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# Chelsea Community Building Cookbook



Since 1885

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2008

Featuring the Artwork of  
Jack Esty

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Jack Esty

# Our Standard Abbreviations

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

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## Dedication

*Our special thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible. We hope everyone enjoys this book and enjoys learning about the history of the Chelsea Community Building.*

## History

*The land that the building now stands on was originally purchased on May 10, 1848, by Mr. Benjamin F. Deer from the United States government. At that time he purchased 40 acres of land and then sold off increments of the land to Mr. and Mrs. Simeon Deer, Mr. and Mrs. George W. Stillwell, Mr. and Mrs. Randel P.H. Cannon and Seneca C. Breese.*

*In 1865, Seneca Breese then sold the land to Mr. and Mrs. Starr Dudley. Mr. Dudley then sold the land to Jacob Musel.*

*In 1885, James Upah and Jacob Musel built the dance hall to be a place for the town's recreation.*

*In 1909, Mr. Upah and Mr. Musel then sold the dance hall to Fred and Fannie Prusha, Mr. and Mrs. Mika Sucha and Wesley and Anne Svobada. Mr. and Mrs. Sucha then sold their share to the Prushas and Svobadas.*

*Some time in the early 1900s is when Jack Esty painted the pictures on the walls of the dance hall. It is said that he painted them from 1900 to 1915 just before his death in 1915. Jack was of German descent and had served in the U.S. Civil War. He was described as a "character" and a jack-of-all-trades. His paintings are crude and naive with amusing errors.*

*The Chelsea Western Bohemian Fraternal Association (Z.C.B.J. Lodge) No. 190 was organized in June of 1914 by Mr. and Mrs. Joe Dudak of Belle Plaine, Iowa.*

*The Lodge was primarily an insurance organization that started with 12 members, which was necessary to receive a charter. Hynek V. Novotney was the first president. Other officers were Vice President Ludvik Pokorny, Past President Edward Novak, Secretary Vaclav Kolar, Financial Secretary Frank W. Sell, Treasurer Frank J. Stanek, Guide Mrs. Ludvik Pokorny, Inside Guard Edward Benda, Outside Guard Frank Votruba, Trustees Frank W. Sell, Frank J. Stanek and Vencil Benishek. Shortly after the lodge was formed, several people transferred from the Vining Lodge.*

*In about 1916, numerous members loaned money to the local lodge to purchase the Z.C.B.J. Hall from Fred Prusha and Wesley Svobada. Many dances were enjoyed by all the community and surrounding territory. The hall was rented out to organizations and individuals for various community activities.*

*In December of 1947, the young businessmen of Chelsea, all under 50 years of age, organized a community club. Those organizers and seats they held were President James Vermazen, Vice President Glen Norrell, Secretary Donald J. Musel and Treasurer E.J. Holland. One of their first projects was the erection of a community Christmas tree, Chelsea's first and giving of treats to the children of the community. The custom so inaugurated has been continued for most of the following years up to present day.*

*In 1959, the Chelsea businessmen decided to form an organization to further projects for the betterment of the community and to provide for observance of special occasions, such as the annual Christmas tree and treats. The club held its first meeting on December 22, 1959. The first officers were President Harold Jack and Secretary/Treasurer Milvoy Silhanek.*

*In 1964, membership was 302 persons and officers at that time were President Mrs. Bill (Agnes) Vranek, Vice President Mrs. Bernard (Rose) Glovka, Secretary Mrs. Marvin (Virginia) Benesh, Financial Secretary Mrs. Emil (Gladys) Novak, Treasurer Mrs. Lottie Novotny, Guide Milo Petra, Guard Mrs. Milo (Helen) Petra and Trustees Bill Vranek, Bernard Glovka and George Vavra.*

*In 1969, the community bought the lodge from the Western Bohemian Fraternal Association. It was then known as the Chelsea Commercial Club. Since then many people have helped in operation and management of the dance hall.*

*In the 1980s, the tradition of the community Christmas still continued. Merchants donated hams and groceries, as well as gift certificates. Santa came with treats for the young ones. The club furnished coffee, pop and donuts for refreshments to make a holiday party. At Easter time, the Easter Bunny had an egg hunt and gave out treats. For several years, successful theater dinners were held at the hall. A delicious dinner was served to about 150 people, clean up and cleared for a clever play put on by local talent. This project was in conjunction with a fundraiser for the E.M.T.s.*

*Officers in 1989 were President Scott Raue, Vice President Doug Carlson, Secretary David Dunning and Treasurer Bob Raue. Board members were Tracy and Doug Dolash and Leo Hanson. Between 50 and 60 citizens were members of the club.*

*The Methodist church used to have its annual Groundhog Supper there before building its Fellowship Hall. Skating parties and public skating also took place here. The hall is also rented out for dances and other gatherings to organizations and individuals for various community activities.*

*In the 1990s, officers included, as presidents: Larry Frese, Vivian Trogu and Bernie Upah; as vice presidents: Doolie Behounek and Evelyn Carlson; and secretaries/treasurers: Avis Johnston and Virginia McFatridge.*

*Today the hall continues to be rented out to individuals for their special occasions such as wedding receptions, holiday and personal parties. The annual community Christmas party also continues, as does the Easter egg hunt for the children. Many people donate their time, money and food for these events. Without the continued community support, the hall would have perished long ago.*

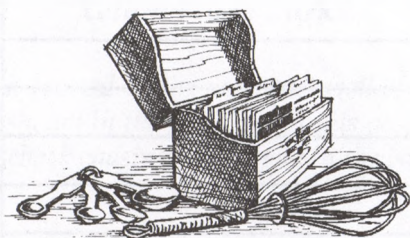
### ***Acknowledgments***

*Information was compiled from Chelsea's history books and from the building's abstract. Every effort has been made to present an accurate history of the community building. Any errors or omissions were not intentional.*



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# *Appetizers, Beverages & Miscellaneous*



*"Yellowstone Park"*

*This painting is located on the northeast wall of the main hall. Old Faithful is shown in the front, could this possibly be Buffalo Bill on horseback chasing the buffalo in the background?*

*Prayer By Our Kitchen Sink*

*Thank God for dirty dishes.*

*They have a tale to tell.*

*While others are going hungry,*

*We're eating very well.*

*With home and health and happiness,*

*We shouldn't want to fuss.*

*For by this stack of evidence,*

*God's very good to us.*

*In Memory of Helen Zeman*

# Appetizers, Beverages & Miscellaneous

## Appetizers & Dips

### Tortilla Crisps

10 (8") flour tortillas  
Cinnamon & sugar mix

Butter-flavored cooking spray

Coat a cookie sheet with the spray. Stack tortillas on top of each other. Cut into 8 wedges. Arrange in a single layer on the cookie sheet. Spray tortillas with the cooking spray and sprinkle with cinnamon and sugar mixture. Bake at 375° for 9 to 11 minutes.

*Peggy Hoffa*

### Fruit Dip

1 (7 oz.) jar marshmallow creme

1 (8 z.) pkg. cream cheese

Mix together with mixer.

Perfect with any fruit: bananas, grapes, apples, etc.

*Amy Breya*

### Easy Salsa

1 lg. can original Ro-tel tomatoes  
1 can black-eyed peas, drained &  
rinsed

1 can black beans, drained & rinsed  
1 can white corn, drained  
1 med. onion, chopped

Mix all ingredients in a bowl; mix well. May chill before serving.  
Serve with chips.

*Kelly Formanek*

## Fresh Salsa

3 lg. tomatoes, squeezed & finely chopped	1 T. red wine vinegar
3/4 c. green onions, chopped	Salt & pepper, to taste
3 T. green chilies (minced or use jalapeños)	1/2 tsp. celery seed
	1 T. cilantro, minced

Cut the tomatoes in half and squeeze the insides into a bowl. Finely chop the tomatoes and add to the bowl with all other ingredients. Chill well before serving.

Serve with tortilla chips.

*Eloiza Batycki*

## Fresh Salsa

4 c. chopped, peeled fresh tomatoes	1 T. olive oil
1/4 c. finely-chopped onion	1 T. white vinegar
1 to 4 jalapeño peppers, seeded & finely chopped	1 tsp. ground cumin
1 tsp. salt (opt.)	1 clove garlic, minced

In large bowl, combine all of the ingredients and mix well. Let it stand for approximately 1 hour.

Serve at room temperature and store, covered, in refrigerator. Yield: 3 1/2 cups.

*Sarah Purk*

## Club Quesadillas

8 slices Oscar Mayer ready-to-serve bacon	2 tomatoes, chopped
8 slices Oscar Mayer roasted turkey breast	1/4 c. Miracle Whip
4 lg. (10") tortillas	1 c. shredded lettuce
	1/2 c. shredded Cheddar cheese

Arrange 2 slices each bacon and turkey on top of each tortilla. Top with tomatoes, lettuce and cheese. Fold in half. Cook each tortilla in nonstick skillet on medium heat, 2 minutes on each side, or until crispy and golden. Cut into wedges.

Serve each quesadilla with 1 tablespoon of Miracle Whip. Yield: 4 servings.

*Amy Broya*

## Pizza Snacks

1 lb. ground beef  
 1 lb. pork sausage  
 1/4 tsp. oregano  
 2 pkg. party rye bread

1 lb. Velveeta cheese, cubed sm.  
 1/4 tsp. garlic, minced  
 1/4 tsp. basil

Cook and drain the sausage and the beef. Add cheese and spices. When cheese is melted, spread on slices of the rye bread. Place under broiler until hot and bubbly.

Can freeze.

*Peggy Hoffa*

## BLT Squares

2 (8 oz.) cans crescent rolls  
 2 (8 oz.) pkg. cream cheese, softened  
 1 pkg. dry Hidden Valley dressing  
 1 jar bacon bits  
 1 1/2 to 2 c. shredded Cheddar cheese

1 c. sour cream  
 Shredded lettuce  
 Tomatoes, chopped  
 1 onion, chopped

Roll crescent rolls out into an ungreased jellyroll pan. Press together where separating to make a crust on the bottom of the pan. Bake crust at 375° for 10 minutes. Let cool. Combine sour cream, cream cheese and Hidden Valley dressing. Spread on top of the crust. Top with the tomatoes, onions, lettuce, bacon bits and cheese.

*Chris Carlson*

## Mini Pizzas

1 can refrigerated Pillsbury Grands  
 biscuits (any kind)  
 Pizza sauce

Pepperoni  
 Mozzarella cheese

Heat oven to 375°. Press each biscuit into 6-inch round and place on greased cookie sheet. Top with pizza sauce, cheese and pepperoni. Bake 10 to 15 minutes. Yield: 8 pizzas.

*Amy Broya*

## Clubhouse Chicken Squares

- |  |  |
|--|--|
| 2 (8 oz.) pkg. refrigerated crescent rolls           | 1/2 sm. cucumber, seeded, sliced thin & quartered  |
| 1 (8 oz.) pkg. cream cheese, softened                | 2 plum tomatoes, seeded & diced                    |
| 2 T. mayonnaise                                      | 1/2 c. shredded Cheddar cheese                     |
| 1 garlic clove, pressed                              | 6 slices bacon, crisply cooked, drained & crumbled |
| 1 tsp. dill weed                                     |  |
| 1 (10 oz.) can chunk white chicken, drained & flaked |  |

Preheat oven to 375°. Unroll one package of crescent rolls across one end of large pan (jellyroll pan) with longest side of dough across width of pan. Repeat with remaining package of dough, filling pan. Using a small rolling pin, roll dough to seal perforations and press sides to form crust. Bake 12 to 15 minutes, or until golden brown. Remove from oven and cool completely.

In a bowl, combine cream cheese, mayonnaise, garlic and dill weed. Mix well. Spread cream cheese mixture evenly over crust; top with chicken. Thinly slice cucumber and cut slices into quarters. Sprinkle cucumber, tomatoes, cheese and bacon over chicken. Refrigerate 30 minutes. Cut into squares.

*Lisa Murty*

## Spinach Dip

- |   |  |
|---|--|
| 2 c. fresh spinach, or 1 (10 oz.) pkg. frozen chopped spinach | Sliced (opt.) any fresh raw vegetables, washed |
| 1 bunch green onions, chopped                                 | 2 T. lite mayonnaise                           |
| 1 pkg. ranch party dip mix                                    | 1 1/4 c. plain nonfat yogurt                   |
| 1 (8 oz.) can water chestnuts                                 | 1/2 c. shredded carrots                        |

If using frozen spinach, thaw and squeeze out water. Combine all ingredients, but the raw vegetables. Chill in refrigerator 3 hours, or more. Serve as a dip with raw vegetables.

*Rick Henle*

## Bean Dip

1 (15 1/4 oz.) can black beans  
 1 (15 1/4 oz.) can whole corn  
 1 tomato, chopped  
 1 red pepper, chopped  
 1 tsp. garlic  
 1/2 btl. Zesty Italian dressing

1 (15 1/4 oz.) can black-eyed peas  
 1 (10 oz.) can Ro-Tel tomatoes  
 1 green pepper, chopped  
 1/2 red onion, chopped  
 1 tsp. parsley or cilantro

Drain and rinse beans, peas and corn. Mix all ingredients together.  
 Eat and enjoy.

*Donna Weaver*

## Pumpkin Dip

1 (8 oz.) pkg. cream cheese, softened  
 1 (18 oz.) can pumpkin pie mix  
 1/4 to 1/2 tsp. ground ginger

2 c. powdered sugar  
 1/2 to 1 tsp. ground cinnamon

Beat cream cheese in a mixing bowl until smooth. Add pumpkin mix; beat well. Add sugar, cinnamon and ginger, and beat until smooth. Yield: 3 cups.

Store leftover dip in refrigerator.  
 Serve with spice cookies.

*Mary Ellen Blomme*

## Cheese Dip

2 c. Mozzarella cheese, shredded  
 1 sm. jar Hellmann's mayonnaise  
 2 T. parsley flakes  
 1 tsp. sugar  
 1 tsp. Accent

1 (8 oz.) ctn. sour cream  
 2 T. Parmesan cheese  
 1 tsp. onion flakes  
 1/2 tsp. garlic salt

Mix all together. Keep refrigerated.

Sooo yummy! Perfect with Chicken 'n Biskit crackers or Wheat Thins.

*Amy Breyer*

## Vegetable Dip

1 (8 oz.) ctn. sour cream  
 1 c. mayonnaise  
 1 T. dried chopped onion

1 T. parsley  
 1 tsp. Beau Monde spice  
 1 tsp. dill seed

Mix all ingredients well. Refrigerate 1 to 2 hours before serving.  
 Great dip for carrots, celery, cauliflower or any raw vegetable.

*Beth Groenenboom*

## Hot Pizza Dip

- |                                       |                                      |
|---------------------------------------|--------------------------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1/4 c. diced green peppers, sliced   |
| 1 tsp. dry Italian seasoning          | green onions or chopped black olives |
| 1 c. shredded Mozzarella cheese       | Tortilla chips                       |
| 1/4 c. grated Parmesan cheese         |                                      |
| 1 (8 oz.) can pizza sauce             |                                      |

Preheat oven to 350°. In small bowl, combine cream cheese and seasoning mix; spread onto bottom of small baking dish. In small bowl, combine Mozzarella and Parmesan cheeses. Sprinkle half of the Mozzarella cheese mixture over the cream cheese mixture. Top with pizza sauce, spreading evenly. Sprinkle with remaining Mozzarella cheese mixture. Bake 15 to 20 minutes, or until bubbly. Top with your choice of green peppers, green onions or black olives.

Serve with tortilla chips.

*Lisa Murty*

## Ced-Rel Dip

- |                             |                         |
|-----------------------------|-------------------------|
| 1 (8 oz.) pkg. cream cheese | 2 T. mayonnaise         |
| 1/4 tsp. garlic salt        | 2/3 ctn. cottage cheese |
| 2 T. Worcestershire sauce   | 2 T. onions, diced      |
| Dash of salt                |                         |

In bowl, mix cream cheese, mayonnaise, salt, Worcestershire sauce, garlic salt and onions. Add cottage cheese and blend well. Chill overnight.

*Mary Ellen Blomme*

## Spinach Balls

- |                                 |                        |
|---------------------------------|------------------------|
| 2 pkg. frozen chopped spinach   | 1 onion, chopped       |
| 4 eggs, beaten                  | 1 1/2 tsp. thyme       |
| 2 c. packaged herb stuffing mix | 3/4 c. butter, melted  |
| 1/2 c. Parmesan cheese          | 1 garlic clove, minced |
| Salt & pepper, to taste         |                        |

Cook spinach according to package directions. Drain and squeeze dry. Mix together all ingredients. Chill for 2 hours. Roll into 1-inch balls. Freeze on a cookie sheet. When frozen, store in plastic bags until needed. Thaw before baking. Bake at 300° for 30 minutes. Yield: 50 (1-inch) balls.

Bake as many as you need at a time.

*Eloiza Batycki*

## Cheesy Spinach and Bacon Dip

1 lb. Velveeta cheese, cubed  
8 slices bacon, cooked, drained & crumbled  
1 (10 oz.) pkg. frozen chopped spinach, thawed & drained

4 oz. (half of 8 oz. pkg.) cream cheese  
1 (10 oz.) can Ro-Tel diced tomatoes & green chilies, undrained

Put all ingredients in a crock-pot on low. Stir occasionally. Ready when cheese is melted, about 2 hours. You can also make this in the microwave by putting all the ingredients in a casserole dish. Microwave on HIGH for 3 minutes. Take out and stir well. Put back in the microwave for another 3 to 4 minutes, or until cheese is completely melted. Stir well and serve hot with crackers, vegetables or tortilla chips. Yield: 4 cups.

*Beth Groenenboom*

## Plate Dip

1 lb. ground beef  
1 can refried beans  
1 tomato, diced  
Shredded lettuce  
Shredded Cheddar cheese

Ripe olives  
Taco seasoning  
jalapeños (opt.)  
Sour cream  
Taco chips

Brown ground beef; drain. Season with taco seasoning. Warm refried beans and spread on platter or plate. Put meat on top. Layer tomato, lettuce, olives and cheese. Top with sour cream and jalapeños.

Serve with taco chips for dippers, or put on individual plates.

*Denise Henle Beck*

## Taco Dip

1 (8 oz.) pkg. cream cheese  
1 (8 oz.) ctn. sour cream  
1 pkg. dry taco seasoning  
1 (8 oz.) btl. taco sauce

Shredded lettuce  
Diced tomatoes  
Shredded Cheddar cheese  
Corn chips

Mix together cream cheese, sour cream and seasoning mix. Spread out on platter. Spread on taco sauce. Top with lettuce, tomatoes and cheese. Use chips to dip with.

*Beth Groenenboom*

## Tex-Mex Chicken Dip

1 (10 oz.) can chunk white chicken,  
drained

2 c. shredded Cheddar cheese

1 (4 oz.) can diced green chilies

1 (2 oz.) can sliced black olives,  
drained

1 c. salsa

Tortilla chips

In large microwave-safe bowl, combine the first 5 ingredients. Heat the mixture on HIGH in your microwave until hot and bubbly. Stir occasionally during heating to blend melted cheese with the other ingredients.

Serve warm or cold with tortilla chips.

*Denise Garrett*

## Chili Dip

2 pkg. soft cream cheese

Frito-Lay scoop chips

Leftover chili

Shredded cheese

Spread the soft cream cheese on a microwavable dish. Pour the leftover chili over top, then sprinkle with cheese. Put in microwave for 1 to 2 minutes.

Serve with chips.

Very awesome snack.

*Dawn Stoaks*

## Taco Dip

1 lb. hamburger

Tortilla chips

1 pkg. dry taco seasoning

1 jar white con queso cheese sauce

(Tostitos brand is great)

Cook hamburger, drain and add taco seasoning as directed. Warm up the queso sauce in a microwave until stirable and add to the taco-seasoned hamburger. Use as a dip with the tortilla chips or as nacho base.

For nachos, put queso and meat on top or tortilla chips. Add lettuce, tomatoes, onion, beans, or anything else you like on top. This also works for a burrito filler. Place meat mixture on a flour tortilla and just add any other above items to complete your burrito.

*Melissa Emmette*

## Pheasant Spread

**1 or 2 whole pheasant breasts**

In large kettle, put 2 to 3 cloves of garlic and pheasant breasts. Cover with water and boil until cooked, about 20 minutes. Drain water and cool, saving the garlic cloves. Once cool, remove meat from the bone and chop into small pieces.

In a bowl, combine:

**Cooked pheasant pieces**

**1 sm. chopped onion**

**2 to 3 stalks chopped celery**

**Minced cooked garlic cloves**

**Salt & pepper, to taste**

Stir in enough mayonnaise to hold mixture together.

Enjoy on crackers as a spread or 2 pieces of your favorite bread for a lunch.

*Todd Trzebiatowski*

## Zippy Sausage Spread

**1 lb. pork sausage**

**Tortilla chips**

**1 can diced tomatoes with green  
chilies, drained**

**1 (8 oz.) pkg. cream cheese, cubed**

Brown sausage in a skillet; drain off fat. Add tomatoes and cream cheese. Heat until cream cheese is melted. Put in a small crock-pot to keep warm. Yield: about 3 cups.

Serve with tortilla chips or crackers.

*Lisa Jarrett*

## Bean Dip

**2 cans refried beans**

**2 slices bacon, cooked crisp**

**1/2 tsp. minced garlic**

**1/2 tsp. chili powder**

Place all ingredients in a bowl; mix until smooth. May add salsa or hot sauce if you would like. Refrigerate.

## Shrimp Dip

1 (8 oz.) pkg. cream cheese  
1 can tiny shrimp, drained

1 btl. shrimp sauce

Spread softened cream cheese on a platter. Mix shrimp and sauce; spread on cream cheese.

Serve with snack crackers.

*Mary Ellen Blomme*

## Crab Dip

1/2 pkg. crabmeat, chopped  
1 can mushrooms, drained  
1 c. cubed Velveeta or Cheddar  
cheese  
Pimento (opt.)

Olives (opt.)  
Tomato (opt.)  
1/2 c. Hellmann's mayonnaise  
1/4 c. diced-fine onion

Mix all ingredients together.

Serve with snack crackers.

You may add cooked macaroni and an additional 1/2 cup mayonnaise, and serve as a salad.

*Peggy Hoffa*

## Shrimp-Crab Spread

2 (8 oz.) pkg. cream cheese  
1/4 c. milk  
1 can tiny shrimp  
1 can crabmeat

1 c. catsup  
2 T. horseradish  
Parmesan cheese  
Parsley flakes

Mix softened cream cheese and milk thoroughly. Mold and place in 9-inch pie plate or on large glass serving platter. Mix shrimp and crab together; place on top of cream cheese mixture. Mix catsup and horseradish and place on top of fish. Sprinkle with Parmesan cheese and parsley flakes. Chill for 4 to 6 hours.

Serve with snack crackers.

*Beth Groenenboom*

## Buffalo Chicken Dip

- |                                       |                       |
|---------------------------------------|-----------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1/2 c. buffalo sauce  |
| 1 can white chunk chicken, drained    | 1/2 c. ranch dressing |
| 1 c. shredded Colby Jack cheese       | Tortilla chips        |

Mix together cream cheese, chicken, sauce, dressing and cheese in a baking dish. Bake for 20 to 25 minutes at 350°.

Serve warm or cold with chips.

*Lisa Jarrett*

## Buffalo Chicken Wings

- |                        |                                |
|------------------------|--------------------------------|
| 15 to 20 chicken wings | 1/4 c. hot sauce (not Tabasco) |
| Flour                  | Salt & pepper                  |
| 1 stick butter         | 1 T. white vinegar             |

Cut chicken wings, separating the 3 parts, discarding the tip part. Dredge wings in flour, salt and pepper. Deep-fry until brown and crisp, about 12 minutes. (Wings may also be pan-fried or baked.) Keep hot, melt butter in saucepan. Add vinegar and hot sauce to taste. Place wings in large bowl, pour sauce over wings. Toss until wings are well coated.

Serve.

## Water Chestnuts

- |   |                      |
|---|----------------------|
| 2 to 3 cans whole water chestnuts,<br>drained | 2 pkg. bacon         |
| Toothpicks                                    | 1 c. catsup          |
| 1 c. brown sugar                              | 1/2 c. chopped onion |
| 1 T. vinegar                                  | 1 tsp. mustard       |

Cut bacon strips in half and wrap around chestnuts, poke with toothpicks to hold on the bacon. Place in well-greased 9x13-inch pan. In saucepan, cook the catsup, brown sugar, onion, vinegar and mustard until sugar is dissolved. Pour over top of chestnuts and bake at 300° for 1 hour. Drain chestnuts on paper towel. Put into serving dishes and pour sauce over top. Refrigerate overnight. Before serving, reheat in the oven to 300° for 20 minutes.

At family gatherings these are gone right away.

*Patti (Blomme) Henning*

## Happy Dogs

- |                                      |                  |
|--------------------------------------|------------------|
| 6 pkg. cocktail wieners (not smoked) | 1 c. ketchup     |
| 1 c. bourbon                         | 1 c. brown sugar |

Mix all ingredients together; simmer on stove for 3 hours, or put in a crock-pot and cook for 6 to 8 hours.

*Joanne Volpe*

## Stuffed Meat Balls

- |                           |                        |
|---------------------------|------------------------|
| 1 box frozen poppers      | 2 lb. lean ground beef |
| 1 (8 oz.) jar salsa       | 1 c. crushed Doritos   |
| 1 egg                     | 1 T. chopped garlic    |
| 1 pkg. dry taco seasoning |                        |

Cut poppers in half. Mix all ingredients together and cover poppers with meat mixture. Cook 1 hour at 225°, or until cheese oozes out.

*Lew Miller*

## Guacamole Dip

- |  |                                  |
|--|----------------------------------|
| 1 med. ripe avocado                            | 1 tsp. salt                      |
| 1/4 c. mayonnaise or salad dressing            | 1/4 tsp. Tabasco sauce, to taste |
| 1 lg. tomato, peeled, chopped & drained (opt.) | 2 T. lemon juice                 |
|  | 1 tsp. onion                     |

Halve avocado, peel, pit and mash it. Blend in remaining ingredients. Cover tightly; chill. Yield: 2 cups.

Serve with chips, raw carrots or celery sticks.

Mmmm good.

*Mabel (Coleman) Muck*

## Hot Cheesy Spinach Dip

- |   |                                 |
|---|---------------------------------|
| 2 T. butter   | 1 pkg. dry vegetable soup mix   |
| 2 cloves garlic, minced   | 1/4 c. chopped onion            |
| 1 3/4 c. half & half  | 1 T. flour                      |
| 2 (9 oz.) pkg. frozen chopped<br>spinach, thawed & well drained | 1 c. shredded Cheddar cheese    |
| 1 (8 oz.) can sliced water chestnuts,<br>drained                | 1/4 c. shredded Parmesan cheese |

Preheat oven to 425°. Melt butter in large saucepan over medium heat. Add onion and garlic; cook and stir until onion is crisp-tender and garlic is fragrant, 2 to 3 minutes. Stir in flour; cook and stir an additional minute. Add half & half and cook, stirring constantly, until mixture boils and thickens, about 2 minutes. Remove saucepan from heat. Stir in spinach, water chestnuts, Cheddar cheese and soup mix. Spoon dip into 1-quart casserole dish. Sprinkle with Parmesan cheese. Bake dip until it is bubbly and cheese is melted, 10 to 15 minutes.

Serve warm with toasted slices of bread or hearty crackers strong enough for scooping.

*Carrie Kupka*

## Pickle Roll-Up Dip

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 (8 oz.) ctn. sour cream       |
| 1/2 jar dill pickle relish  | 2 pkg. Carl Buddig ham, chopped |

Mix all ingredients together.

Serve with crackers. Club sticks are the best.

*Heidi Minnaert*

## Sauerkraut Dip

- |  |   |
|--|---|
| 1 to 2 cans sauerkraut, depending on<br>how much you like it | 1 pkg. dried beef, torn up into sm.<br>pieces |
| 1 (8 oz.) pkg. cream cheese                                  | Ritz crackers                                 |

In small crock-pot, combine all ingredients and heat until the cream cheese is completely melted. Stir while heating to keep from sticking to the sides.

Serve with Ritz crackers.

*Ashley Murty*

## Stuffed Banana Peppers

Banana peppers

Bulk pork sausage

Wash and deseed the banana peppers, cutting them lengthwise, but do not cut in half. Fill the pepper cavity with the uncooked sausage. Put the filled peppers in a grill basket and cook on the grill or an open campfire until the sausage inside the pepper is done. Turn the basket often for even cooking.

*John Carlson*

## Stuffed Jalapeños

Jalapeño peppers

Cream cheese with pineapple (or can use plain cream cheese)

Toothpicks

Bacon

Wash peppers and cut lengthwise in half. Deseed the peppers and put in the cream cheese. Wrap the peppers with bacon and toothpick to secure the bacon. Place in a grill basket and cook on the grill or on the campfire. Ready to eat when the bacon is done crisp.

*John Carlson*

## Vidalia Baked Onions

Vidalia onions

1 T. butter per onion

Salt & pepper, to taste

Tinfoil

Skin onions and cut bottom flat. Place onion on tinfoil and make cuts in top of onion. Cut onion in a downward motion. Place one tablespoon of butter on top of cut onion and salt and pepper to taste. Wrap up corners of tinfoil to make a Hershey kiss shape. Bake about 20 minutes, or until soft.

Can be made on the grill or in the oven.

*Lew Miller*

## Wrapped Asparagus

Fresh asparagus

Bacon

Toothpicks

Take 4 to 6 sprigs of asparagus that are 4 inches long. Wrap them together with a strip of bacon. Toothpick to hold together and secure. Place in a grill basket and cook on the grill or open campfire. Done when the bacon is crisp.

*John Carlson*

## Pumpkin Pie Dip

- |                                       |                            |
|---------------------------------------|----------------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1/2 tsp. ginger            |
| 2 c. powdered sugar                   | Cinnamon & cinnamon sticks |
| 1 (15 oz.) can pumpkin pie filling    | (garnishes)                |
| 1 tsp. cinnamon                       |                            |

In a bowl, beat cream cheese and sugar until smooth. Add pie filling, cinnamon and ginger, beating well. Cover and chill 8 hours. Yield: 3 cups.

Serve with gingersnaps, apple or pear slices. Garnish, if desired, with cinnamon.

*Janet Raue*

## Beverages

### Hot Chocolate Mix

- |                             |   |
|-----------------------------|---|
| 1 (8 qt.) pkg. instant milk | 1 (1 lb.) can instant chocolate mix (not cocoa) |
| 1 c. powdered sugar         | 1 (6 oz.) jar coffee creamer                    |

Mix ingredients together well. Store in airtight container.

For 1 cup of hot chocolate, add 1/3 cup of mix to 1 cup boiling water.

*Bev Henle Foels*

### Cappuccino Coffee Mix

- |                                  |                       |
|----------------------------------|-----------------------|
| 1 c. instant coffee creamer      | 2/3 c. instant coffee |
| 1 c. instant chocolate drink mix | 1/2 c. sugar          |
| 1/2 tsp. cinnamon                | 1/4 tsp. nutmeg       |

Mix all ingredients. Store in an airtight container.

For variety, use different flavored coffee creamers.

To serve, combine 2 tablespoons of the mix with 8 ounces of hot water, and enjoy.

*Debbi Murty*

## Kahlua French Vanilla Iced Latte

3 oz. Kahlua French vanilla

1 oz. milk or cream

Ice

1 oz. vodka

2 oz. chilled coffee

In lidded container, shake together the Kahlua, vodka, milk and chilled coffee. Pour over ice and garnish with chocolate shavings or mint sprig. Yield: 2 servings.

**Note:** 1/3 ounce equals 2 teaspoons; 1 ounce equals 1/8 cup or 2 tablespoons; 2 ounces equals 1/4 cup or 4 tablespoons.

## Papaya Daiquiri

2 oz. light rum

1 oz. fresh lime juice, + 1 full moon

slice of lime for garnish

3/4 c. diced ripe papaya

1 tsp. sugar, or to taste

1/2 c. ice cubes

Combine rum, lime juice, sugar, papaya and ice cubes in a blender and process until smooth. Pour into chilled wine glass, garnish with the lime slice and serve. Yield: 1 serving.

*Arlen G.*

## High Tea

2 oz. lemon-infused rum

Lemon wedges

2 oz. chilled sweet iced tea

Pour the rum and tea into a highball glass filled with ice and mix well. Yield: 1 serving.

Any fruit-flavored rum will work.

*Denise G.*

## Jamaican Banana Cooler

2 oz. light rum

1 oz. clear creme de cacao

1 oz. half & half

2 scoops vanilla ice cream

1 very ripe banana (the riper the better)

1 c. ice cubes

Shaved dark chocolate & cinnamon sticks (garnish)

Combine the rum, creme de cacao, half & half, ice cream, banana and ice cubes in a blender. Process until smooth. Pour into 2 chilled wine glasses and garnish with chocolate shavings and cinnamon sticks. Serve. Yield: 2 servings.

*Arlen G.*

## Strawberry-Basil Martini

4 fresh basil leaves	2 oz. dark rum
4 fresh strawberries	1 1/2 oz. peach schnapps
Freshly-cracked black pepper (1 turn of the grinder)	1/3 oz. simple syrup
1 oz. vodka	Splash of fresh lemon juice
	3 oz. pineapple juice

### SIMPLE SYRUP:

3 parts water	1 part sugar
---------------	--------------

In blender, combine basil, strawberries, pepper, vodka, rum, schnapps, pineapple juice, lemon juice and simple syrup. Process until smooth. Serve in a martini glass. Yield: 1 serving.

**Simple Syrup:** Cook over low heat until clear, then boil for 1 minute.

*Arlen G.*

## Grape Wine

30 lb. grapes	15 c. sugar
2 tubs for fermenting grapes	

Pick and wash grapes. Crush grapes with potato masher in container which you will let them ferment. Be sure to break all the skins. For every 10 pounds of grapes, use 5 cups of sugar, adding it to the grapes 1 cup at a time. While you stir the mashed grapes, allow to ferment in a warm place for about 6 weeks, covered with a cloth. Stir daily and mash the grapes a little more each time you stir. When you stir the grapes, use a pumping motion to allow oxygen into the grapes. After 6 weeks, strain through muslin or jelly bag and put back in a warm place still covered with a cloth, for another 2 weeks, but leave completely undisturbed this time. When first fermentation is completely over, siphon off into bottles and cork lightly until you can see no more fermentation. Then cork tightly and store for 2 months before drinking.

*In Memory of Donald Carlson*

## Blackberry Slush

1 1/2 c. sugar	9 c. water
1 lg. can frozen lemonade	1 lg. can frozen grape juice
2 c. blackberry brandy	7-Up

Simmer sugar and water 15 minutes. Cool and add rest of ingredients. Put in the freezer, stirring occasionally. Freeze for about 24 hours before serving. When slushy, take out of freezer and put in a glass. Fill the glass 3/4-full, top it off with the 7-Up.

*Kelly Formanek*

## Peppermint Schnapps

10 c. water  
20 oz. peppermint extract

5 c. sugar  
1/5 everclear alcohol

Heat water, sugar and peppermint extract until sugar dissolves. Add everclear and cool.

*Skeeter Blomme*

## Chocolate-Peanut Shake

1 ripe banana, cut up  
1/4 creamy peanut butter

1 c. chocolate skim milk  
1 c. chocolate or vanilla ice cream

In a blender, combine banana, milk and peanut butter. Cover and blend until smooth. Add ice cream and blend until smooth. Pour into glasses and serve immediately. Yield: 2 servings.

*Heidi Groenenboom*

## Frosted Quiki

(Wendy's Frosty)

1 c. cold milk  
1/2 c. powdered chocolate drink mix

3 c. vanilla ice cream, slightly soft  
1/2 tsp. vanilla

Put milk in blender. Add vanilla and drink mix. Blend to dissolve, then add ice cream. Mix until thickened.

Tastes similar to Wendy's Frosty.

*Marjorie R.*

## Cream Stout Milkshake

1 c. vanilla ice cream  
2 T. sugar  
Samuel Adams Cream Stout

1 c. milk  
1 T. vanilla malt powder

Combine all ingredients in a blender, process until smooth. Yield: 1 serving.

*David B.*

## Buttermilk Shake

- |                           |                 |
|---------------------------|-----------------|
| 2 pt. vanilla ice cream   | 2 c. buttermilk |
| 2 tsp. lemon peel, grated | 1 tsp. vanilla  |
| 1/2 tsp. lemon extract    |                 |

Mix ingredients on high in a blender until smooth.  
Serve or refrigerate.

## Strawberry Punch

- |                    |                              |
|--------------------|------------------------------|
| 3 qt. strawberries | 2 cans frozen lemonade       |
| 6 qt. ginger ale   | 1 fifth Black Velvet whiskey |

If using fresh strawberries, add sugar to taste. Blend together and chill.

*Mrs. Detweiler*

## Hot Spiced Cider

- |                    |                     |
|--------------------|---------------------|
| 1 gal. apple cider | 1 tsp. whole cloves |
| 1/4 c. brown sugar | 1/4 tsp. ginger     |
| 2 sticks cinnamon  |                     |

Put all ingredients in a large pan. Simmer on low for about 2 hours.  
Garnish with orange slices.

## Triple Citrus Punch

- |  |                            |
|--|----------------------------|
| 1 1/2 c. orange juice                    | 1 1/2 c. prepared lemonade |
| 2 c. prepared limeade                    | 2 c. Sprite Zero           |
| Lemon, lime & orange slices, for garnish |                            |

Chill all ingredients. Combine in large pitcher or punch bowl. Add fruit slices as garnish. Yield: 7 cups.

Use low-calorie and sugar-free versions of the lemonade and soda to add sparkling citrus flavor without too many calories.

## Blueberry Lemonade

2 1/2 c. water	3/4 c. sugar
1 1/2 c. fresh-squeezed lemon juice	Lime juice
Extra sugar	1 c. fresh blueberries
4 fresh mint leaves, + extra for garnish	Ice

In medium saucepan over high heat, bring the water to a boil. Add sugar and cook until sugar is dissolved. Remove from heat. Strain lemon juice through a sieve into water. Mix well, cool and transfer to a sealed glass jar or pitcher and refrigerate. When ready to serve, dip the rim of the glass in the lime juice and then in the extra sugar. In a shaker container with a tight lid, combine 1/4 cup blueberries and 1 mint leaf. Shake until mint is broken down but berry skins remain intact. Transfer mixture to prepared glass, fill with ice, top with lemonade (and vodka, optional see below) and stir. Garnish with mint leaf (optional) and serve. Repeat with next glasses. Yield: 4 servings.

For a boost of color and flavor, add 1/4 cup blueberry martini mix or pomegranate-blueberry juice. For something stronger, add 1 1/2 ounces of vodka.

*Jeff P.*

## Orange Mango Cooler

1 c. orange juice	1 c. fresh or frozen mango chunks
-------------------	-----------------------------------

Combine ingredients in a blender until smooth. Yield: 1 serving.

## Orange Julius

1 (6 oz.) can frozen orange juice concentrate	10 to 14 ice cubes
1 c. milk	1 c. water
1/2 c. sugar	1 tsp. vanilla

Place all ingredients in a blender. Cover and blend until smooth. Yield: about 6 cups.

Serve immediately.

# Miscellaneous

## Basic White Sauce

### THIN:

1 T. butter  
1 T. flour

1 c. milk  
Dash of pepper

### MEDIUM:

2 T. butter  
2 T. flour

1 c. milk  
Dash of pepper

### THICK:

3 T. butter  
3 T. flour

1 c. milk  
Dash of pepper

Melt butter over low heat. Stir in flour until smooth. Remove from heat and add milk very slowly. Return to heat and cook slowly until sauce thickens. Stir constantly.

## Roasted Pumpkin Seeds

2 c. pumpkin seeds  
4 c. water  
2 T. salt

1 T. melted butter cooking spray  
Vegetable cooking spray

Preheat oven to 350°. Rinse pumpkin seeds well. Place water and salt in saucepan. Add seeds to saucepan; simmer over low heat 10 minutes. Use a colander and drain seeds. Place drained seeds on paper towels. Pat dry with paper towels when slightly cooled. In a large bowl, toss seeds with melted butter until seeds are evenly coated. Spray cookie sheet with cooking spray. Spread seeds over tray and bake for 30 to 40 minutes, stirring occasionally until golden brown. Store in an airtight container in a cool place.

Roasted seeds may also be flavored with such spices as chili powder, Parmesan cheese, seasoned salt or even powdered sugar.

*From Carroll's Pumpkin Farm*

## Bread Spread

1/2 stick soft margarine	1 c. mayonnaise
1 (4 oz.) can green chilies, chopped	1 clove garlic, minced
1 c. shredded American cheese	1 loaf French bread

Mix all together and spread on sliced French bread. Broil until bubbly and slightly browned.

*Lana Lewis*

## Homemade Noodles

Eggs	Flour
Water	Dash of salt

Use as many eggs as you want, but for each egg, use half egg shell of water. Mix well and add enough flour so you can roll them out and cut them. Use a dash or two of salt. Roll out and let dry a while, then cut in 1 1/2- to 2-inch strips. Cut wide or narrow noodles. Let finish drying.

This is how Grandma Edna Coleman told me she made her noodles.

*Melanie Henle,  
In Memory of Edna Coleman*

## Homemade Noodles

3 eggs, beaten	Salt & pepper, to taste
2 half egg shells of milk	Flour

Mix eggs, milk and seasoning well. Add flour until stiff, "not sticky". Roll out thin. Cut to desired width and length.

"Not tuff".

*Delbert Henle*

## Special Sauce Hamburgers

(Big Mac Sauce)

1/3 c. creamy French dressing	1 tsp. dry minced onion
1/4 c. sweet pickle relish	1/4 tsp. pepper
1 T. sugar	Ground round, lettuce, cheese,
1 c. mayonnaise	pickles, sliced onions, buns

Mix the dressing, mayonnaise, relish, dry onion, sugar and pepper to make sauce. Fry beef patties in 2 tablespoons oil.

To build your sandwich, bottom bun with sauce on it, beef patty, lettuce, cheese, middle bun, pickles, beef patty, onion and top bun with sauce on it.

*Mary Blocker*

## Homemade Marshmallow Creme

3 egg whites  
1/2 tsp. salt  
1 tsp. vanilla

2 c. sugar  
2 c. powdered sugar

Mix egg whites, sugar and salt. Beat on high 10 minutes, until creamy. Add powdered sugar and vanilla. Mix well on low speed. Refrigerate. Makes equivalent to 7-ounce jar.

*Nancy F.*

## Egg Beaters

6 egg whites  
1/4 c. powdered nonfat dry milk

1 T. oil  
2 to 3 drops yellow food coloring

Blend all ingredients until smooth. Store in a jar in the refrigerator and use for up to a week. Substitute 1/4 cup Egg Beaters for 1 whole egg.

*Nancy F.*

## Mock Sour Cream

2 T. milk  
1 c. cottage cheese

1 T. lemon juice

Place ingredients in a blender. Mix on medium-high speed until smooth and creamy. Yield: 1 1/2 cups.

*Bette E.*

## Blomme's Breading Mix for Meat

1 box saltine crackers  
2 T. garlic pepper

1 box chicken breading  
2 T. Lawry's salt

Grind crackers in a blender to make a fine powder. Then in a bowl, mix the cracker powder and the rest of the ingredients. Use just what you need to bread your meat. Keep extra in a Ziploc baggie in the freezer.

The best way to put breading on meat is to place some flour on meat, then dip it into an egg and milk mixture, then into the breading mix. Fry in peanut oil at 350° to 375°.

*Jim Blomme*

## Like Emeril's Essence

- |                    |                     |
|--------------------|---------------------|
| 2 1/2 T. paprika   | 2 T. salt           |
| 2 T. garlic powder | 1 T. black pepper   |
| 1 T. onion powder  | 1 T. cayenne pepper |
| 1 T. dried oregano | 1 T. dried thyme    |

Mix together and store in an airtight container. Be sure to yell "Bam!" when dispensing onto everything from meat and poultry to vegetables and side dishes.

The real thing is \$5.99 for a 3.15-ounce bottle or \$1.90 per ounce.

*Cheryl Balvin*

## Blomme's Breading Mix for Fish

- |                        |                                 |
|------------------------|---------------------------------|
| 1 box saltine crackers | 1 box Shore Lunch fish breading |
| 2 T. Lawry's salt      | 2 T. lemon pepper               |

Grind crackers in a blender to make fine powder. In a bowl, mix the cracker flour with the rest of the ingredients. Use just what you need to bread the fish and keep the extra in a Ziploc baggie in the freezer.

Best way to put breading on the fish is to place some flour on the fish. Dip it into the egg and milk mixture, then into the fish breading mix. Fry in peanut oil at 350° to 375°.

*Jim Blomme*

## Like Lipton Onion Soup Mix

- |                              |                     |
|------------------------------|---------------------|
| 3/4 c. dry minced onion      | 4 tsp. onion powder |
| 1/3 c. beef bouillon powder  | 1/4 tsp. sugar      |
| 1/4 tsp. crushed celery seed |                     |

Combine all ingredients. Store in airtight container.

To use, 5 tablespoons of mix equals one 1.25-ounce package of Lipton onion soup mix.

**Onion Dip:** Mix 5 tablespoons of mix with 1 pint of sour cream.

The real thing: \$1.29 for 1-ounce packet.

*Cheryl Balvin*

## Pickle Sickles

Leftover pickle juice from your dill pickles (please wait until pickles are gone so you don't beach the pickles)

Ice cube tray  
Plastic wrap  
Toothpicks

Place pickle juice in ice cube tray. Place plastic wrap over filled ice cube tray, then place toothpicks through the plastic of each cube. Put in freezer until set. Remove plastic while being careful with the toothpicks. Pop out and enjoy your pickle sickles.

**Variation:** Can use Kool-Aid, orange juice or your favorite flavor of juice.

*Brandy Carlson*

## Doggie Treats

2 c. flour  
1 c. cornmeal  
1 c. chopped cooked chicken livers

1/2 c. chicken broth (or use broth from boiling chicken livers)  
3 T. vegetable oil  
1 egg, slightly beaten

Preheat oven to 400°. Combine flour and cornmeal. In separate bowl, beat egg with oil and add liquid broth; mix well. Add dry ingredients to bowl, a little at a time, and stir well. Fold in chicken livers and mix well. Dough will be firm. Turn dough out onto lightly-floured surface and knead briefly. Roll out 1/2-inch thick and cut into shapes. Use bone-shape of course. Place on greased cookie sheet 1 inch apart. Bake 15 minutes, or until firm. Store in refrigerator or freeze them.

Dogs love them!

*Debbi Murty*

## Rust Remover

Fresh lemon  
Salt

Olive oil

If your cast-iron cookware is covered with rust, here is a safe and easy way to remove it while preserving the cookware's finish.

Cut a lemon in half and dip it into the salt. Place the salt-covered lemon into the rusty skillet and rub in a circular pattern. Periodically redip the lemon in salt. Once all the juice has been drawn out of the half of the lemon, continue with the other half. Rinse the skillet with water and place it on a burner to dry. Finish the job by applying a couple of tablespoons of olive oil with a soft, dry cloth.

*Mary Ellen Blomme*

## Septic Tank Cleaner

2 c. packed brown sugar

1 pkg. active yeast

1 qt. water

Mix all ingredients thoroughly. Pour into toilet and flush. Use once a month to prevent sludge build up and to keep bacteria working.

## Window Washing Solution

1 c. rubbing alcohol

1 c. cold water

1 T. white vinegar

Mix all together and put in a spray bottle.

*Mary Ellen Blomme*

## Starching Fabrics

**Sugar Starch:** Combine 1/4 cup water with 3/4 cup sugar; cook over low heat until clear. Dip fabric in some water; roll up in a towel to dry; dip in starch mixture. Lay out fabric and shape. Pat dry.

**Cornstarch:** Combine 2 tablespoons powdered cornstarch with 1/2 cup cold water to dissolve. Add 1 1/2 cups boiling water; let cool. Dip fabric in mixture; lay out on a towel and shape; let dry.

*Mary Ellen Blomme*

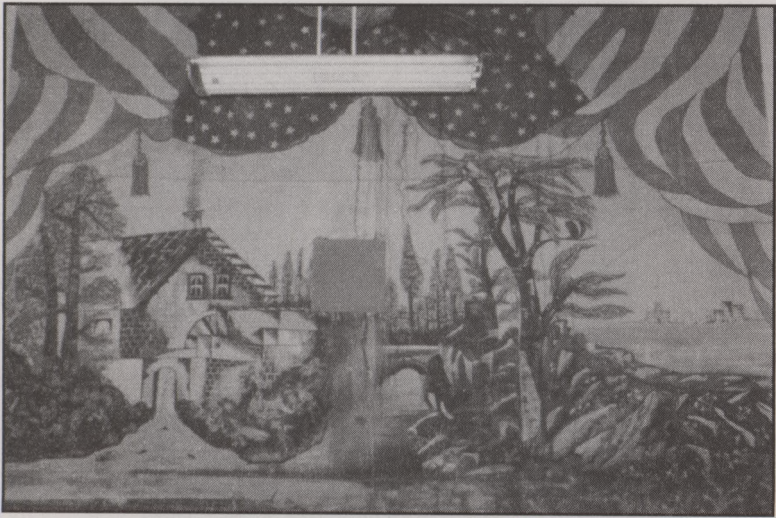
## Helpful Hints

To make sour milk or buttermilk, add 1 tablespoon vinegar to 1 cup of milk.

For cakes, add 1/4 teaspoon baking powder to old cake mix.

*Mary Ellen Blomme*

# *Salad Dressings & Salads*



*"The Old Mill"*

*This picture is on the south wall of the main hall.  
The brown square is a patch from where  
the wood burning stove chimney used to be.  
It is the largest painting in the building.*



*This painting is on the west wall of the main hall area.  
The title has been painted over.  
It looks as if it is an Egyptian woman.*

# Salad Dressings & Salads

## Salad Dressings

### French Dressing

- |   |                                |
|---|--------------------------------|
| 1 pt. mayonnaise                            | 1 (8 oz.) btl. French dressing |
| 1 (1 1/2 oz.) can grated Parmesan<br>cheese | 1 minced garlic clove          |

Blend the mayonnaise and French dressing together. Add the cheese and garlic. Blend until well mixed with a hand-mixer for about 5 minutes.

*Dorothy Kalinay*

### Kentucky Coleslaw Dressing

- |                     |                       |
|---------------------|-----------------------|
| 1/4 c. oil          | 1/2 c. sugar          |
| 1/2 c. Miracle Whip | 1 T. tarragon vinegar |

Mix together and pour over coleslaw.

*Florence (Coleman) June*

### French Salad Dressing

- |                            |                             |
|----------------------------|-----------------------------|
| 2 c. oil                   | 1 c. vinegar                |
| 1 1/3 c. sugar             | 1/2 tsp. salt               |
| 2 c. condensed tomato soup | 2 med. onions, ground       |
| 4 T. A-1 sauce             | 2 sm. garlic cloves, ground |

Mix all together. Yield: 1 quart of dressing.

This recipe was given to me in 1948.

*Doriha Hawkins*

## Salad Dressing

- |                        |              |
|------------------------|--------------|
| 1 rounded T. flour     | 1 c. sugar   |
| 1 tsp. mustard         | 1 tsp. salt  |
| 1 tsp. pepper          | 2 to 4 eggs  |
| 3/4 c. vinegar         | 1/4 c. water |
| 3/4 c. evaporated milk |              |

Cook all ingredients, except for the milk. Set aside to cool. When cool, add the milk and mix well.

This is a good dressing for potato salad, also on lettuce and banana salad.

This was my Mom's recipe, she would have been 100 in 2007.

*Mary Ellen Blomme,  
In Memory of Gertie Collum*

## Salad Dressing

- |                             |                         |
|-----------------------------|-------------------------|
| 1 (32 oz.) jar Miracle Whip | 3 T. prepared mustard   |
| 1/2 c. sugar                | 3 T. pickle juice       |
| 1 onion, chopped            | Salt & pepper, to taste |

This recipe is for potato salad when using 5 pounds of potatoes and 1 1/2 to 2 dozen hard-cooked eggs!

In a bowl, mix all the dressing ingredients together. Pour over the cooked and diced potatoes and eggs. Mix well.

Can make this dressing the day before, but not necessary.

*Mary Ellen Blomme*

## Potato Salad Dressing

- |               |                      |
|---------------|----------------------|
| 4 egg yolks   | 1/2 c. water         |
| 1/4 c. sugar  | 1/2 c. white vinegar |
| 1 tsp. butter | Dash of salt         |
| 1 T. flour    |                      |

Place all ingredients, except for the flour, in a saucepan and bring to a boil. When the mixture comes to a boil, then add the flour to thicken. Cool. Mix cream or milk in this mixture for the potato salad.

*Ruth Dvorak*

## Sauce for Fruit

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1 box French vanilla pudding          | 2 cans mixed fruit       |
| 2 cans mandarin oranges               | 2 cans crushed pineapple |
| Cut-up bananas, grapes & strawberries |                          |

Drain fruit, but reserve the juices. Reserve enough juice to make 1 cup. Add the juice to the pudding and mix well. Add the canned and fresh fruit.

*Mary Ellen Blomme*

## Apple Salad Dressing

- |               |                   |
|---------------|-------------------|
| 1 c. sugar    | 2 T. flour        |
| 1 T. butter   | 3 T. lemon juice  |
| 1 egg, beaten | Chopped apples    |
| Grapes        | Mini marshmallows |

In a saucepan, mix the sugar, flour, butter, lemon juice and egg. Mix well and bring to a boil. Boil until it thickens. Set aside to cool. After dressing is cool, fold in with the apples, grapes and marshmallows.

Received this from Jean Behounek.

*Mary Ellen Blomme*

## Salads

### Rhubarb Salad

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 1 1/2 c. diced rhubarb          | 1/2 c. water                    |
| 2/3 c. sugar                    | 1 (3 oz.) pkg. strawberry Jello |
| 1 (8 oz.) can crushed pineapple | 1/4 c. chopped nuts             |

Cook rhubarb in the 1/2 cup of water until tender, about 5 minutes. Remove from heat; stir in sugar and Jello. Mix until dissolved. Add pineapple and nuts. Pour into an oiled 3-cup mold. Chill until set.

*Florence Balvin*

## Chicken Fajita Salad

- |  |  |
|--|--|
| 6 T. vegetable oil, divided                                      | 1 c. sliced green onions                     |
| 1/2 c. lime juice  | 1 med. red bell pepper, julienned            |
| 2 T. parsley flakes  | 1 (4 oz.) can chopped green chilies, drained |
| 2 cloves garlic, minced  | 1 c. chopped pecans                          |
| 1 tsp. ground cumin  | 2 med. tomatoes, cut into wedges             |
| 1 tsp. dried oregano   | 1 med. avocado, peeled & sliced (opt.)       |
| 1 1/4 lb. boneless, skinless chicken breasts, cut into 1" pieces |  |

In a bowl, combine 4 tablespoons oil, lime juice, parsley, garlic, cumin and oregano. Pour half into a large plastic Ziploc bag; add the chicken. Marinate the chicken for 1 hour, or overnight. Cover and refrigerate the remaining marinade. Drain and discard marinade from chicken. In a large skillet, sauté onions in remaining oil for 2 minutes. Add chicken; stir-fry for 2 to 3 minutes, or until chicken just begins to brown. Add peppers, chilies and reserved marinade; stir-fry for 2 minutes. Add in pecans. Place leaf lettuce on individual plates; top with chicken mixture, tomatoes and avocado. Yield: 4 servings.

*Audrey T.*

## Cottage Cheese Salad

- |   |                                 |
|---|---------------------------------|
| 1 (4-serving-size) pkg. Jello (your choice of flavor) | 1/2 sm. ctn. Cool Whip          |
| 1 sm. ctn. cottage cheese                             | 1 can mandarin oranges, drained |

Mix dry Jello mix into the 1/2 container of Cool Whip. Add the container of cottage cheese and drained oranges.

*Amy Broya*

## Christmas Eve Salad

- |   |   |
|---|---|
| 1 c. red, unpeeled apples, cut into thin lengthwise slices  | 1 (15 1/4 oz.) can unsweetened pineapple chunks |
| 1 1/2 c. peeled orange sections or canned mandarin sections | Seeds from 1 fresh pomegranate                  |
|   | 1/2 c. unsalted peanuts, coarsely chopped       |

Combine the fruits and sprinkle with seeds and peanuts. If serving as dessert, sprinkle with sugar. If serving as a salad, dress with a thin mayonnaise.

*Bettie H.*

## Fruit Salad

- |                           |   |
|---------------------------|---|
| 2 eggs, beaten            | 1 c. whipping cream, or 8 oz. Cool Whip         |
| 1 c. pineapple juice      | Fruit: diced bananas, pineapple, grapes, apples |
| 1/4 c. lemon juice (opt.) | Mini marshmallows, nuts & maraschino cherries   |
| 1/2 c. sugar              |   |
| 1 c. whipping cream       |   |
| 2 T. cornstarch           |   |

Cook juice, sugar, eggs and cornstarch until thick. Cool. Whip the whipping cream and fold into thickened juice mixture. Have fruit, nuts, etc., ready to fold into the dressing.

This can be frozen ahead, or served at once. We prefer it frozen and thaw only enough to cut. Just use the fruit, nuts, etc., that your family prefers.

*Helen Carlson*

## Fruit Salad

- |   |   |
|---|---|
| 1 can pineapple chunks (in its own juice) | 1 pkg. sugar-free instant vanilla pudding |
| 1 can fruit cocktail, drained             | 1 can mandarin oranges, drained           |

Open can of pineapple, dumping just the juice into a bowl. Add the package of vanilla pudding to the pineapple juice. Whisk together.

In another bowl, put pineapple chunks, oranges and fruit cocktail. Add pudding mixture to all of the fruits.

Can add a scoop of Cool Whip to this if you want. It makes it a little creamier. Chill before serving.

*Debbi Murty*

## Cloud Nine or 24-Hour Salad

- |                               |                    |
|-------------------------------|--------------------|
| 2 c. diced pineapple, drained | 1/2 c. sugar       |
| 1 c. white cherries, drained  | 1/4 c. flour       |
| 1 c. white grapes             | 1/2 c. lemon juice |
| 40 mini marshmallows          | 1/8 tsp. salt      |
| 1/2 c. chopped almonds        | 3 eggs             |

Mix the pineapple, cherries, grapes, almonds and marshmallows. Set aside. Combine the rest of the ingredients and cook slowly, until thick. Cool and pour over fruit mixture. Let stand 24 hours. Just before serving, add 1/2 pint whipped cream.

*J. & D. Sheda*

## Christmas Fruit Salad

- |                                       |  |
|---------------------------------------|--|
| 3 egg yolks, beaten                   | 1 (20 oz.) can pineapple tidbits,<br>drained   |
| 3 T. water                            | 1 can mandarin oranges, drained  |
| 3 T. vinegar                          | 1 (10 oz.) jar red maraschino cherries,<br>drained & sliced (can also use half<br>green) |
| 1/2 tsp. salt                         | 1 c. chopped pecans  |
| 2 c. whipping cream, whipped          | 3 T. lemon juice   |
| 3 c. mini marshmallows                |  |
| 2 c. green grapes, halved (I use red) |  |

In a large saucepan, combine egg yolks, water, vinegar and salt. Cook over medium heat, stirring constantly, until mixture thickens and reaches 160°. Remove from heat; fold in whipped cream.

In a large bowl, combine remaining ingredients. Add dressing to bowl and toss to coat. Cover and refrigerate for 24 hour before serving. Yield: 12 to 14 servings.

Can use Cool Whip instead of whipping cream.

*Evelyn Carlson*

## Delicious Banana Salad

- |  |                 |
|--|-----------------|
| 1 tall can unsweetened pineapple<br>juice, chilled | Grenadine syrup |
|  | Sliced banana   |

Add the grenadine syrup to the pineapple juice to taste. Add sliced banana to this. More bananas can be added to syrup as they are eaten up.

*In Memory of Doolie Behounek*

## Tapioca-Orange Salad

- |                         |                         |
|-------------------------|-------------------------|
| 1 can pineapple tidbits | 2 cans mandarin oranges |
| Orange juice            | 2 pkg. tapioca pudding  |

Drain fruit, reserving juices in a large measuring cup. Add enough orange juice to equal 3 cups of liquid. Cook juices and pudding over medium heat until thick. Cool slightly and add fruit. Cover and refrigerate before serving.

## Cottage Cheese Salad

1 (6 oz.) box raspberry Jello

1 (8 oz.) ctn. Cool Whip

1 (24 oz.) ctn. cottage cheese

1 pkg. frozen raspberries

Put all ingredients into a bowl and mix well. Refrigerate for at least 4 hours before serving.

*In Memory of Margaret Ferguson*

## Angel Salad

1 (8 oz.) pkg. cream cheese

1 tsp. vanilla

1 can crushed pineapple, drained

1 sm. ctn. Cool Whip

1/2 c. sugar

1 can fruit cocktail, drained

1/2 c. pecans, finely chopped

Blend cream cheese with sugar and vanilla. Drain first and add to cream mixture. Fold in Cool Whip. Top with pecans. Refrigerate before serving.

*Dawn Kupka*

## Apple Salad

1 c. sugar

1 T. butter

3 T. lemon juice

Apple, diced, but leave on the skins

Nuts

Marshmallows

1 c. water

2 T. flour

1 beaten egg

Grapes

Diced celery

Mix and boil the sugar, butter, lemon juice, water, flour and egg. Boil until it thickens. Cool and fold into fruit, nuts, celery and marshmallows.

You may use whatever else you like with apples. Store remaining dressing in refrigerator

*In Memory of Joann Starits*

## Grape Salad

3/4 c. brown sugar

8 oz. cream cheese

1 tsp. vanilla

1 lb. red grapes

6 oz. pecans

8 oz. sour cream

1/2 c. sugar

1 lb. green grapes

Mix brown sugar and pecans together; set aside. In another bowl, cream together the cream cheese, sour cream, vanilla and sugar. Add the grapes. Sprinkle brown sugar and pecans on top. Refrigerate until ready to serve.

*Sherry Clairmore*

## Easy Butterscotch Salad

- |                                    |                         |
|------------------------------------|-------------------------|
| 4 apples, chopped                  | 1 can crushed pineapple |
| 1 box instant butterscotch pudding | Chopped nuts (opt.)     |
| 8 oz. Cool Whip                    |                         |

Mix apples, pineapple and pudding together. Add the chopped nuts and fold in the Cool Whip. Serve.

I received this recipe from Betty Selk.

