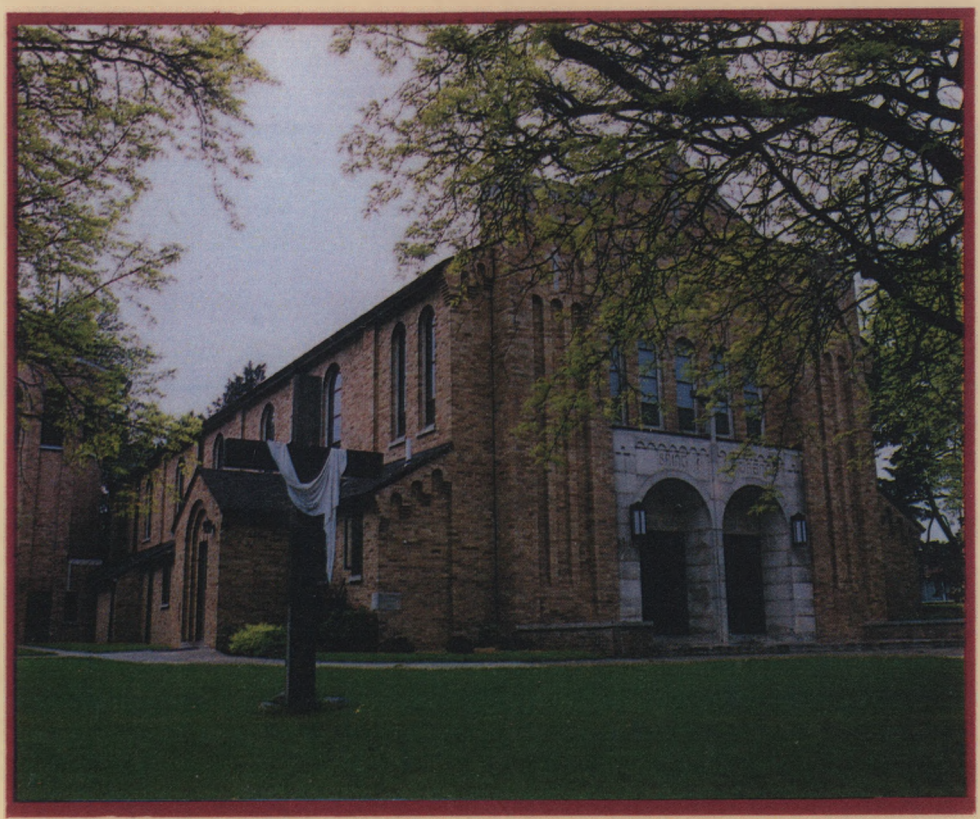
St. Lawrence Parish Cookbook

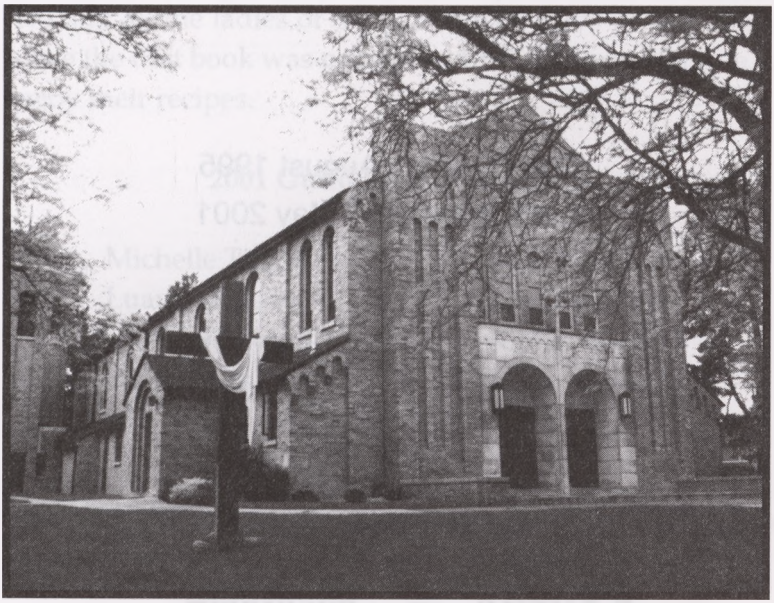


Carroll, Iowa

St. Lawrence Parish Cookbook

1995 - 2001

Reprinted and Revised

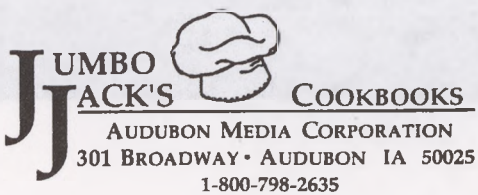


Carroll, Iowa

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)

First Printing - August 1995
Second Printing - May 2001



Expression of Appreciation

We would like to thank all who submitted recipes and helped in any way to make the cookbook project a reality.

A special thanks to Fr. Timothy Schott and Fr. Joe Dillinger for their support.

This cookbook is dedicated to the memory of Sr. Susan Till and all the ladies of the parish who have passed away since the first book was printed in 1995, and we continue to enjoy their recipes.

2001 Guild Board Members

Michelle Tigges	Mae Knobbe
Luanne Kustra	LouAnn Otto
Velma Schweers	Kathy Wieland
Eileen Muhlbauer	Mary Jo Wieland

*Photography courtesy of Joe Vanderheiden and Steve Sunderman.

Notes

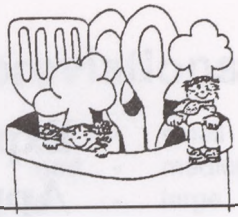


Table of Contents

Appetizers & Beverages 1-24

Soups & Salads 25-80

Vegetables 81-106

Meats & Main Dishes 107-192

Breads 193-226

Cookies & Bars 227-292

Cakes 293-324

Pies & Desserts 325-374

Miscellaneous 375-398

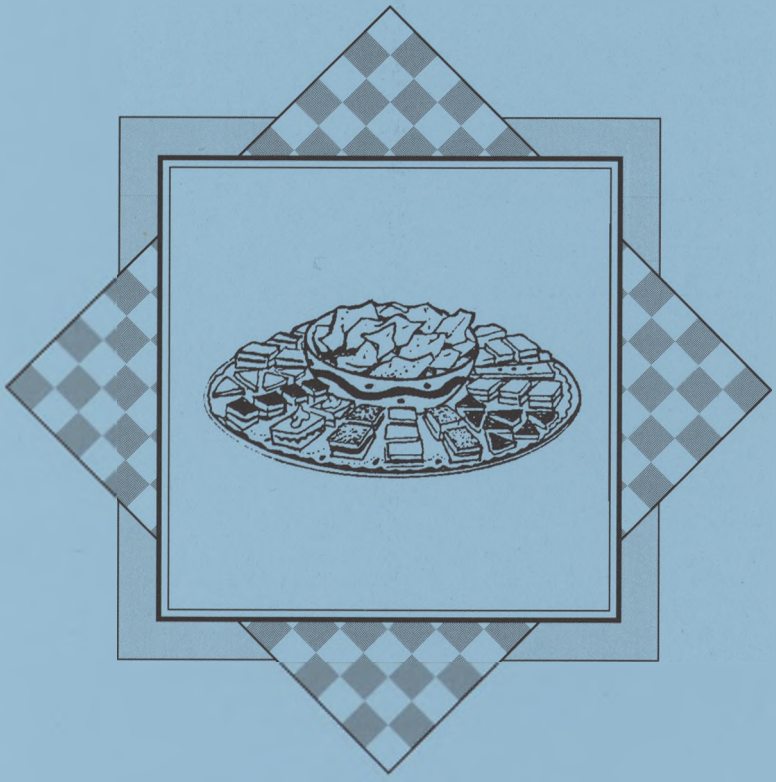
Index 399-412

FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number

Appetizers & Beverages



Appetizer & Beverage Hints

- Try 1/2 cup plain yogurt, 2 packages low-cal sweetener, and 2 tablespoons of vanilla mixed together for a cereal topping, a decorative dessert topping or an appetite appeaser. It is also a good source of calcium.
- For a quick, low calorie dip, blend one 12-ounce carton of cottage cheese, 2 tablespoons of lemon juice, and a desired amount of Good Season's Italian dry dressing. Mix in blender until smooth and refrigerate until ready to use.
- Use pretzel sticks instead of toothpicks when serving cubes of cheese. Stick one pretzel into your favorite cheese cube for added flavor and ease of handling.
- For a crispy, novel sandwich, prepare sandwich with a filling that's not too moist. Lightly butter the outside of both sides of the sandwich and bake in your waffle iron.
- Nuts will come out of the shell in halves if soaked overnight in salt water before cracking. After cracking black walnuts, let stand overnight and they can be removed from the shell more easily.
- Keep unpopped popcorn in the freezer to help eliminate unpopped kernels.
- Sprinkle popcorn lightly with warm water and let stand a few hours before popping. The added moisture makes it pop better.
- Slip plastic bags onto your hands when shaping popcorn balls. They won't stick to your hands or burn them.
- Rub a little butter over cheese that isn't to be used right away and it won't harden.
- Spread a cored apple ring with cream cheese or peanut butter. Top with a second cored apple ring.
- Dip ends of carrot, celery or cucumber sticks into softened cream cheese. Sprinkle with minced parsley.
- Combine 3 ounces cream cheese, softened, and 2 1/2 ounces deviled ham. Blend well. Use to stuff bite-sized pieces of celery.
- Tomato tempter: Combine 3/4 cup cold milk, 1/2 cup tomato-vegetable cocktail juice, 1/2 teaspoon Worcestershire sauce, and salt to taste. Blend well. Makes 1 serving.
- Flavored milk drink: Shake together 1/2 cup cold milk and 1/2 cup orange, prune or apple juice. Pour into chilled glass. Makes 1 serving. Flavored milk also can be made with 1/2 cup unsweetened pineapple or grape juice and 1/2 cup cold milk.
- For easy reference, tape the measurements and directions to the lids of containers of coffee, tea or rice.
- For hot beverages, use freshly drawn cold water and boil as little as possible.
- Make your own Swiss Mocha drink by using 1 teaspoon instant coffee and 1 teaspoon hot cocoa mix. It's delicious.

Appetizers & Beverages

Beverages

Strawberry Daiquiri Slush

Mary Jo Irlbeck

1 (12 oz.) can frozen pink lemonade
1 (6 oz.) can frozen limeade
36 oz. or 6 sm. cans water
6 pkg. frozen strawberries with juice
1 (6 oz.) pkg. strawberry Jello
1 fifth lite Rum

Boil 1/2 of the water, dissolve Jello. Mix all ingredients. Freeze for 24 hours. To serve, scoop slush in glass, pour 7-Up over, stir and serve.

Fruit Slush

Eileen Muhlbauer

1 (No. 2) can crushed pineapple
3 bananas, diced
1 sm. btl. maraschino cherries & juice, diced
1 sm. box frozen strawberries
1 sm. box frozen raspberries
1 sm. box frozen blueberries
1 sm. can frozen lemonade
1 sm. can frozen orange juice
1 c. sugar (I use 1/2 c.)
2 1/2 c. water

Mix in large container. Freeze at least 24 hours. I divide mixture in smaller containers or Ziploc quart-size bags. Take out of freezer 15 minutes before serving. Serve while still "frosty."

Grasshoppers

Faye Bluml

1/2 gal. vanilla ice cream, softened
8 oz. Cool Whip, softened
3/4 c. green cream de menthe
1/2 c. cream de cocoa

Mix with mixer and freeze. Stir before serving.

Party Punch

Virginia Croghan

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid
2 c. sugar
3 qt. water
1 can frozen orange juice
1 can frozen lemonade
1 (7 oz.) can crushed pineapple or 1 can pineapple juice
1 qt. ginger ale
Crushed ice

Mix all ingredients, except ginger ale and ice, about 6 hours before serving. Add ice and ginger ale just before serving.

Mulled Wine

Mona Merrick

1 c. sugar
2 tsp. lemon juice
2 sticks cinnamon
1/2 c. water

Boil 5 minutes.
Add:

2 c. pineapple juice
2 c. orange juice
1/2 c. lemon juice
2 c. Claret (Cabarnet Sauvingnon)
1 c. dry sherry

Heat this but do not boil. Serves several.

Eggnog

Virginia Croghan

2 eggs, well beaten
1 tsp. vanilla
1/4 tsp. salt
Nutmeg
1 (14 oz.) can Eagle Brand milk
1/2 pt. whipped cream
1 qt. milk

Combine eggs, Eagle Brand milk, vanilla and salt until blended. Then gradually beat in milk and gently fold in whipped cream. Sprinkle with nutmeg.

Kids' Slush

Maxine Warnke

1 pkg. raspberry Kool-Aid
1 pkg. cherry Kool-Aid
2 c. sugar
1 sm. can orange juice
1 sm. can lemonade
3 qt. water

Freeze. When ready to serve, pour 1 (32-ounce) bottle of ginger ale over.

Appetizers

Reuben Dip

Joleen Schulz

1/2 c. sauerkraut
8 oz. cream cheese
1/2 can Hormel corned beef
4 oz. shredded Swiss cheese

Mix all ingredients and serve on rye bread or rye crackers.
Make sure cream cheese is softened as this mixture is very thick.

Cheese Spread

Virginia Croghan

8 oz. Velveeta cheese
8 oz. Brick Cheddar spread
10 oz. sharp Cracker Barrel
8 oz. cream cheese

Melt cheese over bioling water. Then beat.
Add:

1 tsp. Worcestershire sauce
1/2 tsp. garlic salt
2 to 3 drops Tabasco sauce
1 1/2 c. mayonnaise

Mix well and refrigerate. Will keep 2 to 3 months.

Crabmeat Spread

Joleen Schulz

6 to 10 imitation crab legs, chopped
1 c. grated Swiss cheese
1/2 c. sour cream
1/2 c. Miracle Whip
2 to 3 green onions, chopped
1/4 c. chopped celery

Mix all ingredients well. Serve on crackers. Spread may also be served warm. Then, place in 400° oven for 10 minutes.

Porky Good Spread

Virginia Hagemann

2 c. (1 lb.) ground pork
1 c. (4 oz.) shredded cheese, any kind
1/4 c. pickle relish
3/4 c. Miracle Whip
1/4 tsp. salt
Minced onion, to taste

Brown, drain and cool ground pork. Add remaining ingredients. Mix well. Serve on crackers or as a sandwich spread.
Use low-fat cheese and lite Miracle Whip to reduce calories.

Cheese Ball

Virginia Croghan

1/2 lb. Cheddar cheese
1/2 lb. Velveeta cheese
4 oz. blue cheese
8 oz. Philadelphia cream cheese

Soften and mix above 4 ingredients.
Add:

3 T. pickle relish
1 T. Worcestershire sauce
2 tsp. grated onions
1 tsp. horseradish

Mix and refrigerate 1 hour. Shape into balls, roll in chopped pecans.

Shrimp Butter

Kathleen L. Skalla

1 sm. can. shrimp
1/4 lb. butter, softened (1 stick)
1/2 c. mayonnaise
Garlic powder
Onion powder

Rinse shrimp in cold water, then mash. Mix all ingredients together and let stand for at least 1 hour. Serve on crackers.

Cheese Spread

Sister Susan Till

8 oz. Velveeta cheese
8 oz. Philadelphia cream cheese
8 oz. Cheddar cheese, sharp
1 1/2 c. mayonnaise
1 tsp. garlic salt
5 drops Tabasco sauce
1 tsp. Worcestershire sauce

Have all ingredients at room temperature and whip together. Serve with crackers. Can be refrigerated for several days.

Bread Bowl Dip

Sherry Loughran

2 (8 oz.) pkg. cream cheese
1 (16 oz.) ctn. sour cream
1 (3 oz.) pkg. dried beef
3 T. Parmesan cheese
1 tsp. celery salt
1/2 tsp. garlic salt
1 loaf bread, not sliced (opt.)

Combine all of the above and mix well. Place in serving bowl or container. (A whole loaf of bread hollowed out works well.) Serve with crackers or soft bread cut or torn into chunks.

Mexican Dip

Sally Schenkelberg

1 (8 oz.) pkg. cream cheese
1/2 c. green chilies, chopped
1 can Hormel chili, no beans
1 (8 oz.) pkg. shredded sharp Cheddar cheese

Layer in order given in an 8x8-inch pan. Bake in 350° oven about 15 minutes or microwave on HIGH until cheese melts. Serve with nacho chips.

Cheese Dip

Natheal Meiners

8 oz. sharp Cheddar cheese, shredded
8 oz. Swiss cheese, shredded
8 oz. Cheddar cheese, shredded
1 pt. mayonnaise
1 sm. jar pimento
1 little onion
Garlic salt

Mix all together.

Spinach Dip

1 pkg. Knorr dry vegetable soup mix
1 (8 oz.) can water chestnuts, chopped fine
1 (10 oz.) pkg. frozen spinach, chopped, thawed, drained, squeezed real dry
1 c. sour cream
1 c. mayonnaise or salad dressing
3 green onions, tops & all, chopped very fine

Mix well together. Serve with crackers, chips, etc. Great for parties. Best if you refrigerate overnight.

Sweet and Sour

Jan Vanderheiden Byrne

1 c. pineapple juice
1 tsp. cornstarch
1/4 c. brown sugar
1 tsp. vinegar

Put together and boil. Add some pineapple chunks until thick.

Cheese Dip or Spread

Jan Vanderherden Byrne

2 lb. Velveeta cheese
1 1/3 c. evaporated milk
1/2 c. mayonnaise
1/3 c. minced, fresh onion
1/2 c. diced dill pickles (Polish)
1/2 tsp. celery salt or 1 T. fresh, sliced celery
1/2 tsp. garlic salt or powder
2 tsp. Worcestershire sauce
2 tsp. salad mustard
1 T. vinegar or juice of pickles

Cut cheese into 1-inch cubes, add milk and cook over low heat until melted. Use wire whip to mix ingredients. Can be frozen. Makes 3 pints. Very good!

Taco Dip

Wanita Dentlinger

8 oz. sour cream
1 pkg. taco seasoning
Onions, chopped
Tomatoes, chopped
8 oz. Philadelphia cream cheese
Lettuce, chopped
Shredded Cheddar cheese
Black olives (opt.)
Taco chips

Let cream cheese soften. Add mix with sour cream and taco seasoning. Spread on glass platter bigger than a plate. Add lettuce, tomato, onions and cheese. Chill, and serve with chips.

Mexican Bean Dip

Ann Christiansen

2 (10 1/4 oz.) cans jalapeño bean dip
8 oz. sour cream
1/2 c. mayonnaise
1 pkg. taco seasoning mix
2 (6 oz.) ctn. frozen guacamole dip, defrosted
1 lb. grated sharp Cheddar cheese
1 bunch green onions, sliced thin
3 med. tomatoes, cut in sm. pieces
Chopped black olives (opt.)

All the ingredients are neatly layered in a 9x12-inch dish, approximately 2 inches deep. Spread the jalapeño bean dip. Mix sour cream, mayonnaise and taco seasoning together until smooth and spread evenly over bean dip. Follow this with a layer of guacamole dip. top with layer of grated cheese. Sprinkle green onions and chopped tomatoes over all. Add black olives if desired. Serve with tortilla chips.

Look for the jalapeño bean dip near tortilla chips in supermarket. Frozen guacamole dip is in the Mexican food section of freezer.

Spinach Dip

Diane Nepple

1 (10 oz.) pkg. frozen chopped spinach, thawed & drained
1 1/2 c. sour cream
1 c. mayonnaise
1 (1.4 oz.) pkg. Knorr vegetable soup mix
1 (8 oz.) can water chestnuts, drained & chopped
3 green onions, chopped

In medium bowl, combine spinach, sour cream, mayonnaise, soup mix, water chestnuts and green onions. Cover, chill. Serve with fresh vegetables, crackers or chips. Makes 3 cups.

Dorito Dip

Nancy Schultes

2 lb. hamburger, browned & drained
2 lb. Velveeta cheese
1 can enchilada sauce
1/2 T. chili powder
1 tsp. paprika
1 tsp. garlic salt

Combine and serve warm (crock-pot). Use Doritos to dip.

Taco Dip

Kay Nelson

1 1/2 lb. hamburger
1 can Cheddar cheese soup
4 thin slices Velveeta cheese
1/4 c. mild taco sauce

Brown hamburger, drain fat. Add soup and 1/4 can water to moisten. Add Velveeta cheese to cream the mixture. Add taco sauce to flavor. Serve hot as dip for corn chips, Tostidos, chips, etc. Garnish with sliced jalapeño peppers.

Vegetable Dip

Betty Klocke

1 pt. mayonnaise
1 pt. small-curd cottage cheese
1/2 c. chopped onion
1/2 tsp. salt
1/2 tsp. garlic salt
1/2 tsp. celery seed
1/4 tsp. Tabasco sauce
1 tsp. dry mustard
1 1/2 tsp. Worcestershire sauce
1/4 tsp. pepper

Mix all together hours ahead before serving for best flavor. Good dip for vegetables.

Hot Dip

Cookie Beardmore

2 (8 oz.) pkg. cream cheese
1/4 lb. grated Cheddar cheese
1 can mushroom soup
1 flat can crabmeat
1 1/2 lb. shrimp
Tabasco sauce
Worcestershire sauce
Garlic salt

Expensive, but divine.

Artichoke Dip

Anne Witowski

1 (14 oz.) can artichoke hearts, drained & chopped
1 c. grated Parmesan cheese
4 oz. shredded Mozzarella cheese (1 c.)
1 c. mayonnaise
Dash of garlic salt
2 T. chopped green onions or parsley

Heat oven at 350°. In 1 1/2-quart casserole or quiche dish, combine all ingredients. Bake, uncovered, 20 to 30 minutes or until slightly browned and bubbly. Serve hot with crackers or taco chips.

Pepperoni Dip

Pat Fasbender

8 oz. sharp Cheddar cheese, shredded
8 oz. Mozzarella cheese (2 c.)
1 med. onion
2 c. Hellmann's mayonnaise
1 can green chilies, diced

Mix together; top with pepperoni and black olives. Bake 25 minutes at 325° in 8x8-inch baking dish. Serve with tortilla chips or crackers.

Eight-Layer Fiesta Dip

Vickie Drees

1 (1.25 oz.) pkg. taco spices & seasonings
1 lb. ground beef
3/4 c. water
1 (16 oz.) can refried beans
1/2 c. (2 oz.) grated Cheddar cheese
1 (2 1/4 oz.) can sliced ripe olives, drained
1 tomato, chopped
1 avocado, mashed
1/2 c. sour cream
3/4 c. salsa
1/4 c. thinly-sliced onions

In skillet, prepare beef, taco seasonings and water according to package directions. Add beans and heat 5 minutes. In 1-quart bowl, spread beef and bean mixture, layer remaining ingredients in order given. Serve with tortilla chips.

Hot Wings

Valerie Grandgenett

1 (5 lb.) bag chicken wings
1 btl. hot sauce (any kind, except Tabasco)
1/3 c. vinegar
1 T. cayenne pepper
1 tsp. paprika
1 tsp. garlic powder
1 tsp. salt
1 tsp. pepper
2 sticks margarine

Cook margarine, vinegar and seasonings in pan on top of stove, until liquid is reduced. Fry chicken wings until done. Pour liquid over wings. These may be frozen and reheated.

Chicken Wings

Vickie Warnke,
Estherline Blum

24 chicken wings, cut into 3 pieces, throw the tips away
1 (12 oz.) jar apricot jam
1 box Lipton onion soup (use both envelopes)
1 (8 oz.) btl. Russian dressing or Western dressing

Place wings in a single layer on a cookie sheet. Mix 3 ingredients together and spread over the chicken wings. Bake, uncovered, for 1 hour at 350°.

Hot 'n Honeyed Chicken Wings

Diane Nepple

3 lb. chicken wings
3/4 c. picante sauce
2/3 c. honey
1/3 c. soy sauce
1/4 c. Dijon-style mustard
3 T. vegetable oil
2 T. grated, fresh ginger
1/2 tsp. grated orange peel
Additional picante sauce

Cut off and discard wing tips. Cut each wing in half at joint. Place in 9x13-inch pan. Combine 3/4 cup picante sauce, honey, soy sauce, mustard, oil, ginger and orange peel in small bowl; mix well. Pour over chicken wings. Cover and refrigerate at least 6 hours or overnight. Preheat oven to 400°. Place chicken wings and sauce in single layer on foil-lined 10x15-inch jellyroll pan. Bake 40 to 45 minutes or until brown. Serve warm with additional picante sauce. Makes about 34 appetizers.

Mini Pizzas

Deb Fahn

1/2 English muffin
1 T. tomato sauce
Mozzarella cheese
Browned hamburger
Pepperoni
Onion
Pepper
Olives

Preheat oven to 350°. Top muffins with sauce, cheese and toppings. Place pizzas on a cookie sheet. Bake 12 to 15 minutes or until cheese melts.

Ranch Artichoke Pizza

Mary Jane Neppl

2 (8 oz.) cans crescent rolls
1/4 c. ranch dressing in a jar, not bottled
1 (14 oz.) can artichokes, drained, squeezed, lightly chopped
1 (4 oz.) jar sliced pimentos, drained
3 to 4 green onions, sliced
3/4 c. shredded Mozzarella cheese
3/4 c. Parmesan cheese

Unroll dough and lightly press into a 10x15x1-inch pan, sprayed with Pam. Bake at 375° for 10 minutes or until lightly brown (can be done in advance). Combine remaining ingredients, saving 1/4 cup Parmesan cheese. Spread on cooled crust. Sprinkle cheese on top. Bake at 375° for 15 minutes. Let stand 5 minutes. Cut into 2-inch squares.

Vegetable Pizza

Joe Vanderheiden

1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. sour cream
1 pkg. Hidden Valley dry salad dressing mix
1/8 tsp. garlic salt
1/4 tsp. dill weed
2 pkg. Pillsbury crescent rolls
1/4 c. mayonnaise or Miracle Whip
1/8 tsp. pepper

Press out crescent rolls on cookie sheet or 2 pizza pans and bake until brown. Mix remaining ingredients together and put mixture on crust and add whatever vegetables you want to use, chopped fairly fine. Broccoli, carrots, radishes, celery, cucumbers, cauliflower or green peppers work well.

Fruit Pizza

Catherine (Mrs. Joe) Vanderheiden

1 1/2 c. flour
3/4 c. oleo
1 (7 or 8 oz.) jar Kraft marshmallow creme
Assorted fruits, as pineapple, strawberries, grapes, cherries, kiwi, peaches, etc.
1/2 c. powdered sugar
1 (8 oz.) pkg. Philadelphia cream cheese

Mix flour, sugar and oleo and spread on round pizza pan. Bake at 350° for 12 to 15 minutes until golden brown. Refrigerated store-bought sugar cookie dough may be used instead. Mix thoroughly the cream cheese and marshmallow creme and spread on crust. Top with assorted fruits and refrigerate until serving.

Crabmeat Canapés

Pat Happe

1 jar Old English cheese spread
1/2 c. butter, softened
1/4 tsp. garlic salt
1/2 tsp. seasoned salt
1 T. mayonnaise
1 can crabmeat
1 loaf English muffin toasting bread

Beat cheese and butter together until smooth. Add seasonings and mayonnaise. Stir in crabmeat. Trim all edges of bread slices. Spread slices with mixture. Cut each slice in fourths. Place on cookie sheet and bake at 400° for 10 minutes or until lightly browned.

Crab Canapés

Diane Forbes

1 jar Old English cheese spread
1/2 c. margarine, softened
1/2 tsp. seasoned salt
1/4 tsp. garlic powder
1 T. Miracle Whip
1 (7 oz.) can crabmeat
6 English muffins

Mix first 6 ingredients together and spread onto muffins. Cut into fourths. Freeze on a cookie sheet for 1 hour, then place in bag or container. To reheat, bake at 400° for 10 minutes.

Cheese Bread

Michelle Tigges,
Aggie Haverman

1 loaf bread dough, thawed
1/4 c. melted butter
1/2 tsp. dry mustard
3/4 T. onion
1/4 tsp. Worcestershire sauce
2 T. sesame seed
1 T. poppy seed
8 oz. Mozzarella cheese
4 oz. Cheddar cheese

Spread bread dough on greased cookie sheet. Melt butter, add dry mustard and Worcestershire sauce. Spread on dough and add the rest of the ingredients. Let rise 30 to 40 minutes and bake at 350° for 20 minutes.

Tortilla Pinwheels

Norma Dillehay

8 oz. cream cheese
8 oz. sour cream
1 (4 oz.) can chopped black olives
1 (4 oz.) can green chilies
1/2 c. chopped green onions
1 c. Cheddar cheese
Seasoned salt
Garlic salt, to taste
5 lg. flour tortilla shells

Spread mixture on tortilla shells. Roll up; wrap in Saran Wrap. Refrigerate several hours. Slice. Serve with picante sauce.

Tortilla Roll-Ups

Vickie Warnke

8 oz. sour cream
8 oz. cream cheese
8 oz. chopped black olives
8 oz. shredded Cheddar cheese
1 sm. jar pimentos
4 oz. chopped green chilies

Mix all ingredients together and spread on floured tortillas. Roll up the tortilla and cut into 1-inch rolls. Garnish with picante sauce.

Stuffed Tomatoes

Mary C. Baumhover

2 c. chopped, cooked chicken
1/2 c. Miracle Whip salad dressing
1/2 c. chopped, pitted ripe olives
1/2 c. shredded Cheddar cheese
1/4 c. chopped green pepper
Approx. 24 cherry tomatoes

Combine chicken, salad dressing, olives, cheese and green pepper. Mix lightly. Chill. Remove the seed centers of the tomatoes. Fill with chicken mixture. Keep refrigerated until serving time.

Pepperoni Roll

Diane Forbes

1 loaf frozen bread dough, thawed
5 T. margarine
1/4 tsp. oregano
1/2 tsp. parsley
1/4 tsp. seasoned salt
1 c. sliced pepperoni
2 c. Provolone or Mozzarella cheese, shredded

Roll dough to 10x15-inch rectangle. Melt margarine with seasonings, spread on dough. Reserve 2 tablespoons for later. Arrange pepperoni on dough. You may add mushrooms or onions. Cover with cheese. Roll as jellyroll. Seal edges. Brush with remaining butter mixture. Bake at 350° for 30 minutes.

Half pound well-drained hamburger or sausage may be substituted for pepperoni.

Ribbon Sandwiches

Angie Riesberg

4 or 5 slices sandwich bread

Trim off crust for fancy sandwiches. First slice of bread, spread Cheese Whiz. Second slice, ham salad. Third slice, peanut butter. Fourth slice, Cheese Whiz. Fifth slice on top. Each stack makes four sandwiches. Cut crosswise into sandwiches. These may be frozen up to 6 weeks.

Chicken Sandwiches

Diane Tigges

3/4 c. or more cooked, chopped chicken
1/4 c. mayonnaise
1/2 c. chopped celery
1 T. lemon juice
1 T. onion, chopped
1/4 tsp. salt
1/2 c. chopped cheese

Mix together and put on buttered bun. Wrap in foil. Bake at 350° for 15 minutes. These freeze well, need to add baking time if frozen.

Seasoned Soup Crackers

Jane Espenhover

1 c. Crisco oil
1 tsp. dill weed
1/2 tsp. garlic powder
1 pkg. ranch salad dressing

Heat a little, stirring constantly and pour over 1 1/2 to 2 packages oyster crackers (12 ounce bags). Add some M&M's.

Oyster Cracker Snacks

Mrs. Joe (Catherine) Vanderheiden

1 (12 oz.) bag oyster crackers
1/4 c. vegetable oil
1/2 tsp. dill weed
1/2 (1.2 oz.) pkg. reduced-calorie ranch dressing mix

Put crackers into a large food bag. Mix oil, dill weed and dressing mix together; pour over crackers. Close bag tightly and shake well. Store cracker snacks in airtight containers. Makes 6 cups.

Chex Mix

Ryan Borkowski

PART 1:
1/4 c. oleo
1/4 c. oil
2 1/2 T. Worcestershire sauce
2 1/2 tsp. seasoning salt
1 tsp. garlic powder

PART 2:
1 c. mixed nuts
1 c. pretzels
1 c. Cheerios
1 c. Bugles
6 c. Chex cereals

Melt together oleo and oil in small Pyrex dish. Add seasonings, stir and set aside. In large plastic bag (plastic grocery bag works well), put nuts, pretzels and cereals. Pour sauce over cereal mixture. Gently shake bag to coat. Microwave on HIGH for 6 minutes, stop and shake bag after every 2 minutes. Spread on paper towels to cool. Store in sealed container.

Snack Pack

Pat Happe

2 c. salad oil
2 tsp. Worcestershire sauce
2 tsp. soy sauce
2 tsp. hot pepper sauce
1 tsp. garlic salt
1 tsp. celery salt
4 c. slim pretzel sticks
8 c. Cheerios
1 (6 oz.) pkg. corn Chex
1 (6 oz.) pkg. shredded wheat squares
1 (3 oz.) pkg. chow mein noodles
1 (5 oz.) pkg. sm. cheese crackers
2 lb. mixed nuts

Combine oil and seasonings with whisk. Put all other ingredients in large roaster. Pour oil mixture over and toss. Bake at 250° for 1 hour, stirring every 15 minutes. Pour out onto paper towels on countertop. Store in glass or tin containers. May freeze in airtight containers.

Party Mix

Virginia Croghan

3 boxes cheese crackers
1 box Crispix
1 bag oyster crackers
1 c. canola oil
1 (12 oz.) btl. Orville Redenbacher's popcorn oil, butter flavor
1 box Ritz Bits
1 bag pretzels
1 can mixed nuts
2 pkg. Hidden Valley dressing

Mix well all ingredients, except nuts. Bake in large pan or roaster at 250° for 30 to 45 minutes, stirring every 15 minutes. Add nuts after baking. Makes very large batch.

Deviled Eggs

Marian Sturm

8 hard-cooked eggs
2 T. mayonnaise or Miracle Whip
2 to 3 tsp. lemon juice
1 tsp. mustard
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. pepper

Cut eggs in half lengthwise. Remove yolks, mash with fork. Combine with remaining ingredients. Mix well. Refill whites using approximately 2 teaspoons mixture per egg half. Makes 16 deviled eggs.

2001 Supplement

Velveeta Salsa Dip

Rosie Obman

1 lb. Velveeta cheese, cubed
1 (8 oz.) jar salsa or picante sauce
2 T. chopped cilantro (opt.)

Stir Velveeta cheese and salsa in saucepan over low heat until cheese is melted. Stir in cilantro, if desired. Serve hot with tortilla chips or vegetables. Makes approximately 3 cups of dip.

To microwave: Use microwave-safe bowl. Microwave on HIGH 3 minutes. Stir and continue heating for approximately 2 minutes, or until cheese is melted. Add cilantro, if desired.

Cheese Ball

Mary Lou Nichols

2 (8 oz.) pkg. cream cheese
1/2 c. butter or oleo
2 T. milk
2 tsp. Worcestershire sauce or steak sauce
2 c. any grated cheese (smokey or sharp Cheddar or Colby are best)

Mix together and beat until fluffy. Chill slightly. Shape into a ball. Roll in chopped nuts. Garnish with sliced stuffed olives (optional).

I didn't make into a ball, and just put it in a bowl for spreading on crackers.

Five-Cracker Snack

Mary Lou Nichols

Choose five kinds of crackers and put it in a garbage bag:

Oyster crackers
Wheat Thins
Cheez-It cheese crackers
Cheez-It white Cheddar crackers
Chicken-In-A-Biskit crackers

Then mix together:

1 1/2 pkg. Hidden Valley original dressing
1 T. dill weed
1 c. oil
1 tsp. garlic salt (to taste)
1 tsp. lemon pepper

Drizzle mixture over the crackers in the garbage bag…let stand for 3 days. Shake up every day.

Dilly Dip

Rosie Obman

3/4 c. mayonnaise
2/3 c. sour cream
1 T. parsley flakes
1 T. dill weed
1 T. minced onion
1 tsp. garlic salt

Mix all the above. Chill a minimum of 2 hours before serving.

Zesty Cranberry Dip

Velma Schweers

1 (16 oz.) can cranberry sauce
1 c. prepared barbecue sauce
1 c. ketchup
2 tsp. Worcestershire sauce
1 tsp. lemon juice

In a medium saucepan, combine all the ingredients. Bring to a boil, stirring until well blended. Serve hot with cocktail sausages, cooked meat balls, or ham cubes.

Taco Dip

Teresa Cullen

1 (8 oz.) pkg. cream cheese
1 (8 oz.) ctn. sour cream
1 pkg. dry taco seasoning
Lettuce
Black olives
Tomato
Shredded cheese

Blend first 3 ingredients together. Spread into bottom of 9x13-inch pan. Top with shredded lettuce, tomato, black olives and cheese. Chill. Serve with tortilla chips.

Pepperoni Appetizer

Sue Norgaard

2 c. shredded Cheddar cheese
2 c. Mozzarella cheese
1 can mushrooms
Diced green peppers
Sliced green olives
Sliced black olives
1 c. mayonnaise

Mix all together and spread into a greased casserole pan. Lay pepperoni slices over top. Bake at 350° for 15 minutes, or until bubbly.

Instant Cappuccino

Arlene Schweers

1 c. Nestlé Quik
1 c. instant nondairy coffee creamer
2/3 c. instant coffee granules (regular or decaf)
1/2 c. sugar, or artificial sweetener to equal 1/2 c. sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Combine all ingredients. Store in an airtight container. To serve, stir 3 tablespoons mix into 6 ounces hot water.

Taco Dip for Chips

Gena Kasparbauer

1 (8 oz.) ctn. sour cream
1 pkg. taco seasoning

Mix and spread on a plate. Top with shredded cheese, shredded lettuce and chopped tomatoes.

Bacon-Wrapped Pretzels

Brenda Kasparbauer

1 pkg. pretzel rods
1 pkg. thinly-sliced bacon
Parmesan cheese, to taste

Starting at the top of each pretzel, spiral-wrap bacon down, without overlapping. May end up with a little extra bacon. After wrapping enough pretzels to fit onto a microwavable plate, microwave on HIGH for 3 minutes, or until bacon is done and brown. Drain on paper towels. Sprinkle with cheese.

Cocktail Wieners

Brenda Kasparbauer

Mix one 6-ounce jar (3/4 cup) prepared mustard and 1 (6-ounce) jar (1 cup) currant (grape) jelly in saucepan over low heat or put in your crock-pot. Slice 1 pound frankfurters diagonally into bite-size pieces. (I like Lit'l Smokies.) Add to sauce and heat through.

Party Punch

Iola Hoogestraat

2 qt. ginger ale
1 (12 oz.) can frozen orange juice
1 (6 oz.) can frozen lemonade
1 can Hawaiian Punch

Mix all ingredients except ginger ale and store in refrigerator. Add ginger ale at time of serving.

Reuben Dip

Cheryl Smith

1 (8 oz.) pkg. cream cheese
1 c. Miracle Whip
2 pkg. dried beef, cut up
1 can sauerkraut, drained
1 pkg. Mozzarella cheese
1 c. sour cream

Mix together all ingredients and put in crock-pot until hot. Serve warm with crackers.

Salsa

Rita Meyer

15 c. peeled & chopped tomatoes
2 1/2 c. green peppers, chopped & seeds removed
4 1/2 tsp. canning salt
1 1/2 c. fresh jalapeño peppers
2 red chilies, chopped with jalapeños; leave in seeds
12 garlic cloves, minced
3 c. chopped onions
4 1/2 c. white vinegar
5 (6 oz.) cans tomato paste

Mix and cook all ingredients, except tomatoes, for 30 to 40 minutes. Add tomatoes. Bring to a boil, then cover and simmer for 1 hour and 45 minutes. Put into jars and seal. Boil in water bath canner 40 minutes.

If you want hotter salsa, take out 2 cans of tomato paste and add 1/2 cup jalapeño and chili peppers.

Vegetable Cheese Dip

Elva Bernholtz

1 can tomato soup
1 (3 oz.) pkg. lemon Jello

Heat until the Jello dissolves.
While warm, whip in:
1 cup mayonnaise
3 (8 oz.) pkg. cream cheese

Add:
1 c. diced onions
1 c. diced celery
1 c. diced green pepper

Chill. Makes a very large batch.

Fireside Coffee

Julie Schmitz

1 c. instant coffee
2 c. instant dairy creamer
2 c. cocoa mix
1 tsp. cinnamon
1 c. sugar, or 12 pkg. Equal
1/2 tsp. nutmeg

Makes 100 servings, or about 6 cups. For one serving, add 3 heaping teaspoons of mix to 1 cup boiling water.
Nice to put in decorative jars for gifts.

Brown Derby Cheese Spread

Natheal Meiners

2 (6 oz.) pkg. sharp Cheddar cheese
2 (8 oz.) pkg. cream cheese
16 oz. Cheez Whiz
2 T. butter
Garlic, to taste
1/2 c. whipping cream (do not whip)

When all are at room temperature, blend and refrigerate. Best if made day ahead.

Cheese Dip

Natheal Meiners

8 oz. sharp Cheddar cheese, shredded
8 oz. Swiss cheese, shredded
8 oz. Cheddar cheese, shredded
1 pt. mayonnaise
1 sm. jar pimento
Onion
Garlic salt

Mix together. Put on Ritz crackers.

Cocktail Meatballs

Julie Schmitz

1 lb. ground beef
1/2 c. bread crumbs
1/3 c. chopped onion
1/4 c. milk
1 egg
1 tsp. parsley flakes
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce

Mix and shape into 1-inch balls. Brown in 1/4 cup shortening.

1 (12 oz.) btl. chili sauce
1 (10 oz.) jar grape jelly

Remove meatballs from skillet. Pour off fat. Heat chili sauce and jelly in skillet, stirring until jelly is melted. Add meatballs and stir until coated. Simmer, uncovered, 30 minutes.

Sue's Sweet Onion Dip

Pat Louis

Mix equal parts:
Hellmann's mayonnaise
Chopped sweet onions
Grated Swiss cheese

Bake in greased dish, in shallow layer, at 350° for 20 minutes.
Do not microwave!

In life as in cooking - practice makes perfect.

Hot Artichoke/Spinach Dip

Pat Louis

1 c. chopped artichoke hearts, canned, or frozen & thawed
1/2 c. frozen, chopped spinach, thawed
8 oz. cream cheese
1/2 c. grated Parmesan cheese
1/2 tsp. crushed red pepper flakes
1/4 tsp. salt
1/8 tsp. garlic powder
Dash of ground pepper

ON THE SIDE:
Crackers
Chips
Sliced, toasted bread

Boil the spinach and artichoke hearts in a cup of water in a small saucepan over medium heat until tender, about 10 minutes. Drain in a colander when done. Heat the cream cheese in a small bowl in the microwave set on HIGH for 1 minute. Or, use a saucepan to heat the cheese over medium heat just until hot. Add the spinach and artichoke hearts to the cream cheese and stir well. Add the remaining ingredients to the cream cheese and combine. Serve hot, with crackers, chips or toasted bread for dipping.

Note: It's easy to make a lighter version of this dip by using a reduced-fat cream cheese in the same measurement.

Taco Plate Dip

Marcia Wierdevin

Blend:
8 oz. cream cheese
1 T. taco seasoning

Put on plate.
Top with:
1 c. chunky salsa
1 c. black beans
1 c. shredded lettuce
1 c. shredded Cheddar cheese
1/2 c. diced green onion
Chopped black olives

Serve with taco chips.

Caramel Chex Mix

Terri Vetter

1 1/2 c. nuts
2 c. Corn Chex
2 c. Rice Chex
2 c. Rice Krispies
2 c. braided butter pretzels

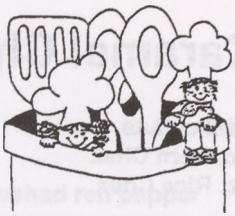
Boil the following 3 minutes:

1/2 c. white Karo syrup
1 1/2 c. light-brown sugar
1 c. butter
1 tsp. vanilla

Mix all in large bowl. Put on waxed paper to cool. Break apart and store in airtight container.

Note: Do not substitute real butter or butter pretzels. I tried it and it doesn't taste the same.

Notes & Recipes



Soups & Salads

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

Salads

Lemon Jello Salad

Clara Meyer

2 pkg. lemon Jello
2 c. boiling water
1 c. cold water
1/4 c. mayonnaise
3 T. vinegar
1/2 tsp. salt
2 c. chopped cabbage
1 c. diced celery
1 T. chopped onion
1/2 c. grated carrot

Company Jello

Ella Kerwood

1 (3 oz.) pkg. orange Jello
3 c. water
2 pkg. vanilla Americana tapioca pudding

Cook over medium heat, stirring constantly, until thick and boiling. Boil 1 minute. Cool. When cool, add in and mix well 1 (8-ounce) carton Cool Whip and drained mandarin oranges.

Easy Jello Salad

Ella Kerwood

1 sm. ctn. cottage cheese
1 sm. can crushed pineapple
1 pkg. Jello, any flavor, put in dry
1 sm. ctn. Cool Whip
1 c. mini marshmallows (opt.)

Mix together and put in refrigerator.

Raspberry-Applesauce Jello

Ella Kerwood

1 lg. pkg. raspberry Jello
2 c. boiling water
3 c. applesauce
2 tsp. lemon juice

TOPPING:
1 (3 oz.) pkg. lemon Jello
1/3 c. orange juice & 3 ice cubes
1 c. hot water

Pour Jello, water, applesauce and lemon juice into bowl. Raspberry layer needs to be firm. When topping ingredients are softly congealed, add 8 ounces Cool Whip and spread over red layer.

Raspberry Salad

Aggie Havermann

2 pkg. raspberry Jello
3 c. hot water
2 (10 oz.) pkg. frozen raspberries
1 (12 oz.) ctn. Cool Whip
1 (3 oz.) pkg. cream cheese
1 c. mini marshmallows

Dissolve Jello in hot water. Stir in frozen raspberries. Pour into 8x12-inch pan and refrigerate until firm. Add cream cheese (softened) to Cool Whip. Stir in marshmallows. Spread over top of Jello.

Raspberry Salad

Mrs. Dan (Monica) Vanderheiden

2 (3 oz.) pkg. raspberry gelatin
2 (10 oz.) pkg. frozen raspberries, thawed
2 c. boiling water
2 c. applesauce
2 tsp. fresh lemon juice

DRESSING:
12 to 16 lg. marshmallows, cut up
1 c. sour cream, room temp.

In bowl, dissolve gelatin in boiling water. Cool. Add raspberries and applesauce. Pour into a 9x13-inch pan. Refrigerate until set. Cut into squares.

Dressing: Mix sour cream and marshmallows together. Refrigerate in covered container overnight. Before serving, beat well. Spoon dressing directly on squares.

Strawberry Layer Salad or Dessert

Mary Lou Hartl

FIRST LAYER:
1 1/2 c. crushed pretzels
1/2 c. brown sugar, packed
1/2 c. butter

Press into 9x13-inch pan, bake at 350° for 10 minutes.

SECOND LAYER:
1 (8 oz.) ctn. Cool Whip
1 (8 oz.) pkg. cream cheese
1/2 c. powdered sugar

Mix well. Put on top of first layer and spread evenly.

THIRD LAYER:
1 lg. pkg. strawberry Jello
2 c. boiling water
1 lg. pkg. strawberries & juice

Dissolve Jello in boiling water. Add strawberries and juice in Jello. Carefully pour Jello mixture over second layer. Refrigerate until ready to eat.

Lime Jello Salad

Mrs. Alan (Jill) Heiman

1 (3 oz.) pkg. lime Jello
2 c. hot water
2 T. Miracle Whip
1 c. celery, finely cut
1/2 (3 oz.) pkg. lemon Jello
1 c. whipping cream
1 sm. can crushed pineapple, drained

Mix together Jellos, dissolve in 2 cups boiling water. Place in refrigerator. When it starts to set, whip the whipping cream in another bowl. To this, add the Jello and whip all together until smooth. Add to this the Miracle Whip, pineapple and celery. Mix together well and place in a medium-size bowl. Place in refrigerator until firm. Serves 12.

This is a good summer time salad because it has a tang and crunch to it!

Strawberry Salad

Virginia Croghan

1 pkg. strawberry Jello
1 c. boiling water
2 c. mini marshmallows
1 pkg. frozen strawberries
1 c. heavy whipping cream

Dissolve Jello in water, then add marshmallows. Stir until dissolved, then add frozen strawberries. Stir until melted. Fold in whipped cream. Makes a small salad.

Strawberry Salad

Evelyn Wieland

1 pt. strawberries, quartered
1/4 c. sugar
1 (1 lb.) ctn. small-curd cottage cheese
1 (3 oz.) pkg. strawberry gelatin
1 (8 oz.) ctn. frozen whipped topping, thawed
Additional fresh strawberries, for garnish

Place quartered berries in bowl and sprinkle with sugar. Set aside. In small bowl, combine the cottage cheese and dry strawberry gelatin. Mix well and add strawberries. Fold in whipped topping and refrigerate. Place fresh strawberries on top for added garnish.

Lemon-Strawberry Salad

Kris Wiederin

2 pkg. lemon Jello
2 c. hot water
1 pt. vanilla ice cream

Mix together and pour into 9x13-inch pan. Let congeal.

2 pkg. strawberry Jello
2 c. hot water
1 pkg. frozen strawberries
1/2 c. cold water

Mix together and pour over top of lemon mixture. Chill.

Pretzel Salad

Deb Fahn

BOTTOM LAYER:
2 2/3 c. crushed pretzels
3/4 c. melted butter or oleo
3 T. sugar

Mix above and press into 9x13-inch pan. Bake 10 minutes at 350°.

SECOND LAYER:
8 oz. cream cheese
1 c. sugar
1 sm. ctn. Cool Whip

Cream together and spread on cooked bottom layer.

TOP LAYER:
2 c. boiling water
2 (3 oz.) pkg. strawberry Jello
1 (16 oz.) pkg. frozen strawberries

Mix together boiling water and Jello. Add strawberries and refrigerate.

Strawberry-Fruit Salad

Marilyn Foley

1 (8 oz.) pkg. cream cheese
1 pkg. frozen strawberries
1 sm. pkg. strawberry Jello
1 (8 oz.) ctn. Cool Whip

Thaw strawberries. Mix with dry package of Jello and cream cheese. Beat with electric mixer while saying 2 Our Fathers. Fold in Cool Whip. Refrigerate overnight or at least 2 hours before serving. Serves 8 to 10 people.

Easy Cherry Salad

Lori Lloyd

1 can Eagle Brand milk
1 can cherry pie filling
1 ctn. Cool Whip
2 c. marshmallows

Mix all ingredients with spoon and refrigerate overnight.

Gelatin Fruit Salad

Florence Bromert

2 c. boiling water, divided
2 c. ice cubes, divided
1 (20 oz.) can crushed pineapple, liquid drained & reserved
2 c. mini marshmallows
1 (3 oz.) pkg. lemon gelatin
1 (3 oz.) pkg. orange gelatin
3 lg. bananas
1/2 c. finely-shredded Cheddar cheese

COOKED SALAD DRESSING:
1 c. reserved pineapple juice
1 egg, beaten
1 T. butter or margarine
1/2 c. sugar
2 T. cornstarch
1 c. whipped topping

In a mixing bowl, combine 1 cup water and lemon gelatin. Add 1 cup ice cubes, stir until melted. Add the pineapple. Pour into a 9x13x2-inch baking pan, refrigerate until set. Repeat the steps with orange gelatin, remaining water and cubes. Stir in marshmallows. Pour over lemon layer. Refrigerate until set.

Dressing: Combine pineapple juice, sugar, egg, cornstarch and butter in a saucepan. Cook over medium heat, stirring constantly, until thickened. Cover and refrigerate overnight. Next day, arrange the bananas over the gelatin. Combine dressing with whipped topping, spread over bananas. Sprinkle cheese. Makes 12 to 15 servings.

Hot Fruit Salad

Charla Grote

1 lg. can pear halves
1 sm. can apricot halves
1 sm. can light sweet cherries
1 sm. can pineapple chunks
Prunes, to taste
Juice of 1 lemon or 2 tsp. bottled lemon juice
1 c. syrup from fruits
1/4 c. brown sugar
1/4 tsp. nutmeg
1/4 tsp. cinnamon
1/8 tsp. ground cloves
Sour cream

Drain fruit, reserving 1 cup. Put fruit into baking dish and sprinkle with lemon juice. Combine syrup, sugar, spices and pour over fruit. Bake at 350° for 20 minutes. Serve with sour cream sprinkled with nutmeg if desired.

Quick and Easy Fruit Salad

Mrs. Lester (Angie) Riesberg

1 (3 oz.) pkg. instant vanilla pudding
1 c. milk
1 c. sour cream

Mix top 3 ingredients together. Follow recipe on pudding mix box. When it sets, add any kind of fruit. Either canned or fresh fruit, like fruit cocktail, canned peaches or fresh diced apples, strawberries, etc.

Very good and easy.

Apple Salad

Ella Kerwood

3 apples
Nuts
2 stalks celery

DRESSING:
1/2 c. Miracle Whip
1/2 c. Cool Whip
1/4 c. sugar
1 tsp. lemon juice

Chop apples and celery into bite-sized pieces. Mix together in serving bowl, and add nuts, if desired. Mix the dressing together, and then mix through apples and celery.

Quick Fruit Salad

Anita Tegels

1 can chunky fruit cocktail
1 can chunky pineapple
1 can peaches or pears, diced
1 c. Cool Whip or whipped topping
1 pkg. instant vanilla pudding mix
1 c. mini colored marshmallows

Drain fruits and save the juice. Use this juice to prepare the instant vanilla pudding mix. Fold in the whipped topping and marshmallows; add the drained fruit and pour into a glass bowl. Cover and chill.

If desired, 1/2 cup chopped nuts and/or sliced bananas may be added just before serving.

Fruit Salad

Evelyn Wieland

1 (20 oz.) can pineapple chunks
1/2 c. sugar
3 T. all-purpose flour
1 egg, lightly beaten
2 (11 oz.) cans mandarin oranges, drained
1 (20 oz.) can pears, drained & chopped
3 kiwi fruit, peeled & sliced
2 lg. unpeeled apples, chopped
1 c. pecan halves

Drain pineapple, reserving juice. Set pineapple aside. Pour juice into small saucepan, add sugar and flour. Bring to a boil. Quickly stir in egg; cook until thickened. Remove from the heat; cool. Refrigerate. In a large bowl, combine pineapple, oranges, pears, kiwi, apple and pecans. Pour dressing over and blend well. Cover and chill for 1 hour. Yields 12 to 16 servings.

Mixed Fruit Salad

Florence Schapman

1 (17 oz.) can fruit cocktail
1 (15 1/4 oz.) can pineapple
1 can mandarin oranges
1 pkg. instant pudding, lemon or vanilla
2 sliced bananas
1/2 c. mini marshmallows

Chill cans of fruit 6 hours or longer. (Use juice.) Open and put fruit in 3-quart bowl. Add drained oranges. Add instant pudding. Stir well and chill 1 hour before serving. Add bananas and miniature marshmallows. Stir well and it's ready to serve.

Last-Minute Salad

Holly Rutten

1 apple
1 orange
2 bananas
Grapes, cut in half

Cut into bite-size pieces. Stir in 2 tablespoons Miracle Whip. Refrigerate to chill.

Strawberries and kiwi are excellent in this salad, as well as other fresh fruit.

Microwave Fruit Salad

Marie Wendl

1 sm. pkg. regular vanilla pudding
1 (No. 15) can pineapple chunks in juice
1 sm. can mandarin oranges
2 med. bananas

Pour pudding mix into 1 1/2-quart casserole. Stir in juice from pineapple and oranges to make 1 cup of juice. Set aside pineapple and oranges. Microwave, uncovered, 3 to 4 minutes or until mixture boils. Stir twice. Add pineapple and oranges. Refrigerate 1 hour. Stir in bananas, garnish with cherries and serve.

Honey-Lime Fruit Compote

Eileen Muhlbauer

1 lime
2 T. sugar
2 T. honey
1 sm. red apple, cored & cut into bite-size pieces
1 sm. green apple, cored & cut into bite-size pieces
2 kiwi fruit, peeled, quartered lengthwise & sliced
1/2 c. seedless red and/or green grapes, halved
Fresh mint sprigs (opt.)

Finely shred 1/4 teaspoon lime peel; set aside. Juice lime (you should have 3 to 4 talespoons). In a medium bowl, combine lime peel, lime juice, sugar and honey; stir to dissolve sugar. Stir in apples, kiwi fruit and grapes. Cover; chill up to 12 hours. Top each serving with a mint sprig. Makes 4 servings.

Frozen Fruit Salad

Irene Johnson

2 (3 oz.) pkg. cream cheese
1 c. mayonnaise
1 c. heavy cream, whipped
1/2 c. maraschino cherries, quartered
1 (No. 2 1/2) can crushed pineapple, drained
2 1/2 c. marshmallows

Combine cheese and marshmallows in microwave (watch it). Blend until smooth. Fold in whipped cream and fruit. Pour in oblong dish and freeze. Remove from freezer a short time before serving. You can use Cool Whip for this.

Frozen Fruit Salad

Elayne Reiman

Juice from 3 oranges
Juice from 3 lemons

Add:

1 box frozen strawberries
1 (No. 2) can crushed pineapple
5 or 6 mashed bananas
1 jar maraschino cherries

Boil:

1 c. sugar
2 c. water

Cool and pour over fruit. Put in cups or small dishes and freeze.

Frozen Fruit Cups

Val Grandgenett

1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen orange juice
2 1/2 c. water
1/2 c. sugar
1 (8 oz.) pkg. frozen strawberries
1 (No. 2) can crushed pineapple
3 sliced bananas
1 sm. jar maraschino cherries

Mix together and pour into containers. Freeze. Set out 1/2 hour before serving.

Frozen Fruit Cups

Marci Hinners

1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen lemonade
1 sm. can crushed pineapple
1 jar maraschino cherries, sliced
1 (8 oz.) can frozen strawberries
2 or 3 sliced bananas
1 c. water
2 1/2 c. sugar

Thaw frozen ingredients and mix in large bowl with other ingredients. Dip fruit and juice into individual cups and refreeze. Set out 15 minutes before serving.

Tapioca Salad

Maxine Warnke

1 (3 oz.) pkg. strawberry Jello
1 pkg. regular vanilla pudding, not instant
1 pkg. regular vanilla tapioca pudding, not instant

Mix all together. Then add 3 cups boiling water. Then refrigerate until thick and tapioca becomes clear.

Then add:

1 pkg. drained strawberries
1 (8 oz.) ctn. Cool Whip

Fits in an 8x8-inch pan.

Orange Tapioca Salad

Marilyn Borkowski

4 c. boiling water
1 (3 1/4 oz.) pkg. tapioca pudding
1 (3 1/4 oz.) pkg. vanilla pudding
2 (3 oz.) pkg. orange Jello
2 (11 oz.) cans mandarin oranges
1 (8 oz.) ctn. Cool Whip

Boil 4 cups water and add tapioca mix, pudding mix and Jello mix. Boil for 3 minutes while stirring with whisk. Let cool and add Cool Whip and oranges. Refrigerate until set. Serves 12.

Orange-Cashew-Spinach Salad

Amy Prenger

2 bunches fresh spinach, torn
1 (11 oz.) can mandarin oranges, drained & chopped
4 oz. cashews, chopped
1 sm. onion, chopped
1/4 to 1/2 c. sugar
1/2 c. vinegar
1 T. celery seed
1 T. dry mustard
1 c. vegetable oil

Toss spinach, mandarin oranges and cashews in large bowl. Combine onion, sugar, vinegar, celery seed and dry mustard in blender container. Process at high speed until smooth. Add oil in fine stream, processing constantly until completely blended. Pour over spinach salad when ready to serve. Yields 6 to 8 servings.

Frog-Eye Salad

Kathy Berg

3/4 c. sugar
1 T. flour
1/2 tsp. salt
2/3 c. pineapple juice
1 egg, beaten
1 tsp. lemon juice
1 c. Martha Gooch Acini de Pepe
2 (11 oz.) cans mandarin oranges, drained
1 (20 oz.) can chunk pineapple, drained
1 (20 oz.) can crushed pineapple, drained
1 (8 oz.) ctn. whipped topping
1 c. mini marshmallows

In small saucepan, mix sugar, flour and salt. Stir in pineapple juice and egg. Cook over moderate heat, stirring constantly until thickened. Add lemon juice. Set aside and cool. Cook Acini de Pepe according to package directions. Combine cooked mixture with Acini de Pepe. Cover, place in refrigerator until chilled. Combine remaining ingredients, stir lightly. Chill at least 1 hour before serving. Serves 8 to 10.

Praise is the best diet for us, after all.

Taffy Apple Salad

Lillian Morfeld

1 c. pineapple or orange juice
1 c. sugar
2 T. flour
2 beaten eggs
1/4 tsp. salt
2 T. white vinegar
8 c. apples, cut into cubes, leave peel on if you wish (Delicious or Jonathan work well)
2 c. finely-chopped peanuts
16 oz. Cool Whip

Combine juice, sugar, flour, eggs and vinegar. Heat to thicken, simmer until it is as thick as pudding. Cool well. Combine 1 cup peanuts and apples. Fold Cool Whip and pudding mixture. Add apple mixture. Place in bowl and top with additional peanuts. Chill. I like to sprinkle Fruit Fresh on apples as soon as they are cubed and before adding to salad. Pudding mixture will keep in refrigerator a week. Can add the rest as needed quickly.

This recipe was developed for Degroot Apple Farms, Norfolk, NE.

Snickers Salad

Diane Odendahl

1 sm. pkg. vanilla instant pudding
1 c. cold milk
1/2 to 3/4 (8 oz.) ctn. Cool Whip
2 Granny Smith apples, cut up
2 Snickers candy bars

Mix pudding and milk together in bowl. Fold in Cool Whip. Add apples. Chill. Just prior to serving, cut up Snickers candy bars and stir into mixture.

Heavenly Hash

Burneta Warnke

1 lg. can pineapple tidbits, well drained
4 1/2 oz. Cool Whip
1 c. coconut
1 c. mini marshmallows
1/4 c. maraschino cherries, chopped
3 T. milk

Stir together and chill 1 hour.

Mandarin Salad

Joyce Ryberg

1/2 c. sliced almonds
3 T. sugar
1/2 head iceberg lettuce
1/2 head romaine lettuce
1 c. chopped celery
2 whole green onions, chopped
1 (11 oz.) can mandarin oranges, drained

DRESSING:
1/2 tsp. salt
Dash of pepper
1/4 c. vegetable oil
1 T. chopped parsley
2 T. sugar
2 T. vinegar
Dash of Tabasco sauce

In small pan over medium heat, cook almonds and sugar, stirring constantly until almonds are coated and sugar dissolved. Watch carefully so it doesn't burn. Cool and store. Mix dressing and chill. Mix lettuces, celery and onions. Just before serving, add almonds and oranges. Toss with dressing.

Mom's Tomato Spoon Salad

Donna O'Connor

1 qt. whole tomatoes
1/4 c. chopped green pepper
1/4 c. vinegar
1/4 c. chopped onion
1/4 c. sugar
1 T. mustard seed

Drain most of the juice from the tomatoes. Mix all together and refrigerate. Keeps well.

Jellied Cranberry Salad

Kathleen L. Skalla

Dissolve 2 packages raspberry Jello in 2 cups hot water.
Add and stir well:

1 can jellied cranberry sauce
1 c. sour cream

Refrigerate until almost set. Beat with beater or electric mixer. Pour into bowl or container in which it will be served and return to refrigerator until set.
Very good with turkey or poultry.

Cranberry Salad

Burnita Warnke

1 lb. cranberries, ground
1 lb. mini marshmallows
6 apples, peeled & ground
1 can crushed pineapple
1/2 c. nuts

Mix and add together. Add 1 3/4 cups sugar and stir. Next whip 2 cups evaporated milk. Mix it with the other ingredients and then freeze. When ready to eat, thaw out partially.

Cranberry Salad

Bea Wess

Grind 1 quart cranberries in food chopper and add 2 cups sugar. Allow to set for 2 hours. Dissolve 2 packages cherry Jello in 4 cups hot water; let set until starts to congeal. Add berries, 2 cups chopped celery, 2 small cans crushed pineapple and add chopped nuts. Large receipt and very good served with meat. Makes 12 to 15 servings.

Very good.

Cranberry Fluff

Virginia Croghan

2 c. cranberries, ground
3 c. mini marshmallows
3/4 c. sugar
2 c. diced, unpeeled, tart apples
1/2 c. seedless green grapes
1/2 c. nuts
1/4 tsp. salt
1 c. cream, whipped

Combine cranberries, marshmallows and sugar. Cover and chill overnight. Add apples, grapes, nuts and salt. Fold in whipped cream and refrigerate.

Cranberry Relish

Mrs. Dan (Monica) Vanderheiden

1 (18 oz.) pkg. cranberries
4 apples
1/2 c. sugar
1 pkg. diet Jello, red
2 oranges
1 can pineapple
1 c. marshmallows

Blend all in food blender. Mix and chill. Do not have to put marshmallows in.

Cantaloupe Salad

Ruth Rutten

1 lg. cantaloupe, cut into cubes or balls
1 lg. bunch seedless white grapes
1 (No. 2 1/2) can pineapple chunks
4 lg. bananas, diced
1/3 c. sugar
2 T. cornstarch
1/2 tsp. salt
1 c. pineapple juice
1/4 c. lemon juice
1 egg
2 T. water
1/2 tsp. lemon flavoring
1/2 tsp. pineapple flavoring

Combine fruit in large bowl. (Bananas may be reserved until just before serving if desired.) In saucepan, combine sugar, cornstarch and salt. Combine remaining ingredients and add to mixture in saucepan. Cook over low heat, stirring constantly until thick. Cool thoroughly. Stir gently into fruit mixture. Chill. Fold in bananas just before serving. Maraschino cherries and English walnuts may be added to give this an elegant appearance and texture.

Cucumber Salad

Bernice Wenck

8 c. cucumbers, sliced thin
1/2 c. carrots, sliced thin
1 c. diced celery
1 c. diced green pepper
1 c. diced onion

Soak cucumbers in 2 tablespoons of salt and water for 2 hours. Rinse off.

Mix:

2 c. sugar
1 c. vinegar
1 T. mustard seed
1 tsp. celery seed

Heat to boiling and cool. Mix all together. Keep in refrigerator.

Frozen Cucumber Salad

Gene and Judith Bretey

2 qt. sliced, unpeeled sm. cucumbers
2 med. onions, sliced
1 T. salt
1 c. vinegar
1 1/4 c. sugar

Combine cucumbers, onions and salt. Let mixture soak for 3 hours. In a saucepan, warm the vinegar and sugar; stir to dissolve sugar. Drain cucumbers and add to vinegar mixture. Ladle into plastic freezer containers and freeze. When ready to use, defrost and serve chilled. Yields 1 1/2 quarts.

Potato Salad

Marilyn Foley

8 med. potatoes
5 eggs
4 garden green onions
1 c. salad dressing
2 T. yellow mustard
3 T. sugar
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. celery salt
1/4 tsp. all-purpose seasoning

Boil potatoes with skins on until tender, approximately 45 minutes. Let cool. Boil the eggs 12 to 15 minutes or until inserted knife comes out clean. Cut onions in small pieces, using some of the green also. Peel eggs and dice. Cut skins off potatoes and chop to desired size. Mix all ingredients together. Refrigerate overnight before serving. Serves 10.

Consistency may seem thick but the sugar causes it to break down after a few hours.

Best-Ever Potato Salad

Jan W.,
Mallard View, Inc.

8 to 10 potatoes
4 to 5 eggs
1/3 c. finely-chopped onion
1/4 c. sugar
2 tsp. yellow French mustard
2 T. vinegar
1 c. or more Miracle Whip salad dressing

Cook potatoes until done; cool and dice. Boil eggs 10 minutes. Cool and peel, cut up. Combine all 7 ingredients and cover. Refrigerate several hours for the best taste.

Potato Salad Dressing

Helen Textor

1 c. sugar
2 rounded T. flour
1/2 tsp. salt
3 eggs
1 c. sour cream
3/4 c. vinegar
1 tsp. mustard

Blend together and cook until thick.

Sauerkraut Salad

Katie Beyer

1 lg. (No. 2 1/2) can sauerkraut, undrained
1 sm. jar pimentos
1 green pepper
1 c. chopped onion
2 c. chopped celery

Boil 1 cup vinegar and 1 1/4 cups sugar. Pour over sauerkraut and mix. Let stand overnight. Keeps indefinitely.

Cabbage Salad with Ramen Noodles

Lois Nepple

1 head cabbage, shredded
5 green onions, chopped
1 pkg. Ramen noodles

Brown noodles slowly in 1/4 cup butter and 1/2 cup sliced almonds and before done, add seasoning from noodle package. Set aside and cool. When ready to serve, toss into slaw at last minute.

DRESSING:
3 T. oil
1/2 c. sugar
1 tsp. soy sauce
1/4 c. vinegar

Blend together and pour over salad. Make only what you'll eat at one meal.

Chinese Cabbage Salad

Ann Christiansen

1 lg. head Napa cabbage
4 to 5 green onions
3 T. margarine
1 pkg. sliced almonds
1/2 c. sunflower seeds
2 pkg. Ramen noodles, broken

DRESSING:
1/4 c. white vinegar
1/2 c. sugar
3/4 c. vegetable oil
2 to 3 T. soy sauce
Seasoning package in noodles

Chop cabbage and green onions and mix together. Refrigerate. Melt margarine in 9x13-inch pan. Add almonds, sunflower seeds and Ramen noodles that have been broken into small pieces. Put in 350° oven, heat until browned, stirring occasionally. Cool.

Dressing: Bring to a boil, then cool. When ready to serve, mix all ingredients together and pour on dressing.

Make-Ahead Slaw

Natheal Meiners

1 pkg. lemon Jello
2 T. cold water
1/2 c. vinegar
3/4 c. sugar
1/2 tsp. celery seed
1/2 tsp. salt
1/8 tsp. pepper
1/2 c. salad oil
8 c. cabbage, shredded
3 carrots, shredded
1 green pepper, minced
1 sm. onion, minced

Soften Jello in water. Heat vinegar and sugar until sugar dissolves. Add seasoning and stir in softened Jello. Beat in the salad oil. Combine vegetables and toss with dressing. Refrigerate for 24 hours. The vegetables will stay crisp. Makes 16 servings. Will keep real nice.

I put cabbage and carrots in food processor to shred nicely.

Garden Salad

Lucille Vonnahme

1 c. sugar
1 tsp. salt
Dash of pepper
1/2 c. oil
1 c. vinegar
1 T. basil (opt.)

GARDEN VEGETABLES:
Radishes
Cucumbers
Broccoli
Cauliflower
Green or red pepper
Carrots
Onion
Celery, etc.

Cut vegetables into small pieces. Combine dressing ingredients and mix. Then add to vegetables. Store in refrigerator. The longer this marinates, the better the flavor.

Kidney Bean Salad

Clara Meyer

3 hard-cooked eggs
4 T. chopped pickles
1 tsp. salt
Finely-chopped onion
3/4 c. celery
1/2 c. salad dressing
1/2 c. cheese

Mix with 1 can red kidney beans.

Fresh Vegetable Salad

Linda Mack

1 lb. fresh broccoli
1 head cauliflower
1 ctn. cherry tomatoes
1 lb. fresh mushrooms
1 finely-chopped green onion

DRESSING:
1/2 c. sugar
1 T. onion powder
1 c. oil
1 tsp. paprika
1 c. vinegar
1 tsp. celery seed

Combine and let set for 1 hour. Mix dressing and vegetables and let mixture set another hour.

Cauliflower Salad

Sister Susan Till

1 head cauliflower, broken up into sm. pieces
Chopped green onions, sm.
Chopped black olives
Hellmann's mayonnaise

Mix all ingredients together and add enough mayonnaise to salad to be moist. Salad can be made ahead of time and refrigerated.

Sally's Vegetable Salad

Sally Golwitzer

1 head cauliflower, broken into flowerets
1 head broccoli, broken into flowerets
1 c. diagonally-sliced celery flowerets
1 c. fresh or frozen peas
1/2 lb. sliced bacon, cooked & crumbled
2 tsp. chopped green onion tops
1 (8 oz.) can sliced water chestnuts, drained

DRESSING:
2 c. mayonnaise
1/4 c. sugar
1/4 c. grated Parmesan cheese
2 tsp. vinegar
1/4 tsp. salt
1 tsp. finely-chopped onion

Broccoli Salad

Virginia Croghan

3 heads broccoli, cut up fine
1 c. green onions, diced, including green tops
1 c. diced celery
1 c. red grapes
1 c. green grapes

Toss the above and can keep in refrigerator a couple of days.

Just before serving, add 1 package slivered almonds (toasted in oven for 2 minutes) and Bac-Os.

DRESSING:
1 c. mayonnaise
3/4 c. sugar
1 tsp. prepared mustard
1 tsp. vinegar

Broccoli Salad

Peggy Leiting

1 head broccoli, cut up
1/2 c. crispy-fried bacon
1/2 c. sunflower meats
1/2 c. seedless raisins
1/4 c. diced onion

SAUCE:
1 c. Miracle Whip
1/2 c. sugar
2 T. vinegar

Combine broccoli, bacon, sunflower meats, raisins and onion. Mix together salad dressing, sugar and vinegar. Pour over broccoli mix and chill.

Broccoli Salad

Lois Neppel

1 head broccoli, chopped
8 oz. bacon, browned & cut into bite-size pieces
8 oz. Swiss or mild Cheddar cheese
3/4 c. salad dressing
1/2 c. sugar
2 T. vinegar or lemon juice
1/4 to 1/2 c. salted sunflower seeds

Put chopped broccoli, bacon pieces and cheese and sunflower seeds together. Combine salad dressing, sugar and vinegar or lemon juice together and mix well. Pour over and refrigerate. This makes a good main dish for luncheon, served with Club crackers.

Broccoli Salad

Louise Klocke

1 head broccoli, cut in bite sizes
1 c. chopped celery
1 c. green onions
1/2 lb. bacon, fried & crumbled (opt.)
1 c. toasted almonds, sliced
1 to 2 c. red & white grapes, halved

Add dressing before serving.

1 c. mayonnaise
1/3 c. granulated sugar
1 T. vinegar

Broccoli Salad

Joyce Ryberg

1 head broccoli, cut up
1 purple onion, chopped fine
1/2 c. raisins
6 to 8 slices fried bacon, crisp & crumbled
1/4 c. sugar
2 tsp. vinegar
1/2 c. mayonnaise

Mix sugar, vinegar and mayonnaise and toss with broccoli, onion, raisins and bacon. Chill and serve.

Can also add peanuts or sunflower seeds.

Broccoli Salad

Bev Rolfes

1 bunch broccoli
1 c. green grapes
1 c. red grapes
1 c. celery
1/2 c. chopped onion
1 jar bacon bits
3/4 c. chopped pecans

DRESSING:
1 c. Hellmann's mayonnaise
1/3 c. sugar
1 T. vinegar

Cut up broccoli (tops only), grapes, celery and onion and layer in airtight bowl. Add dressing, bacon bits and pecans just before serving.

A Berry Delicious Spinach Salad

Willa Mae Pick

2 bunches fresh spinach, cleaned, dried & torn into pieces
1 pt. fresh strawberries, cleaned, hulled & halved

DRESSING:
1/2 c. sugar
2 T. poppy seeds
1 1/2 tsp. minced onion
1/4 tsp. Worcestershire sauce
1/4 tsp. paprika
1/2 c. vegetable oil
1/4 c. cider vinegar

Arrange spinach and strawberries on serving plates. Place dressing ingredients in blender and blend until thoroughly mixed and thickened. Do not overmix. Drizzle desired amount of dressing over and serve at once. Salad can also be placed in serving bowl and tossed gently with dressing. Serves 6 to 8.

Spinach Salad

Anne Witowski

Spinach lettuce or romaine
Green or red grapes, preferably red, cut up
Bacon crumbled
Bean sprouts (opt.)
Strawberries, cut up

Combine all ingredients.

DRESSING:
3/4 c. sugar
1 c. oil
1 med. onion, chopped sm.
1/3 c. white vinegar
1 tsp. salt
1 tsp. Worcestershire sauce

Dressing to be put on salad right before serving.

Spinach Salad

Angie Schoeppner

2/3 c. vegetable oil
1/4 c. red wine vinegar
2 tsp. lemon juice
2 tsp. soy sauce
1 tsp. sugar
1 tsp. dry mustard
1/2 tsp. curry powder
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. garlic powder
1 (10 oz.) pkg. fresh spinach, torn to bite-size pieces
5 bacon strips, cooked & crumbled
2 hard-cooked eggs, sliced

Combine first 10 ingredients in a jar. Shake until well mixed. Place spinach in large bowl. Pour dressing over, toss gently. Garnish with bacon and eggs.

Lettuce Mandarin Salad

Bernita Broich

1/2 c. sliced almonds
3 T. sugar
1/2 head iceberg lettuce
1/2 head romaine lettuce
1 c. chopped celery
2 whole green onions, chopped
1 (11 oz.) can mandarin oranges, drained

DRESSING:
1/2 tsp. salt
Dash of pepper
1/4 c. vegetable oil
1 T. chopped parsley
2 T. sugar
2 T. vinegar
Dash of Tabasco sauce

In a small pan over medium heat, cook almonds and sugar, stirring constantly until almonds are coated and sugar is dissolved. Watch carefully as they will burn easily. Cool and store in airtight container. Mix all dressing ingredients together and chill. Mix lettuce, celery and onions together. Just before serving, add almonds, oranges and dressing. Toss lightly.

Layer Salad

Virginia Croghan

BOTTOM LAYER:
1 pkg. lemon Jello
2 c. boiling water
2 bananas, sliced
1 c. mini marshmallows
1 sm. can pineapple, drained

TOP LAYER: Combine in saucepan.
1/2 c. sugar
1 lg. or 1 1/2 T. flour
Juice from pineapple with enough water to make 1 c. liquid
1 beaten egg
1 lump butter

Cook over low heat until thick. Cool well. Fold in 1/2 cup cream (whipped). Pour over set Jello and sprinkle with nuts.

Taco Salad

Virginia Croghan

1 to 1 1/2 lb. hamburger
1 pkg. taco seasoning
1 can chili beans
1 head lettuce
1 green pepper
1 onion
4 tomatoes
1 to 2 pkg. shredded Cheddar cheese
1 bag taco chips
Western dressing

Brown and drain hamburger, add taco seasoning and chili beans. Refrigerate overnight. Shred lettuce, pepper, onion, tomatoes and cheese. Add hamburger mixture and mix well. Then add Western dressing and mix. Add crushed-up taco chips right before serving.

Quick Taco Salad

Bernice Bluml

3/4 lb. ground beef
1/2 c. chopped onion
1/2 c. salsa
1 tsp. chili powder
1 pkg. Rice-a-Roni, beef flavor
4 c. shredded lettuce
1 med. tomato
1/2 c. crushed tortilla chips
1/2 c. shredded Monterey Jack or Cheddar cheese

Brown ground beef and onion; drain. Remove from skillet. In same skillet, prepare Rice-a-Roni as package directs. Stir in meat mixture, salsa and chili powder. Continue cooking over low heat 3 to 4 minutes or until heated through. Arrange lettuce on serving platter. Top with rice mixture, tomato, cheese and tortilla chips. Serves 5.

Shrimp Salad

Kathy Berg

1 c. shell macaroni, cooked, rinsed & drained
1 c. celery, chopped
1/4 c. green pepper, cut fine
1 (7 oz.) can shrimp, drained
2 boiled eggs, chopped
Onion, chopped

DRESSING:
1/4 tsp. salt
1 c. mayonnaise
1/4 tsp. paprika
1/4 c. French dressing

Mix salad ingredients together. Mix dressing ingredients and mix into salad. Keep refrigerated.

Macaroni and Shrimp Salad

Ann Christiansen

2 c. salad macaroni, cooked
Chopped onions, to taste
1/4 c. chopped pimento
1/2 tsp. salt
1 c. Miracle Whip
1 c. chopped celery
1/4 c. chopped green pepper
4 1/2 oz. or more salad shrimp
1/4 tsp. pepper
1/4 c. French dressing

Mix all ingredients together. Chill and allow to set overnight.
I like to use shell macaroni, can use canned shrimp or frozen.

Chicken Salad

Pat Happe

4 c. cooked chicken breast, cut into 1" pieces
1 c. sliced celery, cut into 1/2" pieces
1/2 c. walnuts, coarsely chopped
1 c. red, seedless grapes, cut in half
1 c. pineapple tidbits, well drained
1 c. mayonnaise

Mix all ingredients together. Chill at least 2 hours. Serve on leaf lettuce. Serves 8 generously.

Crab Salad

3/4 c. Miracle Whip Free
1/2 c. Zesty Fat-Free Italian dressing
1 to 2 tsp. dry Zesty Italian dressing
1/4 c. Parmesan cheese

Mix together.

