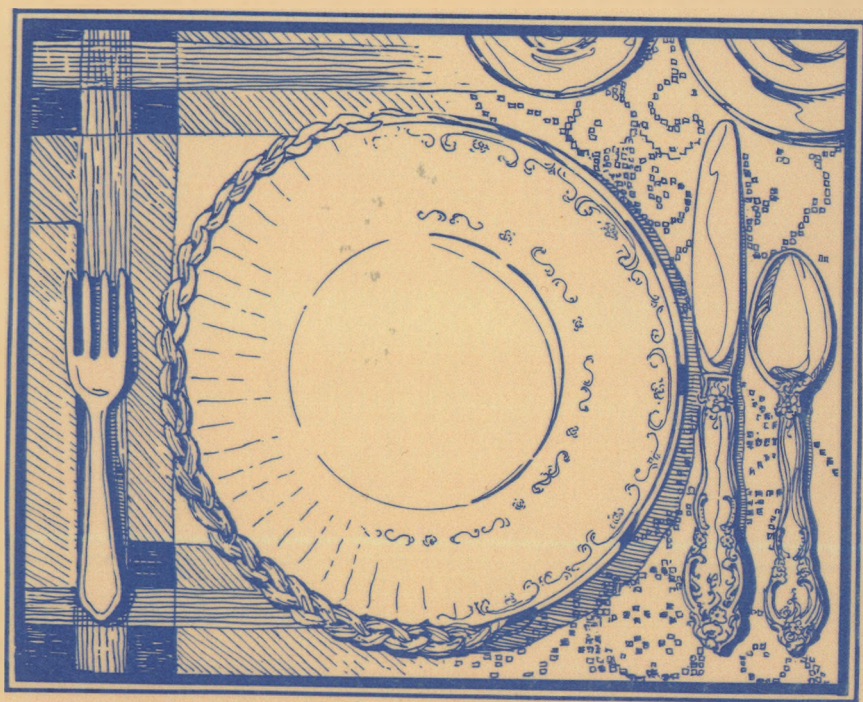
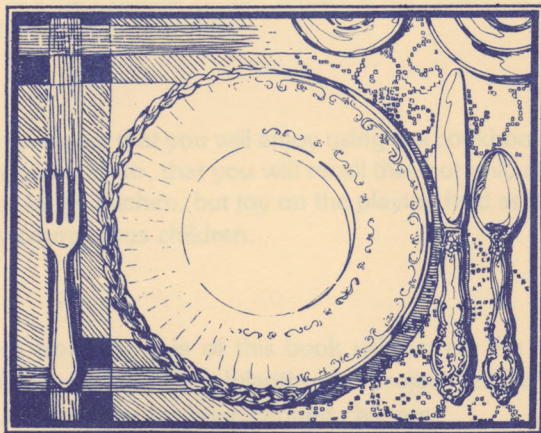


# Paper Plates to *Silver Service*



*a plain and fancy cookbook*

Preface to the  
**Paper Plates**  
to  
*Silver Service*



*a plain and fancy cookbook*

Paper Plates  
Silver Service



Published by Young Attorneys' Wives of Polk County, Inc., 1982

Printed by Fluharty Printing, Des Moines, Iowa.

Second Printing, © 1982



## Preface to the First Edition

We do not purport that these recipes are original, for good recipes are *shared* recipes — refined and handed on until the origins become nearly impossible to trace. So it is in this spirit of sharing that we present our favorite recipes to you.

You will find in *Paper Plates to Silver Service* the gamut of good cooking. The recipes range from informal to formal. You will also find a very special section featuring the recipes of locally renowned chefs and celebrities.

We are confident that you will enjoy using this cookbook. And we hope when you do, that you will recall that not only are you creating joy in the kitchen, but joy on the playing field as well for some very courageous children.

Proceeds from the sale of this book will benefit the Young Attorneys' Wives 1981-82 philanthropic project recipient, the Pioneer Little League for handicapped children.

Young Attorneys' Wives is both a social and service organization. For two decades it has provided the young wives of attorneys and young women lawyers of Polk County opportunities to develop friendships and to contribute to the community. This publication combines the twin purposes of the organization in a permanent way.



## Preface to the First Edition

For the first time, the book is published in a form which is entirely new — without any additions or deletions. The book is now a complete work, and it is hoped that it will be found useful to all who read it.

The book is now published in a form which is entirely new — without any additions or deletions. The book is now a complete work, and it is hoped that it will be found useful to all who read it.

The book is now published in a form which is entirely new — without any additions or deletions. The book is now a complete work, and it is hoped that it will be found useful to all who read it.

The book is now published in a form which is entirely new — without any additions or deletions. The book is now a complete work, and it is hoped that it will be found useful to all who read it.

The book is now published in a form which is entirely new — without any additions or deletions. The book is now a complete work, and it is hoped that it will be found useful to all who read it.

## Young Attorneys' Wives Service Project Committee

Chairman . . . . .	Nancy Knapp
Cookbook Editor . . . . .	Tracy Mullen
Creative Adviser . . . . .	Jacqueline Devine
Content and Cost . . . . .	Patti Graham
Recipe Collection . . . . .	Sue Frampton
Index Compilation . . . . .	Janet Wilson
Typing Pool . . . . .	Sandra Cook
Sales and Promotion . . . . .	Nancy Clark
Finance . . . . .	Kathy Zumbach
Special Event Reservations . . . .	Barbara Post and Robbie Malm
Special Event Food Chairman . . . . .	Gwen Swanger

A special thank you to local artist and Polk County Attorneys' Wives member, Linda Walker, for the cover artwork.

Young Attorneys' Wives of Polk County, Inc. wishes to express its appreciation to the Polk County Attorneys' Wives Association for its contributions to and support of this and other Y.A.W. service projects.





## Table of Contents

Appetizers .....	9
Beverages .....	29
Soups and Sandwiches .....	41
Salads .....	57
Main Courses .....	77
Vegetables .....	119
Eggs and Cheese .....	137
Breads .....	149
Desserts .....	163
Celebrity Cuisine .....	219
Index .....	241

Appetizers

# Table of Contents

1	Introduction
2	Methodology
3	Results and Discussion
4	Conclusion
5	References
6	Appendix
7	Figure 1
8	Figure 2
9	Figure 3
10	Figure 4
11	Figure 5
12	Figure 6
13	Figure 7
14	Figure 8
15	Figure 9
16	Figure 10
17	Figure 11
18	Figure 12
19	Figure 13
20	Figure 14
21	Figure 15
22	Figure 16
23	Figure 17
24	Figure 18
25	Figure 19
26	Figure 20
27	Figure 21
28	Figure 22
29	Figure 23
30	Figure 24
31	Figure 25
32	Figure 26
33	Figure 27
34	Figure 28
35	Figure 29
36	Figure 30
37	Figure 31
38	Figure 32
39	Figure 33
40	Figure 34
41	Figure 35
42	Figure 36
43	Figure 37
44	Figure 38
45	Figure 39
46	Figure 40
47	Figure 41
48	Figure 42
49	Figure 43
50	Figure 44
51	Figure 45
52	Figure 46
53	Figure 47
54	Figure 48
55	Figure 49
56	Figure 50
57	Figure 51
58	Figure 52
59	Figure 53
60	Figure 54
61	Figure 55
62	Figure 56
63	Figure 57
64	Figure 58
65	Figure 59
66	Figure 60
67	Figure 61
68	Figure 62
69	Figure 63
70	Figure 64
71	Figure 65
72	Figure 66
73	Figure 67
74	Figure 68
75	Figure 69
76	Figure 70
77	Figure 71
78	Figure 72
79	Figure 73
80	Figure 74
81	Figure 75
82	Figure 76
83	Figure 77
84	Figure 78
85	Figure 79
86	Figure 80
87	Figure 81
88	Figure 82
89	Figure 83
90	Figure 84
91	Figure 85
92	Figure 86
93	Figure 87
94	Figure 88
95	Figure 89
96	Figure 90
97	Figure 91
98	Figure 92
99	Figure 93
100	Figure 94
101	Figure 95
102	Figure 96
103	Figure 97
104	Figure 98
105	Figure 99
106	Figure 100
107	Figure 101
108	Figure 102
109	Figure 103
110	Figure 104
111	Figure 105
112	Figure 106
113	Figure 107
114	Figure 108
115	Figure 109
116	Figure 110
117	Figure 111
118	Figure 112
119	Figure 113
120	Figure 114
121	Figure 115
122	Figure 116
123	Figure 117
124	Figure 118
125	Figure 119
126	Figure 120
127	Figure 121
128	Figure 122
129	Figure 123
130	Figure 124
131	Figure 125
132	Figure 126
133	Figure 127
134	Figure 128
135	Figure 129
136	Figure 130
137	Figure 131
138	Figure 132
139	Figure 133
140	Figure 134
141	Figure 135
142	Figure 136
143	Figure 137
144	Figure 138
145	Figure 139
146	Figure 140
147	Figure 141
148	Figure 142
149	Figure 143
150	Figure 144
151	Figure 145
152	Figure 146
153	Figure 147
154	Figure 148
155	Figure 149
156	Figure 150
157	Figure 151
158	Figure 152
159	Figure 153
160	Figure 154
161	Figure 155
162	Figure 156
163	Figure 157
164	Figure 158
165	Figure 159
166	Figure 160
167	Figure 161
168	Figure 162
169	Figure 163
170	Figure 164
171	Figure 165
172	Figure 166
173	Figure 167
174	Figure 168
175	Figure 169
176	Figure 170
177	Figure 171
178	Figure 172
179	Figure 173
180	Figure 174
181	Figure 175
182	Figure 176
183	Figure 177
184	Figure 178
185	Figure 179
186	Figure 180
187	Figure 181
188	Figure 182
189	Figure 183
190	Figure 184
191	Figure 185
192	Figure 186
193	Figure 187
194	Figure 188
195	Figure 189
196	Figure 190
197	Figure 191
198	Figure 192
199	Figure 193
200	Figure 194
201	Figure 195
202	Figure 196
203	Figure 197
204	Figure 198
205	Figure 199
206	Figure 200
207	Figure 201
208	Figure 202
209	Figure 203
210	Figure 204
211	Figure 205
212	Figure 206
213	Figure 207
214	Figure 208
215	Figure 209
216	Figure 210
217	Figure 211
218	Figure 212
219	Figure 213
220	Figure 214
221	Figure 215
222	Figure 216
223	Figure 217
224	Figure 218
225	Figure 219
226	Figure 220
227	Figure 221
228	Figure 222
229	Figure 223
230	Figure 224
231	Figure 225
232	Figure 226
233	Figure 227
234	Figure 228
235	Figure 229
236	Figure 230
237	Figure 231
238	Figure 232
239	Figure 233
240	Figure 234
241	Figure 235
242	Figure 236
243	Figure 237
244	Figure 238
245	Figure 239
246	Figure 240
247	Figure 241
248	Figure 242
249	Figure 243
250	Figure 244
251	Figure 245
252	Figure 246
253	Figure 247
254	Figure 248
255	Figure 249
256	Figure 250
257	Figure 251
258	Figure 252
259	Figure 253
260	Figure 254
261	Figure 255
262	Figure 256
263	Figure 257
264	Figure 258
265	Figure 259
266	Figure 260
267	Figure 261
268	Figure 262
269	Figure 263
270	Figure 264
271	Figure 265
272	Figure 266
273	Figure 267
274	Figure 268
275	Figure 269
276	Figure 270
277	Figure 271
278	Figure 272
279	Figure 273
280	Figure 274
281	Figure 275
282	Figure 276
283	Figure 277
284	Figure 278
285	Figure 279
286	Figure 280
287	Figure 281
288	Figure 282
289	Figure 283
290	Figure 284
291	Figure 285
292	Figure 286
293	Figure 287
294	Figure 288
295	Figure 289
296	Figure 290
297	Figure 291
298	Figure 292
299	Figure 293
300	Figure 294
301	Figure 295
302	Figure 296
303	Figure 297
304	Figure 298
305	Figure 299
306	Figure 300
307	Figure 301
308	Figure 302
309	Figure 303
310	Figure 304
311	Figure 305
312	Figure 306
313	Figure 307
314	Figure 308
315	Figure 309
316	Figure 310
317	Figure 311
318	Figure 312
319	Figure 313
320	Figure 314
321	Figure 315
322	Figure 316
323	Figure 317
324	Figure 318
325	Figure 319
326	Figure 320
327	Figure 321
328	Figure 322
329	Figure 323
330	Figure 324
331	Figure 325
332	Figure 326
333	Figure 327
334	Figure 328
335	Figure 329
336	Figure 330
337	Figure 331
338	Figure 332
339	Figure 333
340	Figure 334
341	Figure 335
342	Figure 336
343	Figure 337
344	Figure 338
345	Figure 339
346	Figure 340
347	Figure 341
348	Figure 342
349	Figure 343
350	Figure 344
351	Figure 345
352	Figure 346
353	Figure 347
354	Figure 348
355	Figure 349
356	Figure 350
357	Figure 351
358	Figure 352
359	Figure 353
360	Figure 354
361	Figure 355
362	Figure 356
363	Figure 357
364	Figure 358
365	Figure 359
366	Figure 360
367	Figure 361
368	Figure 362
369	Figure 363
370	Figure 364
371	Figure 365
372	Figure 366
373	Figure 367
374	Figure 368
375	Figure 369
376	Figure 370
377	Figure 371
378	Figure 372
379	Figure 373
380	Figure 374
381	Figure 375
382	Figure 376
383	Figure 377
384	Figure 378
385	Figure 379
386	Figure 380
387	Figure 381
388	Figure 382
389	Figure 383
390	Figure 384
391	Figure 385
392	Figure 386
393	Figure 387
394	Figure 388
395	Figure 389
396	Figure 390
397	Figure 391
398	Figure 392
399	Figure 393
400	Figure 394
401	Figure 395
402	Figure 396
403	Figure 397
404	Figure 398
405	Figure 399
406	Figure 400
407	Figure 401
408	Figure 402
409	Figure 403
410	Figure 404
411	Figure 405
412	Figure 406
413	Figure 407
414	Figure 408
415	Figure 409
416	Figure 410
417	Figure 411
418	Figure 412
419	Figure 413
420	Figure 414
421	Figure 415
422	Figure 416
423	Figure 417
424	Figure 418
425	Figure 419
426	Figure 420
427	Figure 421
428	Figure 422
429	Figure 423
430	Figure 424
431	Figure 425
432	Figure 426
433	Figure 427
434	Figure 428
435	Figure 429
436	Figure 430
437	Figure 431
438	Figure 432
439	Figure 433
440	Figure 434
441	Figure 435
442	Figure 436
443	Figure 437
444	Figure 438
445	Figure 439
446	Figure 440
447	Figure 441
448	Figure 442
449	Figure 443
450	Figure 444
451	Figure 445
452	Figure 446
453	Figure 447
454	Figure 448
455	Figure 449
456	Figure 450
457	Figure 451
458	Figure 452
459	Figure 453
460	Figure 454
461	Figure 455
462	Figure 456
463	Figure 457
464	Figure 458
465	

## ARTICHOKES APPETIZERS

Artichokes are a versatile vegetable. They can be served as a side dish, a main course, or even as a snack. They are also a good source of fiber and antioxidants. Here are some recipes for artichoke appetizers:

**Artichoke Dip**  
This is a classic appetizer that is easy to make. It is made with artichoke hearts, cream cheese, and Parmesan cheese. It is served with bread or crackers.

**Artichoke and Chicken Salad**  
This is a healthy and delicious salad. It is made with artichoke hearts, chicken, and a light dressing. It is served with a side of bread.

**Artichoke and Mushroom Soup**  
This is a comforting soup that is perfect for a cold day. It is made with artichoke hearts, mushrooms, and a creamy sauce. It is served with a side of bread.

## ARTICHOKES DIP

This is a classic appetizer that is easy to make. It is made with artichoke hearts, cream cheese, and Parmesan cheese. It is served with bread or crackers.

**Ingredients:**  
1 can artichoke hearts  
1/2 cup cream cheese  
1/4 cup Parmesan cheese  
1/4 cup olive oil  
1/4 cup onion, finely chopped  
1/4 cup garlic, finely chopped  
1/4 cup red wine vinegar  
1/4 cup salt

## BACON CRACKER CRISPS

This is a healthy and delicious snack. It is made with bacon, crackers, and a light dressing. It is served with a side of bread.

**Ingredients:**  
1/2 cup bacon, finely chopped  
1/2 cup crackers, crushed  
1/4 cup olive oil  
1/4 cup onion, finely chopped  
1/4 cup garlic, finely chopped  
1/4 cup red wine vinegar  
1/4 cup salt

# Appetizers



Appetizers

## **ARTICHOKE APPETIZERS**

1 small can artichoke hearts      1 cup mayonnaise  
50 toasted bread rounds      1/4 cup Parmesan cheese

Remove artichoke hearts from can and chop. Place a small piece of artichoke heart on each toasted bread round. Combine mayonnaise and Parmesan cheese; spread over each piece of artichoke heart with a small spoon. Toast in oven at 400 degrees for 5-10 minutes. Serve warm. To make toasted bread rounds: Cut small circles out of a slice of bread; one slice of bread yields 4 circles, so a 1 pound loaf of bread makes 50 appetizers. Toast rounds very lightly in the oven (do not let them turn brown) before adding appetizer spread. For variety, use diamond shapes instead of circles.

*Lorrie Hayes*

## **ARTICHOKE DIP**

1 14-ounce can artichoke hearts      1/4 cup grated Parmesan cheese  
1/2 cup mayonnaise      1 clove garlic, minced

Drain artichokes and mash. Stir in remaining ingredients. Serve with crackers.

*Margaret Hodge*

## **BACON CRACKER CRISPS**

*Good as hors d'oeuvres or as accompaniment for soup or salad.*

Waverly Wafer crackers (oblong,      Very thin sliced bacon  
perforated lengthwise)      (ask butcher to slice very thin)

Cut bacon slices in half. Wrap 1/2 bacon slice around each individual cracker. Place wrapped crackers on rack set in jelly roll or broiler pan. Bake at 325 degrees for 25-30 minutes or until brown and bacon is done. Let cool on rack a few minutes so bacon can crisp. Serve warm.

*Karla Tillotson*

## **APPETIZERS**

---

### **BEER NUTS**

- |                       |                              |
|-----------------------|------------------------------|
| 1½ cups sugar         | 1 tablespoon maple flavoring |
| ¾ cup water           | Salt                         |
| 24 ounces raw peanuts |                              |

Combine all ingredients, except salt. Cook over medium heat until peanuts are coated and mixture is mostly used up. Bake on buttered cookie sheet at 350 degrees for 30 minutes, stirring every 10 minutes. Remove from oven and sprinkle with salt.

*Robbie Malm*

### **BAKED SHRIMP AND CRABMEAT COMBO**

Makes 8 large or 16 small

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 2 cans cream of celery soup          | 2 4½-ounce cans shrimp, drained   |
| ½ cup milk                           | 1 6-ounce can mushrooms, drained  |
| 2 eggs, beaten                       | ⅓ cup fine bread crumbs           |
| ¼ cup Parmesan cheese                | ¼ cup Parmesan cheese             |
| 2 7½-ounce cans crabmeat,<br>drained | 2 tablespoons butter or margarine |

Combine soup, milk, eggs, and ¼ cup Parmesan cheese in a saucepan. Stir over low heat until cheese is melted and mixture is hot. Stir in crab, shrimp and mushrooms. Spoon mixture into 8 large baking shells (or 16 small baking shells for appetizers). Toss bread crumbs with remaining cheese and melted butter. Sprinkle crumbs over seafood mixture. Bake at 375 degrees until hot and crumbs are browned. Garnish with fresh parsley and twists of lemon.

*Patti Graham*

### **BROCCOLI DIP**

- |   |                                 |
|---|---------------------------------|
| 2 10-ounce packages frozen,<br>chopped broccoli | 2 rolls Kraft garlic cheese     |
| 1 large onion, chopped                          | 1 3-ounce can chopped mushrooms |
| 4 tablespoons butter                            | 1 can cream of mushroom soup    |
|   | Salt and red pepper to taste    |

Cook broccoli according to package directions and **drain well**. Saute mushrooms and onions in butter. Melt cheese in double boiler. Combine all ingredients and mix well. Heat and serve with large cocktail Fritos.

*Sue Neiman*  
*Y.A.W. President, 1978-79*



## BEEF JERKY

*A terrific snack!*

1½-2 pounds lean, boneless meat	¼ teaspoon pepper
(such as beef roast, brisket or	¼ teaspoon garlic powder
flank, venison, or breast of	1 teaspoon hickory smoke flavored
turkey or chicken), partially	salt or
frozen	1 teaspoon liquid smoke
¼ cup soy sauce	1 tablespoon chili powder
1 tablespoon Worcestershire sauce	(optional)

Trim and discard fat. Cut meat in slices 1/8 to 1/4-inch thick. In bowl, combine soy sauce, Worcestershire sauce, pepper, garlic, onion and liquid smoke. Stir until dissolved. Add meat strips and mix to thoroughly coat. Let stand one hour or cover and refrigerate overnight. Shake off excess liquid, arrange strips of meat close together but not overlapping, directly on oven rack or on wire rack set in shallow rimmed baking pans. Dry meat at lowest possible oven temperature (150-200 degrees) until it has browned, feels hard and dry to the touch (5 hours for chicken and turkey, 4-7 hours for beef and venison). Pat off any beads of oil with paper towel. Let cool, then remove from racks and store in airtight plastic bags or jars with tight lids. Keep at cool room temperature or in refrigerator until ready to use. Keeps indefinitely. Makes ½ pound.

*Sue Frampton*

## BLENDER PATE

*Serve with your favorite crackers.*

4 tablespoons butter	⅔ cup white wine (chablis or rhine)
1 pound chicken livers	1 clove garlic, minced
½ pound fresh mushrooms,	¼ teaspoon rosemary
sliced thin	1/8 teaspoon dill weed
½ cup green onions, sliced thin	½ cup soft butter
with some tops	½ teaspoon dried mustard
1 teaspoon salt	

Melt butter in skillet. Add chicken livers, mushrooms, onions, and salt. Saute for 5 minutes. Add wine and spices. Cover and simmer for 10 minutes. Uncover and continue cooking until most of liquid has evaporated. Whirl in a blender until almost smooth. Blend in ½ cup butter. Store in a crock. Chill for 8 hours or more. Makes about 1½ pints.

*Kathleen J. Tomain*

## APPETIZERS

---

### CAPER MUFFINS

Makes 14

6 green onions, sliced thin	1½ cups Hellmann's mayonnaise
2 tablespoons capers	7 English muffins, halved
1½ cups grated cheddar cheese	

Mix at least two hours before serving. Spread on English muffin halves and broil 5 minutes until golden. Cut in wedges.

Paula Duncan  
Y.A.W. President, 1970-71

### CARAMEL CORN

*Excellent to have on bridge table for munching.*

2 cups brown sugar	1 teaspoon salt
1 cup butter	1 teaspoon baking soda
½ cup corn syrup	6 quarts popped corn

Mix together first 4 ingredients. Boil 5 minutes. Remove from heat and add baking soda. Mix with popped corn and stir well. Spread onto 2 greased cookie sheets. Bake at 200 degrees for 1 hour. Stir at 15-minute intervals. Cool approximately 5 minutes. Store in covered container. Makes 6 quarts.

Linda Serangeli

### CHAFING DISH MEATBALLS

1 pound ground beef	1 teaspoon salt
½ cup bread crumbs	1/8 teaspoon pepper
1/3 cup minced onion	½ teaspoon Worcestershire sauce
¼ cup milk	¼ cup shortening
1 egg	1 12-ounce bottle chili sauce
1 tablespoon snipped parsley	1 10-ounce jar grape jelly

Mix beef, crumbs, onion, milk, egg and next four seasonings. Shape into 1-inch balls. Melt shortening and brown meatballs. Drain. Heat chili sauce and jelly until melted. Add meatballs and stir until coated. Simmer. (Meatballs can be made ahead and added to sauce before serving.)

Sally Phillips

## **CHEDDAR CHEESE AND CHUTNEY**

Makes 50

1/4 pound cheddar cheese, grated	1 small onion, grated
1 tablespoon flour	1 small jar chutney
1/2 teaspoon baking powder	50 toasted bread rounds
1 egg	

Mix cheese, flour, baking powder, egg and onion into a paste. Spread on toasted bread rounds with a small spoon. Remove pieces of chutney from jar and chop into smaller pieces. Place small piece of chutney in the middle of each appetizer. Toast in oven at 400 degrees for 5-10 minutes. Serve warm.

*Lorrie Hayes*

## **BACON-COATED CHEESE BALL**

Makes 2 balls

2 8-ounce packages cream cheese, softened	1 package dry Hidden Valley Green Goddess dressing
	1 can Oscar Mayer bacon bits

Mix cheese and Green Goddess dressing mix. (Save a little dressing mix to sprinkle on ball.) Form into 2 balls. Roll in bacon bits. Refrigerate. Freezes well.

*Ethel Fountain*

*P.C.A.W. President, 1938-39*

## **CHEESE PASTRIES**

Makes 5 dozen

2 cups grated sharp cheddar cheese	1/4 teaspoon salt
1 stick margarine	Dash of hot pepper or Tabasco sauce
1 cup flour	

Blend softened cheese and margarine. Work in flour, salt and hot pepper. Form into roll about 1 1/2 inches in diameter. Chill overnight. Slice 1/8-inch thick and bake on ungreased cookie sheet at 300 degrees until done but not brown.

*Linda Walker*



## APPETIZERS

---

### NUT-COATED CHEESE BALL

*Easy. It's made in a food processor!*

Makes 1 large ball  
or 2 small ones

- |   |                          |
|---|--------------------------|
| 10 ounces sharp or extra sharp cheddar cheese | 1-2 teaspoons soy sauce  |
| 1/2 small onion, quartered                    | 1 teaspoon garlic powder |
| 2 8-ounce packages cream cheese, quartered    | 1 teaspoon lemon juice   |
| 1/2 cup butter or margarine, quartered        | Dash salt                |
| 2 teaspoons Worcestershire sauce              | Pepper                   |
|   | Chopped nuts             |

Insert shredding disk in work bowl of food processor. Shred cheese, remove from bowl and set aside. Insert steel blade; add onion. Process with on/off turns until chopped. Add cream cheese, butter, Worcestershire sauce, soy sauce, garlic powder and lemon juice. Sprinkle with salt and pepper. Process until smooth. Add shredded cheese and process again until smooth. Cover and chill 3 to 4 hours or until firm. Shape into one or two balls and roll in nuts.

*Janel Marcovis*

### CHEESE-STUFFED MUSHROOMS

*They go very fast!*

Makes about 30

- |                                      |                               |
|--------------------------------------|-------------------------------|
| 1 pound fresh medium mushrooms       | 1/2 cup dry bread crumbs      |
| 1/4 cup green onions, finely chopped | 1/4 cup Parmesan cheese       |
| 1 clove garlic, finely chopped       | 2 tablespoons snipped parsley |
| 1/4 cup butter                       | 1/2 teaspoon salt             |
|                                      | 1/2 teaspoon dried basil      |
|                                      | 1/4 teaspoon pepper           |

Cut ends from mushroom stems. Remove stems from mushrooms. Chop stems finely. Cook and stir mushroom stems, green onions, and garlic in butter over medium heat until tender, about 5 minutes. Remove from heat and stir in remaining ingredients. Fill mushrooms with stuffing mixture. Place mushrooms, filled side up, in greased baking dish. Bake in 350 degree oven for 15 minutes. Serve hot!

*Mandy Kouri*

## **CHEESE TRIANGLES** (Tiropetes)

*Delicious and filling! Good for brunch.*

Makes 75

- |                               |                                    |
|-------------------------------|------------------------------------|
| 1 pound phyllo leaves         | 1 cup grated cheese                |
| 1 pound feta cheese, crumbled | 2 tablespoons chopped parsley      |
| 3 egg yolks                   | 1 cup bechamel sauce (white sauce) |
| 1 cup butter, melted          |                                    |

Prepare bechamel sauce and allow to cool; add feta cheese, eggs, grated cheese, parsley and 3 tablespoons melted butter to sauce and mix well. Cut phyllo sheets into long strips, 3-inch sides; brush with melted butter. Place about 1 teaspoon of cheese mixture at bottom of each strip and fold the corner up to form a triangle; continue folding in this triangular shape until entire strip is folded. (It's like folding the flag when you were a Girl Scout.) Continue in this method until all the ingredients are used. Place triangles on cookie sheets; brush them with butter and bake until golden brown. Serve at once.

*Barbara Long*

## **CHILI CON QUESO DIP**

- |   |                   |
|---|-------------------|
| 1 pound Velveeta cheese                             | 1 tomato, chopped |
| 1 package Cracker Barrel extra sharp cheddar cheese | Tabasco, to taste |
| 1 4-ounce can green chilies                         |                   |

Melt cheeses over low heat or double boiler. Add remaining ingredients. Transfer to fondue pot and serve with corn chips.

*Nancy Perkins*

## **CHILI-O DIP**

*Good with Doritos!*

- |                      |  |
|----------------------|--|
| 2 pounds hamburger   | 1 12-ounce can tomato paste              |
| 2 cups water         | 1 8-ounce package cream cheese, softened |
| 1 large green pepper | 1 package Chili-O mix                    |

Cook crumbled hamburger and drain. Place in crock pot and add water and cream cheese. Dice green pepper and add to dip with remaining ingredients. Mix thoroughly. Serve hot.

*Janice Wieslander*

## APPETIZERS

---

### CLAM PUFFS

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 3 6½-ounce cans minced clams, | ½ teaspoon salt                     |
| drain and save ¼ cup liquid   | Dash pepper                         |
| 2 egg yolks, save whites      | 2 egg whites, beaten to stiff peaks |
| 2 teaspoons baking powder     |                                     |
| ½ stick butter, melted        |                                     |

Combine clams and egg yolks, add baking powder, melted butter, salt and pepper, and mix well. Fold in beaten egg whites. Chill 1-3 hours or overnight. Heat oil in large pan or electric frying pan to 375 degrees. (Use at least one inch of oil.) Drop by teaspoonsful to fry. Fry until brown and crisp. Drain well on paper towels. Salt. (May be kept warm in oven.)

*Shirley Hadenfeldt*

### COCKTAIL SAUSAGES

*Nice served in a fondue pot.*

- |                                    |                               |
|------------------------------------|-------------------------------|
| 2 tablespoons vinegar              | 1 tablespoon mustard          |
| 2 tablespoons lemon juice          | 1 teaspoon celery seed        |
| 2 tablespoons brown sugar          | 2 tablespoons Heinz '57 sauce |
| 1/8 teaspoon Tabasco               | 1/8 teaspoon garlic salt      |
| 1 cup ketchup                      | 1/8 teaspoon salt             |
| 3 tablespoons Worcestershire sauce | 1/8 teaspoon black pepper     |

Mix all ingredients and pour over steamed sausages. Simmer 1 hour. This sauce is good for other barbecued items, too.

*Diane Bittner*

### CRABMEAT APPETIZERS

Serves 8

- |                                |                              |
|--------------------------------|------------------------------|
| 1 7½-ounce can crabmeat        | ¼ cup mayonnaise             |
| ⅓ cup lemon juice              | 3 tablespoons onion, chopped |
| 1 3-ounce package cream cheese | 1/8 teaspoon garlic salt     |

Soak crabmeat in lemon juice for one hour. Drain off juice. Blend remaining ingredients and add to crabmeat. Spread mixture on crackers and serve.

*Suzann Wilson*

### **HOT CRABMEAT DIP**

*Serve with crackers, breads and raw vegetables.*

Makes 2 cups

1½ cups flaked, drained crabmeat	2 tablespoons onions, finely chopped
¼ teaspoon garlic salt	⅓ cup sliced almonds
¼ teaspoon salt	2 tablespoons milk
Dash pepper	1 8-ounce package cream cheese
	½ teaspoon creamy horseradish

Mix together all ingredients except almonds. Spoon into 9-inch pie pan or casserole dish and sprinkle top with almonds. Bake at 375 degrees for 15 minutes.

*Sandra Cook*

### **CREAM CHEESE CRACKER SPREAD**

*Serve with onion crackers*

1 8-ounce package cream cheese, softened	2 ounces pecan pieces
1 small can crushed pineapple, drained	4 green onions, chopped with green tops

Mix all ingredients together and serve.

*Sandy Oleson*

### **CRISPY PEANUT CHICKEN**

*An excellent hors d'oeuvre or serve as a main dish with rice.*

2 whole chicken breasts, skinned, boned and thinly sliced	¼ cup cornstarch
2 egg whites	2 teaspoons salt
1¼ cups finely chopped nuts	1 teaspoon sugar
2 cups peanut or vegetable oil	1½ tablespoons dry sherry

In small bowl, combine cornstarch, salt, sugar and sherry. In separate bowl, beat egg whites lightly until just frothy. Gradually add cornstarch mixture. Stir gently until blended. Place peanuts on a plate. Dip chicken in egg mixture and then coat with peanuts. Place chicken on waxed paper or plate. Heat oil in uncovered pan on medium-high heat. Drop chicken carefully in with a metal spoon. Fry until golden (2- 3 minutes). Remove and drain.

*Laurie Polle*

## APPETIZERS

---

### DRIED BEEF DIP

*Excellent with Fritos!*

- |                                |                            |
|--------------------------------|----------------------------|
| 1 8-ounce package cream cheese | 1/4 teaspoon garlic powder |
| 2 teaspoons milk               | 1/4 teaspoon pepper        |
| 1 package dried beef           | 1/2 cup sour cream         |
| 2 teaspoons onion flakes       |                            |

Mix all ingredients together. Place in small casserole and heat in 250 degree oven for 1 hour.

*Jean Crook*

### FRIED ZUCCHINI FLOWERS

*Delicious! And real conversation starters!*

Makes 12

- |                            |                 |
|----------------------------|-----------------|
| 12 orange zucchini flowers | 1 teaspoon salt |
| 1 egg                      | Dash of pepper  |
| 1/2 cup milk               |                 |

Pick orange zucchini flowers from the plant early in the day when the blossoms are fully open. Rinse flowers lightly under cold running water. Drain on a paper towel. Set aside. Prepare batter for frying. Mix together egg, milk, salt and pepper. On a separate plate, pour 1/2 cup of flour. In a large skillet heat 2 cups cooking oil or vegetable shortening. Dip flowers in batter. Coat with flour. Fry flowers in hot oil until lightly brown on both sides. Drain on a paper towel and serve.

*Lorrie Hayes*

### GRANOLA

- |                        |                       |
|------------------------|-----------------------|
| 6 cups oatmeal         | 1 cup bran            |
| 3 cups wheat germ      | 1 cup peanuts         |
| 3 cups sunflower seeds | 1/4 cup walnuts       |
| 1 cup sesame seeds     | 1 cup chopped almonds |
| 1 cup coconut          | 1/2 cup honey         |
| 1 cup raisins          | 1/2 cup oil           |
| 1 cup pumpkin seeds    |                       |

Mix the above ingredients together. Ingredients can be added or deleted according to individual tastes. Be sure to keep the first and last two ingredients in the recipe.

*Carol Austin*



## **GUACAMOLE DIP**

Makes 3 cups

- |                          |                                    |
|--------------------------|------------------------------------|
| 2 large avocados         | 1 4-ounce can green chilies, diced |
| 2 tablespoons lime juice | 1 small tomato, diced              |
| 1 teaspoon salt          | Corn chips                         |
| 1/4 cup minced onion     |                                    |

Peel and seed avocados. In a bowl, mash avocados with lime juice and salt. Add onion, chilies and tomato. Mix thoroughly, cover and chill. Serve with corn chips.

*Mary Shank*

## **HOT DOGS IN BOURBON BARBECUE SAUCE**

*Excellent reheated!*

- |                            |                      |
|----------------------------|----------------------|
| 3 packages hot dogs        | Dash garlic salt     |
| 1 cup brown sugar          | 1/2 cup ketchup      |
| 1 cup bourbon              | 1 cup chili sauce    |
| 1 tablespoon onion, minced | 1 tablespoon mustard |

Put all ingredients in crock pot. (Hot dogs should be cut into 4 pieces each.) Simmer for 1/2 hour. Serve in fondue pot or chafing dish.

*Donna Joyce*

*Y.A.W. Charter Member, 1962*

## **JALAPENO PEPPER AND CHEESE DIP**

*Keeps a very long time in refrigerator.*

- |                            |                             |
|----------------------------|-----------------------------|
| 1 pound ground beef        | 1 16-ounce can tomato juice |
| 2 pounds Velveeta cheese   | Dash garlic salt            |
| 2 cans chili without beans | 1-2 jalapeno peppers        |

Brown and drain ground beef. Cube and add cheese. Melt. Mix all ingredients together. Serve hot or at room temperature.

*Donna Nelson*



## APPETIZERS

---

### JOY'S DIP

*Casual and yummy!*

- |                           |                                  |
|---------------------------|----------------------------------|
| 1½ cups mayonnaise        | 2 tablespoons minced onion       |
| 2 tablespoons dry parsley | 2 teaspoons Beau Monde seasoning |
| 2 teaspoons dill weed     |                                  |
| 1½ cups sour cream        | Round loaf rye bread             |

Scoop out a round loaf of rye bread, fill with dip. Serve on a tray with broken pieces of bread around loaf. When pieces are eaten, tear bread from loaf.

*Sue Frampton*

### MUSHROOM CAVIAR

Serves 4

- |   |                                 |
|---|---------------------------------|
| 3 tablespoons butter                              | 2 tablespoons toasted pine nuts |
| ½ pound mushrooms, wiped clean and finely chopped | 2 tablespoons sour cream        |
| 4 shallots, minced                                | Salt                            |
| 1 tablespoon dry white wine                       | Freshly ground pepper           |
| 1 garlic clove, minced                            | Boston lettuce                  |
|   | Sesame crackers                 |

Melt butter in large skillet over high heat. Add mushrooms and shallots and saute, stirring frequently, for about 5 minutes. Stir in wine and garlic and cook another minute. Remove from heat, transfer to bowl and let cool. Gently mix in pine nuts and sour cream and season with salt and pepper. Cover and chill until ready to serve. Mound on lettuce leaves and accompany with sesame crackers. (Pine nuts can be found at an Italian import store.)

*Sandy Oleson*

### MUSHROOM CRESCENTS

*Best eaten warm.*

16 servings

- |                                  |                                  |
|----------------------------------|----------------------------------|
| 2 tablespoons butter             | 1 8-ounce package cream cheese   |
| 1 4-ounce can mushrooms, drained | 1 package unbaked crescent rolls |

Saute butter and mushrooms and add cream cheese until blended. Unfold tube of rolls on cookie sheet and make four rectangles. Spread cheese mixture on rolls, roll up and slice each one into 4 slices. Bake until slightly golden (10-15 minutes) in 425 degree oven.

*Linda Dollar*

## **PARTY RYE SPREAD**

Equal parts of:

Cheddar cheese

Black olives, chopped

Green onion, chopped

Mix well. Spread on small party rye bread. Broil 12 minutes.

*Hope Polson*

## **PEANUT BUTTER POPCORN**

*Kids love it!*

Serves 6-8

1 cup unpopped popcorn

1/2 cup crunchy peanut butter

1/2 cup white syrup

1/2 teaspoon vanilla

1/2 cup white sugar

Pop corn as usual. Set aside in large pan. In saucepan bring syrup and sugar to full boil. Remove from heat and add peanut butter and vanilla. Toss with popcorn.

*Louise Monroe*

## **PIZZA ROUNDS**

Approximately 30 servings

1 pound ground beef

1 teaspoon oregano

1 pound pork sausage

1/2 teaspoon chili powder

1 pound Velveeta

2 loaves party rye bread (can use wheat also)

1/2 teaspoon garlic salt

Brown meats and drain. Cut up cheese and add to meat. Add salt, oregano, and chili powder. Heat until cheese melts. Top each slice of bread with mixture. Serve warm or put on cookie sheets to freeze, stack and store. To serve from freezer: Broil about 4 minutes or bake on cookie sheet at 350 degrees for 20-30 minutes.

*Catherine Smith*

## **SHRIMP BUTTER**

2 5-ounce cans shrimp, deveined

1 1/2 sticks butter, softened

4 tablespoons mayonnaise

1 tablespoon lemon juice

1 tablespoon minced onion

1 8-ounce package cream cheese, softened

Mix all ingredients. Beat until light and fluffy. Serve with crackers or vegetables. Freezes well.

*Robbie Malm*

## APPETIZERS

---

### SHRIMP DIP

- |                                |                                    |
|--------------------------------|------------------------------------|
| 1 8-ounce package cream cheese | 2 teaspoons lemon juice            |
| 1 cup shrimp                   | 1/2 teaspoon onion                 |
| 1/2 cup mayonnaise             | 4 tablespoons Worcestershire sauce |
| 3 tablespoons chili sauce      | 2 tablespoons ketchup              |

Mix with electric mixer. Serve with assorted crackers.

*Sheila Connolly*

### SPINACH VEGETABLE DIP

- |  |                                   |
|--|-----------------------------------|
| 1 cup sour cream                           | 1 teaspoon seasoned salt          |
| 1/2 cup mayonnaise                         | 1 teaspoon garlic salt            |
| 1 cup cottage cheese                       | 1 package chopped spinach, frozen |
| 1 package Hidden Valley Ranch dressing mix |                                   |

Cook spinach according to directions on package. Drain well. Mix first six ingredients in a blender. Add spinach, stirring until mixed. Let stand several hours in refrigerator before serving.

*Darla Stiles*

### STUFFED CHERRY TOMATOES

- |                                |                          |
|--------------------------------|--------------------------|
| Cherry tomatoes,               | Salt                     |
| 1 can small shrimp or crabmeat | 1 tablespoon lemon juice |
| 1 tablespoon olive oil         | Fresh ground pepper      |

Remove pulp from tomatoes and drain. Marinate tomatoes in oil, salt, lemon juice and pepper. Stuff tomatoes with shrimp or crabmeat. Top with a small dollop of mayonnaise and sprig of parsley.

*Shirley Hadenfeldt*

### SWISS FONDUE

- |  |                            |
|--|----------------------------|
| 1/2 pound Gruyere                                    | 1 tablespoon lemon juice   |
| 1/2 pound Swiss (either a good domestic or imported) | 1 clove garlic             |
| 2 cups dry white wine                                | 1 shake of nutmeg          |
|  | 3 tablespoons Kirschwasser |

Shred cheese, dredge in 3 tablespoons flour. Rub pot with cut clove of garlic. Put in wine. Heat until bubbles begin to rise to surface. Add cheese, handful at a time. Stir with wooden spoon until melted. Add lemon juice, nutmeg, Kirschwasser.

*Marty Charles*

## STUFFED MUSHROOMS

- |  |   |
|--|---|
| 2 pounds fresh mushrooms (large caps, save and chop stems) | 1/2 cup Progresso Italian bread crumbs      |
| 3 tablespoons melted butter or margarine                   | 1/3 cup grated Parmesan cheese (not in can) |
| 3 tablespoons olive oil                                    | 4 tablespoons fresh parsley, minced         |
| 1/4 cup minced green onions (some green tops)              | Salt and pepper to taste                    |
| 1/4 cup marsala wine                                       | Garlic powder, optional                     |
|  | 3-4 tablespoons whipping cream              |
|  | 3 tablespoons grated Swiss cheese           |

Brush mushroom caps with oil or melted butter. Saute onions in oil and butter until tender. Add chopped mushroom stems and marsala wine. Boil rapidly until most of liquid has evaporated. Add bread crumbs, Parmesan cheese, parsley, salt and pepper (and garlic). Mix well. Add enough whipping cream to moisten. Fill mushroom caps with stuffing mixture. Top with Swiss cheese and a drop of oil or butter on each mushroom cap. Bake at 375 degrees for 20 minutes on a cookie sheet or shallow pan. (May be simplified using only Italian bread crumbs and Parmesan cheese for stuffing. Cook with a little olive oil added to each mushroom cap. Mushrooms may be stuffed ahead of time but should be baked at serving time and served hot. The amount of bread crumbs and Parmesan cheese is very flexible, according to stuffing needs.)

Kathleen J. Tomain

## SWEET FRIED NUTS (Tianzha Hetao)

*A Chinese cold appetizer. Good as a holiday gift.*

- |                             |                          |
|-----------------------------|--------------------------|
| 2 cups shelled pecan halves | 1/2 cup granulated sugar |
| 3-4 cups boiling water      | 3 cups peanut oil        |

Pour nuts in heatproof bowl and cover with boiling water. Soak for 3 minutes. Drain nuts and completely coat with the sugar, which should partially dissolve. (May add a little water if the sugar is not sticking to the nuts.) Place the sugared nuts on a plate to dry overnight, or preferably for 24 hours. Cooking: Heat the oil in a wok or regular saucepan. When hot, add sugared nuts and fry until they turn a rich, golden brown and sugar coating is crisp and candy-like. Don't burn nuts, but make sure sugar melts. Remove nuts from the oil with a slotted spoon. Spread out on a plate to dry and cool before serving.

Kathy Zumbach

## APPETIZERS

---

### TACO DIP

- |   |   |
|---|---|
| 1 can refried beans                         | 2 tomatoes, diced                         |
| 1 carton frozen guacamole or<br>avocado dip | Sliced black olives                       |
| 1 small carton sour cream                   | 1/4 to 1/2 pound grated cheddar<br>cheese |
| 1 small can chopped green chilies           |   |

Layer in above order and serve with Tostitos.

*Marty Remsburg*

### TUNA BALL

- |                              |                                |
|------------------------------|--------------------------------|
| 1 can tuna, drained          | Pecans, chopped                |
| 1 medium onion, chopped fine | 1 8-ounce package cream cheese |

Mix tuna, cream cheese and onion. Roll in chopped pecans.

*Linda Haas*

### ORIENTAL VEGETABLE DIP

*Best if left to blend for 48 hours before serving.*

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 cup Hellmann's mayonnaise | 1 tablespoon mild onion, grated |
| 4 teaspoons soy sauce       | 2 teaspoons vinegar             |
| 1 teaspoon powdered ginger  |                                 |

Mix thoroughly and store (covered) in refrigerator.

*Jeanne Hughes*

### VEGETABLE DIP

*Good with fresh carrots, celery and cauliflower.*

- |   |                               |
|---|-------------------------------|
| 1 1-quart jar Hellmann's<br>mayonnaise  | 4 tablespoons Parmesan cheese |
| 1 package dry Italian salad<br>dressing | Salt                          |
| 1 bottle French dressing                | Pepper                        |
|   | 1 teaspoon garlic salt        |

Mix all ingredients and refrigerate.

*Debbie Haskins*



**ZUCCHINI ROUNDS**

5-6 medium zucchini	1½ cups grated muenster cheese
Parmesan cheese	Mayonnaise
Garlic powder, to taste	2 loaves rye rounds
Pepper, to taste	Paprika

Grate zucchini and add Parmesan cheese to take up the moisture. Add garlic powder and pepper. Stir in grated muenster cheese and mayonnaise to hold mixture together. Spread on rye rounds. Sprinkle with paprika and Parmesan cheese. Broil until brown and puffy. Freezes well.

*Kris Flynn*

**DEVEILED CRAB ROLLS**

Makes 60

½ pound processed American cheese, cubed	1 tablespoon lemon juice
½ cup butter	5-6 dashes hot sauce
2 6-ounce cans crabmeat, drained	20 slices bread
	1 cup butter
	3 ounces sesame seeds

Melt cheese and ½ cup butter in double boiler. Toss crabmeat with lemon juice and add to cheese mixture. Stir in hot sauce and let mixture cool. Cut crusts from bread and flatten slices with rolling pin. Spread crab mixture on one side and roll up jelly-roll fashion. Melt remaining butter; dip each roll in melted butter and roll in sesame seeds. Place on cookie sheet and freeze. Cut rolls into thirds. Store covered in freezer. When ready to serve, broil, turning once (about 10 minutes). Makes 60 rolls.

*Beverly Donnelly*  
*Y.A.W. President, 1980-81*

**NEAR EASTERN CHICKPEA DIP**  
(Humus)

1 cup (1 pound, 4 ounces) chickpeas	1 teaspoon salt
⅓ cup olive oil	2 tablespoons lemon juice
½ cup onion, finely chopped	¼ teaspoon pepper

Blend all ingredients together until smooth. Serve with pita bread.

*Ann Kane*



## REVEREND CRAB BOLL'S

### THE LITTLE CHURCH

## REVEREND CRAB BOLL'S

### THE LITTLE CHURCH

## REVEREND CRAB BOLL'S

## REVEREND CRAB BOLL'S



Beverages

## **BERMUDAN SPECIAL PUNCH**

*Delicious, but watch out!*

1 part light rum	1/2 part Collins mix
1/2 part Meyers Dark Rum	Juice of 1 whole orange
1 part pineapple juice	Juice of 1 whole lime
1 part Mai-Tai mix	7-up as directed

Combine first 7 ingredients. Pour glasses  $\frac{1}{3}$  to  $\frac{1}{2}$  full. As guests arrive fill glasses with 7-Up. Garnish with pineapple chunks, orange slices and marachino cherries. Using 1 part equals 2 ounces, the recipe will serve 6 to 8 guests. Larger mix can be prepared using larger "parts".

*Don Neiman*

## **BRANDY SLUSH**

Makes 1 gallon

9 cups boiling water	4 tea bags
2 cups sugar	1 12-ounce can frozen orange juice
1 12-ounce can frozen lemonade	1 fifth apricot brandy

Dissolve sugar in 7 cups boiling water. Brew tea bags in remaining 2 cups boiling water. Add remaining ingredients. Freeze for 2 days. Put 2 scoops of slush ingredients in tall glass and fill with 7-Up.

*Kris Flynn*

## **FROZEN DAIQUIRI**

Serves 4

1 6-ounce can frozen limeade	1 can light rum
1 can water	2 drops green food coloring

Stir all ingredients in large pitcher and put in freezer overnight. Stir again. Process in blender before serving and pour into stemmed glassware.

*Sandy Oleson*

## BEVERAGES

---

### FRUITED CHAMPAGNE PUNCH

Makes 24 cups

- |   |  |
|---|--|
| 1 46-ounce can unsweetened<br>pineapple juice | 1 quart water<br>3 fifths champagne, chilled |
| 2 12-ounce cans frozen lemonade,<br>thawed    |  |

Stir pineapple juice into concentrates. Add water; mix well and chill. Before serving, slowly pour in champagne. Garnish with thin slices of oranges, lemons, and limes.

*Beverly Donnelly*  
*Y.A.W. President, 1980-81*

### HOP-A-HOLLY

Serves 4

- |   |                        |
|---|------------------------|
| 1 6-ounce can frozen orange-<br>pineapple juice | 1 banana<br>1 tray ice |
| 6 ounces vodka                                  |                        |

Blend. (Lime juice may be substituted for orange-pineapple juice.)

*Kris Flynn*

### KAHLUA

Makes about 1/2 gallon

- |                          |                                       |
|--------------------------|---------------------------------------|
| 2 cups water             | 6 tablespoons Instant Folger's Coffee |
| 3 cups sugar             | 1/2 teaspoon glycerine                |
| 3 teaspoons pure vanilla | 1 fifth 100% vodka                    |

Boil water and sugar in a 4-quart pan for 15 minutes. Add vanilla. Mix instant coffee with an additional 1/2 cup boiling water. Combine both of the above and cool. Add vodka and glycerine. Store at room temperature. (Improves with age.)

*Carol Austin*  
*Y.A.W. President, 1982-83*

## EASY MARGUERITAS

*So easy and refreshing on a hot summer day.*

Serves 4

- |   |                              |
|---|------------------------------|
| 1 6-ounce can frozen limeade,<br>thawed | Coarse salt                  |
| 1/4 cup triple sec                      | 3/4 cup tequila              |
|   | 1 12-ounce can beer, chilled |

Dip rims of marguerita glasses in a tablespoon of the limeade concentrate; dip rims in salt; set aside. Pour remaining limeade concentrate into pitcher; add tequila and triple sec. Stir well; chill. At serving time, stir mixture; add beer. Spoon crushed ice into glasses. Fill with limeade mixture.

*Karla Tillotson*

## MILK PUNCH A LA JOHNSTON

*A tasty alternative to citrus punches. Well received even by those who dislike bourbon or milk, alone or together.*

Makes 5 1/2 quarts

- |                        |                               |
|------------------------|-------------------------------|
| 4 quarts milk          | 1 fifth bourbon               |
| 1 1/2 cups sugar syrup | 1/2 cup white creme de menthe |
| 1/2 cup creme de cacao | Nutmeg                        |

Combine all ingredients except nutmeg in a very large bowl and freeze, covered, overnight. About 2 hours before serving, remove the bowl from freezer. Stir occasionally as it thaws. Serve slightly crystallized and sprinkled with nutmeg.

*Barbara Long*

## PEACH FUZZ

Serves 4

- |                               |                |
|-------------------------------|----------------|
| 2 fresh peaches               | 6 ounces vodka |
| 1 6-ounce can frozen lemonade | Crushed ice    |

Slice peaches into blender, add lemonade, vodka, and fill with crushed ice. Blend at medium speed until well mixed.

*Julie Page*



## BEVERAGES

---

### RAMOS GIN FIZZ

*Great libation for a brunch!*

Serves 4

Juice of 1 lemon	3 ounces whipping cream
Juice of 1 lime	8 ice cubes, crushed
3 tablespoons very fine sugar	2 egg whites
4 ounces Tanqueray Gin	3 dashes orange flower water

Put all in blender and briefly mix. Serve in chilled stemmed wine glasses.

*Debby Gotsdiner*

### THE 'RECIPE'

1 48-ounce jar cranapple juice	2 cups vodka
1 6-ounce can frozen lemonade	2 cups water
2 16-ounce bottles 7-Up	

Mix all ingredients and store in freezer. Make a day ahead. It will be slushy.

*Kris Flynn*

### ROSÉ WINE PUNCH

Makes 36 servings

4 6-ounce cans frozen lemonade	2 quarts sparkling water
3 cans water	2 quarts rosé wine
1 quart fresh sliced ripe strawberries, lightly sugared	Ice ring

Mix frozen lemonade and water. Add fruit and chill. When serving, pour sparkling water over ice ring in punch bowl. Add well-chilled wine. Stir gently before serving.