*Mary Ellen Blomme*

## Herzog Salad

- |                       |                              |
|-----------------------|------------------------------|
| 1 sm. pkg. lime Jello | 1 sm. can chunk pineapple    |
| 1/4 c. sugar          | 1 c. shredded Cheddar cheese |
| 1 c. shredded carrots | 1/2 c. chopped walnuts       |
| 1 sm. ctn. Cool Whip  |                              |

Heat together the Jello, pineapple and sugar. Heat until the Jello is dissolved. Cool. Fold the rest of the ingredients into the cooled Jello mixture. Chill before serving.

*In Memory of Joann Starits*

## Strawberry Rice Salad

- |                          |                             |
|--------------------------|-----------------------------|
| 1/2 c. long-cooking rice | 1 pkg. strawberry Jello     |
| 3 c. water               | 1 sm. can crushed pineapple |
| 1/2 c. sugar             | 1 c. Cool Whip              |

Cook rice in 3 cups water until tender. Drain rice, reserving water. Dissolve Jello in 1/2 cup of the rice water. Then combine Jello, sugar, warm rice and pineapple. When partially set, add the Cool Whip and refrigerate.

*In Memory of Mildred R. Riha*

## Red Hot Salad

- |   |                            |
|---|----------------------------|
| 1 (6 oz.) pkg. cherry Jello                       | 1/2 c. finely-chopped nuts |
| 2 med. apples, diced (Golden Delicious preferred) | 1/2 c. Red Hots candy      |

Prepare Jello according to directions, except save 1/2 cup of very hot water to melt the Red Hots candy in. Discard any hard candies that do not melt. Mix Jello and Red Hots water. Place Jello mixture in a 9x13-inch pan. Chill for about 1 hour, or until thickened. Stir in apples and nuts. Return to refrigerator and let stand for 4 hours, or until firm.

*Mary Ellen Blomme*

## Green Salad

3 sm. boxes lime Jello	1/2 c. chopped nuts
3 c. hot water	1 lg. can crushed pineapple
36 lg. marshmallows	1 (8 oz.) pkg. cream cheese
6 T. mayonnaise	2 1/2 c. finely-chopped celery

In a saucepan over low heat, mix hot water and Jello. Add marshmallows. Stir until melted. Remove from heat. Add mayonnaise and cream cheese; blend. Add pineapple (do not drain), nuts and celery. Pour into a 9x13-inch pan. Chill until set.

*In Memory of Nadine Horrigan*

## Amy's Salad

2 c. applesauce	1 (6 oz.) pkg. raspberry Jello
1/2 c. orange juice	1 can diet 7-Up

Heat the applesauce in a saucepan. Add the Jello and stir until dissolved. Remove from heat; add orange juice and 7-Up. Pour into a glass dish and place in the refrigerator until set.

*Mary Ellen Blomme*

## Red-Red Salad

1 (6 oz.) pkg. raspberry Jello	1 pkg. frozen raspberries, undrained
1 can Ocean Spray cran-raspberry sauce	2 c. boiling water
	1 T. lemon juice

Dissolve Jello in boiling water. With a wire whisk, fold in cran-raspberry sauce, raspberries and lemon juice. Refrigerate. Stir once before it sets well.

Goes well with fowl.

*In Memory of Doolie Behounek*

## Orange Salad

- |  |  |
|--|--|
| 1 sm. box cooking vanilla pudding                  | 1 can crushed pineapple, drained<br>(reserve juice)              |
| 1 sm. ctn. Cool Whip                               |  |
| 1 sm. box tapioca pudding                          | 3 c. liquid (use reserved juice & add<br>water to make the 3 c.) |
| 1 sm. box orange Jello                             |  |
| 1 can mandarin oranges, drained<br>(reserve juice) |  |

Mix pudding and Jello with the 3 cups of liquid. Bring to a boil, stirring constantly. Cool. When cold, add the oranges and pineapple, along with half the container of Cool Whip. Mix well and pour into a 9x13-inch pan. Refrigerate. When set, sprinkle the rest of the Cool Whip on top. Store in the refrigerator.

You may sprinkle chopped nuts on the top, if desired.

*Dorothy Hofer*

## Layered Jello

- |  |                            |
|--|----------------------------|
| 6 (3 oz.) boxes your choice of assorted<br>flavors & colors of Jello | 1 (16 oz.) ctn. sour cream |
|--|----------------------------|

Dissolve one box Jello in 1 cup of hot water; divide in half. Whisk 1/3 cup of sour cream into one of the divided Jello. To the other half, add 2 tablespoons of cold water. In a 9x13-inch glass baking dish, start with the sour cream layer and refrigerate until set, but still sticky. Carefully pour the other half over the set layer. Refrigerate until sticky set; repeat with all other remaining flavors of Jello.

*In Memory of Helen Novak*

## Snicker Salad

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 3 Snicker candy bars, chopped | 3 Granny apples, cut up in pieces |
| 3 bananas, sliced             | 1 (8 oz.) ctn. Cool Whip, thawed  |

Mix all together and refrigerate until ready to serve.

*Mary Ellen Blomme*

## Summer Fruit Salad

Watermelon, grapes, bananas,  
nectarines, cantaloupe,  
strawberries, peaches, blueberries,  
cut up in bite-size pieces

### DRESSING:

3 T. honey  
1 T. frozen orange juice concentrate

1/4 tsp. nutmeg

Place cut-up fruit in a bowl. Mix the dressing and pour over the fruit.

*Peggy Hoffa*

## Cucumber Salad

1 med. cucumber, quartered & sliced  
1 med. tomato, chopped  
2 T. lime juice  
2 T. wine vinegar or cider vinegar

1/2 c. chopped green pepper  
1/3 c. chopped sweet onion  
3/4 tsp. dill weed  
Salt & pepper, to taste

In a large bowl, combine the cucumber, tomato, pepper and onion. In a small bowl, combine lime juice, vinegar, dill, salt and pepper. Pour over cucumber mixture. Toss to coat. Cover and refrigerate for 15 minutes before serving. Yield: 4 servings.

*Joy S.*

## Summertime Pasta Salad

1/2 c. white or apple cider vinegar  
1 tsp. sugar  
1/2 tsp. pepper  
4 c. cooked twist macaroni, chilled  
1 c. thin-sliced carrots  
Lettuce

1/2 c. vegetable oil  
1/2 tsp. salt  
2 c. ham  
1 1/2 c. broccoli florets  
1 red bell pepper, cut in strips

Combine vinegar, oil, sugar, salt and pepper in a jar. Cover and shake well.

In a bowl, combine macaroni with ham, broccoli, carrots and pepper. Add dressing from the jar and mix well. Cover and chill to blend flavors. Serve on lettuce-lined plates. Yield: 9 cups, or 4 servings.

*Barb Murty*

## Tangy Pasta Salad

6 slices bacon, cooked & crumbled  
(reserve 2 T. drippings)

1 1/4 c. Miracle Whip

1/2 tsp. garlic salt

1 (16 oz.) pkg. pasta, your choice,  
cooked & drained

1 green pepper, chopped

2 T. sugar

3 carrots, shredded

1 onion (red or white), chopped

Mix bacon drippings, Miracle Whip, sugar and garlic salt in a bowl. Add remaining ingredients, except for the bacon. Mix lightly. Refrigerate. Sprinkle with crumbled bacon before serving. Yield: 8 servings.

*Jennifer G.*

## Macaroni Salad

1 (1 lb.) pkg. macaroni, cooked &  
drained

Chopped carrots & onions

### DRESSING:

3 c. Miracle Whip

1 c. sugar

1 T. milk

1 capful of vinegar

1 tsp. celery seed

Mix dressing together. Add macaroni, carrots and onions. You may need to add a little more sugar to adjust taste.

*Janet Manatt*

## Cranberry Sauce

1 lb. fresh cranberries

1 apple, peeled, cored & chopped

2 lg. oranges, peeled & chopped

3/4 c. sugar

1/2 c. water

Juice of 1 lemon

Combine all ingredients in a heavy saucepan. Cover and cook over very low heat, stirring occasionally, for 3 to 4 hours. Serve hot or cold.

*Eloiza Batycki*

## Hattie's Cranberry Salad

- |                              |   |
|------------------------------|---|
| 1 pkt. Knox gelatin          | 1 grated orange peel                      |
| 2 sm. boxes strawberry Jello | 1 sm. can crushed pineapple, drained      |
| 2 c. hot water               | 1 apple, chopped fine                     |
| 2 c. cold water              | 1 lb. ground cranberries                  |
| 2 c. sugar                   | 8 lg. marshmallows, chopped in sm. pieces |
| Pinch of salt                |   |

Mix until dissolved: Knox gelatin, strawberry Jello and 2 cups hot water. Add cold water, sugar and salt. Mix until sugar dissolves, then add orange peel, pineapple, apple, marshmallows and cranberries. Mix and let set until firm in refrigerator.

### TOPPING:

- |                              |              |
|------------------------------|--------------|
| 4 egg yolks, slightly beaten | 1/2 c. sugar |
| 6 T. butter                  |              |

Mix and cook in a double boiler; stir constantly, until mixture thickens, about 2 minutes. Pour over salad; add grated cheese and nuts to the top. Store in refrigerator.

*Lisa Jarrett*

## Creamy Cranberry Salad

- |  |  |
|--|--|
| 3 c. fresh or frozen cranberries, coarsely chopped | 2/3 c. sugar                                   |
| 1 (20 oz.) can crushed pineapple, drained          | 1/8 tsp. salt                                  |
| 1 med. apple, peeled & chopped                     | 1/4 c. chopped walnuts (opt.)                  |
| 2 c. mini marshmallows                             | 2 c. whipping cream, whipped (I use Cool Whip) |

In a bowl, combine cranberries, pineapple, apple, marshmallows, sugar, salt and nuts. Mix well. Cover and refrigerate overnight. Just before serving, fold in the whipped cream (Cool Whip). Yield: 10 to 12 servings

*Evelyn Carlson*

## Garden Glory Salad

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 pkg. lemon or lime Jello      | 1 sm. ctn. cottage cheese    |
| 1 c. boiling water              | 2 carrots, gated             |
| 2 stems celery, diced fine      | 1/2 c. grated cucumber       |
| 2 sweet pickles, diced fine     | 12 stuffed olives, sliced    |
| 1 T. minced onion               | 1/2 green pepper, diced fine |
| 1 c. mayonnaise or Miracle Whip |                              |

Dissolve Jello in hot water. Let cool. Mix all other ingredients together and add the Jello. Pour into a mold or oblong dish. Chill until set.

*In Memory of Helen Zeman*

## Garden Salad

- |  |                         |
|--|-------------------------|
| Equal amounts of chopped tomatoes,<br>sweet onion & cucumber | Salt & pepper, to taste |
| 2 T. olive oil   | 2 T. balsamic vinegar   |

Place chopped vegetables in a bowl. Add olive oil and vinegar. Let stand, covered, for a minimum of 2 hours. Refrigerate until served.

## Lori's Lettuce Salad

- |   |                                       |
|---|---------------------------------------|
| 2 bags romaine lettuce, chopped           | 1 bag dried cranberries or cherries   |
| 2 Braeburn apples, chopped, with<br>skins | 1 btl. poppy seed dressing, as needed |
| 2 c. cashews                              | 2 c. shredded Swiss cheese            |
|   | 2 pears, chopped, with skins          |

Toss all ingredients together. Add dressing just before serving.

*Sharon Behounek,  
Lori Gerhold*

## Broccoli Salad

- |                        |                       |
|------------------------|-----------------------|
| 6 c. broccoli, chopped | 1/4 c. onion, chopped |
| 1/2 c. golden raisins  | 1/2 c. chopped pecans |
| 3 T. vinegar           | 3/4 c. mayonnaise     |
| 1/3 c. sugar           |                       |

Combine broccoli, onion, raisins and pecans in a bowl. Mix well. Combine vinegar, mayonnaise and sugar in a small bowl. Mix well. Stir into broccoli mixture. Chill for 2 hours or longer. Garnish with crumbled crisp-fried bacon, if desired. Yield: 8 servings.

*Mary (Coleman Cline) De Pauw*

## Italian Cucumbers

3 T. salt (I use less)  
 1/4 c. white vinegar  
 1 lg. onion, sliced  
 1/2 tsp. pepper

1/4 c. sugar  
 1/4 c. Italian dressing  
 Cucumbers, peeled & sliced thin

Combine the salt, pepper, vinegar, sugar and dressing in a 1-quart jar. Shake until well mixed. Add the cucumbers and onion, alternating each until the jar is full. Give it another shake and put into the refrigerator for at least 2 hours to be well chilled.

I usually triple the batch and add more onion. Very good. This keeps well in the refrigerator for a couple weeks.

*Evelyn Carlson*

## Tomato Salad

8 tomatoes, cut in sm. chunks  
 3 green peppers, finely chopped  
 3/4 tsp. salt  
 4 tsp. sugar

1 onion, finely chopped  
 2 to 3 cucumbers, diced  
 1/4 tsp. pepper  
 4 tsp. vinegar

In a large bowl, mix all ingredients; stir well. Chill for at least 1 1/2 hours before serving.

This makes its own juice.

*Mary Blocker*

## Cucumber-Dill Pasta Salad

3 c. cooked spiral pasta  
 1/2 c. thinly-sliced celery  
 1 green onion, thinly sliced  
 1/2 to 3/4 c. bottled cucumber salad  
 dressing

Salt & pepper, to taste  
 1/2 c. thinly-sliced carrot  
 1 c. parboiled broccoli florets  
 1/4 c. chopped onion  
 1 tsp. dill weed

Combine all ingredients in a large bowl. Chill until serving time. Yield: 4 to 6 servings.

*Kelly A.*

## Tomato Spoon Salad

Chopped tomatoes  
Chopped green peppers

Chopped onion

### DRESSING:

4 T. sugar

1/2 tsp. salt

1/2 c. vinegar

1/2 tsp. yellow mustard

Mix all dressing ingredients. Add the vegetables. Toss well and enjoy.

*Suzi VanDe Walle*

## Coleslaw

(Similar to KFC)

1 c. mayonnaise

1 c. tarragon vinegar

1 c. sugar

1/2 c. oil

1 med. head cabbage, grated

3 med. carrots, grated

Salt, to taste

Mix mayonnaise, vinegar, sugar, oil and salt. Pour over grated cabbage and carrots. Mix well. Refrigerate before serving.

*Marilyn P.*

## Ruby Slaw

1 med. head red cabbage

1 med. head green cabbage

5 T. vinegar, divided

1 med. onion, chopped

2 med. red apples, chopped

2 T. brown sugar

1 T. Dijon mustard

1/2 c. sour cream

1/2 c. mayonnaise

2 T. crumbled blue cheese

1 T. chopped chives

1 T. chopped parsley flakes

Salt & pepper, to taste

Thinly slice or shred cabbage; place in a Dutch oven. Add 2 tablespoons vinegar. Cover and cook over medium heat for 8 to 10 minutes, or until cabbage is crisp-tender. Stir occasionally. Add onion, apples, sugar, mustard and remaining vinegar. Cook, uncovered, for 2 to 3 minutes. Place mixture in a large bowl; cover and refrigerate for 1 hour, or until completely cool. Add remaining ingredients; toss to coat. Cover and refrigerate at least 6 hours. Yield: 20 to 24 servings.

*E.J. Meeker*

## Creamy Cabbage Slaw

- |                       |                           |
|-----------------------|---------------------------|
| 6 c. shredded cabbage | 1/4 c. sliced green onion |
| 1 c. mayonnaise       | 4 T. sugar                |
| 2 T. vinegar          | 2 tsp. celery seed        |
| 1 tsp. salt           |                           |

Combine shredded cabbage and sliced green onion. Chill. Blend together mayonnaise, sugar, vinegar, celery seed and salt, stirring until sugar is dissolved. Chill.

When ready to serve, toss mayonnaise mixture lightly with cabbage mixture. Yield: 10 servings.

*Ginger Werner*

## Top Ramen Salad

- |                           |                                   |
|---------------------------|-----------------------------------|
| 1 head cabbage, chopped   | 2 chicken breasts, cooked & cubed |
| 6 green onions, chopped   | 2/3 c. oil                        |
| 4 T. sugar                | 6 T. white sugar                  |
| 1 tsp. pepper             | 1 tsp. salt                       |
| 1 tsp. Accent             | 6 T. toasted almonds              |
| 6 T. sesame seed, toasted | Ramen noodles                     |

Toss all ingredients, except Ramen noodles, together in a bowl. Top with the uncooked noodles.

*Sharon Behounek*

## Crunchy Pea Salad

- |                                     |                           |
|-------------------------------------|---------------------------|
| 1 (16 oz.) pkg. frozen peas, thawed | 1 c. chopped cauliflower  |
| 1 c. diced celery                   | 1 c. slivered almonds     |
| 1/4 c. sliced green onions          | 1 c. ranch salad dressing |
| 1/2 c. sour cream                   | 1/2 tsp. dill weed        |
| 1/4 tsp. salt                       | 1/8 tsp. pepper           |

In a large bowl, combine all ingredients. Cover and chill until serving time.

*Sharon Behounek*

## Green Pea Salad

1 lb. frozen peas	1 med. cucumber, seeded & chopped
2 cloves garlic, minced	1 med. red bell pepper, chopped
1 sm. onion, chopped	2/3 c. sour cream
1/3 c. mayonnaise	1/2 tsp. salt
1/2 tsp. pepper	1/4 c. chopped fresh basil
Juice from 1/2 lemon	

Place peas in a colander and run cool water over them to thaw. Set aside to drain well. In a large bowl, add cucumber, garlic, pepper and onion. Stir in the sour cream, mayonnaise, lemon juice, salt, pepper and basil. Stir well to mix with vegetables. Add the peas and toss to coat. Serve immediately or cover and chill for 24 hours.

*Nina S.*

## Layered Lettuce Salad

Shredded lettuce	Chopped celery
Chopped onions	Chopped green peppers
Chopped cucumbers (remove seeds)	Shredded carrots
1 sm. can or frozen peas	Salad dressing (Miracle Whip)
1 c. sugar	4 strips bacon

In a skillet, fry bacon strips until crisp. Remove, crumble and set aside. Reserve the bacon grease. In a pan, layer the salad ingredients, starting with the lettuce, then layer each of the following: celery, onion, cucumbers, peppers, carrots, peas. Cover with salad dressing so it is completely covered and all around the edges. Sprinkle the top of the dressing with the 1 cup of sugar and the crumbled bacon. Refrigerate overnight.

When ready to serve, heat the reserved bacon grease; pour over the salad and stir gently. Transfer the salad to a bowl for serving.

I got this recipe from the Belle Plaine Sale Barn kitchen in late 1969 or 1970. Serving it from a bowl is original to the recipe, along with the bacon grease poured over and stirred. It is so good this way!

*Mary Ellen Blomme*

## Cauliflower Salad

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1 head cauliflower, chopped     | 1 green pepper, chopped           |
| 1/2 c. onion, chopped           | 5 slices bacon, cooked & crumbled |
| 1 c. shredded Mozzarella cheese | 1/3 c. sugar                      |
| 2 T. vinegar                    | 1 c. mayonnaise                   |

Combine vegetables, bacon and cheese. Mix sugar, vinegar and mayonnaise. Pour over vegetables and bacon. Toss well. Refrigerate overnight.

*Eldena Goodson*

## Spring Salad

- |   |                           |
|---|---------------------------|
| 1 (15 oz.) can tiny peas                | 1 (15 oz.) can white corn |
| 1 (15 oz.) can French-style green beans | 1 (4 oz.) jar pimentos    |
| 1 c. chopped celery                     | 1/2 c. chopped onions     |

Drain all and mix together in a bowl. Combine with dressing below.

### DRESSING:

- |                      |                  |
|----------------------|------------------|
| 2 T. water           | 3/4 c. sugar     |
| 3/4 c. cider vinegar | 1/2 c. salad oil |
| 1/2 tsp. salt        | 1/4 tsp. pepper  |

Mix well and let stand in refrigerator until well chilled.

*Beth Groenenboom*

## Colorful Vegetable Salad

- |                                   |                              |
|-----------------------------------|------------------------------|
| 6 c. broccoli                     | 6 c. cauliflower             |
| 2 c. cherry tomatoes              | 1 lg. red onion, sliced thin |
| 1 (6 oz.) can sliced black olives |                              |

### DRESSING:

- |                             |                      |
|-----------------------------|----------------------|
| 1 env. ranch salad dressing | 2/3 c. vegetable oil |
| 1/4 c. white vinegar        |                      |

Toss the vegetables together. Mix the salad dressing ingredients. Mix the dressing with the vegetables. Refrigerate 3 hours before chilling. Serve and enjoy. Yield: 20 servings.

This will keep for several days.

*Virginia Wagner*

## Zesty Vegetable Salad

- |  |  |
|--|--|
| 3/4 c. sugar   | 3 ribs celery, chopped                     |
| 1/2 c. white vinegar   | 1 (16 oz.) can red beans, drained & rinsed |
| 1 slightly-rounded T. cornstarch   | 1 sm. red onion, chopped                   |
| 1 T. prepared mustard  | 1/2 green pepper (opt.)                    |
| 1 (16 oz.) pkg. California Blend frozen vegetables, cooked, drained & cooled |  |

Combine sugar, vinegar, mustard and cornstarch; bring to a boil. Cook until thick. Cool. Combine the remaining ingredients and add the dressing. Mix well and let stand in the refrigerator for a few hours before serving.

## Vegetable Salad

- |                            |                       |
|----------------------------|-----------------------|
| 1 head cauliflower, cut up | 1 carrot, grated      |
| 1 bunch broccoli, cut up   | 1 btl. ranch dressing |
| 1 sm. onion, diced (opt)   |                       |

Mix vegetables. Pour ranch dressing over all. Toss to coat.  
A quick and easy dish.

*In Memory of Mildred R. Riha*

## Cashew Lettuce Salad

### DRESSING:

- |                   |                    |
|-------------------|--------------------|
| 3/4 c. sugar      | 1 c. salad oil     |
| 1/3 c. vinegar    | 1 tsp. dry mustard |
| 1 tsp. poppy seed |                    |

### SALAD:

- |                                 |                          |
|---------------------------------|--------------------------|
| 1 head lettuce                  | 1 c. grated Swiss cheese |
| 1 c. cashews                    | Cherry tomatoes          |
| 1 bag restaurant-style croutons |                          |

Mix dressing and store in refrigerator overnight. Just before serving, toss ingredients together and then add dressing.

*Ashley Murty*

## Cherry Salad

- |   |                          |
|---|--------------------------|
| 2 pkg. cherry Jello                         | 2 c. boiling water       |
| 1 tsp. lemon juice                          | 1 can cherry pie filling |
| 1 med. can crushed pineapple, with<br>juice | 2 bananas, sliced        |
| Mini marshmallows                           | Whipped topping          |

Combine 1 box of the Jello and 1 cup of the water; let stand until cool. When cool, add the lemon juice, pie filling, pineapple, miniature marshmallows and bananas. Put into a 9x13-inch pan. When set, mix the following: the other box of Jello mixed with 1 cup boiling water. Cool until it begins to thicken; pour over the salad. When completely set, serve with whipped topping.

*In Memory of Frances Waterbury*

## Easy Fruit Salad

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1 med.-size can fruit cocktail   | 2 bananas, sliced             |
| 1 med.-size can pineapple chunks | 1 box instant vanilla pudding |

Mix all the fruit together. Do not drain the canned fruit. Stir in the box of pudding. Mix well and refrigerate. Will thicken.

*Gertrude Christensen*



# *Vegetables, Side Dishes & Food Preservation*



*"Kids Maypole Dance"*

*This painting is located on the northwest wall of the main hall.*

*On the bottom of the children in the swing  
on the right hand corner of the picture, it reads "Joe Bush."*

*The story is when Mr. Esty was painting these pictures,  
he told Mr. Prusha, who was operating the building at the time,  
that he was going to paint his name on one of the pictures.  
Mr. Esty then painted the name Joe Bush for Mr. Prusha.*

### *Preserved Children*

*Take one large field,  
one half dozen children,  
two or three small dogs,  
a pinch of brook  
and some pebbles.*

*Mix the children and dogs well together,  
put them on the field, stirring constantly.*

*Pour the brook over the pebbles.  
Sprinkle the field with flowers,  
spread over all a deep blue sky  
and bake in the sun.*

*When brown, set away to cool in the bathtub.*

*Author Unknown*

# Vegetables, Side Dishes & Food Preservation

## Vegetables & Side Dishes

### Eggplant Casserole

Sliced eggplant, that has been  
cooked in a sm. amount of salted  
water  
1/2 onion, diced

Milk  
Cracker crumbs  
Cream  
Butter

Place in a casserole dish, one layer of the cooked eggplant. Layer half the onions over this. Then cover with a thin layer of cracker crumbs. Repeat this layer process. Pour milk, cream and butter over this to cover half the depth of the mixture. Bake at 350° for 45 minutes to 1 hour.

*Bernice Wedmore*

### Summer Tomatoes

3 T. butter  
1 med. onion, minced  
4 good tomatoes, halved

2 T. basil, minced  
2/3 c. heavy cream  
Pepper, to taste

This is best if fresh garden tomatoes are used!

Sauté the onions slowly in the butter until soft and golden. Put the tomatoes into the pan, cut-side down, and sauté 5 to 7 minutes. Pierce skin with fork; turn them and sprinkle with basil. Cook 5 more minutes. Pour cream around tomatoes and boil. Add pepper to taste. Spoon sauce onto plates, set tomato in center, and serve. Yield: 4 servings.

*Monette Vincent*

## Baked Tomatoes

2 to 3 lg. slicing tomatoes  
Sea salt  
Fresh basil, finely chopped  
Mozzarella cheese, grated

Olive oil  
Black pepper  
Bread crumbs

Slice tomatoes 3/8-inch thick and spread out in a 9x13-inch glass pan. Drizzle with olive oil. Sprinkle with salt, pepper and basil to taste. Spoon crumbs in a thin layer over tomatoes. Finish with a layer of cheese. Bake at 400° for 20 minutes, or until cheese turns golden and bubbly. Serve immediately.

## Basil Baked Tomatoes

1 garlic clove, minced  
1/2 c. soft bread crumbs  
4 fresh basil leaves, chopped

1 T. olive oil  
2 lg. tomatoes  
1/8 tsp. pepper

In a small skillet, sauté garlic in oil for 1 minute. Add bread crumbs; cook and stir until lightly browned. Remove from heat.

Cut tomato in half widthwise. Place, cut-side up, in an 8-inch square baking dish. Sprinkle with basil and pepper; top with bread crumb mixture. Bake at 325° for 15 to 20 minutes, or until tomatoes are slightly softened. Yield: 4 servings.

*Joanne Manjione*

## Zippy Baked Beans

2 (1 lb.) cans pork & beans  
1 T. Worcestershire sauce  
1 T. instant minced onion  
1/4 c. catsup

1/3 c. molasses  
2 T. vinegar  
1 tsp. prepared mustard

Combine all ingredients in a shallow 2-quart baking dish. Bake in oven at 350° for about 30 minutes. Yield: 4 to 6 servings.

*Ginger Werner*

## Baked Beans

4 to 6 lb. bacon  
5 c. catsup (40 oz.)  
1 1/4 c. vinegar  
2 T. seasoned pepper  
5 to 7 c. brown sugar

2 lg. onions, chopped  
1/4 c. yellow mustard  
1 1/2 tsp. salt  
2 T. Worcestershire sauce  
4 gal. pork & beans

Brown and drain bacon. Can cook onions in microwave with a little water. Mix catsup, mustard, vinegar, salt, seasoned pepper, Worcestershire sauce and brown sugar in a large bowl. Add bacon and onion; mix well. Pour 2 gallons of beans into a large electric roaster, and half the catsup mixture. Stir well. Pour in the other 2 gallons of beans and the rest of the catsup mixture. Bake until nice and heated through.

I always used this for the annual Country Club Barbecue.

*Mary Ellen Blomme*

## Boston Baked Beans

1 c. sugar  
1/4 tsp. maple flavoring

1/2 c. water  
12 oz. raw peanuts

Cook until there are no syrup crystals. Stir occasionally; doesn't take long. Spread on cookie sheet. Bake 20 minutes at 300°.

*Deb Raue*

## Blomme's Baked Beans

2 tall cans Bush's Original baked  
beans  
1 (12 oz.) pkg. smoked bacon

2/3 c. molasses  
2/3 c. brown sugar  
3 to 4 T. liquid smoke

Drain as much juice as you can from the beans in a strainer. Chop up the bacon and cook it in a large pot; drain fat. Put cooked bacon back into pot and add drained beans. Start cooking beans and bacon on low to medium-low heat. Add the sugar, molasses and liquid smoke. Mix well and cook slow, until hot.

Enjoy

*Jim Blomme*

## Grandma Bonnie's Candied Sweet Potatoes

8 or 9 sm. yams  
White corn syrup  
2 T. water

Brown sugar  
1 stick of butter

Peel and cut yams in half the long ways; put into electric skillet. Put a pat of butter on each piece. Sprinkle with a lot of brown sugar and about 1/4 cup of white corn syrup. Add 2 tablespoons of water. Put lid on skillet and cook slowly, about 30 to 45 minutes, turning over once in awhile.

Can cook ahead of time; put into a casserole dish and keep warm in the oven.

*Lisa Jarrett*

## Cheese Carrot Casserole

1/3 c. butter  
4 c. cooked, sliced fresh carrots  
Bread crumbs

1 lg. onion, chopped  
Velveeta cheese, sliced

Sauté together the butter and onion. In a casserole dish, layer 1 1/2 cups carrots and slices of Velveeta cheese. Repeat layers until casserole is full, ending with the cheese on top. Pour onion and butter mixture over top. Sprinkle with bread crumbs. Bake 30 minutes at 350°.

*Janet Balvin*

## Company Vegetable Casserole

1 pkg. frozen broccoli, thawed  
1/2 lb. Velveeta cheese, cubed  
1 c. crushed Ritz crackers

1 pkg. frozen cauliflower, thawed  
1/2 stick margarine  
1/2 stick melted margarine

Melt cheese and the 1/2 stick of margarine. Put thawed vegetables in a casserole dish (cut up if necessary). Add the melted cheese mixture. Combine crushed crackers with the melted margarine. Sprinkle on top of the vegetables. Bake at 350° for 30 minutes.

*In Memory of Marilyn Hill*

## Vegetable Casserole

- |                          |                              |
|--------------------------|------------------------------|
| 1 pkg. frozen broccoli   | 1 pkg. frozen cauliflower    |
| 1 (8 oz.) jar Cheez Whiz | 1 can cream of mushroom soup |

Prepare frozen vegetables according to package directions. Drain well. In a saucepan over low heat, melt the cheese with the soup. Place the vegetables in a casserole dish and pour cheese mixture over them. Bake at 350° for 30 minutes.

*In Memory of Joann Starits*

## Chilled Beets

- |  |                 |
|--|-----------------|
| 3 (16 oz.) cans sliced beets               | 2 T. cornstarch |
| 1 c. vinegar                               | 1/2 tsp. salt   |
| 3 T. oil                                   | 3 T. catsup     |
| 25 whole cloves, tied in a cheesecloth bag | 1 tsp. vanilla  |

Drain the beets, reserving 1 1/2 cups of the juice. Place the reserved juice in a saucepan and add the cornstarch; mix well. Add beets and remaining ingredients; bring to a boil. Reduce heat and simmer until the sauce is slightly thickened, stirring often. Remove the spice bag. Cover and refrigerate overnight. Yield: 10 to 12 servings.

*Dottie E.*

## Crispy Fried Zucchini

- |   |                                   |
|---|-----------------------------------|
| Oil, for frying (about 4 c.)                          | 1/4 c. flour                      |
| 2 1/2 c. zucchini, cut in 1/2"-thick slices or sticks | 1/4 c. evaporated milk            |
| 1 egg, slightly beaten                                | 1/3 c. Italian-style bread crumbs |

Heat 1 1/2 inches of oil in a heavy 3-quart skillet or saucepan. In a small bowl, whisk together milk and egg; set aside. Dip zucchini in flour, then milk mixture, and then bread crumbs. Place several pieces of zucchini in hot oil. Fry 1 minute, until golden brown, turning as needed. Drain on paper towels. Repeat until all zucchini pieces are cooked.

*Doug Henle*

## Deep-Fried Cucumbers

Cucumbers  
Milk

Flour  
Shortening

Peel and slice thin lengthwise desired amount of large cucumbers. Soak in milk, then shake in a bag with flour. Deep-fry until golden brown. Serve while hot.

*Doug Henle*

## Green Beans with Oranges

2 (10 oz.) pkg. frozen whole green  
beans

3 T. butter  
Salt & pepper

1 (11 oz.) can mandarin oranges

Cook beans according to package directions; drain. Add orange sections and butter. Heat through; season with salt and pepper. Yield: 6 servings.

*C.L. Reber*

## Sweet Onion Bake

4 c. onions, sliced

3 tsp. margarine

1/2 c. cooked rice

1/3 c. half & half

6 oz. cheese

In a skillet, fry the onions in the margarine. Mix the fried onions and the rest of the ingredients all together. Place in a 9x9-inch baking dish. Bake at 350° for 1 hour.

This was a favorite recipe of my mom's; she took this to potlucks.

*Mary Ellen Blomme,*

*In Memory of Gertie Collum*

## Broccoli Casserole

1 c. chopped celery

1 sm. can mushrooms

1 stick butter

1 c. chopped onion

2 pkg. broccoli, chopped (or 4 c.  
fresh)

1 c. Minute Rice

1 can cream of chicken soup

1 (8 oz.) jar Cheez Whiz

1 can cream of mushroom soup

Sauté celery and onion in the butter. Cook broccoli and drain. Mix together rice, broccoli, cheese, soups and mushrooms. Add celery and onion. Mix well. Place in a 2 1/2-quart casserole dish and bake at 350° for 30 minutes.

*Mary Ellen Blomme*

## Cauliflower or Carrot Pickles

1 qt. peeled & cut carrots (3/4" slices or 2" sticks), or 1 sm. head fresh cauliflower, broken into flowerets	2 (2 1/2") sticks cinnamon, broken into sm. pieces
1 c. cider vinegar	1 1/2 tsp. salt
3/4 c. sugar	3/4 c. water
	10 whole cloves

Cook vegetables in a small amount of boiling water until tender-crisp, about 5 minutes. Do not overcook; drain. Combine remaining ingredients in a small saucepan; bring to a boil and boil gently for 3 minutes. Pack vegetables into a 1-quart sterilized jar; pour in hot syrup. Cover; cool and refrigerate for a day or two.

Pickles keep well in refrigerator for a week or two. Serve cold with meats. Yield: 6 to 8 servings.

*L. Edwards*

## Okra--Coleman Style

Approx. 1/4 lb. bacon & drippings	4 to 6 c. sliced okra
1 onion, diced small	1 sm. tomato, diced

Cut bacon into small pieces and fry. Add enough oil to have 3 tablespoons of oil in the skillet with the bacon. Add diced onion and sauté for about 2 to 3 minutes. Add okra and simmer, covered, for 15 to 20 minutes, stirring frequently. Add diced tomato and a little water. Tomato keeps the okra from being slimy. Keep a little bit of water in the skillet to steam okra to finish cooking, stirring often. May be put into casserole dish and baked at 325°, covered, for 30 to 45 minutes, until tender.

May use more tomato as desired.

Daddy really enjoyed okra. He did not like cooked tomatoes, but tolerated "a little bit" in okra so it wouldn't be slimy.

*Mabel Muck,*

*In Memory of Daddy, Delbert Coleman*

## Parmesan Cauliflower

1 lg. head cauliflower	2 T. grated Parmesan cheese
3 T. dry bread crumbs	1/4 c. butter

Separate cauliflower into flowerets. Cook in a small amount of boiling water until tender, about 10 minutes; drain. In a skillet, melt butter and add cooked, drained cauliflower. Toss with bread crumbs. Sprinkle cheese over top and garnish with paprika, if desired. Serve hot. Yield: 6 servings.

*Opal Schrock*

## Sugar "Snips"

1 lb. parsnips, peeled & sliced  
2 T. butter  
2 T. brown sugar

Salt & pepper  
Dash of nutmeg

Parboil parsnips just until tender, about 7 minutes. Melt butter and sugar in a large frying pan; add parsnips and shake pan to mix. Season with salt, pepper and a dash of nutmeg. Yield: 4 servings.

*Judy McPherson*

## Onion Patties

(Taste Like Onion Rings)

3/4 c. flour

2 tsp. baking powder

1 T. sugar

2 tsp. salt

1 T. cornmeal

3/4 c. milk

2 1/2 c. onion, finely chopped

Mix dry ingredients together; add milk. Batter should be fairly thick. Add onions and mix thoroughly. Drop by tablespoonfuls into 1/2 inch of oil in a skillet. Flatten slightly when you turn them. Brown on both sides until crisp.

*Melvin Miller*

## Zesty Carrots

16 carrots

1 T. hot horseradish

2 T. grated onion

2/3 c. mayonnaise

1/2 bag seasoned stuffing

1 stick butter, melted

Slice carrots and cook in boiling water for 10 minutes. Drain, reserving 1/2 cup of the liquid. Place carrots in a 9x13-inch baking dish. Mix the carrot liquid with the onion, horseradish and mayonnaise. Pour over the carrots. Top with the stuffing mixed with the melted butter. Bake at 375° for 15 to 20 minutes.

## Bacon-Wrapped Asparagus

10 fresh asparagus spears, trimmed  
1/8 tsp. pepper

Nonstick cooking spray  
5 bacon strips, halved lengthwise

Place asparagus on a sheet of waxed paper; coat with nonstick cooking spray. Sprinkle with pepper; turn to coat. Wrap a bacon piece around each spear; secure ends with toothpicks. Grill, uncovered, over medium-low heat for 8 to 12 minutes, or until bacon is crisp, turning occasionally. Discard toothpicks.

*Delores Vondrak*

## Green Beans in Tomato Garlic Sauce

2 (15 oz.) cans green beans, drained  
3 T. olive oil

1 (14 oz.) can Italian tomatoes,  
drained  
2 T. garlic, minced

Place garlic and oil in a 2-quart microwave casserole dish; cover and microwave on HIGH for 2 minutes. Remove from microwave and add green beans and tomatoes. Mix well. Cover and return to the microwave; cook on HIGH for 3 to 5 minutes. Remove hot casserole dish from microwave and let stand for 2 minutes before serving.

*Beth Groenenboom*

## Barbecued Green Beans

4 slices raw bacon, chopped  
1/2 c. ketchup  
1 T. Worcestershire sauce

1/4 c. onion, chopped  
1/4 c. packed brown sugar  
2 (16 oz.) cans green beans, drained

Cook bacon and onion in a saucepan until bacon is crisp. Drain off fat. Add ketchup, brown sugar and Worcestershire sauce. Bring to a boil, stirring to dissolve sugar. Stir in green beans. Return to boiling. Reduce heat and simmer, uncovered, for 10 minutes, stirring occasionally. Yield: 6 to 8 servings.

*Evelyn Carlson*

## Sour Cream and Zucchini

4 c. zucchini	3/4 c. grated cheese
1 egg	1/2 c. sour cream
1 T. flour	3 slices bacon, cooked & crumbled
1/4 c. bread crumbs	

Parboil zucchini and put into a casserole dish. In another bowl, combine egg, cheese, sour cream and flour. Stir mixture in with zucchini. Top with bacon and bread crumbs. Bake at 350° for 30 minutes.

*In Memory of Dolores Kilcoin*

## Asparagus-Egg Casserole

2 lb. asparagus, cleaned	2 T. snipped chives
6 eggs, boiled & peeled	1 can cream of mushroom soup
1 sm. can deviled ham	1/4 c. almonds
1/2 tsp. dry mustard	1/2 tsp. tarragon (opt.)
3 T. mayonnaise	

Take boiled and peeled eggs; slice in half and take out yolks. Smash yolks, and add the deviled ham, mustard, mayonnaise and chives. Replace the ingredients back into the egg white shells. Cook cleaned asparagus in boiling water until tender. Place cooked asparagus in a greased shallow casserole dish. Place deviled eggs on top of asparagus. Mix together the soup, almonds and tarragon. Pour over ingredients in the casserole dish. Place in oven at 350° until heated through.

May serve with hot rolls, or a garden salad.

*Wilma Malina*

## Cabbage and Peas

1 1/2 c. fresh peas, or 1 (10 oz.) pkg. frozen peas	Salt & pepper
1 sm. head cabbage, chopped	2 T. butter

Cook peas until tender in boiling water; drain. In another saucepan, cook cabbage in a small amount of water until tender and crisp; drain. Combine the cooked vegetables; season with salt, pepper and butter. Yield: 6 servings.

*Opal Schrock*

## Crock-Pot Cabbage

- |                           |                                  |
|---------------------------|----------------------------------|
| 1 1/2 lb. hamburger       | 1 head cabbage, coarsely chopped |
| 1 onion, chopped          | 1 can tomato soup                |
| 1 can Cheddar cheese soup |                                  |

Cook and crumble hamburger; drain. Mix all ingredients together and place in the crock-pot. Cover and cook on high for 4 hours, or on low for 8 hours.

## Cornmeal Mush or Fried Mush

- |               |  |
|---------------|--|
| 1 c. cornmeal | 8 oz. sausage, cooked, drained & crumbled (opt.) |
| 1 tsp. salt   | 4 c. water                                       |

Bring 3 cups water to a boil. Combine remaining 1 cup cold water, cornmeal and salt. Pour slowly into boiling water, stirring constantly. Cook until thickened, stirring often. Cover; continue cooking on low heat 5 minutes, stirring often.

Serve hot, with milk and honey or syrup, or with butter, salt and pepper.

If desired, add sausage and pour into a greased bread loaf pan. Any leftover from above, put into a similar pan. Cool.

For another meal, slice 1/4- to 3/8-inch thick and fry until browned, in oil. (Takes several minutes.) Tastes a lot like Fritos! Yummy! Yummy!

*In Memory of Edna Coleman*

## Indian Summer Corn Gravy

- |  |                |
|--|----------------|
| 3 med. squash, thinly sliced (zucchini or yellow squash) | 3/4 c. water   |
| 4 ears sweet corn, cut corn off the cob                  | 1 1/2 T. flour |
| 2 T. cooking oil   | Salt, to taste |

In a medium frying pan, fry the squash and corn together in hot oil. Cover and simmer at medium temperature for about 15 minutes. Move corn and squash to the side of the pan; add flour and cook until browned. Add water to make gravy. Simmer for 5 to 10 minutes. Season to taste. Serve with tortillas or pour over 2 slices of bread. Yield: 4 servings.

*Marilyn N.*

## Corn Casserole

1 can whole corn, drained  
1 (8 oz.) ctn. sour cream  
1 box Jiffy corn muffin mix

1 can cream-style corn  
2 eggs, slightly beaten  
1 stick butter, melted

Mix corns, sour cream and egg. Mix in dry corn muffin mix, reserving 2 tablespoons of mix for top of casserole. Put into an 8-inch casserole dish. Melt butter and put over the top of the corn mixture. Sprinkle reserved corn muffin mix on top of melted butter. Bake at 350° for 1 hour.

Mary adds 4 tablespoons of chopped onion to hers and dots the top with slices of the butter. She also puts hers in a 9x13-inch pan and bakes it for 45 minutes.

*Sarah Purk,  
Mary Ellen Blomme*

## Clever Corn Bake

1 c. Miracle Whip  
2 T. flour  
2 (10 oz.) pkg. frozen sweet corn,  
thawed & drained  
1 c. shredded sharp Cheddar cheese

3 eggs, separated  
2 T. sugar  
1/4 tsp. pepper  
1/4 c. chopped green onion

Mix Miracle Whip, egg yolks, flour, sugar and pepper until smooth. Stir in corn, cheese and onions. Beat egg whites until stiff peaks form. Fold into corn mixture. Pour batter into a greased 9-inch square baking pan. Bake in oven at 350° for 40 to 45 minutes, or until knife inserted in the middle comes out clean. Yield: 6 servings.

## Macaroni Corn

1 can whole corn, undrained  
1 stick butter or margarine, melted  
1 c. uncooked pasta  
Salt & pepper, to taste

1 can cream-style corn  
1 c. diced Velveeta cheese  
1 c. chopped onion (opt.)

Place all ingredients in a large bowl; mix well. Place in an 8x11-inch glass baking dish. Bake in the oven at 375° for 1 hour.

*Donna Weaver*

## Corn Curry

1/4 c. butter	3 c. frozen or canned corn
2 T. chopped green pepper	3 T. chopped onion
2 T. chopped red pepper	1/2 tsp. curry powder
3/4 c. sour cream	Salt & pepper, to taste

Melt butter in a skillet. Add vegetables and curry powder; cook over low heat until vegetables are just tender, about 8 to 10 minutes. Stir in sour cream and salt and pepper to taste. Heat through, stirring constantly. Serve. Yield: 6 servings.

*C.L. Reber*

## Corn Casserole

1 can cream-style corn	1 can whole kernel corn, undrained
1 c. sour cream	2 eggs
1 pkg. Jiffy cornbread mix	1/2 c. melted butter
1 c. shredded Cheddar cheese	

Preheat oven to 350°. In a bowl, beat eggs slightly; add sour cream and butter. Add corn and cheese; fold in muffin mix. Place in a 7x12-inch baking dish. Bake for 45 minutes.

*Dorothea Bazyn*

## Summer Corn for the Grill

Sweet corn	Water
Butter	Salt & pepper

Select good sweet corn on the cob. Leave the corn in the husks, silks and all. In a container large enough to hold your corn, stand them up in the container and fill with water. You may have to put some weight on them to keep them in the water. Let the corn soak in the water for at least 1 hour. When ready to grill, drain the water and put the corn directly on the grill. Do not take the husks or the silks out. Cook the corn on medium heat, turning as the corn husks brown. Cook until the corn is tender. Remove from the grill. Let cool enough to handle, or use clean leather gloves. Remove the husks and the silks. They will come off really easily. Butter, salt and pepper to taste.

Enjoy!

*John Groenenboom*

## Spaghetti Corn Bake

1 can creamed corn  
1 c. Velveeta cheese  
1/2 c. butter

1 can whole kernel corn, undrained  
1 c. broken, uncooked spaghetti

Mix all ingredients in a bowl. Spray a baking dish with cooking spray. Place ingredients in a covered baking dish and bake at 350° for 30 minutes. Uncover the dish and bake for another 30 minutes.

*Heidi Minnaert*

## Elegant Scalloped Corn

1 (16 oz.) can cream-style corn, or  
your own frozen corn, thawed  
1 c. cracker crumbs  
1/4 c. diced onion  
1 tsp. salt  
2 T. melted butter

1/2 c. diced celery  
3/4 c. shredded American cheese  
2 eggs, well beaten  
1 c. milk  
1/4 tsp. paprika (sprinkled on top  
last)

Mix and pour all ingredients into a 2-quart casserole dish. Bake at 350° for 50 minutes. Yield: about 8 to 10 servings.

*Dawn Kupka*

## Cream Cheese Corn

1 bag frozen corn  
Sliced green onion

1 (8 oz.) pkg. cream cheese

In a skillet, cook frozen corn and cube cream cheese over the top when it's cooked through. Mix all together and when cream cheese is melted, mix in the sliced green onions.

Great side dish! Can keep warm in a crock-pot.

*Lisa Murty*

## Arizona Sunset Corn

6 strips bacon	Paprika
1/2 c. minced onion	1/2 c. diced green pepper
2 c. whole kernel corn, fresh, frozen or canned	1/2 c. soft bread crumbs
2 eggs, beaten	2 c. milk
	Salt & pepper, to taste

Cook bacon and reserve 1 tablespoon of bacon grease. In a small pan, sauté the green pepper and onion in the bacon grease until onion is transparent. In a large bowl, beat the eggs, then add milk, onion, green pepper, corn, bacon, salt and pepper. Stir and pour into a greased 1 1/2-quart casserole dish. Top with bread crumbs and sprinkle with paprika. Bake at 375° for 40 minutes, or until dish tests done with knife inserted and comes out clean. Yield: 6 servings.

*Joan G.*

## Noodles and Corn with Velveeta

1/2 box Velveeta cheese, cubed	1 can creamed corn
1 sm. pkg. dumpling egg noodles, cooked & cooled	1/2 stick butter
	1 can whole corn, undrained

Mix all ingredients together in a casserole dish. Bake at 350° for 20 to 25 minutes.

Peggy uses 1 cup uncooked macaroni and 1 whole stick of butter, and bakes for 45 minutes or microwaves for 20 minutes, or until macaroni is cooked.

*Mary Blocker,  
Peggy Hoffa*

## Broccoli-Rice Casserole

1 pkg. frozen broccoli cuts	1 c. uncooked Minute Rice
1 can cream of celery soup	1/2 c. milk
1 (8 oz.) jar Cheez Whiz	1 c. water
1/4 c. chopped onion	1/2 stick melted butter

Cook broccoli as directed on package. Mix the rest of the ingredients with broccoli and pour into a 2 1/2-quart casserole dish. Bake at 350° for 30 to 35 minutes.

*In Memory of Dolores Kilcoin*

## Like Rice-a-Roni

2 c. uncooked rice (not instant or Minute Rice)

1 c. broken vermicelli pasta pieces (find this in the pasta aisle)

1/4 c. dried parsley flakes

6 T. instant chicken or beef powder/granules

2 tsp. onion powder

1/2 tsp. garlic powder

1/4 tsp. dried thyme

Shake or stir dry mixture well. Place 1 cup mix and 2 tablespoons butter or margarine in a heavy saucepan with 2 1/4 cups water. Bring to a boil. Cover and reduce heat. Simmer for 15 minutes, or until rice is tender.

The real thing: \$1.99 for 10.8-ounce box, or \$.18 per ounce.

*Cheryl Balvin*

## Cheesy Hash Browns

1 bag frozen hash browns

1 can cream of celery soup

1/2 c. chopped onion

1 can cream of chicken soup

1 (8 oz.) ctn. sour cream

2 c. Cheddar cheese (or more)

Mix thawed hash browns with the soups, sour cream and onion. Place in a baking dish. Top with the cheese. Bake at 350° until hot.

*Debbie Wagner*

## Onion Potatoes

1/2 c. butter or margarine

6 med. potatoes, quartered

1 env. onion soup mix

Foil

About 1 hour before serving, preheat oven to 450°. In a small saucepan over medium heat, melt butter. Stir in onion soup mix for 4 servings until blended. With a sharp knife, quarter the potatoes. Place each potato on a large sheet of heavy-duty foil. Spoon onion mixture between cut potatoes. Fold foil over and wrap securely. Bake on cookie sheet for 45 minutes, or until potatoes are tender. Serve from foil package. Yield: 6 servings.

*Florence (Coleman) June*

## Potatoes Tusayan

6 med. potatoes, peeled & sliced  
 1 med. onion, chopped  
 1 tsp. salt  
 1 1/4 c. water  
 2 fresh green chilies, peeled, seeded  
 & chopped

1 c. Monterey Jack cheese, grated  
 2 T. butter  
 2 T. flour  
 1/4 tsp. pepper  
 2 jalapeños, seeded & chopped  
 Paprika

Preheat oven to 325°. In a large skillet, melted butter. Add chopped onion and sauté until onion is soft and yellow. Stir in flour to make a paste; add salt and pepper. Gradually add water and stir over medium heat until simmering. Add chilies and jalapeños; mix well. Gently fold in potatoes. Pour entire mixture into a greased 8-inch square baking pan. Sprinkle grated cheese over the top. Add dashes of paprika. Bake 30 minutes, until cheese is melted. Yield: 6 servings.

*June O.*

## Cheesy Crock-Pot Potatoes

1 (2 lb.) bag frozen cubed potatoes  
 (I use Ore-Ida)  
 1 (8 oz.) ctn. sour cream  
 1 can cream of potato soup

Pepper, to taste  
 1 to 2 c. cubed Velveeta cheese  
 1 can cream of chicken soup

Mix all ingredients together. Pout into a crock-pot on low for 4 hours, or until hot and cheese is melted.

*Amy Broya*

## Italian Diced Potatoes

2 cans diced potatoes (Del Monte),  
 drained

1 c. Italian dressing  
 Salt & pepper

Mix the potatoes and Italian dressing together in a saucepan. Sprinkle with salt and pepper to taste. Cook on medium-high heat over the stove until they boil. Turn down heat and cook until the dressing incorporates into the potatoes, about 10 minutes. They will become thick and saucy.

Great side dish for when you are grilling meat on the barbecue.

*Lisa Jarrett*

## Crock-Pot Spuds

Potatoes, fresh, or may use frozen  
hash browns  
Cheddar or Velveeta cheese

8 oz. heavy cream or half & half  
Finely-chopped onion  
Milk

Cook potatoes slightly to remove starch. You may peel them or not, depending on your preference. Cool overnight, if possible. Once potatoes are cooled, grate them into hash browns. In a large crock-pot, layer the potatoes, onion, cheese, cream, milk, and top with cheese. Cook on low for 3 to 4 hours.

*Mary Blocker*

## Garlic Roasted Potatoes

8 med. potatoes, cut into 1/2" wedges  
6 cloves garlic, finely chopped  
1 tsp. pepper

2 T. finely-chopped parsley  
1/4 c. olive oil  
1 1/2 tsp. salt

Preheat oven to 400°. In a large bowl, toss together potatoes, oil, garlic, salt and pepper until potatoes are well coated. Arrange potatoes in a single layer on a large baking sheet. Bake 1 hour, or until browned and crisp, turning potatoes twice while cooking. Remove potatoes from oven and toss with parsley.

**Nutritional Information Per Serving:** 179 calories, 31 gm carbohydrates, 7 gm fat, 4 gm fiber, 0 mg cholesterol, 5 gm protein.

*Cheryl Balvin*

## Potato Wedges

Baking potatoes

Miracle Whip

Wash the potatoes and quarter them. Spread Miracle Whip on the potatoes, unskinned sides; season to taste. Place on a baking sheet and place in the oven at 350°. Bake for 45 to 60 minutes, or test for doneness.

*John Carlson*

## Scalloped Peas, Onions and Potatoes

1/4 c. butter or oleo	2 c. fresh or frozen peas
1/4 c. flour	2 c. sm. white onions
1 tsp. salt (or seasoned salt)	2 c. sliced potatoes
1/4 tsp. pepper	1 c. Swiss or Cheddar cheese
2 c. milk	1 c. chopped ham (opt.)

Melt butter or oleo in a saucepan over low; blend in flour, salt and pepper. Gradually add milk, stirring constantly. Cook and stir until smooth and thickened.

In another saucepan, heat peas, onions and potatoes with a little water to the boiling point. Drain and arrange half in a buttered casserole. Spoon half of the sauce over vegetables, sprinkle with half of the cheese. Repeat layers. Bake at 375° until tender, about 1 hour.

If adding ham, layer along with the vegetables.

*Marilyn Johnson*

## Microwave Spuds

Fresh sm. potatoes out of the garden	Parsley flakes
1 stick margarine	Pepper

Wash the fresh potatoes and place them in a glass casserole dish. Fill the dish 3/4-full with the potatoes. Add the butter, cut up in chunks; sprinkle with pepper and parsley flakes. Cook in the microwave about 5 to 10 minutes, stirring occasionally. Cook until potatoes test done.

*John Carlson*

## Parmesan Potatoes

6 med. potatoes, cubed	1/2 tsp. garlic powder
2 T. Parmesan cheese	1/2 tsp. paprika
1 tsp. salt	3 T. canola oil

Combine the Parmesan cheese, salt, garlic powder and paprika. Pour over potatoes in a large plastic bag and shake to coat potatoes. Pour oil into a 10x15-inch baking pan; arrange potatoes in pan. Bake, uncovered, at 375° for approximately 45 minutes, or until tender.

*Marilyn Johnson*

## Iowa Turkey Dressing

- |  |                     |
|--|---------------------|
| 2 c. dry bread crumbs                            | 2 T. butter         |
| 2 c. uncooked popcorn                            | 1 c. chopped celery |
| Season to taste with salt, pepper,<br>sage, etc. |                     |

Mix all ingredients and stuff in the cavity of your turkey. Bake for 4 hours a 350°, or until the corn pops and blows the butt out of the turkey.

*In Memory of Dolores Kilcoin*

## Bread Dressing

- |  |                               |
|--|-------------------------------|
| 14 slices toasted bread, buttered &<br>cubed | 1 lb. hamburger or sausage    |
| 1/2 c. water                                 | 2 cans cream of mushroom soup |
| 2 c. chopped celery                          | 1 tsp. baking powder          |
| 1 T. poultry seasoning                       | 1 c. chopped onion            |
|  | 1 clove garlic, minced        |

In a skillet, brown the meat, celery and onion. Drain off fat. Combine the rest of the ingredients in bowl and add the meat mixture to it. Can either stuff the bird with the dressing, or place in a greased pan, covered. Bake for 1 hour at 350°.

May use seasoned sausage; no eggs in this dressing.

*In Memory of Helen Zeman*

*Our fortune is like muddy water. Be patient, don't stir it, and it will clear.*

# Preserving

## 14-Day Sweet Pickles

Pickling salt

Cucumbers

Alum

Stick cinnamon

Whole cloves

Whole mustard seed

Sugar

**Days 1 Through 7:** Use a crock jar; cover 2 gallons of cucumbers with 1 pint pickling salt dissolved in 1 gallon boiling water. Cover with plate. Weight this down with a quart jar filled with water; let stand for 7 days.

**Day 8:** Drain off the salt water; cover cucumbers with 1 gallon of boiling water to which 1 tablespoon of alum has been added.

**Day 9:** Drain off water; split each cucumber. Cover with 1 gallon fresh boiling water with 1 tablespoon alum dissolved.

**Day 10:** Drain off water. Cover with 1 gallon fresh boiling water with 1 tablespoon alum.

**Day 11:** Drain off water. Now cover with 10 cups sugar and 10 cups vinegar; bring this to a boil. Add 1 tablespoon stick cinnamon, 1 tablespoon whole cloves, 1 tablespoon whole mustard seeds. Place these spices in a cheesecloth bag. Be sure to save this syrup now.

**Day 12:** Drain the syrup and heat to boiling, adding 1 cup sugar. Pour over pickles, boiling hot.

**Day 13:** Drain this syrup and heat to boiling, adding 1 cup sugar. Pour over pickles, boiling hot.

**Day 14:** Drain this syrup and heat to boiling, adding 1 cup sugar. Pack pickles into hot jars; pour hot syrup over them. Seal.

Done at last.

*Ginger Werner*

## Sunshine Dill Pickles

6 T. canning salt, dissolved in warm water

Cucumbers, enough to fill the jar

4 to 5 garlic cloves

Whole dill heads

1 slice rye bread

Put dill heads in the bottom of a 1-gallon glass jar with lid. Add the peeled garlic cloves. Place the cucumbers on top of the dill and garlic. Put in the salted water, adding more water to fill the jar. Place more dill heads, then a piece of rye bread on top of everything. Put the lid on the jar, but do not seal it tight. Place the jar outside in the sun for 4 to 5 days. Discard bread; ready to eat (Donnie's favorite.). Refrigerate after taking it out of the sun.

*Evelyn Carlson*

## Dill Pickles

Fresh dill heads	1 c. canning salt
2 to 3 cloves garlic per jar	Cucumbers washed
2 qt. water (bottled water works best)	1 qt. white vinegar

Place 1 head of fresh dill in each quart jar. Add 2 to 3 cloves of garlic in each jar. Place cucumbers in jars, filling jars. Bring to a boil: water, vinegar and salt. Pour hot solution into each jar and seal with a lid and ring. Pickles will be ready in 3 to 4 weeks.

If you use bottled water, the pickles will not get mushy on you.

*In Memory of Christina Kriz*

## Zucchini Pickles

1 qt. distilled white vinegar	2 tsp. mustard seed
2 c. sugar	2 tsp. turmeric
5 lb. (or 10 c.) zucchini, peeled & chunked	1 qt. onion, diced
1/4 c. salt	2 tsp. celery seed

In a large saucepan, combine the vinegar, turmeric, sugar, salt, celery seed, and mustard seed; bring to a boil. Remove from heat and add the zucchini and onion. Let stand 1 hour, stirring occasionally. Bring to a boil and simmer 8 minutes. Pack in hot jars and seal, or put into hot water bath for 5 minutes.

*Mabel (Coleman) Muck*

## Effie's Dilled Okra

3 lb. (12 c.) okra, 3" long	1 qt. water
6 lg. (or 12 sm.) whole cloves garlic	1 pt. vinegar
Celery leaves	2 T. salt
Dill heads & stems	

Pack whole okra into sterilized pint jars with a few celery leaves, 1 whole clove garlic (2 small) and 1 head and stem of dill in each jar. Make brine of water, vinegar and salt. Heat brine to boiling and pour over okra, and seal. Process in boiling water bath (212°) for 10 minutes. Let stand 3 to 4 weeks. Yield: about 6 pints.

*Mabel (Coleman) Muck*

## Sauerkraut

Cabbage  
Fresh dill heads

Sliced onions  
Canning salt

Shred cabbage, saving the hearts. Place dill head on the bottom of each washed and sterilized jar. Mix 1 teaspoon of canning salt, 1 teaspoon of sugar and 1 quart of water to 1 quart of shredded cabbage. Pack jars with cabbage mixture, placing onions in the middle of the jar, then place 1 cabbage heart on top of cabbage in the jar. Place lid and ring on the jars. Set jars outside in the shade. When the jars look like they are dry, add more water. When the cabbage quits working it's ready to eat. Store jars in cool place.

*In Memory of Christina Kriz*

## Home-Canned Sweet Corn

Sweet Corn

Canning salt

Remove husks and silks from corn. Wash, cut corn from the cob. Do not scrape. Pack corn loosely into clean and sterilized hot jars, leaving 1 inch headspace. Do not shake or press down. Add 1 teaspoon salt to each quart, or 1/2 teaspoon to each pint. Cover with boiling-hot water, leaving 1 inch headspace. Place on lid and ring. Process pints for 55 minutes; quarts for 1 hour and 25 minutes.

## Freezer Corn

16 c. raw corn, cut off the cob  
3/4 c. sugar  
1 stick margarine, cut up

4 c. water  
2 tsp. salt

Mix all ingredients thoroughly and bring to a boil slowly. Boil for 10 minutes. Cool enough to handle. Then package in containers you like to freeze in, either bags or freezer containers.

*Beth Groenenboom*

## Pickled Okra

3 lb. (12 c.) okra, 3" long  
 1 3/4 c. cider vinegar  
 1 3/4 c. white sugar  
 1/4 c. brown sugar  
 4 c. water  
 1 tsp. salt

4 sm. bay leaves  
 3 to 6 whole cloves  
 3 to 6 pieces stick cinnamon  
 3 to 6 whole garlic cloves  
 3 to 6 sm. whole onions

Pack whole okra into hot, sterilized pint jars. Put onion and garlic in each jar. Simmer all other ingredients for 5 minutes. Pour liquid in each jar to fill to 1/2-inch of top. Seal and cold-pack 20 to 30 minutes. If okra is too soft, shorten cold-pack time; if too firm, cook 5 to 10 minutes longer. Larger pods require longer processing. Tighten seals when finished cold-packing.