8 oz. corkscrew noodles, cooked & drained
8 oz. imitation crabmeat, flaked
1 c. broccoli, parboiled
1/4 c. chopped onion
3/4 c. chopped tomato
1/2 c. green pepper
1/2 c. black olives
Sliced, fresh mushrooms (opt.)

Add everything to cooled noodles and refrigerate. Add more dressing if needed to moisten.

Seafood Salad

Terri Vetter

2 to 3 stalks chopped celery
1 (8 oz.) can chopped black olives
1 (8 oz.) jar pimentos
1 bag salad shrimp
1 ctn. crabmeat, cut up
1 c. mayonnaise (I use Miracle Whip)
1 pkg. rainbow noodles, boiled
Salt & pepper, to taste

Boil noodles, drain. Add the remaining ingredients. Refrigerate. Best if made the night before. I use imitation crab.

Rotini Vegetable Salad

Patricia Sturm

8 oz. rotini, cooked as directed
1 can kidney beans, soaked in vinegar water for 1 hour
1 can French-style beans
3 oz. pimentos
10 oz. frozen peas
1 c. celery, diced
1/2 green pepper, med.
1 sm. onion
1 c. half & half
2 c. salad dressing
1 T. mustard

This is a very large salad and can be made the day before.

Marinated Macaroni

Cindy Lambertz

1 1/2 c. sugar
1 c. vinegar
1/2 c. oil
2 1/2 tsp. dry mustard
1 tsp. salt
1 tsp. garlic powder
1/2 tsp. pepper
1 tsp. Accent seasoning
1 pinch parsley flakes
1 med. onion
1 cucumber, leave peel on for more color

Cook 1 (16-ounce) package of mostaccioli macaroni. Drain and put in large Tupperware bowl. Blend above ingredients in blender or food processor. Pour blended mixture over macaroni. Let stand 2 or 3 days before serving. Stir a few times during "standing" time.

Great salad to make ahead for summer picnics.

Lite Pasta Salad

Lynn Wittrock

1 pkg. assorted pasta noodles
1 btl. Italian fat-free dressing
Carrots
Broccoli
Red & green peppers, etc.

Boil pasta. Rinse well. Add vegetables, then dressing to desired taste. Very colorful and healthy.

Creamy Macaroni

Diane Tigges

8 oz. shell macaroni
1 cucumber, chopped
2 tomatoes, chopped
1 c. diced celery
2 c. chopped ham or lunch meat
1 c. shredded Cheddar cheese
1 (8 oz.) btl. creamy Italian dressing

Cook macaroni and rinse with cold water. Add rest of ingredients. Chill several hours before serving.

Spaghetti Salad

Peggy Derner

1 lb. spaghetti
8 oz. Wishbone Italian salad dressing
1/3 jar Salad Supreme seasoning
1 pkg. Good Seasons dressing
2 lg. tomatoes, diced
1/4 red onion, diced
1 green pepper, diced
3/4 c. black olives, diced
1/2 c. chopped celery

Mix Wishbone dressing and dry Good Seasons mix and Salad Supreme and let set while spaghetti cooks. When the spaghetti is cooked and drained and still warm, put all together and stir well. Chill. Enjoy.

Party Pasta Salad

Willa Mae Pick

1 lb. fettuccine noodles
1 red onion, chopped
1 green pepper, chopped
2 (4.5 oz.) jars mushrooms, button whole
1 (2.75 oz.) btl. McCormick Salad Supreme or Johnny's Salad Elegance
1 (16 oz.) btl. Hidden Valley Ranch Italian dressing
1 bag frozen peas
1 (6 oz.) can black olives

Cook fettaccine (broken into thirds) and drain. Combine all except dressing. Pour dressing over all. Mix and marinate overnight; very important. May add shrimp, cut up.

Macaroni Salad

Virginia Croghan

2 (8 oz.) pkg. spiral macaroni

Cook and drain. Pour cool water over it and put in bowl. Chop up onion, green peppers, carrots and celery.

DRESSING:
1 c. mayonnaise
1 can Eagle Brand milk
1/4 c. sugar
1/2 c. vinegar

Mix well and pour over macaroni and vegetables. Stir well and refrigerate.

Ramen Noodle Salad

Bernita Broich

2 pkg. beef-flavor Ramen noodles, uncooked, save broth mixture packs
1 c. or more salted sunflower seeds
1 c. slivered almonds
2 bunches green onions, cut
1 pkg. cabbage slaw, already cut (1 lb.)

MARINADE:
3/4 c. oil
1/2 c. sugar
1/3 c. white vinegar
2 pkg. soup base

Put all together and pour marinade over. Toss.

Large Macaroni Salad

Pat Knobbe

2 (8 oz.) pkg. curly macaroni, cooked
2 c. Real mayonnaise
1/4 c. vinegar
1/2 c. sugar
1 c. Eagle Brand sweetened milk
3 lg. carrots, grated
1 lg. onion, chopped fine
1 green pepper, chopped fine
Salt & pepper, to taste

Mix and refrigerate at least overnight.

Pasta Salad

Diane Nepple

1 (1 lb.) pkg. rotini (tri-colored or regular)
1 med. green pepper, diced
1 med. red pepper, diced
1 med. red onion, finely chopped
1 can sliced black olives
1/2 c. Parmesan cheese
1/2 c. hard pepperoni, sliced
2 pkg. dry Good Seasons Italian dressing

Cook rotini as directed. Rinse with cold water. Mix all ingredients together. Mix 1 package of Good Seasons dressing as directed. Pour over salad and chill. Mix the other package of Good Seasons dressing and pour approximately 1/2 to 3/4 of it over salad prior to serving.

Pasta Salad

Marjean Nees

1 lb. thin spaghetti, broken into pieces
Cucumbers
Onions, green
1 btl. Zesty Italian dressing
1/2 c. Parmesan cheese
Peppers
Broccoli
Cauliflower
Celery

Cook broken spaghetti, drain and cool. Add cucumbers, onions and chopped peppers and pieces of broccoli and cauliflower and celery. Add dressing and mix thoroughly. Chill and serve. Sprinkle Parmesan cheese on top and mix some through salad.

Riviera Garden Salad

Kathy Renze

1 pkg. Kraft macaroni & cheese dinner
1 c. diced, peeled tomatoes
1 c. diced cucumber
1/2 c. sour cream
1/4 c. chopped green pepper
1/4 c. mayonnaise
1/4 tsp. salt

Prepare Kraft dinner as directed on package. Add remaining ingredients. Mix lightly and chill.

Mostaccioli Salad

Vicki Reiling

1 1/2 c. salad oil
1 1/2 c. white vinegar
1 c. sugar
2 T. onion flakes
1 tsp. salt
2 tsp. prepared mustard
1 tsp. Accent
1 tsp. garlic powder
1 tsp. parsley flakes

1 lb. mostaccioli noodles, cooked
2 cucumbers, sliced
1 onion, sliced
2 tomatoes, cut up
Imitation crabmeat (opt.)

Mix the first 9 ingredients and pour over the noodles, cucumbers, onion and tomatoes. Refrigerate overnight. This will make a large bowl. You may substitute any type of pasta and raw vegetables you like.

Spring Salad

Mary Lou Harmon

2 (8 oz.) pkg. curly macaroni, cooked & drained
Fresh broccoli
Fresh carrots, shredded
Fresh onion
Fresh cauliflower
Fresh cucumber
Fresh green pepper
Fresh celery

DRESSING:
1 c. sugar
1 c. vinegar

Mix cleaned and chopped vegetables with macaroni. Add the dressing. Refrigerate.

Dressing: Boil and cool. Add 1 pint of salad dressing and 1 can sweetened condensed milk.

Macaroni and Pea Salad

Diane Rickers

1 pkg. macaroni & cheese
1 (10 oz.) pkg. frozen peas
1/2 c. chopped onions
1/2 c. celery
6 hard-boiled eggs, diced
3/4 c. Miracle Whip dressing

Prepare the macaroni and cheese by directions on the package. After it has cooked, add all the rest of the ingredients and stir until mixed. Then add the salad dressing. If it is stiff and would like it thinner, add more salad dressing.

It is better if you make if a few hours ahead of time, then the flavors blend together. If you like more peas, can use more.

Nutty Wild Rice Salad

Cheri Collison

1/2 c. wild rice
2 c. canned beef bouillon, undiluted (I use part bouillon, part beef broth)
1 c. frozen peas, thawed
2 stalks celery, thinly sliced diagonally
4 green onions, sliced
1/4 c. slivered almonds, toasted

DRESSING:
2 T. red wine vinegar
1 T. soy sauce
1 tsp. sugar
1/4 c. vegetable oil
2 tsp. oil

In medium saucepan, cover rice with cold water to a depth of 1-inch above rice. Heat to boiling. Drain water from rice and add bouillon. Simmer, covered, until liquid is absorbed about 1 hour. Combine all dressing ingredients, cool. In medium bowl, combine rice with peas, celery, green onion and almond. Toss and refrigerate. Serve in a lettuce-lined bowl. Serves 4 to 6.

Turkey and Wild Rice Salad

Mary Greteman

2 1/2 c. water
2 tsp. salt
3/4 c. brown rice
1/2 c. wild rice
1/2 c. peanut oil
1/4 c. tarragon vinegar
4 T. Dijon mustard
1 tsp. dried tarragon
1 tsp. pepper
8 c. cooked, cut-up turkey
2 c. cooked peas
3/4 c. sliced green onion
3/4 c. sliced almonds, toasted
1/2 c. chopped red bell pepper

In a saucepan over high heat, bring water to boiling. Add salt and both rices. Bring to a boil, reduce heat and simmer, covered, until the rice absorbs the water, about 45 minutes.

In a serving bowl, mix oil, vinegar, mustard, tarragon and pepper. Toss with turkey, peas, onions, most of the almonds, pepper and rice. Garnish with remaining almonds. Serve warm or at room temperature. Makes 8 to 10 servings.

Best-Ever Coleslaw Dressing

Iola Hoogestraat

1 c. sugar
1/2 c. vinegar
1 c. salad oil
1 tsp. celery seed
1 tsp. salt
1 tsp. dry mustard
1 sm. onion, diced (opt.)

Beat ingredients together until very creamy. Store in a covered pint jar in refrigerator. Keeps very well.

Blender Coleslaw Dressing

Dee Kanne

1 c. salad oil
1/2 c. white vinegar
1 c. sugar
1 onion, quartered
1 tsp. celery seed
1 tsp. salt

Blend thoroughly in blender. Will keep in refrigerator.

French Dressing

DeEtta Bueltel

1/2 c. sugar
1/2 c. salad oil
1/3 c. catsup
1/4 c. vinegar
1 T. grated onion
1 tsp. minced garlic
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. paprika
1/2 tsp. celery seed
1/2 tsp. parsley flakes

Put in salad jar and shake. This recipe can be doubled. It keeps in refrigerator very well for several weeks.

Fresh Fruit Dip

Mrs. Lester (Angie) Riesberg

1 (8 oz.) pkg. cream cheese
3/4 to 1 c. brown sugar
1 tsp. vanilla or 1 tsp. burnt sugar flavoring

Mix all together and serve with any fresh fruit.

Soups

Broccoli-Cheese Soup

Pat Fasbender

4 T. oleo
2/3 c. chopped onion
4 T. flour
3 c. milk
2 c. cooked broccoli or 10 oz. pkg. frozen broccoli
5 to 6 thick slices Velveeta cheese
1 tsp. salt
Pepper, to taste

Melt oleo; sauté onion a bit. Add flour, stir well. Add milk, broccoli, cheese and seasonings. Cook until thick, stirring constantly.

Potato-Cheese Soup

Denise Muhlbauer

3 c. diced potatoes
1 c. water
1/2 c. diced carrots
1/4 c. chopped onion
Salt & pepper
1 chicken bouillon cube

Cook all in large saucepan until tender. Combine 1 1/2 cups milk and 2 tablespoons flour. Add to cooked vegetables and cook until thickened. Add 1/2 pound diced process cheese. Stir until melted. Makes 6 to 8 servings.

Cheese Soup

Lorraine Bruner

5 c. water
1 onion
1/2 c. celery
4 chicken bouillon cubes

Bring to boil. Simmer 1/2 hour. Add 2 1/2 cups cubed potatoes. Bring to boil. Simmer 1/2 hour. Add 1 package frozen vegetables. Bring to a boil. Simmer 20 minutes. Add 2 cans cream of chicken soup. Boil. Simmer 20 minutes. Add 1 pound Velveeta cheese (cut into chunks). Simmer 1/2 hour. Stir constantly as cheese melts so it doesn't stick.

Creamy Vegetable Soup

Julie Schmitz

3 c. water
2 c. grated potatoes
1 c. carrots, grated
1/4 c. chopped onion
1 T. parsley or 1/2 c. celery
1 tsp. salt
1/8 tsp. pepper
1/2 c. frozen corn
1/3 c. frozen peas
2 1/2 c. milk
1 T. butter
1/2 c. Velveeta cheese, cubed

Using a 3-quart saucepan over high heat, bring first 7 ingredients to a boil. Reduce heat and simmer, covered, 15 minutes. Stir often. Add corn and peas, cover and simmer 5 minutes longer. Remove from heat. Gradually stir in milk, butter and cheese. Stir until melted.

This makes 3 quarts of soup in less than 1/2 hour. It has a cheesy-potato flavor.

Canned Vegetable Soup

Natheal Meiners

2 gal. tomato juice
2 qt. carrots, sliced
1 bunch celery
1 green pepper

Boil for 25 minutes.

Add:

1 can peas
1 pkg. frozen lima beans
5 lg. onions
1 c. barley, soaked overnight
3/4 c. sugar
1/2 c. oleo
1/2 c. salt
1/4 tsp. turmeric
1 qt. green beans

Cook for 10 minutes more. Pack in jars. Cold pack for 1/2 hour. Can add cooked potatoes, if you like. When you are ready to eat, add water to your taste.

Very good.

Wild Rice Soup

Willa Mae Pick

2 c. diced ham
2 cans cream of potato soup
3/4 lb. Velveeta cheese
1 onion, sautéed in butter or margarine
1 c. cooked wild rice
1 qt. milk

Sauté onion and add ham and remaining ingredients. Add Velveeta cheese last. Simmer.

Elsie's Split Pea Soup

Donna O' Connor

2 1/4 c. dry (1 lb.) green split peas, rinsed
8 c. water
2 lb. smoked ham hocks
1/2 lb. slab bacon, diced
3 leeks, sliced
1 med. onion, chopped
3 med. potatoes, peeled & diced
1 c. chopped celery
12 oz. fully cooked, smoked sausage, sliced 1/4" thick

In a large Dutch oven or large kettle, combine peas, water, ham hocks, bacon, leeks and onion. Bring to boiling; reduce heat. Skim off foam. Cover; simmer for 1 hour, stirring occasionally. Remove pork hocks. When cool, remove meat and discard bones and skin. Chop meat and return to soup along with potatoes and celery. Bring to boil. Reduce heat and simmer 10 minutes. Add sausage and season with pepper. Heat. Serves 8 to 10. Freezes well.

Vegetable-Cheese Soup

Donna O'Connor

1 head cauliflower flowerets
1 head broccoli, chopped or 16 oz. frozen
4 carrots, sliced
4 stalks celery, sliced
1 sm. onion, chopped
1 T. salt
3 med. potatoes, diced
2 1/2 to 3 c. Velveeta cheese, diced
1 can chicken broth
1 qt. milk
3 to 4 T. cornstarch
White pepper

Simmer carrots, celery and onion for 4 to 5 minutes in salted water. Add potatoes, cauliflower and broccoli. Cook until tender-crisp. Drain. In large saucepan, heat milk and the broth; add cornstarch which has been mixed with 1/2 cup milk. Stir with a wire whisk until it has boiled at a slow simmer for 1 minute. Add cheese. After cheese has melted and is blended, add vegetables. Add salt and pepper to taste.

Broccoli-Cheese Soup

Diane Nepple

1/2 c. chopped onion
1/4 c. margarine
1/4 c. flour
3 c. water
2 (10 oz.) pkg. frozen, chopped broccoli, thawed & well drained
4 chicken-flavor bouillon cubes
1 tsp. Worcestershire sauce
3 c. (12 oz.) shredded Cheddar cheese
2 c. cream or half & half

In large saucepan, cook onion in margarine until tender. Stir in flour. Gradually stir in water then broccoli, bouillon and Worcestershire sauce. Over medium heat, cook and stir until thickened and broccoli is tender, about 10 minutes. Add cheese and cream. Cook and stir until cheese melts and soup is hot (do not boil). Garnish as desired.

Potato-Bacon Chowder

Jane Espenhover

8 slices bacon, cut into sm. pieces
1 c. chopped onion
2 c. cubed potatoes
1 c. water
1 can cream of chicken soup
1 c. sour cream
1 3/4 c. milk
1/2 tsp. salt
2 T. parsley
Dash of pepper

Fry bacon until crisp in a 3-quart saucepan. Add onion and sauté 2 to 3 minutes. Pour off fat. Add potatoes and water. Bring to a boil; cover and simmer 10 to 15 minutes or until potatoes are tender. Stir in soup and sour cream; gradually add milk. Add salt and pepper and parsley. Heat to serving temperature.

Canadian Cheese Soup

Peggy Derner

1 c. chopped carrots
1/2 c. chopped celery
1 T. instant onion
2 T. butter (oleo)
2 T. flour
2 c. chicken broth
1 can cream of chicken soup
2 c. milk
8 to 10 slices Velveeta cheese

Sauté vegetables in butter, add flour. Sprinkle over vegetable mixture and mix. Slowly add chicken broth and boil. Add the soup, then the milk. When hot, add the cheese. Heat until cheese melts. Makes about 2 quarts.

Hamburger Soup

Evelyn Schroeder

Brown 1 pound hamburger with onion.

1 lg. can V8 vegetable juice
1 can cream of celery soup
1 pkg. mixed frozen vegetables

Cook about 45 minutes. Enjoy!

Cream of Asparagus Soup

Mrs. Lester (Angie) Riesberg

4 c. asparagus, cut into 1/2" pieces
1 c. water
5 T. butter
1/4 tsp. pepper
1/4 c. very fine-diced onion or 1 tsp. onion powder
5 T. flour
1/2 tsp. salt
4 c. milk
1 c. water (plus cooking liquid)
1 T. chicken bouillon granules

Cook asparagus in 1 cup water until tender and crisp, drain: reserve liquid. Saute onion in the butter. Stir in flour, salt and pepper. Cook over medium heat stirring constantly cooking 1 minute. Gradually stir in milk, 1 cup water, reserved liquid and instant bouillon. Cook, stirring with wire whip until mixture is thickened and hot. Stir in asparagus. Heat until hot. Makes 6 to 8 good servings.

Potato Soup

Stella Sawyer

6 slices bacon
1 c. chopped onion
2 c. diced potatoes
1 c. water
2 cans cream of chicken soup
2 soup cans milk
1 tsp. salt
2 T. minced parsley

Cook bacon until crisp. Set aside and pour off 3 tablespoons fat. Add onion and cook until clear. Add potatoes and water. Cover and cook slowly 15 minutes. Blend soup and milk and add to soup. Crumble in bacon. Heat (but do not boil) for 1 to 2 hours.

Ham and Cheese Soup

Kaye Stock

1/2 c. minced, fresh onion
1 c. sliced carrots
1/2 c. chopped celery
1/2 c. grated sharp Cheddar cheese
Salt & pepper, to taste
4 c. whole milk
2 c. broccoli and/or cauliflower pieces
2 c. potato cubes
2 c. diced ham
1/4 c. margarine
1/3 c. flour

Cook vegetables in small amount of water until barely tender. Add ham and set aside. Make a white sauce from flour, milk and margarine. Add vegetable and ham mixture. Salt and pepper to taste. Shortly before serving, add cheese and heat. Serve with small amount cheese sprinkled on top to garnish.

Potato-Cheese Soup

Mrs. Harold Quandt

6 to 8 potatoes, peeled & diced
2 carrots, sliced
1 to 2 celery stalks, sliced
1 (8 oz.) pkg. cream cheese, softened
1/4 c. butter or margarine
1 (10 3/4 oz.) can cream of chicken soup, undiluted
2 c. milk
Salt & pepper, to taste
4 bacon strips, fried & crumbled

Place potatoes, carrots, celery and onion into large kettle; cover with water. Cook until tender. Meanwhile in a pan, combine soup, butter or margarine and cream cheese. Stir well over low heat until thoroughly mixed. Add milk, salt, pepper and bacon. Add to vegetables and heat through.

Note: For a thicker soup, drain some of the water off the vegetable before adding cream cheese mixture. Yields 10 to 12 servings.

Cheese Soup

Peggy Leiting

2 c. diced potatoes
1/2 c. diced carrots
1/2 c. chopped celery
1/2 c. chopped green pepper
1/4 c. diced onion
2 c. chicken broth
2 to 3 c. milk
2 c. Velveeta cheese
1/2 tsp. pepper

Cook vegetables until tender. Drain. Add broth and cheese. Cook over low until cheese melts completely. Add pepper and milk. Heat through. Do not let come to a boil.

Taco Soup

Mrs. Tom (Pat) Louis

1 1/2 lb. ground beef
1 (16 oz.) can golden hominy
1 (16 oz.) can whole kernel corn
1 (16 oz.) can chopped tomatoes
1 (16 oz.) can pinto beans with jalapeños
2 (16 oz.) cans ranch beans
1 (1 1/4 oz.) pkg. taco seasoning

Brown ground beef and drain. Combine all ingredients with ground beef and mix well. Cook over medium-low heat for 45 minutes.

Salmon Chowder

Angie Schoeppner

4 T. margarine
1 med. onion, chopped
1 c. water
1 (20 oz.) pkg. frozen, cut-up or chopped broccoli
1 (16 oz.) can salmon, bones & skin removed
2 tsp. instant chicken bouillon granules
1 (14 1/2 oz.) can evaporated milk
2 T. flour
4 c. milk
Salt, to taste
White pepper (opt.)
May use black pepper

Sauté onion in Dutch oven until transparent. Add water and broccoli; simmer until broccoli is tender. Add salmon, instant chicken bouillon granules, evaporated milk and flour (which have been mixed together). Add the 4 cups milk. Season with salt and pepper to taste. Heat until mixture thickens slightly. Yields 8 servings.

May use 2% milk. I prefer to use cut-up broccoli.

Elephant Stew

Mrs. Flintstone

1 med.-size elephant
2 rabbits (opt.)
Salt & pepper, to taste

Cut elephant in bite-size pieces. Add enough brown gravy to cover. Cook over open fire for 4 weeks at 465°. This will serve 3,800 people. If more people come, add the 2 rabbits. Do this only in emergency, because most people don't like hare in their stew.

2001 Supplement

Chicken Barley Soup

Wini Jorgensen

1 (2 to 3 lb.) broiler-fryer chicken, cut up
2 qt. water
1 1/2 c. diced carrots
1 c. diced celery
3/4 c. barley
1/2 c. chopped onion
1 chicken bouillon cube (opt.)
1 tsp. (or less) salt (opt.)
1 bay leaf
1/2 tsp. poultry seasoning
1/2 tsp. pepper
1/2 tsp. dried sage

In a large kettle, cook chicken in water until tender. Cool broth and skim off fat. Bone chicken and cut into bite-size pieces; return to kettle, along with remaining ingredients. Simmer, covered, for at least 1 hour, or until vegetables and barley are tender. Remove bay leaf.

Orange Salad

Joleen Kasparbauer

Combine:
1 pkg. vanilla tapioca pudding
1 (3 oz.) pkg. orange Jello
1 pkg. instant vanilla pudding

Add 2 cups boiling water. Cook until thick; cool. Add 1 container of Cool whip and 1 can mandarin oranges; chill.

Fr. Joe's Awesome Taco Salad

Fr. Joe Dillinger

1 1/2 lb. ground beef, cooked
1 pkg. taco seasoning
1 head lettuce, chopped
2 diced tomatoes
1 sm. onion, diced
1 c. Cheddar cheese, grated
1 can sliced black olives
French dressing

Cook the ground beef; drain off the fat. Add the taco seasoning according to directions. Cool. Add the rest of the ingredients. Add dressing to taste. Do not drown the salad with the dressing. Finally, add crumbled tortilla chips. Chill at least 1/2 hour.

Hamburger Soup

Diane Rickers

1 lb. hamburger
1/4 c. diced onion
1 can cream of mushroom soup
4 to 5 c. water
2 c. diced carrots
2 c. diced potatoes
1/2 c. noodles
2 to 3 bouillon cubes
1/4 c. rice

Simmer onion and hamburger until done; drain grease. Put remaining ingredients into a large kettle, adding hamburger and onion mixture. Let come to a good boil and simmer for 40 minutes. Add salt, pepper and 1/2 teaspoon Worcestershire sauce. Yield: 6 servings.

Broccoli Soup

Rita Venner

1 head broccoli
4 T. butter
1/4 c. flour
2 c. chicken broth
1 1/4 c. milk
1/2 c. diced cheese
Salt & pepper, to taste

Precook broccoli. Melt butter. Add flour; stir in milk and chicken broth. Cook until thick; add salt and pepper to taste. Add cheese and broccoli. Don't boil after the two are combined.

Cream of Potato and Ham Soup

Lou Pottebaum

2 c. chopped potatoes
1 (13 oz.) can chicken broth
2 c. milk
1 can cream of potato soup
1/4 c. water
2 T. cornstarch
1 1/2 c. diced ham
1/2 c. grated cheese

Cook potatoes in broth until tender. Mix potato soup, milk, cornstarch in water. Add ham. Add all to potatoes, and simmer for another 10 minutes. Add cheese just before serving.

Lentil Barley Soup

Wini Jorgensen

1 med. onion, chopped
1/2 c. chopped green pepper
3 garlic cloves, minced
1 T. butter or margarine
1 (49 1/2 oz.) can chicken broth
3 med. carrots, chopped
1/2 c. dry lentils
1 1/2 tsp. fabric seasoning
1 tsp. salt
1/4 tsp. pepper
1 c. cubed, cooked chicken or turkey
1/2 c. quick-cooking barley
2 med. fresh mushrooms, chopped
1 (28 oz.) can crushed tomatoes, undrained

In a Dutch oven or soup kettle, sauté the onion, green pepper and garlic in butter until tender. Add broth, carrots, lentils, Italian seasoning, salt and pepper. Bring to a boil. Reduce heat, cover and simmer for 25 minutes. Add chicken, barley and mushrooms; return to a boil. Reduce heat; cover and simmer for 10 to 15 minutes, or until lentils, barley and carrots are tender. Add tomatoes; heat thoroughly. Yield: 8 to 10 servings.

Cranberry Salad

Diane Rickers

1 1/4 c. boiling water
1 (6 oz.) pkg. raspberry Jello
1 (10 oz.) pkg. frozen, unsweetened whole strawberries, thawed
1 (10 oz.) pkg. frozen unsweetened raspberries, thawed
1 (16 oz.) can whole cranberry sauce
1 (8 oz.) can crushed pineapple, drained
1 (8 oz.) pkg. cream cheese, room temp.
1 c. confectioners' sugar
1 1/2 c. whipped topping
1/4 c. pecan halves

In a bowl, stir water into gelatin until dissolved. Stir in strawberries, raspberries, cranberry sauce and pineapple. Refrigerate until set, 4 hours. In a bowl, mix on high speed. Beat cream cheese and sugar until smooth. Fold in whipped topping. If desired, transfer to pastry bag fitted with large star tip. Pipe pastry rosettes or mound topping around edge of bowl. Garnish with pecans.

Potato Soup

Rosie Obman

7 or 8 lg. potatoes
1 lg. onion
1 T. salt
Pepper, to taste
2 T. oleo
3 c. milk
Velveeta cheese

Peel potatoes; dice them and cook in water until tender. Add 3 cups milk and 2 tablespoons oleo. Add Velveeta cheese; stir until cheese is melted. Taste to see if more cheese is needed/wanted. Yield: about 1 gallon soup.

Cheese Soup

Rosie Obman

1 c. water
3 c. diced potatoes
1/2 c. diced celery
1/2 c. diced carrots
1/4 c. chopped onions
1 chicken bouillon cube
1 tsp. parsley flakes
1 1/2 c. flour
1/2 c. Velveeta cheese, cubed
3 c. milk (may add additional milk; add extra cheese for flavor also)
Salt & pepper

Dissolve bouillon cube in water in a large saucepan. Add potatoes, celery, carrots, onion and parsley flakes. Simmer for 15 to 20 minutes, covered. Add flour to milk in a separate bowl; blend well. Add blended milk-flour mixture to hot vegetable mixture. Cook until thickened. Add cheese and stir until melted. Serve immediately.

Note: Do not simmer for long periods of time. Not recommended for cooking in crock pot.

Macaroni Salad

Lorraine Danner

5 c. prepared macaroni
6 eggs, hard-boiled & cut up
4 lg. carrots, finely diced
3 stalks celery, finely diced
3/4 c. sugar
Prepared mustard, onion & shredded cheese, to taste

Add mayonnaise until right consistency

Pineapple Cheese Salad

Iola Hoogestraat

1 pkg. orange Jello
1 (3 oz.) pkg. cream cheese
1/2 lb. chopped marshmallows
1/3 c. salad dressing
1 sm. can crushed pineapple
1/2 pt. cream
1 pkg. lime Jello

Make orange Jello and pour over marshmallows. Stir until dissolved. Add cheese, pineapple and salad dressing. Cool. Add whipped cream (I use Cool Whip), and fold in to set. Prepare lime Jello. Cool and pour on top of other Jello.

Macaroni Salad

Iola Hoogestraat

Cook:
1 lb. shell or elbow macaroni (10 minutes)

Drain and cool.
Add:
Ground pepper, to taste
1 c. celery, chopped
1 sm. onion, chopped

DRESSING:
1/2 c. vinegar
1 c. mayonnaise
3/4 c. sugar
1/2 can Eagle Brand milk

Red Raspberry Salad

Dorothy Behrens

2 (3 oz.) pkg. raspberry Jello
2 c. hot water
1 pkg. frozen red raspberries
1 c. applesauce
1/2 c. chopped pecans

Dissolve Jello in hot water. While hot, add raspberries, applesauce and pecans. Stir until smooth. Chill until firm.

Broccoli Salad

Rita Venner

1 c. mayonnaise
2 T. apple cider vinegar
1 sm. onion, diced
1 lg. bunch broccoli (raw)
1/2 c. sugar
1/2 lb. bacon, cooked crisp
1 c. (4 oz.) shredded Mozzarella cheese

Mix all together and refrigerate.

Green Bean-Corn Salad

Arlene Schweers

Drain:

2 cans green beans
1 can whole kernel corn

Mix, then add:

2 stalks celery, diced
1 med. onion, sliced thin & separated into rings
12 stuffed olives, sliced
1/2 green pepper, diced (opt.)

DRESSING:

Shake together in a jar and pour over the vegetables:

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

Stir occasionally.

Note: It is better made a day ahead.

Variation: A can of peas can be substituted for a can of green beans.

"Hit of the Party" Salad

Teresa Cullen

1 1/2 c. orange juice
1/2 c. sugar
1 sm. can crushed pineapple
1 sm. can mandarin oranges
1 (3 oz.) pkg. orange Jello
1 c. sour cream

Boil orange juice. Add orange Jello and 1/2 cup sugar. Let cool. Add 1 cup sour cream, mandarin oranges and crushed pineapple.

Broccoli-Cheese Soup

Gayleen Kennebeck

1/2 c. chopped onion
1/2 c. chopped celery
4 c. chicken broth
1 (20 oz.) pkg. chopped broccoli
4 T. margarine
1/2 c. flour
3 c. milk
1 c. Velveeta cheese (cut in chunks)

In a large pan, cook onion, celery and broth. Cook until tender. Add broccoli; cook 6 to 8 minutes. Add the margarine. Mix flour with 1 cup of the milk. Pour remaining milk into pan and add thickening. Stir over medium heat. When bubbly, add cheese. Simmer 10 minutes, stirring constantly.

Mostaccioli Salad

Sue Norgaard

1 box mostaccioli noodles, cooked (coat with oil)

Mix together and pour over noodles:

1 1/2 c. cider vinegar
1 1/2 c. sugar
1 tsp. salt
1 tsp. coarse pepper
1 tsp. Accent
1 tsp. garlic powder
2 T. prepared mustard
1 med. onion, chopped
1 cucumber, chopped
1 green onion, chopped
1 jar pimento
Parsley flakes, to taste

Refrigerate until chilled.

Broccoli and Cauliflower Salad

Loretta Bernholtz

1 lg. bunch broccoli
1 head cauliflower
1 lg. Granny Smith apple
1 c. cashews
1 c. raisins (white or dark)
1 c. sunflower seeds
1 lb. bacon, cut & fried, drained

Cut all in bite-size pieces.

DRESSING:
1 1/2 c. mayonnaise
1/2 c. sugar
2 T. vinegar

Mix well; add to above mixture.

Pink Salad

Jan Hugeback

1 (20 oz.) can crushed pineapple (with juice)
1 (3 oz.) pkg. red Jello (wild strawberry)
1 lb. small-curd cottage
1 lg. ctn. Cool Whip, or 2 pkg. Dream Whip, prepared

Heat pineapple to boiling. Turn heat off and add Jello. Stir. Let cool to room temperature; add cottage cheese and Cool Whip. Refrigerate.

Cranberry Salad

Mary Lou Harman

2 (3 oz.) pkg. raspberry Jello
2 c. boiling water

Dissolve Jello in the water.
Add:

1 can crushed pineapple, drained
1 (16 oz.) can cranberry sauce
3 T. lemon juice
1/4 tsp. salt
1 c. diced celery
1/2 c. walnuts

Refrigerate to set.

Creamy Fruit Salad

Lorraine Bruner

1 (11 oz.) can mandarin oranges, drained
1 (8 1/4 oz.) can sliced peaches, drained
1 (8 oz.) can pineapple chunks, drained
1 c. mini marshmallows
4 oz. cream cheese, softened
1/2 c. plain yogurt
1/4 c. sugar

In a bowl, combine oranges, peaches, pineapple and marshmallows. In a small bowl, beat cheese, yogurt and sugar. Pour over fruit. Toss. Refrigerate for 15 minutes.

Shell Macaroni Salad

Joann Sapp

1 lb. shell macaroni, cooked, rinsed & drained
1 c. diced celery
2 carrots, diced
1 green pepper, diced
1 onion, chopped

DRESSING:
1/2 c. vinegar
3/4 c. sugar
1/2 can Eagle Brand milk
3/4 c. mayonnaise

Mix ingredients and top with dressing.

Easy Broccoli Soup

Becki Miller

2 cans cream of potato soup
2 cans Cheddar cheese soup
2 boxes frozen broccoli in cheese sauce
3 soup cans of milk

Cook broccoli slightly; cut into smaller pieces. Add together all the ingredients. Season with salt, pepper, celery salt, garlic salt, and any other seasonings you would like. Cook slowly

Tomato Soup

Gayleen Kennebeck

5 T. margarine
2 T. oil
1 c. sliced onions
1/2 tsp. thyme
1 tsp. basil
Dash of salt & pepper
1 qt. canned tomatoes, or 10 fresh peeled & chopped
1 can chicken broth
1/3 c. flour
2 c. milk (or 1 c. milk & 1 c. cream)

Place margarine and oil in a Dutch oven or heavy soup pot. Put on low heat and add onions. Sauté until clear, but do not brown. Stir in tomatoes and seasonings. Cook about 10 to 15 minutes. In a small bowl, blend flour with half of the chicken broth. Mix until smooth. Add the remaining broth to the tomato mixture. Add flour mixture and stir until thickened. Add the milk; stir. Put on low heat and cook until warmed.

Padre Pépes Terrific Taco Soup

Fr. Joe Dillinger

2 1/2 lb. hamburger (I like to use 1 3/4 lb. hamburger & 3/4 lb. sausage)
1 onion, diced
2 c. water
1 pkg. taco seasoning (I like Ortega)
1 can pinto beans
1 can kidney beans
1 can chopped green chilies
4 oz. salsa
1 (16 oz.) can stewed tomatoes
1 (16 oz.) can tomato sauce
Fritos & Cheddar cheese, for top

Brown hamburger and onions; drain. Add remaining ingredients and let simmer for 1 hour.

Ice Cream Jello Salad

Cheryl Smith

2 c. boiling water
4 c. vanilla ice cream
2 (3 oz.) pkg. Jello

Boil the water; add the ice cream to this until it is melted. When melted, add the Jello and stir until dissolved. Pour into bowl and refrigerate. Can serve Cool Whip on top.

Creative Fruit Salad

Mary C. Baumhover

1 c. mandarin oranges, drained
1 c. pineapple tidbits, drained
1 c. small marshmallows
1 c. (about) low-fat yogurt (orange, lemon or pineapple)

Mix well and refrigerate overnight. Grapes, strawberries, bananas or coconut may be added. Yield: 8 servings.

Lemon Salad

Bev Rolfes

Melt 15 large marshmallows in 1 cup pineapple juice. Add 1 package lemon Jello, which has been dissolved in 1 cup hot water. Cool. Add 1 cup cottage cheese and 1 cup crushed pineapple. Chill until partially set. Fold in 1 (8-ounce) container of Cool Whip or 1 package Dream Whip.

Creamy Cranberry Salad

Evelyn Wille

3 c. fresh or frozen cranberries, coarsely chopped
1 (20 oz.) can crushed pineapple, drained
1 med. apple, peeled & chopped
2 c. mini marshmallows
2/3 c. sugar
1/8 tsp. salt
1/4 to 1/2 c. walnuts
2 c. whipped topping

In a bowl, combine cranberries, pineapple, apple, marshmallows, sugar, salt and walnuts. Mix well. Cover and refrigerate overnight. Just before serving, fold in whipped topping. Yield: 10 to 12 servings.

Autumn Apple Salad

Evelyn Schroeder

1 (20 oz.) can crushed pineapple, undrained
2/3 c. sugar
1 (3 oz.) pkg. lemon Jello
1 (8 oz.) pkg. cream cheese
1 c. diced, unpeeled apples
1 c. chopped celery
1/2 to 1 c. chopped nuts
1 c. whipped topping

In a saucepan, combine pineapple and sugar. Bring to a boil for 3 minutes. Add gelatin and stir until dissolved. Add cream cheese. Stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped cream. Pour into a 9-inch square pan; chill until firm.

Good Tomato Soup

Natheal Meiners

1/4 c. oleo
1/4 c. flour
1/2 tsp. celery seed
Salt & pepper
1 qt. tomato juice
1 qt. milk
2 T. sugar

Combine oleo, flour, sugar, salt and pepper, celery seed and tomato juice. Cook until it boils, stirring. Add milk and stir until it boils.

Fruit Salad

Vera Sporrer

2 eggs, beaten
2 T. flour
1/2 c. sugar
Juice from No. 2 can pineapple chunks or tidbits

Beat eggs; add the flour into the sugar, then add to eggs and juice. Cook until thick, on medium heat, stirring constantly. After it's cool, beat 1 box (1/2 pint) of whipping cream. Add to cooled egg mixture.

The original recipe calls for:

2 oranges, cut up
1 c. nutmeats (opt.)
Bananas
Apples
Grapes
1 (No. 2) can pineapple
24 marshmallows

Put in the fruit of your choice.

I sometimes use mandarin oranges (drained) in place of fresh oranges, the pineapple, and white grapes washed and drained, are very good in it.

I use a couple cups of miniature marshmallows in place of the large ones. Bananas are good, but if you have any left over, they keep better without the bananas. I use no nuts. You can make a day ahead if you leave bananas out, and if you want them in, stir in right before serving.

Tomato Strip Salad

Cookie Beardmore

1 tomato, peeled, seeded & cut in strips
1/4 c. fresh or frozen peas, parboiled
2 T. fresh green chili strips
1/2 tsp. lemon juice
1/2 tsp. minced fresh cilantro or parsley
Lettuce leaves

In a bowl, toss tomato strips, peas, chili strips, lemon juice, and cilantro or parsley. Cover and chill. Serve on a bed of lettuce. Yield: 1 serving.

Philadelphia Cream Cheese Salad

Bernice Wenck

2 (3 oz.) pkg. lemon Jello
2 c. hot water
1 (12 oz.) ctn. Cool Whip
1 (8 oz.) pkg. cream cheese
1 c. celery, diced
1/2 c. crushed pineapple
1/2 c. pimento, diced
1/2 c. nuts, chopped

Dissolve Jello in water. When it is just set, mix with softened cream cheese and Cool Whip (together). Stir in remaining ingredients. Put into a 9x13-inch pan. Refrigerate until set. Nuts may be sprinkled on top.

Strawberry-Rice Salad

Rose Mary Korwes

1/2 c. rice
1/2 tsp. salt
3 c. water
1 pkg. strawberry Jello
1/2 c. sugar
1 can crushed pineapple
8 oz. whipped topping

Cook rice in salt and water until rice is tender. Drain rice, reserving water. Dissolve Jello in hot rice water. Combine rice, Jello, sugar and pineapple. Let cool. Fold in whipped topping. Chill.

Low-Cal Fruit Salad

Rose Mary Korwes

1 (20 oz.) can pineapple chunks, in juice
1 can mandarin oranges, drained
1 red & green apple, sliced
Green or purple grapes
Other fruit as desired
Bananas
1 T. cornstarch

Drain pineapple. Dissolve cornstarch in juice; stir in pan over low heat until thick (cool). Stir in fruit. Add bananas just before serving. Drain any other optional canned fruit. For not so low-calorie option, add miniature marshmallows.

Breckenridge Salad

Pat Louis

SALAD:
1/4 c. sliced almonds
1/4 head lettuce
1 c. chopped celery
1 (8 oz.) can mandarin oranges
1 T. + 1 tsp. granulated sugar
1/2 head another type lettuce
2 green onions, chopped

DRESSING:
1/4 tsp. salt
2 T. granulated sugar
1/4 c. salad oil
Dash of red pepper sauce
Dash of pepper
2 T. vinegar
1 T. parsley flakes

Cook almonds in sugar over low heat, stirring constantly, until sugar is melted. Store in refrigerator.

Break lettuce into bite-size pieces. Add onions and celery. Add dressing, oranges and almonds to other ingredients just before serving.

Tomato Soup

Pat Louis

1 onion, chopped
3 c. (28 oz. can) chopped tomatoes
1/2 tsp. salt
1 1/2 tsp. sugar
2 T. flour
1/4 tsp. baking soda
1 c. chicken broth
1 c. sour cream

Combine onion and water in saucepan. Sauté 3 minutes. Put all ingredients but sour cream in blender. Blend until smooth. Add sour cream and blend until smooth. Transfer to saucepan; do not boil! Add salt and pepper to taste. Sprinkle parsley flakes on top of each serving.

Bratwurst Soup

Sue Norgaard

6 bratwurst
4 med. potatoes, peeled & cubed
1 (15 oz.) can French-cut green beans, undrained
1 med. onion, chopped
2 c. grated Cheddar cheese
1 can cream of mushroom soup
1 can water

Brown brats and cut into 1/2-inch pieces. Add all other ingredients. Cover and simmer over low to medium heat, until potatoes are done.

Note: Works great in crock-pot on low for 6 hours.

Goulash Soup

Pat Louis

2 c. chopped onion
1/4 c shortening
3 green peppers, chopped
3 T. tomato paste
1 lb. lean beef, cut in 1" cubes
Dash of red pepper
1/2 tsp. crushed red pepper flakes
1 tsp. paprika
2 cloves garlic, minced
1/2 tsp. salt
6 c. beef broth, canned or homemade
1 T. lemon juice

Fry onions in hot fat until transparent. Add green peppers and tomato paste. Cover and simmer 10 minutes. Add meat and remaining ingredients. Simmer about 1 1/2 hours, until meat is tender. (Add cubed potatoes if you like, and simmer until potatoes are done.) Yield: 6 servings.

Note: Best when served the second day.

Onion Vinaigrette Salad

Terri Vetter

1 c. sugar
1 c. vinegar
1/2 c. salad oil
1/4 c. chopped onion
1 1/2 tsp. salt
1/4 tsp. paprika
1/4 tsp. ground mustard
Dash of pepper
Torn salad greens
Cherry tomatoes, sliced cucumbers & grated carrots, or vegetables of your choice

In a jar with a tight-fitting lid, combine the first 8 ingredients; shake well. In a salad bowl, combine greens and vegetables. Drizzle dressing and toss to coat.

Store any leftover dressing in the refrigerator. Yield: 2 1/2 cups dressing.

Lemon Mountain-Dew Salad

Sharon Bowman

1 (6 oz.) pkg. lemon Jello
2 c. boiling water
1 c. Mountain Dew
1 banana
4 oz. mini marshmallows
2 c. whipped topping
1 lg. can lemon pudding

Dissolve Jello in boiling water. Add Mountain Dew. Put in sliced bananas and marshmallows. Chill until set. Fold whipped topping and pudding together; spread over set gelatin. Yield: 12 servings.

Pasta Salad with Poppy Seed Dressing

Mary Jo Wieland

1 (16 oz.) pkg. bow-tie or small tube pasta
1 c. (4 oz.) shredded Cheddar cheese
2 c. broccoli florets
1 c. sliced carrots
1 c. diced cucumber
1 c. halved cherry tomatoes
1/2 c. chopped green onions

DRESSING:
1/2 c. cider vinegar
1/2 c. sugar
1 garlic clove, minced
1 green onion, chopped
1/2 tsp. ground mustard
1/2 tsp. salt
1 c. vegetable oil
4 tsp. poppy seeds

Cook pasta according to package directions; rinse with cold water and drain. Place in a large bowl; add cheese, broccoli, carrots, cucumber, tomatoes and onions. Combine vinegar, sugar, garlic, onion, mustard and salt. Gradually add oil, blending until smooth. Add poppy seeds. Pour over pasta mixture and toss. Cover and refrigerate for at least 1 hour.

Ordinary Everyday Potato Soup

Fr. Joe Dillinger

8 potatoes, peeled & diced
3 onions, sliced/ diced (I like to use 2 onions &1 leek)
1 c. milk
2 T. butter or oil
2 qt. water or chicken/beef stock (I like to use vegetable stock during Lent)
Salt & pepper, to taste
4 tsp. chopped parsley

Put potatoes into a soup pot. Add the water (stock) and onions; cook over low-medium heat, covered, for about 45 minutes. With a hand masher, mash the potatoes in the soup pot. (I use a blender - it's a little quicker and no burnt fingers.) Add the milk, salt and pepper; stir the soup.

Just before serving, add the butter and parsley. Stir and mix well.

Fr. Joe's Prayer and Grub Cheddar Soup

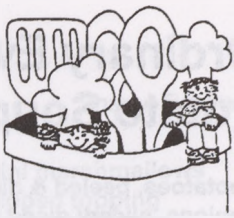
Fr. Joe Dillinger

2 leeks
2 potatoes
4 carrots
4 T. butter
6 c. vegetable or meat stock
1 garlic clove, minced (add more if you like garlic--I use 3 or 4)
1/4 tsp. thyme powder
1/4 tsp. sage powder
Salt & pepper, to taste
1 c. milk
5 oz. grated Cheddar cheese, any mild Cheddar (I use lots of cheese)

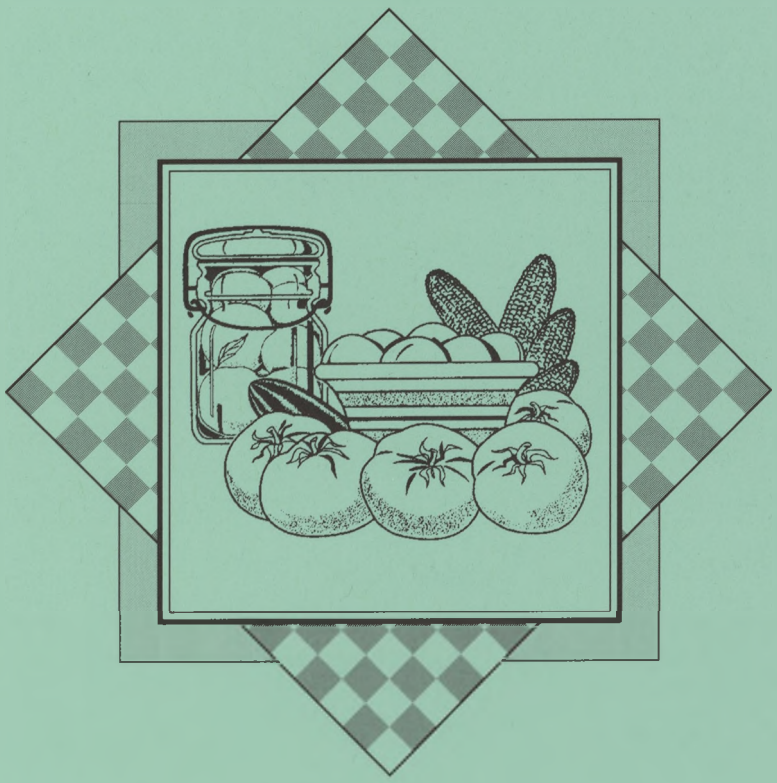
Clean, peel and chop vegetables. Melt the butter in a soup pot and sauté the vegetables lightly for about 3 minutes. Stir frequently. Add the stock, garlic, herbs and seasonings. Bring the soup to a boil, then cover the pot and let simmer for 30 minutes. Blend the soup in a blender (a food processor works great!). Return to the pot. Add the milk and cheese. Reheat the soup, but do not allow it to boil again.

Whenever I have served this soup, the pot has always been empty.

Notes & Recipes



Vegetables



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-Rice Dish

Helen Paden

2 cans asparagus, drained
1/4 c. water
1/2 c. milk
1/2 stick oleo
1 c. uncooked Minute Rice
1 can cream of mushroom soup
1/2 c. American cheese or Cheese Whiz

Mix together and put in greased baking dish or casserole. Bake at 350° for 30 to 40 minutes.

Asparagus-Almond Casserole

Cheri Collison

1/3 c. margarine
1 c. Chicken in a Biskit cracker crumbs
1 pkg. frozen asparagus
1 (4 oz.) pkg. toasted almonds
1 can cream of mushroom soup
3 strips fried bacon or bacon bits

Prepare asparagus according to package directions. Melt butter, but do not brown. Add crumbs and mix well with butter. Place 1/2 of the crumbs in a casserole and add 1/2 of the asparagus. Next add 2 ounces of almonds and 1/2 can of the soup. Repeat layers. Sprinkle the top with the rest of the buttered crumbs and fried bacon or bacon bits. Bake at 350° for 20 to 30 minutes.

Green Bean Casserole

Frances Nelson

1 lb. green beans
3 T. margarine
Garlic salt
1 med. onion, chopped
1 sm. green pepper, chopped
1 lg. can pimento
1 can tomato sauce
1 tsp. Tabasco sauce
1 c. grated Cheddar cheese

Remove string ends from beans. Cook beans in salted water until barely tender. Drain. Melt margarine in large skillet. Add garlic salt, onion, pepper and pimento. Sauté 5 minutes. Stir in tomato sauce, Tabasco sauce and beans. Turn in casserole. Sprinkle cheese on top. Bake at 350° for 25 minutes.

Five-Bean Casserole

Mary Jo Irlbeck

1 (15 oz.) can butter beans
1 (15 oz.) can lima beans
1 (15 oz.) can kidney beans
1 (15 oz.) can Northern or navy beans
1 (16 oz.) can pork 'n beans
1 lb. ground beef
2 T. onion
1/2 lb. bacon, diced
1/2 c. catsup
1 tsp. salt
1 tsp. dry mustard
2 tsp. vinegar
3/4 c. brown sugar
1/2 of bean juice

Drain beans, saving 1/2 of the juice. Brown ground beef with onion, then drain. Fry bacon, then drain off grease. Mix catsup, salt, mustard, vinegar, brown sugar and bean juice. Add to beans, ground beef and bacon. Marinate overnight. Bake at 350° for 1 to 1 1/2 hours.

Green Bean Casserole

Viola Meister

1 lb. hamburger
1 med. onion

Brown and drain.

3 med. potatoes, sliced
1 can green beans, drained
1 can cream of chicken soup
1/2 c. milk
Salt & pepper, to taste

In a 2-quart casserole, add potatoes and beans. Add meat mixture. Stir soup and milk well. Pour over all. Bake at 350° for 1 1/2 hours.

You can put French-fried onions on top and bake about 15 minutes longer.

Cheesy Green Beans

Mary Lou Hartl

10 slices bacon
2 (16 oz.) pkg. Bird's Eye green beans
1 lb. mushrooms, sliced
3/4 c. chopped onion
3/4 tsp. black pepper
1 (16 oz.) jar Cheez Whiz pasteurized process cheese spread

Cook bacon until crisp. Drain, reserve 1/4 cup drippings. Crumble bacon, reserve 2 tablespoons. Microwave beans as directed on package; drain well. Add mushrooms and onion to reserved 1/4 cup drippings in skillet. Cook and stir on medium heat 10 minutes, drain. Add bacon, cooked green beans and pepper. Mix lightly. Spoon into 2-quart serving dish. Microwave process cheese as directed on label. Pour over green bean mixture. Sprinkle with reserved 2 tablespoons of crumbled bacon. Makes 10 servings.

Creole Green Beans

Margaret Bayer

1 can green string beans
3 strips bacon
1/2 c. diced celery
1/4 c. chopped onions
1/2 c. catsup or chili sauce

Cut bacon in small pieces, add celery and onions. Fry until bacon is brown and crisp. Add catsup or chili sauce. Heat beans in own juice, drain well. Add to bacon, celery and onion sauce. Simmer slowly for 15 minutes, stir gently.

Oriental Green Beans

Mary Jo Wieland

1 can cream of mushroom soup
1 can French-style green beans
1 can Chinese vegetables (opt.)
1 can water chestnuts
1 can bean sprouts

Layer above ingredients in casserole dish. Top with 1 can French onions. Bake at 300° for 40 minutes.

Sweet and Sour Baked Beans

Rosemary Long

8 slices bacon
4 thinly-sliced onions
1/2 c. brown sugar
1/2 tsp. garlic powder
1 tsp. dry mustard
1 tsp. salt
1/2 c. cider vinegar
2 (10 oz.) cans butter beans
1 (17 oz.) can lima beans
1 (15 oz.) can red kidney beans
1 (1 lb.) can Boston baked beans
1 c. water

Fry bacon until crisp. Pat grease off and break or cut into small pieces. Separate onion slices. Fry them in bacon grease until tender, but not brown. They fry quickly and fry at medium heat. Drain. Stir in brown sugar, garlic powder, mustard, salt, vinegar and water. Cover and simmer in casserole for 1 hour at 350° or in crock-pot for 6 to 9 hours.

Five-Bean Casserole

Gene and Judith Bretey

1/2 lb. ground beef
1 onion, diced
1/2 lb. bacon, diced
1/2 c. catsup
1 tsp. salt
1 tsp. dry mustard
2 tsp. vinegar
3/4 c. brown sugar

1 (1 lb.) can butter beans
1 (1 lb.) can lima beans
1 (1 lb.) can kidney beans
1 (1 lb.) can pork & beans
1 (1 lb.) can northern or navy beans

Cook ground beef and onion together and drain. Fry and drain bacon. Mix together the catsup, salt, mustard, vinegar and brown sugar. Drain off about 1/2 of the juice from each can of beans. Combine all ingredients in a large baking dish. (For better flavor, allow to marinate overnight.) Bake at 350° for 1 to 1 1/2 hours. Serves 15 to 18.

Harvard Beets

Pat Goins

2 c. cooked, diced beets
1/3 c. sugar
1 T. flour
1/4 c. vinegar
1/2 tsp. salt
2 T. butter
1/4 c. water

Mix sugar and flour in saucepan. Add water and vinegar. Cook until thick, stirring. Then add beets and salt and butter. Serves 4 to 5.

Easy Low-Fat Chili

Bonnie Danner

1 med. onion, chopped
1/4 c. chopped green pepper
4 c. water, divided
1 (15 to 16 oz.) can Great Northern beans, rinsed & drained
1 (15 oz.) can navy beans, rinsed & drained
1 (6 oz.) can salt-free tomato paste
1 (14 1/2 oz.) can low-salt diced tomatoes, undrained
2 to 4 tsp. chili powder
1 tsp. salt (opt.)
1/2 tsp. pepper

In a large saucepan, cook onion and green pepper in 1/2 cup water until tender. Add beans, tomato paste and tomatoes. Stir in chili powder, salt if desired, pepper and remaining water; bring to a boil. Reduce heat; cover and simmer for 20 minutes. Yields 7 servings.

Diabetic Exchanges: 1 (1-cup) serving (prepared without added salt) equals 2 starch, 1 to 1 1/2 vegetables.

Nutritional Information: 198 calories, 295 mg sodium, 0 cholesterol, 38 gm carbohydrates, 11 gm protein and 1 gm fat.

Green and White Lasagna

Bonnie Thein

2 1/4 oz. sliced, pitted, ripe olives (opt.)
6 lasagna noodles
1/2 c. chopped onion
2 T. margarine
2 T. cornstarch
1 T. dried parsley flakes
1 tsp. dried basil, crushed
1/2 c. grated Parmesan cheese
1/4 tsp. garlic powder
1/8 tsp. ground nutmeg
2 c. skim milk
1 (10 oz.) pkg. frozen, chopped spinach, thawed & drained
1 3/4 c. ricotta cheese
1 beaten egg
2 c. shredded Mozzarella cheese

Drain olives; set aside. Cook noodles in a large amount of boiling salted water 10 to 12 minutes; drain. Rinse in cold water; drain. Meanwhile, cook onion in margarine until tender. Stir in cornstarch, parsley, basil, garlic powder and nutmeg. Add milk. Cook; stir until thickened and bubbly. Stir in spinach and olives; set aside. Combine ricotta cheese and egg. Add Mozzarella cheese and 1/2 of the Parmesan cheese; mix well. Set aside. Arrange 3 of the noodles in the bottom of a 7 1/2 x 12 x 2-inch baking dish that is sprayed with Pam. Top with 1/2 the spinach mix. Spoon on 1/2 the ricotta cheese mixture; repeat. Sprinkle with remaining Parmesan cheese. Cover with foil. Bake in 350° oven for 30 minutes. Uncover, bake 15 minutes more. Let stand 10 minutes.

Mostaccioli-Broccoli Salad

Terri Vetter

2 3/4 c. mostaccioli or penne macaroni
1/4 c. margarine
1/4 c. flour
2 c. milk
1/2 c. grated, fresh Parmesan cheese
1/2 tsp. salt
1/2 tsp. garlic powder
1/8 tsp. thyme
1/8 tsp. nutmeg
3 c. cooked, drained, cut-up broccoli
1/2 c. shredded Swiss cheese

Cook mostaccioli according to package directions. Drain. Rinse in cold water. In medium saucepan, melt margarine. Stir in flour until blended. Add milk, cook until thickened, stirring constantly. Stir in Parmesan cheese, salt, garlic powder, thyme and nutmeg. Remove from heat. In large bowl, combine mostaccioli, cheese sauce and broccoli. Spoon into 9x12-inch baking dish. Sprinkle Swiss cheese on top. Bake at 375° for 10 to 15 minutes until thoroughly heated. Makes 12 servings.

Broccoli-Cream Casserole

Anne Witowski

2 pkg. frozen broccoli, drained well
2 cans yellow cream-style corn
2 eggs, beaten
2 T. onion, chopped
2 T. butter
3/4 c. bread crumbs
Salt & pepper

Sprinkle some bread crumbs over the top before baking. Combine all ingredients and bake 1 hour in 350° oven in 1 1/2-quart casserole, covered.

Broccoli and Cauliflower

Lucille Vonnahme

1 (20 oz.) pkg. mixed broccoli & cauliflower
1 can cream of mushroom soup
1/2 c. cheese cubes
1/2 c. crushed soda crackers

Boil vegetables and put in casserole dish. Add rest of ingredients and bake in 350° oven for 30 minutes or 10 minutes FULL POWER in microwave.

Broccoli Casserole

Linda Mack

1 onion, browned in 1 stick oleo
2 pkg. frozen broccoli, thawed a little, uncooked
1 c. Minute Rice
1 (8 oz.) jar Cheez Whiz
1 can mushroom pieces
1 can cream of mushroom soup

Mix together and bake 3/4 hour at 350°.

Broccoli-Cheese Casserole

Diane Staples

2 (10 oz.) pkg. frozen broccoli
1 c. Minute Rice
1 can cream of chicken soup
1 sm. jar Cheese Whiz
1/4 c. chopped onion
1/2 c. chopped celery
2 T. margarine

Microwave broccoli with 2 tablespoons water on HIGH, covered, for 8 to 10 minutes, stirring to break apart after 7 minutes. On stove-top, bring 1 cup water to boil, add rice, cover and remove form heat. Let stand 5 minutes and fluff with fork. Sauté onion and celery in margarine. Butter a 2-quart casserole. Mix onion, celery, rice and drained broccoli with cream of chicken soup and cheese spread. Bake at 375° for 10 to 15 minutes. Makes 10 to 12 servings.

Tater-Dipped Veggies

Jane Drees

1 c. instant potato flakes
1/3 c. grated Parmesan cheese
1/2 tsp. celery salt
1/4 tsp. garlic powder
1/4 c. butter or margarine, melted & cooled
2 eggs, slightly beaten
4 to 5 c. raw, bite-size vegetables (mushrooms, peppers, broccoli, cauliflower, zucchini & parboiled carrots)
Prepared ranch salad dressing or dip (opt.)

In a small bowl, combine potato flakes, cheese, celery salt, garlic powder and butter. Dip vegetables, 1 at a time, into egg then into potato mixture, coat well. Place on ungreased baking sheet. Bake at 400° for 20 to 25 minutes. Serve with dressing or dip if desired. Yields 6 to 8 servings.

Quick Cabbage Casserole

Kay Nelson

1 sm. head cabbage
1 can cream of chicken soup
1/2 c. milk
1/2 c. American cheese, grated
Bread crumbs & melted oleo

Slice cabbage. Cook 10 minutes in salted water; drain. Mix soup, milk, cabbage and cheese and pour into casserole. Top with crumbs and melted oleo. Bake 30 minutes at 350°.

Cabbage Casserole

Luella Menke

1 lg. head cabbage, shredded (about 12 c.)
1 onion, chopped
6 T. butter or margarine, divided
1 (10 3/4 oz.) can condensed cream soup, undiluted (mushroom, chicken or celery)
8 oz. process American cheese, cubed
Salt & pepper, to taste
1/4 c. dry bread crumbs or corn flakes

Cook cabbage in boiling salted water until tender; drain thoroughly. In a large skillet, sauté onion in 5 tablespoons butter until tender. Add soup and mix well. Add cheese; heat and stir until melted. Remove from heat. Stir in cabbage, salt and pepper. Transfer to an ungreased 2-quart glass baking dish. In a small skillet, melt remaining butter. Stir in crumbs; and brown lightly. Sprinkle over casserole. Bake, uncovered, at 350° for 20 to 30 minutes or until heated through. Excellent with pork roast. Makes 6 to 8 servings.

Sunday Glazed Carrots

Kathleen Simons

1 lb. or 6 to 8 med. carrots
2 T. butter
1/4 c. brown sugar, packed
2 T. cold water
1 1/2 tsp. cornstarch
1/4 c. pecans or almonds, coarsely chopped (opt.)

Wash and cut carrots into 1/2-inch diagonal slices. Place in 1-quart casserole with butter and brown sugar. Cover. Microwave on HIGH 9 to 11 minutes, stirring after 5 minutes.

Mix water and cornstarch until smooth. Stir into carrot mixture. Add pecans. Cover. Microwave at HIGH 2 to 4 minutes, until thickened. Stir before serving. Makes 3 to 4 servings.

To double this recipe, use 2-quart casserole and double the ingredients. Microwave the carrots 15 minutes, stirring after 7 minutes. Add thickening and microwave 4 to 6 minutes more.

Carrot Casserole

Martha Meyer

2 lb. carrots, sliced horizontally
1 tsp. salt
6 slices bacon
1/2 c. onion, chopped
1 (10 3/4 oz.) can condensed tomato soup
1/2 tsp. dry mustard

Cook the carrots in a small amount of water with salt until tender. Fry the bacon until crisp. Remove from pan and sauté onion in drippings. Drain off the fat.

Make several layers of the carrots, crumbled bacon and onions in a baking dish. Spoon tomato soup mixed with dry mustard over each layer and bake in a 350° oven for 35 to 40 minutes. Makes about 8 servings.

Carrots Almondine

Dianne Deierling

2 lb. carrots, cut into chunks & cooked in salted water
1/4 c. butter
1/2 c. brown sugar
1 tsp. salt
1/4 tsp. pepper
1 T. grated orange rind
1 1/2 c. orange juice
1 1/2 T. cornstarch
1 T. parsley
1 T. chopped onion
1/4 c. toasted slivered almonds

Melt butter in saucepan. Mix in brown sugar, salt, pepper, orange rind and 1 cup of orange juice. Blend cornstarch with remaining 1/2 cup of orange juice. Stir into orange sauce and cook, stirring until mixture comes to boil and is thickened. Turn cooked carrots into buttered 2 1/2-quart casserole. Pour orange sauce over them. Sprinkle over casserole, chopped parsley, onion and almonds. Cover casserole and bake 40 minutes at 350°. Serves 8 to 10.

Marinated Carrots

Ann Lappe

2 lb. carrots
1 tsp. salt
1 tsp. dry mustard
1/8 tsp. pepper
1 can tomato soup
3/4 c. vinegar
3/4 c. sugar
1 sm. green pepper, sliced
1 sm. onion, sliced
3/4 c. Mazola oil

Clean and slice carrots. Cook the carrots and salt until carrots are about half done. In the meantime, mix mustard, pepper, tomato soup, vinegar, sugar, sliced pepper and onion together. Mix the oil in slowly and mix thoroughly. Drain carrots and put in the mixture. Put in covered container and refrigerate at least 12 hours before using.

Cook-Out Kraut

Leona Klocke

1 qt. sauerkraut
1 qt. tomatoes
4 slices bacon, fried, drained & crumbled
1 c. brown sugar
1 sm. onion, sautéed in margarine

Mix well and bake in open casserole 2 hours at 325°.

Corn Casserole

Cathy Olson, Diane Rickers, Joe Vanderheiden, Marcia Wiederin, Hilda Schulte, Mrs. Elmer C. Juergens

1 can whole kernel corn
1 can cream-style corn
1 box Jiffy corn muffin mix
Chopped onion
1 c. sour cream
1 egg, beaten
1 stick oleo (1/2 c.)

Melt oleo in baking dish. Stir in all of the other ingredients. Bake 1 hour at 350° in 8x8-inch or 9x9-inch greased pan.

Corn Casserole

Pat Bass

1 can cream-style corn
1 can whole corn, drained
1 c. cheese, cubed (Velveeta)
1 c. lg. macaroni, uncooked
1/2 c. margarine
2 T. brown sugar
1 T. onion flakes
1/3 c. milk

Mix all together and bake, uncovered, for 1 hour at 350°.

Corn Casserole

Estherline Blum

2 cans creamed corn
2 cans drained whole corn
1 c. Bisquick mix
2 eggs, beaten
2 T. melted butter
2 T. sugar
1/2 c. milk
4 (4 oz.) cans green chilies, chopped
1/2 lb. Monterey Jack cheese, thin slices

Combine corn, Bisquick, eggs, butter, sugar and milk. Mix well. Put 1/2 batter in well-greased 8x10-inch baking dish. Cover with chilies, then place slice of cheese, side-by-side. Pour remaining batter over cheese. Bake at 400° for 20 to 30 minutes.

Penne with Tomatoes, Olives and Two Cheeses

Joan Trobak

6 T. olive oil
1 1/2 c. chopped onion
1 tsp. minced garlic
3 (28 oz.) cans Italian plum tomatoes, drained
2 tsp. dried basil
1 1/2 tsp. dried, crushed red pepper
2 c. canned, low-salt chicken broth
1 lb. penne or rigatoni
2 1/2 c. packed, grated Havarti cheese
1/3 c. sliced, pitted, brine-cured olives (such as Kalamata)
1/3 c. grated Parmesan cheese
1/4 c. finely-chopped, fresh basil

Heat 3 tablespoons oil in heavy large Dutch oven over medium-high heat. Add onion and garlic; sauté until onion is translucent, about 5 minutes. Mix in tomatoes, dried basil and crushed red pepper. Bring to boil, breaking up tomatoes with back of spoon. Add broth; bring to boil. Reduce heat to medium; simmer until mixture thickens to chunky sauce and is reduced to 6 cups, stirring occasionally, about 1 hour and 10 minutes. Season with salt and pepper. (Can be made 2 days ahead. Cover and chill. Rewarm over low heat before continuing.)

Preheat oven to 375°. Cook pasta in large pot of boiling salted water until tender but still firm to bite. Drain well. Put ingredients together and top with Parmesan cheese. Bake 30 minutes. Makes 4 servings.

To round out the menu, offer a tossed green salad and uncork a Chianti to go with this delicious pasta dish.

Heavenly Potatoes

Rita Venner

10 potatoes, cooked & mashed
1 (8 oz.) pkg. cream cheese, softened
1 (8 oz.) pkg. sour cream
2 T. onion
2 tsp. garlic salt
Parsley flakes
Paprika
1/2 stick melted oleo

Combine first 5 ingredients in a big bowl, beating well. Spoon into buttered casserole. Sprinkle with parsley and paprika. Drizzle with oleo. Chill for 24 hours. Bake at 325° until heated through.

Au Gratin Potatoes

Karen Lenz

Peel potatoes and cut into chunks, boil until done. Drain. Put in casserole.

Take:

1 can mushroom soup
1/4 to 1/2 c. milk

Heat. Pour over potatoes and grate cheese on top. Can add a little onion (I use dried onion flakes). Put in 350° oven for 30 minutes.

Crispy Scalloped Potatoes

Bonnie Danner

2 c. thinly-sliced, raw potatoes
1 T. flour
1 T. minced onion
1 tsp. salt
Dash of pepper
1 c. skim milk
1 T. margarine

Lightly coat 1-quart casserole with vegetable cooking spray. Layer 1/2 of the potatoes in bottom of baking dish. Sprinkle with 1/2 of flour, onion, salt and pepper. Repeat layers. Pour milk over the potatoes. Dot with margarine. Cover and bake in preheated 350° oven for 30 minutes. Uncover and bake an additional 35 to 40 minutes or until potatoes are tender.

Per 1/2 cup serving: 114 calories, 18.1 gm carbohydrates, 3.9 gm protein, 3.0 gm total fat, 1 gm saturated fat, 1.0 mg cholesterol and 602.3 mg sodium.

Potato Surprise

Vickie Warnke

4 potatoes, unpeeled
1 onion, diced
1/2 head cabbage, coarsely cut
1/2 lb. bacon (1" strips, fried med.)
3 carrots (1" cut)
Salt & pepper
1 can cream of mushroom soup
1 can regular milk

Layer ingredients in a casserole pan. Mix soup and milk together and pour over the vegetables. Bake 1 1/2 hours at 350°. Serves 6.

Scalloped Pineapple

Charla Grote

3 1/2 c. crushed, undrained pineapple
1/4 c. sugar
2 T. flour
1/2 tsp. salt
3/4 c. grated cheese

Combine and top with buttered crumbs. Bake 40 minutes at 350°. Serve with ham, pork or chicken.

Hash Brown Quiche

Velma Frank

3 c. frozen, loose-pack, shredded hash browns, thawed
1/3 c. butter or margarine, melted
1 c. diced, fully-cooked ham
1 c. (4 oz.) shredded Cheddar cheese
1/4 c. diced green pepper
2 eggs
1/2 c. milk
1/2 tsp. salt
1/4 tsp. pepper

Press hash browns between paper towels to remove excess moisture. Press into the bottom and up the sides of an ungreased 9-inch pie plate. Drizzle with butter. Bake at 425° for 25 minutes. Combine the ham, cheese and green pepper. Spoon over crust. Beat eggs, milk, salt and pepper. Pour over all. Reduce heat to 350°. Bake for 25 to 30 minutes or until a knife inserted at center comes out clean. Allow to stand 10 minutes before cutting. Yields 6 servings.

Cheese Potatoes

Linda Mack

1/2 c. melted butter
2 lb. frozen hash browns, thawed
1/2 c. chopped onion
2 c. grated Cheddar cheese
1 tsp. salt
1/4 tsp. pepper
1 (8 oz.) ctn. sour cream
2 cans cream of chicken soup

Mix and place in 9x13-inch pan.

TOPPING:
1/4 c. melted butter
2 c. crushed corn flakes

Bake at 350° for 1 hour.

Picnic Potatoes

Lorraine Bruner

2 lb. frozen hash browns
1 (10 1/2 oz.) can cream of chicken soup
2 c. sour cream (16 oz.)
1/2 c. margarine, melted
8 oz. sharp cheese, shredded
1 c. onion, chopped
1 c. corn flakes

Thaw hash browns. Put in 9x13-inch buttered pan. Mix first 6 ingredients. Sprinkle with crushed corn flakes. Bake 45 minutes to 1 hour at 350°, uncovered.

Potato Casserole

Frances Nelson

1 (32 oz.) bag frozen hash browns, partially thawed
1 can cream of celery soup
1 can cream of mushroom soup
2 T. minced onion
Salt & pepper, to taste
1/2 c. cheese, grated
1 pt. sour cream

Mix soups, onions, salt, pepper and sour cream together. Then fold in hash browns. Put in greased 9x13-inch pan. Bake at 350° approximately 1 hour. then put cheese on top and return to oven 15 minutes. Serves 8 to 10.

Potato Casserole

Marian Sturm

1 pkg. hash browns
1/2 c. + 2 T. margarine
1 can cream of celery soup
1 pt. sour cream
1/2 c. milk
1/2 c. chopped onions
2 c. grated Cheddar cheese
1 c. crushed corn flakes

Preheat oven to 350°. Pour 1/2 cup melted margarine into 9x13-inch baking dish. Add 1/2 package of frozen hash browns. Mix soup, sour cream, milk and onions in separate bowl. Pour 1/2 mixture over hash browns. Sprinkle 1 cup cheese on top. Sprinkle remaining cheese on, then cover with crushed corn flakes. Drizzle 2 tablespoons melted margarine on top. Bake for 45 minutes.

Microwave: Mix ingredients as shown above. Cook 16 to 20 minutes, turning dish 1/4 turn 4 times during cooking.

Quick Cheesy Potatoes

Betty Klocke

2 lb. frozen hash browns
2 T. minced onion
1 pt. sour cream
2 c. grated American cheese
1 can cream of chicken soup

Mix all together and place in a 9x13-inch pan or in a casserole dish. Top with crushed corn flakes. Bake in 350° oven for 1 hour.

Apple-Sweet Potatoes

Helen Textor

1 (20 oz.) can sweet potatoes
1/2 c. brown sugar
2 T. cornstarch
1 (21 oz.) can apple pie filling

Drain sweet potatoes; save liquid. Arrange sweet potatoes in 8x10-inch baking dish. Combine 1 cup liquid from sweet potatoes, brown sugar and cornstarch. Cook to thicken. Stir in apple pie filling. Pour over sweet potatoes. Bake 45 minutes in a 350° oven. Serves 4 to 6.

To prepare in microwave, cook on LOW for 20 minutes.

Sweet Potato Casserole

Kaye Stock

1 (18 oz.) can sweet potatoes
2 eggs
1/2 tsp. salt
1 tsp. vanilla
1 c. sugar
1 1/2 c. milk
Butter, melted

TOPPING:
1 c. brown sugar
1/3 c. melted butter
1/2 c. flour
1/2 c. pecans

Mash drained sweet potatoes. Mix eggs, salt, sugar, milk, melted butter and vanilla with the mashed sweet potatoes. Place in a buttered 9x9-inch pan. Combine topping ingredients and sprinkle over the top of sweet potato mixture. Bake, uncovered, for 35 to 45 minutes.

Double recipe for 9x13-inch pan.

Wild Rice with Mushrooms and Almonds

Lucile Singsank

1/2 c. butter or margarine
1 c. wild rice, well rinsed & drained
1/2 c. slivered almonds
2 T. onion
1/2 lb. fresh mushrooms, sliced
1/2 c. sliced water chestnuts
3 c. chicken broth

Over moderate heat, place the butter or margarine, rice, almonds, onion and mushrooms in a heavy skillet and cook 8 to 10 minutes, stirring almost constantly. Transfer to a 2-quart casserole and add the broth and water chestnuts. Cover tightly and bake in a preheated oven for 1 1/2 to 2 hours. Serves 10.

Rice Pilaf

Diane Staples

1 c. long-grain rice
6 T. butter or margarine
1/4 c. finely-chopped onion
1/4 c. finely-chopped celery
2 1/4 c. chicken broth
1 sm. bay leaf
1/8 tsp. ground thyme
1/4 tsp. salt
1/4 tsp. pepper

Combine rice and butter in 2-quart glass casserole. Microwave, uncovered, on HIGH for 4 to 5 minutes, or until rice has begun to brown, stirring every minute. Add onion and celery. Microwave, uncovered, on HIGH for 2 1/2 to 4 minutes longer, or until vegetables are softened. Stir in all remaining ingredients. Cover. Microwave on HIGH for 6 minutes and stir. Microwave, covered, on LOW for 15 minutes, stirring after 8 minutes. Let rice stand, covered, 5 minutes before serving. Makes 6 servings.

Can substitute 1/8 teaspoon celery seed and dash of celery salt for celery.

Fried Rice

Mona Merrick

1 c. Uncle Ben's converted rice
1/2 stick margarine

Brown rice in margarine.

Add:

2 cans French onion soup
1 1/2 c. water
1/2 tsp. soy sauce
1 sm. can mushrooms

Put in 9x13-inch baking dish. Sprinkle generously with Parmesan cheese. Bake 1 hour at 350°.

Rice Pilaf

Mrs. Alan (Jill) Heiman

1 c. Uncle Ben's converted rice
1 bunch green onions, chopped
1 sm. can mushrooms with liquid
3/4 stick butter or margarine, cut up
2 cans Campbell's beef bouillon

Mix all the above ingredients in order into a 2- to 2 1/2-quart casserole dish. Bake, uncovered, at 425° for approximately 1 hour. Unless it gets dry, then cover for the last 15 minutes of baking time.

This recipe was given to me by a friend years ago. It is a very easy and good side dish for any red meat.

Scalloped French Fries

Mrs. Jim (Mary Ann) Vanderheiden

1/2 c. butter
3/4 c. chopped green pepper
3/4 c. chopped celery
1/2 c. all-purpose flour
1/2 tsp. salt
1/8 tsp. pepper
4 c. milk
1/3 c. chopped pimento
3/4 c. shredded carrots
3/4 c. shredded American cheese
1 (27 oz.) pkg. frozen French fries

Melt butter in large pan. Add green pepper and celery. Cook over low heat until tender. Blend in flour, salt and pepper. Gradually add milk. Cook and stir until thickened. Fold in pimento, carrots and 1/2 the cheese. Place French fries in shallow 3-quart baking dish. Pour sauce over French fries and mix lightly. Bake at 375° for 30 minutes, then sprinkle remainder of cheese over top and bake 5 minutes more. Serves 12 generously.

Gossip is like a balloon -
it grows bigger with every puff.

Cheesy Spinach-Stuffed Potatoes

4 med. to lg. potatoes
3/4 c. cooked, chopped spinach, well drained or frozen mixed vegetables, cooked
1/2 c. grated Parmesan cheese
2 T. finely-chopped onion
3 T. milk
2 T. oleo
1 egg
1/2 tsp. salt
1/8 tsp. pepper

Scrub potatoes well, dry and prick with a fork. Bake at 400° for 55 to 60 minutes or until soft. Remove potato pulp. Reduce oven temperature to 350°. Cut a slice from top of each potato. Carefully scoop out pulp without breaking skin, reserve potato shells. In large bowl, mash potato pulp, add remaining ingredients and mix until smooth. Add vegetable. Spoon potato mixture into reserved shells. Bake at 350° for 20 to 25 minutes until heated through. May top with cheese.

Chili-Stuffed Potatoes

Lillian Morfeld

4 med. baking potatoes
1/2 lb. lean ground beef
1 can red beans, drained
1 can chili-style chunky tomatoes
1/2 c. catsup
1/4 c. chopped green pepper
1/4 c. chopped onion
1 T. chili powder

Pierce potatoes and bake 16 minutes in microwave or about 1 hour in oven. Brown beef; drain. Stir in beans, tomatoes, catsup, pepper, onion and chili powder. Simmer 10 minutes, covered. Slit potatoes without slicing all the way through. Open each potato. Spoon 1 cup chili mixture over each potato. Serves 4.

Great served with a tossed salad.

To have what you want is riches, but to be able to do without is power.