*Sandy Oleson*

## SWEDISH GLOGG

*Serve hot with one almond in each glass for good luck.*

25 whole cardamoms	32 almonds
5 cinnamon sticks	4 dried orange peels
3 dozen cloves	4 dried lemon peels
32 prunes	1 quart pure alcohol (190 proof)
1 1-pound box raisins	1 gallon port wine
1½ cups sugar	

Cook cardamoms, cinnamon, cloves, raisins, almonds, and peels in 3 quarts of water for about 20 minutes. Add pure alcohol and light a match. Burn for about 1 minute and extinguish fire with lid. Add wine. Heat again to boiling point and burn off again for 1 minute. Add 1½ cups sugar. Store in cool place. Will keep for a year.

*Grace Nieters*

## VODKA SLUSH

*Easy, refreshing and can be made ahead.*

Serves 6-8

1 12-ounce can frozen orange juice	1 12-ounce can frozen lemonade
3½ cups water	1 cup sugar
2 cups vodka	7-Up (optional)

Mix all ingredients except 7-Up and freeze well. Spoon into glasses and pour 7-Up over mixture. Stir to mix.

*Marty Buenneke  
Y.A.W. President, 1968-69*

## YUCCA FLATS PUNCH

1 quart vodka	1 quart water
1 cup sugar	1 large jar maraschino cherries
12 lemons, 6 limes — juice of all, skins of half	

Put all in jar. Break up cherries with a large spoon and stir all. Refrigerate overnight. Cheers!

*Louise Cook*

## BEVERAGES

---

### HOT CHOCOLATE MIX

*Kids love it, and it is easy for them to fix on their own.*

- |                                   |   |
|-----------------------------------|---|
| 1 box (8-quart size) instant milk | 1 1-pound can instant chocolate mix (not cocoa) |
| 1 cup powdered sugar              | 1 6-ounce jar coffee whitener                   |

Sift ingredients together and store in air-tight container. For one cup of chocolate add boiling water to  $\frac{1}{4}$  cup of the mix.

*Lois Skinner*

### HOT CIDER

*Light rum may be added for adult Halloween party or after hunting or skiing.*

- |               |                      |
|---------------|----------------------|
| 1 quart water | 4 cinnamon sticks    |
| 2 cups sugar  | 2 cups orange juice  |
| 4 cloves      | 2 quarts apple cider |

Boil water and sugar 10 minutes. Add cloves and cinnamon sticks, and let sit 1 hour. Add orange juice and cider. Heat and serve.

*Sue Neiman  
Y.A.W. President, 1978-79*

### HOT 'N' SPICY BOWL

**Serves 8**

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1 cup water                          | 3 cups apple cider              |
| $\frac{1}{4}$ cup cinnamon red hots  | 4 cups cranberry juice cocktail |
| 1 3-ounce package strawberry gelatin |                                 |

In 3-quart saucepan, mix water and cinnamon red hots. Boil until candies are melted. Stir in gelatin until completely dissolved. Add cranberry juice and cider. Reheat until bubbly. Serve hot with cinnamon sticks.

*Sandy Wagener*

## **HOT TOMATO DRINK**

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 tall can tomato juice           | 2 whole cloves                     |
| 1/2-1 bay leaf                    | 1/2 teaspoon salt                  |
| 1 onion, chopped                  | Pepper                             |
| 1 stalk celery                    | Dash Tabasco                       |
| 1 large can Swanson chicken broth | 2 tablespoons Worcestershire sauce |

Simmer all ingredients except broth for 5 minutes. Strain. Add broth and 2 tablespoons butter, dash Tabasco and Worcestershire sauce. Serve hot.

*Martha Austin*

## **MAKE-YOUR-OWN-SPICED COCOA MIX**

*So handy. Good mid-morning pick-me-up or after-school snack.*

**Serves 16**

- |   |                                |
|---|--------------------------------|
| 4 cups nonfat dry milk powder             | 1 cup non-dairy coffee creamer |
| 2 1/2 cups instant presweetened cocoa mix | 1 1/2 cups powdered sugar      |
| 1 tablespoon cinnamon                     | 1 teaspoon allspice            |

Mix all ingredients in large bowl. Store mix in covered container. To make one serving, measure 1/3 cup dry mix into a mug. Fill mug with boiling water and stir.

*Karla Tillotson*

## **RUBY COOLER**

**Serves 4-6**

- |                                   |                         |
|-----------------------------------|-------------------------|
| 1 quart cranapple juice           | 4 teaspoons instant tea |
| Lemon and lime slices for garnish |                         |

In tall pitcher mix cranapple juice and tea. Pour over ice into glasses and garnish with lemon and lime slices.

*Lynne Updegraff*

## BEVERAGES

---

### LEMONY LEMONADE SYRUP BASE

Serves 8-10

1 tablespoon grated lemon peel	1½ cups sugar
½ cup boiling water	1½ cups fresh, squeezed lemon juice

In covered jar combine lemon peel, sugar and boiling water; cover and shake until sugar dissolves. Add lemon juice. Store tightly covered in refrigerator until ready for use. Makes 2⅔ cups syrup base.

**Lemonade by the glass:** Pour ¼ to ⅓ cup syrup base into tall glass; add ¾ cup cold water and ice cubes. Stir briskly.

**Lemonade by the pitcher:** Combine full recipe of syrup base with 6 cups cold water in large pitcher. Add ice cubes and stir.

For refreshing flavor variations, substitute any of the following for water in above recipes: ginger ale, sparkling water, lemon-lime carbonated beverage, quinine water, sauterne or dry sherry. For another variation, reduce the recipe by ½ cup sugar and add the pulp and juice of ½ to 1 orange.

Carol Austin  
Y.A.W. President, 1982-83

### LEMON-STRAWBERRY PUNCH

Makes 32 small servings

1½ cups strawberries (or 1 16-ounce package frozen strawberries)	½ cup sugar (unless using berries with sugar)
3 6-ounce cans frozen lemonade	1 quart chilled ginger ale

Wash and hull berries. Place in blender. Add sugar and lemonade and 3 cans water (18 ounces). Cover and blend until smooth. Pour into punch bowl. Add ginger ale and mix well. Add block of ice.

Catherine Smith



## **STRAWBERRY SPARKLE PUNCH**

*This is a refreshing beverage for summer wedding showers.*

Serves 30

- |                                    |  |
|------------------------------------|--|
| 2 cups fresh strawberries, hulled  | 1 6-ounce can frozen lemonade          |
| 1 3-ounce package strawberry Jello | 3 cups cold water                      |
| 1 cup boiling water                | 1 28-ounce bottle ginger ale           |
|                                    | 1 1-quart jar cranberry juice cocktail |

Puree strawberries in blender. Dissolve Jello in hot water; stir in lemonade until melted. Add cold water, cranberry juice cocktail and pureed strawberries. Pour over ice ring in large punch bowl. Slowly pour in ginger ale.

*Barb Bergman*

## **SUMMERTIME PUNCH**

- |                                   |                                       |
|-----------------------------------|---------------------------------------|
| 2 cups water                      | 1 cup lemon juice                     |
| 1/4 cup Nestea                    | 1/2 cup sugar                         |
| 3 cups orange juice               | 1/2 cup grenadine                     |
| 1 cup unsweetened pineapple juice | 1 28-ounce bottle ginger ale, chilled |

Stir and dissolve water and Nestea. Mix the orange juice, unsweetened pineapple juice, lemon juice, sugar and grenadine. Combine the two mixtures. Add the ginger ale just before serving. Add strawberries and orange slices on top.

*Carol Austin*

*Y.A.W. President, 1982-83*

## **WASSAIL BOWL**

Makes 1 gallon

- |                            |                         |
|----------------------------|-------------------------|
| 2 quarts apple cider       | 6 cinnamon sticks       |
| 2 cups sugar               | 1 quart cranberry juice |
| 2 teaspoons whole allspice | 1 pint orange juice     |
| 2 teaspoons whole cloves   | 1 cup lemon juice       |

Combine cider and sugar in large saucepan. Tie allspice, cloves and cinnamon sticks together in porous cloth; add to cider. Cover and simmer for 15 minutes. Remove spices. Add remaining ingredients and simmer 10 minutes. Garnish with orange and lemon slices. Serve hot or cold.

*Barb Stennes*

## STRAWBERRY FLAVOR

This is a refreshing beverage for the warm summer months.

1 cup fresh strawberries, sliced  
1/2 cup sugar  
1/2 cup water

1. Wash strawberries thoroughly. Remove stems and leaves.  
2. Slice strawberries into halves.

3. Place strawberries and sugar in a bowl. Let stand for 1 hour.  
4. Add water and stir well.

5. Strain mixture through a fine sieve. Discard solids.  
6. Serve chilled.

7. This drink is best served with ice cubes.

8. For a more refreshing drink, add a splash of lemon juice.

9. This drink is also good for you.

10. It is a very healthy drink.

11. It is a very good drink.

12. It is a very good drink.

13. It is a very good drink.

14. It is a very good drink.

15. It is a very good drink.

16. It is a very good drink.

17. It is a very good drink.

18. It is a very good drink.

19. It is a very good drink.

20. It is a very good drink.

## Soups

100

and

# Soups and Sandwiches

Soups  
and  
Sandwiches

## **BROCCOLI SOUP**

*This rich soup is excellent served for a luncheon with wine and bread sticks.*

Serves 6

- |                                |                         |
|--------------------------------|-------------------------|
| 1 box frozen, chopped broccoli | 1 medium onion, chopped |
| 1 teaspoon nutmeg              | 1 cup chicken broth     |

Cook above ingredients for six minutes. Put in blender and add:

- |                      |                              |
|----------------------|------------------------------|
| 1 cup sour cream     | 1 can cream of mushroom soup |
| 2 tablespoons butter |                              |

Blend on high for 20 seconds. Return to heat before serving, but do not boil.

*Helen McDonald*

*Y.A.W. President, 1964-65*

## **CANADIAN CHEESE SOUP**

- |                       |                          |
|-----------------------|--------------------------|
| 2½ cups boiling water | 8 chicken bouillon cubes |
| 1 pint half and half  | ¼ pound butter           |
| 2 carrots, grated     | ½ teaspoon liquid smoke  |
| 1 onion, diced        | ¾ cup flour              |
| 12 ounces Cheese Whiz | Salt and pepper          |

Saute onions and carrots in butter. Add flour to make roux (paste). Add bouillon cubes to boiling water. Then add the roux to the boiling water using a whisk to impart smoothness. When mixed, add Cheese Whiz, liquid smoke, and half and half. Salt and pepper to taste.

*Shirley Hadenfeldt*

## **CLAM CHOWDER**

Serves 4

- |                            |                                    |
|----------------------------|------------------------------------|
| 2 slices bacon, chopped    | 1 medium potato, shredded on       |
| 1 medium onion, chopped    | large-holed grater or thin sliced  |
| 1 7-ounce can minced clams | 2½-3 cups evaporated milk          |
|                            | Good sprinkling of salt and pepper |

Fry the chopped bacon and onion together until the onion is tender. Add the potato, clam juice from the can, and enough water to cover the potato. Simmer until potato is tender — 10-15 minutes. Add the clams, milk, salt and pepper; heat and serve with a big chunk of butter melting in the middle.

*Sue Robinson*



## SOUPS AND SANDWICHES

---

### CRAB BISQUE

Serves 6-8

- |                               |                   |
|-------------------------------|-------------------|
| 1 can cream of mushroom soup  | 1 cup light cream |
| 1 can cream of asparagus soup | 1 can crab meat   |
| 1½ soup cans milk             | ¼ cup sherry      |

Blend soups. Add milk and cream. Heat to boiling and add crab. Add sherry just before serving. Optional — float a little butter on top.

Mary Rita Seckington  
Y.A.W. President, 1973-74

### SUMMER BERRY SOUP

Serves 4

- |                    |                      |
|--------------------|----------------------|
| 1 cup strawberries | ½ cup heavy cream    |
| 1 cup raspberries  | 1½ cups water        |
| ⅓ cup sugar        | ½ cup light red wine |
| ½ cup sour cream   |                      |

Place berries and sugar in blender and puree. Pour into a clear glass pitcher and stir in creams until blended. Add water and wine. Chill thoroughly. Serve in clear glass mugs with a sprig of mint.

Tracy Mullen

### CREAM OF CHEESE SOUP

*Fun as a light meal with popcorn or french bread.*

Serves 6

- |                              |                                  |
|------------------------------|----------------------------------|
| ½ cup grated carrots         | 6 tablespoons enriched flour     |
| ½ cup celery, finely chopped | 2 cups milk                      |
| 1 cup water                  | 2 cups chicken broth or bouillon |
| 2 tablespoons chopped onion  | ½ pound sharp cheese, diced      |
| ¼ cup butter                 | Parsley                          |

Cook carrots and celery in boiling water until tender. Cook onion in butter in medium saucepan until tender but not brown. Stir in flour. Add milk and broth; cook over low heat until thickened, stirring constantly. Add cheese and blend. Stir in vegetables and cooking water. Serve topped with chopped parsley.

Kathy Shives

## **CREOLE CHILI**

*Best if made a day before. Adjust chili powder to taste.*

*Serves lots!*

6 tablespoons butter or oil	3 20-ounce cans red kidney beans
1½ cups chopped onion	1 tablespoon salt
1 large green pepper, diced	1 teaspoon Tabasco
1 cup celery, coarsely cut	1½ tablespoons chili powder
3 pounds ground beef	1 teaspoon oregano
3 20-ounce cans tomatoes	1 bay leaf
2 6-ounce cans tomato paste	

Heat fat in large pan; saute onion, green pepper and celery. Add beef. Cook until meat loses red color, breaking with fork. Add tomatoes, paste and seasonings. Cover and simmer 1 hour. Add beans and simmer 20 minutes longer.

*Kathy Shives*

## **FOOTBALL GAME SOUP**

*Serves 3-4*

1 can condensed consomme	1 sprig parsley
1 can cream of tomato soup	1 teaspoon celery seed
1 tablespoon butter	3 slices onion
1 teaspoon sugar	"Shot" of Tabasco
1 bay leaf	"Shot" of lemon juice

Combine ingredients in saucepan; bring to boil. Reduce heat and simmer until onion is tender. Strain. Reheat to boiling and pour into Thermos jug.

*Marty Buenneke  
Y.A.W. President, 1968-69*

## **FRUIT SOUP**

*A delicious Scandinavian treat!*

*Serves 9*

8 cups water	2 sticks cinnamon
½ cup raisins	½ teaspoon salt
1 cup dried prunes	1 cup sugar
½ orange, peeled and cut up	6 tablespoons minute tapioca
½ lemon, peeled and cut up	Raspberry jelly or jam as desired
2 apples, peeled and cut up	for color

Simmer water, fruit, and cinnamon together 1 hour. Add tapioca, sugar, salt, and jelly. Delicious hot or cold.

*Louila Bjork*

## SOUPS AND SANDWICHES

---

### EASY GAZPACHO

Serves 4

1 can tomato soup  
2-3 tablespoons red wine  
vinegar  
5 drops Tabasco

1 can water  
2 tablespoons oil  
Salt and pepper  
Chopped fresh vegetables

Mix above ingredients and refrigerate. Add accompanying garnish — seasoned croutons, chopped green pepper, cucumber, red onion, and tomato. Serve soup chilled. Soup can be made ahead to season well. Add croutons just before serving.

Mary Helen Grace  
Y.A.W. President, 1979-80

### GAZPACHO

Serves 6-8

4 cups tomatoes, diced  
1½ cups green pepper, chopped  
1 cup onion, chopped

1 cup cucumbers or zucchini,  
chopped  
1 clove garlic, pressed (or  
powdered garlic)

Vegetable amounts are merely a guide. Add more or delete to suit taste. Combine the following ingredients and pour over vegetables. Chill.

Dash of bitters  
2 cans jellied consomme  
½ cup lemon juice  
¼ cup olive oil

1 tablespoon paprika  
1 teaspoon salt  
½ teaspoon pepper

Kathleen Ricker

### HAMBURGER SOUP

Serves 4-6

1 pound hamburger  
1 small onion, diced  
½ cup uncooked noodles  
5-6 cups water  
2 beef bouillon cubes  
1 cup carrots, diced

1 cup potatoes, diced  
1 can cream of mushroom soup  
1 teaspoon salt  
⅛ teaspoon pepper  
2 teaspoons Worcestershire sauce

Brown hamburger and onion. Drain fat. Add noodles, water, bouillon, carrots, and potatoes. Bring to boil and lower heat. Add mushroom soup. Cover and simmer 30-40 minutes. Season with salt and pepper and Worcestershire.

Mary Rita Seckington  
Y.A.W. President, 1973-74

## ITALIAN SAUSAGE SOUP

- |   |                                   |
|---|-----------------------------------|
| 6 links Graziano Italian sausage            | 3 tablespoons chopped parsley     |
| 2 cloves garlic, minced                     | 1 green pepper, chopped           |
| 2 large onions, chopped                     | 2 zucchini, sliced 1/4-inch thick |
| 1 large can Italian tomatoes (small oblong) | 3 cups bow-tie noodles, cooked    |
| 1/2 teaspoon sweet basil                    | 3 cans beef bouillon              |
|   | 1 cup water                       |
|   | 1/2 cup dry red wine              |

Remove sausage from casing and break into pieces and brown lightly in large kettle. Add onions and garlic and cook, stirring until done. Stir in tomatoes, breaking in pieces with spoon. Add broth, water, wine, and sweet basil and simmer 1/2 hour. Add other ingredients and noodles. Simmer 1 hour. Serve hot and top with grated Romano cheese.

*Connie Renda*

## LEMON LENTIL SOUP

*This thick soup gets thicker as it stands.*

- |                            |                           |
|----------------------------|---------------------------|
| 1 pound lentils            | 2 1/2 teaspoons salt      |
| 1/2 cup bacon, cut fine    | 1/2 teaspoon thyme        |
| 2 large onions, sliced     | 4 bay leaves              |
| 2 large carrots, sliced    | 1 grated potato           |
| 1 cup celery, cut at angle | 1 ham hock                |
| 2 quarts water             | 2 tablespoons lemon juice |
| 1/2 teaspoon white pepper  | Sliced lemon              |

Wash lentils. Cover with cold water and soak overnight; drain. Saute bacon and onion until golden. Add all except lemon. Cover and simmer for 3 hours. Remove ham hock and bay leaves. Add lemon juice. Serve hot with lemon slice on top.

*Helen McDonald  
Y.A.W. President, 1964-65*

## SOUPS AND SANDWICHES

---

### ONION SOUP AU GRATIN

1½ pounds yellow onions, thinly sliced	2 quarts boiling beef stock
3 tablespoons butter	½ cup dry vermouth
1 tablespoon oil	Salt and pepper to taste
1 teaspoon salt	2 tablespoons cognac
1 teaspoon sugar	Dry bread rounds
3 tablespoons flour	1¼ cups grated Swiss cheese
	⅓ cup grated Parmesan cheese

Combine onions, butter and oil in heavy skillet. Cover and simmer over low heat 15 to 20 minutes or until onions wilt. Uncover and raise heat to medium. Sprinkle with salt and sugar. Saute, stirring frequently, about 45 minutes or until onions are a deep golden brown. Sprinkle flour over onions and continue cooking, stirring constantly, 2 to 3 minutes. Remove from heat and stir in boiling stock. Stir until soup boils, then add vermouth, salt and pepper to taste. Simmer over very low heat 30 minutes. Stir in cognac. Ladle into soup bowls over bread rounds and top with mixture of cheeses. Serve at once.

Carol Austin  
Y.A.W. President, 1982-83

### PASTA E FAGIOLI (Italian Soup)

1 can white kidney beans	2 tablespoons olive oil
1 cup ditalini or small macaroni	¼ teaspoon oregano
1 carrot	¼ teaspoon basil
1 onion	1 15-ounce can tomato sauce
Celery top	1 quart beef bouillon or beef stock
Parsley	1 pound Italian sausage, sliced
2 cloves garlic, crushed	

Chop or blend vegetables as finely as possible. Add vegetables to heated olive oil and spices. Cover and simmer until vegetables are tender (5 to 10 minutes). Add broth, tomato sauce, and sausage, and cook until sausage is done (45 minutes). Add beans and cooked pasta. Let sit 15 minutes. Serve hot.

Kathleen J. Tomain



## **SHERRIED MUSHROOM BISQUE**

*Easy, but elegant!*

Serves 8-10

- |                                 |                    |
|---------------------------------|--------------------|
| 1/4 pound butter                | 1 cup cream        |
| 1 cup onions, diced             | 1/3 cup dry sherry |
| 1 pound fresh mushrooms, sliced | 2 teaspoons salt   |
| 1/2 cup flour                   | Dash pepper        |
| 6 cups milk                     | Dash Tabasco       |

In a saucepan melt butter and saute onions and mushrooms. Stir in flour. Slowly stir in warmed milk and cream. Season, add sherry and simmer for 10 to 15 minutes.

*Sandy Oleson*

## **STEAK SOUP**

- |   |                                    |
|---|------------------------------------|
| 2 pounds ground round,<br>browned and drained | 1 cup carrots, sliced              |
| 1 stick margarine                             | 2 packages frozen mixed vegetables |
| 1 cup flour                                   | 1 cup canned tomatoes              |
| 1/2 gallon water (may use more)               | 2 or 3 bouillon cubes              |
| 1 or 2 onions, chopped                        | 1 cup potatoes, cut up             |
|   | 1 package frozen green beans       |

In Dutch oven or soup pot combine browned and drained ground round and margarine. Stir in flour, then water. Add rest of ingredients, bring to boil. Cover and simmer about one hour. This soup thickens as it sits a few days. More water may be added. Freezes well. Don't cut recipe in half.

*Shirley Hadenfeldt*

## **TOMATO SOUP**

Cook together until tender:

- |  |                         |
|--|-------------------------|
| 1 market basket of tomatoes,<br>washed and quartered | 2 green peppers, sliced |
| 2 onions, sliced                                     | 1 bay leaf              |
| 2 stalks celery                                      | 6 whole cloves          |

Run through Foley food mill and pour over the following ingredients, stirring constantly:

- |                     |                  |
|---------------------|------------------|
| 1/8 cup salt        | 1/2 cup flour    |
| 1/2 cup brown sugar | 1/2 stick butter |

Return to stove and bring to boil. Can be canned or eaten immediately.

*Genie Wilson*

*P.C.A.W. President, 1979-80*

## SOUPS AND SANDWICHES

---

### FRESH CREAM OF TOMATO SOUP

*Great remedy for the "Late-August-what-am-I-going-to-do-with-all-these-tomatoes" Blues.*

Serves 5

4 tablespoons butter	Pepper, a few grains
4 tablespoons flour	3 cups milk
1 medium onion, chopped	3 cups fresh tomatoes, peeled
Salt to taste (about 1 teaspoon)	Several leaves of fresh basil and parsley

Heat butter; add onion and simmer about 5 minutes. Stir in flour, salt, and pepper. Then add milk, stirring until well blended. Meanwhile chop tomato, basil and parsley coarsely in blender or food processor. Add to milk mixture and simmer uncovered for about 15 minutes. Strain before serving (right into the bowl saves time).

*Patti Neal*

### EASY VEGETABLE SOUP

*A good meal to make ahead and pull out of the freezer for unexpected visitors.*

Serves 8

1 pound ground beef	3½ cups water
1 cup onion, chopped	4 beef bouillon cubes
1 clove garlic, minced	1 tablespoon parsley flakes
1 15-ounce can kidney beans	1 teaspoon salt
1 cup sliced celery	¼ teaspoon basil
¼ cup uncooked regular rice	1/8 teaspoon pepper
2 16-ounce cans tomatoes	1 cup frozen or canned green beans

Cook ground beef, onion, and garlic in Dutch oven until beef is browned (5 minutes). Drain off fat. Add remaining ingredients, except green beans. Bring to boiling, reduce heat, and simmer, covered (40 minutes). Add green beans and simmer 10 minutes more.

*Janet Wilson*

## **CREAMY ZUCCHINI SOUP**

Serves 4

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1 pound young green zucchini          | 1 teaspoon curry powder  |
| 2 tablespoons butter                  | 1/2 teaspoon salt        |
| 2 tablespoons finely chopped shallots | 1/2 cup whipping cream   |
| 1 clove garlic, minced                | 1 3/4 cups chicken broth |

Scrub squash and slice thinly. Heat butter and add squash, shallots, and garlic. Cover tightly and simmer 10 minutes. Shake occasionally; **do not burn**. Spoon into blender; add remaining ingredients and blend for 30 seconds. Serve hot with croutons or cold with chopped chives.

*Martha Austin*

## **SPICY ZUCCHINI SOUP**

- |                                   |                                       |
|-----------------------------------|---------------------------------------|
| 4 cups zucchini, thinly sliced    | 1 teaspoon sweet basil                |
| 2 cups green pepper, cut up       | 1 teaspoon oregano                    |
| 2 cups celery, diced              | 1 teaspoon fine herbs (Spice Islands) |
| 2 cups onion, diced               | 1 pound Italian sausage               |
| 2 cloves garlic                   | 1 pound ground beef                   |
| 2 quarts tomatoes or tomato juice |                                       |

Combine first nine ingredients; simmer. Brown sausage and ground beef. Drain and add to mixture. Continue simmering until vegetables are tender or slightly crunchy. After soup has been ladled into bowls, sprinkle with grated cheese. Serve with Italian bread.

*Mary Dopf*

## **BEEFBURGERS FOR A CROWD**

*Ideal for a teenage party.*

Serves 60-70

- |                                     |                          |
|-------------------------------------|--------------------------|
| 8 pounds hamburger                  | 1/2 cup prepared mustard |
| 2 1-pound 10-ounce cans tomato soup | 1 1/2 teaspoons salt     |
| 2 envelopes onion soup mix          | 1 1/2 teaspoons pepper   |

Brown hamburger and drain off excess fat. Add soups, mustard, and seasonings. Cook at least 45 minutes. Can be placed in 350 degree oven for 45 minutes or cooked on range. Freezes well for future use.

*Carmen Leahy*

*P.C.A.W. President, 1982-83*

## **SOUPS AND SANDWICHES**

---

### **CHINESE CHICKEN SANDWICHES**

Serves 6

- |   |  |
|---|--|
| 2 cups cooked chicken breasts,<br>cut into chunks | 1 can fancy Chinese vegetables,<br>drained         |
| 3 green onions, chopped                           | 1/2 cup (heaping) mayonnaise (not<br>Miracle Whip) |
| 1 teaspoon dry mustard                            | Pepper to taste                                    |
| 1/2 teaspoon salt                                 | 6 small pita breads                                |

Mix all ingredients together. Chill for at least two hours. Line pita bread (sliced open to make a pocket) with a lettuce leaf. Stuff with filling.

*Tracy Mullen*

### **CORNEB BEEF-ONION FILLING**

Serves 6

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 2 cups chopped, cooked corned<br>beef | 3 tablespoons prepared mustard |
| 1/2 cup minced celery                 | 3/4 cup salad dressing         |
|                                       | 2 tablespoons minced onion     |

Stir together all ingredients until well mixed. Great on black bread!

*Sandy Oleson*

### **MONTE CRISTO**

Serves 1

- |                 |                          |
|-----------------|--------------------------|
| 2 ounces turkey | 2 slices American cheese |
| 1 egg, beaten   | 3 slices bread, trimmed  |

Butter one slice bread. Place turkey on it. Butter both sides of next slice of bread. Place on top of turkey. Place cheese on second slice of bread. Butter last slice of bread, place on top. Dip in egg and grill.

*Ann Kane*

## **MUSHROOM CHICKEN SOUFFLE SANDWICHES**

Serves 4

8 slices day-old bread  
1 3-ounce can mushrooms,  
drained (reserve juice)

1 can cream of chicken or  
mushroom soup  
3 cups cooked chicken or ham  
2 eggs, slightly beaten

Lay four slices of bread in bottom of 9-inch-square pan. Mix cooked chicken or ham and drained mushrooms. Spread over bread. Mix eggs, mushroom juice, and soup. Put 4 more slices of bread over meat mixture and pour the liquid mixture over all. Bake at 350 degrees for 45 minutes.

*Cindy Hoeksema*

## **SLOPPY JOES**

Serves 12-15

2½-3 pounds ground beef  
1 cup tomato soup  
1 tablespoon Worcestershire  
sauce

Brown sugar to taste  
½ cup onion fried in butter  
1 tablespoon vinegar  
½ cup ketchup

Brown ground beef and pour off grease. Add other ingredients, cover, simmer 20 minutes.

*Sue Frampton*

## **STUFFED BREAD**

Serves 6-8

1 loaf French bread  
Celery  
Onion

2 pounds ground beef  
Green pepper  
1 can cheese soup

Cut top off loaf of bread and scoop out bread. Brown ground beef with celery, green pepper and onion; mix with the crumbled up bread and the can of soup. Put mixture in the hollow loaf of bread and cover with top of the bread. Wrap in foil. Bake at 350-375 degrees for 30 minutes. Slice to serve.

*Mary May*



## **SOUPS AND SANDWICHES**

---

### **BROILED TUNA BUNS**

Serves 6

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 7-ounce can tuna                | 3 tablespoons mayonnaise |
| 1 tablespoon finely chopped onion | 6 slices American cheese |
|                                   | 6 hamburger buns         |

Combine tuna, onion, and mayonnaise and blend thoroughly. Spread mixture on bottom halves of buns. Place cheese slices on top halves of buns. Broil about 3 minutes until mixture is hot and cheese melts. Put halves together.

*Donna Nelson*

### **TUNA-EGG SALAD SANDWICHES**

- |                               |                     |
|-------------------------------|---------------------|
| 1 12½-ounce can tuna, drained | 1 cup diced celery  |
| ½ cup mayonnaise              | 1 tablespoon chives |
| 1 tablespoon parsley          | ½ teaspoon salt     |
| ¼ teaspoon garlic salt        | ¼ teaspoon oregano  |
| 4 eggs                        |                     |

Combine all ingredients and spread on favorite bread.

*Carol Austin*  
*Y.A.W. President, 1982-83*

### **VIENNA SANDWICH**

- |                           |                               |
|---------------------------|-------------------------------|
| 1 loaf Vienna bread       | 1 tablespoon dried onion      |
| ⅔ cup evaporated milk     | 1 tablespoon prepared mustard |
| 1½ pounds ground beef     | 1½ teaspoons salt             |
| ½ cup fine cracker crumbs | ½ cup grated cheddar cheese   |
| 1 egg                     |                               |

Cut Vienna loaf in half, lengthwise. Mix all ingredients except cheese and pack meat upon cut sides. Place on foil and pull up snugly along sides and ends of loaf, leaving top exposed. Bake at 350 degrees for 45 minutes. Top with cheese 10-15 minutes before done. Slice diagonally.

*Mary Blyth*

**HAM DELIGHTS**

Serves 12

1/2 pound baked ham	1/2 cup chili sauce
1/2 cup cheddar cheese	2 chopped hard-boiled eggs
1/3 cup chopped green onions	3 tablespoons mayonnaise
1/2 cup chopped stuffed olives	12 frankfurter buns

Grate cheese and grind ham. Combine all ingredients (except buns) and mix well. Pile mixture into buns. Wrap each bun in foil. Bake at 375 degrees for 8 to 10 minutes. Individual sandwiches freeze very well. Also can be served spread on party rye as an appetizer. Warm under broiler until cheese melts.

*Patti Graham***OPEN-FACE ITALIAN SANDWICH**

Serves 6-8

1 pound ground chuck	1/2 teaspoon garlic salt
1 6-ounce can tomato paste	1 teaspoon salt
1/2 teaspoon oregano	2 tablespoons minced onion
1/2 teaspoon basil	1 loaf French or Italian bread
	Mozzarella cheese

Mix together all ingredients, except bread and cheese. (Do not brown ground chuck.) Spread over top of bread, sliced in half. Bake the two halves uncovered for 20 minutes at 450 degrees. Remove from oven and add slices of Mozzarella cheese on top. Return to oven for 5 minutes or less. Slice diagonally and serve.

*Tracy Mullen*



## DARY FICCI SALAD

1 cup of cream cheese, 1/2 cup of cream

1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream

## WALNUT SALAD

1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream

## WALNUT SALAD

1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream  
1/2 cup of cream cheese, 1/2 cup of cream

# Salads

Salads



## **BABY FOOD SALAD**

*This salad is not just for children.*

Serves 10-16

- |  |                             |
|--|-----------------------------|
| 1 6-ounce package orange jello               | Small marshmallows          |
| 2 cups hot water                             | 1 8-ounce carton sour cream |
| 3 small jars strained peaches<br>(baby food) |                             |

Mix Jello, water and peaches, and chill.

**Topping:** Cover bottom of medium saucepan with 1/8-inch water. Cover bottom of pan with small marshmallows and melt. Remove from heat and cool. Add sour cream and spread on Jello. Chill in 13x9-inch or 9-inch-square pan.

*Nancy Clark*

## **BAKED PINEAPPLE**

Serves 8-12

- |  |                       |
|--|-----------------------|
| 1 #2½ can crushed pineapple<br>(3½ cups) | 2 tablespoons flour   |
| ½ pound grated cheddar cheese            | ½ teaspoon salt       |
| ¾ cup sugar                              | Buttered bread crumbs |

Do not drain pineapple. Add cheese. Mix sugar, flour and salt and add to the pineapple and cheese. Pour into baking dish. Cover with buttered crumbs and bake at 350 degrees until top is brown (approximately 40 minutes).

*Hope Polson*

## **BLUEBERRY SALAD**

- |   |   |
|---|---|
| 1 3-ounce package black<br>raspberry Jello          | 1 20-ounce can crushed pineapple,<br>drained (save juice) |
| 1 3-ounce package lemon Jello                       | 1 pint sour cream   |
| 1 15-ounce can blueberries,<br>drained (save juice) | 2 cups miniature marshmallows                             |

Dissolve black raspberry and lemon Jello in 2 cups boiling water. Use juice drained from blueberries and pineapple and water to make 2 cups and add to Jello mixture. Add fruit and refrigerate in a 13x9-inch pan.

**Topping:** Mix together sour cream and marshmallows and let stand overnight or for several hours. Then spread on top of Jello.

*Carolyn Ramsay  
Y.A.W. President, 1966-67  
Charter Member, 1962*

## SALADS

---

### BUNNY RABBIT SALAD

*This is a good recipe for children. They can "create" it all by themselves.*

Lettuce leaves	Maraschino cherries
Whole cloves	Marshmallows
Canned pear halves	

Wash and dry lettuce leaves. Put on plates. Place a pear rounded side up on each leaf. Put cloves in for eyes toward smaller end of pear. Use marshmallows for ears and tail. Secure marshmallows with toothpicks at wider end of pear for tail and on sides of pear for ears. Use cherry for nose.

*Rose Mary Pratt*

### COMPANY QUICK SALAD

*This salad can be ready in 30 minutes!*

1 3-ounce package orange-pineapple Jello	1 cup longhorn cheese, grated
1 small can crushed pineapple, drained	1 pint vanilla ice cream
	1/2 cup nutmeats

Dissolve Jello in one cup hot water. Add ice cream cut into small pieces. Add cheese, pineapple and nuts. Fold together and pour in a 12x9-inch pan or suitable serving dish. Spread additional nuts over top. Ready in 30 minutes. Place in freezer if making ahead.

*Linda Walker*

### COTTAGE CHEESE JELLO SALAD

1 carton small-curd cottage cheese	1 13-ounce can crushed pineapple, drained
1 3-ounce package orange Jello	1 8-ounce container Cool Whip
1 can mandarin oranges	

Mix cottage cheese with dry Jello. Add mandarin oranges and pineapple. Add Cool Whip. Refrigerate for several hours.

**Variations:** Lime Jello with pears instead of oranges. Strawberry Jello with strawberries instead of oranges.

*Nancy Knapp*

## BAKED CRANBERRY RELISH SALAD

*A refreshingly light salad to accompany those heavy holiday meals!*

Serves 6-8

- |  |                           |
|--|---------------------------|
| 1 cup English walnuts, coarsely broken | 1/2 teaspoon cinnamon     |
| 1 pound fresh cranberries              | 1 cup orange marmalade    |
| 1 3/4 cups sugar                       | 3 tablespoons lemon juice |

Spread walnuts in shallow pan and toast at 350 degrees for 10-12 minutes. Wash cranberries; mix together with sugar and cinnamon in a 9-inch-square glass pan. Cover tightly with foil. Bake at 350 degrees for 45 minutes. Remove from oven and mix in nuts, marmalade and lemon juice. Chill and serve cold.

*Jenelle Sarcone*

## CRANBERRY SALAD

- |                                |  |
|--------------------------------|--|
| 1 pound cranberries            | 1 small can crushed pineapple, drained |
| 1/2 cup sugar                  | 2 medium apples                        |
| 1 pound miniature marshmallows | 1/2 pint whipping cream                |

Wash and sort cranberries. Grind cranberries and apples. Add sugar and marshmallows. Allow to stand at room temperature 2-3 hours. Stir once in awhile. Add pineapple. Whip cream until very stiff and fold into other mixture. Refrigerate 10-12 hours before serving.

*Elaine Janssen*

## CREAMY BURGUNDY CHERRIES

Serves 6-8

- |  |                                  |
|--|----------------------------------|
| 1 6-ounce package cherry-flavored gelatin      | 1 8-ounce package cream cheese   |
| 1 16-ounce can dark sweet cherries, drained    | 3/4 cup burgundy or dry red wine |
| 2 cups boiling liquid (cherry syrup and water) | Nuts (optional)                  |

Dissolve gelatin in boiling liquid. In large bowl soften cream cheese. Slowly add gelatin, mixing well. Blend in wine and cherries. Add nuts, if desired. Pour into oiled 1 1/2-quart mold or 8-inch-square pan. Chill until firm (approximately 2 hours).

*Janet Wilson*

## SALADS

---

### FROZEN DAIQUIRI SALAD

- |  |  |
|--|--|
| 1 8-ounce package cream cheese, softened | 1 1-pound can crushed pineapple, drained |
| $\frac{2}{3}$ cup mayonnaise             | 1 cup chopped pecans                     |
| 1 package egg custard mix                | 1 envelope whipped topping mix           |
| 1 6-ounce can frozen daiquiri mix        | or 2 cups Cool Whip                      |

In blender combine cheese, mayonnaise, custard mix and daiquiri mix. Blend at high speed until smooth. Pour into bowl and stir in pineapple and nuts. Fold in prepared topping mix. Pour into waxed-paper-lined 8-inch-square pan. Cover with foil and freeze until firm (approximately 3 hours).

Margie Herrick

### FROZEN FRUIT SALAD

Serves 24

- |                                 |   |
|---------------------------------|---|
| 1 8-ounce container Cool Whip   | 1 cup chopped pecans                                    |
| 2 3-ounce packages cream cheese | 1 15 $\frac{1}{4}$ -ounce can pineapple chunks, drained |
| $\frac{1}{2}$ cup lemon juice   | 1 21-ounce can cherry pie filling                       |
| 1 14-ounce can condensed milk   |   |

Combine cream cheese and lemon juice; beat until smooth. Stir in milk, pecans and pineapple (cut chunks in half). Fold in Cool Whip and pie filling. Spoon into paper-lined muffin pans. Freeze.

Linda Haas

### FROSTY FRUIT LOAF

*Looks beautiful and freezes nicely.*

Serves 10

- |   |   |
|---|---|
| 2 16-ounce cans diet fruit cocktail     | $\frac{1}{2}$ cup Hellmann's mayonnaise                 |
| 8 ounces plain yogurt                   | 1 small package frozen strawberries, thawed and crushed |
| 1 envelope unflavored gelatin           |   |
| $\frac{1}{2}$ cup Karo light corn syrup |   |

Drain fruit cocktail, reserving  $\frac{1}{2}$  can syrup. In saucepan sprinkle gelatin over syrup from fruit. Stir over low heat until dissolved. Beat in mayonnaise. Stir in strawberries and corn syrup. Chill until mixture mounds slightly. Fold in fruit cocktail and yogurt. Spoon into 9-inch loaf pan and freeze until firm. Serve in slices.

Grace Nieters

## FRUIT FREEZE

*Can make the day before. Easy and refreshing.*

Serves 6

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 6-ounce can frozen orange juice | 1 can mandarin oranges      |
| 1 6-ounce can frozen lemonade     | 1 tall can pineapple chunks |
| 1½ cups sugar                     | ½ jar maraschino cherries   |
| 4 cups hot water                  | 3 bananas, sliced           |

Mix together: orange juice, lemonade, sugar, and hot water. Add drained mandarin oranges and pineapple chunks, halved maraschino cherries, and bananas. Freeze overnight, covered. Let thaw 45 minutes before serving.

*Mary Kay Bartine*

## GEN'S FROZEN SALAD

Serves 16

- |   |  |
|---|--|
| 1 generous cup grapes, halved                   | 1 large can apricots, cut up and drained |
| 1 generous cup dates, chopped                   |  |
| 1 large can chunk pineapple, cut up and drained | ½ pint whipping cream, beaten            |
|   | 1 tablespoon mayonnaise                  |

Stir mayonnaise into whipped cream. Fold in fruits. Put mixture into two ice cube containers or a 9-inch-square cake pan. Freeze. Serve frozen.

*Janet Wilson*

## ORANGE DELITE SALAD

Serves 12

- |   |  |
|---|--|
| 1 can Eagle Brand sweetened condensed milk    | 1 large can or 2 small cans mandarin oranges |
| 1 6-ounce can frozen orange juice concentrate | 1 14-ounce container Cool Whip               |

Put a graham cracker crust in the bottom of 13x9-inch pan. (To make crust, mix 2 cups crumbs, 1 stick melted margarine and 1 tablespoon sugar.) Pour milk and thawed orange juice in bowl and blend well with mixer. Then add drained oranges and fold in Cool Whip. Pour over crumb crust and chill thoroughly.

*Sally Hintze*



## SALADS

---

### ORANGE JELLO SALAD

Serves 9-12

- |                                 |                         |
|---------------------------------|-------------------------|
| 1 small package tapioca pudding | 3 cups hot water        |
| 1 small package vanilla pudding | 2 cans mandarin oranges |
| 1 small package orange Jello    | 1 pint Cool Whip        |

Cook above ingredients (except oranges and Cool Whip) until thick. Add mandarin oranges (cut in two). Stir in Cool Whip. Mix well and pour into a 9-inch-square Pyrex pan. Cover and refrigerate overnight. Strawberry Jello and strawberries can be substituted for orange Jello and oranges.

*Marilyn Clauss*

### SEA FOAM SALAD

Serves 9

- |  |  |
|--|--|
| 1 large can pears, drain saving<br>1 cup juice | 1 3-ounce package cream cheese<br>1 cup whipping cream |
| 1 3-ounce package lime Jello                   |  |

Dissolve Jello in hot pear juice. Set aside until cooled, but not congealed. Combine drained pears and cream cheese and blend using blender or mixer until thoroughly blended. Blend with cooled Jello. Fold in whipped cream. Refrigerate until set — at least 4 to 5 hours. Use 9-inch-square pan or a little larger one. Can also use peaches with lemon or peach Jello following the same procedure.

*Ruth Carey*

### SHERBET SALAD

Serves 9-12

- |                                      |   |
|--------------------------------------|---|
| 1 6-ounce package raspberry<br>Jello | 1 package frozen raspberries,<br>thawed     |
| 1 pint raspberry sherbet             | 1 cup boiling water<br>1 package Dream Whip |

Dissolve Jello in boiling water, stirring well. Add softened sherbet and fold in thawed raspberries. Add Dream Whip, prepared according to package directions. Pour into mold or 8-inch-square pan. Orange Jello, mandarin oranges and orange sherbet may be substituted for a variation of this recipe.

*Louila Bjork*



---

**SHORTCUT FROZEN SALAD**

*Nice for summer because it keeps well.*

Serves 12

- |   |  |
|---|--|
| 1 small package instant lemon pudding mix | 1/4 cup chopped pecans                 |
| 2 cups frozen dessert topping, thawed     | 2 tablespoons lemon juice              |
| 1/2 cup mayonnaise                        | 1 16-ounce can fruit cocktail, drained |
|   | 1 cup miniature marshmallows           |

Make pudding according to directions. Stir in topping, mayonnaise, lemon juice. Fold in fruit cocktail, marshmallows and nuts. Freeze until firm in large loaf pan lined with aluminum foil.

*Louise Monroe*

**YUM-YUMS  
(Frozen Salad)**

Serves 12

- |                           |   |
|---------------------------|---|
| 1 pint sour cream         | 1 16-ounce can crushed pineapple, drained |
| 1 cup sugar               | 1 cup chopped walnuts                     |
| 4 tablespoons lemon juice | 1/2 cup chopped maraschino cherries       |
| 2 bananas, diced          |   |

Mix sour cream, sugar and lemon juice. Add bananas and remaining ingredients. Add a touch of red food coloring. Mix and place in paper-lined muffin tins. Freeze. Serve as needed.

*Jill Schreiber  
Y.A.W. President, 1972-73*

**FRESH BROCCOLI SALAD**

Serves 8-10

- |  |   |
|--|---|
| 1 medium bunch broccoli, cleaned and chopped | 1 package Good Seasons Italian Dressing mix |
| 1 can kidney beans, drained                  | 1 small red onion, chopped fine             |
|  | 1 cup grated sharp cheddar cheese           |

Prepare dressing according to package instructions. Mix all other ingredients in a large bowl. Cover tightly and refrigerate overnight.

*Grace M. Nieters*

## SALADS

---

### CREAMY BROCCOLI-CAULIFLOWER SALAD

Serves 8

- |  |                               |
|--|-------------------------------|
| 1 head fresh broccoli, cut into pieces   | 1/2 cup green onions, chopped |
| 1 head cauliflower, cut into flowerettes | 1 cup mayonnaise              |
| 1/2 cup green pepper, finely chopped     | 1/2 cup sour cream            |
| 1/2 10-ounce package frozen peas         | 1 teaspoon salt               |
|  | 1 tablespoon sugar            |
|  | 1 tablespoon white vinegar    |

In large bowl toss together first 5 ingredients. Mix next 5 ingredients in small bowl, pour over vegetables and toss. Serve immediately or refrigerate up to 24 hours.

*Linda K. Thomson*

### BUFFET SALAD

Serves 24

- |  |   |
|--|---|
| 1 head cauliflower, separated into flowerettes | 2 4-ounce cans button mushrooms, drained        |
| 1 1-pound can green beans, drained             | 2 6-ounce cans pitted ripe olives, drained      |
| 1 1-pound can yellow beans, drained            | 2 5-ounce jars pimento-stuffed olives, drained  |
| 1 bunch celery, sliced                         | 1 14-ounce can artichokes, quartered (optional) |
| 1 carton cherry tomatoes                       | 1 carton frozen chives                          |
| 1 bunch carrots, sliced                        | 2 small bottles creamy onion dressing           |
| 2 13-ounce jars yellow pickle corn relish      | 1 large bottle Italian dressing                 |

Mix all ingredients and chill thoroughly. Best if made 24 hours before serving. Keeps a long time.

*Betty Raife*

*P.C.A.W. President, 1978-79*

### KENTUCKY COLESLAW

- |                              |                                |
|------------------------------|--------------------------------|
| 6 cups cabbage, sliced       | 1/2 cup milk                   |
| 1 cup carrots, finely sliced | 1 cup mayonnaise               |
| 1/4 cup sugar                | 1/2 cup buttermilk             |
| 1/2 teaspoon salt            | 1/2 teaspoon celery seed       |
| 1/4 teaspoon pepper          | 2-3 drops Tabasco              |
|                              | 3 tablespoons dry minced onion |

Toss together cabbage, carrots, sugar, salt and pepper. Drench with the milk. Refrigerate for 15 minutes. Combine remaining ingredients and mix with cabbage. Cool 1 hour. Keeps only 24 hours.

*Tracy Mullen*

---

---

## **CABBAGE LEMON SALAD**

*Great for tailgate parties, backyard barbecues or picnics.*

Serves 12-14

- |   |                                 |
|---|---------------------------------|
| 1 medium head cabbage, finely shredded (6-8 cups) | 2 teaspoons mustard seed        |
| 4 medium carrots, finely shredded                 | 1 teaspoon celery seed          |
| 1 medium onion, finely chopped                    | $\frac{3}{4}$ cup salad oil     |
| 1 medium green pepper, finely diced               | $\frac{1}{3}$ cup vinegar       |
|   | $\frac{1}{3}$ cup water         |
|   | 1 cup sugar                     |
|   | 1 teaspoon salt                 |
|   | 1 3-ounce package lemon gelatin |

Combine vegetables in large bowl. Add mustard and celery seeds to oil and pour over vegetables. Let stand. Heat mixture of vinegar, water, sugar and salt. Bring mixture to a boil and add gelatin. Stir until gelatin is dissolved. Cool. Pour over vegetables. Mix well and let stand overnight in refrigerator. Salad keeps 2-3 weeks in tightly covered container.

*Dixie Hoekman*

*P.C.A.W. President, 1980-81*

## **CAULIFLOWER SALAD**

*Very colorful.*

Serves 8

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 head cauliflower               | 1 tomato, cut fine                 |
| 1 green pepper                   | $\frac{1}{2}$ cup white vinegar    |
| 1 bunch green onions             | $\frac{1}{2}$ cup Crisco oil       |
| 1 8-ounce box fresh mushrooms    | 2 tablespoons dried parsley flakes |
| 1 small can pitted ripe olives   | 3 tablespoons dill weed            |
| 1 peeled cucumber, seeds removed | 1 tablespoon garlic salt           |
|                                  | Black pepper to taste              |

Cut up vegetables. Mix vinegar, oil and seasonings and pour over vegetables. Refrigerate overnight in a covered 13x9-inch pan.

*Kathy Zumbach*

## **SALADS**

---

### **BACON CAULIFLOWER SALAD**

- |                                |                         |
|--------------------------------|-------------------------|
| 1 head lettuce                 | 1/4 cup sugar           |
| 1/2 head cauliflower           | 1 cup mayonnaise        |
| 1 onion                        | 1/3 cup Parmesan cheese |
| 1 pound bacon, fried and diced | Salt and pepper         |

Prepare salad the night before using a large bowl that can be tightly covered. Break up lettuce and cauliflower into bite-sized pieces. Section onion into rings. Layer lettuce, onion, bacon and cauliflower. Combine remaining ingredients and spread on top. Cover tightly and chill. Mix well before serving.

*Linda Dollar*

### **CREAMY CAULIFLOWER SALAD**

- |                              |                        |
|------------------------------|------------------------|
| 1 large head cauliflower     | 1 teaspoon celery seed |
| 1/2 cup chopped celery       | 1 pint mayonnaise      |
| 1/2 cup chopped green pepper | 1 carton sour cream    |
| 1/4 cup chopped onion        |                        |

Break cauliflower into small pieces. Combine with next 4 ingredients. Mix together mayonnaise and sour cream and pour over salad. Mix thoroughly and refrigerate overnight or at least 8 hours.

*Diane Curtis*

### **CHICKEN OR TUNA SALAD**

- |                            |  |
|----------------------------|--|
| 1 cup shredded carrots     | 1 tablespoon milk                      |
| 2 tablespoons minced onion | 1 cup cooked chicken or tuna,<br>diced |
| 1/2 cup mayonnaise         | 1 cup shoestring potatoes              |
| 1/4 teaspoon dry mustard   |  |

Mix first six ingredients and chill. Just before serving add shoestring potatoes.

*Diana Stump*

## **HOT CHICKEN SALAD**

*A good luncheon dish.*

Serves 8

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 4 cups cooked chicken, cut in pieces | 1 tablespoon lemon juice        |
| 1 cup chopped celery                 | 1/2 teaspoon Accent             |
| 4 hard-boiled eggs, sliced           | 3/4 cup cream of mushroom soup  |
| 1 teaspoon chopped onion             | 1 cup grated cheese             |
| 1 teaspoon salt                      | 1 1/2 cups crushed potato chips |
|                                      | 1/2 cup slivered almonds        |

Combine all ingredients except cheese, potato chips, and almonds. Place in an 8-inch-square casserole. Top with cheese, chips, and almonds. Let stand overnight (or at least 4-5 hours) in refrigerator. Bake at 400 degrees for 20-25 minutes.

*Gwen Swanger*

## **ITALIAN VEGETABLE SALAD**

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 large bunch fresh broccoli | Cherry tomatoes                 |
| 1 head cauliflower           | 1/2 pound button mushrooms      |
| 1 pound Monterey Jack cheese | 1 small bottle Italian dressing |

Clean broccoli and cauliflower and break into small pieces. Cut cheese into cubes. Combine ingredients with dressing and toss. Best if left to marinate overnight.

*Janel Marcovis*

## **LAYERED LETTUCE SALAD**

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 head lettuce              | 2 cups mayonnaise and 2         |
| Grated onion (to taste)     | tablespoons sugar, mixed        |
| 1 cup celery, chopped       | 1/2 pound bacon, cooked, cooled |
| 1 green pepper, chopped     | and crumbled                    |
| 1 box frozen peas, uncooked | 1 cup shredded Colby cheese     |

Place, in the order above, in a 13x9-inch pan and cover. Let marinate overnight. Serve as is. Do not toss.

*Diane Bittner*



## SALADS

---

### LIME JELLO AND CUCUMBERS

Serves 8

- |  |                          |
|--|--------------------------|
| 2 medium cucumbers, peeled<br>and seeds removed      | 1/2 cup sour cream       |
| 2 tablespoons onion, chopped                         | 1/2 cup mayonnaise       |
| 1 package lime Jello dissolved in<br>1 cup hot water | 1 tablespoon horseradish |

Blend everything in blender. Pour into 8 individual molds.

*Lorraine Brown*

### LOBSTER-SHRIMP DELIGHT MOUSSE SALAD

Serves 12

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 1 can tomato soup               | 2 1/2 tablespoons grated onion  |
| 1 8-ounce package cream cheese  | 2 pounds cleaned shrimp         |
| 2 tablespoons Knox gelatin      | 2 lobster tails (optional)      |
| 1 cup cold water                | 1 cup mayonnaise                |
| 1 cup celery, chopped           | 1/2 teaspoon prepared mustard   |
| Chopped green pepper (optional) | 1 teaspoon Worcestershire sauce |

Heat soup, soak gelatin in water and add to soup. Add mashed cheese slowly. Add celery, green pepper, onion, mayonnaise, mustard and Worcestershire sauce. Add shrimp (whole) and lobster (if desired). Pour into large fish mold or individual molds.

