. baking soda (Arm & Hammer) | 1/4 c. milk (or nondairy liquid) |
| 2 tsp. baking powder (Calumet) | 1/2 c. chopped nuts (opt.) |
| 1/2 tsp. salt | |

Mix until just blended. Place in greased muffin tin; fill 2/3-full. Bake 18 to 20 minutes at 400°. Yield: 12.

Gluten-Free Cream Puffs

Wanda Emick

- | | |
|----------------------------|---------------|
| 1/2 c. butter | 1/2 tsp. salt |
| 1 c. boiling water | 4 eggs |
| 1 c. gluten-free flour mix | |

Melt butter in boiling water. Add flour and salt. Cook, stirring well, until mixture leaves the side of the pan. Remove from heat. Cool 1 minute. Add 4 whole eggs; beat after adding each egg. Drop by heaping teaspoonfuls onto cookie sheet. Bake at 450° for 25 minutes. Don't open oven door! Cool, then split and add filling of choice.

Gluten-Free Layered Carrot Cake

Wanda Emick

3 c. grated carrots
4 eggs
1 c. brown rice flour
1/2 c. tapioca flour
1/2 c. potato starch
2 T. cornstarch

1 tsp. xanthum gum
2 tsp. baking soda
1 1/2 c. salad oil
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla

Combine dry ingredients together; add the liquids. Add the carrots to this mixture. Beat 1 minute on medium. Line 2 (8-inch) round cake pans with greased waxed paper. Pour batter into pans. Bake at 350° for 40 to 45 minutes. Cool.

Frosting: Place 1 (8-ounce) package cream cheese and 1/2 to 3/4 bag powdered sugar in mixer; beat until smooth. Add 1 teaspoon vanilla and mix gently.

Place 1/3 of frosting on round cake. Top with second round cake, then frost with remaining frosting.

Gluten-Free Chocolate Caramel Pecan Pie

Wanda Emick

3 c. pecan pieces, divided
1/4 c. sugar
1/4 c. butter, melted
1 pkg. Kraft caramels

2/3 c. whipping cream, divided
1 pkg. (8 sq.) semi-sweet chocolate
1/4 c. powdered sugar
1/2 tsp. vanilla

Place 2 cups pecans in food processor. Process until finely ground. Mix with sugar and butter. Press into 9-inch pie plate. Bake 12 minutes, or until lightly browned. Cool well.

Microwave caramels and 1/3 cup whipping cream until caramels melt; stir frequently. Pour into cooled pie crust. Chop remaining 1 cup pecans. Sprinkle over pie.

Place chocolate, remaining whipping cream, powdered sugar and vanilla in saucepan. Cook on low heat, stirring well, until chocolate is melted. Pour or gently spread to cover top of pie. Refrigerate at least 2 hours before serving.

Gluten-Free Fruit Muffins

Wanda Emick

1 c. brown rice flour	1/2 c. raisins (opt.)
1/4 c. Nabisco Cream of Rice cereal	1/2 c. mashed kiwi (2 med.)
1/2 tsp. xanthum gum (NOW or Ener-g)	1/2 c. shredded carrots
1 1/2 tsp. baking powder (Calumet)	1/4 c. nuts (opt.)
1 tsp. baking soda (Arm & Hammer)	2 eggs
1 tsp. dried orange peel (Tone's)	1/4 c. milk (or nondairy liquid)
1/2 c. brown sugar (C&H)	2 T. olive oil

Blend flour, cereal, xanthum gum, baking powder, baking soda, orange peel and sugar. In a small bowl, beat eggs slightly. Add milk and oil. Pour into above dry ingredients until just blended. Batter will be lumpy. Add raisins, kiwi (or other fruit) and nuts to mixture. Stir until blended. Pour into greased muffin tins or muffin papers. Bake 15 to 18 minutes at 400°. Toothpick should come out clean if done. Let stand a few minutes before removing. Yield: 12.

Note: Can freeze.

Gluten-Free Flour Blend (Two Versions)

Wanda Emick

Used in a lot of recipes as flour. Mix together and store in refrigerator for up to 1 year.

