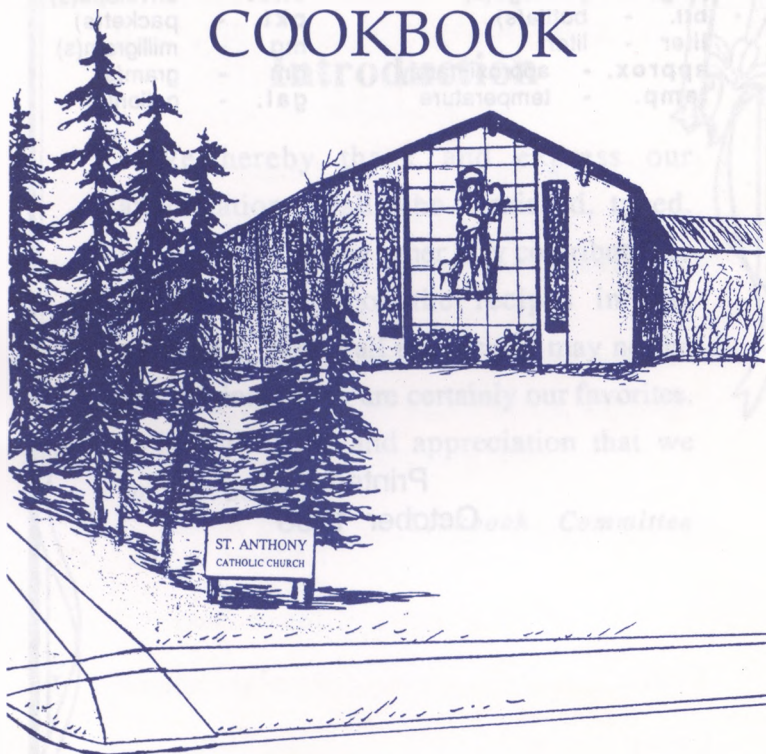


TX 715.2
M53
S25x
1996

ST. ANTHONY'S ALTAR AND ROSARY SOCIETY COOKBOOK



KNOXVILLE, IOWA

Our Standard Abbreviations

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

Printed
October 1996

JUMBO  **ACK'S** **COOKBOOKS**
AUDUBON MEDIA CORPORATION
301 BROADWAY • AUDUBON IA 50025
1-800-798-2635



Introduction

We hereby thank and express our appreciation to all who furnished, typed, proofread, or in any other way contributed to the publication of the recipes in this cookbook. While all the recipes may not be our originals, they are certainly our favorites. It is with pride and appreciation that we publish them.

Cookbook Committee



Committee Acknowledgment Page

St. Anthony's Altar and Rosary Society
Cookbook Committee
1996

Co-ordinators

Connie Creary
Karen Halls

Proofreaders

Pauline Conway
Donna Joy Flattery
Mary Galeazzi
Carol Halls
Lisa Hansen
Nancy Keczy
Marge Rinehart
Laura Smith
Kathy Stickle
Kathleen Taylor
Judy Zager
Teresa Ziska

Typist

Ricardo Campero

Cover Artist

Mary Libby

Happiness Cake

- 1 cup of good thoughts
- 1 cup of kind deeds
- 1 cup of consideration for others
- 2 cups of sacrifice
- 2 cups of well-beaten faults
- 3 cups of forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith. Blend well.

Fold into daily life. Bake well with the warmth of human kindness and serve with a smile, anytime. It will satisfy the hunger of starving souls.

Submitted by Eva Hinricher



My Kitchen Prayer

Bless my pretty kitchen, Lord.
And light it with Thy love.
Help me to plan and cook the meals
From Thy heavenly home above.
Bless our meals with Thy presence
And warm them with Thy grace.
Watch over me as I do my work,
Washing pots and pans and plates.
The service I am trying to do
Is to make my family content,
So bless my eager efforts, Lord,
And make them Heaven sent.
—Anonymous



A Cook's Prayer

Lord, guide my willing hands
To bake my bread today
To mix a little laughter
In what I do or say.

Help me to feed my family
With good food seasoned right
With wisdom of a loving heart
Keep my kitchen shining bright.

Guide my erring thoughts to heaven
When my spirit is sad and low
Help me set my dinner table
With food for hearts that glow.
St. Anthony

Table of Contents

Appetizers, Beverages & Dips.....	1-20
Breads & Rolls.....	21-42
Candy.....	43-50
Cookies & Bars.....	51-94
Desserts.....	95-142
Main Dishes.....	143-210
Meatless Dishes.....	211-222
Soups & Salads.....	223-252
Vegetables.....	253-280
This & That.....	281-288
Index.....	289-298



*Appetizers,
Beverages
& Dips*

He who loses money, loses much.
He who loses a friend, loses more.
He who loses faith, loses all.

Seasoning Guide

Get acquainted with spices and herbs. Add in small amounts, 1/4 teaspoon for each 4 servings. Taste before adding more. Crush dried herbs or snip fresh herbs before using. If substituting fresh for dried, use 3 times more fresh herbs.

Appetizers, Soups

STUFFED CELERY: Mix caraway seed with cream cheese; fill celery. Dash with paprika.

TOMATO COCKTAIL: Add 1/4 teaspoon dried basil per cup.

CHICKEN SOUP: Add a dash of rosemary, tarragon, or nutmeg. Sprinkle paprika atop for color.

CLAM CHOWDER: Add a dash of caraway seed, sage, or thyme.

CONSOMMÉ: Dash in basil, marjoram, savory, or tarragon.

MUSHROOM SOUP: Season with curry, oregano, or marjoram.

ONION SOUP: Add marjoram.

OYSTER STEW: Lightly add cayenne, mace, or marjoram.

POTATO SOUP: Dash with mustard or basil. Top with snipped chives or parsley.

SPLIT-PEA SOUP: Add dash basil, chili powder, or rosemary.

TOMATO SOUP: Dash in basil, dill, oregano, sage, or tarragon.

VEGETABLE SOUP: Try allspice, oregano, sage, or thyme.

Breads, Pasta

BISCUITS: Add caraway seed, thyme, or savory to flour. Serve with meat.

BREAD: Make each loaf a surprise by adding caraway seed, cardamom, or poppy seed.

COFFEE CAKE: Mix crushed anise in batter. For variety, sprinkle cinnamon-sugar mixture atop or add poppy seed filling.

CORNBREAD: Add poultry seasoning or caraway seed to dry ingredients. Be adventuresome; add 1/2 teaspoon rosemary to batter.

CROUTONS: Toss toast cubes in melted butter seasoned with basil, marjoram, or onion salt.

DOUGHNUTS: Add mace or nutmeg to dry ingredients. After frying, roll in cinnamon-sugar.

DUMPLINGS: Add thyme or parsley (fresh or flakes) to batter.

MUFFINS: Blueberry -- add dash of nutmeg to dry ingredients. Season plain muffins with caraway or cinnamon.

NOODLES: Butter, then sprinkle with poppy seed.

ROLLS: Add caraway seed. Or, sprinkle with sesame seed.

SPAGHETTI: Toss with butter, Parmesan, and snipped chives.

Eggs, Cheese

BAKED EGGS: Sprinkle dash of thyme or paprika over the top.

CREAMED EGGS: Add mace.

DEVILED EGGS: Add celery seed, cumin, mustard, savory, chili powder, or curry powder.

OMELET: Try with dash of marjoram or rosemary (go easy!).

SCRAMBLED EGGS: Sprinkle lightly with basil, thyme, rosemary, or marjoram. Add seasoning near the end of cooking.

SOUFFLÉ: Add 1/4 teaspoon marjoram to 4-egg soufflé. To cheese soufflé, add basil or savory.

CHEESE CASSEROLES: Spark with dash sage or marjoram.

CHEESE FONDUE: Try adding a dash of basil or nutmeg.

CHEESE RAREBIT: Try with mace or mustard.

CHEESE SAUCE: Add mustard or a dash of marjoram or thyme.

CHEESE SPREAD: Blend sage, caraway seed, thyme, or celery seed into melted processed cheese.

COTTAGE CHEESE: Blend in chives or a dash of sage, caraway seed, dill, anise or cumin. Prepare several hours ahead of time.

Appetizers, Beverages & Dips

Beer Nuts

Candy Jerkins

1 lb. raw peanuts
1/2 c. water

1 c. sugar

Combine all ingredients into a saucepan. Cook on medium heat, stirring all the while, until the liquid is absorbed (about 15 minutes). Pour onto an ungreased cookie sheet. Sprinkle with salt. Bake at 300° for 15 minutes. Stir and salt again. Bake another 15 minutes. Cool and store in an airtight container.

This recipe does not work well when it is doubled. It is much better to make separate batches.

Cheerios Nuggets

Brian Schneider

1 c. packed brown sugar
1/2 c. margarine
1/4 c. light corn syrup
1/2 tsp. salt

1/2 tsp. baking soda
6 c. Cheerios
1 c. peanuts
1 c. raisins

Mix first 4 ingredients together in a large saucepan and heat until bubbly around the edges. Cook 2 minutes longer and add 1/2 teaspoon of baking soda; stir until foamy (approximately 15 seconds). Pour over Cheerios, peanuts and raisins until covered. Spread evenly on a baking pan and bake at 250° for 15 to 20 minutes. Let cool 10 minutes and loosen from edge of pan. Cool 30 minutes before putting into airtight plastic container.

Note: Foam rises quickly, be sure to use large pan. To make the mix crunchy rather than chewy, bake longer, approximately 45 minutes; stir frequently.

Cereal Snack Mix

Fran Wadle

7 c. Crispix cereal	1/4 tsp. garlic salt
1 c. salted mixed nuts	1/4 tsp. onion salt
1 c. mini pretzels	2 tsp. lemon juice
1 c. Durkee's French-fried onions	5 tsp. Worcestershire sauce
4 T. margarine, melted	1/2 tsp. Tabasco sauce

Combine cereal, nuts, pretzels and onion rings in a 9x13x2-inch baking pan (or large Dutch oven); set aside. Stir together remaining ingredients, tossing gently; coat cereal with margarine mixture. Bake at 250° for 45 minutes, stirring every 15 minutes. Spread onto paper towels to cool and absorb excess oil. Store in airtight container. Yield: 10 cups.

Omit Tabasco sauce for less zesty flavor.

Cinnamon Munch

Donna Jean Flattery

1/3 c. sugar	1 c. peanuts or mixed nuts
1 1/4 tsp. cinnamon	1 c. M&M's
4 T. butter	1 c. Cheerios
4 c. Rice Chex	

Combine sugar and cinnamon. in large skillet, melt butter over low heat. Add cereal; heat and stir until coated. Continue to heat and stir 5 to 6 minutes. Sprinkle 1/2 cinnamon and sugar mixture over Chex. Stir thoroughly. Add remaining cinnamon and heat 1 to 2 minutes longer. Remove from heat. Add other ingredients if desired. Spread on absorbent paper. Store in airtight container.

Cheese Ball

Nancy Kingrey

3 (8 oz.) pkg. cream cheese, softened	6 oz. dried beef
2 bunches green onion, chopped	1 tsp. Accent
	1 tsp. Worcestershire sauce

Form into a ball. Serve with crackers.

Cheese Ball

Vickie Reed

- | | |
|--|-----------------------------|
| 1 jar pimento cheese | 2 (8 oz.) pkg. cream cheese |
| 1 jar Old English sharp Cheddar cheese | 1 1/2 c. crushed pecans |
| 1 med. onion, chopped | |

Blend all cheese ingredients and chopped onions with 1/2 cup of pecans. Refrigerate until firm. Mold into ball. Roll in remaining pecans. Chill until ready to serve.

This recipe makes a good-sized cheese ball.

Spam Cheese Ball

Karen Halls

- | | |
|------------|-----------------|
| 1 can Spam | 2 T. sour cream |
| 2 T. onion | |

FROSTING:

- | | |
|------------------------|----------------------|
| 8 oz. cream cheese | 1 tsp. mustard |
| 3 to 4 tsp. sour cream | 1/2 tsp. horseradish |

Ground or shred Spam. Fold in sour cream and onion. Shape into a ball and refrigerate for 2 hours. Spread frosting over ball. Serve with crackers.

Crabmeat Quesadillas

Jane Conway

- | | |
|--|---|
| 1 1/2 c. (6 oz.) shredded Cheddar cheese | 2 T. sliced green onions |
| 3/4 c. mayonnaise | 2 T. chopped mild green chillies, drained |
| 1/3 c. dairy sour cream | 10 (8") flour tortillas |
| 8 oz. cooked crabmeat, drained & chopped | 2 T. butter |

TOPPINGS:

- | | |
|------------------|-------------------------|
| Dairy sour cream | Shredded Cheddar cheese |
| Guacamole | Sliced onion |
| Chopped tomato | Sliced green onions |

Heat oven to 375°. In large bowl, stir together all ingredients, except tortillas and butter. Spread about 3 tablespoons filling on each tortilla; fold in half. Brush both sides of tortilla with butter. Place on cookie sheets. Bake 10 to 15 minutes, or until heated through. Cut each into 3 wedges. Serve with desired toppings. Yield: 30 appetizers.

Note: May use imitation crabmeat.

Cucumber Party Sandwiches

Karen Halls

1 (8 oz.) pkg. cream cheese, softened
1/2 env. (2 tsp.) dry Italian salad dressing mix

2 T. mayonnaise
30 slices snack rye bread
30 thin slices cucumber
Fresh dill sprig (opt.)

In a bowl, combine cream cheese, dressing mix and mayonnaise. Allow to stand at least 30 minutes. Spread on rye bread. Top with a slice of cucumber and a sprig of dill. Cover and refrigerate until serving time. Yield: 30 appetizers.

Easy Layered Taco Platter

Donna Jean Flattery

1 can refried beans
1 (16 oz.) ctn. sour cream
1 (16 oz.) ctn. salsa

8 oz. finely-shredded Cheddar cheese
Chopped onion, green pepper & tomato

On a large platter, spread the refried beans evenly. Cover with layer of sour cream. Cover sour cream with layer of salsa. Add a layer of Cheddar cheese, then if desired, top with a little chopped onion, green pepper and tomatoes. Add a bag of nacho chips and join the party!

Potato Chips

Barb Burress

6 russet potatoes, skin on
Pam spray
Salt, or any seasoned salt you want

Microwave bacon plate
Potato slicer, 2" wide

With potato slicer, slice one slice to get top layer of skin off potato. Slice all of the potato; continue with the other potatoes. Soak in cold water to get starch out of potatoes*. Spray microwave bacon rack with Pam. Layer salted sliced potatoes, do not overlap. Place in microwave on HIGH for 4 3/4 to 6 minutes. (Time depends on type of potato). You do not have to turn potatoes over, they will brown.

*Drain water out as much as possible. Carousel microwaves you don't have to turn rack. If microwave is not carousel, you must turn rack halfway through cooking.

Sauerkraut Relish

Fran Momyer

1 lg. can sauerkraut, drained
 1 c. sugar
 1 sm. green pepper, diced
 1 med. onion, chopped

1 can chopped pimento
 1/2 tsp. celery seed
 1 c. diced celery

Combine all of the above ingredients.
 Good with a sandwich.

Vegetable Cheese Spread

Pat Greubel

1 (8 oz.) pkg. cream cheese,
 softened
 1 c. shredded carrots
 1 c. chopped broccoli

1/2 c. shredded Cheddar
 cheese
 1 T. minced onion
 1 tsp. horseradish
 Crackers

Blend all ingredients together. Shape into ball. Seal with plastic. Chill overnight. Serve with crackers.

Uncle Ray's Dorito Dish

Fran Wadle

4 c. cubed Velveeta cheese
 1 (10 1/2 oz.) can condensed
 cream of mushroom soup
 2 cans milk (21 oz.)
 7 hot chill peppers, minced

2 T. minced dried onion
 (or 1/2 c. raw onion,
 grated)
 1 3/4 lb. bag Dorito chips

Cube cheese into 1-inch pieces. Add soup and milk. Heat in heavy saucepan over medium heat until melted. Add peppers and onions. Layer Dorito chips (1/2 bag) in a 3-quart baking dish and cover with 1/2 of cheese mixture. Repeat layers of Doritos and cheese. Bake in 350° oven for 20 minutes. Serve warm. Yields 6 servings.

Variation: May substitute salsa for chili peppers and Monterey Jack cheese for Velveeta.

Beer Meat Balls

Vickie Reed

3 lb. ground beef
1 regular-size can beer
 (12 oz.)
1 sm. btl. ketchup

Onion powder
Garlic powder
Salt
Pepper

Form ground beef into small balls. Mix beer and ketchup; season to taste with garlic powder, onion powder, salt and pepper. Put meat balls in electric skillet. Cover with beer sauce. Cook at 375° for 1 hour. Simmer until ready to serve.

Sausage and Cheese Balls

Mrs. John Rutherford

1 lb. ground sausage
1 lb. shredded Cheddar
cheese

3 c. Bisquick

Mix all ingredients well. Roll into approximately 1-inch balls. Place on a cookie sheet and freeze. When frozen, or at least very firm, place in a plastic bag and freeze for later use.

To serve, remove amount wanted from freezer and place on a cookie sheet. Bake in a 350° oven for 20 minutes. Makes approximately 7 dozen meat balls.

Sweet 'n Sour Meat Balls

Corey and Amy Lee

1 to 1 1/2 lb. ground beef
1 or 2 eggs
1/2 to 3/4 c. oatmeal

Approx. 1/3 c. chopped
onion (opt.)

SAUCE:

1 c. catsup (or use part
barbecue sauce)
1/2 c. water

3 T. vinegar
1/4 c. sugar
Minced onion (opt.)

Form into meat balls and put in a single layer in a baking dish. Cover with sauce. Bake at 350° for 1 hour.

Sauce: Bring to a boil for approximately 5 minutes before pouring over meat balls.

Fruit Pizza

Adam Halls

1 (20 oz.) roll refrigerated
sugar cookie dough
1 (8 oz.) ctn. soft-style
cream cheese
1/3 c. sugar
1/2 tsp. vanilla
1 banana, peeled & sliced
Lemon juice

2 kiwi fruit, peeled &
sliced
1 c. fresh strawberries,
halved
1/2 c. fresh blueberries
1/2 c. orange marmalade
or peach preserves
2 T. water

For cookie crust, press cookie dough evenly into a lightly-greased 12-inch pizza pan. Prick with the tines of fork. Bake in a 375° oven for 10 to 12 minutes, or until golden. Cool. In a small bowl, combine cream cheese, sugar and vanilla until smooth. Spread over cooled crust. Toss banana slices with lemon juice to prevent browning. Arrange bananas, kiwi fruit, strawberries and blueberries over cream cheese mixture. In a small bowl, combine marmalade and water; spoon over fruit. Chill for 1 hour, or until serving time. Makes 16 servings.

Fruit Pizza

Madonna Murphy

TOPPING:

3/4 c. water
1 c. orange juice

3 T. cornstarch
Pinch of salt
1/4 c. lemon juice

Mix and bring to a boil. Let cool.

1 roll frozen sugar cookie dough

Roll out dough. Overlap in pizza pan or jellyroll pan (grease pan first). Bake 10 minutes at 350° or until light brown. Let cool.

Cream:

1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1/2 c. sugar

Spread creamed mixture on baked crust. Cut following fruit and place on creamed mixture:

2 bananas
2 peaches
1 box strawberries
1 sm. can pineapple
tidbits

Spread cooled topping on, letting some fruit show through. Refrigerate 2 hours.

Mexican Munch

Sue Schulz

1/2 pkg. taco seasoning
 1/2 c. shoestring potatoes
 1 (3 oz.) can onion rings
 2 c. Corn Chex

1 3/4 c. lightly-salted or
 unsalted peanuts
 1/4 c. butter or margarine

Blend and spread into a 9x13-inch pan. Bake at 300° for 20 minutes.

Moosewood Gnocchi

Linda Sheesley

1/2 lb. Mozzarella cheese
 1 lg. handful parsley
 2 lg. cloves garlic, minced
 1 lb. ricotta cheese
 2 eggs

1/2 tsp. salt
 1/4 c. Parmesan cheese
 Black pepper, to taste
 1 1/4 c. flour

Fill large kettle with water and put it up to a boil. Grate the Mozzarella cheese and transfer to a medium-sized bowl. Mince the parsley and garlic; stir into the grated cheese. Beat together the ricotta and eggs. Add to first mixture along with the salt, Parmesan cheese, black pepper and flour. Mix well. When the water boils, reduce heat to a simmer and drop in small globs of batter by the tablespoon. Simmer for 15 minutes, then remove with a slotted spoon. They will be soft. Refrigerate until about 15 minutes before serving.

Shortly before serving, heat the broiler. Sprinkle the tops of the Gnocchi with a little extra Parmesan cheese and place them on an ovenproof plate or tray. Broil until golden and serve hot. Can be served as an appetizer or on top of spaghetti with any pesto.

Salsa

Sharon and Dave Soenen

2 fresh tomatoes, chopped
 4 green onions, chopped
 1 can chopped green chilies
 1 sm. can black olives,
 chopped
 3 T. oil

2 T. cider vinegar
 Chopped jalapeños, to
 taste
 Chopped cilantro
 1 to 2 cloves garlic, minced

Combine all ingredients in a bowl. Add jalapeños or a hot pepper sauce until spicy enough. Refrigerate until chilled. Serve with tortilla chips.

Picante Sauce

Kathie Croghan

15 c. tomatoes, cut
2 to 3 green peppers
3 c. onions
4 1/2 tsp. canning salt
12 garlic cloves

4 1/2 c. white vinegar
(I use 2 1/2 c.)
5 (6 oz.) cans tomato paste
2 c. jalapeño peppers (less
if you want a milder
sauce)

Cut up everything. Put into large pan. Bring to a boil. Simmer 10 to 15 minutes. Put into quart jars and cook 30 minutes in a canner. Makes 6 quarts.

Note: Cut everything up in food processor.

Taco Spread

Carolyn Blankenship

2 (8 oz.) pkg. cream cheese
1/2 c. mayonnaise
3 T. taco seasoning
Taco chips
Ripened stuffed olives
Green peppers

Onion
Tomato
Shredded lettuce
Cheddar cheese
Mozzarella cheese

Combine cream cheese, mayonnaise, and taco seasoning. Spread on tray. Top with ripened stuffed olives, green peppers, onion, tomato, shredded lettuce, Cheddar and Mozzarella cheese. Spoon onto chips.

Tortilla Rolls

Barb Ripperger

Flour tortilla shells
8 oz. sour cream
8 oz. cream cheese,
softened
1/2 c. chopped green
onions
Salsa sauce

1 sm. can chopped green
chilles
1 sm. can chopped black
olives
1 c. grated Cheddar
cheese
Salt, pepper & garlic salt

Mix up all ingredients (salt, pepper and garlic salt to taste). Spread on tortilla shells. Roll up and wrap in foil or Saran Wrap. Refrigerate several hours or overnight. Cut into layers (slices). Dip into salsa.

Tortilla Roll-Ups

Marilyn Clark

8 oz. cream cheese
8 oz. sour cream
2 c. grated Cheddar cheese
1 can chopped olives
4 oz. chopped chili peppers
 (opt.)

1 tsp. garlic salt
1 bunch chopped green
onions
1 pkg. lg. tortillas

Mix together everything and spread on large tortillas. Roll tightly and chill for 1 hour. Cut into 1-inch slices.

Water Chestnuts and Bacon

Sandy Goodhart

1 can whole water
chestnuts

Uncooked bacon
Toothpicks

Cut raw bacon in half, then wrap around water chestnuts and put toothpick through it. When you're done, fry in large frying pan until bacon is crisp. Drain on paper towels.

Serve with sweet and sour pork.

Hot-Hot-Hot Wings

Bob Lee

Chicken wings
Cayenne pepper sauce
Tabasco sauce

Jalapeño pepper juice
 (opt.)
Salt & pepper
Napkins (to clean fingers)

Split chicken wings. Deep fat-fry wings 8 to 10 minutes or until thoroughly cooked. Pour cayenne pepper sauce into a bowl and add pepper, salt, Tabasco and jalapeño juice to desired taste. Serve wings smothered in sauce.

Bride's Punch

Mary Hanna

4 pkg. Kool-Aid (use desired color)
7 to 8 c. sugar
2 gal. water
2 (46 oz.) cans unsweetened pineapple juice

2 (46 oz.) cans unsweetened grapefruit juice
3 (6 oz.) cans frozen lemonade concentrate
1 (2 liter) btl. 7-Up or ginger ale

Mix ingredients thoroughly. Serves 75.

Cocoa Mix

Elly Anderson

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

1 (6 oz.) jar Coffee-mate creamer
3/4 c. powdered sugar

Mix all ingredients together. Store in covered container. Use 1/4 cup mix to 1 cup hot water to make a cup of cocoa.

Fruit Slush

Kim Hollinrake

1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen orange juice
1 (10 oz.) pkg. frozen strawberries

3 slices bananas
1 (16 oz.) can peaches
2 1/2 c. water
1 c. sugar

Cut peaches into small pieces. Mix all ingredients, including juice from peaches, after they have partially thawed. Pour into 9-ounce cups and refreeze. Makes 17 to 18 cups.

Hot Chocolate Mix

Judy Terrell

1 (25 oz.) ctn. dry milk
1 (1 lb.) box Nestlé Quik
1 (6 oz.) jar Coffee-mate

1 c. powdered sugar
Dash of salt

Mix all together. Use 1/3 cup mix to 1 cup boiling water.

Chocolate Soda

Nicole Shinn

1 1/2 c. milk
1/2 c. club soda

1/2 c. chocolate syrup or
instant cocoa
4 scoops chocolate ice
cream

Put milk, syrup and 2 scoops of ice cream into a blender and mix well. Put 1 scoop of ice cream in each of 2 glasses. Pour mixture in each of 2 glasses. Serve.

Tastes good. Make sure you mix it well.

Evergreen Punch

Barb Burress

2 pkg. lime Kool-Aid
2 c. sugar
2 qt. water

1 (46 oz.) can pineapple
juice
1 qt. ginger ale

Chill first 4 ingredients. Add ginger ale just before serving. Serves 40 to 50.

Orange Julius

Sandy Goodhart

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

1/4 c. sugar
1 tsp. vanilla
7 or 8 ice cubes

Combine all ingredients in blender until ice cubes are completely blended.

Orange Julius

Fr. Charles Fladung

1 c. orange juice
1/3 c. nonfat dry milk
3 tsp. sugar

1/4 tsp. vanilla
4 to 6 ice cubes

Combine all ingredients in blender. Process until thick and frothy.

Jean's Party Punch

Elizabeth Moll

- | | |
|--|-----------------------------|
| 3 c. water | 2 c. cranberry juice |
| 1 (6 oz.) can frozen orange juice | 1/2 c. sugar |
| 1 (6 oz.) can frozen lemonade | 50 oz. 7-Up |

Combine all ingredients, except 7-Up. Chill. Just prior to serving, add chilled 7-Up. Makes 20 to 25 servings.

May be doubled.

Red Punch

Barb Burress

- | | |
|--|--|
| 1 pkg. cherry Kool-Aid | 1 (6 oz.) can frozen orange juice concentrate |
| 1 pkg. raspberry Kool-Aid | 3 qt. water |
| 2 c. sugar | 16 oz. 7-Up |
| 1 (6 oz.) can frozen lemonade concentrate | |

Combine Kool-Aid, sugar, lemonade and orange juice concentrate with water. When ready to serve, add 7-Up. Makes 1 gallon.

Sparkling Punch

Kathleen Haley Taylor

- | | |
|-------------------------------|--|
| 2 c. sugar | 1 sm. can frozen lemonade |
| 3 qt. water | 1 can frozen orange juice concentrate |
| 1 pkg. cherry Kool-Aid | 1 qt. ginger ale or 7-Up |
| 1 pkg. orange Kool-Aid | |

Mix well and serve over ice cubes. Serves about 25 to 30 cups.

Sloe Gin Slush

Marcia Grimm

3 c. hot water
2 c. sugar
1 (12 oz.) can frozen orange juice

1 (12 oz.) can frozen lemonade
2 to 3 c. or a fifth sloe gin
6 c. water

Stir to dissolve sugar in 3 cups hot water. Cool. Add orange juice and lemonade. I use the 6 cups water to rinse juice and lemonade containers. Add sloe gin and stir. Mix in a 5-quart ice cream pail. Freeze overnight. Stir so it's slushy. Can be kept in freezer indefinitely, as long as no one else knows it's there.

When serving, fill glasses 1/2-full with slush. Fill with 7-Up, Mountain Dew, Squirt, Mellow Yellow or ginger ale.

Kitty's Wassail

Elizabeth Moll

4 c. water
9 c. apple cider
4 c. cranberry juice

1 1/2 c. sugar
4 sticks cinnamon
1 1/2 tsp. whole cloves

Combine first 4 ingredients in a 3-cup coffeepot. In basket of coffeepot, place cinnamon and cloves. Perk as you would coffee. Serve hot.

Apple Dip

Barbara Waters

8 oz. cream cheese, room temp.
3/4 c. brown sugar

1/2 c. white sugar
2 tsp. vanilla

Beat with mixer and dip fruit (pineapple, apple, bananas are all good).

Bean Dip

Betty Schmaltz

1 can special tomato sauce
1 can refried beans
1 can green chilies
1 lb. ground beef

3/4 lb. American cheese slices
6 to 8 squirts Tabasco sauce
Salt & pepper, to taste

Brown ground beef; drain off any fat. Mix all ingredients together in crock-pot and cook slowly for a few hours until service time. Serve hot.

Caramel Dip

Brian Schneider

1 (12 oz.) tub cream cheese
1 c. brown sugar

1 T. vanilla
1 T. caramel flavoring

Blend thoroughly with mixer or blender.
Serve with apple slices or other fruits.

Cheese Dip

Lori Rockwood

1 1/2 lb. hamburger or Italian sausage

1/2 jar Pace picante sauce
2 lb. Velveeta cheese

Brown hamburger or sausage. Put into crock-pot. Add cheese cut into chunks. Add picante sauce. Serve while hot.

Dried Beef Dip

Melinda Dunkin

1 (8 oz.) pkg. cream cheese
1/2 can cream of mushroom soup (not cooked)

1/4 lb. shredded dried beef, chips
Garlic powder, to taste

Mix all ingredients well. Refrigerate. Serve with vegetables or crackers.

Fruit Dip

Marilyn Clark

1 (3 oz.) pkg. cream cheese
2 T. brown sugar

1 sm. jar marshmallow creme

Mix together and serve with apple, banana and orange slices.

Fruit Dip

Lori Rockwood

1 (8 oz.) pkg. cream cheese
Cinnamon, to taste

1 lg. jar marshmallow creme

Blend; chill, and serve.

Fruit Dip

Elizabeth Moll

8 oz. Cool Whip
6 oz. cream cheese,
softened

1/4 c. powdered sugar
2 tsp. cinnamon

Combine all ingredients. Mix thoroughly. Chill. Serve with fresh fruit.

May use low-fat Cool Whip and fat-free cream cheese for a delightful treat for those who are dieting.

Guacamole Grande

Maureen Marshall

3 or 4 avocados
8 oz. sour cream
1 pkg. taco seasoning
1 sm. can black olives
2 med. onions
Tortilla chips

2 T. lemon juice
1/2 c. mayonnaise
1 (10 1/2 oz.) can
jalapeño bean dip
1 (12 oz.) pkg. shredded
cheese
Chopped tomatoes

Mash avocados with lemon juice. Add salt and pepper. Mix sour cream, mayonnaise and taco seasoning in a separate bowl. On a tray, spread bean dip 1/2-inch thick. Spread sour cream mixture on bean dip. Spread avocado mix on top. Top with cheese, tomatoes, onions and olives. Serve with tortilla chips.

Grandma Finnegan's Mexican Dip

Nicholas Kecy

2 lb. Velveeta cheese
1/2 lb. hamburger, browned
& drained

1/2 lb. sausage, browned
& drained
2/3 jar picante sauce
(16 oz.)

Melt Velveeta in a glass microwavable bowl, stirring every 30 seconds. Add hamburger, sausage and picante sauce while cheese is still warm. Put into crock-pot to keep warm (low setting). Serve with chips, crackers or rye bread. Keeps in refrigerator for 3 days.

Nacho Dip

Sharon and Dave Soenen

- 2 lb. Velveeta cheese, cubed**
- 1 lb. hot pork or Italian sausage**

- 1 (16 oz.) jar med. Pace picante sauce**

Fry sausage; drain. Add Velveeta. Heat until melted. Add Pace picante sauce. Serve warm with tortilla chips or raw vegetables.

Nacho Sour Cream Dip

Kim Hollinrake

- 1 lg. ctn. sour cream**
- 1 lg. pkg. cream cheese**
- 1 pkg. taco seasoning**
- 1 (8 oz.) pkg. shredded cheese**

- Shredded lettuce**
- Tomatoes, chopped**
- Black olives**
- Nacho chips**

Let cream cheese soften. Mix cream cheese and sour cream. Add seasoning. Put into pie plate or on serving platter. Top with shredded lettuce, tomatoes, cheese and black olives. Refrigerate. Serve with nacho chips.

Party Cheese Dip

Theresa May

- 1 lb. hamburger**
- 2 lb. Velveeta cheese**
- 1 can tomato soup**

- 1 can cream of mushroom soup**
- 1 jar taco or picante sauce**

Brown hamburger; drain grease. Place cheese, soups, sauce and hamburger in crock-pot. Stir occasionally.

Onion Dip

Dolores Abens

(Low-Fat)

- 2 c. low-fat cottage cheese**
- 1 T. lemon juice**
- 1/4 tsp. salt**

- 2 to 4 T. skim milk**
- 1 env. dehydrated onion soup mix**

Mix cottage cheese, lemon juice and salt in blender. Add skim milk. Place in bowl and stir in soup mix. Chill at least 15 minutes before serving. Yield: 2 cups. One tablespoons contains 13 calories and 0.3 grams of fat.

Shrimp Dip

Theresa May

1 (8 oz.) pkg. cream cheese
1 jar cocktail sauce

2 cans cocktail shrimp,
drained
Green onion

Line plate or platter with soft cream cheese. Top with cocktail sauce. Spread shrimp on sauce. Slice the green onions into very small pieces. Spread lightly on top of shrimp. Serve with crackers.

Hot Spinach-Artichoke Dip

Linda Anania, Pam Hearn

1 pkg. chopped, frozen
spinach
1 (13 oz.) jar artichoke
hearts
1 c. real mayonnaise

1 c. grated Parmesan
cheese
1 clove minced, fresh
garlic

Drain spinach thoroughly. Drain artichokes thoroughly and chop. Add to the spinach. Add mayonnaise, Parmesan cheese and garlic; mix thoroughly. Place in glass baking dish and bake at 325° until edges are golden brown and center is set.

Best served with Tostitos or Italian bread chunks.

Spinach Dip

Connie Creary

1 pkg. frozen spinach,
thawed, with liquid
squeezed out
1 c. mayonnaise
12 oz. sour cream

1 pkg. Knorr vegetable
soup mix
3 green onions, chopped
1/2 c. sliced water
chestnuts (opt.)

Combine all ingredients. Chill 2 hours. Garnish with chestnuts, if desired.

Nutty Spinach Dip

Fran Kain

10 to 12 oz. lite ranch salad dressing
1 (10 oz.) pkg. (or fresh) spinach, chopped, thawed & well drained

2 T. dry vegetable soup & recipe mix
1/4 c. chopped walnuts

In medium bowl, combine all ingredients. Cover; refrigerate until serving time, at least 2 hours. Garnish with additional chopped nuts. Serve with fresh vegetables for dipping, or for fresh mushroom caps. Makes 1 1/2 cups.

Taco Cheese Dip

Barb Burress

2 lb. ground beef (81% lean)
2 lb. Velveeta cheese spread

2 pkg. taco seasoning
2 cans enchilada sauce

Brown ground beef. When done, drain off excess grease. Cut up Velveeta into chunks and melt in meat. Place seasoning and enchilada sauce in. Stir well, on low heat, for 10 to 15 minutes, stirring constantly. Pour into slow-cooker and keep on low.

Use for vegetable dips, on bread and Tostado chips.

Veggie Dip

Fran Wadle

1 c. mayonnaise
4 tsp. soy sauce
2 T. dried minced onion

1 tsp. ground, dried ginger
1 tsp. vinegar

Mix all ingredients in order and refrigerate for 1 hour prior to serving. Yield: 1 cup. Serves 6 to 8.

Store covered in a glass container in refrigerator, for up to 1 month.

Veggie Dip

Emily Steffen

1 env. Lipton Secret onion soup mix **16 oz. sour cream**

In small bowl, blend soup mix and sour cream; chill. Makes 2 cups.

VARIATIONS:

Seafood Dip: Add 1 cup finely-chopped cooked clams, crabmeat or shrimp, 1/4 cup chili sauce and 1 tablespoon horseradish.

Bacon Dip: Add 1/3 cup crumbled, cooked bacon or Bacon Bits.

Blue Cheese Dip: Add 1/4 pound crumbled blue cheese and 1/4 cup finely-chopped walnuts.

Vegetable Dip

Judy Zager

1 (8 oz.) ctn. sour cream **3 T. finely-chopped green pepper**
1/4 c. peeled, chopped cucumber **3 T. diced pimento**
1 pkg. dry Italian dressing mix

Combine all ingredients. Refrigerate 30 minutes. Serve with fresh vegetables.

A decorative border in blue ink surrounds the page. It features large five-petaled flowers with dotted centers at the corners, smaller flowers, and intricate scrollwork and leaf patterns connecting them.

*Breads
& Rolls*

Blessed are they who run around
in circles for they shall be known
as wheels.

Food Ingredient Equivalents at a Glance

Do you ever mash too many bananas for a quick bread recipe or crush too many graham crackers for a pie crust? Take some of the guesswork out of ingredient measuring while you cook by using the ingredients equivalents listed below as a guide. The amounts indicated in the table are approximate measures.

Food	Amount Before Preparation	Amount After Preparation
Cereals:		
Macaroni	1 c. (3 1/2 oz.)	2 1/2 c. cooked
Noodles, medium	3 c. (4 oz.)	3 c. cooked
Spaghetti	8 oz.	4 c. cooked
Long Grain rice	1 c. (7 oz.)	3 c. cooked
Quick-cooking rice	1 c. (3 oz.)	2 c. cooked
Popcorn	1/4 c.	5 c. popped
Crumbs:		
Bread	1 slice	3/4 c. soft or 1/4 c. fine dry crumbs
Saltine crackers	28 crackers	1 c. finely crushed
Rich round crackers	24 crackers	1 c. finely crushed
Graham crackers	14 squares	1 c. finely crushed
Gingersnaps	15 cookies	1 c. finely crushed
Vanilla wafers	22 cookies	1 c. finely crushed
Fruits:		
Apples	1 med.	1 c. sliced
Bananas	1 med.	1/3 c. mashed
Cherries, dark sweet	1 lb.	2 c. pitted
Cranberries	1 lb. (4 c.)	3 c. sauce
Lemons	1 med.	3 T. juice; 2 tsp. shredded peel
Limes	1 med.	2 T. juice; 1 1/2 tsp. shredded peel
Oranges	1 med.	1/4 to 1/3 c. juice ; 4 tsp. shredded peel
Peaches, pears	1 med.	1/2 c. sliced
Strawberries	4 c. whole	3 1/2 c. sliced
Vegetables:		
Beans, dry	1 lb. (2 1/2 c.)	6 c. cooked
Cabbage	1 lb. (1 sm.)	5 c. shredded
Carots, without tops	1 lb. (6 to 8 med.)	3 c. shredded or 2 1/2 c. chopped
Celery	1 med. bunch	4 1/2 c. chopped
Green beans, cut up	1 lb. (3 c.)	2 1/2 c. cooked
Green peppers	1 lg.	1 c. chopped
Mushrooms	1 lb. (6 c.)	2 c. sliced and cooked
Onions	1 med.	1/2 c. chopped
Potatoes	1 med.	2/3 c. cubed or 1/2 c. mashed
Spinach	1 lb. (12 c.)	1 1/2 c. cooked
Tomatoes	1 med.	1/2 c. cooked
Nuts:		
Almonds	1 lb. in shell	1 1/4 c. shelled
Pecans	1 lb. in shell	2 c. shelled
Walnuts	1 lb. in shell	1 1/2 c. shredded
Miscellaneous:		
Eggs	4 whole, 8 yolks or whites	1 c.
Cheese	4 oz.	1 c. shredded
Whipping cream	1 c.	2 c. whipped
Boneless raw meat	1 lb.	2 c. cooked and chopped
Cooked meat	1 lb.	3 c. chopped

Breads & Rolls

Baking Powder Biscuits

Mary Libby

2 c. all-purpose flour
3 tsp. baking powder
1/2 tsp. salt

1/2 c. Crisco
3/4 c. milk

Stir together flour, baking powder and salt. Cut in shortening (Crisco) until mixture resembles coarse meal. Make a well in center and add milk all at once. Stir just until dough clings together. Knead gently on a floured surface, 10 or 12 strokes. Roll or pat to 3/4-inch thickness. Cut with 2 1/2-inch biscuit cutter, dipping cutter in flour between cuts. Transfer to an ungreased baking sheet. Bake in a 450° oven for 10 to 12 minutes, or until golden brown. Serve warm. Makes 8 to 10 biscuits.

Buttermilk Biscuits

Jo Ann Trueblood

(Low-Fat)

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

1/4 tsp. salt
1 c. buttermilk
1/4 c. Canola oil

Heat oven to 400°. Combine dry ingredients. Add buttermilk and oil all at once. Stir with fork just enough for dough to hold together. Pat dough to 1/2-inch thick on lightly-floured surface. Cut out biscuits with biscuit cutter. Bake 12 to 15 minutes on ungreased cookie sheet, until golden brown. Makes 8 to 9 biscuits.

Cheese-Garlic Biscuits

Marge Decet

2 c. Bisquick
1/2 c. Cheddar cheese
(shredded)

2/3 c. milk
1/4 c. melted butter
1 tsp. garlic powder

Combine all ingredients until forms a soft dough. Drop by teaspoon on an ungreased cookie sheet. Bake at 450° for 8 to 10 minutes. Brush some butter and garlic over top of bread.

Similar to Red Lobster bread.

Banana Bread

Sharon and Dave Soenen

1/2 c. butter
1 1/2 c. sugar
2 eggs
1/4 c. sour milk or
buttermilk

1 tsp. baking soda
3 lg. or 4 sm. bananas,
mashed

Cream butter and sugar; add eggs. Dissolve baking soda in milk and add to mixture. Next, add mashed bananas and blend in the flour. Use large loaf pan, well greased. Bake 1 hour to 1 hour and 15 minutes, at 350°.

Banana Nut Bread

Ashley Bosiljevac

1/2 c. butter or margarine
1 c. sugar
2 eggs
3 ripe bananas

2 c. flour
1 tsp. baking soda
1/2 c. nutmeats

Cream butter and sugar; beat eggs and fold into the butter mixture. Mash the bananas; stir into other ingredients. Beat mixture with flour and baking soda. Add nutmeats, if desired. Turn into greased and lightly-floured loaf pan. Bake at 350° for about 1 hour.

Beer Bread

Betty Crozier

3 c. self-rising flour
1/3 c. sugar

1 can beer, room temp.

Mix flour and sugar together and slowly add beer. Put together in a 5x9-inch pan (greased). Bake at 350° for 45 to 55 minutes. Let cool before cutting. Makes 1 loaf.

Cheese Bread

Ruth Laughlin

4 oz. Cheddar cheese
4 oz. Monterey Jack cheese
4 oz. Mozzarella cheese

1/2 tsp. garlic powder
1 loaf French bread
1/3 c. mayonnaise

Grate all cheese and mix. Combine garlic powder and mayonnaise, then add to cheese to moisten cheese. Split loaf of French bread. Spread cheese mixture on bread. Bake at 250° for 20 minutes, then place under broiler to lightly brown.

Cinnamon Raisin Bread

Marcia Grimm

1 1/2 c. milk	1/2 c. warm water
3/4 c. sugar	2 pkg. active dry yeast
2 tsp. salt	7 1/2 c. flour
3/4 c. butter or margarine	1 1/2 c. raisins, washed
1 c. mashed potatoes	Cinnamon

Heat milk; add sugar, shortening and salt. Add mashed potatoes. Sprinkle yeast over warm water; stir to dissolve. Check milk mixture, making sure it's not too hot. Add water and yeast mixture to milk. Mix in 3 1/2 cups flour, beating until smooth. Stir in raisins. Add more flour to make medium-stiff dough. Let rest 10 minutes. Turn out onto lightly-floured surface and knead in enough flour so that dough isn't real sticky. Divide dough in half. Roll each in rectangle and sprinkle with cinnamon. Roll up from narrow end, pinching and squeezing dough gently as you roll it. Place into a 5x9-inch loaf pan. Let rise about 1 to 1 1/2 hours or until double. Just before baking, gently brush with melted butter and sprinkle with sugar (optional). Bake for 35 to 40 minutes. Remove from pans, placing on cooling rack. Makes 2 large loaves.

Cornbread

Fran Momyer

3 c. Bisquick	3 eggs
1 c. sugar	1 1/4 c. milk
2 sticks margarine, melted	2 1/4 tsp. baking powder
	1/2 c. cornmeal

Combine dry ingredients. Beat eggs and milk with fork or wire whisk. Combine wet and dry ingredients and mix well. Bake in a 9x13-inch pan at 350° for 30 minutes. Test like a cake.

*To avoid lumps in bread batter,
add a pinch of salt to the flour before it is wet.*

Cranberry Nut Bread

Fran Wadle

- | | |
|--------------------------------|----------------------------------|
| 3/4 c. sugar | 3/4 c. chopped nuts |
| 1 egg | 1 c. chopped cranberries, |
| 1 1/4 c. orange juice | fresh or frozen (if |
| 1 T. grated orange rind | frozen, do not thaw) |
| 3 c. Bisquick | |

Heat oven to 350°. Mix sugar, egg, orange juice, rind and Bisquick. Beat vigorously 30 seconds. Batter may still be lumpy. Stir in nuts and cranberries. Pour into well-greased loaf pan (5x9x3-inches). Bake 55 to 60 minutes, or until toothpick stuck into center comes out clean. Crack in top is typical. Remove from baking pan. Cool before slicing.

To bake in cans, heat oven to 350°. Divide batter among 3 well-greased No. 2 cans or 5 well-greased soup cans. Fill slightly more than half-full. Bake No. 2 cans 45 to 50 minutes; soup cans about 40 minutes.

French Bread

Judy Zager

- | | |
|-------------------------|----------------------------|
| 1 pkg. dry yeast | 1/2 c. warm water |
| 2 c. water | 1 T. salt |
| 7 c. flour | 1 egg white, beaten |

Dissolve yeast in 1/2 cup warm water. Add all ingredients to food processor and process until dough forms a ball. Process 1 minute longer. Let rise 1 hour, punch down; let rise 1 hour. Punch down and divide into two and rest 10 minutes. Shape into 2 long loaves. Brush with egg white. Let rise 1 1/2 to 2 hours. Brush the egg white again. Bake at 375° for 20 minutes. Brush with egg white again. Bake another 20 minutes on greased cookie sheet.

Lemon Poppy Seed Bread

Fr. Charles Fladung

- | | |
|------------------------------|-----------------------------|
| 4 eggs | 1/2 c. vegetable oil |
| 1 pkg. lemon cake mix | 1/4 c. poppy seeds |
| (without pudding) | 1 pkg. instant lemon |
| 1 c. water | pudding |

Beat together ingredients at medium speed for 4 minutes. Pour into 2 loaf pans or 3 small nut bread pans, and bake at 350° for 45 minutes.

A quickie bread and easy to prepare.

Lemon Speckled Bread

Don Ziska

- | | |
|-----------------------------|---|
| 3/4 c. shortening | 1 (3 oz.) pkg. instant lemon pudding |
| 1 c. sugar | 1/2 c. milk |
| 3 eggs | Grated rind of 1 lemon |
| 1 1/2 c. flour | 2 T. poppy seeds |
| 1 tsp. baking powder | |
| 1/2 tsp. salt | |

Cream shortening and sugar. Add eggs to creamed mixture, beating well. Sift dry ingredients, including pudding. Add alternately with milk to creamed mixture. Add grated lemon rind and poppy seed. Mix. Pour batter into greased loaf pan. Bake 1 hour at 350°. Remove from pan immediately. Brush with juice of 1 lemon and 1/2 cup granulated sugar. Cool.

Multi-Grain Bread

(Stir-Bread)

S. Roberta Klesener

- | | |
|---|---------------------------------|
| 1 c. water (80°) | 2 T. soft margarine |
| 2 tsp. dry yeast or 1 1/2 tsp. fast-rise yeast | 2 T. dry milk |
| 1 T. honey | 2 c. white flour |
| 2 tsp. salt | 1/2 c. whole wheat flour |
| | 1 c. whole-grain cereal |

Mix water and yeast. Let stand for a few minutes. Stir in honey, salt and margarine. Add dry milk, flours and cereal. Stir until well mixed. Divide dough and place each half into a well-greased 1-pound coffee tin. Let rise in warm place until double. Bake at 350° for 35 minutes.

Pecan Bread

Marge Decet

- | | |
|---------------------------------------|--|
| 1 pkg. cake mix (butter pecan) | 1 pkg. instant butter pecan pudding |
| 4 eggs | 3/4 c. oil (vegetable) |
| Chopped pecans | 3/4 c. water |

Mix all ingredients. Add pecans last. Bake in 350° oven 35 to 40 minutes. Makes 2 smaller loaves or one large loaf.

Can use coconut-pecan frosting on top after cooled.

Poppy Seed Bread

Marcia Grimm

3 c. flour
 2 1/2 c. sugar
 1 1/2 tsp. baking powder
 1 1/2 tsp. salt
 1 1/2 tsp. almond extract
 2 1/2 T. poppy seed
 1 1/2 c. milk
 1 1/4 c. salad oil
 3 eggs
 1 1/2 tsp. vanilla

GLAZE:

3/4 c. sugar
 1/4 c. orange juice

3 tsp. melted margarine
 1/2 tsp. vanilla
 1 tsp. almond extract

Combine all ingredients; beat well with mixer for 2 minutes. Pour batter evenly into 4 (3 1/2 x 7-inch) greased pans. Bake at 350° for 40 to 45 minutes, or until done. Remove pans immediately and brush with glaze.

Cool on wire rack. Brush all glaze on while bread is still warm, brushing in 5-minute intervals.

Poppy Seed Lemon Bread

Carolyn Formanek

2 1/4 c. flour
 1 1/4 c. sugar
 3/4 c. milk
 1 c. margarine
 3 eggs
 2 T. poppy seeds
 1 1/2 tsp. baking powder
 1 tsp. salt
 1 T. grated lemon peel

Combine all ingredients. Pour into greased loaf pan or 4 miniature pans. Bake until toothpick comes out clean. Center may be slightly raw. Do not overbake. Burns easily. When cool, ice with powdered sugar and lemon juice mixture. Bake at 350° for 32 to 40 minutes.

*A rib of celery in your bread bag
 will keep the bread fresh for a longer time.*

Pumpkin Bread

Nancy Kecy

3 c. white sugar	1 c. oil
1/2 tsp. baking powder	2/3 c. water
2 tsp. baking soda	2 c. pumpkin
1 1/2 tsp. salt	4 eggs
1 tsp. cloves	1 1/2 c. chopped nuts
1 tsp. cinnamon	(opt.)
3 1/2 c. flour	

Mix pumpkin, oil, water and sugar together; add 1 egg at a time. Sift dry ingredients together and add to pumpkin mixture. Fold in nuts. Pour into 2 loaf pans (greased). Bake at 350° for 60 to 70 minutes. Cool 5 minutes before removing from pans.

Delicious Pumpkin Bread

Marcia Grimm

3 1/3 c. flour	1/2 tsp. burnt sugar
1 tsp. cinnamon	flavoring
1 1/2 tsp. salt	1/2 tsp. orange flavoring
3/4 tsp. nutmeg	3 c. sugar
1/2 tsp. allspice	4 eggs
2 tsp. baking soda	1 c. salad oil
2/3 c. water	1 tsp. butter flavoring
1 c. chopped nuts	2 c. pumpkin

With electric mixer, cream sugar, eggs, oil and butter flavoring. Add pumpkin. Sift dry ingredients together. Blend water with burnt sugar and orange flavorings; stir in alternately with dry ingredients. Add nuts. Bake in greased and floured pans (I spray with Pam). Use 4 (3x7x2-inch) pans. Bake at 350° about 40 to 45 minutes, until done. Remove from pans; place on cooling rack. Serve with with butter or cream cheese spread. Cool; wrap for freezing.

Irish Soda Bread

Jane Conway

4 c. flour	1/4 c. butter or margarine
1/4 c. sugar	3 T. caraway seed
1 tsp. salt	1 to 2 c. raisins (opt.)
1 tsp. baking powder	1 1/3 c. buttermilk
1 tsp. baking soda	1 egg, beaten

Combine flour, sugar, salt, baking powder and baking soda. Cut in butter until mealy. Stir in caraway seeds and raisins. Combine buttermilk and egg. Stir just until moistened. Knead lightly. Shape into a ball and place on greased baking pan. Pat into 7-inch round loaf. Cut a 4-inch cross on top (1 1/4-inches-deep). Brush top with milk. Bake at 375° for 1 hour.

Irish Soda Bread

Kathleen Taylor

- | | |
|---------------------------|----------------------------------|
| 3 c. white flour | 1 1/2 c. dark raisins |
| 2/3 c. white sugar | 2 eggs |
| 1 T. baking powder | 1 3/4 c. buttermilk |
| 1 tsp. baking soda | 2 T. melted shortening or |
| 1 tsp. salt | oil |

Plump raisins in warm water while measuring other ingredients. Sift dry ingredients together. Beat eggs with fork; add buttermilk and shortening to them. Add liquid to dry mixture and mix together. Add raisins. Pour into greased 10 1/2-inch iron skillet and bake at 350° for 1 hour.

Serve this warm with butter. It is hearty and filling. It makes a large recipe.

Monkey Bread

Auston Horras

- | | |
|---------------------------------------|-------------------------------|
| 4 tubes country-style biscuits | 2 tsp. cinnamon |
| 2/3 c. sugar | 1 1/2 sticks margarine |
| | 1 c. sugar |

Preheat oven to 350°. Quarter biscuit slices. Mix 2/3 cup sugar and 1 teaspoon cinnamon. Coat biscuits in this and layer in greased bundt or angel food cake pan. Melt 1 1/2 sticks margarine, 1 cup sugar and 1 teaspoon cinnamon. Bring to a boil; pour over biscuits. Bake at 350° for 50 minutes.

Monkey Bread

Phyllis Lodge

- | | |
|-------------------------------------|----------------------------|
| 4 cans refrigerator biscuits | 3/4 c. sugar |
| 3/4 c. sugar | 3/4 c. butter |
| 1 1/2 tsp. cinnamon | 1 1/2 tsp. cinnamon |

Cut each biscuit into 4 pieces. In a large plastic bag or dish, with a sealable lid, place 3/4 cup sugar and 1 1/2 teaspoons cinnamon and the biscuit slices. Shake until all pieces are well coated. Place pieces in a well-greased bundt or loaf pan. Bring to a boil the remaining ingredients. Pour over the biscuits. Bake at 350° for 30 to 40 minutes. Do not overbake.

Nan's Stuffed Bread

Merl Steffen

4 c. flour	2 T. margarine
2 T. flour	1 1/2 c. chopped ham
1/2 tsp. salt	1 c. shredded Swiss cheese
2 pkg. rapid-rise yeast	1/2 c. chopped dill pickle
1 c. water	1 egg, beaten
1/4 c. Dijon mustard	

Set aside flour. Mix remaining flour, sugar, salt and yeast. Heat water, mustard and margarine to 125° to 130°. Stir into flour mixture. Mix in enough reserved flour to make soft dough. Knead 4 minutes. On greased baking sheet, roll dough to 12x14-inches. Sprinkle ham, cheese and pickle down center of dough. Make cuts from filling to dough edges at 1-inch intervals. Bring strips of dough from opposite sides of the filling together; twist and place ends at an angle across filling. Cover. Let rise in a warm place (150°) until double in size. Uncover. Brush loaf with egg. Bake at 375° for 25 minutes. Serve warm. Serves 8.

For a heartier loaf, increase ham to 2 cups and bake for 35 minutes.

Variations: Substitute sausage, hamburger or tuna for ham. Can also substitute Cheddar, Cojack or Mozzarella cheese for the Swiss cheese.

Soda Bread

Diane Daugherty Wagner

2 c. all-purpose flour	6 T. chilled shortening
3/4 tsp. baking soda	1 c. seedless raisins
1/2 tsp. salt	1 tsp. caraway seeds
1 T. sugar	3/4 c. buttermilk

In large bowl, mix flour, baking soda, salt and sugar. Cut in shortening; stir in raisins and caraway seeds. Add buttermilk; toss with fork until dry ingredients are slightly moistened. Knead dough 3 or 4 times, shape into a round loaf. Place in slightly-greased baking dish. Brush top with buttermilk. Cut a "Y" on the top and bake at 375° for 45 to 50 minutes, or until golden brown and crusty. Makes 1 loaf.

Vanilla Nut Bread

Mary Libby

(For Bread Machine)

1 lg. egg	1 T. sugar
Water (70° to 80°)	3/4 tsp. salt
1 T. vanilla extract	2 c. bread flour
1/3 c. vanilla yogurt	3 T. toasted slivered almonds
1 T. butter	1 1/4 tsp. dry yeast
2 T. instant dry milk	

Select loaf size. Break egg into measuring cup and add water to measure 1/2 cup. Add remaining ingredients in order of how your machine bakes. Process in basic-white bread cycle at color setting to your liking. Remove baked bread from pan and cool on wire rack. Makes 1 loaf.

White Bread

Marcia Grimm

5 1/2 to 6 1/2 c. flour	2 T. sugar
2 pkg. or cakes yeast	1 T. salt
1/2 c. warm water	3 T. margarine or shortening
1 3/4 c. warm milk or water	

Crumble yeast into 1/2 cup warm water in large bowl. Stir until dissolved. Add warm milk or water, sugar, salt, margarine and 2 cups flour. Beat with electric mixer at low speed until smooth. Add more flour, mixing with a spoon, until you have a soft dough which leaves sides of bowl. Cover; let rise 20 to 30 minutes. Transfer dough to floured surface and knead in a little flour at a time, until dough is no longer sticky to the touch. Let dough rest 10 minutes. Divide in half and roll each half into a rectangle and roll up from narrow end, squeezing as you roll, forming a loaf. Place in greased 5x9-inch loaf pans. Let rise until double (about an hour or sometimes more). Preheat oven to 350°. Bake 35 to 40 minutes. Remove from pans and place on cooling rack; cover with clean towel until cool. Slice and serve, or double-wrap and freeze.

Zucchini Bread

Sandy Goodhart

1 c. puréed zucchini, fresh or frozen (if frozen, drain)	1 tsp. cinnamon
1 c. sugar	1/2 tsp. salt
1 egg	1/2 tsp. baking soda
1/2 c. cooking oil	1/2 tsp. nutmeg
1 1/2 c. flour	1/4 tsp. baking powder
	1/2 c. walnuts

Mix wet ingredients and add dry ingredients. Mix well. Bake at 325° for 60 minutes. Check with toothpick.

Zucchini Bread

Kathy Brees

4 eggs
2 c. sugar
1/2 c. regular oil
1/2 c. margarine
3 c. flour
2 c. grated zucchini
1 c. chopped nuts (opt.)

1 1/2 tsp. baking soda
1 1/2 tsp. salt
1 to 2 tsp. cinnamon
3/4 tsp. baking powder
2 tsp. vanilla
1 c. raisins

Beat eggs. Add sugar and oil. Combine dry ingredients. Add to first mixture with zucchini. Blend in raisins and vanilla. Pour into 2 greased and floured 5 1/4 x 9 1/4 x 2 1/2-inch bread loaf pans (2 loaves). Bake at 325° for 1 hour.

Fluffy Dumplings

Barb Burress

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

3 tsp. baking powder
1/2 tsp. salt
1 T. melted butter

Break egg into bowl; beat well. Add milk, sifted dry ingredients, and beat thoroughly. Add melted butter and mix in well. Drop by tablespoons on top of stew. Cover; cook 10 minutes over low heat.

Anna Popson's Slovak Dumplings

Martha Popson

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

1/4 tsp. baking powder
Water, as needed

Mix all together in bowl. If needed, add a little water, to make dough just stiff enough that it will drop off spoon in small sections. Drop teaspoonful of dough into boiling broth or water. Boil until done completely through.

These dumplings are small ribbon-like shapes.

Mini Applesauce Muffins

Donna Joy Flattery

- | | |
|------------------------------------|---|
| 1 1/4 c. wheat germ | 1/2 tsp. salt |
| 1 1/4 c. oatmeal, uncooked | 3/4 c. applesauce |
| 1 c. flour | 1/2 c. light corn oil spread,
melted |
| 1/2 c. packed light brown
sugar | 1/4 c. egg substitute, or
1 egg |
| 1 tsp. baking soda | 1 tsp. vanilla extract |

Preheat oven to 400°. Spray (1 3/4-inch) muffin-pan cups. In large bowl, mix wheat germ, oatmeal, flour, brown sugar, baking soda and salt. In medium bowl, mix applesauce, melted corn oil spread, egg and vanilla extract until blended. With wooden spoon, stir applesauce mixture into flour mixture until moist and lumpy. Spoon by level tablespoons into muffin-pan cups. Bake 10 to 12 minutes. Immediately remove from muffin cups. Makes 36 miniature muffins.

Can be low-fat, low-cholesterol by using unsweetened applesauce, light margarine and egg substitute.

Crumble-Top Banana Muffins

Mary Galeazzi

- | | |
|--------------------|---|
| 1 1/4 c. flour | 1/3 c. brown sugar |
| 1 T. baking powder | 3 T. oil |
| 1/8 tsp. salt | 1 1/2 c. Post Banana Nut
Crunch cereal |
| 1 egg | 1 c. finely-chopped banana |
| 1/2 c. milk | |

CRUMBLE TOP TOPPING:

- | | |
|---|--------------------------|
| 1/2 c. Banana Nut Crunch
cereal, lightly crushed | 1 T. brown sugar |
| | 1/2 tsp. ground cinnamon |
| | 1 tsp. oil |

Heat oven to 400°. Mix flour, baking powder and salt in large bowl. Beat egg in small bowl; stir in milk, brown sugar and oil. Add to flour mixture; stir just until moistened. (Batter will be lumpy.) Stir in cereal and banana. Spoon batter into greased or paper-lined muffin pan, filling each cup 2/3-full.

Topping: Mix cereal, brown sugar and cinnamon. Drizzle with oil; stir until crumbly. Sprinkle evenly over muffins. Bake 20 minutes or until lightly browned. Serve warm. Makes 12.

Joe's Favorite Banana Muffins

Donna Jean Flattery

1/2 c. shortening
1 c. sugar
1 egg, beaten
3 to 4 mashed bananas
1/4 tsp. butter flavoring
1 tsp. vanilla flavoring

1 1/2 c. flour
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 tsp. baking soda,
dissolved in 1 T. water

Cream together the shortening and sugar. Add egg, mashed bananas and flavorings. Sift the spices with the flour and add. Add soda water. Beat until blended, no longer. Bake at 350° for 20 to 25 minutes.

Easy to stir up for a special Sunday morning treat.

Banana Muffins

Betsy Schneider

1 mashed banana (with
enough milk to make 1 c.)
1 egg
1 c. sugar

1/2 c. butter or margarine
1 1/2 c. flour
1 tsp. vanilla
1 tsp. baking soda

Beat ingredients together in a medium mixing bowl until blended. Do not overmix. Pour into lined muffin tins until half-full and bake at 350° for 20 to 25 minutes or until done.

Variation: May use grated apples, rather than bananas, and sprinkle with cinnamon and sugar.

For tender muffins, mix liquid and dry ingredients until just moistened. Overmixing causes muffins to be tough, coarse-textured and full of tunnels.

Blueberry Streusel Muffins

Carolyn Blankenship

1/3 c. sugar
 1/4 c. butter or margarine,
 softened
 1 egg, beaten
 2 1/3 c. all-purpose flour
 4 tsp. baking powder

1/2 tsp. salt
 1 c. milk
 1 tsp. vanilla extract
 1 1/2 c. fresh or frozen
 blueberries

STREUSEL:

1/2 c. sugar
 1/3 c. all-purpose flour

1/2 tsp. ground cinnamon
 1/4 c. butter or margarine

In mixing bowl, cream sugar and butter. Add egg; mix well. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk. Stir in vanilla. Fold in blueberries. Fill 12 greased or paper-lined muffin cups 2/3-full. In small bowl, combine sugar, flour and cinnamon. Cut in butter until crumbly. Sprinkle over muffins. Bake at 375° for 25 to 30 minutes or until browned. Makes 1 dozen.

Bran Muffins-by-the-Pailful

Mary Hanna

4 c. Kelloggs Bran cereal
 2 c. Nabisco 100% Bran
 1 tsp. salt
 2 c. boiling water
 1 qt. buttermilk

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

Combine cereal, bran and salt. Stir in boiling water, then buttermilk. Cool to lukewarm. In mixing bowl, cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Stir into bran mixture. Combine flour and baking soda. Add to bran mixture and stir just enough to dampen dry ingredients. Store batter in refrigerator until ready to use. Store 4 weeks or longer. Bake at 375° for 20 to 25 minutes or until done.

Malt-O-Meal Muffins

Carolyn Formanek

1 egg
4 T. oil
3/4 c. milk
3/4 c. Malt-O-Meal

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

Mix all ingredients. Fill muffin tins 3/4-full. Bake at 400° for 20 minutes.

Muffin Mix

Barbara Waters

2 c. boiling water poured
over 2 c. Bran Buds
2 1/2 c. sugar
1 heaping c. shortening
4 eggs

1 qt. buttermilk
5 c. sifted flour
5 tsp. baking soda
1 tsp. salt
4 c. All-Bran

Mix boiling water and Bran Buds in large mixing bowl. Add other ingredients; eggs should be beaten in one at a time. Add All-Bran last. Store in glass jar and will keep several weeks in the refrigerator. Bake at 350° to 400° for 15 minutes.

Large batch. Keeps well if you want to bake lots of small batches.

Oat Bran Muffins

Kathleen Haley Taylor

2 c. Quaker Oat Bran hot
cereal, uncooked
1/4 c. firmly-packed brown
sugar
2 tsp. baking powder
1/2 tsp. salt (opt.)

1 c. skim or 2% milk
2 egg whites, slightly
beaten
1/4 c. honey or molasses
2 T. vegetable oil
1 med. banana (opt.)

Heat oven to 425°. Line 12 medium muffin cups with paper baking cups or spray bottoms (only) with nonstick cooking spray. Combine dry ingredients; mix well. Add combined milk, egg whites, honey and oil; mix just until dry ingredients are moistened. For added texture and flavor, mash 1 banana and combine it with the honey and oil mixture. Fill prepared muffin cups 3/4-full. Bake 15 to 17 minutes or until golden brown.