*Nancy Knapp*

### MOSTACCIOLI SALAD

Serves 10

- |   |                                |
|---|--------------------------------|
| 1 16-ounce package mostaccioli,<br>cooked and drained               | 2 teaspoons parsley            |
| 1 medium cucumber, seeds<br>removed, peeled and coarsely<br>chopped | 2 tablespoons prepared mustard |
| 1 medium onion, diced   | 1 teaspoon salt                |
| 1 small jar pimento   | 1 teaspoon coarse pepper       |
| 1 teaspoon garlic powder  | 1 1/2 cups cider vinegar       |
|   | 1 1/2 cups sugar               |
|   | 1/4 cup salad oil              |

Bring vinegar to a boil. Cool. Combine all ingredients and refrigerate 12 hours.

*Gail Krambeck*  
*Y.A.W. President, 1975-76*



## **FRESH MUSHROOM SALAD**

Serves 8-10

1 pound fresh mushrooms  
3 green onions and tops,  
chopped  
1/4 cup fresh lemon juice  
2/3 cup oil

1/2 teaspoon salt  
1/2 teaspoon dry mustard  
1 tablespoon Worcestershire sauce  
10 slices bacon, fried crisp and  
crumbled

Wash mushrooms and dry. Slice and combine with onions. Combine lemon juice, oil, salt, mustard, and Worcestershire sauce. Pour over mushrooms. Marinate 2-3 hours. Sprinkle bacon over top before serving.

*Gwen Swanger*

## **PENNSYLVANIA DUTCH POTATO SALAD**

2 boiled eggs  
4 cups peeled, cubed, waxy  
potatoes, boiled with 1  
teaspoon salt  
1/4 cup white vinegar  
1 1/2 tablespoons sugar

1/2 cup celery  
1/2 cup onion  
1/2 cup green pepper  
1/4 teaspoon celery seed  
Mayonnaise to moisten

Add chopped egg whites to boiled potatoes. Pour vinegar and sugar over potatoes. Cool. Add celery, onion, green pepper and celery seed. Mix. Stir in mayonnaise to which egg yolks have been added.

*Ann Kane*

## **SALAD WITH HONEY DRESSING**

2/3 cup sugar  
1 teaspoon dry mustard  
1 teaspoon paprika  
1/4 teaspoon salt  
1/3 cup honey  
5 tablespoons vinegar

1 tablespoon lemon juice  
1 teaspoon grated onion  
1 cup salad oil  
Romaine or butter lettuce  
1 can chilled mandarin oranges  
1/2 cup sliced almonds, toasted

To make dressing, mix first 4 ingredients well. Add honey, vinegar, lemon juice and onion. Pour oil into mixture very slowly beating constantly with electric mixer. Makes 2 cups of dressing. Pour over salad of lettuce, oranges and almonds.

*Robbie Malm*

## SALADS

---

### SALAD WITH PZAZZ

Serves 8

- |                             |                               |
|-----------------------------|-------------------------------|
| 2 cups salad oil            | 1 teaspoon granulated garlic  |
| 1 cup white vinegar         | 4 cups sliced zucchini        |
| 1/2 cup wine vinegar        | 2 cups broccoli flowerettes   |
| 1/2 cup lemon juice         | 2 cups cauliflowerettes       |
| 1/4 cup salt                | 1 cup carrots, sliced         |
| 1 teaspoon oregano          | 1 cup purple onion, sliced    |
| 1 teaspoon dry mustard      | 1 cup cherry tomatoes, halved |
| 1 teaspoon dehydrated onion | 1/4 cup ripe olives           |

Mix first 9 ingredients together. Pour half of dressing over raw vegetables. Marinate overnight. (Save the other half of the dressing for the next time recipe is made.)

Nancy Vernon

### SHRIMP SALAD

*Chow mein noodles add a crunchy surprise to this salad.*

Serves 8

- |   |                                 |
|---|---------------------------------|
| 2 cans small shrimp, deveined                         | 1/2 onion, minced               |
| 2 small cans crushed pineapple,<br>drained thoroughly | 1 teaspoon Worcestershire sauce |
| 1 1/2 cups celery                                     | Miracle Whip or mayonnaise      |

Mix together all ingredients. Make quite moist with mayonnaise.

**Just before serving** add 1 5-ounce can chow mein noodles. Since the chow mein noodles lose crispness, salad should be eaten at once.

Louila Bjork

### COLD SHRIMP MACARONI SALAD

*Good served with fresh fruits and muffins.*

- |   |  |
|---|--|
| 1 16-ounce can macaroni and<br>cheese, cut up and chilled | 1/4 cup mayonnaise or salad<br>dressing        |
| 2 4 1/2-ounce cans baby shrimp,<br>drained                | 1 tablespoon pimento, chopped                  |
| 1 package frozen peas, slightly<br>cooked                 | 1 tablespoon minced onion or<br>chopped chives |

Mix all thoroughly. Refrigerate. Serve in lettuce cups.

Martha Clarke

P.C.A.W. President, 1952-53

**SPINACH SALAD**

1/2 cup onion, chopped fine	Dash Worcestershire sauce
1 1/2 teaspoons salt	Dash Tabasco
1 1/2 teaspoons Accent	2 cups salad oil
1/4 cup red wine vinegar	Fresh spinach leaves
1/4 cup warm water	Fresh mushrooms
2 tablespoons Grey Poupon	Bacon bits
mustard	Croutons

Mix first 9 ingredients together. Pour over salad of spinach leaves, mushrooms, bacon bits, and croutons.

*Sue Robinson*

**SPINACH SALAD WITH BACON DRESSING**

1 1/2-2 cups fresh spinach	2 cups mayonnaise
1/4 cup water	1/2 pound bacon, cooked and
1/4 cup apple cider vinegar	crumbled
1/2 cup sugar	Grilled onions

Wash spinach and set aside. On medium heat cook mixture of water, vinegar and sugar until sugar dissolves. Combine with mayonnaise, bacon and onions. Heat through and serve warm over spinach. Dress it up with grated boiled egg on top!

*Diane Bittner*

**THREE BEAN SALAD**

2/3 cup vinegar	1/4 teaspoon pepper
1/3 cup salad oil	1 can each green beans, yellow
3/4 cup sugar	beans, kidney beans
1 teaspoon salt	

Mix together first 5 ingredients. Rinse kidney beans with juice from other beans. Marinate in dressing overnight. Add pepper and onion.

*Ann Kane*

## SALADS

---

### TOMATO CREAM MOLD

Serves 6-8

- |   |  |
|---|--|
| 3 envelopes (3 tablespoons)<br>unflavored gelatin | 1 cup mayonnaise   |
| 3 cups tomato juice                               | $\frac{3}{4}$ cup finely chopped celery                  |
| 2 tablespoons lemon juice                         | $\frac{1}{3}$ cup finely chopped sweet or<br>dill pickle |
| $\frac{1}{2}$ teaspoon salt                       | $\frac{1}{4}$ - $\frac{1}{3}$ cup finely chopped onion   |
| 1 3-ounce package cream cheese,<br>softened       |  |

Soften gelatin in 1 cup tomato juice. Place over low heat and stir until gelatin melts. Stir in remaining 2 cups tomato juice, lemon juice and salt. Chill until mixture begins to set. Beat cream cheese until smooth. Whip in mayonnaise until smooth. Add tomato mix; blend well. Add celery, pickle and onion. Pour into well-oiled 5-cup mold. Chill until firm.

*Holly Lawyer*

### FRENCH DRESSING

- |                           |                               |
|---------------------------|-------------------------------|
| $\frac{2}{3}$ cup sugar   | $\frac{1}{2}$ cup salad oil   |
| 1 teaspoon salt           | 3 tablespoons onion, chopped  |
| 1 teaspoon paprika        | 1 teaspoon celery seed        |
| $\frac{1}{3}$ cup ketchup | $\frac{3}{4}$ cup lemon juice |
| $\frac{1}{4}$ cup vinegar |                               |

Put all ingredients in blender and blend. Keeps well in refrigerator.

*Diane Curtis*

### HOT BACON DRESSING

- |                         |                             |
|-------------------------|-----------------------------|
| 5 slices bacon          | $\frac{1}{4}$ cup vinegar   |
| 1 egg, beaten           | $\frac{1}{4}$ cup sugar     |
| 2 tablespoons flour     | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup water |                             |

Chop bacon and fry until crisp. Add all other ingredients to beaten egg. Pour into the hot bacon. Cook and stir until thickened. Pour at once over crisp dry salad greens such as lettuce or endive, dandelion, or spinach. Chopped onion may be added to greens if desired.

*Leyria Walters*

## **SALAD DRESSING FOR SPINACH OR TOSSED SALAD**

Serves 6

1 clove garlic, crushed  
6 tablespoons olive oil  
1/2 teaspoon Dijon mustard

2 tablespoons tarragon or red wine  
vinegar  
Coarse salt  
Freshly ground pepper

Put vinegar in small bowl with mustard and garlic. Gradually add oil, beating with a fork. Season to taste. (Can also use a small jar and shake.) Keeps in the refrigerator for about two weeks.

*Jerry McCarthy*

## **POPPY SEED FRUIT SALAD DRESSING**

Makes 1<sup>2</sup>/<sub>3</sub> cups

3/4 cup sugar  
1 1/2 teaspoons onion salt  
1 teaspoon dry mustard

1/3 cup vinegar  
1 cup salad oil  
1 tablespoon poppy seeds

In small bowl combine sugar, salt and dry mustard. Stir in vinegar. Beat at medium speed while gradually adding oil. Beat 5-10 minutes longer until thickened. Add poppy seeds. Pour into a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using. Serve on fresh fruit salads, grapefruit sections or on lettuce wedges.

*Barbara Post*

Main  
Courses





# **Main Courses**

Main  
Course

## BARBECUED ROAST

1/3 cup honey or dark corn syrup	1/2 teaspoon Tabasco
1/4 cup soy sauce	1 1/2 tablespoons meat tenderizer
1/3 cup lemon juice	1 beef roast
2 cloves garlic, crushed	

Wet roast and sprinkle with tenderizer. Pierce meat with fork. Mix honey/dark corn syrup, soy sauce, lemon juice, garlic, and Tabasco to make marinade. Pour 1/3 cup marinade over roast. Wrap in 2 thicknesses of tin foil, leaving vent in top. Roast on grill over charcoal for 2 hours. Open foil and place meat directly over coals. Barbecue 30 minutes, turning 3 times. Brush often with marinade.

*Elaine Janssen*

## BEEF AND LEEKS

*Fun to make at a party. Guests like to watch and help.*

Serves 2

1 1/2 tablespoons dark soy sauce	1/8 teaspoon pepper
1 tablespoon dry white wine	8 ounces beef (steak), thinly sliced
1 tablespoon cornstarch	4 ounces leeks (white only), cut diagonally
1/2 teaspoon sugar	Oil

Marinate beef at room temperature for 15 minutes in the soy sauce, wine, cornstarch, sugar and pepper. Heat wok or frying pan to a hot temperature. Add oil to coat pan. Add beef immediately after oil is added or beef will stick. Stir beef until cooked three-fourths done (just a few minutes). Add leeks and cook until beef is done. Serve with rice.

*Linda Kaplan*

## BEEF BRISKET IN BEER

Serves 8

1 3-4 pound beef brisket	2 tablespoons brown sugar
1 onion, sliced	1 clove garlic (or garlic powder)
1/4 cup chili sauce	1 12-ounce can beer

Trim excess fat, season with salt and pepper. Cover with onion slices. In bowl, combine chili sauce, brown sugar, garlic and beer. Pour over meat, cover with foil. May uncover last half hour if desired, basting with juices. Bake at 350 degrees for 4 hours. (Can make gravy with juices — 1 cup meat juices, 2 tablespoons flour, 1/2 cup water.) Very important to cut meat across grain to serve. Any leftovers make excellent barbecued beef sandwiches. Cut in small pieces and pour barbecue sauce in pan over meat. Stir.

*Joleen Fairbank*

## MAIN COURSES

---

### OVEN-BARBECUED BRISKET

*Great for the working woman. Makes an inexpensive cut of meat taste delicious.*

Serves 24

1 5-6 pound beef brisket	Onion salt
3 ounces commercial liquid smoke	Garlic salt
Worcestershire sauce	Salt and pepper
Celery salt	Commercial barbecue sauce

Place meat, fat side up, in shallow baking pan. Pour liquid smoke over it. Generously sprinkle both sides of meat with salts. Cover dish tightly with tin foil and refrigerate overnight. Before baking, sprinkle both sides of meat with salt, pepper and Worcestershire sauce. Re-cover pan with tin foil. Cook 5 hours at 275 degrees. Uncover and pour barbecue sauce over meat. Bake one more hour — uncovered. Remove from oven, cover with foil and let cool 1 hour before slicing. Serve hot or cold.

Jacqueline Dollar

### BEEF BROCCOLI PIE

1 pound ground beef	1 egg, beaten
1/2 cup chopped onion	1 10-ounce package frozen, chopped broccoli, cooked and well drained
2 tablespoons flour	4 ounces Monterey Jack cheese
3/4 teaspoon salt	2 packages refrigerator crescent rolls
1/2 teaspoon garlic salt	Milk to brush on
1 3-ounce package cream cheese	
1 1/4 cups milk	

Brown beef and onion; drain fat. Stir in flour, salt and garlic salt. Add milk and cream cheese. Cook and stir until thick and smooth. Add some of this mixture to beaten egg; return all to skillet. Cook and stir over medium heat for 2 minutes; will be thick. Stir in drained broccoli. Roll out one package of crescent rolls to fit into 9-inch pie pan; trim. Spoon in mixture. Cut Monterey Jack cheese in slices and arrange on top. Roll out other package of crescent rolls and place on top; trim and seal. Cut slits in top and brush with milk. Bake at 350 degrees for 40 minutes. Let set for 10 minutes before slicing. Cover with foil if crust gets too brown.

Nancy Perkins

### **BEEF HENRI**

2-3 pound rib eye strip  
3 tablespoons butter  
Salt and pepper

3 tablespoons melted butter  
2 shallots, cut up fine

Brown meat briefly on all sides in butter with salt and pepper. Cook meat in oven at 350 degrees for about 50 minutes in pan or cook on grill until desired doneness. While cooking baste with melted butter and shallots.

*Kay Novak*

### **BEEF STRIPS WITH TOMATO**

*A delicious meal prepared in the microwave.*

Serves 6

1 pound flank steak  
1/3 cup soy sauce  
1/3 cup white wine  
1 teaspoon sugar  
2 tablespoons cornstarch

1 medium onion, sliced  
2 cups fresh mushrooms, sliced  
1/2 cup green peppers, sliced  
1 pint cherry tomatoes

Thinly slice steak. Place in 2-quart casserole. Combine soy sauce, wine and sugar. Pour over meat. Marinate for 1-2 hours. Stir in cornstarch, onion, mushrooms, and peppers. Cover and cook on high for 8-10 minutes, stirring once. Add tomatoes, piercing skin. Slightly cook on high for 1 minute.

*Jenelle Sarcone*

### **TERIYAKI STEAK**

Serves 5

2 1/2 pound top round steak, 1 1/2  
inches thick  
1/4 cup salad oil  
1/4 cup cider vinegar

1/2 cup soy sauce  
1 large clove garlic, minced  
2 tablespoons brown sugar  
1 teaspoon ginger

Place steak in shallow pan. Combine rest of ingredients and pour over meat. Marinate 4 hours in refrigerator, turning frequently. Drain steak and grill 18 minutes on each side for rare. To serve, cut across grain in thin slices.

*Barbara Post*

## MAIN COURSES

---

### BEEF WELLINGTON

*Perfect for a holiday or English dinner.*

Serves 8-10

- |  |  |
|--|--|
| 3 pounds beef tenderloin roast           | 1/4 cup water                          |
| 1/4 cup butter                           | 2 tablespoons teriyaki sauce           |
| 1 pound fresh mushrooms, finely chopped  | 4 Pillsbury pie crust sticks, crumbled |
| 1/2 cup blanched almonds, finely chopped | 1 cup dairy sour cream                 |
| 1 clove garlic, crushed                  | 1 egg, slightly beaten                 |
|  | 1 tablespoon water                     |

Heat oven to 425 degrees. Tie heavy string around tenderloin roast in several places. Place roast on rack in shallow baking pan. For medium-rare roast beef, bake at 425 degrees for 25 minutes. Cool on wire rack about 30 minutes. Remove strings; pat dry with paper towel. In large skillet, melt butter. Add mushrooms, almonds, garlic, water and teriyaki sauce. Stir-fry over medium-high heat until liquid is absorbed, about 10 minutes. Set aside. In large bowl, combine pie crust mix and sour cream; mix with fork until ball forms. On aluminum foil, roll out pastry to a 20x12-inch rectangle; trim edges (reserve trimmed pastry). Place roast on edge of pastry; spread mushroom filling over pastry to within 1 inch of edges. Roll roast in pastry; seal seams and ends securely. Grease 1 large cookie sheet. Using aluminum foil for support, transfer pastry-wrapped roast to cookie sheet. Remove foil and place roast, seam-side-down, on cookie sheet. Cut out small designs from leftover pastry. Combine egg and water; brush over top and sides of loaf. Top with small pastry designs; brush with egg-water mixture. Reduce oven temperature to 400 degrees. Bake for 30 minutes or until pastry is golden brown. Let stand 15 minutes before serving.

*Sandy Oleson*

### BEEF-ZUCCHINI CASSEROLE

Serves 6

- |                        |                      |
|------------------------|----------------------|
| 4 medium zucchini      | 1/4 teaspoon pepper  |
| 1 pound ground beef    | 1/4 cup butter       |
| 1/2 cup onion, chopped | 1 teaspoon salt      |
| 1/2 cup cracker crumbs | 1/4 teaspoon pepper  |
| 1/2 teaspoon oregano   | 2 cups milk          |
| 1 teaspoon salt        | 1 cup cheddar cheese |

Cook zucchini whole in boiling water about 8 minutes. Brown beef and onion. Drain and add crumbs, oregano, 1 teaspoon salt and 1/4 teaspoon pepper. Make white sauce with remaining ingredients, except cheese. After sauce thickens, add cheese. In 13x9-inch buttered casserole, place layer of sliced zucchini, then layer of beef-crumb mixture, then layer of cheese sauce. Repeat all 3 layers. Bake at 350 degrees for 25 minutes.

*Kris Flynn*



## **BRAISED BEEF WITH MUSHROOMS**

Serves 6

2 pounds stew meat or cut up Swiss steak	1 cup beef bouillon
Cooking oil	2 teaspoons sugar
$\frac{3}{4}$ cup onion, sliced	1 teaspoon sweet basil
$\frac{1}{2}$ clove garlic, minced	1 teaspoon salt
1 8-ounce can tomato soup	Dash of pepper
1 3-ounce can sliced mushrooms	Parsley
	Hot rice or noodles

Brown meat in hot oil. Add onions and garlic. Saute 5 minutes. Add remaining ingredients except parsley and rice. Cover and simmer 2 hours or until tender. Add more bouillon if necessary. Serve with hot rice or noodles. Garnish with parsley.

*Shirley Hadenfeldt*

## **COCA-COLA ROUNDSTEAK**

*Things go better with Coke! (It really helps to tenderize the meat!)*

1 round steak	12 ounces ketchup
1 package onion soup mix	12 ounces Coca-Cola

Cut round steak in serving pieces. Put in baking dish. Sprinkle with soup mix and top with ketchup and coke combined. Cover and bake 3 hours at 300 degrees.

*Sandi Dickinson*

## **GRANDMA'S 'GOOD GOOP'**

*A good casserole for a family reunion!*

1 8-ounce package noodles	1½ pounds ground beef
1 teaspoon butter	$\frac{1}{4}$ teaspoon garlic salt
1 small can tomato sauce	1 cup sour cream
1 cup green onion, chopped	1 cup shredded cheddar cheese
1 cup small-curd cottage cheese	

Cook noodles and drain. Brown beef in butter. Add garlic salt and tomato sauce. Simmer 5 minutes. Combine cheddar cheese, sour cream, noodles and green onion. Mix with ground beef and place in casserole. Top with cottage cheese and paprika. Bake at 300 degrees for 30 minutes.

*Mary Shank*

## MAIN COURSES

---

### GROUND BEEF STROGANOFF

Serves 4-6

- |                             |                          |
|-----------------------------|--------------------------|
| 2 tablespoons butter        | 1 2½-ounce can mushrooms |
| 1 pound ground beef         | 1 teaspoon salt          |
| ½ cup onion, chopped        | 1 teaspoon pepper        |
| 1 clove garlic              | 1 cup sour cream         |
| 1 tablespoon flour          | Chow mein noodles        |
| 1 can cream of chicken soup |                          |

In skillet melt butter; add meat, onion and garlic. Cook until meat is brown. Stir in flour; add soup, mushrooms, salt and pepper. Simmer 10 minutes. Stir in sour cream. Pour over chow mein noodles and serve.

*Sheila Connolly*

### HAMBURGER-CHEESE-NOODLE CASSEROLE

Serves 10

- |   |                                  |
|---|----------------------------------|
| 2 pounds ground beef                        | ¼ cup sour cream                 |
| 1 medium onion, chopped                     | ⅓ cup green onions (optional)    |
| 2 15-ounce cans tomato sauce                | 1 cup cream-style cottage cheese |
| 1 teaspoon sugar                            | ¼ cup green pepper               |
| ¾ teaspoon salt                             | 4 cups medium egg noodles        |
| ¼ teaspoon garlic salt                      | ⅓ cup tomato juice               |
| ¼ teaspoon pepper                           | ¼ cup Parmesan cheese            |
| 1 8-ounce package cream cheese,<br>softened |                                  |

Brown ground beef and onion together. Add tomato sauce, sugar, salt, garlic salt and pepper. In bowl, mix cream cheese, sour cream, onion, cottage cheese and green pepper. Cook noodles according to directions and drain. Place half the noodles in bottom of 11x7-inch baking dish and pour half of meat sauce over noodles. Pour all cheese mixture over meat sauce and repeat noodle and meat layers. Sprinkle with Parmesan cheese and pour tomato juice over all. Bake in 325 degree oven for 1 hour.

*Jean McKinney*  
*P.C.A.W. President, 1981-82*

## LASAGNE

Serves 12-15

1/4 cup butter	2 1/2 teaspoons salt
1/2 pound ground beef	1 teaspoon pepper
1/2 pound ground pork	1 teaspoon oregano
1 cup chopped onion	1 pound broad lasagne noodles
1 clove garlic, minced	2 pounds Ricotta cheese or cottage cheese
3 1/4 cups (1-pound, 12-ounce can) tomatoes	6 cups (1 1/2 pounds) shredded Mozzarella cheese
3 6-ounce cans tomato paste	1 1/2 cups grated Parmesan cheese
2 cups water	Paprika

To prepare tomato sauce: In a large skillet melt butter and brown meat. Add onion and garlic; saute until tender. Stir in tomatoes, tomato paste, water, salt, pepper and oregano; simmer over low heat 45-60 minutes. To prepare lasagne: Cook noodles according to package directions. Drain. Handle noodles carefully to keep from tearing. Butter a 13x9x2-inch baking dish. Place a layer of noodles in the bottom of the dish; top with a layer of tomato sauce. Sprinkle a third of each of the Ricotta, Mozzarella and Parmesan cheeses over the sauce layer; repeat 2 more times, reserving a small amount of sauce to spread in center of top layer of cheeses. Sprinkle with paprika. Bake about 30 minutes in 375 degree oven. Allow to set 10-15 minutes before serving.

Mary Devin (Graham)  
Y.A.W. President, 1969-70

## MARINATED FLANK STEAK

1/4 cup soy sauce	1 1/2 teaspoons ginger
3 tablespoons honey	3/4 cup salad oil
2 tablespoons vinegar	1 medium onion, finely chopped
1 1/2 teaspoons garlic powder	

Combine ingredients and marinate flank steak overnight. Broil 5 minutes on each side. Slice on the diagonal.

Nancy Vernon

## MAIN COURSES

---

### ITALIAN MEATBALLS

1 pound ground sirloin	1 teaspoon ground hot red pepper
1 pound Graziano Italian sausage	1 teaspoon garlic powder
1 cup fine bread crumbs	1 teaspoon oregano
1/2 cup Parmesan cheese	1 teaspoon fennel seeds
1 teaspoon sweet basil (prefer fresh)	1 egg
1 teaspoon parsley	Salt and pepper to taste

Combine all ingredients in mixing bowl. Moisten hands with water and mix thoroughly until no bread crumbs are visible. Form into balls and bake at 350 degrees until browned. Add to a favorite spaghetti sauce. Let simmer for at least four hours.

*Judge Thomas A. Renda*

### MEAT LOAF

*A quick and easy main dish that may be frozen prior to baking.*

Serves 12

1-1½ pounds ground meat	3 tablespoons brown sugar
1 egg	½ teaspoon nutmeg
1 cup quick oatmeal, uncooked	½ cup ketchup
1 package onion soup mix	1 teaspoon dry mustard
1 cup milk	

Mix ground meat and egg. Add onion soup and oats to milk. Mix thoroughly with ground meat and put into 13x11-inch pan. Mix ketchup, brown sugar and spices and pour over meat mixture. Bake at 350 degrees for 1 hour.

*Diane Curtis*

## ITALIAN MEAT LOAF

Serves 5-6

- |                        |   |
|------------------------|---|
| 1 pound ground beef    | 1/2 teaspoon pepper                                     |
| 1 egg                  | 1 10 <sup>1</sup> / <sub>2</sub> -ounce can pizza sauce |
| 3/4 cup cracker crumbs | 1 small jar mushrooms                                   |
| 1/3 cup chopped onions | 1 cup Mozzarella cheese                                 |
| 1/2 teaspoon oregano   | 1/4 cup Parmesan cheese                                 |
| 1 teaspoon salt        |   |

Combine first 7 ingredients with 1/3 cup pizza sauce. On waxed paper, pat meat mixture into a 12x9-inch rectangle. Spread with another 1/2 cup pizza sauce. Sprinkle mushrooms, Parmesan cheese and 1/2 cup Mozzarella cheese over all. Using the waxed paper, roll meat mixture and place in baking pan. Pour remaining pizza sauce over top. Bake 350 degrees for 45 minutes. Sprinkle remaining Mozzarella cheese on top and bake 15 minutes more.

Beverly Donnelly  
Y.A.W. President, 1980-81

## B.J.'s MEAT STEW

*Nutritious homemade baby food!*

- |  |                                 |
|--|---------------------------------|
| 1/3 cup flour  | 4 potatoes                      |
| 1 1/2 pounds round steak, cubed                          | 5 carrots                       |
| 2 tablespoons oil  | 1 10-ounce package frozen mixed |
| 3 cups liquid (meat stock, water<br>or vegetable liquid) | vegetables                      |

Coat meat with flour; brown in oil. Add liquid. Cook 2-3 hours or until tender. Add potatoes and carrots. Cook for 30 minutes more until tender. Add frozen vegetables; cook 5 minutes. Put in food processor or blender; blend. Freeze in ice cube trays. When frozen, pop out and bag. Thaw and heat cubes before serving to baby.

Sheila Connolly

## ORIENTAL BEEF

Serves 4

- |                                   |                         |
|-----------------------------------|-------------------------|
| 1 pound beef flank steak          | 1 tablespoon cornstarch |
| 8 ounces pea pods                 | Peanut oil              |
| 8 ounces sliced water chestnuts   | 2 tablespoons soy sauce |
| 1 small bunch green onions, diced |                         |

Preheat wok; cover bottom with oil. Cut flank steak into narrow strips and brown in wok. Add pea pods, water chestnuts and green onions. Cook 2-3 minutes or until warmed through. Combine corn starch, soy sauce, and 2 tablespoons of oil for sauce. Pour sauce over mixture and stir just prior to serving. Serve with rice.

Janel Marcovis



## MAIN COURSES

---

### PEPPER STEAK

Serves 4

4 beef tenderloin steaks	2 shallots, finely chopped
2 tablespoons oil	1/3 cup dry white wine
1 1/2 teaspoons cracked pepper	1/4 cup beef broth
4 tablespoons butter	1/3 cup brandy

Rub steaks with 1 tablespoon oil. Crush pepper and press firmly into both sides of steaks. Let stand 2 hours. In heavy pan, heat 1 tablespoon oil and 2 tablespoons butter until very hot. Saute steaks 3 minutes each side; transfer to hot platter. Saute shallots, add wine and broth and boil rapidly. Warm and ignite brandy and add to pan. When flames have died down, add remaining butter and heat. Pour the sauce over steaks and serve immediately. Serve with a red table wine.

*Janice Wieslander*

### PEPPER STEAK WITH RICE

Serves 6

3 cups cooked rice	1 cup sliced green onions
1 pound lean beef round steak (cut 1/2-inch thick)	2 green peppers, cut in strips
1 tablespoon paprika	2 tablespoons cornstarch
2 tablespoons butter	1/4 cup soy sauce
2 cloves garlic, crushed	1/4 cup water
1 1/2 cups beef broth	2 large, fresh tomatoes, cut in eighths

While rice is cooking, pound steak to 1/4-inch thickness. Cut into 1/4-inch wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend corn starch, water, soy sauce. Stir into meat mixture. Cook, stirring, until clear and thickened — about 2 minutes. Add tomatoes and stir gently. Serve over bed of fluffy rice.

*Marci Strutt*



## ROAST BEEF

Serves 8

- |   |  |
|---|--|
| 1 7-8 pound U.S. Choice 4-rib roast or standing rib roast | 1 large onion, unpeeled and coarsely chopped |
| 1 cup chef's salt (see below)                             | 1 small clove garlic                         |
| 1 carrot, scraped and coarsely chopped                    | 4 tablespoons Kitchen Bouquet                |
|   | 4 tablespoons corn oil                       |

Preheat oven to 375 degrees. Mix Kitchen Bouquet with corn oil and rub bony part with the mixture. Crush the garlic to a pulp with some of the chef's salt. Rub the entire amount of chef's salt and garlic into the surface, including the fat, covering completely. Pour water to a depth of 1 inch in the bottom of a roasting pan and add onion and carrot. Place meat on top of vegetables, fat side up. Roast uncovered for 30 minutes. Cover and continue roasting until meat thermometer registers the desired temperature. Remove roast from oven and let stand on a board for at least 1 hour. Ten minutes before serving, bring the oven temperature as high as the control allows. Put the roast on a cookie sheet and place in the oven for 10 minutes.

**Chef's Salt** — Mix and use instead of salt.

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1 cup salt                     | 1/4 teaspoon ground white pepper |
| 1 tablespoon spanish paprika   | 1/4 teaspoon celery salt         |
| 1 teaspoon ground black pepper | 1/4 teaspoon garlic salt         |

Be careful to use garlic **salt**, not garlic powder. The beef will not be salty. The salt will not penetrate the meat or "draw" the juices. In fact, the British cover their roast beef completely with salt and bake it in a crust. It is never salty. Rubbing the surface with the Kitchen Bouquet and oil will close the pores and give a caramelized color. A good meat thermometer is a necessity. Insert for registering temperature, then remove.

*Ruth Miller*

## MARINADE TO TENDERIZE ROASTS (or thick round steak)

- |                             |                              |
|-----------------------------|------------------------------|
| 1 cup oil                   | 1/4 cup Worcestershire sauce |
| 1/4 teaspoon instant garlic | 1/2 cup yellow mustard       |
| 3/4 cup soy sauce           | 2 teaspoons salt             |
| 1/2 cup lemon juice         | 1 teaspoon cracked pepper    |

Mix ingredients together and marinate meat at least 24 hours.

*Sue Neiman*  
*Y.A.W. President, 1978-79*

## MAIN COURSES

---

### SHEPHERD'S PIE

*Everyone loves this tasty, easy meal.*

Serves 3-4

- |                               |                         |
|-------------------------------|-------------------------|
| 1 pound ground beef           | 1 medium onion, chopped |
| 1 teaspoon salt               | 1/2 teaspoon monosodium |
| 1/4 teaspoon pepper           | glutamate               |
| 1 cup shredded cheddar cheese | 3 cups mashed potatoes  |

Saute beef and onion until onion is transparent and meat is browned; stir in salt, monosodium glutamate and pepper. Put meat mixture in pie pan or 1 1/2-quart baking dish; spread potatoes on top. Sprinkle with cheese. Bake at 375 degrees for 30 minutes.

*Kay Novak*

### DREAMY SPAGHETTI CASSEROLE

*Better when made a day ahead.*

Serves 6

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 7-ounce package spaghetti | 1/2 pound cottage cheese          |
| 1 tablespoon butter         | 1 8-ounce package cream cheese    |
| 1 1/2 pounds ground beef    | 1/4 cup sour cream                |
| Salt and pepper             | 1/3 cup green onions              |
| 2 8-ounce cans tomato sauce | 1 tablespoon green pepper, minced |
| 1 8-ounce can water         | 2 tablespoons butter, melted      |

Cook spaghetti and drain. Saute beef in butter until brown; add tomato sauce, water, salt and pepper. Remove from heat. Combine cottage cheese, cream cheese, sour cream, onions, and green pepper. In 2-quart casserole, spread half of the spaghetti and cover with cheese mixture. Add remainder of spaghetti and pour melted butter over it. Spread tomato meat sauce over top. Chill. Remove from refrigerator 30-45 minutes before baking. Bake at 350 degrees for 30 minutes. Don't overcook or it will be dry.

*Kathy Shives*

## SPAGHETTI PIE

Serves 6

6 ounces spaghetti	1/4 cup chopped green pepper
2 tablespoons butter or margarine	1 8-ounce can (1 cup) tomatoes, cut up
1/3 cup grated Parmesan cheese	1 6-ounce can tomato paste
2 eggs, well beaten	1 teaspoon sugar
1 cup cottage cheese	1 teaspoon dried oregano, crushed
1 pound ground beef or bulk pork sausage	1/2 teaspoon garlic salt
1/2 cup chopped onion	1/2 cup shredded Mozzarella cheese

Cook the spaghetti according to package directions; drain. (Should have about 3 cups spaghetti.) Stir butter or margarine into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10-inch pie plate. Spread cottage cheese over bottom of spaghetti crust. In skillet, cook ground beef or pork sausage, onion, and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt; heat through. Turn meat mixture into spaghetti crust. Bake, uncovered, at 350 degrees for 20 minutes. Sprinkle Mozzarella cheese over top. Bake 5 minutes longer or until cheese melts.

*Margo Foxhoven*

## STROGANOFF SUPREME

*This can be made earlier and reheated in a double boiler.*

Serves 6

2 pounds sirloin steak	1/4 cup ketchup
1 pound fresh mushrooms, sliced	2 small garlic cloves, crushed
1 cup onion, minced	2 teaspoons salt
1/4 cup butter or margarine	1/3 cup flour
2 10 1/2-ounce cans beef consomme	2 cups sour cream

Cut meat into thin strips. In skillet cook and stir mushrooms and onions in butter until onions are tender. Remove from skillet. In same skillet, brown meat. Set aside 3/4 cup consomme, add remaining consomme, ketchup, garlic, and salt to skillet. Cover and simmer 15 minutes. Blend reserved consomme and flour; stir into meat mixture. Add mushrooms and onion. Heat to boiling, stirring constantly; boil 1 minute. Stir in sour cream and heat. Serve over rice or noodles.

*Beverly Donnelly  
Y.A.W. President, 1980-81*

## MAIN COURSES

---

### SUPER-QUICK STUFFED PEPPERS

*Kids love this quick meal and it freezes well.*

Serves 6

3/4 pound ground beef	1/8 teaspoon pepper
1 small onion, diced	Salt
1 15 1/4-20-ounce can red kidney beans, drained	3 large green peppers
1 8-ounce can tomato sauce	Water
1/2 teaspoon sugar	1 tablespoon cornstarch
1/4 teaspoon thyme leaves	2 tablespoons shredded cheddar cheese

In 3-quart saucepan over medium-high heat cook ground beef and onion until meat is browned and onion is tender, about 10 minutes. Stir occasionally. Stir in kidney beans, tomato sauce, sugar, thyme, pepper and 1 teaspoon salt; heat to boiling. Reduce heat to low; cover and simmer 10 minutes to blend flavors. Meanwhile, cut green peppers lengthwise in half; discard seeds. Place pepper halves in 12-inch skillet; add about 1/2-inch of water and 1 teaspoon salt. Over high heat, heat to boiling. Reduce heat to low; cover and simmer 5 minutes or until tender-crisp. Drain. In cup, mix cornstarch and 1/2 cup water; gradually stir into mixture; cook over medium heat, stirring until mixture is slightly thickened. To serve, place peppers, cut-side up, on warm platter. Spoon meat mixture into green peppers; sprinkle with shredded cheddar cheese.

*Barb Newbrough*

### STUFFED GREEN PEPPERS

Serves 4

4 large green peppers	1 1/2 pounds extra lean ground chuck
1 1/2 cups dry Pepperidge Farm Stuffing Mix	1/2 teaspoon garlic powder
1 teaspoon salt	1/4 teaspoon pepper
1 15-ounce can tomato sauce	

Cut peppers in half lengthwise, remove stem and seeds and wash. Par-boil 3-5 minutes, drain and cool. Mix browned ground beef with garlic powder, salt, pepper and stuffing. Stuff pepper halves with meat; arrange in 3-quart covered casserole and pour tomato sauce over the peppers. Bake covered at 350 degrees for 1 1/2 hours. Serve with rice.

*Miriam Waldinger*



## MOM'S SWEDISH MEATBALLS

*Easily doubled for a buffet dinner party. Fix it ahead. refrigerate, and reheat.*

1/3 cup minced onion	1 pound ground chuck
2 tablespoons butter	1/4 pound ground shoulder pork
1 egg	2 tablespoons butter
1/2 cup milk	3 tablespoons flour
1/2 cup fresh bread crumbs	1 teaspoon sugar
1 1/4 teaspoons salt	1 1/4 teaspoons salt
2 teaspoons sugar	1/8 teaspoon pepper
1/2 teaspoon allspice	1 cup water
1/4 teaspoon nutmeg	3/4 cup light cream

Saute onion in butter in large skillet. In large bowl, beat egg. Add milk and crumbs. Let stand 5 minutes. Add salt, sugar, allspice, nutmeg, ground chuck, ground pork and onions. Combine with mixer. In same skillet, heat butter. Using 2 teaspoons, shape meat mixture into small balls about 1/2 inch to 3/4 inch in diameter. Drop some balls into skillet; brown well on all sides. Remove to warm casserole. Repeat until all meat is browned. Into fat left in skillet, stir flour, sugar, salt and pepper. Add water and cream slowly. Stir until thickened. If desired, return balls to gravy and heat thoroughly.

*Sue Frampton*

## SWISS STEAK SUPREME

*Hearty and flavorful!*

Serves 4-6

2 to 3 pounds swiss steak (or arm roast)	3 carrots, "coin" sliced
2 tablespoons cooking oil	2 stalks celery, chopped
1 16-ounce can tomatoes	1/2 teaspoon Worcestershire sauce
1 large onion, sliced	Salt
	Pepper

Brown meat on both sides in hot cooking oil. Add tomatoes to meat in a roaster and roast covered in oven about 60 minutes (or simmer in covered electric skillet). Add remaining vegetables and seasonings. Roast (or simmer) about 45 minutes until vegetables are tender, adding liquid a little at a time, if necessary. Remove meat to hot platter and add a white sauce to liquid and vegetables for gravy. Serve gravy over mashed potatoes, rice or noodles.

*Dixie Hoekman  
P.C.A.W. President, 1980-81*



## MAIN COURSES

---

### TAMALE PIE

1½ pounds ground round	2 cups tomato sauce
½ pound sausage or hamburger	1 cup corn meal
1 large onion	1 cup creamed corn
(1 teaspoon salt if no sausage)	1 cup pitted olives
1½ cups milk	Chili powder to taste
	½ pound grated cheese

Brown meat and onion (and salt). Mix together remaining ingredients. Add meat mixture to corn meal mixture and bake 1 hour or more at 350 degrees. The last 10 minutes add ½ pound grated cheese to top.

*Debora Gotsdiner*

### MISOV DEREVAPATAT (Stuffed Grape Leaves)

*A truly Armenian dish that is a favorite with cooks everywhere. If grape leaves cannot be found in a particular locality, substitute cabbage or lettuce leaves.*

1 pound ground shoulder of lamb	1 teaspoon salt
½ pound onions, chopped finely	Black pepper to taste
2 tablespoons chopped parsley	Juice of ½ lemon
¼ cup rice	⅓ cup tomato puree

Boil grape leaves until half cooked. Mix all other ingredients well and roll up in grape leaves in small packages about 3 inches long by ¾ inch thick. Place in rows in a baking dish, and cover with water. Cover pan and bake in 350 degree oven for 1 hour. Serve hot or as hors d'oeuvres at room temperature with plain yogurt as dip. A delicious sauce is made by mixing madzoon with the gravy in which the grape leaves are cooked. Pour this over the grape leaves to make a light luncheon dish. (Note: Grape leaves come in a jar in the gourmet section at the grocery store. Don't cook them, but rinse to remove brine.)

*Nancy Norman-Uhl*

## CALICO HAM

*Good luncheon dish. Leftovers freeze well.*

Serves 12

- |  |   |
|--|---|
| 3-4 cups ham, cubed                                      | 1 tablespoon prepared mustard                     |
| 4 10-ounce packages frozen mixed vegetables              | 6 cups milk                                       |
| 3 cups bread cubes, toasted or sauteed lightly in butter | $\frac{3}{4}$ cup sharp cheddar cheese, grated    |
| $\frac{3}{4}$ cup margarine                              | 1 medium onion, grated                            |
| 1 cup flour  | $\frac{1}{2}$ pound package potato chips, crushed |
| 1 teaspoon salt  |   |

Prepare vegetables according to package directions and drain. Prepare a white sauce of the flour, margarine, salt and milk. Add the mustard, cheese and onion. Stir over low heat until cheese melts. Add ham and bread cubes. Pour into  $4\frac{1}{2}$ -quart casserole. Refrigerate 12-24 hours to allow flavors to mix. Before baking, top with crushed potato chips. Bake 40-50 minutes at 350 degrees.

*Sue Frampton*

## CASSEROLE

*Takes some time to put it together but it's worth it.*

Serves 10-12

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| 1 box Uncle Ben's wild rice, cooked | 1 cup Hellmann's mayonnaise         |
| 1 package broccoli, cooked          | 1 can cream of celery soup          |
| 1 cup ham or chicken or both        | $\frac{1}{4}$ teaspoon dry mustard  |
| 2 cups cheese, shredded (any kind)  | $\frac{1}{4}$ teaspoon curry powder |
| 2 cups fresh mushrooms, sliced      | Parmesan cheese                     |
|                                     | Croutons and butter                 |

Layer: rice, broccoli, meat, cheese, mushrooms. Combine soup, mayonnaise, mustard and curry and add to layers. Sprinkle with Parmesan cheese; top with croutons (which have been crumbled and mixed with melted butter). Bake in a 13x9-inch pan for 30 minutes or until bubbly in a 350 degree oven.

*Jean Olson*  
Y.A.W. President, 1974-75

## MAIN COURSES

---

### CHERRY ALMOND GLAZED PORK

*Unusual. Can be used for pork chops, too.*

Serves 6

1 3-pound pork roast	1/4 teaspoon cinnamon
1 12-ounce jar cherry preserves	1/4 teaspoon nutmeg
2 tablespoons light corn syrup	1/4 teaspoon cloves
1/4 cup red wine vinegar	3 tablespoons toasted, slivered almonds
1/4 teaspoon salt	

Rub roast with salt and pepper. Place on rack in shallow baking pan. Roast uncovered in 325 degree oven for 2-2½ hours. Meanwhile, combine other ingredients. Keep sauce warm. When meat has cooked, spoon enough hot cherry sauce over meat to glaze. Cook about 30 minutes more. Pass remaining sauce.

*Joleen Fairbank*

### DIANE'S DIVINE MEATBALLS

Serves 12

2 pounds ground ham	Dashes of salt and pepper
2 pounds ground beef	2 10¾-ounce cans tomato soup
2 eggs	3 cups brown sugar
2 cups graham cracker crumbs	1 cup white vinegar

Combine ham, beef, eggs, crumbs, and seasonings. Mix by hand and form meatballs of approximately 1 inch in diameter. Place meatballs in two 13x9-inch pans. Combine soup, sugar, and vinegar. Cover meatballs with soup mixture. Bake at 325 degrees for 40-45 minutes. Serve in a warming dish.

*Jacqueline Devine*

*Y.A.W. President, 1981-82*

### HAM WELLINGTON

Pastry for single crust pie	1 egg yolk, slightly beaten
1½ pound canned ham (or left-over ham)	

Heat oven to 425 degrees. Grease a 9x9x2-inch pan and roll pastry into rectangle (12x8 inches). Trim evenly, reserving excess. Remove gel from ham. Place ham in center of pastry. Overlap to cover, moistening edges and sides with water to seal. Place seam side down in pan. Brush on egg yolk. Roll leftover pastry and cut into a design (petal pieces). Place on top. Bake for 30 minutes.

*Laurie Polle*

## MARINATED PORK ROAST

*Also good for beef or shish-kabobs*

- |   |                                 |
|---|---------------------------------|
| 3/4 cup salad oil                                     | 1/4 cup wine vinegar            |
| 6 tablespoons soy sauce                               | 3/4 teaspoon dry parsley flakes |
| 2 tablespoons Worcestershire sauce                    | 1 or 2 cloves garlic, crushed   |
| 1 tablespoon dry mustard                              | 3 tablespoons lemon juice       |
| 1 teaspoon salt                                       | Pork roast                      |
| 1 1/2 tablespoons coarse, freshly ground black pepper |                                 |

Combine ingredients. Marinate roast in plastic bag, shaking twice daily, for one to four days. Dry off roast, then bake or barbecue until done. Marinade may be frozen and then reused one time.

*Mari Trott*

## PORK CHOPS ON RICE

*Use your microwave oven for this tasty main course!*

**Serves 4-6**

- |                                  |                               |
|----------------------------------|-------------------------------|
| 6 pork chops                     | 1/2 teaspoon salt             |
| 2 2/3 cups Minute Rice           | 1/8 teaspoon pepper           |
| 1 10 3/4-ounce can beef bouillon | 1 teaspoon water              |
| 1 medium onion, finely chopped   | 2 tablespoons Heinz '57 sauce |

Combine all ingredients except chops, water and '57 sauce in a 12x9-inch dish. Arrange chops over rice with meatiest portions to outside of dish. Combine water and '57 sauce and brush over chops. Cover dish with plastic wrap. Microwave on high for 5 minutes. Reduce to 50 percent power and cook for 15-20 minutes or until done.

*Sandra Cook*

## MAIN COURSES

---

### PORK TENDERLOIN TOWERS

*Great for an uncertain dinner hour. Meat can be held until ready to sit down. (Add topping when company has arrived.)*

Serves 6

- |  |                                 |
|--|---------------------------------|
| 6 pork tenderloins<br>(not tenderized) | 6 slices onion, 1/8-inch thick  |
| 1 teaspoon salt                        | 6 slices tomato, 1/4-inch thick |
| 1/4 teaspoon pepper                    | 6 slices sharp cheese           |
|  | 6 slices bacon                  |

Season patties with salt and pepper. Top with slice of onion and cover dish. Bake in 350 degree oven for 45 minutes. Then uncover patties and top with tomato, cheese and bacon. Use toothpicks to hold in place. Bake uncovered for 15 minutes at 350 degrees and if bacon isn't done, place under broiler briefly.

*Barb Newbrough*

### RIGATONI CASSEROLE

Serves 8

- |                                       |  |
|---------------------------------------|--|
| 1 pound Italian sausage               | 1/2 can sliced, ripe olives            |
| 1 8-ounce package rigatoni<br>noodles | 8 ounces shredded Mozzarella<br>cheese |
| 1 12-ounce can pizza sauce            |  |

Brown sausage. Prepare pasta according to package directions. Add meat, olives and pizza sauce to cooked pasta. Pour into greased 12x9-inch pan. Sprinkle with cheese. Cover; bake in 350 degree oven 30 minutes. Uncover, bake 10-15 minutes longer.

*Pam Kulik*

### STUFFED PORK CHOPS

*Great for fussy kids; one kid can have a barbecued chop and the other a plain one.*

Serves 6-8

- |                               |                      |
|-------------------------------|----------------------|
| 8 pork chops                  | 1/3 cup margarine    |
| 1/2 loaf bread (dried crumbs) | 1/8 teaspoon sage    |
| 1/4 cup onions, chopped       | 1/8 teaspoon pepper  |
| 1/4 cup celery, chopped       | Heinz barbecue sauce |

Sprinkle bread crumbs with sage and pepper. Melt margarine and saute celery and onions. Pour over bread crumbs and mix. Add milk in small quantities until mixture sticks together. Brown chops. Place 4 chops in baking dish. Divide dressing into fourths and place on chops. Cover with remaining chops. Top with barbecue sauce. Add small amount of water to dish and bake at 350 degrees for 1-1 1/4 hours, depending on thickness of chops.

*Lynne Updegraff*



## STUFFED VEGETABLES

Serves 6

- |   |  |
|---|--|
| 6 medium-sized zucchini,<br>halved lengthwise | 1/3 cup packaged Italian bread<br>crumbs |
| 1/2 pound hot Italian sausage                 | 1/4 cup grated Parmesan cheese           |
| 1 small onion, chopped (1/4 cup)              | 1/4 pound Mozzarella cheese,<br>shredded |
| 1 clove garlic, crushed                       |  |

Cook zucchini in boiling salted water in a large skillet for 10 minutes. Drain. Scoop out insides, leaving a 1/4-inch shell. Mash the scooped out portion of zucchini and drain well. Put shells in a shallow baking dish. Remove casings from sausage; break up meat. Cook sausage in same skillet for 5 minutes. Add onion and garlic; saute until tender, approximately 3 minutes. Stir in mashed zucchini and bread crumbs. Spoon mixture into shells; sprinkle with cheese. Bake at 350 degrees for 30 minutes.

*Margo Foxhoven*

## BAKED CHICKEN PARMESAN

Serves 4

- |   |                             |
|---|-----------------------------|
| 1 2 1/2-3-pound fryer, cut into<br>serving pieces | 1/4 cup Parmesan cheese     |
| 1 teaspoon salt                                   | 1 tablespoon minced parsley |
| 1/4 teaspoon pepper                               | 1/3 cup fine bread crumbs   |
| 1/4 teaspoon garlic salt                          | 1/3 cup water               |
| 1/4 teaspoon paprika                              | 1 tablespoon oil            |
| 1/8 teaspoon thyme                                | 1/4 cup margarine, melted   |
|   | 1/3 cup marsala wine        |

Preheat oven to 350 degrees. In a paper bag, place seasonings, cheese, parsley, crumbs. Coat chicken by shaking a few pieces at a time in the bag. Oil a shallow roasting pan. Pour in the water and arrange chicken pieces. Sprinkle chicken with oil and melted margarine and bake, uncovered, for 45 minutes. Pour wine over chicken. Lower oven heat to 325 degrees. Cover pan with foil and bake 15 minutes longer. Remove foil; raise oven heat to 350 degrees and bake 10 minutes longer.

*Marty Charles*

## MAIN COURSES

---

### BREAST OF CHICKEN WITH MUSHROOMS

Serves 4

- |   |                                  |
|---|----------------------------------|
| 2 whole chicken breasts,<br>boned and skinned | 2 sticks butter                  |
| 2 eggs, well beaten                           | 1/2 cup chicken broth            |
| Accent and salt                               | 6 large fresh mushrooms          |
| 1 cup fine crumbs                             | 1 package sliced muenster cheese |
|   | 1 lemon                          |

Season chicken with salt and Accent. Cut in large strips, then pour beaten eggs over strips. Let stand at least 1 1/2 hours. Roll in crumbs and brown in butter. Put in a baking dish in single layer, cover with cheese and mushrooms. Can be done one day ahead at this point. Bake at 350 degrees for 30 minutes. Baste every 5-10 minutes with broth. Just before serving, sprinkle with lemon juice. Serve with rice.

*Sally Phillips*

### BROILED ORIENTAL CHICKEN BREASTS

*Very tasty and good for dieters!*

Serves 2

- |  |                                 |
|--|---------------------------------|
| 2 large chicken breasts (skinned<br>boned and split) | 1 tablespoon dry cooking sherry |
| 2 tablespoons soy sauce                              | 1 small clove garlic, mashed    |
|  | 1/4 teaspoon ginger             |

Combine all ingredients, except chicken, in bowl. Add chicken, cover and marinate for at least 1/2 hour or overnight. Broil chicken on rack in shallow pan. Baste from time to time.

*Sue Marcucci*

### CHARCOAL-BROILED CHICKEN

Serves 6

- 3 halved broiler chickens,  
2 1/2 pounds each

#### **Golden Ember Sauce:**

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 3/4 cup salad oil             | 1/4 teaspoon pepper               |
| 1/4 cup melted butter         | 2 teaspoons onion, grated         |
| 1/4 cup lemon juice           | 2 cloves garlic                   |
| 1 tablespoon prepared mustard | 1/2 teaspoon Worcestershire sauce |
| 2 tablespoons brown sugar     | 1/4 teaspoon Tabasco sauce        |
| 1 tablespoon salt             | 1/4 cup ketchup                   |
| 1 teaspoon paprika            |                                   |

Combine sauce ingredients in a jar. Shake thoroughly. Let stand several hours before using. Stir again before brushing onto chicken. Barbecue and baste broilers until meat is tender, or about one hour.

*Janet Wilson*

## **CHEESE-WINE CHICKEN BREASTS**

Serves 4-6

- |                              |                                     |
|------------------------------|-------------------------------------|
| 4-6 deboned chicken breasts  | 1½ cups grated sharp cheddar cheese |
| 2 cans cream of chicken soup | ½ cup sherry cooking wine           |

Place chicken in a glass baking dish. Cover with soup. Sprinkle cheese over soup, then wine over cheese. Do not salt. Bake at 350 degrees for 1-1½ hours.

*Sandi Dickinson*

## **CHICKEN ALMOND**

Serves 8-10

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 8-ounce package medium noodles | 1 tablespoon Worcestershire sauce |
| 2 tablespoons butter             | 1 cup shredded American cheese    |
| 2 tablespoons onion, minced      | 2 cups cooked chicken             |
| 1 cup celery, thinly sliced      | ¼ cup pimentos                    |
| 2 tablespoons flour              | 1 4-ounce can mushrooms           |
| ¼ teaspoon dry mustard           | ¼ cup green peppers, chopped      |
| 1 teaspoon salt                  | 1 cup roasted almonds, chopped    |
| 1/8 teaspoon pepper              | ½ cup buttered bread crumbs       |
| 2½ cups milk                     |                                   |

Cook noodles until tender; drain and rinse. Melt butter, add onion, celery and pepper. Cook until tender. Add flour, Worcestershire sauce, milk and mustard. Cook until thickened. Stir in rest of ingredients and half of the almonds. Put in 13x9-inch pan and top with crumbs and remaining almonds. Bake at 350 degrees for 45 minutes.