1/2 c. brown rice flour	1/4 c. potato flour
1/4 c. tapioca flour	1 T. cornstarch (Argo)

Or:

1/2 c. brown rice flour	1/2 c. tapioca flour
1/3 c. cornstarch	

Gluten-Free Pizza Crust

Wanda Emick

1 c. brown rice flour (Ener-G or Hodgson Mill)	1/4 tsp. salt
1/2 c. cornstarch (Argo)	3/4 c. milk
1 tsp. baking powder (Calumet)	1/4 c. olive oil

Combine dry ingredients. Stir in milk and add oil. This forms a very soft dough (thin, like pancake batter actually). Spread 1/4 inch thick on pizza pan. Bake for 12 to 14 minutes at 425°. Add pizza sauce, toppings and cheese. Bake another 6 to 7 minutes.

Gluten-Free Pie Crust

Wanda Emick

1/2 c. shortening (Crisco)
 1/2 c. potato starch
 3/4 c. cornstarch (Argo)
 1 tsp. sugar (opt.)

3 tsp. xanthum gum
 1/4 tsp. baking soda (Arm & Hammer)
 1/4 c. + 1 T. milk

Mix dry ingredients; add shortening and cut with pastry blender or fork. Add milk last. It will be too crumbly to roll out, but try to clump it together. Place in a greased 9-inch pie pan and press it flat. (Grease the outside of a baggie and use that to press it flat). Bake at 350° for 55 to 60 minutes for fruit pie, and 35 minutes for a cream pie.

Gluten-Free Peanut Butter Cookies

Wanda Emick

1 egg
 1 c. sugar

1 c. peanut butter

Gradually add sugar to a lightly-beaten egg. Stir in peanut butter. Chill dough for 1 hour. Drop by teaspoonfuls onto ungreased cookie sheet. Flatten with fork dipped in hot water. Place 3 to 5 chocolate chips on top of each cookie. Bake at 350° for 10 to 12 minutes.

Gluten-Free Shortcake

Wanda Emick

1 2/3 c. gluten-free flour mix
 1 tsp. xanthum gum
 4 T. butter
 3 T. sugar

4 tsp. baking powder
 1 egg
 2/3 c. milk

Mix flour mix with the xanthum gum. Blend together with butter by cutting up with a knife or use a pastry blender. Add the sugar and baking powder. In a separate bowl, blend the egg with the milk. Make a well in the dry ingredients, then pour the liquids into it. Mix briefly. Bake at 400° for 10 minutes for muffins and 15 to 20 minutes for a 9-inch layer cake.

Gluten-Free Salted Nut Rolls

Wanda Emick

3 c. dry-roasted peanuts (Planter's)
 3 c. mini marshmallows (Kraft or HyVee)

1 can sweetened condensed milk
 1 pkg. peanut butter chips (HyVee brand)

Lightly butter a 9x13-inch pan. Spread out half the roasted peanuts in it. In a microwave-safe bowl, melt the other 3 ingredients. Pour on top of peanuts. Top with remaining roasted peanuts. Press down in pan. Chill. Cut in squares.

Gluten-Free Toffee

Wanda Emick

1 c. sugar (may take a little more)
 1 c. butter
 1/2 c. almond slivers

3 to 4 Hershey chocolate candy
 bars

Melt butter and sugar in a saucepan. Boil until it becomes stringy and clumpy. When it is caramel colored, add almond slivers. Remove from heat and pour onto waxed paper. Add candy bar pieces on top, and when they are melted, spread out with a knife. Break into pieces after toffee is firm and cooled.

Gluten-Free Waffles

Wanda Emick

1 c. gluten-free flour mix
 1/2 c. cornmeal
 1/2 c. brown rice flour
 2 eggs, beaten slightly
 1 3/4 c. milk

1/4 c. olive oil
 1/2 tsp. salt
 4 tsp. baking powder (Calumet)
 1 T. sugar & dash of cinnamon
 (Tone's)

Mix wet ingredients. Add dry ingredients and stir. Spray waffle iron with olive oil each time you add batter to make a waffle.

Note: Use separate waffle iron so no contamination occurs.

Egg Beaters

In Memory of Faith Weiss

1 egg white
 2 1/2 tsp. powdered milk

2 tsp. safflower oil

Combine in a blender. Add spices and yellow food coloring. Scramble.

To Lower Cholesterol

Darrick Harris

4 1/2 c. pure apple juice
 2 1/2 c. grape juice

1 c. apple cider vinegar

Mix together and chill. Drink 1/4 cup a day.
 In memory of Dick Hacker.

V8 Juice

Joyce Thompson

8 oz. tomatoes

1 c. chopped celery

1/2 c. chopped onion

1/2 c. chopped carrots

1/4 c. lemon juice

1 T. sugar

2 tsp. salt

2 tsp. horseradish

2 tsp. Worcestershire sauce

1/4 tsp. hot pepper sauce

Green pepper (opt.)