Variation: May substitute 1/2 cup blueberries for the banana.

Homemade Pizza Crust and Sauce

Fr. Charles Fladung

CRUST:

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

1/2 tsp. salt
1 T. melted Crisco shortening
Cornmeal
2 c. flour (more or less)

SAUCE:

1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste
1 T. oregano
1 T. Parmesan cheese

1 tsp. salt
2 T. sugar
1 (8 oz.) pkg. shredded
low-fat Mozzarella
cheese

Dissolve yeast in warm water. Add sugar and salt, and mix well. Add (more or less) 1 cup flour; mix until smooth and add (more or less) second cup of flour to make dough workable. Knead on floured surface, roll with a rolling pin. Poke dough with a fork. Sprinkle cornmeal on pan bottom (prevents sticking). Bake at 450° for 7 minutes. Add sauce and toppings. Bake at 400° for 12 to 15 minutes.

Topping Choices: pepperoni, Provolone cheese (presliced), browned hamburger. Can be made ahead of time and frozen.

Homemade Pizza

Marcia Grimm

CRUST:

1 pkg. active dry yeast
1 1/4 c. warm water
1/2 tsp. salt

1 tsp. sugar
3 1/2 to 4 c. flour
1 tsp. oil

TOPPING:

1 (14 oz.) jar Ragu Pizza Quick
sauce

Heat water until warm to the touch. Add sugar; stir to dissolve. Sprinkle yeast over water; stir to dissolve. Stir in 2 cups flour and 1/2 teaspoon salt, mixing well. Add additional flour and turn out onto lightly-floured surface. Knead in additional flour as needed, a little at a time, for 10 minutes. Place 1 teaspoon oil in a bowl; turn and toss dough in bowl until covered with oil, and let rest 10 to 15 minutes. Spray a 12x18-inch pan with Pam and place dough and stretch/pat dough evenly out to edges. Spread a 14-ounce jar Ragu Pizza Quick sauce over crust; sprinkle with favorite topping and spices. Can also use 2 (11-inch or 12-inch) round pizza pans. Bake at 350° until cheese turns light golden.

One-Hour Buttermilk Rolls

Darlene Riseley

2 pkg. yeast
1/4 c. warm water
3 T. sugar
1/2 c. melted Crisco

1 1/2 c. warm buttermilk
4 1/2 c. flour
1/2 tsp. baking soda
1 tsp. salt

Dissolve yeast in warm water. Melt Crisco. Add buttermilk to Crisco to make warm. Add all ingredients together, except flour, and mix well. Add flour and mix well. Let rise 10 minutes in bowl. Shape into rolls on floured board. Let rise 30 minutes on baking sheet. Bake at 400° for 15 to 20 minutes.

Italian Spice Christmas Rolls

Santina Obirek, Fran Wadle

1 1/2 pkg. yeast
4 eggs
3/4 c. sugar
1 c. water

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

Soak yeast and sugar in 1/2 cup warm water. Add another 1/2 cup warm water to flour, eggs, Crisco and salt. Add yeast-sugar mixture to flour mixture. Mix thoroughly and knead until smooth, about 15 minutes. Place in a plastic container; cover and put in warm place. Allow dough to rise for approximately 2 hours. On a smooth surface, roll small pieces of dough into pencil-size pieces. Attach 3 individual pencil pieces together by pinching at one end so they may be braided. Place all braids on a pastry cloth and cover with tea towel. Deep-fry braids until golden brown (using Crisco or vegetable oil of your choice). Cool on paper towels. Glaze; powdered sugar or granulated sugar may be used for topping. Makes 2 1/2 dozen.

When making rolls, add only enough flour to keep dough from sticking to your hands or the board. Keep the dough as soft as possible.

Overnight Caramel Rolls

Helen Smith

1 pkg. Rhodes frozen dinner rolls (24)	1/2 c. sugar
1 (3 oz.) pkg. butterscotch pudding (not instant)	1/2 tsp. cinnamon
1/2 c. chopped nuts	1/2 c. butter
	1/2 c. brown sugar, firmly packed

Grease a 9x13-inch pan. Set all 24 frozen rolls in the bottom of pan in rows. Sprinkle with cinnamon mixed with the white sugar, over the top. Put nuts on at last, with the dry pudding mix. Melt butter with brown sugar in separate dish and pour over top of dough. Cover pan with aluminum foil and leave out overnight. Next morning, bake 30 minutes in 350° oven. Turn out to serve warm. Enjoy.

Cinnamon Rolls or Dinner Rolls

Marcia Grimm

2 c. milk, heated	2 pkg. yeast
3/4 c. margarine	1/4 c. warm water
1 c. sugar	2 eggs
1 1/3 tsp. salt	7 1/2 c. flour
1 c. mashed potatoes	

Heat milk and margarine. Dissolve yeast in warm water. Beat eggs with sugar and salt; add to milk mixture. Add mashed potatoes. Stir in about 3 to 4 cups flour. Stir in water/yeast mixture and beat until smooth. Stir in enough flour to make a soft dough. Turn dough out onto lightly-floured surface and knead in flour a little at a time, until dough is no longer sticky to the touch. Let rest for 20 minutes. Divide dough in half, rolling each half into a rectangle. With rubber spatula, spread butter or margarine lightly over all. Sprinkle with cinnamon; sprinkle with about 1/2 cup brown sugar. Add raisins, if desired. Roll up from long edge and slice about 1-inch thick. Repeat with second portion of dough. Place in greased pan, leaving about 1/2-inch space between rolls. Let rise until double (about 1 to 1 1/2 hours). Bake at 350° for about 20 minutes. Frost while still a little warm. Makes about 30 cinnamon rolls.

Same recipe can be used for dinner rolls (I cut sugar back to just 1/2 cup). Form 1 1/2 to 2-inch balls and let rise until double and bake same as rolls. Makes about 52 dinner rolls.

For dinner rolls, I've frozen them before they start to rise. When you need some, remove from freezer, place in greased pan, spacing appropriately, and let thaw and raise for about 4 hours. Bake as usual.

Four O'Clock Rolls

Phyllis Lodge

3 c. lukewarm water	2 eggs
1 pkg. dry yeast	1 1/2 tsp. salt
1/2 c. melted lard	10 c. flour
3/4 c. sugar	

Beat sugar, shortening and eggs with yeast, dissolved in water, with mixer really well. Add flour gradually, beating well with each addition. When dough is too stiff for mixer, use a spoon to mix in remaining flour. Keep dough soft, but not sticky; knead lightly. Start at 4 o'clock in the afternoon, cover in a greased bowl, punch down every hour until 10 o'clock. Shape into buns or cinnamon rolls. Place on greased cookie sheet. Cover and let rise overnight. Next morning, bake at 375° until light brown, about 15 minutes.

Hot Rolls, Hamburger or Hot Dog Buns

Carolyn Blankenship

1 pkg. yeast	1 c. warm water (110°)
---------------------	-------------------------------

Place in bowl and add:

1/3 c. sugar	1 tsp. salt
1/3 c. vegetable oil	3 1/2 c. flour

Mix and knead until smooth and satin-like. Place dough in oiled bowl. Oil top. Let rise to double; punch down. let rest 10 minutes. Shape into whatever you desire. Let rise to double. Bake at 400° for 18 to 20 minutes or until lightly browned.

Hurry-Up Rolls

Wanda Glentzer

5 c. bread flour	1 tsp. salt
1/2 c. sugar	2 pkg. dry yeast
1/2 c. vegetable oil	2 eggs
Hot tap water	

Combine in a large mixing bowl, 2 cups flour, salt, sugar, yeast and vegetable oil. Beat the 2 eggs and add hot water to make 2 cups. Stir together until smooth, and add remaining 3 cups flour (1/2 to 1 cup at a time). Knead until smooth. Invert a bowl over the dough for 20 to 30 minutes. Make into rolls and place in greased 9x13-inch glass pan. Cover and let rise 5 to 10 minutes. Bake at 350° until brown.

Oatmeal Rolls

Julie Kinkle

2 1/3 c. water, divided
1 c. dry oatmeal
3 T. margarine
2/3 c. brown sugar

1 1/2 tsp. salt
1 T. white sugar
2 pkg. dry yeast
5 to 5 3/4 c. flour, divided

In a saucepan, bring 2 cups water to a boil. Add oatmeal and butter; simmer 1 minute. Remove to a large mixing bowl and let cool to 120°. Heat the remaining water to 120°; add yeast. To the oatmeal mixture, add brown sugar, white sugar, salt, yeast mixture, and 1/2 of the flour. Mix well. Add remaining flour to make a soft dough. Turn onto floured board and knead 6 to 8 minutes. Add flour, if necessary. Place in greased bowl; cover and let rise until doubled, approximately 1 hour. Punch down; divide in half and shape each half into 12 balls. Place 1 inch apart in 2 greased 9x13-inch pans. Cover; let rise until doubled. Bake at 350° for 20 to 30 minutes. Yields 24 rolls.

Note: Do not grease the pan with butter.

Rich Hot Rolls

Betsy Schneider

3/4 c. milk, scalded
1/2 c. shortening
1/2 c. sugar
1 tsp. salt
2 pkg. active dry yeast

1/2 c. lukewarm water
4 1/4 to 4 3/4 c. sifted flour
2 eggs
Melted butter or margarine

Allow scalded milk to cool, and combine with shortening, milk, sugar and salt in a bowl. Sprinkle yeast on lukewarm water; stir until dissolved. Add 1 1/2 cups flour to milk mixture. Beat well by hand, or with electric mixer at low speed 1 minute. Beat in eggs and yeast. Gradually add remaining flour a little at a time, until soft dough pulls away from the sides of the bowl. Turn on a lightly-floured surface and knead until smooth and no longer sticky, approximately 5 to 8 minutes. Place in lightly-greased bowl; invert to grease the top. Cover and let rise in a warm place until doubled (1 1/2 to 2 hours). Punch down and turn onto a lightly-floured surface. Divide in half and shape as desired.

Cinnamon Rolls: Roll 1/2 dough into an 8x16-inch rectangle; brush with butter or margarine and sprinkle with 1/2 cup sugar and 1 tablespoon cinnamon and 2/3 cup raisins (optional). Roll into a long roll and slice 1/2-inch-thick slices. Place in 9x13-inch pan and allow to rise until doubled in bulk, 1 1/2 to 2 hours. Bake in 375° oven 20 to 25 minutes, or until done. Frost, if desired, when cooled. Makes 32 rolls.

Dinner Rolls: Shape dough into 2-inch balls. Place balls 2 inches apart on greased cookie tray. Allow to double in size and brush with butter and bake at 350° for 20 minutes, or until done. Yields 64 rolls.

Spoon Rolls

Don Ziska

1 pkg. dry yeast
2 c. warm water
3/4 c. oleo, melted

1/2 c. sugar
1 egg, eaten
4 c. self-rising flour

Dissolve yeast in water in small bowl. In large bowl, mix oleo and sugar. Add egg and yeast mixture. Stir in flour until well mixed. Place dough in airtight container, no more than 2/3-full. Refrigerate 1 to 2 hours before baking. Drop spoonfuls into well-greased muffin tins. Bake at 350° for about 20 minutes or until well browned.

This dough will keep in the refrigerator several days and can be used as needed.

Oven French Toast

Bea Mishler

3 c. corn flake crumbs
4 eggs or Egg Beaters
1/2 tsp. salt

1/3 c. butter or oleo
2 c. milk
12 slices bread

Beat eggs and butter together. Add milk and salt. Dip bread into egg mixture on both sides to take up the liquid. Coat with corn flakes. Place on well-greased cookie sheet. Bake at 450° for 10 minutes.

Good when you have a crowd for breakfast. Kids love it.

A decorative border made of black line art, featuring large flowers at the corners and smaller flowers and scrolls along the sides.

Candy

God has given us two hands - one
to receive with, the other to give
with.

Kitchen Measures

60 drops	1 tsp.	2 c. solid meat	1 lb.
2 tsp.	1 dessert spoon	2 c. butter or shortening	1 lb.
3 tsp.	1 T.	1 lb. brick butter	2 c.
4 T.	1/4 c.	9 med.-sized eggs.....	1 lb
16 T.	1 c.	4 T. flour	1 oz.
2 c.	1 pint	2 tsp. butter or salt	1 oz.
2 pints	1 qt.	1 oz. chocolate	1/4 c. cocoa
4 qt.	1 gal.	1 sq. bitter chocolate	1 oz.
11 qt.	1 peck	1 peck tomatoes	15 lb.
4 pecks	1 bushel	1 bushel plums	50 lb.
16 oz.	1 lb.	1 bushel pears	48 lb.
2 c. liquid	1 lb.	1 bushel peaches	48 lb.
4 c. flour	1 lb.	1 bushel apples	44 lb.
2 c. granulated sugar	1 lb.		

Contents of Canned Fruits and Vegetables

No. 1 can.....	1 1/3 cups
No 2. can.....	2 1/2 cups
No. 2 1/2 can	3 1/2 cups
No. 3 can	4 cups

Flour Equivalents

1 cup white flour Equals:	
3/4 cup Whole Wheat Flour	
7/8 cup Rice Flour	
1 1/4 cup Rye Flour	
1 cup Rye Meal	
5/8 cup Potato Flour	
3/4 cup Buckwheat Flour	
7/8 cup cornmeal	
1 1/2 cup Oatmeal	
1/4 cup Bean Flour	

Candy

Candy Apples

Lillian Thill

3 c. sugar
1/2 c. heavy cream
1 can evaporated milk

2 c. Karo syrup
2 1/2 T. water
About 24 sm. apples

Combine sugar, syrup, cream and water. When this comes to a boil, add, very slowly, 1 can evaporated milk. Cook to 240° or test on apple when it will stay on. Dip, and turn until it doesn't run. Set in chopped peanuts, if desired.

Caramels

Dorothy Beary

1 c. butter
1 c. white corn syrup
1 lb. light brown sugar

**1 (15 oz.) can sweetened
 condensed milk**
1 tsp. vanilla
Nuts (opt.)

Cook first 4 ingredients over medium heat to firm ball (242°), stirring constantly. Remove from heat and add vanilla and nuts (if desired). Pour into buttered 9x9-inch pan. Cool, cut and wrap in Saran Wrap.

Microwave Caramel

Kathleen Taylor

1/4 c. Karo white syrup
1/2 pt. whipping cream
Pinch of salt

1/2 c. white sugar
1/4 c. brown sugar
1/4 tsp. white vanilla

Mix ingredients together in microwave mixing bowl. Cook on HIGH in microwave for over 8 minutes to reach 232°. Stir. This makes caramel for dipping apples.

To make caramels, cook another minute to reach 250°.

Use a candy thermometer.

Easy Caramel Corn

Pauline Conway

2 c. brown sugar	1/2 tsp. baking soda
2 sticks margarine	Dash of salt
1/2 c. white corn syrup	1/4 tsp. cream of tartar
8 qt. popped corn	

Bring sugar, margarine and syrup to a boil; cook exactly 5 minutes. Remove from heat; add baking soda, salt and cream of tartar. Mix well. Pour over popped corn. Stir until all is coated. Peanuts may be added, if desired. I use my roaster to mix this in. Bake at 200° for 1 hour. Stir well every 15 minutes. Store in a gallon jar or plastic bags.

It is really good and is not sticky at all. Will keep for months.

Microwave Caramel Corn

Marilyn Clark

1/2 c. butter	1/4 tsp. baking soda
1/2 c. brown sugar	1/2 tsp. vanilla
1/4 c. light Karo syrup	1 c. popped corn
1/4 tsp. salt	

Pop the popcorn and pour into brown paper bag. Cook butter, brown sugar, syrup and salt in microwave for 4 minutes on HIGH. Stop after 1, 2 and 4 minutes, and stir. Add baking soda and vanilla. Pour over popcorn; mix with a wooden spoon. Microwave on HIGH for 1 1/2 minutes. Stir and microwave again for 1 1/2 minutes. Shake bag of popcorn for 1/2 minute and put into dish. Store in airtight container.

Popcorn Balls

Helen S. Smith

(Won't Stick to Your Teeth)

1 1/2 c. sugar	1 tsp. salt
2/3 c. white corn syrup	1/2 c. butter
2/3 c. water	8 to 10 qt. popped popcorn

Combine sugar, corn syrup, water, salt and butter in heavy saucepan. Stir to mix. Cook over medium heat until syrup reaches hard crack stage (290°) on candy thermometer. Pour syrup in fine stream over corn. Toss or stir. Butter hands and shape corn into balls.

Coloring may be added to syrup.

Popcorn Balls

Vickie Reed

4 c. sugar	2 sticks margarine
2 c. Karo syrup	1/4 tsp. vanilla
10 pt. popped corn	1/4 tsp. baking soda
1/2 c. water	

Combine sugar, syrup, water and margarine in 2-quart saucepan. Using candy thermometer, cook to 245°. Remove from heat. Add vanilla and baking soda. Stir. Pour over 10 quarts popped corn. Butter hands and as soon as cool enough to handle, form into balls. Store in covered container or individually wrap. Yield depends on size of balls.

Cream Cheese Mints

Mary Hanna

2 lb. powdered sugar	1/4 tsp. flavoring
8 oz. cream cheese	Coloring
1 tsp. vanilla	

Mix thoroughly, until combined. Press into sugared molds.

Grandma Finnegan's Microwave Caramel Popcorn

Andrew Kecy

1 stick margarine	1/4 tsp. baking soda
1/2 c. brown sugar	1 tsp. vanilla
1/4 c. white syrup	3 1/2 to 4 qt. popped popcorn
1/4 tsp. salt	

Mix margarine, brown sugar, white syrup and salt in a 2-quart glass microwave-safe bowl. Boil 4 minutes on HIGH in the microwave, stirring every 2 minutes. Stir in baking soda and vanilla. Put popped popcorn in a brown paper grocery sack. Pour hot caramel mixture over popcorn in sack, and shake sack. Cook popcorn in sack in the microwave for 1 1/2 minutes on HIGH. Shake sack; return to microwave for 1 minute. Put into a large bowl.

Cherry Mash Candy

Kathleen Haley Taylor

1 (12 oz.) pkg. chocolate chips
3/4 c. peanut butter
1 c. salted peanuts
2 c. sugar

1/2 c. butter
1 c. mini marshmallows
2/3 c. evaporated milk
1 tsp. vanilla
5 oz. cherry chips

Melt chocolate chips together with the peanut butter. Add peanuts. Spread a thin layer on the bottom of a greased 9x13-inch pan and chill. Melt and boil the sugar, butter, marshmallows and evaporated milk for 4 minutes. After boiling, add vanilla and cherry chips. Pour red mixture over chocolate in the pan. Chill. Reheat remaining chocolate mixture and spread over the red layer. Chill.

I find it works up better if I chill it in the freezer.

Chocolate Peanut Clusters

Lois Hotovec

1/3 c. sifted flour
2/3 c. sugar
1/2 tsp. salt
1/3 c. shortening
1 egg, unbeaten

2 (1 oz.) sq. unsweetened chocolate, melted
2 tsp. corn syrup
1 tsp. vanilla
2 1/2 c. shelled peanuts

Sift flour, sugar and salt into bowl. Add shortening, egg, chocolate, corn syrup and vanilla; mix well. Add nuts and drop teaspoonfuls of dough 1-inch apart on greased baking sheet. Bake in moderate oven (350°) for 8 minutes. Cool cookies before removing to rack. Makes 2 1/2 dozen cookies.

Date-Nut Roll

Lillian Thill

1 c. sugar
1/2 c. light cream
1 T. butter

1/2 c. dates, chopped
1/2 c. chopped nuts

Combine sugar and light cream. Boil 2 minutes, stirring until sugar dissolves. Add 1/2 cup dates. Cook to soft ball stage (236°) on thermometer. Add butter and nuts; stir until candy begins to hold shape. Place on a wet towel and roll. Chill and cut.

Divinity

Darlene Schumacher

5 c. sugar
1 c. light corn syrup
1 c. water

3 egg whites
2 capfuls of vanilla

Use a heavy cooking pan, like 2-quart pressure pan, and large mixing bowl. Cook sugar, syrup and water to soft ball stage, using a candy thermometer. Meanwhile, beat eggs until stiff. Pour 1 cup cooked syrup into whites; let stand. Continue cooking remaining syrup to soft crack stage (270°). Pour into whites (in large mixing bowl), beat until stiff. Add 2 caps vanilla. Butter 2 or 3 teaspoons before dropping off onto tinfoil. Yields around 70 to 80 pieces.

Note: Use a heavy mixer, as it works it hard. Usually takes 2 people to drop off onto foil, working quickly before it sets up. Sometimes someone can quickly add 1/2 pecan to center of each piece as soon as it's dropped. Practice makes perfect.

No-Fail Divinity

Kathy Peffers

4 c. sugar
1 c. light corn syrup
3/4 c. hot water
1/2 tsp. salt

3 egg whites
1 tsp. vanilla
1/2 c. nuts (opt.)

Mix sugar, syrup, water and salt in 2-quart casserole dish. Microwave on HIGH 19 minutes. Stir every 5 minutes. Candy thermometer should read 260°; if not, cook 2 minutes longer. While syrup is cooking, beat egg whites very stiff in a large bowl. Gradually pour hot syrup over egg whites and continue beating at a high speed until thick and candy stands to lose its gloss. Beating may require 12 minutes. Drop by teaspoons onto waxed paper. Candy may be tinted. Yield: 7 dozen pieces.

Christmas Fudge

Nancy Garrett

2 sq. chocolate or 6 T.
cocoa
3/4 c. milk
2 c. sugar
1 tsp. salt

1 T. corn syrup
2 T. butter
1 tsp. vanilla
1/2 c. black walnuts or
pecans

Combine chocolate, milk, sugar, salt and corn syrup; cook until mixture reaches 238° (soft ball stage). Take from heat; add butter and vanilla. Beat until stiffens and dulls. Stir in nuts. Spread into a buttered pan. Let cool. Cut as desired.

Easy Chocolate Fudge

Tillie Pregon

1/2 c. or 1 stick margarine
2 boxes chocolate pudding
mix (regular)
1/2 c. milk

1 pkg. powdered sugar
2 tsp. vanilla
1/2 c. nutmeats

In a saucepan, melt margarine; stir in 2 boxes chocolate pudding mix and milk. Heat to boiling point and boil 1 minute. Stir constantly. Remove from heat; beat in powdered sugar. Stir in vanilla and nuts. Pour into buttered pan.

Be sure and use large enough cooking pan. Very good and creamy.

Fanny Farmer Fudge

Mary Pregon

4 1/2 c. sugar
1 can Carnation milk
3 tsp. vanilla

4 c. semi-sweet chocolate
chips
1 c. nuts (opt.)
1/2 lb. oleo

Bring Carnation milk to a boil and boil 6 minutes. Remove from heat and add 1/2 pound oleo. Stir until chocolate chips are melted. Add nuts, if desired. Pour into large greased pan or 2 small ones.

Homemade Fudge

Lillian Thill

2 c. sugar
4 T. cocoa
1/4 c. white or brown syrup
1 c. half & half milk or cream

1/2 c. chopped nuts
1 tsp. vanilla
2 T. butter

Mix sugar, cocoa, and syrup together. Add cream. Cook until forms a soft ball. Remove from heat and add butter; beat until smooth and creamy. Add nuts and vanilla and continue beating until loses glossiness.

I use heavy black skillet to cook.

To test for soft ball stage, drop in ice water; forms a firm, not hard, ball.

A decorative border in blue ink surrounds the page. It features large five-petaled flowers at the corners, smaller flowers, and intricate scrollwork and leaf patterns connecting them.

Cookies & Bars

A mosquito is like a child - when it stops making noise it is getting into something.

Microwave Hints

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at HIGH for 1 1/2 to 2 minutes for 1/2 pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% POWER. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds, and one-half gallon, 45 seconds to 1 minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% POWER.
4. Soften one 8 ounce package of cream cheese by microwaving at 30% POWER for 2 to 2 1/2 minutes. One 3 ounce package of cream cheese will soften in 1 1/2 to 2 minutes.
5. Thaw frozen juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on HIGH POWDER 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping... a 4 1/2 ounce carton will thaw in 1 minute on the DEFROST SETTING. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften Jello that has set too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a LOW POWER SETTING for a very short time.
8. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
9. To scald milk, cook 1 c. milk for 2 to 2 1/2 minutes, stirring once each minute.
10. To make dry bread crumbs, cut 6 slices bread into 1/2-inch cubes. Microwave 3-quart casserole 6 to 7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
11. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30 to 45 seconds. Let stand 1 minute to crisp. Cereals can also be crisped.
12. Nuts will be easier to shell if you place 2 cups. of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.
13. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
14. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
15. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
16. Shaping meat loaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
17. Treat fresh meat cuts for 15 to 20 seconds on HIGH in the microwave oven. This cuts down meat-spoiling types of bacteria.
18. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium, finely-chopped walnuts evenly onto the bottom and sides of a ring pan or bundt cake pan. Pour in batter and microwave as recipe directs.
19. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipes calls for using salt in the mixture.
20. Heat left-over custard and use it as frosting for a cake.
21. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35 to 40 seconds on HIGH. Stir to blend.
22. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread 1/2 cup coconut in a pie plate and cook for 3 to 4 minutes, stirring every 30 seconds after 2 minutes.

Microwave Sweetened Condensed Milk

1/2 c. cold water
1 1/2 c. nonfat dry milk

3/4 c. sugar

Microwave nonfat milk and water 1 minute. Add sugar, stir until dissolved. Equals 1 Can Eagle Brand milk.

Pineapple Fudge

Fran Wadle

1 c. sugar	1 T. butter
1/2 c. brown sugar	1 T. vanilla
1/4 c. cream	1/2 c. nuts
1/2 c. crushed pineapple	1/2 c. flaked coconut

Combine sugars, pineapple and cream in heavy saucepan. Cook over medium heat to soft ball stage. Remove from heat; allow to cool. Add butter and vanilla and beat well. Add nuts and coconut. Spread into a buttered 9x9-inch dish. Cut into squares after solidified.

A welcome break from chocolate overdoses.

Peanut Butter Balls

Aaron Halls

1 stick margarine, melted	1 1/2 c. Rice Krispies
1 (18 oz.) jar chunky peanut butter	1 (12 oz.) pkg. chocolate chips
3 1/2 c. powdered sugar	1/2 sq. paraffin wax

Mix margarine, peanut butter and powdered sugar with mixer. Add Krispies by hand. Make into 1-inch balls. Chill. Melt chocolate chips and wax together. Stir well. Dip balls in chocolate with toothpicks and let set on waxed paper.

Great-Grandma James' Penoche

Andrew Kecy

2 c. brown sugar	1 T. white syrup
1/2 c. white sugar	1 tsp. vanilla
1 c. thin cream (half & half)	1 c. black walnuts

Mix brown sugar, white sugar, cream and white syrup in a saucepan. Cook until medium-hard ball stage. Beat with spoon until creamy. Add vanilla and nuts. Spread into a small square pan. Cool completely before cutting.

Cookies & Bars

Allsweet Nut Cookies

Kathleen Taylor

1/2 c. margarine

2 T. sugar

1 c. chopped pecans

1 tsp. vanilla

7/8 c. flour

Powdered sugar

Cream margarine. Add sugar and continue creaming until thoroughly combined. Add vanilla, flour and nuts. Form into 1-inch balls. Place on a cookie sheet. Bake in a moderate oven (350°) about 15 minutes. Do not brown. Roll warm cookies in powdered sugar and cool.

These were advertised on margarine boxes during the war, with the comment "Send some to the boys." They keep well.

Applesauce Cookies

Lillian Thill

3/4 c. soft shortening

1 c. brown sugar

1 egg

1/2 c. applesauce

3/4 tsp. cinnamon

1/4 tsp. cloves

2 1/4 c. flour

1 tsp. baking soda

1/2 tsp. salt

1 c. seedless raisins

1/2 tsp. chopped nuts

Heat oven to 375°. Mix together thoroughly, shortening, brown sugar and eggs. Stir in applesauce. Sift flour, baking soda, salt and spices and stir in. Mix in nuts and raisins. Bake 10 to 12 minutes.

*Grease the cookie sheet once - before you begin to bake -
no need to grease for the rest of the batch of dough.*

Butter Cookies

Marilyn McMillen

(6 Varieties)

BASIC DOUGH:

1 c. butter

2 tsp. flavoring

1/2 c. powdered sugar

2 tsp. water

2 c. flour

Heat oven to 350°. Cream butter and powdered sugar. Add flavoring and water. Stir in flour; mix thoroughly.

Almond Crescents: Use rum flavoring. Add 1 cup chopped almonds. Shape dough in crescent shape. Bake 10 to 15 minutes. Glaze with melted chocolate chips.

Sandies: Use vanilla flavoring. Add 1 cup chopped pecans. Shape into balls. Bake 15 to 20 minutes. Roll in powdered sugar while still warm.

Coconut: Use almond flavoring. Add 1/2 cup coconut. Shape into balls. Bake 15 to 20 minutes.

Gumdrop: Use vanilla flavoring. Add 1/2 cup finely-cut gumdrops and 1/4 cup chopped nuts. Bake 15 to 20 minutes. Drop by teaspoonful.

Lemon Nut: Blend in 2 teaspoons grated lemon rind and 1/4 cup chopped nuts. Drop by rounded teaspoonful. Bake 15 to 20 minutes.

Chocolate: Use vanilla flavoring. Add 1 cup chocolate chips. Shape into balls. Bake 15 to 20 minutes.

Jul Pepparkaka

Marcia Grimm

(Swedish Christmas Cookies)

1 lb. margarine

3 c. sugar

2 eggs

4 T. dark molasses

6 c. flour

4 tsp. baking soda

2 tsp. cinnamon

2 tsp. cloves

2 tsp. ginger

2 tsp. cardamom

Mix first 4 ingredients and beat with electric mixer until smooth. Sift together dry ingredients and add to first mixture. Take a portion of dough; roll out on lightly-floured surface, rolling about 1/4-inch thick. Cut desired shapes and bake at 375° for about 6 minutes. Dough can be formed into sticks, refrigerated a couple hours and sliced thin. Bake on ungreased sheets.

Quick Chocolate Cookies

Sandy Goodhart

2 c. white sugar **1 1/2 c. oatmeal (quick)**
1/2 c. milk **1 1/2 c. coconut**
1/4 c. cocoa **Nuts (opt.)**
1/2 c. butter or margarine **1 tsp. vanilla**

Boil sugar, milk, cocoa and butter for 1 minute. Add oatmeal, coconut and vanilla. Beat by hand until it starts to get stiff. Put out on waxed paper with teaspoon.

Chocolate Marshmallow Cookies

Lisa Hanson

1/2 c. shortening **1/2 tsp. salt**
1 c. sugar **1/2 c. cocoa**
1 egg **1/2 c. chopped nuts**
1/4 c. milk **1 tsp. vanilla**
1 3/4 c. flour **Lg. marshmallows, cut in**
1/2 tsp. baking soda **quarters**

Cream shortening and sugar. Add egg and milk. Mix until well blended. Add flour, baking soda, salt, cocoa and vanilla. Beat until thoroughly blended. Add nuts and distribute thoroughly. Drop by spoonful on cookie sheet. Bake at 350° for 8 minutes. Remove from oven and top each with marshmallow, cut-side down. Return to oven and soften. Remove from oven. Cool. Frost with chocolate icing.

Chocolate Macaroons

Carolyn Formanek

1/2 c. butter **4 eggs**
4 sq. unsweetened **1 tsp. vanilla**
chocolate (or 3/4 c. **2 c. flour**
cocoa) **2 tsp. baking powder**
2 c. sugar **Powdered sugar**

Combine butter, sugar, chocolate (or cocoa) and sugar. Add eggs, vanilla, flour and baking powder. Chill well. Roll into balls and roll this in powdered sugar to coat. Bake at 350° for 10 to 12 minutes. Do not overbake. Makes 2 dozen.

Chocolate Crinkles

Kelly Taylor

1 c. sugar
8 T. cocoa
1/2 c. butter
1 tsp. vanilla
2 eggs

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

Mix ingredients in order. Cover and refrigerate. Drop by teaspoon into powdered sugar to coat. Shape into balls and place 2 inches apart on greased cookie sheet. Bake at 350° for 10 to 12 minutes. Yields 3 dozen.

Chocolate Crinkle Cookies

Jamie Ball

1/4 c. butter
4 (1 oz.) sq. unsweetened
chocolate
2 c. flour
2 c. granulated sugar

3 eggs
2 tsp. baking powder
1/2 tsp. salt
Powdered sugar, for
rolling

Preheat oven to 300°. Melt butter and chocolate over low heat. Cool. Combine melted chocolate mixture with 1 cup flour, sugar, eggs, baking powder and salt. Beat at medium speed until well mixed. Stir in remaining cup of flour. Cover and refrigerate until firm, at least 2 hours. Shape rounded teaspoonfuls of dough into 1-inch balls. Roll in powdered sugar. Place 2 inches apart on greased cookie sheet. Bake 12 to 15 minutes or until firm to the touch. Do not overbake. Remove from cookie sheet immediately. Cool on wire rack.

Chocolate Crackles

Christopher Dunkin

1 pkg. Devils food cake mix
2 eggs, slightly beaten
1 T. water

1/2 c. shortening
Powdered sugar

Combine cake mix, eggs, water and shortening. Mix well with spoon until well blended. Shape into walnut-sized balls and roll in powdered sugar. Place on greased cookie sheet and bake at 375° for 8 to 10 minutes.

Chocolate Chip Cookies Eldred McKinney

2 c. brown sugar
2 c. oil
4 eggs

1 c. white sugar
1 T. vanilla

Mix all ingredients above with mixer.

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

1 (12 oz.) pkg. chocolate
chips

Mix together and mix with sugar group. Bake at 350° for 10 minutes, on 11x15-inch pan sprayed with Pam. Makes approximately 60 cookies, depending on how large you make them.

Delicious cookies. Very moist and you don't have to fool with measuring shortening. Recipe is not as stiff a dough as regular chocolate chip cookies.

Delicious Chocolate Chip Cookies

Marcia Grimm

1/2 c. granulated sugar
1/3 c. brown sugar
1/2 c. (1 stick) margarine or
butter
1/2 c. peanut butter
1/2 tsp. vanilla
1 egg

1 c. flour
1/2 c. quick-cooking or
regular oats
1 tsp. baking soda
1/4 tsp. salt
1 (6 oz.) pkg. semi-sweet
chocolate chips

Beat sugars, margarine, peanut butter, vanilla and egg in a medium bowl with electric mixer until smooth and creamy. Mix in flour, oats, baking soda and salt. Stir in chocolate chips. Drop by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake at 350° for 10 to 12 minutes, or until light golden brown. Cool 1 minute before removing from cookie sheet. Makes about 2 dozen cookies.

Joe's Best Chocolate Chip Cookies

Linda Sheesley

- | | |
|------------------------------------|--|
| 1 c. Crisco (no substitute) | 1 tsp. salt |
| 1 c. granulated sugar | 1 tsp. baking soda |
| 1/2 c. brown sugar | 1 (12 oz.) pkg. chocolate chips |
| 2 eggs | 1 c. chopped nuts (pecans) |
| 2 tsp. vanilla | |
| 2 c. + 4 T. flour | |

Cream Crisco and sugars. Blend in egg and vanilla; mix well. Add combined dry ingredients and mix well. Stir in chocolate chips and nuts. Drop by tablespoon onto ungreased cookie sheet. Bake at 375° for 14 to 16 minutes.

Chocolate Butterflies

Kelly Taylor

- | | |
|-----------------------------|-----------------------------|
| 1 c. flour | 1 egg |
| 1/4 c. cocoa | 3/4 tsp. vanilla |
| 1 tsp. baking powder | 1/6 c. milk |
| 1/4 c. shortening | 1/4 c. peanut butter |
| 7/8 c. sugar | |

Sift together dry ingredients. Cream Crisco, peanut butter and sugar. Mix again. Add eggs and vanilla. Add to dry ingredients alternately with the milk. Blend well. Drop by teaspoon onto ungreased cookie sheet. Criss-cross with a fork to flatten. Bake at 400° for 8 to 10 minutes. Do not overbake.

Christmas Cut-Out Cookies

Cynthia Thill

- | | |
|-------------------------------|----------------------------|
| 1 c. sugar | 1 c. oleo or butter |
| 2 eggs | 1 tsp. baking soda |
| 1 tsp. cream of tartar | 3 1/2 c. flour |
| 1 tsp. vanilla | |

Cream all ingredients together, except the flour. Gradually add flour. Upon reaching desired consistency, roll out dough on floured surface and cut cookie into various shapes of your choice. Bake at 375° for 7 to 8 minutes. Yields about 4 dozen cookies.

Coconut Crisps

Marcia Grimm

- | | |
|-------------------------|----------------------------------|
| 2 c. margarine | 2 tsp. salt |
| 2 c. brown sugar | 2 tsp. baking soda |
| 1 c. white sugar | 6 c. oatmeal |
| 2 tsp. vanilla | 1 1/2 c. coconut |
| 4 eggs | 2 c. chopped butterscotch |
| 3 1/2 c. flour | chips |

Cream margarine and sugars. Stir in vanilla. Add eggs and beat until fluffy. Mix dry ingredients and add. Add oatmeal, coconut and chips, mixing well. Roll into walnut-sized balls. Bake on greased baking sheets. Bake at 350° for about 7 to 8 minutes.

Grandma Evey's M&M Cookies

Nicholas Keczy

- | | |
|-----------------------------------|----------------------------|
| 1 1/3 c. brown sugar | 1 tsp. baking soda |
| 3/4 c. margarine | 1/2 tsp. salt |
| 1 tsp. vanilla | 1 c. plain M&Ms |
| 2 eggs | 1/2 c. chopped nuts |
| 2 1/4 c. all-purpose flour | |

Mix brown sugar, margarine, vanilla and eggs. Stir in remaining ingredients. Drop dough by rounded tablespoonful, about 3 inches apart, onto lightly-greased cookie sheet. Press 3 or 4 additional M&M's in each cookie. Bake at 350° for 8 minutes or until light brown. Cool slightly before removing from pan. Yields 2 1/2 dozen.

Colored M&M Cookies

Dolores Frueh

- | | |
|---------------------------|---------------------------------|
| 1/2 c. Crisco | 1 egg |
| 1/2 c. brown sugar | 1 c. + 2 T. sifted flour |
| 1/4 c. white sugar | 1/2 tsp. baking soda |
| 1/2 tsp. vanilla | 1/2 tsp. salt |
| 1/4 c. water | 3/4 c. M&M's |

Blend Crisco, brown and white sugar. Beat in vanilla, water and egg. Sift remaining dry ingredients together; add to the sugar and egg mixture. Mix well. Stir in M&M's. Drop by teaspoons onto ungreased cookie sheets. Bake at 375° for 10 to 15 minutes.

Cinderella Crisps

Fran Wadle

**6 slices trimmed white bread,
cut into 4 strips**
2 2/3 c. shredded coconut

**1 (14 oz.) can sweetened
condensed milk**

Using 2 forks, roll bread strips in sweetened condensed milk, coating all sides. Roll in coconut. Place on well-greased baking sheet and bake at 375° for 8 to 10 minutes. Remove at once from baking sheet. Makes about 24.

Magically turns ordinary white bread into extraordinary tea crisps. Scrumptious.

Cowboy Cookies

Marcia Grimm

2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. baking powder
2 c. oatmeal
**1 (12 oz.) pkg. chocolate
chips**

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla

Sift dry ingredients. Blend shortening and sugars; add eggs and beat until fluffy. Add dry ingredients. Stir in oatmeal, chocolate chips and vanilla. Drop by teaspoonfuls on greased cookie sheets. Bake at 350° for 8 to 10 minutes.

Cowboy Cookies

Don Ziska

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

2 tsp. vanilla
4 eggs
2 c. margarine
4 c. oatmeal
1 c. raisins
1 c. nuts

Cream margarine; add sugars and beat well. Add eggs and vanilla. Mix in flour, baking soda, salt and baking powder. Mix well. Add raisins, oatmeal and chopped nuts. Drop on greased cookie sheet. Bake in 350° oven until light brown, about 10 minutes. Makes 7 to 8 dozen.

Crunchy Birthday Cookies Kelly Taylor

1/2 c. butter	1/4 tsp. cinnamon
1/2 c. brown sugar	1/4 tsp. salt
1/2 c. white sugar	1/4 tsp. baking powder
1 egg, well beaten	1 c. dry oatmeal
1 tsp. vanilla	1 c. corn flakes
1 c. flour	1/2 c. coconut
1/2 tsp. baking soda	1/2 c. chopped pecans

Cream butter. Add sugars, then egg and vanilla. Sift dry ingredients together and add to creamed mixture. Add corn flakes, oatmeal, coconut and pecans to mixture. Roll into small balls and place about 2 inches apart on greased cookie sheet. Bake at 350° for 10 to 15 minutes. This will yield about 3 dozen cookies.

Date Drops Mike Keefer family

1 (8 oz.) pkg. dates	1 c. coconut
1 stick margarine	2 c. Rice Krispies
1/2 c. white sugar	1 c. chopped nuts
1 tsp. vanilla	

Chop dates into small pieces or buy pre-chopped dates. Melt first 5 ingredients, stirring occasionally, for about 6 minutes. Stir in Rice Krispies and nuts. Mold into balls and roll in powdered sugar.

These can be made ahead and frozen.

Icebox Date Roll Cookies Kathleen Taylor

1 lb. dates, cut up fine	1 tsp. vanilla
1/2 c. sugar	1 c. butter
1/2 c. water	3 eggs
1 c. sugar	4 c. flour
1 c. brown sugar	1 tsp. baking soda

Boil first 3 ingredients until thick. Cool. Cream remaining ingredients. Divide dough into 2 parts. Roll out and cover each part with date mixture. Roll like cinnamon rolls. Leave in refrigerator overnight. Slice 1/4-inch thick and bake at 375° for 8 to 10 minutes.

Easy Filled Date Cookies

Angie Paveglia

1 c. soft shortening
2 c. brown sugar, packed
1 tsp. vanilla
1/2 tsp. salt
1/8 tsp. cinnamon

3 eggs
1/2 c. water
3 1/2 c. sifted flour
1 tsp. baking soda

FILLING:

2 c. dates, finely cut-up
3/4 c. water

3/4 c. sugar
1/2 c. nuts (opt.)

Cook together slowly, stirring constantly, until thickened, dates, sugar and water. Add nuts. Cool.

Heat oven to 375°. Mix thoroughly: shortening, brown sugar and eggs. Stir in water and vanilla. Sift together and stir in flour, salt, baking soda and cinnamon. Drop by teaspoon on ungreased baking sheet. Place 1/2 teaspoon date filling on dough. Cover with another 1/2 teaspoon dough. Bake until lightly browned, 10 to 12 minutes. Makes 5 to 6 dozen.

Ritz Cracker Date Cookies

Kathy Dugger

1 can condensed milk

1/2 c. cut-up dates

Cook until thick, on low heat, as it will scorch. Cool. Spread on Ritz crackers. Bake in 300° oven for 6 to 8 minutes.

FROSTING:

1/4 stick oleo
1/3 c. brown sugar

2 T. milk

Bring to boil, adding milk last. Add powdered sugar to make it spreadable.

Date-Nut Pinwheels

Lillian Thill

1 c. brown sugar
 1 c. white sugar
 1 c. Crisco
 3 eggs
 1 tsp. salt

1 tsp. baking powder
 1 tsp. baking soda
 1 tsp. vanilla
 5 c. flour

FILLING:

1 lb. dates
 1/2 c. sugar

1/2 c. water
 1/2 c. nutmeats

Cream Crisco, sugar and eggs, then add all other ingredients. Roll out dough. Divide into 3 parts. Spread with filling, which has been cooled. Roll and chill in refrigerator about 3 hours. Slice and put on greased cookie sheet and bake until brown.

Filling: Put all ingredients, except nuts, in a saucepan. Cook and cool. Add nuts.

Devils Food Cookies

Sandy Schloemer

COOKIES:

Devils food cake mix
 1/2 c. oil

2 eggs
 1 tsp. vanilla

FROSTING:

1/2 c. Crisco
 2 c. powdered sugar

1 T. milk
 1 tsp. vanilla
 1 (7 oz.) jar marshmallow creme

Mix all ingredients together. Let stand 10 minutes. Roll in nickel-size balls. Bake at 350° for 8 to 10 minutes.

Frosting: Beat all ingredients together, except marshmallow creme. Cream well. Add marshmallow creme. Blend together.

Dinosaur Chow

Donna Jean Flattery

1/2 c. swamp water (milk
 with green food coloring)
 2 c. crushed bones (sugar)
 2 T. dirt (cocoa)
 1/2 c. fat (margarine)

1/2 c. squashed bugs
 (peanut butter)
 3 c. dried grass (oatmeal)
 1 tsp. tar pit juice (vanilla)

Boil sugar, milk, cocoa and margarine for 2 minutes. Remove from heat. Add peanut butter, oatmeal and vanilla. Drop by spoonfuls on waxed paper. Feed hungry dinosaurs.

Dishpan Cookies

Carolyn Blankenship

2 c. brown sugar
2 c. white sugar
2 c. oil
2 T. vanilla
4 eggs

4 c. flour
2 tsp. baking soda
4 c. corn flakes, crushed
1 1/2 c. oatmeal
1 tsp. salt

Cream together sugars, oil, vanilla and eggs. Add remaining ingredients in order. Add more flour, if necessary. Drop by tablespoons. Bake at 350° for 8 to 10 minutes. Makes a large batch.

May add chocolate chips, nuts, raisins, if desired.

Old-Fashioned Ginger Cookies

Jamie Ball

2 1/4 c. all-purpose flour
1 1/2 tsp. baking soda
1 tsp. ground ginger
1/2 tsp. cinnamon
1/4 tsp. ground cloves
1/4 tsp. nutmeg
1/4 tsp. salt

3/4 c. (1 1/2 sticks) butter,
room temp.
1 c. firmly-packed light
brown sugar
1/4 c. honey
1 egg
1/2 c. granulated sugar

Preheat oven to 350°. Mix first 7 ingredients together in one bowl. Beat butter, brown sugar, honey and egg until smooth. Beat in flour mixture, just until dough forms. Cover and refrigerate for 30 minutes. Shape dough into 1-inch balls. Place about 2 1/2 inches apart on lightly-greased cookie sheet. Gently flatten each ball with a glass moistened with water and dipped in granulated sugar. Bake 12 minutes or until lightly golden. Cool on wire rack.

Ginger Cookies

Agnes Stittsworth

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

1 egg, well beaten
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. salt

Mix together. Roll in round balls, then roll balls in sugar. Do not flatten balls. Bake 10 minutes on ungreased baking sheet. Makes about 60. Store in a tin and put a couple of apple slices with cookies; makes them soft.

Ginger Crinkle Cookies

Marcia Grimm

- | | |
|--------------------------|---------------------------|
| 1 c. sugar | 2 tsp. baking soda |
| 3/4 c. shortening | 1/2 tsp. ginger |
| 1 egg | 1/2 tsp. cinnamon |
| 4 T. molasses | 1/4 tsp. cloves |
| 2 c. flour + 3 T. | |

Mix all ingredients well. Form walnut-sized balls and roll in a mixture of sugar and cinnamon. Place on greased cookie sheet. They will flatten and crinkle as they bake. Bake at 350° for about 6 to 7 minutes.

Hanna's Haystack Cookies

Mary Hanna

- | | |
|--|-------------------------------|
| 2 c. brown sugar | 1 tsp. vanilla |
| 1 c. melted butter or margarine | 3 1/2 c. flour |
| 2 eggs | 1 tsp. cream of tartar |
| 1 tsp. baking soda | 1 c. chopped nuts |

Cream butter and sugar. Add eggs and vanilla. Stir in dry ingredients and nuts. Shape into long, narrow loaf (haystack). Wrap well in waxed paper or plastic wrap and refrigerate overnight. Slice and bake in a 350° oven until set.

Icebox Cookies

Dolores Frueh

- | | |
|-------------------------|---------------------------|
| 2 c. brown sugar | 1 c. nutmeats |
| 3/4 c. butter | 1 tsp. cinnamon |
| 2 eggs | 1 tsp. baking soda |
| 1 tsp. cream | 3 c. flour |
| 1 tsp. vanilla | |

Mix all ingredients into roll. Let stand in refrigerator overnight. Slice and bake in 350° oven 8 to 11 minutes.

Irish Potatoes

Jamie Ball

8 oz. cream cheese
1 tsp. vanilla
1 c. coconut

4 c. powdered sugar
Cinnamon, to taste

Blend cream cheese and vanilla until smooth. Add coconut and powdered sugar. Shape into balls. (If batter is too dry, add a bit of milk.) Roll balls in bowl of cinnamon to coat, or to make easier for small fingers, put cinnamon in plastic bag. Add one ball at a time and gently shake to coat.

June Cleaver's Cookies

Vickie Janousek

1/2 c. shortening
1/2 c. butter
1 c. sugar
1/2 c. brown sugar
2 beaten eggs

2 tsp. vanilla
2 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
1 (6 oz.) pkg. chocolate chips

Preheat oven to 375°. Mix shortening, butter, sugars, eggs and vanilla thoroughly. Add dry ingredients and mix. Stir in chocolate chips. Drop rounded teaspoonfuls onto ungreased cookie sheet. Makes about 5 to 6 dozen cookies.

Kringla

Jim Hanson

2 c. granulated sugar
2 eggs
1 c. sour cream
1 c. milk

1 tsp. nutmeg
1 T. baking powder
3 c. flour

Mix all ingredients and then knead in about 3 cups more of flour. Dough must be stiff enough to roll with hands. Make twists and place on ungreased cookie sheet, and bake at 375° until very light brown.

Lemonade Cookies

Betty Schmaltz

1 c. margarine or butter
1 c. sugar
2 eggs
3 c. flour

1 tsp. baking soda
1/2 c. lemonade concentrate (frozen)

Cream margarine and sugar until fluffy. Beat eggs, one at a time. Add a little flour, then lemonade, until all is mixed in. Drop dough by rounded teaspoons on ungreased cookie sheet. Bake at 400° for 7 to 8 minutes. Remove from oven. Brush each cookie lightly with reserved lemonade concentrate. Sprinkle with white or colored sugar. Makes about 3 dozen.

Meringue Stars and Kisses

Nancy Garrett

Chocolate Kisses
2 egg whites
1/2 tsp. cream of tartar

1/8 tsp. salt
1/2 c. granulated sugar
Green decorating sugar

Beat egg whites, cream of tartar and salt until foamy, white and double in volume, in a medium-size bowl. Sprinkle in granulated sugar, 1 tablespoon at a time, beating all the time until sugar is completely dissolved and meringue stands in firm peaks. Beating will take 10 minutes with electric beater. Attach a plain or star tip to a pastry bag; spoon meringue into bag. Press out into stars, 1 inch apart, onto foil-covered large cookie sheets. Place chocolate kiss in the middle of star. Leave plain or sprinkle with green sugar. Bake in very slow oven (250°) for 30 minutes, or until firm, but not brown. Remove carefully from foil to wire rack; cool completely. Makes about 5 dozen tiny cookies.

Monster Cookies

Jordan Luksetich

Cream:

3 eggs
1 stick margarine

1 c. brown sugar
1 c. white sugar

Add:

1/2 c. M&M's
1 1/2 c. peanut butter
2 tsp. baking soda

4 1/2 c. oatmeal
3/4 c. chocolate chips

Cream first 4 ingredients. Add remaining ingredients. Mix well; drop by tablespoonfuls on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

Monster Cookies

Phyllis Lodge

- | | |
|------------------------|--------------------------|
| 6 eggs | 1 c. butter |
| 2 1/4 c. brown sugar | 2 1/2 c. peanut butter |
| 2 c. white sugar | 9 c. oatmeal |
| 1 1/2 tsp. vanilla | 1 1/2 c. chocolate chips |
| 1 1/2 tsp. white syrup | 1/2 c. M&M's |
| 4 tsp. baking soda | |

Mix ingredients and bake at 350° for 10 to 12 minutes. Leave on cookie sheet a few minutes before removing.

Mrs. Field's Cookies

Vickie Reed

- | | |
|--------------------|--------------------------------------|
| 2 c. sugar | 2 tsp. baking powder |
| 2 c. butter | 1 tsp. salt |
| 2 c. brown sugar | 5 c. oatmeal |
| 4 eggs | 8 oz. grated Hershey bar |
| 2 tsp. vanilla | 24 oz. semi-sweet
chocolate chips |
| 4 c. flour | 3 c. nuts |
| 2 tsp. baking soda | |

Cream together sugar, butter, brown sugar, eggs and vanilla. Blend oatmeal in blender until it turns to powder. Add oatmeal, flour, baking soda, baking powder and salt; mix. Add Hershey bar, chocolate chips and nuts. Bake at 350° to 375°, on ungreased cookie sheet, 8 to 10 minutes. Drop dough by teaspoon.

Neiman's \$250 Cookies

S. Roberta Klesener

- | | |
|---------------------------|---|
| 1 c. butter | 1/2 tsp. salt |
| 1 c. brown sugar | 1 tsp. baking powder |
| 1 c. sugar | 1 tsp. baking soda |
| 2 eggs | 4 oz. grated Hershey bar |
| 1 tsp. vanilla | 1 1/2 c. chopped nuts |
| 2 c. flour | 12 oz. Hershey's semi-
sweet chocolate chips |
| 2 1/2 c. blended oatmeal* | |

*To blend oatmeal, measure; blend in blender or processor to fine powder.

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chips, candy and nuts. Refrigerate for 1/2 hour. Roll into balls and place 2 inches apart on a cookie sheet. Bake for 9 to 10 minutes at 375°. Makes 5 dozen.

Old-Fashioned Oatmeal Cookies

Betty Schmaltz

1 c. raisins	1 tsp. cinnamon
1 c. water	1/2 tsp. baking powder
3/4 c. shortening or margarine	1/2 tsp. cloves
1 1/2 c. sugar	1 tsp. baking soda
2 eggs	2 1/2 c. flour
1 tsp. vanilla	2 c. rolled oats
1 tsp. salt	1/2 c. chopped walnuts

Simmer cup of raisins in water until raisins are plump. Drain raisins, reserve liquid and add water to make one cup. Cream shortening or margarine, sugar, egg and vanilla. Stir in reserved liquid. Blend in remaining ingredients. Drop by teaspoon and bake at 400° for 8 to 10 minutes. Makes 4 to 5 dozen cookies.

Oatmeal Chocolate Chip Cookies

Marilee Richardson

1 c. Parkay stick oleo (soft)	1 tsp. baking soda
3/4 c. brown sugar	2 T. hot water
3/4 c. white sugar	1 T. vanilla
2 eggs	2 c. flour
1 tsp. salt	6 oz. chocolate chips
	3+ c. oatmeal

Mix oleo and sugars. Add and beat: eggs, salt, baking soda in water, and vanilla. Stir in flour and chips and oatmeal. Bake at 350° on lower rack for 7 minutes, then upper rack for 7 minutes, or until done.

No-Bake Chocolate Oatmeal Cookies

Jacob Barrett

6 T. cocoa	1/2 c. oil or mayonnaise
2 c. sugar	3 c. oatmeal
1/2 c. milk	1 tsp. vanilla

Mix together first 4 ingredients. Bring to a boil for 3 minutes. Take from stove and add oatmeal and vanilla. Spoon out onto waxed paper.

Crisp Oatmeal Cookies

Vi Stangl

1 c. shortening	1 tsp. salt
1 c. brown sugar	1 1/2 c. flour
1 c. granulated sugar	1 tsp. baking soda
2 eggs	3 c. quick-cooking oats
1 tsp. vanilla	1/2 c. nuts (opt.)

Cream together shortening and sugar. Add well-beaten eggs and vanilla. Sift and add salt, flour and baking soda. Add oats and nuts. Make into 2 rolls and chill thoroughly. Cut 1/4-inch slices and bake 10 to 12 minutes in 350° oven. May be kept in refrigerator 2 weeks.

Note: I use real butter for the shortening.

Chewy Oatmeal Cookies

Kristi Rankin

3/4 c. butter-flavor Crisco	1 c. all-purpose flour
1 1/4 c. firmly-packed brown sugar	1/2 tsp. baking soda
1 egg	1/2 tsp. salt
1/3 c. milk	1/4 tsp. cinnamon
1 1/2 tsp. vanilla	1 c. raisins
3 c. quick oats	1 c. chopped nuts

Heat oven to 375°. Grease baking sheets. Combine Crisco, brown sugar, egg, milk and vanilla in large bowl. Beat at medium speed until well blended. Combine oats, flour, baking soda, salt and cinnamon. Mix into creamed mixture at low speed until blended. Stir in raisins and nuts. Drop by rounded tablespoons 2 inches apart onto baking sheet. Bake at 375° for 10 to 12 minutes or until lightly browned. Cool 2 minutes. Makes about 2 1/2 dozen cookies.

Peanut Blossoms

Kim Hollinrake

1/2 c. shortening	1 3/4 c. flour
1/2 c. sugar	1 tsp. baking soda
1/2 c. brown sugar	1 tsp. vanilla
1 egg	1/2 tsp. salt
1/2 c. peanut butter	48 chocolate kisses or stars
2 T. milk	

Mix ingredients in order listed. Shape into balls; dip in additional sugar and place on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes. Top each cookie immediately with a chocolate kiss or star, pressing firmly so cookie cracks around edge. Makes 4 dozen.

Pecan Snowballs

Vi Stangl

1/2 c. butter	1/4 tsp. salt
3 T. sugar	1 c. flour
1 1/2 tsp. vanilla	1 c. ground pecans

Cream butter, sugar and vanilla. Add salt. Add flour and ground pecans. Form in small balls about 1-inch in diameter. Place on slightly-greased cookie sheet; bake on top rack of oven at 250° for 40 minutes. Roll while hot in powdered sugar.

Peanut Butter Temptations

Kathy J. Steinbach

1/2 c. butter	1/2 tsp. vanilla
1/2 c. peanut butter	1 1/4 c. flour
1/2 c. white sugar	3/4 tsp. baking soda
1/2 c. brown sugar	1/2 tsp. salt
1 egg	1 pkg. peanut butter cups

Cream first 4 ingredients, then beat the egg and vanilla into that mixture. Add flour, baking soda and salt. Place teaspoon of dough in ungreased 1 1/2-inch muffin tins. Bake 7 minutes or until lightly browned at 375°. Immediately, after removing the cookies from the oven, press a miniature peanut butter cup into the center of each cookie (until only the top of the peanut butter cup shows). Cool for 10 minutes and remove from tins.

Doubles nicely!

Peanut Butter Fingers

Marcia Grimm

1/2 c. margarine	1/2 tsp. baking soda
1/2 c. sugar	1/4 tsp. salt
1/2 c. brown sugar	1/2 tsp. vanilla
1 egg	1 c. flour
1/3 c. chunky or creamy peanut butter	1 c. oatmeal

Mix first 5 ingredients with electric mixer until smooth and fluffy. Mix dry ingredients and add to first mixture. Pat into greased 9x13-inch pan. Bake 20 to 25 minutes at 350°. While bars are still hot, sprinkle 1 (6-ounce) package chocolate chips over. Allow to melt; spread evenly with back of a teaspoon. Cool.

Frost with:

1/2 c. powdered sugar	2 to 3 T. milk
1/4 c. peanut butter (creamy)	

Makes 24 bars.

Peanut Butter Fingers

Aaron Halls

1 c. oleo
1 c. brown sugar
1 c. peanut butter
1/2 tsp. salt
2 c. flour

2 eggs
1 c. sugar
1 tsp. baking soda
1 tsp. vanilla
2 c. quick-cooking oats

FROSTING:

Oleo
Peanut butter

Vanilla
Powdered sugar
Milk

Cream butter, brown sugar and white sugar. Blend eggs, peanut butter, baking soda, salt, vanilla, flour and oats. Put on well-greased cookie sheet. Press out with wet hands. Bake at 350° for 15 minutes. Take out while still puffy. Do no overbake. Frost when cool.

Note: Estimate frosting ingredients according to how thick you would like it.

Irresistible Peanut Butter Cookies

Mary Galeazzi

3/4 c. Jif creamy peanut butter
1/2 c. Crisco shortening
1 1/4 c. firmly-packed light brown sugar
3 T. milk

1 T. vanilla
1 egg
1 3/4 c. all-purpose flour
3/4 tsp. salt
3/4 tsp. baking soda

Heat oven to 375°. Combine peanut butter, Crisco, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with fork. Bake at 375° for 7 to 8 minutes, or until set and just beginning to brown. Cool 2 minutes on baking sheet before removing to kitchen countertop. Yields 3 dozen cookies.

Honey Bear Peanut Butter Cookies

Erin Taylor

1/4 c. Crisco
1/2 c. peanut butter
1/2 c. sugar
1/2 c. honey
1 egg

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

Preheat oven to 375°. Cream the Crisco, peanut butter and sugar. Add honey and egg; mix well. Add flour, baking powder, salt and baking powder; mix thoroughly. Roll the dough into small balls and place them on ungreased cookie sheet, 2 inches apart. Make a crisscross on each cookie with a fork. Bake for 10 minutes. Yields about 2 dozen cookies.

Refrigerate the dough briefly to make firmer, more uniform cookies.

Easy Peanut Butter Cookies

Nathan Hoover

**1 (14 oz.) can Eagle Brand
condensed milk**
3/4 c. peanut butter
2 c. Bisquick

1 tsp. vanilla
Sugar
Hershey chocolate kisses

In large bowl, beat Eagle Brand and peanut butter until smooth. Add Bisquick and vanilla; mix well. Shape into 1-inch balls. Roll in sugar. Place on ungreased baking sheet. Immediately after baking, press a chocolate kiss into center. Bake at 275° for 8 minutes.

Cut bar cookies or rolled cookies with a pizza cutter.

Old-Fashioned Soft Pumpkin Cookies

Kathleen Haley Taylor

2 1/2 c. flour	1 1/2 c. sugar
1 tsp. baking soda	1 c. canned pumpkin
1 tsp. baking powder	1 egg
1 tsp. ground cinnamon	1 tsp. vanilla extract
1/2 tsp. ground nutmeg	1 c. plumped raisins (opt.)
1/2 tsp. salt	1 c. chocolate chips (opt.)
1/2 c. butter, softened	1 c. rolled oats

Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt. Cream butter and sugar together in a large bowl. Add pumpkin, egg and vanilla; beat until light and creamy. Mix in dry ingredients until well blended. Add raisins, chocolate chips and rolled oats. Drop by rounded tablespoon (or shape into pumpkins) onto greased cookie sheet. Bake in 350° oven for 15 to 20 minutes. Yields 3 dozen cookies.

These are especially good with raisins.

Ranger Cookies

Judy Terrell

1 c. shortening	1 tsp. baking powder
1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	1 c. oatmeal
2 eggs	2 c. Rice Krispies
1 tsp. vanilla	2 c. flour
1 c. shredded coconut (opt.)	2 c. chocolate chips (opt.)
1 tsp. salt	

Cream shortening with white and brown sugars. Add eggs and vanilla; cream well. Sift flour with baking soda, salt, baking soda, baking powder. Combine oatmeal, Rice Krispies and coconut. Mix well. Drop by teaspoon onto greased cookie sheet. Bake at 350° until cookies are lightly browned, 10 to 12 minutes. Makes 4 1/2 to 5 dozen.

Chewy and pleasant taste.

Rolo Cookies

Maureen Marshall

1 c. margarine, softened
 2 tsp. vanilla
 2 eggs
 1 c. chopped pecans (opt.)
 48 Rolo chewy caramels
 (9 oz. pkg.)

1 T. sugar
 2 1/2 c. flour
 3/4 c. unsweetened cocoa
 1 tsp. baking soda
 1 c. sugar
 1 c. brown sugar

Heat oven to 375°. Lightly spoon flour into measuring cup. Level off. In a small bowl, combine flour, cocoa and baking soda. Blend well. In large bowl, beat 1 cup sugar, brown sugar and margarine until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in 1/2 cup pecans. Chill dough for 1 hour. For each cookie, with floured hands, shape about 1 tablespoon of dough around 1 caramel candy, covering completely. In a small bowl, combine the remaining 1/2 cup pecans and 1 tablespoon sugar. Press one side of each ball into pecan/sugar mixture. Place, nut-side-up, 2 inches apart on ungreased cookie sheet. Bake at 375° for 7 to 10 minutes. Cool 2 minutes. Remove cookies from cookie sheets.

Snickerdoodles

Velma Luscri

1 c. shortening
 1 1/2 c. sugar
 2 eggs
 2 3/4 c. flour

2 tsp. cream of tartar
 1 tsp. baking soda
 1/2 tsp. salt

Mix all ingredients well and chill dough for at least 2 hours. Shape into balls. Roll balls in a mixture of 2 tablespoons of sugar and 2 tablespoons of cinnamon. Bake at 350° for 12 to 15 minutes. Makes about 3 dozen.

Snickerdoodles

Aaron Halls

3/4 c. sugar
 1/2 c. butter
 1 egg
 1/2 tsp. vanilla
 1 1/2 c. flour

1/4 tsp. salt
 1/4 tsp. baking soda
 1/4 tsp. cream of tartar
 2 T. sugar
 2 T. cinnamon

In large bowl, cream 3/4 cup sugar and butter. Beat in egg and vanilla. In a small bowl, stir together flour, salt, baking soda and cream of tartar. Stir into butter mixture. Shape dough into 1-inch balls; roll each in sugar and cinnamon mixture. Put on greased sheets in 375° oven. Bake 8 to 10 minutes. Makes 2 dozen cookies.

Snow-on-the-Mountain Cookies

Katie Wadle, Fran Wadle

1 c. shortening
2 c. granulated sugar
2 tsp. vanilla
2 tsp. baking powder
2 T. powdered sugar

3 sq. unsweetened
chocolate
3 unbeaten eggs
2 c. flour
Pinch of salt

Melt chocolate and shortening together in a heavy pan, very slowly, over low heat. Add granulated sugar and beat for 2 minutes. Add eggs, one at a time, and beat. Add remaining ingredients, except for the powdered sugar, and beat or stir well until the mixture is smooth. Chill the dough for 2 or more hours. Roll dough into small ball shapes and roll in powdered sugar to coat. Place on cookie sheet (approximately 2 inches apart) and bake for 10 minutes at 375°.

Yield: approximately 4 dozen. Tastes much like brownies.

Sour Cream Cut-Out Cookies

Cindy Dehler

1/2 c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1/2 c. sour cream

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

Mix first 4 ingredients thoroughly. Measure flour by dipping or sifting. Blend dry ingredients. Mix into sugar mixture alternately with sour cream. Roll on well-floured surface to 1/4-inch thick. Bake on greased cookie sheet until lightly browned on bottom (8 to 10 minutes) at 375°. Frost with powdered sugar, butter, milk and vanilla frosting. Decorate.

Better plan on making a double batch.

Sour Cream Drops

Pat Nichols

1 1/2 c. sugar
1 c. butter
2 eggs
1 c. sour cream
3 1/4 c. flour

1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1/2 tsp. almond extract
1/2 tsp. vanilla

Cream butter and sugar well. Add eggs and beat well. Add sour cream and dry ingredients (flour, baking soda and salt). Add vanilla and almond. Drop by spoonful on cookie sheet. Bake on greased cookie sheet at 375° for 10 minutes. Cool and frost with white frosting. Yields 2 dozen.

