

Anita
Quasquicentennial
Cookbook
Anita, Iowa



1875 ~ 2000

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Our Standard Abbreviations


tsp. - teaspoon
T. - tablespoon
c. - cup
oz. - ounce or ounces
lb. - pound or pounds
sq. - square
ctn. - carton or container
pkg. - package(s)
btl. - bottle(s)
liter - liter
approx. - approximately
temp. - temperature

sm. - small
med. - medium
lg. - large
pt. - pint
qt. - quart
doz. - dozen
bu. - bushel
env. - envelope(s)
pkt. - packet(s)
mg - milligram(s)
gm - gram(s)
gal. - gallon(s)

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

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Dedication

We dedicate this book to all cooks. In our homes today, as always, life is centered around our kitchens. It is with this thought in mind that we, the sponsors, have compiled these recipes. Some of the recipes are treasured family keepsakes and some are new, however, they all reflect the love of good cooking.

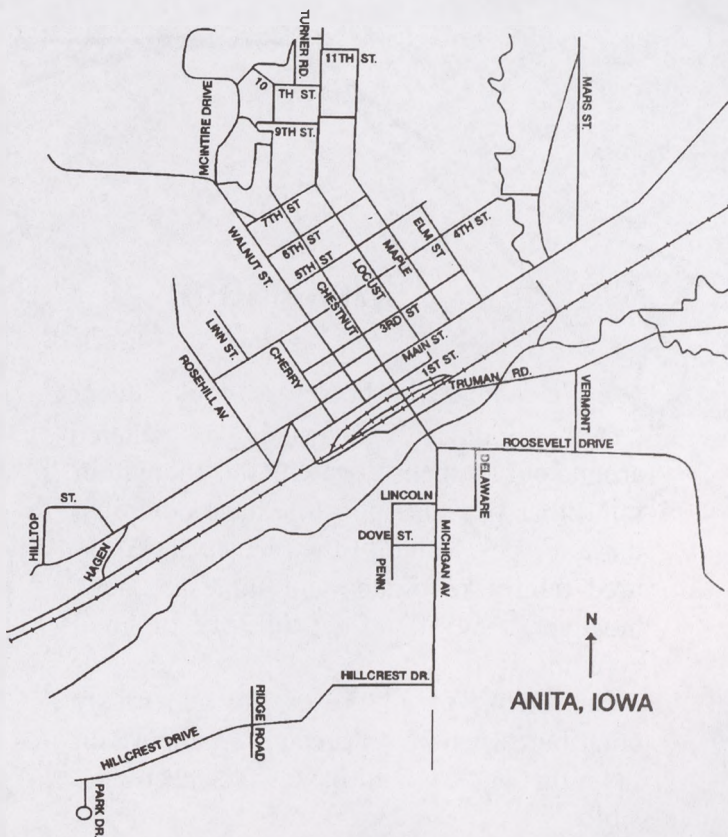
Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible.

We hope you will enjoy the many outstanding and treasured recipes on the following pages.

Anita Quasquicentennial Cookbook Committee

Harriet Alff
Gloria Turner
Virginia Thelen
Janell Barber

Audrey Wahlert
Jackie Bailey
Darnell Kinzie
Connie Turner



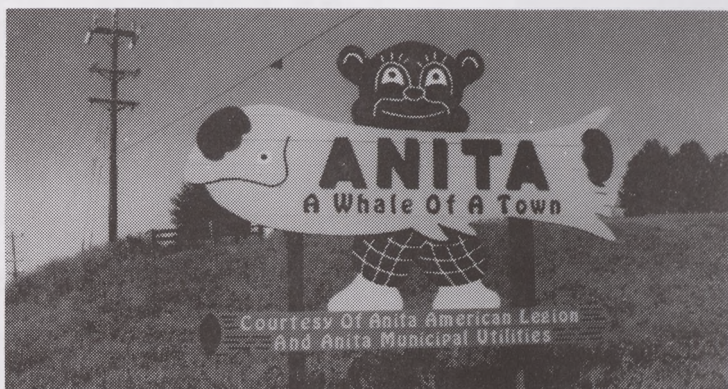
Lake Anita - 175 Acres
Established in 1962 - Dedicated in 1969

How Anita Was Named

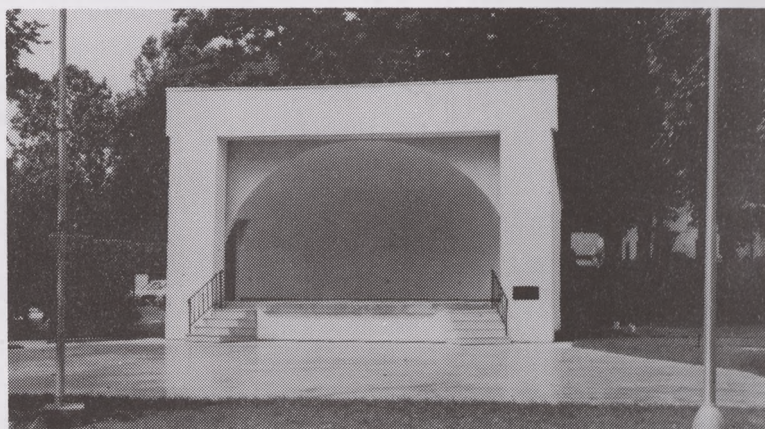
One day in the summer of 1869, a number of railroad officials were taking dinner at the Lewis Beason house, which stood facing the alley (back of the old Victoria Hotel, now Larsen Const. building west of Swolley's Automotive), when the subject of the new station and its probable name was being discussed. The railroad proposed to call it Beason, but that gentleman (Mr. Beason), out of modesty, objected. Mrs. Beason suggested that the town be call "Anita" in honor of her niece. Anita Cowles of San Francisco. Mr. Beason was later informed by the railroad officials that his wife's suggestion had been adopted and the town had been christened "Anita." The name is Spanish and translated means "Little Anna."

The site of Anita is located in the central point of Grant township. It was originally the property of Lewis Beason, who caused the town to be surveyed and plotted in 1869, but in 1870, he disposed of it to Frank Whitney, R.F. Allen and John P. Cook, who were also the principal proprietors of the city of Atlantic, and who filed the plat of Anita for record on Nov. 10, 1870. To the original plat, Mr. Whitney made an addition on Sept. 24, 1874, and Norman Haskins another on March 13, 1879.

Anita celebrated its Centennial in June, 1975, with a three day gala celebration, and will celebrate its Quasquicentennial in the year 2000.

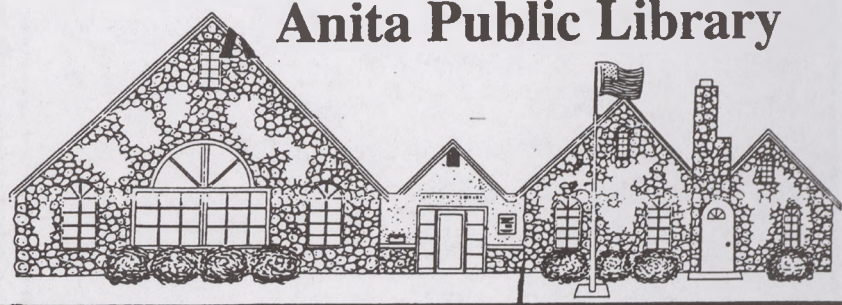


Signs to greet you as you come into town



Concert Park - 1920's • Bandshell restored • 1985 - Main Street

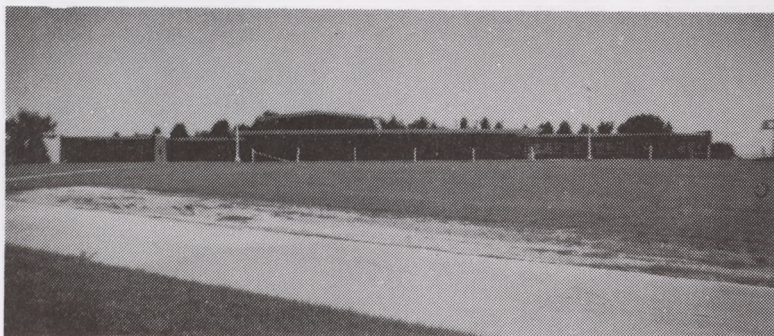
Anita Public Library



Updated in 1999

1963 Original

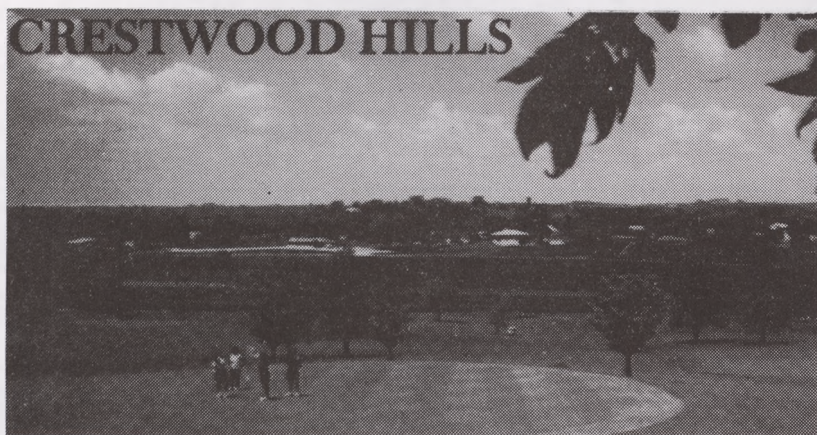
812 3rd. Street



Anita Elementary School - Completed 1958



Anita Jr. - Sr. High School - Completed 1977



Golf Course - 18 Hole, Hill Crest Drive - 1969

Notes & Recipes

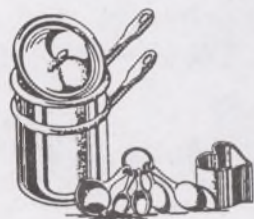


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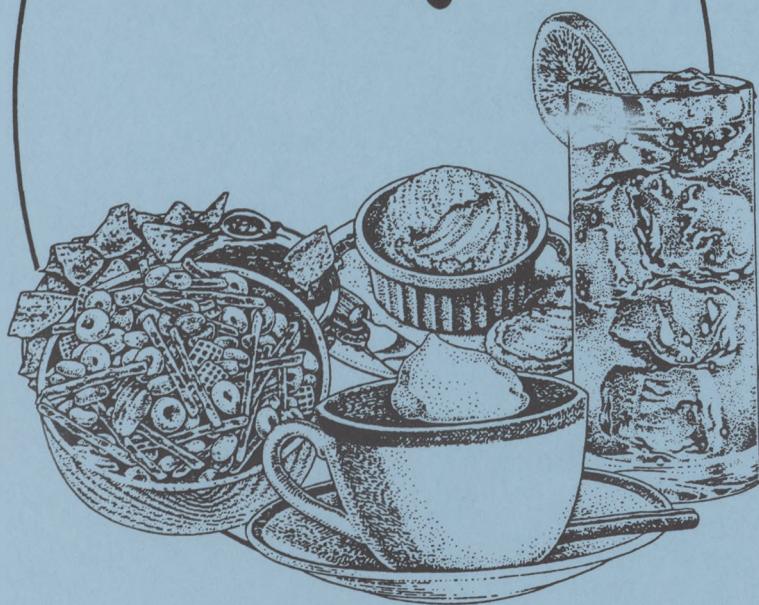
☆ - Recipes taken from the Anita Centennial Cookbook

FAVORITE RECIPES

FROM MY COOKBOOK

[illegible]

Appetizers & Beverages





Modern Granny

The old rocking chair is empty today,
For Grandmother no longer is in it,
She's off in her car to her office or shop,
And buzzes around every minute.

No one shoves Grandma back on the shelf;
She's versatile, forceful, dynamic,
That isn't a pie in the oven, my dear,
Her baking today is ceramic.

You won't see her trudging early to bed,
From her place in the warm chimney nook.
Her typewriter clickety-clacks thru the night,
For Grandma is writing her book.

Grandmother never takes one backward look,
To slow down her steady advancing,
She won't tend the babies for you anymore,
For Grandma has taken up dancing.

She isn't content with crumbs of old thought,
With meager and second-hand knowledge,
Don't bring your mending for Grandma to do,
Grandma has gone back to college!

Author Unknown

Appetizers & Beverages

Appetizers

Hors d'oeuvres Suggestions

Harriet Alf

Apple Cheese: Core and cut crisp tart red apples into wedges. Dip in fruit juice to prevent discoloration. Spread with a bit of Roquefort cheese softened with cream, and spear each wedge with a toothpick. Arrange sections close together in a circle around a whole red apple.

Cheese Cubes: Cut Cheddar, Swiss, Edam or other hard or semi-hard cheese into cubes. Spear with a toothpick and arrange on a tray or in a grapefruit or fresh red apple.

Cherry Tomatoes: Select uniform, firm cherry tomatoes. Wash, chill and serve whole, or marinate in French dressing for several hours.

Cocktail Wieners: Broil small cocktail-size wieners. Spear with cocktail picks and serve immediately.

Deviled Eggs: Prepare deviled eggs. Garnish with paprika, pimento or anchovy.

Ginger-Cheese Balls: Combine an 8-ounce (227 gm) package cream cheese, 2 1/2 ounces (70 gm) crumbled Roquefort cheese, 2 tablespoons (30 mL) candied ginger, shredded, and 2 to 4 tablespoons (30 to 60 mL) cream. Mix well. Chill thoroughly. Make into small balls. Roll in chopped pecans.

Mix well. Chill thoroughly. Make into small balls. Roll in chopped pecans.

Ham-Cheese Wedges: Spread 6 thin Pullman slices of ham or luncheon meat with whipped cream cheese, and stack. Chill; cut into small wedges. Spear with cocktail picks.

Hot Cheese Balls: Prepare small cheese balls. Serve hot on cocktail picks with chilled tomato juice.

Melon Cubes: Cut fresh honeydew, cantaloupe, or other melon into cubes. Dip in lemon juice and spear with cocktail picks.

Parsleyed Olives: Use a smooth cheese spread to cover small pimento-stuffed olives. Roll in minced parsley and spear with colored cocktail picks.

Party Cheese Ball: Combine 3 ounces (85 gm) cream cheese, 4 ounces (114 gm) blue cheese, 6 ounces (170 gm) sharp Cheddar cheese, 1 tablespoon (15 mL) onion juice, and f.d. Worcestershire sauce. Add 1 tablespoon (15 mL) finely-cut, candied ginger, if desired. Mix until smooth. Shape into a ball. Cover with pecans and chill. Serve in center of plate surrounded by crisp assorted crackers. Cheese mixture also may be formed into a long roll, wrapped in waxed paper and chilled for several

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Continued from preceding page.

hours. Slice and serve on crackers.

Pineapple-Shrimp: Spear a small, whole, cooked shrimp and a pineapple cube that have been chilled on a cocktail pick. Serve with a cheese dip.

Shrimp: Marinate large, cooked shrimp in garlic dressing.

Strawberries: Arrange whole, perfect strawberries, with stems, around a bowl of sour cream.

Stuffed Celery: Cut prepared celery into 3" lengths and stuff with cream cheese and Roquefort dip or with pimento cheese.

Stuffed Burr Gherkins: Place a whole almond in a half burr gherkin to form an "acorn," or stuff gherkin with red cherry.

Stuffed Cucumber: Pare cucumber and scoop out center. Fill with ham or shrimp mixture. Chill. Cut into 1/2-inch slices.

Stuffed Olives: Use ripe or green olives. Prepare thin carrot sticks about 3 inches long and pull 2 to 3 through center of each large pitted olive. Place in ice water to crisp.

Vegetable Relishes: Cut carrots, green pepper, zucchini, cucumber, turnips or celery into sticks, circles or slices. Cauliflower separated into flowerets and radishes also is a popular relish. Crisp vegetable relishes may be served with a "dip" made with a sour cream or cream cheese base.

Avocado-Shrimp: Mash 2 soft avocados. Season with 1 tablespoon (15 mL) lemon juice, 1 tablespoon (15 mL) minced onion and f.g. salt. Spread on crackers or canapé bases and top each with a small, whole shrimp.

Carrot: Combine 1/2 cup (120 mL) ground carrot with 1 grated, hard-cooked egg, f.d. onion juice, 1/2 teaspoon lemon juice, and enough French dressing to moisten. Spread on canapé base. Garnish with thinly-sliced stuffed olive or parsley.

Cheese, Hot: Combine 4 ounces (114 gm) sharp grated Cheddar cheese, 1/8 teaspoon salt, and f.g. cayenne. Spread on toasted canapé base. Sprinkle with sesame seed. Toast and serve hot.

Cheese-Mushroom: Sauté a 4-ounce (114 gm) can mushrooms, drained, in 4 tablespoons (60 mL) butter or margarine. Add 1/4 cup (60 mL) heavy cream, f.d. onion juice, salt, pepper, and 3/4 cup (180 mL) Cheddar cheese. Mash to a paste. Spread toasted bread rounds with creamed butter, and then cheese-mushroom mixture. Garnish with grated cheese and thinly-sliced ripe olives.

Cheese Puffs: Prepare cream puffs and drop on baking sheet by level teaspoonful. Combine 8 ounces (227 gm) cream cheese, 4 1/2 ounces (128 gm) can deviled ham, 1 teaspoon (5 mL) grated onion, 1 tablespoon (15 mL) horseradish, 1/2 teaspoon Worcestershire sauce, and 1/4 teaspoon pepper. Blend until smooth. Fill each tiny puff with cheese mixture. Yield: 5 dozen.

Cheese Wafers: Blend 4 ounces (114 gm) grated sharp Cheddar cheese and 8 ounces (227 gm) butter or margarine. Add 1/2 teaspoon Worcestershire sauce, 6 ounces (170 gm) flour, 1/2 teaspoon salt, and f.g. cayenne pepper. Mix thoroughly. Form into 1-inch roll. Wrap in waxed paper and chill for several hours. Slice in 1/4-inch slices and bake on ungreased baking sheet for 12 to 15 minutes at 375°.

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Chicken or Fish Puffs: Fill tiny cream puffs with chicken or fish salad.

Chicken or Ham: Combine 2 cups (480 mL) chicken or ham, finely-chopped, with creamed butter seasoned with 1/2 teaspoon curry powder or chutney. Spread on canapé bases. Garnish with watercress and/or paprika.

Crab or Lobster: Moisten crab or lobster meat with mayonnaise. Add finely-cut celery, if desired. Pile on canapé base spread with butter or margarine.

Crabmeat or Lobster with Egg: Mash one 6-ounce (170 gm) can crabmeat or lobster. Add 2 chopped hard-cooked eggs, 1/2 teaspoon prepared mustard, 2 tablespoons (30 mL) mayonnaise, 1 tablespoon (15 mL) lemon juice, and 1/2 teaspoon curry powder. Blend. Spread on canapé base.

Crabmeat and Parmesan Cheese: Mix 1 cup (240 mL) crabmeat, 1 tablespoon (15 mL) onion browned lightly in butter, 1/4 cup (60 mL) Parmesan cheese, and mayonnaise to moisten. Spread on canapé bases. Garnish with thin strips of red pepper or pimento.

Deviled Ham: Blend 3 ounces (85 gm) can deviled ham and 1 tablespoon (15 mL) mayonnaise. Spread on canapé bases that have been toasted on one side. Garnish with parsley.

Dried Beef: Blend a 3 ounce (85 gm) finely-chopped dried beef and 8 ounces (227 gm) cream cheese. Season with prepared mustard, horseradish and chives. Moisten with cream or salad dressing to spreading consistency. Spread on white or rye bread canapé bases.

Liver Paté: Mash 8 ounces (227 gm) liverwurst; add 1 teaspoon (5 mL) lemon juice, 1/2 teaspoon Worcestershire sauce, and cream to moisten. Spread on canapé bases. Garnish with outside border of riced hard-cooked egg yolks mixed with mayonnaise to moisten and season, and an inside border of finely-chopped hard-cooked egg whites. Sprinkle with chopped parsley.

Sardine: Bone and mash 3 ounces (85 gm) sardines. Add 2 tablespoons (30 mL) lemon juice and French dressing to moisten. Spread canapé bases with creamed butter or margarine and then with sardine mixture. Garnish with riced egg yolk in center and a border of chopped hard-cooked egg whites.

Avocado Dip: Mash 2 ripe avocados and blend with 1 cup (240 mL) cultured sour cream, 1/4 teaspoon salt, 1 teaspoon (5 mL) onion juice, and 2 tablespoons (30 mL) prepared horseradish. Serve with cooked chilled shrimp.

California Dip: Combine 2 cups (480 mL) cultured sour cream with one 1 1/2-ounce (43 gm) package dry onion soup mix. Blend thoroughly. Serve with crackers, potato or corn chips.

Cheddar Cheese Dip: Blend 4 ounces (114 gm) sharp Cheddar cheese, grated, with 2 teaspoons (10 mL) minced green onion, 1/2 cup (120 mL) mayonnaise, and 1/4 teaspoon salt. Just before serving, add 1/4 cup (60 mL) chopped crisp bacon. Garnish with 1/4 cup (60 mL) chopped toasted almonds. Serve with crisp crackers.

Artichoke Toasts

Sue Steele Argoe

Artichoke hearts (canned), cut up & get all liquid out (I squeeze them in a towel.)
Rounds of bread (I use Pepperidge Farm very thin white bread and press out rounds with a wine glass)

Mayonnaise
Parmesan (lots, more than you would think)
Worcestershire sauce

Depending on the size of the heart and number of bread rounds, each heart can be cut into 2 to 3 pieces.

Mix mayonnaise, Parmesan cheese and Worcestershire sauce to taste. Place artichoke on bread; top with puff of mayonnaise, Parmesan cheese and Worcestershire mixture. Broil, watch carefully, just to bubbly. Serve warm.

These are always a big hit.

Snack Crackers

Judy Marnin

1 c. vegetable oil
1/2 tsp. garlic powder
1 tsp. lemon pepper

1 tsp. dill weed
1 pkg. Hidden Valley dressing mix
2 pkg. oyster crackers

Warm oil. Mix all ingredients in oil, except crackers. Put crackers in a plastic bag (I use an ice cream bucket, easier to keep and handle). Pour oil over and shake/mix. Let stand for 30 minutes before eating (if you can wait that long). Yield: many servings.

Seasoned Oyster Crackers

Irene Blazek Pauley,
 Woodbine, IA

1 (1 oz.) pkg. Hidden Valley ranch salad dressing mix

1 c. vegetable oil
2 pkg. oyster crackers

Combine in a large bowl and stir or shake until well coated. Let air-dry.

Dog Food

Linda Havens

1 c. margarine
1 c. peanut butter, smooth
12 oz. chocolate chips

12 c. Rice Chex or Crispix
2 to 3 c. powdered sugar

Melt margarine, peanut butter and chips together. Pour over Rice Chex and stir until coated. Put 1 cup of powdered sugar in a large, double grocery bag. Add coated cereal and 1 cup powdered sugar on top. Shake until evenly coated. You may have to add more powdered sugar.

Popcorn Snack

Stephanie Wessels

2 qt. popped corn (1/3 c. unpopped)
2 c. shoestring potatoes
1 c. mixed nuts
1/3 c. butter
1 tsp. dried dill weed

1 tsp. lemon pepper
1 tsp. Worcestershire sauce
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. salt

Melt butter and seasonings together. Pour over popcorn, shoestring potatoes and nuts in a shallow pan. Heat at 250° for 8 to 10 minutes.

Snack Crackers

Linda Sims

1 box/pkg. each: oyster crackers, Air Crisps wheat thins, Cheese Nips, Twigs, Munchums (original flavor), Bugles

1 (12 oz.) btl. Orville Reddenbacher buttery-flavor oil
2 T. garlic salt

Combine crackers in a garbage bag. Combine oil and garlic salt. Pour over crackers and mix. Let set all day, mixing occasionally.

Ice Pops

Connie Turner

1 pkg. Jello, any flavor
1 c. sugar

1 sm. pkg. Kool-Aid, any flavor
4 c. water

Dissolve first 3 ingredients in 2 cups hot water. Add 2 cups cold water. Mix and freeze in molds.

Variation: Cherry Kool-Aid, black cherry Jello and black cherry yogurt--great! Add vanilla yogurt to any kind to add flavor and nutrition. Tiger's Blood--All strawberry and add coconut extract.

Pinwheels

Connie Russell

8 oz. sour cream
8 oz. cream cheese
1 pkg. Hidden Valley, original
in packet
4 oz. diced green chilies
4 oz. chopped ripe olives

5 (10") flour tortillas
1 c. grated Cheddar cheese
1/2 c. green onion, chopped
1/8 tsp. garlic powder
1/4 to 1/2 tsp. seasoning salt

Mix all ingredients together thoroughly and spread on tortillas. Roll up and wrap in waxed paper. Refrigerate for a couple of hours before slicing. Yield: 8 to 10 servings.

Tortilla Pinwheels

Marcia Rabe

FILLING:

8 oz. dairy sour cream
1 (8 oz.) pkg. cream cheese,
softened
1 (4 oz.) can diced green
chilies, drained

1 (4 oz.) can chopped black
olives, drained
1 c. grated Cheddar cheese
1/2 c. chopped green onion
Garlic powder, to taste
Seasoned salt, to taste

5 (10") flour tortillas

Salsa

Mix all filling ingredients. Divide filling between tortillas and spread evenly; roll up tortillas. Cover tightly with plastic wrap. Refrigerate for several hours. Cut in 1/2- to 3/4-inch slices. Serve with salsa.

Pinwheels

Audrey Smith,
Gloria Turner

1 pkg. flour tortilla shells
1 (8 oz.) pkg. cream cheese,
softened
1 (8 oz.) pkg. sour cream
1/2 can ripe olives

1 (4 oz.) can green chilies
1 c. shredded Cheddar cheese
Garlic salt, to taste
Salsa

Mince ripe olives and green chilies in a food processor. Combine with remaining ingredients. Spread on tortilla shells; roll up and refrigerate overnight. Cut into wheels and serve with salsa.

Pimento Cheese Spread

Gloria Turner

1 lb. Velveeta cheese
1 sm. jar pimentos, chopped

1 to 2 T. chopped onion
1/4 c. Miracle Whip

Have Velveeta cheese at room temperature. Cut into small cubes in mixing bowl. Mix all ingredients together in mixer. Chill. Serve as a sandwich spread or on crackers. Also very good as filling in celery.

I especially like this spread on party rye bread, topped with a slice of stuffed olive.

Sausage-Cheese Balls

Sherry (Jensen) Gerlock

2 lb. seasoned sausage
1 1/2 c. biscuit mix
4 c. shredded sharp Cheddar cheese

1/2 c. finely-chopped onion
1/2 c. finely-chopped celery
1/2 tsp. garlic powder

Preheat oven to 375°. Mix all ingredients. Form into 1-inch balls. Bake for 15 minutes on ungreased cookie sheet until golden brown. Yield: 6 dozen.

Note: Can freeze if uncooked.

Party Cheese Wreath

Dawn Turner Harder,
 Hancock, IA

2 (8 oz.) pkg. Philadelphia cream cheese, softened
1 (8 oz.) pkg. mild Cheddar cheese
1 tsp. lemon juice

Dash of ground red pepper
1 T. chopped red bell pepper
1 T. finely-chopped green onion
2 tsp. Worcestershire sauce

Beat cream cheese and Cheddar cheese with mixer on medium speed until well blended. Add remaining ingredients and mix well. Refrigerate several hours. Place drinking glass in center of serving platter. Drop rounded tablespoonfuls of mixture to form ring around glass, just touching outer edge of glass. Smooth with spatula. Remove glass. Garnish with fresh parsley and red pepper. Serve with crackers. Yield: 2 cups.

Shaker Cheese Ball

Teresa Kinzie

- | | |
|---|--------------------------------------|
| 8 oz. cream cheese, softened | 2 T. mild salsa |
| 1/4 tsp. Mrs. Dash or onion flakes | 2 T. crushed pineapple (opt.) |
| 1/4 tsp. garlic powder | 2 T. bacon bits (opt.) |
| 1 c. shredded Cheddar cheese | 1 T. horseradish (opt.) |

Using spatula, cut cream cheese into a larger bowl with lid. Add remaining ingredients; seal, releasing air, and shake until blended.
Can roll cheese ball in crushed nuts, if desired.

Mild Cheese Ball

Helen Zimmerman

- | | |
|-------------------------------|------------------------------------|
| 2 lb. Velveeta cheese | 2 (8 oz.) pkg. cream cheese |
| Soften and cream together. | |
| Add to cheese: | |
| 1 c. chopped nuts | Dash of salt |
| 1/2 tsp. garlic powder | |

Shape in a ball. Roll in chili powder. Chill.

Shrimp Dip

Helen Zimmerman

- | | |
|------------------------------------|-------------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 T. lemon juice |
| 3/4 c. Miracle Whip | 2 to 3 shakes of garlic salt |
| 3 tsp. horseradish | 1 can cleaned shrimp |

Blend to desired consistency. Let set overnight.

Zingy Cheese Ball

Jean Gregersen

- | | |
|--------------------------------------|---|
| 8 oz. cream cheese | 8 oz. finely-shredded Cheddar cheese |
| 8 oz. sm.-curd cottage cheese | 1 pkg. dry Italian dressing mix |

Soften cream cheese for 1/2 hour at room temperature. Mix cream cheese and cottage cheese together with a spatula. Add 4 ounces of shredded Cheddar cheese and packet of Italian dressing. Mix together well and shape into a ball. Roll ball in remaining shredded Cheddar cheese. Chill for several hours and serve with crackers.

Fruit Dip

Brandon Gregersen, age 12

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

1/4 c. white sugar
2 tsp. vanilla

Mix well and refrigerate.
 Really good with apples and other fruits.

Liver Paste

Lyle Scholl

1 lb. braunschweiger
1 (8 oz.) pkg. cream cheese

1/2 c. minced onion

Blend well together with a mixer. Let stand overnight in refrigerator to blend flavor.

Braunschweiger Dip

Helen Lou Westphal

8 oz. braunschweiger
8 oz. cream cheese
1 T. minced onion

1 T. prepared mustard
1 tsp. Worcestershire sauce

Mix together. If needed, may add a few drops of milk to desired consistency. Serve with crackers.

Braunschweiger Spread

Carol Phelps

8 oz. braunschweiger
8 oz. cream cheese
2 tsp. lemon juice

2 tsp. Worcestershire sauce
2 T. dry onions

Mix all ingredients together and let stand a few hours before using. Serve with crackers or small slices of warm bread.

Horseradish Chipped Beef

Mary Brenton

2 (8 oz.) pkg. cream cheese
1 pkg. dried beef, finely-cut
1/4 c. horseradish sauce
1 T. bold & spicy mustard

1/2 c. green pepper, finely-diced
2 T. onions, finely-diced
Lawry's salt, to taste

Mix all together. You can roll into a ball and coat with nuts. Keeps for 1 to 2 weeks.

Salmon Spread

Harriet Alff

8 oz. cream cheese
2 T. lemon juice
1 tsp. horseradish
2 tsp. grated onion

1/4 tsp. salt
1/4 tsp. liquid smoke
1 (15 oz.) can salmon

Soften cream cheese; add lemon juice, horseradish, onion, salt and liquid smoke. Open can of salmon and put in a bowl. Pick the salmon apart, removing skin, bones and undesirable parts. Take a fork and break the salmon into small pieces; add the rest of the combined ingredients. Can put in dish or also can make into a ball and roll it in parsley which has been chopped fine. Serve with crackers.

Pineapple Cheese

Harriet Alff

8 oz. cream cheese
1 c. drained pineapple
1 T. minced onion

1 T. minced green pepper
1/4 tsp. salt

Mix all ingredients and let stand several hours before serving. Serve with crackers.

Hot Artichoke and Roasted Pepper Dip

Donna Bower Malone,
Johnston, IA

- | | |
|---|---|
| 1 med. leek, thinly-sliced & quartered, or 1/3 c. sliced green onion | 1 (7 oz.) jar roasted red sweet peppers, drained & coarsely chopped |
| 2 tsp. margarine or butter | 1/8 tsp. ground pepper |
| 1 (14 oz.) can artichoke hearts, drained & coarsely chopped | 2 T. grated Parmesan or Romano cheese |
| 1 c. grated Parmesan cheese | 1 T. snipped parsley |
| 1 c. mayonnaise, salad dressing or light mayonnaise dressing (Do not make with fat-free salad dressing or fat-free salad dressing; dip will not set.) | Assorted vegetable dippers, flat breads or assorted crackers |

If serving immediately, preheat oven at 350°. In a medium skillet, cook sliced leek in hot margarine or butter until tender, but not brown. Remove from heat. Stir in artichoke hearts, 1 cup Parmesan cheese, mayonnaise or salad dressing, roasted red peppers and ground pepper. Transfer to an 8-inch quiche dish or 9-inch pie plate, spreading evenly. Sprinkle with 2 tablespoons Parmesan or Romano cheese and the parsley. If desired, cover and chill for up to 24 hours before baking.

To serve, bake, uncovered, for 20 minutes, or until heated through. Or micro-cook on MEDIUM-HIGH power for 6 to 8 minutes, or until heated through, turning dish halfway through the cooking time. Serve with assorted cut-up raw vegetable dipping sticks, crackers, or even flat breads and bagel crisps. Yield: about 3 1/2 cups.

Preparation time: 12 minutes; cook time: 20 minutes.

Note: Temperature hot, not spicy..

Nutritional Information Per Tablespoon: 40 calories; 4 gm total fat (1 gm saturated fat); 4 mg cholesterol; 71 mg sodium; 1 gm carbohydrate; 0 gm fiber; 1 gm protein. Daily values: 2% vitamin A; 10% vitamin C; 3% calcium; 0% iron.

Beau Monde Vegetable Dip

Ruby Krakau

- | | |
|------------------------|----------------------|
| 2/3 c. sour cream | 1/2 tsp. celery salt |
| 1/2 c. real mayonnaise | 1/2 tsp. onion salt |
| 1/2 tsp. Accent | 1/2 tsp. Beau Monde |

Mix all ingredients together and refrigerate overnight.

Ham Pinwheels

Deidra Christensen

1 (8 oz.) pkg. softened cream cheese
1 T. grated or minced onion
1 jar dill pickle spears

1 tsp. horseradish
Dash of Worcestershire sauce
1 (4 oz.) or 2 (2 1/2 oz.) pkg. ham

Blend cream cheese, onion, horseradish and Worcestershire sauce until of spreading consistency. Separate meat slices. Lay out 2 slices, slightly overlapping, on a piece of aluminum foil. Spread with cheese mixture. Place pickle spear near one end. Roll up like a jellyroll. Make as many as you can. Chill. Slice just before serving.

Dried Beef-Dill Roll Pickles

Ruby Krakau

1 (8 oz.) pkg. cream cheese, room temp.
1 tsp. Worcestershire sauce

Dill pickles, lg.
Sliced dried beef, fairly thick

Mix cream cheese, horseradish and Worcestershire sauce; spread on dried beef slices. Wrap the pickle up in the dried beef. Wrap in waxed paper. Chill for several hours. Slice, insert pick and serve.

Bacon-Cheese Rounds

Sally Nelson

1 c. mayonnaise or salad dressing
1 T. grated Parmesan cheese
2 tsp. Worcestershire sauce
1/4 tsp. paprika
1/8 tsp. celery seed
1/8 tsp. garlic powder
1/8 tsp. pepper

2 c. (8 oz.) shredded Cheddar cheese
8 strips bacon, cooked & crumbled
1/3 c. chopped, salted peanuts
4 green onions, thinly-sliced
24 sm. French bread slices, about 2" in diameter, or larger slices & cut in 2

In a bowl, combine the first 7 ingredients and mix well. Stir in cheese, bacon, peanuts and onions. Mix well. Spread over bread. Sprinkle with additional sliced onions, if desired. Place on ungreased baking sheets. Bake at 400° for 8 to 10 minutes, or until lightly browned.

We found these to be good reheated in the microwave the next day.

Cheese Spread

Mary Thelen Miller

- | | |
|-------------------------------|---------------------------------|
| 1/2 lb. grated Cheddar cheese | 1/4 tsp. onion powder |
| 1/2 lb. grated Colby cheese | 2 T. sugar |
| 1/2 lb. Velveeta cheese | 1 T. mustard |
| 1 pt. Hellmann's mayonnaise | 1 sm. jar green olives, chopped |
| 1/4 tsp. garlic powder | |

Grate the Cheddar cheese and Colby cheese. Blend Velveeta, mayonnaise, seasoning, sugar and mustard. Combine all the cheeses, olives and blended mixture. Serve with crackers.

Make-Ahead Spinach Squares

JoAnn Poepppe

- | | |
|-------------|--------------------------------|
| 4 T. butter | 1 tsp. baking powder |
| 3 eggs | 1 lb. Jack cheese, grated |
| 1 c. flour | 4 c. chopped fresh spinach, or |
| 1 c. milk | 2 (10 oz.) pkg. frozen, thawed |
| 1 tsp. salt | & squeezed |

In a 9x13-inch pan or jellyroll pan, melt butter at 350°. In a large mixing bowl, beat eggs. Add flour, milk, salt and baking powder. Mix well. Stir in cheese and spinach. Spread in pan; bake for 35 minutes. Cool for 30 to 40 minutes. Cut in small squares. Freeze on baking sheet and bag up when solid.

To serve, preheat to 350° and bake about 10 minutes.

Note: Recipe doubles easily. Use a 10 3/4x15-inch jellyroll pan.

I serve this as an appetizer, but could make a meal with it. A family favorite.

Crabmeat Dip

Darnell Kinzie

- | | |
|--|-----------------------------|
| 1 (8 oz.) pkg. cream cheese,
softened | 1 1/2 T. dried minced onion |
| 1/2 c. mayonnaise or salad
dressing | 1/2 tsp. seasoned salt |
| 1 tsp. mustard with horseradish | 1 (6 oz.) can crabmeat |
| | Garlic powder, to taste |

Mix together well. Refrigerate. Make at least 24 hours in advance. Serve with assorted crackers.

Crabmeat Canapés

JoAnn Poepppe

1 (5 oz.) jar Kraft Old English
cheese spread
1/2 c. butter, soft
1/2 tsp. seasoned salt
1/4 tsp. garlic powder

1 T. mayonnaise
1 (5 to 6 oz.) can crabmeat,
drained & flaked
6 English muffins

Beat cheese and butter until smooth. Add seasonings and mayonnaise. Stir in crabmeat. Split muffins, untoasted, and spread each half with crab mixture. Cut each into fourths. Freeze on a baking sheet. When solid, keep in plastic bags frozen. Bake at 400°, unthawed, for 10 minutes, or until browned. Serve hot.

One of Michelle's favorites. Nice to have on hand.

Cocktail Meatballs

Lisa Allsup

2 lb. hamburger
1 c. corn flake crumbs
1 egg
1 T. parsley flakes

1 T. minced onion
1 T. soy sauce
1/3 c. ketchup

SAUCE:

1 btl. chili sauce
1 T. lemon juice

1 can chilled cranberry sauce
1 T. brown sugar

Mix and roll meat ingredients into 1-inch balls. Bake on a cookie sheet at 350° for 30 minutes. Heat sauce in pan until cranberry sauce is melted. Add sauce to meatballs before serving.

Spicy Beef Dip

Norma Miller

1 lb. ground beef
1 clove garlic, minced
1/2 c. onion, chopped
1/4 c. catsup
1 (8 oz.) can tomato sauce

3/4 tsp. dried oregano
1 tsp. sugar
1 (8 oz.) pkg. cream cheese
1/3 c. Parmesan cheese

Cook beef, garlic and onions in skillet until meat is lightly browned and onions are tender. Stir in catsup, tomato sauce, oregano and sugar. Cover and simmer gently for 10 minutes. Spoon off excess fat and remove from heat. Add cheese; heat and stir until cream cheese is melted and well combined. Keep warm in chafing dish or small crock-pot on buffet. Serve with crackers or chips. Yield: 3 cups.

Renee's Dip

Carolyn Symonds

4 tomatoes, diced
1 bunch green onions
2 lg. pkg. shredded Mozzarella
cheese

2 lg. pkg. shredded Cheddar
cheese
1 lg. btl. ranch dressing

Dice tomatoes and onions, using green tops also. Add salt and pepper (a good amount of each). Stir well. Let stand for about 1/2 hour. Add cheeses and dressing. Chill. Serve with Doritos.

Dip for Vegetables or Chips

Mona Christensen

1 c. Miracle Whip
1 c. Cheez Whiz
1 c. sour cream

2 T. dry onion soup
1 tsp. Worcestershire sauce

Mix well and serve.

Texas Caviar

Linda Sims

2 cans black-eye peas,
drained
1 can shoepeg corn, drained
1 green pepper, chopped
1/2 c. chopped onion

1/2 c. parsley
2 tomatoes, chopped
1 jalpeño pepper, chopped
2 cloves garlic, chopped
1 (8 oz.) btl. Italian dressing

Combine and marinate in refrigerator for 2 or more hours. Drain and serve with chips.

Strawberry Salsa

Kelly Wessels Henning

1 c. coarsely-chopped
strawberries, at room temp.
1 green onion, chopped (green
part only)

1 T. white rice vinegar
1 tsp. Dijon mustard
1 tsp. grated lime rind

In a small bowl, toss together the strawberries and green onion. In a measuring cup, whisk together the vinegar, mustard and lime rind. Pour over strawberry mixture and mix. Serve with baked Tostito chips.

Corn and Black Bean Salsa

Sally Nelson

- | | |
|--|--|
| 1 (1 lb.) bag frozen corn,
thawed (do not cook) | 1 red pepper, diced |
| 2 cans black beans, drained &
rinsed | 4 tsp. ground cumin |
| 1 green pepper, diced | 3/4 lg. btl. Seven Seasons
Italian dressing |

Combine all ingredients and refrigerate overnight, or for several hours. Serve with Tostitos corn chips.

Tropical Tomatillo Salsa

Judy Neighbors

- | | |
|--|----------------------------------|
| 1 ripe pineapple, peeled &
chopped, including juice | 1/4 c. chopped cilantro |
| 4 med. tomatillo, or use
tomatoes | 2 cloves minced garlic |
| 1 sm. red bell pepper, chopped | 1/2 c. fresh-squeezed lime juice |
| 1 med. red onion, chopped fine | 4 jalapeño pepper, minced fine |
| | Salt, to taste |
| | Pepper, to taste |

Mix together; keep covered and refrigerate. Serve with Tostito chips. Serves several as an appetizer.

Olive Spread

Sue Steele Argoe

- | | |
|--|----------------------------|
| 1/4 tsp. garlic salt | 1 c. green onions, chopped |
| 3/4 c. sharp Cheddar cheese,
grated | 1/2 c. mayonnaise |
| 1 1/2 c. black olives, chopped | Cocktail rye |

Mix and serve on cocktail rye. Heat oven to 350° until cheese is melted.

Sandwich Topping - Olive Spread

Myrna Rabe

- | | |
|--------------------|----------------------------------|
| 6 oz. cream cheese | 1/2 c. chopped pecans, very fine |
| 1/2 c. mayonnaise | 1/2 c. chopped olives, very fine |

Combine ingredients and spread on dark rye bread. Remain open-faced.

Cheese Ball

Stephanie Wessels

2 (8 oz.) pkg. Philadelphia cream cheese
8 oz. drained, crushed pineapple

1 T. chopped onion
1/3 c. green pepper
1 T. seasoned salt

Mix and chill. Serve on crackers.

Easy Cheese Ball

Marge Karns

2 (8 oz.) pkg. cream cheese, softened

1 pkg. Good Season's Italian salad dressing mix (dry)
1 to 1 1/2 c. chopped pecans

Mix cream cheese, salad dressing mix and 1/2 cup chopped nuts. Shape into 2 balls and roll in remaining chopped pecans. Chill. (Best made ahead so flavors can blend.)

Cheese Ball

Betty Skaug

8 oz. cream cheese
2 T. milk
1 tsp. Worcestershire sauce

1 c. shredded sharp Cheddar cheese
1 tsp. powdered onion
1 tsp. liquid smoke

Combine 2 cheeses until mixed well. Add remaining ingredients and mix well. Chill for 30 minutes and shape into ball. Roll in chopped pecans. Serve with crackers.

Curry Dip

Marge Karns,
 Mona Christensen

1 c. mayonnaise (do not substitute salad dressing)
1 tsp. horseradish
1 tsp. minced onion
1 tsp. curry powder

1 tsp. garlic salt
1/4 tsp. garlic powder
1 tsp. tarragon vinegar (or white or rice vinegar)

Blend all ingredients well. Chill. Serve with carrots and other crisp raw vegetables, or potato chips, or crackers.

Note: Can be used as a tangy meat spread.

Mexican Dip

Julie Pollack

1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. Mexican dip
1 green pepper
Taco chips

1/2 c. green onions
2 tomatoes
8 oz. Cheddar & Monterey
shredded cheese

Cream together cream cheese and Mexican dip. Chop green pepper, green onions and tomatoes. Add to creamed mixture. Add 8 ounces of Cheddar and Monterey Jack shredded cheese. Chill and serve with taco chips.

Mexican Dip

Jodi Irlmeier

1 med. jar Old El Paso salsa,
mild
1 (16 oz.) ctn. sour cream

2 c. real mayonnaise
1 pkg. Mrs. Grass vegetable
soup (dry)

Mix all together and refrigerate for at least 2 hours. Serve with corn chips.

Mexican Pizza Dip

Carla Turner

1 (8 oz.) pkg. cream cheese
1 can chili without beans
1 (8 oz.) pkg. shredded Mozzarella
cheese

1 to 1 1/2 chopped green peppers
1/2 c. chopped onion
1 sm. jar black olives, sliced

Layer on a 10-inch plate in order given. Refrigerate. Serve with chips.

Cucumber Dip

Julie Pollock

2 (8 oz.) pkg. cream cheese,
softened
2/3 c. mayonnaise
1 pkg. Hidden Valley Ranch
salad dressing

2 cucumbers, grated
1 tsp. Worcestershire sauce
1 tsp. garlic powder
1 tsp. lemon pepper

Drain juice from cucumbers. Stir together remaining ingredients. Cover and chill. Serve with crackers or cocktail bread.

John Burke's Dip

Judy Neighbors

2 c. grated Cheddar cheese
2 c. grated Mozzarella cheese
2 green onions, cut up fine
1 diced tomato

1/2 c. black olives, sliced
1 btl. Green Goddess dressing,
or sm. btl. ranch dressing
with avocado dip mixed with it

Mix together; add a few drops of Tabasco sauce and serve with Tostito chips.

Spinach Bread

Connie Turner

1 sm. pkg. frozen, shredded
spinach
1 env. Knorr vegetable soup mix
1 can diced water chestnuts
4 diced green onions

1 pt. sour cream
1 1/2 c. mayonnaise
1 tsp. salt
Dill or parsley (opt.)

Thaw spinach and squeeze out excess moisture. Mix mayonnaise, sour cream, soup mix, water chestnuts, onions and salt. Fold in spinach. May put in hollowed-out bread or serve on crackers.

Spinach Dip

Jan Christensen

1 sm. pkg. frozen, chopped
spinach, thawed & well-
drained
8 oz. sour cream
1 c. salad dressing

2 T. chopped green onion
1 pkg. Swiss vegetable soup
mix-green pkg. (can use onion
soup mix)
1 can water chestnuts, chopped

Mix well and let stand. Serve on crackers or it is good on rye bread.

Cracker Spread

Helen Lou Westphal

8 oz. cream cheese
1/4 c. grated Parmesan cheese
1/4 tsp. horseradish

1/2 c. chopped olives
Chopped dried beef

Mix together. Can form into a ball or store in containers. Refrigerate and serve with crackers.

Spinach Dip with Romano Cheese

Jenny Wessels-Greminger

1 onion, cut into sm. pieces
2 pkg. frozen spinach
1 stick margarine
1/3 c. flour
Garlic salt

3 wedges Romano cheese
1 jar artichoke hearts, cut into sm. pieces
1 pt. whipping cream

Melt butter in a medium-sized pan. Add onions and garlic salt, about 10 sprinkles, and stir occasionally. Cook spinach in separate pan to desired consistency. Add garlic salt and drain. Add flour to margarine/onion mixture, creating a paste, stirring occasionally. Keep heat low. Add whipping cream to this mix. Stir for about 1 minute and add artichoke hearts. Stir for 2 minutes and add spinach. Stir for 3 minutes and add cheese in three 1 minute intervals. Finally, stir 1 minute. Add 1/2 cup of milk or less, if needed, to thin for dipping. Serve with Tostado chips.

Crab Rangoon

Deidra Christensen

1 pkg. crabmeat
8 oz. cream cheese
1 tsp. Worcestershire sauce

Garlic, to taste
Wonton squares

Mix crabmeat, cream cheese, Worcestershire sauce and garlic. Place some on wonton squares and roll up. Deep-fat fry until done.

Taco Sauce

Norma (Sisler) Holter,
In Memory of Patty Stout

1 qt. tomatoes
1 sm. onion
1 green pepper
3 jalapeño peppers

1/4 tsp. garlic powder
1/2 tsp. oregano
1 T. salt
1 T. sugar

Run all of above ingredients through blender and cook until thick. May be put in hot jars and sealed.

Seven-Layer Taco Dip

Gloria Steele Thielking

Refried beans
Guacamole dip
2/3 c. mayonnaise
2/3 c. sour cream
1/2 pkg. taco seasoning

Green peppers
Green onions
Tomatoes
Shredded Cheddar cheese

Mix together mayonnaise, sour cream and taco seasoning. Start layering on a platter in order: refried beans, guacamole, mayonnaise mixture, peppers, onions, tomatoes and shredded cheese. Keep refrigerated until ready to serve. Serve with nacho chips.

Taco Dip

Kevin Jensen

2 lb. hamburger
1 sm. onion, diced
1 pkg. taco seasoning

2 cans Spanish rice
1 lb. Velveeta cheese

Brown together hamburger and onion. Drain. Add taco seasoning, Spanish rice and cheese. Heat until cheese has melted. Can keep hot in a crock-pot. Serve with crackers or nacho chips.

Taco Dogs

Kelly Smith Snyder

1 (1 lb.) pkg. hot dogs
10 slices process American
cheese

10 hard taco shells, warmed
1 (16 oz.) can baked beans,
warmed

Prepare hot dogs according to package directions. Place a cheese slice and hot dog in each taco shell. Top with beans. Yield: 10 tacos.

Taco Dip

Linda Havens

1 lb. ground pork
1/3 env. taco seasoning
1 lb. Velveeta cheese
1 tomato, chopped

2 T. chopped green chilies
1 tsp. crushed red pepper
1 to 2 T. taco sauce
Taco chips or broken taco shells

Brown ground pork and drain. Mix in taco seasoning. Melt cheese on low heat. Add tomato, taco sauce, green chilies, red pepper and pork. Stir. Serve as dip with chips.

Taco Dip

Harriet Alff

2 lb. ground beef
1 1/2 lb. Velveeta cheese

1 (8 oz.) jar mild picante sauce
1 c. water

Brown the ground beef and drain any fat or juice. Add cubed cheese, picante sauce and water. Put on burner and heat until cheese is melted, stirring often, so it doesn't scorch.

Can be put in crock-pot to heat and then serve it from the crock-pot with your choice of chips.

Taco Dip

Thelma Grandia

Spread 2 small or 1 large can refried beans on cookie sheet. On top, add a 16-ounce container Dean's guacamole dip. Then mix 1 cup mayonnaise, 1 cup sour cream and 1 package taco seasoning. Mix and spread on top of the guacamole. Add chopped onions and chopped tomatoes (remove seeds and juice). Then shredded lettuce. Next, add shredded cheese. Keep in refrigerator. Use small nacho chips or Dorito taco chips. (I use Tostitos, 100% white corn. They are large, but break them into pieces.)

Taco Dip

Sara Sisler

2 lb. ground beef
1 pkg. taco seasoning
16 oz. sour cream
8 oz. cream cheese
2 to 3 c. shredded Cheddar
cheese

Shredded lettuce
1 1/2 to 2 chopped tomatoes
1 can chopped black olives
Taco sauce
Bite-size Tostitos

Brown ground beef. Drain. Mix with 1 package of taco seasoning. In the meantime, mix in a medium-size bowl, the sour cream and the cream cheese (softened). Spread this mixture on a large serving platter or cookie sheet. Layer ground beef mixture on top. Sprinkle Cheddar cheese, lettuce, tomatoes and black olives. Store, covered, in refrigerator. Serve with sauce and Tostitos.

Taco Dip

Marcia Rabe

1 lb. hamburger, browned & drained

1 pkg. dry taco mix

Mix together.

Mix the following together, reserving 1/2 cup of each cheese, and add to hamburger mixture:

1 (16 oz.) can refried beans

1 1/2 c. grated Cheddar cheese

1 (8 oz.) pkg. cream cheese

1 1/2 c. grated Mozzarella cheese

1 (6 oz.) btl. hot taco sauce

Bake at 350° for 20 minutes in a 9x12-inch pan. Sprinkle with 1/2 cup of each grated cheese. Return to oven to melt. Serve with Tostitos or Doritos.

Dried Beef Cheese Ball

Marcia Rabe

**6 to 8 oz. dried beef, chopped
(reserve part of dried beef to
roll ball in)**

2 T. milk

6 green onions, chopped

1 1/2 tsp. Worcestershire sauce

2 T. mayonnaise

1/2 tsp. garlic salt

Combine all ingredients and mix well. Shape into 1 to 2 balls and roll in dried beef. Refrigerate. Serve with crackers or carrot sticks.

Chinese Meat Balls

Marcia Rabe

MEAT BALLS:

1 lb. ground beef

2 eggs, slightly beaten

1 clove garlic

1 T. soy sauce

1 tsp. salt

1/2 c. almonds, diced

1/2 c. bread crumbs

3/4 c. celery, diced

SAUCE:

1/2 c. vinegar

1/2 c. sugar

1/2 c. pineapple juice

1 c. pineapple chunks

1 green pepper

2 T. cornstarch

1 c. chicken bouillon

2 tsp. soy sauce

Combine all meat ball ingredients. Form into small balls. Bake at 350° until done. Combine sauce ingredients and cook until sauce becomes clear. Combine meat balls and sauce, and serve warm.

Crab-Cream Cheese Bake

Marcia Rabe

- | | |
|--|---|
| 1 (8 oz.) pkg. cream cheese,
softened | 1 can refrigerated crescent
dinner rolls |
| 1/4 c. chopped green onion | 1 (6 1/2 oz.) can crabmeat,
drained |
| 1/2 tsp. dried dill weed | |
| 1 egg yolk, beaten | |

Heat oven to 350°. Combine cream cheese, onion and dill weed. Unroll crescent roll dough onto a greased baking sheet, being careful not to separate dough into pieces. Press into an 8x11-inch rectangle. Spoon crabmeat lengthwise along center of dough. Spoon cream cheese over mixture of crabmeat. Fold long edges of dough over cream cheese mixture. Pinch edges together to seal. Place seam-side-down on baking sheet. Lightly brush top with egg yolk. Cut slits in top of dough. Bake for 20 to 22 minutes, or until golden brown. Cut into 1-inch slices and serve warm. Yield: 12 servings.

Oliver and Diane's Layered Taco Dip

Lisa Bailey,
Wiota, IA

- | | |
|---|--|
| 1 can refried beans | Onion, chopped |
| 2 (8 oz.) pkg. cream cheese,
softened | Black olives, chopped |
| 1 pkg. taco seasoning mix | Tomato, deseeded & chopped |
| 1 (8 oz.) pkg. shredded
Cheddar cheese | Green or red pepper, deseeded
& chopped |

Mix softened cream cheese with taco seasoning until smooth. Spread refried beans on a 9x13-inch pan or large round platter with sides at least 1- to 2-inches deep. Next, spread on cream cheese-taco dip mixture. Top with shredded cheese, tomatoes, olives, onion and pepper. Serve with corn chips.

This makes a lot of dip and is ideal for a large, hungry crowd.

Ranch and Green Chile Roll-ups

Lisa Bailey,
Wiota, IA

1 pkg. Hidden Valley Ranch dressing mix
1 pkg. flour tortillas, 9" size

2 (8 oz.) pkg. cream cheese, softened
2 cans green chilies, drained (sm. cans, peeled & chopped style)

Blend Hidden Valley Ranch mix with the softened cream cheese until smooth. Stir in the drained chilies. Spread about 1/4-inch thick layer onto the flour tortilla. Roll up tightly and wrap in plastic wrap. Repeat until all the cream cheese mixture is used up, about 4 to 5 tortillas. Chill in refrigerator overnight, or for several hours, until firm. When chilled, cut slices about 1/2-inch thick and lay them out on a waxed paper-lined tray; serve or keep in a covered container in the refrigerator until ready to serve.

These are kind of weird, but very tasty.

Variation: Stir 1/2 cup of shredded or chopped dried beef into the soft cream cheese/chili mixture before spreading onto tortillas.

Green Chili Dip

Cheryl Wessels

8 oz. sour cream
1 can sliced ripe olives
1 can chopped green chilies
2 tomatoes, chopped

2 T. salad oil
1 1/2 tsp. vinegar
1 tsp. garlic salt
3 to 4 green onions or chives

Mix and chill. Serve with corn or tortilla chips.

Chicken Dip

Stephanie Wessels

Swanson chicken in a can
8 oz. cream cheese
1 tsp. soy sauce

2 T. chopped onion
2 T. real mayonnaise
Dash of seasoned salt

Mix with beaters and chill overnight. Serve on crackers.

Stuffed Mushrooms

Jenny Wessles-Greminger

1 lb. fresh full mushrooms
5 oz. frozen chopped spinach
1/3 c. Parmesan cheese

1/4 c. Italian bread crumbs
1 egg, beaten
1/8 tsp. garlic powder

Clean and decap mushrooms. Cut up stems in small pieces and cook with spinach. Drain spinach and stem mixture well. Sauté caps in butter for a few minutes. To spinach mixture, add Parmesan cheese, bread crumbs, egg and garlic powder. Mix thoroughly. Stuff mushroom caps with spinach mixture. Place in a baking dish. Bake at 325° for 15 to 20 minutes.

Artichoke and Dried Tomato Paste

Keri Poepppe

1/3 c. dried tomatoes, not oil-packed
1/3 c. toasted pine nuts or walnuts
3 T. grated Parmesan cheese
2 T. fresh parsley
1 T. olive oil

1 clove garlic
1/2 c. canned, roasted sweet red peppers, drained
1 (6 oz.) jar marinated artichoke hearts, drained
Baguette French bread slices

Simmer tomatoes in water to cover for 2 minutes, or until tender. Drain. Combine tomatoes, nuts, cheese, parsley, oil, garlic and red peppers. Process with several on/off turns until a paste forms, stopping and scraping the sides several times. Finely chop enough artichoke to equal 1/4 cup. Stir into tomato mixture. Cover pesto and remaining artichokes. Chill at least 2 hours.

To serve, cut remaining artichokes into wedges. Spread tomato mixture on bread slices and top with artichoke pieces. Yield: 30 servings.

A great winter pesto. Fabulous on pasta and bread.

Tuna Dip

Catherine Koob

1 sm. can tuna
1 c. sour cream

1 env. dry Hidden Valley Ranch mix
1 c. salad dressing

Mix together, chill and serve.
 This dip is good on crackers.

Meaty Cheese Dip

Carole Parker

1 lb. ground beef
1/2 lb. bulk sausage
1 (8 oz.) jar medium salsa

**1 (2 lb.) pkg. process cheese,
 cut into cubes**

Brown ground beef and sausage in a large skillet, stirring until crumbly. Drain. Return to skillet. Add remaining ingredients. Cook over low heat, stirring constantly, until cheese melts. Serve warm with corn chips.

Cheese Dip for Vegetables

Doris Newell

1 pt. Hellmann's salad dressing
**2 (8 oz.) jars sharp Cheddar
 cheese**
**1 (8 oz.) pkg. Philadelphia
 cream cheese**

**1 beef bouillon cube, dissolved
 in 2 T. boiling water**
**1/2 sm. onion, chopped (or more,
 if desired)**

Put in food processor for a few seconds until creamy. Pour into pint jar and refrigerate.

Cinnamon Apple Rings

Kay (Steele) Hansen

1/2 c. sugar
**1 c. red cinnamon candies (red
 hots)**

8 apples
Red food coloring (opt.)

In a skillet, combine sugar, candies and 2 cups water. Stir over medium heat until sugar and candies dissolve. Core the apples; cut crosswise in 1/2-inch rings and add to syrup. Simmer gently until transparent, but not soft. Cool in syrup. Optional: add red food coloring when simmering for a pretty color!

A family Christmas tradition handed down for generations!

Bubble Pizza

Cindy (Nelsen) Aldrich

2 tubes refrigerated biscuits
1 (14 oz.) jar pizza sauce
1 lb. hamburger

Favorite pizza toppings
2 c. grated Mozzarella cheese
1 c. Cheddar cheese, grated

Cut individual biscuits into fourths. Toss with pizza sauce and cooked meat. Place in a 9x13-inch pan. Bake at 400° for 20 minutes. Add cheeses and bake for 10 minutes more.

Kids love this!

Picante Cream Cheese Dip

Vicki Wedemeyer

**1 (8 oz.) pkg. cream cheese,
softened**
1 c. picante sauce

Toppings of your choice:
lettuce, chopped tomato, ripe
olives, shredded Cheddar
cheese, etc.

Combine softened cream cheese and picante sauce, and mix well. Pour onto large decorative plate and top with your favorite toppings. Chill. Serve with corn chips or vegetable dippers.

Caramel Dip for Apples

Kimberly Jensen

1 (8 oz.) pkg. cream cheese
1 c. brown sugar
1 tsp. vanilla

1/4 to 1/2 c. chopped pecans
(opt.)

Soften cream cheese. Mix all ingredients together with a mixer or blender until smooth. Serve at room temperature.

Dip slices of apples in dip, then in chopped pecans (optional). You may also use bananas, grapes or other fruit, or serve on ice cream.

Shrimp Dip Mold

Kelly Wessels Henning

1/2 c. butter, softened
1 (8 oz.) pkg. cream cheese
Juice of 1/2 fresh lemon
2 T. mayonnaise
3 green onions, chopped
1/2 tsp. salt

1/4 tsp. pepper
1/4 tsp. garlic salt
1/4 tsp. Worcestershire sauce
2 cans deveined shrimp
1/2 c. finely-chopped celery

Mix all ingredients together, except shrimp, and beat until well blended. Stir in shrimp. Refrigerate and serve with assorted crackers.

Note: This can be molded in a metal mold. Press in a greased mold. Put in refrigerator overnight. To release, dip in hot water and press onto a bed of lettuce to serve.

Dill Dip

Linda Havens

1 c. mayonnaise
1 c. sour cream
1 T. dried green onion

1 T. dried parsley
1 tsp. dill weed, dried
1 tsp. Beau Monde seasoning

Blend mayonnaise and sour cream together. Mix in seasonings and mix well. Chill. Serve with raw vegetables.

Mexican Pick-Up Sticks

Darnell Kinzie

7 oz. shoestring potatoes
2 sm. cans French-fried onion
rings

2 c. Spanish peanuts
1/3 c. margarine
1 pkg. taco seasoning mix

Mix all but margarine. Melt margarine and drizzle on top. Stir. Cook in casserole dish at 250° for 45 minutes. Stir every 15 minutes. Store in an airtight container.

Bread Dip

Nikki Alff

1 c. sour cream
1/2 c. mayonnaise
1 to 2 T. onion flakes

1/4 jar pimentos
4 oz. cream cheese, softened
Dill weed, to taste

Mix all together in a large bowl and serve with French bread cubes.

Note: Can be doubled or tripled for large party groups.

Gazpacho

David Kloppenburg

2 lg. cans tomatoes
1 lg. onion
1 green pepper
1 burpless cucumber
4 T. Wesson oil
1 med. can V8 juice
4 T. lemon juice
1 1/2 tsp. Worcestershire sau

1/4 tsp. Tabasco sauce
3 to 4 tsp. salt
Pepper
Garlic powder
1/2 btl. French dressing
(Catalina)
1/2 tsp. chili powder
Green olives (opt.)

Put first 4 ingredients in Cuisinart and mix with others to taste. Chill thoroughly.

Pickle Relish

Thelma Pieper Grandia

12 med. cucumbers
1 red pepper
3 green peppers
4 lg. onions
1 stalk celery

2 1/2 T. salt
3 c. sugar
3 c. vinegar
1 tsp. celery seed
1 tsp. mustard seed

Grind vegetables and add salt. Put in a large container (2 to 3 gallon stone jar, if you have one). Remove seeds from the cucumbers and set overnight. Drain well. Then add sugar, vinegar, celery seed and mustard seed. Boil for 10 minutes. Seal hot.

Egg Rolls

Max Turner

1 pkg. egg roll wrappers
1 lg. head cabbage
1 lg. green pepper
1 med. yellow onion
1 bunch green onions
1 to 2 garlic cloves, crushed
(may use equivalent of dry
garlic)

1/2 med. carrot, grated
Choice of meat-pork, chicken,
beef (about 2 cups), ground
fine
1 T. wine
2 T. soy sauce
1/2 tsp. salt
1 tsp. pepper

Chop all vegetables fine. Add meat. Stir in all spices and sauces. Put in a small handful of mixture in and roll egg roll, sealing seams with a mixture of 1 tablespoon cornstarch and 2 tablespoons milk. Cook in very hot oil, turning constantly. Drain on paper towels. Serve with your favorite dipping sauce.

Beverages

☆ Low-Calorie Cocoa

Iris Bailey

3 T. cocoa
3 c. skim milk or milk made
from nonfat dry milk

Dash of salt
1/8 tsp. vanilla
1 1/4 tsp. liquid sweetener

Combine cocoa, sweetener and 1/4 cup milk. Mix to form a smooth paste; slowly add the rest of the milk, salt and vanilla. Warm over low heat or double boiler.

Hot Chocolate Mix

Nathan Hansen

8 qt. crystallized powdered milk
1 (2 lb.) box Nestlé Quik

1 (11 oz.) jar Coffee-mate
2 c. powdered sugar

For each cup, add 1/4 cup of mix to 1 cup of hot water.

Hot Cranberry Punch

Jane Hansen

2 c. sugar
32 oz. cranberry cocktail
1/4 c. lemon juice

1 T. whole cloves
2 to 3 sticks cinnamon
1 c. orange juice

On stove, dissolve sugar and cranberry cocktail juice. Stir until dissolved. Put this mixture in a large coffeemaker. Then add lemon juice and 10 cups water. Put in basket of coffeemaker, the whole cloves and cinnamon. Let it perk through a normal cycle, then add orange juice.

This is a very good holiday hot drink.

Raspberry Sherbet Punch

Natalie Hansen

2 1/2 gal. raspberry sherbet
1 qt. pineapple juice

12 btl. ginger ale, or 24 (12 oz.)
btl. 7-Up

Soften ice cream; pour liquids over, and mash ice cream if needed. Serve thick or thin, depending on how you like it! Yield: 150 cups.

Witch's Brew

Mona Christensen

(Orange-Pineapple Punch)

1 (14 oz.) can Eagle Brand
sweetened condensed milk
1 (46 oz.) can pineapple juice,
chilled

1 (2-liter) btl. orange soda, chilled
Orange sherbet (opt.)

In punch bowl, stir together the sweetened condensed milk and pineapple juice. Add orange soda. Top with sherbet and serve over ice, if desired. Refrigerate leftovers.

Slush

Kimberly Jensen

1 pkg. raspberry Kool-Aid
1 pkg. cherry Kool-Aid
2 c. sugar

3 qt. water
1 sm. can frozen orange juice
1 sm. can frozen lemonade

Stir together all dry ingredients and set aside. Mix together water, orange juice and lemonade. Add dry ingredients and stir. Freeze. Stir every 4 hours the first day, and then once daily to keep slushy. To serve, add ginger ale or 7-Up.

Orange Slush

Candace Hagen

1 (6 oz.) can frozen orange juice
2 c. cold water

2 c. granulated sugar
Ginger ale

Combine water and sugar in a saucepan. Heat to boiling and boil for 2 minutes. Remove from heat and stir in orange juice concentrate. Freeze. When ready to serve, spoon into glasses and fill with ginger ale.

Mom's Summer Slush Cooler

Vicki Christensen

1 (12 oz.) can frozen orange juice

2 (15 oz.) cans any fruit

Mix together in a 9-inch square Tupperware container. Freeze. Break up with a fork when ready to serve. Yield: 6 to 8 servings.

Golden Wedding Punch

Sally Nelson

4 pkg. orange Kool-Aid
2 sm. or 1 lg. can frozen lemonade
2 lg. btl. orange Hi-C

6 c. sugar
1 lg. can pineapple juice
4 qt. water
2 (2-liter) btl. ginger ale

Mix together everything but ginger ale. Add ginger ale just before serving. Yield: about 80 to 100 servings.

Punch

Folmer "Pete" Nelsen,
In Memory of Dorothy Nelsen

1 (46 oz.) can pineapple juice

1 (2-liter) btl. diet cherry 7-Up

Mix together; chill and serve.

Any Color Punch

Carolyn Steele

6 pkg. Kool-Aid, your color

1 lg. can orange juice

1 lg. can pineapple juice

1 lg. can apricot nectar

6 qt. water

6 c. sugar

2 cans frozen lemon juice

2 cans frozen orange juice

3 qt. ginger ale

More water and sugar, if needed. Yield: 75 to 90 servings.

My 10th Birthday Punch

Michelle Harris

2 sm. cans frozen orange juice

1 liter 7-Up

1 sm. can frozen lemonade

Mix the orange juice and lemonade according to directions on can. Chill. When ready to serve, add 7-Up.

Great for parties or celebrations.

Fruit Shake

Michelle Harris

1 c. milk

1 banana

1 1/2 tsp. vanilla

1 pkt. Equal

**3 heaping T. orange juice
concentrate**

5 to 6 ice cubes

Place all ingredients in blender. Mix. Yield: 1 to 2 servings.

Eggnog

Jane Hansen

2 qt. milk

3 eggs

1 c. sugar

3 T. flour

1 T. vanilla flavoring

1 tsp. rum flavoring

1 tsp. nutmeg

Warm milk slightly. Stir eggs, sugar and flour together. Then add to warm milk. Slowly bring to a boil, stirring constantly. Remove from heat; add vanilla, rum flavoring and nutmeg. Chill well before serving.

Orange Julius

Connie Turner

1 (6 oz.) can frozen orange juice	1/2 c. water
1/3 c. sugar	1/2 c. milk
2 tsp. vanilla	6 ice cubes

Blend to a slush in the blender.

Non-Alcoholic Strawberry Daiquiri

Marcy (Wahlert) Blazek

2 (10 oz.) cans frozen strawberries	1 (3 oz.) pkg. strawberry Jello
2 c. diet Mountain Dew	2 T. lemon juice
	2 T. lime juice

Combine in blender on highest speed until mixture is smooth.

Wild strawberry Jello is good. Can use sugar-free Jello. Refreshing drink in the hot summer. Kids love it!

Quick and Easy Fruit Punch

Kay (Steele) Hansen

1 (6 oz.) can frozen orange juice	1 c. sugar
1 (6 oz.) can frozen lemonade	1 qt. water
1 pkg. any flavor Kool-Aid	1 (46 oz.) can pineapple juice
	1 qt. ginger ale

Combine the above ingredients and chill.

From Myrna Barkley recipes.

Russian or Spice Tea

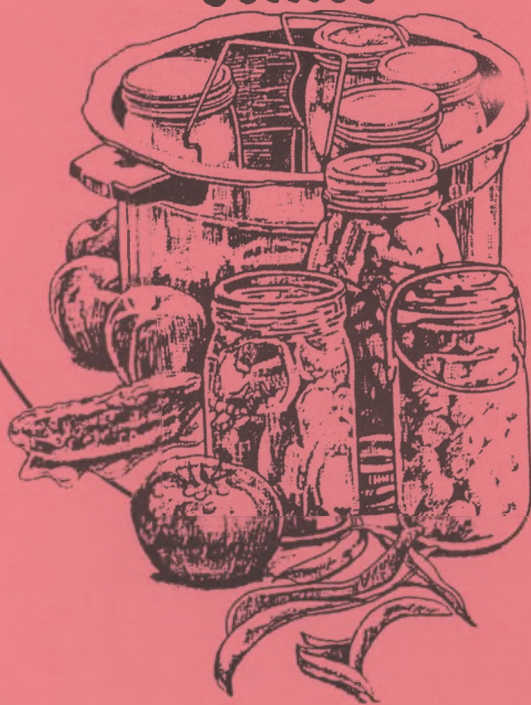
Grace Evans

3/4 c. instant tea	2 c. dry orange drink (Tang)
1 1/2 c. sugar	1 (3 oz.) pkg. lemonade mix
1 1/2 tsp. cinnamon	3/4 tsp. cloves, ground

Mix together and store in an airtight jar. Use 3 teaspoons per cup of boiling water. Can add 1 teaspoon sugar.

Grace Evans, postmaster, Wiota.

Breakfast, Pickles & Jellies



**BREAKFAST,
PICKLES &
JELLIES**



Prayer of a Tired Mother

Hear my whispered prayer to thee,
Oh, Father: May I patient be
Keep my voice soft, gentle, low
Help me serene and calm to grow,
The little hands that clutch and cling,
The wilted flowers they often bring,
The restless feet that track in dirt,
The many little cuts and hurts
That fill my days.

So often I am tired and harried,
When I have need to be unflurried.
Help me to know which things are real,
Their true importance help me feel.
And may I kiss the clinging hands,
With eagerness receive the flowers,
Help me to guide aright those feet,
Each hurt to bind and then repeat
Soft, soothing words.

Breakfast, Pickles & Jellies

Breakfast

Ham and Cheese Omelet

Dean Hansen

4 eggs	1/4 tsp. salt
4 T. milk	Pinch of pepper
1/2 c. grated cheese	1/4 c. cubed ham

In a bowl, beat eggs, milk, salt and pepper. Melt 1 tablespoon oleo in a skillet; when bubbly, add eggs. Reduce heat. Using a spatula, lift the omelet to allow uncooked portion to run underneath. Do not stir. When center of the omelet is almost firm, sprinkle with ham and cheese on one half. Cover pan for a few minutes. Fold omelet in half. Slip onto serving plate. Yield: 3 servings.

Hole-in-a-Bucket

Caitlin Paulsen

1 slice bread	2 slices bacon
1 egg	

Brown 2 pieces of bacon in frying pan. Drain excess grease. Cut a 2-inch hole in the center of a slice of bread. Before the bacon finishes crisping, place the bread over the bacon slices. Break an egg into the hole. Let cook 2 minutes, then flip bread, bacon and egg together, and cook for 2 minutes on the other side.

Bunny-in-a-Hole

Sarah Masker, Battle Creek, IA;
Jessica Masker, Reno, NV

2 slices bread	2 lg. eggs
Butter, for frying	

Using a circle-shaped cookie cutter, cut a hole in the center of the bread slices. Place the bread in a buttered frying pan over medium heat. Crack eggs in center of bread and fry until they are done. Serve.

Christmas Morning Brunch

Bev Dorsey

8 slices bread, cubed
1 lb. bacon or ham, cooked &
cubed
3/4 tsp. dry mustard
2 1/2 c. milk

1 can cream of mushroom soup,
diluted with 1/2 c. milk
2 c. grated Cheddar cheese
4 eggs, beaten
Salt & pepper, to taste
1 sm. can mushrooms, drained

Put bread cubes in greased 9x13-inch pan. Spread meat over the top, then grated cheese and mushrooms. Mix eggs, milk and seasonings together; pour over the top of cheese. Put diluted soup on top, then a little grated cheese. Refrigerate overnight. Bake at 300° for 1 1/2 hours.

Baked Brunch Sandwiches

Sally Nelson

3 T. Dijon mustard
12 slices bread
6 slices fully-cooked ham
12 slices Cheddar, American
or Swiss cheese
1 med. tomato, thinly sliced

3 T. butter or margarine,
softened
4 eggs
1/4 c. milk
1/4 tsp. pepper

Spread mustard on 1 side of 6 slices of bread. Layer ham, cheese and tomato over mustard; top with remaining bread. Butter the outside of the sandwiches; cut in half. Arrange in a 9x13-inch baking dish. Beat eggs, milk and pepper; pour over sandwiches. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 375° for about 30 minutes, or until sandwiches are golden brown and cheese is melted. Yield: 6 servings.

Breakfast Casserole

Jacquie Aupperle

10 slices bread
2 c. cubed ham
2 to 3 c. shredded American
cheese

1/2 tsp. dry mustard
8 to 10 eggs
4 c. milk
A sprinkle of onion flakes

Grease a 9x13-inch pan. Place bread neatly on bottom of pan. Mix or whip together dry mustard, eggs, milk and onion flakes. Add ham and cheese to this mixture. You may also add any of the following to the egg mixture: 2 cups cooked broccoli, mushrooms, green pepper, cooked sausage, etc. Pour this over the slices of bread. Cover. Leave overnight in refrigerator; bake in the a.m. at 325° for 1 hour, uncovered, or until done. You may add more cheese on top and serve after melted.

Breakfast with Sausage

Doris Newell

16 slices bread (8 buttered)	4 eggs
1 lb. pork sausage or	4 c. milk
unseasoned ground pork	2 T. salad mustard
2 c. grated cheese, or 8 slices cheese	

Place 8 slices bread (buttered-side down) in 9x13-inch pan. Brown pork and sprinkle over bread. Cover with cheese. Lay unbuttered bread slices over cheese. Beat together eggs, milk and salad mustard. Pour over bread and let set overnight in refrigerator. Bake 40 to 45 minutes at 350°.

Classic Ham and Cheese Strata

Vickie (Chestnut) Michels,
Dixon, IL

12 to 14 slices bread (crusts trimmed)	2 c. broccoli (parcooked, drained & cut in sm. pieces)
3 c. ham, diced	12 to 14 slices American cheese (or Velveeta)

Butter 9x13-inch pan well. Using half of amounts given above, layer in order given. Repeat with a second layer.

In large bowl, add the following:

7 eggs, beaten	3/4 tsp. prepared mustard
3 2/3 c. milk	Dash of pepper
1 1/2 T. onion, chopped	Dash of salt (opt.)

Blend well, pour over pan. Cover pan tightly and refrigerate overnight. Preheat oven to 350°. Bake for 60 minutes. Cover strata lightly for first 30 minutes of baking; remove cover and bake for remaining 30 minutes. Remove from oven and allow strata to stand 5 minutes, prior to serving.

Overnight Egg Dish

Athelea Heath

8 slices buttered bread, cubed	1/2 tsp. salt
9 eggs	1 to 1 1/2 c. cooked ham, cubed
1/2 lb. Cheddar cheese, shredded	1/2 tsp. dry mustard
2 1/2 c. milk	Dash of pepper

Combine eggs, milk, seasonings and cheese. Pour over cubed bread in a 7 1/2 x 11-inch pan. Add ham; sprinkle by hand or stir lightly. Refrigerate overnight. Bake, uncovered, for 1 hour at 325°. Let stand for 10 minutes before serving. Yield: 12 servings.

Egg Strata

Kelly Wessels Henning

8 slices bread, cubed with
crusts removed
1 1/2 lb. fried & drained pork
sausage
1 (8 oz.) can mushrooms

8 eggs, beaten
3/4 tsp. dry mustard
1 tsp. salt
1 can mushroom soup
2 1/2 c. milk

Put bread cubes in a 9x13-inch greased casserole. Beat eggs; add sausage, mushrooms, salt, dry mustard, 2 cups milk and cheese. Pour into casserole. Mix cream of mushroom soup and 1/2 cup milk; pour on top. Bake at 300° for 1 1/2 hours. Let stand for 10 minutes before serving.

Egg-Sausage Soufflé

Sue (Steele) Argoe

6 eggs, slightly beaten
1 1/2 c. milk
1 tsp. dry mustard
6 slices bread, cubed

1 lb. link sausage, browned,
drained & sliced
1 c. shredded Cheddar cheese
1 can cream of mushroom soup

Mix eggs with milk, mustard and salt. Grease lasanga-sized casserole and spread with bread cubes, sausage and cheese. Pour egg mixture over this and refrigerate for 12 hours (overnight). Pour cream of mushroom plus 1/2 soup can of milk over mixture. Bake at 350° for 1 hour. Yield: 8 servings.

Variation: Mushrooms, onions and green peppers can be added.
I use this for Christmas morning breakfast.

Breakfast Casserole

Norma Miller

6 slices bread, cubed
1/2 c. sliced green olives
3/4 lb. Swiss or Cheddar cheese
4 eggs

2 c. milk
1/2 tsp. ground mustard
Salt
1 lg. can sliced mushrooms

Mix eggs, milk and ground mustard. Layer in casserole: bread cubes, mushrooms, olives and cheese. Pour milk and egg mixture over. Refrigerate overnight. Bake for 1 hour at 350°. Let stand for 10 minutes before serving.

Baked Eggs and Cheese

JoAnn Poeppé

7 eggs
2 c. sugar
4 oz. cream cheese, cubed
6 T. oleo
1/2 c. flour
1 c. milk

1 lb. Monterey Jack or Muenster
cheese, grated
16 oz. small-curd cottage
cheese
1 tsp. baking powder

Beat together eggs, milk and sugar. Add cheese and oleo. Mix well; add flour and baking powder. Pour into greased 9x13-inch glass dish. Bake at 325° for 45 minutes, or until knife inserted in center comes out clean. Yield: 12 servings.

Note: Can be made ahead of time and refrigerated. Bake 60 minutes in that case.

Variation: Chopped green chilies can be added for extra flavor.

This recipe comes from a bed and breakfast innkeeper. She generously shared it after we enjoyed it.

Breakfast Casserole

Helen Lou Westphal

1 stick oleo
1 (24 oz.) pkg. frozen hash
browns
2 c. cubed ham

12 eggs
1 c. milk
4 c. grated cheese

Melt oleo in 9x13-inch baking dish. Add thawed hash browns, 2 cups cheese and ham. Beat eggs with milk and pour over potatoes. Put 2 cups cheese on top. Bake at 350° for 45 to 60 minutes. (Eggs will set up better if casserole is made the night before.) After baking, let set 15 minutes before serving.

Breakfast Pizza

Michelle Harris

2 pkg. Betty Crocker smart-
size pizza crusts
1 c. hot water

1 (21 oz.) can pie filling
(cherry, apple, blueberry or
peach)

TOPPING:

2 T. brown sugar
1 tsp. cinnamon

4 T. flour
3 T. margarine

Prepare crust by mixing with hot water. Let set 5 minutes. Press dough on a pizza pan. Bake dough at 450° for 12 minutes. Add fruit filling on crust. Combine topping ingredients. Mix until it is crumbs. Sprinkle on top. Bake for 15 to 20 minutes. Yield: 8 servings.

Hashed-Brown Omelet

Michelle Harris

2 c. shredded potatoes
4 slices bacon
1/4 c. chopped onion
1/4 c. chopped green pepper
4 lg. eggs

1/4 c. milk
1 c. shredded sharp American
cheese
Salt & pepper

In a 10- to 12-inch skillet, cook bacon until crisp. Drain and crumble. Mix potatoes, onion and green pepper; pat into the skillet. Cook over low heat until underside is crisp and brown. Blend eggs, milk, 1/2 teaspoon salt and dash of pepper. Pour over potatoes. Top with cheese and bacon. Cover; cook over low heat about 10 minutes. Loosen omelet and serve. Yield: 4 servings.

Wedding Breakfast Casserole

Vicki Vanderbur Gallagher

6 eggs
12 oz. hash browns
3/4 c. meat (ham or sausage)
1/4 c. stick margarine

1/4 c. chopped onion
3/4 c. grated Cheddar cheese
1/2 c. half & half
Salt & pepper

Melt margarine in bottom of 9x13-inch pan. Add hash browns, onion, meat, cheese, salt and pepper. Beat eggs with half & half. Pour over. Refrigerate overnight. Bake 1 hour at 325°.

Cheesy Breakfast Casserole

Betty (Reynolds) Tanner,
Georgetown, TX

5 slices bread
2 c. milk
4 eggs
1/2 tsp. salt
1/2 tsp. mustard

8 oz. grated Cheddar cheese
1 lb. bacon or sausage, cooked,
crumbled & drained, or 1 lb.
cubed ham

Butter bread and trim crust. Cut into cubes and place in greased 9x13-inch pan. Sprinkle with cheese and meat. Beat milk, eggs and seasonings. Pour over bread and meat; cover and refrigerate overnight. Bake at 350° for 1 hour. Uncover last 5 minutes.

Egg Tortillas

Phyllis Nichols

1 doz. eggs
2 T. chilies
1/4 c. green onions, sautéed
in 1 T. butter
3 c. ground ham, divided

3 c. med. white sauce, seasoned
with 1/2 tsp. dry mustard &
Tabasco sauce to taste
10 flour tortillas
2 c. shredded Jack cheese

Scramble eggs. Add chives, green onion and 2 cups ground ham. Divide scrambled egg mixture; fill and roll tortillas. Place filled tortillas in a 9x13-inch baking dish. Add remaining ground ham to white sauce. Pour 2 cups sauce over tortillas, being careful to cover all tortillas. Cover and refrigerate overnight. Bake, covered, 30 minutes at 350°. Uncover; spread cheese over and continue baking until cheese melts. Heat remaining sauce and pass with tortillas. Yield: 10 servings.

Variation: Can substitute cooked bacon or sausage for ham, and green chilies for green onion.

Breakfast Pizza Skillet

Lorain Smith

1 lb. bulk Italian sausage
5 c. frozen hash brown
potatoes
1/2 c. chopped onion
1/2 c. chopped green pepper
1/4 to 1/2 tsp. salt
Pepper, to taste

1/2 c. sliced mushrooms
4 eggs
1 med. tomato, thinly sliced
1 c. (4 oz.) shredded Cheddar
cheese
Sour cream (opt.)
Salsa (opt.)

In a large skillet, cook sausage until no longer pink. Add potatoes, onion, green pepper, salt and pepper. Cook over medium-high heat for 18 to 20 minutes, or until the potatoes are browned. Stir in mushrooms. Beat eggs; pour over the potato mixture. Arrange tomato slices on top. Sprinkle with cheese. Cover and cook over medium-high heat for 10 to 15 minutes, or until eggs are completely set (do not stir). Serve with sour cream and salsa, if desired. Yield: 6 servings.

★ Waffles

Kay (Steele) Hansen

1 3/4 c. flour
1/2 tsp. salt
2 beaten egg yolks
1 1/4 c. milk

3 tsp. baking powder
1/2 c. melted shortening
2 stiffly-beaten egg whites

Beat egg yolks slightly, then add milk and melted shortening. Stir in dry ingredients. Then fold in egg whites. Bake. Yield: about 3 (10-inch) waffles.

Homemade Pancake Syrup

Kay (Steele) Hansen

2 c. white sugar
1 c. boiling water

1 tsp. maple flavoring (Watkins)

Dissolve sugar in water. Remove from heat, and stir in flavoring. Serve warm or cold on pancakes, French toast, etc.

Great recipe to have on hand!

Pancake Syrup

Tara Lyn Michels,
Dixon, IL

1/2 c. + 1 T. sugar
1/2 c. + 1 T. brown sugar
1 c. water
2 T. margarine

Dash of salt
1 T. cornstarch
1 1/2 tsp. maple flavoring

Bring water, margarine and salt to boil; add sugars and cornstarch that have been measured and blended together. Bring to boil, then simmer 5 minutes. Remove from heat and add maple flavoring. Cool and refrigerate. Slightly warm, prior to serving. Yield: 1 pint.

Pancakes

Tara Lyn Michels,
Dixon, IL

1 c. flour
2 T. sugar
1/2 tsp. salt
2 T. baking powder

1 c. + 2 T. milk
1 egg
2 T. vegetable oil

Measure dry ingredients and set aside. In small bowl, blend milk, egg and oil until well mixed; add dry ingredients and blend well. Fry on hot griddle. Yield: 10 to 12 cakes.

German Flat Pancakes

Angela Hagen

2 beaten eggs
2 c. flour
1 tsp. salt

2 $\frac{3}{4}$ c. milk
1 tsp. sugar

Add 1 cup milk to the beaten eggs, then add flour, sugar and salt. Add rest of the milk to make a thin batter. Add Crisco to skillet and let it melt over medium-high heat. Make sure you use plenty. Pour small amount of batter into hot skillet. Tip skillet until large flat pancake is formed. Turn over when brown.

We spread margarine and either sugar or syrup on top when done. Then roll it up and eat.

Refrigerator Pancakes

Mabel Hobbs

4 c. buttermilk, cultured (1 qt.)
6 eggs
 $\frac{1}{2}$ c. cooking oil
1 pkg. dry yeast, softened in
 $\frac{1}{2}$ c. warm water

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

Beat eggs real well (with mixer) and add buttermilk, oil and yeast. Mix in dry ingredients. Store in refrigerator. Will expand. Keep in refrigerator, take out amount needed, stir up and put in pitcher, or bake or fry and put in freezer. Then warm up as needed.

Note: Will last just a very few days. If batter becomes thin; add more flour.

Recipe from Billie Oakley. Our family loves these when they stay over the weekends.

In life as in cooking - practice makes perfect.

Fluffy Chocolate Pancakes

Harriet Alff

3/4 c. flour
1/3 c. sugar
1/4 c. cocoa
1/2 tsp. baking powder
1/2 tsp. baking soda

1 c. buttermilk (or 2 T. vinegar
& fill cup with milk)
1 egg, beaten
3 T. oil
Whipping cream & fresh fruit
or preserves

Put flour, sugar, cocoa, baking powder and baking soda in sifter; sift into medium-sized bowl (sifting eliminates lumps of cocoa in the finished batter). Make hole in middle of dry ingredients and add buttermilk, egg and oil. Stir just until all is moistened. Pour batter onto heated griddle or skillet (I use electric skillet) that has been lightly buttered. Bake at 350° until bubbles form and start to break. Turn and do other side (about 4 minutes total). Serve warm with butter, fresh fruit and whipped cream, or you can use preserves (the uncooked preserves are the best). Yield: 6 or 8 pancakes (depends on the size you make).

Can use these for any meal. They are delicious and could be used as a dessert-but it is very filling.

Finnish Pancakes

Enid Lou (Burns) Gillahan

4 eggs
2 1/2 c. milk

1 tsp. salt

Blend first 3 ingredients in blender.

Add and blend in:

2 T. sugar

3/4 c. flour

Melt 1/3 cup butter in 9x13-inch pan at 350°. When it sizzles, add batter and bake for 45 minutes. Serve warm.

This is good just plain, or with a little bit of fruit syrup. May be served with fresh berries (i.e. strawberries) and cream. A good weekend breakfast.

Apple Pancakes

Enid Lou (Burns) Gillahan

1 lg. cooking apple
1/2 c. skim milk
1/2 c. flour
3 med. eggs, beaten

1 tsp. sugar (needed for
browning)
Dash of salt
2 T. margarine
2 T. lemon juice

CINNAMON TOPPING:
1 tsp. ground cinnamon

Artificial sweetener to
substitute for 1/4 c. sugar

Preheat oven to 400°. For cinnamon mixture, combine cinnamon and artificial sweetener; mix well. Set aside.

Cut apple in very thin slices, removing core. Combine skim milk, flour, eggs, sugar and salt; mix until smooth, do not beat. Melt 1 tablespoon of the margarine in a 10-inch frying pan and "roll" it around so sides and bottom are covered. (I use an iron skillet.) Add sliced apples and sauté slightly. Pour batter on top evenly. Bake in oven about 10 minutes, or until pancake is puffy and nearly cooked. Sprinkle top with cinnamon mixture; dot with remaining 1 tablespoons margarine. Return to oven to brown pancake. Before serving, sprinkle with lemon juice. Cut into quarters to serve.

Note: Could be used for diabetic.

Buttermilk Pancakes

Kay (Steele) Hansen

1 c. flour
1 T. sugar
1 tsp. baking powder
1/2 tsp. baking soda

1/4 tsp. salt
1 beaten egg
1 1/4 c. buttermilk
2 T. melted butter

Combine dry ingredients, then add the egg, buttermilk and butter.

Note: This recipe can be doubled easily.

Waffles

Kay (Steele) Hansen

2 beaten egg yolks
1 1/4 c. milk
1/2 c. melted shortening
1 3/4 c. flour

1/2 tsp. salt
3 tsp. baking powder
2 stiffly-beaten egg whites

Blend together first 3 ingredients, then add dry ingredients. Fold in egg whites. Yield: 2 or 3 large waffles.

Pancake Mix

Jo Steele

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

Sift together and store in dry place. To make cakes, use 1 cup mix, 1 egg, 3 tablespoons oil and 1 cup buttermilk or sour milk. Mix lightly and bake on hot griddle. Really good.

Potato Pancakes

Sherry (Jensen) Gerlock

6 slices white bread	4 eggs, beaten
1 T. tarragon	2 lg. onion, shredded
1 T. garlic powder	8 lg. potatoes, shredded
1 tsp. salt	4 to 5 c. olive oil
1 tsp. pepper	

Remove crusts from bread and tear into crumbs. Beat eggs and add crumbs and seasonings. With food processor, shred onions and potatoes. Before adding to bread and egg mixture, squeeze as much liquid as possible from onions and potatoes. Add all ingredients together and stir well. Heat olive oil on medium-high heat. Make potato pancakes into 3-inch circles. Only put 4 in at a time in skillet. Only takes 5 to 7 minutes to cook. Brown both sides and drain on paper towels. Place on cookie sheet at 250° to keep warm while finishing the rest. Yield: approximately 15 to 20 pancakes.

Variation: A variation is removing tarragon and adding 1 tablespoon pizza seasoning and 1/2 cup Parmesan cheese. Can serve with sour cream.

Overnight French Toast

Edna Christensen

2 T. corn syrup	6 eggs
1 c. brown sugar	1/4 tsp. salt
12 slices bread	1/4 tsp. cinnamon
1 1/2 c. milk	1 tsp. vanilla
1/2 c. margarine or butter	

Combine corn syrup, brown sugar and butter. Heat until syrupy. Mix eggs, milk, salt and vanilla. Pour syrup mixture in bottom of 9x13-inch baking dish. Top with 6 slices bread. Pour half of egg mixture over bread. Put remaining 6 slices on top and pour remaining egg mixture over it. Cover and refrigerate overnight. Bake 45 minutes at 350°.

Gourmet French Toast

Sherry (Jensen) Gerlock

1 loaf homemade white bread
1 (8 oz.) pkg. cream cheese,
room temp.
1/4 c. powdered sugar
1/2 c. chopped pecans
1 tsp. almond flavoring

1 egg
1 c. milk
1/2 tsp. cinnamon
Butter
1/8 c. sugar

Make homemade bread. Cool and slice into 5 even pieces; remove heels. Freeze each piece wrapped in cellophane. When ready to use, remove from freezer and let set 2 minutes. Meanwhile, mix room temperature cream cheese with powdered sugar, pecans and flavoring. Separate into 5 portions. Take sharp knife and slice the center of each piece going across all but 1-inch on each side. Place cream cheese mixture down inside each piece of bread. Meanwhile, heat butter in large skillet on medium heat. Mix egg, milk and sugar. Dip each piece of stuffed bread into milk mixture and place in hot butter. Brown both sides. Serve immediately. Sift powdered sugar on top of each piece. Serve with a melon slice of fruit. Yield: 5 servings.

Very good!!

Oven French Toast

Mary Brenton,
Sally Nelson

1 loaf French bread, cut in
1" slices
8 lg. eggs
2 c. milk
2 c. half & half

2 tsp. vanilla
2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. mace

TOPPING:

3/4 c. butter, softened
1 1/3 c. brown sugar

3 T. dark corn syrup
1 1/3 c. coarsely-chopped
pecans or walnuts

Heavily butter a 9x13-inch pan. Fill pan with bread slices to within 1/2-inch of top of pan; set aside. In blender, mix eggs, milk, half & half, vanilla, nutmeg, cinnamon and mace. Pour mixture over bread slices. Refrigerate, covered, overnight.

Topping: Make topping by combining all ingredients; set aside until time to bake. Spread topping over slices.

Bake at 350° for 50 minutes, until puffed and golden brown. Yield: 8 to 10 servings.

Note: Shield top with foil if top browns too quickly.

Park Slope Baked French Toast

Phyllis Nichols

2 T. corn syrup
1 c. brown sugar
2 T. water
1/2 c. butter
1 tsp. vanilla
1 tsp. cinnamon
1 c. raisins
1/2 c. nuts

1 loaf heavy-crust French
bread (2 slices per person),
cubed
5 eggs, beaten
1 1/2 c. milk
1 tsp. vanilla
Dash of salt

Melt butter. Add syrup, brown sugar, water and vanilla. Cook over medium heat for 1 minute. Add raisins and nuts. Pour mixture into a greased 9x13-inch baking dish. Layer cubed bread over syrup mixture. Mix beaten eggs, milk, vanilla and salt. Pour over bread cubes slowly so that all bread gets covered. Refrigerate overnight. Bake 30 minutes at 350°. Serve from baking dish. Yield: 6 to 8 servings.

Nice sweet for a brunch!

French Toast

Alene Steele

Mix and sift 6 tablespoons flour with 1/2 teaspoon salt. Separate 2 eggs; beat yolks with 1/2 cup milk. Add this to dry ingredients and 1 tablespoon melted butter. Fold in beaten egg whites. Dip bread into this mixture and then fry until golden brown in butter. Yield: 8 to 10 slices of toast.

Cinnamon Coffee Cake

Jackie Bohms

1 c. butter or margarine,
softened
2 3/4 c. sugar, divided
2 tsp. vanilla extract
4 eggs
3 c. all-purpose flour

2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 c. (16 oz.) sour cream
1/2 c. chopped walnuts
2 T. ground cinnamon

In a large mixing bowl, cream butter and 2 cups sugar until fluffy. Add vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, baking soda and salt; add alternately with sour cream, beating just enough after each addition to keep batter smooth. Spoon 1/3 of batter into a greased 10-inch tube pan. Combine nuts, cinnamon and remaining sugar; sprinkle 1/3 over batter in pan. Repeat layers 2 more times. Bake at 350° for 70 minutes, or until cake tests done. Cool for 10 minutes. Remove from pan to a wire rack to cool completely. Yield: 16 to 20 servings.

I love the excellent texture of this streusel-topped coffee cake. It has a pleasing vanilla flavor enriched by sour cream which is delicious.

Scrumptious Coffee Cake Virginia (Steele) Jensen

Mix together:

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

Add:

1 egg	1/2 c. oil
1 c. milk	

Pour into 9x13-inch pan.

TOPPING:

1 c. brown sugar	1/3 to 1/2 c. oleo
	1 c. nuts

Sprinkle on top of batter. Bake at 350° for 30 minutes. May drizzle powdered sugar frosting on top while warm.

Rhubarb Coffee Cake

Maxine Pieper

2 c. brown sugar	1 tsp. baking soda
1/2 c. margarine	1 tsp. vanilla
2 eggs	1 1/2 c. rhubarb
1 c. buttermilk	1/2 c. granulated sugar
2 c. flour	1 tsp. cinnamon

Mix first 8 ingredients together. Pour this batter into a greased 9x13-inch pan. Mix granulated sugar and cinnamon; sprinkle this mixture on top of the batter. Bake in a 350° oven for 40 minutes. Let cool and drizzle a frosting over top, if desired.

One way to save money - retreat instead of charging.

Overnight Coffee Cake

Agnes Johnson

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

1/2 c. brown sugar
2/3 c. shortening
2 eggs
1 c. buttermilk

TOPPING:

1/2 c. sugar
1/2 tsp. cinnamon

1 tsp. nutmeg
1/2 c. chopped nuts

Cream together sugar, shortening and eggs. Mix all dry ingredients together. Add together with the buttermilk. Sprinkle the topping over the batter. Bake in greased 9x13-inch pan at 350° for 25 to 30 minutes.

Note: This cake can be stirred up the night before, refrigerated and baked the following morning.

This recipe was given to me by my sister, Marie Johnson of Storm Lake. It is served at church breakfasts.

Pancakes Not From a Box

Alene Steele

1 1/4 c. flour
1 T. sugar
1 T. baking powder

1 egg
1 c. milk
1 T. vegetable oil

In a medium bowl, stir together flour, sugar and baking powder. In another bowl, beat together egg, milk and oil. Combine mixtures just until combined. A few lumps don't matter. Heat an oiled griddle or frying pan over medium heat, then pour on 1/4 cup batter. Yield: 9 medium-size pancakes.

Rice Flour Pancakes

LaVon Petersen

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

2 c. milk
1 beaten egg
1 T. vegetable shortening

Mix lightly. Heat griddle. Spoon batter onto the griddle after it is fairly hot. Turn cakes once when they are browned and then cook the other side.

Note: I purchase my rice flour at the Oriental market in Des Moines. Be sure and get the one that is for baking, not thickening. These are real good. Put butter, syrup, applesauce, or whatever you prefer on top of these.

Waffles

Bette Dory

3 c. flour
4 1/2 heaping tsp. baking powder
1/2 c. sugar

1 tsp. salt
3/4 c. oil
3 eggs, separated
3 c. milk

Mix dry ingredients together. Add milk, oil and egg yolks; mix well. Beat egg whites until stiff. Fold into batter. Bake on hot waffle iron. Yield: 6 large waffles.

Canning & Freezing

Easy Rhubarb Jam or Syrup

Elaine Capek

5 c. rhubarb, cut into pieces
5 c. sugar
3/4 c. water

1 (20 oz.) can blueberry pie filling
2 (3 oz.) pkg. raspberry gelatin

In a saucepan, bring rhubarb, sugar and water to a boil. Boil for 3 minutes. Add pie filling; bring back to a boil and boil for 6 minutes. Add Jello to mixture and boil for 3 minutes. Throughout the preparation of this jam, stir mixture constantly so it won't burn or stick to bottom of saucepan. Put jam into jars and seal. (Water bath is optional.) Yield: 8 1/2-pints.

Warm this jam in the microwave for 30 to 45 seconds (for a pint) and it's super on pancakes or ice cream!

Variation: This jam can be made using different types of pie filling or gelatin (cherry pie filling with cherry gelatin, strawberry pie filling with strawberry gelatin, etc.).

Mom's Bread and Butter Pickles

Elaine Capek

12 lg. cucumbers, peeled & sliced
1/2 c. salt
2 c. vinegar
2 c. sugar

2 tsp. mustard seed
1 tsp. celery seed
1 tsp. ginger
1 tsp. turmeric

In large bowl, cover cucumbers with salt and water. Soak 2 hours, or overnight. Rinse several times to remove salt solution from cucumbers. Mix remaining ingredients together to form a syrup. Add cucumbers. Simmer until pickles are softened and clear. Seal in pint jars.

Variation: I usually add 1 or 2 onions to this recipe.

These pickles are an old family favorite and really dress up grilled cheese sandwiches!

Pizza Sauce

Connie Turner

4 c. cooked onions	1 1/2 T. oregano
30 c. blended tomatoes	1 T. Italian spice
10 (6 oz.) cans tomato paste	1 1/2 c. sugar
4 T. salt	1 T. garlic powder
1/2 T. pepper	

Cook 2 to 3 hours, until desired thickness. Process 20 minutes for pints.

Tomato Cocktail

Thelma Grandia,
In Memory of Mae Pieper

10 lb. ripe tomatoes (unpeeled)	2 bay leaves
1 med.-size onion, cut up	1 green pepper, cut up
2 stalks celery, cut up	

Cook until soft, then put through strainer. Then add 1/2 cup sugar, 2 tablespoons salt and 1/4 teaspoon pepper. Bring to a boil and seal.

Note: You may not want it this sweet so omit some of the sugar. If you don't like the flavor of bay leaves, omit them.

Leola's Green Tomato Mincemeat

Leola Larsen

2 pt. chopped green tomatoes	2 tsp. allspice
3 qt. chopped tart apples	2 tsp. cloves
6 c. sugar	2 lb. raisins
3 to 4 tsp. cinnamon	1 lb. lean ground beef
2 tsp. salt	1/4 c. vinegar

Wash green tomatoes and chop. Peel apples and chop. Combine sugar and spices. Add to tomatoes and apples. Add raisins, ground beef and vinegar. Mix all together well. (Use your hands to finish mixing.) Bring to a rapid boil in a large pan that is covered. Uncover and simmer ingredients until tender and thick. Stir often. Freeze in containers. Yield: about 6 to 7 pies.

This is a family favorite.

Spectacular Frozen Corn

Kay (Steele) Hansen

35 ears fresh sweet corn
1 lb. butter (do not substitute)

1 pt. half & half cream

Husk, silk and wash corn; cut from cob into a large roaster (about 16 to 18 cups cut corn). Add butter and half & half. Put into a 325° oven. Cook for 1 hour, stirring occasionally. Remove from oven. Cool down by placing roaster in cold water. Stir often to cool faster. Do not get any water in the corn. When cool, package and freeze.

To serve, heat corn through; add salt and a bit of sugar.

Corn for Freezer

Kay (Steele) Hansen

2 c. water
1 1/2 tsp. salt

3 tsp. sugar
6 c. fresh corn

Cut corn from cob. Combine all ingredients. Boil 1 minute. Cool. Put in freezer containers and freeze.

Corn for Freezer

Kay (Steele) Hansen

1 gal. cut-off corn
1 qt. water

1/4 c. sugar
3 to 4 tsp. salt

Boil 10 minutes. Cool. Put in freezer containers.

Canned or Freezer Corn

Maxine Pieper

16 c. corn
3 T. salt

1 qt. water
3/4 c. sugar

Heat until hot. Put in jars and can.

To freeze, follow directions same as above, except boil, then simmer for 5 minutes or more. Cool; put in bags and freeze.

Microwaved Jam or Preserves

Marie Smith

2 c. frozen or fresh fruit

2 c. sugar (white)

3 T. powdered pectin (Sure-Jell)

1 T. lemon juice

Place fruit in 2-quart bowl. Cook on **FULL POWER** in microwave for 2 minutes. Stir in pectin. Cook on **FULL POWER** for 2 minutes, or until a few bubbles surface. Stir in sugar and lemon juice until sugar is dissolved. Cook 6 minutes on **FULL POWER**; stir once or twice. Pour into sterilized jars. Cover and refrigerate. Yield: 3 1/2 cups.

Fast and easy! This recipe is from Willa Dean Duff's collection.

Fruit Marmalade

Kristina Fries

**5 heaping c. sliced rhubarb
or apples**

**1 lb. candy orange slices (snipped)
5 c. sugar**

Combine; cover with dish towel and let stand overnight. In morning, bring to a boil and boil for 12 minutes, stirring frequently. Stir in 1 package orange Jello; stir well. Pour into jars and seal. Yield: 5 pints.

Corn Cob Jelly

Deb (Wheatley) Baker,
Atlantic, IA

**15 clean, fresh corn cobs
3 qt. water**

**1 pkg. Sure-Jell
3 c. sugar**

Boil cobs for 90 minutes and strain, making 3 cups juice. Add Sure-Jell and bring to boil. Add sugar and boil hard 2 to 3 minutes. Pour into clean jelly glasses and put paraffin on top.

Note: Different varieties of corn will produce different colors.

Crock-Pot Apple Butter

Lila Rae Huff

Core, peel and slice (as for an apple pie) enough apples to slightly heap a 6-quart crock-pot.

Add:

3 c. sugar

1/4 tsp. cloves

4 tsp. cinnamon

1/2 tsp. salt

Start crock-pot cooking on high. Once apples start to cook, turn to low. Let apples cook overnight. When done, run mixture through blender. Taste; add more cinnamon as desired.

Note: Can be frozen in glass jars or plastic containers.

Rhubarb and Orange-Slice Jam

Judy Marnin

5 c. rhubarb, cut fine
3 c. sugar

1 lb. orange slices
1 sm. box orange Jello

Combine rhubarb and sugar; let stand overnight. Add orange slices cut quite small with scissors dipped in water. Boil together for 3 minutes. Remove from heat. Stir in orange Jello; let cool. Do not cover until cool. Pour into containers and keep in refrigerator.

Rhubarb Jam

Viola Taylor

5 c. cut-up rhubarb
4 c. sugar

1 family-size box Jello
(raspberry or strawberry)

Bring to a boil, the sugar and rhubarb. Boil for 6 minutes. Remove from heat and add dry Jello. Stir until Jello is dissolved. Cool. Put in containers.

Apple Butter

Mildred Hansen

(Iowa State Fair Recipe)

Core and slice apples. Do not peel. Add enough water to cook until soft. Press through sieve.

Put in crock-pot:

8 c. thick apple pulp
1/3 c. vinegar
4 c. sugar

2 tsp. cinnamon
Dash of cloves

Cook mixture for several hours on medium. Seal in jars.

Uncooked Preserves

Harriet Alff

**2 c. sour cherries, finely
chopped**

4 c. sugar

Stir until sugar mostly dissolves. Heat 3/4 cup water and 1 box Sure-Jell to boiling point; boil 1 minute. Remove from heat and add to sugared fruit, stirring well until sugar is completely dissolved, about 3 minutes. Pour into containers, leaving 2 inches at top for expansion. Put on lids and let stand at room temperature for 24 hours. Freeze.

Variations: Other fruits such as the following can be used:

APRICOT:

2 1/2 c. fruit, chopped

5 1/2 c. sugar

2 T. lemon juice

1 box Sure-Jell

PEACHES:

3 c. chopped fruit

4 1/2 c. sugar

2 T. lemon juice

1 box Sure-Jell

RASPBERRIES:

3 c. crushed fruit

5 1/4 c. sugar

1 box Sure-Jell

STRAWBERRIES:

2 c. crushed fruit

4 c. sugar

1 box Sure-Jell

Note: Can be kept for 1 year. Keep refrigerated when not using. Keeps for 3 weeks in refrigerator.

This jam tastes like fresh fruit--very good!

Really Good Hot Dog Relish

Helen (Kopp) Daume

Pickle relish

French's mustard

Onion, finely chopped

Mayonnaise

Use equal parts of the above ingredients. Mix together well. Refrigerate.

This can be made by teaspoons, cups or "whatever". This is also good on ham, eggs and other dishes or meats.

Southwest Relish

Linda Warriner

1 can corn, drained
1 sm. red onion, chopped
3 to 4 T. cilantro
4 T. lime juice
1 T. olive or vegetable oil
1 med. avocado, cut into bite-size pieces

1 clove garlic, finely chopped
2 (15 oz.) cans black beans,
rinsed & drained
2 fresh tomatoes, chopped
2 T. red wine vinegar

Mix all ingredients. Cover and refrigerate overnight.
Makes a good dip to serve with corn chips.

Bread and Butter Pickles

Cindy Aldrich,

In Memory of Arlene Symonds

4 lg. sliced cucumbers
6 white onions, sliced
2 green peppers, chopped
1/3 c. canning salt
5 c. sugar

1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
2 T. mustard seed
3 c. cider vinegar

Slice unprepared cucumbers. Add onions and peppers. Add salt and cover with crushed ice. Mix thoroughly. Let stand 3 hours. Drain. Put in jars. Combine remaining ingredients and heat to just boiling. Pour over cucumbers. Seal in warm jars.

Refrigerator Pickles

Jackie (Hartley) Anderson

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

1 1/2 tsp. turmeric
1 1/2 tsp. celery salt
1 1/2 tsp. mustard seed

Slice an onion in the bottom of each jar. Fill up with sliced, peeled cucumbers. Pour cold solution over the cucumbers and onions. Refrigerate.

Crispy Sweet Pickles

Vera Krengel

1 qt. hamburger dill pickles
2 c. sugar
1/4 c. vinegar

1/2 tsp. mustard seed
1/2 tsp. celery seed

Drain hamburger dill slices. Combine sugar, vinegar, mustard seed and celery seed. Return pickles to jar; pour mixture over. Put in refrigerator and let stand at least 24 hours.
I usually fix a gallon of pickles at one time as a quart won't last long.

Watermelon Pickles

Thelma (Pieper) Grandia

Peel or cut off rinds from melon, about 7 pounds. Leave a small amount of red on some of the chunks. Cut the pieces of melon into chunks. Cover with water to which has been added 1/4 teaspoon alum and 1 teaspoon salt. Boil all until just tender; drain well. Make a syrup of 1 quart vinegar, 3 quarts sugar, 1/4 teaspoon oil of cloves and 1/4 teaspoon oil of cinnamon. I just use a very few drops of each as they are strong. Boil vinegar, sugar and spices together. Pour over rinds each morning for 5 mornings. The last morning, put the pickles in pint jars; pour hot syrup over and seal.

Easy Pickle Relish

Barbara Turner

10 1/2 c. cucumbers

4 1/2 c. carrots

3 c. onions

3 T. salt

7 1/2 c. sugar

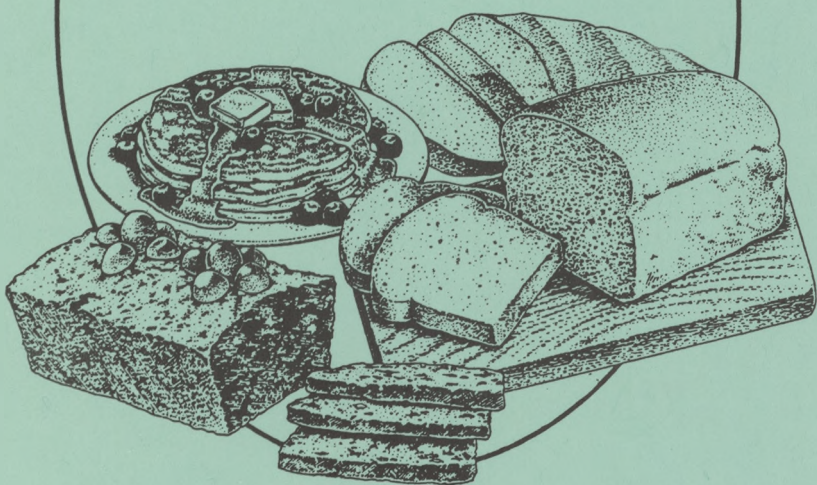
4 1/2 c. vinegar

4 1/2 tsp. celery seed

4 1/2 tsp. mustard seed

Grind cucumbers, carrots and onions. Add salt and let stand 3 hours. Drain. Boil sugar, vinegar, mustard seed and celery seed. Add vegetables to boiled mixture and simmer for 20 minutes. Put into hot, clean jars with hot, clean seals.

Breads & Rolls



What a Farmer's Wife is:

A seamstress, doctor, referee
 Who never has much privacy;
A chauffeur always in demand
 Who raises orphaned pigs by hand;
A cleaning woman, cook, and maid
 Who sees that all the bills are paid;
A gardener with laundry heaps
 Who hasn't time for beauty sleeps;
A good mechanic, dreamer, guard
 Who milks the cows and mows the yard;
A nurse, reader of magazines
 Who gathers eggs in old blue jeans;
A thoughtful neighbor, Mom, and friend
 Who votes and hopes all wars will end;
A tutor, vet, fixer of flats
 Who loves new shoes and fancy hats;
A loving wife through "gold to gray"
 Who teaches children how to pray.
All this and more's a FARMER'S WIFE
 His heart! His hand! His way of life!



Breads & Rolls

Chunky Apple Bread

Lyle Scholl

1 1/4 c. apple juice	3/4 tsp. sugar
3/4 c. chopped & peeled apples	1/2 tsp. ground cinnamon
2 T. margarine or butter	2 T. wheat gluten
2 c. bread flour	1 tsp. active dry yeast
1 c. + 3 T. whole wheat flour	1/3 c. dark raisins (opt.)
2/3 c. oats, regular rolled	1/3 c. chopped walnuts (opt.)
2 T. brown sugar	

Put in bread machine per manufacturer's directions. Yield: 1 (1 1/2-pound) loaf.

Beer Bread

Bev Dorsey

1/3 c. water	1 1/2 tsp. salt
1 c. beer	3 T. sugar
2 T. oil	3 c. bread flour
1 tsp. lemon juice	2 1/4 tsp. dry yeast

Put in bread machine pan in order given. Set bread machine for approximately 3 hours.

Black Bread

Connie Turner

1 1/8 c. water	1 T. brown sugar
2 T. cider vinegar	3 T. cocoa powder
2 1/2 c. bread flour	1 tsp. instant coffee powder
1 c. rye flour	1 T. caraway seeds
1 tsp. salt	1/4 c. fennel seeds
2 T. margarine	2 tsp. yeast
2 T. dark corn syrup	

Bake on light or whole wheat setting. Yield: 1 (1 1/2-pound) loaf.
Great European flavor.

Bread Machine Bread

Lyla Weber

1 1/4 c. water
2 T. powdered milk
2 T. oil
2 T. honey
1 1/2 tsp. salt

3/4 c. whole wheat flour
2 c. white "bread" flour
1/3 c. quick-cooking oatmeal
1 1/4 tsp. yeast

Measure all 9 ingredients in the order listed into baking pan of bread machine. Close lid. Select whole grain setting and bake for 4 hours and 10 minutes.

Buttermilk Bread

Connie Turner

7/8 c. buttermilk
2 c. bread flour
1 tsp. salt
1 T. margarine

2 T. honey
1/4 tsp. baking soda
1 1/2 tsp. yeast

Place in a bread machine on light crust. Yield: 1 (1-pound) loaf.
This is our family favorite. The texture is great!

Cheezy Ranch Bread

Connie Turner

1/2 c. water
3 c. bread flour
1 1/2 T. sugar
1 1/2 tsp. salt
2 T. buttermilk, dry
1/2 c. plain yogurt

3 T. beaten eggs
1 T. dry powdered ranch dressing
3/4 c. grated sharp Cheddar cheese
2 1/2 tsp. yeast

Light setting. Yield: 1 (1 1/2-pound) loaf.
Great with soup, stew or a salad.

Cullen's Chocolate Bread

Cullen Turner, age 3

1 c. water
3 c. bread flour
3 T. sugar
1 1/2 tsp. salt
1/4 c. chocolate chips

1/2 tsp. vanilla
1 lg. egg
1/4 c. cocoa powder
2 tsp. yeast

Bake on light. Yield: 1 (1 1/2-pound) loaf.
This is great spread with strawberry jam.

Dilly Deli Rye

Connie Turner

5/8 c. water	1 tsp. salt
3/4 c. dill pickle juice	1 1/2 T. oil
1 egg	2 T. sugar
2 c. bread flour	1 1/2 tsp. dry dill
1 c. rye flour	2 tsp. yeast

Yield: 1 (1 1/2-pound) loaf.

The taste of pickles is definitely there.

Egg Bread

Connie Turner

3/4 c. milk	3 T. margarine
2 eggs	1/4 c. sugar
1 1/2 tsp. salt	1 1/2 tsp. yeast

Place all ingredients in breadmaker. Light crust setting. Do not use delay start.
Yield: 1 (1 1/2-pound) loaf.

Try making French toast with this. Delicious.

Good Morning Bread

Connie Turner

1 1/8 c. water	1/4 c. margarine
3 1/3 c. white bread flour	2 tsp. cinnamon
1 1/2 T. dry milk	1/2 c. pecans, chopped
3 T. brown sugar	2 tsp. yeast
1 tsp. salt	

May use for French toast. Yield: 1 (1 1/2-pound) loaf.

Variation: Substitute flavored powdered cream, like French vanilla, for incredible flavor.

Herb Bread

Rosalie Kopp,
Connie Turner

3 T. margarine	1/2 tsp. dried dill
1/2 c. chopped onion	1/2 tsp. dried basil
1 c. milk	1/2 tsp. dried rosemary
3 c. bread flour	1 1/2 tsp. Red Star brand active
1 1/2 tsp. salt	dry yeast for bread machines
1 1/2 T. sugar	

Sauté onion in margarine until soft. Cool slightly. Place in bread pan with the other ingredients. Select light crust setting and press start.

Variation: Connie's recipe does not sauté the onions.

Connie comments: Make this bread just for the aroma. Super with Italian meals.

Honey Wheat Bread

Bev Dorsey

1 1/4 c. water	1 1/2 c. bread flour
3 T. honey	1 1/2 tsp. salt
3 T. margarine	1 1/4 tsp. yeast
2 c. whole wheat flour	

Put in bread machine pan in order given. Put bread machine on whole wheat, large.

Honey Whole Wheat Bread

Connie Turner

1 c. whole wheat flour	1 T. honey
1 1/4 c. bread flour	3/4 c. water
1 tsp. salt	1 pkg. yeast
1 T. margarine	

Put in machine in order listed for your machine. Yield: 1 (1-pound) loaf.

Bread Machine Italian Rolls

Brent Smith

1/3 c. water
1/3 c. milk
1 egg
4 tsp. butter
4 tsp. sugar

1 1/2 tsp. garlic salt
1 tsp. Italian seasoning
1/3 c. Parmesan cheese
3 c. flour
2 1/4 tsp. active dry yeast

Mix ingredients in order. Amounts are appropriate for a 1-pound machine. Use "dough only" setting. When machine cycle is complete, remove the dough and punch it down. Divide dough into 4 parts and divide each part into 4 pieces. Shape each into a smooth ball. Dip tops of rolls into melted butter and 1/4 cup Parmesan cheese. Place in a well-greased 9x13-inch pan. Cover; let rise in warm oven about 10 minutes, or at room temperature until double in size. Bake for 20 minutes at 375°, or until golden brown. Yield: 16 rolls.

Oatmeal Bread Machine Bread

Bobbie Harris

1 1/4 c. water
1/4 c. molasses
4 c. bread flour
1/2 c. rolled oats
3 T. nonfat dry milk

2 tsp. salt
2 T. butter
1 tsp. lemon juice
2 1/2 tsp. yeast

Place ingredients in the bread pan in order listed. Select No. 1. On program select, press start.

Onion Dill Bread

Bev Dorsey

1 (1/4 oz.) pkg. active dry yeast
3 1/2 c. bread flour
1/4 tsp. salt
1 unbeaten egg, room temp.
1/4 c. water

3/4 c. cream-style cottage cheese
3/4 c. sour cream
3 T. sugar
3 T. minced dry onion
2 T. dill seed
1 1/2 T. butter or margarine

In bread machine pan, place first 4 ingredients in order given. In a saucepan, combine remaining ingredients and heat just until warm (do not boil). Pour into bread pan. Select "white bread" setting. Bake according to bread machine directions. Yield: 1 large loaf.

Potato Bread

Connie Turner

5/8 c. milk	1 1/2 tsp. salt
1/4 c. potato water	1 1/2 T. margarine
3 c. bread flour	1 1/2 T. sugar
1/3 c. plain mashed potatoes	1 1/2 tsp. yeast

Light setting. Yield: 1 (1 1/2-pound) loaf.
Wonderful texture and flavor.

Pumpernickel Bread

Connie Turner

1 c. water	3 T. molasses
1 egg	2 1/2 T. cocoa powder
2 1/2 c. bread flour	1 T. caraway seeds
1 c. rye flour	1/4 c. raisins
1 tsp. salt	2 tsp. yeast
2 T. margarine	

Yield: 1 (1 1/2-pound) loaf.

Kind of flat, but incredible flavor. Great with Cheddar cheese. Don't use this on delay start.