*Mabel (Coleman) Muck*

## Canned Green Tomatoes

Green tomatoes, washed & sliced  
 into 7 clean & sterilized qt. jars

1 tsp. canning salt per jar  
 Boiling water

Wash green tomatoes and slice into quart jars. Fill jars with tomatoes and add 1 teaspoon salt to each jar. Cover with boiling water. Seal jar with the lid and ring. Place the jars in a kettle of boiling water and boil for 7 minutes. Do not boil any longer, as the tomatoes will get mushy. Do not have a lid on the kettle when boiling. Remove jars from the boiling water bath and let seal.

When ready to use, open sealed jar and drain the water from the jar. Dip the sliced tomatoes in flour and season to your taste. Fry them in hot oil until browned on both sides.

Very tasty. Donald's favorite.

*In Memory of Donald Carlson*

*The best way to cheer yourself up is to try to cheer somebody else up.*

## Hot Dilled Vegetables

6 qt. jars, clean & sterilized

You can use the following vegetables or just your favorite:

- |   |   |
|---|---|
| 1 head raw cauliflower, cleaned & cut<br>up | Jalapeño peppers                          |
| 1 box frozen Brussels sprouts               | 1 bunch raw broccoli, cleaned & cut<br>up |
| 1 sm. pkg. tiny carrots                     | Onion                                     |
| Raw green beans                             | Banana peppers                            |
| Green peppers                               | Green cherry tomatoes                     |

Pack your jars tight with the vegetables you choose.

Place on top of vegetables in each jar:

- |                          |                  |
|--------------------------|------------------|
| 2 to 3 cloves garlic     | 1/4 tsp. alum    |
| 1 tsp. ground red pepper | 1 tsp. dill weed |

Boil together:

- |                   |                    |
|-------------------|--------------------|
| 8 c. water        | 4 c. cider vinegar |
| 1 c. canning salt |                    |

Pour boiling mixture over the ingredients in the jars. Place on lids and rings. Process for 5 minutes. Will be ready in about 4 weeks.

*Beth Groenenboom*

## Stewed Tomatoes

- |                                 |                             |
|---------------------------------|-----------------------------|
| 4 qt. peeled & chopped tomatoes | 1 c. chopped celery         |
| 1/2 c. chopped onion            | 1/4 c. chopped green pepper |
| 1 T. sugar                      | 2 tsp. salt                 |

Combine all ingredients; cover and cook 10 minutes, stirring occasionally to prevent sticking. Pour hot into pint jars. Process in boiling water bath for 15 minutes. Yield: about 7 pints.

*Melissa Emmette*

## Tomato Soup

2 bunches celery

8 qt. tomatoes, peeled

1/2 c. flour

1/2 tsp. red pepper

6 good-size onions

1/4 c. salt

1/2 c. oleo

Grind up the celery, onion and tomatoes. Mix together and bring to a boil. Add the rest of the ingredients. Bring it back to a boil, stirring often so it doesn't burn. Boil for 1 hour. Put in pint jars and seal while still hot.

**To Serve:** Place pint jar of soup in a saucepan and add 1/3 teaspoon of baking soda; mix well, then add 1 pint jar of milk. Heat through. Serve with crackers and celery salt.

My family's favorite.

*Evelyn Carlson*

## V-8 Tomato Juice

5 qt. peeled & chopped tomatoes

2 T. chopped onion

2 T. parsley

4 T. lemon juice

1/4 c. chopped celery

1 sm. bay leaf

1 T. sugar

1 T. Worcestershire sauce

Cook tomatoes slowly (simmer) until soft, stirring often. Press through a sieve. In a small saucepan, cook the remaining ingredients until tender. Put the saucepan ingredients in a blender or food processor and purée. Add to the tomato juice. Heat thoroughly. Pour juice into jars and seal.

*Mary Blocker*

## Zucchini Relish

10 c. zucchini, peeled & ground

4 c. onion, peeled & ground

2 T. cornstarch

3 tsp. turmeric

1 green & 1 red bell pepper, ground

2 tsp. dry mustard

4 T. canning salt

2 1/2 c. vinegar

3 to 5 c. sugar

1 tsp. nutmeg

1/3 tsp. pepper

2 tsp. celery seed

Mix together the zucchini, canning salt and onion. Let stand overnight. In the morning, drain and rinse well with cold water. In a saucepan, add the rest of the ingredients and cook until these thicken some. Add zucchini and onion; boil 30 minutes. If it seems dry, add a little more vinegar and sugar. Put into hot jars and process 10 minutes in boiling water bath. Yield: 16 half-pints or 8 whole pints.

*Elaine Henle*

## Beet and Horseradish Relish

4 c. ground cooked beets	1 c. prepared horseradish
1 c. vinegar	3/4 c. sugar
1 1/2 tsp. salt	1/2 tsp. paprika

Combine all ingredients in a saucepan. Heat to the boiling point. Ladle into hot sterilized jars. Seal. Process in boiling water bath for 5 minutes. Yield: 6 half-pints.

*R.M. Turner*

## Jalapeño Pickled Eggs

3 doz. sm. eggs, hard-cooked & peeled	3 pickled jalapeño chili peppers
1 qt. cider vinegar	6 to 10 red-hot dry chilies (opt.)
1 (12 oz.) jar hot yellow chili peppers, packed in vinegar, drained	2 lg. onions, sliced
	1/4 c. salt

Prepare this recipe 3 days before serving.

Put all ingredients into a gallon jar. Fill the jar to the top with boiling water. Cover the jar with plastic wrap; screw on the lid. Leave at room temperature. Turn the jar to mix every day. Refrigerate after 5 days.

*Joan G.*

## Pickled Jalapeño Peppers

Wash peppers and fill jars. Add white vinegar to fill each jar 1/4-full. Fill with water. Pour all of the jar contents into a pan and add about 2 teaspoons canning salt for each jar. Cut garlic and put in with the peppers. Boil until peppers change color. Put back in the jars and seal.

**Optional:** Add winter onions, okra, green beans, carrots, etc., when cooking. Cold-pack 5 to 10 minutes, depending on firmness of vegetables added.

*Mabel (Coleman) Muck*

## Green Tomato Jelly

5 c. green tomatoes

3 c. sugar

1/4 c. lemon juice

1 lg. box raspberry Jello

Quarter tomatoes and liquefy in blender. Put into a saucepan and boil until thickened. Add lemon juice and sugar. Cool 15 minutes. Add Jello. Place in hot jars and seal, or can freeze.

*Kathy Henle Woodman*

## Zucchini Jam

6 c. grated, peeled zucchini

6 c. sugar

1 (20 oz.) can crushed pineapple,  
drained & juice savedReserved pineapple juice + water to  
make 1 c.

2 (3 oz.) pkg. apricot Jello

2 T. lemon juice

Put the 1 cup water (made from the pineapple juice plus water) in a saucepan. Add the zucchini. Bring to a boil and cook 6 minutes. Add sugar, lemon juice, pineapple and Jello. Cook 6 minutes more. Put into hot jars and seal.

*Elaine Henle*

## Pickled Tongue

1 beef tongue (may add heart &  
gizzards)

### BRINE:

1 c. sugar (or less)

1 c. water

1 c. vinegar

1 T. pickling spices

Use 1 tablespoon pickling spices for each pint, bagged in cheesecloth. Fasten with thread or rubber band.

Wash fresh tongue. Cover with water. Add onion, bay leaf, peppercorns, whole cloves if desired. Salt and cook 2 to 3 hours, until tender. Cool some and remove skin. Cut cooked meat into small pieces and simmer in brine with spice bags at least 1/2 hour. Put 1 spice bag in each pint jar; fill with meat and brine and seal. Or leave tongue whole and simmer in brine; cool and slice for sandwiches. "That is if you can wait for it to cool. We can't! Need one to each right now and another one for lunch time!"

*Dennis Henle,*

*In Memory of Grandma, Edna Coleman*

## Canned Carp

Carp, skinned, cut-up & cooled

For each pint:

1/2 tsp. salt

1 1/2 T. vinegar

1 1/2 T. oil

1 1/2 T. catsup (opt.)

For each quart:

1 to 2 tsp. salt

3 T. vinegar

3 T. oil

3 T. catsup (opt.)

Put fish into jars to 1/2 inch from the top. Add the other ingredients. Put lids on jars and put in pressure cooker. Process pints for 90 minutes at 15 pounds of pressure, or quarts for 2 hours at 15 pounds of pressure.

You can use other kinds of fish than carp, but not in the same jar. This is good in place of salmon. The pressure makes the bones eatable, like canned salmon.

*Melanie Henle*

## Jerky

1 btl. liquid smoke

1 tsp. black pepper

1 deer roast

1 tsp. Tabasco sauce

2 tsp. Lawry's salt

Cut meat into 1-inch-wide strips that are 1/4-inch or less thick. Sprinkle both sides of meat with table salt. Let stand 4 to 14 hours in refrigerator, covered, on a cookie sheet. Mix remaining ingredients in a large bowl, and then place meat in bowl. Combine meat and mixture well. Place meat back on the cookie sheet and resprinkle with Lawry's salt. Place in the oven and cook each side of the meat for 1 hour at 225°. When turning meat, wipe excess juice off cookie sheet with a paper towel. Let stand at room temperature to cool.

*Beth Groenenboom*

## Wild Game Sausage

10 lb. wild game meat	4 tsp. sage
10 tsp. salt	3 lb. bacon ends
4 tsp. paprika	4 tsp. black pepper
2 tsp. sugar	4 tsp. garlic powder
5 to 7 tsp. red pepper (depends on how hot you want it)	2 tsp. thyme
	4 tsp. whole mustard seeds

Grind meat and bacon ends. Blend ingredients; make into patties and freeze for use.

*Robert L. Raue*

## Horseradish Jelly

1/2 c. grated horseradish	1/2 c. vinegar
3 1/2 c. sugar	1/2 c. liquid pectin

In a saucepan, combine horseradish, vinegar and sugar. Stir to dissolve sugar. Bring to a boil and add pectin. Boil for 30 seconds. Remove from heat, skim, pour into jars, and seal.

Great with pork.

*Janet Raue*

# *Wild Game Dishes, Soups & Sandwiches*



*"The Landing of Columbus"*

*This painting is located on the northwest wall  
in the front of the building in the main hall.*

## Traditional Wedding Anniversary Gift List

First: Paper	Thirteenth: Lace
Second: Cotton	Fourteenth: Ivory
Third: Leather	Fifteenth: Crystal
Fourth: Fruit and Flowers	Twentieth: China
Fifth: Wood	Twenty-Fifth: Silver
Sixth: Sugar and Candy	Thirtieth: Pearl
Seventh: Wool	Thirty-Fifth: Coral
Eighth: Pottery	Fortieth: Ruby
Ninth: Willow	Forty-Fifth: Sapphire
Tenth: Tin	Fiftieth: Gold
Eleventh: Steel	Seventy-Fifth: Diamond
Twelfth: Silk and Linen	

## Modern Wedding Anniversary Gift List

1st	Clock	14th	Gold Jewelry
2nd	China	15th	Watches
3rd	Crystal, glass	16th	Silver Hollow Ware
4th	Electrical appliances	17th	Furniture
5th	Silverware	18th	Porcelain
6th	Wood	19th	Bronze
7th	Desk Sets, Pen and Pencil Sets	20th	Platinum
8th	Linens, Laces	25th	Sterling Silver Jubilee
9th	Leather	30th	Diamond
10th	Diamond Jewelry	35th	Jade
11th	Fashion Jewelry and Accessories	40th	Ruby
12th	Pearls or Colored Gems	45th	Sapphire
13th	Textiles, Furs	50th	Golden Jubilee
		55th	Emerald
		60th	Diamond Jubilee

### Month

January  
February  
March  
April  
May  
June  
July  
August  
September  
October  
November  
December

### Birthstone

Garnet  
Amethyst  
Bloodstone  
Diamond  
Emerald  
Agate and Pearl  
Ruby  
Sardonyx  
Sapphire  
Opal  
Topaz  
Turquoise

### Flower

Carnation  
Primrose  
Violet  
Daisy  
Peony  
Rose  
Water Lily  
Poppy  
Aster  
Calendula  
Chrysanthemum  
Poinsettia

# Wild Game Dishes, Soups & Sandwiches

## Wild Game Dishes

### Grandpa Henle's Baked Coon

6 to 8 med. onions  
1 btl. barbecue sauce

1 can beer  
1 raccoon, skinned & cleaned

Remove all fat from coon and cut in pieces. Soak a few hours in cold salt water. Use regular salt or garlic salt. Rinse and drain. Roll in flour and brown in a skillet, using some shortening. (Dad and I prefer cast-iron skillet.) Salt and pepper to taste. When pieces are browned, add beer and barbecue sauce. Smother it with onions, the more the better. Cover and put in oven at 325° for 2 to 4 hours, until tender. Yield: 6 to 8 servings.

Serve with potatoes and vegetables. Use the juice for gravy.

This is how dad taught me to make coon and it was one of his favorites.

*Melanie Henle,*

*In Memory of Pat Henle*

### Wild Goose Breast

1 breast from a goose  
6 med. potatoes

2 cans cream of mushroom soup

Cut the breast in chunks. Wash the potatoes and cut in half. Place all ingredients in a crock-pot and cook on low for 8 hours.

Serve over slices of bread.

Best hot roast beef sandwiches.

*John Carlson*

## Wild Goose Breast

1 goose breast, cut in 1/2" strips      Flour  
Seasonings of choice

Cut the goose breast into 1/2-inch strips. With a tenderizer hammer, tenderize the meat. Dredge the tenderized meat in flour and then season with choice of your favorite seasonings. Fry in a skillet with oil. Cook each side until the strips are well done.

Tastes like a tenderloin.

*Imogene Taylor*

## Baked Groundhog

1 groundhog      2 cloves garlic  
Whole cloves      2 bay leaves  
1 med. onion, sliced

Clean and wash groundhog. Cut up like a rabbit, 2 hind legs, front quarters and back. Dredge pieces of meat in flour and season with salt and pepper. Fry the pieces of meat in a skillet with oil. Brown all sides of the meat. Transfer the meat to a small roaster with a little water in the bottom. Place the clove of garlic, bay leaves and whole cloves in the roaster with the groundhog. Place the sliced onions on top of the meat. Place in the oven at 350° and bake for 1 1/2 to 2 hours.

*John Groenenboom*

## Snapper Turtle

1 snapper turtle      Salt & pepper, to taste  
Onion

Clean turtle and cut up. Soak several hours in cold water with salt or garlic salt. Rinse, drain and flour. Brown in skillet with some oil. Add onions and water to half-cover turtle. Put lid on and bake at 325° to 350° for 2 to 3 hours, until tender.

Enjoy.

*Melanie Henle,  
Pat Henle*

## Magnificent Roast Mallard

1/2 tsp. celery salt  
 1/2 tsp. celery seed  
 1 tsp. salt  
 Cooking sherry  
 1 sm. onion, chopped

1/2 tsp. onion salt  
 1/4 tsp. curry powder  
 1/4 tsp. pepper  
 1 stalk celery, chopped

Place duck in roasting pan, breast up. Sprinkle each bird with 1 tablespoon cooking sherry, then season each with the seasoning listed. Allow meat to stand in pan for 30 to 60 minutes. Then add to the pan the chopped onion and celery. Place one-fourth to half of water to the pan. Bake duck at 500° for about 20 minutes, or until breast is brown. Turn oven down to 300°, cover and bake for 1 additional hour. (Total baking time, about 2 hours.)

Any poultry stuffing may be used, if desired.

*Karen T.*

## Duck and Sauerkraut with Dumplings

1 tame duck  
 1 med. onion, sliced

About 1 qt. sauerkraut

### DUMPLINGS:

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

2/3 c. milk  
 1 egg  
 2 T. oil

Roast duck in the oven at 350° for 1 hour, or until done. When duck is done, debone the meat; set aside. Using the drippings from roasting the duck, transfer the drippings to a skillet and sauté the onions until done. Using the same roaster, place as much sauerkraut as you like in the bottom of the roaster, can be homemade or store-bought. Put the duck meat in the roaster with the sauerkraut, and mix. Add the sautéed onions to the meat mixture. Meanwhile, mix the dumplings up and drop by tablespoonfuls on top of the meat-onion mixture. Place roaster back in the oven and cook until the dumplings are done, about 20 to 30 minutes.

*John Carlson*

## Duck or Pheasant Soup

2 ducks or pheasants	2 T. uncooked rice, or 4 to 5 oz. thin noodles
1 1/2 tsp. salt	3 qt. water
2 carrots, chopped or shredded	2 onions, chopped
1 (10 oz.) pkg. frozen chopped broccoli	2 stalks celery with leaves, chopped
2 T. chicken bouillon granules, or 6 bouillon cubes	

Place duck or pheasant, onions, carrots and celery in large kettle; simmer in salted water to 1 to 2 hours, or until meat falls off the bones easily. Remove birds; take meat off the bone and chop coarsely. Add broccoli, meat, bouillon and rice. Simmer for 20 to 30 minutes. Yield: 8 servings.

Flavor of soup is better the second day. If desired, chill and reheat at serving time.

## Sweet and Sour Duck

5 lb. duck meat pieces	1/2 tsp. caraway seed
2 c. sauerkraut	2 T. butter
1 (6 oz.) can frozen orange juice concentrate	1/4 c. water

Melt butter in large heavy skillet. Add duck pieces and brown; top with sauerkraut. Combine orange juice, water and caraway seed; pour over sauerkraut. Cover; simmer about 1 1/4 hours, or until duck is tender.

## Braised Pheasant and Mushrooms

2 pheasants, cut in serving pieces	2 c. chicken bouillon, dissolved in 1 c. hot water
1/2 c. pancake mix	Juice from 1/2 lemon
1/2 c. butter	1 tsp. salt
2 c. sliced mushrooms	1 tsp. pepper
1 sm. onion, chopped	

Dredge pheasant pieces with pancake mix. Sauté meat in butter until brown; remove meat from skillet. Place mushrooms and onions in skillet with butter; sauté until brown. Put pheasant back in the skillet along with the bouillon, lemon juice and seasonings, and cover. Simmer for 1 hour, or until tender.

## Perfect Pheasant

2 pheasants, cut up  
 1/2 c. flour  
 1 tsp. salt  
 1 tsp. paprika  
 1/8 tsp. pepper  
 1/8 tsp. basil

1/4 c. butter  
 1 clove garlic, crushed  
 1/4 c. chopped black olives (opt.)  
 1/2 c. water  
 1/2 tsp. Worcestershire sauce  
 1/2 c. white cooking wine

Combine flour, salt, paprika, pepper and basil. Dredge pheasant pieces with seasoned flour. Melt butter in heavy skillet; add meat and brown all sides. Add garlic, olives, water and Worcestershire sauce. Cover and simmer for 45 minutes. Turn pheasant and add wine. Cover; simmer 45 more minutes. Add more water for extra sauce.

## Pheasant Strips

1 pheasant breast  
 Shorelander mix

Pepper  
 Oil

Clean and cut breast into 1-inch strips or smaller. Roll in Shorelander mix, season with pepper. In skillet, place some oil and heat. Add coated pheasant strips. Fry, browning on both sides until cooked through.

*Dee Fry*

## Roast Pheasant in Cream

2 pheasants  
 Salt, pepper, paprika & flour  
 1/2 c. butter  
 2 c. sour cream  
 2 T. lemon juice

1/2 lb. mushrooms, sliced  
 1 onion, finely chopped  
 1/2 c. celery, finely chopped  
 2 T. chopped pimentos

Split pheasants in half; sprinkle with spices. Dredge lightly with flour; brown in butter until golden brown. Place birds in small roasting pan. Add remaining ingredients to butter used for browning. Pour over pheasants. Cover; bake at 300° for 2 hours, or until tender. Yield: 4 servings.

A higher temperature may cause sour cream to curdle.

## Barbecued Pheasant

2 pheasant breasts	1/2 c. lemon juice
1/2 c. salad oil	2 tsp. oregano
3 cloves garlic, crushed	1 T. Dijon mustard

Combine all ingredients, except for the pheasant, in a saucepan. Heat until bubbly, stirring occasionally. Let cool to room temperature. Place the pheasant breast in a large plastic bag along with the saucepan ingredients. Marinate for 3 hours, or overnight, turning bag occasionally. Cook the birds on the grill, about medium heat. Baste the birds with the marinade while cooking.

*Dave Warweg*

## Sherried Dove

12 doves	1 c. sherry wine (dry preferred)
1/2 lg. onion, finely chopped	1/2 c. butter
1/2 c. celery (tops included), finely chopped	1 lg. carrot, thinly sliced
	Salt & pepper

Clean and pluck doves, leaving legs and wing bones attached. Wash well and blot dry. In large electric skillet, melt butter. Sauté onion, celery and carrots. Add doves and brown well. Lightly season with salt and pepper. When brown, add wine and simmer a full 1 1/2 hours. Add more wine if more moisture is needed. Yield: 4 to 6 servings.

*Claire H.*

## Fried Rabbit with Soppin' Gravy

2 c. buttermilk	1 tsp. salt
1 rabbit, cut into serving pieces	3/4 tsp. pepper
1 c. all-purpose flour	1 c. vegetable shortening

### GRAVY:

3 T. pan drippings	1 1/2 c. milk
1/4 c. flour	

Place rabbit pieces in large zipper-lock freezer bag. Cover with buttermilk and soak for at least 2 hours, preferably overnight. Dredge rabbit in flour seasoned with salt and pepper. Heat shortening over medium heat in a cast-iron skillet. Carefully place rabbit in skillet and brown on all sides. Lower heat and cook until done, turning once.

To make the gravy, drain all but 3 tablespoons shortening from skillet. Add flour, stirring to loosen brown bits. When brown and smooth, stir in milk and cook over low heat until thickened.

*George Coleman*

## Marinated Rabbit

1 rabbit, cut up  
16 oz. beer (your choice)  
1 garlic clove, minced  
1 bay leaf

1 onion, sliced  
1/4 c. flour, seasoned with salt & pepper, to taste  
1/4 c. cooking oil

Place the rabbit, beer, garlic, bay leaf and onion in glass-covered casserole dish or plastic bag to marinate for 24 hours. Remove rabbit from marinade and dry the rabbit pieces on paper towels. Place the flour mixed with salt and pepper in a plastic bag. Add the rabbit pieces to the flour bag and shake well to coat the rabbit pieces. Heat cooking oil in a heavy frying pan and brown the rabbit pieces on all sides. Add the marinade to the pan; cover and simmer for 1 1/2 hours, until the meat is tender. Thicken the sauce with flour and serve with the rabbit. Yield: 3 servings.

*Sylvia Bashline*

## Sour Rabbit Gravy

1 cleaned rabbit, cut up (may also use squirrel)  
Onion, to taste  
2 bay leaves  
Half & half

Vinegar, to taste  
Sugar  
Salt & pepper, to taste  
Flour

Cook rabbit in 5-quart pan with enough water to cover pieces along with onion and bay leaf. Slow simmer until tender. You may also cook the meat in a crock-pot. Remove rabbit from pan, reserving liquid and debone the meat, tearing the meat in bite-size pieces. With reserved liquid, thicken as much as needed. Add the rest of the ingredients. Mix the meat and the gravy together.

Serve with mashed potatoes, rice, biscuits, etc.

*Mary Blocker*

## French Onion Rabbit

1 rabbit, cleaned  
1 can French onion soup

1 can beef broth

Over campfire, cook rabbit until slightly brown. Put the browned rabbit in a crock-pot and cover it with the beef broth and soup. Cook on low for 4 to 6 hours.

*Mary Blocker*

## Venison Steak

Venison steaks

Garlic salt

Soak steaks in cold water sprinkled with garlic salt 5 to 6 hours. Keep refrigerated. Drain and repeat 4 to 6 hours. This process tenderizes the steaks. Fry or grill to desired doneness.

May add pepper, other seasonings, mushrooms.

*Melanie Henle*

## Blomme's Swiss Steak

Deer meat or round steak

2 c. flour

2 T. garlic pepper

1 med. onion, cut into rings

Button or portobello mushrooms

2 to 3 cans cream soup

Olive or peanut oil

If you use round steak, tenderize it first with a tenderizing hammer.

Mix flour and seasonings. Coat meat well with the flour mixture. Heat olive or peanut oil in a deep skillet. Brown meat on both sides. Drain oil. Put steaks back into the skillet on medium to low heat. Cut onion into rings and put over the steaks. Cut some button mushrooms or portobello mushrooms and put on top of the onion. Use your imagination for the next step. You can use about any kind of cream canned soup you like. It will take 2 to 3 cans; I have used cream of mushroom, asparagus and potato. You can mix and match if you would like. Pour soup, undiluted, over the meat, onions and mushrooms. Cook, covered, in the skillet for about 1 1/2 hours, give or take. Stir once in a while. You can also put this in a crock-pot once the meat is browned and cook for several hours.

*Jim Blomme*

## Marinated Venison Roast

5 lb. venison roast

8 gingersnaps (opt.)

### MARINADE:

2 c. water

1/2 tsp. pepper

3 onions, chopped

2 c. vinegar

1 bay leaf

2 T. oil or bacon drippings

1 T. salt

1/2 tsp. ground cloves

1 1/2 c. chopped celery

1/4 c. packed brown sugar

3 carrots, diced

Combine all ingredients for the marinade. Place roast in the marinade for 1 or 2 days in the refrigerator. Place marinated roast in the oven at 325° for 3 hours. Cool. Skim grease off top. Add gingersnaps to gravy, if desired.

*Karen T.*

## Deer Steak Wraps

Deer loin, cut 1" to 1 1/4" thick  
chunks

Bacon

Take deer loin and wrap it with bacon. Place them in a grill basket and cook on the grill or open campfire. Wraps are done when bacon is cooked crisp.

*John Carlson*

## Delicious Deer Loaf

1 lb. ground venison

1/2 lb. lean ground pork

1/2 c. crushed saltines

1 egg

1/3 c. ketchup + 1/4 c. chili sauce, or

1/2 c. ketchup

1 sm. onion, finely chopped

1 T. minced green pepper

1/8 tsp. prepared mustard

1/8 tsp. celery seed

1/8 tsp. garlic salt

2 tsp. Worcestershire sauce

1/8 tsp. crushed savory

Dash of salt

Dash of pepper

Dash of curry powder

Parmesan cheese

2 to 3 beef or chicken bouillon cubes

Preheat oven to 350°. Combine all ingredients, except for the Parmesan cheese and bouillon cubes. Add 1 cup water; mix well. Form into loaf and place in greased loaf pan. Sprinkle with cheese and bake for 1 1/2 to 2 hours.

For gravy, use drippings and add bouillon cubes.

## Deer Steak

Deer steak, any amount

1 can Campbell's beefy mushroom  
soup

Flour, enough to cover the meat

Seasoned salt

Milk

Preheat oven to 250°. Place deer steak in milk to soak. This will help take the wild taste out. Tenderize with meat pounder. Sprinkle with salt. Flour meat and brown on both sides in a frying pan. Place in a casserole dish and pour the soup over the meat. Bake for 3 hours.

*Ruth Dvorak*

## Venison Short Ribs

3 lb. venison short ribs  
1 qt. water  
1 lg. onion, chopped  
1/4 c. vinegar  
2 tsp. chili powder

1 T. salt  
1 tsp. paprika  
1/2 c. ketchup  
2 T. water  
3 T. bacon drippings

Soak ribs in the water and salt for several hours, or overnight. Wash ribs after soaking and parboil in pressure cooker at 10 pounds pressure for about 30 minutes. Remove and place in baking dish. Mix together remaining ingredients; pour over the ribs. Bake at 375° for approximately 1 hour, or until meat is tender and browned.

## Blomme's Fried Deer Steak

Deer steak, cut into sandwich-size,  
about 1 1/4" thick (may also use  
pork or tenderized round steak)

Egg  
Oil, for cooking

Cut deer steak into sandwich-size, about 1 1/4-inch thick. Pound with a tenderizing hammer. Pound to about 1/2-inch thick. Use my famous meat breading recipe found on page 23. Dip meat in beaten eggs, then into breading mix. Fry meat in hot oil. Do not fry but for maybe 1 minute.

They cook fast and deer meat will dry out. Cook one and check it out.

*Jim Blomme*

## Venison Meat Loaf

1 lb. ground venison  
1/2 lb. pork sausage  
1 onion, chopped  
1 grated carrot  
2 stalks celery, chopped  
Salt & pepper, to taste

1 egg  
2/3 c. bread crumbs  
1 garlic clove, mashed  
2 tsp. Worcestershire sauce  
1/2 chopped green pepper  
2 T. chopped parsley

### TOPPING:

1/2 c. water

1 1/2 c. tomatoes

Preheat oven to 325°. Mix all ingredients together in large bowl. Make into a loaf shape and place in a roasting pan. Mix the topping together and pour over the top of the meat loaf. Cover and bake for about 3 hours.

*Ruth Dvorak*

## Deer Butterfly Steaks

Deer steaks, butterfly-style  
Lawry's salt

Garlic salt  
Bacon strips

Wrap the bacon around each butterfly steak. Secure with a toothpick. Sprinkle on the seasonings. Place meat in a grill basket and place on the preheated grill. Cook until done to your meat preference.

*Chris Carlson*

## Salmon Loaf

2 c. salmon, drained, deboned, flaked  
1/2 c. minced green pepper  
1 can cream of mushroom soup

1 1/2 c. dry bread crumbs  
2 eggs, beaten

Combine ingredients and mix lightly. Pack in greased loaf pan. Bake at 350° for 1 hour.

*In Memory of Dolores Kilcoin*

## Battered Catfish

2 eggs, beaten  
12 lb. catfish steaks  
Salt & pepper, to taste

1 c. milk  
Cornmeal  
Shortening

Melt shortening in a deep heavy kettle. Combine eggs and milk. Season catfish with salt and pepper. Dip into milk mixture; roll in cornmeal. Drop into hot shortening. Fry until brown, turning once. Drain on paper towel. Serve hot. Yield: 12 servings.

*Bette E.*

## Tuna Loaf

1 (6 1/2 oz.) can tuna  
1 can cream of mushroom soup  
1 soup can milk  
1 (3 oz.) can chow mein noodles

1 c. chopped celery  
1/4 c. chopped onion  
1/2 c. broken cashews  
2 tsp. Worcestershire sauce

Mix cream of mushroom soup and milk together. Mix remaining ingredients with soup. Pour into greased casserole dish. Bake at 350° for 30 minutes. It needs to cool a little before serving as it is sort of soupy when hot. Yield: 6 servings.

*In Memory of Patty Crabtree*

## White Fish

1 lb. white fish, cut in sm. pieces  
2 T. butter  
1/4 c. flour

1 tsp. paprika  
1 (10 oz.) pkg. frozen chopped  
spinach, cooked & well drained

### WHITE SAUCE:

2 T. butter  
1/4 tsp. salt  
1/2 c. grated Parmesan cheese

2 T. flour  
1 c. milk

Melt butter in small saucepan; stir in flour and slowly add milk. Cook until thickened and add salt. Stir in Parmesan cheese.

Next, line a greased casserole dish with fish. Put spinach in center. Pour sauce over fish and spinach. Bake at 350° for 30 minutes.

*M. Hankinson*

## Broiled Halibut

4 (4 to 6 oz.) halibut steaks  
2 T. lemon juice  
Lemon wedges

2 T. butter, melted  
Fresh dill or parsley sprigs (opt.)

Place halibut steaks on lightly-greased broiler pan. Brush with melted butter. Drizzle with lemon juice. Broil fish 4 to 6 inches from heat. Allow 10 minutes per inch of thickness (measured at thickest part of fish), or until fish flakes when tested with a fork. Garnish with dill or parsley and additional lemon wedges. Yield: 4 servings.

*Carolyn Whitlock*

## Cheesy Crab Ricotta

1 (15 oz.) box ricotta shells  
2 c. shredded Mozzarella cheese  
2 c. shredded Cheddar cheese  
1/2 c. Parmesan cheese  
2 eggs, beaten  
1/2 tsp. onion powder  
1/2 tsp. garlic powder

1/2 tsp. dill weed  
1/4 c. parsley flakes  
1 pkg. crabmeat  
1 can cream of mushroom soup  
1 can clam chowder  
1 can milk

Mix together the cheeses, eggs and spices. Stuff the ricotta shells with the mixture. Mix soups and milk. Pour half the liquid mix in a 9x13-inch pan. Add stuffed pasta. Pour the rest of the soup mixture over the pasta. Cover with heavy aluminum foil. Bake at 350° for 45 to 60 minutes. Let stand 15 minutes before eating.

*Peggy Hoffa*

## Potato-Clam Scallop

3 T. butter	1/4 tsp. pepper
2 T. flour	8 med. potatoes, sliced thin
3 c. milk	2 T. chopped onion
2 1/2 tsp. salt	1 (7 oz.) can minced clams, drained

Melt butter; stir in flour and cook until smooth and bubbly. Remove from heat; add milk (you can substitute clam juice for equal amounts of milk), 1 1/2 teaspoons salt and pepper. Boil 1 minute. Arrange half of the potatoes in bottom of 2-quart casserole dish. Sprinkle with 1/2 teaspoon of salt and half of onions, clams and sauce. Repeat for top layer. Bake, uncovered, in oven at 350° for 50 to 55 minutes. Yield: 8 servings.

*R.M. Turner*

## Catfish Parmesan

3/4 c. dry bread crumbs	6 fresh or frozen catfish fillets
3 T. Parmesan cheese	1/8 tsp. pepper
2 T. chopped parsley	1/8 tsp. dried oregano
1/2 tsp. salt	1/8 tsp. basil
1/4 tsp. paprika	1/2 c. melted margarine

In small bowl, combine the bread crumbs, cheese, parsley and seasonings. Dip catfish in butter, then in crumb mixture. Arrange on a greased 9x13-inch baking dish and bake, uncovered, at 375° for 20 to 25 minutes, or until fish flakes easily with a fork. Yield: 6 servings.

## Fish Cakes

1 lb. cooked flaked white fish, cod or haddock	1 1/2 tsp. dry mustard
1 1/2 c. soft bread crumbs	1 tsp. parsley flakes
3 eggs, beaten	3/4 tsp. salt
2 to 4 T. water	1 1/2 c. Italian-seasoned bread crumbs
1 med. onion, chopped	2 T. oil
2 T. mayonnaise	

In a bowl, combine the fish flakes, soft bread crumbs, egg, water, onion, mayonnaise, dry mustard, salt and parsley; mix well. Shape into 12 patties, adding additional water, if needed. Coat with the Italian bread crumbs. In large skillet, cook the patties in oil for 4 to 5 minutes on each side, or until lightly browned. Yield: 4 to 6 servings.

*Madeline W.*

## Salmon Patties

- |  |                         |
|--|-------------------------|
| 1 can salmon, use the juice & remove bones | 1/4 c. chopped onion    |
| 2 eggs                                     | 1 c. cracker crumbs     |
|  | Salt & pepper, to taste |

Combine salmon, eggs, onion and cracker crumbs together. Make into patties and brown in a skillet.

*Rene Thompson*

## Tuna-Noodle Casserole

- |   |                              |
|---|------------------------------|
| 1 (6 1/2 oz.) can tuna                  | 1 can cream of mushroom soup |
| 1 (5 oz.) pkg. cooked & drained noodles | 3/4 c. milk                  |

Preheat oven to 350°. Grease a casserole dish and set aside. In the casserole dish, mix the tuna to the cooked and drained noodles. In small bowl, combine the soup and the milk. Add the milk mixture to the noodle mixture. Combine well in the casserole dish. Top with buttered crumbs. Bake for 30 minutes.

*Ruth Dvorak*

## Tuna Crunch Casserole

- |                              |                          |
|------------------------------|--------------------------|
| 3 c. cooked noodles          | 1 can tuna, drained      |
| 1/2 tsp. salt                | 1 c. chopped celery      |
| 1/2 c. mayonnaise            | 1/2 c. milk              |
| 1 can cream of mushroom soup | 3 slices American cheese |

Combine noodles, tuna, salt, celery and mayonnaise. Blend milk and soup together in a saucepan; heat through. Add cheese and stir until the cheese has melted. Add to noodle mixture. Turn into a 2-quart casserole and bake, uncovered, at 425° for 20 minutes.

## Smoked Grilled Fish

- |                      |                  |
|----------------------|------------------|
| 6 to 8 fish fillets  | 1/2 stick butter |
| 1 med. onion, sliced | 1 lemon          |
| Creole seasoning     |                  |

Wash fish thoroughly. Line bottom of pie tin with half of onion slices. Season fish to taste with Creole seasoning. Layer fish; top with remaining onion slices and butter. Squeeze the lemon over fish. Allow coals to burn down. Cook fish for 30 minutes.

*Trey Fontaine*

## Tuna Loaf

2 (7 oz.) cans tuna, drained  
1 can cream of celery soup  
2 tsp. minced onion

1 1/2 c. cracker crumbs  
2 eggs, lightly beaten

Mix all ingredients together. Place in a greased casserole dish and bake at 350° for 1 hour.

*In Memory of Dolores Kilcoin*

## Sandwiches

### Ultimate Grilled Cheese Sandwiches

1 ctn. cream cheese  
1/2 c. mayonnaise  
1 1/2 c. finely-shredded Cheddar-  
Colby Jack cheese

1 tsp. garlic salt  
Chopped green onions  
French bread

Mix together the cream cheese, mayonnaise and shredded cheese in a bowl. Add garlic salt and a tablespoon of chopped green onions. Slice French bread into 1-inch slices and butter both sides. Spread mixture between 2 slices of bread and grill on your stove-top until the cheese is melted and outside is toasted.

*Lisa Jarrett*

### Cook-Out Hamburgers

1 1/2 lb. hamburger  
1 tsp. salt  
1/2 tsp. onion flakes  
1 T. Worcestershire sauce  
1/2 c. shredded Cheddar cheese

1 (3 oz.) can mushrooms, drained  
Dash of pepper  
1 egg  
2 T. catsup  
Bacon strips

Mix all ingredients together, except bacon. Mix well. Make into patties. Wrap bacon around each hamburger patty. Ready to place on the grill.

*Mary Ellen Blomme*

## Italian Submarine

1 loaf uncut Italian bread  
 1/4 lb. deli-sliced salami  
 1 lg. tomato, sliced  
 Shredded Parmesan cheese

1/2 lb. deli-sliced ham  
 5 slices Provolone cheese  
 Dried oregano  
 Extra-virgin olive oil

Cut the bread in half lengthwise and hollow it out until there is about 1/4-inch shell remaining. Set the removed bread aside for another use or discard it. On each cut side, sprinkle each half liberally with the olive oil, Parmesan cheese and oregano. On the bottom half, layer the tomato, ham, Provolone cheese, and top with the salami. Cover with the top half of the bread, slice and serve.

*Sarah Purk*

## Speedy Steak Sandwiches

4 slices French bread, 3/4" thick  
 Prepared mustard  
 1/4 c. milk  
 1 T. steak sauce  
 1/4 tsp. pepper

Soft margarine  
 1/2 lb. uncooked hamburger  
 1 T. minced onion  
 1/2 tsp. garlic salt

In a broiler, toast one side of the bread. Spread untoasted sides with margarine and mustard. In a small bowl, combine remaining ingredients. Spread evenly over buttered-side of bread. Broil 6 inches from the heat for 5 to 7 minutes, or until beef reaches desired doneness. Yield: 2 servings.

## Mom's Sloppy Joes

1 lb. hamburger or ground deer meat      1 can chicken gumbo soup

Cook and drain hamburger or deer meat. Add 1 can chicken gumbo soup and heat through. You may need to add a little water to pan to keep it from sticking to the pan.

This is a quick and easy meal.

*Jim Blomme*

## Hot Turkey Bunwiches

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 1/2 c. chopped turkey           | 2 hard-cooked eggs, chopped |
| 1/3 c. chopped onion              | 1/2 c. chopped celery       |
| 1/2 c. cubed sharp Cheddar cheese | 1/2 c. mayonnaise           |
| 1/8 tsp. salt                     | 1/8 tsp. pepper             |
| 4 tsp. butter, soft               | 4 sandwich buns             |

In large bowl, combine all ingredients, but the butter. Spread the butter over cut-sides of each bun. Spread about 2/3 cup turkey salad over each bun bottom. Replace tops. Wrap individually in foil. Place on a baking sheet. Bake at 375° for 15 to 20 minutes, or until cheese is melted. Yield: 4 servings.

*Debbi Murty*

## Turkey Dressing Sandwiches

- |                            |                                       |
|----------------------------|---------------------------------------|
| 24 c. cooked turkey, cubed | 1 lb. butter, melted                  |
| 4 c. chopped onion         | 1 bunch celery, diced                 |
| 1 gal. milk, or less       | 1 lb. pork sausage, cooked & crumbled |
| 5 to 6 lb. dry bread cubes | 6 chicken bouillon cubes, dissolved   |
| 6 eggs, beaten             | 1 1/2 tsp. sage                       |
| 1 tsp. salt                |                                       |
| 1 tsp. pepper              |                                       |

Mix all together in large electric roaster until everything is moistened. Cook in the electric roaster at 300° until done.

Serve on buns.

*Jamie Kupka*

## Chili Dogs

- |   |                               |
|---|-------------------------------|
| 5 lb. hamburger, cooked & drained                         | 2 1/2 tsp. crushed red pepper |
| 1 1/2 c. sloppy Joe mix, or<br>6 or 7 (1.25 oz.) pkg. mix | 1 c. chopped onion            |
| 3 T. brown sugar  | 3 T. vinegar                  |
| 6 1/4 c. water  | 30 oz. tomato paste           |

After cooking the hamburger, mix all ingredients together. Serve over cooked hot dogs.

This is from the Blue and Gold Restaurant in Belle Plaine.

*Mary Ellen Blomme*

## Pizza Burgers

2 lb. hamburger	1/2 c. chopped onions
1 can mushrooms, drained	1 jar pizza sauce
Shredded Mozzarella cheese	Hamburger buns

Cook and drain hamburger. Add onions, mushrooms and pizza sauce. Heat together.

Take a package of buns, butter each inside. Place on a pan and broil until browned. Place hamburger mixture on top of browned bun, add Mozzarella cheese on top and broil until cheese is melted.

*Janet Mannatt*

## Chicken Salad Surprise

4 c. diced cooked chicken	1 c. seedless green grapes
4 hard-boiled eggs, diced	3/4 c. slivered almonds
1 c. diced celery	1 tsp. lemon juice
3/4 c. Miracle Whip	Salt & pepper, to taste

Combine the chicken, eggs, celery and Miracle Whip. Add grapes, almonds, lemon juice, salt and pepper.

Garnish as desired with tomato wedges, grapefruit or avocado sections.

*In Memory of Leah Jack*

## Chicken Cheese Melt

1 (10 oz.) can white & dark chunk chicken, drained	Dash of onion powder
1 c. shredded Cheddar cheese	1/2 c. celery, sliced
2 green onions, chopped	1/2 c. mayonnaise
2 T. red bell pepper, diced	1/2 tsp. prepared mustard
Dash of garlic powder	3 English muffins, split

Combine all ingredients and spoon onto toasted English muffin halves. Bake at 375° for 10 minutes. Yield: 6 servings.

*Dino Murty*

## Beef 'n' Cheese Wraps

- |   |  |
|---|--|
| 4 (10") flour tortillas                             | 1 c. shredded Monterey Jack cheese                               |
| 1 c. shredded carrots                               | 1 lb. thinly-sliced cooked roast beef<br>(Carl Buddig lunchmeat) |
| 1 (8 oz.) ctn. onion & chive cream<br>cheese spread | Leaf lettuce   |

Spread one side of each tortilla with cream cheese. Top a layer each: carrots, cheese, beef and lettuce. Roll up tightly and wrap in plastic wrap. Refrigerate for at least 30 minutes. Cut in half or into 1-inch slices. Yield: 4 servings.

We just eat them as soon as we make them.

*Melissa Emmette*

## Cheese Sandwich Filling

- |                       |                            |
|-----------------------|----------------------------|
| 2 lb. Velveeta cheese | 6 hard-boiled eggs, ground |
| 1 c. pickle relish    | 1 jar pimentos             |
| Salad dressing        |                            |

Mix all ingredients together. Add enough salad dressing to make it spread good. This is enough for 2 1/2 loaves of bread.

*Ruth Dvorak*

# Soups

## Bunkhouse Beans

- |                         |   |
|-------------------------|---|
| 3 c. dried pinto beans  | 1/4 tsp. ground cayenne pepper  |
| 9 c. water              | 1/2 tsp. leaf thyme   |
| 1 T. dried minced onion | 9 whole black peppercorns   |
| 1/2 tsp. minced garlic  | 1 lg. ham hock or 3 sm. hocks, or<br>1 ham bone from a picnic ham<br>(smoked) |
| 1 tsp. ground coriander |   |
| 1 tsp. ground cumin     |   |

Do not use salt with this recipe. Pick over beans the night before cooking. Wash beans well.

In 5-quart stockpot, add all ingredients and bring to a boil. Pour immediately into a large crock-pot and add 2 cups very hot water. Set on low for 6 to 8 hours and come home to a delicious dinner.

Serve with a tossed salad and bread.

*Helen A.*

## Cheese-Vegetable Soup

- |                                  |                   |
|----------------------------------|-------------------|
| 2 cans cream of celery soup      | 2 c. milk         |
| 2 c. cubed Velveeta cheese       | 1 T. minced onion |
| 1 pkg. California mix vegetables |                   |

In crock-pot on low, put cream of celery soup, milk, Velveeta and onion. Cook the package of vegetables according to directions in either the microwave or stove-top method. Some of the chunks of vegetables are too big, so I cut them up after I've cooked them. Add vegetables to soup when cheese is melted. Stir a lot when heating through.

If you want thicker soup, add more cheese. For thinner soup, add more milk. You can also vary this recipe with other vegetables and other soups such as cream of potato or chicken.

*Melissa Emmette*

## Mr. Dell's Cheesy Potato Soup

- |  |                                |
|--|--------------------------------|
| 1 (4 lb.) pkg. Mr. Dell's country-chunk potatoes | 2 lg. carrots, sliced          |
| 1 lb. bacon, cooked & crumbled                   | 2 med. onions, chopped         |
| 3 stalks celery, chopped                         | 1 1/2 gal. milk or half & half |
| 2 lb. Velveeta cheese, cubed                     | 1 1/2 T. salt                  |
| 1 1/2 T. white pepper                            | 1 bunch parsley                |

Boil or steam carrots 8 to 10 minutes. Boil potatoes 5 minutes; drain. Sauté onions and celery. Combine potatoes, onions and carrots. Add bacon crumbles, milk, salt and pepper. Slowly add cubed cheese while stirring. Simmer 30 minutes. Do not boil. Garnish with parsley. Yield: 25 (10-ounce) servings.

*Mary Ellen Blomme*

## White Chili

2 lg. cans chunk chicken breast	Sour cream, shredded Cheddar cheese (opt.)
1 tsp. olive oil	1 1/2 tsp. ground cumin
1 lg. onion, chopped coarsely	1 tsp. white pepper
2 cloves garlic, minced	1/8 tsp. ground cayenne pepper
1 (15 oz.) can Great Northern white beans	1 (14.5 oz.) can chicken broth
1 (19 oz.) can cannellini beans	2 T. cornstarch
1 (4.5 oz.) can chopped green chilies	2 T. water

Heat oil over medium heat in 4 1/2-quart Dutch oven. Add onion and stir. Add chicken and garlic; stir occasionally. Meanwhile, drain and rinse both cans of beans and drain the green chilies. Add the green chilies to the pot with the cumin, white pepper and cayenne pepper. Raise heat to high and add the chicken broth and rinsed beans. Cover and bring to a boil. Meanwhile, combine the cornstarch and water in a small lidded container. Shake well to remove lumps. Add the cornstarch mix slowly to the pot, stirring constantly. Continue to boil until it reaches desired thickness. Remove from heat; garnish with cheese and sour cream, if desired. Yield: 4 servings.

*Sarah Purk*

## French Onion Soup

1 stick butter	3 lg. yellow onions, sliced
1 c. dry white wine	3 cans beef broth
1 tsp. Worcestershire sauce	1/2 tsp. salt
Few sprigs fresh thyme, chopped	4 slices French bread, toasted
1 c. shredded Swiss cheese	

Melt butter in large saucepan. Add onions and cook for 20 minutes, or until onions are soft and have turned light brown. Stir in wine. Cook until it reduces slightly and then add beef broth, Worcestershire sauce, salt and thyme. (You can also place it in a slow cooker at this point to cook the rest of the day.) Top toasted French bread with Swiss cheese and place under broiler. Ladle the soup into bowls and top with the bread.

*Lisa Jarrett*

## Versatile Potato Soup

4 c. potatoes, peeled & cut into 1/2" cubes	1/2 tsp. ground thyme
1 med. onion, peeled & chopped	3 c. water
1 1/2 tsp. salt	1 T. flour
1/8 tsp. pepper	1 c. milk

In large pot, combine the potatoes, water, salt, pepper and thyme. Bring to a boil and simmer for 15 minutes. After the potatoes are tender, drain, but save the water. Place the potatoes in a bowl and set aside. Place the chopped onion in the pot that you used to boil the potatoes in and just enough of the reserved water to cover. Cook over medium-high until the onions are tender. Add the flour, stirring briskly. Take half of the cubed cooked potatoes and place them back in the pot. The other half, mash them in the bowl. Stir in the pot the remaining reserved water, mashed potatoes and the milk. Cook until heated through. Adjust seasonings to taste.

You could also add chopped cooked ham, shredded Cheddar cheese or cooked and crumbled bacon.

*Sarah Purk*

## Gazpacho

3 med. beefsteak tomatoes, cored & cut into 1/4" cubes	1 tsp. salt
1 med. red bell pepper, cored, seeded & cut into 1/4" cubes	1/3 c. sherry vinegar or apple cider vinegar
1 med. cucumber, seeded & cut into 1/4" cubes	1 tsp. hot sauce
1/2 sm. sweet onion, peeled & minced	1 tsp. pepper
2 med. garlic cloves, peeled & minced	5 c. tomato juice
	8 cubes ice
	Extra-virgin olive oil & croutons for serving (opt.)

Combine tomatoes and their juices, bell pepper, cucumber, onion, garlic, salt, pepper and vinegar in large nonmetal bowl. Let stand for 5 minutes, or until vegetables begin to release their juices. Stir in tomato juice, hot sauce and ice cubes. Cover tightly and refrigerate to blend flavors, at least 4 hours. Adjust seasonings.

Serve cold with a drizzle of olive oil and croutons, if desired. Yield: 8 to 10 servings.

*Sarah Purk*

## Chilled Cucumber and Tomato Soup

3 cucumbers, peeled & coarsely  
chopped  
1/2 c. green onion, chopped  
1 c. tomato juice (or V8)  
3 T. cider vinegar

Salt & pepper, to taste  
1/4 c. parsley  
2 cloves garlic, minced  
1 c. chicken broth  
2 c. sour cream

Put the cucumbers, parsley, green onions, garlic, tomato juice, chicken broth and vinegar into a food processor and blend well. Pour into large bowl; add sour cream, salt and pepper to taste. Mix well. Best if chilled slightly. Yield: 4 servings.

*Deb Hartzel*

## 10-Minute Tomato Soup

2 c. crushed canned tomatoes  
2 c. milk

1/2 tsp. baking soda  
2 T. butter

In large heavy saucepan, heat tomatoes until boiling. Remove from heat. Add remaining ingredients. Return to heat and cook on medium heat until butter is melted and soup is heated through. Yield: 3 to 4 servings (1-quart).

*Mary Ellen Blomme*

## Autumn Chowder

2 strips bacon, diced & cooked  
1 med. red potato, diced  
1/2 c. water  
3/4 tsp. chicken bouillon granules  
1/8 tsp. pepper  
2 T. cold water

1/4 c. chopped onion  
1 sm. carrot, thinly sliced  
1 c. milk  
2/3 c. frozen corn  
2 1/2 tsp. flour  
3/4 c. shredded Cheddar cheese

After cooking bacon, reserve 1 teaspoon of the drippings. Sauté onion in the bacon drippings until tender. In a saucepan, add the onion, potato, carrot, water and bouillon; bring to a boil. Reduce heat; cover and simmer for 15 to 20 minutes, or until vegetables are almost tender. Stir in milk, corn and pepper. Cook 5 minutes longer. Combine the flour and cold water until smooth; gradually whisk into the soup. Bring to a boil and cook and stir for 1 to 2 minutes, or until thickened. Remove from the heat; stir in cheese until melted. Sprinkle with bacon. Yield: 2 servings.

*Sheena H.*

## Italian Wedding Soup

3 qt. or 3 tall cans chicken broth	1 lb. ground beef
2 c. sliced carrots	3/4 c. bread crumbs (1 slice)
1 c. sliced onions	1 egg
1 pkg. frozen chopped spinach	1 T. parsley flakes
1 T. Italian seasoning	1 T. garlic powder
1 bay leaf	1 T. salt
1 c. Acini de Pepe (pasta)	1 T. pepper

In large heavy saucepan, put in chicken broth. When it comes to a boil, add the carrots and onions. After a while, add the spinach, bay leaf and seasoning. In large bowl, mix the ground beef, egg, bread crumbs and seasonings. Make tiny meat balls and drop gently into boiling chicken broth mixture. When meat balls are cooked, add the pasta. Stir occasionally so it doesn't stick. Keep soup boiling until pasta is tender. Yield: 1 gallon of soup.

Soup freezes well so you can make ahead of time. This fits fine in a small crock-pot.

*Mary Ellen Blomme,  
From Jeane Malcolm*

## Cheese Tortellini Soup

1 1/2 qt. chicken broth	1 can Italian diced tomatoes
1 can white beans, rinsed	1/2 bag cheese tortellini
1 1/2 tsp. basil	2 T. apple cider vinegar

Bring to a boil the chicken broth, white beans and Italian tomatoes. Add the cheese tortellini, basil and vinegar. Simmer 5 minutes.

*Sherry Clairmore*

## Potato, Leek and Cheese Soup

- |  |  |
|--|--|
| 1 T. canola oil  | 1/2 tsp. dry mustard                   |
| 3 med. leeks, thinly sliced (white & green parts only) | 1/2 tsp. pepper                        |
| 1 lb. russet potatoes, peeled & cubed                  | 1 1/2 c. shredded Cheddar cheese       |
| 2 cans chicken broth                                   | Chives or chopped parsley, for garnish |
| 1/3 c. half & half                                     |  |

Heat oil in a saucepan; add leeks. Cook 3 to 5 minutes, stirring frequently. Add potato cubes, chicken broth, half & half, mustard and pepper. Bring to a boil; reduce heat to simmer; cook 15 minutes, or until potatoes are tender. Add cheese and stir until melted. Transfer soup in small batches to a blender and blend until smooth. Keep soup warm until ready to serve. Garnish with the chives and parsley. Yield: 6 servings.

*Arlen G.*

## Creamy Pumpkin Soup

- |   |                        |
|---|------------------------|
| 3 slices bacon, diced, cooked & drained | 2 c. half & half       |
| 1 lg. onion, chopped                    | 1 (16 oz.) can pumpkin |
| 1 lg. carrot, shredded                  | 1/2 tsp. salt          |
| 1 (13 oz.) can chicken broth            | 1/4 tsp. white pepper  |
|   | 1/4 c. sour cream      |

After cooking bacon, reserve the drippings to cook the onion and carrots in. Cook them for 4 minutes, stirring occasionally. Add broth and simmer, uncovered, for 10 minutes. Transfer to a food processor and process until smooth. Return to saucepan; stir in half & half, pumpkin, salt and pepper. Bring to a simmer, but do not boil. Transfer to soup bowls and top with sour cream and crumbled bacon.

*Esther G.*

## No-Fuss Potato Soup

- |  |                                  |
|--|----------------------------------|
| 6 c. cubed, peeled potatoes, about 6 nice-sized ones | 4 tsp. chicken bouillon granules |
| 5 c. water   | 2 tsp. salt                      |
| 2 c. chopped onion                                   | 1/4 tsp. pepper                  |
| 2/3 c. chopped celery                                | 1/4 c. butter                    |
| 2/3 c. thinly-sliced carrots                         | 1 (12 oz.) can evaporated milk   |
|  | 3 T. fresh chopped parsley       |

In large crock-pot, combine the potatoes, water, onion, celery, carrots, bouillon, salt, pepper and butter. Mix well; cover and cook on high for 7 hours, or until vegetables are tender. Add milk and parsley. Mix well and cook on low for 30 to 60 minutes more.

**Note:** My addition to this recipe was bacon and rivels. Cook and crumble 6 or more slices of bacon and add to the soup.

### RIVELS:

- |                            |            |
|----------------------------|------------|
| 1 lg. egg, slightly beaten | 1 c. flour |
|----------------------------|------------|

Mix well until crumbly and add to 2 (14-ounce) cans of chicken broth that has been brought to a boil. Add a little at a time, stirring while adding so rivels don't pack together. Cook until done and add to potato soup. Mix well.

*Mary Ellen Blomme*

*Gather the crumbs of happiness and they  
will make you a loaf of contentment.*

## No-Fuss Potato Soup for an Electric Roaster

24 c. cubed, peeled potatoes	4 tsp. salt
20 c. water	1 tsp. pepper
8 c. chopped onion	2 sticks butter
2 1/2 c. chopped celery	4 (12 oz.) cans evaporated milk
2 1/2 c. thinly-sliced carrots	12 T. fresh chopped parsley
8 tsp. chicken bouillon granules	

In an electric roaster, combine the potatoes, water, onion, celery, carrots, bouillon, salt, pepper and butter. Mix well, cover and cook on high (450°) for 2 1/2 to 3 hours, or until vegetables are tender. Add milk and parsley. Mix well and cook 30 to 60 minutes more.

**Note:** My addition to this recipe was bacon and rivels. Cook and crumble 12 or more slices of bacon and add to the soup.

### RIVELS:

4 lg. eggs, slightly beaten	4 c. flour
-----------------------------	------------

Mix well until crumbly and add to 2 (14-ounce) cans of chicken broth that has been brought to a boil. Add a little at a time, stirring while adding so rivels don't pack together. Cook until done and add to potato soup. Mix well.

*Mary Ellen Blomme*

## Easy Broccoli Cheese Soup

2 cans cheesy broccoli soup	2 (8 oz.) jars Cheez Whiz
4 qt. frozen broccoli	

Mix all ingredients together in large crock-pot. Cook until completely heated through. You may need to add a little water for desired consistency.

*John Carlson*

## Green Bean Soup

1 lb. fresh green beans  
4 to 6 potatoes, peeled & diced  
Water, to cover vegetables  
1/2 lb. bacon, diced  
1 to 2 onions, chopped

1 clove chopped garlic  
1/2 c. flour  
1 pt. sour cream  
Salt & pepper, to taste

Cut beans into bite-size pieces. Cover beans and potatoes with water. Cook until vegetables are tender. Do not drain. In a skillet, cook bacon, then add to the pan the onions and garlic. Cook until clear. Sprinkle flour over bacon until grease is absorbed in the flour. Add to the cooked vegetables, stirring and blending well. Add sour cream and blend into the whole mixture. Salt and pepper to taste.

Serve hot.

## Hamburger-Vegetable Soup

1 lb. hamburger, cooked & drained  
1 c. chopped onion  
1 c. diced potatoes  
1 c. sliced carrots  
1 c. chopped cabbage  
4 c. (two 1 lb.) cans tomatoes

1/4 c. Minute Rice  
3 c. water (may need more)  
1 tsp. salt  
1/4 tsp. basil  
1/4 tsp. thyme  
1 bay leaf

Add all ingredients together in a Dutch oven. Bring it to a boil. Cover and simmer for 1 hour, or until vegetables are done.

*Evelyn Carlson*

## Taco Soup

2 lb. hamburger  
1 med. onion, finely chopped  
1 (28 oz.) can diced tomatoes  
1 (15 oz.) can tomato sauce  
1 c. water  
1 (15 oz.) can pinto beans, rinsed

1 (15 oz.) can whole kernel corn,  
drained  
1 pkg. dry taco seasoning  
Shredded Cheddar cheese  
Chopped tomato  
Corn chips

In Dutch oven, brown the hamburger with the onion; drain. Add the tomatoes, tomato sauce, water, beans, corn and taco seasoning. Bring to a boil. Reduce heat and simmer for 5 minutes. If desired, top each serving with the Cheddar cheese and tomato. Serve with corn chips. Yield: 10 servings.

## Chili Bread Bowl

- |                               |   |
|-------------------------------|---|
| 1 lg. round bread loaf        | 1 T. chili powder                           |
| 1 med. jalapeño pepper, diced | 1 (14 oz.) can diced tomatoes               |
| 1 lb. hamburger               | 1 (7 oz.) can whole kernel corn,<br>drained |
| 1 sm. can tomato paste        | 1 (8 oz.) can red kidney beans, rinsed      |
| 2 med. onions, chopped        |   |
| 1 med. green pepper, chopped  |   |

Using a serrated knife, slice off about 1-inch from the top of the bread. Carve out a bowl from within the bread, leaving about 1-inch in sides.

In a skillet, cook the hamburger, onion, green pepper and jalapeño. Drain and add the chili powder. Add the tomatoes with the liquid and tomato paste, and bring to a boil. Reduce heat to low and simmer for 25 minutes. Add beans and corn. Cook another 5 minutes. Place the chili in the bread bowl and serve. Yield: 4 servings.

You can also use your favorite chili recipe.

## Vegetable Beef Stew

- |                                     |                          |
|-------------------------------------|--------------------------|
| 1 to 2 lb. leftover roast, shredded | 4 qt. water              |
| 4 c. peeled, diced potatoes         | 1 beef bouillon cube     |
| 2 c. diced carrots                  | 1/2 c. hot water         |
| 1 1/2 c. diced celery               | 1 qt. beef broth         |
| 1 1/2 c. peeled, diced onion        | 1 tsp. pepper            |
| 1 can green beans, drained          | 1 1/2 tsp. garlic powder |
| 1 tsp. Italian seasoning            | 1/2 tsp. cayenne pepper  |
| 2 c. diced tomatoes                 |                          |

Combine potatoes, carrots, celery, onion, green beans and 4 quarts of water in a very large pot. Put the bouillon cube in the 1/2 cup hot water, and dissolve. Add the dissolved cube, beef broth and any reserved meat juices from the cooking of the roast. Add the seasonings and boil until the vegetables are tender, about 30 minutes. Reduce heat to low and add tomatoes and shredded beef. Simmer for 30 to 45 minutes, until flavors blend. Yield: 2 1/2 gallons.

Freezes well.