Sour Cream Oatmeal Date Cookies

Jeanie Ball

1 egg, beaten
1/2 c. brown sugar
1/2 c. margarine
1/2 c. sour cream
1 tsp. vanilla
1/4 tsp. butter flavoring

1/2 tsp. walnut flavoring
1 c. chopped dates
1 c. quick oatmeal
1 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt

Cream together shortening and sugar. Add beaten egg, sour cream and flavorings. Stir in dates and oatmeal. Sift the flour, baking soda and salt together; combine with other mixture. Drop onto a greased cookie sheet and bake almost 15 minutes in 350° oven.

Sour Cream Sugar Cookies

Pauline Conway

1 c. oleo
3 c. sugar
4 eggs
2 c. sour cream
2 T. vanilla

5 1/2 c. flour
1 tsp. baking soda
1 tsp. baking soda
1 tsp. salt

Cream oleo, sugar and eggs. Stir in sour cream and vanilla. Add flour, baking soda, baking powder and salt. Chill at least 1 hour. Bake at 350° for 8 to 11 minutes. Frost with cream cheese frosting.

A good, moist cookie.

Special K Cookies

Kathleen Taylor

- | | |
|-----------------------------------|-------------------------------|
| 1 1/2 c. flour | 1 tsp. vanilla |
| 1/2 tsp. baking soda | 1 egg |
| 1/2 tsp. salt | 1 c. Special K cereal |
| 1/2 c. margarine, softened | 1/2 c. chocolate chips |
| 2/3 c. sugar | 1/2 c. coconut |

Sift together flour, baking soda and salt. Cream margarine and sugar until light and fluffy. Add egg; beat well. Stir in dry ingredients, Special K, chips and coconut. Drop by spoonfuls onto ungreased cookie sheet. Bake at 375° for 10 minutes. Yields about 2 dozen.

Sugar Cookies

Darlene Riseley

- | | |
|------------------------------|-------------------------------|
| 1 c. granulated sugar | 2 tsp. vanilla |
| 1 c. powdered sugar | 1 tsp. cream of tartar |
| 1 c. margarine | 1 tsp. baking soda |
| 1 c. oil | 5 1/4 c. flour |
| 2 eggs, well beaten | |

Cream sugars with margarine. Add beaten eggs. Stir in oil and vanilla. Mix dry ingredients and blend in. Refrigerate overnight. Form into balls; dip in granulated sugar and flatten with bottom of glass. Bake at 350° until lightly browned.

My Favorite Sugar Cookies

Claretta Sommar

- | | |
|------------------------------|-----------------------------|
| 3/4 c. white sugar | 1 tsp. salt |
| 3/4 c. powdered sugar | 1 tsp. baking soda |
| 2/3 c. oleo | 1 tsp. baking powder |
| 2/3 c. vegetable oil | 4 c. flour |
| 2 eggs | 1 tsp. vanilla |

Cream oleo, sugars, eggs, oil and vanilla. Add sifted dry ingredients. Drop by teaspoon on cookie sheet. Bake at 350° for 8 minutes.

These are great with nuts added. Also freezes well.

Sugar Cookies

Adam Halls

- | | |
|----------------------------|---------------------------|
| 2 sticks margarine | 2 eggs |
| 1 c. powdered sugar | 1 tsp. baking soda |
| 1 c. white sugar | 4 1/2 c. flour |
| 1 c. oil | |

Cream first 5 ingredients; mix baking soda and flour and combine with first 5. Chill 1/2 hour. Roll into balls and place on ungreased cookie sheet. Dip greased glass in sugar and flatten cookies. Bake in 350° oven for 6 to 8 minutes.

Basic Sugar Cookie

Kathleen Haley Taylor

- | | |
|----------------------------|---------------------------|
| 1 c. butter or oleo | 4 1/2 c. flour |
| 1 1/2 c. sugar | 1 tsp. baking soda |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 3 eggs | |

Mix ingredients all together. Roll as thick or thin as desired. This dough does not need to be chilled, but works up readily on being mixed. Bake in a 350° to 400° oven for about 10 minutes, depending on the thickness of the cookies. Grease the cookie sheets.

Crisp Sugar Cookies

Agnes Stittsworth

- | | |
|-----------------------|-----------------------------------|
| 1 c. oleo | 1 1/3 c. flour |
| 1 tsp. vanilla | 1 c. chopped nuts |
| 1/2 c. sugar | 1 c. crumbled potato chips |

Roll and press. Bake at 350° for 10 minutes.

Almond Bars

Bea Mishler

- | | |
|--|--------------------------------|
| 1 c. melted butter or margarine | 5 tsp. almond flavoring |
| 1/2 c. powdered sugar | 2 eggs |
| 2 c. flour | 8 T. milk |
| 2 c. sugar | 4 T. flour |

Mix first 3 ingredients and press into a 9x13-inch pan. Bake 12 minutes in 350° oven. Mix all other ingredients and pour on top and bake for 25 minutes at the same oven temperature.

You must use 5 teaspoons of almond flavoring. This is an old family recipe.

Apple Bars

Mary M. Miller

CRUST:

2 c. flour
1/2 tsp. salt
1/2 c. milk (scant)

3/4 c. shortening (oleo),
melted
2 egg yolks
1 tsp. lemon juice

FILLING:

3 (1 qt.) pkg. frozen
apples or 8 to 10 freshly-
sliced apples

2 to 2 1/4 c. sugar
1/2 c. flour
2 tsp. cinnamon
1/2 tsp. almond flavoring

ICING:

1 1/2 c. powdered sugar

Water, to make smooth
frosting

Mix flour and salt; stir together milk, melted oleo, egg yolks and lemon juice. Cut in flour with fork or pastry blender. Knead dough and divide in half. Use half for bottom crust and half for top crust. Roll out oblong to fit a 10x14-inch jellyroll pan.

Filling: In large bowl, mix sugar, flour, cinnamon and flavoring. Add well-drained apple slices. Stir. Spread over bottom crust.

Add top crust. Make slits in top crust. Bake at 425° for about 20 minutes. Reduce heat to 350° and bake about 20 minutes longer or until apples are tender and top is browned. Frost while warm with powdered sugar icing. Makes 24 squares.

Also good with other fillings, especially raspberry and rhubarb. Make these fillings as you would for regular pies. You will just need to make proportions according to pan size.

Danish Apple Bars

Adam Halls

2 1/2 c. flour
3/4 c. shortening
1 egg yolk & milk to equal
2/3 c.
1 c. crushed corn flakes

8 to 10 med. apples, sliced
1 c. sugar
1 tsp. cinnamon
1 egg white, beaten

Work flour and shortening like pie dough. Add egg yolk and milk. Work together. Divide in 2 parts. Roll out 1 part to fill a 10x15-inch pan. Cover with corn flakes; cover with apples. Sprinkle sugar and cinnamon over apples. Cover with other crust. Brush beaten egg white over crust. Bake at 400° until brown, 30 minutes.

Frosting: Drizzle with thin powdered sugar frosting.

Banana Bars

Marcia Grimm

- | | |
|---|--------------------------------|
| 1 1/2 c. sugar | 1 tsp. salt |
| 1 (8 oz.) pkg. fat-free cream cheese | 2 c. flour |
| 2 eggs | 2 tsp. vanilla |
| 3 ripe bananas, mashed | 1/2 tsp. almond extract |
| 1 tsp. baking soda | |

Grease and flour 10x15-inch pan. Cream sugar and cream cheese. Beat in eggs. Add bananas and flavorings. Sift baking soda and salt with flour. Add to banana mixture and stir well. Bake at 350° for 20 minutes, or until done. Cool. Frost. Cut into about 28 bars. Can be frozen with the frosting.

FROSTING:

- | | |
|---------------------------|--------------------------------------|
| 4 oz. cream cheese | 3/4 stick butter or margarine |
| 1 tsp. vanilla | 2 c. powdered sugar |

Mix together until smooth. Spread over cooled bars.

Black Walnut Dream Bars

Anna Siberoki

- | | |
|-------------------------|---|
| 1 c. butter | 4 tsp. flour |
| 1 c. brown sugar | 1 tsp. baking powder |
| 2 c. flour | 2 to 3 c. coconut |
| 2 c. brown sugar | 1 to 2 c. black walnut meats (English walnut meats may be substituted) |
| 4 beaten eggs | |
| 1/2 tsp. salt | |
| 2 tsp. vanilla | |

Cream butter and 1 cup brown sugar. Work in 2 cups flour until crumbly. Place smoothly into shallow, greased 9x13-inch pan. Bake 10 minutes in moderate oven (350°). Meanwhile, mix 2 cups brown sugar, beaten eggs, salt and vanilla. Sift together 4 teaspoons flour with baking powder. Mix with coconut and nuts; blend with sugar and egg mixture. Pour over previously-baked crust. Return pan to oven. Bake 20 minutes at 350°. Cool and cut into squares.

Cherry Brownies

Millie Zoutte

**1 pkg. German chocolate
cake mix**
2 eggs

1 can cherry pie filling
1 tsp. almond flavoring

ICING:

1 1/2 c. white sugar
6 T. milk

6 T. margarine
1 c. chocolate chips

Beat eggs. Add cake mix, flavoring and pie filling. Bake in 10x15-inch greased and floured jellyroll pan at 350° for 30 to 40 minutes.

Icing; Combine sugar, milk and margarine. Bring to a boil and boil for 1 minute. Add chocolate chips, cool and beat.

Chewy Chocolate Brownies

Alexas Horras

**2 (2 oz.) sq. unsweetened
chocolate**
1 c. sugar
2 T. butter
1 egg

1 tsp. vanilla
1 c. sifted flour
1 tsp. baking powder
1/2 c. evaporated milk

Melt chocolate. Mix sugar, butter, egg and vanilla. Pour in melted chocolate. Stir sifted flour and baking powder together. Stir 1/2 of flour into chocolate mixture. Add evaporated milk and stir until smooth. Add remaining flour. Mix until lumps have disappeared. Pour batter into 9-inch greased square pan. Bake 30 minutes at 350°.

Dip a cookie cutter into powdered sugar or flour so the dough won't stick to the cutter.

Chocolate Crunch Brownies

Carolyn Blankenship

- | | |
|---|--|
| 1 c. butter or margarine,
softened | 1/2 tsp. salt |
| 2 c. sugar | 1 (7 oz.) jar marshmallow
creme |
| 4 eggs | 1 c. creamy peanut butter |
| 6 T. baking cocoa | 2 c. semi-sweet chocolate
chips |
| 1 c. flour | 3 c. crisp rice cereal |
| 2 tsp. vanilla | |

In a mixing bowl, cream butter and sugar. Add eggs. Stir in cocoa, flour, vanilla and salt. Spread into a greased 9x13-inch pan. Bake at 350° for 25 minutes or until brownies tests done. Cool. Spread marshmallow creme over cooled brownies. In a small saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly. Remove from heat. Stir in cereal. Spread over marshmallow layer. Chill before cutting. Store in refrigerator.

Fudge Brownies

Marcia Grimm

- | | |
|--------------------------------------|--|
| 2 c. chocolate chips (12 oz.) | 1 (14 oz.) can sweetened
condensed milk |
| 1/4 c. margarine or butter | 1 egg, beaten |
| 2 c. Bisquick baking mix | 1 tsp. vanilla |

In large saucepan over low heat, melt 1 cup chocolate chips with margarine. Add biscuit mix, condensed milk, egg and vanilla. Stir in remaining 1 cup chocolate chips. Turn into well-greased 9x13-inch pan. Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan. Do not overbake. Cool. Garnish as desired. Store in tightly-covered container at room temperature.

These are good without frosting. Can also use mint chocolate chips instead of regular chips.

Hershey Syrup Brownies

Nicole Shinn

- | | |
|-------------------------------|-------------------------|
| 1 stick oleo, softened | 4 eggs |
| 1 c. + 2 T. flour | 1 c. sugar |
| 1 can Hershey syrup | 1 c. nuts (opt.) |

Mix oleo, sugar and eggs well. Add flour; mix, then add syrup and nuts. Use a 9x13-inch pan (greased and floured). Bake at 350° for 30 minutes.

S'more Brownies

Lori Horstmann

Brownie mix
16 oz. mini marshmallows

Chocolate chips (10 oz.)
Graham crackers

Prepare brownie mix and bake as directed. Ten minutes before they are to come out of the oven, sprinkle them with chocolate chips. Five minutes before brownies are to come out, cover chips with miniature marshmallows. After baking is completed, top with graham crackers. Let cool and cut into squares.

Thill Brownies

Sharon Thill

1/2 c. + 2 T. butter (Parkay)
2 c. sugar
4 eggs
Dash of salt

1 tsp. vanilla
1/2 c. cocoa
2/3 c. milk
1 1/2 c. flour

FROSTING:

3/4 c. sugar
3 T. butter

3 T. milk
1/2 c. chocolate chips

Cream butter and sugar. Add eggs, one at a time, salt, vanilla and cocoa. Add alternately, a little at a time: milk and flour. Put into a 10x15-inch pan. Bake at 325° to 350° (when I use AirBake pan, I use 350°). Do not overbake.

Frosting: Boil sugar, butter and milk for 30 seconds. Add chocolate chips and beat until smooth.

California Gold Bars

Barb Blake

1 c. brown sugar, packed
1 c. butter or margarine
1 egg
1 tsp. vanilla

1 3/4 c. flour
1 c. walnuts
1/2 c. apricot jam

Beat together sugar, butter, egg and vanilla. Sift in flour and add nuts. Spoon 1/2 into greased (8- or 9-inch) square pan. Spread evenly. Spread batter evenly with jam. Cover jam with remaining batter. Bake at 325° for 50 minutes. Cool 10 minutes and cut into squares.

Caramel Candy Bars

Laura Smith

1 (14 oz.) pkg. caramels
1/3 c. milk
2 c. flour
2 c. oats (Quick oats)
1 1/2 c. brown sugar
1 tsp. baking soda
1 tsp. salt

1 egg
1 c. margarine
1 (6 oz.) pkg. chocolate chips
1 c. chopped English walnuts

Heat candy and milk until smooth. Mix flour, oats, brown sugar, baking soda, salt and egg. Stir in margarine with a fork until crumbly. Press 1/2 of mixture into greased 9x13-inch pan. Bake for 10 minutes at 350°. Sprinkle with chocolate chips and walnuts. Drizzle with caramel mixture. Sprinkle with remaining crumbly mixture. Bake for 20 to 25 minutes, until lightly browned on top.

Caramel Rice Krispie Treats

Gaye Luksetich

11 c. Rice Krispies
1 (10 oz.) pkg. lg. marshmallows
1/2 c. butter or margarine
1/2 pkg. mini marshmallows

1 can sweetened condensed milk
1/3 c. butter
1 pkg. caramels

Mix Rice Krispies, large marshmallows, 1/2 cup butter or margarine (like regular Rice Krispies treats). Divide mixture into 2 (9x13-inch) pans and cool in the refrigerator. After cooling, top 1 pan with the miniature marshmallows (not melted), then mix the condensed milk, butter and caramels; melt in the microwave or on top of stove. Pour over miniature marshmallows and then put the other pan on top of it, to make a sandwich. Let cool and cut into small squares.

It is very rich.

Chocolate Caramel Bars

Candy Jerkins

- | | |
|--|--|
| 1 lb. light caramels | 1 (12 oz.) pkg. chocolate chips |
| German chocolate cake mix | 1 c. chopped nuts (opt.) |
| 3/4 c. margarine | |
| 1 (5 1/3 oz.) can evaporated milk | |

In a heavy saucepan, combine caramels and 1/3 cup evaporated milk. Cook and stir over low heat until caramels melt. Set aside. Combine dry cake mix, margarine, 1/3 cup evaporated milk and nuts. Stir until dough holds together. Press 1/2 of dough into greased and floured 9x13-inch pan. Bake at 350° for 6 minutes. Cool. Sprinkle chocolate chips over baked crust. Spread caramel mix over chips. Dab rest of dough on top and bake 15 to 18 minutes. Cool slightly and refrigerate for 30 minutes to set caramels. Cut.

Chocolate Revel Bars

Carolyn Formanek

- | | |
|---------------------------------|--|
| 1 c. butter or margarine | 3 c. oatmeal |
| 2 c. brown sugar | 2 c. (12 oz.) chocolate chips |
| 2 eggs | 2 tsp. butter or margarine |
| 1 tsp. salt | 1/2 tsp. salt |
| 2 tsp. vanilla | 14 oz. sweetened condensed milk |
| 1 tsp. baking soda | |
| 2 1/2 c. flour | |

Cream 1 cup margarine, brown sugar and eggs. Add 1 teaspoon salt, baking soda, flour and oatmeal. Pat 2/3 of this mix into a 9x13-inch pan. Heat in saucepan the chocolate chips and sweetened condensed milk. Stir constantly until melted. Remove from heat and add 2 teaspoons margarine and 2 teaspoons vanilla. Spread this filling over oatmeal mixture. Spoon remaining oatmeal over chocolate.

Note: Melt chocolate filling mixture over low heat. It burns easily.

Remove cookies from the sheet as soon as you take them from the oven.

Cookie Pizza

Erin Taylor

- | | |
|-----------------------------|--|
| 1/2 c. white sugar | 1 egg |
| 1/2 c. margarine | 1 c. semi-sweet chocolate chips |
| 1/2 tsp. vanilla | 1 c. M&M's |
| 1 1/2 c. flour | 2 c. mini marshmallows |
| 1 1/2 c. brown sugar | |
| 1/4 c. peanut butter | |

Soften margarine, sugars and peanut butter in the microwave about 35 seconds. Cream ingredients and add eggs, vanilla and flour; mix well. Press dough into 12-inch round pizza pan, forming a rim on edge of pan. Bake at 350° for 10 minutes. Remove from oven and sprinkle the top with marshmallows, chocolate chips and M&M's. Reheat in oven for 5 to 8 minutes more, until marshmallows puff up and begin to turn brown. Cool completely and cut like a pizza.

You can use mint or milk chocolate chips.

Dutch Letter Bars

Fran Wadle

- | | |
|--------------------------|----------------------|
| 1/2 c. margarine | 1/2 c. butter |
| 1 c. almond paste | 2 eggs |
| 2 c. sugar | 2 c. flour |

Melt butter and margarine. Add almond paste and the 2 beaten eggs. Add sugar and flour. Blend thoroughly and pat into greased 9x13-inch pan. Sprinkle sugar over the top. Bake at 350° for approximately 30 minutes, or until golden brown.

Lemon Bars

Kathleen Taylor

- | | |
|-----------------------------------|-------------------------------|
| 1/2 c. margarine, softened | 1 c. sugar |
| 1 c. flour | 3 T. lemon juice |
| 1/4 c. powdered sugar | 2 T. flour |
| 2 eggs, beaten | 1/2 tsp. baking powder |

Combine margarine, flour and powdered sugar. Pat into a lightly-greased 9-inch square pan. Bake at 325° for 20 minutes. Combine remaining ingredients. Spread over crust. Return to the oven and bake 25 minutes. Frost with powdered sugar and cut into squares.

Lemon Cheese Bars

Dorene Duffy

1 pkg. lemon pudding cake mix	2 eggs
1 (8 oz.) pkg. cream cheese	1 tsp. lemon juice
1/3 c. sugar	1/3 c. oil

Mix dry cake mix, 1 egg and oil, until crumbly. Reserve 1 cup, put remaining cake in mixture in 9x13-inch pan. Bake 15 minutes at 350°. Cool. Beat cheese, sugar, lemon juice and 1 egg until smooth. Spread over baked layer. Sprinkle cup of reserved mixture over top. Bake again for 15 minutes. Cool.

Magic Cookie Bars

Joyce Redding

1/2 c. margarine or butter	1 c. (6 oz.) semi-sweet chocolate chips
1 1/2 c. graham cracker crumbs	1 can (1 1/3 c.) flaked coconut
1 (14 oz.) can sweetened condensed milk	1 c. chopped nuts

Preheat oven to 350° (325° for glass dish). In 9x13-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour condensed milk evenly over crumbs. Top with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store loosely-covered at room temperature.

Variations: Use 1 cup of coconut, 3/4 cup semi-sweet chocolate chips and 1/2 cup butterscotch chips.

Note: I crush graham crackers, rather than using prepackaged crumbs; the coarser texture works better. Store-brand sweetened condensed milk is not as sweet as Eagle Brand.

M&M Dream Bars

Kathleen Haley Taylor

2 c. oatmeal	1 c. butter, melted
1 c. brown sugar	1 can sweetened condensed milk
1 tsp. baking soda	1/3 c. peanut butter
1 1/2 c. all-purpose flour	1 c. M&M's candies
1/2 c. coconut	1 c. chocolate chips
1/2 tsp. salt	

Combine oatmeal, brown sugar, baking soda, flour, coconut and salt. Add melted butter. Stir until moist; will be crumbly. Reserve 1 1/2 cups crumbs. Press remaining crumbs into a greased 9x13-inch pan. Bake 12 minutes at 375°. Combine milk and peanut butter. Spread over baked crust. Sprinkle M&M's and chocolate chips over top. Sprinkle remaining crumbs over chocolate pieces. Lightly press crumbs down. Bake 20 minutes or until golden brown. Cool before cutting.

Mudpie Bars

Marcia Grimm

Cream:

1/2 c. margarine

3/4 c. sugar

Add:

2 eggs

2 T. cocoa

1 tsp. vanilla

1/4 tsp. baking powder

3/4 c. flour

1/4 tsp. salt

Mix all together and spread into bottom of greased 9x13-inch pan. Bake 15 to 20 minutes at 350°. While bars are still hot, spread about 1/2 of a 10-ounce package miniature marshmallows over bars. Put back into oven for 3 to 4 minutes. Cool.

Topping: Melt 6 ounces chocolate chips. Stir in 1/2 cup peanut butter and 1 1/2 cups Rice Krispies. Spread over cooled marshmallows. Makes about 24 bars.

Oatmeal Bars

Julie Kirkle

2 sticks margarine

1 1/2 c. flour

1 c. white sugar

1 tsp. baking soda

1 c. brown sugar

3 c. oatmeal (quick)

2 eggs

1 c. chocolate chips

1 tsp. vanilla

Nuts (opt.)

Cream butter and sugars. Add eggs and vanilla. Add dry ingredients and mix well. Add chocolate chips. Bake in jellyroll pan 15 to 20 minutes at 350°.

Peanut Buster Bars

Brian Schneider

1 can evaporated milk

1 lb. Oreo cookies, crushed

1/2 stick oleo

1 stick melted margarine

2/3 c. chocolate chips (milk chocolate)

1/2 gal. vanilla ice cream

1 tsp. vanilla

Crushed peanuts

2 c. powdered sugar

Mix evaporated milk, oleo, chocolate chips, vanilla and powdered sugar together in large saucepan. Cook for 8 minutes. Bring to a boil. Allow to cool. Mix Oreo cookies and melted margarine in a bowl. Layer Oreo crust, ice cream, chocolate topping, and crushed peanuts in a 9x13-inch pan.

May be made several days in advance.

Peanut Butter Bars

Kelly Taylor

- | | |
|---------------------------------------|--|
| 1 c. sugar | 1 c. coconut |
| 2 eggs | 1/2 c. chopped pecans |
| 3/4 c. margarine | 1/2 c. peanut butter |
| 2 c. graham cracker
crumbs | 1 (6 oz.) pkg. butterscotch
chips |
| 2 c. mini marshmallows | |

Cook sugar, eggs and margarine over low heat 5 minutes. Stir constantly. Cool and add graham crackers, marshmallows, coconut and nuts. Place in a greased 9x13-inch pan. Melt peanut butter and butterscotch chips; spread on top. Keep refrigerated. Cut into bars to serve.

Southern Pecan Bars

Mary Hanna

- | | |
|-------------------------------------|---|
| 1 1/3 c. flour | 3/4 c. dark corn syrup |
| 1/2 tsp. baking powder | 1/4 c. brown sugar |
| 1/3 c. margarine | 3 T. flour |
| 1/2 c. brown sugar | 1/2 tsp. salt |
| 1/4 c. finely-chopped pecans | 1 tsp. vanilla |
| 2 eggs | 3/4 c. coarsely-chopped
pecans |

Sift together the flour and baking powder. Add to creamed margarine and brown sugar. Mix until particles are fine. Stir in 1/4 cup pecans. Press firmly into buttered 9x13-inch pan. Bake at 350° for 10 minutes. Cool. Beat eggs until foamy. Add syrup, brown sugar, flour, salt, vanilla and pecans. Mix well. Pour over crust. Bake at 350° for 25 to 30 minutes.

Butter Pecan Turtle Bars

Kathy Froyen

CRUST:

- | | |
|-------------------------|--------------------------------|
| 2 c. flour | 1/2 c. butter, softened |
| 1 c. brown sugar | |

CARAMEL:

- | | |
|---------------------------|-----------------------------|
| 2/3 c. margarine | 1 c. pecans |
| 1/2 c. brown sugar | 1 c. chocolate chips |

Combine crust ingredients. Pat into pan. Sprinkle pecans over crust. Prepare caramel. In pan, combine brown sugar and butter over medium heat. Bring to a boil; boil 1 minute, stirring constantly. Pour over crust. Bake at 350° for 18 to 22 minutes. Remove from oven; sprinkle with chocolate chips.

Butterscotch Pecan Squares

Carole Kneip

1 (14 oz.) can sweetened condensed milk
12 oz. butterscotch chips
2 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt

10 T. unsalted butter, room temp.
2/3 c. sugar
1 egg
1 tsp. vanilla
1/3 c. chopped pecans

Heat oven to 350°. Butter a 9x13-inch pan. Line bottom and sides with foil. Heat milk and chips over low heat until chips are melted. Combine flour, baking soda and salt. Beat butter and sugar until creamy. Beat in egg and vanilla until light and fluffy. Beat in flour until dough comes together. Reserve 1/2 cup dough. Press dough into bottom and 1/2-inch up sides of pan. Pour filling into dough. Crumble remaining dough on top. Sprinkle with pecans. Bake 30 to 35 minutes. Cool. Using foil, lift from pan and cut into squares.

Pecan Bars

Carole Kneip

Butter pecan cake mix
1 stick oleo
1 c. Eagle Brand condensed milk
1 egg

1 tsp. vanilla
1/2 pkg. Heath butterbrickle bits
1/2 pkg. pecans, chopped

Mix together cake mix with oleo. Put into sprayed 9x13-inch pan. Combine milk, egg and vanilla; pour over cake mixture. Sprinkle with brickle bits and pecans. Bake at 350° for 35 to 40 minutes. Do not overbake.

Cool cookies in a single layer to prevent them from sticking together.

Pumpkin Bars

Adam Halls

- | | |
|------------------------|----------------------|
| 4 eggs | 2 tsp. baking powder |
| 1 2/3 c. sugar | 2 tsp. cinnamon |
| 1 c. oil | 1 tsp. salt |
| 1 (16 oz.) can pumpkin | 1 tsp. baking soda |
| 2 c. flour | |

CREAM CHEESE ICING:

- | | |
|---|---------------------|
| 1 (3 oz.) pkg. cream cheese | 1 tsp. vanilla |
| 1/2 c. butter or margarine,
softened | 2 c. powdered sugar |

Cream together cheese and butter. Stir in vanilla, powdered sugar, a little at a time, beating until smooth.

In mixing bowl, beat together egg, sugar, oil and pumpkin until light and fluffy. In a separate bowl, stir together flour, baking powder, cinnamon, salt and baking soda. Add to the pumpkin mixture and mix thoroughly. Spread batter into ungreased 10x15-inch pan and bake at 350° for 25 to 30 minutes. Cool. Frost with cream cheese icing. Cut into bars.

Pumpkin Bars

Sue Schulz

- | | |
|--------------------|------------------------------------|
| 1 c. oil | 4 eggs |
| 2 c. sugar | 1 can or 2 c. pumpkin |
| 2 tsp. cinnamon | 1/2 tsp. salt |
| 1 tsp. baking soda | 2 tsp. baking powder |
| 2 c. flour | 1 c. raisins or nutmeats
(opt.) |

ICING:

- | | |
|-----------------------------|---------------------------|
| 1 (8 oz.) pkg. cream cheese | 12 T. oleo (1 1/2 sticks) |
| 2 tsp. cream or milk | 2 tsp. vanilla |
| Dash of salt | 3 1/2 c. powdered sugar |

Combine and bake on greased large cookie sheet or jellyroll pan. Bake 25 minutes at 350°. Mix icing and spread on bars.

Pumpkin Bars

Ashley Flattery

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

2 tsp. salt
 1 c. oil
 4 eggs
 2 c. pumpkin

FROSTING:

1 (3 oz.) pkg. cream cheese

1 1/2 c. powdered sugar
 3/4 stick butter

Mix all ingredients together. Mix oil, eggs and pumpkin together until smooth. Combine until well mixed. Spread on large greased cookie sheet. Bake 20 minutes at 350°. Combine ingredients for frosting. Frost bars after cooled. May sprinkle with chopped nuts.

Pumpkin Dessert Squares

Margaret Kurimski

1 pkg. yellow cake mix
 1/2 c. butter or margarine

1 egg, beaten

FILLING:

1 lg. can pumpkin pie mix

2 eggs
 2/3 c. milk

TOPPING:

1/4 c. sugar

1/4 c. butter or margarine

1 tsp. cinnamon

1 c. reserved cake mix

Mix first 3 ingredients together; reserving 1 cup cake mix. Press remainder into bottom of a 9x13-inch pan. Mix filling together and pour over unbaked crust. Mix topping until crumbly, then scatter over the top. Bake for 45 to 60 minutes, or until done, at 350°.

This is a very good-tasting dessert and serves 10 to 12 people.

Cookies that are too crisp may have too much sugar in the dough.

Raisin Creme Bars

Fran Wadle

1 1/2 c. sugar
1 c. Crisco
2 eggs
1/2 tsp. salt

3 1/2 c. flour
2 tsp. cinnamon
1 c. raisins
1 1/2 tsp. baking soda

Cream together sugar and Crisco; add eggs and salt. Gradually add flour and cinnamon. Cook raisins until soft in 1 cup of water. Drain and reserve hot water. Add raisins to batter. Stir the baking soda into the hot water and add to batter. Spread batter thinly on 2 cookie sheets and bake 12 minutes at 375°. Spread with frosting while still hot.

Rice Krispie Bars

Stephanie Lodge

1 c. sugar
2 c. Karo syrup
2 c. peanut butter

10 c. Rice Krispies
2 c. chocolate chips

Boil sugar and syrup until sugar is dissolved. Add 2 cups peanut butter. Mix in Rice Krispies. Melt chocolate chips. Put 1/2 of mixture into a 9x13-inch pan. Put melted chocolate chips over, and top with remaining mixture. Let set, and serve.

Salted Nut Roll Bars

Arlene Kockler

1 pkg. Pillsbury Plus yellow
cake mix
1 egg
3 c. mini marshmallows
2/3 c. light corn syrup

1/4 c. softened margarine
2 tsp. vanilla
1 pkg. peanut butter chips
2 c. salted peanuts
2 c. Rice Krispies

Mix together the cake mix, 1/3 cup margarine and egg. Press into an 11 x 15 1/2-inch cookie sheet. Bake at 350° for 10 minutes. Sprinkle with 3 cups marshmallows and return to oven for 2 minutes longer. Let cool. Mix together the corn syrup, 1/4 cup margarine and vanilla in saucepan. Heat and stir in peanut butter chips, and mix until chips are melted. Remove from heat and stir in peanuts and Rice Krispies. Pour this over the cake mixture. Cool and cut into squares.

Scotcheroos

Cynthia Thill

1 c. sugar
1 c. white syrup (Karo)
1 c. peanut butter

6 c. Rice Krispies
1/2 pkg. chocolate chips
1/2 pkg. butterscotch chips

Just barely bring to a boil the sugar and white syrup. Remove from heat and add peanut butter. Stir well and add Rice Krispies. Spread in buttered cake pan. Melt chocolate and butterscotch chips; spread on bars. After topping sets, cut into squares.

S'mores Bars

Pat Greubel

12 whole graham crackers
2 c. mini marshmallows
1 (11 1/2 oz.) pkg. milk chocolate chips

3/4 c. butter or margarine
1/4 c. finely-packed brown sugar

Heat oven to 350°. Arrange graham crackers evenly into a 10 1/2 x 15 1/2-inch jellyroll pan. Sprinkle marshmallows, then chocolate chips on top. Combine butter and brown sugar in medium microwave-proof bowl. Microwave 1 1/2 to 2 minutes on HIGH until butter is melted. Stir to blend. Spoon evenly over marshmallows and chips. Bake 8 to 10 minutes, until barely golden. Cool completely in pan on wire rack. Cut into squares. Makes 24 bars.

Yum-Yum Bars

Alexas Horras

1 c. sugar
1 c. white corn syrup
6 c. Rice Krispies or Cheerios

1 c. powdered sugar
1 tsp. vanilla

FROSTING:

1 (12 oz.) pkg. chocolate chips

1/2 c. peanut butter

Bring to a boil sugar and corn syrup. Add peanut butter and vanilla. Pour mixture over Rice Krispies or Cheerios, and pack into a 9x13-inch pan. Frost with melted chocolate chips and 1/2 cup peanut butter (in microwave for 90 seconds). Cut while warm.

A decorative border in blue ink surrounds the page. It features large five-petaled flowers with dotted centers at the corners, smaller flowers, and intricate scrollwork and leaf patterns connecting them.

Desserts

A good rule for talking is one used
in measuring flour - sift first.

Dessert Hints

- Add confectioners' sugar to whipping cream before beating. The whipped cream stands up well even if it is not used immediately.
- To make powdered sugar, blend 1 cup granulated sugar and 1 tablespoon cornstarch in the blender at medium speed for 2 minutes.
- To add a delightful flavor to whipped cream, add a teaspoon of strained honey or maple syrup instead of sugar. It will remain firm all day.
- Whipping cream retains its shape if when whipping you add 1/2 to 1 teaspoon of light corn syrup per half pint of cream.
- Add a tablespoon of powdered orange-flavored drink mix, such as Tang, to a cup of whipped topping for a flavorful, different taste. Good over gingerbread or pumpkin pie.
- Soak peeled apples in cold water to which 1 teaspoon of salt has been added. They will not discolor.
- A tasty sauce for baked apples can be made by mixing honey and whipped cream.
- Substitute 3/4 cup honey for 1 cup of sugar up to 1 cup total.
- When using honey, reduce the total amount of other liquids by 1/4 cup per cup of honey in the conventional recipe.
- Reduce baking temperature 25° to prevent over-browning when cooking with honey.
- To melt chocolate, grease the pan in which it is to be melted.
- A pinch of salt added to very sour fruits while cooking will greatly reduce the amount of sugar needed.
- Keep apples, bananas, pears and other fruits from discoloring when cut-up by coating them with orange juice or diluted lemon juice.

Desserts

Quick Angel Food Cake

Darlene Riseley

1 1/2 c. egg whites

1 1/2 c. sugar

1 c. cake flour

1 1/2 tsp. cream of tartar

1/2 tsp. salt

1 tsp. vanilla

Measure into bowl: egg whites, cream of tartar, vanilla and salt. Beat until stiff peaks form. Gradually add 1 cup sugar, one tablespoon at a time. Add (fold in) 1 cup flour, mixed with 1/2 cup sugar. Preheat oven with 10-inch tube cake pan in it to 425°. Mix cake and pour into hot pan. Bake 12 1/2 minutes. Turn off heat and bake 12 1/2 minutes longer. Remove from oven and cool completely before removing from pan.

Strawberry Angel Cake

Tom Horras

2 pkg. strawberry Jello

2 c. hot water

1 sm. purchased angel

food cake, or 1/2 homemade

3 (10 oz.) pkg. frozen

strawberries

1 (10 oz.) ctn. Cool Whip

Dissolve Jello in hot water; add frozen berries and stir until thawed. Add Cool Whip. Pour over cake that has been torn or cut into chunks into 9x13-inch pan. Refrigerate.

Yellow Angel Food

Eva Hinricher

5 egg yolks

1/2 c. cold water

1 1/2 c. sugar

1 1/2 c. flour

1/2 tsp. baking powder

1 tsp. lemon flavoring

1/4 tsp. salt

5 egg whites

3/4 tsp. cream of tartar

Beat egg yolks thoroughly. Add water and sugar. Beat again. Sift together flour, baking powder and salt. Combine with first mixture. Add lemon flavoring. Beat egg whites and cream of tartar until peaks form. Fold into batter. Pour batter into ungreased angel food pan and bake at 325° for 1 hour.

Apple Cake

Irene Vandersluis

1 c. flour (all-purpose)	1/4 c. vegetable oil
2 c. finely-diced apples	1 egg, beaten
1 c. white sugar	1 tsp. cinnamon
1/4 tsp. salt	1 tsp. baking soda
1/2 c. chopped nuts	1 tsp. vanilla

Place apples in a bowl with sugar and let stand 1/2 hour. Add oil and blend in egg. Mix and sift together, flour, cinnamon, baking soda and salt; stir into apple mixture. Stir in vanilla and nuts. Pour into greased 8-inch pan. Bake 45 to 50 minutes. Cool in pan 10 minutes. Serve with whipped cream or ice cream.

Apple Cake

Vickie Reed

1/2 c. oil	2 tsp. cinnamon
2 c. sugar	Pinch of salt
2 eggs	4 c. raw apples, peeled & diced
2 c. flour	1 c. walnut pieces
2 tsp. baking soda	

TOPPING:	1 tsp. cinnamon
1/2 c. brown sugar	1/2 c. chopped walnuts

Mix oil, sugar and eggs. Add dry ingredients. Mix well. Batter will be thick. Add apples and walnuts. Mix. Pour into greased 9x13-inch pan. Combine topping ingredients. Sprinkle over batter. Bake at 350° for 45 minutes. Serve with whipped cream.

Diced Apple Cake

Kathleen Haley Taylor

1/4 c. Crisco	1 tsp. baking soda
1 c. sugar	1/2 tsp. cinnamon
1 egg	1/4 tsp. salt
1 c. flour	1 tsp. vanilla
2 c. diced apples	1 c. nuts

Mix all ingredients. Pour into greased 9x13-inch pan. Start to bake at 350°, then reduce heat to 325°. Bake 45 to 60 minutes. Serve with a thin buttercream icing, with whipped cream or without any topping.

This cake gets its moisture from the apples and tends to get juicier a day after it is baked.

Lola Holdefefer's Best Apple Cake

Kathy Dugger

2 c. chopped apples

1 c. sugar

Let stand a day or two on counter.

Add:

1/4 c. vegetable oil

1 egg, beaten

Sift together:

1 tsp. baking soda

1/4 tsp. salt

1 tsp. cinnamon

1/2 c. nuts

1 tsp. vanilla

After apples and sugar have stood, add remaining ingredients. Bake in 8x8-inch pan at 350° for 45 to 50 minutes. May sift powdered sugar on top before baking.

I use Jonathan apples and double the recipe, using a 9x13-inch cake pan.

Apple Harvest Cake

Carole Kneip

2 eggs, beaten

1/2 tsp. salt

2 c. sugar

1 tsp. cinnamon

1 1/2 c. oil

3 c. finely-chopped,

3 c. flour

peeled apples

1 tsp. baking soda

1 c. chopped nuts

Combine eggs, sugar and oil; beat well with mixer. Add flour, baking soda, salt and cinnamon; mix by hand until dry ingredients are moistened. Stir in apples and nuts. Bake in 350° oven, using 2 well-greased and floured layer cake pans; 2 square 8-inch pans; or a 9x13-inch pan. Let layers cool, then turn out onto rack. When cool, put layers together with cream cheese icing and sprinkle with nuts.

Applesauce Cake

Phyllis Lodge

2 1/2 c. flour	1/2 tsp. allspice
2 c. sugar	1 1/2 c. canned applesauce
1 1/2 tsp. baking soda	1/2 c. water
1 1/2 tsp. salt	1/2 c. shortening
1/4 tsp. baking powder	2 eggs
3/4 tsp. cinnamon	1 c. raisins
1/2 tsp. ground cloves	1/2 c. walnuts

Heat oven to 350°. Grease baking pan (9x13-inch). Measure all ingredients into large bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes on high speed, scraping constantly. Pour into pan. Bake 60 to 65 minutes.

Mom's Applesauce Cake

Nancy Steffen

1 c. sugar	2 T. baking soda
2 sticks margarine	2 T. cinnamon
2 eggs	2 c. raisins
3 c. applesauce	1 c. chopped nuts
4 c. flour	

Cream sugar and margarine. Add eggs; mix well. In second bowl, mix flour, baking soda and cinnamon. Add dry ingredients, alternating with applesauce, to creamed mixture. Add raisins and nuts. Bake at 375° in an angel food cake pan for 75 minutes. Serves 12 to 16.

Substitute 3/4 cup honey for 1 cup of sugar up to 1 cup total.

Spicy Applesauce Cake

Marge Rinehart

- | | |
|-------------------------------|--|
| 2 c. all-purpose flour | 1/2 c. shortening |
| 1 1/3 c. sugar | 2 c. unsweetened applesauce |
| 1 T. cocoa | 2 lightly-beaten eggs |
| 1 1/2 tsp. baking soda | 1/2 c. semi-sweet chocolate chips |
| 1 tsp. ground cinnamon | 1/2 c. walnuts (any nuts) |
| 1 tsp. ground nutmeg | 1 c. raisins |
| 1 tsp. ground allspice | |
| 1 tsp. ground cloves | |

TOPPING:

- | | |
|--|-------------------------|
| 1/2 c. semi-sweet chocolate chips | 1/2 c. nutmeats |
| | 2 T. brown sugar |

In mixing bowl, combine dry ingredients. Add shortening, applesauce and eggs. Blend well. Add chips, nuts and raisins. Pour into a greased 9x13-inch baking pan. Combine topping ingredients and sprinkle over batter. Bake at 350° for 35 to 40 minutes. Yield: 20 to 24 servings.

No mixer needed. Blends easily by hand. Easy and delicious.

Individual Cheesecakes

Marge Rinehart

- | | |
|---|--|
| 24 vanilla wafers | 1 tsp. vanilla |
| 2 (8 oz.) pkg. softened cream cheese | 1 (21 oz.) can cherry pie filling |
| 1/2 c. sugar | Whipped topping |
| 2 eggs | |

Place one cookie in the bottom of 24 greased muffin cups. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs and vanilla; beat well. Divide filling over muffin cups. Bake at 375° for 20 minutes. Chill before removing from cups.

To serve, top each cheesecake with pie filling and a spoonful of topping. Yield: 24 servings.

Cheesecake

Marge Decet

- | | |
|--|---------------------------------|
| 1 prepared graham cracker
crust | 1 (8 oz.) ctn. Cool Whip |
| 1 (8 oz.) pkg. cream cheese | 1/2 c. sugar |
| 2 tsp. vanilla | 1 c. sour cream |

Cream cheese and sugar. Add all the other ingredients. Mix on low speed until blended. Pour into prepared crust. Top this with your choice: cherry pie filling or variations: blueberries or strawberries. Chill in refrigerator for 1 hour before serving.

Top with Cool Whip. Yummy.

Cherry Cheesecake

Teresa Ziska

- | | |
|--|--|
| 1 pkg. SuperMoist yellow
cake mix | 2 (8 oz.) pkg. cream
cheese, softened |
| 1/3 c. margarine, softened | 2 c. sour cream |
| 3 eggs | 1 tsp. vanilla |
| 1 c. sugar | 1 (21 oz.) can cherry pie
filling |
| 2 tsp. vanilla | |

Beat dry cake mix, margarine and 1 egg in large mixing bowl at low speed until crumbly. Press lightly into ungreased 9x13-inch pan. Beat 2 eggs, 3/4 cup sugar, 2 teaspoons vanilla and cream cheese until smooth and fluffy. Spread over crumb mixture. Bake at 350° for 20 to 25 minutes until set. Mix sour cream, 1/4 cup sugar and remaining 1 teaspoon vanilla. Spread over cheese and cool. Spread cherry pie filling over sour cream mixture. Cover and refrigerate at least 8 hours.

Low-Fat Lemony Cheesecake with Fresh Fruit

Barb Burress

(10 servings)

Vegetable cooking spray	6 egg whites
1/4 c. fat-free graham cracker crumbs*	1/3 c. ReaLemon (concentrate)
2 (8 oz.) pkg. fat-free cream cheese (not in tub)	1 tsp. vanilla extract
1 (14 oz.) can Eagle Brand fat-free or low-fat free sweetened condensed milk	1/3 c. unsifted flour
	1 c. fresh assorted fruit

Preheat oven to 300°. Spray bottom of 8-inch springform pan. Sprinkle crumbs on bottom of pan. In mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand until smooth. Add egg whites, ReaLemon and vanilla; mix well. Stir in flour. Pour into prepared pan. Bake 50 to 55 minutes or until center is set. Cool and chill. Serve with fresh fruit.

*Can use fat-free pretzels in place of graham crackers.

Chocolate Sheet Cake

Lois Hotovec

1 c. butter	6 T. cocoa
1 c. water	

Mix together.

2 c. flour	2 T. vanilla
2 c. sugar	1 tsp. baking soda
2 eggs	1/2 c. milk

Melt together butter, water and cocoa. Place flour and sugar in a large mixing bowl. Add butter mixture to the dry mixture and beat well. Add remaining ingredients and beat well. Pour into large cake pan or 11x14-inch sheet cake pan. Bake at 350° for 30 minutes. Frost as desired.

Favorite Chocolate Birthday Cake with White Frosting

Donna Jean Flattery

2 c. sugar
1/2 c. Crisco
2 eggs
1 c. sour milk or buttermilk
1 tsp. vanilla

2 1/2 c. flour
1/2 c. cocoa
1 tsp. salt
2 tsp. baking soda

FROSTING:
3 c. powdered sugar
3/4 c. Crisco

1 tsp. clear vanilla or
almond flavoring
2 egg whites

Cream sugar, oleo and eggs. Add milk and vanilla; beat. Add remainder of ingredients and beat until smooth. Add 1 cup boiling water and beat. Bake at 350° until done, approximately 35 minutes. This will make 9x13-inch plus an 8-inch round or square cake. Very moist.

Frosting: Combine 1/2 cup powdered sugar, Crisco, vanilla or almond flavoring, and egg whites. Blend well. Beat in remaining sugar until frosting is smooth and creamy.

Frosted Chocolate Conecakes

Donna Joy Flattery

10 ice cream cones (flat-
bottomed)
1 c. flour
1 c. sugar
1/2 tsp. baking soda
3 T. cocoa powder

2 eggs
1/4 tsp. salt
1/2 c. margarine
1/2 c. water
1/4 c. buttermilk
1 tsp. vanilla

FROSTING:
1/2 tsp. vanilla

1/3 c. cream cheese
1/2 c. powdered sugar

Preheat oven to 350°. Stir together flour, sugar, baking soda and salt. In separate saucepan, mix margarine, water and cocoa powder. Stir continuously over medium heat until margarine is completely melted. Remove from heat and stir into flour mixture. Mix well. Add eggs, buttermilk and vanilla; beat for 2 minutes. Pour into ice cream cones and fill to about 1-inch from the top. Place cones in a muffin pan and bake for 30 minutes. Mix frosting and ice conecakes when cooled.

Makes a good child's birthday treat. Can be garnished with gummy dinosaurs, decorative sprinkles., M&M's, etc., etc.

Dark Chocolate Cake

Merl Steffen

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

1/2 to 3/4 c. cocoa
 2 tsp. baking soda
 1 tsp. salt
 1 c. sour milk
 1 c. hot water

Cream sugar and margarine; add vanilla and eggs. Sift flour, cocoa, baking soda and salt together. Add dry ingredients alternately with sour milk. Bake in a 9x13-inch pan at 350° for 30 to 40 minutes, or until cake tests done with a toothpick.

Note: I sour milk by adding 1 tablespoon vinegar to 1 cup milk, then mix in hot water.

This cake is the moistest when tested done--don't overbake.

Chocolate Cake

Rita Lee

1 1/3 c. sugar
 1/2 c. + 3 T. Crisco
 2 eggs
 1 c. buttermilk

1 1/2 c. flour
 1/2 c. cocoa
 1 tsp. baking soda (full)
 Dash of salt

Mix sugar and Crisco. Add eggs and buttermilk. Blend well and add sifted dry ingredients. Bake in lightly greased and floured pan at 350° about 45 minutes, or until toothpick comes out clean when inserted into center of cake.

This recipe was my mother-in-law's, Marie Lee.

Whipping cream retains its shape if, when whipping, you add 1/2 to 1 teaspoon of light corn syrup per half pint of cream.

Chocolate Chip Date Cake

Marcia Grimm

- | | |
|-------------------------------|------------------------------------|
| 1 c. chopped dates | 2 eggs, beaten |
| 1 1/2 c. boiling water | 1 1/4 c. flour + 3 T. flour |
| 1 tsp. baking soda | 1/2 tsp. salt |
| 1/2 c. shortening | 3/4 tsp. baking soda |
| 1 c. sugar | |

Combine first 3 ingredients; let cool (dates, water and baking soda). Cream shortening and sugar; add beaten eggs and add to date mixture. Sift dry ingredients together; stir into date and sugar mixture. Pour into greased and floured 9x13-inch pan.

Sprinkle with the following:

- | | |
|---------------------------------------|----------------------------|
| 1 (6 oz.) pkg. chocolate chips | 1/2 c. chopped nuts |
| | 1/2 c. sugar |

Bake at 350° for about 30 minutes. Does not need frosting.

Chocolate "Coke" Cake

- | | |
|--------------------------|-----------------------------------|
| 2 c. flour | 1/2 c. buttermilk |
| 1 1/2 c. sugar | 1 tsp. baking soda |
| 1/2 c. margarine | 1 tsp. vanilla |
| 1/2 c. shortening | 2 beaten eggs |
| 3 T. cocoa | 1 1/2 c. mini marshmallows |
| 1 c. Coca-Cola | |

Sift together sugar and flour. Combine margarine, shortening, cocoa and Coke in a saucepan and bring to a boil. Add chocolate mixture to sugar-flour mixture; add buttermilk, baking soda, vanilla and beaten eggs. Beat well. Fold in marshmallows. Pour into greased 9x13-inch pan. Bake at 350° for 40 minutes. May be served without icing or with any favorite chocolate icing.

Chocolate Heath Cake

Arlene Kockler

- | | |
|--|---------------------------------|
| 1 pkg. German chocolate cake mix | 1 (8 oz.) ctn. Cool Whip |
| 1 (17 oz.) jar Mrs. Richardson's butterscotch caramel fudge ice cream topping | 2 heath bars |

Bake cake as directed in a 9x13-inch pan (greased and floured). While warm, poke holes in cake and pour the topping over top of cake. Let cool; spread on Cool Whip. Crush the Heath bars and sprinkle over top of the Cool Whip. Refrigerate.

Chocolate Pudding Cake

Catherine E. Flattery

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

1/2 c. milk
1 tsp. vanilla
3 tsp. melted shortening
(not oleo or butter)
1/2 c. chopped walnuts

TOPPING:

3/4 c. brown sugar

4 T. cocoa

2 c. hot water

Sift together flour, salt, cocoa, baking powder and sugar. Stir together milk, vanilla and melted shortening. Combine until well blended; add walnuts. Pour into 9-inch square pan.

Topping: Combine brown sugar and cocoa; sprinkle over uncooked batter. Add hot water over surface. Bake at 350° for 40 minutes.

Can double this recipe in a 9x13-inch pan.

Chocolate Sheetcake

Fran Momyer

2 sticks margarine

1 c. water

2 c. flour

2 c. sugar

1/4 c. cocoa

1/4 tsp. salt

1 tsp. vanilla

2 eggs

1/2 c. buttermilk

1 1/2 tsp. baking soda

Bring margarine and water to a boil; pour over dry ingredients, except baking soda. Add eggs, buttermilk and baking soda, and vanilla; beat well. Pour into oiled and floured cookie sheet and bake for 20 minutes at 350°. Make frosting while cake bakes, and frost while cake is hot.

FROSTING:

1 stick margarine

1/3 c. buttermilk

1/4 c. cocoa

1 tsp. vanilla

1 (1 lb.) box powdered
sugar

Melt margarine. Add remaining ingredients and beat well.

Neiman-Marcus Chocolate Cake

Sylvia Cole

1 box chocolate cake mix
2 eggs, beaten
1/2 c. butter
1 c. pecans, chopped
6 oz. chocolate chips

8 oz. cream cheese
3 eggs, beaten
1 lb. powdered sugar
1/2 c. pecans

Combine first 3 ingredients. Mix well. Spread into greased and floured 9x13-inch pan. Sprinkle with 1 cup pecans and chocolate chips. Combine cheese, eggs, sugar and 1/2 cup pecans. Spread on top. Bake at 350° for 45 to 60 minutes.

Chocolate Kahlua Cake

Mary Jo Stults

1 pkg. chocolate fudge cake
mix with pudding
4 eggs
1 pt. sour cream mixed
with 1/2 c. oil

1/3 c. Kahlua
1 (12 oz.) pkg. chocolate
chips

Mix all ingredients together. Pour into a greased bundt pan. Bake at 350° for 30 to 40 minutes. Cool in pan for 10 minutes. Flip to plate. Sprinkle with powdered sugar, and then again, if it melts.

Chocolate Layered Dessert

Mary Jo Stults

1 pkg. brownie mix
1 lg. ctn. Cool Whip

1 pkg. chocolate fudge
pudding mix
1 pkg. Heath bits

Bake brownies. Make pudding. Crumble brownies for first layer. Set aside. Mix 1/2 cup Cool Whip into prepared pudding to make mousse; set aside. Place 1/2 crumbled brownies in dish (fancy or otherwise). Layer 1/4 Cool Whip, layer 1/2 pudding, more crumbled brownies. Layer pudding, remaining Cool Whip, and end with Heath pieces. Refrigerate. Serve when cool, or the next day.

Italian Cream Cake

Lisa Hanson

1 c. buttermilk
1 tsp. baking soda
2 c. sugar
1/2 c. butter
1/2 c. margarine
5 eggs, separated

2 c. flour
1/2 tsp. salt
1 T. vanilla
1 c. coconut
1 c. chopped pecans

Stir baking soda into buttermilk. Let stand 10 minutes. Cream sugar, butter and margarine until smooth. Add egg yolks, one at a time, beating well after each. Stir together flour and salt. Add alternately with buttermilk to butter mixture. Add vanilla, coconut and pecans. Beat egg whites until stiff. Fold into batter. Pour into 3 greased and floured 9-inch cake pans. Bake at 325° for 30 to 35 minutes, or until cake springs back when touched in the center. Frost with cream cheese frosting.

Creme De Menthe Cake

Adam Halls

1 white cake mix
1/4 c. creme de menthe
1 jar or can fudge topping

3 T. creme de menthe
3 drops green food coloring
8 oz. Cool Whip topping

Prepare cake mix as directed and add creme de menthe. Bake according to directions. Allow cake to cool completely. Spread fudge topping over cooled cake. Put into refrigerator for 30 minutes. Mix 3 tablespoons creme de menthe and food coloring to thawed Cool Whip topping. Spread over fudge topping and refrigerate.

Dirt Cake

Christopher Dunkin

1 stick margarine
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 (12 oz.) ctn. Cool Whip

1 (20 oz.) pkg. Oreo
cookies, crushed
3 1/2 c. milk
2 (3 1/2 oz.) boxes instant
vanilla pudding

Cream margarine, cream cheese and powdered sugar. In a separate bowl, mix the milk and instant pudding. Add Cool Whip; slowly add to cream cheese mixture and mix well. Using a 9x13-inch cake pan, line pan with 1-inch of cookie crumbs. Layer filling and crumbs to make several layers. Refrigerate.

Note: You may top with 1-inch of crumbs and some gummy worms.

Dirt Cake

Mary Hanna

4 oz. cream cheese
2 T. margarine
1/2 c. powdered sugar
2 1/2 c. milk
1 lg. pkg. instant chocolate pudding

8 oz. Cool Whip
About 18 Oreos, blended
Chocolate-covered peanuts
Gummy worms

Mix cream cheese and margarine until smooth. Add powdered sugar. Mix in milk, pudding and Cool Whip. Mix well, until pudding thickens. Layer a 6- to 8-inch diameter flower pot with chocolate-covered peanuts. Layer in pudding with gummy worms intermixed. Leave top 1-inch for blended Oreo cookies. Decorate with flowers and serve with a clean trowel.

Dirt Cups

Breanna R. Klein

2 c. cold milk
1 (4-serving size) pkg. Jello
chocolate instant pudding
1 (8 oz.) ctn. thawed Cool Whip

1 (6 oz.) pkg. chocolate
sandwich cookies, crushed
8 to 10 (7-oz.) plastic cups

DECORATIONS:

Gummy worms
Gummy frogs

Candy flowers
Chopped peanuts

Pour milk into large bowl. Add pudding mix and beat with whisk until well blended, 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and 1/2 the crushed cookies. Place 1 teaspoon crushed cookies into cups. Fill cups 3/4-full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour. Decorate.

Dump Cake

Joan Coughlin, Fran Wadle

1 (No. 2 1/2) can crushed
pineapple
1 pkg. yellow cake mix
1/2 c. chopped nuts

1 can Wilderness cherry pie
filling
1 1/2 sticks butter or
margarine

Grease large baking dish (9x13-inches). Dump pineapple in; dump cherries on top. Push around to even. Sprinkle cake mix on top. Cut butter into chunks over top and sprinkle with nuts. (Do not stir; do not drain pineapple.) Bake at 350° approximately 1 hour, until nicely browned. Serve with ice cream or whipped topping.

The recipe may be varied by using different pie filling and/or cake mixes.

Fruit Cocktail Cake

Don Voyce

- | | |
|---------------------------|----------------------------------|
| 1 1/2 c. flour | 1 (16 oz.) can fruit |
| 1 c. sugar | cocktail, juice & all |
| 1/2 tsp. salt | 1 egg, beaten |
| 1 tsp. baking soda | |

Put all together in a mixing bowl and mix together for 2 or 3 minutes. Put into a greased and floured 9x13-inch pan. Put 1 cup chopped nuts on top. Bake at 325° for 40 to 45 minutes.

Krazy Kake

Darlene Riseley

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

Sift above together 3 times and put into ungreased 9x13-inch pan. Make 3 holes. Put 1 teaspoon vanilla in one hole; 2 tablespoons vinegar in second hole; 3/4 cup salad oil in third. Pour 2 cups water over mixture and mix with fork. Bake at 350° until done.

Ethel's Lemon Cake

Mary Jerkins

- | | |
|-----------------------------------|----------------------------|
| 1 pkg. yellow cake mix | 3/4 c. oil |
| 3/4 c. water | 2 c. powdered sugar |
| 1 (3 oz.) pkg. lemon Jello | 1/2 c. lemon juice |
| 4 eggs | |

Mix cake mix, water and Jello. Add eggs, one at a time, and add oil and beat well. Bake for about 30 to 35 minutes at 350° in a 9x13-inch pan (or you can use a tube pan and bake about 1 hour at 350°). Poke holes in cake or prick all over with a fork. Then pour on glaze, which is made by beating together the powdered sugar and lemon juice.

Good made a day ahead; standing increases flavor, especially if made in the tube pan.

Martha's Cake Martha Popson

2/3 c. oil	1/4 tsp. baking powder
1 2/3 c. sugar	1 1/4 tsp. baking soda
3 eggs	1 tsp. salt
2 1/4 c. flour	1 1/3 c. water
2/3 c. cocoa	1 tsp. vanilla

Beat together oil, sugar and eggs. Sift together dry ingredients. Mix into oil mixture alternately with water and vanilla. Pour into a 9x13-inch greased and floured pan. Bake in preheated 350° oven for about 35 minutes or until toothpick comes out clean.

Linda's Orange Cake Linda Polk

1 pkg. yellow cake mix without pudding	3/4 c. orange juice
1 regular pkg. lemon instant pudding	3/4 c. oil
	4 eggs

TOPPING:

1 stick oleo	1/2 c. orange juice
---------------------	----------------------------

Blend all above for 10 to 15 minutes. Bake at 350° for 1 hour in an ungreased angel food or bundt cake pan. Cool for 15 minutes. Pour on topping.

Topping: Melt oleo; add orange juice and pour over cake.

Orange-Glazed Lemon Cake Cindy Wisner

1 (18 1/2 oz.) pkg. lemon cake mix	4 eggs
1 (3 3/4 oz.) pkg. instant lemon pudding mix	3/4 c. water
	3/4 c. salad oil

GLAZE:

1 c. powdered sugar	1/3 c. frozen orange juice concentrate, thawed
2 T. melted butter	

Preheat oven to 350°. Grease and flour a 9x13-inch pan. Mix all cake ingredients together. Pour batter into pan. Bake 30 to 40 minutes. Prick top of cake.

Glaze: Combine sugar and melted butter; blend until smooth. Stir in orange juice concentrate and blend well. Spread glaze over top of warm cake.

Peach Cake

Gaye Luksetich

1 pkg. white cake mix
1 lg. can peaches, drained
1 c. sour cream
1/2 c. margarine

2 T. sugar & 1/2 tsp.
cinnamon
1 slightly-beaten egg

Melt margarine and mix with the cake mix. Press into a 9x13-inch pan with edge. Bake 15 minutes at 350°. Remove from oven and scatter drained peaches over the baked mixture. Sprinkle with the cinnamon and sugar. Mix sour cream and egg together; spread over peaches. I usually sprinkle a little more sugar and cinnamon on top of the sour cream mixture. Return to oven (350°) for 10 to 15 minutes, until the cream mixture is set.

Peaches and Cream Cheesecake

Pat Philben Alessandra

CRUST:

1 c. graham crackers,
crushed in food processor
or blender

1/3 c. ground walnuts
1/4 c. granulated sugar
1/4 c. melted butter

FILLING:

4 (8 oz.) pkg. cream
cheese, softened
4 eggs

2/3 c. melted butter
1/3 c. peach schnapps
1 1/2 c. granulated sugar

PEACH GLAZE:

7/8 c. peach jam

1/3 c. granulated sugar
1/4 c. peach schnapps

Mix ingredients for crust and cover bottom and up the sides of greased springform pan (9- or 10-inch).

Filling: With mixer or food processor, cream together the cream cheese and 1 1/2 cups sugar. Mix in eggs, one at a time. Mix in melted butter and peach schnapps. Fill pan with mixture. Bake at 350° on top or center rack for at least 45 minutes, or up to 90 minutes. Remove cake from oven when it is brown on top. Allow to cool to room temperature before refrigerating for 12 hours; then you can freeze it and cut off as needed.

Glaze: Mix ingredients and heat over the stove for about 15 minutes, during which time mixture will boil and become transparent. Stream glaze over top of cake, then refrigerate to set. Carefully remove sides of pan before serving.

I make this every year at Christmastime.

Pudding Poke Cake

Dolores Abens

- | | |
|--|----------------------------------|
| 1 pkg. (2-layer size) yellow cake mix | 1 c. confectioners' sugar |
| 2 (4-serving) pkg. chocolate-flavor instant pudding | 4 c. cold milk |

Prepare and bake cake mix as directed on package for a 9x13-inch pan. Remove from oven. Poke holes at once down through cake to pan, with round handle of wooden spoon. Holes should be at 1-inch intervals. Only after holes are made, combine pudding mix with sugar in large bowl. Gradually stir in milk. Beat with electric mixer at low speed for not more than 1 minute. Do not overbeat. Quickly, before pudding thickens, pour about 1/2 of the pudding evenly over cake and into holes. Allow remaining pudding to thicken slightly, then spoon over top, swirling, to frost the cake. Chill 1 hour.

Other pudding and cake combinations may be used.

Regina Cake

Bernice Tollenaere

- | | |
|-----------------------------------|----------------------------------|
| 3/4 c. butter or margarine | 3 tsp. baking powder |
| 1 1/2 c. sugar | 1 tsp. vanilla |
| 3 eggs | 1/3 c. walnuts or pecans, |
| 1 c. milk | chopped--not too fine |
| 3 c. flour | |

Cream butter and sugar. Add eggs, one at a time, and beat well after each one. Add flour and baking powder alternately with milk. Add vanilla; mix well. Grease tube pan; spread nuts on the bottom. Pour batter over nuts. Bake at 350° for 1 hour. Frost with frosting of your choice.

Rhubarb Dessert

Claretta Sommar

- | | |
|--|--|
| 4 c. (1") pieces rhubarb | 1 pkg. white or yellow cake mix |
| 1 (3 oz.) pkg. strawberry Jello | 1/2 stick oleo, melted |
| 3/4 c. white sugar | 1 c. cold water |

Grease a 9x13-inch pan. Arrange rhubarb in bottom. Sprinkle dry Jello on top. Sprinkle on sugar, then cake mix. Drizzle oleo over top, followed by cold water. Bake at 350° for 45 minutes.

This is plenty sweet, can use less sugar. Freezes well.

Rhubarb Dessert

Linda Rickabaugh

- | | |
|-------------------------------------|-------------------------------------|
| 5 c. rhubarb | 1 cake mix (white or yellow) |
| 1 1/2 c. sugar | 1 stick melted oleo |
| 1 sm. pkg. strawberry Jello | 1 c. water |
| 1 sm. pkg. mini marshmallows | |

Layer in a 9x13-inch pan in order listed. Bake at 350° for 1 hour.
Very good! Very easy!

Rhubarb Cream Pie

Sandy Goodhart

- | | |
|------------------------|---|
| 1 1/2 c. sugar | 3 slightly-beaten eggs |
| 1/4 c. flour | 4 c. (1") slices rhubarb (1 lb.) |
| 3/4 tsp. nutmeg | |

Combine sugar, flour and nutmeg. Beat into slightly-beaten eggs. Add rhubarb. Line a 9-inch pie plate with pastry. Fill. Dot with 2 tablespoons butter or margarine. Top with lattice or full crust. Flute edge. Bake in 400° oven for 50 to 60 minutes. Cool before serving.

Great with French vanilla ice cream.

Rhubarb Cake

Vickie Reed

- | | |
|---------------------------|---------------------------|
| 1 c. sugar | 1 c. buttermilk |
| 1/2 c. shortening | 2 c. diced rhubarb |
| 1 egg | 2 c. flour |
| 1 tsp. baking soda | 1 tsp. vanilla |
| Pinch of salt | |

- | | |
|---------------------------|-------------------------------|
| TOPPING: | 1/2 c. chopped walnuts |
| 1/2 c. brown sugar | 1 tsp. cinnamon |

Cream shortening, sugar and a pinch of salt. Add egg; beat well. Add baking soda to buttermilk; mix. Add buttermilk alternately with flour to shortening/sugar mixture. Stir in rhubarb and vanilla. Pour into greased 9x13-inch pan. Combine topping ingredients. Sprinkle over cake batter. Bake at 325° for 60 minutes. Serve with whipped cream or Cool Whip.