Sauerkraut Rye Bread

Connie Turner

3/4 c. water	1 1/2 T. margarine
2 c. bread flour	1 c. sauerkraut, squeezed & well-drained, cut up
1 c. rye flour	1 T. caraway seeds
1 1/2 tsp. salt	1 1/2 tsp. yeast
1 1/2 T. brown sugar	
1 1/2 T. molasses	

Bake on light. Yield: 1 (1 1/2-pound) loaf.
Try this and watch for interesting comments.

Bread Stew-Pendous

Connie Turner

2 c. bread flour	1/4 c. water
1/8 c. sugar	2 T. butter
1/2 env. beef stew seasoning mix	1 egg
3/8 c. milk	1 pkg. yeast

Great with stew. Yield: 1 (1-pound) loaf.

Spinach Bread

Connie Turner

1 (10 oz.) pkg. frozen spinach, thawed, with liquid	2 c. bread flour
1 T. olive oil	1/2 tsp. sugar
1 clove garlic, minced & browned in oil	1/2 to 1 tsp. salt
	1 1/2 tsp. yeast

Place the spinach with water in baking pan. Spoon in olive oil, garlic, flour, sugar, salt and yeast. Bake on quick cycle. This bread looks like it has already molded, but put it with tomato bread and it makes a beautiful Christmas sandwich. Yield: 1 (1-pound) loaf.

Sweet Bread

Connie Turner

7/8 c. water	1 tsp. salt
1/2 c. sweetened condensed milk	1 T. margarine
3 1/2 c. bread flour	2 tsp. yeast

Bake on light. Yield: 1 (1 1/2-pound) loaf.
Great to use as dough for cinnamon rolls.

Sun-Dried Tomato Mozzarella Bread

Connie Turner

1 3/8 to 1 1/2 c. water
 1 T. olive oil
 1 tsp. salt
 3 c. bread flour
 2 T. buttermilk powder
 2 T. dried, minced onion

1 T. dried basil
 2 T. chopped sun-dried tomatoes
 1 c. (4 oz.) shredded Mozzarella cheese
 2 tsp. yeast

Yield: 1 (1 1/2-pound) loaf.

Incredible. Try slicing, toasting and dipping in warm pizza sauce. Very aromatic.

Tomato Bread

Connie Turner

5/8 c. milk
 1 (6 oz.) can tomato paste
 1 egg
 3 1/4 c. bread flour
 1/2 tsp. salt
 1 T. olive oil

1 T. sugar
 1 tsp. Italian seasoning
 2 tsp. dried, minced onion
 1/4 tsp. garlic powder
 1 1/2 tsp. yeast

Bake on light. Yield: 1 (1 1/2-pound) loaf.

What a beautiful color and great flavor.

Light Wheat Bread

Linda Firebaugh

1 1/2 c. water
 2 tsp. melted oleo
 1 c. whole wheat flour
 2 c. bread flour

1 1/2 T. brown sugar
 1/4 c. powdered milk
 1 tsp. salt
 1 tsp. yeast

Put all ingredients in order in bread machine. I use light crust setting. Yield: 1 (1-pound) loaf.

Very light wheat bread. Delicious.

Basic White Bread

Rosalie Kopp

1/2 c. water
5/8 c. skim milk
3 c. bread flour
1 1/2 tsp. salt

1 1/2 T. margarine
3 T. sugar
1 1/2 tsp. Red Star brand active
dry yeast for bread machines

Place all ingredients in bread pan and press start. Yield: 1 (1 1/2-pound) loaf.

Versatile Bread Machine White Bread

Lyle Scholl

9/16 c. water
9/16 c. milk
3 c. bread machine flour
1 1/2 tsp. salt

3 T. sugar
1 1/2 T. butter
1 tsp. yeast
2 T. wheat gluten

Put liquid ingredients in 1 1/2-pound bread machine container. Add dry ingredients. Start bread machine. Yield: 1 (1 1/2-pound) loaf of bread.

When using brown sugar and cinnamon, this makes good toast.

Substitutions or Additional Ingredients: 1 cup wheat flour or 1 cup rye flour can be used in place of 1 cup of bread flour.

Substitute 1 1/2 tablespoons brown sugar instead of white sugar and 1 teaspoon cinnamon.

Three-Seed Bread

Connie Turner

1 1/8 c. water
3 1/3 c. bread flour
2 T. dry milk
1 1/2 T. sugar
1 1/2 tsp. salt

3 T. margarine
1 3/4 tsp. dill seed
1 3/4 tsp. celery seed
1 3/4 tsp. caraway seed
1 3/4 tsp. yeast

Bake on light. Yield: 1 (1 1/2-pound) loaf.

Very interesting, but not overpowering.

Bread Machine Sweet Rolls

Marcia Rabe

7/8 c. water
1 egg
1 1/2 tsp. salt
4 T. sugar

3 T. butter or margarine
3 c. bread flour
2 T. dry milk
1 1/2 tsp. rapid-rise yeast

Add ingredients to bread machine as per your machine's instructions. Put on dough setting. Remove from machine onto floured board. Rest dough for 10 minutes. Shape into cinnamon rolls or cinnamon bread. Let rise for 45 to 60 minutes. Bake at 350° for 20 to 25 minutes.

Pizza Dough

Rosalie Kopp

1 c. water
3 c. all-purpose flour
1 tsp. garlic salt
2 T. olive oil

1 T. sugar
2 tsp. Red Star brand active dry yeast for bread machines

Place all ingredients in bread pan. Select dough setting and press start. Yield: 1 deep-pan pizza or 2 (12-inch) pizzas.

Double Butterscotch Crescent Rolls

Edith Lett

DOUGH:

1 pkg. dry yeast	1/2 c. margarine or butter
1/4 c. water	2 unbeaten eggs
1 pkg. butterscotch pudding	2 tsp. salt
1 1/2 c. evaporated milk	4 1/2 to 5 c. flour

FILLING:

1/4 c. melted margarine	1/3 c. nuts
2/3 c. packed brown sugar	2/3 c. coconut
	2 T. flour

Combine all in mixing bowl.

GLAZE:

1/4 c. brown sugar	2 T. butter
2 T. evaporated milk	1 c. powdered sugar

Soften yeast in water. Prepare pudding using evaporated milk. When thickened, remove from heat and add butter. Cool to lukewarm. Blend in eggs, salt and yeast. Gradually add flour to form a stiff dough, beating well after each addition. Cover. Let rise in a warm place until doubled in size (1 1/2 hours). Divide dough in thirds. Roll out each part to a 15-inch circle. Cut each circle into 12 wedges. Place rounded teaspoon of filling in each wedge. Roll up, starting at the wide end. Place point-side-down on baking sheet (greased). Let rise again for 1 hour. Bake at 375° for 12 to 15 minutes. Frost while warm.

Glaze: Combine brown sugar, evaporated milk and butter in a pan. Boil for 1 minute. Blend in powdered sugar.

The glory of every morning is that it offers us a chance to begin again.

Overnight Danish Braid

Natalie Hansen

1 c. butter, softened
5 c. flour
1/2 tsp. salt
3 eggs, beaten

1 pkg. active dry yeast
1/4 c. warm water
3/4 c. warm water
1/2 c. sugar

GLAZE:

1 1/2 c. powdered sugar
1 to 2 T. hot milk

3 tsp. melted butter
1/2 tsp. vanilla

FILLING:

1 c. butter, softened
1 c. brown sugar

1 T. cinnamon
1 c. chopped pecans

Cut butter into flour and salt, in a large mixing bowl, with pastry cutter until mixture resembles cornmeal. Add eggs, yeast (dissolved in 1/4 cup water), 3/4 cup water and sugar. Mix by hand until dough is well mixed (batter may be sticky). Refrigerate, covered, for 5 to 6 hours, or overnight. Bring dough to room temperature, about 1 hour. Divide dough into 4 equal parts. Roll each into 9x12-inch rectangle (like thin cinnamon roll) on floured surface. Prepare filling by combining ingredients until well mixed. Using 1/2 cup of filling per braid, spread in 3-inch-wide strip down center of each rectangle. With kitchen shears, cut sides toward center in strips. Fold over filling, alternately from side to side. Place on a greased cookie sheet. Cover and let rise until double. Bake at 350° for 20 to 25 minutes. Carefully remove to wire rack. Cool slightly. Top with glaze. Yield: 4 braids.

Sweet Dough

Fay Jensen

3 c. warm milk or water
2 pkg. yeast
2 tsp. salt
1 c. sugar

2 eggs
6 T. vegetable oil
8 to 10 c. flour

Place warm water or milk into a large mixing bowl; add yeast and sugar. Stir and let yeast rise for 3 to 4 minutes. Add salt, eggs and vegetable oil. Beat well. Add flour, 1 cup at a time, beating with mixer until it gets too thick. Then stir in remaining flour with a large cooking spoon. Amount of flour used depends on brand purchased. Cover bowl and let rise. Punch down and make dinner rolls, cinnamon rolls, doughnuts, or other pastries. Let rise. Bake.

For light, fluffy buns or pastry, I find it is best to let rise with slightly sticky dough and sprinkle rest of flour on dough when forming pastries.

Danish Kringle

Irene Blazek Pauley,

Woodbine, IA,

In Memory of Phyllis Gissible

2 c. flour
1 1/2 T. sugar
1/2 tsp. salt
1/2 c. margarine, softened
1/2 c. milk, scalded

1 egg, separated
1 pkg. dry yeast
1/4 c. water
1 tsp. sugar

ICING:

1 1/2 c. powdered sugar
2 T. butter

1/2 tsp. vanilla
2 T. hot coffee, or enough to
make this glaze

Sift flour, sugar and salt into a large bowl. Cut in margarine, like a pie crust. Scald milk and cool. Add egg yolk and yeast dissolved in water with 1 teaspoon sugar added. Beat batter well. Cover and refrigerate overnight, or for several hours (dough will keep for several days). Divide dough in half and roll each half into thin rectangle, about 8x14-inches. With a pastry brush, brush with slightly-beaten egg white. Spread center third of dough with your favorite fruit filling or marmalade. Fold 1 side over filled third and brush with egg white. Add more filling and fold over remaining side. Seal along edge and ends by pinching dough together. Place on a greased cookie sheet and let rise for 2 hours. Bake at 350° for 20 minutes. While warm, make thin icing as above. Decorate with candied cherries and nuts.

Taken from The Helping Hand Club cookbook, 1970.

Kolaches

Irene Blazek Pauley,

In Memory of Beulah Schuler

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

1/3 c. milk
1/3 c. water
2 T. margarine
2 eggs

In a large bowl, mix 1 cup flour, sugar, salt and undissolved yeast. Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are warm. Gradually add to dry ingredients and beat for 2 minutes at medium speed of an electric mixer. Scrape bowl several times. Add eggs and 1/2 cup flour. Beat at high speed for 2 minutes, scraping bowl several times. Stir in enough flour to make a soft dough. Turn out on floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in a greased bowl; cover and let rise in a warm place, about 1 hour. Punch dough down; turn out on lightly-floured board and roll out to 1/2-inch thickness. Cut circles with a 2 1/2-inch biscuit cutter. Place about 2 inches apart on a greased baking sheet. Cover. Let rise about 1 hour. Press an indentation in center of each. Fill with marmalade of your choice. Bake at 400° for 10 minutes. Cool on a wire rack. May frost with powdered sugar frosting.

From The Helping Hand Club cookbook, 1970.

Sweet Roll Dough

Lila Rae Huff

1 pkg. active dry yeast
1/2 c. warm water
1/2 c. lukewarm milk, scalded
& then cooled
1/3 c. sugar

1/3 c. shortening, margarine or
butter, softened
1 tsp. salt
1 egg
3 1/2 to 4 c. all-purpose flour

Dissolve yeast in warm water in a large bowl. Stir in milk, sugar, shortening, salt, egg and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto a lightly-floured surface. Knead until smooth and elastic, about 5 minutes. A mixer with a dough hook works well with the mixing and kneading. Place in a greased bowl and turn greased-side-up. Cover and let rise in a warm place until it doubles, about 1 1/2 hours. Punch down dough.

I use this recipe for dinner rolls and cinnamon rolls. Also, after kneading, dough can be covered and refrigerated in a greased bowl for no longer than 4 days.

For frosted cinnamon rolls, I use 1 recipe of sweet roll dough. Roll dough into a rectangle on a lightly-floured surface. Spread with 4 tablespoons margarine or butter. Mix 1/2 cup of sugar and 4 teaspoons cinnamon; sprinkle over the rectangle. Roll up tightly; cut into 20 slices and place slightly apart on a greased jellyroll pan. Let rise until double and bake at 375° for 15 to 20 minutes, or until golden brown.

For frosting, brown 3 tablespoons butter in a pan. Add 2 cups powdered sugar, 1 teaspoon vanilla and enough evaporated milk for spreading on the warm rolls.

For sticky rolls, use 1 recipe of sweet roll dough and follow the same procedure, only cut larger slices (12 to 16). In a saucepan, combine 1/2 cup packed brown sugar, 1/4 cup butter or margarine and 1/4 cup corn syrup. Cook over medium heat until the sugar is dissolved. Stir in 1 cup chopped pecans. Pour into a greased 9x15x2-inch pan. Place slices, cut-side-down, on top of the sauce. Let rise until doubled. Bake at 375° for 20 to 25 minutes. Cool in the pan for 3 minutes and insert onto a serving platter.

Note: One recipe will make either a jellyroll pan with frosted thinner cinnamon rolls or a 9x15-inch pan of sticky-pecan cinnamon rolls. I double the recipe and make 1 of each.

Overnight Sweet Rolls

Jeanette Wittrock

2 c. water
1 c. sugar
1 stick oleo
1 pkg. yeast
1/4 c. warm water

2 eggs, beaten
1 tsp. salt
1 tsp. vanilla
5 c. flour (may need more)

Boil water and sugar for 2 minutes. Add oleo and cool. Dissolve yeast in warm water. Add yeast, eggs, vanilla and salt. Add flour to make soft dough. Mix all this at 2:00 p.m., knead at 6:00 p.m., and shape into rolls at 10:00 p.m. Let rise at room temperature overnight. Bake for 15 to 20 minutes at 350° to 375°.

Cinnamon Rolls

Agnes Johnson

1 pkg. yeast
1 c. lukewarm water
1/4 c. sugar
1 tsp. salt

1 egg
1/4 c. shortening
3 1/2 c. flour

FILLING:
1 c. brown sugar

1 pat oleo or butter
2 tsp. cinnamon

Dissolve yeast in water. Mix in a separate bowl, the sugar and shortening. Add egg, salt and yeast. Add 1/2 of the flour. Beat well. Add rest of flour to make a soft dough. Put in a greased bowl and let rise until doubled in bulk. Roll dough into a rectangle. Spread with filling. Roll up and slice 1-inch thick. Place slices in pan. Let rise. Bake at 350° for 25 to 30 minutes.

Filling: Cream together and spread on rolled dough.

Note: This dough can be used to make plain tea rolls.

Elva Cron's Oatmeal Rolls

Kathy Stockham

1 c. oatmeal
2/3 c. brown sugar
2 c. boiling water
3 T. butter or margarine

2 pkg. yeast
1/3 c. warm water
1 1/2 tsp. salt
5 c. flour

Mix oatmeal, brown sugar and shortening. Pour boiling water over this and stir. Let stand until warm. Put the yeast in the warm water and add to cooled oatmeal mixture. Stir; add salt and flour. Mix and knead well. Put in oiled bowl and cover. Let rise until doubled in size. Mix down and form into rolls. Place in greased pans and let rise until doubled, then bake for 30 minutes in a 350° oven.

For something different, make into cinnamon rolls.

No-Rise Pizza Dough

Max Turner

1 c. warm water
1 T. yeast
1 tsp. honey

1 T. vegetable oil
1 tsp. salt
2 to 3 c. flour

Add without sifting, 2 1/3 cups flour. Beat until smooth and elastic. Add 1/2 cup more flour, or enough to make stiff dough. Knead and put on a buttered sheet.

This is never a failure.

Pizza Crust

Lisa Bailey,
Wiota, IA

1 pkg. dry yeast
1 c. warm water
3/4 tsp. sugar

2 1/2 c. sifted flour
1 T. oil
1/2 tsp. salt

Preheat oven to 400°. Soften yeast in water; add sugar and set aside until it has turned frothy. Then add 1 tablespoon oil, salt and 2 cups flour. Stir this up and turn out onto floured kneading surface, kneading in the last 1/2 cup of flour. Use more as needed to make a firm dough. Place in a greased bowl and cover. Set in a warm place until doubled in size. Divide in 1/2 for 2 pizzas or use it all on a cookie sheet or a large pizza pan. Grease the pizza pan and pat out dough, making a thicker edge to hold in the toppings and sauce. Bake for about 20 to 25 minutes, depending on your oven and the toppings you use. Crust should be a nice golden brown.

Blender Bread

Meridith Blazek

1 c. flour
3 c. flour
1 egg
2 T. sugar

1 pkg. dry yeast
1/4 c. cooking oil
1 tsp. salt

Heat milk to scalding. Cool to lukewarm. Put milk and yeast in blender. Let stand for 5 minutes. Measure flour in large bowl. Cover blender; run at speed 5 for 20 seconds. Add oil, egg, salt and sugar. Cover and run on speed 5 for 5 seconds. Pour into bowl with flour. Stir until mixed. Cover and let rise 1 1/2 hours, or until double. Stir down. Shape into rolls or loaf of bread. Let rise for 45 minutes. Bake at 375° for 30 minutes for bread. Bake for 15 minutes for rolls. Yield: 1 loaf of bread or 12 rolls.

No family hides its secrets well whose children shine at Show & Tell.

Depression Days White Bread

Emily Gerlock

1 heaping T. lard
1/3 c. sugar
1 tsp. salt
1 c. hot water

3 c. cold water
1 c. warm water
1 pkg. yeast
Enough flour to make dough

Sprinkle yeast on warm water. In a large bowl, mix lard, sugar and salt. Pour hot water over mixture. Mix. Add cold water. Mix and add yeast water. Start adding flour and mixing until you have a soft dough. Turn out on floured board (or surface) and knead until elastic. Place in a large greased bowl; cover and let double in size. Punch down and divide into 4 even loaves. Let rise again. Bake loaves in a 400° oven for 30 minutes.

This dough takes longer to rise as it uses only 1 package of yeast. Be patient. It's worth the wait.

Variations: Replace sugar with 1/2 cup of honey or molasses. Add 1/2 cup of applesauce in place of lard. Use 1/2 whole wheat flour and 1/2 white flour. Can add 1 of the following: raisins, chopped nuts, dates, chopped apples.

English Muffin Bread

Kimberly Jensen

2 pkg. yeast
1/2 c. water
1 T. sugar
1/4 tsp. baking soda

6 c. flour
2 c. milk
2 tsp. salt
Cornmeal

Mix 3 cups flour, yeast, salt, sugar and baking soda. Heat milk and water until they are very warm. Add dry mixture. Beat well. Add the rest of the flour. Put into 2 (4 1/2 x 8 1/2-inch) greased bread pans with cornmeal. Also, put cornmeal on top of bread. Let rise for 45 minutes (quick-rise yeast 15 minutes). Bake at 400° for 25 minutes. Remove immediately from pan. Cool.

French Bread

Linda Marek

1 pkg. yeast
2 1/4 c. very warm water
1 1/2 T. sugar
2 tsp. salt

3 c. flour
1 1/2 T. cooking oil
3 c. flour

Soak yeast in 1/2 cup of the water, then add to rest of water, sugar and salt. Add 3 cups flour, oil, then remaining 3 cups flour. Stir with a wooden spoon every 10 minutes for 5 times. Then turn out on a floured surface. Make into 2 balls. Let rest for 10 minutes, then roll out like a jellyroll. Seal edges well. Score 5 to 6 times at an angle across the top of the loaves with a sharp knife. Let rise for 1 to 1 1/2 hours, until doubled, on a greased cookie sheet. Bake at 350° for 35 minutes, until a pale gold.

French Bread

Jeanette Wittrock

1 pkg. yeast
2 c. + 1/4 c. warm water

5 c. + 3/4 c. flour
1 1/2 tsp. salt

Soften yeast in 1/4 cup water. Stir in 3/4 cup flour. Knead until elastic and form into a ball. Drop dough ball in 2 cups of warm water. Let rise for 15 minutes. Pour ball and water into a large mixing bowl. Stir in salt and work in flour, cup by cup. Turn out on a floured board and knead for 10 minutes. Let rise in a greased bowl for 1 1/2 hours. Punch down and cut into 3 pieces. Roll each piece into a rectangle, then roll up tightly to form a loaf of French bread. Place on a cookie sheet and slash at 1 1/2-inch intervals. Repeat with the other 2 pieces and let rise until doubled in size. Bake for 30 minutes at 425°, or until browned.

House Bread

Mary Lou Kraus

2 c. lukewarm water
1 pkg. yeast
1/2 tsp. ginger
2 tsp. salt

1 T. sugar
5 c. flour, approx. (I use bread flour)
Cornmeal

Pour water into a big bowl; add yeast and stir until dissolved. Stir in ginger, salt, sugar and 2 cups of flour. Beat with a wooden spoon until smooth, then add about 3 cups of flour. On a floured board, knead until dough is smooth and elastic, about 8 minutes, adding more flour if necessary. Dough should be stiff. Put in a large greased bowl and let rise until doubled. Break rise by punching down. Then on a floured board, shape into loaves. (You can make 1 long French loaf or 2 smaller loaves.) Lightly oil cookie sheet and dust with cornmeal. Place loaves on pan and brush tops with cold water. With a scissors, make 3 to 4 diagonal slashes across the top. Then let rise again until doubled, about 1 hour. Preheat oven to 450°. For a good crust, put pan of boiling water on the bottom of oven and brush each loaf with melted butter. Bake at 450° for 7 minutes. Then reduce heat to 350° and bake for 35 minutes longer for big loaves; about 20 minutes for smaller loaves. Remove immediately from pans and cool on racks.

Note: This bread has no shortening, so it's a chewy bread, but very good. One of our favorites.

Italian Cheese Bread Ring

Sally Nelson

2 T. sesame seeds	1 c. water
4 1/2 to 5 1/4 c. flour	1 c. milk
1/4 c. sugar	1/2 c. margarine
1 1/2 tsp. salt	2 eggs
2 pkg. yeast	

Generously grease a bundt pan and sprinkle with sesame seeds. Combine 2 1/2 cups of flour, sugar, salt and yeast. Heat water, milk and margarine to warm, 120°. Add warm liquid and eggs to flour, and beat for 3 minutes at medium speed. Stir in remaining flour by hand to make a stiff batter. Spoon 1/2 of batter into bundt pan. Spoon filling evenly over batter to within 1/2-inch of the sides of the pan. Spoon remaining batter over filling. Let rise until doubled, about 30 minutes. Bake at 350° for 30 to 40 minutes. Remove from pan immediately.

FILLING:

4 oz. shredded Mozzarella cheese

1/2 tsp. Italian seasoning
1/4 tsp. garlic powder
1/4 c. soft margarine

Mix all together well.

Marble Loaf

Connie Turner

3 to 3 1/2 c. flour	2 T. oil
1 pkg. yeast	2 T. molasses
1 1/2 c. milk	1 1/4 c. rye or whole wheat flour
2 T. sugar	

Mix 2 cups flour and yeast. In a saucepan, heat milk, sugar, oil, and 1 1/2 teaspoons salt to 120° to 130°. Add to dry mixture. Beat at medium speed for 30 seconds and on high for 3 minutes. Divide batter. To one portion, add as much remaining flour as possible. Knead for 6 to 8 minutes. Place in a bowl and turn twice. Remove batter. Add molasses and rye flour. Knead for 6 to 8 minutes. Grease bowl. Let rise until doubled, about 1 1/2 hours. Punch down and rest for 10 minutes. Roll 2 rectangles 8x12-inches. Roll dark inside white by short end. Let rise for 30 to 45 minutes, until doubled. Bake at 375° for 30 to 35 minutes.

Arlene Symond's Oatmeal Bread

JoAnn Poepppe

2 pkg. yeast
1/2 c. warm water
2 c. scalded milk
1/3 c. shortening

1/4 c. brown sugar
1 1/2 tsp. salt
4 to 4 1/2 c. flour
2 c. uncooked quick oatmeal

Soften yeast in water. Pour scalded milk over shortening, sugar and salt. Stir until shortening melts. Cool until lukewarm and stir in 1 cup of flour. Add yeast and oatmeal. Then stir in enough flour to make a soft dough. Turn out on a lightly-floured board and knead until smooth and satiny, about 10 minutes. Shape into a ball and put into a greased bowl. Brush with melted butter. Cover and let rise in warm place until nearly doubled, about 1 hour. Punch down; cover and let rest for 10 minutes. Divide dough and form each into a loaf. Place in oiled loaf pans. Brush with butter. Cover and let rise until nearly doubled again, about 45 minutes. Bake at 375° for 50 minutes. Remove from pans and brush with melted butter.

Arlene made this and brought it warm to the Redwood when she came to work. It was wonderful. She was a great baker. Mine never tasted as good.

Potato Bread

Mary Thelen Miller

1 pkg. yeast
1 1/2 c. warm water (105° to
115°)
2/3 c. sugar
1 1/2 tsp. salt

2/3 c. shortening
2 eggs
1 c. mashed potatoes, warm
7 to 7 1/2 c. flour, divided

Dissolve yeast in warm water. Stir in sugar, salt, shortening, eggs, potatoes and 4 cups flour. Beat until smooth. Mix in enough of the remaining flour to make the dough easy to handle. Turn dough out onto a floured board; knead until smooth and elastic. Place in a greased bowl. Turn greased-side-up. Cover bowl tightly. Refrigerate for 8 hours. Punch down and form rolls. Let rise. Bake for 15 to 25 minutes at 400°.

Tomato Bread

Irene Blazek Pauley,
Woodbine, IA

2 T. butter, softened
3 T. sugar
1 pkg. dry yeast
1/4 c. warm water

1 tsp. salt
2 c. tomato juice, scalded
5 1/2 c. flour

Mix yeast with warm water. Then add 1/2 teaspoon sugar to make yeast more active. Cream butter, sugar and salt together. Add tomato juice. Add yeast, then flour to make stiff dough. Let rise until doubled. Punch down and let rise again, until doubled. Form loaves. Let rise until doubled. Bake for 45 minutes at 350°.

Mom's Easy White Bread

Elaine Capek

3/4 c. sugar
3/4 c. warm water
3 c. warm milk
3 tsp. salt

3/4 c. shortening (margarine)
3 pkg. dry yeast (2 T. + 3/4 tsp.)
3 eggs
12 c. flour

Mix sugar, warm water, warm milk, salt and shortening together. Warm until entire mixture is 120° to 130°. Gently mix in yeast; cover and let set for 10 minutes. With an electric mixer, beat eggs into yeast mixture. Still using an electric mixer, beat in 6 cups of flour. Add remaining 6 cups of flour by hand. Turn onto a floured board; cover and let set for 20 minutes. Knead dough well, 3 to 4 minutes; put into a greased bowl and let rise once, about 1 hour. Punch dough down and form into loaves, 4 to 5 medium-large. Put in greased pans and let rise again, about 1 hour. Bake at 350° for 20 minutes, or until golden. (For a more tender crust, throw a couple of ice cubes into the oven while baking!)

This recipe was passed to my mom, Shirley Phelps of Bayard, from my grandmother, Bertha Ruhde of Manning. It's a family favorite!

White Crisco Bread

Helen Schoenbohm

2 c. boiling water
1/2 c. Crisco
1/2 c. sugar
2 T. salt

2 c. cold milk
2 to 3 pkg. yeast
11 c. flour

Stir Crisco, sugar and salt in the water until dissolved. Add milk. Sprinkle yeast over mixture and add 4 cups of the flour. Beat with the mixer until blended. Stir in all but 1 cup of remaining flour. Knead for a few minutes, using whatever needed of remaining flour. Dough should feel sticky to the touch, but not stick to hands. Put in a greased bowl and grease top of dough. Cover and let rise until doubled. Shape into loaves or buns. Let rise again. Bake buns at 375° for about 20 minutes, loaves at 350° for 45 minutes. Yield: 4 nice-size loaves of bread.

Old-Fashioned White Bread and Buns

In Memory of Frances Kopp

2 pkg. yeast
1/2 c. lukewarm water
4 c. lukewarm water
1/4 c. Mazola oil

6 T. sugar
2 T. salt
12 1/2 c. flour

Sponge: Dissolve yeast in 1/2 cup of water. In a large bowl, mix 4 cups of water, oil, sugar and salt. Add yeast. Mix with 6 cups of flour, and beat. Let this mixture rise for 1/2 hour.

To make old-fashioned white bread, add remaining flour. Knead. Let rise for 1/2 hour. Knead and shape in loaves. Let rise 1/2 hour. Bake for 35 minutes at 350°. Yield: 3 loaves.

OVERNIGHT BUNS:

2 c. sponge, this is old-fashioned bread with only
6 c. flour
1/2 c. Mazola oil

1/2 c. sugar
1/2 c. water
1/8 tsp. salt
3 c. flour

Mix sponge, oil, sugar, water and salt in the morning. Let stand until late afternoon in a covered bowl. Then mix with flour and knead. Let stand until bedtime. Then shape into buns and cover with plastic. Let rise overnight. In the morning, bake at 375° for 15 minutes. Yield: 2 dozen buns.

Vicki's Never-Fail White Bread

Vicki Christensen

(For 1 1/2-pound bread machine)

3/4 c. scalded milk
1/4 c. butter, melted in milk
1/4 c. honey
1 tsp. olive oil, in honey

1/4 tsp. salt
2 c. all-purpose flour
1 c. bread flour
2 1/4 tsp. yeast

Place ingredients in bread machine in order given. I use light crust setting. Yummy bread every time.

Note: I use raw goat's milk.

Rolls

Carolyn Symonds

1 pkg. yeast	1 egg, beaten
1/4 c. warm water	1/3 c. melted oleo
1 1/2 c. scalded milk	1/2 c. sugar

Scald milk; add sugar, salt and oleo. Let cool. Add egg. Dissolve yeast, and add to milk mixture. Beat in 2 cups of flour until smooth. Beat in rest of flour. Knead, let rise, shape into rolls and let rise again. Bake at 350° for 12 to 15 minutes.

Texana Rolls

Julie Pollock

1/4 c. warm water	1 tsp. baking powder
1 pkg. active dry yeast	1/2 tsp. salt
1/2 c. + 1 tsp. sugar	1/2 tsp. baking soda
1/2 c. shortening or oil	4 1/2 to 5 c. flour
2 c. milk, scalded & cooled to warm, 110° to 125°	

Combine yeast, 1 teaspoon sugar and 1/4 cup warm water. Stir to dissolve. Set aside until bubbly. Combine 1/2 cup of sugar, shortening and milk in a food processor or electric mixer with a dough hook. Stir in baking powder, salt, baking soda and yeast mixture. Slowly add flour, 1 cup at a time; process until smooth dough forms, approximately 2 minutes. Turn dough into a greased bowl; cover and let rest at room temperature for 20 minutes. Place in a refrigerator, covered, for 12 to 36 hours. Roll out dough on a floured surface. Cut into rounds with a biscuit cutter and place in greased muffin cups. Cover and allow to rise until doubled in size. Bake for 20 minutes at 350°. Serve immediately. Yield: 24 to 30 rolls.

Egg Batter Buns

Mrs. Darrel Schuler

1 c. warm water	2 1/4 c. flour
1 pkg. Fleischmann's active dry yeast	1 tsp. salt
2 T. sugar	1 egg
	2 T. soft margarine

Measure warm water into a large bowl. Sprinkle in yeast and stir until dissolved. Stir in sugar, half the flour and salt. Beat with a spoon until smooth. Add egg and margarine. Beat in rest of flour until smooth. Scrape down sides of bowl and cover. Let rise in a warm place, free from draft, until doubled in bulk, about 30 minutes. Stir down dough. Spoon into 12 large greased muffin cups. Again, let rise until dough reaches tops of muffin cups, about 20 to 30 minutes. Bake at 400° for 15 minutes, or until done. Yield: 12 buns.

☆ Favorite Rolls

Alene Steele

1 c. scalded milk
1/4 c. shortening
1/4 c. sugar
1 tsp. salt

1 pkg. dry yeast
1/4 c. lukewarm water
1 beaten egg
3 1/2 c. flour

Combine milk, shortening, sugar and salt. Cool until lukewarm. Sprinkle yeast over the 1/4 cup of warm water. When dissolved, add to the first mixture which is now lukewarm. Stir in the beaten egg and, lastly, add the flour gradually, and mix well. (I often use the electric mixer as I add the flour until it is too stiff to manage.) Turn out on a lightly-floured board; knead and place in a greased bowl. Cover and let rise until doubled in bulk, about 2 hours. Place on a lightly-floured board. Knead and shape as desired. Cover and let rise until doubled in bulk. Bake in a moderate oven (375°) for 20 minutes, or until done. Use a 9x13-inch pan, greased well. Yield: 2 dozen rolls, depending on size.

Cornmeal Rolls

Marcia Rabe

1/3 c. cornmeal
1/2 c. sugar
2 tsp. salt
1/2 c. shortening
2 c. milk
1 pkg. active dry yeast

1/4 c. warm water (110° to 115°)
2 beaten eggs
4 c. flour (or more, as needed)
Melted butter
Cornmeal

Cook cornmeal, sugar, salt, shortening and milk in a medium saucepan until thick (like cooked cereal). May also be done in the microwave. Cool to lukewarm. Add yeast, which has been dissolved in lukewarm water, then eggs. Beat thoroughly. Add flour to form a soft dough. Knead well on a lightly-floured surface. Place in a bowl; cover and let rise. Punch down. Roll out to 1-inch thickness; cut with a biscuit cutter. Brush with melted margarine and dust with cornmeal. Place on a greased cookie sheet; cover and let rise. Bake at 375° for 12 to 15 minutes. (Dough will keep in the refrigerator for several days.) Yield: 18 rolls.

Pull Buns

Ruth Brown

1 c. scalded milk
1/2 c. sugar
1 level T. salt
1/2 c. margarine, melted

2 T. active dry yeast, soaked in
1/2 c. warm water
2 eggs, beaten
5 1/4 c. flour (3/4 c. whole wheat)

Scald milk and cool to lukewarm. Add sugar, salt, melted margarine and eggs. Stir in yeast. Stir in flour with a wire whip. Knead until smooth. Place dough in a greased bowl; cover and let rise until doubled in size. Punch down; let rise about 20 minutes and punch down again. Work out in walnut-size dough balls. Roll each ball in mixture of 1 stick margarine (melted), 1/2 tablespoon garlic powder, 1/4 tablespoon celery salt, poultry seasoning and parsley flakes. Place balls in bundt pan. Let rise until doubled. Bake at 350° for 35 to 40 minutes. To eat, just pull off a bun.

Refrigerator Rolls

Annabel Petersen

Becky Vais

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

1 egg
1/4 c. Crisco or lard, not melted
6 1/2 to 7 c. flour

Mix yeast, warm water, sugar and salt. Add rest of ingredients. Mix well. Let rise; push down. Make rolls and let rise again. Bake for 20 minutes in a 350° oven.

Parker House Rolls

Harriet Alff

5 c. flour
1/2 c. sugar
2 pkg. yeast
1 1/2 tsp. salt
3/4 c. milk

3/4 c. water
1/4 c. butter or oleo
1 lg. egg
1/4 c. melted butter or oleo

In a large bowl, combine 2 cups flour, sugar, yeast and salt. Heat water, milk and shortening (1/4 cup) until very warm (120° to 130°). Stir this into the dry ingredients. Beat for 2 minutes on medium speed of an electric mixer. Add the egg and 1/2 cup of flour; beat for 2 minutes at high speed. Stir in more flour to make a soft dough. Knead on a lightly-floured board until smooth and elastic, about 8 to 10 minutes. Cover and let rest for 10 minutes. Divide dough in 2 parts. Roll each half into 12-inch squares. Cut each into 6-inch strips. Cut each strip into 3 equal pieces, 2x4-inches. Brush each rectangle with melted shortening. Crease each rectangle slightly off center with dull edge of knife and fold at crease. Put on a greased baking sheet slightly overlapping. Cover and let rise in a warm place for 30 to 45 minutes. Bake for 13 to 15 minutes in a 400° oven. Remove to wire rack and brush with remaining melted shortening. Yield: 36 rolls; 83 calories each with 3 gm total fat.

Pizza Rolls

Marcy (Wahlert) Blazek

1 (1 lb.) loaf frozen bread dough
3/8 c. pizza sauce
3/4 c. grated Mozzarella
cheese
3/4 c. grated Cheddar cheese

1/4 c. Parmesan cheese
3 oz. thinly-sliced pepperoni,
chopped
1 (2 1/4 oz.) can sliced
black olives (opt.)

Let bread dough thaw until pliable. (To thaw dough in the microwave oven, wrap loosely in plastic wrap. Microwave for 60 seconds at a time on defrost, rotating until pliable.) On a lightly-floured board, roll dough out to a 12-inch square. Spread pizza sauce over dough and layer with remaining ingredients. Roll dough up tightly in jellyroll fashion. Pinch along edge to seal. Using a sharp knife, cut into 12 pieces. Place pieces in greased muffin tins. Let rise until doubled in size. Bake at 375° for 15 to 20 minutes, or until golden brown. Remove from pan immediately. Yield: 12 pizza rolls.

Blue Ribbon Buttermilk Biscuits

Joanne Chesnut

1 3/4 c. flour
1 T. sugar
4 tsp. baking powder
1/2 tsp. baking soda

1/2 tsp. salt
1/4 c. vegetable shortening
(cold)
3/4 c. + 2 T. buttermilk

Preheat oven to 400° to 425°. Combine flour, sugar, baking powder, baking soda and salt. Cut in shortening to crumbly stage. Make well in center; add buttermilk. Blend just until mixed. Dough should be very sticky. Place dough on a well-floured board and knead very lightly; pat out dough to 3/4-inch thick and cut into biscuits. Bake for 12 minutes, or until golden brown. Yield: 8 to 10 biscuits.

These are great with sausage gravy.

Angel Flake Biscuits

Connie Turner

5 c. flour
3 tsp. baking powder
3 T. sugar
1 tsp. baking soda
1 tsp. salt

3/4 c. Crisco
1/2 c. warm water, with 1 T.
yeast
2 c. buttermilk
1/2 c. raisins, soaked

Mix in a mixing bowl, the flour, baking powder, sugar, baking soda and salt. Blend in Crisco and add warm water with yeast. Blend in buttermilk and raisins. Mix all ingredients. May cover and store in refrigerator. When ready to use, take out amount desired. Roll out on a floured board to thickness of biscuit cutter. Cut and place on a greased cookie sheet. Bake for 12 to 15 minutes in a 400° oven. Yield: around 12 dozen biscuits.

These are similar to those breakfast biscuits served at Hardees. Top with powdered sugar frosting.

Homemade Biscuits

Michelle Harris

4 c. flour	1/2 c. oil
6 tsp. baking powder	1 1/2 c. milk
1 tsp. salt	

Combine all ingredients. Knead on a pastry cloth with hands. Cut out biscuits with a cookie cutter. Bake on cookie sheet at 400° for 10 to 12 minutes. Yield: 10 big biscuits.

☆ Biscuits Supreme

Jo Steele

2 c. flour	4 tsp. baking powder
1/2 tsp. cream of tartar	1/2 tsp. salt
2 T. sugar	1/2 c. lard or shortening
1 egg	2/3 c. milk

Sift into a bowl, the flour, baking powder, cream of tartar, salt and sugar. Cut in lard; add egg and milk. Stir until stiff dough forms. Knead 5 times on a floured board. Pat out 1/2-inch thick. Cut. Bake for 10 to 15 minutes at 450°.

Also good dropped, and for fruit shortcake.

Angel Biscuits

Harriet Alff

1 pkg. dry yeast	1 tsp. baking powder
1/4 c. warm water	1 tsp. salt
2 1/2 c. flour	1/8 c. sugar
1/2 tsp. baking soda	1/2 c. shortening
1 c. buttermilk (can use milk with 1 T. vinegar)	

Dissolve yeast in warm water. Mix dry ingredients and cut shortening into these. Add yeast mixture and buttermilk; mix until mixed well. Put in a bowl; cover and refrigerate. When ready to bake, take amount you want to use and knead lightly; form into balls or can pat out and cut with a biscuit cutter. Put on a greased cookie sheet or pan. Let rise and bake at 400° until brown.

These are good because you can make a few at a time so you have fresh rolls each meal. Dough will keep up to 10 days.

Red Lobster's Cheddar Cheese Biscuits

Audrey Smith

(Pretty close!!!)

2 c. Bisquick
1/2 c. cold water

3/4 c. shredded Cheddar cheese

Mix and drop by large spoonfuls onto a greased baking sheet. Bake for 8 to 10 minutes in a 450° preheated oven. Top with melted butter mixed with garlic powder, parsley flakes and Italian seasoning.

Cinnamon Rolls in a Snap

Georgia Jessen

4 1/2 c. biscuit mix

1 1/3 c. milk

FILLING:

2 T. butter, softened
1/4 c. sugar

1 tsp. cinnamon
1/2 c. raisins (opt.)

ICING:

2 c. powdered sugar
2 T. butter or oleo

2 T. milk
1 tsp. vanilla

Mix biscuit mix and milk. Turn onto a floured board and knead 8 to 10 times. Roll dough into a 10x12-inch rectangle. Spread the soft shortening on the dough; mix the sugar and cinnamon and spread over shortening. Put raisins on if using them. Roll up from long side and pinch seam to seal. Cut into 12 slices. Lay cut-side-down on a greased baking pan. Bake in a 450° oven for 10 to 12 minutes, until golden brown. Drizzle icing on rolls.

Icing: Mix and stir until smooth.

Caramel Rolls

Helen Lou Westphal

1 pkg. frozen bread balls (20)
1/2 to 1 c. brown sugar
3 to 4 T. butter

1 (3 oz.) pkg. cook & serve
butterscotch pudding (use dry)
1/2 to 1 c. nuts

Grease a 9x13-inch pan. Place nuts in first. Line up frozen bread balls, 4 rows of 5). Sprinkle brown sugar and pudding over top. Dot with butter. Let stand in a cold oven overnight. Bake for 20 minutes at 350°. Let stand for 5 minutes. Invert on another sheet.

Christmas Morning Rolls

Darnell Kinzie

1 bag of 24 frozen dinner rolls	3/4 c. brown sugar
1 (3 3/4 oz.) pkg. butterscotch pudding mix (not instant)	3/4 tsp. cinnamon
1/2 c. butter	1/2 c. nuts

Arrange all 24 rolls in a greased, fluted tube pan. Sprinkle dry pudding mix over rolls. Cook butter and remaining ingredients over low heat until sugar is dissolved and mixture bubbles. Pour over rolls. Cover tightly with foil and let stand on countertop overnight. Next morning, bake at 350° for 30 minutes. Let stand for 5 minutes, then invert carefully onto serving dish.

Hollow Rolls

Barb Nelsen

1 tube crescent rolls	Sugar
Marshmallows	Cinnamon
Margarine	

Melt butter; roll marshmallows in butter, then roll in cinnamon/sugar mixture. Roll crescent rolls around marshmallows and seal ends tight. Put in a greased muffin tin and bake for 15 to 20 minutes. Best to put muffin tin on baking sheet or they will boil over. Frost when cool. Remove when warm.

Quick Cinnamon Rolls

Harriet Alff

3 tubes biscuits	1 c. vanilla ice cream
1/2 c. melted oleo	1 c. brown sugar
1 c. oleo	

Dip each biscuit in the melted oleo. Place side-by-side in a well-greased 9x13-inch pan. Mix oleo, brown sugar and ice cream. Heat until melted. Pour over biscuits. Bake in a 350° oven for 20 minutes. Take from oven and dump out on cookie sheet. Eat while warm.

I got this recipe from Susan Lorenzen and we've really enjoyed it.

Monkey Bread

Darnell Kinzie

4 pkg. refrigerator biscuits	1 1/2 sticks margarine
4 tsp. cinnamon	1/2 c. brown sugar
1 c. sugar	1/2 c. sugar

Cut each biscuit into 4 pieces. Combine cinnamon and sugar in a bowl and drop each piece to coat well. Place in a tube pan. Boil the margarine, brown sugar and sugar for 1 minute, stirring constantly; pour evenly over rolls. Bake at 350° for 30 minutes. Invert onto serving dish.

Monkey Bread

Rita Taylor Bruns

2 loaves frozen bread dough
3/4 c. sugar

1 1/2 tsp. cinnamon

TOPPING:

1 c. sugar
3/4 c. butter
1 1/2 tsp. cinnamon

1/4 c. brown sugar
1/4 c. Carnation milk
1/4 c. nuts (opt.)

Make balls out of loaves of bread, about 1/2- to 3/4-inch diameter. Roll each in the cinnamon/sugar mixture. Spray pan with Pam. Put half into bundt pan or round angel food cake pan. Combine topping ingredients and bring to a boil. Pour 1/2 of topping mixture over them. Put other half of cinnamon balls in the pan and then the remaining topping mixture. Bake at 350° for 40 to 45 minutes. Invert on a 10-inch cake tray immediately.

Overnight Sticky Rolls

Linda Marek

24 frozen dinner rolls
1 sm. pkg. butterscotch
pudding (not instant)
1 T. cinnamon

1/2 c. coarsely-chopped pecans
(opt.)
1/2 c. brown sugar
1/2 c. butter

Generously butter a 9x13-inch pan. Place frozen rolls in a single layer in the pan. Sprinkle with dry pudding mix, nuts and cinnamon on and around the rolls. Bring butter and brown sugar to a boil. Drizzle over rolls. Cover with foil and a towel, and set on a table to rise. Leave overnight. In the morning, bake at 350° for 25 to 30 minutes. Invert at once on a tray or foil, being careful not to be burned by hot caramel mixture.

Cornbread

JoAnn Poepppe

1 egg, slightly beaten
1 lg. cup sour milk or buttermilk
1 heaping tsp. baking soda
1 tsp. salt

1 c. yellow cornmeal
1/2 c. flour
2 T. lard or Crisco

Melt lard in an 8x8-inch pan in a 350° oven. Stir into cornmeal until crumbly. Stir in dry ingredients. Add egg to milk and stir into dry ingredients. Bake until nicely browned, about 20 minutes.

Note: Recipe doubled well. Bake slightly longer.

A Poepppe family favorite. A coarser texture than most cornbreads. They eat it with butter, white syrup, and cover with milk.

Cornbread or Muffin

Ruby Steele

1 pkg. Jiffy corn muffin mix
1 sm. (8 oz.) can cream-style
yellow corn
1/4 c. oil

2 eggs
1/2 c. sour cream
Scant 1/4 c. sugar

Mix together and bake at 350° for 35 minutes. Bake in a greased baking dish or muffin tins. If muffin tin is used, increase heat to maybe 425° to peak up nice. We like this in muffins the best. Shorten the time for muffins. Yield: 4 servings.

I use corn I have frozen and it works fine.

Iowa Cornbread

Elinor Ehrman

2 c. buttermilk baking mix
1/2 tsp. baking soda
1 c. cornmeal
1/2 c. sugar

1 c. buttermilk
1 c. butter, melted
1 (8 oz.) can cream-style corn
2 eggs, slightly beaten

Combine first 4 ingredients in a bowl. Add buttermilk, melted butter, corn and eggs. Mix well. Batter will be lumpy. Pour into a greased 9x13-inch baking dish. Bake in a 350° oven for 30 to 40 minutes. Cool slightly before cutting.

From the Kitchen of Tom and Ruth Harken.

Betsy's Coffee Cake

Bette Dory

1 c. sugar
1/4 c. shortening
1 c. milk
1 egg

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

TOPPING:
Brown sugar

Cinnamon
Butter

Mix dry ingredients with shortening. Add milk and egg. Batter will be thick. Spread 1/2 the batter in a 9x9-inch pan. Sprinkle generously with brown sugar and cinnamon. Dot with butter. Add rest of batter and repeat the brown sugar, cinnamon and butter. Bake at 350° for 30 minutes.

Cherry Coffee Cake

Kay (Steele) Hansen,
Jo Steele

1/4 lb. oleo
1 c. sugar
2 eggs
1 c. sour cream
1 can cherry pie filling (lg. or
sm., either okay)

1 tsp. baking powder
1 tsp. baking soda
2 c. flour
Pinch of salt

TOPPING:
1/2 c. white sugar

1/2 c. brown sugar
1 tsp. cinnamon

Cream oleo, sugar and eggs. Add sour cream. Blend well. Sift and add dry ingredients. Place half of dough in a greased 9x13-inch pan. Cover with most of pie filling. Add remaining dough and add remaining filling. Combine topping ingredients and sprinkle over dough. Bake at 350° for about 50 minutes.

Welcomed by hungry cattle workers!

Coffee Cake

Janell Barber

1 yellow cake mix
1 pkg. instant vanilla pudding
(dry)
3/4 c. water

1 tsp. vanilla
3/4 c. salad oil
4 eggs
1/2 tsp. almond flavoring

CINNAMON MIX:
1/3 c. sugar

1/2 c. nuts
1 tsp. cinnamon

Mix first 7 ingredients together. Beat with mixer for 8 minutes. Do not grease pan; can use bundt pan or 9x13-inch pan. Combine last 3 ingredients. Sprinkle some of this mixture in bottom of pan. Then alternate with cake mix and cinnamon mix. Bake at 350° for 55 minutes. Do not turn upside-down to cool. Can frost with a light glaze, if you wish.

French Coffee Cake

Sally Nelson

1/2 c. shortening	3 eggs
1/2 c. butter or margarine	3 1/2 c. sifted flour
2 c. sugar	1/2 tsp. salt
1 tsp. vanilla	4 tsp. baking powder
1/2 tsp. black walnut flavoring	1 lg. can evaporated milk

Cream shortening, butter/margarine and sugar. Add flavoring. Beat in eggs, one at a time. Sift together the flour, salt and baking powder. Add flour mixture alternately with the can of evaporated milk, beginning and ending with flour. Grease and flour 2 regular loaf pans. Fill with 1/3 of batter and sprinkle with 1/2 of cocoa mixture. Put on another 1/3 of batter and sprinkle with rest of cocoa mixture. Spread on last 1/3 of batter. Run a knife through batter to kind of marbleize. Bake at 350° for 50 to 60 minutes, when a toothpick comes out clean.

COCOA MIXTURE:

1/3 c. sugar	1 T. cocoa
	2 tsp. cinnamon

Mix together.

Overnight Coffee Cake

Shauna (Christensen) Holaday

1/2 c. margarine	3 c. flour
1 1/2 c. sugar	1 tsp. salt
4 eggs	2 tsp. baking powder
1 tsp. vanilla	1 c. milk
FILLING:	1/2 c. nuts, chopped
1 c. brown sugar	1 T. flour
2 T. margarine	1 tsp. cinnamon

Cream together margarine and sugar. Add eggs and vanilla. Add remaining ingredients and mix well. Put 1/2 of batter in a greased 9x13-inch pan. Sprinkle 1/2 of filling, then rest of batter, and top with rest of the filling. Cover pan and refrigerate overnight. Bake in the morning in a 350° oven for 35 minutes, or until done. Drizzle with powdered sugar icing while still warm.

Peach Pudding Coffee Cake

Elaine Capek

1 (15 oz.) can sliced peaches
 1 tsp. cinnamon
 3/4 c. sugar
 1/2 tsp. salt

1 tsp. baking powder
 1 c. flour
 4 T. butter/margarine, melted
 1/2 c. milk

TOPPING:

3/4 c. sugar
 1 T. cornstarch

1 c. boiling water
 1/2 c. walnuts or pecans (opt.)

Heat oven to 350°. In an 8-inch square pan, slice peaches. Sprinkle with cinnamon. Combine sugar, salt, baking powder and flour in mixing bowl. Blend in butter and combine with milk. Spread batter over peaches. For topping, blend together sugar and cornstarch. Sprinkle over batter. Pour boiling water over top. Sprinkle nuts on top, if desired. Do not stir. Bake for 45 minutes. Yield: 9 servings.

This recipe comes from the Blue Willow Tea Room in Harcourt, IA. It can easily be doubled to make a 9x13-inch cake pan.

Quick Coffee Cake

Bev Dorsey

1/2 c. shortening
 1 1/2 c. sugar
 2 c. sifted flour
 1 1/2 tsp. cinnamon
 2 tsp. baking powder

1/2 tsp. salt
 2 eggs
 1 c. milk
 1 tsp. vanilla

Mix first 4 ingredients together. Set aside 1/2 cup of this mixture. To the remaining mixture, add the last 5 ingredients. Blend slowly and pour into a 9x13-inch greased pan.

TOPPING:

1/2 c. reserved mix
 1 T. flour
 1 T. softened margarine

2 T. brown sugar
 1/4 c. nuts
 1/2 c. butterscotch chips,
 chopped

Mix together and put on top of batter. Bake at 375° for 45 minutes.

Sour Cream Coffee Cake

Denise Barber

1 stick oleo
1 c. white sugar
2 eggs
2 c. flour
1 tsp. baking soda

1 tsp. baking powder
1 tsp. salt
1 c. sour cream
1 tsp. vanilla

TOPPING:

2 T. oleo
1/4 c. white sugar

1/3 c. brown sugar
1 tsp. cinnamon
1 c. chopped pecans

Cream oleo and sugar. Add eggs and blend well. Add flour, baking soda, baking powder and salt. Mix well. Add sour cream and vanilla. Blend until smooth. Pour half of the batter into a greased 9x13-inch glass dish. Sprinkle with half of the topping mixture. Spread remaining batter over topping, then sprinkle the remaining topping over batter. Bake at 325° for 35 to 45 minutes, or until tester comes out clean. Yield: 15 servings.

Streusel Coffee Cake

Leola Larsen

3/4 c. sugar
6 T. shortening
1 egg
2 c. flour

2 tsp. baking powder
1/2 tsp. salt
1 c. milk

STREUSEL MIXTURE:

1/2 c. sugar
2 T. flour

1 to 2 tsp. cinnamon
2 T. melted oleo

Combine streusel mixture and set aside to cool. Cream sugar and shortening until fluffy. Blend in egg. Stir flour, baking powder and salt together. Add alternately with milk. Spread half of batter into a greased 8-inch Pyrex pan. Sprinkle with half of the streusel mixture, then rest of batter. Sprinkle remainder of streusel on top. Store in the refrigerator, covered, overnight. Next morning, allow coffee cake to come to room temperature. Bake at 375° for 30 to 35 minutes. Yield: 9 servings.

Note: May be baked immediately after making, if desired.

Apple Crunch Muffins

Donnis Dressler

1 1/2 c. sifted flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon

1/4 c. shortening
1 egg, beaten
1/2 c. milk
1 c. shredded apple

TOPPING:
1/4 c. brown sugar

1/2 tsp. cinnamon
1/2 c. pecans

Sift together dry ingredients. Cut in shortening with pastry blender until fine crumbs form. Combine egg and milk. Add to dry ingredients all at once, stirring just to moisten. Fold in shredded apples and spoon into muffin cups. Sprinkle with topping.

Apple Streusel Muffins

Michelle Harris

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

2 lg. eggs, beaten
1 c. sour cream
1/4 c. margarine
1 c. finely-diced, unpeeled apples

TOPPING:
1/4 c. sugar
3 T. flour

1/4 tsp. cinnamon
2 T. margarine

In a large bowl, stir together flour, sugar, baking powder, cinnamon, salt and baking soda. Set aside. In a small bowl, beat eggs, sour cream and margarine. Add all at once to dry ingredients, along with apples. Stir just until moistened. Fill muffin tins 2/3-full. Combine topping ingredients. Sprinkle on top. Bake at 375° for 20 to 25 minutes. Yield: 18 muffins.

Banana-Nut Muffins

Donna Phillips

2 c. all-purpose flour
1/4 c. sugar
1 T. baking powder
1/2 tsp. salt
1 c. milk

1 egg, beaten
1/3 c. vegetable oil
3/4 c. mashed banana
1/2 c. chopped walnuts

Preheat oven to 400°. Grease a 12 cup muffin pan. Sift flour, sugar, baking powder and salt into a medium bowl. Make a well in the center. Mix milk, eggs, oil, banana and walnuts in a small bowl. Pour mixture into well. Mix batter just until moistened. Do not overmix. Spoon batter into prepared muffin cups. Bake until a toothpick inserted in center comes out clean, or until muffins are golden brown, about 15 minutes. Yield: 12 muffins.

Blueberry Cream Muffins

Barb Retz

4 eggs	1 tsp. salt
2 c. sugar	1 tsp. baking soda
1 c. vegetable oil	2 tsp. baking powder
1 tsp. vanilla extract	2 c. (16 oz.) sour cream
4 c. all-purpose flour	2 c. fresh blueberries

In a mixing bowl, beat eggs. Gradually add sugar. While beating, slowly pour in oil and add vanilla. Combine dry ingredients; add alternately with the sour cream to the egg mixture. Gently fold in blueberries. Spoon into greased muffin tins. Bake at 400° for 15 minutes, or until done when tested with a toothpick. Yield: 24 muffins.

Marcia's Bran Muffins

Glennnda Nelsen

4 c. All-Bran	3 c. sugar
2 c. 100% bran	1 c. shortening
1 tsp. salt	4 eggs
2 c. boiling water	5 c. sifted flour
1 qt. buttermilk	5 tsp. baking soda

Combine brans, salt and water. Cool. Add buttermilk. Cream sugar and shortening. Add eggs, 1 at a time, and add mixture to bran mixture. Sift and add flour and baking soda. Stir mixture just enough to dampen dry ingredients. Store in refrigerator. Bake in a preheated 375° to 400° oven for 20 to 25 minutes. Yield: about 5 dozen.

Note: Mixture will keep for 4 weeks in refrigerator.

Morning Glory Muffins

Carole Parker

2 c. flour	1 apple, peeled & grated
1/2 c. sugar	1/2 c. raisins
3 tsp. baking powder	1/2 c. chopped nuts
2 tsp. cinnamon	3 eggs
1/2 tsp. salt	1 c. oil
2 c. grated carrots	2 tsp. vanilla

Heat oven to 350°. Sift flour, sugar, baking powder, cinnamon and salt. Stir in carrots, apples, raisins and nuts. In a separate bowl, mix eggs, oil and vanilla. Combine mixtures. Bake in greased muffin tins for 25 minutes. Yield: 14 muffins.

Morning Glory Muffins

Connie Turner

2 c. flour
1 1/4 c. white sugar
2 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. salt
2 c. grated carrots

1/2 c. raisins
1/2 c. nuts
1/2 c. coconut
1 apple, peeled, cored & grated
3 eggs, with 1 c. salad oil
2 tsp. vanilla

Stir into flour mixture until batter is just combined. Spoon into well-greased cups, filling to the top. Bake at 350° for 20 minutes. Yield: about 14 large or 24 regular muffins.

Extremely moist!

Morning Muffins

Connie Rana Scarlett

1/2 c. vegetable shortening
1 c. sugar
1 egg, beaten
1 c. mashed bananas
1/4 tsp. butter flavoring
1 tsp. vanilla flavoring

1/2 tsp. banana flavoring
1 1/2 c. flour
1/2 tsp. nutmeg
1 tsp. baking soda, dissolved in
1 T. water

Cream together the shortening and sugar. Add egg, mashed banana and flavorings. Sift the nutmeg with the flour and add soda water. Bake at 350° for 20 to 25 minutes.

Lemon Muffins

Connie Turner

1 c. flour
1/2 c. sugar
1 heaping tsp. baking powder
1 tsp. salt
1/4 c. melted butter

1/2 c. fresh lemon juice
2 eggs
Finely-grated lemon rind
(1 lemon)

Combine dry ingredients and blend well. Melt butter. Remove from heat and stir in lemon juice, eggs and lemon rind. Stir egg mixture into dry ingredients and stir only to moisten. Bake at 375° for 15 to 20 minutes, until nicely browned. Remove from pan while warm and dip in topping.

TOPPING:
1/4 c. melted butter

1 T. lemon juice
1/2 c. white sugar

Combine melted butter and lemon juice. Measure sugar in a separate dish. Dunk top of muffins into butter, then sugar.

Oatmeal-Apple-Raisin Muffins

Natalie Hansen

1 egg
3/4 c. milk
1 c. raisins
1 chopped apple
1/2 c. oil
1 c. flour

1 c. quick oatmeal
1/3 c. sugar
3 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg
2 tsp. cinnamon

Beat egg; stir in remaining ingredients, mixing just to moisten. Pour into 12 greased muffin cups until 3/4-full. Bake at 400° for 15 to 20 minutes. Serve cool or piping hot with butter.

Used for Best of Iowa at Fair!

Rhubarb Muffins

Mary Lou Kraus

1 c. sugar
1/4 tsp. salt
3 T. margarine, softened
2 eggs
3/4 c. sour milk or buttermilk

1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
3 c. chopped rhubarb

Blend sugar, salt and softened margarine. Add eggs and beat well. Add sour milk and vanilla. Blend well. Stir in flour and baking soda, and blend. Fold in rhubarb. Fill paper-lined muffin cups 3/4-full. Bake at 375° for 20 to 25 minutes, or until done. If desired, frost with powdered sugar icing while warm. Yield: 18 to 20 muffins.

Note: To sour milk, place 1 tablespoon vinegar in measuring cup and fill with milk.

Banana Bread

Lisa Bailey,
Wiota, IA

1 c. sugar
1/2 c. margarine, melted
2 eggs
3 ripe bananas, mashed
3 T. milk, stir into mashed
bananas

1 tsp. baking soda
2 c. flour
1/4 tsp. vanilla
1 tsp. cinnamon
1/2 c. chopped nuts (opt.)

Preheat oven to 350°. Combine sugar, melted margarine and eggs, mixing well after each egg is added. Fold in mashed bananas and milk, then the vanilla. Add the dry ingredients, putting in 1 cup of flour at a time. Stir in nuts last. Bake in a greased loaf pan for 1 hour.

Banana Bread

Darnell Kinzie

1/2 c. shortening
2 eggs
3 lg. ripe bananas
1 c. sugar

1/2 c. crushed black walnuts
(opt.)
2 c. flour
1 tsp. baking soda
Pinch of salt

Combine first 5 ingredients. Sift and stir flour, baking soda and salt. Pour into a large bread pan and bake at 350° for 1 hour, or until top center is done.

Banana Bread

Irene Blazek Pauley,
Woodbine, IA

2 c. flour
1 c. sugar
1/2 c. shortening

3 bananas
4 T. milk
1 tsp. baking soda

Mix together thoroughly. Bake in a loaf pan at 350° for 1 hour.

Banana Bread

Faye Nelsen

1/4 c. shortening
1 c. sugar
1 beaten egg
1/4 tsp. salt

1 1/2 c. flour
1 tsp. baking soda
3 mashed bananas (1 c.)
Nuts

Beat shortening and sugar. Add egg and beat again. Mix flour, salt and baking soda. Add alternately with mashed banana. Bake in a bread pan at 350° for 45 minutes, or until toothpick inserted in center comes out clean.

Banana-Cherry Chip Bread

Virginia (Steele) Jensen

1/2 c. butter
1 c. sugar
2 eggs
2 to 3 crushed ripe bananas
2 c. flour
1 tsp. baking soda

1/4 to 1/2 c. chopped nuts
1/4 to 1/2 c. chopped
maraschino cherries
1/4 to 1/2 c. mini chocolate
chips

Cream butter and sugar. Add eggs and beat. Add bananas. Add flour and baking soda. Mix. Add nuts, cherries and chips. Bake in 1 large loaf for 1 hour, or bake in 3 No. 2 cans for 40 minutes at 350°.

☆ **Banana Nut Bread**

Ruth I. Eddy

1 tsp. salt
 2/3 c. shortening
 2 1/2 c. flour
 1 2/3 c. sugar
 1 1/4 tsp. baking powder

1 tsp. baking soda
 1 1/4 c. sieved bananas
 2/3 c. buttermilk
 1/2 c. eggs (2)
 2/3 c. chopped nutmeats

Stir shortening just to soften. Sift in dry ingredients. Add bananas and half the buttermilk. Mix well until all flour is dampened. Beat for 2 minutes. Add remaining buttermilk and eggs. Beat for 2 minutes longer. Fold in nuts. Bake in 2 paper-lined pans (4 x 9 x 1 1/2-inches) at 350° for 50 to 60 minutes, or until done.

Banana-Pumpkin Bread

Virginia (Steele) Jensen

3/4 c. butter
 1 1/4 c. sugar
 3 eggs
 3/4 c. pumpkin
 3/4 c. mashed bananas

3 c. flour
 1 1/2 tsp. baking soda
 1 tsp. pumpkin pie spice
 1 tsp. nutmeg
 1/2 c. nuts

Cream butter and sugar; add eggs, pumpkin and bananas. Stir in dry ingredients. Bake at 350° for 45 minutes. Yield: 2 small loaves.

☆ **Diabetic Banana-Nut Bread**

Libby Griffin

1 3/4 c. flour
 2 tsp. baking powder
 1/2 tsp. salt
 1/4 tsp. baking soda
 1/2 c. nuts

1/4 c. melted shortening
 2 eggs
 4 tsp. Sweet 10
 1 tsp. vanilla
 2 mashed ripe bananas, folded in

Bake for 1 hour and 10 minutes at 350°. Yield: 1 loaf in a 5x9x3-inch pan.

Grape-Nuts (Quick) Bread

Mildred Hansen

- | | |
|---|-----------------------------------|
| 1 c. Grape-Nuts (not the flakes) | 2 level tsp. baking powder |
| 2 c. sour milk | 1 level tsp. baking soda |
| 1 c. sugar | 1/4 tsp. salt |
| 2 eggs | 1 T. melted shortening |
| 4 c. flour | |

Soak Grape-Nuts in sour milk for 1 hour. Add sugar and eggs. Add other sifted dry ingredients, then add melted shortening (butter or margarine). Place in 2 greased and floured loaf pans. Bake for 1 hour in a 350° oven. Yield: 2 loaves.

Note: If you don't have sour milk, add 1 teaspoon vinegar to each cup of sweet milk.

Herbed Onion Bread

Judy Marnin

- | | |
|--------------------------------------|-------------------------|
| 1 1/2 c. finely-chopped onion | 1 c. milk |
| 2 T. butter or margarine | 1 tsp. basil |
| 3 c. baking mix | 1 tsp. dill weed |
| 1 egg | |

Sauté onion in butter or margarine until tender. Combine with remaining ingredients, mixing just until blended. Spoon into a greased 5x9-inch loaf pan. Bake at 350° for 55 to 60 minutes.

Irish Soda Bread

Lori Turner Halligan

- | | |
|---------------------------|-----------------------------|
| 3 c. flour | 2 eggs |
| 1 T. baking powder | 1 1/2 c. buttermilk |
| 1 tsp. baking soda | 3 T. melted butter |
| 1/4 tsp. salt | 1/2 c. raisins |
| 2/3 c. sugar | 1/4 c. caraway seeds |

Sift flour, baking powder, baking soda and salt into a large bowl. Mix sugar, eggs and buttermilk in blender for 1 minute. Add to flour mixture, stirring well. Add melted butter, raisins and caraway seeds, and stir again. Put into a greased 5x9-inch loaf pan and bake at 350° for 1 hour to 1 hour and 15 minutes.

This is the traditional accompaniment to corned beef and cabbage for St. Patrick's Day.

Lemon-Poppy Seed Bread

Darnell Kinzie

1 pkg. instant coconut pudding	1/2 c. oil
1 lemon cake mix	1 c. warm water
4 eggs	1/4 c. poppy seeds

Mix all ingredients, except poppy seeds, well. Stir in poppy seeds. Grease and flour 1 large loaf pan. Bake at 350° for 40 minutes.

Orange Bread

Elaine Capek

2 1/4 c. sifted flour	3/4 c. chopped walnuts or pecans (opt.)
2 1/4 tsp. baking powder	2 T. shortening (melted) or oil
1/4 tsp. baking soda	3/4 c. orange juice
3/4 tsp. salt	1 beaten egg
3/4 c. sugar	1 T. grated orange peel

Sift dry ingredients into a large mixing bowl. Add nuts, shortening, orange juice, egg and grated peel. Stir until mixture is dampened, but not smooth. Pour into a 5x9x2-inch loaf pan. Sprinkle a little sugar on top of loaf before baking. Bake at 350° for 70 minutes. Cover with another pan for the first 20 minutes so loaf won't crack.

Poppy Seed Bread

Natalie Hansen,

Karla Larsen, Joni Wahlert Bollinger

3 c. flour	1 1/2 tsp. butter flavoring
1 1/2 tsp. baking powder	3 eggs
2 1/4 c. sugar	1 1/2 c. milk
1 1/2 tsp. almond flavoring	1 1/8 c. oil
1 1/2 tsp. vanilla flavoring	1 1/2 T. poppy seeds

GLAZE:

1/2 c. orange juice	1/2 tsp. almond flavoring
3/4 c. sugar	1/2 tsp. vanilla flavoring
	1/2 tsp. butter flavoring

Mix first ingredients for 1 to 2 minutes with an electric mixer. Pour into 4 small greased loaf pans or regular-sized pans. Bake at 350° for 1 hour, or until toothpick comes out clean. Cool for 5 minutes and pour glaze while still in pans. Let stand for 5 minutes more. Remove from pans.

Variation: Karla's recipe does not use the glaze.

A great 4-H project!

Pork and Bean Bread

Edna Christensen

1 c. raisins
1 c. boiling water
3 eggs
1 c. oil
2 c. sugar
1 (16 oz.) can pork & beans
3 c. flour

1 tsp. cinnamon
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1 c. nuts

Mix raisins with boiling water; stir and set aside. Beat eggs, oil, sugar, and pork and beans until beans are broken up. Add flour and rest of dry ingredients to bean mixture. Add vanilla and nuts. Drain raisins and add, stirring to mix well. Pour batter into 3 well-greased loaf pans. Bake in a 325° oven for 50 to 60 minutes.

Abelskiver

Annabel Petersen

(Danish)

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

1 c. milk
1/2 c. heavy cream
4 egg yolks

Put all in a bowl and beat. Beat the egg whites stiff; fold into batter and bake in abelskiver pan with 1/2 teaspoon oil in each cup.

Danish Aebleskivers

Dean Hansen

3 egg yolks
2 tsp. sugar
1/2 tsp. salt
2 c. buttermilk

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
3 beaten egg whites

Beat the first 4 ingredients together, then add the 3 dry ingredients. Fold in the beaten egg whites. Heat the aebleskiver pan; add a few drops of oil in each cup, then add enough batter to fill the cup. When one side gets done, flip over to the other and take off when center is not doughy.

A Hansen Family Tradition!

Mom's Danish Abelskiver

Jane Hansen

3 egg yolks, beaten
2 c. milk
1/2 c. whipping cream
1 T. sugar

1 tsp. salt
2 1/4 tsp. baking powder
2 1/2 c. flour, sifted
3 egg whites, beaten stiffly

Beat egg yolks; add milk and cream. Then add sugar, salt, baking powder and flour. Beat egg whites until very stiff. Fold beaten egg whites into the batter. Spray abelskiver pan with cooking spray. (Cover pan well with spray before each batch is baked.) Bake in abelskiver pan until golden brown. Yield: about 4 dozen.

Frozen Bread Dough

Virginia Thelen

Frozen Bread Dough Buns: Use 2 loaves of frozen dough. Thaw about 1 hour and then slice in 1-inch for buns. Let rise until doubled and bake in a greased pan, 9x13-inches, for 25 to 30 minutes.

Frozen Bread Dough Made Into Cinnamon Pecan Rolls: Thaw about 1 hour, 2 frozen loaves. Press out on a greased flat surface, 1/2-inch thick; spread the dough with 2 tablespoons butter, 1/2 cup brown sugar and cinnamon. Butter a 9x13-inch pan really thick; add 1/2 cup brown sugar, 1/2 cup dark syrup and 1 cup pecans on the bottom of pan. Bake for 25 to 35 minutes at 350°. Turn these over on a cookie sheet when taken out of the oven.

Frozen Bread Dough for a Pizza Crust: Thaw about 2 hours and press in a well-greased cookie sheet; put favorite topping on, after the pizza sauce and cheese. Bake at 350° for 20 to 30 minutes, when all is golden brown.

Big Soft Pretzels

Kimberly Jensen

HOT ROLL MIX:

5 lb. all-purpose flour
1 1/4 c. sugar

4 tsp. salt
1 c. instant nonfat dry milk

Store in refrigerator. Use within 6 to 8 months. Yield: 22 cups.

PRETZELS:

1 T. active dry yeast
1 1/2 c. lukewarm water
2 eggs, beaten

1 egg, beaten
1/2 c. vegetable oil
5 to 6 c. Hot Roll Mix
2 T. coarse salt or poppy seeds

Lightly grease 2 baking sheets. In a large bowl, dissolve yeast in lukewarm water. Blend in 2 eggs and oil. Add 5 cups of Hot Roll Mix. Stir well. Add additional Hot Roll Mix to make a soft, but not too sticky dough. Knead about 5 minutes, until smooth. Roll pieces of dough into ropes about 1/2-inch diameter and 18 to 24 inches long. Form into pretzel shapes.

For pretzel sticks, cut dough into 5- to 6-inch lengths. Place on pans. Preheat oven to 425°. Put on egg and sprinkle with salt.

Stromboli Bread

Nathan Hansen

**1 loaf frozen bread dough (or
homemade bread dough)**

Vegetable oil

1/4 lb. salami

1/4 lb. thinly-sliced ham

1 green pepper

**1/4 lb. thinly-sliced Swiss or
Mozzarella cheese**

1/4 lb. thinly-sliced pepperoni

1/4 lb. mushrooms

Allow dough to thaw. Sauté green pepper and mushrooms in butter. Roll out dough into a rectangle on a lightly-floured surface. Liberally oil both sides of dough. Cover surface with ham, salami, pepperoni, cheese and sautéed green pepper, any order. Roll filled dough, starting with short side. Place on a greased cookie sheet, seam-side-down. Tuck ends under. Let rise a bit and then bake for 35 to 45 minutes at 350°. Slice 3/4-inch thick or so.

A real treat! A favorite recipe from Rhonda Artist.

Killer Bread

Sally Nelson

1 c. mayonnaise

**1 1/2 tsp. minced garlic, about
2 cloves**

Butter or margarine

1 c. grated Parmesan cheese

**1 (1 lb.) round sourdough bread,
halved horizontally**

Mix mayonnaise, Parmesan cheese and garlic in a mixing bowl. Arrange 2 halves of bread on a cookie sheet. "Butter" each half and broil until crisp and lightly browned. Spread Parmesan cheese mixture on bread and broil until top is puffed and lightly browned. Yield: 12 servings.

Variation: You can also use a 1-pound loaf of French bread, cut lengthwise.

Good with spaghetti or as an appetizer.

Cheesy Garlic Bread

Donna Phillips

**1 med. loaf French bread,
unsliced**

**1/2 c. butter or margarine,
softened**

2 cloves garlic, halved

1 tsp. dried parsley

1/3 c. grated Parmesan cheese

Preheat oven to 375°. Cut slices down the length of bread loaf at 1-inch intervals, without cutting all the way through. Rub slices and top of loaf with cut-sides of garlic halves. Mince garlic. Combine butter, garlic, parsley and Parmesan in a small bowl. Spread butter mixture between bread slices and on top of loaf. Wrap bread in foil, leaving top partially uncovered. Bake until heated through, about 15 minutes.

Cheese-Garlic Bread

Audrey Smith

1 c. butter or margarine

1/2 tsp. parsley flakes

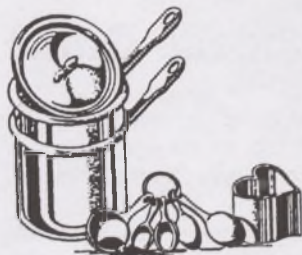
2 to 3 cloves garlic, minced

1/4 c. Parmesan cheese

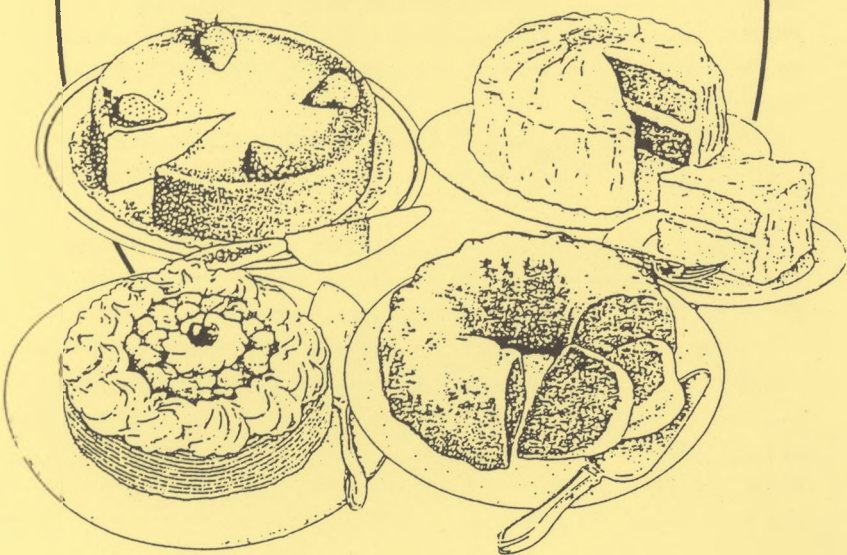
1 loaf French bread

Combine and refrigerate until ready to use. Remove 1/2 hour before ready to use to soften butter. Cut French bread diagonally; careful not to cut all the way through. Spread butter/cheese/garlic mixture into each crevice; cover with aluminum foil and bake in a 350° oven for 10 to 15 minutes, or until heated throughout.

Notes & Recipes



Bars, Cakes & Frostings



BARs, CAKES
& FROSTINGS

We Were Before....

We were before television, before penicillin, the pill, polio shots, antibiotics, and frisbees. Before frozen foods, nylon, dacron, and Xerox. We were before radar, florescent lights, credit cards, and ball point pens. For us, time-sharing meant togetherness, not computers. A chip meant a piece of wood; hardware meant hardware; software wasn't even a word. In those days, bunnies were small rabbits and rabbits were not Volkswagens.

We were before Batman, Rudolph the Red-nosed Reindeer and Snoopy. Before DDT and vitamin pills, disposable diapers, jeeps and the Jefferson nickel. Before Scotch tape, M & M's, the automatic shift, and Lincoln Continentals.

When we were in college, pizzas, Cherrios, fresh orange juice, instant coffee, and McDonalds were unheard of. We thought Fast Food was what you ate during Lent.

We were before pantyhose and drip-dry clothes. Before ice makers and dishwashers, clothes dryers, freezers, and electric blankets. Before men wore long hair and earrings and women wore tuxedos. We got married first and then lived together - How quaint can you be?

In our day, cigarette smoking was fashionable, grass was mowed, coke was something you drank and pot was something you cooked in.

We were before coin vending machines, jet planes, helicopters, and interstate highways. In 1935 "made in Japan" meant junk; and the term "making out" referred to how did you do on the exam.

In our times, there were five-and-ten cent stores where you could buy things for five and ten cents. For just one nickel you could ride the streetcar, make a phone call, buy a coke, or buy enough stamps to mail one letter and two postcards. You could buy a new Chevy coup for \$600, but who could afford that in 1935? Nobody. A pity, too, because gas was 11 cents a gallon.

We were not before the difference between the sexes was discovered, but were before sex changes. We just made do with what we had.

SO IT WAS IN 1935!

Bars, Cakes & Frostings

Angel Food Bars

Athelea Heath, Carolyn Steele,
Mabel Hobbs, Denise Barber

1 angel food confetti cake mix

1 can lemon pie filling

Do not mix angel food as per box. Put dry mix in bowl; add lemon pie filling, then the confetti package. Pour into ungreased cookie sheet. Bake at 350° for 40 minutes.

Variations:

- Carolyn Steele bakes her for 15 minutes, then frosts with cream cheese or powdered sugar frosting.
- Mabel Hobbs says do not mix with electric mixer. She frosts hers with powdered sugar icing flavored with lemon extract and tinted yellow, and calls them EZ Lemon Bars.

Applesauce Bars

Mona Christensen

1 c. sugar

1/4 c. brown sugar

2 sticks oleo

1 tsp. vanilla

1 tsp. baking soda

1 c. cooked applesauce

2 c. flour

Cream together sugars and butter; add vanilla. Add the baking soda to the applesauce; add to the mixture. Add the flour; mix. Put in a jellyroll pan; sprinkle the top with 1/2 cup sugar and 1/2 teaspoon cinnamon. Bake at 350° for 30 minutes.

Apricot-Pineapple Bars

Mary Lou Kraus

3/4 c. butter

1 c. firmly-packed brown sugar

1 3/4 c. sifted flour

1 tsp. salt

1/2 tsp. baking soda

1 1/2 c. rolled oats

1 can apricot-pineapple pie filling

Thoroughly mix butter and brown sugar together. Add sifted flour, baking soda and salt. Stir in rolled oats; mix until crumbly. Press half into bottom of a 9x13-inch pan. Spread with pie filling. Cover with crumbs, patting lightly. Bake in 400° oven for 25 minutes. Let cool; cut into bars.

Banana Bars

Ruby Krakau

1 c. margarine	1 tsp. baking soda
1 c. sugar	1 tsp. baking powder
3 eggs	1/2 tsp. salt
3 lg. or 4 sm. bananas, mashed	1 tsp. vanilla
1/2 c. buttermilk	1/2 c. nuts (opt.)
3 c. flour	

Cream the 1 cup margarine and sugar; add the 3 eggs and mashed bananas. Next, stir in buttermilk; add your dry ingredients and vanilla. Pour into a greased 10x15-inch pan. Bake 20 minutes or until done, at 350°.

Banana Bars

Rita Taylor Bruns

1/2 c. butter, softened	1 tsp. vanilla
2 c. sugar	2 c. flour
3 eggs	1 tsp. baking soda
1 1/2 c. mashed bananas	

Mix ingredients with mixer. Pour onto a large greased cookie sheet. Bake at 350° until light brown, about 20 minutes. Cool. Frost with cream cheese frosting.

Blonde Brownies

Gloria (Steele) Thielking

2 2/3 c. sifted flour	2 1/2 c. (1 lb.) brown sugar
2 1/2 tsp. baking powder	3 eggs
1/2 tsp. salt	1 c. chocolate chips
2/3 c. oleo	

Sift together flour, baking powder and salt; set aside. Melt in a large saucepan, oleo. Add and blend well, brown sugar. Let cool, approximately 10 minutes. Beat in eggs, one at a time. Add flour mixture. Spread into a greased 10x15x1-inch pan. Sprinkle chocolate chips on top. Bake at 350° for 25 to 30 minutes.

Brownies

Stacy Chesnut,
Atlantic, IA

1 1/2 sticks oleo
2 c. sugar
4 beaten eggs
1/2 tsp. salt

1 tsp. vanilla
1 1/4 c. flour
1/2 c. cocoa
3/4 c. nuts

ICING:

1/2 c. oleo
1 1/3 T. cocoa

2 T. cream
1 tsp. vanilla
3/4 lb. powdered sugar

Beat together oleo and sugar. Add beaten eggs, salt and vanilla; blend. Mix in flour and cocoa. Add nuts. Bake in a greased 9x13-inch pan at 350° for 25 to 30 minutes.

Icing: Melt oleo; add cocoa and cream. Mix well. Beat in powdered sugar. Spread over cooled brownies.

Brownies

Sheryl Boysen,
Megan Turner

1 1/2 c. flour
2 c. sugar
1/2 tsp. salt
1/2 c. cocoa

1 c. margarine
2 tsp. vanilla
4 eggs
Nuts (opt.)

Soften margarine. Add eggs, sugar and vanilla; mix well. Add remaining ingredients; stir well. Add nuts. Pour into a 9x13-inch greased pan. Bake at 350° for 25 to 30 minutes. After baking, top with powdered sugar or marshmallow creme and chocolate frosting.

Easy and delicious.

Brownies

Kay (Steele) Hansen

1 stick oleo
2 sq. chocolate
1 c. sugar
2 eggs, beaten
3/4 c. flour

1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
Nuts, as desired

FROSTING:

1 c. sugar
1/4 c. milk

1/4 c. oleo
1/2 c. chocolate chips
1 c. marshmallows

Melt together the oleo and chocolate. Add the sugar; stir until cool. Add the eggs, mixing well. Add the flour, baking powder, salt, vanilla and nuts. This can be mixed in the same saucepan. Bake in a 7x11-inch pan in moderate oven for 15 minutes at 350°.

Frosting: Cook for 2 minutes, sugar, milk and oleo. Add the chips and marshmallows. Spread on cooled brownies.

Good and quick. Frosting tastes fudgey!

Buttermilk Chocolate Bars

Jo Steele,

Mrs. Paul Barber, Mrs. Kenneth Armstrong,
Mrs. Fred Ehrman, Jr., Kay Steele Hansen

2 c. sifted flour
2 c. sugar
4 T. cocoa
1 c. water
1/2 c. salad oil

1/2 c. margarine
2 eggs
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla

Sift flour, sugar and cocoa into a large bowl. Put the water, margarine and salad oil into a small saucepan; bring to a boil. Pour this over the dry ingredients in the bowl; stir until well blended. Beat in the rest of the ingredients; pour into a greased or Teflon 11x18-inch sheet pan. Bake approximately 20 minutes in a 375° oven.

FROSTING:

1/2 c. margarine
3 1/2 T. cocoa
1/3 c. milk

1 lb. powdered sugar
1 tsp. vanilla
1 c. chopped nuts (opt.)

Bring margarine, cocoa and milk to a boil. Cool. Add powdered sugar and vanilla. Spread on cake; sprinkle with nuts, if desired.

☆ Butterscotch Bars

Anna Mary Nelson

1 c. sugar
2 beaten eggs

3/4 c. oleo

Cook 5 minutes, stirring constantly. Burns easily, Cool.

Add:

2 1/2 c. graham cracker crumbs
2 c. mini marshmallows

1 c. coconut
1/2 c. nuts

Mix together. Pat into a 9x13-inch pan. Melt a 12-ounce package butterscotch chips with 1/2 cup peanut butter. Spread on top.

Butterscotch Brownies

Grace Evans

1/2 c. butter
2 c. brown sugar
2 eggs
2 tsp. vanilla

1 c. flour
2 tsp. baking powder
1 tsp. salt
1 c. finely-chopped nuts

Melt butter in a saucepan. Stir in brown sugar until mixed; cool slightly. Beat in eggs and vanilla. Sift, then measure flour. Presift it with baking powder and salt. Stir flour mixture into butter mixture. Add nuts. Pour into a greased 9x13-inch pan. Bake at 350° for 30 minutes.

Caramel Peanut Bars

Jan (Anderson) Ehrman

1 1/2 c. quick-cooking oats
1 1/2 c. all-purpose flour
1 1/4 c. packed brown sugar
3/4 tsp. baking soda
1/4 tsp. salt

3/4 c. butter or margarine,
melted
14 oz. caramels
1/2 c. whipping cream
9 oz. chocolate chips
3/4 c. chopped peanuts

Combine the first 5 ingredients; stir in butter. Set aside 1 cup for topping. Press remaining mixture into a greased 9x13x2-inch baking pan. Bake at 350° for 10 minutes, or until lightly browned. Meanwhile, combine caramels and cream. Cook over low heat or microwave until caramels are melted, stirring often. Sprinkle chocolate chips and peanuts over crust; add caramel. Sprinkle remaining oat mixture on top. Bake for 15 to 20 minutes, or until top is golden brown. Yield: 3 dozen.

Caramel Pecan Dream Bars

Ruth Brown

1 pkg. yellow cake mix
1/3 c. margarine, softened
2 eggs
1 (14 oz.) can Eagle Brand milk

1 tsp. vanilla
1 c. chopped pecans
1 c. Heath Bits-O-Brickle baking chips

Cream cake mix, butter and 1 egg; mix until crumbly. Press into a 9x13-inch greased pan. Beat milk, 1 egg and vanilla until blended. Stir in nuts and chips. Pour over cake mix in pan, spreading to cover. Bake at 350° for 25 to 35 minutes. Cut into 24 bars when cool. Will be thin when done.

Very good!

Caramel Rice Krispie Bars

Dawn Turner Harder

LAYER 1:
1/4 c. margarine

6 c. Rice Krispies
6 c. mini marshmallows

Melt margarine. Add marshmallows; melt together. Add Rice Krispies. Pat into a buttered 9x13-inch pan and an 8x8- or 9x9-inch pan.

LAYER 2:
3/4 c. margarine
1 bag caramels

1 (13 oz.) can sweetened condensed milk

Slowly melt together; pour over first layer. Refrigerate 50 minutes.

LAYER 3: Same as first layer; Pour over caramel layer. Keep refrigerated.

Note: If you want thicker caramel layer, only make the 9x13-inch pan and use 4 cups Rice Krispies and marshmallows. I prefer this way, you get more bars and the caramel is not so thick.

Cheesecake Brownies

Jan Christensen

1 (19.8 oz.) pkg. fudge brownie mix
1 (8 oz.) pkg. cream cheese, softened

1/3 c. sugar
1 egg
1/2 tsp. vanilla

Prepare brownie mix as directed on package. Pour into a 9x13-inch baking pan. Beat cream cheese with electric mixer on medium speed until smooth. Add sugar, mixing until blended. Add egg and vanilla; mix just until blended. Pour cream cheese mixture over brownie mixture; cut through batter with a knife several times for marbled effect. Bake at 350° for 35 to 40 minutes, or until cream cheese mixture is lightly browned. Cool; cut into squares. Yield: 24.

Cherry Bars

Carolyn Symonds,

In Memory of Arlene Symonds;

Jo Steele

1 c. oleo
1 3/4 c. sugar
4 eggs
1 tsp. vanilla

2 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 can cherry pie filling

FROSTING:

1 c. powdered sugar
1 tsp. margarine, melted

Milk
1/2 tsp. vanilla

Beat oleo, sugar, eggs and vanilla together. Stir in flour, baking powder and salt; beat well. Spread in a greased 11x17-inch pan, saving about 1 1/2 cups batter for top. Spread pie filling over dough. Drop rest of dough by spoonfuls; spread out a little. Bake in 350° oven for 30 minutes. When cool, drizzle with powdered sugar frosting.

Variation: Jo Steele calls hers "MaDonna Nisson's Cherry Bars" and uses 3 cups flour and 1/2 teaspoon salt, and reserves 1 cup batter for top.

Cherry Dream Bars

Virginia (Steele) Jensen

1 pkg. white cake mix
1 1/2 c. oats
1/2 c. soft butter
1 egg

1 (21 oz.) can cherry pie filling
1/2 c. chopped nuts
1/4 c. brown sugar

Set oven to 350°. Grease a 9x13-inch pan. In a large bowl, combine cake mix, 6 tablespoon butter and 1 cup oats; mix until crumbly. Reserve 1 cup crumbs. Add 1 egg; mix until blended. Press into pan; pour cherries over crust. To reserved crumbs, add remaining 1/4 cup oats, 2 tablespoons butter, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherries. Bake 30 to 40 minutes. Cool completely.

Microwave: Same as above, only put in glass 9x13-inch pan. Microwave at 7% POWER for 12 to 14 minutes, giving dish 1/4 turn twice during cooking.

Cherry Mash Bars

Irene Blazek Pauley,
Woodbine, IA

1/2 c. butter	1 tsp. vanilla
2 c. sugar	12 oz. chocolate chips
12 lg. marshmallows	3/4 c. chunky peanut butter
2/3 c. evaporated milk	2/3 c. chopped peanuts
10 oz. cherry chips	

Combine butter, sugar, marshmallows and milk in a saucepan. Bring to a boil; boil 5 minutes. Add cherry chips and vanilla. Spread in a buttered 9x13-inch pan; chill. Melt chocolate chips and peanut butter. Spread over chilled layer. Top with peanuts.

These were a favorite of my classmate at AHS (class of '88), Julie (Waters) Plowman. My mom made them for her every year for her birthday, and also for graduation.

Cherry Squares

Arlene Wedemeyer

2 1/2 c. flour	2/3 c. milk
1 c. shortening	1 egg yolk
2 T. sugar	1 can favorite pie filling
1 tsp. salt	

Mix the first 4 ingredients with a pastry blender. Mix egg yolk into the milk. Pour milk mixture into the dry ingredients. Divide dough in half. Press 1/2 of the dough into a cookie sheet. Roll other half of dough between waxed paper until it is the size of the cookie sheet. Place favorite pie filling onto dough in cookie sheet. Top with other crust; seal the edges together. Bake 25 to 30 minutes in a 350° oven. Cool; frost with powdered sugar frosting.

Chewy Brownies

LaRue Wheelock

2 c. sugar	1/4 c. cocoa
1 c. butter, melted	4 eggs
2 tsp. vanilla	1 1/2 c. flour
1 tsp. salt	

Mix well; pour into a well-greased cookie sheet. Bake at 350° for 20 minutes. Do not overbake.

Chewy Chip 'N Nut Bars

Linda Marek

- | | |
|-------------------------------------|---|
| 1 c. soft-type margarine | 1 tsp. vanilla |
| 1 3/4 c. brown sugar, firmly packed | 2 c. flour |
| 2 eggs | 1 T. instant coffee (powder) |
| 2 tsp. baking powder | 1 c. chopped nuts |
| 1/2 tsp. salt | 1 (6 oz.) pkg. semi-sweet chocolate chips |

Place all ingredients, except nuts and chocolate pieces, in a large mixing bowl. Mix on lowest speed of mixer or by hand until well blended, scraping side and bottom of bowl constantly. Stir in 1/2 of the nuts and chocolate pieces. Coat a 10x15x1-inch jellyroll pan with soft-type margarine. Spread mixture evenly in pan. Sprinkle top with remaining nuts and chocolate pieces. Bake 20 to 25 minutes at 350°. Cool. Cut in bars, 1 1/4 x 2 1/2 inches.

Chocodiles

Sally Nelson

- | | |
|-----------------------------|----------------|
| 1 1/4 c. brown sugar | 1 tsp. vanilla |
| 1/2 c. butter or margarine | 1 egg |
| 1/2 c. shortening | 2 1/2 c. flour |
| 1/3 c. chunky peanut butter | 1/2 tsp. salt |

Mix together the brown sugar, shortening, peanut butter, vanilla and egg. Mix in the flour and salt; mix together. Press dough into an ungreased 9x15-inch pan. Bake at 350° for 15 to 20 minutes, until light brown. Cool slightly; spread on the frosting.

TOPPING:

- | | |
|-----------------------------|-------------------------------------|
| 6 oz. chocolate chips | 1/2 c. slightly-crushed corn flakes |
| 1/2 c. chunky peanut butter | |

Melt the chocolate chips; stir in the peanut butter and corn flakes. Spread over cookie layer; cool until almost set. Cut into bars. Cool completely.

Chocolate Butterscotch Squares

Mary Brenton

- | | |
|----------------------------------|---------------------------|
| 1 1/2 c. crushed graham crackers | 1 pkg. chocolate chips |
| 1 can sweetened condensed milk | 1 pkg. butterscotch chips |

Mix well; press into a very well greased 9-inch square pan. Bake at 350° for 30 to 35 minutes.

Chocolate Caramel Bars

Georgia Jessen

2 1/4 c. flour (reserve 1/4 c.)
 2 c. quick oatmeal
 1 1/2 c. packed brown sugar
 1 tsp. baking soda
 1/2 tsp. salt

1 1/2 c. cold oleo or butter
 2 c. semi-sweet chocolate chips
 1 c. pecans, chopped
 1 (12 oz.) jar caramel topping

Combine 2 cups flour, oats, brown sugar, baking soda and salt. Cut in shortening until crumbly. Reserve 1/2 of this; press remaining half into a 9x13-inch pan. Bake in 350° oven for 15 minutes. Sprinkle with chocolate chips and pecans. Whisk the 1/4 cup flour in your caramel topping until smooth. Drizzle over chips and nuts. Sprinkle reserved crumbs over top of this. Bake 18 to 20 minutes in 350° oven. Cool for 2 hours.

☆ Chocolate Creams

Anna Wedemeyer,

Esther Hazard

1 1/2 c. brown sugar
 1/2 c. melted butter
 1/2 c. milk
 1 egg, beaten
 1 c. nutmeats
 1 1/2 c. flour

1/2 tsp. baking soda
 3 T. cocoa
 1/3 c. hot water
 1 tsp. vanilla
 1/4 tsp. salt

ICING:

2 c. powdered sugar
 3 T. cocoa

3 T. coffee or hot water
 4 T. melted butter
 2 T. cream

Cream brown sugar and melted butter. Add milk, beaten egg, flour, salt and nutmeats. Mix together baking soda, cocoa, vanilla and hot water; add to first mixture. Pour in jellyroll pan. Bake 15 minutes at 350°.

Icing: Mix powdered sugar and cocoa. Add rest of ingredients; beat until smooth. Ice cooled creams.

Chocolate Crunch Brownies

Jacquie Aupperle,

Jackie Anderson,

Connie Alff Riesselman

1 c. butter or margarine,
softened
2 c. sugar
4 eggs
6 T. baking cocoa
1 c. all-purpose flour
2 tsp. vanilla

1/2 tsp. salt
1 (7 oz.) jar marshmallow creme
1 c. creamy peanut butter
2 c. (12 oz.) semi-sweet
chocolate chips
3 c. Rice Krispies cereal

In a mixing bowl, cream butter and sugar; add eggs. Stir in cocoa, flour, vanilla and salt. Spread into a greased 9x13-inch pan. Bake at 350° for 25 minutes, or until tests done. Cool. Spread marshmallow creme over cooled brownies. In a small saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly. Remove from heat; stir in cereal. Spread over marshmallow layer. Chill before serving. Store in the refrigerator. Yield: 3 dozen.

Note: I melt my chocolate chips and peanut butter in the microwave for 1 1/2 minutes instead of melting on the stove in a saucepan!

Chocolate Marble Squares

Marcia Rabe

1/2 c. margarine, softened
6 T. white sugar
6 T. brown sugar
1/2 tsp. vanilla
1 egg

1 c. + 2 T. flour
1/2 tsp. baking soda
1/4 tsp. salt
1 c. chocolate chips (semi-
sweet or milk chocolate)

Preheat oven to 375°. With mixer, blend margarine, sugars and vanilla. Beat in egg. Add flour, baking soda and salt; mix well. Spread in a greased 9x13-inch pan. Sprinkle the chocolate chips over top of batter. Place in oven 1 to 2 minutes. Remove from oven. Run a knife through chocolate chips to marbleize. Return to oven; continue to bake 12 to 15 minutes, until done. Cool; cut into squares.

Chocolate Mint Bars

Gloria Turner

2 sq. chocolate
1/2 c. margarine
2 eggs, beaten until foamy
1 c. sugar
1/2 c. flour
1/2 tsp. mint

2 c. powdered sugar
2 T. soft butter
3/4 tsp. mint flavor
6 oz. chocolate chips
1 T. butter

Melt chocolate and margarine; cool. Combine egg, sugar, flour and 1/2 teaspoon mint. Bake in a greased and floured 8x8-inch pan at 375° for 20 minutes. Remove; cool. To powdered sugar, margarine and mint, add half & half to spreading consistency. Combine, spread and let firm. Melt chocolate chips and butter; spread. Cut in small pieces.

Note: May double this recipe.

Chocolate Oatmeal Bars

Helen Schoenbohm,

Natalie Hansen

1 c. margarine
2 c. brown sugar
2 eggs
2 tsp. vanilla

2 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
2 c. quick oatmeal

FILLING:

1 (12 oz.) pkg. chocolate chips
1 can sweetened condensed milk

2 T. margarine
2 tsp. vanilla
1/2 tsp. salt
1/2 c. nuts (opt.)

Cream margarine, sugar and eggs. Add the rest of the ingredients, oatmeal last. Spread 2/3 of this on a greased jellyroll pan. Reserve 1/3 cup for top. Mix filling ingredients; microwave until smooth. Spread on top of dough in pan. Drop spoonfuls of remaining dough on top of filling. Bake in 350° oven for 20 minutes.

Note: Can use milk chocolate chips.

Variation: Natalie Hansen uses 3 cups of oatmeal, 1 cup nuts, bakes 25 to 30 minutes, and calls hers "Chocolate Revel Bars".

Chocolate Scotcheroots

Linda Warriner,

Sherry (Jensen) Gerlock,
Katie Aldrich

1 c. corn syrup
1 c. sugar

1 c. peanut butter
6 c. Rice Krispies

FROSTING:

1 c. milk chocolate chips

1 c. butterscotch chips

Mix corn syrup and sugar in a saucepan over medium heat. Stir until beginning to boil. Mix in peanut butter; remove from heat. (Peanut butter will become soft.) Add Rice Krispies; stir well. Put in a buttered 9x13-inch pan. Pat, but do not press too hard.

Frosting: Melt milk chocolate chips and butterscotch chips in a microwave-safe bowl. Heat one minute at a time, until all chips have melted. Spread over bars. Cut while still warm. Yield: 30 (1 1/2 x 2-inch) bars.

Variation: Sherry (Jensen) Gerlock uses 1 1/2 cups chocolate chips.

Chocolate Sensation

Irene Blazek Pauley,
Woodbine, IA

**1 pkg. refrigerated chocolate
chip cookie dough**
8 oz. cream cheese
1/3 c. sugar
1 pt. half & half

**1 (3.9 oz.) pkg. instant
chocolate pudding**
1/4 c. nuts (opt.)
White chocolate chips

Press cookie dough onto baking sheet. Bake at 350° for 15 minutes; cool. Whisk half & half and pudding together. Chill for 5 minutes. Combine cream cheese and sugar. Spread on cooled cookie. Spread pudding on top. Top with chopped nuts and/or white chocolate chips.

☆ Chocolate Syrup Brownies

Mrs. Bob Ehrman,

Patricia Stockham, Virginia (Steele) Jensen,
Mabel Hobbs, Norma Scholl, Verna Matthies

1 c. sugar
1 stick oleo
4 eggs, well beaten
1 tsp. vanilla

1 c. + 1 T. flour
1/2 tsp. baking powder
1 (16 oz.) can chocolate syrup
1 c. nuts (opt.)

Mix sugar, oleo, eggs and vanilla until smooth. Add syrup; stir well. Mix in dry ingredients. Bake in a larger cookie sheet for 20 to 25 minutes at 350°. Make frosting while brownies are baking.

FROSTING:
1 1/2 c. sugar

6 T. oleo
6 T. milk

Bring ingredients to a boil for 30 seconds. Add 1/2 cup chocolate chips and 1 teaspoon vanilla. Stir until well mixed; beat well. When brownies are taken from oven, sprinkle with marshmallows. Pour the frosting over all.

Variation: Verna Matthies uses 1 tablespoon vanilla, omits baking powder and nuts, and adds 1/2 cup chocolate chips to frosting.

Chocolate Walnut Squares

Aurel Brown

1 c. oleo
1/2 c. white sugar
1/2 c. brown sugar
1 tsp. vanilla
1 egg
1 c. flour

1/4 tsp. baking soda
1 c. oatmeal
1 (8 oz.) bar baking chocolate
2 tsp. butter
1/2 c. chopped walnuts

Cream oleo, white and brown sugars. Add the egg and vanilla; beat well. Fold in flour, baking soda and oatmeal. Spread on a cookie sheet, 11x17 inches. Bake 20 to 30 minutes at 350°. Melt chocolate and butter. Spread on warm bars. Sprinkle chopped walnuts on top.

A treat!

Club Cracker Wafer Bars

Sara Sisler

Club crackers
3/4 c. brown sugar
1/2 c. sugar

1/3 c. milk
1/2 c. margarine
1 c. graham cracker crumbs

TOPPING:
2/3 c. peanut butter

1 1/2 c. semi-sweet chocolate chips

Butter bottom of a 9x13-inch pan. Layer bottom of pan with Club crackers (may need to cut crackers to cover bottom of pan). Boil graham cracker crumbs, brown sugar, sugar, milk and margarine for 5 minutes. Pour over Club crackers evenly. Let stand for a while, at least 2 hours. Put another layer of Club crackers on top. Melt peanut butter and chocolate chips together over low heat. Pour over top of Club crackers; spread evenly over top. Let stand for a while before cutting.

Coffee Creams

Athelea Heath

2 c. brown sugar
2 eggs
1 tsp. nutmeg
1/2 tsp. ginger
1 tsp. cinnamon
3/4 c. walnuts
3 c. flour

1 tsp. baking soda
1 c. raisins, boiled in a little water
1 c. shortening, lard or Crisco
1 c. strong coffee
1 tsp. vanilla

Cream sugar and shortening; add eggs. Add dry ingredients alternately with coffee. Mix each addition well. Add raisins, nuts and vanilla. Bake in a cookie sheet until done, in 350° oven, about 30 minutes. Frost with powdered sugar icing.

Congo Bars

Ruby Krakau

2 2/3 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 c. brown sugar
1 c. white sugar

3 eggs
1 c. nuts (opt.)
1/2 c. melted margarine
1 (6 oz.) pkg. chocolate chips

Melt margarine; add sugar. Cool. Add 1 egg at a time, beating well after each addition. Add remaining ingredients. Pour into a greased 9x13-inch pan. Bake at 350° for 25 to 30 minutes. Do not overbake.

Cookies 'N Cream Brownies

Becky Ronfeldt

CREAM CHEESE LAYER:

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

1 egg
1/2 tsp. vanilla

BROWNIE LAYER:

1/2 c. butter, melted
1/2 c. sugar
1/2 c. packed brown sugar
1/2 c. baking cocoa
2 eggs

1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla
12 cream-filled chocolate
sandwich cookies, crushed

Cream Cheese Layer: In a small mixing bowl, beat cream cheese, sugar, egg and vanilla until smooth; set aside.

Brownie Layer: Combine butter, sugars and cocoa in a large mixing bowl; blend well. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; stir into cocoa mixture. Stir in vanilla and cookie crumbs. Pour into a greased 7x11x2-inch baking pan. Spoon cream cheese mixture over batter; cut through batter with a knife to swirl. Bake at 350° for 25 to 30 minutes, or until a toothpick inserted in center comes out clean. Cool completely.

Cool Brownies

Grace Evans

2 c. flour
2 c. sugar
1/4 c. instant chocolate drink
mix

1 c. butter
4 eggs
2 tsp. vanilla

Melt butter. Mix in all dry ingredients. Add eggs and vanilla; mix well. Bake in a 7x11-inch pan for 20 minutes at 350°. To serve, you can sprinkle powdered sugar on top, or frost.

Very simple for beginning children in the kitchen.

Crisp Toffee Bars

Connie Rana Scarlett

1 c. butter or margarine
1 c. brown sugar
1 tsp. vanilla

2 c. sifted flour
1 pkg. chocolate chips
1 c. chopped walnuts

Cream butter, sugar and vanilla; add flour. Mix well. Stir in chocolate chips and nuts. Press into a 10 1/2 x 15 1/2-inch jellyroll pan. Bake at 350° for 25 minutes, until brown. Cut while warm. Yield: 5 dozen.

These are excellent when stored or frozen.

☆ Danish Apple Bars

Jackie Bailey,

Jo Steele, Madonna Nisson

2 1/2 c. flour, sifted
1 tsp. salt
1 egg, separated
8 c. sliced apples
1 tsp. cinnamon

1 T. sugar
1 c. lard
2/3 c. milk, scant
2/3 c. crushed corn flakes
1 1/2 c. sugar

Combine flour, sugar and salt; cut lard into flour mixture as for pie crust. Drop egg yolks into measuring cup; beat. Add enough milk to make 2/3 cup. Combine liquid with dry ingredients; stir just to moisten. Divide dough in half. Roll on floured board, large enough to fit a 10x14-inch pan. For ease in transferring dough to jellyroll pan, fold dough in thirds, then in half. Unfold onto the pan. Sprinkle crushed corn flakes on the dough. Cover with sliced apples; sprinkle with sugar and cinnamon. Roll out other half of dough; place on top of apples. Beat reserved egg white until soft peaks form. Brush the top of the crust with beaten egg white, using all of it. Bake at 400° for 40 minutes. Frost, if desired.

Danish Puff

Natalie Hansen

(Kringle)

1 c. oleo
2 c. sifted flour
1/4 tsp. salt
2 T. cold water
1 c. boiling water

1 tsp. almond flavoring
3 eggs
Powdered sugar icing
Chopped nuts (opt.)

Cut 1/2 of oleo into 1 cup flour and the salt until coarse meal. Add cold water; stir until blended. Divide in half; press on cookie sheet, side by side. Place boiling water and remaining oleo in saucepan; bring to boil when oleo is melted. Add almond flavoring; remove from heat. Immediately stir in 1 cup of flour. Beat until smooth; add eggs, one at a time, beating after each addition. Spread over pie mixture. Bake at 375° for 50 minutes. Frost while hot; sprinkle with nuts, if desired.

☆ Dietetic Brownies

Shirley Mehlmann

1/3 c. butter
2 oz. baking chocolate
2 T. sweetener
2 tsp. vanilla
2 eggs, slightly beaten

1 c. cake flour
1/2 tsp. salt
1/2 tsp. baking soda
3/4 c. chopped nuts, fine

Melt chocolate and butter over low heat. Add sweetener, vanilla and eggs; stir well. Add cake flour which has been sifted with salt and baking soda. Mix until well blended. Stir in nuts. Pour in a greased 8-inch square pan. Bake at 325° for about 20 minutes.

Double-Chocolate Crumble Bars

Joyce Hagen

1/2 c. butter or oleo

3/4 c. sugar

2 eggs

1 tsp. vanilla

3/4 c. flour

2 T. cocoa

1/4 tsp. baking powder

1/4 tsp. salt

TOPPING:

2 c. mini marshmallows

1 (6 oz.) pkg. chocolate chips

1 c. creamy peanut butter

1 1/2 c. Rice Krispies

Cream oleo and sugar. Beat in eggs and vanilla; set aside. Stir together flour, cocoa, baking powder and salt. Stir into egg mixture. Spread into bottom of a greased 7 1/2 x 11 1/2-inch pan. Bake at 350° for 15 to 20 minutes, or until bars test done. Sprinkle marshmallows evenly on top. Bake 3 minutes more; cool.

Topping: In a saucepan, combine chocolate chips and peanut butter. Cook over low heat until chocolate is melted. Stir in cereal. Spread this on top of cooled bars. Chill; cut into bars. Refrigerate.

Dump Bars

Denise Barber

2 c. sugar

1 3/4 c. flour

5 eggs

1 c. oil

1 tsp. salt

1 tsp. vanilla

1/3 c. cocoa or Nestlé Quik

1 c. chocolate chips

"Dump" all ingredients into a large mixing bowl; blend well. Pour into a 9x13-inch pan (do not need to grease pan). Sprinkle more chocolate chips over top, if desired. Bake at 350° for 30 minutes. Yield: 2 to 3 dozen.

These bars are rich, so you may want to cut them small.

Easy Bars

Mildred Klemish, Meridith Blazek

1 pkg. dry yellow cake mix

10 T. melted margarine

3 c. mini marshmallows

1 (12 oz.) pkg. chocolate chips

3 c. Rice Krispies

1 can sweetened condensed milk

Mix melted margarine with dry cake mix. Press in bottom of a 10x15-inch jellyroll pan. Sprinkle marshmallows, chips and cereal. Drizzle milk evenly over top. Bake at 350° for 20 to 25 minutes. Cool; cut into small bars.

Variation: Meridith Blazek calls hers "Caramel Bars" and uses 1 stick margarine, 2 cups marshmallows and a butter pecan or butter brickle cake mix. Can mix and match cake mix with chips. If mix already has chips in it, eliminate the 6 ounces chips in recipe. She uses 6 ounces, not 12 ounces.

Easy Cherry Bars

Maxine Christensen

1 white cake mix
1 c. commercial sour cream

1/2 c. water
3 eggs

Mix all together. You can add 1 can cherry pie filling to the mixture, or you can layer it in a jellyroll pan. Bake 30 minutes at 350°. Frost with powdered sugar frosting drizzled over the top.

Energy Bars

Kimberly Jensen

1 stick margarine
1/2 c. peanut butter
2 c. quick oatmeal
6 c. mini marshmallows

2 1/2 c. Rice Krispies
1 1/2 c. raisins or dried fruit bits
1 c. peanuts

Mix oatmeal, cereal, peanuts and dried fruit in a large bowl. (I have substituted chocolate chips for the dried fruit.) Heat margarine, peanut butter and marshmallows until blended. Pour over dry ingredients; mix well. Spread in a buttered 9x13-inch pan. Press down firmly. When cool, cut into bars; wrap in foil or plastic.

☆ Favorite Brownies

Mrs. Wilbur Skaug

2 c. sugar
1 c. shortening
2 eggs
1 1/2 c. flour
1/2 tsp. salt

1 tsp. baking powder
1 tsp. vanilla
1/2 c. hot water
1 c. nuts
3 heaping T. cocoa

Cream together sugar and shortening. Add eggs; beat well. Blend in flour, salt, cocoa and baking powder. Add vanilla, hot water and nuts; beat until well blended. Turn into greased large cake pan. Bake at 350° about 30 minutes. Frost if desired.

Note: I use my 11x17-inch jellyroll pan.

Fruit Cocktail Bars

Kay (Steele) Hansen

**1 (No. 303) can fruit cocktail or
crushed pineapple**

**2 eggs
1 1/2 c. sugar**

Beat until light.

Add the following ingredients:

2 1/2 c. flour

1/2 tsp. salt

1 1/2 tsp. baking soda

1 tsp. vanilla

Mix; put into cookie sheet with sides.

Sprinkle on top:

1 1/3 c. coconut

1/2 c. chopped nuts (opt.)

Bake 20 minutes at 350°.

Glaze while hot, with this topping:

3/4 c. sugar

1/2 c. butter

1/4 c. evaporated milk

1/2 tsp. vanilla

Boil 2 minutes, stirring constantly. Pour over bars.

Keeps moist!

Fudgie Oatmeal Bars

Alene Steele

1 c. sugar

1 tsp. baking soda

1 c. brown sugar

2 c. flour

1 c. margarine

3 c. oatmeal

2 eggs

Mix together the sugar and margarine. Add eggs, flour and oatmeal; mix well. Pat 1/2 of mixture into a greased 9x13-inch pan.

6 oz. chocolate chips

1/2 c. margarine

**1 can sweetened condensed
milk**

Melt all together. Spread over oatmeal mixture. Dot remaining mixture over the chocolate, trying to cover. Bake at 350° for 30 to 35 minutes.

Gingerbread Bars

Amber Littler

3/4 c. margarine
2 c. flour
1 c. sugar
2 tsp. baking soda
2 tsp. cinnamon

1/2 tsp. ground cloves
1/2 tsp. ground ginger
1/2 tsp. salt
1/4 c. molasses
1 egg

Melt butter in a saucepan large enough for the rest of the ingredients. Add remaining ingredients in the order that they appear; mix well. It will be very thick dough. Press into a jellyroll pan that has been greased and floured. Sprinkle with sugar or wait and sprinkle with powdered sugar after baking. Bake in 375° oven for 10 to 12 minutes. Do not overbake. Let stand 5 minutes. Cut into bars. Cool completely. Yield: 48 bars.

Great served warm with whipped topping or ice cream.

Graham Cracker Bars

Kristina Fies

1/2 c. oleo or butter
1 c. brown sugar
1 c. graham cracker crumbs

1/2 c. milk
1 c. coconut
1/2 to 1 c. nuts, chopped

Boil all together for 5 minutes. Put 24 whole graham crackers on a large cookie sheet, side by side. Pour mixture over this. Cover with 24 more crackers. Frost with 4 tablespoons butter (browned), 1 tablespoon hot water, 1 cup powdered sugar and 1 teaspoon vanilla. Spread thinly over crackers; break or cut apart.

Look upon even the rainy days as a gift, a challenge, an opportunity.

Ho Ho Bars

Jodi Irlmeier

1 chocolate cake mix

FILLING:

1 1/2 c. milk

5 T. flour

1 c. sugar

1 c. Crisco

1/2 c. oleo

1 tsp. vanilla

FROSTING:

1 c. sugar

1/2 c. milk

1/2 c. oleo

1 c. brown sugar

1 c. chocolate chips

1 tsp. vanilla

Mix cake according to directions on box. Divide into two 9x13-inch pans. Bake 15 minutes; cool.

Filling: Mix milk and flour in a saucepan until thick. Remove from heat; let cool. Combine sugar, Crisco, oleo and vanilla; beat until creamy. Add cooled flour mixture. Beat 8 minutes. Spread on cakes; refrigerate 1 hour.

Frosting: Combine all ingredients except chocolate chips and vanilla. Boil 2 minutes. Remove from heat; add chips and vanilla. Stir; pour over filling. This is a thin glaze.

Keep refrigerated. These freeze well.

Indoor S'Mores

Donna Phillips

1 (13 oz.) box (8 c.) Golden
Grahams cereal

1 1/2 c. Nestlé Toll House milk
chocolate morsels

1 (10 oz.) bag (6 c.) mini
marshmallows

5 T. butter or margarine

1 tsp. vanilla

1/4 c. light corn syrup (opt.)

Melt 5 cups marshmallows (save 1 cup marshmallows for later), Nestlé morsels, butter and corn syrup in a 3-quart saucepan over low heat, stirring occasionally. Remove from heat. Stir in vanilla. Butter rectangular pan, 9x13x2 inches. Pour Golden Grahams cereal into a large bowl. Pour marshmallow mixture over cereal; stir until evenly coated. Stir in remaining marshmallows. Press mixture into pan with buttered back of spoon. Cool until as firm as you'd like. Cut into 24 bars. Store loosely covered at room temperature.

Note: Although milk chocolate is recommended, Nestlé Toll House Semi-Sweet Morsels can be used.

Junior Mint Brownies

Michelle Poepe Egan

(Low-Fat)

1/4 c. butter or stick margarine
32 (about 3 oz.) Junior Mints,
or 2 lg. York peppermint
patties
1 c. all-purpose flour
1/4 tsp. baking soda

1/8 tsp. salt
2/3 c. sugar
1/3 c. unsweetened cocoa
1 lg. egg
1 lg. egg white

Preheat oven to 350°. Coat bottom of an 8-inch square baking pan with cooking spray. Combine butter and mints in a 2-cup glass measure; microwave at HIGH 30 seconds or until soft. Stir until smooth; set aside. Combine flour, baking soda and salt in a bowl. Combine sugar, cocoa, egg and egg white in a large bowl; beat at medium speed until well blended. Add mint mixture; beat well. Add flour mixture; beat at low speed just until blended. Pour batter into prepared pan. Bake at 350° for 20 minutes, or until inserted toothpick comes out clean. Cool completely on a wire rack.

Kickapoo Bars

LaRue Wheelock

1/2 c. peanut butter
1/2 c. butter or margarine
1/2 c. white sugar
1/4 c. brown sugar
1/2 c. coconut
1 egg

1 tsp. vanilla
2 c. oatmeal
1/2 tsp. salt
1 tsp. baking soda
2 T. milk

Mix well; spread onto cookie sheet. Bake for 15 minutes at 350°. Sprinkle with powdered sugar while still hot.

Note: May rise over edge of pan.

Krispie Frosted Bars

Marge Karns

1/2 c. white sugar

1/2 c. white corn syrup

Bring to a boil only. Remove from heat.

Add:

2/3 c. peanut butter

Stir until smooth. Pour this mixture over 3 1/2 cups Rice Krispies. Pat into a 9x13-inch greased pan. Cool. Melt 1 cup butterscotch chips and 3/4 cup chocolate chips. Frost Krispie mixture. Cut into bars when set. Yield: approximately 30 bars.

Lemon Bars

Margaret Nelson

CRUST:

1 c. butter

2 c. flour

1/2 c. powdered sugar

Mix like pie dough. Spread in an 11x15-inch pan. Bake 15 minutes at 350°

FILLING:

2 c. sugar

1 tsp. baking powder

4 eggs, beaten

6 T. lemon juice

Combine; pour over crust. Bake at 350° for 25 minutes.

Lemon Love Notes

Kay (Steele) Hansen

1/2 c. butter

1 c. flour

1/4 c. powdered sugar

2 T. lemon juice

Grated rind of 1 lemon

2 eggs, beaten

1 c. sugar

2 T. flour

1/2 tsp. baking powder

3/4 c. powdered sugar

1 T. butter, softened

1 1/2 T. milk

1/2 tsp. vanilla

Mix the 1/2 cup butter, 1 cup flour and 1/4 cup powdered sugar as for pie crust. Pat into a 9-inch square pan, well greased. Bake 15 minutes at 350°. Cool. Mix together lemon juice, grated rind, beaten eggs, sugar, flour and baking powder. Pour over cooled crust. Bake 25 minutes at 350°. Cool. Frost with 3/4 cup powdered sugar, 1 tablespoon butter, 1 1/2 tablespoons milk and vanilla.

Lemon Squares

Marie Smith

A:

1 1/2 c. flour

1/2 c. butter

1/2 c. brown sugar

B:

1 c. brown sugar

1 c. chopped nuts

1/2 tsp. baking powder

1 tsp. vanilla

2 eggs, beaten

1 1/2 c. shredded coconut

2 T. flour

1/4 tsp. salt

C:

1 T. melted butter

1 c. powdered sugar

Juice of 1 lemon

Mix A thoroughly. Pat down in a buttered 12x12-inch pan. Bake at 275° for 10 minutes. Mix B. Spread on top of baked A; bake 20 minutes at 350°. While warm, spread with C, which is mixed.

Lindblom Buttermilk Brownies

Katie and Kelly Lindblom

SINGLE BATCH:

1 c. flour	1/2 c. water
1 c. sugar	1 egg
2 T. cocoa	1/4 c. buttermilk
1/2 stick oleo, or 1/4 c. vegetable oil	3/4 tsp. baking soda
	1/2 tsp. vanilla

DOUBLE BATCH:

2 c. flour	1 c. water
2 c. sugar	2 eggs
1/4 c. cocoa	1/2 c. buttermilk
1 stick oleo, or 1/2 c. vegetable oil	1 1/2 tsp. baking soda
	1 tsp. vanilla

FROSTING:

1/2 c. vegetable oil	1 tsp. vanilla
1/4 c. cocoa	1 lb. powdered sugar

Sift flour, sugar and cocoa. Melt oleo (if oleo used). Mix oil (or oleo) with water; add to dry ingredients. Mix. Beat eggs; add. Mix buttermilk and baking soda together (use a larger cup as will expand). Add buttermilk mixture to batter. Add vanilla. Mixture will be runny and bubbly. Place in jellyroll pan for a thicker brownie or in a cookie sheet for thinner brownies. Single batch will make 1 cookie sheet. Place in pan in a preheated 350° oven. Bake for 25 minutes, or until middle is springy. Cool. Mix frosting ingredients in order. The amount of powdered sugar used will determine your thickness of frosting. Serve warm or cold.

Note: This recipe can be made ahead of time and frozen. Keeps well up to a month.