*Pat Bradshaw*

## **CHICKEN CASSEROLE**

- |                                   |                              |
|-----------------------------------|------------------------------|
| 1 box Kellogg's seasoned croutons | ½ cup butter                 |
| 1 whole chicken, cooked and boned | 1 can cream of chicken soup  |
|                                   | 1 can cream of mushroom soup |
|                                   | 1 can chicken broth          |

Melt butter in bottom of 13x9-inch pan, coat croutons. Leave enough croutons in bottom to cover. Layer chicken, croutons, etc. Combine soups with broth and pour over chicken and croutons. Top with a layer of croutons. Bake at 350 degrees for approximately 1 hour.

*Sandy Wagener*

## MAIN COURSES

---

### CHICKEN BREASTS PARMESAN

Serves 6

- |  |                                |
|--|--------------------------------|
| 4 whole chicken breasts, split           | 1/4 teaspoon salt              |
| 1 can cream of mushroom soup             | 1/8 teaspoon pepper            |
| 1/2 cup Bisquick                         | 1/3 cup milk                   |
| 1/3 cup dry onion soup mix (1/2 package) | 1/2 cup grated Parmesan cheese |

Combine pancake mix, salt and pepper. Roll chicken breasts in mixture, a few at a time to coat well. Place chicken in a shallow 3-quart baking dish. Combine mushroom soup, onion soup mix and milk and blend until smooth. Pour over chicken. Cover dish tightly with aluminum foil. Bake 1 hour at 375 degrees. Remove foil and sprinkle cheese on top. Bake, uncovered, 15 minutes longer. Garnish with parsley. (Boned chicken breasts can be used for this dish, adding more than recipe calls for but using the same amount of everything else.)

*Pat Bradshaw*

### CHICKEN CACCIATORE

*Low in cholesterol, and kids like it, too!*

Serves 4

- |  |  |
|--|--|
| 4 chicken breasts (skinned, split and boned) | 2 medium tomatoes, skinned and chopped |
| 1 green pepper, sliced                       | 3/4 cup dry red wine                   |
| 1 onion, sliced                              | Dash pepper                            |
| 3/4-1 pound fresh mushrooms                  | 1 teaspoon salt                        |
| 2 garlic cloves, minced                      | 1/2 teaspoon oregano                   |
| 3/4 cup tomato puree                         |  |

Brown chicken in vegetable oil in large skillet and remove. Add mushrooms, green pepper, onion and garlic and cook until tender. Remove vegetables from skillet and set aside. Add tomato, tomato puree, wine and spices and stir together. Add chicken to mixture and simmer covered for about 45 minutes. Remove chicken and keep warm. Cook sauce over high heat until thick, stirring frequently. Return vegetables and chicken to sauce and heat thoroughly.

*Susan Hudson*

## **CHICKEN-BROCCOLI CASSEROLE**

*Great for leftover chicken!*

Serves 4-6

- |  |                           |
|--|---------------------------|
| 1 10-ounce package frozen broccoli, cooked | 1/2 cup mayonnaise        |
| 1 1/2 cups cooked chicken                  | 1/2 teaspoon lemon juice  |
| 1 can cream of chicken soup                | 1/4 teaspoon curry powder |
|  | 1/2 cup bread crumbs      |

Put cooked broccoli in the bottom of a 1 1/2-quart buttered baking dish. Arrange chicken pieces over broccoli. Combine soup, mayonnaise, lemon juice and curry powder and pour over chicken. Sprinkle bread crumbs over the top. Bake at 325 degrees for 45 minutes.

*Pam Kulik*

## **CHICKEN, CHEESE AND CAULIFLOWER CASSEROLE**

Serves 6-8

- |                               |  |
|-------------------------------|--|
| 1 medium onion, sliced        | 1 tablespoon chopped parsley                         |
| 1/2 cup chopped green pepper  | 1 1/2-2 cups cooked chicken breasts, cut into chunks |
| 1/2 cup celery, diced         | 1 small box frozen cauliflower, cooked and drained   |
| 3 tablespoons butter          | 1/2 pound shredded cheddar cheese                    |
| 3 tablespoons flour           |  |
| 2 cups milk                   |  |
| 2 cups sliced, cooked carrots |  |

In large saucepan, saute onions, peppers and celery in butter. Stir in flour. Gradually add milk and cook over low heat until smooth and slightly thick. Add carrots, parsley, chicken and salt and pepper (to taste). Cook 15 minutes, stirring occasionally. Add cauliflower. Pour into 13x9-inch baking dish. Sprinkle cheese over top. Bake 15 minutes at 350 degrees. Freezes well.

*Tracy Mullen*

## **CHICKEN WITH RICE**

- |                              |   |
|------------------------------|---|
| 1 can cream of mushroom soup | 1-3 pounds chicken, cut up  |
| 1 can cream of celery soup   | 1 soup can sherry (optional as a substitute for one of the soups) |
| 3/4 cup raw rice             |   |
| 1 package dry onion soup mix |   |

Mix two cans soup and rice together and spread on bottom of shallow baking dish. Place chicken on top. Sprinkle onion soup mix over all. Cover with foil and bake at 350 degrees for one hour. Remove foil and brown for 15 minutes.

*Laurie Polle*



## MAIN COURSES

---

### CHICKEN DEL PRADO

*An entire meal in one! Just add garlic bread and a bottle of wine!*

Serves 6-8

2 fryers, cut up	1/2 pound mushrooms, sliced
1/2 cup flour	1 teaspoon crushed thyme
1 1/2 teaspoons salt	1/4 teaspoon cayenne pepper
1/2 teaspoon pepper	1 bay leaf
1/2 cup salad oil	1 14-ounce can Italian plum tomatoes
2 cloves garlic, minced	1 cup dry white wine
1 large onion, diced	2 tablespoons tomato paste
2 ribs celery, sliced	8-10 ounces cooked, drained spaghetti
1 green pepper, cut in strips	

Combine flour, salt, pepper and dust chicken. Save any leftover flour mixture. Brown chicken in oil in large skillet. Place in large casserole. In same skillet, with no more than 2 tablespoons of leftover oil, saute garlic, onion, celery, green pepper and mushrooms until just tender and crisp. Add leftover flour mixture, thyme, cayenne and bay leaf. Stir to coat vegetables. Add plum tomatoes and liquid, wine and tomato paste. Stir to blend. Bring to boil and pour over chicken in casserole. Cover and bake at 350 degrees for 60 minutes, or until chicken is tender. Serve with bowl of buttered, cooked spaghetti.

*Kim Hudson Stetson*

### CHICKEN DIVAN CASSEROLE

Serves 6-8

2 10-ounce packages frozen broccoli spears	1 package (2 cups) shredded sharp cheese
3 chicken breasts, cooked and boned	1/2 cup soft bread crumbs combined with
1 cup mayonnaise	2 tablespoons butter or margarine
2 cans cream of chicken soup	Juice of 1/2 lemon with 3/4 to 1 teaspoon curry powder

Cook broccoli in boiling salted water until tender. Drain and arrange stalks horizontally in a greased 11 1/2 x 7 1/2 x 1 1/2-inch baking dish. Cut through broccoli lengthwise of dish to make serving easier. Place chicken, cut in bite-sized pieces, on top of broccoli. Combine undiluted soup, mayonnaise, lemon juice and curry powder, and two-thirds of the cheese. Pour sauce over chicken. Sprinkle with remaining cheese. Bake at 350 degrees for 30 minutes until bubbly. During the last few minutes of baking, sprinkle top with the buttered bread crumbs.

*Barbara Post*

## CHICKEN KIEV

Serves 8

1 cup butter or margarine,  
softened  
2 tablespoons chopped parsley  
1½ teaspoons dried tarragon  
leaves  
1 clove garlic, crushed  
¾ teaspoon salt  
1/8 teaspoon pepper

¾ cup unsifted all-purpose flour  
3 eggs, well beaten  
1½ cups packaged dry bread  
crumbs  
Salad oil or shortening for deep-  
frying  
6 boned whole chicken breasts  
(each ¾ pound)

In small bowl, thoroughly mix butter, parsley, tarragon, garlic, salt and pepper. On foil, shape into 6-inch square. Freeze until firm — about 40 minutes. Wash chicken and dry well. Remove skin and cut each breast in half. Using a mallet, pound chicken breasts to about ¼-inch thickness, being careful not to break the meat. Cut frozen butter into 12 pats. Place a pat of herb butter in center of each piece of chicken. Fold chicken over butter, making sure no butter is showing; fasten with toothpicks. Roll each piece in flour; dip in beaten egg; roll in crumbs, coating evenly. Then shape into triangles. Refrigerate, covered, until chilled, about one hour. In a large heavy saucepan, slowly heat salad oil (3 inches deep) to 360 degrees on deep-frying thermometer. Add chicken pieces, 3 at a time. Fry, turning with tongs, until browned, or about 5 minutes. Drain. (Do not pierce coating.) Keep warm in 200 degree oven for 15 minutes (no more) in a pan lined with paper towels.

Mary Devin (Graham)  
Y.A.W. President, 1969-70

## CHICKEN LASAGNE

*Lasagne without tomatoes for a nice change!*

Serves 6

½ cup butter  
½ cup flour  
½ teaspoon salt  
½ teaspoon basil  
3 cups chicken broth  
2½ cups cubed, cooked chicken  
1 pint cottage cheese

1 egg, slightly beaten  
8 ounces lasagne noodles  
1 10-ounce package frozen  
chopped spinach, thawed and  
well drained  
4 ounces Mozzarella cheese, sliced  
¼ cup Parmesan cheese

Melt butter in medium saucepan; blend in flour, salt and basil. Stir in chicken broth and cook, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; add chicken. Combine cottage cheese with egg; mix well. In greased 13x9-inch dish place a third of chicken mixture. Layer half of noodles, half the cottage cheese mixture, half the spinach and all Mozzarella cheese. Repeat, ending with the last one third of the chicken. Top with Parmesan cheese.

Julie Lepley  
105

## MAIN COURSES

---

### CHICKEN WITH MUSHROOMS AND CREAM

*This dish can be served with an herb rice.*

Serves 4-6

2-3 whole, boned and skinned chicken breasts, pounded with mallet and cut in half	1/4 pound fresh mushrooms, lightly browned in butter and oil
3 tablespoons oil	1/4 cup white wine
4 tablespoons butter	1/3 cup chicken bouillon
3 tablespoons minced green onions	3/4 cup whipping cream
	1/2 tablespoon cornstarch, blended with 1 tablespoon water

Saute boned and skinned chicken breasts in oil until lightly browned on each side. Set aside on a platter. Add more butter and oil to skillet as necessary and saute onions slowly for 2 minutes. Add wine and bouillon to skillet. Boil liquids down rapidly until 1/4 cup remains. Add cream and cornstarch mixture to skillet and boil until cream has thickened slightly. Remove from heat; season with salt and pepper. Add browned mushrooms. Baste chicken with sauce and serve.

*Kathleen J. Tomain*

### CHICKEN ORIENTAL

Serves 6

10-12 chicken thighs	1 8-ounce can water chestnuts, drained and sliced
1 can cream of mushroom soup	1 20-ounce can Chinese vegetables with liquid
1 can cream of chicken soup	1 small jar sliced pimento
1 can cream of celery soup	1 cup celery, sliced
1 4-ounce can mushrooms, drained and chopped	4 tablespoons soy sauce
1 8-ounce can bamboo shoots, drained	1 cup uncooked, quick rice
1 16-ounce can bean sprouts, drained	Paprika and parsley to taste

Brown chicken in large skillet. Set aside. Combine remaining ingredients, except parsley and paprika, in large casserole. Mix well. Arrange chicken around edge. Sprinkle with paprika and bake at 350 degrees for one hour or until rice has absorbed liquid. Remove from oven and sprinkle with parsley.

*Nancy Vernon*

## **CHICKEN ROLL-UPS**

Serves 8

4 deboned chicken breasts  
8 slices bacon  
1 pint sour cream

1 package chipped or corned beef  
1 can cream of chicken soup

Cut chicken breasts in half lengthwise. Layer dried beef over each halved chicken breast. Roll up and wrap with a strip of bacon. Place in a 3-quart casserole. Mix soup and sour cream. Pour over chicken breasts and bake at 300 degrees for 3-3½ hours. Serve over rice.

*Marci Strutt*

## **CHICKEN TETRAZZINI**

*This dish must be made ahead of time.*

Serves 8

2 chickens, cut up  
1 teaspoon onion salt  
1 teaspoon celery salt  
8 ounces spaghetti  
1 4-ounce can mushrooms,  
drained  
¼ cup butter

6 tablespoons flour  
Salt  
Pepper  
Nutmeg  
½ cup cream  
Parmesan cheese

Cook chicken with onion and celery salts in enough water to cover. Save 2 cups broth and cook spaghetti in remaining broth. Toss mushrooms with spaghetti and put in 13x9-inch pan; cover with boned chicken. Make white sauce with butter, flour, reserved broth, salt, pepper and dash of nutmeg. Add cream and pour mixture over chicken. Cover with Parmesan cheese. Refrigerate for 24 hours. Bake at 350 degrees for 45-60 minutes.

*Lois Berens*

## **CHICKEN IN WINE SAUCE**

1 full chicken breast per person  
(boned, halved and skinned)  
1 can cream of mushroom or  
cream of chicken soup

1 cup sour cream  
¼ cup cooking white wine

Lay chicken breasts in shallow baking dish; salt and pepper. Mix soup, sour cream and wine in bowl. Pour sauce over chicken. Bake uncovered at 350 degrees for one hour or until tender. Serve over rice.

*Mary Lou Neugent*



## MAIN COURSES

---

### CHINESE WALNUT CHICKEN

Serves 3-4

- |  |  |
|--|--|
| 1/2 cup coarsely broken walnuts  | 1 cup celery strips, bias-cut                  |
| 2 tablespoons salad oil  | 2/3 cup chicken broth                          |
| 2 serving pieces chicken, boned<br>and cut in 2-inch-long thin<br>strips | 1/2 teaspoon sugar                             |
| 1/4 teaspoon salt  | 1 1/2 tablespoons cornstarch                   |
| 1/2 small onion, sliced  | 2 tablespoons soy sauce                        |
|  | 1/2 can water chestnuts, drained<br>and sliced |

In a large skillet, toast walnuts lightly in oil. Remove nuts, put chicken strips and salt in skillet. Cover and cook over low heat, stirring frequently until opaque and tender (8-10 minutes). Remove chicken, put onion, celery and 1/4 cup chicken broth in skillet. Cook covered for 5 minutes, until tender. Combine sugar, cornstarch, soy sauce and remaining broth. Pour over vegetables in the skillet. Cook until sauce thickens. Add chicken, water chestnuts and walnuts. Heat through. Serve with rice.

*Linda Serangeli*

### COMPANY ROASTING CHICKENS

Serves 5

- |                           |                                |
|---------------------------|--------------------------------|
| 1 stick margarine, melted | 1 box long grain and wild rice |
| 2 whole roasting chickens | 6 potatoes, peeled and cut up  |

Cook wild rice according to package directions. Stuff each chicken with rice. Melt margarine in small skillet and brush chickens occasionally as they roast in roasting pans at 375 degrees for approximately two hours. Add potatoes to pan around chickens after 1 hour of cooking time. Brush potatoes with margarine and cooking juices occasionally.

*Susan Hudson*

### OVERNIGHT CHICKEN CASSEROLE

Serves 10

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 8 to 10 slices bread with crusts | 1 jar chopped pimentos          |
| 4 cooked chicken breasts         | Sliced cheddar cheese           |
| 2 cans cream of mushroom soup    | 2 cups milk                     |
| 1/2 cup mayonnaise               | 4 eggs                          |
| 1 can sliced mushrooms           | 2 cups Pepperidge Farm stuffing |
| 1 can water chestnuts            | 1/2 cup melted butter           |

Line bottom of 13x9-inch pan with bread. Mix soups, mayonnaise, mushrooms, water chestnuts and pimento together. Pour over cubed chicken breasts and bread. Cover with sliced cheese. Pour mixture of milk and eggs over all. Refrigerate overnight. Bake at 350 degrees for 1 1/2 hours. Mix stuffing and butter together. Sprinkle over casserole. Bake another 20-30 minutes.

*Nancy Clark*



## POULET HENRI IV

*A favorite of Henry the Fourth, King of France.*

Serves 4

- |                           |                                     |
|---------------------------|-------------------------------------|
| 2 tablespoons butter      | 1/4 cup golden raisins, soaked in   |
| 1 onion, sliced           | brandy                              |
| 2 small tomatoes          | 1 cup white wine (Reisling is good) |
| 1 small can mushrooms and | 1 cut-up chicken                    |
| juice                     | Salt and pepper                     |

Fry onions in butter (very lightly). Place cut-up chicken in pan. Add cut tomatoes and mushrooms. Add wine until it almost covers chicken. Simmer 1 to 1½ hours. Thicken mushroom juice with 2 tablespoons flour; add to chicken mixture. Simmer. Remove from heat. Add raisins and 2 tablespoons brandy. Season with salt and pepper. Serve with rice.

Mary Helen Grace  
Y.A.W. President, 1979-80

## STUFFED CORNISH HENS

Serves 6

- |                                |                              |
|--------------------------------|------------------------------|
| 6 slices bacon                 | Dash of pepper               |
| 1 medium onion, chopped        | 3 Rock Cornish hens (approx- |
| 1/3 cup margarine              | imately 1¼ pounds each)      |
| 1¾ cup soft bread cubes        | 1 tablespoon flour           |
| 1 stalk celery                 | 1 cup water                  |
| 2 tablespoons snipped parsley  | 1½ teaspoons instant chicken |
| 1/2 teaspoon poultry seasoning | bouillon                     |
|                                | 1/2 cup sour cream           |

Fry bacon, drain and crumble, reserving 2 tablespoons fat. In bacon fat, cook onion until tender. Add 1/3 cup margarine and heat. Add bacon, bread, celery, parsley, poultry seasoning and pepper; toss. Stuff each hen with 6 tablespoons stuffing. Skewer opening and tie legs together. Place hens breast up on rack of shallow roaster. Brush with melted butter. Roast hens uncovered at 350 degrees for 1 hour, basting with margarine 3 or 4 times. Remove hens; keep warm. Using 2 tablespoons drippings in a saucepan, add flour and cook for 3 minutes. Stir in water and bouillon. Heat until boiling; boil 1 minute. Stir in sour cream. To serve, cut hens with kitchen shears, cutting through breast and along backbone from tail to neck.

Cathy Truesdell

## MAIN COURSES

---

### SCALLOPINI AL MARSALA

Serves 4

2 tablespoons olive oil	8 thin slices veal,
8 ounces fresh button mushrooms	pounded and floured
6 tablespoons chicken stock	2 ounces butter
	4 tablespoons marsala wine
	Chopped parsley

Heat oil in skillet. Fry veal until brown on both sides. Remove oil and add mushrooms, butter and wine. Let bubble until sauce is syrupy. Remove veal to platter and pour sauce over. Sprinkle with parsley.

*Jenelle Sarcone*

### ELEGANT CRAB CASSEROLE

Serves 4-5

2 cups crab meat	Dash of nutmeg
2 tablespoons flour	2 packages chopped spinach,
2 tablespoons butter	cooked and drained
1 cup half and half	1 pint sour cream
Salt and pepper to taste	Parmesan cheese
	Buttered bread crumbs

Combine flour, butter and half and half to make white sauce. Add crab meat. Put sauce mixture into buttered 2-quart casserole. Combine cooked spinach, nutmeg and sour cream. Place over sauce layer. Sprinkle top with buttered bread crumbs and cheese. Bake at 400 degrees for 15 minutes.

*Carmen Leahy*

*P.C.A.W. President, 1982-83*

### LOBSTER AND RICE FOR HENRY IV

*This sweet, rich-tasting dish was served at the coronation feast of Henry IV.*

Serves 2-3

2 cups cold boiled rice	1 teaspoon ground ginger
1/2 cup almond milk (see below)	3/4 pound cooked lobster, cold

Almond milk: 2 cups milk or cream, 1/2 cup coarsely ground almonds, 1/4 teaspoon bitter almond essence, 2 tablespoons orgeat syrup. Simmer all ingredients for almond milk for 10 minutes and cool. Strain if desired. Blend rice, almond milk and ginger. Toss lightly with lobster, then cover and refrigerate for one hour.

*Barbara Long*

## PERFECT SCALLOPED OYSTERS

Serves 4-6

- |                       |                                   |
|-----------------------|-----------------------------------|
| 1 pint oysters        | 1/4 cup oyster liquor             |
| 2 cups cracker crumbs | 1/4 teaspoon Worcestershire sauce |
| 1/2 cup butter        | 1/2 teaspoon salt                 |
| 3/4 cup light cream   |                                   |

Drain oysters, saving 1/4 cup liquor. Combine crumbs and butter; spread a third of the crumbs in greased 8-inch-round casserole. Cover with half the oysters. Pepper to taste. Spread another third of the crumbs for second layer. Add rest of oysters and pepper. Combine cream, oyster liquor, Worcestershire and salt. Pour over oysters. Top with last of crumbs. Bake at 350 degrees for 40 minutes.

*Hope Polson*

## SCALLOPS AND MUSHROOMS IN WHITE WINE SAUCE

(Coquilles St. Jacques A' La Parisienne)

Serves 6

- |   |                               |
|---|-------------------------------|
| 2 12-ounce packages frozen scallops, thawed, or 1 1/2 pounds fresh scallops | 2 green onions                |
| 1 cup dry white wine  | 3 tablespoons butter          |
| 1/4 cup snipped parsley   | 3 tablespoons flour           |
| 1/2 teaspoon salt   | 1/2 cup half and half         |
| 2 tablespoons butter  | 1/2 cup shredded Swiss cheese |
| 4 ounces mushrooms, sliced (2 cups)   | 1 cup soft bread crumbs       |
|   | 2 tablespoons butter, melted  |

If scallops are large, cut into 1 1/2-inch pieces. Place scallops, wine, parsley, and salt in 3-quart saucepan. Add just enough water to cover scallops. Heat to boiling; reduce heat. Simmer uncovered until scallops are tender, about 8 minutes. Remove scallops with slotted spoon, reserve liquid. Heat reserved liquid to boiling. Boil until reduced to 1 cup. Strain and reserve. Heat 2 tablespoons butter in 3-quart saucepan until melted. Cook and stir mushrooms and onions in butter until tender, 5-6 minutes. Remove from pan. Add 3 tablespoons butter, heat until melted. Remove from heat, stir in flour. Cook over low heat, stirring constantly until smooth and bubbly. Remove from heat, stir in reserved liquid. Cook and stir 1 minute. Stir in half and half, scallops, mushrooms, onions and 1/4 cup of the cheese. Heat until hot. Toss the bread crumbs in melted butter. Lightly brush 5 or 6 baking shells with butter. Divide scallop mixture among baking shells. Sprinkle with remaining cheese and crumbs. Set oven control to broil. Broil 5 inches from heat until crumbs are toasted, 3-5 minutes.

*Mandy Kouri*

## MAIN COURSES

---

### JANET'S SHRIMP CURRY

*Very fast, easy and elegant!*

- |                           |   |
|---------------------------|---|
| 1/2 cup chopped onion     | 1 can cream of shrimp soup                |
| 1 tablespoon butter       | 1 pound fresh or frozen shrimp,<br>cooked |
| 1/2 teaspoon curry powder | 1 cup sour cream                          |

Brown onion in butter. Add curry. Add soup, shrimp, and sour cream. Heat through. Serve over rice or noodles.

*Debby Gotsdiner*

### SHRIMP DE JONGHE

Serves 4-6

- |                                       |                      |
|---------------------------------------|----------------------|
| 1 pound shrimp, cooked and<br>cleaned | 2 tablespoons butter |
| 1 1/2 pints whipping cream            | Paprika              |
| 1 clove garlic                        | Salt                 |
| 1/4 cup flour                         | Pepper (white)       |

Melt butter and add garlic. Add whipping cream and warm. Toss in flour until right consistency, using wire whisk. Add salt and pepper. Add shrimp and paprika. Serve over popovers (halved) or patty shells.

*Jerry McCarthy*

### SHRIMP CREOLE

*Easy and delicious! A recipe straight from the Louisiana Bayou country.*

Serves 4-5

- |   |  |
|---|--|
| 1 pound shrimp, washed,<br>deveined and shelled | 1 29-ounce can tomato sauce            |
| 2 onions  | 1 teaspoon chili powder                |
| 2 bell peppers                                  | 1 tablespoon Louisiana hot sauce       |
| 1 clove garlic                                  | 1 tablespoon Worcestershire sauce      |
| 4 stalks celery                                 | Salt, black and red pepper to<br>taste |
| 2 tablespoons shortening                        |  |

Melt shortening and add chopped onions, peppers, celery, and garlic. Cook until almost clear in color. Add tomato sauce and seasonings. Let simmer for 30 minutes. Add shrimp and cover. Cook on low heat for 30-40 minutes. Serve over hot rice.

*Sally Hintze*



**SHRIMP SUPREME**

*Serve with rice and dry white wine for an easy but elegant meal.*

Serves 4

1½ pounds cooked shrimp	½ cup ketchup
3 tablespoons butter	1 bay leaf
3 tablespoons flour	Dash red pepper
1½ cups milk	Juice of lemon half
4 tablespoons Worcestershire sauce	Salt and pepper
	Rice (optional)

Melt butter, add flour. Slowly stir in milk and make thick cream sauce. Add Worcestershire sauce, ketchup, bay leaf, red pepper, lemon juice, and salt and pepper to taste. Add cooked shrimp and heat to steaming. (May serve with rice.)

*Kim Hudson Stetson*

**SOLE FLORENTINE AU GRATIN**

Serves 6

2 pounds sole fillets	½ teaspoon Dijon mustard
½ cup dry sherry	⅓ cup whipping cream
2 tablespoons lemon juice	1 cup shredded Swiss cheese
Salt and pepper	2 10-ounce packages frozen, chopped spinach, thawed
2 tablespoons butter or margarine	
2 tablespoons flour	

Preheat oven to 400 degrees. Wipe fish with damp cloth. Fold fillets in half and arrange side by side in a large baking pan. Mix sherry and lemon juice, pour over fish. Sprinkle with salt and pepper. Cover tightly and bake fish until it flakes easily, about 10-12 minutes. Remove fish from oven. Drain off poaching liquid and reserve, adding enough water to make 1 cup. Set aside. Cover fish. Melt butter over medium heat and stir in flour and mustard. Cook until bubbly. Gradually add reserved poaching liquid and whipping cream. Cook, stirring until bubbling and thickened (about 8 minutes). Stir in ⅔ cup Swiss cheese. Squeeze all moisture possible from spinach and distribute evenly in bottom of 13x9-inch casserole. Arrange cooked fish on top (do not unfold fish). Just before serving time, preheat oven to 450 degrees. Pour sauce over fish and sprinkle with remaining Swiss cheese. Bake until bubbly; about 10 minutes. If prepared ahead, allow extra baking time.

*Beverly Donnelly*  
*Y.A.W. President, 1980-81*



## MAIN COURSES

---

### FILLET OF TROUT (In White Sauce with Shrimp)

*This recipe is from Schloss Weitenburg, famous chef from the Black Forest of Germany.*

Serves 2

- |                               |                                 |
|-------------------------------|---------------------------------|
| 2 9-10 ounce fillets of trout | 2 tablespoons whipped cream     |
| 4 ounces dry white wine       | Salt, freshly ground pepper and |
| 2 ounces veal stock           | lemon juice to taste            |
| 2 ounces fish stock (from     | 2 ounces heavy cream            |
| bones of trout)               | 1 egg yolk                      |
| 2 ounces shrimp               |                                 |

Reduce veal/fish stock with white wine; place the two fillets in a buttered casserole. Add shrimp. Cover with reduced stock. Poach gently. When ready, place fillets and shrimp on a warm platter and keep warm. For finishing the sauce, add heavy cream. Fold egg yolk and whipped cream into the sauce. Pepper, salt, and lemon juice to taste. Serve with rice pilaf.

*Grace Nieters*

### BAKED TUNA CASSEROLE

- |                     |                                   |
|---------------------|-----------------------------------|
| 1 can tuna, drained | 1½ cups milk                      |
| 3 eggs              | 1 or 2 slices buttered toast      |
| Paprika             | (in pieces)                       |
|                     | ¼ cup grated sharp cheddar cheese |

Beat eggs and milk. Add toast, tuna and cheese. Place in 1½-quart round casserole dish. Sprinkle top with cheese and paprika. Bake at 350 degrees for 1 hour.

*Donna Joyce*

### FANCY TUNA/CHICKEN CASSEROLE

Serves 8

- |  |  |
|--|--|
| 6 ounces medium noodles,<br>cooked                 | 1 3-4 ounce can sliced mushrooms,<br>drained                   |
| 2 6½-ounce cans tuna or 4-5<br>cups cut-up chicken | 1 cup mayonnaise   |
| 1 can cream of chicken soup                        | 1 cup cut-up asparagus or 1 10-<br>ounce box frozen asparagus, |
| 1 can cream of mushroom soup                       | thawed   |
|  | ½ pound grated cheddar cheese                                  |

Heat soups undiluted. Add everything but asparagus, saving half of cheese for the top. Divide mixture in casserole with the asparagus in the center. Top with remaining cheese. Use 13x9-inch glass pan. Bake at 375 degrees for 1 hour.

*Sally Hintze*

## **BROILED PEARS NEPTUNE**

Serves 4

- |                              |                               |
|------------------------------|-------------------------------|
| 1/2 cup mayonnaise           | 1/2 teaspoon prepared mustard |
| 1/2 cup dairy sour cream     | 1/4 teaspoon salt             |
| 1/4 cup Parmesan cheese      | Dash Tabasco                  |
| 1 can tuna, drained          | 4 large pears                 |
| 1 tablespoon pimento         | 8 cherry tomatoes             |
| 1 tablespoon chopped parsley | Parsley                       |
| 1 teaspoon lemon juice       |                               |

Combine mayonnaise, sour cream and cheese. Stir 2 tablespoons of this mixture together with drained tuna, pimento, parsley, lemon juice, mustard, salt and Tabasco. Pare, halve and core pears. Arrange 2 pear halves, cut side up, in individual baking dishes. Spoon tuna into pear halves; top with cheese mixture. Broil 3-4 inches from heat until bubbly and brown-tinged. Garnish with cherry tomatoes and parsley. Serve on a lettuce leaf.

*Marci Simpson*

## **FETTUCINE ALFREDO**

Serves 4

- |  |                                     |
|--|-------------------------------------|
| 1 10-ounce package medium-size noodles | Dash nutmeg                         |
| 6 tablespoons butter                   | 2 tablespoons finely chopped chives |
| 1 8-ounce carton sour cream            | 1/2 teaspoon pepper                 |
| 1 8-ounce carton heavy cream           | 1/4 teaspoon salt                   |
| 1 cup grated Parmesan cheese           |                                     |

Cook noodles and drain. Melt butter in large saucepan. Add noodles and blend in sour cream; stir a minute over low heat. Stir in heavy cream. Cook slowly, stirring occasionally, about 5 minutes. Add cheese, nutmeg and chives. Stir until cheese melts.

*Sue Marcucci*

## **GARDEN LINGUINE**

Serves 4

- |                                       |  |
|---------------------------------------|--|
| 8 ounces linguine, cooked and drained | 1/4 cup chopped parsley                  |
| 3 tablespoons salad oil               | 1/4 cup butter or margarine              |
| 6 cups shredded, unpeeled zucchini    | 1/2 cup half and half                    |
| 2 cloves garlic, pressed              | 1/2 cup grated Parmesan cheese           |
|                                       | 1 1/2 cups shredded Monterey Jack cheese |

In 12-inch frying pan, heat oil over medium high heat. Add zucchini and garlic; stir-fry until tender-crisp. Add parsley, butter and cream; stir until butter melts. Stir in hot noodles. Toss lightly with cheese.

*Karla Tillotson*

## MAIN COURSES

---

### MEATLESS LASAGNE

Serves 6

*Some may prefer to add more and thinner layers, making it more "noodley".*

#### **Tomato Sauce:**

2 cups tomatoes	1 clove garlic
1 6-ounce can tomato paste	$\frac{3}{4}$ teaspoon salt
1 tablespoon basil	

#### **Cheese Filling:**

3 cups dry cottage cheese	$\frac{1}{2}$ cup grated Parmesan cheese
3 eggs, slightly beaten	2 tablespoons parsley flakes
1 teaspoon salt	$\frac{1}{2}$ teaspoon pepper

#### **Also:**

$\frac{1}{2}$ pound Mozzarella cheese, sliced	1 package lasagne noodles
--	---------------------------

Combine ingredients for tomato sauce, warm through. Combine ingredients for cheese filling, and set aside. Cook noodles according to package directions. Cover bottom of 9-inch-square pan with noodles, then cheese filling, then Mozzarella slices, then more noodles and finish with tomato sauce.

*Patti Neal*

### MEATLESS FRESH TOMATO SAUCE

$\frac{1}{2}$ cup onion, chopped	$1\frac{1}{2}$ teaspoons salt
3 garlic cloves, minced	$\frac{1}{2}$ teaspoon dried marjoram
2 tablespoons butter, olive oil, or cooking oil	1 teaspoon dried basil
3 pounds tomatoes, peeled, seeded, and chopped	$\frac{1}{2}$ teaspoon dried thyme
	$\frac{1}{4}$ teaspoon black pepper
	$\frac{1}{2}$ cup water

Saute onion and garlic in butter or oil until soft. Add the tomatoes, seasonings, and water. Cook, covered, over low heat until tomatoes are tender. Remove cover and cook one hour or until some of the liquid has evaporated and sauce has thickened. Stir occasionally. Canned whole tomatoes and fresh basil or celery leaves may be used. Add mushrooms, if desired. Serve over any pasta.

*Diane Cortese*

## BAKED MANICOTTI WITH CHEESE FILLING

Serves 12

**Sauce:**

1/4 cup olive oil	2 tablespoons chopped parsley
2 cloves fresh garlic	1 teaspoon oregano
1 large can tomatoes	1 teaspoon sweet basil
2 12-ounce cans tomato paste	2 bay leaves
Salt and pepper	

**Manicotti:**

6 eggs, room temperature	1 1/2 cups flour
1/4 teaspoon salt	1 1/2 cups water

**Cheese Filling:**

2 pounds Ricotta cheese	8 ounces Mozzarella cheese, diced
1/3 cup grated Parmesan cheese	2 eggs
1 teaspoon salt	1/4 teaspoon pepper
1 tablespoon chopped parsley	1/4 cup Parmesan cheese

**Sauce:** Heat oil in large pan and add 2 cloves garlic, mashed. Add tomatoes, tomato paste, and spices. Allow to simmer for 3 hours. Stir every 15 minutes. **Manicotti:** In medium bowl, combine eggs, flour, salt, and water. Beat until just smooth, not frothy. Let stand 1/2 hour or longer. Slowly heat 8-inch Teflon skillet (or crepe pan). Pour in 3 tablespoons batter, rotating skillet quickly to spread batter evenly over bottom. Cook over medium heat until top is dry, but bottom not brown. Cool. Stack with waxed paper between manicotti. **Filling:** In a large bowl, combine Ricotta cheese, Mozzarella cheese, 1/3 cup Parmesan cheese, eggs, salt, pepper, parsley. Beat with wooden spoon until well mixed. **Assembling:** Spread 1/4 cup filling in center of manicotti and roll. Spoon 1 1/2 cups sauce into each of 2 12x8x2-inch baking dishes. Place 8 manicotti, seam side down, in single layer. Top with 1 1/2 cups sauce. Top with 5 more manicotti. Cover with 1 cup sauce, sprinkle with Parmesan cheese. Bake, uncovered 1/2 hour, or until bubbly, at 350 degrees. Freeze one dish and serve the other.

Patti Graham

# ALGER MANUSCRIPTS

ALGER MANUSCRIPTS. A collection of manuscripts from the Alger Manuscript Collection, including the following:

- 1. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 2. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 3. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 4. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 5. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 6. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 7. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 8. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 9. A collection of manuscripts from the Alger Manuscript Collection, including the following:
- 10. A collection of manuscripts from the Alger Manuscript Collection, including the following:



# Vegetables

Vegetables

## ASPARAGUS CASSEROLE

- |   |  |
|---|--|
| 6 10-ounce packages frozen asparagus cuts | 4 8-ounce cans mushroom stems and pieces |
| 12 eggs, hard-cooked                      | $\frac{3}{4}$ cup butter                 |
| $\frac{3}{4}$ cup flour                   | 6 cups milk                              |
| 2 teaspoons salt                          | $\frac{1}{2}$ teaspoon pepper            |
| 2 teaspoons minced onion                  |  |

Cook asparagus and drain. Saute mushrooms in butter and set aside half of the mushrooms. Stir in flour; then add milk. Stir until thick and bubbly. Stir in salt, pepper and onion. Grease two 13x9-inch pans. Layer asparagus, mushrooms, and sliced eggs. Pour sauce over top. Bake at 300 degrees for 30 minutes. Top with crumbs, if desired.

*Susan Cairney Pogge*

## ASPARAGUS VINAIGRETTE

*Great for luncheons!*

Serves 6

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 6 tablespoons salad oil              | $\frac{1}{4}$ teaspoon salt     |
| 3 tablespoons white wine vinegar     | 1 small onion, thinly sliced    |
| $\frac{1}{2}$ teaspoon Tabasco sauce | broken into rings               |
| $\frac{1}{2}$ teaspoon sugar         | 2 dozen cooked asparagus spears |

Combine salad oil, vinegar, Tabasco sauce, sugar and salt; beat until blended. Add onion. Pour over asparagus and let stand in the refrigerator several hours or overnight.

*Cammy Power*

## CALIFORNIA BEANS

- |                                     |  |
|-------------------------------------|--|
| 2 16-ounce cans pork and beans      | 6 slices bacon, fried crisp and crumbled |
| $\frac{1}{2}$ cup ketchup           | $\frac{1}{2}$ cup brown sugar            |
| $\frac{1}{2}$ teaspoon chili powder | $\frac{1}{2}$ teaspoon cumin             |
| 1 medium onion, chopped             | 1 cup cheese, shredded                   |

Mix all ingredients, except cheese. Place in casserole and sprinkle cheese on top. Bake at 400 degrees for 45 minutes.

*Vicki Clark*

## VEGETABLES

---

### CRUNCHY BEAN CASSEROLE

Serves 10

- |  |   |
|--|---|
| 2 10-ounce frozen packages<br>French-style green beans | 1 pound fresh mushrooms<br>1 can cream of mushroom soup |
| 1 16-ounce can water chestnuts,<br>sliced              | 1/4 cup sharp cheddar cheese,<br>shredded               |
| 1 20-ounce can bean sprouts                            | 1 3-ounce can French-fried onions                       |

Drain beans and canned vegetables well. Saute mushrooms in butter. Arrange layers of beans, water chestnuts, bean sprouts, mushrooms and soup in baking dish; repeat. Top with cheese. Bake at 400 degrees for 20 minutes. Sprinkle onions on top and bake 10 minutes more.

*Nancy Vernon*

### TWO-BEAN CASSEROLE

- |   |                              |
|---|------------------------------|
| 1 can wax beans                           | 1 teaspoon salt              |
| 1 can green beans                         | 1/3 cup Parmesan cheese      |
| 1 can mushroom pieces                     | 3 tablespoons butter, melted |
| 1 8-ounce can tomato sauce with<br>onions |                              |

Drain liquid from beans and mushrooms. Place vegetables in 1 1/2-quart casserole. Add salt, Parmesan cheese and melted butter to tomato sauce and pour mixture over beans. Bake at 350 degrees for 25 minutes.

*Tracy Mullen*

### DOTTIE'S BROCCOLI CASSEROLE

Serves 10-12

- |  |                              |
|--|------------------------------|
| 4 cups chopped broccoli<br>(3 10-ounce packages) | 1 can cream of mushroom soup |
| 2 ounces chopped pimento                         | 3/4 cup sour cream           |
| 1 can sliced water chestnuts                     | 1/2 teaspoon salt            |
| 1/2 teaspoon pepper                              | 1 cup grated cheddar cheese  |

Combine all ingredients except cheese. Place in 13x9-inch pan and sprinkle with cheese. Bake at 350 degrees for 30 minutes.

*Carmen Leahy*  
*P.C.A.W. President, 1982-83*

## BROCCOLI CASSEROLE A LA RITZ

Serves 8

- |  |                               |
|--|-------------------------------|
| 2 packages frozen, chopped<br>broccoli, thawed | 1 can cream of chicken soup   |
| 1/2 cup Velveeta cheese, cubed                 | 1/2 cup mayonnaise            |
| 1 egg, slightly beaten                         | 1 small onion, minced         |
|  | 1/2 cup crushed Ritz crackers |

Combine all ingredients except crumbs. Place in 1 1/2-quart casserole. Top with crumbs. Bake at 350 degrees for 1 hour.

*Lois Berens*

## MAKE-AHEAD BROCCOLI CASSEROLE

*This is a good make-ahead vegetable for busy days.*

- |  |                                 |
|--|---------------------------------|
| 5 packages frozen, chopped<br>broccoli | 2 sticks butter                 |
| 1 1-pound package Velveeta<br>cheese   | 2 stacks Ritz crackers, crushed |
|  | Parmesan cheese                 |

Cook broccoli until tender. Drain well. Set aside. In small pan melt cheese and one stick of butter. Add to broccoli. Sprinkle top of broccoli liberally with Parmesan cheese. Melt other stick of butter and add to crushed crackers. Pour mixture over broccoli. Bake at 375 degrees for 45 minutes. Top should be brown and bubbly when done.

*Delayne M. Johnson*

## BROCCOLI-CHEESE CUSTARD

Serves 4-6

- |  |   |
|--|---|
| 1 bunch fresh broccoli, trimmed<br>and broken into flowerets, or | 3 eggs                                    |
| 1 10-ounce package frozen<br>broccoli cuts                       | 2/3 cup milk                              |
|  | 1 1/4 cups grated sharp cheddar<br>cheese |
|  | Salt and pepper                           |

Cook broccoli until tender; drain and place in bottom of 9-inch-square shallow, buttered casserole. Beat eggs; add milk, cheese, salt and pepper. Beat until thoroughly mixed or whirl in blender and pour over broccoli. Set baking dish in pan with 1 inch of water in it. Bake at 325 degrees for 25-30 minutes or until top is brown and inserted knife comes out clean.

*Linda Serangeli*



## VEGETABLES

---

### BROCCOLI-CREAM CORN CASSEROLE

Serves 6

- |   |                              |
|---|------------------------------|
| 1 package frozen, chopped<br>broccoli, thawed and drained | 1 egg, beaten                |
| 1 can white cream-style corn                              | 1 stick butter, melted       |
| 1/2 cup Pepperidge Farm crumb<br>stuffing                 | 1 tablespoon Parmesan cheese |

Combine broccoli, corn, 1/2 stick butter and egg in 1-quart casserole. For topping, combine remaining butter, Parmesan cheese and stuffing. Sprinkle over vegetables. Bake at 350 degrees for 30 minutes.

*Karen Leibold*

### BROCCOLI DELUXE

Serves 6

- |  |                                    |
|--|------------------------------------|
| 1 10-ounce package frozen,<br>chopped broccoli | 1 tablespoon onion                 |
| 1 can cream of chicken soup                    | 1/8 teaspoon pepper                |
| 1/2 cup sour cream                             | 2 tablespoons butter, melted       |
| 1 tablespoon flour                             | 1/4 teaspoon salt                  |
|  | 3/4 cup herb-seasoned stuffing mix |

Cook broccoli according to directions and drain. Combine soup, sour cream, flour, onion, salt and pepper. Stir in broccoli. Turn into 2-quart casserole. Combine stuffing mix and butter. Sprinkle over top. Bake at 350 degrees for 30 minutes.

*Beverly Donnelly*  
*Y.A.W. President, 1980-81*

### BROCCOLI-LIMA BEAN CASSEROLE

Serves 6-8

- |                                       |  |
|---------------------------------------|--|
| 3 tablespoons butter                  | 1 10-ounce package frozen<br>baby lima beans |
| 1/2 teaspoon curry powder             | 1 can cream of celery soup                   |
| 3 cups Rice Chex                      | 1 can cream of mushroom soup                 |
| 1 10-ounce package frozen<br>broccoli |  |

Melt butter and add curry powder and Rice Chex. Stir over low heat about 5 minutes to coat and crisp cereal. Set aside. Cook vegetables. Combine vegetables, soups and 1 1/2 cups Rice Chex (slightly crushed). Place in baking dish and sprinkle remaining Rice Chex on top. Bake at 350 degrees for 30 minutes.

*Kathy Zumbach*

---

**BROCCOLI WITH HORSERADISH SAUCE**

Serves 4-6

1½ pounds fresh broccoli      ¾ cup sour cream  
½ teaspoon prepared horseradish    1½ teaspoons prepared mustard  
Dash of salt      Paprika (optional)

Prepare broccoli by steaming for 10-15 minutes or to desired doneness. Place in serving dish. Combine remaining ingredients except paprika in a small saucepan; heat thoroughly, stirring constantly. Spoon some sauce over broccoli and sprinkle with paprika if desired. Pass remaining sauce.

*Leyria Walters***RICE BROCCOLI CASSEROLE**

1 package frozen, chopped      1 can cream of chicken soup  
broccoli      ¼ cup chopped onion  
1 8-ounce jar Cheese Whiz      3 cups cooked rice  
¼ cup chopped celery

Fry onion and celery in small amount of butter. Combine all ingredients in oiled casserole. Bake at 350 degrees for 40 minutes.

*Debbie Haskins***CARROT CASSEROLE**

Serves 6

4 cups carrots, sliced      1 cup Velveeta cheese, cubed  
1 small onion, chopped fine      Crushed potato chips  
½ stick butter

Boil carrots 5 minutes in ½ cup water. Saute onion in butter. Drain carrots, then place in buttered casserole with sauteed onion. Sprinkle with cheese cubes and potato chips. Bake at 350 degrees for 30 minutes.

*Nancy Vernon*

## VEGETABLES

---

### FROSTED CAULIFLOWER

Serves 4-6

- |                              |                               |
|------------------------------|-------------------------------|
| 1 head cauliflower           | 1/2 cup mayonnaise            |
| 2 teaspoons prepared mustard | 3/4 cup grated cheddar cheese |

Cook cauliflower until done (about 12-15 minutes). Drain. Combine mustard and mayonnaise. Spread mustard mixture over cauliflower. Cover with cheese. Bake at 375 degrees about 10 minutes or until cheese is melted. Cauliflower can be broken into flowerettes and boiled. Then just dip each into mayonnaise-mustard mixture. A little easier to serve.

Gwen Swanger

### CHINESE CELERY BAKE

*An easy and delicious dish that is just a little bit different.*

Serves 12

- |                         |                               |
|-------------------------|-------------------------------|
| 1 cup chopped celery    | 8 ounces water chestnuts      |
| 1 tablespoon butter     | 20 ounces frozen peas         |
| 2 tablespoons flour     | 2 medium onions, chopped      |
| 2 teaspoons salt        | 1 can onion rings or buttered |
| 1 4-ounce can mushrooms | bread crumbs                  |

Saute celery in butter. Mix in flour, salt and liquid from mushrooms. Simmer 5 minutes. Add mushrooms, peas, onions and water chestnuts. Place in 2-quart casserole and top with onion rings or bread crumbs. Bake at 350 degrees for 30 minutes.

Jacqueline Dollar

### HOT CELERY CASSEROLE

- |                                       |   |
|---------------------------------------|---|
| 4 cups celery, cut in 1/2-inch pieces | 1 can cream of chicken soup                       |
| 1/4 cup chopped pimento               | 1 5-ounce can water chestnuts, drained and sliced |
| Salt and pepper to taste              | Sprinkle each of curry, nutmeg and onion salt     |

Cook celery until just tender and drain. Add all other ingredients and seasonings and mix thoroughly. Place in casserole dish. Sprinkle with 1/2 cup soft bread crumbs or Pepperidge Farm stuffing. Bake at 350 degrees for 15-20 minutes.

Martha Austin

## CHEESE-SCALLOPED CORN

1 16-ounce can cream-style corn    2 eggs, slightly beaten  
 1/4 cup chopped olives                1/2 cup grated cheddar cheese

Mix all ingredients in ungreased casserole. Sprinkle with 1/4 cup bread crumbs and dot with butter. Bake uncovered at 350 degrees for 35 minutes.

*Debora Gotsdiner*

## TEXAS CORN

*Good with chicken, ham or pork.*

Serves 6-8

1 box Jiffy cornbread mix	1 can cream-style corn
1/2 cup salad oil	Salt
1 egg	1 can green chilies
1/4 cup milk	1 pound sharp, grated cheddar cheese

Mix together Jiffy mix, oil, egg, milk, corn and salt. Pour half in flat, greased baking dish. Place half of chilies on top. Pour on rest of the mix. Top with rest of chilies and cheese. Bake in 9-inch-square pan at 350 degrees for 30-40 minutes.

*Gretchen Johnson*

## SCALLOPED CORN

Serves 6-8

3 eggs, beaten	12 small soda crackers, crushed
1 cup evaporated milk	1 can cream-style corn
2 tablespoons sugar	1/2 teaspoon salt

Mix all ingredients well and pour into buttered casserole. Dot with butter. Bake at 350 degrees for 45 minutes.

*Pat Bradshaw*

## VEGETABLES

---

### GREEN PEAS WITH ALMONDS

Serves 8

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 2 10-ounce packages frozen peas   | 1 tablespoon parsley, shredded |
| 4 tablespoons butter              | 2 tablespoons slivered almonds |
| 1½ teaspoons Beau Monde seasoning | 2 teaspoons fresh lemon juice  |

Melt 2 tablespoons butter in saucepan. Add peas, Beau Monde and parsley. Cover and simmer until peas are tender. Meanwhile, melt remaining 2 tablespoons butter in a small skillet. Add almonds, sauteing until golden. Toss with cooked peas. Stir in lemon juice.

*Rose Mary Pratt*

### HOLLYWOOD BAKED POTATOES

Serves 8

- |                             |                                  |
|-----------------------------|----------------------------------|
| 4 large potatoes            | Salt and pepper                  |
| ¼ cup butter                | 1 cup cream-style cottage cheese |
| 1 tablespoon mayonnaise     | Paprika                          |
| 1 tablespoon chopped chives | 1 cup grated cheese              |
| ½ teaspoon Accent           |                                  |

Bake potatoes as usual until done. Cut in half lengthwise. Scoop out and mash. Add butter, mayonnaise, chives, Accent, salt and pepper. Beat until smooth. Fold in cottage cheese. Put into shells. Sprinkle with grated cheese and paprika. Bake at 450 degrees for 10 minutes.

*Gwen Swanger*

### CASSEROLE POTATOES

Serves 12

- |                                      |                             |
|--------------------------------------|-----------------------------|
| 1 2-pound package frozen hash browns | Chopped onions              |
| 1 can cheddar cheese soup            | 1 8-ounce carton sour cream |
|                                      | 1 can cream of potato soup  |

Mix all ingredients together and place in 13x9-inch pan. Top with parsley and paprika. Bake at 325 degrees for 1 hour and 15 minutes.

*Carolyn Ramsay*  
*Y.A.W. President, 1966-67*  
*Charter Member, 1962*



## POTATO CASSEROLE

Serves 6

9 medium potatoes	1 8-ounce carton sour cream dip
1 beaten egg	2 tablespoons minced onions

Cook and mash potatoes. Add remaining ingredients and mix well. Transfer to well-greased, 1-quart baking dish. Dot with butter and sprinkle with paprika. Bake 350 degrees for 35-45 minutes.

*Diana Stump*

## MASHED POTATO CASSEROLE

*A good casserole that can be done the day ahead and refrigerated.*

10 medium potatoes	1 8-ounce package cream cheese
1 8-ounce carton sour cream	Chopped onion (optional)

Boil potatoes, season and mash. Add remaining ingredients and mix thoroughly. Place in 2-quart casserole. Cool, cover and refrigerate for 24 hours. Top with melted butter and sprinkle with paprika. Bake at 350 degrees for 30 minutes.

*Delayne M. Johnson*

## "THOSE" POTATOES

*So easy to make, yet guests always think it is a gourmet dish.*

Serves 10-12

Instant Potato Buds for 12	1/2 teaspoon garlic powder
1 teaspoon onion salt	1 8-ounce package cream cheese,
1/2 pint sour cream	softened
Margarine or butter	Paprika

Prepare Potato Buds for 12. Beat in other ingredients while potatoes are hot. Put in casserole, dot with butter and sprinkle with paprika. Bake at 375 degrees for 30 minutes.

*Kim Hudson Stetson*

## VEGETABLES

---

### TATERTOT CASSEROLE

Serves 10

- |  |                             |
|--|-----------------------------|
| 1 2-pound package Tatertots                  | 2 cans cream of potato soup |
| 2 cans cream of celery soup                  | 2 half pints sour cream     |
| Chopped onion and green pepper<br>(optional) |                             |

Mix soup, sour cream, onion and green pepper together. Pour over frozen Tatertots. Bake in 13x9-inch pan at 350 degrees for 1½ hours.

*Catherine Smith*

### CHICKEN-FRIED RICE

*Great for a luncheon*

Serves 4-6

- |                         |  |
|-------------------------|--|
| 1 chicken breast        | ¼ cup onion, chopped                     |
| ⅓ cup rice              | ¼ cup green pepper, chopped              |
| 2 tablespoons oil       | ½ cup celery, chopped                    |
| Salt and pepper         | 1 small can sliced mushrooms,<br>drained |
| 2 tablespoons soy sauce | 2 eggs                                   |
| ⅔ cup chicken broth     | 1 cup shredded lettuce                   |

Boil chicken breast. Cut up and sprinkle with soy sauce. Heat oil in a pan. Add rice and cook until brown. Add chicken broth, salt, pepper and chicken with soy sauce. Cook 10-20 minutes, or until liquid is absorbed. Add onion, pepper, celery and mushrooms. In another pan, scramble eggs. Add to mixture. Just before serving, add lettuce.