Rhubarb Cake

Marilyn Clark

- | | |
|-----------------------------|--|
| 1 1/2 c. sugar | 2 c. cubed rhubarb |
| 1/2 c. shortening | 1/2 c. nuts |
| 1 egg | 1 c. sour milk (to make sour milk, mix 1 T. lemon juice or vinegar & milk to make 1 c.) |
| 1 tsp. vanilla | |
| 2 c. flour | |
| 1/2 tsp. salt | |
| 1/2 tsp. baking soda | |

Cream sugar and shortening. Add egg. Add remaining ingredients; mix well. Pour into greased 9x13-inch pan. Sprinkle top of cake with 1/2 cup sugar and 1/2 teaspoon cinnamon. Bake at 350° for 40 minutes.

7-Up Poundcake

Jane Conway

- | | |
|---------------------------|-----------------------------------|
| 2 sticks margarine | 3 c. flour |
| 1/2 c. Crisco | 1 can 7-Up |
| 3 c. sugar | 1 tsp. lemon flavoring |
| 5 eggs | 1/2 tsp. coconut flavoring |

Cream margarine and Crisco. Add sugar gradually, and continue beating. Add eggs, beating after each one. Stir in remaining ingredients. Pour into prepared tube pan or 2 loaf pans. Put into cold oven. Turn temperature to 325°. Bake 1 hour and 20 minutes. Do not open oven during first hour. Cool and remove from pan. Wonderful covered with fresh fruit or warm fudge sauce.

7-Up Cake

Cindy Wisner

- | | |
|---|-------------------------|
| 1 (18 1/2 oz.) pkg. pineapple cake mix | 4 eggs |
| 1 (3 3/4 oz.) pkg. instant pineapple pudding | 10 oz. 7-Up |
| | 1/3 c. salad oil |

FROSTING:

- | | |
|-----------------------|--|
| 1 1/2 c. sugar | 1/2 c. flaked coconut |
| 1/4 c. butter | 1 c. crushed pineapple, drained |
| 2 eggs | |

Preheat oven to 350°. Grease and flour a 9x13-inch pan. Combine cake mix, pudding mix, eggs, 7-Up and oil. Beat until well blended. Pour batter into prepared pan. Bake 30 to 40 minutes.

Frosting: Beat together sugar, butter and eggs until smooth. Stir in coconut and pineapple. Spread frosting on cooled cake.

Shortcake

Mary Hanna

- | | |
|----------------------|----------------------------|
| 1 egg yolk | 1/4 c. milk |
| 1 c. flour | 2 T. sugar |
| 2 tsp. baking powder | 1/2 c. butter or margarine |
| 1/4 tsp. salt | 1 tsp. vanilla |

Cut butter or margarine into dry ingredients until crumbly. Beat egg yolk. Add milk and vanilla. Fold gently into crumb mixture. Bake in greased 9-inch square or round pan at 375°, until golden brown.

Sour Cream Chocolate Cake

Theresa May

- | | |
|--------------------|--------------------------|
| 2 heaping T. cocoa | 2 1/2 c. flour |
| 2 c. sugar | 2 tsp. baking soda |
| 1/2 c. margarine | 1/4 tsp. salt |
| 2 eggs | Boiling water (1 2/3 c.) |
| 1 c. sour cream | 1 tsp. vanilla |

Add 1/2 to 2/3 cup boiling water to cocoa to make a creamy paste. Cream sugar and margarine. Add eggs and sour cream. Mix thoroughly. Add cocoa paste. Sift dry ingredients together and add to mixture. Hand-stir in 1 cup boiling water and 1 teaspoon vanilla. Bake in greased and floured 9x13-inch cake pan for 30 to 40 minutes in 350° oven. (For cupcakes, bake 15 to 20 minutes.)

Spice Cake

Elizabeth Moll

- | | |
|--------------------|------------------------|
| 1 c. brown sugar | 1/4 tsp. ground cloves |
| 1/2 c. shortening | 1 tsp. cinnamon |
| 1 egg, beaten | 1/4 tsp. allspice |
| 1/2 c. sour milk | 1/2 c. white syrup |
| 2 1/2 c. flour | 1 c. raisins |
| 1 tsp. baking soda | 1/2 c. chopped nuts |
| 1/2 tsp. salt | |

Cream sugar and shortening. Add beaten egg, sour milk and syrup. Sift dry ingredients and add to creamed mixture. Stir in nuts and raisins. Bake in a 9x13-inch pan or 2 (8-inch) round pans at 350° for 25 to 28 minutes. When cool, frost with Penuche Icing.

Strawberry Cake

Blake Dugger

1 pkg. white cake mix
 1/4 c. flour
 1 pkg. strawberry gelatin
 1/2 c. water

1 pkg. frozen strawberries
 (or 1/2 c. fresh, sugared
 berries)
 2/3 c. salad oil
 1 egg

Put all ingredients in a large mixing bowl and beat at medium speed for 4 minutes, scraping sides of bowl often. Bake in a 9x13x2-inch loaf pan, greased and floured, for about 45 minutes at 350°.

Tangy Citrus Cake

Elizabeth Moll

2 med. oranges
 1 lemon cake mix

2 eggs
 Sweetened whipped cream

Grate, peel and squeeze juice from oranges. Add enough water to orange juice to measure 1 1/3 cups. Blend cake mix, eggs, orange peel and juice mixture in bowl, on low speed, about 1/2 minute. Beat on medium speed 3 minutes, scraping bowl frequently. Pour into a greased tube or bundt pan and bake for 40 minutes in a 350° oven. Serve with whipped cream.

Topsy-Turvy Rhubarb Cake

Dolores Abens

4 c. fresh rhubarb, cut into
 1" pieces
 2 c. sugar
 3/4 c. water

Red food coloring
 1 white cake mix
 2 whole eggs
 1 c. water

SOUR CREAM TOPPING:
 1 c. dairy sour cream

1 T. confectioners' sugar
 1/2 tsp. cinnamon

Add sugar and red food coloring to 3/4 cup water in small saucepan and bring to a boil over high heat, stirring occasionally, until sugar is dissolved. Arrange rhubarb slices in buttered baking pan (9x13-inch). Prepare cake mix, beating in 2 eggs and 1 cup water. Spread cake batter evenly over rhubarb. Pour hot sugar-water syrup evenly over the batter. Place immediately in 350° oven and bake 45 to 50 minutes. Cool 10 minutes before turning out onto tray. Serve with sour cream topping. Serves 12.

22-Minute Cake

Judy Carter

2 c. flour
2 c. sugar
1 tsp. baking soda
1 stick oleo
1/2 c. shortening

1 c. water
3 1/2 T. cocoa
1/2 c. buttermilk
2 eggs
1 tsp. vanilla

Combine first 3 ingredients in a bowl. In a pan, combine next 4 ingredients and bring to a boil. Pour into flour mixture and blend. Add remaining ingredients and pour into 10x15-inch edged cookie sheet pan. Bake at 350° for 22 minutes; cool. Frost with favorite chocolate frosting.

Twinkie Cake

Vickie Reed

1 yellow or chocolate
cake mix (prepared &
baked)

5 T. flour
1 c. milk

FLUFFY MIXTURE:

1 c. sugar
1/2 tsp. salt

1/2 c. Crisco
1/2 c. oleo
1 tsp. vanilla

Bake cake mix in a 9x13-inch baking dish according to mix directions. Cool. Remove from pan and cut evenly lengthwise, with thread, into 2 layers. Boil flour mixture until thick. Cool. Mix Fluffy Mixture ingredients in large bowl until fluffy. Mix cooled flour mixture with fluffy mixture. Spread resulting filling between layers and store in refrigerator (preferably 2 days) before serving.

This should be covered and refrigerated before serving. Best if made 2 days ahead of serving.

Creamy Yellow Cake

Nicole Shinn

1 pkg. yellow cake mix
4 eggs
1/2 c. oil
1 can mandarin oranges,
juice & all

1 pkg. vanilla instant
pudding mix
1 (20 oz.) can crushed
pineapple
1 ctn. Cool Whip

Grease a 9x13-inch pan. In a bowl, add cake mix, eggs, oil and oranges, and mix well. Bake in 350° oven for 32 minutes. Cool. Mix pudding mix, pineapple and Cool Whip for frosting. Frost and serve.

Coffeecake

Vickie Reed

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

1/4 c. shortening
3/4 c. milk
1 egg

BROWN SUGAR MIXTURE:

1/2 c. brown sugar
2 tsp. cinnamon

1/2 c. chopped nuts
2 T. butter, melted

Heat oven to 375°. Grease a 9x9x2-inch pan. Blend all ingredients; beat for 30 seconds. Spread 1/2 of batter in pan. Mix brown sugar mixture ingredients. Sprinkle 1/2 of brown sugar mixture over batter in pan. Top with remaining batter, then remaining brown sugar mixture. Bake for 25 to 30 minutes. Makes 9 to 12 servings.

Easy Coffeecake

Becky Ramaeker

1 pkg. yellow cake mix
1/2 c. vegetable oil
**1 sm. pkg. butterscotch
instant pudding**

4 eggs
1 c. water

FILLING:

1/4 c. white sugar

1/2 c. chopped nuts
1/3 c. brown sugar

Combine first 5 ingredients; beat batter for 2 minutes. Pour 1/2 of batter into a greased 9x13-inch pan. Combine filling ingredients and sprinkle 1/2 of the filling onto the batter. Repeat this for a second layer of batter and filling. Bake at 350° for 30 minutes.

Overnight Coffeecake

Mary Hanna

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

1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. nuts
1 tsp. baking powder
1/2 tsp. salt
1 c. sour cream

Mix above ingredients in order given. Pour into lightly-greased 9x13-inch pan. Sprinkle over top: 1/2 cup brown sugar and 1/2 teaspoon cinnamon. Refrigerate overnight. Bake at 350° for 35 to 40 minutes.

Sour Cream Coffeecake Sandy Schloemer

BATTER:

1/2 c. butter	1 tsp. vanilla
1/2 c. Crisco	2 c. flour
1 1/2 c. sugar	1 tsp. baking powder
1 c. sour cream	Salt
2 eggs	1/2 tsp. baking soda

CINNAMON MIXTURE:

1/2 c. walnuts, chopped	1 tsp. cinnamon
	4 T. sugar

Grease and flour tube pan. Cream butter, Crisco and sugar. Add eggs, sour cream and vanilla. Add all dry ingredients. Put 1/2 of dough in pan, then sprinkle with 1/2 of cinnamon mixture. Put remaining dough on top and sprinkle with cinnamon mixture. Bake at 350° for 1 hour. Let cool completely before removing from pan.

Sour Cream Coffeecake Cindy Dehler

1 stick butter	1 1/2 tsp. baking powder
1 c. sugar	1/4 tsp. salt
2 eggs	1/2 tsp. baking soda
1 1/2 c. flour	1 c. sour cream

TOPPING:

1/4 c. brown sugar	3/4 tsp. cinnamon
	1/2 c. chopped nuts (opt.)

Cream butter and sugar. Add remaining ingredients. Pour 1/2 of mixture into a greased tube or bundt pan. Mix in topping with remaining mixture and pour on top of the first mixture in the bundt pan. Bake at 350° for 35 to 40 minutes.

Cherry Coffee Roll Carolyn Formanek

1 c. margarine	1 1/2 tsp. baking powder
1 3/4 c. sugar	1 c. pie filling (cherry or any other kind)
4 eggs	1 tsp. salt
1 tsp. vanilla	
3 c. flour	

On ungreased cookie sheet, spread layer of batter. Over batter, pour on pie filling. With remaining batter, dot over filling.

Almond Delight

Helen Smith

1 c. flaked coconut
 1 stick margarine
 1/4 c. brown sugar
 1 (2 1/2 oz.) pkg. slivered almonds

1 c. flour
 1 lg. pkg. instant vanilla pudding
 3 c. milk
 2 c. Cool Whip

Mix together margarine, coconut, almonds, flour and brown sugar; brown in 325° oven, stirring often. Place 1/2 of mixture into bottom of 9x13-inch pan. Mix large box of pudding mix with 3 cups milk. When firm, fold in 2 cups Cool Whip. Put into the pan and top with remainder of toasted crumb mixture. Refrigerate.

Apple Dumplings

Judy Terrell

SYRUP:

1 1/2 c. sugar
 1 1/2 c. water
 1/4 tsp. cinnamon

1/4 tsp. nutmeg
 6 to 10 drops red food coloring
 3 T. margarine

DUMPLINGS:

2/3 c. shortening
 2 c. flour
 1 tsp. salt
 2 tsp. baking powder
 1/2 c. milk

6 med. apples, peeled & cored
 Sugar, cinnamon & nutmeg
 Margarine
 Sugar

Syrup: Combine sugar, water, spices and food coloring. Bring to a boil. Remove from heat; add butter.

Dumplings: Sift dry ingredients together; cut in shortening until mixture resembles coarse crumbs. Add milk and stir until moistened. On floured surface, roll about 1/4-inch thick into 12x18-inch rectangle. Cut into 6 squares. Place whole apple in each square. Sprinkle each apple generously with sugar, cinnamon, nutmeg, and dot with margarine. Moisten edges of square and fold together. Fold in corners to center, and pinch edges together. Place 1-inch apart in ungreased 7 1/2 x 11 1/2 x 1 1/2-inch pan. Pour syrup over dumplings. Sprinkle with sugar. Bake at 375° for 35 minutes, until apples are done. Serve warm with cream. Makes 6.

Mighty good, and attractive.

Apple Goody

Marilyn Clark

2 c. sliced, peeled apples
3/4 c. sugar

1 T. flour
Dash of cinnamon

Mix together above ingredients and place in an 8x8-inch buttered pan.
Top with the following:

1/2 c. brown sugar

1/4 c. butter

1/2 c. flour

1/8 tsp. baking soda

1/2 c. oatmeal

1/8 tsp. baking powder

Bake at 350° for 30 minutes.

Banana Split Pie

Cindy Dehler

2 c. graham cracker crumbs

1 stick melted margarine

2 c. powdered sugar

2 sticks softened margarine

2 eggs

4 to 5 bananas, sliced thin

**1 (20 oz.) can drained,
crushed pineapple**

1 (8 oz.) ctn. Cool Whip

1/2 c. nuts (opt.)

Cherries

Mix graham crackers and margarine. Press in 9x13-inch pan. Beat powdered sugar, margarine and eggs 15 minutes; spread over crust. Layer bananas, pineapple, Cool Whip, nuts and cherries. Chill overnight. Keep in refrigerator.

Layered Banana-Pineapple Dessert

Angie Paveglio

**1 1/2 c. graham crackers,
crushed**

1/4 c. sugar

**1 pkg. cream cheese,
softened**

**2 pkg. vanilla instant
pudding**

**1 (8 oz.) ctn. Cool Whip,
thawed**

**1/3 c. oleo or butter,
melted**

3 bananas, sliced

3 1/2 c. cold milk

**1 (20 oz.) can crushed
pineapple, drained**

Mix graham cracker crumbs, sugar and melted butter or oleo. Press into a 9x13-inch pan. Slice bananas over crumbs. Beat cream cheese until smooth. Gradually add milk; add pudding mix. Beat until well blended. Spread over bananas. Drain pineapple and spoon over pudding mix. Spread whipped topping over pineapple.

Refrigerate 3 hours, or until ready to serve.

Easy Cherry Crisp

Mary McCoy

1/2 c. melted butter
1 c. flour
1 c. brown sugar
1 c. dry oatmeal

1/4 tsp. baking powder
1/4 tsp. salt
1/4 tsp. baking soda
1 can cherry pie filling

Mix all together and pat 1/2 of mixture into bottom of a 9x9-inch pan. Add 1 can cherry pie filling. Spread on top. Top with remaining half of mixture. Bake 30 minutes in 350° oven.

Chocolate Peppermint Dessert

Kathleen Haley Taylor

1/3 c. butter
2 c. powdered sugar
3 egg yolks
2 sq. chocolate, melted
Dash of salt
1 tsp. vanilla

1/4 c. chopped nuts
3 egg whites, beaten stiff
Vanilla wafers or chocolate
cookies
1 qt. peppermint ice cream

Cream together butter and powdered sugar. Add egg yolks and melted chocolate, salt, vanilla and chopped nuts. Fold in beaten egg whites. Line 2 metal refrigerator trays with crushed cookie crumbs, vanilla wafers or any other. Spread the mixture over it and let cool until firm. Spread 1 quart of peppermint ice cream over it. Cover with crumbs and freeze until firm. May use one large metal pan instead of 2 smaller ones, if desired.

Chocolate Sundae Dessert

Lori Deutsch

24 chocolate Oreo cookies
1/4 c. melted butter
1/2 c. walnuts, chopped

1 1/2 c. Cool Whip
1 1/2 qt. vanilla ice cream
1 1/2 c. Hershey's syrup

Crush cookies. Add nuts and butter. Pat 1/2 of mixture into buttered 9x13-inch pan. Freeze for 1/2 hour. Spread softened ice cream on top. Next, spread Hershey's syrup over ice cream. Refreeze. Next, spread Cool Whip over top. Sprinkle remaining cookie crumbs and nuts on top. Freeze. Take from freezer 1/2 hour before serving.

Death-by-Chocolate

Mary J. Wadle

1 recipe chocolate brownies,
baked in (9"x13" pan
1/4 c. Kahlua (opt.)
2 pkg. chocolate mousse,
prepared

1 lg. ctn. whipped topping
8 Heath bars, crushed
1 c. pecans, chopped

Prepare brownies. Cool and poke holes. Pour Kahlua over brownies. Crumble and place 1/2 in a large serving dish. Prepare mousse according to directions and divide into 2 portions. Spread 1/2 of mousse over crumbled brownies. Spread 1/2 of whipped topping over mousse. Crush Heath bars and nuts; sprinkle 1/2 over topping. Repeat layers. Refrigerate several hours or overnight for flavors to mingle. Serves 15 or more.

Chocolate Almond Torte with Raspberries

Mollie Beard

1 c. granulated sugar,
divided
1/2 c. sifted cocoa
1/2 c. boiling water
3 sq. (3 oz.) semi-sweet
chocolate
2 T. brandy
1/8 tsp. almond extract
2 lg. egg yolks

4 lg. egg whites
1/4 tsp. cream of tartar
3 T. flour
1/4 c. ground blanched
almonds
1/4 c. red currant jelly,
melted
1 pt. fresh raspberries
Confectioners' sugar

Preheat oven to 375°. Line bottom of 8x3-inch springform pan with waxed paper. Lightly coat paper with nonstick vegetable spray. Combine 3/4 cup sugar and the cocoa in microwave-proof bowl. Gradually stir in water to make a smooth paste. Chop chocolate and stir in. If not completely melted, microwave on MEDIUM (50% power) 1 to 1 1/2 minutes. Whisk in brandy extract, and yolks. Beat egg whites with cream of tartar in mixer bowl, at medium speed, to soft peaks. Gradually beat in remaining 1/2 cup sugar until stiff, but not dry. Whisk flour and almonds into chocolate mixture. Fold some of the egg whites into chocolate, then fold in remaining egg whites. Spoon batter evenly into prepared pan. Bake 30 minutes, until toothpick inserted into center comes out with moist crumbs on it. Cool completely on wire rack. Invert cake onto serving plate; peel off paper. Brush on jelly. Garnish with berries. Sift confectioners' sugar over top. Makes 12 servings; 180 calories per serving.

This tender cake has a crackly top so invert it before brushing on jelly and garnishing with berries.

Hot, Quick Curried Fruit

Fran Momyer

- | | |
|---|------------------------------------|
| 2 cans peaches | 1 stick butter or margarine |
| 2 cans pears | 1 tsp. curry |
| 2 cans pineapple (spears,
chunks or circles) | 1 jar maraschino cherries |
| 1 c. brown sugar | |

Arrange fruit in glass baking pan (oblong). Melt butter; add brown sugar and curry. Pour over fruit. Heat in 300° oven for about 30 to 45 minutes, or until heated through, then serve. Add cherries just before serving, so the color doesn't run.

Dutch Letters

Bea Mishler

PASTRY:

- 4 c. flour**
- 1/2 tsp. salt**

- 1 c. butter**
- 1 c. lard**
- 1 1/4 c. water**

FILLING:

- 1 1/2 lb. almond paste**
- 3 c. sugar**
- 1 1/2 tsp. vanilla**

- 1 1/2 tsp. almond flavoring**
- 4 eggs, beaten**
- 1 egg, for brushing dough**
- Sugar, for sprinkling**

Stir together flour and salt. Cut in butter and lard until mixture resembles coarse crumbs. Sprinkle with water and toss together lightly. (Dough will be rather sticky.) Chill overnight.

Filling: Blend almond paste and sugar. Add flavoring and eggs. Chill overnight. Divide dough into 4 parts and roll each out to rectangle 14x20 inches. Cut in strips 4x14-inches. Spread filling down center of each strip and roll up to form a long roll, and seal tightly. Brush one edge with water to help it stick; seal ends well. Place on greased cookie sheet, seam-side down. Roll can be shaped in "S" shape if desired. Brush with beaten egg and sprinkle heavily with sugar. Prick with fork every 2 inches. Bake at 350° for 20 to 25 minutes. Makes about 20.

Not easy to make, but the end result is well worth it. Delicious.

5-Cup Rice Dessert

Mamie Guntren

1 c. cooked rice
1 c. drained, crushed
pineapple
1 c. mini marshmallows

1 c. chopped nuts
1 (8 oz.) ctn. Cool Whip

Blend all ingredients together and chill.

Grasshopper Ice Cream Dessert

Sylvia Cole

1/2 gal. vanilla ice cream
1/2 c. green creme de
menthe

1/4 c. white creme de
cacao
Crushed cookie crumbs
(opt.)

Soften ice cream. Blend all ingredients with electric mixer. Store in gallon container in freezer. Serve in sherbet glasses. Garnish with cookie crumbs.

Mississippi Mud

Lisa Hanson

1 c. margarine or butter,
melted
2 c. sugar
2 tsp. vanilla
4 eggs
2/3 c. cocoa

1 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. flaked coconut
5 oz. mini marshmallows
1/2 c. chopped pecans

FROSTING:
1/4 c. butter, melted
3 T. cocoa

1/2 tsp. vanilla
3 T. milk
2 c. powdered sugar

Cream together butter and sugar until light. Beat in the vanilla and eggs. Add cocoa, flour, baking powder and salt; mix well. Add coconut to batter and distribute evenly. Turn into a greased 9x13-inch baking pan and bake 18 to 22 minutes or until toothpick, when inserted into center, comes out clean. Immediately top with marshmallows. Spread gently over the brownies. Top with pecans and fudge frosting.

Fudge Frosting: Mix all together and beat until smooth.

Popovers

Sandy Goodhart

2 eggs
1 c. milk
1 c. flour

1/2 tsp. salt
1 T. cooking oil

Beat 1 1/2 minutes: egg, milk, flour and salt. Add oil. Beat 30 seconds. Do not overbeat. Fill greased cupcake pans or custard cups 1/2-full. Bake at 475° for 15 minutes. Reduce to 350° and bake 25 to 30 minutes. A few minutes before removing from oven, poke with fork and let steam escape. Makes 6 to 8.

If you like them crisp, turn off oven and leave in oven for 30 more minutes with door ajar.

Pumpkin Torte

Mary Hanna

24 graham crackers, crushed
1/3 c. sugar
1/2 c. butter or margarine
2 eggs, beaten
3/4 c. sugar
8 oz. cream cheese
2 c. pumpkin
3 egg yolks
1/2 c. sugar

1/2 c. milk
1/2 tsp. salt
1 T. cinnamon
1 env. plain gelatine
1/4 c. cold water
3 egg whites
1/4 c. sugar
1 c. whipped cream

Mix crackers, 1/3 cup sugar and butter. Press into a 9x13-inch pan. Mix eggs, 3/4 cup sugar and cream cheese. Pour over crust and bake for 20 minutes at 350°. Cook pumpkin, egg yolks and 1/2 cup sugar with milk, salt and cinnamon until mixture thickens. Remove from heat and add gelatine dissolved in cold water. Cool. Beat egg whites with 1/4 cup sugar and fold into pumpkin mixture. Pour over cooled, baked crust. Top with whipped cream.

Rich Peach Cobbler

Judy Terrell

1 (29 oz.) can peaches
1/2 c. butter, melted
1 c. flour

1 c. sugar
1 tsp. baking powder
3/4 c. milk

Heat peaches and keep warm. Pour melted margarine in 7 1/2 x 12 x 2 1/2-inch pan or 2-quart dish. Mix flour, sugar and baking powder. Stir in milk until moistened. Pour flour mixture into the pan over melted butter. Do not stir. Pour hot fruit and syrup over batter. Bake at 350° for 45 minutes or until brown. Serves 8. I like to add cinnamon to peaches.

Rhubarb Crisp

Kathleen Haley Taylor

4 c. diced rhubarb	2 T. butter
1 c. sugar	1 egg, beaten
1 c. flour	Dash of salt
1/2 c. sugar	1/4 tsp. allspice
2 T. brown sugar	1/2 c. sugar
1 1/2 tsp. baking powder	1/2 tsp. cinnamon

Spread diced rhubarb and 1 cup sugar into buttered pan. Combine flour, 1/2 cup sugar, brown sugar, baking powder, butter and the beaten egg. Sprinkle over first layer mixture. Mix salt, spices and 1/2 cup sugar; sprinkle over second layer.

Rhubarb Crumb Tart

Lucille Pitt

CRUST:

1 c. flour	1/3 c. butter or oleo
1 tsp. baking powder	1 egg, beaten
3 T. confectioners' sugar	4 tsp. milk

FILLING:

3 c. diced raw rhubarb	1 (3 oz.) pkg. strawberry Jello
------------------------	---------------------------------

CRUMBLE TOPPING:

1/2 c. all-purpose flour	1 c. sugar
	1/3 c. butter or oleo

Preheat oven to 350°.

Crust: Mix flour, baking powder and confectioners' sugar in a medium bowl. Cut in butter until mixture resembles coarse crumbs. Add egg and milk. Stir until a ball forms. Pat into a greased 7x11x2-inch baking pan.

Filling: Place rhubarb on crust. Sprinkle Jello over rhubarb.

Topping: In a small bowl, mix topping ingredients together until crumbly. Sprinkle over rhubarb mixture. Bake at 350° for 45 to 50 minutes.

Allow to cool until firm. Yields: 12 to 15 servings.

Can be served with whipped topping. Very tasty.

Rhubarb Crunch

Hannah Vogel

4 c. diced rhubarb
3/4 c. sugar
2 T. cornstarch
1 c. water
1/2 tsp. vanilla

1 c. flour
3/4 c. quick oatmeal
1 c. brown sugar
1/2 tsp. cinnamon
1/2 c. melted butter

Place rhubarb in greased 7 x 11 x 1 1/2-inch pan. Combine 3/4 cup sugar, cornstarch and water; cook until clear. Add vanilla; pour over rhubarb. Combine remaining ingredients and sprinkle on top. Bake for 40 minutes at 350°.

Sacher Torte

Jeanie Ball

9 oz. dark chocolate
3/4 c. almonds
5 T. butter or margarine

2/3 c. granulated sugar
4 eggs
4 T. all-purpose flour

GLAZE:
4 T. apricot jam

3 oz. dark chocolate
2 T. butter or margarine

Melt chocolate in a double boiler. Blanch and peel almonds. Grind almonds. Cream butter and sugar until light and fluffy. Separate eggs. Add egg yolks, melted chocolate, almonds and flour to butter mixture. Beat egg whites until stiff peaks form. Carefully fold into batter. Pour into greased and floured 8-inch springform pan. Bake at 350° for about 40 minutes. Remove from oven. Loosen sides of cake. Remove from pan. Let cool. Spread apricot jam over top. Let stand in a cool place for 1 hour. Melt chocolate and butter in a double boiler. Stir well. Spread melted chocolate over cake to cover. Let cake stand in a cool place for at least 2 hours. Good served with whipped cream, strong coffee and a glass of liqueur, if desired.

Snow Balls

Mary Hanna

1/2 c. margarine
1 c. sugar
1 box vanilla wafers
2 egg yolks, beaten
2 egg whites, beaten

**1 lg. can crushed pine-
apple, drained**
1 pt. whipped topping
1 c. chopped nuts
Shredded coconut

Cream butter and sugar. Add egg yolks, drained pineapple and nuts. Blend and add beaten egg whites. Spread between vanilla wafers, making each "snow ball" 5 cookies high. Let stand in refrigerator overnight. Cover with whipped topping. Sprinkle all over with shredded coconut. Top with a maraschino cherry.

Strawberry Pretzel Dessert

Linda Rickabaugh

- | | |
|--|--|
| 2 c. crushed pretzels
(sm. sticks) | 1 scant c. sugar |
| 1/2 c. sugar | 1 (8 oz.) ctn. Cool Whip |
| 3/4 c. oleo, softened | 1 (6 oz.) pkg. strawberry Jello |
| 1/3 c. pecans | 2 c. boiling water |
| 1 (8 oz.) pkg. cream cheese | 2 (10 oz.) pkg. frozen strawberries |

Mix together 1/2 cup sugar and pecans and pretzels. Press very lightly in a greased 9x13-inch pan. Bake for 10 minutes at 350°. Cool. Combine cheese, 1 scant cup sugar and Cool Whip. Spread on top of first layer. Dissolve Jello in boiling water; add frozen strawberries. When 75% congealed, put on second layer. Refrigerate for several hours or overnight before serving.

Very good!

Bachelor's Frosting

Kathleen Taylor

- | | |
|-----------------------|-------------------------------|
| 1 1/3 c. sugar | 1/2 c. chocolate chips |
| 4 T. butter | 1/2 tsp. vanilla |
| 4 T. milk | |

Mix sugar, butter and milk; bring to a boil. Takes about 1 minute. Immediately add chocolate chips and vanilla. Beat until it is of spreading consistency.

This is like a thick fudge frosting. Half of this recipe will cover a 9x13-inch pan of brownies.

Coconut-Nut Frosting

Marilyn Clark

- | | |
|--------------------------------|--------------------------------|
| 1 c. evaporated milk | 1 tsp. vanilla |
| 1 c. sugar | 1 1/3 c. flaked coconut |
| 1/2 c. butter | 1 c. nuts |
| 2 eggs, slightly beaten | |

Combine milk and sugar in 4-cup measuring cup or bowl. Add butter. Microwave (HIGH), uncovered, 3 1/2 to 4 minutes or until boiling hot, stirring once. Slowly blend in beaten eggs. Microwave (HIGH), uncovered, 3/4 to 1 1/4 minutes or until mixture begins to thicken, stirring twice. Stir in vanilla, coconut and nuts. Cool slightly. Spread on cake layers.

Cream Cheese Frosting

Lisa Hanson

8 oz. cream cheese,
softened
1/2 c. butter, softened

1 1/2 lb. powdered sugar
1 tsp. vanilla

Blend cream cheese and butter well. Gradually add powdered sugar and beat until smooth. Add vanilla and blend well.

Cream Cheese Icing

Carole Kneip

2 (3 oz.) pkg. cream cheese
3 T. milk or cream
1 1/2 c. sifted confectioners'
sugar

3 tsp. grated lemon peel or
2 tsp. vanilla + 1 tsp.
cinnamon

Soften cream cheese and beat with milk or cream. Gradually beat in confectioners' sugar. Stir in grated lemon peel, or vanilla and cinnamon.

Decorator Icing

Mary Hanna

2 lb. powdered sugar
1 1/4 c. canned shortening
1/2 c. milk

1 tsp. vanilla
1/2 tsp. salt
1/4 tsp. almond extract

Beat on low speed until creamy.

German Chocolate Cake Frosting

Emily Steffen

1 c. sugar
1 c. evaporated milk
3 egg yolks
1 stick margarine

3/4 tsp. vanilla
2 c. flaked coconut
1 1/2 c. chopped pecans

In large saucepan, combine sugar, milk, egg yolks and margarine. Cook and stir constantly over medium heat until mixture comes to a boil. Remove from heat. Stir in vanilla, coconut and pecans. Cool 10 minutes and spread over chocolate cake. Will frost a 9x13-inch cake well.

Penuche Icing

Elizabeth Moll

1/2 c. butter or oleo
1 c. brown sugar

1/4 c. milk
2 to 2 1/2 c. powdered sugar

Put oleo and brown sugar in saucepan. Heat to boiling and boil gently for 2 minutes. Remove from heat; stir in milk. Cool to lukewarm. Stir in powdered sugar until desired consistency. Spread on cooled spice cake.

Emily's White Frosting

Emily Steffen

1/3 c. Crisco
1 stick margarine, room temp.

4 c. powdered sugar
3 to 6 T. hot water

In a deep small bowl, blend Crisco and margarine. Mix in 1/2 of powdered sugar until mixture is creamy. Mix in the remaining sugar. May become thick. Blend in 3 to 6 tablespoons hot water to desired thickness.

Goes well on chocolate cake and sugar cookies.

White Fluffy Frosting

Dorothy Beary

1/2 c. sugar
1/4 c. white Karo syrup
1/4 c. water

1/8 tsp. salt
2 egg whites
1 tsp. vanilla

Combine sugar, syrup, water and salt in pan; stir until melted, over medium heat, and cook to 242°. Pour over egg whites that have been beaten to hold a peak. Beat in vanilla. Beat until frosting stands in very stiff peaks. Enough for a 9x13-inch cake.

Coffee Ice Cream

Caroline Eller

1 can sweetened condensed milk
1 pt. half & half

1 c. strong black coffee
1 tsp. vanilla
Dash of salt

Mix all ingredients and pour into electric ice cream freezer. Follow directions for your freezer.

Delicious.

Fresh Peach Ice Cream

Helen S. Smith

2 c. mashed peaches
1 c. milk
2 T. flour

1 c. sugar
2 T. lemon juice
1 c. whipping cream,
whipped

Cook flour, milk and sugar until thick. Cool. Add mashed peaches and lemon juice. Fold in whipped cream. Place in freezer and freeze according to freezer directions.

Vanilla Ice Cream Mix for a Home Freezer

Fr. Charles Fladung

Egg substitute equaling
4 eggs
1 c. sugar
1 pkg. instant vanilla or
French vanilla pudding
1 ctn. whipping cream

1 ctn. half & half or a
nondairy creamer
3 T. vanilla extract
Pinch of salt
Skim milk

Using an electric mixer, combine egg substitute, sugar and pudding mix together until creamy. Add whipping cream, half & half, vanilla and salt. Mix well. Add mixture to the freezer can and fill with milk. Freeze. Makes 5 quarts. After freezing, stir several times to add air to the mixture. Stirring several times keeps the ice cream from solidifying.

This is a recipe that evolved out of the need to use eggs that were not raw. In the process, the heavy cream was exchanged for a lighter result. The secret of cranking ice cream is using generous amounts of salt. The more salt, the faster the ice cream freezes. Using this recipe and lots of salt, you can expect to have it frozen in under 10 minutes. Regular table salt does work on a home freezer if you use the whole 26 ounces on a 5-quart freezer.

Can't-Fail Pie Crust

Emily Steffen

1 c. lard
3 c. flour
1/2 tsp. salt

1 egg
Milk
1 T. vinegar

Mix lard, flour and salt until crumbly. In a measuring cup, crack egg and add vinegar. Add enough milk to make 3/4 cup. Beat well. Add to dry mixture. Take 1/4 of dough and roll thin between 2 sheets of waxed paper. Makes 4 single pie crusts.

Never-Fail Pie Crust

Marcia Grimm

2 1/2 c. flour	1/2 c. Crisco
1 T. cornstarch	1 tsp. vinegar
1/2 tsp. baking powder	1/2 c. water
1/2 c. lard	Pinch of salt

With pastry blender, mix first 5 ingredients well. This can be stored in tight container in refrigerator 3 to 4 months. Measure out about 3/4 to 1 cup. Mix water, vinegar and salt. Pour about 3 to 4 tablespoons into crust mixture. With fork, stir until it forms a ball (may have to add a little more water mixture). Roll out on lightly-floured surface. Makes 3 crusts.

Flaky Pie Crust

Margaret Kurimski

3 c. flour	1 tsp. salt
1 1/4 c. shortening (Crisco)	5 1/2 T. water
1 egg, slightly beaten	1 tsp. sugar
1 tsp. vinegar	

Cut shortening into the flour in the usual manner. Add sugar and salt. Make a well in the dry ingredients and add egg, water and vinegar, which have been mixed together. Mix together until all the moisture is taken up and dough sticks together. Roll out on lightly-floured surface. Makes 4 crusts.

This is a very good, flaky crust.

Mazola Oil Pie Crust

Helen S. Smith

1 1/2 c. flour	1/2 c. Mazola oil
1 1/2 tsp. sugar	2 T. cold milk
1 tsp. salt	

Sift dry ingredients into pie pan (preferably glass). Combine oil and milk in measuring cup. Whip with fork until well blended. Pour all at once over flour mixture. Mix with fork until flour is damp. Press evenly and firmly with fingers to line pie pan and partly cover rim, and flute (but not high). Bake at 350° until brown.

Bishop's Pie

Hannah Vogel

1 c. milk
1 lg. pkg. instant
chocolate pudding

3 c. softened vanilla
ice cream
Pie crust

Mix all well and pour into crust in 9-inch pie plate. If desired, top with 8 ounces Cool Whip and grate Hershey candy bar on top.

Cherry Cheese Pie

Jeanie Ball

1 (9") graham cracker
crumb crust
1 (8 oz.) pkg. cream cheese,
softened
1 (14 oz.) can Eagle Brand
sweetened condensed
milk (not evaporated milk)

1/3 c. ReaLemon juice from
concentrate
1 tsp. vanilla extract
1 (21 oz.) can cherry
pie filling, chilled

In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand until smooth. Stir in ReaLemon and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Ambrosia Topping: In small saucepan, combine 1/2 cup peach or apricot preserves, 1/4 cup flaked coconut, 2 tablespoons orange-flavored liqueur and 2 teaspoons cornstarch. Cook and stir until thickened. Remove from heat. Chill thoroughly. Spread over pie. Arrange fresh orange sections (1 or 2 oranges) over top. Makes one 9-inch pie.

Chocolate Chip Pie

Aaron Halls

1 c. cream
20 to 30 marshmallows
1/2 c. milk

1 sq. bitter chocolate
Graham cracker crust,
prepared

Heat marshmallows and milk in double boiler. Cool. Add whipped cream and 1 grated square bitter chocolate to above, and put into graham cracker crust. Chill.

Frozen Coconut Pie

Mary Pregon

1 (3 oz.) pkg. Philadelphia
brand cream cheese,
softened
1 T. sugar
1/2 c. milk

1 1/3 c. (approx.) Baker's
Angel Flake coconut
1 (8 oz.) ctn. Cool Whip, thawed
1/2 tsp. vanilla
1 graham cracker crust

Beat cream cheese and sugar in large bowl. Gradually add milk; beat until smooth. Stir in coconut, whipped topping and vanilla. Spoon into crust. Freeze 4 hours or until firm. Garnish with toasted coconut and maraschino cherries, if desired. Let stand at room temperature 15 minutes or until pie can be cut easily. Store leftover pie in freezer. Serves 8.

French Silk Pie

Nancy Garrett

1/2 c. butter
3/4 c. sugar
1 sq. chocolate
1 tsp. vanilla

2 eggs
Baked pie shell
Whipped cream

Cream butter and sugar until nice and fluffy. Blend in melted and cooled chocolate, and vanilla. Add eggs, one at a time, beating 5 minutes with electric mixer after each addition. Turn into pie crust. Cover with whipped cream and chocolate swirls.

Creamy Lemon Meringue Pie

Nancy Love

1 (8" or 9") baked pastry
shell, cooled, or 1 graham
cracker crumb crust
3 eggs, separated (use only
Grade A clean, uncracked
eggs)

1 (14 oz.) can Eagle Brand
condensed milk (not
evaporated milk)
1/2 c. ReaLemon juice from
concentrate
1/4 tsp. cream of tartar
1/3 c. sugar

Preheat oven to 350°. In medium bowl, beat egg yolks; stir in Eagle Brand and ReaLemon and pour into crust. In small bowl, beat egg whites with cream of tartar until soft peaks form. Gradually add sugar, beating until stiff, but not dry. Spread meringue on top of pie, sealing carefully to edge of shell. Bake 12 to 15 minutes, or until meringue is golden brown. Cool. Chill before serving. Refrigerate leftovers.

Key Lime Pie: Substitute 1/2 cup ReaLime lime juice from concentrate for ReaLemon. Add a few drops of green food coloring to Eagle Brand mixture, if desired. Proceed as above.

Vera's Peach Pie

Adam Halls

1 c. white sugar
1/3 c. flour
1/4 c. butter

4 to 5 peaches
1 (9") unbaked pie crust

Crumble sugar, flour and butter together. Slice peaches into crust. Cover with the crumb mix. Bake 45 minutes at 375°, or freeze.

Pecan Pie

Darlene Schumacher

3 eggs, slightly beaten
1 c. dark Karo syrup
1 c. sugar
2 T. melted oleo
1 tsp. vanilla

1 c. chopped pecans
(1/2 c. pecan halves
for top)
1 homemade or frozen 9"
pie shell

Mix by hand in large mixing bowl all ingredients, in order given above (except 1/2 cup of pecans halves for on top). Pour into unbaked pie shell. Layer pecan halves on top. Bake at 350° for 50 to 55 minutes or according to your oven. Cut into 6 to 8 pieces, or even smaller, when cooled.

Very, very, very rich. A Christmas time favorite.

Easy Pecan Pie

Marilyn Schumacher

1 (16 oz.) btl. Karo syrup
9 eggs
3 c. sugar
1 T. vanilla
3 c. chopped pecans

3 sticks margarine,
softened
Dash of salt
3 deep-dish or 4 shallow pie
crusts

Preheat oven to 425°. Mix all of above ingredients, except nuts, until well blended. Add nuts and spoon mix. Pour into unbaked pie shells and bake for 15 minutes. Cut back temperature to 325° and bake for 45 minutes more.

Sour Cream Raisin Pie Marilyn Schumacher

1 c. raisins	1 T. cornstarch
1 c. sour cream	2 egg yolks
1/4 c. sugar	1 1/2 tsp. vanilla
3/4 c. frozen Cool Whip	

Cook raisins in boiling water 15 minutes; drain. In saucepan, combine sour cream, cornstarch, egg yolks, sugar and vanilla. Cook, stirring constantly, until mixture thickens. Add raisins and cool completely. Fold in frozen Cool Whip. Turn into 9-inch baked or graham cracker pie shell. Top with more Cool Whip. Chill until served.

Raisin Cream Pie Bev Jones

(Sugar-free)

1 baked pie crust or graham cracker crust	3 c. milk
2 sm. pkg. instant vanilla pudding, sugar-free	1 c. Cool Whip
	1 c. raisins

Cook raisins until puffed. Cool and drain. Mix pudding and milk; fold in Cool Whip. Fold raisins into mixture. Put into pie crust. Refrigerate. When serving, can put Cool Whip on top. Serves 8.

Banana Pie: Leave out the raisins, use instant banana pudding and put bananas in bottom of crust or add to pudding mixture.

Sour Cream Raisin Pie Teresa Ziska

1 1/2 c. sour cream	1/4 tsp. salt
3/4 c. sugar	1/4 tsp. vanilla
3 egg yolks	Juice of 1 lemon
3 T. flour	1 c. raisins, cooked & drained

Mix dry ingredients. Add sour cream. Cook in double boiler. Add small amount to beaten egg yolks and blend. Add egg yolks to hot mixture. Cook 10 minutes longer, or until thick. Add vanilla, lemon and cooked raisins. Blend. Fill baked pie shell. Top with meringue. Brown in 350° oven.

Strawberry Pie

Jim Hanson

- | | |
|--|--------------------------------|
| 3/4 c. sugar | 3 T. powdered sugar |
| 2 1/2 T. cornstarch | 1 c. flour |
| 2 c. cold water | Pinch of salt |
| 1 (3 oz.) pkg. strawberry Jello | 1/2 c. melted margarine |
| Sliced strawberries | Whipped topping |

Combine sugar, cornstarch and cold water. Cook over medium heat until thick and clear. Add strawberry Jello. Set aside. Blend powdered sugar, flour, salt and margarine until crumbly. Pat into pie pan. Bake at 350° until light brown. Cool. Place strawberries in crust and pour Jello over strawberries. Refrigerate overnight. Do not cover. Garnish with whipped topping.

Strawberry Pie

Katie Wadle, Fran Wadle

- | | |
|--------------------------|------------------------------|
| 1 baked pie shell | 1 pt. strawberries |
| 1 c. sugar | 5 T. strawberry Jello |
| 2 T. cornstarch | 1 c. boiling water |

Cook sugar, Jello, cornstarch and water a few minutes. Set in refrigerator to chill. Cut strawberries in half, place in pie shell and pour the chilled mixture over the berries. Chill again and top with whipped topping or whipped cream.

Strawberry Cream Cheese Pie

Marcia Grimm

- | | |
|-------------------------------|---------------------------------------|
| 1 (9") baked pie shell | 2 T. cornstarch |
| 4 oz. cream cheese | 1 (3 oz.) pkg. raspberry Jello |
| 1/2 c. powdered sugar | 3 c. fresh strawberries |
| 1 1/2 c. water | |
| 3/4 c. sugar | |

With electric mixer, mix cream cheese and powdered sugar until smooth. Spread into bottom and up sides of baked pie shell. Cook water, sugar and cornstarch until thick and transparent. Add raspberry Jello (or strawberry). Cool. Arrange halved strawberries on cream cheese mixture and pour cooled gelatin mixture over. Chill, and serve with Cool Whip or whipped cream. Serves 6 to 8.

Frozen Fluffy Strawberry Pie

Nancy Love

2 1/2 c. lightly-toasted coconut
 1/3 c. margarine or butter
 1 (3 oz.) pkg. cream cheese, softened
 1 (14 oz.) can Eagle Brand sweetened condensed milk (not evaporated milk)

2 1/2 c. fresh or frozen, unsweetened, thawed strawberries, mashed or puréed (about 1 1/2 c.)
 3 T. ReaLemon lemon juice from concentrate
 1 c. (1/2 pt.) whipping cream, whipped
 Additional fresh strawberries (opt.)

In large saucepan, melt margarine. Stir in toasted coconut; mix well. Press into bottom and up sides of 9-inch pie plate. Chill. In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand. Stir in puréed strawberries and ReaLemon. Fold in whipped cream. Pour into coconut crust (mixture should mound slightly). Freeze 4 hours or until firm. Before serving, garnish with additional fresh strawberries, if desired. Return leftovers to freezer.

Note: One 9-inch baked pastry shell can be substituted for the coconut crust.

Light and Fruity Pie

Lori Horstmann

1 pkg. strawberry Jello or other flavor
 2/3 c. boiling water
 2 c. ice cubes
 1 (8 oz.) ctn. whipped topping, thawed

1 c. fresh sliced strawberries (or other fruit)
 1 graham cracker crust

Dissolve Jello in hot water. Add ice cubes and dissolve. Cool until slightly thickened. Add whipped topping to Jello mixture and spoon into crust. Cool 2 hours, and garnish, if desired.

Optional: Add 8 3/4 ounces apricots, sliced; peaches, drained and diced; fruit cocktail, drained, or 8 1/4 ounces crushed pineapple, drained, if desired.

Yogurt Pie

Julie Kirkle

1 graham cracker pie crust
2 ctn. yogurt (choice of
flavor)

8 oz. Cool Whip
Fruit

Gently fold yogurt and Cool Whip together. Place fruit on bottom of graham cracker crust. (Fruit can also be added to yogurt mixture.) Spoon yogurt mixture into pie crust. May garnish with fruit also. Refrigerate.

Suggestions: Strawberry-Banana yogurt with bananas on the bottom of crust. Strawberry garnish. Raspberry or blueberry.

Delicious Bread Pudding

Fran Wadle

8 slices aged bread*
2 T. margarine
1/2 c. moist raisins
1/4 tsp. salt
1 tsp. vanilla

1/2 c. white sugar
1/2 c. brown sugar
3 eggs, beaten
3 c. scalded milk
1/2 tsp. cinnamon

Toast bread. Butter and arrange in a large baking dish (2-quart or slightly larger) and sprinkle with raisins. Stir salt and sugars into beaten eggs. Add milk slowly to egg mixture (with mixer on low speed). Pour mixture over buttered toast and let stand for 10 minutes. Press toast lightly into milk mixture at intervals, for greater absorption. Sprinkle cinnamon and sugar mix liberally over the top. Bake, uncovered, in 350° oven for 30 to 35 minutes (or until knife inserted into the center comes out clean.) Serve warm or cold. Yields 6 servings.

*Amana muselix raisin nut bread is a delightful substitute for plain bread.

Butterscotch Pudding

Elizabeth Moll

1/2 c. firmly-packed brown
sugar
2 T. cornstarch
1/8 tsp. salt
2 c. milk

2 egg whites, slightly
beaten
1 T. oleo or butter
1 tsp. vanilla

In medium saucepan, combine first 3 ingredients. Gradually add milk. Cook over medium heat until mixture boils and thickens, stirring constantly. Boil 1 minute. In a small bowl, blend about 1/3 of hot mixture into egg yolks. Return to saucepan; blend well. Cook until mixture bubbles, stirring constantly. Remove from heat. Add oleo and vanilla. Cool slightly. Spoon into serving dishes. Serve warm or cold. Serves 4.

Marshmallow Cream Pudding

Dorothy Beary

1 lb. marshmallows
1 c. milk
1 c. crushed, drained pineapple

**1 c. whipping cream,
whipped**
Sweet chocolate bar

Melt marshmallows with milk in a double boiler. Cool, stirring occasionally. When completely cool, fold in pineapple and whipped cream. Pour into a 9x9-inch Pyrex dish. Grate sweet chocolate over top and chill.

Rosella Plum's Bread Pudding

Martha Popson

4 c. dry bread cubes
4 c. milk, scalded
1 T. butter
1/4 tsp. salt

1 c. sugar
4 slightly-beaten eggs
1 tsp. vanilla
3/4 c. raisins (opt.)

Mix bread with milk. Add butter, salt and sugar. Slowly add eggs. While stirring, add vanilla and mix well. Pour into greased baking dish. Bake at 350° until firm, 50 minutes.

Pudding Dessert

Carolyn A. Flattery

1 stick oleo

1 c. flour

Mix these two together and pat into a 9x13-inch pan. Bake at 350° until golden brown.

While crust is cooling, mix in separate bowl:

**8 oz. cream cheese,
softened**

1 c. powdered sugar
1/2 lg. ctn. Cool Whip

Spread over cooled crust and refrigerate while preparing the pudding mixture.

In separate bowl:

**2 pkg. instant pudding (can
be any flavor; lemon &
chocolate are favorites)**

3 c. milk

Mix pudding and milk until mixture starts to get thick. Pour over cream cheese layer and let stand 10 minutes in the refrigerator. Put remaining Cool Whip over top and refrigerate until ready to serve.

A decorative border made of intricate line art. It features large five-petaled flowers with dotted centers at the corners, smaller flowers, and swirling acanthus-like leaves and scrolls that frame the central text.

Main Dishes

A marriage license is like a hunting license - you're allowed only one dear.

Hints for Meats

THAWING FROZEN MEAT:

- Seal the meat in a plastic bag and place in a bowl of very warm water. Or, put in a bag and let cold water run over it for an hour or so.

HURRY-UP HAMBURGERS:

- Poke a hole in their centers when shaping. The center will cook quickly and when the hamburgers are done, the holes are gone.

SKINLESS LINKS:

- Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.

TENDERIZING MEAT:

- Boiled meat: Add a tablespoon of vinegar to the cooking water.
- Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.
- Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.
- Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.

REMOVING HAM RIND:

- Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.

BROILED MEAT DRIPPINGS:

- Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.

BAKED FISH:

- To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.

NON-STICKING BACON:

- Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.

TASTY HOT DOGS:

- Boil hot dogs in sweet pickle juice and a little water for a different taste.

GOLDEN-BROWN CHICKEN:

- For golden-brown fried chicken, roll it in powdered milk instead of flour.

DIFFERENT MEAT BALLS:

- Try using crushed corn flakes or cornbread instead of bread crumbs in a meat ball recipe. Or, use onion-flavored potato chips.

Main Dishes

Beef Bar-B-Q

Helen Veselak

3 to 4 lb. chuck roast (trim fat off)
2 onions, chopped
2 T. vinegar
2 T. Worcestershire sauce
1 T. salt

1 tsp. paprika
1/2 tsp. black pepper
1 tsp. chili powder
3/4 c. catsup
3/4 c. water

Brown roast; drain off fat. Mix all remaining ingredients together, pour over meat. Cover and bake in a slow oven (325°) until tender. Cut meat into sauce and cook down. Serve hot on buns. Serves 6 or 8.

Impossible Cheeseburger Pie

Darlene Schumacher

1 lb. ground beef
1 c. chopped onion
1/2 tsp. salt
1 c. shredded Cheddar cheese

1 c. milk
1/2 c. Bisquick baking mix
2 eggs

Cook ground beef and onion; drain. Stir in salt. Spread into greased 9-inch pie plate; sprinkle with cheese. Stir remaining ingredients with fork until blended. Pour on top of other mixture in plate. Bake 25 minutes, or until knife put in center comes out clean, at 400° (your oven may vary). Makes 8 servings.

Easy because it makes its own crust, and preparation time is 13 minutes.

Heat the frying pan before adding oil or butter to prevent sticking.

Cheeseburger Casserole

Sandy Schloemer

- | | |
|------------------------------------|---------------------------------------|
| 1 lb. ground beef | 1/4 c. ketchup |
| 1/4 c. chopped green pepper | 1/8 tsp. pepper |
| 1/4 c. chopped onion | 1/2 lb. sliced American cheese |
| 1 (8 oz.) can tomato sauce | 1 can Pillsbury biscuits |

Brown ground beef with onions and green pepper in skillet; drain. Add tomato sauce, ketchup and pepper; heat through. In 1 1/2 to 2-quart casserole, alternate layers of meat mixture and cheese. Arrange biscuits around top of casserole. Bake at 400° for 25 to 30 minutes. Yields 4 to 6 servings.

Casserole

Jennie Landsperger

- | | |
|-----------------------------------|--|
| 2 lb. ground beef | 1/2 can water |
| 1/3 c. chopped onion | 1 (6 oz.) pkg. wide egg noodles |
| 1/2 tsp. oregano | 1 tsp. salt |
| 1/2 tsp. Italian seasoning | Grated Cheddar cheese |
| 1 tsp. salt | 1 can fried onion rings |
| 1/2 tsp. garlic powder | |
| 2 cans tomato soup | |

Brown ground beef with onion. Add next 7 ingredients. Cook 15 minutes. To boiling water, add egg noodles and 1 teaspoon salt. Cook until tender and drain. In a greased 9x13-inch pan, layer 1/2 of beef mixture, noodles and cheese. Repeat. Then top with fried onion rings. Bake at 350° for 30 minutes.

Crunchy Casserole

Marcia Grimm

- | | |
|-------------------------------------|--|
| 1 1/2 lb. ground beef | 1/8 tsp. pepper |
| 3/4 c. chopped onion | 1 tsp. Worcestershire sauce |
| 1 T. margarine | 1 (10 oz.) pkg. frozen peas |
| 1 can cream of mushroom soup | 1 1/2 c. celery, sliced thin |
| 1/2 c. milk | 1 T. chopped pimento |
| 1 tsp. salt | 1 1/2 c. potato chips, coarsely crushed |

Brown meat and onion in margarine, leaving meat in chunks. Drain and rinse with hot tap water. Spread in shallow 1 1/2-quart casserole. Combine soup, milk, salt, pepper and Worcestershire sauce. Fold in partially-frozen peas, celery and pimento. Pour over meat mixture. Edge top of casserole with potato chips. Bake, uncovered, at 375° for 30 to 40 minutes. Serves 10.

Cavatini

Kim Hollinrake

1 (10 1/2 oz.) jar pizza sauce
1 sm. jar thick & zesty spaghetti sauce
1 can sliced mushrooms
14 oz. macaroni (2 to 3 different shapes)

1 pkg. pepperoni
2 lb. hamburger
1 (24 oz.) pkg. shredded Mozzarella cheese
Onion, to taste

Cook macaroni according to package. Brown hamburger and drain. Mix sauces, mushrooms, macaroni, onion, pepperoni and hamburger. Add 16 ounces of Mozzarella cheese. Blend well and pour into 3-quart baking dish. Garnish with remainder of cheese. Bake at 350° for 30 to 45 minutes, or until cheese is light brown.

Cavatini

Nancy Steffen

1 1/2 lb. ground beef or sausage
1/2 c. chopped onion
1/2 c. chopped celery
1/2 c. chopped green pepper
1 (7 oz.) can drained mushrooms

1 (14 oz.) jar spaghetti sauce
1 (14 oz.) jar pizza sauce
3 kinds of macaroni (1/2 c. each, dry)
Mozzarella cheese, shredded

Brown beef or sausage. Add and simmer: onions, celery, green pepper, mushrooms, spaghetti sauce and pizza sauce. Cook macaroni. Mix into sauce. Make 2 layers in a 9x13-inch pan, with shredded Mozzarella between layers and on top. Bake at 350° for 40 minutes. Serves 8.

Cola Roast

Sylvia Cole

4 to 5 lb. bottom round roast
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic powder

3 T. vegetable oil
1 to 1/2 c. cola-flavored soda
1 (12 oz.) btl. chili sauce
2 T. Worcestershire sauce
2 T. hot sauce

Combine salt, pepper and garlic powder. Rub over meat. Pour oil into Dutch oven; brown meat on all sides. Drain off drippings. Combine remaining ingredients, pour over roast. Cover and bake at 325° for 3 hours. Serves 8 to 10.

Corned Beef Hash

Sandy Goodhart

1 (12 oz.) can corned beef hash

1 (18 oz.) pkg. noodles

1/2 c. onion, chopped

1 can cream of mushroom soup

1 c. milk

1/4 lb. Velveeta cheese, diced

Cook noodles and put together. Cover and bake at 350° for 45 minutes. Can also add canned or fresh mushrooms.

My family's favorite hot dish.

Corned Beef Casserole

Marilyn Clark

1 can chopped corned beef

6 oz. cooked macaroni

1/4 lb. Velveeta cheese, cubed

1/2 c. chopped onion, browned in butter

1 can cream of chicken soup, thinned with 1 c. milk

Mix ingredients and place in 2-quart casserole. Top with 3/4 cup buttered bread cubes. Bake at 375° for 1 hour. Serves 6 to 8.

Drive-In Burgers

Elizabeth Moll

3 lb. ground beef

1/2 c. chopped onion

1 c. water

1 1/2 c. catsup

2 T. paprika

2 T. chili powder

1 1/2 tsp. salt

1 1/2 tsp. pepper

2 T. Worcestershire sauce

2 T. brown sugar

Brown ground beef with onions; drain. Add remaining ingredients and simmer for 20 to 30 minutes. Serve in hamburger buns.

Cheesy Fiesta Pie

Mary Jo Stults

- | | |
|-----------------------------------|---------------------------------|
| 1 lb. ground beef | 1/4 tsp. dried oregano, |
| 1/2 c. chopped onion | crushed |
| 1 (8 oz.) can tomato sauce | 1/8 tsp. pepper |
| 1 can chopped mushrooms, | 2 cans crescent rolls |
| drained | 3 eggs |
| 1/4 c. parsley | 6 slices American cheese |
| 1/4 tsp. salt | 1 T. water |

Brown beef and onion until onion is transparent; drain off fat. Stir in tomato sauce, mushrooms, parsley, salt, oregano and pepper; set aside. Separate 1 can crescent rolls into triangles. In a lightly-greased pie pan, arrange triangles with pointed ends to center and press edges together to form pie. Separate eggs; beat together whites with 2 yolks. Pour 1/2 the beaten mixture over pie shell. Spoon meat mixture into shell, arrange cheese slices on top. Spread remaining beaten egg on top. Mix 1 egg yolk with water and set aside. Unroll second can of rolls. Place 4 sections of dough together to form a 6x12-inch rectangle. Press edges and perforations together, roll dough into a 12-inch square. Brush edges of bottom crust with egg; place dough on top of filling. Slit top and brush with remaining egg. Bake at 350° for 20 minutes; cover loosely with foil and bake 20 minutes more. Let stand 10 minutes before serving. Yields 6 servings.

Can use Cheddar cheese, which I do.

French Dip Sandwiches

Helen S. Smith

- | | |
|---------------------------------|-----------------------------------|
| 1 (3 to 4 lb.) lean beef | 1 tsp. dried, crushed |
| roast | rosemary |
| 1/2 c. soy sauce | 1 tsp. dried thyme |
| 1 beef bouillon cube | 1 tsp. garlic powder |
| 1 bay leaf | Hard rolls or French bread |
| 3 to 4 peppercorns | |

Remove and discard all visible fat from roast. Place roast in slow-cooker. Combine soy sauce, bouillon and spices; pour over roast. Add water to almost cover roast. Cover and cook over low heat for 10 to 12 hours, until meat is very tender. Remove meat from broth; reserve broth. Shred meat with a fork. Serve on a hard roll or French bread, with broth. Yields 12 sandwiches.

French Dip

Kathleen Haley Taylor

1/2 c. soy sauce
1 (2 to 3 lb.) beef roast
2 onions, cut in rings
5 c. of water

1 pkt. onion soup mix
Garlic powder, to taste
1 pkg. submarine buns

Place all ingredients in crock-pot on low for 6 to 8 hours. Meat will be very tender. Cut in strips or small pieces. Slice sub buns and serve the meat hot, with a little juice, on the buns. Extra juice can be served in a small dish to dip the sandwich.

German Beef Bake

Sister Rachel Beeson

1 lb. lean ground beef,
crumbled
1 med. onion, chopped
1/2 tsp. black pepper
1/2 lg. cabbage, finely shredded

1 (10 1/2 oz.) can tomato
soup, low sodium,
undiluted, or Campbell's
Zesty Tomato

In large skillet, sauté ground beef, onion and black pepper, until meat is browned. Spread 1/2 of cabbage in a 9-inch square baking pan, cover with 1/2 of meat. Repeat with remaining cabbage and meat in layers. Spread undiluted soup over top layer of meat. Cover baking dish and bake at 350° for 1 hour. This makes 6 servings (53 mg cholesterol).

Note: This can be prepared entirely the night before, refrigerated, and baked for supper. Zesty Tomato is very good, and gives an extra good taste as it has herbs and spices in it.

Alpine Goulash

Helen S. Smith

2 1/2 lb. round steak,
cut in cubes
2 T. shortening
3 c. chopped onions
1 clove garlic, minced
1 (8 oz.) can tomato sauce
1 c. sour cream
2 T. brown sugar

1 T. paprika
1 1/2 tsp. salt
1 tsp. caraway seeds
1 tsp. dill seeds
1 tsp. Worcestershire
sauce
1/4 tsp. pepper

Brown meat well on all sides in shortening. Add garlic and onion, tomato sauce and seasoning. Mix carefully. Cover and cook slowly, until beef cubes are tender, about 2 1/2 hours. Add sour cream just before serving. Serve over hot, buttered, seasoned noodles. Serves 6 to 8.

Easy Goulash

Maureen Marshall

2 c. macaroni
1 to 2 cans tomato soup
1 tsp. sugar
1/4 to 1/2 lb. Velveeta
cheese

Minced onion
1 lb. ground beef
Onion salt

Cook macaroni as directed. Brown ground beef in skillet and drain. Add minced onion, onion salt, tomato soup and cheese to it. After cheese is melted, pour mixture over drained macaroni. Add about 1 teaspoon of sugar (to taste).

Goulash

Carole Kneip

2 lb. ground beef
1 lb. ground pork
1/2 bunch celery, cut up
1 med. onion, chopped

1/2 pkg. wide noodles
1 pt. tomatoes
1/2 btl. ketchup

Sauté celery and onion in oleo until lightly browned. Add meat and cook through until browned. Add salt and pepper. Cook noodles according to package directions. Add tomatoes, ketchup and noodles to meat mixture. Simmer 10 to 15 minutes.

Gourmet Beef Roast

Helen Veselak

3 lb. choice-grade beef
rolled rump roast
1 T. cracked pepper
2 T. shortening

1/2 c. water
1 tsp. instant beef
bouillon

Rub roast with cracked pepper (do not rub into ends of roast). Melt shortening in Dutch oven; brown roast on all sides. Drain off fat. Pour water over roast, add bouillon, cover. Cook in a 325° oven for 1 hour, or until tender. Cool. Cover and refrigerate at least 8 hours. To serve, cut roast into very thin slices. Makes 12 servings at 200 calories each.

Gourmet Casserole

Karen Halls

1 (8 oz.) pkg. wide noodles
3 to 4 oz. cream cheese
6 tsp. fresh or dried chives
1 c. cultured sour cream

1 1/2 lb. ground beef,
browned
2 (8 oz.) cans tomato
sauce
1 tsp. sugar

Cook noodles as directed. Mix cream cheese, chives and sour cream. Stir this into cooked noodles. Butter a 9x13-inch pan and spread this mixture over the bottom. Brown ground beef and add tomato sauce and sugar. Simmer for 10 minutes. Pour hamburger mixture over noodles. Bake 30 minutes at 350°.

Note: Can be made the day before and held, unbaked, in refrigerator. Adjust baking time for cold temperature.

Grandma Evey's Tamale Pie

Andrew Kecy

1 lb. hamburger
1 can corn
1 can black olives, chopped
1 sm. green pepper, chopped

1/2 c. chopped onion
1 T. sugar
1 (8 oz.) can tomato sauce
Chili powder, to taste

Brown hamburger in skillet; drain grease. Add remaining ingredients. Cook on low heat for 20 to 30 minutes. Serve over cornbread or muffins.

Ground Beef Casserole

Jennie Landsperger

3 lb. ground beef
2 1/2 tsp. salt
1/8 tsp. pepper
1 can French-fried
onion rings

1 can cream of mushroom
soup
1 can cream of celery soup
1 can undrained mixed
vegetables
1 (32 oz.) bag tater tots

Brown ground beef with salt and pepper. Add onion rings. In a separate bowl, combine soups; add vegetables. Mix into hamburger mixture. Put in buttered 9x13-inch pan. Cover with tater tots. Cover with foil and bake 1 hour at 350°.

"Humberger Casserole"

Nelly R. Campero

1 lb. ground beef, browned
1 can whole corn, drained
1 can red beans
1 T. minced onion
1 tsp. chili powder

Salt & pepper, to taste
1 c. tomato sauce
1/2 c. Cheddar cheese
1 tube refrigerated
biscuits

Combine chili powder, salt, pepper and tomato sauce; set aside. Put all other ingredients, except biscuits, separately in layers in a casserole dish. Bake for 30 minutes and remove. Put biscuits on top and bake 20 minutes more.

Hamburger Pie

Brenda Wadle

1 lb. ground beef
1/2 c. chopped onion
1 (16 oz.) can green beans,
drained
1 (10 3/4 oz.) can tomato
soup

3 med potatoes, peeled &
quartered
1 beaten egg
1/2 c. shredded American
cheese
Milk

In a skillet, cook ground beef and onion until meat is browned and onion is tender; drain off fat. Stir in beans, soup, 1/4 cup water, 3/4 teaspoon salt and 1/8 teaspoon pepper. Turn mixture into a 1 1/2-quart casserole. In covered pan, cook potatoes in boiling salted water for about 20 minutes, or just until tender; drain. Mash while hot. Stir in egg, add enough milk to make potatoes fluffy, yet stiff enough to hold shape. Season with salt and pepper. Drop potatoes in mounds atop meat mixture. Sprinkle with cheese. Bake, uncovered, in a 350° oven for 25 to 30 minutes, or until heated through. Serves 4 to 6.