*Sarah Purk*

## Mexican Pork Stew

- |   |   |
|---|---|
| 2 lb. pork roast, cut into 1" squares             | 2 T. flour (to make paste for thickening) |
| 1 (10 oz.) can Ro-Tel tomatoes with green chilies | 1 (7 oz.) can water                       |
| 1 (14 oz.) can stewed tomatoes, sliced style      | 1 red onion, chopped                      |
| 1 (7 oz.) can diced green chilies                 | 2 to 3 cloves garlic, minced              |
|   | Salt & pepper, to taste                   |

In large Dutch oven, brown meat in cooking oil. Add onion and garlic. Cook until tender. Mix flour and water to make a paste and stir in meat mixture. Add salt and pepper and the rest of the ingredients. Stir and simmer for 1 1/2 hours.

May serve with or over rice.

*Chari*

## Venison Vegetable Soup

- |   |   |
|---|---|
| 3/4 lb. venison, cubed                  | 2 (14 1/2 oz.) cans diced tomatoes, undrained |
| 1 T. oil                                | 1 T. sugar                                    |
| 1 c. diced onion                        | 2 tsp. beef bouillon granules                 |
| 2 c. cubed potatoes                     | 1 tsp. salt                                   |
| 1 (16 oz.) pkg. frozen mixed vegetables | 1/2 tsp. garlic powder                        |
| 2 c. water                              | 1/4 tsp. Tabasco sauce                        |
|   | 1/2 tsp. pepper                               |

Brown meat in oil. Add onion; cover and simmer 10 minutes, until onion is tender. Add remaining ingredients. Cover and simmer for 1 hour, or until meat is tender.

*Mary Blocker*

## Beef Stew

- |   |                               |
|---|-------------------------------|
| 2 lb. stew meat                           | 1/2 tsp. dried thyme, crushed |
| 1 (46 oz.) can vegetable tomato juice     | 3 c. cubed potatoes (1 lb.)   |
| 1 1/2 tsp. instant beef bouillon granules | 2 c. sliced carrots (4 med.)  |
| 1 tsp. dried basil, crushed               | 1 c. sliced celery (2 stalks) |
| 2 cloves garlic, minced                   | 1 med. onion, cut up          |

In large Dutch oven, spray the cold pan with nonstick coating (Pam). Preheat over medium heat. Add the stew meat and brown the meat on all sides. Stir in the vegetable juice, bouillon granules, basil, garlic and thyme. Bring the meat mixture to boiling, reduce heat. Cover and simmer for 1 hour. Stir in potatoes, carrots, celery and onion. Return to boiling; reduce heat. Cover and simmer for 45 minutes more, or until the vegetables and meat are tender.

If you want more vegetables in your stew, you can add a can of drained peas, drained green beans and drained corn. I have also used this recipe with deer meat. You cannot taste the difference in the meat as the vegetable juice tenderizes the meat (it even fooled the kids).

*Beth Groenenboom*

## Hopi Corn Stew

- |   |                               |
|---|-------------------------------|
| 1 c. roast beef or ground beef, chopped | 1 c. zucchini, cut into cubes |
| 1 T. shortening                         | 2 c. + 2 T. water             |
| 2 c. fresh corn, cut from the cob       | 2 T. cornmeal                 |
|   | Salt & pepper, to taste       |

Brown meat in shortening; salt and pepper to taste. Add zucchini, corn and 2 cups water; simmer about 30 minutes, or until vegetables are almost tender. Stir cornmeal and 2 tablespoons water into a cup to make a paste. Stir thickener into stew and stir about 5 minutes to prevent sticking. Yield: 4 servings.

Serve with hard bread.

*Ginny S.*

## Easy Beef Stew

- |                                 |                       |
|---------------------------------|-----------------------|
| 1 can tomato soup               | 1 c. water            |
| 2 beef bouillon cubes           | 2 lb. stew meat       |
| 1 can whole corn, undrained     | 1 can peas, undrained |
| 2 med. carrots, sliced          | 1 c. celery, chopped  |
| 3 to 4 potatoes, peeled & cubed | 1 c. chopped onion    |
| 1 T. dry Italian seasoning      | Salt & pepper         |

Mix all ingredients together in a crock-pot and cook all day. Excellent with fresh bread.

*Lisa Jarrett*

## Chicken Chowder

- |   |  |
|---|--|
| 1 c. milk                                     | 2 c. frozen southern-style hash browns |
| 6 T. flour                                    | 2 (14.5 oz.) cans chicken broth        |
| 1 (10 oz.) can chunk white chicken, undrained | 1/2 c. yellow onion, chopped           |
| 1 (15 oz.) can cream-style corn               | 1 c. chopped red bell pepper           |
| 1 (15 oz.) can whole kernel corn, undrained   |  |

Blend together milk and flour in 4-quart pan. Add remaining ingredients; stir until well blended. Heat, simmering for 15 minutes, or until hot and thick. Stir occasionally. Salt and pepper to taste.

*Dino Garrett*

## North Country Stew

- |   |                               |
|---|-------------------------------|
| 1 lb. bacon, cut sm. pieces                           | 4 c. cooked wild rice         |
| 1 (12 oz.) pkg. pork sausage links, cut in sm. pieces | 2 beef bouillon cubes         |
| 1/2 tsp. pepper                                       | 3 cans cream of mushroom soup |
| 1 onion, chopped                                      | 1/2 c. chopped celery         |
| 2 (4 oz.) jars sliced mushrooms with juice            | 1 T. Italian seasoning        |
|   | 4 c. water                    |

Cook bacon, sausage and onion in large skillet until bacon is crisp; drain. Combine all ingredients in a Dutch oven or large saucepan. Cover and simmer 30 to 35 minutes, until heated through. Yield: 8 to 10 servings.

*Dennis Henle*

## Five-Hour Stew

- |  |                     |
|--|---------------------|
| 2 lb. cubed beef                                     | 1 (8 oz.) pkg. peas |
| 1 1/2 c. carrots, sliced                             | 1 c. celery, cut up |
| 3 to 4 lg. potatoes, cubed                           | 1 tsp. salt         |
| Dash of pepper                                       | 3/4 tsp. paprika    |
| 1 (10 1/2 oz.) can tomato soup                       | 1/2 can water       |
| 1 (10 1/2 oz.) can cream of chicken or mushroom soup |                     |

Preheat oven to 275°. Combine all ingredients without browning meat. Bake for 5 hours in covered Dutch oven. Stir once in a while.

*Deb Raue*

## Clam Chowder

- |   |                               |
|---|-------------------------------|
| 3 slices bacon, diced                               | 1/2 c. Swiss cheese, shredded |
| 1/2 c. celery, chopped                              | 1/2 c. onions, chopped        |
| 3 T. flour  | 1/2 c. mushrooms, chopped     |
| 2 (6 1/2 oz.) cans clams, drained, reserving liquid | 1 can cream of potato soup    |
| 3 c. milk   | 1/4 tsp. rosemary             |
| 3 T. chopped green chilies                          | 1/4 tsp. thyme                |
| 1/4 tsp. lemon pepper                               | 1 1/2 c. frozen corn          |
|   | Snipped parsley               |

In large saucepan, fry bacon; remove and drain. Using 3 tablespoons of drippings, sauté onions, celery and mushrooms until tender. Blend in flour, stirring until mixture is bubbly. Add liquid drained from clams, soup and milk, stirring constantly. Add chilies and spices; bring mixture to boiling. Lower heat and simmer 2 to 3 minutes. Stir in corn and simmer 5 minutes. Add drained clams and cheese, stirring until blended and heated through. Stir in bacon and sprinkle with parsley. Yield: 6 servings.

Serve with French bread and croutons, if desired.

*Dorothy K.*

## Frogmore Stew

1 1/2 gal. water	2 lb. sausage (kielbasa, etc.), cut into 1/2" slices
Juice of 1 lemon	10 to 12 ears corn on the cob, broken into 3" pieces
Salt, to taste	4 lb. uncooked shrimp, in shell
2 lb. new red potatoes	
3 T. Old Bay seasoning	

In large stockpot, add the water, lemon, salt and potatoes; boil for 15 minutes. Add the Old Bay seasoning; add sausage and gently boil, uncovered, for 5 minutes. Add corn and cook an additional 5 minutes (begin timing immediately; don't wait until water is boiling). Add shrimp and cook 3 minutes longer. Remove from heat, drain immediately and serve. Yield: 8 servings.

*George Coleman*

## Clam Chowder

1 can cream of celery soup, undiluted	1 can cream of potato soup, undiluted
2 to 2 1/2 c. milk	1 tsp. butter
1 can New England clam chowder, undiluted	1/4 tsp. white pepper
	1 (6 oz.) can drained chopped clams

In large saucepan, combine the soups, milk, butter and pepper. Heat through. Stir in clams and heat through. Yield: 6 servings.

*Cathy Walker*

## Oyster Stew

3 qt. whole milk	1/2 tsp. pepper
1/4 stick oleo	3 pt. oysters with liquid
1 1/2 tsp. salt	

Heat all ingredients, except oysters, to steaming. Do not boil. Watch so milk isn't scorched. Add oysters and heat until oysters are hot and sink to bottom of kettle.

Good to the last drop.

*Mabel Coleman Muck,  
In Memory of "Red" Johnston*

## Oven Cheese Chowder

- |  |                                    |
|--|------------------------------------|
| 1/2 lb. zucchini, cut into 1" chunks       | 1 (14 oz.) can chicken broth       |
| 2 med. onions, chopped                     | 1 clove garlic, minced             |
| 1 (14 oz.) can diced tomatoes, with liquid | 1 tsp. dried basil                 |
| 2 tsp. salt                                | 1 bay leaf                         |
| 1 (11 oz.) can Mexican-style corn, drained | 1 c. shredded Monterey Jack cheese |
| 1/4 tsp. pepper                            | 1 1/2 c. half & half               |
|  | 1 c. grated Romano cheese          |

In 3-quart baking dish, combine the zucchini, onion, tomatoes, corn, chicken broth and spices. Mix well and cover. Bake at 400° for 1 hour, stirring once. Stir in cheeses and cream. Bake, uncovered, for 10 minutes. Remove bay leaf. Top with additional Monterey Jack cheese, if desired. Yield: 3 quarts, about 10 to 12 servings.

*Martha E.*

## Elephant Stew

1 med.-size elephant

2 rabbits (opt.)

Cut elephant into bite-size pieces. This should take about 2 months. Reserve the truck, you will need something to store some pieces in. Add enough brown gravy to cover and cook over kerosene fire, about 4 weeks at 425°. This will serve 3,800 people. If more are expected, add 2 rabbits. But, do this only if necessary, as most people do not like hare in their stew.

*Glenn Lewis, Hot Springs Christian Academy Principal,  
by Mabel Coleman Muck*

## Wild Beer Cheese Soup

Put in a crock-pot on high or a soup kettle on medium heat:

- |   |                                |
|---|--------------------------------|
| <b>2 cans chicken broth</b>                                 | <b>1/2 c. chopped broccoli</b> |
| <b>1 c. chopped carrots</b>                                 | <b>3/4 c. chopped celery</b>   |
| <b>1 1/2 c. cooked pheasant, wild turkey<br/>or chicken</b> |                                |

Then, sauté in large fry pan:

- |                                    |  |
|------------------------------------|--|
| <b>2 T. extra-virgin olive oil</b> | <b>8 oz. sliced mushrooms (add after<br/>onions are translucent)</b> |
| <b>1 lg. onion, chopped</b>        |  |

Then add to fry pan:

- |  |                                    |
|--|------------------------------------|
| <b>2 cans potato soup</b>                        | <b>8 oz. cubed Velveeta cheese</b> |
| <b>1 btl. Leinenkugel's Honey Weiss<br/>beer</b> | <b>1 soup can water</b>            |

Once mixture is hot and cheese is melted completely, add to crock-pot or kettle.

Then add to crock-pot or kettle:

- |  |                                    |
|--|------------------------------------|
| <b>3 c. cooked wild rice (3/4 c. uncooked<br/>rice for a thicker soup)</b> | <b>Salt &amp; pepper</b>           |
| <b>1 1/2 tsp. basil</b>  | <b>1 tsp. Worcestershire sauce</b> |

Mix everything completely and cook on low for 2 hours.

*Todd Trzebiatowski*

## Oyster Stew

# *Main Dishes*



*This painting is on the northeast wall of the main hall area.  
The title has been partially painted over.  
It looks as if it was titled, "Justry."*

*"The Farmer's Love Letter"*

*My sweet potato, do you carrot all for me.*

*You are the apple of my eye.*

*With your radish hair and turnip nose,*

*My heart beats for you.*

*My love for you is as strong as onions.*

*If we cantaloupe, lettuce marry,*

*And we will be a happy pear.*

*Author Unknown*

# Main Dishes

## Tongue

- |   |                |
|---|----------------|
| 1 beef tongue                                 | 1 bay leaves   |
| 2 T. salt                                     | 6 peppercorns  |
| 2 lemons, squeezed, or 2 onions,<br>quartered | 1 1/2 c. water |

Clean and wash tongue. Place the tongue in a crock-pot. Add all ingredients. Cover and cook on low overnight, or 7 to 9 hours.

## Stuffed Beef Heart

- |  |                       |
|--|-----------------------|
| 1 beef heart, about 3 lb., split<br>lengthwise | 1 minced garlic clove |
| 1/2 c. Zesty Italian dressing                  | 1 c. beef broth       |

### MUSHROOM STUFFING:

- |                              |  |
|------------------------------|--|
| 10 slices bacon, diced       | 1/2 lb. fresh mushrooms, sliced, or<br>2 (4 oz.) cans, drained |
| 1 med. onion, finely chopped |  |

In large skillet, fry bacon, onion and mushrooms. Cook until onion is soft. Drain. Trim fat and remove tubes from heart; wash well in salt water and pat dry. Fill heart with mushroom stuffing. Skewer or sew with string to fasten. Place in crock-pot. Add garlic, Italian dressing and beef broth. Cover and cook on high for 1 hour, then turn down to low for 7 to 9 hours. Thicken gravy before serving, if desired.

## Chicken Livers

- |  |                                    |
|--|------------------------------------|
| 1 lb. chicken livers                       | 1 c. chicken broth                 |
| 1/2 c. flour                               | 1 can golden mushroom soup         |
| 1 tsp. salt                                | 1/4 tsp. pepper                    |
| 3 slices bacon, diced                      | 3 green onions, chopped, with tops |
| 1 (4 oz.) can sliced mushrooms,<br>drained | 1/4 c. dry white wine              |

Cut chicken livers into bite-size pieces; toss in flour, salt and pepper. In a skillet, fry bacon; remove when brown. Add flour-coated chicken livers and green onion to bacon grease in the skillet; sauté until lightly browned. Pour chicken broth into skillet and stir into drippings. Pour all into a crock-pot. Add browned bacon bits and the remaining ingredients. Cover and cook on low for 4 to 6 hours.

Serve over rice, toast or buttered noodles.

## Baked Liver and Onions

1 lb. liver, or more  
Oil, for frying  
Milk

Davenzer's all-purpose Greek  
seasoning  
1 med. onion, sliced  
Flour

Take your strips of liver and dredge in flour; season with the Greek seasoning. Place in a skillet of hot oil. Place the onions on top of the meat. Fry the liver on both sides until browned. Remove the liver and onions; place in a baking dish. With the drippings from frying the liver, add a little flour and milk to make a gravy. Pour this gravy from the skillet and put it over the liver in the baking dish. Put oven on 350°. Place the dish of meat in the oven and bake for 1 hour.

*John Carlson*

## Scalloped Potatoes and Ham

6 med. potatoes, peeled & sliced  
3 T. flour  
1/4 tsp. pepper  
2 1/2 c. milk  
1 c. cubed Velveeta cheese (opt.)

1/4 c. chopped onion  
1 tsp. salt  
1/4 c. butter  
1 c. cooked ham, diced

Preheat oven to 350°. In saucepan, melt 3 tablespoons butter; add flour and mix. Slowly add milk. Cook until it becomes a white sauce. Grease a 2-quart casserole dish. Layer potatoes, onion and cheese; pour white sauce on each layer. Cover and bake for 30 minutes. Uncover and bake 60 to 70 minutes.

*Rene Thompson*

*Life is like a mirror; we get best results when we smile at it.*

## Pork Roast Barbecue

1 boneless rolled pork loin roast,  
about 3 to 4 lb.  
2 c. water, divided  
2 tsp. salt, divided  
1 (16 oz.) can tomato purée  
1 T. brown sugar

1 T. vinegar  
1 T. Worcestershire sauce  
1/4 tsp. pepper  
1/4 tsp. dry mustard  
1/4 tsp. Tabasco sauce  
Sandwich buns (opt.)

Place roast in heavy 5-quart roaster or Dutch oven. Combine 1 cup water and 1 teaspoon salt; pour over meat. Cover and simmer for 2 hours. Drain, reserving 1 cup broth. Cool roast for 15 minutes. Cut into thin slices; place in a 7x11-inch baking dish. In 2-quart saucepan, combine tomato purée, sugar, vinegar, Worcestershire sauce, spices, remaining water and salt with the reserved broth. Bring to a boil; cook and stir for 3 minutes. Pour over meat. Cover and refrigerate overnight, turning the meat once. Remove from the refrigerator 30 minutes before reheating. Bake, covered, at 350° for 1 hour. Serve on buns, if desired. Yield: 10 to 12 servings.

*Patti B.*

## Pork Chop Supper

1 med. onion, sliced  
3 T. oil  
3 T. flour  
1 tsp. salt  
1/2 tsp. pepper  
2 lg. potatoes, peeled & sliced

4 pork chops, 1 1/2" thick  
1 lg. carrot, sliced  
1 (16 oz.) can tomatoes with liquid,  
cut up  
1 c. frozen peas

In large skillet, sauté onion in oil until tender. Remove with slotted spoon and set aside. Reserve drippings in pan. Combine flour, salt and pepper; coat the pork chops. Brown on both sides in the drippings. Add potatoes, carrot, tomato and onion. Bring to a boil. Reduce heat; cover and simmer for 1 1/2 hours, adding the peas during the last 10 minutes of cooking. Yield: 4 servings.

*Frances C.*

## Sausage 'n' Noodles

- |                                    |                            |
|------------------------------------|----------------------------|
| 1 lb. pork sausage                 | 1 lg. onion, thinly sliced |
| 1 med. head cabbage, thinly sliced | 1 lg. carrot, shredded     |
| 2 tsp. chicken bouillon granules   | 1/4 c. boiling water       |
| 2 c. sour cream                    | Salt & pepper, to taste    |
| 8 oz. noodles, cooked & drained    |                            |

In large skillet, brown and crumble the sausage; drain. Add cabbage, onion and carrot; mix well. Dissolve the bouillon in the water and pour over vegetables. Cover and cook over medium-high heat until the vegetables are tender, about 10 to 15 minutes. Reduce heat; stir in sour cream, salt and pepper. Heat through. Add hot noodles and toss. Yield: 4 to 6 servings.

*Phyllis D.*

## Pork Lo Mein

- |   |                         |
|---|-------------------------|
| 1/2 lb. pork boneless loin                            | 2/3 c. chicken broth    |
| 1/4 c. finely-chopped onions                          | 2 T. soy sauce          |
| 2 tsp. olive oil                                      | 4 tsp. cornstarch       |
| 1 c. baby carrots, cut lengthwise into<br>1/4" sticks | 2 tsp. sugar            |
| 1/2 pkg. linguine                                     | 1/2 tsp. ground ginger  |
| 2 c. sugar snap pea pods                              | 2 cloves chopped garlic |

Cut pork into 1/2-inch strips. Heat oil in a skillet; add the pork strips and onions. Cook 2 minutes, or until no longer pink. In a saucepan, heat 2 quarts of water and bring to a boil. Add the cup of baby carrots and cook 5 minutes. Add the half package of linguine. Cook until tender. Add the pea pods. Cook 2 more minutes; drain. In small bowl, mix the chicken broth, soy sauce, cornstarch, sugar, ginger and garlic. Add this to the pork and cook until it thickens. Add the drained linguine mixture. Mix thoroughly and serve.

*Sherry Clairmore*

## Hash Brown-Kielbasa Crock-Pot Supper

1 kielbasa, sliced thickly  
1 (2 lb.) pkg. hash browns, not  
thawed  
1/2 c. onion, chopped

Garlic powder, to taste  
1 can Cheddar cheese soup  
1 soup can milk

Combine sliced kielbasa, frozen hash browns, onion and garlic powder. Place in well-buttered crock-pot. Whisk together in a bowl, soup and milk. Pour mixture in crock-pot. Cook on low for 4 to 6 hours.

*Debbi Murty*

## Sausage and Sauerkraut Supper

4 med. potatoes, cubed (I leave the  
skins on)  
2 T. vegetable oil  
1 sm. onion, halved & sliced  
1 lb. smoked sausage or kielbasa, cut  
into 1/4" pieces

1 (16 oz.) pkg. sauerkraut, rinsed &  
drained  
1/4 tsp. pepper  
1/8 tsp. salt

In large skillet, sauté potatoes in hot oil for 5 to 6 minutes, until lightly browned. Stir in onion. Sauté 3 to 4 minutes, or until tender. Add sausage and sauerkraut. Sprinkle with salt and pepper.

*Debbi Murty*

## Calico Ham Casserole

1 pkg. frozen mixed vegetables  
 1 T. butter  
 1 c. fresh bread cubes  
 1/4 c. flour  
 1/2 tsp. Worcestershire sauce  
 1/4 tsp. salt  
 1 1/2 c. milk

Dash of pepper  
 1/4 c. butter  
 1/2 tsp. dry mustard  
 1 sm. onion, chopped fine  
 1/4 lb. Cracker Barrel sharp cheese  
 1/2 lb. cubed ham

Cook vegetables as directed on package; drain. In large skillet, melt 1 tablespoon butter and add bread cubes. Toss well and remove cubes; set aside. In a bowl, mix flour, salt, pepper, dry mustard, then slowly stir in a little of the milk. Heat the rest of milk in skillet; slowly add flour mixture, stirring constantly. Add Worcestershire sauce and rest of butter. Cook over low heat until thick and smooth. Add onion and cheese. Cook until cheese melts. Add drained vegetables and ham. Pour into greased casserole dish. Before baking, add bread cubes to the top. Bake at 350° for 40 minutes, or until hot all the way through.

This freezes well. May be made in the morning and refrigerated overnight.

*In Memory of Jean Jacobsen*

## Maple-Mustard Glazed Pork Roast

2/3 c. maple syrup  
 3 T. Dijon mustard  
 2 T. cider vinegar

2 T. soy sauce  
 Salt & pepper, to taste  
 1 (2 lb.) boneless pork loin

Preheat oven to 350°. Stir together syrup, mustard, vinegar, soy sauce, salt and pepper. Spread evenly over pork roast and place in shallow pan. Roast pork in the oven until internal temperature reaches 160° about 45 to 75 minutes. Remove roast from oven and let rest 10 minutes before slicing.

*Jeannie P.*

## Italian Pork Roast with Potato Wedges

3 T. dry Italian seasoning  
1 (2 lb.) boneless pork loin roast

4 med. potatoes, cut in wedges  
1/4 c. Italian salad dressing

Preheat oven to 350°. Rub dry Italian seasoning over the surface of the roast. Place in shallow pan and bake for 25 minutes. Place potato wedges and Italian dressing in a plastic bag, seal and toss to coat evenly. Add potato wedges to roast and return to oven for 20 to 30 minutes, or until internal temperature of roast reaches 155° to 160°, and potatoes are tender. Remove from oven and let roast rest for 5 to 10 minutes before slicing.

*Rachel F.*

## Berry Pork Chops

2 tsp. vegetable oil  
1/4 c. strawberry preserves  
1/4 c. cider vinegar

4 pork chops, 3/4" thick  
1 T. mustard

Heat oil in large skillet over medium-high heat. Add pork chops, cook and turn until brown on both sides. Reduce heat to low. In small bowl, stir together remaining ingredients. Pour sauce over pork chops. Cover pan; cook for 10 minutes, or until sauce has thickened.

To serve, spoon glaze over each pork chop.

*Coni S.*

## Creamy Casserole

2 c. cubed ham  
1 (10 oz.) pkg. frozen broccoli,  
thawed & drained  
2 c. sharp Cheddar cheese  
1 (6 oz.) pkg. seasoned croutons  
4 eggs, beaten

2 c. milk  
1 c. Miracle Whip  
2 T. flour  
2 tsp. dry mustard  
2 tsp. dried basil

Mix ham, broccoli, cheese and croutons. Spoon into 9x13-inch pan. Mix remaining ingredients in separate bowl and pour over ham mixture. Cover and refrigerate 1 hour, or overnight. Bake at 375°, uncovered, for 1 hour, or until thoroughly heated through. Yield: 8 servings.

*Jennifer G.*

## Pork Chop Casserole

4 to 6 chops or steaks	1/2 c. milk
Sliced raw potatoes	1 box Stove Top stuffing
1 can your favorite vegetables	Salt & pepper, to taste
1 can cream of mushroom soup	Cooking oil

Brown chops in oil. Put raw potatoes on oiled cake pan with salt and pepper for taste. Add vegetables and put meat on top. Combine soup and milk; pour over meat. Mix dressing as directed on box; spread over top. Cover with foil and bake at 350° for 1 hour.

Chicken breast is also good instead of pork.

*Barb Murty*

## Stuffed Zucchini

3 to 4 med. zucchini	1 (8 oz.) can tomato sauce
1/2 c. chopped red bell pepper	2 T. margarine
12 oz. Italian sausage, browned & drained	2 T. flour
1/2 c. chopped green pepper	1/4 tsp. salt
2 T. chopped onion	1 1/4 c. milk
1 1/2 tsp. Italian seasoning	1/2 c. Parmesan cheese, divided
	1 tsp. Dijon mustard

Drop whole zucchini into boiling water; boil for 5 minutes. Drain. Rinse under cold water; cool. Cut in half lengthwise. Scoop out pulp, leaving 1/4-inch shell. Place pulp in a saucepan. Add sausage, peppers, onion, Italian seasoning and tomato sauce. Bring to a boil. Reduce heat, cover and simmer for 5 minutes. Place zucchini shells in a greased 9x13-inch pan. Spoon filling into shells.

In a saucepan, melt butter; add flour and salt. Stir until a smooth paste forms. Gradually add milk. Bring to a boil, stirring constantly. Boil 2 minutes. Remove from heat. Add 1/4 cup of cheese and the mustard; mix well. Pour over zucchini. Sprinkle with remaining cheese. Bake, uncovered, at 350° for 25 to 30 minutes, or until heated through.

*Barbara E.*

## Spinach Pie

- |  |   |
|--|---|
| 1 pkg. Stouffer's spinach soufflé,<br>thawed | 3/4 c. cooked & crumbled Italian<br>sausage |
| 2 T. milk                                    | 2 eggs, lightly beaten                      |
| 1/2 c. canned sliced mushrooms,<br>drained   | 2 T. chopped onion                          |
|  | 3/4 c. shredded Swiss cheese                |
|  | 1 unbaked pie shell                         |

Combine all ingredients; mix well. Pour in unbaked pie shell. Bake at 400° for 25 to 30 minutes. Yield: 4 to 6 servings.

## Stuffed Manicotti

- |                                 |   |
|---------------------------------|---|
| 1 lb. pork sausage or hamburger | 1 egg   |
| 2 (15 oz.) cans spaghetti sauce | 12 manicotti noodles, cooked, rinsed<br>& drained |
| 1/4 c. water                    | 1 tsp. parsley flakes                             |
| 1 (15 oz.) ctn. ricotta cheese  |   |
| 3 c. shredded Mozzarella cheese |   |

Brown meat and drain off grease. In a saucepan, take half meat and mix with sauce and water. Simmer 15 minutes. Meanwhile, in a bowl, mix the other half of meat, ricotta cheese, 2 cups cheese, egg and parsley flakes. In a 9x13-inch pan, pour 1/3 of the saucepan mixture in the bottom of the pan. Stuff noodles with cheese mixture. Place stuffed noodles in dish, then put remaining saucepan mixture and cheese on top of noodles. Bake, uncovered, at 350° for 20 minutes.

*Beth Groenenboom*

## Ham Balls

- |                        |                   |
|------------------------|-------------------|
| 2 lb. ground ham       | 2 eggs            |
| 2 lb. ground beef      | 1 1/2 c. milk     |
| 2 to 3 c. bread crumbs | 1 can tomato soup |

### TOPPING:

- |                |                    |
|----------------|--------------------|
| 1/2 c. vinegar | 3/4 c. brown sugar |
| 1 T. mustard   |                    |

Preheat oven to 325°. Mix all ingredients, except the topping. Make into small balls.

Mix the topping and pour over the ham balls. Bake in the oven for 1 1/2 hours.

*Virginia Wagner*

## Chinle Lamb

- |  |                            |
|--|----------------------------|
| 4 lean shoulder lamb chops, about 1" thick         | 3/4 c. olive oil           |
| 1/2 c. pine nuts                                   | 1/2 tsp. salt              |
| 3 lg. garlic cloves, minced                        | 2 T. white vinegar         |
| 2 dried hot red chilies, stemmed, seeded & chopped | 1 tsp. sugar               |
|  | 1 (6 oz.) can tomato paste |

In a small skillet, place pine nuts and toast, stirring frequently over moderate heat for 5 minutes. In a blender, place 1/4 cup of the toasted pine nuts. Add remaining ingredients, except for the chops. Place each lamb chop on a barbecue grill over hot coals. Brush each chop with 1 tablespoon of the sauce. Broil 4 to 6 minutes, turn chops over and coat each chop with another tablespoon of the sauce. Broil until chops are slightly pink in center. Serve chops on heated platter. Garnish with remaining pine nuts. Warm remaining sauce and serve on the side. Yield: 4 servings.

*Judy W.*

## Southwestern Grilled Lamb

- |  |                         |
|--|-------------------------|
| 1 c. salsa                                 | 1/2 c. chopped onion    |
| 1/4 c. molasses                            | 1/4 c. chicken broth    |
| 1/4 c. fresh lime juice, about 2 limes     | 2 tsp. sugar            |
| 1 to 3 T. chopped, seeded jalapeño peppers | 4 (1" thick) lamb chops |
| 2 garlic cloves, minced                    | Sour cream              |

In saucepan, combine all ingredients, except for the chops and sour cream. Simmer, uncovered, for 15 to 20 minutes. Meanwhile, grill chops, turning once, over medium coals. Cook to preferred doneness. During the last few minutes of grilling, brush with the sauce. Serve with sour cream and extra sauce. Yield: 2 servings.

*Margaret P.*

## Easy Chicken Meal

- |  |                                |
|--|--------------------------------|
| 1 box Zatarain's rice mix (any flavor) | Your favorite frozen vegetable |
| Chicken breast                         |                                |

In 9x13-inch pan, mix a box of rice mix with amount of water that is called for on the box. Add chicken breast. Cover with foil and bake for 1 hour at 350°. Add frozen vegetable you like during the last 20 minutes of cooking.

Great with garlic cheese bread.

*Denise Garrett*

## Salsa Chicken

- |                    |                  |
|--------------------|------------------|
| 4 chicken breasts  | 1 1/2 c. salsa   |
| 1 T. Dijon mustard | 3 T. brown sugar |

Place chicken breasts in a baking dish. Mix remaining ingredients and put on top of chicken. Bake for 20 to 30 minutes at 350°, or until chicken is done.

*Beth Groenenboom*

## Scalloped Chicken

- |                            |                        |
|----------------------------|------------------------|
| 4 c. cooked, diced chicken | 2 tsp. salt            |
| 1 c. finely-chopped celery | 4 eggs                 |
| 2 c. bread crumbs          | 2 3/4 c. chicken broth |
| 2 T. parsley               |                        |

Beat eggs. Add other ingredients; mix well. Place in a 9x13-inch pan. Bake in pan of warm water in the oven at 350° for 1 hour.

*Beaty Dvorak*

## Cheesy Chicken and Broccoli Pockets

- |   |                            |
|---|----------------------------|
| 12 Rhodes dinner rolls, thawed  | 1/2 tsp. garlic powder     |
| 1 (10 oz.) can chunk white chicken,<br>drained, cut into bite-size pieces | 1/2 tsp. ground sage       |
| 2 c. frozen chopped broccoli, thawed<br>& drained                         | 1/2 c. sliced mushrooms    |
| 1 c. shredded sharp Cheddar cheese  | 1/4 c. fat-free sour cream |
| 1/4 c. Parmesan cheese  | 1/2 tsp. dried rosemary    |
| 1/4 c. sliced green onion   | 1/2 tsp. ground pepper     |
|   | 1 egg, beaten              |
|   | Fresh rosemary (opt.)      |

Combine 2 rolls together and roll into 6x8-inch rectangle for each pocket. Combine remaining ingredients, except egg and fresh rosemary. Toss together lightly. Divide chicken mixture equally (about 1/2 cup) and place in center of each rectangle. Moisten edges of rectangle with water. Bring 6-inch sides together over filling and pinch to seal. Press side edges down and seal well. Place on a sprayed baking sheet. Brush pocket with egg and garnish with fresh rosemary, if desired. Let rise 20 minutes. Bake at 350° for 25 to 30 minutes, or until golden brown.

*Denise Garrett*

## Nogales Chicken

1 lb. boneless chicken breast	1 (16 oz.) can whole tomatoes
1 lg. onion, chopped	2 cloves garlic, minced
2 T. chili powder	1/2 tsp. oregano
Salt & pepper, to taste	1/4 c. wine (opt.)

Place all ingredients, except chicken, in a crock-pot. Stir to blend. Add chicken. Cook for 8 to 10 hours on low.

Serve with rice.

*Sheila V.*

## Chicken Enchilada Casserole

1 whole chicken	1 onion, chopped
1 can diced green chilies	1 can evaporated milk
1 can cream of mushroom soup	1 sm. can sliced black olives
1 bag crushed Fritos chips	4 c. shredded Cheddar cheese
1 sm. can jalapeños, juice only (add some peppers to make it hotter)	

Cook chicken and debone it. This is a messy job, but it adds more flavor, plus it's a good job for the kids when they're in trouble and you're looking for a punishment!

Mix all the ingredients together and place in a casserole dish. Reserve some of the cheese for the top. Bake in oven at 275° for 30 to 35 minutes.

*Djuana Wilson*

## Microwave Chicken and Dumplings

1 (3 lb.) frying chicken, cut up	1 can cream of chicken soup
1 c. milk	Salt & pepper, to taste

### DUMPLINGS:

2 c. buttermilk baking mix (Bisquick)	2/3 c. milk
2 tsp. parsley flakes	1/4 tsp. poultry seasoning or sage

Arrange chicken pieces skin-side up, with meatiest parts to outside edge of 9x13-inch pan. Cover and microwave on HIGH for 10 minutes. Let cool and skin and debone the chicken. Return meat to pan. Sprinkle meat with salt and pepper. Mix milk and soup; pour over the chicken pieces. Re-cover and microwave 12 to 14 minutes on HIGH. Prepare dumplings and drop by spoonfuls around edge of dish. Return dish to microwave for 3 to 4 minutes, rotating if you do not have a turntable, or until dumplings are no longer doughy.

*Beth Groenenboom*

## Chicken Asparagus

1 1/2 lb. asparagus spears, cut as needed	Cooking oil
4 boneless chicken breast halves	1/2 tsp. salt
1/4 tsp. pepper	1 can light cream of chicken soup
1/2 c. mayonnaise	1 tsp. lemon juice
1/2 tsp. curry powder	1 c. shredded cheese

Grease with cooking oil a 9x13-inch pan. Preheat oven to 375°. In a pot, boil asparagus for about 2 to 3 minutes. Remove from water and lay in bottom of the 9x13-inch pan. In a skillet, brown the chicken and sprinkle with salt and pepper. Arrange chicken over top of asparagus. In a bowl, mix soup, mayonnaise, lemon juice and curry powder. Pour over chicken and cover the pan with foil. Bake for 40 minutes. Remove and sprinkle with cheese; place back in oven, uncovered, for 5 minutes.

Sauce will thicken as it stands.

*Ashley Murty*

## Chicken Fingers

6 chicken breasts	1 clove garlic, minced
1/2 tsp. thyme	1 c. buttermilk
3/4 c. flour	Salt & pepper, to taste

Debone chicken breast (or use boneless) and cut each into 4 strips. Marinate for 1 hour in buttermilk, garlic, thyme and pepper. Dip each strip into flour and fry in deep hot oil until brown. Be careful not to overcook. Lightly salt before serving.

Thighs may also be used.

*Eloiza Batycki*

## Chicken and Dumplings

9 pieces chicken (about 5 lb.)

1/2 tsp. rosemary

3 ribs celery, sliced

4 carrots, sliced

1 lg. onion, chopped

Salt & pepper, to taste

2 T. parsley, minced

2 tsp. thyme

### DOUGH:

2 c. flour

3 tsp. baking powder

2 T. parsley, minced

1/4 c. shortening (Crisco)

3/4 c. milk

In large pot, brown the pieces of chicken in oil. Put in the vegetables and herbs; add water to cover and bring to a boil. Reduce heat and simmer 20 minutes. Meanwhile, make the dumplings.

**Dumplings:** Combine flour, salt, baking powder and parsley. With pastry cutter, cut in the shortening. Stir in milk with a fork, just enough to make dough hold together. Drop the dough onto simmering broth, by tablespoonfuls. Cover and continue simmering 20 minutes more, without peeking.

To serve, put a chicken piece in a wide soup bowl with dumplings and ladle over hot broth. Yield: 6 servings.

*Anonymous*

## Fettuccine Chicken Alfredo

(Almost like Olive Garden's)

4 boneless, skinless chicken breasts  
(about 1 1/4 lb.)

3/4 c. Italian seasoned dry bread  
crumbs

1 to 2 jars Ragu cheese alfredo sauce

1/2 c. shredded Mozzarella cheese

1 med. tomato, chopped

1 egg, beaten

4 c. fettuccine noodles, cooked &  
drained

Preheat oven to 400°. Dip chicken in egg, then bread crumbs, coating well. In 9x13-inch baking dish, arrange chicken. Bake, uncovered, for 20 minutes. Pour 1 cup Ragu sauce over chicken; top with cheese, then tomato. Bake an additional 10 minutes, or until chicken is cooked thoroughly.

Serve with remaining sauce, heated, and sprinkle with Parmesan cheese. Serve chicken over the cooked fettuccine noodles.

*Amy Broya*

## Like Shake 'n Bake Chicken

2/3 c. nonfat dry milk powder	2 tsp. chicken-flavored bouillon granules
1/2 tsp. black pepper	1/2 tsp. poultry seasoning
1/2 tsp. dry mustard	2 1/2 lb. bone-in chicken, or
2 tsp. paprika	2 lb. boneless, skinless chicken

Place all dry ingredients in a plastic bag. Shake chicken, 1 to 2 pieces at a time, in the plastic bag with coating mixture until well coated. Discard any remaining mixture and bag. Bake at 400° in ungreased or foil-lined baking pan. Do not cover or turn chicken during baking. Cook thoroughly, bone-in about 45 minutes; boneless about 20 minutes. Yield: this recipe will coat a good-sized chicken, or several fish fillets.

The real thing: \$3.09 for 5.29-ounce box or \$1.58 per ounce.

*Cheryl Balvin*

## One-Pan Potatoes and Chicken Teriyaki

2 med. potatoes, cut into 1/2" wedges	1/2 c. sliced green onions (scallions)
8 oz. boned & skinned chicken breasts, cut into 1/2" strips	1 T. vegetable oil
	2 T. teriyaki sauce

Place potatoes in a shallow 1-quart microwave-safe dish. Cover with plastic wrap, venting one corner. Microwave on HIGH for 5 minutes, until just tender. While potatoes cook, in a medium nonstick skillet over high heat, toss and brown chicken strips in oil for 5 minutes. Remove potatoes from microwave and add potatoes to chicken; toss until potatoes are lightly browned. Add onion and teriyaki sauce, toss again until heated through. Yield: 2 servings.

**Nutritional Information Per Serving:** 304 calories, 30 gm carbohydrates, 8 gm fat, 4 gm fiber, 66 mg cholesterol, 31 gm protein.

*Cheryl Balvin*

## Ranch Chicken Breasts

1 pkg. boneless, skinless chicken breasts	1/2 c. ranch dressing
1 T. flour	1/2 c. shredded Cheddar cheese

Mix ranch dressing with flour. Place chicken in a baking dish. Cover chicken with ranch mixture, then cover with cheese. Bake, covered, in oven at 375° for 25 minutes, or until chicken is completely cooked.

*Heidi Minnaert*

## Chicken Burrito Roll-Up

- |   |                              |
|---|------------------------------|
| 1 (10 oz.) can white & dark chunk<br>chicken, drained | 1/4 tsp. salt                |
| 1 c. sour cream                                       | 1/3 c. chunky salsa          |
| 1/2 c. red onion, chopped                             | 1/4 c. black olives, chopped |
| 1 T. fresh cilantro, chopped                          | 1/8 tsp. garlic powder       |
|   | 3 (10") flour tortillas      |

Combine sour cream, salsa, onion, olives and seasonings. Spread about 1/2 cup mixture across each tortilla. Top with chicken. Roll tightly and wrap in plastic wrap. Chill several hours, or overnight.

When ready to serve, unwrap and slice with a serrated knife. Yield: 3 servings.

*Dino Murty*

## Creamy Chicken Breasts

- |  |                             |
|--|-----------------------------|
| 3 to 4 skinless, boneless chicken<br>breasts | 1 can cream of chicken soup |
|  | Salt & pepper, to taste     |

Put chicken in baking dish and top with cream of chicken soup. Season with salt and pepper. Cover with foil. Bake at 350° for 1 to 1 1/2 hours.

Goes really well with mashed potatoes.

*Janet Mannatt*

## Apricot-Russian Chicken

- |                                 |  |
|---------------------------------|--|
| 1 c. chunky apricot preserves   | 12 skinless, boneless chicken breast<br>halves, trimmed of fat (about 3 1/2<br>to 4 lb.) |
| 3/4 c. bottled Russian dressing |  |
| 1 env. dry onion soup mix       |  |

In a medium bowl, mix together preserves, dressing and soup mix. Arrange 3 breasts in the bottom of 3 1/2-quart slow-cooker. Spoon 1/4 of the apricot mixture on top. Add 3 more layers of chicken, alternating with the apricot mixture and ending with it on top. Cover and cook on high for 1 hour. Cook 2 1/2 to 3 hours longer on low, or until the chicken is tender. Do not overcook or the chicken will toughen.

Serve with the sauce.

*Cheryl Balvin*

## Chicken Corn Casserole

1/3 c. butter	2 c. milk
1/3 c. flour	2 c. cooked chicken, cut up
3/4 tsp. salt	1 can cream-style corn
1/4 tsp. pepper	1/4 c. bread or cracker crumbs
1/2 tsp. celery salt	1 T. butter

Preheat oven to 350°. Melt 1/3 cup butter over low heat in a saucepan. Stir in flour, salt, pepper and celery salt; cook until smooth and bubbly. Remove from heat and add milk. Place back on stove and bring to a boil for 1 minute. Combine sauce with chicken and corn. Pour into 1 1/2-quart casserole dish. Top with crumbs and dot with 1 tablespoon sliced butter. Bake for 25 to 30 minutes, or until browned on top. Yield: 6 to 8 servings.

*R.M. Turner*

## Creamy Chicken Alfredo

1/4 c. flour	1 1/2 c. whipping cream
6 boneless, skinless chicken breasts	1/3 c. grated Parmesan cheese
1/2 tsp. salt	1 T. minced onion
2 T. + 1 tsp. olive oil, divided	1/2 tsp. pepper
3 cloves garlic, minced	

Preheat oven to 375°. Place flour in shallow dish. Sprinkle chicken with salt and coat with flour. Heat 2 tablespoons of oil in skillet. Add chicken; cook until brown on all sides. Remove chicken from skillet and place in a 9x13-inch baking pan. Heat remaining oil in same skillet. Add garlic and onion; sauté. When onion and garlic are translucent, add the whipping cream, cheese and pepper. Cook until sauce is bubbly and slightly thickened, 2 to 3 minutes. Spoon sauce over chicken. Bake in the oven for 15 to 20 minutes, or until chicken is no longer pink. Yield: 6 servings.

Serve over noodles or rice.

*Amy P.*

## Sweet and Sour Chicken

- |  |  |
|--|--|
| 1 chicken, deboned & cut into bite-size pieces | 1/4 c. honey                                 |
| 6 to 8 carrots, sliced thin                    | 1/2 tsp. garlic powder                       |
| 2 med. onions, diced                           | 1/2 c. oil                                   |
| 2 green peppers, diced                         | 1 can pineapple chunks, drained (save juice) |
| 2 to 3 tomatoes, diced                         | Cooked rice                                  |
| 1/2 c. brown sugar                             | 2 T. cornstarch mixed with 1/3 c. water      |
| 1/4 c. catsup                                  |  |
| 1/3 c. vinegar                                 |  |

In a saucepan, combine the brown sugar, catsup, vinegar, garlic powder, honey and reserved pineapple juice. Bring to a boil; add the cornstarch mixture. Stir. Add pineapple chunks, stir until thick. About 30 minutes before serving, heat oil to hot. Add chicken and cook, stirring often, until chicken turns white. Push to one side. Add vegetables to the other side. Cook vegetables and meat separately until tender. Pour the sauce in with the mixed meat and vegetables. Serve on cooked rice.

*Peggy Hoffa*

## Chicken Spaghetti

- |                             |                              |
|-----------------------------|------------------------------|
| 1 chicken, cooked & deboned | 1 can Ro-Tel tomatoes        |
| 1 to 2 c. chicken broth     | 1 can cream of mushroom soup |
| 1 med. onion, chopped       | 1 pkg. spaghetti             |
| 1 bell pepper, chopped      | 1 lb. Velveeta cheese        |
| 1 stalk celery, chopped     | Shredded Cheddar cheese      |

Cook and debone chicken. Cook spaghetti in chicken broth. Sauté onion, bell pepper and celery in butter. Combine all ingredients; cook until Velveeta is melted. Pour into 10x13-inch baking dish. Top with Cheddar cheese. Bake at 350° until bubbly.

If it is too dry, add chicken broth.

*Denise Henle Beck*

## Easy Scalloped Chicken

- |                          |                                   |
|--------------------------|-----------------------------------|
| 1 box Stove Top stuffing | 1 can cream of chicken soup       |
| 1 c. sour cream          | 3 to 4 c. shredded cooked chicken |

Preheat oven to 325°. Mix the stuffing according to package directions. Stir in sour cream, soup and chicken. Put in 7x11-inch baking pan. Bake for 1 hour, uncovered.

*Dorothea Bazyn*

## Parmesan Chicken

1 c. Miracle Whip  
2 tsp. dried oregano leaves

1 (3 to 3 1/2 lb.) chicken, cut up  
1/2 c. grated Parmesan cheese

Mix Miracle Whip, cheese and oregano. Place chicken pieces in a 9x13-inch baking dish. Spoon dressing mixture over chicken. Bake at 350° for 45 minutes, or until chicken is done. Sprinkle with paprika, if desired. Yield: 4 servings.

*Jennifer G.*

## Zippy Orange Chicken and Rice

1/2 c. Miracle Whip  
1/2 c. orange juice  
4 boneless, skinless chicken breasts,  
cut into strips  
2 T. brown sugar

1 1/2 c. Minute Rice, uncooked  
1 green pepper, cut into strips  
1 can mandarin oranges, drained  
1 (8 oz.) can pineapple chunks,  
drained

Heat 2 tablespoons Miracle Whip in a skillet on medium heat. Add chicken; cook and stir 5 minutes, or until no longer pink; drain. Reduce heat. Mix remaining Miracle Whip, orange juice and sugar; stir into skillet. Add rice and green pepper, bring to a boil. Remove from heat and add the oranges and pineapple. Let stand, covered, 5 minutes. Yield: 4 servings.

May substitute 1 pound of pork tenderloin, cut into strips, for the chicken.

## Zesty Mozzarella Chicken

1 egg white, lightly beaten  
2 T. milk  
1 c. dry bread crumbs  
2 T. grated Parmesan cheese  
1/4 tsp. salt  
1/4 tsp. pepper  
1/4 tsp. garlic powder  
1/4 tsp. cayenne

1/4 tsp. dried oregano  
8 boneless, skinless chicken breast  
halves  
1/4 c. butter  
1 (8 oz.) can tomato sauce  
1 tsp. dried basil  
1 c. shredded Mozzarella cheese

In shallow bowl, combine egg white and milk. In another bowl, combine the bread crumbs, Parmesan cheese and seasonings. Dip each chicken breast in the egg white mixture, then in the crumb mixture. Melt butter in a skillet; brown chicken on both sides, until no longer pink and juices run clear. Meanwhile, heat tomato sauce and basil until warm. When chicken is done, sprinkle with Mozzarella cheese. Remove from the heat and cover for 2 to 3 minutes, or until cheese melts. Serve with tomato-basil sauce. Yield: 4 servings.

*Kelly A.*

## Chicken Tetrazzini

1/3 c. + 1 T. water	1 1/2 oz. chopped cooked chicken breast meat
1 (14.5 oz.) can chicken broth	1/3 c. + 1 T. fresh mushrooms
1 1/2 oz. spaghetti	2 oz. shredded Cheddar cheese
1 1/4 tsp. olive oil	3/4 tsp. flour
3 T. + 1/2 tsp. chopped onion	1/2 oz. chopped almonds

In a medium pot, bring the water and chicken broth to a boil. Add the spaghetti pasta and cook until done; drain well. In large skillet, sauté onion in olive oil until tender. Add the chicken, mushrooms, 1 ounce of Cheddar cheese, flour and cooked spaghetti; mix well. Pour mixture into 2-quart baking dish. Top dish with remaining Cheddar cheese and almonds. Bake in preheated 350° oven for 30 to 40 minutes.

*Ashley Murty*

## Chicken Pot Pie

1 can cream of chicken soup	1/2 c. milk
1 c. cooked chicken, cubed	1 egg
1 (9 oz.) pkg. frozen mixed vegetables, thawed	1 c. Bisquick

Preheat oven to 350°. Mix soup, vegetables and chicken together. Place in a 9-inch pie plate. Mix milk, egg and Bisquick. Pour over chicken mixture. Bake for 30 minutes, or until golden brown.

## Chicken and Noodles

2 pkg. Amish noodles (I use 1 pkg. egg noodles)	2 cans cream of chicken soup
6 chicken bouillon cubes	3 cans chunk chicken
	1 (8 oz.) ctn. sour cream

Cook noodles with 8 cups of water and the bouillon. Do not drain. Add the chicken, cream of chicken soup and sour cream. Mix well and let heat until everything is warm. Serve.

Very fast and easy!

*Ashley Murty*

## One-Dish Chicken Bake

- |  |                           |
|--|---------------------------|
| 1 pkg. Stove Top stuffing for chicken      | 1/3 c. sour cream or milk |
| 1 can cream of mushroom soup               | 1 2/3 c. water            |
| 4 boneless, skinless chicken breast halves |                           |

Toss contents of vegetable-seasoning packet, stuffing mix and water; set aside. Place chicken in 9x13-inch baking dish or 2-quart casserole dish. Mix soup and sour cream/milk and pour over chicken. Spoon stuffing mixture evenly over top of pan contents. Bake at 375° for 35 minutes, or until chicken is cooked through. Yield: 4 servings.

*Beth Groenenboom*

## Chicken and Rice Casserole

- |   |                               |
|---|-------------------------------|
| 1 box Uncle Ben's long-grain & wild rice with 23 herbs & seasonings | 1/2 cube chicken bouillon     |
| 1/2 can cream of chicken soup                                       | 1 1/2 c. cooked diced chicken |

Cook rice until tender. Add chicken. Dissolve the bouillon and add to rice. Put in loaf pan and spread soup over top. Warm in the oven at 350° for 30 minutes.

You may also add cooked carrots and peas (use frozen ones), if desired.

*In Memory of Lois Vitek*

## Chicken Casserole

- |                               |                      |
|-------------------------------|----------------------|
| 4 c. cooked chicken, diced    | 1 soup can milk      |
| 2 cans cream of mushroom soup | 2 med. onions, diced |
| 6 med. potatoes, sliced       |                      |

Grease a casserole dish, cover the bottom with the potatoes. Top this with the chicken, then onions. Mix the soup and milk together. Add this to the top of the onions. Bake, covered, for 45 minutes at 375°. Uncover and bake for 15 more minutes.

*Evelyn Mayer*

## Chicken and Curry

- |   |                        |
|---|------------------------|
| 1 frying chicken, or meaty parts from<br>2 chickens | 3 or 4 T. curry powder |
| 3 cans tomato soup + 3 cans water                   | 3/4 c. chopped onion   |
| 3 T. shortening                                     | 3/4 tsp. thyme         |
| 1 tsp. minced garlic                                | 1 1/2 tsp. salt        |

Brown cut-up chicken in shortening; drain. Add the rest of the ingredients. Simmer on low heat, covered, for 30 to 45 minutes, until chicken is tender. Stir occasionally. Gravy should not be too thick. Add more water, if needed, to make a medium consistency.

Serve over cooked rice.

*Marilyn Johnson*

## Mock Chicken-Fried Steak

- |                       |                   |
|-----------------------|-------------------|
| 1 lb. ground beef     | 2 tsp. onion salt |
| 2 tsp. parsley flakes | 1 egg             |
| 1 tsp. salt           | 1 T. chili powder |
| 2 c. cracker crumbs   |                   |

Mix ground beef with all ingredients, but only 1 cup of the cracker crumbs. Divide meat mixture into balls. Sprinkle rest of cracker crumbs on a board; roll balls into crumbs and flatten out into steaks. Be sure each side is well coated with crumbs. Place on waxed paper and chill for 30 minutes. Heat oil, 1-inch deep in skillet, until hot. Add steaks and brown both sides until done.

*Barb Murty*

## Camper's Meal for the Grill

- |                         |                               |
|-------------------------|-------------------------------|
| 2 lb. lean ground beef  | 6 med. potatoes, diced        |
| 6 carrots, diced        | 1 green pepper, chopped       |
| 3 green onions, chopped | 2 cans cream of mushroom soup |
| 1/2 soup can water      | 6 T. butter                   |

Mix all ingredients and divide on 6 (18-inch) squares of foil. Season with salt and pepper; add 1 teaspoon of butter to each bundle. Seal foil squares and grill over hot coals for 1 hour, or until meat and vegetables are done.

*Barb Murty*

## Packet Dinner

- |  |   |
|--|---|
| 2 pork chops or chicken breasts  | 1 T. butter   |
| 1 potato, sliced   | Spices of your choice (lemon pepper,<br>Mrs. Dash, salt & pepper) |
| 1 carrot, sliced (or can use vegetables<br>of your choice, even frozen ones) | Foil  |

Tear sheet of heavy-duty foil and make a packet. Place all ingredients into foil packet and seal well. Place on your BBQ grill. Cook 35 minutes, or until meat is cooked thoroughly.

*Debbi Murty*

## Brat Supper

- |   |                           |
|---|---------------------------|
| 4 to 6 brats (can be smoked, plain,<br>cheese or flavored), cut up into 1/2<br>slices | 1 sm. onion, chopped      |
| 4 to 5 potatoes, peeled & cubed   | 1 stick butter            |
| 1 to 2 c. sliced carrots  | Worcestershire sauce      |
|   | 1 env. dry onion soup mix |

This can be made on the grill as a packet supper or in the oven in a foil-lined 9x13-inch pan.

In a large bowl, mix the brats, potatoes, carrots, onions and dry onion soup mix. Toss until well coated. Place brat mix in foil-lined pan or in foil you're going to make into a packet. Slice butter on top of brats and shake the Worcestershire sauce a few times over all the mixture. If putting on the grill, about 15 to 20 minutes on medium heat, or until the potatoes are done. If putting in the oven, bake at 350° for about 20 minutes.

*John Groenenboom*

## Lazy Man Shishkabobs

Use your favorite vegetables like cherry tomatoes, onion, green peppers, mushrooms, zucchini, etc. Your favorite meat, cut in thin strips; season with your favorite seasonings.

Place all ingredients in a grill basket and cook on the grill or open campfire. Cook until the vegetables are tender and meat is cooked to your preference.

*John Carlson*

## Hurry-Up Casserole

- |                                    |                            |
|------------------------------------|----------------------------|
| 2 T. onion, chopped                | 1/2 c. shredded cheese     |
| 2 c. diced potatoes                | 1/4 c. milk                |
| 1 c. diced vegetables, your choice | 1 can cream of celery soup |
| 1 c. diced meat, your choice       | 1 T. butter                |
| Bread crumbs                       |                            |

Cook onions in butter until tender. Blend soup, milk and cheese. Place the rest of the ingredients in a casserole. Add the onions and pour the soup mixture over all. Sprinkle bread crumbs on top of everything. Place in oven at 350° for 30 to 35 minutes, or until vegetables are done.

*Mary Gropper*

## Green Chili

- |  |  |
|--|--|
| 1 jar Herdez green salsa                   | 2 lb. meat of your choice (ground beef, steak, pork loin or chicken) |
| 1 (28 oz.) can green chili enchilada sauce | 1 jar La Victoria green taco sauce                                   |
| 1 to 2 cans chopped tomatoes               | 2 cans chopped green chilies   |

Season meat with the following spices, then you can grill or brown in a skillet or just put it in crock-pot: chili seasoning, paprika, pepper, garlic, cumin, red pepper (if you want it hot). Add all ingredients to crock-pot. Cook in crock-pot on low for 8 hours, or 4 hours on high.

Serve over tortilla chips, top with cheese or wrap in flour tortillas.

If you would like to add canned beans, I use a variety of black, red, pinto, whatever kind you like. Rice - add 1/2 to 1 cup uncooked rice.

*Melissa Emmette*

## Barbecue Beef Crock-Pot

- |                  |                             |
|------------------|-----------------------------|
| 4 lb. beef roast | 2 tsp. Worcestershire sauce |
| 2 onions, diced  | 1/2 c. vinegar              |
| 2 c. catsup      | 1 to 2 tsp. chili powder    |
| 6 T. brown sugar | 1/4 c. water                |

Coat the beef with flour. Place some oil in a skillet and place the beef with the onions in the skillet. Brown both sides of the roast and sauté the onion. Transfer to a crock-pot. Combine the rest of the ingredients and pour over beef. Cook until tender, about 3 to 4 hours on high. When tender, you can mash with a fork.

Freezes well.

*Peggy Hoffa*

## Crock-Pot Stroganoff

- 1 1/2 lb. cubed stew meat  
1 can French onion soup

1 can cream of mushroom soup

Put all into a crock-pot. Cook on low for 5 to 6 hours.  
Serve over fresh cooked noodles or mashed potatoes.

Can use a little more meat (like 1/2 pound more) and put in 1 more can cream of mushroom soup.

*Debbi Murty*

## Mexican Fiesta

- 1 lg. steak or any kind of meat, cubed  
1/2 c. chopped onion  
2 to 3 jalapeño peppers, chopped  
3 med. potatoes, cubed

1 tomato, chopped  
1 can whole kernel corn, drained  
Picante sauce (opt.)  
Tortillas

Cook meat, onions and peppers in a skillet; cook until done. In a pan, cook potatoes in boiling water until done; drain. Add the potatoes, tomatoes and corn to the skillet mixture. Cook until all ingredients are hot.

Serve on tortillas, roll up burrito-style with picante sauce.

*Debbie Stochl*

## Swiss Steak

- 2 lb. round steak  
3 T. flour  
1/2 tsp. salt  
1/4 tsp. pepper  
2 T. oil  
2 med. onions, sliced

2 stalks celery, chopped  
1/4 tsp. dried oregano  
1 (16 oz.) can tomatoes with liquid,  
cut up  
2 T. Worcestershire sauce  
Hot cooked noodles (opt.)

Cut meat into serving-size pieces and dredge in flour. Sprinkle with salt and pepper. In a skillet, brown the meat on both sides in oil. Top with the onions and celery. Combine the tomatoes, Worcestershire sauce and oregano. Spoon over the vegetables. Cover and simmer for 1 1/2 to 2 hours, or until meat is tender. Serve over noodles, if desired. Yield: 6 servings.

*Linda S.*

## Beef Cubed Steak Dinner

Beef steak, cubed  
1 can cream of mushroom soup  
1 box Stove Top stuffing

1 can whole kernel corn  
1/2 soup can water

Put beef in a sprayed baking dish. Put cream of mushroom soup over top of meat. Pour water over this. Pour stuffing and corn on the sides of meat, stirring evenly so the juices mix with the stuffing. Bake at 350° for 30 minutes, or until meat is tender.

*Dawn Stoaks*

## Pepsi Pot Roast

4 lb. beef roast  
1 can cream of mushroom soup

1 pkg. Lipton onion soup mix  
1 (16 oz.) can Pepsi

Place roast in a pan that can be covered tightly. Spread undiluted mushroom soup over meat. Sprinkle onion soup mix on top. Pour the Pepsi over this. Cover the pan tightly. Place in a 325° oven for 3 1/2 to 4 hours. Slice and return to sauce.

This makes it's own gravy. If you don't want such a sweet meat, add a diet Pepsi instead.

*Beth Groenenboom*

## Navajo Tacos

2 c. flour  
1 T. baking powder  
2 T. lard

1/2 c. powdered milk  
1/2 tsp. salt  
3/4 c. water

### FILLING:

Heated refried beans  
Chopped tomato  
Shredded cheese

Shredded lettuce  
Chopped green onion  
Sour cream & taco sauce

To make fry bread, combine dry ingredients and lard; mix well with fingers. Stir in water with a fork. Knead until smooth. Divide into 6 equal parts. Roll into 8-inch circles, 1/4-inch thick. Fry in hot shortening (365°) until brown on one side. Turn and brown other side. Drain on paper towels.

Spread each piece of bread with 1/2 cup refried beans and add other toppings.

For a dessert, spread a piece of fry bread with butter and drizzle with honey. Yield: 6 servings.

*Judy G.*

## Poop on a Platter

8 T. butter

4 to 6 c. milk

8 T. flour

Toasted bread

2 pkg. Carl Buddig lunchmeat,  
chopped

Melt butter in large saucepan. Sprinkle in flour and whisk for 1 minute. Slowly whisk in milk, stirring until it thickens. If sauce is too thick, add more milk, a little at a time, until it reaches the consistency you like. Add lunchmeat; heat through. Serve over toast.

*For the kids*

## Quick Enchilada Bake

1/3 (16 oz.) pkg. corn chips, divided

1 (32 oz.) can enchilada sauce

1 med. onion, finely chopped

1 c. cooked hamburger

1 1/2 to 2 c. shredded Cheddar cheese

Preheat oven to 350°. Using a 1 3/4-quart baking dish, fill half-full with half of the corn chips, then spread on layers of half the cheese, half the onion and half the hamburger. Top with 1/2 can of enchilada sauce. Repeat procedure. Cover and bake for 20 to 30 minutes in the oven or bake for 5 minutes in the microwave.