*Gwen Swanger*

### CONFETTI RICE

Makes 3 cups

- |                                   |                             |
|-----------------------------------|-----------------------------|
| ½ cup raw rice                    | 1 can chicken broth         |
| 1/8 teaspoon rubbed sage          | 1 cup frozen peas           |
| 2 tablespoons butter or margarine | 2 tablespoons diced pimento |

In saucepan, brown rice with sage in butter. Add broth. Bring to boil; reduce heat. Simmer 15 minutes; add peas. Simmer 10 minutes more or until done, stirring occasionally. Stir in pimento and serve.

*Mary Shank*

## GREEK RICE

Serves 6

- |                               |                          |
|-------------------------------|--------------------------|
| 1 large onion, chopped        | 2 beef bouillon cubes    |
| 1/4 pound butter              | 2 chicken bouillon cubes |
| 1/4 cup green pepper, chopped | 1/3 cup wild rice        |
| 1/2 cup celery, chopped       | 1 cup rice               |
| 1 small can mushrooms         | 1 teaspoon oregano       |

Saute onion, butter, green pepper, mushrooms and celery. Dissolve bouillon cubes in 2 cups boiling water and combine with rice and sauteed mixture. Add oregano. Place in a 2-quart casserole and bake at 350 degrees for 45 minutes. (May add beef juice if preparing a roast.)

*Mary Dopf*

## HOT CHEESE RICE

- |                     |                            |
|---------------------|----------------------------|
| 1 cup rice          | 10-12 ounces Monterey Jack |
| 1 can chicken broth | cheese, sliced             |
| 1 can water         | 1 cup sour cream           |
| 1 teaspoon salt     | 1 can Ortega chili peppers |

Bring rice, chicken broth, water, and salt to a boil and steam until done. Add sour cream. In a buttered casserole put in a third of rice mixture. Then add split chili peppers and sliced cheese. Repeat layers. Bake 20-30 minutes at 350 degrees. May omit chili peppers and use Mozzarella cheese in place of Monterey Jack and sprinkle Parmesan cheese on top.

*Sandy Wagener*

## MEXICAN RICE

Serves 6

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 1/4 cup butter                      | 1 15-ounce can tomato sauce |
| 1/2 cup onions, chopped             | 3 cups chicken broth        |
| 1 clove garlic, minced              | 1/4 teaspoon pepper         |
| 2 tablespoons green pepper, chopped | 1 teaspoon salt             |
| 2 cups raw long grain white rice    |                             |

In saucepan, heat half of the butter; saute onions, garlic and green pepper until onions are golden. Heat rest of butter in same pan; add rice and stir until well-coated. Add tomato sauce and heat through; then add chicken broth, salt and pepper. Cover and cook over low heat until liquid has been absorbed — about 20 minutes.

*Beverly Donnelly*  
*Y.A.W. President, 1980-81*

## VEGETABLES

---

### RICE CHRISTINE

Serves 8

- |                       |                          |
|-----------------------|--------------------------|
| 1 stick margarine     | 1 can beef bouillon      |
| 1 cup rice (uncooked) | 1 can chopped mushrooms, |
| 1 can onion soup      | undrained                |

Melt margarine in 2-quart casserole and add the remaining ingredients. Bake at 350 degrees for 1 hour.

*Robbie Malm*

### SPINACH CASSEROLE

*Perfect for people who aren't spinach lovers.*

Serves 8-10

- |                               |                              |
|-------------------------------|------------------------------|
| 3 packages chopped spinach    | 2 cups sour cream and chives |
| 1 package Lipton onion soup   | 4 tablespoons butter         |
| 2 tablespoons flour           | 1 egg, beaten                |
| 1/2 cup grated cheddar cheese | Salt and pepper              |
| 2 cups sliced mushrooms       |                              |

Cook and drain spinach. Mix with other ingredients. Place in 3-quart casserole and sprinkle top with crushed herb dressing. Bake at 350 degrees for 20-25 minutes.

*Nancy Knapp*

### SPINACH-ARTICHOKE CASSEROLE

- |  |                                   |
|--|-----------------------------------|
| 4 packages frozen spinach              | 3 3-ounce packages cream cheese   |
| Salt (according to package directions) | 6 tablespoons milk                |
| 2 jars marinated artichoke hearts      | 4 tablespoons margarine or butter |
|  | 1/3 cup Parmesan cheese           |

Cook spinach according to package directions. Meanwhile drain artichoke hearts. Arrange in bottom of casserole dish. Lay cooked spinach on top. Soften cream cheese and mash. Add milk and margarine or butter. Beat until smooth and creamy. Pour over vegetables. Sprinkle Parmesan cheese over all. Refrigerate 6-24 hours. Bake at 375 degrees for 25 minutes.

*Marty Charles*

## SPINACH SOUFFLE

Serves 6

- |   |                               |
|---|-------------------------------|
| 4 10-ounce packages chopped spinach, cooked and drained | 1/2 cup grated onion          |
| 1 8-ounce carton sour cream                             | 1 can cream of mushroom soup  |
|   | 2 tablespoons Parmesan cheese |

Mix soup, sour cream, Parmesan and onion. Add cooked, drained spinach. Mix thoroughly. Bake at 350 degrees for 30 minutes.

*Nancy Vernon*

## MARINATED VEGETABLES

*This vegetable dish is good to take to potlucks or on picnics.*

Serves 12-16

- |  |                       |
|--|-----------------------|
| 2 20-ounce packages frozen California-style vegetables | 1 cup sugar           |
| 1 onion, diced   | 1/2 cup oil           |
| Raw cauliflower, diced (optional)                      | 1 1/3 teaspoons water |
| 1 cup celery, diced                                    | 1/2 cup white vinegar |
| 1 green pepper, diced (optional)                       | 3/4 teaspoon paprika  |
|  | Salt to taste         |

Cook frozen vegetables until just barely tender. Combine with diced vegetables. Combine remaining ingredients and bring to boil. Let cool and pour over vegetables. Let marinate in refrigerator at least overnight. Will keep well.

*Cathy Truesdell*

## VEGETABLE PACKETS FOR GRILL

Serves 6

- |   |                                    |
|---|------------------------------------|
| 6 potatoes, sliced as for French fries, with skins on       | 1 pound fresh mushrooms, sliced    |
| 1 bunch fresh broccoli, cut up                              | 1 fresh pepper, diced (optional)   |
| 6 tablespoons margarine                                     | 1 onion, chopped (optional)        |
| 1/2 pound Colby cheese, grated                              | 1/4 head fresh cauliflower, cut up |
| 6 squares aluminum foil approximately 12x12 inches, greased |                                    |

In each square of foil, place 1 sliced potato, 1/6 of broccoli, 1/6 of mushrooms, 1/6 of cauliflower, onion and pepper. Top with 1 tablespoon cut up margarine, 1 tablespoon water, salt, pepper and garlic salt. Add cheese. Seal ends and top. Place on grate of grill. Cook 30-45 minutes depending on heat of fire. Check potatoes for doneness.

*Shirley Hadenfeldt*



## VEGETABLES

---

### THREE VEGETABLE CASSEROLE

*An attractive and delicious dish when special guests come to dinner.*

Serves 8

- |  |  |
|--|--|
| 1 large head cauliflower,<br>broken into flowerets | 1 cup cheddar cheese, cubed or<br>grated |
| 1 large bundle broccoli, cut into<br>pieces        | 1/2 cup slivered almonds                 |
| 1 10-ounce package frozen baby<br>lima beans       | 1 small jar pimento, chopped             |
|  | 2 cans cream of mushroom soup            |

Cook vegetables until half done; add pimento. Butter 13x9-inch pan. Layer vegetables. Heat soup. Put cubed cheese over vegetables. Pour soup over all. Sprinkle almonds on top. Bake at 350 degrees for 40 minutes.

*Marty Buenneke  
Y.A.W. President, 1968-69*

### VEGETABLE CASSEROLE

*A delicious luncheon dish.*

Serves 8

- |   |                               |
|---|-------------------------------|
| 4 cups frozen California Blend<br>vegetables or frozen<br>broccoli and cauliflower,<br>thawed and drained | Salt<br>Pepper                |
| 1 can cream of mushroom soup  | 1 2-ounce can pimento, cut up |
| 3/4 cup sour cream  | 2 tablespoons onion, grated   |
| 1 can sliced water chestnuts  | 1 small can mushrooms         |
|   | Cracker crumbs                |
|   | Grated cheddar cheese         |

Thaw and drain frozen vegetables. Mix next 8 ingredients and pour over vegetables in 11x8-inch pan. Top with grated cheddar cheese and cracker crumbs. Bake at 350 degrees for 30 minutes. Can be made the day before.

*Ruth Holliday  
P.C.A.W. President, 1945-46*

**COMPANY VEGETABLE CASSEROLE**

Serves 12-15

2 packages frozen cauliflower	1½ tablespoons flour
2 packages frozen, chopped broccoli	1 teaspoon garlic salt
2 packages frozen Brussels sprouts	1 can evaporated milk
1 small jar Cheese Whiz	½ cup margarine
	1 teaspoon salt

Cook vegetables 4 minutes; drain and place in 13x9-inch pan. Bring other ingredients to boil and pour over vegetables. Bake at 350 degrees for 40 minutes.

*Marilyn Clauss***VEGETABLE HOT DISH**

Serves 4

1 package frozen, chopped cauliflower	1 tablespoon butter
½ cup uncooked Minute Rice	½ cup Cheese Whiz or cheese
½ can celery soup	1 small onion
	¼ cup milk

Cook and drain cauliflower. Mix with remaining ingredients. Bake at 350 degrees for 35 minutes. In the last 5 or 10 minutes, add crushed cornflakes, potato chips or crackers. One package frozen broccoli may be substituted for the cauliflower.

*Darla Stiles***ZUCCHINI***A great dish to prepare ahead of time.*

Serves 6-8

6-7 zucchini, medium-small	Nature's Seasoning
Cheddar cheese	Salt
Parmesan cheese	Pepper

After slicing zucchini, parboil just until tender. Arrange in rows in 13x9-inch baking dish. Dot with butter or margarine; sprinkle with shredded cheddar cheese, Nature's Seasoning, salt, pepper and Parmesan cheese. Bake at 350 degrees until cheese is melted.

*Barb Newbrough*

## VEGETABLES

---

### ZUCCHINI-MONTEREY JACK CASSEROLE

1 pound zucchini squash	2 eggs
1/4 cup milk	1/2 pound Monterey Jack cheese, cubed
1/2 teaspoon salt	1 1/2 teaspoons flour
1 teaspoon baking powder	1/4 cup parsley
2 teaspoons green chilies	

Cook squash in boiling salted water for 15 minutes. Drain well. Combine eggs, milk, cheese, salt, flour and baking powder and pour over squash in greased casserole. Add parsley, chilies and top with 1/4 cup bread crumbs. Bake at 325 degrees for 30 minutes.

*Julie Page*

### ZUCCHINI-ONION CASSEROLE

1 large zucchini or 4 small ones	Garlic salt
3 onions	4 eggs, beaten
3/4 cup milk	1 large package shredded cheese, any kind
Salt	
Pepper	

Slice zucchini and onion. Place in layers with cheese in 13x9-inch pan. Beat eggs and milk and pour over the layers. Sprinkle with bread crumbs and Parmesan cheese. Bake at 350 degrees for about 1 hour. Another vegetable or corned beef may be substituted for the zucchini.

*Donna Joyce*  
*Y.A.W. Charter Member, 1962*

# **Eggs and Cheese**

## EGGS AND CHEESE

1. Eggs 1/2 dozen  
2. Cheese 1/2 lb.  
3. Butter 1/2 lb.  
4. Flour 1/2 lb.  
5. Salt 1/2 tsp.  
6. Pepper 1/2 tsp.  
7. Onion 1/2 lb.  
8. Garlic 1/2 lb.  
9. Parsley 1/2 lb.  
10. Dill 1/2 lb.

## EGGS AND CHEESE

1. Eggs 1/2 dozen  
2. Cheese 1/2 lb.  
3. Butter 1/2 lb.  
4. Flour 1/2 lb.  
5. Salt 1/2 tsp.  
6. Pepper 1/2 tsp.  
7. Onion 1/2 lb.  
8. Garlic 1/2 lb.  
9. Parsley 1/2 lb.  
10. Dill 1/2 lb.

Eggs  
and  
Cheese



## **GARLIC EGGS**

*Be brave—the garlic isn't strong!*

Serves 12

6 eggs  
10 garlic cloves, peeled  
3 anchovies, filleted  
3 teaspoons capers  
3 tablespoons olive oil  
Dash red wine vinegar

Salt  
Pepper  
1 tablespoon minced fresh parsley  
or basil  
2 teaspoons cayenne pepper

Place eggs and garlic cloves in pan of cold water. Bring to boil and cook 10 minutes on medium heat. Peel eggs and cut in half lengthwise. Remove yolks. Cool garlic cloves and place in a mortar with anchovies, capers and yolks. Pound with pestle to produce a paste. Slowly beat in olive oil. Add vinegar, salt, pepper, and parsley or basil. Fill egg white halves and sprinkle with cayenne. Chill and serve.

*Barbara Long*

## **BAKED EGGS BRUNCH**

Serves 10-12

1/2 cup butter or margarine,  
or less  
12 eggs  
3/4 cup milk  
1 16-ounce carton small curd  
cottage cheese

8 slices American cheese  
Optional: onions (a few teaspoons)  
green pepper, precooked bacon,  
sausage, or ham.

Melt butter in 12x9-inch baking dish. Beat eggs, add milk and cottage cheese. Add optional ingredients if desired. Blend well. Pour over butter in dish. Bake 15-20 minutes at 350 degrees. Top with cheese slices and bake until cheese melts and eggs are solid (about 10 minutes). 30 minutes total baking time.

*Donna Nelson*

## **EGG 'FONDUE'**

Serves 8

16 slices white bread  
(trim crust)  
1/2 teaspoon salt  
5 eggs

3 cups milk  
8 slices American cheese  
1 pound bacon, cooked and  
crumbled

Butter slices of bread; put four slices (buttered side up) in two buttered 8-inch-square pans. Put a slice of cheese on each slice of bread. Put crisp bacon bits on top of cheese. Top with another slice of bread (buttered side up). Beat eggs, milk, and salt. Pour half of mixture in each pan over bread. Cover with foil, and refrigerate overnight. Bake uncovered at 350 degrees for 50 minutes.

*Catherine Smith*

## EGGS AND CHEESE

---

### ESCALLOPED BACON AND EGGS

Serves 6-8

- |  |                                       |
|--|---------------------------------------|
| 1/4 cup onion, chopped                       | 1 cup shredded sharp processed cheese |
| 2 tablespoons butter                         | 6 hard boiled eggs, sliced            |
| 2 tablespoons flour                          | 1 1/2 cups potato chips, crushed      |
| 1 1/2 cups milk                              |                                       |
| 10-12 slices bacon, crumbled<br>(or Bac-O's) |                                       |

Cook onions in butter until tender; blend in flour. Add milk and cook, stirring constantly until thickened. Add cheese, stirring until melted. Place a layer of egg slices in 10x6-inch pan. Cover with half of cheese sauce, half of bacon, half of chips, repeat layers. Bake at 350 degrees for 20 minutes.

*Julie Lepley*

### TEE'S HAM AND EGG DISH

Serves 6

- |                                 |                           |
|---------------------------------|---------------------------|
| 8 slices bread, cubed           | 2 cups milk               |
| 1/2 pound grated cheddar cheese | 1/2 teaspoon salt         |
| 1 pound cubed ham               | 1/4 teaspoon dry mustard  |
| 3 eggs                          | 1 stick margarine, melted |

Put 5 slices cubed bread on bottom of greased 13x9-inch pan. Spread ham and cheese on bread. Beat eggs; add other ingredients (margarine should be cooled). Pour over contents in pan. Top with 3 slices cubed bread. Refrigerate overnight. Bake 1 hour at 350 degrees.

*Sandra Cook*

### BAKED EGGS AND HAM

*Easy and good. Can be prepared the night before.*

Serves 15

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 1/2 pounds ham, cubed          | 1 1/2 teaspoons dry mustard       |
| 9 eggs, beaten                   | 1 teaspoon salt (or less)         |
| 3 cups milk                      | 1/2 teaspoon Worcestershire sauce |
| 3 slices white bread, cubed      | 1/2 cup diced, frozen onions      |
| 1 1/2 cups grated cheddar cheese | Dash of pepper                    |

Mix together and pour into a 13x9-inch pan. Bake uncovered at 350 degrees for 1 hour. Make ahead and refrigerate overnight.

*Margaret B. Swanson  
P.C.A.W. President, 1976-77*

## BREAKFAST CASSEROLE

*Can be done a day or two in advance. Put in oven before church and it's ready when you return home!*

Serves 12

- |   |                                 |
|---|---------------------------------|
| 8 slices bread, cubed and<br>crusts removed | 3/4 pound grated cheddar cheese |
| 4 eggs, beaten                              | 1 1/4 cups milk                 |
| 1 pound sausage, cooked and<br>drained      | 1/4 teaspoon dry mustard        |

Layer in greased 13x11-inch pan: bread, sausage, cheese. Combine: eggs, milk, mustard. Pour liquid over layers. Refrigerate as desired (covered). Bake uncovered at 350 degrees for 1 hour.

*Jacqueline Dollar*

## EGG-SAUSAGE CASSEROLE

*Make it the night before. Bake the next morning before company arrives.*

Serves 6

- |   |                              |
|---|------------------------------|
| 8 slices of bread, cubed (or<br>part seasoned croutons) | 4 eggs                       |
| 2 cups sharp, grated cheddar<br>cheese                  | 2 1/2 cups milk              |
| 1 pound link sausage, cut in<br>pieces                  | 3/4 teaspoon mustard         |
|   | 1/2 teaspoon salt            |
|   | 1 can cream of mushroom soup |
|   | 1/2 cup milk                 |

Place bread in greased 13x9-inch pan. Top with cheese. Add sausage (browned and drained). Beat eggs with 2 1/2 cups milk and mustard. Pour over bread, cheese and sausage. Refrigerate overnight. Dilute soup with the 1/2 cup milk and salt. Pour over mixture and bake at 300 degrees for 1 1/2 hours.

*Mary Kay Bartine*

## SPINACH-CHEESE CASSEROLE

Serves 6-8

- |   |   |
|---|---|
| 1 small carton small curd<br>cottage cheese | 1/4 pound Velveeta cheese                   |
| 3 eggs                                      | 1 package chopped spinach (still<br>frozen) |
| 1/4 cup margarine                           | 3 tablespoons flour                         |

Add eggs to cottage cheese. Add margarine cut into pieces. Then add cheese cut into pieces. Snip spinach into chunks. Add to mixture. Stir in flour. Pour into greased baking dish. Bake at 350 degrees for 1 hour.

*Gwen Swanger*

## EGGS AND CHEESE

---

### ZUCCHINI FRITTATA

*Great served hot or cold with fruit salad and hot blueberry muffins.*

Serves 6

3/4 teaspoon olive oil  
3 cups zucchini, thinly sliced  
4 green onions, minced  
3 tablespoons fresh parsley,  
minced  
1/4 teaspoon salt

8 eggs  
2/3 cup freshly grated Romano  
cheese  
1 teaspoon oregano  
Dash of fresh ground pepper

Lightly grease a 9-inch-square pan. Heat oil in large skillet over medium heat. Add zucchini, onion and parsley. Saute until softened, about 4-5 minutes. Remove from heat and set aside. In large bowl, beat eggs, add cheese and seasonings. Add zucchini mixture and blend well. Pour into pan and bake at 350 degrees for 20-25 minutes or until just firm in center.

*Kathy Mountain*

### PLAIN OR FRENCH OMELET

5 eggs  
1/3 cup milk  
1/2 teaspoon salt

1/8 teaspoon pepper  
2 tablespoons butter, margarine or  
bacon drippings

Put eggs, milk, salt and pepper in mixing bowl. Beat with a fork until well blended. Heat butter, margarine or bacon drippings in skillet until hot enough to make a drop of water sprinkled on fat break into small bubbles and sputter. Pour in egg mixture, and when it begins to thicken around the edges, reduce heat. Lift edges as mixture cooks with a spatula or fork, and tilt pan slightly to allow uncooked portion to run underneath. Increase heat to brown bottom when egg mixture is almost set. Loosen all edges carefully, fold omelet in half, and roll out of skillet onto hot platter. Serve immediately.

*Sue Frampton*

## HAM AND BROCCOLI QUICHE

Serves 6-7

### **Crust:**

- |                               |                            |
|-------------------------------|----------------------------|
| 1 cup regular flour           | 4 tablespoons shortening   |
| 1/2 teaspoon onion salt       | 2-3 tablespoons cold water |
| 1/8 teaspoon basil (optional) |                            |

Preheat oven to 375 degrees. Sift flour, add onion salt. Mix in basil if desired. Cut in shortening until it resembles coarse meal. Gradually add enough water to hold dough together, mixing lightly with fork. Roll out on lightly floured surface; line 9-inch quiche pan. Bake at 375 degrees for 10 minutes.

### **Filling:**

- |                                    |   |
|------------------------------------|---|
| 4 large eggs, whipped              | 3/4 cup fresh mushrooms, sliced         |
| 4 ham slices, cut in strips        | 4 slices American cheese, cut in strips |
| 1 package chopped broccoli, cooked | 4 slices Swiss cheese, cut in strips    |
| 1/2 cup sliced almonds             |   |

Pour a small amount of egg mixture in pie shell. Cover with half of the ham strips; add more egg mixture. Add broccoli, then almonds, then half of the mushrooms, the rest of the ham, American cheese and Swiss cheese. Pour remainder of egg mixture and decorate top with remaining mushrooms. Bake at 350 degrees for 45 minutes. Let stand 5 minutes before cutting.

*Nancy Knapp*

## LIEDERKRANZ QUICHE

- |  |                    |
|--|--------------------|
| 1 10-inch pastry shell                                 | 1 cup heavy cream  |
| 1 pound Italian sausage                                | 4 well beaten eggs |
| 1 pound fresh mushrooms, sliced                        | 1/4 teaspoon salt  |
| 1 package Borden Liederkranz or Gruyere cheese, cut up |                    |

Prepare 10-inch pastry shell, bake at 350 degrees for 8 minutes. Set aside. In large skillet, brown 1 pound Italian sausage, stirring to break into small pieces. Remove sausage from drippings. Add fresh mushrooms; cook and stir 5 minutes. Drain. In large bowl combine sausage, mushrooms, cheese, cream, eggs, and salt. Mix well. Turn in to prepared pastry shell. Bake 45 minutes to 1 hour. If knife comes out wet, bake longer. Let set in pan 5-10 minutes before serving.

*Darla Stiles*



## EGGS AND CHEESE

---

### SPINACH AND CHEESE QUICHE

*Rich and extra good.*

#### **Crust:**

6 ounces cream cheese  
1/4 cup soft butter  
2 tablespoons whipping cream  
1 1/4 cups flour  
1/4 teaspoon salt

#### **Custard:**

4 eggs  
3/4 cup milk  
3/4 cup whipping cream  
2 tablespoons butter, melted  
1 tablespoon flour  
Pinch of salt, cayenne pepper and  
nutmeg

#### **Filling:**

1 10-ounce package frozen  
chopped spinach  
1/4 teaspoon salt  
Dash pepper  
4 tablespoons sour cream  
1/2 cup grated Swiss cheese  
3 tablespoons grated Parmesan  
cheese

To make crust, beat cheese and butter until smooth. Add cream and beat 1-2 minutes. Gradually add flour and salt. Combine thoroughly and form into ball. Wrap in waxed paper and chill one hour before rolling. Line pie pan with crust and partially bake at 375 degrees for 10 minutes. To make filling, cook spinach until tender; drain and dry. Add salt, pepper and sour cream. Spread over bottom of shell. Sprinkle with cheeses. Whisk the custard ingredients together and pour over filling. Bake at 375 degrees for 40 minutes or until set, puffed and golden.

*Linda Dollar*

### EASY GARDEN VEGETABLE PIE

2 cups fresh broccoli, chopped	1 teaspoon salt
1/2 cup onion, chopped	1/4 teaspoon pepper
1/2 cup green pepper, chopped	1 1/2 cups milk
1 cup shredded cheddar cheese	3/4 cup Bisquick
3 eggs	

Grease pan. Steam vegetables. Mix with cheese. Pour into pan. Mix other ingredients in blender for 15 seconds on high and pour into pan. Bake at 350 degrees for 40 minutes.

*Sue Robinson*

## NEAR QUICHE

*For those who prefer to eat the filling and leave the crust.*

Serves 8-12

- |                           |                                |
|---------------------------|--------------------------------|
| 2 eggs                    | 8 ounces grated Swiss cheese   |
| 1½ cups flour             | 8 ounces grated cheddar cheese |
| 1 teaspoon salt           | 2 cups milk                    |
| ¼ cup green pepper, diced | ¼ cup onion, chopped           |
| 2 cups mushrooms          | 2 cups ham, chopped            |

Mix all ingredients; reserve ¼ cup cheese. Put in glass 13x9-inch baking dish; sprinkle with cheese. Bake at 425 degrees for 30 minutes.

*Sandi Dickinson*

## QUICK QUICHE

*This easy recipe doesn't require a regular crust. The mixture of vegetables is delicious.*

Serves 6-8

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 4 eggs                          | 2 cups or more of vegetables: peas, |
| 1 cup milk or half and half     | broccoli, cauliflower, etc.         |
| 1 cup mayonnaise                | 25 saltines                         |
| 1 cup shredded cheese, any kind | 4 tablespoons margarine, melted     |
| Salt and pepper                 |                                     |

Crush finely 25 saltines. Mix with melted margarine. (May need a bit more of each depending on pan size.) Press into bottom of quiche or 9-10-inch pie pan. Add pre-cooked mixed vegetables or choice of vegetables into crust. Mix together eggs, milk, mayonnaise, cheese, salt and pepper. Pour over vegetables. Bake at 350 degrees for 30 minutes or until knife comes out clean.

*Ruth M. Carey*

## QUICHE AND TELL

Serves 6

- |                                    |                                    |
|------------------------------------|------------------------------------|
| 1½ cups whipping cream             | ¼ pound Swiss cheese, shredded     |
| ½ cup buttermilk                   | (2 cups)                           |
| 4 eggs, lightly beaten             | 2 tablespoons green onions, sliced |
| ¼ teaspoon salt                    | 1 6-ounce can ripe olives, drained |
| ¼ pound bacon, cooked and crumbled | 1 9-inch pastry shell, unbaked     |

Heat cream and buttermilk, whisk in eggs and seasonings. Stir in cheese, bacon, onions and olives. Pour into pastry shell. Bake at 375 degrees for 30-35 minutes until custard is set and golden. Garnish with chopped parsley.

*Marilyn Clauss*

## EGGS AND CHEESE

---

### QUICHE LORRAINE

Serves 6

9-inch deep-dish pastry shell	4 eggs
1/2 pound (12 slices) bacon, crisply fried and crumbled	2 cups (1 pint) whipping cream
1 cup (4 ounces) natural Swiss cheese, shredded	3/4 teaspoon salt
1/3 cup onion, minced	1/4 teaspoon sugar
	1/8 teaspoon cayenne red pepper

Sprinkle bacon, cheese and onion into the pastry shell. Beat eggs slightly and blend in the remaining ingredients. Pour cream mixture into shell. Bake 15 minutes at 425 degrees. Reduce oven temperature to 300 degrees and bake 30 minutes longer or until a knife inserted 1 inch from edge comes out clean. Let the quiche stand 10 minutes before cutting. Serve in wedges.

*Suzann Wilson*

### JANET'S SALMON QUICHE

#### Prize-winning pie crust:

1/2 cup butter	Pinch of salt
1 cup flour	2 tablespoons half and half

Cut butter into flour to the size of peas. Add salt and cream. Toss with fork until it forms a ball. Press into a 9-inch pie plate and prick bottom several times. Chill while preparing filling.

#### Filling:

4 eggs	Pinch of cayenne pepper
1 3/4 cups half and half	1/2 pound Swiss cheese, grated
1 teaspoon salt	2 ounces Gruyere, grated
Pinch of white pepper	1 can salmon, flaked

Beat eggs slightly. Add cream and seasonings. Arrange drained and flaked salmon on the bottom of pastry shell. Add cheeses. Pour egg mixture over cheese. Bake at 400 degrees for 35-45 minutes, or until knife comes out clean. Remove from oven and allow to cool 7-10 minutes. Any meat or vegetable may be substituted.

*Debby Gotsdiner*

## SPANAKOPITTA (Spinach Pie)

*Serve with side dish of fresh fruit.*

Serves 4

2 packages frozen, chopped spinach	1 teaspoon salt
2 tablespoons butter	1/4 teaspoon pepper
1 small onion, chopped	1/4 cup milk
1/4 cup scallions, chopped	3 eggs
2 tablespoons parsley	1/4 pound feta cheese
1 teaspoon dill	1/2 pound phyllo pastry
	1 cup butter, melted

Thaw spinach and squeeze free as much water as possible. Saute onion in 2 tablespoons butter until golden brown. Add scallions and cook until wilted. Add spinach and seasonings. Toss lightly. Remove from heat and add milk. Beat eggs lightly in another bowl and add feta cheese, coarsely crumbled. Coat bottom and sides of 11x7x2-inch baking dish with butter. Line with 8 sheets of phyllo, brushing each sheet with melted butter. Do not trim overhanging sections. Pour in spinach mixture and fold overhanging sections back over filling. Top with 8 sheets of phyllo, brushing each sheet with butter. Trim overlap. Brush top with butter and score into squares or diamonds. Bake at 350 degrees for 45 minutes. Let stand for 10 minutes before serving.

*Kim Hudson Stetson*

## SPANISH OMELET SAUCE

1 #2-can tomatoes	1/2 cup canned peas
1 cup celery, chopped	1 clove garlic
1 cup onions, chopped	1 teaspoon salt
1 cup green pepper, chopped	2 teaspoons Gebhardt's chili powder
1 can mushrooms, drained	1 tablespoon flour

Cook tomatoes, celery, onion, and pepper over low heat until tender. Break up tomatoes. Slice garlic paper thin. Mix flour, chili powder and salt in a cup and reduce to the thinnest of paste with cold water. Add to mixture. Also add peas and mushrooms. Cook for another 10 minutes. Optional: stuffed olives. Will keep for a week refrigerated and may be frozen.

*Helen McDonald  
Y.A.W. President, 1964-65  
Charter Member, 1962*

**CRAB SOUFFLE ROLL**

1/4 cup margarine  
1/2 cup flour  
2 cups milk  
4 egg yolks  
1/2 teaspoon salt  
Dash red pepper  
2 teaspoons snipped chives  
4 egg whites  
1/4 teaspoon cream of tartar  
1/3 cup Parmesan cheese

**Crabmeat filling:**

4 green onions, chopped  
2 tablespoons butter  
2 6-ounce packages frozen crabmeat or 2 cans crabmeat, drained  
1 3-ounce package cream cheese, softened  
1/3 cup half and half  
2 tablespoons parsley  
Dash of red pepper sauce  
Salt and pepper

Grease jelly roll pan, 15<sup>1</sup>/<sub>2</sub>x10<sup>1</sup>/<sub>2</sub>x1-inch. Line bottom of pan with waxed paper; lightly grease and flour. Heat margarine over medium heat until melted. Remove from heat; stir in flour. Cook over low heat, stirring constantly, until smooth and bubbly. Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat. Beat in egg yolks, one at a time. Stir in salt, red pepper and chives. Cool at room temperature, stirring occasionally. (Cover mixture to prevent formation of a film.) Heat oven to 350 degrees. Beat egg whites and cream of tartar in large mixer bowl until stiff but not dry. Stir about 1/4 of the egg whites into egg yolk mixture. Gently fold egg yolk mixture and cheese into remaining egg whites. Pour into pan. Bake until puffed and golden brown, about 45 minutes. Immediately loosen souffle from edges of pan; invert on cloth-covered cooling rack. Spread souffle with crabmeat filling; roll up from narrow end. Cut into 1<sup>1</sup>/<sub>4</sub>-inch slices. (Crabmeat filling: Cook and stir green onions in margarine until tender. Stir in remaining ingredients; heat until hot.)

*Marci Simpson*

**BREAKFAST SOUFFLE**

Serves 8

1 pound bulk sausage	3 slices bread, cubed
9 eggs	1 cup American cheese
3 cups milk	1 teaspoon salt
1 <sup>1</sup> / <sub>2</sub> teaspoons dry mustard	

Brown and crumble sausage in skillet. Drain on paper towels. Mix eggs, milk, mustard and salt. Stir in bread, sausage, and cheese. Pour mixture into greased 13x9-inch pan. Refrigerate, covered, overnight. Bake uncovered at 350 degrees for 1 hour.

*Kris Flynn*



# Breads



## APPLE SPICE BREAD

1 $\frac{1}{3}$ cups flour	$\frac{1}{2}$ cup oil
$\frac{3}{4}$ teaspoon baking soda	2 eggs, beaten
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla
1 teaspoon cinnamon	2 cups apples, coarsely chopped
$\frac{1}{4}$ teaspoon powdered cloves	$\frac{1}{2}$ cup raisins
1 cup plus 1 teaspoon sugar	$\frac{1}{2}$ cup nuts, chopped

Mix together flour, baking soda, salt, cinnamon and cloves in a bowl and set aside. Mix 1 cup sugar with oil in large bowl. Add eggs and vanilla, then stir in apples, raisins and chopped nuts. Add flour mixture and stir until mixed. Grease 9x5x3-inch loaf pan and line the bottom with waxed paper. Pour batter into pan and smooth top. After 20 minutes of baking, sprinkle 1 teaspoon sugar on top. Bake at 325 degrees for 50-60 minutes.

*Barb Bergman*

## APRICOT BREAD

2 cups dried apricots	4 tablespoons butter
1 cup chopped pecans	2 eggs
1 cup boiling water	3 cups flour
1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon salt
2 teaspoons baking soda	

Cut apricots into pieces with scissors. Cover with the boiling water. Let stand 1 hour. Cream butter, sugar and eggs. Add apricots and water. Sift dry ingredients and blend. Add nuts. Grease and flour 3 small bread pans. Bake at 325 degrees for 1 hour.

*Pat McLaughlin*

## BRAN MUFFINS

Makes 3 dozen

1 cup boiling water	1 quart buttermilk
1 cup Nabisco 100% Bran	2 $\frac{1}{2}$ cups white flour
$\frac{1}{2}$ cup shortening	2 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	2 cups Kellogg's All Bran

Pour boiling water over 100% bran. Cream together shortening and sugar. Add eggs and buttermilk. Add cooled bran, flour, baking powder, salt and All Bran. Pour into muffin tins. Bake at 400 degrees for 25 minutes. Batter will keep for several weeks in refrigerator.

*Genie Wilson*

*P.C.A.W. President, 1979-80*

## BREADS

---

### GOLDEN BANANA LOAF

1/2 cup butter or margarine, softened	1 teaspoon soda
1 cup sugar	1/2 teaspoon salt
1 egg	2 cups bite-sized square rice cereal, crushed to 1 cup
1 cup ripe mashed bananas (2-3)	3/4 cup chopped walnuts
1/2 cup sour milk	2 tablespoons brown sugar
2 cups flour	2 tablespoons butter, melted

Cream butter and sugar; add egg, bananas and milk. Mix until well blended. Sift together flour, soda and salt. Add to creamed mixture. Mix thoroughly. Stir in 3/4 cup cereal crumbs and 1/2 cup nuts. Turn into pan. Combine remaining 1/4 cup nuts, brown sugar, melted butter, 1/4 cup cereal crumbs. Sprinkle evenly over top of batter. Pat down lightly. Bake in 9x5-inch loaf pan at 350 degrees for 55-60 minutes. Cool in pan 15 minutes.

*Coe Fitzgerald*

### CARAMEL CINNAMON ROLLS

*A real company pleaser with no morning mess.*

**Serves 6**

18-19 Rhodes frozen dinner rolls	1/2 cup brown sugar
1 small package regular butter- scotch pudding (not instant)	3/4 teaspoon cinnamon
6 tablespoons margarine	Pecans

Lightly grease bundt pan. Sprinkle pecans in bottom. Place rolls in pan and sprinkle with dry pudding. Melt margarine. Remove from heat; add brown sugar and cinnamon. Pour over rolls. Let rise overnight on counter uncovered. Bake at 350 degrees for 30 minutes.

*Susan Schrader*

### CHEESE CRESCENT ROLLS

**Makes 16 rolls**

2 packages refrigerated crescent rolls	1/4 cup sugar
1 8-ounce package cream cheese	1 egg yolk
	1 teaspoon vanilla

Beat together cream cheese, sugar, egg yolk and vanilla until smooth. Lay out crescent roll dough in triangles. Dab cream cheese mixture evenly into each triangle at its longest side. Roll up, starting at the longest side and place in crescent shape on cookie sheet. Bake at 350 degrees for 15 minutes. Excellent served with quiche.

*Denise Jennett*

## CHALLAH

### (Jewish Egg Braid Bread)

*Also good shaped into dinner rolls.*

2 $\frac{1}{4}$ cups very warm water	3 eggs
2 packages yeast	2 tablespoons salt
2 tablespoons sugar	$\frac{1}{2}$ cup butter
7 $\frac{1}{2}$ -8 cups white flour	$\frac{1}{2}$ cup sugar

Combine water, yeast and 1 tablespoon sugar in large bowl. Let sit 2 minutes. Stir in 2 cups flour and let stand uncovered 30 minutes. Stir in 2 eggs, salt, butter, and  $\frac{1}{2}$  cup sugar. Add 2 more cups flour; beat until smooth. Stir in enough of rest of flour to make a smooth dough. Knead 8-10 minutes. Let rise 1 $\frac{1}{2}$ -2 hours until doubled. Punch down and shape into 2 braided loaves on greased cookie sheets. Cover and let rise until doubled in bulk — 1 hour. Beat remaining egg with remaining 1 tablespoon sugar and brush over loaves. Place in cold oven; set at 350 degrees and bake 40-50 minutes.

*Cathy Truesdell*

## CINNAMON BREAD

*The kids can make this one!*

1 cup white sugar	2 cups flour
1 large egg	1 teaspoon baking soda
$\frac{1}{4}$ cup butter, melted	$\frac{1}{2}$ teaspoon salt
1 cup buttermilk	

Combine sugar, egg, butter, buttermilk, soda, salt and flour. Put half of batter into a greased 9x5-inch loaf pan and sprinkle half of cinnamon-sugar mixture over it. Pour in rest of batter and top with remaining cinnamon-sugar mixture. Bake at 350 degrees for 50-60 minutes. Freezes well.

**Cinnamon-sugar mixture:** 2 teaspoons cinnamon and 3 tablespoons white sugar.

*Jean Olson*  
Y.A.W. President, 1974-75



## BREADS

---

### EGGNOG-CHERRY NUT LOAF

*Wrap these up for holiday gift giving.*

2½ cups flour	1¼ cups dairy eggnog
¾ cup sugar	⅓ cup cooking oil
1 tablespoon baking powder	½ cup chopped walnuts or pecans
1 teaspoon salt	½ cup chopped maraschino cherries
1 beaten egg	

In mixing bowl stir flour, sugar, baking powder and salt. Mix egg, eggnog and oil. Stir into dry ingredients, mixing well. Fold in nuts and cherries. Turn into 2 greased 8x4x2-inch loaf pans. Bake at 350 degrees for 45-50 minutes. Cool in pans 10 minutes before removing.

*Nancy Knapp*

### FRENCH BREAD

1½ cups very warm water	1 tablespoon oil
1 package dry yeast	1½ teaspoons salt
1 tablespoon sugar	4 cups flour

Mix all ingredients except 2 cups flour in large bowl. Can use electric mixer. Add 2 cups remaining flour and mix by hand until well blended, but do not knead. Cover with warm wet cloth. Punch down every 10 minutes for 50 minutes. Divide dough into 2 parts. Roll out with rolling pin (not too thin), then roll up tight. Place on greased cookie sheet. Let rise until double in bulk, with greased waxed paper and a damp cloth on top. Bake at 400 degrees for 30 minutes.

*Elaine Janssen*

### HERB SOUR CREAM BREAD

½ cup warm water (105-115 degrees)	2 teaspoons salt
2 packages active dry yeast	1/8 teaspoon marjoram
1 cup warm dairy sour cream	1/8 teaspoon oregano
6 tablespoons soft margarine	1/8 teaspoon thyme
⅓ cup sugar	2 eggs
	3¾-4¾ cups flour

Measure warm water into a bowl. Sprinkle in yeast and stir until dissolved. Add sour cream, margarine, sugar, salt, marjoram, oregano, thyme and eggs. Beat in 3 cups flour until well blended (1 minute). Stir in additional flour to make a soft dough. Cover. Let rise until doubled (50 minutes). Stir down. Turn into 2 greased, 1 quart casseroles. Cover and let rise until doubled (50 minutes). Bake at 375 degrees for 35 minutes. Let cool.

*Cindy Hoeksema*

## ICE BOX ROLLS

*No kneading required! Can also be used for a very thick type of pizza crust.*

Makes 3 dozen

- |                      |                      |
|----------------------|----------------------|
| 1/2 cup margarine    | 1 egg                |
| 1/2 cup sugar        | 2 packages dry yeast |
| 1 1/2 teaspoons salt | 6 cups flour         |
| 2 cups boiling water |                      |

Put margarine, sugar and salt in mixing bowl and pour 2 cups boiling water over all. Dissolve margarine and cool. Add egg and yeast. Mix well. Stir in 6 cups flour. Make dough day before and refrigerate. Shape as desired. Let rise approximately 20-30 minutes. Extra dough can remain in refrigerator 3-5 days. Bake at 400 degrees on greased cookie sheet for 10-15 minutes. Best served warm.

Susan Graeser

## EASY ORANGE ROLLS

*Good as sweet dinner rolls.*

Serves 8

- |                               |                          |
|-------------------------------|--------------------------|
| 2 cans country-style biscuits | 3/4 stick butter, melted |
| 1 orange                      | 1 cup sugar              |

In one bowl, mix grated orange rind with sugar. In another bowl, mix butter and juice of the orange. Dip individual biscuits in butter mixture, then into sugar mixture. Place side by side in two 8-inch-round pans. Pour remaining butter and sugar mixture over biscuits. Bake at 350 degrees for 40 minutes until lightly brown. Turn out of pan immediately.

Mary Helen Grace  
Y.A.W. President, 1980-81

## ORANGE ROLLS

Makes 3 1/2 dozen

- |                    |                     |
|--------------------|---------------------|
| 1 cup milk         | 2 eggs              |
| 2/3 cup shortening | 4 1/2 cups flour    |
| 2/3 cup sugar      | 1 package dry yeast |
| 1 teaspoon salt    | 1/2 cup water       |
|                    | Grated orange rind  |

Scald milk; melt shortening in hot milk. Dissolve yeast in 1/2 cup warm water. Mix all ingredients together. Let rise until doubled. Roll out dough, half at a time into 13x9-inch rectangle. Cut 21 strips; sprinkle with grated orange rind (only orange part). Dip each strip into melted margarine, then into granulated sugar. Tie into a knot and place in greased muffin tin. Let rise again. Bake at 375 degrees until lightly brown.

Cammy Power

## BREADS

---

### RING-A-LINGS (Orange-Coconut Rolls)

*Be ready for lots of compliments!*

Makes 5 dozen

4 tablespoons (4 packets) yeast	2 teaspoons salt
$\frac{3}{4}$ cup warm water	2 grated orange peels
1 cup butter or margarine	6 unbeaten eggs
$2\frac{1}{4}$ cups scalded milk	12 cups flour
1 cup sugar	

In small bowl combine yeast and water with 1 teaspoon sugar and set aside to form yeast sponge. In large mixing bowl combine remaining ingredients, except flour. Then add yeast mixture and flour. Dough will be soft. Let dough rest 30 minutes, covered, while mixing filling. Punch dough down and knead. (Approximately 2 more cups of flour may be added to make dough workable.) Divide dough in half and roll into a 15x9-inch rectangle. Spread lower half with half of filling (recipe below) and fold top half over. Cut into 1 inch strips, twist and tie in knot. Follow the same procedure for the other half of dough and filling. Place on greased cookie sheet (about 8-10 rolls per sheet for baking) and let rise 1 hour. After baking, brush with orange juice and powdered sugar glaze. Bake at 350 degrees for 10 minutes (watch closely).

**Filling:** 1 cup butter or margarine, 3 cups powdered sugar, 3 cups coconut.

*Julie Page*

### ONION-DILL BATTER BREAD

$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup warm water
$1\frac{1}{2}$ tablespoons sugar	$2\frac{1}{4}$ cups flour
1 teaspoon salt	1 tablespoon instant onion flakes
$2\frac{1}{4}$ teaspoons butter (or oil)	$\frac{1}{2}$ teaspoon dill weed
1 package yeast (or 1 tablespoon dry yeast)	

Mix milk, sugar, salt. Soften yeast in warm water. Add to milk mixture with oil or melted butter. Mix onion, dill, and 1 cup flour into wet ingredients and mix well with electric beater. Add rest of flour and stir well. Let rise (covered with a damp cloth) until tripled in bulk. Bake in one loaf pan at 350 degrees for 1 hour. Brush crust with butter and sprinkle with coarse salt.

*Mari Trott*

## POPPY SEED BREAD

3 cups flour	1½ teaspoons baking powder
2½ cups sugar	1½ teaspoons almond flavoring
1½ cups milk	1½ teaspoons vanilla
3 eggs	1⅓ cups salad oil
1½ teaspoons salt	1½ tablespoons poppy seeds

Mix above ingredients in a large bowl with an electric mixer for 2 minutes. Pour in 2 greased and floured 9x5-inch bread pans. Bake at 350 degrees for 1 hour and 10-15 minutes. Take out of pans when done and spoon the following glaze over the sides and top of the breads until they are completely covered.

**Glaze:** ¾ cup white sugar, ¼ cup orange juice, 1 teaspoon vanilla, ½ teaspoon almond flavoring, 2 tablespoons melted butter.

*Sally Hintze*

## PUMPKIN BREAD

3½ cups flour	4 eggs
2 teaspoons soda	1 cup oil
1½ teaspoons salt	⅔ cup water
1 teaspoon cinnamon	1 small can pumpkin
1 teaspoon nutmeg	1 cup raisins
3 cups sugar	1 cup black walnuts, chopped

Stir all ingredients together until well mixed. Pour into 2 greased and floured loaf pans. Bake at 350 degrees for 30 minutes.

*Debbie Haskins*

## NO-KNEAD RAISIN BREAD

⅓ cup sugar	1 package dry yeast
⅓ cup margarine	¼ cup warm water
½ teaspoon salt	2 eggs, beaten
½ cup boiling water	1 cup raisins
¾ cup evaporated milk	4½ cups flour

Mix sugar, margarine and salt in bowl. Add boiling water and stir until margarine is melted; add evaporated milk. Add yeast to ¼ cup warm water. Stir into above mixture. Add raisins and eggs. Put in flour, 1 cup at a time, until stiff. Cover. Let rise 45 minutes. Place in pan. Bake at 375 degrees for 55 minutes.

*Cindy Hoeksema*



## BREADS

---

### OATMEAL-WHEATGERM BREAD

1 package yeast	1/4 cup honey
1/4 cup warm water	1 teaspoon salt
1/2 cup oatmeal	3 tablespoons margarine or butter
1/2 cup wheatgerm	1 egg
3/4 cup boiling water	3-3 1/2 cups white flour

Dissolve yeast in warm water and set aside. Combine oats, wheatgerm, boiling water, honey, salt and butter in large bowl and let cool to lukewarm. Stir in 1 cup flour, yeast mix and egg; beat with electric mixer 3 minutes. Stir in remaining flour to make a soft dough. Knead 5-6 minutes. Cover and let rise until doubled, about 2 hours. Punch down, shape into a 9x5-inch loaf pan and let rise another hour. Bake at 375 degrees for 35 minutes.

*Cathy Truesdell*

### RHUBARB BREAD

3 eggs	1/2 teaspoon allspice
1 cup oil	2 teaspoons baking soda
2 cups brown sugar	1/2 teaspoon baking powder
2 teaspoons vanilla	2 teaspoons cinnamon
2 1/2 cups diced rhubarb	1 teaspoon salt
1/2 cup walnuts (optional)	1/2 teaspoon nutmeg
3 cups flour	

Combine first 4 ingredients until thick and foaming. Add rhubarb and walnuts. Add remaining ingredients, mixing well. Divide into two 9x5-inch loaf pans. Bake at 350 degrees for 1 hour. Test for doneness.

*Jean Crook*

### BANANA-OAT BREAD

1/2 cup butter or margarine	1/2 teaspoon cinnamon
1/2 cup sugar	1 1/2 cups mashed ripe bananas (4)
2 eggs	1/4 cup milk
1 cup flour	1 cup oats or 3/4 cup oats and 1/4 cup bran
1 teaspoon soda	
1/2 teaspoon salt	1 cup raisins (optional)

Cream butter with sugar until light and fluffy. Beat in eggs. Mix flour, soda, salt and cinnamon. Add to creamed mixture alternately with bananas and milk. Stir in oats and raisins. Turn into greased 9x5-inch loaf pan. Bake at 350 degrees for 40-45 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes. Turn out of pan and cool completely.

*Carol Austin*  
*Y.A.W. President, 1982-83*



## **SPOON BREAD**

*Delicious with ham or pork!*

2 quarts water	1/2 cup sugar
1/2 cup shortening	4 eggs
3 cups cornmeal	3 cups milk
1/2 cup flour	4 teaspoons baking powder
2 teaspoons salt	

Bring 2 quarts water to boil. Add shortening, beating with electric beater until bubbles appear. Combine cornmeal, flour, salt and sugar. Add to shortening mixture. Turn off heat and let stand covered. When cool, add and beat together, eggs, milk and baking powder. Bake in buttered casserole at 350 degrees, uncovered, for 2-2 1/2 hours or until lightly brown. Spoon out onto individual plates. Serve with butter.

*Genie Wilson*

*P.C.A.W. President, 1979-80*

## **STRAWBERRY JAM BREAD**

1 cup butter	1/4 teaspoon lemon rind
1 1/2 cups sugar	1/2 teaspoon red food coloring
4 eggs, beaten	1/2 teaspoon soda
3 cups flour	3/4 teaspoon cream of tartar
1 teaspoon salt	1/2 cup sour cream
1 teaspoon vanilla	1 cup strawberry jam
1/2 cup nuts	

Cream butter and sugar, add eggs, vanilla, lemon, red food coloring, sour cream and jam. Mix dry ingredients and add to liquid ingredients, mixing just enough to moisten. Bake at 350 degrees for 50 minutes or until tests done. Makes 2 8 1/2 x 4 1/2-inch loaves.

*Peg Lowell*

## **ZUCCHINI BREAD**

3 eggs, beaten	3 cups flour
2 1/4 cups sugar	3 teaspoons cinnamon
2 teaspoons vanilla	1/2 teaspoon baking powder
1 cup oil	1 teaspoon soda
2-2 1/2 cups zucchini, unpeeled, shredded, squeezed	1 teaspoon salt
	1 cup nuts (optional)

To beaten eggs, add sugar, vanilla and oil. Then add zucchini. Sift together dry ingredients and add to egg mixture. Pour into two greased and well-floured loaf pans. Bake at 350 degrees for 1 hour. Six baby loaf pans may be used in place of larger ones.

*Louise Funaro*

## BREADS

---

### PEG'S IRISH SODA BREAD

3½ cups flour	2 eggs
6 tablespoons sugar	¼ cup shortening
1 teaspoon baking powder	2 cups buttermilk
1 teaspoon baking soda	1 cup raisins
1 teaspoon salt	2 tablespoons caraway seeds

Sift all dry ingredients. Cut in shortening. Beat eggs. Stir beaten eggs into dry ingredients, then stir in buttermilk. Wash and soak raisins in hot water. Flour raisins and caraway seeds before folding into mixture. Save small amount of beaten eggs to brush on top of bread. Turn mixture onto a floured board and knead lightly. Bake in a heavy skillet, 7 inches or larger, for 1 hour at 350 degrees.

*Kathleen J. Tomain*

### RHUBARB-ORANGE MUFFINS

Makes 16

2 cups finely diced rhubarb (canned)	1 teaspoon baking soda
¾ cup sugar	½ teaspoon salt
1 teaspoon grated orange peel	2 eggs, beaten
2½ cups flour	¾ cup buttermilk
1½ teaspoons baking powder	3 tablespoons butter, melted
	Sifted powdered sugar

Grease pans. Combine rhubarb, ¼ cup sugar and orange peel. Let stand 5 minutes. Stir together flour, ½ cup sugar, baking powder, baking soda and salt. Combine eggs, buttermilk and butter. Add all at once to dry ingredients, stirring just until moist. Fold in rhubarb mixture. Fill muffin tins two-thirds full. Bake at 375 degrees for 20-25 minutes. Dust warm muffins with powdered sugar.

*Jacqueline Devine*  
*Y.A.W. President, 1981-82*

### SOUR CREAM MUFFINS

Makes 12

¾ cup sugar	1 teaspoon soda
2 cups flour	1 cup sour cream
1 heaping teaspoon cinnamon	⅓ cup melted butter or margarine
1 teaspoon salt	2 eggs

Mix all ingredients well. Bake in muffin tins for 15 minutes at 400 degrees.

*Sherri Egge*

## **SUZANNE'S MONKEY BREAD**

3 tubes refrigerator biscuits	1 cup sugar
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup butter
$\frac{1}{2}$ -1 teaspoon cinnamon	$1\frac{1}{2}$ teaspoons cinnamon
Chopped pecans	

Cut refrigerator biscuits into quarters and roll into balls. Put the  $\frac{3}{4}$  cup sugar and  $\frac{1}{2}$ -1 teaspoon cinnamon in a bag. Drop balls a few at a time into bag and shake to coat. Place in greased loaf pan or bundt pan. Sprinkle chopped pecans between layers. In saucepan, bring to boil 1 cup sugar,  $\frac{3}{4}$  cup butter and  $1\frac{1}{2}$  teaspoons cinnamon. Pour over balls. Bake at 350 degrees for 40-50 minutes. Let set in pan a few minutes before removing. (Note: Bake bread immediately. Don't let set unrefrigerated before baking or will not rise very high.)

*Lucy Hughes*

## **ZUCCHINI FRUIT BREAD**

2 eggs	3 cups flour
2 cups sugar	2 teaspoons soda
1 cup vegetable oil	2 teaspoons cinnamon
2 teaspoons vanilla	2 teaspoons salt
2 cups shredded zucchini	1 teaspoon baking powder
1 8-ounce can crushed pineapple, drained	1 cup chopped dates
	1 cup chopped nuts

Beat together eggs, sugar, oil, and vanilla. Add zucchini and crushed pineapple. Sift dry ingredients and then stir in dates and nuts. Add dry ingredients to liquid mixture and stir well. Bake in 2 loaf pans at 350 degrees for 1 hour.