Sprinkle salt in the bottom of a frying pan to prevent food from sticking.

Lasagna

Jane Conway

- | | |
|--|--|
| 2 lb. Italian sausage
and/or hamburger | 3 c. cottage cheese |
| 2 cloves garlic, minced | 2 beaten eggs |
| 1 T. dried basil or 2 T. fresh | 1/2 c. grated Parmesan
cheese |
| 1 1/2 tsp. salt | 2 T. parsley flakes or 4 T.
fresh parsley |
| 1 qt. tomatoes | 2 tsp. salt |
| 1 (6 oz.) can tomato paste | 1 tsp. pepper |
| 1 (10 oz.) pkg. lasagna
noodles, cooked until
tender, drained & cooled | 1 lb. Mozzarella cheese,
sliced thin |

Place half-cooked lasagna noodles in a 9x13-inch pan. Spread with 1/2 of the cottage cheese mixture, 1/2 of the Mozzarella cheese, then 1/2 of the meat mixture. Repeat. Bake at 375° for 45 minutes. Let stand 10 minutes before serving. Yields 12 servings.

Lasagna

Arlene Kockler

- | | |
|--|--|
| 1 lb. ground beef | 1 (8 oz.) pkg. lasagna
noodles (uncooked) |
| 3/4 c. water | 1 c. small curd cottage cheese |
| 1 (32 oz.) jar pasta sauce
(Garden variety) | 12 oz. Mozzarella cheese |
| 1 tsp. salt | 1/4 c. Parmesan cheese |

Brown ground beef and drain excess fat. Add water, sauce and salt. Bring to boil. Layer sauce, uncooked lasagna noodles, cottage cheese, Mozzarella and Parmesan cheese in a 9x13-inch pan. Repeat layers. Cover tightly with foil. Bake at 350° for 1 hour. Let stand 10 minutes before serving.

Note: This can be cooked ahead and refrigerated or frozen.

Lasagna

Barbara Waters

- | | |
|--|--|
| 1 lb. hamburger | 1 (15 oz.) ctn. drained
cottage cheese or
ricotta cheese |
| 1 (32 oz.) jar spaghetti
sauce | 1 (12 oz.) pkg. grated
Mozzarella cheese |
| 9 strips lasagna noodles
(uncooked) | |

Brown hamburger and drain. Add spaghetti sauce. In a greased 9x13-inch pan, place a small amount of meat sauce. Layer uncooked lasagna noodles, meat sauce, cottage cheese and Mozzarella cheese in 3 layers. Bake, covered, in a 375° oven for 30 minutes. Remove cover and bake an additional 30 minutes. Let stand 10 minutes before cutting.

Lasagna

Madonna Murphy

- | | |
|---|---|
| <ul style="list-style-type: none"> 1 lb. Italian sausage 1 lb. hamburger 1 clove minced garlic 1 T. whole basil 1 1/2 tsp. salt 1 (1 lb.) can tomatoes (2 c.) 2 (6 oz.) cans tomato paste 3 c. fresh ricotta or creamy cottage cheese | <ul style="list-style-type: none"> 1/2 c. grated Parmesan or Romano cheese 2 T. parsley flakes 2 beaten eggs 2 tsp. salt 1/2 tsp. pepper 1 lb. Mozzarella cheese, sliced thin |
|---|---|

Brown meat slowly, spoon off excess fat. Add next 5 ingredients. Simmer uncovered for 30 minutes, stirring occasionally. Combine remaining ingredients, except Mozzarella cheese; set aside. Cook 10 lasagna noodles in large amount of boiling salted water, until tender; drain and rinse. Place half of noodles in 9x13x2-inch baking dish, spread with half of cottage cheese filling. Add half of Mozzarella and half of meat sauce. Repeat. Bake at 375° for 1 hour.

Note: May assemble early and refrigerate. Allow 15 minutes longer in oven.

Lasagna

Claretta Sommar

- | | |
|---|--|
| <ul style="list-style-type: none"> 1 lb. wide noodles 1 onion, diced 3/4 lb. sausage 1 lb. ground beef 3 T. oleo | <ul style="list-style-type: none"> 1 clove garlic, crushed 3/4 qt. tomatoes 1/2 c. tomato paste 3/4 lb. American cheese 1/3 tsp. pepper |
|---|--|

In salted water, cook noodles until done. Sauté onion in oleo. Add sausage and ground beef. Add salt to taste, and pepper. When meat loses color, add garlic, tomatoes and tomato paste. Simmer until flavors are well-blended. Layer noodles, meat, and cheese cut in cubes. Bake in a 350° oven for 45 minutes.

This freezes well.

Mexican Lasagna

Mary Jo Stults

- | | |
|---|--|
| 1 1/2 lb. beef | 2 c. small-curd cottage cheese, drained |
| 1/4 c. chopped onion | 1 c. grated Monterey Jack or Cheddar cheese |
| 1 T. chili powder | 1 egg |
| 1/4 tsp. garlic powder | 1/2 c. grated Cheddar cheese |
| 1/4 tsp. red pepper | 2 c. lettuce |
| 1 tsp. salt | 1/2 c. chopped tomatoes |
| 1 tsp. black pepper | 3 green onions |
| 1 (16 oz.) can chopped tomatoes | 1/4 c. black olives, chopped |
| 10 to 12 flour or corn tortillas | |

Brown beef; drain. Add onion, chili powder, garlic powder, red pepper, tomatoes, salt and pepper; heat through. Cover bottom and sides of a 9x13x2-inch baking dish with tortillas. Pour beef mixture over tortillas; place a layer of tortillas over meat mixture and set aside. Combine cottage cheese, Monterey Jack cheese and egg; pour over tortillas. Bake at 350° for 30 minutes. Remove from oven; sprinkle rows of Cheddar cheese, shredded lettuce, tomatoes, green onions and olives diagonally across center of casserole. Yields 6 to 8 servings.

Very pretty and very tasty!

Microwave Lasagna

Nancy Kecy

- | | |
|-------------------------------------|--|
| 1 lb. ground beef | 2 c. cottage cheese |
| 1 3/4 c. tomatoes with juice | 1/4 c. Parmesan cheese |
| 1 (6 oz.) can tomato paste | 1 egg |
| 1 1/2 tsp. basil leaves | 1 T. parsley flakes |
| 1/2 tsp. oregano leaves | 8 <u>uncooked</u> lasagna noodles |
| 1/8 tsp. garlic powder | 2 c. Mozzarella cheese |
| 1/2 c. water | |

In a 1 1/2-quart casserole dish, brown meat; drain. Add tomatoes, tomato paste, basil, oregano, garlic powder and water; cover. Cook on HIGH for 6 to 8 minutes, or until boiling. Combine cottage cheese, Parmesan cheese, egg and parsley; mix well. In a 7x11-inch glass dish, spread evenly 1 1/2 cups tomato mixture. Top with 4 uncooked noodles, 1/2 the cottage cheese mixture, 1/2 the Mozzarella, 1 cup more tomato sauce mixture, 4 more noodles, remaining cottage cheese mixture, other 1/2 of Mozzarella and tomato sauce. Cover tightly with plastic wrap. Cook on HIGH for 15 minutes; rotate dish. Cook on 50% less power for 15 to 20 minutes, or until noodles are tender. Sprinkle with 2 tablespoons Parmesan cheese, and cook 1 1/2 to 2 minutes, uncovered, or until cheese is melted. Let stand 10 minutes before cutting into squares.

Very-Good Lasagna

Marcia Grimm

- | | |
|---|----------------------------------|
| 1 lb. hamburger | 9 lasagna noodles, cooked |
| 1 clove garlic, minced | 2 eggs |
| 1 T. whole basil | 1/2 tsp. salt |
| 1 tsp. salt | 1/2 tsp. pepper |
| 1 (16 oz.) can tomato sauce | 3 c. cottage cheese |
| 2 (6 oz.) cans tomato paste | 1/4 c. Parmesan cheese |
| 1 lb. Mozzarella cheese,
sliced thin or grated | |

Brown meat; drain and rinse off grease (using strainer). Mix next 5 ingredients and simmer 30 minutes, stirring frequently. Cook noodles in large amount of boiling salted water, until tender; drain and rinse. Beat eggs; add salt, pepper, cottage cheese and Parmesan cheese. Using a greased 9x13-inch baking dish, layer 3 noodles, 1/3 cheese filling, 1/3 Mozzarella cheese, 1/3 meat mixture. Repeat a couple of times, topping with shredded Mozzarella cheese. Bake at 350° for 45 minutes, or, if made ahead and refrigerated, bake for about an hour. Let stand 10 minutes before serving. Serves 12.

Maid-Rites

Becky Ramaeker

- | | |
|--|---|
| 2 lb. ground beef | 2 T. vinegar |
| 1/4 to 1/2 c. chopped celery | 1 T. brown sugar |
| 1/4 to 1/2 c. chopped onion | 1/4 c. ketchup |
| 1/2 tsp. dry mustard | Chili powder, to taste |
| 1 can condensed tomato
soup | Worcestershire sauce,
to taste |
| Salt & pepper, to taste | |

Brown ground beef; drain fat. Add remaining ingredients and mix. Heat mixture and it's ready to serve.

Works well in a crock-pot.

Maid-Rites

Nancy Kingrey

- | | |
|---------------------------|--|
| 1 lb. ground beef | 1 tsp. vinegar |
| 1/2 c. catsup | 1 tsp. Worcestershire
sauce |
| 2 tsp. brown sugar | 1 sm. onion |
| 1 tsp. mustard | |

Brown ground beef and onion; drain. Add remaining ingredients and simmer. Serve on buns. Yields approximately 4 servings.

Barbecued Meat Balls

Bev Jones

2 lb. hamburger	2 T. vinegar
3/4 c. oatmeal	4 T. sugar
1 c. condensed milk (1--14 oz. can Eagle Brand condensed)	1 c. catsup
1 tsp. minced onion	1 cup (16 oz. can) tomato sauce
Salt & pepper, to taste	1 c. water
2 T. Worcestershire sauce	1 T. minced or chopped onion

Combine hamburger, oatmeal, condensed milk, onion, salt and pepper, and form into balls and put into pan. (Half of the batch can be frozen for later use.) Make a sauce with the Worcestershire sauce, vinegar, sugar, catsup, tomato sauce, water and onion. Pour over meat balls. Bake at 350° for 1 1/2 hours.

Meat Balls

Jennie Landsperger

6 slices of bread	Crisco
2 c. milk	1 qt. cut-up tomatoes
2 eggs	2 c. water
2 lb. ground beef	1 c. chopped carrots
Salt & pepper, to taste	1 c. chopped celery
Flour	1 can peas

Mix slices of bread, milk, eggs, ground beef and salt and pepper. Form into balls, roll in flour, brown in hot Crisco. Add 1 quart of tomatoes, simmer 10 minutes. Add water, carrots and celery. Cover, simmer 30 minutes. Add 1 can of peas and continue to cook until peas are heated.

Meat Balls

Nicole Shinn

1 1/2 lb. ground beef	1 c. milk
3/4 c. oatmeal	3 T. onion, minced
1 1/2 tsp. salt	1/2 tsp. pepper

Combine ingredients. Form into balls and brown on all sides. Place in baking dish, cover with sauce and bake at 350° for 45 minutes.

SAUCE:

4 T. sugar	4 T. Worcestershire sauce
2 c. ketchup	1 c. water
6 T. vinegar	1 med. onion

Combine ingredients in saucepan; simmer 10 minutes. Pour over meatballs.

Norwegian Meat Balls

Marcia Grimm

2 T. butter	1 egg, beaten
1 med. onion	2 tsp. sugar
1 lb. ground beef	1 1/4 tsp. salt
1/4 lb. ground pork	1/2 tsp. nutmeg
1/2 c. bread crumbs	1/4 tsp. allspice
1/2 c. milk	

Sauté onion in butter in skillet until transparent, but not brown. Add remaining ingredients. Make small meat balls. Brown in 2 tablespoons melted butter. Remove from skillet and put in casserole dish.

Pour the following amounts of butter, milk, water, pepper, salt and sugar in a skillet:

2 T. butter	1/4 to 1/2 tsp. salt
1 c. milk	1 tsp. sugar
1 c. water	3 T. cornstarch
1/4 tsp. pepper	

Dissolve cornstarch in a little water. Add to liquid. When thickened, pour over meatballs. Bake at 350° for 40 to 45 minutes.

Porcupine Meat Balls

Nancy Steffen

1 lb. ground beef	1/4 tsp. garlic salt
1/2 c. Minute Rice (dry)	1/4 tsp. pepper
1/2 c. water	1 (15 oz.) can tomato sauce
1/3 c. chopped onion	2 tsp. Worcestershire sauce
1 tsp. salt	
1/2 tsp. celery salt	

Heat oven to 350°. Mix meat, rice and water. Add onion, all 3 salts and pepper. Shape into 1 1/2-inch balls and place in ungreased 8x8x2-inch baking dish. Stir together tomato sauce and Worcestershire sauce and pour over meat. Cover and bake 45 minutes. Uncover and bake for 15 more minutes. Serves 4 to 6.

Sweet and Sour Meat Loaf

Barb Burress

1 1/2 lb. ground beef
(81% lean)
1 c. bread crumbs
1 tsp. salt
1/4 tsp. pepper

2 eggs
1 tsp. minced onion
1 (15 oz.) can tomato
sauce (reserve 1/2 can)

TOPPING:

1/2 can tomato sauce
2 T. brown sugar
1/2 c. white sugar

2 T. vinegar
2 tsp. prepared mustard

In a large bowl, mix beef, bread crumbs, salt and pepper, eggs, onion and 1/2 of tomato sauce. Mix well, form into a loaf and place in baking pan. Bake at 350° for 1 hour. Place all the topping ingredients in a saucepan. Bring to a boil. Pour some over meat loaf and bake for 10 minutes more. Leftover topping may be put on meat loaf after sliced. Serves 5 to 6.

Tangy Meat Balls

Marie Crowley

2 lb. ground beef
1 c. corn flakes
2 T. onion flakes
2 T. soy sauce
1/4 tsp. pepper
1/2 tsp. garlic powder
2 eggs

1/2 c. ketchup
1 (12 oz.) btl. chili sauce
1 (16 oz.) can cranberry
sauce
2 T. brown sugar
2 T. lemon juice

Mix all ingredients in column 1, and gently roll into firm 1 1/2-inch balls. Place in a baking dish and set aside. Mix all ingredients for sauce. Pour sauce over meat balls and bake at 400° for 35 to 40 minutes.

*Grate an apple into hamburger,
then shape into patties to add moistness.*

Favorite Meat Loaf

Claretta Sommar

1 lb. ground beef	2 eggs
1/2 lb. ground pork	1 tsp. basil
1 c. cracker crumbs	1/2 tsp. pepper
1/2 c. chopped green pepper	1 1/2 tsp. salt
	1/2 c. ketchup

TOPPING:

1/4 c. brown sugar	1/2 tsp. nutmeg
1/4 c. ketchup	

Mix meat loaf ingredients. Put in a 5x9-inch loaf pan and bake 1 hour. Blend topping ingredients. Pour topping over meat and return to oven for 15 minutes.

This is very good and freezes well.

Meat Loaf

Ellen L. Flaherty

1 1/2 lb. ground beef	1 1/4 tsp. salt
3 med. slices bread	1/4 tsp. pepper
1 c. milk	1 T. horseradish
1 egg	1 T. catsup
1/4 c. onion	1 T. Worcestershire sauce

Combine above together. Mold into a loaf and place in a 5x9x3-inch pan. Cover with Kraft thick, hot, spicy barbecue sauce before baking. Bake at 350° for 1 1/2 hours.

Meat Loaf

Marilee Richardson

1 1/2 lb. ground beef	1/2 tsp. pepper
1 c. cracker crumbs	3/4 c. milk
1 1/2 T. chopped onion	1 egg
2 tsp. salt	2 T. Worcestershire sauce

Mix all ingredients together. Place in a greased 4 3/4 x 8 3/4-inch pan. Top with a mixture of Karo syrup, catsup, mustard and brown sugar. Bake 1 hour at 350°.

Pizza Meat Loaf

Agnes Stittsworth

2 lb. hamburger
 1 c. cracker or bread
 crumbs
 1/2 c. onion, chopped
 2 eggs

1/2 c. grated Parmesan
 cheese
 1 1/2 tsp. salt
 1 tsp. oregano
 1 c. milk

TOPPING:

Pizza sauce

Mozzarella cheese

Mix in order given; top with pizza sauce and Mozzarella cheese. Bake 45 minutes at 350°.

Prize-Winning Meat Loaf

Donna Joy Flattery

1 1/2 lb. ground beef
 1 c. tomato juice
 3/4 c. oatmeal, uncooked
 1 egg, beaten

1/4 c. onion
 1 1/2 tsp. salt
 1/4 tsp. pepper
 1/2 c. ketchup (opt.)

Combine all ingredients; mix well. Press firmly into an ungreased 4 1/2 x 8 1/2 x 2 1/2-inch loaf pan. Bake in preheated 350° oven for about an hour. Let stand 10 minutes before slicing. Makes 8 servings.

Variation: Can spread ketchup on top of meat loaf prior to baking. Can substitute pork sausage for ground beef for a more spicy flavor.

Beef Nacho Casserole

Emily Smith

1 lb. ground beef
 1 (12 oz.) jar chunky salsa
 1 c. sweet corn (drained)
 3/4 c. Miracle Whip dressing
 1 T. chili powder (may use
 less)

2 c. crushed tortilla chips
 2 c. shredded Colby/
 Monterey Jack cheese
 (divided)

Heat oven to 350°. Brown meat; drain. Stir in salsa, corn, dressing and chili powder. Layer 1/2 each of meat mixture, chips and cheese in a 2-quart casserole dish. Repeat layers once. Bake 20 minutes, or until thoroughly heated. Top with shredded lettuce and chopped tomato. Makes 6 servings.

One-Dish Meal

Eva Hinricher

- | | |
|--|---------------------------------|
| 1 lb. hamburger | 1 qt. tomato or V8 juice |
| 1 can pork & beans | 1 med. diced onion |
| 2 lg. potatoes, peeled & cut in bite-sized pieces | 1 can corn |
| | 1/2 tsp. salt |

Brown hamburger and onion until done; drain off grease. Add rest of ingredients. Cook on low heat until potatoes are cooked.

Note: Can add 1 tablespoon of sugar if desired.

Easy Pasta Bake

Aaron Halls

- | | |
|---|---------------------------------------|
| 1 lb. ground beef | 1 (30 oz.) jar spaghetti sauce |
| 5 c. cooked pasta | 1/2 c. grated Parmesan cheese |
| 1 (8 oz.) pkg. Mozzarella cheese | |

Cook ground beef; drain. Stir in pasta, spaghetti sauce and Parmesan cheese. Place in a 9x13-inch baking dish. Top with Mozzarella cheese. Bake at 375° for 20 minutes. Serves 8.

Beef Pinwheel

Sandy Goodhart

- | | |
|----------------------------------|--|
| 1 lb. ground beef | 1/2 c. dry bread crumbs or crackers |
| 1 1/2 tsp. salt | 3 c. chopped cooked cabbage |
| 1 T. Worcestershire sauce | 1/2 to 1 c. sautéed onions |
| 1 egg, well beaten | |
| 2 T. ketchup | |

Combine hamburger, salt, Worcestershire sauce, egg, ketchup and bread crumbs; blend well. Roll out meat between 2 sheets of waxed paper, into 1/2-inch thickness. Spread meat with cabbage and onion. Roll like a jellyroll; place on greased or sprayed shallow baking pan in a 350° oven for 40 to 50 minutes.

I spread some ketchup or Cookies barbecue sauce on top (not too thick) before baking!

Bubble Pizza

Merl Steffen

1 1/2 to 2 lb. hamburger
2 regular tubes buttermilk biscuits

1 (14 oz.) jar pizza sauce
3 c. Mozzarella cheese
2 c. Cheddar cheese

Brown hamburger with onions, salt and pepper; drain. In a big bowl, mix hamburger, quartered biscuits and pizza sauce. Put in a 9x13-inch greased pan. Bake 20 minutes at 400°, uncovered. Add cheese and bake 10 minutes more, uncovered. Cool 10 minutes before cutting.

May add any other pizza toppings for variety.

Crock Pizza

Betty Schmaltz

1 (12 oz.) pkg. Kluski noodles
1 1/2 lb. ground beef
1 med. onion, chopped
1 (16 oz.) jar pizza sauce
1 (8 oz.) jar spaghetti sauce

Mushroom & green pepper (opt.)
1 (8 oz.) pkg. shredded Cheddar cheese
1 (8 oz.) pkg. shredded Mozzarella cheese
1 pkg. pepperoni, sliced

Cook and drain noodles. Brown ground beef and onions; drain off fat. Add the sauces and optional ingredients to the meat and simmer well. Layer twice: noodles, meat with sauces, Cheddar cheese, Mozzarella cheese and pepperoni. Turn crock-pot on low, and serve when the cheese is melted, or set on high for approximately 30 minutes, or layer in a 9x13-inch pan and bake at 350° for 20 minutes, or until cheese is melted.

Hamburger Pizza Snack

Margaret McEniry

1 lb. ground beef
1 pkt. onion soup mix
1 egg

1 (8 oz.) can pizza sauce
Loaf of cocktail rye bread
Mozzarella cheese

Mix beef, egg and onion soup mix together well. Spread 1/4-inch thick on rye bread slices. Cover with 1 teaspoon pizza sauce. Sprinkle with Mozzarella cheese. Bake at 350° for 15 minutes. Recipe makes 4 dozen.

Note: May be made and frozen to be used later.

Pizza Casserole

Theresa May

1 lb. hamburger or sausage
Onion or minced onion
1 (8 oz.) pkg. wheel pasta
1 (15 oz.) can pizza sauce
1 (4 oz.) can mushrooms,
undrained

1 row pepperoni, halved
1 (8 oz.) pkg. Mozzarella
cheese
Green pepper (opt.)
Black olives (opt.)

Brown hamburger or sausage with onion. Cook pasta as directed; drain. Mix meat, pasta, pizza sauce, mushrooms, pepperoni and 4 ounces of cheese. Put in casserole dish and top with additional 4 ounces of cheese. If casserole seems dry before topping, add more pizza sauce. Bake at 350° for 1/2 hour.

Pizza Hot Dish

Betty A. Schmaltz

2 lb. ground beef
1 sm. onion, chopped
1 (15 oz.) can tomato sauce
1 jar spaghetti sauce
1 can sliced mushrooms
1/2 to 1 c. sliced pepperoni
Salt & pepper
1/2 to 1 c. sliced green or
ripe olives

1/4 c. Parmesan cheese
1 tsp. Italian seasoning
1 to 2 c. shredded
Mozzarella cheese
1 (12 oz.) pkg. wide
egg noodles
Chopped green pepper
(opt.)

Brown ground beef and onions; drain. Cook noodles and drain. Mix all ingredients. Save part of cheese for topping. Bake in a 9x13-inch pan at 350° for 35 to 45 minutes.

Poor Man's Pizza

Barbara Waters

1 c. flour
2/3 c. milk
2 eggs

1/8 tsp. oregano
1 tsp. salt
1/8 tsp. pepper

Make a batter of the above ingredients. While you're doing this, brown hamburger and onion to taste. Grease a 9x13-inch cake pan and sprinkle cornmeal on this, as if you were dusting with flour. Pour batter over this and add browned hamburger (drained). Bake 15 minutes at 400°. Add mushrooms, Presti's for pizza, small can of pizza sauce, Mozzarella cheese and any other topping you prefer. Bake 15 minutes at 400°.

Use about 2 teaspoons of Presti's. Do your own thing with the toppings!

Quicki Mini Pizza

Kelly and Erin Taylor

1 tube refrigerated biscuits
1 can Pizza Quick sauce
Shredded Mozzarella cheese
Shredded Cheddar cheese

Optional: cooked ground beef, Canadian bacon, pepperoni pieces

Pat out the biscuits so they are flat and stretched in wide circles, on a cookie sheet. Spread out 1 or 2 spoonfuls of pizza sauce on each biscuit. Sprinkle on Mozzarella cheese and Cheddar cheese as desired. You can add ground beef, Canadian bacon, or pepperoni, if you wish. Bake at 425° for 10 minutes. Yields 10 mini pizzas.

Upside-Down Pizza

Darlene Schumacher

1 1/2 lb. ground beef
1/2 c. chopped onion
1/2 c. chopped green pepper
 or **1/2 tsp. regular pepper**
1/2 tsp. oregano
1/2 tsp. garlic powder
1/8 tsp. Tabasco sauce
1/2 tsp. salt
Italian seasoning, to taste

1 (15 oz.) can pizza sauce
2 c. Mozzarella cheese
1 c. milk
2 eggs
1 tsp. oil
1 c. flour
Dash of salt
Sprinkle of Parmesan cheese

Brown first 3 ingredients in a heavy skillet and drain off excess fat. Then add oregano, garlic powder, Tabasco sauce and salt. (I added some Italian seasoning.) Mix together and put in a 9x13-inch pan. On top of that pour the pizza sauce and sprinkle on the Mozzarella cheese. Top this with mixture of the milk, eggs, oil, flour and salt (will be thin). Pour over the meat and cheese mixture, sprinkle Parmesan cheese on top and bake 30 minutes in a 350° to 375° oven. Serves 6 to 8 people.

Very good--and fast. Have lettuce salad and French bread with it.

Use an ice cream dipper to make meat balls.

Polish Pigs in the Blanket

(Stuffed Cabbage)

Mary Luscri, Fran Wadle

1 lb. ground beef	2 T. margarine
1/2 c. cooked rice	1/4 tsp. thyme
1 egg	1/4 tsp. salt
1 onion, chopped finely	1/4 tsp. pepper
1 med. head cabbage	1 (15 oz.) can sauerkraut

Core the cabbage and place into boiling water to loosen the leaves. Work with 2 forks to pull off individual leaves, and set aside to be filled. Sauté onions in margarine. Combine meat, egg, rice and seasonings. Mix well and add the sautéed onions. Place the hamburger mixture (by large spoonful) on each cabbage leaf and roll up (tucking in the sides to prevent meat from leaking out). Place 1/2 can of sauerkraut in the bottom of a large baking dish and layer the cabbage rolls on top of one another. Cover the rolls with the remaining sauerkraut and 1 cup of water. Bake uncovered for 1 to 1 1/2 hours at 300°.

Variation: You may substitute tomato juice for sauerkraut. A few pieces of cooked shoulder ham placed amongst the cabbage rolls will enhance the overall flavor.

Beef and Rice Au Gratin

Elizabeth Moll

1 lb. cooked roast beef	1 c. cooked rice
2 tsp. finely-chopped onion	1/4 lb. Cheddar cheese,
2 tsp. finely-chopped celery	shredded
1 c. brown gravy	1 (28 oz.) can tomatoes,
1/2 tsp. salt	chopped or diced
1/8 tsp. pepper	

Grind beef, onion and celery in food processor. Add gravy, salt, pepper and cheese. Add cooked rice and tomatoes. Put in a 9x13-inch greased casserole. Bake at 350° for 30 to 40 minutes. Serves 4.

Hot Rice Dish

Elizabeth Moll

- | | |
|-------------------------------|-----------------------------|
| 1 lb. ground beef | 2 c. diced celery |
| 1 med. onion, chopped | 1 c. rice (uncooked) |
| 1 can mushroom soup | 1 tsp. salt |
| 3 1/2 c. boiling water | 1/4 c. soy sauce |

Brown beef, celery and onion, then simmer a bit. Mix remaining ingredients, and combine with meat. Bake in a 2-quart oiled casserole, 1 hour at 350°. Serves 4.

Round Steak Variation

Helen Gasparovich

- | | |
|--------------------|---|
| Round steak | 1 pkg. dry onion soup |
| Margarine | 1 (10 3/4 oz.) can mushroom soup |

Top steak with pats of margarine (cut off all fat and gristle). Spread onion soup mix and can of mushroom soup over steak. Wrap and seal in foil and bake 2 hours at 300°.

Good for Sunday dinner.

Sloppy Joe Crescent Squares

Kristi Rankin

- | | |
|--|---|
| 1 1/2 lb. ground beef | 2 cans refrigerator crescent rolls |
| 1 (8 oz.) can tomato sauce | Milk |
| 1 (1 oz.) pkg. sloppy joe seasoning mix | 1 c. shredded cheese or |
| 1 tsp. onion | 1 c. sliced Velveeta |
| 1/2 tsp. salt | |

Grease a 9x13-inch pan. Brown beef. Drain the beef and add the sauce, seasoning mix, onion and salt. Mix and simmer. Separate each can of rolls into 2 rectangles. Press 2 rectangles over pan bottom. Spoon hot meat over dough. Sprinkle with cheese. Cover with remaining rectangles. Brush with milk. Sprinkle with cheese. Bake at 425° for 15 to 20 minutes. Cut into squares to serve. Serves 6 to 8.

Sloppy Joes

Marcia Grimm

2 lb. ground beef
1 (10 oz.) can tomato soup
1/4 c. chopped onion
1/4 c. water
2 T. ketchup

2 T. Worcestershire sauce
1 tsp. salt
2 T. vinegar
1 T. barbecue sauce
2 T. brown sugar

Brown meat with onion. Drain and rinse with hot water, leaving meat in a strainer and holding/rotating under hot water tap. Let drain for a few minutes. Mix all remaining ingredients and add meat. Simmer 20 to 30 minutes. Makes about 12 sloppy joes on regular-size hamburger buns.

Italian Spaghetti Sauce and Meat Balls

Joe Luscri, Fran Wadle

SAUCE:

1/2 lb. beef spare ribs
1 lg. (46 oz.) can tomato juice
1 sm. (8 oz.) can tomato sauce

1 tsp. salt
1 tsp. pepper
1 tsp. Italian seasoning

MEAT BALLS:

2 lb. lean ground beef
4 eggs
1/2 lb. sausage, ground
1 1/2 c. bread crumbs

1/2 c. Parmesan cheese, grated
1/2 tsp. salt
1/2 tsp. pepper
1 tsp. Italian seasoning

Sauce: Brown spare ribs in a heavy 6-quart pan over low heat for approximately 1/2 hour. Sprinkle salt, pepper and seasoning over the ribs and let simmer for about 5 minutes. Add large can of tomato juice and small can of tomato sauce. Cook over low heat for 2 to 3 hours, stirring often.

Meat Balls: Wash hands well and rinse thoroughly. Using your bare hands, mix the ground beef and sausage. Add the 4 beaten eggs, bread crumbs, Parmesan cheese and seasonings. Roll mixture into balls. Remove 1 cup of spaghetti sauce and set aside to use with pasta. Add 2 cups of water to remaining sauce and drop the meat balls into the sauce. Cook slowly (1 to 1 1/2 hours) until done.

Use above recipes with 1 to 2 pounds of pasta. Serves 8 adults.

Italian Spaghetti Sauce

Santina Obirek, Fran Wadle

1 lb. stew meat
 1 lb. ground beef
 1 qt. canned tomatoes
 1 sm. (6 oz.) can tomato paste
 1 sm. onion, diced
 2 to 3 ribs celery, diced

2 to 3 cloves fresh garlic
 1/4 tsp. oregano
 1/4 tsp. sweet basil
 1/8 tsp. fennel
 2 qt. water
 Salt & pepper, to taste

In a large, heavy pan, brown stew meat and ground beef. Add onions, garlic and celery, and cook until onions begin to clarify. Stir in the tomatoes and cook until they thicken, stirring often, as this mixture will burn easily. Add tomato paste, all seasonings and the 2 quarts of water. Bring to a boil, then reduce heat to low, and simmer for 1 1/2 to 2 hours, stirring frequently. Using 1 pound of cooked spaghetti and the above sauce will serve 8 to 10 adults.

Spaghetti Sauce

Helen S. Smith

6 slices bacon, diced
 1 lb. ground beef
 1/4 c. chopped onion
 1/2 c. chopped celery
 1/4 tsp. pepper
 Bay leaf (sm. piece)
 1/2 tsp. paprika
 1/2 tsp. Tabasco sauce

2 cloves garlic, crushed
 1 sm. can mushrooms, sliced
 3 to 4 c. canned tomatoes
 1 can tomato paste
 2 T. Worcestershire sauce
 1/4 c. Smokehouse barbecue sauce

Brown bacon; remove from skillet, reserve fat, drain on paper towel. To bacon fat, add ground beef, onion, celery, garlic and mushrooms. Cook until lightly browned, stirring frequently (you can add salad oil for additional fat if needed). Add tomatoes, tomato paste, seasoning, cooked bacon, Worcestershire sauce and barbecue sauce. Simmer over low heat about 1 1/2 hours, or until thickened.

Excellent over cooked spaghetti.

Spaghetti

Mary M. Miller

MEAT:

1 lb. ground beef
 3/4 c. chopped onion
 1/2 c. chopped green pepper

1 clove garlic, minced
 1/2 c. water

SAUCE:

3 sm. cans Hunt's tomato sauce
 2 tsp. Worcestershire sauce

1/2 tsp. basil
 1/2 tsp. oregano
 1 tsp. salt

1 lb. spaghetti noodles

Brown ground beef; add onions, green peppers, garlic and water. Cook until tender; drain fat. Add meat to the sauce and simmer for 1 hour.

Spaghetti Casserole

Helen Gasparovich

1 1/2 lb. ground beef
 2 T. olive oil
 2 lg. onions, sliced
 1 clove garlic, minced
 1 green pepper, diced
 1/2 c. mushroom pieces

2 (8 oz.) cans tomato sauce
 1 lb. spaghetti
 1/2 c. slivered almonds
 1 T. Worcestershire sauce
 2 bay leaves
 Salt & pepper, to taste

Brown beef in olive oil and add onion, green pepper, and garlic, and cook a few minutes longer. Add tomato sauce, mushrooms and seasoning. Reduce heat and cook slowly. Add water or more tomato sauce if mixture becomes too thick. Remove bay leaves. Break spaghetti in 2-inch pieces and cook according to directions until tender. Do not overcook. Drain; toss with tomato meat mixture. Spoon into a 2 1/2-quart casserole. Sprinkle with almonds. Bake in a moderate oven, 350°, for 1/2 hour.

(No matter where you take this, there is never any left).

Spaghetti for a Crowd

Candy Jerkins

- | | |
|--|-------------------------------------|
| 5 lb. ground beef | 6 (15 oz.) cans tomato sauce |
| 1 lb. ground Italian sausage | 1/4 c. brown sugar |
| 2 chopped onions | 1/2 c. parsley flakes |
| 1 chopped green pepper | 1 T. salt |
| Minced garlic | 1 tsp. leaf thyme |
| 3 (12 oz.) cans tomato paste | 1 1/2 tsp. ground oregano |
| 5 (14 1/2 oz.) cans Italian stewed tomatoes | 4 T. Italian seasoning |
| | 4 bay leaves |

Brown meat, onions, green pepper and garlic in large (12-liter) pot; drain. Add canned ingredients, use cans to add 5 to 6 cans water. Add sugar and spices, simmer 4 to 6 hours. Serve with spaghetti.

Note: Freezes well in smaller containers for later use.

Stack-Ems

Amy Lee

- | | |
|------------------------------------|---|
| Fritos | Lettuce |
| Minute Rice | Tomatoes, diced |
| 1 lb. hamburger | Onions, chopped |
| 1 pkg. chili mix | 1/2 pkg. Velveeta cheese |
| 1 (16 oz.) can tomato sauce | 1/2 can Ro-Tel tomatoes & chillies |

Prepare chili mixture with hamburger, chili mix and tomato sauce. Melt Velveeta, then add Ro-Tel tomatoes and chillies. Prepare Minute Rice as directed on box for the quantity desired. Serve as follows: layer of Frito chips, Minute Rice, chili mixture, cheese mixture, then lettuce, tomatoes and onions as desired.

Steak and Gravy

Lori Rockwood

- | | |
|-------------------------------------|-----------------------------------|
| Round steak | 2 cans beefy mushroom soup |
| 1 can cream of mushroom soup | |

Brown round steak and place over soup mixture. Bake at 350° until tender.

Meat Ball Stew

Candy Jerkins

MEAT BALLS:

3 lb. ground beef
2/3 c. dry bread crumbs
2 eggs

1/2 c. chopped onion
1 tsp. salt
1/4 tsp. pepper

2 cans cream of mushroom
soup

2 cans beef broth

2 cans tomatoes

1 tsp. basil leaf

1/2 tsp. ground oregano

1/4 tsp. crushed thyme

2 bay leaves

2 pkg. frozen stewed
vegetables

Brown and drain meat balls. Add other ingredients and bring to a boil. Reduce heat, cover, simmer about 1/2 hour, stirring occasionally. Gradually blend in 1/2 cup flour mixed with 1 cup cold water. Cook, stirring, until thickened.

Oven Beef Stew

Helen Veselak

6 or 8 potatoes, diced

5 carrots, sliced

1 1/2 c. celery, chopped

1 can beef broth

1 onion, chopped

1 lb. stew meat

1 T. sugar

3 T. Minute Tapioca

1 qt. whole tomatoes

Do not brown meat. Mix all together. Bake in covered dish about 3 hours, or until meat and vegetables are tender, at 325°. Serves 6.

Beef Stir-Fry

Fran Wadle

1 lb. beef tip strips
(1/4"-1/8")

3 c. (12 oz.) frozen French
fries

1 red onion (cut lengthwise
into thin wedges)

1 red or green bell pepper

1/3 c. barbecue sauce

Prepare potatoes according to package directions; keep warm. Slice pepper into thin strips. Spray a large nonstick skillet with vegetable cooking spray; heat over medium-high heat until hot. Add beef (1/2 at a time) and stir fry 1 minute, or until the outside surface is no longer pink. Remove from skillet; season with salt, if desired. In same skillet, add onion and bell pepper; stir-fry over medium heat 5 minutes, or until crisp and tender. Return beef to skillet. Add barbecue sauce; heat through. Spoon mixture over potatoes; serve immediately. Makes 4 servings.

Variation: May substitute soy sauce or beef broth for barbecue sauce, and substitute rice for potatoes.

Beef Stroganoff

Lori Deutsch

**2 lb. round steak or
stew beef**
4 T. oleo
3 T. flour
1 can mushroom soup

1 can beef consommé soup
1 c. sour cream
1/2 tsp. garlic salt
1 (4 oz.) can mushrooms

Brown beef in 1 tablespoon oleo; remove from skillet and keep hot. Melt 3 tablespoons oleo in skillet and stir in flour; cook and stir until paste forms. Add soups and sour cream, garlic salt and mushroom pieces and mix until thick and bubbly. Add beef to the gravy and bake 1 1/2 to 2 hours, covered, at 350°. Serve over rice, noodles or mashed potatoes. Serves 6 to 8.

Stuffed Peppers

Maureen Marshall

4 to 5 green peppers
1 pkg. long-grain rice

1 lb. ground beef
1 can tomato juice

Cook peppers in boiling water until color fades and they start to lose shape. Brown ground beef. Fix rice according to instructions on the package. Mix ground beef, rice and most of tomato juice (leave 1-inch of juice in can). Put peppers in glass casserole. Fill each pepper; put remaining mix around peppers for support. Cover and microwave 18 to 20 minutes, or bake 30 to 33 minutes in a 350° oven. Pour remaining juice over peppers.

Summer Sausage

Barb Burress

2 lb. ground beef
1 c. cold water
**2 T. Morton Tender Quick
salt**
1 tsp. garlic salt or powder

**1 tsp. coarsely-ground
pepper**
1 tsp. onion salt
2 tsp. mustard seeds
2 tsp. liquid smoke

Combine all ingredients in a large bowl, and refrigerate overnight. Divide into thirds, form each section into a roll. Wrap in foil. Using a fork, poke holes along bottom of rolls so grease can drain in pan. Place rolls on pan with a rack. Bake at 325° for 1 1/2 hours. Cool. Unwrap and store in plastic bags in refrigerator or freezer. Slice thin, eat with crackers or alone.

Swiss Steak

Helen Gasparovich

- | | |
|--|--|
| 1 1/2 tsp. dry mustard | 2 lg. carrots, diced |
| 1 1/2 tsp. salt | 2 T. Worcestershire sauce |
| 1/2 tsp. pepper | 2 T. brown sugar |
| 3/4 c. all-purpose flour | 1 (1 lb.) can tomatoes,
chopped |
| 3 lb. round steak (cut into
serving portions) | 1 clove garlic, minced (add
with onion) |
| 3 T. shortening | |
| 1 1/2 c. onion, sliced | |

Mix together mustard, salt, pepper and flour. Pound flour mixture into steak pieces. Use all the flour. Melt shortening in a 2-quart heavy skillet or a 10 to 12-inch electric frypan. Brown steak in hot fat until all sides are golden color. Pour out any fat left in skillet, pour in other ingredients in order given. Cover pan. Bake at 260° in electric frypan, or 300° oven for 1 hour to 1 1/2 hours, until vegetables are tender. Serve hot with noodles, rice or potatoes.

Old-Fashioned Swiss Steak

Ellen Flaherty

- | | |
|---|---|
| 1/2 c. + 2 T. flour (divided) | 3 T. cooking oil |
| 2 tsp. salt (divided) | 1 garlic clove, minced |
| 3/4 tsp. pepper (divided) | 2 c. chopped green pepper |
| 1 c. chopped celery | 2 (14 1/2 oz.) cans
tomatoes, diced &
drained |
| 1 c. chopped onion | 1 c. beef broth |
| 1 T. soy sauce | |
| 1/4 c. cold water | |
| 2 lb. boneless round steak
(cut into serving-size
pieces) | |

In a large plastic bag, combine 1/2 cup flour, 1 teaspoon salt and 1/2 teaspoon pepper; add beef, and toss to coat. Remove meat from bag and pound with a mallet to tenderize. Heat oil in Dutch oven, brown the meat. Add garlic, green pepper, celery and onion. Cook and stir for 10 minutes. Add tomatoes, broth, soy sauce and remaining salt and pepper. Cover and bake at 325° for 2 hours. Remove from oven and return to stove top. In a small bowl, combine water and remaining flour. Stir into juice. Bring to a boil over medium heat, stirring constantly until thickened. Yields 6 to 8 servings.

Freeze leftover portions in airtight containers or freezer bags.

Royal Swiss Steak

Bernadine Lucas

6 T. flour	1 tsp. dry mustard
1 1/2 tsp. salt	1 tsp. pepper
1 1/2 lb. round steak, 1" thick	1 c. onions, sliced
3 T. fat	1 clove garlic, grated
1/2 c. water	1 can tomatoes
	1 can tomato soup

Mix flour and seasonings; rub into both sides of steak. Cook onion in hot fat until yellow; remove. Brown meat on both sides. Return onions to top of steak. Add garlic, water, tomatoes and tomato soup. Using a Dutch oven or heavy covered skillet, cover tightly and cook over low heat or in slow moderate oven (325°) about 1 1/2 hours. Serves 6.

Taco Casserole

Phyllis Lodge

1 pkg. biscuits	1 c. Cheddar cheese
3/4 lb. Doritos	1/2 c. Mozzarella cheese
1 1/2 lb. ground beef	Lettuce
1 pkg. taco seasoning	Tomato
1 c. sour cream	Taco sauce

Grease a 9x13-inch pan. Place biscuits in bottom of pan. Crush Doritos, place half on biscuits. Fry ground beef and add taco seasoning and sour cream. Add Cheddar and Mozzarella cheese, then add other half of chips. Cook for 30 minutes at 350°, then top with lettuce, tomato and taco sauce.

Taco Casserole

Brenda Wadle

1 lb. ground beef	1 egg
1 pkt. taco seasoning	Sliced Mozzarella cheese
1 sm. ctn. cottage cheese	Soft shell taco shells

Brown ground beef and drain. Combine seasoning mix. Combine cottage cheese and egg. Layer in a 9x9-inch pan as follows: 1). Soft shell; 2). 1/3 meat mixture; 3). 1/2 cottage cheese mixture; 4). Mozzarella cheese; 5). Soft shell; 6). 1/3 meat mixture; 7). 1/2 cottage cheese; 8). Mozzarella cheese; 9). Soft shell; 10). 1/3 meat mixture. Top with Cheddar cheese, bake at 350° for 30 minutes.

Taco Casserole

Candy Jerkins

10 taco shells, broken
 1 1/2 lb. ground beef
 1 pkg. taco seasoning mix
 1/2 c. water
 1 lg. tomato, cut in wedges
 6 green olives, sliced

2 T. dried onion flakes
 1 (8 oz.) can tomato sauce
 2 c. shredded Monterey
 Jack cheese
 Taco sauce

Place 1/2 the taco shells in a lightly-greased 6 cup baking dish. Brown beef, drain fat. Add seasoning mix and water. Simmer, uncovered, 10 minutes. Stir in onion and tomato sauce. Spoon meat mixture over taco shells. Sprinkle with 1 1/2 cups cheese. Sprinkle remaining taco shells over cheese; sprinkle with remaining cheese. Arrange tomato wedges and olives on top. Bake at 350° for 15 minutes. Serve with taco sauce.

Variation: May substitute Doritos nacho chips for 1/2 of taco chips.

Tater Tot Casserole

Sue Schulz

1 lb. ground beef
 1 can cream of chicken or
 cream of mushroom soup
 1 can mixed vegetables,
 drained

1 bag tater tots
 1/2 to 1 c. shredded
 Cheddar cheese

Brown hamburger and drain. Put layer of hamburger on bottom of a 9x13-inch pan. Next layer is vegetables. Next layer is soup. Put tater tots all across the top. Bake at 350° for 35 to 45 minutes. Top with cheese and let melt the last few minutes.

Note: Can make this ahead of time and refrigerate overnight or freeze. This is a good recipe for young children to make.

Tater Tot Casserole

Nicole Shinn

2 lb. ground beef
 1 pkg. tater tots
 1 can milk (evaporated)

2 cans mixed vegetables
 1 can creamed soup (any
 kind)

Brown beef and season to your own taste. Place in a 9x13-inch pan. Pour vegetables over meat. Dilute 1 can of soup with 1 can of milk, and pour over the vegetables and meat. Place tater tots neatly on top and bake at 425° for 15 minutes, or until tater tots are browned.

Working Girl's Favorite

Mary Galeazzi

- | | |
|--|--|
| 1 lb. extra-lean ground beef | 2 tsp. sugar |
| 2 stalks celery, sliced | 1/2 tsp. salt |
| 1 sm. green pepper, chopped | Dash of pepper |
| 1 (10 3/4 oz.) can condensed cream of mushroom soup | 1/2 tsp. leaf basil |
| 2 T. instant minced onion | Hot biscuits or toasted waffles |

Thoroughly combine all ingredients except biscuits in lightly oiled crock-pot. Cover and cook on low setting for 6 to 10 hours. Serve spooned over hot biscuits. Yields 4 servings (about 2 quarts).

Zucchini Beef Skillet

Barb Burress

- | | |
|------------------------------------|---|
| 1 lb. ground beef | 2 lg. tomatoes, peeled & chopped |
| 1 c. chopped onion | 1 1/4 c. fresh corn (3 med. ears) |
| 3/4 c. chopped green pepper | 2 T. chopped pimento |
| 1 clove minced garlic | 1/4 c. chopped fresh parsley |
| 1 1/2 tsp. salt | |
| 1/4 tsp. pepper | |
| 5 c. sliced zucchini | |

Sauté beef, onion, green pepper and garlic until browned. Add remaining ingredients. Cover; simmer 15 to 20 minutes, or until vegetables are tender.

One-dish meal. Serve with a salad and bread.

Zucchini Burgers on Rye

Mary Libby

- | | |
|----------------------------------|---------------------------------------|
| 1 slightly-beaten egg | Creamy cucumber salad dressing |
| 1/2 c. shredded zucchini | 2 slices rye bread |
| 2 T. finely-chopped onion | 1/2 c. shredded lettuce |
| 1/4 tsp. salt | 2 tomato slices |
| 1/8 tsp. pepper | |
| 1/2 lb. ground beef | |

In mixing bowl, combine first 5 ingredients, then mix in ground beef and shape into 2 patties, 3/4-inch thick. Place on rack of unheated broiler pan. Broil meat 3 to 4 inches from heat. Broil, turning once during cooking period, (these also may be grilled on outside grill); allowing 15 to 18 minutes. Spread rye bread slices with dressing, top with lettuce and beef patties, and tomato slices on top. Serves 2.

Almond Chicken

Mary Galeazzi

1 (14 oz.) can chicken broth
 1 slice bacon, diced
 2 T. butter
 3/4 to 1 lb. boned chicken
 breasts cut into 1" pieces
 1 1/2 c. diagonally-sliced
 celery
 1 sm. onion, sliced

1 (4 oz.) can sliced
 mushrooms, drained
 2 T. soy sauce
 1 tsp. monosodium
 glutamate
 Fluffy rice
 2/3 c. slivered almonds,
 toasted

Pour chicken broth into crock-pot. Cover and turn crock-pot to high setting while browning meats and vegetables. In skillet, heat bacon and butter; add chicken pieces and brown quickly on all sides. With slotted spoon, remove browned chicken to crock-pot. Quickly sauté celery, onion and mushrooms in skillet until just slightly limp. Add contents of skillet to crock-pot with soy sauce and monosodium glutamate; stir well. Cover and cook on low setting for 2 to 4 hours (on high setting for 1 hour). Serve over hot fluffy rice and garnish with toasted almonds. Yields 4 servings (about 2 quarts).

Baked Chicken Soufflé

Margaret McEniry

9 slices white bread
 4 c. diced, cooked chicken
 1/2 lb. fresh mushrooms,
 sliced, or 1 sm. can
 1 (8 oz.) can water
 chestnuts
 1/2 c. mayonnaise
 9 slices sharp cheese

4 eggs, well beaten
 2 c. milk
 1 can mushroom soup
 1 can celery soup
 1 c. pimento, chopped
 2 c. buttered coarse bread
 crumbs
 1 tsp. salt

Remove crusts from bread and line them up in a large, buttered baking dish. Top with chicken. Cook fresh mushrooms (or small can, drained) in butter for 5 minutes. Spoon over chicken with chestnuts, dot with mayonnaise. Top with cheese and pimento. Mix eggs, milk, salt and soups. Pour over chicken. Cover with foil. Let stand in refrigerator overnight. Bake at 350° for 1 1/2 hours. Sprinkle buttered bread crumbs over the top for the last 15 minutes of baking. Serves 12.

Variation: Cubed, cooked ham may be substituted for the chicken.

Baked Chicken Breasts

Bea Mishler

**4 to 6 boned chicken
breasts**

Swiss cheese to cover

2 T. melted butter (opt.)

**1 can cream of chicken
soup (undiluted)**

**1 pkg. Pepperidge Farm
stuffing mix**

Layer all ingredients in order in a 9x13-inch pan. Top with stuffing mix as shown on package. Bake at 325° for 2 hours, covered.

Variation: Chicken-flavored Stove Top dressing can be substituted for the Pepperidge Farm dressing.

Good dish when you have company.

Brian's Green Chili Chicken

Lisa Kain McNeill

4 chicken breasts

2 cans green chilies

1/2 c. diced onion

**1 can cream of chicken
soup**

**1 can cream of mushroom
soup**

1 can mushrooms (opt.)

8 tortillas

1/2 c. Cheddar cheese

Salt & pepper, to taste

Spray a 9x12-inch casserole with cooking spray. Line pan with 4 tortillas. Grill chicken breasts; slice in strips. Spread 1/2 of chicken breasts over tortillas, then cook green chilies, onion, soups and mushrooms (optional), and pour 1/2 of the mixture over the breasts and top with 1/4 cup of cheese. Layer 4 more tortillas and remainder of breasts, and also remainder of mixture and cheese. Bake at 350° for 30 minutes. Can add ripe olives if desired.

Chicken Bake

Helen Veselak

**6 boned & skinned chicken
breasts (may also use
boned and skinned thighs)**

1 T. butter

**Pepperidge Farm dressing
mix (crumb type)**

3 or 4 slices Swiss cheese

**1 can cream of mushroom
soup**

Layer chicken in a 9x13-inch baking dish. Add layer of Swiss cheese. Add 1 can cream of mushroom soup. (Do not add water or milk.) Sprinkle Pepperidge Farm dressing over this. Drizzle melted butter over all. Cover and bake for 2 hours at 325°. Serves 6.

Chicken Breast Supreme

Helen Smith

**4 chicken breasts, halved,
skinned & boned**
3 T. butter
1/4 c. minced onion
1/2 c. slivered almonds
1 c. wild rice, cooked
1 can mushrooms

1/4 c. chopped pimento
**1/2 can cream of mushroom
soup**
1 c. sour cream
1/2 c. chicken broth
1 tsp. salt
1/2 tsp. white pepper

Brown chicken in butter; remove. Brown onion; remove. Brown almonds; mix rice, onion, almonds, mushrooms and pimento. Place in a greased casserole; place chicken breasts on top. Mix soup, sour cream, broth and seasonings, heat until smooth. Pour over casserole. Bake at 325° for 1 hour. Serves 8.

Chicken Breasts with Mushrooms

Connie Creary

**4 boneless, skinless
chicken breasts**
1/3 c. flour
4 T. olive oil
1 lg. onion, sliced

**2 bell peppers, cut into 1"
strips**
**1 c. fresh sliced
mushrooms**
1 T. parsley
Salt & pepper, to taste

Heat oven to 350°. In a shallow plate, dredge chicken in flour, shake off excess. In a large skillet, heat 2 tablespoons oil. Sauté breasts quickly, turning over once, until lightly browned. Remove to a 2-quart covered baking dish. Heat remaining oil in skillet. Sauté onions, pepper strips and mushrooms, tossing until onions are wilted and peppers are crisp-tender. Season with salt and pepper, add this to chicken. Bake, covered, for 30 minutes. Uncover and bake 10 minutes more. Sprinkle parsley over the top.

Low-fat recipe.

Colorful Holiday Chicken Breast Dish

Fran Wadle

- | | |
|--|-----------------------------------|
| 4 chicken breast halves* | 1 (2.8 oz.) can Durkee |
| 1/3 c. bottled Italian | French-fried onions |
| salad dressing | 1 3/4 c. chicken bouillon |
| 2/3 c. uncooked regular | 1/2 tsp. Italian seasoning |
| rice | |
| 1 (16 oz.) bag frozen broccoll, | |
| carrots, water chestnuts | |
| & red pepper combination | |

*One (2 pound) cut-up chicken may be substituted.

Place chicken breasts in an 8x12-inch baking dish. Pour salad dressing over chicken. Bake, uncovered, at 400° for 20 minutes. Place rice, vegetables and 1/2 can French-fried onions around and under the chicken. Combine bouillon and Italian seasoning; pour over chicken and vegetables. Bake, uncovered, 25 minutes. Top with remaining onions; bake 2 to 3 minutes longer. Let stand 5 minutes before serving. Makes 4 servings. Preparation time: 7 minutes.

Chicken Boulait

Kathy Froyen

- | | |
|------------------------------------|-------------------------------|
| 4 boneless chicken breasts, | 1 can cream of chicken |
| flattened | soup |
| 4 thinly-sliced ham slices | 1 can water |
| 4 slices Swiss cheese | |

Roll cheese inside chicken breast. Roll cheese/chicken inside ham slices. Place seam-side-down in a 2-quart casserole. Mix soup/water, pour over chicken. Bake at 350° for 1 1/2 to 2 hours, covered. Serve with rice. Serves 4.

Add leftover coffee to ham, beef or pork gravy for a beautiful color.

Chicken Burgers

Fran Wadle

1 chicken, cooked & finely-chopped
 2 T. chopped green pepper
 2 T. chopped stuffed olives
 3 hard-boiled eggs, diced
 2 T. lemon juice

Dash of Tabasco sauce
 1 c. grated cheese
 2 T. diced onion
 2 T. diced sweet pickle
 1/2 c. salad dressing
 Salt & pepper, to taste

Combine all ingredients. Place by large spoonfuls onto buttered hamburger buns. Wrap each sandwich in foil and bake at 250° for 20 minutes (or until cheese is melted). Makes 10 sandwiches.

Note: The sandwiches can be made ahead and frozen for use later. Adjust baking time accordingly.

Chicken Casserole

Dolores Abens

2 c. chicken, cubed
 2 c. Creamettes macaroni
 2 c. milk
 1 chicken bouillon cube

1 c. water
 1 can chicken soup
 1 can cream of celery soup
 7 oz. pkg. Velveeta
 cheese, cubed

Mix all together and put in refrigerator overnight to soak up Creamettes. Bake in a 9x13-inch pan at 325° for 1 hour, or in a casserole dish at 350° for 1 hour.

Chicken Casserole

Vickie Reed

1 pkg. Pepperidge Farm
 stuffing
 3 c. boned chicken, cooked
 1/2 c. butter

1/2 c. flour
 4 c. cooled chicken broth
 4 to 6 eggs

SAUCE:
 1 can cream of mushroom
 soup

4 T. milk
 4 T. pimento (opt.)
 1 c. sour cream

Pour stuffing into large baking dish. Top with boned chicken. Blend butter and flour over heat in a 2-quart saucepan. Add salt and pepper to taste. Mix in chicken broth. Cook and stir until thick. Beat eggs. Stir small amount of chicken broth mixture into eggs. Blend in rest of broth mixture. Heat to boil. Pour over chicken and dressing. Bake at 350° for 35 to 40 minutes. Mix sauce ingredients in saucepan. Heat well. Top each serving with some of the sauce. Makes 8 to 12 servings.

Chicken Casserole

Bonnie Vaske

- | | |
|------------------------------------|--|
| 1 (8 oz.) pkg. spiral pasta | 2 tsp. dill weed |
| 1 c. mayonnaise | 1 c. Velveeta cheese,
grated |
| 1 c. chicken broth | 2 to 3 c. cut-up chicken
(or 4 chicken breasts) |
| 1 can cream of chicken soup | |

Mix ingredients together. Put into a 9x13-inch pan. Bake at 350° for 45 minutes, covered. Add cheese to top; bake until melted, uncovered.

Chicken Casserole

Bonnie Vaske

- | | |
|---|---|
| 1 (7 oz.) pkg. macaroni | 1/2 lb. Cheddar cheese,
grated |
| 1 c. chicken broth | 1 can drained mushrooms |
| 3 to 4 c. cooked chicken,
cut up | 1 sm. onion, diced |
| 2 cans mushroom soup | 1 sm. jar pimento |
| 1 c. milk | 1/2 green pepper (opt.) |

Combine all of the above and put into a 9x13-inch pan. Refrigerate overnight. Bake at 350° for 1/2 hour. Sprinkle with bread crumbs and bake for 1/2 hour or more.

Corn Casserole

Rita Lee

- | | |
|--|---------------------------------------|
| 2 (8 1/2 oz.) pkg. cornbread mix | 1/2 c. turkey or chicken broth |
| 1 (16 oz.) can whole kernel corn, drained | Sage, to taste |
| 2 T. butter or margarine | 1 tsp. salt |
| 2 onions, chopped | 1/2 tsp. pepper |
| 2 green peppers, chopped | 1 egg |
| 2 red peppers, chopped | 3/4 c. milk |
| | Diced turkey or chicken |

In a large bowl, combine cornbread mixes. Prepare according to package directions, adding corn to batter. Bake as directed. Cool and crumble. Set aside. Melt butter in skillet, add onions and peppers; cook 5 minutes. Add broth and cook until vegetables are tender. Combine to cornbread along with sage, salt, pepper and turkey meat. Beat egg with milk and add to above. Bake at 350° for 45 minutes.

Chicken Cordon Bleu

Vickie Reed

6 deboned chicken breasts
6 slices boiled ham
6 slices Swiss cheese
Butter

1/2 c. white wine
**1 (10 oz.) can cream of
 chicken soup**

Pound chicken breasts until flat. Place slices of ham and slices of cheese on each breast and roll up tightly. Fasten with a toothpick. Brown chicken rolls in butter. Place in casserole. Combine soup and wine until well-blended. Pour soup mixture over chicken rolls. Bake in a 350° oven for 20 minutes, until chicken rolls are hot and sauce is bubbly.

Chicken Divan

Mary Hanna

**2 to 2 1/2 lb. chicken
 breasts, skinned & boned**
**2 pkg. frozen broccoli
 spears**
**2 cans condensed cream
 of chicken soup**
3/4 c. mayonnaise

2 tsp. lemon juice
1/2 tsp. curry powder
**1 c. shredded Cheddar
 cheese**
**1 T. melted butter or
 margarine**
1/2 c. bread crumbs

Cook chicken. Cut in flat strips. Cook broccoli just until tender. Arrange broccoli in bottom of greased 9x13-inch baking dish. Lay chicken over broccoli. Mix together soup, mayonnaise, lemon juice and curry powder. Spread over chicken and broccoli. Sprinkle cheese over mixture. Mix melted butter with crumbs and sprinkle over top. Bake, uncovered, at 350° for 35 to 45 minutes.

Chicken Enchiladas

Amy Lee

**2 lb. chicken, cubed &
 cooked**
Soft flour tortillas
1 can refried beans
Taco seasoning mix

Black olives
Picante sauce
Cheddar cheese
Sour cream

In skillet, combine chicken, refried beans and taco seasoning mix. Put chicken and bean mixture into tortillas, then place in a greased 9x13-inch baking dish. Pour desired amount of picante sauce over enchiladas, then top with desired amount of shredded Cheddar cheese. Bake at 325° until heated through. Serve with sour cream and black olives, if desired.

Chicken Enchiladas

Fr. Charles Fladung

- | | |
|---|--|
| 2 chicken breast halves,
boned & skinned | 1 tsp. vegetable oil |
| 6 fresh tomatoes | 18 corn tortillas |
| 1 clove garlic | 1 c. grated Cheddar
cheese |
| 1 onion, chopped | 1 poblano chili, roasted &
julienned, for garnish |
| 1 canned chipotle chili
pepper | |

Set chicken in a saucepan; cover with water. Bring to a boil, lower heat, cover and simmer until tender, about 25 minutes. Drain and cool. Shred chicken; set aside. In a heavy frying pan, roast tomatoes, garlic and chili, turning often, until charred, 3 to 4 minutes. Remove from heat. In blender or food processor, purée tomatoes, garlic, onion and chili. Warm 1 teaspoon oil in a frying pan. Add purée and cook until thickened, about 5 minutes. Set aside. In another pan, fry tortillas in hot oil until soft, about 5 seconds on each side. Drain. Dip each tortilla into tomato sauce. Top with chicken and roll into a cylinder. Set, seam-side-down, in a baking dish. Pour sauce on top; sprinkle with cheese and chilies. Bake until cheese melts, about 10 minutes.

Adapted from several Mexican Favorite recipes.

Chicken Elegant

Sandy Schloemer

- | | |
|---|--|
| 4 chicken breasts, boned,
skinned, split | 1 can cream of mushroom
or chicken soup |
| 8 bacon slices | 1/2 pt. (1 c.) sour cream |
| 4 oz. chipped beef, rinsed
well | Paprika |

Wrap each half chicken breast with bacon. Cover bottom of an 8x12-inch greased pan with chipped beef. Put chicken on top. Blend together the soup and sour cream and pour over chicken. Sprinkle with paprika. Bake uncovered at 350° for 1 hour.

Chicken Fajitas

Courtney Creary

4 boneless, skinless chicken breasts, cut into strips
1 (8 oz.) btl. Italian dressing
1 onion, sliced
1 green pepper, sliced

2 T. olive oil
1 tomato, chopped
1 c. shredded Cheddar cheese
Salsa
8 flour tortillas

Marinate chicken strips in Italian dressing at least 2 hours. Heat 1 tablespoon oil in large skillet, add chicken strips, cooking until chicken is no longer pink. Remove. Heat remaining oil in skillet and sauté onion and pepper until wilted/crisp-tender. Place serving of chicken in center of each tortilla; add desired onion, pepper, tomato, cheese and salsa. Roll tortilla up. Enjoy.

Forgotten Chicken

Angie Paveglio

1 chicken, cut up
1 can cream of mushroom soup

1 c. water
2 c. Minute Rice
1 pkg. onion soup

Put rice in a 9x13-inch pan. Take 1 cup water, 2 cans soup and heat and beat. Pour over rice. Mix together. Place chicken, skin-side-up, on mixture. Sprinkle with onion soup, cover and bake 2 1/2 hours in oven at 350°; don't peek. You can add more mushroom soup to this.

Chicken Fruit Salad

Bea Mishler

3 c. chicken, cooked & cut in chunks
3/4 c. celery, chopped
3/4 c. seedless grapes, halved
1 (20 oz.) can crushed pineapple chunks, drained

1 (11 oz.) can mandarin oranges (drained)
1/4 c. pecans, chopped
1/4 c. salad dressing

Toss chicken, celery, grapes, pineapple, oranges and pecans together lightly. Gently mix salad dressing with chicken mixture. Chill. Serve on lettuce leaves. Garnish with pecans.

Good and easy.

Chicken Hot Dish

Sandy Goodhart

1 c. cooked celery
 1 c. cooked onion
 1 c. cooked green pepper
 1 bag noodles, cooked
 1 can condensed cream of
 chicken or mushroom soup

1 pkg. frozen peas
 Juice from chicken or
 turkey (or broth), up to
 1 c. fluid; however much
 turkey or chicken left-
 over; if you make very
 much, double up on the
 soup

Put a layer of noodles and a layer of cooked chicken or turkey--then celery, etc. Can of cream of chicken or mushroom soup. Layer of peas. Then pour over the juice from the chicken or turkey. Bake at 350° for 30 to 45 minutes, depending on how much, until completely heated through.

Chicken Mousse with Supreme Sauce

Mary Libby

1 1/3 lb. boneless chicken
 breasts
 2 eggs, separated
 1/2 c. half & half

1 tsp. salt
 Dash of pepper
 1 T. chicken bouillon
 granules

SAUCE:
 2 c. chicken broth (canned
 or homemade)

2 egg yolks
 4 tsp. flour
 Chopped parsley

(Start oven 10 minutes before baking, at 350°.)

Mousse: Put chicken through food chopper, using fine blade (on food processor) to obtain a fine ground meat. If preferred, you may purchase 1 1/3 pounds ground chicken or turkey meat from your grocer. Stir in egg yolks, then cream, salt and pepper. Whip egg whites until stiff, then fold carefully into meat mixture. Spray glass custard cups with cooking spray, then pour in chicken mixture, topping with additional cooking spray. Set custard cups in a pan containing water, almost to top of cups. Bake 30 minutes, or until firm.

Sauce: Blend flour with 1/4 cup broth to smooth paste. Stir in egg yolks or rest of broth. Stir constantly, cooking over low heat, until sauce thickens and bubbles. Add pepper (white) to taste. Unmold mousse into hot platter or individual serving plates and pour sauce over it. Sprinkle with chopped parsley. Yields 6 servings.