Marble Fudge Bars

Stefanie Havens Welch

1 c. butter	1 tsp. vanilla
1 1/2 sq. semi-sweet chocolate	1 (8 oz.) pkg. cream cheese, softened
1 3/4 c. sugar	1/2 c. sugar
3 eggs	1 egg
1 c. flour	1 tsp. vanilla
1 c. chopped walnuts	

Melt chocolate and butter at low setting in microwave. Beat in 1 3/4 cups sugar and 3 eggs until well blended. Stir in flour, nuts and vanilla. Spread into a greased 9x13-inch pan. In a small bowl, combine cream cheese, remaining sugar, egg and vanilla; mix at low speed about 2 minutes. Drop mixture by large spoonfuls onto batter; cut through both mixture with knife tip for marbled effect. Bake at 350° for 35 to 40 minutes, or until toothpick comes out clean. Frost lightly with chocolate powdered sugar frosting while bars are still warm. Store in refrigerator. Keeps well for days.

Marshmallow Fudge Bars

Kay (Steele) Hansen

1 c. shortening
2 c. sugar
4 eggs
1/4 tsp. salt
2 tsp. vanilla

1 1/2 c. flour
1/2 tsp. baking powder
4 T. cocoa
1 c. nuts (opt.)
1 sm. pkg. mini marshmallows

FROSTING:

1/2 c. brown sugar, firmly
packed
1/4 c. water
2 sq. chocolate, or 6 T. cocoa
plus 2 T. butter

3 T. butter
1 tsp. vanilla
1 1/2 c. powdered sugar

Cream shortening and sugar; add eggs and vanilla. Stir; mix in salt, flour, baking powder, cocoa and nuts. Spread on greased 10x14-inch pan. Bake 15 to 20 minutes in 350° oven. Remove from oven; cover with mini marshmallows. Return to oven for 3 minutes. Cool thoroughly; frost.

Frosting: Add brown sugar, water and chocolate into pan; bring to boil and boil 3 minutes. Add butter, vanilla and powdered sugar.

Mary Jane Jordan's Dream Bars

Judy Marnin,

In Memory of Mary Jane Jordan

1/2 c. butter
1 c. flour
1/2 c. brown sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla

2 T. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 1/2 c. coconut
1 c. nuts

Mix first 3 ingredients to a crumbly mass; pat into a shallow baking pan. Bake at 375° for 10 minutes. Remove from oven. Mix 1 cup brown sugar, eggs and vanilla. Add remaining ingredients. Pour over previously baked crust. Bake 20 minutes in 350° oven. Cool; cut into bars.

Mint Fudge Brownies

Virginia (Steele) Jensen

1 c. sugar	4 eggs
1 stick oleo	1 c. + 1 T. flour
1 (16 oz.) can chocolate syrup	1/4 tsp. salt

Mix first 4 ingredients; add flour and salt. Bake in an 11x15-inch pan for 22 minutes in 350° oven. Cool.

FILLING:	3 T. milk
6 T. soft butter	1 1/2 tsp. mint extract
3 c. powdered sugar	10 to 12 drops green food coloring

Beat oleo, powdered sugar and milk together. Beat in mint and coloring; spread over refrigerated brownies. Return to refrigerator for 20 minutes; put on topping.

TOPPING:	
6 T. oleo	1 1/2 c. chocolate chips

Melt in microwave; pour over filling. Refrigerate.
Freezes well!

Mom's Surprise Bars

Jacquie Aupperle,
In Honor of Virginia Thelen

4 c. oatmeal, uncooked	1 c. butter or margarine
1 c. brown sugar	1 1/2 c. chocolate chips
1/2 c. Karo syrup	1/2 c. peanut butter

Mix first 4 ingredients. Place in a 9x13-inch pan. Bake 10 minutes at 425°. When cool, melt chips and peanut butter in microwave. Mix until smooth. Spread over oatmeal mixture. Cool.

Neiman-Marcus Bars

Donnis Dressler

1/2 c. butter or oleo	1 (8 oz.) pkg. cream cheese
1 pkg. yellow cake mix	1 lb. powdered sugar
1 egg	1/2 c. flaked coconut
2 eggs	1 c. chopped walnuts or pecans

Combine butter or oleo, cake mix and 1 egg until moistened. Pat into bottom of a well-greased 10x15-inch jellyroll pan.

For Second Half: Beat 2 eggs lightly; beat in cream cheese and powdered sugar. Stir in coconut and nuts. Pour over mixture in jellyroll pan, spreading evenly. Bake at 325° for 45 to 50 minutes.

No-Bake Bars

Cindy (Nelsen) Aldrich

- | | |
|--|--------------------------------------|
| 4 c. Cheerios | 1 c. light corn syrup |
| 2 c. Rice Krispies | 1 c. sugar |
| 2 c. dry-roasted peanuts (opt.) | 1 1/2 c. creamy peanut butter |
| 2 c. M&M's | 1 tsp. vanilla extract |

In a large bowl, combine the first 4 ingredients; set aside. In a saucepan, bring corn syrup and sugar to a boil, stirring frequently. Remove from the heat; stir in peanut butter and vanilla. Pour over cereal mixture; toss to coat evenly. Spread into a greased 10x15x1-inch baking pan. Cool. Cut into bars. Yield: 15 to 20 bars.

Kids love these. They also go great at bake sales.

No-Bake Peanut Butter Bars

Mildred Klemish

- | | |
|-------------------------|---------------------------------------|
| 3 c. sugar | 1 tsp. vanilla |
| 3/4 c. margarine | 1 1/2 c. crunchy peanut butter |
| 3/4 c. milk | 4 1/2 c. quick oatmeal |

Combine sugar, margarine, milk and vanilla in a saucepan; heat until margarine melts; boil 1 minute. Remove from heat; stir in peanut butter and oatmeal. Spread in a 9x13-inch pan; cool. Cut into bars.

Nut Bars

Verna Matthies

- | | |
|---------------------------|--|
| 1 1/2 c. flour | 1 (6 oz.) pkg. butterscotch chips |
| 3/4 c. brown sugar | 1/2 c. light corn syrup |
| 1/4 tsp. salt | 2 T. butter or oleo |
| 1/2 c. butter | |
| 1 can mixed nuts | |

Mix the first 4 ingredients together; put into a 9x13-inch pan. Bake at 350° for 10 minutes. Next layer, melt chips, syrup and oleo in a saucepan on low heat; add nuts. Stir together. Pour on first layer. Return to oven at 350° for 10 minutes. Cut bars while still warm.

☆ Oatmeal Bars

Jo Ann Poepppe, Janet Westphalen

Pour 1 1/4 cups boiling water over 1 cup quick oatmeal and 1 stick of oleo. Let stand 20 minutes.

Add:

1 c. brown sugar
1 c. white sugar
1 tsp. cinnamon
2 eggs

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

Mix well; pour into jellyroll pan, 13 1/2 x 16 1/2 inches. Bake 16 to 18 minutes. You may use a smaller pan, it will make a thicker bar.

TOPPING:

1 c. sugar
1/2 c. milk
2 T. flour

12 T. oleo
1 1/2 c. raisins or dates
1 c. coconut

Mix together; boil 3 minutes. Remove from heat; add 2 teaspoons vanilla. Let cool a little; add 1 cup powdered sugar. Mix and spread.

Oatmeal Brownies

Carolyn Symonds

2 sticks oleo, melted
3/4 c. brown sugar
3/4 c. white sugar
2 eggs
1 tsp. vanilla

1/4 tsp. salt
1 tsp. baking soda
1 1/2 c. flour
2 c. oatmeal
1 (6 oz.) pkg. chocolate chips

Cream oleo and sugar. Add eggs and vanilla. Stir in salt, baking soda and flour until thoroughly combined. Add oatmeal. Spread mixture in a greased and floured 9x13-inch pan. Sprinkle with chocolate chips. Bake 10 minutes at 375°. Remove from oven; run a knife through the batter to spread chips in marble-like fashion. Return to oven; bake another 15 to 20 minutes.

Orange-Slice Bars

Kristina Fries

3 eggs, beaten until light
2 c. brown sugar
1/4 c. cream
1 c. cut-up candy orange slices

2 c. flour
1/4 tsp. salt
1/4 tsp. cinnamon
1/2 tsp. baking powder

Mix; bake at 325° for 30 to 35 minutes. Cool 10 minutes. Cut into bars; roll in powdered sugar.

These freeze well.

Peanut Butter Bars

Annabel Petersen

1 c. brown sugar
1 egg
1/2 c. peanut butter

1/2 c. butter
1 tsp. vanilla

Mix well.

Add:

1/4 c. quick oatmeal
1 1/4 c. flour

1 tsp. baking soda
1/2 tsp. salt

When mixed well, bake in a greased 9x13-inch pan at 350° for 15 to 20 minutes.

FROSTING:

1 1/2 c. powdered sugar
2 T. butter
2 T. peanut butter

1 tsp. vanilla
2 T. milk
Pinch of salt

Mix until creamy.

Peanut Butter Bars

Eric Watson

1/3 lb. graham cracker crumbs
2 sticks margarine
1 c. peanut butter

1 lb. powdered sugar
2 c. chocolate chips

Combine crackers, margarine, peanut butter and sugar until smooth. Press in an 8x8-inch pan (or larger if thinner bars are desired). Melt chocolate chips; spread over top of bars.

Peanut Butter Chocolate Bars

Gloria Turner, Marcia Vais

1/2 c. margarine
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1/3 c. creamy peanut butter

1/2 tsp. baking soda
1/4 tsp. salt
1/2 tsp. vanilla
1 c. flour
1 c. quick oatmeal

TOPPING:

1 c. chocolate chips
3/4 c. powdered sugar

1/4 c. peanut butter
Milk

Cream margarine and sugars. Blend in egg, peanut butter, baking soda, salt and vanilla. Add flour and oatmeal. Spread in a greased 9x13-inch pan. Bake at 350° for 20 to 25 minutes. Sprinkle with chocolate chips. Let stand for 20 to 25 minutes. Combine powdered sugar, peanut butter, and enough milk to make the mixture thin enough to drizzle over the top. Swirl mixture and chocolate together.

Variation: Marcia Vais calls hers "Peanut Butter Fingers". She bakes hers for 15 minutes. Remove from oven; sprinkle chocolate chips over top. Set back in oven for 2 minutes to soften. Spread over crust. Set aside to cool. Place pan in refrigerator or freezer to harden chocolate. During this time, make a frosting of 1/2 cup powdered sugar, 2 tablespoons peanut butter, milk and vanilla. Spread over chocolate. Cut into thin, long fingers.

Peanut Butter Cup Bars

Audrey Smith

CRUST:

1 c. peanut butter

Crushed graham crackers

Combine until smooth and able to press into a 9x9-inch pan.

1 pkg. chocolate chips

1/2 c. butter

Melt over a double boiler until smooth. Pour and spread over the crust. Refrigerate until firm.

Pecan Bars

Connie Rana Scarlett

FIRST LAYER:

1/2 c. butter, very soft
1/2 c. brown sugar, packed

1/2 tsp. salt
1 c. sifted all-purpose flour
2 T. milk

Heat oven to 325°. Work butter in a bowl until creamy; add the 1/2 cup brown sugar and the salt. Beat until fluffy. Blend in the 1 cup flour and the milk. Bake in a 9x9-inch greased pan for 20 minutes at 350°. Cool.

SECOND LAYER:

2 eggs
1 c. brown sugar, packed
1 tsp. vanilla extract

2 T. flour
1/2 tsp. baking powder
Shredded coconut
1 c. chopped pecans

Beat eggs well; add 1 cup brown sugar and vanilla. Blend in 2 tablespoons flour and baking powder. Fold in coconut and pecans. Pour over baked layer in pan. Bake 35 minutes (usually 20 to 25 minutes). Cool slightly; cut into 1 1/2-inch squares. Yield: 3 dozen.

Pecan Pie Bars

Donnis Dressler

1 box yellow cake mix
1/2 c. butter, melted
1 1/2 c. dark Karo syrup
1 tsp. vanilla

1 egg
3 eggs, beaten
1/2 c. brown sugar
Pecan pieces

Reserve 2/3 cup cake mix. Mix remaining mix, 1 egg and butter. Press into a 9x13-inch pan. Bake at 350° for 15 minutes. Meanwhile, mix the 2/3 cup cake mix with eggs, syrup, brown sugar and vanilla. Pour onto crust. Sprinkle with pecans. Bake for 30 to 35 minutes.

Don't think about how good you are - think about how great you can be.

Prune Bars

Mildred Hansen

CRUMB TOPPING & BOTTOM LAYER:

1 c. brown sugar	1/2 tsp. salt
1 c. margarine or butter	1 tsp. vanilla
2 c. flour	1/2 tsp. baking soda, dissolved
2 c. quick oatmeal	in 1 T. hot water

Mix the above until crumbly. Divide in half. Pat 1 part in oiled 9x13-inch pan. Cover with prune mixture. Add balance of crumbly mixture evenly on top. Bake in 350° oven about 35 to 40 minutes. Let cool slightly; cut into bars.

PRUNE FILLING:

1 lb. chopped prunes, soaked in 1 c. water	1 c. sugar
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Cook until mushy, stirring often. Filling may be cooked in microwave, using less water.

Pumpkin Bars

Darrell Kinzie, Leona Hereen,
Deb Wheatley Baker, Barbara Lett Turner,
Rosie Schroeder, Kay (Steele) Hansen

2 c. sugar	2 tsp. baking powder
4 eggs	1/2 tsp. salt
1 c. oil	2 tsp. cinnamon
2 c. flour	1 tsp. baking soda
2 c. pumpkin	

Mix ingredients together. Pour onto cookie sheet. Bake at 350° for 25 minutes.

FROSTING:

1 (3 oz.) pkg. cream cheese, softened	1 T. cream
3/4 stick oleo	1 tsp. almond or vanilla flavoring
	1 3/4 c. powdered sugar

Combine soft cream cheese and remaining ingredients. Frost bars when cool.

Variations:

- Deb Wheatley Baker uses 1 cup sugar and 1/2 cup sorghum, nuts optional.
- Barbara Lett Turner uses pumpkin pie spice in place of cinnamon and adds a little vanilla.
- Rosie Schroeder adds 1/2 teaspoon ginger, 1/2 teaspoon cloves and 1/2 teaspoon nutmeg.
- Kay (Steele) Hansen adds a real treat for fall season.

Grandma's Pumpkin Crumb Bars

Jamie Marnin Jensen

1 1/2 c. flour
3/4 c. light brown sugar,
packed firm
2/3 c. margarine, cold & diced
3/4 c. pecans, chopped
1 can pumpkin

1 can evaporated milk
2 eggs
1/2 c. sugar
1/2 tsp. salt
2 tsp. pumpkin spice
1/2 tsp. ginger

Combine flour and brown sugar. Cut in margarine until crumbs form. Set aside 1/2 cup crumb mixture with pecans added. Press remaining crumb mixture firmly in a prepared 9x13-inch pan. Bake for 25 minutes, until browned. Cool completely. Whisk together remaining ingredients until smooth. Pour over crust. Bake 20 minutes, until partially set. Sprinkle with crumb mixture. Bake 25 minutes longer, until filling is set and topping is browned, in 350° oven.

Quickie Bars

Karen Berger

1 c. melted oleo (not corn type)
1 c. brown sugar

4 c. quick oatmeal
1/2 c. coconut

FROSTING:

1 c. chocolate chips

1/2 c. peanut butter (chunky or smooth)

Mix coconut, brown sugar and oatmeal together. Cut oleo in, as in pie crust. Pat into a 10 1/2 x 14-inch sheet pan. Bake at 425° for 10 minutes. No longer. Cool; spread with frosting.

Frosting: Melt chocolate chips and peanut butter together. Stir until smooth and creamy. Cool slightly; spread on bars.

☆ Raisin Bars

Mrs. Homer Rich

1/2 c. shortening
1 c. white sugar
1 c. water
1/2 c. raisins
2 c. flour
1/2 tsp. baking powder
1 tsp. baking soda

1 tsp. vanilla
1/2 c. chopped nuts
1 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. salt
1/4 tsp. nutmeg

Put shortening, sugar, water and raisins in saucepan; boil for 3 minutes. Cool. Add flour, baking powder, baking soda, vanilla, nuts and spices in jellyroll pan. Bake 30 to 35 minutes in 350° oven.

Raisin Bars - Coffee Bars

Virginia Thelen

2/3 c. butter	1/4 tsp. salt
1 c. sugar	1/2 tsp. baking powder
2 eggs	1/2 tsp. cinnamon
1 1/2 c. sifted flour	2/3 c. strong coffee
1/2 tsp. baking soda	1 c. cooked raisins

Cream sugar and butter; add eggs and coffee. Beat well. Add dry ingredients; add raisins. Bake in a cookie sheet about 25 to 30 minutes at 350°.

Frosting: I make a powdered sugar frosting, add a small amount of instant dry coffee for flavoring.

Raisin Frosted Bars

Darlene Armstrong

1 1/2 c. sugar	1 tsp. cinnamon
1 c. shortening	1 tsp. baking soda
1 c. raisins	1/2 tsp. salt
2 c. water	2 1/2 c. flour
2 eggs, beaten	

Cream the shortening and sugar; add beaten eggs. Drain water from raisins, saving 1 cup juice. Dissolve baking soda in raisin juice; add alternately with dry ingredients. Last, add raisins. Pour onto greased cookie sheet, 11x17 inches. Bake 20 to 30 minutes in 350° oven. Frost with powdered sugar frosting while bars are still lightly warm. Cut into bars.

Reese's Peanut Butter Cups

Natalie Hansen,

Kimberly Jensen

2 sticks butter	3 c. powdered sugar
1 c. chunky peanut butter	1 c. milk chocolate chips
1 c. graham crackers, crushed fine	

Melt the butter; add the peanut butter, cracker crumbs and powdered sugar. Pat into individual mini cupcake cups or in a 9x13-inch pan. Melt the chips; spread evenly on top of this mixture. Refrigerate before cutting into bars.

Variation: Kimberly Jensen uses 2 cups powdered sugar and 2 cups graham cracker crumbs. She then adds 1 tablespoon peanut butter to the chips.

Rhubarb Bars

Mildred Klemish

4 c. cut rhubarb
4 T. cornstarch
1 1/2 c. sugar

1/4 c. water
A little red food coloring

Cook until thick; add 1 teaspoon vanilla. Cool.

CRUST:

1 1/2 c. flour
1 1/2 c. oatmeal
1 c. brown sugar

1 tsp. baking soda
1 c. oleo
1/2 c. nuts

Mix and pat 3/4 mixture in a 9x13-inch pan. Pour rhubarb over crust; sprinkle remaining crumbs on top. Bake at 350° for 30 minutes. Cut into bars.

Rhubarb Bars

Deb (Wheatley) Baker

2 c. flour
1/2 c. + 2 T. powdered sugar

1 c. butter

Blend; pat in a 9x13-inch pan. Bake 15 minutes at 350°.

4 eggs
2 to 3 c. sugar
1/2 c. flour

1/2 tsp. salt
1 1/2 tsp. baking powder
4 c. rhubarb

Mix ingredients. Pour over first layer. Bake 50 to 60 minutes at 350°.

Salted Nut Roll

Mona Christensen

1 pkg. peanut butter chips
1 can Eagle Brand sweetened
condensed milk

1 (10 oz.) pkg. mini
marshmallows
2 c. dry-roasted peanuts

Heat peanut butter chips and milk together until smooth. Cool. Add marshmallows and peanuts. Press into a 9x13-inch buttered pan. Cut into squares.

Salted Peanut Bars

Cindy (Nelsen) Aldrich

3 c. flour
1 c. butter

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

Mix like pie crust; spread in a jellyroll pan, 12x18 inches. Bake at 375° for 10 minutes.

Melt:

2 sm. pkg. butterscotch chips
3 T. butter

1/2 c. white syrup
3 T. water

Put 3 cups salted peanuts over baked crust; pour melted goo slowly over peanuts. Bake at 375° for 8 minutes. Loosen edges from side, but let cool before cutting into bars.

Sand Art Brownies

Vicki Christensen

3/4 tsp. salt
1/2 c. + 1/8 c. flour
1/3 c. cocoa
1/2 c. flour
2/3 c. brown sugar

2/3 c. white sugar
1/2 c. chocolate chips
1/2 c. white chips
1/2 c. walnuts, chopped

Pour ingredients into a 1-quart wide-mouth canning jar in order given. Place flat lid on top, a circle of gingham or decorative cloth, and the ring. On outside of the jar, tape these instructions: Combine contents of this jar with 3 eggs, 2/3 cup vegetable oil and 1 teaspoon vanilla. Pour into a greased 9x9-inch pan. Bake 32 minutes at 350°. Do not overbake. These are gooey and yummy.

This makes a great gift for many occasions, such as for teachers, neighbors, shut-ins, etc.

Sarah's Brownies

Sarah Bonk

1 lg. family-sized brownie mix

6 reg. Hershey bars

Mix brownies according to directions. Pour 1/2 batter into a greased and floured 9x13-inch pan. Top with the 6 Hershey bars. Top with the remaining batter. Bake as directed.

Chocolate lover's delight.

Saucepan Brownies

Marcia Rabe

1 stick butter or margarine
2 sq. unsweetened chocolate
3/4 c. flour
1 c. sugar
1 tsp. vanilla

1 tsp. baking powder
1/2 tsp. salt
2 eggs, beaten
1 c. nuts, chopped (opt.)

Melt butter and chocolate in pan. Remove pan from heat. Add sifted dry ingredients. Add beaten eggs, vanilla and nuts. Spread in a greased 9x9-inch pan. Bake at 350° for 25 to 30 minutes. Spread with chocolate frosting.

Chocolate Frosting: Place 1/4 cup butter and 3 tablespoons milk in saucepan; bring to a boil, stirring. Stir in 1 1/2 to 2 tablespoons cocoa, 1 3/4 cup confectioners' sugar and vanilla. Beat until smooth. Spread on warm brownies.

Scotch-A-Roos

Harriet Alff, Cheyenne Turner

1 c. sugar
1 c. white syrup
1 c. peanut butter

6 c. Rice Krispies
1 c. chocolate chips
1 c. butterscotch chips

Put sugar and syrup in a glass bowl; microwave on HIGH for 1 1/2 minutes, just until sugar is completely dissolved. Stir in peanut butter; mix well. Put Rice Krispies in larger bowl (I usually spray this bowl). Pour peanut butter mixture over Rice Krispies; stir until cereal is well coated. Press into a 9x13-inch oiled pan. (I dampen my hands to do this.) Melt chips in microwave; stir until smooth. Spread on top of pressed cereal. Cool until chips are solid. (I cool in refrigerator.) Cut into desired pieces. I take them out of pan, break apart and put into plastic bags and freeze. Can remove one at a time, as desired.

These are my grandchildren and great-grandchildren's favorite snack.

Snicker Bars

Kimberly Jensen

FIRST LAYER:

1 c. milk chocolate chips

1/4 c. butterscotch chips

1/4 c. peanut butter

SECOND LAYER:

1 c. sugar

1/4 c. milk

1/4 c. oleo

THIRD LAYER:

1 (11 1/2 oz.) bag caramels (40)

4 T. heavy cream

FOURTH LAYER:

1/4 c. peanut butter

1/4 c. butterscotch chips

1 c. milk chocolate chips

Melt ingredients of first layer. Spread in a 9x13-inch pan. Chill. Boil second layer ingredients for 5 minutes; add 1/4 cup marshmallow creme and 1 teaspoon vanilla. Mix in 1 1/2 cups chopped dry-roasted peanuts. Spread over first layer; chill. Melt caramels and milk; spread over second layer. Cool. Melt and spread ingredients of fourth layer over the caramel layer. Chill; cut. Store in refrigerator.

Sour Cream Raisin Bars

Gloria Turner

2 c. raisins

1 1/2 c. water

1 c. butter or margarine

1 c. brown sugar

1 3/4 c. rolled oats

1 3/4 c. flour

1 tsp. baking soda

FILLING:

3 egg yolks

1 1/2 c. sour cream

1 c. white sugar

2 1/2 T. cornstarch

1 tsp. vanilla

Cook raisins and water together for 10 minutes; drain. Set aside. Cream together margarine and brown sugar until light and fluffy. Add flour, rolled oats and baking soda to creamed mixture. Pat half into a greased 9x13-inch pan. Set aside. In a saucepan, combine egg yolks, sour cream, sugar and cornstarch. Cook over medium heat, stirring constantly, until thickened. Stir in raisins and vanilla. Pour over oat mixture in pan. Sprinkle with remaining oat mixture. Bake at 350° for 30 minutes. Cool. Cut into bars.

This is a favorite of raisin lovers. Very good served as a dessert with vanilla ice cream.

Sour Cream Raisin Bars

Vera Krengel

1 1/2 c. oatmeal
 1 1/2 c. flour
 1 tsp. baking soda
 1 c. brown sugar
 1 c. margarine or butter
 4 egg yolks

1 1/2 c. white sugar
 3 T. cornstarch
 2 c. raisins
 2 c. sour cream
 1 tsp. vanilla

Mix first 5 ingredients like pie crust. Reserve 1 1/2 cups of this for topping. Pat remainder in a 9x13-inch pan. Bake 15 minutes at 350°.

Filling: Boil over low heat, egg yolks, sugar, cornstarch, raisins and sour cream, cooking until thick. Add vanilla. Pour over crumb mixture. Top with reserved 1 1/2 cups crumbs. Bake 20 minutes at 350°. Yield: 24 bars.

Special K Bars

Helen Lou Westphal

1 c. sugar

1 c. white syrup

Bring to a boil.

Add:

1 c. peanut butter

Pour over the following:

1 c. coconut

4 c. Special K

1 c. peanuts

Press into a buttered 9x13-inch pan.

FROSTING:

1 (12 oz.) pkg. milk chocolate
 chips, melted

All the love we come to know in life springs from the love we knew as children.

Sugarless Diabetic Bars

Marie Rathman

1 c. raisins
2 c. water
1/2 c. shortening
1 egg
1 c. flour
1 tsp. baking soda

1 c. quick oatmeal
1 tsp. sweetener
1 tsp. vanilla
1/4 tsp. salt
1/2 tsp. cinnamon

Cook raisins and water 15 or 20 minutes; cool. Mix shortening, egg, oatmeal, sweetener and vanilla. Add raisins. Sift flour, baking soda, salt and cinnamon. Add nuts and/or coconut, if desired. Bake in a 7x11-inch pan in 375° oven for 25 minutes. Cut as desired.

Note: May use dried fruits. For shortening, I use all vegetable Crisco and 1 teaspoon Sugar Twin. If this seems a little dry, add a little more water. It will have better texture when baked.

Toffee Nut Bar

Alene Steele

1/2 c. soft butter
1/3 c. brown sugar, packed

1 c. sifted flour

Mix thoroughly; press with hand to cover bottom of an ungreased 9x13-inch pan. Bake 10 minutes in 350° oven.

TOPPING:

2 eggs, well beaten
1 c. brown sugar
1 tsp. vanilla
2 T. flour

1 tsp. baking powder
1/2 tsp. salt
1 c. moist shredded coconut
1 c. chopped nuts

Mix eggs, sugar and vanilla. Combine flour, baking powder and salt; stir in. Add coconut and nuts. Spread on baked crust. Bake 25 minutes more, until topping is golden brown. Cool slightly; cut into bars.

Variation: Can use almonds, English walnuts or other nuts.

☆ Tri-Level Brownies

Jo Gissible Petersen

1/2 c. sifted flour
1/4 tsp. baking soda
1/4 tsp. salt

1 c. quick oatmeal, uncooked
1/2 c. brown sugar
1/2 c. margarine, melted

Mix first 5 ingredients together. Add melted margarine; mix. Pat into a 7 x 11 x 1 1/2-inch baking dish. Bake 10 minutes at 350°.

MIDDLE LAYER:
1 (1 oz.) sq. unsweetened
chocolate
4 T. margarine, melted
3/4 c. sugar
1 egg

2/3 c. flour, sifted
1/4 tsp. baking powder
1/4 tsp. salt
1/4 c. milk
1/2 tsp. vanilla
1/2 c. nuts

Mix together chocolate and margarine, melted together. Add sugar and egg; beat well. Add dry ingredients alternately with milk. Add vanilla and nuts. Pour on baked crust. Bake 25 minutes at 350°. Cool slightly; frost with third layer.

THIRD LAYER:
1 (1 oz.) sq. chocolate, melted
2 T. margarine

1 1/2 c. powdered sugar
1 tsp. vanilla
2 T. hot water

Melt chocolate and margarine. Add powdered sugar, vanilla and water. Spread over second layer.

Cakes

Angel Food Cake

Fay Jensen

1 1/2 c. sifted cake flour
1/2 tsp. salt
2 c. egg whites

1 1/2 tsp. cream of tartar
2 1/4 c. sugar
1 1/2 tsp. vanilla

Sift flour on waxed paper; measure. Sift sugar on waxed paper; measure. Add 1/2 of sugar to flour; sift together 4 times. Add salt to the egg whites; whip until foamy. Use a steel or glass bowl. Add the cream of tartar; continue whipping until they hold a peak (not dry). Carefully fold in the remaining sugar, a little at a time. Add vanilla. Add the flour and sugar mixture, a little at a time; fold in with slotted spoon after each addition. Bake in ungreased tube pan or ungreased angel food cake pan. Place in 325° oven; turn up to 350°. Bake 50 to 55 minutes.

This makes a very large cake. Sometimes it will run over a little, so be sure to use an oven protector for easy cleaning.

Apple Cake

Anna Wedemeyer,

In Memory of Jolene Wedemeyer Ulmen

2 c. diced apples
1 c. sugar
1/4 c. oil
1 egg
1 c. unsifted flour

1 tsp. cinnamon
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla

In a mixing bowl, add sugar and apples; mix. Let stand 1/2 hour. Add oil and egg; blend. Add dry ingredients and vanilla. Turn into a well-greased 8x8-inch pan. Bake at 350° for 40 or 50 minutes.

Apple Cake

Carolyn Symonds,

In Memory of Arlene Symonds

1/4 c. melted oleo
1 c. sugar
1 egg, beaten
1 c. flour

1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
2 c. apples, peeled & chopped

SAUCE:
1 c. boiling water

1 c. brown sugar
2 T. cornstarch

Mix oleo, sugar and egg. Add all other ingredients, except apples; mix until well blended. Add apples. Bake at 350° for 45 minutes.

Sauce: Boil until slightly thickened. Remove from heat; add 3 tablespoons butter. Pour over warm cake.

☆ Apple Cake

Frances Kopp

2 eggs
1 T. butter
1 1/2 c. sugar
2 c. flour
1/2 c. sour cream (condensed
milk with 1 T. vinegar)

2 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. salt
1/2 tsp. nutmeg
5 apples, chopped

Beat eggs. Add butter, then dry ingredients. Mix in sour cream. Put in a 9x13-inch pan. Bake at 350° for 35 minutes. Better if it's baked day before you serve.

Very good.

Apple Cake With Caramel Topping

Sherry (Jensen) Gerlock

1 c. melted butter
1 c. sugar
1 egg, beaten
1 c. flour

1 tsp. baking soda
1 tsp. cinnamon
2 c. finely-chopped apples

TOPPING:

1 c. boiling water
1 c. brown sugar

2 T. cornstarch
3 T. butter

Mix cake ingredients together for 3 minutes. Pour into a greased 8x8-inch cake pan. Bake for 40 minutes at 350°. With 10 minutes remaining of cake baking, prepare topping.

Topping: Mix boiling water, brown sugar and cornstarch together with wire whisk, on medium heat, until thick. Add butter. Cut cake into 9 pieces; pour topping over each piece. Serve immediately.

This was my favorite dessert as a child. My mom would have this ready for us kids when we got off the school bus at 4:15, along with a glass of cold milk.

One-Bowl Fresh Apple Cake

Sue Bailey Drew

5 apples, unpeeled, cored & diced
2 c. brown sugar, packed
3/4 c. vegetable oil
2 eggs, beaten
1 c. walnuts, chopped

2 tsp. vanilla
2 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
2 c. flour

Mix diced apples and brown sugar. Add oil, eggs, walnuts and vanilla. Combine cinnamon, baking soda, salt and flour; add to apple mixture. Stir until mixed. Pour into a greased 9x13-inch pan. Bake 1 hour at 350°. Serve warm with ice cream.

Very moist cake.

Chopped Apple Cake

Cora Kaiser

2 c. raw apples	3/4 tsp. baking soda
1 c. sugar	1 tsp. cinnamon
1/2 c. oil	Pinch of salt
2 eggs	Vanilla
1 c. flour	Nuts or raisins (opt.)

I got this recipe from Mrs. Lawrence Hansen in 1970.

Chopped Apple Cake

Cora Kaiser

1/4 c. shortening, or 1/2 stick margarine	1 tsp. cinnamon
1 c. brown sugar	1/4 tsp. nutmeg
1 egg	1 tsp. baking soda, in 1 T. hot water
1 c. flour	2 c. chopped apples
Pinch of salt	Nuts or raisins (opt.)

Bake at 350° for 20 minutes.

Lillian Peterson gave this to me in 1967.

Delicious Apple Cake

Patricia Stockham

1 c. sugar	1/2 tsp. cinnamon
2 c. sliced apples, peeled	1/2 tsp. salt
1 1/3 c. flour	1/2 c. vegetable oil
1 tsp. baking soda	1 beaten egg

Mix sugar with apples; let stand for 10 minutes. Mix flour, baking soda, cinnamon and salt. Add vegetable oil and beaten egg to apple mixture. Combine with flour mixture; beat until blended. Bake in a 9x13-inch pan for 35 to 40 minutes. Serve warm with whipped cream or dusted with powdered sugar.

Variation: One-half cup of cooked, floured raisins and/or nutmeats of choice. I like pecans.

Fresh Apple Cake

Keri Poepppe

4 c. apples, peeled & diced
2 c. sugar
1 c. oil
1 tsp. vanilla
2 eggs, well beaten

1 c. nuts
2 c. flour
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt

Blend apples, sugar, oil, vanilla, eggs and nuts. In a separate bowl, mix flour, baking soda, cinnamon and salt. Combine mixtures. Pour into a greased 9x13-inch pan. Bake 45 to 60 minutes at 325° to 350°. Test with toothpick; if it comes out clean, bake 5 minutes more.

Raw Apple Cake

Harriet Alf

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

2 tsp. vanilla
1 c. cold coffee
5 c. fresh apples, chopped
1 c. coconut
1 1/2 c. sugar
1 c. nuts (I use black walnuts)

Cream shortening and 2 cups sugar; add eggs. Add dry ingredients alternately with cold coffee. Add vanilla; mix well. Add chopped apples; stir just until mixed. Put in a 10x16-inch greased pan. Sprinkle dough with sugar, coconut and nuts. Bake in 350° oven for 40 to 60 minutes. Can serve warm with Cool Whip or ice cream.

I got this recipe from Amelia Hansen years ago when we lived out on the farm. Hank and I went for coffee and cake one morning and she served us this cake. It's delicious, so moist and good.

The time to make friends is before you need them.

Raw Apple Cake

Annabelle Paulsen,

Wiota, IA

1 c. brown sugar
1 c. white sugar
1/2 c. shortening
2 eggs
2 1/2 c. flour
1 tsp. baking soda

1/2 tsp. salt
1 tsp. cinnamon
1 c. milk
2 c. chopped apples
1 tsp. vanilla

TOPPING:

1 c. coconut
1/2 c. nuts

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

Cream together 1 cup brown sugar, 1 cup white sugar and 1/2 cup shortening. Add 2 eggs. Sift together 2 1/2 cups flour, 1 teaspoon baking soda, 1/2 teaspoon salt and 1 teaspoon cinnamon. Add to above alternately with 1 cup milk. Add 2 cups chopped apples and 1 teaspoon vanilla. Pour batter into an 8 1/2 x 12-inch cake pan.

Topping: Melt butter; mix in the rest of the ingredients. Sprinkle over top of cake. Bake at 375° for 45 to 50 minutes.

Good with whipped topping or ice cream.

Raw Apple Cake

Barb Nelsen

4 c. diced apples, uncooked
2 c. sugar
1 c. nuts, chopped by hand
2 eggs
1 tsp. vanilla

1/2 c. oil
1/4 tsp. salt
2 c. flour
2 tsp. baking soda
2 tsp. cinnamon

WARM SAUCE:

1/2 c. brown sugar
1/2 c. white sugar

1/4 c. butter
1/2 c. cream

Cream together sugar, eggs, vanilla and oil. Sift salt, flour, baking soda and cinnamon; add to above mixture. Mix well. Stir in apples and nuts. Batter will be stiff. Pour into a greased 9x13-inch pan. Bake at 350° for about 45 minutes. Delicious served with a scoop of vanilla ice cream or warm sauce.

Warm Sauce: Boil ingredients 1 minute; spoon over each serving.

Shelli's Banana Cake

Shelli Miller Hogueison

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|--------------------|----------------------|
| 1 1/2 c. sugar | 1/2 c. Crisco |
| 2 eggs | 1 c. bananas, mashed |
| 2 c. flour | 1/4 tsp. salt |
| 1 tsp. baking soda | 1 tsp. vanilla |
| 1/2 c. milk | |

Cream sugar and Crisco. Add the eggs; beat well. Add bananas; mix well. Sift flour, baking soda and salt; add to creamed mixture. Add vanilla; stir. Put in a greased 9x13-inch pan. Bake in 350° oven for 40 to 45 minutes.

Better-Than-Anything Cake

Kimberly Jensen

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|--|------------------------------|
| 1 chocolate cake mix | 1 can Eagle Brand milk |
| 1/2 jar chocolate ice cream
topping | 1 ctn. Cool Whip |
| 1/2 jar caramel ice cream topping | 2 Heath candy bars (or nuts) |

Mix cake as directed. Cool. Poke holes in top of cake with wooden spoon handle. Pour ice cream toppings over cake, then Eagle Brand milk. Frost with Cool Whip; sprinkle crushed Heath bars (or nuts) on top. Keep refrigerated.

Better-Than-Sex Cake

Mary Garside

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|---|--------------------------------|
| 1 Jiffy yellow cake mix | 8 oz. cream cheese, soft |
| 2 c. milk | 1 pkg. instant vanilla pudding |
| 1 (No. 2) can crushed
pineapple, drained | 8 oz. Cool Whip |
| | Coconut |

Bake cake in a 9x13-inch pan at 350° for 15 minutes. Cool. Mix well the cream cheese and milk. Add pudding. Spread on cake. Add pineapple, then Cool Whip. Sprinkle coconut on top. Yield: 12 servings.

☆ Blarney Stones

Annabel Petersen

- | | |
|-----------------|----------------------|
| 4 eggs | 3 tsp. baking powder |
| 2 c. sugar | 1 tsp. vanilla |
| 1 c. warm water | 2 c. flour |

Cream sugar and yolks of eggs together. Pour water in slowly. Sift flour with baking powder. Add to mixture. Beat egg whites stiff; add to mixture. Put in cookie sheet. Bake in 350° oven. When done, cut in rectangles, 1x3 inches. Frost all sides; roll in ground peanuts.

Note: For best results, use Seven Minute Icing.

Chocolate Applesauce Cake

Jane Parker Foster

2 c. flour
1 1/2 c. sugar
1/2 tsp. salt
1 1/2 tsp. baking soda
3 to 4 tsp. cocoa

2 eggs
1/2 c. oil
1 can applesauce
1 tsp. vanilla

TOPPING:
6 oz. chocolate chips

3 T. sugar
1/2 c. nuts, chopped

Mix dry ingredients. Add liquids; mix well. Pour into a greased 9x13-inch cake pan.

Topping: Sprinkle on cake before baking. Bake at 350° for 35 to 40 minutes.

Chocolate Cake

Virginia Thelen

2 c. sugar
3/4 c. oleo or butter

2 eggs

Combine in a different bowl:

2 1/2 c. flour
1/2 c. cocoa

2 tsp. baking soda
1 tsp. salt

Add 1 cup of buttermilk alternately with flour mixture. Add 1 cup boiling water. Bake at 350°, in a 9x13-inch pan, for 30 to 40 minutes.

Chocolate Cake

Barb Jessen

2 c. flour
2 c. sugar
1 c. oleo
1/4 c. cocoa
1 c. water

2 eggs
1 tsp. baking soda
1/2 c. sour cream
1 tsp. vanilla

Mix flour and sugar together; set aside. Bring to a boil, oleo, cocoa and the water. Cool before pouring over flour and sugar. Add eggs, vanilla, sour milk and baking soda. Bake in a cookie sheet for 20 minutes at 375°. Let cool.

FROSTING:
1/4 c. cocoa
1/2 c. oleo

6 T. Carnation milk
1 lb. powdered sugar
1 tsp. vanilla

Bring cocoa, oleo and milk to a boil; cool. When cool, add 1 pound powdered sugar and 1 teaspoon vanilla.

Very good! Everyone who eats 'em wants another one.

Prize Chocolate Cake

Elaine Capek

1 c. shortening	5 eggs
2 c. sugar	2 1/4 c. sifted flour
2 tsp. vanilla	1 tsp. baking soda
4 (1 oz.) sq. unsweetened chocolate, melted & cooled	1 tsp. salt
	1 c. sour milk or buttermilk

Cream shortening and sugar until light. Blend in vanilla and chocolate. Add eggs, one at a time, beating well after each. Sift together flour, baking soda and salt. Add to creamed mixture alternately with milk; beat after each addition. Bake at 350° for 35 to 40 minutes, or until toothpick comes out clean. Cool and frost with Cream Cheese Frosting. Yield: 2 to 3 (9-inch) layers.

This recipe was passed on to me from my mother-in-law, Carol Capek from Geneva, IL. This is a family favorite served each year at Christmas. When frosted with Cream Cheese Frosting, it's an unbeatable combination.

☆ Loretta Wehrman's Chocolate Cake

Virginia Osen

Cream:

1 scant c. shortening	1 1/2 c. white sugar
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Add:

3 eggs, one at a time

Add alternately:

2 c. flour	2 sq. melted chocolate
1 c. coffee	1 tsp. vanilla
1 tsp. baking soda, dissolved in coffee	Salt
	1 T. vinegar, added last

Bake at 350° in a 9x13-inch pan. Frost.

FROSTING:

2 c. brown sugar	1/2 c. milk
1/2 c. butter	Speck of salt

Boil 1 minute or until thermometer reaches 220°. Beat until spreading consistency.

Never-Fail Chocolate Cake

Mary Ann Gettler

2 c. white sugar
2 c. flour
1/2 c. cocoa
2 tsp. baking soda
1/2 tsp. salt

1 c. buttermilk
1 c. cooking oil
1 c. water
2 eggs
1 tsp. vanilla

CHOCOLATE FROSTING:

1 1/3 c. sugar
6 T. milk

6 T. butter
3 oz. chocolate chips

Sift all dry ingredients together. Add milk, oil, vanilla, eggs and water. Blend together; beat for about 2 minutes on medium speed. Bake in a 9x13-inch pan about 40 minutes at 350°.

Frosting: Mix the sugar, milk and butter in a small saucepan; bring to a rolling boil. Boil 30 seconds (no more). Remove from heat; add chocolate chips. Stir until all are dissolved. Pour over cake immediately. Mixture will be very thin, that's okay. Do not beat, it will get too hard.

Freezes well.

Crazy Chocolate Cake

Thelma M. Livingston

1 c. sugar
1 egg
1/2 c. shortening
1 tsp. baking soda
2 tsp. vanilla

1/2 tsp. salt
1/2 c. cocoa
1 1/2 c. flour
1/2 c. boiling water

Combine all ingredients (except boiling water) in a bowl. Add boiling water. Beat with a spoon or electric mixer until smooth. Bake in an 8x12-inch or 9x13-inch pan at 350° for 35 to 40 minutes. Yield: depends on size of pieces when cut.

Frosting: Powdered sugar, butter, milk and peanut butter.

Chocolate Chip Cake

Ruby Krakau

2 c. flour
1 1/2 c. sugar
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 1/3 c. dairy sour cream

2/3 c. softened margarine
1 tsp. vanilla
3 eggs
1/2 c. sugar
1 tsp. cinnamon
6 oz. (1 c.) chocolate chips

Lightly spoon flour into measuring cup; level off. In a large bowl, combine first 9 ingredients. Blend 1 minute at low speed; beat 3 minutes at medium speed. Pour half of batter (about 2 1/2 cups) into greased 9x13-inch pan. In a small bowl, combine 1/2 cup sugar, cinnamon and chocolate chips. Sprinkle half of this mixture over batter. Repeat with remaining batter, then remaining sugar mixture. Bake at 350° for around 35 minutes, or until toothpick comes out clean.

German Chocolate Chip Cake

Judy Marnin

1 3/4 c. boiling water
1 c. quick oatmeal
1/2 c. margarine
1 c. brown sugar
1 c. white sugar
2 lg. eggs

1 3/4 c. flour
1 T. cocoa
1 tsp. baking soda
1/2 tsp. salt
6 oz. chocolate chips
Nuts

Mix first 3 ingredients; stir well. Let stand for 10 minutes. Add remaining ingredients, except for chips and nuts. Sprinkle chips and nuts liberally on top. Bake at 350° for 40 minutes.

Grandma's Wacky Chocolate Cake

Cindy (Nelson) Aldrich

3 c. flour
2 c. sugar
1/2 c. cocoa

1 1/2 tsp. salt
2 tsp. baking soda

Sift ingredients into an ungreased 9x13-inch pan.

Stir in:

2 tsp. vanilla
2 T. vinegar

2/3 c. salad oil
2 c. cold water

Stir well. Bake at 350° until done.

Cherry Chocolate Cake

Athelea Heath

1 (21 oz.) can cherry pie filling
3 eggs

1 (18.5 oz.) pkg. chocolate cake mix

Combine all ingredients; mix until well blended. Pour into a greased and floured 9x13-inch pan. Bake for 35 to 40 minutes, or until cake springs back when lightly touched. Cool. Serve with Cool Whip or ice cream.

Variation: For a really moist cake, prepare cake mix as on box, adding pie filling; bake as above.

Chocolate Cherry Upside-Down Cake

Gloria Turner

1 can cherry pie filling
1 T. cold water
1 T. cornstarch
1/2 tsp. almond extract
1 c. sugar
2 c. flour
1/4 c. cocoa

1 tsp. baking soda
1/2 tsp. salt
1 c. water
1/3 c. oil
1 tsp. vinegar
1/2 tsp. vanilla

Combine pie filling, 1 tablespoon water, cornstarch and almond extract; spread in ungreased 9x9-inch pan. Mix the rest of ingredients together until blended. Pour over cherries. Bake 40 to 45 minutes. Cool 10 minutes. Invert onto serving plate. Serve warm with Cool Whip or vanilla ice cream.

John Burke Chocolate Cherry Cake

JoAnn Poepppe

1 box chocolate cake mix
3 eggs

1 can cherry pie filling
1 tsp. almond flavoring

FROSTING:

1 c. sugar
1/3 c. milk

5 T. oleo
1 tsp. almond flavoring
6 oz. chocolate chips

Mix cake ingredients together. Bake according to package directions in a jellyroll pan.

Frosting: Boil sugar, milk and oleo for 1 1/2 minutes. Take off stove; add almond flavoring and chocolate chips. Stir until ready to spread.

Mr. Burke always brought this to speech tournaments. When he gave me the recipe, it was written on the back of a debate sheet!

Coca-Cola Cake with Frosting

Connie Turner

2 c. flour
2 c. sugar
1 c. oleo
2 T. cocoa
1 c. Coca-Cola

1/2 c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla
1 1/2 c. mini marshmallows

FROSTING:
2 T. margarine
2 T. cocoa

6 to 8 T. Coca-Cola
1 lb. powdered sugar
1 c. nuts (opt.)

Preheat oven to 350°. Grease and flour a 9x13-inch pan. Combine flour and sugar. Melt margarine; add cocoa and cola. heat to boiling; cool slightly. Pour over flour and sugar mixture; stir and blend well. Add buttermilk, eggs, baking soda and vanilla; mix well. Stir in marshmallows. Bake 40 minutes. Frost while hot.

Frosting: Combine margarine and cola in saucepan; boil. Pour over powdered sugar; mix well. Frost while hot.

Crazy Cake

Ann Harris

3 c. sifted flour
2 c. sugar
1/2 c. cocoa
2 tsp. baking soda

1/2 tsp. salt
3/4 c. cooking oil
2 T. vinegar
1 tsp. vanilla

Put flour, sugar, cocoa and salt in a 9x13-inch greased pan; spread evenly. Make 3 holes in it. Put vinegar in one hole, oil in the next, and the vanilla in the last one. Pour 2 cups cold water over it all; mix well. Bake in 350° oven about 30 minutes, or until done.

Chocolate-Caramel Poke-and-Pour Cake

Mona Christensen

1 pkg. German chocolate cake mix
1 can sweetened condensed milk

1 pt. caramel or butterscotch ice cream topping
1 (8 oz.) ctn. whipped topping
2 or 3 Heath candy bars, crushed

Prepare cake as directed on package. Bake in 350° oven in a 9x13-inch pan. Remove from oven; poke the top full of holes with the handle of wooden spoon. Pour sweetened condensed milk into holes. Pour caramel or butterscotch topping over the milk. Frost with whipped topping. Sprinkle crushed candy bars over top. Refrigerate.

Chocolate Chocolate Bundt Cake

Sally Nelson

**1 (18 1/4 oz.) pkg. chocolate
cake mix**
**1 (3.9 oz.) pkg. instant
chocolate pudding mix**
3 T. baking cocoa

1 3/4 c. milk
2 eggs
**2 c. (12 oz.) semi-sweet
chocolate chips**
Confectioners' sugar

In a large mixing bowl, combine cake and pudding mixes, cocoa, milk and eggs. Beat on low until moistened. Beat on medium for 2 minutes. Stir in chocolate chips. Pour into a greased and floured bundt pan. Bake at 350° for 55 to 60 minutes, or until a toothpick inserted near the center comes out clean. Cool for 10 minutes. Remove from pan. Cool completely. Dust with confectioners' sugar.

Chocolate Ice Cream Cake Rolls

Marcia Rabe

1/2 c. powdered sugar
4 eggs
1/2 c. water

**1 (18.25 oz.) pkg. pudding-
included devils food cake mix**
**2 qt. (8 c.) any flavor ice cream,
slightly softened**

Heat oven to 350°. Generously sprinkle 2 clean towels with powdered sugar; set aside. Grease two 10x15x1-inch baking pans; line with waxed paper. Grease again. In a large bowl, beat eggs at high speed for 5 minutes, or until thick and lemon-colored. Reduce speed to low; add water. Gradually add cake mix, beating until dry ingredients are moistened. Beat 2 minutes at high speed. Spread 1/2 of batter in each pan. Bake cakes, one at a time, on middle rack of oven. Bake at 350° for 14 to 20 minutes, until top springs back when touched lightly in center. Do not overbake. Immediately invert cake onto sugared towel; carefully remove waxed paper. Starting with shorter end, roll up cake in towel; cool completely on wire rack. Carefully unroll cooled cakes. Carefully spread each cake with 1 quart (or more) ice cream; roll up again, rolling loosely to incorporate filling. Wrap each in foil. Freeze until firm. To serve, cut into 1-inch slices. Yield: 2 cake rolls, 10 servings each.

Note: If only one 10x15x1-inch is available, set 1/2 of batter aside. Bake second cake immediately after first cake is removed from pan.

Carrot Cake

Lyla Weber

3 beaten eggs
2 c. sugar
1 1/2 c. oil

2 c. + 1 T. sifted flour
2 tsp. baking soda
1 tsp. salt

Beat all together.

Add:

2 tsp. vanilla
2 c. grated carrot
1 sm. can crushed pineapple
(whole can)

1 c. shredded coconut
1/2 c. chopped nuts

Bake in a 9x13-inch pan at 350° for 45 minutes.

☆ Carrot Cake

Kay Vetter,
Minneapolis, MN

1 c. oil
2 c. sugar
2 eggs
2 c. grated carrots
1/2 tsp. salt
1 tsp. cinnamon

1 tsp. vanilla
2 c. flour
2 tsp. baking soda
1 c. coconut
2 sm. cans undrained, crushed
pineapple

Cream oil, sugar and eggs. Add carrots, salt, cinnamon, vanilla, flour, baking soda, coconut and pineapple. Bake at 350° for 45 minutes in a 9x13-inch pan.

ICING:

1 box powdered sugar

1 stick oleo
1 (8 oz.) pkg. cream cheese

Mix together; ice cake when cool.

Carrot Cake

Julie Pollack

2 c. all-purpose flour
2 c. sugar
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt

1 tsp. ground cinnamon
3 c. shredded carrots
1 c. cooking oil
4 eggs

In a large bowl, combine the first 6 ingredients. Add next 3. Beat on medium speed for 3 minutes. Turn into greased pans. Bake at 325° for 50 to 60 minutes (round pans at 325° for 40 minutes). Frost with Cream Cheese Frosting.

Cream Cheese Frosting: Beat 1 (3-ounce) package cream cheese, 1/4 cup butter and 1 teaspoon vanilla until light and fluffy. Gradually add 2 cups sifted powdered sugar.

Carrot Layer Cake

Janet Nelsen Maynard

FILLING:

1 c. sugar
2 T. all-purpose flour
1/4 tsp. salt

1 c. whipping cream
1/2 c. butter or margarine
1 c. chopped pecans
1 tsp. vanilla

In a heavy saucepan, combine sugar, flour and salt. Stir in cream; add butter. Cook and stir over medium heat until the butter is melted; bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes, stirring occasionally. Stir in nuts and vanilla. Set aside to cool.

CAKE:

1 1/4 c. vegetable oil
2 c. sugar
2 c. all-purpose flour
2 tsp. ground cinnamon
2 tsp. baking powder

1 tsp. baking soda
1 tsp. salt
4 eggs
4 c. finely-shredded carrots
1 c. raisins
1 c. chopped pecans

In a mixing bowl, beat oil and sugar for 1 minute. Combine flour, cinnamon, baking powder, baking soda and salt; add to creamed mixture alternately with eggs. Mix well. Stir in carrots, raisins and nuts. Pour into 3 greased and floured 9-inch round baking pans. Bake at 350° for 35 to 40 minutes, or until a wooden pick comes out clean. Cool in pan 10 minutes; remove to wire racks and cool completely.

FROSTING:

3/4 c. butter or margarine,
softened

2 (3 oz.) pkg. cream cheese, softened
1 tsp. vanilla
3 c. confectioners' sugar

Beat butter, cream cheese and vanilla until smooth. Gradually beat in sugar. Spread filling between cake layers. Frost sides and top of cake. Store in the refrigerator.

Ginger Carrot Cake

Vickie (Chesnut) Michels,
Dixon, IL

2 c. flour
2 c. sugar
2 tsp. baking powder
1/2 tsp. baking soda
4 eggs, beaten
3 c. finely-shredded carrot

3/4 c. vegetable oil
3/4 c. pecans, chopped
3/4 tsp. ginger
1 1/2 tsp. cinnamon
1/2 c. brandy (opt.)

Oil two 9-inch round pans or one 9x13-inch pan. Preheat oven to 350°. Measure flour, sugar, baking powder and baking soda; blend. Set aside. In a separate bowl, combine eggs, carrot, oil, ginger and cinnamon; blend well. If using brandy, stir in at this time. Combine dry ingredients into liquids; stir. Add pecans; mix well. Pour into pan. Bake 30 to 35 minutes for 9-inch round or 40 minutes for 9x13-inch oblong, at 350°. Cool completely.

ICING:

2 (3 oz.) pkg. Philadelphia
cream cheese

1/2 c. soft margarine
1 T. vanilla

Beat together. Gradually beat in enough powdered sugar, approximately 4 1/2 cups, to create frosting of spreading consistency. Frost cooled cake.

Note: Half of recipe is sufficient for a 9x13-inch cake.

☆ Old-Fashioned Vanilla Cream Cake

Mrs. Glen Lindblom

Bake devil's food cake in 2 (9-inch) layers. Split each layer in half. Divide Betty Crocker's fluffy white frosting mix in half. Make filling by adding 1/2 package frosting mix to 1 1/2 cups whipping cream and 1 teaspoon vanilla. Chill 1 hour. Whip thick and smooth. Put cake together with filling between layers; ice top with thin icing.

Thin Icing: Blend 1/2 frosting mix, 2 to 3 tablespoons hot water and 1 tablespoon corn syrup. beat until smooth. Pour and spread over top of cake, allowing some of the icing to dribble down sides of cake. Sprinkle top with chopped nuts.

Chill 2 to 3 hours or overnight. Yield: 20 servings.

Cream-Cheese-Filled Cupcakes

Enid Lou (Burns) Gillihan

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

Dash of salt
1 (6 oz.) pkg. chocolate chips
1 pkg. chocolate cake mix

In a small mixing bowl, beat cream cheese and sugar on medium speed until fluffy. Beat in egg and salt. Stir in chocolate chips. Prepare cake mix. Fill liners 2/3 full. Drop 1 well-rounded teaspoon of cream cheese mixture into each baking cup. Bake in 350° oven about 20 minutes.

Creme de Menthe Cake

Kimberly Jensen

1 pkg. white cake mix
1 can Hershey's fudge

4 T. creme de menthe
1 (8 oz.) ctn. Cool Whip

Follow directions on cake mix. Add 2 tablespoons of creme de menthe to batter (I use the syrup). Bake and cool. Spread fudge on 9x13-inch cake. Mix 2 tablespoons creme de menthe with Cool Whip. Spread over fudge on cake; refrigerate.

Note: I usually add green food coloring to the cake and Cool Whip for prettier color.

☆ Baked Donuts

Harriet Alff

2 c. flour
3 tsp. baking powder
3/4 tsp. salt
3/4 c. sugar

1/2 c. shortening
2 eggs
1 c. milk
1 tsp. vanilla

Cream butter and sugar. Add eggs, flour, baking powder and salt that has been sifted together, alternately with the milk. Add vanilla. Pour into greased muffin tins. Bake in 350° oven for about 20 minutes. When done, remove from muffin tins while hot; roll in melted butter and then in cinnamon-sugar mixture, about 1 cup sugar and 1 teaspoon cinnamon. Eat while warm. Yield: 15 to 24.

A good after-school snack.

Depression Cake

Bonnie Littleton

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|---------------------------|--|
| 1 c. sugar | 1 T. lard |
| 3 c. flour | 1 c. raisins, cooked in 2 c. |
| 1 tsp. baking soda | water & cooked down to 1 c. |
| 1 tsp. cinnamon | water |

Add the first 5 ingredients in bowl. Add lard; cream it. Add raisins. Bake at 350° for 25 to 30 minutes, or until done.

My mother, Mandy Christensen, first made this cake in 1926.

Easy Black Forest Cake

Carol Hobbs Hanson

- | | |
|----------------------------------|---------------------------------|
| 5 c. mini marshmallows | 1 can cherry pie filling |
| 1 pkg. chocolate cake mix | 1 (8 oz.) ctn. Cool Whip |

Sprinkle marshmallows in a greased 9x13-inch pan. Mix cake as directed on package; spoon over marshmallows. Spoon pie filling over cake batter. Bake for 1 hour, or until done, in a 350° oven. Cool completely. Frost with Cool Whip; chill.

Good company dessert or for your family.

Fruit Cake

Carol Phelps

- | | |
|--------------------------|---------------------------------|
| 1/4 c. shortening | 1 1/2 c. flour |
| 3/4 c. sugar | 1/2 tsp. baking soda |
| 1 egg | 1/2 tsp. baking powder |
| 1/2 tsp. vanilla | 1/4 tsp. salt |
| 1/2 c. milk | 2 c. fruit (your choice) |

Cream shortening and sugar; add egg, vanilla and milk. Add dry ingredients; stir well. Last, add fruit. Can be apples, rhubarb or drained, canned fruit; mix lightly. Put in a greased 9x13-inch pan. Bake in 350° oven for 30 to 35 minutes, or until toothpick comes out clean. Serve warm with whipped topping or ice cream.

Funnel Cake

Harriet Alff

Vegetable oil for frying
2 c. unsifted flour
1 T. sugar
1 tsp. baking powder

1/4 tsp. salt
2 eggs, slightly beaten
1 to 1 1/4 c. milk

Pour oil to depth of 1 1/2 to 2 inches in a 12- to 14-inch skillet. (I prefer an iron one.) Combine flour, sugar, baking powder and salt. Sift into a deep bowl. Make a well in the center. Add eggs and 1 cup milk. Beat until smooth. Ladle 1/2 cup batter into a funnel with at least a 1/2-inch opening at spout end. Using forefinger to control batter, dribble batter into hot oil, moving funnel in circle to make a coil of rings. Fry for 2 minutes on each side. Drain on paper towel. keep warm by putting on warm cookie sheet, using paper towels on bottom and for covering. Sprinkle with powdered sugar, cinnamon-sugar mixture; or, can serve with honey, molasses or maple syrup. Yield: 12.

Heath Bar Cake

Darnell Kinzie

German chocolate cake mix
1 can sweetened condensed milk
2/3 of 1 pt. jar Mrs. Richardson's butterscotch or caramel ice cream topping

1/3 of 1 pt. jar Mrs. Richardson's hot fudge ice cream topping
12 oz. Cool Whip
4 to 6 Heath candy bars

Bake cake according to directions on box. Cool completely. Punch many holes in cake with handle of wooden spoon. Pour condensed milk over cake. Mix the ice cream toppings together; pour over cake. Top with Cool Whip. Coarsely crush the Heath bars. Sprinkle over top of Cool Whip. Make 24 hours ahead of serving (or at least overnight) for flavors to blend. Keep refrigerated.

Hummingbird Cake

Carole Parker

3 c. flour	3/4 c. margarine or butter
2 c. sugar	3 eggs
1/2 tsp. salt	2 c. mashed ripe banana
1 tsp. baking soda	1 (8 oz.) can crushed pineapple, undrained
1 tsp. ground nutmeg (or cinnamon)	2 tsp. vanilla
1/2 tsp. ground cloves	1 c. finely-chopped pecans

In a medium bowl, combine flour, sugar, baking soda, salt, nutmeg and cloves; set aside. In a large mixing bowl, beat butter or margarine with electric mixer on medium speed for 30 seconds. Add eggs, banana, undrained pineapple and vanilla. Beat until combined. Add flour mixture; beat on low speed until combined. Beat on medium speed for 1 minute. Fold in pecans. Spread into a well-greased and floured, fluted 10-inch tube pan. Bake in preheated 325° oven for 70 to 75 minutes, or until toothpick inserted near center comes out clean. Cool. Decorate with sifted powdered sugar.

Jello "Poke and Pour" Cake

Natalie Hansen

1 pkg. cake mix (any flavor)	1 c. boiling water
1 (3 oz.) pkg. Jello (any flavor)	1/2 c. cold water

Prepare cake mix as directed. Bake 30 to 35 minutes at 350°. Cool for 15 minutes. Poke with large wooden fork or end of wooden spoon handle at 1/2- to 3/4-inch intervals. Dissolve Jello in boiling water; add cold water. Spoon Jello over cake slowly to allow Jello to run into holes. Cool for 3 to 4 hours before serving. Spread Cool Whip over top, if desired, or garnish with Cool Whip. Yield: 12 to 15 pieces.

Dad's Lemon Cake

Grace Evans

1 c. cake flour
6 eggs
1/2 tsp. cream of tartar
1 tsp. grated lemon rind

1 c. sugar
1/4 tsp. salt
2 T. water
4 tsp. lemon juice

Beat egg whites; add salt and beat until foamy. Add cream of tartar; beat until stiff. Add 1/2 cup sugar; beat more. Mix egg yolks, water and lemon juice; beat more. Sift flour and sugar; add to egg yolk mixture, using mixer. Fold egg yolk mixture into whites with spoon. Put waxed paper, but no grease, in round pans. Use 8-inch-diameter round pans.

LEMON FILLING:

5 egg yolks
3/4 c. sugar
1 1/2 c. milk
1 env. Knox gelatin

2 T. flour
2 T. cold water
2 c. whipped cream
Juice from 1/2 lemon

Cook yolks, sugar, flour and milk until thick and coats a spoon. Mix gelatin and water; add to custard. Let stand until cool. Add juice from 1/2 lemon and whipped cream; let set. Cut layers of cake in half; place filling between and over top.

Note: Use a double boiler.

Lemon Pudding Cake

Kay (Steele) Hansen

1 lemon cake mix
1 pkg. instant lemon pudding
3/4 c. oil

3/4 c. water
4 eggs

GLAZE:
2 c. powdered sugar

1/3 c. orange juice
2 T. oil

Mix together cake mix and pudding. Add oil and water. Blend for 3 minutes. Add eggs. Bake at 350° for 35 to 40 minutes in a greased and floured 9x13-inch pan. Remove from pan; poke top of cake with a fork. Top with glaze.

Glaze: Pour glaze over warm cake. Best when served warm.

Lemon Velvet Cake

Janell Barber

1 lemon cake mix
1 pkg. Jello instant lemon
pudding (dry)

3/4 c. salad oil
3/4 c. water
4 eggs

TOPPING:
1/3 c. orange juice

2 c. powdered sugar
2 tsp. salad oil

Mix cake mix, lemon pudding, salad oil, water and eggs with mixer; mix well. Put in a 9x13-inch pan. Bake at 350° for 30 to 40 minutes. When done, prick with fork, making holes in cake. Drizzle topping over the hot cake.

Topping: Mix juice, powdered sugar and salad oil together while cake is baking.

☆ Mahogany Cake

Mrs. Arthur (Leona) Garside

2 c. sugar
2/3 c. thick sour milk
1/2 c. butter
2 eggs
1/3 c. cocoa

2 tsp. baking soda
2 1/2 c. flour
1 c. boiling water
1 T. vanilla

Beat eggs and sugar. Add butter; beat. Stir in sour milk. Add flour gradually; beat. Mix cocoa with enough hot water to form a paste; add to mixture. Beat again. Dissolve baking soda in a tablespoon of cold water; add to mixture; beat. Add boiling hot water; beat again. This mixture will be rather thin. Bake in a 9x9-inch pan at 350° for 30 minutes, or until a toothpick comes out clean.

This is a recipe from Mrs. Lincoln Harris, given to me 45 years ago.

Microwave Hot Fudge Sundae Cake

Kay (Steele) Hansen

1 c. flour
3/4 c. sugar
2 T. cocoa
2 tsp. baking powder
1/2 c. milk
1/2 tsp. salt

2 T. salad oil
1 tsp. vanilla
1 c. nuts (opt.)
1 c. brown sugar
1/4 c. cocoa
1 3/4 c. water

Place 1 3/4 cups water in microwave to boil about 4 minutes. In an ungreased 9x9-inch square pan, stir together flour, sugar, 2 tablespoons cocoa, baking powder and salt. Mix in milk, oil and vanilla. Stir in nuts. Spread batter around in pan. Sprinkle with brown sugar and then cocoa. Pour 1 3/4 cups boiling water over cake. Cook, uncovered, in microwave for 8 to 10 minutes. Turn occasionally, until cake is not doughy in center. Serve warm with whipped topping or ice cream.

This cake makes its own pudding! A really fast dessert, and delicious!

Microwave Chocolate Cake

Elaine Capek

1/2 pkg. chocolate cake mix
1 egg
1/2 tsp. vanilla

1/3 c. vegetable oil
3/4 c. water
1/2 to 1 c. chocolate chips

Mix cake mix, egg, oil, vanilla and water in an 8x8-inch glass pan. Sprinkle chocolate chips on top. Microwave on HIGH for 7 to 9 minutes. Yield: 9 servings.

This recipe is nice because you can do it all in one pan! You can also substitute nuts, crushed Oreos, mint or peanut butter chips, etc., in place of the chocolate chips!

Mayonnaise Cake

Mary Brenton

1 c. mayonnaise
1 c. cold coffee
3 T. cocoa
1 c. sugar
2 c. flour

1 1/2 tsp. baking soda
Red food coloring
1 tsp. vanilla
1/2 tsp. salt

Mix mayonnaise, coffee and cocoa. Add sugar, flour, baking soda, vanilla and salt. Add coloring to color you want. Pour into a 9x13-inch pan that has been greased and floured. Bake at 350°.

Mayonnaise Cake

Carol Phelps

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

4 T. cocoa
1 c. water
1 c. mayonnaise
2 tsp. vanilla

Sift all dry ingredients into a bowl. Make a hole in middle; put in water, mayonnaise and vanilla. Stir well. Put in greased 9x13-inch pan. Bake in 350° oven for about 30 minutes, or until toothpick comes out clean.

Dad's Favorite Miracle Whip Cake

Barbara Sisler

1 1/2 c. sugar
2 c. flour
Pinch of salt
1 c. Miracle Whip

4 T. cocoa
1 c. boiling water
2 tsp. baking soda

Mix the first 4 ingredients together. In a separate bowl, mix the last 3 ingredients. Mix all together; pour in a 9x13-inch cake pan. Bake at 350° for 30 minutes. Frost with Soft Chocolate Frosting (recipe in frosting section).

Oatmeal Cake

Jolene Nelsen

1 1/2 c. boiling water
1 c. quick oatmeal

1 stick oleo

Pour boiling water over oatmeal and oleo. Let stand, covered, for 20 minutes.
 Add:

2 eggs
1 c. white sugar
1 c. brown sugar
1 1/2 c. flour
1 tsp. baking soda

1 tsp. vanilla
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. salt

Bake in a 9x13-inch greased and floured pan for 35 minutes in 350° oven.

Oatmeal Cake

Faye Nelsen

Pour 1 1/4 cup boiling water over 1 cup oatmeal; set aside to cool. Mix together 1 cup brown sugar, 2 eggs, 1/2 cup shortening, 1 cup white sugar, 1 teaspoon vanilla, 1 teaspoon baking soda, dash of salt, 3/4 teaspoon cinnamon, 3/4 teaspoon nutmeg and 1 1/2 cup flour; add to oatmeal mixture. Bake at 350° for 30 to 35 minutes in a 9x13-inch pan.

Topping: Mix together 1/2 cup melted oleo, 1 cup brown sugar, 6 tablespoons cream (I use Carnation milk), 1/2 cup chopped nuts and 3/4 cup coconut. Pour over warm cake. Place under broiler for 2 minutes. Watch closely.

Orange Shake-Em-Up Cake

Joanne Jorgensen

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

1/2 c. sugar
1/2 c. salad oil
1/2 c. orange juice

Combine flour, baking powder and salt; set aside. Break eggs into quart jar with tight-fitting lid. Cover; shake 10 times. Add sugar, oil and juice. Shake 20 times. Add flour mixture; shake 40 times, until smooth. Pour into a 7x11-inch pan. Bake 20 to 25 minutes at 375°.

Peanut Butter Cup Cupcakes

Kerrie Smith Harrell

1/3 c. shortening
1/3 c. peanut butter
1 1/4 c. packed brown sugar
2 eggs
1 tsp. vanilla extract

1 3/4 c. all-purpose flour
1 3/4 tsp. baking powder
1 tsp. salt
1 c. milk
16 mini peanut butter cups

In a mixing bowl, cream the shortening, peanut butter and brown sugar. Add eggs and vanilla; mix well. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk. Fill paper-lined muffin cups with 1/4 cup of batter. Press a peanut butter cup into the center of each, until top edge is even with batter. Bake at 350° for 22 to 24 minutes, or until a toothpick inserted on an angle toward the center comes out clean. Yield: 16 cupcakes.

Easy Pineapple Angel Food Cake

Millie Holaday

1-step angel food cake mix

1 (20 oz.) can crushed
pineapple & juice

Mix the 2 together; pour into angel food cake pan or loaf pans. Bake following box instructions. May top with Cool Whip and a cherry or strawberry to serve.

Pineapple Upside-Down Cake

Janell Barber

1 (20 oz.) can pineapple slices,
drained (reserve juice)
1/2 c. margarine
1/2 c. brown sugar
1 1/2 c. flour
1/2 c. shortening

1 c. white sugar
2 tsp. baking powder
1 tsp. vanilla
1 egg
Maraschino cherries

In a 10-inch cast-iron skillet, melt 1/2 cup margarine and brown sugar. Arrange pineapple slices with maraschino cherry in center of each slice. Mix in separate bowl, white sugar, shortening, egg, flour, baking powder and vanilla. Mix well. Add 2/3 cup pineapple juice reserved from pineapple slices. Pour batter over pineapple arrangement. Bake at 350° for 50 minutes. Turn out on serving platter immediately.

Pineapple Cake

Connie Turner

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

1 tsp. vanilla
1 (No. 2) can crushed
pineapple & juice
1/2 c. nuts (opt.)

ICING:

8 oz. cream cheese
1 3/4 c. powdered sugar

1/2 stick margarine
1/2 c. nuts

Mix and bake in a 9x13-inch pan for 45 minutes at 350°. Ice cake while hot.
This cake travels well and stays moist.

Poke 'N Pour Cake

Mabel Lorraine Hobbs

1 (3 oz.) pkg. raspberry Jello
(or choice of flavor)
1 pkg. white 2-layer cake mix

1 c. boiling water
1/2 c. cold water

Prepare a cake mix as directed on box, baking in a well-greased and floured 9x13-inch pan in 350° oven for 30 to 35 minutes or until done. Cool in pan for 15 minutes; poke with a fork or blunt end of nutpick at 1/2-inch intervals. Dissolve Jello in boiling water; add cold water. Spoon over cake that is in pan. Chill in refrigerator 3 or 4 hours. In a bowl, combine one 8-ounce tub of Cool Whip and 1 cup mini marshmallows, cut in half. Spread over cooled cake. Keep in refrigerator. Just before serving, garnish with colored sugar. Yield: 12 to 15 servings.

Note: Mini marshmallows make dessert cut nice. Good club dessert.

Agnes Kaufmann requested that we put this tasty, colorful dessert in the new cookbook.

Poppy Seed Cake

Norma Miller

1 pkg. lemon cake mix
1 pkg. instant lemon pudding
mix
1/2 c. oil

1 c. water
4 eggs, mixed well after each
egg added
1/4 c. poppy seed

Grease a bundt pan. Sprinkle with 1/2 cup chopped nuts and 1/2 cup chopped maraschino cherries (red). Pour batter in bundt pan. Bake 45 minutes in 350° oven. When cooled, remove from pan; drizzle frosting on top, or sprinkle with powdered sugar.

Pumpkin Chocolate Chip Cake with Glaze

Aurel Brown

4 eggs
2 c. white sugar
1 c. vegetable oil
1 (14 oz.) can (2 c.) pure
pumpkin
1 (6 oz.) pkg. (1 c.) semi-sweet
chocolate chips

3 c. all-purpose flour
2 tsp. baking powder
2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon

Cream eggs and sugar. Add remaining ingredients. Put into a greased and floured bundt or angel food cake pan. Bake at 350° for 60 to 70 minutes. Let cake cool partially in pan. Unmold; cool on wire rack.

GLAZE:

1/4 c. melted butter
2 T. water
1/2 c. sugar

1/2 tsp. Kitchen-Klatter burnt
sugar flavoring
1/2 tsp. Kitchen-Klatter
butterscotch flavoring

Mix all glaze ingredients together in a saucepan. Heat gently until sugar dissolves. Remove from heat; cool briefly. Spoon the glaze over the sides of the cake; let it set. Store cake in covered container; leave at room temperature. May be frozen or refrigerated if needed to last more than a few days. Serve with whipped cream and shaved chocolate, if desired.

Note: If you want to bake one day in advance and glaze the next day, let it cool in pan.

*There is no better exercise for strengthening the heart
than reaching down and lifting people up.*

Pumpkin Cake Roll

Gloria Turner

3 eggs	1 tsp. baking powder
1 c. sugar	2 tsp. cinnamon
2/3 c. pumpkin	1/2 tsp. nutmeg
1 tsp. lemon juice	1/2 tsp. salt
3/4 c. flour	1 c. chopped walnuts
1/2 tsp. ginger	Powdered sugar

FILLING:

1 c. powdered sugar	4 tsp. margarine
6 oz. cream cheese	1/2 tsp. vanilla

Beat eggs at high speed for 5 minutes. Gradually beat in sugar. Stir in lemon juice and pumpkin. Mix dry ingredients together; fold into pumpkin mixture. Spread in a greased 10x15x1-inch pan lined with waxed paper and greased. Sprinkle with walnuts. Bake at 375° for 15 minutes. Turn cake onto a linen towel dusted with powdered sugar. Remove waxed paper. Starting at narrow end, roll up cake and towel together; cool. Beat filling ingredients together until smooth. Unroll cake; spread with filling. Roll up; chill. Yield: 8 servings.

Note: Cut waxed paper to exactly fit the bottom of pan, for easy removal when baked.

Pumpkin Cake Roll

Norma Miller

3 eggs	1 tsp. ginger
1 c. sugar	1/2 tsp. nutmeg
2/3 c. pumpkin	1/2 tsp. salt
1 tsp. lemon juice	2 tsp. cinnamon
3/4 c. flour	1 c. chopped nuts
1 tsp. baking powder	

Beat eggs at high speed for 5 minutes, gradually adding sugar. Stir in pumpkin and lemon juice. Stir together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold dry ingredients into pumpkin mixture. Spread into a greased and floured 10x15x1-inch jellyroll pan. Top with chopped nuts. Bake 15 minutes at 375°. Turn out on towel sprinkled with powdered sugar. Starting at one end, roll towel and cake together. Cool; unroll.

FILLING:

1 c. powdered sugar	4 T. butter
2 (3 oz.) pkg. cream cheese	1/2 tsp. vanilla

Mix filling until smooth; spread over cooled cake. Roll up. Chill. Slice and serve.

Pumpkin Pecan Cake

Bonnie McCaskey

- | | |
|---|------------------------|
| 1 (18 oz.) pkg. spice cake mix | 3 eggs |
| 1 c. canned pumpkin | 1 tsp. cinnamon |
| 1/2 c. salad oil | 1/2 c. water |
| 1 pkg. vanilla instant pudding mix | 1/2 c. pecans |

Combine ingredients except nuts; beat at medium speed for 5 minutes. Stir in pecans. Liberally greased a large bundt pan; sprinkle with flour. Pour into batter. Bake at 350° for 40 to 45 minutes. Cool on wire rack for 30 minutes. Loosen center and sides; tip out. Serve with whipped cream.

☆ Prune Cupcakes

Helen Dressler

- | | |
|--------------------------|---|
| 1/2 c. shortening | 1 c. sour milk |
| 1 1/2 c. sugar | 1 c. cooked prunes, chopped |
| 2 eggs | 1/2 c. seedless raisins |
| 2 c. flour | 1/2 c. walnut meats or pecans, chopped |
| 1/2 tsp. salt | |
| 1 tsp. cinnamon | |

Thoroughly cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add flour, sifted with salt, baking soda and cinnamon, alternately with sour milk. Add prunes, raisins and nutmeats. Fill greased pans 2/3 full. Bake in moderate oven (350°) for 25 minutes. Yield: 2 1/2 dozen.

Loaf Prune Cake

Mildred Hansen

- | | |
|---------------------------------|--|
| 1 c. sugar | 2 eggs (beat yolks & whites separately) |
| 1 T. butter or margarine | Pinch of salt |
| 1 c. sour cream | 1 tsp. cinnamon |
| 1 1/2 c. flour | 1 tsp. cloves |
| 2 level tsp. baking soda | 1 c. stewed & mashed prunes |

Blend sugar and butter. Add other ingredients. Fold in last, the stiffly-beaten egg whites. Bake in a 9x13-inch cake pan for about 35 minutes in 350° oven. May be iced with cream cheese icing, or served with whipped topping. Sprinkle with chopped nuts for a company dessert.

Rhubarb Cake

Darnell Kinzie

1/2 c. margarine
1 1/2 c. sugar
1 egg
1/2 tsp. salt
1 tsp. baking soda

2 c. + 1 T. flour
1 c. sour milk (add 1 T. vinegar
to sour it)
3 c. cut-up rhubarb

TOPPING:
1/3 c. brown sugar

1 tsp. cinnamon
1/2 c. nuts

Cream margarine and sugar. Add egg. Blend in mixed dry ingredients alternately with milk. Add rhubarb. Pour into a greased 9x13-inch cake pan. Sprinkle with topping ingredients that have been mixed together. Bake for 45 minutes at 350°.

☆ Rhubarb Cake

Phyllis Nichols,
Mrs. Wesley Johnson

1 1/2 c. brown sugar
1/2 c. margarine
1 egg
1 c. buttermilk
2 c. flour

1 tsp. baking soda
1/4 tsp. salt
1 1/2 c. chopped rhubarb
1/3 c. sugar
1 tsp. cinnamon

Cream brown sugar and butter. Add egg. Beat well. Sift dry ingredients; add alternately to creamed mixture with buttermilk. Add rhubarb. Put into greased 9-inch pan. Sprinkle the sugar and cinnamon over cake. Bake at 350° for 15 minutes. Lower temperature to 325°; bake until done.

Rhubarb Shortcake

Pauline Christensen

4 c. rhubarb
3/4 c. sugar
3 T. flour
1 tsp. baking powder
1/4 tsp. salt
1/2 c. milk

1 c. sugar
1 T. cornstarch
1/4 tsp. salt
1 c. boiling water, with a few
drops of red food coloring

Place cubed rhubarb in an 8x8-inch pan. Cream sugar and margarine. Mix flour, baking powder and salt. Add milk and flour mixture to creamed mixture. Spread over rhubarb. Combine 1 cup sugar, 1 tablespoon cornstarch and 1/4 teaspoon salt. Sprinkle over top. Pour 1 cup boiling water over it. Bake at 350° for 1 hour.

☆ Raspberry Cake

Jeane Robinson

In a greased 9x13-inch cake pan, put 1 cup miniature marshmallows. Mix 2 packages frozen red raspberries with 1 package raspberry Jello; set aside. Mix 1 yellow cake mix according to the directions of the box. Spoon the cake over the marshmallows; spoon the raspberries over the cake mix. Bake according to the cake mix directions. Usually takes a little longer time.

Scripture Cake

Agnes Kaufman

1/2 c. butter (Judges 5:25)

1/2 c. brown sugar (Jeremiah 6:20)

2 eggs (Jeremiah 17:11)

2 c. unsifted flour (I Kings 4:22)

1/2 tsp. baking soda (Amos 4:5)

1 tsp. spices (3/4 tsp. cinnamon & 1/4 tsp. cloves) (II Chronicles 9:9)

1/4 c. honey (Exodus 16:31)

3/4 c. milk (Judges 4:19)

1/2 c. chopped figs (Nahum 3:12)

1/2 c. dark raisins (I Samuel 3:12)

1/2 c. sliced almonds (Numbers 17:8)

Beat together butter, brown sugar and eggs until light. Add flour, baking soda, honey and milk, all at once. Beat until smooth. In medium bowl, toss together figs, raisins, almonds and spices. Fold into batter. Pour into 9-inch square pan. Bake at 350° in 9-inch square pan 45 to 50 minutes.

Shortcake

Connie Paulsen

1 1/2 c. flour

1/2 c. sugar

1/4 c. butter

2 tsp. baking powder

Pinch of salt

Milk, enough to make like pie dough

Cream flour, sugar, butter, salt and baking powder together. Add enough milk to make like pie dough. Place in pie tin. Bake at 350° until golden brown. Split; add berries for topping.

7-Up Cake

Lynn Crozier

3 sticks butter
3 c. sugar
5 eggs
3 c. sifted flour

1 tsp. vanilla
1 tsp. almond extract
3/4 c. 7-Up, room temperature

Beat together butter and sugar; beat well. Add 5 eggs, one at a time; beat well after each egg. Add 3 cups flour, vanilla and almond extract. Fold in 7-Up. Put in greased and floured bundt cake pan. Bake 1 1/4 hours at 325°.

Summer Cake

Darnell Kinzie

1 pkg. white or lemon cake mix
1/2 c. vegetable oil
4 eggs

1 (8 oz.) can mandarin
oranges, undrained

TOPPING:

1 (4 oz.) pkg. instant vanilla
pudding mix

1 (8 oz.) can crushed pineapple,
undrained
8 oz. Cool Whip

Combine cake mix, oil, eggs and oranges. Beat 3 minutes. Bake in a greased and floured 9x13-inch pan at 350° for 35 to 40 minutes. Let stand until completely cooled. Cover with topping; refrigerate.

☆ Sugarless Cake

Mrs. Robert (Pearl) Scarf

3 T. liquid shortening
1 egg
2 T. non-caloric sweetener
1 tsp. vanilla
1 1/3 c. biscuit mix

3 level T. cocoa
1 tsp. baking powder
1/4 tsp. salt
3/4 c. milk

Combine shortening, egg, sweetener and vanilla. Combine biscuit mix, cocoa, baking powder and salt. Add alternately to first mixture with about 1/4 milk; beat good. Gently mix in rest of milk. Pour into an oiled, floured 8-inch pan. Bake 20 to 25 minutes in 325° oven. Cool cake.

Topping: Blend well, 3 ounces cream cheese, 1 tablespoon cocoa, 1/4 cup sweetener and a few drops of milk. Spread on cake. This adds enjoyment to this cake.

☆ Orange or Lemon Sugarless Cake

Rosa Dreier

7 eggs, separated	1/2 tsp. vanilla
1/4 c. water	1/2 tsp. orange or lemon flavoring
1/2 c. orange or lemon juice	1/4 tsp. salt
1 3/4 c. sifted cake flour	1 tsp. cream of tartar
1 3/4 liquid sweetener	

In a large bowl, beat egg yolks, orange juice, sweetener, water and flavoring until pale yellow, 10 minutes or more, at medium speed. Add flour and salt, a little at a time. Mixture may decrease as flour is added. In a large bowl, beat egg whites and cream of tartar. Beat until stiff peaks. Drizzle in the egg yolk mixture over egg whites; fold in as smoothly as possible. Bake in tube pan, ungreased, and turn over when done. Bake in 350° oven for 55 to 65 minutes.

Hot Milk Sponge Cake

Bobbi Harris

1 c. flour	1 c. sugar
1 tsp. baking powder	1/2 c. milk
2 eggs	2 T. margarine

Combine flour and baking powder. In a bowl, beat eggs, with electric mixer on high speed, 4 minutes or until light, fluffy and thick. Gradually add sugar; beat at medium speed for 4 to 5 minutes, until light and fluffy. Add flour mixture; beat at medium speed just until combined. Heat margarine and milk until the margarine melts; add to batter, beating until combined. Pour into a greased 9x9-inch Pyrex baking dish. Bake in 350° oven for 20 to 25 minutes or until toothpick comes out clean.

This is very easy, and just delicious as a shortcake for strawberries or raspberries.

Texas Cake

Opal Fries Pratt

2 c. sugar	2 eggs
2 c. flour	1 c. oleo
1/2 c. buttermilk	4 T. cocoa
1 tsp. vanilla	1 c. cold water
1 tsp. baking soda	

Mix sugar and flour; set aside. In a saucepan, combine oleo, cocoa and cold water. Bring to a boil. Pour over flour and sugar; mix. Add buttermilk (or add 1 teaspoon vinegar to regular milk), cinnamon, vanilla, baking soda and at last, 2 eggs. Pour the "runny" batter into a greased and floured 11 3/4 x 16-inch pan. Bake 25 to 30 minutes in a 350° oven.

FROSTING: In a saucepan, mix and bring to a boil the following:

4 T. cocoa	1 stick oleo
6 T. milk	

Beat together with 1 box powdered sugar, 1 teaspoon vanilla and 1/4 to 1/2 cup pecans or walnuts. Frost the cake. Cut into small or large squares, making from 16 to 36 servings.

This unusual recipe is neither a cake nor a brownie, something in between.

Turtle Cake

Margaret Nelson

1 box German chocolate cake mix

Mix according to directions. Pour half into a 9x13-inch pan. Bake 15 minutes.

14 oz. caramels	3/4 c. margarine
1/2 c. evaporated milk	

Melt together; pour over baked half of cake.

6 oz. chocolate chips	1 c. chopped nuts
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Sprinkle over caramel mixture. Pour rest of cake batter over chips and nuts, covering all. Bake until done, at 350°. Serve warm or cold, with or without ice cream or Cool Whip.

Ugly Duckling Cake

Lynette Hansen

1 yellow cake mix	2 eggs
16 oz. fruit cocktail with juice	1/2 c. brown sugar
1 c. coconut	

Combine cake mix, fruit cocktail with syrup, coconut and eggs. Blend; beat at medium speed for 2 minutes. Bake in a 9x13-inch pan at 325° for 45 minutes.

TOPPING:	1/2 c. sugar
1/2 c. margarine	1/2 c. evaporated milk

Boil 2 minutes. Add 1 1/3 cup coconut. Mix all; pour over hot cake.

Wacky Cake

Helen Zimmerman

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

Sift these ingredients into an ungreased 8- or 9-inch pan. Make 3 depressions. Place in each depression, one of the following:

1 T. vinegar	6 T. melted margarine
1 c. cold water	

Stir well. Bake in a 350° oven until it shrinks from the sides, about 40 minutes. Cool.

ICING:	3 T. melted butter
1 sq. melted chocolate	1 tsp. vanilla
3 T. milk	1 1/3 c. powdered sugar

Mix well; spread on the cake, leaving it in the pan.

☆ White Butter Cake

Ida Pollock

1 1/2 c. sugar, sifted	4 tsp. baking powder
1/2 c. butter	1 c. cold water
4 egg whites, beaten	1 tsp. vanilla
3 c. cake flour	

Cream sugar and butter well. Alternate sifted flour and baking powder with water. Fold in egg whites last. Bake in layer pans, or 9x13-inch pan, at 350° for 20 to 25 minutes.

My Best Gingerbread

Ruth Daubendiek Harvey,

In Memory of Bertha A. Daubendiek

1/2 c. sugar
1/2 c. butter & lard mixed
1 egg
1 c. Brer Rabbit molasses
2 1/2 c. sifted flour
1 1/2 tsp. baking soda

1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
1 c. hot water

Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water; beat until smooth. The batter is soft, but it makes a fine cake. Bake in greased, shallow pan for 35 minutes in moderate oven (325° to 350°). Yield: 15 generous portions.

Good old-fashioned gingerbread.

Bertha Antonio Daubendiek was born in Poplar, Montana. She graduated from Anita High School and Grinnell College in Grinnell, Iowa. She now lives in Michigan.

Frostings

Buttercream Icing

Jan Christensen

1 c. Crisco
1 tsp. clear vanilla
1/4 tsp. almond flavoring

Dash of salt
4 c. powdered sugar
2 T. milk

Cream shortening. Add flavorings and salt. Gradually add sugar, 1 cup at a time, beating well after each. Scrape sides and bottom of bowl often. Add milk; beat on high speed until light and fluffy. Refrigerate in airtight container. Rewhip before using. Color as you desire. Paste colors work best. Yield: 3 cups.

Note: You may need to add more milk to get the right consistency.

Soft Chocolate Frosting

Barbara Sisler

(For Miracle Whip Cake)

1/4 c. cocoa
2 T. cornstarch

3/4 c. sugar
1 c. milk

Blend together in saucepan; cook until thick. Remove from heat; add 1 teaspoon vanilla and 1 teaspoon butter.

☆ Southern Burnt Sugar Icing

Mrs. Norma Taylor,
Oklahoma City, OK

2 c. brown sugar
1 1/2 c. water, cook to soft ball

2 egg whites, beaten
1 tsp. vanilla

Pour boiling syrup over stiffly-beaten egg whites, beating constantly. Beat in vanilla.

Caramel Fudge Icing

Carolyn Steele

1/3 c. butter or margarine
1/4 c. milk
1 c. brown sugar, firmly packed

2 c. powdered sugar
1 1/2 tsp. vanilla

Put in a 2-quart saucepan, butter, milk and brown sugar. Over very low heat, stir and bring to boil (completely bubbling surface). Boil 2 minutes. Cool until hand can be comfortably held on bottom of pan. Stir in powdered sugar, 1 cup at a time. Add vanilla; beat until smooth and creamy. (If too thick to spread, beat in 1/2 teaspoon milk at a time.)

Chocolate Fudge Frosting

Kay (Steele) Hansen

2 c. sugar
1/2 c. milk
1/2 c. oleo

1 c. chocolate chips
2 c. marshmallows

Cook to a boil, the sugar, milk and oleo for 2 minutes. Add the chips and marshmallows. Beat until well blended and until the frosting cools off and thickens enough for spreading on cooled brownies.

This frosting works real well on the Chocolate Buttermilk Bars.

Chocolate Frosting

Grace Evans

1/4 stick butter
1/2 c. cocoa
3 1/2 c. powdered sugar

1/2 c. milk
1/2 tsp. salt
1 tsp. vanilla

Melt butter; add cocoa. Take from stove; add milk and 1/2 teaspoon salt. Add 3 1/2 cups powdered sugar. Add 1 teaspoon vanilla.

Cream Cheese Frosting

Rita Taylor Bruns

1/2 c. butter, room temp.
8 oz. cream cheese, room temp.

2 tsp. vanilla
4 c. powdered sugar

Mix together all ingredients until smooth.

Great on banana bars. Really rich, so I use just half the recipe on the bars.

Cream Cheese Frosting

Elaine Capek

4 oz. cream cheese, softened
6 T. margarine, softened
1 tsp. vanilla

2 c. powdered sugar
2 tsp. cream or milk

Blend all ingredients well; beat with electric mixer for a couple of minutes. Adjust quantities to make amount of frosting needed and/or to taste.

Decorator Sugar Cookie Frosting

Jan Christensen

1 lb. powdered sugar
1/3 c. Crisco
1/4 tsp. salt

3/4 tsp. clear vanilla
1/4 tsp. almond flavoring
1/4 c. skim milk

Add more milk if too thick. Cream the Crisco, salt and flavorings. Add 1 cup powdered sugar at a time, until all of it is used. Add milk; mix until smooth. Divide to make colors.

Frosting for Sheetcake or Jellyroll Pan Brownies

Mabel Hobbs

1 T. white syrup
1 1/2 c. sugar

6 T. oleo
6 T. canned milk

Bring to a boil for 30 seconds only. Add 1/2 cup milk chocolate chips for brownies, 1 teaspoon vanilla, and 1/2 teaspoon burnt sugar flavor. When melted and thickened, frost cake. Keeps well in freezer. Can add 3 lumps of peanut butter to chocolate.

Variation: For other flavors, use vanilla chips or almond bark, flavor strawberry. For lemon tint, yellow and flavor with lemon, etc.

My Fudge Frosting

LaRue Wheelock

1 c. sugar
1/4 c. butter

1/4 c. cocoa
1/4 c. milk

Bring to a boil; boil for 1 minute. Stir until mixture starts to thicken. Spread on the cool brownies.

Fudge Frosting

Norma Sisler Holter,
In Memory of Belle Sisler

2 c. sugar
1 c. milk or cream

3 T. cocoa
1 1/2 T. butter

Boil all together to soft ball stage. Add 1 teaspoon vanilla. Spread.

Lemon Buttercream Frosting

Kay (Steele) Hansen

Measure 1 pound (about 4 cups) sifted confectioners' sugar. Cream 1/2 cup butter or margarine and 1 teaspoon of grated lemon rind or lemon juice. Add 1/8 teaspoon salt and part of sugar; add 2 egg yolks. Beat in rest of sugar alternately with about 2 teaspoons of milk until creamy. Can also add 1 egg white.

Great with Lemon Angel Food Cake!

Mom's Frosting

Irene Blazek Pauley,
Woodbine, IA

1 lb. powdered sugar
1 c. Crisco

1 tsp. vanilla
Milk (approximately 1/3 c.)

Mix together, adding enough milk to get desired consistency.
Quick, easy, and good for decorating cakes and cookies.

Powdered Sugar Frosting

Harriet Alff

3 c. powdered sugar
3 T. butter

Warm water
1 1/2 tsp. vanilla

Sift powdered sugar to eliminate lumps. Add butter; beat. Add warm water until spreading consistency. Add vanilla; beat until mixed thoroughly.

My grandson called me one time long distance to ask me how to make frosting!

Cool Whip Frosting

Harriet Alff

Take one 8-ounce container of Cool Whip, put it in a mixing bowl. Add 1 1/2 cups sifted powdered sugar and 2 teaspoons vanilla; stir gently until it's mixed and smooth. Put on cake.

I use it for layer cakes and angel food usually.

Variation: You can add 2 tablespoons dry Jello (your choice of flavor) instead of vanilla. This will flavor it and also color it. I keep cake refrigerated after frosting it.

Microwave Chocolate Frosting

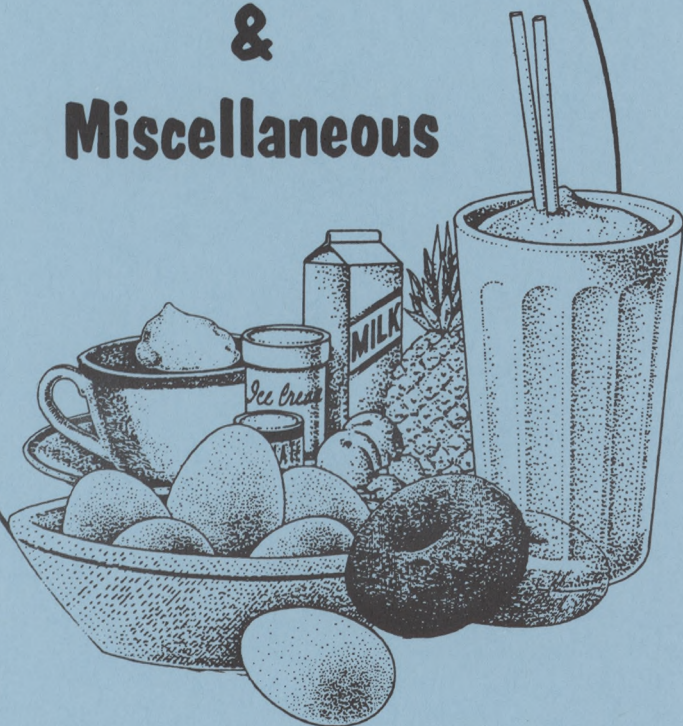
Veda Bailey McCarty

1/2 c. chocolate chips
2 T. butter or margarine
2 c. powdered sugar

Water
Vanilla (opt.)

Put chips and margarine into microwave until melted. Add sugar; stir. Add water to spreading consistency. Add vanilla, if desired.

Candies, Snacks & Miscellaneous





Footprints in the Sand

One night a man had a dream. He dreamed he was walking along the beach with the Lord. Across the sky flashed scenes from his life. For each scene he noticed two sets of footprints in the sand — one belonging to him — the other to the Lord.

When the last scene of his life flashed before him, he looked back at the footprints in the sand. He noticed that many times along the path of his life there was only one set of footprints. He also noticed that it happened at the very lowest and saddest times in his life.

This really bothered him and he questioned the Lord about it. “Lord, you said that once I decided to follow you, you’d walk with me all the way. But I’ve noticed that during the most troublesome times in my life, there is only one set of footprints. I don’t understand why in times when I needed you most, you would leave me.”

The Lord replied, “My precious child, I love you and I would never, never leave you during your trials and suffering. When you see only one set of footprints, it was then that I carried you.”

Candies, Snacks & Miscellaneous

Candies

Hard Candy Suckers

Mary Littler;

Glenda Nelsen,

In Memory of my mother-in-law, Dorothy Nelsen

2 c. granulated sugar
2/3 c. light corn syrup
3/4 c. water

**Oil flavors or hard candy
flavoring***

Measure the sugar, corn syrup and water into a 1 1/2-quart pan; blend together. Place over high heat; stir vigorously until mixture comes to a boil. Do not stir after boiling starts. Allow the syrup to boil 2 minutes; wash the sides of the pan down with a wet pastry brush to remove any crystals. Clip the thermometer to the side of the pan; continue to boil to 300°. When the syrup reaches 300°, remove the pan from the burner and allow boiling to subside slightly before adding coloring and flavoring. Gently stir in flavoring and coloring; pour into molds that have been sprayed with vegetable shortening. Allow to cool; remove from the molds and wrap individually to prevent sticking.

Note: Glenda pours into greased pan and marks piece sizes as it hardens. She also says use long-handled spoon and big kettle to allow for bubbling up. This mixture gets very hot so be careful when pouring etc. She uses anise oil to flavor.

*Substituting any other kind of flavoring will not work, the high temperature required will destroy the flavoring.

Caramel Hard Candy

Velma McLaughlin,

submitted by Connie Turner

1/2 c. brown sugar
1/2 c. white sugar
3 T. light corn syrup
3 T. cream

1/4 c. water
1/4 c. margarine
1/4 tsp. salt
1 tsp. vanilla

Combine ingredients brown sugar through water; cook to 260°. Add margarine; cook until 270°. Add salt and vanilla. Drop in greased pan.

Never-Fail Divinity Candy

Jane Hansen

4 c. sugar

1 c. white corn syrup

3/4 c. water

3 egg whites

1 tsp. vanilla

Nuts (opt.)

Place in a saucepan, sugar syrup and water; heat over low heat. Stir until sugar is dissolved. Cook, without stirring, to 255° on candy thermometer. Remove from heat; add to the egg whites that have been beaten stiffly. Pour syrup mixture in a fine stream into the stiffly-beaten egg whites. Continue beating until mixture holds shape and loses gloss. Add vanilla and nuts, if desired. Drop by teaspoon onto waxed paper.

Butter or Almond Crunch

Mrs. Harry (Helen) Dressler

2 c. blanched almonds

2 c. butter

2 c. sugar

1/4 c. water

2 T. light corn syrup

**2 (6 oz.) pkg. semi-sweet
chocolate bits**

Chop almonds fine; toast in a slow oven until they are a rich brown color. Follow next directions carefully. Melt butter in a large heavy saucepan over low heat. (I use pressure pan). Add sugar; stir until sugar dissolves. Add water and syrup. Continue cooking over low heat until candy reaches 290° on candy thermometer, or until brittle when tested in cold water. Stir frequently. While syrup cooks, melt chocolate chips over hot water. Stir rapidly and steadily during melting. Remove syrup from heat; quick as a flash, stir in 1 1/3 cup toasted almonds. Pour thin layer (about 1/4 inch thick) onto greased bottom of 2 large trays or pans. When cool, spread top of brittle with thin coating of chocolate; sprinkle with half of remaining almonds. When chocolate is hard, turn brittle on other side and repeat chocolate and nuts. Crack into eating-sized pieces.

Recipe also submitted by Kay Steele Hansen, but Kay only uses 1/2 this recipe and uses 1 pan.

Date Roll Candy

Dorothy Woodruff

2 c. sugar
2/3 c. milk

1 c. pitted dates

Boil to soft ball stage. Cool.

Add:

1 c. nutmeats

Vanilla

Beat until stiff. Wet a clean white cloth in cold water. Mold the candy in a roll; roll up in the cloth. Tie the end and stretch out. Tie it so the roll stays round. Let stand at least a day or longer. Slice to serve.

Chocolate Drops

LaVon Petersen

2 T. margarine
1 1/2 tsp. baking cocoa
1/2 tsp. powdered sugar

1/2 tsp. milk
2 T. creamy or chunky peanut butter

In a small saucepan, melt the margarine; remove from heat. Add cocoa; mix well. Stir in powdered sugar; add milk. Stir until smooth. Add peanut butter; stir well. Drop by teaspoons on waxed paper. Yield: about 18 drops.

I have also tripled this recipe and used it on top of Rice Krispie and other bars.

Chocolates

Ruby Littleton

2 lb. powdered sugar
1/2 lb. Angel Flake coconut

2 c. chopped pecans

Mix together; add to mixture below:

1 can Eagle Brand sweetened condensed milk

1 stick oleo, melted
1 tsp. vanilla

Chill; roll into balls. Refrigerate overnight.

Dip in following:

2 (12 oz.) pkg. chocolate chips, melted with 1/4 cake paraffin wax

Note: I melt my chocolate chips in a double boiler and keep them over hot water while I dip them. If you use Nestles semi-sweet chocolate chips, the chocolates will dry shiny.

Almond Coconut Fudge

Virginia (Steele) Jensen

2 1/2 c. sugar
1/2 c. margarine or butter
1 (5 oz.) can (2/3 c.)
evaporated milk
1 (7 oz.) jar (2 c.) marshmallow
creme

8 oz. white almond bark, cut into
pieces
1 to 1 1/2 tsp. almond flavoring
1/2 c. shredded coconut
2 to 3 drops green food coloring

Line a 9-inch square pan with foil so that foils extends over sides of pan; butter foil. In a large saucepan, combine sugar, margarine and evaporated milk. Bring to boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallow creme and almond bark; blend until smooth. Stir in almond flavoring, coconut and food coloring. Pour into a buttered, foil-lined pan. Cool to room temperature. Score fudge into desired sized pieces; refrigerate until firm. Remove from pan by lifting foil; remove foil from sides and cut through scored lines. Store in refrigerator. Other colors of food coloring could be used, depending on the season!

☆ Can't Fail 5-Minute Candy

Beata Neiman

2/3 c. Carnation evaporated
milk
1 2/3 c. sugar
1/2 tsp. salt

1 1/2 c. (16 med.) marshmallows
1 1/2 c. Baker's chocolate chips
1 tsp. vanilla
1/2 c. nuts

Combine milk, sugar and salt in a saucepan; heat to boiling. Cook 5 minutes, stirring constantly. Remove from heat; add marshmallows, chocolate chips, vanilla and nuts. Stir in 1 to 2 minutes, until marshmallows are melted. Pour into buttered 9-inch-square pan. Cool. Cut into squares.

Chocolate Fudge - Famous California "Sees" Recipe

Virginia Osen

3 (6 oz.) pkg. chocolate chips
1 (7 or 8 oz.) jar marshmallow
creme

2 c. nuts
1 tsp. vanilla
1/2 lb. butter

In a large heavy kettle, put 1 large can evaporated milk and 4 1/2 cups sugar. Cook for 6 minutes after it reaches a full rolling boil. Stir other ingredients into hot syrup mixture. Mix thoroughly; pour into greased 11x17-inch jellyroll pan. When firm, cut into 1-inch squares. Yield: about 96 pieces.

Variation: Substitute butterscotch chips for chocolate (or a mixture). Add mixed glazed candied fruit.

Easy Microwave Fudge

Gloria (Steele) Thielking,
Virginia Steele Jensen

3 3/4 c. (1 lb.) powdered sugar
1/2 c. cocoa
1/4 c. milk

1/2 c. butter or margarine
1 T. vanilla
1/2 c. chopped nuts

Sift powdered sugar. In a glass bowl, combine sugar, cocoa, milk and butter. Microwave on HIGH for 2 minutes, or until butter is melted. Stir well to mix ingredients. Stir in vanilla and nuts. Pour into an 8x8x2-inch baking pan. Place in freezer for 20 minutes, or refrigerate for 1 hour. Cut into 1-inch pieces.

Fantasy Fudge

Elinor Ehrman

3/4 c. or 1 1/2 sticks butter
3 c. sugar
2/3 c. evaporated milk
1 (11 1/2 oz.) pkg. milk
chocolate chips

1 (7 oz.) jar marshmallow creme
1 tsp. vanilla
1 c. chopped nuts

Bring the first 3 ingredients to boil for 5 minutes. Add the rest; stir.

Holiday Fudge

Virginia Thelen

1 (12 oz.) pkg. Nestlé Toll
House semi-sweet chocolate
chips

1 (14 oz.) can sweetened
condensed milk
1 1/4 c. walnuts
1 tsp. vanilla

In a large glass bowl, combine chocolate chips and sweetened condensed milk; microwave on HIGH for 3 minutes; stir until the morsels are smooth. Stir in the walnuts and vanilla; spread in an 8-inch square pan, lined with foil. Chill.

Never-Fail Fudge

Linda Warriner

1 (12 oz.) pkg. semi-sweet
chocolate chips

1 (14 oz.) can sweetened
condensed milk
1 tsp. vanilla

Mix chocolate chips and sweetened condensed milk in a microwavable bowl. Line an 8x8-inch dish with waxed paper. Microwave the mixture until the chips are melted. Add the vanilla. Pour onto the waxed paper in the baking dish; let cool until firm. Cut into squares. May add nuts, if desired.

Nut Fudge

Athelea Heath,
Glenda Blazek Still

2 1/4 c. sugar
1/4 c. butter or margarine
16 lg. marshmallows, or 1 c.
marshmallow creme
1/4 tsp. salt

1 c. Pet evaporated milk
1 tsp. vanilla
1 (6 oz.) pkg. (1 c.) Nestlé
chocolate morsels
1 c. chopped nutmeats

Using a heavy 2-quart saucepan, mix the first 5 ingredients. Cook and stir over medium heat until mixture boils and is bubbly all over top. Boil and stir for 5 minutes more. Remove from heat. Add the vanilla and chocolate morsels; stir until they are melted. Stir in nutmeats. Spread in a buttered 8- or 9-inch pan. Cool. Cut into 30 pieces.

Note: Can use as frosting, too.

☆ Quick Fudge

Mrs. Roy Aupperle,
Mrs. Walter Glynn

2 c. sugar
1/2 c. milk or cream

2 T. Hershey's cocoa
1/4 c. white Karo syrup

Cook until a ball forms in cold water. Remove from heat; let cool. Add 1 teaspoon vanilla and 1 tablespoon butter. Beat until creamy. Add nuts, coconut or raisins, if preferred. Grease an 8x8-inch pan with butter. Cut into squares before it cools too much. Yield: 12 pieces.

☆ Two-Flavored Fudge

Phyllis Gissibl

(Twice as Good)

2 c. light brown sugar
1 c. white sugar
1 c. evaporated milk
1/2 c. butter or margarine
1 (5 to 10 oz.) jar marshmallow
creme

1 (6 oz.) pkg. butterscotch
chips
1 (6 oz.) pkg. semi-sweet
chocolate chips
1 c. nutmeats
1 tsp. vanilla

Combine first 4 ingredients in a heavy saucepan. Bring to rolling boil over moderate heat; boil 15 minutes. Remove from heat. Add marshmallow creme and chips; beat until smooth. Add chopped nuts (any kind desired). Pour into an 8x12-inch pan. Chill until firm. Yield: 2 1/2 pounds.

Sugared Peanuts

Athelea Heath

1 lb. raw peanuts
1 c. sugar

1/2 c. water
Red food coloring (opt.)

Mix all together; cook in a heavy pan until water is gone. Put in cookie sheet. Bake in a 325° oven for 1/2 hour. Stir a couple times. Let cool; break into pieces.

Fudge Scotch Ring

Mary Brenton

1 c. chocolate chips
1 c. butterscotch chips
1 can sweetened condensed milk

1 c. chopped walnuts or pecans
1/2 tsp. vanilla
1 c. walnut halves or pecans

Melt chips with milk. Stir until melted and mixture begins to thicken. Remove from heat; add walnuts and vanilla; mix well. Chill until thickened. Line bottom of pie pan with foil. Place nut halves on bottom. Spoon mixture on mounds. Chill until firm.

Peanut Brittle

Shari Petersen

1/2 c. water
1 c. white syrup
2 c. sugar

2 c. raw peanuts
2 T. butter
2 tsp. baking soda

Mix water, syrup and sugar in a large skillet. Stir until sugar is dissolved and mixture is clear. Boil until it spins a thread. Add peanuts. Continue cooking until mixture turns a dark golden brown. remove from heat. Add butter and baking soda. Stir quickly until well mixed. Spread quickly on a buttered sheet. Place in cool area; break into pieces after it sets.

This is made every year at Christmas, just for my dad.

Microwave Peanut Brittle

Tara Littler,

In Loving Memory of Grandma Shirley Kluever;
Helen Zimmerman and Kay Hansen,
In Memory of Grandma Cleo Steele

1 c. raw peanuts
1 c. sugar

1/2 c. white corn syrup
1/8 tsp. salt

Mix together and cook in microwave on FULL POWER for 4 minutes. Stir and cook 3 1/2 minutes more. Add 1 tablespoon butter and 1 teaspoon vanilla. Stir; microwave on FULL POWER for 2 1/2 minutes more. Add 1 teaspoon baking soda. Stir well; pour out onto a cookie sheet that has been greased with butter. Cool and crack into small pieces. Store in an airtight container.

Peanut Clusters

Linda Firebaugh

2 lb. white almond bark
18 oz. Nestlé chocolate chips

24 oz. salted Spanish peanuts

Melt almond bark in a double boiler; add chocolate chips; stir until melted. Add Spanish peanuts. Drop by spoonfuls onto waxed paper. Remove when dull in color. Yield: approximately 160 peanut clusters.

Easy and good.

Reeses's Peanut Butter Cups

Rita Taylor Bruns

2 sticks margarine
1 3/4 c. crushed graham
crackers

1 c. peanut butter
2 1/3 c. powdered sugar
2 c. milk chocolate chips

Melt margarine. Add crackers, peanut butter and powdered sugar; mix well. Spread into a 9x13-inch pan. Melt chocolate chips. Put on top of first mixture.

☆ Heavenly Hash

Anna Baetz

3 c. white sugar
1 1/2 c. white corn syrup
1 c. sweet cream or canned
milk may be used

Pinch of salt
1/2 c. nuts
Nuts or coconut (opt.)

Mix well together. Bring slowly to a boil; cook to a little more than soft ball stage. Take from fire; cool a little. Beat until it loses its shine or turns back to sugar. Get out of pan quickly, as it sets fast.

Note: Be sure to use a big pan. If you use canned milk, it scorches easily, so stir often. Takes a long time to beat it.

This is the family's favorite Christmas candy. We have been making it for years.

Heath Bars

Connie Turner

1 c. butter
1 c. sugar

1/4 c. water

Cook to hard crack. Spread on buttered cookie sheet. Melt 3 Hershey bars on top. May be topped with nuts.

This recipe proves that a few simple ingredients can taste great!

Pecans Scondia

Marcia Rabe

1 c. sugar
2 egg whites, stiffly beaten
1 lb. pecan halves

1/2 c. butter
Salt

Fold sugar into egg whites; mix in pecans. Melt butter in jellyroll pan in 325° oven. Spoon nut mixture over butter. Bake at 325° for 30 minutes, stirring every 10 minutes. Sprinkle with salt. Yield: 4 cups.

Tiny Tim's Apples

Christina Fries

1 c. dates
1 c. figs
1 c. raisins

1 c. nuts
1 tsp. grated orange rind
1 T. orange juice

Put fruits and nuts through food grinder with medium blade. Add orange rind and juice; work with hands to a smooth, thick paste. Mold into 1-inch rolls; roll in red or green sugar. Refrigerate or freeze. Before serving, roll again in colored sugar; make a stem by sticking whole clove, head first, into each tiny apple.

An excellent addition to your Christmas candy tray!

Chocolate Nut Toffee

JoAnn Poepppe

2 c. chopped pecans
1 1/2 c. brown sugar

1 c. butter
1 (6 oz.) pkg. chocolate chips

Spread nuts on bottom of a 9x13-inch pan. Combine sugar and butter; bring to boil for 10 minutes, stirring constantly. Pour over nuts. Let stand a couple minutes; sprinkle chocolate chips over toffee. Cover with foil to melt chocolate; spread evenly when chocolate is soft. When cooled, crack into pieces.

I don't make candy, but this is easy and tasty.

Chocolate-Covered Cherries

David Kloppenburg,

In Memory of Grandma Genie Kloppenburg

1 lb. powdered sugar
1/3 c. margarine

1/3 c. white corn syrup
1/2 tsp. vanilla

Mix together to a smooth texture. May have to use hands. Mold around cherries; dip in chocolate.

Coconut Bon Bons

Lynn Crozier

- | | |
|-------------------------------|-----------------------------------|
| 1 lb. margarine | 1 c. nuts (opt.) |
| 2 lb. powdered sugar | 2 lg. bags coconut |
| 1 can Eagle Brand milk | 2 lg. bags chocolate chips |
| 1 tsp. vanilla | 1 bar paraffin wax |

Mix all ingredients except chocolate chips and wax in a large bowl. Form mixture into balls. Chill. Melt chocolate chips and wax. Dip balls into chocolate. Keep balls cool while dipping.

Christmas Fruit Balls

Lyle Scholl

- | | |
|------------------------------|-------------------------------|
| 1 c. sugar | 2 1/2 c. Rice Krispies |
| 2 eggs | 1 tsp. vanilla |
| 1 1/2 c. dates, diced | Chopped nuts |
| 1 c. apricots, diced | Coconut |
| 1 c. raisins | |

Cook slowly in a large skillet, sugar, eggs and fruit; until thick or leaves sides of skillet. Mix in Rice Krispies, nuts and vanilla. When cool enough to handle, drop balls into coconut; roll to coat them.

Nature Candy

JoAnn Poepe

- | | |
|-------------------------------|-----------------------|
| 3 c. powdered milk | 1 1/2 c. honey |
| 1 1/2 c. peanut butter | 2 tsp. vanilla |

Mix all ingredients. Good recipe for kids, they can mix with their hands. Shape into balls or teddy bears. Chill.

My girls made these when they were small, had lots of fun.

Bavarian Mints

Mary Brenton

- | | |
|---------------------------------------|--------------------------------------|
| 12 oz. semi-sweet chips | 1 tsp. vanilla |
| 12 oz. milk chocolate chips | 4 drops peppermint, or 1 tsp. |
| 1 T. butter | peppermint extract |
| 1 can sweetened condensed milk | |

Melt chips and butter in top of double boiler. Remove from heat; add remaining ingredients. Stir well. Pour into a buttered 9x13-inch pan. Cool; cut into small squares.

Mints

Carolyn Steele,
Mable Hobbs

1 lb. powdered sugar
1/3 c. white Karo syrup

1/3 c. Crisco
1/8 tsp. salt

Mix as for pie crust. Pour on table; knead. It gathers real nice after a while. Add 1/2 teaspoon white vanilla and peppermint or flavoring to taste. Any color you want. Roll in sugar.

Mints

Irene Blazek Pauley

1 c. Crisco
1 lb. powdered sugar

1 tsp. vanilla or mint flavoring
Milk

Mix together, adding enough milk to make pliable dough. Roll into small balls; dip into granulated sugar. Press into mint mold. Store in airtight container.

Snacks

Popcorn Balls

Dawn Turner Harder,
In Memory of Grandma Lillie Nelson

3 qt. popcorn
1 c. sugar
1/3 c. water
3/4 tsp. vanilla

3/4 tsp. salt
1/3 c. corn syrup
1/4 c. butter

Cook sugar, syrup, water, butter and salt until brittle when tested in cold water. Add vanilla; pour over popcorn. Mold into balls.

Caramel Popcorn Balls

Norma (Sisler) Holter,
In Memory of Richard Holter

1/4 c. butter or oleo
1 c. brown sugar
1/2 c. light corn syrup
5 qt. popped corn

2/3 c. sweetened condensed
milk
1/2 tsp. vanilla

In a saucepan, combine butter, sugar and corn syrup. Stir well; bring to boiling over medium heat. Stir in sweetened condensed milk; simmer, stirring constantly, until mixture comes to soft ball stage (238°). Stir in vanilla. Pour over popped corn; stir to coat. Butter hands lightly. Shape into balls, about 3 1/2 inches in diameter. Yield: about 15.

Caramel Corn

Maxine Christensen

Pop 3 to 4 quarts of popcorn.

On top of stove, cook:

1 c. brown sugar

1 stick (1/2 c.) margarine

1/4 c. white corn syrup

1/2 tsp. salt

Boil mixture for 2 minutes. Add 1/2 teaspoon baking soda. (It will foam.) Have the popcorn in a brown paper sack. Pour mixture on top. Shake. Put in microwave for 1 1/2 minutes. Shake. Microwave 1 1/2 minutes. Shake. Microwave 1 1/2 minutes. Shake. Spread on cookie sheet to cool.

Cinnamon Popcorn

Carolyn Steele

6 qt. unsalted popcorn

1/4 c. white syrup

1 c. sugar

1/2 c. oleo

1/2 tsp. salt

Microwave 3 minutes; stir. Microwave another 2 minutes, until 250° on candy thermometer.

Add:

1/2 tsp. red food coloring

1/2 tsp. baking soda

1/2 tsp. cinnamon oil

(available at a pharmacy)

Stir into popcorn with wooden spoon. Microwave 45 seconds; stir. Repeat 2 times; let cool.

Jello Popcorn Balls

Nathan Hansen

1 c. white syrup

1 (3 oz.) box Jello, any flavor

1 c. sugar

3/4 tsp. salt

1/2 tsp. baking soda

7 1/2 qt. popped popcorn

Bring syrup, sugar and salt to boil; boil for 2 minutes. Add Jello and baking soda. Stir well; add to popped popcorn. Stir well; form into balls.

A tradition for Nathan's birthday for his class at school.

Marshmallow Popcorn Balls

Natalie Hansen

1 c. (3 sticks) butter or oleo

1 lb. marshmallows

Melt butter in pan; add marshmallows. Stir until it blends. Pour over 6 to 8 quarts popped corn. Add food coloring for various occasions. Can also be put in buttered square pan and cut in squares.

Oven Caramel Corn

Nathan Hansen, Marion Johnson,
Cindy Nelsen Aldrich, Glenda Blazek Still

2 c. brown sugar
2 sticks oleo
1/2 c. corn syrup
1 tsp. salt

1 tsp. baking soda
7 1/2 qt. popped corn
Peanuts (opt.)

Cook brown sugar, oleo, syrup and salt for 5 minutes. Remove from stove; add baking soda. Add to popcorn. Spread on buttered cookie sheets. Place in 200° oven for 1 hour, stirring at 15-minute intervals. Remove from oven; let cool. Put in a tightly-covered container.

No-Bake Snack Mix

Lisa Allsup

2 c. salted peanuts
5 c. Chex cereal
5 c. Cheerios
10 oz. small pretzels

1 (1 lb.) bag M&M's
2 bags white chips
3 tsp. vegetable oil

Melt 2 bags white chips with 3 tablespoons vegetable oil; pour over. Mix together, coating everything. Spread out on cookie sheet or waxed paper; let cool. Break it up; store in airtight container.

Puppy Chow

Alene Steele

1 (12 oz.) box Rice Chex
2 sticks margarine
1/4 c. peanut butter

1 (12 oz.) pkg. chocolate chips
16 oz. powdered sugar

Place Rice Chex in paper bag. Melt margarine, chocolate chips and peanut butter. Pour on top of cereal in bag; shake. Add powdered sugar to bag; shake again.

Tumbleweeds

Patricia Stokley

1 (12 oz.) can peanuts
1 (7 oz.) can potato sticks

3 c. butterscotch chips
3 T. peanut butter

Melt butterscotch chips and mix with peanut butter. Stir in peanuts and potato sticks. Drop onto waxed paper.

Miscellaneous

Condensed Milk

Meridith Blazek

1 c. + 2 T. powdered milk
3/4 c. sugar

1/2 c. warm water

Mix thoroughly with fork or mixer until sugar is dissolved. Chill for 1 hour before using. Yield: same as a 14-ounce can.

Bubble Wand Bubbles

Megan Turner

4 parts dishwashing liquid
1 part glycerin or corn syrup

5 parts water

Stir mixture gently; skim the bubbles off the top. Now you are ready to bubble it up. This solution was used in an expository speech for Anita High School.

Play Dough for Children

Kay (Steele) Hansen

1 c. flour
1/2 c. salt
2 tsp. cream of tartar

1 c. water
1 T. oil
Food coloring

Combine flour, salt and cream of tartar in saucepan; add 1 cup water and oil. Add food coloring, if desired. Cook over medium heat, stirring constantly, until dough clings to sides of pan. This will be very thick. Turn out onto table; knead until cool. Will keep for months in a tightly-covered plastic container. No need to refrigerate.