Vegetable-Rice Casserole

Lori Lloyd

1 (16 oz.) bag frozen vegetables (containing carrots, broccoli, cauliflower)
3/4 c. Minute Rice
1 can cream of celery soup
1 can cream of mushroom soup
1 stick oleo
1/2 c. diced onion
1 c. diced celery
4 oz. Velveeta cheese
Durkee onion rings

Mix rice and uncooked vegetables in large baking dish. Melt oleo on top of stove and add onion and celery, cook for 5 to 10 minutes. Add soup and cheese; cook until cheese is melted. Pour over rice-vegetable mixture and bake 45 minutes at 350°. Add Durkee onion rings last 5 minutes.

Swiss Vegetable Medley

Vickie Drees

1 (16 oz.) bag frozen vegetables (broccoli, carrots, cauliflower), thawed & drained
1 can cream of mushroom soup
1 c. (4 oz.) shredded Swiss cheese
1/3 c. sour cream
1/4 tsp. pepper
1 (2.8 oz.) can Durkee French-fried onions

Preheat oven to 350°. In large bowl, combine vegetables, soup, 1/2 cup cheese, sour cream, pepper and 1/2 can French-fried onions. Pour into shallow 1-quart casserole. Bake, covered, for 30 minutes or until vegetables are done. Sprinkle remaining cheese and onions on top. Bake, uncovered, 5 minutes.

2001 Supplement

Baked Corn

Wini Jorgensen

1 can creamed corn
1 can whole corn, drained
2 med. eggs
2 T. flour
1 T. sugar
1/4 tsp. salt

Mix and put in casserole; top with 2 tablespoons oleo and 1/2 cup white crackers, crushed. Bake 45 minutes, or until done (golden brown).

Corn Casserole

Linda Mack

1 can creamed corn
1 can whole corn, not drained
3 eggs, beaten
1 stick oleo, melted
1 pkg. Jiffy cornbread mix
Chopped green pepper & onion (opt.)

Mix and bake at 350° for 30 to 40 minutes.

Corn Casserole

Iola Hoogestraat

1 can cream-style corn
1 can whole kernel corn, drained
1 c. cheese, cubed (Velveeta)
1 c. lg. macaroni, uncooked
1/2 c. margarine
1/3 c. milk

Mix all together. Bake, uncovered, for 1 hour at 350°.

Scalloped Cabbage

Angela Riesberg

1 med.-sized cabbage
2 T. flour
2/3 c. grated cheese
1/2 c. butter
1 T. shortening
1/2 c. milk
1 c. bread crumbs

Cut cabbage into medium-sized pieces. Cook until barely tender in boiling salted water. Make white sauce: melt shortening, blending in flour, salt and milk. Stir until slightly thick, then fold in cheese. Add to drained cabbage. Pour into greased 9x9x2-inch pan. Top with bread crumbs and butter. Bake 20 minutes at 350°.

You can keep in deep-freeze, but do not bake until you use it. Take out several hours earlier before putting in oven.

Deluxe Mashed Potatoes

Linda Mack

9 lg. boiled potatoes
1 (8 oz.) pkg. cream cheese
2 tsp. onion salt
1 c. sour cream
Butter
Paprika

Mash potatoes. Mix onion salt, sour cream and cream cheese and add to potatoes. Whip until fluffy. Put into buttered 1 1/2-quart baking dish. Dot with butter; sprinkle with paprika. Bake at 350° for 20 minutes. May freeze.

Potato Casserole

Rosie Obman

2 lb. frozen hash browns
1 tsp. salt
1/4 tsp. pepper
2 c. sharp Cheddar cheese, grated
2 c. corn flakes, crushed
3/4 c. melted margarine
1 can cream of chicken soup
1/2 c. chopped onion
1 pt. sour cream

Defrost potatoes. Combine in large bowl with 1/2 cup margarine, salt, pepper, onion, soup, sour cream and cheese. Pour into 3-quart baking dish (ungreased). Mix remaining margarine and corn flakes. Sprinkle over entire mixture. Bake in 350° oven for 45 minutes.

Make-Ahead Potatoes

Teresa Cullen

10 to 12 lg. white potatoes, peeled
1 (8 oz.) pkg. cream cheese, softened
1 (8 oz.) ctn. sour cream
1 tsp. onion flakes, or sm. onion
Salt, to taste
1/4 c. butter or margarine

Boil potatoes in salted water until done. Drain and mash. Whip in the cream cheese and sour cream until fluffy (add milk, if necessary). Spread into buttered 9x13-inch pan. Cover and refrigerate or freeze until needed. When ready to use, drizzle melted butter over top and sprinkle with paprika. Bake 1 hour at 350° for 40 minutes covered, and 20 minutes uncovered.

This is very good mashed potatoes, if you want to leave out the cream cheese you can whip them a little ahead of time and just keep hot.

Broccoli Casserole

Teresa Cullen

1 head broccoli
1 stick oleo
1 sm. jar Cheez Whiz
2 tsp. onion flakes
1 can cream of mushroom soup
1/2 c. milk
1 c. Minute Rice, uncooked

Cook broccoli until tender. Put in casserole dish. Combine the rest of ingredients together and spread over broccoli. Bake in a covered dish for 45 minutes at 350°.

Spinach Casserole

Rosie Obman

4 pkg. frozen, chopped spinach
2 ctn. sour cream
1 env. dry onion soup mix
Pepperidge Farm stuffing mix

Cook spinach according to package directions. Drain. Stir in sour cream and soup mix. Pour into greased casserole dish and top with Pepperidge Farm (crumb) stuffing mix and drizzle top with melted butter. Bake at 350° until bubbly and top is brown.

World-Famous Potatoes

Rita Venner

6 Idaho potatoes (2 1/2 lb.)
3/4 c. water
1/2 c. margarine
1 pkg. dry onion soup mix

Cut unpeeled potatoes into 1/4-inch slices. Melt margarine in water; add dry onion soup mix. Layer potatoes and liquid into a 2-quart casserole. Bake, covered, in 350° oven for 1 hour. Will hold warm in oven indefinitely.

Honey-Glazed Carrots

Joni Rutten

1 (16 oz.) pkg. baby carrots
1 T. brown sugar
1 T. honey
1/8 tsp. ginger
1 T. parsley
1 T. margarine

Lay carrots in oven-proof dish, or in center of heavy-duty foil. Sprinkle with brown sugar, ginger and parsley. Drizzle honey. Dot with butter. Wrap securely if using foil. Bake on a pan with sides to catch spill-over. Bake at 375° for about 30 to 35 minutes, or until tender. Yield: about 4 to 5 servings.

Also great on the grill.

Easy Potato Casserole

Lorraine Danner

1 (32 oz.) pkg. frozen hash browns
16 oz. sour cream
1 can potato soup
1 can cream of mushroom soup
1 lg. onion, diced fine
Grated cheese (opt.)

In a large casserole dish, combine potatoes, sour cream and soups. Bake 1 1/2 hours at 350°. If desired, sprinkle grated cheese on top the last 5 minutes.

This gives casserole an added taste.

Mixed Vegetable Casserole

Lorraine Bruner

1 (16 oz.) bag frozen carrots, cauliflower, broccoli
1 stalk celery
1 can cream of mushroom soup
1 c. grated Swiss cheese (save 1/2 for top)
1/3 c. sour cream
1/4 tsp. pepper
4 oz. pimento
1 can French-fried onions (3 oz.) (save 1/2 for top)

Broccoli-Rice Casserole

Bernice Wenck

2 reg. pkg. chopped broccoli
1 (8 oz.) jar Cheez Whiz
1 (10 oz.) can mushroom soup
1 sm. onion, chopped fine
1 c. Minute Rice
2 T. butter
1/2 c. milk

Cook broccoli as directed on package. Add all the remaining ingredients and stir together. Bake at 350° for 20 to 25 minutes.

Potato Casserole

Elva Bernholtz

10 med. potatoes
2 T. green pepper
1/3 c. onion
2 tsp. salt
1/8 tsp. pepper
2 T. parsley flakes
2 cans cream of mushroom soup
1/2 c. milk
1 can sliced mushrooms
2 (4 oz.) pkg. grated sharp Cheddar cheese

Slice potatoes and place in a greased baking dish. Combine green pepper, onions, salt, pepper and parsley flakes; spread this mixture between each layer of potatoes. Mix mushroom soup and milk; pour over the potatoes. Cover and bake at 350° for 1 1/2 to 2 hours. A half hour before serving time, add sliced mushrooms, then put grated cheese on top. Leave uncovered for remaining 1/2 hour, or until cheese melts. Yield: 10 to 12 servings.

Red Cabbage

Wini Jorgensen

1 med. head red cabbage + 1/2 c. water
3 T. bacon drippings
4 T. brown sugar
1 med. onion
2 lg. apples
4 T. wine vinegar
Salt & pepper

Shred cabbage quite fine. Slice onion very fine; peel, core and slice apples quite fine. Mix all ingredients together. Add salt and pepper to taste. Cook 18 to 25 minutes on medium heat.

Mashed Potato Casserole

Estherline Blum

1 (22 oz.) pkg. frozen mashed potatoes
1/2 tsp. salt
1/4 tsp. pepper
2 lg. eggs, beaten
1 (3 oz.) pkg. cream cheese
1 (2 oz.) jar diced pimentos, undrained
1/2 c. sharp shredded cheese
1 sm. onion, chopped

Prepare potatoes according to package and salt and pepper. Stir in eggs, Cheddar cheese, onion and pimento. Bake at 350° for 30 minutes, covered. Uncover and put cheese on top for 10 minutes more.

Corn Casserole

Pearl Quandt

1 can cream-style corn, do not drain
1 can whole kernel corn, do not drain
2 T. margarine, softened
1 sm. (8 oz.) pkg. Velveeta cheese, diced
1/4 c. milk
1 c. macaroni (do not cook)

Mix all together. Put into 7x11-inch pan, Pam-sprayed. Bake at 350° for about 45 minutes to 1 hour.

Mushroom-Corn Casserole

Jane Drees

1/3 c. chopped green pepper
1/3 c. finely-chopped onion
3 T. butter or margarine, divided
1/4 c. flour
1 (14 3/4 oz.) can cream-style corn
1/2 tsp. salt
Pepper
1 (3 oz.) pkg. cream cheese, cubed
1 (15 1/4 oz.) can whole kernel corn, drained
1 (4 oz.) can mushroom stems & pieces, drained
1/2 c. shredded Swiss cheese
1 1/2 c. soft bread crumbs

In a saucepan, sauté green pepper and onion in 1 tablespoon butter or oleo until tender. Stir in flour, creamed corn, salt and pepper until blended. Add cream cheese; stir until melted. Stir in whole kernel corn, mushrooms and Swiss cheese. Put into a greased 1 1/2-quart baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over corn mixture. Bake, uncovered, at 400° for 20 to 25 minutes, or until heated through.

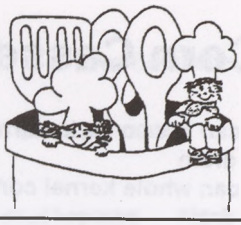
Sam's Scalloped Corn

Pat Louis

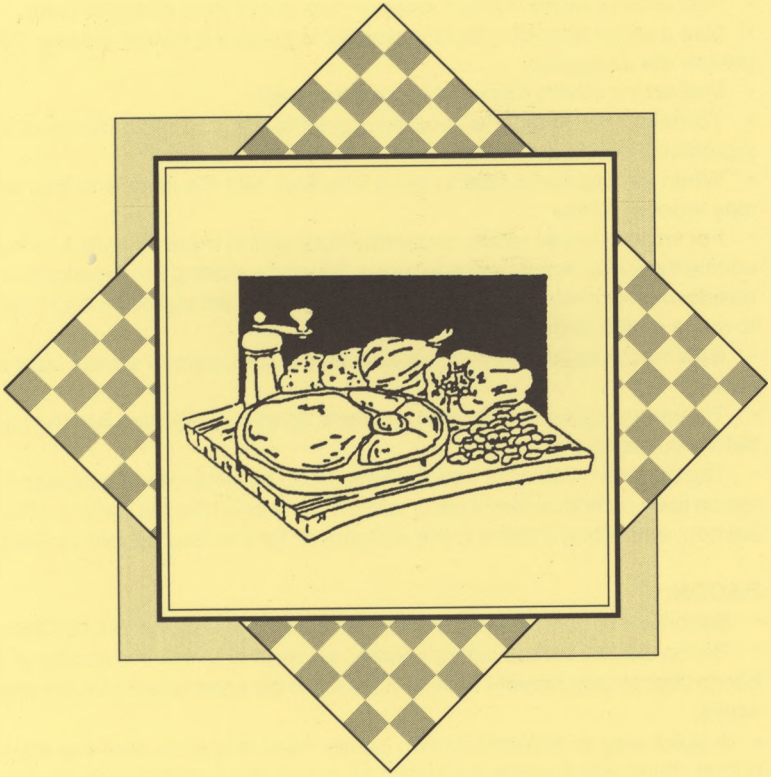
1/4 c. chopped onion, sautéed in sm. amt. margarine (until onion is clear & tender)
1 (16 oz.) can creamed corn
1 (16 oz.) can whole kernel corn, drained
1 (8 1/2 oz.) pkg. corn muffin mix
3 egg whites, slightly beaten
1 c. nonfat sour cream
4 oz. shredded Cheddar cheese (opt.)

Grease a 9x13-inch pan. Bake 25 to 30 minutes, uncovered, in 400° oven.

Notes & Recipes



Meats & Main Dishes



Hints for Meats

- Heat the frying pan before adding oil or butter to prevent sticking.
- Sprinkle salt in the bottom of a frying pan to prevent food from sticking.
- When you want a crisp, brown crust on chicken, rub mayonnaise over it.
- Try basting meat loaf with 1/2 cup brown sugar, 1 tablespoon dry mustard, 1/2 cup tomato juice, 1 1/2 cups chili sauce, and 1/2 cup pineapple juice for a delicious flavor.
- Grate an apple into hamburger, then shape into patties to add moistness.
- A large roast or turkey can be carved easily after it stands for 30 minutes.
- To remove the wild flavor, soak game birds 3 hours in 1 tablespoon baking soda and 1 tablespoon salt to 1 gallon of water. Basting in 7-Up helps take away the game taste.
- Add leftover coffee to ham, beef or pork gravy for a beautiful color.
- Use a small amount of baking powder in gravy if it seems greasy. The grease will disappear.
- Use an ice cream dipper to make meat balls.
- To make a fluffy meat loaf, beat an egg white stiff, and add it after all other ingredients have been mixed.
- When making hamburgers, mix a little flour with the meat and they will stay together better.
- For smooth brown gravy, brown the flour well in meat drippings before adding the liquid. Another way to brown flour is by placing it in a custard cup beside meat in oven. When meat is done, the flour will be brown and ready to make a nice, brown gravy.
- Raw meats, especially liver, grind easily if frozen, not stone hard, but just firm.
- To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.
- The odor from baking or boiling salmon may be eliminated by squeezing lemon juice on both sides of each salmon steak or on the cut surface of the salmon, and letting it stand in the refrigerator for one hour before cooking.

BACON:

- Bacon will lie flat in the pan if you prick it thoroughly with a fork as it fries.
- Bacon dipped in flour will not shrink, or pinch a fold in the middle of a bacon slice to help prevent curling. Soaking in ice water a few minutes also works.
- A quick way to separate frozen bacon: Heat a spatula over the stove burner, then slide it under each slice to separate it from the others.

Meats & Main Dishes

Beef

Barbecue Beef

Bernice Wenck

1 lg. btl. barbecue sauce
1 c. catsup
1/2 c. water
1/2 c. brown sugar

Cook 3 pounds beef roast in crock-pot overnight on low. Remove; cool and shred. Return to crock-pot and add sauce. Cook on low for 2 to 3 hours.

Terrific as sandwiches or main dish.

Crock-Pot Stew

Marilyn Foley

2 1/2 lb. stew meat
1 can cream of mushroom soup
1 can tomato soup
1 can French onion soup
1/2 can water
2 bay leaves
4 potatoes
4 carrots
2 stalks celery (opt.)

Brown stew meat in skillet. Peel potatoes and cube. Clean carrots and celery, chop to desired size. Put all ingredients in crock-pot and keep covered 8 hours on low, or 4 hours on high. Makes 10 servings.

Oven Stew

Marcella Klocke

2 lb. stew meat
Sliced carrots
Sliced onions
Sliced celery
Sliced potatoes
2 T. tapioca
1 T. sugar
1 tsp. salt
1 c. tomato juice

Place stew meat in bottom of roaster. Add on top of meat, carrots, onions, celery and potatoes. Mix together tapioca, sugar, salt and tomato juice. Stir well and pour over items in roaster. Put on lid, place in oven, do not remove lid or disturb. Bake at 250° for 5 hours.

Barbecued Ribs

Bernice Bluml

1 c. catsup
1/4 scant c. vinegar
1 sm. minced onion
1 T. Worcestershire sauce
2 T. brown sugar
2 T. molasses
2 tsp. dry mustard
1 tsp. chili powder
1 T. liquid smoke
Salt & pepper, to taste

Mix all ingredients and simmer 20 minutes. Brown ribs (pork or beef), when brown, add to sauce and simmer for 1 hour.

Italian Beef

Evelyn Wille,
Pat Goins, Mary Feldmann

1 (4 lb.) rump roast
1 can beer
1/2 onion, diced
3 garlic buds
10 beef bouillon cubes
3 tops of celery
1 tsp. sugar
1 tsp. oregano
3 bay leaves
Salt & pepper

Put in kettle, cover with beer and water to cover roast and other ingredients. Bring to boil. Boil 3 to 4 hours. Remove meat, wrap in tinfoil and chill. Chill broth overnight, skim fat and strain juice. Slice beef then. Put in crock-pot to keep warm.

Serve as au jus on hard rolls.

Cupboard Space
Our plates and cups are all piled high,
We're stocked with china to the teeth,
We seldom use what's stacked on top,
But always need what's underneath.

Peppered Beef Tenderloin with Roasted Potatoes

Mary Greteman

1 (3 to 4 lb.) well-trimmed beef tenderloin roast
2 lb. sm. new red potatoes
4 sm. onions, cut into quarters
1 T. olive oil
Salt & pepper

SEASONING:
1/4 c. chopped parsley
2 T. Dijon mustard
1 T. cracked black peppercorns

Combine seasoning ingredients and spread over roast. Place in roasting pan. Insert meat thermometer. Combine potatoes, onions, oil, salt and pepper. Toss to coat evenly. Arrange on rack around roast. Place in oven at 425° for 55 to 65 minutes, or until roast is medium rare to medium. Turn vegetables halfway through cooking time. Remove roast (140° for medium rare, or 155° for medium). While roast is standing, return vegetables to oven 8 to 10 minutes, or until tender. Serve roast with Creamy Horseradish Sauce.

CREAMY HORSERADISH SAUCE:
1 c. mayonnaise
1 c. sour cream
1/3 c. milk
1/2 c. horseradish
1/4 c. thinly-sliced green onion

Combine and mix well. Cover, and refrigerate until ready to serve.

Barbecued Beef Sandwiches

Bernita Broich

1 c. ketchup
1/3 c. Worcestershire sauce
1 tsp. salt
2 c. water
1 tsp. lemon juice
2 tsp. mustard
1/2 c. brown sugar
4 tsp. Wrights BBQ smoke
1 T. onion flakes

Mix and boil. Pour over sliced roast beef. Bake at 350° for 1 hour, or put in crock-pot on low temperature for several hours.

Marinated Roast

Val Grandgenett

1/4 c. oil
1 T. Worcestershire sauce
1/2 c. soy sauce
1 T. vinegar
2 garlic cloves
1 tsp. celery salt
1 tsp. dry mustard
1 T. ginger
1/4 c. brown sugar

Marinate a boneless arm roast with the above ingredients for 24 hours in the refrigerator, turning several times. Let stand at room temperature, for 3 hours before grilling. Remove roast from marinade. Sprinkle with Adolph's meat tenderizer, and cook over charcoal for 40 to 60 minutes, turning several times. Sprinkle with seasoned pepper and seasoned salt. Cut in thin slices.

Baked Steak Deluxe

Marian Sturm

1 (2 lb.) round steak
1 can tomato soup
1/2 soup can water
1/2 tsp. chili powder
1 chopped onion
3 T. shortening
1 can beef gravy
1 tsp. mustard
1 T. brown sugar

Roll the meat in flour. Place in casserole dish. Mix remaining ingredients. Heat and pour over the meat. Cover, and bake at 300° for 2 1/2 hours.

The Four Bones of an Organization

The Wish Bone - Members who sit around and wish something could be done.
The Jaw Bone - Members who talk about getting things done.
The Knuckle Bone - Those who knock everything that is done.
The Back Bone - Those who pitch in and get things done.

Quick Stir-Fry

Joni Rutten

1/4 c. cooking sherry
1/2 c. water
1/4 c. soy sauce or less for less salt
1 T. cornstarch
1/2 tsp. ginger
1 (1 lb.) beef sirloin
1 tsp. cooking oil
1 (16 oz.) pkg. frozen vegetables (sliced mushrooms, broccoli flowerets, cauliflower, sliced carrots, celery, onion, peppers, baby-corn*)
1 can sliced mushrooms

*Schwann's has a 2 pound package of stir-fry vegetables that works well in this recipe.

Mix first 5 ingredients. Trim fat from steak and cut into strips (cut with grain). For easier cutting, par-freeze meat 1 hour. Marinate beef strips in sherry mix for 10 minutes. Heat oil in wok or 12-inch skillet. With slotted spoon, remove beef from marinade (reserve marinade). Stir-fry the beef until pink is gone, about 3 minutes. Do not overcook. Remove meat from pan. Add about 1 teaspoon oil to pan. Add vegetables and reserved marinade. Stir-fry for 1 to 2 minutes, or just until done. Stir in beef and cook and stir about 1 minute until juices thicken. Serve with rice. Makes 5 to 6 servings.

The meat is easier to cut into strips if it is par-frozen.

Stir-Fry Beef with Peppers and Onion

Diane Staples

2 T. peanut oil
2 T. soy sauce
2 T. dry sherry
2 T. water
1/2 tsp. sugar
2 T. cornstarch
2 cloves garlic, crushed
1 (12 oz.) flank or sirloin steak, cut into thin strips
1 sweet red pepper, thin strips
1 sweet yellow pepper, thin strips
1 lg. onion, halved & cut into strips
1 carrot, sliced thin
1 can sliced water chestnuts, drained

Combine 1 tablespoon oil, soy sauce, sherry, water, sugar, cornstarch and garlic in a shallow nonmetal dish. Add the steak strips. Heat remaining tablespoon oil in wok or nonstick skillet over medium-high heat. Add vegetables and stir-fry 3 to 5 minutes until tender-crisp. Remove and serve. Add undrained steak to wok; stir-fry 2 minutes, or until no longer pink. Return vegetables to wok; stir-fry to heat through. Serve over rice. Makes 4 servings.

Variation: Can substitute chicken breasts or pork loin, cut into thin strips.

Beef and Broccoli

Jane Schultes

1 (3/4 lb.) boneless beef sirloin, or top round steak, 3/4" thick
2 T. vegetable oil
2 c. broccoli flowerets
1 med. onion, cut into wedges
1/8 tsp. garlic powder
1 (10 3/4 oz.) can cream of broccoli soup
1/4 c. water
1 T. soy sauce
Cooked rice

Slice beef across the grain into thin strips. In skillet, in 1 tablespoon oil, cook beef until browned, stirring often; remove. In remaining 1 tablespoon hot oil, cook broccoli and onion with garlic powder until tender-crisp, stirring often. Add soup, water and soy sauce. Heat to boiling. Return beef to skillet. Heat through, stirring occasionally. Serve over rice. Makes 4 servings.

Lemon-Marinated Chuck Roast

Mrs. Alan (Jill) Heiman

1 (4 lb.) beef chuck pot roast
1/2 c. lemon juice
roast, cut 1 1/2" thick
2 T. sliced green onions with tops
1 tsp. prepared mustard
1 tsp. grated lemon peel
1/3 c. cooking oil
4 tsp. sugar
1 1/2 tsp. salt
1 tsp. Worcestershire sauce
1/8 tsp. pepper

Score fat edges of roast. Place meat in shallow baking dish. Combine lemon peel and juice, cooking oil, green onion, sugar, salt, Worcestershire sauce, mustard and pepper. Pour over roast. Cover; let stand 3 hours at room temperature, or overnight in the refrigerator, turning roast several times. Remove roast from marinade, reserving marinade. Pat excess moisture from roast with paper towels. Grill roast over medium hot coals 17 to 20 minutes. Turn; cook 17 to 20 minutes more for rare to medium-rare. Heat reserved marinade. Remove roast to serving platter. Carve across the grain into thin slices. Spoon heated marinade over. Makes 6 to 8 servings.

You will have to adjust grilling time depending upon how you prefer your meat. This also will work on a gas grill, you just have to watch closer for flare-ups. This is always a favorite at our house.

Barbecued Chuck Roast

Diane Forbes

1 (3 lb.) roast, 1 1/2" to 2" thick
1/3 c. wine vinegar
1/4 c. catsup
2 T. salad oil
2 T. soy sauce
1 T. Worcestershire sauce
1 tsp. prepared mustard
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder

Sprinkle both sides of meat with Accent or MSG. Place roast in shallow baking dish. Combine remaining ingredients. Pour over roast and marinate 2 to 3 hours, turning twice. Place meat on grill. Turn and baste every 15 minutes. Grill 35 to 45 minutes for medium-rare roast.

Prime Rib

Peggy Leiting

1 (3 to 5 lb.) rib-eye roast
1 c. au jus
Roasting bag

Preheat oven to 400°. Place roast in roasting bag per instructions on box. Add au jus. Bake at 400° for 5 minutes then 325° for 20 minutes per pound. Serve with juices.

Oven Stew

Marilyn Borkowski

2 to 3 lb. stew meat, browned
1 med. onion, cubed
2 c. carrots, cubed
2 c. celery, cubed
2 c. potatoes, cubed
2 (4 oz.) cans mushrooms
3 c. V8 juice
1/2 tsp. pepper
1 tsp. sugar
5 T. tapioca

Spray Dutch oven with Pam (pan must have tight lid). Mix ingredients together. Bake in a 250° oven for 5 hours.

Impossible Taco Pie

Faye Bluml

1 lb. ground beef
1/2 c. chopped onion
1 (1 1/4 oz.) env. taco seasoning mix
1 (4 oz.) can chopped green chilies, drained
1 1/4 c. milk
3/4 c. Bisquick baking mix
3 eggs
2 tomatoes, sliced
1 c. shredded Monterey Jack or Cheddar cheese

Heat oven to 400°. Grease 10-inch pie plate, 1 1/2 x 10-inches. Cook and stir beef and onion over medium heat until beef is brown; drain. Stir in seasoning mix. Spread on plate; sprinkle with chilies. Beat milk, baking mix and eggs until smooth, 15 seconds in blender on high, or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Bake until knife inserted between center and edge comes out clean, 8 to 10 minutes longer. Cool 5 minutes. Serve with sour cream, chopped tomatoes and shredded lettuce, if desired. Makes 6 to 8 servings.

Tasty Taco Pizza

1 lb. ground beef
1 (8 oz.) can tomato sauce
1/2 pkg. dry taco seasoning mix
1 (8 oz.) can refrigerated crescent dinner rolls
1/2 lb. shredded mild Velveeta Mexican cheese
1 c. shredded lettuce
1/2 c. chopped tomato
1/4 c. ripe olive slices
Crushed taco chips & taco sauce

Brown meat, drain. Stir in tomato sauce and seasoning mix. Simmer 5 minutes. Press dough into bottom and sides of ungreased 12-inch pizza pan, pressing edges together to seal. Prick bottom and sides with fork. Bake at 375° for 10 to 12 minutes, until golden brown. Cover with meat mixture, top with cheese. Continue baking until cheese begins to melt. Top with remaining ingredients.

Cavatini

Virginia Croghan

2 lb. hamburger
1 onion
1 pepper
Salt
Pepper

Brown and drain.

1 lg. jar Ragu garden-style sauce with mushrooms
1/2 pkg. chopped pepperoni

Combine with first mixture.

1 c. lg. shell macaroni
1 c. sm. shell macaroni
1 c. curly noodles
1/2 to 1 c. rigatoni noodles

Cook and drain. Grease well 9x13-inch pan. Layer noodles, sauce and 1 pound Mozzarella cheese. Top with Romano and Parmesan cheese. Bake at 350° for 1/2 hour.

Overnight Lasagna

Pat Bass

1 lb. ground beef
Salt & pepper
1 (24 oz.) ctn. cottage cheese
2 T. cornstarch
1/2 lb. Mozzarella cheese, shredded
1 egg
1 (32 oz.) jar spaghetti sauce
8 oz. uncooked lasagna noodles
1/2 c. water

Brown beef; drain. Salt and pepper, to taste; cool. Mix cheeses (reserve 1/2 cup Mozzarella) and egg. Put 1/2 cup sauce in greased 9x13-inch pan. Top with a layer of noodles, cheese mix, crumbled meat. Sauce--noodles--cheese--meat. Layer until all ingredients are used. Top with 1/2 cup reserved Mozzarella cheese. Pour 1/2 cup water around edges of pan. Cover tightly with tinfoil (dull-side out). Refrigerate overnight. Bake at 350° for 1 hour. Let stand 15 minutes before serving.

Lasagna

Virginia Croghan

2 lb. hamburger

Brown and drain.
Combine:

2 (med.-size) cans tomato sauce
2 cans tomato soup
1 tsp. Italian seasoning
1 minced onion
1/4 c. white wine (opt.)
1 can mushrooms
1 tsp. garlic salt
1/2 c. water

Cook for 1 to 1 1/2 hours and let simmer; add meat.

1 pkg. lasagna noodles

Cook and drain. Using Cheddar, Mozzarella and Monterey Jack cheese, layer in well-greased 9x13-inch pan, sauce, layer of noodles and cheese last. Continue layering ending with sauce and cheese. Bake at 350° for about 1/2 hour.

Lazy Day Lasagna

Mary Ausman

1 (12 oz.) ctn. cottage cheese
2 c. shredded Mozzarella cheese
2 eggs
1/3 c. chopped parsley
1 tsp. onion powder
1/2 tsp. dried basil leaves
1/8 tsp. pepper
1 (32 oz.) jar spaghetti suce
3/4 lb. cooked ground beef
9 uncooked lasagna noodles
1/4 c. water
Grated Parmesan cheese

Mix first 7 ingredients together. Brown hamburger, add spaghetti sauce (8x12x2-inch approximate pan size). Spread 3/4 cup meat sauce, layer 3 noodles on sauce, spread 1/2 cottage cheese mixture. Layer 1 1/2 cups meat sauce, 3 more noodles; spread rest of cheese mixture, 3 more noodles, remaining meat sauce on top. Pour water around edges. Cover with tinfoil. Bake at 375° for 45 minutes, uncovered, and bake 15 minutes more, or until noodles are tender. Serve with Parmesan cheese. Makes 8 servings.

Tater Tot Casserole

Mary Ann Naberhaus

Mix 1 pound hamburger with salt, pepper and onion, if desired. Pat in 9x9-inch baking dish. Sprinkle 1 (16 ounce) package mixed vegetables on top. Spread 1 can cream of mushroom soup on top and cover with as many tater tots as you like. Bake at 375° for 1 hour.

Variation: You can substitute peas instead of mixed vegetables.

Pizza Macaroni Casserole

Marcia Wiederin

Brown:

6 oz. ground beef
1 onion, chopped
2 cloves garlic
1 green pepper, chopped

Add:

1 tsp. basil
1 tsp. oregano
2 c. canned tomatoes
1 c. tomato sauce
2 c. cooked macaroni

Bake, uncovered, at 350° for 20 to 30 minutes. Top with 2 oz. shredded Mozzarella cheese. Melt a few minutes. Makes 4 servings.

Hamburger Dressing Casserole

DRESSING:
3 or 4 c. soft bread
2 T. chopped onion
1/4 c. melted butter or oleo
1 egg, beaten
1 tsp. sage

Mix and put in greased casserole or spray with Pam.

HAMBURGER MIXTURE:
1 1/2 lb. hamburger
1 can mushroom soup

Mix and spread on top of dressing. Bake at 350° for about 1 1/2 hours.

Lazy Lasagna

Cathy Olson

1 1/2 lb. ground beef
1 (32 oz.) jar spaghetti sauce
1 c. cheese (Cheddar, cottage, or Parmesan)
2 c. Mozzarella cheese
1 (8 oz.) pkg. cooked mini lasagna noodles

Brown ground beef and drain. Add sauce and mix well. Combine cheese and noodles and mix well. Layer sauce and noodles in greased 9x13-inch pan. Bake at 375° for 30 minutes, or in crock-pot for 4 hours on low.

May also add sausage, pepperoni, green pepper, etc.

Lasagna

Viola Hagedorn

2 T. oil
2 cloves garlic
1 sm. onion
1 1/2 lb. ground beef
1/2 lb. Italian sausage
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. basil
1/2 tsp. rosemary
2 (6 oz.) cans tomato paste
1 1/2 c. hot water
1/2 lb. lasagna noodles
1 pt. cottage cheese
2 eggs
1 T. parsley flakes
1 lb. Mozzarella cheese

In hot oil fry onion and garlic until soft. Add beef and sausage, cook and stir until crumbly. Mix in salt, pepper, basil, rosemary, tomato paste and hot water. Simmer at least 1 hour. While simmering, mix cottage cheese, eggs and parsley flakes together in a bowl. Cook lasagna noodles. Layer in a 9x13-inch glass dish. Put a thin layer of meat sauce, layer of noodles, Mozzarella cheese, cottage cheese mixture, and repeat meat sauce, noodles and Mozzarella cheese. Sprinkle lightly with Parmesan cheese and bake at 325° for 45 minutes. Makes 8 servings.

Wild Rice-Beef Casserole

Mary Ausman, Anita Tegels, Kathleen L. Skalla

1 pkg. long-grain wild rice mix
1 lb. ground beef
3 T. salad oil
3 T. chopped onion
1 can chicken rice soup
1 sm. can mushrooms
1/2 tsp. garlic salt
1/8 tsp. crushed bay leaf
1/2 c. water
1/8 tsp. celery salt
1/8 tsp. paprika

Cook rice according to package directions. Brown beef in oil with chopped onion. Add remaining ingredients. Turn into 2-quart casserole dish and bake at 325° for 1 hour.

Variation: Can substitute 1/8 teaspoon garlic salt instead of 1/2 teaspoon garlic salt.

I use Uncle Ben's original recipe.

Hamburger-Rice Pie

Mary Summers,
By Kathy Renze

1 lb. ground beef
1/4 c. onion, chopped
1 tsp. salt
1 c. tomato sauce
1/2 c. cracker crumbs
1/4 tsp. pepper
1 1/2 c. cooked rice
1/2 c. cheese or Mozzarella cheese, cubed

Combine ground beef, cracker crumbs, onions, seasonings and 1/2 of tomato sauce. Pat mixture onto bottom and sides of a greased 10-inch pie plate. Cook the rice (it will take 1/2 cup of raw rice to make 1 1/2 cups when cooked); drain well. Combine cooked rice with remaining 1/2 cup tomato sauce and stir in cheese cubes, reserving a few to sprinkle on top later. Spoon into meat shell. Bake at 350° for 25 minutes. Sprinkle remaining cheese cubes on top and continue baking 5 more minutes, or until cheese is melted and bubbly.

Pizza Casserole

Diane Hannasch

Brown 2 pounds hamburger; drain. Cook 1 package noodles; drain. Mix together hamburger, noodles and 1 large jar spaghetti sauce. Put in casserole dish and top with grated Cheddar and Mozzarella cheese. Bake at 350° for 1/2 to 3/4 hour, or until hot and cheese melts.

To all who would these pages test
A whisper in your ear,
These dishes are the very best
Your husband's heart to cheer.
Let none escape, but try them all,
To boil, or fry or bake
We'll warrant they are just as good,
As Mother used to make.

Puffed-Up Pizza Casserole

Sherry Loughran

1 1/2 lb. ground beef
1 (15 oz.) can tomato sauce
1 c. chopped onion
1 c. chopped green pepper
1/2 c. water
1 (1 1/2 oz.) pkg. spaghetti sauce mix
1 tsp. dried, crushed oregano
1 clove garlic, minced
Several dashes bottled hot pepper sauce (opt.)
1 c. milk
1/4 c. butter or margarine, melted
1 T. cooking oil
2 eggs
1 c. all-purpose flour
2 c. (8 oz.) shredded Mozzarella cheese
1/2 c. grated Parmesan cheese

In skillet, cook ground beef until brown; drain. Stir in tomato sauce, onion, green pepper, water, spaghetti sauce mix, oregano, garlic and pepper sauce (optional). Bring to boil. Reduce heat and simmer, covered, for 10 minutes. Meanwhile, in small mixing bowl, beat milk, melted butter, oil and eggs for 1 minute with electric mixer on medium speed. Add flour and beat for 2 more minutes. Turn meat mixture into a 9x13x2-inch baking pan; sprinkle with Mozzarella cheese. Top with flour mixture. Sprinkle with Parmesan cheese. Bake in 400° oven for about 30 minutes, or until puffed and golden. Let stand for 10 minutes before eating. Makes 10 servings.

This is a quick and easy dish. Freezes well; leftovers reheat well. Can adjust the spices to taste.

Cheeseburger Casserole

Susan Murphy

1 lb. hamburger
Garlic
Black pepper
Chopped onion
1 (8 oz.) can tomato sauce
2 T. catsup
1 can kernel corn
1 (8 oz.) pkg. cheese*
1 tube refrigerator biscuits

*Can be Cheddar, Mozzarella or taco.

Brown hamburger and season, to taste, with garlic, black pepper and onion. Add tomato sauce and catsup. Simmer 5 to 8 minutes. Preheat oven to 425°. Drain corn. Pour hamburger mixture into an 8- to 9-inch round casserole dish. Then layer the following ingredients: corn, cheese and biscuits. Place in oven and bake 25 to 30 minutes until the biscuits are done. Makes 4 to 5 servings.

Deep-Dish Pizza

Mary Jo Wieland

3 c. Bisquick
1 lb. ground beef
2 cloves garlic, crushed
1 can tomato sauce
1 jar mushrooms
1 tsp. dried oregano leaves
3/4 c. water
1/2 c. chopped onion
2 or 3 beef bouillon cubes
1/2 c. chopped green pepper
2 c. shredded cheese

Heat oven to 425°. Lightly grease jellyroll pan. Mix baking mix and water until soft dough forms. Pat dough in bottom and up sides of pan with well-floured hands. Cook and stir beef, onion, bouillon and garlic until beef is brown and bouillon dissolved. Mix tomato sauce and oregano; spread evenly over dough. Spoon beef mixture evenly over sauce. Top with mushrooms, green pepper and cheese. Bake until crust is golden brown; about 20 minutes.

Easy Casserole

Dorothy Madigan

2 lb. ground beef
1 (12 oz.) pkg. wide noodles
1 can cream of mushroom soup
1 can cream of chicken soup
1 can celery soup
1 c. chopped celery
1 c. chopped onion
1/2 c. milk

Brown ground beef slightly in frying pan. Boil noodles in water. Drain when tender. Add cream of mushroom soup, cream of chicken and cream of celery soups. Add celery, onion and milk. Bake in a 9x13-inch pan at 350° for 45 minutes.

Golden Meat Ball Casserole

Gene and Judith Bretey

1 lb. ground beef
1/2 c. fresh bread crumbs
1 egg
1 tsp. salt
All-purpose oil
2 c. water
1 c. uncooked rice
2 lg. carrots, cut in quarters
1/2 c. chopped green pepper
1/4 c. chopped onion
1/2 lb. Velveeta, cubed

Combine meat, bread crumbs, egg and salt; mix lightly. Shape into 18 meat balls; brown in small amount of oil on all sides in large skillet. Drain. Add water, rice, carrots, green pepper and onion. Cover, and simmer 25 minutes. Add Velveeta; heat until Velveeta melts. Makes 4 to 6 servings.

Hamburger Helper Dinner Sauce Mix

Virginia Hagemann

SAUCE MIX:
1/4 c. flour
1 T. grated Parmesan cheese
2 tsp. instant bouillon, or crushed bouillon cubes
1 T. nonfat dry milk crystals
2 tsp. dehydrated onion
Pinch garlic salt

Mix all together.

BEEF 'N NOODLES SKILLET DINNER:
1 lb. ground beef, browned & drained
3 c. water
1 1/3 c. uncooked noodles
Sauce Mix

Stir and heat to boiling. Reduce heat and simmer, uncovered, until noodles are tender, about 10 minutes. Makes 5 servings.

BEEF 'N RICE SKILLET DINNER:
1 lb. ground beef, browned & drained
3 c. water
3/4 c. uncooked rice
Sauce Mix

Stir and heat to boiling. Reduce heat and simmer, uncovered, until rice is tender, about 15 to 20 minutes. Makes 5 servings.

BEEF 'N MACARONI SKILLET:
1 lb. ground beef, browned & drained
2 c. water
1 c. tomato juice
1 c. uncooked macaroni
Sauce Mix

Stir and heat to boiling. Reduce heat and simmer until macaroni is tender, about 10 to 15 minutes. Makes 5 servings.

King Ranch Dish

Karen Lenz

1 lb. hamburger
1 can cream of mushroom soup
1 can cream of chicken soup
1 can tomatoes
1 pkg. tortillas, chopped bite-size
1 1/2 tsp. chili powder
1 green pepper, chopped
1 sm. onion, chopped
Garlic, to taste
2 T. taco seasoning (Presties)

Mix all together. Bake at 375° for 1 hour in a 2-quart casserole dish.

Beef Casserole

Wilma Gnam

1 lb. hamburger
1 onion, chopped
1 c. celery
1 can mushroom soup
1 can tomato soup
1 can drained mushrooms

Put onion and celery in frying pan with oleo and cook up until soft. Add hamburger and continue cooking. Then add mushroom soup, tomato soup and drained mushrooms. Sprinkle chow mein noodles on top. Bake at 350° until bubbly.

Hamburger-Noodle Bake

Sue Payson

2 T. margarine or butter
1 lb. hamburger
1 clove garlic or garlic salt
1 tsp. salt
1/4 tsp. pepper (opt.)
1 tsp. sugar
2 (8 oz.) cans tomato sauce
1 c. sour cream
1 (3 oz.) pkg. cream cheese
1 sm. onion, chopped
1 (8 oz.) pkg. egg noodles
1/2 c. grated Cheddar cheese

Melt margarine; fry hamburger until brown. Chop garlic fine and add to salt, pepper (optional), sugar and tomato sauce. Add this to meat, cover, and cook slowly for 15 to 20 minutes. In a bowl, mix sour cream, cream cheese and chopped onion. Cook noodles according to directions; drain. In a 2-quart baking dish, place a layer of noodles. Spread with cheese mixture, then meat sauce. Repeat layers. Sprinkle with Cheddar cheese. Bake, in oven, at 350° for 20 minutes. Makes 8 servings.

Steak-Like Casserole

Mary Trecker

2 lb. ground beef
1 (7 oz.) pkg. seasoned croutons
1 stick margarine, melted
1/2 c. chopped onion
1 c. diced celery
1 can mushroom soup
1 can cream of chicken soup
1 soup can water

Crumble ground beef into 9x13-inch pan. Mix margarine, onion and celery with croutons and spread over meat. Mix soups and water together and pour over meat and croutons. Bake at 350° for 1 hour. Let cool 15 minutes before cutting into squares. Makes a very big amount.

Hamburger Stroganoff

Mary Jo Wieland

1 lb. ground beef
3 slices bacon, diced
1/2 c. chopped onion
3/4 tsp. salt
1 can cream of mushroom soup
1 c. sour cream
1/4 tsp. paprika
Dash pepper

Brown ground beef with bacon. Add onion, cook until tender but not brown. Drain off excess fat. Add seasonings to meat mixture. Stir in soup. Cook slowly, uncovered, for 20 minutes; stirring frequently. Stir in sour cream and heat through--do not boil. Serve over rice or hot buttered noodles.

Meat Balls

Karen Lenz

1 lb. hamburger
1/2 c. oatmeal
1 tsp. salt
1/2 c. milk
2 T. finely-cut onions
3/4 tsp. chili powder
1/2 tsp. pepper
1 egg

Mix all ingredients together. Form into balls. Roll in flour. Brown in skillet of hot grease. Put in baking dish. Make gravy of tomato paste or tomato juice (thin with water). Put leftover flour in skillet which meat balls are browned in and brown. Then pour in tomato juice or paste (thinned). Pour over meat balls and bake 45 minutes.

Seasoned Individual Meat Loaves

Mary Lou Hartl

2 lb. ground beef
1 1/2 c. herb-seasoned stuffing mix
1 egg
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 c. finely-chopped onion
1 (8 oz.) can tomato sauce

Combine all ingredients in medium mixing bowl. Form into 8 individual meat loaves. Place in 2-quart 7x12-inch baking dish. Cover with plastic wrap. Microwave on ROAST for 20 to 25 minutes, or until well done. Let stand 5 minutes before serving. Makes 6 to 8 servings.

Barbecued Meat Balls

Frances Nelson

2 lb. hamburger
2/3 c. oatmeal
1 egg
1/2 tsp. mustard
2 T. onion
Salt & pepper
Milk to moisten

Form into meat balls and brown.

SAUCE:
1 c. tomato juice
2 T. Worcestershire sauce
1/2 c. brown sugar
2 T. vinegar
1 tsp. onion
Salt & pepper

Mix together sauce ingredients. Pour over meat balls and simmer for about 1 hour.

Hamburger Gravy

Virginia Croghan

2 lb. hamburger
1/2 to 1 onion

Brown and drain.
Add:
4 T. ketchup
2 T. soy sauce
2 cans mushroom soup, cream or golden
1 (8 oz.) ctn. sour cream

Heat through. Serve over mashed potatoes or cooked noodles.

Meat Loaf

Virginia Croghan

1 1/2 lb. hamburger
1 c. oatmeal
1/2 c. ketchup
2 eggs
1 pkg. onion/mushroom dry soup mix
1/2 tsp. oregano

Mix well and put into loaf or cake pan.

TOPPING:
1/4 c. ketchup
2 T. brown sugar
1 tsp. dry mustard

Spread on top of meat loaf and bake at 350° for 1 hour and 15 minutes.

Seven-Layer Dinner

Dorothy Madigan

2 potatoes, sliced
2 carrots, sliced thin
1 onion, diced
1 sm. can peas or beans
1 c. instant rice
1 (16 oz.) can tomatoes
1 lb. ground beef, browned

Arrange in layers in buttered casserole, start with potatoes and top with ground beef and tomatoes. Bake at 350° for 1 1/2 hours.

Runzas

Nancy Malloy

2 c. warm water
2 pkg. yeast
1/2 c. sugar
1 1/2 tsp. salt
1 egg
1/4 c. melted oleo
6 1/2 c. flour
1 1/2 lb. ground beef
1/2 c. chopped onion
3 c. shredded cabbage
1/2 c. water
1 tsp. salt
1/2 tsp. pepper
Tabasco sauce, to taste

Dissolve yeast in warm water. Add sugar, salt, oleo, egg and flour to yeast water. Mix together to form moderately stiff dough. Refrigerate at least 4 hours. Meat mix: brown and drain onion and hamburger. Add remaining ingredients to meat and simmer 15 to 20 minutes. Cool meat mix thoroughly (it works best to mix up in the morning for an evening meal). Roll the dough thin and cut into 4x4-inch squares. Put a spoonful of meat onto each square. Fold up the 4 corners and seal all the edges. Bake at 350° for about 20 minutes. Makes about 16.

Every time a jar is opened,
For my family's repast,
I shall serve, quite as an extra,
Memories of the summer past.

Tex-Mex Roll-Ups

Diane Staples

1 lb. ground beef
1/2 c. chopped onion
1 (4 oz.) can chilies
1 c. sour cream
Cooking oil
10 flour tortillas
3 c. shredded Monterey Jack cheese
1 can cream of mushroom soup
1/2 c. milk or chicken stock
Chopped green onions (opt.)
Chopped tomatoes (opt.)

Brown beef and onion. Drain excess fat. Add chilies and sour cream; set aside. Heat oil in skillet; soften tortillas by dipping, 1 at a time, in hot oil. Drain on paper towels and stack. Spread about 1/4 cup filling in center of each tortilla; sprinkle each with about 2 tablespoons cheese. Roll and place, seam-side down, in buttered shallow baking dish. Combine soup and milk; pour over roll-ups. Sprinkle with remaining cheese. Bake at 350° for 20 to 25 minutes, or until hot and bubbly. Garnish with sliced green onions and chopped tomatoes, if desired, and serve with taco sauce or salsa. Makes 10 roll-ups.

Excellent when made with cooked chicken also.

Meat Balls with Mushroom Gravy

Katie Beyer

2 lb. ground beef
1 c. bread crumbs
1/2 c. Parmesan cheese
1/2 c. milk
2 eggs
6 tsp. minced parsley
1 1/2 tsp. garlic salt
Dash of pepper
Finely-chopped onion

Mix the above well and form into balls. Brown and drain. Put into casserole and pour over 2 cans mushroom soup mixed with 1/2 to 1 can milk. Bake at 350° for approximately 1 to 1 1/2 hours.

It's what we learn after we think we know it all that counts.

Crock-Pot Sloppy Joes

Mrs. Alan (Jill) Heiman

1 lb. ground beef
3 T. catsup
1 (10 1/2 oz.) can condensed chicken gumbo soup
1 med. onion, chopped (approx. 1/2 c.)
3 T. prepared mustard

Fry hamburger with onion until meat loses its red color. Pour off excess fat. In crock-pot, combine meat and onion with the remaining ingredients. Cover, and cook on low for 6 to 7 hours.

Bar-B-Q Hamburger

Yvonne Broich

2 lb. hamburger
1/2 c. chopped onion
1 T. sugar
1 tsp. salt
1/8 tsp. pepper

Brown the above.
Add:

1 c. tomato soup
1/2 c. catsup
1 T. vinegar
1 1/2 tsp. Worcestershire sauce

Steam. Put on hamburger buns.

Baked Beef and Noodles

Bernice Heisterkamp

12 oz. frozen egg noodles
1 lb. ground beef
1 c. onion (approx. 1 med.)
1 tsp. salt
1/4 tsp. garlic salt
1/4 tsp. pepper
1 to 1 1/2 c. (6 oz.) sharp Cheddar cheese, shredded
1 (4 oz.) can chopped mushrooms, drained
1 (8 oz.) can tomato sauce

Cook noodles as directed on package. Brown beef, drain off most of fat. Add onions, salts and pepper. Cook until onions are tender. Add cheese (1 cup) and heat until cheese melts, add mushrooms. Combine with noodles, put in 8x8x2-inch baking dish. Pour on tomato sauce and sprinkle on rest of cheese (1/2 cup). Bake in 350° oven for 30 minutes.

Meat Loaf

Mrs. Lester (Angie) Riesberg

1 lb. hamburger
1/2 c. quick oatmeal
1/2 c. onion
1 T. green pepper
1 1/2 tsp. or less salt
1/2 tsp. pepper
Dash of sage
Dash of chili powder
3/4 c. milk

Mix all ingredients thoroughly. Place in ungreased loaf pan.

SAUCE:
3 T. brown sugar
1/4 c. catsup
1 tsp. dry mustard
1/4 tsp. nutmeg

Mix the sauce and spread on top of the loaf before baking. Bake in a 350° oven for 1 to 1 1/2 hours.

Mexican Stuffed Shells

Kathy Berg

15 to 18 lg. pasta shells, cooked & drained
1 lb. ground beef
1 (12 oz.) jar mild picante sauce
1/2 c. water
1 (8 oz.) can tomato sauce
1 (4 oz.) pkg. shredded Monterey Jack cheese
1 (2.8 oz.) can French-fried onions

Brown beef and drain. Combine sauces and water. Stir in 1/2 cup of sauces with beef, along with 1/2 cup cheese and 1/2 can onions; mix well. Pour 1/2 of remaining sauce into a 9x13-inch baking dish. Stuff shells with beef mixture. Arrange shells in dish. Pour remaining sauce over shells. Bake, covered, in a 350° oven for 30 minutes. Top with remaining cheese and onions. Bake, uncovered, for 5 more minutes. Makes 4 to 6 servings.

Pizza Beef Casserole

Bernice Heisterkamp

1 lb. ground beef
1/3 c. green pepper, chopped
1 sm. onion, chopped
1/2 tsp. garlic salt
1 (16 oz.) can pizza sauce
1 (4 oz.) can mushrooms, drained
1 (3 1/2 oz.) pkg. pepperoni, or 1/2 c. cubed ham or Canadian bacon
2 c. cooked noodles or macaroni
1 c. shredded Mozzarella cheese

Brown ground beef, green pepper and onion in large skillet, drain off fat. Add garlic salt, pizza sauce, mushrooms, pepperoni, or ham, or bacon and noodles. Place in 2-quart casserole dish and bake for 30 minutes in 350° oven. Five minutes before done, top with cheese and allow to melt. Makes 6 servings.

Chicken

Chicken Enchiladas

Joleen Schulz

1 doz. flour tortillas
1 can cream of chicken soup
1 pt. sour cream
1 (4 oz.) can diced chilies
1 bunch green onions, chopped
2 to 3 boneless chicken breasts, cut into chunks
1 c. Cheddar cheese, grated
1 c. Monterey Jack cheese, grated

Mix together cream of chicken soup, sour cream, diced chiles, green onions and chicken breasts. Roll this mixture up in tortillas and place in greased 9x13-inch glass dish. Pour remainder of mixture over the top of enchiladas. Cover with grated cheeses and bake at 350° for 30 minutes. Makes 8 to 10 servings.

Chicken Enchiladas

Kaye Stock

SAUCE:
1 1/2 c. chopped onion
2 (16 oz.) cans tomatoes
2 minced cloves garlic
2 T. sugar
3 tsp. chili powder
2 T. oil
1 (16 oz.) can tomato sauce
2 tsp. canned, diced, green chilies
1 tsp. salt

FILLING:
2 c. chopped chicken
3 T. chopped ripe olives
3/4 tsp. salt
1 1/2 c. diced green onions
2 tsp. chili powder
12 frozen tortillas

TOPPING:
1 1/2 c. Cheddar cheese
1/4 c. sliced ripe olives

Sauce: Sauté onion in oil, add tomatoes, tomato sauce, garlic, green chillies, sugar, salt and chili powder. Simmer 30 minutes, uncovered, in heavy saucepan.

Filling: Combine chicken, green onion, olives, chili powder and salt. Soften tortillas according to package directions. Top each with 2 to 3 tablespoons filling and 1 tablespoon cheese. Roll up and place in greased baking dish. Pour sauce over all, sprinkle with remaining cheese and olives. Bake at 350° for 25 to 30 minutes. Makes 6 servings.

Chicken and Sour Cream Enchiladas

Lori Lange

6 chicken breasts, cooked, skinned & diced
4 cans cream of chicken soup
16 oz. sour cream
1 tsp. Accent
1 or 2 (4 oz.) cans diced green chilies
3 c. sharp Cheddar cheese, grated
1/2 bunch green onions, chopped
10 tortillas

Mix soup, sour cream, green chilies, Accent and chicken. Place 2 tablespoons mixture on each tortilla and roll. Place, seam-side down, in 9x13-inch pan. Repeat with each tortilla. Pour remaining chicken mixture over enchiladas. Bake at 350° for 25 minutes. Top with cheese and bake until it melts. Top with green onions. Makes 10 servings.

Crunchy Chicken Casserole

Marjean Nees

1 2/3 c. cooked chicken, chopped
1/2 c. chopped celery
1/2 c. mayonnaise
1/2 c. sour cream
1 egg
1 can water chestnuts, drained
2 c. cooked rice
2 T. chopped onion
1 can cream of chicken soup, not diluted
1/2 tsp. salt
1/2 tsp. pepper

Preheat oven to 350°. Grease a 2-quart casserole. Mix all ingredients. Put in casserole. Top with crushed corn flakes and melted oleo. Bake 25 to 35 minutes.

Chicken Supreme

Pat Fasbender,
Natheal Meiners

DRESSING:
3 eggs, beaten
1/2 c. onion, chopped
1/2 tsp. sage
1/2 loaf bread, broken in pieces
1/2 tsp. salt
Dash pepper
1/2 tsp. baking powder

Stew 1 large chicken and save the broth. Remove skin and bone; cut in small pieces. Put in baking dish and pour 1 can cream of chicken soup and 1 can cream of celery soup over chicken. Add 1 cup diced celery. Mound dressing over chicken and bake at 350° for 1 hour. Add chicken broth to moisten quite well.

Wild Rice and Chicken Casserole

Annabelle Schettler

1 pkg. wild rice, cooked
4 c. chicken breasts, cooked & diced
1 (10 3/4 oz.) can cream of chicken soup
1 (10 3/4 oz.) can cream of celery soup
1 c. Miracle Whip
1 T. grated onion
1 T. lemon juice
3 hard-boiled eggs
1 (8 oz.) can water chestnuts

Combine ingredients. Place in 9x12-inch baking pan. Cover with topping.

TOPPING:
1 c. crushed corn flakes
1/2 c. sliced almonds
2 T. margarine

Store in refrigerator overnight. Bake at 325° for 40 minutes. Let stand 10 minutes before serving.

Spaghetti Chicken

Rosemary Long

4 or 5 chicken breast halves, cooked & cubed
1 (14 1/2 oz.) can chicken broth
1 can cream of mushroom soup
1 can cream of celery soup
1 bell pepper
1 sm. onion
2 stalks celery
1 T. butter
1 sm. jar pimento, drained
1/2 pkg. spaghetti
2 c. shredded mild Cheddar cheese

Cook spaghetti, drain and set aside. Cook chicken, cube and set aside. Sauté bell pepper, onion and celery in butter. In large bowl, mix broth, soups, pimento and chicken together. Add sautéed items and spaghetti. Pour into greased 9x13-inch pan. Spread shredded cheese over top. Bake at 350° for 30 minutes.

Chicken Casserole

Louise Kanne

3 c. cooked chicken, cut into pieces
2 cans mushroom soup
1 c. milk
4 hard-boiled eggs, sliced
1 c. chicken broth
1 (7 oz.) pkg. uncooked macaroni
1/2 c. grated cheese
1 sm. onion, cut fine

Mix at night in a 2-quart baking dish. Let stand overnight in refrigerator. Take out 1 hour before baking. Then bake at 350° about 1 hour or more. Cover with crushed potato chips before baking.

Makes a large casserole.

Herbed Chicken in Casserole

Dianne Deierling

3 lg. chicken breasts, halved & skinned (opt.)
Salt & pepper
1/4 c. butter or margarine
1 can cream of chicken soup
3/4 c. cooking sauterne
1 (5 oz.) can water chestnuts, drained & sliced
1 (3 oz.) can broiled, sliced mushrooms, drained
2 T. chopped green pepper
1/4 tsp. crushed thyme

Lightly season chicken with salt and pepper. Brown slowly in butter in skillet. Arrange browned chicken in 7 1/2 x 11 1/2 x 1 1/2-inch baking dish. For the sauce, add soup to drippings in skillet; slowly add sauterne, stirring smooth. Add remaining ingredients; heat to boiling. Pour sauce over chicken. Cover with tinfoil and bake at 350° for 25 minutes. Uncover, continue baking 25 to 35 minutes, or until chicken is tender. Makes 6 servings.

Smothered Chicken Breasts

Marlene Tigges

6 chicken breasts
Garlic salt, to taste
Salt, to taste
Pepper, to taste
Butter
Sour cream
Cream of mushroom soup
1 can toasted onions

Use a 9x13-inch pan. Butter sides and bottom. Place chicken breasts, salt, pepper and garlic salt, to taste. Add 1 teaspoon sour cream on each breast. Put 1 teaspoon butter on top of sour cream. Spread the cream of mushroom soup over all. Spread toasted onions on top. Bake at 350° for 1 hour.

Escalloped Chicken

Mary Ann Schulte

1 (3 1/2 to 4 lb.) chicken, cooked & cubed

DRESSING:
1 1/2 qt. bread, cut in sm. squares
3/4 tsp. sage
3/4 tsp. salt
2 T. finely-chopped onion
3/4 c. butter, melted
1/4 c. cream or stock
Dash pepper

GRAVY:
1 qt. chicken stock
4 T. butter
4 T. flour

Dressing: Mix ingredients together lightly with fork.

Gravy: Cook ingredients together. Put chicken into buttered 9x13-inch pan. Cover with dressing. Pour gravy evenly over top. Bake until dressing is brown, approximately 45 minutes to 1 hour at 350°.

Chicken Breasts in White Wine

Mona Merrick

8 chicken breasts
4 T. butter
1/2 c. white wine
Seasoning, to taste
2 c. white sauce
1 can mushroom soup
1 c. sliced mushrooms
1/2 c. slivered almonds, toasted

Combine white sauce and mushroom soup. Sauté chicken breasts in butter to a light brown. Arrange in a glass baking dish. Add wine and seasoning to white sauce. Add mushrooms and pour over chicken. Bake at 350° for 1 hour. Sprinkle with almonds 10 minutes before removing from oven. Makes 8 servings.

Continental Chicken

Elayne Reiman

6 to 8 deboned chicken breasts
6 to 8 slices of bacon
1 pkg. dried beef
1 can cream of mushroom soup
1 can cream of chicken soup
1/4 c. sour cream

Arrange dried beef in bottom of greased 7 1/2 x 11-inch baking dish. Wrap each chicken breast with strip of bacon and lay on dried beef. Mix soup and sour cream together. Pour over chicken. Bake, uncovered, in a 325° oven for 2 hours, or until done. Serve over buttered noodles.

Rice Krispie Chicken

Delores Schaeuble

Chicken, cut-up & skinned
1 1/2 stick melted Blue Bonnet margarine
1 pkg. ground-up Rice Krispies

Dip chicken parts in melted butter. Then roll in Rice Krispies. Put on tinfoil-lined cookie sheet. Salt and pepper, to taste. Bake at 350° for 1 hour, or until done.

Escalloped Chicken

Christine Vanderherden Pawlowski

1 (5 lb.) fat hen
1/2 c. flour
3 eggs
1/2 c. chicken fat
1 qt. broth
1 pkg. dressing

Cook chicken until tender, dice chicken and cool broth. Skim fat off broth when cooled. Cook the chicken fat, flour, and broth until a smooth gravy. Cook the well-beaten eggs in double boiler until a soft custard consistency, add gravy to the eggs slowly so the eggs don't curdle. Cool in the refrigerator overnight. The next day--line the pan with plain chicken, then layer of custard, diced chicken, etc. Finish with custard and top with buttered crumbs. Heat in low oven. Makes 5 servings.

Scalloped Chicken

Delores Determan

1 chicken
1 1/2 c. broth
1 can mushroom soup
2 T. butter
1 sm. pkg. noodles
1 lg. pkg. potato chips

Cook chicken until tender, cut in pieces, thicken broth. Add butter and mushroom soup. Cook noodles. Make layers of chicken, noodles and chips. Pour broth over top and bake at 350° in 9x13-inch pan until brown.

Hawaiian Chicken

Natheal Meiners

6 or 8 oz. pineapple preserves
1 c. Western salad dressing
1/2 env. Lipton onion soup mix
1 chicken

Mix first 3 ingredients. Layer chicken in 9x13-inch pan. Pour mixture over chicken. Bake 350° for 1 hour, or until done.

Chicken Lasagna

Virginia Hagemann

1/2 c. margarine
1/2 c. flour
1/2 tsp. salt
1/2 tsp. diced basil
3 c. chicken broth
2 c. (1 lb.) cottage cheese
1 egg, slightly beaten
1/2 lb. lasagna noodles, cooked & drained
1/4 lb. sliced Mozzarella cheese
1/4 c. grated Parmesan cheese
2 1/2 c. diced, cooked chicken
1 (10 oz.) pkg. frozen, chopped spinach, thawed, drained &/or carrots

Melt butter in large saucepan. Blend in flour, salt and basil. Stir in chicken broth and cook until mixture thickens and comes to a boil. Add chicken. Mix cottage cheese with beaten egg. Place 1/3 of the chicken mixture in a greased 9x13-inch baking pan. Top with 1/2 the noodles, 1/2 the cottage cheese, 1/2 the spinach, carrots and Mozzarella cheese. Repeat layers. End with the last 1/3 of the chicken. Top with Parmesan cheese. Bake at 375° for 45 minutes. Makes 6 servings.

Note: Can be made ahead, then baked.

Chili-Chicken Stew

Joyce Stockert

3 whole chicken breasts, split, boned & skinned
1 c. chopped onion
1 med. green pepper, chopped
2 garlic cloves, minced
2 T. vegetable oil
2 (14 1/2 oz.) cans stewed tomatoes
1 (15 oz.) can butter beans, drained
2/3 to 3/4 c. picante sauce, to taste
1 tsp. chili powder
1 tsp. ground cumin
1/2 tsp. salt

Cut chicken into 1-inch pieces. Cook chicken, onion, green pepper and garlic in oil in Dutch oven until chicken loses its pink color. Add remaining ingredients; simmer 20 minutes. Laddle into bowls; top with cheese, onion, avocado, sour cream and additional picante sauce. Makes 6 to 8 servings, about 9 cups of stew.

Optional Toppings: shredded Cheddar cheese, green onion slices, diced avocado and sour cream.

Baked Chicken Breasts

Diane Forbes

4 chicken breasts, split & skinned
1 can cream of celery soup
1/4 c. vermouth or white wine
1 (10 oz.) pkg. Monterey Jack cheese
1 c. herb-flavored croutons, crushed

Place chicken breasts in 9x13-inch pan. Combine wine and soup and spread over chicken. Slice cheese and put on top. Put croutons on top. Dot with butter. Bake, uncovered, at 350° for 1 hour. Makes 6 to 8 servings.

Chicken Breasts

Maureen Schulz

1 c. sour cream
1 can cream of chicken soup
2 cans chicken mushroom soup
1 c. white cooking wine
2 cans mushrooms

Butter or grease cooking container. Pour the above over split, boneless, skinned chicken breasts. Bake at 350° in a shallow, uncovered pan for 2 hours at 350°.

Chicken Stir-Fry

Joan Koster

4 carrots, peeled & sliced thin
1 bunch broccoli, cut & sliced lengthwise
1 green pepper, sliced in strips
1 red pepper, sliced in strips
1 T. vegetable oil
1 pkg. fresh mushrooms, sliced
2 chicken breasts, sliced in chunks
4 cloves garlic, sliced
3 c. Minute Rice

SAUCE:
1 T. cornstarch
1 tsp. salt
1 tsp. sugar
1 tsp. bouillon

Then add:
1/4 c. water
2 T. soy sauce

Cook carrots and broccoli for 2 minutes in boiling water. Drain and reserve 3 cups of this water and bring to a boil. Add 3 cups of Minute Rice and remove from heat, cover, and let stand. Cook chicken and garlic in wok with oil. Add peppers and cook a few minutes more. Add the rest and cook about 10 minutes. Then add sauce and cook about 10 minutes, or until thick. Serve over rice.

Chicken Stroganoff

Amy Prenger

1 lb. skinned & boned chicken, cut into strips
2 c. sliced mushrooms
1 med. onion, chopped
1 can cream of chicken soup
1/2 c. sour cream or plain yogurt

In skillet, in 1 tablespoon hot margarine, cook chicken until browned; stir often. In an additional 1 tablespoon hot margarine, cook mushrooms and onion until tender and liquid is evaporated; stir often. Add soup and sour cream. Heat to boiling. Return chicken to skillet. Heat through; stir often. Serve on noodles or rice. Makes 4 servings.

Chicken and Rice

Kris Wiederin, Lori A. Danner, Leone McCaffrey, Marlene Tigges

1 pkg. dried onion soup mix
2 1/2 c. Minute Rice
1 can cream of celery soup
1 can cream of mushroom soup
1 chicken, cut-up

Mix together soups and rice in bowl. Spray Pam on bottom of a 9x13-inch pan. Put soup and rice mixture on bottom of pan. Put chicken on top of rice. Cover with dried onion soup mix. Cover with tinfoil and bake at 350° for 2 1/2 hours.

White House Chicken Casserole

Bonnie Thein
In Memory of Sister, Phyllis

3 to 4 c. cooked chicken, diced
2 pkg. frozen broccoli, or 1 1/2 bunches of fresh
2 (11 oz.) cans cream of chicken soup
1 c. mayonnaise
2 tsp. curry powder
1 T. lemon juice
1 sm. pkg. corn muffin mix
1/2 c. grated Parmesan cheese
1/2 c. slivered almonds
1 stick butter

Cook broccoli until tender-crisp. Drain and arrange in greased 9x13-inch casserole. Top with chicken. Mix undiluted soup, mayonnaise, curry powder and lemon juice and spread over chicken-broccoli. Top with dry corn muffin mix. Top with Parmesan cheese. Slice butter over top. Sprinkle with almonds. Bake at 325° for 45 to 65 minutes. Makes 8 servings. Serve with rice. (I usually make 1/2 of batch.)

Note: To make ahead: Combine, freeze, then thaw in refrigerator and bake as above. Don't add muffin mix, cheese, almonds and butter until ready to bake.

Chicken-Broccoli Casserole

Sally Schenkelberg

1 (6 oz.) pkg. long-grain & wild rice mix, cooked
1 (16 oz.) pkg. frozen, chopped broccoli
3 c. cooked, diced chicken
1 c. processed cheese, shredded
1 c. fresh, sliced mushrooms (opt.)
1/2 c. mayonnaise
1 can cream of mushroom soup
1/2 c. milk
1/4 tsp. dry mustard
1/4 tsp. curry powder
1/4 c. Parmesan cheese
1/2 c. crushed cracker crumbs
1 T. butter

Lightly grease 9x13-inch pan. Layer with rice, broccoli, chicken, cheese and mushrooms. Combine mayonnaise, soup, mustard, milk and curry powder. Pour over chicken mixture. Sprinkle with Parmesan cheese. Sauté cracker crumbs in butter and sprinkle over cheese. Bake about 30 minutes, or until bubbling hot. Makes about 6 servings.

Turkey or Chicken Casserole

Annabelle Schettler

2 c. leftover turkey or chicken
2 c. milk
2 cans cream of chicken soup
2 diced onions
1/2 lb. or less cheese, diced
2 c. macaroni, raw

Mix. Put in a casserole; cover. Refrigerate overnight. Bake, covered, at 350° for 45 minutes. Yields 6 to 8 servings.

Chicken Casserole

Wanita Dentlinger

1/2 pkg. wide egg noodles
1 can cream of chicken soup
2 to 3 cans chunk chicken
1 (8 oz.) pkg. shredded cheese
Milk

Cook noodles according to package; set aside. Combine cream of chicken soup and 1 can of milk. Stir until smooth. Separate chunk chicken so pieces aren't so big. Mix all together and stir in 1/2 of the shredded cheese. Put in casserole dish and top with remaining cheese. Cover, and bake at 350° for 25 minutes.

Chicken Crescent Amandine

Virginia Hagemann

3 c. cooked chicken pieces
1 can chicken soup
1 (8 oz.) can sliced water chestnuts, drained
1 (4 oz.) can mushrooms, cut & drained
2/3 c. chopped celery
1/2 c. chopped onion

TOPPING:
8 oz. crescent rolls
2/3 c. shredded Swiss cheese
1/2 c. slivered almonds
3 T. butter

Combine above 6 ingredients and pour in ungreased 9x12-inch pan. Cover with tinfoil. Heat at 350° until hot. Remove tinfoil.

Topping: Separate crescent rolls into 2 rectangles and spread over hot mix. Mix cheese, almonds and butter and spread over rolls. Spread topping over hot mixture. Bake at 350° for 20 to 25 minutes until crust is brown.

Can be cut into squares and served for luncheons with assorted relish. Can be made the night before.

Chicken Casserole

Sally Stickrod

12 oz. box Stove Top stuffing, chicken flavor
1 can cream of chicken soup
1 can cream of mushroom soup
1 1/2 lb. boneless chicken breast, cooked
1 c. shredded mild Cheddar cheese
1 c. shredded Mozzarella cheese
2 (8 oz.) cans French-fried onion rings

Prepare stuffing according to direction. Grease a 9x13-inch dish. Put stuffing in bottom. Place cut-up chicken pieces on stuffing. Mix the 2 cans of soup together (do not add water). Pour over chicken. Bake at 350° until well heated. Remove and sprinkle with cheese and onion rings. Return to oven until cheese is well melted. Makes 12 servings.

Chicken Casserole

Mrs. Harold Quandt

1 chicken, boiled & cut-up
1 can cream of chicken soup
1 can cream of celery soup
1/2 lb. Velveeta cheese, cubed

Mix the above together. Put in 9x12-inch pan.

2 boxes Stove Top, chicken-flavor microwave dressing

Mix according to box directions. Put on top of chicken mixture. Bake at 350° for 1 hour.

Chicken Casserole

Virginia Croghan

4 c. chopped, cooked chicken
1 1/2 c. diced celery
1 lg. onion
1 can mushroom soup
1 tsp. salt (opt.)
3 to 4 c. chicken broth
1 1/2 c. diced cheese
2 eggs
3 to 4 c. Ritz crackers

Grease well a large casserole dish. Bake at 350° until hot and bubbly. Can also be frozen and then baked.

Chicken Pot Pie

Virginia Croghan

Dice up leftover chicken, at least 2 cups, 1 can cream of celery soup, leftover gravy and 1 can mixed vegetables. Put into greased casserole dish. Bake at 375° to 400° until boiling hot. Then take baking powder biscuits dough and drop by spoonful on top. Bake until golden brown, about 20 minutes.

Chicken in Sun-Dried Tomatoes

Joyce Ryberg

2 lb. chicken
4 T. butter
4 T. olive oil
2 T. chopped shallots
2 T. chopped garlic
1/2 c. sun-dried tomatoes
1/2 c. sherry
1 c. beef bouillon

Sauté chicken in butter and olive oil until brown and cooked. Sauté garlic and shallots. Add sherry and remaining ingredients. Reduce sauce to 1/2 and pour over chicken and serve.

Deviled Chicken Strata

Mary Greteman

4 c. herb-seasoned croutons
4 c. cubed, cooked chicken
1/2 c. chopped celery
1/2 c. chopped green pepper
1/2 c. chopped onion
1/4 c. pimento
3/4 c. mayonnaise
2 tsp. prepared mustard
1 c. shredded Swiss cheese
4 eggs, slightly beaten
2 c. half & half

Place 1/2 of the croutons in an 11x17-inch baking dish. Combine chicken, celery, green pepper, onion and pimento. Stir mustard into mayonnaise and gently fold into chicken mixture. Distribute chicken mixture over croutons. Sprinkle with cheese and remaining croutons. In another bowl, beat eggs and half & half with a whisk. Pour over strata. Cover, and refrigerate 2 to 24 hours. Uncover, and bake at 375° for 60 minutes. Let stand 10 minutes before serving.

Pork, Ham & Sausage

Pork Chops and Rice

Cathy Olson

4 to 6 pork chops
Salt & pepper
1 1/3 c. Minute Rice
1 c. orange juice
1 (10 oz.) can chicken with rice soup

Brown pork chops; salt and pepper to taste. In a 7x10-inch dish, pour orange juice over rice. Arrange chops on rice and pour soup over all. Cover, and bake at 350° for 45 minutes. Uncover, and bake 10 minutes more.

Pork Chop Casserole

Elva Bernholtz

Brown pork chops on both sides and season lightly. In an 8x10-inch pan, slice potatoes, enough for your family. Spread horseradish mustard on one side of the chops, place this side down on the potatoes. Mix 1 can cream of mushroom soup and 1 can milk, pour over the chops. Bake at 350° until the potatoes are tender, about 1 1/2 hours.

Pork Chop 'n Potato Bake

Louise Klocke, Michelle Tigges

6 pork chops, seasoned to taste
1 can cream of mushroom or 1 can cream of celery soup
1/2 c. milk
1 sm. can French-fried onions
1/2 c. sour cream
1/4 tsp. black pepper
1 (16 oz.) pkg. frozen hash browns, thawed
1 c. shredded Cheddar cheese

Brown pork chops in skillet, sprinkle with seasoned salt and set aside. Combine soup with milk, sour cream, pepper and 1/2 teaspoon seasoned salt. Stir in hash browns, 1/2 cup cheese and 1/2 of French onions. Spoon mixture into a 9x13-inch greased pan. Arrange pork chops on top. Bake, covered, at 350° for 40 minutes, top with remaining cheese and French onions and bake, uncovered, for 5 more minutes.

Sweet and Sour Spare Ribs

Luella Menke

5 to 6 lb. pork spare ribs or pork loin back ribs
1/3 c. brown sugar
1/3 c. white sugar
2 T. cornstarch
1 c. ketchup
2/3 c. vinegar
1/2 c. water

Place ribs on a rack in a large shallow roasting pan. Bake, uncovered, at 350° for 1 1/2 hours. Meanwhile, combine all remaining ingredients; bring to a boil in medium saucepan. Cook and stir until thickened and clear. Discard fat from roasting pan. Pour about 1 1/2 cups of the sauce over ribs. Bake 30 minutes longer. Brush with remaining sauce. Check ribs after baking 1 hour, if browning too fast, cover loosely with tinfoil. Makes 6 to 8 servings.

Zesty Pork Burgers

Mary Ann Schulte

1 lb. ground pork
1/2 tsp. sage
3/4 tsp. salt
1/8 tsp. garlic powder
1 T. diced onion
1/4 c. buttermilk
3/4 c. shredded Cheddar cheese
1/2 tsp. pepper
1/8 tsp. oregano

Combine ingredients.
Great fried on the grill.

Pork and Noodle Bake

Natheal Meiners

NOODLES:
1 egg
1 tsp. salt
Flour

Mix, adding enough flour to roll. Let dry, cut and cook until done.

1 lb. pork (I use leftover roast)
1 can cream of chicken soup
A little Velveeta cheese

Place noodles in casserole dish. Add cream of chicken soup and Velveeta cheese. Pour diced pork over noodles. Mix together. Bake in 350° oven.

Stuffed Pork Chops

Vicki Reiling

Lightly mix:
3 c. soft bread crumbs
2 T. chopped onion
1/4 c. melted butter
1 egg
1/4 tsp. poultry seasoning
Raisins (opt.)

Brown 4 chops, pour off drippings; place amount of stuffing on each chop. Blend 1 can cream of mushroom soup with 1/3 cup water and pour over the chops. Bake at 350° for 1 hour in covered pan.

Pork Chop Dinner

Joni Rutten

5 center-cut pork chops
Potatoes
Onions
Carrots
Celery
Cream of celery soup
Water

Brown pork chops on top of stove. Slice potatoes (about 2) and other vegetables and arrange in greased casserole dish. Mix in cream of celery soup and 1/2 can water. Season to taste. Lay pork chops on top and cover with tinfoil. Bake at 325° for about 1 hour.

Sweet and Sour Pork

Diane Staples

1 (1 lb.) pork tenderloin
2 (8 oz.) cans pineapple tidbits
1/3 c. ketchup
1/3 c. water
2 T. soy sauce
2 T. vinegar
2 T. brown sugar
2 T. cornstarch
3/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. ground ginger
2 T. cooking oil
1 med. onion, chopped
1 green pepper, cut into thin strips
Hot, cooked rice

Cut the tenderloin into 1/4 x 1 1/2-inch strips; set aside. Drain pineapple, reserving juice in a small bowl. Set pineapple aside. To juice, add ketchup, water, soy sauce, vinegar, brown sugar, cornstarch, salt, pepper and ginger; stir until smooth. Heat oil in a large skillet or wok on high; stir-fry pork and onion for 5 to 7 minutes, or until pork is no longer pink. Stir pineapple juice mixture; add to skillet. Cook and stir until thickened and bubbly. Add pineapple and green pepper. Reduce heat; cover and cook for 5 minutes. Serve immediately over rice. Makes 4 servings.

Ham Balls

Virginia Berger

1 1/4 lb. ground ham
1 lb. ground beef
1/2 lb. ground pork
2 eggs
1 1/2 c. graham cracker crumbs
1 c. milk

SAUCE:
1 can tomato soup
1 1/2 c. brown sugar
3/4 c. vinegar
1 tsp. dry mustard

Mix above; make into balls. Pour sauce over and bake.

Ham Balls

Alice and Karyl Eisheid

2 lb. ham loaf*
2 eggs
1 c. milk
2 c. rolled graham crackers

*Can substitute beef or pork.
Mix into balls.

TOPPING:
1 can tomato soup
1 c. brown sugar
1/2 c. vinegar
2 tsp. dry mustard

Bake at 350° for 1 hour.

Quiche with Hash Browns

Eileen Muhlbauer

24 oz. frozen, shredded hash browns
1/3 c. oleo, melted
1 c. hot pepper cheese, shredded
1 c. Swiss cheese, shredded
3/4 to 1 c. milk
2 to 3 eggs
1/4 tsp. salt
1/2 c. diced green onions
1 c. diced, cooked ham

Thaw potatoes. Grease a 9x13-inch pan. Place potatoes in pan and spread and push up sides of pan some. Brush with melted oleo and bake at 425° for 25 minutes. Layer cheese, onions and ham. Beat eggs, milk and salt. Pour over all and bake at 350° for 30 to 40 minutes. Makes 9 to 12 servings.