Chicken-Pasta Casserole

Theresa May

1 (8 oz.) pkg. spiral pasta
1 c. mayonnaise
1 c./can chicken broth
1 can cream of chicken soup
2 tsp. dill weed

1 c. Velveeta cheese
(grated or chopped)
2 to 3 c. cooked chicken
(4 chicken breasts)

Cook pasta as directed. Mix all ingredients and place into a greased 9x13-inch pan. Bake 45 minutes at 350°, covered. After 45 minutes, remove cover, top with additional cheese. Bake until topping cheese is melted.

Chicken Rice Casserole

Kathleen Taylor

1 1/2 to 2 c. uncooked rice
4 to 6 pieces of chicken
1 can cream of celery soup

1 can mushroom soup
1 1/2 to 2 c. milk
1 pkg. dry onion soup

Mix the rice, soups, milk and dry onion soup. Place half of the mixture in the bottom of a large casserole dish. Place chicken pieces on top. (Remove the skin and bones from pieces of chicken.) Pour the remaining rice mixture on top of the chicken to cover them. Cover the casserole dish with aluminum foil. Bake at 350° for about 60 to 90 minutes. (Boneless chicken pieces will cook faster.)

Chicken and Rice Bake

Millie Zoutte

1 (10 3/4 oz.) can cream of mushroom soup
1 c. water
3/4 c. uncooked rice

1/4 tsp. paprika
1 tsp. pepper
4 chicken breast halves,
skinless & boneless

Mix soup, water, rice, paprika and pepper in a 2-quart baking dish. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Cover. Bake at 375° for 45 minutes, or until done. Serves 4.

Chicken and Rice

Lori Rockwood

**1 can cream of mushroom
soup**

1 can evaporated milk

Chicken breasts

**1 can cream of chicken
soup**

**1 pkg. Lipton onion soup
mix**

3 c. cooked white rice

Mix above ingredients and add rice until moist, but not soupy (about 3 cups). Spray baking dish with Pam, and add soup mixture. Place chicken on top. Bake 1 1/2 hours at 350°

Chicken and Rice Dinner

Maureen Marshall

2 boxes long-grain rice

4 lg. chicken breasts

1/4 c. sauterne wine

1 tsp. pimentos

1 stick oleo

**1 can cream of chicken
soup**

1 c. chopped celery

Prepare rice as box directs. Melt margarine in skillet. Sauté breasts in margarine. Put rice in a 9x13-inch baking dish. Put chicken breasts on top of rice. Leave chicken drippings in skillet, add chicken soup slowly, stirring until it thickens. Add wine to soup. Keep stirring and add celery and pimentos. Thicken, then pour over chicken and rice. Bake covered for 30 minutes at 350°. Bake uncovered for 25 more minutes.

Chicken Supreme

Linda Rickabaugh

**1 (7 oz.) pkg. Creamettes,
uncooked**

1 c. milk

1 c. chicken broth

**1 can cream of mushroom
soup**

1 sm. onion, chopped

**1/2 lb. Velveeta cheese,
diced**

**2 1/2 c. chicken, cooked &
cut up**

1 can mushrooms

Mix together and put in a 9x13-inch pan. Let stand in refrigerator overnight. Take out of refrigerator for 1 hour before baking. Top with buttered bread crumbs. Bake at 350° for 1 hour.

Chicken Taco Dish

Ruth Laughlin

- | | |
|--|------------------------------------|
| 4 chicken breasts, cooked, skinned & cut in bite-sized pieces | 1 can cream of chicken soup |
| 1 doz. corn tortillas | 1 c. milk |
| 1 can cream of mushroom soup | 1 grated onion |
| | 1 can diced green chilies |
| | 2 c. grated Cheddar cheese |

Grease cake pan. Tear up half of tortillas and layer in pan. Mix all other ingredients and pour over tortillas. Save 1/4 of mixture. Layer rest of tortillas in cake pan. Spread remainder of mixture on top of tortillas and top with grated cheese. Refrigerate for 24 hours. Bake at 300° for 60 to 90 minutes.

Evelyn's Chicken Divan

Elizabeth Moll

- | | |
|--|---|
| 4 or 5 cooked chicken breasts (skinned & boned) | 1/2 c. mayonnaise |
| 2 cans cream of chicken soup | 1/2 c. sharp Cheddar cheese (grated) |
| 1 tsp. lemon juice | 1/2 stick oleo (melted) |
| | Bread crumbs |

Cut chicken into cubes and arrange in an 8x12-inch baking dish. Mix soup, lemon juice and mayonnaise. Pour evenly over chicken. Spread cheese over chicken and sauce. Cover casserole with bread crumbs. Drizzle melted oleo over crumbs. Bake, uncovered, at 350° for 30 to 35 minutes. Serves 6.

Herbed Chicken Bake

Pat Nichols

- | | |
|--------------------------------|---------------------------------|
| 2 boxes long-grain rice | 1 jar mushrooms, drained |
| 1 stick oleo or butter | 1/4 c. sauterne wine |
| 6 or 8 chicken breasts | 1 c. celery |
| 1 can chicken soup | 1 T. chopped pimentos |

Prepare rice as directed, put in bottom of a 9x12-inch casserole. Melt stick of oleo or butter in skillet. Sauté and brown breasts until light brown. Take out breasts and lay on top of rice. Leave drippings in skillet, add cream of chicken soup slowly, stir until smooth and creamy. Add diced mushrooms and wine; cook real slow, keep stirring. Add 1 cup chopped celery and 1 tablespoon pimentos to sauce and thicken. Pour over chicken. Bake, uncovered, for 30 minutes. Bake, covered, for 25 minutes at 350°.

Mexican Chicken

Chaz Galeazzi

- | | |
|--|--|
| <p>1 (1 lb.) pkg. boneless chicken breasts</p> <p>1 can cream of chicken soup</p> <p>1 can cream of mushroom soup</p> <p>1 can Ro-Tel tomatoes, mashed (or 1 c. salsa)</p> | <p>1/4 to 1/2 box of Velveeta cheese, cut up--melt in microwave</p> <p>1/2 tsp. Cavender's Greek seasoning</p> <p>1/2 tsp. pepper & salt</p> <p>1/2 onion, chopped</p> <p>1 (10 oz.) bag Doritos chips</p> |
|--|--|

In a large bowl, mix chicken soup and mushroom soup, tomatoes, cheese, pepper, salt and onion. Mix well; then add 3/4 of the bag of Doritos (crumbled). Pour mixture in a large pan. Crumble remaining Doritos over the top. Bake at 350° for 20 to 30 minutes.

Mexican Chicken

Lou Ann Beard

- | | |
|--|---|
| <p>1 cooked, deboned chicken</p> <p>1 can cream of mushroom or celery soup</p> <p>1 can cream of chicken soup</p> <p>1/4 to 1/2 (4 oz.) can jalapeño peppers</p> | <p>2 c. grated Cheddar cheese</p> <p>1 med. onion, chopped</p> <p>2 T. butter</p> <p>1 (6 oz.) pkg. corn tortillas (10 to 12 tortillas), torn in pieces</p> |
|--|---|

Save broth from chicken; need 1 to 2 cups. Cook onion in butter, add soups and peppers blend. Add pieces of chicken; mix well. Add about 1 cup of broth (mixture should be fairly thick). In a 9x13-inch baking dish, layer tortilla pieces, soup/chicken mixture, then cheese. Repeat layers, ending with cheese. Bake at 350° for 30 minutes.

A large roast or turkey can be carved easily after it stands for 30 minutes.

Monterey Chicken Rolls

Mary Libby

1 whole chicken breast, boneless, skinned & halved
Salt & pepper, to taste (lightly)
1/2 oz. Monterey Jack cheese cut into pieces 3/4" x 1/2" x 1/2"

1/8 tsp. oregano
1 T. flour
1 beaten egg
2 T. dry bread crumbs
2 T. dry white wine or apple juice
1 T. softened margarine
1 tsp. snipped parsley

Place each piece of chicken between 2 pieces of waxed paper, pound lightly, forming 2 rectangles 1/8-inch thick. Remove paper, sprinkle with salt and pepper. Place cheese slices on chicken and roll up and secure with a toothpick. Roll chicken in flour, then dip in beaten egg. Roll in fine bread crumbs and coat evenly. Place chicken rolls seam-side-down in shallow baking dish. Bake uncovered at 350° for 30 minutes. Pour sauce over, and bake 10 minutes; longer if meat needs to be more tender. In a small saucepan, combine wine, margarine, parsley and oregano. Cook and stir over low heat until margarine is melted. Remove toothpicks before serving. Rice or Stove Top stuffing may be added to baking dish and served with the chicken. Rolls and salad complete this meal. Serves 2 adults.

Mushroom Chicken

Connie Creary

2 c. cooked white rice
2 cans cream of mushroom soup

4 boneless, skinless chicken breasts

Place rice in covered casserole. Add one can of soup. Place chicken breasts on top of this. Spread second can of soup on top of all. Bake 45 minutes, covered, at 350°.

When you want a crisp, brown crust on chicken, rub mayonnaise over it.

Overnight Chicken Casserole

Marcia Grimm

Boil 1 chicken until tender (about 1 hour). Bone it and tear or cut into bite-sized pieces.

1 can cream of chicken soup	2 c. uncooked elbow macaroni
1 can cream of mushroom soup	1 sm. onion
2 c. milk	1/4 c. Cheddar cheese (diced or grated)

Mix last 6 ingredients. Add salt and pepper to taste. Stir in bits of chicken and pour into a greased 9x13-inch pan or casserole dish. Refrigerate overnight. Bake for 1 hour and 15 minutes, covered. Bake the last 15 minutes with topping:

2 c. corn flakes, crushed	3 to 4 T. butter
----------------------------------	-------------------------

Remove lid, sprinkle with topping, return to oven.

Variation: Can also be made with turkey or tuna.

Poulet De Normandie

(Chicken)

Madonna Murphy

Mix together lightly:

1 pkg. seasoned bread stuffing	1 stick margarine
	1 c. water

Place 1/2 of stuffing in buttered casserole.

Mix together:

2 1/2 c. cooked chicken (diced)	1/2 c. celery
1/2 c. chopped onion	1/2 c. mayonnaise
1/4 c. chopped pepper or chives	3/4 tsp. salt

Put chicken mixture in casserole over 1/2 of the bread mixture. Top with remaining bread mixture. Beat 2 eggs, add 1 1/2 cups milk. Pour evenly over bread mixture. Cover with foil and refrigerate overnight. Take out 1 hour before baking. Bake at 325° for 40 minutes. Spread 1 can condensed cream of mushroom soup on top. Return to oven and bake for 10 minutes longer.

Really-Good Chicken Casserole

Bea Mishler

3 lg. chicken breasts,
cooked & cut up
2 cans cream of chicken
soup
2 c. grated Cheddar cheese

1 T. lemon juice
1 c. Hellmann's mayonnaise
2 lg. pkg. frozen broccoll,
cooked & drained

Bring soup to a boil; add cheese and lemon; cool. Place layer of broccoli and chicken in a 9x13-inch pan. Cover with soup. Top with buttered crumbs. Bake 45 minutes at 350°.

Really good.

Note: You must use Hellmann's mayonnaise.

Saucy Chicken Bake

Jane Buffo

6 chicken breast halves,
skinned & boned
1/2 c. all-purpose flour
1/4 c. vegetable oil
(to cook chicken)
1 c. orange juice
1/2 c. chili sauce
2 T. soy sauce

1 T. dark corn syrup
1 tsp. prepared mustard
1 or 2 cloves garlic,
crushed
1 lg. green pepper, cut into
strips
Orange slices
Parsley sprigs

Dredge chicken in flour, brown in oil in a heavy skillet over a medium heat, turning once. Transfer chicken to a lightly-greased 8x12x2-inch baking dish; set aside. Drain off drippings. Combine next 7 ingredients in skillet, mixing well; bring to a boil. Reduce heat and simmer 5 minutes, stirring occasionally. Pour over chicken; cover and bake at 350° for 30 to 35 minutes, or until tender. Garnish with orange slices and parsley. Yield: 6 servings.

A leftover baked potato can be rebaked if you dip it in water and bake in a 350° oven for about 20 minutes.

Scalloped Chicken

Darlene Salsberry

1 (4 to 5 lb.) chicken
4 T. margarine
1/4 c. diced celery
1 sm. chopped onion
2 beaten eggs
6 T. flour

8 c. dried bread crumbs
1 tsp. sage
1/4 c. canned milk
(evaporated)
5 c. chicken broth
Salt & pepper, to taste

Cook chicken in enough water to cover. Cook until tender. Remove meat from bones, leaving meat in fairly large pieces. To meat, add celery, onion and eggs. Mix well. Make a gravy of the chicken broth, margarine, flour, milk, sage, salt and pepper. In a 9x13-inch greased baking dish, pour gravy over the chicken mixture and bread cubes. Bake at 350° for 1 1/2 hours, until golden brown.

Scalloped Chicken

Eldred McKinney

1 whole chicken, boiled & cubed
3/4 c. melted oleo
3/4 tsp. salt
4 T. oleo or chicken fat
1 qt. chicken broth

1 1/2 qt. coarsely-cubed bread
1 tsp. sage
1 can cream of mushroom
soup
4 T. flour

Make dressing (3/4 cup melted oleo, sage, salt and soup). Pour over bread and toss. Spray a 9x13-inch pan with Pam. Alternate layers of chicken and bread. Chicken is first layer in pan. Make gravy (4 tablespoons oleo or chicken fat, flour and chicken broth). Mix well and heat until oleo or chicken fat is melted. Pour over layered chicken and bread. Bake at 350° to 375°. Serves 6 to 8.

Tarragon Chicken Casserole

Marge Rinehart

2 (10 3/4 oz.) cans undiluted
condensed cream of
chicken soup
2 c. half & half
4 tsp. dried tarragon
1/2 tsp. pepper

1 (16 oz.) pkg. cooked,
drained spaghetti
6 c. cubed, cooked chicken
1/2 c. grated Parmesan
cheese
Paprika (opt.)

In a large bowl, combine soup, half & half, tarragon and pepper. Stir in the spaghetti and chicken. Transfer to an ungreased 4-quart baking dish. Sprinkle with Parmesan cheese and bake. Add optional paprika. Bake, uncovered, at 350° for 30 minutes. Yields 12 servings.

Vicky's Casserole

Elizabeth Moll

- | | |
|---------------------------------|---|
| 2 c. cooked chicken | 1 tsp. salt |
| 3 c. cooked rice | 1/2 c. milk |
| 1 can cream of mushroom
soup | 1/2 lb. Velveeta cheese |
| 1 can cream of chicken
soup | 2 pkg. frozen, chopped
broccoli, thawed &
drained |
| 1 T. onion flakes | 1 can water chestnuts,
cut up |
| 1/4 c. butter | |

Heat soup, butter, milk and cheese until cheese melts. Combine rest of ingredients in a 9x13-inch pan. Pour soup mixture over and mix. Bake, covered, at 350° for 45 minutes.

Yum-Yum Broccoli Dish

Lucille Pitt

- | | |
|--|-----------------------------------|
| 1 box Uncle Ben's long-
grain & wild rice, cooked | 2 c. fresh or canned
mushrooms |
| 1 (16 oz.) bag broccoli,
cooked & well drained | 1 c. mayonnaise |
| 3 c. chicken or ham,
chopped | 1 can cream of celery soup |
| 2 c. shredded cheese
(1 c. Cheddar, 1 c.
Mozzarella) | 1/4 tsp. dried mustard |
| | 1/4 tsp. curry powder |
| | Parmesan cheese |
| | Croutons, approx. 2 to 3 c. |
| | 1 T. butter or oleo, melted |

Layer rice, broccoli, meat, cheese and mushrooms in a 9x13-inch pan. Combine soup, mayonnaise, mustard and curry powder; pour over layers. Top with croutons, which have been mixed with melted butter or oleo. Sprinkle the Parmesan cheese on top. Bake at 350° for 35 to 45 minutes.

Note: This can be set up ahead of time.

Makes a good hot dish for potluck dinners.

Low-Fat Carbonara

Fr. Charles Fladung

1 lb. spaghetti, uncooked
 6 oz. turkey bacon, finely
 chopped
 3 cloves garlic, crushed
 2/3 c. dry white wine
 1 c. egg substitute

1/3 c. fresh parsley,
 chopped
 1/3 c. grated Parmesan
 cheese
 Salt & freshly-ground
 pepper, to taste

Cook pasta according to package directions. While pasta is cooking, cook the bacon and garlic in a small pan over medium-low heat, until the garlic is aromatic and the bacon is lightly browned, about 3 to 4 minutes. Add the wine, increase the heat, bring the wine to a boil, and cook until it has reduced by about half. Pour mixture into a large serving bowl and let it cool for 5 minutes. Stir in the egg substitute and the parsley. When pasta is done, drain it well and add it immediately to the bacon mixture. Add Parmesan cheese and toss quickly. Season with salt and pepper and serve. Makes 4 servings.

Nutritional Information: 364 calories, 10.9 gm fat, 34.7 mg cholesterol.

Turkey Hash

Pauline Conway

4 tsp. oil or margarine
 2 garlic cloves
 1 lg. onion, diced
 1 lg. carrot (or more),
 diced

12 oz. raw potatoes
 16 oz. ground turkey
 1/2 tsp. poultry seasoning
 4 chicken bouillon cubes

In a nonstick skillet, add oil and sauté onion; when translucent, add carrot, potatoes, garlic, turkey and seasonings. Mix bouillon cubes in 1 cup of water for extra moisture. Serves 4.

Nutritional Information Per Serving: 3 oz. protein, 1 bread, 1 fat, 1/2 vegetable plus 10 optional calories.

I usually make 2 batches at a time; it freezes well.

Use a small amount of baking powder in gravy if it seems greasy. The grease will disappear.

Iowa's Grilled Turkey

Tenderloin

Fr. Charles Fladung

(State Fair Recipe)

1 lb. turkey tenderloins
(3/4" to 1" thick)
1/4 c. soy sauce
1/4 c. vegetable oil
1/4 c. dry sherry

2 T. pure lemon juice
2 T. dehydrated onion
1/4 tsp. ginger
Dash of black pepper
Dash of garlic salt

Blend all ingredients together in shallow pan, for marinade with turkey tenderloins or steaks. Add turkey, turning to coat both sides. Cover and marinate in refrigerator several hours, turning occasionally. Grill steaks over hot coals 6 to 8 minutes per side, depending upon the thickness. Turkey steaks are done when there is no pink in center of meat. Do not overcook. Serves 3 to 4.

Turkey Tetrazzini

Kathleen Taylor

1 (12 oz.) pkg. frozen egg
noodles
1 (10 3/4 oz.) can cream of
mushroom soup
1/2 c. milk
1/2 c. water
2 c. shredded Cheddar
cheese
1 1/2 c. turkey, cooked &
cubed

1 1/2 c. mixed frozen peas
& carrots (thawed)
1/4 c. seasoned bread
crumbs
2 T. Parmesan cheese
2 T. pimento (opt.)
2 T. snipped fresh parsley
(opt.)

Cook noodles, uncovered, in boiling water for 20 minutes, stirring occasionally. Drain. Combine soup, milk, water and Cheddar cheese in a 3-quart saucepan. Cook and stir over medium heat, until cheese melts and the sauce is hot. Stir in the cooked noodles, turkey, peas, carrots and pimento. Spoon mixture into a greased 7 1/2 x 11 3/4-inch baking dish. Combine crumbs, Parmesan cheese and parsley. Sprinkle over the top. Bake, uncovered, in a 375° oven for 30 minutes, or until hot. Makes 6 servings.

Aunt Karen's Casserole

Connie Creary

1 lb. pork sausage, cooked,
drained & crumbled
2 env. chicken noodle soup
mix (Lipton)
1/4 c. uncooked rice

4 1/2 c. boiling water
1 green pepper, chopped
1 med. onion, chopped
1/2 stalk celery, chopped
1/2 c. slivered almonds

In a covered saucepan, cook soup mix, rice and water for 7 minutes. Combine all ingredients and place in an 8x8-inch baking dish. Bake 60 minutes at 350°

Breakfast Casserole

Mary Jo Stults

1 tube crescent rolls
1 roll of sausage, browned
2 c. Monterey Jack or
Cheddar cheese (or mix
together), shredded

4 eggs, beaten
3/4 c. milk

In a buttered 9x13-inch pan, place crescent rolls in bottom and up the sides of pan. Spread browned sausage on rolls. Spread cheese over this. Beat eggs with 3/4 cup of milk, and pour this over all. Bake in a 425° oven for 15 minutes--sometimes takes a bit longer. Can use spicy sausage, if you like.

Breakfast Casserole

Elizabeth Moll

6 slices bread, buttered,
with crusts removed
8 slices American cheese
2 to 3 c. diced ham
6 additional slices bread,
buttered, with crusts
removed

6 eggs
2 c. milk
1 tsp. salt
1/2 tsp. pepper

Place 6 slices buttered bread in a 9x13-inch greased pan, buttered-side-up. Cover bread with cheese. Cover cheese with diced ham. Cover ham with 6 more slices buttered bread, buttered-side-up. Beat together eggs, milk, salt and pepper. Pour over the casserole. Refrigerate overnight, covered. Uncover and bake at 325° for 1 hour. Serves 6 to 8.

Breakfast Pizza

Mary A. Popson-Klein

1 tube crescent rolls
1 tube Jimmy Dean sausage
1/2 lb. bacon
1 c. frozen hash browns
1 sm. can mushrooms
2 c. Cheddar cheese

2 c. Mozzarella cheese
5 eggs
1/4 c. milk
Salt & pepper, to taste
Parmesan cheese

Press rolls into bottom of a 9x13-inch pan. Cook sausage and place on rolls. Add potatoes (thawed, but not cooked), bacon (fried crisp and crumbled), chopped mushrooms and the 2 cheeses. Mix the eggs, milk, salt and pepper, and pour over the above. Sprinkle with Parmesan cheese and bake at 375° for 30 minutes, or until egg mixture is set in the middle of the pan.

Breakfast Pizza

Kathie Croghan

1 lb. ground pork sausage,
browned
Crescent rolls
1 c. frozen hash browns,
browned
1 c. shredded Cheddar
cheese

1 c. shredded Mozzarella
cheese
5 eggs
1/4 c. milk
1/2 tsp. salt
1/2 c. mushrooms
1/2 c. bacon, cooked & cut
2 T. Parmesan cheese

In a pizza pan, make a crust with rolls. Add sausage, potatoes, bacon and mushrooms. Top with shredded cheese. Beat eggs, milk and salt. Pour onto crust. Sprinkle with Parmesan cheese. Bake at 375° for 25 to 30 minutes.

Breakfast Strata

Sandy Goodhart

8 slices of bread, cubed
2 c. Cheddar cheese,
shredded
1 lb. ground sausage, browned
4 eggs

2 1/4 c. milk
3/4 tsp. mustard
1/2 c. milk
1 can cream of mushroom
soup

Place cubed bread in a 9x13-inch sprayed casserole dish; spread evenly. Top with shredded cheese, then spread browned sausage. Beat together eggs, milk and mustard. Pour this over other ingredients. Refrigerate 2 hours, or overnight. In the morning, dilute can of cream of mushroom soup with 1/2 cup milk. Mix well. Pour over casserole. Bake at 300° for 1 1/2 hours.

Crock-Pot Bar-B-Q

Connie Creary

4 to 4 1/2 lb. Boston butt **1 (15 oz.) btl. BBQ sauce**

Wipe meat with paper towel, put in crock-pot on low for 10 to 12 hours. Meat is done when it tears apart easily. Scrape meat off bone, remove fat from crock-pot. Put meat back in crock-pot with as much BBQ sauce as desired. Cook 1 hour, stirring once or twice. Add salt if desired.

Ham Balls

Marcia Grimm

2 lb. ground ham **1/2 c. milk**
2 lb. ground beef **2 eggs**
2 c. crushed graham
crackers

SAUCE:

1 1/2 c. tomato juice **1/4 c. vinegar**
3/4 c. brown sugar **1/2 tsp. mustard**

Mix first 5 ingredients. Form balls and place in a 9x13-inch baking dish. Mix sauce and pour over meat. Bake 2 1/2 hours at 275°. Serves 10 to 15.

Ham Balls

Bev Jones

2 lb. ham **1 c. tomato soup**
2 lb. fresh pork **1/2 c. brown sugar**
1 lb. hamburger **1/2 c. vinegar**
2 c. bread or cracker **1 tsp. mustard (prepared)**
crumbs **2 tsp. Worcestershire**
1 1/2 c. milk **sauce**

Mix the ham, fresh pork, hamburger, cracker crumbs and milk. Make into balls with 1 cup meat into each ball, and put balls into baking pan. Mix the soup, brown sugar, vinegar, mustard and Worcestershire sauce together and pour over ham balls. Bake in a 325° oven for 1 hour. Baste as needed. Makes 24.

Ham Balls

Candy Jenkins

1 lb. ground ham
1 lb. ground beef
1 lb. ground pork
2 c. bread crumbs

1/2 c. chopped onion
2 eggs
1/2 c. milk

GLAZE:

4 T. dark vinegar
4 T. water

1 tsp. salt
2 c. brown sugar

Mix together meat, bread crumbs, onion, eggs and milk. Form into large balls, arrange in a 9x13-inch pan. Bring glaze ingredients to a boil, pour over ham balls. Cover, basting often while baking. Bake at 350° for 1 hour.

Ham Balls

Fran Momyer

2 lb. ground ham & 1 lb.
ground lean pork,
combined
2 eggs

1/2 c. milk
1 1/2 c. crushed graham
crackers

SAUCE:

1 can tomato soup
1 c. brown sugar

1/2 tsp. dry mustard
1/2 c. vinegar

Combine and heat until thoroughly mixed and dissolved.

Combine all ingredients and shape into balls and bake on cookie sheet (with sides) for 30 minutes at 350°. Then put in baking dish, and pour sauce over them and bake for another 30 minutes at 350°.

Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.

Ham Balls

Fran Wadle, Jane Conway

1 lb. ground ham
1 lb. ground pork
2 eggs

1 c. milk
1 c. rolled oats

SAUCE:

2/3 c. brown sugar
1/4 tsp. ground cloves
1 c. fruit juice (orange/
pineapple)

2 T. flour
1 tsp. dried mustard
2 T. vinegar
1/3 c. Karo syrup

Mix together all ham ball ingredients and form into balls. Bake in a 300° oven for 1 hour in a shallow pan. Drain grease. Mix together all sauce ingredients and pour over the ham balls. Bake for 15 minutes. Serve warm with a generous dollop of horseradish sauce (made of 1/2 pint of whipped cream to which 1/4 teaspoon of salt and prepared horseradish have been added)

Pork Meat Balls

Blake Dugger

2 lb. 75-80% lean ground
pork
2 eggs
1/2 c. milk
3 slices bread
2 tsp. salt
1 lg. onion, chopped

1/2 tsp. chili powder
1/2 tsp. oregano
1/2 tsp. pepper
1/2 tsp. garlic powder
1 tsp. Worcestershire
sauce
1 can cream of onion soup

Beat eggs, mix with milk. Soak torn bread in egg mixture for a few minutes. Mix all ingredients except soup together. Shape into balls. Brown in a 400° oven for about 30 minutes. Drain fat. Pour onion soup over meat balls. Bake 30 minutes at 350°.

Try using crushed corn flakes or cornbread instead of bread crumbs in a meat ball recipe. Or, use onion-flavored potato chips.

Ham Loaf

Becky Ramaeker

1/2 lb. ground pork
1/2 lb. ground ham
1 c. bread crumbs
1 tsp. salt

1 dash pepper
1 c. milk
1 egg
1 T. onion, chopped

SAUCE:

1 c. brown sugar

3 T. vinegar
1 tsp. mustard

Combine all ingredients, place in a casserole and shape into a loaf. Bake 45 minutes at 350°. Remove from oven and drain fat. Combine sauce ingredients. Heat sauce in saucepan until it comes to a boil. Boil for 1 minute. Pour sauce over ham loaf and bake an additional 15 minutes.

Ham and Noodles

Barb Burress

1 to 1 1/2 lb. ham, ground
coarsely
3 eggs
16 oz. sour cream

1/4 c. milk (opt.)
4 c. cooked broad noodles
Salt & pepper, to taste
1/4 lb. + 3 or 4 pats butter

Break noodles up in small pieces and cook. In small bowl, mix eggs, sour cream and salt and pepper well. Pour ground ham into this mixture and stir well. Strain noodles and put butter into them and mix until butter is melted. Pour sour cream and ham mixture over noodles and stir well. Place in large casserole bowl and bake in a 350° oven for 45 to 60 minutes, or until top becomes nice and brown. Serves 4 to 6.

Note: Milk can be added before cooking, for more moisture; also you can put more sour cream in it. Put the butter pats on top of noodles before baking.

Hawaiian Ham

Fr. Charles Fladung

1 ham
1 can sliced pineapple
Sweet potatoes

Boetje Dutch mustard
Brown sugar

Cut ham into 1-inch individual servings. Spread each with mustard. Top each piece of ham with a slice of pineapple, then 1/2 a cooked sweet potato. Pour a small amount of pineapple juice over top and sprinkle with brown sugar. Bake uncovered 1 hour at 325°.

Note: Ham sizes vary. Adjust ingredients accordingly.

Hot Ham Buns

Jane Conway

1/4 c. soft margarine
2 T. finely-chopped onion
4 slices Swiss cheese
4 hamburger buns

2 T. prepared horseradish
mustard
4 slices ham
1 tsp. poppy seed

Mix margarine, onion, mustard and poppy seed. Spread mixture on bun, add ham and cheese. Wrap each sandwich in foil and bake in a 350° oven for 20 minutes.

Pork Chops with Mustard Sauce

Fr. Charles Fladung

4 to 6 pork chops (not real thick)
2 T. Boetje Dutch mustard
2 T. honey

1/4 tsp. dried rosemary, crushed
1/2 tsp. salt
1/4 tsp. pepper

Grill chops on outdoor grill until browned. Mix ingredients and brush on chops. Continue cooking until the glaze is browned. Watch closely, it can burn quickly if not attended.

A quick and easy main dish for the grill.

Pork Chops Sorrento

Eldred McKinney

1 (15 oz.) can pizza sauce
1/2 tsp. seasoned salt
2 T. salad oil
1 sm. green pepper, diced

1 (4 oz.) can mushrooms
1/4 tsp. pepper
6 pork chops, 1/2" thick
1 (8 oz.) pkg. Mozzarella cheese, cut into 6 slices

About 1 hour before serving, combine pizza sauce, 1 1/2 cups cold water, mushrooms and salt and pepper. Using a large skillet big enough to hold 6 pork chops, brown chops in oil until golden brown. Drain oil. Add pizza sauce, cover and simmer until fork-tender (approximately 35 minutes), stirring occasionally. Top each chop with a slice of cheese. Add green pepper and simmer 10 minutes. Serve. Serves 6.

Pork Chops

Ruth Laughlin

4 Iowa chops (thick-cut)
2 c. tomato juice
1/3 c. chopped celery

2 T. brown sugar
1/2 tsp. salt
1/2 tsp. dry mustard

Brown pork chops. Combine remainder of ingredients and pour into baking dish. Add chops. Bake at 350° for 1 hour and 20 minutes.

Quiche

Mary Jo Stults

1 (9") pastry pie shell
8 slices bacon
8 oz. Swiss cheese
(shredded)

1 T. all-purpose flour
1/2 tsp. salt
3 beaten eggs
1 3/4 c. milk

Bake shell in a 450° oven only 7 minutes, or just until lightly browned. Remove from oven and reduce oven temperature to 325°. Cook bacon crisp (microwave if you want). Crumble bacon. Place bacon in pie shell; add cheese. Combine remaining ingredients; pour over bacon and cheese. Bake in slow oven (325°) for 30 or 35 minutes, or until set in center. Let cool 10 or 15 minutes.

Note: This can be your basic Quiche. You can put chopped broccoli, mushrooms, spinach, and instead of bacon, ham or ground beef. Use your imagination. Quiche is one of my favorite dishes. You can do so much with this. Refrigerates well, and can be fixed the night before.

Crustless Quiche

Mary J. Wadle

1 egg, beaten
3/4 c. flour
1/2 tsp. salt (opt.)
1/8 tsp. pepper
1 c. milk
2 T. chopped onion
1/4 c. chopped ham

2 T. chopped green pepper
6 oz. shredded Swiss
cheese
6 oz. shredded Cheddar
cheese
1 (4 oz.) can drained
mushrooms

Mix 1/2 of cheeses with all ingredients. Pour into greased 8-inch or 9-inch pie plate. Bake at 400° for 30 minutes. Sprinkle with remaining cheese. Bake another 2 minutes.

Note: Freezes real well. Can double and bake in a 9x13-inch pan.

Italian Sausage Sandwich

Sue Schulz

1 loaf French bread
1 (8 oz.) pkg. Cheddar
cheese, shredded

1 lb. Italian sausage
1 (8 oz.) pkg. Mozzarella
cheese, shredded

Brown Italian sausage and drain. Heat oven to 350°. Slice French bread lengthwise. Put Mozzarella cheese on one side of the bread and Cheddar cheese on the other side. Put on the Italian sausage and close the bread. Bake on a cookie sheet in the oven until the cheeses melt; approximately 10 to 15 minutes.

May be eaten alone, or with a salad, or chips and a dill pickle.

Pizza Hot Dish Lasagna

Ty Galeazzi

1 (12 oz.) pkg. noodles,
cooked
1 med. onion, chopped
1/2 tsp. garlic powder
1 (15 oz.) can tomato sauce
1 can mushrooms
1 to 1 1/2 c. pepperoni
1/2 to 1 c. ripe or green olives

1/3 c. green pepper
1 tsp. salt
1/8 tsp. pepper (or to
taste)
1/4 tsp. oregano
1 T. Italian seasoning
2 c. Mozzarella cheese
1/4 c. Parmesan cheese

Mix all ingredients except Mozzarella cheese. Stir in drained noodles. Stir in 1 cup of Mozzarella cheese. Place remaining cup of cheese over the top. Bake at 350° for 25 minutes, or until warmed through.

Note: This is better if made ahead of time, to allow flavors and spices to mingle.

"I Made it Myself"

Pizza

Andrew Creary, Corey Lee

1 can refrigerated biscuits
Spaghetti sauce
Shredded Mozzarella cheese

Desired topping:
mushrooms, pepperoni,
cooked & crumbled sausage

Separate biscuits and place on baking sheet, 2 inches apart. Make a well with fingers in each biscuit. Place a spoonful of sauce in well. Add desired toppings; top with cheese. Bake at 350° for 9 minutes.

Easy for children to make, with adult supervision.

Spicy Rice Casserole

Marge Rinehart

1 lb. mild pork sausage
1 tsp. ground cumin
1/2 tsp. garlic powder
2 med. chopped onions
2 med. green peppers,
chopped
2 beef bouillon cubes

2 c. boiling water
1 or 2 jalapeño peppers,
seeded & finely minced
1 (6 1/4 oz.) box long-grain
wild rice (with seasoning
pkt.)

In a large skillet, cook sausage, cumin and garlic powder. Stir often. Drain. Add onions and green peppers; sauté until crisp and tender. Dissolve bouillon cubes in water, add to skillet. Stir in jalapeños, rice and rice seasoning packet. Bring to a boil. Reduce heat and simmer, uncovered, 5 to 10 minutes, or until water is absorbed. Yields 4 to 6 servings.

Eggs Portugal

Barb Burress

1 1/2 lb. breakfast sausage
8 slices day-old bread,
crust removed & cubed
4 eggs
Salt & pepper, to taste
2 1/2 c. milk

3/4 tsp. dry mustard
1 can cream of mushroom
soup
1 can mushrooms (opt.)
3/4 c. shredded Cheddar
cheese

Brown sausage and drain grease off. Grease the sides and bottom of a 9x13-inch pan. Spread bread cubes on bottom of pan. Place sausage over bread, spread cheese over sausage. Mix eggs, salt and pepper, milk and mustard in a small bowl. When mixed well, pour over mixture in pan. Cover pan and refrigerate overnight. In morning, add 1 can of mushrooms and 1 can of soup over top of mixture. Bake at 350° for 45 to 55 minutes, or until knife pulls out clean.

When recipe calls for adding raw eggs to hot mixture, always begin by adding a small amount of hot mixture to the beaten eggs, slowly, to avoid curdling.

Sausage Soufflé

Marie Crowley

1 1/2 lb. sausage
 2 1/2 c. Kellogg's croutons
 2 c. sharp Cheddar cheese
 4 eggs, beaten
 2 c. milk

3/4 tsp. dry mustard
 1 can cream of mushroom
 soup
 1/2 c. milk

Fry sausage and drain on paper towel. Beat eggs in large bowl. Add a little milk with mustard, to dissolve. Add rest of milk and other ingredients; mix well. Put in a greased 9x13-inch baking dish. Cover and let stand in refrigerator overnight. When ready to bake, uncover and pour over the mushroom soup, thinned with 1/2 cup milk. Bake at 350° for 1 hour, or until eggs are set.

Sausage-Spaghetti Pie

Sandy Goodhart

4 oz. spaghetti
 2 beaten eggs
 1/3 c. grated Parmesan
 cheese
 1 T. margarine or butter
 1 c. ricotta cheese or
 creamed-style cottage
 cheese, drained
 1/2 tsp. dried basil, crushed
 1/2 lb. bulk pork sausage

2 c. sliced mushrooms
 1 sm. onion, sliced,
 separated into rings
 1/4 c. chopped red or green
 pepper
 1 clove garlic, minced
 1 (8 oz.) can pizza sauce
 1 T. grated Parmesan
 cheese
 1/2 c. shredded Mozzarella
 cheese

Cook spaghetti according package; drain. Stir 1 egg, 1/3 cup Parmesan cheese and margarine into hot spaghetti. Press the mixture evenly into the bottom and up sides of a buttered 9-inch pie plate. Combine remaining egg, ricotta cheese and basil. Spread over crust, set aside. Cook sausage, mushrooms, onions, peppers and garlic in skillet until the meat is browned; drain fat. Stir in pizza sauce. Spoon the meat mixture over the ricotta mixture. Sprinkle with 1 tablespoon Parmesan cheese. Bake in a 350° oven for 25 minutes, or until the crust is set. Sprinkle with Mozzarella cheese. Let stand 5 minutes. Cut into wedges. Makes 6 servings.

Million \$ Eggs

Sharon Thill

5 slices bread, cubed
1/2 lb. cheese (Velveeta
or American)
Sausage or ham
3 eggs, beaten

2 c. milk
Salt
1/4 tsp. sage
1/4 tsp. mustard

Cube bread and put into a 9x9-inch pan. Add cheese. Add sausage or ham to taste. Mix eggs, milk, salt, sage and mustard. Pour egg mixture over bread, cheese and meat. Let stand in refrigerator overnight, or bake without waiting. Bake at 325° for 1 hour. Let stand 3 to 5 minutes before serving.

Sweet and Sour Pork

Sandy Goodhart

2 T. cornstarch
1/4 c. brown sugar
1/4 c. vinegar
1 T. soy sauce
1 (1 lb.) can pineapple
chunks
1 sm. onion

1 green pepper, cut in
strips
3 to 4 c. pork roast, cut
into sm. pieces
1 pkg. fresh mushrooms,
sliced

Brown pork roast, then combine in small pan, cornstarch, vinegar, brown sugar, soy sauce and juice from pineapple. Cook and stir over low heat, until thick. Add to pork roast, pineapple chunks, green peppers, onion, and mushrooms. Then thicken sauce. Cook until desired tenderness of vegetables. Serve over steamed rice or chow mein noodles. Serves 4. Serve with egg rolls and water chestnuts and bacon.

Add vinegar to the water while boiling eggs.

Vinegar helps seal the egg, since it acts on the calcium in the shell.

Milwaukee Pork Stew

Fr. Charles Fladung

- | | |
|--|---|
| 1 1/2 lb. boneless pork loin,
cut into 1/2" cubes | 1/4 c. chopped fresh
parsley |
| 4 T. all-purpose flour | 1 tsp. caraway seed |
| 1/4 tsp. black pepper | 1 bay leaf |
| 2 tsp. vegetable oil | 1 (14 1/2 oz.) can low-
sodium chicken broth |
| 4 lg. onions, peeled &
sliced 1/2" thick | 1 (12 oz.) can beer |
| 1 clove garlic, minced | 2 T. red wine vinegar |
| | 1 T. packed brown sugar |

Coat pork with combined flour and pepper. Heat oil in Dutch oven; brown meat over medium heat. Add onions and garlic. Cook and stir 5 minutes. Pour off drippings. Stir in remaining ingredients. Bring to a boil. Cover; cook over medium-low heat 1 to 1 1/4 hours, or until meat is very tender. Stir occasionally. Serves 8. Preparation time 10 minutes, cooking time 90 minutes.

Nutritional Information: 199 calories, 5 gm fat.

Easter Elegant Filled Pork Tenderloin

Pat Philben Alessandra

- | | |
|--|---|
| 2 lb. pork tenderloin | 1/2 c. fresh parsley,
chopped |
| 2 T. butter | 1/2 c. golden apricot nectar |
| 1 c. onions, thinly sliced | 1 c. hot wild rice, cooked
according to directions |
| 1/4 c. snipped dried apricots | |
| 1/4 lb. fresh mushrooms,
sliced | |

With a sharp knife, cut tenderloin lengthwise; do not cut all the way through. Set aside. In a skillet, sauté onions, apricots and mushrooms in butter. Cook, stirring, 3 to 5 minutes. Add parsley and golden apricot nectar. Cook, gently, 2 more minutes. Add to hot wild rice, mix thoroughly. Spread center of tenderloin with wild rice mixture. Tie meat securely with string. Brush surface with oil. Set on rack in baking pan. Bake at 350° for 1 hour. Remove string, slice and serve.

A decorative border in blue ink surrounds the page. It features large flowers at the corners, smaller flowers at the midpoints of each side, and intricate scrollwork and leaf patterns connecting them.

Meatless Dishes

Practicing the Golden Rule is not
a sacrifice - it is an investment.

Egg Hints

- To preserve leftover egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put into refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.
- You may determine the age of an egg by placing it in the bottom of a bowl of cold water. If it lays on its side, it is strictly fresh. If it stands at an angle, it is at least three days old; and ten days old if it stands on end.
- When you cook eggs in the shell, put a big teaspoon of salt in the water. Then the shells won't crack.
- A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.
- When cooking eggs, it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.
- Meringue will not shrink if you spread it on the pie so that it touches the crust on each side and bake it in a moderate oven.
- Set eggs in pan of warm water before using, as this releases all white from shells.
- When recipe calls for adding raw eggs to hot mixture, always begin by adding a small amount of hot mixture to the beaten eggs, slowly, to avoid curdling.
- When you've used only the whites of eggs in a recipe, you can hard-cook the yolks if they're not broken. After separating the eggs, slide the yolks into cold water. In a small saucepan, bring additional water to simmer and float the yolks into the hot water. When hard, drain and chop or grate for salad toppings.
- If you shake the egg and hear a rattle, you can be sure it's stale. A really fresh egg will float and a stale one will sink.
- If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.
- The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about half an hour before using it.
- To make light and fluffy scrambled eggs, add a little water while beating the eggs.
- Add vinegar to the water while boiling eggs. Vinegar helps seal the egg, since it acts on the calcium in the shell.
- **Storing eggs:** **1.** Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days. **2.** Cover them with oil on the top in a sealed container in the refrigerator. **3. For long term storage:** If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for daily use. If you use eggs in two's or three's, freeze them that way in a plastic sack.

Meatless Dishes

Canelloni

Mary Jerkins

1 (30 oz.) jar spaghetti sauce
 1 (8 oz.) pkg. lasagna noodles
 1 lb. ricotta cheese
 1/2 lb. cream cheese
 1 egg, slightly beaten

1/4 c. chopped chives or parsley
 1/4 c. butter, creamed
 Salt & pepper, to taste
 1/2 to 1 lb. Mozzarella cheese
 Parmesan cheese (opt.)
 1 lb. ground beef (opt.)

Cook noodles; drain. Spread on a cloth to dry. Mix ricotta cheese, cream cheese, egg, chives or parsley, butter and salt and pepper. Spread a heaping tablespoonful on each cooked noodle. Roll tightly. Place rolls closely together in a 9x13-inch cake pan or shallow baking dishes. Pour spaghetti sauce over the rolls. Cut the Mozzarella cheese into thin slices and put a slice on each roll. Sprinkle with grated Parmesan cheese. Bake 30 minutes at 375°. Serves 6.

Can make ahead and then reheat, although the reheating will take longer.

Meatless Chili

Barb Burress

2 (14.5 oz.) cans Mrs. Grimes chopped Mexican-style diced tomatoes
 1 (15 oz.) can tomato sauce
 1 (15 oz.) can red beans
 1 (15 oz.) can black beans
 1 (20 oz.) can kidney beans
 1 1/2 c. granburger*
 1 lg. sliced onion
 2 tsp. fresh minced garlic
 1/2 c. diced mushrooms

1/2 c. long-cooking barley
 1 c. chopped green peppers
 1 c. tomato juice
 3/4 c. water
 3 tsp. chili powder
 1 tsp. black pepper
 Salt, to taste
 2 T. liquid smoke
 Serious shot of your favorite BBQ sauce (1/2 c. Cookies)

Empty all ingredients into a large crock-pot. Cook on high setting first hour, then on low setting for 3 to 6 hours, stirring and tasting occasionally. May also be cooked in a large heavy pot on stove for a couple of hours.

This recipe make a very spicy chili, so you might want to adjust to your liking.

*Granburger can be bought at health food stores. Some grocery stores carry it in the Mexican or fat-free sections.

Corn-Macaroni Casserole

Cynthia Thill

- | | |
|--|------------------------------------|
| 1 can creamed corn | 1/2 to 1 c. milk |
| 1 can regular corn | Velveeta cheese, to taste |
| 1 c. shell macaroni,
uncooked | Salt & pepper, to taste |
| 1 stick oleo | |

Place all ingredients in a buttered casserole dish and bake at 350° for approximately 1 hour. Let stand 10 minutes before serving.

Crab-Stuffed Jumbo Shells

Pat Greubel

- | | |
|---|--|
| 20 jumbo shells | 1/4 c. mayonnaise or salad
dressing |
| 1 c. finely-chopped broccoli
flowerets | 1/2 tsp. dill weed |
| 1 clove garlic, minced | 1/4 c. shredded carrots |
| 1 T. chopped green onion | 1/4 c. finely-chopped
seeded cucumber |
| 1/2 c. sour cream or plain
yogurt | 2 pkg. imitation crab,
chopped |

Cook pasta; drain, rinse and let cool upside down on paper towels. Cook broccoli and garlic in microwave until crisp-tender. Combine sour cream, mayonnaise and dill weed. Stir in broccoli mixture and add other ingredients, except shells. Mix well. Stuff each shell with 2 tablespoons of crab mixture. Refrigerate overnight to let flavors blend. Serve cold.

Great-Grandma Rena's Homemade Noodles

Nicholas Kecy

- | | |
|-------------------------|----------------------|
| 4 or 5 egg yolks | 1 c. flour |
| 2 T. water | 1/2 tsp. salt |

Combine eggs, water and salt. Stir in flour until dough is stiff. You may need to add additional flour to stiffen dough. Roll out on floured surface. Let stand until noodles are dry. Cut into desired strips. Use right away or freeze in an airtight container.

Homemade Noodles

Adam Halls

1 egg
2 T. milk

1/2 tsp. salt
1 c. flour

Combine 1 beaten egg, milk, salt, and enough flour to make stiff dough. Roll very thin on floured surface. Let stand 30 minutes. Roll up loosely and slice 1/4-inch wide. Spread out and let dry. Drop into boiling soup or water; cook uncovered about 10 minutes. Makes 3 cups cooked noodles. Browned butter over the top of noodles tastes great.

Quesadilla Casserole

Mary Jo Stults

1 (15 oz.) can refried beans
1 can tomato sauce
1 can chopped green chilies

**2 c. shredded Cheddar
cheese**
4 flour tortillas

Spray or hand-grease bottom of an 8x8-inch square casserole dish. Place one tortilla on bottom of dish. In this, place 1/4 of refried beans, 1/4 chilies and 1/4 cheese. Place 1 tortilla on this; to this, add 1/4 refried beans, 1/4 chilies, 1/4 cheese and 1/2 of tomato sauce. Add another tortilla. Again, 1/4 refried beans, 1/4 chilies and cheese, and tortilla. On this, add last of refried beans, last of chilies and last of cheese and remaining tomato sauce. Bake at 350° for 35 minutes.

Serve with sour cream, olives, picante sauce, if desired. Really good.

Quesadilla Casserole

Helen Veselak

**1 lb. (12 slices) longhorn
Cheddar cheese**
**1 lb. (12 slices) Monterey
Jack cheese**
**1 doz. lg. flour tortillas,
fresh or frozen**
1 med. onion, finely diced

**1 (4 oz.) can green chilies,
seeded & minced**
**1 (10 oz.) can enchilada
sauce**
1 (16 oz.) can tomatoes
**1 green pepper, sliced into
rings**

Preheat oven to 425°. Oil an 8 1/2 x 13 1/2-inch pan. Prepare quesadilla by stacking one slice of each cheese near the edge of a tortilla. Top with a rounded teaspoon of onion and chilies. Roll tortilla up around cheese, folding ends under to form 12 little packages. Place quesadillas in pan, overlapping to fit. Blend tomatoes with enchilada sauce. Pour over quesadilla and garnish with green pepper rings. Bake in 425° oven for 25 to 30 minutes, or until cheese is melted. Serves 6.

Risotto

Judy Zager

2 T. butter
 1/2 med. onion
 6 c. beef or chicken stock
 2 c. Arborio rice
 1/3 c. dry white wine

1 T. butter
 1/2 c. Parmigiano reggiano
 cheese
 Salt & pepper, to taste

Cook onion in butter slowly until soft and clear. Bring stock to a boil and reduce heat to low. Add rice to onions and cook 3 minutes, stirring until it looks chalky. Stir in wine and keep stirring until absorbed. Stir in stock 1 cup at a time, making sure each cup is absorbed before adding next. Rice should be a little firm, not mushy. Remove from heat; add salt, pepper, butter and cheese. Let stand a minute or two. Serves 4 to 6.

Homemade Tomato Sauce

Teresa Ziska

1 peck (12 to 15 lb.) fresh
 tomatoes
 2 c. chopped onions
 1 c. chopped green peppers
 1 c. chopped celery
 2 T. brown sugar
 2 cloves garlic, finely
 minced

1 T. parsley, minced
 1 T. basil
 1 T. oregano
 1 1/2 T. plain (noniodized)
 salt
 1/2 tsp. pepper

Wash ripe tomatoes. If you want to peel them, dip in boiling water briefly until the skins split. Rinse in cold water. Remove cores and green spots. To reduce cooking time, chop tomatoes. Put into large, heavy kettle. It is important to use a heavy pan so the tomatoes do not stick or scorch. Simmer tomatoes 2 hours, stirring frequently. Add remaining ingredients and, using an asbestos pad on the stove burner, simmer overnight or until the sauce has cooked down by half.

Easy way: Cook the tomato sauce down in the oven. Fill a large roasting pan with the chopped tomatoes and other ingredients. Bring to a boil on top of the stove. Set in the oven at 250° and let it cook until it's as thick as you want it. I leave it in overnight (If I wake up, I stir it; if not, it may stick a little.) You may can it in hot jars or freeze it.

Vegetarian Stew

Helen Gasparovich

- | | |
|--|---|
| 1 T. vegetable oil | 2 T. lemon juice (frozen
Minute Maid is ok) |
| 1 c. chopped onion
(yellow or white) | 1 T. dark brown sugar |
| 2 cloves garlic, minced | 1/2 tsp. salt |
| 2 (20 oz.) cans garbanzo
beans, drained | Dash of red pepper,
or pepper flakes |
| 4 c. coarse-shredded
cabbage (1/2 sm. head) | 2 tomatoes (opt.), for
garnish |
| 1 (16 oz.) can tomato juice | Chopped parsley (opt.),
for garnish, but very nice |
| 1 (8 oz.) can tomato sauce | |
| 1/3 c. raisins (opt.) | |

Heat oil in 4-quart saucepot. Add onion and garlic. Cook over medium heat, stirring frequently, about 7 minutes, or until soft. Add remaining ingredients, except tomatoes and parsley (scald cabbage in boiling water about 7 minutes*); drain and add to pot. Bring pot to a boil over high heat. Reduce heat; cover and simmer for 40 minutes. Remove cover and cook over medium heat (about a simmer) or until sauce is reduced and slightly thickened. Spoon into heated serving dishes, garnish with tomato slices, sprinkle with chopped fresh parsley. Makes 8 servings.

*Scalding eliminates strong cabbage flavor. When reheated, it will taste fresh-cooked.

Spaghetti with Clam Sauce

Teresa Ziska

- | | |
|----------------------------|----------------------------------|
| 1 can minced clams & juice | 1/2 tsp. chopped chives |
| 4 T. butter or margarine | 1 to 2 cloves garlic,
crushed |
| 1/4 tsp. black pepper | 1/2 tsp. oregano |
| Dash of cayenne pepper | 3 T. vermouth |
| 1/2 tsp. parsley | Spaghetti (for 2) |

Cook spaghetti according to instructions on package. While spaghetti cooks, mix all other ingredients together and simmer. Drain spaghetti and mix with other ingredients before serving.

Oyster Stew

Helen Gasparovich

1 pt. oysters & juice
1 T. Worcestershire sauce
1 qt. whole milk

3 T. butter
Salt & pepper, to taste
Dash of Tabasco sauce

Simmer oysters and butter in a kettle until edges of oysters curl. Add Worcestershire sauce, salt and pepper and a dash of Tabasco sauce. Simmer until oysters are firm. Gradually add milk. Heat thoroughly, do not boil. Serve in soup bowls with a dab of butter on top, and oyster crackers.

Good Sunday night supper. Crisp celery sticks, pickle strips (like sweet pickles), carrot sticks, are nice additions. Apple crisp, or apple or raisin pie, may be served with this.

Salmon Delight

Mary Galeazzi

1 (15 oz.) can salmon
1 egg
3/4 c. milk
1 c. bread or cracker crumbs
1 c. Cheddar cheese,
shredded
1 T. grated green pepper

1 T. lemon juice
1/2 tsp. celery salt (opt.)
1/2 tsp. garlic salt
1/2 c. bread or cracker
crumbs
2 T. melted butter

Beat egg and milk together. Add crumbs. Flake salmon; remove skin and bones. Combine with egg and milk. Add cheese, pepper, lemon juice, celery salt and garlic salt. Pour into 9-inch pan. Top with crumbs and butter. Bake at 350° for 30 minutes.

*To keep cheese from drying out,
 wrap in a cloth dampened with vinegar.*

Salmon Manicotti

Susan Libby Wellman

1 (15 1/2 oz.) can salmon,
discard bones & skin,
reserve juice
2 c. small-curd cottage
cheese or ricotta
cheese
2 beaten eggs
1/4 c. minced onion
Enough milk with reserved
salmon liquid to make
1 1/2 c.

1/4 c. chopped parsley
1/4 tsp. dill weed
1/4 tsp. salt
3 T. butter or margarine
3 T. flour
8 to 10 manicotti shells
2 c. shredded Monterey
Jack cheese
1/4 c. Parmesan cheese

Stuffing: Flake salmon; add cottage cheese, eggs, onion, parsley and dill.

Sauce: Melt butter. Add flour and salt; add milk mixture (1 1/2 cups) and cook over medium heat. Add 1 cup Monterey Jack cheese and melt. Pour enough sauce to cover bottom of 9x13-inch glass pan.

Arrange stuffed manicotti shells, then pour remaining sauce on top. Spread 1 cup Monterey Jack cheese and top with Parmesan cheese. Bake, covered, at 450° for 10 minutes; uncovered for 10 minutes, until sauce is bubbly. Makes 4 to 6 servings.

Delicious. May be served with a white chardonnay wine.

Seafood Pasta Salad

Lori Deutsch

1/2 c. Miracle Whip
salad dressing
1/4 c. Kraft Zesty Italian
dressing
2 T. Parmesan cheese
2 c. corkscrew noodles,
cooked & drained
1/2 c. chopped imitation
crabmeat

1 c. broccoli flowerets,
partially cooked
1/2 c. chopped green
pepper
1/2 c. chopped tomato
1/4 c. green onion, sliced
& chopped

Add all ingredients and chill.

Shrimp Creole

Connie Creary

**1 lb. shrimp, peeled,
deveined & cooked**
1 green pepper, chopped
1 onion, sliced
**1 clove garlic, finely
chopped**
2 T. melted margarine

**1 can condensed tomato
soup**
1/3 c. water
2 tsp. lemon juice
Dash of pepper
Cooked rice

Cook green pepper, onion and garlic in margarine in frying pan until tender. Add remaining ingredients, except rice. Heat. Serve over rice.

Shrimp Fettuccine

Sharon and Dave Soenen

1 lb. sour cream
1/4 lb. butter
1/2 tsp. minced fresh garlic
1/4 tsp. dried basil
3 oz. fresh tomato, diced

3 oz. bay shrimp
**3 oz. fresh mushrooms,
thinly sliced**
**1/2 c. Parmesan cheese,
grated**
3/4 lb. dried fettuccine

Mix sour cream and butter together at room temperature; add minced garlic and basil. Place sour cream mixture in saucepan over low heat. Add tomato, shrimp, mushrooms to mixture. Meanwhile, cook pasta al denté. Sprinkle Parmesan cheese into cream mixture; toss with pasta until cheese has been incorporated into the sour cream and butter to form a smooth sauce. Do not overbake or overmix. Makes 6 servings.

*You can lengthen the life of olive oil by
adding a cube of sugar to the bottle.*

Polynesian Shrimp

Mary Libby

- | | |
|--|---|
| <p>12 oz. fresh or frozen shrimp, shelled & halved lengthwise</p> <p>1 1/2 c. carrots, bias-sliced into 1/2" lengths</p> <p>2/3 c. water</p> <p>1/2 (6 oz.) can frozen pineapple juice, thawed</p> <p>2 T. soy sauce</p> <p>1 tsp. instant chicken bouillon granules</p> | <p>1 T. cooking oil</p> <p>2 tsp. grated ginger root</p> <p>1 clove garlic, minced</p> <p>1 (6 oz.) pkg. frozen pea pods, thawed</p> <p>1/4 c. green onion, bias-sliced into 1/2" lengths</p> <p>2 c. hot cooked rice</p> |
|--|---|

Thaw shrimp if frozen. In saucepan, cook carrots in small amount of boiling water (lightly salted) 15 to 17 minutes or until tender. Drain well. Blend the 2/3 cup cold water in the cornstarch; stir in pineapple juice, soy sauce, chicken bouillon granules; set aside. Preheat wok or large skillet over high heat. Add oil. Stir-fry ginger root and garlic for 30 seconds. Add carrots, pea pods and green onion. Stir-fry 1 minute, or until heated through. Remove vegetables and set aside. Stir-fry shrimp in hot oil 7 to 8 minutes, or until done. Push shrimp to outsides of pan. In center, pour in the soy mixture and stir until thick and bubbly. Stir in vegetables; stir all together and cover and cook 1 minute. Serve shrimp mixture with hot rice. Serves 4.

Cheesy Broccoli-Tuna Bake

Sandy Goodhart

- | | |
|--|--|
| <p>1 (12 oz.) pkg. frozen egg noodles</p> <p>1 (11 oz.) pkg. Cheddar cheese soup</p> <p>1 (5 oz.) can evaporated milk</p> <p>1 tsp. instant minced onion</p> | <p>1 (12 1/2 oz.) can tuna, drained</p> <p>1 (4 oz.) can mushrooms</p> <p>1 (10 oz.) pkg. frozen chopped broccoli, thawed</p> <p>1 c. shredded mild Cheddar cheese</p> |
|--|--|

Preheat oven to 350°. Cook noodles in boiling water 20 minutes. Blend soup and milk into a smooth sauce. Add onions and mushrooms. Drain noodles. Layer 1 1/2 cup noodles, 1/3 cup tuna and 1 cup broccoli in a 2-quart casserole. Pour in 1 cup of sauce. Repeat layers. Bake 20 minutes. Add cheese and bake 15 more minutes.

Tuna Burgers

Sue Schulz

- | | |
|-------------------------------|----------------------------------|
| 1 (7 oz.) can tuna | 1 c. cheese, cubed |
| 1 onion, chopped | 1/4 c. mayonnaise |
| 1/2 c. celery, chopped | 6 buttered hamburger buns |

Mix all ingredients together. Wrap each tuna burger in aluminum foil; shiny-side in. Bake for 15 minutes at 350°.

Tuna Casserole

Helen Gasparovich

- | | |
|--|---|
| 1/2 c. uncooked regular rice | 1 pkg. frozen cut green beans (canned are ok) |
| 3 T. butter | 2 (7 oz.) cans white Albacore tuna, in spring water; drain & break into pieces |
| 1 c. chopped celery | 1 can mushrooms, stems & pieces |
| 1/3 c. chopped onion | 1 1/2 c. (6 oz.) shredded Cheddar cheese (opt.) |
| 1 clove garlic, minced | 1/2 c. bread cubes |
| 1 (1 lb.) can tomatoes, chopped | 1 T. melted butter |
| 2 tsp. salt | |
| 1/4 tsp. pepper | |
| 1/2 tsp. oregano leaves | |
| 1/2 tsp. basil leaves | |

Cook rice according to package directions. In a 2-quart saucepan, melt 3 tablespoons butter; sauté celery, onion and garlic 5 minutes. Add tomatoes, salt, pepper, oregano and basil. Bring to a boil; reduce heat and simmer 5 minutes. Break green beans apart. Add to tomato mixture and simmer 5 more minutes. In a large bowl, toss together rice, tomato mixture, tuna and mushrooms. Turn into 2-quart casserole. Sprinkle with Cheddar cheese over top (optional). Toss bread cubes in 1 tablespoon melted butter; sprinkle over cheese. Bake at 350° for 30 minutes. Allow to stand 5 minutes before serving. Serves 6 to 8.

Tuna Casserole

Angie Paviglio

- | | |
|--------------------------------------|---|
| 1 sm. can tuna | 2 c. dry macaroni |
| 2 cans cream of mushroom soup | 1/2 lb. sharp Cheddar cheese, grated |
| 1/2 sm. onion, grated | 2 c. milk |

Grease a 2-quart casserole. Mix macaroni, cheese, onion, tuna, mushroom soup and milk together; mix well. Bake in 350° oven for about 45 minutes, or until macaroni is tender.

Tuna Cheese Deluxe

Elizabeth Moll

- | | |
|---|---|
| 2 T. butter or oleo | 1/4 c. milk |
| 1 1/2 c. Rice Krispies | 1 can tuna, drained & flaked |
| 1/4 c. chopped onions | 1/4 c. sliced green olives |
| 1 can mushroom soup | 1 1/2 c. cooked rice |
| 1 c. shredded Swiss or American cheese | Paprika |

Melt 1 tablespoon oleo in frypan. Coat Rice Krispies well; set aside. In large pan, melt 1 tablespoon oleo. Add onion. Cook until tender. Add soup, milk and cheese. Cook until cheese is melted. Remove from heat; stir in rice, tuna and olives. Spread into an 8x12-inch baking dish. Spoon cereal topping over casserole. Sprinkle paprika over cereal. Bake at 325° for 20 to 30 minutes.

Tuna Lasagna

Frank Dugger

- | | |
|--|---|
| 1 (8 oz.) pkg. lasagna noodles | 2 (10 1/2 oz.) cans cream of mushroom soup |
| 2 (10 oz.) pkg. frozen mixed vegetables | 2 (6 1/2 to 7 oz.) cans tuna |
| | 1 (16 oz.) pkg. sliced American cheese |

Cook noodles; drain. Meanwhile, in large saucepan, cook mixed vegetables as package directs. Drain and set aside. In same pan, add mushroom soup and 1/2 soup can milk; blend. Fold in tuna and mixed vegetables; heat thoroughly. In a 9x13-inch pan, arrange 3 noodles lengthwise. Spread with 1/3 tuna mixture, 1/3 cheese slices. Repeat layers 2 more times. Bake for 30 minutes at 350°. Uncover last 10 minutes. Let stand 15 minutes.

Freezes well.

Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables vitamins.

Tuna Noodle Loaf

Judy Zager

2 c. med. noodles
 2 (6 1/2 oz.) cans tuna
 1 c. chopped celery
 1/2 c. chopped onion
 1/4 c. margarine
 1/4 c. flour
 1 tsp. salt

1/2 tsp. paprika
 2 c. milk
 3 eggs, beaten
 1 T. lemon juice
 1/2 tsp. dill weed
 2 T. chopped pimento

Cook and drain noodles. Drain and flake tuna. Cook celery and onion in margarine until tender. Stir in flour, salt and paprika. Add milk and cook until thickened, stirring constantly. Stir in eggs. Add noodles, tuna, pimento, lemon juice and dill weed. Mix well. Pour into a greased, foil-lined 5x9-inch loaf pan. Bake in 350° oven 60 minutes or until firm. Let stand 10 minutes. Remove and slice. Makes 6 to 8 servings.

Tuna Tacos

Mary Libby

2 (6 1/2 oz.) cans tuna
 (water-packed), drained
 & flaked
 1/2 c. chopped celery
 2 T. sliced onion (green)
 1/8 tsp. garlic powder
 5 drops hot sauce

1/4 c. French dressing
 12 taco shells
 1 1/4 c. chopped tomato
 1 1/2 c. shredded lettuce
 3/4 c. shredded Cheddar
 cheese (3 oz. = 3/4 c.)
 Taco sauce

In medium bowl, mix first 5 ingredients and mix well. Stir in salad dressing. Spoon mixture into taco shells. Top with tomato, lettuce and cheese. Pass taco sauce. Makes 6 servings.

Tuna Casserole



*Soups &
Salads*

Think only of yourself and others
will soon forget you.

Hints for Salads

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

Soups & Salads

Homemade Bean Soup

Lois Hotovec

1 lb. dried navy beans
 Water
 1 meaty ham bone or
 1 1/2 lb. ham hocks
 1 c. chopped onion
 2 cloves garlic, minced
 1 c. chopped celery
 2/3 c. instant mashed
 potato flakes

1/4 c. chopped parsley
 1 1/2 tsp. salt
 1/2 tsp. pepper
 1 tsp. nutmeg
 1 tsp. oregano
 1 tsp. basil
 1 bay leaf

Place beans in large kettle and add 6 to 8 cups hot water. Bring to a boil 2 minutes. Remove from heat; cover and let stand 1 hour. Drain. Add 2 quarts cold water and ham bone. Bring to a boil, then simmer 1 1/2 hours. Stir and add remaining ingredients; simmer 20 to 30 minutes, until beans are tender. Remove ham bone, trim off meat and return to soup.

Black Bean Soup

Jane Conway

8 oz. uncooked black beans
 4 oz. bacon
 3/4 c. chopped celery
 3/4 c. chopped carrot
 3/4 c. chopped onion
 2 cloves garlic, chopped
 1 1/2 T. ground cumin
 1/2 T. dried oregano
 1/2 T. dried thyme

1 bay leaf
 1/2 tsp. cayenne pepper
 1/4 c. tomato paste
 6 to 8 c. vegetable or
 chicken stock
 1/4 c. fresh lime juice
 1/2 bunch fresh cilantro,
 chopped
 Salsa (opt.)