**Stove-top Method:** In a skillet, pour the enchilada sauce in the skillet and add all the chips. Simmer until chips are soft. Spread remaining ingredients on top. Cover and let stand until heated through and cheese melts.

*Mary P.*

## Enchiladas

1 lb. hamburger

Sour cream

1 pkg. dry taco seasoning

Shredded lettuce

1 pkg. sm. flour tortillas

Tomatoes

1 (15 oz.) can tomato sauce

1 bag Doritos

2 c. shredded cheese

Brown hamburger; drain. Add taco seasoning. Pour a little bit of the tomato sauce on the bottom of a 9x13-inch, spreading evenly. Roll flour tortillas with hamburger inside and set on top of tomato sauce, seam-down. Cover the filled tortillas with the rest of the tomato sauce and add cheese. Bake in oven at 350° for 30 minutes, or until cheese is brown. Remove from oven. Add the rest of the toppings and crush the Doritos for the very top.

Can also substitute the tomato sauce with salsa.

*Dawn Stoaks*

## Enchilada Casserole

- |                                     |                              |
|-------------------------------------|------------------------------|
| 2 lb. hamburger                     | 12 corn tortillas            |
| 1 (15 oz.) can tomato sauce         | 1 clove garlic, crushed      |
| 3 hot chili peppers, chopped (opt.) | 1 can cream of chicken soup  |
| Salt & pepper, to taste             | 1/2 soup can milk            |
| 1 med. onion, chopped               | 1/2 c. grated Cheddar cheese |

Brown hamburger, salt, pepper, chili peppers, onion and garlic. Drain fat. Add tomato sauce. Line a 9x13-inch pan with 6 tortillas. Cover with half of the meat mixture. Lay remaining tortillas on top. Put remaining meat on top of the tortillas. Pour chicken soup on meat, then pour milk on top of soup. Sprinkle with cheese. Bake at 300° for 20 to 25 minutes.

May also serve with pepperoncini peppers if you don't add the hot chili peppers.

*Beth Groenenboom*

## Taco Casserole

- |   |                                     |
|---|-------------------------------------|
| 1 reg.-size pkg. Fritos, slightly crushed | 1 (15 oz.) can mild enchilada sauce |
| 1 1/2 lb. hamburger, cooked & drained     | 1 to 2 c. grated Cheddar cheese     |
|   | 1 (15 oz.) can chili beans          |
|   | Chopped lettuce & tomato            |

Make a small salad of chopped lettuce and tomatoes. In a saucepan, heat the enchilada sauce to a boil. When done cooking hamburger, add the chili beans to heat them up. In 9x13-inch pan, layer in this order: Fritos, hamburger mixture, cheese, enchilada sauce and lettuce-tomato mixture. Let set 5 to 10 minutes before serving. No need to bake.

Serve by scooping out as much as you would like.

*In Memory of Louise Vavra*

## Meat Loaf

- |                       |                               |
|-----------------------|-------------------------------|
| 2/3 c. cracker crumbs | 1 c. milk                     |
| 1 1/2 lb. ground beef | 2 eggs, slightly beaten       |
| 1/4 c. grated onion   | Salt, pepper & sage, to taste |

### TOPPING:

- |                  |                    |
|------------------|--------------------|
| 3 T. brown sugar | 1/4 tsp. catsup    |
| 1/4 tsp. nutmeg  | 1 tsp. dry mustard |

In large bowl, combine meat, crackers, egg, onion and seasonings. Add milk and mix well. Put meat mixture in a loaf pan and cover with topping mixture. Bake in the oven at 350° for 1 hour.

Delicious.

I double the topping.

*Donna Weaver*

## Taco Hot Dish

1 lb. hamburger  
 1 (8 oz.) pkg. Doritos, crushed  
 2 c. Cheddar cheese  
 1 pkg. dry taco seasoning

8 oz. sour cream  
 2 c. Mozzarella cheese  
 1 tube crescent rolls  
 1 can refried beans (opt.)

Preheat oven to 375°. Brown hamburger; drain. Add taco seasoning and mix with sour cream. Spray the bottom of a 9x13-inch pan with cooking spray, then press crescent rolls on bottom of the pan. Layer beans, half of Doritos, meat mixture, cheeses. Top with the rest of the Doritos. Bake for 20 to 25 minutes.

Serve with taco toppings.

*Jamie Kupka*

## Slumgullion

1 lb. hamburger  
 1 lb. canned tomatoes  
 1 c. Minute Rice  
 1 (8 oz.) can Mexi-corn

1 (4 oz.) can diced green chilies  
 Dash of Tabasco sauce  
 1 c. shredded Cheddar or Colby cheese

Brown hamburger; drain and add all ingredients, except cheese. Place in 2-quart casserole. Cook in a 350° oven for 45 minutes. Remove and top with cheese; return to oven until cheese melts, about 5 to 10 minutes.

*Rosalind M.*

## Lemony Beef, Barley and Vegetables

1 lb. ground beef  
 1/2 lb. mushrooms, sliced  
 1 med. onion, chopped  
 1 clove garlic, crushed

14 oz. beef stock  
 1/2 c. quick-cooking barley  
 10 oz. frozen peas & carrots  
 1/2 tsp. lemon pepper

Cook the ground beef, mushrooms, onion and garlic until beef is no longer pink, stirring to crumble up beef. Pour off drippings. Add barley, beef stock, salt and pepper to taste; cover and simmer 10 minutes. Add vegetables and cook 3 to 5 minutes, or until barley is tender.

To use pearl barley, soak overnight or simmer first until near tender. Add the rest of ingredients.

*Mabel (Coleman) Muck*

## Six-Layer Dinner

Potatoes	1 green pepper, chopped
1/3 c. Minute Rice	1 (15 oz.) can tomatoes, undrained
1 1/2 lb. hamburger or ham	Salt
Carrots	Pepper

Brown hamburger, drain and add rice. If using ham, mix ham and rice together. Place a thick layer of sliced potatoes in buttered baking dish. Place meat mixture over potatoes. Add thick layer of carrots with the green pepper. Pour the tomatoes on top and season with salt and pepper to taste. Cover and bake in oven at 350° until potatoes and carrots are tender.

*Beth Groenenboom*

## Delbert's Stuff

1 1/2 lb. hamburger	6 slices Velveeta cheese
3 c. uncooked macaroni	4 T. yellow mustard
3 cans chicken gumbo soup	Season, to taste

Cook and drain hamburger. Cook and drain macaroni. Combine the hamburger, macaroni, soup and mustard in a 12-inch skillet. Simmer 15 to 20 minutes. Lay cheese on top. Let melt and serve.

Try it, you'll like it!

*Delbert Henle*

## Almost Pizza Casserole

2 to 3 lb. potatoes, sliced	1 lg. onion, chopped
1 lb. hamburger, cooked & drained	1 can nacho cheese soup (dilute enough to make pourable)
1 can tomato soup (dilute enough to make pourable)	1 pkg. sliced pepperoni

Place sliced potatoes in bottom of a casserole dish. Place cooked hamburger on top followed by onions and tomato soup. Place pepperoni and cheese soup on top of tomato soup. Bake at 350° for 1 to 1 1/2 hours, or until potatoes are done.

*Beth Groenenboom*

## Zucchini Casserole

- |                                |                            |
|--------------------------------|----------------------------|
| 1 lb. hamburger                | 1 can cream of celery soup |
| 1 sm. onion, chopped           | 1/2 stick butter           |
| 1 med. zucchini, sliced        | 1 c. crushed crackers      |
| Velveeta cheese, thinly sliced |                            |

Brown hamburger with onion. Drain and pat into a 9x13-inch pan. Layer thin slices of zucchini, layer of cheese, then another layer of zucchini slices. On top of this, put cream of celery soup. Brown the butter and add cracker crumbs. Pat on top of other layers. Bake at 350° for 40 minutes. Yield: 5 to 6 servings.

*Dawn Kupka*

## Mexican Pronto Stuff

- |                                |                                    |
|--------------------------------|------------------------------------|
| 1 lb. hamburger                | 1 (16 oz.) can refried beans       |
| 1 (16 oz.) can enchilada sauce | 1 sm. can evaporated milk          |
| 1 can chopped black olives     | 1 sm. onion, chopped               |
| Corn chips                     | 1 c. shredded Monterey Jack cheese |

Brown hamburger with onion; drain meat. Spread into large pie pan. Mix beans with milk. Smash chips over burger and then spread bean mixture on top. Pour enchilada sauce on top of bean mixture. Add cheese and olives. Then make a ring with smashed chips around edge of pan. Bake at 350° until hot all the way through.

*Joanne Manjione*

## Ruth's Goak

- |                           |                               |
|---------------------------|-------------------------------|
| 1 1/2 lb. hamburger       | 2 (15 oz.) cans bamboo shoots |
| 3 c. macaroni             | 1/2 lb. white wild rice       |
| 2 (15 oz.) cans chestnuts | 1 (46 oz.) can tomato juice   |
| 2 cans mushrooms          | Season, to taste              |

Cook hamburger; drain. Cook macaroni; drain. Cook rice; drain. Don't drain canned good. Combine ingredients in 6-quart pan. Heat until boiling.

It's so good.

*Delbert Henle,  
Ruth Lindsey*

## Pizza Meat Loaf Cups

2 eggs, beaten	1/2 tsp. Italian seasoning
1/2 c. pizza sauce	1 1/2 lb. hamburger
4 T. seasoned bread crumbs	1 1/2 c. shredded Mozzarella cheese

In a bowl, combine the egg, sauce, bread crumbs and Italian seasoning. Crumble beef over mixture and mix well with a fork. Divide mixture into 12 muffin cups; press onto the bottom and up the sides. Fill the center with cheese. Bake at 375° for 15 to 20 minutes, until meat is no longer pink.

Additional sauce may be added.

*Heidi Groenenboom*

## Macaroni Casserole

1 lb. hamburger, cooked & drained	1 1/2 c. uncooked macaroni
1 1/2 c. water	1 c. Mozzarella cheese
1 (15 oz.) jar spaghetti sauce	

Mix all ingredients, except for the cheese. Place in 2-quart casserole dish and bake at 350° for 30 minutes. Remove from oven; stir well. Place back in oven for another 15 to 20 minutes, or until macaroni is cooked. Remove from oven and sprinkle Mozzarella cheese on top. Cover and let stand 5 minutes to melt the cheese, then serve.

*Beth Groenenboom*

## Cabbage Rolls

1 lb. ground beef	16 oz. tomato juice
3 T. uncooked brown rice	Salt & pepper, to taste
1 (10 oz.) can mushrooms, drained	1 sm. head cabbage, shredded

Brown and drain the ground beef. Add all ingredients, except the cabbage, and simmer for about 20 minutes. Spray 9x13-inch casserole dish and lay the cabbage in the bottom of the casserole dish. Cover with meat mixture. Bake at 350° for 1 hour.

*Ashley Murty*

## Crock-Pot Burger Heaven Casserole

16 oz. ground 90% lean beef or turkey	2 c. sliced raw potatoes
1 1/2 c. sliced carrots	1 c. chopped celery
1/2 c. chopped onion	1 c. frozen peas, thawed
1 c. frozen whole kernel corn, thawed	1/2 c. water
1 can Healthy Request tomato soup	1 tsp. dried parsley flakes
1 can mushrooms	Salt & pepper

Spray a crock-pot with butter-flavored spray. In large skillet, brown meat, onion, celery and mushrooms. Transfer skillet mixture to crock-pot and add the potatoes, carrots, peas and corn. Stir in tomato soup, water, parsley flakes, salt and pepper to taste. Cover and cook on low for 6 to 8 hours.

*Dino Murty*

## Baked Chimichangas

8 oz. ground 90% lean beef or turkey	1 tsp. chili seasoning
1/2 c. chopped onion	8 (6") flour tortillas
1/2 tsp. minced garlic	1/4 c. nonfat sour cream
1 c. chunky salsa	

Preheat oven to 475°. Spray a 9x13-inch baking pan with olive oil-flavored cooking spray. In large skillet sprayed with olive oil-flavored cooking spray, brown the meat and onion. Stir in garlic, 1/2 cup salsa and chili seasoning. Lower heat and simmer for 5 minutes. Spoon 1/4 cup meat mixture into center of each tortilla. Roll up the tortilla and place seam-side down in the pan. Lightly spray tops with butter-flavored cooking spray. Bake for 12 to 14 minutes, or until golden brown.

For each serving, place a chimichanga on a plate. Spoon 2 tablespoons salsa and 1 tablespoon sour cream over each.

*Dino Murty*

## Quick Lasagna

2 c. low-fat ricotta cheese  
 1 c. low-fat cottage cheese  
 2 T. dried parsley  
 1 tsp. garlic, chopped  
 4 c. spaghetti sauce

1/4 c. Parmesan cheese  
 4 oz. grated part-skim Mozzarella cheese  
 3/4 lb. uncooked lasagna noodles

Do not precook the noodles in this recipe so it is really fast to prepare.

Preheat oven to 350°. Spray a 9x13-inch pan with nonstick cooking spray. Mix ricotta cheese, cottage cheese, parsley and garlic. Pour 1 cup of spaghetti sauce in bottom of pan. Layer in this order: 1/3 noodles, half cheese mixture, half Mozzarella cheese, 1 cup sauce; repeat to make second layer. Top with last 1/3 noodles, remaining sauce. Sprinkle with Parmesan cheese. Cover tightly with aluminum foil and bake for 1 hour. Yield: 12 servings.

**Nutritional Information Per Serving:** 240 calories, 32 gm carbohydrate, 6 gm fat, 1 gm dietary fiber, 609 mg sodium. Exchanges: 1 1/2 starch, 2 vegetables, 1 lean meat. Weight Watchers points: 5.

*Cheryl Balvin*

## Sweet and Sour Meat Balls

1 lb. hamburger  
 1 lb. ground pork  
 2 eggs  
 Chopped onion

Salt & pepper  
 1 (10 oz.) jar grape jelly  
 1 (10 oz.) jar chili sauce

Mix meat, eggs, onion, salt and pepper together. Form into meat balls. Bake in oven at 350° until meat is cooked through. Remove from oven and take meat balls out of pan. In large saucepan, mix jelly and chili sauce together. Once melted together, add the meat balls to the saucepan and simmer together until heated through.

*Janet Mannatt*

*Believe in yourself and what others think won't matter.*

## Oven Meat Balls

1 1/2 lb. ground beef  
3 T. chopped onion  
1 1/2 tsp. salt

1 c. milk  
3/4 c. oatmeal  
3/4 tsp. pepper

### SAUCE:

1 c. catsup  
2 T. sugar

3 T. vinegar  
1/2 c. water

Mix meat, milk, onion, salt and pepper; form into balls. Place in greased 9x13-inch pan.

Mix sauce and pour over the meat balls; place in oven. Bake at 350° for 1 hour.

*Patti (Blomme) Henning*

## Meat Loaf

2 lb. ground beef  
1 can tomato soup  
1 onion, finely chopped  
1 c. rolled oats  
2 eggs, beaten

1 T. Worcestershire sauce  
1/2 c. catsup  
3 T. mustard  
Salt & pepper, to taste

In large bowl, combine ground beef, soup, onion, oats, eggs, Worcestershire sauce, catsup and mustard; mix well. Pat into a loaf pan and bake at 350° for 1 hour, or until done.

*Ashley Murty*

## Best Meat Balls

1 lb. ground beef  
1 egg  
1/4 c. chopped onion  
1/4 c. chopped green pepper  
1/4 tsp. garlic salt

2 T. catsup  
1/4 c. bread crumbs  
1 can tomato soup  
1 can jellied cranberry sauce

Mix all ingredients, except the tomato soup and cranberry sauce. Form into small meat balls and brown in a skillet. Drain off grease. Place tomato soup and cranberry sauce in a blender and purée. Pour over the meat balls and simmer until heated through, about 30 minutes.

*Ann B.*

## Peg's Meat Balls

1/2 lb. ground beef	1 egg
1/2 c. bread crumbs	1/2 tsp. pepper
1/8 c. grated Parmesan cheese	1 T. salt
1/4 tsp. garlic powder	

Mix all ingredients in a medium bowl. After mixing thoroughly, shape into 1-inch-sized balls and cook in large skillet over medium heat, stirring often. Once cooked through, add to heated marinara sauce and spoon over cooked spaghetti.

*Sarah Purk*

## Mom's Meat Loaf

4 eggs, beaten	2 tsp. salt
1 1/2 c. milk	1 tsp. sage or mou
3/4 c. finely-crushed crackers	2 dashes pepper
1 c. chopped onions	3 lb. hamburger

### TOPPING:

1 c. catsup	1 tsp. Worcestershire sauce
1/2 c. brown sugar	

In large bowl, mix eggs, milk, crackers, onion, salt, sage and pepper; mix well and add the ground beef. Mix well. Bake in enamel roaster. Grease roaster and put meat in it. Make a ditch around meat and put in some water. This can be used for the gravy.

Mix up topping and spread 3/4 cup on top of meat. Save the rest of sauce for serving. Bake at 350° for 1 hour or longer. Cook until no pink remains in the meat.

*Mary Ellen Blomme*

## Taco Bars

2 tubes crescent rolls	1 lb. hamburger
1 (8 oz.) ctn. sour cream	1 (8 oz.) jar salsa
2 c. shredded taco cheese blend	1 pkg. dry taco seasoning

Brown hamburger; drain. Add taco seasoning and half the water the package calls for. Set aside. In 9x13-inch pan, press one tube of the crescent rolls in the bottom. Pinch seams together to cover the bottom of the pan. Bake for 10 minutes in a 375° oven. Remove pan from oven and cover the crust with the meat, sour cream, salsa and cheese. Cover this with the second tube of crescent rolls, pinching the seams together. Bake 25 to 30 minutes longer.

*Heidi Minnaert*

## Pizza Meat Loaf

1 1/2 lb. ground beef  
 1 egg, beaten  
 3/4 c. cracker crumbs  
 Onion (opt.)

1/3 c. tomato sauce  
 1 tsp. oregano  
 2 c. shredded Mozzarella cheese  
 2/3 c. tomato sauce

Mix first 6 ingredients together, then put cheese in the middle and press together. Place in large loaf pan and bake at 350° for 1h our. Put the 2/3 cup tomato sauce over the top and sprinkle with some more cheese, if desired. Bake another 15 to 20 minutes longer.

I usually bake mine longer to make sure the meat is done.

*Amy Broya*

## Cheddarburger Skillet

1 lb. ground beef  
 1 med. onion, chopped  
 1 can cream of mushroom soup  
 1 can Cheddar cheese soup

1/4 c. water  
 2 (16 oz.) cans whole potatoes,  
 drained & sliced

In a skillet, brown beef and cook onion until tender (use shortening if necessary). Stir to separate meat; pour off fat. Stir in soups and water. Add potatoes. Heat and stir occasionally.

Garnish with tomato wedges and parsley, if desired. Yield: 6 (1-cup) servings.

*Florence (Coleman) June*

## Beef and Noodles

1 lb. ground beef  
 1/2 c. onion, chopped  
 2 c. noodles, cooked & drained  
 1 (8 oz.) jar Cheez Whiz

1/2 tsp. salt  
 1/4 tsp. pepper  
 1/4 tsp. paprika

Brown meat; drain. Add onions and cook until tender. Stir in noodles, Cheez Whiz and seasonings. Heat and enjoy.

*Florence (Coleman) June*

## Mashed Potato Pie Casserole

2 lb. hamburger, cooked  
2 cans green beans, drained  
2 to 3 qt. pan potatoes, boiled & mashed

2 to 3 cans tomato soup  
Velveeta cheese, sliced

Put cooked hamburger in a casserole dish. Mix green beans and tomato soup into hamburger. Spoon mashed potatoes on top of the mixture. Bake for 1 hour at 350°. Remove from oven and put slices of cheese on top. Put back in oven to melt the cheese.

*Janet Manatt*

## Crock-Pot Macaroni and Cheese

2 c. cooked macaroni, drained  
2 1/2 c. grated Cheddar cheese  
1/2 c. sour cream  
1/2 tsp. salt  
1 c. milk

1/2 stick butter  
1 can Cheddar cheese soup  
1/2 tsp. dry mustard  
1/2 tsp. pepper

Cook 2 cups macaroni and drain; set aside. Melt butter and add Cheddar cheese. Put cheese mixture in crock-pot. Add remaining ingredients. Add macaroni, and mix. Cook for 3 hours on low.

*Debbi Murty*

## Hamburger Helper

1 1/2 to 2 lb. ground beef  
1 box macaroni & cheese

1 can Manwich sauce

Brown and drain hamburger. Place back in pan. Add Manwich sauce and heat through. Prepare macaroni and cheese according to directions on the box. Add prepared macaroni and cheese to the hamburger mixture. Serve.

Kids love this.

*Kae Palmer*

## Cheese-Stuffed Meat Loaf

1 1/2 lb. ground beef

3/4 c. bread crumbs

3/4 tsp. salt

1/4 tsp. pepper

1 sm. can tomato sauce

2 eggs

3/4 c. ricotta cheese

1/4 c. Parmesan cheese

1/4 c. fresh parsley

Combine the ground beef, bread crumbs, salt, pepper and tomato sauce with 1 egg; mix well. Place meat in a baking dish and make a "well" in the meat, reserving the meat that you scoop out. Mix the cheeses, 1 egg and parsley. Spoon the cheese mixture into the "well". Cover the "well" with the reserved meat. Bake at 350° for 1 hour.

*Becky Poduska*

## Stuffed Green Peppers

8 bell peppers, tops removed &  
seeded

1 1/2 lb. hamburger

3/4 to 1 c. Minute Rice

2 (8 oz.) cans tomato sauce

2 c. Cheddar cheese, shredded

Wash green peppers; drain well. In a skillet, brown hamburger. When cooked completely, do not drain. Add the rice and tomato sauce to the hamburger. Cover and simmer, stirring frequently, until the rice is done. You may need to add some water if it begins to stick or if the rice is not cooking. When rice is done, add the cheese, reserving 1/2 cup for the top. Place green peppers in a muffin tin. One opening for each pepper. Fill the peppers with the meat mixture. Top the peppers with reserved cheese. Place in the oven at 350° and bake for 30 minutes, or until the peppers are tender.

*Chris Carlson*

## Pumpkin Pasta

1 c. grated Parmesan cheese, divided	1 (14 oz.) can chicken broth
1 lb. rotini, cooked	1/2 tsp. salt
1/4 c. margarine	1/2 tsp. pepper
1 leek, diced	1/4 tsp. nutmeg
1 celery rib, diced	2/3 c. whipping cream
3 lb. peeled pumpkin, chopped	

Toss 1/2 cup of Parmesan cheese with pasta and keep warm. Melt butter in large saucepan over medium heat; add leek and celery. Sauté until tender. Add pumpkin, sauté 2 to 3 minutes. Add broth and bring to a boil. Cover and reduce heat; simmer 20 minutes. Add salt, pepper and nutmeg. Process pumpkin mixture in a blender until smooth. Return to saucepan; stir in whipping cream and cook over low heat, stirring often, until heated through. Serve over warm pasta and top with remaining cheese. Yield: 6 servings.

*Janet Raue*

## Pork Chops with Apples and Stuffing

6 pork chops	1 T. vegetable oil
1 pkg. stuffing	1 can apple pie filling

In a skillet, brown the pork chops, with the oil, on both sides. Prepare stuffing according to package directions. In a greased 9x13-inch pan, spread the pie filling on the bottom, then place pork chops on top of pie filling. Top with prepared stuffing. Bake, covered, at 350° for 35 minutes. Uncover and bake an additional 10 minutes.

*Helen Raue*

## Spaghetti Bake

10 oz. uncooked spaghetti	1 soup can water
2 lb. hamburger	1 can cream of mushroom soup
1/2 onion, chopped	Salt, to taste
1 can tomato soup	1 c. Mozzarella cheese
Chopped green pepper	

Cook spaghetti as directed; drain. Cook and drain hamburger, season with salt. Mix all ingredients together and pour into a 9x13-inch sprayed pan. Top with grated Parmesan cheese. Bake at 350° for 45 minutes.

*Janet Raue*

*Breakfast Dishes,  
Coffeecakes  
& Breads*



*"Japan"*

*This painting is located on the west wall of the main hall.*

## *How To Preserve A Husband*

*Be careful of your selection,  
do not choose too young  
and take only such as have been raised  
in a good moral atmosphere.*

*Some insist on keeping them in a pickle,  
while others keep them in hot water.*

*This only makes them sour,  
hard and sometimes bitter.*

*Even poor varieties may be made  
sweet, tender and good by garnishing them  
with patience, well-sweetened with smiles,  
and flavored with kisses to taste;  
then wrap them in a mantle of charity.*

*Keep warm with a steady fire of domestic devotion  
and serve with peaches and cream.*

*When thus prepared, they will keep for years.*

# Breakfast Dishes, Coffeecakes & Breads

## Breakfast Dishes

### Easy Omelets

3 eggs, beaten with a little milk  
1 (2-qt.) Ziploc freezer bag

Ham, onion, mushrooms, or anything  
you like in your omelet

In large saucepan or Dutch oven, fill it halfway with water and bring the water to a boil. Place all ingredients in the Ziploc bag. Make sure it is a freezer bag! Place the bag with the ingredients in it, in the boiling water. Boil about 8 minutes, or until the egg is completely cooked. Place the contents on a plate and enjoy.

It is best only to cook one bag at a time. If you do more, it takes longer for the eggs to cook. Cooking time also depends on how much stuff you put in your bag with the eggs. Also, only use each zipper bag once as the cooking process weakens the bag.

### Breakfast Casserole

4 c. day-old bread, cubed  
2 c. shredded sharp Cheddar cheese  
10 eggs, slightly beaten  
4 c. milk  
1 tsp. dry mustard  
1 tsp. salt

1/4 tsp. onion powder  
Fresh ground pepper, to taste  
1 lb. pork sausage, cooked, drained &  
crumbled  
1/2 c. chopped mushrooms (opt.)  
1/2 c. chopped tomatoes (opt.)

Place bread in a well-greased 9x13-inch pan. Sprinkle with cheese. Combine the milk, mustard, salt, onion powder and pepper. Pour over the bread and cheese. Sprinkle sausage, mushrooms and tomatoes over the top. Cover and refrigerate overnight.

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

*Lucille B.*

## Stuffed French Toast

1 loaf French bread  
8 oz. cream cheese  
12 eggs  
1/4 c. maple syrup  
1/4 tsp. salt

2 tsp. vanilla  
1 stick butter, melted  
2 c. strawberry jelly  
1 (10 oz.) pkg. frozen strawberries

Tear bread into 1-inch pieces and place in a greased 9x13-inch baking dish. Cube cream cheese and scatter over bread pieces. Mix together eggs, syrup, vanilla and melted butter, then pour over bread and cheese. Refrigerate overnight.

Bake at 350° for 1 hour. While baking, combine strawberry jelly and strawberries; bring to a boil (until foamy). When French toast is finished baking, remove from oven and top with strawberry glaze.

*George Coleman*

## Potato Pancakes

2 eggs, beaten  
3 c. grated potatoes, raw  
1/3 c. grated onion (opt.)  
3 T. flour  
1 1/2 tsp. salt

1/4 tsp. pepper  
Oil, for frying  
1/2 tsp. parsley flakes  
1/2 tsp. rosemary  
1/4 tsp. sage

Combine all ingredients well in a bowl. Heat frying pan with 1/8-inch of oil. Drop spoonfuls of batter in oil to make pancakes the size you want. Cook until brown, turning once. Drain on paper towel.

Serve with butter and syrup or hot applesauce with a dash of cinnamon.

Potatoes turn dark fast after grated so be ready to mix everything as fast as possible. This looks like a big recipe, but you will need it. They are delicious and get eaten faster than you can cook them.

*Elaine Henle,*

*In Memory of Grandma Nettie Henle*

## Rick's Egg

3 lg. eggs  
 1/8 c. grated Cheddar cheese  
 1/2 tsp. garlic, chopped  
 1/4 tsp. pepper  
 Dash of salt

1/4 tsp. dill weed  
 1/2 tsp. horseradish  
 Any leftover ham, beef or pork,  
 mushrooms, onion

Beat all together in a bowl with a fork until well mixed. Fry in small skillet with 1/2 to 1 tablespoon melted butter. Flip over like a pancake when edges look done and middle is starting to set. Fry until done and light brown.

Serve with a side of bacon or sausage and toast.

Rick says these are better than you can get in any restaurant.

*Rick and Misty Henle*

## Potato Pancakes

(Swiss Style)

4 lb. raw potatoes, diced very sm.  
 4 eggs, separated  
 1 lg. sour apple, peeled & diced sm.  
 1 onion, diced sm.

3/4 c. flour  
 1/2 tsp. salt  
 Shortening, for frying

Peel potatoes and dice small. Add egg yolks, flour, salt, pepper, diced apple and onion. Fold in beaten egg whites. Heat shortening hot and cook 3 to 4 potato pancakes at one time until brown and crisp. Turn to brown top side. Do not cover before serving.

Sour cream or applesauce are excellent as an accompaniment.

*Doug Henle*

## Panhellenic Western Breakfast Casserole

4 slices firm white bread  
 2 c. sharp Cheddar cheese, grated  
 2 c. Monterey Jack cheese, grated  
 2 c. milk  
 1/4 tsp. garlic powder  
 1/2 tsp. pepper  
 1 tsp. oregano leaves

Butter or margarine  
 1 (4 oz.) can green chilies, diced  
 6 eggs, beaten  
 1 tsp. salt  
 1 tsp. paprika  
 1/4 tsp. dry mustard

Trim and butter 4 slices of bread on one side. Arrange in a 9x12-inch pan. Sprinkle with Cheddar and Jack cheeses, then with green chilies. Beat eggs with remaining ingredients; pour over bread. Chill at least 4 hours, or overnight. Bake at 325° for 50 minutes. Yield: 6 to 8 servings.

*Peggy J.*

## Green Chilies Rellenos Quiche

- |   |                |
|---|----------------|
| 1 (7 oz.) can diced green chilies,<br>drained | 1/2 tsp. salt  |
| 1 c. Longhorn cheese, shredded                | 1/4 c. milk    |
| 1 c. Monterey Jack cheese, shredded           | 6 eggs, beaten |
| 6 soft corn tortillas                         | Salsa          |

Preheat oven to 350°. Grease a 9-inch pie pan. Add milk to beaten eggs. Stir in chilies, shredded cheeses and salt. Cut tortillas in half. Overlap each tortilla half around the inside of the pie dish in flower petal pattern for the crust. Pour chilies mixture into the corn crust. Place quiche into the oven for 35 to 45 minutes, or until center is set. Serve with salsa. Yield: 6 servings.

*Donna L.*

## Breakfast Casserole

- |   |                                   |
|---|-----------------------------------|
| 7 slices white bread, crusts removed<br>& cubed | 1 tsp. ground mustard             |
| 2 c. shredded Cheddar cheese                    | 1/2 tsp. salt                     |
| 6 eggs  | 1/4 tsp. pepper                   |
| 3 c. milk                                       | 6 bacon strips, cooked & crumbled |

In greased 7x11x2-inch baking dish, combine the bread cubes and cheese. In a large bowl, whisk eggs, milk, mustard, salt and pepper. Pour over bread and cheese. Top with crumbled bacon. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 50 to 55 minutes, or until knife inserted near the center comes out clean. Yield: 6 to 8 servings.

*Lisa Jarrett*

## Hash Brown Ham Quiche

4 c. frozen shredded hash brown potatoes	1/2 c. chopped fresh mushrooms (I use canned)
1/4 tsp. salt	2 tsp. flour
1/4 tsp. pepper	3/4 c. diced cooked ham, sausage or bacon
3 T. butter, divided	3 eggs, beaten
1 med. onion, chopped	1/2 c. shredded Cheddar cheese
1/2 c. chopped green pepper	1/2 c. milk

In large skillet, sauté the hash browns, salt and pepper in 2 tablespoons of butter until golden brown. Press onto the bottom and up the sides of a greased 9-inch pie plate. In the same skillet, sauté the onion, green pepper and mushrooms in remaining butter. Remove from heat; sprinkle with flour. Stir in the meat, eggs and milk. Pour into hash brown crust. Bake at 350° for 25 minutes, or until eggs are done. Sprinkle with cheese; bake 5 more minutes to melt the cheese. Let stand 10 minutes before cutting. Yield: 6 to 8 servings.

*Beth Groenenboom*

## Impossible Bacon Pie

12 strips bacon, cooked crisp & drained	2 c. milk
1 c. shredded Swiss cheese	1 c. Bisquick
1/3 c. chopped onion	4 eggs
1/4 tsp. salt	1/8 tsp. pepper

Preheat oven to 400°. Lightly grease a 10-inch pie plate. Sprinkle bacon, cheese and onion in pie plate. Beat remaining ingredients until smooth. Pour into pie plate. Bake until golden brown and when knife inserted in center comes out clean, about 30 minutes. Let stand about 5 minutes. Yield: 6 servings.

For 9-inch pie plate, decrease milk to 1 1/2 cups, Bisquick to 3/4 cup, and 3 eggs.

*In Memory of Dolores Kilcoin*

## Overnight Stuffed French Toast

20 slices French bread, 1" thick	1/3 c. + 1 3/4 c. sugar-free maple syrup, divided
1 (8 oz.) pkg. lite cream cheese	1 tsp. vanilla
3 c. egg substitute	1/4 tsp. ground cinnamon
2 c. fat-free milk	2 1/2 c. sliced fresh strawberries

Arrange 10 slices of bread in a greased 9x13-inch baking dish. Spread each slice with cream cheese. Top with remaining bread. In large bowl, whisk the egg, milk, 1/3 cup syrup, vanilla and cinnamon. Pour mixture over bread. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 45 to 50 minutes, or until top is lightly browned and a thermometer reads at least 160°. Serve with strawberries and remaining syrup. Yield: 10 servings.

*Debbi Murty*

## Hash Brown Breakfast

1/4 c. butter	1/4 c. green pepper, chopped
2 (20 oz.) pkg. refrigerated hash browns (can use frozen)	1 c. shredded Cheddar cheese
1 pkg. brown & serve sausage links, cut into 1/2" pieces	1/4 c. onion, chopped
	12 eggs, slightly beaten
	Salt & pepper, to taste

In large skillet, melt butter. Add potatoes, sausage, onion and green pepper. Cook, uncovered, over medium heat for 10 to 15 minutes, or until brown. Put mixture to sides of pan, making a well. Pour eggs into center of pan. Cook and stir eggs only until completely set. Salt and pepper to taste. Mix all together. Top with cheese; cover and heat until cheese melts.

*Debbi Murty*

## Bacon and Double Cheese Quiche

### CRUST:

- |  |                      |
|--|----------------------|
| 1 1/3 c. flour                           | 1/8 tsp. salt        |
| 1/2 c. chilled butter, cut in sm. pieces | 2 to 3 T. cold water |

### FILLING:

- |                                    |                              |
|------------------------------------|------------------------------|
| 10 strips bacon, cooked & crumbled | 1 c. shredded Cheddar cheese |
| 1 1/2 c. cream                     | 4 lg. eggs                   |
| 1/8 tsp. pepper                    | 1/4 tsp. dried thyme         |

**Crust:** Mix together the flour and salt. Using a pastry cutter, cut in the butter to form coarse crumbs. Add 1 tablespoon of water at a time, until a dough forms. Shape dough into a disk, wrap in plastic wrap and chill for 30 minutes.

Preheat oven to 375°. On floured surface, roll out the dough to an 11-inch circle. Fit it into a 9-inch pie pan. Trim edges and prick dough with a fork. Bake for 10 minutes. Meanwhile, prepare filling.

**Filling:** In a bowl, mix together eggs, cream, thyme and pepper. Pour into crust. Sprinkle egg mixture with the cooked bacon and cheese. Bake until golden and eggs are set, about 30 minutes.

Serve warm.

## Ham and Eggs Brunch Bake

- |                                       |                        |
|---------------------------------------|------------------------|
| 1/2 c. chopped onion                  | 2 T. chives            |
| 1 T. margarine                        | 1/4 c. milk            |
| 1 (6 oz.) can chunk ham, drained      | 2 eggs                 |
| 2 c. Bisquick                         | 1 med. tomato, chopped |
| 1 c. shredded Swiss or Cheddar cheese | 1/2 c. cold water      |
| 1/4 tsp. pepper                       | 1/4 tsp. salt          |
|                                       | 1/4 tsp. dill weed     |

Preheat oven to 350°. Lightly grease a 9x13-inch pan. Cook and stir onion in margarine in a skillet until onion is tender. Remove from heat, stir in ham and tomato. In a bowl, mix Bisquick and water until soft dough forms. Pat dough in pan with floured hands. Press dough 1/2-inch up the sides. Spread ham mixture over dough and sprinkle with cheese. Beat eggs, milk, salt, pepper and dill weed with a mixer until foamy. Slowly pour over cheese. Sprinkle with chives. Bake, uncovered, for 25 to 30 minutes, or until golden brown. Yield: 6 to 8 servings.

*In Memory of Dolores Kilcoin*

# Coffeecakes

## Streusel Pudding Coffeecake

2 c. Bisquick  
1/4 c. sugar  
1 egg

1 sm. pkg. instant pudding (your  
choice of flavor)  
2/3 c. milk  
1/4 c. oil

### TOPPING:

1/3 c. Bisquick  
1/2 tsp. cinnamon

1/3 c. packed brown sugar  
2 T. firm margarine

Preheat oven to 350°. Grease a 9x9-inch baking dish. Mix all ingredients together; beat well. Spread in pan.

Mix topping ingredients together until crumbly. Sprinkle on top of batter. Bake 20 to 25 minutes, or until tested done in the middle with toothpick. Yield: 8 servings.

*In Memory of Dolores Kilcoin*

## Coffeecake

1 c. shortening (1/2 c. Crisco, 1/2 c.  
oleo)  
1 1/2 c. sugar  
3 c. flour

6 tsp. baking powder  
2 eggs  
1 c. milk

### TOPPING:

1 c. brown sugar  
4 tsp. cinnamon

4 T. melted oleo

Preheat oven to 375°. Mix all ingredients together. Pour half the batter into a greased 9x13-inch baking dish. Mix up the topping and place half of the topping on top of the batter. Make another layer of the batter and top off with the other half of the topping mixture. Bake until golden brown.

*Peggy Hoffa*

## Almond Streusel Cake

### STREUSEL:

1 c. packed brown sugar  
1 c. sliced almonds  
1/4 c. flour

3 T. melted butter  
1 tsp. grated orange zest

### CAKE:

1/2 c. softened butter  
1/2 c. sugar  
3 eggs  
1 tsp. grated orange zest  
1/2 tsp. vanilla

2 c. flour  
1 tsp. baking powder  
1 tsp. baking soda  
2/3 c. orange juice

### ICING:

1/2 c. powdered sugar

2 1/2 tsp. orange juice

Preheat oven to 350°. Grease a tube pan.

**Streusel:** In a bowl, mix together brown sugar, nuts and flour. Stir in the butter and orange zest. Set aside.

**Cake:** In another bowl, beat the butter and sugar until fluffy. Add the eggs, one at a time, beating well after each. Beat in orange zest and vanilla. Mix together the flour, baking powder and baking soda. Add the flour mixture to the eggs, alternating with the orange juice and ending with the flour.

Spoon half the batter into the tube pan. Sprinkle the batter with half the streusel mixture and top with the remaining batter. Sprinkle remaining streusel mixture on the top. Bake for 30 to 35 minutes, or until center tests done. Cool completely. Turn cake out onto a serving platter and mix up the icing.

**Icing:** Mix ingredients until smooth. Drizzle over cooled cake.

Yield: 16 servings.

## Orange-Glazed Coffeecake

1 pkg. active dry yeast	1/2 c. ricotta cheese
1/4 c. warm water (105° to 115°)	1 T. grated orange zest
1/2 c. warm milk (105° to 115°)	1/2 tsp. salt
1/2 c. orange juice	1 lg. egg, lightly beaten
1/2 c. sugar	3 1/2 to 4 c. flour

### GLAZE:

1 lg. egg, lightly beaten

### ICING:

1 c. powdered sugar

1 1/2 to 2 T. orange juice

In large bowl, dissolve yeast in warm water. Let stand until foamy, 5 to 10 minutes. Stir in the warm milk, orange juice, sugar, ricotta cheese, orange zest, salt and egg. Using a heavy-duty mixer fitted with the paddle attachment, set on low and beat 2 cups flour into the yeast mixture until a wet dough forms. Beat in the remaining flour, 1/2 cup at a time, until a stiff dough forms. Turn dough out onto a lightly-floured surface and knead until smooth and elastic, 5 to 10 minutes, adding more flour as needed to prevent sticking. Place the dough in a large greased bowl, turning to coat. Cover loosely with damp cloth and let rise until doubled, about 1 1/2 hours.

Grease 10-inch springform pan. Punch down the dough; turn out onto a lightly-floured surface and knead for 1 to 2 minutes. Divide the dough into 3 equal pieces. Roll each piece into a 20-inch long rope. Braid the ropes together. Coil the braided dough in prepared pan; tuck ends under. Cover and let rise until almost doubled, about 30 minutes. Preheat oven to 425°. Brush with glaze. Bake until the top of the cake is golden brown, 25 to 30 minutes. Turn cake out onto a wire rack to cool.

Mix icing ingredients together until smooth. Spread icing over warm cake. Serve warm. Yield: 12 servings.

*Ruth P.*

## Coffeecake

3/4 c. sugar	1/8 tsp. salt
1/2 c. butter, softened	1 c. sour cream
1 tsp. vanilla	1 1/4 c. packed brown sugar
3 eggs, lightly beaten	1 c. chopped walnuts
2 c. flour	2 tsp. cinnamon
1 tsp. baking powder	3 T. butter
1 tsp. baking soda	

Blend sugar and 1/2 cup butter. Add vanilla and eggs; mix well. Combine flour, baking soda, baking powder and salt. Add flour mixture and sour cream alternately to sugar mixture, beginning and ending with the flour. In small bowl, combine the brown sugar, walnuts, cinnamon and 3 tablespoons butter for the topping. Spread half the batter in a greased and floured 10-inch tube pan. Sprinkle with half the topping mixture. Spread remaining batter and top with remaining topping mixture. Bake at 350° for 35 to 40 minutes. Cool upright for 15 minutes and remove from pan.

*Jennifer G.*

## Fruit Swirl Coffeecake

1 1/2 c. sugar	1 tsp. almond extract
1/2 c. soft oleo	4 eggs
1/2 c. shortening	3 c. flour
1 1/2 tsp. baking powder	1 can cherry pie filling
1 tsp. vanilla	

Heat oven to 350°. Generously grease 10 1/2 x 13 1/2 x 1-inch pan. Blend sugar, butter, shortening, baking powder, vanilla, almond extract and eggs in large mixing bowl on slow speed, scraping bowl consistently. Beat 3 minutes on high speed. Stir in flour. Spread 2/3 of batter in pan. Spread pie filling over batter. Drop remaining batter by tablespoons onto pie filling. Bake about 30 minutes.

While warm, drizzle with glaze of:

1 c. powdered sugar	2 T. milk
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*Mary (Coleman Cline) DePauw*

## Blueberry Coffeecake

1/4 c. butter, softened  
 2/3 c. sugar  
 1 egg  
 1 c. + 2 T. flour, divided  
 1/2 tsp. baking powder

1/4 tsp. salt  
 1/2 c. milk  
 1 c. fresh or frozen blueberries  
 1 (3 oz.) pkg. cream cheese, cubed

### TOPPING:

2 T. flour  
 2 T. sugar

1 T. cold butter

**Batter:** In large bowl, cream butter and sugar. Beat in egg. Combine 1 cup of flour, baking powder and salt. Gradually add to creamed mixture, alternating with milk. Toss blueberries with remaining flour. Stir blueberries and cream cheese into creamed mixture (batter will be thick). Transfer to a greased 8-inch square baking dish.

**Topping:** Combine flour and sugar. Cut in butter until crumbly. Sprinkle over batter. Bake at 375° for 40 to 45 minutes, or until toothpick comes out clean from the center. Cool on wire rack. Yield: 6 to 8 servings.

If using frozen berries, do not thaw before adding to batter.

*Melanie Koehn*

## Breads

### Drop Doughnuts

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

1 egg  
 1/2 c. applesauce  
 1/2 c. milk  
 1 1/2 T. Crisco, melted

Sift flour, sugar, baking powder, salt and cinnamon together. Beat egg; add applesauce and milk. Add to sifted dry ingredients and mix well. Stir in melted shortening. Drop batter by teaspoonfuls into 375° fat, frying until golden brown on all sides.

You can keep the dough in the refrigerator for 2 to 3 weeks and have fresh doughnuts at a moments notice.

*C.L. Reber*

## Cranberry Doughnuts

1 egg	1/4 tsp. salt
1/2 c. sugar	1/2 c. milk
1 T. butter, melted	Additional sugar
1 1/2 c. flour	1/2 c. chopped cranberries, fresh or frozen
2 tsp. baking powder	Oil, for deep-fat frying
1/2 tsp. ground cinnamon	
1/2 tsp. ground nutmeg	

In a bowl, beat egg and add sugar and butter. Combine the flour, baking powder, cinnamon, nutmeg and salt. Add to the sugar mixture alternately with milk. Stir in cranberries. Heat oil to 375°. Drop tablespoonfuls of batter into hot oil. Fry doughnuts, a few at a time, turning with slotted spoon until golden brown, about 2 minutes per side. Drain on paper towels and roll in sugar while still warm. Yield: 1 1/2 dozen.

*Roberta A.*

## Apricot Cheese Danish

1 pkg. active dry yeast	2 eggs
1/4 c. warm water (110° to 115°)	1/2 c. sour cream
3 T. sugar	1/4 tsp. salt
1/2 c. soft butter	3 c. flour
<b>FILLING:</b>	
2 (8 oz.) pkg. cream cheese, softened	2 tsp. vanilla
1/2 c. sugar	1/4 c. apricot preserves
2 egg yolks	Powdered sugar

In large bowl, dissolve the yeast in the warm water. Add sugar, butter, eggs and sour cream. Gradually add salt and 2 cups flour. Beat until smooth. Stir in remaining flour (the dough will be soft and sticky). Place in a greased bowl; cover and refrigerate overnight.

The next day, prepare filling. Beat cream cheese, sugar, yolks and vanilla until smooth. Turn dough onto a floured board; knead 2 to 3 times. Divide dough in half. Roll each half into 10x16-inch oval and place on greased baking sheets. Spread 1 1/2 cups filling over each oval to within 1-inch of edges. Fold longest side over filling, pinch edges to seal. Cover and let rise until doubled, about 1 hour. Bake at 375° for 20 to 22 minutes, or until golden brown. Cool. Spread preserves on top and dust with powdered sugar. Store in refrigerator. Yield: 2 loaves.

## Lefsa Bread from Norway

7 c. cold mashed potatoes  
2 c. flour  
1 tsp. salt

1 1/2 T. sugar  
4 T. margarine, melted

Add margarine to mashed potatoes. Mix in flour, sugar and salt; mix well. Make in patties and chill at least 1 hour. Using rolling pin, roll each patty out on a well-floured board as you would a pie crust. Bake on a hot grill or pancake griddle until lefsa bubbles. Turn over and bake other side until lightly browned. Cool on a wire rack, but don't stack together until completely cooled. Yield: about 30.

Delicious with butter and cinnamon-sugar, and rolled up.

*Richard and Bev Foels*

## Sopapillas

2 c. sifted flour  
1 1/2 T. shortening  
3/4 tsp. salt  
3/4 c. milk, more or less

1 1/2 T. sugar  
Oil, to deep fry  
1 3/4 tsp. baking powder  
Honey

Combine dry ingredients. Cut in shortening until like cornmeal. Add milk to make a firm dough. Knead about 5 minutes, until smooth and elastic. Let stand 30 minutes. Roll dough out to 1/8- to 1/4-inch thick. If dough is too thin, it won't puff up. Cut into 2 to 2 1/2-inch squares and drop in deep-fat fryer at 365° for 1 minute. Turn and fry 1 more minute, until lightly browned. When they come to the top of the oil, slosh oil over the tops to make them puffy. Cook only 2 to 3 at a time.

To eat, bite off a corner and pour honey inside. Yum Yum!

*Rick Henle*

## Snow Flakes

2 eggs  
1 T. sugar  
1/8 tsp. salt

1 3/4 c. flour  
3 T. cream

Beat eggs until light. Add sugar, cream and salt. Add flour to make smooth dough. Roll out dough very thin on lightly-floured board. Cut into diamond shapes. Cut 2 gashes into center of each. Fry in hot fat until delicately browned and drain on paper towel. Sprinkle with powdered sugar or sprinkle a mixture of cinnamon and sugar (equal parts) on while still warm.

*In Memory of Christina Kriz*

## Chili Corn Muffins

2 1/2 c. flour	2 eggs
1 c. yellow cornmeal	1 1/2 c. milk
1/4 c. sugar	2/3 c. oil
5 tsp. baking powder	1/2 c. finely-chopped onion
1 1/2 tsp. salt	1 (4 oz.) can chopped green chilies,
1 tsp. chili powder	drained

In large bowl, combine flour, cornmeal, sugar, baking powder, salt and chili powder. In small bowl, beat the eggs. Add milk, oil, onion and chilies. Stir into dry ingredients just until moistened. Fill lined muffin cups 2/3-full. Bake at 400° for 20 to 25 minutes, or until tested done. Yield: 1 1/2 dozen.

*Sarah K.*

## Spiced Apple Muffins

2 c. flour	1 c. milk
1/2 c. sugar	4 T. butter, melted
4 tsp. baking powder	1 c. chopped apples
1/2 tsp. cinnamon	1/2 tsp. salt
1 egg, beaten	

Sift together flour, 1/2 cup sugar, baking powder, salt and cinnamon. In a separate bowl, combine egg and milk. Add to dry ingredients and beat well. Fold in apples. Drop batter by spoonfuls into greased or lined muffin tins 2/3-full. Combine 2 tablespoons sugar and 1/2 teaspoon cinnamon. Sprinkle on top of muffin batter. Bake at 425° for 15 to 18 minutes. Yield: 12 muffins.

*Lana Lewis*

## Sour Cream Gems

2 c. unsifted self-rising flour	2 sticks butter, softened
1 c. sour cream	

Grease miniature muffin tins. Cut the flour and butter together in a medium bowl with a fork. Add sour cream. Stir until moistened. Spoon into prepared tins. Bake at 350° for 20 to 25 minutes. Yield: 2 dozen miniature muffins.

## Blueberry Muffins

1 egg	2/3 c. milk
2 c. buttermilk baking mix	2 T. vegetable oil or butter, melted
1/4 c. sugar	1 c. fresh blueberries

Preheat oven to 400°. Grease bottoms only for 12 medium muffin cups or line with paper baking cups. Place egg in a bowl and beat slightly. Stir in remaining ingredients, except the blueberries, just until moistened. Fold blueberries into batter. Divide batter evenly among cups. Bake 15 to 18 minutes, until golden brown. Yield: 12 servings.

## Bakery Muffins

2/3 c. oil	1 tsp. salt
1 c. sugar	1 tsp. vanilla
3/4 c. brown sugar	1 c. buttermilk
1 egg	2 1/2 c. flour
1 tsp. baking soda	1 1/2 to 2 c. fruit (rhubarb)

### TOPPING:

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

### DRIZZLE TOPPING:

1 c. powdered sugar	2 tsp. water
---------------------	--------------

In a bowl, mix oil, sugar, brown sugar, egg, baking soda, salt, vanilla, buttermilk, flour and fruit in this order. Put in large-size muffin pan.

Mix topping with your fingertips until large crumbs form. Sprinkle on top of muffins. Bake for 25 to 30 minutes at 350°.

When cool, mix up drizzle and put on top of muffins. Yield: 11 large muffins.

*Patti (Blomme) Henning*

## Zucchini-Carrot Muffins

3 T. Crisco	1 c. flour
1/2 c. firmly-packed brown sugar	1 T. baking powder
2 egg whites, lightly beaten	1/4 tsp. nutmeg
2/3 c. skim milk	1 c. shredded carrot
1 3/4 c. Quaker oats (either style)	1/2 c. shredded zucchini

### TOPPING:

1/4 c. Quaker oats (either style)	1 T. Crisco, melted
1 T. chopped almonds	

Preheat oven to 400°. Line 12 muffin cups with foil or paper liners.

For muffins, combine Crisco and brown sugar in large bowl. Beat at medium speed or stir with a fork until well blended. Stir in egg whites and milk gradually. Combine oats, flour, baking powder and nutmeg. Stir into liquid ingredients. Add carrots and zucchini; stir until just blended. Fill muffin cups almost full.

**Topping:** Combine all ingredients. Sprinkle over each muffin and press lightly into batter. Bake for 20 to 25 minutes, or until golden brown. Serve warm.

*Elaine Henle*

## Biscuits Supreme

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

Sift first 5 ingredients together. Cut in shortening. Add milk and stir until dough follows the fork. Knead 10 to 12 strokes on floured surface and cut with round cutter. Roll out 1/2-inch thick. Bake on ungreased baking sheet at 450° for 10 to 12 minutes. Yield: 16 biscuits.

*Barb Murty*

## Buttermilk Biscuits

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

1/2 tsp. baking soda  
5 T. chilled Crisco  
1 c. buttermilk

Preheat oven to 425°. In large bowl, sift together flour, baking powder, salt and baking soda. Using pastry blender, cut the shortening into the flour mixture until coarse crumbs form. Add the buttermilk, tossing with a fork until a dough forms. Turn dough out onto a lightly-floured surface. Gather into a disk. Knead lightly a few times just until smooth. (The dough can be made up to 2 hours ahead, wrapped in plastic wrap and refrigerated until ready to use.) Pat the dough to 3/4-inch thick. Using round cutter or a glass dipped in flour, cut out biscuits. Place 2 inches apart on an ungreased baking sheet. Gather trimmings and repeat cutting process. Bake for 12 to 15 minutes, or until browned.

Serve hot.

*Emily F.*

*One of the most important ingredients in a  
recipe for speechmaking is shortening.*

# Sinkers

## (Sourdough Biscuits)

- |  |                           |
|--|---------------------------|
| 1 T. dry yeast   | 1/2 c. rolled oats        |
| 2 c. cool water  | 1 c. whole wheat flour    |
| 1 tsp. honey   | 1/2 c. sunflower seeds    |
| 1/2 c. nonfat dry milk                                       | 4 1/2 to 5 c. bread flour |
| 2 T. brown sugar   | 1 T. oil                  |
| 2 tsp. salt  | Cornmeal                  |
| 1 1/2 c. sourdough starter (made in advance, recipe follows) |                           |

Put dry yeast in large glass or plastic bowl. Do not use a metal bowl. Pour water in (it should be no warmer than 80°) over yeast and mix to dissolve. Add honey and let set a couple of minutes. Add dry milk, sugar, salt, sourdough starter, oats, wheat flour and sunflower seeds. Mix thoroughly. Add enough bread flour to make a sticky dough. The amount of flour will depend on how thick the sourdough was. Turn out on lightly-floured board and let rest while you scrape all the dough from the bowl. Without washing the bowl, grease it with oil. Knead for about 10 minutes, until the dough is nice and bouncy but not too firm. Return dough to greased bowl and make a seal by dipping your fingers in water and running them around the top of the bowl. Cover with plastic wrap. Put the bowl in warm place and let rise for at least 1 hour.

Turn out on lightly-floured board and divide into 36 pieces. Roll each piece into a ball and dip one side, first in oil and then in cornmeal. Place the pieces on a cookie sheet with cornmeal-side down and far enough apart so that they can rise without touching. Cover and let rise again. When they double in size, about 1 hour later, heat electric skillet to 180° and carefully remove enough biscuits from the cookie sheet to fill the skillet. Put the lid on and don't peek for 5 minutes. They should be nicely browned on the down side. Turn the biscuits over and put the lid back on for another 5 minutes. Remove to wire rack and repeat process. Cool biscuits on wire rack before toasting and buttering.

Because they have no shortening, they are rather firm, with large holes to hold lots of butter and orange marmalade.

**Sourdough Starter:** Place 1 cup milk in a glass jar and let stand at room temperature for 24 hours. Stir in 1 cup flour and leave uncovered in a warm place 2 to 5 days, until it starts to bubble. It is ready to use. Between uses, stir in more flour and milk; set aside overnight before refrigerating.

*Ernie S.*

## Caramel Pull-Apart Rolls

24 frozen dinner rolls  
1 c. brown sugar  
1/2 c. butter, melted  
2 T. milk

1 lg. pkg. vanilla pudding, cooked  
(not instant)  
1/2 tsp. cinnamon

Grease a 9x13-inch pan. Arrange frozen rolls in pan. Melt butter. Mix together sugar, milk, pudding and cinnamon. Dab on top of frozen rolls. Cover tightly with sprayed foil and let stand, covered, overnight. The next morning, uncover and bake at 350° for 25 to 30 minutes. Let stand for 5 minutes, then invert onto a platter.

*Debbi Murty*

## Crowd-Pleaser Cinnamon Rolls

4 to 4 1/2 c. flour  
1 pkg. dry active yeast  
2/3 c. milk  
2/3 c. water  
1/2 c. sugar  
1/2 c. oil

1/2 tsp. salt  
2 egg yolks  
1/4 c. softened margarine  
1/3 c. sugar  
4 tsp. cinnamon

### ICING:

1 (3 oz.) pkg. cream cheese, softened  
1/2 tsp. vanilla  
3 T. margarine, softened

1 T. milk  
1 1/2 c. sifted powdered sugar

Combine 2 cups flour and yeast in large bowl. In small saucepan, combine milk, water and 1/2 cup sugar, oil and salt. Heat to 120° to 130°. Add milk mixture and egg yolks to flour mixture. Beat on low for 30 seconds, then on high for 3 minutes. Stir in as much of the remaining flour as you can with a wooden spoon. Turn dough out onto a floured surface. Knead in enough remaining flour to make a moderately-soft dough that's smooth and elastic, about 3 to 5 minutes. Cover and let rest for 10 minutes. Roll out dough to form a 12x14-inch rectangle. Spread with softened margarine. Sprinkle with a mixture of 1/3 cup sugar and 4 teaspoons cinnamon. Roll up jellyroll-style, starting from the long side. Seal seam. Slice into 12 pieces. Place in greased 9x13-inch pan. Cover and let rise about 20 minutes, until nearly doubled. Bake at 375° for 20 minutes. Cool slightly and frost with the icing while warm.

**Icing:** Mix the cream cheese, margarine and vanilla. Beat until light and fluffy. Add milk and gradually add the powdered sugar. Beat until icing is spreading consistency.

## Overnight Caramel Rolls

1 sm. pkg. butterscotch pudding (not instant)	1/2 c. oleo
1/2 c. brown sugar	Pecans (opt.)
	1 pkg. frozen bread rolls

Butter a 9x13-inch baking pan. Put frozen buns into the pan in a single layer. Sprinkle dry pudding over rolls. Bring the oleo and brown sugar to a boil; drizzle over pudding. Cover with waxed paper and let set on counter overnight to thaw and rise. In the morning, bake the rolls at 350° for 23 to 30 minutes. Do not overbake.

*Peggy Hoffa*

## Cinnamon Bread Rolls

24 slices soft white sandwich bread (remove crust)	2 egg yolks
2 (8 oz.) pkg. cream cheese	2 tsp. cinnamon
1 1/2 c. sugar, divided	1 c. butter, melted

Flatten bread with a rolling pin, each piece separate. In a bowl, beat cream cheese, 1/2 cup sugar and egg yolks. Spread on bread pieces; roll up jellyroll-style. Combine cinnamon and remaining sugar. Lightly dip rolls in melted butter, then cinnamon-sugar mixture. Place on ungreased baking sheet and bake at 350° for 20 minutes. Yield: 2 dozen.

*In Memory of Keely Lacina*

## Monkey Bread

4 tubes refrigerator baking powder biscuits	3/4 c. sugar
1 1/4 tsp. cinnamon	1/2 c. chopped pecans

### SAUCE:

1 c. brown sugar	1 1/4 tsp. cinnamon
3/4 c. margarine	

Grease bundt pan or bread loaf pan. Cut biscuits in quarters. Drop into a baggie with cinnamon and sugar mixture. Shake to coat pieces. Layer the bread in pan with pecans.

To prepare the sauce, heat ingredients to boiling. Drizzle evenly over top of biscuits. Bake at 350° for 35 minutes. Remove from oven and invert onto foil or serving tray. Pull apart and enjoy.

*Bev Henle Foels,*

*In Memory of Bettie Coleman Bearden*

## Maple Nut Sticky Buns

1 c. coarsely-chopped pecans or walnuts	1 tsp. salt
1/2 c. maple syrup	1 c. warm water (120° to 130°)
3 c. flour	6 T. butter, soft, divided
1/4 c. sugar	1 egg, room temp.
1 pkg. dry active yeast	1/2 c. packed brown sugar
	1 tsp. cinnamon

Grease a 9x13-inch baking pan and spread nuts and maple syrup evenly over the bottom. Combine 2 cups flour, sugar, yeast and salt in a large bowl. Stir in water, 2 tablespoons butter and egg. Beat until smooth; gradually stir in remaining flour until soft dough forms. Cover with plastic wrap; let rise until doubled, about 30 minutes. On lightly-floured surface, roll dough to 15x20-inch rectangle. Spread remaining butter. Mix brown sugar with cinnamon; sprinkle over surface. Start with the 12-inch side, roll up tightly. Cut into 12 slices. Place cut-side down in prepared pan. Cover with plastic wrap; place on wire rack set over a large pan of hot water. Let rise until buns double, about 30 to 45 minutes.

Preheat oven to 375°. Uncover buns and bake 25 to 30 minutes, until golden brown. Cool for 1 minute. Loosen edges; invert onto serving plate and serve warm. Yield: 12 rolls.

For cinnamon rolls, omit syrup and nuts. Glaze bottom of the pan with 1 1/2 cups powdered sugar, 2 to 3 tablespoons milk and 1 teaspoon vanilla.

## Oatmeal Yeast Rolls

3 1/2 c. water, divided	1 T. sugar
1 1/2 c. quick oatmeal	3 eggs
1/4 c. margarine	2 1/4 tsp. salt
3 pkg. yeast	1 c. packed brown sugar
9 to 10 1/2 c. flour	

### HONEY BUTTER:

1 c. soft margarine	1/4 c. honey
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Simmer oatmeal and margarine for 1 minute in 3 cups boiling water. Cool. Add the rest of the water with yeast and sugar in it. Add eggs, brown sugar, salt, yeast mixture and half the flour to oat mixture. Mix well. Knead in rest of flour. Let rise 1 hour. Punch down. Divide into 4 pieces. Shape each into 13 balls. Place in 4 greased 9-inch round pans. Cover and let rise 45 to 60 minutes. Preheat oven to 350°. Bake 30 to 35 minutes. Brush with butter. Serve with Honey Butter.