Variation: I add 1/2 cup each, diced red and yellow peppers.

Ham Balls

Aggie Havermann

2 lb. ham loaf
2 eggs
1 1/2 c. graham crackers, crushed
1 c. milk

Combine these ingredients. Using a 1/2 cup measure, form individual balls. Place in shallow baking dish.

1 can tomato soup
1/4 c. vinegar
1 c. brown sugar
1 tsp. dry mustard

Combine these 4 ingredients and cover over ham balls. Bake at 350° for 1 hour. Yields 12 to 15 ham balls.

He who sows courtesy reaps friendship,
and he who plants kindness gathers love.

Sweet and Sour Ham Loaf

Millie Morman

2 lb. ground beef
2 lb. ground ham
2 c. rolled graham crackers
2 eggs
1 1/2 c. milk

Mix all 5 ingredients together and make into small loaves, or balls. Bake in oven at 300° for 2 hours, cover part of time. Twenty minutes before serving, pour the following sauce over it.

SAUCE:
1 can tomato soup
1/2 c. vinegar
1 1/2 c. brown sugar
1 tsp. dry mustard

Heat the sauce until well mixed, pour over loaves or balls and bake 20 minutes. Makes 12 servings.

Ham-Hamburger Loaf

Clara Meyer

	Regular Amount	Small Amount
Ground ham	**1 lb.**	**1/4 lb.**
Ground beef	**4 lb.**	**1 lb.**
Bread crumbs	**1 1/2 c.**	**1/3 c.**
Milk	**1 1/2 c.**	**1/3 c.**
Catsup	**1 c.**	**1/3 c.**
Pepper	**1/4 tsp.**	**Dash**
Worcestershire sauce	**4 tsp.**	**1 tsp.**
Prepared mustard	**2 tsp.**	**1/2 tsp.**
Eggs	**4**	**1**
Onion	**2 T.**	**1/2 T.**

Regular amount serves 12.

Nothing improves your driving like being followed by a policeman.

Ham Balls

Mary Ann Vanderheiden

2 1/2 lb. ground ham
2 lb. ground pork
1 lb. ground beef
3 c. graham cracker crumbs
3 eggs
2 c. milk

SAUCE:
2 c. tomato soup
2 tsp. powdered mustard
2 1/4 c. brown sugar
3/4 c. vinegar

Mix together first 6 ingredients. Form into balls approximately 2 1/2-inches in diameter. Place in baking dish. Mix together sauce ingredients and pour over balls. Bake at 300° for 2 hours. Cover pan for about 2/3 of baking time, then uncover to crisp.

Very good recipe for leftover holiday ham. Especially good to put in freezer after they are baked; bring out and heat for a quick meal!

Mom's Ham Steak Baked in Cream

Mrs. Jim (Mary Ann) Vanderheiden

1 pkg. ham, sliced 1" to 2"
1 bay leaf
1 c. gravy from drippings
1 c. thin cream, to cover
Pinch seasoning
1 T. brown sugar
1 T. paprika

Put ham in roasting pan, cover with cream, seasonings and bay leaf. Bake at 300° until tender. Pour off cream into frying pan and make gravy using egg yolks and more cream. Sprinkle ham in roaster with brown sugar and paprika. Cover, and let it cook slowly. Serve with gravy and hard-boiled egg yolks. Makes 5 servings.

All the flowers of all the tomorrows
are in the seeds of today.

Gra-Ham Loaf

Donna O'Connor

2 lb. ground ham or ham loaf mix from Fareway
2 lb. ground beef
2 c. crushed graham crackers
2 eggs, beaten
1 1/2 c. milk

TOPPING:
1 can tomato soup
1 1/2 c. brown sugar
1/2 c. vinegar
1 T. dry mustard

Mix together ground ham, ground beef, crackers, eggs and milk. Shape into a large loaf and put into large pan. (This can also be made into 2 loaves and 1 can be frozen for later use--freeze unbaked if you want.)

Topping: Combine soup, vinegar, brown sugar and mustard. Spread over the top of ham loaf. Bake at 300° for 2 hours. Baste occasionally.

Ham Loaf

Mary C. Baumhover

1 lb. ham loaf
1 lb. ground, lean beef
1 c. cracker crumbs
1 pkg. dry tomato soup (Cup-A-Soup)
1 c. milk
3 egg whites (no-cholesterol)
Brown sugar

Mix meat, crumbs, soup and egg whites. Place in 9x13-inch pan and cover generously with brown sugar. Bake at 350° for 1 hour.

Ham Balls

Dolora Brincks

1 1/2 lb. ground ham
3/4 lb. ground, beef
2 beaten eggs
3/4 c. ground pork
2 c. bread crumbs
1 c. milk

Mix well and form into balls. Place in a large baking pan, don't crowd.

Mix:
1 1/2 c. brown sugar
1/2 c. vinegar
1 tsp. dry mustard
1/2 c. water
1/2 c. catsup

Mix well until all sugar is dissolved. Pour over balls. Bake in slow oven at 325° for 1 hour.

Cheesy Ham Casserole

Marcella Klocke

1/2 c. Miracle Whip
2 c. broccoli flowerets
1 1/2 c. (6 oz.) sharp Cheddar cheese
1 1/2 c. chopped ham
1 1/2 c. corkscrew noodles
1/2 c. chopped green pepper

Mix all ingredients, except 1/2 cup of cheese to sprinkle on top. Spoon into a 1 1/2-quart casserole. Sprinkle with remaining cheese. Microwave on HIGH, 8 to 10 minutes, or until brown.

Quick Ham Casserole

Lynette Lehrter

2 T. margarine
1/8 tsp. + 1/4 tsp. onion powder
2 c. corn flakes, crushed to 1 c.
1 (11 oz.) can Cheddar cheese soup
1 c. milk
1/8 tsp. garlic powder
1 c. cooked, diced ham
1 can sliced mushrooms, drained
6 oz. (4 c.) noodles, cooked & drained

Butter shallow 1 1/2-quart baking dish. Combine butter and 1/8 teaspoon onion powder. Stir into corn flake crumbs until evenly coated; set aside. Combine soup, milk and 1/4 teaspoon onion powder to garlic powder. Fold in ham and mushrooms to noodles. Turn into baking dish. Sprinkle with crumb mixture. Garnish with mushrooms. Bake at 350° for 30 to 35 minutes.

Party Casserole

Cheri Collison,
W. Des Moines

8 oz. noodles, cooked & drained
1 c. chopped onion
1 c. chopped green pepper
2 T. oleo
2 cans cream of mushroom soup
1 tsp. salt
2 c. sour cream, low-fat
2 c. cubed chicken
2 c. cubed ham
1 c. stuffed olives, halved
1 (4 oz.) jar pimentos, halved
1 can artichoke hearts, halved
1 can water chestnuts, sliced
1 can mushroom pieces
1 c. grated cheese
1 c. bread crumbs

Sauté onions in oleo. Add peppers and cook 1 minute. Blend soup, sour cream and salt. Add noodles, mix with remaining ingredients, except cheese and bread crumbs. Put in 4-quart casserole. Top with bread crumbs and cheese. Bake at 350° for 1 hour. Makes 15 to 18 servings.

Sausage Gravy

Faye Bluml

1 lb. sage-flavored bulk sausage
2 T. finely-chopped onion
6 T. all-purpose flour
1 qt. milk
1/2 tsp. poultry seasoning
1/2 tsp. ground nutmeg
1/4 tsp. salt
Dash Worcestershire sauce
Favorite biscuit recipe

Crumble sausage into large saucepan; cook over medium-low heat. Add onion; cook and stir until transparent. Drain, discarding all but 2 tablespoons of drippings. Stir in flour; cook over medium-low heat about 6 minutes, or until mixture bubbles and turns golden. Stir in milk. Add seasoning; cook, stirring until thickened. To serve, bake your favorite biscuits, slice them and spoon gravy over halves. Yields 4 to 6 servings.

Cavatelli

Iola Hoogestraat

1 (16 oz.) pkg. shell macaroni
1 lb. hot Italian sausage
1 1/2 lb. lean ground pork
1 (48 oz.) jar spaghetti sauce
4 oz. mild taco sauce
3 T. Italian seasoning
2 (8 oz.) pkg. shredded Mozzarella cheese

Boil macaroni until tender. Brown sausage and pork. Add macaroni, sausage, sauces and seasoning. Pour into 3 (8x8-inch) pans. Top with Mozzarella cheese. Bake at 400° for 20 to 30 minutes.

Spaghetti Pie

Lorraine Bruner,
From Mary Fran

6 oz. cooked spaghetti
2 eggs, beaten
1/4 c. grated Parmesan cheese
1/3 c. chopped onion
3 T. butter or oleo
1 lb. Italian sausage*
1 (6 oz.) tomato paste
1 c. water
4 oz. Mozzarella cheese
1 (8 oz.) ctn. sour cream

*Can use ground beef instead of sausage.

Break cooked spaghetti in half. Mix with Parmesan cheese and eggs; put in 9x13-inch pan. Melt butter and sauté onions. Stir in sour cream and spoon over spaghetti. Add cooked sausage and tomato paste. Bake 25 minutes; add Mozzarella cheese until melted.

Sausage-Potato Casserole

Diane Nepple

1 lb. pork sausage
1 can cream of mushroom soup
3/4 c. milk
1/4 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper
3 c. thinly-sliced, peeled potatoes
1 c. shredded Cheddar cheese

In a large skillet, cook sausage until no longer pink; drain. In a bowl, combine soup, milk, onion, salt and pepper. In an ungreased 7x11-inch baking dish, layer 1/2 the potatoes, soup mixture and sausage; repeat layers. Cover, and bake at 350° for 1 1/2 hours, or until the potatoes are tender. Uncover, and sprinkle with cheese. Return to the oven until the cheese is melted, about 5 minutes. Yields 4 to 6 servings.

Sausage-Kraut Casserole

Norma Pietig

In large pan sauté 1 medium onion and 2 cloves garlic, minced, in a little water.

Add:

2 med. potatoes, sliced
1 c. carrots, sliced
1 c. water
2 tsp. instant beef bouillon
1 tsp. sugar
1 tsp. caraway seed (opt.)

Bring to a boil. Reduce heat, cover, and simmer 10 to 15 minutes until vegetables are tender.

Add:

1 (16 oz.) can sauerkraut, drained
1 lb. precooked sausage, sliced & drained

Cook, covered, 15 minutes.

Optional: Stir 1 tablespoon flour into 1 cup sour cream and add to ingredients that are in the skillet. Heat thoroughly. Add a little salt and pepper.

Touchdown Treat

LMN

1 lb. seasoned sausage
1/2 c. milk
1 pkg. frozen mixed vegetables
1/2 c. grated Cheddar cheese
1 can cream of chicken soup
French-fried onion rings
1/2 pkg. shell macaroni

Boil macaroni and drain. Fry sausage until red disappears. Pour off grease; add frozen vegetables, soup, milk, cheese and macaroni. Place in greased casserole, covering top with onion rings. Bake in 350° oven for 30 minutes.

Baked Pineapple

Karen Schouten

1 (No. 303) can crushed pineapple
1 egg
1/4 c. sugar
3 T. cornstarch
1 T. butter or margarine
Cinnamon

Mix sugar and cornstarch together. Then mix in the egg. Stir this mixture into the pineapple in a 2-quart ovenproof dish. Top with chopped bits of margarine and sprinkle with cinnamon. Bake at 350° for 45 minutes.

This is a good side dish with ham.

Fish

Tuna Casserole

LMN

1 c. macaroni
1 (3 oz.) pkg. cream cheese
1 can mushroom soup
1 can tuna, drained
1 T. chopped onion
1 T. prepared mustard
1/4 c. milk
1/2 c. bread crumbs
2 T. melted butter

Cook macaroni. Soften the cream cheese and add soup. Stir in cream cheese and add soup. Stir in tuna, onion, mustard and milk to the cheese and soup mixture. Last, add the macaroni and stir together. Place in a baking dish. Toss crumbs with melted butter and sprinkle over top. Bake for 35 minutes at medium heat.

Celery Soup-Salmon Loaf

Betty McCaffrey

1 (1 lb.) can salmon with liquid
1/2 to 1 c. buttered toast crumbs or crackers
2 T. finely-chopped onion
2 T. minced parsley or celery
1/2 tsp. dry mustard
2 eggs
1 can cream of celery soup
Salt & pepper

Drain salmon, reserving liquid. Flake salmon and stir in crumbs, onion, parsley and mustard. Beat eggs slightly and add soup with liquid from salmon; mix well. Season with salt and pepper. Place in greased loaf pan and bake at 350°, about 45 minutes, or until lightly browned and firm. Serve with lemon slices and tartar sauce.

Hot Tuna Sandwiches

Mary Jo Wieland

1 can tuna
1/4 lb. cubed cheese
2 tsp. onion, chopped fine
2 tsp. green pepper
3 hard-boiled eggs, cut up
2 T. sweet pickle, cut up
2 T. stuffed olives, cut up
1/2 c. mayonnaise

Mix together and put on 12 to 14 hamburger or coney buns. Wrap in tinfoil and bake at 250° for 30 minutes.

Clam Linguine

Paula Lambertz

2 sm. cans clams (1 minced, 1 chopped with juice)
1/4 c. margarine
1 T. lemon juice
Dash soy sauce
1 med. chopped onion
1/2 chopped green pepper
1 tsp. chopped garlic
Salt & pepper, to taste
1 tsp. Italian seasoning
1 can cream of asparagus soup
1 (4 oz.) can mushrooms
Shredded Cheddar cheese

In a large skillet, sauté clams, margarine, lemon juice, soy sauce, onion, green pepper, garlic and seasonings until onions and green peppers are tender. Add soup and mushrooms. Top with cheese just prior to serving over linguine noodles.

Crushed red pepper also compliments the sauce. (We usually cook about 16 ounces of linguine noodles for 4 servings of noodles and sauce.) Serve with garlic bread for a main dish or on the side with white fish.

Oven-Fried Halibut

Terri Vetter

2 lb. halibut or any white fish
1 c. dried bread crumbs (ground fine with mini food-processor)
1 tsp. salt
1/8 tsp. pepper (lemon pepper)
1/2 tsp. paprika
1/4 c. butter

Cut halibut in serving sizes. Combine bread crumbs with salt, paprika and pepper. Dip steaks in melted butter; dip in crumbs. Place on well-greased baking sheet. Bake at 450° for approximately 12 minutes depending on thickness of fish. Serve with tartar sauce.

I also sprinkle lemon pepper on fish before baking.

Crab Spaghetti

Anne Witowski

1 lb. Velveeta cheese
1 c. margarine
1 pt. half & half
2 (8 oz.) cans sliced mushrooms
1/4 c. dried parsley & chives
1 sm. jar pimento, drained
12 oz. thin spaghetti, cooked, drained, cut up
2 lb. crabmeat or shrimp, cut up
1 1/2 T. cornstarch
Paprika on top before baking

Melt margarine and cheese over low heat; add half & half. Simmer 5 minutes. Add cornstarch to thicken. Add spaghetti and remaining ingredients. Place in greased 9x13-inch pan and sprinkle with paprika. Bake at 350° until bubbly (about 1 hour).

Stuff it and roast it, baste it with care,
Carefully then some gravy prepare,
Around your kitchen savory odors will tell,
Whatever is cooking, is doing quite well.

Brunch

Apple Puffed Pancakes

Norma Pietig,
Pat Louis

6 eggs
1 1/2 c. milk
1 c. all-purpose flour
3 T. granulated sugar
1 tsp. vanilla extract
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 lb. butter or margarine
2 apples, peeled and thinly sliced
2 to 3 T. brown sugar

Preheat oven to 425°. In a blender or large bowl, mix eggs, milk, flour, granulated sugar, vanilla, salt and cinnamon until blended. If using a mixer, batter will remain slightly lumpy. Melt butter or margarine in a 12-inch fluted porcelain quiche dish, or a 9x13-inch baking dish in oven. Add apple slices to baking dish. Return to oven until butter or margarine sizzles. Do not let brown. Remove dish from oven and immediately pour batter over apples. Sprinkle with brown sugar. Bake in middle of oven 20 minutes, or until puffed and brown. Serve immediately. Makes 6 to 8 servings.

Overnight French Toast

Kaye Stock

1 c. light brown sugar
1/2 c. butter
2 T. light corn syrup
2 Granny Smith apples
1/2 c. pecans
1 1/2 loaves French bread
5 eggs
1 1/2 c. milk
1 1/2 tsp. vanilla

Peel and slice apples into 1/4-inch thick wedges. Cut bread into 3/4-inch angled slices. Combine sugar, butter and syrup and heat until syrupy. Pour into 9x13-inch baking pan that has been sprayed with nonstick baking spray. Arrange sliced apples over pan, add pecans, then bread slices. Blend eggs, milk and vanilla and pour over all. Refrigerate overnight. Bake at 350° for about 40 minutes, until lightly browned on top and done.

Egg Beaters and skim milk may be used to reduce cholesterol and fat content.

Egg and Sausage Strata

Velma Frank

12 slices white bread, crusts removed & cubed
1 1/2 lb. bulk pork sausage
1/3 c. chopped onion
1/4 c. chopped green pepper
1 (2 oz.) jar chopped pimento, drained
6 eggs
3 c. milk
2 tsp. Worcestershire sauce
1 tsp. dry mustard
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. dried oregano (opt.)

Line a greased 9x13x2-inch pan with bread cubes; set aside. Brown sausage with onion and green pepper; drain. Stir in pimentos; sprinkle over bread. Beat eggs, milk, Worcestershire sauce, mustard, salt, pepper and oregano. Pour over sausage mixture. Cover to refrigerate overnight. Bake, covered, at 325° for 1 hour and 20 minutes. Uncover, and bake 10 minutes longer, or until knife inserted comes out clean. Let stand 10 minutes before serving. Makes 12 to 15 servings.

Egg Casserole

Barb Smith

8 slices bread, without crust
1/2 lb. shredded Cheddar cheese
1/2 lb. shredded Swiss cheese
3 c. milk
8 eggs
1 lb. ham or sausage or bacon
1/2 tsp. salt

Place bread in 9x13-inch pan. Place cheese and meat on top of bread. Pour milk, beaten eggs and salt over this. Bake at 350° for 45 minutes.

Apple-Sausage Breakfast Ring

Sally Golwitzer

2 lb. lean bulk pork sausage
2 eggs, lightly beaten
1 1/2 c. crushed buttery crackers
1 c. grated, peeled apples
1/2 c. minced onion
1/4 c. milk

Line 2 1/2-quart ring mold with plastic wrap or waxed paper. Combine all ingredients; mix well and press firmly into mold. Chill several hours or overnight. Unmold, removing plastic paper onto baking sheet with raised edges. Bake at 350° for 1 hour. Transfer onto a serving platter. Fill center of ring with scrambled eggs. Yields 8 servings.

Sunday Morning Quiche

Sally Schenkelberg

1 (10") deep-dish pie crust, unbaked
2 c. grated Cheddar cheese
2 c. grated Swiss cheese
4 to 6 slices bacon, cooked & crumbled
1/2 lb. Jimmy Dean sausage, regular
1 sm. diced onion
1/2 chopped green pepper
4 eggs
1/4 c. milk
1 sm. can sliced mushrooms (opt.)

Cover bottom of pie crust with 1 cup Cheddar cheese and 1 cup Swiss cheese. Cook together sausage, onion, pepper and bacon; drain well. Spread sausage mixture in pie crust. Sprinkle with drained mushrooms. Top with remaining cheese. Beat eggs with milk. Pour over other ingredients. Bake in 375° oven about 40 minutes, or just until crust browns. Let stand 10 minutes before cutting.

Note: Can be made a day ahead.

Egg Bake

Diane Odendahl

8 eggs
2 tsp. all-purpose dill mix
1 1/2 c. milk
5 slices white bread
1 (2.5 oz.) pkg. processed ham
1/2 c. coarsely-chopped onion
7 lg. mushrooms, sliced
1/2 tsp. black pepper
Dash of salt
1 1/2 c. shredded Mozzarella cheese

Preheat oven to 375°. Beat eggs, milk and dill mix together. Tear bread into small pieces. Coarsely chop ham and onion. Add bread, ham, onion, mushrooms, pepper and salt to egg mixture. Stir to combine. Pour into greased 9x13-inch pan. Sprinkle with cheese. Bake for 35 to 40 minutes, or until done. Makes 8 to 10 servings.

Note: May make ahead of time. Cover, and refrigerate overnight. Bake 40 to 45 minutes the next morning.

Heritage Club Egg and Sausage Casserole

Iowa Savings Bank

1 1/2 lb. pork sausage, browned & drained
9 eggs, beaten
1 1/2 tsp. dry mustard, or 1 tsp. prepared mustard
1/4 lb. Cheddar cheese, shredded
9 slices bread, cubed
3 c. milk
1 tsp. salt
Pepper, to taste
Onion flakes, to taste

Mix and put into a well-greased 9x13-inch pan. Cover, and refrigerate overnight. Uncover, and bake at 350° for 45 minutes.

Breakfast Egg-Mushroom Casserole

Terri Vetter

4 T. butter
4 oz. chopped mushrooms
1/4 c. green onions
18 eggs
2 T. milk
Several dashes pepper
1 tsp. parsley flakes
1/2 tsp. dill weed
1 can mushroom soup, undiluted
2 T. milk
1 1/2 c. shredded Mozzarella cheese
1 1/2 c. shredded Cheddar cheese
Paprika

Melt butter in skillet and sauté mushrooms and onions until onions are golden. Beat together eggs, 2 tablespoons milk, parsley flakes, pepper and dill weed. Scramble mixture with mushrooms and onions. Scoop 1/2 in a 7x11-inch baking dish. Mix soup and 2 tablespoons milk. Pour 1/2 over mixture in dish. Combine cheeses and sprinkle 1/2 over this. Repeat layers. Sprinkle top with paprika. Bake, uncovered, at 300° for 30 to 35 minutes, or until bubbly. Let stand 10 minutes, then cut into squares. Makes 8 to 10 servings.

Note: Dish may be made the night before, refrigerate and bake 1 hour.

Dressings

Stuffing for Fowl

Mae Knobbe

1 lb. ground beef
2 c. chopped celery
1/4 c. chopped onion
2 qt. wheat bread, cubed
4 eggs
1/4 c. brown sugar
2 c. raisins
1 tsp. salt
1/2 tsp. lemon pepper
2 tsp. poultry seasoning
1 T. parsley
2 c. cream of mushroom soup

Brown ground beef and drain. In a large mixing bowl, mix all ingredients, mixing well as you add each.

Note: Can be made ahead and stored in refrigerator overnight--ready to stuff 16- to 20-pound fowl.

Hamburger Dressing

Diane Rickers

4 lb. hamburger
15 eggs
2 1/2 loaves dry bread
2 onions, chopped
1 1/2 c. cream
1 c. chopped celery

Brown hamburger and onions. Add to the other ingredients. Add celery salt, salt and pepper, poultry seasoning, or sage to taste. Add enough milk to moisten, about 1 gallon. Put in roaster, add chunks of butter. Bake at 350° for about 1 hour.

Oyster Dressing

Marlene Tigges

Soda crackers
1 pt. oysters
Salt & pepper
Butter
1 c. light cream (half & half) or evaporated milk

Butter a deep 1 1/2-quart casserole dish and spread with crumbled crackers to cover bottom. Add layer of oysters. Sprinkle with salt and pepper and dot with butter. Repeat to make 3 layers of crackers and 2 layers of oysters. Pour cream over top. Bake at 425° for 30 to 40 minutes. Makes 8 servings.

Sage Dressing for Crock-Pot

Mrs. Harold Quandt,
Iola Hoogestraat

3/4 c. margarine
1 c. celery, chopped
1 onion, chopped
5 qt. cubed bread (1--16 oz. loaf + 8 slices)
1 tsp. baking powder
1 tsp. sage, or more to taste
1/2 tsp. pepper
2 (10 1/2 oz.) cans cream of chicken soup
1 (14 1/2 oz.) can chicken broth
4 eggs, beaten

Melt margarine. Add celery and onion and sauté for 15 minutes. Cube bread. Put into large container. Beat eggs. Add soup, baking powder, sage and pepper; stir well. Add chicken broth. Pour margarine and egg mixture over bread and stir until bread is well coated. Mixture will be very moist. Grease crock-pot very well. Place mixture in crock-pot. Cook on high for 1 hour then turn crock-pot to low and continue cooking around 5 hours.

Note: Important to stir away from the edges of crock-pot every 30 to 45 minutes to prevent sticking or burning. Use bread 2 to 3 days old, not dried bread as many recipes use.

Fried Won Tons

Virginia Hagemann

1/2 lb. ground pork
1/2 tsp. salt
1 T. light soy sauce
1 T. sherry (opt.)
4 water chestnuts, chopped fine
1 scallion, chopped (green onion)
1/2 egg, beaten
Oil for frying
Won ton wrappers
Sweet 'n sour, or hot mustard sauce

Mix all the ingredients. Place a single wrapper on the table with 1 corner towards you. Spoon 1/2 teaspoon of filling on wrapper near center. Fold the bottom corner up over the filling and press to seal. If necessary, moisten edges with water to help the "seal". Next bend the side corners together around the filling and press to seal where they meet. A ready-to-fry won ton resembles a hat. Heat oil to 365° in deep-fryer, or heavy saucepan. Fry won tons a few at a time, 1 1/2 to 2 1/2 minutes, or until golden brown, turning once. Serve warm with sweet 'n sour or hot mustard sauce. Makes 40 won tons.

May be frozen either before frying or after frying. Before takes a bit longer to fry. After, reheat on baking sheet at 350° for 12 minutes.

Variation: You may substitute shrimp, chicken, tuna and ground beef for pork. Also may add small amount of finely-chopped bok choy or cabbage. This is a nice party or snack item, as well as a meal. They can also be used in soup, before frying, as a "noodle" in clear flavorful broth.

Oven Barbecue

Kay Nelson

(Spam)

1 can Spam
1 (8 oz.) can tomato sauce
1/4 c. water
2 T. brown sugar
1 T. chopped onion (opt.)
1/4 tsp. Worcestershire sauce
1 can whole or sliced new potatoes

Cut meat lengthwise and place in greased baking dish or round roasting pan (slices standing up); cover. Mix sauce, water and seasonings. Pour over meat. Arrange potatoes around meat. Bake at 425° for 30 to 45 minutes until hot and bubbly.

Raspberry Glaze for Meat

Virginia Hagemann

1/4 c. seedless raspberry preserves
2 T. coffee liqueur
1 T. red wine vinegar
2 tsp. cornstarch
1/4 tsp. ground ginger
1 garlic clove, minced

In 2-cup microwave-safe glass measuring cup, combine preserves, liqueur, vinegar, cornstarch, ginger and garlic. Cook in microwave oven at HIGH (100% POWER) for 40 to 60 seconds, or until thickened; stir. Makes 1/2 cup.

Brush over turkey during last 1/2 hour of roasting. Brush on ham while baking or when warmed in microwave. Brush on meat balls or meat loaf.

2001 Supplement

Egg Casserole

Joleen Kasparbauer

Grease a 9x13-inch pan and cover bottom of pan with seasoned croutons. Sprinkle 1 pound cubed ham or link sausage (we prefer sausage), cut up, over the croutons. Next, 1/2 pound Velveeta cheese, cubed. Mix together 6 beaten eggs, 2 cups milk, 1/2 teaspoon dry mustard and 1/2 teaspoon salt (optional). Pour over the above. Melt 1/4 pound butter and pour over all. Cover pan. Refrigerate overnight. Bake for 1 hour at 350°. Uncover last 10 minutes.

Chicken Roll-Ups

Joleen Kasparbauer

1 (10 oz.) can cream of chicken soup
4 chicken breasts, cooked & chopped
2/3 c. milk
1 c. shredded cheese (more - opt.)
1 (8 count) can crescent rolls

Heat soup and milk in saucepan until warm through, stirring occasionally. Separate and roll dough into 8 triangles. Place a small amount of chicken and cheese on each triangle. Roll up and place in a greased 8x8-inch baking dish. Add any leftover chicken and cheese to soup mixture. Pour soup mixture over rolls. Bake at 350° for 30 minutes, until browned.

Stromboli Express

Joleen Kasparbauer

1 (10 oz.) pkg. refrigerated bread dough
French's mustard
Slices of turkey or ham, enough for your liking
Broccoli (at least 10 oz.), cooked & drained
2 c. shredded Cheddar cheese

Roll bread dough into a 6x10-inch rectangle and place on greased baking sheet. Bake for 10 minutes or less, at 375°. Want the bread dough just lightly baked, line bread with meat, mustard, broccoli, and top with cheese. Take each side and bring to the middle and hold it in place with toothpicks. Bake for an additional 15 minutes at 375°. Slice and serve.

P.S. the mustard adds the extra flavor.

Easy One-Dish Meal for Two

Mary J. Bernholtz

Brown 1/2 pound ground beef with onion. Slice one raw potato, dice carrots and add 3/4 to 1 cup water. Salt and pepper to taste. Simmer until carrots and potatoes are done.

Cabbage can be added.

Chicken Pot Pie

Iola Hoogestraat

2 (9") prepared pie crusts
1 (16 oz.) can mixed vegetables, drained
1 c. sour cream
1 (16 oz.) can cream of chicken soup
1 onion, minced
3 c. diced chicken (or turkey)

Preheat oven to 350°. Place 1 crust in a 9-inch pie pan. Combine the next 5 ingredients in a bowl; mix well. Pour into prepared crust and top with remaining crust. Bake for 1 hour. Let stand 5 minutes before cutting. Yield: 6 to 8 servings.

Pork Chops and Stuffing

Norma Pietig

Brown 4 pork chops on both sides. Pour off drippings.

Lightly mix:

3 c. soft bread crumbs
2 T. chopped onion
1/4 c. melted butter or oleo
1 egg
1/4 tsp. poultry seasoning
Raisins (opt.)

Place a mound of stuffing on each pork chop. Blend 1 can cream of mushroom soup with 1/3 cup water; pour over chops. Bake at 350° for 1 hour in covered pan.

Swiss Steak

Diane Rickers

1 1/2 lb. minute steak or sirloin, tenderized
Flour
1/2 c. oil
Salt & pepper, to taste
1 green pepper
1 med. onion
1/2 c. water
3/4 c. catsup

Roll steak in flour first. Brown steak in skillet with oil. Season with salt and pepper. Cut green pepper in rings. Place on top of steak. Cut onion into rings, put on steak also. Try to layer ingredients, starting with meat. Put water on bottom of roasting pan. Pour catsup on top of meat. Cover. Bake at 350° for 1 hour.

Porcupine Meat Balls

Mary Jo Irlbeck

1 lb. ground beef
1 tsp. salt
1/2 tsp. pepper
2 eggs
1/4 c. uncooked rice
1 T. onion, finely chopped
2 c. tomato juice
1/4 tsp. chili powder
2 T. Worcestershire sauce

Mix ground beef, salt, pepper, eggs, uncooked rice and finely chopped onion together. Form meat balls. In a pan, mix sauce ingredients together: tomato juice, chili powder and Worcestershire sauce. Bring sauce to a boil. Drop meat balls into boiling tomato sauce, rolling balls over to coat. Bake at 350° for 1 hour.

Nutritional Information Per Serving (excluding unknown items): 1654 calories, 130 gm fat (70.9% calories from fat), 91 gm protein, 29 gm carbohydrate, 7 gm dietary fiber, 760 mg cholesterol, 4614 mg sodium. Exchanges: 0 grain (starch), 12 1/2 lean meat, 3 1/2 vegetables, 19 fat, 1/2 other carbohydrates.

Chicken Enchiladas

Joleen Schulz

Steam 4 boneless chicken breasts. Special white sauce: mix 1 tablespoon of Argo cornstarch and 1 cup milk until smooth. Add 2 tablespoons margarine, 1/4 teaspoon salt and 1/8 teaspoon pepper. Stirring constantly, bring to boil over medium heat, boil 1 minute. Add 1 can of chicken broth. Shred your chicken, put shredded chicken into tortilla. Add a little of the sauce on top of the chicken, next add 2 or 3 slices of Velveeta cheese on top of that, and roll your tortilla into an enchilada. Put all of your enchiladas into a greased cake pan. Pour the rest of your sauce on top of the enchiladas. Next, sprinkle shredded Cheddar and Mozzarella cheese on top of that. Bake at 375° for about 15 minutes, until edges are brown.

BBQ Meatballs

Arlene Schweers

1 (13 oz.) can evaporated milk
3 lb. hamburger
2 c. oatmeal
2 eggs
1 c. chopped onion
1/2 tsp. garlic powder
2 tsp. salt
1/2 tsp. pepper
2 tsp. chili powder

TOPPING:
2 c. catsup
1 1/2 c. brown sugar
2 T. liquid smoke
1/2 c. chopped onion
1/2 tsp. garlic powder

Mix together by hand. Use ice cream scoop to make balls. Makes 30 to 40. Put topping on and bake for 1 hour at 350°. (May make smaller to use as appetizers.)

Egg and Cheese Bake

Mary Ann Schulte

1 c. biscuit mix (Bisquick)
1 1/2 c. cottage cheese
1/2 lb. grated Cheddar cheese
1 tsp. dried onion or 2 tsp. fresh
1 tsp. dried parsley flakes or 1 T. fresh
1/4 tsp. salt
6 eggs, lightly beaten
1 c. milk
3/4 c. butter or oleo

Mix ingredient in order given, except butter or oleo. Melt butter or oleo in 9x13x2-inch baking pan. Pour in cheese and egg mixture, spreading evenly. Bake at 350° for about 40 minutes.

Zucchini Lasagna

Agnes Stoolman

2 zucchini
1 1/2 lb. ground beef
1 tsp. salt
2 sm. onions
1 tsp. oregano
1 jar Prego or Ragu sauce
1 1/2 c. cottage cheese
1 egg
2 c. shredded cheese (American or Mozzarella)

Brown the beef, onion and spices. Add the Prego or Ragu sauce. Peel the zucchini and slice in long strips. Line a 9x13- or 10x15-inch pan with the zucchini strips. Top with meat mixture, just part of the meat. Top with cottage cheese with egg stirred in the cheese. Top with another layer of zucchini strips and meat. Then top with the shredded cheese. Bake for about 45 to 50 minutes in 350° oven.

Ham Balls

Rosie Obman

1 1/2 lb. ground ham
1 1/2 lb. hamburger (ground pork can be substituted)
2 eggs
1 c. milk
2 c. cracker crumbs (oatmeal can be substituted; if meat is lean, use 1 1/2 c. oatmeal)

Mix all the above. Shape into balls. Put balls in greased 9x13-inch cake pan.

SAUCE:
2 c. tomato soup
3/4 c. vinegar
2 1/4 c. brown sugar
2 tsp. dry mustard

Boil the above sauce mix in microwave for 1 to 1 1/2 minutes. Pour over the ham balls. Bake for 1 hour in 350° oven. (Can be done in microwave in covered pan, for 20 minutes.) Yield: 2 dozen balls.

To be a good neighbor is one of life's richest joys.

Lasagna

Joni Rutten

1 lb. ground beef
6 oz. ground lean pork
3/4 c. chopped onion
1 to 2 cloves garlic, minced

Cook and stir until meat is browned and tender. Drain off all fat.

Add:

1 (16 oz.) can whole tomatoes
1 (15 oz.) can tomato paste
2 T. parsley flakes
2 T. sugar
1 tsp. basil leaves

Break up tomatoes with fork. Heat this mixture to low boiling, stir occasionally. Reduce heat and simmer, uncovered, about an hour, or until sauce is thick.

Mix:

3 c. cottage cheese, drained
1/2 c. Parmesan cheese
1 T. parsley flakes
1 tsp. salt
1 tsp. oregano

Set aside.

3/4 lb. Mozzarella cheese
Ripe olives

Cook 1 package lasagna noodles in salted water. Drain. Rinse in cold water. Drain. Rinse in cold water. Drain.

In lightly-greased baking pan, 9x13x2-inches, layer noodles, meat sauce, shredded Mozzarella cheese, and then cheese mixture. Repeat 3 times, ending with meat sauce. Sprinkle with Parmesan cheese and Mozzarella cheese. Top with sliced ripe olives. If desired, lasagna can be covered and refrigerated for several hours at this point.

Bake, uncovered, for 45 minutes at 350°. (Allow an additional 10 to 15 minutes if lasagna has been refrigerated.) Let stand 15 minutes before serving. Slice into 3-inch servings. Pass Parmesan cheese if desired. Serve with garlic bread.

Easy Beef Stroganoff

Joni Rutten

1 lb. round or sirloin steak, about 1/8" to 1/4" thick, cut into strips; about 1" by about 1 1/2" long
4 c. uncooked wide egg noodles
2 to 3 tsp. vegetable oil, divided
1 clove garlic
8 oz. sliced mushrooms
1 (3/4 oz.) pkg. brown gravy mix
1 c. water

Cook noodles according to package directions. Keep warm. In large skillet, heat 1 to 2 teaspoons oil over medium-high heat until hot. Add beef and garlic; stir-fry about 1 minute, until no longer pink. Do not overcook. Remove from skillet. Season lightly with salt and pepper or your favorite seasoning, keep warm.

In same skillet, sauté mushrooms in remaining 1 teaspoon oil for about 2 minutes, until tender. Remove pan from heat. Stir in gravy mix and 1 cup cold water. Return to heat and bring to a boil. Reduce heat to low; simmer 1 minute or until sauce is thickened, stirring constantly. Return beef to pan and heat through. Serve over noodles. Can pass sour cream.

Chicken Quesadillas

Joni Rutten

1/4 c. chopped onion
1 clove garlic
1/4 c. bell pepper
1/4 c. red pepper
2 c. chopped tomatoes
1 c. sliced ripe olives
8 tortillas
2 c. shredded Cheddar cheese
2 c. cooked chicken, shredded
Salsa
Sour cream

Sauté onion, garlic and peppers in a little butter until tender. Stir in tomatoes and simmer. Add cooked chicken, stir to heat through. Keep warm. In another skillet, spray pan with vegetable spray or brush with oil, and heat to about medium. Place 1 tortilla in pan and sprinkle with about 1/4 cup cheese. Add about a quarter of the chicken mixture, spread evenly to about 1-inch from the edge. Sprinkle with more cheese and a few sliced olives. Cover with another tortilla and cook for 2 to 3 minutes, or until golden brown. Carefully flip the quesadilla and cook for an additional 2 minutes. Remove from heat and cut into wedges. Keep warm while frying the remaining quesadillas. Serve with sour cream and salsa. Garnish with olives and sliced green onion if desired.

Variation: Use tenderized steak, sliced, in place of chicken.

French Dip

Teresa Cullen

(Roast Beef Au Jus)

1 beef roast
1 pkg. au jus seasoning (dry)
1 pkg. Good Seasons Italian dressing (dry)
1 can beef broth
1 can water
1 beef bouillon cube

Rinse roast with water. Put in crock-pot. Add above ingredients. Cook on low 7 to 12 hours. Take out, remove fat and pick apart with 2 forks. Serve on hard buns or rolls with side servings of au jus.

Good!

French Dip

Mae Knobbe

4 to 5 lb. beef chuck roast
1 pkg. Lipton au jus
1/2 pkg. Good Seasons Italian dressing
1 (14 oz.) can Swanson's beef broth

Place meat in crock-pot. Combine dressing with broth and heat; pour over roast. Cook 6 to 8 hours on low. Remove meat. Cool and slice. Strain broth and reheat to serve in individual cups. Serve on French hard rolls, cut diagonally.

Seafood Lasagna

Linda Mack

8 lasagna noodles
1 lb. shrimp
1 (7 1/2 oz.) can crab
2 T. butter
1 c. chopped onion
8 oz. cream cheese
1 1/2 c. cottage cheese
1 egg, beaten
2 tsp. basil
1/2 tsp. salt
1/8 tsp. pepper
2 cans cream of mushroom soup
1/3 c. milk
1/3 c. dry white wine
1/4 c. Parmesan cheese
1/2 c. shredded cheese

Cook noodles. Cook shrimp and cut in half. Drain and flake crab. Put 4 noodles in greased 8 1/2 x 11-inch pan. Cook onion in butter. Blend in cream cheese. Stir in cottage cheese, egg, basil, salt and pepper. Spread 1/2 on noodles. Combine soup, milk and wine. Stir in shrimp and crab. Spread 1/2 over cottage cheese layer. Repeat layers. Top with Parmesan cheese. Bake, uncovered, at 350° for 45 minutes. Top with shredded cheese and bake 2 to 3 minutes more. Let stand 15 minutes before serving.

Cheese-Potato Casserole

Joleen Kasparbauer

1 (2 lb.) pkg. frozen shredded potatoes
1/2 c. butter or oleo, melted
1 pt. (8 oz.) dairy sour cream
1 (10 1/2 oz.) can cream of chicken soup
1/2 c. chopped onion
2 c. shredded Cheddar cheese
1 tsp. salt
1/2 tsp. pepper

TOPPING:
1 c. corn flakes or potato chips
1/4 c. butter or oleo, melted

Combine potatoes and 1/2 cup melted butter in large bowl. Stir in sour cream, soup, onion, cheese, salt and pepper. Place in greased 9x13-inch baking dish. Combine cornflake crumbs and 1/4 cup melted butter. Sprinkle over top of potato mixture. Cover with foil and bake at 350° for 40 minutes. Uncover and continue to bake another 10 minutes.

Note: This recipe may be made in advance and refrigerated, in which case you will want to bake a little longer.

Chicken Lasagna

Loretta Bernholtz

Cook 1 large chicken; debone and cube (save broth).

1 can mushrooms, cut up
Onion, chopped

Sauté onion and mushrooms in a little margarine until tender.

Prepare 1 pound lasagna noodles, cook until a bit underdone, and drain dry on a towel.

SAUCE:
3/4 c. butter
8 T. (or about 1 c.) flour
2 c. milk
2 c. whipping cream
1 c. chicken broth
1/2 tsp. rosemary
1/2 tsp. tarragon
1/2 tsp. Beau Monde
1/2 tsp. salt
Dash of nutmeg
1 T. (or so) chicken base
3/4 c. Parmesan cheese

In large saucepan, melt butter. Add flour slowly, stirring constantly, over medium heat for a few minutes. Add milk, cream and chicken broth, stirring constantly with wire whisk, over low heat, until mixture boils and thickens. Add seasonings; remove from heat. Stir in Parmesan cheese. Lightly grease 9x13-inch pan; place a layer of noodles, layer of sauce, then layer of chicken; repeat until all is used up, with noodles and sauce as last layer. Bake at 350° for about 30 minutes, until it is bubbling.

Mushroom Burgers

Elva Bernholtz

Mix:

1/4 c. cream of mushroom soup
1 to 1 1/2 lb. hamburger
2/3 c. dry bread crumbs
2 T. minced onion
1 T. minced parsley
1 slightly-beaten egg

Shape into large patties and brown lightly. Blend remaining soup with 1/4 cup milk; pour over patties. Cover and simmer.

Mexican Chicken

Kaye Stock

1 whole chicken, boiled, deboned & diced
1 (10 oz.) pkg. grated Cheddar cheese
1 can Ro-Tel tomatoes
2 cans cream of chicken soup
1 lg. diced sweet onion
2 T. chili powder
1 tsp. garlic salt
12 (6") corn tortillas

Place diced chicken in a large bowl. Add onion, cheese, chili powder, garlic salt and Ro-Tel tomatoes; mix well. Spray a 9x13-inch pan with nonstick spray. Line the pan with tortillas that have been dipped into the chicken broth. Cover with chicken mixture, then top with 2 cans cream of chicken soup. Bake at 350° until bubbly, about 35 to 45 minutes.

Porcupine Meatballs

Linda Mack

1/4 can tomato soup
1 lb. ground beef
1/4 c. uncooked rice
1 egg, slightly beaten
1/4 c. chopped onion
2 T. parsley
1 tsp. salt

Mix and shape into 1 1/2-inch balls. Brown in shortening and sprinkle with garlic salt. Blend in remaining soup mixed with 1 cup water. Simmer 40 minutes on stove, stirring occasionally.

Hamburger Pie

Teresa Cullen

2 lb. hamburger
1 pt. green beans
1 pt. tomatoes
1 sm. onion, diced
6 to 8 med. potatoes
2 eggs
Milk

Brown the hamburger; drain. Salt to taste. Add onion, green beans and tomatoes; simmer. Cook potatoes in salted water. Drain and mash. Add the eggs, beaten. Place meat mixture in a baking dish. Pile potatoes on top and bake 25 minutes at 350°, until lightly golden brown.

Great!

Prime Rib in the Crock-Pot

Sue Norgaard

1 chuck or rump roast

Sprinkle with:

1 pkg. Zesty Italian salad dressing mix
1 pkg. au jus mix

Pour 1 can beef broth around (not over) roast. Cook 8 to 10 hours in crock-pot on low. Slice and serve as French Dip sandwiches.

Last-Minute Meal

Diane Rickers

2 lb. hamburger
1 can cream of celery (or mushroom) soup
1 c. shredded cheese (American or Cheddar)
1 c. raw noodles (or macaroni, etc.)
1/2 med. onion, chopped
1/2 c. milk
1 c. cooked vegetables (peas, carrots, etc.)
Parmesan cheese
Salt & pepper, to taste

Place hamburger, onion and seasoning in skillet. Place lid on skillet and cook on simmer until brown. Then add soup, milk, cheese, vegetables and noodles; continue to simmer until noodles are cooked and the cheese is melted (about 15 minutes). Serve over biscuits and sprinkle with Parmesan cheese. Yield: 8 servings.

Total cooking time: about 40 minutes.

Chicken Casserole

Jan Hugeback

1 cooked chicken, cut in pieces
1 1/4 c. uncooked macaroni (elbow)
1 can cream of chicken soup
1 can cream of celery soup
2 c. milk
1/4 to 1/2 c. Velveeta cheese, cut in pieces
Minced onion, to taste

Mix and let stand overnight in refrigerator. Place crushed potato chips on top before baking. Bake at 350° for 1 hour.

Cavatini

Diane Rickers

1 lb. ground beef
1 (4 oz.) pkg. pepperoni
1 tsp. oregano
2 (8 oz.) cans tomato sauce
1 onion, chopped
6 oz. Mozzarella cheese
Parmesan cheese
1 pt. Ragu thick & zesty spaghetti sauce
1 or 2 cans mushrooms, drained
2/3 c. each of 4 kinds of pasta
1 green pepper (opt.)

Brown ground beef and pepperoni; pour off fat. Add oregano, tomato sauce, Ragu sauce and mushrooms. Simmer while preparing pasta. Put drained pasta in bottom of 9x13-inch pan, then add green pepper and onion. Pour meat and sauce over this. Top with Mozzarella cheese. Bake at 350° for 30 minutes. Serve and sprinkle with Parmesan cheese.

Ham Balls

Lorraine Bruner

2 lb. ham loaf (from Fareway)
2 c. cracker crumbs
1 c. milk
2 eggs, beaten

Make balls.

SAUCE:
1/2 c. vinegar
1/2 c. water
2 T. dry mustard
2 c. brown sugar

Pour over balls. Bake at 250° for 3 hours covered.

Chicken Breasts

Lorraine Bruner

8 chicken breasts, skinned & deboned

Put chicken in buttered 9x13-inch pan.

1 c. shredded Swiss cheese over chicken

Pour over above:

1 can chicken soup
1/4 c. white wine

1 1/2 c. Pepperidge Farm dry dressing over chicken

Drizzle 1/2 stick melted margarine over top. Bake at 350° for 1 hour. Cover the last half-hour.

Ham Meatballs

Joann Sapp

2 lb. ham loaf (Fareway)
2 lb. ground beef
2 c. cracker crumbs, crushed
2 well-beaten eggs
1 c. milk
1/4 c. brown sugar
1/4 c. vinegar
1/4 c. water
1/2 tsp. dry mustard

Mix first 5 ingredients and form into balls. Mix together the next 4 ingredients and pour over ham balls. Bake in a slow oven (300°) and baste often. Bake at least 1 1/2 hours.

Poor-Boy Pizza

Iola Hoogestraat

2 lb. hamburger
Salt & pepper
Onion

Brown, drain and cool.

Add:

1 tsp. garlic salt
1/4 c. oil
1 can tomato soup
1 (8 oz.) pkg. grated Mozzarella cheese
1/4 tsp. oregano

Put on buttered buns and broil until cheese melts. This makes enough for a package of 12 buns, open-faced.

Great to make ahead and freeze.

Enchiladas

Lou Pottebaum

Brown:
1 lb. ground beef

Add:
1 pkg. Ortega mix **3/4 c. water**

Simmer 10 minutes. Place ground beef mixture on 10 soft-shell taco shells (Aztec). Roll up and place in 9x13-inch pan.

Mix:
1 can Cheddar cheese soup **1 can cream of celery soup**

Pour over rolled taco shells. Bake at 350° for 30 minutes.

Hot Chicken Heroes

Mary Jo Irlbeck

2 c. cooked chicken, cubed
1/2 c. processed American cheese, cubed
1/2 c. onion, chopped
1/2 c. mayonnaise
1/4 c. green pepper, chopped
1/4 tsp. salt
1/4 tsp. pepper
4 (6") submarine rolls

In a medium bowl, combine first 7 ingredients; mix well. Spread mixture on rolls, wrapping each in heavy-duty foil. Bake at 325° for 20 minutes.

Nutritional Information Per Serving (excluding unknown items): 382 calories, 31 gm fat (71.3% calories from fat), 25 gm protein, 3 gm carbohydrate, 1 gm dietary fiber, 82 mg cholesterol, 546 mg sodium. Exchanges: 3 1/2 lean meat, 1/2 vegetable, 2 1/2 fat.

Crock-Pot Stuffing

Linda Mack

1/2 c. butter
2 c. onion, chopped
2 c. celery, chopped
2 (4 oz.) cans mushrooms
1 (14 oz.) pkg. stuffing
3 1/2 c. chicken broth
2 beaten eggs
1 tsp. sage

(May add turkey or chicken, chopped.)
Put in crock-pot on low for 4 hours.

Runza Casserole

Anne Witowski

2 lb. ground beef
4 c. chopped cabbage
1 c. cream of mushroom soup
2 tubes crescent rolls (8)
1/4 c. chopped onion
1 1/2 T. salt
1/2 T. pepper
Mild Cheddar cheese (opt.)

Brown ground beef along with onions, salt and pepper. Drain and add 4 cups cabbage. Simmer with beef for 15 minutes. Stir in soup. Grease a 9x13-inch pan. Layer bottom of pan with one tube of rolls. Add hamburger/ cabbage mixture. Sprinkle with cheese. Cover with second tube of rolls. Bake at 350° for 30 minutes.

Quiche

Mary Summers

4 eggs
1 1/2 c. milk
1 c. shredded Swiss cheese
1 1/2 c. shredded Muenster or Cheddar cheese
2 T. flour
Salt & pepper, to taste
1 unbaked pie shell

Combine eggs and milk. Toss cheeses in the flour and add to egg mixture. At this point, you can add some cooked bacon, ham, peppers, onions, tomatoes, mushrooms, sausage, asparagus, or anything you like. Pour into pie shell. Bake at 350° for 40 to 45 minutes.

Crock-Pot Pizza

Mary Lou Nichols

1 (32 oz.) jar Ragu or Prego
1 (15 oz.) can pizza sauce
12 oz. Kluski noodles
1 1/2 lb. ground beef
8 oz. Mozzarella cheese
8 oz. Cheddar cheese
Pepperoni
Green peppers & onions (opt.)

Cook noodles according to package directions. Brown and drain ground beef. Mix ground beef, pizza sauce and spaghetti sauce. Layer in crock-pot: noodles, meat sauce, pepperoni, cheeses. Make 2 layers. Cook in crock-pot on low until heated through. I have put it in at noon on low.

Hamburger Crock-Pot Stew

Natheal Meiners

1 lb. hamburger
2 T. flour
2 potatoes
1 1/2 sticks celery
2 lg. carrots
1 T. soy sauce
1 qt. whole tomatoes, mashed
1/2 tsp. celery salt
1/2 tsp. thyme
Salt & pepper, to taste
1 c. cabbage
1 onion, chopped

Brown hamburger balls. Roll balls in flour. Add everything in crock-pot. Cook for 5 to 7 hours on high.

Broccoli-Rice Casserole

Rosie Obman

2 (10 oz.) pkg. chopped broccoli
1 (8 oz.) jar Cheez Whiz
1 (10 oz.) can cream of mushroom soup (cream of celery can be substituted)
1 sm. onion, chopped fine
1 c. Minute Rice
2 T. oleo
1/2 c. milk

Cook broccoli as directed on package. Add all ingredients and bake 45 minutes in 350° oven.

Note: 1 (16-ounce) package broccoli can be substituted instead of 2 (10-ounce) packages. Then use 5 ounces Cheez Whiz.

Let your life be a snowflake; leave a mark but not a stain.

Ham Loaf

Mary C. Baumhover

1 1/2 lb. ground ham
1 1/2 lb. lean ground beef
1 c. cracker crumbs
1 c. tomato soup
1 c. milk, (skim)
3 eggs
1 green pepper, chopped (opt.)

Mix meat well. Add rest of ingredients. Place in 9x13-inch pan. Cover generously with brown sugar. Bake at 350° for 1 hour.

Bratwurst with Kraut and Apples

Dorothy Behrens

4 tart apples, peeled & quartered
1 (27 oz.) can sauerkraut
5 or 6 bratwurst links, cut 1/3 pieces
1/4 c. brown sugar
1 tsp. caraway seeds

Put all ingredients in a crock-pot. Stir in 1/4 cup water. Cover and cook on low for 2 to 3 hours.

Hamburger Gravy

Iola Hoogestraat

1 1/2 lb. ground beef
1/4 c. water
Salt & pepper
2 T. butter or oleo
2 T. flour
1 can cream of mushroom soup
2 1/2 c. milk

Place meat in skillet with water, salt and pepper as desired. Cover and place over medium heat 15 minutes, stirring often. Drain. Stir in butter and flour. Add soup and milk. Simmer, uncovered, 15 minutes. Serve over mashed potatoes, toast or rice. Yield: 4 to 6 servings.

Cavatini

Rita Meyer

48 oz. spaghetti sauce
10 oz. cavatini noodles or macaroni
2 (4 oz.) cans mushrooms
1 lb. hamburger
1 lb. pork sausage
4 oz. picante sauce
1 T. Italian seasoning
2 c. Mozzarella cheese

Cook noodles until tender. Brown hamburger and pork sausage. Mix everything but cheese to hamburger mixture. Put in two 9x13-inch pans. Sprinkle with cheese. Bake at 400° for 20 minutes.

Pizza Burgers

Mary Summers

2 lb. ground beef, cooked, drained & seasoned

Add:

1 (8 oz.) can tomato sauce
1 c. bottled chili sauce
1/2 tsp. oregano
1/2 tsp. garlic salt

Cool mixture slightly.

Add:

1/2 c. grated Parmesan cheese
8 oz. cubed or shredded Mozzarella cheese

Mix together, heap on half buns, top with other half-bun. Wrap in foil. Bake for 20 minutes at 350°. Freezes well. Leave in foil and heat 20 to 25 minutes, until heated through.

Oven Stew

Lorraine Bruner

2 lb. stew meat
1 lg. onion
4 med. potatoes
4 carrots
3 stalks celery
1 can cream of chicken soup
1 pkg. dry onion soup mix
1 c. water

Mix together. Bake for 5 hours. Stir 2 or 3 times.
From Paula Schon.

Chicken and Artichoke Casserole

Anne Witowski

1 pkg. Uncle Ben's wild rice, cooked
1 chicken (or chicken breasts), cut in bite-size pieces
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. mayonnaise
1 c. grated Cheddar cheese
1/2 tsp. curry powder
1 can artichoke hearts, drained & cut up

Place cooked rice in 9x13-inch pan. Put chicken on top, and artichoke pieces on chicken. Mix soups, curry powder and mayonnaise; put on top. Sprinkle cheese on top. Bake at 350° for 40 to 45 minutes.

Italian Sausage and Spinach Pie

Wini Jorgensen

1 lb. bulk Italian sausage
1 med. onion, chopped
6 eggs, beaten
2 (10 oz.) pkg. frozen, chopped spinach, thawed & well drained
4 c. (16 oz.) shredded Mozzarella cheese
1 c. ricotta cheese
1/2 tsp. garlic powder
1/4 tsp. pepper
Pastry for a 2-crust pie (10"), or 2 (8") pie crusts
1 T. water

In a skillet, brown sausage and onion until the sausage is done and onion is tender. Drain. Separate 1 egg and set aside the yolk. In a mixing bowl, beat the remaining white and whole eggs. Stir in the sausage and onion, spinach, Mozzarella cheese, ricotta cheese, garlic powder and pepper. Line 10-inch pie plate with bottom pastry. Add filling. Top with upper crust; seal and flute edges. Cut slits in top crust. Combine water with reserved egg yolk. Brush over top crust. Bake at 375° for 50 minutes, or until golden brown. Let stand 10 minutes before serving. Yield: 8 servings.

Chicken and Pasta

Becki Miller

4 c. broccoli flowerets
1 lb. penne pasta
1 onion
1 T. olive oil
1/2 lb. boneless, skinless chicken breasts, cut into 3"x1" strips
1 c. diced tomatoes, drained
1 c. heavy cream
1/2 c. chicken broth
2 T. balsamic vinegar
1 tsp. salt
1/4 tsp. black pepper
3/4 c. Parmesan cheese

Cook pasta according to the label directions. Stir in broccoli the last 2 minutes. Meanwhile, sauté the onion in the olive oil in a large skillet until softened. Add chicken and sauté 4 minutes. Stir in tomatoes, cream, broth, vinegar, salt and pepper. Simmer 4 minutes. Drain pasta and broccoli. Toss with chicken mixture. Add Parmesan cheese. Yield: 6 servings.

Egg Casserole

Linda Mack

16 eggs
3/4 c. sour cream
1 c. half & half
1 1/2 c. shredded cheese
2 c. cubed ham
1 T. chopped chives
2 T. butter, melted
Salt & pepper

Beat eggs. Add rest of ingredients. Pour into 9x13-inch pan. Bake at 350° for approximately 45 to 50 minutes. Yield: 10 to 12 servings.

Chow Mein

Anne Witowski,
In Memory of Mom, Eleanor Fehring

1 1/2 lb. pork steak, cut in small pieces
2 stalks celery
1 lg. onion, chopped
1 can chow mein vegetables
Salt & pepper
Soy sauce
Rice
Chow mein noodles

Brown meat and chopped onion (salt and pepper) in part oleo and shortening; add chopped celery and 2 1/2 cups hot water. Cook until celery and meat are tender. (Add a little more water if necessary.) Then add can of chow mein vegetables. Thicken paste of flour (2 to 3 tablespoons) and add 1 tablespoon molasses (optional, but it improves the color and taste).

Brunch Egg and Sausage Casserole

Bernice Wenck

8 or 9 slices white bread, cubed
2 c. shredded Cheddar cheese
8 eggs, slightly beaten
1 tsp. salt
1/2 tsp. pepper
2 c. milk
1 lb. bulk pork sausage

Brown sausage in skillet; drain. Combine all ingredients together. Mix and put into a 9x13-inch pan. Refrigerate overnight. Next morning, bake at 350° for 1 hour, or until center is set.

Chicken Casserole

Cheryl Smith

2 1/2 lb. cooked chicken, cut in small pieces
1 can mushroom soup
1 (13 oz.) can evaporated milk
1 (8 oz.) box Stove-Top stuffing
1 can chicken soup
1/2 c. broth
1/2 c. butter, melted

Combine stuffing and butter. Spread half in 9x13-inch pan. Put chicken on top. Combine soup, milk and broth. Heat thoroughly and pour over chicken. Top with remaining stuffing. Bake for 35 minutes at 350°, uncovered.

Stuffed Turkey Roll

Lillian Morfeld

1 lb. ground turkey
1 egg
1 tsp. salt
1 tsp. onion powder
1/2 tsp. pepper
1/2 tsp. poultry seasoning
1/2 c. cooking oats

Combine these ingredients well. Put into a 9x12-inch rectangle on a piece of foil or waxed paper.

3 T. butter or oleo
2 T. water
3/4 tsp. sage
1/4 c. chopped onion
1/4 c. chopped celery

In a saucepan, sauté the onion and celery in the butter. Stir in water and sage. Add stuffing mix; mix well. Spread on turkey to within 1-inch of edge. Roll up jellyroll-style, starting with the short side, peeling away foil or waxed paper as you go. Place loaf in 5x9-inch pan. Place bacon on top. Bake, uncovered, for 50 to 60 minutes at 325°.

Meatballs

Rita Meyer

3 lb. ground beef
1 can evaporated milk
1 c. oatmeal
1 c. cracker crumbs
2 eggs
1/2 c. chopped onion
2 tsp. salt
1/2 tsp. pepper
2 tsp. chili powder

Combine all ingredients; mix well. Shape into balls. Put on cookie sheet. Freeze until solid, store in bag. Make sauce. Place frozen meatballs in a 9x13-inch baking pan. Pour on the sauce. Bake for 1 hour at 350°.

SAUCE:
2 c. catsup
1 c. brown sugar
1/2 tsp. liquid smoke
1/2 tsp. garlic powder
1/4 c. chopped onion

Combine; heat until brown sugar is dissolved.

Little Smokies

Julie Schmitz

5 slices bacon, diced, fry until crisp & brown (5 minutes)

Add, cook until tender:
1/2 c. onion, chopped
1/4 c. green pepper, chopped

Add and stir in; mix well:
1 c. unsweetened pineapple juice
3/4 c. ketchup
3 T. Tabasco green pepper sauce

Add and bring to a boil, simmer 10 minutes:
1 1/2 (16 oz.) pkg. Hillshire Lit'l Smokies

Hot cooked rice (opt.)

Serve over rice.

Tuna Casserole

Pearl Quandt

4 c. cooked noodles
1 (6 oz.) can spring water tuna, drained
1 can cream of celery soup
1 c. milk
1 stalk finely-chopped celery
1 tsp. finely-chopped onion
4 slices cheese
2 T. salad dressing
Potato chips, crushed

Place celery soup, milk, onion, celery and cheese in a pan; bring to a boil. Put cooked noodles and tuna in a casserole. Stir in celery soup mixture and salad dressing. Top with crushed potato chips. Bake at 350° for about 40 to 45 minutes.

My Grandma's "Old World" Lasagna

Fr. Joe Dillinger

2 lb. ground beef (I like to use 1 1/2 lb. ground beef, 3/4 lb. sausage to spice it up)
1 1/2 cloves garlic
1 T. oregano
1 T. basil
2 to 3 tsp. salt
12 fennel seeds
2 lg. cans tomatoes, cut
2 lg. cans tomato paste
1 (10 oz.) pkg. lasagna noodles
3 (12 oz.) ctn. cottage cheese, small curd
3 beaten eggs
1 tsp. salt
1/2 tsp. pepper
2 T. chopped parsley
1/2 c. fresh Parmesan cheese
1 1/2 lb. Mozzarella cheese, sliced thin (I like lots of cheese)

Brown meat slowly; spoon off excess fat. Add next 7 ingredients to meat. Simmer, uncovered until thick, about 30 minutes. Cook noodles in boiling water until tender. Drain, rinse in cold water. Combine cottage cheese with the next 5 ingredients. Place half the noodles in 9x13-inch baking dish. Spread 1/2 of cottage cheese mix over noodles, then 1/2 of meat and Mozzarella cheese. Repeat layers, finish with Mozzarella cheese on top. Bake at 375° for 30 minutes. Let stand 10 minutes before cutting. Yield: 10 servings.

Breakfast Pizza

Linda Mack

1 1/2 lb. pork sausage
1 pkg. crescent rolls
1 1/2 c. hash browns
2 c. Cheddar cheese
5 eggs
1/4 c. milk
2 T. Parmesan cheese
1/2 tsp. oregano
1/2 tsp. salt
Peppers & onions, chopped

Brown meat. Press rolls in pizza pan. Put browned sausage, onion and pepper over crust. Add frozen hash browns. Top with cheese. Beat eggs, milk and seasonings. Pour over crust. Sprinkle with cheese. Bake for 25 to 30 minutes at 375°.

Easy Turkey Tetrazzini

Leona Klocke

10 c. turkey
1 (16 oz.) pkg. thin spaghetti, cooked
2 (8 oz.) cans mushrooms
4 (10 1/2 oz.) cans cream of celery soup
1 (3 oz.) jar grated Mozzarella or Cheddar cheese

Add:
1 1/2 c. mixed peas & carrots, thawed

This makes two 8x12-inch dishes. Sprinkle cheese. Bake for 30 to 35 minutes, until bubbly.

Can be frozen. Do not bake before freezing. When you bake, pour 1/2 cup milk evenly over frozen casserole, and bake for 2 hours, covered.

Good way to use up turkey leftover from the holidays.

Li'l Cheddar Meat Loaves

Margaret Bayer

1 egg
3/4 c. milk
1 c. (4 oz.) shredded Cheddar cheese
1/2 c. quick-cooking oats
1/2 c. chopped onion
1 tsp. salt
1 lb. lean ground beef
2/3 c. ketchup
1/2 c. packed brown sugar
1 1/2 tsp. prepared mustard

In a bowl, beat the egg and milk. Stir in cheese, oats, onion and salt. Add beef and mix well. Shape into eight loaves. Place in a greased 9x13x2-inch baking dish. Combine ketchup, brown sugar and mustard; spoon over loaves. Bake, uncovered, at 350° for 45 minutes, or until the meat is no longer pink and a meat thermometer reads 160°. Yield: 8 servings.

Chicken Marinara

Diane Staples

4 boneless, skinless chicken breast halves (1 lb.)
2 c. sliced fresh mushrooms
2 garlic cloves, minced
1 tsp. dried basil
1/2 tsp. Italian seasoning
1 (28 oz.) jar meatless spaghetti sauce
1/2 c. red wine or chicken broth
Hot, cooked angel hair pasta or spaghetti

In a nonstick skillet, coated with nonstick cooking spray, cook chicken for 6 minutes on each side. Remove and keep warm. Add mushrooms, garlic, basil and Italian seasoning to skillet; sauté until mushrooms are tender. Stir in spaghetti sauce and wine or broth. Add chicken, cover and simmer for 10 minutes, or until heated through. Serve over pasta. Yield: 4 servings.

Nutritional Analysis: One serving (prepared with low-sodium broth and reduced-sodium spaghetti sauce; calculated without pasta): 332 calories, 118 mg sodium, 73 mg cholesterol, 20 gm carbohydrate, 31 gm protein, 13 gm fat, 5 gm fiber. Diabetic Exchanges: 4 lean meat, 1 vegetable, 1 starch.

Meatball Stew

Rose Mary Korwes

1 1/2 lb. ground beef
1 1/2 tsp. salt
1/8 tsp. pepper
1 egg, beaten
1 T. minced onion
1/2 c. soft bread crumbs
1 T. cooking oil
3 T. flour
1 (16 oz.) can tomatoes, cut in pieces
1 c. water
1/2 tsp. salt
1 tsp. basil leaves
3 med. potatoes, cubed
4 sm. carrots, diced
1 med. onion, coarsely chopped
1 rib celery, sliced

Combine first 6 ingredients and shape into balls. Brown in hot oil, turning on all sides. Put meatballs in 2-quart casserole dish. Pour off fat, leaving 3 tablespoons. Blend flour into fat. Stir in tomatoes with juice, water, salt, basil; stir well. Add vegetables and bring to a boil. Simmer 10 minutes. Add more water if necessary. Pour over meatballs. Cover and bake at 350° for an hour, until vegetables are done.

Sunday Egg Dish

Marcia Wiederin

1 lb. bacon
White bread with crusts removed
Diced vegetables (tomatoes, green pepper, onions, etc.)
1 lb. Cheddar cheese
7 eggs
3 c. milk

Brown and drain hamburger. Spray 9x13-inch pan. Cover bottom with bread with crusts removed. Sprinkle half of bacon and any kind of diced vegetables and half of cheese over bread. Put another layer of bread slices. Then sprinkle another layer of bacon, vegetables and cheese. Beat 7 eggs until slightly foamy and add 3 cups milk. Pour over bacon layers. Refrigerate overnight. Bake at 325° for 1 hour.

Sour Cream Noodle Bake

Pat Louis

NOODLE MIXTURE:
1 (8 oz.) pkg. noodles
1 T. oil
1 c. cottage cheese
1 c. sour cream
1/2 c. chopped green onions

BEEF MIXTURE:
1/8 tsp. garlic salt
1 lg. can tomato sauce
1 lb. ground beef, browned

Boil noodles and add oil when noodles are nearly done. Grease 9x13-inch pan. Alternate layers of noodle mixture with beef mixture. Top with shredded sharp cheese. Bake at 350° for 30 minutes.

Reuben Casserole

Sue Norgaard

2 c. sauerkraut, drained
1 c. sour cream
1/2 c. chopped onion
Garlic powder, as desired
2 1/2 c. grated Swiss cheese
6 or 7 slices rye bread, cubed
1 (1 lb.) can flaked corned beef

Mix first 4 ingredients in greased casserole. Top with corned beef broken up. Top with cheese. Put bread over cheese. Pour 1/4 cup melted margarine over cubes. Bake at 350° for 45 minutes, covered. Take off lid for 10 to 15 minutes, until bread is brown.

Black Bean and Veggie Burritos

Sue Norgaard

4 to 6 (10") flour tortillas
3/4 c. onion
2 tsp. vegetable oil
1/2 tsp. cumin
1/2 tsp. chili powder
1 c. chopped red pepper
2/3 c. frozen corn
2 cans black beans, drained
1 can Mexican tomatoes
2 tsp. minced jalapeños
2 (4 oz.) pkg. Monterey Jack cheese
Sour cream

Preheat oven to 350°. Warm tortillas. Combine onion and oil in skillet and sauté. Add cumin and chili powder; stir. Add bell pepper and corn; sauté until tender. Add beans and tomatoes; simmer. Spoon into warm tortillas. Top with cheese and sour cream. Fold together and serve.

Taco Pie

Sue Norgaard

1 ctn. crescent rolls
2 c. crushed Dorito chips
1 lb. hamburger
1 env. taco seasoning
1/2 c. water
1 c. sour cream
1 c. shredded Cheddar cheese

Layer in this order: 1 container rolls pressed in a greased 9-inch pie pan or quiche dish; 1 cup crushed Doritos; hamburger, browned with taco seasoning and water; sour cream; Cheddar cheese; and 1 cup crushed Doritos. Bake for 20 minutes at 375°.

Chicken Casserole

Loretta Banholtz

3 c. cooked, cubed chicken
10 oz. frozen, cut-up asparagus, thawed
1 c. shredded Velveeta cheese
8 oz. noodles, cooked & drained
1 can sliced water chestnuts, drained & cut into small pieces
1 can mushrooms, drained & cut into small pieces
1 jar pimento
1 c. chopped celery
1/2 c. green pepper, chopped
Onion, chopped (1/2 c. or so, to your own taste)

Combine ingredients and toss gently with the following mixture. Mix together:

1 can cream of mushroom soup
1 can cream of chicken soup
3/4 c. sour cream

Bake in ungreased 9x13-inch pan at 350° for 1 hour. You may sprinkle Cheddar cheese on top, the last 30 minutes of baking (optional).

Sausage and Red Pepper Egg Bake

Vera Sporrer,
Vicki Lengeling

One our favorite Christmas brunch egg bake.

6 slices day-old bread
3 to 4 T. soft butter
2 c. Cheddar cheese
1 (1 lb.) bulk pork sausage, fried & drained (place on paper towel after browning)
1/2 sweet red pepper strips
1/4 tsp. green onion tops
3 eggs
1 can cream of asparagus soup, undiluted
2 c. milk
1/4 c. dry wine (Holland House) (or use milk in place of wine if you don't have it)
1/2 tsp. Dijon mustard
1/4 tsp. pepper

Tear buttered bread into pieces and place in greased baking dish. Sprinkle cheese, then sausage, pepper and onion over bread. Beat eggs; add remaining ingredients and pour over bread. Cover and place in refrigerator overnight. Bake uncovered at 300° for 1 hour, or until knife comes out clean. Yield: 8 to 10 servings.

Chicken-Filled Crescent Rolls

Sue Norgaard

2 cans crescent rolls
1 3/4 c. cooked, cubed chicken (or 1 lg. can)
3 oz. cream cheese
2 T. melted butter
1 T. chopped onion
Salt & pepper, to taste
2/3 c. shredded Cheddar cheese
1 can cream of chicken soup
1 c. + 2 T. milk

Soften cream cheese and butter together. Add chicken and 2 tablespoons milk. Add onion, salt, pepper and 3 tablespoons Cheddar cheese. Unroll rolls. Place some chicken mixture on each. Roll up. Heat soup, 1 cup milk and 1/4 Cheddar cheese. Cook until cheese melts. Pour into a 9x13-inch greased pan. Place rolls on top of soup mixture. Sprinkle the rest of the cheese on top. Bake at 375° for 20 to 25 minutes.

Brunch Pizza Squares

Diane Staples

1 lb. bulk pork sausage
1 (8 oz.) tube refrigerated crescent rolls
4 eggs
2 T. milk
1/8 tsp. pepper
3/4 c. shredded Cheddar cheese

In a skillet, cook sausage over medium heat until no longer pink; drain. Unroll crescent dough into a lightly-greased 9x13x2-inch baking pan. Press dough 1/2-inch up the sides. Seal seams. Sprinkle with sausage. In a bowl, beat the eggs, milk and pepper; pour over sausage. Sprinkle with cheese. Bake, uncovered, at 400° for 15 minutes, or until the crust is golden brown and cheese is melted. Yield: 8 servings.

Nutritional Analysis: One serving (prepared with turkey sausage, egg substitute equivalent to 4 eggs, skim milk, and reduced-fat crescent rolls and cheese): 243 calories, 687 mg sodium, 50 mg cholesterol, 14 gm carbohydrate, 18 mg protein, 13 gm fat, 1 gm fiber. Diabetic Exchange: Meat, 1 starch, 1/2 fat.

Sunday Night Baked Chicken

Terri Vetter

1 family pack fryer chicken, cut up
3 c. crushed potato chips
3 c. crushed cereal (Rice Krispies, Cheerios, corn flakes, Cap'n Crunch or any other cereal of that sort)
1 c. flour
1/2 tsp. pepper
1 to 1 1/2 c. Miracle Whip Light

Wash chicken pieces and lay on paper towel. Line large cookie sheet with foil. Spray foil with nonfat cooking spray. Combine potato chips, cereal of your choice, flour and pepper in bowl. (On separate plate - pie tin works great), put Miracle Whip on plate. Rub chicken pieces in Miracle Whip with one hand, then drop in crushed chips and cereal with other hand. Lay chicken pieces on cookie sheet. Bake, uncovered, for 1 to 1 1/2 hours at 350°, depending on size of chicken pieces.

Great way to use up those potato chips left in bottom of bag, or almost-empty cereal boxes. (My kids love this recipe.)

Scalloped Chicken

Terri Vetter

8 slices white bread, cubed
1 1/2 c. low-sodium cracker crumbs, divided
3 c. low-sodium chicken broth
3 eggs
3/4 c. diced celery
2 T. chopped onion
3 c. cubed, cooked chicken breast
1 (8 oz.) can sliced mushrooms, drained
2 tsp. margarine

In a bowl, combine bread cubes and 1 cup cracker crumbs. Stir in broth, egg, celery, onion, chicken and mushrooms. Spoon into a 2-quart baking dish coated with nonstick cooking spray. In a saucepan, melt margarine and brown remaining cracker crumbs. Sprinkle over casserole. Bake at 350° for 1 hour. Yield: 8 servings.

For easy preparation, make everything but the topping a day ahead and then refrigerate it. The next day, remove from the refrigerator 30 minutes before baking, and add topping.

Nutritional Information Per Serving Size 1/8 recipe: 243 calories, 5 gm total fat, 19% calories from fat, 2 gm saturated fat, 114 mg cholesterol, 389 mg sodium, 27 gm carbohydrate, 16 gm protein.

Chicken and Pasta

Becki Miller

4 c. broccoli flowerets
1 lb. penne pasta
1 onion
1 T. olive oil
1/2 lb. boneless, skinless chicken breasts, cut into 3"x1" strips
1 c. diced tomatoes, drained
1 c. heavy cream
1/2 c. chicken broth
2 T. balsamic vinegar
1 tsp. salt
1/4 tsp. black pepper
3/4 c. Parmesan cheese

Cook pasta according to the label directions. Stir in broccoli the last 2 minutes. Meanwhile, sauté the onion in the olive oil in a large skillet until softened. Add chicken and sauté 4 minutes. Stir in tomatoes, cream, broth, vinegar, salt and pepper. Simmer 4 minutes. Drain pasta and broccoli. Toss with chicken mixture. Add Parmesan cheese. Yield: 6 servings.

Breads

Hints for Breads

- To avoid lumps in bread batter, add a pinch of salt to the flour before it is wet.
- When cool-rise dough "rests", the resting takes the place of the first rising in other methods.
- Overkneading may cause large air holes in the crust.
- A small dish of water in the oven while baking bread will keep it from getting a hard crust.
- 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.
- After rolls have baked, remove from pan immediately to prevent steam from forming and making them heavy.
- Brush rolls with one beaten egg and 1/4 cup water before baking. Sprinkle with sesame seed, poppy seed, etc., for that professional look.
- Let nut breads and other quick breads stand for 10 minutes before removing from the pan to allow them to become firmer. Do not cool completely in the pan or they will become soggy.
- For tender muffins, mix liquid and dry ingredients until just moistened. Overmixing causes muffins to be tough, coarse-textured, and full of tunnels.
- Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking, biscuits will separate at dividing lines.
- Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.
- Use cooking or salad oil in waffles and hotcakes instead of shortening. No extra pan or bowl to melt the shortening and no waiting.
- A rib of celery in your bread bag will keep the bread fresh for a longer time.
- Freshen dry bread by wrapping in a damp towel and placing it in the refrigerator for 24 hours. Remove towel and heat in oven for a few minutes.
- Put frozen bread loaves in a clean brown paper bag and place in 325° oven for 5 minutes to thaw completely.
- Substitutes that can be used for bread crumbs are dry cereal and potato flakes.
- Cut "figure eight" yeast rolls with a doughnut cutter. Pick up the ring, stretch it, then twist. No ends to tuck under and a pretty roll for the pastry or bread platter.
- To raise bread dough in your oven, preheat the oven at lowest possible setting for 10 minutes. Turn the oven off and then put in mixing bowl of dough, covered.

Breads

Blueberry Muffins

Mary Feldmann

2 3/4 c. flour
4 eggs, beaten
1/2 c. oleo or butter
1 1/2 c. sugar
1/2 tsp. salt
1 tsp. baking soda
2 c. blueberries, fresh or frozen
1 c. sour cream

TOPPING:
1/3 c. flour
1/4 c. oleo
1/2 c. sugar
1 tsp. cinnamon

Cream oleo, sugar and salt. Add eggs, soda, sour cream and flour. Mix by hand. Fold in blueberries.

Topping: Mix oleo, flour, sugar and cinnamon. Fill 24 muffin cups and sprinkle with topping mixture. Bake at 400° for 15 minutes.

Feather-Light Muffins

Florence Bromert

1/3 c. shortening
1 1/2 c. cake flour
1/2 tsp. salt
1/2 c. milk
1/2 c. sugar
1 egg
1 1/2 tsp. baking powder
1/4 tsp. ground nutmeg

TOPPING:
1/2 c. sugar
1/2 c. butter or margarine, melted
1 tsp. ground cinnamon

In a mixing bowl, cream shortening, sugar and egg. Combine dry ingredients; add to creamed mixture alternately with milk. Fill greased muffin tins 2/3-full. Bake at 325° for 20 to 25 minutes, or until golden brown. Let cool for 3 to 4 minutes. Meanwhile, combine sugar and cinnamon in a small bowl. Roll warm muffins in melted butter, then in sugar mixture. Serve warm. Yields 8 to 10 muffins.

Fruit Muffins

Sheryl McMinimee

1/2 c. margarine
1 c. sugar
2 eggs
1/2 c. milk
1 tsp. vanilla
1/2 c. wheat flour
1 1/2 c. white flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
2 c. diced fruit (may use fresh strawberries, raspberries, peaches, rhubarb, etc)

Cream together eggs, sugar and soft margarine. Add remaining ingredients. Fold in fruit. Bake at 375° for 25 minutes. Makes 12 large or 18 medium.