*Janet Hockenber*

## **BEER BREAD**

3 cups self rising flour	1 can beer
1 tablespoon sugar	

Mix flour and sugar in a bowl. Heat beer in a pan until warm. Pour beer in mixture slowly, stirring into doughball and put into a loaf pan. Bake 1-1 $\frac{1}{2}$  hours at 350 degrees.

*Patti Graham*

## BREADS

---

### BEER-RYE BREAD

Makes 2 loaves

5 cups unsifted, all-purpose flour	1/4 cup butter
4 cups unsifted rye flour	1 1/4 cups warm beer (105-115
2 cups milk	degrees)
1 tablespoon salt	2 packages active dry yeast
1/3 cup dark molasses	1/2 teaspoon fennel seed (optional)

Combine flours and set aside. Scald milk. Stir in salt, molasses and butter. Cool to lukewarm. Put beer into large warm bowl and sprinkle in yeast. Stir until dissolved. Stir in lukewarm milk mixture, yeast and 4 cups flour mixture. Beat until smooth. Let batter rise in warm place until doubled in bulk — about 30 minutes. Stir batter down. Stir in enough additional flour to make dough stiff. If need more flour, use all-purpose flour. Turn out onto a lightly floured board. Knead until smooth and elastic — about 12 minutes. Place in a greased bowl, turning once to grease top. Cover. Let rise in warm place until doubled in bulk — about 45 minutes. Grease 2 baking sheets. Punch dough down and divide in half. Form each half into a smooth round ball and flatten each ball into a mound about 7 inches in diameter. Place on baking sheets. Cover. Let rise in a warm place until doubled in bulk — about 50 minutes. Preheat oven to 375 degrees. Bake about 35 minutes until browned and done. Remove from baking sheet and cool on wire racks.

*Linda Serangeli*

# Desserts





## APPLE CAKE WITH SAUCE

*A delightful treat for fall.*

Serves 15

1/2 cup margarine	2 teaspoons cinnamon
2 cups sugar	1 teaspoon salt
2 eggs	2 teaspoons soda
2 teaspoons vanilla	1/4 cup hot water
2 cups flour	1 cup chopped nuts (optional)
2 teaspoons nutmeg	5 cups diced, peeled apples

Cream margarine with sugar, eggs and vanilla. Fold in flour, salt and spices. Dissolve soda in hot water and add to mixture. Stir in nuts and apples. Bake in a greased 13x9-inch pan at 350 degrees for 45 minutes to 1 hour.

**Sauce:** 1/2 cup brown sugar, 1/2 cup sugar, 1/2 cup margarine, 1 tablespoon flour and 1/2 cup half-and-half. Mix together and cook until thickened (20-30 minutes). Serve warm over cake. (May want to double this for plenty of sauce.)

*Marty Remsburg*

## FROSTED APPLE CAKE

Serves 12

2 sticks margarine	2 cups flour
2 eggs	2 cups sugar
2 teaspoons cinnamon	4 tablespoons lemon juice
2 teaspoons soda	4 cups chopped apples
2 teaspoons vanilla	1 cup chopped nuts

Combine margarine, eggs, cinnamon, soda, vanilla, flour and sugar. Add lemon juice, apples and nuts to mixture. Pour into 13x9-inch pan. Bake at 350 degrees for 45-50 minutes.

### **Frosting:**

1 8-ounce package cream cheese	2 cups powdered sugar
1 stick margarine	1 teaspoon vanilla

Beat ingredients together and spread on cool cake.

*Nancy Clark*

## DESSERTS

---

### BANANA-RUM POUND CAKE

*Very good served with ice cream.*

1/2 cup mashed bananas	1 17-ounce pound cake mix
2 eggs	1/2 cup dairy sour cream
1/4 cup dark rum	1/8 teaspoon nutmeg

Blend together bananas, eggs, and rum. Add pound cake mix; beat until smooth. Beat in sour cream and nutmeg. Pour into greased 9x5x3-inch pan. Bake at 325 degrees for 70-75 minutes or until done. Cool 10 minutes before removing from pan.

*Janel Marcovis*

### SPICY BANANA CAKE

2 1/2 cups sifted flour	3/4 teaspoon nutmeg
1 2/3 cups sugar	1/2 teaspoon ground cloves
1 1/4 teaspoons baking powder	2/3 cup shortening
1 teaspoon baking soda	2/3 cup sour milk
1 teaspoon salt	1 1/4 cups mashed bananas
1 1/2 teaspoons cinnamon	2 eggs

Sift dry ingredients into large mixing bowl. Add shortening, milk and bananas; mix until flour is dampened. Beat at low speed for 2 minutes. Add eggs; beat 1 minute longer. Turn into 2 9-inch-square greased and floured pans or 2 loaf pans. Bake at 350 degrees for 35-45 minutes. Freezes well.

#### **Lemon-Banana Frosting:**

1/3 cup butter or margarine	3 tablespoons mashed banana
2 cups powdered sugar	1/2 tablespoon lemon juice

Cream butter and sugar; add banana and lemon juice. Mix until smooth.

*Kay Novak*

## BLACK RUSSIAN CAKE

*This is even better when made the day before serving.*

- |   |                           |
|---|---------------------------|
| 1 package devil's food cake mix                 | 1/2 cup creme de cacao    |
| 1 4 1/2-ounce package instant chocolate pudding | 3/4 cup strong coffee     |
| 1/2 cup Kahlua                                  | 1/2 cup vegetable oil     |
|   | 4 eggs (room temperature) |

Mix all ingredients in large bowl, beat 4 minutes. Put in greased tube or bundt pan. Bake at 350 degrees for 45-50 minutes. Cool. Remove from pan. Pierce top and sides with fork, and cover with sauce.

### Sauce:

- |                              |                              |
|------------------------------|------------------------------|
| 2 tablespoons Kahlua         | 2 tablespoons coffee         |
| 2 tablespoons creme de cacao | 1 cup powdered sugar, sifted |

Mix well.

*Sally Phillips*

## BUTTERED RUM SAUCE CAKE

*Quick and easy — nice for fall and winter.*

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1 package applesauce raisin cake mix | 2 tablespoons light corn syrup |
| 1/3 cup butter                       | 1/3 cup milk                   |
| 1 cup brown sugar                    | 2 tablespoons light rum        |

Prepare cake mix and bake according to directions. Heat remainder of ingredients, except rum, to boiling point. Cool slightly, stir in rum. Serve cake with warm sauce and whipped cream.

*Joleen Fairbank*

## EASY DESSERT CAKE

- |                            |                           |
|----------------------------|---------------------------|
| 1 large can sliced peaches | 1 cup coconut             |
| 1 package yellow cake mix  | 1 cup pecans (optional)   |
| 1 cup brown sugar          | 1/2 cup margarine, melted |

Pour peaches into 13x9-inch pan. Sprinkle cake mix evenly over peaches. Sprinkle brown sugar, coconut, and pecans over cake mix. Drizzle margarine over all. **Do not stir.** Bake at 350 degrees for 40-45 minutes. Serve with Cool Whip.

*Mildred Petosa  
P.C.A.W. President, 1971-72*

## DESSERTS

---

### CARROT CAKE

4 eggs	1 cup salad oil
2 cups sugar	1 3½-ounce can flaked coconut
2 cups flour	½ cup chopped nuts
2 teaspoons baking powder	1 8½-ounce can crushed pineapple, drained
1½ teaspoons soda	3 cups carrots, finely grated
2 teaspoons cinnamon	
1½ teaspoons salt	

Blend eggs and sugar together. Add salad oil. Sift together dry ingredients and add gradually to mixture. Beat 2 minutes at high speed. Fold in remaining ingredients. Blend well. Put in 3 9-inch layer pans or a 13x9-inch and another small pan. Bake 350 degrees for 20-35 minutes.

#### Cheese Frosting

½ pound butter	1 teaspoon vanilla
1 8-ounce package cream cheese	1 pound powdered sugar

Mix together and frost cake.

*Linda Walker*

### CHOCOLATE SHEET CAKE

*A "melt-in-your-mouth" chocolate cake the children and men will love.*

*Serves 16-20*

½ teaspoon salt	4 tablespoons cocoa
2 cups flour	½ cup water
2 cups sugar	½ cup buttermilk
1 cup margarine or butter	3 eggs
1 teaspoon vanilla	1 teaspoon soda

Mix first three ingredients; set aside. Melt margarine and add cocoa and water. Bring to rapid boil. Pour over dry ingredients and mix well. Add buttermilk, eggs, vanilla and soda. Mix. Bake in 17x11-inch greased cookie sheet or jelly roll pan. Bake at 350 degrees for 20-25 minutes.

#### Frosting:

½ cup margarine	1 box powdered sugar
4 tablespoons cocoa	1 teaspoon vanilla
6 tablespoons buttermilk	½ cup chopped walnuts

Bring first 3 ingredients slowly to rolling boil. Remove from heat. Add powdered sugar, vanilla and nuts. Spread on cake while frosting is hot.

*Sue Neiman*  
*Y.A.W. President, 1978-79*



## CHOCOLATE MINT-PUDDING CAKE

- |  |  |
|--|--|
| 1 box Pillsbury Chocolate Mint<br>Cake mix | 1 9-ounce carton Cool Whip<br>Creme de menthe (optional) |
| 1 box instant chocolate pudding mix        |  |

Bake cake as directed on package. Place in 2 8-inch-round layer pans. Cool and remove from pans. When totally cooled, place on cookie sheet and put into freezer for 2 hours. Remove from freezer and cut layers in half. Make pudding as directed on package. Spread pudding between the layers of cake. Thaw Cool Whip and tint with green food coloring. Add 1/2 teaspoon creme de menthe if desired. Frost cake with Cool Whip and place in refrigerator.

### Variation:

Use lemon cake, lemon pudding and add lemon extract and yellow food coloring to Cool Whip. If desired, sprinkle with flaked coconut.

*Lynne Updegraff*

## CRAZY CAKE

*Very easy and fun for children to make.*

Serves 12-16

- |                  |                       |
|------------------|-----------------------|
| 3 cups flour     | 2 tablespoons vinegar |
| 2 cups sugar     | 3/4 cup vegetable oil |
| 2 teaspoons salt | 2 teaspoons vanilla   |
| 2 teaspoons soda | 2 cups warm water     |
| 1/2 cup cocoa    |                       |

"Dump" dry ingredients into baking pan; stir all together. Make 3 holes with a spoon; place vinegar in first hole, oil in second hole, vanilla in third hole. Pour water over entire "mess" and stir well with a fork. Put in 13x9-inch ungreased pan. Bake at 350 degrees for 25 minutes. Do not overbake. Test with toothpick. Does not need frosting because it is very moist.

*Joleen Fairbank*

## DESSERTS

---

### FRUIT AND ZUCCHINI CAKE

- |   |   |
|---|---|
| 1 cup soft margarine (or part butter)           | 1 teaspoon salt                             |
| 1 cup brown sugar                               | 3 teaspoons baking soda                     |
| 1 cup white sugar                               | 1 cup shredded coconut                      |
| 4 eggs, beaten                                  | 1 cup snipped dates                         |
| 2 teaspoons vanilla                             | 1 cup raisins                               |
| 3½ cups sifted flour (may use half whole wheat) | 4 cups uncooked zucchini, coarsely shredded |

Beat margarine and sugars until creamy. Add eggs and vanilla. Blend together flour, salt and baking soda, and add gradually to creamy mixture. Stir in remaining ingredients. Bake in 13x9-inch pan about 45-55 minutes at 350 degrees until top is brown. Test with a toothpick.

#### **Frosting:**

- |                      |                       |
|----------------------|-----------------------|
| 2 tablespoons butter | 2 cups powdered sugar |
| 4 tablespoons milk   | 1 teaspoon vanilla    |
| ½ teaspoon cinnamon  |                       |

Mix together and drizzle over warm cake.

*Mary Kramer*

### SURPRISE CUPCAKES

*So rich, they don't need to be frosted.*

Makes 30 cupcakes

- |                 |                             |
|-----------------|-----------------------------|
| 3 cups flour    | 2 teaspoons soda mixed with |
| 2 cups sugar    | 2 cups water                |
| 1 teaspoon salt | 2 tablespoons vinegar       |
| ½ cup cocoa     | 2 teaspoons vanilla         |
| ⅔ cup oil       |                             |

Sift flour, sugar, salt and cocoa. Add oil, soda, vinegar and vanilla. Mix until smooth. Fill paper-lined cupcake pans two-thirds full. Top with heaping teaspoon of filling. Bake at 350 degrees for 20-25 minutes.

#### **Filling:**

- |  |                                   |
|--|-----------------------------------|
| 1 8-ounce package cream cheese, softened | ⅓ cup sugar                       |
| 1 egg                                    | ½ teaspoon salt                   |
|  | 1 6-ounce package chocolate chips |

Mix ingredients together.

*Susan Cairney Pogge*

## PINEAPPLE CAKE

Serves 18

- |                  |                            |
|------------------|----------------------------|
| 2 eggs           | 1 #2 can crushed pineapple |
| 2 cups sugar     | 1 teaspoon vanilla         |
| 2 cups flour     | 1 cup nuts                 |
| 2 teaspoons soda |                            |

Stir above ingredients together and bake in 13x9-inch pan, 350 degrees for 35 minutes. While cake is hot, top with the following mixture:

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1 8-ounce package cream cheese | 1 $\frac{3}{4}$ cups powdered sugar |
| $\frac{1}{4}$ cup margarine    | 1 teaspoon vanilla                  |
|                                | $\frac{1}{2}$ cup nuts (optional)   |

Diana Stump

## SUSIE'S MOTHER'S POUND CAKE

Serves 8-10

- |                              |                                      |
|------------------------------|--------------------------------------|
| 3 cups sugar                 | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{2}$ pound butter   | 1 cup milk                           |
| $\frac{1}{2}$ cup shortening | 1 teaspoon lemon extract             |
| 6 eggs                       | 1 teaspoon almond extract            |
| 3 cups Softasilk cake flour  | 1 teaspoon vanilla extract           |

Cream sugar, butter and shortening thoroughly. Add eggs one at a time. Sift flour and baking powder together and add to rest of ingredients alternately with milk and extracts. Put in greased and floured tube pan. Bake at 325 degrees for 1 $\frac{1}{2}$  hours.

Kathleen J. Tomain

### SOCKER KAKKA

(Swedish Pound Cake)

*A Swedish friend brought this recipe with her when she came to this country 35 years ago.*

- |                               |   |
|-------------------------------|---|
| 1 $\frac{1}{2}$ sticks butter | 1 teaspoon vanilla                                    |
| 1 $\frac{1}{4}$ cups sugar    | 1 $\frac{1}{3}$ cups flour plus 2 tablespoons, sifted |
| 2 eggs                        | 6 tablespoons boiling water                           |

Cream butter, sugar, eggs and vanilla. (Don't use electric mixer.) Add flour alternately with boiling water. Pour in greased and floured pan (small bundt or loaf pan). Bake at 325 degrees for approximately 30-40 minutes. Time may vary so check often. Let cool and remove from pan. So rich, it doesn't require frosting. Best when served with fruit or whipped topping.

Diane Bittner

## DESSERTS

---

### FRUIT COCKTAIL CAKE

*Kids love it and it's good for them, too*

Serves 6

1 cup sugar	1 teaspoon vanilla
1 egg	1 1-pound can fruit cocktail with juice
1 cup flour	
1/2 teaspoon salt	1/2 cup brown sugar
1 teaspoon baking soda	1/2 cup nuts

Mix egg and sugar in bowl. Add flour, salt, soda, vanilla and fruit cocktail. Pour into 8-inch-square pan. Combine brown sugar and nuts and sprinkle over top. Bake in 350 degree oven for 35 minutes.

*Jenelle Sarcone*

### WALDORF ASTORIA RED CAKE

1/2 cup shortening	1 teaspoon vanilla
1 1/2 cups sugar	2 1/4 cups cake flour
2 eggs	1 teaspoon salt
1/4 cup red food coloring (2 bottles)	1 cup buttermilk
2 teaspoons cocoa	1 teaspoon soda
	1 tablespoon vinegar

Cream shortening, sugar and eggs. Combine coloring, cocoa and vanilla. Add to creamed mixture. Sift flour and salt together. Add alternately with buttermilk to creamed mixture. In shallow dish, mix vinegar and soda. It will foam over into batter. Gently fold into batter — do not use mixer. Put in 2 8-inch pans. Bake at 350 degrees for 25-30 minutes. Frost with following recipe.

#### **Frosting:**

3 tablespoons flour	1 cup butter or margarine
1 cup milk	1 teaspoon vanilla
1 cup sugar	

Mix flour and milk and cook over low heat until thick paste forms. Put on plate — cover with plastic wrap and chill thoroughly. Cream sugar, butter and vanilla. Chill thoroughly. (Keep mixture in bowl with beaters and chill all.) Combine paste and creamed mixture. Beat until light and fluffy (takes a long time). Frost cake. (Keep refrigerated.) This frosting is well worth the time and effort.

*Carmen Leahy*  
*P.C.A.W. President, 1982-83*

**'WAIT' CAKE**

Serves 15

- |  |                              |
|--|------------------------------|
| 1 package Duncan Hines Butter Cake (white) | 2 cups sour cream            |
| 2 cups sugar                               | 2 cups frozen flaked coconut |
|  | 1 8-ounce carton Cool Whip   |

Bake cake as directed on package. Put in 2 8- or 9-inch layer pans. Combine sugar, sour cream and frozen coconut. Reserve 1 cup mixture. Spread the rest on layers — placing them one on top of each other. Combine reserved cup of sour cream mixture with Cool Whip. Spread on top and sides of cake. Cover with foil and refrigerate for 3 days. Slice thinly to serve because it is rich and heavy. Absolutely must **wait** 3 days. The coconut has to be frozen when added to sugar and sour cream. Can garnish with toasted almonds, chocolate curls, almond flavor in sour cream.

Ruth M. Carey

**COFFEE CAKE**

*Quick and easy to make. Tastes even better the second day!*

- |                   |                          |
|-------------------|--------------------------|
| 1 cup sugar       | 2 cups flour             |
| 4 eggs            | 1 teaspoon vanilla       |
| 1 can pie filling | 1 teaspoon baking powder |
| 1 cup oil         |                          |

Combine sugar, oil, and vanilla. Stir in 4 eggs, one at a time, and beat well. Stir in flour and baking powder. Pour half of mixture in greased and floured 8-inch-square pan. Spread pie filling (any kind) on top, then drizzle remaining batter on top. Sprinkle with sugar, cinnamon and nuts. Bake at 325 degrees 40-50 minutes.

Elaine Janssen

**BLUEBERRY COFFEE CAKE**

- |                           |                    |
|---------------------------|--------------------|
| 2 cups flour              | 3/4 cup sugar      |
| 2 teaspoons baking powder | 1 egg              |
| 1/2 teaspoon salt         | 1/2 cup milk       |
| 1/4 cup butter            | 2 cups blueberries |

Mix ingredients together. Pour into greased 9-inch-square or 13x9-inch pan. Top with topping. Bake at 375 degrees for 40-45 minutes.

**Topping:** 1/2 cup sugar, 1/4 cup flour, 1/4 cup butter.

Ann Rouwenhorst



## DESSERTS

---

### CHOCOLATE NUT COFFEE CAKE

- |                             |                               |
|-----------------------------|-------------------------------|
| 1/2 cup butter or margarine | 1 1/2 teaspoons baking powder |
| 1 1/2 cups sugar            | 1 teaspoon soda               |
| 2 eggs                      | 1 teaspoon cinnamon           |
| 1 cup sour cream            | 6 ounces chocolate chips      |
| 1 teaspoon vanilla          | 1/2 cup chopped walnuts       |
| 2 cups flour, unsifted      |                               |

Beat together butter and 1 cup sugar until creamy. Add eggs, one at a time, and beat until fluffy. Mix in sour cream and vanilla. Combine flour, baking powder and soda; stir into creamed mixture. Spoon half of batter into a greased 13x9-inch pan. Mix together remaining 1/2 cup sugar, cinnamon, chips and nuts; sprinkle half of this mixture over batter in pan. Spoon on remaining batter and top with remaining nut mixture; press gently into batter. Bake at 350 degrees for 35 minutes. Serve warm.

*Ginger Monson*

### CRANBERRY NUT COFFEECAKE

Serves 6-8

- |                             |   |
|-----------------------------|---|
| 1/4 cup brown sugar, packed | 1 egg   |
| 1/2 cup chopped walnuts     | 2/3 cup water or milk                               |
| 1/4 teaspoon cinnamon       | 2/3 cup canned or homemade<br>whole cranberry sauce |
| 2 cups Bisquick             |   |
| 2 tablespoons sugar         |   |

Mix brown sugar, walnuts and cinnamon. Combine Bisquick, sugar, egg and water (or milk). Beat vigorously 1/2 minute. Spread into greased 9-inch-square pan. Sprinkle with nut mixture. Spoon cranberry sauce over top. Bake 20-25 minutes at 400 degrees. While warm, drizzle with sugar icing. Batter and sugar-nut mixture can be made the night before and put together in morning before baking.

**Icing:** 1 cup powdered sugar, 1/2 teaspoon vanilla, 1 tablespoon water.

*Mary Helen Grace*  
*Y.A.W. President, 1979-80*

## RHUBARB COFFEE CAKE

1/2 cup butter or margarine	1/2 teaspoon salt
1 1/2 cups sugar	2 1/2 cups unsifted flour
1 egg	3 cups sliced rhubarb (can use frozen)
1 cup buttermilk	1 cup light brown sugar
1 teaspoon baking soda	1/2 cup chopped walnuts
1 teaspoon vanilla	

Preheat oven to 350 degrees. Grease a 13x9-inch pan. In medium bowl, mix butter or margarine, sugar, egg, buttermilk, soda, vanilla, salt, flour and rhubarb. Pour into greased pan. Sprinkle brown sugar and nuts over top. Bake for 45 minutes or until toothpick inserted in the center comes out clean.

### Topping:

1/2 cup butter or margarine	1/2 cup light cream or evaporated milk
1 cup sugar	1 teaspoon vanilla

While cake is baking, in small saucepan, heat topping ingredients, stirring occasionally until sugar is dissolved. When cake is done, remove from oven to wire rack. Spread topping on warm cake.

Sandy Wagener

## SOUR CREAM COFFEE CAKE

*Very good and everyone likes it!*

Serves 12-16

1 cup sugar	1 cup sour cream
1/2 pound margarine	1/4 cup sugar
2 eggs	1/3 cup brown sugar
2 cups flour	1 1/2 teaspoons cinnamon
1 teaspoon baking soda	1/2 cup nuts (optional)
1 teaspoon vanilla	

Mix first 7 ingredients together. Pour in 14x9-inch greased and floured pan. Mix last 4 ingredients together and sprinkle over top. Bake at 350 degrees for 30 minutes.

Margaret Hodge

## DESSERTS

---

### BUTTER NUT CRUNCH

*A family favorite at holiday time!*

- |                   |  |
|-------------------|--|
| 1 cup sugar       | 1/2 cup margarine                          |
| 1/2 teaspoon salt | 1 1/2 cups walnuts                         |
| 1/4 cup water     | 1 12-ounce package chocolate chips, melted |

Combine sugar, salt, water and margarine and heat to 285 degrees. Remove hot mixture from stove. Add 1/2 cup nuts. Pour on well greased cookie sheet and cool. Spread with half of melted chocolate chips and sprinkle with 1/2 cup nuts; press slightly. Chill. Turn candy over and spread with remaining chocolate and sprinkle with 1/2 cup nuts. Chill again. Break into pieces.

*Cammy Power*

### FROSTED CARDAMOM CRANBERRIES

- |                  |                            |
|------------------|----------------------------|
| 1 egg white      | 1 teaspoon ground cardamom |
| 1 1/2 cups sugar | 4 cups fresh cranberries   |

Beat egg white until foamy. Combine sugar and cardamom. Coat cranberries with egg white. Toss berries a few at a time in sugar mixture. Let dry at room temperature on a shallow pan. Store in airtight container up to 3 weeks.

*Eileen Bowerman*

### MILK CHOCOLATE CANDY

- |                   |                           |
|-------------------|---------------------------|
| Soda crackers     | 12 ounces chocolate chips |
| 1 cup butter      | Chopped nuts (optional)   |
| 1 cup brown sugar |                           |

Line 11x7-inch cookie sheet with foil. Place soda crackers side by side all over foil. Boil butter and brown sugar for 3 minutes. Pour over crackers and bake at 400 degrees for 6 minutes. Scatter chips over mixture and spread as they melt. Sprinkle chopped nuts over top. After cooling, break candy into pieces.

*Lois Miller*

## CHOCOLATE TRUFFLES

4 tablespoons butter  
2 egg yolks, beaten  
1/4 cup powdered sugar

2 4-ounce cooking sweet chocolate  
bars, grated  
2 teaspoons vanilla, brandy or rum  
1/2 cup Dutch processed cocoa

Cream butter and add egg. Beat in sugar. Next add chocolate and flavoring. With hands, shape into 1-inch balls and roll in cocoa. Place on waxed paper and chill for 2 hours.

*Eileen Bowerman*

## JANET'S BAKED FUDGE

1/2 cup butter or margarine  
3 squares unsweetened  
chocolate  
2 cups sugar

3 eggs  
1 1/2 cups flour  
Nuts (optional)

Melt chocolate and margarine over low heat. Add sugar. Beat in eggs, one at a time. Add flour and nuts. Pour into greased 13x9-inch pan for 30 minutes. Do not overbake. Needs no frosting. Cut while warm.

*Debby Gotsdiner*

## FINGER JELLO

*Great "candy" for pre-schoolers!*

3 packages Jello (any flavor)  
4 cups boiling water

4 packages Knox gelatin

Dissolve Jello and Knox gelatin in boiling water. Pour in oblong pan; refrigerate until set. Cut into squares. Can also use cookie cutters for different shapes.

*Sheila Connolly*

## DESSERTS

---

### PEANUT BRITTLE

*A Christmas favorite!*

2 cups sugar	1 tablespoon butter
1 cup corn syrup	1 teaspoon vanilla
1/3 teaspoon baking soda	1 1/4 cups salted Spanish peanuts

Have last 4 ingredients measured and ready to add to cooked sugar-syrup mixture. Bring sugar and syrup to boil in heavy cooking pan, stirring constantly. Cook until golden brown. Remove from heat and quickly add the soda, butter, vanilla and peanuts. (It will foam up.) Stir and turn out on buttered, shallow cookie pan. Spread mixture out thin; cool. When cold, break into bite-sized pieces with knife handle. Makes about 1 1/2 pounds.

*Dixie Hoekman*  
*P.C.A.W. President, 1980-81*

### VANDA'S PEANUT BUTTER CUPS

1 cup creamy peanut butter	Approximately 1 pound chocolate
1/2 pound powdered sugar	almond bark (dark)
1/4 cup margarine	

Blend first three ingredients in food processor. Chill slightly and with hands, roll in balls the size of walnuts. Melt almond bark. Place 1 teaspoonful in bottom of individual paper candy cups. Drop in peanut butter balls and cover with more melted chocolate. Let stand until firm.

*Millie Haynie*  
*Y.A.W. President, 1965-66*

### BUTTERMILK PRALINES

2 cups sugar	1 tablespoon butter
1 scant teaspoon soda	1 teaspoon vanilla
2 tablespoons corn syrup	1 cup pecans
1 cup buttermilk	

Cook sugar, soda, syrup, and buttermilk on medium heat to soft ball stage. Remove from heat and add butter, vanilla and pecans. Drop by teaspoonsful onto wax paper.

*Paula Duncan*  
*Y.A.W. President, 1970-71*



## ROCKY ROAD SQUARES

- |   |  |
|---|--|
| 1 12-ounce package chocolate chips        | 2 tablespoons butter or margarine                                      |
| 1 14-ounce can Eagle Brand Condensed Milk | 2 cups peanuts   |
|   | 1 10 <sup>1</sup> / <sub>2</sub> -ounce package miniature marshmallows |

In top of double boiler, over boiling water, melt chips, milk and butter; remove from heat. In large bowl, combine nuts and marshmallows; fold in chocolate mixture. Spread in waxed-paper-lined 13x9-inch pan. Chill until firm. Remove from pan, peel off waxed paper, cut into squares. Cover and store at room temperature.

*Beverly Donnelly*  
Y.A.W. President, 1980-81

## TOFFEE CANDY BARS

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| Graham crackers (about half a box) | 1 cup brown sugar, firmly packed  |
| 1 cup margarine, melted            | 1 cup chopped pecans              |
|                                    | 3 (1/2 pound) Hershey Almond Bars |

Place whole graham crackers on 15x10-inch jelly roll pan. Mix in medium saucepan the margarine and brown sugar. Cook 5 minutes, stirring constantly. In the last minute add chopped pecans. Pour over graham crackers. Bake at 350 degrees for 8 minutes. While warm, lay Hershey Almond Bars on top. Spread evenly. Cool slightly until chocolate can be scored. When completely cool, cut along score marks. May be broken into pieces as for peanut brittle.

*Shirley Hadenfeldt*

## NO-BAKE CHOCOLATE NUGGET COOKIES

- |  |   |
|--|---|
| 1 cup semi-sweet chocolate chips, melted | 2 <sup>1</sup> / <sub>2</sub> cups vanilla wafers, finely crushed |
| 1/2 cup cola beverage                    | 2 tablespoons powdered sugar                                      |
| 3 tablespoons light corn syrup           | 1 cup pecans, finely chopped                                      |
| 1 tablespoon rum extract                 | Chocolate sprinkles   |

Combine everything but the chocolate sprinkles in a bowl. Cover and chill for 2 hours. Shape into balls and roll in chocolate sprinkles. Place in single layer on waxed paper. Cover and chill overnight.

*Kathy Zumbach*

## DESSERTS

---

### CAMPER'S COOKIES

*Not only nutritious but real picker-uppers.*

- |                     |                          |
|---------------------|--------------------------|
| 1/2 cup sugar       | 1 1/4 cups Bisquick      |
| 1/2 cup brown sugar | 1 cup quick cooking oats |
| 1/2 cup shortening  | 1/3 cup chopped nuts     |
| 1 egg               | 1/2 cup chocolate chips  |
| 1 teaspoon vanilla  | 1/4 cup raisins          |

Mix sugars, shortening, egg and vanilla. Stir in remaining ingredients. Drop by teaspoon onto greased cookie sheets. Bake at 350-375 degrees for about 12 minutes or until set but not hard. Cool about 3 minutes before removing from cookie sheets. They freeze well.

*Barb Newbrough*

### CHOCOLATE BON BON COOKIES

*An old-fashioned chocolate cookie.*

Makes 6-7 dozen

- |                    |                                  |
|--------------------|----------------------------------|
| 1 cup shortening   | 1/2 teaspoon soda dissolved in   |
| 2 cups brown sugar | 1 cup sour milk                  |
| 2 eggs, beaten     | 4 squares unsweetened chocolate, |
| 4 cups flour       | melted                           |
| 1/2 teaspoon salt  |                                  |

Cream together shortening and brown sugar; add beaten eggs. Mix in flour and salt. Add 1 tablespoon vinegar to milk to make it sour and add to mixture. Blend in melted chocolate. Bake on cookie sheets at 400 degrees for approximately 5-7 minutes. Frost when cool.

#### **Frosting:**

- |                    |                                 |
|--------------------|---------------------------------|
| 1 egg, well beaten | 1 3/4 cups powdered sugar       |
| 1 tablespoon milk  | 1 square unsweetened chocolate, |
|                    | melted                          |

*Rosanne Vincent*  
*Y.A.W. President, 1971-72*

## CREAM CHEESE DREAMS

*Easy and delightful for Christmas.*

- |                                |                      |
|--------------------------------|----------------------|
| 1/2 cup shortening             | 1 egg yolk           |
| 1/2 cup butter                 | 1/2 teaspoon vanilla |
| 1 3-ounce package cream cheese | 2 1/2 cups flour     |
| 1 cup sugar                    |                      |

Mix in order given. Drop from teaspoon on cookie sheet. Put nut or cherry on top. Bake at 375 degrees for 15 minutes.

*Peg Lowell*

## DELICIOUS COOKIES

- |                     |   |
|---------------------|---|
| 1 cup margarine     | 1 teaspoon salt                                 |
| 1 cup salad oil     | 1 teaspoon soda                                 |
| 1 cup brown sugar   | 1 teaspoon cream of tartar                      |
| 1 cup sugar         | 1 cup oatmeal                                   |
| 1 egg               | 1 cup coconut                                   |
| 2 teaspoons vanilla | 1 cup Rice Krispies                             |
| 3 1/2 cups flour    | 1 6-ounce package chocolate chips<br>or raisins |

Mix margarine and oil. Add remaining ingredients. Drop by teaspoon onto cookie sheet. Bake at 350 degrees for about 12 minutes.

*Diane Cortese*

## GINGER COOKIES

- |                         |                        |
|-------------------------|------------------------|
| 1 1/2 cups shortening   | 2 teaspoons ginger     |
| 2 cups sugar            | 2 teaspoons cinnamon   |
| 2 eggs                  | 1 teaspoon cloves      |
| 3 teaspoons baking soda | 3 tablespoons molasses |
| 1 teaspoon salt         | 4 cups flour           |

Combine shortening, sugar and eggs and blend until creamy. Add remaining ingredients. Form dough into small balls using a teaspoon of dough. Dip ball in sugar and place on cookie sheet. **Do not flatten.** Bake at 350 degrees for 8-10 minutes, or until nicely browned.

*Lynne Updegraff*

## DESSERTS

---

### GREAT GRAHAM CRACKERS

- |                          |                     |
|--------------------------|---------------------|
| 2 cups whole wheat flour | 1/2 cup shortening  |
| 1 cup all-purpose flour  | 3/4 cup brown sugar |
| 1 teaspoon baking powder | 1 teaspoon vanilla  |
| 1/2 teaspoon baking soda | 3/4 cup milk        |
| 1/4 teaspoon salt        |                     |

Stir together the first five ingredients. Cream shortening and brown sugar. Combine with flour mixture. Add vanilla. Alternately add flour mixture to milk, mixing well. Chill overnight. Divide chilled dough into thirds. Roll each on a floured surface to 1/8-inch thickness. Cut into squares. Place on greased baking sheet. Prick each cracker with fork. Bake at 350 degrees for 10-12 minutes. Remove immediately. Store in an airtight container. A nice variation is a sprinkle of cinnamon sugar on each.

*Janet Wilson*

### GRANOLA COOKIES

*Nutritious and easy!*

Makes 4 dozen

- |                              |                                       |
|------------------------------|---------------------------------------|
| 12 ounces butterscotch chips | 2 cups chopped peanuts                |
| 12 ounces chocolate chips    | 2 1/2 cups Quaker 100% Natural Cereal |

Melt chips together and stir in nuts and cereal. Drop by teaspoon onto waxed paper. Let stand one hour, then refrigerate.

*Marci Strutt*

### NORWEGIAN KRINGLA

*This is my great-grandmother's recipe from the old country.*

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1 cup sugar                 | 1/2 teaspoon salt                     |
| 1 cup sour cream            | 1 teaspoon soda (mix with buttermilk) |
| 2 tablespoons melted butter | 1 teaspoon baking powder              |
| 1 or 2 eggs                 | 1 teaspoon vanilla                    |
| 1/2 cup sour or buttermilk  | 3 cups flour                          |

Mix all ingredients together. Roll into 8-inch "snakes" on floured board. Form into pretzel shapes on cookie sheet. Bake at 350 degrees for 10 minutes.

*Susan Schrader*

## ANISE KRUMKAKE

2 eggs	1 teaspoon ground anise
1 cup sugar	1½ cups flour
½ cup butter, melted	1 scant cup milk

Beat eggs well; add sugar, butter and anise. Beat. Add flour and milk alternately. Mix well. Pour 1 teaspoon batter in center of hot krumkake iron. Cook until brown, and roll up immediately after removing from iron.

*Eileen Bowerman*

## MADELEINES

*In the 19th century a French pastry cook, named Avice, decided to bake this dough in little shell-shaped forms. He called them Madeleines and they are now a popular cookie or cake in France.*

½ cup butter	Pinch of salt
½ cup sugar	3 teaspoons almond flavoring
1 cup cake flour	Powdered sugar
2 eggs	

Melt butter and cool. Sift cake flour. Add sugar, salt and eggs; mix well. Add flavoring and butter. Spoon dough into greased and floured Madeleine tins. Fill half full. Bake at 350 degrees for 15-20 minutes. Clean tin, and grease and flour after each batch. Sprinkle with powdered sugar.

*Eileen Bowerman*

## MARSHMALLOW COOKIES

Makes 32 cookies

27 Kraft caramels	1 10-ounce bag large marshmallows
1 stick margarine	Rice Krispies cereal
¼ cup Borden's Sweetened Condensed Milk	

Melt caramels, margarine and milk in a double boiler until hot but not boiling. Put marshmallows on a fork and dip in caramel mixture. Roll in Rice Krispies and place on waxed paper to cool. May also use chopped nuts or coconut with cereal.

*Ethel Fountain*  
P.C.A.W. President, 1939-40



## DESSERTS

---

### MERINGUES

- |                    |                         |
|--------------------|-------------------------|
| 2 egg whites       | 2/3 cup chocolate chips |
| 2/3 cup sugar      | Few drops food coloring |
| 1 teaspoon vanilla |                         |

Heat oven to 350 degrees. Beat egg whites until stiff. Add sugar gradually; add vanilla and food coloring. Fold in chocolate chips. Place brown paper on cookie sheet and drop mixture by teaspoonsful. Turn off oven and leave overnight.

*Margie Herrick*

### PFEFFERNUSS (Peppernuts)

*The kids love to roll out the "pencils." Good with coffee or as a snack with beer!*

- |                                  |                          |
|----------------------------------|--------------------------|
| 1 cup lard (no substitutes)      | 1 cup sugar              |
| 1 cup dark corn syrup            | 1 teaspoon ground cloves |
| 2 tablespoons ground anise (or 1 | 1 teaspoon cinnamon      |
| teaspoon artificial anise        | 1 teaspoon salt          |
| extract)                         | 5-6 cups flour           |
| 1/4 cup strong coffee            |                          |

Mix lard, syrup, anise, coffee and sugar with a mixer until smooth and creamy. Add spices and salt. Add flour one cup at a time until dough is extremely stiff. Knead well and form into 4 balls; refrigerate 1-4 days. Taking one ball at a time, cut into strips; roll into "pencil" form; slice into 1/4-inch lengths. Place on cookie sheet spaced slightly apart. Bake at 350° for 8-10 minutes. When cool, store in tightly sealed container. They improve with age.

*Sue Frampton*

### PUMPKIN COOKIES

- |                        |                           |
|------------------------|---------------------------|
| 2 cups shortening      | 1 1/2 teaspoons cinnamon  |
| 2 cups sugar           | 2 teaspoons baking powder |
| 1 16-ounce can pumpkin | 1 teaspoon baking soda    |
| 4 cups flour           | 1 teaspoon salt           |

Cream shortening with sugar; add pumpkin and dry ingredients. Drop on a cookie sheet and bake at 350 degrees for 12-15 minutes. Frost when cool.

**Frosting:** 2 tablespoons butter, 1/2 box powdered sugar, 1 teaspoon maple flavoring and milk to thin.

*Debora Gotsdiner*

## RANGER COOKIES

*A childhood favorite!*

Makes 5-6 dozen

1 cup margarine  
1 cup sugar  
1 cup brown sugar  
1 teaspoon vanilla  
2 eggs  
2 cups flour  
1/2 teaspoon salt

1 teaspoon baking soda  
1 teaspoon baking powder  
2 cups Rice Krispies  
2 cups oatmeal  
1 cup coconut  
1/2 cup chopped nuts

Cream shortening and sugars. Add vanilla and eggs. Blend together flour, salt, baking soda and baking powder; stir in. Add Rice Krispies, oatmeal, coconut and nuts. Drop rounded teaspoonsful 2 inches apart onto ungreased baking sheet. Bake at 375 degrees for 10-12 minutes.

*Dixie Hoekman*

*P.C.A.W. President, 1980-81*

## RITZ CRACKER COOKIES

Makes 5-6 dozen

1 cup chopped dates  
1 can Eagle Brand Sweetened  
Condensed Milk

1 cup chopped pecans  
Ritz crackers

Cook dates and milk in saucepan over low heat until thick, stirring often. Stir in pecans. Spread on crackers. Bake on cookie sheet for 10 minutes at 325 degrees. Frost when cool.

**Frosting:** 2 cups powdered sugar, 1/4 cup melted butter or margarine, 1 1/2 teaspoons vanilla, and cream or milk, as needed.

*Mary May*

## SCOTCH SCONES

*Red and green sprinkles added before baking make it a delicious Christmas cookie.*

Makes 4 dozen

3 tablespoons brown sugar  
Powdered sugar

1 cup butter  
2 cups flour

Place brown sugar in 1-cup measure and fill with powdered sugar. Cream butter, add sugar, cream well. Add flour and mix well. Form into two rolls about 5 or 6 inches long. Place in refrigerator overnight. Slice thin and bake on greased cookie sheet at 400 degrees for 10-12 minutes.

*Mary Lou Neugent*

## DESSERTS

---

### NO-ROLL SUGAR COOKIES

*These cookies are quick and easy and can be frosted for any occasion.*

Makes 3-4 dozen

1 cup powdered sugar	1/4 teaspoon lemon juice
1 cup margarine	2 1/2 cups flour
1/4 cup sugar	1 teaspoon soda
1 egg	1 teaspoon cream of tartar
1 teaspoon vanilla	

Mix in order. Do not add more flour. Drop by teaspoonsful on greased cookie sheet. Flatten with bottom of glass dipped in sugar. Dough does not need to be chilled. Bake at 350 degrees for 7 minutes.

*Diane Curtis*

### SOUR CREAM SUGAR COOKIES

*Very good cake-like cookies that freeze well.*

1/2 cup shortening	2 3/4 cups flour
1 1/2 cups sugar	1/2 teaspoon soda
2 eggs	1/2 teaspoon baking powder
1 cup sour cream	1/2 teaspoon salt
1 teaspoon vanilla	

Cream together shortening, sugar and eggs; add sour cream and vanilla. Sift and add the dry ingredients to the creamed mixture. Chill for 1 hour and drop by teaspoon onto cookie sheet. Bake at 425 degrees for 8-10 minutes.

**Icing:** Melt 8 tablespoons butter; blend in 2 cups powdered sugar, 1 teaspoon vanilla and 2-4 tablespoons hot water until smooth.

*Linda Dollar*

### BUTTER BARS

1 stick butter, melted and partially cooled	1 1-pound package powdered sugar
1 egg	1 8-ounce package cream cheese, softened
1 box yellow cake mix (without pudding)	1/2 teaspoon vanilla
2 eggs	1/4 teaspoon salt

Beat butter, 1 egg and cake mix until crumbly. Spread in a 13x9x2-inch pan. Press down. Beat 2 eggs, powdered sugar and cream cheese for 5 minutes. Add vanilla and salt. Mix. Spread over cake mixture. Bake at 350 degrees for 30-35 minutes, or until done.

*Holly Lawyer*

## TRAILSIDE OATMEAL COOKIES

Makes 56 cookies

1 3/4 cups flour	2 eggs
1 teaspoon soda	1/4 cup milk
1/2 teaspoon salt	1 teaspoon vanilla
1/2 cup butter	2 1/2 cups quick-cooking oatmeal
1/2 cup peanut butter	1/2 cup chocolate chips
1 cup sugar	1/2 cup raisins
1 cup brown sugar	

Stir together flour, salt and soda and set aside. In a large bowl, cream butters and sugars, then add eggs, milk and vanilla. Stir in flour mixture, then oatmeal. Add chips and raisins. Drop on an ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes.

Cathy Truesdell

## BURT'S BIRTHDAY BROWNIES

*A mixer on a stand or a very patient seven-year-old with a good, strong arm comes in handy when making this frosting!*

4 eggs	2 teaspoons vanilla
2 cups sugar	1/4 teaspoon salt
1 cup butter, melted	1 cup flour
8 tablespoons cocoa	1 cup walnuts, chopped

Beat eggs and sugar gradually, until well beaten. Add melted butter, salt and vanilla. Beat. Add flour and beat. Add cocoa, mixed with a small amount of water to make a paste, and nuts. Bake at 350 degrees for 30-35 minutes in a 12x9-inch pan.

**Fudge Frosting:** 2 cups sugar, 1/2 cup milk, 1/2 cup butter, 1/4 cup corn syrup, dash of salt and 2 squares unsweetened chocolate. Mix all ingredients together. Cook over medium heat, stirring constantly until mixture comes to a full rolling boil. Stop stirring and allow to boil one full minute. Remove from heat. Beat immediately with an electric mixer until almost too thick to spread. It will take almost 30 minutes to beat.

Ruth Miller

## DESSERTS

---

### MOM'S BROWNIES

Serves 16

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 stick margarine, softened | 1 pinch salt                    |
| 1 cup sugar                 | 2 teaspoons vanilla             |
| 4 eggs                      | 1 can Hershey's chocolate syrup |
| 1 cup flour                 |                                 |

Preheat oven to 350 degrees. Mix together in large bowl margarine and sugar until fluffy. Blend in eggs, flour, salt and vanilla. Add chocolate syrup. Do not over mix. Batter will be thin in texture. Grease and flour 13x9-inch pan. Pour batter into pan and bake for 1/2 hour. Do not over-bake. Brownies are done when they spring back to the touch. Cool before frosting.

#### **Frosting:**

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 6 tablespoons margarine or butter | 1 1/4 cups sugar                    |
| 6 tablespoons milk                | 3 ounces semi-sweet chocolate chips |
|                                   | 1 teaspoon vanilla                  |

In double boiler, mix together margarine, milk and sugar. Bring to full boil for 45 seconds. Reduce heat and add chocolate chips. Stir until chips are melted. Add vanilla. Pour hot frosting over brownies. Let set before cutting.

*Linda K. Thomson*

### DANISH PASTRY APPLE BARS

- |                  |                                |
|------------------|--------------------------------|
| 2 1/2 cups flour | 1 cup crushed corn flakes      |
| 1 cup margarine  | 8-10 apples, sliced and peeled |
| 1 egg, separated | Cinnamon to taste              |
| Milk             | 1 cup sugar                    |

Cut margarine into flour. Beat egg yolk and add enough milk to make 2/3 cup liquid. Mix with flour and margarine. Roll out half of the dough to fit a cookie sheet. Crush corn flakes and sprinkle on dough in cookie sheet. Put apples on top of corn flakes. Sprinkle sugar over apples. Sprinkle cinnamon over all. Roll out remaining dough. Put on top of apples and other dough. Seal edges. Beat egg white until stiff and brush over top of dough. Bake at 375 degrees for one hour. Frost while hot.

**Frosting:** 1 cup powdered sugar, 2 tablespoons water and 1/2 teaspoon vanilla.

*Diane Cortese*



## BUTTER PECAN TURTLE COOKIES

### **Crust:**

2 cups flour  
1 cup brown sugar

1/2 cup margarine

### **Caramel Layer:**

2/3 cup margarine  
1/2 cup brown sugar

1 cup whole pecans

### **Topping:**

1 cup milk chocolate chips

Combine crust ingredients. Mix at medium speed 2-3 minutes until well mixed. Pat firmly into ungreased 13x9-inch pan. Sprinkle pecans evenly over unbaked crust. Prepare caramel layer by combining brown sugar and margarine in saucepan. Cook over medium heat, stirring constantly. Boil 1/2-1 minute. Pour over pecans and crust. Bake at 350 degrees for 18-22 minutes. Remove from oven and sprinkle with chips. Allow chips to melt slightly (2-3 minutes). Slightly swirl chips as they melt. Cool completely.

*Ann Rouwenhorst*

## CARAMEL LAYER CHOCOLATE SQUARES

Makes 48 bars

1 14-ounce package caramels  
1 6-ounce can evaporated milk  
1 package German chocolate  
cake mix

3/4 cup butter or margarine, melted  
1/2 cup chopped nuts  
1 cup chocolate chips

In a heavy saucepan, combine caramels and 1/3 cup evaporated milk. Cook over low heat, stirring constantly, until caramels are melted. Set aside. Grease and flour 13x9-inch pan. In large mixing bowl combine cake mix, butter, 1/3 cup evaporated milk and nuts. By hand, stir until dough holds together. Press half of dough in greased pan, reserving remaining dough for topping. Bake at 350 degrees for 6 minutes. Sprinkle chocolate pieces over baked crust. Spread caramel mixture over chocolate pieces. Crumble reserved dough on top. Return to the oven and bake 15-18 minutes. Cool slightly and refrigerate for 30 minutes to set caramel. Score. Return to refrigerator until firm. Cut into bars.

*Patti Graham*

## DESSERTS

---

### MERRY CHEESECAKE BARS

Makes 36 bars

#### **Crust:**

1/3 cup cold butter  
1/3 cup brown sugar, firmly packed

1 cup flour

#### **Filling:**

1 8-ounce package cream  
cheese, softened  
1/4 cup sugar  
1 egg

1 tablespoon lemon juice  
1/4 cup each chopped, glazed red  
and green cherries

Cut butter in chunks; add brown sugar and flour; mix at low speed. Beat at medium speed until well mixed (1 minute). Reserve 1/2 cup crumb mixture for topping. Press remaining crumb mixture into an 8-inch-square baking pan. Bake at 350 degrees for 10-12 minutes. To make the filling, beat cream cheese, sugar, egg and lemon juice at medium speed until fluffy (1-2 minutes). Stir in chopped cherries. Spread filling over crust. Sprinkle with remaining crumb mixture. Continue baking for 18-20 minutes or until filling is set and top is lightly browned. Cool and store in refrigerator.

*Barb Bergman*

### CHERRY WALNUT BARS

2 1/2 cups flour  
1/2 cup sugar  
1 cup margarine  
1 cup brown sugar  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon vanilla

1/2 cup walnuts, chopped  
1/2 cup maraschino cherries,  
drained and chopped (reserve  
cherry juice for frosting)  
1/2 cup coconut  
1 tablespoon butter  
1 cup powdered sugar

Mix first three ingredients and press into a 13x9-inch pan. Bake at 325 degrees for 20 minutes. Blend brown sugar, salt, baking powder, vanilla, walnuts, cherries and coconut. Spread on crust and bake for another 25 minutes. When cool, spread on frosting made with the butter, powdered sugar and cherry juice.

*Ann Rouwenhorst*

## CHINESE CHEWS

3/4 cup butter  
1 1/2 cups flour  
3 tablespoons sugar  
3 egg yolks  
2 1/4 cups brown sugar

1 cup chopped nuts  
3/4 cup shredded coconut  
3 egg whites, stiffly beaten  
Powdered sugar

Cream butter, sugar and add flour. Pat into a shallow greased pan and bake in 375-degree oven about 15 minutes until delicate brown. Beat egg yolks, add sugar and mix well. Add nuts and coconut and fold in egg whites. Pour over baked mixture above and return to oven for 25-30 minutes. Cut in squares and dust with powdered sugar. Serve with ice cream or whipped cream.

*Nancy Perkins*

## DATE BARS

3/4 cup margarine or shortening  
1 cup brown sugar  
1 3/4 cups flour

1 teaspoon salt  
1/2 teaspoon soda  
1 1/2 cups oatmeal

Cream together margarine and brown sugar. Add flour, salt and soda and mix; then add oatmeal. Press half of mixture into a greased 12x9-inch pan. Bake at 400 degrees for 25-30 minutes.

**Filling:** 3 cups dates, cut up, 1/4 cup sugar, 1 1/2 cups water. Cook the filling until thick. After it has cooled, spread over oatmeal mixture. Top with remaining crumb mixture.

*Mary Dopf*

## LEMON BARS

Makes 16 bars

1/2 cup butter, softened  
1 1/3 cups flour  
1/4 cup sugar  
2 eggs  
3/4 cup sugar

2 tablespoons flour  
1/4 teaspoon baking powder  
3 tablespoons lemon juice  
Powdered sugar

In large mixing bowl, combine first 3 ingredients. Mix on low speed until blended. Pat into ungreased 8-inch-square baking pan. Bake near center of 350 degree oven for 15-20 minutes, or until brown on edges. Combine eggs, sugar, flour, baking powder and lemon juice. Pour over partially baked crust. Return to oven for 18-20 minutes, or until set. Sprinkle with powdered sugar. Cool.

*Rosanne Vincent*  
*Y.A.W. President, 1971-72*

## DESSERTS

---

### VICKI'S CREME DE MENTHE BROWNIES

*These are better if made ahead and frozen.*

- |                                 |   |
|---------------------------------|---|
| 1 stick margarine               | 1 cup margarine                           |
| 1 cup sugar                     | 4 tablespoons instant vanilla pudding mix |
| 1 can Hershey's chocolate syrup | 6 tablespoons creme de menthe liqueur     |
| 4 eggs                          | 4 cups powdered sugar                     |
| 1 cup flour, sifted             | 1 box fudge frosting mix                  |
| 1/4 teaspoon baking powder      |   |

**First Layer:** Cream margarine and sugar. Add syrup and then eggs one at a time. Add flour and baking powder. Bake at 350 degrees in a greased 15x10-inch jelly roll pan for 20 minutes. Cool.

**Green Layer:** Cream margarine and add pudding mix. Then add creme de menthe and sugar. Spread on cooled brownies. Let set until firm.

**Final Layer:** Frost with 1 box of fudge frosting mix, prepared according to package directions.

*Gwen Swanger*

### OATMEAL BROWNIES

Makes 2 dozen

- |                        |   |
|------------------------|---|
| 1 cup margarine        | 1 12-ounce package chocolate chips      |
| 2 cups brown sugar     | 1 can Borden's Sweetened Condensed Milk |
| 2 eggs                 | 1 tablespoon margarine                  |
| 1/2 teaspoon vanilla   | 1/2 teaspoon vanilla                    |
| 2 1/2 cups flour       | Chopped walnuts (small package)         |
| 1/2 teaspoon salt      |   |
| 1 teaspoon baking soda |   |
| 3 cups oatmeal         |   |

**Bottom layer:** Cream margarine and brown sugar, then beat in eggs and 1/2 teaspoon vanilla. Add sifted flour, salt and baking soda. Then add oatmeal. Spread 2/3 of this mixture in a jelly roll pan. **Top layer:** Melt chocolate chips with milk and margarine. Remove from heat and add vanilla and a small package of chopped walnuts. Spread over oatmeal mixture; then dot with remaining oatmeal mixture. Bake at 350 degrees for 20-30 minutes.