Tupperware White

Irene Blazek Pauley,
Woodbine, IA

1 c. baking soda
1 c. bleach

1/2 c. vinegar

Add above to sinkful of hot soapy water. Let Tupperware soak. Rinse in clean, warm or hot water. It takes the greasy, sticky and yellow color off Tupperware.

Homemade Lye Soap

Fay Jensen

(My mother, Mildred Leib's receipt)

6 lb. lard or cracklings
1 can lye
1 qt. hot water

4 T. Borax
1/2 c. ammonia

Put lard or cracklings in a 3-gallon jar. Pour lye and hot water on top; stir well several times. Let stand overnight. Add Borax and ammonia; stir. Heat a large kettle of water to hard boil stage; pour into lye mixture until your 3-gallon jar is as full as it can be and still stir it. Cut before it hardens.

Best made outdoors because of ammonia fumes and lye fumes. This is the only laundry soap my mother used when I was growing up as a kid. I used it when first married. That was when we had the wringer-type wash machine and one wash water in the machine did every load of dirty clothes. The lye soap bars were cut into 3x4-inch size. When lye soap was made, one bar was cut into small pieces, put in a granite pan with a little water and dissolved over low heat. It was then poured into the washing machine full of hot water. Another bar of lye soap was used to rub on stains and grease spots. My mom and dad, Mildred and Maynard Leib, lived in Anita on the Frank Miller farm (now in Anita State Park) from 1940 to 1943, and this is where I was born.

☆ Stirred Soap

Joanne Chesnut

1 can lye
1 qt. water
2 1/2 qt. melted grease

1/2 c. powdered ammonia
4 T. Borax powder
1 tsp. citronella or Lysol

Dissolve lye in water, stirring until dissolved. Leave set until lukewarm. Add melted grease to lye solution, stirring constantly. Add ammonia, Borax and the citronella or Lysol. Stir until too thick to handle. Pour in a cloth-lined box or pan and leave until cool enough to cut into bars. Let stand 3 or 4 days.

☆ Home Facial

Joanne Chesnut

1 egg white
2 T. cornstarch

Enough white milk to make thin
paste

Mix egg white and cornstarch; stir until blended. Stir in enough milk to make thin paste. Using fingers, spread smoothly on face and throat. Leave on skin for 15 minutes. Wash thoroughly. Rinse with cold water; pat dry with towel.

☆ Year-Round Fruit Cake

Joanne Chesnut

2 c. love**1 c. friendliness****1 c. kindness****4 T. gentleness****1 lb. joy****1 box faith****1 pkg. peace****2 T. happiness****Pinch of meekness**

Mix in a large bowl of tolerance until well blended. Pour in your favorite mold. Serve with a sauce of prayer.

☆ Footease

Joanne Chesnut

Mix 1 teaspoon pulverized alum and 2 tablespoons fresh lard. Rub feet well on retiring. Put on a pair of clean socks. Repeat in morning.

☆ Whooping Cough Syrup

Joanne Chesnut

1 oz. thoroughwort**1 oz. flax seed****1 qt. water**

Let simmer 1/2 hour. Strain. Add 1 pound sugar and 1 pint molasses. Simmer for a few minutes. Bottle tight. Dose: 1 teaspoon at a time.

☆ Rheumatic Liniment for Colds

Joanne Chesnut

1 oz. laudanum**1/2 oz. oil of hemlock****1/4 oz. camphor****1 pt. alcohol**

Apply as hot as can be borne.

☆ For Colds

Joanne Chesnut

Dissolve:

1 T. mustard flour**1 qt. lukewarm water**

Test with elbow. Dip in this, a Turkish towel; wrap child in towel and then in a dry blanket. Be careful not to let any openings so the child gets warm. Keep in blanket for 15 to 20 minutes, until skin is red. Take out; rub with mentholatum. Dress child. Do this 4 or 5 times a day.

Preserving Children

Dawn Turner Harder

1 grassy field
1/2 doz. children
Pebbles

3 sm. dogs
Pinch of brook

Mix the children and the dogs together. Put them in the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers. Spread all over, a deep-blue sky. Bake in a hot sun. When brown, remove and set away to cool in a bathtub. Mix equally, love, time and attention. Season well with discipline as needed. Apply generously to any child. Results: unbelievable.

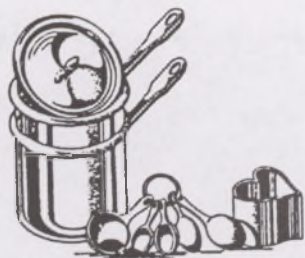
Recipe for a Happy Day

1 c. friendly words
2 heaping c. understanding
4 heaping tsp. time & patience

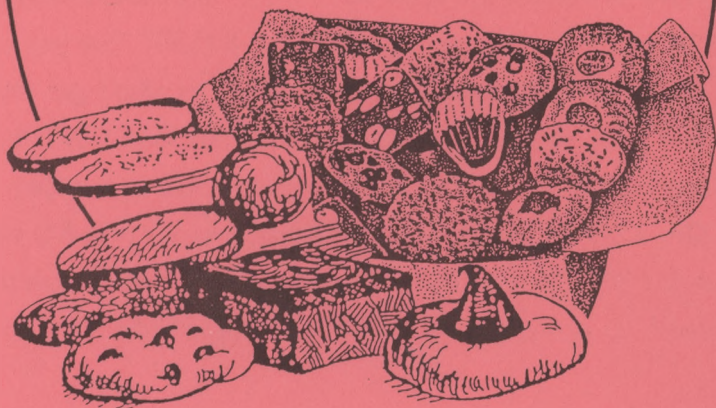
Pinch of warm personality
Dash of humor

Measure words carefully. Add heaping cups of understanding. Use generous amounts of time and patience. Keep temperature low. Do not boil. Add dash of humor and a pinch of warm personality. Season to taste with spice of life. Serve in individual molds. Guaranteed never to fail.

Notes & Recipes



Cookies



Stuff

We work all our lives to buy some STUFF, and the first thing we know, we have too much STUFF. When we go on a vacation, we have to take some STUFF along, but most of our STUFF, we have to leave at home. Then we worry about somebody taking our STUFF. When we clean out the attic--we finds all kinds of STUFF. Some is pretty good, but some is just old STUFF. We go to all kinds of sales to look for STUFF, then end up having a rummage sale so that others can buy our STUFF. We make all kinds of STUFF in our spare time, and when we have a little extra money, we buy some STUFF to make some more STUFF. We need to eat, but have to be careful to buy the right kind of STUFF. The price of STUFF keeps going up and now days, we don't get much STUFF for our money. They want us to buy the STUFF that's advertised on TV and in every magazine and newspaper.

One more thing about STUFF is this, we can't take it with us when we die! I think I have enough STUFF, but sometimes I would like some different STUFF, wouldn't you???

Cookies

Almond Bark Cookies

Kay (Steele) Hansen

2 lb. almond bark
2 c. dry-roasted peanuts
3 c. Rice Krispies

1 c. chunky peanut butter
2 c. mini marshmallows

Melt almond bark; stir in peanut butter. Mix well. Add rest of ingredients; mix well. Drop by spoonfuls on waxed paper.

Almond Bark Cookies

Viola Taylor

5 sq. white almond bark
1 c. Cap'n Crunch
1 c. Rice Krispies

1 c. mini marshmallows
1 1/4 c. peanuts

Melt the almond bark. Add remaining ingredients. Stir the mixture well. Drop by spoonful on cookie sheet. Yield: about 20 medium-sized pieces.

Note: I oil the cookie sheet or spray with Pam.

Grandma Symond's Almond Bark Cookies

Cindy (Nelsen) Aldrich

1 lb. almond bark
1 c. mini marshmallows

1 c. Spanish peanuts
2 c. Rice Krispies

Melt almond bark either in the oven or over hot water. Add remaining ingredients. Drop on buttered waxed paper.

Angel Kisses

Tara Littler

4 egg whites, room temp.
1/4 tsp. cream of tartar

3/4 c. powdered sugar
1 tsp. clear vanilla

Line 2 cookie sheets with foil. Beat egg whites and cream of tartar until soft peaks form. Add powdered sugar, 2 tablespoons at a time. Beat until glossy peaks form. Add vanilla; beat 1 minute more. Place in pastry bag. Squirt onto foil-lined pans. Bake 3 hours in a 200° oven. Store in airtight containers for up to 2 months.

Great for diabetics or those wanting something sweet, but low in calories.

Bacon and Egg Cookies

Katie Aldrich

White chocolate or almond bark
Short pretzel sticks

Yellow M&M's

Melt white chocolate or bark in the microwave. Spoon out onto waxed paper, size of half dollar. Put M&M's in the middle for yolk and 2 pretzels along side for bacon. Really cute and the perfect snack.

Biscotti

Joseph A. Ruggles

1/2 c. butter

1 c. sugar

3 eggs

3 tsp. baking powder

1/2 tsp. salt

1 tsp. anise flavor

1 c. chopped nuts (walnuts or almonds)

Cream butter with sugar; add eggs. Beat well. Sift flour, baking powder and salt; add to creamed mixture. Stir in nuts and anise. Shape into 2 logs on a lightly-greased cookie sheet. Bake at 350° for 30 minutes. Remove from oven; cut into slices while warm. Return to oven to toast, about 10 to 15 minutes.

Great with coffee.

Brickle Drop Cookies

Carolyn Steele

1 c. (2 sticks) butter or oleo,
softened

1 c. sugar

1 c. packed light brown sugar

1 tsp. vanilla

1/2 tsp. salt

3 eggs

3 1/2 c. all-purpose flour

2 tsp. baking soda

2 tsp. cream of tartar

1 (7.5 oz.) pkg. (1 1/2 c.) Bits
'O Brickle

Lightly grease cookie sheet. Beat butter, sugars, vanilla and salt in a large bowl. Add eggs; beat well. Stir together flour, baking powder and cream of tartar; add to butter mixture. Beat until blended. Stir in brickle. Drop on cookie sheet. Bake in 350° oven for 8 to 10 minutes.

Brown Sugar Cookies

Darlene Armstrong

1 c. shortening
2 c. brown sugar
2 eggs
1 c. milk or buttermilk

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

Mix shortening and brown sugar thoroughly. Add eggs, mixing well. Stir in milk and sifted dry ingredients. Chill at least 1 hour. Drop by teaspoon, about 2 inches apart, on greased cookie sheet. Bake at 375° for 8 to 10 minutes, just until set or when almost no imprint remains when touched lightly.

☆ Brown Sugar Cookies

Mrs. W. W. Chastain

2 c. brown sugar
1 c. butter
1 c. cold coffee
2 eggs
3 c. flour
1 tsp. baking soda

2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. salt
1 1/2 c. raisins

Pour boiling water over raisins; let stand while preparing rest of ingredients. Cream shortening and sugar together. Add eggs. Add coffee alternately with dry ingredients sifted together. Drain raisins; add last. Bake at 350° for 10 to 12 minutes. Yield: 4 dozen soft cookies.

Buttermilk Cookies

Kay (Steele) Hansen,
Betty Pollock

2 c. sugar
1 c. shortening
2 eggs
2 tsp. vanilla

1 c. buttermilk
4 c. flour
2 tsp. baking soda
1/2 tsp. salt

Cream sugar and shortening. Add eggs. Alternate vanilla and buttermilk with the dry ingredients until well blended. Bake at 350° for 8 to 10 minutes.

FROSTING:

3 1/2 c. powdered sugar
4 T. butter

4 T. milk
Vanilla

Note: With the addition of more flour, these make excellent cutout cookies.

Variation: Betty's recipe says to use 3 1/2 to 4 cups flour, drop by teaspoon on greased cookie sheet and bake 10 to 12 minutes at 350°.

Recipe from Grandma Grace Hansen. A real family treat!

Butterfinger Cookies

Becky Ronfeldt

1/2 c. butter
 3/4 c. sugar
 2/3 c. packed brown sugar
 2 egg whites
 1 1/4 c. chunky peanut butter
 1 1/2 tsp. vanilla

1 c. flour
 1/2 tsp. baking soda
 1/4 tsp. salt
 5 Butterfinger candy bars,
 coarsely chopped

In a mixing bowl, cream butter and sugars. Add egg whites; beat well. Blend in peanut butter and vanilla. Combine flour, baking soda and salt; add to creamed mixture. Mix well. Stir in candy bars. Shape into 1-inch balls; place on greased baking sheets. Bake at 350° for 10 to 12 minutes. Cool on wire racks. Yield: 4 dozen.

Butterscotch Almond Cookies

Athelea Heath

1 c. brown sugar
 1 c. white sugar
 1 c. shortening
 2 eggs
 1 tsp. baking soda, dissolved
 in 2 T. vinegar

2 tsp. baking powder
 1 tsp. vanilla
 1 tsp. almond extract
 4 c. flour
 1/2 tsp. salt

Cream shortening; add sugar, eggs and vinegar which had the baking soda dissolved in it. Put baking powder and salt in flour. Mix a little at a time. Add the extracts. Roll into balls; press down and criss-cross with a silver fork. Bake on cookie sheet at 350°. Yield: 6 dozen, the size of your palm.

Grandma's Coconut Cookies

Darlene Armstrong

1 1/2 c. flour
 1/2 tsp. salt
 2 tsp. baking powder
 3/4 c. margarine
 1 1/4 c. brown sugar

2 eggs
 2 tsp. vanilla
 2 1/2 c. corn flakes, crushed
 3/4 c. coconut

Cream margarine and sugar. Add eggs and vanilla. Stir in sifted dry ingredients, mixing thoroughly. Stir in corn flakes and coconut. Drop by teaspoon onto greased cookie sheet. Bake 10 to 12 minutes in 375° oven. Yield: 3 to 4 dozen.

Cake Mix Cookies

Athelea Heath,
Maxine Christensen

Favorite reg. boxed cake mix
1/2 c. vegetable oil
2 whole eggs

**1/2 to 1 c. raisins, nuts or
chocolate chips (your choice)**

Do not mix as the directions on package. Only use oil and eggs. Add one of the other ingredients. Mix well to remove any lumps. Drop dough by teaspoonfuls about 2 inches apart on an ungreased cookie sheet. Place in a preheated oven at 350°. Bake 8 to 10 minutes; cool.

Good with a cold glass of milk.

Candy Cane Cookies

Vicki Wedemeyer,
Cindy (Nelsen) Aldrich

1 c. softened margarine
1 c. powdered sugar
1 egg
1 tsp. almond flavoring

1 tsp. vanilla flavoring
2 1/2 c. flour
1/2 tsp. salt
1/4 to 1/2 tsp. red food coloring

Cream shortening and sugar together. Beat in the egg and flavorings. Add flour and salt; mix well. Divide into 2 portions. Put red food coloring into 1 portion; leave the other plain. Take a teaspoon of dough from each portion. Roll each into a thin rope. Twist together carefully; roll gently to smooth. Put on a lightly-greased cookie sheet; curve top of each cookie to make it look like a candy cane. Bake at 375° for 8 to 9 minutes.

Chewy Chocolate Cookies

Lisa Allsup

2 c. sugar
1/2 c. margarine, melted
**4 (1 oz.) sq. unsweetened
chocolate, melted**
4 eggs

2 tsp. vanilla
2 c. all-purpose flour
2 tsp. baking powder
3/4 tsp. salt
3/4 c. confectioners' sugar

In a large bowl, blend sugar, margarine and chocolate. Add eggs, one at a time, until well blended. Mix in vanilla. Combine flour, baking powder and salt. Add gradually to chocolate mixture, mixing well after each addition. Cover and chill 2 hours, or overnight. Drop mixture by rounded teaspoons into confectioners' sugar, coating lightly. Shape into balls. Place on greased baking sheet, 2 inches apart; flatten slightly. Bake at 350° for 12 to 14 minutes, or until done. Remove from baking sheet onto wire racks to cool.

Chocolate Cookies

Carolyn Steele

2 c. brown sugar
1 c. butter or oleo
1 c. sour milk, or 1 T. vinegar
in sweet milk
1/2 c. cocoa

2 eggs
1 tsp. baking soda, dissolved
in hot water
3 1/2 c. flour
1 c. nutmeats (opt.)

Cream butter and sugar; add unbeaten eggs and cocoa. Add baking soda mixture and milk alternately with flour. Add chopped nuts. Bake in moderate oven until cookie springs back when touched, about 10 minutes. Cool. Frost with chocolate icing.

Chocolate Quickie Cookies

Audrey Wahlert

MIXTURE A:

2 sq. unsweetened chocolate,
melted
2 eggs

1 c. sugar
1/2 c. salad oil
1 tsp. vanilla

MIXTURE B:

1 1/2 c. sifted flour
1 tsp. baking powder

1/2 tsp. salt
Walnut halves

Beat eggs; add sugar, oil, chocolate and vanilla. Mix well. Add flour Mixture B, which has been sifted together. Drop by teaspoonfuls onto oiled baking sheet. Press walnut halves onto cookies. Bake at 325° for 12 minutes.

Hershey's Classic Milk Chocolate Chip Cookies

Elinor Ehrman

1 c. (2 sticks) butter, softened
3/4 c. granulated sugar
3/4 c. packed light brown sugar
1 tsp. vanilla extract
2 eggs
1/2 tsp. salt

2 1/4 c. all-purpose flour
1 tsp. baking soda
2 c. (11.5 oz.) Hershey's milk
chocolate chips
1 c. chopped nuts (opt.)

Heat oven to 350°. In a large bowl, beat butter, granulated sugar, brown sugar and vanilla with electric mixer until creamy. Add beaten eggs; beat well. Stir together flour, baking soda and salt; gradually add to butter mixture, beating until well blended. Stir in chocolate chips and nuts, if desired. Dip and drop with a small ice cream dipper or a melon ball dipper onto ungreased cookie sheet. Bake 10 to 12 minutes, or until lightly browned. Cool slightly; remove from cookie sheet to waxed paper. Cool completely. Yield: about 4 dozen cookies.

Note: Butter-flavored Crisco can easily be substituted for the butter.

Hershey's Chocolate Chip Cookies

Jo Steele

3/4 c. margarine
1/2 c. white sugar
1 c. brown sugar
1 tsp. vanilla
2 eggs

2 1/2 c. flour
1 tsp. baking soda
1 c. nuts (opt.)
2 c. Hershey's chocolate chips

Cream margarine, sugars and vanilla until light and fluffy. Add eggs; beat well. Add flour and baking soda; mix well. Add nuts and chocolate chips. Drop by teaspoonsfuls onto greased baking sheet. Bake at 350° for 8 to 10 minutes. Yield: about 6 dozen cookies.

Chocolate Chip Cookies

Lisa Bailey,
Wiota, IA

1 c. margarine, softened
3/4 c. brown sugar
1/4 c. white sugar
1 (3.4 oz.) pkg. instant vanilla
pudding

1 tsp. vanilla
2 eggs
Dash of salt
2 1/2 c. flour
Chocolate chips

Preheat oven to 375°. Cream margarine and sugars together. Add pudding mix; blend until smooth. Add eggs, vanilla and salt, mixing well after each one. Fold in the flour, about 1/2 cup at a time. When the flour is all mixed in, stir in the chocolate chips. Bake until light brown, about 10 to 12 minutes.

Variation: You can use different flavors of instant pudding for different flavored cookies. For example: chocolate pudding and peanut butter chips, or chocolate pudding and white chips. Or, how about butterscotch pudding and butterscotch chips. The possibilities are endless!

This is the best chocolate chip cookie recipe I've ever found.

Chocolate Chip Cookies

Maxine Nelsen

1 c. oleo
1 c. sugar
1/2 c. brown sugar
2 eggs
1 tsp. vanilla

2 c. + 4 T. flour
1 tsp. baking soda
1/2 tsp. salt
1 c. chocolate chips

Cream oleo; add sugar. Beat in eggs; add vanilla. Stir in dry ingredients. Add chips last. Bake at 375° for 10 minutes, or until done.

Chocolate Chip Cookies In Memory of Charlie Vanderbur

1 c. brown sugar	1/2 c. margarine
1/2 c. white sugar	1 1/2 tsp. vanilla
2 1/2 c. flour	1 tsp. water
1 tsp. salt	2 eggs
1 tsp. baking soda	1 c. chocolate chips
1/2 c. shortening	

Cream shortening and margarine with sugars. Add eggs, water and vanilla. Sift in dry ingredients; mix thoroughly. Add chips. Bake at 375° for 10 to 12 minutes.

Chocolate Chip Cookies Holly (Nelsen) Hermann, Alexandria, VA

1 1/2 c. flour	3/4 c. brown sugar
1 tsp. baking soda	2 eggs
1 tsp. salt	1 tsp. hot water
1 c. shortening	1 (14 oz.) pkg. chocolate chips
2 c. oatmeal	1 tsp. vanilla
3/4 c. white sugar	

Mix sugars, eggs, shortening, hot water and vanilla until smooth. Sift together flour, salt and baking soda. Add to first ingredients; mix well. Add oatmeal to mixture. Stir in by hand, the chocolate chips. Drop by teaspoon on cookie sheet. Bake in 375° preheated oven for 8 to 10 minutes.

This recipe is from an old Anita cookbook. Was Mrs. Robert Watson, Sherry Ruggles, now Donna Rhodes.

Oatmeal Chip Cookies Nathan Hansen, Jennifer Nichols

1 c. butter	1 tsp. baking soda
1 c. sugar	2 c. quick oatmeal
1 c. brown sugar	1 c. (6 oz.) chocolate chips
2 eggs, unbeaten	1 c. walnuts (opt.)
2 c. flour	1 tsp. vanilla
1 tsp. salt	

Cream butter and sugar. Add eggs and vanilla. Mix flour, salt and baking soda together; add gradually to first mixture. Stir in oatmeal, chips and nuts. Chill dough for easier handling. Bake at 375° for 9 to 12 minutes. Yield: 8 dozen.

Recipe from Grandma Grace Hansen.

Variation: Jennifer uses pecans instead of walnuts.

Jennifer says, "This is my favorite cookie!". I pirated this recipe; it was Alene Steele's in the centennial book.

Oatmeal-Chocolate Chip Cookies

Lindsay Gregersen

1 c. real butter	2 tsp. vanilla
1 c. Crisco	1 T. water
1 c. brown sugar	3 c. flour
2 c. white sugar	4 c. oatmeal
4 eggs	1 (12 oz.) pkg. semi-sweet
1/4 tsp. salt	chocolate chips
2 tsp. baking soda	

Preheat oven to 350°. Let butter soften. In a large bowl, cream Crisco, butter, sugar and eggs. Add salt, baking soda, vanilla and water; mix. Slowly add flour. Stir in oatmeal and chocolate last. Spoon into round balls on a cookie sheet. Bake for 10 to 12 minutes, or until golden brown.

Note: This recipe works well for making cookies to freeze.

Oatmeal-Chocolate Chip Cookies

Jodi Irlmeier

2 c. flour	1 c. oleo
1 tsp. salt	2 eggs
1 tsp. baking soda	1 tsp. vanilla
1 c. sugar	2 c. quick oatmeal
1 c. brown sugar	1 c. chocolate chips

Cream sugars and oleo. Add eggs and vanilla. Stir in flour, salt, baking soda and oatmeal. Add chocolate chips. Bake at 350° for 9 to 12 minutes on greased cookie sheets.

Note: If you underbake just a little, they stay softer.

Chocolate Chip-Oatmeal Cookies

Marcy (Wahlert) Blazek

1 1/4 c. unsifted all-purpose flour

1 tsp. baking soda

1 c. butter or margarine, softened

1/4 c. granulated sugar

3/4 c. firmly-packed brown sugar

1 (4-serving) pkg. instant vanilla pudding

2 eggs

3 1/2 c. rolled oats

1 (12 oz.) pkg. chocolate chips

Mix flour with baking soda. Combine butter, sugars and pudding mix in a large mixer bowl; beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; stir in oats and chips. (Batter will be stiff.) Drop by rounded teaspoons onto ungreased baking sheets, about 2 inches apart. Bake at 375° for 10 to 12 minutes. Yield: about 5 dozen.

Variation: May leave out chocolate chips for plain oatmeal cookies, or substitute raisins for chocolate chips for oatmeal-raisin cookies.

Note: This is an easy recipe to double. The cookie dough or the baked cookies freeze well.

Chocolate Chip-Oatmeal Cookies

Janell Barber

1 c. white sugar

1 c. brown sugar

1 c. shortening

2 eggs

1 tsp. vanilla

Pinch of salt

1 tsp. baking soda

1 1/2 c. flour

3 c. oatmeal

1 pkg. chocolate chips

1/2 c. nutmeats

Cream sugars and shortening. Add egg and vanilla; mix well. Add salt, baking soda, flour and oatmeal; mix, then add chocolate chips and nutmeats. Make small balls out of the dough. Roll in sugar. Bake at 350° for 12 to 15 minutes.

My family also likes raisins in place of chocolate chips and nutmeats.

Chocolate Drop Cookies

Bonnie Littleton,
Darlene Armstrong

1/2 c. shortening
1 c. brown sugar
1 tsp. vanilla
1 egg, well beaten
2 (1 oz.) sq. chocolate, melted

1 2/3 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. milk
Nutmeats (opt.)

Drop by teaspoon. Bake 10 to 12 minutes at 350°. Frost with chocolate powdered sugar frosting.

This was Beatrice Littleton's recipe.

☆ Chocolate Drop Cookies

In Memory of Cleo Steele

1/2 c. shortening
1 c. sugar
1 tsp. vanilla
1 egg
2 rounded T. cocoa

2 c. sifted flour
1/2 tsp. baking soda
1 tsp. salt
3/4 c. milk

Cream shortening, sugar and vanilla until fluffy. Beat in egg. Sift flour, baking soda and salt. Add the dry ingredients to the creamed mixture alternately with the milk. Stir to a smooth batter. Drop by teaspoonful on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes.

Deep-Freeze Chocolate Oatmeal Cookies

Helen Lou Westphal

1/2 c. shortening
1 c. brown sugar
1 egg
1 tsp. vanilla
2 (1 oz.) sq. semi-sweet
chocolate

1 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1 c. oatmeal
1/2 c. nuts

Cream shortening and sugar. Add egg and vanilla; mix. Add melted chocolate; mix. Add flour, salt and baking soda; mix until smooth, for 2 minutes. Fold in oatmeal and nuts. Shape into rolls, 1 1/2 to 2 inches in diameter. Wrap in waxed paper. Freeze. Slice and bake at 350° for 10 minutes.

Chocolate Mint Cookies

Kim Kopp

- 1 c. sugar

1/2 c. margarine, softened

1 tsp. vanilla

1 egg
- 2 sq. unsweetened chocolate,
melted & cooled

1 c. all-purpose flour

1/2 tsp. salt

- PEPPERMINT FROSTING:

2 1/2 c. powdered sugar

1/4 c. margarine, softened
- 3 T. milk

1/2 tsp. peppermint extract

- CHOCOLATE DRIZZLE:

1/4 c. margarine
- 1 pkg. semi-sweet chocolate
chips

2 T. corn syrup

Heat oven to 375°. Mix sugar, margarine, vanilla, egg and chocolate together. Stir in flour and salt. Drop dough by rounded teaspoonful, about 2 inches apart, on ungreased cookie sheet. Flatten each cookie with greased bottom of glass, dipped in sugar. Bake until set, about 8 minutes; cool. Spread peppermint frosting over each cookie. Heat margarine, corn syrup and chocolate chips until melted. Drizzle over each frosted cookie.

Chocolate Star Cookies

Ann Harris

- 1 c. white sugar

1 c. packed brown sugar

1 c. butter or margarine

1 c. creamy peanut butter

2 eggs

1 tsp. salt
- 1/4 c. milk

2 tsp. vanilla

3 1/2 c. flour

2 tsp. baking soda

1 pkg. chocolate star candy

Cream sugars, butter or margarine and peanut butter. Beat in eggs, milk and vanilla. Sift together flour, baking soda and salt. Stir into egg mixture. Shape into balls; roll in additional granulated sugar. Place on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes. Immediately press chocolate star candy onto each one. Yield: 7 dozen.

☆ Cinnamon Crisps

Daisy Crawford

- | | |
|---------------------------------|-------------------------------|
| 1 c. butter or margarine | 1/2 tsp. salt |
| 1 c. sugar | 2 1/4 tsp. cinnamon |
| 1 egg, beaten | 1 c. coarsely-chopped, |
| 2 1/2 c. sifted flour | blanched almonds |

Cream butter and sugar. Add egg; mix well. Sift dry ingredients together; add. Stir in chopped almonds. Form into rolls 1 1/2 inches in diameter. Chill overnight. Slice 1/4-inch thick. Bake on greased cookie sheet in 350° oven for 12 to 15 minutes. Yield: 3 1/2 dozen.

Christmas Cactus Cookies

Mabel Hobbs

- | | |
|--|---|
| 1 c. butter or oleo (butter the
very best or use 1/2 butter
& 1/2 oleo) | 2 1/2 c. sifted all-purpose flour |
| 1 c. white sugar | 3/4 c. finely-chopped red &
green candied cherries |
| 2 T. milk (evaporated best) | 1/2 c. finely-chopped pecans |
| 1 tsp. vanilla | 3/4 c. flaked coconut |

Cream butter and sugar in a bowl. Blend in milk and vanilla. Stir in flour and nuts. Form into 2 long rolls. Roll in coconut. Wrap in waxed paper enclosed in plastic bag. Chill several hours, or overnight. Slice 1/4-inch thick. Place on ungreased cookie sheet. Bake at 375° for about 12 minutes, or until edges are lightly golden.

Note: Use all red cherries for Valentine's Day, all green for St. Patrick's Day. No eggs in this! Cramp the roll into heart shape for the heart cookies. Cramp roll in egg shape for Easter.

Good on Christmas plates of cookies and candies.

Christmas Tree Cookies

Maxine Nelsen

- | | |
|------------------------|--|
| 1 c. shortening | 2 1/4 c. sifted all-purpose flour |
| 3/4 c. sugar | 1/4 tsp. baking powder |
| 1 egg | 1/4 tsp. salt |
| 1 tsp. vanilla | Green food coloring |

Cream shortening and sugar well. Beat in egg and vanilla. Gradually beat in dry ingredients, which have been sifted together; tint the dough with a few drops of green food coloring. Mix well. Fill cookie press; form cookies on ungreased cookie sheets, using plate number 21. Decorate with any tiny candies. Bake at 350° about 10 to 12 minutes. Remove at once to cooling racks. Yield: 6 to 7 dozen.

Corn Flake Cookies

Carolyn Steele

1/2 c. butter	1 1/2 tsp. baking powder
1/2 c. sugar	1 1/4 tsp. salt
1/2 c. brown sugar	1 c. shredded coconut, toasted
1 egg	1 c. corn flakes
1 c. sifted flour	

Cream butter with sugars. Beat egg into mixture. Sift dry ingredients; combine with creamed mixture. Stir in corn flakes and coconut. Drop by level tablespoonfuls, 2 inches apart, on ungreased cookie sheet. Bake in moderate oven for 10 minutes. Cool slightly; remove from cookie sheet.

No-Bake Corn Flakes Cookies

Annabelle Paulsen,
Agnes Kaufmann

1 c. sugar	4 to 5 c. corn flakes
1 c. light corn syrup	1 c. peanut butter

Mix sugar and syrup. Bring to boil. Stir in peanut butter; blend together. Add corn flakes. Drop by teaspoonfuls onto waxed paper. Yield: about 30.

Good and easy to make. Kids love them.

Cowboy Cookies

Barb Sisler

1 c. brown sugar	1 tsp. baking soda
1 c. white sugar	2 T. shredded coconut
1 c. shortening	3 c. oatmeal
2 eggs, beaten	1 1/2 c. flour
1/2 tsp. salt	1 tsp. vanilla

Cream shortening and sugars. Add eggs; mix. Add flour, salt and baking soda; mix. Add oats, coconut and vanilla. Drop small balls on greased cookie sheet. Bake 12 to 15 minutes at 350°.

This is in memory of Scott Sisler. This was his favorite cookie and was made for him frequently by his neighbor lady, Faye Nelsen.

Danish Cookies

Kristina Fries

1/2 c. powdered sugar
1 c. butter

2 c. flour
1 tsp. vanilla

Cream butter and sugar. Add flour and vanilla. Roll in balls. Flatten with fork or meat hammer. Bake at 325° until very light brown. If overbaked, will be crumbly.

Danish-Filled Sugar Cookies

Florence Clausen

4 c. flour
1 lb. oleo

3 T. rich cream
3 T. water or milk

Mix as for pie dough. Cool in refrigerator 30 minutes to 1 hour. Roll out thin, as for pie crust. Cut cookie. Beat a whole egg; brush cookie with whipped egg. Sprinkle with sugar. Bake at 350° for 8 to 10 minutes.

Put cookies together with the following filling:

1 c. powdered sugar
1/2 c. oleo or butter

1 tsp. vanilla

Mix like frosting. An egg may be added to filling, if desired.

This is Harriet Alff's mother's recipe, who is 98 years old. She's made these for many years.

Danish Pebbernodder

Kristina Fries

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

1/4 tsp. nutmeg
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 c. molasses
1/2 tsp. anise oil

Mix all together. Roll about 1 cupful at a time into long roll, about twice the size of a pencil. Cut into about 1-inch pieces. Bake at 375° until slightly brown.

Note: Can also be rolled into larger rolls and cut larger, for cookies.

Date Cookies

Nona Kopp

1 1/2 c. oleo, softened	1 tsp. baking powder
3 eggs, beaten light	1/2 tsp. salt
1 c. white sugar	1 tsp. vanilla
1 c. brown sugar	1 c. chopped dates
4 1/2 c. flour	1 c. black walnuts
1 tsp. baking soda	

Beat oleo, eggs and sugars well. Add remaining ingredients; mix well. Form into walnut-sized balls; flatten with a fork dipped in evaporated milk. Sprinkle with sugar. Bake at 375° for about 7 minutes. Yield: 5 to 6 dozen cookies.

In memory of Frances Kopp. It was her recipe.

Date Pinwheels

In Memory of Cec Vanderbur

2 1/4 c. chopped dates	1 c. shortening
1 c. sugar	2 c. brown sugar
1 c. water	3 eggs, beaten
1 c. nuts	4 c. flour
1/2 tsp. salt	1/2 tsp. baking soda

Combine dates, sugar and water. Cook until thick; add nuts. Cool. Cream shortening and brown sugar. Add eggs; beat well. Add sifted ingredients. Chill. Roll 1/4-inch thick. Spread date filling. Roll as for jellyroll. Chill before baking. Slice. Bake at 375° for 10 to 15 minutes.

Date-Filled Cookies

In Memory of Mrs. Henry Wedemeyer

1 c. brown sugar	4 1/2 c. flour
1 c. white sugar	1 tsp. baking soda
1 c. lard & butter (1/2 each)	1/2 tsp. salt
3 eggs, well beaten	1 tsp. vanilla

Cream sugar and shortening. Add beaten eggs. Add dry ingredients and vanilla.

DATE FILLING:	1/2 c. water
1 lb. dates	1 c. sugar

Cook until thickened; cool. Add 1 cup chopped nuts.

Roll out dough like cinnamon rolls, until about 1/4-inch thick. Spread with cooled filling; roll up firmly. Chill overnight. Slice 1/8-inch. Bake in 375° oven until lightly browned.

☆ Diabetic Cookies

Libby Griffin

1 stick oleo
1 T. Sweet 10
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. salt
1/2 tsp. nutmeg

1 egg
1 3/4 c. flour
1 tsp. baking soda
1 c. applesauce
1/3 c. raisins
1 c. oatmeal

Blend first 6 ingredients; add beaten egg and applesauce. Sift flour and baking soda together; add. At last, fold in raisins and oatmeal. Drop by spoonfuls on greased cookie sheet. Bake at 375° for 15 minutes.

☆ Diabetic Cookies

In Memory of Winifred Brown

1 heaping c. raisins
1 c. water
1 stick oleo
3 eggs
1 tsp. vanilla
1/4 tsp. cloves
1 tsp. cinnamon

2 T. Sweet 10
1/2 tsp. nutmeg
1 tsp. baking soda
1 tsp. baking powder
Pinch of salt
1 1/2 c. + flour

Boil raisins, water and oleo for 3 minutes; cool until cold. Add rest of ingredients. Drop by teaspoon on baking sheet. Bake 10 to 12 minutes in 350° oven.

I frost some for rest of family.

☆ Diabetic Banana Cookies

In Memory of Minnie Millhollin

1/2 c. shortening
1 T. Sweet 10

1/4 tsp. salt

Cream together; add 2 eggs.

1 3/4 c. flour
1 tsp. baking soda
1 c. mashed bananas
3 T. sour milk

4 T. chocolate syrup
Tillie Lewis diabetic syrup
1/2 c. nutmeats
1 tsp. vanilla

Add flour, bananas and sour milk alternately to eggs and shortening. Also add the chocolate syrup and nuts last. Drop by spoonful on cookie sheet; spread around with spoon. Bake 10 to 12 minutes.

Double-Chocolate Oatmeal Cookies

Virginia (Steele) Jensen,
Marcia Rabe

1 1/2 c. sugar	1 1/4 c. flour
1 c. butter	1/3 c. cocoa
1 egg	1/2 tsp. baking soda
1/4 c. water	1/2 tsp. salt
Vanilla	3 c. oatmeal
1 (12 oz.) pkg. chocolate chips	

Cream butter and sugar. Add egg, water and vanilla. Stir in dry ingredients; add oatmeal and chips. Bake at 350° for 10 to 12 minutes on ungreased cookie sheet. Yield: 5 1/2 dozen.

Variation: Marcia's recipe calls for 6 ounces chocolate chips.

Chocolate Waffle Cookies

Virginia (Steele) Jensen,
Gloria Turner

4 sq. chocolate	2 c. flour
1 c. oleo	2 tsp. vanilla
4 eggs	1 c. nuts (opt.)
1 1/2 c. sugar	

Melt together chocolate and oleo. Beat eggs and sugar; add to chocolate mixture. Beat in flour, vanilla and nuts. Drop by teaspoons onto medium hot waffle iron. Bake 1 minutes and 10 seconds.

Chocolate Frosting: Melt 6 teaspoons oleo and 4 teaspoons cocoa. Add 3 cups powdered sugar and 4 teaspoons milk. Beat until smooth. Add more milk, if needed for spreading consistency.

Great to make when it's too hot to use the oven!

Easy Doozits

Jan Christensen

1 1/4 c. graham cracker crumbs	1/2 c. peanut butter
1/4 c. sugar	1/2 c. syrup
1/2 tsp. cinnamon	Confectioners' sugar
1/2 tsp. nutmeg	

Combine crumbs, sugar and spices. Stir in peanut butter and syrup; blend well. Roll into 1/2-inch balls; chill. Roll in confectioners' sugar. Yield: about 2 1/2 dozen.

Everything Cookies

Kay (Steele) Hansen

1 c. brown sugar	1 tsp. baking soda
1 c. white sugar	1 tsp. cream of tartar
1 c. margarine	1 c. coconut
1 c. oil	1 c. rolled oats
1 egg	3 1/2 c. flour
1 tsp. coconut flavoring	1 c. Rice Krispies
2 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
1 tsp. salt	

Cream margarine and sugars. Add oil, egg and flavorings. Mix well. Add dry ingredients; stir in Rice Krispies and chocolate chips. Drop by teaspoonfuls onto greased cookie sheet or a Teflon cookie sheet. Bake 12 to 15 minutes at 350°.

A crisp crunchy cookie!

Filled Cookies

Glennnda Nelsen,

In Memory of my mother, Annie Lee

COOKIE DOUGH:	1 egg
1 c. sugar	Pinch of salt
1 c. shortening	1 tsp. baking powder
1/2 c. buttermilk or sour milk	1/2 tsp. baking soda
2 1/2 c. flour	1 tsp. vanilla
FILLING:	1/2 c. nutmeats
1 c. raisins (measure after ground)	1/2 c. water
1/2 c. sugar	1 T. flour
	Pinch of salt

Cook filling until thick enough. May need to add a little water to filling; as it stands, it thickens.

Roll out small batches of cookie dough. If sticky, add a little flour as you roll. Cut circles of cookies out, placing small dab of filling in center of cookie. Place another circle of cookie on top. Pinch edges; bake.

Forever-Fresh Cookies

Doris Newell

1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	1 tsp. salt
1 c. oleo	1 tsp. vanilla
1 c. salad oil	1 c. quick oatmeal
3 1/2 c. flour	1 c. Special K cereal
1 tsp. cream of tartar	1/2 c. nuts, chopped
1 egg	1/2 c. chocolate chips

Mix all ingredients. Roll into balls, size of walnut. Place on greased cookie sheet. Bake at 350° for 10 to 12 minutes.

This recipe was from my aunt, Elna Case, given many years ago. Makes a large batch, but so good. They disappear quickly.

Fork Cookies

Kay (Steele) Hansen,
In Memory of Grandma Cleo Steele

2 c. brown sugar	1 tsp. vanilla
1 c. butter	3 3/4 c. flour
2 tsp. cream of tartar	2 eggs
2 tsp. baking soda	Pinch of salt
1 tsp. lemon extract	

Make in little balls; press with a fork. Bake in 350° oven for 10 minutes.

Grandma Schwarting's Fork Cookies

Darnell Kinzie

1 c. margarine	2 tsp. baking soda
1 c. brown sugar	2 tsp. cream of tartar
1 c. sugar	1/2 tsp. salt
3 eggs, beaten	1 tsp. vanilla
3 1/2 c. flour	

Cream shortening and sugars; add eggs. Mix well. In another bowl, mix flour, baking soda, cream of tartar and salt. Add to the first mixture. Add vanilla; mix well. Chill. Pinch off dough; shape into balls. Place on cookie sheet; press flat with a greased fork. Can sprinkle with sugar, if desired. Bake 12 to 15 minutes at 350°. Yield: 5 dozen.

Fruit Loop Cookies

Katie Aldrich

1 1/2 lb. white almond bark
1/2 c. peanut butter
3 c. colored marshmallows

3 c. Fruit Loops
2 c. dry-roasted peanuts

Melt almond bark; add peanut butter. Cool 5 minutes. Add marshmallows, Fruit Loops and peanuts. Droop by spoonfuls onto waxed paper. Let cool.

Fruit Snaps

Mabel Hobbs

1 1/2 c. sugar
1 c. butter
1/2 c. sorghum (not Brer Rabbit)
2 c. raisins, steamed, plumped, drained & ground

3 eggs
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1/3 tsp. cloves
3 c. (or more) flour (see note)

Combine ingredients in order given. Drop by teaspoon. Bake at 350° until done. Do not overbake.

Note: Add extra flour to keep from spreading out, or enough flour to roll cookies out.

These will keep several months if a small boy doesn't find the crock. My grandmother, Mrs. J.M. Garside, my mother, Lillian Highley, my sister, Josephine Bailey, our grandchildren, and my favorite cookie.

Ginger Cookies

Kristina Fries

1 c. sugar
3/4 c. shortening
1 egg
4 T. molasses
2 c. flour
1 tsp. baking powder

1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. salt
2 tsp. baking soda

Mix all together. Roll into balls; roll in sugar. Bake about 15 minutes at 350°. Yield: about 4 dozen.

Variation: 1 cup raisins, 1/2 cup orange peel and nuts ground together and added to dough makes a different fruity cookie.

Gingersnaps

Grace Evans

- | | |
|---------------------------------|--------------------------|
| 1 c. brown sugar | 1 tsp. salt |
| 1 c. white sugar | 3 tsp. baking soda |
| 1 c. shortening, or 3/4 c. lard | 1 tsp. cinnamon |
| 2 eggs, beaten | 1 tsp. ginger |
| 1/2 c. molasses | 1/2 tsp. allspice (opt.) |
| 3 1/2 c. flour | |

Combine first 5 ingredients; mix well. Add remaining ingredients; mix. Cool in refrigerator. Roll into balls; roll in sugar. Press flat. Bake at 350° for 8 to 10 minutes.

Note: Recipe can be doubled.

Holly Creamies

Gloria Turner,
Carol Hobbs Hansen

- | | |
|--------------------------------|--------------------------|
| 30 lg. marshmallows | 3 c. corn flakes |
| 1/2 c. margarine | Red hot cinnamon candies |
| 1 1/2 tsp. green food coloring | |

Melt marshmallows and margarine together over low heat. Remove from heat. Stir in food coloring. Add corn flakes, stirring lightly to coat evenly. Drop by teaspoon onto waxed paper. Press 3 red hots in center immediately. Cool a few hours; turn over with a spatula to dry the bottoms.

At Easter, make nest shape; add mini jelly beans. It's nice if another person can add the candies as you are dropping them onto waxed paper, so they will stick to cookie.

Carol's Hint: Leave mixture over hot water while dipping up. She also says small pumpkin candies look great too, for fall.

Honey Spice Snaps

Linda Marek

- | | |
|------------------------|---------------------------------|
| 2 1/4 c. flour | 1/2 tsp. cinnamon |
| 1 1/2 tsp. baking soda | 1 c. brown sugar, firmly packed |
| 1/2 tsp. salt | 3/4 c. Crisco shortening |
| 1 tsp. ginger | 1 unbeaten egg |
| 1/4 tsp. cloves | 1/4 c. honey |

Sift all dry ingredients together. Cream brown sugar and shortening. Blend in egg and honey. Add dry ingredients gradually. Mix together thoroughly. Chill dough. Shape dough into balls with teaspoon. Dip half of each ball in water, then in sugar. Place sugar-side up on ungreased baking sheet. Bake at 350° for 12 to 15 minutes.

These are like the Old Home Bakery (Atlantic) cookies.

☆ Lemon Marguerites

Carla Turner,
Alene Steele

1 Duncan Hines lemon cake mix
2 1/2 c. Cool Whip

1 egg
Powdered sugar

Combine in a large bowl; stir until well blended. Drop by teaspoon into powdered sugar; roll to coat. Place 1 1/2 inches apart on greased cookie sheet. Bake at 350° for 12 to 15 minutes, until light brown.

Variation: Alene uses only 2 cups Cool Whip and bakes at 350° for 10 to 15 minutes.

Lollipop Cookies

Emily Beerman

1 pkg. cake mix, any flavor
1/3 c. vegetable oil
2 eggs

20 to 24 wooden sticks
1 tub ready-to-spread frosting,
any flavor

Heat oven to 375°. Stir together dry cake mix, oil and eggs in a large bowl, using a spoon. Drop dough by rounded tablespoons, about 3 inches apart, onto ungreased cookie sheet. Insert wooden stick in edge of dough until tip is in center. Bake 8 to 11 minutes, or until puffed and almost no indentation remains when touched. Cool 1 minute before removing from cookie sheet. Cool cookies completely. Frost and decorate as desired. Yield: 20 to 24 lollipop cookies.

☆ Maraschino Cherry Cookies

Connie Turner,
In Memory of Lillian Peterson

2 c. flour
1/2 tsp. baking soda
1 tsp. salt
1 c. brown sugar
3/4 c. shortening
1 egg

1 tsp. vanilla
2 T. milk
1/2 c. chopped cherries
1/2 c. nutmeats
1/2 c. coconut

Sift flour, baking soda and salt in a bowl. Add sugar, shortening and egg. Combine vanilla and milk; add all to flour mixture. Stir and beat about 2 minutes at medium speed. Stir in cherries, nuts and coconut. Drop by teaspoonful on greased cookie sheets. Bake about 10 to 12 minutes at 375° on middle shelf in preheated oven.

Variation: 2 tablespoons of maraschino cherry juice may be substituted for the 2 tablespoons of milk, if desired.

Mistletoe Mint Cookies

Gloria Turner

- | | |
|-----------------------------|------------------------------------|
| 3/4 c. margarine | 2 1/2 c. flour |
| 1 1/2 c. brown sugar | 1 1/4 tsp. baking soda |
| 2 T. water | 1/2 tsp. salt |
| 2 c. chocolate chips | 1 (12 oz.) pkg. Andes mints |
| 2 eggs | |

Melt margarine and chocolate chips together; pour into mixer bowl. Add brown sugar and water. Cool slightly before beating in eggs, one at a time. Reduce speed; add the flour, baking soda and salt, which have been sifted or stirred together with a fork. Chill dough. Form into small balls; place on a greased cookie sheet. Bake at 350° for 10 to 12 minutes. Remove from oven; place 1/2 of an Andes mint on each cookie while still on the pan. Remove cookies to cooling rack. When mint has melted, swirl with a spoon. Cool.

Molasses Cookies

Annabelle Paulsen

- | | |
|---|---------------------------|
| 1 1/2 c. lard, or 1/2 lard & 1/2 margarine | 1 tsp. salt |
| 2 c. sugar | 2 tsp. cinnamon |
| 2 eggs | 1 tsp. cloves |
| 1/2 c. molasses | 1 T. ginger |
| 4 c. flour | 4 tsp. baking soda |

Mix well. Make balls. Don't flatten. Drop in sugar. Bake 10 to 15 minutes at 350°.

Cookie Monster Recipe

Kaye (Steele) Hansen

FULL RECIPE:

- | | |
|--------------------------|------------------------------------|
| 12 eggs | 4 sticks margarine |
| 4 c. sugar | 1 (3 lb.) jar peanut butter |
| 2 lb. brown sugar | 8 tsp. baking soda |
| 1 T. vanilla | 18 c. oatmeal |

CUT-DOWN RECIPE:

- | | |
|---------------------------|-------------------------------------|
| 3 eggs | 1 stick margarine |
| 1 c. sugar | 1 1/2 c. peanut butter |
| 1 c. brown sugar | 2 tsp. baking soda |
| Scant tsp. vanilla | 4 1/2 c. oatmeal |
| | Chocolate chips or M&M's |

Mix in order given; drop by ice cream scoop on ungreased cookie sheet. May be pressed down lightly. Bake at 350° for 8 to 10 minutes.

A real delight for your cookie monsters!

Monster Cookies

Cindy (Nelsen) Aldrich

Blend until smooth:

1 stick margarine
3 eggs
1 c. brown sugar
1 c. white sugar

1 tsp. vanilla
2 tsp. baking soda
1 c. peanut butter

Stir in:

4 1/2 c. oatmeal
2/3 c. M&M's

2/3 c. chocolate chips

Place on ungreased cookie sheet. Bake at 350° for 12 minutes. Lay on paper towels to cool.

Neiman's \$250.00 Cookies

Agnes Kaufman,

Sherry (Jensen) Gerlock

2 c. butter
2 c. granulated sugar
2 c. brown sugar
4 eggs
2 tsp. vanilla
4 c. flour
5 c. blended oatmeal

1 tsp. salt
2 tsp. baking powder
2 tsp. baking soda
24 oz. chocolate chips
1 (8 oz.) Hershey bar, grated
3 c. chopped nuts

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chips, candy and nuts. Roll into balls; place 2 inches apart on a cookie sheet. Bake for 10 minutes at 375°. Yield: 112 cookies.

Note: To blend oatmeal, measure and blend in a blender to a fine powder.

Variation: Sherry sometimes add M&M's in place of nuts.

No-Bake Oatmeal Cookies

Jan Christensen

2 c. sugar
1/2 c. shortening (may be
butter, margarine, Crisco)
1/2 c. milk

1 c. coconut
3 c. quick oatmeal
1/2 c. cocoa

Boil sugar, shortening and milk for 2 minutes. Mix remaining ingredients. Pour syrup over the dry ingredients. Mix lightly until firm. Drop from spoon on waxed paper.

No-Bake Cookies

Bonnie Littleton, Leona Heeron,
Tara Lynn Michels, Jan Ehrman Anderson

- 1/2 c. margarine
- 4 T. cocoa
- 2 c. sugar
- 1/2 c. milk

- 1/2 c. peanut butter
- 3 c. quick oatmeal
- 1/4 tsp. vanilla
- Pinch of salt

Combine margarine, cocoa, sugar and milk; bring to boil. Boil 1 minute. Remove from heat; add remaining ingredients. Drop from teaspoon onto waxed paper. Yield: approximately 3 dozen.

Variation: Leona uses chunky peanut butter.

No-Bake Cookies

Michelle Harris

- 2 c. sugar
- 1/2 c. milk
- 1/2 c. peanut butter
- 4 T. cocoa

- 1/2 c. margarine
- 1 c. raisins
- 4 c. quick-cooking oatmeal

Melt margarine in a 3-quart saucepan. Add the sugar, cocoa and milk. Let the mixture boil for 1 minute. Take off heat. Add the peanut butter. Add oatmeal, one cup at a time. Add the raisins. Drop from a spoon onto waxed paper. Let cookies set until hard. Yield: 2 dozen cookies.

Note: They are great frozen too.

Nutty Putty (No-Bake)

Michelle Harris

- 1 c. powdered sugar
- 1 c. powdered milk

- 1 c. peanut butter
- 1 c. honey

Combine all 4 ingredients in a bowl. Roll in balls, if desired.
Kids love to help make and eat it.

☆ Oatmeal Cookies

In Memory of Madeline Carlton

- | | |
|--------------------------------------|----------------------------|
| 2 c. brown sugar | 2 c. rolled oats |
| 1 c. shortening | 3 c. flour |
| 2 eggs | 1 c. nuts |
| 1 tsp. baking soda, in 1/2 c. | 1 c. raisins (opt.) |
| boiling water | |

Mix and drop by spoonful on well-greased pan. Bake in hot oven, 375°, for 8 to 10 minutes.

☆ Oatmeal Cookies

In Memory of Belle Christensen

- | | |
|--------------------|---------------------|
| 1/2 c. lard | 2 c. oatmeal |
|--------------------|---------------------|

Put on stove while mixing the other ingredients.

- | | |
|------------------------|---------------------------|
| 6 T. sweet milk | 2 c. flour |
| 2 eggs | 1 tsp. baking soda |
| 1 c. sugar | 1 tsp. cinnamon |
| 1 c. raisins | |

Mix in lard and oatmeal last. Drop by spoonfuls on cookie sheet. Bake at 350° for 10 to 12 minutes, or until lightly browned.

Oatmeal Drop Cookies

Aurel Brown

- | | |
|--|------------------------------------|
| 3/4 c. fork-stirred all-purpose | 1 1/2 c. quick-cooking oats |
| flour | 1/3 c. corn oil |
| 1/2 tsp. baking powder | 1 lg. egg |
| 1/2 tsp. salt | 1 T. water |
| 1/2 tsp. cinnamon | 1 tsp. vanilla |
| 3/4 c. brown sugar, firmly | 1/2 c. raisins |
| packed | |

Do not use mixer. Put all dry ingredients into large bowl; stir well with a wooden spoon. May have to use back of spoon to mash lumps of brown sugar. When lumps are all gone, make a well in the center of these dry ingredients; add the corn oil, unbeaten egg, water, vanilla and raisins. Stir vigorously until the dry ingredients are moistened. Drop by level tablespoonfuls, 2 inches apart, on ungreased cookie sheet. Bake in preheated oven until slightly brown, about 13 to 15 minutes. Take from oven; remove cookies with a wide spatula onto a wire rack to cool.

Note: Recipe may be doubled.

Variation: I add chopped peanuts!

Old-Fashioned Oatmeal Cookies

Amber Littler,

In Loving Memory of Grandma, Shirley Kluever

1 c. lard	1 1/2 c. flour
1 c. sugar	1 tsp. salt
1 c. brown sugar, firmly packed	1 tsp. baking soda
2 eggs	3 c. oatmeal
1 tsp. vanilla	

Combine lard, sugars and eggs. Beat until smooth. Add vanilla and dry ingredients after you have sifted them together. Add oatmeal; beat well. Drop by tablespoon. Bake at 350° for 8 to 10 minutes, or until lightly browned.

Oatmeal Health Cookies

Bea Suplee

1 c. whole-wheat flour	2 egg whites, beaten
2 c. oatmeal	1 c. skim milk
1 tsp. baking powder	1/3 c. canola oil
1/2 tsp. baking soda	1 tsp. vanilla
1 tsp. cinnamon	1/2 c. grated orange peel
1/4 tsp. nutmeg & cloves	1/2 c. raisins & nutmeats
3/4 c. Brown Sugar Twin	

Mix together dry ingredients. Add other ingredients; mix well. Drop by teaspoonfuls on lightly-greased cookie sheets. Bake in a 350° oven for 10 to 12 minutes.

Oatmeal-Salted Peanut Cookies

Mildred Hansen

1 1/2 c. shortening	2 tsp. baking soda, dissolved in
4 c. brown sugar	2 T. hot water
4 c. oatmeal, quick	3 c. flour
4 beaten eggs	2 c. sm. salted peanuts
3 1/2 T. vanilla (do not hesitate to use this amount)	

Mix in order given. Shape into small balls with spoon or by hand. Press flat with bottom of a glass dipped in sugar to prevent sticking. Use a lightly-oiled cookie sheet. Bake in 350° oven for 10 to 15 minutes. Yield: about 6 dozen.

Note: These will freeze well.

☆ Orange Delight Cookies

Adria Lantz

3/4 c. shortening
1 1/2 c. brown sugar
2 eggs
1 tsp. vanilla
1 1/2 tsp. grated orange rind

1/2 c. sour milk
1/2 tsp. baking soda
1 1/2 tsp. baking powder
3 c. flour
1 tsp. salt

COATING:

2/3 c. orange juice

2 c. (or less) granulated sugar

Cream together shortening and brown sugar. Add eggs, vanilla, grated orange rind and sour milk. Sift and add baking soda, baking powder, flour and salt. Drop by teaspoons on cookie sheet. Bake at 375° for 8 to 10 minutes. Dip immediately in the coating mix.

Note: Add 1/2 teaspoon vinegar to sweet milk to use as sour milk.

Orange-Slice Cookies

Myrna Rabe

1 c. white sugar
1 c. brown sugar
2 1/2 c. flour
2 eggs
1 c. shortening
1 c. coconut (opt.)

1 c. quick oatmeal
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. orange flavoring
1 c. orange-slice candy

Cream sugars and shortening. Add eggs. Add dry ingredients. Add orange slices. Drop on greased cookie sheet. Bake 10 minutes at 375°.

Peanut Butter Chews

Deb (Wheatley) Baker,
Atlantic, IA

1/2 c. white syrup
1/2 c. white sugar
3/4 c. chunky peanut butter

1 tsp. butterscotch or vanilla
flavoring
2 1/2 to 3 c. Special K cereal

Bring syrup and sugar to a rolling boil. Remove from heat; stir peanut butter and flavoring into syrup mixture. Stir well. Immediately pour over cereal, stirring until coated. Drop by spoonful onto waxed paper. Let cool until set.

Peanut Butter Cookies

Grace Evans

1/2 c. shortening
1/2 c. white sugar
1 egg
1/2 tsp. baking powder
1/2 tsp. salt

1/2 c. peanut butter
1/2 c. brown sugar
1 1/4 c. flour
3/4 tsp. baking soda

Mix shortening, peanut butter, sugars and egg together well. Sift together flour, baking powder, baking soda and salt. Stir mixtures together. Shape into balls. Bake at 375° for 10 to 12 minutes.

Peanut Butter-Chocolate Chip Cookies

Joyce Hagen

1/2 c. oleo
1/2 c. peanut butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg

1 1/4 c. flour
1/2 tsp. baking powder
3/4 tsp. baking soda
1/4 tsp. salt
1/2 c. chocolate chips

Cream oleo, peanut butter and sugar together. Add egg; beat well. Combine flour, baking powder, baking soda and salt. Add to creamed mixture. Stir in chocolate chips. Drop by teaspoon on baking sheet. Flatten with a fork dipped in flour. Bake 10 minutes at 350°. Yield: 2 dozen.

Peanut Butter Fingers

Marguerite Lay,

Griswold, IA

1/2 c. butter
1/2 c. sugar
1/2 c. packed brown sugar
1 egg
1/3 c. peanut butter
1/2 tsp. baking soda
1/4 tsp. salt

1/2 tsp. vanilla
1 c. flour
1 c. quick-cooking oats
1 (6 oz.) pkg. chocolate chips
1/2 c. powdered sugar
1/4 c. peanut butter
3 T. milk

Cream butter and 2 sugars together. Blend in egg, peanut butter, baking soda, salt and vanilla. Stir in flour and oats. Spread in a greased 9x13-inch pan. Bake at 350° for 20 to 25 minutes. Sprinkle with 1 package chocolate chips. Let stand 5 minutes. Smooth with spreader. Combine powdered sugar, peanut butter and milk; drizzle over top. Cool a bit and cut into bars.

Peanut Butter Cookies

Lila Rae Huff

1 c. brown sugar
1 c. white sugar
1 c. peanut butter
1 c. shortening
3 well-beaten eggs

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

Cream brown sugar, white sugar, peanut butter and shortening. Add eggs, flour, salt, baking soda and vanilla. Beat well. Roll cookies into balls; press flat with fork. Bake at 375° for 8 to 10 minutes.

Old-Fashioned Peanut Butter Cookies

Cindy (Nelsen) Aldrich

1/2 c. butter or margarine,
softened
1/2 c. sugar
1/2 c. packed brown sugar
1/2 c. peanut butter
1 egg

1/2 tsp. vanilla extract
1 1/4 c. all-purpose flour
1/2 tsp. baking soda
1/2 tsp. baking powder
Additional sugar

In a mixing bowl, cream butter and sugars. Add peanut butter, egg and vanilla; beat until smooth. Combine the flour, baking soda and baking powder; add to creamed mixture. Mix well. For easier shaping, chill the dough for 1 hour. Shape into 1-inch balls; place 2 inches apart on ungreased baking sheets. Flatten each ball by criss-crossing with the tines of a fork dipped in sugar. Bake at 375° for 10 to 12 minutes, or until bottoms are lightly browned and cookies are set.

Peanut Butter and Jelly Cookies

Darlene Armstrong

1/2 c. shortening
1/2 c. peanut butter
1/2 c. brown sugar
1/2 c. white sugar
1/2 tsp. vanilla

1 egg
1 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
Red & green jelly

Combine shortening, peanut butter and sugars. Cream well. Add vanilla and egg, blending well. Add sifted dry ingredients. Shape into 1-inch balls. Place on greased cookie sheet, about 3 inches apart. Bake at 350° for 10 to 12 minutes. Make indentation in center of each; cool. Place 1/2 teaspoon of green or red jelly in indentation.

Peanut Butter Sandwich Cookies

Christy Thelen

1 c. butter-flavored Crisco
1 c. creamy peanut butter
1 c. sugar
1 c. packed brown sugar
1 tsp. vanilla extract

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

FILLING:

1/2 c. creamy peanut butter
3 c. powdered sugar

1 tsp. vanilla extract
5 or 6 T. milk

In a mixing bowl, cream Crisco, peanut butter and sugars. Add vanilla. Add eggs, one at a time, beating well after each. Combine flour, baking soda and salt; add to creamed mixture. Shape into 1-inch balls; place 2 inches apart on ungreased baking sheets. Flatten with a fork. Bake at 375° for 7 to 8 minutes. Cool on wire racks. Yield: 4 dozen.

Filling: In a mixing bowl, beat filling ingredients until smooth. Spread on half of the cookies; top with another cookie.

Peanut Butter Unbaked Cookies

Cheryl Watson

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

1/2 c. coconut
1/2 c. chopped black walnuts
2 heaping c. corn flakes

Boil sugar and syrup together. While hot, add other ingredients, mixing corn flakes in gently. Drop by spoonfuls onto waxed paper.

Peppernut Cookies

Myrna Rabe

1 qt. liquid (1/2 milk,
1/2 cream)
1 1/2 c. butter
1 1/2 c. lard
4 1/2 c. sugar

Scant tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
Flour

Heat ingredients on stove until melted and warm. Add spices. Add enough flour to make a stiff dough. Roll out in sheets or small rolls. Let stand in refrigerator overnight. Cut in pieces. Bake in moderate (350°) oven. Watch closely; stir around.

This recipe was given to me by my mother, Edna Tibben. She always made them at Christmas time and every member of the family received a small jar filled with them with their gift.

Peppernut Cookies

Connie Paulsen

1 1/2 c. brown sugar
3/4 c. shortening
1 tsp. baking soda
1 T. hot water
1 tsp. salt
1/2 c. syrup
1/2 c. molasses

1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. cloves
1 egg
4 c. flour

Mix brown sugar and shortening; add baking soda, dissolved in hot water. Mix salt, syrup, molasses, cinnamon, nutmeg, ginger, cloves and egg. Mix in flour. Cool in refrigerator. Roll in small rolls, about dime-sized. Slice about 1/4-inch thick. Bake at 325° for 8 minutes.

Great at Christmas time.

EZ (Flourless) Peanut Butter Cookies

Marie Rathman

1 c. creamy peanut butter
1 c. granulated sugar

1 egg, slightly beaten
1 tsp. vanilla

Heat oven to 375°. Mix all ingredients thoroughly. Drop by teaspoonful onto baking sheet; press with fork. Bake for approximately 10 minutes. Cool before removing from baking sheet. Yield: 2 or 3 dozen cookies.

Pineapple-Nut Cookies

Emily Maynard

1 1/2 c. sugar
1 c. shortening
2 eggs
3 1/3 c. flour, unsifted
1 rounded tsp. baking soda

1 tsp. vanilla
1/2 c. nuts
1 c. crushed pineapple,
undrained

Mix well. Drop by teaspoon on ungreased pan. Bake at 350° until browned slightly.

☆ Pumpkin Cookies

In Memory of Esther Vetter

1 c. margarine (2 sticks)	1 tsp. baking soda
1 c. sugar	1 tsp. salt
1 egg, beaten	1 tsp. cinnamon
1 c. pumpkin	1 c. raisins
2 c. flour	1/4 to 1/2 c. nuts
1 tsp. baking powder	

Cream together margarine and sugar. Add 1 beaten egg and 1 cup pumpkin. Sift together flour, baking powder, baking soda, salt and cinnamon. Add to first mixture. Add 1 cup raisins, softened in 1 cup hot water for 10 minutes; drain. Add nutmeats. Drop by teaspoon on slightly-greased cookie sheet. Bake for 15 minutes at 350°. Frost when cool with powdered sugar frosting.

POWDERED SUGAR FROSTING:

1 c. powdered sugar	1 tsp. vanilla
1 T. butter	3 T. Pet milk

Add more powdered sugar, if necessary.

Boiled Raisin-Oatmeal Cookie

Darlene Armstrong

1 c. raisins	1 tsp. baking soda
1 c. water	1 tsp. vanilla
1 c. sugar	2 c. flour
1 c. butter	2 c. oatmeal
2 eggs	

Boil raisins in water. Drain, reserving 5 tablespoons of juice. Cream butter and sugar. Add vanilla and eggs. Mix baking soda into flour; stir into mixture with reserved raisin juice. Stir in oatmeal. Drop on greased cookie sheet. Bake at 375° for 8 to 10 minutes.

Raisin-Oatmeal Cookies

Anne Peterson

1 c. raisins	1 tsp. vanilla
1 1/4 c. water	2 c. flour
1/2 c. margarine	1 tsp. baking soda
1 c. sugar	1 tsp. salt
2 eggs	2 c. oatmeal
7 T. juice, reserved from cooked raisins	Nuts (opt.)

Cook raisins; drain and reserve juice. Cream together margarine and sugar; beat in eggs. Add raisins juice and vanilla. Fold in flour, baking soda, salt and oatmeal (nuts, if desired). Mix well; drop by teaspoonfuls on greased baking sheet. Bake 8 to 10 minutes at 350°.

Ranger Cookies

Connie Turner,

In Memory of Velma McLaughlin

1 c. shortening	1/2 tsp. salt
1 c. white sugar	1 tsp. vanilla
1 c. brown sugar	2 c. quick oatmeal
2 eggs	2 c. Rice Krispies
2 c. flour	1 c. coconut
1 tsp. baking soda	

Mix well. Drop by teaspoon on a greased baking sheet. Bake at 350° for 10 to 12 minutes.

Mom's Refrigerator Cookies

LaRue Wheelock

1 c. butter or margarine	1 1/2 c. flour
1 c. sugar	1 tsp. baking soda
1 c. brown sugar	Pinch of salt
2 beaten eggs	3 c. oatmeal (add last)
1 tsp. vanilla	

Shape into several rolls. Chill several hours. Cut into thin slices. Bake at 350° for 10 to 12 minutes.

Reese's Peanut Butter Cookies

Helen Lou Westphal

1/2 c. butter or oleo
1/2 c. peanut butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1/2 tsp. vanilla

1 1/4 c. flour
3/4 tsp. baking soda
1/2 tsp. salt
1 pkg. mini Reese's peanut
butter cups

Mix all ingredients, except peanut butter cups. Form approximately 48 balls. Use miniature muffin pans. Place 1 ball in each individual muffin cup. Bake at 350° for 9 to 10 minutes. Drop unwrapped peanut butter cup in cookie. Cool in pan 10 minutes.

Rye Crisps

Mardell (Fries) Miller

(Rye Refrigerator Cookies)

1/2 c. shortening
1/2 c. sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 3/4 c. sifted rye flour

1/2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. cloves

Combine shortening and both sugars; add egg and vanilla. Sift remaining ingredients together; stir into first mixture. Mold into long, smooth roll, about 2 1/2 inches in diameter. Wrap in waxed paper; chill until stiff. Slice thin. Bake on greased sheets in preheated 375° oven for about 10 minutes, or until browned.

☆ Salted Peanut Crisps

In Memory of Ida Pollock

1 c. shortening (part butter or
margarine)
1 1/2 c. brown sugar, packed
2 eggs
2 tsp. vanilla

3 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
2 c. salted peanuts

Mix shortening, sugar, eggs and vanilla thoroughly. Sift flour measure. Blend flour, salt and baking soda. Stir into first mixture. Add peanuts. Drop by rounded teaspoons onto lightly-greased cookie sheet, about 2 inches apart. Flatten with bottom of greased glass dipped in sugar. Bake at 375° for 8 to 10 minutes.

Salted Peanut Cookies

Connie Turner,

In Memory of Velma McLaughlin

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
1 tsp. baking soda

1 c. corn flakes
2 c. oatmeal
2 c. flour
1 c. salted peanut granules
1 c. raisins or dates

Mix. Make balls; press down with fork. Bake at 350° for 10 to 12 minutes.

School Cookies

Connie Turner,

In Memory of Velma McLaughlin

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
1 tsp. baking soda

1 c. corn flakes
2 c. oatmeal
1 c. nutmeats
1 c. chopped dates
2 c. flour

Cream first 3 ingredients; add 2 eggs. Add the rest of the ingredients. Drop; press with fork. Bake at 350° for 10 to 12 minutes.

Snickerdoodles

Irene Blazek Pauley, Woodbine, IA;

Meridith Blazek

1 c. shortening (part butter
or margarine)
1 1/2 c. sugar
2 eggs
2 3/4 c. flour

2 tsp. cream of tartar
1 tsp. baking soda
2 T. sugar
2 tsp. cinnamon

Mix shortening, 1 1/2 cups sugar and eggs thoroughly. Blend in flour, cream of tartar and baking soda. Shape dough into 1-inch balls. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes at 350°.

My mother routinely bakes these for my husband. Whenever we visit, there is usually a container of cookies waiting for him. She is now also baking them smaller for our daughter, Melissa.

Snickers Cookies

Carolyn Steele

1 c. sugar	1 tsp. baking powder
1 c. brown sugar	1 tsp. baking soda
1 c. softened margarine	1/2 tsp. salt
2 tsp. vanilla	3 c. flour
2 eggs	1 (1 lb.) pkg. bite-sized Snicker bars
1 c. peanut butter	

Cream sugars and margarine; add vanilla and eggs. Stir well. Add peanut butter; mix. Add baking powder, baking soda, salt and flour; mix well. Take a ball of dough, shape it around a candy bar, making sure bar is completely covered. Put on greased cookie sheet. Bake 12 to 15 minutes (do not overbake) in 350° oven.

Note: For smaller cookies, you can cut Snicker bars in half before wrapping them in dough.

Snowflake Cookies

Amye Jo Aggen

1 c. butter	1 tsp. vanilla
1/2 c. sugar	1 tsp. lemon flavoring
2 T. milk	2 1/2 c. flour
1 tsp. lemon rind, grated	Sifted powdered sugar

Cream butter and sugar. Add milk, flavorings and flour. Chill. Roll out on pastry sheet sprinkled with powdered sugar. Cut with small round cookie cutter that has flower shape. Place on greased cookie sheet. Use drinking straw to make holes in cookies in a snowflake design. Bake at 325° for 5 to 8 minutes. Burns easily. Should not be brown when done. Sprinkle with more powdered sugar.

Spritz

Marie Alf

1 c. soft butter	1 tsp. almond flavoring
2/3 c. sugar	2 1/2 c. flour
3 egg yolks	

Cream sugar and butter together. Stir in egg yolks and flavoring. Add flour; mix well. Fill a cookie press; squeeze the dough through in the shape of your choice, onto an ungreased cookie sheet. Bake at 400° for about 8 to 10 minutes, or until slightly brown. Watch closely as ovens vary. Let cool thoroughly before storing.

Note: Flavor is enhanced if cookies are made a week or more before serving. Brown eggs tend to have more golden color. The egg whites could be used to make macaroons.

Star Cookies

Sheri (Nelsen) Bernard,
Kingwood, TX

Cream together:

1/2 c. margarine	1/2 c. sugar
1/2 c. peanut butter	1/2 c. brown sugar
1 egg, slightly beaten	

Stir together and add:

1 3/4 c. flour	1/2 tsp. salt
1 tsp. baking soda	

Blend well. Shape into balls. Roll in sugar. Bake at 375° for 10 minutes on ungreased cookie sheet. Take out of oven; press chocolate milk star into center. Return to oven. Bake 2 to 5 minutes longer.

Strawberry Coconut Macaroon

Susie (Hansen) Larsen

1 1/3 c. sweetened flaked coconut	2 egg whites
1/2 c. chopped almonds (opt.)	1/8 tsp. salt
1/3 c. sugar	1/2 tsp. almond extract
2 T. flour	1 1/2 c. whipped cream
	1 pt. fresh strawberries

Mix ingredients together: coconut, almonds, sugar, flour and egg whites, salt and almond flavoring. Line cookie sheet with foil. Trace a 9-inch circle on the foiled-lined cookie sheet. Spray foil with Pam cooking spray. Spread coconut mix in the 9-inch circle. Bake 15 to 20 minutes at 325°. Cool; remove the coconut macaroon from foil. Top with sweetened whipped cream; place fresh strawberries on top of the whipped cream.

☆ Sorghum Drop Cookies

In Memory of Mrs. Maudie McAfee

1 c. sugar	1 tsp. baking soda
1/2 c. sorghum	2 c. + 2 T. flour
2 sticks margarine	1/2 tsp. each ginger & cinnamon
2 eggs	1 tsp. vanilla

Cream the sugar, sorghum and margarine; add the eggs. Beat thoroughly. Add the flour, baking soda, spice and vanilla. Drop a teaspoon of dough on a cookie sheet, 2 inches apart. Sprinkle a little sugar on each one. Bake in a 350° oven for 10 to 12 minutes.

☆ Sour Cream Filled Cookies

In Memory of Mrs. Forrest Wilson

2 c. sugar
1 c. butter or margarine
1 c. sour cream
3 eggs

1 tsp. baking soda
1 tsp. vanilla
Enough flour to make a soft
dough to roll out and cut

FILLING:
2 c. raisins
1 c. sugar

1 T. flour
3 T. hot water
1 T. vanilla

Filling: Grind raisins; add to hot water. Combine sugar and flour; add to raisins. Bring to a boil. Add vanilla; set aside to cool.

Cookie: Beat sugar and butter or margarine together. Add eggs. Beat well. Add sour cream with baking soda and vanilla. Mix well; add flour to make soft dough to roll out and cut cookies. Using round cookie cutter, place 1 cookie on sheet; add teaspoon of cooled raisin mixture in center. Place another cookie round on top; seal edges together by pressing lightly with finger. Bake on a lightly-greased cookie sheet at 375° to 400° until light and done. They should not be brown, but stay creamy white.

Sugar Cookies

Adah Johnsor

2 lg. eggs
2/3 c. stick margarine
1 c. sugar
2 T. Miracle Whip salad
dressing
1 1/2 tsp. vanilla

2 c. + 2 T. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
Extra sugar

Cream together beaten eggs with margarine, sugar, Miracle Whip and vanilla. Add flour, baking powder, baking soda and salt. Mix well. Chill at least 1 hour. Drop by rounded tablespoon onto greased cookie sheet. Cover a glass with a damp cloth; dip in sugar. Press cookies flat. Bake at 350° to 375° for 8 minutes. Peek toward the last minute or turn if not done; leave in a little longer. Yield: 3 dozen cookies.

Christmas Sugar Cookies

Darlene Armstrong

1 c. butter	5 T. cream
1 c. sugar	1/4 tsp. salt
1 egg	1 tsp. vanilla
1 tsp. baking soda	3 to 3 1/2 c. flour

Cream butter and sugar until fluffy. Add egg; beat until very light. Add cream, salt and vanilla. Stir in only enough flour to make a moderately stiff dough. Chill overnight. Roll out very thin; cut out shapes. Bake on greased baking sheet at 350° for 8 to 10 minutes.

Soft Rolled Sugar Cookies

Connie Turner

1 c. sugar	3 1/2 c. flour
1 c. shortening	1/2 tsp. salt
2 eggs	1 tsp. baking soda
2 c. milk	4 tsp. baking powder
1 tsp. vanilla	

Cream sugar and shortening; add eggs, milk and vanilla. Add dry ingredients; mix well. Chill 1 hour or more. Roll out on floured board; cut into desired shapes. Bake at 350° for 12 to 15 minutes. Frost.

Note: This doesn't get hard with re-rolling.

Sugar Cookies

Jackie Anderson

3 c. flour	2 eggs, beaten
2 tsp. baking powder	1 c. sugar
1 tsp. baking soda	1 tsp. vanilla
1 c. butter	1/8 tsp. salt

Sift together first 3 ingredients. Add butter; cut in as for pie crust. Beat eggs; add sugar, salt and vanilla. Add to other mixture; chill. Roll out; sprinkle each cookie with sugar. Bake on greased cookie sheet at 375° for 6 to 8 minutes.

This recipe was handed down to me by Great Grandma Mary Anderson.

Sugar Cookies

Delores Hines,
Sioux City, IA

1/2 c. margarine
1/2 c. sugar
2 eggs

1 tsp. vanilla
2 tsp. baking powder
2 3/4 c. flour

Cream margarine and sugar; add eggs and vanilla. Mix flour and baking powder. Mix by hand. When stiff, roll and cut. Bake 6 to 7 minutes in 350° oven.

This makes a soft cookie.

Sugar Cut-Out Cookies

Jodi Irlmeier

2 c. sugar
1 stick oleo
2 eggs
1 c. sour cream
2 tsp. baking soda

1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
4 1/2 c. flour (more if needed)

Mix in order given. Roll out dough using powdered sugar instead of flour so cookies don't get tough. Cut with cutters. Place on greased cookie sheets. Bake 8 to 10 minutes at 350°.

FROSTING:
1 tsp. vanilla
1/2 c. Crisco

1/2 c. margarine, softened
1 lb. powdered sugar
2 T. milk

Beat with mixer until fluffy. Can add food coloring.

Sugar Cookies

Kristina Fries

1 c. sugar
3/4 c. oleo or butter
2 egg yolks, beaten
2 c. flour

1 tsp. salt
1 tsp. cream of tartar
2 tsp. baking soda
1 tsp. vanilla

Beat sugar, butter and eggs together. Add remaining ingredients. Roll into balls; flatten or roll on board and cut. Bake 10 minutes at 400°. Yield: 3 to 4 dozen.

☆ Sugar Gem Cookies

In Memory of Lillian Peterson

1 c. powdered sugar
1 c. granulated sugar
1 c. corn oil (Mazola)
1/2 lb. butter or margarine
2 eggs

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

Cream sugar, butter and oil until light and fluffy. Beat in eggs and vanilla. Sift together dry ingredients. Add to first mixture; mix well. Shape into small balls. Place on lightly-greased cookie sheets. Press down with glass that has been greased with butter and dipped in sugar. May be sprinkle with colored sugar or sprinkles. Bake at 350° about 10 to 15 minutes in preheated oven.

Soft Sugar Cookies

Harriet Alf

2 c. shortening (I use oleo)
2 c. white sugar
4 eggs
2 tsp. vanilla

5 c. flour
2 tsp. baking soda
2 tsp. cream of tartar

Cream sugar and shortening; add eggs, one at a time, beating after each one. Add vanilla. Add baking soda, cream of tartar and flour; beat well. Roll in walnut-sized balls; roll in sugar. Place on greased cookie sheet. Bake in 350° oven for 10 to 12 minutes. Yield: 7 to 8 dozen cookies.

This is a sugar cookie that is soft and stays soft. I sometimes frost these, using white powdered sugar frosting. Can add orange coloring for Halloween, or red and green coloring for Christmas.

☆ Sugar Cookies

Kay (Steele) Hansen,

In Memory of my grandma, Cleo Steele

1/2 c. white sugar
1/2 c. brown sugar
1 c. shortening (1/2 lard,
1/2 oleo)
1 egg

1/2 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla
2 c. flour

Mix in order given. Make balls the size of small walnuts; roll in sugar. Bake 8 to 10 minutes in 325° oven.

Virginia's Sugar Cookies

Marie Smith

1/2 c. shortening
1 c. sugar
1 tsp. lemon rind, grated
1 egg
2 T. milk

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

Cream shortening (margarine or butter) and sugar. Add egg, lemon and 2 tablespoon milk. Sift flour, baking powder, baking soda and salt. Add to first ingredients. Drop by spoonfuls on cookie sheet. Grease bottom of glass, dip in sugar and press each cookie. Bake 8 minutes, or until lightly browned, at 375°. Yield: depends on the size of cookie.

Virginia is my granddaughter, Virginia Beger from Wray, CO.

Sugar and Spices

Harriet Alff

2 c. sugar
1 1/2 c. shortening
1/2 c. molasses
2 eggs
4 c. flour

4 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves

Cream sugar and shortening; add molasses. Mix. Add 2 eggs; beat well. Combine flour, baking soda, salt, cinnamon, ginger and cloves. Add to creamed mixture; beat until thoroughly mixed. Roll into balls the size of a walnut; roll in sugar. Place on greased cookie sheet. Bake 10 to 12 minutes in 350° oven. Yield: 7 to 8 dozen cookies.

This is a recipe I got from Carrie Roots while I was working with her at the Redwood Steak house. I think this was in the 1960's.

Sugar Cookie Hearts

Erica L. Aggen

1 c. butter
1 c. sugar
1 egg
2 T. cream or half & half
1 T. orange rind
1 tsp. baking powder

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

Cream butter; gradually add sugar. Cream well. Blend in egg, cream, orange rind, baking powder, baking soda, salt and vanilla. Gradually add flour; mix well. Chill. Roll out 1/3 of dough on a powdered sugar surface to 1/8-inch thickness. Cut into hearts with a floured cookie cutter. Place on ungreased baking sheet. Can be sprinkle with colored sugar. Bake at 375° for 5 to 7 minutes.

☆ Sugarless Health Cookies

In Memory of Shirley Mehlmann

1 c. raisins
1/2 c. dates or prunes
1 c. water
1/2 c. vegetable shortening
2 eggs, well beaten

3 tsp. sweetener (Sweet 10)
1 tsp. vanilla
1 tsp. baking soda
1 c. flour

Boil raisins; cut up dates or prunes in the water. (3 minutes.) Add shortening; let cool. Add eggs and remaining ingredients. Drop on greased cookie sheet. Bake 10 to 12 minutes in 350° oven. Yield: 3 to 4 dozen.

Sunflower Cookies

Marcia Rabe

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs, beaten
1 c. coconut
1 c. sunflower nuts
1 tsp. vanilla

1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
2 c. flour
2 c. oatmeal
1 to 2 c. chocolate chips (opt.)

Cream shortening and sugar. Add eggs, coconut, nuts and vanilla. Mix in dry ingredients. Add chocolate chips, if desired. Drop by tablespoon on greased baking sheet. Bake at 350°.

Too-Good-to-Resist Cookies

Donna Bower Malone

1 1/2 c. all-purpose flour
1 tsp. baking soda
1 c. (2 sticks) unsalted butter,
room temp.
3/4 c. granulated sugar
3/4 c. light brown sugar
1 egg

1 tsp. vanilla extract
1 1/2 c. oatmeal
1 c. dried cherries
1 c. chocolate chips
1 c. toffee pieces (Heath Bits
O' Brickle are good)

Preheat oven to 350°. Mix dry ingredients (flour and baking soda) in medium bowl. Mix butter, eggs, vanilla and sugars in a large bowl. Once mixture is creamy, add dry ingredients. Finally, add the chocolate chips, toffee and cherries. Bake 8 to 10 minutes. Enjoy.

Toffee Almond Sandies

Dawn Marnin

1 c. butter, softened (no substitutions)
 1 c. sugar
 1 c. powdered sugar
 1 c. vegetable oil
 2 eggs
 1 tsp. almond extract

3 1/2 c. flour
 1 c. whole-wheat flour
 1 tsp. baking soda
 1 tsp. cream of tartar
 1 tsp. salt
 2 c. chopped almonds
 1 (6 oz.) pkg. English toffee bits

Cream butter and sugars. Add oil, eggs and extract; mix well. Combine flours, baking soda, cream of tartar and salt. Gradually add to creamed mixture. Stir in almonds and toffee bits. Shape in 1-inch balls; roll in sugar. Place on ungreased pan; flatten with fork. Bake at 350° for 12 to 14 minutes. Yield: 10 dozen.

Unbaked Oatmeal Cookies

Caitlin Paulsen

In a large bowl, mix:
 3 c. raw, quick oatmeal
 2 T. cocoa

1/2 c. coconut, cut up
 1/2 c. chopped nuts

In a saucepan, bring to a rolling boil:
 2 c. sugar
 1/2 c. butter

1/2 c. milk

Pour over oatmeal mixture. Mix well with fork. Drop by spoonful on waxed paper. They are ready to eat. Yield: 2 to 3 dozen.

White Chip Cookies

Wanda Brown

1 c. (2 sticks) butter or margarine, softened
 2 c. sugar
 2 eggs
 2 tsp. vanilla extract

2 c. all-purpose flour
 3/4 c. Hershey's cocoa
 1 tsp. baking soda
 1/2 tsp. salt (opt.)
 1 2/3 c. Hershey's white chips

Heat oven to 350°. In a large bowl, beat butter and sugar until creamy. Add eggs and vanilla; beat until fluffy. Stir together flour, cocoa, baking soda and salt. Blend in butter mixture. Stir in white chips. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 8 or 9 minutes. Do not overbake. Cookie will be soft. Cool slightly; remove to wire rack. Yield: about 4 1/2 dozen.

Whole-Wheat Sugar Cookies

Shawna Burmeister

1/4 c. + 2 T. margarine or
butter

3/4 c. sugar

1 fresh lg. egg

3/4 tsp. vanilla

2 T. low-fat milk

1 1/2 c. whole-wheat flour

3/4 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

1/8 tsp. ground nutmeg

1/2 tsp. ground cinnamon

2 T. sugar

1 tsp. ground cinnamon

Preheat oven to 375°. Cream margarine or butter and 3/4 cup sugar until light and fluffy. Add egg, vanilla and milk; mix until smooth. In a small bowl, sift together flour, baking powder, baking soda, salt, nutmeg and 1/2 teaspoon cinnamon. Add dry ingredients to the creamed mixture; mix until well blended. Chill dough. Roll dough into 30 small balls. Combine 2 tablespoons sugar and 1 teaspoon cinnamon. Roll balls in the sugar and cinnamon mixture; flatten slightly. Bake for 10 to 13 minutes, or until slightly browned. Cool on a wire rack. Yield: 30 cookies.

*A tree reaches for the sun as a child reaches up to his parents.
Both simply are trying to grow as straight and sturdy as they can.*

Lemon Cookies

Ruth Daubendiek Harvey

(Christmas)

Receipt from my mother, Mrs. Carl (Bertha) Krejci Daubendiek, West Main Street, Anita, Iowa, before 1938. Only for special occasions since these are more work and druggist had to work very hard with his pestle and bowl to get the bakers ammonia (food grade ammonia carbonate) to the right consistency to blend it into the other ingredients.

2 1/2 c. granulated sugar

2 eggs

1 c. lard or shortening (possibly

Crisco, but lard is better)

After blending above ingredients very well, add:

1 pt. sweet milk

1 T. bakers ammonia

5 cents of lemon oil (add about

2 T. pure extract of lemon;

do not use lemon juice)

Enough flour to roll out very thin

(about 6 1/2 c.)

Bees wax only for cookie sheet*

Cut out with small decorative cutters. Bake in moderate oven (350°) for 10 to 15 minutes, or until slightly brown. Do not overbake!

Do not use the sprays or any other shortening on cookie sheets, nor the newer insulated ones, it won't work. Use the old-time cookie sheets that fit only two to an oven, if your oven will take two, but bake only on middle shelf of oven. Usually only takes 2 cookie sheets.

Imagine, my mother had only a coal-wood stove, fed into left side of top, but heat also was funnelled so that it heated the oven. Also she could add more wood or coal under 4 other burners. Coal was stored in basement (delivered into that coal chute from the outside). She had her own way of measuring temperature but did also have an oven thermometer that would give her nearly accurate measurement.

*Only place I know now to buy bees wax is a good sewing machine center (used for strengthened thread when you sew on buttons). My grandfather raised bees, so naturally we had real bees wax.

Also Robert Harvey has in my mother's own handwriting, her peppernut recipe.

No day is complete until you've heard the laughter of a child.

Christmas Cookies

Ruth Daubendiek Harvey,

In Memory of my mother, Mrs. Carl (Bertha) Daubendiek

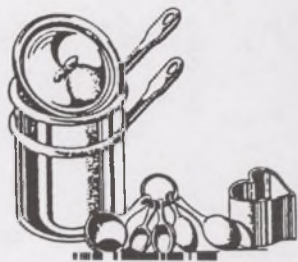
Beat:

12 eggs

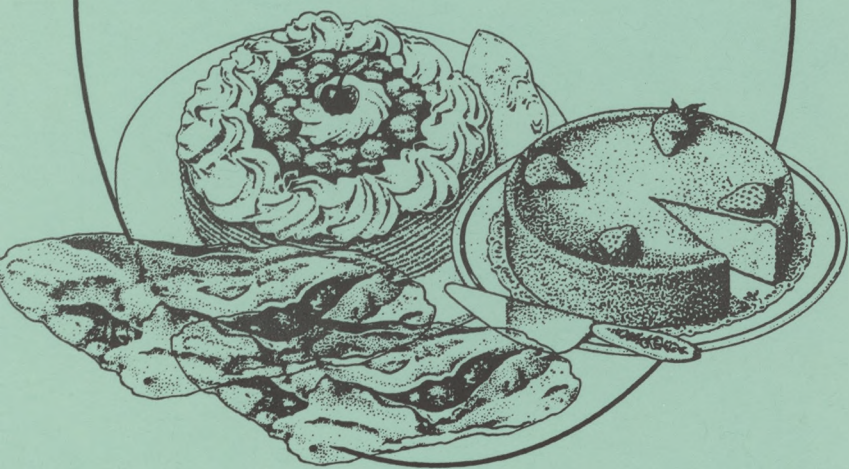
**3 lb. very-well-sifted powdered
sugar**

Mix for 1 hour (60 minutes). Do not shorten time. Mix by hand or 20 minutes with mixer. Add enough flour to make stiff dough to roll and cut with Christmas-shaped cookie cutters. Use bees waxed cookie sheets. (Warm cookie sheets and waxed lightly with real bees wax. Use paper towel to spread bees wax to entirely coat each cookie sheet on top only. Not on sides.) Sprinkle anise seeds lightly over bees waxed cookie sheets. Place cookies on cookie sheets. Cover with a clean white tea towel and leave out at room temperature overnight.

Notes & Recipes



Desserts & Pies



The Joys Of Living In A Small Town

"A little town is where you don't have to guess who your enemies are. Your friends tell you.

"A little town is the only place on earth where people past middle age are called by their first names when they saunter down the street.

"A little town is where everybody knows everybody else's car by sight and also where and when it goes.

"A little town in when you can get a wrong number and talk for 15 minutes if you want to.

"A little town is where the ratio of good people to bad people is 100 to 1.

"A little town in where it is hard for anybody to walk to work for exercise -- because it takes too long to stop and explain what you are doing to people in cars who honk and stop and ask you if you want a ride.

"A little town is somewhat like a big town family -- ornery distant cousins, renegades and all.

"A little town is where city folks say there is nothing to do, but those who live there don't have enough nights in the week to attend all the meetings and social functions.

"A little town is where everyone becomes a neighbor, in time of need.

"A little town is where many teenagers say there is nothing to do -- and then are surprised to learn that their big-city peers are saying the same thing.

"A little town knows all the news before it's published. The residents just buy the hometown newspaper to see if the editor gets it right.

"A little town, when all is said and done, is really a nice place to live!!"

Desserts & Pies

Desserts

Baked Apples

Alene Steele

Take 8 apples, cut in half and cored (not peeled). In a 9x13-inch baking dish, put 1 cup sugar in bottom; add a scant 1 cup water and sprinkle 1/2 cup (cinnamon) red hots over syrup. Put apples in pan, cut-side down. Bake at 350° until apples are tender (use toothpick to test), 40 to 45 minutes. Remove from oven and cool. They take up all the juice.

Apple Dessert Delight

Glenda Nelsen,

In Memory of my mother-in-law, Dorothy Nelsen

1 c. sugar	1/2 tsp. cinnamon
1/4 c. butter	1/4 tsp. salt
1 egg	1 1/2 c. chopped apples
1 c. flour	1/2 c. chopped nuts
1 tsp. baking soda	1 tsp. vanilla
1/4 tsp. nutmeg	

Cream butter and sugar; add eggs and vanilla. Sift dry ingredients; add apples and nuts. Put into an 8x8-inch pan and bake at 350° for 45 minutes.

SAUCE:	1/2 c. orange juice
3/4 c. sugar	1/2 c. water
2 T. cornstarch	1 tsp. lemon flavoring

Mix. Stir and cook. Add 1 tablespoon butter. Serve hot, over cake.

Note: Double cake recipe for a 9x12-inch pan.

Best-Ever Apple Crisp

Judy Neighbors

1/2 c. brown sugar	2 T. lemon juice
1/2 c. sugar	1/4 c. water
3/4 c. flour	1/2 tsp. cinnamon
1/4 c. margarine	1/2 tsp. nutmeg
4 c. coarsely-peeled, sliced cooking apples	

Work together with pastry blender, until crumbly, the sugars, flour and margarine. Place sliced apples in a greased, shallow baking dish (9x9-inch). Pour over them, the water, lemon juice and water. Sprinkle with cinnamon and nutmeg. Spread crumb mixture over the top. Bake, uncovered, in 350° oven for 50 to 60 minutes, or until crust is crisply browned. Serve warm, topped with ice cream. Yield: 6 servings.

Apple Crisp

Mary Garside

6 to 8 apples	1/3 c. water
1 1/4 c. sugar	Apple pie spice <u>or</u> cinnamon
4 T. flour	

TOPPING:

1 stick oleo, softened	3/4 c. brown sugar
1/2 c. flour	3/4 c. oatmeal

Peel and slice apples into an 8x8-inch glass baking dish. Mix sugar and flour together: sprinkle on apples. Sprinkle spice over sugar to suit your taste.

Topping: Mix ingredients together with fork until coarse. Put on apple mixture and cook on HIGH POWER in microwave for 15 to 20 minutes, or until apples are done. Or, if you prefer, bake at 350° for 30 to 40 minutes in oven. Yield: 4 to 6 servings.

Fresh Apple Cake

Joyce Hagen,

Mildred Klemish

1/2 c. oleo or butter	1 c. brown sugar
1 tsp. cinnamon	

Cream together. Add 1 egg (2 if small eggs). Beat.

Add:

1 1/2 c. flour	1 tsp. baking soda
2 c. chopped raw apples	1/4 tsp. salt

Put into a greased 9x13-inch pan. Next, top with mixture of 1/2 cup brown sugar, 1 tablespoon oleo and 1/2 cup chopped nuts. Bake at 350° for 30 to 35 minutes.

Very good topped with whipped cream and a maraschino cherry.

Variation: Mildred adds 1/2 cup hot coffee to batter and adds 1/2 cup coconut to topping.

Apple Dessert

Kay (Steele) Hansen,
In Memory of Grandma Cleo Steele

Butter a 9x13-inch cake pan generously and sprinkle 1/2 cup brown sugar in it. Peel and slice 10 apples. Mix 1 teaspoon cinnamon, 1 1/3 cups sugar and 1/3 cup flour; add apples. Put in pan.

Mix 1/2 cup butter, 1 1/2 cups brown sugar, 1 1/2 cups quick oatmeal and 3/4 cup flour until crumbly. Put over apples and place 3/4 cup nutmeats on top. Bake for 50 minutes at 350°.

Apple Goody Dessert

Gloria (Steele) Thielking

5 c. diced apples
1 c. white sugar
1 T. flour
1 tsp. cinnamon
1/2 c. water
3/4 c. oatmeal

3/4 c. flour
3/4 c. brown sugar
1 tsp. baking soda
1/4 tsp. baking powder
1/3 c. melted butter

Mix and place in a square baking dish: apples, sugar, flour and cinnamon. Add water. Mix together oatmeal, flour, brown sugar, baking soda and baking powder. Add melted butter. Spread this over the top of the apple mixture and bake for 30 to 40 minutes at 350°. Cool. Serve with ice cream or whipped cream.

Apple Dumplings

Norma (Sisler) Holter,
In Memory of Scott Sisler

SAUCE:

2 c. water
1/2 c. margarine

1/4 tsp. nutmeg
2 c. sugar

Bring to a boil.

DOUGH:

3 c. flour
1 1/2 tsp. salt

3 tsp. baking powder
1 c. shortening or oleo
3/4 c. milk

6 apples, peeled & sliced

Dough: Mix all 4 ingredients together until it looks like coarse meal. Add milk. Mix thoroughly. Roll dough. Cut into 6 squares.

Place apple in center of square; sprinkle with additional sugar and cinnamon. Bring corners up and seal. Place in a greased pan. Pour sauce over dumplings. Bake at 375° for 35 minutes.

Note: You may make squares smaller and make 12; put 1/2 apple in each dumpling.

Apple Dumplings

Janell Barber

DOUGH:

2 c. flour
1/2 tsp. salt

1/3 c. shortening
1 1/2 tsp. baking powder
2/3 c. milk

SYRUP:

2 c. sugar

1/2 c. margarine
2 c. hot water

Apples

Butter

Cinnamon

Mix dough together; make 12 balls. Roll each ball out; place 1/2 apple, cut in small pieces, in the middle. Add some butter; sprinkle with cinnamon. Bring dough up around apple; place in a 9x13-inch pan. Repeat until all 12 dumplings are in pan. Put sugar, margarine and water in a pan. Bring to a boil; pour over dumplings. Bake at 350° until golden brown.

Apple Pizza

Catherine Koob

1 loaf frozen bread dough, thawed

4 to 6 sliced apples

Mix together:

2/3 c. sugar
1 1/2 c. flour

1/4 c. butter
2 tsp. cinnamon

Press thawed bread out in a pizza pan and cover with apple slices. Sprinkle topping mixture over apples. Bake at 350° for 35 to 40 minutes. Drizzle powdered sugar icing over the top when cool.

The trouble with being a good sport, is that you have to lose to prove it.

☆ Apple Pudding

Myrna Rabe,
Mrs. Lewis Steel

2 c. sugar	2 tsp. cinnamon
1/4 lb. butter or oleo	2 tsp. nutmeg
2 eggs	2 tsp. baking soda
2 c. flour	1 tsp. salt
4 c. chopped apples	1 c. nuts

Cream butter and sugar. Add eggs and beat. Stir in the rest of the ingredients and bake in a 9x13-inch pan at 350° for 30 minutes.

CLEO'S SAUCE:

1/4 lb. butter	1 c. brown sugar
1 c. white sugar	1 c. half & half (cream)
	1 tsp. vanilla

Cook until thick, about 5 minutes.

MYRNA'S SAUCE:

3/4 c. sugar	2 T. butter
2 T. cornstarch	1 tsp. vanilla
1/4 tsp. salt	1 c. boiling water

Stir all together and bring to a boil. Serve over apple cake warm.

Hot Apple Rolls

Janell Barber

SYRUP:

1 c. brown sugar	1 c. water
	2 T. butter

DOUGH:

2 c. flour	1 tsp. salt
3 tsp. baking powder	1 c. milk
	1 egg

6 c. sliced apples

Cinnamon

Butter

Some white sugar

Syrup: Place brown sugar, water and butter in saucepan. Bring to a boil and set aside.

Dough: Mix together; press into a rectangle. Cover with 3 cups sliced apples; sprinkle with cinnamon and a little sugar. Roll up like a cinnamon roll. Cut into 12 rolls. Place in a 9x13-inch pan, in which you have 3 cups sliced apples in the bottom. Dot with butter and sprinkle with cinnamon. Pour syrup over it. Bake at 350° for 30 minutes.

I and my sister, Jolene, were runner-up champions in Adair County 4-H with this recipe.

Apple Strip

Kay (Steele) Hansen,

In Memory of Grandma Cleo Steele

2 c. flour
1 tsp. salt

2/3 c. shortening
1 egg yolk, slightly beaten

Add 1/2 cup milk and stir.

5 c. sliced apples
2 T. flour
1 1/2 c. sugar

Cinnamon
1 egg white, slightly beaten

Mix flour, salt and shortening as for pie crust. Add milk and egg mixture. Divide dough in half. Roll out to fit a 9x13-inch pan; put in apples, sugar, flour and cinnamon. Top with other half of dough. Brush lightly with the beaten egg white. Bake at 375° for 45 minutes. Cool slightly, and then drizzle confectioner's sugar frosting over it.

Variations: You may use 7 cups of rhubarb and 1 more cup of sugar in place of the apples, which makes a very good dessert. Also, 2 cans of cherry pie mix work well.

Almond Cheesecake

Sue Steele Argoe

CRUST:

1 1/2 c. graham cracker crumbs
1/4 c. (1/2 stick) butter, melted

2 T. sugar
1 tsp. all-purpose flour

FILLING:

4 (8 oz.) pkg. cream cheese, room temp.
1 c. sugar

2 eggs, lightly beaten
1 tsp. vanilla extract
1 tsp. almond extract

TOPPING:

2 c. sour cream
3/4 c. sugar

3/4 tsp. almond extract
1/2 tsp. fresh lemon juice

Crust: Preheat oven to 350°. Combine crumbs, melted butter and flour in a medium bowl; mix thoroughly. Pat mixture onto bottom and sides of a 10-inch springform pan. Bake for 5 minutes. Let cool. Turn off oven to cool.

Filling: Beat cream cheese, 1 cup sugar, eggs, vanilla and almond extracts, at low speed, in large bowl of an electric mixer until smooth. Pour into crust. Place in oven; turn temperature back to 350°. Bake until firm and set, about 30 minutes. (Maintain oven temperature at 350°.)

Combine remaining ingredients in a medium bowl and blend well. Using a rubber spatula, spread mixture over cheesecake to within 1/2-inch of edge. Bake for 8 minutes. Cool completely, about 2 hours. Refrigerate overnight. Just before serving, remove springform; set cake on platter.

Almond Cheesecake can be refrigerated up to 1 week.

Angel Food Cake Dessert

Jackie Barley,

In Memory of Arlene Scholl

3 c. milk
4 eggs, separated
1 c. sugar
1/4 tsp. salt
2 pkt. plain gelatin

1/4 c. cold water
1 (6 oz.) ctn. Cool Whip
1 sm. prebaked angel food cake,
cubed
2 sm. cans fruit cocktail, well drained

In a 3-quart heavy pan, scald milk (don't boil). Combine 4 egg yolks, 1 cup sugar and salt. Pour 1/2 cup hot milk into egg yolk mixture. Add to hot milk, gradually. Stir constantly and bring to a boil. Remove from heat. Measure 1/4 cup water and add gelatin to soften; stir into hot egg-milk mixture. Cool. Setting pan in ice water cools the mixture quickly. Beat egg whites until stiff. Using a wire whisk, gently combine cooled egg-milk mixture, beaten egg whites and carton of Cool Whip. In a 10x14x2-inch pan, place about 1/2 of broken angel food cake pieces. Pour custard (about 1/2) over cake pieces. Add some of fruit cocktail (about 1/2). Add rest of angel food cake pieces, the rest of custard mixture and remainder of fruit cocktail. Cover. Place in refrigerator overnight. Can be frozen. This serves 15 to 18 generous pieces.

Expect to have lots of dishes to wash when you make this dessert. An old recipe because the original recipe called for 2 cups cream, whipped.

Angel Delight

Joye Carr

1 (8 oz.) jar maraschino cherries,
drained
1 can crushed pineapple
2 c. mini marshmallows
2 c. graham cracker crumbs

1/3 c. softened margarine
1/4 c. (more or less) lemon juice
1 sm. pkg. lemon Jello
1 c. cold evaporated milk
1/4 c. sliced almonds

Drain pineapple, saving liquid. Mix cherries, pineapple and marshmallows. Let stand in refrigerator to blend. Mix cracker crumbs and margarine in baking dish (7 1/2 x 11 3/4 x 1 3/4-inch). Reserve 1/4 cup of the crumb mixture. Press the remaining crumb mixture firmly and evenly in the dish. Put in refrigerator to chill.

Add enough lemon juice to pineapple liquid to make 3/4 cup. Pour into a small dish and microwave to boil. Place Jello in a small mixer bowl; pour boiling juice over gelatin and stir to dissolve. Cool; chill to the consistency of unbeaten egg whites. Gradually add evaporated milk to chilled Jello, beating at low speed until all the milk is added. Turn mixer to high and beat until mixture has doubled and thickened. Chill until it holds firm peaks when dropped from spoon. Fold in fruit lightly. Pour filling over graham cracker layer and spread. Sprinkle reserved cracker crumbs over the top. Add almond slices to decorate. Chill until set, 3 to 4 hours. Yield: 8 to 10 servings.

Crunchy Apricot Dessert

Madeline Moore

1 can apricot pie filling
1 sm. pkg. white cake mix
1/3 c. water
1 egg

1/2 c. coconut
1/2 c. chopped pecans
1/2 c. melted margarine

Spread pie filling in a 9x9-inch pan. Combine cake mix, water and egg. Beat 4 minutes. Spread over pie mixture. Sprinkle coconut and nuts on top. Drizzle margarine on top. Bake for 40 minutes at 350°. Serve warm, with ice cream.

Tropical Bananas

Aishah Parker, age 11,
Hudson, FL

4 bananas
1/4 c. brown sugar
1 (8 oz.) can crushed pineapple,
drained

4 T. butter
Whipped cream or ice cream

Take skin off bananas. Cut them in half the long way and put in pan. Top with brown sugar. Sprinkle with crushed pineapple. Dot with butter (use 1 tablespoon for every banana). Broil for 5 to 7 minutes. Remove from oven and serve hot, topped with whipped cream or ice cream. Yield: 4 servings.

Banana Split Dessert

Jean Gregersen

2 c. graham cracker crumbs
1 stick melted margarine or butter
1 T. sugar
2 sticks butter (no substitutions)
2 eggs

2 c. powdered sugar
3 to 4 bananas
1 lg. can crushed pineapple, drained
1 (12 oz.) ctn. Cool Whip
1/2 c. walnuts, chopped

Crush graham crackers. Add 1 stick margarine (or butter) and sugar. Pat into a 9x13-inch pan as a crust. Beat the following for 15 minutes: 2 sticks butter, 2 eggs and 2 cups powdered sugar. Spread over crust. Slice bananas over top. Spread pineapple over bananas (pineapple should be drained very well). Spread Cool Whip over entire dessert. Sprinkle chopped walnuts over top. Cover and chill before serving.

Banana Split Dessert

Joye Carr

8 oz. cream cheese, softened
1/2 c. sugar
1 (20 oz.) can crushed pineapple,
drained

10 oz. frozen, sliced strawberries
in syrup, thawed
2 lg. bananas, chopped
1 (12 oz.) ctn. Cool Whip, thawed
1 c. chopped walnuts

In a large bowl, mix cream cheese and sugar. Stir in pineapple, strawberries and bananas. Fold in Cool Whip and nuts. Pour into an oiled 9x13-inch pan. Cover and freeze until firm. Remove 30 minutes before serving. Cut into squares. Top with a dollop of whipped cream and drizzle chocolate syrup over the whole thing. Yield: 12 to 15 servings.

Banana Dessert

Linda Firebaugh

CRUST:

1/2 c. butter

1 c. flour

Put into a 9x13-inch pan and bake for 15 minutes at 350°. Cool.

FILLING:

1 c. powdered sugar

1 c. Cool Whip

8 oz. cream cheese, softened

Mix together; pour over crust. Cover with 3 or 4 sliced bananas.

Topping: 2 small packages vanilla or banana pudding mixed with 3 cups milk. Top with Cool Whip. Chill.

Delicious--always a hit.

A lost day is one in which you have not laughed.

Banana Split Freezer Dessert

Carolyn Steele

2 c. graham cracker crumbs
1 stick oleo, melted

1/3 c. sugar

Combine. Bake in a 400° oven in a 9x13-inch pan, for 8 minutes.

2 c. powdered sugar
1 stick oleo, softened

1 tsp. vanilla
2 eggs

Beat well; pour over crust.

5 bananas, sliced

**1 (No. 2) can crushed pineapple,
 drained**

Slice bananas over creamed mixture; spread drained pineapple over bananas. Cover with 1 (8-ounce) carton of Cool Whip. Sprinkle with chopped pecans. Freeze for at least 4 hours. Will keep well, covered, in freezer for several weeks. Remove from freezer 30 to 45 minutes before serving.

Buster Bar Dessert

Mildred Klemish

1 regular-size pkg. Oreos, crushed
1/2 c. melted oleo
1/2 gal. softened vanilla ice cream
**1 lb. salted Spanish peanuts,
 crushed**

2 c. powdered sugar
2/3 c. chocolate chips
1/2 c. oleo
1 lg. can evaporated milk

Crust: Combine the crushed Oreo cookies with 1/2 cup melted oleo; place in bottom of a 9x13-inch cake pan. Carefully spoon softened ice cream over crumbs. Sprinkle with crushed peanuts. Place in freezer while you prepare topping.

Topping: Combine remaining ingredients in a pan and heat until chips melt. Bring to a boil and simmer for 10 minutes. Let cool thoroughly. Pour over dessert and freeze until firm. Before serving, allow to soften slightly for 10 minutes in the refrigerator. Cut into bars.

Buster Bar Dessert

Dick and Janet Dorsey

SAUCE:

1 stick margarine
2/3 c. chocolate chips

1 1/2 c. evaporated milk
2 c. powdered sugar
1 tsp. vanilla

CRUST:

3/4 pkg. Oreo cookies

6 T. margarine

Chopped, salted peanuts

3 qt. vanilla ice cream

Sauce: Mix all ingredients together. Cook and boil for 3 minutes. Cool.

Crust: Crush the cookies and mix with the melted margarine. Put into a 9x13-inch pan. Chill well.

Spread crust with 3 quarts of ice cream. Put chopped, salted nuts and cooled chocolate sauce on top; return to freezer. Cut in squares to serve.

Butterfinger Dessert

Rita Chestnut

1 c. graham cracker crumbs
1/2 c. soda cracker crumbs

1/2 c. melted oleo

Mix well and press into a 9x13-inch pan.

2 (3 oz.) pkg. vanilla instant
pudding

2 c. milk

Blend in bowl. Add 1 quart vanilla ice cream, softened; mix into pudding mixture and blend. Pour over crumbs. Top with 1 (8-ounce) container of Cool Whip. Crush 2 Butterfinger candy bars; sprinkle over Cool Whip. Refrigerate 4 hours.

Butterfinger Desserts

Mona Christensen

2 c. graham cracker crumbs
1 c. soda cracker crumbs

1 stick melted oleo

Mix and put into a 9x13-inch pan and chill.

2 pkg. vanilla instant pudding

2 c. milk

Mix together and beat well.

1 qt. softened vanilla ice cream

Add and mix all together well. Pour on top of crust and top with 1 small carton of Cool Whip. Crush 2 to 3 Butterfinger candy bars; sprinkle on top of Cool Whip. Chill.

Note: Freeze candy bars before crushing.

Butterfinger Dessert

Jodi Irlmeier

1 angel food cake

1/4 c. oleo, softened

4 Butterfinger candy bars, frozen

2 tsp. vanilla

12 oz. Cool Whip

4 egg yolks

2 c. powdered sugar

Mix powdered sugar, oleo, vanilla and egg yolks. Stir in Cool Whip. Tear up 1/2 of the angel food cake and layer in a 9x13-inch pan. Layer 1/2 of the Cool Whip mixture on top. Crush 2 candy bars on this. Repeat each layer again, ending with candy bars. Cover and refrigerate.

Butterbrickle Dessert

Dick and Janet Dorsey

4 pkg. vanilla instant pudding

1/2 gal. softened butterbrickle ice cream

4 c. milk

Soda & graham crackers

4 Heath candy bars, chopped

Crush equal amounts of soda crackers and graham crackers; mix with some melted margarine. Put into a 9x13-inch pan or Tupperware container. Mix pudding and milk in electric mixer until thick. Add softened ice cream in chunks and mix well with mixer. Pour into crust. Top with chopped Heath bars and refrigerate.

Note: This recipe can easily be cut in half.

Blueberry Salad Dessert

Connie Turner

- | | |
|---|------------------------------------|
| 2 pkg. grape Jello | 1 (8 oz.) pkg. cream cheese |
| 2 c. hot water | 1 (8 oz.) ctn. sour cream |
| 1 can drained, crushed pineapple | 1/2 c. sugar |
| 1 can blueberry pie filling | 1 tsp. vanilla |

Dissolve Jello in water and let cool--don't chill. Add pineapple and pie filling. Mix with gelatin mixture. Let jell in a 9x13-inch pan. Spread remaining mixture on top of gelatin when it is set. Sprinkle with chopped pecans.

Variation: Can also use cherry Jello and cherry pie filling.

Luscious Candy Bar Cake

Preslee Sisler

- | | |
|---|--|
| 1 German chocolate cake mix | 1 btl. or jar caramel ice cream topping |
| 1 can Eagle Brand sweetened condensed milk | 8 oz. Cool Whip |
| | 2 to 3 Heath candy bars |

Bake cake as directed in a 9x13-inch pan. While warm, poke holes (use a wooden spoon handle). Pour sweetened condensed milk and over caramel topping very warm cake. Refrigerate. Top with Cool Whip and crushed Heath bars.

Caramel Bread Pudding

Ruth Daubendick Harvey,

In Memory of Bertha A. Daubendick

- | | |
|-------------------------|--------------------------|
| 1 c. white sugar | 5 slices of bread |
| 1/2 c. hot water | |

Caramelize the sugar in an iron skillet; add hot water slowly and pour this caramel into a buttered casserole or baking dish. Cut the bread into narrow strips, 1/2-inch-thick. Lay them in the caramel.

Cover with the following custard:

- | | |
|--------------------------------|--------------------------|
| 2 c. scalded milk | 1/16 tsp. salt |
| 1/2 c. sugar | 1/2 tsp. vanilla |
| 3 eggs, slightly beaten | 1/2 tsp. cinnamon |

Add scalded milk to beaten eggs mixed with sugar; stir in seasonings. Pour over bread and caramel, sprinkling cinnamon on top. Place pudding dish in a pan containing 1 inch of hot water; bake in very moderate oven until firm (about 1 hour). Turn out, with the caramel side up.

HOT CARAMEL SAUCE:

- | | |
|-------------------------|---------------------|
| 1 T. flour | 1 T. butter |
| 1 c. brown sugar | 1/2 c. cream |

Cook in a double boiler until thick.

Bertha made this for special family occasions and for her friends, also.

Cherry Angel Rolls

Connie Turner

1 pkg. angel food cake mix
1 c. chopped maraschino cherries,
drained
1/2 c. flaked coconut

4 tsp. cherry juice
8 oz. Cool Whip
Powdered sugar

Line 2 (10 1/2 x 15 1/2 x 1-inch) jellyroll pans with aluminum foil. Prepare cake mix. Divide and spread evenly. Bake at 350° for 15 minutes. Invert on towels covered with confectioners' sugar. Roll up and cool. Spread 1/2 of filling on each and reroll. Dust with powdered sugar.

Variation: You may fill with lemon pudding.

This is a great spring dessert.

Cherry Crunch

Judy Marnin

1 can cherry pie filling
1 tsp. lemon juice
1 pkg. white cake mix

1/2 c. nuts
1/2 c. (1 stick) margarine, melted

Spread pie filling in bottom of 9-inch pan. Sprinkle with lemon juice. Combine dry cake mix, nuts and melted butter. (Mixture will be crumbly.) Sprinkle or drop over pie filling. Bake at 350° for 40 to 50 minutes. Serve warm, with ice cream.

Cherry-Pineapple Crisp

Sue Bailey

2 (16 oz.) cans pitted tart cherries
1 (20 oz.) can crushed pineapple,
undrained
1 c. sugar
1/3 c. quick-cooking tapioca
2 c. all-purpose flour
1 c. packed brown sugar

3/4 c. quick-cooking oats
1 tsp. baking powder
1/2 tsp. salt
1 1/2 tsp. vanilla extract
3/4 c. cold butter or margarine
Ice cream (opt.)

Drain cherries, reserving 1/3 cup juice. Place cherries and juice in a saucepan; add pineapple, sugar and tapioca. Let stand for 5 minutes. Meanwhile, in a bowl, combine flour, brown sugar, oats, baking powder and salt. Add vanilla; toss. Cut in butter until crumbly; press 1/2 into a greased 9x13x2-inch baking dish. Bring cherry mixture to a boil; stir occasionally. Cook and stir for 1 minute, or until thick and bubbly. Pour over crust. Sprinkle with remaining oat mixture. Bake at 375° for 25 to 30 minutes, or until filling is bubbly and topping golden brown. Serve warm, with ice cream if desired. Yield: 12 servings.

Cherry Cinnamon Cobbler

Bobbie Harris

1/2 c. sugar (or more)
2 to 4 T. red cinnamon candies
2 T. cornstarch

1/2 c. water
1 can (or more) pie cherries

BISCUITS:

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
6 T. brown sugar

1/3 c. chopped pecans
1/4 c. shortening
1 slightly-beaten egg
2 T. milk
1/4 tsp. cinnamon

Combine sugar, cinnamon candies, cornstarch, water and cherry juice in a saucepan. Cook over medium heat, stirring occasionally, until thickened. Stir in cherries and pour into a 9x12-inch Pyrex baking dish.

Biscuits: Sift flour, salt and baking powder. Add brown sugar and nuts; cut in shortening until particles are fine. Add cinnamon. Combine egg and milk; add to dry ingredients; mix until moistened, adding a few drops of milk, if necessary. Drop by spoonfuls onto cherries and bake at 400° for 25 to 30 minutes.

Just delicious served with ice cream.

Quick Cheesecake

Marcia Rabe

12 oz. cream cheese
2 1/2 c. whipped cream or Cool Whip

1 tsp. vanilla
1/2 c. white sugar

Cream together cream cheese, sugar and vanilla; fold in whipped cream. Spread on chocolate crumb crust. Chill in refrigerator. Serve topped with fruit, cherry pie filling, etc.

CHOCOLATE CRUMB CRUST:

1 1/2 to 2 c. Oreo cookie crumbs

1/4 c. butter

Melt butter; mix with cookie crumbs. Press into a 9x13-inch pan.

Easy Cheesecake

Bette Dory

1 (8 oz.) pkg. cream cheese,
softened
1/2 c. sugar

2 c. Cool Whip
1 can cherry pie filling
1 graham cracker crust

Mix cream cheese and sugar. Fold in Cool Whip. Line bottom of an 8x8-inch pan with graham crackers, or use already-made crust. Top crackers with cheese mixture. Top with pie filling and refrigerate.

Cherry Cheesecake

Deb Gundy,
Adair, IA

2 cans cherry pie filling
2 (8 oz.) pkg. cream cheese,
softened
2 c. graham crackers

1 stick oleo
10 oz. Cool Whip
2 c. powdered sugar
1 tsp. vanilla

Crush 2 cups graham crackers and mix oleo with crackers. Pat into a 9x13-inch pan. Brown in oven. Mix cream cheese and powdered sugar. Add Cool Whip and 1 teaspoon vanilla. Put on top of graham crackers. Top with cherries. Put into refrigerator to stiffen.

Cherry Cheesecake

Jessica Masker,
Reno, NV

1 (8 oz.) pkg. Philadelphia cream
cheese
3 T. powdered sugar
2 T. milk

1 (8 oz.) ctn. nondairy whipped
topping (Cool Whip), thawed
1 can cherry pie filling
1 prepared graham cracker crust

In a medium mixing bowl, combine cream cheese, powdered sugar and milk. Beat until smooth. Add Cool Whip and mix until just blended evenly. Pour into prepared graham cracker crust. Pour cherry pie filling over the top and chill for 30 minutes to 1 hour.

Cherry Cheesecake

Jean Thelen Gregersen

2 c. powdered sugar
8 oz. cream cheese
12 oz. Cool Whip

1 can cherry pie filling (or equivalent
fresh, sweetened cherries)
1 graham cracker crust*

*Use 1 purchased crust in a pie tin, or make own crust using 1 wrapped package of graham crackers (crushed), 2 tablespoons sugar and 1/4 cup melted margarine.

Mash cream cheese with a fork. Add powdered sugar and mix with a mixer until smooth. Add Cool Whip and mix well. Use a large bowl. Spread mixture over graham cracker crust in a pie tin or a small rectangular or square pan (the size of the pan determines the thickness of the piece). Spread cherries over top. Chill. Cut into pieces.

Unbaked Cheesecake

Mary Thelen Miller

CRUST:

2 c. crushed graham crackers

6 T. sugar

1/2 c. margarine

FILLING:

16 oz. softened ream cheese

4 c. Cool Whip

1 c. sugar

TOP:

2 cans of cherry or strawberry pie filling

Combine the first 3 ingredients and press into a 9x14-inch pan. Refrigerate for 1 hour. Beat cream cheese and sugar until creamy. Blend in Cool Whip. Spread over crust. Top with pie filling. Chill for 3 hours before serving.

Unbaked Cheesecake

Marie Smith

18 graham crackers, crushed

2 T. sugar

6 T. butter

1 (8 oz.) pkg. cream cheese

2 c. milk

1 (3.4 oz.) pkg. instant lemon pudding mix

1 can cherry pie filling

Combine crackers, sugar and melted butter. Mix well. Save 1/2 of graham cracker crumbs for topping. Press mixture into an 8- or 9-inch square pan. Chill or bake for 10 minutes at 350°.

Beat cheese until smooth. (I use food processor.) Add 1/2 of milk. Mix until smooth. Add 1 package pudding mix, then rest of milk. Beat for 1 minute. Pour onto crust and sprinkle the saved crumbs on top. Chill for 1 hour. Top each serving with cherry pie filling. Yield: 9 servings.

This is from my friend, Pearl Dorsey.