Nutty Rhubarb Muffins

Sally Schenkelberg

3/4 c. brown sugar
1/3 c. vegetable oil
1/2 c. buttermilk or sour milk
1 egg, beaten
1 tsp. vanilla
2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1 c. diced rhubarb
1/2 c. chopped nuts

TOPPING:
1/4 c. brown sugar
1/4 c. nuts
1/2 tsp. cinnamon

Mix together brown sugar, oil, milk, egg and vanilla. Set aside. Mix flour, baking powder and salt and add to first mixture. Add rhubarb and nuts. Stir until just mixed. Put in muffin tins. Sprinkle on topping. Bake in 375° oven. Makes 12 muffins.

Oatmeal Muffins

Amy Prenger

1 c. oatmeal
1 c. buttermilk
1 egg
1/2 c. brown sugar
1/2 c. melted shortening
1 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. baking soda

Combine oatmeal and buttermilk. Add egg and beat well. Add sugar and mix. Add cooled shortening. Then add flour, salt, baking powder and soda. Bake in greased muffin tins at 400° for 15 to 20 minutes. Makes 1 dozen muffins.

Morning Glory Muffins

Florine Eich

1 1/4 c. white sugar
1/2 c. vegetable oil
3 eggs
2 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/4 tsp. salt
1 tsp. cinnamon
2 c. grated carrots
1/2 c. raisins
1/2 c. coconut
1/2 c. diced, raw apple

Combine sugar, oil, eggs and vanilla in large bowl; set aside. In another bowl, sift together flour, baking powder, salt and cinnamon. Add to liquid ingredients and stir until just moistened. Gently fold in carrots, raisins, coconut and apple. Spoon into greased muffin tins to about 2/3-full. Bake at 350° for 20 to 25 minutes. Yields 20 muffins.

Zucchini Muffins

Ruth Rotert

2 c. sugar
1 c. vegetable oil
1/2 c. applesauce
5 egg whites, mixed with fork
1 c. rolled oats
1 1/2 c. flour
1/2 c. whole wheat flour
2 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
2 c. shredded zucchini

Combine sugar, oil, applesauce, egg whites and oats. Combine all remaining ingredients, except zucchini. Combine sugar-oil mixture with flour mixture. Fold in zucchini. Fill muffin tins and bake in 375° oven for 25 to 30 minutes, testing for doneness with toothpick. Makes 2 dozen muffins. Use paper liners.

Almond-Poppy Seed Muffins

Luella Menke

1 c. butter
1 1/2 c. white sugar
1 c. buttermilk
1/3 c. poppy seeds
4 eggs, separated
2 1/2 c. flour
1 tsp. baking soda
2 tsp. baking powder
1/2 tsp. salt
1 tsp. almond extract

Combine buttermilk and poppy seeds; soak 15 minutes. Cream butter, sugar and egg yolks. Stir flour with soda, baking powder and salt. Add to butter mixture alternately with the buttermilk. Blend well. Add the almond extract. Beat egg whites until stiff peaks form. Fold gently into the batter. Fill large muffin tins 3/4-full. Bake at 350° for 25 to 30 minutes. Yields 12 muffins.

Poppy Seed Bread

Paula Lambertz

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

Blend all dry ingredients. Add all the rest and beat with mixer 2 minutes. Grease the pans well and sprinkle with sugar. Bake 1 hour and 15 minutes at 350°. Cool loaves 5 minutes and remove from pans. Poke loaves with fork.

GLAZE:
1/2 c. sugar
2 T. melted butter
1/2 tsp. almond extract
1/2 tsp. vanilla
1/8 c. orange juice in its concentrate form

Dissolve together in microwave and pour over poppy seed loaves. Makes 3 small loaves.

Poppy Seed Bread

Kathy Renze

3 eggs
2 1/4 c. sugar
1 1/2 c. salad oil

Beat the above until creamy.
Sift and add:
1 1/2 tsp. baking powder
3 c. flour
1 1/2 tsp. salt

Mix well.
Add:
1 1/2 c. milk
1 1/2 tsp. almond extract
1 tsp. butter flavoring
1 tsp. vanilla
1 T. poppy seed

Blend well, pour in 2 greased loaf pans. Bake at 350° for 1 hour.

Poppy Seed Bread

Doreen Lappe

3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
2 3/4 c. sugar
2 T. poppy seeds
1 1/2 c. milk
1 1/2 c. oil
3 eggs
3 tsp. vanilla
3 tsp. almond flavor
3 tsp. liquid butter flavor

Beat all ingredients together until smooth. Pour into 2 greased loaf pans. Bake at 350° for 1 hour. Brush on glaze.

GLAZE:
1/4 c. orange juice
3/4 c. sugar
1/2 tsp. vanilla
1/2 tsp. almond flavor
1/2 tsp. liquid butter flavor

Mix all together and cook until sugar melts. Brush over warm loaves.

Apple Bread

Diane Odendahl

1/3 c. butter, softened
3/4 c. sugar
1 tsp. baking soda
1 T. lemon juice
2 eggs
1 tsp. vanilla
1/4 tsp. salt
1 1/2 c. flour
1 1/2 c. peeled, coarsely-chopped Granny Smith apples

CRUMB MIXTURE:
1 tsp. cinnamon
2 T. sugar
2 T. flour
2 T. cold butter or margarine

Cream butter and sugar together. In a separate bowl, dissolve soda in lemon juice. Mix in eggs and vanilla. Beat butter mixture and egg mixture together. Add flour and salt. Do not overmix. Gently stir in apples. Mix together crumb ingredients, cutting in butter to get a coarse crumb texture. Spoon 1/2 batter into greased loaf pan. Sprinkle with 1/2 crumb mixture. Spoon in remaining batter and sprinkle with remaining crumb mixture. Press crumbs gently into surface of batter. Bake at 325° for 1 hour 30 minutes. Cool slightly and remove from pan.

Apple Bread

Bernice Wenck

1 1/2 c. Wesson oil
2 c. sugar
4 eggs
3 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
3 c. apples, sliced
1 c. walnuts

Bake at 325° for 1 hour and 10 minutes. Top with whip cream. Makes 2 loaves.

Banana Bread

Wanita Dentlinger

1/2 c. butter or margarine
2 eggs
1 tsp. baking soda
3 to 4 mashed bananas
1 tsp. vanilla
1 c. sugar
2 c. flour
1/2 tsp. salt
1/2 to 3/4 c. nuts, chopped
1 tsp. baking powder

Cream margarine and sugar. Add the eggs, 1 at a time, and beat. Add bananas and then mix in dry ingredients, gradually. Add vanilla and nuts. Pour in greased and floured pans. Push batter to the outside. Bake 60 minutes at 350°. Makes 1 loaf pan or 3 small loaf pans (miniature size).

Banana-Nut Bread

Yvonne Broich

1/2 c. oil
1 c. sugar
2 eggs

Beat well together and add 3 well-mashed bananas. Mix.
Sift together and add:

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

Mix together and add 1/2 cup black walnuts. Let stand 20 minutes in greased baking pan before baking. Bake at 350° about 1 hour.
It's nice to use round tins for this bread. Only fill cans 1/2-full.

Banana Quick Bread

Faye Bluml

1 c. sugar
1/2 c. margarine
2 eggs
2 c. all-purpose flour
1 tsp. baking soda
3 lg. bananas, mashed

Cream together sugar and margarine. Add eggs, then flour and soda and bananas. Bake 1 hour at 350° in loaf pan greased on the bottom only.

Banana-Oat Bread

Kay Nelson

1/2 c. butter or oleo
1/2 c. sugar
2 eggs
1/2 tsp. cinnamon
1 1/2 c. mashed bananas (approx. 3 lg.)
1 c. raisins (opt.)
1 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/4 c. milk
1 c. oats

Cream butter with sugar until light and fluffy. Beat in eggs. Mix flour, soda, salt and cinnamon. Add to creamed mixture alternately with bananas and milk. Stir in oats and raisins. Turn into greased 5x9-inch loaf pan. Bake at 350° for 1 hour or until tester comes out clean. Cool 10 minutes. Turn out of pan and cool completely. Makes 1 loaf.

Banana-Nut Bread

Viola Meister

1/2 c. oleo
2/3 c. sugar
2 eggs, beaten
1 c. mashed bananas
1 T. vanilla
1 3/4 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 c. nuts

Mix oleo, sugar and eggs, then add mashed bananas and vanilla. Mix flour, baking powder and salt; add to banana mixture. Pour in 2 medium pans. Bake at 350° for 45 to 60 minutes.

Carrot Bread

Peggy Derner

3 eggs
1 1/2 c. oil

Beat together.
Add:

2 c. sugar
2 c. grated carrots
1 sm. can crushed pineapple
1 c. chopped nuts
3 tsp. vanilla

Sift:

3 c. flour
1 tsp. salt
2 tsp. cinnamon
1 tsp. baking soda

Mix in order given. Makes 3 small or 2 large loaves. Bake at 350° for 45 to 60 minutes.

Cinnamon Swirl Bread

Frances Nelson

1 1/4 + 1/4 c. water
1 c. milk
2 c. wheat Chex cereal
1/3 c. sugar
1/4 c. shortening
2 tsp. salt
1 pkg. active dry yeast
4 1/2 to 5 1/2 c. flour
1 tsp. cinnamon
1 1/2 c. raisins

Heat 1 1/4 cups water and milk to boiling. In large bowl, combine cereal, sugar and shortening and salt. Pour hot liquid over this, then add yeast dissolved in 1/4 cup lukewarm water. Stir in cereal mixture and add cinnamon raisins. Add enough flour to make soft dough. Knead 10 minutes. Cover. Let rise double. Knead down, let rise again. Shape in 2 loaves. Roll out rectangle and spread each with melted oleo, sugar and cinnamon. Roll like cinnamon rolls. Put in greased pans and let rise. Bake 1 hour at 350°.

Date-Nut Bread

In memory of Annette Schapman

1 c. chopped dates
1 tsp. baking soda

Sprinkle soda over dates.

1 c. boiling water

Pour over dates and soda. Let stand until cool.
Add:

1 beaten egg
1 c. sugar
1 T. butter or oleo
2 c. sifted flour
1 tsp. baking powder
1/2 c. chopped nuts

Mix well. Pour into a greased bread pan and let stand 10 minutes. Bake 1 hour. Put into a cold oven, then increase heat to 350° or 375°.

Honey-Apricot Bread

Evelyn E. Wille

1 1/2 c. flour
2/3 c. brown sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
1 egg, beaten
1 c. skim milk
1/4 c. honey
2 T. oleo, melted
1 c. bran flakes
1 c. diced, dried apricots

Heat oven to 350°. Mix flour, sugar, baking powder and salt. Mix egg, milk, honey and oleo. Add to flour mixture; stir just until moistened. Stir in cereal and apricots. Pour into 4x8-inch loaf pan which has been greased and floured. Bake 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pan. Cool on wire rack.

For easier slicing, wrap bread and store overnight.

Pumpkin Bread

Lucile Singsank

3 c. sugar
3 1/2 c. flour
2 tsp. baking soda
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. allspice
4 eggs
1 c. oil
1 tsp. vanilla
1 c. nuts, chopped
2 c. mashed pumpkin

Preheat oven to 350°. Sift all dry ingredients together. Add egg, oil, vanilla and pumpkin, beat until smooth. Stir in nuts. Bake in 2 greased and floured loaf pans for 40 to 50 minutes or until done.

It is easy to make and freezes beautifully.

Raisin-Nut Bread

Katie Beyer

Boil together for 1 minute:
1 c. raisins
1 c. water
1 tsp. baking soda

Let cool.
Cream together:
1 c. sugar
1/3 c. butter or margarine
1 egg, unbeaten
1 tsp. vanilla

Add the the above cooled mixture.
The add:
2 c. flour
1/2 tsp. salt
1/2 c. nuts

Beat well, put into 3 well-greased Number 2 cans. Bake 50 minutes at 350°. Let stand 5 minutes before removing from cans.

The trouble with the average family is it has too much month left over at the end of the money.

Raisin-Apple Wheat Bread

Lillian Morfeld

2/3 c. milk
1/4 c. cracked wheat bulgar flour
2 pkg. dry yeast in 1/2 c. warm water (115°)
1 egg
2 T. vegetable oil
2 T. honey
2 tsp. salt
1 c. chopped, tart apples
1 1/2 c. whole wheat flour
2 1/2 c. all-purpose flour
1 1/2 c. raisins

Heat milk until warm. Add bulgar. Set aside. In large mixer bowl, dissolve yeast in the water. Add egg, oil, honey, salt, apples and milk mixture. Beat just to blend. Let set 5 to 10 minutes. Add whole wheat flour and 1 cup all-purpose flour. Beat at low speed to blend. Then beat on high 2 minutes. With spoon, mix in 1/2 cup remaining flour and raisins. Turn out on floured board and knead 8 to 10 minutes, working in more flour as needed to make smooth dough. Cover, let rise until doubled. Punch down dough. Let rise again. Form into 2 (4x8-inch) pans or 4 (2 1/3 x 6-inch) miniature pans (greased). Cover. Let rise until dough rises just above pans about 30 to 45 minutes. Bake at 350° for 30 to 45 minutes, 25 to 30 minutes for smaller pans. Cool in pans a few minutes, then turn out to cool. Freezes well.

Any-Kind Pudding Bread

Vicki Reiling

1 pkg. cake mix, any flavor
1 sm. pkg. pudding, same flavor as cake mix
1/4 c. oil
4 eggs
1/8 c. poppy seed
1 c. hot water

Mix all together. Place in 2 well-greased loaf pans. Bake at 300° for 1 hour or until done.

Butter pecan cake and pudding are good, also strawberry and French vanilla.

Mushroom Bread

Lori Lloyd

1 loaf garlic bread
2 c. sliced mushrooms
2 c. grated Mozzarella cheese
2 sticks oleo
2 tsp. poppy seeds
2 T. onion flakes
1 tsp. Lawry's seasoning salt
1 tsp. dry mustard
1 tsp. garlic powder

Slice bread three-fourths way through and stuff with cheese and mushrooms. Meanwhile, melt oleo and all the seasonings in large measuring cup. Pour melted mixture over top of bread and wrap in foil. Bake 1/2 hour in 350° oven or until cheese is melted.

Vanilla Nut Bread

Donna O'Connor

1 pkg. RapidRise yeast
3 T. instant dry milk
4 tsp. sugar
1 tsp. salt
3 c. Better for Bread flour
1 egg, slightly beaten, add water to make 2/3 c. liquid (70° to 80°)
1 1/2 T. butter
2 T. vanilla
1/2 c. vanilla yogurt
1/4 c. slivered almonds, toasted

Put in bread machine (set on basic/white bread cycle, at desired color setting). Remove baked bread from pan and cool on wire rack, drizzle with icing.

Alternate Method: Use bread machine to mix and after secondary kneading, remove and shape into twisted loaf or cinnamon rolls. Place on greased cookie sheet or pan for rolls. Let rise until double. Bake at 350° for 20 to 25 minutes.

Swedish Rye Bread

Ruth Rotert

2 c. water
1/2 c. brown sugar
1 tsp. salt
1 tsp. caraway seed
1/2 tsp. anise
1 T. shortening
1 pkg. yeast
3 1/2 c. white flour
2 c. rye flour

Combine: water, sugar, caraway seed, anise and shortening. Cook 3 minutes. Cool to lukewarm. Soften yeast in this mixture. Add flour, mix to a soft dough. Let rise 1 1/2 hours. Add rye to make stiff dough. Knead lightly. Place in greased bowl, cover with a damp cloth. Let rise until double, about 2 hours. Knead, divide in 2, mold into 2 loaves, place in greased pans, cover, let rise until doubled, bake at 375° for 35 to 40 minutes.

Life is like a mirror; we get best results when we smile at it.

Zucchini Bread

Mary Kloser

3 eggs, well beaten
1 c. salad oil
2 tsp. vanilla
1 3/4 c. sugar
2 c. grated zucchini
1 (8 1/4 oz.) can drained pineapple
3 c. flour
3 tsp. baking powder
1 tsp. nutmeg
1/2 tsp. baking soda
1 tsp. salt
1/2 tsp. cinnamon
1 c. chopped walnuts
1 c. chopped currants

Beat eggs until foamy and thick. Add salad oil, vanilla and sugar, beat. Add zucchini and pineapple and mix. Mix dry ingredients and add to mixture. Add nuts and currants to mixture. Divide in 2 greased and floured bread pans. Bake at 350° for 1 hour. Cool for 10 minutes in pan.

Zucchini Bread

Betty Klocke

3 eggs
2 1/4 c. sugar
3 tsp. vanilla
1 c. vegetable oil
2 c. piled high shredded zucchini
3 c. flour
1 tsp. salt
1 tsp. baking soda
3 tsp. cinnamon
1/2 tsp. baking powder
1 c. chopped nuts (opt.)
1 c. raisins or ground-up oranges or fruit (opt.)

Beat eggs until fluffy. Add sugar, vanilla and salad oil. Stir in zucchini. Add the dry ingredients and chopped nuts, raisins, etc. Pour into bread pans. Bake 350° for 45 to 50 minutes. Makes 2 loaves.

Zucchini Bread

Diane Staples

3 eggs
1 c. salad or vegetable oil
2 c. sugar
3 tsp. vanilla
2 c. zucchini, peeled & grated
3 c. flour
1 tsp. salt
1 tsp. baking soda
1/4 tsp. baking powder
3 tsp. cinnamon
1/2 c. nutmeats (opt.)

Cream together eggs, oil, sugar, vanilla and zucchini. Add dry ingredients and mix well. Pour into 2 greased and floured loaf pans. Bake 1 hour in 325° oven. Cool 10 minutes in pans, then remove to cool on wire rack.

Pretzels

Mark Kerwood

1 pkg. dry yeast
Water
1/2 tsp. sugar
1/4 tsp. salt

Dissolve the yeast in 1 cup of 110° water. Divide yeast solution between 3 glasses. Put 1/4 teaspoon sugar in the first glass and salt plus 1/4 teaspoon sugar in the second glass. Leave the third glass untreated as a control. Stir each glass with a different spoon.

Yeast mixtures
Approx. 4 1/2 c. flour
Vegetable oil
1 egg yolk, beaten
1 T. water
Coarse (kosher) salt

Pour the contents into a large bowl. Add between 4 and 4 1/2 cups flour. Mix to form a stiff dough. Knead the dough on a floured surface for about 8 minutes. Kneading develops the gluten, which is the only protein that supports pretzels. (Sally Lunn bread has milk and eggs to help do this job.) To knead, turn the dough out onto a floured surface and rub some flour on your hands to keep them from sticking to the dough. Fold over, toward you, the side of the dough farthest from you. Push the fold into the rest of the dough with the heel of your hand. Give the dough a quarter turn and repeat the motion. Dough that has been properly kneaded is no longer sticky but smooth and elastic.

Oil a large bowl and put in the kneaded dough, turning it so the surface becomes slightly oiled and will not dry out. Cover the dough with a clean, damp towel. Let it rise in a warm place until it doubles in size. While the dough is rising, grease a cookie sheet and make the egg mixture. Separate an egg. In a small bowl or custard cup, beat the yolk together with 1 tablespoon of water, using a whisk or fork.

When the dough is finished rising, punch it down with your fist. Break off balls of dough and roll them between your hands into long ropes. Then shape them into pretzels and put them on the cookie sheet. You can make many different shapes.

Use a pastry brush to paint each pretzel with the egg yolk mixture. Sprinkle the pretzels with coarse salt. Preheat the oven to 475°. Let the pretzels rise again in a warm place until they have almost doubled in size. Then bake for about 10 minutes or until the pretzels are firm and golden brown.

Soft Pretzels

Nancy Schultes

2 pkg. active dry yeast
2 c. warm water
1/2 c. sugar
2 tsp. salt
1/4 c. margarine
1 egg
6 1/2 to 7 1/2 c. flour
1 egg yolk
2 T. water
Margarita salt

Dissolve yeast in warm water (110°). Add sugar, salt, margarine, egg and 3 cups flour. Beat until smooth. Add enough additional flour to make stiff dough. Cover bowl and refrigerate 2 to 24 hours. Turn dough onto lightly-floured board. Divide in half; cut each half into 16 equal pieces. Roll each piece into pencil shape about 20 inches long. Form into pretzels. Place on lightly-greased baking sheets. Blend together egg yolk and 2 tablespoons water. Brush pretzels with egg mixture. Sprinkle with margarita salt. Let rise in warm place, until doubled (approximately 25 minutes). Bake in 350° oven 15 minutes. Yields 32 pretzels. May use hot Cheese Whiz or spaghetti sauce as dips.

QUICK VERSION:
1 loaf frozen bread dough
1 egg
2 T. milk
Margarita salt

Thaw bread dough according to package directions. Divide dough into 16 pieces for pretzels or for bread sticks. Form shapes and place on a lightly-greased cookie sheet. Let stand until almost doubled in size, about 45 minutes. Mix egg and milk, beating well; brush mixture over dough. Sprinkle with margarita salt. Bake at 350° for 10 to 12 minutes.

Crispy Waffles

Terri Vetter

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 together. Beat egg yolk. Mix in milk and oil. Add to dry ingredients; stir. Beat egg whites, stiff. Fold egg whites into batter. Bake in hot griddle waffle iron to desired crispness. Makes 3 large waffles.

Crown

Sue Payson

1 c. milk, scalded
1/2 c. margarine
1/2 c. sugar
1 tsp. salt
2 pkg. dry yeast
2 well-beaten eggs
4 1/2 c. flour

Sugar-Nut Mixture: Combine 3/4 cup sugar, 1 teaspoon cinnamon and 1/2 cup finely-chopped walnuts.

Combine milk, margarine, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs; add flour. Mix to soft dough. Knead on lightly-floured surface until smooth and elastic. Place in greased bowl and cover with damp cloth. Let rise in warm place until double. Punch down, cover. Let rise 10 minutes. Shape balls about golf-ball size and roll in melted oleo, then in sugar-nut mixture. Put in greased angel food cake pan. Let rise until double. Bake at 350° about 40 minutes. Makes 1 Crown.

Biscuits

Mother's biscuits were a sight to see:
Light and fluffy as they could be,
She would mix, punch, twirl and pat
Like a magician - biscuits luscious and fat.
But one time-such a mistake -
She made biscuits you couldn't break.
In her haste, she grabbed (without looking)
For the baking powder she used for cooking.
Alas and alack, such a disaster,
She grabbed instead the patching plaster.
When the biscuits were baked to brownish tones
They looked like a bunch of little hard stones.
She gave them to the dog, poor thing,
He buried them in the garden - till spring.
When the garden was plowed, there was no doubt
To our amazement, the biscuits rolled out.
Mother's embarrassment was complete
When we talked of her biscuits that dog wouldn't eat.

Whole Wheat Cinnamon Rolls

Mary Feldmann

4 1/2 to 5 c. all-purpose flour
2 pkg. dry yeast
1 1/2 c. milk
1/2 c. oleo
1/2 c. sugar
1 tsp. salt
3 eggs
2 c. whole wheat flour
Orange-Cinnamon Filling (recipe follows)
1 c. chopped nuts
Orange Glaze

In a large mixer bowl, combine 3 cups all-purpose flour and yeast. In medium saucepan, beat milk, oleo, sugar and salt until just warm (120° to 130°) and oleo almost melted, stirring constantly. Add to flour mixture. Add eggs and beat with electric mixer on low speed 30 seconds, scraping sides of bowl constantly. Using spoon, stir in whole wheat flour and as much remaining white flour as you can. Turn dough out onto lightly-floured surface. Knead in enough of the remaining flour to make a moderately-stiff dough that's smooth and elastic (6 to 8 minutes). Shape into a ball. Place in greased bowl, turning once. Cover and let rise in a warm place until double (1 hour). Prepare Orange-Cinnamon Filling: set aside. Punch dough down. Divide in half. Cover and let rest for 10 minutes. On lightly-floured surface, roll each half of dough into 12-inch squares. Spread 1/2 of filling over each. Sprinkle each with 1/2 of nuts. Roll up each square, jellyroll-style. Seal edges. Slice each roll into 8 pieces. Place the pieces into 9x13x2-inch greased pan. Repeat using another 9x13x2-inch pan or 12-inch pizza pan. Cover loosely with clear plastic wrap. Rise 45 minutes or until double. (Or refrigerate 2 to 24 hours, uncover; let stand at room temperature for 30 minutes.) Uncover; bake in 375° oven for 45 minutes. Cover loosely with foil. Bake 10 to 15 minutes. Cool slightly. Prepare Orange Glaze. Drizzle over rolls. Makes 16 rolls.

Orange-Cinnamon Filling: Combine 3/4 cup sugar, 1/2 cup softened oleo, 4 teaspoons cinnamon, 1 tablespoon finely-shredded orange peel and 2 teaspoons flour.

Orange Glaze: Combine 4 cups sifted powdered sugar and 1 teaspoon vanilla. Add enough orange juice (4 to 6 tablespoons) to make drizzling consistency.

Men who give in if wrong, are wise;
Men who give in if right, are married.

Quick Sticky Buns

Virginia Hagemann

1 tube biscuits
1/4 c. margarine, melted
2 T. sugar
1 1/2 tsp. cinnamon
Chopped nuts (opt.)

Preheat oven to 400°. Mix together sugar and cinnamon. Dip each biscuit into butter and then into sugar-cinnamon mixture. Place in 9x9-inch pan. Can overlap each other. Sprinkle nuts on top. Bake for 8 to 10 minutes.

If doubling recipe, use a 9x13-inch pan. To cut calories, you may dip every other biscuit as you overlap them in the pan. In baking all will be coated with butter and sugar mixture. Still tastes good.

Pecan Rolls

Deb Fahn

1 pkg. (12) frozen cinnamon rolls
1 stick oleo
1 c. brown sugar
1/3 c. dark corn syrup, white is ok
2 c. pecans, whole or pieces

On medium heat, melt stick of margarine, brown sugar and corn syrup. Bring to a boil for 1 minute and pour in 9x13-inch pan. Sprinkle pecans on top. Put frozen rolls on top of hot mixture. Let rise 6 to 8 hours. Bake at 350° for 20 to 25 minutes until top is brown.

I make this about 10:00 PM or later before bed and warm the oven to 200° and shut it off. I put the pan in the oven overnight and bake it in the morning! (Just don't forget to warm the oven and then put in rolls and shut the oven off. On warm all night, will cause the rolls to rise too much or kill the yeast.

Easy Caramel Rolls

Pat Bass

2 tubes Pillsbury biscuits

Layer in greased bread pan, upright, 10 on each side.

Boil:

1 stick margarine
1/2 c. white sugar
1/2 c. brown sugar
3/4 c. vanilla ice cream

Boil for 1 minute. Pour over biscuits. Bake at 400° for 20 minutes or until lightly browned. Cool 15 minutes and invert onto waxed paper.

Mary's Pecan Rolls

Joan Trobak

2 c. water
1/2 c. sugar
2 tsp. salt
2 eggs, well beaten
2 env. active dry yeast, softened in 1/2 c. water with 1 tsp. sugar
7 to 8 c. flour
1/2 c. softened shortening
1 stick butter, softened
2 tsp. cinnamon
1 c. sugar

PECAN TOPPING:
1 c. softened butter
1 c. white corn syrup
2 c. brown sugar
Pecan halves (3 to 4 for each muffin tin)

Mix first 4 ingredients together. Add yeast mixture and stir well. Add 4 cups of the flour and beat well with spoon. Add the shortening and mix well. Beat and knead in an additional 3 to 4 cups of flour to make a dough that is light but not sticky. Cover and let rise in a warm place for 1 1/2 to 2 hours, or until double in size.

Punch down and roll dough out on floured surface into a large rectangle about 1/4-inch thick. Spread softened butter over rectangle. Sprinkle with cinnamon and sugar. Roll up, starting with longest side. Cut into 4 dozen slices about 1/2-inch thick.

Topping: Combine first 3 ingredients and mix well. Put 1 tablespoon of topping into bottom of each muffin cup of muffin pan; place 3 to 4 pecan halves on top. Put 1 slice of the dough on top of the pecan halves in each muffin cup and let rise until doubled in bulk.

Bake in 350° oven for 12-15 minutes. Remove from oven and allow to cool a few minutes, then turn pans upside-down and cool for a few minutes more before removing pans. Don't let the rolls cool too much or they will stick to the muffin pan.

Easy Caramel Rolls

Lynn Wittrock

18 frozen dinner rolls
1 pkg. butterscotch pudding, not instant
1 c. brown sugar
1 stick margarine
Nuts and cinnamon

Grease bundt pan. Add nuts (if desired). Drop 18 dinner rolls in pan. Cover with butterscotch pudding, generously sprinkle cinnamon over rolls. Bring butter and brown sugar to a boil, pour over rolls. Cover with plastic wrap and let rise overnite. In the morning bake at 350° for 25-30 minutes. Serve warm.

Easy and very good.

Caramel Rolls

Phyllis Steffen

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

Mix and set aside for 10 minutes.

1 c. warm water
1/4 c. sugar
2 T. vegetable oil
1/2 tsp. salt

Mix with electric mixer, add 1 beaten egg, then add yeast mixture. Beat in 2 cups of flour, then by hand 1 3/4 more cups flour. Form into a ball. Cover with a cloth and let rise until double. When doubled, roll out into a rectangle, spread with melted butter and 1/4 cups sugar. Roll into a log and cut into 1-inch pieces. Set on top of caramel mixture and bake at 350° for 20 minutes. Use 2 (8x8-inch) pans.

CARAMEL MIXTURE: Mix.
1 c. brown sugar
1 stick margarine, melted
4 T. light or dark syrup

After baking, let stand for 5 minutes. Invert and remove from pan.

Butterscotch Rolls

Mrs. Robert (Evelyn) Wieland

1 pkg. yeast
1 pkg. butterscotch pudding mix, not instant
2 eggs
4 1/2 to 5 c. flour
2/3 c. brown sugar
Nutmeats
1/4 c. warm water
1 1/2 c. milk
1/2 c. oleo or butter
1 tsp. salt
1/4 c. butter, melted
2 T. flour

Dissolve yeast in warm water. Combine in cooking kettle the pudding mix, milk and butter. Cook until thick. Cool until lukewarm. Add eggs, salt and yeast and flour to make a soft dough (4 1/2 cups). Let rise until double. Scrape out on well-floured board and knead into a ball, then roll out like jellyroll. Combine melted butter, sugar and flour. Spread on dough and cover with nutmeats. Roll like jellyroll and cut in about 1-inch slices. Let rise and bake at 375° for 12 to 15 minutes. Should make about 18 large rolls.

FROSTING:
1/4 c. brown sugar
2 T. milk
2 T. butter
1 c. powdered sugar
1 T. vanilla

Boil 1 minute. Put on cold rolls as a glaze.

Never-Fail Buns

Mrs. Donna Bellinghausen

2 pkg. dry yeast
2 c. milk
2 eggs
1/2 c. sugar
2 scant tsp. salt
7 c. flour
1/2 c. margarine
1/2 c. lukewarm water

Dissolve yeast in lukewarm water. Add milk to yeast; add 3 1/2 cups flour and oleo. Beat eggs, sugar and salt together and add to first mixture. Add 3 1/2 cups flour (a little more if needed). Knead well and let rise until double in bulk. Knead down. Let rise again and shape into buns and rolls. Let rise again until double in bulk. Bake 15 minutes at 375°.

I usually use these for rolls, they are nice and light. Do not use more than 7 cups of flour, unless they are too sticky.

Mashed Potato Buns

Bernice Bluml

1/2 c. sugar
1/2 c. shortening (oleo)
1 c. hot mashed potatoes
1 T. salt
2 eggs
1 1/2 c. very warm water
Approx. 7 1/2 c. flour
2 T. dry yeast

Combine sugar, shortening and mashed potatoes, stir until shortening is melted. Add salt and eggs and stir well. Add warm water, stir again. Add dry yeast. Add flour just enough to make soft dough. Leave rise until doubled in size. Knead down and leave rise again. Take pieces of dough about size of large walnut. Make ball and place on pan and press flat, leaving enough room between so they don't touch after rising. Bake at 375° or until light brown.

Butterhorns

Vera Sporrer

1 c. scalded milk
1/2 c. sugar
1/2 c. butter
1 tsp. sugar
1 pkg. yeast
1/4 c. warm water
3 eggs
4 to 4 1/2 c. flour
1 tsp. salt

Mix together scalded milk, sugar and butter. Cool. Cream until watery. Put sugar and yeast in warm water. Let set awhile. Beat 3 eggs in big bowl. Add flour and salt. Add first 2 cups of flour with a beater. Add the balance with spoon. Let rise. Turn out on floured board. Cut in 4 parts. Roll each part about size of pie crust. Cut into 12 pieces like pie slices. Spread butter on it. Start at wide end and roll toward point. Let rise 3 hours. Bake 10 minutes at 400°. They brown fast, depending on your oven. I bake mine at 375°. Makes 3 dozen.

Mashed Potato Rolls

Rose Meiners

1 1/2 c. scalded milk
2/3 c. shortening
2/3 c. sugar
1 tsp. salt
2 beaten eggs
1 c. sieved mashed potatoes
1 cake compressed yeast
1/2 c. lukewarm water
About 5 1/2 c. flour

To the scalded milk, add the shortening, sugar and salt. Stir until sugar dissolves and shortening melts. Cool to lukewarm, add potatoes and yeast which has been dissolved in the lukewarm water. Add 2 1/2 cups flour, beat until smooth and elastic. Cover, let rise until light and full of air bubbles. Beat again. Add beaten eggs and rest of flour to make a stiff dough. Cover, set in a warm place until double in bulk. Knead down, let rise again. Shape into rolls. Place in baking pans. Let rise. Bake in a 350° oven until lightly browned.

Cake Mix Cinnamon Rolls

Bev Rolfes

1 box yellow cake mix
2 pkg. dry yeast
3 eggs
1 tsp. salt
1 tsp. vanilla
1/3 c. oil
5 1/4 c. all-purpose flour

Mix dry ingredients in large bowl. Mix well. Add eggs, vanilla and oil. Then add flour. Stir with spoon well to soft dough. Knead on floured board about 5 minutes. Let rise until double in greased bowl. Then roll out 1/4- to 1/2-inch thick like jellyroll. Cut and put in greased pan. let rise to double. Bake at 350° for 20 to 30 minutes. Ice with powdered sugar icing while hot.

Rolls or Doughnuts

Dolora Brincks

Dissolve 2 packages yeast in 1/4 cup warm water. Add 2 cups warm buttermilk, 2 eggs, 1/2 cup melted shortening, 1/2 cup sugar and 1 teaspoon salt. Stir in 6 cups flour gradually, kneading the last cup or so. Let rise until double. Knead and let rest 10 minutes. Then make into your favorite rolls or donuts. For rolls, bake 15 to 20 minutes at 375°. For donuts, roll out and cut. Let rise 15 to 20 minutes. Fry in hot oil at 350° until light tan. Drain on paper towels and glaze.

My grandchildren like donut holes best.

Homemade Rolls

Wanita Dentlinger

(Overnight)

1 tsp. dry yeast
3 c. warm water
1 c. sugar
2 eggs
1/2 c. shortening
1 T. salt
8 c. flour
Margarine
Brown sugar
Cinnamon

Begin to stir up dough at 5:00 P.M. Mix up all ingredients. Punch it down every hour for 5 hours. I cover it. Grease 2 (9x13-inch) pans. Roll out dough with flour. Put margarine, brown sugar, sugar and cinnamon on top. Shape into rolls. Cover and let rise at room temperature overnight. Next morning, bake at 350° to 375° for 25 minutes or until brown on top. When cooled, put icing glaze on top.

Baking Powder Biscuits

Virginia Croghan

2 c. flour
2 tsp. baking powder
4 T. butter or oleo
1/2 tsp. salt
3/4 c. milk

Mix together and spoon out on ungreased cookie sheet. Bake at 450° for 12 to 15 minutes. Or if using for chicken pot pie, just drop by spoonfuls right on top of casserole.

Red Lobster Cheese-Garlic Biscuits

Denise Muhlbauer

2 c. Bisquick
2/3 c. milk
1/2 c. shredded Cheddar cheese
1/2 c. butter, melted
1/4 tsp. garlic powder

Preheat oven to 450°. Mix Bisquick, milk and cheese until soft dough forms. Beat vigorously 30 seconds. Drop dough by spoonfuls onto ungreased baking sheet. Bake 8 to 10 minutes until golden brown. Mix butter and garlic powder. Brush over warm biscuits before removing from baking sheets. Serve warm. Makes 12 biscuits.

White Bread

Jackie Sibenaller

1 c. warm water
2 pkg. dry yeast
2 T. salt
4 T. shortening
6 T. sugar
3 1/2 c. warm water
12 c. flour more or less

Dissolve yeast in 1 cup warm water. Mix all ingredients. Knead until smooth and elastic. Punch down and let rise until double. Shape into 4 loaves, let rise again and bake 40 minutes at 350°.

This recipe is an old recipe of Courtney Cook's from a Carroll Library Cookbook.

Fat-Free Whole Wheat Bread

Pat Goins

1 pkg. yeast
2 c. bread flour
2 c. whole wheat flour
1/4 c. water
1 1/2 c. water

Mix all together in automatic bread maker.

2001 Supplement

Rye Bread

Bev Rolfes

2 c. rye graham flour
1/2 c. shortening
1/2 c. sugar
2 T. dark molasses
2 tsp. salt
1 pkg. yeast
1/4 c. warm water
2 c. hot water
4 c. white flour

Pour 2 cups hot water over rye flour . Add shortening, sugar, molasses, salt and yeast (which has been dissolved in 1/4 cup water). Mix in 4 cups white flour and let rise 1 1/2 hours. Punch down and knead. Let rise again; form into 2 loaves. Let rise and bake at 350° for 45 to 55 minutes.

Heavenly Waffles

In Memory of Elizabeth Bierl

2 c. biscuit mix
1 egg
1/2 c. cooking oil
1 1/3 c. club soda
2 T. flour

Mix all together and bake in a preheated waffle iron.
So light you'll think they came from heaven.

Crêpes

Joleen Kasparbauer

(Thin Pancakes)

1 1/2 c. flour
1 T. sugar
1/2 tsp. baking powder
1/2 tsp. salt
2 c. milk
2 eggs
1/2 tsp. vanilla
2 T. melted butter

Mix flour, sugar, baking powder and salt. Stir in remaining ingredients. Beat with a rotary beater until smooth. For each crêpe, lightly grease a 10-inch skillet. Heat over medium heat until margarine or lard is bubbly. Pour approximately 1/4 cup of batter into skillet. Immediately rotate skillet until batter covers bottom. Brown crêpe on both sides. Serve crêpes, rolled up, with butter, jelly or syrup.

Easy Cornbread

Rosie Obman

1 box Jiffy yellow cake mix
1 box Jiffy cornbread mix

Follow directions on both boxes of mixes...completely. Stir. Bake at a medium temperature for the cake mix/cornbread mix. "Average" the heat called for; "average" the baking time. Test for doneness with toothpick. Using a table fork, poke holes in top of cornbread.

Mix the following:

1/2 c. honey
1/2 c. oleo
1/2 c. powdered sugar
1/2 tsp. cinnamon

Beat the above topping ingredients with electric mixer. Spread over (baked) cornbread.

Butterscotch Rolls

Teresa Boswell

2 pkg. yeast
1/2 c. warm water
2 pkg. butterscotch pudding
3 c. milk
1 c. margarine
4 eggs
2 tsp. salt
9 to 10 c. flour

Dissolve yeast in warm water. Cook pudding with milk and margarine. Let cool. Add eggs, salt and flour. Mix and knead; place in a greased bowl. Let rise until double. Roll out like cinnamon rolls. Brush with 1/2 cup margarine. Sprinkle with 1 1/3 cups brown sugar, 4 tablespoons flour and 1/2 cup pecans. Cut and place on 3 greased cookie sheets. Let rise. Bake at 350° for 12 to 15 minutes.

FROSTING:
1/2 c. brown sugar
4 T. milk
4 T. butter or margarine

Boil 1 minute. Add 2 cups powdered sugar and 1 teaspoon vanilla. Mix with beater. Frosting will cover 1/2 batch.

Cracked Wheat Bread

Rosie Obman

6 c. hot water
2 c. cold water
1 c. brown sugar
2 c. cracked wheat
1 c. vegetable oil
9 c. (total) flour
2 T. yeast

Put the hot water into a bowl; add 3 to 4 cups flour (out of the 9 cups total; be sure the water-flour mix is cool enough for the yeast). Add yeast. Stir. Add all remaining ingredients, including the last 5 to 6 cups flour. Stir. Let rise until double. Knead. Put into greased bread pans. Let rise. Bake 40 minutes in 400° oven.

Best-Ever Banana-Nut Bread

Mary Jo Irlbeck

1 3/4 c. all-purpose flour
1 1/2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs
1 c. ripe bananas (2 med.), mashed
1/2 c. vegetable oil
1/4 c.buttermilk, plus 1 T. buttermilk
1 tsp. vanilla extract
1 c. walnuts, chopped

In a large bowl, combine flour, sugar, baking soda and salt. In another mixing bowl, combine eggs, mashed bananas, oil, buttermilk and vanilla. Add to dry ingredients, stirring just until combined. Fold in chopped nuts. Pour into a greased loaf pan. Bake at 325° for 1 hour and 20 minutes, or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack. Yield: 1 loaf.

Buttermilk Pancakes

Mary Jo Irlbeck

1 2/3 c. flour, sifted
1 T. baking powder
1 1/2 tsp. baking soda
1 tsp. salt
2 T. sugar
2 c. buttermilk
3 eggs, beaten
3 T. butter, melted

Sift dry ingredients into a bowl: flour, baking powder, baking soda, salt and sugar. Add buttermilk, beaten eggs and melted butter. Mix lightly. Fry on hot griddle until golden brown.

Poppy Seed Bread

Connie Foval

3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. baking powder
3 eggs
1 1/2 c. milk
1 1/8 c. Crisco oil
2 1/4 c. sugar
1 1/2 tsp. poppy seeds
1 1/2 tsp. vanilla
1 1/2 tsp. butter flavoring
1 1/2 tsp. almond flavoring

Mix all batter ingredients together. Pour into 4 small aluminum loaf pans. Bake 30 to 40 minutes at 350°. Cool for 5 minutes. Pour frosting over bread in pans. Cool 5 minutes; remove from pans.

FROSTING:
1/4 c. orange juice
3/4 c. sugar
1/2 tsp. vanilla
1/2 tsp. butter flavoring
1/2 tsp. almond flavoring

Pull-Aparts

Connie Foval

2 loaves frozen bread dough
1/2 c. oleo
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. sweetened condensed milk
Cinnamon

Thaw bread. Cut dough into 1-inch cubes and place in a 9x13-inch pan. Combine remaining ingredients. Heat until oleo is dissolved. Let cool. Pour mixture over cubes in pan; let rise until dough reaches top of pan. Bake for 30 minutes at 350°.

Frost with powdered sugar frosting and chopped nuts if desired. Do not frost if you plan to freeze.

The best way to serve leftovers is to someone else.

One-Serving Cheese Puff

Cookie Beardmore

1 1/2 slices white or whole wheat bread, buttered
1 egg
1/2 c. milk
1/4 c. shredded process American cheese
1/8 tsp. onion salt
1/8 tsp. salt
6 to 8 drops Tabasco sauce

Cut bread into strips; place with buttered-side down along the sides and on the bottom of a 10-ounce custard cup (Pyrex is fine). In a bowl, beat egg, then add remaining ingredients. Pour wet ingredients into bread "shell" and bake at 350° for approximately 30 minutes, until puffy and brown.

This is ideal for a single person. Of course, the recipe could easily be multiplied, as necessary. In the salad section is a "Tomato Strip Salad," a perfect companion, and enough for one person. Enjoy.

Light Rye Bread Dip

Velma Schweers

2 c. sour cream
1 c. mayonnaise
1 c. cottage cheese
1 can sliced water chestnuts
1 pkg. fresh spinach (cut up)
1 pkg. Lipton onion soup mix

Mix all ingredients and chill. To serve, hollow the center of a loaf of light rye bread and make cubes of the bread. Pour dip into the center of the loaf and serve the cubes of bread for dunking.

Rhubarb Muffins

Rosie Obman

2 1/2 c. flour
1 tsp. baking soda
1 1/4 c. brown sugar
1 tsp. vanilla
1 c. buttermilk
1 c. walnuts
1 tsp. baking powder
1/2 tsp. salt
1/2 c. oleo (or oil)
1 egg
1 1/2 c. rhubarb, diced

Beat brown sugar, oil, egg, vanilla and buttermilk. Add dry ingredients. Mix with electric mixer until well blended. By hand, stir in rhubarb and nuts. Pour into muffin tins (can use cupcake papers) and sprinkle with below topping.

TOPPING:
1/4 c. sugar
1 tsp. cinnamon

Bake 20 to 25 minutes in 375° oven.

Perfect Cornbread

Gina Kasparbauer

1 c. sifted flour
1/4 c. sugar
4 tsp. baking powder
3/4 tsp. salt
1 c. yellow cornmeal
2 eggs
1 c. milk
1/4 c. shortening

Sift flour with sugar, baking powder and salt; stir in cornmeal. Add eggs, milk and shortening. Beat with rotary or electric beater until just smooth. (Do not overbeat.) Pour into a greased 9x9-inch pan. Bake at 425° for 20 to 25 minutes.

Great with soup.

Banana Bread

Jan Hugeback

1/2 c. margarine
1 c. sugar
2 eggs
3 lg. mashed bananas
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/2 to 3/4 c. walnuts

Cream shortening and sugar. Add eggs and beat. Add bananas, then mix in dry ingredients. Add nuts and vanilla. Pour into a greased and floured loaf pan. Bake for 1 hour and 10 minutes at 325° to 350°.

Magic Biscuits

Norma Truitt

1 pkg. dry yeast
4 tsp. hot water
5 c. flour
1 tsp. baking soda
3 tsp. baking powder
1 tsp. salt
4 T. sugar
1 c. shortening
2 c. buttermilk or sour milk

Dissolve yeast in water. Mix flour, baking soda, baking powder, salt and sugar in a large bowl. Cut in shortening. Add milk and yeast mixture. Put into an oiled bowl. Refrigerate until ready to use. Take out as much dough as needed, and roll out. Cut. Bake in a greased pan at 425° for 10 minutes.

Note: Batter will keep for 7 to 10 days in the refrigerator.

Lemon Muffins

Lillian Morfeld

(Low-Fat)

1 3/4 c. flour
3/4 c. sugar
1 T. grated lemon peel
1 tsp. baking powder
3/4 tsp. baking soda
1/4 tsp. salt
1 ctn. lemon yogurt (8 oz.)
6 T. butter, melted
1 egg
1 T. lemon juice
1/3 c. lemon juice
1/4 c. sugar
2 tsp. grated lemon peel

Mix together flour, sugar, 1 tablespoon lemon peel, baking powder, salt and baking soda in a bowl. Whisk together yogurt, butter, egg and 1 tablespoon lemon juice. Add to dry ingredients to blend. Spoon mixture into muffin cups. Fill 3/4-full. Bake 20 minutes at 375°. Cool slightly.

Heat 1/3 cup lemon juice, 1/4 cup sugar and 2 teaspoons grated lemon peel until sugar melts. Poke skewer into muffins. Drizzle over muffins. Best served warm. Yield: 12.

Apple-Walnut Muffins

Mary Summers

1 c. sugar
3/4 c. oil

Beat for 2 minutes.
Add:
2 eggs
1 tsp .vanilla

Beat 1 more minute.
Mix together and add:
2 c. flour
1 tsp. baking soda
1 tsp. cinnamon

Stir well, then add:
1 3/4 c. chopped apples
1/2 c. nutmeats

Spoon into muffin cups (about 2/3-full). Bake 20 to 25 minutes at 350°.

Banana Bread

Mary C. Baumhover

1/2 c. canola oil
1 1/2 c. mashed bananas (about 3)
2 c. flour
1 tsp. vanilla
2/3 c. sugar
2 eggs, beaten slightly
3/4 tsp. salt
1 tsp. baking soda
1/2 c. sour milk
3/4 c. chopped walnuts (opt.)

Mix oil, sugar, mashed bananas, eggs and vanilla. Sift together flour, baking soda and salt. Add to banana mixture alternately with milk, mixing thoroughly after each addition. Add nuts, if desired. Pour batter into a greased and floured 5x9x3-inch loaf pan. Bake in preheated 325° oven for 75 minutes. Cool on rack for 15 minutes before removing from pan.

Quick Carrot and Applesauce Bread

Lynette Lehrter

1 c. sugar
3/4 c. applesauce (unsweetened)
1 c. whole wheat flour
1/2 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 c. shredded raw carrots
1 tsp. vanilla
2 eggs
1/4 c. chopped nuts

Heat oven to 350°. Lightly coat loaf pan with oil and flour for 1 large loaf or 2 small loaves. Bake 50 minutes.

Do the right thing. You will please some people and astonish the rest.

Cinnamon Bread

Florine Eich

DOUGH:

1 c. milk
1/4 c. sugar
1 tsp. salt
2 T. melted butter
1 egg, beaten
4 c. flour
1 pkg. dry yeast, dissolved in 1/4 c. warm water

Heat milk to lukewarm. Add sugar, salt, butter and beaten egg. Add to yeast mixture. Add 2 cups flour and beat with electric mixer for 2 minutes on medium speed. Add remaining flour and knead for about 5 minutes. Place in a greased bowl; let rise in a warm place until double, about 1 hour. Punch down and let rise again for 30 minutes. To make bread, roll dough into a 14x16-inch rectangle. Spread with 2 tablespoons butter. Sprinkle 1/4 cup brown sugar and 1 tablespoon cinnamon onto dough. Cut 16 (1-inch) strips. Fold each strip in half. Twist and place 8 strips or twists in a well-greased 4 1/2 x 8 1/2 x 2 1/1-inch loaf pan. Let rise until double. Bake at 350° for 20 to 25 minutes. Remove from pan and frost while warm. Yield: 2 loaves.

FROSTING:

2 c. powdered sugar
2 T. melted butter
2 T. milk
1 tsp. vanilla

Combine ingredients; spread on bread while warm. Makes enough for 2 loaves.

White Bread

Vera Sporrer

4 c. milk*
3 c. warm water"
3 T. salt
4 T. Crisco (shortening)
5 T. sugar

*Can use 7 cups water, but I use milk and water.

Scald milk. Place 3 packages yeast in 1/2 cup water (warm) with 3 teaspoon sugar. Let the yeast set for 5 minutes or so, then stir and add to the warm (not hot) milk and sugar, salt and Crisco. I use an electric mixer when adding the first several cups of flour. Add rest with a spoon. Knead, adding enough flour until dough is like elastic and not sticky. Let it rise until double; punch down and let rise again. Shape into loaves. I place two rounds of dough into each bread pan, then pull them apart after baked and cooled. Freeze separately. I bake at 350° for 30 minutes, depending on your oven. Butter tops of crust after removed from oven.

I received this recipe from Marguerite Broich's mother, Kate Loeffelholz, many years ago and she didn't give me the amount of flour. You had to guess by the feel of the dough.

Pumpkin Ribbon Bread

Pearl Quandt

1 can pumpkin
1/2 c. vegetable oil
2 eggs
1 1/2 c. sugar
1/2 tsp. salt
1/2 tsp. ground cloves
1/2 tsp. cinnamon
1 2/3 c. flour
1 tsp. baking soda
1 c. chopped pecans

FILLING:
2 (3 oz.) pkg. cream cheese, softened
1/3 c. sugar
1 T. flour
1 egg
2 tsp. orange peel, grated (opt.)

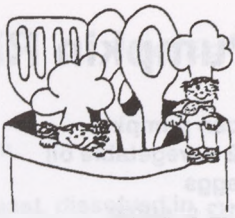
Heat oven to 325°. Grease and flour 2 loaf pans.

To make bread, combine pumpkin, oil and eggs in a large bowl. Add sugar, salt, spices, flour, baking soda and pecans; mix well. Pour 1/4 of batter into each loaf pan.

To make filling, in a medium bowl, combine cream cheese, sugar, flour, egg and orange peel; mix well.

Carefully spread cream cheese over batter in pans. Add remaining batter, covering filling. Bake 1 hour and 15 minutes to 1 1/2 hours, or until golden brown and a toothpick inserted in center comes out clean. Cool 10 minutes in pan. Transfer bread to a wire rack and cool completely. Yield: 12 to 15 servings.

Notes & Recipes



Cookies & Bars

Cookie Hints

- When using brown sugar in a recipe, always press the brown sugar firmly into the measuring cup.
- Grease the cookie sheet once — before you begin to bake — no need to grease for the rest of the batch of dough.
- Baked cookies freeze well and can be stored for several months. Pack as airtight as possible. When ready to use, thaw in refrigerator and warm in oven for a few minutes. They will taste fresh-baked.
- After melting chocolate over hot water or in microwave — cool, before adding to batter.
- Heavy, shiny cookie sheets are best for baking. When using lightweight sheets, reduce oven temperature slightly.
- When sprinkling sugar on cookies, put sugar in shaker first. Dry Jello may be added to sugar for variation.
- Before rolling, chill cookie dough in refrigerator for 30 to 60 minutes. Less dusting flour or powdered sugar will be needed. Too much flour rolled into cookies can cause them to be tough.
- To cream butter or margarine, allow it to reach room temperature. While this requires planning ahead, melting the shortening would make the batter too liquid.
- When baking cookies, use center shelf of oven only. Sheets on 2 levels will cause uneven distribution of heat.
- Place a piece of fresh baked bread in the cookie jar to keep the cookies soft and chewy.
- Many cookie recipes call for too much sugar. You can cut down on the sugar as much as half, particularly if you are using raisins, dates, chocolate chips, etc.
- When making filled cookies, use a melon ball cutter. Scoop out dough and you have a round ball.
- Cut bar cookies or rolled cookies with a pizza cutter.
- Use the doughnut cutter for rolled cookies for the children. Hole in the center is great for little ones to hold.
- When rolling out sugar cookies, use powdered sugar instead of flour.
- If you put marshmallows in the refrigerator the night before you use them, they won't stick to the shears.
- To powder sugar: When you run out of powdered sugar, blend 1 cup granulated sugar and 1 tablespoon cornstarch in blender at medium speed for 2 minutes.
- Add 2 eggs and 1/2 cup cooking oil to any flavor cake mix and you have a quick batch of cookies. Raisins, nuts or coconut can be added, if desired. Drop by teaspoonfuls onto slightly-greased cookie sheets. Bake at 350° for 8 to 10 minutes.
- Cookies that are too crisp may have too much sugar in the dough.
- Cookies that are too soft usually have too much liquid in proportion to the flour.

Cookies & Bars

Cookies

Applesauce Cookies

Diane Staples

1/2 c. butter or margarine
1 c. packed brown sugar
1 egg
1 c. applesauce
2 1/2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. salt
1 c. raisins

Cream butter, sugar and egg. Add applesauce. Sift dry ingredients and mix with creamed mixture. Add raisins. Drop by teaspoonful on greased cookie sheet. Bake at 375° for 10 minutes.

Cowboy Cookies

Mrs. Joe (Catherine) Vanderheiden

1 c. shortening
1 c. brown sugar
1 c. white sugar
1 tsp. baking soda
1 tsp. vanilla
2 c. quick oatmeal
2 c. Rice Krispies
2 eggs
2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1 (6 oz.) pkg. chocolate chips

Blend together. Beat and make balls; flatten. Bake at 375° for 6 to 8 minutes, until they look almost done when taken out.

Buttermilk Cookies

Cindy Lambertz

2 1/2 c. sugar
1 c. shortening
2 eggs
2 tsp. vanilla
1 c. buttermilk
3 1/2 to 4 c. or more flour
2 tsp. baking soda

Mix the above ingredients. Add enough flour to be able to roll out and cut without being too sticky. Roll out and cut for Easter, Christmas, Valentine's or any other holiday cookies! Bake at 350° for 8 to 10 minutes.

Note: I have best results on the Airbake cookie sheets.

No-Bake Cookies

Gin Berger

PART A:
2 c. sugar
3 T. unsweetened cocoa
1/2 c. oleo
1/2 c. milk
Dash of salt

PART B:
3 c. quick-cooking oatmeal
1/2 c. peanut butter
1 tsp. vanilla

Bring ingredients in Part A to a rapid boil. Boil 1 minute, then add ingredients in Part B. (Have part B measured and ready to put into boiling A.) Mix well; drop by spoon onto waxed paper.

Treasures

Luella Menke

(Cookies)

1 c. softened margarine
1 c. peanut butter
2 tsp. vanilla
2 eggs
1 c. white sugar
1 c. brown sugar, packed
3 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
Mini Milky Way, Snickers or Three Muskateers candy bars, quartered

Cream margarine, peanut butter, flavoring, eggs and sugars together. Combine and add dry ingredients. Chill dough. When chilled, wrap enough dough around each candy bar piece to cover. Bake in ungreased cookie sheet at 350° about 8 to 9 minutes. Let cool on sheet 5 minutes before removing. Makes approximately 4 1/2 to 5 dozen.

Million Dollar Cookies

Jan Hugeback

1 c. Crisco
1 c. margarine
1 c. white sugar
1 c. brown sugar
2 eggs
2 tsp. vanilla
1 tsp. salt
1 tsp. baking soda
4 c. flour

Cream sugars and shortening; add eggs. Add remaining ingredients. Mix in or top with chocolate chips or M&M's. Roll into balls; roll in sugar and flatten with a glass dipped in sugar. Bake at 350° for 10 minutes. Makes approximately 5 1/2 dozen.

Pumpkin Cookies

Marlene Tigges

1 c. shortening
2 c. sugar
4 eggs
1 tsp. vanilla
1 sm. can pumpkin
4 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. baking soda
2 tsp. baking powder
1 lg. pkg. chocolate chips (opt.)

Bake at 350° for 10 to 12 minutes. Makes 5 dozen cookies.

Hygroscopic Cookies

Mark Kerwood

(Wet-Looking)

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 stick (1/2 c.) unsalted butter
1/2 c. sugar
1 egg
2 T. water
1/2 tsp. lemon juice
1/4 c. honey

Preheat oven to 400°. Sift 2 cups flour onto waxed paper. Measure out 1 cup of this sifted flour and resift it together with 1/2 teaspoon baking powder and 1/4 teaspoon salt into a bowl. Resift a second cup of flour with 1/2 teaspoon baking powder and 1/4 teaspoon salt into a second bowl. Set dry ingredients aside. Put 1/2 stick of softened butter into a third bowl. Beat until creamy with an electric mixer or eggbeater. Add 1/2 cup sugar to the butter and continue beating until thoroughly mixed. Beat the egg with a fork in a measuring cup. Put 1/2 the egg into the butter-sugar mixture. Also add 1 of the bowls of dry ingredients, water and lemon juice. Blend until smooth. Now prepare the batter with honey. Put the remaining 1/2 stick of softened butter in a fourth bowl and beat until creamy. Beat in the honey. Add the other 1/2 of the egg and the second bowl of dry ingredients to the butter-honey mixture. You do not need to put in lemon juice, as honey already contains an acid. Mix until well blended.

Drop small spoonfuls of the batter onto greased cookie sheets, leaving about 2 inches between cookies. Bake until brown around the edges, about 7 minutes. Be sure to keep track of which cookies contain sugar and which contain honey. Let the cookies cool for a few minutes on the sheets before moving them to a wire rack with a metal spatula. When they are completely cool, store the cookies in airtight containers.

Frosted Pineapple Cookies

Mrs. Elmer C. Juergens

1 (8 oz.) can crushed pineapple
1/2 c. shortening
1 c. packed brown sugar
1 egg
1 tsp. vanilla
2 c. flour
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1 1/2 c. powdered sugar

Reserve at least 3 tablespoons of the pineapple juice for frosting. Cream sugar and shortening. Add egg; mix well. Add pineapple and vanilla; mix well. Combine all dry ingredients; stir into creamed mixture. Drop by teaspoonfuls on greased cookie sheet. Bake in 350° oven until done, about 15 minutes. After cooled, spread with frosting made from the powdered sugar and pineapple juice. Makes about 3 dozen cookies.

Surprise Kisses Cookies

Dolores Riesberg

1/2 lb. chocolate chips
4 egg whites
1/4 tsp. salt
1/4 tsp. cream of tartar
1 1/2 c. sugar
1 c. walnuts
1 tsp. vanilla

Beat egg whites until foamy. Add salt and cream of tartar, continue beating until egg whites are stiff enough to hold peaks, but not dry. Add sugar, 2 tablespoons at a time, beating thoroughly after each addition. Fold in chips, nuts and vanilla; drop from teaspoons onto ungreased heavy paper. Bake at 300° for 25 minutes.

Chocolate Pixies

Kris Wiederin

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. oleo or butter
4 sq. or 4 oz. chocolate
2 c. sugar
4 eggs
1/2 c. black or English walnuts, chopped

Sift together flour, baking powder and salt. Melt oleo and chocolate in saucepan over low heat. Remove from heat; cool to lukewarm. Blend in sugar and eggs, 1 at a time, and beat for 1 minute. Add walnuts and dry ingredients; mix well. Chill at least 30 minutes. Shape into balls, using 1 teaspoon of dough for each. Roll in powdered sugar. Place on greased cookie sheets and bake at 300° for 18 to 20 minutes.

Bachelor Button Cookies

Frances Oswald

3 eggs
1 c. sour cream
2 c. brown sugar, firmly packed
4 c. white flour
2 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1/2 c. raisins
Nuts, coconut & chocolate chips (opt.)

Whip eggs well in electric mixer bowl. Add cream with 1 teaspoon soda stirred in. Stir; add brown sugar; mix on low speed. Sift 1/2 the flour and measure; add the remaining 1 teaspoon soda and baking powder. Stir in slowly; add slowly remaining 2 cups flour. Add raisins before the last flour is blended in. Nuts, coconut and chocolate chips may be added to dough or on top for decoration before baking. Drop from spoon on lightly-sprayed cookie sheet. Bake 10 minutes, or until tan colored.

Raisin-Oatmeal Cookies

Aggie Havermann

1 c. brown sugar
1 c. white sugar
2 eggs, beaten
1 c. butter Crisco
1 tsp. baking soda
1/4 tsp. salt
2 c. flour
1/2 tsp. baking powder
1 c. coconut
3 c. oatmeal
1 c. raisins
1/4 c. nuts

Cream butter and sugar together; add eggs and dry ingredients. Stir in coconut, raisins, oatmeal and nuts. Drop on greased cookie sheet (formed into balls). Bake at 350° for 12 to 15 minutes.

Oatmeal-Raisin Cookies

Marilyn Borkowski

1 c. oleo, softened
1 c. sugar
1 c. brown sugar
2 eggs
2 c. oatmeal
2 1/4 c. flour
1 tsp. baking soda
1/2 tsp. nutmeg
1 tsp. salt
1 1/2 tsp. cinnamon
2 c. raisins

Soak raisins in hot water for 5 minutes; drain. Set aside to cool. Once raisins are cooled, mix ingredients in order given. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 9 to 10 minutes.

Amish Oatmeal Cookies

Natheal Meiners

1 1/2 c. raisins
1 c. peanuts or walnuts
6 c. flour
3 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 1/2 c. shortening
3 c. sugar
2 1/2 c. oatmeal
3 tsp. baking soda
1 c. sour milk
1/2 c. dark molasses
4 eggs

Grind peanuts and raisins through food grinder; set aside. Cream eggs, sugar and shortening and molasses. Add raisin mixture and soda in milk to make it sour. Add flour, baking powder, salt and spices, then oatmeal. Refrigerate 1 hour and bake at 375°.

Buttery Oatmeal Cookies

Wilma Gnam

1 c. butter (I use oleo)
1 c. brown sugar
1 c. granulated sugar
2 eggs
2 1/2 c. flour
1 tsp. baking soda
1 tsp. ground cinnamon
1 tsp. salt
2 c. quick oats
1 c. raisins
3/4 c. walnuts
1/2 c. chocolate chips

Mix first 4 ingredients. Mix and add flour, baking soda, cinnamon and salt. Add to first mixture, then add remaining ingredients (oats, walnuts and chocolate chips). Bake at 350° for 10 minutes, or until browned.

Raisin-Oatmeal Cookies

Mrs. Elmer C. Juergens

1 c. raisins, washed in hot water & drained
1/2 c. shortening
1 c. sugar
2 eggs
1/4 c. milk
1 1/2 c. oatmeal
2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon

Cream shortening with sugar. Add eggs and milk. Add oatmeal and raisins; mix well. Add all the dry ingredients. Drop by teaspoon onto greased baking sheet. Bake about 12 minutes at 350°. Makes about 3 dozen cookies.

Lemon Sugar Cookies

Marcella Klocke

1 c. butter
1/2 tsp. lemon extract
2 c. flour
1/8 tsp. salt
2 tsp. grated lemon rind
1/2 tsp. vanilla
2/3 c. powdered sugar

In a medium bowl, mix butter, lemon rind, vanilla and lemon extract until well blended. Add dry ingredients; mix well. Chill 1 hour. Roll out dough. Nice for cut-out cookies.

Black Walnut Cookies

Hilda Schwarzenbach

1 c. granulated sugar
1 c. powdered sugar
1 c. oleo
2 eggs
1 c. cooking oil
2 tsp. vanilla
1/4 tsp. black walnut flavoring (opt.)
5 c. flour
1 tsp. cream of tartar
1 tsp. baking soda
1 c. black walnut meats

Sift together flour, cream of tartar and soda. Mix together all ingredients in order given. Roll into balls. Press with fork. Bake in 325° oven until barely light brown, 8 to 10 minutes.

Chocolate Chip Cookies

Lorraine A. Danner

2 c. shortening
2 c. brown sugar
2 c. white sugar
5 eggs
5 to 6 c. flour
2 tsp. baking soda
4 T. vanilla
1 lg. pkg. chocolate chips

Drop on ungreased cookie sheet. Bake in 350° oven until done, about 10 minutes. Makes a large batch.

Chocolate Chip Cookies

Marilyn Foley

4 eggs
4 sticks oleo
2 c. brown sugar
1 c. white sugar
1 tsp. vanilla
5 c. flour
1 (6 oz.) pkg. chocolate chips
2 tsp. baking soda
1 tsp. salt
1/2 c. walnuts (opt.)

Preheat oven to 375°. Beat eggs, oleo and sugars together while saying 3 Our Fathers. Add vanilla. Stir in flour, soda and salt. Add chips and nuts. Spoon on cookie sheet and bake 10 minutes. Yields 90 to 100 cookies.

These freeze well. Make sure you use room-temperature oleo.

Chocolate Chip Cookies

Joann Sapp

1/2 c. margarine
1/2 c. Crisco
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/2 pkg. chocolate chips (1 c.)

Cream margarine and Crisco together with sugars. Add eggs, vanilla and dry ingredients. Bake about 10 minutes at 350° on ungreased cookie sheets.

Chocolate Chip Cookies

Diane Odendahl

1/3 c. shortening
1/3 c. butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 1/2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 (6 oz.) pkg. chocolate chips

Preheat oven to 375°. Mix shortening, butter, sugars, egg and vanilla. Stir in flour, soda and salt. Add chocolate chips. Drop dough on ungreased cookie sheet. Bake 8 to 10 minutes, or until light brown. Cool slightly.

Chocolate Chip Cookies

Nancy Schultes

2 c. white sugar
2 c. Mazola oil
1 c. brown sugar
4 eggs
4 T. water
2 tsp. vanilla
2 tsp. baking soda
1 tsp. salt
5 c. flour
1 pkg. chocolate chips

Mix sugars and oil. Add beaten eggs, water and vanilla; mix well. Add dry ingredients that were sifted together. Add chocolate chips. Refrigerate for 1 hour. Drop by teaspoonful on cookie sheet. Bake at 325° until light brown.

Note: If needed, add 1/4 cup extra flour. You can tell after you have it all mixed how much extra you will need.

Mini Chocolate Chip Cut-Out Cookies

Faye Bluml

1 c. margarine, softened
1/2 c. brown sugar
1/3 c. white sugar
2 tsp. vanilla
1/2 tsp. salt
1 egg yolk
2 1/2 c. flour
2 c. mini chips
1 ctn. prepared vanilla frosting

Beat margarine, brown sugar, sugar, vanilla and salt in large mixer until creamy. Beat in egg yolk. Gradually beat in flour. Stir in 1 1/2 cups miniature chips. Divide dough in 1/2. Chill 1 hour. Roll 1/2 of dough 1/4-inch thick between sheets of waxed paper. Put on ungreased pan and chill 10 minutes. Bake at 350° for 9 to 11 minutes. Let stand 2 minutes. Melt other 1/2 of chips in plastic bag in microwave on high 45 seconds. Knead bag; cut corner off and pipe on frosted cookies around edges.

"In the good old days - what you did was without."
--Capt. Stuby

Double Chocolate Chip Cookies

Nancy Schultes

1 3/4 c. sifted flour
1/4 tsp. baking soda
2 sticks (1 c.) unsalted butter, softened
1 c. granulated sugar
1/2 c. packed dark brown sugar
1 tsp. vanilla
1 lg. egg
1/3 c. unsweetened powdered cocoa
2 T. milk
1 c. chopped black walnuts
1 c. semi-sweet chocolate chips

Preheat oven to 350°. In a small bowl, combine flour and soda. In a large bowl, cream together until fluffy: butter, sugars and vanilla. Whisk in egg. Stir in cocoa and milk. Fold in flour mixture, black walnuts and chocolate chips. Drop batter by rounded teaspoonfuls onto nonstick baking sheets. Bake about 12 minutes. Cool about 5 minutes before removing cookies from sheets.

Almond Cookies

Cindy Grear

1 lb. butter
1/2 lb. ground almonds, with brown skins on
1 c. superfine sugar
4 c. flour
1 tsp. vanilla

Grind almonds in a blender. Add to other ingredients and mix well. Shape into little horseshoes, about the size of a finger. Bake 15 to 20 minutes at 325° in ungreased pans. When done, roll in extra superfine sugar (not confectioners' sugar).

Note: Grind the almonds, skins and all.

Banana-Nut Cookies

Bernice Bluml

3/4 c. shortening
1 c. white sugar
1 egg
1 c. mashed bananas
1 3/4 c. oatmeal
1 1/2 c. flour
1/2 tsp. salt
3/4 tsp. cinnamon
1/2 tsp. baking soda
1 c. nutmeats

Cream sugar and shortening; add egg and beat some more. Add bananas and oatmeal. Sift together flour, salt, cinnamon and soda; add to creamed mixture. Last, add nutmeats. Drop from teaspoon on greased cookie sheet. Bake at 350°.

Pecan Tassies

Virginia Croghan

3 oz. cream cheese
1/2 c. butter or margarine

Soften and blend together. Stir in 1 cup flour. Chill 1 hour. Shape in 2 dozen 1-inch balls. Place in ungreased miniature muffin pans. Press dough against bottom and up sides.

Beat together until smooth:

1 egg
3/4 c. brown sugar
1 T. softened butter or margarine
Dash of salt
1 tsp. vanilla

Divide 1/3 cup broken pecans among tarts; add egg mixture. Top with another 1/3 cup broken pecan pieces. Bake at 350° for 25 minutes or until filling is set. Cool slightly and remove from pans. Makes 2 dozen.

Pecan Tassies

Betty Masching

1 (3 oz.) pkg. cream cheese
1/2 c. butter or margarine
1 c. flour
1 egg
3/4 c. brown sugar
1 T. soft butter or margarine
1 tsp. vanilla
Dash of salt
2/3 c. coarsely-broken pecans

Cheese Pastry: Let cream cheese and 1/2 cup butter or margarine soften at room temperature; blend together. Stir in flour and chill about 1 hour. Shape into 2 dozen 1-inch balls. Place in ungreased 1 3/4-inch muffin pans. Press dough against bottom and sides.

Pecan Filling: Beat together egg, brown sugar, 1 tablespoon butter or margarine, vanilla and salt just until smooth. Divide 1/2 the pecans among pastry-lined pans; add egg mixture and top with remaining pecans. Bake in slow oven (325°) for 25 minutes, or until filling is set. Cool; remove from pans. Makes 2 dozen cookies.

Butterscotch Cookies

Louise Kanne

1/2 c. butter or margarine
1/2 c. brown sugar
1 egg
1 pkg. butterscotch pudding mix, not the instant
1 1/2 c. sifted flour
1 tsp. baking soda
1 tsp. cream of tartar

Mix well. Roll into small balls; flatten slightly and bake at 350° for about 10 minutes. Makes a small batch.

John's White House Cookies

Wilma Gnam

1 c. oleo (2 sticks)
1 c. sugar
1 c. vegetable oil
1 c. brown sugar
1 egg
1 tsp. vanilla
3 1/2 c. flour
1 tsp. baking soda

Mix the first 6 ingredients. Add flour and soda. Add 1 cup Rice Krispies, 1 cup coconut and 1 cup old-fashioned oatmeal. Bake at 350° for 10 to 12 minutes.

Cherry Chip Cookies

Maxine Warnke

2 1/4 c. flour
1 tsp. baking soda
1 tsp. salt
1 c. butter, softened
1 1/2 c. white sugar
1 tsp. almond flavoring
2 eggs
1 pkg. cherry chips

Cream butter and sugar together, then add flavoring and eggs; mix well. Add flour, soda and salt. Mix well and then add chips. Bake at 375°.

Raisin-Nut Nibbles

Kaye Stock

1 c. water
2 c. raisins
1 tsp. baking soda
4 c. flour
1 tsp. baking powder
1 tsp. salt
2 c. sugar
1 c. margarine
3 eggs
1 1/2 tsp. vanilla
1/2 tsp. nutmeg
1 tsp. cinnamon
1 c. nuts, chopped

Simmer raisins and water for 5 minutes in small saucepan. Allow to cool. Add soda and stir. Soften margarine, cream and sugar; add beaten eggs and vanilla. Combine with cooled raisin mixture. Blend dry ingredients and combine with creamed mixture. Add nuts if desired. Drop by teaspoonfuls on ungreased cookie sheet. Bake approximately 12 minutes at 350°. Makes 5 to 6 dozen.

Freezes well layered in plastic container with waxed paper.

Snickerdoodle Cookies

Sharon Bowman

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

Mix above and add:

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

Heat oven to 400°. Shape dough by rounded teaspoon into ball and roll in cinnamon and sugar. Bake 8 to 10 minutes on ungreased cookie sheets or until cookies are set. Yields 6 dozen.

Crunchy Chip Cookies

Evelyn Wille

1 1/4 c. flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. softened oleo
1 c. sugar
1 egg
2 c. Rice Krispies
1 c. semi-sweet chocolate chips
1 c. raisins
1 tsp. vanilla

Preheat oven to 350°. In a small bowl, combine flour, soda and salt; set aside. In a large bowl, combine oleo and sugar and beat until creamy. Add egg and vanilla; mix well. Blend in flour mixture. Stir in Rice Krispies, chocolate chips and raisins. Drop by level tablespoonfuls onto a lightly-greased cookie sheet. Bake 12 to 15 minutes.

If you wish, leave out chocolate chips and add more raisins.

Ginger Cookies

Bernice Wenck

3/4 c. shortening
1 c. sugar

Cream together.

Add:

1 egg, well beaten
4 T. molasses
1 tsp. cloves
1 round tsp. ginger

Sift together:

2 tsp. baking soda
1 tsp. cinnamon
2 c. flour

Add dry ingredients to first mixture. Roll into 1-inch balls and roll in sugar. Place 2 inches apart on greased cookie sheet. Bake at 325° for 10 to 12 minutes.

Holiday Fruit Cookies

Mrs. Wm. (Eva) Wiedemeyer

1/2 c. butter
1 c. brown sugar
1 egg
1/4 tsp. vanilla
1 3/4 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1/4 c. sour milk
3/4 c. chopped English walnuts
3/4 c. chopped red & green candied cherries
3/4 c. chopped red, green & yellow candied pineapple

Cream butter and sugar. Add egg and vanilla. Sift flour, soda and salt together. Add alternately to creamed mixture with sour milk. Add nuts and fruit with last addition of flour. Drop by teaspoon on greased cookie sheet. Bake 10 to 15 minutes in moderate 350° oven until lightly browned. Makes about 4 dozen cookies.

A good drop bookie to make at Christmas.

Spice Cookies

Mrs. Elmer G. Juergens

2 c. sugar
1 c. shortening
3 eggs
1/3 c. sour milk
1 c. ground raisins
1 c. chopped nuts
3 1/2 c. flour
1 1/2 tsp. baking soda
1/4 tsp. cloves
1/4 tsp. allspice
1 tsp. cinnamon
1 tsp. salt

Cream sugar and shortening. Add eggs; beat well. Add milk. Beat in flour and spices, then nuts. Roll into ball. Dip in sugar; press down with fork. Bake in 350° oven.

Cookies from Cake Mix

Delores Determan

Choose your favorite cake mix and add 1/2 cup vegetable oil and 2 eggs. You can add raisins, nuts or chocolate chips. Mix well; drop by teaspoons 2 inches apart on ungreased cookie sheet. Bake for 8 to 10 minutes at 350°. Cool.

Cookies from a Cake Mix

Virginia Hagemann

1 (2-layer) pkg. yellow cake mix (pudding type)
1/3 c. margarine or butter, melted
1 egg
1 (6 oz.) pkg. (1 c.) chocolate chips
1/8 c. water

Combine cake mix, margarine, eggs and water; dough will be stiff. Stir in chocolate pieces. Drop by rounded tablespoons onto an ungreased cookie sheet. Bake at 375° for 8 to 10 minutes, or until golden. Remove and cool on a wire rack. Makes 3 1/2 dozen.

Variations: Peanutty Chocolate Cookies: Chocolate cake mix and 1 cup chocolate-covered peanuts, halved.

Carrot-Raisin Cookies: Carrot spice cake mix and 1 cup raisins. Bake at 375° for about 12 minutes.

Lemon-Apricot Cookies: Lemon cake mix and 1 cup snipped, dried apricots.

Peanut Butter-Oatmeal Cookies

Ruth Rutten

1 c. all-purpose flour
1/2 tsp. baking soda
1/2 c. margarine or butter
1/2 c. peanut butter
1/3 c. granulated sugar
1/3 c. packed brown sugar
1/2 c. shredded carrots
2 egg whites
1/2 tsp. vanilla
1 c. rolled oats

In a bowl, stir together flour and baking soda. In a large mixer bowl, beat margarine with electric mixer on medium speed for 30 seconds. Add peanut butter, granulated sugar and brown sugar; beat until fluffy. Add carrot, egg whites and vanilla; beat well. Add dry ingredients to beaten mixture; beat until well combined. Stir in oats. Drop dough by rounded teaspoonfuls 2 inches apart onto an ungreased cookie sheet. Bake in a 375° oven about 10 minutes, or until done. Remove cookies from cookie sheet; cool on wire rack. Makes about 48 cookies.

Peanut Butter Oatmeal Cookies

Clara Hoffman

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
2 c. flour
1 tsp. vanilla
1 tsp. baking powder
1 tsp. baking soda
1 c. peanut butter
1 c. bran flakes
1 c. quick oats
Oatmeal, uncooked

Cream shortening, sugars and eggs. Add other ingredients, 1 at a time, mixing well after each addition. Add flour last and drop dough by teaspoon on ungreased cookie sheet. Bake in moderate oven until light brown.

Peanut Butter-Chocolate Chip Cookies

Mrs. Alan (Jill) Heiman

1 c. margarine
1 c. white sugar
1 c. brown sugar
1 tsp. salt
2 eggs, beaten
1 tsp. vanilla
1 c. crunchy peanut butter
1 (12 oz.) pkg. chocolate chips
2 tsp. baking soda
3 c. flour

Cream together margarine and sugars; add eggs and vanilla. Gradually add remaining ingredients until well blended. Shape into balls and flatten with fork dipped in flour. Bake at 375° for 8 to 12 minutes, depending on how brown you like your cookies.

This is my family's favorite cookie!

Peanut Butter Star Cookies

Wanita Dentlinger

1 3/4 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/2 c. margarine
1/2 to 3/4 c. peanut butter, creamy or with nuts
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
Chocolate stars

Cream butter, peanut butter and sugars together. Add egg and vanilla. Add dry ingredients. Roll into ball size and then roll in sugar; flatten. Place on ungreased cookie sheet. Bake at 350° for 8 to 9 minutes. Place star on top and put back into oven for 1 to 2 minutes. Makes 3 dozen. Can double.

Peanut Butter Cookies

Bonnie Danner

1 pkg. yellow cake mix
1 c. peanut butter, creamy
1/2 c. cooking oil
2 eggs
4 T. water

Combine all ingredients; mix well. Drop on ungreased cookie sheet. Press with fork dipped in sugar. Bake at 350° for 10 to 12 minutes. Makes 4 or 5 dozen.

Kids love them!

Macaroons

Agnes Stoolman

3 egg whites
3/4 c. white sugar
1/4 tsp. salt
1 tsp. vanilla
1/3 c. flour
1 1/4 c. coconut

Beat egg whites stiff; add sugar, salt, vanilla, flour and coconut. Put on lightly-greased cookie pan about tablespoon-size. Bake 8 to 10 minutes in 350° oven. Makes about 24 cookies.