Cut up the tomatoes; measure 19 cups into a large kettle. Add the rest of the vegetables. Cover and cook until vegetables are tender. Press through a food mill. Measure 12 cups of juice.

Boil juice, uncovered, gently for 30 minutes. Add remaining ingredients and simmer for an additional 10 minutes. It is ready to drink or can. Process for 10 minutes at 5 pounds pressure for all sizes of jars, or process pints 35 minutes, quarts 45 minutes, in boiling water bath. Yield: about 3 quarts.

Cantaloupe Jam

Arloa Rapple

3 c. ripe melon

1 (16 oz.) can crushed pineapple

4 c. sugar

4 T. lemon juice

1 sm. pkg. Jello (lemon, orange or pineapple)

Combine melon, pineapple, sugar and lemon juice. Boil 20 to 30 minutes. Add Jello. Stir well and put into jars. Refrigerate.

Strawberry-Rhubarb Jam

Louise Hauck

5 c. rhubarb, finely cut

1 c. water

5 c. sugar

1 can strawberry pie filling

2 (3 oz.) pkg. strawberry gelatin

Cook rhubarb in water until tender. Add sugar and cook a few minutes, stirring constantly. Add pie filling and cook 6 to 8 minutes more. Remove from heat and add gelatin; stir until completely dissolved. Pour into jars and seal. The next day, put into freezer.

Variation: Apricot pie filling is good with apricot gelatin, and blueberry pie filling is good with lemon gelatin.

Beet Pickles

Donna Day

About 6 qt. beets

1 c. sugar

1 c. water

1 c. vinegar

1 T. whole cloves, tied in bag

Cut tops from beets, leaving 1 inch of stem. Scrub clean. Boil until fork-tender. Remove from water and skin beets. Slice beets.

Boil sugar, water, vinegar and cloves for 2 minutes. Add sliced beets; bring to a boil and simmer 15 minutes. Pack in hot jars and water-bath to seal.

Chow-Chow Pickles

Renee Graaf

1 head cauliflower

2 c. thick-sliced carrots

12 sm. onions

1 green or red pepper, cut in chunks

2 c. thick-sliced celery

2 1/2 c. white vinegar

1 1/2 c. water

3 c. sugar

1 T. pickling salt

1 T. mustard seed

2 tsp. curry powder

Cut cauliflower in pieces and boil 1 minute; drain. Boil carrots 3 minutes; drain. Pour boiling water over onions. Let stand 1 minute; drain. Put all vegetables in a large kettle.

In a large saucepan, combine remaining ingredients and heat until sugar is dissolved. Add to vegetables and heat to boiling. Ladle hot mixture into jars. Process 5 minutes in a water bath.

Dill Pickles

In Memory of Alberta Wolf,

Charter Member of Zion

Cucumbers

Bunches of dill

Pinch of red pepper

A little black pepper

Pinch of alum

BRINE:

1/4 c. salt

2 T. vinegar

1 qt. boiling water

Put dill on top and bottom of jars of cucumbers. Add pinch of red pepper, a little black pepper and a pinch of alum to each jar top.

Brine: Add salt and vinegar to boiling water. Bring water to boiling and pour over jars of cucumbers. Seal while hot. Yield: 2 quarts.

Perfect Dill Pickles

Shirley Moench

13 c. water

1 c. canning salt

6 c. white vinegar

1 T. sugar to each qt.

Pack cucumbers in jar with dill. Boil brine 15 minutes. Pour boiling-hot brine over cucumbers. Add 1 tablespoon sugar and 1 clove garlic to each quart. Seal tight with lids (Kerr). Put into a canner of boiling water and let stand overnight, or until cold. Yield: 8 quarts.

These cucumbers do not ferment, and stay nice and crisp.

This recipe was given to me at my bridal shower by Mary Busse. She was a charter member of Zion Ladies Aid.

Society Chips

In Memory of Lloyd and Helen Harris

2 to 3 gal. pickles

2 T. mixed pickling spice

4 c. vinegar

2 T. rock or plain salt

4 c. sugar

Wash the pickles and cover with boiling water. Do this for 4 days. On the fifth day, drain and cut pickles into 1/4-inch slices. Cover with vinegar, sugar, mixed pickling spice, and rock or plain salt (for the syrup). Boil and pour the syrup over the pickle cubes. Drain and re-boil for 3 days. On the fourth day, add pickles and bring to a boil. Place in hot sterile jars and seal.