Mini Cheesecakes

Rita Taylor Bruns

16 oz. Philadelphia cream cheese

1 c. sugar

2 eggs

1 tsp. vanilla

1 can cherry pie filling

Vanilla wafers

Put a vanilla wafer into bottom of each foil cupcake liner. Mix together cream cheese, sugar, eggs and vanilla. Fill liners 2/3-full with cheese mixture. Bake for 24 to 28 minutes at 350°, or until lightly browned. When cool, spoon on cherries. Chill. Yield: about 18 individual cheesecakes.

May be served with Cool Whip.

Mini Cheesecakes

Connie Turner

12 vanilla wafers
2 (8 oz.) pkg. cream cheese,
softened
1/2 c. sugar

1 tsp. vanilla
2 eggs
Chosen fruit

Line tins with liners. Mix cream cheese, vanilla and sugar well. Add eggs and mix well. Pour over vanilla wafers until 3/4-full. Bake for 25 minutes at 325°. Cool. Chill and top with fruit, nuts or chocolate.

These are great served at special occasions. The toppings can color-coordinate somewhat. And, they are simple.

Cherry Cheese Tarts

Gloria Thielking

2 (8 oz.) pkg. cream cheese,
softened
1/2 c. sugar
2 eggs

2 tsp. vanilla
18 vanilla wafers
1 (21 oz.) can cherry pie filling or
any other fruit pie filling

Beat cheese, sugar, eggs and vanilla 5 minutes at medium speed. Place paper cupcake liners in muffin cups and put 1 vanilla wafer into each, flat-side down. Fill cups with the cheese mixture and bake for 12 minutes at 375°. Cool; spoon pie filling on top of each cake and refrigerate several hours or overnight.

Note: These tarts freeze well, if covered. Thaw frozen tarts by allowing to stand at room temperature for 1/2 to 1 hour, but no longer.

Cherries-in-the-Snow

Darlene Armstrong

1 pkt. graham crackers, crushed
2 T. melted oleo
1 T. sugar
3 oz. cream cheese, softened
1/2 c. sugar

1 tsp. vanilla
1 c. whipping cream
1 c. mini marshmallows
1 c. cherry pie filling

Mix graham cracker crumbs, oleo and sugar. Press into an 8x8-inch pan. Mix cream cheese, sugar and vanilla together. Whip the cream (can use 2 cups Cool Whip) and fold into cream cheese mixture. Add marshmallows and pour onto crust. Refrigerate until set. Spoon cherry pie filling over this. Keep refrigerated until serving time.

Chocolate Chip Cheesecake

Karla Larsen

1 c. chocolate wafer crumbs
 3 T. margarine, melted
 1/4 c. margarine, melted
 1/3 c. unsweetened cocoa
 3 (8 oz.) pkg. cream cheese,
 softened to room temp.

1 (14 oz.) can sweetened condensed
 milk
 3 eggs
 1 T. vanilla
 1 c. mini semi-sweet chocolate
 chips

Combine crumbs and 3 tablespoons melted margarine. Press into bottom of a 9-inch springform pan. Set aside. Heat oven to 300° and prepare filling. In a small bowl, combine 1/4 cup melted butter and cocoa, stirring until smooth; set aside.

In a large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Beat in eggs and vanilla. Stir in chocolate chips. Remove 1 1/2 cups batter; set aside. Add cocoa mixture to batter in mixer bowl. Beat well. Pour 1/2 of the chocolate batter into springform pan. Top with 1/2 of the vanilla batter. Repeat layers, ending with vanilla batter. With knife, cut through batter to marbleize. Bake for 1 hour and 5 minutes, or until center is set. Cool for 30 minutes. Loosen rim of pan. Cool to room temperature. Refrigerate several hours. Remove rim. Cover and refrigerate. Yield: 10 to 12 servings.

Favorite Dessert

Glenda Nelsen

2 c. flour

2 sticks margarine

Cut as for pie and press in bottom of a 9x13-inch pan. Bake for 20 minutes at 350°.

1 c. Cool Whip
 1 c. powdered sugar

8 oz. softened cream cheese

Mix and pour on cooled crust.

2 sm. pkg. instant pudding

3 c. milk

Mix and pour onto cream cheese. Top with Cool Whip and refrigerate.

Note: May use any instant pudding. If using lemon pudding, use liquid per box and cook accordingly. Cool slightly before pouring on cream cheese. Refrigerate. Add topping of Cool Whip after cooled. I've sliced bananas on crust and topped with banana pudding mix.

Green Junk Dessert

Glenda Nelsen

36 to 38 Oreo cookies

1/2 c. melted butter

Crush cookies and mix with butter. Put into a 9x13-inch pan.

1 lg. box instant vanilla pudding
2 c. milk

8 drops green food coloring
1 tsp. mint flavoring

Mix. Add 8 ounces of Cool Whip to the green mixture and add 1 small package of chocolate chips (I use miniature chips). Pour over crust and refrigerate for 30 minutes.

Hugs and Chips Cheesecake

Sherry (Jensen) Gerlock

2 (3 oz.) pkg. cream cheese,
softened
1 (14 oz.) can Eagle Brand
sweetened condensed milk
1 egg

1 tsp. vanilla
1 c. mini chocolate chips
1 tsp. flour
1 (6 oz.) ready-made pie crust

CHOCOLATE GLAZE:

1/2 c. mini chocolate chips

1/4 c. whipping cream

Preheat oven to 350°. With mixer, beat cheese until fluffy; gradually beat in Eagle Brand until smooth. Add egg and vanilla; mix well. Toss chips with flour. Stir into cheese mixture. Pour into crust. Bake for 35 minutes. Cool and top with glaze. Yield: 6 servings.

Glaze: Melt 1/2 cup mini chocolate chips with 1/4 cup whipping cream. Cook and stir until melted and smooth. Spread over cooled pie.

Layered Chocolate Dessert

Anne Peterson

- | | |
|---|----------------------------------|
| 1 c. flour | 1/4 c. chopped nuts |
| 1/2 c. margarine | 8 oz. cream cheese |
| 1/4 c. chopped nuts | 1 (12 oz.) ctn. Cool Whip |
| 2 (3.9 oz.) pkg. instant chocolate pudding | 1 c. powdered sugar |
| 3 c. milk | 1 tsp. vanilla |

First Layer: Mix flour, margarine and 1/4 cup nuts like pie crust. Pat into a 9x13-inch pan. Bake for 12 to 15 minutes at 350°. Cool.

Second Layer: Soften cream cheese. Mix in powdered sugar; fold in 1 cup of Cool Whip. Spread over first layer.

Third Layer: Mix chocolate pudding using milk and vanilla. Pour over second layer.

Fourth Layer: Spread on remaining Cool Whip and sprinkle on 1/4 cup chopped nuts. Chill.

Kathryn's Chocolate Ice Cream Dessert

Marcia Rabe

- | | |
|---|----------------------------|
| 5 c. vanilla wafer or graham crackers, crushed | 1/2 c. margarine |
| 1/2 gal. vanilla ice cream, slightly softened | 2 c. powdered sugar |
| 2 sq. unsweetened chocolate | 3 eggs, separated |
| | 1/2 c. nuts (opt) |
| | 1 tsp. vanilla |

Line a 9x13-inch pan with crumbs (save 1 cup). Melt chocolate and margarine; combine with egg yolks and cook over low heat. Add powdered sugar and nuts. Cool. Fold in stiffly-beaten egg whites. Cover crumbs with soft ice cream. Pour cooled chocolate mixture over ice cream. Sprinkle remaining crumbs on top. Keep in freezer.

Chocolate Layered Dessert

Myrna Rabe

- | | |
|--|---|
| 3 c. cold milk | 1 (12 oz.) pkg. marble pound cake, cut into 1/2" cubes |
| 2 (4-serving-size) pkg. chocolate instant pudding & pie filling | 1/2 c. chocolate syrup |
| 1 (8 oz.) ctn. Cool Whip topping | 4 pkg. chocolate-covered toffee bars |

Pour milk into a large bowl. Add pudding mix; beat with wire whisk for 2 minutes. Let stand for 5 minutes. Gently stir in 2 cups whipped topping. Arrange 1/2 of the cake cubes in a 3 1/2-quart glass serving bowl. Drizzle with 1/2 of chocolate syrup. Layer 1/2 chopped candy bars and 1/2 of pudding mix. Repeat layers, ending with pudding mix. Refrigerate for 1 hour, or until ready to serve. Garnish with remaining whipped topping and sprinkle with additional chopped candy. Yield: 12 servings.

Chocolate Dessert

Lila Rae Huff

- | | |
|---|---------------------------------------|
| 12 graham crackers | 2 c. milk |
| 12 soda crackers | 1 qt. butter brickle ice cream |
| 1/2 c. margarine, melted | 8 oz. Cool Whip |
| 2 (3 oz.) pkg. instant chocolate
pudding mix | 1 Heath candy bars |

Crush crackers and mix with margarine. Put into a 9x13-inch pan. Combine pudding and milk with electric mixer. Fold in ice cream. Spread over crackers and top with Cool Whip. Shave Heath candy bar over top. Refrigerate.

Chocolate Frozen Delight

Gloria Turner

- | | |
|--|---|
| 1 (6 oz.) pkg. semi-sweet chocolate
chips | 1/2 c. butter |
| 1 (10 oz.) pkg. mini marshmallows | 2 c. graham cracker crumbs |
| 1 c. evaporated milk | 1 gal. vanilla ice cream, sliced |
| 1 c. flaked coconut | 1 c. chopped pecans |

Melt together the chocolate chips, marshmallows and milk. Cool. Sauté coconut in butter until lightly browned; stir in the graham cracker crumbs. Press 3/4 of the graham cracker-coconut mixture into a 9x13-inch pan. Layer 1/2 of ice cream over crumbs and top with 1/2 of chocolate sauce. Repeat with rest of the ice cream and sauce. Sprinkle with mixture of pecans and remaining crumbs. Freeze, covered with aluminium foil, for 24 hours. Yield: 15 to 18 servings.

A very good make-ahead dessert.

Chocolate Green Mint Ice Cream Dessert

Gloria Turner,
Connie Turner

1 c. margarine
4 c. powdered sugar
6 eggs, separated
4 sq. baking chocolate
1 lb. vanilla wafers

1 gal. vanilla ice cream, softened
Green food coloring
Mint extract
Maraschino cherries (halved)

Make crumbs of the vanilla wafers and place in a 9x13-inch pan and a 9x9-inch pan. Cream margarine and sugar. Melt baking chocolate and add beaten egg yolks to the warm chocolate; blend into creamed mixture. Fold in stiffly-beaten egg whites. Spread over crumbs in pans. Chill until firm. Cut softened ice cream into chunks and beat in mixer bowl until malt-like consistency. Add green food coloring and mint flavoring to taste. Spread over chocolate layer in pans. Place cherry halves on ice cream, centering on a serving (18 servings in a 9x13-inch pan and 9 servings in a 9x9-inch pan). Freeze.

This is our "always at Christmas dessert". Makes a large amount and can be made well ahead of that special busy day. Cover well with foil.

Chocolate Turtle Cheesecake

Donna Phillips

1 (7 oz.) pkg. caramels
1/4 c. evaporated milk
3/4 c. chopped pecans, divided
1 (9") chocolate crumb pie crust
2 (3 oz.) pkg. cream cheese,
softened

1/2 c. sour cream
1 1/4 c. milk
1 (3.9 oz.) pkg. chocolate instant
pudding mix
1/2 c. fudge topping

Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring constantly, until smooth, about 5 minutes. Stir in 1/2 cup chopped pecans. Pour into pie crust.

Combine cream cheese, sour cream and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer. Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes. Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time. Yield: 12 servings.

Coconut Crunch Dessert

Christy Thelen,

Mark Thelen

1/2 c. butter or margarine, melted
 1 c. flour
 1 1/4 c. flaked coconut
 1/4 c. packed brown sugar
 1 c. slivered almonds

1 (3.4 oz.) pkg. instant vanilla
 pudding
 1 (3.4 oz.) pkg. instant coconut
 pudding
 2 2/3 c. cold milk
 2 c. whipped cream

In a bowl, combine the first 5 ingredients; press lightly into a greased 9x13x2-inch baking pan. Bake at 350° for 25 to 30 minutes, stirring every 10 minutes to form coarse crumbs. Cool. Divide crumb mixture in half; press 1/2 into the same baking pan. In a mixing bowl, beat puddings and milk. Fold in whipped cream; spoon over crust. Top with remaining crumb mixture. Yield: 12 to 16 servings.

☆ Easy Cool Whip Dessert

Mrs. Dale Dressler

3 egg whites
 1/2 tsp. baking powder
 1 c. sugar
 10 saltine crackers, crushed

1/2 c. chopped pecans
 1 tsp. vanilla
 1 lg. ctn. Cool Whip
 1 can apricot-pineapple pie filling

Beat egg whites and baking powder until stiff, but not dry. Gradually add sugar. Mix cracker crumbs with pecans. Save a little to sprinkle on top. Fold remaining mixture into egg whites and add vanilla. Put into a lightly-greased 9x13-inch pan and bake at 300° for 45 minutes. Cool. Spread 1/2 of Cool Whip over egg crust. Spread pie filling over Cool Whip and cover with remaining Cool Whip. Sprinkle with reserved crumbs.

Variation: Other flavors of pie filling can be used, but it will take more Cool Whip to cover blueberry pie filling.

Custard Dessert

Cheryl Wessels

1 c. flour
 1 c. coconut
 1 c. pecan nuts
 1/4 c. brown sugar

1 stick oleo
 2 pkg. vanilla instant pudding
 3 c. homogenized milk
 1 ctn. Cool Whip

Mix flour, coconut, nuts, brown sugar and oleo together. Place on cookie sheet and toast in a 400° oven until light brown. Divide and place 1/2 of mixture in an 8x8-inch pan. Beat pudding and milk as directed on package; add Cool Whip and pour over the mixture in pan. Top with remaining crumb mixture. Refrigerate.

Cherry Pudding

Ruby Littleton

1/2 c. butter or oleo
1 c. sugar
2 egg yolks
1/2 c. milk

1 1/2 c. flour
2 tsp. baking powder
2 beaten egg whites

Cream butter and sugar. Add egg yolks. Sift flour with baking powder. Beat egg whites until stiff. Fold into batter. Put 1 can cherries (not pie filling) in bottom of an 8x8-inch pan that has been sprayed with cooking spray. Sweeten cherries, if needed. Pour batter over cherries. Bake for 30 minutes at 375°, or until toothpick comes out clean.

Cherry Pudding

Kay (Steele) Hansen,
In Memory of Grandma Opal Busch

1 c. sugar
1 c. sweet milk
2 c. flour
2 tsp. baking powder
Pinch of salt

2 c. cherries
1 c. sugar
1 T. butter
1 T. hot water

Mix flour, sugar, milk, baking powder, salt and a bit of red coloring for color; put into a 9x13-inch pan. Add the cherries, sugar, butter, and hot water by pouring over the dough. Bake in a moderate oven (350°) for approximately 40 minutes.

Cherry Pudding

Don Pollock

Melt 1 stick margarine in a 9x9-inch pan.

In another dish, mix:

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

2 tsp. baking powder
3/4 c. milk

Pour this mixture over the melted margarine; do not stir. Pour 1 can Wilderness cherries over this. Do not stir. Bake at 325° for 1 hour.

Cream Puff Dessert

Jane Parker Foster

CRUST:

1 c. water

1/2 c. margarine

1 c. flour

4 eggs

Boil water and margarine. Add flour. Beat in eggs, one at a time. Spread in a jellyroll pan (10x15-inch). Bake at 400° for 25 minutes. Cool.

FILLING:

2 pkg. instant French vanilla
pudding

4 c. milk

8 oz. cream cheese, softened

1 (8 oz.) ctn. whipped topping,
thawed

Chocolate syrup

Make pudding as per directions. Beat cream cheese and mix with pudding. Spread on crust. Top with whipped topping. Drizzle with chocolate syrup. Refrigerate. Yield: 12 to 16 servings.

Creme Puff Dessert

Amy (Andersen) Plagmann,
Atlantic, IA

1 stick oleo

1 c. water

1 c. flour

4 eggs

8 oz. cream cheese

2 pkg. instant pudding (whatever
flavor)

3 1/2 c. milk

Cool Whip

Chocolate syrup

Bring oleo and water to a boil. Add flour and mix well. Add eggs, one at a time, mixing well after each addition. Pour into a greased jellyroll pan and bake for 20 to 25 minutes at 400°. Mix cream cheese, pudding and milk until well blended. Pour over the cooled crust. Top with Cool Whip. Drizzle with chocolate syrup all over top just before serving.

Date Pudding

Jan Kaufman Koebel

1 c. chopped dates
1 tsp. baking soda
2 T. butter
1 c. hot water
1 c. sugar

1 c. flour
1/2 tsp. baking powder
1 egg, beaten
1/2 c. chopped English walnuts

Sprinkle baking soda over 1 cup chopped dates. Mix in butter; pour hot water over this. Mix well. Add sugar, flour, baking powder, egg and walnuts. Bake at 350° for 45 minutes in a greased 9-inch pan. When cool, spread sauce over pudding.

SAUCE:
1/2 c. water

1/2 c. chopped dates
1/2 c. chopped nuts

Cook, stirring constantly, until thickened.

Earthquake Cake

Rosalie Kopp

1 c. shredded coconut
1 c. pecan pieces
1 German chocolate cake mix
1 (8 oz.) pkg. cream cheese

1/2 c. butter
1 tsp. vanilla
2 c. powdered sugar

Mix coconut and pecans; spread on bottom of a greased 9x13-inch pan. Mix cake mix according to package directions and spread over coconut and pecans. Soften cream cheese and butter; beat in a bowl with powdered sugar and vanilla. Spread over cake mix. Sprinkle 1/2 cup coconut over top. Bake for 45 minutes at 350°.

Eclair Torte

Jess Ehrman

1 c. water
1/2 c. real butter
1/4 tsp. salt
1 c. flour
4 eggs
1 (8 oz.) pkg. softened cream cheese

2 (3.4 oz.) pkg. instant vanilla
pudding
3 c. cold milk
1 (12 oz.) ctn. Cool Whip
Chocolate syrup

In a saucepan over medium heat, bring water, butter and salt to a boil; add flour all at once. Stir until a smooth ball forms. Remove from heat; let stand for 5 minutes. Add eggs, one at a time, beating well with wooden spoon after each egg. Beat until smooth. Spread into a greased 9x13x2-inch pan. Bake at 400° for 30 to 35 minutes, or until puffed and golden brown. Cool completely. In a mixing bowl, beat cream cheese, pudding mix and milk until smooth. Spread over puff dough and refrigerate for 20 minutes. Spread with whipped topping and refrigerate. Drizzle with chocolate syrup just before serving.

Variation: Can use any flavor pudding mix.

Four-Layer Dessert

Kimberly Jensen

1 1/2 c. flour
3/4 c. butter

1/2 c. nuts

Mix together and put into a 9x13-inch pan. Bake for 15 minutes at 325°. Cool.

1 (8 oz.) pkg. cream cheese
1 (12 oz.) ctn. Cool Whip

1 c. powdered sugar
2 boxes instant pudding (any flavor)

Cream the cream cheese; mix with powdered sugar. Add 1 cup Cool Whip; spread onto bottom crust. Prepare 2 boxes instant pudding (any flavor) using 3 cups of milk. Put on top of cream cheese. Put the rest of the Cool Whip on top. Can garnish with more chopped nuts, etc.

Four-Layer Dessert

Virginia Thelen

1 c. flour
1/2 c. oleo
1 c. chopped nuts
1 (8 oz.) pkg. cream cheese

1 c. powdered sugar
2 c. whipped topping
2 pkg. instant pudding (any flavor)
3 c. milk

First Layer: Cream the oleo, flour and nuts; press into bottom of a 9x13-inch pan. Bake for 15 minutes at 350°. Cool.

Second Layer: Mix cream cheese, powdered sugar and 1 cup Cool Whip; spread over first layer.

Third Layer: Mix 2 boxes of any flavor instant pudding with milk; beat until thick. Spread over second layer.

Fourth Layer: Spread 1 cup of Cool Whip over third layer. Sprinkle with nuts.

The best helping hand you can find is at the end of your arm.

Four-Layer Dessert

Ruth Akers

(Easy and delicious)

FIRST LAYER:

1 c. flour

1/2 c. oleo, melted

1/2 c. chopped pecans

Mix and put into a 9x13-inch pan. Bake at 350° for 15 minutes. Cool.

SECOND LAYER:

1 (8 oz.) pkg. lite cream cheese

1 c. powdered sugar

1 c. Cool Whip

Mix cream cheese and powdered sugar. Add Cool Whip and spread on first layer.

THIRD LAYER: Beat 2 packages of instant pudding with 3 cups milk, 1 teaspoon vanilla and 1 teaspoon of burnt sugar flavoring. Spread on second layer.

FOURTH LAYER: Top with more Cool Whip and sprinkle chopped pecans on top.

Flavor Suggestions: Butterscotch pudding and crushed Heath bar for topping, or chocolate instant pudding with shaved Hershey's bar on top, or banana pudding with sliced bananas on top.

Fruit Cobbler

Lynette Hansen

20 oz. crushed pineapple

1 (12 to 20 oz.) bag frozen peaches
(or apricots)

2 boxes yellow cake mix (Jiffy)

Layer above in a 9x13-inch pan.

TOPPING:

1/2 c. coarsely-chopped pecans

1/4 c. sugar

1 stick melted butter

Mix and pour on cake. Bake at 350° for 35 to 40 minutes.

Fruit Cobbler

Norma (Sisler) Holter,

In Memory of Wayne Sisler

2 c. fresh fruit (apples, cherries or
peaches)

1/2 c. sugar

1 c. flour

2 tsp. baking powder

1/8 tsp. salt

1/2 c. milk

1 c. sugar

1 c. boiling water

Place fruit in bottom of well-greased 9x13-inch cake pan. Mix 1/2 cup sugar, flour, baking powder, salt and milk. Pour evenly over fruit. Sprinkle 1 cup sugar on top of batter. Pour 1 cup boiling water over all. Do not stir. Bake at 350° for about 1 hour, or until crusty and lightly browned.

Easy Fruit Cobbler

Sheryl Boysen

1 stick margarine
1 c. flour
1 c. sugar
1 1/2 tsp. baking powder

1/4 tsp. salt
1/2 c. milk
Canned fruit

Melt margarine in deep-dish casserole. Mix flour, sugar, baking powder, salt and milk. Pour over melted margarine. Do not stir. Add canned fruit and juice on top. Bake for 45 minutes at 350°. May top with ice cream or whipped topping.

Easy, affordable, delicious.

Tropical Fruit Bowl

Sherry (Jensen) Gerlock

1 fresh pineapple
2 mangos
4 kiwi
8 to 10 lg. strawberries

1 tsp. fresh, grated ginger
1/2 tsp. coconut flavoring
(or 1 T. coconut liqueur)
1/8 c. sugar

Cut pineapple in 1/2 lengthwise. Hollow out the center carefully, not to damage fruit. Peel mangos and kiwi. Wash strawberries and cut in half. Cut fruit into nice, big pieces. Grate 1 teaspoon fresh ginger; mix with sugar and flavoring. Toss with fruit and store, covered, in refrigerator 2 hours. Place into pineapple halves and enjoy. Yield: 2 servings.

I serve this for "something special" during the hot summer months. We enjoy a cold, non-alcoholic piña colada with it. Very refreshing.

Fruit Slush

Mary Brenton

4 c. hot water
1 (6 oz.) can frozen orange juice concentrate
1 (6 oz.) can frozen lemonade concentrate
1 tall can pineapple tidbits

1 can drained mandarin oranges
3 med. bananas
1 2/3 c. sugar
1/2 jar maraschino cherries
Any fresh fruit

Dissolve 1 2/3 cups sugar in 4 cups hot water. Cool and add orange juice, lemonade, pineapple with juice, drained oranges, bananas, cherries and any fresh fruit. Mix with juices and freeze. Let stand out 1/2 to 3/4 hour before serving or put into microwave for 40 seconds. Yield: 20 to 25 servings.

Note: Freeze in throw-away foam or plastic glasses. Bananas will not darken.

Fudge Sundae Dessert

Cindy Nelsen Aldrich

**1/2 lb. crushed Oreos (2 c. or
21 cookies)**

1/4 c. melted margarine

Mix and press in a 9x13-inch pan. Spread 1 quart vanilla ice cream, softened, over crumbs and freeze.

1 lg. can Carnation evaporated milk 1/2 c. margarine
2 sq. semi-sweet chocolate

Cook in a heavy pan for 45 minutes to 1 hour, until thick. Cool slightly. Pour over ice cream and freeze. Spread 1 small container of Cool Whip over top. Sprinkle with 1 cup Spanish peanuts.

Lillian Highley's Gingerbread Cake

Mabel Hobbs (daughter)

**1 c. sorghum (not Brer Rabbit--
too stout)**
1/2 c. sugar
1/2 c. shortening
1/2 tsp. ginger
1/2 tsp. cloves

1 tsp. cinnamon
**1 c. boiling water with 2 tsp. baking
soda dissolved in it**
2 c. flour (no more)
2 well-beaten eggs

Combine in usual way. The batter may seem too thin, but it is just right. Bake in a large pan, until done, in 350° oven. Leave in pan until ready to use.

Note: Use about 1 teaspoon salt if not using butter.

Good served with Cool Whip or ice cream. Recipe from "Iowa Homestead".

Graham Cracker Pudding

Connie Turner,

In Memory of Velma McLaughlin

2 egg yolks
1 T. flour
1/2 c. milk
1 sm. can pineapple bits
1/2 c. margarine

1 c. powdered sugar
2 beaten egg whites
Whole graham crackers
Whipped cream

Cook egg yolks, flour and milk in double boiler until thick. Add pineapple. Cream butter and sugar. Fold in beaten egg whites. Line a 9x13-inch pan with graham crackers. Chill and serve with whipped cream.

Heath Bar Dessert

Ruby Krakau

15 sq. soda crackers, crushed	2 c. milk
20 sq. graham crackers, crushed	1 qt. vanilla ice cream
3/4 c. melted butter	2 c. whipping cream, whipped
2 boxes instant vanilla pudding mix	2 Heath candy bars

Press the crackers (mixed with the butter) in bottom of a 9x13-inch pan.

In a bowl, put the instant pudding and milk; mix together well. After this is mixed, put in the ice cream and mix well. Put on top of crust; let set up in refrigerator. Top with whipping cream. Crush the 2 Heath bars; sprinkle on top of whipped cream.

Ice Cream Dessert

Lynn Crozier

1 pkg. Lorna Doone cookies	2 c. milk
1/4 c. melted margarine	Whipped topping
2 pkg. instant vanilla pudding	Nuts (opt.)
1 qt. vanilla ice cream	

Crush cookies and mix with melted margarine. Press into a 9x13-inch pan. Mix pudding, milk and ice cream. Pour on top of crust. Chill. Top with whipped topping. Sprinkle with nuts, if desired.

Ice Cream Dessert

JoAnn Poepppe

2/3 c. oleo	4 c. crushed Rice Chex
2 c. coconut	2 qt. softened ice cream, softened
1/2 c. brown sugar	Fresh or frozen fruit

Brown coconut in oleo. Stir constantly, as it burns easily. Add sugar and Rice Chex. Pat 1/2 of mixture into a 9x13-inch or larger pan. Spread ice cream on top and finish with rest of crumbs. Freeze. When ready to serve, garnish with fruit.

Variation: Any flavor of ice cream and fruit is fine. Our favorite is vanilla with peaches or raspberries.

A family favorite at Christmas, or any time.

Icebox Dessert

Katie and Kelly Lindblom

1/2 lb. marshmallows

1 c. whipped cream

1 c. nutmeats

**10 or more little sticks of peppermint
stick candy**

1 lb. vanilla wafers

Cut marshmallows in pieces. Roll vanilla wafers in fine pieces. Cut candy in fine pieces. Whip 1 cup cream. Add 1/2 of whipped cream to marshmallows. Add the other half to candy. Mix them together. Line bottom of a 9x13-inch pan with vanilla wafers. Add other mixture and cover with vanilla wafers. Add other mixture and cover with vanilla wafers. Put in refrigerator and let cool.

☆ Lemon Dessert

Irene Karns,
Donna Phillips

1 c. flour

1/2 c. margarine

1/2 c. nuts

**1 (8 oz.) pkg. Philadelphia cream
cheese**

1 c. powdered sugar

1 lg. ctn. Cool Whip

2 pkg. instant lemon pudding

3 c. milk

Combine flour, margarine and nuts. Put into a 9x13-inch pan. Bake for 15 minutes in a 350° oven and cool. Cream Philadelphia cream cheese (room temperature), powdered sugar (measure after sifting) and 1 cup of the Cool Whip together. Spread over cooled crust. Beat the lemon instant pudding with milk. Spread over cheese filling. Let set 5 minutes or more. Spread remainder of the Cool Whip over top of pudding. Chill for at least 12 hours.

Note: For a deeper dessert, use 3 packages of pudding and 4 1/2 cups of milk.

Erika's Lemon Freeze

Vera Krengel

2 T. butter or oleo

1 c. graham cracker crumbs

1 (21 oz.) can lemon pie filling

1 can sweetened condensed milk

1/2 c. lemon juice

1 1/2 c. whipped topping

Melt butter; stir in crumbs, reserving 1 tablespoon of crumbs for garnish. Pat crumbs in a buttered 8x8-inch baking pan. Set aside.

In a medium bowl, combine pie filling, sweetened condensed milk and lemon juice. Mix until smooth; spread this mixture over crumbs. Top with whipped topping and reserved crumbs. Freeze at least 3 hours.

Kringle

Jeanne Jackson

1 stick margarine
1 c. flour
2 T. milk
1 c. water

1 stick margarine
3 eggs
Almond flavoring
1 c. flour

Blend 1 stick margarine with 1 cup flour; add milk. Divide in half and pat on cookie sheet.

Boil water and 1 stick margarine. Add 1 cup flour. Stir and remove from heat. Add eggs, one at a time. Beat well. Add almond flavoring. Put on crust. Bake for 1 hour at 350°.

Add almond flavoring and nuts to frosting.

Jellyroll

Jackie Bailey

4 eggs
3/4 c. sugar
3/4 c. flour, sifted

3/4 tsp. baking powder
1/4 tsp. salt

Grease a 10 x 15 1/2-inch jellyroll pan. Line with waxed paper and grease the waxed paper. In a large mixing bowl, beat 4 eggs until lemon-colored. Add 3/4 cup sugar, gradually. Beat for about 5 minutes. Sift flour, baking powder and salt. Blend flour with a spatula. Pour into prepared pan. Bake in 350° preheated oven for 15 to 18 minutes. Take from oven and invert onto powdered-sugared tea towel. Peel off waxed paper. Starting at end, roll the jellyroll and tea towel. Cool on a rack for about 30 minutes. Unroll and fill with Cool Whip, or jelly, or lemon pudding. Roll up and put on plate, seam-side down. Chill several hours. Slice into 10 to 12 slices.

Orange and Pineapple Delight

Aishah Parker, age 11,
 Hudson, FL

1 (6 oz.) can frozen orange juice
2 cans water for orange juice
1 c. sugar

1/2 c. water
1 (8 oz.) can crushed pineapple

Put frozen orange juice in a jar; add 2 cans of water. Stir until frozen orange juice melts. Heat sugar and water in saucepan. Bring to a boil. Pour orange juice, pineapple and sugar-water in a bowl; stir. Pour mixture into ice cube trays. Put in freezer and stir every 1/2 hour. Break it up into pieces and serve in cups. Yield: 4 servings.

Oreo Cookie Dessert

Carolyn Steele

1 (15 /12 oz.) pkg. Oreo cookies **1/3 c. melted oleo**
(save 1 c. for top or can use
Butterfinger candy bars instead)

Mix and press on bottom of a 9x13-inch pan. Soften 1/2 gallon of ice cream and put over crumbs. Pour 1 can Hershey's fudge topping over ice cream. Spread 1 (8-ounce) container of Cool Whip over. Sprinkle 1 cup crumbs saved from base. Freeze.

Frozen Oreo Crust Dessert

Sara Sisler

1 Oreo pie crust **8 oz. Cool Whip**
2 c. vanilla ice cream, softened **1/2 box dry chocolate pudding mix**
1/2 c. caramel (drizzle) **1 Hershey's candy bar**
1/2 c. finely-chopped walnuts (opt.) **Cherries (opt.)**

Layer ice cream, caramel and walnuts evenly into the Oreo crust. Mix Cool Whip with the dry chocolate pudding; spread over top. Garnish with shredded Hershey's bar. Freeze. Cut into pie slices. When serving, you may top with cherries.

Peach Custard Cake

Mildred Klemish

Step 1: Put into a 1 1/2-quart bowl: 1 1/2 cups all-purpose flour, 1/2 teaspoon salt and 1/2 cup soft butter or margarine. Mix with a pastry blender or 2 knives until mixture looks like coarse meal. With back of a spoon, press mixture firmly on bottom and half-way up sides of buttered 8-inch square pan.

Step 2: Drain well 1-pound, 14-ounce can sliced peaches, saving 1/2 cup of syrup. Arrange well-drained peach slices on crust in pan. Sprinkle 1/2 teaspoon cinnamon and 1/2 cup sugar over peaches. Bake in 375° (high-moderate) oven for 20 minutes.

Step 3: Mix 1/2 cup peach syrup, 1 egg (slightly beaten) and 1 cup Pet milk. Pour over peaches. Bake for 30 minutes more, or until custard is firm, except in center. Center becomes firm on standing. Serve warm or cold. Yield: 9 servings.

Peach Dump Cake

Michelle Harris

1 box butter pecan cake mix **1 stick margarine, melted**
1 (29 oz.) can peaches with juice **1/2 c. coconut**

In a 9x13-inch pan, add the peaches with juice. Slice the peaches into chunks. Pour dry cake mix on top. Drizzle the melted margarine on top. Sprinkle coconut on top. Add pecans, if you desire. Bake at 350° for 30 to 40 minutes. Tastes great with ice cream.

This is a fast and easy dessert. It would be easy for kids to make.

Peach Cobbler

Maxine Christensen

Mix:

1 1/2 T. cornstarch

1/2 c. water

1/3 c. brown sugar

Add 4 cups sweetened, sliced peaches. Cook until thick. Add 1 tablespoon butter. Pour into a large baking dish.

Mix together:

1 c. flour

1 1/2 tsp. baking powder

1 T. sugar

1/4 tsp. salt

Cut in 1/4 cup margarine until you have coarse crumbs.

Mix:

1/4 cup milk

1 slightly-beaten egg

Add, all at once, to dry ingredients. Stir just enough to moisten, and then drop on hot fruit. Sprinkle with a little sugar. Bake for 20 minutes at 400°.

Peach Dessert

Athelea Heath

1 (No. 303) can peaches

2 sticks margarine, melted

1 white cake mix, dry

Put peaches in a 9x13-inch pan; put dry cake mix over peaches evenly. Pour melted margarine over dry cake mix. Bake in a 350° oven for about 1/2 hour, until golden brown.

Peach Bread Pudding

Mary Brenton

3 lg. eggs

1 1/4 tsp. cinnamon

1 1/4 c. sugar

1/4 c. butter, melted

1 1/2 tsp. vanilla

2 c. milk

14 oz. canned peaches, drained

1/4 c. raisins

& coarsely chopped

6 c. stale French bread or white

1 tsp. nutmeg

bread, cubed with crusts on

Preheat oven to 325°. Using an electric mixer, beat egg on high speed until frothy, about 4 minutes. Add peaches, sugar, vanilla, nutmeg, cinnamon and butter. Beat on medium speed until well blended. Add bread cubes and mix by spoon. Add milk and raisins; continue to mix. If mixture is not thoroughly moist, add up to 1/2 cup of milk. Place mixture in an 8x10-inch greased pan. Bake until golden brown and fluffy, about 55 minutes. Serve with warm, sweet cream.

Pineapple-Coconut Cake Squares

Karen Berger

CAKE:

1 pkg. white cake mix	1/3 c. oil
1 (20 oz.) can crushed pineapple	3 eggs

TOPPING:

1 (4-serving-size) pkg. vanilla instant pudding & pie filling	2 c. thawed, whipped topping
1 1/2 c. cold milk	1 c. coconut
	Reserved, drained pineapple

Cake: Drain pineapple thoroughly, reserving 1 cup liquid. Combine cake mix, 1 cup reserved liquid, oil and eggs. Beat at low speed until moistened; beat 2 minutes at high speed. By hand, stir in 1/2 cup drained pineapple. Pour into a greased and floured 9x13-inch pan. Bake at 350° for 30 to 40 minutes. Cool completely.

Topping: In a large bowl, combine pudding mix and milk at low speed, just until blended. Fold in whipped topping. Spread over cooled cake. Top with coconut and remaining pineapple. Refrigerate until serving. Store in refrigerator. Yield: 15 servings.

Note: A yellow cake mix also works.

☆ Pink Pineapple Dessert Topping

Mrs. William Euken

1 lg. can crushed pineapple	1/4 c. white corn syrup
1/4 c. cinnamon "red hots"	

Drain pineapple. Put in saucepan with "red hots" and corn syrup. Simmer over medium heat, stirring constantly, until candies are dissolved. Remove from heat and chill.

Delicious served over angel food cake or ice cream.

Pear Topsy-Turvy

Mary Lou Kraus

BOTTOM LAYER:

2 T. butter

1/4 c. corn syrup

1/4 c. brown sugar

6 pear halves, canned or cooked

1/2 c. walnut halves

GINGERBREAD TOPPING:

1/3 c. shortening

1/2 c. sugar

1 beaten egg

2/3 c. molasses

2 c. flour

1/2 tsp. salt

2 tsp. baking powder

1/4 tsp. baking soda

1 tsp. cinnamon

2 tsp. ginger

3/4 c. sour milk, Cool Whip or ice cream

Bottom Layer: Melt butter in a 9-inch square pan. Add syrup and brown sugar; blend. Place pears, hollow-side down, in pan with stem-end to center to make a circle; fill in spaces with nuts.

Gingerbread Topping: Cream shortening and sugar together thoroughly. Add egg and beat well. Beat in molasses. Add sifted dry ingredients alternately with milk. Pour batter over pears. Bake in moderate oven (350°) for 60 to 70 minutes. Serve with Cool Whip or vanilla ice cream.

Baked Ginger Pears

Amy Watson Bryant,
Mesquite, TX

8 canned pear halves

1/2 c. packed brown sugar

1 tsp. lemon juice

1/2 tsp. ground ginger

1/4 c. chopped pecans

Drain pears, reserving juice. Arrange pear halves close together in baking dish, cut-side up. Combine brown sugar, lemon juice, ginger and pecans. Mix well. Spoon into pear halves. Pour reserved juice around pears. Bake at 350° for 15 to 20 minutes.

Pretzel Dessert

Connie Turner

2 1/2 c. crushed pretzels

4 T. brown sugar

3/4 c. oleo

1 pkg. Dream Whip, prepared

1/2 c. powdered sugar

8 oz. cream cheese

1 c. mini marshmallows

6 oz. strawberry or raspberry Jello

10 oz. frozen strawberries or
raspberries

1/2 c. mini marshmallows (opt.)

Mix first 3 crust ingredients and bake in a 9x13-inch pan at 350° for 12 minutes. Cool. Beat Dream Whip, powdered sugar, cream cheese and 1 cup miniature marshmallows; dump on first layer. Refrigerate.

Mix remaining ingredients and place on second layer. Refrigerate.

Pumpkin Ice Cream Dessert

Preslee Sisler

- | | |
|--------------------------------------|-----------------|
| 1 box gingersnaps | 1 c. sugar |
| 1/2 gal. vanilla ice cream, softened | 1 tsp. ginger |
| 1 can pumpkin | 1/2 tsp. nutmeg |
| 1 tsp. cinnamon | Pinch of salt |

Layer gingersnaps in bottom of a 9x13-inch pan. Mix ice cream, sugar and spices. Pour over gingersnaps. Sprinkle crumbled gingersnaps over top and freeze. Enjoy!

Pumpkin Log Roll

Mary Thelen Miller

- | | |
|------------------------|--------------------|
| 2/3 c. pumpkin filling | 1 tsp. baking soda |
| 3/4 c. flour | 3 eggs |
| 1 tsp. cinnamon | 1/2 c. sugar |

FILLING:

- | | |
|--------------------|---------------------|
| 8 oz. cream cheese | 1 c. powdered sugar |
| 2 T. margarine | 3/4 tsp. vanilla |

Combine the first 6 ingredients. Grease a jellyroll pan and line with waxed paper. Spray waxed paper with nonstick spray. Spread batter evenly over paper. Bake for 10 to 12 minutes at 350°. Flip cake onto a tea towel sprinkled with powdered sugar. Roll cake (from narrow edge) with the towel.

Combine filling ingredients. After the cake is cool, unroll and spread filling on cake. Roll the cake and spread the rest of the filling over the log. Refrigerate.

Note: May be frozen.

*When the grass appears greener on the other side of the fence,
it may be artificial turf.*

Bev's Pumpkin Torte

Connie Turner

CRUST:

24 (2"x2") cinnamon graham
crackers, crushed

1/2 c. margarine, melted
1/2 c. sugar

CREAM CHEESE FILLING:

8 oz. cream cheese

3/4 c. sugar
2 eggs, beaten

PUMPKIN FILLING:

16 oz. pumpkin
1/2 c. sugar
1 T. cinnamon
1/2 tsp. salt
3 eggs, separated

1/2 c. milk
1 env. unflavored gelatin
1/4 c. cold water
1/4 c. sugar
1 c. whipped cream or Cool Whip

Crust: Combine ingredients and pat in bottom of a 9x13-inch pan.

Cream Cheese Filling: Combine all ingredients and pour over crust. Bake for 20 minutes at 350° and cool.

Pumpkin Filling: Combine pumpkin, 1/2 cup sugar, cinnamon, salt, egg yolks and milk in a saucepan. Cook and stir over medium heat until mixture thickens. Soften gelatin in water. Remove mixture from stove; stir in gelatin. Mix well. Cool. Beat egg whites until peaks form. Gradually add 1/4 cup sugar; beat until stiff. Fold into pumpkin mixture and pour over cream cheese mixture. Refrigerate until firm. Top with whipped cream.

This recipe was given to me by Bev Johnson. I changed it from plain graham crackers to cinnamon graham crackers and like the results.

Pumpkin Torte

Carolyn Steele

CRUST:

24 graham crackers, crushed

1/3 c. sugar
1/2 c. butter or oleo

FIRST LAYER:

2 eggs, beaten

3/4 c. sugar
8 oz. cream cheese

SECOND LAYER:

2 c. pumpkin
3 egg yolks
1/2 c. sugar
1/2 c. milk
1/2 tsp. salt

1 tsp. cinnamon
1 env. plain gelatin
1/4 c. cold water
3 egg whites
1/4 c. sugar

Crust: Mix ingredients and press into a 9x13-inch pan.

First Layer: Mix and pour over crust. Bake for 20 minutes at 350°. Cool.

Second Layer: Meanwhile, cook pumpkin, egg yolks, 1/2 cup sugar, milk, salt and cinnamon until mixture thickens. Remove from heat and add gelatin, which has been dissolved in cold water. Cool. Beat egg whites and 1/4 cup sugar; fold into cooled mixture. Pour over cooled, baked crust. Refrigerate and serve with whipped cream.

Raspberry Torte

Judy Neighbors

Bake an angel food cake mix according to directions on the box. Let cake cool and slice into 3 sections. Fill with the following mixture.

Thaw and drain 1 (10-ounce) package frozen raspberries, reserving juice. Combine 1/4 cup raspberry juice, 1/4 cup sifted powdered sugar and 2 cups Cool Whip. Fold in well-drained berries. Divide raspberry whip among the 2 layers, and also put on top of cake. Chill until ready to serve. Keep refrigerated. Yield: 8 to 10 servings.

Rhubarb Crisp

Kay (Steele) Hansen

4 c. fresh rhubarb

1 c. sugar

3 T. flour

2 T. butter

1 c. sugar

1 c. sifted flour

1 tsp. baking powder

1/2 tsp. salt

1 egg, beaten

Cut rhubarb into 1/2-inch pieces and put in an 8- or 9-inch baking pan. Mix 1 cup of sugar and 3 tablespoons flour; stir gently into the rhubarb. Sift 1 cup of sugar, 1 cup flour, baking powder and salt together. Stir in beaten egg. Mixture will be crumbly. Sprinkle over rhubarb and bake at 350° for 40 minutes.

A favorite from Berea Busy Bees 1964 cookbook!

Rhubarb Crisp

Betty Skaug

6 c. rhubarb, chopped

2 c. sugar

1 c. brown sugar, packed

1 c. margarine

2 c. oatmeal

1 tsp. cinnamon

2 c. flour

1 tsp. baking soda

2 T. hot water

Place rhubarb in a greased 9x13-inch pan. Sprinkle with 1 cup sugar. Mix brown sugar and remaining 1 cup sugar with margarine. Add oatmeal, cinnamon and flour. Mix baking soda with water. Combine with oatmeal mixture. Mix thoroughly with rhubarb. Bake at 350° for 30 to 35 minutes. Yield: 12 servings.

☆ Rhubarb Cobbler

Mrs. Glen Lindblom

1/2 c. sugar
 3 T. butter
 1 c. sour milk or buttermilk
 1 c. flour
 1 tsp. baking soda
 Pinch of salt

1 tsp. baking powder
 3 c. rhubarb, finely cut
 1 c. sugar
 1 tsp. nutmeg
 1 c. boiling water

Cream butter and sugar. Add next 6 ingredients. Put in bottom of 2-quart or larger baking dish. Top batter with a mixture of the next 4 ingredients, water poured over last. Bake at 375° for 30 minutes. Cake will rise to top and be nicely browned. May serve with cream.

Rhubarb Dessert

Darlene Armstrong

2 T. melted butter
 1 pkt. graham crackers
 1 T. sugar
 2 c. milk
 1 (3 3/4 oz.) pkg. instant vanilla
 pudding mix

4 c. diced rhubarb
 1 c. sugar
 1/2 c. water
 A few drops red food coloring
 1 (8 oz.) ctn. Cool Whip
 1 1/2 c. mini marshmallows

Mix butter, crushed graham crackers and sugar. Press into a 9x13-inch pan. Save 4 tablespoons of cracker crumbs for topping.

Cook rhubarb, sugar, water and food coloring until rhubarb is done, about 5 minutes. Cool and pour over crust. Refrigerate.

When cold, mix Cool Whip and marshmallows; spread over rhubarb. Mix milk and instant pudding; put on top of Cool Whip mixture. Sprinkle 4 tablespoons of reserved crumbs on top and refrigerate.

Rhubarb Dessert

Dorothy Greenlee

CRUST:
 1 c. flour

5 T. powdered sugar
 1/2 c. butter

FILLING:
 1 1/2 c. sugar
 1/4 c. flour

2 eggs
 2 c. rhubarb

Crust: Mix together the flour, baking powder, sugar and butter. Press into an 8x8-inch pan. Bake for 15 minutes at 350°.

Filling: Mix the sugar, flour, eggs and rhubarb; pour over crust and bake at 350° for 35 minutes.

Yield: 12 servings.

Rhubarb Dessert

Mabel Hobbs

1 qt. diced rhubarb, treated (see below hint)
1 c. sugar
2 T. tapioca or cornstarch

1 (3 oz.) pkg. strawberry Jello
1 Jiffy white cake mix
1 stick oleo
1/2 to 1 c. boiling water

Mix rhubarb, sugar, and tapioca or cornstarch. Put in bottom of a 9x13-inch pan. Sprinkle Jello over rhubarb. Sprinkle cake mix over the Jello. Pour water over all. Bake at 350° for 40 minutes.

Best you ever ate.

Hint: Put rhubarb in a pan with about 1 cup of water. Add 1 tablespoon of baking soda; bring to a boil. Immediately put into a colander to drain. Run cold water over. It takes the "green tart" out. With most any recipe, if not using Jello, color with red food coloring.

Rhubarb Demijon

Athelea Heath

2 c. diced rhubarb, sprinkled with
1/2 c. sugar & a pinch of salt

Put this in a buttered 9x9-inch pan.

BATTER:

1 c. sifted flour
1 tsp. baking powder
1/4 tsp. salt

3/4 c. sugar
1 egg, beaten
1/2 c. sour cream

Mix all dry ingredients, and then mix with liquid ingredients. Pour over rhubarb. Bake in 325° to 350° oven for 30 to 35 minutes.

Rhubarb Pudding

Ruby Steele

1 c. sugar
1 c. all-purpose flour
1 tsp. baking powder

1/2 c. milk
3 c. finely-cut rhubarb

Mix together and pour into a generously-buttered baking dish. (This does bubble up some, so use a large baking dish).

1 c. brown sugar
1 c. boiling water

2 T. butter

Mix and pour over rhubarb. Bake for 30 to 35 minutes at 375°. When done, there will be a caramel-like pudding in bottom.

Paul likes this.

Rhubarb Pudding

Marie Alff

(Rabarbegrød--Danish)

1 1/2 to 2 lb. fresh rhubarb
1/2 c. cornstarch
Water

1 scant c. sugar
A few drops red food coloring

Cut rhubarb into pieces and cover with water in a saucepan. Juice will be more concentrated if a minimum of water is used. Strain the pulp through a sieve, collecting the juice. Measure 2 cups juice. Add the juice, sugar and food coloring. Add cornstarch that has been diluted with a small amount of water. Cook over medium to high heat until thick and clear, stirring constantly, as the pudding will stick quickly to the pan.

Delicious served warm with ice cream, or cold with cream.

Note: If juice is especially tart, you may need to add more sugar. One-half cup Sago may be substituted for the cornstarch. Again, cook until the Sago and pudding are transparent.

Rhubarb Torte

Marie Alff

CRUST:
1/2 c. butter

1 c. flour
2 T. sugar

FILLING:
3 c. finely-chopped rhubarb
3 egg yolks
1 T. cornstarch

1 1/3 to 1 1/2 c. sugar
1/3 c. cream
1/4 c. water

MERINGUE TOPPING:
3 egg whites
5 to 6 T. sugar

1/2 tsp. vanilla extract (opt.)
1/2 tsp. cream of tartar
1/2 tsp. salt

Crust: Blend together crust ingredients with a pastry cutter. Press into a 7 1/2 x 10- or 8x8-inch pan. Bake at 350° for about 15 to 20 minutes, until lightly browned.

Filling: Cook rhubarb with a very small amount of water until tender. Blend together egg yolks and cream. Dissolve cornstarch in water. Add sugar to rhubarb. Gradually add egg yolk mixture and cornstarch mixture to the rhubarb, stirring well. Cook until thickened. Pour over baked crust.

Meringue: Meanwhile, beat egg whites with cream of tartar for about 10 minutes, until very stiff. Gradually add sugar, salt and extract. Spoon meringue over the cooked filling and brown under broiler for about 15 minutes. Be sure to watch the meringue closely. Cool; cut into desired serving pieces.

Frozen Rice Krispies Dessert

Janell Barber

5 c. Rice Krispies

1 c. brown sugar

1 c. margarine

1 c. coconut

1 c. nuts

1/2 gal. ice cream

Put Rice Krispies, brown sugar, coconut and nuts in a large mixing bowl. Melt margarine. Mix all together. In a 9x13-inch pan, press 1/2 on bottom. Cut ice cream; lay on top. Take last 1/2 of mixture and press on top. Freeze. Cut in squares.

Frozen Rice Krispie Dessert

Ruth Akers

4 c. Rice Krispies

1 c. brown sugar

1/2 c. chopped pecans

1 c. coconut

3/4 c. melted margarine

Ice cream, softened

Put dry ingredients in a bowl and pour melted margarine over them. Mix well. Press 1/2 of this mixture into a 9x13-inch pan. Spread ice cream on this and put last half of mixture on top. Freeze until firm, and cut into bars.

A great summertime dessert.

Microwave Rice Pudding

Amy Watson Bryant,

Mesquite, TX

2 c. cooked rice

3/4 c. sugar

2 T. cornstarch

1/4 tsp. salt

2 1/2 c. milk

1 egg, beaten

2 T. margarine

1 tsp. vanilla

Dash of nutmeg

Blend together sugar, cornstarch and salt. Gradually stir in milk. Microwave on HIGH for 5 to 7 minutes, stirring every 3 minutes, until thickened slightly. Stir a small amount of hot liquid into beaten egg and return to hot pudding, mixing well. Microwave on MEDIUM for 1 to 3 minutes, stirring every minute, until smooth and thickened. Add margarine, vanilla and cooked rice.

Easy Rice Pudding

Sally Nelsen

4 c. milk	1 c. uncooked instant rice
1 egg, beaten	1/4 c. raisins
1 (3 oz.) pkg. cook & serve vanilla pudding mix	1/4 tsp. cinnamon
	1/8 tsp. nutmeg

In a saucepan, combine milk, egg and pudding mix. Add rice and raisins. Bring to a boil over medium heat, stirring constantly. Remove from heat; cool for 5 minutes, stirring twice. Pour into individual dessert dishes or a serving bowl. Serve immediately, or cover with plastic wrap and refrigerate. Garnish with a sprinkle of cinnamon and nutmeg and a spoonful of whipped topping, if desired.

Rice Pudding

Jo Steele

1 qt. milk	1 tsp. vanilla
1/2 c. uncooked rice	Raisins (opt.)
1/2 c. white sugar	Nutmeg or cinnamon (opt.)

Grease a casserole. Place first 4 ingredients into casserole. Bake in slow oven (not over 350°) for 1 to 1 1/2 hours, stirring occasionally. If adding raisins, add the last 1/2 hour. Remove from oven and sprinkle with nutmeg or cinnamon.

Shortbread Tarts

Jill Hansen

1 c. butter	1 can strawberry pie filling or
1/2 c. sugar	1 can cherry pie filling
2 c. flour	

Cream butter and sugar together. Add 2 cups flour, a little at a time, until well blended. Chill dough for 15 minutes. Roll dough into 1-inch balls and press into a muffin tin sprayed with "Pam". Use the small "mini" muffin tin. Press dough on the sides and bottom to form the tart cups. Bake at 350° for 15 to 22 minutes. Cool in pan for 15 minutes. Remove tarts and cool on wire rack. Fill with 1 teaspoon pie filling. Yield: 3 dozen tarts.

Strawberry or Peach Crowned Schaum Torte

David Kloppenburg

6 egg whites, room temp.
1/2 tsp. cream of tartar
1/4 tsp. salt
1 1/2 c. superfine granulated sugar
1 tsp. vanilla extract

1 c. (1/2 pt.) whipping cream
1 to 3 tsp. confectioners' sugar
1/4 tsp 1/2 tsp. almond extract
2 pt. whole strawberries or peaches
1/2 c. granulated sugar

Combine egg whites, cream of tartar and salt; beat until foamy. Add superfine granulated sugar very gradually, beating until sugar is dissolved after each addition. Add vanilla and continue beating until very stiff peaks form. Spread evenly in a buttered 9-inch square pan. Place in a preheated 350° oven and bake until light brown.

Strawberry Dessert Loaf

Linda Blazek Garvin,
Polk City, IA

8 oz. Cool Whip
1 tsp. vanilla
1 angel food cake, loaf-style

1/4 c. powdered sugar
1/2 c. strawberries, sliced

Bake angel food cake in loaf-style pan (I use my Pyrex bread pan) and allow to cool. Once cool, use an electric knife to cut into 3 giant slices, lengthwise.

In a medium bowl, mix together 1/2 (8-ounce) container of Cool Whip, 1/8 cup powdered sugar and 1/2 teaspoon vanilla until blended. Stir in strawberry slices. Use this to layer together giant slices of angel food cake, using 1/2 of mixture in between layers. Rinse bowl, when done, and dry.

In same bowl, mix together remaining Cool Whip, 1/3 cup powdered sugar and 1/2 teaspoon vanilla until blended. Use this to frost the outside of the angel food cake.

I have yet to figure out how to transport this dessert when it is put together. It takes me about 30 minutes to put together.

Frozen Strawberry Dessert

Carolyn Steele

CRUMB TOPPING:

1 1/2 c. flour

3/4 c. melted butter or oleo

3/4 c. nuts

Scant 1/2 c. brown sugar

Bake in 350° oven for 20 minutes, stirring occasionally.

FILLING:

1 box frozen strawberries, or 2 c.

1 c. sugar

2 egg whites

A little red food coloring

1 c. whipping cream or Dream Whip

Put the fruit, sugar and egg whites in the biggest bowl of the mixer (the fruit must still be frozen--break into chunks). Beat for 15 minutes at medium to high speed. Whip cream and fold into beaten mixture. Put 1/2 of crumb mixture into a 9x12-inch pan. Pour filling on top; sprinkle the rest of the crumb mixture on top. Freeze. For a thinner dessert, put into a 9x13-inch pan and an 8x8-inch pan.

Strawberry Dessert

Barb Jessen

3 c. boiling water

1 c. sugar

2 (3 oz.) pkg. strawberry Jello

2 c. Cool Whip

1/2 bag mini marshmallows

2 c. thawed strawberries

1 angel food cake, broken into small pieces

Bring to a boil, water and sugar. Pour over strawberry Jello. Cool until syrupy. Add Cool Whip, marshmallows and thawed strawberries. Mix and pour over broken pieces of angel food cake to cover bottom of 9x13-inch pan. Chill. Yield: 15 servings.

Strawberry Shortcake

Michelle Harris

2 c. sifted flour

2 T. sugar

3 tsp. baking powder

1/2 tsp. salt

1/2 c. margarine

1 beaten egg

2/3 c. light cream

3 to 4 c. sugared, sliced strawberries

1 c. Cool Whip

Sift together dry ingredients; cut in margarine until it is crumbs. Combine egg and cream in a separate bowl. Add and stir just enough to moisten. Spread dough evenly in 2 greased 9-inch round pans. Bake at 450° for 12 to 15 minutes. Remove from pan; cool on rack for 5 minutes. Spread margarine on both halves. Spoon berries and Cool Whip between layers and pour over top. Place halves on top of each other. Place strawberries on top. Yield: 6 to 8 servings.

Strawberry Twinkie Delight

Sherry (Greg) Andersen, Atlantic, IA
(Barb Andersen's daughter-in-law)

18 Twinkies
2 sm. boxes strawberry Jello
2 c. boiling water

2 sm. boxes frozen strawberries
1 (12 oz.) ctn. Cool Whip

Unwrap Twinkies and place, side-by-side, in bottom of a 9x13-inch pan. Dissolve Jello in water and add thawed strawberries. Pour over Twinkies and cover. Refrigerate for 1 to 2 hours. When ready to serve, cover with Cool Whip.

Suet Pudding

Enid Lou (Burns) Gillahan,
In Memory of Grandma Emma Burns

1 c. sugar
1/2 c. molasses (sorghum)
1 c. ground suet
1 c. sour milk
2 c. flour

2 tsp. baking soda
1/2 tsp. salt
Raisin, nuts & spices (opt.) (I use
only 1 tsp. cinnamon & about 1 c.
raisins)

Steam 3 hours. Reheat to serve with pudding sauce.

Note: I steam in a tube pan covered with foil and set inside a large kettle on a cup-water in bottom of kettle. Do not let the kettle run dry.

Christmas Tapioca Pudding

Cec Vanderbur

1 c. large pearl tapioca
2 c. water

1/2 tsp. salt
1 T. sugar

PUDDING:

2 c. milk
1/4 c. sugar
1 T. cornstarch

1/2 tsp. salt
2 egg yolks
1 tsp. vanilla

Soak pearl tapioca overnight. Rinse and cook with water, 1/2 teaspoon salt and 1 tablespoon sugar until mixture is gummy and nearly clear.

Pudding: Cook milk, 1/4 cup sugar, cornstarch and 1/2 teaspoon salt until thickened; add vanilla. Combine tapioca and pudding. Pour into round casserole dish.

Top with 8-inch meringue recipe. Pudding must be hot and meringue spread all the way to edges. Bake according to meringue directions.

Kalona Tapioca Pudding

Kay (Steele) Hansen

6 c. water	1 (3 oz.) pkg. Jello, any flavor
1/2 tsp. salt	Fruit, any kind
1 c. baby pearl tapioca	1 (12 oz.) ctn. Cool Whip, or 2 c.
2/3 c. sugar	whipped cream

In a saucepan, bring the water and salt to a rolling boil. Add tapioca. Turn fire off; keep warm (do not bring back to a boil) for 30 minutes, until clear. Add the sugar and Jello; stir until dissolved. Chill. Add any kind of fruit you desire, and Cool Whip or whipped cream.

Texas Pudding

Ruby Littleton

1/2 c. white sugar	1/4 tsp. salt
1 T. shortening	1 tsp. cinnamon
1 c. flour	1/2 c. milk
2 tsp. baking powder	1/2 c. raisins

TOPPING:

1 c. brown sugar	2 c. boiling water
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Cream sugar and shortening. Sift flour, baking powder, salt and cinnamon. Add with milk. Stir in raisins. Sprinkle brown sugar over top of batter. Pour 2 cups boiling water over all. Bake for 30 minutes at 375°.

Whirl Pudding

David Kloppenburg

Step 1: Mix 1 1/2 cups flour with 1 1/2 sticks margarine and 3/4 cup chopped pecans. Bake in an ungreased 9x13-inch Pyrex dish for 30 minutes at 350°. Cool!

Step 2: Cream 1 cup powdered sugar with 1 (8-ounce) package of softened cream cheese. Beat well and stir in 1/2 of large-size container of Cool Whip; spread over cooled crust.

Step 3: Beat 2 (4 1/2-ounce) packages chocolate instant pudding with 3 cups milk until thick and spread over cheese layer.

Step 4: Spread other half of Cool Whip over pudding layer. Chill for 24 hours. Shave chocolate over top before serving. Yield: 15 to 20 servings.

Modern Ice Cream

Kay Steele Hansen

6 eggs
3 c. white sugar
2 (3 3/4 oz.) pkg. instant pudding

2 env. Dream Whip (dry)
1 1/2 T. maple or vanilla extract
Milk, to finish filling freezer

Mix everything together and freeze in hand or electric freezer. Yield: 1 1/2 gallons.

Note: Cut ingredients for 1 gallon only.

Very good.

Snow Ice Cream

Jacquie Aupperle

10 to 20 c. fresh white snow
3 eggs
3/4 c. sugar

1/2 c. milk
Dash of salt
3 T. vanilla

Be sure to collect clean, white snow! Keep frozen until needed. Blend eggs, sugar, milk, salt and vanilla in blender or mixer until all smooth. Add frozen snow to the egg mixture until you have the right consistency of ice cream. Top with chocolate and eat immediately!

My kids loved this!

Frozen Butterfinger Pie

Michelle Poeppe Egan

(Low-Fat)

40 chocolate graham crackers
(10 full cookie sheets)
1 1/2 T. butter or stick margarine,
melted
1 lg. egg white

4 c. vanilla fat-free frozen yogurt
3 T. light-colored corn syrup
3 T. creamy peanut butter
1 (2.1 oz.) Butterfinger candy bar,
chopped

Preheat oven to 350°. Place graham crackers in a food processor or blender; pulse until crumbly. Add butter and egg white; pulse until moist. Press crumb mixture into a 9-inch pie plate coated with cooking spray. Bake at 350° for 8 minutes; cool on a wire rack for 15 minutes. Freeze 15 minutes. Remove yogurt from freezer and let stand at room temperature for 15 minutes to soften. Spoon 1/2 of yogurt into prepared crust. Combine the corn syrup, peanut butter and milk in a small bowl, stirring until smooth. Drizzle 1/2 of the peanut butter mixture over the yogurt in crust. Sprinkle with 1/2 of chopped candy bar. Repeat the procedure with remaining yogurt-peanut butter mixture and candy bar. Cover with plastic wrap and freeze for 3 hours, or until firm.

Cherry Ice Cream

Connie Turner

- | | |
|--|-------------------------------|
| 1 (16 oz.) can pitted black cherries,
drained | 3 slightly-beaten eggs |
| 1 (14 oz.) can condensed milk | 1/2 c. sugar |
| 1 (12 oz.) can black cherry soda | 1 tsp. vanilla |
| 1 c. half & half | Red food coloring |
| | Walnuts (opt.) |

Mix and freeze in ice cream freezer.
Very rich.

German Chocolate Ice Cream

Sherry (Jensen) Gerlock

- | | |
|---|------------------------------|
| 1 c. sugar | 3 eggs, beaten |
| 1/4 c. flour | 1 c. shredded coconut |
| 1/4 tsp. cinnamon | 1 qt. half & half |
| 1 qt. milk | 1 c. chopped pecans |
| 8 oz. sweet baking chocolate,
melted | |

Combine sugar, flour, salt and cinnamon in a heavy saucepan. Gradually add milk. Cook over medium heat until thickened, stirring constantly. Cook 2 minutes. Blend in chocolate. Stir a small amount of hot mixture into eggs. Return to cooked mixture. Cook for 1 minute. Do not boil! Add coconut; cool. Stir in cream; chill. Stir in nuts. Churn-freeze. Yield: 1 gallon.

Fudgesicles

Lynn Crozier

- | | |
|---|-----------------------|
| 1 sm. pkg. instant chocolate
pudding | 3 c. milk |
| 1/3 c. sugar | 1 c. Cool Whip |

Beat pudding, sugar and milk together until thick. Fold in Cool Whip. Pour into 15 (3-ounce) paper cups or popsicle molds. Freeze.

Watermelon Ice Cream

Millie Holaday

1/2 gal. lime sherbet
1/2 gal. strawberry sherbet

1 pkg. milk chocolate chips

Soften lime sherbet. Line a large bowl with plastic wrap and place lime sherbet, about 1 to 1 1/2 inches thick, to mold the inside of the bowl. Put bowl in freezer and refreeze. Soften strawberry sherbet and add chocolate chips. Fill lime-lined bowl with strawberry sherbet and refreeze. Yield: 6 to 8 servings.

Variation: Use vanilla ice cream instead of strawberry sherbet and add enough red food dye to make it red. You can also use chocolate chips or mint chocolate chip ice cream, red food dye, and you do not have to add chocolate chips.

Vanilla Ice Cream for 6-Quart Freezer

Jackie Bailey

6 c. milk
6 T. cornstarch
2 c. sugar
6 eggs

2 T. vanilla
1 qt. half & half
1/2 tsp. salt

Stir together milk and cornstarch; cook in a heavy saucepan until it boils, stirring constantly. In a large mixing bowl, beat eggs until lemon-colored. Add sugar gradually and continue beating until well mixed. Pour hot milk into beaten eggs. Add the vanilla and half & half. Fill 6-quart freezer and add additional milk to fill freezer.

Homemade Ice Cream

Harriet Alff

(1 Gallon)

8 eggs
3 c. sugar
2 T. vanilla

1/4 tsp. salt
1 drop lemon flavoring
2 qt. half & half

Beat eggs; add sugar and salt. Keep beating. Add lemon flavoring. Add half & half, beating very slowly. Pour into freezer can and freeze.

To freeze ice cream, put layers of ice and rock salt around freezer can, starting with 2 inches of ice, then sprinkle generously with rock salt, etc.

Note: I use another recipe if I'm serving the public, because of salmonella. I cook the sugar, salt and 1 tablespoon of flour with 1 1/2 cups milk. When it comes to a boil, I pour it over the beaten eggs slowly, stirring well, then return to the burner for 1 minute. Add flavorings and cool. When cool, add half & half. Pour into freezer can and freeze.

Modern Freezer Ice Cream

Mary Lou Hoskins

(For 1-Gallon Container)

4 eggs, well beaten

Add:

1 1/2 c. sugar

1 pkg. dry instant vanilla pudding

4 c. whole milk (gradually)

1 pkg. dry Dream Whip

Mix well. Finish filling freezer with whole milk.

Variation: Use different instant pudding flavors.

Ice Cream

Carolyn Steele

(4 Quarts)

1 1/2 c. sugar

2 boxes junket (new type)

1 1/2 pt. half & half

4 or 5 caps of vanilla

1/2 tsp. salt

Whole milk

Mix all ingredients (except whole milk) together in mixing bowl or with mixer. Put into freezer. Fill with whole milk to 2 inches from the top.

Canadian Ice Cream

Marcia Rabe

4 eggs, beaten

4 c. skim milk

2 1/2 c. sugar

1 heaping T. vanilla

2 T. milk

3 c. whipping cream

Heat milk in 3-quart saucepan or microwave while beating eggs, sugar and flour. When milk is hot (but not boiling), pour egg mixture into hot milk and stir constantly until first bubbles of boiling. Set aside (but it doesn't have to be cold--actually ice cream will freeze faster if it's warm when it's put into the can). Add cream and vanilla; fill 1 1/2 inches of top, or barely cover the dasher, with skim milk. Freeze as usual.

Hot Fudge Sauce

Connie Turner

1/2 c. sugar

1/2 c. room temp. water

3 T. cocoa

2 T. butter

1 1/2 T. cornstarch

1 tsp. vanilla

Dash of salt

Mix first 5 ingredients and cook for 1 1/2 minutes. Stir every 30 seconds. Blend in margarine. Cook for 30 seconds and stir halfway in between. Blend in vanilla.

This is an old standby to make plain ice cream fancy.

Quick Hot Fudge

Jolene Nelsen

1 c. sugar
1/4 c. cocoa
1/4 c. butter
1/2 c. milk

2 T. corn syrup
1/8 tsp. salt
1 tsp. vanilla

Mix in a saucepan: sugar, cocoa, butter, milk, corn syrup and salt. Stir until mixed well. Bring to a full rolling boil; boil vigorously for 3 minutes, stirring occasionally. Cook until thickened (coating a spoon). Take from heat and add vanilla. Pour over ice cream, hot or cold.

Note: May add 1 1/2 to 2 cups powdered sugar after sauce has cooled, and use for frosting.

☆ Vanilla Ice Cream

Iris Bailey

(No-Calorie Sweetener)

1 env. unflavored gelatin
1/4 c. cold water
1 1/2 c. milk

1/2 tsp. sweetener
2 tsp. vanilla or other flavoring
1/2 c. cream, whipped

Stir the gelatin into the cold water to soften. Heat the 1/2 cup of milk to boiling; remove from fire and add gelatin. Stir until dissolved. Add the 1 cup milk, sweetening and flavoring. Place in refrigerator to freeze to almost firm. Whip cream and fold into mixture. Place it in container to freeze.

☆ Diabetic Pineapple Sherbet

Vesta Bailey Duensing

(For Weight Watchers, too)

1 1/2 c. buttermilk
8 sm. slices pineapple (canned in its own juice) + 8 T. juice from the can

2 tsp. vanilla extract (opt.)
Artificial sweetener to equal 6 tsp. sugar

Combine all ingredients in blender; run at medium speed for 1 1/2 minutes, or until mixture is smooth. Divide equally into 4 dessert dishes. Freeze until firm. Set out 5 minutes before eating. Yield: 4 servings.

☆ Pineapple Milkshake

Naomi Hackwell

1 c. skim milk
2 tsp. vanilla
4 tsp. artificial sweetener

1 c. crushed pineapple (if pineapple is frozen, the shake will be thicker)

Place ingredients in blender and blend until smooth. Yield: 2 "large treats" for a Weight Watcher.

Pies

Foolproof, No-Weep Meringue

Patricia Stockham

1/2 c. water
1/4 c. sugar

1 T. cornstarch
Dash of salt

Cook over low heat until glossy and clear. Cool. Beat 3 egg whites until very stiff and fold into cooled mixture. Spread on pie and brown in oven at 350° for 12 to 15 minutes.

Cookie Pie Crust

Marcia Rabe

1/2 c. soft butter
1/4 c. powdered sugar
1/2 tsp. vanilla

1 c. flour
1/8 tsp. salt
1/4 c. nuts (opt.)

Mix butter, sugar, and vanilla; add flour and salt. Chill for 30 to 45 minutes. Heat oven to 400°. Pat dough into ungreased pie pan; prick. Bake for 10 to 12 minutes. Fill with favorite filling or ice cream.

Pie Crust

Bette Dory

1 c. lard
1/2 c. boiling water

3 c. flour
Dash of salt

Mix water and lard to melt. Add flour to hot water mixture. Add salt; wrap in foil and refrigerate overnight. I separate into 5 packages. Yield: 2 double and 1 single crust.

Note: This crust can be worked or rolled several times.

Pie Crust

Bette Dory

1 c. flour	1/4 c. water
1/2 c. Crisco or similar shortening	Dash of salt

Cut shortening into flour with pastry blender. Add water to form ball. Roll out.

Pie Crust

Jackie Andersen, Pat Hartley,
JoAnn Poeppe, Connie Turner

3 c. flour	1 tsp. salt
1 c. Crisco	

Combine (use pastry cutter).

Add:

1 beaten egg	1 tsp. vinegar
5 T. cold water	

Chill and roll out into crust.

Variations: JoAnn uses 1 cup lard or 1 1/4 cups Crisco and comments that it yields 3 crust or 2 very large crusts. Connie uses lard.

This was my mother and grandmother's recipe--Jackie Andersen - Pat Hartley

English Apple Pie

Barb Jessen

1 egg	1/2 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
3/4 c. sugar	1 c. chopped apples
1/2 c. flour	1/2 c. nuts

Beat egg until fluffy. Add sugar and vanilla. Sift dry ingredients. Put all together. Add nuts and apples. Put into a greased and floured pie pan. Bake at 325° for 35 minutes. Serve with Cool Whip or vanilla ice cream.

Paper Bag Apple Pie

Annabelle Paulsen

1 unbaked 9" pastry shell
3 to 4 lg. baking apples
1/2 c. sugar, for filling
2 T. flour, for filling

1/2 tsp. nutmeg
1/2 c. sugar, for topping
1/2 c. flour, for topping
1/2 c. (1 stick) butter or margarine

Make a 9-inch pastry shell. Pare, core and quarter apples. Halve each quarter. Place in a large bowl.

Combine 1/2 cup sugar, 2 tablespoons flour and nutmeg; sprinkle over apples. Toss to cover well. Put in shell. Combine 1/2 cup sugar and 1/2 cup flour for topping in a bowl; cut in butter and sprinkle over apples. Slide pie into brown bag. Fold open end twice. Fasten with paper clip; place on a cookie sheet. Bake in hot (425°) oven for 1 hour. Apples will be tender and top bubbly and golden. Split bag open; remove pie and cool. Serve plain, or with cheese or ice cream.

Apple Pie

Shauna Christensen Holaday

1/3 c. + 1 T. Crisco/lard
1 c. flour

1/2 tsp. salt
5 T. cold water

Cut shortening into flour; pour in water and stir with a fork. Roll out on lots of flour. Place in pie pan and pinch the edge of crust. Add 4 apples, cut up. Add cinnamon and sugar (just dump).

CRUMB TOPPING:

1 stick melted butter
3/4 c. brown sugar

3/4 c. flour
3/4 c. oatmeal

Mix together with a fork and sprinkle on top of apples. Bake at 400° for 10 minutes, and then cover pie with aluminum foil and bake at 350° for 30 to 35 minutes. Pie crust will not burn.

Easy Banana Creme Pie

Michelle Harris

CRUST:
10 graham crackers

3 tsp. sugar
1/2 stick margarine, melted

FILLING:
1 box (6 1/2 c.-serving) banana
cook & serve pudding

Cool Whip
3 c. milk
2 bananas

Crush graham crackers. Combine graham crackers, sugar and margarine in a 9-inch pie plate. Use fingers to press crust in plate. Cut up bananas; layer in bottom of crust. Cook pudding according to directions on box. Pour pudding over bananas. Set in refrigerator at least 1 hour. Top with Cool Whip right before serving. Yield: 6 to 8 servings.

Bishop's Pie

Irene Blazek Pauley,
Woodbine, IA

1 pkg. French vanilla instant
pudding
1 pkg. chocolate fudge instant
pudding

1 1/2 c. milk
1 tsp. vanilla
2 c. vanilla ice cream

Combine all ingredients in a large bowl. Turn into graham cracker pie crust. Top with whipped cream. Chill before serving.

Variation: Substitute butterscotch instant pudding for chocolate fudge.

This recipe is from my husband's aunt, and is one of his favorites that he likes to make. Whenever we visit Aunt Gert, I always come home with new recipes.

☆ Butterscotch Pie

Mrs. Roy Aupperle

1 c. light brown sugar, lightly packed 2 T. butter or oleo

Put above ingredients on stove at medium heat until dark brown; turn heat low and add 1 1/2 cups milk. Don't let boil. Mix 2 egg yolks in a small bowl with 2 heaping tablespoons flour and a pinch of salt. Add 1/2 cup of milk slowly; mix until flour, eggs, and salt are real smooth. Add to top ingredients and cook until thickened. Add 1 teaspoon vanilla and cool. Pour into 9-inch pie shell, already baked. Beat whites of 2 eggs to stiff peaks, adding 4 tablespoons of sugar; beat again until well blended. Put on top of pie and brown in 400° oven.

Easy Pattie Cake Pie

3 c. flour, divided
1 c. shortening
1/2 c. water
1/2 tsp. salt

1 c. packed brown sugar
3 T. flour
1 can evaporated milk
Pinch of salt

Combine shortening, water, salt and 1 1/2 cups flour in a mixing bowl. Stir with a spoon. (Stirs easily.) Add the remaining flour and work with hands. Divide into 4 balls. Flatten each ball with the palm of your hand and place in a pie pan; press out to fit 8-inch pan; same as you would for pizza crust. (Rolled dough may be frozen.) Crinkle edges as you wish. Dump in brown sugar, flour and salt; mix until crumbly. Pour 1 can evaporated milk over top. Do not stir. Sprinkle with cinnamon. Bake for 1 hour at 350°.

Note: May add pecans to crumb mixture, if desired.
Even small girls can make this.

Triple-Chocolate Ice Cream Pie

Jan (Anderson) Ehrman

- | | |
|--|---|
| 2 pt. chocolate ice cream | 1 (8 oz.) ctn. frozen whipped topping, thawed |
| 1 pt. vanilla fudge swirl ice cream | 1/4 c. chocolate fudge sauce |
| 1 (9") prepared chocolate cookie crumb pie shell | 1 c. berries (raspberries or strawberries) |
| 1/2 c. chocolate cookie crumbs | Mint sprigs |

Soften ice cream. Randomly scoop both kinds of ice cream into pie shell. Smooth. Sprinkle with cookie crumbs. Return pie to freezer. Combine whipped topping and fudge sauce. Spread over pie. To serve, remove pie from freezer and allow it to soften slightly. Garnish top with berries and mint sprigs.

Nutritional Information Per 1/2-Cup Serving: 170 calories, 7 gm total fat, 4 gm saturated fat, 10 mg cholesterol, 330 mg sodium, 19 gm total carbohydrate, 1 gm dietary fiber, 4 gm sugars, 7 gm protein. RDA: 10% Vitamin A, 6% Vitamin C, 15% calcium, 10% iron. Diabetic Exchanges: 1 1/2 starch, 1 fat; or 1 1/2 carbohydrate, 1 fat.

Caramel Pie

Cindy Nelsen Aldrich

- | | |
|---|----------------------------------|
| 4 oz. cream cheese softened | 1 (9") graham cracker crust |
| 1/2 c. sweetened condensed milk | 1/2 c. caramel ice cream topping |
| 1 (8 oz.) ctn. frozen whipped topping, thawed | 3/4 c. coconut, toasted |
| | 1/4 c. chopped pecans, toasted |

In a mixing bowl, blend cream cheese and milk; fold in the whipped topping. Spread 1/2 into pie crust. Drizzle with 1/2 of the caramel topping. Combine coconut and pecans; sprinkle 1/2 over the caramel. Repeat layers. Chill or freeze until serving. Yield: 6 to 8 servings.

Chocolate Mint Delight

Jackie Bohms

1 (3.9 oz.) pkg. instant chocolate pudding mix
2 c. cold milk
28 mini cream-filled chocolate cookies, crushed, divided

1/4 c. crushed candy canes or peppermint candy
Frozen chocolate-flavored whipped topping, thawed
Additional peppermint candy or mini candy canes

Prepare pudding with milk according to package directions. Divide among individual dessert dishes. Reserve 2 tablespoons crushed cookies; sprinkle the remaining cookies over pudding. Top with crushed candy. Spoon whipped topping over candy. Sprinkle with reserved, crushed cookies. Garnish with peppermints or miniature candy canes. Yield: 4 to 6 servings.

Can be delightful anytime of the year.

Chocolate Swirl Peppermint Pie

Carolyn Symonds

OREO CRUST:

1 c. Oreo cookies (8)
1/4 c. crushed graham crackers
1/4 c. sugar
1/4 c. margarine, melted

Mix. Bake in pie plate for 8 minutes at 375°.

2 1/2 c. mini marshmallows
1/2 c. milk

Combine in microwave for 2 minutes; stir halfway.

1/4 tsp. peppermint extract
A few drops red food coloring
2 c. whipped topping

Fold into marshmallow mixture. Pour into cooled Oreo crust.

1/4 c. chocolate chips
1 T. milk

Melt in microwave and dollop on top. Swirl with knife. Chill.

☆ Crustless Custard Pie

Hazel Hettinger

4 eggs
1/2 c. sugar
4 T. flour

2 c. milk
1 tsp. vanilla
1 tsp. nutmeg

Beat eggs and sugar. Add other ingredients. Pour into buttered pan, scantily greased. Bake for 1 hour at 350°.

Holiday Pie

Elaine Capek

1 can cherry pie filling
1 lg. can crushed pineapple,
drained (save juice)
3/4 c. sugar
1 T. cornstarch
2 baked pie shells

Red food coloring
1 sm. pkg. raspberry Jello
3 bananas
1/2 c. walnuts or pecan (opt.)
Whipped topping

In a saucepan over medium heat, heat pie filling, pineapple, sugar, cornstarch and food coloring until hot, but not boiling. While mixture is still hot, add raspberry Jello until dissolved. Remove from heat. Slice bananas into saved pineapple juice and stir to coat. (This prevents bananas from turning brown.) Drain juice; add bananas and nuts (if desired) to mixture. Pour into pie shells and chill. Add whipped topping and serve. Yield: 2 (8- or 9-inch) pies.

Chocolate-Covered Cherry Pie

Connie Turner

1 crumb pie shell
6 oz. chocolate chips (1 c.)
1 can sweetened condensed milk

1/2 tsp. salt
1 can cherry pie filling
1/2 tsp. almond extract

Melt chocolate, milk and salt in microwave, 2 minutes. Stir to blend well. Mix in fruit and flavoring. Pour into shell and serve 2 hours later.

This is really rich, so cut the pieces small.

Chocolate Mousse Pie

Marcia Rabe

3 sq. semi-sweet chocolate
1 (3 oz.) pkg. cream cheese
1 tsp. vanilla

1 (7 oz.) jar marshmallow creme
2 c. thawed Cool Whip
1 (8" or 9") graham cracker crust

Microwave chocolate in a bowl for 45 to 60 seconds, until smooth when stirred. Add cream cheese and vanilla. Mix with an electric mixer on medium speed until well blended. Blend in marshmallow creme; fold in whipped topping. Spoon into a graham cracker crust. Refrigerate or freeze until firm.

Out-of-This-World Cherry Pie

Barbara Sisler

2 lg. baked pie crusts
1 can cherry pie filling
3/4 c. sugar
1 lg. can crushed pineapple,
undrained

1 T. cornstarch
1 (3 oz.) box dry raspberry Jello
6 sliced bananas
1 c. chopped nuts

In saucepan, combine pie filling, sugar, pineapple with juice, and cornstarch. Cook until thick. Remove from heat and add Jello, stirring to blend. Allow to cool. Add bananas and nuts. Pour into pie crusts. Top with Cool Whip.

Coconut Cream Layer Pie

Debbie Masker,

Reno, NV

1 (8 oz.) pkg. cream cheese
1/2 c. granulated sugar
2 env. nondairy topping mix
1 c. milk
2 tsp. vanilla
2 (9") pie shells, baked
2 c. coconut

3 (3 1/2 oz.) pkg. instant vanilla
pudding mix
6 c. half & half
1 1/2 tsp. vanilla
1 (8 oz.) ctn. nondairy whipped
topping
1 c. toasted coconut

In a large mixing bowl, beat cream cheese, sugar, topping mix, milk and 2 teaspoons vanilla until light and fluffy. Divide in half and pour into cooled pie shells. Spread 1 cup coconut on each pie and chill several hours.

In a large mixing bowl, combine pudding mix, half & half, and 1 1/2 teaspoons vanilla. Beat until smooth and mixture begins to thicken. Divide mixture in half and pour over each pie. Spread 1/2 of whipped topping over each pie. Sprinkle each pie with 1/2 cup toasted coconut.

Some people are just like blisters...they don't show up until the work's all done.

Cream Pie Filling

Harriet Alff

3/4 c. sugar

3 T. cornstarch

1/4 tsp. salt

2 egg yolks

3 c. milk

1 tsp. vanilla

Put 2 1/2 cups milk in 2-quart bowl and microwave on HIGH until hot. Mix sugar, cornstarch and salt. Put the 2 egg yolks in the remaining 1/2 cup milk and whisk until egg yolks are mixed with milk. Add this to sugar mixture and stir until smooth. Add to the hot milk, stirring as you add it. Return to microwave and heat until boiling, stirring (across only) occasionally. When boiled and thickened, remove and add vanilla.

Note: Can double recipe and divide for different kinds of pies.

Banana Pie: Slice 2 bananas in bottom of baked pie shell and pour cream filling over.

Coconut Pie: Add 1 cup coconut to filling.

Raisin Cream Pie: Cook 3/4 cup raisins in 1 cup water, in microwave for 1 minute; drain well. Add to cream filling.

Chocolate Pie: Add 2 level tablespoons cocoa to the sugar-cornstarch mix.

Top with meringue and brown. Can use whipped topping instead of meringue.

Vanilla Cream Pie Filling

Karen Berger

1/2 c. sugar

3 T. cornstarch

1/2 tsp. salt

2 c. milk

3 egg yolks

1 T. butter or margarine

1 T. vanilla

Mix sugar, cornstarch, salt, milk and egg yolks in microwave-safe bowl. Using wire whisk or egg beater, mix thoroughly. Microwave on HIGH for 3 minutes; beat again and microwave 1 to 2 minutes, two more times, beating each time until mixture is thick. Remove and stir in margarine or butter and vanilla. Cover with plastic wrap if not using right away.

Top with meringue made with the egg whites, or with whipped topping. Yield: filling for 8-inch pie (graham cracker or pie crust).

I used this to make banana cream pie, using banana flavoring instead of vanilla; or coconut cream pie, using coconut flavoring.

Chocolate Chip Pie

Lila Rae Huff

10 graham crackers, rolled into crumbs
2 T. butter
30 lg. marshmallows
1/2 c. milk

1 pkg. Dream Whip, prepared according to directions
2 sq. semi-sweet chocolate, grated
1/4 c. chopped walnuts (opt.)

Crust: Blend graham cracker crumbs and butter. Pat into pie pan.

Filling: Heat the marshmallows in the milk until melted. Cool. When cool, fold prepared Dream Whip into cooked mixture. Add grated chocolate. Pour into crust.

Let stand several hours. May be decorated with chocolate curls.

Oriental Fruit Pie

Deb (Wheatley) Baker

1 c. white sugar
1/2 c. butter or margarine, melted
1 T. white vinegar
2 well-beaten eggs

1 (9") unbaked pie shell
1/2 c. raisins or dates
1/2 c. pecans, chopped
1/2 c. coconut

Mix sugar, butter, vinegar and eggs together. Add the raisins, pecans and coconut. Mix well. Pour mixture into unbaked pie shell and bake at 325° for 40 to 60 minutes, until golden brown.

French Silk Pie

Kristina Fries

1 baked pie crust
1/4 lb. butter

3/4 c. sugar
1 tsp. vanilla

Cream until light. Add 2 squares melted chocolate. Add 2 eggs, one at a time, and beat for 5 minutes each. Pour into pie shell and chill. May garnish with chopped nuts or whipped cream.

Dump Pie

Connie Turner

1 can apricot pie filling
1 lg. ctn. whipped topping

1 (No 2) can crushed pineapple
1 can condensed milk

Dump together and put into 9-inch graham cracker crust or 9x13-inch pan. Sprinkle with nuts and freeze. Remove 30 minutes before serving.

Cookies and Cream Pie

Jackie (Hartley) Anderson

(Fast and Easy)

1 graham cracker pie crust
1 1/2 c. skim milk
1 (4-serving-size) pkg. vanilla
instant pudding

1 (8 oz.) ctn. frozen whipped topping,
thawed
1 c. (10 to 12 cookies) Hydrox or
Oreo chocolate sandwich cookies,
coarsely crushed

Beat together milk and pudding for 1 minute until well blended. Let stand 5 minutes. Fold in whipped cream and crushed cookies. Spoon into crust. Freeze until firm, about 6 hours.

Coconut Custard Pie

Jane Hansen

4 eggs
1 3/4 c. sugar
1/2 c. flour
1 1/2 c. coconut

1/4 c. melted butter
2 c. milk
1 tsp. vanilla
Nutmeg (opt.)

Mix eggs, sugar, flour, melted butter, milk and vanilla together. Add the coconut and stir. Pour into a greased pie pan. Sprinkle with nutmeg. Bake at 350° for 45 minutes.

Grasshopper Pie Creme de Menthe

Connie Turner

1 c. margarine
4 c. powdered sugar
6 eggs
4 sq. chocolate, melted

Vanilla wafer crumbs
1 gal. vanilla ice cream
Green food coloring
Mint flavoring

Cream margarine and sugar. Add beaten egg yolks and melted chocolate squares. Fold in stiffly-beaten egg whites. Put this on vanilla wafer crust. Chill until firm. Beat ice cream and add flavoring and coloring. Refreeze.

I got this recipe when I worked in the kitchens at Iowa State University. Each year they cut the pieces smaller. This is a great "keep-on-hand" holiday dessert.

Grapefruit Pie

Carolyn Steele,
Atlantic, IA

1 c. sugar
1 3/4 c. water

Pinch of salt
2 T. cornstarch

Cook until thick and clear. Add one (3-ounce) box of strawberry Jello. Stir until mixture begins to set. Add 3 medium-size pink grapefruit (cut away all tissues). Drain (in strainer); do not use juice. Cut in small pieces. Put in refrigerator for about an hour, or until almost set up. Pour into a baked pie shell (which has been cooled). Let set until firm. Top with whipped cream or 8 ounces Cool Whip.

Note: This can be made the day before serving.

Rio Grande Valley Grapefruit Pie

Bobbie Harris

(South Texas)

32 regular-size marshmallows
1/2 c. grapefruit juice
1 c. heavy cream

2 1/2 c. fresh grapefruit sections
1/4 c. coconut

Cut marshmallows in quarters and melt in 1/4 cup of juice. Cool to room temperature; add 1/4 cup juice to sections. Whip cream and fold in marshmallows and sections. Pour into baked crust. Pie can be topped with Dream Whip, if desired.

Heavenly Pie

Jeanette Wittrock

1 1/2 c. sugar
1/4 tsp. cream of tartar
4 eggs
3 T. lemon juice

1 T. lemon rind
1/2 tsp. salt
1 c. heavy cream, whipped

Sift together 1 cup sugar and cream of tartar. Separate eggs. Beat egg whites until stiff. Add sifted sugar gradually and beat thoroughly. Grease a 9-inch pie plate and spread the meringue in it, not too close to the rim. Hollow out meringue to form a shell. Bake at 275° for 1 hour and let cool thoroughly.

For the filling, beat egg yolks slightly and beat in 1/2 cup sugar. Add lemon juice and rind and salt. Cook in a double boiler until very thick, stirring constantly. Cool. Stir in a cup of heavy cream, whipped. Spoon into shell and chill.

Ice Cream Pie

Kristine Fries

2 pkg. graham crackers
1/2 c. raisins

1/4 c. maraschino cherries

Grind all together and mix in 4 tablespoons peanut butter. Line pie pan and fill with softened vanilla ice cream; freeze.

Japanese Pie

Lila Rae Huff

1 unbaked pie shell
1/2 c. coconut
1/2 c. raisins
1/2 c. pecans

1 c. sugar
2 eggs
1/2 stick oleo, melted
2 tsp. vanilla

Put coconut, raisins and pecans in the bottom of the pie shell. Mix together the remaining ingredients; pour over the coconut, raisins and pecans. Bake at 325° for 45 to 50 minutes.

Lemon Cream Cheese Pie

Ruth Cullen

1 c. sugar
1/2 c. cornstarch
2 1/2 c. cold water
3 egg yolks, beaten
2/3 c. lemon juice, divided
1/8 tsp. salt
3 T. butter
1 (14 oz.) can sweetened condensed milk

1 (8 oz.) pkg. cream cheese, softened
1 (3.4 oz.) pkg. lemon-flavored instant pudding mix
2 (9") pie shells, baked
Whipped cream
Lemon slices

In a saucepan, combine sugar and cornstarch. Gradually stir in water, mixing until smooth. Cook and stir over medium-high heat until thickened and clear. Quickly stir in egg yolks. Bring to a boil; boil for 1 minute, stirring constantly. Remove from the heat; stir in 1/3 cup lemon juice, salt and butter. Cool for several hours or overnight. In a mixing bowl, blend condensed milk and cream cheese until smooth. Stir in pudding mix and remaining lemon juice. Fold into chilled lemon filling. Divide and spoon into baked pie shells. Refrigerate for several hours. Garnish with whipped cream and lemon slices.

Lemon Chiffon Pie

Mr. Joseph A. Ruggles

1 (3 oz.) pkg. lemon gelatin
1/2 c. sugar
2/3 c. hot water
1 tsp. grated lemon rind

1/3 c. hot lemon juice
1 c. undiluted evaporated milk
2 T. lemon juice
1 (9") graham cracker crumb crust

Dissolve gelatin and sugar in hot water and 1/3 cup lemon juice. Chill to unbeaten egg white consistency and add lemon rind. Chill evaporated milk in refrigerator tray until soft ice crystals form around edges of tray (15 or 20 minutes). Whip until stiff, 1 minute. Add 2 tablespoons lemon juice; whip very stiff, 2 minutes or longer. Fold the whipped milk into the chilled gelatin mixture; spoon into pie shell. Chill until firm, about 2 hours.

Crust: For a 9-inch crust, mix 1 1/2 cups graham cracker crumbs, 2 tablespoons sugar and 1/4 cup melted butter; line sides and bottom of a 9-inch pie plate with the crumb mixture.

Lemon Meringue Pie

Natalie Hansen

1 (9") pie shell, baked
1 c. sugar
1/3 c. cornstarch

1 c. water
2/3 c. milk
4 egg yolks

Bake pie shell as desired. Set aside.

Combine sugar and cornstarch in 1-quart casserole. Slowly stir in water and milk. Cook in microwave on HIGH for 3 to 4 minutes, or until thickened. Stir twice during cooking time. Mix part of hot mixture into slightly-beaten egg yolks. Return all to remaining hot mixture. Cook in microwave on MEDIUM for 3 to 4 minutes, or until mixture begins to boil. Stir once during cooking time.

1/2 c. lemon juice
1 T. butter

1 tsp. lemon peel

Stir in lemon juice, butter and lemon peel until butter is melted. Pour filling into pie shell.

1/4 tsp. cream of tartar
1/2 c. sugar

4 egg whites

For meringue, beat egg whites with cream of tartar until foamy. Add sugar, one tablespoon at a time, beating until egg whites are stiff. Spread meringue over filling. Seal edges. Bake in oven at 300° until meringue is set.

Recipe from Jr. High Home Ec.

Lemon Pie

Ruby Steele

4 oz. cream cheese, softened
1 1/2 c. cold milk
2 pkg. lemon-flavored instant pie
or pudding filling

1 (8 oz.) ctn. Cool Whip
1 graham cracker pie crust

Beat cream cheese in a large bowl until smooth. Gradually beat in milk until well blended; add pudding mix. Beat for 2 minutes, or until well blended. Stir in 1/2 container of the Cool Whip. Refrigerate 3 hours. Can garnish with berries of some kind, or nutmeats.

Variation: I have tried this using other flavors of the instant pudding.

☆ Lemon Pie

Mrs. Felix Scott

1 1/2 c. sugar
1/4 c. + 2 T. cornstarch
1/4 tsp. salt
1/2 c. lemon juice
1/2 c. cold water

3 egg yolks, well beaten
2 T. butter
1 1/2 c. boiling water
1/2 tsp. lemon flavoring
1 (9") pie crust, baked

In a heavy saucepan, mix together the sugar, cornstarch and salt. Mix this well. Gradually add cold water, and then the lemon juice, then well-beaten egg yolks and the butter. Now add, gradually, the boiling water to the mixture. Put on stove and bring to a boil on medium heat and boil for 1 minute, stirring all the time. Add the lemon flavoring. Pour hot filling into crust.

MERINGUE:

3 egg whites

1/4 tsp. cream of tartar

Beat egg whites and cream of tartar. Gradually add 6 tablespoons of sugar and 3 or 4 drops of lemon flavoring. Spread on pie. Bake in a 400° oven until browned.

Little Travelers Key Lime Pie

Kris Nelson Bonk

1/3 c. lime juice (Key lime or
regular lime, bottled)
1 (14 oz.) can sweetened
condensed milk

1 (8 oz.) ctn. Cool Whip
1 (8") graham cracker crust

Combine lime juice and sweetened condensed milk. Add Cool Whip. Blend well. Pour into pie crust. Chill for about 4 hours. Serve with additional Cool Whip, if desired.

Mincemeat for Pie

Fay Jensen

1 qt. ground meat (hamburger, pork, chicken, rabbit)	2 c. meat broth
1 qt. raisins	1 tsp. salt
1 pt. currants	1 tsp. nutmeg
3 qt. chopped apples	1 tsp. cloves
1 c. brewed coffee	1 tsp. allspice
2 pt. sugar	1 tsp. cinnamon
1 c. vinegar	1/2 tsp. pepper

Boil meat until done. Grind with a food chopper. Save broth. I use all hamburger or a mixture of half hamburger with another choice of meat. Mix meat into all above ingredients and bring to a boil. Fill scalded quart jars; seal and put into "hot water bath", boiling for 30 minutes, or put into containers (amount needed for each pie) and put into freezer.

Peanut, Caramel Fudge Pie

Jodi Boysen

1 (9") baked pastry shell	1 T. margarine
2 sq. semi-sweet baking chocolate	

PEANUT LAYER:

20 caramels

1/3 c. whipping cream

1 1/2 c. salted peanuts

CHOCOLATE LAYER:

8 chocolate squares

2 T. margarine

1 c. whipping cream

2 tsp. vanilla

TOPPING:

3 caramels

5 tsp. whipping cream

1 T. margarine

In a microwave or double boiler, melt chocolate and margarine. Spread on the bottom and up the sides of the crust; refrigerate until the chocolate is set.

Peanut Layer: In a saucepan over low heat, melt caramel and cream, stirring until smooth. Remove from heat. Stir in peanuts. Spoon into pie shell; refrigerate.

Chocolate Layer: In same pan, melt chocolate and margarine. Remove from heat; let stand 15 minutes. Meanwhile, in a mixing bowl, beat cream and vanilla until soft peaks form. Carefully fold cream into chocolate mixture. Spread over peanut layer; refrigerate. Garnish with whipped cream and peanuts.

Topping: In a small saucepan, melt caramels, cream and margarine. Drizzle over pie. Refrigerate.

This is easy to make, just time-consuming. And this pie is very good!

Pecan Pie

Leona Heeren

- | | |
|---------------------------|--------------------------|
| 2 T. butter | 1/4 tsp. salt |
| 1/2 c. brown sugar | 1 c. syrup |
| 2 beaten eggs | 1 tsp. vanilla |
| 2 T. flour | 1 c. pecan halves |

Mix and pour into unbaked pie shell. Bake for 10 minutes at 450°; then reduce oven to 350° for 20 minutes.

☆ Leah's Prune Pie

Shirley Mehlman

- | | |
|----------------------------------|--|
| 1 c. sugar | 1 tsp. vanilla |
| 1 1/2 c. cream | Cooked & pitted prunes, to line |
| 3 heaping tsp. cornstarch | unbaked pie shell |

Line unbaked pie shell with prunes; pour in the sugar, cream, and cornstarch mixture that has been beaten together. Sprinkle top with cinnamon. Bake at 350° until set.

Pumpkin Pie

Barbara Turner

(Cordelene Simon's)

- | | |
|---------------------------------|----------------------------------|
| 1 1/4 c. Libby's pumpkin | 1/2 tsp. Watkins cinnamon |
| 3/4 c. sugar | 1/2 tsp. Watkins nutmeg |
| 2 T. flour | 1 egg |
| 1/2 tsp. salt | 1 1/2 c. milk |
| 1 tsp. Watkins vanilla | |

Combine sugar, flour, spices and vanilla. Add egg; stir well. Gradually stir in pumpkin and milk. Pour into pie shell. Bake at 375° for 15 minutes; then at 350° for 1 hour.

Pumpkin Pie

Ruth Brown

- | | |
|----------------------------------|----------------------------|
| 1 (No. 2 1/2) can pumpkin | 2 c. milk |
| 4 eggs | 1 tsp. vanilla |
| 1 1/2 c. sugar | 1 1/2 tsp. cinnamon |
| 2 T. flour | |

Beat eggs light. Add sugar and flour. Mix well. Add pumpkin, milk, vanilla and cinnamon. Pour into pie shells. Bake in 350° oven until knife inserted in center of pie comes out clean, about 1 hour.

"Grandma Johnson's"

Pumpkin Pie

Adah Johnson

3 extra-lg. eggs	1/2 to 3/4 tsp. nutmeg
1 (No. 303) can pumpkin	1/8 tsp. cloves
3/4 c. white sugar	2 T. oleo
Scant 1/2 c. brown sugar, lightly packed	1 (12 oz.) can evaporated milk
1/2 tsp. salt	1 tsp. vanilla
3/4 tsp. cinnamon	1 (10") unbaked pie crust

Beat eggs; add pumpkin. Mix together white and brown sugars, salt and spices. Add to pumpkin mixture. Heat oleo and milk together. Blend in vanilla; add to above ingredients. Pour into pie crust. Bake at 425° for 15 minutes. Reduce heat to 350° for 35 minutes, or until done. May serve plain or with whipped topping. Yield: 8 servings.

Pumpkin Pie Squares

Rita Taylor Bruns

LAYER 1:

1 c. flour	1/2 c. brown sugar
1/2 c. oatmeal	1/2 c. margarine

LAYER 2:

1 can pumpkin	3/4 c. sugar
2 eggs	1 tsp. cinnamon
1/2 tsp. salt	1/4 tsp. cloves
	1 can evaporated milk

LAYER 3:

1/2 c. brown sugar	2 T. margarine
	1/2 c. nuts

Layer 1: Mix together the 4 ingredients. Press into a 9x13-inch pan and bake at 350° for 15 minutes.

Layer 2: Beat together ingredients. After Layer 1 is baked, pour Layer 2 ingredients on top and bake again at 350°, for 20 minutes.

Layer 3: Mix together ingredients. After second baking, sprinkle Layer 3 mixture on and return to oven until done, about 20 minutes. Cool and serve with whipped cream.

For nuts, my family likes pecan halves, although I have used crushed walnuts.

"Ever-Ready" Peanut Butter Pie

Lila Rae Huff

1 graham cracker crust, regular
or chocolate
4 oz. cream cheese
1 c. powdered sugar
1/2 c. milk

1/3 c. crunchy peanut butter
8 oz. Cool Whip
Chocolate syrup
Chopped peanuts

Beat together the cream cheese, powdered sugar, milk and peanut butter. Fold in the Cool Whip. Pour into the crust and freeze. When ready to serve, drizzle chocolate syrup over the pie and add chopped peanuts. Yield: 6 servings.

Peanut Butter Pie

Mindy Chestnut,
Atlantic, IA

1 (3 oz.) pkg. cream cheese
1 c. powdered sugar
3 T. milk
1/2 c. peanut butter

1 (8 oz.) ctn. Cool Whip
1 tsp. vanilla extract
1 (9") chocolate wafer crust

Mix all ingredients until smooth. Pour into crust and chill for 4 hours. Garnish with crushed peanuts and grated chocolate.

Peach Cream Pie

Vera Krengel

1/4 c. flour
1 c. sugar
1 c. half & half cream

Dash of salt
1/2 tsp. almond flavoring

Slice 4 or more fresh peaches in an unbaked crust. Mix above ingredients together and pour over peaches. Bake for 10 minutes at 425°, and 40 minutes more at 350°.

Variation: Apples may be used instead of peaches.

Peaches and Cream Pie

Helen Woods

3/4 c. flour
1/2 c. milk
1 tsp. baking soda
1 egg

1/2 c. sugar
**1 (3 oz.) pkg. cook & serve vanilla
 pudding (use dry)**

Mix and put into a 10-inch pie plate. Drain 1 (29-ounce) can of sliced peaches. Arrange on top of the dough.

3 T. peach juice
1/2 c. sugar

**1 (8 oz.) pkg. cream cheese,
 softened**

Combine and spread on top of peaches.

1 T. sugar

1 tsp. cinnamon

Combine and sprinkle on top. Bake at 350° for 35 minutes.

Summer Peach Pie

Becky Vais

1 c. sugar
1 c. water

3 T. cornstarch
1/4 c. white corn syrup

Cool; add 2 cups fresh peaches. Put into baked pastry or graham cracker crust. Top with Cool Whip.

Glazed Peach Pie

Marcia Rabe

7 peaches
1 c. sugar
1/2 c. water

3 T. cornstarch
1 T. butter
Salt

Crush 3 peaches; combine with sugar (may be done in blender). Combine salt, cornstarch, water and butter with peaches. Cook over medium heat until thick and clear, stirring constantly. Cool. Slice remaining peaches and arrange on bottom of baked pie shell. Pour cooked mixture over peaches. Chill.

Streusel Cream Peach Pie

Judy Neighbors

Make pastry for 1 (9-inch) one-crust pie. Arrange in pastry-lined pie pan, 4 cups quartered fresh, peeled peaches (8 to 10).

Sprinkle over peaches:

1/2 c. sugar

2 T. flour

1/2 tsp. nutmeg (grated whole is very good)

Beat together:

1 egg

2 T. cream or whole milk

Pour over peaches and sugar.

Mix until crumbly:

1/4 c. brown sugar

1/4 c. soft butter or margarine

1/2 c. flour

Sprinkle crumb mixture over fruit in pie pan. Bake at 425° until browned, about 35 to 45 minutes. Serve slightly warm. Top with ice cream.

☆ French Red Raspberry Glacé Pie

Mrs. Roy Parker

Make baked pie shell of desired size, 8- or 9-inch. Cool.

**1 qt. berries, washed & drained
(divided use—reserve 1/2 c. of
the most-perfect, whole berries
for top)**

2/3 c. water

1 c. sugar

3 T. cornstarch

1/3 c. water

**1 (3 oz.) pkg. cream cheese,
softened**

Boil 1 cup of the berries and 2/3 cup water; simmer together for 3 minutes. Blend sugar, cornstarch and 1/3 cup water; add to boiling mixture. Boil 3 minutes, stirring constantly. Cool. Spread the cream cheese on the bottom of the cooled pie shell. Put 2 to 2 1/2 cups of berries in the baked pie shell. Cover with the cooked mixture and top with 1/2 cup of the most-perfect berries, whole. Refrigerate until firm. Garnish and serve with sweetened, whipped cream.

Variation: Follow same recipe for Strawberry Glacé Pie.

Sour Cream Raisin Pie

Mary Lou Kraus

1 egg or 2 egg yolks, slightly
beaten
1 c. sour cream or buttermilk
1 T. vanilla
3/4 c. sugar
2 T. flour

3/4 tsp. cinnamon or allspice
1/2 tsp. nutmeg
1/4 tsp. salt
2 c. raisins
1 (9") unbaked pie shell

Combine the first 3 ingredients. Stir in sugar, mixed with flour, spices and salt. Add raisins. Pour into pastry-lined pan. Bake at 450° for 10 minutes; then reduce heat to 350° and bake for 30 to 35 minutes longer, or until crust is browned. Serve slightly warm.

Sour Cream Raisin Pie

Faye Nelsen

1 c. raisins, boiled until tender in
1/2 c. water

Add 1/2 cup sugar, 1 cup sour cream, 3 tablespoons flour, yolk of 2 eggs, pinch of salt, cinnamon, cloves, nutmeg and 1 teaspoon of vanilla. Mix and boil all together until thick. Pour into baked pie crust. Cover with beaten egg whites, and brown.

Genevieve's Sour Cream Raisin Pie

Pauline Christensen

1 c. sour cream
1/2 c. chopped raisins
1/2 tsp. cinnamon
1/4 tsp. cloves

Pinch of nutmeg
1 c. sugar
2 eggs, beaten
2 T. cornstarch

Mix in order given. Pour into unbaked pie crust. Bake in a slow oven until custard is set.

Raisin Cream Pie

Ruby Steele

1 1/2 c. milk
3 T. flour
1/2 c. margarine
Vanilla

1 c. sugar
3 egg yolks
1 c. raisins
1 baked pie crust

Mix together and boil until thickened. Pour into baked pie crust. Top with Cool Whip or meringue.

Mom's Raisin Cream Pie

JoAnn Poepppe

1 1/4 c. raisins
Salt

Water

Add water to raisins to cover and simmer until soft.

1/2 c. sugar
3 T. flour
2 eggs, separated

1/2 c. cream or milk
Butter

Add milk to sugar and flour. Add to cooked raisins. Stir in egg yolks. Cook on low until thick. If it gets too thick, add more milk. Add a dab of butter. Pour into a baked 8-inch pie shell.

Beat egg white with 4 tablespoons sugar and spread over. Bake at 350° to 375° until browned. Yield: 1 small pie.

A Gregory family favorite. My brother and I fight over the last piece.

Sour Cream Raisin Pie

Connie Turner

1 c. sugar
1/4 tsp. nutmeg
1/2 heaping tsp. cinnamon
2 T. sour cream

1/3 c. cornstarch
3 egg yolks
2 3/4 c. milk

Mix all ingredients and microwave for 3 minutes; stir. Cook again for 3 minutes and stir. Cook for 3 more minutes. Pour into prepared pie shell. Cover with meringue. Bake for 25 to 30 minutes at 350°.

This recipe came from Bob's Downtowner!

Rhubarb Custard Pie

Connie Turner,

In Memory of Velma McLaughlin

1 unbaked pie shell
3 to 3 1/2 c. rhubarb, chopped
1 1/2 c. sugar
3 eggs

1/4 c. half & half
Dash of salt
1 T. flour

Mix all ingredients, except flour. Sprinkle flour on bottom of pie crust. Pour mixture into shell. Bake at 375° for 1 hour.

This recipe originally came from the Amana Colonies.

Rhubarb Custard Pie

Leola Larsen

2 1/2 c. rhubarb
1 to 1 1/4 c. sugar
3 T. flour
1/8 tsp. salt

2 eggs
3/4 c. evaporated milk
1 tsp. vanilla
1 (9") unbaked pie crust

Cut rhubarb fine. Combine sugar, flour and salt. Stir into rhubarb. Beat eggs; add evaporated milk and vanilla. Stir into rhubarb mixture. Pour into pie crust. Bake for 10 to 15 minutes at 425°. Reduce heat to 350° and bake about 45 minutes longer. Yield: 6 servings.

Rhubarb Sour Cream Pie

Linda Marek

1 (9") baked pie crust
3 egg yolks
1 c. + 2 T. sugar

2 T. flour
2 c. chopped rhubarb
1 c. sour cream

MERINGUE:
3 egg whites
1/4 tsp. salt

4 T. sugar
1/4 tsp. cream of tartar
1/4 tsp. vanilla

Combine egg yolks, sugar, flour, rhubarb and sour cream. Cook in a double boiler until thick; pour into pie shell and top with meringue. Beat egg whites and salt until frothy. Beat in sugar blended with cream of tartar, one tablespoon at a time, until stiff and glossy. Add vanilla. Bake at 325° for 15 minutes, or until golden brown.

The cream of tartar helps prevent "weeping" of the meringue.

☆ Rhubarb Pie

In Memory of Edith Kline

2 c. cubed rhubarb
1 c. sugar
2 T. flour

3 eggs
1 level T. butter

Mix dry ingredients. Pour over rhubarb. Mix unbeaten egg yolks. Let stand for 1/2 hour, stirring occasionally. Pour into unbaked pie shell and bake at 350° until crust is browned and filling soft. Top with meringue of the egg whites, and brown.

☆ Party Rhubarb Pie

In Memory of Effie Duff

1 baked pie crust
2 c. diced rhubarb
1 c. sugar
1 pkg. strawberry Jello

1 T. lemon juice
1 c. Carnation milk, chilled
Whipped cream, for topping

Combine rhubarb and sugar; cook slowly until tender. Add Jello. Stir gently to dissolve; cool. Add lemon juice; whip chilled milk until thick enough to hold peaks. Fold in rhubarb mixture. Pour into crust and chill. When serving, add whipped cream to each piece.

Rhubarb Cream Pie

Jolene Nelsen

2 c. rhubarb, cut up
1 heaping c. sugar
2 T. flour

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

Mix sugar, egg yolks, flour and milk together. Mix with rhubarb. Put into unbaked pie shell. Bake at 375° until custard is about set. Beat the 2 egg whites and 3 tablespoons sugar for the meringue. Spread on top and bake until browned.

Rhubarb Cream Pie

Jolene Nelsen

2 c. rhubarb, cut up
1 heaping c. sugar
2 T. flour
1/2 c. milk

2 egg yolks
1 tsp. vanilla
2 egg whites
3 T. sugar

Mix sugar and flour; add milk and egg yolks. Mix well. Pour this over cut rhubarb and mix well. Pour into a 9-inch unbaked pie shell. Bake in 375° oven until custard is mostly set. Beat the 2 egg whites with 3 tablespoons sugar until stiff. Spread on top of rhubarb filling and bake until browned.

Rhubarb Cream Pie

Shari Petersen

2 c. cut-up rhubarb
1 c. cream

1/2 c. sugar
2 heaping T. flour

PIE CRUST:

3 c. flour
1 c. lard
1 tsp. salt

1 egg, beaten
1 tsp. vinegar
6 T. water

Pie Crust: Cut together flour, lard and salt. Mix together in small bowl: egg, vinegar and water. Add to flour and lard mixture, mixing only enough to hold together. Cut in fourths and roll out. Yield: crust for 2 (2-crust) pies.

Filling: Mix together first 4 ingredients and put in a double-crust pie shell. Bake at 425° for 15 minutes, then at 400° for 25 to 30 minutes.

This is very good. I have gotten a lot of compliments on my pie.

Rhubarb Swirl Pie

Joanne Christensen

3 c. rhubarb
3/4 c. sugar
1 (3 oz.) box strawberry Jello
1 sm. box instant vanilla pudding
1 1/2 c. milk

Vanilla
Strawberry flavoring
8 oz. Cool Whip
1 graham cracker crust

Mix chopped rhubarb and sugar; let stand for 1 hour. Simmer for 15 minutes. Stir in strawberry Jello. Cool until syrupy. Mix instant pudding with milk. Mix pudding and flavorings with rhubarb mixture. When thick, add Cool Whip and swirl together in a graham cracker crust.

Impossible Rhubarb Pie

Enid Lou (Burns) Gillahan

1/2 stick butter
4 eggs
3/4 c. sugar
1/2 c. flour
2 c. milk

1 tsp. vanilla
Dash of salt
2 c. rhubarb, chopped
1/2 c. sugar
1 tsp. cinnamon

Put first 7 ingredients in blender. Blend on high speed for 30 seconds. Pour into deep-dish pie pan. (I use an 8x8-inch square baking dish.) Mix the 2 cups chopped rhubarb with the 1/2 cup sugar. Cinnamon or nutmeg may be added for flavor as you wish. Pour this mixture over the first mixture. Bake in a 350° oven for 45 minutes.

Strawberry Pie

Linda Warriner

1 qt. strawberries
2 c. Cool Whip
8 oz. cream cheese

3/4 c. sugar
1 scant tsp. vanilla

Mix cream cheese, sugar and vanilla. Add Cool Whip and strawberries. Put into graham cracker crust and freeze.

Grandma's Strawberry Pie

Kim Kopp

1 qt. fresh strawberries

GLAZE:

1 c. sugar
1 c. water
1 T. butter

2 rounded T. cornstarch
2 T. Jello powder
A few drops red food coloring

PIE CRUST:

1 stick oleo, melted

1 c. flour
1 T. sugar

Clean and stem strawberries. Set aside.

Glaze: Heat sugar, water, butter and cornstarch until clear and thickened. Add the Jello and food coloring. Stir; cool.

Pie Crust: Mix melted oleo, sugar and the flour. Pat into pie plate. Bake in 350° oven for 10 to 15 minutes, or until nicely browned. Let cool.

Put berries in pie plate. Pour thickened mixture over berries and refrigerate. Serve with Cool Whip.

Strawberry Pie

Carolyn Steele,
Atlantic, IA

1 (3 oz.) pkg. strawberry Jello

Add:

1 1/4 c. boiling water

Add:

1 pt. (2 c.) vanilla ice cream

Stir until ice cream is melted--takes awhile. Put into refrigerator until it sets up, about 3 minutes. Add 2 cups sliced fresh strawberries. Pour into pie shell and refrigerate until ready to use.

Mile-High Strawberry Pie

Gloria Turner

10 oz. frozen strawberries

1 c. sugar

2 egg whites, unbeaten

2 tsp. lemon juice

1 c. heavy cream, whipped

Put first 3 ingredients in a large mixing bowl. Beat for 15 minutes at high speed. Fold in whipped cream. Spoon into crusts. Freeze.

ALTERNATE CRUST:

1/2 c. butter

1/4 c. brown sugar

1 c. flour

1/2 c. chopped pecans

Combine and crumble on ungreased cookie sheet at 400° until golden brown, about 10 to 12 minutes. Save 1/3 cup for topping. May be put in bottom of a 9x13-inch pan.

Strawberry Pie

Darlene Armstrong

1 (3 oz.) pkg. strawberry Jello

1 qt. fresh strawberries

1 (3 3/4 oz.) pkt. instant vanilla pudding mix

1 (8 oz.) ctn. Cool Whip

2 c. water

1 (9") graham cracker pie crust
(boughten one or make your own)

Add Jello to lukewarm water and stir. Microwave for 3 1/2 minutes on HIGH. Stir well. Cool; add pudding mix and Jello and pour over strawberries that have been placed in graham cracker crust. Refrigerate. Top with whipped topping before serving.

Strawberry Pie

Doris Newell

1 (4 serving-size) pkg. strawberry Jello

2/3 c. boiling water

1/2 c. cold water & enough ice to make 1 c.

1 (8 oz.) pkg. whipped topping

1 1/2 to 2 c. chopped fresh strawberries

1 (9") prepared graham cracker crumb crust

Stir boiling water into Jello in a large bowl until completely dissolved. Mix cold water and ice cubes; add to Jello, stirring until thickened. Remove any remaining ice. Stir in whipped topping with wire whisk until smooth. Mix in strawberries. Refrigerate for 15 to 20 minutes, or until mixture is thick and will mound. Spoon into crust. Refrigerate for 4 hours. Garnish as desired. Yield: 8 servings.

Light and easy, but so good.

Soda Cracker Pie

Kay (Steele) Hansen

16 small soda crackers
3 egg whites
1 c. sugar

1/4 tsp. baking powder
1/2 c. pecans
1 tsp. vanilla

Crush soda crackers fine; add 1/4 teaspoon baking powder and pecans. Beat egg whites until stiff; gradually add sugar and vanilla. Beat well. Fold in crushed soda cracker mixture. Spread in a well-buttered pie pan and bake for 30 minutes at 325°. Add fruit of your choice and top with whipped cream.

A recipe from Grandma Grace Hansen. A favorite with fresh peaches!

Streusel Cream Pie

Virginia Kloppenburg

1 unbaked pie shell
1 egg
2 T. cream

1 can sliced peaches, or can use
fresh ones

TOPPING:
1/4 c. brown sugar

1/2 c. flour
1/4 c. soft butter

Put peach slices in pie shell. Mix the egg and cream; pour over the peaches. Mix topping ingredients and sprinkle on top. Bake in 375° oven for about 1 hour.

Zucchini Pie

Eric Watson

(Tastes like apple)

4 c. zucchini
1 1/2 tsp. cream of tartar
1 T. lemon juice
1 1/4 c. sugar
1 T. butter, to dot on top

Dash of salt
2 T. flour
Dash of nutmeg
1 1/2 tsp. cinnamon
1 unbaked pie shell

TOPPING:
1 stick margarine

1/2 c. sugar
1 c. flour

Peel zucchini; cut lengthwise. Scoop out seeds; slice to resemble apple pie slices. Cook zucchini 10 minutes in a small amount of water. Drain. Add cream of tartar, salt, flour, lemon juice, nutmeg, sugar and cinnamon. Put this into unbaked pie shell. Dot with the 1 tablespoon margarine. Mix topping ingredients until crumbly; sprinkle over top of pie. Bake at 375° for about 45 minutes.

Dietetic

Sugar-Free Apple Pie

Helen Lou Westphal

1 (9") unbaked top & bottom pie crust
4 c. peeled & sliced apples (sweet variety are best)
1/2 c. frozen apple juice, undiluted

1 1/2 to 2 tsp. Minute Tapioca, flour or cornstarch
1 tsp. cinnamon, nutmeg or apple pie spice

Mix all ingredients together and pour into pastry shell. Dot with butter. Top with second crust. Seal and cut slits in crust. Bake at 425° for 15 minutes, then at 375° for 40 to 45 minutes. Yield: 8 servings.

Nutritional Information Per Serving: 200 calories, 1 1/2 fruit, 1 bread, 2 fat.

Sugarless Apple Pie

Norma (Sisler) Holter,

In Memory of Bob Sisler

6 med. Red Delicious apples, sliced
1 (6 oz.) can unsweetened frozen apple juice

1 1/2 T. cornstarch
1/3 c. water
1 tsp. cinnamon
3 T. butter

Put apples and juice into large pan; boil, covered, for 5 minutes. Dissolve cornstarch in water; put in apple mixture. Bring to a boil on low heat and boil for 10 to 15 minutes, until apples are tender. Fill unbaked crust and put top crust on. Bake at 350° for 45 minutes. Baste with melted butter after baking.

Sugarless Apple Pie

Barbara A. Harris

3 T. cornstarch
1 T. margarine
5 lg. Delicious apples
Crumb topping

1 (6 oz.) can frozen apple juice
1 tsp. cinnamon
1 unbaked pastry pie crust

Dissolve cornstarch in apple juice. Cook until juice thickens. Stir constantly. Remove from heat; add margarine and cinnamon. Peel apples. Mix sliced apples with thickened juice and pour into unbaked pastry pie crust. Cover with crumb topping. Bake at 350° until done.