May add nuts or maraschino cherries or chocolate chips.

Sugar Cookies

Eileen Muhlbauer

2 sticks oleo
2 c. sugar
2 eggs
1 c. salad oil
1/4 tsp. salt
2 tsp. vanilla
5 c. unsifted flour
2 tsp. baking soda
2 tsp. cream of tartar

Cream oleo and sugar; add eggs, salad oil, salt and vanilla; mix well. Combine flour with remaining ingredients and add to first mixture. Form into 1-inch balls and roll in granulated sugar. Place 2 inches apart on cookie sheet. Flatten with fork. May put "colored sprinkles" on at this time if desired. Bake at 350° for 10 minutes. Makes 10 dozen cookies.

Sugar Cookies

Sue Payson

3/4 c. soft shortening (part oleo or butter)
1 c. sugar
2 eggs
1/2 tsp. flavoring (vanilla or lemon, I use vanilla)
2 1/2 c. sifted flour
1 tsp. baking powder
1 tsp. salt

Mix thoroughly the shortening and sugar; stir in eggs and vanilla. Sift together the dry ingredients; stir into shortening mixture. Chill at least 1 hour. Roll out 1/8-inch thick. Cut into desired shapes. Place on ungreased baking sheet. Sprinkle with sugar if desired. Bake at 350° until golden. I test them after about 6 or 7 minutes.

Sugar Cookies

Marie Liewer (Norbert)

1 c. butter or margarine
1 1/2 c. granulated sugar
3 eggs
1 tsp. vanilla
3 1/2 c. sifted flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt

Cream butter. Add sugar, gradually creaming until light and fluffy. Add eggs, 1 at a time, beating after each addition. Stir in vanilla. Sift together dry ingredients. Add gradually to creamed mixture. Chill thoroughly 3 to 4 hours. (I chill them overnight.) On well-floured surface, roll 1/8- to 1/4-inch thick. Cut into shapes. Bake on ungreased cookie sheet at 375° for 6 to 8 minutes. Cool slightly on cookie sheet; remove to rack.

Decorate with red cinnamon candies, candy decorettes or colored sugar before baking or trim with ornamental frosting when cool. Makes about 8 dozen cookies.

Soft Sugar Cookies

Virginia Hagemann

2 c. sugar
1 c. shortening
1 c. sweet milk
2 eggs
1 1/2 tsp. vanilla
1 1/2 tsp. baking soda
2 tsp. baking powder
2 tsp. cream of tartar
Scant tsp. salt
5 c. flour

Cream sugar and shortening. Beat eggs and combine with creamed mixture. Mix well. Sift dry ingredients together. Add 1/2 of dry ingredients to creamed mixture. Add milk and vanilla. Add rest of dry ingredients. Cookies may be dropped or rolled 1/4-inch thick and cut. Bake at 350° until delicately browned.

Supreme Sugar Cookies

Mary Jo Wieland

1/2 c. margarine or butter
1 c. sugar
1 tsp. vanilla
1/2 tsp. salt
1/2 c. Crisco
1 egg
2 c. flour
1/2 tsp. baking soda

Cream first 5 ingredients, then add rest. (Chill slightly.) Shape into small balls; press down with fork (not too thin). Bake at 325° for 10 to 12 minutes on ungreased sheet. Don't bake too long, barely brown around edges.

Frosting: Combine 3 tablespoons each of milk, margarine and white sugar. Boil 1 minute. Add powdered sugar and beat until right consistency to spread. Add 1 teaspoon vanilla.

Christmas Cookies

Lorraine Wieland

2 1/2 c. flour
1/2 tsp. salt
1 c. oleo
2/3 c. sugar
2 eggs
1 tsp. vanilla

Cream oleo and sugar. Add eggs and vanilla. Mix all together and chill for 1 hour. Roll out and cut out cookies. Bake at 350° for 10 minutes.

Cut-Out Sugar Cookies

Joni Rutten

2 c. butter or margarine, softened, not melted
3 c. powdered sugar
2 eggs
2 tsp. vanilla extract
2 tsp. almond extract
5 c. flour, all-purpose
2 tsp. baking soda
2 tsp. cream of tartar
1 tsp. salt

Mix all dry ingredients together; sift well and set aside. Mix thoroughly butter and sugar, eggs and extracts. Blend in dry ingredients. Chill a few hours. Roll out and cut into desired shapes. Bake at 375° for 7 to 8 minutes, until lightly brown on edge. Remove from hot cookie sheets immediately. Frost and decorate.

Frosting: Combine 3 cups powdered sugar and a couple tablespoons milk at a time until smooth and not runny. Stir in almond and vanilla extract. Frost.

These freeze well.

Roll-Out Sugar Cookies

Lori A. Danner

1 c. Crisco
2 c. white sugar
Pinch of salt
2 tsp. vanilla
3 eggs (beat whites separately)
1 c. half & half
1 tsp. baking soda
1 tsp. baking powder
4 to 6 c. flour

Cream together, then roll out on floured surface. Cut out into your favorite shapes. Bake at 300° for about 12 minutes. Roll about 1/4-inch thick. Frost with your favorite frosting.

No need to refrigerate dough.

Very good.

Grandma Annie's Sugar Cookies

Vera Sporrer, Pat Sturm

2 c. white sugar
3 eggs
1 tsp. baking soda
1/2 tsp. nutmeg (opt.-- we omit)
2 c. butter
3 T. cold water
1 tsp. vanilla
1/2 tsp. salt
About 6 c. flour

Cream butter and sugar; add well-beaten eggs, soda dissolved in cold water and vanilla. Add salt and nutmeg (optional) to flour. Stir in flour to make a stiff dough. Roll thin; sprinkle with sugar. Bake 10 minutes at 375° (depending on your oven). We rolled ours thicker, whatever your desire, and frosted and decorated them to fit the occasion (Christmas, Easter, Halloween, etc.).

I never chilled the dough first, they roll out well right after mixing them.

Christmas Roll-Out Cookies

Bea Wess

3 c. sifted flour
1 tsp. baking soda
2 tsp. baking powder
1 tsp. nutmeg
1 c. shortening (1/2 butter, 1/2 margarine)

Combine all ingredients.
In another bowl, beat:
2 eggs
1 c. sugar
4 T. sweet milk
1 tsp. vanilla

Add to flour mixture. Mix well. Chill overnight. Cut out. Bake at 350°. Makes 4 dozen cookies.

Cookie Dough for Cut-Outs

Virginia Croghan, JoAnn Sapp

1 c. margarine
1 c. sugar
2 eggs
1/2 tsp. vanilla
3 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda

Cream margarine and sugar until fluffy. Blend in eggs and vanilla. Add combined dry ingredients. Mix well and chill. Roll dough on floured board. If dough sticks to rolling pin, knead in 1/4 cup flour and roll again. Use cookie cutters. Bake at 400° for 6 to 8 minutes, or until edge of cookie is lightly browned. This makes about 3 dozen cookies.

I do not chill the dough.

Sour Cream Sugar Cookies

Virginia Croghan

1/2 c. butter
1 c. sugar
2 eggs, beaten
1/2 c. whipping cream, soured (can use 1/2 to 1 T. vinegar to sour it)
2 3/4 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. nutmeg

Chill for 1 hour. Roll out (sprinkle with colored sugar). Cut out and bake for about 12 minutes at 350° to 375°.

Mackie's Cracked Sugar Cookies

Katie Beyer

1 1/4 c. sugar
1 c. unsalted butter, softened (I use 1/2 butter & 1/2 oleo)
3 lg. egg yolks, slightly beaten
1 tsp. vanilla
2 1/2 c. sifted all-purpose flour
1 tsp. baking soda
1/2 tsp. cream of tartar

Preheat oven to 350°. Lightly grease 2 cookie sheets. Cream sugar and butter together until light. Beat in yolks and vanilla. Sift together the measured, sifted flour, baking soda and cream of tartar, then fold into the butter-sugar mixture. Form dough into walnut-sized balls. Do not flatten. Bake for about 11 minutes, until tops are cracked and just turning color; cool. Makes about 4 dozen.

Ranch Cookies

Estherline Blum

1 c. oleo or butter
2 c. sugar
3 eggs, beaten
1 c. sour cream
5 c. or more sifted flour
2 tsp. baking soda
1 tsp. baking powder
1/8 tsp. salt
2 tsp. vanilla

Cream oleo and sugars; add beaten eggs, sour cream and dry ingredients (sifted together). Add vanilla. Chill; roll out later. Can add more flour when rolling out. Bake at 375° for 8 to 10 minutes.

Wonderful soft cut-out cookie for Christmas.

Rich Sugar Cookies

Lynette Lehrter

1 1/2 c. sugar
1/2 c. butter
1/2 c. shortening
3 eggs
1 tsp. vanilla
3 1/2 c. flour
2 tsp. baking powder
1 1/4 tsp. salt

Cream together and chill dough several hours; roll out dough and cut with cookie cutter. Bake at 375° for 8 to 10 minutes on an ungreased cookie sheet.

Bars

Danish Crinkles

Hilda Schulte

1 c. flour
1 stick oleo
1 or 2 T. water

Combine and mix like pie crust. Pat into an 11x15-inch pan; set side. Boil 1 cup water, 1 stick oleo to rolling boil. Remove from heat; add 1 cup flour and beat well. Add 3 eggs, one at a time and beat well between each one. Add 1 teaspoon vanilla and a dash of salt. Spread over crust; bake exactly 1 hour at 350°. Frost with powdered sugar and dabble jelly over it.

Pumpkin Bars

Sharon Bowman

2 c. flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
2 c. sugar
4 eggs
2 c. pumpkin (No. 303 can)
1 c. oil
Chopped nuts (opt.)

Sift dry ingredients, including sugar into mixing bowl. Add slightly-beaten eggs, pumpkin and oil. Mix; blend in nuts. Bake in 2 greased and floured 9x13-inch pans at 350° for 25 minutes, or until done. Serve plain, sprinkled with powdered sugar or frost with cream cheese frosting.

Pumpkin Bars

Pat Bass

1 c. oil
4 eggs
2 c. pumpkin
2 c. sugar
2 c. flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. cloves
2 tsp. cinnamon

Combine all ingredients and beat. Pour into ungreased sheetcake pan. Bake at 350° for 20 minutes.

ICING:
3 oz. cream cheese
1 stick oleo
2 c. powdered sugar
2 tsp. vanilla

Soften cream cheese and oleo. Combine and beat until creamy. Frost when bars are cool.

Rhubarb Bars

Gin Berger

2 c. flour
2/3 c. powdered sugar
1 c. oleo

Mix and press into a 9x13-inch pan. Bake at 350° for 15 minutes.

4 eggs
2 c. sugar
1/2 c. flour
4 c. diced rhubarb

Mix and spread over crust. Bake at 350° for 40 to 45 minutes. Serve with whipped cream.

Rhubarb Bars

Alice Eischeid

CRUST:
1 c. flour
5 T. powdered sugar
1/2 c. margarine, softened

Mix and pat into 9x13-inch glass pan (greased slightly).

TOPPING:
2 to 4 c. rhubarb, cut sm.
1 1/2 c. sugar
1/4 c. flour
Dash of salt

Mix preceding and add 2 eggs, beaten slightly. Pour on top of crust. Bake at 350° for 35 to 45 minutes.

No-Bake Delicious Granola Bars

Jane Espenhover

1 c. sugar
1 c. white syrup

Boil this 1 minute, then add 1 cup peanut butter. Take all of this and pour over:

6 c. flake cereal (corn flakes, Total, etc.)
1 c. oatmeal
1/2 c. nuts, chopped
1/2 c. chocolate chips
1/2 c. butterscotch chips
1/2 c. coconut
1/2 c. raisins

Mix well and press in 9x13-inch pan.

Brownie Mix

6 c. flour
2 1/2 c. cocoa
4 tsp. baking powder
2 c. shortening
4 tsp. salt
8 c. sugar
1 lg. ctn. for storage

Sift flour, baking powder and salt together. Mix sugar and cocoa. Pour mixes together in a large pan and mix thoroughly. Cut in shortening. Put in large container, well covered, and store in cupboard. To use the mix, beat 2 eggs and add 1 teaspoon vanilla and 2 cups brownie mix; blend. Add 2/3 cup nuts. Bake in an 8x8-inch pan at 350° for 20 to 25 minutes.

Brownies

Joan Koster

4 eggs
2 c. sugar

Mix together.

1 c. oleo
5 T. cocoa

Melt together and add to above.

1 tsp. vanilla
2 c. flour

Bake at 375° for 12 to 15 minutes; do not overbake.

FROSTING:
1 stick margarine
1 c. sugar
1/4 to 2 c. milk
1/4 c. cocoa

Mix and bring to a boil; cool 1 minute. Add 1 teaspoon vanilla and 2 cups powdered sugar. Mix and spread on brownies.

When you feel dog-tired at night, it may be because you growled all day.

Two-Tone Brownies

Anita Tegels

BUTTERSCOTCH LAYER:

2/3 c. flour
1/2 tsp. baking soda
1/4 tsp. salt
1 c. brown sugar
2 c. oatmeal, quick cooking
2/3 c. margarine, melted

Mix together, then stir in margarine. Put mixture into 10x15-inch pan, ungreased. Bake at 350° for 10 minutes.

CHOCOLATE LAYER:

1/2 c. cocoa
1 stick & 1 T. oleo
1 1/2 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. milk
1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

Melt shortening; add cocoa. Cool. Stir in sugar and eggs; mix well. Add vanilla and milk. Mix in flour, baking powder and salt. Spread over butterscotch layer. Bake at 350° for 25 minutes. Frost with Easy Chocolate or Fudge Frosting.

EASY CHOCOLATE FROSTING:

1 1/2 c. sugar
6 T. oleo
3 T. cocoa
6 T. milk or cream

Mix together and bring to a rolling boil. Boil 1 minute (or slightly longer). Remove from heat; add 1 teaspoon vanilla. Cool and beat until thick enough to spread. Especially good on brownies.

Brownies

Joyce Meiners

Sift 2 cups flour in large bowl and add 2 cups sugar. In saucepan, put 1 stick oleo, 4 tablespoons cocoa and 1 cup cold water; bring to rolling boil. Put this mixture over flour and sugar; mix well.

Add:

1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla
1/4 tsp. salt
2 eggs

Mix well. Pour batter into a well-greased and floured jellyroll pan. Bake at 400° for 20 minutes. Boil 1 stick oleo, 4 tablespoons cocoa and 5 tablespoons milk. Remove from heat; add 1 teaspoon vanilla, 1 cup nuts and 1 box powdered sugar. Beat until smooth and spread on brownies while hot. Top with chopped nuts if desired.

Can use 2% milk in place of buttermilk.

Chocolate Syrup Brownies

Susan Murphy

1/2 c. margarine
1 c. sugar
1 c. flour
3 eggs
1 tsp. vanilla
3/4 c. chocolate syrup

Cream margarine and sugar. Add eggs; beat after each egg. Mix rest of ingredients. Pour into a greased pan of your choice. Bake at 350° for 40 minutes.

Yield will depend on the pan size and the way you cut them.

Cookie Bars

Michelle Tigges

Combine until crumbly and reserve 1 cup for topping:
2 c. flour
2 c. brown sugar
1/2 c. margarine

Add:
1 c. milk
1 tsp. vanilla
1 tsp. baking soda
1 tsp. salt
1 egg

Mix well and pour into greased 9x13-inch pan. Sprinkle reserved crumbs, 1 cup chocolate chips and 1 cup nuts. Bake at 350° for 30 minutes.

Chewy Cookie Bars

Mary Jo Irlbeck

1 c. brown sugar
1 c. white sugar
2/3 c. margarine
2 eggs
3 T. water
1 tsp. vanilla
2 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 c. coconut
1 1/2 c. chocolate chips

Mix. Bake in a greased sheet pan 20 to 25 minutes at 350°.

Ho-Ho Bars

Pam Beardmore

1 stick oleo, melted
1 c. water
3 T. cocoa
2 c. flour
2 c. sugar
1 tsp. baking soda

Beat together and add:
2 eggs
1/2 c. buttermilk

Bake in jellyroll pan at 350° for 30 minutes.

FILLING:
1 c. sugar
1 c. Crisco
1/2 c. milk
1 T. water
1/4 tsp. salt
1 tsp. vanilla

Mix together. Beat 5 minutes and add 1 cup powdered sugar. Spread on cool bars. Let set.

FROSTING:
1 c. sugar
6 T. oleo
6 T. milk

Boil 1 minute, then add 1 1/4 cups chocolate chips. Beat until thick and cool. Frost bars.

These are delicious!

Preparing good food is the job of a wife
Which we'll all agree is a very good life.
Recipes are certainly handy
When making cookies, pies and candy.
On the pages of this cookbook you'll find
Favorite recipes of every kind.
We thank all our friends who took their time
Good luck to you and may you have fun
Trying these recipes, one by one.

Cherry Sparkle Bars

Mrs. Wm. (Eva) Wiedemeyer

CRUMB MIXTURE:
1 1/2 c. flour
3/8 c. granulated sugar
3/4 c. butter

Combine sugar, flour and butter; press into ungreased 9x13-inch pan. Bake at 350° for 15 to 20 minutes, until edges are lightly browned.

FILLING:
1 1/8 c. sugar
3/4 c. flour
3 eggs
3/4 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Mix all above ingredients.
Then add:
3/4 c. flaked coconut
1 c. chopped red & green candied cherries
1 c. chopped, candied pineapple
3/4 c. chopped pecans

Pour mixture over hot baked crumb crust. Return to oven and continue baking for 25 to 30 minutes, or until lightly browned and filling is set. Cool completely. Cut into bars. Makes about 40 bars.

This is a good Christmas bar if you use the red and green candied cherries and the red, green and yellow candied pineapple.

Cherry Bars

Donna Murphy

1 c. oleo
1 1/2 c. sugar

Blend and add:
3 eggs
1 tsp. vanilla
2 1/4 c. flour
1 1/4 tsp. baking powder

1 can cherry pie filling

Pour 2/3 of batter into a 9x13-inch pan. Add pie filling and top with remaining batter by spoonfuls over filling. Bake 35 minutes at 350°. Drizzle vanilla frosting over the top.

Cherry Bars

Lorraine A. Danner,
Joleen Kasparbauer

1 c. oleo
1 3/4 c. sugar
4 eggs
1 tsp. vanilla
3 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
Cherry pie filling

Cream oleo, sugar and eggs. Add vanilla, flour, baking powder, salt and mix well. Spread 2/3 of batter on large greased cookie sheet. Spread on pie filling. Drop remainder of batter on filling by spoonful and swirl with knife. Bake at 350° for 30 minutes. Frost.

Very good.

Ever-Luscious Brownies

Helen Paden

1/4 lb. butter or oleo
1 c. brown sugar
1 c. white sugar
3/4 c. milk
4 egg yolks, beaten
8 T. cocoa
1 c. sifted flour
1/2 tsp. salt
1 tsp. vanilla
1/2 c. chopped nuts

Cream butter, brown sugar, white sugar, then add egg yolks and nuts. Fold in 4 beaten egg whites. (Egg whites should stand in peaks.)

Scotch Icing for Luscious Brownies

Helen Paden

1/2 stick oleo
3 T. milk
1 T. cocoa
1/2 tsp. vanilla
1/2 lb. powdered sugar
1/2 c. nuts, chopped

Bring oleo, milk and cocoa to a boil. Remove from heat; add powdered sugar and beat with electric mixer until smooth. Add nuts and vanilla. Spread on brownies while they are still warm.

Pineapple Bars

Ruth Rotert

2 c. sugar
2 c. flour
2 eggs
2 tsp. baking soda
1 (20 oz.) can crushed pineapple
1/2 c. chopped nuts
1 tsp. vanilla

Stir; don't beat. Put into greased and floured 10x15-inch jellyroll pan. Bake at 350° for 30 to 35 minutes.

FROSTING: Cream together.
8 oz. cream cheese
1 stick oleo
1 3/4 c. powdered sugar
1 tsp. vanilla

Spread on cake while still warm.

McGill Bars

Mae Knobbe

1 c. light corn syrup
1/2 c. brown sugar
1/2 c. white sugar
2 T. water
1 1/2 c. chunky peanut butter
2 tsp. butter
1 tsp. vanilla
10 to 12 c. cornflakes

TOPPING:
1 (11 oz.) pkg. milk chocolate chips
2 T. melted paraffin

In 2-quart saucepan, combine corn syrup, sugar and water; heat over moderate heat until it bubbles. Add peanut butter and butter; heat again until it bubbles; add vanilla. Pour over corn flakes and mix to coat, then pour into a 10 1/2 x 15-inch pan and press down lightly.

Topping: Melt chocolate chips in microwave or in pan over warm water and when melted, add melted paraffin. Combine thoroughly and spread over cereal mixture. Cool and cut into bars. Freezes well. Yields 36 to 40 bars.

Try to fix the mistakes - never the blame.

Caramel-Chocolate Squares

Helen Liewer

1 (14 oz.) pkg. caramels
1/3 c. evaporated milk
1 pkg. German chocolate cake mix
3/4 c. oleo, melted
1/3 c. evaporated milk
1 c. chopped nuts
1 c. chocolate chips

Combine caramels and 1/3 cup evaporated milk. Cook over low heat until melted and keep warm. Grease and flour a 9x13-inch pan. In bowl, combine dry cake mix, oleo, 1/3 cup evaporated milk and nuts. Press half of dough into pan and bake at 350° for 6 to 7 minutes. Sprinkle chocolate chips on top of baked crust, then caramel mix, then remaining dough. Bake another 15 to 18 minutes. Cool and cut into squares. Yummy.

Chipper Bars

Bernice Wenck

2 c. oatmeal
1 c. flour
1 c. brown sugar
3/4 c. butter
1/2 tsp. baking soda
1/2 tsp. salt
14 oz. sweetened condensed milk
1/3 c. peanut butter
1 c. chocolate chips

Heat oven to 350°. Combine oatmeal, flour, brown sugar, butter, soda and salt. Beat at medium speed until crumbly. Reserve 1 1/2 cups of crumb mixture; set aside. Press remaining crumbs on bottom of greased 9x13-inch pan. Stir together sweetened condensed milk and peanut butter. Pour over crumb mixture in pan. Sprinkle with chocolate chips. Pat reserved crumb mixture into filling. Bake for 25 to 30 minutes.

Quick Bars

Leona Klocke

1 c. oleo
1 c. brown sugar
4 c. quick oatmeal

Bake 10 minutes at 350° in a 9x13-inch pan.
When cool, frost with:

1 (6 oz.) pkg. butterscotch chips
1 (6 oz.) pkg. chocolate chips

Melt together; add 1/2 cup peanut butter and spread on bars.

Eclair Dessert

Lorraine A. Danner

1 pkg. graham crackers
2 pkg. instant pudding, vanilla or chocolate
3 c. milk
9 oz. Cool Whip

Butter bottom a 9x13-inch pan. Line the bottom of pan with whole crackers. Mix pudding with milk; let stand a few minutes. Fold in Cool Whip. Pour 1/2 over graham crackers. Put on second layer of crackers. Pour remaining pudding over second layer. Place third layer of crackers and top with the following topping.

TOPPING:
2 T. Hershey's cocoa
2 T. soft butter
2 T. white syrup
3 T. milk
1 3/4 c. powdered sugar
1 tsp. vanilla

Beat topping together; spread over third layer of crackers. Refrigerate at least 24 hours.

Caramel Layer Squares

Amy Prenger, Wanita Dentlinger

1 pkg. German chocolate cake mix
3/4 c. melted oleo
1/3 c. evaporated milk
1 c. nuts (opt.)
1 (6 oz.) pkg. chocolate chips
1 (14 oz.) pkg. light caramels
1/3 c. evaporated milk

Combine cake mix, oleo, milk and nuts. Stir by hand until dough holds together. Press 1/2 of mixture into lightly-greased 9x13-inch pan. Bake at 350° for 10 minutes. Sprinkle chocolate chips over baked mixture. Combine caramels and milk in saucepan; stir until melted over medium heat. Spread or drizzle caramel mixture over cake. Crumble the remaining dough over caramel mixture. Bake 15 to 25 minutes more. Cool. Store in refrigerator.

Mounds Candy Bars

Kathy Stein

1/2 c. oleo
3 c. coconut
2 c. powdered sugar
2 sq. or 6 oz. chocolate chips

Melt oleo. Add powdered sugar and coconut. Shape into balls and put thumbprints in center. Melt chocolate and fill centers. Chill until firm.

Coconut Bars

Marjorie Kock

3/4 c. brown sugar
1/2 c. white sugar
1/2 c. flour
1/2 tsp. salt
2 eggs
1/2 c. coconut

Mix and spread into a 9x9-inch pan and bake 20 minutes at 350°. Cut into bars. When cool, roll in 1/2 cup powdered sugar.

Luscious Layer Bars

Kathy Wieland

1 pkg. Pillsbury Plus German chocolate cake mix
3 eggs
1 c. chopped nuts
2 c. coconut
1 (14 oz.) can sweetened condensed milk, not evaporated
1/2 c. margarine or butter, softened
1/2 c. dairy sour cream

FROSTING:
2 1/2 c. powdered sugar
3 T. unsweetened Hershey's cocoa
1/8 tsp. salt
3 T. margarine or butter, softened
1/2 tsp. McCormick or Schilling pure vanilla extract
3 to 4 T. milk

Heat oven to 350°. Grease and flour a 15x20-inch jellyroll pan. Blend cake mix, margarine, sour cream and eggs; beat 2 minutes at highest speed. Stir in nuts. Spread in prepared pan. Bake 18 to 20 minutes. (Center will not be firm to touch.) Combine coconut and condensed milk, gently spoon and spread over partially-baked base. Return to oven. Bake 15 to 20 minutes or until golden brown. Cool slightly. Blend frosting ingredients; beat 2 minutes at medium speed until fluffy. Spread over warm bars. Makes 3 to 4 dozen bars.

Two 9-inch square pans may be substituted for 10x15-inch pan.

Triple-Good Bars

Betty Klocke

2 c. raisins
1 (14 oz.) can sweetened condensed milk
1 T. grated lemon peel
1 T. lemon juice
1 c. (2 sticks) oleo or butter, softened
1 1/3 c. firmly-packed brown sugar
1 1/2 tsp. vanilla
2 1/2 c. Quaker oats (any type)
1 c. all-purpose flour
1 1/2 c. chopped walnuts
1/2 tsp. baking soda
1/4 tsp. salt

Cook raisins, sweetened milk and lemon juice over medium heat just until mixture bubbles. Cool; set aside. Beat oleo, sugar and vanilla. Add rest of ingredients. Reserve 2 cups of this crumbly mixture. Press rest into a 9x13-inch pan; spread raisin mixture over and sprinkle with rest of crumbs. Cool. Cut into bars. Bake in 375° oven for 20 to 25 minutes.

Tri-Layer Bars

Nancy Malloy

FIRST LAYER:
1/2 c. oleo
3/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. flour
2 T. cocoa
1/4 tsp. salt
1/4 tsp. baking powder

SECOND LAYER:
2 c. mini marshmallows

THIRD LAYER:
1 c. peanut butter
6 oz. chocolate chips
1 1/2 c. Rice Krispies

Cream oleo and sugar. Beat in eggs and vanilla. Stir in flour, cocoa, salt and baking powder. Spread into a greased 9x13-inch pan and bake 15 to 20 minutes at 350°, until center barely springs back to touch. Immediately sprinkle marshmallows evenly on top and bake 3 minutes more. Let cool. In a heavy saucepan, melt together peanut butter and chocolate chips. Add Rice Krispies to melted mixture and spread on top of marshmallows.

Note: Do not overbake first layer.

Crunch Bars

Hilda Schulte

5 c. bite-size crispy rice or wheat square cereal
1/2 c. oleo or butter
1 c. butterscotch or peanut butter chips
1 (3 1/2 oz.) can flaked coconut (1 1/3 c.)
1 (14 oz.) can Eagle Brand sweetened condensed milk
1 c. chopped pecans

Coarsely crush 3 cups cereal. In 9x13-inch pan, melt oleo. Sprinkle crushed cereal over oleo. Top evenly with chips, coconut, sweetened condensed milk, nuts and 2 cups uncrushed cereal. Press down firmly. Bake at 350° for 25 to 30 minutes, or until lightly browned. Cool thoroughly and cut into bars. Store, loosely-covered, at room temperature. Makes 36 bars.

No-Bake Bars

Delores Determan

1 c. sugar
1 c. white syrup
1 1/2 c. peanut butter
1 tsp. vanilla
6 c. Rice Krispies
1 pkg. butterscotch chips
1 pkg. chocolate chips (6 oz.)

Bring sugar and syrup to a boil; remove from heat and add peanut butter and vanilla. Stir in Krispies. Butter an 11x15-inch pan and press mixture on sheet. Melt chips together and spread on bars.

Chocolate Date Squares

Dianne Deierling

2 c. chopped dates
1 c. hot water
1 c. sugar
2/3 c. shortening
2 eggs
1 1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt

TOPPING:
1 c. semi-sweet chocolate chips
1/2 c. packed brown sugar
1/2 c. chopped nuts

In a bowl, combine dates and water; set aside to cool (do not drain). Cream sugar and shortening; add eggs, flour, baking soda and salt; mix well. Add dates. Pour into a greased 9x13x2-inch baking pan. Combine the topping ingredients; sprinkle over batter. Bake at 350° for 40 minutes, or until done.

Chewy Chocolate Bars

Diane Nepple

CRUST:
4 c. rolled oats
3/4 c. dark corn syrup
1 c. firmly-packed brown sugar
2/3 c. butter or margarine, melted
1/2 c. chunky peanut butter
2 tsp. vanilla extract

TOPPING:
2 c. semi-sweet chocolate chips
2/3 c. chunky peanut butter
1 c. coarsely-chopped peanuts

Preheat oven to 350°.

Crust: Combine ingredients in a medium mixing bowl, blending well. Pat mixture into a lightly-greased 9x13x2-inch pan. Bake 12 to 15 minutes. Cool.

Topping: Melt chocolate chips with peanut butter in top of a double boiler over low heat. Stir in peanuts. Spread topping over crust. Cover and refrigerate until chocolate is firm. Store in refrigerator. Yields 4 dozen bars.

Caramel-Marshmallow Treats

Kathleen Skalla

1/2 c. butter or oleo
40 lg. marshmallows
6 c. Rice Krispies

Melt butter and marshmallows together. Add Rice Krispies; stir until well coated. Press mixture into jellyroll pan. Chill 15 minutes. Melt 1 package of caramels with 1 cup of sweetened condensed milk and 1/2 cup oleo in microwave. Cook 4 minutes (or more as needed) on HIGH; stir every minute. Pour over Rice Krispies in jellyroll pan. Return pan to refrigerator. Make second batch of Rice Krispie treats. Put second mixture over caramel; pat down so Krispie mixture sticks to caramel. Chill 1 hour; cut into bars.

Praise to a child is as water to a thirsty plant.

Chocolate Squares

Sally Stickrod

1/2 c. butter
1/4 c. sugar
1 egg
5 tsp. cocoa
1 tsp. vanilla

Place in top of double boiler and melt. Remove from heat.
Add:

2 c. graham cracker crumbs
1 c. coconut
1/2 c. chopped nuts

Mix well and press into an 8x8-inch pan.
Cream together:

2 c. powdered sugar
1/4 c. butter
2 T. instant pudding, vanilla

Add just enough milk to moisten and spread over first mixture. Top with melted chocolate chips.

Deluxe Chocolate Marshmallow Bars

Bea Wess

3/4 c. butter or margarine
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
1 1/3 c. all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
3 T. baking cocoa
1/2 c. nuts, chopped (opt.)
4 c. mini marshmallows

TOPPING:
1 1/3 c. (8 oz.) chocolate chips
3 T. butter or margarine
1 c. peanut butter
2 c. crisp rice cereal

Mix (cream) butter and sugar. add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt and cocoa. Add to creamed mixture. Stir in nuts. Spread into a greased jellyroll pan. Bake at 350° for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven 2 to 3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool. Mix chips, butter and peanut butter in small pan. Cook over low heat, stirring constantly, until melted; mix well. Spread over bars. Chill. Makes 3 dozen bars.

Rocky Road Bars

Carole Bruening

1/4 c. sifted flour
1/4 tsp. baking powder
1/8 tsp. salt
1/3 c. brown sugar
1 egg
1 T. soft butter
1/2 tsp. vanilla
1/2 c. finely-chopped nuts

Sift flour with baking powder and salt; add remaining ingredients, except walnuts and beat until smooth. Stir in finely-chopped nuts. Bake in 8-inch square pan at 350° for 15 minutes, or until lightly browned. Remove from oven and cover with 1 cup miniature marshmallows, 1/2 cup coarsely-chopped nuts and 1 (6-ounce) package chocolate chips. Return to oven for 2 minutes, or until chocolate chips are soft. Remove from oven and swirl marshmallows, chocolate chips and nuts. Cool and cut into squares.

Chocolate More Bars

Bev Rolfes

3/4 c. margarine
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
3 T. cocoa
1/2 c. nuts

TOPPING:
4 c. mini marshmallows
1 1/2 c. chocolate chips
3 T. oleo
1 c. peanut butter
2 c. Rice Krispies

Cream margarine and add sugar, eggs and rest of the ingredients. Bake at 350° in 9x13-inch pan for about 20 minutes. Top with marshmallows and return to oven until melted. Let cook. Melt chocolate chips, oleo and peanut butter. Stir in Rice Krispies and spread over marshmallows.

The bars are rich, so cut into small squares. Yields about 24 bars.

Lemon Coconut Bars

Marguerite Broich

1 c. flour
1/2 c. butter
1/4 c. powdered sugar

Mix until crumbly; put into an 8x8-inch ungreased pan. Bake 20 minutes at 350°.

2 eggs
1/2 tsp. salt
2 T. flour
1/2 tsp. baking powder
1 c. sugar
2 T. lemon juice
1 c. coconut

Mix and pour over crumb mixture. Bake 30 minutes. Sprinkle with powdered sugar, if desired.

Caramel Rice Krispie Bars

Ella Kerwood

Make middle layer first so it can cool. Melt 25 to 30 caramels, 1 can sweetened condensed milk and 1 block oleo or butter. Melt together and cool 45 minutes in refrigerator. Make 1 batch Rice Krispies bars with 4 cups Rice Krispies, 4 cups miniature marshmallows and 1/4 cup oleo or butter. Melt marshmallows and oleo. Add Rice Krispies. Put into bottom of a 9x13-inch pan. Cool. Add middle layer when cool. Make another batch of Rice Krispies bars; put on top. Cool.

Chewy Rice Krispie Bars

Ella Kerwood

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

Bring to a boil, stirring frequently. Add 6 cups Rice Krispies. Spread into buttered 9x13-inch pan. Melt 6 ounces chocolate chips and 6 ounces butterscotch chips together in microwave. Spread on top of bars.

Fudge Nut Bars

Marion Kraus

1 c. oleo
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
3 c. quick oatmeal

Cream together oleo and brown sugar; add eggs and vanilla. Add flour, soda and salt to mixture. Add oatmeal; mix well and pat 2/3 of mixture into greased and floured 10x15-inch cookie sheet.

Mix in large microwave-safe container:

1 can Eagle Brand milk
1 (12 oz.) pkg. chocolate chips
2 T. oleo
1/2 c. nutmeats
2 tsp. vanilla

Melt first ingredients in microwave and add nuts and vanilla. Spread over bottom layer and dot with remaining bottom layer. Bake in 325° oven until light brown. When cold, cut into small squares.

Blarney Stones

Marion Kraus

4 egg yolks
1 c. boiling water
2 c. flour
3 tsp. baking powder
1 tsp. vanilla
1/4 tsp. salt
2 c. sugar
4 beaten egg whites

ICING:
3 1/2 c. powdered sugar
1/2 c. oleo, softened
2 egg whites
Salt
1 tsp. vanilla

Beat egg yolks and 1 cup sugar until light. Add 3 tablespoons boiling water. Beat again; add flour, baking powder, salt and 1 cup sugar alternately with remaining water. Fold in beaten egg whites. Grease and flour 9x13-inch pan. Bake in 325° oven until toothpick comes out dry.

Icing: Cream together oleo and 1/2 of sugar. Beat egg whites until almost stiff. Add remaining sugar, salt and vanilla; beat until smooth. After cake is cold, cut into small squares and freeze. Grind peanuts. Easier to work with when frozen.

Delicious.

Lincoln Logs

Loretta Bernholtz

(Bars for the Holidays)

1 (12 oz.) pkg. chocolate chips
1 (12 oz.) pkg. butterscotch chips
1 c. peanut butter
1 (10 oz.) pkg. mini marshmallows
1 pkg. peanuts

Melt the first 3 ingredients in microwave for about a minute until it is completely mixed and melted. Cool; add marshmallows and peanuts; wrap in waxed paper, shaping as a log. Make about 3 logs, placing in a cake pan. Put into refrigerator to cool. When using, take waxed paper off and slice.

Sour Cream-Oatmeal-Raisin Bars

1 3/4 c. oatmeal
1 3/4 c. flour
1 c. brown sugar
1 tsp. baking soda
1 c. butter, melted
4 egg yolks
1 1/2 c. sugar
3 T. cornstarch
2 c. sour cream
2 c. raisins
Dash of pepper

Combine oatmeal, flour, brown sugar and baking soda; blend well. Add butter and milk thoroughly. Pat 2/3 of mixture into the bottom of a 9x13-inch baking pan. Bake 15 to 20 minutes at 350°. Cool. Combine remaining ingredients in saucepan. Bring to a boil. Reduce heat and boil 5 to 10 minutes; stir often to avoid scorching. Pour over crumb layer. Cover with remaining crumbs. Bake 20 minutes at 350°.

Baby Food Bars

(Bingo Bars)

Mrs. Elmer C. Juergens,
Bernice Heisterkamp

3 eggs
2 c. sugar
1 1/2 c. oil
2 c. flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 tsp. vanilla
1 jar apricot baby food
1 jar carrot baby food
1 jar applesauce baby food

Cream together eggs, sugar and oil. Add remaining ingredients. Bake in 2 cookie sheets at 350° for 25 minutes. Cool and frost.

ICING:
1 (8 oz.) pkg. cream cheese
1 stick oleo
1 lb. powdered sugar
Vanilla

Cream together and beat to spreading consistency. Spread on cooled bars.

Chocaroons

Lorraine A. Danner

1/2 c. butter or margarine
1/3 c. sugar
1/3 c. packed brown sugar
1 egg
1 tsp. vanilla
1/2 tsp. salt
1/2 tsp. baking soda
1 c. flour
1 c. chocolate chips
1/2 c. flaked coconut

Cream together first 7 ingredients. Blend in remaining ingredients. Spread into greased 9x13-inch pan. Bake at 375° for 15 to 20 minutes.

Banana Bars

Kris Wiederin

1/2 c. margarine
1 1/2 c. sugar
2 beaten eggs
3/4 c. sour milk
2 mashed bananas
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 tsp. baking soda

Cream margarine and sugar. Add beaten eggs, sour milk, bananas and vanilla. Mix in dry ingredients and bake in jellyroll pan at 350° for about 30 minutes. Can frost if you wish.

Sour Cream-Banana Bars

Michelle Tigges

1 1/2 c. sugar
1 c. sour cream
1/2 c. margarine or butter, softened
2 eggs
1 1/2 c. mashed bananas (approx. 3 lg.)
2 tsp. vanilla
2 c. all-purpose flour
1 tsp. baking soda
3/4 tsp. salt
1/2 c. chopped nuts
Browned Butter Frosting

Heat oven to 375°. Grease and flour jellyroll pan (10 1/2 x 15 1/2 x 1 inches). Mix sugar, sour cream, margarine and eggs in large bowl on low speed, scraping bowl occasionally, 1 minute. Beat in bananas and vanilla on low speed 30 seconds. Beat in flour, baking soda and salt on medium speed, scraping bowl occasionally, 1 minute. Stir in nuts. Spread batter into pan. Bake until light brown, 20 to 25 minutes; cool. Frost with Browned Butter Frosting. Makes 48 bars.

Browned Butter Frosting: Heat 1/4 cup margarine or butter over medium heat until delicate brown; remove from heat. Mix in 2 cups powdered sugar. Beat in 1 teaspoon vanilla and 3 tablespoons milk until smooth and of spreading consistency.

Raisin Cream Bars

Mary Lou Hartl

1 regular-size spice cake mix
3 eggs
1 can raisin pie filling

Mix all together. Don't beat. Spread into a 10x15-inch pan. Bake at 350° for 30 to 35 minutes. Cool. Frost as desired. Cut.

Club Cracker Bars

Mrs. Wm. (Eva) Wiedemeyer

1 c. light brown sugar
1/2 c. butter
1 c. crushed vanilla wafer crumbs
1/3 c. half & half milk

Melt butter; add brown sugar and vanilla wafer crumbs. Add milk last. Mix in heavy pan and boil 7 minutes, stirring constantly. Line a 9x13-inch pan with Club crackers; 1 layer on bottom. Spread above mixture over crackers in pan. Top with another layer of Club crackers.

Melt over hot water:

1 c. semi-sweet chocolate chips
3 T. chunky peanut butter

Spread the chocolate-peanut butter mixture over the second layer of crackers. Cool completely and cut into bars. Makes about 35 bars.

These bars cut more easily after a few hours. Do not let set overnight before cutting.

Oatmeal Bars

Jeanette Weiskircher

1 c. oatmeal
1 1/2 c. boiling water

Combine and add 1 stick oleo and let cool.

Add:

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

Put into greased cookie sheet. Bake at 350° for 25 minutes.

FROSTING:

1 c. brown sugar
1 T. milk
1 stick oleo
1 egg yolk

Bring to a boil and boil 1 minute. Add 1 cup chopped nuts.

Pecan Pie Bars

Phyllis Steffen

COOKIE CRUST:

2 1/2 c. flour
1 c. oleo or butter
1/2 c. sugar
1/2 tsp. salt

Mix at medium speed until mixture resembles fine crumbs; press firmly into 10x15x1-inch baking pan, sprayed with oil. Bake 20 to 25 minutes, or until golden brown.

In large bowl, beat until well blended:

4 eggs
1 1/2 c. Karo light or dark corn syrup
1 1/2 c. sugar
3 T. melted oleo
1 1/2 tsp. vanilla
2 c. chopped pecans

Stir in pecans. Immediately pour over hot crust. Spread evenly. Bake 25 minutes, or until filling is set firm around edges and slightly firm in center. Cool completely; cut into bars.

Pecan Bars

Betty McCaffrey

BOTTOM CRUST:

1 yellow cake mix
1 egg
2/3 c. softened butter

Mix until crumbly and press into greased 9x13-inch pan.

TOPPING:

1 can sweetened condensed milk
1 c. pecans
1 egg
1 tsp. vanilla
1 pkg. brickle chips

Pour topping over crust; bake at 350° for 25 to 30 minutes.

Take time to LAUGH.
It is the music of the soul.

Pecan Squares

Florence Bromert

CRUST:
3 c. all-purpose flour
1 c. butter or margarine, softened
1/2 c. sugar
1/2 tsp. salt

FILLING:
4 eggs
1 1/2 c. sugar
1 1/2 tsp. vanilla extract
1 1/2 c. light corn syrup
3 T. melted butter or margarine
2 1/2 c. chopped pecans

In a large mixing bowl, blend together flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly and evenly into a greased 10x15x1-inch baking pan. Bake at 350° for 20 minutes. Meanwhile, in another bowl, combine first 5 filling ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350° for 25 minutes, or until set. Cool on wire rack. Yields 4 dozen.

Butter Pecan Turtle Bars

Joan Trobak

CRUST:
2 c. flour
1/2 c. butter
1 c. brown sugar
1 c. whole pecan halves

CARAMEL LAYER:
2/3 c. butter
1/2 c. brown sugar
1 c. milk chocolate chips

Combine crust ingredients in mixer. Pat firmly into ungreased 9x13-inch pan. Sprinkle pecans evenly over unbaked crust. To prepare caramel layer, cook brown sugar and butter over medium heat, stirring constantly. Boil 30 to 60 seconds. Pour caramel mixture evenly over pecans and crust. Bake at 350° for 18 to 22 minutes, or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with chips. Allow to melt 2 to 3 minutes. Slightly swirl chips as they melt, leaving some for a marbled effect. Cool completely and cut into bars. Great!

Today is the tomorrow you worried about yesterday.

Pecan Pie Bars

Diane Hannasch

2/3 c. sugar
1/2 c. oleo, softened
1 tsp. vanilla
1 egg
1 1/2 c. flour
2/3 c. brown sugar
1/2 c. dark corn syrup
1 tsp. vanilla
3 eggs
1 c. broken pecans

Heat oven to 350°. Mix sugar, oleo, 1 teaspoon vanilla and 1 egg. Stir in flour. Press dough into bottom and 1/2-inch up sides of ungreased 9x13-inch pan. Bake until edges are light brown, 10 to 15 minutes. Beat brown sugar, dark syrup, 1 teaspoon vanilla and 3 eggs with spoon. Stir in pecans. Pour over baked crust. Bake until set, 25 to 30 minutes. Loosen edges from sides while warm. Cool completely. Cut into bars.

You never learn anything with your mouth open.

2001 Supplement

Applesauce Brownies

Brenda Kasparbauer

1 c. oleo
1/2 c. cocoa
4 eggs
2 c. sugar
1 c. applesauce
2 tsp. vanilla
2 c. flour
1/2 tsp. baking soda
Salt
Nuts (opt.)

Melt oleo and cocoa together. Combine remaining ingredients in order given. Pour into jellyroll pan. Bake at 350° for approximately 25 minutes.

Salted Nut Roll Bars

Lou Pottebaum

1 pkg. yellow cake mix
1/3 c. butter
1 egg
Mini marshmallows

Mix together cake mix, butter and eggs. Pour into a 9x13-inch pan. Bake at 350° for 12 to 18 minutes. Remove from oven; sprinkle with marshmallows. Return to oven for 1 to 2 minutes. Cool.

TOPPING:
2/3 c. corn syrup
1/4 c. margarine
1 (12 oz.) pkg. peanut butter chips
2 tsp. vanilla
2 c. Rice Krispies
2 c. salted peanuts

Heat syrup, margarine, vanilla and chips until melted and smooth. Stir in cereal and nuts. Immediately spoon over marshmallows. Spread. Cool. Cut into squares.

Marbled Brownies

Mary Lou Harman

8 oz. semi-sweet chocolate, chopped
1/3 c. butter, chopped
4 eggs
1 1/2 c. sugar
1 c. flour
Pinch of salt
1 tsp. baking powder
2 tsp. vanilla
1 c. walnuts, chopped

For the plain batter:

4 T. butter
2/3 c. cream cheese
1/2 c. sugar
2 eggs
2 T. flour
1 tsp. vanilla

Melt the chocolate and butter over very low heat. Meanwhile, beat the eggs until light and fluffy. Add sugar and beat until blended. Blend in with flour, salt and baking powder. Stir in the cooled chocolate mixture, vanilla and walnuts.

To make the plain batter, cream the butter and cream cheese with an electric beater. Add sugar and continue beating. Beat in the eggs, flour and vanilla.

Spread half of chocolate batter in a 9x13-inch pan. Pour cream cheese mixture over chocolate. Drop the rest of the chocolate mixture, by spoonfuls. Swirl to marble. Bake at 350° for 35 to 40 minutes.

Date Pinwheel Cookies

Agnes Stoolman

1 1/3 c. chopped dates
1/2 c. sugar
1/2 c. chopped nuts
1/2 c. water

Cook until thick. Cool.

1 c. shortening (2 sticks oleo)
2 c. brown sugar
2 eggs
1 tsp. vanilla
2 to 3 c. flour
1/2 tsp. baking soda
1/2 tsp. salt

Cream shortening and sugar. Add eggs. Add dry ingredients. Chill. Roll out in a rectangle 1/4-inch thick. Spread with date filling. Roll up like a jellyroll. Wrap in waxed paper. Chill overnight, or wrap in aluminum foil and freeze. Slice and bake at 375° for 8 to 10 minutes, until lightly browned. Yield: about 5 dozen cookies.

Best Zucchini Bars

Mary Jo Irlbeck

2 c. sugar
1 c. oil
3 eggs
2 c. flour
1 tsp. cinnamon
1 tsp. salt
2 tsp. baking soda
1/4 tsp. baking powder
1 tsp. vanilla
2 c. zucchini, shredded
1 sm. carrot, shredded
3/4 c. rolled oats
1 c. chocolate chips

FROSTING:
1/2 c. butter, softened
1/4 tsp. almond extract
2 tsp. vanilla
2 1/2 c. powdered sugar
3 oz. cream cheese, softened

Beat together sugar, oil and eggs in a large bowl. Beat in flour, cinnamon, salt, baking soda, baking powder and vanilla. Beat 1 to 2 minutes, until well mixed. Fold in zucchini, carrot, oats and chocolate chips; mix well. Pour into a 10x15x1-inch pan (jellyroll pan or cookie sheet with sides). Bake at 350° for 15 to 20 minutes. Make frosting by beating all ingredients together until smooth. Yield: 3 dozen.

Nutritional Information Per Serving (excluding unknown items): 7162 calories;,305 gm fat (37.2% calories from fat), 65 gm protein, 1093 gm carbohydrate, 33 gm dietary fiber, 561 mg cholesterol, 5009 mg sodium.

Exchanges: 15 1/2 grain (starch), 2 1/2 lean meat, 2 1/2 vegetable, 59 fat, 56 1/2 other carbohydrates.

Dutch Letters

Joleen Schulz

CRUST:
4 c. flour
1 c. butter or oleo
1 1/2 c. cold water
1/2 tsp. salt

FILLING:
2 c. sugar
1 lb. almond paste
3 eggs

Cut butter into flour with a pastry blender. When mixed well, add water and form into a ball. Wrap and put into refrigerator overnight. Butter will make a flaky crust. Divide crust dough in thirds; roll into a rectangle. Cut into strips, 3 to 4 inches wide (a pizza cutter is great for this).

Spread filling in middle of strips, abut 1 inch from ends and side. Fold sides in over filling; roll into a long strip. Put on cookie sheet. Spread with beaten egg white; sprinkle with sugar. Prick with for, about 2 inches apart. Bake in 350° oven for about 25 minutes.

Brownies

Bev Rolfes

1 c. + 2 T. flour
2/3 c. brown sugar
3/4 tsp. salt
2/3 c. white sugar
1 tsp. baking powder
1/3 c. cocoa
1/2 c. chocolate chips
1/2 c. nuts
1 tsp. vanilla
3 eggs
2/3 c. oil

Bake in a 9-inch square pan in 350° oven for 34 to 38 minutes. Can frost or sprinkle with powdered sugar.

Pumpkin Bar

Rita Meyer

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

Mix all dry ingredients.
Add:
4 eggs
1 c. oil
1 (16 oz.) can pumpkin

Bake in a 9x13-inch greased cookie pan at 350° for 15 to 20 minutes.

FROSTING:
3 oz. cream cheese
1 t sp. milk
3/4 c. margarine

Add 2 cups powdered sugar and 2 teaspoons vanilla. Spread on cooled bars.

Oven-Shy Cookies

Mrs. Merle (Mary) Trecker

1 lb. marshmallows
2 c. (12 oz.) semi-sweet chocolate chips
1/4 c. margarine
3 c. rice cereal
1 (12 oz.) can salted peanuts

In a microwave dish in the microwave, melt and stir marshmallows, chips and margarine until marshmallows are melted and mixture is smooth. Remove from microwave; stir in cereal and peanuts (or other nuts); mix well. Drop by rounded tablespoon onto waxed paper. Yield: about 6 1/2 dozen.

Very good!

Crispy Pretzel Bars

Mrs. Merle (Mary) Trecker

1 c. sugar
1 c. white syrup
5 c. rice cereal
2 c. pretzel sticks
1 c. plain M&M's
1/2 c. peanut butter

In microwave-safe bowl, combine sugar and syrup. Microwave on HIGH for 3 minutes, or until dissolved. Stir in peanut butter until blended. Add cereal, pretzels and M&M's. Stir. Place in a greased 10x15-inch pan or cookie sheet. Cut into about 5 dozen bars.

Sugar Cookies

Natheal Meiners

1 c. Crisco
1 egg
1 c. brown sugar
1/2 tsp. vanilla
2 c. flour
1 tsp. baking soda
2 tsp. cream of tartar

Cream the first 4 ingredients together, then add dry ingredients. Shape into balls. Press top of balls with walnut or chocolate chips. Place 2 inches apart on cookie sheet. Bake at 350° for 10 to 12 minutes.

Cherry Bars

Teresa Cullen

1 c. oleo
1 3/4 c. sugar
4 eggs (add one at a time)
1 tsp. vanilla
1/2 tsp. almond flavoring
3 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 can cherry pie filling

Combine ingredients; spread on greased cookie sheet, keeping 1 cup of batter back. Pour cherry pie filling over batter. Put remaining batter on top. Bake at 350° for 30 to 45 minutes. Sprinkle with powdered sugar after taking out of oven.

Monster Cookies

Teresa Cullen

1 c. brown sugar
1 c. white sugar
1 stick margarine
3 eggs
1 1/2 c. peanut butter
2 tsp. baking soda
4 1/2 c. quick oats
1 tsp. vanilla
1/2 lb. M&M's
1/2 lb. chocolate chips

Mix sugars and margarine. Add eggs and beat. Add rest of ingredients (there is no flour). Drop by teaspoon onto greased cookie sheet. Bake until lightly browned, at 350° for 12 minutes. Don't overbake.

Variation: You can use chocolate chips, M&M's, raisins, coconut, or whatever you like.

Brownies and Frosting

Teresa Cullen

BROWNIES:
1/2 c. margarine, melted
4 eggs, well beaten
2 c. sugar
2 c. flour
1/2 c. cocoa
1 tsp. vanilla
Nuts (opt.)

FROSTING:
1 c. sugar
1/4 c. butter
1/4 c. milk
1/2 c. chocolate chips

Melt margarine; let cool. Beat eggs; add sugar, vanilla and melted margarine. Sift flour and cocoa; beat in (will be thick). Add nuts. Spread on cookie sheet. Bake at 325° for 20 to 25 minutes (don't overbake).

Frosting: Combine sugar, butter and milk in a saucepan. Bring to boil; remove from heat. Stir in chocolate chips and stir to spreading consistency.

Variation: Ann Cline uses only 6 tablespoons cocoa and omitted the frosting. Suggested serving with ice cream and chocolate sauce topping.

Double Chocolate Crumble Bars

Sally Danner

1/2 c. butter or margarine
3/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. flour
2 T. cocoa powder
1/4 tsp. baking powder
2 c. tiny marshmallows
6 oz. semi-sweet chocolate pieces
1 c. peanut butter
1 1/2 c. Rice Krispies

Cream butter and sugar. Beat in eggs and vanilla. Stir together flour, cocoa and baking powder. Stir into egg mixture. Spread in a greased 9x13-inch baking pan. Bake in 350° oven for 15 to 20 minutes. Sprinkle marshmallows on top. Bake 3 minutes more. Cool.

In a saucepan, combine chocolate pieces and peanut butter. Cook and stir over low heat until chocolate is melted. Stir in cereal. Spread mixture on top of cooled bars. Chill. Refrigerate.

"Special K" Bars

Rose Obman

1 c. white syrup
1 c. white sugar
6 c. Special K cereal

Boil together syrup and sugar; remove from heat.

Add:

1 1/2 c. peanut butter

Stir in above mixture. Pour 6 cups Special K cereal into a large bowl. Pour sugar, syrup and peanut butter mixture over cereal. Stir. Pour all the above into a buttered 9x13-inch cake pan.

TOPPING:

2 sq. chocolate almond bark candy
3 sq. white almond bark candy

Melt in microwave for approximately 1 minute. Pour over top of Special K bars.

Treasure Bars

Lorraine Danner

1 c. flour, sifted
1/2 c. brown sugar
1/2 c. butter
1 c. brown sugar
2 eggs, slightly beaten
1 tsp. vanilla
1/2 tsp. baking powder
1/2 c. walnuts, chopped
1/4 tsp. salt
1 c. coconut
1 T. flour
1/2 c. chocolate chips

Combine flour and 1/2 cup brown sugar; cut in butter. Press into a greased 9x13-inch baking pan. Bake in 350° oven for 12 minutes.

For topping, gradually add 1 cup brown sugar to the eggs, beating until light and fluffy. Blend in vanilla. Add sifted dry ingredients; stir in nuts, coconut and chocolate chips. Spread over baked crust. Bake 25 minutes more. Cool; cut into bars.

Chocolate Chip-Toffee Cookies

Joni Rutten

2 c. butter, softened (not melted)
2 c. brown sugar
2 c. sugar
4 eggs
1 T. vanilla

DRY INGREDIENTS:
4 c. flour
5 c. oatmeal (blended fine in blender)
2 tsp. baking soda
1 tsp. salt
2 tsp. baking powder

12 oz. milk chocolate chips
1 to 1 1/2 c. toffee bits
2 c. pecans (opt.)

In a large mixing bowl, mix butter and sugars (by hand, not electric mixer). Stir in egg s and vanilla. Sift all dry ingredients together with a large slotted spoon. Spoon into butter mixture and stir by hand until well mixed. Stir in chocolate chips, toffee bits and nuts. Shape into balls and place, 2 inches apart, on ungreased cookie sheet. Bake at 375° for 10 to 13 minutes.

A large batch. It's nice to bake half and freeze half the dough for later use.

Pinwheel Date Cookies

Lorraine Danner

1 c. white sugar
1 c. lard
4 c. flour
1/2 tsp. salt
1 c. brown sugar
3 eggs
1 tsp. baking soda

Roll as for pie and spread with filling:

1 c. dates
1/2 c. sugar
1/2 c. water

Boil until thick; spread on dough. Roll and chill. Cut and bake. Yield: 2 rolls.

Blarney Stones

Rosie Obman

4 eggs
1 c. boiling water
3 tsp. baking powder
1/4 tsp. salt
2 c. sugar
2 c. flour
1 tsp. vanilla
2 lb. peanuts (best if grinder used)

Beat egg yolks and 1 cup sugar until light in color. Add 3 tablespoons boiling water. Beat again. Sift flour, baking powder and salt 3 times. Add alternately with the rest of the water. Add other cup of sugar and vanilla. Beat egg whites; fold into mixture. Pour into a shallow cake pan. Bake at 350° for 30 minutes. Mix powdered sugar icing. Frost and sprinkle top with peanuts.

Brownies

Lorraine Danner

2 c. sugar
1/2 c. lard
4 eggs (one at a time)
1/2 c. cocoa
1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
1 tsp. vanilla
1 tsp. red food coloring

Mix in order given. Bake on cookie sheet at 350° for 25 minutes.

FROSTING:
3 T. hot milk
2 T. butter, melted
1 T. (heaping) cocoa
1/2 tsp. vanilla
Powdered sugar (enough to spread)

Caramel Morsel Bars

Joleen Kasparbauer

1 (14 oz.) bag Kraft caramels
3 T. water
5 c. Rice Krispies
1 c. peanuts (opt.)
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

Melt caramels with water in a saucepan over low heat. Stir frequently until smooth. Pour over cereal and nuts. Toss until well coated. With greased fingers, press mixture into a greased 9x13-inch pan. Sprinkle morsels on top. Place in 200° oven for 5 minutes, or until softened. Spread morsels until blended to form a frosting. Cool. Cut into bars.

Cookie Bars

Joleen Kasparbauer

1 c. brown sugar
1 c. white sugar
2/3 c. margarine
2 eggs

Beat the above ingredients 2 minutes.
Add:
3 T. water
2 1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
2 c. flour
Chocolate chips
1 c. coconut (opt.)

Spread in greased cookie sheet or in a 9x13-inch pan. Bake at 350° for 25 minutes.

Twix Bars

Joleen Kasparbauer

Club crackers
1 c. graham cracker crumbs
3/4 c. brown sugar
1/2 c. white sugar
1/2 c. margarine
1/2 c. milk

Place a layer of Club crackers in a buttered 9x13-inch pan. Stir together graham crumbs, sugars, margarine and milk. Boil for 5 minutes. (Do not let this set-up too hard.) Pour over crackers. Place a layer of crackers over this.

TOPPING:
2/3 c. peanut butter
1 c. chocolate chips

Melt together and spread over crackers. Refrigerate. Cut into bars. Enjoy!

Salted Nut Rolls

Virginia Schweers

1 box yellow cake mix
1 egg
1/4 c. softened margarine

Mix with a fork. Pat into a greased 9x13-inch pan; bake at 350° for 10 to 12 minutes. Sprinkle 3 cups miniature marshmallows on top of hot crust. Return to oven for 3 to 5 minutes, or until marshmallows are puffy.

Melt on stove:

1 (12 oz.) pkg. peanut butter chips
1/2 c. corn syrup
1 tsp. vanilla
1/2 c. oleo

Stir 2 cups salted peanuts and 2 cups Rice Krispies into melted mixture. Spoon over marshmallows. Refrigerate.

Coconut Mound Bars

Arlene Schweers

1/2 c. margarine
1 1/4 c. sugar
3 T. cocoa
3 eggs
1 c. flour
3/4 c. nutmeats
1/4 tsp. salt
1/2 tsp. vanilla

Combine above ingredients and bake 20 minutes at 350° in a 10x15-inch pan. Combine 2 cups coconut and 1 can Eagle Brand milk. Put on top of first mixture (baked) and bake an additional 10 to 15 minutes. Cool.

Frost with a mixture of:

1 1/2 sq. chocolate, melted
1 1/2 T. butter, melted
1 1/2 c. powdered sugar
Milk, to moisten

Let cool and cut into squares.

Delicious Cookies

Bev Rolfes

1 c. margarine
1/2 c. salad oil
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
3 1/2 c. flour
1 c. oatmeal
1 c. Rice Krispies
1 (6 oz.) pkg. chocolate chips
1/2 c. nuts (opt.)

Bake at 350° for 10 to 12 minutes.

Hershey Almond Bars

Elva Bernholtz

Grease a jellyroll pan. Lay graham crackers on bottom.

1 c. butter (not oleo)
1 c. brown sugar
1 pkg. chopped pecans (1 1/2 c.)

Boil 5 minutes, then spread over graham crackers. Bake 8 minutes at 350°. Put 10 Hershey almond candy bars on top; let melt, then spread evenly. Cool in refrigerator. Cut into bars.

Banana Bars

Gayleen Kennebeck

1/2 c. margarine
1 1/2 c. sugar
2 eggs
2 ripe bananas (mashed)
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
1/4 tsp. salt
3/4 c. milk (with 1 T. vinegar added

Cream margarine and sugar. Add eggs, vanilla, milk and bananas. Add dry ingredients and stir well. Put into a greased jellyroll pan; bake at 350° for 30 minutes. Frost when cool.

Butterscotch Icebox Cookies

Mary Feldmann

1 c. butter
1 c. brown sugar
2 eggs
3 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1 c. chopped dates
1 c. chopped nuts

Cream butter and sugar. Add eggs; beat well. Sift dry ingredients together and gradually add to creamed mixture. Blend well. Stir in dates and nuts. Form into rolls; wrap in waxed paper. Refrigerate overnight. Slice thin and bake at 400° for 8 to 10 minutes.

Peanut Butter Cookies

Diane Rickers

1 c. butter or margarine
1 c. peanut butter
1 c. white sugar
1 c. brown sugar, packed firm
2 eggs
2 c. flour
1 tsp. baking soda
1 (6 oz.) pkg. chocolate chips

Cream butter or margarine and peanut butter together. Gradually add the white and brown sugars; cream until blended. Add eggs, one at a time, and beat until smooth. Sift flour; measure, then sift again with baking soda into the mixture. Stir in chocolate chips. Drop from teaspoon onto a greased baking sheet, then lightly flatten cookie dough with back of a spoon. Bake in a medium-slow oven (325°) for 15 minutes. Yield: 6 dozen 2-inch diameter cookies.

Easy Sugar Cookies

Diane Rickers

2 sticks margarine
3 eggs
2 tsp. baking soda
1 c. salad oil
2 c. sugar
5 c. flour
2 tsp. cream of tartar
1/4 tsp. salt
2 tsp. vanilla

Cream margarine and sugar; add eggs, salad oil, salt and vanilla. Combine flour with remaining ingredients; add to first mixture. Form into balls and roll in sugar. Place on cookie sheet, 2 inches apart, and pat down with fork. Bake 10 minutes, or until browned, at 350°. Yield: 10 dozen.

O'Henry Bars

Jan Hugeback

4 c. quick oatmeal
1/2 c. white syrup
1 c. margarine
1 c. brown sugar
6 oz. chocolate chips
3/4 c. peanut butter

Mix the first 4 ingredients and spread in a 10 1/2 x 15 1/2-inch cookie sheet. Bake at 350° for 10 to 15 minutes. Melt chocolate chips and peanut butter together; spread over baked mixture. Cool. Cut into bars. Store in a cool place.

Chocolate Chip Cookies

Joann Sapp

2 1/4 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. (2 sticks) butter, softened
3/4 c. granulated sugar
3/4 c. packed brown sugar
1 tsp. vanilla extract
2 eggs
2 c. chocolate mini morsels

Combine flour, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla in a larger bowl. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate morsels. Drop by rounded tablespoon onto ungreased baking sheets. Bake in preheated 375° oven for 9 to 11 minutes, or until golden brown. Let stand for 2 minutes.

Pan Cookie Variation: Prepare dough as above. Spread into a greased 10x15-inch jellyroll pan. Bake in preheated 375° for 20 to 25 minutes, or until golden brown. Cool in pan.

Frosted Cremes

Iola Hoogestraat

Boil 2 cups raisins 10 minutes; cool.

1 1/2 c. sugar
1 c. butter
2 eggs, beaten
2 tsp. cinnamon
1 c. cooled raisin juice
1 T. baking soda, added to juice
3 1/2 c. flour
1 tsp. vanilla

Spread very thin on cookie sheet. Frost immediately with 2 cups powdered sugar and 1/4 cup butter (melted). Add enough hot water to spread. Add a few drops of vanilla.

Sugar Cookie

Iola Hoogestraat

2 c. margarine
2 c. sugar
1 tsp .vanilla
1 c. powdered sugar

Cream together above ingredients. Add 4 eggs, one at a time, with mixer.

By hand, add:

6 1/2 c. flour
3 tsp. cream of tartar
2 tsp. baking soda

Add flour alternately with 1/4 cup milk. Refrigerate at least 4 hours. Roll out and bake at 350° for 10 minutes. Yield: 8 to 10 dozen.

Roll many times; makes a large batch.

E-Z Chocolate Walnut Cookies

Elva Bernholtz

1 c. coarsely-chopped nuts
1 c. semi-sweet chocolate chips
1/4 c. very-soft margarine
1 egg
1/3 c. milk
1 pkg. chocolate cake mix

Mix walnuts, chocolate chips and margarine together until margarine is finely divided. Beat in egg. Add milk and cake mix, stirring until mixed. Drop by spoon onto cookie sheet. Bake at 350° for 15 minutes. Yield:D about 5 dozen.

Applesauce Cookies

Gayleen Kennebeck

1/2 c. shortening
3/4 c. sugar
1 egg
1 c. applesauce
2 c. flour
1 tsp. baking soda
1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1 c. raisins (steam until plump; drain)

Cream shortening and sugar, then add egg. Beat until mixed. Stir in applesauce. Add dry ingredients. Stir in raisins. Drop by spoonfuls onto greased cookie sheet. Bake at 375° for 10 to 15 minutes.

These are a soft cookie. Store in airtight containers.

Mom's Butter Rich Spritz

Mary Summers

Cream:
1 c. butter or margarine
1 1/4 c. powdered sugar

Add:
1 egg
1 tsp. vanilla
1/2 tsp. almond extract

Beat until fluffy.
Add:
2 1/2 c. flour
1/2 tsp. salt

Press through cookie press onto ungreased sheet pan. Decorate, if desired. Bake 6 to 8 minutes at 400°.

Note: If dough is too soft, chill 1 hour.

Fruit Cookies

Vera Sporrer and Pat Sturm,
from our grandma, Mary (Wiedemeyer) Kanne,
and our mother, Ann Fleskes

2 c. white sugar
1 c. shortening (I use half Crisco & half oleo)
3 eggs, beaten
5 T. sour milk (1 tsp. baking soda mixed with milk to sour milk)
2 c. flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. baking soda (additional)
1 tsp. salt
1 c. raisins-dates & some nuts (I use 2 c. dates & raisins)
1 tsp. vanilla
Enough more flour to roll out

I grind dates and raisins. If you sprinkle a little water over them first, they grind much easier. I would say they take 4 cups of flour, or so, in all. Just enough so you can roll them out. You can refrigerate the dough. Try not to use too much flour or they will get more dry.

Beat the sugar and shortening, then add beaten eggs, the baking soda mixed in sour moil, then the rest of the ingredients. Add date mixture and chopped nuts last. Roll out; use cutters or place a mound of dough and flatten with a glass dipped in a little sugar, if you don't want to use a cutter. the recipe says to bake at 400° but I bake them at 375°, depending on your oven. Don't overbake.

Snicker Bars

Lou Pottebaum

FIRST LAYER:
1 c. chocolate chips
1/4 c. butterscotch chips
1/4 c. peanut butter

Melt together and freeze in a 9x13-inch pan.

SECOND LAYER:
1 c. sugar
1/4 c. milk
1/4 c. butter
1/4 c. peanut butter
1 1/2 c. marshmallow creme
1 1/2 c chopped nuts
1 tsp. vanilla

Mix butter, milk and sugar. Bring to a boil for 5 minutes. Mix in rest of ingredients. Pour over first layer.

THIRD LAYER:
11 1/2 oz. caramels
2 T. heavy cream

Melt together and pour over second layer.

Fourth Layer: Ingredients are the same as for first layer. Mix and pour over third layer. Refrigerate well and cut into squares.

Frosted Oatmeal Bars

Leona Klocke

1 c. margarine, softened
1/2 c. sugar
1/2 c. brown sugar
2 eggs
2 tsp. vanilla extract
1 c. all-purpose flour
1 c. quick-cooking oats
1/2 tsp. salt
1 c. chopped nuts

In a mixing bowl, cream margarine and sugars. Beat in eggs and vanilla. Stir in flour, oats, salt and nuts. Spread into a greased 9x13-inch baking pan. Bake at 350° for 25 minutes. Cool and frost with powdered sugar frosting.

Fruit Cookies

Florine Eich

1 c. butter
1 1/2 c. brown sugar
2 1/2 c. flour
1 tsp. vanilla
2 eggs
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. salt
1 c. whole pecans
1 c. filberts
1 c. broken walnuts

Use 1 cup of the 2 1/2 cups flour; mix with 4 slices candied pineapple, 1/2 pound cherries and 1 pound dates (cut in pieces). Mix all together. Shape into small balls and bake at 350° for about 12 to 15 minutes. Do not overbake.

Note: You may use a little more flour.

Headbangers

Bonnie Thein

Grease a jellyroll pan. Layer graham crackers (whole) in pan.

1 c. brown sugar
1 c. butter
1 1/2 to 2 c. chopped pecans

Bring this to a boil for 5 minutes. Pour over graham crackers and bake 8 minutes at 350°. As soon as removed from oven, layer 10 Hershey with almond bars on top. Swirl to "frost" as they melt. Let cool before cutting.

Rich and delicious!

Grandma's Sugar Cookies

Terri Vetter

2 eggs, beaten
1 1/2 c. sugar
1 c. sweet cream
1/2 c. oleo
3 c. flour
3 tsp. baking powder
1/2 tsp. salt
Coconut (opt.)

Mix all ingredients together. Add more flour, if needed. Roll out and use cookie cutters. Bake at 350° for 8 to 10 minutes.

Eunice's Chocolate Chip Cookies

Marcia Wiederin

Cream:
2 c. butter-flavor Crisco
2 c. brown sugar
2 c. white sugar

Add:
4 eggs, well beaten

Add:
2 3/4 c. flour
3 tsp. baking soda
2 tsp. salt
2 tsp. vanilla

Mix well; add 5 to 6 cups oatmeal and a bag of chocolate chips. Bake at 350° for 8 to 12 minutes. Yield: about 8 dozen.

Rhubarb Dream Bars

Pat Louis

CRUST:
2 c. flour
1/2 c. + 2 T. powdered sugar
1 c. margarine

Press into a 9x13-inch pan. Bake 15 to 20 minutes at 350°.

TOPPING:
4 eggs, unbeaten
2 c. sugar
1/2 c. flour
1 tsp. salt
4 c. diced rhubarb

Mix together and spread on crust. Bake 40 to 45 minutes at 350°.

Carmelitas

Diane Staples

1 c. + 1 T. flour, divided
1 c. quick-cooking oats
3/4 c. packed brown sugar
1/2 tsp. baking soda
1/4 tsp.salt
3/4 c. butter or margarine, melted
1 c. (6 oz.) semi-sweet chocolate chips
1 (12 1/4 oz.) jar caramel ice cream topping
1/2 c. chopped walnuts

In a bowl, combine 1 cup of flour, oats, brown sugar, baking soda and salt. Stir in butter; mix well. Press into a greased 9x13-inch baking pan. Bake at 350° for 10 minutes, or until set. Sprinkle with chips. Combine caramel topping with 1 tablespoon flour, until blended. Drizzle over chips. Sprinkle with nuts. Bake 20 to 22 minutes longer, or until bubbly. Cool completely; cut into bars. Yield: 3 dozen.

Graham Cracker Bars

Natheal Meiners

30 graham crackers, crushed
2 1/2 c. colored marshmallows
3/4 c. flaked coconut
3/4 c. oleo
2 eggs
1 c. sugar

Cook oleo, sugar and eggs in a heavy saucepan a minute or two. Cool; add to first 3 ingredients. Pour into pan and refrigerate.

Cakes

Hints for Cakes & Frostings

- Have all ingredients at room temperature.
- Fill cake pans about 2/3 full and spread batter well into corners and to the sides, leaving a slight hollow in center.
- The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.
- After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out onto rack to finish cooling.
- Cakes should not be frosted until thoroughly cooled.
- Roll fruits and raisins in flour before adding them to the cake batter so they will stay distributed throughout the cake.
- When adding dry and wet ingredients, such as flour and milk, begin and end with the dry ingredients, beating well after each addition for a smoother batter.
- If eggs are not beaten well or ingredients not thoroughly mixed, a coarse-grained cake will result.
- For an interesting flavor, add a melted chocolate mint to chocolate cake batter.
- To keep chocolate cakes brown on the outside, dust the greased pan with cocoa instead of flour.
- If baking in glass dishes, decrease the oven temperature 25° to prevent overbrowning.
- Use the circular cardboards from the bottom of frozen pizzas when transporting a cake. Cover with foil first.
- If a layer cake comes out lopsided, insert marshmallows between the bottom layer and the cake plate, or wherever they are needed.
- Stir 3 ounces of chocolate chips into 7-minute frosting while it is still hot to make it creamy and delicious.
- When frosting a cake, place strips of waxed paper beneath the edges of the cake. They can easily be removed after frosting.
- For a different frosting, mix 2 tablespoons of pineapple and 2 tablespoons of orange juice. Add enough powdered sugar to stiffen.
- Sprinkle applesauce cake or banana cake generously with granulated sugar, coconut and chopped nuts before baking. It makes a crunchy topping.
- When melting chocolate, grease pan in which it is to be melted.
- When you are creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.
- When you buy cellophane-wrapped cupcakes and notice that the cellophane is somewhat stuck to the frosting, hold the package under the cold water tap for a moment before you unwrap it. The cellophane will then come off clean.
- A clean clothespin provides a cool handle to steady the cake tin when removing a hot cake.
- Try using a thread instead of a knife when a cake is to be cut while it is hot.

Cakes

Cold Water Cocoa Cake

Evelyn Wieland

Cream together:

1/2 c. butter
1/8 tsp. salt
1 c. sugar
1 tsp. vanilla

Blend and add:

1/2 c. cocoa
1/3 c. cold water

Then add alternately to that mixture:

2 1/2 c. sifted cake flour
1 c. cold water

Fold in 3 egg whites which have been beaten stiff and 3/4 cup sugar, beaten into them. Last, add 1 1/3 teaspoons soda, which has been dissolved in 2 tablespoons boiling water. Stir in thoroughly. Bake in 9x13-inch pan in 350° oven for 35 minutes.

Chocolate Cake

Lorraine Bruner, Velma Frank, Jan Hugeback

1 German chocolate cake mix
1 can sweetened condensed milk
1 (16 oz.) jar caramel ice cream topping
8 oz. Cool Whip
2 Heath candy bars

Bake cake as directed. Cool and poke holes 3/4 of the way through cake (I use a straw). Pour condensed milk into holes. Pour caramel sauce over cake. Refrigerate. Cover with Cool Whip and crushed candy bars.

No one is rich enough to do without a neighbor.

Pumpkin Cake Roll

Kathy Stein

3 eggs
1 c. sugar
2/3 c. pumpkin
1 tsp. lemon juice
3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt
1 c. chopped nuts

Beat eggs on high for 5 minutes, gradually add sugar, pumpkin and lemon juice. Fold in dry ingredients; mix. Spread into greased and floured 10x15x1-inch pan. Top with nuts. Bake at 375° for 15 minutes. Turn out onto a towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together. Cool, unroll; fill with the following filling.

1 c. powdered sugar
8 oz. cream cheese
4 T. butter
1/2 tsp. vanilla

Combine all filling ingredients; beat until smooth. Spread over cake, roll and chill. Freezes well.

Turtle Cake

Lori Lloyd

1 pkg. German chocolate cake mix
1 (14 oz.) pkg. caramels
1/2 c. butter
1/2 c. evaporated milk
1 c. chopped pecans
1 c. chocolate chips

Mix cake mix as directed on package. Bake 1/2 cake batter in a 9x13-inch cake pan for 15 minutes at 350°. Meanwhile, melt caramels, butter and evaporated milk in microwave or double boiler. After melted, place mixture on top of baked cake batter. Add nuts and chocolate chips on top. Place rest of cake batter on top and bake for 20 to 22 minutes. Best if served with Cool Whip.

Baked Devils Float

Diane Rickers

SAUCE:
1/2 c. brown sugar
1/2 c. white sugar
1 T. butter
Dash of salt
1 1/2 c. flour

CAKE:
1/2 c. sugar
1 tsp. vanilla
2 T. butter
2 tsp. baking powder
3 tsp. cocoa
1/2 c. milk
1 c. flour

Bring sauce to a boil; let simmer while making cake. Pour sauce into 9x11-inch pan. Drop cake by spoonfuls into sauce. Bake 20 to 25 minutes at 350°. Serves 8.

Is very good served hot with whipped cream.

Chocolate Cherry Cake

Stella Sawyer

1 chocolate fudge cake mix
1 can cherry pie filling
2 eggs
1 tsp. almond or vanilla flavoring

FROSTING:
1 c. sugar
1/3 c. milk
5 T. oleo

Mix all together by hand. Put into greased and floured 9x13-inch pan. Bake in 350°.

Frosting: Mix ingredients and boil slowly 3 minutes, stirring constantly. Add a 6-ounce package chocolate chips. Beat until thick and spread on cake.

An old timer is a man who can remember way back when a union suit was something you wore, instead of something you filed against your employer.

Cocoa Sheetcake

Wanita Dentlinger

2 c. flour
2 c. sugar
1 stick margarine
4 c. cocoa
1 c. cold water
1/2 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla
1/4 tsp. salt
2 eggs

FROSTING:
1 stick margarine
4 T. cocoa
5 T. buttermilk
1 tsp. vanilla
3 c. powdered sugar
Nuts (opt.)

In saucepan, take margarine, cocoa and water and bring to a full boil. Pour hot mixture over flour and sugar. Mix well. Add buttermilk, soda, salt, vanilla and 2 eggs; mix well. Pour batter on a well-greased pan. I use cookie sheet. Bake 20 minutes at 400°.

Frosting: Melt oleo, cocoa and buttermilk and cook until it boils. Remove from stove and add vanilla and powdered sugar. Stir well. Put on cake a few minutes out of oven. Can add nuts.

Note: I sift powdered sugar before using. Can use more powdered sugar if you want frosting thicker.

Buttermilk Chocolate Cake

Sharyl Davis

1 stick margarine, softened
2 1/4 c. flour
1 3/4 c. sugar
1 1/2 tsp. baking soda
1 tsp. salt
1 tsp. vanilla
1 1/2 c. buttermilk or sour milk
2 sq. chocolate, melted
2 eggs

Mix together shortening, flour, sugar, soda, salt, vanilla and 1 cup buttermilk. Beat all these together for 2 minutes on medium speed. Add chocolate (melted), eggs and 1/2 cup buttermilk and beat for 2 more minutes. Bake in 9x13-inch pan at 350° for 30 to 40 minutes.