*Pat Bradshaw*

## MINT CHOCOLATE-NUGGET BROWNIES

Makes 16 bars

2 squares unsweetened chocolate	1/4 teaspoon peppermint extract
1/2 cup butter or margarine	1/2 cup sifted flour
2 eggs	1/8 teaspoon salt
1 cup sugar	1 cup chopped pecans
	1/2 cup semi-sweet chocolate chips

Melt chocolate and butter or margarine in a small saucepan; remove from heat. Beat eggs until thick and lemon colored in a medium-sized bowl. Gradually beat in sugar until mixture is thick and fluffy. Stir in melted chocolate-butter mixture and peppermint extract. Blend in flour and salt. Fold in pecans and chocolate chips. Pour into a buttered 8-inch-square pan and bake at 350 degrees for 30 minutes, or until a shiny top crust forms. Cool completely in pan on wire rack. Spread with Butter-Mint Frosting. Chill for 5 minutes, loosen around edges. With a sharp knife, cut into 16 squares and remove from pan.

### Butter-Mint Frosting:

3 tablespoons butter or margarine	1 tablespoon milk
1 cup powdered sugar	1/2 teaspoon peppermint extract
	1 square unsweetened chocolate

Cream 2 tablespoons butter or margarine until soft in a small bowl. (Save remaining tablespoon for later.) Gradually blend in powdered sugar and milk; add peppermint extract; beat until smooth. Spread on cooled uncut brownies in pan; chill. Melt chocolate with remaining 1 tablespoon butter or margarine in a small saucepan over hot water; mix well. Drizzle thin lines over frosting, making crisscross pattern. Chill about 5 minutes, or until chocolate hardens.

*Kathy Mountain*

## OATMEAL BARS

*Good for kids!*

2 cups oatmeal, uncooked	1/2 cup butter or margarine
3/4 cup brown sugar	Dash of soda

Boil sugar, butter and soda. Add oatmeal and blend. Spread mixture in a well-greased 8-inch-square pan and bake at 350 degrees for 10 minutes. Cut in bars while warm.

*Kathy Shives*



## DESSERTS

---

### PEANUTTY-GRANOLA BARS

*Nutritious and good!*

Makes 32 bars

- |  |                               |
|--|-------------------------------|
| 1 14-ounce package chocolate<br>caramels | 3 cups packaged plain granola |
| 2 tablespoon water                       | 1 cup golden raisins          |
| $\frac{3}{4}$ cup crunchy peanut butter  | 1 cup salted peanuts          |

Butter an 8-inch-square pan and set aside. In a medium-sized heavy saucepan, melt chocolate caramels and water over medium heat, stirring often. Stir in peanut butter until blended. Pour over granola, raisins and peanuts; mix well. Turn into buttered pan; cool. Cut into 1x2-inch bars.

*Marty Buenneke*

*Y.A.W. President, 1968-69*

### RAISIN BARS

- |                   |  |
|-------------------|--|
| 3 cups raisins    | 1 teaspoon soda (dissolved in<br>1 tablespoon hot water) |
| 1 cup sugar       | 1½ cups oatmeal  |
| 1 cup brown sugar | 2 cups flour   |
| 1 cup shortening  | Almond flavoring   |

In medium-sized saucepan, cover raisins with water and simmer. Add enough cornstarch to thicken; add sugar and almond flavoring to taste. Combine sugars, shortening, soda, oatmeal and flour to make crumbly mixture. Spread two-thirds of mixture in bottom of 13x9-inch pan. Spread raisin mixture over oatmeal mixture. Sprinkle remainder of oatmeal mixture over top. Bake at 375 degrees until top is golden brown.

*Lois Skinner*

### BANANA BARS

- |                              |                    |
|------------------------------|--------------------|
| $\frac{1}{2}$ cup margarine  | 1 teaspoon vanilla |
| 1½ cups sugar                | 1 teaspoon salt    |
| 2 eggs                       | 1 teaspoon soda    |
| $\frac{3}{4}$ cup sour cream | 2 cups flour       |
| 2-3 ripe bananas, mashed     |                    |

Cream together margarine and sugar. Add eggs, sour cream, bananas, vanilla, salt, soda and flour. Beat well. Lightly grease jelly roll pan and pour in batter. Bake 20-25 minutes at 375 degrees. Frost with powdered sugar icing and sprinkle lightly with nuts, if desired.

*Kathy Hunzelman*

## APPLE FAVORITE

6 apples	1 teaspoon baking powder
1 $\frac{1}{4}$ cups sugar	$\frac{3}{4}$ teaspoon salt
1 teaspoon cinnamon	1 egg
1 cup flour	$\frac{1}{3}$ cup butter

Peel and slice apples into a buttered 8-inch-square pan. Sprinkle mixture of  $\frac{1}{2}$  cup of the sugar and cinnamon over them. Mix flour, remaining sugar, baking powder and salt. Add beaten egg and mix until crumbly. Spread over apples. Melt butter and pour over crumbs. Sprinkle with cinnamon. Bake at 350 degrees for 40 minutes. May use less sugar than the recipe calls for.

*Barbara Long*

## APPLE SQUARES

*So easy and fast to make. The kids will love it, too!*

Serves 9-12

$\frac{1}{2}$ stick margarine	1 cup flour
$\frac{1}{2}$ cup brown sugar	1 teaspoon baking powder
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
1 egg	$\frac{1}{4}$ teaspoon cinnamon
1 teaspoon vanilla	$\frac{1}{2}$ cup peeled, chopped apple

Melt margarine in saucepan. In same saucepan add other ingredients. Spread mixture in a greased and floured 9-inch-square pan. Sprinkle with cinnamon and sugar. Bake at 350 degrees for 30 minutes.

*Mary Lou Neugent*

## RAW APPLE CRISP

Serves 9

$\frac{1}{4}$ cup shortening	$\frac{1}{2}$ teaspoon nutmeg
1 cup sugar	$\frac{1}{4}$ teaspoon salt
1 egg	1 teaspoon baking soda
1 cup flour	3 cups apples, chopped
$\frac{1}{2}$ teaspoon cinnamon	

Beat shortening, sugar and egg until smooth. Mix in cinnamon, nutmeg, salt, baking soda and flour. Stir in chopped apples. Put in a 9-inch-square pan. Bake at 350 degrees for 40-45 minutes. Serve hot with ice cream or whipped cream.

*Lynne Updegraff*

## DESSERTS

---

### BAKED APPLES WITH HARD SAUCE

- |                       |                              |
|-----------------------|------------------------------|
| 4 medium-sized apples | 1/4 cup light corn syrup     |
| 1/4 cup sugar         | 1/4 teaspoon ground cinnamon |
| 1/4 cup margarine     |                              |

Core apples. Place in shallow baking dish. In saucepan, heat sugar, margarine, corn syrup and cinnamon until smooth. Pour over apples. Bake covered at 375 degrees until apples are tender. Serve warm with hard sauce.

**Hard sauce:** 1/3 cup margarine, 1 cup powdered sugar and 1/2 teaspoon rum extract. Beat with mixer at high speed, margarine and sugar. Add rum extract. Serve with apples.

*Genie Wilson*

*P.C.A.W. President, 1979-80*

### HONEY APPLE CRISP

Serves 6-8

- |                        |                     |
|------------------------|---------------------|
| 6 cups apples, sliced  | 2/3 cup Quaker Oats |
| 1 teaspoon lemon juice | 1/2 cup brown sugar |
| 1/2 cup honey          | 1/4 teaspoon salt   |
| 1/3 cup flour          | 1/3 cup butter      |

Arrange apples in greased 13x9-inch baking dish. Sprinkle with lemon juice and drizzle with honey. Mix dry ingredients. Cut in butter until it resembles coarse bread crumbs. Sprinkle over apples. Bake at 375 degrees for 30 minutes.

*Sandi Dickinson*

### GRAMMIE'S DATE PUDDING

- |                     |                    |
|---------------------|--------------------|
| 1 cup dates, cut    | 1 egg, well beaten |
| 1 cup hot water     | 1 cup flour        |
| 1 tablespoon butter | 1 teaspoon soda    |
| 1 cup sugar         |                    |

Add hot water to dates. Set aside. Combine butter, sugar, egg, flour, and soda. Stir in date mixture until well blended. Bake at 325-350 degrees for 20-30 minutes, or until toothpick inserted in center comes out clean. Serve warm with whipped cream or ice cream.

*Janet Wilson*

---

---

## BAKLAVA

1 pound phyllo leaves  
1/2 pound butter  
1/2 pound shortening

1 pound walnuts, ground  
1/4 cup sugar  
1/2 teaspoon cinnamon

Thaw phyllo according to package directions. Remove from refrigerator 30 minutes before using. Unroll leaves and cover with damp towel while working. On a board or other working space, lay 2 sheets of phyllo. Brush or drizzle with melted butter-shortening mixture. Repeat with 2 more sheets and butter. Mix together nuts, sugar and cinnamon. Sprinkle 4-6 tablespoons of this mixture evenly on phyllo. Starting at long end, make a roll approximately 3-4 inches wide and the length of the phyllo. Place roll in 15x10-inch jelly roll pan or cookie sheet. Repeat this process until ingredients are used up, rolls touching each other in pan. Pour remaining butter (or melt more) over top of rolls in pan. With a sharp knife, cut through the top layer of dough to define diagonal slices about 2 inches wide or whatever size the servings are to be. Bake at 350 degrees for 45 minutes to 1 hour, until brown. While baking, make syrup.

### Syrup:

2 1/2 cups sugar  
1 1/2 cups water  
Juice of 1/2 lemon

1 teaspoon vanilla  
1 tablespoon whiskey or bourbon

Mix ingredients in saucepan, boil 10 minutes and let cool. Remove phyllo rolls from oven and place on board or rack. Pour syrup evenly over all. Let stand 1 hour. Cut through scored lines. When cool, cover with plastic wrap or store in covered plastic container. Will keep several days in refrigerator or longer in freezer. Serve at room temperature. This shape is an interesting variation from the diamond shape seen at the deli.

*Millie Haynie  
Y.A.W. President, 1965-66*

## DESSERTS

---

### BANANA SPLIT CAKE

Serves 12

#### Graham Cracker Crust:

- |   |                                     |
|---|-------------------------------------|
| 1½ cups (about 9 or 10) graham crackers, finely crushed | 6 tablespoons butter or margarine   |
| ¼ cup sugar   | Ground cinnamon to taste (optional) |

Mix ingredients together and press in 13x9-inch pan, bottom and sides. Bake at 350 degrees for 6-10 minutes or until edges are brown. Cool.

#### Filling:

- |  |                       |
|--|-----------------------|
| 2 sticks butter or margarine, softened | 2 eggs                |
|  | 2 cups powdered sugar |

Beat together butter or margarine, eggs and powdered sugar. Spread on cooled crust.

#### Fruit Layers:

- |   |   |
|---|---|
| 1 large can crushed pineapple, drained                                | 1 15-ounce container Cool Whip                  |
| 5 large bananas (sliced lengthwise and dipped in the pineapple juice) | 1 8-ounce package pecans                        |
|   | 1 small bottle maraschino cherries, cut in half |
|   | Chocolate curls                                 |

Sprinkle pineapple over filling. Place bananas on pineapple. Spread Cool Whip over bananas. Sprinkle pecans over Cool Whip. Place cherries over all and then sprinkle with chocolate curls. Refrigerate at least 4 hours. (Best when prepared the night before.)

Louise Cook

### CHERRY BARS

*May use other fruit fillings or fresh fruit.*

Serves 15

- |                    |                                |
|--------------------|--------------------------------|
| 1 cup margarine    | 3 cups flour                   |
| 1½ cups sugar      | 1½ teaspoons baking powder     |
| 4 eggs             | ½ teaspoon salt                |
| 1 teaspoon vanilla | 1 large can cherry pie filling |

Cream butter and sugar. Add eggs and vanilla; beat until smooth. Add dry ingredients. Spread all but 1 cup of batter on a greased jelly roll pan. Spread cherry pie filling over batter. Using teaspoon, drop remaining batter over cherries. Spread around a little. Bake at 350 degrees for 30-35 minutes. Frost with a powdered sugar frosting after bars have cooled.

Suzann Wilson



## CHEESECAKE

**Crust:**

18 graham crackers, crushed      2 teaspoons sugar

1/8 pound butter

Mix together and press into 9-inch pie pan.

**Filling:**

3/4 pound cream cheese      1 teaspoon vanilla

2 eggs      1/2 cup sugar

Mix filling ingredients and bake in pie crust at 350 degrees for 20 minutes.

**Topping:**

1 cup sour cream      1 teaspoon vanilla

2 teaspoons salt

Mix topping ingredients together and spread over filling. Return to oven for 5 minutes at 450 degrees. Cool and refrigerate.

*Kathleen Ricker*

## CHERRY CHEESECAKE

*An easy, no-bake dessert!*

Serves 6-8

1 commercial graham cracker pie crust	1 teaspoon vanilla 1/3 cup lemon juice
1 8-ounce package cream cheese	1 can Eagle Brand Sweetened Condensed milk
1 16-ounce can cherry pie filling, refrigerated	

Blend the cream cheese and condensed milk; add lemon juice and vanilla. Pour into pie crust and chill two hours. Spoon cherry pie filling over cheese mixture and chill 30 minutes.

*Kay Hardy*

## CHERRIES JUBILEE

Serves 6-8

1 16-ounce can pitted, dark sweet cherries	2 tablespoons cornstarch
1/4 cup sugar	1/4 cup cherry brandy
	Vanilla ice cream

Drain cherries, reserving syrup. In saucepan, blend sugar and cornstarch. Gradually stir in reserved syrup, mixing well. Cook and stir over medium heat until mixture is thickened and bubbly. Remove from heat and stir in cherries. Turn mixture into blazer pan of chafing dish. Set pan over hot water. Heat brandy in small saucepan and do not boil. Put brandy into large ladle, ignite and pour over cherry mixture. Stir to blend brandy into sauce. When flame extinguishes, pour over vanilla ice cream.

*Ginger Monson*

## DESSERTS

---

### ITALIAN CHEESECAKE

*Make this cheesecake the day before serving.*

Serves 10

2 8-ounce packages cream cheese	3 tablespoons cornstarch
1½ cups sugar	1 tablespoon vanilla
4 eggs	1½ tablespoons lemon juice
¼ pound butter	1 pound ricotta cheese
3 tablespoons flour	1 pint sour cream
	1 teaspoon salt

Have all ingredients at room temperature. Mix ingredients together and bake in a buttered springform pan for 1 hour. Bake the first 15 minutes at 350 degrees then at 325 degrees for the remaining time. Do not open oven door during first hour of baking! Leave in oven for 1 more hour with the oven door slightly open. A graham cracker crust in the springform pan may be used instead of just butter. After the cheesecake is cooled and removed from the pan, it should be allowed to set several hours; overnight is even better. Just before serving, cheesecake may be topped with a can of pie filling, although it is not necessary.

*Kathleen J. Tomain*

### SAUCY CRANBERRY DESSERT

*Delicious and elegant enough for the holidays.*

Serves 8

2 cups all-purpose or unbleached flour	1 cup milk
1 cup sugar	3 tablespoons butter or margarine, softened
3 teaspoons baking powder	1 teaspoon vanilla
½ teaspoon salt	2 cups raw whole cranberries, washed and drained

In large bowl combine all ingredients except cranberries. Stir in cranberries and pour into greased 9-inch-square or 11x7-inch pan. Bake at 350 degrees for 25-30 minutes.

#### **Butter Sauce:**

1 cup sugar	¾ cup light cream or evaporated milk
½ cup butter or margarine	

Combine ingredients and heat to boiling. Serve hot sauce over dessert squares. Pass additional sauce.

*Rose Mary Pratt*

## CHOCOLATE CREAM ROLL

### Cake:

1 cup sifted cake flour	3 eggs
1/4 cup unsweetened cocoa powder	1 cup granulated sugar
1 teaspoon baking powder	1/3 cup cold brewed coffee
1/4 teaspoon salt	1 teaspoon vanilla

Grease 15x10x1-inch jelly roll pan. Line bottom with waxed paper and grease. Sift flour, cocoa, baking powder and salt into a bowl. Beat eggs in a medium bowl until thick and creamy. Gradually add sugar, beating constantly until mixture is thick. Stir in coffee and vanilla. Fold in flour mixture. Spread batter in prepared pan. Bake at 375 degrees for 12 minutes. Loosen cake around edges. Invert pan onto clean towel, which has been dusted with powdered sugar. Peel off waxed paper, trim 1/4 inch from all 4 sides. Starting at the short end, roll up cake and towel together. Place seam side down on wire rack and cool completely. When cake is cool, unroll carefully. Spread with cream filling (recipe follows). To start rerolling, lift cake with end of towel. Place seam side down on serving plate. Frost with recipe below.

### Cream Filling:

In small bowl place 2 cups well chilled whipping cream and 1 package of instant vanilla pudding mix. Beat at high speed until thick and frothy.

### Frosting:

Put in blender:

6 ounces <b>real</b> chocolate chips	1 stick butter
1/4 cup boiling coffee	1 teaspoon vanilla
2 tablespoons powdered sugar	2 tablespoons light rum
4 egg yolks	

Immediately after pouring boiling coffee over chips, run blender so coffee will melt chips. Add rest of ingredients and blend until smooth. Put in refrigerator to cool until spreading consistency is reached. Frost all sides of cake roll except 1 end.

*Ginger Monson*

## DESSERTS

---

### CHOCOLATE PECAN DESSERT

*Rich and delicious!*

Serves 15

1 stick margarine, softened  
1 cup flour  
1 cup chopped pecans  
1 cup powdered sugar  
1 8-ounce package cream  
cheese

1 15-ounce container Cool Whip  
2 packages instant chocolate fudge  
pudding  
3 cups cold milk  
Chopped pecans

Mix margarine, flour, and 1 cup chopped pecans. Pat in 13x9-inch pan and bake at 350 degrees for 15-20 minutes. Beat powdered sugar and cream cheese. Fold in half carton Cool Whip. Spread over cooled crust. Make two packages instant chocolate fudge pudding with 3 cups cold milk. Spread over other layer. Spread remaining Cool Whip over top. Sprinkle with chopped pecans. Chill.

*Marilyn Clauss*

### YUMMY CHOCOLATE DESSERT

Serves 25-30

1 pound crushed Hydrox  
cookies  
1/2 cup butter, melted  
1 large can evaporated milk  
1 cup sugar  
1/2 cup margarine

1 1/2 squares unsweetened  
chocolate, melted  
3/4 gallon vanilla ice cream  
2 envelopes Dream Whip  
Cocktail peanuts

Mix cookies and butter together; pat in two 13x9-inch pans. Chill. Combine in heavy saucepan evaporated milk, sugar, margarine, and chocolate. Cook or boil 10-15 minutes until thick. Stir often and watch closely since it burns easily. Cool. Divide ice cream between two pans. Put in freezer. When frozen, spread cooled chocolate filling over ice cream and return to freezer. When frozen, whip two envelopes Dream Whip and spread over dessert. Freeze and sprinkle peanuts on top. Recipe can be cut in half. A 13x9-inch and an 8-inch-square pan can be used instead of two 13x9-inch pans.

*Nancy Knapp*

## FROZEN FRANGOS

Makes 25-30

1 cup butter  
 3 cups powdered sugar  
 4 ounces unsweetened  
 chocolate, melted  
 1 cup chopped nuts

4 eggs  
 1 teaspoon vanilla  
 1 teaspoon peppermint extract  
 Graham cracker crumbs

Cream butter and sugar until light and fluffy. Add chocolate,  $\frac{3}{4}$  cup nuts and remaining ingredients, except graham cracker crumbs. Mix well. Place graham cracker crumbs in bottom of double thickness paper muffin liners. Spoon mixture on top of each. Sprinkle with remaining  $\frac{1}{4}$  cup nuts. Freeze. Serve directly from freezer.

*Julie Lepley*

## FRUIT PIZZA

Serves 12

1 large package (1 pound, 2  
 ounces) sugar cookie dough  
 1 8-ounce package cream cheese  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{2}$  teaspoon vanilla

Fresh or canned fruit, drained  
 $\frac{1}{4}$  cup orange marmalade, peach  
 or apricot preserves (more if  
 necessary)  
 1 tablespoon water

Cut dough in  $\frac{1}{8}$ -inch slices. Line 14-inch pizza pan with slices, overlapping slightly. Bake at 375 degrees for 12 minutes. Cool. Blend softened cream cheese, sugar and vanilla; spread on cookie crust. Arrange fruit over cream cheese layer. (Overlap bananas for scalloped outer layer, then add sliced green grapes, fresh strawberries, blueberries, canned or fresh peaches, pineapple, maraschino cherries, etc.) Glaze with preserves mixed with water. Garnish with more fruit, if desired. Chill.

*Jean McKinney*  
*P.C.A.W. President, 1981-82*



## DESSERTS

---

### GRAPEFRUIT SHERBET

*Super summer brunch refresher, as a fruit cup or as a dessert.*

2 cups sugar	2 #2 cans grapefruit sections, cut
4 cups water	up (plus juice)
	Juice of 1 lemon

Boil sugar and water 10 minutes. Add fruit and lemon. Freeze in individual plastic cups or on a tray. Remove from freezer 20-30 minutes before serving. If using tray, scoop into sherbets. Optional: use orange-grapefruit sections instead of only grapefruit.

*Marilyn Clauss*

### HARDANGER LEFSE

*This Norwegian potato pancake is a tasty holiday treat.*

2 cups mashed potatoes (may use instant)	$\frac{2}{3}$ cup corn syrup
1 cup buttermilk	$\frac{1}{4}$ cup sugar
2 eggs	1 teaspoon soda
2 tablespoons butter	1 teaspoon salt
	Flour

Combine all ingredients, adding enough flour to roll dough easily. Take small chunks and roll as thin as possible without tearing. Slide a flat wooden stick under one side, lifting carefully. Bake on lefse iron or grill. Turn when enough brown spots indicate doneness; bake other side. Cover with towels, piling all lefse together. If it dries out, roll up in dampened cloth for a few minutes. Serve spread with butter and brown sugar or preserves.

*Lynne Updegraff*

### HOT FUDGE SAUCE

5 squares unsweetened chocolate	3 cups unsifted powdered sugar
$\frac{1}{2}$ cup butter	1 can evaporated milk
	$1\frac{1}{4}$ teaspoons vanilla

Melt chocolate and butter. Remove from heat. Mix in sugar and milk alternately. Bring to boil stirring **constantly**. Cook and stir **constantly** about 8 minutes or until thick. Stir in vanilla.

*Ann Kane*

## **HOT FRUIT COMPOTE**

Serves 8

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 12 moist macaroons, crumbled       | 1/4 cup brown sugar              |
| 8 cups canned fruits (pear slices, | 1/2 cup sherry                   |
| apricot halves, dark pitted        | 1/2 cup toasted slivered almonds |
| cherries, pineapple chunks)        | 1/4 cup butter, melted           |

Butter 2 1/2-quart casserole, covering bottom with macaroon crumbs. Alternate layers of drained fruit and crumbs. Sprinkle with brown sugar, sherry, and almonds. Bake at 350 degrees for 30 minutes. Add melted butter and serve hot. Can also be served with sour cream topping. Can be reheated if made ahead.

*Jacqueline Devine*  
Y.A.W. President, 1981-82

## **ICE CREAM CHOCOLATE DESSERT**

- |   |                              |
|---|------------------------------|
| 1 7-ounce package vanilla wafers, crushed | 3/4 cup margarine, melted    |
| 1 stick margarine, melted                 | 1 teaspoon vanilla           |
| 3 cups powdered sugar, sifted             | 5 eggs, separated            |
| 3 squares bitter chocolate, melted        | 1/4 teaspoon salt            |
|   | 1/2 gallon vanilla ice cream |

Mix 1 stick margarine with wafers and pat in bottom of 13x9-inch cake pan. Save about one-fourth of mixture for topping. Bake in 350 degree oven for 8 minutes. Mix sugar, chocolate, 3/4 cup melted margarine, egg yolks, vanilla and salt. Beat well. Beat egg whites stiff. Fold chocolate mixture into egg whites. Put three-fourths of this mixture on wafer crumbs. Freeze until solid. Then layer with 1/2 gallon vanilla ice cream cut in slices. Add the rest of the chocolate mixture. Sprinkle wafer crumbs on top. Freeze.

*Darla Stiles*

## **CHOCOLATE MINT ICE CREAM**

- |                          |                               |
|--------------------------|-------------------------------|
| 2 eggs                   | 1 teaspoon vanilla            |
| 3 cups whipping cream    | 1/4 teaspoon salt             |
| 1 cup milk               | 1/3 cup creme de menthe       |
| 1/2 cup sugar            | Green food coloring           |
| 1/4 cup light corn syrup | 2 ounces semi-sweet chocolate |

Beat eggs on high speed until light and fluffy, about 4 minutes. Add cream, milk, sugar, corn syrup, vanilla and salt. Stir until dissolved. Add creme de menthe and a few drops food coloring, if necessary. Pour in ice cream freezer. Grate chocolate and stir in.

*Sandy Wagener*

## DESSERTS

---

### RUM-RAISIN ICE CREAM

Makes 2 quarts

1/2 cup dark raisins  
1/2 cup light raisins  
Dark rum  
3 eggs  
1 cup sugar

2 13-ounce cans evaporated milk  
1 cup milk  
1 tablespoon vanilla  
1 cup chopped pecans

Soak raisins overnight in enough rum to cover. Drain. Beat eggs and sugar in large bowl until well blended. Stir in evaporated milk, milk and vanilla. Refrigerate until well chilled and pour into freezer can. Follow manufacturer's directions, but stop ice cream freezer after about 12 minutes of churning. Stir in raisins and pecans and finish freezing process.

*Holly Lawyer*

### MINT PATTIES

*Thick and refreshing!*

Serves 6

1 cup white creme de cocoa  
1 cup crushed ice

1 quart peppermint ice cream

Blend creme de cocoa and ice in blender. Add ice cream. Serve in individual parfait glasses. These can be made ahead and frozen.

*Carolyn Ramsay*  
*Y.A.W. President, 1966-67*

### RUM CHOCOLATE MOUSSE

Serves 4

1/4 cup sugar  
2-4 tablespoons rum  
1/4 pound semi-sweet chocolate

2-3 tablespoons whipping cream  
2 egg whites, stiffly beaten  
2 cups whipped cream

Dissolve sugar and rum over low heat; melt chocolate in double boiler; stir in tablespoons of whipping cream when chocolate is melted. Add sugar and chocolate until smooth. When cool but not chilled, fold in 2 stiffly beaten egg whites and fold whole recipe into 2 cups of whipped cream. Pour into dessert cups and chill for 2 hours.

*Jean Crook*

## FROZEN ALMOND CHOCOLATE MOUSSE

*May be made several days before dinner party.*

Serves 6-8

$\frac{2}{3}$ cup almonds	6 ounces chocolate chips
$\frac{1}{2}$ cup graham cracker crumbs	2 eggs
1 tablespoon sugar	2 tablespoons sugar
3 tablespoons butter, melted	$\frac{1}{2}$ cup whipping cream
1 pint vanilla ice cream	

Toast almonds at 300 degrees for 15-20 minutes and chop fine while warm. Combine  $\frac{1}{3}$  cup almonds with graham cracker crumbs, 1 tablespoon sugar and melted butter. Pack into 8-inch-round cake pan. Bake 10 minutes at 350 degrees. Freeze. Spoon ice cream on crust and refreeze. Melt chocolate chips. Beat egg whites into soft peaks, gradually adding 2 tablespoons sugar. Beat whipping cream. Beat 2 egg yolks and add warm chocolate. Fold in the egg whites and whipping cream. Set aside 2 teaspoons almonds for top. Fold remaining almonds into mousse mixture. Spread over ice cream. Sprinkle almonds on top; return to freezer.

*Cathy Truesdell*

## CARAMELIZED PEACHES OR FRUIT

Fresh fruits: peaches,	Whipping cream
strawberries, bananas	Brown sugar

Peel and slice peaches and bananas, and stem and halve strawberries (the quantity to be determined by the size of casserole dish to be filled). Place fruit in deep dish casserole. Cover completely with  $\frac{1}{2}$  to 1 pint whipping cream whipped fairly stiff. (Use  $\frac{1}{2}$  pint for a 2-quart casserole and 1 pint for a 3-4-quart casserole.) Cover whipping cream with  $\frac{1}{4}$  to  $\frac{1}{2}$  inch of brown sugar. Refrigerate overnight or all day. Just before serving, place uncovered dish under 400 degree broiler. When brown sugar "caramelizes"—approximately 5-10 minutes—remove from oven and serve in sherbet dishes.

*Joanne Wilson*

## DESSERTS

---

### PEACH COBBLER

Serves 6

- |                          |                           |
|--------------------------|---------------------------|
| 1/4 cup butter, softened | 2 teaspoons baking powder |
| 1/2 cup sugar            | 1/4 teaspoon salt         |
| 1 cup sifted flour       | 1/4 cup milk              |
|                          | 1 #2 can sliced peaches   |

Mix all ingredients except fruit. Place in bottom of 2-quart casserole. Drain fruit, set juice aside. Spoon fruit over batter. Add 1/4-1/2 cup sugar to 1 cup fruit juice; pour over fruit. Bake at 375 degrees for 45-50 minutes. (May use any canned fruit — blueberry, cherry, etc.)

*Karen Leibold*

### GRANDMA MYERS' PEACH COBBLER

Serves 8-10

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 quart fresh peaches, sliced | 2 cups sugar (may use less) |
| 2 eggs, beaten                | 1/2 cup shortening          |
| 1 cup milk                    | 2 teaspoons baking powder   |
| 2 cups flour                  |                             |

Place peaches, eggs and milk in well greased 14x11-inch glass dish. Blend flour, sugar, baking powder and shortening as in making pie dough. Sprinkle on top of peach mixture. Bake at 350 degrees for 30-45 minutes. Serve with milk, cream or just plain. Do not freeze.

*Louise Monroe*

### STRAWBERRIES ROMANOV

*Not nearly as difficult as the name implies!*

Serves 6

- |                        |                                |
|------------------------|--------------------------------|
| 1 quart strawberries   | 3-4 tablespoons Kirsh or other |
| 1/2 cup powdered sugar | orange-flavored liqueur        |
|                        | 1 cup chilled whipping cream   |

Cut strawberries in half, reserving 6 strawberries for garnish. Sprinkle with powdered sugar and Kirsh, stir gently. Cover and refrigerate 2 hours. Just before serving, beat whipping cream in chilled bowl until soft peaks form. Fold in strawberries. Garnish with reserved strawberries.

*Mandy Kouri*



---

## STRAWBERRY-TOPPED COFFEE CREME

Serves 8

- |  |                           |
|--|---------------------------|
| 1 envelope unflavored gelatin            | 1/2 cup sugar             |
| 1 teaspoon instant coffee crystals       | 1/4 cup Tia Maria         |
| 3/4 cup cold water                       | 1 cup whipping cream      |
| 1 8-ounce package cream cheese, softened | 1 pint fresh strawberries |
|  | 1/4 cup sugar             |

In a saucepan soften gelatin and coffee crystals in cold water. Heat and stir over low heat until dissolved. Cool to room temperature. Beat cream cheese and 1/2 cup sugar in mixing bowl. Beat in gelatin mixture and coffee liqueur. Chill until partially set. Whip cream to peaks and fold into gelatin. Spoon into 4 cup round mold. Cover and chill several hours. To serve — unmold, mix strawberries and sugar and put in center of ring. Can be made a day or two in advance.

*Hope Polson*

## CHOCOLATE TORTE

- |  |                          |
|--|--------------------------|
| 1 frozen pound cake, thawed            | 4 egg yolks              |
| 6 ounces chocolate chips               | 1 stick butter, softened |
| 1/4 cup boiling coffee less 1 teaspoon | 1 teaspoon vanilla       |
| 2 tablespoons powdered sugar           | 2 tablespoons light rum  |

In blender, pour hot coffee over chocolate chips. Immediately run blender so chips will melt. Add sugar, egg yolks, butter, vanilla and rum. Blend until smooth. Refrigerate to cool slightly. Cut pound cake into 6 or 7 lengthwise slices. Frost between each slice and then do top and sides. Run fork lightly over top and sides to give lined effect. Keep refrigerated. Freezes well.

*Eileen Tyler*  
*Y.A.W. President, 1976-77*

## DESSERTS

---

### RASPBERRY WALNUT TORTE

Serves 9-12

1 1/4 cups flour	2 eggs
1/3 cup powdered sugar	1 cup sugar
1/2 cup butter, softened	1/2 teaspoon salt
10-ounce package frozen red raspberries, thawed	1/2 teaspoon baking powder
3/4 cup chopped walnuts	1 teaspoon vanilla extract
	Whipped cream or ice cream

Combine 1 cup flour, powdered sugar and butter; blend well. Press mixture into bottom of 13x9-inch pan. Bake at 350 degrees for 15 minutes. Cool. Drain raspberries; reserve liquid for sauce. Spoon berries over crust; sprinkle with walnuts. Beat eggs with sugar in small mixing bowl until light and fluffy. Add salt, 1/4 cup flour, baking powder and vanilla extract; blend well. Pour over walnuts. Bake at 350 degrees for 30-35 minutes until golden brown. Cool. Cut into squares. Serve with whipped cream and sauce.

#### Raspberry Sauce:

Reserved raspberry liquid	2 tablespoons cornstarch
1/2 cup water	1 tablespoon lemon juice
1/2 cup sugar	

Combine water, reserved raspberry liquid, sugar and cornstarch in saucepan. Cook, stirring constantly, until thickened and clear. Stir in lemon juice; cool.

*Sandy Wagener*

### TORTINI SQUARES

Serves 9

1/3 cup chopped, toasted almonds	1 teaspoon almond extract
3 tablespoons margarine, melted	3 pints vanilla ice cream
1 cup fine vanilla wafer crumbs	1 10-ounce jar apricot preserves

Combine toasted almonds, margarine, wafer crumbs and almond extract. Set aside 1/4 cup of this mixture. Soften ice cream. Spread half of crumb mixture in 8-inch-square pan. Add half the ice cream, half the apricot preserves, the rest of the crumbs, the rest of the ice cream, the rest of the preserves, then top with the reserved 1/4 cup crumbs. Freeze and serve with whipped cream topping.

*Jill Schreiber*  
*Y.A.W. President, 1972-73*

## **YUMMY DESSERT**

- |  |   |
|--|---|
| 1 1/4 cups graham cracker crumbs           | 1 6-ounce can frozen lemonade,<br>thawed    |
| 1/4 cup sugar                              |   |
| 1/4 cup margarine, softened                | 1 8-ounce carton whipped topping,<br>thawed |
| 1 14-ounce can sweetened<br>condensed milk |   |

Combine crumbs, sugar and margarine; press firmly in bottom and against sides of 9-inch pie plate. Bake 350 degrees for 10 minutes. Cool. To milk, add lemonade. Fold in whipped topping. Place in cooled crust. Top with chocolate shavings. Cool.

*Mildred Petosa  
P.C.A.W. President, 1971-72*

## **MELT-A-WAYS**

- |                                 |              |
|---------------------------------|--------------|
| 1 cup margarine, softened       | 2 cups flour |
| 1 cup small curd cottage cheese |              |

Mix margarine, cottage cheese and flour with mixer. Chill overnight in covered container. Divide dough in 4 equal parts. Roll out on lightly floured board as for pie crust. Brush with melted margarine and sprinkle with cinnamon/sugar mixture or Parmesan cheese. Cut, as for pie, each circle into 12-16 wedges, depending on size desired. Roll up starting at wide end to the point. Place point end down on ungreased baking sheet. Bake in a 400 degree oven for approximately 15-20 minutes. Watch last minutes closely. May drizzle cinnamon ones with icing or leave plain. Serve warm.

*Ruth Carey*

## **ARDIS'S FRENCH SILK PIE**

Makes 2 pies

- |                               |                    |
|-------------------------------|--------------------|
| 3/4 cup butter or margarine   | 6 eggs             |
| 3 cups powdered sugar, sifted | 1 teaspoon vanilla |
| 4 squares chocolate, melted   |                    |

Blend butter and sugar. Add chocolate. Then add eggs one at a time, beating five minutes after each egg. Add vanilla. Pour into two baked and cooled pie shells. Chill. Top with whipped cream.

*Janet Wilson*

## DESSERTS

---

### DANISH PUFF

- |                     |                             |
|---------------------|-----------------------------|
| 1 cup butter        | 3 eggs                      |
| 2 cups flour        | 1 teaspoon almond flavoring |
| 2 tablespoons water | Sliced almonds              |
| 1 cup water         |                             |

Cut  $\frac{1}{2}$  cup butter into 1 cup flour. Sprinkle with 2 tablespoons water and mix with fork. Round into balls and pat dough into two long strips, 12x3 inches, on an ungreased cookie sheet. In saucepan put  $\frac{1}{2}$  cup butter and 1 cup water. Bring to boil and add almond flavoring and remove from heat. Immediately stir in 1 cup flour. When smooth and thick add 3 eggs, one at a time, beating until smooth each time. Spread mixture evenly over each piece of pastry. Bake for 60 minutes at 350 degrees. When cool, frost with powdered sugar icing and sprinkle generously with sliced almonds.

Jean McKinney  
P.C.A.W. President, 1981-82

### APPLE PIE EN PAPILOTE

*Baking this pie in a bag catches the drips so there's no messy oven to clean!*

Serves 6-8

#### Filling:

- |                                    |                                 |
|------------------------------------|---------------------------------|
| 8 cups tart cooking apples, sliced | 2 tablespoons flour             |
| 2 tablespoons lemon juice          | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup sugar            | Dash of nutmeg                  |

#### Pastry:

- |                             |                                    |
|-----------------------------|------------------------------------|
| $\frac{1}{3}$ cup flour     | 1 cup plus 1 tablespoon shortening |
| $\frac{1}{2}$ teaspoon salt | 5-6 tablespoons ice water          |

#### Topping:

- |                                       |                               |
|---------------------------------------|-------------------------------|
| $\frac{1}{2}$ cup flour               | $\frac{1}{4}$ cup sugar       |
| $\frac{1}{2}$ cup margarine, softened | $\frac{1}{4}$ cup brown sugar |

Toss filling ingredients lightly. Prepare pastry and place in a 9-inch pie pan. Spoon apples into pastry. Combine topping ingredients until smooth. Gently dollop over apples and spread to cover. Place pie in large brown paper bag and close with staples. Place in center of oven, not letting bag touch walls. Bake at 400 degrees for 1 hour and 10 minutes. Remove from oven and cool on wire rack for 10 minutes before opening the bag.

Susan Graeser

## **FRESH BLUEBERRY PIE**

*Absolutely out of this world! Especially good with wild, fresh blueberries.*

Serves 6-8

- |                           |                          |
|---------------------------|--------------------------|
| 1 quart fresh blueberries | 3 tablespoons cornstarch |
| 1 cup sugar               | 1 9-inch baked pie shell |
| 1 cup water               |                          |

Simmer together, for one minute, 1 cup berries and  $\frac{2}{3}$  cup water. Blend together and add 1 cup sugar, 3 tablespoons cornstarch and  $\frac{1}{3}$  cup water. Boil for about one minute, stirring constantly. Pour  $\frac{1}{2}$  cup of raw berries into a baked pie shell. Pour cooked mixture over, gently moving berries to allow mixture to trickle down. Sprinkle  $\frac{1}{2}$  cup of raw berries over top of the pie. Refrigerate.

Margaret B. Swanson  
P.C.A.W. President, 1976-77

## **BRANDY ALEXANDER PIE**

*Fantastic for a special occasion!*

Serves 6-8

- |                              |                                  |
|------------------------------|----------------------------------|
| 2 cups cold milk             | 1 envelope whipped topping mix   |
| 2 tablespoons brandy         | 1 package (6 servings) instant   |
| 2 tablespoons creme de cacao | vanilla pudding mix              |
| liqueur                      | 1 baked 9-inch pie shell, cooled |

Combine milk, brandy, liqueur, pudding mix and whipped topping mix in a deep, narrow mixing bowl. Mix at slow speed until blended. Gradually increase speed until mixture forms soft peaks (3-6 minutes). Spoon into pie shell. Chill 3 hours. Top with more whipped topping and chocolate curls. Pie may be frozen.

Jerry McCarthy



## DESSERTS

---

### IMPOSSIBLE PIE

Serves 6-8

4 eggs	2 cups milk
1 cup coconut	1/2 stick margarine
3/4 cup sugar	1/2 cup flour
1 teaspoon vanilla	1/4 teaspoon salt

Blend well in a blender and pour in a greased 10-inch pie pan or deep dish. Chill and serve.

*Sue Robinson*

### MERINGUE PIE

*A no-fail dessert.*

Serves 6-8

3 egg whites	15 soda crackers, crushed
1 cup sugar	1 cup chopped nuts

Beat egg whites until stiff; fold in sugar very slowly. Fold in crushed crackers and nuts. Bake in a pie plate for 30 minutes at 350 degrees. Whipped cream and a strawberry may be added to each serving.

*Lorraine Brown*

### DELICIOUS PEACH PIE

Serves 6-8

#### **Pastry:**

1 stick margarine	1 tablespoon sugar
1 cup flour	

#### **Peach Glaze:**

1/2 3-ounce package peach Jello	1 cup water
2 heaping tablespoons cornstarch	Fresh peaches (about 5)
1 cup sugar	

Mix pastry with a fork and spread in a 9-inch pie pan. Line with powdered sugar and bake at 400 degrees for 10 minutes. Combine glaze ingredients, except peaches, and cook until thick and clear, for about 20 minutes. To this mixture, add sliced fresh peaches and place in baked pie shell. Refrigerate.

*Lois Miller*

## MOTHER'S PUMPKIN PIE SUPREME

*Tastes sweeter and more "dessert-y" than most pumpkin pies.*

Makes 2 pies

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 1-pound can pumpkin (2 cups) | 1/2 teaspoon cloves         |
| 1 pint half and half           | 1/2 teaspoon nutmeg         |
| 5 eggs, beaten                 | 1/2 teaspoon ginger         |
| 1 cup sugar                    | Dash pepper                 |
| 1/3 cup molasses               | 2 tablespoons orange juice  |
| 1/2 teaspoon salt              | 2 unbaked 9-inch pie shells |
| 1/2 teaspoon cinnamon          |                             |

Mix all ingredients except pie shells. Divide mixture between pie shells (or use half the mixture to make one pie; refrigerate remaining filling mixture for up to three days; bake second pie). Bake pies in 425 degree oven for 20 minutes; reduce oven temperature to 325 degrees. Bake 40 minutes longer or until knife inserted off-center comes out clean. Cool on rack.

Karla Tillotson

## RHUBARB CRUNCH PIE

Serves 6

- |                            |                     |
|----------------------------|---------------------|
| 1 unbaked 9-inch pie shell | 3 tablespoons flour |
| 3 cups rhubarb, cut up     | Dash of salt        |
| 1 cup sugar                |                     |

### Topping:

- |               |                        |
|---------------|------------------------|
| 2/3 cup flour | 1/3 cup soft margarine |
| 1/2 cup sugar |                        |

Mix rhubarb with sugar, flour and salt and place in pie shell. Combine the topping and place over rhubarb. Bake at 450 degrees for ten minutes, then at 350 degrees for 40-50 minutes.

Lynne Updegraff

## DESSERTS

---

### FRESH STRAWBERRY PIE

Serves 6-8

- |                                  |                    |
|----------------------------------|--------------------|
| 1 9-inch baked pie shell, cooled | 1/4 teaspoon salt  |
| 1 quart fresh strawberries       | 1 teaspoon vanilla |
| 1 cup sugar                      | Red food coloring  |
| 3 tablespoons cornstarch         | Whipped cream      |

Mash half the strawberries and combine with sugar, cornstarch, salt, vanilla and food coloring in a saucepan. Cook until thick and clear. Cool. Arrange other half of strawberries in the pie shell, reserving several berries for garnish. Pour sauce over strawberries. Top with whipped cream and garnish with halved strawberries.

*Marci Strutt*

### CREAM CHEESE STRAWBERRY PIE

*A wonderful way to use the first strawberries of the season.*

Serves 6-8

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 9-inch baked pie shell, cooled | 1 cup sugar             |
| 1 3-ounce package cream cheese   | 1 tablespoon cornstarch |
| 1 quart fresh strawberries       | 1 cup whipping cream    |

Spread cream cheese, blended with sufficient cream to soften it, over the bottom of cooled pie shell. Wash berries, hull and drain well. Place half the berries, the choicest, in the cheese-coated pie shell. Mash and drain remaining berries until all the juice is well extracted. Bring juice to boil and slowly stir in sugar and cornstarch mixed together. Cook slowly for 10 minutes, stirring occasionally. Cool and pour over uncooked berries in pie shell. Place in refrigerator until very cool. Top with sweetened whipped cream.

*Nancy Vernon*

**KENTUCKY DERBY PIE**

Serves 6-8

- |                        |                            |
|------------------------|----------------------------|
| 1 cup sugar            | 1 cup chocolate chips      |
| 1/2 cup flour          | 1 cup chopped pecans       |
| 1 stick butter, melted | 1 teaspoon vanilla         |
| 2 eggs, beaten         | 1 unbaked 9-inch pie shell |

Mix sugar and flour. Add eggs and melted butter. Mix well. Add nuts, chocolate chips and vanilla. Pour into pie shell and bake at 350 degrees for 30-40 minutes.

*Tracy Mullen***WATER WHIP PIE CRUST***Very easy pie crust!***Single Crust:**

- 1/2 cup minus 1 tablespoon shortening
- 3 tablespoons boiling water
- 1 teaspoon milk
- 1 1/4 cups flour
- 1/2 teaspoon salt

**Double Crust:**

- 3/4 cup shortening
- 1/4 cup boiling water
- 1 tablespoon milk
- 2 cups flour
- 1 teaspoon salt

Boil water and add to shortening and milk; whip with a fork until fluffy. Slowly add flour and mix. Roll out pie crust. Fill. Bake as directed for pie.

*Mary Dopf*

Celebrity  
Cuisine





# **Celebrity Cuisine**



*W.W. Reynoldson*

W.W. Reynoldson has been Chief Justice of the Supreme Court of Iowa since August of 1978. Prior to his appointment to the Supreme Court in May of 1971, he maintained a private law practice in Osceola, Iowa for 23 years. He served as Clarke County Attorney from 1953-57. He was graduated from the State Teachers College in Wayne, Nebraska in 1942. After serving as a Lieutenant in the U.S. Navy during World War II, he attended the University of Iowa Law School, where he was graduated in 1948 and was admitted to the Order of the Coif. Chief Justice Reynoldson is a member of the American College of Trial Lawyers and an American Bar Association Fellow.

## SMOKED TROUT

Soak trout in heavy brine overnight. Place as many trout on rack as smoker or Weber kettle will handle, leaving air space between trout. Make a fire with green 1-inch hickory chips and enough charcoal as needed to maintain smoke. Turn fish once during smoking. Smoke 4-6 hours, depending on size of fish. Fish may be served hot with butter and lemon slices or fish may be individually wrapped in foil and frozen until used. As fish are thawing, remove skin and bones. Cut fish into small pieces. Excellent as an appetizer with wheat crackers.

## *Chef Heinz Henke*

Heinz Henke is the executive chef of the Embassy Club atop the Financial Center in downtown Des Moines. He was trained in international gourmet cooking and kitchen management at Steglitz Professional Chef School in Steglitz, West Berlin, Germany, his native country. Prior to coming to Des Moines, he displayed his culinary talents in exclusive restaurants and clubs in Canada, Kentucky, South Carolina and Arizona, where he also made numerous television appearances. Chef Henke is married and has three children.

### GRAPE CUSTARD

Serves 6-8

- |  |                              |
|--|------------------------------|
| 1/2 cup seedless white grapes,<br>halved | 1 teaspoon grated lemon rind |
| 1/2 cup sugar                            | 2 cups sauterne wine         |
| 1 tablespoon cornstarch                  | 4 eggs, lightly beaten       |
| 1 tablespoon lemon juice                 | Crisp rolled cookies         |

Divide grapes and arrange in individual serving dishes. Mix sugar and cornstarch in top section of double boiler. Stir in lemon rind, lemon juice and wine. Cook over direct medium heat, stirring constantly until mixture comes to boil. Pour about half of the cooked mixture over the beaten eggs, stirring rapidly to blend. Return egg mixture to top of double boiler, blending with remaining wine mixture. Cook over hot but not boiling water, stirring constantly until mixture thickens and coats spoon, about 1 minute. Strain immediately and pour over grapes. Serve warm or chilled with a crisp rolled cookie.

## SMOKED LOIN OF PORK

Serves 6-8

- |                                     |                        |
|-------------------------------------|------------------------|
| 1 4-5 pound smoked loin<br>of pork  | 1 medium onion, sliced |
| $\frac{1}{4}$ teaspoon black pepper | 1 cup hot water        |
|                                     | 1 cup dry red wine     |

Place meat in shallow roasting pan; sprinkle with pepper and add onion. Pour hot water over meat. Roast in 400 degree oven 30 minutes. Pour half the wine over meat. Continue to roast, basting frequently with remaining wine, about 30 minutes or until meat is well browned. Serve with braised sauerkraut.

## BRAISED SAUERKRAUT

Serves 4

- |                                       |                  |
|---------------------------------------|------------------|
| $\frac{1}{4}$ cup butter or margarine | 2 apples, sliced |
| 1 medium onion, chopped               | 2 slices bacon   |
| 2 cups sauerkraut, drained            | 1 potato, grated |
| 2 cups beef bouillon                  |                  |

Melt butter in large skillet. Saute onion until golden brown. Stir in sauerkraut and apple slices. Pour in bouillon and place bacon slices on top. Cover; simmer for 30-40 minutes. Add grated potato and continue to simmer until mixture thickens, stirring constantly. Remove bacon and serve hot.



*Richard J. Bushey*

For the past eight years, Richard J. Bushey has been executive chef of the Des Moines Club in the Ruan Center. He was raised in Florida, where he learned the basic culinary skills from his family who owned six restaurants in Daytona Beach and Fort Lauderdale. He attended Daytona Beach Junior College, Florida State University, Iowa State University and the Culinary Institute of America. Bushey worked as sous chef at resorts on the Lake of the Ozarks and the Chase Park Plaza Hotel in St. Louis prior to coming to Des Moines.

## **BEER-STEAMED SHRIMP IN A BAG**

Serves 4

- |                              |  |
|------------------------------|--|
| 3 pounds shrimp in the shell | 4 18-inch-square pieces of cheesecloth |
| 5 quarts boiling water       | 4 10-inch pieces of string             |
| 2 tablespoons pickling spice | 2 bottles beer                         |
| 3 tablespoons lemon juice    |  |
| 1 tablespoon salt            |  |

Divide shrimp into 4 equal parts and place in the center of cheesecloth squares. Draw all sides up to form a bag and tie with string. In 8-10-quart pot, bring water to a hard boil and add all ingredients except shrimp. Cover and let boil 5 minutes. Add bags of shrimp and let water return to a boil. Cover and continue to boil for 6 minutes. Remove and serve immediately with drawn butter, cocktail sauce and hot French bread.

**Wine suggestion:** German White Spatlese.

*Billie Ray*

Billie Ray, wife of Iowa Governor Robert D. Ray, has a "bestseller" cookbook to her credit. "A Taste of Terrace Hill" is in its second printing, the proceeds of which are earmarked for the restoration and preservation of Terrace Hill, the Iowa Governor's mansion owned by the state. The following recipe is one of the Ray family's favorites.

## SUPER PORK CHOPS

Serves 8

8 butterfly pork chops	2 cups rice, cooked in seasoned chicken broth
8 onion slices, 1/2-inch thick	2 cans condensed tomato soup
8 green pepper rings, sliced 1-inch thick	

Brown pork chops and place in roasting pan. Place 1 onion slice on each chop. Place 1 green pepper ring on top of each onion. Fill peppers with rice. Cover with undiluted tomato soup. Bake at 325 degrees for 1 hour or more. (Longer baking will not hurt.)

# Babe Bisignano

*Babe Bisignano, owner of the familiar downtown Des Moines landmark, Babe's, has been in the restaurant business for 43 years. He is known not only for his fine food, but for his leadership in the community. Also, at one time he held the light heavyweight boxing championship title in Iowa. Babe is most proud of his high school diploma, which he received recently from Wahlert High School in Dubuque, Iowa.*

## VEAL PARMIGIAN

Serves 4

4 5-ounce veal steaks, sliced thin	1 egg
Flour	Bread or cracker crumbs
Milk	1/4 cup Parmesan cheese
	Mozzarella cheese, sliced or shredded

Dust veal steaks in flour and dip in wash made of milk and egg. Roll in bread or cracker crumbs, mixed with 1/4 cup Parmesan cheese. Saute veal in olive oil until brown on both sides. Remove to casserole dish. Cover with Tasty Tomato Sauce (see below) and top with Mozzarella cheese. Bake at 350 degrees until cheese is golden brown and sauce bubbles. Serve with side of spaghetti. (Any leftover sauce may be used for spaghetti topped with Parmesan cheese.)

## TASTY TOMATO SAUCE

1 #2 1/2 can tomato puree or sauce	1/4 cup olive oil
1 #303 can tomato paste	1 teaspoon garlic powder or 2 cloves garlic, minced
1 teaspoon oregano	1 cup white wine
1 teaspoon sweet basil	

Simmer all ingredients on low heat. Add water to make desired thickness.

*Dorothy Yeglin*

*Dorothy Yeglin has been a food editor for the Des Moines Register for 16 years. A Des Moines native, she is a graduate of Iowa State University. Her husband also is on the Register staff. They have two teenaged children.*

## **BROCCOLI-CAULIFLOWER SALAD**

Serves 8-10

- |  |   |
|--|---|
| 1 bunch broccoli, cut in<br>bite-size pieces   | 1 can water chestnuts,<br>drained and sliced          |
| 1 head cauliflower, cut in<br>bite-size pieces | 1 can pitted ripe olives                              |
| 1/2 pound fresh mushrooms,<br>sliced           | 1 small bottle Italian dressing<br>(clear)            |
|  | 1 package Hidden Valley Green<br>Goddess dressing mix |

Mix vegetables. Mix bottled dressing with dressing mix. Pour over vegetables. Refrigerate overnight. (Cherry tomatoes or sliced tomatoes also may be added or used as garnish.)