*I eat my peas with honey;
I've done it all my life;
It makes the peas taste funny
But it keeps them on my knife.*

Spiced Cucumber Rings

Mary Grebe

First Day: Peel 15 large cucumbers. Remove seeds and slice in 1/2-inch pieces. Soak 24 hours in 2 cups pickling lime and 8 1/2 quarts of water. Stir often.

Second Day: Rinse with clear water. Soak 3 hours in clean water. Drain.

BRINE:

1 c. cider vinegar
1 tsp. alum

1/2 oz. red food coloring

(Double brine for dishpan quantity.) Add water to cover. Simmer 2 hours with cucumbers. Return to large dishpans and let stand 24 hours. (Put plate on top of cucumbers to keep submersed.)

Third Day: Drain and discard brine. Make syrup in large kettle.

SYRUP:

2 c. cider vinegar
8 c. sugar
2 c. water

5 cinnamon sticks
1 (12 oz.) pkg. red hots

Double as many times as needed to cover cucumbers. Simmer until red hots have melted, stirring frequently. Pour over cucumbers. Cover tightly.

Fourth Day: Drain off syrup; boil and pour over cucumbers again. Cover.

Fifth Day: Boil syrup and cucumbers. Keep mixture boiling as you fill jars. Seal. Yield: 10 pints.

Note: It will probably be necessary to make more syrup to cover cucumbers in the jars. Separate out the cinnamon sticks before starting to boil for canning. Cut them up with a kitchen shears so you can add a few pieces to each jar.

Frozen Sweet Corn

Nancy Blair

1 lb. butter
1 pt. half & half

35 to 40 ears cleaned corn

Cut raw corn off of cleaned ears. Mix with butter and half & half. Bake, covered, in oven for 1 hour at 350°. Stir every 15 minutes. May be uncovered for last 15 minutes. Test for doneness. Cool. Put in quart freezer bags.

May use a large roaster or several 9x13-inch pans covered with foil.

Sweet Corn for the Freezer

Joyce Thompson

4 qt. corn, cut from the cob
1 qt. water

1 c. sugar
4 tsp. salt

Combine all the ingredients in a large kettle. Bring to a boil and boil lightly for 10 minutes. Cool by setting pans in ice water. Pack into containers to freeze.

I have used a 3-quart microwavable bowl and microwave each batch on HIGH for 20 minutes. This makes its own sauce. I use Ziploc sandwich bags, making sure some of the juice gets in there and squeezing out much of the air before zipping shut.

Freezer Corn

Gail (Ernst) Smith

4 qt. corn, cut off the cob
1 qt. water

1/2 c. sugar
4 tsp. salt

In a Dutch oven, combine all the ingredients. Bring to a boil. Gently boil for 10 minutes. Cool. Divide into freezer containers. Freeze.

Canned Chicken or Rabbit

Renee Graaf

Choose quality chilled chicken. Large chickens are more flavorful than fryers. Dressed chicken should be chilled for 6 to 12 hours before canning.

Dressed rabbits should be soaked 1 hour in water containing 1 tablespoon of salt per quart, and then rinsed.

Remove excess fat. Cut the chicken or rabbit into suitable sizes for canning. Rinse thoroughly. Can with or without bones.

Hot Pack: Boil, steam or bake meat until about 2/3-done. Add 1 teaspoon salt per quart to the jar, if desired. Fill jars with pieces and hot broth, leaving 1 1/4 inch headspace.

Raw Pack: Add 1 teaspoon salt per quart, if desired. Fill jars loosely with raw meat pieces, leaving 1 1/4-inch headspace. Do not add liquid.

You may use either hot or raw-style of pack for your meat. Follow recommended process time using a dial-gauge pressure canner.

Without Bones:

Pints: Your canner pressure (PSI) should be 11 pounds with a process time of 75 minutes.

Quarts: Your canner pressure (PSI) should be 11 pounds with a process time of 90 minutes.

With Bones:

Pints: Your canner pressure (PSI) should be 11 pounds with a process time of 65 minutes.

Quarts: Your canner pressure (PSI) should be 11 pounds with a process time of 75 minutes.

Canned Meat

Renee Graaf

Choose quality chilled meat. Soak strong-flavored wild meats for 1 hour in a brine containing 1 tablespoon of salt per quart of water. Rinse. Remove large bones.