Earthquake Cake

Mrs. Tom (Pat) Louis

Sprinkle on bottom of a greased 9x13-inch pan:

1 c. pecans, chopped **1 c. coconut**

Mix a German chocolate cake mix as directed and pour batter over pecans and coconut.

Beat with electric mixer until smooth:

1 (8 oz.) pkg. cream cheese **1 lb. powdered sugar**
1 stick margarine, softened

Spoon mounds of above mixture over cake batter, avoiding edges of cake. Bake at 350° for 45 minutes. Serve without frosting.

Gooey Chocolate Cake

Betty Pollastrini

1 c. chopped pecans
1 c. shredded coconut
1 pkg. German chocolate cake mix
1 (8 oz.) pkg. Philadelphia cream cheese
1 stick margarine
3 c. powdered sugar

Combine pecans and coconut. Place in bottom of greased and floured 9x13-inch cake pan. Prepare cake mix according to package directions. Pour over nut mixture. Beat cream cheese and margarine until smooth and creamy. (I use food processor.) Gradually add powdered sugar. Pour this mixture on top of prepared cake (I spoon it on). Bake at 350° for 50 minutes, or until done. Serves 12 to 15.

Some thrifty housewives who would say
That waste could cause them sorrow,
Will save leftover dabs today
But throw them out tomorrow.

Red Devils Food Cake

Sharyl Davis

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 oz. red food coloring
1 tsp. vanilla
2 c. cake flour
2 level T. cocoa
1 tsp. salt
1 c. buttermilk
1 T. vinegar
1 tsp. baking soda

Cream together shortening and sugar. Add eggs, food coloring and vanilla; beat well. Sift together flour, cocoa and salt. Add flour mixture alternately with buttermilk. Beat vigorously. Fold in vinegar with soda dissolved in it. Mix well, but do not beat. Bake in 9x13-inch pan at 350° for 40 minutes.

FROSTING:
1/4 c. flour
1 c. milk
1 stick margarine, softened
1 c. granulated sugar
1 tsp. vanilla

Add milk gradually to flour and cook in saucepan until mixture is very thick; cool. Cream margarine and sugar together; add vanilla. Combine with milk mixture and beat until fluffy.

Mocha Velvet Cream Cake

Kathy Berg

1 sour cream chocolate cake mix
2 tsp. instant coffee granules
Mocha Whipped Cream
Chocolate Glaze

Heat oven to 350°. Grease and flour 2 round pans (8 or 9 1/2 inches). Prepare cake mix as directed on package, except add coffee granules with the cake mix. Pour into pans. Bake and cool as directed. Split cake to make 4 layers. Fill each layer with 1 cup mocha whipped cream. Spread top of cake with chocolate glaze, allowing some to drizzle down side. Refrigerate any remaining cake.

Mocha Whipped Cream: Beat 1 1/2 cups heavy whipping cream, 1/3 cup powdered sugar, 2 tablespoons cocoa and 2 teaspoons instant coffee granules in chilled bowl until stiff.

Chocolate Glaze: Mix 1 tub Betty Crocker creamy deluxe chocolate ready-to-spread frosting and 2 tablespoons water. Stir in 1 to 2 teaspoons additional water, 1/2 teaspoon at a time, until desired consistency.

I usually make my own glaze out of a chocolate butter frosting with a thinner than usual consistency.

Feather-Light Chocolate Cake

Bonnie Snyder,
In Memory of my mother, Thelma Anthofer

1/2 c. shortening
1 1/2 c. sugar
1/3 c. cocoa
1 tsp. salt

Mix well.
Add:

2 eggs

Beat well.
Add alternately:
1/2 c. milk with 2 tsp. baking soda
2 c. flour

Add:
1 c. boiling water
1 tsp. vanilla
1/2 c. nuts (opt.)

Bake at 350° for 35 to 40 minutes in greased and floured 9x13-inch pan. Frost with powdered sugar frosting.

Chocolate Chiffon Cake

Martha Meyer

Mix together:
3/4 c. boiling water
1/2 c. cocoa

Stir until smooth; let cool.
Measure into large mixing bowl:
1 3/4 c. sifted cake flour
1 3/4 c. sugar
1 1/2 tsp. baking soda
1 tsp. salt

Make a well in the above mixture and add following ingredients in order given.

1/2 c. cooking oil (salad)
7 med.-size egg yolks, unbeaten
Cooled cocoa mixture
2 tsp. vanilla

Beat with electric mixer until smooth, about 1 minute. Put into large mixing bowl, 1 cup egg whites and 1/2 teaspoon cream of tartar. Beat until whites form very stiff peaks (be careful not to underbeat). Fold cocoa batter into egg whites. Bake in angel food cake pan 55 minutes at 325°, then turn oven to 350° and bake an additional 10 to 15 minutes.

Wacky Cake

Diane Tigges

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

Put above ingredients in ungreased 9x11-inch baking pan. Make 3 holes. In 1, put 6 tablespoons melted shortening. In another, put 1 teaspoon vanilla. In another, put 1 tablespoon vinegar. Pour in 1 cup cold water. Stir with fork until blended. Do not beat. Bake at 350° for 25 minutes.

Fun for kids to make.

Chocolate Cake

Sharon Bowman

2 eggs
2 c. sugar
1/2 c. shortening
2 1/2 c. flour
2 tsp. baking soda
1/2 tsp. salt
1/2 c. cocoa
1 c. sour milk
1 tsp. vanilla
1 c. boiling water

Mix together in order. Bake at 350° in 9x13-inch pan for 30 to 35 minutes or make into cupcakes.

Raw Apple Cake

Karen Lenz

1 c. sugar
1 c. brown sugar
1/2 c. oleo
2 eggs
1 c. milk
1 tsp. lemon on 2 1/2 c. raw apples, diced
1/2 tsp. salt
1 tsp. baking soda
1 tsp. vanilla
1 tsp. baking powder
2 1/2 c. flour
1 tsp. cinnamon

TOPPING:
1/2 c. brown sugar
1/2 c. nuts
1/3 c. oleo
1/2 tsp. cinnamon
1 c. coconut

Mix together and pour into 9x13-inch pan. Sprinkle topping over all. Bake at 350° for 45 to 55 minutes.

Apple Dapple Cake

Cream together:

2 c. sugar
3 eggs
1 c. Mazola oil
2 tsp. vanilla

Sift:

3 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1 tsp. salt

Add to creamed mixture; mix. Add 1 cup coconut, 3 cups diced apples and 1 cup nuts. Mix. Put into pan. Bake 45 minutes at 350°. Batter will be stiff.

ICING:
1 c. brown sugar
1 stick margarine
1/4 c. milk

Boil 3 minutes. Poke holes in cake with big fork. Pour icing over. while cake is hot.

Blarney Stones

Mary Feldmann

2 2/3 c. flour
1 1/2 c. sugar
4 1/2 tsp. baking powder
1 tsp. salt
3/4 c. shortening
1 c. milk
3 eggs
1 1/2 tsp. vanilla

Sift dry ingredients into a bowl. Add shortening and milk. Beat 2 minutes. Add eggs and vanilla. Beat 2 more minutes. Pour batter into greased 9x13-inch pan. Bake at 375° for 35 to 40 minutes. Cool in pan. Cut into 1x3-inch oblongs. Dip each into frosting, then roll in ground salted peanuts. Yields 36 Blarney Stones.

FROSTING:
3 c. powdered sugar
1/3 c. softened oleo
1/3 c. milk
1/2 tsp. vanilla
3 c. ground, salted peanuts

I mix 1 package of 12 graham crackers with peanuts when I grind them (absorbs the oil).

Butterbrickle Cake

Delores Determan

Bake German chocolate cake as directed. Poke holes in cake and pour a jar of caramel topping over it. Pour 1 can of sweetened condensed milk on top of caramel. Frost with Cool Whip.

Bundt Cake

Vickie Warnke

1 yellow cake mix
1 pkg. instant vanilla pudding
3/4 c. oil
3/4 c. water
1 tsp. butter extract
1 tsp. vanilla
4 eggs

FILLING:
1/4 c. white sugar
2 tsp. cinnamon
1/3 c. chopped pecans

Mix all ingredients for cake together at a high speed for 8 minutes. Add eggs, 1 at a time. Pour 1/3 of batter in a greased and floured bundt pan. Add 1/2 of the filling mix, then another 1/3 of the batter and so on. Bake at 350° for 45 minutes to 1 hour. Cool 10 minutes. Glaze while hot with 1/2 cup powdered sugar, 2 tablespoons milk, 1/2 teaspoon vanilla and 1/2 teaspoon butter extract.

Carrot Cake

Doreen Lappe

4 eggs, beaten
2 c. sugar
1 tsp. salt
1/2 tsp. cinnamon
2 tsp. baking soda
1 c. baking oil
2 lg. jars carrot baby food
2 c. flour

Mix all together, flour last, and pour into a 10x15-inch sheet pan. Bake for 30 minutes at 325°. Top with your favorite homemade or boughten cream cheese frosting.

Easy Carrot Cake

Lori Lange

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

Stir together.
Add:

1 c. vegetable oil
4 eggs
2 jars junior carrot baby food (or 4 sm. jars)

Grease and flour jellyroll pan. Bake at 350° for 20 to 30 minutes.

FROSTING:
4 oz. cream cheese
1/2 stick margarine
1 3/4 to 2 c. powdered sugar
1/2 tsp. vanilla

Lemon Cake

Anita Tegels

1 pkg. lemon cake mix
1 (3 oz.) pkg. lemon Jello
3/4 c. salad oil
4 eggs
3/4 c. water

Mix well, lastly adding the salad oil. Pour into a 9x13-inch pan and bake at 350° until done (about 40 minutes). Take from oven and punch holes in top with fork. Pour over mixture of 2 grated lemons and the juice mixed with 2 cups powdered sugar.

A good refreshing summer dessert!

Oatmeal Cake

Rose Mary Korwes

Mix 1 cup oatmeal and 1 1/2 cups boiling water; let stand for 20 minutes.

Cream together:

1/2 c. sugar
1/2 c. oil
2 eggs
1 c. brown sugar

Add:

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

Mix well and add the oatmeal. Bake in a greased 9x13-inch pan for 35 minutes at 350°.

Topping: Boil together 4 tablespoons oil, 4 tablespoons milk and 1 cup brown sugar for 1 minute. Add 1/2 cup coconut and 1/2 cup chopped nuts. Pour over hot cake.

Oatmeal Cake and Topping

Betty McCaffrey

Pour 1 1/4 cups boiling water over 1 cup dry oatmeal and let stand 20 minutes. Cream 1 cup brown sugar, 1 cup white sugar, 1/2 cup shortening and 2 eggs. Add oatmeal mixture. Add 1 1/3 cups flour, 1 teaspoon cinnamon, 1 teaspoon baking soda and 1/2 teaspoon salt. Bake in flat pan at 350° for 30 to 35 minutes. While cake bakes, mix topping.

TOPPING:
1 c. brown sugar
1/4 c. cream
1 c. coconut
1/2 tsp. vanilla
6 tsp. melted butter

When cake is done and still warm, put topping on and set under broiler for 2 1/2 to 3 minutes.

One-Bowl Oatmeal Cake

Martha Meyer

Pour 1 1/2 cups boiling water over 1 cup quick oatmeal and stir well. Let stand until cool. Put 1/2 cup margarine in mixing bowl. Add 2 eggs, 1/4 teaspoon salt, 1 cup brown sugar, 1 cup white sugar, 1 teaspoon vanilla flavoring and 1 teaspoon soda, sifted with 1 1/2 cups flour. Add oatmeal mixture. Mix all together for 3 minutes. Bake at 350° for 35 to 45 minutes. As soon as cake is done, take from oven and spread on the following, which should be ready:

6 T. margarine
1/2 c. brown sugar
1/2 c. chopped walnuts
1/2 c. coconut
1/4 c. evaporated milk

Mix and spread on hot cake; return to oven and bake 8 to 10 minutes. I put mine under broiler until it bubbles well, then take out.

Triple Orange Delight

Verna Tiefenthaler

1 angel food cake mix
2 cans mandarin oranges
2 pkg. orange Jello
1 qt. orange sherbet
1 (8 oz.) ctn. Cool Whip

Bake cake according to directions. Drain oranges and save juice. Set oranges aside. Bring 1 cup reserved juice to a boil; stir in gelatin until dissolved. Put in large bowl and add sherbet, stirring until melted. Stir in Cool Whip. Brush loose crumbs from cake with paper towel. Trim bottom crust from cake. Tear cake into bite-size pieces. Place 1/2 in a 9x13-inch pan. Cut oranges into pieces. Place 1/2 of oranges on cake pieces. Cover with 1/2 of sherbet mixture. Repeat with remaining cake pieces and sherbet mixture. Refrigerate overnight. Cut into squares and serve with whipped topping.

Mandarin Orange Cake

Marjean Nees

1 yellow pudding cake mix
1/2 c. oleo
4 eggs
1 (11 oz.) can mandarin oranges, undrained

Mix 2 minutes. Put into greased 9x13-inch pan. Bake at 350° for 25 to 30 minutes.

TOPPING:
1 (8 oz.) can crushed pineapple, undrained
1 sm. ctn. Cool Whip
1 (4 oz.) pkg. vanilla instant pudding, dry

Mix these 3 together. Put on cake and refrigerate until serving.

Mandarin Orange Cake

Evelyn Wille

1 pkg. yellow cake mix
4 eggs
1 can mandarin oranges, plus juice
1/3 c. oil

Mix all about 2 minutes with electric mixer. Pour in 2 (8- or 9-inch) layer pans. Bake at 350° about 30 minutes; cool.

Frosting: Combine 1 package instant vanilla pudding mix, 1 small can crushed pineapple and juice and 1 container Cool Whip. Frost between layers and on top. Keep in refrigerator.

Orange Kiss-Me Cake

Kathryn Braddy

2 c. flour
1 tsp. baking soda
1 tsp. salt
1/2 c. shortening
1 c. sugar
2 eggs
1 c. raisins
1 c. milk
1 lg. orange

TOPPING:
1/4 c. sugar
1 tsp. cinnamon
1/4 c. chopped walnuts (opt.)

Sift together flour, soda and salt. Cream shortening and sugar; blend in eggs, juice of oranges and set aside. Grind orange rind and raisins. Add this to creamed mixture. Add milk and dry ingredients alternately to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. Pour into well-greased and lightly-floured 9x13x2-inch pan. Bake in 325° oven for 30 minutes. Drip orange juice over warm cake. Sprinkle with sugar, cinnamon and nut topping. Decorate with orange slices.

It's yummy!

Tomorrow is often the busiest day of the week.

Pumpkin-Orange-Poppy Seed Cake

Marian Sturm

1 (18 oz.) pkg. yellow cake mix
1 1/4 c. solid-pack pumpkin
2/3 c. orange juice
3 eggs
1/4 c. poppy seeds

GLAZE:
1 1/2 c. powdered sugar
2 to 3 T. orange juice

Combine cake mix, pumpkin, orange juice and eggs in large bowl; beat at low speed for 30 seconds. Beat at medium speed for 2 minutes. Add poppy seeds and mix until blended. Pour into greased and floured 12-cup bundt pan. Bake at 350° for 35 to 40 minutes, or until wooden pick inserted in cake comes clean. Cool 10 minutes. Invert onto wire rack to cool.

Glaze: Blend powdered sugar and orange juice in small bowl until smooth. Drizzle over cake. Makes 24 servings.

Mandarin Orange Cake

Hilda Schulte

1 yellow cake mix
1 pkg. instant vanilla pudding (or use cake mix with pudding in it)
4 eggs
1/2 c. oil
1 can mandarin oranges, juice & all

Bake in 9x13-inch pan at 350° for 40 minutes. Cool.

TOPPING:
1 lg. ctn. Cool Whip
1 pkg. instant vanilla pudding
1 (20 oz.) can crushed pineapple, less 3 T. juice

Mix well and pile on cake.

Peach Cake

Mrs. Elmer C. Juergens

1 1/2 c. sugar
1 c. margarine or butter
2 eggs
2 1/2 c. mashed peaches & juice
3 c. flour
3 tsp. baking soda
1/2 tsp. cloves
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. vanilla

Cream sugar and shortening; add the eggs. Beat well. Add the vanilla and peaches, then all of the dry ingredients. Beat well. Pour into greased and floured 9x13-inch cake pan. Bake at 350° until done.

Pineapple Cake

Lucille Singsank

1 (20 oz.) can crushed pineapple
2 c. sugar
2 c. flour
1/3 c. oil
2 eggs
2 tsp. baking soda
1/2 c. coconut
1/2 c. brown sugar
1 tsp. vanilla

Put pineapple and juice, sugar, flour, oil, eggs and baking soda in bowl; mix until well blended. Pour into a 9x12-inch greased pan. Sprinkle with coconut and brown sugar. Bake at 350° for 40 to 45 minutes.

Rhubarb Cake

Delores Determan

1/2 c. shortening
1 1/2 c. sugar
1/2 tsp. salt
1 egg
1 tsp. baking soda in 1 c. sour milk
2 c. + 1 T. flour
3 c. rhubarb, cut fine
1/4 c. colored candy sprinkles

TOPPING:
1/3 c. sugar
1/3 c. nutmeats
1 tsp. cinnamon

Spread on cake and bake at 350° for 45 minutes in a 9x13-inch pan.

Heath Bar Cake

Joyce Stockert

1 stick margarine
1 c. brown sugar
1/2 c. white sugar
2 c. flour
1 egg
1 c. buttermilk
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla
3 lg. Heath bars

Mix together margarine, brown sugar, white sugar and flour to form a crumb mixture. (Reserve 1/2 cup for topping.) Add egg to mixture. Add soda to milk and add to the crumb mixture with salt and vanilla; mix well. Pour into 9x12-inch greased pan. Sprinkle the 1/2 cup topping over it. Sprinkle crushed Heath bars over top of topping. Bake in 350° oven 35 minutes, or until it springs back.

Freezing Heath bars makes them break easier.

7-Up Cake

Katie Beyer

1 regular yellow cake mix, use 7-Up instead of water*
4 eggs
3/4 c. oil
1 pkg. instant vanilla pudding mix

*Use cake mix without pudding.
Bake and let cool.

FROSTING:
1 (3 1/2 oz.) can coconut
1 (13 1/2 oz.) can crushed pineapple
2 T. flour
1 stick butter, or oleo
1 c. sugar

Cook until thick and clear. Spread on cake. Bake in 9x13-inch pan at 350° for 35 to 40 minutes.

Pig-Out Cake

Bernice Heisterkamp

1 yellow cake mix
2 c. lukewarm water
1 pkg. instant milk chocolate pudding
2 egg whites

Beat well according to package directions. Pour into greased 9x13-inch pan. Bake in 350° oven for 25 to 35 minutes, until done. Test with toothpick; cool.

FROSTING:
1/4 c. butter or oleo
1 c. powdered sugar

Cream together. Fold in 8 ounces Cool Whip. Add Heath candy bars on top, 3 to 4 crushed (crush in plastic bag).

Pistachio Marble Cake

Sue Payson

1 (2-layer) pkg. yellow cake mix
1 sm. pkg. pistachio instant pudding
4 eggs
1 c. water
1/2 c. oil
1/2 tsp. almond extract
1/4 c. chocolate syrup

Combine cake mix, pudding, eggs, water, oil and extract in large mixer bowl; blend. Beat at medium speed for 2 minutes. Pour 1/3 of batter into separate bowl. Stir in chocolate syrup. Spoon batters alternately into greased and floured 10-inch tube pan; zig-zag spatula through batter. Bake at 350° for 50 minutes, or until springs back when lightly touched. Cool 15 minutes before removing from pan.

Eclair Cake

Sherry Loughran

1 (2 1/2 pkg.) box graham crackers
2 pkg. instant French vanilla pudding
3 1/2 c. milk
8 to 9 oz. Cool Whip

TOPPING:
2 pkg. Choco-Bake or 2 sq. unsweetened chocolate
2 T. Karo white syrup
2 tsp. vanilla
2 T. softened butter
1 1/2 c. powdered sugar
3 T. milk

Butter the bottom only of a 9x13-inch pan. Line bottom with 1 layer of graham crackers (do not crush). Mix pudding and milk 2 minutes on medium speed with mixer. Blend in the Cool Whip. Put 1/2 of pudding mixture over graham crackers. Layer graham crackers on top; put rest of pudding mixture on top and end with another layer of graham crackers. Refrigerate 2 hours. Meanwhile, beat all the topping ingredients together until smooth. Spread over the crackers and refrigerate all day or overnight.

Creme De Menthe Cake

Virginia Croghan

1 white cake mix
2 to 3 T. creme de menthe
1 can Hershey's fudge topping
16 oz. Cool Whip

Mix cake mix as directed, except leave out about 3 tablespoons of the water. Add 2 to 3 tablespoons creme de menthe. Bake cake as package directs in layer pans. Cool. Spread fudge topping between layers and on top. Combine Cool Whip and 1 tablespoon creme de menthe. Frost cake with Cool Whip mixture. I add a couple of drops of green food coloring to both the cake and Cool Whip. Keep refrigerated.

Cream Cheese Frosting

Sharon Bowman

1 (3 oz.) pkg. cream cheese
3/4 stick margarine
1 tsp. milk
1 tsp. vanilla
1 3/4 c. powdered sugar

Blend together; spread on pumpkin bars.

French Cream Frosting

Anita Tegels

1/2 c. butter or oleo (1 stick)
2 1/2 to 3 c. powdered sugar
1 egg
2 sq. or env. chocolate
1 tsp. vanilla

Cream butter and powdered sugar well. Add egg and mix thoroughly. Blend in chocolate and vanilla. Beat until of spreading consistency. Frosts 2 (8- or 9-inch) layers.

Almond Glaze

Joni Rutten

3 T. butter or margarine
2 c. powdered sugar
1 tsp. almond extract
1/2 tsp. vanilla extract
1/4 c. warm water

Soften margarine. Stir in powdered sugar; add extracts. Blend in warm water slowly, until desired consistency. Excellent on angel food cake. May add more water, 1 tablespoon at a time, for desired thinness. Can garnish.

Easy Caramel Icing

Delores Determan

1/2 c. butter
1 c. brown sugar
1/4 c. milk
2 to 2 1/2 c. powdered sugar

Melt butter; add brown sugar and cook over low heat for 2 minutes, stirring. Add milk. Continue cooking until it boils. Remove from heat; add powdered sugar until spreading consistency.

Butter Cream Frosting

Mae Knobbe

1/3 c. butter
1 c. confectioners' sugar
2 egg whites
1 1/2 c. confectioners' sugar
1 tsp. vanilla

Cream the butter until very soft; add 1 cup sugar. Beat egg whites until stiff and add 1 1/2 cups sugar and beat well. Add the vanilla. Combine the 2 mixtures. This may be tinted with vegetable coloring. Yields frosting for 2-layer cake or large loaf cake.

Variation: For chocolate icing, melt 1 square chocolate and add to butter.

Easy Coffeecake

Iola Hoogestraat

1 yellow cake mix
1 pkg. instant pudding mix, vanilla or lemon
3/4 c. vegetable shortening or oil
1/4 c. water
4 eggs
2 tsp. vanilla

Beat all the above 5 minutes. Pour 1/2 of dough into a 9x13-inch pan. Mix 1/2 cup sugar, 2 teaspoons cinnamon and 1 cup nuts. Spread 1/2 of mixture over dough. Add rest of dough, then remaining mixture on top. Use a 9x13-inch pan. Bake for 30 minutes at 350°.

Cinnamon Bundt Cake

Deb Fahn

(Breakfast Cake)

1 yellow cake mix
1 pkg. instant vanilla pudding
4 eggs
3/4 c. oil
3/4 c. water
1 tsp. almond flavoring
1/2 c. sugar
2 tsp. cinnamon

Mix all ingredients together on high for 8 minutes (no less). Grease tube or bundt pan. Mix 1/2 cup sugar and 2 teaspoons cinnamon. Pour in some batter; sprinkle sugar and cinnamon mixture over batter. Layer 2 or 3 times until batter is all in pan. Bake at 350° for 40 to 50 minutes. Drizzle with white frosting.

This is a very good breakfast coffeecake. Very moist! Enjoy!

Coffeecake

Jane Espenhover

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla

Cream butter and sugar. Add eggs, dry ingredients and sour cream. Stir in vanilla. Pour 1/2 of batter into a greased 8x12-inch glass pan. Sprinkle 1/2 of topping on the batter. Pour rest of batter and then rest of topping. Bake at 325° for 35 to 40 minutes.

TOPPING:
1/3 c. brown sugar
1/4 c. sugar
1/2 tsp. cinnamon
1/2 c. pecans

Hawaiian Coffeecake

Florine Eich

Sift:

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

Combine:

1 egg, beaten
1/2 c. melted margarine
1 c. crushed pineapple (8 oz. can)

Mix together, stirring until moistened. Pour into a 7x11-inch pan.

TOPPING:

1/2 c. coconut
1/2 c. brown sugar
2 T. flour
2 T. butter

Mix all together. Put on top of coffeecake. Bake at 350° for about 25 to 30 minutes.

Night-Before Coffeecake

2/3 c. margarine
1 c. granulated sugar
1/2 c. brown sugar
2 eggs
1 c. buttermilk
2 c. all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 to 1 c. dates, chopped

TOPPING:

1/2 c. brown sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. nuts, chopped

Cream margarine and sugar; add eggs. Add dry ingredients alternately with buttermilk. Beat smooth after each addition. Put into greased 9x13-inch pan. Combine topping. Sprinkle over batter. Cover with foil. Refrigerate overnight. Next morning, preheat oven to 350°. Bake 40 to 50 minutes, or until done.

Even a fish wouldn't get into trouble if he kept his mouth shut.

Rhubarb Coffeecake

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

Cream together.
Add:
1 c. sour milk
2 1/2 c. flour
1 1/2 tsp. baking soda
1 tsp. salt

Stir in:
2 c. diced rhubarb

Put into a 9x13-inch pan. Sprinkle with 1 cup brown sugar and 1 teaspoon cinnamon. Bake 30 minutes at 350°.

Rhubarb Coffeecake

Norma Dillehay

1 1/2 c. brown sugar
2/3 c. oil
1 egg
1 c. buttermilk or sour milk
1 tsp. salt
1 tsp. baking soda
2 1/2 c. flour
1 1/2 c. diced rhubarb
1/2 tsp. cinnamon

Mix brown sugar, oil and egg; beat well. Add buttermilk. Add sifted dry ingredients; blend. Stir in rhubarb. Pour into pan, about 9x12 inches. Mix topping of 1/2 cup sugar and 1 teaspoon cinnamon. Sprinkle over cake. Bake at 350° for 40 to 45 minutes, or until done.

2001 Supplement

Pumpkin Cake

Bev Rolfes

1 spice cake mix
1 (No. 2 1/2) can pumpkin pie mix
2 tsp. baking soda
3 eggs
1/3 c. water

Bake in a 9x13-inch pan at 350° for 45 minutes.

TOPPING:
1 (8 oz.) ctn. Cool Whip
1/4 c. brown sugar
1 1/2 tsp. vanilla

Spread on cake. Refrigerate.

Oatmeal Cake

Rosie Obman

1 c. oatmeal
1 c. brown sugar
2 eggs
1 c. white sugar
1 1/2 c. boiling water
1/2 c. margarine
1 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

TOPPING:
1/2 c. brown sugar
6 T. soft margarine
1/2 c. sugar
1 c. coconut
1 c. chopped nuts
1/4 c. cream or canned milk

Cream brown and white sugars, and margarine. Add all dry ingredients, including oatmeal. Pour boiling water over mixture; beat well. Add beaten eggs. Pour into a greased 9x13-inch pan.

Topping: Mix all ingredients together; pour over mixture in cake pan.

Bake in 350° oven until done, 30 to 45 minutes. Cake will leave edge of pan.

Angel Food Cake Dessert

Diane Rickers

1 c. sifted powdered sugar
1 (3 oz.) pkg. Philadelphia cream cheese
1 lg. ctn. Cool Whip
5 c. angel food cake cubes
1 (21 oz.) can cherry pie filling

Blend together the powdered sugar and cream cheese. Add the Cool Whip. Fold in the angel food cake cubes. Spread on bottom of a 9x13-inch cake pan. Put cherry pie filling on top. Refrigerate. Ready to eat soon after. Yield: 12 servings.

Lemon Streusel Cake

Wini Jorgensen

1 pkg. lemon cake mix, with pudding
1/2 c. butter
3/4 c. milk
2 eggs

FILLING:
1/4 c. sugar
1 (8 oz.) pkg. cream cheese, softened
1 T. lemon juice
1 tsp. grated lemon rind

TOPPING:
1/2 c. chopped walnuts

Cut butter into cake mix until crumbly; remove 1 cup mixture for topping. To remaining mixture, add milk and eggs; beat on high with mixer for 2 minutes. Pour into a greased and floured 9x13x2-inch pan. Set aside. Cream together sugar, cream cheese, lemon juice and rind; blend well. Drop by teaspoonfuls onto the batter to edges of pan. Add nuts to reserved crumb mixture; sprinkle over batter. Bake at 350° for 30 to 35 minutes, or until cake is light golden brown. Store in refrigerator.

Best served slightly warm.

Fresh Apple Cake

Rosie Obman

1 c. white sugar
1/2 c. margarine
1 c. milk
1 tsp. baking soda
1 tsp. cinnamon
1 c. nuts (walnuts or pecans)
1 1/2 c. brown sugar
2 eggs
2 1/2 c. flour
1 tsp. baking powder
3 c. apples (fresh, peeled & chopped finely)

Cream sugar, 1/2 cup brown sugar and margarine. Add eggs and milk, then dry ingredients. Stir in apples. Pour into a greased 9x13-inch pan.

Mix 1 cup brown sugar with nuts; pour over top of cake mixture. Bake in 325° oven for 45 minutes.

Sunshine Cheesecake Delight

Joleen Schulz

8 oz. cream cheese, room temp.
2 lg. whole eggs
2 oz. processed (i.e.: white) sugar
2 oz. butter, room temp.
2 level T. flour
1 (8") pastry shell
Pinch of cream of tartar

Cream butter and cheese. Beat whole eggs and slowly mix sugar into egg mixture. Pour egg and sugar mixture into saucepan; heat over low flame. Use low flame to prevent eggs from being scrambled. When egg mixture is warm, add cream cheese and butter mixture. Mix flour and cream of tartar. Slowly add to egg, cream cheese and butter mixture (while still being heated) and stir until mixture thickens. Pour into pastry shell. If topping is desired, refrigerate for about 2 hours, then add whipped topping. If not, refrigerate overnight and enjoy!

Double Banana Pound Cake

Eileen Muhlbauer

Cooking sherry
3 T. dry bread crumbs
3 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1/4 tsp .ground mace or allspice
1 c. mashed ripe banana
1/2 c. fat-free milk
1/2 c. banana liqueur
3/4 c. butter or stick margarine, softened
2 c. granulated sugar
1 1/2 tsp. vanilla extract
3 lg. eggs
1 T. powdered sugar

Preheat oven to 350°. Coat a 10-inch tube pan with cooking spray. Dust with bread crumbs. Lightly spoon the flour into dry measuring cups; level with a knife. Combine the flour, baking powder, salt and spices in a bowl. Stir well with a whisk. Combine the mashed banana, milk and banana liqueur in a bowl. Beat butter in a large bowl at medium speed of mixer until light and fluffy. Gradually add sugar and vanilla extract; beat until well blended. Add eggs, one at a time, beating well after each. Add the flour mixture to the sugar mixture alternately with the banana mixture, beating at low speed, beginning and ending with the flour mixture. Spoon batter into prepared pan. Bake cake at 350° for 1 hour, or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan. Cool completely on wire rack. Sift powdered sugar over top of cake. Yield: 16 to 18 servings.

Freezes well.

Jelly Roll

Natheal Meiners

4 egg yolks
4 egg whites
1 c. sugar
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
4 T. boiling water

Beat egg yolks until lemon-colored. Beat in half the sugar. Beat egg whites until stiff. Add remaining sugar. Fold yolks into whites and sifted dry ingredients. Bake in waxed-paper-lined jellyroll pan at 375° for 15 minutes. Roll in towel until cool. Unroll; spread with jelly and coconut. Roll up again.

Chocolate Chip-Applesauce Cake

Arlene Schweers

1 1/2 c. sugar
2 c. flour
2 eggs
1/2 c. salad oil
2 c. applesauce
1 1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
2 T. cocoa
1 (6 oz.) pkg. chocolate chips
1/2 c. chopped nutmeats

Mix ingredients. Put into a 9x13-inch greased and floured pan. Sprinkle semi-sweet chocolate chips and chopped nuts on top before baking. Press chips and nuts into the batter slightly. Bake in preheated 350° oven for 40 to 50 minutes.

Rhubarb Coffee Cake

Rosie Obman

1 1/2 c. brown sugar
1 tsp. baking soda
1/4 tsp. salt
1 c. sour milk
1/2 c. oleo
1 egg, well beaten
2 c. flour
1 1/2 to 2 c. diced rhubarb (raw)

Mix all ingredients in a bowl. Pour into a greased 9x13-inch cake pan.

TOPPING:
1/2 c. sugar
1 T. cinnamon
1/2 c. brown sugar

Sprinkle topping on mixture in cake pan. Bake for 35 to 40 minutes in 350° oven.

Cake

Iola Hoogestraat

1 yellow cake mix
1 pkg. Dream Whip
4 eggs
1 c. water

Mix and bake at 350° for 35 to 40 minutes in 2 loaf pans.

Dianne's Coffee Cake

Iola Hoogestraat

Cream together:
1 c. oleo
1 3/4 c. sugar

Add:
4 eggs, one at a time

Combine:
3 c. flour
1 1/2 tsp. baking powder
1 tsp .vanilla

Add to egg mixture. Put 3/4 of batter into an ungreased 9x13-inch pan. Spread 1 can of pie filling. Drop rest of batter over top by teaspoonsful. Bake at 350° for 40 to 45 minutes.

Rhubarb Cake

Gayleen Kennebeck

1/2 c. shortening
1 1/4 c. sugar
1 egg
1 tsp. vanilla
1 c. milk
1 tsp. baking soda
2 c. flour
2 c. rhubarb, cut up

Mix sugar and shortening. Add egg, milk and vanilla, then the dry ingredients. Stir in rhubarb. Pour into a greased 9x13-inch cake pan. Sprinkle sugar and cinnamon on top of batter; bake at 350° for 30 to 40 minutes.

Sour Cream Coffee Cake

Wini Jorgensen

TOPPING:

1/3 c. packed brown sugar
1/4 c. sugar
2 tsp. ground cinnamon
1/2 c. chopped pecans

CAKE:

1/2 c. butter or margarine, softened
1 c. sugar
2 eggs
1 c. (8 oz.) sour cream
1 tsp. vanilla extract
2 c. all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt

Combine topping ingredients; set aside.

For cake, cream butter and sugar in a mixing bowl. Add eggs, sour cream and vanilla extract; mix well. Combine flour, baking powder, baking soda and salt. Add to the creamed mixture; beat until combined. Pour half of the batter into a greased 9x13x2-inch baking pan. Sprinkle with half the topping. Add the remaining batter and topping. Bake at 325° for 40 minutes, or until cake tests done.

Coffee Cake

Lorraine Bruner

1 yellow cake mix
1 sm. pkg. instant vanilla pudding
3/4 c. oil
4 eggs
1 c. water

Mix all the above well. Pour half of batter into a greased 9x13-inch pan. Sprinkle with brown sugar and cinnamon. Pour remaining batter on top and sprinkle again with brown sugar and cinnamon. Bake for 35 to 45 minutes at 350°. (May take longer.)

The right angle to approach any problem is the TRY angle.

Overnight Coffee Cake

Bernice Wenck

2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
2/3 c. margarine
1 c. sugar
1/2 c. brown sugar
2 eggs
1 c. buttermilk

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

Sift flour, baking powder, baking soda, cinnamon and salt together. Set aside. Cream margarine, sugar and brown sugar. Add eggs and beat well. Add flour mixture alternately with buttermilk. Spread into a well-greased 9x13-inch pan.

Topping: Combine brown sugar, nuts, cinnamon and nutmeg.

Spread over batter. Cover pan with foil and refrigerate for 8 hours. Bake at 350° for about 45 minutes.

Rhubarb Upside-Down Cake

Rosie Obman

6 c. rhubarb, chopped
1 (6 oz.)pkg. red Jello
1 box white cake mix
1 c. sugar
3 c. mini marshmallows

Grease a 9x13-inch pan. Pour 6 cups rhubarb into bottom of pan. Pour sugar over rhubarb, followed by dry Jello. Pour the miniature marshmallows over rhubarb, sugar and Jello mix. Mix white cake mix according to instructions on cake mix. After mixed, pour over mixture in cake pan. Bake for 30 to 45 minutes in 350° oven. Use toothpick to test when cake is thoroughly baked.

Serve with whipped topping or ice cream.

Butter Pecan Cake

Dorothy Behrens

1 c. water
3/4 c. oil
4 eggs
1 can coconut pecan frosting
1 butter pecan cake mix

Stir and mix cake mix, water, oil and eggs for 2 minutes with electric mixer. Add frosting to mix and beat for 1/2 minute with mixer. Pour into a greased or sprayed bundt pan. Bake at 350° for 1 hour, or until done.

Serve with 1 tablespoon cherry pie filling and Cool Whip per serving.

Chocolate Cheesecake

Yvonne Broich

Beat 1 (8-ounce) package cream cheese. Add 1 egg and 1/3 cup sugar, and mix. Add 1 cup chocolate chips; stir.

Make a chocolate cake mix as directed. Put into a 9x13-inch pan. Spoon cream cheese mixture across top and bake as directed. When cool, frost with Cool Whip mixed with Hershey's syrup. Refrigerate.

Chiffon Cake

Mary Lou Harmon

1 c. egg whites
1/2 tsp. cream of tartar
2 c. flour
1 1/2 c. sugar
2 tsp. baking powder
1 tsp.salt
1/2 c. cooking oil
7 unbeaten egg yolks
3/4 c. water
1 tsp. vanilla

Whip egg whites and cream of tarter until very stiff peaks. Sift flour, sugar, salt and baking powder into a large bowl. Make a well in the center of flour mixture. Add oil, egg yolks, water and vanilla. Beat with wooden spoon until smooth. Gradually pour egg yolk mixture over whipped egg whites and fold in gently. Gradually pour egg yolk mixture over whipped egg whites, and fold in gently. Pour into ungreased angel food pan. Bake at 350° for 10 minutes; 325° for 50 minutes.

Apple Nut Cake

Gayleen Kennebeck

2 c. flour
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1 c. sugar
1/2 c. margarine
2 eggs
1 tsp. vanilla
2 1/2 c. shredded apples
2/3 c. chopped nuts

Cream the sugar and margarine. Add eggs, then the dry ingredients. stir until well combined. Stir in apples, nuts and vanilla. Spread in a greased 9x13-inch cake pan. Bake in a 350° oven for 30 to 35 minutes.

Can frost if desired, or top each serving with Col Whip.

Aloha Cake

Julie Schmitz

Put 1 (20-ounce) can of crushed pineapple into a 9x13-inch pan. Spread 1 can pie cherries over. Add dry yellow cake mix over all, then 1 stick of melted oleo over top. Can add chopped nuts over all. Bake at 350° for 1 hour. Cut into squares.

Serve with ice cream or whipped cream.

Milky Way Cake and Icing

Norma Pietig

10 Milky Way bars
1/2 tsp. baking soda
2 sticks oleo
4 eggs
2 c. sugar
1 c. sour cream
1/2 c. black walnuts
2 tsp. vanilla
2 1/2 c. flour

Melt candy bars and 1 stick oleo; set aside. In a large bowl, cream sugar and 1 stick oleo. Add eggs, one at a time, mixing well with each addition. Sift flour and baking soda together. Add to creamed mixture, along with sour cream, vanilla and nuts. Mix well; fold in Milky Way mixture. Bake in a 9x13-inch greased pan at 325° for 1 hour.

ICING:
4 Milky Way bars
2 T. milk
1 stick oleo
1/2 box powdered sugar

Melt candy bars and oleo; add milk and sugar. Whip until smooth. Yield: 12 to 16 servings.

Graham Streusel Cake

Lou Pottebaum

2 c. graham cracker crumbs
3/4 c. chopped nuts
3/4 c. brown sugar
1 1/4 tsp. cinnamon
3/4 c. butter or oleo, melted
1 pkg. sour cream white cake mix
1 c. water
1/3 c. vegetable oil
3 eggs

Mix cracker crumbs, nuts, brown sugar, cinnamon and butter; reserve. Beat cake mix, water, oil and eggs in a bowl on low speed until moistened. Beat on medium speed for 2 minutes. Pour 2 1/3 cups batter into a 9x13-inch greased pan. Sprinkle with 2 cups reserved crumb mixture. Pour remaining batter over crumb mixture. Sprinkle with remaining crumbs. Bake in 350° oven for 45 to 50 minutes. Drizzle with glaze.

Vanilla Glaze: Mix 1 cup powdered sugar, 1 teaspoon vanilla and 1 teaspoon water.

Rhubarb Kuchen

Julie Schmitz

1 c. + 3 T. flour
1 1/2 tsp. baking powder
1/8 tsp. salt
5 T. butter or oleo (cold)
1 egg
2 T. milk
1 (3 oz.) pkg. strawberry Jello (dry)
4 to 5 c. chopped rhubarb
1 c. + 1 T. sugar
1/3 c. flour

Mix carefully and follow directions

Combine 1 cup flour, 1 tablespoon sugar, baking powder and salt. Cut in 2 tablespoons butter or oleo until mixture is like coarse crumbs. Beat egg with milk. Add to flour mixture. Stir until all is moistened in a 9x9x2-inch pan. Pat dough evenly on bottom and 1-inch up sides. Combine Jello, 1/3 cup sugar and 3 tablespoons flour. Add to rhubarb and mix well. Turn into crust-lined pan. Combine flour, 2/3 cup sugar and 3 tablespoons oleo. Sprinkle over rhubarb filling. Bake for 45 minutes at 375° until rhubarb is tender and topping is lightly browned. Cool. Cut into squares and serve with ice cream or Dream Whip. Yield: 8 servings.

Date Coffee Cake

Evelyn Wille

2/3 c. oleo
1 c. sugar
1/2 c. brown sugar
2 eggs
1 c. buttermilk
2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp.salt
1/2 to 1 c. dates

TOPPING:
1/2 c. brown sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. nuts, chopped

Cream oleo and sugars. Add eggs. Add dry ingredients alternately with buttermilk. Beat smooth after each addition. Add dates. Put into a greased 9x13-inch pan. Combine topping. Sprinkle over batter. Cover with foil. Refrigerate overnight. Next, morning, preheat oven to 350°. Bake for 40 to 50 minutes, or until done.

Sam's Frosting for Angel Food Cake

Pat Louis

1 box instant pudding mix (any flavor)
1 c. milk
1/4 c. powdered sugar
1 (8 oz.) ctn. Cool Whip

Combine the first 3 ingredients, then fold in Cool Whip. Frost cake. Refrigerate.

Never-Fail Fudge Frosting

Pat Louis

1/2 c. margarine
6 t. milk
3 T. cocoa
4 c. powdered sugar
1 tsp. vanilla

Melt margarine, milk and cocoa in a saucepan. Boil for 45 seconds. Remove from heat; add vanilla and powdered sugar. Beat well. Cool and let set up.

Raspberry Cake

Mary Jo Wieland

1 (18 1/4 oz.) pkg. white cake mix
1 (3 oz.) pkg. raspberry gelatin
4 eggs
1/4 c. hot water
1 (10 oz.) pkg. frozen, sweetened raspberries, thawed & undrained
1/2 c. vegetable oil

FROSTING:
1 (12 oz.) ctn. frozen whipped topping, thawed
1 (10 oz.) pkg. frozen sweetened raspberries, thawed & undrained

In a large bowl, combine dry cake mix and gelatin powder. Add raspberries with juice, eggs, oil and water. Beat until well blended. Pour into a greased 9x13x2-inch baking pan. Bake at 350° for 35 to 40 minutes, or until a toothpick inserted near center comes out clean. Cool.

Frosting: Fold whipped topping into raspberries.

Spread over cake. Refrigerate 2 hours before serving. Store in refrigerator. Yield: 12 to 16 servings.

Pies & Desserts

Hints for Pie

- A pie crust will be easier to make if all ingredients are cool.
- A teaspoon of vinegar added to pie dough helps make a flaky crust.
- Add a minimum amount of liquid to the pastry, or it will become tough.
- Pie crust will not be hard or tough when milk is used in place of the water.
- When making pie crust, add a little baking powder to keep the crust light and tender.
- Sprinkle the pastry board with 3/4 tablespoon of quick rolled oats before rolling a pie crust. It tastes nutty and provides extra nutrition.
- When baking a single pie crust, place gently in the pan and prick thoroughly. Check after baking 5 minutes and prick again in any puffed areas.
- For a single pie crust, use a scrap of pastry and press the crust against the sides of the pan so that no air can get under the crust.
- Pies should be baked in non-shiny pans to enhance the browning. Glass baking dishes also work well.
- To prevent soggy pie crusts, brush the bottom crust with egg white before pouring in fruit filling, or sprinkle with a light coating of flour and sugar.
- For a quick crust, coat a pie pan with butter and press in crushed corn flake crumbs. This is especially good with pumpkin pie.
- For a shiny pie crust, brush the top of the pie with a mixture of 1 egg, 1 teaspoon sugar, 1/4 teaspoon salt, and 1 teaspoon cooking oil. Bake as usual.
- One tablespoon of lemon Jello over apple pie before putting on the top crust will prevent runover and add flavor. Try raspberry Jello on cherry pie.
- When making pumpkin pie, separate the eggs, reserving the whites. When all ingredients are mixed, add the stiffly beaten whites for a fluffier pie.
- Put a layer of marshmallows in the bottom of a pumpkin pie, then add filling. You will have a nice topping as they come to the surface.
- Vanilla adds flavor to fruit pies.
- The meringue on pie will be higher if you add a pinch of cream of tartar to the beaten whites.
- Mix 1 teaspoon cornstarch for each egg white with the sugar, then add it to the whites for a nice meringue.
- If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.
- To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.
- Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- In making custard-type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

Pies & Desserts

Desserts

Angel Delight

Jan Hugeback

1/4 c. butter
2 c. confectioners' sugar
1 angel food cake, broken into pieces
2 tsp. vanilla
4 egg yolks
1 pt. whipping cream
6 Butterfinger candy bars, crushed
1/2 c. crushed pecans

Cream butter and sugar; add vanilla and eggs. Whip cream until stiff. Add to first mixture, folding in. Place 1/2 of the broken cake pieces into 9x13-inch pan; spread 1/2 of the cream mixture on cake. Add 1/2 of crushed candy bars, then repeat layers of cake, cream and candy bars. Sprinkle with pecans. Refrigerate 1 to 2 hours before serving.

Angel Food Dessert

Marie Wendl

1 day-old angel food cake
1 lg. pkg. instant vanilla pudding
1 sm. ctn. sour cream

Tear cake into small pieces and put into a 9x13-inch pan. Mix pudding as directed and add sour cream. When pudding begins to set, pour over cake. Top with cherry filling or strawberries.

Easy Apple Dessert

Bernice Heisterkamp

1 can apple pie filling
1 pkg. cake mix (yellow or white)
1 stick margarine
1/2 c. pecans or walnuts, chopped
1/2 c. coconut (opt.)

Place filling in a 9x9-inch pan. Sprinkle dry cake mix on filling. Drizzle melted margarine over cake mix. Sprinkle in chopped pecans or walnuts. Cover with coconut. Bake at 350° for 45 to 50 minutes.

Cranberry-Apple Casserole

Mrs. Tom (Pat) Louis

3 c. peeled, chopped apples
2 c. fresh cranberries
2 T. flour
1 c. sugar
1 1/2 c. oatmeal
1 tsp. cinnamon
3/4 c. chopped pecans
1/2 c. flour
1/2 c. brown sugar
1/2 c. margarine, melted
Pecan halves

Combine apples, 2 tablespoons flour, cranberries and sugar; place in 7x11-inch pan. Combine remaining ingredients; pour over apple-cranberry mixture. Bake, uncovered, at 350° for 45 minutes. Garnish with pecan halves.

Apple Goody Dessert

Delores Determan

Mix together and place in casserole:

5 c. diced apples
1 c. white sugar
1 T. flour
1 tsp. cinnamon
1/2 c. nutmeats

Then add:

3/4 c. oatmeal
3/4 c. brown sugar
1/3 c. melted oleo
1/4 tsp. baking soda
1/4 tsp. baking powder
1/2 c. chopped nuts

Spread on top of apples. Bake 30 to 40 minutes at 350°. Serve with ice cream.

Apple Slices

Vicki Reiling

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

Mix together as pie crust. Cut in 1 cup shortening. To this, add 1 beaten egg and 1/2 cup water. Chill.

APPLE FILLING:

7 c. sliced apples
2 T. tapioca
1 c. sugar
1 tsp. cinnamon

Roll out 2/3 of dough for bottom crust. Put into jellyroll pan, 10x15 inches. Add apple filling. Cover with remaining dough. Bake 1 hour at 350°. Frost with powdered sugar while warm.

Apricot Dessert

Wilma Gnam

1 can Wilderness apricot pie filling
1 (13 oz.) can crushed pineapple & juice
Duncan Hines white cake mix
1 1/2 sticks melted oleo
1 c. nuts
1 c. coconut

Place ingredients in a 7x12-inch baking dish in the order given. Bake 45 to 50 minutes.

Caramel Peach Crunch

Nancy Schultes

1/2 c. all-purpose flour
1 c. uncooked rolled oats
3/4 c. dark brown sugar
1 tsp. cinnamon
1/2 tsp. salt
1/2 c. melted butter or margarine
1 (1 lb. 13 oz.) can cling peach slices, drained
Vanilla ice cream

Start heating oven to 400°. In bowl, combine flour, oats, sugar, cinnamon, salt and add butter; mix well. In a 6x10x2-inch baking dish sprayed with Pam, arrange drained peaches; over all, sprinkle oat mixture. Bake 25 to 30 minutes, or until done. Serve warm, topped with ice cream. Makes 6 servings.

Warm Cherry Puff

Clara Hoffman

1 c. milk
2 eggs
1/2 c. biscuit (baking) mix
1/4 c. sugar
1/4 tsp. almond extract
2 T. margarine or butter, softened
1 (21 oz.) can Wilderness cherry or lite cherry pie filling

Heat oven to 400°. Blend milk, eggs, biscuit mix, sugar, extract and margarine in blender 15 seconds, or beat on high speed of mixer 1 minute. Pour into greased 10-inch pie pan or 7x11-inch baking pan. Spoon cherry filling over the top. Bake 25 to 30 minutes until golden brown. Makes 8 servings.

Try this recipe with peach or apple, too. For a lighter dessert, use skim milk and lite margarine.

Cherry Delight

Loretta Lohman

2 c. whipping cream
4 T. powdered sugar
Graham cracker crumbs (approx. 20 to 24 squares)
2 c. mini marshmallows
2 cans cherry pie filling

Add powdered sugar to whipped cream. Cover bottom of a 9x13-inch pan with graham cracker crumbs. Top with 1/2 of the whipped cream and marshmallows. Cover with cherries and top with remaining whipped cream and marshmallows. Top with a few more crumbs. Refrigerate for 24 hours.

Cherry Dessert

Joleen Schulz

1 pkg. graham crackers, rolled fine
1/2 c. margarine
1/4 c. sugar
2 pkg. vanilla instant pudding
2 c. milk
2 c. vanilla ice cream
1 ctn. Cool Whip
1 can cherry pie filling

Mix first 3 ingredients; pat into a 9x13-inch pan to make a crust. Mix milk with pudding for 2 minutes on low speed. Add ice cream and beat until dissolved. Pour pudding mixture over graham cracker crust. Refrigerate until firm. Spread cherry filling over pudding. Dot Cool Whip on top for a festive look. Refrigerate.

My family loves this! May substitute apple or blueberry pie filling. All 3 are delicious!

Frozen Pumpkin Dessert

Norma Pietig

CRUST:
5 c. Rice Krispies, crushed
1/4 c. brown sugar
1/2 stick oleo
1/4 tsp. ginger (opt.)

Mix ingredients together (reserve 1/2 cup) and bake 10 minutes in a 1 1/2-quart Pyrex pan in 325° to 350° oven. Cool. Spread 1 pint vanilla ice cream over crust.

Top with the following:

1 c. margarine
3/4 c. granulated sugar
1 c. whipped cream or topping
1/2 tsp. cinnamon
1/4 tsp. nutmeg (opt.)
1/4 tsp. salt

Combine, but don't cook. Mix well. Add the reserved 1/2 cup crumbs plus nuts to the pumpkin layer. Freeze.

Pumpkin Torte

Elva Bernholtz

FIRST LAYER:

1 pkt. graham crackers, about 12, crushed
1/3 c. sugar
1/2 c. melted margarine

Mix and pat into 9x13-inch pan.

SECOND LAYER:

2 beaten eggs
3/4 c. sugar
1 (8 oz.) pkg. cream cheese

Mix well. Pour over first layer and bake 20 minutes at 350°.

THIRD LAYER:

2 c. pumpkin
3 egg yolks
1/2 c. sugar
1/2 c. milk
1/2 tsp. salt
1 T. cinnamon

Cook until thick. Remove from heat; add 1 envelope Knox gelatine, that has been dissolved in 1/4 cup cold water. Then cool. Beat 3 egg whites and add 1/4 cup sugar. Fold into pumpkin mixture. Spread over first and second layers. Refrigerate. When firm, spread with Cool Whip.

Rhubarb Crunch

Virginia Croghan

3 c. rhubarb
1 c. sugar
3 T. flour

Mix well and put into a greased 9x13-inch pan.

1 c. butter or oleo
1 c. brown sugar
1 c. oatmeal
1 1/2 c. flour

Blend second mixture and sprinkle over first mixture. Bake at 350° until rhubarb is tender and topping is brown.

Rhubarb Dessert

Lucille Vonnahme

4 c. rhubarb, cut up
1/2 c. mini marshmallows
1 c. sugar
1 pkg. Jiffy cake mix
1/2 c. butter

Put first 3 ingredients in small cake pan. Sprinkle Jiffy cake mix on top (wither white or yellow). Melt butter; drizzle on top. Bake at 350° for 25 minutes.

Rhubarb Roll

Rose Meiners

3 c. rosy red rhubarb, diced

Reserve.

Prepare biscuit dough:

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

Sift flour, baking powder and salt together. Mix milk and cream; add gradually to flour mixture, stirring to stiff batter. Turn out onto floured surface and knead lightly. Roll 1/4-inch thick and arrange cut rhubarb over it. Roll and cut into 1 1/2-inch slices. Make a thin syrup of 1 1/2 cups sugar and 1 1/4 cups water; pour into shallow baking pan. Arrange rhubarb rolls in syrup, side-by-side. Sprinkle with sugar, bake in hot oven (425°) until nicely browned. Serve warm with cream or Cool Whip.

Rhubarb Dessert

Denise Muhlbauer

4 c. (1" pieces) rhubarb
1 (3 oz.) pkg. raspberry or strawberry gelatin
3/4 c. sugar
1 pkg. white or yellow cake mix
1/2 stick butter, melted
1 c. cold water

Grease a 9x13-inch pan. Arrange rhubarb pieces in bottom of pan. Sprinkle dry gelatin over top. Sprinkle with sugar and then cake mix. Drizzle butter over top, followed by cold water. Bake at 350° for 45 minutes. Serve topped with whipped cream. Serve inverted.

"The Best" Rhubarb Pudding

Angie Schoeppner

3 eggs
1 1/4 c. or less sugar
4 slices slightly-dry bread
1 stick margarine
4 c. or less cut-up rhubarb

Butter the bread. Cut into cubes. Melt the margarine in a skillet. Sauté the bread until golden brown in color. Beat together eggs and sugar; fold the bread cubes into egg mixture. Lightly grease a glass bread pan. Place rhubarb on bottom. Pour egg mixture over. Bake at 350° for 55 minutes. Top with Cool Whip.

May be refrigerated for a day or 2. Is very good slightly warm. If using frozen rhubarb, drain off some of the liquid after thawing.

Rhubarb Dessert

Pat Goins

2 c. rhubarb
1/2 c. sugar

Cook until done. Add Jello and chill. Prepare Dream Whip or Cool Whip and fold in rhubarb. Pour into pie shell.

Frozen Strawberry Dessert

Sally Stickrod

1 c. flour
1/4 c. brown sugar
1/2 c. chopped walnuts
1/2 c. oleo

Fork together. Put into a 9x13-inch pan. Bake 15 minutes at 350°. Stir a few times. Reserve 1/3 of the mixture and pat rest in pan. Beat 1 cup cream; add sugar and vanilla; set aside while mixing filling.

FILLING:
2 egg whites
3/4 c. sugar
1 (10 oz.) pkg. strawberries
2 T. lemon juice

Beat until stiff, then fold in whipped cream and pour over crust. Top with crumbs and put in freezer. Remove from freezer and put in refrigerator for about 5 minutes before serving.

Strawberry Dessert Squares

Mrs. Joe (Mary Ann) Handlos

1/3 c. oleo or butter
1 pkg. graham crackers, crushed

Mix and pat into the bottom of an 8x10-inch cake pan and chill.
Add:
2 (3 oz.) pkg. strawberry Jello
1 c. boiling water
1 (14 oz.) can Eagle Brand sweetened condensed milk
1 (10 oz.) pkg. or box of frozen, sliced strawberries in syrup
4 c. mini marshmallows
1 c. Cool Whip

In a large bowl, dissolve Jello in boiling water. Stir in condensed milk and undrained strawberries. Fold in marshmallows and Cool Whip. Pour on crust and chill at least 2 hours, or until set.

Strawberry Yum Yum Dessert

Loretta Bernholtz

1 c. flour
1/2 c. butter
1/4 c. brown sugar
1/2 c. chopped nuts
2 egg whites
1 c. sugar
2 tsp. lemon juice
1 (10 oz.) pkg. frozen strawberries
1 pkg. Dream Whip, whipped, or 2 c. Cool Whip

Mix first 4 ingredients until crumbly. Press into an 8x8-inch pan. Bake at 350° for 20 to 25 minutes. Cool; break into crumbs and set aside. Combine egg whites, lemon juice, sugar and strawberries; beat at medium speed for 20 to 25 minutes. Fold strawberry mixture into whipped cream. Put crumb mixture into a 9x9-inch greased pan, holding about 3/4 cup crumbs for topping. Spread strawberry mixture over crumbs, then sprinkle the 3/4 cup topping over mixture. Freeze.

Will keep in freezer for several weeks.

Easy Dessert

Stella Sawyer

6 egg whites
1/4 tsp. cream of tartar
2 c. sugar
2 c. crushed soda crackers
3/4 c. nuts
2 tsp. vanilla
2 c. whipping cream or Dream Whip

Beat egg whites until foamy. Add cream of tartar, gradually sugar. Beat until stiff. Fold in cracker crumbs, nuts and vanilla. Spread in buttered 9x13-inch pan. Bake 25 minutes in 350° oven. Cool. Spread with whipping cream or Dream Whip. Spread with cherry pie filling on top. Chill for several hours.

Soda Cracker Dessert

Agnes Stoolman

4 egg whites
3/4 c. sugar
1/4 tsp. salt
1 c. crushed soda crackers
1/2 c. nuts, chopped
3/4 c. coconut
1 tsp. vanilla

Grease a 9-inch pie pan or an 8x8-inch square pan lightly. Beat egg whites; add sugar and salt and beat until stiff. Fold crackers, nuts, coconut and vanilla into egg whites; mix well. Bake at 350° for 30 minutes. Serve with fresh strawberries, peaches and Cool Whip on top. Serves 6 to 9.

Good with any pie mix: cherry, blueberry, etc.

Easy Four-Layer Dessert

Diane Staples

1 c. flour
1 stick margarine
1/4 to 1 c. chopped nuts
2 T. powdered sugar
8 oz. cream cheese, softened
1 c. powdered sugar
1 c. Cool Whip
2 sm. pkg. instant pudding mix
3 c. cold milk

Mix together flour, margarine, nuts and 2 tablespoons powdered sugar; spread into a 9x13-inch pan. Bake at 350° for 15 minutes. Cool completely. Whip together cream cheese, 1 cup powdered sugar and Cool Whip; spread on cooled crust. Refrigerate until firm before adding third layer. Mix pudding with cold milk until thick; spread over second layer. When set, top with Cool Whip and decorate with nuts, coconut, grated candy or chocolate. Refrigerate.

Banana Split Dessert

Kathy Wieland

3 bananas
1/2 gal. strawberry ice cream
1 c. chopped nuts
1 c. chocolate chips
1/2 c. margarine
2 c. powdered sugar
1 1/2 c. evaporated milk
1 tsp. vanilla
1 pt. whipping cream or Cool Whip
Graham cracker crust

Cover bottom of pan with graham cracker crust. Slice bananas over crust and cover with 1/2-inch ice cream slices. Sprinkle with nuts and freeze. Melt chocolate chips and butter; add powdered sugar and milk, cooking until smooth and thickened, stirring constantly. Add vanilla and cool thoroughly, then pour over frozen mixture. Freeze again. Pour whipped cream or Cool Whip over all and freeze. Set out about 15 minutes before serving. Use regular-size cake pan.

Elegant Chocolate Mousse

Pat Happe

1/3 c. butter or margarine
5 egg yolks
5 T. rum (opt.)
4 egg whites
1 1/2 c. heavy cream
3/4 c. cocoa
1/2 c. sugar
1 tsp. vanilla
1/4 c. sugar
Chocolate curls

Melt butter or margarine in small saucepan. Remove from heat; stir in cocoa. Beat egg yolks in small mixer bowl with 1/2 cup sugar until thick and lemon-colored. Beat in chocolate mixture, rum and vanilla. Beat egg whites until foamy; gradually add 1/4 cup sugar. Beat until stiff peaks form. Beat cream until stiff. Blend about 1/2 cup meringue into chocolate mixture until smooth. Blend in remaining meringue; fold in whipped cream until well blended. Spoon into dessert dishes; chill at least 2 hours. Garnish with chopped nuts, chocolate curls or additional whipped cream, if desired.

Hawaiian Dessert

Florence Bromert

1 (8 1/4 oz.) pkg. yellow cake mix
3 (3.4 oz.) pkg. instant vanilla pudding mix
4 c. cold milk
1 1/2 tsp. coconut extract
1 (8 oz.) pkg. cream cheese, softened
1 (20 oz.) can crushed pineapple, well drained
2 c. heavy cream, whipped & sweetened
2 c. flaked coconut, toasted

Mix cake batter according to package directions. Pour into 2 greased 9x13-inch baking pans. Bake at 350° for 15 minutes, or until the cakes test done. Cool completely. In a large mixing bowl, combine pudding mixes, milk and coconut extract; beat 2 minutes. Add the cream cheese and beat well. Stir in pineapple. Spread over the cooled cakes. Top with whipped cream. Sprinkle with toasted coconut. Chill at least 2 hours. Yields 24 servings. Dessert can be covered and frozen for up to 1 week.

Dessert

Alice Eischeid

1 lg. can crushed pineapple, juice & all
1 can fruit pie mix
1 cake mix, white or yellow
1 c. walnuts
1 c. coconut
2 sticks melted butter

Drizzle butter over ingredients. Bake 45 minutes to 1 hour at 350° in a 9x13-inch pan.

Pineapple Delight

Rose Ludwig

1 Jiffy cake mix
1 pkg. instant vanilla pudding
1 1/2 c. milk
1 (6 oz.) pkg. cream cheese
1 (No. 2) can crushed pineapple, drained
1 (8 oz.) ctn. Cool Whip

Mix cake mix as directed on package. Bake in 9x13-inch pan at 350° for 15 to 20 minutes. Cool. Mix vanilla pudding mix and milk as directed on package. Blend cream cheese into pudding mixture and beat until fluffy. Spread pudding mixture over cake. Spread pineapple over pudding mixture. Top with Cool Whip. Refrigerate.

Can be made the night before.

Rice Dessert

Marjorie Kock

1 c. rice
2 c. liquid
1 can pineapple & juice
1 c. powdered sugar
2 c. Dream Whip

Cook rice in water and pineapple juice for 20 minutes. Add powdered sugar and pineapple. When cool, add Dream Whip. Refrigerate.

Graham Cracker-Date Roll

Norma Pietig

20 graham crackers, rolled into fine crumbs, reserve 1/2 c. for later use
1 lb. dates, cut up
1/2 lb. marshmallows, cut up
1/2 c. black walnuts
1/2 c. cream or milk

Mix together and form into a log shape. Press firmly. Roll log into the 1/2 cup reserved cracker crumbs for coating. Place roll in foil, plastic wrap or waxed paper. Refrigerate overnight. To serve, slice and add a dab of whipped cream or topping. Could be garnished with a cherry.

White and Dark Chocolate Raspberry Tart

Joan Trobak, Carol K. Crank

CRUST:

1 (15 oz.) pkg. Pillsbury all-ready pie crusts

FILLING:

1 (10 oz.) pkg. frozen raspberries, thawed
1 T. cornstarch
1 T. sugar
1 c. fresh raspberries (opt.)
1/2 c. margarine or butter, softened
1 tsp. flour
1/3 c. sugar
4 oz. white chocolate or vanilla-flavored candy coating, melted
2 eggs
2 oz. (2 sq.) semi-sweet chocolate, cut into pieces
2 T. margarine or butter

Heat oven to 450°. Prepare pie crust according to package directions for unfilled one-crust pie using ungreased 10-inch tart pan with removable bottom or 10-inch springform pan. (Refrigerate remaining crust for later use.) Place prepared crust in pan; press in bottom and 1-inch up sides of pan. Trim edges. Generously prick crust with fork. Bake at 450° for 9 to 11 minutes, or until lightly browned. Cool completely.

Filling: Purée frozen, thawed raspberries in blender container or food processor bowl with metal blade; strain and discard seeds. In small saucepan, combine cornstarch and 1 tablespoon sugar; blend well. Gradually add raspberry purée. Cook over low heat until thickened, stirring constantly. Cool. Spread over crust. Arrange fresh raspberries over raspberry layer. Refrigerate. In small bowl, beat 1/2 cup margarine and 1/3 cup sugar until light and fluffy. Gradually add melted white chocolate, beating constantly. Add eggs, 1 at a time, beating at highest speed 3 minutes after each addition. Pour over raspberries; refrigerate until set. In small saucepan over low heat, melt semi-sweet chocolate and 2 tablespoons margarine; carefully pour and spread over white chocolate layer. Refrigerate at least 2 hours or until set. To serve, let stand at room temperature about 30 minutes to soften chocolate layers. Garnish as desired. Makes 10 servings.

Note: Four ounces (2/3 cup) vanilla milk chips can be substituted for white chocolate.

Nutritional Information Per Serving (1/10 of recipe): 370 calories, 3 gm protein, 37 gm carbohydrates, 25 gm fat, 280 mg sodium, 135 mg potassium.

Percent U.S. RDA Per Serving: 4% protein, 10% vitamin A, 10% vitamin C, 4% riboflavin, 2% calcium, 4% iron: Contains less than 2% of thiamine and niacin.

This elegant tart can be a year-round favorite. Omit the fresh raspberries when unavailable. Vanilla candy coating or vanilla milk chips perform equally well in the white chocolate layer.

Sugar-Free Bread Pudding

Clara Hoffman

1 (4 oz.) pkg. vanilla sugar-free cooked pudding
2 c. milk
1 tsp. vanilla
1 tsp. cinnamon
1 c. unsweetened applesauce
1/4 c. raisins
8 slices bread, broken into lg. pieces

In bowl, put pudding mix, milk, vanilla and cinnamon; stir. Add applesauce, raisins and bread pieces. Spray an 8- or 9-inch pan with cooking spray. May let mixture set awhile for juice to soften bread. Bake in 350° oven for 45 minutes. Serve warm or cold.

Garden Cafe Bread Pudding with Caramel Sauce

Donna O'Connor

8 c. cubed cinnamon rolls, raisin bread or French bread
3 c. milk
2 c. heavy cream
9 lg. eggs
3/4 c. brown sugar
3/4 c. white sugar
1 1/2 tsp. ground cinnamon
2 T. vanilla extract
3/4 tsp. salt

CARAMEL SAUCE:
30 to 40 Kraft caramels
1 1/2 tsp. vanilla extract
Heavy cream for serving (opt.)

Place the bread cubes in a 9x13-inch baking dish; set aside. Heat milk and cream in a large saucepan until hot. In a large bowl, whisk eggs, brown sugar, white sugar and cinnamon, vanilla and salt. Slowly whisk in the hot milk mixture. Pour the mixture over the bread cubes and let stand 10 to 20 minutes, so the bread absorbs the liquid. Press the bread cubes into the center. Bake the pudding until the custard is set, but still slightly wobbly in the center, usually about 40 minutes. Cool on a wire rack.

Caramel Topping: While the pudding is cooling, melt the caramels in a heavy saucepan over low heat (or microwave on low heat), stirring until smooth. Remove from heat; stir in vanilla. Drizzle thin lines of hot caramel over the top of the pudding.

At the Garden Cafe, the pudding is topped with a thick, even coating of caramel. To make an even coating the cafe uses about 40 caramels. Do not disturb the surface of the pudding or you will tear it. If the caramel in the pan gets too hard as you are working, rewarm it over low heat. To serve, rewarm the pudding in a 325° oven. This will soften the caramel. The pudding may also be cut into squares and warmed individually in serving dishes. Drizzle with cream if desired. Makes 12 to 16 servings.

Bread Pudding

Patricia Sturm

2 c. dark bread, or white, broken into pieces
3 c. milk + 1 c. canned milk (Pet or Carnation)
1 T. margarine, melted
1/4 tsp. salt
3/4 c. sugar
1/2 c. raisins
4 eggs, slightly beaten
1 tsp. vanilla
2 tsp. cinnamon

Soak bread in milk for 5 minutes in 2-quart baking dish. Add margarine, salt, sugar and raisins. In medium-sized mixing bowl, beat eggs slightly. Pour bread mixture slowly over eggs. Add vanilla and mix well. Pour into greased baking dish. Sprinkle top with cinnamon. Bake in pan of hot water at 350° until firm, about 50 minutes.

Baked Chocolate Pudding

Joyce Meiners

1 c. flour
3/4 c. sugar
4 1/2 tsp. cocoa
1 c. milk
1/2 tsp. salt
2 tsp. baking powder
1 tsp. vanilla
1/2 c. nuts (opt.)

Mix all the above together. Put mixture in a greased baking dish.

Mix:

1 c. sugar
3 T. cocoa

Put this mixture on top of first mixture. Pour 1 cup water over the second mixture. Bake at 350° for 45 minutes.

One difference between teenage faults and ours is that they will probably outgrow theirs.

Parish House Pudding

Marilyn Borkowski

PART 1:
1 1/2 c. flour
3 tsp. baking powder
1/2 tsp. salt (opt.)
1 1/4 c. sugar
3 T. cocoa powder
3/4 c. milk
3 T. oleo, melted
1/2 c. chopped nuts (opt.)
1 tsp. vanilla

PART 2:
1/2 c. brown sugar
1/2 c. white sugar
1/4 c. cocoa powder
1 3/4 c. hot water

Part 1: Sift together dry ingredients. Stir powdered mixture with milk, oleo, nuts and vanilla. Stir well. Spread into a buttered 9x13-inch pan.

Part 2: Combine dry ingredients and sprinkle over the top of the batter. Finally, pour hot water over all. Bake at 350° for 40 minutes.

The mixture bakes to a brownie consistency with fudge-like pudding on the bottom.

Ozark Pudding

Mary Jane Neppl

3 eggs, well beaten
2 1/4 c. sugar

Mix together beating well.

Sift:
1 c. flour
Dash of salt
3 3/4 tsp. baking powder

Add sifted ingredients to egg mixture.

1 1/2 c. chopped apples
1 1/2 c. chopped nuts
(I used pecans)
1 tsp. almond flavoring

Pour into a greased 9x13-inch pan and bake at 325° for 30 to 35 minutes. Serve with Cool Whip.

Bohemian Kolache

Claire L. Pudenz

1/2 lb. cream cheese
1/2 lb. butter or oleo
1 1/2 c. sifted flour

Cream cheese and butter together until well blended. Add flour gradually and mix well. Chill until firm enough to roll to 1/4-inch thick on a lightly-floured board. Cut into 2- to 2 1/2-inch rounds. Fill center with fruit filling. Bake at 370° for 15 minutes. Makes about 40.

Apple Crisp Pizza

Jane Drees, Diane Nepple

Pastry for single-crust pie
2/3 c. sugar
3 T. flour
1 tsp. cinnamon
4 med. baking apples, peeled & cut into 1/2" slices

TOPPING:
1/2 c. flour
1/3 c. packed brown sugar
1/3 c. rolled oats
1 tsp. cinnamon
1/4 c. softened butter or margarine
1/4 to 1/2 c. caramel ice cream topping or caramel apple dip
Vanilla ice cream (opt.)

Roll pastry to fit a 12-inch pizza pan. Fold under or flute edges. Combine sugar, flour and cinnamon; add apples and toss. Arrange the apples in a single layer in circular pattern to cover pastry. Combine first 5 topping ingredients; sprinkle over apples. Bake at 350° for 35 to 40 minutes, or until apples are tender. Remove from oven and immediately drizzle with caramel. Serve warm with ice cream, if desired. Yields 12 servings.

Fruit Pizza

Betty Klocke

LAYER 1:
1/2 c. powdered sugar
1 1/2 c. flour
3/4 c. oleo

Crumble together and pat on a 12-inch pizza pan. Bake 15 minutes at 350°.

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

Mix and spread on top of cooled Layer 1.

Layer 3: Arrange fruit on top of layer 2; fruit such as apples, bananas, oranges, peaches, pineapple, etc.

LAYER 4:
3 T. cornstarch
1/2 c. sugar
1 c. pineapple juice
1 tsp. lemon juice

Poor Man's Fruit Cake

Millie Morman

1/2 c. shortening
1 c. sugar
2 eggs
1/2 c. dark syrup
1 c. sour milk, may add 1 T. vinegar to sour regular milk
2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. cloves
1/2 tsp. vanilla

Mix shortening, sugar and eggs thoroughly. Add syrup and milk; mix. Add spices, soda, flour and vanilla. Bake at 350° until a toothpick can be inserted and comes out clean.

Optional: Coconut, nuts and raisins may be added.

Bavarian Apple Cheesecake

Paula Lambertz

1/3 c. sugar
1/3 c. margarine, room temp.
1 T. Crisco shortening
1/4 tsp. vanilla
1 c. flour
1/8 tsp. salt
4 c. peeled, cored, sliced apples (Jonathans)
2 (8 oz.) pkg. softened cream cheese
1/2 c. sugar
1/2 tsp. vanilla
2 eggs
1/3 c. sugar
1 tsp. ground cinnamon
1/4 c. sliced almonds

In a medium-sized bowl, beat the first 1/3 cup sugar, margarine, Crisco and 1/4 teaspoon vanilla on medium speed until combined. Blend in flour and salt until crumbly. Pat onto the bottom of a 9- to 10-inch pan, preferably one with removable sides; set aside. Place apple slices in a single layer on a jellyroll sheet pan. Cover with foil and bake at 400° for 15 minutes. Meanwhile, for filling, in a large bowl, beat cream cheese, then 1/2 cup sugar and the 1/2 teaspoon vanilla with electric mixer until fluffy. Add the eggs and beat just until combined. Pour over dough-lined pan. Arrange apple slices atop filling. Combine the remaining 1/3 cup sugar and cinnamon. Sprinkle filling with cinnamon mixture and top with the almonds. Bake in a 400° oven for 40 minutes. Cool. Cover. Chill 4 to 24 hours before serving. Serves 12: 293 calories each and 20 grams of fat.

Waldorf-Astoria Cheesecake

Cookie Beardmore

18 sq. graham crackers
1/4 to 1/2 c. margarine
3 eggs
24 oz. Philadelphia cream cheese
2 tsp. vanilla
1 c. sugar
Dash of salt
1/2 pt. sour cream
2 T. sugar
1 tsp. vanilla
2 pkg. frozen raspberries
Cornstarch

Roll out graham crackers. Combine crumbs with melted margarine. Butter torte pan (springform) and pat crumbs to cover bottom and up sides about 2 1/2 to 3 inches. Beat eggs, break in chunks of cheese and beat well. Add 2 teaspoons vanilla, 1 cup sugar and salt. Pour into crust and bake at 350° for 25 to 30 minutes. Remove from oven and cool slightly while raising oven temperature to 400°. Spread mixture of 1/2 pint sour cream and 2 tablespoons sugar over cake and return to 400° oven to bake an additional 5 minutes. Refrigerate overnight or at least 6 to 8 hours. Make topping of juice drained from raspberries, thickened with at least 1 tablespoon cornstarch; cool. Pour over cake, then drop berries over all.

This is a divine recipe.

Pies

Apple Pudding Pie

1/4 c. margarine
1 c. sugar
1 egg
1 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. nutmeg
2 c. unpeeled Jonathan apples, diced
1/2 c. chopped walnuts or pecans

In mixer, blend margarine and sugar; add egg. Sift flour, soda and cinnamon and nutmeg together. (Can use 1 1/4 teaspoons apple pie spice in place of nutmeg and cinnamon.) Add the unpeeled apples (diced) and chopped walnuts or pecans. Mix all together; put in a buttered 8-inch square pan. Bake at 325° for 45 minutes to 1 hour. Serve plain or with ice cream or Cool Whip or whipped cream. Makes 8 servings.

Note: I use Granny Smith apples.

Apple Crumb Pie

Mrs. Donna Bellinghausen

4 lg. tart apples
1/2 recipe plain pastry
1/2 c. sugar
1 tsp. cinnamon
1/2 c. sugar
3/4 c. flour
1/3 c. butter

Pare apples; cut in 1/8's and arrange in a 9-inch pastry-lined pie pan. Sprinkle with 1/2 cup sugar mixed with cinnamon. Sift remaining 1/2 cup sugar with flour; cut in butter until crumbly. Sprinkle over apples. Bake at 450° for 10 minutes, then at 350° for 40 minutes, or until apples are tender.

I use Granny Smith apples.

Sugarless Apple Pie

Clara Hoffman

1 (6 oz.) can frozen, unsweetened apple juice concentrate, thawed
2 T. flour
1 tsp. cinnamon

Combine undiluted juice concentrate with flour and cinnamon in container with a tight lid. Shake well. Pour in a saucepan; cook over medium heat until mixture boils and thickens. Remove from heat. Add 6 cups sliced, peeled apples to hot mixture. Stir to coat. Spoon into pie shell. Bake as usual.

Dutch Apple Pie

Ann Lappe

6 med. tart red apples
1/2 c. sugar
1 tsp. ground cinnamon
1 (9") unbaked pie shell with fluted edge
1 c. sifted flour
3/4 c. sugar
1/2 c. soft butter or margarine

Pare and slice apples. Combine with 1/2 cup sugar and cinnamon in bowl; mix well. Arrange apple mixture in pie shell. Combine flour and 3/4 cup sugar in bowl. Cut in butter with pastry blender until crumbly. Sprinkle crumbs over apples. Bake in 400° oven for 50 minutes, or until top is golden brown and apples are tender.

Butterscotch Pie

Iola Hoogestraat

Cream together:

3/4 c. brown sugar
3 T. flour
1 heaping T. butter
2 egg yolks, beaten

Heat 1 1/2 cups milk to boiling point. Stir in the upper ingredients and cook until thick. (You may have to add more thickening.) Beat egg whites until stiff; add 2 tablespoons white sugar. Put on top of pie and brown in oven about 5 minutes at 350°.

Butterbrickle Pie

Mrs. Dan (Monica) Vanderheiden

4 egg whites
1 c. sugar
1/2 tsp. salt
1 c. (16 squares) graham cracker crumbs
1/2 c. nuts
1/2 c. coconut
1 tsp. vanilla

Lightly grease an 8- or 9-inch pie pan. Beat egg whites until frothy; very gradually add sugar and salt. Beat to meringue stage. Fold in graham cracker crumbs, nuts, coconut and vanilla. Bake at 350° for 30 minutes. Cool. Serve butterbrickle ice cream on top of each slice of pie.

Chocolate Pie

Stella Sawyer

1 stick oleo
1/4 c. granulated sugar
1/2 c. powdered sugar
1 tsp. vanilla
1 pkg. Nestle's pre-melted Choco-Bake
2 eggs
Cool Whip
Pecans

Cream oleo and sugars. Add vanilla and Choco-Bake. Add eggs, 1 at a time, beat 3 minutes after each egg. Put in a 9-inch baked pie shell. Top with Cool Whip and pecans.