Cherry Pie

without Added Sugar

Barbara A. Harris

Pastry for 1 double-crust 9" pie
 12 1/2 tsp. Equal for recipes, or
 42 pkt. Equal sweetener
 4 tsp. cornstarch
 5 to 7 drops red food coloring

2 (16 oz.) pkg. frozen, no-sugar-
 added, pitted cherries
 4 tsp. all-purpose flour
 1/4 tsp. ground nutmeg

Thaw cherries completely in strainer set in a bowl. Reserve 3/4 cup cherry juice. Mix Equal, flour, cornstarch and nutmeg in small saucepan; stir in cherry juice. Heat to boiling over medium heat, stirring constantly; boil and stir for 1 minute. Remove from heat and stir in cherries. Stir in food coloring. Roll 1/2 of pastry on floured surface into circle 1-inch larger than inverted 9-inch pan. Ease pastry into pan. Pour cherry mixture into pastry. Roll remaining pastry on floured surface to 1/8-inch thickness. Cut into 10 to 12 strips, 1/2-inch wide. Arrange pastry strips over filling and weave into lattice design. Trim ends of lattice strips; fold edge over lower crust. Seal and flute edge. Bake in preheated 425° oven until pastry is browned, 35 to 40 minutes. Cool on wire rack.

Low-Sugar Apple Crisp

Lyle Scholl

Blend:

1/2 c. flour
 1/2 c. oatmeal

1/2 stick margarine
 1/2 c. brown sugar

Slice apples to fill an 8x8-inch pan (approximately 6 cups).

1/4 c. white sugar
 1 tsp. cinnamon

1/8 tsp. nutmeg

Bake for 1 hour at 375°.

☆ Diabetic Lemon Chiffon Pie

Mrs. Harold Waters,
Wiota, IA

Filling: Soak 1 tablespoon gelatine in 1/2 cup cold water.

Mix:

2 beaten egg yolks

1/2 tsp. grated lemon peel

1/4 c. lemon juice

1 T. liquid Sucaryl

Sprinkle of salt

2 drops yellow food coloring

Cook over low heat; add gelatine. Cool.

Beat together:

1/3 c. dry milk

1/3 c. ice water

1 T. lemon juice

Add to above. Pour into baked shell. Let set.

Sugarless Pineapple Pie

Alberta Heckman-Lees

Crush 1 package of graham crackers and add 1/4 cup margarine; mix together and press into a 9-inch pie plate. (May save a little back for topping.) Bake for 8 minutes in 375° oven. (May use an 8-inch square baking dish.) Let cool awhile.

Mix the following in a bowl:

1 (20 oz.) can crushed,
unsweetened pineapple in own
juice

1 (8 oz.) ctn. sour cream

1 pkg. instant sugarless French
vanilla (or plain vanilla) pudding
mix

Pour into crust; chill. Crumbs may be used for topping before chilling, or later top with Cool Whip.

Note: Double for a 9x13-inch pan. Use 1 stick margarine for double recipe.

☆ Diabetic Pumpkin Pie

Mrs. Harold Waters,
Wiota, IA

Beat 2 eggs.

Add:

1 T. liquid Sucaryl

1 tsp. flour

2 tsp. cinnamon

1/2 tsp. nutmeg

1/2 tsp. ginger

1/2 tsp. cocoa (to give it a little
darker color--it won't taste)

Pinch of salt

1 1/2 c. pumpkin

1 1/2 c. milk

Pour into pie shell and bake.

☆ **Diabetic Frosty Pumpkin Pie** Rosa Dreier

1 c. canned pumpkin	1/2 tsp. ginger
1/2 c. Brown Sugar Twin	1/2 tsp. nutmeg
1/2 tsp. salt	1 qt. vanilla ice cream (diabetic)
1/2 tsp. cinnamon	

Combine and mix pumpkin, sugar and spices. Stir in softened ice cream and stir enough to mix well and still be fluffy. Put into graham cracker crust. Put a few crumbs on top. Garnish with diabetic whipped topping. Put into freezer.

Sugar-Free, No-Bake Rhubarb Pie

Ruth Brown

3 c. cut-up rhubarb	1 pkg. sugar-free instant vanilla pudding
1 pkg. sugar-free strawberry Jello	1 1/2 c. milk

Put cut rhubarb in pan and heat on medium heat until done. Add strawberry Jello and stir to dissolve. Cool. Make instant vanilla pudding with the milk. When rhubarb is cool, fold into pudding. Pour into graham cracker crust. Chill.

A good treat on a hot day.

Healthy Rhubarb Dessert

Millie Holaday

3 c. finely-chopped rhubarb	8 oz. lite Cool Whip
1 (3 oz.) pkg. sugar-free strawberry Jello mix	1 (4 oz.) pkg. instant sugar-free vanilla pudding mix
1/2 tsp. vanilla	1 1/2 c. low-fat milk
1/4 c. water	1 (8") graham cracker crust

Combine rhubarb, Jello, vanilla and water. Cook until tender; cool. Mix pudding and milk; add Cool Whip. Add rhubarb mixture. Pour on crust; chill well before serving.

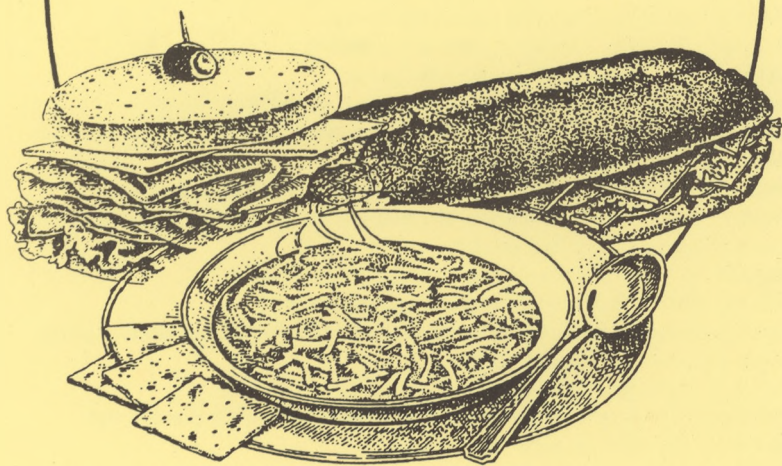
Sugar-Free Strawberry Pie

Barbara A. Harris

1 (9") baked pie shell	4 c. sliced or whole fresh strawberries, washed & hulled
1 sm. box sugar-free vanilla pudding	1 (3 oz.) box sugar-free strawberry Jello
2 1/2 c. cold water	

Combine pudding, Jello and water. Stir over medium heat until mixture comes to a full boil. Remove from heat. Cool in refrigerator until slightly thickened. Arrange strawberries in pie shell. Pour cooled mixture over berries. Chill until set. Serve with whipped cream.

Salads, Soups & Sandwiches



**SALADS, SOUPS
& SANDWICHES**

Parents' Glossary Of Kids' Kitchen Terms

Appetizing: Anything advertised on TV.

Boil: The point a parent reaches upon hearing the automatic "yuk" before a food is even tasted.

Casserole: Combination of favorite foods that go uneaten because they are mixed together.

Chair: Spot left vacant by mid-meal bathroom visit.

Cookie (Last One): Item that must be eaten in front of a sibling.

Crust: Part of a sandwich saved for the starving children of: China, India, Africa or Europe (check one).

Desserts: The reason for eating a meal.

Evaporate: Magic trick performed by children when it comes time to clear the table or wash dishes.

Fat: Microscopic substance detected visually by children on pieces of meat they do not wish to eat.

Floor: Place for all food not found on lap or chair.

Fork: Eating utensil made obsolete by the discovery of fingers.

Fried Foods: Gourmet cooking.

Frozen: Condition of children's jaws when spinach is served.

Fruit: A natural sweet not to be confused with dessert.

Germs: The only thing kids will share freely.

Kitchen: The only room not used when eating crumbly snacks.

Leftovers: Commonly described as "gross".

Liver: A food that affects genes, creating a hereditary dislike.

Lollipop: A snack provided by people who don't have to pay dental bills.

Macaroni: Material for a collage.

Measuring Cup: A kitchen utensil that is stored in the sandbox.

Metric: A system of measurement that will be accepted only after forty years of wandering in the desert.

Napkin: Any worn cloth object, such as shirt or pants.

Natural Food: Food eaten with unwashed hands.

Nutrition: Secret war waged by parents using direct commands, camouflage, and constant guard duty.

Plate: A breakable Frisbee.

Refrigerator: A very expensive and inefficient room air conditioner.

Saliva: A medium for blowing bubbles.

Soda Pop: Shake 'n Spray.

Table: A place for storing gum.

Table Leg: Percussion instrument.

Thirsty: How your child feels after you've said your final "goodnight".

Vegetable: A basic food known to satisfy kids' hunger - but only by sight.

Water: Popular beverage in underdeveloped countries.

Salads, Soups & Sandwiches

Salads

Buttermilk Salad

Barb Jessen

1 (15 1/2 oz.) can crushed
pineapple
2 (3 oz.) pkg. apricot Jello

1 (8 oz.) ctn. Cool Whip
2 c. buttermilk

Bring to a boil, the juice of 1 can of crushed pineapple. Add apricot Jello. Stir until dissolved. Add pineapple; let cool. Add Cool Whip and beat well. Add 2 cups buttermilk.

Very simple, but delicious!

24-Hour Salad

Gloria Turner

1 can white cherries or Tokay
grapes, drained
2 cans mandarin oranges, drained

2 c. pineapple tidbits, drained
2 c. mini marshmallows

DRESSING:
2 beaten eggs
4 T. sugar

4 T. lemon juice
2 T. butter
8 oz. Cool Whip

Cook eggs, sugar and lemon juice over low heat, stirring constantly, until thick. Stir in butter and chill. Combine fruits and marshmallows. Add cooled dressing and Cool Whip. Fold carefully. Chill overnight or 24 hours. Yield: 10 to 12 servings.

This is quite versatile. I have used fruit cocktail in place of oranges and pineapple. Any mixture of canned fruits, drained well, will do. Enjoy!

☆ Glorified Rice Salad

Mrs. Meta Miller

1 (9 oz.) can crushed pineapple
2/3 c. precooked rice (pkg.)
2/3 c. water
1/2 tsp. salt

1 1/2 c. colored marshmallows
1 diced banana
2 tsp. lemon juice
1 c. whipped cream

Drain pineapple; reserve syrup. In saucepan, combine rice, water, syrup and salt. Mix just to moisten rice. Bring quickly to a boil; cover and simmer for 5 minutes. Remove from heat and let stand 5 minutes. Add marshmallows, pineapple, banana and juice. Cool and fold in whipped cream. Chill.

Blueberry Salad

Thelma (Pieper) Grandia

2 pkg. raspberry Jello (if hard to find, use black cherry Jello)
1 1/2 c. boiling water

1 can blueberry pie filling
1 1/2 can crushed pineapple, juice & all

Prepare the above ingredients and let set. May be served with Cool Whip.

Pistachio Salad

Anna Wedemeyer

1 pkg. dry instant pistachio pudding
1 (8 oz.) ctn. Cool Whip

1 (20 oz.) can crushed pineapple, undrained
1/2 pkg. mini marshmallows

Combine all ingredients. Spread in a 9x12-inch cake pan. Chill several hours before serving.

Cottage Cheese Salad

Anna Wedemeyer,

In Memory of Jolene Wedemeyer Ulmen

Put 1 pint cottage cheese in a bowl and sprinkle any flavor of dry Jello over this; mix. Drain 1 can of pineapple and fruit cocktail. Add to cottage cheese and mix. Lastly, add 1 pint of Cool Whip.

Three-Layer Pretzel Salad

LaRue Wheelock

LAYER 1:

1 c. crushed pretzels

1 1/2 T. sugar

1/3 stick margarine, melted

Mix; press into an 8-inch pan. Bake at 350° for 10 minutes. Cool.

LAYER 2:

8 oz. cream cheese

1/2 c. sugar

1 sm. ctn. Cool Whip

Spread on Layer 1; let set.

LAYER 3:

1 pkg. strawberry Jello

1 c. boiling water

1 pkg. frozen strawberries

Dissolve Jello in water. Stir in berries and partially set. Pour on Layer 2.

Pink Salad

LaRue Wheelock

1 (3 oz.) pkg. strawberry gelatin,
or red gelatin

1 (No. 2) can crushed pineapple

1 (12 oz.) ctn. cottage cheese

1 (8 oz.) ctn. Cool Whip

Heat pineapple until very hot; dissolve gelatin in it. Cool. Add cottage cheese and Cool Whip. Put in Jello mold or serving dish. Chill until set. (By adding gelatin to crushed pineapple, the pieces of pineapple turn bright pink and very attractive.)

Keeps well in refrigerator.

Christmas Salad

Vera Krengel

1 (3 oz.) pkg. raspberry gelatin

1 c. hot water

1/2 c. cold water

1 sm. orange, cut in chunks

1/2 c. pineapple chunks

1 can cranberry sauce (whole or
jellied)

1/4 c. chopped walnuts

Dissolve gelatin in hot water. Add cold water. Chill until partially thickened. Add orange, pineapple, cranberry sauce and nuts.

Note: I usually double all ingredients, except the cranberry sauce.

Christmas Jello Salad

Linda Marek

1 (3 oz.) pkg. lime Jello
 1 (3 oz.) pkg. lemon Jello
 1 (3 oz.) pkg. cream cheese
 1/2 c. mayonnaise
 1/2 pt. whipping cream or Cool Whip

1 (16 oz.) can crushed pineapple
 Reserved juice from pineapple
 1 pkg. mini marshmallows
 1 (8 oz.) pkg. cream cheese
 1 (3 oz.) pkg. raspberry Jello

Mix lime Jello with 1 cup hot water. Add 3/4 cup cold water. Pour into a 9x13-inch pan and let set in refrigerator.

Drain juice from pineapple and add enough water to make 2 cups; bring to a boil in a large saucepan. Remove from heat; add lemon Jello and stir until dissolved. Add marshmallows; stir until melted. Let cool. Add well-drained pineapple to aid in cooling. Cream mayonnaise and cream cheese; fold into lemon mixture, along with whipped cream. When lime Jello is set, pour lemon Jello mixture over it and let set completely.

Dissolve raspberry Jello in 1 cup hot water. Add 3/4 cup cold water and pour over second layer. Chill until set.

Note: Makes a large salad--be sure to use a large enough pan.

Frosted Cranberry Salad

Gloria Turner

1 (20 oz.) can crushed pineapple,
 drained (save juice)
 2 (3 oz.) pkg. lemon Jello
 7 oz. ginger ale or 7-Up

1 (1 lb.) can jellied cranberry sauce
 1 sm. ctn. Cool Whip
 8 oz. cream cheese, softened
 Pecans

Add enough water to reserved pineapple juice to make 1 cup. Heat to boiling and dissolve Jello in hot juice. Cool. Stir in ginger ale or 7-Up. Chill until partially set in a 9x9- or 7x11-inch pan. Blend pineapple and jellied cranberry sauce; fold into gelatin. Chill until firm. Combine Cool Whip and cream cheese together. Frost top of salad. Sprinkle with pecans.

Cranberry Delight

Connie Rana Scarlett

1 box raspberry Jello
 8 oz. Cool Whip

1 can whole cranberry sauce
 2 sliced bananas

Mix well and chill.

Cranberry Salad

Alberta Heckman-Lees

1 c. boiling water
1 pkg. lemon Jello
1 pt. cranberries

1/2 c. water
1/2 c. sugar
1/2 c. (or more) celery

Cook cranberries in 1/2 cup water for 8 minutes, or until they have popped; add sugar. Put through a sieve or leave whole. Cool. Dissolve Jello in boiling water; when cool, add cranberries and celery. Pour into mold. A small can of crushed pineapple may be added.

This is my old family recipe I've used since 1942. Recipe came from A Modern Kitchen Guide, compliments of Allis-Chalmers Manufacturing Co., East Third and Vine St., Des Moines, IA.

Cranberry Salad

Marian Johnson

1/2 lb. cranberries
1 c. diced celery or carrots
2 oranges
3 apples

2 c. sugar
2 pkg. cherry Jello
3 c. boiling water
1/2 c. nutmeats

Grind cranberries, celery, oranges and apple; add sugar and mix well. Let stand. Dissolve Jello in water. Chill until partially set. Add fruit mixture. Chill until firm. Yield: 12 servings.

Cranberry Sauce

JoAnn Poepppe

1 lb. cranberries
2 c. sugar

2 c. water

Wash and drain cranberries. Put together water and sugar. Boil 4 minutes. Add cranberries; boil 20 minutes. Stir often.

This sets up to a jelly-like consistency. This is my mother-in-law's recipe and a favorite of mine. She made it quite often when I visited, even though it wasn't the holidays.

Lemon Salad

Jolene Nelsen

2 (3 oz.) boxes lemon Jello
1 (21 oz.) can crushed pineapple,
drained

14 lg. marshmallows, cut
3 bananas

TOPPING:

1 egg
Pineapple juice & water to make
1 c.
2 T. flour

1/2 c. sugar
2 T. butter
1 pkg. Dream Whip, or 2 c. Cool
Whip
Grated Colby cheese

Make Jello per directions; add pineapple, marshmallows and sliced bananas. Refrigerate until set. Cook egg, pineapple juice, water, flour, sugar and butter until thick. Cool completely. Fold in Cool Whip and spread on Jello. Top with shredded cheese. Refrigerate again.

Green Buttermint Salad

Mary Brenton

1 (13 oz.) can crushed pineapple
1 (6 oz.) pkg. lime Jello
1 (10 oz.) pkg. mini marshmallows

1 pkg. buttermints
1 lg. ctn. Cool Whip

Mix pineapple, Jello and marshmallows. Crush mints and add to Jello mixture. Fold in Cool Whip. Freeze in a 9x13-inch pan.

Note: Can add a few drops of green coloring, if needed.

Mandarin Orange Salad

Jane Parker Foster

1 (3 oz.) box orange Jello
1 sm. box vanilla instant pudding
1 sm. box regular tapioca pudding
2 1/2 c. hot water

1 (8 oz.) ctn. whipped topping,
thawed
2 cans mandarin oranges, drained,
or 1 can oranges & 1 can
pineapple, drained

Boil first 4 ingredients for 1 minute, or until clear or dissolved. Cool. Stir in fruit. Fold in whipped topping. Refrigerate.

Orange Tapioca Salad

Helen (Kopp) Daume

2 boxes vanilla tapioca pudding
1 box orange Jello
3 c. cold water

1 sm. ctn. Cool Whip
2 sm. can pineapple tidbits, drained
1 can mandarin oranges

Dissolve Jello and pudding mix in cold water. Bring to a boil. Set aside to cool. Add Cool Whip, pineapple and oranges. Refrigerate.

This makes a large, tasty salad. Keeps well.

Orange Deluxe Salad

Lisa Allsup

2 (3 oz.) pkg. orange gelatin
1 (3 to 6 oz.) pkg. vanilla pudding
3 c. hot water
2 c. Cool Whip

1 (20 oz.) can crushed pineapple,
drained
2 (11 oz.) cans mandarin oranges,
drained

Put gelatin, pudding and hot water into saucepan. Mix well. Boil for 5 minutes. Add pineapple, whipped topping and oranges to mixture. Pour into a 9x13-inch pan. Chill until firm.

Orange Jello Salad

Carol Hobbs Hanson

2 (3 oz.) pkg. vanilla tapioca
pudding (use as it comes from
box)
2 1/2 c. boiling water

1 (3 oz.) pkg. orange Jello
2 sm. cans mandarin oranges,
drained
1 (8 oz.) ctn. Cool Whip

Mix first 3 ingredients (pudding, boiling water and Jello) and cool in refrigerator until thick, in a large bowl. Fold in mandarin oranges and Cool Whip. Chill until set.

Good salad with most meals, or add more fruit and use for dessert.

Orange Salad

Mary Brenton

1 sm. pkg. orange Jello
1 sm. pkg. vanilla pudding, cooked
kind
1 sm. pkg. tapioca pudding, cooked
kind

1 sm. can crushed pineapple
1 can drained mandarin oranges
1 lg. ctn. Cool Whip

Drain fruit; save juice. Add enough water to make 3 cups liquid. Boil Jello, puddings and liquid together; cool. Add fruit and Cool Whip.

Orange Gelatin Salad

Jan Christensen,

Marilyn Basquin

2 (3 oz.) pkg. orange Jello
 2 c. hot water
 1 pt. orange sherbet
 1/2 pt. heavy cream, whipped

2 cans mandarin oranges, drained
 (save juice)
 1 tsp. lemon juice

Dissolve gelatin in hot water; add juice of oranges and sherbet. Chill until mixture begins to thicken; add whipped cream, oranges and lemon juice. Chill in a 9x13-inch pan until firm. Yield: 14 servings.

Sweet Cherry Salad

Mrs. Harry (Helen) Dressler

2 (16 oz.) cans pitted dark sweet
 cherries, undrained
 1 (6 oz.) pkg. cherry Jello

1/4 c. port or other sweet red wine
 1/3 c. chopped pecans

Drain cherries and reserve liquid. Cut cherries in half. Add enough water to measure 2 1/2 cups. Bring liquid to a boil; remove from heat. Add Jello and stir until dissolved. Chill to consistency of unbeaten egg white. Fold in cherries and nuts. Pour into mold and chill until firm. Yield: 10 servings.

Cherry Jello

Linda Firebaugh

2 c. hot water
 1 c. cold water

1 can cherry pie filling
 2 boxes cherry Jello

TOPPING:
 1 T. mayonnaise

1 c. Cool Whip
 1/2 jar marshmallow creme

Mix all ingredients in a 9x13-inch glass pan. Let chill and set. Add topping.

☆ Jello Salad

Lilas Pedersen

1 regular-size box cherry Jello
 1 regular-size can Wilderness
 cherry pie filling

1/2 c. chopped celery
 1/2 c. chopped walnuts

Mix Jello with hot water only; then add other ingredients and stir until mixed together. Refrigerate until set, and then serve to your guests.

Cherry Pie Salad

Mary Ann Gettler

3 (3 oz.) pkg. cherry Jello
3 c. boiling water
2 c. cold water
1 can cherry pie filling

1 c. Miracle Whip
1 c. Cool Whip
1/2 c. mini marshmallows
Shredded Cheddar cheese

Mix Jello and boiling water; stir until dissolved. Add cold water. Add pie filling; chill until firm in a 9x13-inch pan.

Mix Miracle Whip, Cool Whip and marshmallows. Let topping stand overnight, or at least 8 hours. Stir well and spread over Jello mixture. Sprinkle cheese over top. Yield: 16 servings.

Cherry Salad

Anna Wedemeyer

1 c. Wilderness cherry pie filling
1 c. Eagle Brand milk

1 can crushed pineapple, drained
Cool Whip

Mix. Let stand overnight. Add 1 cup marshmallows before serving.

Easy Salad

Mary Ann Gettler

1 (16 oz.) can fruit cocktail, undrained
1 (20 oz.) can crushed pineapple, undrained

1 (11 oz.) can mandarin oranges, drained
1 box instant vanilla pudding (dry)
2 c. mini marshmallows
1 (8 oz.) ctn. Cool Whip

Mix fruit together and mix in dry pudding mix. Add marshmallows and Cool Whip.

Raspberry Delight Salad

Jan Christensen

(My grandmother's)

1 pkg. raspberry Jello
1 c. hot water
1 c. vanilla ice cream

1 (9 oz.) can crushed pineapple
1 banana

Make the Jello. Put the ice cream into the hot Jello. Add the other ingredients. Nuts may be used.

Raspberry Supreme Salad

Angie (Hansen) Zimmerman

- | | |
|---|---|
| 1 (8 oz.) pkg. cream cheese | 1 can raspberry pie filling |
| 1 (8 oz.) can crushed pineapple,
drained | 1 tsp. vanilla |
| 1 (12 oz.) ctn. Cool Whip | 1 sm. can sweetened condensed
milk |

Mix cream cheese and sweetened condensed milk until smooth. Add drained, crushed pineapple and vanilla. Stir in raspberry pie filling and chill.

Frosting Salad

Elinor Ehrman

SINGLE SALAD:

- | | |
|--|------------------------------------|
| 1 pkg. Jello (lemon or lime) in
hot water | 1 sm. can crushed pineapple |
| 2 c. water (or use pineapple juice) | 2 bananas |
| | 1 c. mini marshmallows |

DOUBLE TOPPING:

- | | |
|-----------------------------|-------------------------|
| 2 T. flour | 1 T. lemon juice |
| 1 c. pineapple juice | 2 T. butter |
| 1 egg, beaten | 2 T. water |
| | 1/2 c. sugar |

Cook topping ingredients until clear, and then cool. Fold in 1 package whipped Dream Whip or whipped cream. Pour over the chilled Jello mixture. Grate cheese on the top, if desired.

Pink Applesauce Salad

Helen Lou Westphal

- | | |
|--|---------------------------|
| 1/3 c. red hots | 1 pkg. lemon Jello |
| Dash of salt | 1 can 7-Up |
| 1 (15 to 16 oz.) can applesauce | |

Heat red hots, salt and applesauce slowly until red hots are melted. Add lemon Jello; stir until dissolved. Add 3/4 can of 7-Up. Pour into bowl and refrigerate.

Strawberry Salad

Millie Holaday

1 (22 oz.) can strawberry pie filling
1 (20 oz.) can crushed pineapple,
drained

1 (14 oz.) can Eagle Brand
condensed milk
1 (8 oz.) ctn. Cool Whip

Mix together and chill well before serving.

☆ Strawberry Salad Ring

Ella Walker

1 pkg. strawberry gelatin
1 1/2 c. boiling water
1 (10 oz.) pkg. frozen strawberries

2 (3 oz.) pkg. cream cheese
1/4 c. chopped nuts

Dissolve gelatin in boiling water. Add strawberries and stir until completely thawed. Cool until slightly thickened. Soften cream cheese with a little milk and shape into 12 small balls. Roll cheese balls in chopped nuts. Place cheese balls around bottom of a 5-cup ring mold. Pour thickened strawberry mixture into mold. Chill until set. Yield: 6 to 8 servings.

Strawberry-Banana Salad

Aurel Brown

1 (3 oz.) pkg. strawberry gelatin
3/4 c. boiling water
1/4 tsp. Kitchen-Klatter strawberry
flavoring
Ice cubes
1/2 c. cold water
1 c. sliced bananas
1 c. sliced strawberries

2 c. pound cake, cut into 1/2" cubes
1/4 c. orange juice
1 (1 3/4 oz.) pkg. vanilla instant
pudding mix
1 1/2 c. cold milk
1/4 tsp. Kitchen-Klatter banana
flavoring
1/2 c. whipped topping

Dissolve the gelatin in the boiling water; add the strawberry flavoring. Add ice cubes to the cold water to make 1 1/4 cups. Add to the gelatin; stir until slightly thickened. Remove unmelted ice. Stir in bananas and strawberries. Place cake cubes in the bottom of a 9x13-inch glass dish; sprinkle with orange juice. Spoon the gelatin mixture over the cake. Chill for 15 minutes. Prepare the pudding mix with the 1 1/2 cups milk. Let stand a few minutes to thicken. Add the banana flavoring to the whipped topping and fold into the pudding mixture. Spoon this over the gelatin. Chill. Yield: 10 to 12 servings.

Pretzel Salad

Karla Larsen

2 c. crushed pretzels
1 c. + 3 T. sugar
3/4 c. melted oleo
1 (8 oz.) pkg. cream cheese

1 sm. ctn. Cool Whip
1 (6 oz.) pkg. strawberry Jello
2 c. hot water
2 (10 oz.) pkg. frozen strawberries

Mix crushed pretzels, 3 tablespoons sugar and melted oleo. Press into a 9x13-inch pan. Bake at 350° for 9 minutes. Cool. Blend 2 cups hot water and Jello. Add frozen strawberries and refrigerate until partially set.

In another bowl, blend cheese and 1 cup sugar. Fold in Cool Whip. Spread cheese mixture onto cooled crust. Top with Jello mixture. Garnish with extra pretzel crumbs, if desired.

Strawberry-Pretzel Salad

Donnis Dressler

2 c. crushed pretzels
3/4 c. melted oleo
2 T. sugar
1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. Cool Whip

1 c. powdered sugar
1 lg. box strawberry Jello
2 c. boiling water
2 (10 oz.) pkg. frozen strawberries

Mix crushed pretzels, oleo and sugar; press lightly into a 9x13-inch pan. Bake at 400° for 8 minutes. Beat cream cheese; add Cool Whip and powdered sugar. Spread over cooled crust. Add Jello to boiling water; cool slightly and add frozen berries. Pour over cheese mixture and chill.

Super Salad

Anne Peterson

1 (3.9 oz.) pkg. instant vanilla pudding (using 1 1/2 c. milk)
2 c. mini marshmallows
1 (8 oz.) can crushed pineapple, drained

1 (1 lb.) can peaches, cut up, drained
1 (1 lb.) can apricots, cut up, drained
1 (11 oz.) can mandarin oranges, drained
1 (8 oz.) ctn. Cool Whip

Mix and chill before serving. Add 1 cut-up banana and nuts, if desired.

Lemonade Salad

Bette Dory

5 (3 oz.) pkg. lemon Jello
6 c. boiling water

1 (12 oz.) can lemonade
1 (12 oz.) ctn. Cool Whip, thawed

Dissolve Jello in boiling water; stir in lemonade until dissolved. Chill until partially set. Fold in Cool Whip. Pour into a 9x13-inch dish. Chill until firm. Yield: 20 to 24 servings.

☆ Peach Salad

Maxine Carothers

1 (2 lb.) can peaches, sliced
2/3 c. juice
2 pkg. peach Jello

1 c. topping, whipped
1 (3 oz.) pkg. cream cheese
2 c. hot water

Dissolve Jello with peach juice and water. Reserve 1 cup of Jello separately. Place peaches in pan or mold. Cover with dissolved Jello. Put in refrigerator to set. Whip topping (or cream). Add softened cream cheese, and then add 1 cup of jelled Jello (reserved). Whip. Spread over jelled mixture. Yield: 10 to 12 servings.

☆ Indiana Jello

Marilyn Robinson,
Mrs. Burl Roots

1 (3 oz.) pkg. red Jello (strawberry)
1/2 c. sugar
1 c. boiling water
1 c. mini marshmallows

3/4 to 1 c. cottage cheese
1 c. crushed pineapple
1 sm. ctn. Cool Whip, or
1 pkg. Dream Whip

Combine these ingredients and stir until the marshmallows are dissolved. Refrigerate until thick syrup consistency; add the cottage cheese, apple and topping. Beat until fluffy. Put back in refrigerator.

Refreshing Rhubarb Salad

Elaine Capek

4 c. diced, fresh or frozen rhubarb
1 1/2 c. water
1/2 c. sugar
1 (6 oz.) pkg. strawberry gelatin

1 c. orange juice
1 tsp. grated orange peel
1 c. sliced, fresh strawberries

In a saucepan over medium heat, bring the rhubarb, water and sugar to a boil. Cook, uncovered, until rhubarb is tender, about 6 to 8 minutes. Remove from the heat; stir in gelatin until dissolved. Add orange juice and peel; mix well. Chill until mixture begins to thicken. Fold in strawberries. Pour into a 2-quart bowl; chill until set. Yield: 12 to 14 servings.

☆ Mountain Dew Salad

Effie Duff

2 (3 oz.) pkg. lemon Jello
2 c. boiling water
1 can crushed pineapple
1 btl. Mountain Dew pop

2 to 3 bananas
1 pkg. Dream Whip
1 can lemon pie filling

Dissolve Jello in boiling water. Pour juice off pineapple. Add to Mountain Dew to make 2 cups liquid. Add to Jello. Cool. Add bananas. Let set. Mix 1 package Dream Whip according to directions and mix with 1 can lemon pie filling. Spread on Jello and let set.

German Potato Salad

Vera Krenzel

5 lb. potatoes
3/4 lb. bacon
6 T. flour
1/2 c. minced onion
1 1/3 c. sugar
1 c. vinegar

3 c. water
2 tsp. salt
1 1/2 tsp. celery seed
1 tsp. dry mustard
Pepper

Cook, peel and dice potatoes. Dice bacon and fry until crisp. Drain, saving 4 tablespoons grease. To grease, add flour, onion, sugar, vinegar, water, salt, celery seed, mustard and pepper. Cook until thick and bubbly. Pour over diced potatoes. Add crisp bacon and mix. Serve hot.

Note: This is best if made the day before serving, and then reheated.

Potato Salad

Linda Havens

DRESSING:

2 eggs
1 tsp. salt
1/2 tsp. dry mustard

1/2 c. sugar
3 T. flour
1/2 c. vinegar
1/2 c. water

SALAD:

6 to 8 cooked potatoes
5 or 6 hard-boiled eggs
1/2 c. onion, chopped fine
4 or 5 sweet pickles, finely
chopped, or 1/2 c. pickle relish

Salt, to taste
Pepper, to taste
1 c. homemade salad dressing
1/2 c. commercial salad dressing
1 sm. ctn. Cool Whip

Dressing: Beat eggs in saucepan. Mix in water and flour until smooth. Add other ingredients. Cook until thick, stirring constantly. Cool. Stores well in refrigerator.

Salad: Chop potatoes and hard-boiled eggs; add chopped onion, chopped pickles or pickle relish, and salt and pepper to taste. Mix well. Add salad dressing and Cool Whip. Fold into vegetable-egg mixture. Yield: 6 to 8 servings.

Oriental Beef Salad

Phyllis Nichols

1 pkg. shredded cabbage
1 pkg. chicken- or beef-flavored
Ramen noodles, uncooked
1/2 c. chopped green onions
1 can smoked almonds

1 pkg. Good Seasons Oriental
dressing, mixed according to pkg.
directions
1 lb. sirloin steak, thinly sliced
1 T. olive oil
1 T. seasoning from Ramen noodles

Mix cabbage, Ramen noodles, green onions and almonds. Add dressing to taste. Set aside. Meanwhile, in skillet or wok, stir-fry the beef in olive oil and add the noodle seasoning. Combine with salad and serve immediately.

Note: Can substitute chicken breasts for beef and can substitute any Oriental bottled dressing. I prefer the flavors in Good Seasons dressing.

Good as a luncheon salad.

Three-Bean Salad

Marcia Vais

1 can green beans
1 can yellow beans
1 can red kidney beans
1 c. sliced carrots

1 cucumber, diced or chopped
1 onion, diced
1 green pepper, diced
1 c. celery, diced

DRESSING:

1 1/4 c. sugar
1/3 c. oil

1 tsp. black pepper
1 tsp. salt
2/3 c. vinegar

Place all vegetables in a large bowl.

Dressing: Heat dressing ingredients in pan on stove over low heat, stirring constantly, until completely dissolved. Pour over vegetables; put in refrigerator overnight.

Note: Will keep for several weeks.

Texas Rice Salad

JoAnn Poepppe

3 c. cooked rice (brown or white)
1 (15 oz.) can black beans, rinsed
1 (11 oz.) can corn, drained
1 sm. avocado, peeled & diced
1 c. bottled tomato salsa

1/2 c. chopped fresh cilantro
1/4 c. thinly-sliced red onion
2 T. fresh lemon or lime juice
1/4 tsp. salt
1/8 tsp. pepper

Mix all ingredients in a large bowl. Serve immediately, or refrigerate up to 3 days. Great as an entrée with fruit and warm bread, or as a salad accompaniment.

Turkey Hot Salad

Carolyn Steele

2 c. turkey, diced
2 c. celery, chopped
2 T. onion
1 c. Miracle Whip

1 c. grated cheese
2 c. potato chips, crushed
2/3 c. sliced almonds

Put into greased pan, 9x9-inch. Bake at 350° for 45 minutes to 1 hour.
Put on lettuce leaf, if you like.

Chicken Salad

Jane Parker Foster

4 split chicken breasts, cooked & chopped
3/4 c. grated Parmesan cheese
3/4 c. mayonnaise
1/2 c. chopped celery

1/3 c. chopped green onion
1/2 c. slivered almonds
1 clove garlic, minced
2 T. spicy brown mustard

Mix and chill. Serve on croissants or on a bed of lettuce.

Baked Chicken Salad

Helen Lou Westphal

2 c. cooked, diced chicken
1 can cream of chicken soup
1/2 c. chopped almonds
1 c. salad dressing
2 c. diced celery

1 c. mushrooms
1/4 c. grated Cheddar cheese
1 can water chestnuts, sliced
Salt & pepper, to taste

TOPPING:

1 c. shredded cheese

Croutons

Combine first 8 ingredients and put into a 9x13-inch pan. Salt and pepper to taste. Sprinkle cheese and croutons on top. Bake for 30 minutes at 350°.

Chicken Salad

Leesa Westphal Boston

4 1/2 to 5 c. cooked chicken breast (approx. 3 lb.)
2 1/2 to 3 c. celery, diced
1 sm. yellow onion, diced

1 1/2 c. blanched, sliced almonds
2 c. mayonnaise
2 c. red or green seedless grapes
Salt & white pepper, to taste

Boil chicken breast until done. Chill and cut into cubes. Cut grapes lengthwise. Combine all ingredients. Chill well. Serve on lettuce leaf. Yield: 8 cups.

Hot Chicken Salad

Deb (Wheatley) Baker

- | | |
|--|---|
| 4 c. chicken, cooked | 1 1/2 T. lemon juice |
| 2 c. celery | 3 1/4 c. mayonnaise |
| 2 c. bread cubes | 1 can cream of chicken soup |
| 1 c. toasted almonds (toast at 300°
in pan) | 1 c. grated American or Cheddar
cheese |
| 1 tsp. salt | 1 can Durkee onions |
| 1 T. minced onion | |

Combine all ingredients, except cheese and French-fried onions. Pile lightly into a lightly-greased or Pam-sprayed 9x13-inch glass dish. Sprinkle with cheese, then French-fried onions. Bake for 10 to 20 minutes at 450°, or at least until hot.

Taco Salad

Virginia (Steele) Jensen

- | | |
|-------------------------------|---|
| 1 1/2 lb. ground beef | 1 head lettuce |
| 1 chopped onion | 1 c. shredded Cheddar cheese |
| 2 tsp. chili powder | 2 tomatoes, chopped |
| 1 tsp. salt | Bottled taco sauce |
| 1/2 tsp. garlic powder | 1 1/2 c. tortilla corn chips, broken |

Put ground beef in a 1 1/2-quart casserole with onion. Microwave on HIGH for 7 to 9 minutes. Drain and crumble meat into small pieces. Stir in tomato sauce and spices. Cover and microwave for 5 to 7 minutes, or until bubbly. Arrange shredded lettuce in a large salad bowl. Top each with meat sauce, cheese and tomato. Pour taco sauce over salad and sprinkle with chips. Yield: 4 to 6 servings.

Taco Salad

Kimberly Jensen

- | | |
|--|--------------------------------------|
| 1 lb. hamburger, browned with
1 sm. onion | 2 tomatoes, cut up |
| 1 sm. can red beans, drained | 1 sm. onion, diced |
| 1 head lettuce, cut up | 1 c. Cheddar cheese, shredded |

Keep separate until ready to mix together; then toss with 8 ounces of thousand island salad dressing and 1 tablespoon of taco sauce. Add 9 ounces crushed taco chips.

Frozen Fruit Salad

Vicki Christensen

1 (8 oz.) pkg. cream cheese

3/4 c. sugar

Beat together.

1 (10 oz.) pkg. frozen strawberries

1 sm. ctn. Cool Whip

**1 (No. 2) can crushed pineapple,
drained**

2 bananas

1/2 c. pecans (opt.)

Dip silver knife in pineapple juice and slice bananas. Fold into strawberries with pineapple. Add Cool Whip, pecans and the cheese-sugar mixture. Put into a 9x12-inch glass or Tupperware dish and freeze. Remove 1/2 hour before serving.

Frozen Cherry Salad

Millie Holaday

**1 (14 oz.) can sweetened
condensed milk**

1 (13 oz.) can crushed pineapple

2 T. lemon juice

1 c. mini marshmallows

1 (21 oz.) can cherry pie filling

1/2 c. chopped nuts

1 (8 oz.) ctn. Cool Whip

Mix milk and lemon juice. Stir in pie filling, pineapple, marshmallows and nuts. Fold in Cool Whip. Pour into a 9x13-inch pan and freeze.

Will keep frozen for 3 weeks.

Fruit Salad Combinations

Harriet Alf

APPLE:

1. Apples, celery, Malaga grapes with Chantilly dressing.
2. Apples, grapes, bananas, pineapple with fruit dressing.
3. Apples, bananas, pineapple with mayonnaise.
4. Apples, celery, dates with combination dressing.
5. Apples, pineapple, Tokay grapes with Chantilly dressing.
6. Apples, grapes, bananas, pineapple, oranges, lemon juice with Chantilly dressing.
7. Apples, oranges, dates, marshmallows with combination dressing.
8. Apples, celery, grapefruit with mayonnaise
9. Apple, orange and pear sections with French dressing
10. Apple, orange and pear mixed with mayonnaise.
11. Avocado half, filled with Waldorf salad, tomato aspic, chicken salad or fish salad (shrimp or lobster).
12. Red apples wedges, grapefruit or orange sections, and avocado on leaf lettuce with thick French dressing.
13. Waldorf salad served on a slice of pineapple, garnished with maraschino cherry and sprig of parsley.

BANANA:

1. Bananas, grapes, pineapple chunks, marshmallows with fruit dressing.
2. Diced banana, pineapple chunks, pear and peach with whipped cream dressing.
3. Banana sliced lengthwise, orange and grapefruit sections with celery seed dressing.
4. Banana and orange sections arranged alternately on bibb lettuce with French dressing.
5. Banana cut in thirds crosswise and lengthwise, rolled in thin, cooked dressing and chopped nuts or cornflakes. Arrange with thin slices of oranges.

GRAPEFRUIT:

1. Grapefruit sections arranged alternately with orange or apple sections. Use French dressing.
2. Grapefruit sections with tomato sections and 1/2 slice pineapple. Use French dressing.
3. Grapefruit, fresh pear and orange sections arranged on lettuce, radiating from center; cream cheese in center, topping with cherry. Use French Dressing.
4. Five grapefruit sections arranged on endive and garnished with pomegranate seeds. Use celery seed dressing.
5. Three sections of grapefruit and orange placed on a lettuce leaf, garnished with

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avocado. Use poppy seed dressing.

6. Grapefruit sections and avocado wedges, garnish with fresh strawberries. Use French dressing.

MELON:

1. Honeydew melon wedges garnished with watermelon balls. Use honey fruit dressing.
2. Melon spear, orange slices, garnished with small cluster of grapes. Use French dressing

ORANGE:

1. Orange slices, Bermuda onion rings, cream cheese balls rolled in chopped nuts. Use French dressing.
2. Orange and avocado sections, halves of Ribier grapes. Use French dressing.

PEACH:

1. Peach half stuffed with cream cheese balls, cottage cheese, chopped dates, stuffed prunes, Waldorf salad, or toasted and slivered almonds.
2. Peach half filled with blueberries, garnished with mint sprig. Use French dressing.

Sunshine Tapioca Salad

Kay (Steele) Hansen

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|--|--|
| 1 (20 oz.) can chunk pineapple,
with juice | 1 (1 oz.) pkg. Dream Whip topping
mix |
| 1 (11 oz.) can mandarin oranges,
with juice | 1/2 c. cold milk |
| 1 1/2 to 2 c. orange juice | 1/2 tsp. vanilla |
| 2 (3 oz.) pkg. Jello tapioca pudding
mix | 2 c. mini marshmallows |
| | 2 bananas |

Drain liquid from canned fruit into 4-cup glass measuring cup. Add enough orange juice to make 3 cups of liquid. Stir in pudding mix. Heat on HIGH POWER for 7 to 9 minutes, or until mixture boils and is thickened. Stir halfway through cooking time. Cool. Mix Dream Whip, milk and vanilla according to package directions. In a large bowl, fold cooled pudding and whipped topping together. Fold in canned fruits and marshmallows. Chill. Right before serving, slice bananas and fold into pudding mixture.

Fruit-Macaroni Salad

Kay (Steele) Hansen

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|--|-----------------------------------|
| 1 sm. pkg. ring or shell macaroni | 1/2 c. sugar |
| 2 c. drained, crushed pineapple | 1 T. flour |
| 2 c. drained chunky fruit or fruit cocktail | 2 beaten eggs |
| 1 c. drained mandarin oranges | 1 (3 oz.) pkg. lemon Jello |
| 1 pkg. mini marshmallows | 2 c. whipped topping |

Cook macaroni according to directions, with no salt. Rinse in cold water and drain well. Combine with fruits and marshmallows. Combine drained juice with sugar, flour and eggs, cooking until thickened. Add dry lemon Jello and cool. Combine cooked mixture with fruit mixture and refrigerate for 24 hours. Just before serving fold in 2 cups whipped topping.

Spring Salad

Kay (Steele) Hansen

- | | |
|--------------------------------------|---|
| 1 sm. pkg. lemon gelatin | 2 cans mandarin oranges, |
| 1 sm. pkg. orange gelatin | undrained |
| 2 c. hot water | 1 (No. 2) can crushed pineapple, |
| 1 sm. can frozen orange juice | undrained |

Dissolve gelatins in hot water. Stir in frozen juice (not reconstituted) and add remaining ingredients. Pour into a 9x13-inch baking pan and chill. Or form in a pretty mold. Yield: 12 servings.

Jello-Tapioca Salad

Kay (Steele) Hansen

- | | |
|---|---------------------------------|
| 1 (3 oz.) pkg. orange Jello | 3 c. water |
| 1 (3 oz.) pkg. regular vanilla pudding | 1 (4 oz.) ctn. Cool Whip |
| 1 (3 oz.) pkg. tapioca pudding | 1 can mandarin oranges |

Mix Jello, vanilla pudding and tapioca pudding together. Add water. Cook until clear, either on top of stove or microwave on HIGH for 7 to 8 minutes. Cool. Add mandarin oranges and Cool Whip.

A pretty orange tapioca salad!

Pineapple-Cheese Salad

Kay (Steele) Hansen

1 (No. 2 1/2) can pineapple tidbits
1/2 lb. American cheese, diced

1/4 lb. marshmallows

Drain juice from pineapple.

1 T. vinegar
2 T. water
2 T. flour

2 T. sugar
1 egg, beaten

Combine and add pineapple juice. Cook until thick. When cool, add the 3 above ingredients.

A favorite from Berea Busy Bees 1964 Cookbook!

Quick Fruit Salad

Kay (Steele) Hansen

1 (15 oz.) can fruit cocktail
2 sm. cans mandarin oranges
1 (13 oz.) can crushed pineapple

1 sm. box instant vanilla pudding
1 (8 oz.) ctn. Cool Whip

Drain fruit and mix dry pudding with fruit; add Cool Whip and stir well. Refrigerate.

Company Fruit Salad

Dawn Marnin

4 med. Golden Delicious apples, diced
4 med. Red Delicious apples, diced
2 c. seedless green grapes, halved

2 c. seedless red grapes, halved
1 (20 oz.) can pineapple chunks, drained
1 (11 oz.) can mandarin oranges

DRESSING:

3 oz. cream cheese, softened
1/2 c. sugar

1/2 c. sour cream
1/2 c. mayonnaise

Combine all of the fruit in a large bowl. Beat dressing ingredients until smooth. Pour over fruit and toss gently. Serve immediately. Yield: 16 to 20 servings.

Frozen Fruit Cup

Carolyn Steele

3 or 4 T. lemon juice
2 or 3 bananas

1 (1 qt.) can fruit cocktail
2 oranges, cut up

Slice bananas in lemon juice. Add to rest. Put in a little sugar. Add 1 can frozen orange juice. Freeze it in small cups or dishes.

Green Grape Salad

Virginia (Steele) Jensen

ALMOND CRUST:

1/2 c. butter

1 c. flour

1/2 c. diced almonds

1/4 c. sugar

FILLING:

1 pkg. lemon Jello

1 pkg. lime Jello

2 c. boiling water

2 c. sour cream

3/4 c. sugar

1 c. green seedless grapes

Crust: Melt butter; add flour, almonds and sugar. Cook over low heat, stirring constantly, until browned and crumbly, 5 to 10 minutes. Pat in a 9x9-inch pan. Cool. Pour filling over crust.

Filling: Dissolve lemon and lime Jello in boiling water; add sour cream and sugar. Add grapes. Refrigerate until thickened; pour over crust and chill until set.

To serve, add colored marshmallows to Cool Whip and spread with a fork; cut into squares.

Autumn Apple Salad

Lorain Smith

1 (20 oz.) can crushed pineapple,
undrained

2/3 c. sugar

1 (3 oz.) pkg. lemon-flavored gelatin

1 (8 oz.) pkg. cream cheese, softened

1 c. diced, unpeeled apples

1/2 to 1 c. chopped nuts

1 c. chopped celery

1 c. whipped topping

Lettuce leaves

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

Fruit Salad

Kathy Ehrman

2 (20 oz.) cans drained chunk
pineapple (reserve juice)

2 (11 oz.) cans mandarin oranges

1/2 jar red cherries, halved

3 bananas

Grapes, apples, peaches or fruit
cocktail, to taste

1 1/4 c. pineapple juice

1 lg. box vanilla pudding mix

Combine pineapple juice and pudding. Cook until it thickens. Cool. Drain other fruits; do not use this juice. Combine all fruit in a bowl; pour pudding mixture over fruit and stir until well coated. Refrigerate until served.

Note: May make this salad a day ahead and still put the bananas in at the same time. The pineapple juice prevents them from changing color.

Easy Salad

Athelea Heath

1 (No. 2 can) crushed pineapple
1 can mandarin oranges
1 c. mini marshmallows
1 c. coconut

1 or 2 sliced bananas
1 c. grapes (opt.)
1 sm. pkg. vanilla instant pudding,
dry

Do not drain the pineapple, but do drain the oranges. Mix all together and stir in pudding last to combine.

Mike's Pink Stuff

Meridith Blazek

1 can cherry pie filling
1 (20 oz.) can drained, crushed
pineapple

12 oz. Cool Whip
1 (14 oz.) can sweetened condensed
milk

Mix all together. Put into a 9x9-inch pan. Put into refrigerator.

Cottage Cheese Salad

Athelea Heath

1 sm. ctn. Cool Whip
1 sm. can crushed pineapple,
drained

1 (1 lb.) ctn. cottage cheese
1 (3 oz.) pkg. cherry Jello (dry)
1/2 to 1 c. mini marshmallows (opt.)

Combine Cool Whip and pineapple. Add cottage cheese. Stir in dry Jello. If ingredients are cold, can be eaten immediately.

Note: Can be made a day or two ahead.

Quick Fruit Salad

Faye Nelsen

1 (3 oz.) pkg. vanilla or lemon
instant pudding
1 can pineapple chunks (save
juice)

1 can fruit cocktail or mandarin
oranges, drained
1 ctn. Cool Whip
Mini marshmallows (opt.)
Bananas (opt.)

Combine pudding and 1 cup juice (from fruit above). Stir. Fold in fruits, then whipped topping.

Honey Fruit Salad

Faye Nelsen

1 pt. fresh strawberries
1 lg. banana
1 (20 oz.) can pineapple chunks

1 (17 oz.) can apricot halves
1/4 c. honey

Cut strawberries in half; drain canned fruit. Mix fruit and honey.

Fruit Salad

Darlene L. Armstrong

5 or 6 peaches
1 (8 oz.) can crushed pineapple
1 c. mini marshmallows

1 1/2 c. powdered sugar
1 or 2 bananas
Fresh peaches

Mix all together.

Seven-Fruit Salad

Sue Faga Bailey

1/2 c. lime juice
1/2 c. water
1/2 c. sugar
2 med. nectarines, thinly sliced
1 lg. firm banana, thinly sliced

1 pt. blueberries
1 pt. fresh strawberries, sliced
1 1/2 c. watermelon balls
1 c. green grapes
1 kiwi fruit, peeled & chopped

In a bowl, combine the lime juice, water and sugar; stir until sugar is dissolved. Add nectarines and banana; toss to coat. In a 2 1/2-quart glass bowl, combine the remaining fruits. Add nectarine mixture. Stir gently. Cover and refrigerate for 1 hour. Serve with a slotted spoon. Yield: 8 to 10 servings.

Fruit Salad

Dick and Janet Dorsey

1 lg. pkg. vanilla pudding (not instant)

1 1/2 c. pineapple juice
2 T. lemon juice

Cook until thick!

Add the following (all drained well):

1 sm. can apricots, cut up
1 lg. can pineapple chunks or tidbits

1 can mandarin oranges
3 bananas
Maraschino cherries

Five-Cup Salad

Jackie Bailey

1 lg. can chunk pineapple
1 can mandarin oranges
1 c. shredded coconut

1 c. mini marshmallows
1 c. sour cream

Drain fruits and combine. Add coconut, marshmallows and sour cream. Stir well to combine. Refrigerate for several hours or overnight.

Five-Cup Salad

Lyle Scholl

1 c. lemon yogurt
1 c. mandarin oranges
1 c. pineapple

1 c. coconut
1 c. marshmallows
1 banana

Mix and serve.

Frozen Pink Champagne Salad

Mary Brenton

1 (8 oz.) pkg. softened cream
cheese
3/4 c. sugar
1 lg. can drained pineapple

1 (10 oz.) pkg. frozen strawberries
1 (8 oz.) ctn. Cool Whip
2 bananas

Mix cheese and sugar; add pineapple, strawberries and bananas. Fold in Cool Whip. Place in a 9x13-inch pan and freeze.

Tangy Fruit Salad

Kristina Fries

2 c. sugar
1 c. crushed pineapple
2 T. flour

1/2 c. vinegar
2 eggs, beaten

Mix and boil until thick. Cool.
Add:

1 c. white grapes
2 bananas, diced

6 marshmallows, cut up
1/2 c. nutmeats

Can use any fruit you prefer.

Cranberry Salad

Barbara A. Harris

1 lb. cranberries, raw, ground
1 c. sugar
1 sm. can crushed pineapple,
drained

1/2 c. nutmeats, chopped
1 lb. marshmallows (cut or grind
with cranberries)
1 c. cream, whipped

Mix cranberries, marshmallows and sugar; let stand overnight in refrigerator. Add remaining ingredients and serve.

Cranberry Salad

Jan Christensen

2 c. or 1 lb. ground cranberries
1 c. sugar
1 pt. whipping cream

3/4 lb. marshmallows
1 c. drained, crushed pineapple

Combine cranberries and sugar. Let stand for 2 hours. Whip cream and put in small marshmallows. Let stand for 2 hours. Combine the 2 mixtures and add the pineapple. Pour into loaf pan or mold. Let stand overnight in refrigerator.

This makes a large salad that will keep for several days in the refrigerator.

Ambrosia Salad

Jan Christensen

3 apples (don't peel)
3 oranges
3 bananas
1 bunch grapes

1 sm. can chunk pineapple
1/2 pkg. mini marshmallows
Powdered sugar

Cut up fruit into bowl. Drain pineapple. Mix with suitable amount of powdered sugar. Yield: 9 servings.

We made this every week when I worked at a Girl Scout camp.

Fruit Salad

Cheryl Wessels

- | | |
|---|--------------------------------------|
| 1 (20 oz.) can pineapple chunks | 1 Red Delicious apple, sliced |
| 2 firm bananas, cut in 1/4" chunks | 1/2 c. sugar |
| 1 c. green grapes | 2 T. cornstarch |
| 1 (15 oz.) can mandarin oranges, drained | 1/3 c. orange juice |
| 1 Golden Delicious apple, sliced | 1 T. lemon juice |

Drain pineapple, reserving juice. Combine pineapple, bananas, grapes, oranges and apples in a bowl. In saucepan, combine sugar and cornstarch. Add orange, lemon and pineapple juice. Stir until smooth; bring to a boil. Reduce heat and cook, stirring, for 2 minutes. Pour over fruit. Cover and refrigerate until serving.

Fruit Basket Salad

Marcia Rabe

- | | |
|--|---|
| 1 fresh pineapple, cut up (with 1/2 c. juice), or 1 (20 oz.) can pineapple chunks, with juice | 6 c. cut-up fresh fruit (strawberries, peaches, grapes, bananas, kiwi, etc.) |
| 2 oranges, peeled & sectioned | 2 T. cornstarch |
| 1/2 c. sugar | Juice of 1 lemon |

The night before, combine pineapple, juice, oranges and sugar. Cover and let stand in refrigerator overnight. Drain off juice and add water to make 1 cup. Blend liquid into cornstarch; add lemon juice. Heat to boiling.

Frog-Eye Salad

Bobbie Harris

- | | |
|-------------------|-----------------------------|
| DRESSING: | 1 c. pineapple juice |
| 1 c. sugar | 1 egg, beaten |
| 2 T. flour | 1 T. lemon juice |

Mix flour and sugar; add pineapple juice. Cook until clear. Beat egg and put a tablespoon of hot liquid into beaten egg. Stir quickly; repeat several times, and then add egg mixture to the rest, stirring well. Cook a little longer. Add lemon juice; set aside to cool. Cook 1 cup Acini de Pepe (macaroni product) in boiling water for 9 minutes. Drain in a small-holed colander; rinse with cold water. Drain well. Add 1 (20-ounce) can crushed or chunk pineapple and 1 can mandarin oranges, both well drained. Stir in dressing and 1 (8-ounce) carton Cool Whip and 2 cups miniature marshmallows.

☆ Frozen Fruit Medley

Joan Schuler

1 (3 oz.) pkg. gelatin, any flavor
Dash of salt
1 c. boiling water
1 (3 3/4 oz.) can pineapple tidbits
1/4 c. lemon juice
1 env. Dream Whip

1/3 c. mayonnaise
1 med. banana, diced
1/2 c. seeded, halved Tokay grapes
1/4 c. diced maraschino cherries
1/2 c. chopped nuts

Dissolve gelatin and salt in boiling water. Drain pineapple, measuring syrup and adding water to make 1/2 cup. Stir liquid and lemon juice into gelatin. Chill until slightly thickened. Prepare whipped topping mix as directed on envelope. Mix with mayonnaise, fruits and nuts until blended. Blend into slightly thickened gelatin. Spoon into a 4x8-inch loaf pan. Freeze until firm. Unmold; let stand 30 minutes before slicing. Yield: 8 to 10 servings.

Vegetable Salad

Gloria (Steele) Thielking

1 (3 oz.) pkg. orange gelatin
1 c. mayonnaise
1 c. cottage cheese
1 c. grated carrots

1 c. chopped celery
1 sm. chopped onion
1/3 c. green pepper (opt.)

Dissolve gelatin in 1 cup boiling water. When cool, add salad dressing (at room temperature), cottage cheese and vegetables. Chill until set. Yield: 6 servings.

Layered Lettuce Salad

Kay (Steele) Hansen

1 head of lettuce
3/4 c. celery, chopped
1/2 c. green pepper, chopped
1/2 onion, copped
1/2 c. carrot, grated

2 c. frozen peas
2 c. Hellmann's mayonnaise
2 T. sugar
4 oz. Cheddar cheese, grated
1/3 jar Bac-Os

Break lettuce up into a 9x13-inch glass pan. Spread on top of lettuce, the celery, green pepper, onion, carrots, frozen peas; spread mayonnaise on top of this. Sprinkle sugar on top, then cheese and Bac-Os. Cover with tinfoil and refrigerate overnight.

Cabbage Slaw

Kay (Steele) Hansen,
In Memory of Grandma Cleo Steele

Shred cabbage (3 or 4 servings).

Mix:

4 T. sugar

3 T. vinegar

2 T. salad oil (Crisco)

1 T. celery seed

Salt, to taste

Stir well and pour over cabbage.

Coleslaw

Ruby Littleton

8 c. cabbage, cut up finely

2 lg. carrots, grated

1 green pepper, diced

1/2 c. finely-chopped onion

Dressing: Dissolve 1 envelope plain gelatin in 1/4 cup boiling water.

Add:

2/3 c. sugar

2 tsp. celery seed

1 1/2 tsp. salt

1/4 tsp. pepper

2/3 c. cooking oil

2/3 c. vinegar

Mix the dressing mixture with the cabbage mixture. This will keep in the refrigerator for a week or more.

Sauerkraut Salad

Athelea Heath

1 qt. sauerkraut

2 c. diced celery

1 c. pimentos (2 sm. jars)

1 c. onion, diced

1 green pepper, cut up

2 c. sugar

1/2 c. vinegar

Soak sauerkraut in cold water while mixing all other ingredients. Drain the sauerkraut and mix with other ingredients. Put into covered bowl and refrigerate.

Note: The longer it stands, the better it is. Keeps for several days.

Coleslaw

Norma (Sisler) Holter,
In Memory of Susan France

1 head cabbage
1 green pepper

1 sm. onion

DRESSING:

3 T. vinegar
2 T. vegetable oil

3 T. sugar
Salt & pepper, to taste

Chop cabbage, pepper and onion until fine. Add dressing and stir. Let stand overnight, or at least 3 hours.

Will keep for 3 or 4 days.

Oriental Coleslaw

Lyle Scholl

1 pkg. coleslaw mix
2 bunches green onions
2 pkg. beef Ramen noodles (only
1 pkt. of flavor used)

1 c. salted sunflower seeds
Slivered almonds

DRESSING:

1/2 c. sugar
1/3 c. white vinegar

3/4 c. oil
1 pkg. beef flavor from Ramen
noodles

Add and toss just before serving.

Coleslaw

Sally Nelson

1 pkg. coleslaw mix
1 can sliced water chestnuts
6 green onions, sliced thin

2 pkg. Ramen noodles, crumbled
(but not too fine)
1 sm. pkg. slivered almonds
1/2 sm. pkg. sunflower seeds

Mix all together.

DRESSING:

1/2 c. salad oil
6 T. vinegar

1/4 to 1/2 c. sugar (taste)
2 pkt. Ramen noodle seasoning

Mix all dressing ingredients together; pour over slaw. Refrigerate for 2 to 3 hours before serving.

Cabbage Salad

Helen Schoenbohm

1 c. chopped cabbage
1 c. chopped celery
1/4 c. chopped onion

1 to 2 c. chopped meat, such as:
cooked turkey, ham, chicken,
tuna, or whatever you like
Miracle Whip, to moisten
1 lg. can shoestring potatoes

Mix all ingredients, adding shoestring potatoes just before serving.

Spinach Salad

Lori Turner Halligan

1 (10 oz.) bag spinach, washed &
trimmed
9 fresh mushrooms, sliced
6 pieces bacon, fried, drained &
crumbled

1/2 can mandarin oranges, drained
4 hard-boiled eggs (garnish)
Croutons
Grated cheese

DRESSING:

1/4 c. olive oil
2 T. cider vinegar
2 T. sugar
1/4 tsp. salt

1/8 tsp. dry mustard
1/8 tsp. garlic salt
1/8 tsp. pepper
2 T. onion, grated

Combine all dressing ingredients in Tupperware-type of container. Shake thoroughly and add to salad ingredients. Toss. Divide into 4 bowls. Garnish with sliced egg, croutons and cheese, if desired.

Note: Double to serve 8.

Strawberry-Spinach Salad

Linda Sims

1 lb. fresh spinach
1 c. sliced strawberries

1/4 lb. bean sprouts
1 c. seedless grapes, halved

DRESSING:

3/4 c. oil
1/2 c. sugar

1/2 c. white vinegar
Minced onion

Dressing can be made ahead of time; pour over salad ingredients just before serving.

Crabmeat Salad

Darnell Kinzie

12 oz. imitation crabmeat
1 sm. head cauliflower
6 green onions
2 (2 1/2 oz.) cans black olives,
sliced
4 tsp. lemon juice

2 tsp. horseradish
1/2 tsp. curry powder
2/3 tsp. salt
1/2 c. salad dressing
1/2 c. sour cream

Cut crabmeat into small pieces. Dice cauliflower into small pieces. Slice green onions. Add olives. Mix lemon juice, horseradish, curry, salt, salad dressing and sour cream. Pour dressing mixture over salad ingredients and mix well. Chill.

Taco Salad

Mona Christensen

1 lb. ground beef, browned
1 can drained kidney beans

1 lg. onion

Combine beef, beans and onions; refrigerate.

Just before serving, add:

4 c. chopped tomatoes
1 head lettuce
8 oz. grated cheese

1 (9 oz.) pkg. Doritos, crushed
1 (8 oz.) btl. Western dressing
1/2 btl. taco sauce, mild

Taco Salad

Jo Steele

1 head lettuce
1 lb. hamburger
Chopped onion
1 pkg. taco seasoning mix
Salt & pepper
1/2 can chili beans
1 c. water

1 (8 oz.) btl. Italian dressing (can
use fat-free)
1/2 btl. taco sauce
1 c. shredded cheese
Onion rings
Tomato
Ripe olives
Doritos

Brown hamburger with chopped onion, salt and pepper; drain. Add taco seasoning, water and chili beans. Place lettuce in bowl; add hamburger mixture. Mix taco sauce and dressing together. Pour over lettuce and hamburger. Decorate with tomatoes, onion rings, olives and Doritos. Top with shredded cheese.

Taco Salad

Dick and Janet Dorsey

1 head lettuce
1 lb. ground beef
1 can red kidney beans
2 or 3 tomatoes
8 oz. shredded Cheddar cheese

1 (5 1/2 oz.) pkg. taco-flavored corn chips
Chopped celery, green pepper, carrots, onions, cucumbers, black olives

Brown ground beef, drain and chill. Mix everything together. Add corn chips just before serving, and French dressing when served.

Spaghetti Salad

Julie Pollock

1 sm. pkg. thin spaghetti
1 pkg. Ranch dressing
Tomatoes
Celery

1 box frozen peas
1 btl. Italian dressing
Cucumbers
1/2 c. ripe olives

Break noodles into fourths and cook; cool, and set aside. Let frozen peas stand in warm water for a couple of minutes to thaw; then drain. When everything is cool, mix together. Add the Ranch and Italian dressing. Refrigerate.

Bacon-Cheddar Pasta Salad

Jolene Sisler

1 (16 oz.) pkg. pasta (shells, rotini)
6 slices cooked bacon, crumbled
1 c. Cheddar cheese, cubed

Diced onion, to taste
Diced green pepper, to taste
1 c. Miracle Whip, or more to taste
Salt & pepper, to taste

Cook pasta and drain; let cool. Add remaining ingredients (all can be adjusted to individual taste). Refrigerate a few hours before serving.

Macaroni Salad

Jackie (Hartley) Anderson

1 lb. curly white macaroni
1 diced green pepper
1/2 chopped onion
4 carrots, grated
1 c. Pet evaporated milk

1 tsp. salt
1 pt. mayonnaise
1/2 c. vinegar
1 1/2 c. sugar

Cook, drain, and cool macaroni. Add pepper, carrots and onion. Mix milk, salt, mayonnaise, vinegar and sugar; pour over macaroni and mix well. Yield: 1 gallon. Keeps well in refrigerator for a week or more.

Pasta Salad

Marie Alff

- | | |
|--|--|
| 1 lg. cucumber, sliced | 1 med. red onion, diced |
| 2 lg. carrots, sliced | 16 oz. cooked pasta of your choice |
| 2 to 3 tomatoes, chunked | 1 (16 oz.) btl. Italian dressing |
| 1 green pepper, diced | 1 lb. cheese, diced (opt.) |
| 1 (16 oz.) can black olives, sliced | 1 to 1 1/2 c. cauliflower flowerets |
| 1 to 1 1/2 c. broccoli flowerets | |

All vegetables should be fresh--not frozen or cooked. You may consider any of them optional, depending on your personal taste. Cut up all vegetables and toss in a large mixing bowl. Cook pasta according to package directions and rinse in cold water or have chilled prior to tossing with the vegetables. Add the salad dressing and toss slightly again. Let stand overnight in the refrigerator. Add cheese just before serving, or it will be mushy.

Rotini Salad

Janet Nelsen Maynard

- 1 (8 oz.) pkg. rotini**

Boil for 12 minutes in water with oil. Drain and wash in cold water. Add 1 medium onion and thinly-sliced, unpeeled cucumber.

Mix together:

- | | |
|------------------------|------------------------------|
| 1 1/2 c. sugar | 1/2 tsp. garlic salt |
| 3/4 c. vinegar | 1 T. Accent |
| 1 c. water | 1 T. parsley flakes |
| 1/2 tsp. pepper | 1 T. prepared mustard |

Pour over above mixture. Let stand at least 24 hours.

Oriental Salad

Barbara Sisler

- | | |
|------------------------------|-----------------------------------|
| 1 pt. Miracle Whip | 1 green pepper |
| 2 T. prepared mustard | 1/2 c. sliced black olives |
| 1/4 c. onion | 1 c. mandarin oranges |
| 4 c. chopped chicken | 1 c. pineapple tidbits |

Mix all together and chill overnight. Just before serving, add 1 can chow mein noodles. Serve on lettuce leaf.

Vegetable Mac Salad

Alberta Heckman-Lees

1 lb. macaroni (small or shell)	1 c. vinegar
1 lg. green pepper, chopped	1 c. sugar
1 med. onion, chopped	2 c. mayonnaise
1 can Eagle Brand sweetened condensed milk	1 tsp. salt
	1/2 tsp. pepper

Dressing: Combine sweetened condensed milk, vinegar, sugar, mayonnaise, salt and pepper; beat well.

Cook macaroni; drain well and cool thoroughly. Add vegetables and mix well. Add dressing and mix well. Chill at least 4 hours or overnight. Keeps well in refrigerator.

Note: I salt my macaroni some when cooking.

Macaroni Salad

Helen Schoenbohm

1/2 lb. curly macaroni	2 lg. carrots, grated
1 sm. green pepper	1 sm. onion, chopped
1 c. celery, chopped	

DRESSING:

1 c. vinegar	2 c. Hellmann's mayonnaise
1 1/2 c. sugar	1 c. evaporated milk

Cook macaroni 2/3-done. Mix dressing and pour over hot macaroni and vegetable mixture. Let stand overnight.

This will keep for several days in refrigerator.

Crab-Pasta Salad

Audrey Smith

2 c. ritolli noodles, cooked & drained	1/2 c. cubed American cheese
1/4 c. chopped onion	1 can peas, drained
1/4 c. chopped radishes	1 c. shredded, imitation crabmeat

DRESSING:

1 c. Miracle Whip or salad dressing	1/4 tsp. sugar
	1/4 c. milk

Combine dressing and stir into remaining ingredients. Sprinkle with paprika.

Pasta Salad

Rosalie Kopp

1 lb. pasta, cooked as directed,
drained & mixed with 1 T. olive
oil
1 1/2 c. sugar
1 1/2 c. vinegar
2 T. French mustard
1 tsp. garlic powder
1 tsp. sweet dry basil

1 tsp. black pepper
1 tsp. salt
1 T. dry parsley flakes
1 med. onion, chopped
1 cucumber, peeled & sliced
1 green pepper, chopped
1 can black olives, sliced
1 c. cherry tomatoes, cut in half

Mix sugar, vinegar, mustard, seasonings and vegetables. Pour over pasta. Refrigerate. Keeps for at least a week.

Pasta-Vegetable Salad

Kim Kopp

1 1/2 c. sugar
1 T. dry mustard
2 tsp. salt
1 T. grated onion
2 tsp. celery seed

1 1/3 c. vinegar
2 c. salad oil
Vegetables of choice
Pasta noodles of choice

Cook pasta to firm stage; drain and rinse with cold water. Cut vegetables of choice into bite-size pieces and put in with pasta. Mix together the rest of the ingredients with a mixer. Pour dressing over the pasta and vegetables; stir all together.

I use spiral pasta with broccoli, carrots, onion, green peppers and cucumbers.

Pickled Macaroni

Jan Christensen,
for Marilyn Basquin

1 lb. mostaccioli or rigatoni
2 T. salad oil
3 c. white vinegar
1 1/2 c. sugar
1 med. onion
1 lg. cucumber, peeled & chopped
1 (2 oz.) jar pimento

1 tsp. salt
1 tsp. pepper
2 T. parsley
2 T. dry mustard
1 tsp. Accent
1 green pepper, chopped

Cook macaroni in salted water until just tender. Drain. Coat with salad oil. Add macaroni to brine made with rest of ingredients. Let stand several days in refrigerator; stir occasionally. Yield: 8 quarts.

Marcia's Green Salad

Marcia Rabe

1/2 c. salad oil
2 T. vinegar
1/4 c. sugar
1 tsp. salt
1/4 tsp. pepper
1/4 c. chopped onion

1 head lettuce, torn
Fresh spinach or endive, torn
1/2 c. rice or Chinese noodles
1/4 c. sesame seed
3 oz. slivered almonds
Fresh mushrooms, sliced

Mix dressing ingredients. Toss with greens and remaining ingredients just before serving.

Icebox Vegetable Salad

Lillie Hayter,
Ankeny, IA

1 (17 oz.) can cut green beans
1 (16 oz.) can tiny peas
1 (16 oz.) can whole kernel corn

1 (4 oz.) jar chopped pimentos
1 c. finely-chopped celery
1 med. green pepper, finely chopped

DRESSING:

1 c. sugar
1/2 c. vinegar

1/2 c. vegetable oil
1 tsp. salt
1/2 tsp. pepper

Drain all vegetables and combine in a large glass bowl; set aside.

In a saucepan, mix dressing ingredients and bring to a boil. Cool slightly and pour over vegetables. Cover and refrigerate overnight. Yield: 6 to 8 servings.

Note: Will keep in covered container, in refrigerator, for 1 week.

Calico Salad

Judy Neighbors

1 lg. head lettuce
6 hard-boiled eggs
1 lg. onion, sliced

1 sm. btl. green olives, sliced
1/2 c. grated Cheddar cheese
1/2 c. sliced raw cauliflower

DRESSING:

2 T. minced parsley
1 tsp. salt
1/2 tsp. pepper

1/2 c. salad oil
4 T. vinegar
2 tsp. Worcestershire sauce

Put dressing in covered jar and refrigerate until ready to serve. Shake and add to salad just before serving. Yield: 6 servings.

Delightful Salad

Jane Hansen

1 head lettuce
1 head cauliflower

1 lb. bacon, fried crisp
1 sm. red onion

DRESSING:
2 c. mayonnaise or Miracle Whip

1/4 c. sugar
1/3 c. Parmesan cheese

Fry bacon until crisp and drain well. Wash lettuce and cauliflower. Break up lettuce and layer in bottom of a large bowl. Break cauliflower into small pieces and layer on top of the lettuce. Crumble bacon and layer on top of cauliflower. Add slices of red onion rings and layer on top of the bacon. Mix dressing ingredients together and pour over salad, like a frosting. Cover the bowl and refrigerate overnight.

Just before serving, toss the salad, mixing in the dressing on top. Yield: about 12 servings.

Broccoli Salad

Faye Nelsen

1 lb. broccoli flowerets, cut into
bite-size pieces
1 c. sunflower seeds
1 c. raisins

1/2 lb. bacon, fried, drained &
crumbled
4 T. red onion, coarsely chopped

DRESSING:
1 c. Miracle Whip

1/4 c. sugar
1 1/2 T. vinegar

Mix dressing together and add to other ingredients. Yield: 8 to 10 servings.

Broccoli Salad

Millie Holaday

2 bunches broccoli, cut fine &
soaked in water at least 4 hours
12 slices bacon, fried & cut up

1 med. onion, chopped
1 c. raisins
1 c. sunflower seeds

Whisk together 1 cup mayonnaise, 1/3 cup sugar and 2 tablespoons vinegar; pour over broccoli mixture.

Broccoli Salad

Jackie Bailey

4 c. broccoli flowerets
1 c. raisins
1 c. red grapes, halved
1 sm. red onion, diced
1 c. sunflower seeds

10 strips bacon, cooked & crumbled
1 c. mayonnaise
1/4 c. sugar
1/4 c. vinegar

Combine broccoli, raisins, grapes and onion.

Combine in a small bowl, the mayonnaise, sugar and vinegar. Pour dressing over the broccoli mixture. Add crumbled bacon and sunflower seeds. Chill for several hours or overnight.

This salad is a good one to take to potluck dinners.

Broccoli-Coleslaw

Ruby Steele

1 pkg. broccoli-coleslaw mix
1 bunch chopped onion
1/2 c. sunflower seed meats

3/4 c. slivered almonds
2 pkg. chicken Ramen noodles

DRESSING:

3/4 c. olive oil
1/2 c. sugar

2 T. vinegar
Chicken flavor pkt. from noodles

Add dressing just before serving.

Note: You will find the broccoli-slaw with the packages of cabbage slaw or lettuce, ready to use. The Ramen noodles come with different flavor packets. For this salad, use the chicken-flavored.

Broccoli Salad

Linda Smith

1 bunch broccoli, diced
8 slices bacon, fried crisp & broken in pieces

1/2 red onion, diced
1 c. raisins
1 c. sunflower nuts

DRESSING: Mix:

1/2 c. mayonnaise or salad dressing

3 to 4 T. sugar
1 T. cider vinegar

Mix all salad ingredients and add dressing.

Note: Best made 24 hours ahead.

Crunchy Pea Salad

Mary Littler

1/2 c. Miracle Whip salad dressing
1/4 c. Zesty Italian dressing
1 (10 oz.) pkg. frozen peas, thawed & drained

1 c. chopped celery
6 slices bacon, cooked & crumbled
1/4 c. red onion, chopped

Combine salad dressings. Mix remaining ingredients; add dressing just before serving.

Note: You may use fresh tomato wedges for garnish. Also 1 can water chestnuts, drained, may be added for a little extra crunch.

Cauliflower Salad

Ruby Krakau

1 head cauliflower
2 bunches broccoli
1 (6 oz.) pkg. frozen peas
Several radishes

1 c. real mayonnaise
1 c. Miracle Whip
8 oz. sour cream
1 T. garlic salt

Cut cauliflower into small pieces and break broccoli into small pieces; put into bowl, along with frozen peas. Mix dressing ingredients together and pour over vegetables; mix. Refrigerate.

Layered Salad

Jan Christensen

1 c. mayonnaise
1 T. vinegar

2 T. sugar

Mix and let stand.

1 head lettuce (be sure it is dry), shredded
1/2 c. minced onion
1/2 c. chopped celery
1 (10 oz.) pkg. frozen peas, thawed, but not cooked

1/2 head sliced cauliflower
1 can sliced water chestnuts
10 slices fried bacon, crumbled
1 to 1 1/2 c. shredded Cheddar cheese

Layer in order, in a 9x13-inch glass or plastic dish, saving some cheese and bacon. Cover the layers with the mayonnaise mixture. Cover tightly and refrigerate overnight. Sprinkle bacon and cheese on top before serving.

Crunchy Salad

Jan Christensen,
Marilyn Basquin

PART A:

1 pkg. Ramen noodles (chicken-flavor), broken up

3 T. sesame seeds

1/2 c. slivered almonds, toasted in 350° oven for 5 minutes)

PART B:

1 bag coleslaw mix

1 carrot, grated

4 green onions, chopped (I only use 2)

PART C:

3 T. vinegar

2 T. sugar

1/2 c. oil

1/2 tsp. salt

Fresh, ground pepper

Seasoning pkt. from the noodles

Part A: Mix together and store, covered, until ready to serve.

Part B: Mix together and refrigerate until ready to serve.

Part C: Mix together and refrigerate until ready to serve.

When ready, mix Parts A and B; then add Part C. Toss and serve.

Broccoli Salad

Carole Parker

5 c. fresh broccoli

1/2 c. golden raisins

1/4 c. chopped red onion

10 bacon slices, cooked & crumbled

1 c. sunflower seeds

Pour 1 1/2 cups Vidalia Onion Vinaigrette Salad Dressing over broccoli, raisins and onions. Just before serving, sprinkle with bacon and sunflower seeds; toss. Yield: 6 to 8 servings.

Lettuce Salad

Mrs. Harry (Helen) Dressler

Iceberg lettuce

Romaine lettuce

Red-tip lettuce

Bibb lettuce

6 oz. grated Swiss cheese

1/2 c. pecans

1 can sliced water chestnuts

1 sm. can LeSueur peas

1 c. chopped celery

1 c. Hellmann's mayonnaise

1/2 c. (or less) sugar

Mix mayonnaise and sugar; toss with lettuce.

Nutty Salad

Jenny Wessels-Greminger

2 (8 to 10 oz.) pkg. shredded
cabbage (like for coleslaw)
8 T. slivered almonds

2 T. sesame seeds
8 green onions, chopped
2 pkg. Ramen noodles (any flavor)

DRESSING:

1 tsp. Accent
1 c. oil
3 T. sugar

6 T. rice vinegar
2 tsp. salt
1 tsp. pepper

Brown almonds and sesame seeds in butter. Cool. Mix cabbage and green onions in a large bowl. Mix seeds and almonds with cabbage.

Dressing: Mix ingredients in a blender.

At time of serving, break raw Ramen noodles (discard flavor packet) over salad and toss. Pour dressing over salad; toss and serve.

Broccoli and Cauliflower Salad

Cheryl Wessels

Broccoli & cauliflower, cut in
bite-size pieces

DRESSING:

1 1/2 c. mayonnaise
1/3 c. milk
1/4 c. sugar

1 tsp. lemon juice
3/4 tsp. A1 steak sauce
1/2 tsp. dill weed
1/4 tsp. garlic

Mix and refrigerate.

Cauliflower Salad

Linda Warriner

1 head cauliflower, cleaned &
cut in bite-size pieces
3/4 lb. lg. red seedless grapes,
washed & cut in half

1 can cashews
1 c. Miracle Whip
2 T. sugar
1 scant T. mustard

Mix the cauliflower and grapes in a bowl.

In another bowl, mix the Miracle Whip, sugar and mustard. Pour over the cauliflower and grapes. Mix thoroughly (if this amount does not coat the cauliflower and grapes, mix more dressing). Refrigerate until ready to serve. Mix in cashews and serve.

Mixed Vegetable Salad

Connie Russell

- | | |
|--|------------------------------------|
| 1 (10 oz.) pkg. frozen mixed vegetables | 1/2 c. chopped onion |
| 1 (16 oz.) can kidney beans, rinsed & drained | 1/3 c. chopped green pepper |
| 1/2 c. chopped celery | 3/4 c. sugar |
| | 1/2 c. vinegar |
| | 1 T. cornstarch |

Cook mixed vegetables until tender. Drain and place in a large bowl. Add beans, celery, onions and green pepper. In saucepan, bring sugar, vinegar and cornstarch to a boil., stirring constantly, until thickened. Cool slightly. Pour over vegetables and toss. Refrigerate. Yield: 8 servings.

Crunchy Salad

Helen Daume

- | | |
|--------------------------------------|--|
| 4 c. broccoli, finely chopped | 1/2 c. bacon, cooked crisp & broken into bits |
| 2 c. red grapes, halved | |
| 2 c. green grapes, halved | Chopped green onion, to taste |
| 2 c. celery, finely chopped | |

Mix and let stand in refrigerator for several hours, or overnight. Add 1 cup slivered almonds.

DRESSING:

- | | |
|--|---------------------|
| 1 1/2 c. Hellmann's mayonnaise (no Miracle Whip!) | 6 T. sugar |
| | 3 T. vinegar |

Mix and refrigerate for several hours before serving. Yield: 12 to 15 servings. Keeps well.

Quick Salad

Connie Russell

- | | |
|---|-------------------------------------|
| 1 head cauliflower, cut into bite-sized pieces | 1 bag frozen peas |
| 1 bunch broccoli, cut into bite-sized pieces | 1 sm. onion, chopped |
| | Hidden Valley Ranch dressing |

Mix vegetables in a large bowl. Pour dressing over mixture. Stir and refrigerate. Yield: 8 servings.

Mixed Vegetable Salad

Kimira Miller Marnin

2 (10 oz.) pkg. frozen, mixed vegetables

Cook as directed and drain.

Add:

1 green pepper, chopped

1 med. onion, chopped

4 stalks celery, chopped

2 c. kidney beans, drained & rinsed

DRESSING:

1 c. vinegar

1 1/2 c. sugar

3 T. flour

Mix and cook until thick. Add 4 tablespoons prepared mustard; stir. Pour over vegetables and chill. Keeps well.

Crunchy Pea Salad

Connie Russell

1 (16 oz.) pkg. frozen peas, thawed

1 c. chopped cauliflower

1 c. diced celery

1 c. slivered almonds

1/2 c. sliced green onions

1 c. Ranch dressing

1/2 c. sour cream

1/2 tsp. dill weed

1/4 tsp. salt

1/8 tsp. pepper

Mix all ingredients and chill. Yield: 8 servings.

Cucumber Salad

Norma (Sisler) Holter,

In Memory of Jim Holter

1 (3 oz.) pkg. lime Jello

1 c. boiling water

1 T. vinegar

1 c. Miracle Whip

1 c. finely-chopped cucumbers

1 T. diced onion

1 T. horseradish

Dissolve Jello in water and vinegar; chill until partially thickened. Fold in Miracle Whip. Stir until smooth. Add remaining ingredients and chill.

Lime-Cucumber Salad

Mildred Hansen

1 pkg. lime Jello
1 c. minced cucumber
1/4 c. lemon juice
1 T. grated onion

1 c. sour cream, whipped
3/4 c. hot water
1/2 tsp. salt

Dissolve Jello in the hot water and cool. Add minced cucumber, lemon juice, grated onion and salt. Fold in whipped sour cream last. Put into refrigerator to set. Cut in squares to serve.

Easy Salad

JoAnn Poepppe

Bacon bits
Lettuce

Cottage cheese

DRESSING:

Salad oil
Apple vinegar

Sugar
Poppy seeds

This assembles at the last minute. Amounts vary as to how many you want to serve. Mix salad ingredients to taste and toss over salad.

Really good. My brother-in-law, Lynn (A.J.) Poepppe gave me this recipe.

Dressed-Up Cucumbers

Helen Woods

1 1/2 c. mayonnaise
1/4 c. vinegar
1/2 c. sugar

1 med. onion, sliced
4 to 6 c. cucumbers, peeled & sliced

Refrigerate. As supply dwindles, add more cucumbers.

Salad Dressings

Fruit Salad Dressing

Virginia Osen

1/2 c. sugar
1 tsp. celery salt
1 tsp. grated onion
1 c. oil

1 tsp. dry mustard
1 tsp. paprika
1/4 c. vinegar

Add oil and vinegar alternately. Beat with a fork.

Spinach Salad Dressing

Virginia Osen

1/2 c. sugar	1 sm. onion, chopped
1 tsp. salt	1 tsp. pepper
1 tsp. celery seed	1 T. prepared mustard
1/3 c. vinegar	1 c. salad oil

Put all ingredients in blender and mix. This will keep in refrigerator for 2 weeks.

Coleslaw Dressing

Helen Lou Westphal

1 1/2 c. mayonnaise	1/2 c. sugar
1/4 c. vinegar	2 to 3 tsp. celery seed

Garden Leaf Lettuce Dressing

Helen Lou Westphal

1 c. whipping cream	3 tsp. vinegar
1 c. sugar	

Salad Dressing

Athelea Heath

1 egg	1/2 c. vinegar
1/2 c. sugar	1/4 tsp. dry mustard

Beat egg; add mustard to sugar and beat together. Add vinegar and boil until thick. Very good on potato salad.

Coleslaw Dressing

Alene Steele

4 T. sugar	1 tsp. celery seed
3 T. vinegar	1 tsp. salt
2 T. salad oil	

Mix well and stir into crisp, finely-shredded cabbage.

Potato or Macaroni Salad Dressing

Linda Marek

1/2 c. sugar
2 heaping tsp. flour
1 tsp. dry mustard
1 tsp. salt

2 whole eggs
1/2 c. cider vinegar
1/2 c. water
1/4 c. butter or margarine

Mix dry ingredients in medium skillet. Beat eggs with vinegar and water; add to skillet. Combine; cook and stir over medium heat until thickened. Cool and store in refrigerator. Yield: enough for 2 large batches of potato salad.

Note: Use half & half with Miracle Whip (or salad dressing, if you don't care for Miracle Whip).

Can be used with fruit salad or coleslaw, too. We prefer to use half homemade dressing and half Miracle Whip. This was my grandmother's recipe.

Soups

Chicken and Rice Stew Baby Food

Dawn Turner Harder,
Hancock, IA

1 whole chicken breasts
3/4 c. water
1/4 c. rice

1/4 c. carrots or green beans
1/2 c. milk

Cook chicken breast in water, covered, until tender. Take chicken from broth. Dice meat to broth; add remaining ingredients. Cover and cook until rice and vegetables are tender. Purée mixture in blender. Serve warm or freeze.

Grandma's "Sød" Soup

Karla Larsen

(Sweet Soup)

1 pkg. mixed, dried fruit
1/2 pkg. prunes, bite-size
1/2 c. raisins
4 c. water
1/2 c. sugar

1/2 c. Minute Tapioca
1 stick cinnamon (or 1 tsp. ground cinnamon)
1 can pie cherries, with juice

In a stockpot, cut up dried fruit into smaller pieces. Add prunes and raisins. Mix. Add sugar and water. Let stand, covered, for several hours or overnight. Simmer the fruit mixture for 15 minutes. Add tapioca, then simmer until thick. After thickened, add cinnamon and cherries. Serve warm or chilled with the meat, or over ice cream as a dessert.

My Grandma, Adah Johnson, devised this modern recipe for an old Danish "sweet" fruit soup from the description that Grandpa, Harry Johnson, gave her of a soup he remembered his mother making when he was a child. This is a traditional Christmas dish for our family.

Chili

Kimberly Carson

1 (46 oz.) can tomato juice
1 can salsa (medium or hot)
1 lb. hamburger, browned & drained

1 can chili beans
1/2 of onion, chopped

Cook in a large pot at 160° (over the stove) for 20 to 30 minutes.

Kris's Chili

Sally Nelson

1 lb. ground beef
1 med. onion, chopped
1 med. green pepper, diced
2 or 3 stalks celery, diced
2 cans (about 4 c.) tomatoes
1 (8 oz.) can tomato sauce
2 cloves garlic, minced

1 tsp. salt
1 T. chili powder (more or less, to taste)
2 cans chili beans
1 tsp. or so brown sugar (depending on tartness of tomatoes)

Brown ground beef, onion and pepper; drain. Put ground beef mixture, celery, tomatoes, tomato sauce, garlic, and salt in a Dutch oven, or that size kettle. Simmer for about 1 hour, stirring frequently. Add chili powder and beans; simmer for about 30 minutes. Garnish with shredded cheese.

Note: We like chili over hot, cooked rice. Chili powder intensifies as it cooks. You can always add, but it's hard to take out.

Beer-Cheese Soup

Connie Turner

1/2 c. margarine	1 can beer
1 c. flour	1/4 c. chives
4 c. chicken broth	1 T. Worcestershire sauce
1 can evaporated milk	1/4 lb. dried beef, shredded (opt.)
1/2 box Velveeta cheese	

Combine margarine and flour in soup pot. Stir with whisk until mixed, over medium heat. Stir constantly. Add broth and evaporated milk; cook until smooth and thick, on medium heat. Stir constantly. Add cheese and mix until melted and smooth. Add beer, Worcestershire and chives. Simmer for 15 minutes and stir constantly.

Cheese Soup

Julie Pollock

1 qt. water	2 c. California-style frozen vegetables
4 chicken bouillon cubes	1 lb. Velveeta cheese, chunked
2 c. chopped celery	1 can cream of mushroom soup
1/2 c. chopped onions	2 c. milk
2 c. diced potatoes	

In a large saucepan, bring water to a boil. Add bouillon cubes, celery and onion. Boil, with the lid on, for 15 minutes. Add potatoes and frozen vegetables. Boil 10 minutes more. Set off heat. Add cheese. Stir until melted. Add cream of mushroom soup; stir well. Add milk; stir until well mixed. Heat over low heat so it will not scorch.

Cheese Soup

Enid Lou (Burns) Gillahan

1 c. potatoes, diced	3 c. chicken broth
1/2 c. carrots, sliced	2 c. milk
1/2 c. onions, sliced	1/2 c. flour
2 T. butter	1 1/2 c. Velveeta cheese

Cook potatoes, carrots and onion in butter until tender. Add 3 cups chicken broth. Simmer for 20 minutes. Make a thickening of 2 cups milk and 1/2 cup flour. Add to soup and cook until thick. Add 1 1/2 cups Velveeta cheese and stir gently until melted.

Beef Stew

Irene Blazek Pauley,
Woodbine, IA

4 to 6 potatoes, diced
1 onion, chopped
2 carrots, chopped
3 stalks celery, chopped
2 lb. beef stew meat, cubed

Salt & pepper, to taste
2 pkg. frozen mixed vegetables
2 sm. cans tomato paste
Water, to cover

Mix all ingredients in 1 large, or 2 medium pans and cook slowly. Works great in a crock-pot, too. Stir occasionally.

This feeds a large crowd. I recommend halving this recipe.

This is served on Christmas Eve at my husband's family gathering.

Hearty Beef Stew

Linda Warriner

3 peeled, potatoes, cut in bite-size pieces
4 carrots, peeled & cut in bite-size pieces
2 banana peppers (remove the seeds & chop)
4 stalks celery, cut in bite-size pieces

1 sm. onion
1 sm. beef roast, cooked & chopped
1 lg. can whole tomatoes, chopped
1 lg. can beef broth
1 c. water
1 handful of macaroni, uncooked
Salt & pepper, to taste

Mix all of the above ingredients in a 5-quart pan and simmer until the vegetables are cooked to desired tenderness.

Black Bean Soup

Debra Weber Heiken

1 1/2 c. cooked & drained black beans
1 (14 1/2 oz.) can chopped tomatoes

1 (14 1/2 oz.) can chicken broth
1/2 c. thin-sliced carrots
1/2 c. chopped onion
1 tsp. Spike (or more, to your taste)

Bring to a boil; reduce heat and simmer for 30 minutes.

Classic Black Bean Soup

Sally Nelson

1 lb. black beans (turtle beans)

Cover with 2 quarts of water; soak overnight.

1/4 c. butter or margarine

2 garlic cloves, minced

2 lg. onions, chopped

Sauté onions and garlic in margarine. Drain beans and rinse. Put beans in a large kettle with sautéed onions and garlic.

Add:

**8 c. chicken stock, broth or
bouillon**

2 whole cloves

**1 3/4 lb. ham hocks or nice, meaty
ham bone**

2 bay leaves

8 peppercorns

Salt & pepper, to taste

Bring to a boil; simmer until done, about 1 to 1 1/2 hours. Stir once in awhile. Remove bay leaves and peppercorns and cloves (if you can find them). Chop ham. Mash beans 3 or 4 times with a potato masher. Add chopped ham and 3 or 4 tablespoons dry white wine (Madeira). Bring to a boil. Serve in bowls. Garnish with chopped, hard-cooked eggs or grated cheese.

Garbanzo Bean Soup

Rod Lamb

(Husband of Jody Newell Lamb)

2 cans garbanzo beans

6 white potatoes, diced

1 can water

1 red pepper, diced

**1 (16 oz.) can tomatoes (or 6 fresh
tomatoes, diced)**

1 green pepper, diced

1 purple onion, diced

1 lb. diced ham

1 lb. bacon, cooked & drained

1 tsp. basil

Chili powder, to taste

Cook bacon first; break into pieces. Add potatoes, ham, tomatoes and spices. Simmer for 20 minutes. Add beans and water and simmer for 10 minutes. Yield: 6 servings.

A delicious and hearty soup, especially when you come in from the cold weather, or just hungry.

Broccoli-Cheese Soup

Helen Lou Westphal

2 T. butter
1/2 c. onion, chopped
1 or 2 carrots, chopped
3 c. celery, chopped
1/2 c. bell pepper, chopped
4 T. flour

1 qt. whole milk
2 chicken bouillon cubes
1 lb. Velveeta cheese
Salt & pepper, to taste
1 bunch fresh broccoli

Sauté in butter: onion, carrots, celery and bell pepper. Add flour; stir. Add milk, chicken bouillon cubes and cheese. Cook broccoli in microwave for 3 or 4 minutes.

Broccoli-Cheese Soup

Donnis Dressler

1 1/2 c. chopped onion
2 T. butter
6 c. water
6 chicken bouillon cubes
1/4 tsp. garlic powder
2 tsp. salt

8 oz. uncooked pasta
6 c. milk
2 (10 oz.) pkg. frozen broccoli
1 lb. American cheese, cubed
(I use Velveeta)

In a 5-quart kettle, sauté onion in butter until tender. Add water, bouillon and garlic powder. Boil and stir until bouillon is dissolved. Add salt and pasta. Cook and stir for 3 to 4 minutes. Add milk and simmer until pasta is tender. Add broccoli and cook and stir for 3 to 4 minutes. Add cheese.

Creamy Cauliflower Soup

Lila Rae Huff

1 med. head cauliflower, broken
into buds
1/4 c. chopped onion
4 T. butter
1/4 c. flour

3 c. chicken broth
2 c. milk
1 tsp. Worcestershire sauce
4 oz. sharp Cheddar cheese,
shredded

Cook cauliflower, covered, in a small amount of boiling water, for 10 to 15 minutes. Drain and coarsely chop. In a large saucepan, cook onion in butter until tender. Blend in flour, chicken broth, milk and Worcestershire sauce. Cook and stir until slightly thickened. Add cauliflower. Bring to a boil and stir in cheese. Sprinkle each serving with snipped chives.

Harvest Corn Chowder

Lorain Smith

- | | |
|---|---|
| 1 med. onion, chopped | 1 (6 oz.) jar sliced mushrooms, |
| 1 T. butter or margarine | drained |
| 2 (14 1/2 oz.) cans cream-style corn | 3 c. milk |
| 4 c. whole kernel corn | 1/2 med. green pepper, chopped |
| 4 c. diced, peeled potatoes | Pepper, to taste |
| 1 (10 3/4 oz.) can condensed | 1/2 lb. bacon, cooked & crumbled |
| cream of mushroom soup, | |
| undiluted | |

In a saucepan, sauté onion in butter until tender. Add cream-style corn, kernel corn, potatoes, soup and mushrooms. Stir in milk. Add green and red peppers. Season with pepper. Simmer for 30 minutes, or until vegetables are tender. Garnish with bacon. Yield: about 12 servings (3 1/2 quarts).

Corn Chowder

Dawn Marnin

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|-------------------------------------|--------------------------|
| 1 lb. smoked sausage, sliced | 2 c. cream |
| 1 onion | Salt & pepper |
| 1 c. water | 1 T. butter |
| 4 c. cubed, raw potatoes | 1 T. flour |
| 1 can creamed corn | Parsley |
| 1 can whole kernel corn | |

Fry sausage and onions. Add potatoes and water. Bring to a boil; reduce heat and simmer until potatoes are tender. Add corn, cream and seasoning; heat cream, butter and flour together. Add to chowder, bit by bit, stirring well. Simmer for 2 minutes. Sprinkle with parsley.

Cheese Soup

Cheryl Watson

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|------------------------------|-------------------------------------|
| 1 c. diced potatoes | 1 can chicken broth |
| 1/2 c. sliced carrots | 2 to 3 c. milk |
| 1/2 c. chopped onion | 2 c. chunked Velveeta cheese |
| 1/2 c. chopped celery | 1/2 tsp. pepper |
| 2 T. margarine | |

Combine potatoes, carrots, onion, celery, margarine and 1/4 cup water in a large microwave bowl (8-cup or larger). Cover and microwave on HIGH, stirring once or twice. Slightly mash vegetables. Add remaining ingredients and microwave on 50% POWER until cheese is melted. Do not allow to boil. Stir frequently. Soup temperature should reach 170° if using a probe.

Chicken-Broccoli Chowder

Vickie Wedemeyer

1 (32 oz.) can chicken broth
3 c. water
1/2 tsp. salt
1/2 tsp. thyme leaves, crushed
1/8 tsp. pepper

1 (16 oz.) bag frozen broccoli cuts
2/3 c. flour
3 c. half & half
3 c. cubed, cooked chicken
1 (4 oz.) can sliced mushrooms

In a large saucepan, combine broth, water and spices; bring to a boil. Add broccoli; simmer for 4 to 8 minutes, until broccoli thaws. In a small bowl, combine flour and 1 cup of the half & half; blend until smooth. Slowly add to broccoli mixture, stirring constantly. Cook over medium heat until mixture thickens. Add remaining half & half, chicken and mushrooms. Heat thoroughly. Yield: 9 (1 1/2-cup) servings.

This recipe was given to me by Chris and Jeann Roed. It is one of my family's favorites, and every time I make it, I think of them. Jeann and sons live in Battlefield, MO. Chris, we still miss you!

Cheesy Chicken Chowder

Darnell Kinzie

1 (10 oz.) pkg. frozen mixed vegetables
1 3/4 c. chicken broth
1/2 c. chopped onion
1 tsp. prepared mustard
1/4 tsp. pepper

1/3 c. corkscrew macaroni or other small pasta
1 3/4 c. milk
1 c. cubed, cooked chicken
2 T. flour
1 c. shredded process Swiss or sharp American cheese

In a large saucepan, stir together frozen vegetables, chicken broth, onion, mustard and pepper. Bring to a boil. Stir in macaroni. Reduce the heat. Simmer, covered, for 7 to 10 minutes, or until pasta is tender, stirring occasionally. Stir in 1 1/2 cups milk and chicken. Stir remaining milk into flour until smooth. Stir into chicken mixture. Cook and stir until mixture is thickened and bubbly. Cook and stir for 1 minute more. Add cheese. Cook and stir until cheese is melted. Yield: 4 servings.

Green Chili Chicken Soup

Judy Neighbors

Boil 3 diced chicken breasts and 1/2 cup rice in 2 cups of water. Save the water. Add to water, the following:

1 can cream of chicken soup
1 can cream of mushroom soup
1 can water & use water left from above

1 sm. can diced, mild green chilies
1 stalk celery, diced

Add salt, pepper, garlic salt and parsley to taste. Heat together and serve. Yield: 4 to 6 servings.

Corn and Chicken Chowder

Michelle Poepppe

1 T. butter or stick margarine
 1 (8 oz.) pkg. presliced mushrooms
 1/4 c. all-purpose flour
 3 1/2 c. milk
 1 c. chopped red potato
 1/2 tsp. dried thyme

1/2 tsp. salt
 1/4 tsp. black pepper
 1 (16 oz.) pkg. frozen whole kernel corn, thawed
 1 1/2 c. shredded chicken breasts (about 2 breasts)
 3 T. chopped green onions

Melt butter in a large Dutch oven over medium-high heat. Add the mushrooms and sauté for 3 minutes. Stir in the flour. Gradually add the milk, stirring with a whisk. Add the potato, thyme, salt, pepper and corn; bring to a boil. Stir in the chicken and 2 tablespoons green onions; cover, reduce heat and simmer for 15 minutes. Ladle the soup into bowls and sprinkle with 1 tablespoon green onions. Yield: 4 servings.

This soup is quick, easy, and low-fat!

Hamburger Soup

Kay (Steele) Hansen

1 lb. hamburger
 2 c. tomato juice
 1 c. diced potatoes
 1 c. diced celery
 5 c. water

1/2 c. chopped onion
 1/4 c. rice (uncooked)
 1 c. diced carrots
 2 tsp. salt
 1/4 tsp. pepper

Crumble ground beef and brown in a large kettle. Add remaining ingredients and simmer until done.

Recipe from Grandma Grace Hansen.

Hamburger Soup

Helen Lou Westphal

2 lb. ground beef, browned & drained
 1 c. chopped onion
 1 c. or more diced potatoes
 1 c. or more sliced celery
 1 c. or more sliced carrots
 1 can diced, seasoned tomatoes

1/4 c. uncooked rice
 3 c. water
 Salt & pepper, to taste
 Seasoned salt, to taste
 1/4 tsp. basil
 1/4 tsp. thyme
 1 bay leaf

Simmer for 1 hour, or until vegetables are done.

Hamburger Stew

Jan Christensen

1 lb. hamburger
1 pkg. mixed vegetables
Onions or minced onion, to taste
5 to 6 potatoes

Salt & pepper, to taste
1 can beef broth (Swanson's)
Chili powder (opt.)

Brown hamburger and onions in a large skillet. Drain grease and wash the hamburger. Peel and diced potatoes into large pieces. Add mixed vegetables and the remaining ingredients. Bring to a boil. Reduce heat and let simmer until ready.

Makes good leftovers.

Microwave Hamburger Soup

JoAnn Poeppé

1 lb. ground beef
1 sm. onion, chopped
1 c. thinly-sliced carrots
1 c. diced celery
1 med. diced potato
1 pkg. brown gravy mix
1 scant c. catsup

1/4 c. long-grain rice, noodles or pasta
1/2 tsp. basil
1/2 tsp. oregano
1/2 tsp. pepper
5 c. boiling water

In a 4-quart casserole, crumble meat. Cook in microwave on HIGH for 3 minutes. Stir. Add onion. Cook 3 minutes more on HIGH. Add carrots, celery and potato to meat. Cover with plastic wrap. Cook 10 minutes on HIGH. Stir after 5 minutes. Mix gravy mix and catsup (add a little water). Add spices and rice. Stir into meat mixture. Pour boiling water over. Cover with plastic wrap. Microwave on HIGH for 20 minutes. Stir every 7 minutes.

Recipe came from a microwave class almost 20 years ago! I serve it many times when I have pheasant hunters.

Curried Mushroom Barley Soup

Judy Marnin

2 T. butter
1 c. sliced carrots
1 c. chopped onion
1 lb. white mushrooms, sliced
8 oz. ham, chicken or turkey, diced

4 to 5 tsp. curry powder
2 (14 oz.) cans chicken (or other) broth
1 (14 oz.) can stewed tomatoes
1/2 c. quick-cooking barley

Melt butter in a large saucepan. Add carrots and onion; cook, stirring occasionally, until carrots are crisp, about 5 minutes. Add mushrooms; cook, stirring, for 5 minutes. Add meat and curry; cook until fragrant, 30 to 60 seconds. Stir in broth, tomatoes and barley. Bring to a boil; reduce heat and simmer, covered, until barley is tender, about 10 minutes. Yield: 4 servings.

Preparation Time: 1 hour or less.

Minestrone Soup

Connie Turner

1/2 lg. onion, chopped
 1 1/2 c. chopped celery
 1 c. chopped green pepper
 A bit of minced garlic
 8 oz. sliced pepperoni
 1 can beef broth
 2 c. water & 8 oz. tomato paste

1 can zucchini in tomato sauce
 28 oz. pork & beans
 1 can butter beans
 3/4 tsp. oregano
 3/4 tsp. basil
 1/2 tsp. pepper

Sauté onion, celery and green pepper in 1 tablespoon of oil until crisp and tender. Add garlic. Place 1/2 pepperoni on paper towel in single layer. Cover with another paper towel and microwave on HIGH for 1 1/2 minutes. Repeat with remaining pepperoni. Shred pepperoni, if desired. Place all ingredients in crock-pot and cook for 8 hours on low. Serve topped with grated Parmesan cheese.

Ham and Cheese Vegetable Soup

Mary Thelen Miller

1 can Cheddar cheese soup
 1 can creamy onion soup
 1 can Veg-All vegetables, drained
 1/2 lb. hash browns (or 2 to 3 potatoes, cubed)

1 can chicken broth
 2 c. cubed ham
 1 qt. milk
 Salt, to taste
 Pepper, to taste

Combine all ingredients in a slow-cooker. Cook on low to medium setting all day. May add more milk if you so desire.

Easy Potato Soup

Linda Firebaugh

1 bag frozen hash browns
 3 cans cream of potato soup
 3 cans water
 3 cans milk

1 stalk celery, finely diced
 1/2 c. diced onion
 1 c. diced ham or bacon

Put all ingredients in a Dutch oven; heat through and serve. Very good.

Easy Potato Soup

Janet L. Aggen

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|---|-------------------------------|
| 6 frozen hash brown patties | 2 c. milk |
| 2 1/2 c. water | 2 T. chives |
| 2 T. chopped onion (can use dried) | Salt & pepper, to taste |
| 3 c. chopped celery (can use dried) | 1 c. sour cream (can be lite) |
| 1 T. chicken-flavored bouillon granules | 2 T. flour |

In a large saucepan, combine hash brown patties and 2 1/2 cups water. Cover and place over medium-low heat, stirring occasionally. Add onion, celery, and bouillon granules to potato mixture. Reduce heat and simmer for 5 minutes. Stir in milk, chives, salt and pepper. In a small bowl, mix sour cream and flour until smooth. Gradually stir sour cream mixture into soup. Cook until thickened, stirring constantly. Yield: 7 (1-cup) servings.

Potato Soup

Helen Lou Westphal

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|---------------------------|--------------------------------|
| 6 potatoes, cut bite-size | 5 c. water |
| 2 onions, chopped | 1/3 c. margarine |
| 1 carrot, pared & sliced | 1 tsp. salt |
| 4 chicken bouillon cubes | Dash of pepper |
| 1 tsp. parsley flakes | 1 (13 oz.) can evaporated milk |

Cook all ingredients, except milk, until tender. Add evaporated milk and almost bring to a boil.

☆ Potato Soup

Linda Brown Clapper

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|----------------------------|----------------|
| 3 or 4 lg. potatoes, cubed | Salt |
| 1 onion | Water, to cook |
| Celery salt, to taste | |

When above is done, cut up some bacon pieces and fry in separate pan. Make a milk gravy (2 tablespoons flour to bacon grease). Add all this to the potatoes; if too thick, thin with milk to consistency desired. Bring to a simmer; serve hot, with crackers.

Very good.

Mexican Potato-Cheese Chowder

Vicki Wedemeyer

5 or 6 slices bacon, diced
1 c. chopped onion
2 or 3 cubed red potatoes
1 1/2 c. water

1 (14 to 15 oz.) can chopped tomatoes with Mexican spices (use your favorite brand & spice level)
1/2 c. picante sauce (opt.)
1/2 lb. process cheese spread, cubed

Cook diced bacon in large saucepan until crisp; remove from pan with slotted spoon. Add onion to drippings and cook until tender. Add the rest of the ingredients, except cheese and bacon. Bring to a boil. Reduce heat, cover and simmer until potatoes are tender, about 20 minutes. Add cheese; stir until melted. Ladle into soup bowls; top with bacon crumbles. Yield: 5 to 6 servings.

Wild Rice Soup

Lori Turner Halligan

1/2 c. margarine
1 onion, minced
1/2 c. flour
8 c. chicken broth
4 c. cooked wild rice (1 1/3 c. dry)
2/3 c. ham, finely cubed

2/3 c. grated carrots
1/3 c. slivered almonds
1 tsp. salt
2 c. half & half
1/4 c. cooking sherry
1 lb. Velveeta cheese, cubed

Sauté onion in margarine, in a large saucepan, until tender. Blend in flour and gradually add broth, stirring constantly, until slightly thickened. Add rice, ham, carrots, almonds and salt. Simmer 5 minutes. Blend in half & half, sherry and cubed cheese. Heat to serving temperature.

Italian Sausage Soup with Tortellini

Joni Wahlert Bollinger

1 lb. Italian sausage
1 c. coarsely-chopped onion
5 c. beef broth
1/2 tsp. basil leaves
1 c. water
2 c. (4 med.) chopped, peeled tomatoes
3 T. chopped fresh parsley

1 med. green pepper, cut into 1/2" pieces
1 c. thinly-sliced carrots
1/2 tsp. oregano leaves
8 oz. tomato sauce
1 1/2 sliced zucchini
8 oz. frozen meat- or cheese-filled tortellini
Parmesan cheese

If sausage comes in casing, remove casing. In 5-quart Dutch oven, brown sausage. Remove sausage from Dutch oven and drain, reserving 1 tablespoon drippings in Dutch oven. Sauté onions in drippings until tender. Add beef broth, water, tomatoes, carrots, basil, oregano, tomato sauce and sausage. Bring to a boil. Reduce heat and simmer for 30 minutes, uncovered. Skim fat from soup. Stir in zucchini, tortellini, parsley and green pepper. Simmer, uncovered, an additional 25 to 40 minutes, or until tortellini are tender. Sprinkle Parmesan cheese on top of each serving. Yield: 8 (1 1/2-cup) servings.

Shrimp Soup

Cheryl Wessels

1 med. onion
2 T. butter
8 oz. cream cheese
Dash of garlic

2 (10 oz.) pkg. shrimp
4 cans cream of potato soup
2 cans milk
2 cans undrained whole kernel corn

Sauté medium onion in 2 tablespoons of butter. Melt cream cheese with the onions. Add the remaining ingredients; bring to a boil. Add shrimp and simmer.

Salmon Soup

Carole Parker

1 (7 3/4 oz.) can salmon
1/2 c. onion, chopped
1/2 c. celery, chopped
1/4 c. green pepper, chopped
1/2 tsp. minced garlic
3 T. butter

1 c. potatoes, diced
1 c. carrots, diced
2 c. chicken stock
1/2 tsp. dill weed
1 (13 oz.) can evaporated milk
1 (8 3/4 oz.) can cream-style corn

Drain and flake salmon; reserve liquid. Sauté onion, celery, green pepper and garlic in butter. Add reserved salmon liquid, potatoes, carrots, chicken stock and dill. Cover and simmer for 20 minutes. Add salmon, milk and corn. Heat through. Yield: 4 servings.

Steak Soup

Bette McLuen

2 c. ground round steak or lean
ground beef
1 stick butter or margarine
1 c. flour
2 qt. water
2 T. beef base

1 c. onions, chopped
1 c. carrots, sliced
1 c. celery, chopped
2 c. frozen mixed vegetables
1 lg. can chopped tomatoes
1/2 tsp. black pepper, or to taste

In a Dutch oven, brown meat; drain. Add butter; melt and mix with meat. Add flour; blend. Add water and cook until mixture thickens. Parboil onions, carrots and celery in a small amount of water for 5 minutes; add to meat mixture. Add tomatoes and frozen vegetables. Cook until vegetables are done. Add beef base and pepper.

Note: May be frozen for later use.

Football Season Stew

Nathan Hansen

2 lb. beef stew meat
1 med. onion
1 stick celery
6 carrots, cut in chunks

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

Cut meat in 1 1/2-inch cubes. Put into a 7 x 11 x 1 1/2-inch pan. Add onion, celery and carrots, cut in chunks. Blend salt, sugar and tapioca. Sprinkle over meat and vegetables. Add tomato juice. Cover pan with heavy foil and seal edges. Bake at 350° for 4 hours. Yield: 2 servings.

Zuppa Toscana Soup

Enid Lou (Burns) Gillahan

3 lengths Italian sausage
3/4 c. chopped onion
1 slice bacon, chopped
1 1/4 tsp. minced garlic

2 c. water
2 med. potatoes, peeled & sliced
2 c. thinly-sliced fresh kale
1/3 c. cream (or half & half)

Bake sausage in a 300° oven for 15 to 20 minutes. Drain and cool; cut into 1/4-inch slices. (I do mine in a covered dish in the microwave at MID TEMP--easier.)

In a saucepan, cook 3/4 cup chopped onion and 1 slice bacon, chopped. Sauté several minutes. Stir in 1 1/4 teaspoons minced garlic and cook another minute. Add 1 can chicken broth and 2 cups water. Add 2 medium potatoes, peeled and sliced. Bring to a boil; simmer for 25 minutes. Stir in 2 cups thinly-sliced fresh kale and 1/3 cup cream (or half & half). Add sausage and cook 5 minutes. Serve with tossed salad and bread sticks to finish the Italian touch.

Like Olive Garden's soup.

Taco Soup

Gloria Turner

1 lb. ground beef
1/2 c. chopped onion
1 can kidney beans

1 can corn
1 (16 oz.) can tomatoes
1 pkg. taco seasoning

Brown ground beef and onion. Drain. Add rest of ingredients. Simmer for at least 1/2 hour to allow flavors to blend. Can be served as a soup or over tortilla chips, lettuce and tomatoes. Top with sour cream, cheese and olives, if desired.

This works well in a crock-pot.

Tomatchee Soup

Carole Parker

1 (10 3/4 oz.) can tomato soup
1 1/4 c. water

1 (8 oz.) jar Cheez Whiz
Dash of pepper

Combine all ingredients in a saucepan. Cook over medium heat, stirring occasionally. Cook just until heated through and Cheez Whiz is melted.

Vegetable Soup

Mary Garside

2 lg. potatoes, diced
1 med. onion, chopped
2 lg. carrots, diced or sliced

1 or 2 stalks celery, diced
2 c. milk
1 env. cream of chicken mix

Cook vegetables until tender. Drain. Add milk and cream of chicken mix. Heat to serving temperature. Do not boil. Yield: 4 servings.

Vegetable Beef Soup

Edna Christensen

1 lb. beef roast, cubed
1 lb. ground beef, cooked & drained
1 lg. onion, diced
4 lg. carrots, diced
4 stems celery, diced
1 qt. tomatoes
1 qt. water
1 can peas

1 can corn, whole kernel
1 can green beans
1 can green lima beans
Beef-flavored soup base, to taste
Salt
Pepper
More meats, if you want

Put the first 7 ingredients into a large kettle. Simmer for 1 1/2 to 2 hours. If you wish, you can add cubed potatoes or macaroni. Cook until done. Add all canned vegetables with their liquid, and season with salt, pepper and soup base.

Note: If made without macaroni, freezes well. Adding macaroni will use more liquid.

Danish Soup Dumplings

Edna Christensen

**1 stick butter or oleo (not low-fat
oleo)**

1 c. water

Pinch of salt

1 c. flour

4 eggs

In a fairly large saucepan, bring water to a boil; add butter. When butter is melted and boiling, add at one time, the flour and salt. Beat with a spoon over heat until the mixture forms a ball. Remove from heat; cool a few minutes. Beat in eggs, one at a time, until all is well mixed. Using a spoon dipped in broth, add mixture to boiling broth. Cover; let simmer for 10 to 15 minutes. Check if they have risen to the top of the broth.

☆ Danish Soup Dumplings

Madonna Nisson

1 c. flour

1/2 tsp. salt, or to taste

1/2+ c. butter or margarine

1 c. hot water

4 eggs

Pour water into medium saucepan. Add shortening and melt. Add flour and salt to the mixture in pan and stir. Remove mixture from pan; let cool and beat in eggs, one at a time. Drop by teaspoonfuls into lightly-salted water and simmer until done.

Note: These may be made beforehand and warmed in the soup before serving. Simmering in the soup also enriches flavor.

☆ Never-Fail Dumplings

Mildred Schaaf,

Mrs. Earl Lantz

1 egg, beaten

1/2 tsp. salt

1 c. flour

6 T. cold water or milk

1 T. shortening or oil

3 tsp. baking powder

Blend until smooth. Drop by spoonfuls into hot, cooked broth or chicken broth. Cook 10 minutes.

Note: Good cooked in hot applesauce, or other fruit. May be warmed up again and still good. Cook without lid.

☆ **Dumplings or Noodles**

Mrs. Elmer Fries

3 eggs
1 tsp. salt

3 T. cream or half & half
1 tsp. baking powder

Mix and add enough flour to make stiff batter. Drop by spoonful into boiling soup. Boil until raised, about 8 to 10 minutes.

Noodles: Add more flour to above batter and knead and roll thin. Cut into 2-inch strips and stack with plenty of flour between strips. Slice them like noodles. Scatter out and let dry for about 1 to 1 1/2 hours. These can be used in soups or boiled in water and used for any casserole calling for noodles, or can be frozen.

Sandwiches

Barbecue Burger Mix

Marcia Rabe

1 lb. ground beef
1 (8 oz.) can tomato soup
1 T. vinegar
1 1/2 tsp. Worcestershire sauce

1/4 c. ketchup
1 T. sugar
Chopped onion

Brown meat and onions. Add remaining ingredients. Mix well and simmer for 20 minutes. Serve on hamburger buns. Yield: 5 or 6 servings.

Cucumber Pita Wedges

Kerrie Smith Harrell

1 (8 oz.) pkg. cream cheese,
softened
2 T. Italian salad dressing mix
4 whole pita breads

1 to 2 med. cucumbers, peeled & cut
into 1/8" slices
Lemon-pepper seasoning

In a mixing bowl, beat cream cheese and salad dressing mix until combined. Split pita breads in half, forming 2 circles. Spread cream cheese mixture over pita circles; cut each into 6 wedges. Top with cucumbers. Sprinkle with lemon-pepper. Yield: 4 dozen.

Phyllis Gissibl's Egg and Cheese Spread

by JoAnn Poepppe

**1 doz. hard-boiled eggs, cooled &
peeled**
1 lb. Velveeta cheese

1/4 c. sweet pickle relish, drained
About 1/4 c. salad dressing

Grind together eggs and cheese. Add pickle relish and mix. Add enough salad dressing to moisten and set it. Add salt to taste.

These remarks were written by Phyllis on the recipe card: "I use this for my ribbon sandwiches with chicken filling. Good on rye bread. Also good on crackers. Just add enough salad dressing for it to hold together. Keeps refrigerated for several days."

Grinders

Virginia (Steele) Jensen

(Sandwich Filling)

1/2 lb. chopped or ground bologna
1 c. shredded cheese
3 T. salad dressing

1/3 c. pickle relish
Butter
6 hamburger buns

Mix ingredients and spread on buns. Wrap in heavy foil and bake at 350° for 10 to 15 minutes; grill over hot coals, 5 minutes on each side, or microwave for 1 minute (do not place in foil).

Hamburger Pizza Sandwich

Kristine Fries

1 lb. hamburger
1 egg
1/2 onion, chopped
1 c. chopped Velveeta cheese

Dash of salt & pepper
Garlic salt
A little green pepper

Mix together. Spread on buns or slices of plain or toasted bread. Broil at 400° until browned and heated through, approximately 10 to 15 minutes. Yield: 8 sandwiches.

Lunch Box Pizzas

Kelly Smith Snyder

- | | |
|--|---|
| 1 (7 1/2 oz.) tube refrigerated
buttermilk biscuits (10 biscuits) | 10 slices pepperoni |
| 1/4 c. tomato sauce | 3/4 c. shredded Monterey Jack
cheese |
| 1 tsp. Italian seasoning | |

Flatten each biscuit into a 3-inch circle and press into a greased muffin cup. Combine the tomato sauce and Italian seasoning; spoon 1 teaspoonful into each cup. Top each with a slice of pepperoni and about 1 tablespoon of cheese. Bake at 425° for 10 to 15 minutes, or until golden brown. Serve immediately or store in the refrigerator. Yield: 10 servings.

Pizza Sandwich

LaRue Wheelock

- | | |
|------------------------------------|--------------------------|
| 1 loaf French bread | 3/4 lb. hamburger |
| 1/4 c. Parmesan cheese | 1/2 tsp. oregano |
| 1/2 tsp. pepper | 1 tsp. salt |
| 1/2 tsp. garlic salt | 1 sm. diced onion |
| 1 (15 oz.) can tomato sauce | |

Mix ingredients together; cut French bread lengthwise or in slices. Spread mixture on the bread. Place on cookie sheet and bake for 20 minutes at 375°, or until hamburger is done. Remove from oven and cover with cheese slices. Place back in the oven until cheese starts to melt.

Very good.

Rollepolse

Annebel Petersen

- | | |
|----------------------------|-------------------------------|
| 1 flank beef | 1/4 tsp. ground cloves |
| 1 sm. onion, minced | 1/4 tsp. pepper |
| Salt | 1/4 tsp. saltpeter |
| 1/4 tsp. allspice | |

Sprinkle on flank, the onion and a lot more salt than you think you should, and remaining ingredients. Roll and sew. Sprinkle outside generously with salt. Make brine (salt and cold water to hold an egg); add 1 teaspoon saltpeter. Let meat stand in brine for 1 week. Simmer for 3 hours and press.

Tuna Sandwich Spread

Jeanette Wittrock

1 sm. pkg. lemon Jello

1 c. boiling water

Mix and let stand until cool.