Soak beans overnight in water to cover. In large kettle, cook bacon until crisp. Add celery, carrot, onion, garlic, cumin, oregano, thyme, bay leaf, cayenne and tomato paste. Drain beans and add them to kettle. Add stock. Bring to a full boil, then lower heat to maintain simmering. Cover and cook about 2 1/2 hours or until beans are soft enough to mash some against side of pan. Transfer half the soup to processor and pulse. Add back to kettle. Just before serving, add the lime juice and cilantro. Makes 6 to 8 servings.

With no bacon, 92 calories per serving; 11 grams of fat.

Broccoli, Cauliflower, Cheese Soup

Lori Deutsch

- | | |
|---------------------------|---|
| 1 c. carrots | 1 can cream of mushroom
soup |
| 1 c. celery | 1 can cream of chicken
soup |
| 1 c. onion | 1 1/2 c. Velveeta cheese |
| 2 lg. potatoes | 2 cans milk |
| 10 oz. broccoli | 1 c. diced ham |
| 10 oz. cauliflower | |

Boil vegetables with 3 cups water until tender. Add remaining ingredients and simmer until cheese is melted.

Cabbage and Beef Soup

Lucille Pitt

- | | |
|---|---|
| 1 lb. lean ground beef | 1/2 med. head cabbage,
chopped |
| 1/2 tsp. garlic salt | 1 (28 oz.) can tomatoes,
chopped & liquid
reserved |
| 1/4 tsp. garlic powder | 1 tomato can water |
| 1/4 tsp. pepper | 4 beef bouillon cubes |
| 2 stalks celery, chopped | Fresh parsley |
| 1 (16 oz.) can kidney beans,
undrained | |

In Dutch oven, brown beef. Add all remaining ingredients, except parsley. Bring to a boil. Reduce heat and simmer, covered, for 1 hour. Garnish with parsley.

Freezes well. Yield: 3 quarts.

*When buying grapefruit, judge by weight.
The heavier ones are juicier.*

Cauliflower Soup

Lou Ann Beard

PART I:

2 T. butter or margarine
 1/2 c. onion, finely chopped
 1 c. celery, thinly sliced
 1 sm. carrot, grated
 3 med. potatoes, peeled &
 thinly sliced

1 lg. head cauliflower,
 cut into flowerets
 4 c. chicken stock
 1 bay leaf
 1/8 tsp. tarragon

PART II:

1/4 c. all-purpose flour
 1 c. milk
 2 c. half & half
 Salt & pepper, to taste

2 T. parsley, finely
 chopped
 6 to 8 oz. sharp Cheddar
 cheese, shredded

Heat butter in large heavy pot over medium heat. Add onion. Sauté until tender, stirring frequently. Add carrots, celery, potatoes, cauliflower and chicken stock. Stir well. Cover and reduce heat. Simmer 15 to 20 minutes. Add tarragon and bay leaf. Melt butter in saucepan over low heat. Sprinkle in flour. Stir well. Gradually add milk, stirring constantly. Cook over low heat until sauce thickens, always stirring. Pour into soup. Blend well. Add half & half, salt and pepper to taste. Simmer gently for 15 to 20 minutes. Just before serving, add parsley and cheese. Serve immediately. Yield: 10 servings. Before serving, remove bay leaf.

I make the first part of the soup through the bay leaf and tarragon and simmer 15 to 20 minutes. Then cool and freeze. When needed, thaw in microwave while making white sauce, then continue blending vegetables and sauce, half & half and cheese. To reduce calories, I use skim milk.

Cream of Cauliflower Soup

LaVonne Andrew

1 (2 lb.) head cauliflower,
 or 20 oz. frozen
 1/4 c. margarine
 1/4 c. flour
 4 c. chicken stock
 1 sm. onion, chopped

1 rib celery, chopped
 2 sprigs chopped parsley
 2 egg yolks
 1/2 c. light cream
 Salt & pepper, to taste

Poach cauliflower in boiling salted water 5 minutes; drain. Melt margarine in saucepan and add flour and cook, stirring until a smooth paste is formed. Gradually stir in chicken stock and cook, stirring until sauce is smooth and thickened. Add onion, celery and parsley; simmer 20 minutes. Add cauliflower and cook until soft. Purée soup 2 cups at a time in blender or processor for 15 seconds, and return to saucepan. Bring to a boil; stir in egg yolks and cream. Do not boil after eggs are added. Stir in salt and pepper, to taste.

Cheese Soup

Gaye Luksetich

1/2 c. potatoes, peeled &
sliced or chopped
1/2 c. carrots, cut
1/2 c. onion, cut
2 1/2 c. green pepper,
cut

3 c. chicken broth
3 c. cubed Velveeta
cheese
2 c. milk
1/2 c. flour
Pepper, to taste

Microwave the vegetables on HIGH for 10 minutes and mash. Mix in the chicken broth, cheese, milk, flour and pepper; microwave on MEDIUM for 20 minutes. Stir well at intervals during the 20 minutes.

Golden Cheese-Broccoli Chowder

Wanda Glentzer

1 c. potatoes, diced
1 c. celery, chopped
3 1/2 c. carrots, chopped

2 c. chicken broth or water
1/2 c. onion, chopped
2 c. fresh broccoli,
chopped

CHEESE SAUCE:

1/2 c. butter
1/2 c. flour
1 tsp. salt
1/4 tsp. white pepper
4 c. milk

2 or more c. processed
cheese spread, cut in
1/2" cubes, or grated
Cheddar cheese
2 c. ham, in 1/2" pieces

In large saucepan, combine water, celery, carrots and onion. Bring to a boil; reduce heat, simmer covered for about 5 minutes or until tender and crisp. Add broccoli, potatoes, and cook until broccoli is tender and crisp, about 4 to 5 minutes. (To keep broccoli bright green, leave cover slightly ajar.) Do not drain vegetables.

Cheese Sauce: Melt butter in large saucepan, blend in flour, salt and pepper; cook, stirring, for 1 minute. Stir in milk; cook until mixture thickens. Add several drops of Tabasco sauce (if desired). Stir in cheese and cook until melted. Add the ham cubes. Combine cheese mixture with vegetables; stir to blend.

Yield: 12 servings.

Chili

Connie Creary

1 lg. onion, chopped
 1 lb. ground beef
 1 bay leaf
 2 c. tomatoes
 1 T. chili powder

1/2 tsp. paprika
 1 clove garlic, mashed
 1 can kidney beans
 1 green pepper, chopped

Sauté onion and green pepper; add meat and cook until brown. Add bay leaf, tomatoes, chili powder, paprika. Cover and simmer 1 hour, stirring occasionally. May need to add water, if mixture gets too thick. Add garlic and beans to meat mixture. Heat and serve.

Easy Chili

Amy Lee

1 lb. ground beef
 1 can tomato soup
 1 can chili beans

32 oz. whole tomatoes
 2 1/2 T. chili powder

Brown ground beef, then drain. Put ground beef and remaining ingredients in a covered pan and simmer until beans are soft. Stir frequently.

White Chili

Lisa Hanson

1 lb. white beans, soaked
 overnight & drained
 4 c. chicken broth
 1 clove garlic, minced
 1 onion, diced
 1 sm. can chopped green
 chilies

1 tsp. ground cumin
 1 tsp. dried oregano
 Dash of ground cloves
 Dash of cayenne pepper
 4 c. cooked, diced chicken
 3 c. grated Monterey Jack
 cheese

Combine beans, chicken broth, garlic and onions in a large soup pot; bring to a boil. Reduce heat and simmer 2 to 3 hours. Add remaining ingredients, with the exception of the cheese, and simmer an additional hour. Garnish with cheese. Serves 8 to 10.

Corn and Wild Rice Soup

Jane Conway

12 1/2 c. low-salt chicken
broth
1 1/4 c. wild rice
6 1/4 c. frozen corn kernels,
thawed
2 T. vegetable oil
10 oz. fully-cooked smoked
sausage (such as
Kielbasa), cut into 1/2"
cubes

3 carrots, peeled & diced
2 med. onions, chopped
1 1/2 c. half & half
Chopped fresh chives or
parsley

Bring 5 cups broth to a simmer over medium heat. Add wild rice and simmer until all liquid evaporates and rice is almost tender, stirring occasionally, about 40 minutes. Meanwhile, blend 3 3/4 cups corn and 1 1/2 cups broth in processor until thick, almost a purée. Sauté sausage in oil until it begins to brown, about 5 minutes. Add carrots and onion; stir 3 minutes. Add remaining 6 cups broth and bring soup to simmer for 15 minutes. Add cooked wild rice, corn purée and remaining 2 1/2 cups corn. Cook about 15 minutes longer. Mix in half & half. Thin with more chicken broth, if necessary.

Makes 12 servings; a hearty soup. May be prepared 2 days ahead. Refrigerate. Rewarm over medium-low heat.

Cream Chicken Wild Rice Soup

Lauren Engen

1 (10 3/4 oz.) can cream of
potato soup
1 (10 3/4 oz.) can cream of
chicken soup
1 or 2 chicken breasts,
cooked & cut up
1/4 c. cooked & drained
wild rice

6 slices bacon, cooked &
crumbled
1 sautéed onion
3 c. milk
1 c. shredded Cheddar
cheese

Heat and mix soups and milk in saucepan. Prepare the wild rice. Cook and crumble bacon. Cook and cut up chicken. Combine all ingredients, except for cheese. Heat in crock-pot all day on low. Five minutes before serving, add cheese.

Make sure to heat soup and milk before adding with other ingredients, or it will curdle. Keep a close eye on your wild rice when preparing it, so it doesn't boil dry.

French Onion Soup for Two

Jane Conway

1 lg. onion, cut in thin strips
2 c. beef broth
2 c. chicken broth

1/2 c. butter
1/2 c. red wine
1 bay leaf
Salt & pepper, to taste

Melt butter in saucepan. Add onions. Cook over medium heat until onions are golden brown. Add wine and seasoning. Cook 5 minutes. Add stocks and cook for 1/2 hour.

Cheese Croutons: Slice French bread 1/2-inch thick. Brush with melted butter or olive oil and sprinkle with garlic salt. Place in 400° oven until golden brown. Fill soup bowl with hot onion soup. Float croutons on top. Lay one slice of Gruyère cheese (may substitute Mozzarella) on top. Place under broiler until cheese is melted.

Hamburger Soup

Elizabeth Moll

1 lb. ground beef
2 chopped onions
1 (46 oz.) can V8 juice

2 cans cream of celery soup
2 c. shredded carrots

Brown ground beef and onions. Drain off grease. Place ground beef and onions and other ingredients in large covered saucepan or Dutch oven. Simmer 45 minutes.

McCheddar Soup

Rita Lee

1 lb. hamburger
1 c. macaroni
2 c. water
1 c. Cheddar cheese soup

Pepper, to taste
Salt, to taste
Onion (opt.)

Combine all ingredients and simmer for 2 to 3 hours.

Minestrone

Elizabeth Moll

1 lb. Italian sausage
1 lb. ground beef
1 c. chopped onion
1 tsp. garlic powder
8 c. water
1 (28 oz.) can stewed tomatoes
5 tsp. bouillon granules

2 tsp. Italian seasoning
1/4 tsp. pepper
2 med. carrots
1 (15 oz.) can garbanzo beans
1 (9 oz.) pkg. frozen green beans
4 oz. spaghetti, broken
Grated Parmesan cheese

In large kettle, brown sausage, beef, onion and garlic. Pour off fat. Add remaining ingredients, except beans, spaghetti and cheese. Bring to a boil. Reduce heat. Simmer, uncovered, for 1 hour. Stir in beans and spaghetti. Bring to a boil. Reduce heat. Simmer, uncovered, 10 minutes, or until beans and spaghetti are tender. Serve with Parmesan cheese. Makes 3 quarts.

Potato Soup

Marilyn Clark

3 slices bacon
4 med. potatoes, cubed
1 sm. onion, chopped
1 c. chopped celery
2 c. water
1 1/2 tsp. salt
1/8 tsp. pepper

1/4 tsp. curry powder
(don't omit)
5 T. flour
2 c. milk
1/3 c. shredded American cheese

Place bacon in single layer in a 2-quart casserole and cover. Microwave (HIGH) 3 to 4 1/2 minutes, until bacon is crisp. Remove and set aside. Add potatoes, onions, celery, water, salt, pepper and curry powder to bacon drippings. Cover and microwave (HIGH) 12 to 13 minutes, until vegetables are about tender. Combine flour and milk until smooth. Stir into vegetables. Microwave (HIGH) 14 to 16 minutes, until it boils and is thickened. You will have to stir several times to keep it from boiling over. Stir in cheese until melted, and garnish with bacon bits.

Instant Potato Soup

Nicole Shinn

2 T. instant mashed potato flakes
 1/2 c. margarine
 Dash of any or all of the following: pepper, thyme, onion powder, celery salt

1/2 T. instant chicken bouillon granules
 3/4 c. milk

Combine ingredients in a microwave-safe mug. Microwave on HIGH 1 1/2 to 2 minutes or until hot. Soup thickens as it cools.

Potato-Cheese Soup

Melinda Dunkin

2 c. boiling water
 2 c. raw potatoes, chopped
 1/2 c. carrots, sliced
 1/4 c. celery, sliced
 1 T. chives, chopped (opt.)
 1/4 c. onion, chopped

Salt & pepper
 1/4 c. oleo
 2 c. milk
 1/4 c. flour
 6 to 8 oz. cheese (Velveeta)

Add vegetables to boiling water; cover and simmer for 20 minutes. Do not drain. Make white sauce of oleo, milk and flour; cook a little. Add cheese and stir until cheese is melted. Add to soup and stir. Let it get hot through, but do not let boil.

Sausage-Vegetable Chowder

Merl Steffen

2 T. butter or margarine
 4 T. all-purpose flour
 1 tsp. salt
 1 tsp. onion powder
 1/4 tsp. dried dill weed
 1/8 tsp. pepper

4 c. milk
 1 (10 oz.) pkg. frozen mixed vegetables
 1 (16 oz.) can corn
 1 (16 oz.) pkg. smoked sausage links

In large saucepan, melt butter (or margarine) over low heat. Blend in flour, salt, onion powder, dill weed and pepper. Add milk. Cook over medium heat, stirring constantly, until thickened and bubbly. Cut partially-thawed frozen vegetables into bite-sized pieces, if necessary. Stir vegetables, corn and sausage into soup. Cover and simmer 10 to 15 minutes or until vegetables are done. Makes 6 servings.

Split Pea Soup

Rob Wisner

- | | |
|---|---|
| 1 lb. yellow or green dry split peas | 1 c. finely-diced celery |
| 2 qt. cold water | 1 c. firmly-diced, peeled carrots |
| 1 (1 1/2 to 2 lb.) ham hock | Salt & freshly-ground pepper, to taste |
| 3/4 c. minced onion | |

Cover peas with water and soak overnight. Add ham bone and onion. Bring to a boil; reduce heat, cover and simmer 1 1/2 hours. Stir occasionally. Remove ham hock. Cut off meat and dice. Return to soup. Add remaining vegetables. Simmer, uncovered, stirring occasionally, 30 to 40 minutes. Add salt and pepper to taste. Serves 10 as an appetizer or 6 for a meal.

Stuffed Spud Soup

Lisa Hanson

- | | |
|---|-------------------------------------|
| 2 lb. frozen hash browns, thawed | 2 c. evaporated skim milk |
| 1/4 c. margarine | 2 c. skim milk |
| 1/2 c. chopped onion | Salt & pepper, to taste |
| 1 (10 oz.) can cream of chicken soup | 1 c. shredded Cheddar cheese |

Sauté onion in margarine. Add soup, skim milk, evaporated skim milk and thawed potatoes. Stir in cheese and heat gently. Serves 8 to 10.

Vegetable Stew

Barb Burress

- | | |
|------------------------------------|--|
| 3 or 4 potatoes | 1 pkg. frozen vegetables, or use fresh vegetables |
| 4 c. water | 2 pkg. fat-free brown gravy mix (Pillsbury) |
| 1 lg. onion, chopped | 8 oz. sliced fresh mushrooms |
| 1 tsp. Kitchen Bouquet | Flour, to thicken |
| Salt & pepper, to taste | |
| 2 celery stalks, chopped | |

Cut potatoes into small pieces. Sauté onions in a pan sprayed with Pam. Put all ingredients into a large pot, except gravy mix. When potatoes and vegetables are done cooking, put gravy mix in and simmer for 1/2 hour. Put flour into mixture, stirring constantly, until desired thickness.

Vegetable Soup

Kathy Stickle

**3 carrots, finely chopped
or sliced**

**1 sm. head cabbage,
shredded**

2 ribs celery, finely chopped

1 onion, chopped

1 (28 oz.) can tomatoes

**6 c. beef or chicken broth
(3 cans Swanson's
fat-free)**

**Freshly-ground black
pepper or regular pepper,
to taste**

1/4 to 1/2 c. barley (opt.)

Use stainless steel pan that at least holds 2 quarts. Place vegetables in pot with tomatoes and broth. Bring to a boil and simmer, covered, until thick, about 45 minutes. Season to taste with pepper. Yields 2 quarts; 1 cup equals 45 calories.

It's delicious. This recipe is good for the heart. The pepper really makes the flavor. I make it often.

Wild Rice Soup

Jane Conway

2 T. butter

1 T. minced onion

1/4 c. flour

4 c. chicken broth

2 c. cooked wild rice

1/2 tsp. salt

1 c. half & half

2 T. dry sherry

Minced parsley or chives

Melt butter in saucepan. Sauté onion until tender. Blend in flour. Gradually add broth. Cook, stirring constantly, until mixture thickens slightly. Stir in rice and salt. Simmer about 5 minutes. Blend in half & half and sherry. Heat to serving temperature. Garnish with minced parsley or chives. Makes 6 to 7 cups.

Variations: Add 1/3 cup minced ham, 1/3 cup finely-grated carrots and 3 tablespoons chopped slivered almonds.

Hearty Winter Soup

Leonard Nichols

1 c. water

1 c. cubed potatoes

1/2 c. carrot slices

1/2 c. celery slices

**3/4 lb. Velveeta cheese,
cubed**

1 c. cubed ham

Dash of pepper

Bring water, potatoes, carrots and celery to a boil. Reduce heat. Simmer 10 minutes or until vegetables are tender. Add remaining ingredients. Cook, stirring occasionally, until cheese is melted. Yield: 4 (1-cup) servings.

I usually double or triple for large crowd.

Apple Salad

Betty Gass

1 can pineapple tidbits,
with juice
3/4 c. water
1/4 tsp. salt
1 beaten egg

4 to 5 peeled, sliced apples
2 T. flour
1/2 c. sugar
1 T. vinegar
1 c. mini marshmallows

Drain pineapple, reserving juice. Cook juice, water, salt, egg, flour, sugar and vinegar until thick. Cool. Add pineapple, miniature marshmallows and sliced apples. (Can add nuts, fresh oranges, green grapes.) Keep refrigerated.

Apple-Walnut Salad with Cranberry Vinaigrette

Lisa Hanson

1/4 c. fresh or frozen
cranberries, thawed
1/4 c. balsamic vinegar
1 T. chopped red onion
1 T. sugar
1 tsp. Dijon mustard

1 c. vegetable oil
10 c. mixed greens
2 Red Delicious apples,
thinly sliced
1/2 c. chopped walnuts,
toasted

Purée cranberries in processor until smooth. Add vinegar, onion, sugar and mustard; process until well blended. With processor, running, gradually add oil and process until well blended. Transfer to medium bowl. Season to taste with salt and pepper. (Can be made 1 day ahead. Cover and chill. Bring to room temperature and whisk before using.) Combine greens and apples in large bowl. Toss with enough dressing to coat. Sprinkle with walnuts. Serve, passing remaining dressing separately.

Autumn Apple Salad

Marge Rinehart

1 (20 oz.) can crushed
pineapple, undrained
2/3 c. sugar
1 (3 oz.) pkg. lemon-
flavored Jello
1 (8 oz.) pkg. softened
cream cheese

1 c. diced unpeeled
apples, cored
1/2 to 1 c. chopped nuts
1 c. chopped celery
1 c. whipped topping
Lettuce leaves (opt.)

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

California Fruit Medley

Don Voyce

2 c. strawberry halves
1 c. grapes
1 banana, cut into chunks
1/4 c. slivered almonds, toasted

3 c. La Creme whipped topping
with real cream, thawed
1/2 c. sour cream
1 cantaloupe, cut into sixths

Combine strawberries, grapes, bananas and almonds. Combine 2 cups whipped topping and sour cream; fold into fruit mixture. Spoon fruit mixture over cantaloupe; top with remaining whipped topping. Serves 6.

Cinnamon Jello

Cindy Dehler

1/2 c. cinnamon candy
2 c. boiling water
1 (3 oz.) pkg. lemon Jello
1 (3 oz.) pkg. cherry Jello
1/2 tsp. cinnamon

2 T. lemon juice
About 14 ice cubes
8 oz. cream cheese
1/2 c. milk

Dissolve cinnamon candies in boiling water, stirring constantly. Pour over the next 4 ingredients and add ice cubes. Stir until ice is dissolved. Remove small remaining ice cubes. Mix the cream cheese with the milk and swirl into partially-set Jello. Refrigerate.

Goes great with lasagna.

Cottage Cheese Salad

Nicole Shinn

1 (12 oz.) ctn. cottage
cheese
1 c. mini marshmallows

1 c. Cool Whip
1 pkg. orange Jello
1 sm. can pineapple

Mix ingredients together and refrigerate.

Cranberry Fluff

Cindy Dehler

1 pkg. cranberries
1 c. sugar
1 to 2 apples, cubed
1 banana

1/2 c. chopped pecans
(opt.)
8 to 12 oz. Cool Whip
1/2 c. mini marshmallows

Grind cranberries in meat grinder. (To make less of a mess and keep all of the juices, I put the cranberries in the freezer for a few hours first.) Combine with sugar and set overnight in the refrigerator. Mix with other ingredients. Add more fruit as desired.

Goes great with turkey!

Cranberry Salad

Mary Hanna

2 c. fresh cranberries
1/2 orange rind
1 (3 oz.) pkg. red gelatin
1 c. sugar

1 c. chopped nuts
1 c. chopped celery
1 c. hot water

Grind cranberries and orange rind; set aside. Dissolve gelatin in hot water. Add sugar. Cool. Add cranberries, orange rind and remaining ingredients. Refrigerate until set.

Cranberry Salad

Bea Mishler

1 lb. cranberries
2 pkg. raspberry Jello
2 oranges
1/2 c. nuts

2 c. sugar
2 c. hot water
1 c. crushed pineapple

Grind cranberries and oranges, plus the peelings of 1 orange. Add sugar. Add to Jello that has been dissolved in hot water. Add crushed pineapple and nuts. Pour into a 9x13-inch pan; refrigerate to set.

Good for holidays or any time.

Easy Salad

Nicole Shinn

1 pkg. lime Jello
1 sm. ctn. Cool Whip
3/4 c. crushed pineapple

1/2 c. pineapple juice
1 c. mini marshmallows
1/2 c. nuts

Boil Jello and pineapple juice 5 minutes. Add other ingredients. Blend all together; pour into mold. Refrigerate to set.

5-Cup Salad

Nelly R. Campero

16 oz. sour cream
16 oz. pineapple chunks,
drained

1 can mandarin oranges,
drained
1 c. flaked coconut
1 c. mini marshmallows

Mix all ingredients and let stand in refrigerator overnight. Makes 10 to 12 servings. Very good!

Fruit Compote

Darlene Riseley

1 can cherry pie filling
1 can pineapple chunks

1 pkg. mixed dried fruit
2 c. water

Mix together and bake at 375° for 1 1/2 hours. Serve over ice cream, cake, or just plain. Stir often while baking.

Fruit Compote

Fr. Charles Fladung

1 (3 oz.) pkg. lemon gelatin
1 c. hot water
1 (20 oz.) can pineapple
chunks, drained

1 (11 oz.) can mandarin
oranges, drained
1 (6 oz.) can frozen orange juice
1/2 c. fresh strawberries

Dissolve gelatin in hot water. Add frozen orange juice; stir well. Add remaining ingredients. Chill several hours or overnight. Bananas will not discolor.

This is a favorite for family gatherings. I got the recipe from Dolores Moothart from Waterloo, Iowa.

Fruit Salad

Vickie Janousek

1 can apricot pie filling
1 lg. can fruit cocktail

1 med. can pineapple
tidbits or crushed
pineapple, or 1 sm. can
crushed mandarin oranges

Mix together and before serving, add 4 bananas, sliced.

Note: One can cherry pie filling can be substituted for apricot pie filling.

Fruit Salad

Marilyn Clark

3 oz. vanilla pudding
(cook & serve)
12 oz. chunk pineapple,
in its own juice

11 oz. mandarin oranges
2 bananas

Put pudding in 1 1/2-quart glass bowl. Stir in 1 cup of juice, drained from fruit. Mix; microwave 3 minutes on HIGH. Stir 2 times during 3 minutes. Add pineapple and oranges. Chill for 1 hour, and add sliced bananas before serving.

Note: Kathy Dugger says it keeps for 5 to 6 days without bananas, so be sure someone eats the bananas, if keeping overnight. Another banana can be added.

Ghost Salad

Thomas Thill

(A.K.A. Cookies and Cream Salad)

- | | |
|---|--------------------------------|
| 2 c. milk | 16 oz. whipped topping |
| 1 (3 1/2 oz.) pkg. instant vanilla pudding | 8 oz. mini marshmallows |
| | 36 Oreo cookies |

Make vanilla pudding. Before pudding sets, add whipped topping, stirring until well blended. Add marshmallows. Break Oreo cookies into fourths and stir in. Refrigerate.

Grandma's Gelatin Fruit Salad

Marge Rinehart

- | | |
|--|--|
| 2 c. boiling water, divided | 2 c. mini marshmallows |
| 1 (3 oz.) pkg. lemon Jello | 3 lg. bananas |
| 3 c. ice cubes | 1/2 c. finely-shredded Cheddar cheese |
| 1 (3 oz.) pkg. orange Jello | |
| 1 (20 oz.) can crushed pineapple, liquid drained & reserved | |

COOKED SALAD DRESSING:

- | | |
|--------------------------------------|-----------------------------|
| 1 c. reserved pineapple juice | 1 egg, beaten |
| 1/2 c. sugar | 2 T. cornstarch |
| | 1 c. whipped topping |

In mixing bowl, combine 1 cup water and lemon Jello. Add 1 cup of ice cubes, stirring until melted. Add pineapple. Pour into a 9x13-inch baking pan; refrigerate until set. Repeat with orange Jello, remaining water and ice. Stir in marshmallows. Pour over lemon layer. Refrigerate until set.

Dressing: Combine pineapple juice, egg, sugar, cornstarch and butter in saucepan. Cook over medium heat, stirring constantly, until thickened. Cover and refrigerate overnight.

The next day, arrange banana slices over Jello. Combine dressing with whipped topping; spread over bananas. Sprinkle with cheese. Yield: 12 to 15 servings.

Lemon-Pineapple Salad

Merl Steffen

- | | |
|---|--|
| 1 (20 oz.) can crushed pineapple | 3 c. mini marshmallows |
| 1 (4 oz.) pkg. instant lemon pudding mix | 1 (11 oz.) can mandarin orange segments |
| | 8 oz. Cool Whip |

In medium bowl, mix pineapple and pudding; mix well. Add and fold in marshmallows, drained orange segments and Cool Whip. Chill.

May use some orange segments as garnish. Quick and easy.

Lemon Salad

Christina Ewoldt

- | | |
|--|---------------------------------|
| 1 (No. 2) can fruit cocktail (use juice, too) | 1 (8 oz.) ctn. Cool Whip |
| 1 pkg. instant lemon pudding | 2 c. mini marshmallows |

Sprinkle pudding mix over cocktail. Add Cool Whip and marshmallows. Refrigerate until chilled. Serves 6.

Quick and good.

Peach Pudding Salad

Theresa May

- | | |
|---|--|
| 2 (3 oz.) pkg. peach Jello | 2 c. mini marshmallows |
| 1 (3 oz.) pkg. vanilla pudding (not instant) | 1 lg. can sliced peaches & liquid |

Add Jello and pudding to 3 cups water. Bring to a boil. Remove from heat. Add marshmallows. Stir until they are dissolved. Add peaches and liquid. Pour into a 9x13-inch pan and refrigerate.

Pear Salad

Karen Halls

- | | |
|----------------------------------|--------------------------------|
| 1 (3 oz.) pkg. lime Jello | 1 sm. pkg. cream cheese |
| 1 c. hot water | 1 can pears, mashed |
| 1/2 pt. cream, whipped | |

Mix Jello and water. Refrigerate until syrupy. Whip, then add whipped cream and cream cheese. When cream is almost whipped, add mashed pears. Refrigerate. Serves 12.

Pearl's Salad

Elizabeth Moll

- | | |
|--|--|
| 2 (15 oz.) cans crushed
pineapple | 1 (8 oz.) pkg. cream
cheese |
| 2 (3 oz.) pkg. apricot Jello | 3 T. milk |
| 1 c. sugar | 1 (8 oz.) ctn. Cool Whip |

Heat pineapple in saucepan. Add Jello and stir to dissolve. Add sugar and again stir to dissolve. Refrigerate until partially set. Mix cream cheese with milk until smooth. Add Cool Whip and Jello mixture. Put into 9x13-inch pan and refrigerate at least 4 to 6 hours.

Pineapple-Cheese Salad

Margaret McEniry

- | | |
|---|--|
| 2 pkg. orange Jello | 1 can crushed pineapple |
| 18 lg. marshmallows | 1 c. whipping cream,
whipped, or 2 c. Cool
Whip |
| 1 c. American cheese,
grated | |

Dissolve Jello in boiling water per directions. Melt marshmallows in it. Combine cheese, nuts and pineapple, and add to cool Jello mixture. When it begins to set, fold in whipped cream. Grate cheese on top. Refrigerate.

Raspberry Pecan Salad

Lisa Hanson

- | | |
|---|--|
| 12 c. assorted greens | 1/3 c. seedless raspberry
jam |
| 1/2 c. pecan pieces | 1/3 c. raspberry vinegar |
| 1 c. fresh or frozen
raspberries | 1 c. vegetable oil |
| Croutons | 1 T. poppy seeds |

Combine jam and vinegar in a blender or food processor and blend for 15 to 20 seconds. With blender on high, gradually add oil in a slow, steady stream. Stir in poppy seeds. Chill well before serving. Toss with assorted greens. Top with pecans and croutons.

St. Patrick's Salad

Margaret McEniry

1 pkg. lime Jello
 1 1/2 c. boiling water
 1 sm. can crushed pineapple
 1 pkg. lemon Jello
 1 1/2 c. boiling water

1 pkg. cream cheese
 1 c. whipping cream,
 whipped, or 2 c. Cool
 Whip

Dissolve lime Jello in boiling water. Add pineapple. Pour into a Jello mold and cool until set. Dissolve lemon Jello in boiling water; cool. Blend cream cheese and whipped cream. Fold into cool Jello. Pour on top of solid Jello in the mold. When ready to serve, remove from mold and fill center with fresh endive. Serves 10 to 12.

Endive may be served with every serving of salad. A tasty and attractive salad.

Strawberry Pretzel Salad

Vickie Reed

CRUST:

2 1/2 c. crushed pretzels

3 T. powdered sugar

3/4 c. margarine, melted

LAYER 1:

1 (8 oz.) pkg. cream cheese

1 egg

1 c. powdered sugar

1 ctn. whipped topping

LAYER 2:

2 pkg. strawberry Jello

2 sm. pkg. frozen

2 c. hot water

strawberries

Crust: Mix crust ingredients and pat into a 9x13-inch pan. Bake at 350° for 10 to 15 minutes. Cool.

Layer 1: Mix cream cheese, sugar and egg. Fold in whipped topping. Spread over cooled crust. Cool for 1 hour.

Layer 2: Mix Jello, hot water and strawberries thoroughly. When it begins to thicken, pour over remaining dessert and chill until set.

24-Hour Salad

Sandy Goodhart

Juice of 1 orange
Juice of 1/2 lemon
1/4 c. sugar
2 egg yolks
1 pt. whipping cream
1 lb. grapes

1 can crushed pineapple
1 can fruit cocktail
1 sm. jar maraschino cherries
1 lb. marshmallows

Boil orange, lemon, sugar and egg yolks. Cool until set. Whip whipping cream. Mix all ingredients together. Slice cherries and arrange on top. Can add colored sugars on top to decorate.

Tropical Delight Salad

Marcia Grimm

1 (20 oz.) can crushed pineapple, drained
2 (3 oz.) pkg. lemon Jello

3 lg. bananas, sliced
12 lg. marshmallows, or
1 c. mini marshmallows

Place pineapple and bananas on bottom of a 9x13-inch Tupperware or glass casserole dish. Add marshmallows, distributing evenly. Pour Jello over when cool. Allow to set until hard.

SALAD TOPPING:

1 c. pineapple juice
1 egg

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

Bring pineapple juice to a boil. Combine egg, sugar, flour and butter. Add slowly to pineapple juice, stirring and cooking until creamy. Cool. Spread over Jello. Garnish with grated Cheddar cheese when ready to serve. Place on lettuce. Serves 12.

Molded Waldorf Salad

Judy Zager

1 (3 oz.) pkg. orange Jello
1 3/4 c. very hot water
2 red apples
1/2 c. mayonnaise

1/4 c. celery, chopped
1/4 c. walnuts, chopped
1/2 c. grapes, halved

Dissolve Jello in hot water. Beat in mayonnaise. Core and dice apples. Add apples, celery, nuts and grapes to Jello mixture. Pour into 4-cup mold. Chill until set. Serves 6 to 8.

White Salad

Carole Kneip

2 env. Knox gelatine
 1/4 c. cold water
 8 oz. cream cheese
 1/2 c. sugar
 1/2 tsp. almond extract
 Dash of salt

1 1/4 c. milk
 1 c. real whipped cream
 (may use Cool Whip)
 Strawberries

Blend cream cheese, sugar, extract and salt with mixer. Combine gelatine and water in saucepan over low heat. Gradually add gelatine and milk to cream cheese mixture with mixer. Chill until partially thick. Fold in 1 cup whipped cream. Chill in 1 1/2-quart mold. Serve with strawberries.

Ada Holmes' Curly Roni Salad

Kathy Dugger

1 c. sugar
 1 c. vinegar
 1 c. oil
 1 T. Accent
 1 T. garlic powder
 1 T. dry mustard
 1 T. salt

2 T. parsley flakes
 4 oz. red pimento
 1 (10 oz.) pkg. vegetable-
 flavored rotini
 1 green pepper
 1 cucumber
 1 onion

Mix together dry ingredients. Cook rotini as package directs. Dice pepper, cucumber and onion. Mix all together. This is a large recipe.

Bowtie Pasta Salad

Fran Kain

16 oz. uncooked rotini or
 ziti pasta
 16 oz. mixed frozen
 vegetables (broccoli,
 carrots, cauliflower)

1 c. Italian dressing, light
 1 bunch green onions,
 chopped
 1 c. ripe olives, halved

Cook pasta according to directions; drain. Cook vegetables according to directions. Drain. Combine together all ingredients. Cover and chill. Yield: 8 servings.

Macaroni Salad

Rita Lee

- | | |
|--------------------------------------|--|
| 1 can Eagle Brand milk | 2 c. salad dressing or mayonnaise |
| 1 c. vinegar | 1 tsp. salt |
| 1 c. sugar | 1/4 tsp. pepper |
| 1 or 2 green peppers, chopped | 3 or 4 carrots, grated |
| 1 onion, chopped | 2 lb. macaroni, cooked |

Combine all ingredients and refrigerate.

Sea Shell Party Salad

Lou Ann Beard

- | | |
|--|--|
| 12 oz. shell macaroni | 1 tsp. Worcestershire sauce |
| 1/2 c. Italian salad dressing | 2/3 c. mayonnaise or salad dressing |
| 2 green onions, thinly sliced | 2 tsp. prepared mustard |
| 1/2 c. green pepper, finely chopped | 1 tsp. salt |
| 2 c. celery, finely chopped | 1 tsp. hot pepper sauce |
| 2 c. cooked ham, cut in cubes | 1 c. ripe olives, sliced |
| 1 c. Cheddar cheese, cut in sm. cubes | |

Cook macaroni according to package directions; drain. Marinate in Italian dressing. Add onion, pepper, celery, ham and cheese. Marinate overnight. Combine Worcestershire sauce with mayonnaise, mustard, salt, hot pepper sauce and olives. Toss with macaroni mixture a few hours before serving. Yield: 10 to 12 servings.

As a main dish, serve on crisp salad greens.

Crunchy Pork and Rice Salad

Marge Rinehart

- | | |
|---|--|
| 1 head shredded Chinese cabbage or shredded regular cabbage (about 6 c.) | 1 1/2 c. cooked rice |
| 2 c. cut-up leftover pork roast | 1 pkg. frozen peas, thawed |
| | 1 (8 oz.) can sliced water chestnuts, drained |

DRESSING:

- | | |
|---|---------------------------|
| 1/2 c. sour cream (I like to use French onion) | 1/2 c. mayonnaise |
| | 1 tsp. celery seed |
| | 1/2 tsp. salt |

Add dressing to contents and mix well. Chill for several hours. This is a meal.

Aztec Salad

Fr. Charles Fladung

1 1/2 c. black beans,
cooked
1 c. corn, cooked
1 onion, sliced

1 lg. tomato, chopped
1 bell pepper, chopped
1 sm. bunch cilantro,
chopped

AZTEC DRESSING: Mix together.

1/4 c. wine vinegar

Juice of 1 lime

1 tsp. garlic powder

1/4 tsp. cumin

1/4 tsp. coriander

1/4 tsp. crushed red pepper

Combine all ingredients in large bowl and add dressing. Refrigerate.

I use a can of black beans and a can of corn, 1/2 green pepper and 1/2 red pepper, and lemon juice when I'm out of limes. This salad is colorful and tasty.

Fresh Broccoli Salad

Ellen Flakerty

2 lb. fresh broccoli, bite-
size pieces

12 oz. fresh mushrooms,
sliced

2 sm. red onions, thinly
sliced into rings

1 (2 1/4 oz.) can drained
olives

1 1/2 c. Italian salad
dressing

1/3 c. shredded Parmesan
cheese

Combine all ingredients in large bowl. Mix well. Cover and chill for at least 2 hours. Yield: 12 servings.

Broccoli and Grape Salad

Karen Halls

1 bunch broccoli
2 c. green or purple
grapes

1/2 c. green onion

1 c. celery

1/2 lb. bacon, fried, cooled
& crumbled

1/2 c. slivered almonds

DRESSING:

1 c. Miracle Whip

1/3 c. sugar

2 T. vinegar

Cut up broccoli, grapes, onions and celery. Add bacon and almonds. Mix dressing and add to other ingredients.

Broccoli Salad

Lisa Hanson

1 bunch fresh broccoli, cut into pieces
1/2 lb. bacon, cooked & crumbled

1/2 c. diced red onion
2 T. sesame seeds
1/4 c. raisins

DRESSING:
1 c. mayonnaise

2 T. vinegar
1/4 c. sugar

Combine broccoli, bacon, onion, seeds and raisins in a medium-size serving bowl. In a separate bowl, combine mayonnaise, vinegar and sugar. Pour dressing over vegetable mixture. Refrigerate until ready to serve. Serves 6 to 8.

Broccoli Salad

Connie Creary

1 head broccoli, cut up
1 T. apple cider vinegar
1/4 c. sugar
6 slices crumbled bacon

1/2 c. golden raisins
1/2 c. pecan halves
1/2 c. mayonnaise

Combine all ingredients in large bowl. Chill at least 3 hours before serving.

Fresh Broccoli Salad

Millie Zoutte

1 lg. bunch broccoli
1/2 c. chopped onions
1 c. celery
1 c. shelled sunflower seeds
1 c. raisins

1/4 c. crumbled, cooked bacon
1/2 c. sugar
1 c. mayonnaise
2 T. white vinegar

Wash all vegetables and cut into bite-sized pieces. Add remaining ingredients. Stir well and chill before serving.

Keeps several days in the refrigerator.

Veggie Salad

Fran Kain

1 head broccoli, in bite-sized pieces
1 T. to 1/2 c. chopped onion
1 c. sunflower seeds

1 c. raisins
1 c. cashews
10 slices bacon, cooked & broken

DRESSING:
1 c. Miracle Whip

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

Mix together. Chill and serve.

Calico Salad

Gaye Luksetich

1 lg. pkg. frozen mixed vegetables
1 c. finely-chopped onion
1 c. finely-chopped green pepper

1 c. chopped celery
1 can kidney beans, drained & rinsed

DRESSING: Cook until thickened.

1 c. vinegar
2 T. flour

1 c. sugar
2 tsp. salad mustard

Cook frozen vegetables according to package directions (until just tender). Add other ingredients and dressing. Try not to taste until it's been refrigerated for 24 hours.

Cauliflower Salad

Nelly R. Campero

1 med. head cauliflower
2 c. seedless white grapes
1 c. chopped nuts

1 c. mayonnaise
1/2 c. sugar

Cut cauliflower into pieces. Cut grapes in half. Combine in 2-quart bowl. In a separate bowl, combine mayonnaise and sugar. Add chopped nuts. Add mayonnaise mixture to cauliflower and grapes. Mix well. Refrigerate. Serves 6.

Cauliflower Salad

Sandy Goodhart

1/2 head cauliflower
 1 c. radishes, cut fine
 1/4 c. green onion
 Broccoli (same amount as
 cauliflower)

1 to 1 1/2 c. carrots,
 sliced thin
 1 c. Miracle Whip
 1/2 c. sour cream
 1 pkg. Good Seasons
 cheese & garlic dressing

Mix Miracle Whip, sour cream and dressing; mix well. Combine all vegetables and add dressing. Refrigerate.

Chinese Cabbage Salad

Teresa Ziska

1 lg. head Chinese (celery)
 cabbage
 1 bundle green onions
 4 T. butter or margarine

1 sm. pkg. slivered
 almonds
 1/3 c. sesame seeds
 1 pkg. Ramen noodles

DRESSING:

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

3/4 c. oil
 2 T. soy sauce

Slice Chinese cabbage in 1/2-inch slices. Chop green onions. Put cabbage and onions in a plastic bag and refrigerate. Brown the almonds, sesame seeds and crushed Ramen noodles (discard flavor packet) in butter. Put into another plastic bag and refrigerate.

Dressing: Bring vinegar, sugar, oil and soy sauce to a boil; boil for 1 minute. Refrigerate. When ready to serve, mix all ingredients together.

Best if prepared 24 hours in advance.

Chinese Coleslaw

Marge Rinehart

1 pkg. coleslaw
 4 oz. sunflower seeds or
 nuts
 2 pkg. uncooked Ramen
 chicken-flavored noodles

4 green chopped onions
 4 oz. sliced almonds
 1/3 c. cider vinegar
 1/2 c. oil
 1/2 c. sugar

Mix together Chill. Very good. Will keep for days.

Chinese Coleslaw

Arlene Kockler

1 (1 lb.) pkg. shredded
cabbage & carrots
1/4 c. sunflower seeds
5 green onions

1 (2 oz.) pkg. slivered
almonds, browned 10 to
15 minutes
1 pkg. Ramen noodles,
chicken-flavored (break
up noodles, do not cook)

DRESSING:

1/2 c. vegetable oil
3 T. white vinegar

3 T. sugar
3 pkg. seasoning from
noodles

Mix together dressing. Pour over cabbage, chopped onions, sunflower seeds and almonds. Mix well. Just before serving, mix in crushed noodles.

Quick and Tasty Coleslaw

Fran Wadle

1 lg. head cabbage
2 to 4 carrots
2 c. Miracle Whip

1 T. vinegar
2 c. sugar

Shred cabbage and carrots. Place in large plastic bowl with airtight lid. Mix Miracle Whip, sugar and vinegar together; pour over shredded vegetables. Stir, and refrigerate for 1 to 2 hours before serving. Yields 8 servings.

Will keep up to 1 week (refrigerated in airtight container).

Fire and Ice Marinade

Betty Gass

MARINADE:

3/4 c. white vinegar
1 c. sugar
1 1/2 tsp. celery salt
1/2 tsp. black pepper

1 tsp. garlic salt
1 tsp. salt
1 tsp. olive oil
1 tsp. sweet basil

VEGETABLES:

Cucumbers
Onions

Peppers
Tomatoes

Combine marinade and boil 1 minute. Slice cucumbers, onions, peppers and tomatoes. Pour marinade over vegetables and refrigerate.

This marinade can be used again and again by adding new vegetables.

German Potato Salad

Marilyn Clark

8 potatoes, cooked & sliced
 10 slices bacon, cooked,
 drained & chopped
 1 onion, chopped
 1/2 c. vinegar

2 T. flour
 1/2 c. sugar
 1/2 c. water
 Salt & pepper, to taste

Mix flour in bacon drippings and cook until smooth. Stir constantly. Add vinegar, sugar and water. Bring to a boil and cook until thickened. Pour over potatoes, onion and bacon.

German Potato Salad

Marge Rinehart

5 bacon strips
 3 1/4 c. chopped onion
 2 T. flour
 2/3 c. cider vinegar
 6 c. cooked, peeled potatoes

1 1/3 c. water
 1/4 c. sugar
 Salt, to taste
 1/8 tsp. pepper

In a large skillet, fry bacon until crisp. Remove and set aside. Drain all but 2 to 3 tablespoons of drippings. Cook onion until tender. Stir in flour; blend well. Add vinegar and water; cook and stir until it dissolves. Crumble bacon; gently stir in bacon and potatoes. Heat through, stirring lightly to coat potato slices. Serve warm. Yield: 6 to 8 servings.

Layered Lettuce Salad

Nicole Shinn

1 head lettuce, chopped
 1 head cauliflower, chopped
 2 c. Miracle Whip
 1/3 c. Parmesan cheese

1 onion, chopped
 1 lb. bacon, fried crisp &
 crumbled
 1/4 c. sugar

Layer in order listed, in large bowl. Stir up right before eating. Make 4 to 6 hours prior to eating.

Irene Popson's Wilted Lettuce

Martha Popson

1/4 c. vinegar

1/8 c. water

**Fresh garden lettuce, torn
into pieces to fill 1 qt. bowl**

1/2 c. sugar

Dash of salt

Dissolve sugar by stirring in vinegar-water mixture. Pour over lettuce in glass bowl. Sprinkle with salt to taste.

Crunchy Pea Salad

Cynthia Thill

1/2 c. Miracle Whip

1/2 c. Zesty Italian dressing

**1 (10 oz.) pkg. frozen peas,
thawed**

1 c. cashews, or peanuts

1 c. diced celery

**6 to 8 slices cooked
bacon, crumbled**

Mix and chill. Serves approximately 12.

Hot Spinach Salad

Fr. Charles Fladung

10 slices sugar-cured bacon

3/4 c. red wine vinegar

1/8 c. bacon drippings

1/4 c. olive oil

**1/4 c. fresh chives,
chopped**

1/4 c. scallions, chopped

1/4 c. sugar

**1 lb. fresh spinach,
thoroughly washed &
drained; tough stems
removed**

Cook bacon until crisp. Break into small pieces. Put vinegar, bacon drippings, olive oil and chives in a saucepan. Bring to a boil. Immediately add scallions and sugar; return to a boil, stirring until the sugar is completely dissolved. Add bacon and remove from heat. Arrange spinach in a large bowl; pour hot dressing over spinach. Toss to coat. Serves 6 to 8.

A sliced boiled egg can be used for garnish.

Taco Bean Salad

Connie Creary

1 head lettuce, shredded
1 c. light red kidney beans
1 c. shredded Cheddar
cheese

1 red onion, sliced & halved
8 oz. creamy Italian
dressing
Nacho Cheese Doritos

Mix lettuce, cheese, beans and onion. Pour dressing over this. Top with crumbled nachos. Chill in refrigerator 2 hours before serving.

Tossed Taco Salad

Melinda Dunkin

1 head lettuce, shredded
1/3 c. onions, diced
4 tomatoes, chopped
1 (5 1/2 oz.) pkg. taco chips
12 oz. cheese, grated

1 (15 oz.) can red kidney
beans
1 lb. ground beef
1 (8 oz.) btl. French or
thousand island
dressing

Mix first 6 ingredients together. Brown ground beef and drain. Add to salad while hot. Toss with dressing. Makes a large salad.

Layered Potato Salad

A decorative border made of blue line art, featuring large flowers at the corners and smaller flowers and scrolls along the sides.

Vegetables

Brows may wrinkle,
Hair grow gray.
But friendship shows no decay.

Hints for Vegetables

- Add a little milk to the water when cooking cauliflower and it will remain white.
- Perk up creamed vegetables with a tablespoon of onion soup mix added to each cup of white sauce.
- To prevent sticking, rinse the saucepan with cold water before putting milk in it to heat.
- Beets require less cooking time when vinegar has been added to the cooking water. Add 1 tablespoon of vinegar to a quart of beets.
- Cook beets with their skins on to help them retain color and flavor.
- Cooking vegetables in their skins retains more minerals.
- A wedge of lemon cooked with onion or cabbage will absorb the cooking odors; a dish of vinegar sitting on the stove absorbs fish odors.
- When peeling an onion, cut the bottom off first so the juice will go down and not bother the eyes; or, refrigerate them before chopping.
- To prevent boiled potatoes from turning black, add a small amount of cream of tartar.
- Let raw potatoes stand in cold water before frying to improve crispness of French fries.
- Before boiling potatoes, rice or pasta, rub margarine around the top inside of the pan to keep them from boiling over.
- When making scalloped potatoes, instead of flour for thickening, try either 10 to 12 crushed soda crackers, or 1/2 cup raw rice. The potatoes will not curdle.
- A small amount of hot, not boiling, milk added a little at a time to mashed potatoes will make them light and fluffy.
- Shape leftover mashed potatoes into a long roll; wrap in plastic film and refrigerate. The next day slice and fry patties in butter. A slice of cheese may be sandwiched between two thin potato slices and fried.
- Combine leftover mashed potatoes with chopped chives; put into cupcake liners; top with grated cheese and broil until cheese melts.
- Keep a container labeled "For Soup" in the freezer. Each time there is just a small amount of vegetable leftover from a meal, add it to the "soup" container. Later, add to a pot of soup without wasting vegetables.
- Use rice instead of potatoes for vegetable stew that you plan to freeze. Use 1/4 to 1/2 cup of rice, depending upon the amount of liquid that you have.
- To remove corn silk: Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.
- Sweet potatoes will not turn dark if put in salted water (5 teaspoons to 1 quart of water) immediately after peeling.
- When cooking cabbage, place a small tin cup or can half-full of vinegar on the stove near the cabbage, and it will absorb all odor from it.
- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.

Vegetables

Asparagus Casserole

Mary Luscri,
Fran Wadle

18 asparagus spears
1/4 c. butter
1/4 c. flour
1/2 tsp. salt
1 1/2 c. milk

1 c. shredded cheese
1/8 tsp. red pepper, dried
4 hard-boiled eggs, sliced
1/2 c. cracker crumbs
Additional 1/4 c. butter

Cook asparagus in about 2-inches of boiling water until tender, approximately 10 to 15 minutes. (Protect asparagus tips by supporting them with a collar of crumpled foil). Melt 1/4 cup butter, stir in the flour and salt. Gradually add the milk to make a smooth paste. Cook slowly until sauce is thick. While white sauce is still hot, add the shredded cheese and red pepper. Stir until cheese is melted. In a greased 1 1/2-quart baking dish, layer 1/2 of the asparagus, sliced hard-boiled eggs and sauce. Repeat layers and top with cracker crumbs mixed with the additional 1/4 cup of butter. Bake in a 350° oven for 30 minutes, or until mixture bubbles. Place under broiler for 2 minutes to brown the top. Serves 6.

Barley Casserole

Connie Creary

1 stick margarine
2 med. onions, chopped
1 can of mushrooms
1 1/2 c. pearl barley
1 (4 oz.) jar chopped pimento

1/8 tsp. pepper
1/4 tsp. salt
4 c. beef bouillon, (1 cube per cup)

Melt margarine, add onion, mushrooms and barley. Cook until brown. Pour into 1 1/2-quart covered casserole. Add pimento, salt, pepper, and 2 cups bouillon. Cover and cook 45 minutes at 325°. After 45 minutes, stir and add remaining 2 cups of bouillon. Cook 1 hour. Total cooking time is 1 hour and 45 minutes.

Barley Casserole

Kathy Dugger

Sauté:

1 c. barley

1/2 c. margarine

1 med. onion, chopped

Add:

1 pkg. dry onion soup mix

1/2 c. (2 oz.) slivered

almonds

1 can mushrooms & liquid

1 can water chestnuts

2 c. chicken broth

Bake at 350° for 1 hour in a 1-quart casserole.

Green Beans Almondine

LaVonne Andrew

**2 c. hot, cooked & drained,
green beans**

2 T. slivered almonds

2 T. margarine

1 tsp. lemon juice

Cook slivered almonds in margarine over low heat until golden, stirring occasionally. Remove from heat and stir in lemon juice. Pour over hot green beans.

Green Bean Casserole

Vickie Reed

**3 (9 oz.) pkg. frozen
French-cut green beans**

1 pkg. slivered almonds

1 jar sliced pimentos

1 can sliced water chestnuts

**1 can cream of mushroom
soup**

**1 sm. can Durkee onion
rings**

Cook green beans in boiling water for 5 minutes; drain. Add next 4 ingredients; mix well. Dump in 2-quart casserole and bake at 350° for 45 minutes. Spread onion rings on top and brown in oven until crispy, about 5 minutes. Let stand a few minutes before serving.

Fresh Green Beans

Jarad Ripperger

1 lb. fresh green beans

1/2 tsp. salt

Cold water

Rinse beans with cold water. Break away both ends of beans. Put beans in a pan. Add salt, and enough water to cover the top of beans; boil water. Cover beans, let them simmer for 10 minutes. Put the beans and water into a strainer, then put them on a plate and eat. Makes 6 servings.

Five Beans Baked

Helen Veselak

1 can lima beans

1 can wax beans

1 can green beans

3/4 c. sugar

1/2 c. catsup

1 can kidney beans

1 can pork & beans

1 can mushroom pieces

1 med. onion, chopped

**2 tsp. Worcestershire
sauce**

6 slices of bacon

Fry out 6 slices of bacon. Remove bacon and sauté 1 medium onion, chopped. Add catsup, Worcestershire sauce, sugar, and a dash of salt. Place beans in greased oblong pan; pour sauce over beans and stir. Sprinkle bacon bits over top. Bake 1 hour at 350°.

Variation: Onion rings may be sprinkled on top.

Italian Green Beans with Water Chestnuts

LaVonne Andrew

**2 cans water chestnuts,
drained & sliced**

4 T. margarine

**2 pkg. frozen Italian green
beans**

1/2 tsp. salt

Place frozen beans and all remaining ingredients in a 2-quart baking dish. Cover and bake in 350° oven for approximately 1 hour. Toss lightly before serving. No water necessary.

Three-Bean Baked Bean Dish

Fran Wadle

1 can lima beans, drained	1/4 c. ketchup
1 can kidney beans, drained	1 onion, quartered
1 can pork & beans, drained	1 c. brown sugar
3 T. honey	1 pinch dry mustard
3 bacon strips	4 lemon slices

Mix all ingredients together, except the bacon and lemon. Pour into a 3-quart baking dish and place the bacon strips and lemon slices over the top in an attractive pattern. Bake for 1 hour at 350°.

Note: The liquid from the 3 cans of beans may be frozen and added to bean soup recipe later.

Calico Beans

Vickie Reed

1 lb. ground round	1 (16 oz.) can navy beans, drained
6 slices bacon	1/2 c. ketchup
1 (46 oz.) can pork & beans	1 T. prepared mustard
1 (16 oz.) can butter beans, drained	1/2 c. brown sugar
1 (16 oz.) can kidney beans, drained	1/4 c. vinegar
	1 tsp. salt
	1 med. onion, chopped

Brown hamburger and drain. Sauté onion and bacon with hamburger. Add all remaining ingredients in 3-quart, or larger, crock-pot. Cook on high for 2 hours. If longer, reduce heat to low setting.

Black Beans and Brown Rice

Jo Ann Trueblood

1 (15 oz.) can black beans, undrained	1/2 c. chopped onion
1/2 c. picante sauce	1/4 tsp. garlic salt
	1/4 tsp. cumin

Mix and heat above ingredients. Serve over cooked brown rice.

Baked Beans

Bernadine Lucas

4 slices bacon, chopped
1 (16 oz.) can pork & beans
with tomato sauce
1/2 tsp. dry mustard

1 sm. onion, peeled & finely
chopped
1/4 c. ketchup
2 T. brown sugar

Put bacon into a 1-quart casserole dish. Cover with paper towel. Cook in microwave oven for 3 minutes on HIGH. Set bacon aside on paper towels. Discard fat in casserole.

Combine beans, dry mustard, onion, ketchup and brown sugar in the glass casserole. Cover with an all-glass lid or plastic wrap. Cook in microwave oven for 8 minutes on HIGH; stir twice.

Top with cooked bacon. Cook, covered, in microwave oven for 2 minutes on HIGH. Serves 4.

Variation: Can omit the bacon; continue method in second paragraph.

Baked Beans

Rita Lee

3 (16 oz.) cans pork & beans
1 lb. pkg. sausage links,
cooked & cut in 1/2" slices
1/2 c. catsup

1 (20 oz.) can pineapple
chunks
1/4 c. packed brown sugar
1/4 c. molasses
2 T. cornstarch

Use crock-pot; cook 5 to 7 hours on high.

Drain pineapple, reserving 1/2 cup juice; set aside. Combine beans, pineapple, sausage, catsup, brown sugar and molasses. Cover and cook in crock-pot on high for 5 to 6 hours.

Combine pineapple juice and cornstarch and add to the bean mixture the last hour of cooking. Serves 16.

Broccoli Casserole

Sandy Schloemer

2 (10 oz.) pkg. frozen
broccoli
1 can cream of mushroom
soup
1 tsp. minced onion, dry

1/4 c. margarine
1/2 c. Velveeta or 1 (8 oz.)
jar Cheez Whiz
1 c. instant rice, uncooked

Cook broccoli; drain. Melt butter in saucepan. Add onion. Add soup and cheese to butter mixture. Stir until well blended. Add broccoli and rice; mix well. Pour into a 2-quart casserole. Bake at 350° for 45 to 50 minutes.

Broccoli Casserole

Mary Oller

**2 pkg. chopped, frozen
broccoli**

3 eggs, beaten

1/2 c. milk

**1 can cream of mushroom
soup**

1/2 c. shredded cheese

Mix mushroom soup, milk and cheese. Add broccoli and fold in eggs last. Place all ingredients in a casserole, cover with bread crumbs and dot with margarine. Bake at 350° for 30 minutes. Serves 8.

Broccoli and Cauliflower Casserole

Kim Hollinrake

2 pkg. frozen broccoli

1 pkg. frozen cauliflower

1 can cream of celery soup

**1 can cream of chicken
soup**

1 sm. jar Cheez Whiz

Cook broccoli and cauliflower according to package. Melt Cheez Whiz and soups. Put vegetables in 9x13-inch pan. Pour cheese mixture over vegetables. Bake at 350° for 45 minutes.

Broccoli Quiché

Barb Burress

**1 (10 oz.) pkg frozen
broccoli, chopped**

3/4 c. sliced mushrooms

1/3 c. chopped onion

**1/2 c. shredded non-fat
Cheddar cheese***

1 c. skim milk

**1/2 c. Aunt Jemima original
pancake mix**

1 c. skim milk

**Egg Beaters (equivalent
to 4 eggs)**

1/4 tsp. salt

1/4 tsp. pepper

1/4 tsp. seasoned salt

1 c. fat-free saltines

Cook broccoli and drain. Combine milk, pancake mix, Egg Beaters and seasonings in a separate bowl and beat. Stir in chopped onion, mushrooms and cooked broccoli. Spray a 9-inch deep-dish pie pan or use glass Pyrex pie pan with Pam. Press crackers into pan and pour in mixture. Bake at 375° for 30 minutes, or until set. Let stand 5 minutes before serving. Serves 6.

*Cheese may be put on top. If you do this, put on the last 15 minutes of baking time; or you can mix it in the batter.

Sweet 'n Sour Brussels Sprouts

LaVonne Andrew

**2 (9 oz.) pkg. frozen
Brussels sprouts**
8 slices bacon
2 T. vinegar

2 tsp. sugar
1/2 tsp. salt
1/4 tsp. garlic powder
1/8 tsp. pepper

Cook Brussels sprouts according to directions; drain. Meanwhile, in skillet, cook bacon until crisp and drain; reserving 1/4 cup drippings. Crumble bacon; set aside. To reserved drippings, add vinegar, sugar, salt, garlic powder and pepper. Add Brussels sprouts; stir until well coated.

California-Mix Casserole

Marilyn Schumacher

**1 pkg. California-mix
vegetables**
Velveeta cheese slices

Ritz crackers
1 stick oleo

Preheat oven to 350°. Cook vegetables (not too done) and drain. Cover the bottom of a 9x13-inch pan with Velveeta cheese slices. Pour cooked vegetables on top. Cover vegetables with more cheese slices. Crush Ritz crackers and cover top. Melt oleo and pour over all. Bake for 20 minutes, or until bubbly.

Amaretto Carrots

Lisa Hanson

**1 1/2 lb. julienne-sliced
carrots**
3 T. butter
3 T. Amaretto

1/4 tsp. ginger
**1/3 c. sliced, toasted
almonds**

Steam carrots; drain. Cook carrots slowly in butter for 3 minutes. Stir in Amaretto and ginger and cook 3 minutes. Stir in almonds, salt and pepper to taste. Serves 6 to 8.

Carrot Casserole

Mary Jo Stults

- | | |
|-------------------------------------|--------------------------------|
| 2 c. cooked, mashed carrots | 1/4 c. onions |
| 1 c. cracker crumbs | 1 tsp. salt |
| 1 c. milk | 1/4 tsp. pepper |
| 3/4 c. grated Cheddar cheese | 1/8 tsp. cayenne pepper |
| 1/2 c. soft butter | 3 eggs |

Combine carrots, cracker crumbs, milk, cheese, butter, onion and seasonings. Beat eggs lightly and fold into carrot mixture. Place in well-greased 1 1/2-quart casserole dish. Bake at 350° for 40 to 45 minutes.

Sunshine Carrots

Helen Veselak

- | | |
|-------------------------------|----------------------------|
| 5 med. carrots | 1/4 tsp. salt |
| 1 T. sugar | 1/4 c. orange juice |
| 1 tsp. cornstarch | 2 T. butter |
| 1/4 tsp. ground ginger | |

Cut carrots on the bias in 1-inch chunks. Cook, covered, in boiling salted water until just tender, about 20 minutes; drain. In saucepan, mix sugar, cornstarch, ginger and salt. Add juice; cook and stir until thick and bubbly. Boil 1 minute. Stir in butter. Toss with carrots. Serves 4.

Celery Far East

Carole Kneip

- | | |
|---|----------------------------------|
| 4 c. celery | 1 (2 3/4 oz.) pkg almonds |
| 1 can cream of chicken soup | 1/2 c. bread crumbs |
| 1 sm. jar pimento | 1/4 c. oleo |
| 1 (16 oz.) can water chestnut slices | |

Cut celery in 1-inch pieces. Cook 5 minutes and drain. Add cream of chicken soup, pimento and chestnuts. Place in 2-quart casserole. Sauté almonds and crumbs in oleo. Sprinkle over celery. Bake, uncovered, at 350° for 35 minutes.

Baked Corn in Casserole

Jane Buffo

1 (15 oz.) can cream-style
corn
1 (15 oz.) can whole kernel
corn
1/2 c. grated onion
1/2 c. chopped green
pepper
2 pimentos, chopped
2/3 c. milk
1 egg, well beaten

1 c. rolled soda cracker
crumbs
1 c. grated American
cheese
1/4 c. melted butter
2 T. sugar
Black pepper, to taste
Red pepper, to taste
Salt, to taste

Combine all ingredients; mix well. Pour into buttered 2-quart casserole. Bake at 350° for 1 hour. Yield: 8 servings.

Bolivian Corn Pudding

Nelly R. Campero

1 box cornbread mix
1 beaten egg
1 T. jalapeño peppers,
chopped (opt.)
1/2 c. milk
1/2 c. shortening

2 T. sugar
1/2 tsp. salt
1/4 tsp. pepper
1 can creamed corn,
drained
1 can whole corn, drained
1/2 c. sour cream

Mix all ingredients in a bowl and bake at 350° for about 60 minutes in a 2-quart baking dish. Yield: Approximately 6 to 8 servings.

It's very good!

Cheesy Corn

Martha Popson

2 (15 oz.) cans creamed corn
Salt & pepper, to taste
2 T. cornstarch
2 T. sugar

2 T. oleo
2 eggs
8 slices Velveeta cheese

Mix all ingredients together, reserving 1/2 of cheese. Arrange cheese slices (cut in triangles) on top of corn mixture. Cook in 1 1/2-quart microwavable casserole. Microwave 15 to 20 minutes on half-power, or until firm.

Corn Casserole

Mary McCoy

1 egg
1 c. sour cream
1/4 c. margarine, melted

1 (16 oz.) can cream-style corn
1 box Jiffy corn muffin mix

Beat egg slightly; add sour cream. Add corn, muffin mix and margarine. Stir all together. Turn into a greased 2-quart casserole. Bake at 350° for 45 minutes. Will puff up and be lightly browned around edges.

A good dish for potlucks.

Corn Casserole

Bev Jones

1 (16 oz.) can cream-style corn
1 (16 oz.) can regular corn
1 c. Bisquick

2 eggs
2 T. oil
1 c. milk
8 oz. jalapeño cheese, mild, cubed

Mix corns, Bisquick, eggs, oil and milk. Put 1/2 the mixture in casserole dish. Put cubed cheese in casserole dish on top of corn. Put the rest of your corn mixture on top of cheese. Bake at 400° for 30 minutes. Serves 6 to 8.

Frozen Creamed Corn

Barb Ripperger

21 c. fresh-cut corn
1 pt. half & half

1 lb. butter, not oleo
Salt

Add all ingredients into a large roaster pan. Add salt, to taste. Cook in oven at 350°. Stir every 15 minutes. Let cool completely. Put into pint or quart containers, or freezer bags. Then freeze.

In the wintertime, it tastes so good; just like fresh corn-on-the-cob.

Hot Pepper Corn

Maureen Marshall

1 can regular corn, drained
3 eggs
1 c. milk
1 lb. block hot pepper cheese

1 can creamed corn
1 c. Bisquick
1 tsp. oil

In bowl, mix together corns, eggs and Bisquick. Add 1 teaspoon of oil to a pan or crock-pot. Pour mixture into pan or crock-pot. Cut up cheese and add to mixture. If using a pan, bake at 350° for 60 to 70 minutes. If using crock-pot, cook on high approximately 4 hours.