*Bob & Rita Dietz*

*Bob and Rita Dietz have been the owners of The Imperial House on Ingersoll Avenue for six years, where the house specialty is ice cream drinks.*

## PEACH BUNNY

Serves 1

1 ounce white creme de cacao    2 scoops vanilla ice cream  
1 ounce peach brandy

Place all ingredients in blender. Mix on low speed just until all ice cream lumps are gone.

## CAPPUCCINO

Serves 1

$\frac{3}{4}$  ounce coffee brandy    2 scoops vanilla ice cream  
 $\frac{3}{4}$  ounce vodka

Place all ingredients in blender. Mix on low speed just until all ice cream lumps are gone.



# Guido Fenu

*Guido Fenu was born in Sardinia, Italy, and came to New York in 1963. He has been in the restaurant business all of his life. Since 1979, he has owned and managed Guido's restaurant in the Hotel Savery in downtown Des Moines.*

## CHICKEN FRICASSEE

Serves 6

- |  |                                 |
|--|---------------------------------|
| 1 3-4 pound fryer chicken, cut in serving pieces | 1/4 cup onion, chopped          |
| 1 cup flour                                      | 1 can cream of mushroom soup    |
| 3/4 cup vegetable oil                            | 1 can cream of chicken soup     |
| 1/2 cup celery, chopped                          | 1 1/2 cans milk                 |
|  | 2 tablespoons pimentos, chopped |

Wash chicken and lay on paper towels to dry. Sprinkle chicken with salt and pepper. Coat with flour and brown in hot oil in heavy skillet. Remove to a casserole dish. In same skillet, cook celery and onion until tender (about 5 minutes). Drain excess fat and add soups, pimento and milk. Pour over chicken and cover. Bake at 350 degrees for about 1 hour. Serve with long grain rice cooked in chicken bouillon.

## EGGPLANT, SARDINIAN-STYLE

Serves 4

- |  |   |
|--|---|
| 2 small eggplants  | 4-5 cloves garlic                                   |
| 5 fresh tomatoes, peeled (or canned tomatoes may be substituted) | 4 tablespoons olive oil                             |
| 6 tablespoons bread crumbs                                       | 3/4 teaspoon oregano                                |
|  | 1 teaspoon dry sweet basil (use fresh, if possible) |

Cut stem off eggplants. Wash and pat dry. Slice eggplants in half. Make bias-like slits in eggplants. Sprinkle with 1 teaspoon salt over each half and turn upside down over paper towel. Let stand for 1 hour. Meanwhile, mix bread crumbs, garlic, oil, oregano, basil, and salt and pepper to taste in small bowl. Squeeze eggplants to drain all liquid and arrange cut-side-up in a baking dish. Spread mixture over eggplant and press down. Top with diced tomatoes. Cover and bake at 350 degrees for 45 minutes to 1 hour.

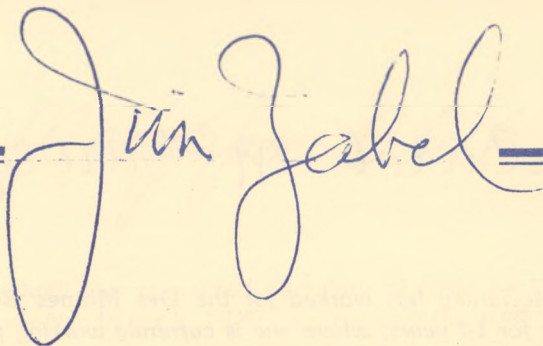
Joe J. Guidicessi

*When Joe Guidicessi bought Christopher's restaurant in Beaverdale 19 years ago, it had a seating capacity of 25. He has since increased the size to accommodate 180 diners. Prior to Christopher's, he owned Rose's Cafe for seven years. The following recipe was brought back by Joe from a recent trip to Florence, Italy. The white sauce is unique to this recipe since most Chicken Parmigiana has a red sauce.*

## CHICKEN PARMIGIANA

2 3-ounce chicken breasts, skinned and boned	Bread crumbs
1 egg	Butter
1 cup milk	2 pints half and half
Salt and pepper	Parmesan and Romano cheese
	Mozzarella cheese

Tenderize chicken. Make egg wash with egg, milk and salt and pepper to taste. Dip chicken breasts in egg wash and bread with finely ground bread crumbs. Fry chicken breasts in butter. Thicken 2 pints half and half with butter and flour to medium consistency. Cover bottom of casserole dish with coating of white sauce. Place chicken breasts in casserole and cover with remaining white sauce. Sprinkle with Parmesan and Romano cheese and top with 2 slices Mozzarella cheese. Bake at 350 degrees for 30 minutes.



*Jim Zabel has worked for WHO-TV and Radio for 37 years and is best known for his coverage of Iowa sports events. He has always enjoyed cooking, particularly outdoor cooking on the grill, and has authored three cookbooks.*

## **BEEF STROGANOFF**

Serves 4-6

3 tablespoons flour	1/2 cup onions, minced
1 1/2 teaspoons salt	1/4 cup water
1/4 teaspoon pepper	1 can cream of chicken soup
1 pound beef tenderloin, cut · 1/4-inch thick	1 pound mushrooms, sliced
1 clove garlic, cut	1 cup sour cream
1/4 cup butter	Snipped parsley, chives, dill

Combine flour, salt, pepper. Trim fat from meat. Rub both sides of meat with garlic. With rim of saucer, pound flour mixture into both sides of meat. Cut meat into 1 1/2x1-inch strips. In hot butter in deep skillet, brown meat strips, turning often. Add onions and saute until golden. Add water; stir to dissolve brown bits in bottom of skillet. Add soup and mushrooms. Cook, uncovered, over low heat, stirring occasionally, until mixture is thick and meat is fork tender, about 20 minutes. Just before serving, stir in sour cream; heat but do not boil. Sprinkle with parsley, chives and dill. Serve with hot, fluffy rice or wild rice, boiled noodles or mashed potatoes.

## Carol McGarvey

Carol McGarvey has worked for the **Des Moines Register and Tribune** for 14 years, where she is currently working part-time. A home economics journalism graduate from Iowa State University, McGarvey's "Let's Ask the Cook" column is popular among **Tribune** readers. She also writes personality features for the **Des Moines Sunday Register**.

### TURKEY PARTY CASSEROLE

Serves 8

- |   |  |
|---|--|
| 3 cups turkey, cubed  | 3 hard-cooked eggs, diced              |
| 1 6-ounce package long grain<br>and wild rice with seasonings | 1 2-ounce jar pimentos, chopped        |
| 1 cup celery, diced   | 2 tablespoons green pepper,<br>chopped |
| $\frac{3}{4}$ cup mayonnaise                                  | 2 tablespoons onion, chopped           |
| $\frac{1}{2}$ cup slivered almonds                            | 1 tablespoon lemon juice               |
| 1 can cream of chicken soup                                   | $\frac{1}{8}$ teaspoon salt            |
|   | $\frac{1}{2}$ -1 cup bread crumbs      |

Prepare wild rice according to package directions. Cook it a little shorter time than required. Combine all ingredients except crumbs and blend. Pour into 13x9-inch baking pan or large round buffet casserole. Sprinkle browned and buttered bread crumbs over top. Bake at 350 degrees for 45 minutes. Garnish with parsley, if desired.

# Mary Jane Odell

Mary Jane Odell was appointed Secretary of State by Governor Robert Ray on November 3, 1980, to serve until the 1982 election. She is only the second woman in Iowa history to serve as Secretary of State. Prior to her appointment, Mary Jane Odell hosted public affairs television programs in Des Moines and Chicago for 25 years. She received an Emmy Award for "outstanding individual achievement" in 1972 and 1975. She has served on several volunteer boards and committees and was elected to the Iowa Women's Hall of Fame in August 1979. Married to John Odell, she has two children and four stepchildren.

## CHICKEN SALAD

Serves 8

- |                                 |  |
|---------------------------------|--|
| 4-6 large chicken breasts       | 2 cups celery, sliced (use lots of celery) |
| 1 can pineapple chunks, drained | 2 cups white grapes                        |
| 1 can mandarin oranges, drained | 1 package almonds, toasted                 |

Cook chicken breasts; cut into chunks. Add oranges, pineapple, celery, grapes and almonds. Add dressing to taste. Avoid overdressing. Serve on individual plates over lettuce or in a large bowl.

### Dressing:

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 cup mayonnaise          | 2 tablespoons parsley           |
| 1 cup sour cream          | 1 package dry Lipton onion soup |
| 2 tablespoons lemon juice |                                 |

Mix ingredients thoroughly.



# Vicente J. Salaverri

*Vicente Salaverri, executive chef of the Des Moines Marriott Hotel, was born in Spain. He grew up in the resort town of Biarritz in southwest France, where at the age of 17 he did his apprenticeship at the Auberge De La Negresse. His career led him to further training at famous hotels in Switzerland, the Preece Hotel in Bermuda, and in San Francisco. Prior to coming to Des Moines, he was executive chef of the Marriott Hotel in Lincolnshire, Illinois.*

## **PAELLA VALENCIANA** **(Saffron Rice with Seafood and Chicken)**

Serves 6

- |  |   |
|--|---|
| 1 2-pound lobster                                | 2 ounces lean boneless pork,<br>cut into 1/4-inch cubes |
| 6 medium-sized raw shrimps in<br>shells          | 1/2 cup onion, finely chopped                           |
| 6 hard-shelled clams                             | 1 teaspoon garlic, finely chopped                       |
| 6 mussels  | 1 green pepper, cut into strips                         |
| 1/2 pound pepperoni, cut into<br>1/4-inch slices | 1 large tomato, peeled, seeded<br>and finely chopped    |
| 1 2-pound chicken, cut into 12<br>serving pieces | 3 cups raw long grain rice                              |
| 2 teaspoons salt                                 | 1/4 teaspoon ground saffron                             |
| Black pepper to taste                            | 6 cups boiling water                                    |
| 1/2 cup olive oil                                | 1/2 cup peas  |
|  | 6 lemon wedges  |

Preheat oven to 350 degrees. Heat oil in cast iron casserole. Saute pepperoni, chicken and pork until golden; add salt and pepper. Add onions, garlic, green pepper and tomato. Stir well. Add rice and saffron, stirring well. Add boiling water and mix well. Arrange lobster, shrimps, clams and mussels on top of the mixture. Bake about 35 minutes. Three minutes before removing from oven, sprinkle peas on top of casserole. After removing from oven, let rest 5 minutes. Garnish with lemons and serve at table directly from casserole.

**Wine suggestion:** Spanish Rioja.

*Ralph Compiano*

*Ralph Compiano's family has been in the restaurant business for over 40 years. Ralph, himself, has been in the business for 23 years. Compiano's, 5601 Douglas, has been at that location for six years. It's a rare day when Ralph Compiano can't be found there. His mother is still active and comes in to help two days a week.*

### COMPIANO'S CURRY DIP

- |                         |                             |
|-------------------------|-----------------------------|
| 1 cup mayonnaise        | 1 teaspoon garlic salt      |
| 1 teaspoon horseradish  | 1/4 teaspoon garlic powder  |
| 1 teaspoon minced onion | 1 teaspoon tarragon vinegar |
| 1 teaspoon curry powder |                             |

Mix ingredients well. Serve with fresh raw vegetables.

# Mary Brubaker

*A lifelong resident of Des Moines, Mary Brubaker has been a well-known television personality on KCCI-TV for many years. She is probably most famous as the hostess of her own Mary Brubaker Show, which ended recently. She is now producing and hosting interviews and special features for KCCI-TV's news and information program — MIDDAY. She continues to do reporting for the Time Capsule program and hosts the Labor Day Telethon, the Heart Auction and Operation Santa Claus. Mary always has been active in the community and has served on numerous boards and advisory councils. The following recipe, according to Mary, was once Jacqueline Kennedy's.*

## CHOCOLATE MOUSSE

Makes 3 servings

6 ounces semi-sweet chocolate	2 eggs
2 tablespoons Kahlua	1 teaspoon vanilla extract
1 tablespoon orange juice	1/4 cup sugar
2 egg yolks	1 cup heavy cream

Melt chocolate in the Kahlua and orange juice over very low heat. Set aside. Put egg yolks and eggs in a blender with vanilla and sugar. Blend for 2 minutes at medium-high speed. Add cream and blend for 30 seconds. Add melted chocolate mixture and blend until smooth. Pour into a bowl or small individual cups. Refrigerate.

*Bill & Sue Reichardt*

Bill and Sue Reichardt, owners of Reichardt's Clothing Store in Des Moines since 1952, are well known for their civic and volunteer activities. A graduate of the University of Iowa, Sue has served on the boards of Big Brothers / Big Sisters, United Way, Red Cross, and the American Cancer Society, and is active in many other volunteer organizations. Bill graduated from the University of Iowa in 1952, and then played professional football with the Green Bay Packers for a year. The Little All-American Football program for young boys was founded by Bill in 1955 and still operates with about 1,000 boys. In addition to serving on many fund-raising drives and civic organizations, he served in the Iowa legislature for six years. Bill and Sue have a daughter and two sons and five grandchildren. As might be expected, their recipes are perfect for a tailgate picnic.

## BRISKET OF BEEF SANDWICHES

Serves 8

1 5-pound brisket of beef	Romaine lettuce
Salt and coarsely ground black pepper	Italian dressing
Accent	French rolls

Season meat heavily with salt, pepper and Accent the day before baking. Then put in large pan and fill half way up the meat with water. Cover with foil and bake at 250 degrees for 6-7 hours. Remove, cool and refrigerate. Slice meat thinly across grain and layer on buttered, halved French rolls. Separate and wash romaine lettuce; chill. Mix romaine leaves and Italian dressing and put on top of beef. Cut sandwiches in half and wrap individually in foil.

## GAZPACHO

Serves 8

- |   |  |
|---|--|
| 1 42-ounce can tomato juice               | 1/2 cup parsley, minced                                |
| 2 small cans Snappy Tom<br>cocktail juice | 1 8-ounce can corn, drained                            |
| 4 large tomatoes, chopped                 | 2 tablespoons wine vinegar                             |
| 1 green pepper, diced                     | 4 tablespoons salad oil                                |
| 1 medium onion, diced                     | 1 tablespoon dill weed                                 |
| 4 stalks celery, diced                    | Salt and pepper to taste                               |
| 1 cucumber, diced                         | Sour cream, flavored with curry<br>powder, for garnish |

Combine all ingredients, except sour cream. Chill thoroughly. Pour into Thermos. Pour into cups or bowls and garnish with curried sour cream when ready to serve.

**Drink suggestion:** Ice cold beer or delicate white wine.



# John Stamatelos

*John Stamatelos established Johnnie's Vets Club in West Des Moines in 1946. Originally, it was a key club — patrons brought their own bottles of liquor and Johnnie's provided the setups. John was presented with West Des Moines' Citizenship Award in 1980.*

## STEAK DE BURGO

2 4½-ounce filets	1/8 teaspoon oregano
2 ounces butter, melted	1/8 teaspoon sweet basil
2 ounces half and half	½ ounce sauterne
¼ teaspoon garlic paste	

Cook meat over high heat in 6-inch cast iron skillet. While meat is cooking, mix together garlic paste, butter and half and half. When meat is cooked to preference, shut off burner. Pour butter mixture over meat. Sprinkle oregano and sweet basil over top of meat and add wine. Serve immediately.

Index

OF THE

OF THE

# Index

Index

- Almond(s)
  - glazed pork, cherry, 96
  - green peas with, 128
  - chicken, 101
- Anise krumkake, 183
- Appetizers, 9-28**
  - artichoke, 11
  - bacon cracker crisps, 11
  - beef jerky, 13
  - caper muffins, 14
  - caviar, mushroom, 22
  - cheddar cheese and chutney, 15
  - cheese
    - pastries, 15
    - triangles (tiropetes), 17
  - cheese ball(s)
    - bacon-coated, 15
    - nut-coated, 16
    - tuna, 26
  - cherry tomatoes, stuffed, 24
  - chicken, crispy peanut, 19
  - clam puffs, 18
  - crabmeat, 18
  - crab rolls, deviled, 27
  - dip(s)
    - artichoke, 11
    - broccoli, 12
    - chickpea, Near Eastern (humus), 27
    - chili con queso, 17
    - chili-o, 17
    - crabmeat, hot, 19
    - curry, Compiano's, 235
    - dried beef, 20
    - guacamole, 21
    - jalapeno pepper and cheese, 21
    - Joy's, 22
    - shrimp, 24
    - spinach vegetable, 24
    - taco, 26
    - vegetable, 26
      - oriental, 26
  - fondue, Swiss, 24
  - granola, 20
  - hot dogs in bourbon barbecue
    - sauce, 21
  - meatballs, chafing dish, 14
  - mushroom(s)
    - caviar, 22
    - cheese-stuffed, 16
    - crescents, 22
    - stuffed, 25
  - nuts
    - beer, 12
    - sweet fried (tianzha hetao), 25
  - pate, blender, 13
  - pizza rounds, 23
  - popcorn
    - caramel, 14
    - peanut butter, 23
  - sausages, cocktail, 18
  - shrimp-crabmeat combo, baked, 12
  - spread(s)
    - crabmeat, 18
    - cream cheese, 19
    - rye, party, 23
    - shrimp butter, 23
  - trout, smoked, 221
  - zucchini
    - flowers, fried, 20
    - rounds, 27
- Apple(s)
  - baked, with hard sauce, 196
  - bars, Danish pastry, 188
  - cake
    - frosted, 165
    - with sauce, 165
  - crisp
    - honey, 196
    - raw, 195
  - favorite, 195
  - pie en papillote, 212
  - spice bread, 151
  - squares, 195
- Apricot bread, 151
- Artichoke, *See* Vegetables, artichoke.
- Asparagus, *See* Vegetables, asparagus.
- Au gratin
  - soup, onion, 48
  - sole, Florentine, 113
- Baby food salad, 59
- Bacon
  - and eggs, escaloped, 140
  - cauliflower salad, 68
  - cracker crisps, 11
  - dressing
    - for spinach salad, 73
    - hot, 74
- Baklava, 197
- Banana
  - bars, 194
  - cake, spicy, 166
  - loaf, golden, 152
  - oat bread, 158
  - rum pound cake, 166
  - split cake, 198
- Barbecue(d)
  - brisket, oven-, 80
  - sauce, hot dogs in bourbon, 21
  - roast, 79



## INDEX

---

Bar cookies. See Cookies, bar.

Beans. See Vegetables, beans.

### Beef

and leeks, 79

brisket

in beer, 79

oven-barbecued, 80

sandwiches, 237

broccoli pie, 80

chef's salt for, 89

dip, dried, 20

flank steak, marinated, 85

flank strips with tomato, 81

"good goop," Grandma's, 83

ground

burgers for a crowd, 51

-cheese-noodle casserole, 84

Italian open-face sandwiches, 55

sloppy Joes, 53

soup, 46

Creole chili, 45

steak, 49

vegetable, easy, 50

zucchini, spicy, 51

stroganoff, 84

stuffed bread, 53

Vienna sandwich, 54

-ham meatballs, Diane's divine, 96

Henri, 81

jerky, 13

marinade to tenderize, 89

meatballs

chafing dish, 14

Diane's divine, 96

meat loaf, 86

Italian, 87

oriental, 87

pepper steak, 88

with rice, 88

-pork

lasagne, 85

Swedish meatballs, Mom's, 93

roast, 89

barbecued, 79

round steak, Coca-Cola, 83

-sausage meatballs, Italian, 86

-sausage pie, 90

shepherd's pie, 90

-spaghetti casserole, dreamy, 90

steak. See also Steak.

de burgo, 239

soup, 49

teriyaki, 81

stew. B.J.'s, 87

strips with tomato, 81

stroganoff, 231

ground, 84

supreme, 91

stuffed green peppers, 92

super-quick, 92

Swiss steak supreme, 93

tamale pie, 94

teriyaki steak, 81

Wellington, 82

with mushrooms, braised, 83

-zucchini casserole, 82

### Beer

beef brisket in, 79

bread, 161

-rye, 162

nuts, 12

-steamed shrimp, 224

Bermudan special punch, 31

Berry soup, summer, 44

### Beverages, 29-40

alcoholic

Bermudan special punch, 31

brandy slush, 31

cappuccino, 228

daiquiri, frozen, 31

fruited champagne punch, 32

hop-a-holly, 32

kahlua, 32

Margueritas, easy, 33

milk punch a la Johnston, 33

peach

bunny, 228

fuzz, 33

Ramos gin fizz, 34

"recipe," the, 34

rose wine punch, 34

Swedish glogg, 35

vodka slush, 35

Yucca Flats, punch, 35

non-alcoholic

hot chocolate mix, 36

hot cider, 36

hot 'n' spicy bowl, 36

hot tomato drink, 37

lemony lemonade syrup base, 38

lemon-strawberry punch, 38

make-your-own spiced cocoa

mix, 37

ruby cooler, 37

strawberry sparkle punch, 39

summertime punch, 39

wassail bowl, 39

- Bisque(s). See also Soups.  
 crab, 44  
 sherried mushroom, 49
- Blueberry  
 coffee cake, 173  
 pie, fresh, 213  
 salad, 59
- Brandy  
 Alexander pie, 213  
 slush, 31
- Bread(s), 149-162**  
 apple spice, 151  
 apricot, 151  
 banana  
   -oat, 158  
   golden loaf, 152  
 beer, 161  
   -rye, 162  
 bran muffins, 151  
 caramel cinnamon rolls, 152  
 challah (Jewish egg braid), 153  
 cheese crescent rolls, 152  
 cinnamon, 153  
 egnog-cherry nut loaf, 154  
 French, 154  
 herb sour cream, 154  
 ice box rolls, 155  
 Irish soda, Peg's, 160  
 monkey, Suzanne's, 161  
 oatmeal-wheatgerm, 158  
 onion-dill batter, 156  
 orange  
   easy rolls, 155  
   -rhubarb muffins, 160  
   ring-a-lings (rolls), 156  
   rolls, 155  
 poppy seed, 157  
 pumpkin, 157  
 raisin, no-knead, 157  
 rhubarb, 158  
   -orange, muffins, 160  
 soda, Peg's Irish, 160  
 sour cream muffins, 160  
 spoon, 159  
 strawberry jam, 159  
 stuffed, 53  
 zucchini, 159  
   -fruit, 161
- Brisket  
 oven-barbecued, 80  
 in beer, 79  
 sandwiches, 237
- Broccoli. See Vegetables, broccoli.
- Broiled  
 oriental chicken breasts, 100  
 chicken, charcoal-, 100
- Brownies. See Cookies, bar.
- Brunch. See Eggs and Cheese.
- Buffet salad, 66
- Bunny rabbit salad, 60
- Buttermilk pralines, 178
- Cabbage. See Vegetables, cabbage.
- Cake(s)  
 apple  
   frosted, 165  
   with sauce, 165  
 banana  
   rum pound cake, 166  
   split, 198  
   spicy, 166  
 carrot, 168  
 chocolate  
   black Russian, 167  
   crazy, 169  
   mint-pudding cake, 169  
   sheet, 168  
 coffee cake(s), 173  
   blueberry, 173  
   chocolate nut, 174  
   cranberry nut, 174  
   rhubarb, 175  
   sour cream, 175  
 cupcakes, surprise, 170  
 easy dessert, 167  
 fruit cocktail, 172  
 peach, easy dessert, 167  
 pineapple, 171  
 pound cake(s)  
   banana-rum, 166  
   socker kakka (Swedish), 171  
   Susie's mother's, 171  
 rum sauce, buttered, 167  
 shortening  
   "wait", 173  
   Waldorf Astoria red, 172  
 zucchini, fruit and, 170
- Camper's cookies, 180
- Candy(ies)  
 butter nut crunch, 176  
 chocolate  
   truffles, 177  
   candy, milk, 176  
 cranberries, frosted cardamom, 176  
 finger Jello, 177  
 fudge, Janet's baked, 177  
 peanut brittle, 178  
 peanut butter cups, Vanda's, 178  
 pralines, buttermilk, 178

## INDEX

- Caper muffins, 14  
Cappuccino, 228  
Caramel  
    corn, 14  
    layer chocolate squares, 189  
Carrot. See Vegetables, carrot.  
Casseroles. See Main Courses; Eggs  
    and Cheese; Vegetables.  
Cauliflower. See Vegetables,  
    cauliflower.  
Caviar, mushroom, 22  
**Celebrity Cuisine.** See specific dish.  
Celery. See Vegetables, celery.  
Challah, 153  
Champagne punch, fruited, 32  
Cheese. See also Eggs and Cheese.  
    and chutney, 15  
    ball(s)  
        bacon-coated, 15  
        nut-coated, 16  
        tuna, 26  
    cracker spread, cream, 19  
    crescent rolls, 152  
    casserole  
        chicken and cauliflower, 103  
        hamburger-noodle, 84  
        spinach, 141  
        -zucchini, Monterey Jack, 136  
    custard, broccoli, 123  
    dip, jalapeno pepper, 21  
    filling, baked manicotti with, 117  
    pastries, 15  
    quiche, spinach and, 144  
    rice, hot, 131  
    -scalloped corn, 127  
    soup  
        Canadian, 43  
        cream of, 44  
    stuffed mushrooms, 16  
    triangles (tiropetes), 17  
    wine chicken breasts, 101  
Cheesecake(s), 199  
    bars, merry, 190  
    cherry, 199  
    Italian, 200  
Chef's salt, 89  
Cherry(ies)  
    almond glazed pork, 96  
    bars, 198  
    cheesecake, 199  
    creamy burgundy, 61  
    jubilee, 199  
    nut loaf, eggnog, 154  
    walnut bars, 190  
  
Chicken  
    almond, 101  
    and seafood (paella Valenciana), 234  
    breast(s)  
        broiled oriental, 100  
        cheese-wine, 101  
        Parmesan, 102  
        with mushrooms, 100  
    cacciatore, 102  
    casserole(s), 101  
        -broccoli, 103  
        cheese and cauliflower, 103  
        divan, 104  
        fancy tuna, 114  
        ham, 95  
        overnight, 108  
    charcoal-broiled, 100  
    Chinese walnut, 108  
    company roasting, 108  
    crispy peanut, 19  
    del prado, 104  
    fricasee, 229  
    -fried rice, 130  
    in wine sauce, 107  
    Kiev, 105  
    lasagne, 105  
    oriental, 106  
        breasts, broiled, 100  
    paella Valenciana, 234  
    Parmesan  
        baked, 99  
        breasts, 102  
    Parmigiana, 230  
    poulet Henri IV, 109  
    roll-ups, 107  
    salad, 233  
        hot, 69  
        or tuna, 68  
    sandwiches  
        Chinese, 52  
        mushroom souffle, 53  
    tetrizzini, 107  
    with mushrooms, breast of, 100  
    and cream, 106  
    with rice, 103  
Chickpea dip, Near Eastern  
    (humus), 27  
Chili  
    con queso dip, 17  
    Creole, 45  
    -o dip, 17  
Chinese  
    celery bake, 126  
    chews, 191

- chicken sandwiches, 52
- walnut chicken, 108
- Chocolate
  - bon bon cookies, 180
  - brownies
    - Burt's birthday, 187
    - mint chocolate-nugget, 193
    - Mom's, 188
    - oatmeal, 192
    - Vickii's creme de menthe, 192
- cake(s)
  - black Russian, 167
  - crazy, 169
  - mint-pudding, 169
  - sheet, 168
- candy
  - baked fudge, 177
  - milk, 176
  - truffles, 177
- cream roll, 201
- dessert
  - ice cream, 205
  - pecan, 202
  - yummy, 202
- fudge, Janet's baked, 177
- fudge sauce, hot, 204
- mint ice cream, 205
- mix, hot, 36
- mousse, 236
  - frozen almond, 207
  - rum, 206
- nugget cookies, no-bake, 179
- nut coffee cake, 174
- pecan dessert, 202
- squares, caramel layer, 189
- torte, 209
- truffles, 177
- Chowder, clam, 43
- Cider, hot, 36
- Cinnamon
  - bread, 153
  - rolls, caramel, 152
- Clam
  - chowder, 43
  - puffs, 18
- Cobbler
  - peach, 208
  - peach, Grandma Myers', 208
- Cocoa mix, make-your-own spiced, 37
- Coffee cakes. See Cakes, coffee.
- Coffee creme, strawberry-topped, 209
- Company quick salad, 60
- Cookies, 179-194
  - bar cookies
    - apple, Danish pastry, 188
    - banana, 194
    - brownies
      - Burt's birthday, 187
      - mint chocolate-nugget, 193
      - Mom's, 188
      - oatmeal, 192
      - Vickii's creme de menthe, 192
    - butter, 186
    - butter pecan turtle, 189
    - caramel layer chocolate squares, 189
    - cheesecake, merry, 190
    - cherry walnut, 190
    - Chinese chews, 191
    - date, 191
    - lemon, 191
    - oatmeal, 193
    - peanutty-granola, 194
    - raisin, 194
    - toffee candy, 179
  - cracker cookies
    - great graham crackers, 182
    - Ritz cracker cookies, 185
  - drop cookies
    - camper's, 180
    - chocolate bon bon, 180
    - cream cheese dreams, 181
    - delicious, 181
    - meringues, 184
    - oatmeal, trailside, 187
    - pumpkin, 184
    - ranger, 185
  - sugar
    - no-roll, 186
    - sour cream, 186
  - molded cookies
    - anise krumkake, 183
    - ginger, 181
    - Madeleines, 183
    - Norwegian kringla, 182
    - pfeffernuss (peppernuts), 184
    - Scotch scones, 185
  - no-bake cookies
    - chocolate nugget, no-bake, 179
    - granola, 182
    - marshmallow, 183
    - rocky road squares, 179
- Corn. See Vegetables, corn.
- Corned beef
  - onion filling, 52
- Cornish hens, stuffed, 109
- Cottage cheese Jello salad, 60
- Crab
  - bisque, 44

## INDEX

---

- casserole, elegant, 110
- rolls, deviled, 27
- souffle roll, 148
- Crabmeat
  - appetizers, 18
  - dip, hot, 19
- Cracker cookies, Ritz, 185
- Cranberry(ies)
  - dessert, saucy, 200
  - frosted cardamom, 176
  - nut coffee cake, 174
  - salad, 61
  - relish, baked, 61
- Cream cheese
  - cracker spread, 19
  - dreams, 181
  - strawberry pie, 216
- Creamy burgundy cherries, 61
- Crème de menthe brownies,  
Vicki's, 192
- Cucumbers, lime Jello and, 70
- Cupcakes, surprise, 170
- Curry dip, Compiano's, 235
- Custard, broccoli-cheese, 123
- Daiquiri
  - frozen, 31
  - salad, frozen, 62
- Danish
  - pastry apple bars, 188
  - puff, 212
- Date
  - bars, 191
  - pudding, Grammie's, 196
- Delicious cookies, 181
- Desserts, 163-218**
  - apple(s)
    - baked, with hard sauce, 196
    - crisp
      - honey, 196
      - raw, 195
    - favorite, 195
    - squares, 195
  - baklava, 197
  - banana split cake, 198
  - cheesecake(s), 199
    - cherry, 199
    - Italian, 200
  - cherry(ies)
    - bars, 198
    - cheesecake, 199
    - jubilee, 199
  - chocolate
    - cream roll, 201
    - mousse, 236
    - pecan, 202
    - torte, 209
    - yummy, 202
  - coffee crème, strawberry-topped, 209
  - cranberry, saucy, 200
  - date pudding, Grammie's, 196
  - frozen frangos, 203
  - fruit
    - caramelized, 207
    - compote, hot, 205
    - pizza, 203
  - fudge sauce, hot, 204
  - grape custard, 222
  - grapefruit sherbet, 204
  - Hardanger lefse, 204
  - ice cream
    - chocolate mint, 205
    - rum-raisin, 206
  - ice cream chocolate dessert, 205
  - mint patties, 206
  - mousse
    - chocolate, 236
    - frozen almond chocolate, 207
    - rum chocolate, 206
  - pancakes, Norwegian potato  
(Hardanger lefse), 204
  - pastries
    - Danish puff, 212
    - melt-a-ways, 211
  - peach(es)
    - caramelized, or fruit, 207
    - cobbler, 208
    - Grandma Myers', 208
  - raspberry walnut bars, torte, 210
  - strawberry(ies)
    - Romanov, 208
    - topped coffee crème, 209
  - torte
    - chocolate, 209
    - raspberry walnut, 210
  - tortini squares, 210
  - yummy, 211
- Dips. See Appetizers.
- Dressings. See Salad dressings.
- Drop cookies. See Cookies, drop.
- Egg salad sandwiches, tuna-, 54
- Eggnog-cherry nut loaf, 154
- Eggplant, Sardinian-style, 229
- Eggs and Cheese, 137-148**
  - brunch casseroles
    - baked eggs brunch, 139
    - baked eggs and ham, 140
    - breakfast casserole, 141
    - egg fondue, 139



- escalloped bacon and eggs, 140
  - garlic eggs, 139
  - near quiche, 145
  - spinach-cheese casserole, 141
  - Tee's ham and egg dish, 140
  - zucchini frittata, 142
- omelets
  - plain or French, 142
  - Spanish omelet sauce, 147
- quiche(s)
  - and tell, 145
  - easy garden vegetable pie, 144
  - ham and broccoli, 143
  - Liederkrantz, 143
  - Lorraine, 146
  - near, 145
  - quick, 145
  - salmon, Janet's, 146
  - spinach and cheese, 144
  - spinach pie (spanakopitta), 147
- souffle(s)
  - breakfast, 148
  - roll, crab, 148
- Escalloped. *See* Scalloped.
- Fettucine Alfredo, 115
- Finger Jello, 177
- Fish. *See* specific kind.
- Fondue(s)
  - egg, 139
  - Swiss, 24
- Football game soup, 45
- Frangos, frozen, 203
- French
  - bread, 154
  - dressing, 74
  - omelet, plain or, 142
  - silk pie, Ardis's, 211
- Fried
  - nuts, sweet (tiansha hetao), 25
  - zucchini flowers, 20
- Frozen
  - daiquiri, 31
  - frangos, 203
  - salad
    - daiquiri, 62
    - frosty loaf, 62
    - fruit, 62
    - fruit freeze, 63
    - Gen's, 63
    - shortcut, 65
    - yum-yums, 65
- Fruit. *See also* Salads, fruit.
  - bread, zucchini, 161
  - caramelized, 207
  - compote, hot, 205
  - pizza, 203
  - soup, 45
- Fruit cocktail cake, 172
- Fudge
  - Janet's baked, 177
  - sauce, hot, 204
- Garlic eggs, 139
- Gazpacho, 46
  - easy, 46
  - Reichardts', 238
- Gin fizz, Ramos, 34
- Ginger cookies, 181
- Glogg, Swedish, 35
- Graham crackers, great, 182
- Grandma's "good goop", 83
- Granola, 20
  - bars, peanutty, 194
  - cookies, 182
- Grape custard, 222
- Grapefruit sherbet, 204
- Grape leaves, stuffed (misov derevapatat), 94
- Greek rice, 131
- Guacamole dip, 21
- Ham
  - and broccoli quiche, 143
  - and egg dish, Tee's, 140
  - baked eggs and, 140
  - beef meatballs, Diane's divine, 96
  - calico, 95
  - delights, 55
  - or chicken casserole, 95
  - Wellington, 96
- Hamburger. *See* Beef, ground.
- Hardanger lefse (Norwegian potato pancakes), 204
- Herb-sour cream bread, 154
- Honey
  - apple crisp, 196
  - salad dressing, 71
- Hop-a-holly, 32
- Hot dogs in bourbon barbecue sauce, 21
- Hot 'n' spicy bowl, 36
- Ice cream
  - chocolate dessert, 205
  - chocolate mint, 205
  - drinks
    - peach bunny, 228
    - cappucino, 228
  - rum-raisin, 206
- Impossible pie, 214
- Irish soda bread, Peg's, 160

## INDEX

- Italian. See also specific dish.  
  meatballs, 86  
  meat loaf, 87  
  sandwich, open-face, 55  
  soup, 47  
  vegetable salad, 69  
Kahlua, 32  
Kentucky Derby pie, 217  
Kringla, Norwegian, 182  
Krumkake, anise, 183  
Lamb  
  stuffed grape leaves (misov derevapatat), 94  
Lasagne, 85  
  chicken, 105  
  meatless, 116  
Leeks, beef and, 79  
Lemon  
  bars, 191  
  lentil soup, 47  
  salad, cabbage, 67  
  -strawberry punch, 38  
Lemonade syrup base, lemony, 38  
Lentil soup, lemon, 47  
Lettuce salad, layered, 69  
Lima bean-broccoli casserole, 124  
Linguine, garden, 115  
Lobster  
  and rice for Henry IV, 110  
  -shrimp delight mousse salad, 70  
Macaroni salad, cold shrimp, 72  
Madeleines, 183  
**Main Courses, 77-118.** See type of dish; specific main ingredient (meat, fish, vegetable) used.  
Manicotti with cheese filling, baked, 117  
Margueritas, easy, 33  
Marinade to tenderize roasts, 89  
Marinated  
  flank steak, 85  
  pork roast, 97  
  vegetables, 133  
Marshmallow cookies, 183  
Meatballs  
  chafing dish, 14  
  Diane's divine, 96  
  Italian, 86  
  Mom's Swedish, 33  
Meat loaf, 86  
  Italian, 87  
Melt-a-ways, 211  
Meringue pie, 214  
Meringues, 184  
Mexican rice, 131  
Milk punch a la Johnston, 33  
Mint  
  chocolate-nugget brownies, 193  
  ice cream, chocolate, 205  
  patties, 206  
  -pudding cake, chocolate, 169  
Molded cookies. See Cookies, molded.  
Monkey bread, Suzanne's, 161  
Monte Cristo, 52  
Mostaccioli salad, 70  
Mousse  
  chocolate, 236  
  frozen almond chocolate, 207  
  rum chocolate, 206  
  salad, lobster-shrimp delight, 70  
Muffins  
  bran, 151  
  caper, 14  
  sour cream, 160  
  rhubarb-orange, 160  
Mushroom(s)  
  and scallops in wine sauce, 111  
  bisque, sherried, 49  
  braised beef with, 83  
  breast of chicken with, 100  
  caviar, 22  
  cheese-stuffed, 16  
  chicken souffle sandwiches, 53  
  cream and chicken, 106  
  crescents, 22  
  salad, fresh, 71  
  stuffed, 25  
No-bake cookies. See Cookies, no-bake.  
Noodle(s)  
  and white sauce (fettucine Alfredo), 115  
  casserole, hamburger-cheese, 84  
Norwegian  
  kringla, 182  
  potato pancakes (lefse), 204  
Nut(s)  
  beer, 12  
  -coated cheese ball, 16  
  coffee cake  
    chocolate, 174  
    cranberry, 174  
  loaf, eggnog-cherry, 154  
  sweet fried (tiansha hetao), 25  
Oatmeal  
  bars, 193  
  brownies, 192  
  cookies, trailside, 187  
  wheatgerm bread, 158  
Omelets. See Eggs and Cheese.

- Onion. See Vegetables, onion.
- Orange
- rhubarb muffins, 160
  - rolls, 155
  - easy, 155
  - ring-a-lings, 156
  - salad
    - delite, 63
    - Jello, 64
- Oriental
- beef, 87
  - chicken, 106
  - chicken breasts, broiled, 100
- Oysters, perfect scalloped, 111
- Pancakes, Norwegian potato (Hardanger lefse), 204
- Pasta. See specific dish.
- Pasta e fagioli (Italian soup), 48
- Pastry(ies). See also specific kind.
- cheese, 15
  - apple-bars, Danish, 188
  - Danish puff, 212
  - melt-a-ways, 211
- Pate, blender, 13
- Peach(es)
- bunny, 228
  - cake, easy dessert, 167
  - caramelized, 207
  - cobbler, 208
  - Grandma Myers', 208
  - fuzz, 33
  - pie, delicious, 214
- Peanut(ty)
- brittle, 178
  - chicken, crispy, 19
  - granola bars, 194
- Peanut butter
- cups, Vanda's, 178
  - popcorn, 23
- Pears, broiled Neptune, 115
- Peas with almonds, green, 128
- Pecan
- dessert, chocolate, 202
  - turtle cookies, 189
- Pennsylvania Dutch potato salad, 71
- Peppers. See Vegetables: peppers, green.
- Pfeffernuss (peppernuts), 184
- Pie crust, water whip, 217
- Pie(s). 211-218. See also Quiches.
- dessert pies
    - apple, en papillote, 212
    - blueberry, fresh, 213
    - Brandy Alexander, 213
    - cream cheese strawberry, 216
    - crust, water whip, 217
    - French silk, Ardis's, 211
    - impossible, 214
    - Kentucky Derby, 217
    - meringue, 214
    - peach, delicious, 214
    - pumpkin supreme, Mother's, 215
    - rhubarb crunch, 215
  - strawberry
    - cream cheese, 216
    - fresh, 216
  - main dish pies
    - beef broccoli, 80
    - easy garden vegetable, 144
    - shepherd's, 90
    - spaghetti, 91
    - spinach (spanakopitta), 147
    - tamale, 94
- Pineapple
- baked, 59
  - cake, 171
- Pizza rounds, 23
- Popcorn. See Appetizers, popcorn.
- Poppy seed
- bread, 157
  - fruit salad dressing, 75
- Pork. See also Ham; Bacon; Sausage.
- beef lasagne, 85
  - beef Swedish meatballs, Mom's, 93
  - cherry almond glazed, 96
  - chops
    - on rice, 97
    - stuffed, 98
    - super, 225
  - roast, marinated, 97
  - smoked loin, 223
  - tenderloin towers, 98
- Potatoes. See Vegetables, potatoes.
- Pound cakes. See Cakes.
- Pralines, buttermilk, 178
- Pumpkin
- bread, 157
  - cookies, 184
  - pie supreme, Mother's, 215
- Punches. See Beverages.
- Pzazz, salad with, 72
- Quiches. See Eggs and Cheese.
- Quick breads. See Breads.
- Raisin
- bars, 194
  - bread, no-knead, 157
  - ice cream, rum-, 206
  - Ranger cookies, 185
- Raspberry walnut torte, 210

## INDEX

---

- "Recipe", the, 34
- Rhubarb
- bread, 158
  - coffee cake, 175
  - crunch pie, 215
  - orange muffins, 160
- Rice
- casserole, 95
    - broccoli, 125
    - turkey party, 232
  - chicken-fried, 130
  - Christine, 132
  - confetti, 130
  - Greek, 131
  - hot cheese, 131
  - Mexican, 131
  - saffron (paella Valenciana), 234
  - with
    - chicken, 103
    - fricasse, 229
    - lobster, Henry IV, 110
    - pepper steak, 88
    - pork chops, 97
    - super, 225
- Rigatoni casserole, 98
- Roasts. See specific meats.
- Rocky road squares, 179
- Roll(s). See also Breads; Pastries.
- caramel cinnamon, 152
  - cheese crescent, 152
  - chocolate cream, 201
  - crab souffle, 148
  - deviled crab, 27
  - ice box, 155
  - mushroom crescent, 22
  - orange, 155
  - orange, easy, 155
  - ring-a-lings, 156
- Ruby cooler, 37
- Rum
- pound cake, banana-, 166
  - raisin ice cream, 206
  - sauce cake, buttered, 167
- Rye
- beer bread, 162
  - spread, party, 23
- Salad dressings
- bacon
    - for spinach salad, 73
    - hot, 74
  - for chicken salad, 233
  - for spinach or tossed, 75
  - French, 74
  - honey, 71
  - poppy seed, 75
- Salad(s), 57-76
- fruit
- baby food, 59
  - blueberry, 59
  - bunny rabbit, 60
  - company quick, 60
  - cottage cheese Jello, 60
  - cranberry, 61
    - relish, baked, 61
  - creamy burgundy cherries, 61
  - daiquiri, frozen, 62
  - frozen
    - daiquiri, 62
    - frosty loaf, 62
    - fruit, 62
    - fruit-freeze, 63
    - Gen's, 63
    - shortcut, 65
    - yum-yums, 65
  - orange
    - delite, 63
    - Jello, 64
  - pineapple, baked, 59
  - sea foam, 64
  - sherbet, 64
  - with poppy seed dressing, 75
  - yum-yums, 65
- vegetable
- bacon cauliflower, 68
  - broccoli
    - cauliflower, 227
    - cauliflower, creamy, 66
    - fresh, 65
  - buffet, 66
  - cabbage lemon, 67
  - cauliflower, 67
    - bacon, 68
    - broccoli, 227
    - creamy, 68
  - chicken, 233
    - hot, 69
    - or tuna, 68
  - coleslaw, Kentucky, 66
  - Italian, 69
  - layered lettuce, 69
  - lime Jello and cucumbers, 70
  - lobster-shrimp delight mousse, 70
  - macaroni, cold shrimp, 72
  - mostaccioli, 70
  - mushroom, fresh, 71
  - Pennsylvania Dutch potato, 71
  - shrimp, 72
    - macaroni, cold, 72
  - spinach, 73

- with bacon dressing, 73
  - three bean, 73
  - tomato cream mold, 74
  - with honey dressing, 71
  - with pzzazz, 72
- Salmon quiche, Janet's, 146
- Salt, chef's, 89
- Sandwich(es), 51-56**
  - beefburgers for a crowd, 51
  - brisket of beef, 237
  - Chinese chicken, 52
  - corned beef-onion filling, 52
  - ham delights, 55
  - Monte Cristo, 52
  - mushroom chicken souffle, 53
  - open-face Italian, 55
  - sloppy Joes, 53
  - stuffed bread, 53
  - tuna buns, broiled, 54
  - tuna-egg salad, 54
  - Vienna, 54
- Sauce(s). See also Fondue.
  - bourbon barbecue, for hot dogs, 21
  - for apple cake, 165
  - for cranberry dessert, 200
  - hard, for baked apples, 196
  - horseradish, for broccoli, 125
  - hot fudge, 204
  - Spanish omelet, 147
  - tomato
    - fresh meatless, 116
    - tasty, 226
  - white, for fillet of trout, 114
  - white wine, for scallops and mushrooms, 111
  - wine, for chicken, 107
- Sauerkraut, braised, 223
- Sausage(s)**
  - beef meatballs, Italian, 86
  - beef pie, tamale, 94
  - breakfast casserole with, 141
  - breakfast souffle with, 148
  - cocktail, 18
  - egg casserole, 141
  - Liederkrantz quiche with Italian, 143
  - rigatoni casserole, 98
  - soup
    - Italian, 47
    - pasta e fagioli, 48
  - spaghetti pie, 91
  - stuffed vegetables, 99
- Scalloped
  - bacon and eggs, 140
  - corn, 127
  - cheese, 127
  - oysters, perfect, 111
- Scallopini al marsala, 110
- Scallops and mushrooms in white wine sauce, 111
- Scotch scones, 185
- Sea foam salad, 64
- Seafood. See also particular type.
  - paella Valenciana, 234
- Shepherd's pie, 90
- Sherbet
  - grapefruit, 204
  - salad, 64
- Shrimp
  - beer-steamed, 224
  - butter, 23
  - crabmeat combo, baked, 12
  - Creole, 112
  - curry, Janet's, 112
  - de jonghe, 112
  - dip, 24
  - lobster delight mousse salad, 70
  - macaroni salad, cold, 72
  - salad, 72
  - sauce for trout, 114
  - supreme, 113
- Sloppy Joes, 53
- Slush
  - brandy, 31
  - vodka, 35
- Smoked
  - pork loin, 223
  - trout, 221
- Soda bread, Peg's Irish, 160
- Sole
  - Florentine au gratin, 113
- Souffle. See Eggs and Cheese, souffles.
- Souffle sandwiches, mushroom chicken, 53
- Soup(s), 41-51**
  - broccoli, 43
  - cheese
    - Canadian, 43
    - cream of, 44
  - clam chowder, 43
  - crab bisque, 44
  - Creole chili, 45
  - football game, 45
  - fruit, 45
  - gazpacho, 46
    - easy, 46
  - Reichardts', 238
  - hamburger, 46
  - Italian sausage, 47
  - lemon lentil, 47



## INDEX

---

- onion au gratin, 48
- pasta e fagioli, 48
- sherried mushroom bisque, 49
- steak soup, 49
- summer berry, 44
- tomato, fresh cream of, 50
- vegetable, easy, 50
- zucchini
  - creamy, 51
  - spicy, 51
- Sour cream
  - bread, herb, 154
  - coffee cake, 175
  - muffins, 160
  - sugar cookies, 186
- Spaghetti
  - casserole, dreamy, 90
  - pie, 91
- Spanish omelet sauce, 147
- Spinach. *See* Vegetables, spinach.
- Spoon bread, 159
- Spreads. *See* Appetizers.
- Steaks. *See also* Beef.
  - and leeks, 79
  - de burgo, 239
  - marinated, 85
  - flank strips with tomato, 81
  - pepper, 88
    - with rice, 88
  - round, Coca-Cola, 83
  - in B.J.'s stew, 87
  - soup, 49
  - stroganoff, 231
    - supreme, 91
  - Swiss, supreme, 93
  - teriyaki, 81
- Stew
  - B.J.'s meat, 87
- Strawberry(ies)
  - jam bread, 159
  - pie
    - cream cheese, 216
    - fresh, 216
  - punch
    - lemon, 38
    - sparkle, 39
  - Romanov, 208
  - topped coffee creme, 209
- Stroganoff, beef, 231
  - ground beef, 84
  - supreme, 91
- Sugar cookies
  - no-roll, 186
  - sour cream, 186
- Summertime punch, 39
- Swedish meatballs, Mom's, 93
- Sweet rolls. *See* Breads; Pastries.
- Swiss fondue, 24
- Swiss steak supreme, 93
- Taco dip, 26
- Tamale pie, 94
- Teriyaki steak, 81
- Toffee candy bars, 179
- Tomatoes. *See* Vegetables, tomatoes.
- Toppings. *See* Sauces.
- Torte
  - chocolate, 209
  - raspberry walnut bars, 210
- Tortini squares, 210
- Trout
  - in white sauce with shrimp, 114
  - smoked, 221
- Tuna
  - ball, 26
  - broiled pears Neptune, 115
  - buns, broiled, 54
  - casserole
    - baked, 114
    - chicken, fancy, 114
    - egg sandwiches, 54
    - salad, chicken or, 68
- Turkey
  - casserole, party, 232
  - Monte Cristo, 52
- Veal
  - Parmigian, 226
  - scallopini al marsala, 110
- Vegetable(s), 119-136.** *See also* specific dish.
  - artichoke
    - appetizers, 11
    - casserole, spinach-, 132
    - dip, 11
  - asparagus
    - casserole, 121
    - vinaigrette, 121
  - beans
    - California, 121
    - casserole
      - crunchy, 122
      - two-bean, 122
    - salad, three, 73
  - broccoli
    - casserole
      - a la Ritz, 123
      - cheese custard, 123
      - cream corn, 124
      - deluxe, 124
      - Dottie's, 122
      - lima bean, 124

- make-ahead, 123
- rice, 125
- dip, 12
- pie, beef, 80
- salad, cauliflower, 227
- quiche, ham, 143
- salad
  - cauliflower, 227
  - creamy, 66
  - fresh, 65
  - soup, 43
  - with horseradish sauce, 125
- cabbage
  - braised sauerkraut, 223
  - coleslaw, Kentucky, 66
  - lemon salad, 67
- carrot
  - cake, 168
  - casserole, 125
- cauliflower
  - casserole, chicken-cheese, 103
  - frosted, 126
  - salad
    - bacon, 68
    - broccoli, 227
    - creamy, 66
    - creamy, 68
- celery
  - casserole, hot, 126
  - Chinese bake, 126
- combinations. See also individual vegetables.
  - casserole, 134
  - casserole, three-vegetable, 134
  - company casserole, 135
  - hot dish, 135
  - marinated, 133
  - packets for grill, 133
  - stuffed, 99
- corn
  - broccoli casserole, 124
  - cheese-scalloped, 127
  - scalloped, 127
  - Texas, 127
- dips. See Appetizers, dips.
- eggplant, Sardinian-style, 229
- leeks, beef and, 79
- lima bean-broccoli casserole, 124
- marinated, 133
- onion
  - dill batter bread, 156
  - soup au gratin, 48
- peas with almonds, green, 128
- pepper(s)
  - and cheese dip, jalapeno, 21
  - steak, 88
  - with rice, 88
  - stuffed green, 92
  - super-quick, 92
- pie, easy garden, 144
- potato(es)
  - casserole
    - mashed, 129
    - potato, 129
    - potatoes, 128
    - Tatertot, 130
    - "Those", 129
  - Hollywood baked, 128
  - pancakes, Norwegian, 204
  - salad, Pennsylvania Dutch, 71
- rice combinations. See also Rice.
  - chicken-fried, 130
  - Christine, 132
  - confetti, 130
  - Greek, 131
  - hot cheese, 131
  - Mexican, 131
- salad. See Salads; Vegetable.
- soup, easy, 50. See also Soups.
- spinach
  - casserole, 132
    - artichoke, 132
    - cheese, 141
  - cheese quiche, 144
  - pie (spanakopitta), 147
  - salad, 73
    - with bacon dressing, 73
  - souffle, 133
  - vegetable dip, 24
- tomato(es)
  - beef strips with, 81
  - cherry, stuffed, 24
  - cream mold, 74
  - drink, hot, 37
  - sauce
    - fresh meatless, 116
    - tasty, 226
  - soup, 49
    - fresh cream of, 50
- zucchini, 135
  - bread, 159
  - fruit, 161
  - cake, 170
  - casserole
    - beef, 82
    - Monterey Jack, 136
    - onion, 136
  - flowers, fried, 20
  - frittata, 142

## INDEX

---

- rounds, 27
- soup
  - creamy, 51
  - spicy, 51
- Vienna sandwich, 54
- "Wait!" cake, 173
- Waldorf Astoria red cake, 172
- Walnut
  - cherry bars, 190
  - chicken, Chinese, 108
  - raspberry torte, 210
- Wassail bowl, 39
- Wellington
  - beef, 82
  - ham, 96
- Wheatgerm bread, oatmeal-, 158
- Wine
  - cheese chicken breasts, 101
  - rose punch, 34
  - sauce
    - for chicken, 107
    - for scallops, 111
- Yeast breads. See Breads.
- Yucca Flats punch, 35
- Yummy dessert, 211
- Yum-yums (frozen salad), 65
- Zucchini. See Vegetables, zucchini.