## Caramel Rolls

1 c. coarsely-chopped nuts  
20 frozen roll balls  
1 c. brown sugar

4 T. butter  
1 (3 oz.) pkg. cook & serve  
butterscotch pudding

Grease a 9x13-inch pan. Place nuts in bottom of pan. Place bread balls in four rows of five. Sprinkle with brown sugar and pudding. Dot with butter. Cover lightly and let rise overnight.

Preheat oven to 350°. Bake for 20 minutes. Let stand for 5 minutes. Invert onto a baking sheet and plate for serving.

*Karen L.*

## Monkey Bread

4 (10-count) tubes biscuits  
1 stick butter  
1 tsp. cinnamon

1 c. sugar  
3 T. butter

Preheat oven to 350°. Grease a bundt pan. Mix sugar and cinnamon. Quarter biscuits and roll each in the sugar mixture until well coated. Put all the coated quartered biscuits in the bundt pan. Just pile them in there. Melt the butter and mix it with the extra cinnamon and sugar mixture. Pour the butter and sugar mixture over the biscuits in the pan. Bake for 30 minutes.

*Lots of things can be accomplished in a day -  
if you don't make that day tomorrow.*

## Butter Crescents

1/2 c. milk	1 pkg. active dry yeast
1 stick butter, softened	1/2 c. warm water (105° to 115°)
1/3 c. sugar	2 eggs, lightly beaten
1/2 tsp. salt	3 1/2 to 4 c. flour

In saucepan, heat milk until bubbles appear around edges of pan. Combine butter, sugar and salt. Add hot milk; stir well. Cool to lukewarm (95° to 100°). In small bowl, dissolve yeast in warm water. Let stand until foamy, 5 to 10 minutes. Beat yeast mixture and 1 egg into milk mixture at low speed. Beat in 2 cups of flour at low speed until smooth. Continue beating until thick. Mix in enough remaining flour until dough pulls away from sides of bowl. On floured surface, knead dough very gently until smooth and elastic, 2 to 3 minutes. Place in a large greased bowl, turning to coat. Cover loosely with a damp cloth and let rise until doubled, about 1 hour. Punch down dough. On a floured surface, divide dough in half. Cover with a damp cloth and let rest for 10 minutes. Grease 2 baking sheets. Using a rolling pin, roll one dough half into a 12-inch circle. Cut into 6 wedges. Starting at side opposite point, roll up each edge. Place point-sides down on baking sheet. Curve ends to form crescents. Repeat with remaining half of dough. Cover loosely with a damp cloth and let rise until almost doubled, about 30 minutes. Preheat oven to 400°. Brush each crescent with remaining egg. Bake for 15 minutes. Yield: 12 crescents.

*Faye D.*

## Jalapeño Corn Pudding

2 med. onions, chopped	2 eggs, beaten
1 1/2 c. creamed corn	1/2 tsp. baking soda
1 c. yellow cornmeal	3 jalapeños, diced
1 c. butter, melted	1 1/2 to 2 c. shredded sharp Cheddar cheese
3/4 c. buttermilk	

Preheat oven to 350°. Grease a 9-inch square baking pan. In large bowl, combine all ingredients, except cheese and jalapeños; mix well. Turn half the batter into pan. Set aside about 1 tablespoon of cheese and a few pepper pieces to decorate the top later. Cover batter evenly with half of the cheese, then peppers, then remaining cheese. Top with remaining batter. Use remaining peppers and cheese to decorate the top. Bake 1 hour. Let cool 15 minutes before cutting into squares. Yield: 9 to 12 servings.

*Cindy T.*

## Texas Cornbread

- |                              |                        |
|------------------------------|------------------------|
| 3 T. sugar                   | 1/2 c. vegetable oil   |
| 4 eggs, well beaten          | 1/2 tsp. salt          |
| 1 c. sour cream              | 1 1/2 c. cornmeal      |
| 1 c. cream-style corn        | 3 T. baking powder     |
| 1 c. shredded Cheddar cheese | 1 stick butter, melted |
| 1 c. green pepper, chopped   |                        |

Preheat oven to 425°. Mix sugar, eggs, sour cream, cream corn, cheese, pepper, oil and salt together. Stir in the cornmeal and baking powder; mix well. Pour into a greased 9x13-inch baking pan. Bake for 30 to 40 minutes. Pour melted butter over the top of the bread when removed from the oven.

*Vivian L.*

## Oatmeal Bread

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1 c. boiling water               | 1 T. butter                     |
| 1 c. old-fashioned oats          | 1 tsp. salt                     |
| 1 pkg. active dry yeast          | 3 to 3 1/2 c. flour             |
| 1/3 c. warm water (110° to 115°) | Melted butter & additional oats |
| 1/4 c. honey                     |                                 |

In large mixing bowl, combine boiling water and oats. Let stand until warm (110° to 115°). In small mixing bowl, dissolve the yeast in the warm water and add to oat mixture. Add honey, butter, salt and 2 cups of flour. Beat until smooth. Add enough remaining flour to form a soft dough. Turn out onto a floured board and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in warm place until doubled. Punch the dough down, shape into a loaf and place in a greased 4x8x2-inch loaf pan. Brush with melted butter and sprinkle with additional oats. Cover and let rise until doubled. Bake at 350° for 50 to 55 minutes, or until golden brown.

*Connie M.*

## Whole Wheat Quick Bread

2 tsp. vinegar  
2 c. milk  
1 egg, beaten  
1 c. white sugar  
1/2 c. brown sugar  
1 c. white flour

1 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
2 1/2 c. whole wheat flour  
1 c. chopped nuts (opt.)

Preheat oven to 300°. Mix vinegar with milk and set aside until milk thickens. Add egg to milk. Stir in white and brown sugars; mix well. Combine the flour, baking powder, baking soda and salt; add to the milk mixture. Fold in the wheat flour and nuts; mix well. Divide the batter into 2 greased loaf pans. Bake for 15 minutes at 300°, then increase oven temperature to 325° and bake an additional 45 minutes.

*Elizabeth B.*

## Savory Pull-Apart Bread

1/4 c. Parmesan cheese  
3 T. sesame seeds  
1/2 tsp. dried basil

1/4 c. margarine, melted  
1 pkg. (24 rolls) frozen roll dough  
2 T. bacon bits (opt.)

Combine Parmesan cheese, sesame seeds and basil; sprinkle one-third in the bottom and up the sides of a greased bundt pan. Place half of the unthawed rolls in pan; drizzle with half of the butter. Sprinkle with half of the remaining cheese mixture and bacon bits. Arrange remaining rolls on top; drizzle with remaining butter. Sprinkle with remaining cheese mixture. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake at 350° for 20 minutes. Cover loosely with foil; bake 10 to 15 minutes longer. Yield: 10 to 12 servings.

*Martha E.*

## Jalapeño Bread

2 loaves frozen bread dough, thawed  
1 egg, beaten  
1 (3 1/2 oz.) can whole jalapeños,  
chopped

1 (2 oz.) jar sliced pimientos, drained  
1 can whole kernel corn, drained  
2 T. taco seasoning mix  
1 1/2 tsp. vinegar

Cut bread dough into 1-inch pieces. Place all ingredients in large bowl and toss to mix well. Spoon into 2 greased 4x8-inch loaf pans. Cover and let stand for 15 minutes. Bake at 350° for 35 to 40 minutes. Cool in pan 10 minutes before removing. Serve warm, if desired. Yield: 2 loaves.

*Mary W.*

## Strawberry Bread

2 (10 oz.) pkg. frozen strawberries, thawed	2 c. sugar
4 eggs, beaten	3 tsp. cinnamon
1 1/4 c. oil	1 tsp. baking soda
3 c. flour	1 tsp. salt

Preheat oven to 350°. Grease and flour 2 loaf pans. In medium bowl, mix berries, egg and oil. In large bowl, combine dry ingredients. Add berry mixture to dry ingredients and stir well to combine. Pour into pans. Bake for 1 hour. Test center with toothpick.

Do not open oven during baking.

*Carolyn Whitlock*

## Nut Bread

2 c. raisins	3 c. flour
2 c. water	2 eggs
2 tsp. baking soda	1 c. nuts
1 1/2 c. sugar	1/2 tsp. vanilla

Combine raisins, water and baking soda. Bring to a boil. When mixture begins to foam, remove from heat and cool. Beat together the eggs, sugar and vanilla. Add raisin mixture and flour. Add nuts; mix well. Pour in greased loaf pans. Bake at 350° for 1 hour.

*In Memory of Mary Kenner*

## Never-Fail Banana Bread

1/2 c. shortening	1 tsp. lemon juice
1 c. sugar	2 eggs, beaten
2 mashed bananas	2 c. flour
1 1/2 tsp. baking powder	1/2 tsp. baking soda
1/4 tsp. salt	1 1/2 T. buttermilk

In large bowl, mix all ingredients together. Put in greased loaf pan. Bake at 350° for 1 hour. Cool 15 minutes before removing from pan to rack.

*Heidi Minnaert*

## Caramel Bread

24 frozen rolls

1 box butterscotch pudding (not instant)

1/2 c. butter, melted

1/2 c. brown sugar

Thaw rolls and cut in half. Roll the bread in the pudding mix. Place in bundt cake pan. Combine melted butter and brown sugar. Pour butter mixture over rolls in the pan. Let rolls rise. Bake at 350°, uncovered, for 15 minutes. Cover with foil and bake 15 more minutes. Flip the pan on a platter to serve.

*Heidi Seago*

## Lemon Drizzle Loaf

3/4 c. butter, soft

1 3/4 c. flour

1/2 c. milk

1 1/4 c. sugar

3 eggs, beaten

Grated rind of 3 lemons

### TOPPINGS:

Juice of 2 lemons

3/4 c. sugar

Grated rind of 1 lemon

Preheat oven to 350°. Put all ingredients into bowl; stir well. Bake 50 to 55 minutes. Combine all topping ingredients. Take bread out of the oven and put on the topping. Yield: 1 large loaf.

## Cran-Orange Teacakes

1 box French vanilla cake mix

1/4 c. fresh cranberries, chopped

1 orange, zested

2 c. powdered sugar

1/4 c. orange juice

Preheat oven to 350°. Prepare cake mix according to package directions; stir in cranberries and 1 tablespoon of orange zest. Divide batter evenly among 12 greased miniature loaf pans. Bake 20 minutes, until toothpick comes out clean. Cool in pans 10 minutes. Remove from pans and cool completely on wire rack.

In a bowl, stir together sugar and orange juice. Drizzle over cooled loaves.

*Lindsay A.*

## Orange-Honey Bread

2 T. vegetable shortening  
1 c. honey  
1 egg, well beaten  
1 1/2 T. grated orange rind  
2 1/2 c. flour

2 1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
3/4 c. orange juice  
3/4 c. nuts, chopped

Preheat oven to 325°. Cream the shortening. Add the honey and mix together thoroughly. Add the egg and orange rind. Sift the flour with the baking powder, baking soda and salt. Add to the creamed mixture alternating with the orange juice, stirring only until flour is dampened. Add nuts. Turn into a greased 9-inch loaf pan and bake 70 minutes.

*Lois R.*

## Pumpkin Bread

1 can pumpkin  
3 c. sugar  
1 tsp. cinnamon  
2 tsp. baking soda  
2/3 c. water

3 1/2 c. flour  
4 eggs  
1 tsp. nutmeg  
1 c. oil  
1 c. chopped nuts

Preheat oven to 350°. Cream sugar, pumpkin and eggs. Add flour, spices and water. Add oil and stir in nuts. Bake in 2 loaf pans for about 1 hour. Test for doneness with a toothpick.

*Carolyn Whitlock*

## Cranberry Bread

2 c. flour  
1/2 tsp. baking soda  
2 T. butter  
1 c. sugar  
1 egg

1/2 tsp. salt  
3/4 c. orange juice  
1 c. chopped cranberries  
1/2 c. chopped nuts  
1 T. grated orange peel

Preheat oven to 350°. Sift flour and baking soda together. Cream butter and sugar; beat in egg and salt. Add the flour mixture, alternating with orange juice, mixing well after each addition. Fold in cranberries and nuts. Pour into well-greased loaf pan and bake for 1 hour.

*M. Hankinson*

## Fiesta Bread

- |                                       |                            |
|---------------------------------------|----------------------------|
| 1 loaf frozen bread dough             | 1/4 c. diced green chilies |
| 1 c. shredded Cheddar cheese          | 1 egg, beaten              |
| 1/2 c. cooked spicy sausage (chorizo) | Melted butter              |

Allow frozen dough to thaw. Stretch dough into rectangular shape. Set aside. Prepare filling by combining the cheese, sausage, chilies and egg. Spread filling on top of dough and then roll jellyroll-fashion. Place rolled dough on a greased cookie sheet and let rise at room temperature until double in size. Brush top with melted butter. Bake at 375° for 20 minutes. Yield: 1 loaf.

**Variation:** Omit the chilies, egg and sausage and use sliced pepperoni.

*Sylvia S.*

## Banana Bread

- |                 |                    |
|-----------------|--------------------|
| 1 c. sour cream | 1 tsp. baking soda |
| 2 eggs          | 1 1/2 c. sugar     |
| 2 c. flour      | 1/2 tsp. salt      |
| 1 tsp. vanilla  | 3 med. bananas     |

Preheat oven to 350°. Mix the sour cream with eggs, one at a time. Beat well. Add all other ingredients. Place in a greased loaf pan and bake for 45 minutes.

*Virginia Wagner*

## Indian Fry Bread

- |                          |                   |
|--------------------------|-------------------|
| 2 c. flour               | 3/4 c. warm water |
| 1/2 tsp. salt            | Fat, for frying   |
| 2 1/2 tsp. baking powder | Chili beans       |
| 2 T. shortening          |                   |

Sift together flour, salt and baking powder; mix with the warm water and shortening. Turn onto a floured surface and knead, adding more flour if necessary. Let dough stand for 30 minutes before rolling. The dough may be pinched off and patted into shape, or it may be rolled out 1/4-inch thick and cut into squares. Fry in deep-fat fryer at 375° until brown. Turn once. Drain on paper towels. Serve with the chili beans. Yield: 4 servings.

*Marjorie S.*

## Apache Bread

1 c. yellow cornmeal

1 c. white cornmeal

1 tsp. salt

1/2 tsp. cayenne pepper

1 c. boiling water

1/2 c. bacon drippings

Corn husks, for wrapping

Sift together cornmeals, salt and cayenne pepper. Add boiling water and beat well. Add bacon drippings. Form mixture into small oblong rolls. Wrap each roll in a corn husk, tying each with string to keep intact. Bake at 350° for 1 hour.

*Marojie P.*

## Cinnamon Bread

1 c. sugar

1/4 c. vegetable oil

1 egg, beaten

1 tsp. vanilla

2 c. flour

1 tsp. baking soda

1/4 tsp. salt

1 c. buttermilk or sour milk

1/4 c. sugar

2 tsp. cinnamon

Preheat oven to 350°. Combine 1 cup of sugar and oil. Add egg and vanilla. Mix well. Sift together the flour, baking soda and salt. Add milk alternately with sifted dry ingredients; mix well. Pour into a greased and floured loaf pan. Combine the 1/4 cup sugar and cinnamon; sprinkle over the batter. Swirl through the batter with a knife. Bake for 50 to 60 minutes.

*Joan D.*

## Fresh Strawberry Bread

1 c. chopped strawberries

3/4 c. sugar

2 c. flour

1/2 c. melted butter

1/2 tsp. salt

2 tsp. baking powder

2 eggs

2 c. Cool Whip

Combine strawberries and 1/4 cup sugar; set aside. Combine remaining sugar with other dry ingredients. Add strawberries, butter and eggs. Mix until just moistened. Fold in Cool Whip. Pour into a greased loaf pan. Bake at 350° for 1 hour, or until tested done with a toothpick. Cool 5 minutes before removing from pan.

*Peggy Hoffa*

## Better Than the Rest Banana Bread

1 c. sugar	2 c. flour
1 stick margarine	1 tsp. cinnamon
2 eggs	3 tsp. baking powder
3 to 4 very ripe bananas	1/2 tsp. salt
1 T. lemon juice	1 c. chopped nuts

In large bowl, combine sugar, margarine and eggs. Add bananas and lemon juice; mix well. Add all the other ingredients; mix well. Pour into 3 greased miniature loaf pans or 1 large greased loaf pan. Bake at 350° for 45 minutes for the miniature loaves or 1 hour for the large loaf.

Use large and very ripe bananas. Do not omit lemon juice. Do not overcook.

*Mary Ellen Blomme*

## Pecan Bread

4 c. pecans	3/4 c. flour
1 c. candied pineapple	3/4 c. sugar
3 c. candied cherries (green & red)	3 eggs, beaten
1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	

Preheat oven to 300°. Combine nuts, pineapple and cherries in a large bowl. Sift dry ingredients and add to the fruit mixture. Toss by hand. Combine eggs and vanilla; pour over fruit. Mix thoroughly. Batter will be very stiff. Press into greased and lined large loaf pan or 3 smaller pans. Bake for 1 hour. Cool and slice.

Bread may be cooled, wrapped in heavy foil and stored in refrigerator.

*Bess R.*

## Apricot Bread

1/3 c. butter, softened	1 tsp. baking powder
2/3 c. sugar	1/2 tsp. baking soda
2 eggs	1/2 tsp. salt
1 c. mashed ripe bananas	1 c. bran cereal (not flakes)
1/4 c. buttermilk	1 (6 oz.) pkg. dried apricots, chopped
1 1/4 c. flour	1/2 c. walnuts

In a mixing bowl, cream butter and sugar. Add eggs; mix well. In another bowl, combine bananas and buttermilk. Sift the flour, baking powder, baking soda and salt. Add to creamed mixture alternately with banana mixture. Stir in bran cereal, apricots and nuts. Pour into a large greased loaf pan. Bake at 350° for 55 to 60 minutes, or until tests for doneness. Cool 10 minutes before removing from pan to wire rack.

*Helen H.*

## Christmas Bread

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1 pkg. yellow cake mix       | 1 pkg. pistachio pudding            |
| 4 eggs                       | 1 c. sour cream                     |
| 1/4 c. oil                   | 1/2 c. chopped nuts                 |
| 1/8 c. water                 | 3/4 c. maraschino cherries, chopped |
| A little green food coloring |                                     |

Mix all ingredients with a spoon. Add a little food coloring for more color. Grease 2 regular loaf pans, then dust with cinnamon and sugar. Pour into greased pans. Sprinkle tops with cinnamon and sugar. Bake for 45 minutes at 350°. Turn out of pans. Yield: 2 regular loaves or 5 miniature loaves.

*Patti (Blomme) Henning*

## Beer Bread

- |            |             |
|------------|-------------|
| 1 c. flour | 1 can beer  |
| 1 c. sugar | 1 T. butter |

Preheat oven to 350°. Stir together flour, sugar and beer. Pour into a lightly-greased loaf pan. Melt the butter and pour over the top of the dough. Bake for 45 minutes, or until golden brown.

*Amy P.*

## Spiced Pumpkin Bread

- |                        |                      |
|------------------------|----------------------|
| 3 c. sugar             | 1 tsp. cinnamon      |
| 1 c. oil               | 1 tsp. nutmeg        |
| 3 lg. eggs             | 1 tsp. baking soda   |
| 1 (16 oz.) can pumpkin | 1/2 tsp. salt        |
| 3 c. flour             | 1 c. chopped walnuts |
| 1 tsp. ground cloves   |                      |

Preheat oven to 350°. Lightly coat 2 loaf pans with flour-infused cooking spray or grease and flour them. In large bowl, combine the sugar and oil; beat to blend. Add the eggs and pumpkin; mix well and set aside. In another large bowl, sift together the flour and spices and baking soda. Add to the pumpkin mixture in 2 batches, mixing well between them. Mix in walnuts. Divide batter equally between the prepared pans. Bake about 1 hour and 10 minutes, or until tested done when a toothpick comes clean from the center. Cool 10 minutes in the pans. Using a sharp knife, cut around edge of loaves and turn out onto racks to cool completely.

*Mary P.*

## Zucchini Bread

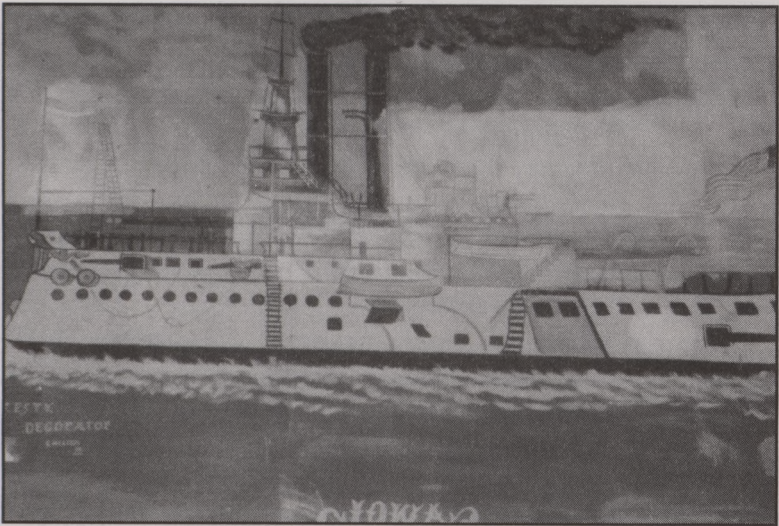
- |                        |                        |
|------------------------|------------------------|
| 3 eggs                 | 3 tsp. vanilla         |
| 1 c. salad oil         | 3 c. flour             |
| 2 c. grated zucchini   | 1/4 tsp. baking powder |
| 1 tsp. salt            | 3 tsp. cinnamon        |
| 1 tsp. baking soda     | 2 c. sugar             |
| Nuts or raisins (opt.) |                        |

Beat eggs, oil and sugar. Add dry ingredients, then stir in zucchini. Add nuts or raisins. Pour into greased and floured loaf pans. Make 2 regular or 4 small loaves. Bake at 325° for 1 hour for large or 45 minutes for small loaves.

*Elaine Henle,*

*Marilyn Coleman Johnson*

# *Frostings, Cookies, Cakes & Bars*



*"Iowa"*

*This painting is located on the southwest wall of the main hall. Notice how the smoke and front flag are going one direction in the wind while the American flag flies another.*

## *A Recipe For Husbands*

*Select the best woman you can find  
and brush her carefully to rid her of any indifference.  
Be careful not to beat her as you would a spoiled child,  
for beating will make her tough and apt to froth at the mouth.  
Lift her gently into the home preserving kettle  
and tie her with strong cords of affection  
which are not easily broken.  
Do not sear her with sarcasm,  
or that causes spitting and sputtering  
which may ultimately result in spontaneous combustion.  
Scramble when difficulties arise.  
Do not soak her in liquor either, for excessive draughts  
will make her mushy and spongy  
with your friends and in the United States  
stewed wives have never been popular.  
It is best to let her simmer tenderly at will,  
to blend tactfully with dressing and seasoning.  
Humor her before asking a great favor.  
A little caress or even a glass of cool water  
will often add to her tenderness.  
Flavor her with the oil of happiness,  
an ounce or understanding  
and a bushel of laughter and fun.  
Need her, and let her knead her dough,  
and be sure to have some of the dough for the little dumpling.  
Do not spoil her disposition by unpleasantness,  
but serve her daily on a platter of strength and courage,  
praise her and garnish her with occasional flowers and candy.*

# Frostings, Cookies, Cakes & Bars

## Frostings

### Caramel Frosting

- |                         |                                |
|-------------------------|--------------------------------|
| 2 T. margarine          | 1/3 c. milk                    |
| 1 c. packed brown sugar | 1 1/2 c. sifted powdered sugar |
| 1/8 tsp. salt           |                                |

Melt butter in a saucepan. Add brown sugar and salt; stir until sugar is dissolved. Add milk. Cook 3 minutes, stirring constantly. Remove from heat. Cool. Pour mixture into a mixing bowl. Add vanilla and powdered sugar. Stir on low speed to moisten ingredients. Blend on high for 2 minutes. Frosts 2 (8-inch) layers.

### Fluffy Butter Frosting

- |                       |                            |
|-----------------------|----------------------------|
| 1/3 c. soft margarine | 3 c. sifted powdered sugar |
| 1/8 tsp. salt         | 1/4 c. milk                |
| 1 1/2 tsp. vanilla    |                            |

On medium speed, cream butter for 1/2 minute. Add sugar, salt, milk and vanilla. Stir on low speed to moisten, then turn to high for 2 minutes. Fills and frosts 2 (8- or 9-inch) layers.

### Original German Sweet Chocolate Pecan-Coconut Frosting

- |                             |                     |
|-----------------------------|---------------------|
| 1 c. evaporated milk        | 1 c. sugar          |
| 3 slightly-beaten egg yolks | 1/2 c. margarine    |
| 1 tsp. vanilla              | 1 c. chopped pecans |
| 1 1/3 c. coconut            |                     |

Put the milk, sugar, egg yolks, margarine and vanilla in a saucepan. Cook and stir over medium heat until thickened. Remove from heat and stir in coconut and pecans. Cool until thick enough to spread. Yield: 2 1/2 cups.

## Buttercream Frosting

1 stick butter, room temp.  
3 T. milk  
1 tsp. vanilla

3 c. powdered sugar  
Food coloring (opt.)

Place the butter and milk in a bowl. Place 2 cups of the powdered sugar into a sifter and sift it directly into the bowl with butter. Mix well with an electric mixer. Sift and mix the remaining 1 cup of powdered sugar. Add the vanilla and beat until the frosting is fluffy.

For colored frosting, mix in the food coloring as desired. Use at once or refrigerate for up to 3 days. May be frozen for up to 1 month. Bring back to room temperature before using. Yield: 2 cups.

*Arlen G.*

## Frosting

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

1/2 tsp. vanilla

Mix all ingredients in a bowl until smooth. Put onto cake.

*Mary Ellen Blomme*

## Poor Man's Frosting

1 c. milk  
1 1/2 c. sugar  
1/2 c. butter (oleo)

1/3 c. flour  
1/2 c. shortening  
2 tsp. vanilla

In a saucepan, mix the flour to the milk. Cook until thick. Cool. Mix fats, sugar and vanilla slightly. Add cooled flour mixture and beat at slow speed for 8 minutes.

*Beaty Dvorak*

## Decorator Frosting

1/2 c. butter, soft  
1 tsp. vanilla  
3 to 4 T. milk

1/2 c. Crisco  
4 c. powdered sugar  
Food coloring

In a large bowl, combine butter, Crisco and vanilla. Beat at medium speed until creamy. Add sugar, one cup at a time, beating at low until well blended. Add milk. Beat at medium speed until light and fluffy. Add food coloring, one drop at a time, until frosting is desired color.

Can use for cakes or cookies.

*Dawn Kupka*

## Dessert Sauce

1/2 c. sugar  
2 c. boiling water  
2 tsp. vanilla

2 T. cornstarch  
4 T. butter  
Dash of nutmeg

Combine sugar and cornstarch until smooth. Slowly add boiling water. While stirring over low heat, simmer until thick and clear. Add butter, vanilla and nutmeg.

Serve over cake, bread pudding or gingerbread.

*Mary Ellen Blomme*

## Cakes

### Crock-Pot Pudding Cake

1 box chocolate devils food cake mix,  
dry

1 (3 oz.) box instant chocolate  
pudding, dry

1 c. water

1 (6 oz.) pkg. chocolate chips

2 c. sour cream

4 eggs

1 c. oil

Mix ingredients. Spray inside of the crock-pot with nonstick cooking spray. Pour batter into crock-pot and cover. Cook on low for 4 to 7 hours. Serve hot.

Cake will be very moist, more like pudding than cake.

*Heidi Seago*

## Fudge Pudding Cake

3/4 c. sugar

1 T. margarine, softened

1/2 c. milk

1 c. flour

2 T. baking cocoa

1 tsp. baking powder

1/4 tsp. salt

1/2 c. chopped walnuts

### TOPPING:

1/2 c. sugar

1/2 c. packed brown sugar

1/4 c. cocoa

1 1/4 c. boiling water

Ice cream (opt.)

In a bowl, beat sugar, butter and milk. Combine flour, cocoa, baking powder and salt. Stir into the sugar mixture. Add nuts. Pour into a greased 9-inch square pan.

For topping, combine sugars and cocoa; sprinkle over batter. Pour water over all. Do not stir. Bake at 350° for 30 minutes. Cool for 10 minutes. Spoon some of the fudge sauce over each serving; top with ice cream, if desired. Yield: 9 servings.

*Roxanne B.*

## Crunchy Cherry Dessert "Hurry-Up Recipe"

2 cans cherry pie filling

1 stick butter

1 pkg. white cake mix, dry

Nuts

Preheat oven to 350°. Spread pie filling in the bottom of a 9x13-inch pan. Melt butter and add to dry cake mix. Mix until crumbly. Crumble over pie filling. Spread with nuts. Bake for 15 minutes.

*Peggy Hoffa*

*Nobody's opinions are worthless. Even a stopped clock is right twice a day.*

## Pineapple Pudding Cake

1 box yellow cake mix	1 (15 oz.) can crushed pineapple
1 c. sugar	1 (8 oz.) pkg. cream cheese, softened
1 (3 oz.) box instant vanilla pudding	1/4 c. milk
1 (8 oz.) ctn. Cool whip	

Bake cake as directed on box. Place baked cake on greased cookie sheet. Let cool.

Mix the pineapple (do not drain!) and sugar until the sugar is dissolved. Spread over cake. Combine pudding and milk; stir until pudding is dissolved. Beat cream cheese in with the pudding until smooth. Add Cool Whip to cream cheese mixture. Spread this mixture over pineapple mixture.

Enjoy.

*Ginger Werner*

## Aspirin Cake

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

Preheat oven to 375°. Turn down the T.V. Remove toys from countertop. Measure out the 2 cups of flour. Get the baking powder; remove Jimmy's hand from the flour. Put flour, baking powder and salt in sifter. Vacuum mixture off the floor (Jimmy spilled). Get the egg. Answer the phone. Separate the egg. Warm Wendy's bottle. Help Missy figure a new math problem (the old reliable way). Grease pan. Salesman at the door. Take 1/4 of the salt from greased pan and look for Jimmy. Put mess in the waste basket. Put dishes in the dishwasher. Call the bakery and take an aspirin.

*Diane Wilkinson*

*Each of us shine in a different way, but this doesn't make our light less bright.*

## Applesauce Cake

1/2 c. shortening  
 1 tsp. baking soda  
 2 c. flour  
 1 tsp. cinnamon  
 1/4 tsp. allspice  
 1/2 c. chopped nuts

1 c. sugar  
 1 c. unsweetened applesauce  
 1 tsp. salt  
 1/4 tsp. cloves  
 1 c. raisins, dusted with flour

Cream the shortening and sugar. Dissolve baking soda in the applesauce. Sift together the flour, cinnamon, salt, allspice and cloves. Add the applesauce alternately with the sifted dry ingredients. Stir in the raisins and nuts. Pour into a greased 8x8-inch pan and bake at 350° for 45 minutes.

It is also good with 1/2 cup raisins, 1/2 cup cut-up dates, and 1/2 cup nuts. Can also make cupcakes with the batter.

*Avis Johnston,*

*In Memory of my grandmother, Anne Karns*

## Yellow Goopy Cake

1 yellow cake mix  
 1 c. chopped pecans, divided  
 8 oz. cream cheese, softened

1/4 c. oil  
 4 eggs, divided  
 1 (1 lb.) box powdered sugar

Preheat oven to 300°. Mix by hand in a bowl: cake mix, oil, 1/2 cup chopped pecans and 2 eggs. Pat this mixture into a 9x13-inch pan. In a bowl, mix the cream cheese, 2 eggs, 1/2 cup pecans and powdered sugar. Mix well and pour over the first mixture already in the pan. Bake for 1 hour.

I bake mine for 1 hour and 12 minutes. Keep goopy, but a little brown on top.

*Donna Weaver*

## Italian Coconut Creme Cake

2 c. sugar	1/2 c. chopped nuts
3/4 c. butter	2 tsp. vanilla
1/2 c. oil	2 c. coconut
5 eggs, separated	1 (8 oz.) pkg. cream cheese
2 c. flour	3 to 4 c. powdered sugar
1 tsp. baking soda	Toasted coconut
1 c. buttermilk	

Preheat oven to 350°. Cream sugar and 1/2 cup butter. Add oil and mix well. Stir together flour and baking soda. Add alternately to yolk mixture with buttermilk. Stir in nuts, 1 teaspoon vanilla and 2 cups coconut. Beat egg whites until stiff. Fold into cake batter. Pour into 3 greased and floured round layer pans. Bake for 30 minutes. Remove; let cool.

Cream together cream cheese and 1/4 cup butter. Add 1 teaspoon vanilla and powdered sugar. Frost cooled cake and sprinkle top with toasted coconut.

*Caren G.*

## Banana Sour Cream Cake

1 yellow cake mix	1 c. sour cream
3 eggs	1/4 c. oil
5 ripe bananas	

### FROSTING:

8 oz. softened cream cheese	4 c. powdered sugar
1 stick butter, softened	1 c. chopped walnuts

Preheat oven to 350°. In a bowl, mix all ingredients and beat on low speed until moistened. Beat on medium speed for 2 minutes. Pour into a greased and floured 9x13-inch baking pan and bake for 35 minutes.

For frosting, beat cream cheese and butter on medium speed until blended. Gradually add powdered sugar. Fold in walnuts. Spread on cooled cake.

Keep cake in refrigerator.

*Donna Weaver*

## Gelatin Ribbon Cake

- |                              |                                |
|------------------------------|--------------------------------|
| 1 (3 oz.) pkg. lime Jello    | 1 (3 oz.) pkg. raspberry Jello |
| 1 1/2 c. applesauce, divided | 18 double graham crackers      |
| 1 env. Dream Whip            | 3 T. powdered sugar            |
| 1/2 tsp. almond extract      |                                |

Place lime and raspberry Jello in separate bowls; add 3/4 cup applesauce to each flavor and stir until thoroughly blended. Place 2 double crackers, end to end, on a platter; spread with 1/4 cup lime Jello mixture. Top with a layer of crackers and spread with 1/4 cup raspberry Jello mixture. Repeat layers, ending with crackers only. Prepare whipped topping mix as directed on package, omitting the vanilla and adding the powdered sugar and almond extract. Spread over top and sides of loaf; chill. If desired, trim with fresh strawberries or whatever fruit is in season.

You can use other flavors of Jello, such as orange and strawberry. Also, you can make half again as much, as you will have a bigger cake, or double the recipe if you like.

*In Memory of Dolores Kilcoin*

## Pineapple Pudding Cake

- |  |   |
|--|---|
| 1 pkg. yellow cake mix                               | 1 (8 1/4 oz.) can crushed pineapple,<br>undrained |
| 4 eggs   | 1 c. sour cream                                   |
| 1 (4-serving-size) pkg. instant<br>pistachio pudding | 1/4 c. oil  |

Blend in a large bowl. Beat 2 minutes. Pour into a greased and floured tube or bundt pan. Bake at 350° for 50 to 55 minutes.

Good Easter cake!

*Mary Ellen Blomme*

*When love adorns a home, other ornaments are a secondary matter.*

## Pumpkin Pie Cake

1 (29 oz.) can pumpkin  
1 c. sugar  
1 tsp. cinnamon  
1/2 tsp. salt  
1/2 tsp. nutmeg  
1/2 tsp. ginger

3 eggs, beaten lightly  
1 (12 oz.) can evaporated milk  
1 pkg. yellow cake mix  
1 c. chopped nuts  
3/4 c. melted margarine

In a bowl, combine the pumpkin, sugar, cinnamon, salt, nutmeg and ginger. Add eggs until mixture is just combined. Gradually stir in milk; mix well. Pour into a greased 9x13-inch pan. Sprinkle cake mix over pumpkin mixture. Sprinkle with nuts. Drizzle with melted margarine. Bake at 350° for 1 to 1 1/4 hours, or until edges are firm and center is almost set. Yield: 12 servings.

Store in refrigerator.

## Fruit Pudding Cake

1 can pie filling (blueberry or cherry)  
3 T. softened butter  
1/2 c. sugar  
1 c. sifted flour  
1/2 tsp. salt

1 tsp. baking powder  
1/2 c. milk  
1 T. sugar  
2 tsp. grated orange or lemon peel

Pour pie filling into a 6x10-inch baking dish. Cream together butter and 1/2 cup of sugar. Sift together flour, salt and baking powder. Add dry ingredients to creamed mixture alternately with milk. Stir in citrus peel. Spread batter over pie filling. Sprinkle on 1 tablespoon sugar. Bake in oven at 350° for 40 minutes, or until lightly browned and tests done in center with toothpick. Yield: 6 to 8 servings.

*R.M. Turner*

## Rhubarb Upside-Down Cake

3 to 4 c. diced rhubarb  
1 c. sugar

1 (3 oz.) pkg. strawberry or raspberry  
Jello  
1 box white or yellow cake mix

Spread rhubarb in the bottom of a 9x13-inch pan. Sprinkle sugar, then Jello over rhubarb. Mix the cake mix according to package directions. Spread batter over the rhubarb and bake as directed on the package. Turn out baked cake onto a serving plate. Serve with ice cream or whipped cream.

*Florence Balvin*

## Gob Cake

1 box chocolate cake mix with  
pudding  
4 eggs

1 sm. pkg. instant chocolate pudding  
1/4 c. oil  
1 1/2 c. milk

### FROSTING:

2 T. cornstarch  
1 1/2 c. milk  
1/2 c. Crisco  
1/2 c. butter

1 c. powdered sugar  
2 T. vanilla  
2 heaping T. marshmallow creme

Make the frosting first. Mix cornstarch and milk; cook over low heat, stirring until thick. Set aside to cool. Cream together Crisco, butter and sugar with electric mixer, beating for at least 10 minutes. Combine shortening mixture with milk mixture; add salt, vanilla and marshmallow creme. Beat fast, until creamy. Set aside.

For the cake, mix all ingredients thoroughly. Bake in 2 (10x15-inch) cookie sheets. Line pans with waxed paper and bake at 350° for 20 minutes. When cool, top with one layer of frosting, then place another cake layer on top.

*Juliann Boyle*

## Snow Tunnel Cake

1 angel food cake mix  
1 1/2 c. milk

1 (4 oz.) pkg. instant chocolate  
pudding  
1 (12 oz.) ctn. Cool Whip, thawed

Bake cake as directed. Cool completely. Slice 1 inch layer off the top of the cake. Gently hollow out a trench in the cake 1 1/2 inches wide and 2 inches deep. Tear cake from trench into small pieces.

Combine milk and pudding mix. Beat on low for 2 minutes. Fold cake pieces and 1 3/4 cups of topping into pudding. Fill trench with mixture. Replace top of cake. Spread remaining topping over sides and top of cake. Chill until set.

*C.L. Reber*

## Chocolate Angel Food Cake

1 angel food cake mix  
1/4 c. unsweetened cocoa powder

Powdered sugar

Mix cake mix according to package directions. Add the cocoa powder. Bake as directed. When cake is cooled, dust lightly with powdered sugar.

*Jillian G.*

## Different Angel Food Cake

1 (20 oz.) can crushed pineapple  
1 box 1-step angel food cake mix

Cool Whip or pie filling of your  
choice

Mix the crushed pineapple with juice and dry cake mix in a large bowl. Stir--don't beat! Pour into an ungreased 9x13-inch pan and bake at 350° for 35 minutes. Do not underbake! Cool and cut into squares. Serve with whipped topping or your favorite pie filling.

*Evelyn Carlson*

## Pineapple Angel Food Cake

1 box 1-step angel food cake mix  
1 (20 oz.) can crushed pineapple

1 tsp. vanilla

Combine cake mix, pineapple and vanilla by hand. Place batter into a 9x13-inch pan. Bake at 350° for 30 to 35 minutes.

I use a jellyroll pan and bake for about 20 minutes. Any canned fruit or any flavor pie filling may be used instead of pineapple.

*Florence Balvin*

## Yellow Angel Food Cake

6 eggs, divided, yolks from whites  
1/2 c. water  
1 1/2 c. sugar  
1/2 tsp. vanilla  
1/2 tsp. lemon extract

1/2 tsp. almond extract  
1 1/2 c. cake flour  
1/4 tsp. salt  
3/4 tsp. cream of tartar

Beat egg yolks until thick. Add water, sugar and flavorings. Sift flour and add salt. Add flour mixture to the egg yolks. Beat egg whites and cream of tartar until stiff. Fold together. Bake in ungreased angel food cake pan at 350° for 45 minutes.

*Mary Ellen Blomme*

## Root Beer Cake

2 c. flour	1/2 tsp. vanilla
3 tsp. baking powder	2 eggs
1/2 tsp. salt	1 1/2 c. root beer ( <b>not diet</b> )
1/2 c. butter, softened	1 env. whipped topping mix
3/4 c. sugar	

Preheat oven to 375°. Mix flour, baking powder and salt in a small bowl. In a large bowl, beat butter and sugar until light and fluffy. Add vanilla and eggs; beat well. At low speed, add the flour mixture alternately with 1 cup root beer. Blend well after each addition. Pour batter into greased and floured cake pan. Bake for about 25 minutes, or until tests for doneness. Cool.

Prepare whipped topping as directed on package, using 1/2 cup root beer for the liquid. Frost cooled cake. Refrigerate.

*Norma C.*

## Best-Ever Chocolate Cake

3 c. flour	2 c. water
2 c. sugar	2/3 c. vegetable oil
6 T. cocoa	2 tsp. white vinegar
2 tsp. baking soda	2 tsp. vanilla
1 tsp. salt	

### FLUFFY CHOCOLATE FROSTING:

1 c. cold milk	1 (8 oz.) ctn. Cool Whip, thawed
1 (3 oz.) pkg. instant chocolate pudding	

In a bowl, combine flour, sugar, cocoa, baking soda and salt. Add the water, oil, vinegar and vanilla. Beat on low for 1 minute. Beat on medium for 1 minute. Pour into a greased 9x13-inch pan. Bake at 350° for 40 to 45 minutes, or until toothpick comes clean from the middle. Cool.

Mix the frosting by beating the milk and pudding for 2 minutes. Beat in Cool Whip. Spread over cake.

Very good!

This cake does not contain eggs.

**Variation:** Put 2 cans of cherry pie filling on top of baked cake, and then add the frosting to the top of the cherry filling.

*Mary Ellen Blomme*

## Lemon Pudding Cake

- |                             |                              |
|-----------------------------|------------------------------|
| 1/2 c. chopped nuts         | 1 c. powdered sugar          |
| 1 stick butter, melted      | 1 sm. ctn. Cool Whip         |
| 1 c. flour                  | 2 pkg. instant lemon pudding |
| 1 (8 oz.) pkg. cream cheese | 3 c. milk                    |

Preheat oven to 375°. Mix nuts, butter and flour. Press into the bottom of a 9x13-inch baking pan. Bake for 15 to 20 minutes. Cool completely. In a bowl, mix the cream cheese until creamy. Add powdered sugar and half the Cool Whip. Beat well and spread over baked crust. Refrigerate until cold. Beat the lemon pudding with the milk. Pour over the cream cheese layer. When set, top with remaining Cool Whip.

*Sue T.*

## Jello Cake

- |                      |                               |
|----------------------|-------------------------------|
| 1 box white cake mix | 1 box instant vanilla pudding |
| 2 boxes red Jello    | 1 ctn. Cool Whip              |
| 2 c. hot water       |                               |

Mix and bake cake according to package directions. When cake is done, poke holes in cake with fork. Mix Jello and hot water; pour over cake. After cake is cold, mix vanilla pudding with 1 1/2 cups of milk. Add Cool Whip to pudding mix and put on top of cake.

### **Some Variations:**

Lemon Cake: Lemon Jello with lemon pudding.

Strawberry Cake: Strawberry Jello with vanilla pudding and strawberry Cool Whip.

Chocolate Cake: Cherry Jello with chocolate pudding and chocolate Cool Whip.

White or Yellow Cake Mix: Lime Jello with pistachio pudding.

*Mary Ellen Blomme*

## Lemon Cake

- |                 |                    |
|-----------------|--------------------|
| 1 1/2 c. butter | 3 c. flour         |
| 3 c. sugar      | 3/4 c. 7-Up        |
| 5 eggs          | 2 T. lemon extract |

Preheat oven to 350°. Grease and flour a tube pan. Mix butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat in flour, 1 cup at a time. Beat in 7-Up and lemon extract. Pour into pan and bake for 60 to 65 minutes. Cool for 10 minutes; loosen sides and remove from pan.

## Strawberry Shortcake

1 pkg. white cake mix  
 1 1/2 qt. fresh strawberries  
 1/4 c. sugar

1 1/2 c. whipping cream  
 1/4 c. sugar  
 1 tsp. vanilla

Preheat oven to 350°. Prepare cake mix according to package directions, making 2 (9-inch) pans. Cool completely. Reserving 8 to 10 strawberries for the top, slice the strawberries and place in a medium bowl. Sprinkle with 1/4 cup sugar. Mash slightly with a potato masher. Chill at least 30 minutes.

When ready to assemble the cake, mix the whipping cream with an electric mixer on high speed until stiff peaks form. Add 1/4 cup sugar and vanilla. Continue beating just until mixed.

To assemble the cake, place 1 cake layer on a serving plate. Cover with the mashed strawberries. Top the strawberries with 1 1/2 cups of the whipped cream. Place second cake layer on top of the first layer. Spread top of this layer with the rest of the whipped cream. Garnish with reserved strawberries. Yield: 8 to 10 servings.

*Mary P.*

## Nutty Frosted Sponge Cakes

4 eggs, separated yolks from whites  
 5 T. cold water  
 1 1/4 c. flour

1 tsp. baking powder  
 1 tsp. vanilla  
 1 c. sugar

### FROSTING:

3 c. powdered sugar  
 1 T. soft butter  
 1 tsp. vanilla

Just enough water to make creamy  
 Crushed salted peanuts

Beat egg yolks until light. Add water and beat again. Gradually add sugar, flour, baking powder and vanilla. Beat egg whites until stiff. Fold whites into the yolk mixture. Pour into ungreased 9x13-inch baking pan. Bake at 350° until light brown. When cooled, cut into single servings. Frost each piece with the frosting, top and 4 sides. While frosting is still moist, roll in crushed salted peanuts.

*Peggy Hoffa*

## Twinkie Cake

- |                                     |                            |
|-------------------------------------|----------------------------|
| 1 pkg. yellow cake mix with pudding | 5 T. flour                 |
| 1 c. water                          | 1 c. sugar                 |
| 1/2 c. butter                       | 1/2 c. shortening (Crisco) |
| 1/4 tsp. salt                       | 2 tsp. vanilla             |

Mix and bake cake according to package directions. Cool.

For filling, cook flour and water until thick. Cool. Add sugar, butter, shortening, salt and vanilla. Beat until thick and smooth. Split cooled cake. Spread filling in the center (or leave cake whole and spread filling on top). Can top with whipped cream.

*Eileen K.*

## Carrot Cake with Cream Cheese Icing

- |                      |                                 |
|----------------------|---------------------------------|
| 2 c. flour           | 1 c. sugar                      |
| 2 tsp. cinnamon      | 3 eggs                          |
| 1 tsp. baking powder | 2/3 c. milk                     |
| 1/4 tsp. salt        | 3 med. carrots, grated          |
| 2/3 c. soft butter   | 1/2 c. coarsely-chopped walnuts |

### ICING:

- |                         |                         |
|-------------------------|-------------------------|
| 1/2 c. soft butter      | 1 tsp. vanilla          |
| 4 oz. soft cream cheese | 2 1/2 c. powdered sugar |

### TOPPING:

- |                               |                         |
|-------------------------------|-------------------------|
| 1/4 c. finely-chopped walnuts | 2 T. packed brown sugar |
|-------------------------------|-------------------------|

Preheat oven to 350°. Grease a 9-inch round cake pan. Dust with flour.

Mix together flour, cinnamon, baking powder and salt. Beat together butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each. At low speed, alternately beat flour mixture and milk into butter mixture. Stir in carrots and nuts. Pour batter into pans. Bake for 40 minutes, or until tests done in the middle. Cool.

Prepare icing. Beat together butter and cream cheese until smooth. Beat in vanilla, then powdered sugar. Beat until well blended. Prepare topping by mixing the sugar and nuts together. Spread icing on cooled cake. Sprinkle topping on the top of the cake.

## Pumpkin Dessert

6 eggs	1 1/2 c. sugar
3 c. (lg. can) pumpkin	1 lg. can evaporated milk
2 tsp. cinnamon	1 tsp. ginger
1/2 tsp. salt	

### TOPPING:

1 box yellow cake mix	1/2 c. oleo
-----------------------	-------------

Mix all ingredients thoroughly. Pour into a greased 9x13-inch pan. Mix topping and sprinkle on top of batter. Bake at 350° for 35 to 45 minutes.

## Texas Sheet Cake

1 stick butter	1/2 c. sour cream
1/2 c. oil	1 tsp. baking soda
3 T. cocoa	1 tsp. vanilla
1 c. water	2 c. flour
2 eggs	2 c. sugar

### ICING:

1 stick butter	1 lb. powdered sugar
4 T. cocoa	1 c. nuts
6 T. milk	1 tsp. vanilla

In a saucepan, put in butter, oil and cocoa with 1 cup water. Bring to a boil. Set aside to cool.

In a bowl, combine eggs, sour cream, baking soda and vanilla. Then add flour and sugar; mix well. Pour into a greased jellyroll pan and bake for 25 minutes at 350.

Meanwhile, bring to a boil the icing ingredients: the butter, cocoa and milk. Remove from stove and then add the sugar, nuts and vanilla. Mix well. Spread on cake while it is still warm.

*In Memory of Dolores Kilcoin*

## Dump Cake

1 (16 oz.) can cherry pie filling	1 c. chopped nuts (opt.)
1 (16 oz.) can crushed pineapple	1 stick butter, melted
1 box yellow cake mix	

Preheat oven to 350°. Grease a 9x13-inch pan. Dump and spread the pie filling in the pan. Next, dump the pineapple and spread over the pie filling. Sprinkle the cake mix over the pineapple, nuts over the cake mix, and drizzle the butter over all. Bake for 1 hour, or until browned.

*Karol Bauman*

## Quick Apple Cake

2 cans apple pie filling  
1 white cake mix

2 sticks butter  
Cinnamon

Preheat the oven to 425°. Grease a 9x13-inch pan. Pour in pie filling and spread evenly. Sprinkle cake mix evenly over pie filling. Slice butter in squares and cover cake mix. Use cinnamon as desired. Bake for 30 minutes.

*Bobby Crosby*

## Chocolate Cake

1 German chocolate cake mix  
1 (8 oz.) pkg. cream cheese

1/2 c. sugar  
1 c. milk chocolate chips

Mix cake as directed on the box. Combine cream cheese and sugar and 1/3 cup of the chocolate chips. Pour cake batter into a 9x13-inch pan. Drop by the spoonfuls, the cream cheese mixture, on top of the cake batter. Swirl the cream cheese mixture into the cake batter with a knife. Top cake with remaining chocolate chips. Bake as directed on the cake mix box.

*Mary Blocker*

## Lazy Day Cake

1 c. flour  
1 tsp. baking powder  
1/4 tsp. salt  
2 eggs

1 c. sugar  
1 tsp. vanilla  
1/2 c. milk  
1 T. butter

### FROSTING:

2 T. melted butter  
2 T. cream

5 T. brown sugar  
1/2 c. coconut

Sift flour, baking powder and salt. Beat the eggs, sugar and vanilla together. Add the flour mixture. Heat the milk and butter; when boiling, pour into the batter and mix well. Bake at 350° until center comes out clear when tested with a toothpick. Meanwhile, mix the frosting ingredients all together and mix well. Spread on the cake as soon as it comes out of the oven.

*Beaty Dvorak*

## Pumpkin Goopy Butter Cakes

### CAKE:

1 pkg. yellow cake mix  
8 T. butter, melted

1 egg

### FILLING:

1 (8 oz.) pkg. cream cheese, softened  
1 can pumpkin  
3 eggs  
1 tsp. vanilla

8 T. butter, melted

1 (16 oz.) box powdered sugar

1 tsp cinnamon

1 tsp. nutmeg

Preheat oven to 350°. Combine all cake ingredients and mix well with electric mixer. Pat the mixture into the bottom of a lightly-greased 9x13-inch baking pan.

**Filling:** In a large bowl, beat the cream cheese and pumpkin until smooth. Add eggs, vanilla and butter; beat together. Next, add the powdered sugar, cinnamon and nutmeg; mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to overbake, as the center should be a little goopy. Serve with whipped cream.

### Variations:

**Pineapple:** Add a drained 20-ounce can of crushed pineapple instead of pumpkin.

**Banana Cake:** Beat in 2 ripe bananas instead of pumpkin.

**Peanut Butter:** Use a chocolate cake mix. Add 1 cup creamy peanut butter instead of pumpkin.

*Lisa Murty*

## Wanda's Chocolate Cake

2 c. flour  
2 c. sugar  
3/4 c. cocoa

2 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. salt

Mix ingredients well. Make a hole in the middle of the mixture.

Add:

1 c. milk  
1/2 c. salad oil

2 eggs

Mix well, then add 1 cup of hot coffee. Stir again until all ingredients are well mixed. Put into a 9x13-inch pan and bake at 375° for 45 minutes. Frost with your favorite frosting.

*Beth Groenenboom*

## Green Apple Cake

3 c. raw green apples, sliced	2 1/2 c. sifted flour
1 c. oil	2 c. sugar
2 tsp. baking powder	1 tsp. baking soda
2 eggs	1 tsp. salt
1 tsp. vanilla	2 c. walnuts, chopped

Sift all dry ingredients together, except sugar; set aside. In a large bowl, beat eggs well; add sugar, oil and vanilla. Mix well. Add dry ingredients, blending well. Stir in nuts and apples. Pour into a greased and floured 9x13-inch pan. Bake at 350° for 55 to 60 minutes.

*Emily Franks*

## Poppy Seed Cake

3 c. flour	1 1/2 tsp. baking powder
2 1/4 c. sugar	1 1/2 tsp. almond extract
3 eggs	1 1/2 tsp. vanilla
1 1/8 c. oil	1 1/2 tsp. butter flavoring
1 1/2 c. milk	1 1/2 T. poppy seeds
1 1/2 tsp. salt	

### FROSTING:

1/4 c. orange juice	1/2 tsp. vanilla flavoring
3/4 c. sugar	1/2 tsp. butter flavoring
1/2 tsp. almond flavoring	

Preheat oven to 350°. Mix cake ingredients in a large bowl. Beat 2 minutes. Pour into a greased bundt pan and bake for 45 minutes, or until done. Top will crack when done. Remove from oven and let cool 2 to 3 minutes.

Mix frosting ingredients well. Pour over warm cake. Let stand until all frosting is absorbed. Turn out onto plate or foil.

*Sheryl Henderson*

## Toll House Cupcakes

1/2 c. soft butter  
6 T. brown sugar  
6 T. white sugar  
1/2 tsp. vanilla

1 egg  
1 c. + 2 T. flour  
1/2 tsp. baking soda  
1/2 tsp. salt

### TOPPING:

1/2 c. packed brown sugar  
1 egg  
1/8 tsp. salt

1 (6 oz.) pkg. chocolate chips  
1/2 c. chopped nuts  
1/2 tsp. vanilla

Combine and beat until creamy, the butter, sugars and vanilla. Beat in egg. Sift together the flour, baking soda and salt. Mix with butter mixture. Spoon by rounded tablespoonfuls into paper-lined cupcake cups. Bake at 375° for 10 to 12 minutes. Remove from oven.

Meanwhile, mix the topping together. Combine brown sugar, egg and salt. Beat until very thick. Stir in chocolate chips, nuts and vanilla. Spoon 1 tablespoon of topping mixture over each cupcake. Return to oven for 15 more minutes.

*Florence (Coleman) June*

## Hidden Surprise Cupcakes

1 pkg. chocolate cake mix  
1 (8 oz.) pkg. cream cheese, softened  
1/3 c. sugar

Dash of salt  
1 egg, slightly beaten  
1 c. tiny chocolate chips (opt.)

Mix cake according to directions on the box. Fill cupcake pans almost 2/3-full. Cream together the cream cheese and sugar. Add salt and egg (and the chocolate chips if desired). Mix well. Drop a small teaspoon of cheese mixture into center of each cupcake. Bake at 350° for 25 to 30 minutes.

*Good resolutions carried out become good habits.*

# Cookies

## Cheerios Balls

1 1/4 c. powdered milk  
1 1/4 c. powdered sugar  
1 c. peanut butter

1 c. corn syrup  
4 c. Cheerios

Mix together the powdered milk, sugar, peanut butter and corn syrup. Add Cheerios and mix well. Butter fingers well and form mixture into balls. Put onto waxed paper and refrigerate.

Terrific snack.

*Darlene Platt*

## No-Bake Cookies

2 c. sugar  
1/2 c. milk  
1/2 c. margarine

2 T. cocoa  
2 rounded T. peanut butter  
3 c. quick oatmeal

Mix together in a saucepan: sugar, milk, margarine and peanut butter. Boil for 1 minute. Remove from heat; add the cocoa and oatmeal. Drop by tablespoonfuls onto waxed paper.

*Mildred Zeman,  
In Memory of Mary Kenner*

## Butter Balls

1 c. margarine or butter  
1 tsp. vanilla  
2 c. flour

3 T. powdered sugar  
1/8 tsp. almond extract  
1 c. chopped nuts

Preheat oven to 350°. Combine all ingredients. Roll mixture into walnut-size balls. Place on a cookie sheet. Bake for 20 minutes. Roll the balls in powdered sugar as soon as they come out of the oven.

*Julie Vavroch*

## Praline Cookies

4 T. butter

1/2 c. evaporated milk

1 c. sugar

10 lg. marshmallows, cut up

1 c. graham cracker crumbs

1 c. chopped pecans

Cook on low and bring to a boil: butter, milk and sugar. Cook for 6 minutes. Important to time correctly. Remove from heat and add cut-up marshmallows. Stir until melted. Add 1 cup graham cracker crumbs. Stir in 1 cup chopped pecans. Drop by teaspoonfuls onto waxed paper. Place in a cool place for about 3 hours, or until set.

*Ginger Werner*

## Oatmeal Butterscotch Cookies

3/4 c. margarine, softened

3/4 c. sugar

3/4 c. packed brown sugar

2 eggs

1 tsp. vanilla

1 1/4 c. flour

1 tsp. baking soda

1/2 tsp. cinnamon

1/2 tsp. salt

3 c. oats

1 (10 oz.) pkg. butterscotch chips

Preheat oven to 350°. In a large bowl, combine the butter and sugars until well blended. Add eggs and vanilla. Stir together flour, baking soda, cinnamon and salt. Gradually add flour mixture to butter mixture, beating until well blended. Stir in oats and chips. Mix well. Drop by teaspoonfuls onto an ungreased cookie sheet. Bake 8 to 10 minutes, or until golden brown. Yield: 4 dozen cookies.

## Best-Ever Chocolate Chip Cookies

1 1/2 c. flour

1 tsp. baking soda

1 tsp. cinnamon

1 c. soft butter

1/2 c. packed brown sugar

1 c. sugar

1 egg

1 tsp. vanilla

1 1/2 c. oats

1 c. chocolate chips

Mix together the flour, baking soda and cinnamon. Beat together butter and sugars until light and fluffy. Beat in egg and vanilla. Beat in flour mixture. Mix well. Fold in oats and chips. Cover with plastic wrap and chill for 1 hour. Preheat oven to 350°. Shape dough into 1-inch balls and place on a greased cookie sheet, 2 inches apart. Bake 10 to 12 minutes. Yield: 4 dozen.

## Chocolate Nut Truffle Cookies

1 c. margarine, divided & softened	1/2 c. sifted powdered sugar
1/4 c. whipping cream	2 1/4 c. flour
2 T. honey	1/4 tsp. nutmeg
6 oz. chocolate chips	1/4 tsp. salt
2 T. bourbon	1 1/2 c. chopped pecans
1 tsp. vanilla	

In a heavy saucepan, combine 1/4 cup of butter, whipping cream and honey over medium heat. Stirring frequently, heat mixture to a simmer. Remove from heat. Add chocolate chips; stir until smooth. Stir in bourbon and vanilla. In a bowl, cream remaining 3/4 cup butter and powdered sugar. In another bowl, combine the flour, nutmeg and salt. Add dry ingredients and chocolate mixture to creamed mixture. Stir until a soft dough forms. Cover and chill 1 hour. Preheat oven to 375°. Shape dough into 1-inch balls and roll in pecans. Place on an ungreased cookie sheet and bake for 6 to 8 minutes. Yield: 6 dozen cookies.

## Choc-Oat-Chip Cookies

1 c. margarine, softened	1/2 tsp. salt
1 1/4 c. packed brown sugar	2 1/2 c. oats
1/2 c. sugar	2 c. chocolate chips
2 eggs	1 c. chopped nuts
2 tsp. vanilla	1 3/4 c. flour
1 tsp. baking soda	

Preheat oven to 350°. Beat margarine and sugars until creamy. Add eggs, milk and vanilla. Beat well. Add flour, baking soda and salt. Mix well. Stir in oats, chocolate chips and nuts. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes. Cool 1 minute on cookie sheet before removing to wire rack. Yield: 5 dozen 2 1/2-inch cookies.

## Chocolate Espresso Cookies

3 oz. unsweetened chocolate	1 c. + 2 T. sugar
2 c. chocolate chips, divided	3/4 c. flour
1/2 c. butter	1/2 tsp. baking powder
3 eggs	1/4 tsp. salt
3 tsp. instant espresso powder (or instant coffee granules)	

Preheat oven to 350°. In a heavy saucepan, melt the unsweetened chocolate with 1 cup of the chocolate chips and butter. Stir until smooth and set aside until cool.

Beat eggs, espresso powder and sugar with an electric mixer 1 to 2 minutes, or until thick and light yellow. Beat in cooled chocolate mixture. Sift together flour, baking powder and salt. Add remaining chocolate chips; stir and chill. Drop by rounded tablespoons, 2 inches apart, on a greased baking sheet. Bake for 8 to 10 minutes, until puffed and cracked on top. Remove from oven and cool 1 minute on sheet before removing from sheet completely. Yield: 3 dozen.