Add:

1/2 c. half & half

1/2 c. salad dressing

1 can tuna

1 c. chopped celery

3 hard-boiled eggs, chopped

1/2 c. cheese, cubed

1/2 tsp. salt

Onion, to taste (opt.)

Mix all ingredients together and refrigerate until ready to make your sandwiches.

Hot Tuna Sandwiches

In Memory of Julie Weber

1 can tuna

2 T. celery, cut small

1/2 c. grated Velveeta cheese

Mayonnaise

1 tsp. grated onion

Mix all of the above and spoon on a bun. Wrap in aluminum foil and bake 15 minutes at 350°.

Egg Butter

Marie Gibson

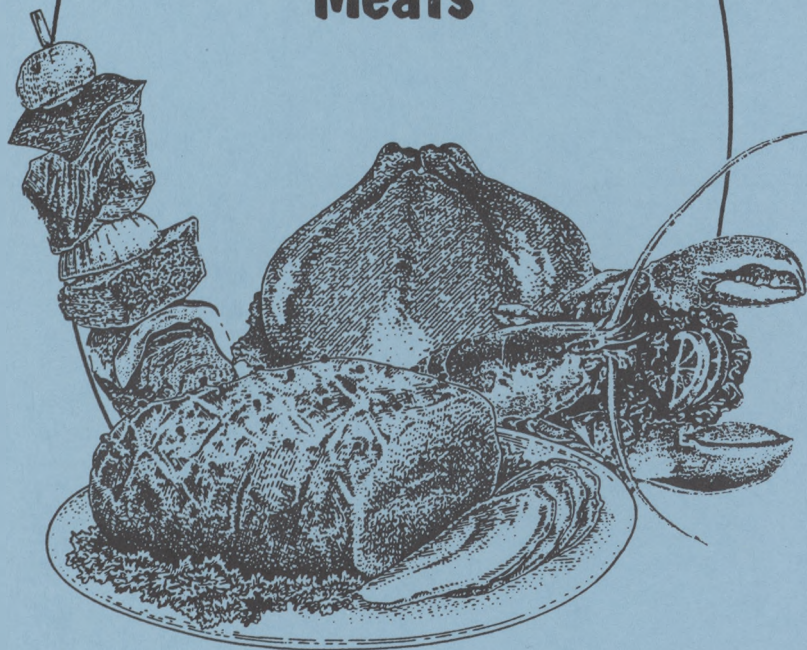
14 T. molasses

1/2 tsp. allspice

7 eggs

Heat spice and molasses to boiling. Stir in eggs that have been well beaten. Cook just enough to cook eggs. Use as any spread, such as apple or plum butter.

Casseroles & Meats



Food Quantities for 25, 50 and 100 Servings

FOOD	25 Servings	50 Servings	100 Servings
<u>Soup & Sandwiches:</u>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
Mixed filling for sandwiches (meat, eggs, fish)	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz.)	3 lbs.	6 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<u>Meat, Poultry or Fish:</u>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<u>Salads, Casseroles, Vegetables:</u>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1) #10 can	(2 1/2) #10 cans	(4) #10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<u>Desserts:</u>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c.)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake (1 1/2) 10" layer cakes	(1) 12x20" sheet cake (3) 10" layer cakes	(2) 12x20" sheet cakes (6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<u>Ice Cream:</u>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<u>Beverages:</u>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

Casseroles & Meats

Beef

☆ Barbecued Beef Strips

Dixie Jessen

Slice 2 pounds round or sirloin steak in 1/8-inch strips, 3 to 4 inches long. Brown strips in 2 tablespoons fat; pour off grease.

Combine:

1 (15 oz.) can tomato sauce

1 tsp. prepared mustard

1/3 c. water

1 tsp. Worcestershire sauce

2 T. brown sugar

Add sauce and 1 medium onion, sliced. Stir. Cover. Cook slowly 30 minutes, or until done.

Sauce is very good over hamburger or leftover roast beef.

Bar-B-Q Brisket

Janell Barber

6 lb. brisket

Celery salt

Liquid smoke

Pepper

Garlic powder

Worcestershire sauce

Onion salt

BARBECUE SAUCE:

1 c. ketchup

1/4 c. Worcestershire sauce

1 tsp. salt

2 c. water

1 tsp. celery seed

1/4 c. vinegar

1/4 c. brown sugar

1 chopped onion

Sprinkle brisket with liquid smoke, garlic powder, onion salt and celery salt. Cover with foil and refrigerate overnight. In morning, sprinkle with pepper and Worcestershire sauce. Cover and bake 5 hours at 275°. Drain grease and liquid off. Uncover and bake 1 hour with Barbecue Sauce over it. Mix Barbecue Sauce together. Boil gently for 5 minutes, then pour over meat.

Barbecued Beef Brisket

Millie Holaday

Any size fresh brisket
Celery salt
Garlic salt
Salt & pepper

Liquid smoke
Worcestershire sauce
Barbecue sauce

Sprinkle both sides (ending with fat-side up) with celery salt, garlic salt and liquid smoke. Cover with heavy aluminum foil tightly and refrigerate 8 hours. Remove foil and lightly salt and pepper. Pour on Worcestershire sauce; again cover tightly with foil. Bake in preheated 275° oven for 1 hour per pound. Again, remove foil. Scrape off fat and accumulated fatty liquid. Pour barbecue sauce over all. Re-cover and bake another hour. Let stand.

Note: You may chill completely in refrigerator before slicing very thin, and reheat for serving.

Barbecued Meat Balls

Kay (Steele) Hansen

1 1/2 lb. ground beef
3/4 c. quick oatmeal
1 c. milk
3 T. chopped onion

1 1/2 tsp. salt
1/2 tsp. pepper
Sharp Cheddar cheese, as desired

SAUCE:

3/4 T. Worcestershire sauce
3 T. vinegar
2 T. sugar

1 c. catsup
1/2 c. water
6 T. chopped onion

Mix all ingredients, except cheese. Shape into balls, putting a cube of cheese in the center of each. Place in greased pan and bake at 350° for 10 minutes. Remove from pan; drain grease. Mix sauce; pour over meat balls and return to oven. Bake at 350° for 1 hour.

Barbecued Spareribs

LaVon Petersen

Spareribs (sm. meaty ones)
Sliced onion

Barbecue sauce

BARBECUE SAUCE:
1/2 c. catsup
1 1/2 tsp. salt
1/4 tsp. Tabasco sauce

1/8 tsp. chili powder
1 c. water
1/2 tsp. mustard
1 T. brown sugar

Place spareribs in the bottom of heavy kettle. Cover with a layer of sliced onions. Pour barbecue sauce over top. Repeat layers. Bake at 325° (slow moderate oven) until meat is tender (2 to 2 1/2 hours). Uncover last 1/2 hour and serve hot.

This sauce makes it yum--yummy.

Beef 'N Noodles

Jessica Masker,
Reno, NV

2 lb. leftover roast beef
(cooked the day before)
2 1/2 qt. water
6 or 7 beef bouillon cubes

1/2 lg. onion, diced
2 pkg. Reames egg noodles
(frozen)
Salt & pepper

Cut roast beef into bite-size pieces (1/2-inch cubes). Put beef, bouillon cubes and diced onion in large pan with water. (Add more beef as you wish.) Boil until bouillon cubes are dissolved and onions are tender. Add frozen egg noodles. Reduce heat and continue to boil until noodles are cooked, approximately 45 minutes. If noodles are too thick, add more water (1 cup at a time). Juice will thicken as the noodles cook. Salt and pepper to taste.

☆ Beef Short Ribs

Elizabeth Houchin

3 lb. beef short ribs
3 T. drippings

Salt
Pepper

Brown ribs.

1 onion, quartered
1/2 c. brown sugar
1 tsp. dry mustard
1 T. flour

2 T. vinegar
2 T. lemon juice
1 bay leaf
1 1/2 c. water

Drain and remove ribs after browning. Add onion to skillet; combine rest of ingredients and bring to a boil, then pour over meat. Cover closely and cook until tender.

Tender Pot-Roasted Beef

Donna Phillips

**1 (2 lb.) bottom round or
rump roast, trimmed**
Juice of 1 lemon
1 oven-cooking bag
2 onions, thinly sliced
8 baby carrots
**2 med. potatoes, peeled &
quartered**

4 stalks celery, sliced
1 green bell pepper, chopped
1 clove garlic, chopped
1 tsp. dry mustard
1 tsp. dried thyme
2 c. tomato juice

Place beef in a shallow roasting pan. Sprinkle beef with lemon juice; pierce with a fork. Cover and refrigerate until ready to roast. Preheat oven to 350°. Prepare beef in oven cooking bag according to package directions. Return to roasting pan. Arrange onions, carrots and potatoes around beef. Top with celery and bell pepper. Sprinkle beef with garlic, mustard and thyme. Pour tomato juice around beef in cooking bag. Seal bag; cut slits. Roast for 1 hour, or until very tender. Remove beef from oven cooking bag. Let stand, covered, for about 5 minutes; cut into slices. Arrange vegetables around beef on a serving platter.

Beef Tips in Mushroom Sauce

Mrs. Harry (Helen) Dressler

**2 lb. lean chuck or round
steak, cut into strips or thin
slices (1 1/2" or 1 3/4")**

1 can cream of mushroom soup
1/2 pkg. onion soup mix
1 c. 7-Up

Place meat in 2-quart casserole. Do not season. Pour soup and soup mix over the meat. Add 7-Up. Cover the casserole and bake at 275° for 4 hours. Do not open oven during cooking. After 4 hours, remove and let stand 30 minutes before serving. Serve over cooked rice.

Mock Prime Rib

Deb (Wheatley) Baker

1 (3 to 4 lb.) rolled rump roast
1 (16 oz.) can beef broth

**1 pkg. Good Seasons Italian
dressing**
1 pkg. au jus mix

Mix ingredients and add roast to crock-pot. Cook on low for 8 hours. Use juice as dip or gravy.

Oven Stew

Athelea Heath

2 lb. beef stew meat
6 carrots
6 stalks celery
3 med. potatoes
2 med. onions

2 T. tapioca
1 T. sugar
1 T. salt
Dash of pepper
1/2 c. tomato juice

Put all together in a tightly-covered casserole, cutting the vegetables in rather large pieces. Do not brown the meat. Cook in a 250° oven for 4 hours. Yield: 6 servings.

Pepper Sirloin Steak

Donna Phillips

1 (2 1/2 lb.) sirloin steak, cut
1 1/2" thick
1/2 c. butter or margarine
1/4 c. chopped fresh parsley,
or 4 tsp. dried parsley

1/4 c. minced onion
2 T. Worcestershire sauce
1 tsp. freshly-ground pepper
1/2 tsp. dry mustard

Lightly score edges of steak at 1-inch intervals. Preheat grill or broiler. Combine butter, parsley, onion, Worcestershire sauce, pepper and mustard in a small saucepan. Heat, stirring continually, over low heat, until butter melts. Reserve 1/4 of the mixture. Place steak on grill or broiler pan. Brush steak with butter mixture. Cook, basting frequently with butter mixture, about 6 minutes per side for medium. Place steak on a serving platter. Cut thin slices across the grain. Drizzle reserved butter mixture over steak. Yield: 6 servings.

Porcupine Meat Balls

Mona Christensen

Bring to a boil over medium heat, 1 quart of tomato juice.

Mix:

1 lb. hamburger
1 well-beaten egg
1/2 c. uncooked rice

1 med. onion, chopped fine
1 tsp. salt
1 green pepper (opt.)

Make into balls and cook in tomato juice until rice is tender, about 1 hour.

☆ Danish Meat Balls

Mrs. Meta Miller

1 slice dry bread
1 1/2 lb. ground beef
1 sm. onion, diced
1 egg

1 T. flour
1/4 tsp. sage
Salt & pepper, to taste

Soak bread in a little warm water, then tear into bits. Combine all ingredients; mix well and form into little balls or pats. Fry slowly in a little butter until nicely browned. Or if you want to, you can place in shallow pan and bake.

☆ Maid-rite Hamburgers

Norma Scholl,
Effie Duff

5 lb. hamburger
3 cans tomato soup
1 btl. catsup
1 stalk celery
2 or 3 onions
6 tsp. salt

1/2 c. sugar
2 tsp. chili powder
2 tsp. prepared mustard
1 tsp. Tabasco sauce
2 tsp. cinnamon

Cook hamburger in a skillet. Cut up celery and onions; cook until tender. Then add to hamburger along with the remainder of the ingredients. Simmer for several hours, stirring often.

Note: Freezes well, if desired.

Maid-rites

Jolene Nelsen

2 lb. ground beef
1 onion, chopped fine
Salt & pepper, to taste
2 T. vinegar

2 T. water
2 T. brown sugar
2 T. Worcestershire sauce
1 c. catsup

Brown ground beef and onion; drain excess grease. Add remaining ingredients and simmer. Can add a little flour to thicken.

Maid-rites

Marcia Vais

1 lb. hamburger
1 tsp. salt
Chopped onion, to taste
1 T. vinegar

1/2 tsp. sugar
1 T. mustard
1 c. catsup

Brown hamburger in skillet, breaking into small pieces. Drain off excess grease. Add rest of ingredients. Stir and simmer for 10 minutes. Serve on buns.

Beef Stroganoff

Liz Lindbloom

(Line County Hospice Unit)

1 1/2 lb. round steak or
hamburger
1 garlic bud
2 T. flour
2 tsp. salt
1/4 tsp. pepper
1/2 c. onion, chopped
1/4 c. butter

1 bay leaf
1 (10 3/4 oz.) can cream of
chicken soup
1 (4.5 oz.) jar mushrooms,
sliced, or 1 can mushroom
soup
1 (8 oz.) ctn. sour cream

Rub meat with cut garlic bud. Pound flour, salt and pepper into meat (if using hamburger, just add and stir); then cut with scissors into 1 1/2 x 1-inch strips. Brown meat and onion in butter. Add remaining ingredients, except sour cream. Simmer until thick and meat is nice and tender, about 1 hour. Add sour cream just before serving over fluffy rice. Yield: 6 servings.

Variation: May also be used with noodles.

Beef Stroganoff

Lori Turner Halligan

1 1/2 lb. round or sirloin steak,
cut into strips
Meat tenderizer
Garlic salt
1/4 c. melted butter
1 T. Worcestershire sauce
1/3 c. flour
1/4 tsp. garlic salt

1/8 tsp. pepper
1/4 c. oil
1 1/2 c. beef stock or bouillon
1/4 c. chopped onion
1 tsp. Worcestershire sauce
1 c. sour cream
1 (4 oz.) can sliced mushrooms,
undrained

Before cutting meat into strips, sprinkle both sides with tenderizer and garlic salt. Brush with melted butter mixed with 1 tablespoon Worcestershire sauce. Cover and refrigerate several hours. Dredge meat strips in flour seasoned with salt and pepper. Brown in oil in frypan. Stir in stock, onion, mushrooms and Worcestershire sauce. Simmer over low heat about 1 1/2 hours, or until meat is tender. Stir in sour cream and heat through, but do not boil. Season with salt and pepper. Serve over buttered rice and noodles.

Sliced Steak Stroganoff

Judy Marnin

1 1/2 lb. steak
1 can beef broth
6 oz. sliced mushrooms
1/2 c. onion
2 T. butter

3 T. flour
1/2 tsp. garlic salt
1/4 tsp. dill weed
Pepper
1 c. sour cream

Cut steak into 1/2-inch strips; halve each strip. In large skillet, heat butter until bubbly. Brown steak strips and remove. Sauté onion in same skillet. Remove from heat. Stir in flour and seasonings. Add beef broth and undrained mushrooms. Bring to boil; boil 2 minutes. Cool slightly, then add beef strips and sour cream. Heat slowly until hot. Serve over rice.

Beef Stroganoff

Norma Miller

1 lb. lean beef (round), cut
into strips (2" x 1/4" x 1/4")
1/4 c. flour
1/4 c. butter

1/2 c. onion, chopped
1 c. beef broth
1 c. sour cream
6 oz. sliced mushrooms

Coat beef with flour; brown in butter and onion. Cook until tender. Add beef broth. Bring to boil and simmer 15 to 20 minutes. Blend in sour cream and the mushrooms that were just browned in butter. Keep the mixture hot, but not boiling.

Serve over rice or noodles.

Burger Bundles

Irene Blazek Pauley,
 Woodbine, IA

1 c. herb-seasoned stuffing
1 lb. ground beef
1 (10 oz.) can cream of
mushroom soup

2 tsp. Worcestershire sauce
1 T. ketchup

Prepare stuffing according to package directions. Divide meat into 5 patties; pat each into a circle. Put 1/4 cup stuffing in center of circle. Draw meat around stuffing and seal. Place bundles in casserole dish. Combine remaining ingredients in a bowl and pour over meat. Bake, covered, at 350° for 45 minutes.

This sauce also makes a great gravy.

Kraut Burgers

Grace Evans

2 lb. hamburger
1 qt. sauerkraut

1 lb. Colby cheese, chunks
Dough

Brown and cook hamburger; season and drain. Add sauerkraut and cheese. Place large spoonful of mixture on a square of dough; seal in bun fashion. Set on sealed edge. Let rise. Bake at 350° until golden brown, 15 to 20 minutes.

Note: These freeze well wrapped in foil. To reheat, open foil to crisp bun part.

ROLLS FOR KRAUT BURGERS:

2 c. milk (scalded)
5 tsp. sugar
1 egg
1/2 tsp. baking soda

1 pkg. yeast
1/4 c. shortening
3 c. flour
3/4 tsp. salt
1 tsp. baking powder

Mix milk, shortening and sugar. When milk is lukewarm, add yeast and dissolve it. Next, add baking soda and baking powder. Sift in flour and beat until bubbly. Let rise 30 minutes. Beat egg and salt until light; add to dough. Add more flour until soft dough, and knead until smooth. Let dough rise until it is doubled.

Note: Will keep a week or more or refrigerator.

☆ Barbecued Hamburgers

Mrs. Felix H. Scott

2 lb. hamburger

Salt & pepper, to taste

SAUCE:

2 T. chopped onion
3 T. prepared mustard
1/3 c. brown sugar
1/2 c. catsup

2/3 c. finely-chopped celery
1 heaping T. flour
1/3 c. vinegar
1/3 c. water

Brown hamburger in hot fat. Add salt and pepper; drain off fat. Combine onion, mustard, brown sugar, catsup, celery, flour, vinegar and water. Pour over meat. Simmer until well blended. Serve on buns.

Beef Biscuit Roll

Harriet Alff

2 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/3 c. shortening
3/4 c. milk

2 lb. ground beef
1/2 tsp. dry onion
1 c. tomato juice
1/2 c. milk
3/4 tsp. salt

Mix shortening into flour, salt and baking powder until crumbly. Add milk until it makes a ball. Roll out 18 inches long and 12 inches wide, approximately. Mix meat, onion, salt, tomato juice and milk. Spread on rolled biscuit dough and roll up as for cinnamon rolls. Grease a 9x13-inch pan; cut rolls 1 1/2-inches wide and lay in pan. Bake at 350° for about 45 minutes, or until browned. Remove from oven and serve with heated cream soup poured over each one.

Variation: Can use leftover gravy instead of soup.

My grandchildren ask for this quite often when they come to stay with me.

Beef and Cabbage

Connie Turner

(Sweet and Sour)

1 lb. ground beef
1/4 c. soft bread crumbs
1 egg, slightly beaten
1/2 med. onion, chopped
1/2 green pepper, chopped

2 T. chopped parsley
1 clove garlic, minced
1 tsp. salt
2 T. oil

Combine all of the above ingredients into meat balls and brown over medium heat. Place in an electric skillet. Top with 1 head of cabbage cut into wedges. Cover with the following sauce.

SAUCE:
1 (8 oz.) can tomato sauce
1/4 c. cider vinegar

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

Pour sauce over cabbage and meat. Simmer 15 minutes, or until cabbage is tender.

Beef and Macaroni

Mary Garside

1 lb. hamburger, browned
1 c. Miracle Whip
1 (30 oz.) jar spaghetti sauce

1 (7 oz.) pkg. elbow macaroni,
cooked, or 1 3/4 c.

Add Miracle Whip, spaghetti sauce and macaroni to hamburger. Heat on medium, stirring occasionally. Top with cheese. Yield: 4 to 6 servings.

Busy Day Casserole

Barb Nelsen

1 lb. hamburger
4 to 5 med. potatoes
Onion

1 can vegetable beef soup
1 can cream of mushroom soup
Cheese (opt.)

Brown hamburger and onion together. Slice potatoes and put on bottom of ungreased casserole dish. Add hamburger. Mix soups together; pour over potatoes and hamburger. Bake at 350° for 1 1/2 hours.

I put Velveeta cheese slices on top last 1/2 hour.

Carol's Casserole

Adah Johnson

1 lg. onion
1 lb. hamburger
1/2 c. bread crumbs
2 T. milk

1/4 tsp. salt
Pepper, to taste
1 tsp. Worcestershire sauce
1 (10 3/4 oz.) can tomato soup

CRUST:

1 1/2 c. flour
1/2 tsp. salt
1/2 c. shortening

1 1/4 T. Parmesan cheese
3/4 tsp. parsley flakes
3 to 4 T. water

Slice onion over bottom of a greased 8x8-inch Pyrex pan. Mix together hamburger, bread crumbs, milk, salt, pepper and Worcestershire sauce. Arrange over onion slices. Bake at 375° for 20 minutes, then pour soup over meat mixture. Cut shortening into flour and salt. Add Parmesan cheese and parsley flakes. Add water, 1 tablespoon at a time, blending with a fork. Roll out and cover mixture. Bake 30 minutes more at 375°. Yield: 4 to 6 servings.

Recipe given to me by Carol Heidel from Salinas, CA.

Eggplant Skillet Dinner

Enid Lou (Burns) Gillahan

1 lb. ground beef
1/4 c. chopped onion
1/4 c. chopped celery
1 (8 oz.) can tomato sauce
1/2 c. water
3/4 tsp. oregano

3/4 tsp. chili powder
1 med. eggplant, sliced into 1/2" slices
Grated cheese
Paprika

Brown and drain ground beef, onion and celery. Stir in tomato sauce, water, oregano and chili powder; mix well. Arrange eggplant on top of beef mixture. Season with salt and pepper. Top with grated cheese and sprinkle with paprika. Simmer for 15 to 20 minutes.

German Skillet Dinner

Ruby Krakau

1 T. oleo
1 (14 oz.) can sauerkraut,
with liquid
2/3 c. uncooked regular white
rice

1 med. onion, chopped
1 (8 oz.) can tomato sauce
1 lb. ground beef
1/4 tsp. salt
1/4 tsp. pepper

In large skillet, heat oleo. Spread sauerkraut over medium skillet. Sprinkle with rice, then onion. Top with meat, salt, pepper and tomato sauce. Cook, covered, over low heat for 25 to 30 minutes. Serve from skillet. Yield: 4 to 5 servings.

"Good Stuff"

Nona Kopp

1 c. chopped onion
1 1/2 lb. ground beef
2 (1 lb.) cans chili with beans
12 oz. salsa

1 c. shredded cheese
1 1/4 c. crushed corn chips
5 slices Cheddar cheese
A few corn chips to scatter on top

Brown onion and beef in large skillet. Add chili, salsa, shredded cheese and crushed chips. Mix well. Top with cheese slices and chips. Bake at 350° until cheese melts and it's hot through, about 20 minutes. Yield: 6 servings.

Hamburger Casserole

Marcia Vais

2 lb. hamburger
1 sm. onion, diced
1 to 1 1/2 c. frozen corn
1 sm. bag frozen diced hash browns

1 can cream of chicken soup
1 can cream of mushroom soup
Milk
2 c. shredded Cheddar cheese

Put raw hamburger in bottom of 9x13-inch pan. Season with salt and pepper. Put diced onion evenly over top; put corn evenly over top, and cover with hash browns. Mix enough milk with soups to make pourable. Pour over hash browns. Season. Bake at 350° for 1 1/2 to 2 hours, covered. Uncover and put cheese over top; put back in oven, uncovered, until melted.

Hamburger Casserole

Athelea Heath

1 lb. hamburger
1 sm. can vegetables (green
beans, corn or peas)

Frozen Tater Tots
1 can mushroom or celery soup
(undiluted)

Lightly press hamburger into a 2-quart casserole. Season with salt and pepper. Drain vegetables and pout on top of hamburger. Place Tater Tots on top evenly. Spoon undiluted soup over all and bake in a 350° oven for 25 to 30 minutes.

Hamburger and Green Bean Casserole

Jason Petersen

1 lb. ground beef
1 onion, chopped
2 c. green beans

1 can tomato soup
2 c. mashed potatoes
4 to 6 slices cheese

Brown meat and onion; drain any fat. Heat soup and combine ingredients in a 1 1/2-quart casserole. Bake at 350° for 30 minutes. When hot, top with 4 to 6 scoops of mashed potatoes. Cover each mound of potatoes with a slice of cheese. Return to oven until cheese has melted.

This is one of my favorite casseroles my mom makes for me.

Hamburger Pie

Linda Smith

1 lb. hamburger
1 egg
1 tsp. salt
1/8 tsp. pepper
1 T. onion, chopped

1/4 c. catsup
1 c. milk
1/2 c. shredded Cheddar cheese
Instant potatoes

Mix meat, 1 1/3 cups instant potatoes (dry), egg, salt, pepper, onion, catsup and milk. Spread in ungreased pan. Bake, uncovered, 35 to 40 minutes. Prepare remaining potatoes for 4 servings. Top baked meatloaf with potatoes. Sprinkle with cheese; bake until cheese melts, and serve.

Hamburger Pie

Curt Nelson

1 lb. ground beef
1 can green beans, drained
1 (10 3/4 oz.) can tomato soup

1 med. onion, chopped
4 or 5 med. potatoes (mashed)

Brown meat and onions; drain. Add green beans and tomato soup. Heat to boiling; put in 8x8-inch baking dish. Cook potatoes and mash with milk and butter or margarine. You can also use leftover mashed potatoes or instant. You need about 2 1/2 to 3 cups of potatoes. Spoon mashed potatoes over ground beef mixture in casserole. Bake at 350° about 30 minutes, until bubbly and light brown. You may sprinkle cheese over the top and put back in the oven for 2 or 3 minutes, until it melts.

Hamburger Quiche

Patricia Stockham

1 lb. hamburger

1 c. finely-chopped onion

Cook in skillet until meat is lightly browned. Drain and add 1/2 teaspoon salt. Put in a 9-inch pie pan. Sprinkle 1 cup of shredded Cheddar cheese on top.

CRUST:

2 eggs, lightly beaten

1 c. milk

1/2 c. Bisquick milk

Stir until well blended, and pour over above. Bake 30 minutes at 350°, or until knife inserted in center comes out clean.

Optional: I sometimes add 1/2 cup finely-chopped green pepper.

Hash Brown Beef Pie

Sally Nelson

1 lb. ground beef

1 med. onion, chopped

1 garlic clove, minced

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

1 tsp. chili powder

1 tsp. dried oregano

1/2 tsp. salt

1/4 tsp. pepper

1 1/2 c. frozen mixed vegetables

TOPPING:

3 c. frozen, shredded hash browns, thawed & drained

1 c. (8 oz.) shredded Cheddar cheese

1 egg

1/8 tsp. salt

1/8 tsp. pepper

In a large skillet, cook beef, onion and garlic until beef is no longer pink; drain. Stir in tomatoes, chili powder, oregano, salt and pepper; bring to a boil. Reduce heat and simmer for 10 minutes. Stir in vegetables. Pour into a 9-inch greased pie plate.

Topping: Combine topping ingredients, spoon evenly over meat mixture. Bake at 400° for 30 minutes.

Quick Chili-Rice Dinner

Linda Marek

- | | |
|---|---------------------------------------|
| 3/4 lb. ground beef | 1 c. diced green pepper |
| 1/3 c. chopped onion | 1 (15 oz.) can tomato sauce |
| 1 T. chili powder | 1/2 c. water |
| 1/2 tsp. dry mustard | 1 c. Minute Rice |
| 1 (10 oz.) pkg. frozen whole kernel corn | 1/2 c. shredded Cheddar cheese |

Brown beef and onion in large skillet. Add spices, corn, green pepper, tomato sauce and water. Cover and bring to a full boil, stirring occasionally. Stir in rice; reduce heat. Cover and simmer for 5 minutes. Sprinkle with cheese. Yield: 4 servings.

Note: Takes only 20 minutes!

Chili Casserole

Eric Watson

- | | |
|---------------------------|--------------------------------------|
| 2 lb. ground beef | 1 pkg. chili seasoning |
| 2 cans chili beans | 1 (8 oz.) pkg. Cheddar cheese |
| 1 can kidney beans | Corn chips or Doritos |

Brown ground beef. In a large bowl, combine beans, chili seasoning and ground beef. Put in 9x13-inch greased pan. Cover top with cheese. Bake at 350° for 20 minutes. Put crushed chips over top; bake 5 minutes more.

Hamburger and Noodles

Michelle Harris

- | | |
|-------------------------------------|----------------------------------|
| 1 pkg. extra-wide noodles | 1 to 1 1/2 c. milk |
| 1 can cream of mushroom soup | 1 lb. browned hamburger |
| 1 med. onion | 1 to 1 1/2 c. frozen peas |
| 1 (4 oz.) can mushrooms | |

Boil noodles and peas according to package. Drain. Brown hamburger with onion. Add soup, mushrooms, hamburger and milk; heat until hot. Yield: 4 to 6 servings.

Hamburger Dish

Mary Lou Hoskins

(Tastes like Steak)

3 lb. hamburger

1 c. cold water

1 c. fine cracker crumbs

1 tsp. salt

Mix together and spread on a cookie sheet to 1/2-inch thick. Cut into squares; lift with a spatula and roll each square in seasoned flour. Brown in skillet. Place in a baking dish.

Mix and pour over the remaining ingredients as follows:

1 can cream of chicken soup

1 soup can water

1 can cream of mushroom soup

Bake 1 hour at 350°.

Quick and Easy Hamburger Casserole

Mary Turner

1 lb. hamburger

Onion, to taste

1 can green beans

**About 5 potatoes, peeled &
sliced**

Garlic salt

1 can cream of celery soup

Co-Jack cheese, to taste

1 c. milk

Brown hamburger and onions; drain fat. Drain half of liquid off green beans. Sprinkle beans with garlic salt. Slice potatoes 1/4-inch thick and parboil. Add cream of celery soup diluted with milk. Simmer all together in skillet. Add cheese.

Liver Loaf

Annabel Petersen

2 c. ground beef

1 c. ground liver

1 c. cream

1 T. flour

1 egg

Salt & pepper, to taste

Bake in loaf pan.

Easy Beef Stroganoff

Bobbie Harris

1 1/2 lb. 90% to 93% lean
ground beef or ground steak
2 T. minced onion
2 T. parsley, minced
1/2 tsp. garlic powder
1/2 tsp. pepper

1 can mushrooms (stems &
pieces), drained
1 can vegetable beef soup
1 c. sour cream
1/2 c. milk

Cook beef until not red; I add water so it doesn't brown. Add rest of ingredients, except for milk and sour cream. Simmer for 15 minutes. Right before sitting down to eat with all other food on the table, add last 2 ingredients and shut off heat under skillet; if sour cream and milk are boiled, they will clabber spoiling the appearance of the dish.

It's a really delicious company dish and so easy to prepare. Good served over mashed potatoes or rice.

Hamburger Stroganoff

Marcia Rabe

1 lb. ground beef
2 T. dried minced onion
1 tsp. minced garlic
3 T. flour
2 tsp. beef bouillon granules

1 can sliced mushrooms,
drained
1 to 2 c. water
1/2 tsp. salt
1 c. sour cream

Brown beef, onion and garlic. Drain. Stir in flour; add beef bouillon, mushrooms, salt and water. Stir over heat, until it boils and starts to thicken. Lower heat and simmer 3 to 5 minutes. Stir in sour cream. Heat through, but do not boil. Serve over buttered noodles.

This is Jessica's favorite.

As long as you have a window, life is exciting.

Hungry Boy Casserole

Kristine Bonk,
Sally Nelson

1 lb. hamburger	1 tsp. salt
1 c. sliced celery	1 tsp. paprika
1/2 c. diced onion	1 can pork & beans
1 clove garlic, minced	1 can peas, drained
1 (6 oz.) can tomato paste	1 can regular biscuits (opt.)
3/4 c. water	

Brown first 4 ingredients. Add remaining ingredients, except biscuits, and heat thoroughly. Put in casserole; top with biscuits. Bake at 350° until biscuits are golden brown.

Variation:

- Kristine sometimes bakes the casserole and biscuits separately, or serves casserole with hot French bread.
- Sally's recipe calls for 1 can tomato soup in place of tomato paste.

Macaroni-Hamburger Bake

Leola Larsen

1 1/2 lb. hamburger	1 T. sugar
1 c. chopped onion	3 c. tomato juice
1/2 c. diced green pepper	8 oz. tomato sauce
1 tsp. salt (or 1/2 tsp. salt & 1/2 tsp. Mrs. Dash)	2 to 2 1/4 c. macaroni (uncooked)
1/8 tsp. garlic powder	1 1/2 to 2 c. shredded Cheddar cheese
1/4 tsp. pepper	

Brown hamburger and drain off fat. Add onion, green pepper, seasonings, tomato juice and tomato sauce to hamburger. Cook slowly until sauce is thickened. Add macaroni that has been cooked according to directions. Pour into a greased 7x11-inch Pyrex pan. Top with cheese. Bake at 350° for 30 minutes, or until cheese is lightly browned. Yield: 6 to 8 servings.

Variation: May be served without baking. Omit cheese and serve with a sprinkle of grated Parmesan cheese at table.

Meat Balls

Emily Maynard

1 lb. ground beef	Minced onion
1/2 c. rice	Salt & pepper, to taste
3/4 c. milk	1 can tomato soup

Mix ground beef, rice, milk, onion, salt and pepper. Form into balls. Pour tomato soup over meat balls. Bake 35 minutes, covered, then uncover and cook 30 minutes more in 350° oven.

Roma Meat Roll

Bobbie Harris

1 lb. lean ground beef
1 egg
1/2 c. cracker crumbs

1 T. finely-chopped onion
1/2 (9 oz.) can pizza sauce
1/4 c. shredded Cheddar cheese

Combine beef, egg, crumbs, onion and sauce; mix well. Shape into flat rectangle, about 10x12 inches, on waxed paper. Sprinkle cheese evenly over meat; roll up like a jellyroll and press ends of roll to seal. Place in a shallow baking dish which is sitting in shallow pan with inch of water in it. Bake at 350° for 1 hour. Pour on rest of pizza sauce and bake a bit longer.

Really good.

Meat Balls

Nicole Havens Weers

3 lb. hamburger
1 1/3 c. bread crumbs
2 c. milk
2 eggs

1/2 c. grated onion
2 tsp. sage
2 tsp. salt
Dash of pepper

SAUCE:

1 c. catsup
1 c. water
4 T. Worcestershire sauce
4 T. lemon juice

4 T. brown sugar
4 T. vinegar
2 tsp. dry mustard
Salt & pepper

Mix all meat ball ingredients as given. Form into golf-size balls. Brown slowly in a skillet with a little oil. Then cover with sauce. If desired, you can freeze the meat balls, uncooked, and use at a later time.

Sauce: Mix all together and bring to a boil; cover meat balls with sauce after they have been browned.

Bake in 350° oven for 1 hour. Yield: approximately 3 dozen, depending upon the size you make.

Meat Loaf

Curt Nelson

2 lb. ground beef
1 egg
1/2 c. + 2 T. dry bread crumbs
1/3 c. + 2 T. catsup
1/3 c. chopped onion

3 T. milk
1 1/3 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper

Combine all ingredients and put in loaf pan. Bake at 350° about 1 1/2 hours. Drain. (A turkey baster works great to suction off the fat.) Let stand 5 minutes before serving.

Serve with baked potatoes and my famous tossed salad. Toss a head of lettuce on the table and a bottle of dressing, and let everyone help themselves.

Meat Loaf

Helen Schoenbohm

1 1/2 lb. ground beef
1/2 c. chopped onion
2 eggs
1/2 c. milk

A short quarter lb. crushed soda
crackers
1 c. tomato juice

Mix all ingredients together. (I use my hands.) Shape into loaf and place in greased 8x8x3-inch baking dish. Pour tomato juice over the loaf. Bake in 375° oven for 50 to 60 minutes.

This is so simple and makes a nice, moist meat loaf.

Meat Loaf

Mary Garside

2 lb. hamburger
2 eggs
2 1/2 T. green pepper
1 tsp. salt
1 1/2 tsp. black pepper

1 lg. onion, diced
1 c. ketchup
20 sm. square crackers,
crushed

Mix ingredients together and place in a greased 9x13-inch pan. Mix ketchup and brown sugar together; pour over top of meat loaf. Bake in a 350° oven for 45 to 55 minutes, or until done. Yield: 12 servings.

Meat Loaf

Betty Skaug

1 egg, beaten
2 T. Worcestershire sauce
1 c. cracker crumbs
1/4 tsp. pepper

1 (8 oz.) can tomato sauce
1/2 c. chopped onion
1 1/2 lb. ground beef

Mix all ingredients thoroughly in a 5x9-inch loaf pan. Spread mixture evenly in dish. Microwave 16 to 20 minutes or bake at 350° for 1 hour in oven. Let stand 5 minutes.

Meat Loaf

Kay (Steele) Hansen

1 1/2 lb. ground beef
3/4 c. quick Quaker Oats
(uncooked)
1/4 c. onion, chopped

1 1/2 tsp. salt
1/4 tsp. pepper
1 c. tomato juice
1 egg, beaten

Combine all ingredients thoroughly. Pack firmly into an ungreased 4 1/2 x 8 1/2 x 2 1/2-inch loaf pan. Bake in moderate oven (350°) for 1 hour and 15 minutes. Let stand 5 minutes before slicing. Yield: 8 servings.

Porcupine Meat Balls

Irene Blazek Pauley,
Woodbone, IA,

In Memory of Phyllis Gissible

1 lb. hamburger
1/2 c. rice (not instant)
1 sm. onion, diced
1 egg

Salt & pepper, to taste
1 sm. can tomato soup
3/4 c. water

Mix hamburger, rice, onion, egg, salt and pepper together. Mix well and make into 12 balls. Place in baking dish. Mix tomato soup and water; pour over meat balls. Bake at 375° for 1 hour.

Recipe taken from the Helping Hand Club cookbook, 1970.

Ritzy Casserole

Lynette Hansen

Crush 1/2 box Ritz crackers. Brown in 6 tablespoons margarine. Put half of crushed crackers in bottom of 9x13-inch pan.

Combine:

1 1/2 to 2 lb. hamburger,
browned
2 cans whole kernel corn,
drained

1 can creamy onion soup
8 oz. sour cream
1 T. chopped onion (opt.)

Pour mixture over cracker crust. Spread 1 can Cheddar cheese soup over hamburger mixture. Top with remaining crumbs. Bake at 350° for 45 to 55 minutes.

Salisbury Steak

Becky Vais

3 lb. ground beef
1 T. onion, minced

1 c. bread crumbs
1 c. milk

Mix and make patties. Dip in flour and brown. Put in greased pan and top with cream of mushroom soup. Bake in 350° oven for 1 hour.

Saucy Beef and Macaroni Hot Dish

Mary Ann Gettler

1 lb. ground beef
1 (15 oz.) can tomato sauce
1 c. uncooked macaroni
1 c. water
3/4 tsp. salt

1/4 tsp. garlic powder
1/8 tsp. pepper
1 T. minced onion
1 can red kidney beans (opt.)

Crumble beef in a 2-quart microwave dish and cook 5 to 6 minutes on HIGH. Stir; check and cook 1 more minute if necessary. Drain any excess fat. Add remaining ingredients and mix well. Cover and cook on HIGH for 10 to 12 minutes. Stir 3 times during cooking time. Let stand, covered, for a few minutes.

Real good served with a salad and cornbread.

Shipwreck Casserole

Rosie Schroeder

1 1/2 lb. ground beef
1 c. onion
2 carrots, sliced
2 med. potatoes, peeled & sliced

1 can red kidney beans,
undrained
1 can tomato soup

Brown ground beef and onion; mix in the other ingredients. May add a little tomato juice if needed. Bake in a 2-quart casserole dish at 350° until carrots and potatoes are done.

My mother always made this casserole on wash day.

Tater Tot Casserole

Marie E. Davis

1 lb. ground beef
1 can cream of chicken soup
1 can cream of mushroom soup
8 oz. sour cream

1/3 c. red onion
2 c. grated mild Cheddar cheese
Dash of salt & pepper
1 (28 oz.) bag Tater Tots

In a skillet, brown beef; drain and rinse. Combine beef, chicken soup, mushroom soup, sour cream, onion, half of cheese, salt and pepper. Then add 3/4 of the Tater Tots. Pour into an ungreased 9x13-inch pan. Top with remaining Tater Tots. Bake at 350° for 25 minutes. Then top with remaining cheese and bake an additional 5 minutes. Serve.

Summer Sausage

Connie Paulsen

2 lb. ground beef
2 T. curing salt (Morton
Tender Quick)
1 tsp. cracked black pepper
1/4 tsp. mustard seed

1/4 tsp. onion salt
1/4 tsp. garlic salt
1 c. water
1 tsp. liquid smoke
1 tsp. Worcestershire sauce

Mix all the ingredients together with hands or fork. Shape in 2 or 3 rolls. Wrap in aluminum foil and then place in 9 1/2 x 15-inch cake pan. Add 1 inch water. Bake at 350° for 1 1/2 hours. Turn rolls after the first 45 minutes. Let cool before cutting.

Great with crackers and cheese.

Zucchini Casserole

Ruth Keasey

1 lb. ground beef
1 onion, chopped
1 green pepper, chopped
2 stalks celery, chopped
1 1/2 c. cooked rice
1 can mushroom soup

1 1/2 c. shredded Cheddar
cheese
1/2 c. milk
2 lg. zucchini, sliced, cooked
about 7 minutes & drained
Salt & pepper, to taste
1 clove garlic, minced

Brown ground beef, onion, garlic and green pepper; drain. Add rice, mushroom soup, cheese, salt and pepper; mix. Layer in a 9x13-inch pan. Layer first ground beef, then zucchini, then rest of ground beef. Bake at 350° for 30 to 45 minutes.

Zucchini--Western Style

Ruth Keasey

1 lb. ground beef
1/3 c. chopped onion
1 clove garlic, minced
2 lg. zucchini, sliced, cooked
about 7 minutes & drained
2 c. stewed tomatoes

3/4 c. Minute Rice
2 T. Worcestershire sauce
Salt & pepper, to taste
1 1/2 c. shredded cheese
1 can mushroom soup
1/2 can milk

Brown ground beef, onion and garlic; drain. Add tomatoes, rice, Worcestershire sauce, salt and pepper to ground beef; simmer until rice is done, about 10 minutes. Add 1 cup shredded cheese, and mix. Layer in a 9x13-inch pan, half the meat mixture, zucchini and half of meat mixture. Mix soup and 1/2 can milk, and pour over. Sprinkle with 1/2 cup shredded cheese. Bake 30 minutes at 350°, or until bubbly in the center. Let stand 10 minutes before serving.

Note: Can be put in 2 (8x8-inch) pans and freeze one. Thaw in the refrigerator overnight before baking.

Reuben Casserole

Karla Larsen

2 (8 oz.) cans refrigerated
crescent dinner rolls
1 (8 oz.) pkg. thinly-sliced
pastrami or corned beef
6 oz. grated Mozzarella cheese

1 (14 oz.) can sauerkraut,
drained
1/2 tsp. caraway seed
1/2 tsp. sesame seed (opt.)

Separate 1 can of dough into 4 rectangles. Place in ungreased 12-inch pizza pan or 9x13-inch pan. Press firmly over bottom and 1/2-inch up the side for crust. Layer pastrami, cheese and sauerkraut over crust. Sprinkle with caraway seed. Separate remaining can of dough into 8 triangles. Arrange triangles with small points to the center. Do not seal edges to bottom crust. Sprinkle with sesame seed. Bake at 400° for 15 to 25 minutes, or until golden brown. Yield: 6 to 8 servings.

Reuben Casserole

Helen Lou Westphal

2 c. drained sauerkraut
1 c. sour cream
1/2 onion, chopped
1 clove garlic, crushed

1 lb. canned or fresh corned beef
2 to 3 c. grated Swiss cheese
6 to 8 slices Swedish rye bread
1/2 c. melted butter

Mix sauerkraut, sour cream, onion and garlic. Spread in buttered 9x12-inch casserole. Dice meat and arrange over the top. Sprinkle with cheese. Break bread into crumbs and cover casserole. Pour melted butter over all. Bake at 350° for 30 minutes.

Venison

Venison Goulash

Ruby Littleton

2 c. uncooked egg noodles
1 lb. lean ground venison
1/2 c. chopped onion
1 clove garlic, minced
2 T. vegetable oil
1 (16 oz.) can whole tomatoes,
cut up (reserve juice)

1 (16 oz.) can kidney beans
1 (8 oz.) can tomato sauce
1 (16 oz.) can sliced potatoes,
drained
1 tsp. salt
1 tsp. dried basil leaves
1/4 tsp. pepper

Heat oven to 350°. Grease a 2-quart casserole; set aside. Cook noodles according to package directions. Rinse and drain. In medium skillet, cook meat, onion and garlic in oil over medium heat, stirring occasionally until meat is no longer pink and onion is tender. Add meat mixture and remaining ingredients to noodles. Mix well; cover. Bake until hot and bubbly around edges, 35 to 45 minutes.

Poultry

All-Season Grilled Chicken

Donna Phillips

1 1/2 c. chili sauce
3/4 c. red wine vinegar
1 1/2 T. prepared horseradish
2 sm. cloves garlic, halved

1 tsp. salt
4 (6 oz.) bone-in chicken
breasts

Mix chili sauce, vinegar, horseradish, garlic and salt in a bowl. Reserve half of the marinade. Add chicken to bowl; turn to coat. Cover; marinate in refrigerator for about 5 minutes. Preheat grill or broiler. Remove chicken from marinade; discard marinade in bowl. Place chicken on grill or on broiler pan. Grill or broil chicken, turning and basting frequently with half the reserved marinade, until juices run clear when meat is pierced with a knife, about 30 minutes. Heat remaining reserved marinade in a small saucepan, stirring occasionally. Serve hot alongside chicken. Yield: 4 servings.

Angel Hair Pasta with Chicken

Donna Phillips

2 T. olive oil, divided
2 skinless, boneless chicken
breast halves, cut into 1"
cubes
1 carrot, sliced diagonally
into 1/4" pieces

1 (10 oz.) pkg. frozen broccoli
florets, thawed
2 cloves garlic, minced
12 oz. angel hair pasta
2/3 c. chicken broth
1 tsp. dried basil
1/4 c. grated Parmesan cheese

Heat 1 tablespoon oil in a medium skillet over medium heat; add chicken. Cook, stirring, until chicken is cooked through, about 5 minutes. Remove from skillet and drain on paper towels. Heat remaining oil in same skillet. Begin heating water for pasta. Add carrot to skillet; cook, stirring, for 4 minutes. Add broccoli and garlic to skillet; cook, stirring, for 2 minutes longer. Cook pasta according to package directions. While pasta is cooking, add chicken broth, basil and Parmesan to skillet. Stir to combine. Return chicken to skillet. Reduce heat and simmer for 4 minutes. Drain pasta. Place in a large serving bowl. Top with chicken and vegetable mixture. Serve immediately. Yield: 4 servings.

Baked Chicken

Bette Dory

2 lb. chicken
Salt
1/3 c. flour
2 T. milk

1 egg, beaten
3/4 c. corn flakes, crushed
3 T. butter
1/4 tsp. seasoned pepper

Sprinkle salt on chicken. Beat together egg and milk. Flour chicken; dip in egg and milk, then coat with corn flakes. Place on greased cookie sheet. Sprinkle with pepper. Melt butter and drizzle over chicken. Bake at 375° for 1 hour.

Baked Chicken Breasts

Barbara Sisler

4 boneless chicken breasts
Ham slices
Swiss cheese slices
3 T. vegetable oil

3 T. margarine, melted
1 can cream of chicken soup
Croutons

In 9x13-inch pan, melt oleo and oil. Place chicken breasts in pan; top each piece of chicken with ham, cheese, soup and croutons. Bake at 350° for 1 1/2 hours.

Money will buy a fine dog, but only love will make him wag his tail.

Beer Can Chicken

Curtis Nelson

1 (4 to 5 lb.) whole chicken
3 T. Memphis Rub

1 (12 oz.) can beer

Remove and discard fat first inside chicken. Remove giblet package and neck. Rinse chicken, inside and out, under cold running water; drain and blot dry, inside and out, with paper towels. Sprinkle 1 tablespoon of the rub inside the body and neck cavities, then rub another 1 tablespoon all over the skin. Fasten the wings back; cover and refrigerate until the grill is ready. Set grill for indirect grilling, placing a dip pan in the center. If you are using charcoal, preheat to medium. If using a gas grill, preheat to high, then lower the heat to medium. Pop the tab on the beer, drink it down about an inch. Take a "church key" type opener and make 4 or 5 holes in the top of the can. Pour the remaining rub into the can of beer. Holding the chicken upright with the opening of the body cavity down. Insert the beer can into the cavity. Stand the chicken up in the center of the hot grate. Spread the legs to form a tripod to support the bird. Cover the grill and cook the chicken until it is "fall off the bone" tender, about 2 hours. Transfer the chicken to a platter with tongs, being careful not to spill the hot beer. Let stand 5 minutes before carving. Toss the beer can out with the carcass.

BEER CAN CHICKEN MEMPHIS RUB:

1/4 c. paprika	1 tsp. black pepper
1 T. firmly-packed brown sugar	1 to 3 tsp. cayenne pepper
1 T. white sugar	(opt. according to taste)
2 tsp. salt	1 tsp. dry mustard
2 tsp. Accent (opt.)	1 tsp. garlic powder
1 tsp. celery salt	1 tsp. onion powder

Combine all ingredients in a jar. Twist the lid on airtight and shake to mix. Store away from heat and light for up to 6 months.

Cheesy Chicken Spaghetti

Jodi Irlmeier

3 (or more) chicken breasts
10 oz. spaghetti, cooked
16 oz. chicken broth
1/2 onion

1 stick oleo, melted
1 lb. Velveeta cheese
1 can cream of mushroom soup
1 chopped celery stalk

Cook chicken and cube. Mix all other ingredients. Put in 9x13-inch pan. Bake 1/2 hour at 350°.

Chicken Breasts on Rice

Helen Lou Westphal

1 (6 oz.) pkg. long-grain
Uncle Ben's wild rice
1 can cream of chicken soup
1 can cream of celery soup
1/2 c. milk
1/4 c. melted butter

1/2 c. white wine (opt.)
1 (5 oz.) can water chestnuts
1 (3 oz.) can mushroom pieces
8 to 10 sm. boned, skinned
chicken breasts (can cut into
bite-size pieces, if desired)

TOPPING:

1 (3 oz.) can grated Parmesan cheese 1/2 to 1 c. almonds, slivered

Grease a 9x13-inch baking dish. Mix soups, butter, milk, wine, seasonings, chestnuts and mushrooms. Ladle a little over raw rice in dish. Lay chicken on top. Pour remainder of mixture over top. Sprinkle with cheese and almonds. Cover with foil. Bake 1 1/2 hours at 300°. Uncover and bake for 1 hour at 275°.

Chicken Breasts with Orange Sauce

Mary Lou Kraus

3 lg. chicken breasts, halved
1 tsp. salt, divided
2 T. flour
1/4 c. butter or margarine
3 c. cooked rice

2 T. sugar
1/4 tsp. dry mustard
1/4 tsp. cinnamon
1/8 tsp. ginger
1 1/2 c. orange juice

Sprinkle chicken with 1/2 teaspoon salt, then brown in butter. Remove chicken from skillet. Add flour, sugar, spices and remaining 1/2 teaspoon salt to drippings in skillet. Stir in orange juice and stir constantly until mixture thickens and comes to boil. Add chicken pieces and spoon the sauce over each one. Cover and simmer over low heat until chicken is tender, 20 to 30 minutes. Remove chicken to platter. Garnish with orange slices and parsley. Serve with hot rice and sauce. Yield: 6 servings.

Chicken-Broccoli Casserole

Jodi Irlmeier

1 whole chicken, cooked &
meat removed
1 (16 oz.) pkg. broccoli, frozen
2 cans cream of mushroom soup

1/4 c. Miracle Whip
1 tsp. lemon juice
1 c. shredded Cheddar cheese
Crushed chips or crackers

Cook broccoli part-way. Layer in 9x13-inch greased pan. Next, layer chicken; mix soup, Miracle Whip and lemon juice. Put on top of chicken. Sprinkle cheese on top. Finish off with crushed chips. Bake 45 minutes at 350°.

Variation: Can substitute California Blend for broccoli.

Chicken alla Marsala

Norma Miller

3 whole chicken breasts,
skinned, boned, split &
pounded (1 1/2 lb.)
3 T. margarine
1/2 lb. button mushrooms

1/4 c. minced shallots or green
onions
1 garlic clove, minced
1/4 c. finely-diced green
peppers
1/2 c. sweet Marsala wine

FLOUR & SPICES:

1/4 c. all-purpose flour
Freshly-ground pepper

1/8 tsp. garlic powder
Paprika

Blend flour and spices. Coat chicken lightly, shaking off excess. Melt 2 table-spoons margarine in large nonstick skillet over medium heat. Add mushrooms, shallots or green onions, garlic and green peppers. Sauté until green peppers are tender. Remove with slotted spoon and set aside. Add remaining margarine to skillet. Sauté chicken 2 to 3 minutes on each side, until light golden brown. Combine chicken with vegetables in skillet; add Marsala and cook an additional minute. Remove chicken and vegetables; place on platter in a warm oven. Cover and keep warm. Reduce liquid in skillet to a thin syrupy glaze. Pour over chicken and serve immediately.

Chicken à la Shack

Rosie Schroeder

4 1/2 skinless & boneless
chicken breasts
Italian bread crumbs
2 eggs, whipped together
20 oz. diced tomatoes
1 (4 oz.) can Italian seasoned
tomato sauce

1 c. diced sweet onion
1 c. grated Parmesan & Romano
cheese
8 oz. shredded Mozzarella
cheese
Olive oil, to brown chicken

Dip chicken in eggs, then in bread crumbs. Lay on a rack to dry for a few minutes. Brown to a golden brown in olive oil. Lay in a single layer in baking pan. Sauté diced onion in small amount of oil. Mix in tomatoes, tomato sauce, Parmesan and Romano cheese. Bake for 1 hour at 325°. Spread shredded Mozzarella cheese on top. Bake an additional 20 minutes. Yield: 4 servings.

Chicken and Biscuit Casserole

Michelle Harris

2 c. chicken	1/2 c. chopped carrots
1 1/2 c. milk	1 (4 oz.) can mushrooms
1 can cream of chicken soup	1/2 tsp. dill weed
1 can cream of mushroom soup	1/4 tsp. salt
1/2 c. chopped celery	1 tube biscuits
1/2 c. onion	1/2 c. Mozzarella cheese
1 c. frozen peas	

In a saucepan, combine chicken, dill weed, salt, milk, soup, mushrooms and vegetables. Heat for 5 to 10 minutes to cook the vegetables. Pour into a greased 9x11-inch casserole dish. Sprinkle cheese on top of mixture. Cut up biscuits and lay on top. Bake at 375° for 15 to 18 minutes, or until biscuits are golden brown. Yield: 6 servings.

Chicken Breasts A l'Orange

Jill Waton,
Mesquite, TX

3 boneless, skinless chicken breasts	1/2 tsp. basil
1 sm. orange	Dash of red pepper
1 c. regular or brown rice	1 1/4 c. orange juice
1/4 c. parsley	1 T. sugar
	2 T. flour

Arrange chicken in baking dish; sprinkle with red pepper. Bake, covered, at 350° for 25 minutes. Remove peel from orange; slice half of peel into julienne strips, discarding rest of the peel. Simmer strips in water 15 minutes, then drain. Section orange and set aside. Cook rice as directed. Add parsley and basil. Spoon rice onto platter.

For sauce, stir flour and sugar together; stir in orange juice and cook until bubbly. Stir in orange strips. Spoon sauce over chicken and bake, uncovered, for 5 to 10 minutes. Arrange chicken on a plate and garnish with orange sections.

Chicken Casserole

Barb Rasmussen,
Adair, IA

6 whole chicken breasts	1 can cream of chicken soup
1 jar dried beef	8 oz. sour cream
3 strips uncooked bacon	2 T. white wine

In a 9x13-inch pan, line bottom with dried beef. Place chicken breasts on top of the dried beef. On top of each chicken breast, place 1/2 strip of uncooked bacon. Mix together soup, sour cream and wine. Pour over chicken. Cover and refrigerate overnight. Bake for 3 hours at 275°. Yield: 6 servings.

Note: Freezes well.

Chicken Casserole

Bobbi Barnholdt

- | | |
|-----------------------------|-----------------------|
| 1 pkg. Creamettes, cooked | 7 oz. Velveeta cheese |
| 1 can cream of chicken soup | 4 hard-boiled eggs |
| 1 can mushroom soup | 2 c. milk |
| 1 boiled chicken | |

Boil chicken and cut up into bite-size pieces. Cook Creamettes as package directs. Cut Velveeta cheese into small pieces. Mix all ingredients in very large bowl; let stand overnight in cooking pan. Bake in oven at 350° for 1 hour. Yield: 2 large cake pans.

Variation: You can add celery, spices, etc., to your liking.

Note: Best results if you let stand overnight--but not a must.

Chicken Casserole

Ruth Akers

- | | |
|--|--------------------------------|
| 1 (3 lb.) chicken | 2 c. milk |
| 1 (7 oz.) pkg. Creamettes
macaroni (uncooked) | 1/2 lb. Velveeta cheese, cubed |
| 1 can cream of mushroom soup | 1/4 green pepper, chopped |
| 1 can cream of chicken soup | 1/4 fresh onion, chopped |
| | 1 sm. can mushrooms, cut up |

Cook chicken and cut into pieces. Cool. Mix all ingredients together and refrigerate overnight. Next day, put in greased 9x13-inch pan and bake in 350° oven for 1 hour.

Easy, good, and made the day before using.

Chicken Casserole

Ruth McIntyre

- | | |
|---|---------------------------------|
| 1 (10 oz.) can chicken breast
chunks | 1 1/2 c. chow mein noodles |
| 1 can cream of mushroom soup | 1 (5 oz.) can evaporated milk |
| 1 can chicken noodle soup | 4 slices broken pieces of bread |
| | 1/3 c. oleo, melted |

Mix first 5 ingredients in bowl; place in buttered 7x11-inch Pyrex pan. Stir broken pieces in melted oleo and place on top of chicken combination. Bake at 375° for 40 minutes. May top with crushed potato chips after 20 minutes.

Note: Wheat bread is best for topping.

Chicken Casserole

Aurel Brown

1 cooked & boned chicken
6 oz. noodles
2 c. chicken broth
1 c. milk
2 T. flour

1 (10 3/4 oz.) can cream of
mushroom soup
1 c. frozen peas
1 c. cheese, cubed
1 onion, chopped fine

Cook and drain the noodles. Stir the flour into the milk and add to the chicken broth. Heat this until it comes to a boil. Pour over the cooked noodles; add chicken, mushroom soup, peas, cubed cheese and chopped onion. Stir just until mixed. Put in a greased 9x13-inch pan. On the top, put crushed soda crackers just to cover, or can use buttered bread crumbs or cubes. Bake in 350° oven for 1 hour.

Note: Can vary amounts of peas and onions to suit your taste.

Chicken Divon

Mrs. Harry (Helen) Dressler

6 chicken breasts, cooked
& cubed
2 sm. or 1 lg. pkg. frozen
broccoli
2 cans cream of chicken soup

1 c. mayonnaise
1 c. sharp cheese, shredded
1 c. buttered bread crumbs
1 tsp. lemon juice
1/2 tsp. curry powder

Cook broccoli and drain. Arrange on bottom of baking dish. Put cubed chicken on top. Mix soup, mayonnaise, lemon juice, curry powder and cheese all together. Spread buttered crumbs on top. Bake at 350° in 9x12-inch casserole for 35 minutes.

Chicken and Dumplings

Justin Petersen

1 whole chicken
Chicken broth
3 to 4 potatoes

5 to 6 carrots
Salt
Pepper

DUMPLINGS:
4 1/2 c. flour
6 tsp. baking powder

3/4 tsp. salt
3 eggs, beaten
2 1/4 c. sweet milk

Boil chicken in about 1 quart chicken broth. Cook until tender. Remove chicken and cool. Dice potatoes and carrots. Cook in chicken broth until done. In meantime, remove chicken from bone and cut up. Add to potatoes and carrots.

Dumplings: In medium bowl, sift flour, baking powder and salt. Mix with beaten egg and milk. Drop by spoonfuls into chicken and vegetables. Cover and boil for at least 5 minutes.

This is very good served with baking powder biscuits.

Chicken Fingers with Honey Mustard

Donna Phillips

4 (4 oz.) skinless, boneless
chicken breasts
1 c. all-purpose flour
1/2 tsp. salt

1/4 tsp. pepper
3/4 c. milk
1 c. vegetable oil, for frying

HONEY MUSTARD:

1/2 c. honey

1/4 c. Dijon mustard

Cut chicken into 1/2 x 2-inch strips.

Honey Mustard: Blend honey and mustard in a small bowl; set aside.

Mix flour, salt and pepper in a shallow bowl. Dip chicken in milk. Roll in flour mixture to coat well. Place chicken on waxed paper. Pour 1/4-inch of oil into a large heavy skillet. Heat over medium-high heat to 350°, or until a cube of white bread dropped in oil browns evenly in 1 minute. Divide chicken into batches. Place chicken in an even layer in hot oil. Fry, turning once, for about 3 minutes on each side, or until golden brown and crisp. Drain on paper towels. Serve with sauce. Yield: 6 servings.

Chicken Lasagna

Judy Neighbors

12 lasagna noodles
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. sour cream
1 c. grated Parmesan cheese
4 c. diced, cooked chicken or
turkey

1 c. finely-chopped onion
1/2 c. chopped black olives
1/4 c. chopped pimento
1/2 tsp. garlic salt
5 c. shredded processed
American cheese

Preheat oven to 350°. Cook noodles according to package directions; drain. Combine remaining ingredients, except American cheese. Spread 1/4 of chicken mixture over bottom of 9x12-inch baking dish. Alternate layers of noodles, chicken mixture and cheese, ending with cheese. Sprinkle some Parmesan cheese on for topping. Bake at 350° for 40 to 45 minutes. Let stand 10 minutes before cutting.

Note: Lasagna may be made ahead and refrigerated until ready to use. Bake an additional 10 to 15 minutes. May also be frozen and then cooked.

Chicken Lasagna

Denise Kopp

8 to 10 lasagna noodles	1/4 c. pimento
1/2 c. chopped onions	1/2 tsp. basil
1/2 c. chopped green peppers	2 c. shredded American cheese
3 T. margarine	1 1/2 c. cottage cheese
1 can cream of mushroom soup	1/2 c. Parmesan cheese
1/3 c. milk	3 to 4 c. cooked chicken
6 oz. mushrooms	

Cook and drain noodles. Sauté onion and peppers in margarine. Add soup through basil, and mix. Butter dish and layer noodles, cheese and chicken, ending with sauce. Repeat, ending with sauce. Sprinkle with Parmesan cheese. Bake 45 minutes at 350°.

Chicken-Macaroni Casserole

Ruby Krakau

2 c. macaroni, cooked	1 can chunk white chicken
2 cans cream of chicken soup	2 c. crushed potato chips

Mix all ingredients in a 9x13-inch pan. Sprinkle potato chips on top. Bake at 350° for 30 minutes.

Chicken-Noodle Casserole

Kim Kopp

2 slices bread	4 oz. noodles, cooked
1 c. cubed chicken	1 egg
2 cans chicken noodle soup	1 T. butter, melted
1 can cream of mushroom soup	Crackers

Cube bread and place in bottom of 1 1/2-quart casserole dish. Mix together the chicken, soups, noodles and egg. Pour over bread cubes. Crumble crackers and mix with melted butter; sprinkle over casserole. Bake at 350° for 1 hour.

Lemon Chicken

Kelly Wessels Henning

1 cut-up chicken
 1 c. fresh lemon juice
 1 c. flour
 1 tsp. salt
 1 tsp. paprika
 1/2 tsp. fresh ground black
 pepper

1/4 c. vegetable or corn oil
 2 T. grated lemon zest
 1/8 c. brown sugar
 1/8 c. chicken broth
 1/2 tsp. lemon zest
 1 lemon, sliced paper thin

Combine chicken pieces and lemon juice in a bowl. Cover and marinate overnight in the refrigerator. Drain thoroughly and pat dry. Fill plastic bag with flour, salt, paprika and pepper; shake well to mix. Put chicken in bag, 2 pieces at a time. Shake to coat. Preheat oven to 350°. Heat oil in frying pan and fry until crisp and browned. Arrange browned chicken in a large, shallow baking pan. Sprinkle evenly with brown sugar and lemon zest. Mix chicken broth and lemon extract together, and pour over chicken pieces. Set a thin lemon slice on top of each piece of chicken. Bake at 350° for 35 to 40 minutes, or until tender.

Chicken Overnight Casserole

Sherry (Jensen) Gerlock

1 (8 oz.) pkg. macaroni, uncooked
 1 1/2 c. milk
 1 can cream of celery soup
 1 can cream of mushroom soup
 1 can water chestnuts, drained
 & chopped
 2 c. diced, cooked chicken

1 sm. jar red pimentos, drained
 1/2 lb. American cheese, grated
 1 tsp. salt
 1 tsp. pepper
 1 sm. onion, chopped
 1 tsp. tarragon

Mix all ingredients in large bowl. Cover and place in refrigerator overnight. Remove 1 hour before baking. Stir well and spoon into 2 (1 1/2-quart) casseroles. Bake in 350° oven for 1 hour. Yield: 10 to 12 servings.

Chicken Cordon Bleu

Jodi Irlmeier

4 chicken breasts (boneless)	3 T. oleo
4 thin slices ham	1/4 lb. fresh mushrooms
2 oz. Swiss cheese	1 med. onion
2 T. flour	3/4 c. water
1/4 c. heavy cream	1 chicken bouillon cube

Flatten chicken. Layer with ham and 1/4 of the Swiss cheese. Roll and secure with toothpicks; roll into flour. Brown in skillet with oleo. Remove chicken rolls; add chopped mushrooms and onions. Sauté. Add water and bouillon. Place chicken rolls back into skillet. Cover and simmer 30 minutes. Remove chicken rolls; add cream to mushroom mixture. Thicken slightly.

Serve over chicken and mashed potatoes, noodles or rice.

Cordon Bleu

Helen Redburn

6 chicken breasts	2 T. cornstarch
6 thin slices ham	2 c. water
8 slices Swiss cheese	Salt, to taste
1/4 c. butter	1/2 c. flour

Pound skinless, boneless chicken breasts between waxed paper. Put slice of ham and slice of cheese on each. Roll and fasten with toothpicks. Dust with flour. Brown in butter. Place in 8x8-inch baking dish. Cook cornstarch in water. Pour over rolls. Add extra cheese to sauce. Bake 45 minutes at 350°. Yield: 6 servings.

Chicken Pot Pie

Annette (Jeff) Andersen

2 1/2 to 3 c. frozen mixed vegetables	2 lg. cans chunk chicken
2 cans cream of chicken soup	1 can water
	1 tube refrigerator biscuits

Mix together all ingredients, except biscuits. Grease 9x13-inch pan and pour vegetable mixture into it. Bake at 350° for 20 minutes, or until bubbly. Remove from oven and add biscuits to top. Return to oven and bake until biscuits are done, about 15 to 20 minutes, or until biscuits are nicely browned.

Barb Andersen's daughter-in-law, lives in Aurora, CO.

Easy Chicken Pot Pie

Jan Christensen

1 2/3 c. frozen mixed
vegetables, thawed
1 c. diced, cooked chicken
1 (10 3/4 oz.) can condensed
cream of chicken soup

1 c. Bisquick baking mix
1/2 c. milk
1 egg

Heat oven to 400°. Mix vegetables, chicken and soup in ungreased 9-inch pie plate. Stir remaining ingredients with fork until blended. Pour into pie plate. Bake 30 minutes, or until golden brown. Yield: 6 servings.

Preparation time: 16 minutes.

Note: For high altitude, heat oven to 425°.

Chicken-Rice Casserole

Jacquie Aupperle

1/2 c. rice, cooked
1/2 lg. chopped onion
1/2 c. chopped green pepper
1 T. butter
8 oz. herb-seasoned stuffing
mix

2 c. chicken broth
3 beaten eggs
1 1/2 cans cream of celery soup
4 c. diced, cooked chicken or
turkey
1/2 (2 oz.) jar diced pimento

SAUCE:

1 can cream of chicken soup

1/2 c. sour cream
1/4 c. milk

Sauté with butter, the onion and green pepper. Mix all ingredients together in large mixing bowl. Place in greased 9x13-inch pan; bake, uncovered, for 30 to 40 minutes.

Sauce: While dressing mixture is baking, combine soup and milk in saucepan. Heat slowly; stir until smooth. Stir in sour cream. Heat through but do not boil. When serving dressing-rice mixture, garnish top with sauce.

Chicken-Rice Casserole

Jan Christensen

2 to 3 c. diced chicken (Schwan's)
1 bag Uncle Ben's boil-in-bag
rice
1 can mushroom or chicken
soup

1/2 c. milk
1 c. frozen peas, or to taste
Salt & pepper, to taste
1 c. diced Velveeta cheese

Cook chicken. Boil rice. Mix rice, chicken and peas in 9x13-inch baking dish. Mix soup, milk, salt and pepper; stir into rice mixture. Add diced cheese. Bake at 350° for 30 minutes.

Chicken and Rice Casserole

Rita Taylor Bruns

2 c. chopped chicken, precooked
2 c. Minute Rice
1 soup can milk

2 (10 1/2 oz.) cans cream of mushroom soup
1 pkg. dried onion soup mix

Mix together all ingredients. Spray a 9x13-inch pan. Pour mixture into pan. Cover pan. Bake at 350° for 1 hour.

Chicken and Rice

Faye Nelson,

In Memory of Patty Mehrhoff

Sprinkle enough rice in baking pan to cover the bottom. Sprinkle 2 tablespoons onion flakes and 1 can mushrooms and juice over rice. Brown 1 frying chicken on both sides and lay over rice. Boil 2 cups water; add 2 bouillon cubes. Pour over chicken and dot with butter. Bake at 350° for 1 hour.

Chicken, Shrimp and Spanish Rice

Ruth Cullen

1 (6 3/4 oz.) pkg. Spanish rice pilaf mix
8 oz. skinless, boneless chicken breast halves, cut into 1" pieces
1 med. green sweet pepper, chopped (3/4 c.)
1/2 c. chopped red onion
3/4 tsp. dried thyme, crushed
1 (14 1/2 oz.) can diced tomatoes with roasted garlic

1/4 c. dry white wine or chicken broth
1 clove garlic, minced
8 oz. lg. shrimp, peeled & deveined
1 c. frozen peas, thawed
1 (4 1/2 oz.) can diced green chili peppers
Salt & pepper

Prepare rice mix according to package directions, omitting any of the fat or cooking oil that is suggested. Spray a large skillet with nonstick coating. Cook chicken, sweet pepper, red onion and thyme in skillet until chicken is no longer pink. Stir in undrained tomatoes, wine and garlic. Bring to boiling. Reduce heat and simmer, uncovered, for 10 minutes. Add shrimp, peas and chili peppers. Cook and stir 3 to 5 minutes, until shrimp are opaque. Serve over rice. Season with salt and pepper. Yield: 4 servings.

Nutritional Information: 325 calories, 4 gm fat, 48 mg carbohydrate.

Easy Baked Chicken and Rice

Judy Marnin

1 can mushroom soup
1 can celery soup
1 c. milk
1 c. Minute Rice

4 chicken breasts or chicken pieces
1 pkg. dry onion soup mix

Heat together soups and milk. Add rice. Let stand. Meanwhile, grease 8x12-inch casserole dish. Clean chicken. Pour rice mixture into casserole. Add chicken; turn to cover with rice mixture. Salt and pepper. Sprinkle onion soup on top. Cover with foil or lid. Bake at 325° for 2 hours and 15 minutes.

Chinese Chicken

Gloria Turner

3 chicken breasts
1 c. diced water chestnuts
1 c. bamboo shoots, diced
2 c. celery, sliced
2 c. fresh green beans
3 c. chicken broth
1/4 c. soy sauce

2 tsp. salt
1 tsp. sugar
1 tsp. pepper
2 tsp. MSG
3 T. cornstarch
Walnut halves

Slice chicken in julienne strips. Sauté until meat turns white. Add all ingredients, except cornstarch and walnut meats. Cover and steam 5 minutes. Blend cornstarch with a little water. Stir in. Sauté walnuts in butter and sprinkle over chicken.

Serve over rice or noodles.

Honey-Mustard Chicken

Donna Phillips

1/3 c. Dijon mustard
1/3 c. honey
2 T. chopped fresh dill, or
1 T. dried dill

1 tsp. freshly-grated orange peel
1 (2 1/2 lb.) chicken, quartered

Preheat oven to 400°. Combine mustard and honey in a small bowl. Stir in dill and orange peel. Line a baking sheet with foil. Place chicken, skin-side down, on prepared pan. Brush sauce on top of chicken; coat well. Turn chicken over. Gently pull back skin and brush meat with sauce. Gently pull skin back over sauce. Brush skin with remaining sauce. Bake until juices run clear when thickest portion of meat is pierced with a knife, about 30 minutes. Yield: 4 servings.

Hot Chicken Dish

Barb Retz

- | | |
|------------------------------------|------------------------------------|
| 2 c. cooked chicken | 1 T. onion |
| 1 c. cooked rice | Salt & pepper, to taste |
| 1 can cream of chicken soup | 1 sm. can water chestnuts |
| 3/4 c. mayonnaise | 1/2 c. crushed corn chips |
| 1 T. lemon juice | |

Combine all ingredients well. Place in 1-quart dish. Poke water chestnuts throughout. Bake at 350° for 45 minutes. Cover with corn chips the last few minutes of baking. Yield: 4 servings.

Variation: A vegetable could be added, if desired.

Laughing Coyote Fettuccine

Debbie Masker,
Reno, NV

- | | |
|--|--|
| 3 skinless, boneless chicken breast halves, cut crosswise into strips | 1 lg. poblano chili (green chili pasilla), seeded & thinly sliced |
| 1 T. + 1/2 c. chopped fresh cilantro | 2 c. whipping cream |
| 4 T. olive oil | 1 T. minced, canned chipotle chilies (adobo) |
| 6 garlic cloves, minced | 1 lb. fettuccine |
| 1 lg. red onion, thinly sliced | 1 1/2 c. coarsely-grated Monterey Jack cheese |
| 2 lg. red bell peppers, seeded & thinly diced | |

Toss chicken, 1 tablespoon cilantro and 1 tablespoon oil in small bowl. Sprinkle with salt and pepper. Cover; chill 1 hour. Heat 3 tablespoons oil in large skillet over medium heat. Add garlic, onion, bell peppers and poblano; sauté until just tender, about 10 minutes. Transfer vegetables to large bowl. Add chicken to same skillet and sauté over high heat until cooked through and beginning to brown, about 4 minutes. Transfer chicken to bowl with vegetables. Add cream and chipotle chilies to skillet; boil until reduced enough to coat spoon thickly, about 4 minutes.

Meanwhile, cook pasta in large pot of boiling, salted water until just tender but still firm to bite. Drain; return to pot. Add chicken mixture, cream mixture and remaining 1/2 cup cilantro to pasta in pot. Toss over medium-high heat until sauce coats pasta, about 3 minutes. Stir in 1 cup cheese and toss to blend. Season with salt and pepper. Transfer to large bowl. Sprinkle with remaining cheese.

This recipe is from Art Gecko's Southwest Restaurant, Circus Circus Hotel and Casino in Reno, NV.

New England Chicken

Julie Pollock

2 c. cooked chicken
1 grated carrot
1/4 c. onion
3/4 to 1 c. margarine
1 c. sour cream

1 can cream of chicken soup
1 can sliced water chestnuts
1 pkg. Pepperidge Farm stuffing mix

Mix chicken, carrot, onion, sour cream, chicken soup and water chestnuts. Mix the last 2 ingredients separately. Layer chicken mixture and stuffing in a tall casserole dish or 9x13-inch dish. Bake at 350° for 40 minutes.

Mozzarella Chicken

Jolene Sisler

4 boneless, skinless chicken breasts
1 T. olive oil
1 red bell pepper, chopped
2 T. minced garlic

1 c. shredded Mozzarella cheese
1 box quick-cooking long-grain wild rice

Brown chicken breasts in olive oil. Remove from heat and keep warm in oven. Sauté red pepper and garlic in same skillet used for chicken. When pepper is cooked until tender, add chicken breasts and juices back to the skillet. Finish cooking chicken (15 minutes or so) over medium heat. Sprinkle cheese over chicken breasts and melt. Serve over prepared rice.

Overnight Casserole

Alene Steele

1 3/4 c. uncooked macaroni
2 or 3 c. cooked, diced chicken
2 cans cream of chicken or mushroom soup
2 c. milk

1/2 c. diced cheese
Green pepper, chopped (opt.)
Celery, to taste
Onion, to taste

Combine all ingredients. Place in casserole; cover and refrigerator overnight. Bake at 325° for 1 hour if at room temperature, or at 350° for 1 1/2 hours if direct from the refrigerator.

Parmesan Chicken Bake

Catherine Koob

1/4 c. dry bread crumbs
2 T. grated Parmesan cheese
1 tsp. parsley flakes
1 tsp. salt

1/8 tsp. lemon pepper
1/8 tsp. thyme
3 chicken breasts, split &
skinned

Melt 3 tablespoons oleo in shallow pan. Preheat oven to 350°. Combine crumbs, cheese and seasonings in shallow dish. Dip chicken in oleo; coat both sides. Dip chicken in crumb mixture, coating both sides. Bake, uncovered, for 1 hour.

Make-Ahead Chicken Casserole

Mary Ann Gettler

2 c. uncooked macaroni
2 c. milk
1 can cream of celery soup
1 can cream of mushroom soup

1/2 lb. American cheese, grated
2 c. cooked chicken or turkey
1/2 tsp. salt
1 sm. onion, finely chopped

In large casserole, combine all ingredients. Save a little of the cheese for topping. Place dish in the refrigerator, covered, overnight. Remove 1 hour before baking. Sprinkle with cheese and buttered bread crumbs. Bake, uncovered, for 1 hour at 350°.

Classic Roast Chicken

Donna Phillips

1 stalk celery
1 (3 1/2 lb.) roasting chicken
1/2 tsp. dried thyme

1/2 tsp. salt
1 T. butter, softened & divided
1 onion, quartered

Preheat oven to 475°. Slice celery. Sprinkle inside cavity of chicken with thyme and salt; add 1 teaspoon butter, sliced celery and onion. Rub outside of chicken with remaining butter. Tuck wing tips under back of chicken. Place chicken, breast-side down, on rack in roasting pan. Add enough water to cover bottom of pan. Roast for 10 minutes. Reduce temperature to 375°. Roast for 20 minutes longer. Turn chicken breast-side up. Roast until chicken is browned, about 30 minutes longer.

Crock-Pot Roast Chicken and Dressing

Lori Nelsen,
Thief River Falls, MN

DRESSING:

1 loaf bread, cut in cubes &
dried
1 stick margarine, melted
3 eggs

Milk
Salt & pepper, to taste
Garlic, to taste
Onion, to taste

Mix together margarine, eggs and seasonings. Pour over dried bread cubes and mix; add enough milk to make gooey consistency. Put 1/2 cup water in 5-quart crock-pot. Stuff roasting hen with dressing and place in crock-pot; add remaining dressing around hen. Cover and roast on low 10 to 12 hours.

☆ Scalloped Chicken

Kay (Steele) Hansen,
In Memory of Roma Scholl

1 (3 1/2 lb.) chicken, cooked
& cut into bite-size pieces
3 c. noodles, cooked in broth
& water
1 1/2 c. peas

1 c. celery
5 eggs, boiled & cut in pieces
1 T. pimento
1 T. onion

Put all together in glass baking dish (8x12 inches).

Cover with 4 cups of medium cheese sauce, using:

4 T. flour
4 T. butter
4 c. milk

1/4 lb. Velveeta cheese
Salt & pepper, to taste

Bake 40 minutes at 350°, until browned.

Swiss Chicken

Edna Christensen

2 or 3 chicken breasts,
skinned & boned
6 slices Swiss cheese
1 can cream of chicken soup

1/3 c. water
1/2 c. butter or margarine
2 c. dry dressing mix (i.e. Stove
Top in canister)

Place chicken in baking dish; cover with slices of Swiss cheese. Mix soup and water; pour over cheese. Top with dry dressing mix, pressing down into soup. Top with melted butter. Cover and bake at 325° for 45 minutes. Remove cover and bake 30 minutes longer.

Note: I like to add a pinch of sage seasoning.

Chicken or Turkey Wild Rice Casserole

Joanne Chesnut

2 c. diced, cooked chicken or turkey
1 can cream of chicken soup
3/4 c. mayonnaise
1/2 c. diced celery
1 can sliced water chestnuts

1 tsp. lemon juice
3 tsp. minced onion
1 box Uncle Ben's wild rice mix,
prepared according to box
directions

Combine all ingredients. Place in 9-inch square pan or 3-quart casserole.
Cover with following topping:

1/2 c. melted margarine

1 c. crushed corn flakes

Bake 1 hour, uncovered, at 375°.

Turkey Sausage

Nona Kopp

1 lb. ground turkey
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. paprika
1/8 tsp. anise extract

1 tsp. ground sage
1 sm. onion, diced
1/3 c. dry bread crumbs
1 T. oil

Mix well. Chill overnight. Use as regular sausage.

Note: I use food processor to mix well. Freezes well. Can be used in any recipe as sausage.

Turkey-Vegetable Pot Pie

Sally Nelson

1 (16 oz.) pkg. frozen mixed vegetables (broccoli, cauliflower & carrots)

2 T. margarine or butter

1/2 c. chopped onion

1/2 c. sliced celery

1/2 tsp. dried thyme leaves, crushed

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

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

1 c. milk

1/4 tsp. pepper

3 c. diced, cooked turkey or chicken

1 pkg. refrigerated crescent rolls

Cook vegetables according to package directions; drain. In a 2-quart saucepan, melt margarine; cook onion, celery and thyme until onion is tender, stirring occasionally. Add soups and milk; stir until smooth. In an 8x12-inch baking dish, combine turkey, cooked vegetables and pepper. Add soup mixture, stirring gently to mix. Unroll crescent rolls without separating. Press perforations to seal. Cut dough lengthwise into 8 strips, about 3/4-inch wide. (A pizza cutter works great.) Arrange dough strips over turkey mixture in a lattice, cutting strips as necessary to fit. Press ends of strips to baking dish. Bake 30 minutes, or until golden brown. Cover with foil if it is getting too brown and filling isn't bubbly. Yield: 6 servings.

Turkey or Chicken Tetrazzini

Sally Nelson

1/4 c. butter or margarine, melted in lg. saucepan

1/4 c. flour

1 tsp. salt

1/4 tsp. pepper

Cook together until bubbly, then add:

1 c. chicken broth

1 c. milk

Cook 1 minute over medium heat.

1 (7 oz.) pkg. spaghetti, cooked

2 c. cooked turkey, cut up

2 T. sherry

Add spaghetti, turkey and sherry to white sauce. Pour into 2-quart casserole; sprinkle with 1/4 cup Parmesan cheese. Bake at 350° about 30 minutes.

Wild Rice and Broccoli Casserole

Kimberly Carson

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|-------------------------------------|-------------------------------------|
| 1 c. cooked wild rice | 1/4 c. milk |
| 1 c. cooked, chopped chicken | 1 (16 oz.) can cheese spread |
| 1 can cream of chicken soup | 1 (16 oz.) bag broccoli |

Rinse wild rice; cook and drain. Cook chicken and chop. Cook broccoli. Add cream of chicken and milk. Add cheese spread. Spread all ingredients in a casserole dish. Bake for 35 minutes at 350°.

Seafood

Fish Stick Supper Casserole

Sally Nelson

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|---|--|
| 1 (12 oz.) pkg. frozen, shredded hash brown potatoes, thawed | 1 1/4 tsp. seasoned salt |
| 4 eggs | 1/8 tsp. pepper |
| 2 c. milk | 1 c. shredded Cheddar cheese |
| 1 T. dried minced onion | 1 (12 oz.) pkg. frozen fish sticks (about 18) |
| 1 T. snipped fresh dill, or 1 tsp. dill weed | |

Break apart hash browns with a fork; set aside. In a large bowl, beat eggs and milk; add onion, dill, seasoned salt and pepper. Stir in hash browns and cheese. Pour into a greased 7x11x2-inch baking dish. Arrange fish sticks on top. Bake, uncovered, at 350° for about 50 minutes, or until top is golden brown and fish flakes with a fork. Let stand 5 minutes before cutting. Yield: 6 servings.

Laughter is the shock absorber that eases the blows of life.

☆ Baked Salmon Croquettes

Mrs. Forrest Wilson

1 (1 lb.) can salmon
Milk, enough to make 1 c.
1/4 c. butter or margarine
2 T. minced onion
1/3 c. flour

1/4 tsp. salt
3/4 tsp. Tabasco sauce
1 T. lemon juice
1 c. fine corn flake crumbs,
divided evenly

First, drain liquid from salmon into measuring cup and add enough milk to make 1 cup of liquid. Then melt butter or margarine in saucepan. Add onion and cook until tender, but do not brown. Blend in flour, salt and Tabasco sauce. Add milk mixture and stir constantly until thickened. Remove skin and bones from salmon; flake and add to sauce with lemon juice. Stir in half of the corn flake crumbs and chill in refrigerator. Divide chilled mixture into 8 or 10 cone-shaped croquettes. Roll these in remaining corn flake crumbs, coating them well. Place on a well-greased baking sheet and bake at 400° for 20 to 25 minutes, or until golden brown. Serve with tartar sauce. Yield: 6 servings.

Salmon or Tuna Croquettes

Marian Johnson

3 T. butter
1/4 c. flour
1 c. milk
1/2 tsp. Worcestershire sauce
1 1/2 c. flaked tuna or salmon

1/2 tsp. onion
1/2 tsp. salt
1/4 tsp. paprika
1/2 c. bread or cracker crumbs

Make a white sauce of butter, flour and milk. Add remaining ingredients; cook 5 minutes. Cool. Shape into little balls. Roll in fine cracker crumbs, then in beaten egg and cracker crumbs again. Brown in hot fat.

No one has so big a house that he doesn't need a good neighbor.

Scalloped Oysters

JoAnn Poepppe

1 pt. oysters
2 c. med. saltine cracker
crumbs
1/2 c. butter or oleo, melted
3/4 c. light cream (half & half)
1/4 c. oyster liquid

1/4 tsp. Worcestershire sauce
1/2 tsp. salt
Nutmeg
Pepper
Parsley flakes

Drain oysters; reserve liquid. Combine crumbs and butter. Spread 1/3 of crumbs in a greased 8-inch pan. Cover with half of oysters. Sprinkle with nutmeg, parsley and pepper. Spread 1/3 of crumbs over top. Add rest of oysters. Sprinkle with pepper, nutmeg and parsley. Mix oyster liquid and light cream. Add more light cream if not enough oyster liquid. Add salt and Worcestershire sauce; mix well. Pour over oysters and add last 1/3 of crumbs. Bake at 350° for 40 minutes.

One of my father's favorites. We have this every Thanksgiving.

Shrimp Fried Rice

Sherry (Jensen) Gerlock,

In Memory of Bruce and Tammy Lee

2 c. chopped carrots
2 c. chopped celery
2 c. chopped green pepper
2 c. chopped mushrooms
1 c. chopped onion
4 c. salad shrimp
10 c. rice, cooked & cooled
1 lb. bacon, cooked & crumbled

4 T. wok oil
2 T. Five-Spice powder
1/4 c. brown sugar
2 tsp. salt
1 T. garlic powder
1 c. soy sauce
6 eggs

Steam carrots, celery, green pepper, mushrooms and shrimp until tender. Have rice precooked and cooled. Cook bacon until crispy; crumble. Reserve just a little bacon grease and cook onions until brown and tender. Remove from skillet; set aside. Add 1 tablespoon wok oil and heat through in skillet. Beat eggs together and place in hot wok oil. Stir with fork, back and forth, until done. Should look like shredded eggs. Now in large wok, add wok oil and get hot; add rice and heat through. Add all the vegetables, shrimp, bacon and onions. Mix soy sauce, brown sugar, spices and salt. Heat in microwave to dissolve brown sugar, then pour over all ingredients. Stir in eggs last. Yield: 10 to 12 servings.

Note: Can pour into 2 (9x13-inch) cake pans and keep hot in oven.

My family loves this recipe.

Supreme Casserole

Shirlee R. Bower

1 can tuna
1 can crab
1 can shrimp
2 (No. 2) cans chow mein
noodles

2 cans cream of mushroom soup
1 1/3 c. water
2 c. diced celery, browned in
butter
1 c. cashew nuts

Pour hot water over meat and drain to take off oil. Mix all ingredients together and place in buttered casserole. Bake 1/2 hour at 350°.

☆ Tuna Casserole

Debbie Aggen

1 c. noodles
1 can cream of mushroom soup
1 (6 1/2 oz.) can tuna (chunk)

1 (8 oz.) can peas
Crushed potato chips

Cook noodles according to package directions; drain. Add mushroom soup, tuna and peas. Mix and pour into greased casserole. Top with potato chips and bake in 350° oven for 30 minutes.

Tuna Fish Casserole

Wanda Brown

2 c. (6 1/2 oz.) water-packed
tuna fish, drained
1/2 onion, chopped
1 green pepper, chopped
2 celery stalks, chopped
1 c. nonfat evaporated milk

4 med. potatoes, peeled
Dash of Tabasco sauce, or a few
grains cayenne pepper or
black pepper
1 T. Parmesan cheese

Peel and boil potatoes in unsalted water in a covered saucepan until fork goes through easily (about 30 minutes), or microwave on HIGH POWER for 2 minutes. While potatoes cook, rinse and chop celery, green pepper and onion. Preheat oven to 350°. Open tuna fish and drain. Coat 2-quart baking dish. In large bowl, mash hot potatoes with 1/2 cup evaporated milk (leave it lumpy). Mix in fish, onion, celery, green pepper, Tabasco sauce, pepper and other 1/2 cup milk. Spoon into baking dish. Sprinkle top with Parmesan cheese and pepper. Bake in 350° oven for 45 minutes. Yield: 6 servings.

Tuna Mac and Cheese

Cheyenne Turner

1 box macaroni & cheese
1 can tuna, drained
1 can mushrooms

1/2 can (or less) cream of
mushroom soup
1/2 c. shredded Cheddar cheese
3 T. mayonnaise or mustard

Cook macaroni and cheese as directed on box. Add rest of ingredients and it's done.

Tuna-Noodle Casserole

Martha Scholl

6 oz. noodles, cooked
1 (6 1/2 to 7 oz.) can tuna,
drained
1/2 c. mayonnaise
1/3 c. chopped onion

1/2 tsp. celery salt
1/2 tsp. salt
1 (10 to 12 oz.) can condensed
cream of celery soup
1/2 c. milk

Combine noodles, tuna, mayonnaise, onion, celery salt and salt. Blend cream of celery soup and milk; heat through. Add to noodle mixture. Turn into 2-quart casserole. Bake, uncovered, at 425° for 20 minutes. Yield: 6 servings.

Toodle Casserole

Kimberly Jensen

2 c. cooked noodles
1 c. diced cheese
2 cans celery soup

2 cans tuna, drained
1 pkg. frozen peas
Salt, to taste

Mix together. Bake at 350° for 15 to 20 minutes in a 2-quart casserole, until cheese is melted and bubbly.

Good with garlic bread.

Mexican

Mexican Casserole

Norma Miller

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|------------------------------|-------------------------------|
| 1 1/2 lb. ground beef | 1 (4 oz.) can chopped chilies |
| 1 can cream of chicken soup | 4 oz. taco sauce |
| 1 can cream of mushroom soup | 1 (8 1/2 oz.) bag tortilla- |
| 1 soup can milk | flavored Doritos |
| 1 sm. onion, chopped | Grated cheese |

Brown beef and onions. Drain excess fat. Combine soups, milk, chilies and taco sauce with ground beef and onion. Pour over chips in a 9x13-inch pan. Top with cheese. Bake for 15 minutes at 350°.

Mexican Casserole

Nicole Havens Weers

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|------------------------------|---------------------|
| 2 lb. ground beef | 1 can taco sauce |
| 1 med. onion, chopped | 1 can chili peppers |
| 1 can cream of chicken soup | 1 pkg. tortillas |
| 1 can cream of mushroom soup | Grated cheese |
| 1 can enchilada sauce | |

Brown ground beef in onion. Add soups, sauces and peppers. Heat through. Cut tortillas in a greased 9x12-inch pan. Spread a layer of meat mixture for the second layer. Top with a layer of grated cheese. Repeat layers. Heat in a 350° oven until hot.

Burrito Casserole

Jackie Anderson

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|------------------------------------|-----------------------------------|
| 1 1/2 c. sour cream | 1 (10-count) pkg. lg. taco shells |
| 1 can cream of mushroom soup | (burrito--I use flour tortillas) |
| 1 lb. hamburger | 1 pkg. taco seasoning |
| 1 med. onion, chopped | 1 sm. can mushrooms |
| 1 green pepper (opt.) | 4 c. shredded Cheddar cheese |
| 1 (No. 1) can refried beans (opt.) | |

Mix sour cream and mushroom soup; put 1 1/2 cups of mixture in bottom of a 9x13-inch pan. Brown hamburger, onion and green pepper; drain off excess grease. Add mushrooms, taco seasoning and beans just to heat. Put hamburger mixture in 10 shells. Roll up and place on top of sour cream mixture. Top with remaining sour cream mixture, then the cheese. Bake at 350° for 30 minutes.

This was a recipe my dad, Glenn Hartley, made.

Beef and Salsa Burritos

Doug and Lisa Masker

1 1/4 lb. ground beef
1 1/2 T. chili powder
1/2 tsp. ground cumin
Salt & pepper

1 (10 oz.) pkg. frozen, chopped spinach
1 1/4 c. chunky salsa
1 c. shredded Cheddar cheese
8 med. flour tortillas (warmed)

In a large skillet, brown ground beef over medium heat 8 to 10 minutes, or until no longer pink, stirring occasionally. Pour off drippings. Season beef with chili powder, cumin, 1/2 teaspoon salt and 1/4 teaspoon pepper. Stir in defrosted, drained spinach and salsa; heat through. Remove from heat; stir in cheese.

To serve, spoon approximately 1/2 cup beef mixture in center of each tortilla. Fold bottom edge over filling; fold sides to center, overlapping edges. Yield: 4 servings.

Beef and Bean Enchiladas

Michelle Harris

1 lb. browned ground beef
1 med. onion
2 c. taco cheese
6 to 8 flour tortillas

1 (19 oz.) can enchilada sauce
1 (16 oz.) can refried beans
Sour cream, lettuce & salsa (opt.)

Brown hamburger with onion. Drain. Add 1/3 of enchilada sauce. Boil 1 to 2 minutes. Spread beans on tortilla. Add hamburger and cheese. Fold and place on a cookie sheet. Fill 6 to 8 tortillas in this manner. Pour remaining sauce over tortillas and sprinkle on cheese. Bake at 375° for 15 to 20 minutes, or until cheese is melted. May add sour cream, lettuce and salsa, as desired. Yield: 6 to 8 servings.

Beef and Bean Enchiladas

Doris Newell

1 lb. ground beef
1 pkg. taco seasoning
1 c. refried beans
1 (4 oz.) can chopped ripe olives, drained

1 (6 oz.) pkg. corn tortillas
1 (10 oz.) can enchilada sauce
4 oz. (1 c.) Cheddar cheese

Heat oven to 375°. Brown ground beef and add taco mix (as directed on package). Stir in olives and beans. Simmer until hot. Heat tortillas until warm. Spoon 1/3 cup of hot filling in center of each warm tortilla. Roll and place seam-side down, in 9x13-inch baking dish. Pour enchilada sauce evenly over tortillas. Sprinkle with cheese. Bake at 375° for 10 to 15 minutes, or until bubbly.

Enchiladas

Mary Garside

1 lb. hamburger, browned
& drained
1 (1 lb.) can refried beans
(opt.)
1 (1.25 oz.) pkg. taco
seasoning mix
1/4 to 1/2 c. water

10 (10") flour tortillas
2 c. shredded Cheddar cheese
2 c. shredded Monterey Jack
cheese
1 (1 3/8 oz.) pkg. enchilada
sauce dry mix (prepared
according to directions)

Mix meat, beans, seasonings and water. Heat over stove. Fill each tortilla with meat-bean filling. Sprinkle with cheese and roll up tortillas. Place in greased 9x13-inch pan. Pour the enchilada sauce over tortillas. Sprinkle remaining cheese over the top and bake 45 to 60 minutes at 350°. Can be served with sour cream with lettuce and tomatoes over the top. Yield: 10 servings.

Enchilada Pie

Kristine Bonk

1 lb. hamburger
1 med. onion, chopped
2 cloves garlic, minced
1 can mushroom soup
Salt & pepper, to taste

1 lb. Velveeta cheese, cubed
1/2 c. green chili sauce
2 cans mushroom pieces
1 pkg. lg. flour tortillas

Brown hamburger; add onion and garlic while still browning. Drain. Combine everything else, except tortillas, in a separate pan. Heat thoroughly until cheese melts. Mix into meat. Layer tortillas and meat mixture in a buttered 2-quart casserole, starting with tortillas, putting 1/2- to 1-inch of meat mixture over. Continue layering until you run out of either meat or tortillas. Bake at 375° for 40 minutes.

Enchilada Casserole

Ann Harris

2 lb. ground beef
4 cans enchilada sauce
2 pkg. soft taco shells (20)

4 c. shredded cheese (I use
Cheddar or Colby)
1 can sliced black olives
1 onion, chopped

Brown ground beef in skillet. Put 1 can sauce in the bottom of a 9x13-inch pan that has been sprayed with cooking oil. Warm 2 cans of sauce, then dip shells, one at a time, in it and fill each one with meat, cheese, olives and onion. Roll up and lay in pan; continue with rest of the shells, then pour the rest of the sauce over the top. Top with cheese, onions and olives. Bake at 350° for 1 hour.

Note: I cover with foil first 1/2 hour or so, then uncover it and finishing baking.

Enchilada Casserole

Darnell Kinzie

2 lb. hamburger
1 sm. onion
2 cans enchilada sauce

2 cans cream of chicken soup
3 c. Cheddar cheese
1 pkg. 8" flour tortillas

In large bowl, mix hamburger, that's been browned with the onion and drained, and rest of ingredients, except for tortillas. Put a spoonful of mixture in each tortilla and roll up. Put in a 9x13-inch pan. Cover with leftover mixture and bake at 350° for 30 to 40 minutes.

Enchilada Casserole

Kathy Ehrman

1 lb. ground beef
1 sm. jar taco sauce
1 sm. can green chilies,
chopped

1 can cream of mushroom soup
About 6 or 7 soft taco shells
8 oz. Cheddar cheese,
shredded

Brown meat; mix in soup, taco sauce and green chilies. Layer soft taco shells on bottom of a 9x13-inch pan. Add meat mixture and cheese; layer again. Top with cheese when about done. Bake at 350° for 30 minutes.

Can top with shredded lettuce, tomato and sour cream.

Chicken Enchiladas

Doris Newell

4 chicken breasts, cooked
& chopped
8 oz. sour cream
1 can cream of chicken soup
1 lb. shredded Cheddar cheese

1/2 can chopped green chilies
(use whole can if you like it
spicy)
8 flour tortilla shells

Warm sour cream, soup and chilies; add cheese. Put chicken and sauce on shells and roll. Put in 9x13-inch baking dish; top with excess sauce and cheese. Bake at 350° for 30 minutes. Yield: 6 to 8 servings.

Fiesta Chicken Enchiladas Joni Wahlert Bollinger

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| <p>2 (10 oz.) cans mild enchilada sauce, divided</p> <p>2 c. chopped, cooked chicken</p> <p>1/2 c. sour cream</p> <p>2 (4 oz.) cans chopped green chilies, undrained (use less for less spicy dish)</p> | <p>1/3 c. chopped green onions</p> <p>1/4 tsp. salt</p> <p>2 c. (8 oz.) shredded Monterey Jack cheese, divided</p> <p>10 (6" or 7") flour tortillas</p> |
|---|---|

Preheat oven to 350°. Pour 1 can enchilada sauce into a 9x13-inch baking dish. In large bowl, combine chicken, sour cream, chilies, onions and salt; stir in 1 cup of the cheese. Spoon about 1/3 cup chicken mixture down center of each tortilla. Roll up tortillas and place, seam-side down, in prepared baking dish. Pour remaining 1 can enchilada sauce over top; sprinkle with remaining 1 cup cheese. Bake, uncovered, 30 minutes, or until cheese is melted and enchiladas are heated through. Yield: 6 to 8 servings.

Chicken Enchiladas Leesa Westphal Boston

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|--|--|
| <p>2 c. cooked chicken</p> <p>2 (10 3/4 oz.) cans cream of chicken soup</p> <p>1 (8 oz.) ctn. sour cream</p> <p>1 sm. onion, chopped</p> | <p>1 (4 1/2 oz.) can chopped green chilies</p> <p>12 flour tortillas</p> <p>2 to 3 c. Cheddar cheese, grated</p> |
|--|--|

Mix cut-up cooked chicken, soup, sour cream, onion and green chilies together in saucepan; cook for 15 minutes. Place 1 tablespoon sauce in each tortilla. Roll up and place in 9x13-inch baking dish. Continue using all tortillas. Spread remaining sauce over rolled tortillas. Garnish with Cheddar cheese. Bake at 350° for 15 minutes, or until cheese is melted and tortillas are hot.

Chicken Enchiladas

Enid Lou (Burns) Gillahan,
In Memory of Marie Burns Spencer

**Chicken breast meat, cooked
& shredded**
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. sour cream
**1 pkg. grated Colby or
Monterey Jack cheese**

1 pkg. med.-size flour tortillas
1 can chopped green chilies
**1 T. chives (or chopped green
onion)**
1 sm. can chopped ripe olives

For sauce, heat both soups, sour cream, chives and part of chilies in saucepan. Warm tortillas. Place chicken, cheese, olives and some sauce in each, and roll. Place each, as rolled, in 9x13-inch pan. Put extra sauce, chicken, etc. on top. Bake at 350° for 20 to 30 minutes.

Goes well served with a lettuce and tomato salad on the side.

Chicken Quesadillas

Judy Masker

8 tortillas
2 T. oil
1 1/2 c. chopped, cooked chicken

**1 1/2 c. shredded Mozzarella
or Monterey Jack cheese**
1/2 c. med. salsa

Brush one side of 4 tortillas with oil. Place on a baking sheet, oil-side down. Spread the chicken over the tortillas and sprinkle with cheese. Divide the salsa over the cheese; top with remaining tortillas and press down to form a tortilla sandwich. Brush the tops with oil. Bake in a 500° oven for about 5 minutes, or until tortillas are golden brown. Cut into wedges. Yield: 4 servings.

Easy Quesadillas

Lila Rae Huff

**3/4 c. refried beans with
sausage**
4 (8") flour tortillas

**1 1/4 c. shredded Mexican
cheese blend, divided**
1/2 c. taco sauce, divided
Sour cream

Spread beans evenly over 2 tortillas. Sprinkle evenly with 3/4 cup cheese and drizzle with 1/4 cup taco sauce. Top with remaining tortillas. Microwave 1 quesadilla, covered with a paper towel on a microwave-safe plate, on HIGH 1 to 1 1/2 minutes. Repeat procedure with remaining quesadillas. Cut each into 8 wedges; serve with remaining 1/4 cup taco sauce, sour cream and remaining 1/2 cup cheese.

Taco Seasoning Mix

Connie Turner

2 tsp. instant onion	1/2 tsp. crushed red pepper
1 tsp. salt	1/2 tsp. minced garlic
1 tsp. chili powder	1/4 tsp. oregano
1/2 tsp. cornstarch	1/2 tsp. ground cumin

Combine and use within 6 months. Freeze in foil. Add to 1 pound browned hamburger with 1 cup water. Cook until water is absorbed.

Note: Make multiple batches (on small sheets of aluminum foil) in an assembly line. This saves money.

Taco Bake

Doris Newell

1 lb. ground beef	1 (8 oz.) pkg. macaroni, cooked & drained
1 onion, chopped	1 (4 oz.) can chopped green chilies
1 (1 1/4 oz.) pkg. taco seasoning	2 c. (8 oz.) shredded Cheddar cheese, divided
1 (15 oz.) can tomato sauce	

Brown ground beef and onion over medium heat; drain. Add water, taco seasoning and tomato sauce; mix. Bring to a boil; reduce heat and simmer for 20 minutes. Stir in macaroni, chilies and 1 1/2 cups of cheese. Pour into greased 1 1/2-quart baking dish; sprinkle with remaining cheese. Bake at 350° for 30 minutes, or until heated through. Yield: 6 servings.

Taco Casserole

Mary Garside

1 lb. ground beef	1 c. sour cream
1 sm. onion, chopped	1 c. cottage cheese
1/2 tsp. garlic powder	2 c. crushed tortilla chips
1 (1 1/4 oz.) pkg. taco seasoning mix	2 c. shredded Cheddar or Monterey Jack cheese
1 (8 oz.) can tomato sauce	

Brown ground beef in skillet. Add onion, garlic powder, taco seasoning mix and tomato sauce. Mix and set aside. In medium bowl, combine sour cream and cottage cheese; set aside. Place half the crushed chips in bottom of a 2 1/2-quart casserole dish coated with vegetable spray. Add enough meat mixture to cover chips, then cover meat with half the sour cream mixture. Sprinkle with half the cheese. Repeat layers. Bake, uncovered, 30 to 35 minutes at 350°, until cheese melts and casserole is heated through. Yield: 4 servings.

Taco Crescent Pie

Marcy (Wahlert) Blazek

1 to 1 1/2 lb. lean ground beef
1 (1 1/4 oz.) pkg. taco seasoning mix
1/2 c. water
1/3 c. sliced stuffed green olives (opt.)
1 (8 oz.) can refrigerated crescent dinner rolls

1 1/2 to 2 c. crushed corn chips
1 c. (8 oz.) dairy sour cream
1 c. (4 oz.) shredded Cheddar cheese
Shredded lettuce, chopped
tomato & taco sauce (opt.)

In large skillet, brown ground beef; drain. Stir in seasoning mix, water and olives; simmer 5 minutes. Separate crescent dough into 8 triangles. Place triangles in ungreased pie plate, pressing to form a crust. Sprinkle 1 cup crushed corn chips over bottom of crust. Spoon meat mixture over corn chips. Spread sour cream over meat and top with cheese. Sprinkle on remaining corn chips. Bake at 375° for 15 to 20 minutes, until crust is golden brown. Serve in wedges topped with shredded lettuce and chopped tomato. Serve with taco sauce, if desired. Yield: 6 servings.

Note: May substitute fat-free sour cream and reduced-fat crescent rolls.

Taco Twist Bake

Kerrie Smith Harrell

2 1/2 c. cooked taco-seasoned meat
2 (8 oz.) cans tomato sauce
1/4 c. chopped green pepper

1 (8 oz.) pkg. spiral pasta, cooked & drained
1 c. (8 oz.) sour cream
1 c. (4 oz.) shredded Cheddar cheese, divided

In a saucepan, combine taco meat, tomato sauce and green pepper; bring to a boil. Meanwhile, combine pasta and sour cream; place in a greased 8-inch square baking dish. Sprinkle with 1/2 cup of cheese. Top with meat mixture. Bake, uncovered, at 350° for 25 minutes. Sprinkle with remaining cheese. Bake 5 to 10 minutes longer, or until the cheese is melted. Yield: 4 to 6 servings.

Taco Casserole

Lisa Allsup

1 tube crescent rolls
1 1/2 lb. browned & drained hamburger
1 pkg. taco seasoning
1 (15 oz.) can tomato sauce

1/2 c. sour cream
2 c. shredded Cheddar cheese
2 c. shredded Mozzarella cheese
Salt & pepper
Crushed tortilla chips

Roll out rolls in sprayed 9x13-inch pan. Mix hamburger, taco seasoning, tomato sauce and sour cream together. Layer over rolls, then layer cheese over mixture. Bake at 350° for 30 to 45 minutes. Top with crushed tortilla chips.

Taco-Tater Tot Casserole

Linda Smith

2 1/2 lb. hamburger
1 can mushroom soup
1 pkg. taco seasoning

1 (8 oz.) pkg. Cheddar cheese
1 pkg. hash browns or Tater
Tots

Brown hamburger; add taco seasoning and cream of mushroom soup. Spread into a 9x13-inch pan (greased). Sprinkle on Cheddar cheese; add potatoes. Bake at 350° for 1 hour. Set out sour cream and salsa.

Taco Bake

Irene Blazek Pauley,
Woodbine, IA

1 lb. ground beef
1 can tomato soup
1 env. taco seasoning

1/2 c. milk
6 tortillas, cut into 1" pieces
1 c. shredded Cheddar cheese

Brown beef; pour off grease. Add soup, taco seasoning, milk, tortillas and half the cheese. Spoon into 9x9-inch baking dish. Cover and bake at 350° for 30 minutes. Sprinkle with remaining cheese.

Mexican Corn Pie

Rosalie Kopp

(Pastel de Elote)

3 lg. eggs
1 (8 3/4 oz.) can creamed corn
1 (10 oz.) pkg. frozen corn,
thawed & drained
1/2 c. butter, melted
1/2 c. yellow cornmeal
1 c. sour cream (8 oz.)

4 oz. Monterey Jack cheese,
cut in 1/2" cubes
4 oz. sharp Cheddar cheese,
cut in 1/2" cubes
1 (4 oz.) can chopped mild
green chilies
1/2 tsp. salt
1/4 tsp. Worcestershire sauce

Grease a 10-inch pie plate with shortening. In a large bowl, beat eggs. Add remaining ingredients and stir until thoroughly mixed. Pour into pie plate and bake, uncovered, at 350° for 1 hour. Yield: 8 servings.

Note: This pie may be baked and then kept in the refrigerator for up to 3 days. Reheat at 350° for about 20 minutes. The pie may be frozen after baking and kept frozen for 3 months. Thaw and reheat.

This may be served as a main luncheon dish or as a side dish for dinner.

Mexican Casserole

Doug and Lisa Masker,
Battle Creek, IA

2 lb. browned & drained ground
chuck
1 chopped med. onion
1 chopped bell pepper
1 can cream of chicken or
mushroom soup

1 can diced Ro-Tel tomatoes
1 (8 oz.) ctn. sour cream
1 can sweet corn, drained
6 lg. flour tortillas
2 c. shredded Monterey Jack
and Cheddar cheese

In a skillet, brown ground beef with onions and bell peppers; drain. Mix the soup, Ro-Tel tomatoes, sour cream and corn. Fill flour tortilla with meat mixture. Roll, then place in a casserole dish. Repeat with other tortillas. Pour soup mixture over the tortillas and top with cheese. Bake at 325° for 30 minutes.

Tamale Pie

Sally Nelson

1 lb. ground beef
1/4 lb. bulk pork sausage
1/4 c. chopped onion
1 garlic clove, minced
1 (14 1/2 oz.) can stewed
tomatoes, drained
1 (11 oz.) can whole kernel
corn, drained
1 (6 oz.) can tomato paste

1/4 c. sliced ripe olives
1 1/2 tsp. chili powder
1/2 tsp. salt
1 egg
1/3 c. milk
1 (8 1/2 oz.) pkg. cornbread or
muffin mix
Paprika
1/2 c. shredded Cheddar cheese

Cook ground beef, sausage, onion and garlic until meat is no longer pink. Add tomatoes, corn, tomato paste, olives, chili powder and salt. Bring to a boil. Transfer to a 2 1/2-quart baking dish. In a bowl, beat egg; add milk and cornbread mix. Stir until just moistened. Spoon cornbread over meat mixture; sprinkle with paprika. Bake about 30 minutes, until cornbread is done. Sprinkle with the cheese; return to oven until cheese is melted in 375° oven.

Pasta

Corn Casserole

Mary Garside,
Virginia (Steele) Jensen

1 (15 oz.) can whole kernel
corn
1 (15 oz.) can creamed corn
1/4 stick margarine

1 c. lg. elbow macaroni
(uncooked)
1 c. cubed Velveeta cheese
Salt & pepper, to taste

Mix ingredients. Cover and bake 1 hour at 350°, or until thoroughly cooked. Stir one time, halfway through baking.

Variation: Virginia's recipe calls for 1 stick margarine.

German Sour Cream Noodles

JoAnn Poepppe

4 to 8 oz. Reames frozen
broad noodles
1 c. cottage cheese
1 c. sour cream

1 egg
1/2 tsp. salt
1/8 tsp. pepper
1/4 c. melted butter

Cook noodles and drain. Mix rest of ingredients. Stir into noodles. Bake 1 1/2 hours at 300°. Can be topped with buttered bread crumbs.

Note: Recipe can be doubled.

Very good, but rich and heavy.

American Lasagna

Barbara Turner

2 lb. hamburger
2 tsp. garlic powder
2 (12 oz.) cans tomato paste
2 tsp. salt

1 tsp. oregano
1 box lasagna noodles
1 lg. ctn. cottage cheese
24 slices Swiss cheese

Brown hamburger. Add garlic powder, tomato paste, salt and oregano. Simmer 20 minutes, stirring occasionally. In oblong pan, alternate layers in this order: cooked lasagna, noodles, cottage cheese, meat sauce and sliced cheese. End with layer of sliced cheese. Bake at 350° for 20 to 30 minutes.

Broccoli-Shrimp Lasagna Kelly Wessels Henning

8 uncooked lasagna noodles
 3 T. butter
 1/4 c. flour
 1/4 c. sliced green onions
 1/4 tsp. salt
 1/4 tsp. dry mustard
 1/4 tsp. thyme leaves
 1/8 tsp. cayenne pepper
 2 1/2 c. milk

4 oz. (1 c.) shredded Monterey Jack cheese
 1 (16 oz.) pkg. Green Giant fresh or frozen cut broccoli, cooked crisp-tender & drained
 10 oz. (2 1/2 c.) shredded Cheddar cheese
 1 lb. med. cooked, deveined shrimp

Cook lasagna noodles to desired doneness as directed on package. Melt butter over medium heat. Stir in flour, onions, dry mustard, thyme, cayenne pepper and milk. Cook, stirring constantly, until mixture thickens. Reduce heat to low; add Monterey Jack cheese. Cook until cheese is melted. Heat oven to 350°. In ungreased 9x13-inch dish, layer 1/2 cup of sauce, 3 or 4 noodles, all of the broccoli, 1/2 cup Cheddar cheese and 1 cup of sauce. Top with remaining noodles, all of the shrimp, 1 cup Cheddar cheese, the remaining sauce and any remaining cheese. Bake at 350° for 30 minutes, or until bubbly. Let stand 10 minutes before serving. Yield: 8 servings.

Brunch Lasagna

Gloria Turner

1 c. chopped onions
 1/3 c. bacon drippings
 1/3 c. flour
 1/2 tsp. salt
 1/4 tsp. pepper
 3 c. milk
 1 c. sour cream

12 lasagna noodles, cooked
 1 lb. bacon, fried crisp & crumbled
 12 hard-boiled eggs, sliced
 2 c. Swiss cheese, shredded
 1/4 c. Parmesan cheese

Sauté onion in bacon drippings. Blend in flour, salt and pepper. Add milk gradually. Cook until thickened, stirring constantly. Blend in sour cream. Spoon small amount of sauce into a 9x13-inch baking dish, greased or sprayed with Pam. Alternate layers of 4 noodles, bacon, eggs and sauce. Top with additional bacon. Sprinkle with Parmesan cheese. Bake at 350° for 30 to 35 minutes. Yield: 12 servings.

Note: This can be assembled the day before, covered with foil and refrigerated. Allow additional baking time if cold.

Easy Lasagna

Michelle Poepppe Egan

1 lb. ground beef
32 oz. spaghetti sauce
1 lb. cottage cheese (16 oz.)
8 oz. sour cream
8 uncooked lasagna noodles

18 oz. shredded Mozzarella
cheese
1/2 c. Parmesan cheese
1 c. water

Cook beef and drain. Add spaghetti sauce and keep on low heat. In small bowl, mix cottage cheese and sour cream. In bottom of 9x13-inch pan, put 1 1/2 cups meat mixture. Top with 4 noodles. Pour half of the cottage cheese mixture, then 6 ounces of Mozzarella cheese. Put half of the remaining meat sauce, followed by 1/4 cup of Parmesan cheese. Repeat layers, starting with noodles. Top with remaining Mozzarella cheese. Pour the water around the edges and cover with foil. Bake for 1 hour at 350°. Uncover and continue to bake for 20 minutes. Let stand for 15 minutes before serving.

Lazy Lasagna

Audrey Wahlert

(Crock-Pot)

1 lb. hamburger
1 (32 oz.) jar spaghetti sauce
1 (8 oz.) bag D.A. noodles
1 (16 oz.) ctn. cottage cheese

1 (8 oz.) pkg. Mozzarella
cheese, shredded
Parmesan cheese

Cook hamburger and drain, then add spaghetti sauce. Cook noodles, drain; add cheeses. In crock-pot, layer sauce and noodle mix. End with sauce. Sprinkle Parmesan cheese on sauce. Cook on low 3 to 4 hours.

Heart-Healthy Lasagna

Mrs. Harry (Helen) Dressler

1 (15 1/2 oz.) can spaghetti
sauce with mushrooms
1 (8 oz.) can tomato sauce
1 tsp. oregano
1 T. minced onion
2 T. parsley flakes
1/4 tsp. seasoned salt

1/2 lb. cottage cheese
1/2 lb. cooked lean ground beef
1/2 lb. Mozzarella cheese (dry
can be used)
Several thin slices Parmesan
cheese
4 to 6 strips lasagna noodles

In saucepan, combine spaghetti sauce, tomato sauce, onion, parsley and seasonings. Add cooked beef after sauce has simmered for 15 minutes. Meanwhile, cook lasagna as directed. Spoon 1/3 of meat sauce into 2-quart baking dish. Top with half of lasagna; layer with cottage cheese and Mozzarella cheese. Spoon on half of remaining sauce; layer with remaining lasagna, cottage cheese and Mozzarella cheese. Top with remaining meat sauce; sprinkle with layer of Parmesan cheese. Bake at 350° for 45 to 55 minutes. Yield: 8 servings.

Lasagna

Lila Rae Huff

1 lb. hamburger
1 clove garlic, minced
1 T. parsley flakes
2 c. tomatoes
2 (6 oz.) cans tomato paste
1 T. basil
1 tsp. salt

1 (10 oz.) pkg. lasagna noodles
(12 noodles)
3 c. cottage cheese (24 oz.)
2 tsp. salt
1/2 tsp. pepper
2 T. parsley flakes
1/2 c. grated Parmesan cheese
1 lb. Mozzarella cheese (4 c.)

Brown meat. Drain off fat. Add garlic, 1 tablespoon parsley flakes, tomatoes, tomato paste, basil and 1 teaspoon salt to meat; simmer, uncovered. Cook noodles in boiling water. Drain and rinse in cold water. Combine cottage cheese, 2 teaspoons salt, 2 tablespoons parsley flakes, pepper and Parmesan cheese. Place half of noodles in 9x13x2-inch baking dish. Spread half of cottage cheese mixture, half of meat mixture and half of Mozzarella cheese. Repeat layers. Bake at 375° for 30 minutes. Let stand 10 to 15 minutes before serving.

Lasagna

Virginia (Steele) Jensen

1 1/2 lb. hamburger
1 jar spaghetti sauce
1 lg. ctn. cottage cheese

12 oz. shredded Mozzarella
cheese
9 to 10 pieces dry lasagna noodles

Brown hamburger and drain; add sauce. Put dab of sauce in 9x13-inch pan. Cover with dry noodles, half of sauce, half of cottage cheese and half of Mozzarella cheese. Repeat layers. Bake at 375° for 30 minutes, covered with foil. Then uncover and bake 30 minutes more. Let set before serving.

Lasagna

Michelle Harris

12 lasagna noodles, cooked
1 lb. browned hamburger
1 (28 oz.) jar Prego pasta
sauce
3 tsp. sugar
1/4 tsp. oregano

1 (24 oz.) ctn. cottage cheese
2 eggs
2 to 4 c. Mozzarella cheese
1 sm. onion
1/4 tsp. Italian seasoning

Boil noodles according to package directions. Rinse with cold water. Brown hamburger with onion. Drain. Add sugar, spices and sauce. Boil 3 to 4 minutes. Combine cottage cheese and eggs in a small bowl. Place 3 noodles in bottom of a 9x13-inch pan. Add 1/4 of meat, 1/4 of cottage cheese and 1/4 of Mozzarella cheese. Place 3 more noodles on top. Repeat procedure until you have all 4 layers complete. Add more Mozzarella cheese on top. Bake at 350° for 45 to 60 minutes. Foil may be placed on top to prevent overbrowning of cheese. Yield: 12 servings.

Lasagna

Betty Pollock

SAUCE:

1 lb. hamburger

1 med. onion

1 sm. can tomato sauce

1/2 tsp. pepper

1 tsp. oregano

1 clove garlic

1 sm. can tomato paste

1 (No. 2 1/2) can tomatoes

1 tsp. salt

Brown hamburger, garlic and onion. Add remaining ingredients. Simmer for 45 minutes.

1/2 pkg. lasagna noodles

8 slices American cheese

1 (6 oz.) pkg. Mozzarella

cheese

Cook noodles as directed. Alternate noodles, American cheese and sauce in baking dish. Top with Mozzarella cheese. Bake at 325° for 20 to 25 minutes. Let stand for 20 minutes before serving. Yield: 6 servings.

Lasagna

Nikki Alff

8 lasagna noodles

1 can tomato soup

1 sm. ctn. cottage cheese

1 lb. beef

Mozzarella cheese

Italian seasonings

Cook noodles until done and drain. Set noodles in cold water. Brown hamburger; when done, add soup, cottage cheese and seasonings. Simmer sauce until cheese is melted. Grease casserole dish and layer with half of noodles. Then layer the sauce, followed by Mozzarella cheese. Repeat sequence and top with rest of Mozzarella cheese. Bake at 350° for 45 minutes, or until cheese is browned. Let cool.