Cut the meat across the grain into 1-inch strips. If you plan to use the meat for stews or soups, you can cut the strips into 1-inch cubes. As you cut the meat up, be sure to trim all fat and gristle. Fat can cause canned meat to taste gamey or prevent the jars from sealing properly.

Hot Pack: Precook meat until rare by roasting, stewing or browning in a small amount of fat. Add 1 teaspoon of salt per quart to the jar, if desired. Fill jars with pieces and add boiling broth, meat drippings, water or tomatoes juice (especially with wild game), leaving 1-inch headspace.

Raw Pack: Add 2 teaspoons salt per quart to the jar, if desired. Fill jars with raw meat pieces, leaving 1-inch headspace. Do not add liquid.

You may use either hot or raw-style of pack for your meat. Follow recommended process time using a dial-gauge pressure canner.

Pints: Your canner pressure (PSI) should be 11 pounds with a process time of 75 minutes.

Quarts: Your canner pressure (PSI) should be 11 pounds with a process time of 90 minutes.

Canned Meat

In Memory of Amanda Kuehnast

1 gal. water

1 c. sugar

2 c. salt

Bring to a boil and then let cool. Cut beef or pork into pieces. Put meat in canning jars, and then add 1 cup of liquid to each quart jar. Fill jar to 1/2 inch from top. Cold-pack for 30 minutes.

Deer Jerky

Kay Kollmorgan

1 lb. deer meat

1 tsp. onion salt

1 pkg. Lasounds jerky mix

Dash or 2 of Worcestershire sauce

1 tsp. hickory-smoked salt

1/4 c. water

Slice meat into 1/4-inch strips, like thick-sliced bacon. Prepare jerky mix according to directions and add smoke salt, onion salt, Worcestershire sauce and the water. Let meat soak overnight. Using toothpicks, hang meat on oven rack at 220° for 1/2 hour. Then at 150° for another 2 hours.

Cinnamon Cut-Outs

Nancy Blair

4 oz. cinnamon

8 T. smooth applesauce

Combine cinnamon and applesauce. Knead into a ball. Roll between waxed paper. Cut with Christmas cookie cutters. Poke a hole for hanging after they've dried. Dry on a screen.

May decorate with lace and ribbon. These make cute, fragrant Christmas tree ornaments for an old-fashioned tree. They smell great.

Leaf Preserve

Verla Hinrichs

1 part glycerin

Various fall foliage leaves

2 parts hot water

Crush ends of and of each leaf by pounding with a hammer. Immerse the leaves under the mixture. Keep them pressed flat by placing one pan on top of the pan holding the leaves. Let stand or 7 to 21 days. Remove from solution and wipe with paper towels. Makes beautiful table decorations.

Store in a flat box, covered with brown paper. They will last for years.

Stink Remover

Verla Hinrichs

1 qt. 3% hydrogen peroxide

1 tsp. liquid soap

1/4 c. baking soda

Mix. Use in spray bottle. Don't seal the bottle between uses. It expands. This helps for mold and mildew, and even skunk smells!

Cleaning Oven Racks

Donna Day

Place oven racks in large, heavy-duty plastic garbage bags. Add 1/4 cup ammonia and close bag, sealing it with a twist tie. Place bag somewhere where children and pets can't get to it. Let stand overnight. The next day, carefully open bag in a well-ventilated area, keeping it away from your face. Remove the racks and scrub with a brush or Brillo pads. Rinse well. That's it - clean racks every time!

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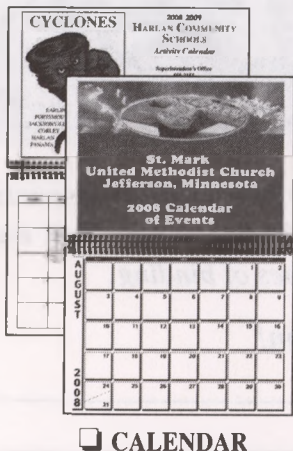
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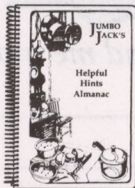
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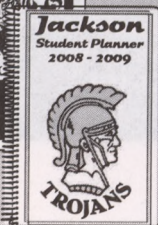
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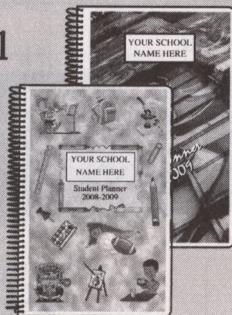
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