## Easy Sugar Cookies

1 c. butter (no substitutes)	1/2 tsp. vanilla
1 c. sugar	1 tsp. baking soda
2 tsp. dark corn syrup	2 c. flour

Mix butter, sugar and syrup together; add vanilla. Add baking soda and flour. Mix like a pie crust. Use fingers to form into a ball. Chill about 5 to 10 minutes. Divide dough into 4 balls. On a cookie sheet, spread ball with finger, diagonally, into a length about 14 inches long, 1 1/2 inches wide and 1/2- to 3/4-inch thick. Place 2 balls on each cookie sheet. Bake at 300° for 20 to 25 minutes. Remove from oven; cool a minute, and then cut the strips diagonally as wide as you want them. Do not wait to cut cookies or they will crumble. Cool on a cookie sheet before removing.

## Tangy Orange Balls

3 3/4 c. vanilla wafer crumbs	1 c. powdered sugar
1/3 c. melted butter	1 c. chopped pecans
1/4 c. undiluted orange juice concentrate	

Mix all ingredients thoroughly. Roll into bite-size balls, and then in powdered sugar. Best after stored 3 to 4 days in refrigerator.

These cookies freeze well.

## Carrot Cookies

1/2 c. shortening  
 1/2 c. butter  
 3/4 c. sugar  
 1 tsp. vanilla  
 1/4 tsp. salt  
 2 eggs  
 1 tsp. baking power

2 c. flour  
 1 c. cooked & mashed carrots  
 1 1/2 c. powdered sugar  
 2 tsp. butter  
 2 T. orange juice  
 1 tsp. grated orange rind

Cream shortening and butter with sugar, vanilla and salt. Beat in eggs. Add baking powder and flour alternately with carrots. Drop onto greased cookie sheet. Bake at 350° for 8 to 10 minutes.

Make frosting with powdered sugar, 2 teaspoons butter, orange juice and orange rind. Mix until smooth and of spreading consistency.

## Pastel Fruit Cookies

1/2 c. butter  
 1/2 c. sugar  
 1 (3 oz.) pkg. fruit-flavored Jello  
 (your choice)  
 1 egg  
 1/4 tsp. almond extract

1 1/2 c. flour  
 1 tsp. baking soda  
 1/4 tsp. salt  
 1 1/4 c. powdered sugar  
 1 T. margarine  
 7 tsp. hot water

In a large bowl, beat butter and sugar. Set aside 2 1/2 tablespoons of Jello. Add remaining Jello, egg and almond. Beat until well mixed. Add flour, baking soda and salt. Mix well. Chill for easier handling. Shape dough into 48 balls and place on greased cookie sheet. Flatten balls with bottom of a floured drinking glass. Bake at 375° for 8 to 10 minutes.

When cool, make the glaze. Mix the reserved 2 1/2 tablespoons of Jello, powdered sugar, butter and hot water until well mixed. Add more water if glaze is too thick. Drizzle on top of cooled cookies. Yield: 4 dozen.

## Nutty Fingers

1/2 c. butter  
 5 T. powdered sugar  
 1 tsp. vanilla

1 c. flour  
 1 c. finely-chopped nuts  
 Powdered sugar

Cream butter, powdered sugar and vanilla. Work in the flour, a little at a time. Add the nuts. Shape cookies into logs about the size of your little finger. Place on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes. When cool, roll in powdered sugar twice. Yield: about 48 cookies/logs.

## Cinnamon Nut Cookies

2 1/2 c. flour	3/4 c. sugar
1 tsp. baking soda	3/4 packed brown sugar
1/2 tsp. salt	1 1/2 tsp. vanilla
1 T. cinnamon	2 eggs
1 c. butter, softened	1 1/2 c. halves of pecans or walnuts

Preheat oven to 350°. Sift together flour, baking soda, salt and cinnamon. In a large bowl, cream together butter, sugars and vanilla. Add eggs and beat well. Add flour mixture and beat well. Mix in nuts. Chill. Drop by rounded tablespoons onto baking sheet. Press a nut half into the center of each cookie. Bake 9 to 11 minutes. Yield: 3 dozen.

*Martha E.*

## Cookie Wiches

1 pkg. Chips Ahoy chocolate chip cookies	Mini chocolate chips or colored sprinkles
1 ctn. Cool Whip	

Take 2 cookies and fill with Cool Whip. Take sandwich cookie and roll the edges in chocolate chips or sprinkles. Place them in the freezer until the Cool Whip freezes.

A great summer treat.

*Kelly Formanek*

## Apple-Oatmeal Cookies

1 1/2 c. quick oats	1/2 c. raisins
3/4 c. flour	1 c. finely-chopped & peeled apple
3/4 c. whole wheat flour	1 egg, slightly beaten
1/2 c. packed brown sugar	1/2 c. honey
1 tsp. baking powder	1/2 c. oil
1/4 tsp. baking soda	1/3 c. milk
1 1/2 tsp. cinnamon	

Preheat oven to 350°. In a bowl, combine oats, flours, brown sugar, baking powder, baking soda, salt and cinnamon. Stir in the raisins and apples. In another bowl, combine the egg, honey, oil and milk. Stir in dry ingredients. Mix to form a smooth batter. Drop onto an ungreased cookie sheet by the teaspoonfuls. Dip fingers into water and press dough down to about 1 1/2-inch circle. Bake for 10 to 12 minutes, or until lightly browned. Yield: 3 dozen cookies.

## Applesauce Raisin Cookies

3/4 c. shortening	1/2 tsp. salt
1 c. packed brown sugar	3/4 tsp. cinnamon
1/2 c. applesauce	1/4 tsp. ground cloves
1 egg	1/2 c. raisins
2 1/2 c. flour	1/2 c. chopped walnuts
1/2 tsp. baking soda	

Preheat oven to 375°. Combine the shortening, brown sugar, applesauce and egg; mix until smooth. In a separate bowl, combine the dry ingredients; stir into the applesauce mixture. Chill. Drop by tablespoonfuls onto ungreased cookie sheets. Top each with walnuts and raisins; sprinkle with sugar. Bake 10 to 12 minutes. Yield: 2 dozen.

*Martha E.*

## Butter Cookies

2 c. butter (no substitutes)	6 c. flour
2 c. sugar	2 tsp. baking powder
3 eggs	Colored decorator's sugar (opt.)
1 T. vanilla	

In a bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine the flour and baking powder; gradually add to creamed mixture. Mix well. Shape with a cookie press or drop by teaspoonfuls onto ungreased cookie sheet. Decorate with colored sugar, if desired. Bake at 350° for 10 to 12 minutes, or until edges are lightly browned. Yield: 18 or 19 (1-inch) cookies.

*E. Slimak*

## Maggie's Chocolate Chip Cookies

1 c. Mazola or Wesson oil	4 1/2 c. sifted flour
1 c. white sugar	4 tsp. cream of tartar
1 c. brown sugar	1 tsp. salt
1 c. butter	2 tsp. vanilla
2 eggs	1 c. chopped nuts
2 tsp. baking soda	1 (12 oz.) pkg. chocolate chips

Cream oil, sugars and butter. Add eggs. Beat well. Stir together baking soda, flour, cream of tartar and salt. Add to the creamed mixture. Mix well. Finally, add the vanilla, nuts and chocolate chips. Mix thoroughly. Chill the dough. Roll out into small balls. Place the balls on a lightly-greased cookie sheet. Bake at 350° for 10 to 12 minutes, or until golden brown.

*Mary Ellen Blomme*

## Tea Cookies

1 c. butter, softened  
 1/2 c. powdered sugar  
 1 tsp. vanilla  
 1/4 tsp. salt

1 1/4 c. cake flour  
 3/4 c. chopped nuts  
 Extra powdered sugar

Mix butter, sugar and vanilla. Stir in salt, flour and nuts. Roll into small balls and press into 1-inch diameter rounds. Bake at 350° for 15 to 17 minutes. While warm, roll cookies in powdered sugar. When cool, roll again in powdered sugar.

*Mary P.*

## Banana Toffee Muffin Tops

2 1/2 c. Bisquick  
 1/3 c. toffee bits  
 1/4 c. sugar  
 1 egg

1/4 c. heavy whipping cream  
 1/2 tsp. vanilla  
 1 c. (2 med.) mashed bananas  
 Extra sugar

In a bowl, combine the Bisquick, toffee bits and sugar. In another bowl, combine the egg, cream and vanilla; stir in bananas. Stir into the dry ingredients until just combined. Drop by tablespoonfuls onto greased baking sheet. Sprinkle with extra sugar. Bake at 425° for 11 to 13 minutes, or until golden brown. Remove to wire racks and serve warm. Yield: about 18.

*Sarah Purk*

## Monster Cookies

3 eggs, beaten  
 1 (12 oz.) jar peanut butter  
 1 c. brown sugar  
 2 tsp. baking soda  
 1/4 lb. M&M's  
 1 c. chopped nuts

1 stick margarine  
 2 tsp. vanilla  
 1 c. white sugar  
 4 1/2 c. oatmeal  
 1 c. raisins

Cream together the eggs, margarine, peanut butter and vanilla. Mix well; add the sugars and baking soda. Mix well again, then add the oatmeal. When oatmeal is well mixed, add the M&M's, raisins and nuts. Place on greased cookie sheet by the tablespoonfuls and bake at 350° for 10 minutes, or until lightly browned. Do not get too brown.

*Kae Palmer,  
 Bev Drahos*

## World's Best Cookies (Wheaties)

1 c. butter	1/2 c. coconut
1 c. sugar	1/2 to 1 c. chopped nuts
1 c. brown sugar	3 1/2 c. flour
1 c. oil	1 tsp. baking soda
1 egg	1 tsp. salt
1 c. oatmeal	1 to 2 tsp. vanilla
1 c. crushed Wheaties (3 c. uncrushed)	

Cream together the butter, sugars, oil and egg. Mix well; add the oatmeal, Wheaties, coconut and nuts. Mix together the flour, baking soda, salt and vanilla. Add this to the other mixture and mix well. Place by the teaspoonfuls onto an ungreased cookie sheet and bake at 350° for 8 to 10 minutes.

*Mary Ellen Blomme,  
Rose Uchytel*

## Chocolate Thumbprint Cookies

1/2 c. butter	1 c. flour
2/3 c. sugar	1/3 c. cocoa
1 egg, separated	1/4 tsp. salt
2 T. milk	1 c. chopped nuts
1 tsp. vanilla	Hershey's Kisses

### FILLING:

1/2 c. powdered sugar	2 tsp. milk
1 T. butter, softened	1/4 tsp. vanilla

In a small bowl, cream butter, sugar, egg yolks, milk and vanilla. Combine flour, cocoa and salt; blend into creamed mixture. Chill dough at least 1 hour, or until firm enough to handle. Preheat oven to 350°. Shape dough into 1-inch balls. Beat egg white slightly. Dip each ball into egg white; roll in nuts. Place on lightly-greased cookie sheet. Press thumb gently in center of each cookie. Bake 10 to 12 minutes, or until set.

Mix the filling by combining all ingredients and beating until smooth. Let cookie cool for 5 minutes. Then spoon about 1/4 teaspoon of filling into thumbprint. Top filling with a kiss. Yield: about 2 dozen cookies.

*Sarah Purk*

## Cheesecake Cookies

- |                             |                            |
|-----------------------------|----------------------------|
| 1 c. flour                  | 1 egg                      |
| 1/3 c. packed brown sugar   | 2 T. milk                  |
| 6 T. butter, softened       | 1/4 tsp. grated lemon peel |
| 1 (8 oz.) pkg. cream cheese | 1/2 tsp. vanilla           |
| 1/4 c. sugar                | 2 T. chopped nuts          |
| 1/2 tsp. lemon juice        |                            |

Stir together flour and brown sugar. Cut in butter until mixture resembles fine crumbs. Set aside 1 cup crumb mixture for topping. Press remaining mixture into bottom of an ungreased 8-inch square baking pan. Bake in the oven at 350° for 15 minutes.

In a bowl, beat cream cheese on medium speed for 30 seconds. Add sugar; beat until fluffy. Add egg, milk, lemon peel, juice and vanilla. Beat well. Spread over baked layer. Combine nuts and reserved 1 cup crumb mixture. Spread nut mixture on top of cream cheese layer. Bake for 20 to 25 minutes. Cool on wire rack. Cut into bars.

*Kelly A.*

## Snickerdoodle Cookies

- |                    |                        |
|--------------------|------------------------|
| 1 1/2 c. sugar     | 1/2 c. softened butter |
| 1/2 c. Crisco      | 2 eggs                 |
| 2 3/4 c. flour     | 2 tsp. cream of tartar |
| 1 tsp. baking soda | 1/2 tsp. salt          |

Preheat oven to 375°. In a bowl, combine sugar, butter, Crisco and eggs. Mix well. Stir in the rest of the ingredients. Shape dough into teaspoonfuls and roll in balls. Mix together 3 teaspoons of sugar and 3 teaspoons of cinnamon on a plate; roll each ball in it. Bake for 8 to 10 minutes. Remove immediately from pan and cool on wire racks. Yield: about 6 dozen cookies.

*Lisa Jarrett*

## Sugar Cookies

- |                                |                        |
|--------------------------------|------------------------|
| 1 c. butter or oleo            | 2 1/2 c. sifted flour  |
| 1 1/2 c. sifted powdered sugar | 1 tsp. baking soda     |
| 1 egg                          | 1 tsp. cream of tartar |
| 1 tsp. vanilla                 | 1/4 tsp. salt          |

Preheat oven to 350°. Cream butter and sifted powdered sugar slowly. Add whole egg and beat well; add vanilla. Sift together dry ingredients. Add to butter mixture. Roll out on floured board and cut out any desired shape. Bake for 10 to 12 minutes.

*Ruth Dvorak*

## No-Sugar Cookies

- |                          |                |
|--------------------------|----------------|
| 2 T. butter              | 1 c. flour     |
| 1 can Eagle Brand milk   | 1 tsp. vanilla |
| 1 1/2 c. chocolate chips |                |

Melt butter and chocolate chips in milk. Cool to lukewarm. Add flour and vanilla. Drop onto greased cookie sheet. Bake at 350° for 5 to 7 minutes.

*In Memory of Viola Graham*

## Jumbo Chocolate Chip Cookies

- |                         |                      |
|-------------------------|----------------------|
| 1 stick butter, chilled | 1 1/4 c. flour       |
| 3/4 c. sugar            | 1/2 tsp. baking soda |
| 1/2 c. brown sugar      | 1/4 tsp. salt        |
| 1 egg                   | 1 c. chocolate chips |

Preheat oven to 350°. In a bowl, beat the butter and sugars just until combined and sandy. Do not cream. Mix in the egg until just combined. Add the flour, baking soda and salt. Mix until just incorporated. Mix in the chocolate chips. On a large baking sheet, drop by heaping tablespoons of dough a few inches apart. Bake until just golden and still doughy in the middle, about 18 minutes. Transfer to a wire rack and cool completely.

*Lisa Jarrett*

## Butterscotch Cookies

- |                  |                        |
|------------------|------------------------|
| 2 eggs           | 1 tsp. cream of tartar |
| 2 c. brown sugar | 1 tsp. baking soda     |
| 1 c. lard        | 3 T. water             |
| Pinch of salt    | 4 c. flour             |
| 1 tsp. vanilla   |                        |

Mix all ingredients together. Place by teaspoonfuls onto a cookie sheet and bake at 350° for 8 to 10 minutes.

Mom, Marie Blomme, gave this recipe to me. A family friend gave it to her. As recalled by Mom Blomme, her mother had gone to a bridal shower and she gave this recipe to the bride-to-be. It was the bride's favorite cookie recipe.

*Mary Ellen Blomme,  
In Memory of grandma, Marie Blomme*

## Star Cookies

1/2 c. peanut butter  
1 tsp. vanilla  
1 3/4 c. flour  
1/2 c. brown sugar  
1 tsp. baking soda

1/2 c. sugar  
1 T. milk  
1 stick butter  
1 egg  
1 pkg. chocolate star candies

Mix all together, except for star candies. Take 1 teaspoon of dough and shape into balls; roll in sugar. Put onto greased cookie sheet. Bake at 350° for 5 to 8 minutes. Remove from oven. Press a chocolate star in the center of each cookie. Bake for 3 minutes longer.

*Amy Broya*

## Bushel Cookies

12 eggs  
5 c. margarine  
5 lb. sugar  
1 qt. milk  
6 T. baking soda  
6 T. baking powder

1 c. maple-flavored Karo syrup  
2 lb. raisins  
1 lb. salted peanuts  
2 lb. quick oats  
6 lb. flour (18 c.)

Grind raisins and peanuts together. Mix in order given and drop by spoonfuls onto greased and floured cookie sheets. Bake at 375° until browned.

This is a chewy cookie and makes almost a bushel of cookies.

*Beth Groenenboom*

## Oatmeal-Raisin Cookies

1 c. butter or margarine  
1 c. packed brown sugar  
1/2 c. white sugar  
2 eggs  
1 tsp. vanilla  
1 1/2 c. flour

1 tsp. baking soda  
1 tsp. cinnamon  
1/2 tsp. salt  
3 c. quick oats  
1 c. raisins

Heat oven to 350°. Beat together butter and sugars until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt. Mix well. Stir in oats and raisins. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 10 to 12 minutes, or until golden brown. Cool 1 minute and remove to wire rack. Yield: about 4 dozen cookies.

**To Make Cookie Bars:** Bake 30 to 35 minutes in a 9x13-inch pan.

**For Diabetic and Low-Calorie Recipe:** Use Splenda (both brown and white sugars), and Egg Beaters instead of eggs.

*Debbi Murty*

## Cake Mix Cookies

- |                    |  |
|--------------------|--|
| 1 box any cake mix | 1/2 c. oil                               |
| 2 T. water         | 1 to 2 c. flour (keep adding flour until |
| 2 eggs             | cake mix turns to cookie dough)          |

Mix all together. Roll out dough (add flour to rolling pin so it doesn't stick) and use cookie cutters to cut out shapes. Place on cookie sheet and bake at 350° for 7 minutes. Remove from oven and let cool. Frost cookies, if desired. (I use store-bought frosting, and add food coloring for color I want.)

*Dawn Stoaks*

## Peanut Butter Cookies

- |                    |                                      |
|--------------------|--------------------------------------|
| 1 c. margarine     | 1 tsp. vanilla                       |
| 1 c. white sugar   | 4 tsp. baking powder                 |
| 1 c. brown sugar   | 2 1/4 c. flour (may need to add more |
| 1 c. peanut butter | flour to make dough stiffer)         |
| 2 eggs             |                                      |

Cream shortening and sugar; add peanut butter, eggs and vanilla. Stir in baking powder and flour. Mix well. Shape with hands into balls and press down with fork dipped in sugar on ungreased cookie sheet. Bake at 375° until lightly browned.

*Beth Groenenboom*

## Chocolate Sandwich Cookies

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 2 pkg. devils food cake mix      | 1/2 c. soft butter                |
| 4 eggs, lightly beaten           | 3 to 4 c. powdered sugar          |
| 2/3 c. oil                       | 1/2 tsp. vanilla                  |
| 1 (8 oz.) pkg. soft cream cheese | Red or green food coloring (opt.) |

In a bowl, mix cake mixes, eggs and oil (batter will be stiff). Roll into 1-inch balls; place on ungreased cookie sheet and flatten slightly. Bake at 350° for 8 to 10 minutes, or until when lightly touched leaves a slight indentation. Remove from oven and cool completely.

In another bowl, beat cream cheese and butter. Add sugar and vanilla; mix until smooth. If desired, tint with food coloring. Spread cream cheese mixture on bottom of a cookie, then place another on top to form a sandwich. Yield: 4 dozen.

*In Memory of Keely Lacina*

## Oat-Crunch Cookies

1/2 c. packed brown sugar	3/4 tsp. baking soda
1/4 c. white sugar	1/4 tsp. salt
1/4 c. margarine	1 c. oatmeal
1 egg white	1/2 c. crunchy, nut-like cereal (Grape-Nuts)
2 tsp. vanilla	1/4 c. raisins (opt.)
3/4 c. flour	

In a large bowl, with mixer on medium speed, beat sugars, margarine, egg whites and vanilla until smooth. Mix in flour, baking soda and salt. Blend well. Stir in oats, cereal and raisins. Drop by teaspoonfuls onto greased cookie sheet, 2 inches apart. Bake 10 minutes at 375°, until golden brown.

*Sarah Purk*

## Santa's Thumbprint

1 c. margarine	1 tsp. vanilla
1/2 c. sugar	2 c. flour
1/2 c. brown sugar	1 (6 oz.) pkg. chocolate chips
1 egg	1/2 tsp. baking soda
1/2 tsp. salt	1 1/2 c. quick oats
Pecan halves	

Cream shortening in a bowl; gradually add sugars and beat until fluffy. Add egg and vanilla. Sift dry ingredients into creamed mixture. Blend in oats. Shape dough into balls and place on ungreased cookie sheet. Make a hollow in each ball. Bake 10 to 12 minutes at 375°.

In a pan, melt chocolate chips and spoon into center of each. Top with pecan half. Cool until chocolate is firm.

*Heidi Groenenboom*

## Pecan Icebox Cookies

2 c. butter	4 c. flour
2 c. sugar	2 tsp. baking powder
2 eggs	3/4 lb. chopped pecans
1 tsp. vanilla	

Cream the butter and sugar. Mix in the eggs, vanilla, flour and baking powder. Stir in nuts last. Form dough into 4 rolls in waxed paper and chill in refrigerator overnight. Slice cookies very thin, about 1/8-inch. Bake at 375° for 10 minutes. Remove from pan while still hot. Yield: 10 dozen.

*Florence (Coleman) June*

## Sandy's Cut-Out Cookies

1 c. butter or margarine  
1 c. sugar  
2 eggs, beaten  
3 c. flour  
1 tsp. baking soda

2 tsp. cream of tartar  
1/2 tsp. salt  
1/2 tsp. nutmeg  
1 tsp. vanilla

Cream butter and sugar. Add beaten eggs. Add dry ingredients and mix with a spoon. Roll 1/4-inch thick on floured board or pastry cloth. Cut and bake on ungreased baking sheet in a 350° oven for 10 minutes. When cooled, decorate with sprinkles or frost with powdered sugar frosting.

*Debbi Murty*

## Oatmeal Drop Cookies

1 c. margarine  
1 c. brown sugar  
1 c. white sugar  
2 eggs  
2 c. flour  
1 tsp. baking soda

1 tsp. baking powder  
1/2 tsp. salt  
1 tsp. vanilla  
3 c. quick oats  
1 c. coconut (opt.)  
1 c. chopped nuts (opt.)

Cream shortening and sugar; add eggs. Mix well. Add sifted dry ingredients to creamed mixture first. Add vanilla, oatmeal, coconut and nuts. Mix together thoroughly. Bake at 375° until nicely browned.

*Beth Groenenboom*

## Candy Bar Cookies

1 (18 oz.) tube refrigerated chocolate chip cookie dough      24 to 30 bite-size Snickers candy bars

Preheat oven to 350°. Cut dough into 1/4-inch slices. Place a candy bar on each slice and wrap dough around it. Place 2 inches apart on ungreased baking sheet. Bake for 8 to 10 minutes, or until lightly browned. Cool on wire racks.

You may use 2 cups of any chocolate chip cookie dough for the refrigerated dough. Use 1 tablespoon of dough for each cookie.

*Sandy A.*

## Gingersnaps

1 c. packed brown sugar  
 3/4 c. shortening  
 1/4 c. molasses  
 1 egg  
 2 1/4 c. flour  
 2 tsp. baking soda

1 tsp. cinnamon  
 1 tsp. ginger  
 1/2 tsp. cloves  
 1/4 tsp. salt  
 Sugar

Mix brown sugar, shortening, molasses and egg. Stir in flour, baking soda, cinnamon, ginger, cloves and salt. Cover and refrigerate at least 1 hour. Preheat oven to 375°. Shape dough by rounded teaspoonfuls into balls. Dip tops in white sugar. Place sugared-sides up, about 3 inches apart, on lightly-greased cookie sheet. Bake for 10 to 12 minutes. Immediately remove from cookie sheet. Yield: about 4 dozen.

If using self-rising flour, decrease baking soda to 1 teaspoon and omit salt.

*Evelyn Mayer*

## Kris Kringles

20 to 25 maraschino cherries  
 20 to 25 chocolate chips  
 1/2 c. margarine

1/2 c. brown sugar  
 1 tsp. vanilla  
 1 1/2 c. flour

Drain cherries. Stuff each cherry with a chocolate chip. Mix all remaining ingredients. Wrap each stuffed cherry in 1 tablespoon of cookie dough. Bake on ungreased cookie sheet at 350° for 8 to 10 minutes. Cool.

May dip cookie in melted chocolate, if desired.

*Pauline Suchy*

*Children never exaggerate. They just remember big.*

## Black Moons

1/2 c. margarine  
1 c. sugar  
1 egg  
1 c. milk  
1 tsp. vanilla

2 c. flour  
1/2 tsp. baking powder  
1/2 c. cocoa  
1 1/2 tsp. baking soda

### FROSTING:

1/2 c. shortening  
1 c. powdered sugar  
1 c. marshmallow creme

1/2 tsp. vanilla  
Milk

Cream margarine and sugar; add egg. Blend in milk and vanilla. Sift together dry ingredients and add to liquid ingredients. Drop by tablespoons onto ungreased cookie sheet and bake about 7 minutes at 425°. When cool, split cookies in half and fill with frosting.

For frosting, cream together shortening and powdered sugar. Add marshmallow creme and vanilla. Blend in a few drops of milk until desired consistency is achieved.

*Dee Gambrell*

## Miracle Peanut Cookies

1 c. sugar  
1 egg

1 c. peanut butter

Mix all ingredients together. Mix well. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350° until done. They will burn easily, so bake according to your oven.

*In Memory of Blanche Seidel*

## Coconut Icebox Cookies

3/4 c. butter  
2 c. brown sugar  
2 eggs  
2 tsp. vanilla

3 c. flour  
1 tsp. baking soda  
1 tsp. cream of tartar  
1 c. coconut

Cream butter and sugar. Add eggs and vanilla. Mix in flour, baking soda and cream of tartar. Add coconut. Shape into a roll and chill. Slice and bake in oven at 350° for 10 minutes.

*In Memory of Mildred Whitsell*

## Snow Drops

1 c. white chocolate  
3 c. Cap'n Crunch cereal

1 c. peanuts  
1 c. mini marshmallows

Melt chocolate and mix with other ingredients. Drop by tablespoonfuls onto waxed paper. Let harden.

*Mary Gropper*

## Almond Bark Cookies

2 1/2 to 3 1/2 lb. almond bark  
2 c. Rice Krispies  
4 c. mini colored marshmallows

4 c. Honey Comb cereal  
1 lg. bag Spanish peanuts

Melt almond bark in a Dutch oven in the oven until soft and melted, about 25 minutes. Stir in all ingredients until well covered. Drop by tablespoonfuls onto waxed paper. Let stand and cool. Store in covered container.

Freezes well.

*Bernice Wumkes*

## Bars

### Revel Bars

1 c. + 2 T. butter, softened & divided  
2 c. packed brown sugar  
3 eggs  
2 tsp. vanilla  
2 1/2 c. flour

1 tsp. baking soda  
3 c. rolled oats, uncooked  
1 (12 oz.) pkg. chocolate chips  
1 (14 oz.) can sweetened condensed milk

Preheat oven to 325°. Grease a 9x13-inch pan.

Beat 1 cup butter and brown sugar in a large bowl. Add eggs; beat until light and fluffy. Blend in vanilla. Combine flour and baking soda in a medium bowl; stir into butter mixture. Blend in oats. Spread 3/4 of oat mixture into prepared pan. Combine chocolate chips, milk and remaining 2 tablespoons of butter in a small saucepan. Stir over low heat until chocolate is melted. Pour chocolate mixture evenly over oat mixture in pan. Dot with remaining oat mixture in pan. Bake for 20 to 25 minutes, or until edges are browned and center feels firm. Cool, cut, and serve.

## Chocolate Buttermilk Brownies

1 stick margarine  
 1/2 c. oil  
 1 c. water  
 2 c. sugar  
 2 c. flour

1/4 to 1/2 c. cocoa  
 1/2 c. buttermilk  
 1 tsp. baking soda  
 2 eggs

In a saucepan, combine the margarine, oil and water. Bring the mixture to a boil. Sift together the sugar, flour and cocoa. Pour the hot mixture over flour mixture and beat until creamy. Add the buttermilk, baking soda and eggs. Beat well. Pour into a greased 10x15-inch pan. Bake at 400° for 15 to 18 minutes.

*Florence Balvin*

## Banana-Berry Brownie Pizza

1 (9"x13"-size) pkg. brownie mix  
 1/3 c. boiling water

1/4 c. vegetable oil  
 1 egg

### TOPPING:

1 (8 oz.) pkg. cream cheese  
 1/4 c. sugar  
 1 egg  
 1 tsp. vanilla

2 c. sliced fresh strawberries  
 1 to 2 med. bananas, sliced  
 1 sq. semi-sweet chocolate, melted

In a dish, combine brownie mix, water, oil and egg. Mix until well blended. Spread into a greased and floured 12-inch pizza pan. Bake at 350° for 25 minutes.

In a mixing bowl, beat the cream cheese, sugar, egg and vanilla until combined. Spread over the brownie crust. Bake 15 minutes longer, or until topping is set. Cool. Just before serving, arrange the strawberries and bananas over the topping; drizzle with the melted chocolate. Refrigerate any leftovers. Yield: 10 to 12 servings.

*Heidi Minnaert*

## Pumpkin Bars

2 c. flour	4 eggs
2 c. sugar	1 c. salad oil
2 tsp. baking powder	1 (16 oz.) can pumpkin
1 tsp. baking soda	1 c. nuts (opt.)
1/2 tsp. salt	2 tsp. cinnamon

Put all ingredients into a mixing bowl and beat well. Pour into an ungreased pan (12x18-inch). Bake at 325° for 20 minutes.

### FROSTING:

3 oz. cream cheese	1 tsp. vanilla
1 1/2 c. powdered sugar	1 tsp. milk
3/4 stick margarine	

Beat until smooth and spread on before pumpkin bars are cold, but are not hot. Cut and enjoy.

*Beth Groenenboom*

## French Chocolate Squares

2 sq. unsweetened chocolate	1/2 c. flour
1/2 c. margarine	1 tsp. vanilla
1 c. sugar	1 c. chopped nuts
2 eggs	

Melt chocolate and set aside. In a bowl, cream butter, sugar, and then add the egg. Beat until fluffy. Add remaining ingredients. Mix well. Spread mixture into a buttered 8-inch square pan. Bake at 350° for 30 minutes.

*Sabrina Groenenboom*

## Apple Brownies

3 eggs	1 tsp. salt
1 3/4 c. sugar	1 tsp. baking soda
1 c. oil	1 1/2 tsp. cinnamon
2 tsp. vanilla	3 c. diced apples
2 c. flour	1/2 c. chopped nuts

Mix together the eggs, sugar, oil and vanilla. Sift together the flour, salt, baking soda and cinnamon. Stir the flour mixture into the egg mixture. Blend well. Fold in the apples and the nuts. Pour batter into a lightly-greased 9x13-inch pan. Bake at 325° for 45 minutes to 1 hour.

*Florence Balvin*

## Caramel Bars

1 box chocolate cake mix      3/4 c. melted butter  
1/3 c. condensed milk      1 c. chopped pecans

Mix all ingredients and pat out half of mixture into a buttered 9x13-inch pan. Bake at 350° for 5 minutes. Put the rest of this mixture in the freezer.

Melt in microwave or in double boiler:

1 pkg. caramels      1/3 c. condensed milk

Pour this mixture over the first layer in pan. Sprinkle 1 cup chocolate chips on top of this. Remove mixture from freezer and crumble over the top of the chocolate chips. Bake at 350° for 15 to 20 minutes. Cool completely before cutting.

*Lana Lewis*

## Butterbrickle Chews

1 box yellow cake mix      1 c. chopped nuts  
1/3 c. margarine      1 (6 oz.) pkg. butterbrickle chips (like  
1 egg, beaten      Heath Bits)  
1 can sweetened condensed milk

Mix cake mix, margarine and egg like pie crust. Pack mixture in the bottom of a greased jellyroll pan. Mix milk, nuts and chips; spread over crust. Bake at 350° for 20 to 25 minutes.

*In Memory of Dee Kilcoin*

## Marbled Chocolate Bars

(Kristi's Favorite)

1 pkg. German chocolate cake mix      1/2 c. sugar  
1 (8 oz.) pkg. cream cheese, softened      3/4 c. chocolate chips, divided

Prepare cake mix according to directions. Pour into a greased 10x15x1-inch baking pan.

In a small bowl, beat cream cheese and sugar. Stir in 1/4 cup chocolate chips. Drop by tablespoons over cake batter. Cut through batter with a knife to swirl the cream cheese mixture with the cake batter. Sprinkle with remaining chocolate chips. Bake at 350° for 25 to 30 minutes, or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars. Yield: 3 dozen bars.

Very good.

*Evelyn Carlson*

## Lemon Bars

1 lemon cake mix  
1 can lemon pie filling

4 eggs

### FROSTING:

1/2 c. butter  
2 c. powdered sugar

1 1/2 tsp. vanilla

Mix cake mix, pie filling and eggs. Pour into an 11x15-inch sheet cake pan. Bake at 350° for 18 to 20 minutes, or until toothpick comes out clean when inserted in center.

When cake is cool, mix up frosting and spread onto cake.

*Amy Broya*

## Oatmeal Bars

1 c. quick oatmeal  
1 1/4 c. boiling water  
1/2 c. (or 1 stick) margarine or butter  
1 c. brown sugar, packed  
1 c. white sugar

2 eggs, beaten  
1 1/2 c. flour  
1 tsp. baking soda  
3/4 tsp. salt  
1 tsp. cinnamon

Pour boiling water over oatmeal and butter. Let stand 20 minutes. In a separate bowl, mix together sugars and eggs. Sift dry ingredients; mix with sugar mixture, and stir well. Add to oatmeal; mix thoroughly. Spread batter onto a greased and floured jellyroll pan. Bake in 350° oven for 20 minutes. Frost when cool. Yield: about 2 1/2 dozen bars.

**Frosting:** Bring to a boil: 1 cup sugar, 1/2 cup milk, 2 tablespoons flour, 12 tablespoons butter, 1 1/2 cups raisins and 1 cup coconut. Let boil 3 minutes before removing from heat. Add 2 teaspoons vanilla. Let mixture cool. Beat in 1 cup powdered sugar.

*Florence (Coleman) June*

*Money will buy a fine dog, but only love will make him wag his tail.*

## Date Bars

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 1/2 c. dates, cut up        | 3/4 c. flour                |
| 2 T. sugar                    | 1/2 tsp. salt               |
| 3/4 c. water                  | 1/4 tsp. baking soda        |
| 1/2 sq. unsweetened chocolate | 3/4 c. oats                 |
| 1/3 c. butter, softened       | 1/3 c. nuts, finely chopped |
| 1/2 c. brown sugar, packed    |                             |

Preheat oven to 400°. Grease an 8-inch baking pan. Cook dates, sugar, water and chocolate over low heat, stirring constantly, for 10 minutes, or until mixture thickens. Cool.

Cream butter and brown sugar. Mix in flour, salt, baking soda, oats and nuts to make crumble mixture. Press half the mixture evenly in bottom of pan. Spread with date mixture; top with remaining crumble mixture, pressing lightly into dates. Bake in oven for 25 to 30 minutes, or until golden brown. Cool. Cut into 2x1-inch bars. Yield: 24 bars.

*Lita G.*

## Frosted Banana Bars

- |                        |                        |
|------------------------|------------------------|
| 1/2 c. softened butter | 2 c. flour             |
| 1 1/2 c. sugar         | 1 tsp. baking soda     |
| 2 eggs                 | 1/4 tsp. salt          |
| 1 c. sour cream        | 2 ripe bananas, mashed |
| 1 tsp. vanilla         |                        |

### FROSTING:

- |                                      |                              |
|--------------------------------------|------------------------------|
| 1 (8 oz.) pkg. softened cream cheese | 2 tsp. vanilla               |
| 1/2 c. softened butter               | 3 3/4 to 4 c. powdered sugar |

In a bowl, cream butter and sugar. Add eggs, sour cream and vanilla. Mix well. In another bowl, combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in bananas. Spread into a greased jellyroll pan. Bake at 350° for 20 to 25 minutes, or until a toothpick inserted near center comes out clean. Cool.

Combine frosting by beating cream cheese, butter and vanilla. Gradually beat in enough powdered sugar to achieve desired consistency. Frost bars and store, covered, in refrigerator. Yield: 3 to 4 dozen.

*Sarah Purk*

## Cookie Bars

(Like Twix Bar)

- |                                  |                                |
|----------------------------------|--------------------------------|
| 1 tube sugar cookie dough        | 1 can sweetened condensed milk |
| 1 (48- to 52-count) bag caramels | 1 bag chocolate chips          |
| 1/2 c. butter                    | 1 c. peanut butter             |

Press cookie dough into a jellyroll pan. Bake at 350° until lightly browned. Melt caramels, butter and milk in microwave or double boiler. Pour over cooled cookie dough. Cool. Melt chocolate chips and peanut butter; spread over caramels. Cool and cut into bars.

*Janet P.*

## Raspberry Cream Cheese Bars

- |  |                     |
|--|---------------------|
| 24 whole graham crackers, crushed<br>into crumbs | 5 T. butter, melted |
|--|---------------------|

### TOPPING:

- |  |  |
|--|--|
| 2 (8 oz.) bricks cream cheese,<br>softened | 1/4 tsp. salt                                |
| 2/3 c. sugar                               | 1/2 tsp. vanilla                             |
| 3 T. cornstarch                            | 1/2 c. seedless red raspberry jam,<br>melted |
| 2 eggs                                     |  |

Preheat oven to 350°. Mix graham cracker crumbs and butter until crumbs are moistened. Press over bottom of a 9x13-inch baking pan. Bake 12 minutes to set.

In a bowl, beat cream cheese and sugar until fluffy. Beat in cornstarch, then eggs, salt and vanilla. Scrape into crust; smooth with a rubber spatula. Drizzle with warm jam, then swirl with rubber spatula to marbleize. Bake 25 minutes, or until puffed. Cool in pan, then refrigerate at least 3 hours before cutting into 1 x 1 1/2-inch bars.

May drizzle with melted white chocolate, if desired.

## Peanut Butter Fudge Bars

1 pkg. Moist Supreme golden butter  
cake mix  
1 c. crunchy peanut butter

1/3 c. water  
1 egg

### FROSTING:

1 (16 oz.) can creamy chocolate fudge  
frosting  
1/2 c. crunchy peanut butter

1 c. M&M's  
1/2 c. chopped peanuts

Preheat oven to 350°. Lightly spray a 9x13-inch baking dish with cooking spray. In a large bowl, combine the cake mix, peanut butter, water and egg with mixer on low until moistened. Mix 2 minutes on medium speed. Spread into prepared pan and bake for 20 to 25 minutes. Cool completely.

Combine the frosting and peanut butter for the frosting; spread over cooled bars. Sprinkle with M&M's and nuts.

May use creamy peanut butter instead of crunchy.

*Ashley Murty*

## Buster Bars

### CRUST:

1 (15 oz.) pkg. Oreo cookies  
1/2 c. melted butter

1 c. Spanish nuts  
1/2 gal. vanilla ice cream

### TOPPING:

2 c. powdered sugar  
1 can evaporated milk

1 c. chocolate chips  
1/2 c. butter

Crush and mix the Oreos with the melted butter. Press into the bottom of a 9x13-inch baking pan. Chill.

Soften the ice cream and spread over the cookies. Sprinkle the nuts on top of the ice cream. Freeze until firm.

When firm, mix the topping together by placing it in a saucepan and bring it to a boil for 8 minutes, stirring frequently. Cool, and spread over ice cream. Freeze.

*Peggy Hoffa*

## Marble Squares

2 c. + 4 T. flour  
1 tsp. salt  
1/2 tsp. water  
1 c. brown sugar  
1 c. sugar

1 tsp. baking soda  
1 c. butter  
2 eggs  
1 tsp. vanilla  
2 c. chocolate chips

Preheat the oven to 375°. Mix all ingredients together, except for the chocolate chips. Spread in a greased 9x13-inch baking pan. Sprinkle the chips on top of the batter. Place in the oven 1 minute to melt the chips. Remove from the oven, and using a knife, marbleize the batter with the melted chips. Return to the oven and bake until golden brown.

*Peggy Hoffa*

## S'mores Bars

3/4 c. light corn syrup  
3 T. butter  
1 (12 oz.) pkg. chocolate chips (2 c.)  
1 tsp. vanilla

1 (12 oz.) pkg. Golden Grahams  
cereal  
3 c. mini marshmallows

Grease a 9x13-inch baking pan. In a saucepan, heat syrup, butter and chocolate chips, stirring constantly. Remove from heat and stir in vanilla. In a large bowl, pour cereal out into the bowl. Pour heated mixture on top of the cereal; toss until coated. Fold in marshmallows, 1 cup at a time. Press mixture into the baking pan with a buttered back of a spoon. Let stand 1 hour before cutting. Store, loosely covered, at room temperature.

*Kelly A.*

## Molasses Crinkles

3/4 c. shortening  
1 egg  
1/4 tsp. salt  
2 tsp. baking soda  
1 tsp. cinnamon

1 c. brown sugar  
4 T. molasses  
2 1/4 c. flour  
1/2 tsp. ground cloves  
1 tsp. ginger

Mix all ingredients together, mixing well. Chill. Shape into balls. Dip tops into sugar. Place on greased cookie sheet. Sprinkle with 1 or 2 drops of water. Bake at 350° for 10 to 12 minutes. Do not overbake.

*Peggy Hoffa*

## Bar Cookies

1/2 c. margarine	2 T. unsweetened cocoa powder
3/4 c. sugar	1/4 tsp. baking powder
2 eggs	2 c. mini marshmallows
1 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
3/4 c. flour	1 c. peanut butter
1/2 c. chopped pecans	1 1/2 c. crisp rice cereal

Cream margarine and sugar; beat in eggs and vanilla. Stir together flour, nuts, cocoa, baking powder and 1/4 teaspoon salt; stir into egg mixture. Spread in bottom of a greased 9x13-inch baking pan. Bake in oven at 350° for 15 to 20 minutes, or until bars test done. Sprinkle marshmallows evenly on top. Bake 3 minutes more. Cool.

In a small saucepan, combine the chocolate chips and peanut butter; stir over low heat until chocolate is melted. Stir in cereal. Spread mixture on top of cooled bars. Chill; cut into bars. Refrigerate. Yield: 3 to 4 dozen.

*Sharon Behounek*

## Toffee-Topped Bars

2 c. packed brown sugar	1 c. milk
2 c. flour	1 egg
1/2 c. margarine, softened	1 c. chocolate chips
1 tsp. baking powder	1/2 c. chopped walnuts
1/2 tsp. salt	1/4 c. coconut (opt.)
1 tsp. vanilla	

Preheat oven to 350°. Grease a 9x13-inch baking pan.

In a bowl, mix the sugar and flour. Using a pastry cutter, cut in the butter until it resembles coarse crumbs. Remove 1 cup of the mixture and set aside. Add to the remaining mixture in the bowl: baking powder and salt. Using a fork, beat in the vanilla, milk and egg. Beat until smooth. Pour batter into the prepared pan.

In a small bowl, mix the chocolate chips, nuts and coconut. Sprinkle the reserved cream mixture over the top of the batter in the pan, and then sprinkle the chocolate chip mixture evenly over the top of the crumb mixture. Bake for 35 minutes, or until done when tested in the center. Yield: 24 bars.

## Lemon Bars

1 c. butter  
2 c. powdered sugar

2 c. flour

### LEMON FILLING:

4 tsp. lemon juice  
1 c. shredded coconut (opt)  
Grated zest of lemon  
2 c. sugar

4 eggs, beaten  
1/4 c. flour  
1 tsp. baking powder

Preheat oven to 350°. Cream the butter and powdered sugar. Stir in the flour gradually. Batter will be stiff. Spread in a 10x15-inch pan. Bake for 15 minutes. Cool. Mix the filling ingredients all together. Mix well. Pour over crust. Bake for 25 minutes. Sprinkle with powdered sugar.

*Peggy Hoffa*

## Yabba-Dabba-Doo Squares

1/4 c. margarine  
1/3 c. creamy peanut butter

3 c. mini marshmallows  
3 c. Cocoa or Fruity Pebbles cereal

Melt butter and peanut butter in a saucepan, stirring frequently. Add marshmallows. Remove from heat and add the cereal. Press mixture firmly into a greased 8-inch square pan. Let stand for about 1 hour before cutting. Yield: 16 squares.

## Pumpkin Brownies

1 (15 oz.) can pumpkin  
1 c. salad oil  
4 eggs  
2 c. sugar  
2 c. flour

1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. salt

Preheat oven to 350°. In a bowl, combine pumpkin, salad oil, eggs and sugar. Stir in remaining ingredients; mix well. Pour into a greased and floured 9x13-inch pan and bake for 35 minutes.

Serve with Cool Whip or frost with cream cheese frosting.

*Debbi Murty*

## Chocomallowrific Brownies

1 family-size box (9"x13"-pan size)  
brownie mix

1 (7 oz.) jar marshmallow creme  
1/3 c. chocolate fudge frosting

Prepare and bake brownies as directed on package. Cool completely. Spread the jar of marshmallow creme over cooled brownies. May have to put it in the microwave for 15 seconds to make it easier to spread. Place 1/3 cup of frosting in microwave on HIGH for 10 seconds; stir until smooth. Drizzle frosting over marshmallow creme and swirl frosting into marshmallow creme with a knife. Store, loosely-covered, in refrigerator.

*Sabrina Groenenboom*

## Buttermilk Brownies

1 stick butter  
1/2 c. oil

1 c. water

Bring these 3 ingredients to a boil and set aside to cool.

2 c. sugar  
2 c. flour  
1/4 c. cocoa  
2 eggs, slightly beaten

1/2 c. buttermilk  
1 1/2 tsp. baking soda  
1 tsp. vanilla

### FROSTING:

1 stick butter, melted  
1/3 c. buttermilk  
1/4 c. cocoa

1 tsp. vanilla  
1 box powdered sugar

In a bowl, combine sugar, flour, cocoa, eggs, buttermilk, baking soda and vanilla. Add the mixture you boiled and set aside to cool. Mix well and bake in a jellyroll pan at 350° for 20 minutes. Set aside and cool.

Mix frosting and beat until spreadable; frost brownies.

*Debbi Murty*

## Brownies

1 c. sugar  
1 stick butter or oleo  
4 eggs

1 c. flour  
1 can chocolate syrup

### FROSTING:

1 1/2 c. sugar  
6 T. butter

6 T. milk  
1/2 c. chocolate chips

Preheat oven to 350°. Mix all ingredients together. Bake on a greased cookie sheet for 20 minutes.

While brownies are baking, mix all ingredients in a saucepan for the frosting, except the chocolate chips. Bring ingredients to a boil for 30 seconds. Remove from heat and add the chocolate chips. Mix well with a mixer. Remove brownies from the oven and put frosting on the hot brownies.

*Virginia Wagner*

## Chocolate-Peanut Butter Brownies

1 (19.5 oz.) pkg. brownie mix  
1/2 c. oil

1/4 c. water  
2 eggs

### FILLING:

3/4 c. creamy peanut butter  
1/3 c. butter, softened  
1/3 c. sugar

2 T. flour  
2 eggs

Preheat oven to 350°. Prepare brownie mix as directed on package, using oil, water and eggs. Set aside.

In a small bowl, combine peanut butter and butter; beat until smooth. Add sugar and flour; mix well. Add 2 eggs; blend well. Spread half of brownie mixture into a greased 9x13-inch baking dish. Carefully spread peanut butter mixture evenly over chocolate mixture. (I put mine in the microwave for about 30 seconds to make it more spreadable.) Spread remaining chocolate mixture evenly over peanut butter mixture. Bake for 30 to 40 minutes, or until when tested with toothpick comes out clean. Cool completely before cutting. Store loosely covered.

*Sabrina Groenenboom*

## Buttermilk Chocolate Brownies

2 c. sugar	1 tsp. vanilla
2 c. flour	2 sticks butter
1 tsp. baking soda	4 T. cocoa
2 eggs	1 c. water
1 c. buttermilk	

### ICING:

1 stick butter	4 c. powdered sugar
4 T. cocoa	1 tsp. vanilla
6 T. buttermilk	

In a large bowl, combine the sugar, flour, baking soda, eggs, buttermilk and vanilla. Mix well. In a saucepan, melt the butter; add the cocoa and water. Bring to a boil and add to the flour mixture. Mix well. Pour the mixture into a greased and floured jellyroll pan and bake for 20 minutes at 400°.

For the icing, melt the butter with the cocoa and buttermilk. When melted, add the powdered sugar and vanilla.

*Donna Weaver*

## Chocolate Cream Cheese Brownies

1 (4 oz.) pkg. German sweet chocolate	1/2 tsp. baking powder
3 T. butter	1/4 tsp. salt
2 eggs	1 tsp. vanilla
3/4 c. sugar	1/4 tsp. almond extract
1/2 c. flour	1/2 c. chopped nuts

### FILLING:

2 T. butter	1 egg
1 (3 oz.) pkg. cream cheese, softened	1 T. flour
1/4 c. sugar	1/2 tsp. vanilla

Preheat oven to 350°. In a saucepan, melt chocolate and butter over low heat, stirring frequently. Set aside.

In a bowl, beat the eggs. Gradually add sugar, beating until thick. Combine flour, baking powder and salt; add to egg mixture. Stir in melted chocolate, extracts and nuts. Pour half of the batter into a greased 8-inch square pan; set aside.

**Filling:** Beat butter and cream cheese until light. Gradually add sugar, beating until fluffy. Blend in egg, flour and vanilla; mix well. Spread over batter in pan. Dollop remaining batter over filling. With a knife, cut through batter to create a marbled effect. Bake for 35 to 40 minutes, or until tests for doneness. Cool. Store in refrigerator.

*Lisa G.*

## Cinnamon Brownies

3/4 c. cocoa  
 1/2 tsp. baking soda  
 2/3 c. butter, divided & melted  
 1/2 c. boiling water  
 2 c. sugar  
 2 eggs, beaten

1 tsp. vanilla  
 1 1/3 c. flour  
 1 1/2 to 2 tsp. cinnamon  
 1/4 tsp. salt  
 1 c. (6 oz.) chocolate chips

### FROSTING:

6 T. butter, softened  
 1/2 c. cocoa  
 2 2/3 c. powdered sugar

1 to 1 1/2 tsp. cinnamon  
 1/3 c. evaporated milk  
 1 tsp. vanilla

In a mixing bowl, combine cocoa and baking soda; blend in 1/3 cup melted butter. Add boiling water, stirring until thickened. Stir in sugar, eggs, vanilla and remaining butter. Add flour, cinnamon and salt. Fold in chocolate chips. Pour into a greased 9x13-inch baking pan. Bake at 350° for 40 minutes, or until brownies test done. Cool.

For frosting, combine cocoa, sugar and cinnamon; add alternately with the milk. Beat to a spreading consistency; add vanilla. Add more milk, if necessary. Spread over the brownies. Yield: 3 dozen.

*Gail Mehle*

## Chocolate Mint Brownies

1 c. flour  
 1/2 tsp. salt  
 1 tsp. vanilla  
 1 c. sugar

1/2 c. margarine, softened  
 4 eggs  
 1 (16 oz.) can chocolate syrup

### FILLING:

2 c. powdered sugar  
 1 T. water  
 3 drops green food coloring

1/2 c. margarine, softened  
 1/2 tsp. mint extract

### TOPPING:

1 (10 oz.) pkg. mint chocolate chips      9 T. margarine

Combine all ingredients for the batter in a large mixing bowl. Beat at medium speed for 3 minutes. Pour batter into a greased 9x13-inch pan. Bake at 350° for 30 minutes. Top of brownies will still appear wet. Cool completely.

Combine the filling ingredients in a medium bowl; beat until creamy. Spread over cooled brownies. Refrigerate until set.

For topping, melt the chocolate chips and butter in a saucepan. Let cool for 30 minutes, until lukewarm, stirring occasionally. Spread over filling. Chill before cutting. Store in the refrigerator. Yield: 5 to 6 dozen.

## Black Forest Brownies

1 1/3 c. flour	2 c. sugar
1 tsp. baking powder	1 1/2 tsp. vanilla
1/2 tsp. salt	1 tsp. almond extract
1 c. margarine	1/2 c. chopped nuts
1 c. baking cocoa	1 c. chopped maraschino cherries
4 eggs, beaten	

### ICING:

1/4 c. margarine, softened	6 T. baking cocoa
1 tsp. vanilla	1/4 c. milk
2 c. powdered sugar	1/4 c. chopped nuts

Combine flour, baking powder and salt; set aside. In a large saucepan, melt the butter. Remove from heat and stir in cocoa until smooth. Blend in eggs, sugar and extracts. Stir in flour mixture, cherries and nuts. Pour into a greased 9x13-inch pan. Bake for 35 minutes at 350°, or until brownies test done.

For icing, blend butter, vanilla, sugar, cocoa and milk until smooth. Spread over hot brownies. Sprinkle with nuts. Cool. Yield: 3 dozen.

## Peanut Butter Rice Krispie Bars

1 c. white sugar	1 c. peanut butter
1 c. white syrup	6 c. Rice Krispies

In a saucepan, bring to a boil the sugar and syrup. Do not let it boil. Remove from heat and add the peanut butter; stir until creamy. Put Rice Krispies into a large bowl and pour hot mixture over the cereal. Stir well. Using buttered hands, pat into a buttered 9x13-inch pan. Cool and cut into squares.

*In Memory of Mildred R. Riha*

## S'mores Bars

8 to 10 whole graham crackers	2/3 c. chopped peanuts
1 pkg. fudge brownie mix	1 c. chocolate chips
2 c. mini marshmallows	

In a greased 9x13-inch pan, arrange crackers in a single layer. Prepare brownie mix according to package directions and spread batter over the crackers. Bake at 350° for 25 to 30 minutes. Remove from heat and sprinkle with remaining ingredients. Bake 5 minutes longer. Cool 5 minutes before cutting.

*Helen Raue*



# *Candies, Pies & Desserts*



*"Spain"*

*This painting is located on the west wall of the main hall.*

## **Food Quantities for 25, 50 and 100 Servings**

<b>FOOD</b>	<b>25 Servings</b>	<b>50 Servings</b>	<b>100 Servings</b>
<b><u>Soup &amp; Sandwiches:</u></b>			
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.
<b>Mixed filling for sandwiches</b>			
(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.
<b><u>Meat, Poultry or Fish:</u></b>			
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.
<b><u>Salads, Casseroles, Vegetables:</u></b>			
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.
<b><u>Desserts:</u></b>			
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.
<b><u>Ice Cream:</u></b>			
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.
<b><u>Beverages:</u></b>			
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

# Candies, Pies & Desserts

## Candies

### Truffles

1 (6 oz.) pkg. semi-sweet chocolate	1/2 c. walnuts, chopped
2 egg yolks	2 tsp. vanilla or creme de menthe liqueur
2/3 c. butter, softened	Unsweetened cocoa powder
1 1/3 c. powdered sugar, sifted	

Over very low heat, slowly melt the chocolate in small saucepan, stirring often. Remove from heat and cool. In a bowl, cream egg yolks and butter together. Add sugar slowly and blend well. Pour the cooled chocolate into sugar mixture; add vanilla or liqueur and nuts; stir well. Refrigerate until firm enough to handle. Shape into 1-inch balls. Roll balls in cocoa and chill. Keep refrigerated until ready to serve. Yield: about 40 balls.

Can be frozen.

*Anonymous*

### Peanut Butter Fudge

1 (1 lb.) box powdered sugar (sift, if lumpy)	1/4 c. cocoa
1/4 c. milk	1 tsp. vanilla
	3/4 c. crunchy peanut butter

Mix on high for 2 minutes the sugar, milk, cocoa and vanilla. Mix in peanut butter. Pour into buttered 9-inch square pan.

It may be runny, but it will set up.

*Joanne Manjione*

## Peanut Butter Fudge

- |                         |                             |
|-------------------------|-----------------------------|
| 1 c. brown sugar        | 3/4 c. chunky peanut butter |
| 1 c. white sugar        | 1 tsp. vanilla              |
| 1/2 c. evaporated milk  | 2 T. butter                 |
| 1 c. marshmallow pieces |                             |

Combine sugars, milk and butter. Cook to soft ball stage. Add remaining ingredients just before removing from heat, and beat until mixture thickens. Place in an 8x8-inch pan. Cool before cutting.

If you would like bigger, thinner pieces, use a larger pan.

*Louise Plesek*

## Fantasy Fudge

- |                                 |                          |
|---------------------------------|--------------------------|
| 3 c. sugar                      | 1 tsp. vanilla           |
| 1 c. margarine                  | 1 c. chopped nuts (opt.) |
| 2/3 c. evaporated milk          | 2 c. chocolate chips     |
| 1 (7 oz.) jar marshmallow creme |                          |

Boil together the sugar, margarine and milk. Boil until the soft ball stage, or 5 minutes. Remove from stove; add the chocolate chips and marshmallow creme. Mix and stir all together until real thick. Pour into a 9x13-inch pan. Cool. Cut into squares.

*In Memory of Mary Upah*

## Fudge

- |                                   |                      |
|-----------------------------------|----------------------|
| 1 lg. can condensed milk          | 1/2 lb. sweet butter |
| 4 c. sugar                        | Chopped nuts (opt.)  |
| 16 oz. semi-sweet chocolate chips |                      |

Put the milk and sugar in a heavy pan. Bring to a boil. Start timing when boiling starts and cook 8 1/2 minutes, stirring constantly. Put the chocolate chips and butter in large bowl; pour the sugar mixture over. Mix with an electric mixer, blending well. Stir in nuts and spread in a buttered 8-inch square pan to a depth of 1-inch. Partially chill and cut into squares with a hot knife. Keep refrigerated.

*Anonymous*

## Old-Fashioned Cocoa Fudge

2/3 c. cocoa	1 1/2 c. milk
3 c. sugar	1/4 c. butter
1 tsp. vanilla	Dash of salt

Combine cocoa, salt and sugar in large saucepan. Add milk; bring to a boil, stirring constantly. Lower heat and continue boiling, without stirring, to 236°, about 1 hour, or until drops of mixture forms ball if dropped in ice-cold water. Remove from heat. Add butter and vanilla. Beat mixture until it starts to lose gloss. Pour in buttered 8x8-inch pan. Cut while still warm.

*Peggy Hoffa*

## Three-Layer Fudge

### FIRST LAYER:

1/2 c. butter, softened	1 egg, beaten
1/4 c. sugar	2 c. graham cracker crumbs
1/4 c. cocoa	1 c. coconut
1 tsp. vanilla	1/2 c. chopped walnuts

### SECOND LAYER:

1 c. butter, softened	3 T. milk
2 tsp. vanilla	2 c. powdered sugar

### THIRD LAYER:

6 oz. chocolate chips	1 1/2 T. butter, softened
-----------------------	---------------------------

**First Layer:** Mix together butter, sugar, cocoa and vanilla in saucepan; cook until well blended. Add beaten egg and cook 5 minutes more. Add cracker crumbs, coconut and nuts. Press into a buttered 9x13-inch pan. Chill.

**Second Layer:** Mix together butter, vanilla and milk with a hand mixer. Add powdered sugar. Spread mixture over first layer and chill.

**Third Layer:** Melt chocolate chips and butter; spread on top of second layer. Chill. Cut fudge into squares and serve.

## Butterscotch Nut Fudge

- |   |                                 |
|---|---------------------------------|
| 1 3/4 c. sugar                            | 1 c. chopped salted mixed nuts  |
| 1 2/3 c. (10 oz. pkg.) butterscotch chips | 1 (7 oz.) jar marshmallow creme |
| 3/4 c. evaporated milk                    | 1 tsp. vanilla                  |
|   | 1/4 c. butter                   |

Line an 8-inch square pan with foil, extending foil over edges of pan. In a heavy saucepan, combine the sugar, marshmallow creme, milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a full boil. Boil and stir 5 minutes. Remove from heat; gradually add butterscotch chips, stirring until chips are melted. Stir in nuts and vanilla. Pour into prepared pan. Cool. Refrigerate 2 to 3 hours. Flip the fudge out on a cutting board. Remove foil and cut into squares. Yield: about 5 dozen pieces or 2 1/2 pounds of fudge. Store in refrigerator tightly covered.

## Friendship Fudge

- |                         |                            |
|-------------------------|----------------------------|
| 2 c. packed brown sugar | 1 1/2 c. chocolate chips   |
| 2/3 c. evaporated milk  | 1 c. crunchy peanut butter |
| 1/2 tsp. salt           | 1 tsp. vanilla             |

In saucepan, mix sugar, milk and salt. Using low heat, stirring until boiling, boil for 3 minutes. Remove from heat. Stir in chocolate chips, peanut butter and vanilla. Mix until smooth. Pour fudge into an 8-inch square pan. Refrigerate 4 hours, or until firm.

*Sabrina Groenenboom*

## Covered Marshmallows

- |                                    |                              |
|------------------------------------|------------------------------|
| 1 (8 oz.) pkg. caramels (about 60) | 1 to 2 pkg. lg. marshmallows |
| 2 c. sweetened condensed milk      | Rice Krispies                |
| 3/4 c. margarine                   |                              |

Melt caramels with margarine and condensed milk in a double boiler. Dip marshmallows in caramel mixture, one at a time. If mixture is too hot and melts the marshmallows, let cool. Once the marshmallows are coated with caramel mixture, roll and coat with Rice Krispies. Place on a sheet of waxed paper to cool and set.

*Heidi Groenenboom*

## Toffee Crunch

- |                  |   |
|------------------|---|
| 1 c. butter      | 1/2 c. chopped pecans or sliced almonds |
| 1 c. white sugar |   |
| 2 T. water       | 6 thin milk chocolate bars              |

Melt butter in heavy medium saucepan. Add sugar and stir until dissolved. Add water and cook, stirring frequently, until mixture reaches 290°. Pour into a buttered 9x13-inch baking dish on a cooling rack. (Candy is very hot.) Sprinkle with 1/4 cup nuts. Lay chocolate bars on top of the nuts, spreading when chocolate has melted. Sprinkle with remaining nuts and cool. Break into pieces after it hardens.