One-Step Lasagna

Alene Steele

1 lb. ground beef

8 oz. lasagna noodles

1 (32 oz.) jar spaghetti sauce

1/2 c. water

1 tsp. salt

3 c. shredded Mozzarella
cheese

2 c. small-curd cottage cheese

1/2 c. Parmesan cheese

Brown ground beef. Drain off fat. Soak lasagna noodles in hot water for a few minutes, until flexible. Combine meat, salt and spaghetti sauce. Rinse out jar with 1/2 cup water. Pour some mixture into a 9x13-inch pan. Cover with a layer of noodles, 1/3 of sauce mixture, half of cottage cheese and half of the Mozzarella cheese. Repeat layers, ending in sauce. Sprinkle with Parmesan cheese. Cover with foil. Bake at 350° for 2 hours.

Noodleless Lasagna

Irene Blazek Pauley,
Woodbine, IA

- | | |
|------------------------|---------------------------------|
| 1 1/2 lb. ground beef | 4 to 6 (8") tortillas, halved |
| 1 med. onion, chopped | 1 c. shredded Mozzarella cheese |
| 1 can spaghetti sauce | 1/2 c. shredded Cheddar cheese |
| 1/4 tsp. garlic powder | |

Brown beef and onion. Stir in sauce and garlic powder. Spread 1/3 of meat mixture in greased 9x13-inch pan. Top with 1/2 cup Mozzarella cheese and half of the tortillas. Repeat layers, ending with meat mixture. Sprinkle with Cheddar cheese. Cover and bake at 350° for 30 minutes.

Note: May uncover the last 10 minutes to brown cheese.

Top-of-the-Range Mini Lasagna

Kimberly Jensen

- | | |
|--------------------------|--|
| 1 lb. ground beef | 16 oz. spaghetti sauce (your choice) |
| 2 1/2 c. water | 1 (8 oz.) pkg. Martha Gooch mini lasagna noodles |
| 1 1/2 c. Parmesan cheese | |

In large skillet, sauté ground beef; drain off excess fat. Add spaghetti sauce and water; bring to rapid boil. Gently stir in miniature lasagna noodles; bring back to boil. Cover; reduce heat and simmer 15 to 20 minutes. Uncover; stir in or sprinkle Parmesan cheese over top. Yield: 4 to 6 servings.

Linguine with Clams

Jenny Wessels Greminger

- | | |
|-----------------------------------|------------------------------|
| 1/4 c. olive oil | 3 cans minced clams |
| 1/4 c. butter | 1/2 c. cooking wine |
| 1 med. onion, chopped | 8 oz. fresh sliced mushrooms |
| 3 cloves garlic, minced, or | 1/8 tsp. oregano |
| 1 1/2 tsp. prepared minced garlic | |

Sauté onions and garlic in butter and olive oil. Add remaining ingredients and simmer for 10 minutes, or until warm.

Serve over linguine.

Pasta Trattoria-Style

Keri Poepppe

- | | |
|--|--|
| 1 lb. dry med.-shell farfelle
gnocchi or Ro-Tel pasta | 1 (14 oz.) can artichoke hearts,
drained |
| 4 oz. bacon or bacon
substitute, cut into thick
slices, coarsely chopped | Pepper, to taste |
| 2 T. olive oil | 1/3 c. coarsely-chopped flat
leaf parsley |
| 2 sm. onions, coarsely chopped | 2 T. fresh oregano, or 2 tsp.
<u>dried</u> |
| 12 oz. sliced fresh mushrooms | 1 T. fresh thyme, or 1 tsp. <u>dried</u> |
| 2 (14 to 16 oz.) cans diced
tomatoes, drained | 3 oz. ricotta cheese or firm tofu,
crumbled |

Cook pasta according to package. While cooking, squeeze excess water from artichokes and cut into quarters. In pan, sauté chopped bacon until browned. Drain. Add olive oil. When oil is hot, sauté onions and mushrooms until soft, about 5 minutes. Add tomatoes, artichokes and pepper. Bring to a boil. Reduce heat; simmer 15 minutes. Add parsley, oregano and thyme; cook for 5 minutes. Drain cooked pasta. Immediately toss with sauce and ricotta. Yield: 6 servings.

Crock-Pot Spaghetti

Judy Marnin

- | | |
|----------------------------|--------------------------------|
| 1 lb. ground beef | 1 1/2 tsp. Italian seasoning |
| 2 T. minced onion | 1 (4 oz.) can mushrooms |
| 1 tsp. salt | 3 c. tomato juice |
| 1/2 tsp. garlic powder | 1 1/2 c. (4 oz.) dry spaghetti |
| 1 (8 oz.) can tomato sauce | |

Brown ground beef and place in crock-pot. Add all ingredients, except spaghetti. Cover and cook on low for 6 to 8 hours or high 3 to 5 hours. Turn to high last hour and stir in dry spaghetti, broken into 4- to 5-inch pieces.

Spaghetti Cheese Bake

Kris Nelson Bonk

1 lb. ground beef	1 (7 oz.) pkg. spaghetti
1 lg. onion, chopped	1 c. grated Parmesan cheese
1 (1 lb.) can tomatoes, drained	2 c. milk
1 (6 oz.) can tomato paste	3 eggs
1 clove garlic, minced	1/2 tsp. salt
1 tsp. salt	Dash of pepper
1/2 tsp. basil	1 c. shredded Mozzarella cheese
1/2 tsp. oregano	
1/4 tsp. thyme	

Brown ground beef and onion; drain. Stir in tomatoes, tomato paste, garlic and seasonings. Simmer 15 minutes, until thick. Meanwhile, cook the spaghetti; drain. Spread spaghetti in a 9x13-inch pan. Sprinkle Parmesan cheese over spaghetti. Combine milk, eggs, salt and pepper; pour evenly over spaghetti. Spread tomato sauce mixture over spaghetti. Sprinkle Mozzarella cheese over tomato sauce. Bake 40 to 50 minutes, until bubbly. Let stand 10 minutes. Cut in squares to serve.

Hamburger Spaghetti Dinner

Donnis Dressler

1/2 med. onion, chopped	1 (12 oz.) pkg. spaghetti, cooked & drained
1 1/2 lb. hamburger	1 c. shredded cheese
1 can cream of mushroom soup	
1 (15 oz.) can tomato sauce	

Brown onion and hamburger. Add soup and tomato sauce to hamburger. Add spaghetti and place in medium baking dish. Cover with shredded cheese. Bake at 350° for 15 minutes. Yield: 8 servings.

A rumor is about as hard to unspeak as butter.

Spaghetti and Meat Balls

Judy Masker

- | | |
|------------------------------|---|
| 1 lb. ground chuck | 2 T. chopped garlic |
| 1 egg | 1 (15 oz.) can tomato sauce |
| 1/2 c. seasoned bread crumbs | 1 (28 oz.) can pasta-style cut tomatoes |
| 1 tsp. dried Italian herbs | 1 tsp. sugar |
| 4 T. olive oil | 1 T. dried oregano |
| 1 med. onion, chopped | 1 lb. spaghetti |
| 1 celery stalk, chopped | |
| 1 carrot, peeled & grated | |

In a large bowl, combine meat, egg, bread crumbs and Italian herbs. Roll the mixture into 1-inch balls. Heat half the olive oil in a large skillet over medium heat. Add the meat balls and cook 15 to 20 minutes. Meanwhile, heat the remaining olive oil in a large saucepan over medium-high heat. Add onion, celery, carrot and garlic; cook 3 to 5 minutes, or until soft. Add tomato sauce, tomatoes, sugar and oregano. Simmer for 15 to 20 minutes, until thick. Add cooked meat balls; cover and simmer for 10 minutes. Meanwhile, cook the pasta according to package directions. Serve the meat balls and sauce over the drained, cooked pasta.

A pasta classic, perfect with a fresh crisp salad and a bottle of Chianti. Be sure to serve lots of warm bread to dip in the flavorful sauce. Don't forget that leftover meat balls make wonderful sandwiches.

Spaghetti Pizza

Aurel Brown

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|--------------------------------------|-------------------------------|
| 1 lb. spaghetti, cooked & drained | Pepperoni, to taste |
| 1 c. milk | 1 (4 oz.) can mushrooms |
| 2 eggs, beaten | Onion, to taste |
| 1 (32 oz.) can spaghetti sauce | Green pepper, to taste |
| 1 lb. ground beef, browned & drained | Garlic salt, to taste |
| | 2 c. grated Mozzarella cheese |
| | 1 c. grated Cheddar cheese |

Spread cooked spaghetti in a 9x13-inch greased baking pan. Mix milk and eggs together; pour over the spaghetti. Combine sauce and beef; spoon over spaghetti. Layer pepperoni, mushrooms, onion and green pepper; sprinkle with garlic salt. Bake 20 minutes at 350°. Top with Mozzarella cheese and Cheddar cheese. Return to oven for 10 minutes. Cool 5 minutes before serving.

Note: Can add things according to personal tastes.

Spaghetti Pie

Barbara Andersen

4 oz. spaghetti, cooked
 1 egg, beaten
 1/3 c. grated Parmesan cheese
 1 T. margarine
 1 c. cream-style cottage
 cheese

1 egg, beaten
 1 lb. ground beef, browned
 1/2 c. chopped onion
 3/4 to 1 c. spaghetti sauce
 1/2 c. shredded Mozzarella
 cheese

Cook spaghetti according to package directions and drain. Combine 1 beaten egg, Parmesan cheese and margarine. Stir in hot spaghetti. Press mixture evenly into bottom and up sides of 9-inch cake pan. Drain cottage cheese; combine with 1 beaten egg and spread over top of spaghetti. Set aside. In large skillet, cook meat and onions until meat is browned. Drain fat. Add spaghetti sauce and heat through again over low heat. Spoon over cottage cheese and spaghetti mixture. Bake at 350° for 20 minutes. Remove from oven and sprinkle with Mozzarella cheese. Bake another 5 to 10 minutes, until cheese melts. Remove from oven and let set for 5 to 8 minutes.

Baked Spaghetti

Mary Ann Gettler

1 c. chopped onion
 1 c. chopped green pepper
 1 T. butter or margarine
 1 (28 oz.) can tomatoes, with
 liquid, cut up
 1 (4 oz.) can mushroom stems
 & pieces, drained
 1 (2 1/4 oz.) can sliced ripe
 olives, drained
 2 tsp. dried oregano

1 lb. ground beef, browned &
 drained (opt.)
 12 oz. spaghetti, cooked &
 drained
 2 c. (8 oz.) shredded Cheddar
 cheese
 1 (10 3/4 oz.) can condensed
 cream of mushroom soup
 (undiluted)
 1/4 c. water
 1/4 c. grated Parmesan cheese

In a large skillet, sauté onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef, if desired. Simmer, uncovered, for 10 minutes. Place half of spaghetti in a greased 9x13x2-inch baking dish. Top with half the vegetable mixture. Sprinkle with 1 cup Cheddar cheese. Repeat layers. Mix soup and water until smooth; pour over the casserole. Sprinkle with Parmesan cheese. Bake, uncovered, at 350° for 30 to 35 minutes, or until heated through. Yield: 12 servings.

Macaroni Corned Beef

Cora Kaiser

2 c. macaroni (dry)
1 can corned beef
1/2 lb. Cheddar cheese

2 cans cream of chicken soup
3 c. milk
Minced onion (opt.)

Place in buttered casserole; cover and let stand overnight. Bake in 350° oven for 1 hour and 15 minutes.

I got this recipe from a friend in Russell, KS.

Macaroni Loaf

Bobbi Harris,

In Memory of Bus Millhollin

3/4 c. macaroni
1 c. milk or cream
1 c. soft bread crumbs
1 c. grated cheese
3 eggs

1 tsp. chopped parsley
1 tsp. ground pimento
1 tsp. salt
1 tsp. onion juice
1/4 c. butter or oleo, melted

Cook macaroni until tender; drain. Add milk, eggs, crumbs, cheese, butter, and all the rest of the ingredients. Place in loaf pan and bake at 350°.

Bus told use that this is a very old recipe. We add 1/2 cup green pepper, chopped, 1/2 cup onion and 1/4 cup parsley, at least 1/2 cup each, and we cook 1 cup of macaroni and use canned milk and sharp Cheddar cheese; is just delicious.

Macaroni and Cheese

Sally Nelson

1 1/2 c. uncooked elbow
macaroni
5 T. butter or margarine, divided
3 T. all-purpose flour
1 1/2 c. milk

6 oz. (1 1/2 c.) shredded
American cheese
1/2 tsp. salt
1/4 tsp. pepper
2 T. dry bread crumbs

This is for all the cooks like me that get tired of guessing how much of what.

Cook the macaroni according to package directions; drain. Place in a greased 1 1/2-quart baking dish; set aside. In a saucepan, melt 4 tablespoons butter or margarine; stir in flour until smooth. Gradually add milk (this is where a whisk comes in handy). Bring to a boil; cook and stir for 2 minutes. Reduce heat; stir in cheese, salt and pepper until cheese is melted. Pour over macaroni; mix well. Melt remaining butter or margarine; stir in bread crumbs; sprinkle over casserole. Bake, uncovered, at 375° about 30 minutes. Yield: 6 servings.

Baked Macaroni

Audrey Wahlert

1 1/2 c. scalded milk
3 slices soft bread cubes
2 T. butter
1 1/2 T. onion
1/2 lb. grated cheese

1/2 tsp. salt
1/8 tsp. pepper
3 beaten eggs
1 c. cooked macaroni

Pour milk over bread cubes. Add butter, onion, cheese and seasoning. Mix. Add eggs and macaroni. Pour into greased baking dish (8x12 inches). Bake at 325° for 50 minutes.

Pizza

Bubble Pizza

Kimberly Jensen

1 1/2 lb. ground beef
1 (15 oz.) can pizza sauce
2 (12 oz.) tubes refrigerated
buttermilk biscuits

1 1/2 c. (6 oz.) shredded
Mozzarella cheese
1 c. (4 oz.) shredded Cheddar
cheese

In a skillet, brown the beef; drain. Stir in pizza sauce. Quarter the biscuits; place in a greased 9x13-inch baking dish. Top with the beef mixture. Bake, uncovered, at 400° for 20 to 25 minutes. Sprinkle with cheeses. Bake 5 to 10 minutes longer, or until cheese is melted. Let stand for 5 to 10 minutes before serving. Yield: 6 to 8 servings.

Bubble Pizza

Gloria Turner

1 1/2 lb. ground beef
1 (3 oz.) pkg. pepperoni
1 (32 oz.) jar spaghetti sauce
2 tubes buttermilk biscuits
2 c. Mozzarella cheese

2 c. shredded Cheddar cheese
2 (4 oz.) cans mushrooms,
drained
Black olives, sliced

Brown ground beef and drain. Add sauce. Quarter biscuits and add to meat mixture. Add mushrooms, olives and half of each cheese. Pour into a 9x13-inch greased pan. Bake at 350° for 25 minutes. Add rest of cheeses to top of casserole and bake an additional 10 minutes. Allow to stand for 5 minutes before serving.

Cheeseburger Pizza

Sally Nelson

2 (7 1/2 oz.) pkg. refrigerated
biscuits (regular, not jumbo)
3/4 lb. ground beef (1 lb. will
be ok too)
1/2 c. chopped onion
1 (11 oz.) can Campbell's
Cheddar cheese soup

1 (8 oz.) can tomatoes, drained
& cut up
2 T. sliced green onions
2 tsp. prepared mustard
1/8 tsp. Tabasco sauce
1/2 c. shredded Mozzarella
cheese (2 oz.)

Preheat oven to 400°. Press biscuits into a 12-inch round on a baking sheet or pizza pan, pinching edge to seal. It will have a scalloped edge. Bake for 10 minutes. Meanwhile, in a 10-inch skillet over medium heat, cook beef and onion until beef is browned and onion is tender; drain. Stir in cheese soup, chopped tomatoes, sliced green onion, mustard and Tabasco sauce. Heat through. Spread beef mixture on biscuits to within 1/2-inch of edge. Sprinkle with cheese. Bake 5 to 10 minutes, until biscuits are brown and cheese is melted. Garnish with mustard and dill pickle slices, if desired.

Pizza Casserole

Kimberly Jensen

1 lb. hamburger, browned
2 (16 oz.) cans pizza sauce
1 tsp. oregano
1 tsp. garlic salt

2 c. rotini noodles, cooked
2/3 c. milk
8 oz. cheese

Mix hamburger, pizza sauce, oregano and garlic salt. Remove from heat. Combine rotini and milk. In 2-quart dish, put half of meat, half of rotini and half of cheese; repeat. Bake at 350° to 375° for 20 to 25 minutes, or until done and cheese is melted.

Crock-Pot Pizza

Ruth Akers

1 (12 oz.) pkg. extra-thick
egg noodles
1 1/2 lb. ground beef
1 med. onion, chopped
1 (16 oz.) jar pizza sauce
1 (8 oz.) jar spaghetti sauce

Mushrooms (opt.)
Green peppers (opt.)
8 oz. shredded Cheddar cheese
8 oz. shredded Mozzarella
cheese
Pepperoni slices

Cook and drain noodles. Brown ground beef and onions. Drain off fat. Add sauces and optional ingredients to the meat, and simmer. Layer twice: noodles, meat, cheeses and pepperoni. Turn crock-pot on low and serve when cheese is melted, or set on high for approximately 30 minutes. Or layer in a 9x13-inch baking pan and bake in 350° oven for 20 minutes, or until the cheese is melted. Yield: 12 servings.

German Pizza

Elaine Capek

1 lb. ground beef
1/2 med. onion, chopped
1/2 green pepper, diced

1 1/2 tsp. salt, divided
1/2 tsp. pepper
2 T. butter or margarine

6 med. potatoes (about 2 1/4 lb.),
peeled & finely shredded
3 eggs, beaten

1/3 c. milk
2 c. (8 oz.) shredded Cheddar
or Mozzarella cheese

In a 12-inch stove-top or electric skillet over medium heat, brown beef with onion, green pepper, 1/2 teaspoon salt and pepper. Remove meat mixture from skillet and drain fat. Reduce heat to low. Melt butter; spread potatoes over butter and sprinkle with remaining salt. Top with beef mixture. Combine eggs and milk; pour over all. Cook, covered, until potatoes are tender, about 30 minutes. Top with cheese; cover and heat until cheese is melted, about 5 minutes. Cut into wedges or squares to serve. Yield: 4 to 6 servings.

Variations: This recipe can be adapted to suit your tastes...we sometimes add mushrooms, olives, extra onion, extra cheese, or substitute ground pork or turkey for the beef!

Puffy Pizza

Kimberly Jensen

1 lb. hamburger, cooked &
drained
1/4 c. dry onion
1/8 tsp. dry minced garlic
1 (15 oz.) can pizza sauce

1/2 tsp. oregano
1/2 tsp. basil
1/2 c. water
1 (8 oz.) pkg. Mozzarella
cheese

BATTER:
1 c. milk
1 T. vegetable oil

2 eggs
1 c. flour
1/2 c. grated Parmesan cheese

Mix beef and sauce ingredients, reserving Mozzarella cheese. Place sauce in 9x13-inch casserole dish. Top with Mozzarella cheese. In mixing bowl, beat milk, oil and eggs for 1 minute at medium speed. Add flour and beat for 2 minutes at medium speed. Pour batter mixture over casserole, and top with Parmesan cheese. Bake at 400° for 25 to 30 minutes.

☆ Pizza

Harriet Alf

1 pkg. dry yeast	3/4 tsp. salt
3 oz. lukewarm water	1/2 T. sugar
3/4 c. scalded milk (cooled)	3 T. melted shortening
Approx. 4 c. flour	

Mix water and yeast; let stand 5 minutes. Add salt, sugar, shortening and cooled milk. Add flour until it loses its stickiness. Lay on floured board and let rise for 15 minutes. Roll out and put on 11x14-inch cookie sheet.

2 1/2 lb. hamburger	1/4 tsp. oregano
2 c. tomato sauce	3/4 lb. shredded cheese

Brown hamburger; add tomato sauce and oregano. Spread warm mixture on crust in cookie sheet and top with shredded cheese. Bake in 350° oven for about 35 minutes, or until crust is done.

Pizza Hut's Stuffed-Crust Pizza Crust

Audrey Smith

CRUST:	2 1/4 c. bread flour
3/4 c. warm water	1 1/2 tsp. salt
1 1/4 tsp. yeast	1 1/2 T. olive oil
1 T. sugar	8 individual pkg. string cheese

Combine water, sugar and yeast in small bowl; stir until yeast is dissolved. Let mixture stand for 5 minutes. (Foam should begin to build up on the surface.) In large bowl, sift together flour and salt. Make depression in center and pour in yeast mixture. Use a fork to stir liquid in the center of the flour. Slowly draw in more flour until you have to use hands; knead the dough on a floured surface until smooth texture. Rub with olive oil and place in tightly-covered container; let it rise in a warm place for 2 hours, or until it has doubled in size. Punch down dough; put it back into container and refrigerate overnight.

About an hour before you are ready to make your pizza, remove dough from refrigerator so it warms up to room temperature. Preheat oven to 475°. Rough dough out on a floured surface and place on pizza pan. Place a ring of string cheese, end to end, around the edge of the dough, about 1-inch from the edge. Use water on your fingertips and roll dough over the cheese. Lightly brush with olive oil all the way around the edges. Top pizza with your favorite ingredients and bake 12 to 16 minutes, or until the crust begins to turn dark brown.

Note: Best if you make the crust up the day before and refrigerate until ready to make your pizza.

Pizzaroni

Brent Smith

1 lb. ground pork or beef,
browned & drained
1 (8 oz.) box macaroni &
cheese (prepared according
to pkg. directions)
1 (10 1/2 oz.) can Cheddar
cheese soup
1 (8 oz.) can tomato sauce
1 tsp. minced dry onion

1/2 tsp. salt
1/2 tsp. oregano
1/2 tsp. basil
1 tsp. Italian seasoning
1 c. shredded Mozzarella
cheese
15 to 25 slices pepperoni
(1--3 oz. pkg.)

Mix prepared meat, macaroni and cheese, soup, sauce and seasonings. Place in 9x13-inch pan. Top with cheese, then the pepperoni slices. Bake 30 minutes at 350°.

Pizza Casserole

Ann Harris

2 lb. ground beef
2 c. shredded Mozzarella
cheese
3/4 c. baking mix

2 eggs
1 jar pizza sauce
1 1/4 c. milk

Cook meat until brown; drain. Put in 9x13-inch baking dish. Top with sauce and cheese. Combine baking mix, milk and eggs until smooth. Pour over the top of meat mixture, covering entirely. Bake at 400° for 30 to 35 minutes.

Vegetable Pizza

Carolyn Steele,
Atlantic, IA

1 1/2 to 2 tubes crescent rolls
2 (8 oz.) pkg. cream cheese
2/3 c. mayonnaise

1 tsp. dill weed
1 tsp. garlic powder
1 tsp. seasoned salt

Unroll crescent rolls and press into cookie sheet. Bake 10 minutes at 350°. Cool. Cream the cream cheese, mayonnaise, dill weed, etc. Spread over cooled rolls.

For topping, use the following or whatever you like:

Green peppers, chopped
Cauliflower, chopped
Carrots, chopped
Celery, chopped
Broccoli, chopped

Tomatoes, chopped
Olives, chopped
Radishes, chopped
Cheese, chopped

Pork

Barbecued Meat Balls and Beans Judy Neighbors

1 lb. ground pork

Form into patties and brown.

Combine the following:

1/2 c. catsup

2 T. brown sugar

2 T. vinegar

1 T. Worcestershire sauce

1 c. sliced onions

Simmer sauce 5 minutes over meat. Pour 1 medium can of your favorite beans into an 8x8-inch baking dish. Arrange meat and sauce on top of beans. Bake 45 minutes at 350°.

Brazilian National Dish Warren and Linda Brown, (Feijoada) Brazil

We are missionaries in Brazil and don't know how many people will remember the kids and I, but certainly Warren's classmates will remember that he exists, even though on a different continent. I doubt if anybody will actually have the courage to try this, but we like it.

2 lb. black beans

2 lb. of a combination of the following meats: bacon in chunks, smoked sausage (sliced thinly), pork ribs, feet, & tail, & 1/2" slices round steak

4 cloves garlic, minced

3 bay leaves

Salt, to taste

Rice

Spinach

Oranges

Lemonade or Coke

Soak the beans in water overnight. Drain and add meats. Fry meats first to render off fats, if desired. Add water to cover by 3 inches, then cook in a pressure pan at 10 pounds pressure for an hour, or 2 or 3 hours in a stewpot. Watch that it doesn't burn. Could also cook for 8 hours on low in a crock-pot. If using the slower methods, add bay leaves, salt and minced garlic in the last 1/2 hour of cooking. Don't use very much salt because the bacon and sausage affect the taste. If you use the pressure pan, remove the lid, add seasonings and simmer for 1/2 hour. The broth should be as thick as tomato sauce and sort of dark purple. Mash up some of the beans to make it thicker if it's not. Serve over rice. Stir-fry the spinach in more garlic, salt and oil, then lightly steam if it's fresh.

This and the oranges and lemonade are the traditional accompaniments. The authentic dish contains strips of the skin, ears and nose of the pig, and these could be added as well. Yield: 8 to 12 servings.

Note: Freezes well.

Cheesy Brat Stew

Jane Parker Foster

1 lb. Polish kielbasa or brats,
cut in 1/2" pieces
4 med. potatoes, cooked &
cubed
1 (16 oz.) can cut green beans

1 can cream of mushroom soup
1 c. shredded cheese
1 sm. onion, chopped
White wine (opt.)

Stir together all ingredients in a 3-quart casserole dish. Bake, covered, in a 350° oven for about 45 minutes, or until heated. Yield: 8 servings.

☆ Ham Balls

Kay (Steele) Hansen,
Kim Kopp, Elinor Ehrman

2 1/2 lb. ground, cured ham
2 lb. ground lean pork
1 lb. ground beef
1 rounded T. minced onion (opt.)

3 eggs, beaten
3 c. crushed graham crackers
2 c. milk
Salt & pepper, to taste

Mix and make in loaves, using 1/3 cup for each loaf. Spoon sauce over each one. Bake 1 hour at 350°. Yield: 25 to 27 servings.

Note: These balls can be frozen and baked later.

SAUCE:

1 can tomato soup
1 1/8 c. brown sugar

1/3 c. vinegar
1 tsp. dry mustard

The original contributor's of this recipe were Ruby Steele, Mrs. Merlyn Hansen, Effie Duff, Grace Thiele and Mrs. Harold Wilson.

Variations: Kim's recipe calls for only 1 egg and she uses the following sauce.

KIM'S SAUCE:

2 c. cans tomato soup
1/2 c. vinegar

2 c. brown sugar
2 tsp. dry mustard

ELINOR'S SAUCE:

2 cans tomato soup
3/4 c. vinegar

2 1/2 c. brown sugar
1/2 tsp. dry mustard

Ham Loaf (or Balls)

JoAnn Poeppe

2 lb. cured ham
2 lb. fresh pork or fresh ham
2 c. crushed soda crackers

1 1/2 c. pineapple juice
2 eggs

SAUCE:

1/2 c. pineapple juice
1 1/2 c. brown sugar

1/2 c. vinegar
1 tsp. dry mustard

Mix together all ingredients, except sauce. Shape into a loaf or balls. Bake 1 to 2 hours, depending on shape and size. Bake at 325°. After it has started baking, spoon sauce over.

Note: Baking on a pineapple ring is a nice presentation. They freeze well.
This came from my mother and has been a staple in our family.

Ham Loaf

Lyle Scholl

3/4 lb. hamburger
1 1/2 lb. ham loaf
1 c. tomato juice or milk
3/4 c. rolled oats

1 egg, slightly beaten
1/4 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper

Bake 1 hour at 350°, or until done in a 4 1/2 x 8 1/2 x 2 1/2-inch loaf pan, or make into small meat loaves. Top with barbecue sauce last 10 minutes.

Ham Balls

Joseph A. Ruggles

1 lb. ground lean ham
1 1/2 lb. ground lean pork
3 c. fresh white bread crumbs

1 lg. can condensed milk
2 eggs

SYRUP:

1 1/2 c. brown sugar
3/4 c. vinegar

1/4 c. water
1 1/2 tsp. dry mustard
1 tsp. salt

Mix ingredients well and form into 1 1/2-inch balls. Bake in 375° oven, basting frequently with syrup.

Syrup: Mix and bring to a boil.

Sweet-Sour Ham Balls

Jackie Anderson

2 lb. ground ham
2 lb. ground pork
3 eggs

2 c. ground graham crackers
1 can condensed milk

Mix and shape into balls or loaves. Place in a large, shallow baking dish. Pour sauce over top and bake 1 hour at 350°.

SAUCE:
2 c. catsup

1 c. brown sugar
2 T. Worcestershire sauce

A Christmas tradition in our home.

Miniature Ham Loaves

Sue Bailey

2 eggs
1 c. evaporated milk
1 1/2 c. graham cracker
crumbs (about 22 squares)
1 1/4 lb. ground fully-cooked
ham

1 1/4 lb. bulk pork sausage
1 (10 3/4 oz.) can condensed
tomato soup (undiluted)
1 c. + 2 T. packed brown sugar
1/3 c. vinegar
1 tsp. ground mustard

In a bowl, combine eggs, milk and cracker crumbs; mix well. Add ham and sausage. Shape 1/2-cupfuls into individual loaves. Place in a greased 9x13x2-inch baking dish. Combine soup, brown sugar, vinegar and mustard; mix well. Pour over loaves. Bake, uncovered, at 350° for 1 hour, basting after 30 minutes. Yield: 12 to 14 servings.

Cranberry Sauce for Ham and Pork

Ruby Krakau

1 (1 lb.) can jellied cranberry
sauce
1/3 btl. steak sauce

1 T. brown sugar
1 T. salad oil
2 tsp. prepared mustard

Mix all above ingredients together. Beat with electric beater. Warm in saucepan. Serve warm over ham or pork.

☆ Ham-Cheese Casserole

Betty Henry,
Wife of Rev. Joe Henry

8 slices bread
2 c. ground, cooked ham
2 T. prepared mustard
2 c. grated American cheese

3 slightly-beaten eggs
2 c. milk
1/4 tsp. salt
Dash of pepper

Remove crusts from bread. Spread with butter. Cut on diagonal. Arrange 4 slices in greased 8-inch square pan. Mix ham and mustard. Spread over bread. Sprinkle with cheese. Cover with remaining bread. Combine eggs, milk, salt and pepper. Pour over the above. Chill 1 hour. Bake at 325°, uncovered, for 1 hour.

Ham Casserole

Grace Mackrill,
Adair, IA

1 (10 1/2 oz.) can condensed
cream of celery soup
1 1/3 c. water
1 tsp. lemon juice
1/4 c. finely-chopped onion
1/4 tsp. salt
Dash of pepper

1 (5 oz.) pkg. (1 1/3 c.) precooked
instant rice
1 (12 oz.) pkg. frozen peas
1 1/2 c. diced, cooked ham
1/2 c. grated Cheddar cheese
Paprika

Combine soup, water, lemon juice, onion, salt and pepper in saucepan. Bring to a boil. Pour half the soup mixture into a greased 1 1/2-quart casserole. Then in layers, add rice from box, peas and ham. Add remaining soup; sprinkle with cheese and paprika. Cover; bake at 375° for 10 minutes. Cut through mixture with knife to distribute sauce. Bake 5 to 10 minutes more. Yield: 4 to 6 servings.

Ham 'n Cheese Potato Bake

Christy Thelen

1 (24 oz.) pkg. frozen hash
browns
2 c. fully-cooked ham, cubed
3/4 c. shredded Cheddar
cheese, divided
1 sm. onion, chopped

2 c. (16 oz.) sour cream
1 (10 3/4 oz.) can Cheddar
cheese soup
1 (10 3/4 oz.) can cream of
potato soup
1/4 tsp. pepper

In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion. In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well. Transfer to a greased 9x13-inch baking pan. Sprinkle with remaining cheese. Bake, uncovered, at 350° for 60 to 65 minutes. Let stand for 10 minutes. Yield: 10 to 12 servings.

Potato and Ham Casserole

Helen Woods

- | | |
|--|---|
| 1 (2 lb.) bag frozen hash browns (or 6 c.) | 1 can potato or mushroom soup |
| 1 1/2 c. chopped ham (or Spam is ok) | 1/2 c. sour cream |
| 1 can celery soup | 1 c. shredded cheese (save some cheese for top) |

Mix all together. Bake in a 9x13-inch pan for 1 hour; top with cheese. Brown a little.

Ham and Noodle Casserole

Audrey Smith

- | | |
|------------------------------------|---|
| 2 c. egg noodles, cooked & drained | 1/4 c. milk |
| 1 c. diced ham | 1 green bell pepper &/or 1 pkg. frozen broccoli |
| 2 cans cream of mushroom soup | 1 pkg. shredded Cheddar cheese, split |

Combine soup and milk. Layer half of the egg noodles on the bottom of a greased casserole dish; top with half of the pepper or broccoli, half of the soup and half of the cheese. Re-layer the same and top with remaining cheese. Bake at 350° for 45 to 50 minutes. Also works great in a crock-pot on low for 4 hours.

Variation: Works great with tuna also!

Pineapple Loaf

Mabel Hobbs

(Ham)

- | | |
|------------------------------|-----------------------|
| 1 1/2 lb. ground ham | 2 eggs |
| 1 lb. ground pork | 1/2 c. milk |
| 1 c. cracker crumbs, crushed | Dash of pepper (opt.) |
-
- | | |
|-------------------------|---------------------------------|
| SAUCE: | |
| 1 c. packed brown sugar | 1 tsp. dry mustard |
| 1/3 c. vinegar | 1/2 tsp. horseradish (opt.) |
| 1/4 c. water | 1 (8 oz.) can crushed pineapple |

Loaf: In large bowl, beat eggs; add milk, crushed crackers and pepper. Stir. Add ham and pork; mix well. Shape in a 4x9-inch loaf. Place in a shallow baking dish.

Sauce: Combine brown sugar, vinegar, water, mustard, horseradish and pineapple. Pour over loaf.

Bake in 350° oven for 90 minutes, or until done. Baste often during baking. Add small amount of water from time to time. Yield: 6 to 8 servings.

Secretary's Luncheon Casserole

Kay (Steel) Hansen

1/4 lb. diced ham
4 hard-boiled eggs, diced
2 c. uncooked macaroni
2 cans mushroom soup
1 1/2 c. milk

1/4 lb. processed cheese, diced
1 med. onion, chopped (I prefer
red onion)
1 (10 oz.) box frozen buttered
peas

Use 9x13-inch greased pan. Mix all ingredients and let stand overnight in refrigerator. Bake at 350° for 1/2 hour, or until done.

Hog Tators

Veda Bailey McCarty

Potatoes

Sausage

Wash potatoes and core out a hole in each tator. Stuff sausage in each hole and bake until done. You can mix sausage and potato coring together, and bake.

Alternative Method: Slice potato onto a greased jellyroll pan. Crumble sausage over the top. Salt and pepper to taste. Cover with foil the first 1/2 hour of baking. Uncover to make crisp.

Curried Tenderloins

Linda Marek

4 to 6 tenderloins (pork)
1 can cream of celery soup
1/4 c. milk
1/4 c. chopped onion

1 sm. can undrained mushrooms
Curry powder, to taste
Salt & pepper, to taste

Season tenderloins with salt and pepper. Brown in small amount of oil in skillet; cook until done. Remove to serving platter. Add remaining ingredients to skillet; heat to boiling. Pour over tenderloins and serve.

Fruit-Stuffed Pork Tenderloin

Linda Marek

1/3 c. chopped onion
 1 clove garlic, minced
 1 T. margarine
 1 sm. tart apple, peeled, cored
 & finely chopped
 1/4 c. chopped, pitted prunes
 1/4 c. dry white wine or
 unsweetened apple juice

1 tsp. "Equal for Recipes", or 3
 pkt. Equal Sweetener, or 2 T.
 Equal Spoonful
 3/4 tsp. dried rosemary leaves
 3/4 tsp. dried thyme leaves
 1/4 c. cornbread stuffing crumbs
 Salt & pepper, to taste
 1 (about 16 oz.) whole pork tenderloin
 1 clove garlic, minced

Sauté onion and 1 clove garlic in margarine in a medium skillet until tender, about 5 minutes. Add apple and prunes; cook 2 to 3 minutes. Add wine, Equal, 1/2 teaspoon rosemary and 1/2 teaspoon thyme. Cook, covered, over medium heat until wine is evaporated, about 5 minutes. Stir in stuffing crumbs; season to taste with salt and pepper. Cut a lengthwise slit, about 2 inches deep, in tenderloin. Mix remaining herbs and garlic; rub over outside surfaces of pork. Spoon fruit stuffing into pork and place in baking pan. Roast, uncovered, in preheated 350° oven until no longer pink in center (160° on meat thermometer), about 45 minutes. Let stand 5 to 10 minutes before slicing.

Recipe from Equal Sweetener.

Pork and Apple Casserole

Vicki Wedemeyer

1/4 c. chopped onion
 1 T. shortening
 2 c. gravy (see below)
 3 T. brown sugar
 1/4 tsp. ground cinnamon
 3 c. cooked pork
 2 tart apples, peeled & chopped

4 to 6 servings mashed potatoes
 (instant or leftovers)
 1/4 c. milk (if using instant
 potatoes)
 1 beaten egg
 1/2 c. shredded cheese

In a saucepan, cook onion in shortening until tender. Stir in gravy, sugar and cinnamon. Add pork and apples; mix well. Spoon into round baking dish, approximately 9x2 inches. If using instant potatoes, prepare as directed, except use only 1/4 cup milk and blend in beaten egg. Spoon potatoes in mounds on top of pork mixture (use number of servings desired). Bake, uncovered, at 350° for 25 minutes. Sprinkle with shredded cheese; return to oven for about 5 minutes, until cheese melts. Yield: 4 to 6 servings.

This is a favorite "planned-over" meal. Leftover pork gravy and mashed potatoes work best, but you can use store-bought and I've even used chicken bouillon and it works! You can also adjust quantities if needed--it will still taste like meat, tators, gravy and apple pie!

Best Pork Chops

Joseph A. Ruggles

6 med. pork chops
1 sm. onion, chopped

2 T. soy sauce
2 c. cooked rice

Brown pork chops and place in a baking dish. Then brown onion in soy sauce. Cook for 10 minutes over low heat, with a lid on, until onion is soft. Add cooked rice to the onion mixture, stirring until all the rice is covered with soy sauce. Spread rice over pork chops. Bake at 375° for 45 minutes, covered with foil.

Breaded Pork Chops or Chicken

Sally Nelson

1 c. Italian-seasoned dry
bread crumbs
2 T. grated Parmesan cheese

1/3 c. bottled ranch salad
dressing
6 pork chops, or 6 to 8 pieces
chicken

Combine bread crumbs and Parmesan cheese in a shallow dish. Put dressing in another shallow dish. Dip chops or chicken in dressing, then coat with crumbs. Place in an ungreased shallow pan. Don't have them touching. Bake, uncovered, at 375° for 25 minutes for pork and 30 to 45 minutes for chicken, until juices run clear or pork is no longer pink.

Pork Chop Casserole

Georgia Jessen

6 pork chops or loins
6 to 8 peeled potatoes, sliced
1 sm. onion, or onion flakes
(opt.)

Salt & pepper, or other spices
of your choice
2 1/2 c. milk
3 T. flour

Brown chops and make a milk gravy. Slice potatoes and put in 9x13-inch pan. Put pork chops on top of potatoes. Cover with gravy. Bake at 350° for 45 minutes.

Pork Chop Casserole

Faye Nelsen

3/4 c. flour
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. dried rosemary, crushed
1 can cream of mushroom soup
 (undiluted)

1 (2.8 oz.) can French-fried
onions, divided
6 pork chops (3/4" to 1" thick)
2/3 c. chicken broth
1/2 tsp. ground ginger
1 c. sour cream

In bowl, combine flour, salt and pepper; dredge pork chops. Heat oil in large skillet and cook pork chops 4 to 5 minutes per side, or until browned. Place in a single layer in an ungreased 9x13x2-inch baking dish. Combine soup, broth, ginger, rosemary and sour cream; pour over pork chops. Sprinkle half of the onions on top. Cover and bake at 350° for 45 to 50 minutes. Top chops with remaining onions. Return to the oven, uncovered, for 10 minutes.

Pork Chop Electric Skillet Supper

Cindy (Nelsen) Aldrich

3 or 4 pork chops
Onion, sliced
1 can cream of mushroom soup
1 can water

Carrots, chopped
Peppers, chopped
Potatoes, chopped
Salt & pepper

Brown chops in small amount of oil. Place onion slices on top of chops. Mix soup with water and pour over chops. Add chopped carrots, peppers and potatoes; cook until done. More water may be added.

Chops can be browned, then put in metal baking dish; cover with foil and bake in oven.

☆ Pork Chops with Dressing

Mildred Schaaf

8 pork chops
Milk or water, to moisten bread
1 tsp. salt
1/4 tsp. pepper

6 slices stale bread
1 sm. onion, finely chopped
1 tsp. sage
1 egg (can be made without egg)

Brown chops until a golden brown. Cover with water and simmer gently while making dressing. Add enough milk or water to bread to just moisten. When soft, press out excess liquid and combine with the onion, salt, pepper, sage and egg (if used). Put chops in a baking dish. Cover with dressing and bake in moderate oven at 350° about 1 hour, basting dressing frequently with the liquid in which chops were simmered.

Marinated Pork Chops

Jody Newell Lamb

3/4 c. oil
6 T. soy sauce
2 T. Worcestershire sauce
1 T. mustard
1 tsp. salt

1/4 c. vinegar
3 T. lemon juice
1 T. parsley flakes
Pinch of garlic powder
6 to 8 pork chops

Mix all ingredients, except pork chops, in large flat pan. Put in chops; turn once to coat both sides. Marinate 2 to 24 hours in refrigerator. Grill over charcoal or broiler 25 to 30 minutes. Don't overcook. Yield: 6 to 8 servings.

Peachy Pork Chops

Norma Miller

6 pork chops
Salt & pepper
1 (16 oz.) can (1/2 c.) peach
juice & peaches
2 T. honey

1 tsp. lemon juice
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. ginger

Season chops and brown. Pour off the extra fat. Add peach juice, honey, lemon juice, ginger, cinnamon and nutmeg. Cover and cook slowly for 45 minutes. Just before serving, add peach slices and heat through.

Thicken gravy with cornstarch dissolved in cold water.

Pork Steak and Rice

LaVon Petersen

2 pork steaks, cut up 1" square
1 c. regular rice
1 pt. homemade, cooked
chicken with broth with
vegetables

3 c. water
2 pkg. dry onion soup mix
Spices of your choice

Mix rice, broth, water and soup mix together; put in greased 9x12-inch baking dish. Cut up the pork steak and arrange on top. Put in 350° oven for 45 to 60 minutes. When the meat is browned, cover with foil and continue baking.

Note: I cook my own chicken, divide it up and put it in small pint containers. I like to add shredded carrot, sliced celery, onion (chopped) and parsley as I cook the chicken. I freeze this and it is easily thawed in the microwave when I get ready to use it.

Huevos Rancheros

Lila Rae Huff

1 lb. sausage, browned
 1 lb. Cheddar cheese, grated
 1/2 lb. Jack cheese, grated
 6 eggs
 2 T. flour

12 oz. evaporated milk
 2 sm. cans chopped green
 chilies
 1 jar salsa

Spread chilies along bottom of 9x13x2-inch pan. Spread cheeses on top of chiles. Mix eggs, milk and flour; pour on cheeses. Crumble sausage on top. Bake at 350° for approximately 50 minutes (until mixture becomes solid). Spread salsa on top and bake another 5 minutes.

Sausage Casserole

Judy Masker

1 lb. bulk pork sausage
 2 (15 oz.) cans beans with
 spicy sauce

1 (14 1/2 oz.) can whole
 tomatoes, drained
 1 pkg. corn muffin mix
 (prepared)

In a skillet, brown sausage; drain fat. Add beans and tomatoes; blend. Bring to a boil. Pour into a 2 1/2-quart greased casserole pan. Prepare muffin mix according to package directions. Drop by spoonfuls over meat and bean mixture. Bake at 400° for 25 minutes, or until top is browned.

Variation: Also good with hash browns on the bottom.

Zucchini Casserole

Don Pollock

1 lb. pork sausage
 1 clove garlic
 4 c. sliced summer squash
 1/2 c. dry bread crumbs
 1/2 c. grated Parmesan cheese

1/2 c. milk
 1 T. snipped parsley
 1/2 tsp. salt
 2 beaten eggs

Cook sausage and garlic until brown. Drain. Cook squash in a little water until tender. Stir squash and mix ingredients into meat; fold in egg. Bake at 325° for 25 to 30 minutes.

Hash Brown Quiche

Darnell Kinzie

**3 c. frozen, loose-pack,
shredded hash browns,
thawed**
**1/3 c. butter or margarine,
melted**
1 c. shredded Cheddar cheese

1/4 c. diced green pepper
2 eggs
1/2 tsp. salt
1 c. diced, cooked ham
1/2 c. milk
1/4 tsp. pepper

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

Combine ham, cheese and green pepper; spoon over crust. In small bowl, beat eggs, milk, salt and pepper. Pour over all. Reduce heat to 350° and bake 25 to 30 minutes. Let stand 10 minutes before serving.

Note: Can bake crust the night before.

Easy-as-Pie

Bacon and Egg Quiche

Gloria Turner

**8 oz. bacon, cooked &
crumbled**
1 c. shredded cheese
1/4 c. chopped onion
1 c. raw broccoli

2 c. milk
1 c. Bisquick
4 eggs, beaten
Salt & pepper, to taste

Preheat oven to 400°. Layer bacon, cheese, onion and broccoli in a 10-inch pie pan, or a 7x11-inch baking dish sprayed with Pam. Combine milk, Bisquick, eggs and seasoning; mix well. Pour over bacon mixture. Bake 30 to 40 minutes, until set.

Dieter's Quiche

Millie Holaday

2 eggs
2 egg whites
1/3 c. finely-chopped ham
**2 T. finely-chopped green
pepper**
1/3 c. low-fat cottage cheese

**1 c. frozen, chopped broccoli,
thawed & drained**
1/4 c. shredded Swiss cheese
2 T. dried minced onion
Pam spray

In mixing bowl, use rotary beater to beat eggs and egg whites. Add cottage cheese, broccoli, ham, green pepper, cheese and onion. Spray 7-inch pie plate with Pam and pour egg mixture in. Bake in 325° oven for 30 to 35 minutes. Let stand 10 minutes before serving. Yield: 4 servings; 150 calories and 7 gm fat per serving.

Ham and Cheese Quiche

Grace Evans

1 1/2 c. cubed, cooked ham	1 c. pancake mix
6 oz. Natura Swiss cheese or shredded Cheddar cheese	1/4 tsp. salt
1/4 c. chopped onion	1/8 tsp. pepper
3 T. chopped green pepper	2 c. milk
	5 eggs

TOPPING:

1/2 c. crushed corn flakes	1/4 c. butter, melted
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Grease an 8x12-inch baking dish or shallow 2-quart casserole. Place ham, cheese, onion and green pepper in bottom of prepared pan. Lightly spoon pancake mix into measuring cup; level off. In medium bowl, combine pancake mix, salt, pepper, milk and eggs; blend for 3 minutes on medium speed. Pour over ham mixture. Sprinkle corn flakes over egg mixture. Drizzle margarine over corn flakes. Bake in preheated 350° oven for 50 to 60 minutes, or until golden brown. If desired, garnish with green pepper rings and green onion fan. Serve immediately. Yield: 6 servings.

Casseroles

Baked Beans

Barb Faga

1 lg. can kidney beans	Any 3 "leftover" meats (ham, hamburger, bacon, sausage, or roast beef), diced
1 sm. can Great Northern beans	1 lg. btl. BBQ sauce
1 lg. can chili hot beans	
2 onions, cut up	

Combine all ingredients. Put in greased casserole dish and bake at 350° for about 1 hour.

☆ Calico Hot Bean Dish

Maxine Kaminky

1/4 lb. bacon
1 med. onion
1 lb. hamburger
3 tsp. prepared mustard
4 tsp. vinegar
1/2 c. brown sugar
1/2 c. catsup

1 can red kidney beans, drained
1 can green beans, drained
1 can yellow wax beans,
drained
1 can dry lima beans, drained
1 can pork & beans, undrained
Salt, for seasoning

Brown hamburger, onion and bacon. Mix together and bake 1 hour at 375° with cover on. Last 1/2 hour, bake with cover off at 300°. Yield: 10 servings.

Note: Can be frozen and served later.

Serve with tossed salad and hot rolls.

Jan's Bean Casserole

Kristine Bonk

1 lg. can baked beans, or
2 (15 or 16 oz.) cans
1 can butter beans, drained
& rinsed
1 can kidney beans, drained
& rinsed

1 lb. little smokey links, cut in 2
8 slices bacon, diced
1 lb. hamburger
1 onion, chopped
1 green pepper, diced
2 to 3 stalks celery, chopped

Fry bacon until crisp; drain. Brown hamburger in same skillet; drain. Combine with the rest of the ingredients.

SAUCE:

1/2 c. brown sugar (packed)
1/3 c. white sugar
2 tsp. vinegar

1/2 tsp. dry mustard, or 1 tsp.
regular yellow mustard
1/4 c. catsup
1/2 tsp. salt

Combine thoroughly and add to bean mixture. Cook in crock-pot on low for 8 to 24 hours, or bake in oven until bubbly, in casserole dish, at 350°.

Broccoli-Rice Casserole

LaVon Petersen

2 c. cooked rice
1 sm. bunch cooked fresh
broccoli
1 regular can mushroom soup

1 sm. jar Cheez Whiz
1/2 c. chopped celery
1/4 c. chopped onions (opt.)

Mix well and bake in 350° oven for 35 minutes.

Note: I double this recipe in a 9x13-inch pan when I want to take a casserole somewhere, and it disappears. You may top it with chopped celery and buttered bread pieces, if desired.

Baked Rice Casserole

Jeanette Wittrock

1 c. raw rice
1 can onion soup

1 can beef broth
1 can mushrooms (juice & all)

Mix together and lay 1 stick of butter or oleo on top. Bake for 1 hour at 350°. Be sure to stir once or twice while baking.

Miscellaneous

Escalloped Pineapple

Harriet Alf

4 slices bread
1 (15 oz.) can pineapple tidbits
1/4 c. milk
1/2 c. butter, melted

2 eggs
1 c. sugar
2 T. lemon juice
1 c. shredded Cheddar cheese

Toast bread and cube; mix with pineapple and put in a greased 9x9-inch pan or baking dish. Beat eggs; add sugar and beat more. Add lemon juice, milk and melted butter. Pour over the bread and pineapple. Top with shredded cheese. Bake in 350° oven for 30 minutes.

This is very good with ham or ham loaf. Really good with anything!

Crock-Pot Dressing

Norma L. Schaaf,

Mary Garside

1 c. butter or margarine
2 c. onion, chopped (more or less)
2 c. celery, chopped
2 (8 oz.) cans mushrooms (opt.)
12 to 13 c. bread cubes, slightly dried

1 1/2 c. salt
1 tsp. poultry seasoning
1 1/2 tsp. sage
1 tsp. thyme
1/2 tsp. pepper
1/2 tsp. marjoram
3 to 4 c. chicken bouillon or broth

Melt butter in skillet; sauté onion, celery and mushrooms. Pour over bread cubes in large mixing bowl. Add all seasonings and toss well. Pour in enough broth to moisten and mix well. Pack lightly into crock-pot. Cover and cook on high for 45 minutes. Then reduce heat to low and cook 4 to 8 hours. Yield: 12 servings.

Variation: Mary's recipe uses 3 eggs.

Apple-Raisin Stuffing

Lyle Scholl

2 c. bread cubes	1/2 c. chopped onion
1 1/2 c. chopped apples	1 tsp. salt
1/2 c. raisins	1 tsp. poultry seasoning
1/2 c. chopped celery	1/2 c. chicken broth

Combine bread cubes, apples, raisins, celery, onion, salt and poultry seasoning. Add chicken broth to moisten. Pour into 2-quart casserole. Bake at 350° for about 1 hour, or until set.

Marcia's Stuffing

Glennnda Nelsen

1 box Stove Top stuffing (chicken)	1 can water
5 oz. canned chicken	1/2 stick margarine, melted
1 can cream of chicken soup	Celery (opt.)

Bake at 350° for 1/2 hour, until brown, in a greased pan. One box makes an 8x8-inch pan.

Beer Batter for Fish

Mary Thelen Miller

1/2 c. flour	1/2 c. beer
1/2 tsp. salt	2 T. oil
1/8 tsp. paprika	

Cut up fish. Mix all the ingredients. Dip fish into batter. Deep-fat fry (375°) for 2 minutes. Turn once during cooking. Yield: 4 to 6 servings.

Casserole Sauce Mix

Mary Lou Kraus

2 c. instant nonfat dry milk crystals	2 T. dried onion flakes
3/4 c. cornstarch	1 tsp. dried thyme, crushed
1/4 c. instant chicken bouillon	1/2 tsp. pepper
	1 tsp. dried basil

Combine all ingredients and store in airtight container.

To substitute for 1 can condensed soup, mix 1/3 cup dry mix with 1 1/4 cups water in saucepan. Cook and stir until thickened. Add 1 tablespoon margarine, if desired (this adds 11.5 gm fat).

Note: Add a little "Kitchen Bouquet" if more brown desired. This is a substitute, homemade sauce mix for canned condensed soup used in casserole recipes. Has less salt and calories than canned soups.

Dried Beef Brine

Fay Jensen

100 lb. meat
8 lb. Careyized meat salt
2 lb. brown sugar

2 oz. salt peter
4 gal. water

Dissolve sugar and salt in 4 gallons water by boiling on stove. Cool. Scald out the barrel in which the meat is to be packed and sprinkle a layer of Careyized salt in the bottom and over each layer of meat as it is packed in, skin-side down. When mixture is cool, pour it over the meat; cover barrel with boards and weight down with stone so all meat stays below brine. Seven days later, take all meat out; repack back in barrel, reserving meat. What was on top should now be on bottom. Pour brine back on meat. Repeat on 14th day and 21st day. Use same brine. Twenty to 30 days are necessary for curing. We leave it 30 days. Freshen meat in warm water, then hang and smoke as for hams and bacon. The more smoke, the drier the meat.

Delicious. I helped my mother, Mildred Leib, as a little girl, layer the meat many times. My father always took it to the smoke house and regret this part I do not remember.

Mincemeat

Enid Lou (Burns) Gillihan

As written by Wilma Burns to her daughter, Enid Lou.

Cook (salt to taste) some beef until it comes easily from the bone. Remove from broth; cool and grind it. (Or you can use hamburger, cook until tender, then drain.) Measure the ground meat, add 2 times its bulk of peeled, chopped apple (not ground--I use a sharp edged old baking powder can to chop them). Return meat and apples to broth and add raisins--about 1 cup for a pound of meat. If meat is very lean, add some ground suet. Cook until fruits are tender. Sweeten to taste, using part sorghum or brown sugar. After the sweetening is added it scorches rather easily, so watch out! Stir often. Some canned cherries and their juice are good to add. Vinegar must be added, sweet pickle vinegar is OK and that from sweet apple pickles or pickled peaches is fine, or watermelon pickles or preserves. Bits of jelly or jam may be added, but not grape as that turns it an inky color. Apple or currant are fine. You kettle is stewing gently all this time. Add some spice as you like. I use cinnamon only, some like more spice. From now it is a "taste" session. Sweet enough? Sour enough? Everybody in the house got a sauce dish and a spoon and tried it. But do not be too generous with samples or--no pies. I have used the coarse dark meat of jack rabbit. Cotton tails or pork does not work well. The meat is too white and soft and gets mushy. Pies can be made several days ahead. They should always be served warm and some people spread butter on their wedge.

Southwestern-Style Rub

Marcia Rabe

3 T. grated onion
3 T. chili powder
2 T. oregano

1 T. garlic powder
2 T. ground black pepper
1 T. salt

Place all ingredients in a jar with a tight-fitting lid. Shake well to blend seasonings thoroughly. Store, covered, at room temperature. Sprinkle on beef, pork or chicken when grilling.

All-Purpose Rub

Marcia Rabe

6 T. paprika
4 tsp. garlic powder
4 tsp. seasoning salt
4 tsp. ground black pepper

2 tsp. cayenne pepper
2 tsp. ground oregano
2 tsp. dry mustard
1 tsp. chili powder

Place all ingredients in a jar with tight-fitting lid. Shake well to blend. Store at room temperature. Sprinkle on beef, pork or chicken when grilling.

Soy Bean Patties

Cora Kaiser

Soak 2 cups soy beans overnight. Cook next a.m. several hours, or may be pressured 1/2 hour. Grind in a food grinder with 1/2 cup celery, 1/2 cup onion and 1/2 cup carrots. Mix with an egg or 2, 1 can mushroom soup, 1 packet Washington seasoning, 1/2 teaspoon or so salt, a little Italian seasoning or thyme depending on your taste, and 1 or 2 cups (handfuls) oatmeal, or just part of a can of tomato soup for seasoning. Mix and fry like hamburgers or can be put in a casserole.

Variation: Can omit the grinding and pressured beans and use your favorite baked bean recipe.

☆ Noodles

Mrs. Joe Rydl

1 egg
1 T. oil
1 T. water

1/4 tsp. butter flavoring
1 tsp. salt
1/4 tsp. baking powder

Mix first 4 ingredients; add salt and baking powder with enough flour to make a stiff dough. Knead until smooth; roll out thin and let dry. Cut into 1 1/2-inch strips about 6 inches long. Stack the strips about 1-inch high. Holding with left hand, slice the stack into fine noodles.

Noodles

Irene Blazek Pauley,
Woodbine, IA

2 eggs
2 T. milk

10 T. + flour

Combine to form dough (not too sticky). Place in refrigerator 20 to 30 minutes. Roll out and cut into strips.

Yorkshire Pudding

Lynn Crozier

6 T. flour
2 eggs

1/2 tsp. salt
1 to 1 1/4 c. milk

Beat eggs; add flour and salt. Beat until smooth. Slowly add milk (for more custardy, use 1 1/4 cups). Pour into 4x8-inch pan which has been thickly spread with Crisco. Bake at 400° for 15 minutes, then reduce to 350° for 1 hour, until browned and raised.

Serve with roast beef and gravy. Also great with butter and sugar.

Yorkshire Pudding

Bill Steele

2 eggs, well beaten
3/4 tsp. salt

1 c. milk
1/2 c. flour

Grease a 6x10-inch pan quite heavy; put in oven and let it get hot. Mix above ingredients and put in hot baking dish. Bake for 45 minutes.

Serve with roast beef and gravy.

Vegetables & Cooking for 50

**VEGETABLES &
COOKING FOR 50**

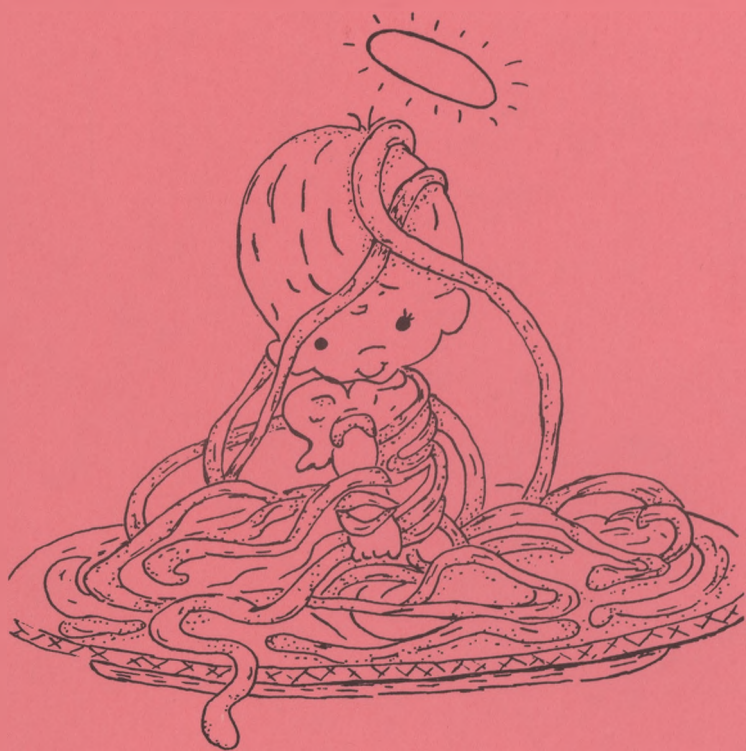


Table Prayer

*You have again remembered us Dear Lord
and we would not forget Thee.*

*Bless this food we pray, and teach us,
to enjoy each day.*

*Thy honor and glory, this we have prayed,
in Jesus's name, with the forgiveness
of our sins. Amen*



Vegetables & Cooking for 50

Vegetables

Calico Beans

Mrs. Bill Wahlert, Mrs. Dave Rydl,
Mrs. Richard Ulmen, Rosemount, MN

Brown:

1/2 lb. ground beef
1/2 lb. chopped bacon

1 diced onion

Add:

1 (No. 2) can pork & beans
1 (No. 2) can lima beans
1 (No. 2) can kidney beans
1/2 c. catsup

1 tsp. mustard
1 tsp. salt
2 tsp. vinegar
3/4 c. brown sugar

Bake at 350° for 40 minutes.

Note: Less vegetables may be used.

Calico Beans

Norma Miller

1 lb. bacon, cooked crisp
& drained, or use 1 jar real
bacon pieces (Hormel)
1 c. green pepper, chopped
1 or 2 c. green onion tops
1 to 2 bottles chili sauce
1 c. brown sugar
2 T. Worcestershire sauce
1 (16 oz.) can pork & beans

1 (16 oz.) can pinto beans,
drained
1 (16 oz.) can French-cut green
beans, drained
1 (16 oz.) can kidney beans,
drained
1 (16 oz.) can butter beans,
drained

Combine all ingredients and place in 2 1/2-quart casserole. Bake, uncovered, 1 hour at 350°, or until browned.

Sweet-Sour Baked Beans

Virginia Osen

8 bacon slices, fried until
crisp, drained & crumbled
1 tsp. dry mustard
1/2 c. cider vinegar
1 (1 lb.) can green lima beans,
drained
1 (1 lb. 11 oz.) can New England-
style baked beans (undrained)

4 lg. onions, peeled & cut in
rings
1/2 tsp. garlic powder
1/2 tsp. salt
1/2 to 1 c. brown sugar
2 (1 lb.) cans white lima beans,
drained
1 (1 lb.) can dark red kidney
beans, drained

Place onions in skillet. Add sugar, mustard, garlic powder, salt and vinegar. Cook 20 minutes, covered. Add onion mixture to beans. Add crumbled bacon. Pour into 3-quart casserole. Bake at 350° in moderate oven for 1 hour. Yield: 12 servings.

Baked Beans

Carol Phelps

4 slices bacon
1 (15 oz.) can pork & beans
1/4 c. onion, chopped fine
1/4 c. ketchup

2 T. molasses
2 T. firmly-packed brown sugar
1 T. prepared mustard
1 tsp. Worcestershire sauce

Fry bacon until crisp; drain and crumble. Add bacon to pork and beans which you can put in a 1-quart casserole dish. Add onions, ketchup, molasses, mustard and Worcestershire sauce; stir well. Bake, uncovered, 30 to 35 minutes in a 350° oven.

Note: May need to stir during baking.

Baked Beans

Vera Kregel

2 1/2 c. dry Great Northern
beans
1 tsp. salt
1 lb. bacon, cooked & crumbled
1 c. brown sugar
1/2 c. minced onion

1/4 c. molasses
2 T. liquid smoke
1/2 c. catsup
1 tsp. dry mustard
1/2 c. barbecue sauce

Cook beans until tender. Add other ingredients. Bake beans 1 1/2 to 2 hours. Drain liquid from beans after cooking and add just enough of this liquid to keep beans moist. Add more while baking, if needed.

Microwave Baked Beans

Bea Suplee

1 (2 lb.) can pork & beans
1 sm. onion, grated
1/2 c. brown sugar

1/3 c. molasses
3 T. barbecue sauce or catsup
1 tsp. Worcestershire sauce

Microwave on HIGH until liquid is gone, about 25 minutes, depending on your microwave power.

Note: If your pork and beans are real juicy, you may want to drain off juice before beginning to cook.

Bar-B-Q Green Beans

Karen Berger

2 strips bacon, chopped & fried
1/2 sm. onion, diced & sautéed
1/3 c. ketchup

1/3 c. brown sugar (or less)
1 can green beans, drained

Combine beans with bacon, onion, ketchup and brown sugar. Season to taste with salt and pepper. Bake in a small casserole dish in 350° oven for 20 to 30 minutes. Yield: 2 to 3 servings.

Note: Can be doubled easily.

Creole Beans

Mary Brenton

8 slices bacon
2 (16 oz.) cans green beans
1 T. dry onion soup mix

1 (16 oz.) can stewed tomatoes
1/2 tsp. sugar (opt.)

Sauté bacon until crisp. Drain and crumble. Remove all drippings, except 1 tablespoon. Heat beans and soup mix in drippings. Add half of bacon, tomatoes and sugar; heat and simmer. Top with remaining bacon before serving.

Green Rice Casserole or Broccoli Casserole

Mildred Klemish,
Mona Christensen

1 (16 oz.) pkg. chopped frozen
broccoli
2 c. Minute Rice

1 sm. jar Cheez Whiz
1 can cream of celery or cream
of chicken soup

Cook broccoli and Minute Rice according to package directions. Mix the broccoli, rice and Cheez Whiz together; bake at 350° for 45 minutes.

Scalloped Cabbage

Kristina Fries

In a well-greased casserole, put a layer of shredded raw cabbage, then layer of cracker crumbs. Dot with butter, salt and pepper. Alternate crackers and cabbage until full. Have crackers on top. Cover with milk or half & half. Bake at 375° for about 1 hour.

Rødkaal

Leola Larsen

(Red Cabbage)

1 head red cabbage (3 lb.)

2 T. vinegar

1/4 c. oleo

1/4 c. sugar

1 tsp. salt

1/2 c. red currant or grape jelly

1 red apple

Wash cabbage; cut into 4 parts, removing inner stalk. Shred cabbage; sprinkle with vinegar so it does not turn brown. Melt oleo in large pan; add sugar and salt. Add cabbage and cook, covered, for 15 minutes over medium heat. Add jelly and cubed apple. Simmer, covered, for about 2 hours, stirring often. Yield: 6 to 8 servings.

Note: Any leftovers freeze well.

Recipe from Dana College Centennial cookbook, 1983.

Broccoli-Cauliflower Casserole

Stefanie Havens Welch

1 head raw cauliflower

1 bunch raw broccoli

1/2 c. milk

1 c. Minute Rice

1 lg. jar Cheez Whiz

1 can cream of mushroom soup

Break cauliflower and broccoli into flowerets and boil until tender. Put into a large casserole dish. Cook rice as directed and add to vegetables. Melt Cheez Whiz and spread over rice and vegetables. Add milk and soup. Stir until blended. Bake 1 hour at 350°.

Crock-Pot Broccoli Casserole

Millie Holaday

**1 pkg. frozen, chopped
broccoli, thawed**

In a large bowl, add in layers at room temperature:

Broccoli

8 oz. diced American cheese

6 eggs

6 T. flour

**24 oz. small-curd cottage
cheese**

1/4 c. melted oleo

2 diced green onions

Mix together and place in greased crock-pot. Cook on high for 1 hour and at low for 2 to 3 hours.

Veggie Casserole

Judy Masker

1 pkg. frozen broccoli

1 c. mayonnaise (Miracle Whip)

1 pkg. frozen cauliflower

1 c. sour cream

1 pkg. frozen lima beans

1 c. shredded Cheddar cheese

Mix all ingredients together in a bowl. Pour into casserole dish. Bake at 350° for approximately 40 minutes.

★ Vegetable Casserole

Bette McLuen

1 pkg. frozen cauliflower

1 can whole cooked onions

1 pkg. frozen broccoli

1 can golden mushroom soup

**1 pkg. frozen French-style
green beans**

1 c. shredded cheese

Cook vegetable together, slightly. Place in baking dish; combine soup and cheese. Pour over vegetable. Bake 30 minutes in moderate oven (350°). Add herb croutons, if desired.

Crispy Baked Cauliflower

Edna Christensen

4 c. cauliflowerets

6 T. flour

1/4 tsp. garlic powder

2 egg whites

1/4 tsp. paprika

1/4 tsp. pepper

2 1/2 c. corn flakes, crushed

Precook cauliflower in small amount of water 5 to 10 minutes, until crisp-tender; drain. In a small Ziploc bag, put flour, garlic, paprika and pepper. In another bag, put corn flakes. Lightly beat egg whites in shallow bowl. Dip cauliflower into flour, 2 or 3 at a time, then in egg white and then corn flakes. Place on nonstick pan sprayed with Pam. Bake at 425° for 15 to 20 minutes.

Homemade Hominy

Sherry (Jensen) Gerlock

1 can lye

6 1/2 gal. water

6 qt. field corn

Dissolve lye in water. Add field corn. Heat water, keeping it just below the boiling point and hulls have started to loosen. Remove hulls and scum from water, adding fresh water many times during heating. Stir the corn well. Transfer to clean, cold water. Throw out lye water and rinse cooking pan immediately. Rub the corn with your hands, changing water several times. Put into gallon butter churn with clean water and crank over and over until all the hulls have been removed. Rinse continually for 30 more minutes. Then can corn in pint jars.

As a little girl I looked forward to helping my mom make hominy every August. We made it just before the field corn started to indent. It was a long process of cleaning the lye and removing the hulls, but I did enjoy it. Mom always let me crank the old butter churn.

Corn-Broccoli Bake

Helen Lou Westphal

**1 (10 oz.) pkg. frozen, chopped
broccoli, thawed**

1 (1 lb.) can creamed corn

1/4 c. crushed saltine crackers

1 egg, beaten

2 T. butter, melted

1 T. instant minced onion

1/2 tsp. salt

Dash of pepper

TOPPING:

1/4 c. cracker crumbs

2 T. butter, melted

Combine first 8 ingredients and place in buttered 1-quart casserole. Mix cracker crumbs with remaining 2 tablespoons butter and sprinkle on top. Bake, covered, at 350° for 45 minutes.

Corn and Green Bean Casserole

Helen Lou Westphal

1 (15 oz.) can French-style
green beans
1 (15 oz.) can whole corn
1 (10 1/2 oz.) can cream of
celery soup

1/2 c. sour cream
1/2 c. grated Cheddar cheese
1/2 c. diced onion
1/2 tsp. salt

TOPPING:

2/3 stick margarine

3/4 c. cracker crumbs
1/2 c. slivered almonds

Combine drained corn and beans in a greased 2-quart casserole dish. Mix other ingredients together and pour over vegetables; mix well. Melt oleo; combine with crumbs and almonds. Put over top. Bake at 350° for 45 minutes.

Cheese Corn

Dick and Janet Dorsey,

Joanne Jorgensen

4 to 6 c. drained corn
Salt & pepper
2 T. margarine, melted
2 T. flour

2 T. sugar
2 beaten eggs
1/2 to 1 lb. Velveeta cheese,
cubed

Add margarine to corn. Mix in flour, sugar and eggs. Add Velveeta cheese. Bake at 350° for 30 to 35 minutes.

Good Corn Casserole

Millie Holaday,

Mary (Vanderbur) Conway,

Dorothy Greenlee, Mary Brenton,

Helen Zimmerman

1 can creamed corn
1 can undrained whole kernel
corn
1 egg, beaten

1 (8 oz.) ctn. sour cream &
chives
2 T. oleo, melted
1 box Jiffy corn muffin mix

Stir all together and put in large casserole dish. Bake about an hour in 350° oven.

Variations:

- Mary (Vanderbur) Conway adds multi-colored peppers and 1/3 cup milk.
- Dorothy Greenlee and Mary Brenton use plain sour cream and 2 eggs.
- Helen Zimmerman uses French onion sour cream and 3 eggs instead of 1 egg.

Scalloped Corn-Mac

Barbara Turner,

Agnes Kaufmann, Linda Firebaugh,
Connie Russell, Mary Lou Hoskins

2 cans creamed corn
1 can whole kernel corn
1 c. raw macaroni

1/4 c. margarine
1 c. shredded cheese

Mix all together. Bake 1 to 1 1/2 hours at 350°.

Variations:

- Connie Russell and Mary Lou Hoskins add 1 tablespoon onion and use broken spaghetti instead of macaroni. They also use 1 can of whole kernel corn and 1 can creamed corn.

- You can also add chopped onion, celery or ham, if desired.

Note: Do not drain whole kernel corn.

☆ King-Style Escalloped Corn or Corn Fremont

Pearl Dorsey,
Carolyn Steele

1 (16 oz.) can cream-style corn
1 c. cracker crumbs
1/2 c. chopped celery
1/4 c. chopped onion
2/3 c. American cheese, shredded

1 tsp. salt
2 eggs, beaten
2 T. butter
1 c. milk

Combine ingredients. Pour into a greased 1 1/2-quart casserole. Bake at 350° for 55 minutes. Yield: 8 servings.

Corn Fritters

Lynn Crozier

2 c. grated corn (8 ears)
2 eggs, separated
1 tsp. baking powder
2 tsp. sugar

1 tsp. salt
3 T. milk
1/4 c. flour

Add beaten egg yolks to corn. Add milk. Mix dry ingredients and add to corn mixture. Beat egg whites until stiff and add to corn. Drop into oil and fry 5 to 8 minutes on each side, until browned.

Skillet Corn Fritters

Marcia Rabe

10 lg. eggs, lightly beaten
 1/2 c. whipping cream (or
 evaporated milk)
 1 tsp. dried basil
 1/2 tsp. salt
 1/8 tsp. pepper
 1/3 c. butter or margarine

1 1/2 c. corn, cut from cob
 (about 4 ears)
 1/4 c. chopped green onions
 6 green pepper rings
 6 tomato slices
 1 c. (4 oz.) shredded Swiss
 or Colby Jack cheese

Combine first 5 ingredients in a large bowl; set aside. Melt butter in 10-inch nonstick skillet over medium heat; add corn and green onions. Cook, stirring often, 5 minutes, or until tender. Gradually stir into egg mixture. Return skillet to heat; add egg mixture. Cover; reduce heat and cook 15 to 18 minutes, or until center is almost set. Arrange green pepper rings and tomato slices over top. Sprinkle with cheese. Cover and cook 5 minutes. Cut into wedges and serve immediately. Yield: 6 servings.

Eggplant Casserole

Connie Paulsen

1 med. eggplant, peeled &
 diced
 2 med. onions, diced
 1 stick butter

1 c. milk
 1 c. yellow cheese, diced
 1 tsp. baking powder
 1/4 lb. crushed soda crackers

Boil onion and eggplant for 20 minutes in salt water, and drain. Rinse with hot water to get salt out. Add butter and let cool. Now add milk, yellow cheese, baking powder, and crush crackers over top. Place in casserole dish and bake for 1 hour at 350°.

Oven-Fried Eggplant

Enid Lou (Burns) Gillahan

1 med.-sized eggplant
 1/4 c. mayonnaise

1/2 c. bread or cracker crumbs
 1/4 c. grated Parmesan cheese

Wash and trim eggplant. Cut into 1/2-inch slices. Spread each with mayonnaise and coat with cracker crumbs mixed with cheese. Place in a single layer on shallow, ungreased baking pans. Bake until brown on both sides at 350°, approximately 15 to 20 minutes.

Eggplant Parmigiana

Norma Miller

1 med. eggplant, sliced thick
 Flour
 1 egg, beaten with some milk
 Dried bread crumbs, wheat
 germ or cracker meal
 Olive oil
 1/2 lb. Swiss or Mozzarella
 cheese, sliced

6 oz. tomato paste
 White or red wine, as needed
 Pinch of oregano
 1 clove of garlic
 Salt & pepper
 1 c. Parmesan cheese

Wash eggplant, and without peeling it, slice about 1/2-inch thick. Dip slices first in flour, then in bread crumbs or cracker meal or wheat germ so they are well coated. Sauté in a little olive oil, a few at a time, until nicely browned on both sides; tend them carefully and add oil as it is needed. When they are crisp and brown, arrange in a baking dish and put a slice or 2 of Swiss or Mozzarella cheese on each one. Make a thick tomato sauce by diluting the tomato paste with wine (about 1/2 cup). Mix tomato sauce with oregano, salt, pepper and crushed garlic clove; spread 1 to 2 tablespoons on each slice of eggplant. Finally, sprinkle grated Parmesan cheese on top of it all. Bake at 400° for 15 to 20 minutes and serve steaming hot. Yield: 4 to 6 servings.

California Mixed Vegetable Casserole

Connie Russell

1 (2 lb.) bag California mixed
 vegetables
 8 oz. Velveeta cheese, cubed

1 sleeve Ritz crackers, crushed
 1 stick butter, melted

Cook vegetables until almost done. Pour into buttered 2-quart casserole. Sprinkle cubed cheese on top. Top with crushed crackers blended with melted butter. Bake 20 to 25 minutes at 350°, or until hot and bubbly. Yield: 8 servings.

Stuffed Peppers

Thelma Pieper Grandia

4 peppers
 1/2 c. onion
 1/2 c. cooked rice
 1 tsp. salt

1/2 lb. ground hamburger
 1/2 c. tomato soup
 1 tsp. Worcestershire sauce

Parboil peppers for 5 minutes. Brown hamburger and onion. Drain grease. Combine with other ingredients. Put in peppers. Bake at 375° for 30 minutes. The last few minutes, top with slice of cheese.

Buttered Potatoes

Nona Kopp

Potatoes (peeled or unpeeled)
1/4 c. melted oleo
1 tsp. salt

1/4 tsp. pepper
1/2 tsp. dry mustard
1/2 tsp. paprika

Thinly slice potatoes and stand on edge in a 9x9-inch pan. Mix other ingredients and sprinkle on top. Cover tightly and bake 1 hour at 350°. Uncover last 10 minutes.

Note: If possible, use unpeeled potato.

Cheddar-Parmesan Potatoes

Lorain Smith

1/4 c. butter or margarine
1/4 c. all-purpose flour
2 c. milk
1/2 tsp. salt
1 c. (4 oz.) shredded Cheddar
cheese

1/2 c. grated Parmesan cheese
5 c. sliced, cooked, peeled
potatoes (about 5 med.)
1/4 c. buttered bread crumbs

In a saucepan, melt butter over low heat. Stir in flour until smooth. Gradually add milk; cook and stir over medium heat until mixture thickens. Remove from the heat. Add salt, Cheddar cheese and Parmesan cheese; stir until cheese is melted. Add potatoes; stir gently to mix. Place in a greased 2-quart baking dish. Sprinkle bread crumbs on top. Bake, uncovered, at 350° for 30 to 35 minutes. Yield: 6 to 8 servings.

Crusty Potatoes

Karen Berger

6 med. potatoes
1 1/4 c. fine, dry bread or
cracker crumbs
2 eggs

1 tsp. salt
1/4 c. melted butter or
margarine

Beat eggs and salt together. Peel potatoes and cut in half. Roll potatoes in crumbs, then in egg mixture, then in crumbs again. Place in buttered baking dish. Drizzle melted butter over all. Bake at 375° for 1 hour, or until done.

Garden Stuffed Baked Potatoes

Donna Phillips

4 russet potatoes
2 T. butter or margarine
1 sm. onion, chopped
1 (10 oz.) pkg. frozen, chopped
broccoli, thawed & drained

1/2 c. ranch salad dressing
1 T. vegetable oil
2 tsp. dried parsley (opt.)
Salt & pepper

Preheat oven to 425°. Microwave pierced potatoes on HIGH for 12 minutes; bake for 15 minutes. Slice off potato tops. Scoop out pulp, keeping skins intact. Mash pulp in a medium bowl. Heat a small skillet over medium heat; add butter. Add onion and sauté until tender, about 5 minutes. Add onion, broccoli and salad dressing to potato pulp; mix well. Brush outside of potato skin shells with oil. Spoon potato mixture into shells, dividing evenly. Place on a baking sheet. Bake potatoes until heated through, about 15 minutes. Sprinkle with parsley, salt and pepper to taste.

Luscious Potato Casserole

Joyce Hagen

2 c. cottage cheese
1 c. sour cream
1/3 c. sliced green onions
1 sm. clove garlic, minced
2 tsp. salt

5 c. cooked potatoes, sliced or
diced
1/2 c. shredded cheese
Paprika

Combine first 5 ingredients. Fold in potatoes. Pour into a greased 1 1/2-quart flat casserole. Top with cheese and a sprinkle of paprika. Bake at 350° for 40 to 45 minutes.

Mom's Yummy Mashed Potatoes

Vicki Christensen

Prepare mashed potatoes according to package directions for 10 to 12 servings. Use a little less liquid and a little more flakes.

1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. sour cream

1 tsp. onion flakes, or 1 sm.
onion, chopped
Shredded cheese

Mix all together, except shredded cheese, and spread into a greased 9x13-inch baking dish. Can be covered and frozen or stored in refrigerator. Bake in 350° oven for 1 hour (40 minutes covered and 20 minutes uncovered). Sprinkle with shredded cheese and a dash of paprika.

Variation: Can add bacon bits or a cup of chopped ham for a one-dish meal.

Make-Ahead Potatoes

Millie Holaday

Boil 12 potatoes and mash with milk and oleo. Add 8 ounces cream cheese and 8 ounces sour cream. On day of use, heat in crock-pot 3 hours or so, or in a 9x13-inch pan in 350° oven.

O'Brien Potatoes

Marian Johnson

12 cooked potatoes, cubed	2 to 3 T. flour
1 lg. green pepper, chopped	1 1/2 to 2 c. flour
1 T. onion, chopped	Salt & pepper
1 c. Velveeta cheese, cubed	1/2 to 1 c. fine crumbs, buttered

Put potatoes in buttered dish; pour over milk and salt and pepper. Top with buttered crumbs. Bake, uncovered, for 1 hour at 350°.

Onion-Potato Casserole

Doris Newell

5 lb. unpeeled baking potatoes, scrubbed & sliced 1/4" thick	1 c. water
1/2 c. butter	1 env. dry onion soup mix

Rinse sliced potatoes in cold water; drain on paper towels. Arrange in buttered 9x13x2-inch baking pan; set aside. Combine butter, water and onion soup mix in saucepan; bring to boil. Pour over potatoes. Cover tightly with foil and bake at 350° for 1 hour. Yield: 10 servings.

Parslied Potatoes

Donna Phillips

1 1/2 lb. sm., new red potatoes, scrubbed	1 c. chicken broth
1 T. vegetable oil	1 c. chopped fresh parsley, divided
1 med. onion, chopped	1/2 tsp. pepper
1 sm. clove garlic, crushed	

Peel a strip of skin from around the middle of each potato. Place potatoes in cold water; set aside. Heat a large skillet over medium-high heat; add oil. Sauté onion and garlic for 5 minutes, or until tender. Add broth and 3/4 cup parsley; mix well. Bring to a boil. Place potatoes in a single layer in skillet. Return to a boil; reduce heat. Simmer, covered, for 10 minutes, or until potatoes are tender. Remove potatoes with a slotted spoon into serving bowl. Add pepper to skillet; stir. Pour sauce over potatoes. Sprinkle with remaining parsley.

Scalloped Potatoes

LaRue Wheelock, Barbara (Taylor) Faga,
Kay (Steele) Hansen, Glenda Nelsen,
Shauna (Christensen) Holaday, Irene (Blazek) Pauley

2 lb. defrosted hash browns
1/2 c. melted butter or oleo
1 tsp. salt
1/4 tsp. pepper
1/2 c. chopped onion

1 can cream of chicken or celery soup
1 c. milk
1/2 pt. sour cream
2 c. grated Cheddar cheese

Mix all together; put into an oiled 9x13-inch pan. Bake 1 1/2 hours, or until done, at 350°. A topping of crushed potato chips or corn flakes mixed with a little butter may be used.

Variation: Barbara (Taylor) Faga uses 1 pint sour cream instead of 1/2 pint and adds garlic to taste.

Light Potatoes Supreme

Jan Ehrman Anderson

(Low-Fat Recipe)

1 1/4 c. skim milk
1 (10 3/4 oz.) can condensed 98% fat-free cream of chicken soup
1/2 c. chopped onion
1 T. all natural butter-flavored granules
2 tsp. prepared mustard

1/2 tsp. salt
1/4 tsp. pepper
2 c. nonfat sour cream
1 (26 oz.) pkg. frozen hash brown potatoes
8 oz. (2 c.) shredded, reduced-fat sharp Cheddar cheese

TOPPING:

3 c. corn flakes, coarsely crushed

Nonstick cooking spray

Heat oven to 350°. In large bowl, combine first 7 ingredients. Stir in sour cream and blend well. Stir in potatoes and cheese. Spread evenly in ungreased 9x13-inch (3-quart) baking dish. Sprinkle cereal on top and spray cereal with nonstick cooking spray. Cover tightly with a sheet of spray-coated foil. Bake at 350° for 1 hour, or until bubbly. Yield: 20 (1/2-cup) servings.

Stove-Top Scalloped Potatoes

Edna Christensen,
Maxine Christensen, Lyle Scholl

2 T. butter, oleo or oil
4 sliced potatoes (raw)
1/2 c. sliced onion
1 c. sliced Swiss cheese (or
other kind of cheese,
shredded)

2 T. flour
Salt
Pepper
1 can Carnation milk (skim or
regular)

Use a heavy skillet and layer potatoes, onions and cheese. Sprinkle flour over top, and salt and pepper. Add milk; bring to a boil. Turn heat down to simmer. Cover; check in 15 minutes. When potatoes are tender, cook, uncovered, and they will thicken.

Variation: Lyle Scholl only makes half the amount of this recipe.

Tomatoes and Dumplings

Bea Suplee

1 T. margarine
1 T. chopped green pepper
1 T. chopped onion
1 pt. cooked tomatoes

1 tsp. sugar
Salt & pepper, as needed
1 c. Bisquick mix
1/3 c. milk

Cook margarine, green pepper and onion in 1-quart saucepan over low heat for a few minutes. Add tomatoes. Mix Bisquick and milk until a soft dough forms. Bring tomato mixture to a boil. Drop dough by spoonfuls into boiling tomato mixture. Cover and cook 15 minutes. Do not lift lid during cooking. Yield: 4 to 6 servings.

Fried Green Tomatoes

Carole Parker

4 lg. green tomatoes (about
4 lb.)
1/4 c. sugar
3/4 c. flour

1 tsp. salt
1/4 tsp. pepper
3 T. bacon drippings
6 T. vegetable oil

Remove and discard a slice from the tops and bottoms of tomatoes; cut tomatoes into 1/4-inch thick slices. Layer tomato slices in a small, deep dish, sprinkling each layer with sugar; let stand 1 hour. Drain slices. Combine flour, salt and pepper in shallow dish; dredge slices in mixture. Heat 1 tablespoon bacon drippings and 2 tablespoons oil in large cast-iron skillet over medium heat until hot; add about 1/3 of tomato slices. Cook 2 to 3 minutes per side, or until golden. Repeat with rest of slices.

Pasta Skillet with Tomatoes and Beans

Michelle Poeppe Egan

2 tsp. olive oil
2 c. chopped tomato
2 garlic cloves, minced
3 c. hot cooked angel hair pasta
(about 6 oz. uncooked pasta)
1/2 c. chopped fresh basil
1/2 tsp. salt

1/4 tsp. black pepper
1 (15 1/2 oz.) can chickpeas
(garbanzo beans), drained
1/2 c. (2 oz.) grated Asiago
cheese (this is a hard cheese
with a strong taste)
2 T. balsamic vinegar

Heat oil in a large nonstick skillet over medium-high heat. Add tomato and garlic, and sauté 2 minutes. Add pasta, basil, salt, pepper and chickpeas; cook 2 minutes. Place mixture in a bowl; stir in cheese and vinegar. Yield: 4 servings.

This is a low-fat recipe that's great!

☆ Scalloped Tomatoes

Roma Scholl

1 qt. canned tomatoes
6 to 7 slices bacon, browned
3 T. chopped onion

8 to 10 crackers, broken into
pieces
1 c. sour cream
1/2 tsp. salt, or salt to season

Pour tomatoes into casserole. Add crumbled bacon, onions and crackers. Pour in sour cream and mix. Bake 30 minutes in 350° oven.

☆ Snappy Tomatoes

Mrs. Roy Parker

2 c. canned tomatoes (juice
included)
1/2 c. fine cracker crumbs
(12 crackers)
2 T. finely-chopped onion
3/4 tsp. salt

4 T. melted butter
1/2 c. finely-cut cheese
1/4 tsp. paprika
1 egg, well beaten
1/8 to 1/4 tsp. ground oregano

In a bowl, beat egg well. Add tomatoes and juice; add rest of ingredients. Mix together and pour into buttered 1-quart casserole or baking dish. Bake in moderate (375°) oven for 25 minutes. Serve at once.

This Italian-flavored dish is excellent with beef.

☆ Baked Turnips

Mrs. Mary Livingston,
Don Pollock

2 c. diced, cooked & drained
turnips
1/2 tsp. salt
2 T. butter
1/4 tsp. paprika

2/3 c. buttered bread crumbs
3 T. flour
1 c. milk
1/2 c. grated cheese

Melt butter; add flour, salt, paprika and milk to make a thick white sauce. Put turnips and cheese into buttered baking dish in layers. Cover with sauce and sprinkle top with buttered crumbs. Bake 30 minutes in 350° oven in an 8x8-inch Pyrex dish or pan.

Candied Yams

Joanne Christensen

4 lg. yams
3 lg. tart apples
1 c. brown sugar
1/2 tsp. cinnamon
1/8 tsp. cloves

1/4 tsp. nutmeg
1/4 c. margarine
1/2 c. orange juice
1 tsp. grated orange rind

Cook, peel and slice yams. Peel and slice apples. Arrange in 8x8-inch baking dish. Mix remaining ingredients and pour over yams and apples. Bake at 350° for 1 hour.

Foil-Wrapped Vegetables

Connie Russell

3 med. zucchini, sliced
3 med. tomatoes, sliced
1 green bell pepper, sliced
1 env. onion soup mix

1/4 c. margarine, softened
1 T. brown sugar
1/4 tsp. salt
Dash of pepper

Cut large square of heavy-duty aluminum foil. Mix all ingredients and place on foil. Fold securely. Place on grill for about 40 minutes, turning once. Yield: 6 to 8 servings.

Saucy Zucchini

Aurel Brown

1/2 lb. ground beef
1 c. macaroni (uncooked)
1 med. zucchini, peeled &
sliced
1 med. onion, sliced
1/2 tsp. celery salt

1/4 tsp. Tabasco sauce
Salt & pepper, to taste
1 (14 to 16 oz.) can tomato
paste
Grated cheese

Brown ground beef; drain and set aside. Cook macaroni according to package directions. Layer zucchini, onion, ground beef and macaroni in buttered casserole. Combine celery salt, Tabasco sauce, salt, pepper and tomato paste. Pour over layered ingredients. Microwave on MEDIUM POWER for 12 to 16 minutes. Stir several times while cooking. This can be baked in a conventional oven for 45 minutes at 350°. Before serving, cover with grated cheese of your choice. Yield: 6 to 8 servings.

Southwest Sautéed Garden Veggies

Vicki Wedemeyer

6 slices bacon, diced
1 lg. onion, chopped
2 c. diced zucchini
1 c. diced potato

1/4 c. picante sauce
1 tsp. sugar
1/2 tsp. ground cumin
1 c. diced tomato

Fry bacon in 10-inch skillet until crisp. Remove from skillet. Add onion to hot drippings; cook until tender. Add zucchini, potato and spices. Cook over medium-high heat; stir frequently. Vegetables should be tender-crisp in 5 to 7 minutes. Stir in reserved bacon and chopped tomato; heat through. Yield: 5 to 6 servings.

☆ Zucchini Casserole

Dorothy Parker

4 or 5 med.- or sm.-size
zucchini, washed, unpeeled
& sliced crosswise in 1/4"
slices (never use a zucchini
larger than a banana—discard
lg. ones)

2 med.-size ripe tomatoes,
sliced 1/2"
1 med. onion, sliced 1/2" thick
2 or 3 T. butter
Salt & pepper
Cheese

In a 1-quart greased casserole, layer zucchini, onion, tomatoes, salt and pepper well; dot with butter. Bake 3/4 hour at 375°. Remove from oven and add 1/2 to 3/4 cup shredded cheese (Velveeta or sharp). Return to oven and bake 15 minutes longer, or until vegetables are soft.

Zucchini Santa Fe

Ann Harris

3 c. chopped zucchini
3 cloves garlic, or about 2 T.
 minced
1 1/2 c. chopped onion
1 lg. tomato, seeded & diced

1 tsp. salt
1/8 tsp. pepper
2 T. butter or margarine
Cheddar cheese (opt.)

Melt butter in skillet; add garlic and onion. Cook until tender. Stir in zucchini; cook, covered, about 12 minutes, stirring often. Add tomatoes, salt and pepper. Cook 3 minutes, stirring often. May top with cheese.

New Cream

Wanda Brown

(For Baked Potatoes)

1/2 c. plain nonfat yogurt
1/2 c. nonfat cottage cheese

1 tsp. lemon juice

Mix in blender or beat with electric beater until smooth. Refrigerate in a covered container.

Add chopped chives and dollop on a baked potato.

Add another teaspoon of lemon juice and use to replace mayonnaise in tuna fish or waldorf salads.

Add sugar substitute to taste and top waffles or fresh fruit.

Company

Vegetable Casserole

Lorain Smith

1 (15 oz.) can cut green beans,
 drained, or 2 c. frozen cut
 green beans, thawed
1 (15 oz.) can whole kernel
 corn, drained, or 2 c. cooked
 fresh or frozen whole kernel
 corn
1 (10 3/4 oz.) can condensed
 cream of celery soup (undiluted)

1/2 c. sour cream
1/2 c. shredded Cheddar cheese
1/2 c. chopped onion
1/4 c. butter or margarine,
 melted
3/4 c. saltine crumbs
1/4 c. sliced almonds, toasted

In a bowl, combine beans, corn, soup, sour cream, cheese and onion. Pour into an ungreased 2-quart baking dish. Combine butter, crumbs and almonds; sprinkle over vegetables. Bake, uncovered, at 350° for 35 to 40 minutes, or until bubbly. Yield: 6 to 8 servings.

Creamed Vegetables

Harriet Alf

Fresh or frozen vegetables

2 T. flour

4 T. butter

1/2 tsp. salt

1 1/2 c. milk

Cook vegetables in lightly salted water until tender; drain well. Pour milk over hot vegetables over low heat. Combine flour and butter with a fork, making a paste. Add 1/2 teaspoon salt and stir into vegetables and hot milk. Stir until it comes to a boil. Remove from heat and dish.

Variation: Add 1/2 cup cubed cheese to hot milk before you add flour mixture, if desired.

I use this for peas or green beans. I use cheese in the sauce for cauliflower, broccoli, etc.

Cooking for 50

Amount of Food for 50

Harriet Alf

PER SERVING:

1/2 to 3/4 c. macaroni

1/2 to 3/4 c. noodles

1/2 to 3/4 c. spaghetti

2 pancakes

6 oz. rib roast

3 oz. rump roast

3 oz. short ribs

3 oz. ground meat

3 oz. pork loin roast

3 oz. fresh ham roast

3 oz. ham (bone in)

8 to 12 oz. spareribs

2 pieces frying chicken

3 to 4 oz. turkey roll

1 to 2 oz. cabbage, for salad

1/2 c. mashed potatoes

5 oz. scalloped potatoes

1 oz. potato chips

3 slices tomato

2 T. whipped topping

3 to 4 oz. ice, for drink

FOR 50 SERVINGS:

3 to 4 lb. macaroni

3 to 4 lb. noodles

3 to 4 lb. spaghetti

6 lb. pancake mix

45 to 50 lb. rib roast

18 to 20 lb. rump roast

35 to 40 lb. short ribs

13 to 15 lb. ground meat

16 to 20 lb. pork loin roast

16 to 20 lb. fresh ham roast

10 lb. potatoes, for potato salad

2 to 3 doz. eggs (cooked

for salad)

2 (No. 10) cans vegetables

2 (No. 10) cans fruits

25 lb. ham (bone in)

25 to 40 lb. spare ribs

26 lb. frying chicken

16 to 18 lb. turkey roll

5 to 8 lb. cabbage, for salad

8 to 10 heads lettuce, for salad

12 to 14 lb. mashed potatoes

10 lb. scalloped potatoes

3 lb. potato chips

10 to 12 lb. tomatoes, sliced

1 1/2 qt. whipped topping

10 to 12 lb. ice, for drinks

Apple Crisp for 50

Harriet Alf

10 lb. apples, sliced
8 oz. (1 c.) sugar
1/4 c. lemon juice
1 lb. 4 oz. (2 1/2 c.) butter or
margarine, softened

12 oz. (3 c.) flour
12 oz. (4 1/2 c.) rolled quick
oats (uncooked)
2 lb. (6 c.) brown sugar

Mix sugar and lemon juice with apples. Arrange in greased 12x20x2-inch pan. Combine remaining ingredients and mix until crumbly. Spread evenly over apples. Bake at 350° for 45 to 50 minutes. Serve with whipped cream, ice cream or cheese.

VARIATIONS:

Cherry Crisp: Substitute frozen pie cherries for apples.

Peach Crisp: Substitute sliced peaches for apples.

Cheese Apple Crisp: Add 8 ounces grated cheese to topping mixture.

Fresh Fruit Crisp: Combine 2 pounds sugar, 8 ounces flour, 1 tablespoon nutmeg and 1 tablespoon cinnamon. Add to 10 pounds fresh fruit, pared and sliced. Top with mixture of 2 pounds 6 ounces butter or margarine, 2 pounds 8 ounces brown sugar and 2 pounds 6 ounces flour. Cream butter; add brown sugar and flour, and mix until of dough consistency. Spread over fruit. Serve warm with cream.

Baked Beans

Harriet Alf

5 lb. navy beans
1 1/2 gal. boiling water
4 oz. (1/2 c.) salt
6 oz. (3/4 c.) brown sugar
1 tsp. dry mustard

2 T. vinegar
1 c. molasses
2 1/2 c. catsup (opt.)
1 lb. salt pork, cubed

Wash beans. Add boiling water. Cover. Let stand 1 hour or longer. Cook in same water until tender (about 1 hour). Add more water as necessary. Add all ingredients to the beans. Blend. Pour beans into deep baking pan. Bake at 350° for 5 to 6 hours. Yield: 50 (5-ounce) portions.

Variations: For Boston Baked Beans, omit catsup and bake in oven the entire cooking time. I use Great Northern beans instead of navy beans. I also use more brown sugar.

Note: I double this recipe.

Green Bean Casserole

Harriet Alf

10 lb. green beans (French
cut or frozen)
1 lb. fresh mushrooms, sliced
4 oz. (1/2 c.) butter or
margarine
1 (51 oz.) can mushroom soup

3 c. milk
2 (12 oz.) cans water chestnuts
4 oz. (1/2 c.) Cheddar cheese,
grated
3 (3 1/2 oz.) cans French-fried
onions (canned)

Cook green beans. Sauté mushrooms in butter or margarine. Blend mushroom soup and milk. Drain water chestnuts. Slice. Combine soup, mushrooms and water chestnuts. Add to green beans. Mix lightly. Pour into 2 (12x20-inch) pans. Sprinkle cheese over beans. Bake at 300° for 30 minutes. Sprinkle onions over bean mixture. Bake 10 minutes.

Variation: Two (No. 10) cans cut green beans may be substituted for frozen beans.

Tuna and Noodles for 50

Harriet Alf

2 lb. noodles
1 1/2 gal. (24 c.) boiling water
2 T. salt
2 T. oil (opt.)
5 lb. tuna

8 oz. (1 c.) butter or margarine
4 oz. (1/2 c.) flour
1 1/2 T. salt
2 qt. (8 c.) milk
1 lb. cheese, grated

Cook noodles until tender. Drain. Flake tuna and add to noodles. Make butter, flour, salt and milk into Medium White Sauce. Add to tuna and noodles. Divide into 2 greased 12x20x2-inch baking pans. Bake 30 minutes at 350°. Sprinkle cheese over the noodles. Bake 15 minutes longer.

Variation: For Tuna and Rice, substitute rice for the noodles.

Salmon and Potato Chip Casserole

Harriet Alf

8 oz. (1 c.) butter or margarine
5 oz. (2/3 c.) flour
2 (50 oz.) cans cream of
mushroom soup

8 lb. salmon, flaked
2 lb. 8 oz. potato chips,
coarsely crushed

Melt butter or margarine; add flour and stir until blended. Add soup and cook until mixture is thickened. Arrange salmon, potato chips and sauce in layers in casseroles or 2 (12x20x2-inch) baking pans. Bake at 375° for 20 minutes. Yield: 2 (12x20x2-inch) pans, or 50 casseroles.

Variation: For Tuna and Potato Chip Casserole, substitute tuna for salmon.

Quiche for 50

Harriet Alff

3 lb. 12 oz. pastry
30 eggs
2 qt. (8 c.) cream or half & half
2 qt. (8 c.) milk
2 T. salt
1/2 tsp. white pepper

2 lb. 4 oz. Swiss cheese, grated
8 oz. (1 c.) Parmesan cheese,
grated
1 lb. bacon, chopped, cooked &
drained, or ham, finely diced

Line 12 (8-inch) pie pans with pastry, 5 ounces per pie. Partially bake shells, about 10 minutes at 375°. Beat eggs. Add cream, milk and seasonings. Add cheese to egg mixture. Sprinkle partially-baked shells with bacon or ham. Pour egg mixture into shells, 3 cups per pie. Bake until custard is set and lightly browned. Yield: 12 (8-inch) pies.

Note: One-fourth pie makes a generous serving and needs only a salad to complete a meal. For 6 servings per pie, make 3/4 recipe.

VARIATION:

Mushroom Quiche: Delete bacon or ham and Parmesan cheese. Sprinkle 2 pounds sliced fresh mushrooms and 8 ounces finely-chopped onions, sautéed in butter or margarine, over bottoms of shells.

Crab and Mushroom Quiche: Use 3 pounds crabmeat, flaked, 1 pound sliced fresh mushrooms and 12 ounces finely-chopped onions sautéed in butter or margarine. Substitute 1 pound 8 ounces shredded Mozzarella cheese for Swiss and Parmesan cheeses.

Macaroni Salad for 50

Harriet Alff

2 lb 8 oz. elbow macaroni
2 gal. (32 c.) boiling water
3 T. salt
3 T. salad oil
2 lb. Cheddar cheese, diced or
shredded
1 lb. 8 oz. (3 c.) sweet pickle,
chopped, or pickle relish

18 eggs, hard-cooked &
chopped
2 lb. (4 c.) celery, chopped fine
2 oz. (1/4 c.) onion, finely
chopped
4 oz. (1/2 c.) pimento, chopped
1 1/2 T. salt
1 tsp. pepper
1 qt. (4 c.) mayonnaise

Cook macaroni; drain. Chill. Add remaining ingredients; mix lightly. Chill. Serve with No. 12 dipper. Yield: 1 gallon.

Variation: Spaghetti or shell macaroni may be substituted for elbow macaroni.

Ginger Ale Fruit Salad for 50

Harriet Alff

1 lb. 8 oz. (4 1/2 c.) lemon-
flavored gelatin
2 qt. (8 c.) boiling water
2 qt. (8 c.) ginger ale
1 lb. grapes or white cherries

12 oz. (1 1/2 c.) celery,
chopped fine
1 lb. (2 c.) apples, cubed
1 (No. 10) can pineapple, diced
1/4 c. lemon juice

Pour boiling water over gelatin. Stir until gelatin is dissolved. Cool. Add ginger ale. When liquid begins to congeal, add remaining ingredients. Pour into counter pan or into individual molds. Place in refrigerator to congeal. Yield: 1 (12x20x2-inch) pan.

Variation: Cider may be used in place of ginger ale.

Cooking Rice for 50

Harriet Alff

3 3/4 qt. boiling water
2 T. salt

3 lb. rice (converted)

For top of range or steam-jacketed kettle, add salt and rice to boiling water. Stir. Cover tightly. Cook on low heat until rice is tender and all water is absorbed, about 15 minutes. Remove from heat and let stand, covered, 5 to 10 minutes.

For steamer or oven, place rice in baking pan (12x20x2 inches). Add salt to boiling water and pour over rice. Stir and cover pans tightly. Bake at 350° or steam at 5 pounds pressure for 30 to 35 minutes. Remove from oven or steamer and let stand, covered, for 5 minutes. Yield: 6 quarts cooked rice.

VARIATIONS:

Curried Rice: Cook 8 ounces minced onion in 8 ounces butter or margarine. Add 3 pounds rice and stir until fat is absorbed. Add 3 tablespoons curry powder, 1 1/2 tablespoons salt and 3 quarts boiling water. Boil 10 minutes. Add 2 quarts hot milk and cook over water until rice is tender. Serve with Veal Fricassee, Creamed Chicken, Creamed Eggs or Creamed Tuna.

Fried Rice with Almonds: Cook together for 5 minutes: 4 ounces chopped onion and 4 ounces chopped green pepper in 1 cup salad oil. Add 6 quarts cooked rice (3 pounds before cooking), 1 tablespoon pepper, 1 teaspoon garlic salt, salt to taste, 1/2 cup soy sauce and 2 pounds blanched slivered almonds. Mix and bake until thoroughly heated.

Note: Two tablespoons oil may be added to the water. It tends to prevent foaming and boiling over. One pound uncooked rice yields 2 quarts cooked rice. If using regular white rice in place of converted rice, the cooking time may need to be reduced.

Cream of Chicken Soup for 50

Harriet Alff

8 oz. (1 c.) chicken fat or
butter
3 oz. (3/8 c.) flour
1 gal. (16 c.) milk
1 1/2 T. salt

2 gal. (32 c.) chicken stock
2 tsp. celery salt
1/4 tsp. white pepper
1 lb. 8 oz. (3 c.) chicken,
cooked & chopped

Make first 4 ingredients into a very thin white sauce. Add stock, seasoning and chopped chicken. Yield: 3 gallons.

Variation: For Chicken Velvet Soup, substitute light cream or half & half for milk. Increase flour to 9 ounces and cooked chopped chicken to 2 1/2 pounds.

Note: Chicken bouillon or chicken soup base may be added to enhance flavor. Salt may need to be decreased. One pound cooked rice or noodles may be added.

Navy Bean Soup

Harriet Alff

3 lb. navy beans
1 1/2 gal. (24 c.) boiling water
5 lg. ham shanks

4 oz. (1/2 c.) onion, chopped
8 oz. (1 c.) celery, diced

Wash beans. Add boiling water. Cover and let stand 1 hour, or longer. Add ham shanks. Simmer until beans are cooked. Remove ham from bones; chop and add later. Add onion, celery and water to make a total volume of 3 1/4 gallons. Cook 30 minutes. Add chopped ham. Season to taste. Heat to serving temperature. Yield: 3 gallons.

Variation: I use Great Northern beans instead of navy beans.

Corn Chowder for 50

Harriet Alff

1 lb. salt pork or bacon, cubed
12 oz. (1 1/2 c.) onion,
chopped
4 oz. (1/2 c.) fat, fried from
pork

4 oz. (1/2 c.) flour
2 gal. (32 c.) milk
3 T. salt
5 lb. potatoes, cubed & cooked
1 (No. 10) can whole kernel corn

Fry pork until crisp. Add onions and cook slowly 5 minutes. Remove pork and onions from fat. Add flour to pork fat. Blend. Add milk and salt, stirring constantly. Add potatoes, corn, pork and onions. Yield: 3 gallons.

Variation: For Potato Chowder, omit corn and increase potatoes to 8 pounds.

Split Pea Soup for 50

4 lb. split peas	4 oz. (1/2 c.) fat
2 gal. (32 c.) boiling water	2 oz. (1/4 c.) flour
1 ham bone, or 2 lb. sliced salt pork or bacon ends	2 qt. (8 c.) milk
4 oz. (1/2 c.) onion, chopped	2 T. salt
	1/2 tsp. pepper

Wash peas. Add boiling water; cover and soak 1 hour, or longer. Add ham bone and onions to peas and water in which they were soaked. Cook 4 to 5 hours, or until peas are soft. Remove bone. Add water to make 2 1/2 gallons. Make last 5 ingredients into thin white sauce. Add to peas. Yield: 3 gallons.

Note: If soup becomes too thick, add hot milk to bring to desired consistency. If a smoother soup is desired, purée peas.

Chicken and Noodles for 50

6 lb. cooked chicken	6 oz. flour
2 lb. 8 oz. noodles	3 qt. chicken stock or milk
2 gal. chicken stock	1 T. salt
10 oz. chicken fat or butter	

Dice chicken. Heat chicken stock to boiling. Add noodles and reheat to boiling. Cook approximately 20 minutes, or until tender. Remove from stock and place in 2 greased baking pans. Add diced chicken. Make a medium white sauce. Pour over chicken and noodles. Mix. Bake at 350° for 30 minutes. Yield: 2 (12x20x2-inch) pans.

VARIATIONS:

Turkey and Noodle Casserole: Substitute cooked turkey for chicken (cook 18 pound turkey). If using frozen or canned diced turkey, cook noodles in water. Use 3 ounces chicken soup base and 3 quarts water for stock for the sauce.

Pork and Noodle Casserole. Substitute 10 pounds pork shoulder, diced and cooked, for chicken.

Note: Eighteen to 20 pounds of chicken will yield approximately 6 pounds cooked meat.

Scalloped Chicken for 50

6 lb. cooked chicken
1 lb. chicken fat or butter
8 oz. flour
1 gal chicken stock
1 oz. salt

12 eggs, beaten
2/3 recipe Bread Dressing
6 oz. cracker crumbs, coarse
3 oz. butter or margarine,
melted

Dice chicken. Make a medium white sauce with chicken fat or butter, flour, chicken stock and salt. When thick and smooth, add eggs, stirring constantly. Place layer of dressing in 2 baking pans, layer of sauce, layer of chicken and another layer of sauce. Cover with buttered crumbs. Bake at 350° for 30 to 40 minutes. Yield: 2 (12x20x2-inch) pans.

Note: Eighteen to 20 pounds chicken will yield approximately 6 pounds cooked meat.

Glazed Baked Ham for 50

Harriet Alff

20 lb. whole ham, cured
3 T. whole cloves
8 oz. (1 c.) brown sugar

2 T. cornstarch
1/4 c. corn syrup
2 T. pineapple juice

Trim excess fat from ham if necessary. Place fat-side up on a rack in roasting pan. Do not cover. Bake about 4 1/2 hours at 300°. If ready-to-eat ham is used, shorten baking time. Remove ham from oven about 1/2 hour before it is done. Drain off drippings and trim thin layer of browned fat from entire surface. Score ham fat 1/4-inch deep in diamond pattern. Stud with whole cloves. Cover with glaze. Combine last 4 ingredients for glaze. Spoon over ham. Repeat if a heavier glaze is desired. Return ham to hot oven (400°) and complete baking. Yield: 50 (3-ounce) portions.

VARIATIONS:

Apricot Glaze: Combine 1 cup apricot jam and 1/4 cup fruit juice, or enough to cover ham.

Brown Sugar Glaze: Combine 1 cup brown sugar, 1 1/2 teaspoons dry mustard (or 3 tablespoons prepared mustard) and 1/4 cup vinegar.

Cranberry Glaze: Add 1 1/4 cups strained cranberry sauce, or enough to cover.

Note: Ham may be simmered in kettle for 3 to 4 hours, then trimmed, glazed, and the cooking completed in oven. Fifteen pounds boneless, fully-cooked ham may be used. Bake 15 to 18 minutes per pound, or until internal temperature reaches 140°. Add glaze during last 1/2 hour of cooking.

Ham Loaf for 50

Harriet Alff

4 lb. ground cured ham
4 lb. ground veal or beef
4 lb. ground fresh pork
1 qt. milk

12 eggs, beaten
1 tsp. pepper
1 lb. bread crumbs

Combine all ingredients. Mix on low speed only until ingredients are blended. Do not overmix. Press mixture into 5 loaf pan, about 3 pounds per pan. Meat may be baked in 12x20x4-inch baking or counter pan. Press mixture into pan and divide into 4 loaves. Increase baking time to 1 1/2 to 2 hours. Cover top of loaves with glaze during last 30 minutes of cooking, if desired. Yield: 5 (4x9-inch) pans.

VARIATIONS:

Ground cooked ham may be used. Veal or beef may be omitted, using 8 pounds ground cooked ham and 4 pounds fresh pork.

Glaze Ham Loaf: Cover top of loaves with a mixture of 1 1/2 pounds brown sugar, 1 cup vinegar and 1 1/2 tablespoons dry mustard.

Glazed Ham Balls: Measure with No. 8 dipper and shape into balls. Place on baking pans. Brush with glaze and bake.

Ham Patties with Pineapple: Measure with No. 8 dipped and shape into patties. Top with slice of pineapple and clove. Pour pineapple juice over patties and bake.

Ham Patties with Cranberries: Spread pan with Cranberry Sauce. Place ham patties on sauce and bake.

Meat Loaf for 50

Harriet Alff

8 lb. ground beef
2 lb. ground pork
10 oz. (3/4 loaf) bread crumbs,
soft
2 qt. (8 c.) milk
12 eggs, beaten

1/4 c. salt
2 oz. (1/4 c.) onion, finely
chopped
1 tsp. pepper
F.G. cayenne pepper

Mix all ingredients on low speed until blend. Do not overmix. Press mixture into 5 (4x9-inch) loaf pans; 3 pounds 4 ounces per pan. Meat loaf also may be made in 12x20x4-inch counter pan. Press mixture into pan. Divide into 4 loaves. Bake 2 hours at 300°. Yield: 5 loaves.

VARIATIONS:

Vegetable Meat Loaf: Add 2 cups catsup, 8 ounces each raw carrots, onions and celery, and 4 ounces green peppers. Grind vegetables. Pour a small amount of tomato juice over loaf before baking.

Sour Cream Meat Loaf: Add 1 quart chopped, stuffed olives to meat mixture. Cover the unbaked loaves with cultured sour cream; 1 quart divided among the 5 loaves.

Meat Balls: Measure with No. 8 dipper and shape into balls.

Barbecued Meat Balls: Measure with No. 8 dipper. Shape into balls. Cover with 1 gallon Barbecue Sauce.

Spanish Meat Balls for 50

Harriet Alf

12 lb. ground beef
12 eggs, beaten
2 oz. onion, grated
2 T. salt
1 lb. 2 oz. (2 1/4 c.) rice
(partially cooked)

1 lb. potatoes (mashed)
4 oz. (1/2 c.) green peppers,
chopped
3 qt. (12 c.) tomato purée
2 qt. (8 c.) water

Mix all ingredients, except tomato and water. Measure with No. 8 dipper and form into balls. Place in 2 (12x20x2-inch) baking pans. Mix purée and water. Pour over meat balls. Cover tightly and bake at 325° for 2 1/2 hours. Add more liquid if necessary. Yield: 50 (4-ounce) portions.

Note: For 2 balls per serving, use No. 16 dipper; No. 16 dipper is 1/4 cup.

Scalloped Salmon for 50

Harriet Alf

1 lb. (2 c.) butter or margarine
12 oz. (1 1/2 c.) flour
1 1/2 T. salt
1/2 tsp. pepper
1 gal. (16 c.) milk
1/4 c. parsley, chopped
2 tsp. onion juice

1 tsp. celery salt
10 lb. salmon, flaked
8 oz. (1 c.) bread crumbs
4 oz. (1/2 c.) crumbs
4 oz. (1/2 c.) butter or
margarine, melted

Make first 5 ingredients into medium white sauce. Add parsley, onion juice and celery salt. Arrange salmon, sauce and crumbs in layers in 2 baking pans. Sprinkle buttered crumbs over top. Bake at 375° for 25 minutes. Serve with No. 10 dipper. Yield: 2 (12x20x2-inch) pans.

Variations: Substitute tuna for salmon. Diced hard-cooked eggs and frozen peas are good additions.

Some family trees bear an enormous crop of nuts.

Bread Dressing for 50

Harriet Alff

6 lb. (12 c.) dry bread, cubed	8 oz. (1 c.) celery, chopped
1 oz. salt	(opt.)
1 tsp. pepper	1 lb. butter or margarine
1 oz. sage or poultry seasoning	2 1/2 qt. chicken stock
4 oz. (1/2 c.) onion, minced	6 eggs, beaten

Add seasonings to bread. Sauté onion and celery in butter or margarine until tender. Add to bread mixture. Mix lightly. Add stock and eggs to bread mixture. Toss lightly. Avoid overmixing, which causes dressing to be soggy and solid. Place in 2 greased 12x20x2-inch baking pans. Bake at 350° for 30 to 45 minutes. Yield: 2 (12x20x2-inch) pans.

VARIATIONS:

Apple Stuffing: Add 1 pound finely-chopped apples. Reduce bread cubes to 5 pounds 8 ounces. Add 4 ounces chopped celery.

Chestnut Stuffing: Add 1 1/4 pounds cooked chestnuts, chopped, and 8 ounces chopped celery. Reduce bread to 5 pounds 8 ounces. Substitute milk for stock.

Cornbread Stuffing: Substitute 4 1/2 pounds cornbread crumbs for 4 1/2 pounds bread cubes. Add 6 ounces minced onion and 12 ounces chopped celery. Omit sage. Six hard-cooked eggs, chopped, may be added.

Note: The amount of liquid (water, stock or milk) will depend on the dryness of the bread. Stock may be made of 3 ounces chicken soup base and 2 1/2 quarts water. Approximately 5 pounds of stuffing is required for a 20-pound turkey. This dressing may be used for fish, veal or pork, or as a stuffing for veal birds.

Gravy for 50

Harriet Alff

8 oz. (1 c.) fat (meat drippings), hot	1 tsp. pepper
8 oz. (1 c.) flour	1 gal. (16 c.) water or meat stock
1 T. salt	

Add flour to fat and blend. Add salt and pepper. Add water or stock gradually, stirring constantly. Cook until smooth and thickened. Yield: 1 gallon.

VARIATIONS:

Brown Gravy: Use 10 ounces flour and brown in the fat.

Cream Gravy: Substitute milk for water or stock.

Giblet Gravy: Use chicken drippings for fat and chicken stock for liquid. Add 1 quart cooked giblets, chopped.

Onion Gravy: Lightly brown 1 pound thinly-sliced onions in fat before adding flour.

Vegetable Gravy: Add 1 pound diced carrots, 4 ounces chopped celery and 12 ounces chopped onion, cooked in water or meat stock.

Scalloped Potatoes

Harriet Alff

12 lb. potatoes, pared
(approx. 15 lb. purchased)

3 T. salt

8 oz. (1 c.) butter or margarine

4 oz. (1/2 c.) flour

1 gal. (16 c.) milk

1 1/2 T. salt

6 oz. (6 c.) bread crumbs

2 oz. (1/4 c.) butter or
margarine, melted

Slice potatoes. Place in 2 greased baking pans. Sprinkle with salt. Make butter, flour, milk and salt into thin white sauce. Pour over potatoes. Sprinkle buttered crumbs over potatoes. Bake at 350° for 1 1/2 to 2 hours. Yield: 2 (12x20x2-inch) pans.

VARIATIONS:

Two pounds sliced dehydrated potatoes, reconstituted in 2 gallons boiling water and 3 tablespoons salt may be substituted for fresh potatoes.

Scalloped Potatoes with Onions: Before baking, cover potatoes with onion rings. About 5 minutes before removing from oven, cover potatoes with shredded cheese.

Scalloped Potatoes with Ham: Add 5 pounds cubed cured ham to white sauce. Cut salt to 1 tablespoon.

Scalloped Potatoes with Pork Chops: Brown chops; season and place on top of potatoes before baking.

Note: Potatoes may be partially cooked, and hot white sauce added to shorten baking time.

Ways to Fix Potatoes for 50

Harriet Alff

Au Gratin Potatoes: Cube 12 pounds E.P. boiled potatoes (or dice before cooking). Add 1 gallon medium white sauce and 2 pounds grated Cheddar cheese. Place in greased baking pan; top with buttered crumbs. Bake approximately 25 minutes at 400°.

Cottage Fried Potatoes: Add sliced, cold, boiled potatoes to hot fat in frying pan. Add salt and pepper. Stir as needed and fry until browned.

Franconia Potatoes: Cook pared uniform potatoes approximately 15 minutes; drain and place in pan in which meat is roasting. Bake approximately 40 minutes, or until tender and lightly browned, basting with drippings in pan or turning occasionally to brown all sides. Serve with roast.

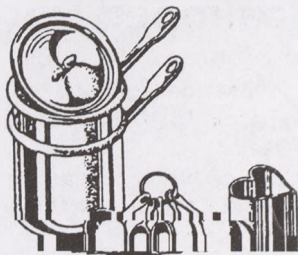
French Baked Potatoes: Select small, uniform potatoes and pare. Roll potatoes in melted fat, then in cracker crumbs or crushed corn flakes. Place in shallow pan and bake.

Hashed Brown Potatoes: Add finely-chopped boiled potatoes to hot fat in frying pan. Add salt and pepper. Stir occasionally and fry until browned.

Herbed Potato Bake: Pare baking potatoes and cut into 1/2-inch slices. Place in greased baking pans. Salt. Cover with 1 1/2 cups melted butter or margarine, 3 1/2 ounces dehydrated onion soup mix and 2 tablespoons rosemary; toss lightly. Bake at 325° for 1 1/2 hours.

Lyonnais Potatoes: Cook onion slowly in fat without browning. Add seasoned, cut, boiled potatoes and cook until browned; or cut potatoes as for French fries. Steam until tender; place in greased baking pan. Cover top with fat and onions. Place in oven and bake until browned.

Notes & Recipes



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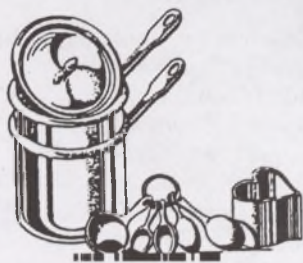
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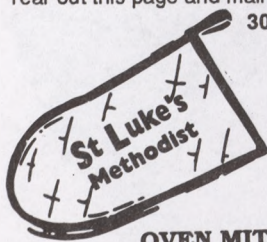
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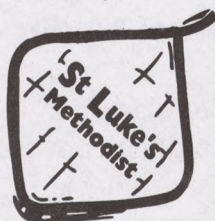
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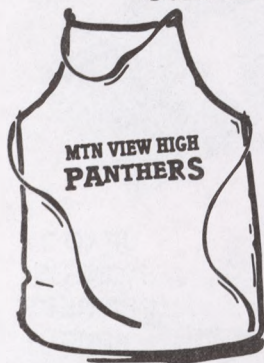
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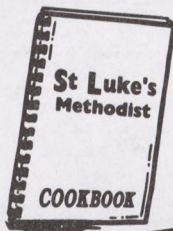


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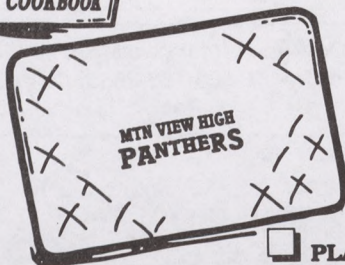
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