Microwave Scalloped Corn

Becky Ramaeaker

1 can regular corn, drained
1 can cream-style corn
1 c. sour cream

1 pkg. Jiffy corn muffin mix
1 egg
1 stick butter, melted

Mix all ingredients together in a 3-quart microwavable casserole dish. Microwave on HIGH for 20 minutes, turning 1/4-turn every 5 minutes. Cook an additional 3 to 5 minutes.

Scalloped Corn

Marilyn Clark

1 can whole kernel corn,
drained
1 can cream-style corn
2 eggs

1 stick margarine, cut up
1 c. sour cream
4 T. chopped onion
1 box Jiffy cornbread mix

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

Unusual Corn Casserole

Bea Mishler

1 can cream-style corn
1 stick margarine
1 sm. box corn muffin mix

1 can whole kernel corn
1 c. sour cream
1 egg

Melt margarine; add remaining ingredients. Bake in 1-quart casserole dish at 350° for 1 hour.

Mom's Frozen Cucumbers

Dolores Abens

2 qt. unpeeled cucumbers,
thinly sliced
1 lg. onion, thinly sliced

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

Mix sugar, salt and vinegar. Bring to boil, stirring until syrupy. Cool completely. Pour over cucumbers and onions; mix well. Place in containers and freeze. When taken out of freezer, these will taste like fresh cucumbers.

Refrigerator Pickles

Don Ziska

1 gal. sliced cucumbers
2 onions, sliced
1 qt. white vinegar
3 c. sugar

1/4 c. canning salt
1 tsp. mustard seed
1 tsp. celery seed
1 tsp. turmeric

Mix cucumbers and onion in large bowl. Heat liquid and spices and simmer for 5 minutes. Pour over cucumbers. When cool, put in jars. Let stand in refrigerator for 7 days before eating.

Frozen Dills

Helen Veselak

4 c. cucumbers, sliced
1/8" thick
4 tsp. table salt
2 c. yellow onions, sliced
1/8" thick

2 T. water
3/4 to 1 c. sugar
1/2 c. cider vinegar
1 tsp. dried dill weed, to taste

Mix cucumbers, onions, salt and water in 2-quart bowl (not aluminum) and let stand 2 hours. Drain, but don't rinse. Return vegetables to bowl and add the sugar, vinegar and dill. Let stand, stirring from time to time, until sugar has dissolved completely and liquid covers the vegetables. Pack in glass or plastic freezer containers, leaving 1-inch of head space. Seal tightly and freeze. Makes 4 cups.

Defrost either in refrigerator or at room temperature.

Egg Salad

Karen Halls

6 hard-cooked eggs,
coarsely chopped
1/2 c. chopped toasted
almonds
1/4 c. chopped green pepper

1/4 c. chopped parsley
1/4 c. sliced green onions
2 T. prepared mustard
1/4 to 1/3 c. mayonnaise
Salt & pepper, to taste

Mix all ingredients.

Scalloped Eggplant

Connie Creary

1 lg. eggplant, diced
 1/3 c. milk
 1 can condensed cream of
 mushroom soup
 1 slightly beaten egg

1/2 c. chopped onion
 3/4 pkg. herb-seasoned
 stuffing
 1 recipe of Cheese Topper

CHEESE TOPPER:

1/2 c. packaged herb-
 seasoned stuffing, finely
 crushed

2 T. melted butter
 1 c. shredded Cheddar
 cheese

Cook eggplant in boiling salted water until tender, approximately 6 to 7 minutes; drain. Gradually stir milk into soup. Blend in egg. Add drained eggplant, onion and stuffing. Toss lightly to mix. Turn into greased 6x10x1/2-inch baking dish.

Cheese Topper: Combine stuffing with butter. Sprinkle over casserole. Top with cheese. Bake 20 minutes at 350°.

Hush Puppies

Connie Creary

2 c. cornmeal
 1 T. sugar
 1 sm. onion, finely chopped

1 egg, beaten
 3/4 c. milk
 Oil for frying

Combine cornmeal, sugar and onion in bowl. Add milk and egg while stirring. Drop by heaping teaspoonfuls into hot oil. Fry only a few at a time, until golden brown.

Onion Casserole

Bev Jones

5 lg. onions, sliced small
 1 stick margarine

1/2 c. grated cheese
 20 crushed Ritz crackers

Sauté onions in margarine until clear. Layer onions, cheese and cracker crumbs in a casserole dish. Repeat with cracker crumbs on top. Bake at 350° for 30 minutes.

I use more crackers and cheese.

Luxe Peas with Celery

Connie Creary

2 T. butter
 2 T. chopped pimento
 1 can sliced mushrooms
 1/4 tsp. savory
 2 c. canned peas, drained
 or 1 (10 oz.) pkg. frozen
 peas, cooked & drained

1/2 c. bias-cut celery
 slices
 2 T. chopped onion
 1/2 tsp. salt
 Dash of pepper

Melt butter in skillet. Add celery, mushrooms, pimento, onion, salt, savory and pepper. Cook, uncovered, stirring frequently until celery is crisp, about 5 to 7 minutes. Add peas and heat just until hot.

Au Gratin Potatoes

Sharon Thill

1 (32 oz.) pkg. shredded
 hash brown
 1/2 c. melted butter
 1 can cream of chicken soup

12 oz. grated Cheddar cheese
 1 (8 oz.) ctn. sour cream
 1 tsp. salt
 1 onion, chopped

TOPPING:

2 c. corn flake crumbs

1/2 c. butter

Mix all ingredients and top with corn flake crumbs mixed with butter. Bake in a greased 9x13-inch pan at 350° for 45 minutes.

Potato Gratin with Mustard and Gruyère Cheese

Jane Conway

3 1/2 lb. russet potatoes,
 peeled & cut into
 1/8" thick slices
 1 1/2 tsp. dried dill weed
 3 c. (10 oz.) grated Gruyère
 cheese

1 1/2 c. whipping cream
 1 1/2 c. chicken stock or
 canned low-salt broth
 1/4 c. Dijon mustard

Preheat oven to 400°. Butter 9x13x2-inch glass baking dish. Overlap 1/3 of potatoes in dish. Season with salt and pepper. Sprinkle with 1/2 teaspoon dill weed and 1 cup cheese. Repeat layering twice, using 1/3 of potatoes, 1/2 teaspoon dill weed and 1 cup cheese for each layer. Whisk cream, stock and mustard in bowl. Pour over potatoes. Bake until potatoes are tender and top is crusty and brown, about 1 hour. Cool 10 minutes and serve. Serves 8.

Garlic Mashed Potatoes

Judy Zager

10 to 12 potatoes
1 head roasted garlic*
1/4 c. milk
1 (8 oz.) pkg. cream cheese
1 c. sour cream

1/4 c. butter
1/2 tsp. garlic salt
1/2 tsp. salt
1/2 tsp. white pepper

*To roast garlic, drizzle with oil, wrap in foil and bake at 350° for 20 minutes, or until very soft.

Peel and boil potatoes until tender; mash. Beat in remaining ingredients. Bake in 9x13-inch dish at 350° for 20 to 30 minutes, until heated through.

Gnocchi

Jo Ann Trueblood,
Catherine Luscri

1 c. mashed potatoes
1 egg, slightly beaten
1 1/2 to 1 3/4 c. flour

1/2 tsp. salt (if potatoes
haven't been salted)

Mix egg with potatoes. Add salt and flour until mixture pulls away from side of bowl (will still be slightly sticky). Drop approximately 1/2 of mixture by teaspoonful into boiling, salted water. Cook 5 to 10 minutes. Remove with slotted spoon to heated dish. Cook remaining Gnocchi; serve immediately with favorite pasta sauce. Makes approximately 4 to 6 side-dish servings.

Cheese Potatoes

Becky Ramaeker

1/2 c. melted butter
2 lb. frozen hash browns,
thawed
1/2 c. chopped onion
2 c. Cheddar cheese,
shredded

1 tsp. salt
1/4 tsp. pepper
1 c. sour cream
2 cans cream of chicken
soup

TOPPING:

1/4 c. melted butter

2 c. crushed corn flakes

Mix all ingredients together (except topping). Spread in a greased 9x13-inch pan. Mix topping ingredients together, sprinkle over potato mixture. Bake at 350° for 50 minutes.

Cheesy Potatoes

Mary Hanna

2 lb. frozen hash browns
1 tsp. salt
1/2 c. chopped onion
1 c. milk
2 c. shredded Cheddar
cheese

1/2 c. melted margarine
1/4 tsp. pepper
1 can cream of chicken
soup

Mix ingredients and place in 9x13-inch baking dish. Bake at 350° for 45 minutes.

Note: May be mixed 1 day ahead and refrigerated before baking.

Cheese-Potato Strips

Jane Buffo

5 med. potatoes
2/3 c. milk
1/2 tsp. hot sauce
(Tabasco)
1 1/2 tsp. (or less) of salt

1 T. (or more) of butter
1/4 lb. American cheese,
grated
Paprika

Peel potatoes; cut into strips as for French-fried potatoes. Place in greased shallow baking dish. Combine milk and hot sauce; pour over potatoes. Dot with butter and sprinkle with salt. Bake in a 350° oven for 1 hour, or until potatoes are tender. Top with cheese. Return to oven, uncovered, for 5 minutes, or until cheese is melted. Sprinkle with paprika.

Cheese Hash Brown Casserole

Sandy Schloemer

2 lb. frozen hash browns
1 can Cheddar cheese soup
1 can evaporated milk

1 can milk
Salt & pepper
1 can Durkee onion rings

Mix all ingredients in a large mixing bowl; except onion rings. Pour into a 2-quart crock-pot. Set on high for about 4 hours. The last hour, put in can of onion rings.

Crispy Potato Wedges

Fran Wadle

4 med. russet potatoes, cut into large wedges
1/4 tsp. freshly-ground pepper

2 cloves garlic, minced
1 T. vegetable oil
1/8 tsp. salt

Place potatoes in a large bowl; add cold water to cover. Let stand 15 minutes. Preheat oven to 425°. Spray a non-stick baking sheet with vegetable cooking spray; set aside. Drain potatoes in a colander. Spread on a double layer of paper towels. Press down on towels to dry potatoes. Transfer potatoes to a clean large bowl. Sprinkle with oil, pepper and salt; toss gently to combine. Arrange seasoned potatoes in a single layer on prepared baking sheet. Bake potatoes for 20 minutes. Turn potatoes and sprinkle with garlic. Continue baking until golden, about 20 minutes, turning baking sheet after 10 minutes for even browning. Serve immediately with ketchup or ranch dressing on the side. Makes 4 servings.

Variation: Sweet potatoes may be substituted for russet potatoes. Parmesan cheese, paprika, parsley may be substituted for garlic.

Potato Dumplings

Carolyn Formanek

2 c. boiled, mashed potatoes
2 c. flour

2 beaten eggs
2 tsp. salt

Mix all ingredients. Mold into large egg-shaped balls. Boil in salted water for 20 minutes. Allow to cool. Cut in half lengthwise, and then in chunks. Fry and serve with pork and sauerkraut.

Mashed Potato Casserole

Sylvia Cole

8 to 10 potatoes, peeled & boiled
Salt & pepper
4 T. butter
1/3 c. milk, warmed
1 c. sour cream

1 c. shredded Cheddar cheese
1 tsp. chives
2 T. chopped parsley (opt.)
2 T. chopped pimento (opt.)

Mash potatoes with butter and milk. Stir in sour cream and desired seasonings. Spoon into greased 2 1/2-quart casserole and top with cheese.

Note: May be prepared the night before and refrigerated. Bake at 350° for 45 minutes to 1 hour.

Variation: Stir 1/2 cup of cheese into mashed potatoes and top with remaining 1/2 cup of cheese.

Oven Fries

Betty A. Schmaltz

**1/4 c. grated Parmesan
cheese**
2 tsp. paprika
**12 oz. scrubbed baking
potatoes, cut into
3"x1/2" wedges**

**1/2 tsp. imitation bacon
bits**
**Pinch of ground white
pepper**

Preheat oven to 375°. Spray a nonstick baking sheet with cooking spray. In gallon-size sealable plastic bag, combine cheese, paprika, bacon bits and pepper. Add potato wedges; seal bag, squeezing out air. Shake to coat. Place potatoes on baking sheet. Bake 10 to 12 minutes, turning after 5 minutes.

Mr. Dell's Original Potato Casserole

Fran Wadle

**1 pkg. Mr. Dell's hash
browns**
1/2 c. + 2 T. margarine
1 can cream of chicken soup
1 pt. sour cream

1/2 c. milk
1/2 c. diced green onion
**2 c. grated Cheddar
cheese**
1 c. crushed corn flakes

Preheat oven to 350°. Melt 1/2 cup margarine and pour into 9x13-inch baking dish, then add 1/2 package of the potatoes (no need to thaw). In a separate bowl, mix soup, sour cream, milk and green onions. Pour 1/2 of the mixture over the hash browns. Sprinkle 1 cup grated cheese on top. Add remainder of the hash browns, pour remaining soup mixture on top. Sprinkle remaining cheese over all, then cover with crushed corn flakes. Pour 2 tablespoons melted margarine over the corn flakes and bake for 45 minutes. Serves 8.

Microwave: Preheat as shown above and cook 16 to 20 minutes, turning dish 1/4-turn 4 times during cooking. Caution: Do not use metal pan when microwaving.

Parslied Potatoes

Diane Daugherty Wagner

2 lb. new potatoes
Dried parsley

Butter or margarine

Peel potatoes, boil until fork can pierce partway through. Remove from water, place in shallow baking dish and sprinkle with parsley. Dot with butter and bake at 350° for 20 to 30 minutes, or until tender.

Party Potatoes

Betty A. Schmaltz

2 lb. frozen hash browns
1/2 tsp. salt
1/2 tsp. pepper
1 can cream of chicken soup
or cream of celery soup

2 c. grated Cheddar cheese
1/2 c. melted butter or
margarine
1/2 tsp. garlic salt
1/2 c. chopped onion
1 pt. sour cream

Combine and place in a greased 9x13-inch pan. Top with 1/2 cup Parmesan cheese, 1/2 cup melted butter and 2 cups crushed corn flakes. Bake at 350° for 45 to 60 minutes.

Party Potatoes

Kathy Stickle

8 to 10 potatoes
1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. sour cream
Dash of garlic salt

Diced chives (opt.)
3 T. melted butter
Paprika

Peel, quarter and boil potatoes until soft. Beat cheese and sour cream together in electric mixer until smooth and blended. Gradually add cooked potatoes to cream and cheese mixture, beating until light and fluffy. If too stiff, thin with a little milk. Season to taste with garlic salt and chives. Spoon into 2-quart casserole, brush with butter, sprinkle shredded yellow cheese or paprika. Bake at 350° for 30 minutes.

This dish is great to make the day before, put in refrigerator overnight. Everyone will love them. They are so delicious. We like them with the cheese you put on top just before baking.

Potato Puff

Jeanette Crozier

9 potatoes, cooked &
mashed
1 (8 oz.) pkg. cream cheese
1 egg

1 ctn. sour cream
1 stick margarine
1 onion, chopped fine

Combine all and beat well with electric mixer. Pour into an oven-proof greased bowl. (Make sure bowl is large enough to allow extra room for mixture to rise.) Bake at 350° for 45 minutes to 1 hour, until the mixture has risen 1 to 2-inches higher in the bowl and is golden brown in color.

Potato Casserole

Fran Kain

1 pkg. frozen hash brown potatoes
1/2 c.+ 2 T. margarine
1 can cream of mushroom soup or chicken soup
1 pt. sour cream

1/2 c. milk
1/2 c. chopped green onions
2 c. grated Cheddar cheese
1 c. crushed corn flakes

Preheat oven to 350°. Pour 1/2 cup melted margarine into a 9x12-inch baking dish. Add 1/2 package hash browns. Mix soup, sour cream, milk and green onions in a separate bowl. Pour 1/2 of the mixture on hash browns. Sprinkle 1 cup grated cheese on top. Repeat process. Sprinkle remaining cheese on, then cover with crushed corn flakes. Drizzle 2 tablespoons melted margarine on top. Bake 45 minutes.

Potato Casserole

Mary Galeazzi

1 (8 oz.) ctn. sour cream
1 can cream of celery soup
6 oz. yellow cheese

1 can cream of potato soup
1 lg. bag frozen hash browns

Mix together in a 9x13-inch pan, the sour cream, soups, hash browns and 2 ounces of cheese. Put remaining cheese on top and bake at 350° for 1 hour.

Robert's Potatoes

LaVonne Andrew

4 med. potatoes
3 T. margarine
1/2 tsp. garlic salt

1/2 tsp. paprika
2 T. Parmesan cheese

Scrub and quarter potatoes lengthwise. Melt margarine in a 9x9-inch baking dish and blend in garlic salt, paprika and Parmesan cheese. Stir potatoes in margarine until coated. Bake at 350° for 30 minutes, or until done.

Scalloped Potatoes and Ham

(For the crock-pot)

Laura Smith

4 (1/2" thick) slices of ham
4 med.-size potatoes
4 (1/2" thick) slices
processed cheese

1 can cream of celery soup
Salt & pepper, to taste

Cut ham into bite-size pieces. Peel potatoes and then cut into thin scallops. In your crock-pot, put 1/2 of ham on bottom. Top with 1/2 the potatoes and then 1/2 the cheese. Repeat layers with remaining ingredients. Cover with soup. Cook on high for approximately 3 hours, depending on temperature of your crock-pot. Serves 4 people.

Confetti-Scalloped Potatoes

Helen S. Smith

1 (16 oz.) pkg. frozen hash
brown potatoes
1/2 c. butter or margarine
1/2 c. chopped onions
1 (10 3/4 oz.) can condensed
cream of mushroom soup,
undiluted
1 soup can milk

1 c. (4 oz.) shredded
Cheddar cheese
1 sm. green pepper, cut
into strips
2 T. chopped pimento
Dash of pepper
1 c. cheese cracker
crumbs, divided

In skillet, melt butter over medium heat. Sauté onion until tender. Stir in potatoes, soup and milk. Add cheese, green pepper, pimento, pepper and 1/2 cup of the crumbs. Pour into shallow casserole. Top with remaining crumbs. Bake at 375° for 35 to 40 minutes. Yield: 6 to 8 servings.

Let raw potatoes stand in cold water before frying to improve crispness of French fries.

Mom's Deluxe Scalloped Potatoes

Marcia Grimm

8 to 12 russet potatoes
1/2 c. (1 stick) butter
1 pt. half & half or 1 c.
whole milk

1 rounded T. salt
1/4 lb. Cheddar cheese,
grated
Parmesan cheese

Boil potatoes with skins on (washed before cooking) until they are just barely tender. Don't overcook. Cool with skins on (it improves flavor). Grease 9x13-inch baking dish or cake pan. Pull skins off and grate potatoes. Heat butter and milk; add salt, stirring to dissolve. Pour evenly over potatoes. Grate Cheddar cheese over top and sprinkle with Parmesan cheese, generously. Bake at 350° for 1 hour. Serve hot. Serves about 10 to 12.

Seasoned Potatoes

Fr. Charles Fladung

4 lg. white potatoes,
scrubbed
1 sm. yellow onion

1/8 c. low-sodium soy
sauce
Dash of ground pepper
Dash of paprika

Peel the potatoes if you wish, and slice into 1/8-inch slices. Slice the onion thinly and separate into rings. Place the potatoes in a large covered casserole dish and lay the onions over them. Season with a few sprinkles of soy sauce, some black pepper and a little paprika. Cover and bake in a 350° oven for 45 to 50 minutes, or microwave on HIGH for 10 to 15 minutes.

I used home-grown red potatoes, medium in size, non-peeled. Microwave time for my use was 10 minutes.

Potato-Spinach Casserole

Marge Rinehart

6 to 8 lg. potatoes, mashed
1 c. sour cream
Salt, to taste
1/4 tsp. pepper
2 T. chopped green onion tops

1 (10 oz.) pkg. frozen,
chopped spinach,
well drained
1 c. shredded Cheddar
cheese

In large bowl, combine all ingredients, except cheese. Spoon into a greased 2-quart casserole. Bake, uncovered, at 400° for 15 minutes. Top with cheese and bake another 5 minutes. Yield: 6 to 8 servings.

Very good. Leftover mashed potatoes work well.

Baked Sweet Potatoes

Helen Gasparovich

- | | |
|-----------------------------|--------------------------|
| 8 lg. sweet potatoes | 1 tsp. cornstarch |
| 1 c. sugar | 1/3 c. margarine |
| 1/2 c. brown sugar | 1/2 c. water |
| 1 T. lemon juice | |

Clean and boil sweet potatoes with jackets until done. Peel and place in baking dish. (Leave 1 corner free to dip glaze.) Melt margarine in saucepan. Mix sugar and cornstarch; add to melted margarine. Add lemon juice and water. Bring to a boil, then pour over sweet potatoes. Bake at 350° until potatoes are well glazed. Bake for 1 hour, basting often.

Sweet Potato Casserole

Mary Jo Stults' Daughter-in-law, Jennifer

- | | |
|--------------------------------------|-----------------------------------|
| 3 lg. eggs, beaten | 1/2 tsp. allspice |
| 5 lb. sweet potatoes | 1 pkg. light brown sugar |
| 2/3 c. butter or oleo, melted | 1/3 c. all-purpose flour |
| 1/3 c. heavy cream | 1 c. finely-chopped pecans |
| 1 tsp. vanilla | 1/3 c. butter |
| 1/2 tsp. ground nutmeg | |

Grease a shallow 2-quart casserole. Mix first 6 ingredients and spread in casserole. In a separate bowl, mix sugar, flour and nuts. Work butter in with hands. Sprinkle over potato mixture. Bake at 350° for 60 to 70 minutes, until topping is brown and bubbly. Garnish with 12 pecan halves.

Really good. Also, mashed sweet potatoes are excellent. And you can also twice-bake sweet potatoes using some honey and butter to mix with cheese, the same way one does white baked potatoes. Just use your imagination!

Seasoned Rice

Connie Creary

- | | |
|---|------------------------------|
| 1 c. uncooked rice | 1 tsp. salt |
| 1 (10 1/2 oz.) can beef
consommé | 1 tsp. parsley flakes |
| 1/3 c. water | 2 T. butter |

Combine all ingredients, except rice, in 1 1/2-quart casserole. Place in 325° oven for 10 minutes, or until butter melts. Stir in rice. Cover and bake 35 to 40 minutes, until rice is tender.

Rice-Broccoli Casserole

Donna Joy Flattery

**4 oz. shredded Velveeta
cheese**
1 c. cooked rice
1/2 c. mushrooms
1/2 c. onion

1/2 c. milk
1 T. + 1 tsp. margarine
**1 (16 oz.) pkg. frozen
broccoli/cauliflower**
1 tsp. salt

Combine all ingredients (except broccoli/cauliflower and salt) until cheese and butter are melted, for about 2 minutes. Stir in broccoli and cauliflower and salt. Pour into casserole dish. Bake 30 minutes at 350°. Serves 8.

Can be very low-fat and low-calorie by using low-fat cheese and skim milk.

Rice-Bean Casserole

Kathy Froyen

1 c. regular rice
1 can pinto beans

**6 oz. Cheddar cheese,
cubed**
Picante sauce

Cook rice as directed. Rinse pinto beans. Layer hot rice, beans and cheese in 2-quart casserole. Cover, let steam 10 minutes (away from heat). Serve with picante sauce.

Good during lent, as meatless main dish.

Jewish Rice

Ruth Laughlin

**1 sm. can mushrooms,
stems, bits & juice**
1 can beef consommé soup

1 can French onion soup
**1 canful (use mushroom
can) dry rice**

Put mushrooms in baking dish, pour beef consommé soup over mushrooms. Add rice, then French onion soup. Melt 1 stick of margarine and pour over top. Bake at 350° for 45 minutes. Toss and serve.

Spanish Rice

Nicholas Hoover

- | | |
|----------------------------------|--|
| 8 slices bacon | 3/4 c. uncooked rice |
| 1 c. chopped onion | 1 tsp. salt |
| 1 c. chopped green pepper | Dash of pepper |
| 1 (1 lb.) can tomatoes | 1 tsp. brown sugar |
| 1 1/2 c. water | 1 1/2 tsp. Worcestershire sauce |

Cook bacon until crisp; remove. Put bacon on paper towel and cover. Pour off 1/2 the fat. In remaining fat, cook green pepper and onion, until tender, but not brown. Add remaining ingredients. Cover and simmer 45 minutes. Crumble bacon on top. Makes 6 to 8 servings.

Torta di Riso

Judy Zager

(Rice Pie)

- | | |
|---------------------------------|---------------------------------|
| 1 (9") pie crust | 1/2 c. blanched almonds, |
| 1 3/4 c. milk | toasted & chopped |
| 1/2 c. Arborio rice | 2 T. butter |
| 1/2 c. + 2 T. sugar | 2 T. brown sugar |
| 2 eggs, beaten | 1/4 tsp. almond extract |
| 1 tsp. grated lemon zest | |

In heavy saucepan, combine milk and rice and bring to a gentle bubble over high heat. Lower heat, cover and cook at a slow bubble 20 to 25 minutes, until rice is tender, but still resistant to the bite. (It will be a little soupy.) Stir in sugar. Cool. Stir in eggs, lemon zest, almonds and almond extract. Pour into prepared crust. Bake 30 to 45 minutes at 350°, or until light brown. Melt butter and brown sugar. Brush on top of pie and bake 2 minutes more.

Creamed Spinach

Bernice Tollenaere

- | | |
|--|--|
| 2 slices bacon, diced | 1 sm. onion, peeled & diced |
| 2 T. butter | & lightly sautéed in |
| 1 1/2 tsp. flour | butter or oil |
| 1 c. half & half | 1/4 tsp. nutmeg |
| 1 lb. cooked spinach, | |
| drained well & finely chopped | |

Sauté bacon in medium saucepan until crisp. Remove and set aside. Reduce heat and add butter. When melted, whisk in flour to make a roux. Cook 2 minutes, stirring constantly. Slowly add half and half, whisking constantly, until sauce is smooth and thickened. Simmer about 5 minutes, continuing to stir. Blend in remaining ingredients and heat through. Serves 4.

Squash Casserole

Connie Creary

2 c. cooked, mashed yellow squash

1/2 can cream of mushroom soup*

1 T. grated onion

1 beaten egg

1/3 c. bread crumbs

1/2 c. grated Cheddar cheese

1 T. butter

*Use full can for more flavor.

Mix all ingredients and pour into well-greased casserole. Sprinkle with paprika. Bake at 400° until bubbly.

Green Tomato Pie

Jennie Landsperger

4 c. green tomatoes, wedged & sliced

2 T. vinegar

1 1/4 c. sugar

1/4 tsp. salt

1/4 tsp. nutmeg

1/4 tsp. cinnamon

3 T. flour

2 T. butter

1 tsp. vanilla

Pie shell & top

Put vinegar over tomatoes. Stir and set aside. Mix remaining ingredients and pour over tomatoes. Put in pie shell, cover with the pie shell top. Bake at 300° to 350° for 45 to 60 minutes.

Mixed Vegetable Casserole

Melinda Dunkin

1 can white corn, drained

1 can French-style green beans, drained

1 can cream of celery soup

1/2 c. onion, chopped fine

1/2 c. celery, chopped

1/2 c. green pepper, chopped

2 c. cheese, grated

1 (8 oz.) ctn. sour cream

TOPPING:

1 stick oleo

1/2 box Ritz crackers, crushed

1/2 c. slivered almonds

Combine all ingredients, except toppings, in a large 3-quart casserole. Mix toppings and pour over casserole. Bake at 350° for 45 minutes.

Cheesy Vegetable Delight

Betty A. Schmaltz

1 (16 oz.) pkg. frozen cauliflower
1 (16 oz.) pkg. frozen broccoli
2 c. carrots, cut up

1 can sliced mushrooms
1 1/2 c. Velveeta cheese, cubed
1/4 c. butter or margarine
1 can onion rings

Cook vegetables separately. Put together in casserole and add butter and cheese. Stir well. Bake at 250° for 20 minutes. Stir after 10 minutes. Put crumbled onion rings on top and return to oven for 5 to 7 minutes.

Scalloped Zucchini

Vickie Reed

4 to 5 good-size zucchini
1 can cream of mushroom soup

1/4 c. Cheddar cheese, diced

BUTTERED CRACKER CRUMBS:

1 stick of margarine, melted

1 tube salted crackers, finely crushed

Slice unpeeled zucchini. Sauté in butter or salad oil until limp, but not browned. While still over low heat, add mushroom soup and diced cheese. Stir until cheese is melted. Salt and pepper to taste. (Little, if any, salt is needed as soup is salty.) Place 1/2 of buttered cracker crumbs in bottom of 2 1/2-quart casserole. Pour in zucchini mixture. Cover with remaining cracker crumbs and grated Cheddar cheese, if desired. Bake at 350° for 30 minutes.

Dilled Zucchini

Helen Veselak

2 med. zucchini
1 T. butter

Dill weed, to taste

Cut 2 unpared medium zucchini lengthwise in half. Cook, uncovered, in 1-inch boiling water for 12 to 15 minutes, or until tender; drain. Brush with melted butter and sprinkle with dill weed. Serves 4.

Notes & Recipes



Green Tomato Pie

Jenni Lundberg

4 c. green tomatoes

1/2 c. green onions

1/2 c. green peppers

1/2 c. green beans

1/2 c. green lentils

1/2 c. green peas

2 c. cream cheese

1/2 c. green onions

1/2 c. green peppers

1/2 c. green beans

1/2 c. green lentils

1/2 c. green peas

browned. While still over low heat, add cream cheese and blend until smooth. While still over low heat, add cream cheese and blend until smooth.

2 c. cream cheese

1/2 c. green onions

1/2 c. green peppers

1/2 c. green beans

1/2 c. green lentils

1/2 c. green peas

1/2 c. green onions

1/2 c. green peppers

1/2 c. green beans

1/2 c. green lentils

1/2 c. green peas

1/2 c. green onions

1/2 c. green peppers

1/2 c. green beans

1/2 c. green lentils

1/2 c. green peas

A decorative border in blue ink surrounds the page. It features large flowers at the corners, smaller flowers, and intricate scrollwork and vine patterns.

This & That

Learn from the mistakes of others -
you can't live long enough to make
them all yourself.

Household Hints

In a hurry - Place one cut-up fryer in an oblong baking pan. Combine 1 can cream of mushroom soup, 1 cup sour cream, and 3 tablespoons dry onion soup mix. Spread over chicken and bake at 350°, covered, for about 2 hours.

After stewing a chicken for diced meat for casseroles, etc., let cool in broth before cutting into chunks - it will have twice the flavor.

For a brown crust on roasted chicken - rub mayonnaise generously over the skin before cooking.

To slice meat into thin strips, as for stroganoff or Chinese dishes - partially freeze and it will slice easily.

A roast with the bone in will cook faster than a boneless roast - the bone carries the heat to the inside of the roast quicker.

Never cook a roast cold - let stand for at least an hour at room temperature. Brush with oil before and during roasting - the oil will seal in the juices.

For a juicier hamburger, add cold water to the beef before grilling (1/2 cup to 1 pound of meat).

Save the juices from the spiced fruits and other canned fruits - use them to pour over ham slices while baking.

To freeze meat balls, place them on a cookie sheet until frozen. Place in plastic bags and they will stay separated so that you may remove as many as you want.

To keep cauliflower white while cooking - add a little milk to the water.

When boiling corn, add sugar to the water instead of salt. Salt will toughen the corn.

To ripen tomatoes - put them in a brown paper bag in a dark pantry and they will ripen overnight.

Do not use baking soda to keep vegetables green. It destroys Vitamin C.

When cooking cabbage, place a small tin cup or can half-full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of French-fried potatoes.

Use greased muffin tins as molds when baking stuffed green peppers.

A few drops of lemon juice in the water will whiten boiled potatoes.

Buy mushrooms before they "open". When stems and caps are attached snugly, mushrooms are truly fresh.

To cook "below the ground" vegetables (such as potatoes, carrots, turnips), place in cold water and bring to a boil. Add "above ground" vegetables (corn, peas, beans) to water already boiling.

Don't despair if you've oversalted the gravy. Stir in some instant mashed potatoes and you'll repair the damage in a jiffy. Just add a little more liquid to offset the thickening.

Scissors are a great convenience for cutting celery, cucumbers, parsley, mint, lettuce, etc.; much quicker and better than using a knife.

To keep celery crisp - stand it up in a pitcher of cold, salted water and refrigerate.

Lettuce keeps better if you store in refrigerator without washing first so that the leaves are dry. Wash the day you are going to use.

Do not use metal bowls when mixing salads. Use wooden, glass or china.

This & That

Caesar Salad Dressing

Barb Burress

2 tsp. country-style Dijon
mustard

1 clove minced garlic

1/2 c. Miracle Whip lite,
fat-free

1 lb. romaine lettuce

1 T. ReaLemon juice
(concentrate)

1 T. wine vinegar

1 oz. fat-free Mozzarella
cheese

1/4 lb. mild red onions

Combine mustard, garlic, Miracle Whip, lemon juice and vinegar in a small bowl; whisk together. Chill. Wash romaine lettuce and devein. Cut into bite-size pieces. Slice onion into rings. In a large bowl, place lettuce. Top with onions; sprinkle cheese over the top. Pour dressing over salad and toss lightly and serve. Serves 4.

Fresh Fruit Salad Dressing

Sandy Goodhart

1 c. sugar

1 c. pineapple juice

6 T. orange juice

2 T. lemon juice

2 egg yolks

4 tsp. cornstarch

Salt

Mix, boil and cool. Keeps up to 2 weeks in the refrigerator. Mix with any mixture of fruits like apples, grapes, bananas, canned pineapple or fresh kiwi, strawberries or any of the melons. Can also add marshmallows.

Reducer's Dressing

Helen Gasparovich

1/2 c. tomato juice

1/2 tsp. salt

1 tsp. onion juice

1/2 tsp. Worcestershire
sauce

Beat together well and store in refrigerator. Shake before using.

Note: Grate onion very fine.

Salad Dressing

Helen Gasparovich

2 c. salad oil (use 1/2 olive oil)

2 c. sugar

2/3 c. catsup

2 tsp. salt, to taste

1 sm. onion, grated fine

2/3 c. vinegar (cider or wine)

2 tsp. celery salt

Beat in blender or mixer for 20 minutes the first 5 ingredients. Add vinegar and celery salt; beat again lightly, just to blend. This makes a little more than 1 quart. Can be stored in refrigerator indefinitely.

Salad Dressing

Jarod Ripperger

4 T. vinegar

1 T. water

1 tsp. Dijon mustard

1/2 tsp. salt

1/2 tsp. pepper

1/2 c. vegetable oil

Put vinegar, water, mustard, salt, sugar and pepper into a jar. Put lid on jar and shake hard. Pour oil into the jar and shake hard again. Keep in the jar awhile, then shake it again before you use it.

Flannel Cakes

Linda Sheesley

2 c. sifted all-purpose flour

1 T. baking powder

1 T. sugar

3/4 tsp. salt

1 egg, well beaten

1 1/2 c. milk

2 T. melted butter

Make a well in center of dry ingredients. Add liquid all at once, stirring only until blended. When griddle is hot enough, grease lightly. Pour into 4-inch circles. When tops of cakes are full of bubbles, turn and bake other side until browned.

Southern flapjack, breakfast food.

Barbecue Sauce

Fr. Charles Fladung

2 T. butter
1 c. onion, chopped
1 c. water
1 c. catsup
2 T. vinegar

2 T. Worcestershire sauce
1 tsp. dry mustard
1 tsp. salt
2 T. brown sugar
1/4 tsp. black pepper

Brown onion in butter. Add remaining ingredients; simmer until thick.

This is good on pork or beef roast. After roasting meat, remove bone and shred for sandwiches. Put into barbecue sauce and heat through. This improves meat as it sits in sauce. Store in the refrigerator.

Beer Batter for Deep-Fried Fish

Pat Philben Allesandra

1 1/2 to 2 lb. cod, jumbo
shrimp, etc.
1 pkg. dry yeast
1 c. warm beer

1 c. flour
Pinch of salt
1 egg white

In warm bowl, dissolve 1 package dry yeast in 1/2 cup warm beer. Add 1 cup flour, sifted with a pinch of salt, and stir. Add more beer (about 1/2 cup) as needed for sticky-run dough. Cover with cloth and let stand in warm place for 1/2 hour. Fold in egg white and use immediately. Serves 6.

Good for mushrooms, too.

Fish Batter

Nicole Shinn

1 c. flour
1 tsp. salt
Dash of pepper

1 T. Lawry's seasoned salt
1 can beer

Mix all ingredients. Cover pieces of fish and deep-fry.

Pesto

Jane Conway

3 cloves garlic, chopped
1/4 tsp. salt
1/4 c. olive oil
2 c. firmly-packed fresh basil leaves

1/4 c. pine nuts or walnuts
1/2 c. freshly-grated Parmesan cheese

Put garlic, salt and oil in food processor. Process until smooth. Add basil and nuts. Process until smooth. Stir in Parmesan cheese.

Use in pasta and tomato dishes, soups, salads, on toasted baguette rounds with additional olive oil and bits of fresh tomato.

Chocolate Syrup

Eva Hinricher

2 sticks oleo or butter
4 c. sugar
1 c. cocoa

2 cans evaporated milk
2 tsp. vanilla

Melt oleo in heavy saucepan. Add sugar, milk and cocoa. Stir constantly until comes to a rolling boil. Boil 1 minute longer. Remove from heat and add vanilla. Serve warm on ice cream.

This can be put in glass jars after it is cool. Cover tightly and keep in refrigerator until gone.

Chocolate Syrup

Carolyn Formanek

2 c. sugar
4 T. flour
6 T. cocoa

2 c. boiling water
1/2 c. oleo
2 tsp. vanilla

Blend sugar, flour and cocoa. Boil water and mix in blended dry ingredients. Bring back to a boil until thick. Add oleo. Cook over medium heat until smooth and thick. Add vanilla. Stores well in refrigerator.

Christine's Chocolate Sauce

Marilyn Schumacher

1/4 c. milk
4 T. margarine
2 T. cocoa

3/4 c. sugar
2 tsp. vanilla

Mix sugar and cocoa so it's not chunky. Add milk and margarine; bring to a full boil. Boil for 1 minute. Remove from heat and stir in vanilla. Makes about 1/2 cup sauce.

Great over ice cream.

Crispy Waffles

Sharon Thill

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

3 eggs, separated
1 1/2 c. milk
1/2 c. oil

Sift dry ingredients. Beat egg yolks. Mix in milk and oil. Add to dry ingredients and stir. Beat egg whites until stiff. Fold into batter. Bake in hot waffle iron to desired crispness. Makes 3 waffles.

Variations: Blueberry Waffles: Use 1 cup milk in place of 1 1/2 cups. Add 1 cup drained, sweetened blueberries before folding in egg whites.

Peanut Butter Play Dough

Fr. Charles Fladung

2 c. powdered milk
2 c. peanut butter

1 c. honey

Mix ingredients at first with a spoon. Finish with your hands. Refrigerate for 10 minutes. Sculpt and eat!

This recipe comes from several years of Vacation Bible School. I credit Sr. Mary and Sr. Annette with passing this recipe on to me.

Peanut Butter Play Dough

Brian Schneider

1 c. peanut butter
1 c. honey

1 c. powdered milk
1 c. oatmeal

Pour all 4 ingredients together. Mix until well blended. Make something beautiful and eat it.

Sidewalk Chalk

Donna Jean Flattery

5 T. plaster of Paris
2 tsp. tempera paint

1/4 c. water
3 oz. size paper cups

Mix together the plaster of Paris, water and tempera paint. Stir the mixture until it is the consistency of pancake batter. Pour the mixture into the paper cups and let harden. After about an hour, peel off the paper cup.

When the chalk is first made, it will be easy to use on paper; after several days of hardening, it is good for hard surfaces. Spray hairspray over it, if used on paper, for an inexpensive fixative.

Homemade Clay

Donna Jean Flattery

1 c. flour
1/2 c. salt
2 tsp. cream of tartar

1 T. cooking oil
1 c. water
Food coloring

Mix flour, salt and cream of tartar. Stir in oil, water and food coloring. Cook all together 3 minutes over medium heat, stirring constantly. Place on waxed paper and knead. Store in airtight container. Will keep several months.

Snow Ice Cream

Tracy, Greg and Ben Croghan

1 egg
1/2 c. cream or milk

1/2 c. sugar

Beat together and cool. Then beat in as much fresh, clean snow as it will take.

Elephant Stew #1

Don Ziska

1 med.-sized elephant,
cut into bite-sized cubes
(takes 1 to 3 months)
1/2 pickup load potatoes

1/4 pickup load onions
1/4 pickup load carrots
1 bucket salt
1 bucket pepper

Cook at 465° in larger (very) pot for 2 to 4 weeks. Do not undercook. Simmer for 1 week. Serves 3800. If more are expected, may add 1 rabbit. Caution: nobody likes a hare in their stew.

Recommend serving with a hearty red wine, several gallons. Okay while preparing ingredients.

Elephant Stew #2

Tillie Pregon

1 lg. elephant
Salt & pepper

2 rabbits

Cut meat into bite-sized pieces. Salt and pepper meat. Place in large pan over outside fire. Cook until tender. This will serve a lot of people. If you don't think it's enough, add a rabbit. But don't do this unless really necessary, as some people don't like hare in their stew.

Preserving Children

Sister Rachel Beeson

1 large grassy field
6 children
3 small dogs
Narrow strip of brook with
pebbles

Hot sun
Flowers
Deep-blue sky
Many silent prayers

Mix children with the dogs and empty into field, stirring continuously. Sprinkle field with flowers. Pour the brook gently over the pebbles. Cover all with deep-blue sky and bake in the hot sun. When children are well browned, they may be removed. After silent prayers, they will be found just right for setting away to cool in the bath tub.

Notes & Recipes



Index

Appetizers, Beverages & Dips

Beer Nuts	
Cheerios Nuggets	1
Cereal Snack Mix	
Cinnamon Munch	
Cheese Ball	2
Cheese Ball	
Spam Cheese Ball	
Crabmeat Quesadillas	3
Cucumber Party Sandwiches	
Easy Layered Taco Platter	
Potato Chips	4
Sauerkraut Relish	
Vegetable Cheese Spread	
Uncle Ray's Dorito Dish	5
Beer Meat Balls	
Sausage and Cheese Balls	
Sweet 'n Sour Meat Balls	6
Fruit Pizza (2)	7
Mexican Munch	
Moosewood Gnocchi	
Salsa	8
Picante Sauce	
Taco Spread	
Tortilla Rolls	9
Tortilla Roll-Ups	
Water Chestnuts and Bacon	
<u>Hot-Hot-Hot</u> Wings	10
Bride's Punch	
Cocoa Mix	
Fruit Slush	
Hot Chocolate Mix	11
Chocolate Soda	
Evergreen Punch	
Orange Julius (2)	12
Jean's Party Punch	
Red Punch	
Sparkling Punch	13
Sloe Gin Slush	
Kitty's Wassail	
Apple Dip	

Bean Dip	14
Caramel Dip	
Cheese Dip	
Dried Beef Dip	
Fruit Dip (2)	15
Fruit Dip	
Guacamole Grande	
Grandma Finnegan's Mexican Dip	16
Nacho Dip	
Nacho Sour Cream Dip	
Party Cheese Dip	
Onion Dip	17
Shrimp Dip	
Hot Artichoke-Spinach Dip	
Spinach Dip	18
Nutty Spinach Dip	
Taco Cheese Dip	
Veggie Dip	19
Veggie Dip	
Vegetable Dip	20

Breads & Rolls

Baking Powder Biscuits	
Buttermilk Biscuits	
Cheese-Garlic Biscuits	21
Banana Bread	
Banana Nut Bread	
Beer Bread	
Cheese Bread	22
Cinnamon Raisin Bread	
Cornbread	23
Cranberry Nut Bread	
French Bread	
Lemon Poppy Seed Bread	24
Lemon Speckled Bread	
Multi-Grain Bread	
Pecan Bread	25
Poppy Seed Bread	
Poppy Seed Lemon Bread	26
Pumpkin Bread	
Delicious Pumpkin Bread	
Irish Soda Bread	27
Irish Soda Bread	

Monkey Bread (2)	28
Nan's Stuffed Bread	
Soda Bread	29
Vanilla Nut Bread	
White Bread	
Zucchini Bread	30
Zucchini Bread	
Fluffy Dumplings	
Anna Popson's	
Slovak Dumplings	31
Mini Applesauce Muffins	
Crumble-Top Banana	
Muffins	32
Joe's Favorite Banana	
Muffins	
Banana Muffins	33
Blueberry Streusel Muffins	
Bran Muffins-by-the-Pailful ...	34
Malt-O-Meal Muffins	
Muffin Mix	
Oat Bran Muffins	35
Homemade Pizza Crust	
and Sauce	
Homemade Pizza	36
One-Hour Buttermilk Rolls	
Italian Spice Christmas	
Rolls	37
Overnight Caramel Rolls	
Cinnamon Rolls or	
Dinner Rolls	38
Four O'Clock Rolls	
Hot Rolls, Hamburger or	
Hot Dog Buns	
Hurry-Up Rolls	39
Oatmeal Rolls	
Rich Hot Rolls	40
Spoon Rolls	
Oven French Toast	41

Candy

Candy Apples	
Caramels	
Microwave Caramel	43
Easy Caramel Corn	
Microwave Caramel Corn	
Popcorn Balls	44

Popcorn Balls	
Cream Cheese Mints	
Grandma Finnegan's	
Microwave Caramel	
Popcorn	45
Cherry Mash Candy	
Chocolate Peanut	
Clusters	
Date-Nut Roll	46
Divinity	
No-Fail Divinity	
Christmas Fudge	47
Easy Chocolate Fudge	
Fanny Farmer Fudge	
Homemade Fudge	48
Pineapple Fudge	
Peanut Butter Balls	
Great-Grandma James'	
Penoche	49

Cookies & Bars

Allsweet Nut Cookies	
Applesauce Cookies	51
Butter Cookies	
Jul Pepparkaka	52
Quick Chocolate Cookies	
Chocolate Marshmallow	
Cookies	
Chocolate Macaroons	53
Chocolate Crinkles	
Chocolate Crinkle Cookies	
Chocolate Crackles	54
Chocolate Chip Cookies	
Delicious Chocolate	
Chip Cookies	55
Joe's Best Chocolate	
Chip Cookies	
Chocolate Butterflies	
Christmas Cut-Out	
Cookies	56
Coconut Crisps	
Grandma Evey's M&M	
Cookies	
Colored M&M Cookies	57
Cinderella Crisps	
Cowboy Cookies (2)	58

- Crunchy Birthday Cookies
 Date Drops
 Icebox Date Roll
 Cookies 59
 Easy Filled Date Cookies
 Ritz Cracker Date
 Cookies 60
 Date-Nut Pinwheels
 Devils Food cookies
 Dinosaur Chow 61
 Dishpan Cookies
 Old-Fashioned Ginger Cookies
 Ginger Cookies 62
 Ginger Crinkle Cookies
 Hanna's Haystack Cookies
 Icebox Cookies 63
 Irish Potatoes
 June Cleaver's Cookies
 Kringla 64
 Lemonade Cookies
 Meringue Stars and Kisses
 Monster Cookies 65
 Monster Cookies
 Mrs. Field's Cookies
 Neiman's \$250 Cookies 66
 Old-Fashioned Oatmeal
 Cookies
 Oatmeal Chocolate Chip
 Cookies
 No-Bake Chocolate
 Oatmeal Cookies 67
 Crisp Oatmeal Cookies
 Chewy Oatmeal Cookies
 Peanut Blossoms 68
 Pecan Snowballs
 Peanut Butter Temptations
 Peanut Butter Fingers 69
 Peanut Butter Fingers
 Irresistible Peanut Butter
 Cookies 70
 Honey Bear Peanut Butter
 Cookies
 Easy Peanut Butter
 Cookies 71
 Old-Fashioned Soft
 Pumpkin Cookies
 Ranger Cookies 72
 Rolo Cookies
 Snickerdoodles (2) 73
 Snow-on-the-Mountain
 Cookies
 Sour Cream Cut-Out
 Cookies 74
 Sour Cream Drops
 Sour Cream Oatmeal
 Date Cookies
 Sour Cream Sugar
 Cookies 75
 Special K Cookies
 Sugar Cookies
 My Favorite Sugar
 Cookies 76
 Sugar Cookies
 Basic Sugar Cookie
 Crisp Sugar Cookie
 Almond Bars 77
 Apple Bars
 Danish Apple Bars 78
 Banana Bars
 Black Walnut Dream
 Bars 79
 Cherry Brownies
 Chewy Chocolate
 Brownies 80
 Chocolate Crunch Brownies
 Fudge Brownies
 Hershey Syrup Brownies 81
 S'more Brownies
 Thill Brownies
 California Gold Bars 82
 Caramel Candy Bars
 Caramel Rice Krispie
 Treats 83
 Chocolate Caramel Bars
 Chocolate Revel Bars 84
 Cookie Pizza
 Dutch Letter Bars
 Lemon Bars 85
 Lemon Cheese Bars
 Magic Cookie Bars
 M&M Dream Bars 86
 Mudpie Bars
 Oatmeal Bars
 Peanut Buster Bars 87

Peanut Butter Bars	
Southern Pecan Bars	
Butter Pecan Turtle Bars	88
Butterscotch Pecan Squares	
Pecan Bars	89
Pumpkin Bars (2)	90
Pumpkin Bars	
Pumpkin Dessert Squares	91
Raisin Creme Bars	
Rice Krispie Bars	
Salted Nut Roll Bars	92
Scotcheroos	
S'mores Bars	
Yum-Yum Bars	93

Desserts

Quick Angel Food Cake	
Strawberry Angel Cake	
Yellow Angel Food	95
Apple Cake (2)	
Diced Apple Cake	96
Lola Holdefer's Best Apple Cake	
Apple Harvest Cake	97
Applesauce Cake	
Mom's Applesauce Cake	98
Spicy Applesauce Cake	
Individual Cheesecakes	99
Cheesecake	
Cherry Cheesecake	100
Low-Fat Lemony Cheesecake with Fresh Fruit	
Chocolate Sheet Cake	101
Favorite Chocolate Birthday Cake with White Frosting	
Frosted Chocolate Conecakes	102
Dark Chocolate Cake	
Chocolate Cake	103
Chocolate Chip Date Cake	
Chocolate "Coke" Cake	
Chocolate Heath Cake	104
Chocolate Pudding Cake	
Chocolate Sheetcake	105

Neiman-Marcus Chocolate Cake	
Chocolate Kahlua Cake	
Chocolate Layered Dessert	106
Italian Cream Cake	
Creme De Menthe Cake	
Dirt Cake	107
Dirt Cake	
Dirt Cups	
Dump Cake	108
Fruit Cocktail Cake	
Krazy Kake	
Ethel's Lemon Cake	109
Martha's Cake	
Linda's Orange Cake	
Orange-Glazed Lemon Cake	110
Peach Cake	
Peaches and Cream Cheesecake	111
Pudding Poke Cake	
Regina Cake	
Rhubarb Dessert	112
Rhubarb Dessert	
Rhubarb Cream Pie	
Rhubarb Cake	113
Rhubarb Cake	
7-Up Poundcake	
7-Up Cake	114
Shortcake	
Sour Cream Chocolate Cake	
Spice Cake	115
Strawberry Cake	
Tangy Citrus Cake	
Topsy-Turvy Rhubarb Cake	116
22-Minute Cake	
Twinkie Cake	
Creamy Yellow Cake	117
Coffeecake	
Easy Coffeecake	
Overnight Coffeecake	118
Sour Cream Coffeecake (2)	
Cherry Coffee Roll	119
Almond Delight	
Apple Dumplings	120

- Apple Goody
 Banana Split Pie
 Layered Banana-Pineapple
 Dessert 121
 Easy Cherry Crisp
 Chocolate Peppermint
 Dessert
 Chocolate Sundae
 Dessert 122
 Death-by-Chocolate
 Chocolate Almond
 Torte with Raspberries .. 123
 Hot, Quick Curried Fruit
 Dutch Letters 124
 5-Cup Rice Dessert
 Grasshopper Ice Cream
 Dessert
 Mississippi Mud 125
 Popovers
 Pumpkin Torte
 Rich Peach Cobbler 126
 Rhubarb Crisp
 Rhubarb Crumb Tart 127
 Rhubarb Crunch
 Sacher Torte
 Snow Balls 128
 Strawberry Pretzel Dessert
 Bachelor's Frosting
 Coconut-Nut Frosting 129
 Cream Cheese Frosting
 Cream Cheese Icing
 Decorator Icing
 German Chocolate
 Cake Frosting 130
 Penuche Icing
 Emily's White Frosting
 White Fluffy Frosting
 Coffee Ice Cream 131
 Fresh Peach Ice Cream
 Vanilla Ice Cream Mix
 for a Home Freezer
 Can't-Fail Pie Crust 132
 Never-Fail Pie Crust
 Flaky Pie Crust
 Mazola Oil Pie Crust 133
 Bishop's Pie
 Cherry Cheese Pie
 Chocolate Chip Pie 134
 Frozen Coconut Pie
 French Silk Pie
 Creamy Lemon
 Meringue Pie 135
 Vera's Peach Pie
 Pecan Pie
 Easy Pecan Pie 136
 Sour Cream Raisin Pie
 Raisin Cream Pie
 Sour Cream Raisin
 Pie 137
 Strawberry Pie (2)
 Strawberry Cream
 Cheese Pie 138
 Frozen Fluffy Strawberry
 Pie
 Light and Fluffy Pie 139
 Yogurt Pie
 Delicious Bread Pudding
 Butterscotch Pudding 140
 Marshmallow Cream Pudding
 Rosella Plum's Bread
 Pudding
 Pudding Dessert 141
- ### Main Dishes
- Beef Bar-B-Q
 Impossible Cheeseburger
 Pie 143
 Cheeseburger Casserole
 Casserole
 Crunchy Casserole 144
 Cavatini (2)
 Cola Roast 145
 Corned Beef Hash
 Corned Beef Casserole
 Drive-In Burgers 146
 Cheesy Fiesta Pie
 French Dip Sandwiches 147
 French Dip
 German Beef Bake
 Alpine Goulash 148
 Easy Goulash
 Goulash
 Gourmet Beef Roast 149

- Gourmet Casserole
- Grandma Evey's Tamale Pie
- Ground Beef Casserole 150
- "Humberger Casserole"
- Hamburger Pie 151
- Lasagna (3) 152
- Lasagna (2) 153
- Mexican Lasagna
- Microwave Lasagna 154
- Very-Good Lasagna
- Maid-Rites (2) 155
- Barbecued Meat Balls
- Meat Balls (2) 156
- Norwegian Meat Balls
- Porcupine Meat Balls 157
- Sweet and Sour Meat Loaf
- Tangy Meat Balls 158
- Favorite Meat Loaf
- Meat Loaf (2) 159
- Pizza Meat Loaf
- Prize-Winning Meat Loaf
- Beef Nacho Casserole 160
- One-Dish Meal
- Easy Pasta Bake
- Beef Pinwheel 161
- Bubble Pizza
- Crock Pizza
- Hamburger Pizza Snack 162
- Pizza Casserole
- Pizza Hot Dish
- Poor Man's Pizza 163
- Quicki Mini Pizza
- Upside-Down Pizza 164
- Polish Pigs in the Blanket
- Beef and Rice Au Gratin 165
- Hot Rice Dish
- Round Steak Variation
- Sloppy Joe Crescent
Squares 166
- Sloppy Joes
- Italian Spaghetti Sauce
and Meat Balls 167
- Italian Spaghetti Sauce
- Spaghetti Sauce 168
- Spaghetti
- Spaghetti Casserole 169
- Spaghetti for a Crowd
- Stack-Ems
- Steak and Gravy 170
- Meat Ball Stew
- Oven Beef Stew
- Beef Stir-Fry 171
- Beef Stroganoff
- Stuffed Peppers
- Summer Sausage 172
- Swiss Steak
- Old-Fashioned Swiss
Steak 173
- Royal Swiss Steak
- Taco Casserole (2) 174
- Taco Casserole
- Tater Tot Casserole (2) 175
- Working Girl's Favorite
- Zucchini Beef Skillet
- Zucchini Burgers
on Rye 176
- Almond Chicken
- Baked Chicken
Soufflé 177
- Baked Chicken Breasts
- Brian's Green Chili Chicken
- Chicken Bake 178
- Chicken Breast Supreme
- Chicken Breasts with
Mushrooms 179
- Colorful Holiday Chicken
Breast Dish
- Chicken Boulait 180
- Chicken Burgers
- Chicken Casserole (2) 181
- Chicken Casserole (2)
- Corn Casserole 182
- Chicken Cordon Bleu
- Chicken Divan
- Chicken Enchiladas 183
- Chicken Enchiladas
- Chicken Elegant 184
- Chicken Fajitas
- Forgotten Chicken
- Chicken Fruit Salad 185
- Chicken Hot Dish
- Chicken Mousse with
Supreme Sauce 186
- Chicken-Pasta Casserole

Chicken Rice Casserole	
Chicken and Rice Bake	187
Chicken and Rice	
Chicken and Rice Dinner	
Chicken Supreme	188
Chicken Taco Dish	
Evelyn's Chicken Divan	
Herbed Chicken Bake	189
Mexican Chicken (2)	190
Monterey Chicken Rolls	
Mushroom Chicken	191
Overnight Chicken Casserole	
Poulet De Normandie	192
Really-Good Chicken Casserole	
Saucy Chicken Bake	193
Scalloped Chicken (2)	
Tarragon Chicken Casserole	194
Vicky's Casserole	
Yum-Yum Broccoli Dish	195
Low-Fat Carbonara	
Turkey Hash	196
Iowa's Grilled Turkey Tenderloin	
Turkey Tetrazzini	197
Aunt Karen's Casserole	
Breakfast Casserole (2)	198
Breakfast Pizza (2)	
Breakfast Strata	199
Crock-Pot Bar-B-Q	
Ham Balls (2)	200
Ham Balls (2)	201
Ham Balls	
Pork Meat Balls	202
Ham Loaf	
Ham and Noodles	
Hawaiian Ham	203
Hot Ham Buns	
Pork Chops with Mustard Sauce	
Pork Chops Sorrento	204
Pork Chops	
Quiche	
Crustless Quiche	205

Italian Sausage Sandwich	
Pizza Hot Dish Lasagna "I Made it Myself" Pizza	206
Spicy Rice Casserole	
Eggs Portugal	207
Sausage Soufflé	
Sausage-Spaghetti Pie	208
Million \$ Eggs	
Sweet and Sour Pork	209
Milwaukee Pork Stew Easter Elegant Filled Pork Tenderloin	210

Meatless Dishes

Canelloni	
Meatless Chili	211
Corn-Macaroni Casserole	
Crab-Stuffed Jumbo Shells	
Great-Grandma Rena's Homemade Noodles	212
Homemade Noodles	
Quesadillas Casserole (2)	213
Risotto	
Homemade Tomato Sauce	214
Vegetarian Stew	
Spaghetti with Clam Sauce	215
Oyster Stew	
Salmon Delight	216
Salmon Manicotti	
Seafood Pasta Salad	217
Shrimp Creole	
Shrimp Fettuccine	218
Polynesian Shrimp Cheesy Broccoli-Tuna Bake	219
Tuna Burgers	
Tuna Casserole (2)	220
Tuna Cheese Deluxe	
Tuna Lasagna	221
Tuna Noodle Loaf	
Tuna Tacos	222

Soups & Salads

- Homemade Bean Soup
 Black Bean Soup 223
 Broccoli, Cauliflower,
 Cheese Soup
 Cabbage and Beef
 Soup 224
 Cauliflower Soup
 Cream of Cauliflower
 Soup 225
 Cheese Soup
 Golden Cheese-Broccoli
 Chowder 226
 Chili
 Easy Chili
 White Chili 227
 Corn and Wild Rice Soup
 Cream Chicken Wild
 Rice Soup 228
 French Onion Soup for Two
 Hamburger Soup
 McCheddar Soup 229
 Minestrone
 Potato Soup 230
 Instant Potato Soup
 Potato-Cheese Soup
 Sausage-Vegetable
 Chowder 231
 Split Pea Soup
 Stuffed Spud Soup
 Vegetable Stew 232
 Vegetable Soup
 Wild Rice Soup
 Hearty Winter Soup 233
 Apple Salad
 Apple-Walnut Salad with
 Cranberry Vinaigrette
 Autumn Apple Salad 234
 California Fruit Medley
 Cinnamon Jello
 Cottage Cheese Salad
 Cranberry Fluff 235
 Cranberry Salad (2)
 Easy Salad
 5-Cup Salad 236
 Fruit Compote (2)
 Fruit Salad (2) 237
 Ghost Salad
 Grandma's Gelatin
 Fruit Salad 238
 Lemon-Pineapple Salad
 Lemon Salad
 Peach Pudding Salad
 Pear Salad 239
 Pearl's Salad
 Pineapple-Cheese Salad
 Raspberry Pecan Salad 240
 St. Patrick's Salad
 Strawberry Pretzel Salad ... 241
 24-Hour Salad
 Tropical Delight Salad
 Molded Waldorf Salad 242
 White Salad
 Ada Holmes' Curly
 Roni Salad
 Bowtie Pasta Salad 243
 Macaroni Salad
 Sea Shell Party Salad
 Crunchy Pork and
 Rice Salad 244
 Aztec Salad
 Fresh Broccoli Salad
 Broccoli and Grape
 Salad 245
 Broccoli Salad (2)
 Fresh Broccoli Salad 246
 Veggie Salad
 Calico Salad
 Cauliflower Salad 247
 Cauliflower Salad
 Chinese Cabbage Salad
 Chinese Coleslaw 248
 Chinese Coleslaw
 Quick and Tasty Coleslaw
 Fire and Ice Marinade 249
 German Potato Salad (2)
 Layered Lettuce Salad 250
 Irene Popson's Wilted
 Lettuce
 Crunchy Pea Salad
 Hot Spinach Salad 251
 Taco Bean Salad
 Tossed Taco Salad 252

Vegetables

- Asparagus Casserole
 Barley Casserole 253
 Barley Casserole
 Green Beans Almondine
 Green Bean Casserole 254
 Fresh Green Beans
 Five Beans Baked
 Italian Green Beans
 with Water Chestnuts 255
 Three-Bean Baked Bean
 Dish
 Calico Beans
 Black Beans and
 Brown Rice 256
 Baked Beans (2)
 Broccoli Casserole 257
 Broccoli Casserole
 Broccoli and Cauliflower
 Casserole
 Broccoli Quiché 258
 Sweet 'n Sour Brussels
 Sprouts
 California-Mix Casserole
 Amaretto Carrots 259
 Carrot Casserole
 Sunshine Carrots
 Celery Far East 260
 Baked Corn in Casserole
 Bolivian Corn Pudding
 Cheesy Corn 261
 Corn Casserole (2)
 Frozen Creamed Corn
 Hot Pepper Corn 262
 Microwaved Scalloped
 Corn
 Scalloped Corn
 Unusual Corn Casserole
 Mom's Frozen
 Cucumbers 263
 Refrigerator Pickles
 Frozen Dills
 Egg Salad 264
 Scalloped Eggplant
 Hush Puppies
 Onion Casserole 265
 Luxe Peas with Celery
 Au Gratin Potatoes
 Potato Gratin with Mustard
 and Gruyère Cheese 266
 Garlic Mashed Potatoes
 Gnocchi
 Cheese Potatoes 267
 Cheesy Potatoes
 Cheese-Potato Strips
 Cheese Hash Brown
 Casserole 268
 Crispy Potato Wedges
 Potato Dumplings
 Mashed Potato
 Casserole 269
 Oven Fries
 Mr. Dell's Original
 Potato Casserole
 Parslied Potatoes 270
 Party Potatoes (2)
 Potato Puff 271
 Potato Casserole (2)
 Robert's Potatoes 272
 Scalloped Potatoes and Ham
 Confetti-Scalloped
 Potatoes 273
 Mom's Deluxe Scalloped
 Potatoes
 Seasoned Potatoes
 Potato-Spinach Casserole ... 274
 Baked Sweet Potatoes
 Sweet Potato Casserole
 Seasoned Rice 275
 Rice-Broccoli Casserole
 Rice-Bean Casserole
 Jewish Rice 276
 Spanish Rice
 Torta di Riso
 Creamed Spinach 277
 Squash Casserole
 Green Tomato Pie
 Mixed Vegetable
 Casserole 278
 Cheesy Vegetable Delight
 Scalloped Zucchini
 Dilled Zucchini 279

This & That

Caesar Salad Dressing
 Fresh Fruit Salad Dressing
 Reducer's Dressing 281
 Salad Dressing (2)
 Flannel Cakes 282
 Barbecue Sauce
 Beer Batter for Deep-Fried
 Fish
 Fish Batter 283
 Pesto

Chocolate Syrup (2) 284
 Christine's Chocolate Sauce
 Crispy Waffles
 Peanut Butter Play
 Dough 285
 Peanut Butter Play Dough
 Sidewalk Chalk
 Homemade Clay
 Snow Ice Cream 286
 Elephant Stew #1
 Elephant Stew #2
 Preserving Children 287

EXCELLENT FUNDRAISING IDEAS

In addition to printing cookbooks for fund raising organizations, JUMBO JACK'S COOKBOOKS also offers the proven successful fund raising products shown below. The products shown below are just a few of the many items you might select for your next fund raising project, or perhaps in conjunction with your cookbook project. Any of these will be beautifully imprinted with your organization's logo and name.

If you are interested in helping your organization make money with these successful fund raising products, just mark the products you'd like more information about, give us your name and address.

Name _____

Address _____

Tear out this page and mail it to: **JUMBO JACK'S COOKBOOKS**
301 Broadway • P.O. Box 247 • Audubon, Iowa 50025



OVEN MITT



TOTE BAG



HOT PAD



APRON

COOK-BOOK



T-SHIRT



MUG



PLACE MAT

Or if you prefer, give Mike, Mitzi or Jeanne a toll free call at 1-800-798-2635

FAX 1-712-563-3118

COLLECT: 1-712-563-2635

We hope you are enjoying using this cookbook and find it useful in your kitchen. This book was printed by JUMBO JACK'S COOKBOOKS. If you are interested in having cookbooks printed for your organization, please write us for prices and details.

A cookbook is a good way for YOUR organization to make money.

If you are interested in more information, just tear out this page and mail it to us with your name and address, or just call us toll-free 1-800-798-2635.

Featuring the 3-ring easel binder

We also do
hardback covers,
square back
wire covers,
and other types
of binding



Yes — please send
me more information

Name _____

Organization _____

Address _____

City _____ State _____ Zip _____

Phone _____

**UP TO 5
MONTHS
INTEREST
FREE!**

Or, if you prefer give Mike, Mitzi or Jeanne a call:
Toll free: 1-800-798-2635; Collect: 1-712-563-2635
FAX: 1-712-563-3118

**JUMBO
JACK'S**  **COOKBOOKS**
AUDUBON MEDIA CORPORATION
AUDUBON IA 50025 • 1-800-798-2635