## Bourbon Balls

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 box powdered sugar + 1/3 c. | 4 oz. unsweetened chocolate |
| 1 stick butter, softened      | 1 oz. paraffin wax, grated  |
| 1/3 c. bourbon                | 1 box toothpicks            |

Sift 1 box powdered sugar over butter; cream together thoroughly. Stir in bourbon and put in the freezer for 5 minutes. Sift the 1/3 cup sugar onto a plate. Roll sugar mixture into 1-inch balls, then in the powdered sugar on the plate. Place the sugar-coated balls on a cookie sheet and into the freezer for 15 minutes. Stick a toothpick into each ball. Melt chocolate and paraffin together. Working quickly, dip each ball in chocolate and place on waxed paper on a cookie sheet. Remove toothpicks. Reheat chocolate, then dribble a bit more on each candy to cover toothpick hole. Put them back in the freezer for 5 more minutes. Store in covered container in the refrigerator. Yield: about 60 balls.

*Lois R.*

## Marshmallow Puffs

- |                  |                              |
|------------------|------------------------------|
| 1/4 c. sugar     | 1 tube refrigerator biscuits |
| 1 tsp. cinnamon  | Lg. marshmallows             |
| 1/3 c. margarine |                              |

Combine in a small bowl the sugar and cinnamon. Set aside. Separate biscuits and flatten with a rolling pin. Melt margarine. Dip a marshmallow in melted butter, then roll in the sugar mixture. Place marshmallow on biscuit, fold and seal well. Dip only the top of sealed biscuit into melted butter, then into sugar mixture. Place in a greased muffin tin. Bake at 375° for 10 minutes.

Serve warm.

*Heidi Groenenboom*

## Cookies and Cream Candy

2 lb. almond bark                      12 to 15 Oreo cookies, crushed

In saucepan or in the microwave, melt the almond bark. Add the crushed cookies and mix well. Pour onto a cookie sheet and let harden. When set, break into chunks.

*Peggy Hoffa*

## Puppy Chow

1 c. chocolate chips                      2 to 3 c. powdered sugar  
1 c. peanut butter                      1 box (about 6 c.) Rice Chex cereal  
1 stick margarine

In large saucepan, melt the chocolate chips, peanut butter and margarine until smooth and creamy, stirring constantly. Put the Chex cereal in a large bowl with a tight-sealing lid. Pour chocolate mixture on top of cereal in the bowl. Place lid on the bowl and shake the bowl until the chocolate mixture has coated the cereal. Remove lid and add the powdered sugar. Replace the lid and shake again until cereal is well coated with the powdered sugar.

Can spread on a cookie sheet to cool and dry, or eat right away.

*For Gia*

## Chocolate Almond Brittle

1 c. sugar                                      1 T. butter  
1/2 c. light corn syrup                      1 tsp. vanilla  
1/8 tsp. salt                                      1 1/2 tsp. baking soda  
1 c. chopped almonds                      3/4 lb. dark or milk chocolate coating

In 1 1/2-quart microwave bowl, combine sugar, corn syrup and salt; mix well. Microwave on HIGH for 4 minutes. Stir in almonds; microwave on HIGH for 4 minutes. Add the butter and vanilla; microwave on HIGH for 1 1/2 minutes. Stir in baking soda. As soon as the mixture foams, quickly pour onto a greased metal baking sheet. Cool completely. Break into 2-inch pieces. Melt chocolate coating. Dip one side of brittle in chocolate and place on waxed paper to harden. Store in an airtight container. Yield: about 1 pound.

*Pat P.*

## Kids Quick Bits

12 soda crackers  
12 lg. marshmallows

Red Hots candy

Place crackers on cookie sheet. Put marshmallows on top of crackers. With 3 to 4 Red Hots, press them into the marshmallows. Place in oven at 350° for about 5 to 8 minutes, or until marshmallows are puffed and slightly brown.

I press the candies into the marshmallows before putting them on the crackers so as not to break the crackers. Remove from pan when baked.

*Dorothy F. Prusha*

## Caramels

2 3/4 c. white sugar  
1 c. white corn syrup  
2 T. cornstarch  
2 T. butter

1 pt. cream or half & half  
1 tsp. vanilla  
1 c. hickory nuts

In large saucepan, mix cornstarch with sugar. Add remaining ingredients. Place on stove and heat; stir until sugar is thoroughly dissolved. Cook to 250° or stage when tested in cold water, candy will crack when bent between fingers. Stir often or mixture will scorch. Pour into greased pan to cool. Remove from pan to cut. Place on a board and cut, wrap in waxed paper to store.

*Mildred Posekany*

## Caramel Popcorn Balls

1/4 c. butter  
1 c. brown sugar  
1/2 c. light corn syrup

2/3 c. Eagle Brand milk  
1/2 tsp. vanilla  
5 qt. popped popcorn

In a saucepan, combine butter, sugar and corn syrup. Stir well and bring to a boil over medium heat. Stir in milk; simmer, stirring constantly, until mixture comes to soft ball stage (234° to 238°). Stir in vanilla. Pour over popped corn and stir to coat. Butter hands and shape popcorn into balls about 3 1/2 inches in diameter. Yield: about 15 balls.

*Barb Hrabak*

## Cooking Candy **Pumpkin Fudge**

3 c. sugar	1 tsp. pumpkin pie spice
3/4 c. melted butter	1 (12 oz.) pkg. white chocolate chips
2/3 c. evaporated milk	1 (7 oz.) jar marshmallow creme
1/2 c. canned pumpkin	1 c. chopped pecans, toasted
2 T. corn syrup	1 tsp. vanilla

In 3 1/2-quart saucepan, combine the sugar, butter, milk, pumpkin, corn syrup and pie spice. Over medium-high heat, cook, stirring constantly, until mixture comes to a boil. Cook, stirring constantly, until a candy thermometer registers 234° (soft ball stage), or for about 12 minutes. Remove pan from heat; stir in remaining ingredients until well blended. Pour into a greased aluminum foil-lined 9-inch square pan. Let stand 2 hours, or until completely cool. Cut into squares. Yield: 3 pounds.

*Janet Raue*

## Pies

### Flaky Pie Crust

3 c. flour	1 tsp. vinegar
1 rounded c. shortening	1 tsp. salt
1 egg	5 T. water

Mix together and roll out. Will make 2 (2-crust) pies.

*Kathy Henle Woodman*

*In life as in cooking - - practice makes perfect.*

## Flaky Pie Crust

### 2 TO 4 CRUSTS:

2 c. flour  
1 c. Crisco

1 tsp. sugar

Mix and cut in until fine, then add:

1 egg  
1 tsp. white vinegar

1/2 c., or less, water

### 5 TO 9 CRUSTS:

4 c. flour  
1 3/4 c. Crisco

1 T. sugar

Mix and cut in until fine, then add:

1 egg  
1 T. white vinegar

1/2 c. water

Divide dough into balls and roll out for your pies.

*Beth Groenenboom*

## Basic Crumb Topping for Pies

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

1/4 c. margarine, soft

1/4 tsp. ginger

1/8 tsp. mace (opt.)

Combine sugar, flour, cinnamon, ginger and mace. Cut in the butter with a pastry cutter until the mixture is crumbly. Sprinkle over your favorite fruit pie.

## Basic Meringue Topping for Pies

3 egg whites  
1/2 tsp. vanilla

1/4 tsp. cream of tartar

6 T. sugar

In a bowl, beat the egg whites, vanilla and cream of tartar at medium speed for about 1 minute, or until soft peaks form. Gradually add the sugar, 1 tablespoon at a time, beating at high speed about 4 minutes more, or until mixture forms stiff, glossy peaks and sugar is dissolved. Immediately spread meringue over pie, carefully sealing to edge of pastry to prevent shrinkage. Bake pie as directed in individual pie recipes.

## Basic Graham Cracker Crust

18 graham cracker squares

1/4 c. sugar

6 T. melted margarine

Place graham crackers in a plastic bag or between 2 sheets of plastic wrap or waxed paper. Crush into fine crumbs with a rolling pin (or may use a blender or food processor). Place crumbs in a medium bowl, stir in sugar and melted butter. Toss to combine thoroughly. Turn the crumb mixture into a 9-inch pie plate. Spread the crumbs evenly in the pie plate. Press onto the bottom and sides to form a firm, even crust. Chill until firm (about 1 hour), or bake at 375° for 6 to 9 minutes, or until edges are brown.

### Variations:

**Vanilla Wafer Crust:** Use 1 1/2 cups finely-crushed vanilla wafers (about 36) and 6 tablespoons of margarine, melted. Follow the rest of the above directions.

**Chocolate Wafer Crust:** Use 1 1/2 cups finely-crushed chocolate wafers (about 25) and 6 tablespoons of margarine, melted. Follow the rest of the above directions.

**Gingersnap-Graham Crust:** Use 3/4 cup gingersnap crumbs (about 12 cookies), 1/2 cup graham cracker crumbs (about 7 crackers), 1/4 cup melted margarine and 2 tablespoons sugar. Follow the rest of the above directions, but only bake for 4 to 5 minutes.

**Coconut Crust:** Use 2 cups flaked coconut and 3 tablespoons melted margarine, follow above directions. Bake in the oven at 325° for 20 minutes, or until coconut is golden.

## No-Roll Pie Crust

1 1/2 c. flour

1/2 tsp. salt

1/2 c. oil

2 T. sugar

2 T. milk

Mix dry ingredients together in bowl. Make a well. Add the milk and oil; mix well together. Place dough in the pie plate. With fingers, spread the dough in the pie plate. Prick crust gently and bake at 350° for 10 minutes. Cool and fill with favorite fillings.

## Sour Cream Pie

1 c. sugar  
1 c. sour cream  
Crust for 2-crust pie

1 c. raisins  
2 eggs

Mix all ingredients thoroughly. Place in unbaked pie crust and top with the other crust. Bake at 350° until golden brown.

*Arlene Cross Long*

## Martha's Lemon Pie

3 ctn. lemon yogurt  
2 c. Cool Whip

1 graham cracker crust

Fold yogurt in with the Cool Whip. Put in the graham cracker crust. Chill until set.

*In Memory of Marilyn Hill*

## Strawberry Pie

1 c. sugar  
1 1/4 c. water  
1 T. white corn syrup  
1 sm. box strawberry Jello

2 T. cornstarch  
1 qt. fresh strawberries, sliced  
1 baked 9" pie shell

Mix together the sugar, water, cornstarch and syrup. Cook until mixture is thick and clear, stirring constantly. Remove from heat and add the Jello. Stir until Jello is dissolved. Cool slightly and add strawberries. Pour into baked crust. Refrigerate until set.

*Virginia Wagner*

## Pecan Pie

1 (9") unbaked pie shell  
4 eggs, slightly beaten  
1 c. sugar  
1/4 c. flour

1/2 tsp. salt  
1 1/2 dark corn syrup  
1 tsp. vanilla  
1 c. pecan halves

Mix together the egg, sugar, flour, salt, corn syrup and vanilla. Pour into the unbaked pie shell. Arrange the pecan halves in a pattern on top, or chop pecans coarsely and sprinkle into the shell before the adding the filling. Bake at 350° for 45 minutes, or until center is almost set, but still soft. Filling will set as it cools.

Serve cool with Cool Whip.

*Beulah Hrabak*

## Harvest Pie

**Pie crust for double-crust pie**

1 c. sugar  
1/3 c. flour  
1 tsp. cinnamon  
Dash of nutmeg  
1/2 c. cranberries

1 (20 oz.) can sliced apples, drained  
(do not use pie filling)  
1/4 c. raisins  
1 (29 oz.) can sliced peaches, drained  
1/4 c. chopped pecans or walnuts  
1 beaten egg  
2 tsp. sugar

Line 9-inch pie plate with one of the 2 crusts.

**Filling:** Mix 1 cup sugar, flour, cinnamon and nutmeg. Add the drained fruit, cranberries, raisins and nuts. Gently toss until mixed. Place the fruit mixture in the pastry-lined pie plate. Place the other crust on top of the fruit mixture. Trim pastry edge, seal and flute. Brush the pie with egg and sprinkle it with the 2 teaspoons sugar. To prevent overbrowning, cover the edges of the pie with foil. Bake at 375° for 30 minutes. Remove foil and bake for an additional 25 minutes.

## Easy Pie

1 can Eagle Brand sweetened  
condensed milk  
1 sm. can frozen lemonade  
concentrate

1 (8 oz.) ctn. Cool Whip  
1 (9") baked pie shell

Mix together the milk, lemonade and Cool Whip. Pour in the baked pie shell. Refrigerate.

Ready to eat very soon and is delicious.

*In Memory of Mary Upah*

## Orange Meringue Pie

3/4 c. sugar  
1/4 c. cornstarch  
1/4 tsp. salt  
1 1/2 c. orange juice  
2 egg yolks, slightly beaten

1 T. butter  
1 tsp. grated orange peel (opt.)  
1 (8") baked pie shell  
2 egg whites  
1/4 c. sugar

In a saucepan, combine 3/4 cup sugar, cornstarch and salt. Slowly stir in orange juice. Cook and stir until thickened and bubbly; reduce heat. Cook 1 minute more, remove from heat. Stir small amount of hot mixture into yolks, then return all to hot mixture. Cook and stir 2 minutes more. Stir in butter and orange peel. Pour into pie shell. Beat egg whites to soft peaks form. Slowly beat in the 1/4 cup sugar until stiff peaks form. Spread over hot filling, sealing edges. Bake at 400° for 7 to 9 minutes, or until meringue browns lightly.

*Donna H.*

## Strawberry Pie

Crushed Oreo cookies to line 10" pie pan, reserving 1/4 c.	2 egg whites
1 (10 oz.) pkg. frozen strawberries, slightly thawed	3/4 c. sugar
	2 T. lemon juice
	2 c. whipped topping

Line the pie pan with crushed cookies. Mix strawberries, egg whites, sugar and lemon juice together; beat for 15 minutes on high with an electric mixer. Fold in whipped topping and spoon into pie pan. Sprinkle reserved cookie crumbs. Freeze until ready to serve.

May garnish with fresh strawberries.

*Maxine J.*

## Toll House Pie

2 eggs	1 c. chocolate chips
1/2 c. flour	1 c. chopped walnuts
1/2 c. sugar	1 (9") unbaked pie crust
1/2 c. brown sugar	Whipped topping or ice cream
1 c. melted butter	

In a bowl, beat eggs until foamy. Beat in flour and sugars until well blended. Blend in melted butter. Stir in chocolate chips and nuts. Pour into unbaked pie shell. Bake at 325° for 1 hour.

Remove and serve warm with whipped topping or ice cream.

## Butterscotch Pie

2 T. butter	2 egg yolks
1 c. dark brown sugar	1 tsp. vanilla
1/4 c. flour	1 baked pie shell
1/8 tsp. salt	2 egg whites
1 1/4 c. milk	1/4 c. sugar

Put butter in a saucepan and add sugar. Allow to brown a bit. Add flour, salt and milk. Cook until thickened. Add a small amount of hot liquid to slightly-beaten egg yolks. Return all to hot mixture. Cook for 1 minute. Remove from heat and add vanilla. Pour into baked pie shell. Beat egg whites and sugar to form stiff peaks. Cover filling with meringue, spreading to edges to seal. Bake at 325° until firm and lightly browned.

## Caramel Delight

1 premade graham cracker crust  
1 ctn. Cool Whip, thawed

1 lg. pkg. Jello Brand cookies &  
cream pudding  
Caramel ice cream topping

Mix pudding according to directions on box. Pour the pudding in the crust. Top with Cool Whip. Cover the top with caramel topping.

*Kelly Formanek*

## Grandma's Strawberry Pie

1 1/2 c. water  
2 T. cornstarch  
1 c. sugar

1 pkg. strawberry Jello  
1 qt. fresh strawberries  
1 (9") baked pie shell

Combine water, sugar and cornstarch. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil 2 minutes. Add the Jello; let cool. Pour over fresh strawberries in baked pie shell. Chill until set. Top with Cool Whip

*Peggy Hoffa*

## Orange Meringue Pie

*The bad thing about doing nothing is that  
you never know when you are finished.*

## Boston Cream Pie

3 lg. eggs, separated  
1 tsp. vanilla  
1/2 c. sugar

3/4 c. cake flour  
Pinch of salt

### FILLING:

1/2 c. sugar  
1/4 c. flour  
1 1/2 c. milk

6 lg. egg yolks  
2 tsp. vanilla  
Pinch of salt

### GLAZE:

1/2 c. sugar  
3 T. light corn syrup

2 T. water  
4 sq. semi-sweet chocolate, chopped

Preheat oven to 350°. Grease a 9-inch round cake pan and line with waxed paper.

Beat together egg yolks and vanilla until well blended. Beat in half of sugar until very thick and pale. In another bowl, using clean and dry beaters, beat together egg whites and salt until very soft peaks form. Gradually beat in remaining sugar until stiff, but not dry peaks form. Fold yolk mixture into egg whites. Sift flour over mixture and gently fold in. Do not overmix. Pour batter into prepared pan and bake about 25 minutes, or until the middle springs back. Remove from oven and let cool completely.

**Filling:** Mix together in a saucepan the sugar and flour. Gradually whisk in milk, then egg yolks, vanilla and salt. Bring to a boil and boil for 1 minute, stirring constantly. Remove from heat; chill for 30 minutes.

When cake is cool, turn out onto a serving plate and carefully remove the waxed paper. Carefully cut the cake horizontally in half. Remove the top half and spread the chilled filling on top of the bottom half. Replace the top half of the cake and prepare the glaze.

**Glaze:** In saucepan, bring the sugar, syrup and water to a boil, stirring constantly, until sugar has dissolved. Remove from heat and add the chocolate squares, stirring until melted. Let stand for 1 minute and stir until smooth. Gradually pour the glaze over the cake, allowing it to drip down the sides. Let stand until glaze sets. Store in the refrigerator.

## Fresh Peach Pizza Pie

1/2 c. margarine, softened  
1/4 c. powdered sugar

1 c. flour  
4 to 5 c. sliced fresh peaches

### GLAZE:

2 T. sugar  
1 T. cornstarch  
1/2 c. orange juice

1/2 c. red currant jelly  
Whipped cream (opt.)

In a bowl, cream butter and sugar. Add flour; mix well. Pat into a greased 12-inch pizza pan. Prick the crust with a fork. Bake at 350° for 10 to 15 minutes. Cool completely. Arrange peach slices on crust in a circle formation. In saucepan, mix the sugar and cornstarch. Add orange juice and jelly; cook and stir over medium heat until smooth. Bring to a boil and boil for 2 minutes. Remove from heat and cool slightly, about 5 minutes. Spoon over peaches. Chill for 1 hour, or until set. Serve with whipped cream. Yield: 12 to 15 servings.

*Martha E.*

## Raisin Cream Pie

1 baked pie shell  
1 can evaporated milk  
3/4 c. sugar  
2 T. cornstarch

1/4 tsp. salt  
1 c. raisins  
3 eggs, separated  
1 tsp. vanilla

Cook raisins until soft; set aside. In a saucepan, mix sugar, cornstarch and salt. Beat egg yolks and add to dry ingredients with the milk. Add raisins and cook until thick, stirring constantly. Add vanilla. Pour into baked pie shell. Top with meringue by beating the egg whites, 1/2 teaspoon vanilla and 1/4 teaspoon cream of tartar. Beat about 1 minute, or until soft peaks form. Gradually add 6 tablespoons of sugar, about 1 tablespoon at a time. Beat on high for about 4 more minutes, or until mixture forms stiff peaks. Spread on top of the pie. Place pie in oven at 350° until meringue is lightly brown, about 10 minutes.

*Peggy Hoffa*

## Orange-Rhubarb Pie

- |                                |                          |
|--------------------------------|--------------------------|
| 1 1/4 c. sugar, divided        | 3 eggs, separated        |
| 1/4 c. flour                   | 2 1/2 c. diced rhubarb   |
| 1/4 tsp. salt                  | 1 (9") unbaked pie crust |
| 1/4 c. margarine, melted       | 1/3 c. chopped walnuts   |
| 3 T. concentrated orange juice |                          |

In a bowl, combine 1 cup sugar, flour and salt. Stir in orange juice and butter. In a small bowl, lightly beat egg yolks; stir into the orange juice mixture. Add rhubarb. In a mixing bowl, beat egg whites until soft peaks begin to form; gradually beat in remaining sugar until stiff peaks form. Fold into rhubarb mixture. Pour into pie shell. Top with nuts. Bake at 375° for 15 minutes. Reduce heat to 325° and bake for 40 more minutes, or until golden.

May have to foil edges of the pie to prevent excess browning.

*Sarah K.*

## County Fair Pie

- |                       |                           |
|-----------------------|---------------------------|
| 1/2 c. butter, melted | 1 c. chopped walnuts      |
| 1 c. sugar            | 1 c. chocolate chips      |
| 1/2 c. flour          | 1/2 c. butterscotch chips |
| 2 eggs                | 1 (9") unbaked pie shell  |
| 1 tsp. vanilla        |                           |

In a bowl, beat the butter, sugar, flour, eggs and vanilla until well blended. Stir in nuts and chips. Pour into pie shell and bake at 325° for 1 hour, or until golden brown.

*Judy A.*

## Black Walnut Pie

- |                              |   |
|------------------------------|---|
| 1/2 c. + 1 T. sugar, divided | 3 T. butter                                 |
| 1 T. flour                   | 3 eggs, lightly beaten                      |
| 1 (9") unbaked pie shell     | 1 c. chopped black walnuts, or reg. walnuts |
| 1 c. light corn syrup        |   |
| 1/2 c. packed brown sugar    |   |

Preheat oven to 350°. Combine 1 tablespoon sugar and flour; sprinkle over bottom of pie shell and set aside. In a medium saucepan, bring corn syrup, brown sugar and remaining sugar just to a boil. Remove from the heat; stir in butter until melted. Let cool for 3 minutes. Gradually stir eggs into hot mixture. Add nuts and mix well. Pour into pie shell and place in oven. Reduce the oven temperature to 325°. Bake for 55 minutes, or until top is browned.

*Helen H.*

## Angel Cream Pie

1/2 c. sugar  
1/8 tsp. salt  
2 T. flour  
2 c. thin cream, slightly warm

1 tsp. vanilla  
2 egg whites, beaten stiff  
1 (9") unbaked pie crust

Mix sugar, salt and flour; gradually stir in cream. Add vanilla and egg whites; mix lightly. Pour into unbaked pie crust. Bake at 350° for 45 minutes.

*Esther G.*

## No-Roll Cherry Pie

### CRUST:

1/2 c. oleo  
1 c. flour

1 T. sugar

### TOPPING:

1 egg  
1/4 c. flour

1/2 c. sugar  
1/4 c. milk

### FILLING:

1 can prepared cherry pie filling or  
your favorite flavor

Melt oleo. Add sugar and flour. Stir until ball-shaped and press in a pie pan to form bottom crust. Pour in filling. In the same bowl, mix ingredients for topping. Pour over filling for top crust. Bake at 350° for 50 to 60 minutes, or until golden brown.

*Kathy Henle Woodman,  
Bev Henle Foels*

## Buttermilk Pecan Pie

3 eggs  
1 1/3 c. sugar  
2 T. flour  
8 T. butter, melted

1/4 c. buttermilk  
1 tsp. vanilla  
1 c. pecans, chopped  
1 (10") unbaked pie shell

Preheat oven to 275°. Beat eggs with a whisk. Add sugar and flour; beat well. Add melted butter, buttermilk and vanilla; stir well. Sprinkle pecan pieces evenly into pie crust. Pour in egg mixture. Bake about 1 hour, or until golden brown and set. Yield: 8 servings.

*Mary P.*

## Gertie's Rhubarb Pie

1 1/4 c. sugar  
3 T. flour  
2 eggs, beaten

1 c. cream  
4 c. rhubarb  
1 (9") unbaked pie shell

Mix sugar and flour. Mix well, then add cream. Mix well and then mix in the eggs. Put rhubarb in the unbaked pie crust. Pour sugar mixture over the rhubarb. Bake at 350° for 1 hour.

This was my birthday "cake" my mom always made for me in May.

*Mary Ellen Blomme*

## Peanut Butter Pie

### CRUST:

1 1/4 c. chocolate cookie crumbs  
(about 20 cookies)

1/4 c. sugar  
1/4 c. margarine, melted

### FILLING:

1 (8 oz.) pkg. cream cheese  
1 c. creamy peanut butter  
1 c. sugar

1 T. margarine, softened  
1 tsp. vanilla  
1 c. heavy cream, whipped

**Crust:** Combine ingredients and press into a 9-inch pie plate. Bake at 375° for 10 minutes. Cool.

**Filling:** In bowl, beat cream cheese, peanut butter, sugar, butter and vanilla until smooth. Fold in whipped cream. Gently spoon into cooled crust.

Garnish with chocolate shavings or cookie crumbs. Refrigerate.

*Sabrina Groenenboom*

## Banana Split Pie

### CRUST:

1/2 (15 oz.) pkg. refrigerated pie crust  
(1 crust)

1 c. milk chocolate chips, melted &  
divided

### FILLING:

1 (8 oz.) pkg. cream cheese, softened

3/4 c. cold milk

1 (3.4 oz.) pkg. white chocolate  
instant pudding

1 (8 oz.) can crushed pineapple, well  
drained

2 T. sugar

### TOPPING:

1 med. banana, sliced

1 1/2 c. Cool Whip

1 c. sliced strawberries

1/4 c. chopped peanuts

Preheat oven to 425°. Bake crust in pie plate and cool completely. Melt chocolate in the microwave, stirring every 30 seconds until smooth. Reserve 2 tablespoons of the chocolate for garnish. Spread remaining chocolate over bottom and sides of cooked crust.

**Filling:** Place cream cheese in a bowl and microwave 30 seconds, or until soft. Whisk until smooth. Gradually add milk. Add pudding mix and sugar; whisk until mixture begins to thicken. Fold in pineapple. Spread filling evenly into crust.

**Topping:** Arrange fruit over the top of pie. Decorate with whipped topping dollops and drizzle reserved melted chocolate over the top. Sprinkle with nuts. Store in refrigerator.

*Amy Broya*

## Pudding Pumpkin Pie

1 c. cold skim milk

1/2 tsp. ground cinnamon

1 pkg. sugar-free instant vanilla  
pudding

1/2 tsp. nutmeg

1 (15 oz.) can Libby's pumpkin

1 c. Cool Whip

1 tsp. pumpkin spice

1 ready-to-use graham cracker pie  
crust

In large bowl, whisk milk and pudding mix. Stir in pumpkin and spices. Fold in Cool Whip. Pour into graham cracker crust. Refrigerate 4 hours. Top each piece with Cool Whip when serving.

*Debbi Murty*

## Reduced-Calorie Cool and Easy Pie

2/3 c. boiling water	1/2 c. cold water
1 ctn. Cool Whip lite	1 ready-to-use graham cracker crumb pie crust (reduced-fat)
1 (4 serving) pkg. Jello sugar-free gelatin	

Stir boiling water into gelatin in large bowl, at least 2 minutes, until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until ice is completely melted. Add Cool Whip, stir with wire whisk until well blended. Refrigerate 15 to 20 minutes, or until mixture is thick and will mound. Spoon into crust. Refrigerate at least 4 hours, or overnight, before serving.

*Amy Broya*

## Margarita Pie

1 graham cracker pie crust	1 1/2 oz. triple sec
1 1/2 oz. tequila	4 oz. fresh lime juice (about 2 limes)
1 (14 oz.) can sweetened condensed milk	1 1/2 c. heavy cream, stiffly beaten

Stir condensed milk with tequila and triple sec. Add lime juice. Fold into whipped cream. Pour into pie shell and freeze 4 to 5 hours. When ready to serve, garnish with more whipped cream and thin slices of lime. Yield: 8 servings.

*Roseann K.*

## Blueberry Banana Pie

1 3/4 c. flour	8 oz. Cool Whip
1 3/4 sticks butter	1 tsp. vanilla
1/4 c. sugar	1/4 c. water
3/4 c. chopped pecans	1 can blueberry pie filling
1 c. powdered sugar	2 bananas
1 (8 oz.) pkg. cream cheese	2 T. butter

**Crust:** Soften 1 3/4 sticks butter; add flour, 1/4 cup sugar and pecans. Blend and press into 9x13-inch pan with hands. Bake at 350° until lightly browned. Watch closely. Cool 20 to 30 minutes.

**Filling:** Slice bananas over crust. Soften cream cheese; add powdered sugar and vanilla, and blend well. Fold in Cool Whip. Pour over bananas. Place blueberries in a small saucepan and add 1/4 cup sugar and 2 tablespoons butter. Cook to thicken. Cool and pour over bananas. Refrigerate and serve chilled.

*T.D. Williams*

## Mock Dutch Apple Pie

4 c. zucchini, peeled, quartered & seeded	1 3/4 c. sugar
1 1/4 tsp. cream of tartar	1 1/2 tsp. cinnamon
1 c. + 2 T. flour	1 tsp. butter
1 T. lemon juice	1 (9") pie shell, unbaked
Dash of nutmeg	1/2 c. butter

Preheat oven to 375°. Slice zucchini like apples. Cook 10 minutes in a small amount of water; drain. Mix cream of tartar, salt, 2 tablespoons flour, lemon juice, nutmeg, 1 1/4 cups sugar, 1 teaspoon of butter and cinnamon with zucchini. Pour into pie shell. Make topping by mixing 1/2 cup butter, 1/2 cup sugar and 1 cup flour. Crumble over pie filling. Bake for 45 minutes.

*Nancy W.*

## Fresh Berry Crumb Pie

### CRUMB CRUST/TOPPING:

1 c. hazelnuts or almonds	3/4 c. chilled butter, cut into sm. pieces
2 c. flour	
1/2 c. sugar	

### FILLING:

1/2 c. sugar	2 pt. fresh berries (blueberries, raspberries or strawberries)
1 1/2 T. cornstarch	

Preheat oven to 350°.

**Crust/Topping:** Spread nuts in medium baking pan. Roast nuts, stirring occasionally, until toasted, about 10 minutes. Remove nuts from oven and turn out onto cloth towel. Rub off and discard the papery skins. Increase the oven temperature to 450°. Place the nuts in a food processor and grind until fine, about 10 seconds. In large bowl, mix together nuts, flour and sugar. Using pastry cutter, cut in the butter until coarse crumbs form. Using fingers, evenly press half of the crumb mixture into the bottom and sides of 8- to 9-inch tart pan.

**Filling:** Mix together the sugar and cornstarch. Gently fold in the berries. Spoon the berry mixture into the crust, spreading evenly. Sprinkle the berry mixture with remaining crust mixture. Bake until topping is golden and filling is bubbly, about 30 minutes. Cool for 10 minutes. Yield: 6 servings.

Serve warm.

When grinding the nuts for the crumb crust, be careful. If you grind them too long you will have nut butter.

## Open-Face Peach Pie

2 (1 lb.) cans peach halves, well drained	3/4 tsp. nutmeg
1 (9") unbaked pie shell	1/4 tsp. salt
1/3 c. sugar	3/4 c. heavy cream
3 T. cornstarch	3/4 tsp. vanilla
	Cool Whip

Preheat oven to 400°. Arrange peach halves, cut-side up, in pastry shell. In a bowl, combine sugar, cornstarch, 1/2 teaspoon nutmeg, salt, cream and vanilla. Pour over peaches in pie shell; sprinkle with remaining nutmeg. Bake in oven for 30 minutes; reduce heat to 350° and bake another 20 minutes. Serve with Cool Whip.

If making with fresh peaches, use 1/2 cup of sugar instead of the 1/3 cup.

*R.M. Turner*

## Brownie Ice Cream Pie

1 pkg. chewy fudge brownie mix	1 (9") unbaked pie crust
2 eggs	1 (10 oz.) pkg. frozen sweetened sliced strawberries, thawed
1/2 c. oil	Vanilla ice cream
1/4 c. water	
3/4 c. chocolate chips	

Preheat oven to 350°. Combine brownie mix, eggs, oil and water in large bowl. Stir with spoon until well blended. Stir in chocolate chips. Spoon into crust. Bake for 40 to 45 minutes, or until set. Cool completely. Place strawberries in a blender and purée. Cut pie into wedges and serve with ice cream and strawberries on top.

*Amy P.*

## Zucchini Pie

2 1/2 c. zucchini, peeled, sliced or cubed	1 tsp. margarine
1/4 tsp. salt	2 T. lemon juice
	1 c. sugar

Mix and put into an unbaked pie shell, sprinkled with tapioca. This is so the crust does not get soggy. Bake at 375° for 50 to 60 minutes.

*Evelyn Carlson*

## Chocolate Cheesecake

1 (9") chocolate crumb pie crust  
 3 (3 oz.) pkg. cream cheese, softened  
 2 tsp. vanilla  
 3 eggs

1 1/4 c. sugar  
 1 (8 oz.) ctn. sour cream  
 2 T. flour  
 1/2 c. cocoa

### DRIZZLE FOR TOPPING:

1/2 c. chocolate chips

2 tsp. Crisco shortening

Preheat oven to 450°. Place chocolate crumb pie crust in the bottom of a 9-inch springform pan. Press onto bottom of the pan. In large bowl, beat cream cheese and sugar until blended. Add sour cream and vanilla. Beat until well blended. Beat in cocoa and flour. Add eggs, one at a time, beating just until blended. Pour into prepared crust. Place in oven for 10 minutes at 450°, then reduce heat to 250° and bake another 40 minutes. Remove from oven. With a knife, loosen cake from the side of the pan. Cool completely; remove side of pan.

**Drizzle Topping:** Place ingredients in the microwave and microwave on HIGH for 30 seconds. Stir; if chips are not melted, heat again for 15-second intervals. Drizzle the chocolate on top of the cake. Store, covered, in the refrigerator.

*Rose S.*

## New York Cheesecake

24 oz. nonfat cream cheese (bar-type),  
 room temp.  
 1/2 c. sugar  
 1/2 tsp. vanilla

1/2 tsp. almond extract  
 2 c. fresh fruit, sliced (your favorite)  
 3/4 c. egg substitute (equal to 3 eggs)  
 2 T. corn flake crumbs (opt.)

Preheat oven to 325°. In large bowl, combine cream cheese, sugar, vanilla and almond extract. Using an electric mixer, beat at high until blended. On low, beat in egg. Increase speed to high and continue to beat until well blended. Spray a 9-inch pie pan with nonstick cooking spray. Add corn flake crumbs (optional) to the pan and shake lightly to coat bottom and sides. Pour in cream cheese mixture. Bake for 45 minutes, or until center is set, but not firm. Cool on wire rack. Arrange fresh fruit on top of cheesecake before serving. Store in refrigerator several hours before serving. Yield: 12 servings.

**Nutritional Information Per Serving:** 94 calories, 14 gm carbohydrate, 0 gm fat, 0.6 gm dietary fiber, 366 gm sodium. Exchanges: 1 skim milk. Weight Watchers points: 2.

*Cheryl Balvin*

# Chocolate Cheesecake

## CRUST:

2 c. chocolate wafer crumbs

5 T. melted butter

## FILLING:

3 (8 oz.) pkg. cream cheese, room temp.

2 oz. (2 sq.) semi-sweet chocolate, melted

1 c. sugar

5 lg. eggs

## FROSTING:

6 oz. (6 sq.) semi-sweet chocolate, melted

1/2 c. sour cream

Preheat oven to 300°.

**Crust:** Mix the chocolate crumbs and melted butter until well blended. Press into 9-inch springform pan.

**Filling:** Beat together cream cheese, sugar and eggs until smooth and fluffy. Spoon half of cream cheese mixture into crust. Stir melted chocolate into remaining cream cheese mixture until well blended. Drizzle over batter in pan to make swirls. Bake cake for 50 minutes. Cool completely.

Cover cake with plastic and chill for 2 hours. Carefully uncover cheesecake and carefully remove the sides of the pan, placing the cake on serving plate.

**Frosting:** Mix together the melted chocolate and sour cream. Spread over cheesecake. Chill briefly until frosting is set.

Mary P.

*One of the most attractive things you can wear is a smile.*

# Desserts

## Peach Dessert

6 to 8 c. sliced peaches  
1/4 c. brown sugar  
3 T. flour

1 tsp. lemon juice  
1/2 tsp. cinnamon

### TOPPING:

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

Dash of nutmeg  
1 beaten egg  
1/2 c. butter or oleo, melted

Combine brown sugar, flour, lemon juice and cinnamon; sprinkle over peaches. Place in greased 8x11-inch baking dish.

Combine flour, sugar, baking powder, salt and nutmeg. Stir in egg until mixture resembles coarse crumbs. Sprinkle over peaches. Pour melted butter or oleo evenly over topping. Bake at 375° for 35 to 40 minutes.

*Marilyn Johnson*

## Heavenly Hash

1/2 pt. whipping cream, sweetened,  
to taste  
1/2 btl. maraschino cherries

1 sm. can crushed pineapple  
1/2 pkg., or less, mini marshmallows  
2 diced bananas

Drain pineapple and mix all ingredients together; chill.  
May serve on top of angel food cake.

*Beverly Gerard*

## Dirt Cake

1 lg. pkg. Oreo cookies, crushed  
1/4 c. butter  
3 1/2 c. milk  
1 (12 oz.) ctn. Cool Whip

1 (8 oz.) pkg. cream cheese  
1 c. sugar  
2 pkg. instant vanilla pudding  
Candy worms & other decorations

Cream the cream cheese, butter and sugar until fluffy. In another bowl, mix the milk, pudding and Cool Whip according to package directions. Slowly add cream cheese mixture into pudding. Prepare serving dishes, such as clay flower pots or paper cups. Layer cookie crumbs, then pudding, making top layer be crumbs.

Decorate with artificial flowers, candy worms or other items.

## Miniature Chocolate Eclairs

### FILLING:

1 (3 oz.) pkg. chocolate pudding,  
cook-style

2 c. milk

### PASTRY:

1/2 c. butter

1 c. water

1/8 tsp. salt

1 c. flour

4 eggs

### FROSTING:

2 T. butter

2 sq. semi-sweet chocolate

1 c. powdered sugar

2 T. milk

1 tsp. vanilla

Cook pudding according to package directions. Chill for 1 hour.

**Pastry:** In a heavy saucepan, heat butter, water and salt over medium heat until mixture boils and butter melts. Reduce heat to low. Vigorously stir in flour all at once, until mixture forms a ball. Transfer pastry to a bowl, and cool for 5 minutes. Stir in eggs, one at a time, beating well after each.

Preheat oven to 400°. Grease a cookie sheet. Drop dough into 12 mounds, about 5 inches apart, on the cookie sheet. Spread each mound into 1/2 x 4-inch rectangle, piling dough on top and slightly mounding sides. Bake until golden, about 35 minutes. Remove from oven and make 1-inch long slit on the side of each eclair. Reduce oven to 375° and bake for 10 more minutes. Cool.

**Frosting:** Heat butter and chocolate over low heat, stirring until melted. Remove from heat. Stir in sugar, milk and vanilla until smooth.

Slice eclairs in half. Spoon about 1 tablespoon of filling onto each bottom half. Replace tops. Spread tops with frosting. Yield: 12.

## Oreo Dessert

### CRUST:

1 1/4 to 1 1/2 c. crushed cookies, run through a blender or food processor

6 T. melted margarine

### FILLING:

1 (8 oz.) pkg. cream cheese, softened

3 to 4 sliced bananas

1 (8 oz.) ctn. Cool Whip, thawed

2 sm. pkg. banana pudding

1 c. sugar

Crush cookies in a blender or food processor until you have 1 1/4 to 1 1/2 cups of the crushed cookies. In a bowl, mix the cookies with the melted butter. Place in the bottom of a 9x13-inch pan, press to form a crust. Bake in the oven at 350° for about 8 to 10 minutes. Set aside and let cool.

**Filling:** Mix the cream cheese, Cool Whip and sugar. Spread this on the cooled crust. Layer the sliced bananas on the cream cheese mixture. Next, prepare the pudding as directed on the box and pour over the sliced bananas. You can then place dollops of Cool Whip on top of the pudding, along with cookies that have been quartered for garnish. Let set completely and enjoy.

*Jamie Kupka*

## Surprise Pudding

1/2 c. sugar

1 c. milk

2 T. butter (oleo)

1 tsp. vanilla

1 egg

2 c. brown sugar

2 c. flour

2 c. milk or half & half

3 tsp. baking powder

Cream butter, sugar and egg. Add 1 cup milk, vanilla and dry ingredients; mix well. Put into 9x13-inch pan. Sprinkle with brown sugar. Over brown sugar, pour 2 cups milk or half & half. Bake at 350° for about 30 minutes.

*Beaty Dvorak*

## Bread Pudding

3 c. soft bread cubes  
 1/2 c. sugar  
 1/4 tsp. salt  
 1/2 c. raisins

2 c. scalded milk  
 2 eggs, beaten  
 1 tsp. cinnamon  
 1/4 c. butter

### SAUCE:

1 c. sugar  
 2 c. water  
 2 tsp. vanilla

2 T. cornstarch  
 1/4 c. butter

Blend milk, butter, sugar, egg and seasonings. Mix in bread, pour into a 9x13-inch pan and bake at 350° for 40 minutes.

**Sauce:** Mix together the sugar and cornstarch in a saucepan. Add the water. Stir and boil for 1 minute. Add the butter and vanilla. Put over the top of the pudding.

*Peggy Hoffa*

## Indian Pudding

5 1/2 c. milk  
 2/3 c. cornmeal  
 4 T. butter  
 1/2 c. maple syrup  
 1/4 c. molasses

1 tsp. ginger  
 1 tsp. cinnamon  
 1/2 tsp. salt  
 1 c. raisins  
 Vanilla ice cream

Preheat oven to 300°. Butter a small casserole dish. Over medium heat in a large saucepan, heat the milk, but do not boil it. Slowly whisk in cornmeal and continue to stir until mixture begins to thicken, about 10 minutes, or so. Add remaining ingredients; keep stirring until heated through. Pour into casserole and bake 3 hours, until sides are brown and sticky looking. Yield: 8 servings.

The pudding hardens a bit as it cools. Serve warm with vanilla ice cream.

*Lois R.*

## Pumpkin Pie Filling or Pudding

- |   |                    |
|---|--------------------|
| 1 1/2 c. fresh cooked pumpkin           | 1/2 tsp. salt      |
| 1 1/2 c. evaporated milk or half & half | 1 tsp. cinnamon    |
| 1/2 tsp. ginger                         | 1/2 c. brown sugar |
| 1/4 c. white sugar                      | 1/8 tsp. cloves    |
| 4 slightly-beaten eggs                  |                    |

Cook all ingredients in a double boiler until thick.

**Variations:** Cool filling and add any of the following:

- |                    |                 |
|--------------------|-----------------|
| 1 tsp. vanilla     | 3/4 c. nutmeats |
| 2 T. brandy or rum | 1/2 c. raisins  |

Pour the mixture into dessert cups or a baked pie shell.

Serve with whipped topping.

*From Carroll's Pumpkin Farm*

## Christmas Rice Pudding

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 1 3/4 c. uncooked long-grain rice | 1 tsp. salt                      |
| 2 c. water                        | 1/4 c. butter                    |
| 4 c. milk                         | Sliced almonds & ground cinnamon |
| 1 1/2 c. sugar                    | (opt.)                           |

In saucepan, combine the rice and water. Simmer for 10 minutes; add milk and bring to a boil. Reduce heat and simmer, uncovered, for 60 to 70 minutes, or until rice is tender. Add sugar, salt and butter; mix well. Spoon into small bowls or dessert dishes. Garnish with almonds and sprinkle with cinnamon. Yield: 6 to 8 servings.

*Barbara G.*

## Easy Bread Pudding

- |                                      |                 |
|--------------------------------------|-----------------|
| 1 (1 lb.) loaf cinnamon-raisin bread | 1 tsp. vanilla  |
| 6 c. milk                            | Ground cinnamon |
| 2 sm. pkg. instant vanilla pudding   |                 |

Place cubed or torn bread in a 9x13-inch baking pan. Pour 2 cups of milk over the bread; set aside. Prepare pudding with the 4 cups of remaining milk. Pour pudding over the bread mixture. Sprinkle with cinnamon. Bake at 375° for 45 minutes.

*Dorothea Bazyn*

## Chocolate Pudding

(Honce Fare)

3 c. milk	1/4 tsp. salt
1 1/2 sq. chocolate, or 6 T. cocoa &	3 egg yolks, beaten
1 tsp. margarine	1 tsp. vanilla
1 c. sugar	1 tsp. butter
1/2 c. flour	

In a saucepan, heat milk and add chocolate squares. Heat until chocolate is melted. In a bowl, combine the sugar, flour and salt. Slowly add the flour mixture to the milk and cook until thick. Add egg yolks to mixture slowly. When well mixed, add the vanilla and butter.

*Mary Ellen Blomme*

## Grape-Nuts Pudding

4 lg. eggs	1 c. Grape-Nuts cereal
4 c. milk	2 tsp. vanilla
1 c. sugar	

Combine all ingredients well in a bowl. Put in greased baking dish. Place dish in a larger dish or pan half-full of water. Bake at 375° until set, about 40 minutes. Serve warm with whipped cream.

Rick had this pudding at a small café in Maine. He liked it so much he talked the cook out of it so his wife could make it for him at home.

*Rick Henle*

## Raisin Pudding

1 (3 oz.) pkg. cook & serve vanilla pudding	1 c. raisins
1 c. milk	1/2 tsp. vanilla
1/2 c. water	1 1/4 c. plain yogurt
	Cool Whip, nutmeg (opt.)

In saucepan, combine pudding mix, water and milk. Cook over medium heat until thickened. Remove from the heat and stir in the raisins and vanilla. Cool for 15 minutes and mix in the yogurt. Spoon into individual dessert dishes and chill for 2 to 3 hours.

Garnish with Cool Whip sprinkled with nutmeg, if desired.

*Rosanna H.*

## Cranberry Crunch

1 c. rolled oats  
1/2 c. flour  
1 c. brown sugar

1/2 c. margarine  
1 (1 lb.) can whole jellied cranberries

Mix oats, flour and sugar, then cut in margarine until crumbly. Place half the mixture in the bottom of an 8x8-inch pan. Place jellied cranberries on top of this and then top with the rest of the butter mixture. Bake at 350° for 45 minutes.

*Madaline Deshane*

## Butterfinger Dessert

Graham crackers, crushed  
1 lg. & 1 sm. pkg. chocolate pudding

1 lg. ctn. Cool Whip, thawed  
1 lg. Butterfinger candy bar

Crush graham crackers and layer the bottom of a 9-inch pan. Mix pudding according to directions on the box. Layer the pudding on top of the cracker crumbs. Top this with Cool Whip. Crush the Butterfinger candy bar and sprinkle that on top of the Cool Whip.

*Kelly Formanek*

## Funnel Cake

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

1 egg  
2/3 c. milk  
Powdered sugar

Mix all ingredients, except for powdered sugar. If batter is too thick, add more milk. Fry batter in pan in 1-inch of hot oil until brown. Turn and brown other side. Drain on paper towel. Sprinkle with powdered sugar.

*Patricia K.*

## Butterbrickle Fluff

2 pkg. instant vanilla pudding  
1 pkg. mini marshmallows  
1 1/2 c. flavored hazelnut coffee  
creamer (liquid)

1 ctn. Cool Whip  
1 pkg. butterbrickle chips

Mix pudding and coffee creamer together. Add marshmallows, Cool Whip and butterbrickle chips.

*Dawn Kupka*

## Cookie Salad

1 sm. pkg. vanilla pudding  
 1 c. buttermilk  
 1 (8 oz.) ctn. Cool Whip  
 1 (7 oz.) can crushed pineapple,  
 drained

1 can mandarin oranges, drained  
 1/2 pkg. fudge-stripe cookies,  
 crushed

Mix dry pudding and buttermilk together. Add pineapple; mix well. Next, add oranges; mix well. Add Cool Whip; mix well. Last, add the cookies and mix well. Chill at least 1 hour before serving. Yield: 9x13-inch pan.

You may add extra crushed cookies on top for garnish.

*Deb Wagner*

## Pineapple-Cheese Mold

1 (3 oz.) pkg. lime Jello  
 1 c. boiling water  
 1 c. evaporated milk  
 1 c. cottage cheese

1 (20 oz.) can crushed pineapple,  
 drained  
 1/2 c. mayonnaise  
 1/4 c. chopped celery  
 1/4 c. chopped nuts (opt.)

Dissolve Jello in boiling water. Stir in remaining ingredients; pour into a 1-quart mold. Chill until firm. Yield: 8 servings.

*R.M. Turner*

## Baked Apples

4 to 6 baking apples  
 Brown or white sugar

1 stick margarine

Wash apples; remove cores, leaving whole. Remove 1-inch of peeling around the top of each apple. Place in a dish with peeling end removed up and placed close together so they touch. Fill the cavity of each apple with 2 tablespoons of sugar. Place 1 teaspoon of margarine on top of each sugar-filled apple. Pour in just enough hot water to fill bottom of the dish to 1/2-inch. Bake for 45 to 60 minutes in 350° oven, or until apples are tender when tested with a fork. Baste frequently as they cook with juice in the pan.

*Sabrina Groenenboom*

## Frozen Fruit Cups

- |   |   |
|---|---|
| 1 pkg. frozen strawberries (4 c.)               | 1 (20 oz.) can crushed pineapple                    |
| 1 c. sugar                                      | 16 oz. 7-Up   |
| 1 can orange juice, thawed (leave concentrated) | 1 (6 oz.) can lemonade, thawed (leave concentrated) |
| 3 bananas, sliced                               |   |

Combine all ingredients. Put in medium-sized Dixie cups or cake liners. Freeze. Yield: 18 to 20 servings.

*Lisa Jarrett*

## Royal Rhubarb Crisp

- |  |                                 |
|--|---------------------------------|
| 4 c. fresh rhubarb, cut into 1" pieces | 1/3 c. packed brown sugar       |
| 3/4 c. white sugar                     | 1/2 tsp. salt                   |
| 1 c. quick oats, uncooked              | 1/4 c. melted butter            |
| 1/4 c. flour                           | 1 can mandarin oranges, drained |
| 2 T. quick-cooking tapioca             |                                 |

For base, combine rhubarb, white sugar, tapioca and salt; toss lightly to mix. Let stand 30 minutes, stirring occasionally. Stir in oranges and place in ungreased 8-inch square baking pan. Combine oats, flour, brown sugar and butter; mix well. Sprinkle over rhubarb mixture. Bake in 350° oven for 40 to 45 minutes, or until rhubarb is tender.

Serve warm with scoops of vanilla ice cream.

*In Memory of Dolores Kilcoin*

*Housekeeping is like stringing beads on a string without a knot.*

## Peach-Apricot Cobbler

- |  |  |
|--|--|
| 1/2 c. sugar   | 1 (10 1/2 oz.) can apricot halves,<br>drained, reserving juice |
| 2 T. cornstarch  | 1 T. butter  |
| 1 (1 lb. 13 oz.) can sliced peaches,<br>drained, reserving juice | 1/4 tsp. nutmeg  |
|  | 1/2 tsp. cinnamon  |

### TOPPING:

- |                        |                       |
|------------------------|-----------------------|
| 1/2 c. flour           | 1/4 tsp. salt         |
| 1/2 c. sugar           | 2 T. butter, softened |
| 3/4 tsp. baking powder | 1 egg                 |

### GARNISH:

- |                       |                   |
|-----------------------|-------------------|
| 1 c. heavy cream      | 1/2 tsp. cinnamon |
| 2 T. room-temp. honey |                   |

Preheat oven to 400°. In saucepan, mix together sugar and cornstarch. Stir in 1/2 cup each of the reserved peach and apricot juices. Cook over medium heat, stirring constantly, until mixture boils and thickens, about 2 minutes. Remove from heat. Stir in butter, cinnamon and nutmeg. Add fruit. Spoon fruit mixture into 1 1/2-quart casserole dish.

Prepare topping. Mix together flour, sugar, baking powder, salt, butter and egg. Spoon over fruit mixture. Bake cobbler until topping is lightly golden, about 30 minutes. Cool.

Prepare garnish. Beat together cream, honey and cinnamon at medium speed until soft peaks form. Serve cobbler warm and top with garnish.

*Caren G.*

## Easy Cherry Cobbler

- |                          |                        |
|--------------------------|------------------------|
| 1 can cherry pie filling | 1 pkg. yellow cake mix |
| 1/2 c. milk              |                        |

Pour cherry pie filling into 9-inch square baking dish. Mix the cake mix with the 1/2 cup of milk until smooth, about 1 minute. Drop by rounded tablespoonfuls onto cherries. Bake at 425° for 25 to 30 minutes, or until golden brown.

Serve warm with Cool Whip or vanilla ice cream.

*L. Edwards*

## Graham Cracker Dessert

(Cherry Dessert)

- |  |                                       |
|--|---------------------------------------|
| 2 c. crushed graham crackers               | 1 (8 oz.) pkg. cream cheese, softened |
| 1 stick butter, melted                     | 1 c. powdered sugar                   |
| 1/4 c. brown sugar                         | 1 to 2 cans cherry pie filling        |
| 1 sm. pkg. Dream Whip, whipped<br>(2 env.) |                                       |

Combine graham crackers, butter and brown sugar. Pat into the bottom of a 9x13-inch pan or jellyroll pan. In a bowl, mix the cream cheese and powdered sugar. Add Dream Whip. Spread this over the graham cracker crust. Pour the pie filling on top of this. Chill at least 1 hour, or overnight, before serving.

*Mary Blocker*

## Apple Delight Dessert

- |                              |                              |
|------------------------------|------------------------------|
| 1 pkg. graham cracker crumbs | 4 pkg. apple cider spice mix |
| 1 stick butter, melted       | 3/4 c. powdered sugar        |
| 1 (8 oz.) pkg. cream cheese  | 1 can apple pie filling      |
| 1 ctn. Cool Whip             |                              |

Mix graham cracker crumbs and butter to make a crust in the bottom of a 9x13-inch pan. Mix together cream cheese, Cool Whip, apple cider mixes and powdered sugar. Layer on top of crust. Top with apple pie filling.

*Heidi Minnaert*

## Cherry-Almond Dessert

- |                           |                         |
|---------------------------|-------------------------|
| 2 cans cherry pie filling | 1 pkg. white cake mix   |
| 1/4 tsp. almond flavoring | 1/2 lb. butter, melted  |
| 1/2 tsp. cinnamon         | 1 pkg. slivered almonds |

Mix pie filling, almond flavoring and cinnamon. Pour into 9x13-inch pan. Sprinkle dry cake mix over pie mixture. Take melted butter and drizzle over the top of the dry cake mix. Sprinkle 1 package of slivered almonds over this. Bake in 350° oven for 40 to 60 minutes. Cut in squares and serve with whipped cream. Yield: 10 to 12 servings.

*In Memory of S. Kilcoin*

## Fresh Cherry Dessert

2 c. fresh pitted cherries  
1 c. sugar

2 T. butter

Mix all ingredients together and put in the bottom of 9- or 8-inch round cake pan. Heat through to melt the butter. Set aside to cool.

Mix together:

2/3 c. sugar	1 1/2 tsp. baking powder
1/4 c. butter	1/4 tsp. salt
1 egg	1/2 c. milk
1/2 tsp. vanilla	1 c. flour

Cream butter, egg, sugar and vanilla until light and fluffy. Add the dry ingredients, alternating with the milk. Beat until smooth. Pour batter evenly over cherries and bake for 45 minutes at 350°. Turn upside-down on a plate and let rest a few minutes before removing pan. The fruit will run off the cake.

*Beth Groenenboom*

## Rhubarb Dessert

1 1/2 c. flour  
7 T. powdered sugar  
3/4 c. oleo  
4 c. rhubarb  
2 1/2 c. sugar

Dash of cinnamon  
1/4 to 1/3 c. flour  
1 tsp. vanilla  
3 eggs, beaten  
1 can evaporated milk

Mix 1 1/2 cups flour, powdered sugar and oleo. Mix until crumbly. Put in a greased 9x13-inch pan. Bake at 325° for 15 minutes. Sprinkle rhubarb over hot crust. Mix the rest of ingredients and pour over the rhubarb. Sprinkle cinnamon over the top. Bake for an additional 45 to 60 minutes.

This is Jim's favorite.

*Mary Ellen Blomme*

## Rhubarb Butter Crunch

3 to 4 c. diced fresh rhubarb  
1/2 c. sugar, or 3/4 if rhubarb is sour

1 to 1 1/2 T. flour  
1/2 tsp. cinnamon

Mix above ingredients in the bottom of a 9x9-inch greased pan.

Mix in bowl:

1 c. brown sugar, packed	1 1/4 c. flour
1 c. rolled oats	1 c. margarine, softened

Mix thoroughly and sprinkle on top of rhubarb mixture. Bake at 350° for 15 to 20 minutes, or until rhubarb is done and top is bubbly.

*Beth Groenenboom*

## Makeover Dirt Dessert

- |   |  |
|---|--|
| 1 (8 oz.) pkg. fat-free cream cheese                  | 1 (12 oz.) ctn. frozen reduced-fat Cool Whip, thawed |
| 1 (3 oz.) pkg. cream cheese, softened                 | 1 (18 oz.) pkg. reduced-fat Oreos, crushed           |
| 3/4 c. powdered sugar                                 |  |
| 3 1/2 c. cold fat-free milk                           |  |
| 2 (1 oz.) pkg. sugar-free instant vanilla pudding mix |  |

In large mixing bowl, beat cream cheeses and powdered sugar until smooth. In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes, or until soft-set. Gradually stir into cream cheese mixture. Fold in Cool Whip.

Spread 1 1/3 cups of crushed Oreos into an ungreased 9x13-inch pan. Layer with half of the pudding mixture and half of the remaining cookies. Repeat layers. Refrigerate at least 1 hour before serving. Yield: 20 servings.

*Kristi Linton*

## Easy Cherry Tarts

- |                          |  |
|--------------------------|--|
| 1 can cherry pie filling | 1 (4 oz.) pkg. single-serving graham cracker crusts (6 crusts) |
|--------------------------|--|

Divide pie filling among the crusts. Top with Cool Whip and chocolate sprinkles. Chill before serving. Yield: 6 servings.

*Kelly A.*

## Cherry Dessert

- |                                |                          |
|--------------------------------|--------------------------|
| 1 1/2 c. graham cracker crumbs | 1/2 c. white sugar       |
| 1/4 c. melted butter           | 2 whole eggs, beaten     |
| 2 T. brown sugar               | 1 can cherry pie filling |
| 3 (3 oz.) pkg. cream cheese    | Cool Whip                |

Preheat oven to 350°. Mix cracker crumbs, butter and brown sugar together. Press in a 9x13-inch baking pan. Blend cream cheese, sugar and eggs. Spread cheese mixture over crumb crust and bake for 20 minutes. Cool. Spread pie filling over cream cheese. Cool and top with Cool Whip.

*Rene Thompson*

## Lemon Roll

3 eggs, separated  
1 c. sugar  
6 T. hot water  
1 c. flour

1 tsp. baking powder  
1/4 tsp. salt  
Grated rind of 1 lemon  
Powdered sugar

### FILLING:

1 c. sugar  
2 eggs

2 T. melted butter  
Juice & grated rind of 2 lemons

Preheat oven to 375°. Beat egg yolks; add sugar and beat until thick. Stir in water and dry ingredients. Fold in stiffly-beaten egg whites. Add grated lemon rind. Spray cooking oil (Pam) in jellyroll pan, line it with waxed paper and spray the waxed paper. Pour batter into the pan, spreading evenly. Bake for 12 to 15 minutes. Immediately cut off crisp edges and turn out onto large cloth, lightly covered with powdered sugar (tea towel works great). Carefully remove waxed paper. Using the cloth, roll up the cake and set aside while you make the filling.

**Filling:** Put all ingredients in a double boiler; beat well and stir until thick, about 15 to 20 minutes. Cool slightly. Unroll the cake, spread on filling and roll cake back up. Cool completely.

To store in the refrigerator, wrap the cake in waxed paper. Slice to desired thickness. Yield: 10 servings (depending on how thick you slice it).

*Anonymous*

*Do the right thing. You will please some people and astonish the rest.*

## Chocolate Cake Roll

1/3 c. flour	1/3 tsp. salt
1/3 c. unsweetened cocoa powder	4 lg. eggs, separated
2 T. cornstarch	1 c. sugar, divided
1/2 tsp. baking soda	Powdered sugar
1/2 tsp. baking powder	

### FILLING:

1 (8 oz.) ctn. Cool Whip, thawed

Preheat oven to 350°. Line jellyroll pan with waxed paper. Grease and flour lined pan.

In a bowl, combine flour, cocoa, cornstarch, baking soda, baking powder and salt; mix well. In separate bowl, beat egg yolks and 1/4 cup of sugar until fluffy. In small bowl, using clean beaters, beat egg whites on high until foamy. Gradually add 1/2 cup sugar, beating until stiff, but not dry, peaks form. Fold 1/3 beaten egg whites into egg yolk mixture. Alternately fold in remaining whites and flour mixture. Pour batter in pan. Smooth top. Bake until toothpick inserted in center comes out clean, about 15 minutes. Dust a clean cloth with remaining sugar. Turn baked cake out onto prepared cloth. Carefully remove waxed paper. Starting at the long side, tightly roll up cake with the cloth. Transfer cake, seam-side down, on a rack to cool. Unroll cooled cake and spread Cool Whip over cake to within 1/2-inch of edges. Reroll cake and place seam-side down on a plate. Dust with powdered sugar before cutting and serving. Yield: 10 servings.

## Cherry Dessert

1 1/2 c. graham cracker crumbs	1/2 c. white sugar
1/4 c. melted butter	2 white eggs, beaten
2 T. brown sugar	1 can cherry pie filling
1 1/2 tsp. cream cheese	Cool Whip

Preheat oven to 350°. Mix cracker crumbs, butter and brown sugar together. Press in a 9x13-inch baking pan. Blend cream cheese, eggs and sugar. Spread cheese mixture over cracker crust and bake for 30 minutes. Cool. Spread pie filling over cream cheese. Cool and top with Cool Whip.

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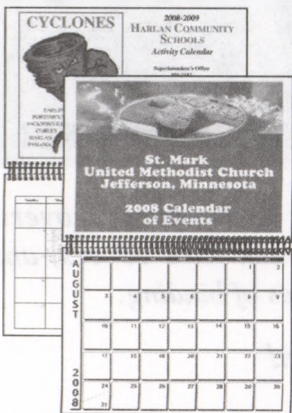
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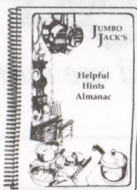


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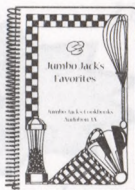


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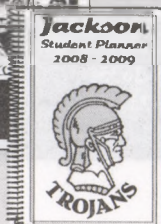
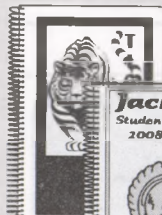


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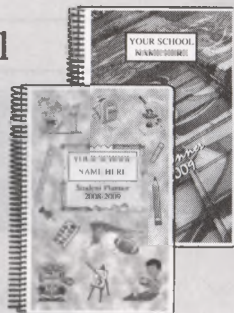
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