Holiday Chocolate Pie

Pat Bass

Meringue Pie Crust: To 3 egg whites, beaten stiff, but not dry, add gradually 3/4 cup sugar and 1/4 teaspoon cream of tartar (that have been sifted together). Spread in a well-buttered 9-inch pie pan. Bake at 275° for 1 hour. Cool thoroughly.

Chocolate Filling: Melt 3/4 cup semi-sweet chocolate chips. Stir in 3 tablespoons hot water and cook until thickened, stirring constantly. Add 1 teaspoon vanilla. Cool and fold in 1 cup cream, whipped. Turn into cooled shell and chill at least 3 hours. Keeps several days in refrigerator.

I substitute 2 packages of Dream Whip using 1 cup of milk, rather than the cream whipped.

Creamy Chocolate Layered Pie

Mary Lou Harman

4 oz. cream cheese
1 T. milk
1 T. sugar
1 (12 oz.) ctn. Cool Whip
1 1/2 c. cold milk
2 pkg. instant chocolate pudding
1 chocolate pie crust

Mix cream cheese, 1 tablespoon milk and sugar in large bowl. Gently stir in 1 1/2 cups Cool Whip. Spread on pie crust. Pour milk into bowl; add pudding mix. Stir in 2 cups of Cool Whip. Spread over cream cheese layer. Refrigerate.

Chocolate Mousse Pie

Diane Nepple

Graham cracker crust pie shell (9")
1 (8 oz.) pkg. cream cheese, softened
1/2 c. cocoa
1 c. powdered sugar
1 1/2 tsp. vanilla extract
2 c. (1 pt.) whipping cream
Chocolate curls

In large mixer bowl, beat cream and cocoa until fluffy and well blended. Gradually add powdered sugar; blend well. Stir in vanilla. In small mixer bowl, beat whipping cream until stiff. Fold into cheese mixture. Pour into graham crust. Refrigerate until firm. Garnish with chocolate curls.

Chocolate Pie

Bev Rolfes

1/2 c. sugar
1/2 c. flour
2 eggs
2 c. milk
1 tsp. vanilla
1/8 tsp. salt
1 (6 oz.) pkg. chocolate chips

Cook like a custard until thick. Stir so that it will be smooth and then drop in a 6-ounce package of chocolate chips. (I like Baker's chocolate-flavored chips best.) Pour into baked pie shell or graham cracker crust. Chill and top with Cool Whip. Shave a chocolate candy bar on top.

Eggnog Impossible Pie

Virginia Hagemann

1 lg. pkg. cream cheese
2 eggs
1 c. sugar
1/2 c. flour
2 c. eggnog
Nutmeg, to taste

Blend all the above ingredients in a blender. Pour in a well-greased glass pie plate. Bake at 350° for 35 to 40 minutes, until golden brown and using a silver knife test, stick in middle, should come out clean. Remove and cool. Garnish with whipped cream to serve. Pie will form its own crust.

Fruit Whipp Pie

Marjorie Kock

3/4 to 1 c. cooked prunes
3 egg whites
1/2 c. sugar

Cut fruit finely. Beat egg whites stiff. Add sugar and fruit; pour into baked pie shell. Bake in slow oven (300°) for 25 minutes. Serve with whipped cream.

Trying times are times for trying.

Holiday Mint Pie

Nancy Malloy

1 c. crushed Keebler Grasshopper fudge mint cookies
3 T. hot water (may need more)
1 (6 oz.) graham cracker pie crust
1 (3 oz.) pkg. softened cream cheese
1/3 c. sugar
2 T. milk
1/4 tsp. peppermint extract
3 1/2 c. (8 oz.) thawed whipped topping
6 to 10 drops green food coloring

OPTIONAL:
1/2 c. crushed cookies
Cinnamon candies
Candy spearmint leaves

Mix cookies and hot water until smooth. Spoon into crust and gently spread to cover bottom. Beat cream cheese until smooth. Gradually beat in sugar, milk and extract. Fold in whipped topping. Divide mixture in 1/2; add food coloring to 1/2 and stir until well blended. Fill crust with alternate dollops of white and green topping mix. Smooth top with spatula. Garnish top with extra crushed cookies or make berries and holly leaves from red hot candies and spearmint leaves. Chill at least 3 hours.

By making your own graham cracker crust and doubling the recipe, you can fill a 9x13-inch pan.

Lemon Delight Pie

Mrs. Wm. (Eva) Wiedemeyer

1 (3 5/8 oz.) pkg. Jello lemon pudding & pie filling
1/4 c. sugar
2 1/4 c. water
1 egg
1 baked pie shell (8")

Combine Jello pie filling, sugar, 1/4 cup water and egg in saucepan. Blend thoroughly. Add remaining water and cook as directed on package. Cool 5 minutes, stirring twice. Measure 1 cup of the filling; cover surface with waxed paper and set aside. Chill this completely in refrigerator. Pour remaining filling into baked 8-inch pie shell.

1 env. Dream Whip topping
1/2 c. cold milk
2 T. sugar
1/2 tsp. vanilla

Prepare Dream Whip with milk, sugar and vanilla as directed on package. Stir cooled filling until smooth. Blend into this filling, 1 1/3 cups prepared Dream Whip. Spoon over filling in pie shell. Top with remaining Dream Whip.

Mandarin Chiffon Pie

Florine Eich

1 (3 oz.) pkg. orange Jello
2/3 c. boiling water
1 c. vanilla ice cream
1 can mandarin oranges, drained
1 (8 oz.) ctn. Cool Whip

Dissolve Jello in boiling water. Add ice cream; blend until dissolved. Chill until slightly thickened. Stir in oranges and fold in topping (Cool Whip). Pour into graham cracker pie shell and refrigerate. Can be frozen. Makes 1 pie.

Out-of-this-World Pie

Leona Klocke

Cook until thick:
1 can cherry pie filling
3/4 c. sugar
1 lg. can crushed pineapple
1 T. cornstarch

When hot, add:
1 (3 oz.) pkg. raspberry Jello

Cool mixture.
Add:
2 sliced bananas
1 c. chopped nuts or pecans

Fold in 1 small carton Cool Whip. Pour in 2 baked pie shells. Top with Cool Whip.

Fancy Recipes
She read the fancy recipes
each one a tempting winner
Then dashing to her kitchen
fixed some ham and eggs for dinner.

Peaches and Cream Cheesecake Pie

Linda Mack

3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 (3 1/4 oz.) pkg. vanilla pudding, not instant
3 T. softened butter
1 egg
1/2 c. milk

Combine and beat 2 minutes at medium speed and pour into a 10-inch pie pan.

1 (approx. 1 lb. 2 oz.) can sliced peaches, drained & juice saved

Place peaches over batter.

TOPPING: Mix.
8 oz. cream cheese
1/2 c. sugar
3 T. peach juice

Beat 2 minutes at medium speed. Spoon this to within 1-inch of batter edge. Take 1 tablespoon sugar and 1/2 teaspoon cinnamon; sprinkle on top. Bake at 350° for 30 to 35 minutes, until golden brown. Serves 6 to 8.

Fresh Peach Pie

Evelyn Schroeder

1 c. water
1 c. sugar
Dash of salt

Cook until clear and add 4 tablespoons of apricot Jello and 1 tablespoon lemon juice. Cool. Slice peaches (raw) in pie shell, about 5 to 6, depending on size. Pour filling over peaches. Refrigerate. Top with Cool Whip.

The best helping hand you can find is at the end of your arm.

Peanut Butter Pie

Irene Johnson

1 baked 9" pie shell
1/3 c. crunchy peanut butter
3/4 c. powdered sugar

Mix sugar and peanut butter with fork until mixture resembles cornmeal. Spread 2/3 of mixture in pie crust. Reserve remaining to sprinkle over meringue.

3 egg yolks
1/2 c. sugar
2 c. milk
4 T. cornstarch
1/8 tsp. salt
2 tsp. butter
1/2 tsp. vanilla

Combine above ingredients and cook until thick. Pour over peanut butter mixture in crust.

MERINGUE:
3 egg whites
1/2 c. sugar
1/4 tsp. cream of tartar
1 tsp. cornstarch

Beat until stiff peaks; spoon onto pie. Sprinkle with reserved peanut butter mixture. Bake at 300° until browned.

Pecan Pie

Dee Kanne

1 c. white corn syrup
1 c. dark brown sugar
1/3 tsp. salt
1/3 c. melted oleo
1 tsp. vanilla
3 eggs, slightly beaten
1 c. pecans

Combine syrup, sugar, salt, oleo and vanilla and mix well. Add eggs. Pour into a 9-inch unbaked pie shell. Sprinkle nuts over all. Bake at 350° for about 45 minutes. Top with whipped cream or ice cream.

Deluxe Pecan Pie

Dorothy Madigan

1 unbaked 9" pie shell
3 eggs
1 c. Karo dark syrup
1 c. sugar
2 T. margarine, melted
1 tsp. vanilla
1/8 tsp. salt
3/4 c. pecans

Beat eggs slightly. Mix in next 5 ingredients; then the nutmeats. Pour into unbaked shell for 15 minutes. Set oven temperature at 350° and continue baking for 30 to 35 minutes.

Pecan Pie

Paula Lambertz

2 T. butter or margarine
1 c. brown sugar
2 T. flour
1 c. light corn syrup
3/4 tsp. salt
1 tsp. vanilla
3 eggs, beaten
1 1/2 c. pecans
Unbaked pie crust

Cream butter, flour and sugar. Add syrup, beaten eggs, salt and vanilla. Add pecans. Pour into unbaked pie crust. Bake 10 minutes at 400°. Reduce heat to 325° and bake for 30 to 35 minutes. Serves 6 to 8.

I use deep pie crust.

Pink Lady Pie

Millie Morman

PIE CRUST:
1 1/2 c. flour
1 1/2 T. sugar
1/2 c. oil
2 T. milk

Mix flour, sugar, oil and milk thoroughly. Press into 9-inch pie tin. Bake at 350° for 15 to 20 minutes.

PIE FILLING:
2 c. diced rhubarb
1 c. sugar
1 (3 oz.) pkg. strawberry gelatin
1 T. lemon juice
2 c. whipped topping

Cook rhubarb and sugar slowly until tender. Add gelatin, dry. Stir gently until dissolved. Let cool; add lemon juice and cool to room temperature. Fold in whipped topping. Pour into crust and refrigerate.

Pumpkin Chiffon Pie

Virginia Hagemann

1 env. unflavored gelatine
2/3 c. brown sugar, packed
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 tsp. ginger
1 1/4 c. mashed, cooked pumpkin
3 egg yolks
1/2 c. milk

MERINGUE:
3 egg whites
1/2 c. sugar

Cook over low heat, stirring constantly until it boils. Remove from heat. Place pan in cold water. Cool until mixture mounds slightly when dropped from a spoon. *Carefully fold mixture into meringue. Pour into cooled crust. Chill until set, 2 hours. Garnish with whipped cream.*

Pumpkin Layer Pie

Estherline Blum

3 T. butter
1/3 c. brown sugar
1/3 c. pecans

Put on bottom of pie shell. Bake 8 minutes. Put in 1 can Libby's pumpkin mixture. Bake as usual.

Pumpkin Pie

Delores Determan

1 c. pumpkin
1 c. sugar
1 T. flour
2 eggs, slightly beaten
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 tsp. vanilla
Pinch of salt
1 c. milk

Bake 15 minutes at 450°, then 30 minutes at 350°.

Impossible Pumpkin Pie

Rose Ludwig

3/4 c. sugar
1/2 c. Bisquick
2 T. margarine
1 can evaporated milk
2 tsp. vanilla
2 eggs
2 1/2 tsp. pumpkin pie spice
1 (16 oz.) can pumpkin

Grease a 10-inch pie pan. Beat all ingredients 2 minutes by hand. Pour in pie plate. Bake 50 to 55 minutes in a 350° oven.

Granny's Pumpkin Pie

Peggy Leiting

1 (16 oz.) can pumpkin
2 tsp. cinnamon
2 tsp. ginger
2 tsp. nutmeg
1 tsp. salt
2 c. sugar
2 c. milk
4 eggs
2 (9") unbaked pie shells

Mix pumpkin and spices with fork. Add sugar, milk and eggs. Mix lightly with fork. Do not beat or use a hand or electric mixer. Pour into pie shells. Bake at 450° for 10 minutes, lower temperature to 350°. Bake for 40 to 45 minutes, or until custard is set and knife inserted halfway from center comes out clean. Cool.

Note: Any type of milk may be used: skim, 1%, 2%, whole or evaporated. Use pumpkin can to measure the 2 cups sugar and milk.

Sensational Double-Layer Pumpkin Pie

Diane Tigges

4 oz. Philadelphia brand cream cheese, softened
1 T. milk or half & half
1 T. sugar
1/2 c. thawed Cool Whip whipped topping
1 (6 oz.) Keebler ready crust graham cracker pie crust
1 c. cold milk or half & half
2 (4 oz.) pkg. Jello vanilla-flavor instant pudding & pie filling
1 (16 oz.) can pumpkin
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves

Beat cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk 1 to 2 minutes. (Mixture will be thick). Stir in pumpkin and spices with wire whisk; mix well. Spread over cream cheese layer. Refrigerate 4 hours or until set. Garnish as desired. Store leftover pie in refrigerator.

Raisin Meringue Pie

Mrs. Lester (Angie) Riesberg

1 1/3 c. raisins
2 c. water
3 egg yolks
1 c. sugar
1 (9") baked pie shell
3 egg whites for meringue
2 T. flour
2 T. lemon juice or 2 T. white vinegar
2 T. butter

Simmer raisins in 2 cups water for 5 minutes. Beat egg yolks, sugar, flour and either the lemon or white vinegar, until light and fluffy and creamy. Carefully and slowly add to cooked raisins. Cook, stirring until thickened, 4 to 5 minutes. Remove from heat. Blend in butter. Cool slightly. Put into baked pie shell and cover with meringue made from the 3 egg whites.

MERINGUE:
3 egg whites
1/4 tsp. cream of tartar
6 T. sugar
1/2 tsp. vanilla flavoring

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. Pile meringue onto pie filling, being careful to seal the meringue onto all edges of crust to prevent shrinking. Bake in 400° (moderately-hot oven) for 8 to 10 minutes.

Raisin Cream Pie

Iola Hoogestraat

Boil until tender:
1 c. raisins

Drain and add:
1 c. cream **1 c. sugar with 2 T. flour**

Cook 5 minutes.
Add:
2 beaten egg yolks

Cook until mixture thickens. Pour into baked pie shell and cover with a meringue made of the egg whites. Sprinkle with nuts or coconut if desired. Place in oven and brown at 350° for about 5 minutes.

Rhubarb Cream Pie

Virginia Croghan

1 1/2 c. rhubarb
1 c. sugar
1 c. heavy whipping cream
1 egg
Pinch of salt
2 heaping T. flour

Mix flour and sugar and salt; add to egg and cream mixture. Add rhubarb. Pour in unbaked pie shell and put a criss cross crust on top. Bake at 350° for 45 to 60 minutes, or until cream filling is firm.

Rhubarb Pie

Virginia Croghan

2 T. butter
2 c. rhubarb
1 c. sugar
2 T. cornstarch
2 egg yolks
1/2 c. light cream
1/8 tsp. salt

Cook rhubarb, butter and sugar until tender. Combine 1/4 cup sugar, cornstarch, well-beaten egg yolks, cream and salt; add to hot rhubarb. Cook until thick. Cool. Pour into baked pie shell. Top with meringue.

MERINGUE:
2 egg whites, well beaten
2 T. sugar

Mix and put on pie. Bake at 350° until browned.

Rhubarb Chiffon Pie

Virginia Croghan

1 1/2 c. rhubarb, cut up
1 c. sugar
3 T. water

Bring to a boil; simmer until tender. Dissolve 1 package strawberry Jello in above mixture. When cool, take 1 cup cream (whipped) and 1 teaspoon vanilla. Whip all together and pour in graham cracker crust or regular baked pie shell.

Different Rhubarb Pie

Bernice Heisterkamp

1 (9") unbaked pie shell
1 1/2 c. sugar
3 T. butter or oleo
3 egg yolks
1/4 tsp. salt
1/2 tsp. vanilla
3 egg whites
1/4 to 1/2 c. sugar
3 c. cut-up rhubarb

Combine 1 1/2 cups sugar, flour, butter, egg yolks, salt and vanilla; mix well. Beat egg whites until stiff. Beat in 1/4 cup sugar. Fold egg whites into first mixture, then fold in cut-up rhubarb. Bake in 400° oven for 10 minutes. Reduce heat to 325°; bake 40 to 45 minutes.

The meringue makes a thin-type crust on top.

Rhubarb Pie

In Memory of Evelyn Long

2 c. rhubarb, diced
2 eggs
2 c. bread crumbs
2 c. sugar

Melt 4 tablespoons butter and pour over bread crumbs. Beat eggs and sugar together. Add to crumb mixture and then to rhubarb. Place in a 9-inch pie crust. Top with second crust. Bake at 375° for 45 minutes.

Rhubarb Cream Pie

Mrs. Tom (Pat) Louis

Fill an unbaked pie shell with diced rhubarb.

Then mix:

1/2 c. sugar
2 T. flour
Pinch of salt
1 egg
1 can Eagle Brand condensed milk

Blend thoroughly and pour over rhubarb. Bake at 400° for 55 minutes.

Super Rhubarb Pie

Ruth Rutten

1 (8") baked pie shell
1 1/2 c. rhubarb, cut fine
1 c. sugar
3 T. water

Cook this until soft. Add 1 package of strawberry or raspberry Jello; cool. Add:

1 c. cream, whipped or whipped cream of your choice
1 tsp. vanilla

Pour into baked pie shell. Refrigerate until ready to serve.

Rhubarb Custard Pie

Estherline Blum

1 1/2 c. sugar
3 T. flour
1 egg
1/2 can evaporated milk or 1 sm. can

Pour over 2 cups rhubarb. Bake at 400° for 10 minutes and 350° for 40 minutes.

Rhubarb Pie

Joyce L. Ryberg

2 c. raw rhubarb, cut up
1 1/2 c. sugar
2 eggs, slightly beaten
1/2 c. cream
2 T. tapioca

Mix and put into unbaked shell. Bake 20 minutes at 400° and 20 minutes at 350°, or until set.

Can add more rhubarb if desired and top crust.

Rhubarb Cream Pie

Dolora Brincks

2 c. rhubarb, cut up
1 heaping c. sugar
2 T. flour
1/2 c. milk
2 eggs
1 tsp. vanilla

Mix sugar, egg yolks, flour and milk together; mix with the rhubarb. Put into unbaked pie shell. Bake at 375° until custard part is set, about 45 minutes. Beat 2 egg whites with 3 tablespoons sugar for the meringue. Spread on top and brown.

Rhubarb Pie

Delores Determan

2 c. rhubarb
1 1/4 c. sugar

Cook together.
Add:
1 pkg. raspberry Jello

Cool.
Add:
1 (13 oz.) can Carnation evaporated milk, whipped

Put in 2 baked pie crusts. Chill. Serve with Dream Whip.

Strawberry Cream Pie

Karen Pawletzki

1 graham cracker pie crust
1 (8 oz.) pkg. cream cheese, softened
1 c. powdered sugar
2 (8 oz.) ctn. Cool Whip
2 c. sliced strawberries

Combine softened cream cheese and powdered sugar. Beat until blended. Fold in 1 carton Cool Whip. Spoon into pie crust. Slice 1 1/2 cups strawberries and push into cream pie. Use other carton of Cool Whip on top of pie and use remaining 1/2 cup sliced strawberries on top of Cool Whip.

Weight Watchers Strawberry Pie

Joan Koster

16 (2 1/2") crushed graham crackers
1/3 c. melted, reduced-calorie margarine
1 pkg. sugar-free strawberry gelatin
1 pkg. sugar-free cook-type vanilla pudding
2 c. water
2 (3 oz.) pkg. artificial sweetener
4 c. strawberries

For crust, mix graham crackers and margarine; put into a 10-inch pie pan. Bake at 350° for 8 minutes. Combine gelatin, pudding and water; bring to a full boil. Add sweetener and cook. Add strawberries and chill until slightly thickened. Pour into shell. If desired, garnish with whipped topping. Serves 8.

Each serving: 1/2 fruit, 1 fat, 1 bread, 22 optional calories.

Strawberry Pie

Mary Ann Schulte, Alice Eischeid

1 c. sugar
1 1/2 T. white corn syrup
3 T. cornstarch
1 c. water

Cook until clear; add dash of salt, red food coloring and 3 tablespoons strawberry Jello. Cool a little and pour between strawberries in between pie shell.

Sugar-Free Strawberry Pie

Bonnie Danner

1 pkg. sugar-free strawberry gelatin
1 pkg. sugar-free cook-type vanilla pudding
4 c. strawberries, whole, frozen or fresh
2 c. water
2 to 3 pkg. Equal

Bring gelatin, pudding and water to a boil. After it boils, remove from heat and add sweetener (Equal). Add strawberries. Chill until slightly thickened and pour into pie shell.

This can be placed in regular pie shell or graham cracker shell. Can be topped with light whipped topping. Good for diabetics.

Hawaiian Strawberry Pie

Elaine Huelshorst

1 purchased 9" graham cracker pie crust
2 c. fresh strawberries, sliced
1 c. crushed pineapple, packed in its own juice, reserve liquid
1 (4-serving-size) pkg. sugar-free strawberry gelatin
1 (4-serving-size) pkg. sugar-free vanilla cook & serve pudding
1 c. reduced-calorie whipped topping (8 calories per T.)
1 T. shredded coconut

Layer strawberries in purchased pie crust. In medium saucepan, combine gelatin and pudding mix. Add enough water to reserved pineapple juice to make 1 1/2 cups. Add to pudding mixture. Cook over medium heat, stirring constantly, until mixture comes to a boil and becomes clear. Pour hot sauce over strawberries. Chill 2 hours. In small bowl, combine drained pineapple and whipped topping. Spread mixture over top of pie. Sprinkle shredded coconut evenly over top. Chill until ready to serve. Serves 8.

Note: I cook the liquid ingredients in the microwave. This is lower calories and also good for diabetics.

Blue Ribbon Pie Crust

Paula Lambertz

2 c. flour
1 tsp. salt
3/4 c. Crisco
5 to 7 T. cold water
1 tsp. vinegar
1 egg

Mix flour and salt together. Cut Crisco into flour and salt mixture. In a separate bowl, mix cold water, vinegar and egg; beat well. Add enough egg mixture to the flour to make the dough rollable. You don't need all of it. Roll out dough and place in pie tin. Add filling. Roll out top crust and place on filling. Brush milk over top crust and sprinkle with sugar. Cut a strip of foil and line the edge of pie so crust doesn't brown too quickly. Bake (depending on filling) at 400° for 20 minutes and then at 350° for 30 minutes.

Never-Fail Pie Crust

Laura Klocke

1 1/4 c. + 1 T. Crisco, regular or butter flavored
3 c. flour
1 egg
1 tsp. vinegar
1 tsp. baking powder
6 T. water
1 tsp. salt (I never use it)

Combine flour, salt and baking powder; cut in shortening until it crumbles. Beat egg, vinegar and water; add to crumbled ingredients. Roll out and bake. Will make 2 double-crust pies or 4 single crusts.

Happiness is the only thing we can give without having.

2001 Supplement

Sue's Mock Cheese Blintz

Pat Louis

1 (8 oz.) pkg. cream cheese
1 egg yolk
1/4 c. sugar

Beat together.

1 loaf white bread

Cut off crust. Roll each slice of white bread flat. Spread bread with cream cheese mixture. Roll up tight. Dip each in 1/2 cup melted butter, then in mixture of 1/2 cup sugar and 3/4 teaspoon cinnamon. Freeze in one layer on foil-covered cookie sheet. Take out freezer. Do not thaw! Cut in half. Bake at 350° for 15 minutes.

Serve with Blueberry Sauce for breakfast, or plain as an appetizer.

BLUEBERRY SAUCE:
1/2 c. granulated sugar
2 T. cornstarch
Dash of salt
1/2 c. water
2 c. blueberries (can use frozen)

Combine and bring to a boil. Simmer until thick and clear. Add 1 teaspoon lemon juice. Serve warm, with Mock Cheese Blintz.

Peach Pie

Natheal Meiners

1 sm. pkg. sugar-free watermelon Jello
1 sm. pkg. sugar-free cooked vanilla pudding
1 1/2 c. water
4 med. fresh peaches, peeled & sliced
1 graham cracker crust

Bring Jello, pudding and water to a boil; cook until smooth, stirring constantly. Cool until smooth. Put sliced peaches into crust. Pour mixture over peaches. Cool several hours. Top each slice with whipped topping.

Peach Cobbler

Joleen Kasparbauer

1 lg. can peaches & the juice
1 box white or yellow cake mix
1 stick oleo, melted

In a 9x13-inch pan, put peaches and juice in the bottom of the pan. Pour dry cake mix over the peach mixture, then top with the melted oleo. Bake at 350° for about 35 minutes, or until done. Cool. Top with Cool Whip or ice cream when serving.

Fast and easy, but good when unexpected company is coming.

Danish Delight

Joleen Kasparbauer

1/2 c. oleo, melted
1 c. flour
1/4 c. sugar

Put into a 9x13-inch pan; prick the batter. Bake at 350° for 10 to 15 minutes. Let cool.

Mix:

8 oz. cream cheese
1/2 c. powdered sugar
8 oz. Cool Whip

Pour over the crust. Top with your liking of an instant pudding or Jello.

Rhubarb Dream Dessert

Agnes Stoolman

1 c. flour
1/2 c. oleo
2 c. sugar
1/4 tsp. salt
1/2 c. powdered sugar
3 eggs, beaten
1/2 c. flour
5 c. rhubarb, chopped
Cool Whip, for topping

Mix 1 cup flour and powdered sugar and oleo together. Press into a 9x13-inch pan. Bake 10 minutes at 350°.

Beat eggs, sugar, flour and salt. Add the rhubarb; pour over the crust. Bake about 30 to 35 minutes in 350° oven. Serve with Cool Whip or vanilla ice cream. Yield: 12 servings, or more.

My Own and Only Pie

Gayleen Kennebeck

3 peaches, peeled & sliced
3 nectarines, peeled & sliced
2 or 3 plums, unpeeled, cut into pieces
3/4 c. sugar
1/4 c. tapioca
1 T. lemon juice

Mix fruit together with lemon juice. Stir in sugar and tapioca. Pour into unbaked pie shell. Top with crumb topping.

CRUMB TOPPING:
3/4 c. flour
1/2 c. sugar
1/3 c. margarine

Mix together until large crumbs form. Sprinkle on top of pie; bake at 350° for 1 hour, or until bubbly and fruit is done.

Oatmeal Whoopie Pies

Mary Feldmann

2 c. brown sugar
3/4 c. butter or oleo or shortening
2 eggs
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. baking powder
3 T. boiling water
1 tsp. baking soda
2 1/2 c. flour
2 c. oatmeal

Cream sugar and shortening. Add eggs, then add salt, cinnamon and baking powder. Add baking soda, dissolved in hot water. Gradually add flour and oatmeal. Drop batter by heaping teaspoons onto greased cookie sheet. Bake at 350° for 8 to 10 minutes, or until browned.

FILLING:
1 beaten egg white
2 T. milk
1 tsp. vanilla
1 c. powdered sugar

Mix. Add 1 more cup of powdered sugar and 3/4 cup shortening. Spread a dab of filling on flat-side of cooked cookie. Top with another cookie to form a sandwich pie.

Lemon Pie

Mary Feldmann

1 (14 oz.) can sweetened condensed milk
1/2 c. lemon juice (not lemonade)
1 T. grated lemon peel
2 to 3 drops yellow food coloring
1 (8 oz.) ctn. Cool Whip, thawed
1 (9") graham cracker crust

In a bowl, combine milk, juice, peel and food coloring. Mix until smooth (it will thicken). Fold in whipped topping. Spoon into crust. Chill. Garnish with mint leaves and lemon peel strips. Yield: 6 to 8 servings.

Dessert Pizza

Joleen Kasparbauer

1 (20 oz.) pkg. refrigerated c ookie dough (any flavor)
3 c. thawed Cool Whip
2 c. assorted fruit, such as sliced bananas or kiwi, fresh strawberries, halved grapes, drained canned peaches, or crushed pineapple

Heat oven to 350°. Press dough evenly into 12-inch pizza pan. Bake 15 to 20 minutes, or until golden brown. Cool in pan on wire rack. Place cookie crust on serving plate. Spread whipped topping on cookie crust. Garnish with fruit. Serve immediately or refrigerate until ready to serve. Yield: 12 servings.

Blueberry Surprise Pie

Mary Ann Schulte

1 (No. 2) can blueberry pie filling
1 c. mini marshmallows
2 tsp. grated orange peel
1/2 c. flour
1/4 c. sugar
3 T. butter or oleo
1 T. grated orange peel
1 unbaked pie shell

Combine pie filling, marshmallows and 2 teaspoons grated orange peel. Pour into pie shell. Combine flour and sugar; cut in butter or oleo and remaining orange peel. Sprinkle over blueberries. Bake at 400° for 35 to 40 minutes.

Crunchy Ice Cream Squares

Lou Pottebaum

1 c. brown sugar
1/2 c. butter or oleo
1/2 c. chopped peanuts
1/2 c. flaked coconut
2 1/2 c. corn flakes, crushed
1 1/2 qt. vanilla ice cream

Combine brown sugar and oleo in a small saucepan. Heat until oleo melts and sugar dissolves. Press half of mixture into a 7x11-inch pan. Spread with ice cream. top with remaining crumbs; freeze until firm.

Food for the Gods Dessert

Norma Pietig

9 T. soda cracker crumbs
2 tsp. baking powder
2 c. sugar
1 1/2 c. nuts
1/2 lb. dates, cut up
6 eggs

Mix crumbs, baking powder, sugar, nuts and dates. Separate eggs and beat whites. Add yolks to date mixture. Fold in whites. Bake 40 minutes at 325° in a greased 9x12-inch pan.

Peach Pie

Iola Hoogestraat

1 qt. home-canned peaches, drained & sliced
1/2 c. peach juice
1/2 c. sugar
2 T. flour
2 T. butter

Cook the juice, sugar, flour and butter until thick. Stir in sliced peaches and pour into pie shell. top with a top pie crust and bake until browned.

Danish Puff

Norma Pietig

1/2 c. butter or oleo, softened
1 c. all-purpose flour
2 T. water
1/2 c. butter or oleo
1 c. water
1 tsp. vanilla extract
1 c. all-purpose flour
3 eggs
Sliced almonds

Heat oven to 350°. Cut 1/2 cup butter into 1 cup flour. Sprinkle 2 tablespoons water over mixture; mix together. Round into a ball; divide in half. On ungreased baking sheet, put each half into a strip 12x3 inches. Strips should be 3 inches apart.

Heat 1/2 cup butter and 1 cup water to rolling boil in a medium saucepan. Remove from heat; quickly add almond extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs (all at once) until smooth and glossy. Divide in half and spread evenly over strips. Bake about 60 minutes, or until topping is crisp and brown. Cool (topping will shrink and fall, forming the custardy top of the puff). Frost with glaze and sprinkle generously with almonds.

GLAZE:
1 1/2 c. confectioners' sugar
2 T. butter or oleo
1 1/2 tsp. vanilla
1 to 2 T. warm water

To make individual puffs, put dough into 3-inch circles using 1 1/2 teaspoons for each and 1 tablespoon filling on each circle. Bake for 30 minutes at 350°. Yield: 2 dozen.

Lemon Dessert

Bernita Broich

FIRST LAYER:

1 c. flour
1 stick oleo
2 T. powdered sugar
1/2 c. chopped pecans

Mix together and press into bottom of a 9x13-inch cake pan. Bake at 350° for 15 minutes. Cool

SECOND LAYER:

8 oz. cream cheese, softened
1 c. powdered sugar

Beat together; add 1 cup Cool Whip and 2 cups marshmallows. Spread over first layer.

THIRD LAYER:

2 (3 oz.) boxes instant lemon pudding
3 c. milk
2 T. lemon juice

Mix and spread on second layer.

Fourth Layer: Frost with Cool Whip and sprinkle with nuts if desired. Refrigerate at least 4 hours.

Mom's Pumpkin Pie

Nancy Cullen

1 (15 oz.) can Libby pumpkin
1 1/4 tsp. pumpkin pie spice
A little over 1 c. sugar
3 eggs
1 (12 oz.) can Carnation milk

Beat eggs and sugar together. Add rest of ingredients. Bake at 425° for 15 minutes, then at 350° for 40 to 50 minutes.

Grasshopper Pie

Mary Jo Irlbeck

1 1/2 c. chocolate sandwich cookies, crushed
1/4 c. butter, melted
1 qt. vanilla ice cream, softened
2 c. lime sherbet, softened
3 T. green creme de menthe
2 T. white creme de cacao
1 c. whipping cream, whipped

Prepare cookie crust by mixing crushed cookies and melted butter. Press evenly over bottom and up sides of a 10-inch deep pie pan. Chill. In a 3-quart mixing bowl, beat together ice cream and sherbet until creamy. Blend in liqueurs. Fold in whipped cream, blending gently but thoroughly. Freeze mixture until it mounds when dropped from a spoon and holds it shape (1 1/2 to 3 hours). Working quickly, spoon filling into pie shell. Return pie to coldest part of freezer, 2 to 3 hours.

Butterscotch Pie

Lorraine Danner

Cream together 1 cup light brown sugar, 4 tablespoons cornstarch, 1 heaping tablespoon butter and 2 egg yolks (beaten). Heat 2 cups milk to boiling point, then stir in the above ingredients. (This mixture has to get thick while it is on the stove, so you may have to add more thickening.) Add 1 teaspoon vanilla when done. Put this into a baked crust. Beat whites of the 2 eggs stiff. Add 2 tablespoons white sugar. Put over pie and brown in oven.

Rhubarb Cream Pie

Lorraine Danner

1 (9") baked pie shell
2 T. butter
2 c. rhubarb, finely cut
1 1/2 c. sugar, divided
2 T. cornstarch
Dash of salt
2 eggs, separated
1/2 c. heavy cream or half & half
3 T. sugar

Melt butter in saucepan; add rhubarb and 1 cup sugar. Cook slowly, stirring until soft, about 10 minutes. Add cornstarch, remaining 1/2 cup sugar, egg yolks and cream. Add to rhubarb mixture. Cook until thick, about 8 minutes. Cool. Pour into baked pie shell. Make meringue using 2 egg whites, beaten until stiff and glossy, with 3 tablespoons sugar. Spread meringue over pie filling. Bake at 350° for 10 to 15 minutes.

Christmas Cheer Dessert

Lorraine Danner

1/4 c. creme de menthe
1 pt. lime sherbet, softened
1 qt. vanilla ice cream
1 (8 oz.) ctn. whipped topping

Beat all together with electric mixer. Put into sealed container and re-freeze.

Fresh Strawberry Pie

Linda Mack

1 1/2 c. sugar
3 T. cornstarch
1 1/2 c. water
1 (3 oz.) pkg. strawberry Jello
1 qt. (or more) strawberries
2 baked pie shells
Whipped cream

FILLING:
2 (8 oz.) pkg. cream cheese
2 c. powdered sugar
2 c. Cool Whip

Combine sugar, cornstarch and water. Cook until thick and clear. Add Jello. Cool. Mix filling and put into baked crusts. Add berries to mixture. Chill. Serve with whipped cream.

Grapefruit Pie

Kay Stock

3 or 4 red grapefruit
1 3/4 c. water
Pinch of salt
Graham cracker crust
1 c. sugar
2 1/2 T. cornstarch
1 (3 oz.) box strawberry Jello

Filet grapefruit and drain well. Combine sugar, cornstarch, salt and water, cooking until thick and clear. Remove from heat; mix in the strawberry Jello. Cool until mixture begins to set. Add grapefruit pieces and blend carefully. Pour into graham cracker crust when begins to set, and chill well. Serve with whipped topping.

Baked Graham Cracker Crust

Lorraine Danner

11 graham crackers, rolled fine
1 T. flour
1 T. sugar
1/3 c melted butter or oleo

Mix together. put into pie tin. Bake for 10 minutes at 350°.

Cherry Cheese Pie

Diane Rickers

1 (8 oz.) pkg. cream cheese
1 (14 oz.) can sweetened condensed milk
1/3 c. lemon juice
1 tsp. vanilla
1 (21 oz.) can cherry pie filling
1 (9") pie shell, baked, or graham cracker crust

In a bowl, beat softened cream cheese until light and fluffy. Gradually stir in sweetened condensed milk until thoroughly blended. Add lemon juice and vanilla. Put mixture into crust. Refrigerate 2 to 3 hours. Garnish with chilled cherry pie filling.

Pumpkin Pie

Mary Lou Harman

1 can Libby's pumpkin
2/3 c. sugar
2 eggs
Sprinkle of salt
1 heaping tsp. pumpkin pie spice
1 tsp. vanilla
1 (12 oz.) can evaporated milk

Beat eggs and pumpkin together. Add the rest of the ingredients. Bake at 375° for an hour.

Cream Puff Dessert

Elva Bernholtz

CRUST:
1 c. water
1 c. flour
1 stick margarine
4 eggs

Bring water and margarine to a boil. Remove from heat; add flour. Stir until it forms a ball. Add eggs, one at a time. Mix well. Spread dough into a greased 9x13-inch pan. Bake at 375° for 30 to 40 minutes. Cool.

FILLING:
3 c. milk
2 (3 1/2 oz.) pkg. vanilla instant pudding
1 (8 oz.) pkg. cream cheese

Blend milk and cream cheese. Mix in dry pudding. Stir until thick. Spread over crust.

Spread an 8-ounce package of whipped topping over mixture; drizzle with hot fudge sauce or butterscotch caramel, etc.

Heath Bar Ice Cream

Becki Miller

2 c. milk
2 boxes instant vanilla pudding
1 qt. butterbrickle ice cream
Graham cracker crust
1 ctn. Cool Whip
4 Heath candy bars

Mix milk with pudding. Fold in softened ice cream. Pour onto graham cracker crust, in a 9x13-inch pan. Put Cool Whip on top and sprinkle with candy bars that have been crushed. Freeze and set out just before serving.

He who would have nothing to do with thorns
must never attempt to gather flowers.

Strawberry Chiffon Dessert

Gayleen Kennebeck

1/3 c margarine, melted
1 1/2 c. finely-crushed vanilla wafers (about 45)
1 (3 oz.) pkg. strawberry Jello
3/4 c. boiling water

1 (14 oz.) can sweetened condensed milk (not evaporated)
1 (10 oz.) pkg. frozen strawberries, in syrup, thawed
2 c. mini marshmallows
2 c. Cool Whip

Mix wafer crumbs with margarine and pat firmly into a 7x11-inch baking dish. Chill. In a large bowl, dissolve Jello in boiling water. Stir in the condensed milk and undrained strawberries. Fold in marshmallows and Cool whip. Pour into prepared pan. Chill for 2 hour, or until set.

To serve, cut into squares and top with a spoonful of Cool Whip, and a few strawberry on top, if desired.

Christmas Loaf

Florine Eich

2 c. flour
2 c. white sugar
1 tsp. salt
1 1/2 tsp. baking powder
1 tsp. baking soda
2 lb. whole dates, pitted
2 lb. whole English walnuts
1 lb. Brazil nuts
1 btl. maraschino cherries
7 eggs, well beaten
1 tsp. vanilla

Sift the first 5 ingredients into a large bowl. Add dates, nuts and cherries, juice and all. Stir all until well coated; set aside. Add beaten eggs and vanilla. Stir. Spray 8 or 9 small aluminum pans or 6 larger loaf pans; pat fruit down so there is a covering of dough on top. Bake 45 minutes at 300°.

Lemon Pie

Vera Sporrer

1 1/2 c. sugar
2 eggs
Grated rind & juice of 2 lemons (I use 6 T. real lemon juice instead of the fresh lemon)
1/8 tsp. salt
6 level T. cornstarch
2 c. boiling water
2 T. butter
1/3 c. cold water

Dissolve cornstarch in cold water. Beat egg yolks in top of a double boiler; add remaining ingredients and cook until thick. Cool. Place into 1 large or 2 small pie shells. Beat egg whites stiff. Gradually beat in 4 level tablespoons sugar. Pile on top of pie and brown in a slow oven.

Note: You can cut the sugar to 1 1/4 cups, if you like.

Black Raspberry Dumplings

Diane Staples

1 qt. fresh or frozen black raspberries
1 c. sugar
1 c. water
3 T. cornstarch
3 c. prepared baking mix (Bisquick)
1 c. milk
1/4 c. sugar

In a 6-quart pan, combine raspberries, sugar, water and cornstarch; stir to blend. Bring to a boil, stirring often. Turn heat to low. Meanwhile, combine baking mix, milk and sugar, mixing until soft dough forms. Drop by spoonfuls onto boiling berries. Cook over low heat, uncovered, for 10 minutes. Cover. Cook 10 to 15 minutes more, or until dumplings are cooked through.

For glazed effect, sprinkle dumplings with additional sugar and a dash of nutmeg before serving.

Yield: 10 servings.

Dorothy's Rhubarb Pie

Marcia Wiederin

Mix:

1 1/2 c. sugar **2 eggs**

Add:

1/2 scant c. flour **1 tsp. salt**
1 tsp. baking powder **1 tsp. vanilla**

Add:

4 c. chopped rhubarb

Put into a single, unbaked pie crust. Bake at 425° for 15 minutes, then at 350° for 45 minutes.

Note: When baking any pie, I add 1 tablespoons dry oatmeal to bottom of crust before adding pie ingredients.

This pie is easy, and awesome tasting.

Pat's Meringue Shells

Pat Louis

3 egg whites, room temp. **3/4 c. granulated sugar**
1/8 tsp.cream of tartar **1/2 tsp. vanilla**

Preheat oven to 200°. Beat egg whites until frothy. Add cream of tartar. Continue beating until it forms soft peaks. Start adding sugar slowly (2 tablespoons at a time), beating 2 minutes before adding more. Add vanilla and beat until it forms very tiff peaks. Spoon and shape onto a greased cookie sheet. Bake 3 1/2 hours. Yield: 6 shells.

When cool, fill with favorite pudding or fruit. Top with whipped cream, if desired.

Lemon Torte Dessert

Vera Sporrer

4 egg whites
1 tsp. cream of tartar
1 c. sugar

FILLING:
4 egg yolks
1/2 c. sugar
3 T. lemon juice
2 tsp. lemon rind

Beat the first mixture: (egg whites). Add cream of tartar and sugar gradually, until stiff peaks form. Place in a greased Pyrex pie plate or a 9x13-inch glass baking dish. Bake at 275° for 20 minutes, and at 300° for another 40 minutes.

Beat the second mixture (yolks, sugar, lemon juice and rind). Cook in double boiler until thick. Cool. Whip 1 box of whipping cream. Spread half of cream or cooled meringue, then spread egg yolk mixture and then top with remaining whipped cream. Refrigerate.

Rhubarb Cherry Crisp

Pat Louis

TOPPING:
1 c. flour
1 c. brown sugar
1 c. oatmeal
1/2 c. margarine

FILLING:
4 c. diced rhubarb
1 can cherry pie filling
2 T. cornstarch
1 c. granulated sugar
1/2 c. water

Combine sugar, water and cornstarch; bring to boil. Mix in pie filling. Pour over cut-up rhubarb in a 9x9-inch dish. Sprinkle topping on and bake at 350° for 45 minutes.

Butterfinger Dessert

Lou Pottebaum

4 Butterfinger bars, crushed fine
1 c. crushed graham crackers
1 c. crushed soda crackers
1 stick margarine, melted

Mix all ingredients together. Pour into a cold 9x13-inch pan.

FILLING:
2 sm. boxes instant vanilla pudding
2 c. cold milk
1 qt. vanilla ice cream
1 (8 oz.) ctn. Cool Whip

Beat pudding mix and milk until like cream. Add ice cream; beat until smooth. Pour over crumb mixture. Spread Cool Whip over top. Sprinkle with broken Butterfinger bars. Refrigerate.

Note: Can be frozen.

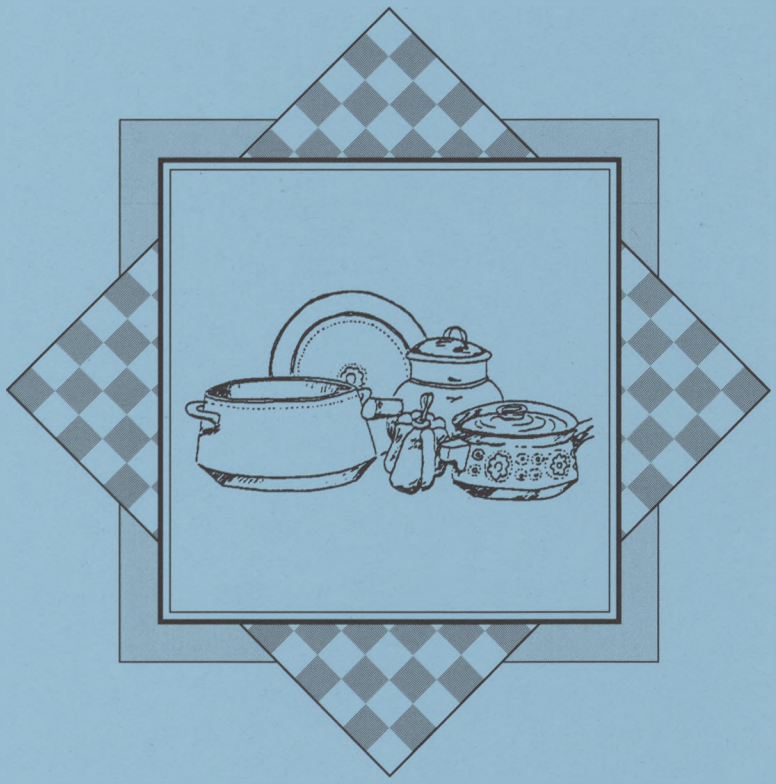
Strawberry Pie

Natheal Meiners

1 box sugar-free strawberry Jello
1 box sugar-free cooked vanilla pudding
2 c. water
1 qt. fresh strawberries, sliced
Baked pie shell
Whipped topping

Mix Jello, water and pudding. Cook over medium heat until thick. Remove from heat; cool. Mix with strawberries and pour into pie shell. Serve with whipped topping.

Miscellaneous



BAKING TIPS

COMMON PROBLEMS	CAUSES OF PROBLEMS
BISCUITS	
Rough biscuits	Insufficient mixing.
Dry biscuits	Baking in too slow an oven and handling too much.
Uneven browning	Cooking in dark surface pan, too high a temperature and rolling the dough too thin.
BREADS (yeast)	
Porous bread	Over-rising or cooking at too low a temperature.
Crust is dark and blisters just under the crust	Under-rising.
Bread does not rise	Over-kneading or using old yeast.
Bread is streaked	Under-kneading and not kneading evenly.
Bread baked unevenly	Using old, dark pans; too much dough in pan; crowding the oven shelf or cooking at too high a temperature.
CAKES	
Cracks; uneven surface	Too much flour; too hot an oven and sometimes from cold oven start.
Dry cakes	Too much flour; too little shortening; too much baking powder; or cooking at too low a temperature.
Heavy cakes	Too much sugar or baking too short a period.
Sticky crust	Too much sugar.
Coarse grained cake	Too little mixing; too much shortening; too much baking powder; using shortening too soft; and baking at too low a temperature.
Fallen cakes	Using insufficient flour; underbaking; too much sugar; too much shortening; or not enough baking powder.
Uneven color	Cooking at too high a temperature; crowding the shelf (allow at least 2 inches around pans) or using dark pans.
Uneven browning	Not mixing well.
COOKIES	
Uneven browning	Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven.
Soggy cookies	Cooling cookies in pans instead of racks.
Excessive spreading of cookies	Dropping cookies onto hot cookie sheets; not baking at correct temperature.
MUFFINS	
Coarse texture	Insufficient stirring and cooking at too low a temperature.
Tunnels in muffins; peaks in center; soggy texture	Over-mixing.
PIES	
Pastry crumbles	Over-mixing flour and shortening.
Pastry tough	Using too much water and over-mixing the dough.
Pies do not brown	Bake at constant temperature (400-425°) in (fruit or custard) Pyrex or enamel pie pan.

Miscellaneous

Candy & Popcorn

Pecan Crunch

Delores Determan

1 (16 oz.) pkg. Quaker oat squares cereal (8 c.)
2 c. pecan pieces
1/2 c. light corn syrup
1/2 c. brown sugar, firmly packed
1/4 c. oleo
1 tsp. vanilla
1/2 tsp. baking soda

Heat oven to 250°. Combine cereal and pecans in a 9x13-inch pan; set aside. Combine corn syrup, brown sugar and oleo in 2-cup microwavable bowl. Microwave on HIGH 1 1/2 minutes; stir. Microwave on HIGH 1/2 to 1 1/2 minutes more or until boiling. Stir in vanilla and baking soda; pour over cereal. Stir to coat evenly. Bake 1 hour, stirring every 20 minutes. Spread on baking sheet to cool. Break into pieces.

Microwave Caramel Corn

Keri Borkowski

3 to 4 qt. popped corn
1 c. brown sugar
1/2 c. oleo
1/4 c. white corn syrup
1/2 tsp. burnt sugar flavoring
1/4 tsp. baking soda

Combine all ingredients, except soda and popcorn in 1 1/2-quart casserole dish. Bring to a boil; cook on FULL POWER for 2 minutes. Remove from microwave and stir in soda. Put popped corn in brown paper grocery bag. Pour syrup mixture over corn. Close bag and shake. Cook in bag on HIGH in microwave for 1 1/2 minutes. Shake and cook another 1 1/2 minutes. Pour into large pan and allow to cool.

Easy Caramel Corn

Sherry Loughran

16 c. popped corn
2 c. brown sugar
2 sticks oleo
1/2 c. white syrup
1 tsp. salt
1 tsp. butter flavoring
1 tsp. burnt sugar flavoring
1/2 tsp. baking soda

In a large saucepan, combine the brown sugar, oleo, white syrup and salt. Bring to a boil; boil for 5 minutes, stirring. Stir in butter flavoring, sugar, flavoring and soda. Pour over popcorn on cookie sheets. Stir to coat. Bake at 250° for 1 hour, stirring every 15 minutes. Can add 1 bag peanuts, if desired.

Microwave: Place popcorn in brown paper bag. Pour mixture over; close bag and shake. Microwave for 2 minutes on HIGH. Shake the bag and then microwave on HIGH for additional 2 minutes.

Caramel Popcorn

Cathy Olson

6 to 7 qt. popped corn
1 c. white sugar
1 c. brown sugar
1/2 c. white syrup
2 sticks butter
1/2 tsp. salt

Put in saucepan on low heat; bring to a boil for 5 minutes. Remove and add 1 teaspoon soda and 1 teaspoon vanilla. Blend well and pour over popcorn; add peanuts if desired. Bake 1 hour at 200°.

Taffy Apple Dip

Bea Wess

1 (8 oz.) pkg. cream cheese, softened
3/4 c. packed brown sugar
1 tsp. vanilla
1/2 c. chopped peanuts
6 apples, cut into wedges

In small bowl, beat cream cheese, brown sugar and vanilla, until smooth. Put in small bowl; top with peanuts on top of dip. Makes 6 to 8 servings.

Taffy Apples

Marcella Klocke

Wash approximately 30 medium apples and put stick in each.

1 1/3 c. Eagle Brand milk
1/2 c. butter or margarine
2 c. dark brown sugar
3/4 c. white corn syrup
Pinch of salt

Mix ingredients together; heat to boiling stirring constantly. Boil 5 minutes and remove from heat. Dip each apple in caramel and then into ground nuts. Set apples into paper muffin cups, or on waxed paper.

Popcorn Crunch

Natheal Meiners

1 c. sugar
1 c. boiling water

Boil together until light brown. Take from burner and add:

1 T. oleo
1/2 tsp. baking soda

Stir together and pour over 1 batch air-popped corn.

Easy Popcorn Balls

Deb Fahn

1 stick margarine or butter
1 lg. pkg. marshmallows
6 qt. popped popcorn
Food coloring

Pop popcorn (filter out unpopped kernels). Place in large bowl. Melt butter or margarine and marshmallows on medium heat until melted. Add food coloring, if desired. Pour over popcorn and stir until all popcorn is mixed. Grease hands with butter or margarine and make into desired-sized popcorn balls.

To decorate, press M&Ms in popcorn balls or sprinkle on popcorn right before you are ready to make into balls.

Popcorn Crunch

Bonnie Thein

Mix 14 cups popcorn, 1 1/2 cups M&Ms and 1 cup raisins. Melt 1 pound cut-up vanilla-flavored candy coating (bark) over low heat, stirring constantly. Pour warm, melted coating over popcorn mixture, tossing to coat. Spread onto a greased cookie sheet. Cool thoroughly and break apart.

Red Hot Popcorn

Ann Christiansen

9 c. popped corn
4 1/2 oz. red hots
1/4 c. white syrup
1 stick margarine

Boil red hots, syrup and margarine until red hots melt. This can be done on stove or in microwave. Put popcorn in a large brown grocery bag; pour syrup over and stir to coat well. Put in microwave on HIGH for 1 1/2 minutes. Shake bag well. Turn over and microwave 1 1/2 minutes longer. Pour out into large bowl to cool.

If no microwave, spread on cookie sheet and put in oven at 200° for 1 hour, stirring every 15 minutes.

Popcorn Cake

Christine Vanderheiden Pawlowski

16 c. popcorn
16 oz. marshmallows
1/2 c. margarine
1/4 c. oil

Melt marshmallows, margarine and oil together. Mix with popcorn. Press into greased pan or make into balls.

Note: May add candy or nuts.

Caramel Apples

Phyllis Steffen

1 c. sugar
1 c. syrup
1 stick oleo

Cook 5 minutes, or until it boils.

Add very slowly:

1 can Eagle Brand milk

Cook until light brown, stirring constantly. Using a candy thermometer, cook to 245°. Dip apples; should make 1 1/2 dozen.

Microwave Quickie Fudge

Gene and Judith Bretey

1 lb. confectioners' sugar
1/2 c. cocoa
1/4 c. milk
1/2 c. butter or margarine
1 tsp. vanilla
1/2 c. chopped nuts

Blend together sugar and cocoa in an 8x8x2-inch dish. Pour in milk. Place butter on top. Heat on FULL POWER for 2 minutes, or until butter is melted. Stir well to mix ingredients. Add vanilla and nuts. Stir until blended. Freeze for 20 minutes, or refrigerate for 1 hour. Cut into 1-inch squares.

Puppy Chow

Mrs. Joe (Catherine) Vanderheiden

1 (6 oz.) pkg. chocolate chips
1/2 c. peanuts (opt.)
1 c. powdered sugar
1/4 c. peanut butter
6 c. Crispix

In a large mixing bowl, melt chocolate at high speed for 1 minute. Stir and heat 30 seconds at HIGH, or until melted. Add peanut butter and peanuts. Gently stir Crispix into chocolate until coated. Put sugar in 2-gallon bag and add coated cereal to sugar; close bag and toss cereal mixture until coated. Store in airtight container in refrigerator. Yields 8 cups, or 10 servings.

Skillet Fudge

Nancy Malloy

2 c. sugar
3 T. oleo
1/2 tsp. salt
1 c. evaporated milk
1 tsp. vanilla
1/2 c. nutmeats
1 1/2 c. chocolate chips
1/2 c. mini marshmallows

Combine sugar, oleo, salt and evaporated milk in an electric skillet. Set thermostat at 280°. Bring mixture to a boil. Let boil for 5 minutes, stirring constantly. Turn off skillet. Add marshmallows, chocolate chips, nutmeats and vanilla. Stir until melted and smoothly blended. Pour into a buttered 8x8-inch pan. Let cool before cutting into squares. Makes 2 pounds.

Note: I prefer using milk chocolate chips by Hershey's.

Chocolate-Covered Bonbons

Mrs. Lester (Angie) Riesberg

1 c. peanut butter
1 c. powdered sugar
1 c. dates, cut fine
1 c. nuts, chopped

Melt:

1 (12 oz.) pkg. chocolate chips
1 sq. chocolate
1 (1") sq. wax

Mix the peanut butter, powdered sugar, dates and nuts together. Form into walnut-sized balls and dip into chocolate mixture. Makes about 36 bonbons.

Note: I use 2 squares of chocolate bark and 1 square white chocolate bark. Melt together and dip date balls in.

Peanut Clusters

Lorraine Wieland

1 (12 oz.) pkg. butterscotch chips
1 (6 oz.) pkg. chocolate chips
1 tsp. paraffin wax

Add 1 pound salted peanuts; stir. Drop by spoonfuls on waxed paper and cool.

Caramels

Valerie Grandgenett

1 lb. brown sugar
1/2 lb. butter
1 tsp. vanilla
1 can Borden's Eagle Brand milk
1 c. white corn syrup

Cook in heavy skillet. Melt butter in skillet; add sugar, sweetened condensed milk and corn syrup. Boil hard for 12 to 13 minutes. Remove from heat. Add vanilla. Pour into a 9x13-inch buttered cake pan. Cool. Cut into pieces.

Peanut Brittle

Lorraine Wieland

1 c. sugar
1 c. white syrup
6 T. butter
3/4 tsp. salt
1 pkg. peanuts
1 tsp. baking soda
1 tsp. vanilla

Mix all ingredients in black iron skillet. Bring to a rolling boil. Add 1 package raw peanuts and stir constantly for 15 minutes and peanuts are dark in color.

Remove from stove and add:

1 tsp. baking soda
1 tsp. vanilla

Stir and pour on buttered cookie sheet. Spread evenly and cool. Break into small pieces.

Never-Fail Fudge

Christine Vanderheiden Pawlowski

Boil together 5 1/2 minutes:

1/3 c. butter or oleo
4 1/2 c. sugar
1 can evaporated milk

Remove from heat.

Add:

13 oz. sweet chocolate, slivered
1 c. marshmallow creme
12 oz. real chocolate chips
2 tsp. vanilla

Beat until melted. Add 2 cups walnuts. Pour into greased pan. Cool and cut.

Homemade Caramels

Sharon Bowman

2 c. sugar
1 c. Karo syrup (white)
3/4 c. butter

Put into heavy saucepan and boil 10 minutes. Add 1 can Eagle Brand milk; turn heat to low and stir constantly until golden brown (234°). Add 1 tablespoon wax. Pour into buttered pan, 9x13 inches. Let cool. Cut into squares and wrap in waxed paper.

Miscellaneous

Brandied Cranberry Relish

Jackie Sibenaller

1 1/2 c. sugar
1 pkg. cranberries
1/4 c. orange juice

Place cranberries, sugar and orange juice in 2 1/2-quart microwave-safe bowl. Microwave 8 minutes; stir once and microwave again until mixture swells to top of bowl. Add 1/4 cup either peach or apricot brandy. Put into jar and refrigerate.

Chocolate Sauce

Sharyl Davis

(For ice cream, desserts, etc.)

1/2 c. margarine
1/2 c. cocoa
1/2 tsp. salt
1/4 c. corn syrup
3 c. granulated sugar
1 (12 oz.) can evaporated milk
1 tsp. vanilla

Melt margarine in 2-quart saucepan. Mix in next 4 ingredients. Add evaporated milk gradually and cook until smooth and not sugary. (Do not boil.) Makes 1 quart of chocolate sauce.

Maple Syrup

Virginia

1 c. white syrup
1 c. brown or white sugar
1 c. water
1 tsp. maple flavoring (or other flavorings)

Combine and boil 3 minutes. If using fruit flavoring in place of maple flavoring, use white sugar.

Sweetened Condensed Milk

Betty Klocke

1 1/2 c. nonfat dry milk powder
2/3 c. sugar
1/2 c. water
1 tsp. vanilla

Mix dry milk and water until smooth. Stir in remaining ingredients. Microwave at HIGH for 30 seconds to 1 1/2 minutes, or until heated, but not boiling, stirring every 30 seconds.

Substitute for 1 (14-ounce) can sweetened condensed milk.

Spaghetti Sauce

Kathy Renze

Brown:

1 lb. ground beef
1 onion, chopped
Salt, pepper & garlic salt, to taste

Add:

3 c. catsup or 1 1/2 c. catsup & 1 1/2 c. tomato sauce, mixed
1 T. Worcestershire sauce
1 tsp. lemon juice (opt.)
1 can mushrooms

Simmer together 1 hour.

Spaghetti Sauce

Joni Rutten

1 to 1 1/2 lb. ground beef
1 med. onion, chopped, about 1/2 c.
1 green pepper, chopped
2 cloves garlic
1 lg. can whole tomatoes, chopped
2 (15 oz.) cans tomato sauce
2 (12 oz.) cans tomato paste
1 can ripe pitted olives, drained & sliced
2 (1 1/2 oz.) env. Italian-style spaghetti sauce mix with mushrooms
2 cans sliced mushrooms, drained
1 tsp. or more oregano to taste
1 bay leaf, crumbled
1/2 tsp. salt
3 c. water
1 T. brown sugar

Cook and stir ground beef until brown; drain and add onion, green pepper and garlic. Stir until tender. Stir in remaining ingredients; let simmer with Parmesan cheese several hours, stirring occasionally. Serve over cooked spaghetti along with garlic bread. This sauce makes about 12 to 15 servings and freezes well.

Homemade Bar-B-Q Sauce

Donna O'Connor

1 c. ketchup
1/2 c. white sugar
1/4 c. vinegar

Bring to a boil; reduce heat and simmer until desired thickness. Good on ribs or chicken on the grill (baste chicken last couple of minutes on grill), turning often, so it doesn't burn. Recipe can be doubled and extra stored in the refrigerator.

Mop Sauce

Donna O'Connor

(For Basting Meats)

1 c. vinegar, cider or wine
5 T. Worcestershire sauce
2/3 c. salad oil
3 T. butter
1 lemon, thinly sliced
2 to 3 cloves garlic, minced
3 T. grated, fresh ginger root
2 T. dry mustard

Put all ingredients into a saucepan and heat until the flavors are nicely blended. Use to baste any meat or poultry. Use a pastry brush or small mop to brush onto meat on the grill. With the addition of 1 cup of brown sugar and 1 1/2 cups ketchup, the mop sauce can be turned into a barbecue sauce to serve on the meat after it is cooked.

Never baste anything you're barbecuing with a sauce that contains sugar or tomato. Both will turn the meat black.

Rhubarb Jam

Elva Berholtz

1 pkg. strawberry Jello
1 pkg. frozen strawberries
4 c. rhubarb, cut up
3 c. sugar

Let sugar and rhubarb set for a while so juice can form. Cook for 15 minutes; add strawberries and cook for 3 more minutes. Remove from heat; stir in the Jello. Pour into jars and seal. Makes about 2 pints.

Blueberry-Rhubarb Jam

Shirley Peters

5 c. rhubarb, diced into sm. pieces
1 c. water
4 1/2 c. sugar
1 can blueberry pie filling
2 pkg. raspberry Jello

Bring diced rhubarb and water to a boil; cool until tender. Add sugar all at once and return to boil. Cook 1 minute, stirring constantly. Add pie filling; return to a boil and cook 3 minutes, stirring constantly. Remove from heat; add 2 packages Jello. Stir until dissolved. Pour into jars and freeze. Makes 8 small jars.

Rhubarb Jam

Millie Morman

3 c. chopped rhubarb
5 c. sugar
1 sm. can crushed pineapple
1 (3 oz.) pkg. Jello

Cook rhubarb, sugar and pineapple together until rhubarb is tender. Add Jello (cherry or raspberry). Let come to a rolling boil, so the Jello is dissolved. Put into jars; seal and keep in refrigerator.

Rhubarb-Strawberry Jelly

Jan Hugeback

5 c. finely-chopped rhubarb
4 c. sugar
1 lg. pkg. strawberry Jello
1 pkg. frozen strawberries

Cook rhubarb until tender. Add strawberries and Jello; resume cooking to boil-stage. Pour jelly into hot jelly jars about 1/2-inch from top to leave room for expanding when frozen. Seal; freeze or keep in refrigerator until ready to use.

Rhubarb-Blueberry Jam

Julie Schmitz

5 c. mashed-up rhubarb
4 c. sugar

Add together and boil 15 minutes. Add 1 small package raspberry Jello the last 5 minutes. Add 1 can blueberry pie mix; stir well. Can put in jars and keep in refrigerator or can-up hot.

Cherry-Rhubarb Jam

Abby Heiman, Third Grade

(Grandma's Jelly)

5 c. finely-cut rhubarb
3 c. sugar
2 (3 oz.) pkg. cherry gelatin
1 c. water
1 can cherry pie filling

Cook rhubarb and water until tender; add sugar and cook for a few more minutes. Add pie filling and cook 6 to 8 minutes. Remove from heat; add the gelatin. Stir in until all is dissolved. Pour in jars and seal. Must be kept in refrigerator or freezer.

This is my favorite jelly that my grandma, Arlene Heiman, makes for me all the time.

Salsa

Peggy Derner

12 c. tomatoes
5 to 6 c. chopped onions
4 c. chopped green peppers
1 c. chopped hot peppers
5 to 6 cloves garlic
8 tsp. sugar
1 c. vinegar
12 to 15 drops Tabasco sauce
3 tsp. salt

Cook all together for 30 minutes. Can in jars or keep in refrigerator.

Spaghetti Sauce

Virginia Croghan

20 c. tomatoes, peeled
3 1/2 c. chopped onion
1 med.-sized green pepper, chopped
4 long sticks chopped celery

Crush with blender.
Add:
8 (6 oz.) cans tomato paste
5 c. water (omit if using blender)

Cook 1 hour.
Add:
1 T. pepper
1 T. oregano
1 T. garlic powder
3 T. canning salt
1 1/2 c. sugar
5 to 6 bay leaves

Mix together and cook 2 hours, uncovered, stirring often. Remove the bay leaves. Put into hot jars to seal. Makes 16 to 18 pints.

Tomato Juice

Virginia Croghan

1 lg. ctn. tomatoes (like lg. green Tupperware bowl)
1 lg. onion, chopped

Cook until tender; put through sieve.
Add:

3/4 c. sugar
1/4 c. pickling salt
Dash of cayenne pepper
3/4 tsp. celery salt
4 tsp. lemon juice

Bring to a boil. Put into jars and seal. Very thick, great to use in chili.

Picante Sauce

Virginia Croghan

5 lb. tomatoes, peeled
1 med. can tomato sauce
1 can tomato paste

Chop fine:

1 lg. onion
3 cloves garlic
4 med. green peppers
1 (4 oz.) can green chilies
6 jalapeño peppers
1 tsp. oregano
1 tsp. pepper
1 tsp. basil
1 tsp. salt
1 tsp. cumin
1 tsp. chili powder
1 tsp. parsley flakes
1 tsp. Tabasco sauce

Mix together; simmer 5 to 6 hours until thick, stirring every 15 minutes. Pour into hot jars to seal. Makes 7 to 9 pints.

I use jelly jars and pint jars.

If you think the world is all wrong,
remember that it contains people like you.

Easy and Good Sweet Pickles

Natheal Meiners

1 gal. cucumbers

Pour water on overnight with 3/4 cup salt. Next day, drain and cut into sticks.

Simmer 1/2 hour in the following:

1 pt. vinegar
3 pt. water
1 tsp. alum
1 tsp. turmeric

Drain and put cucumber sticks in jars. Boil the following and pour hot over pickles. Seal.

4 c. sugar
1 pt. vinegar
1 pt. water
Pickling spices

Boil in bag.

Pickle Relish

Lucille Vonnahme

3 qt. cucumbers
3 med. onions
1 red & 1 green pepper
3 lg. carrots

Grind all together; add 1/4 cup salt (canning salt). Let stand 3 hours or overnight, then drain off all juice. Add vinegar until it almost covers pickles. Add 3 cups sugar, 1/4 teaspoon turmeric and 1/2 teaspoon dry mustard. Simmer 15 to 20 minutes. Put in jars and seal while hot.

Good on hot dogs or use in dressing for potato salad.

Canned Sweet Corn

Virginia Croghan

12 c. corn
3 c. water
1 T. salt
2 T. sugar

Bring to a boil 1 minute. Spread in pan. Cool fast and put into freezer bags, water and all.

Cream-Style Corn

Virginia Croghan

18 c. corn
1 lb. butter
1 pt. half & half

Cut corn off cob; put into baking roaster. Slice butter over corn. Pour half & half over corn and butter. Bake 1 hour at 325°. Stir every 15 minutes. Let cool and freeze in pint- or quart-size freezer bags.

For serving, cook frozen corn slowly until it is thawed and bubbly. You won't need to add any liquid when cooking.

Freezing Corn

Terri Vetter

20 c. corn
5 c. ice water
1 c. sugar
1/8 to 1/4 c. salt

Blanch fresh sweet corn 4 minutes in boiling water. Run in cold water, then cut corn off ear. Combine ingredients. Bag as desired. Freeze. When using, bring corn to a boil.

Pickled Fish

In Memory of John Hoogestraat,
by Iola Hoogestraat

2 qt. fresh fish
1 qt. vinegar
5/8 c. canning salt (to float egg)

Combine above. Soak in brine for 5 days in refrigerator; stir daily. Rinse thoroughly and let stand 1/2 hour in clean water.

Boil:

4 c. vinegar
2 T. pickling spice
2 1/2 c. sugar

Add 1 cup sweet port wine (optional). Layer sliced onions, fish and sliced onions; pour on pickling. Let stand for 2 days.

Art Recipes

St. Lawrence Ladies Guild

Art activities provide children an opportunity to experiment with line, textures and color. Art also has therapeutic value as it allows children to use emotional energy; express their feelings on paper or through modeling clay. Self-esteem is enhanced as you comment on their activity and appreciate the product. Invite the children to make clay or soap bubbles. That doubles the fun!

HARDENING CLAY:
2 c. all-purpose flour
1 c. salt
1 c. water

Combine flour and salt in large bowl. Mix well with a spoon. Add water a little at a time, as your form a ball. Additional water may be needed, depending on the humidity. Take care not to add too much water or the dough will become sticky. Knead the dough for 10 minutes until it has a smooth, yet firm consistency. Place the dough in a plastic bag to prevent drying. The dough can be kept for up to 5 days in the refrigerator.

Air-Dry Process for Hardening: The air-drying process is slower, but easier for children. For best results, place sculpture on a piece of screen so both sides can dry out equally well. Allow to stand at least 48 hours, until it has a rock-like hardness and is white in appearance.

Baking Process for Hardening: The baking process is faster. Set the oven at 325° to 350°. Bake on foil-covered cookie sheet for easy clean-up. Allow the sculpture to bake 1/2 hour for each 1/4-inch of dough thickness or until surface turns light golden brown. To avoid crumbling, bake soon after the sculpture is made. If the sculptures puff up, reduce the oven by 50 to 75 degrees and poke a hole with a toothpick to release the air. If the pieces are very thin, they will bake more rapidly. Large, flat sculptures tend to curl during baking. To prevent this, weight down the edges after the surface has cooked long enough to support the weight without leaving indentations. If cracking occurs, fill with moistened dough and allow to dry.

Note: Children can make ornaments, jewelry and doll house furniture.

NON-TOXIC CLAY:
2 c. flour
3/4 to 1 c. salt
1 T. salad or cooking oil
1/2 c. water
Food coloring

Mix water and oil in cup; mix the flour and salt together in a bowl. Slowly add the liquid to solid, working the mixture with your hands until it is smooth. Add a little more water, if necessary and color with food coloring.

Note: Edible, although not very tasty, clean and keeps for weeks in plastic bag in the refrigerator.

Continued on following page.

Continued from preceding page.

HOMEMADE SILLY PUTTY:
2 parts white glue
1 part liquid starch

Mix the 2 ingredients well. Let the mixture dry a little before using it. Store in an airtight container.

IRIDESCENT SOAP BUBBLES:
1 c. water
2 T. liquid detergent
1 T. glycerine, from a drug store
1/2 tsp. sugar

Mix all ingredients. Make a blower from a bent pipe cleaner.

CLOWN FACE MAKE-UP:
2 tsp. solid vegetable shortening
5 tsp. cornstarch
1 tsp. flour
3 to 4 drops glycerine
Food coloring

Mix the vegetable shortening, cornstarch and flour to a smooth paste. Add the glycerine and food coloring.

GUNK:
2 lb. cornstarch
3 3/4 c. water
Food coloring

Mix together. Store in tight container.

All-Purpose Cleaner

Sherry Loughran

1/4 c. vinegar
1/4 c. ammonia
1 T. baking soda
1 gal. water

Mix all above. Can be placed in spray bottle.

Eco-Safe Drain Cleaner

Sherry Loughran

1/4 c. baking soda
1/2 c. vinegar
4 to 6 c. boiling water

Pour the baking soda in the drain. Pour the vinegar in. The vinegar will cause the baking soda to fizz. Close the drain until the fizzing stops. Then pour 4 to 6 cups of boiling water down drain.

Will not harm pipes. Best if done 1 to 2 times a month.

2001 Supplement

Holiday Wreath

Laura Danner

30 lg. marshmallows
1 stick butter or margarine
1/2 tsp. vanilla
Green food coloring

Melt over double boiler.
Mix with marshmallow mixture:
6 to 9 c. corn flakes

Mix gently until all the flakes are colored green. Shape into 12-inch wreath on waxed paper. Decorate with Red Hots, silver balls, and add red Christmas bow on bottom. Fill with candy, party mix, nuts or other favorites.

Light Pumpkin Pancake

Angela Riesberg

2 c. flour
2 T. packed brown sugar
1 T. baking powder
1 tsp. cinnamon
1/2 tsp. ground ginger
1/2 tsp. nutmeg
1/2 tsp. salt
2 eggs, slightly beaten
1 1/2 c. skim milk
1/2 c. canned pumpkin
Salad oil
Maple syrup

In large bowl, mix first 7 ingredients. In small bowl, combine egg whites, milk, pumpkin and 2 tablespoons oil. Add flour mixture. Stir just until moistened.

Sauce

Estherline Blum

(Ham Condiment)

Mix:
1/2 c. sugar
3 eggs

Add:
1/2 c. yellow prepared mustard
2/3 can tomato soup
1/2 c. white vinegar
1/2 c. butter (not oleo)

Simmer and cook until thick. Do in heavy pan so it doesn't scorch. Keeps 2 weeks in refrigerator.

Candy Caramels

Rosie Obman

1 1/2 c. milk
3 c. sugar
1 1/2 c. white syrup
3/4 c. half & half
1 can Eagle Brand milk
1/3 c. + 2 T. margarine

Cook over low heat until thermometer is at 245°, for 45 minutes to 1 hour. Add:
2 tsp. vanilla

Pour into greased 9x13-inch pan. Cool and cut. Wrap individually in stretch wrap.

Microwave Caramels

Mary Jo Irlbeck

1 c. real butter, melted
2 1/3 c. light brown sugar
1/8 tsp. salt
1 c. light corn syrup
15 oz. sweetened condensed milk
1 tsp. vanilla

In a 2-quart microwave-safe mixing bowl, melt butter. Mix all ingredients together, except vanilla. Microwave on HIGH 15 to 16 minutes, stirring at least 3 times, at 4, 8 and 12 minutes. Add vanilla; stir until well blended. Pour into a 9x13-inch pan. Let cool until when touched, indent remains. Cut, wrap and enjoy!

Christmas Pickles

Connie Foval

1 qt. sliced dill pickles (not kosher)
4 c. sugar
1 c. cider vinegar
1 tsp. mustard seed
1 tsp. celery seed
1 (16 oz.) jar maraschino cherries

Heat vinegar, sugar and seeds to boiling point. Put drained pickles and maraschino cherries in a bowl (juice also). Pour heated vinegar, etc. over the pickles and cherries. Let stand 4 days, stirring each day. Put in jars and keep refrigerated.

Corn Fritters

Rosie Obman

2 c. fresh or frozen corn
1 egg
1 1/2 tsp. sugar
Salt & pepper, to taste
1/4 c. flour
Salad oil or olive oil (about 1" deep in skillet)

Mix corn, egg, sugar, salt and pepper. Add enough flour to hold corn mixture together. Heat skillet and add oil until temperature is medium-high. Drop batter by tablespoonful into hot oil to fry until done.

Crispix Crunch

Joleen Kasparbauer

1/2 c. oleo
1 c. brown sugar
1/4 c. white Karo syrup
1/4 tsp. salt

Microwave 4 minutes on HIGH. Stir each minute (in a bowl).
Add:
1 tsp. vanilla
1/4 tsp. baking soda

Combine:
1 (20 oz.) box Crispix cereal
1 can honey-roasted nuts

Put in brown paper sack. Pour caramel over. Close top; microwave for 1 1/2 minutes. Shake and lay on other side and microwave for 1 1/2 minutes longer. Let stand 15 seconds. Dump on waxed paper to cool. Break into pieces.

Popcorn

Rita Meyer

1 bag "Orville" Theater Time popcorn (buttered)
1/2 lb. white chocolate
1/2 c. chopped pecans

Pop corn and melt chocolate. Pour over popcorn. Let set up on cookie sheets on waxed paper (this takes at least 2 hours).

Note: Start melting chocolate in microwave for 25 to 30 seconds at a time. Stir after every 25 to 30 seconds to avoid burning chocolate.

Glazed Holiday Popcorn

Lillian Morfeld

8 c. popped corn
1 c. salted peanuts
1/4 c. butter or oleo
3 T. light syrup
1/2 c. brown or white sugar

Heat oven to 300°. Heat butter, syrup and sugar in pan. Stir in 1 small package any flavor Jello. Cook a few minutes, until Jello is dissolved. Pour syrup over popcorn and nuts and mix well. Spread in cake pan and bake 10 minutes. Cool and break in pieces.
Cherry or lime looks great for Christmas. Lemon or orange are great for spring.

Never-Fail Caramel Squares

Jan Hugelback

1 c. white corn syrup
3/4 c. butter
1 c. sugar
1 can Eagle Brand milk
1 tsp. vanilla
Nuts (opt.)

Boil syrup, butter and sugar for 3 minutes and stir. Slowly add milk. Cook until the syrup reaches soft ball stage (250° on candy thermometer). Add vanilla and nuts. Beat until creamy and pour into buttered baking dish. When cool, mark with a knife. When cold, cut in squares.

Buckeyes

Mrs. Merle (Mary) Trecker

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

Mix margarine, sugar, peanut butter and Rice Krispies. Shape into balls. Chill. Melt chocolate chips and wax together until smooth. Stir and dip chilled balls. Place on waxed paper and store in cool place.

Variation: Instead, I pour first 4 ingredients after mixed together, in a 9x13-inch pan. Mix 1/2 cup peanut butter and 6 ounces chocolate chips. Melt together and spread on mixture.

Apple Cider

Estherline Blum

2 T. brown sugar
2 T. whole cloves
4 sticks cinnamon
1/2 pkg. Red Hots candy
1 1/2 gal. apple cider

I use a coffee percolator.

Caramel Topping for Rolls

Rita Meyer

3 T. oleo
1/2 c. brown sugar
1/3 c. white syrup
1/4 c. water

Boil for 1 minute. Pour in baking dish. Nuts can be added. Place cinnamon rolls on top. Let rise. Bake. When baked, tip over; let caramel run down rolls.

Snack Mix

Estherline Blum

1 (6 oz.) box Bugles
1 7 1/2 oz.) pkg. Air Crisp Wheat Thins
1 (13 1/2 oz.) pkg. Nabisco Cheese Nips
1 (8 1/2 oz.) Keebler Munch 'Em Originals
1 bag oyster crackers
1 (12 oz.) btl. Orville Redenbacher's Buttery Flavored popcorn oil
2 tsp. garlic salt

Add salt to oil. Pour over crackers in an untreated garbage bag. Toss. Great to freeze.

Barbecue Sauce

Mary J. Bernholtz

4 c. catsup
2 c. hot water
1/2 c. + 2 T. vinegar
1/4 c. Worcestershire sauce
3 T. chili powder
2 1/2 T. liquid smoke
3/4 tsp. black pepper
3/4 tsp. red pepper
1 c. brown sugar
1 1/2 T. salt

Mix all together and heat. Cool. Put in jars and refrigerate.

Easy Peanut Clusters

Pearl Quandt

6 sq. chocolate almond bark
3 sq. white almond bark
3 c. peanuts (cashews are very good)

Melt the almond barks together. Add peanuts; stir. Drop by spoonfuls on waxed paper and cool.

Caramel Crunch

Lou Pottebaum

1/2 c. butter or oleo
1 c. sugar
1/2 c. white corn syrup
1 tsp. baking soda
1 tsp. vanilla
10 oz. Ritz Bits
5 c. Corn Chex
1 1/2 c. peanuts

Melt margarine. Add sugar and syrup. Bring to a boil. Continue to boil 2 to 3 minutes, stirring several times. Remove from heat and add baking soda and vanilla. Combine Ritz Bits, Corn Chex and peanuts. Pour syrup mixture over all. Stir well. Microwave on HIGH for 3 to 4 minutes, stirring several times. Pour on cookie sheets until cool. Break in pieces.

Butter Dumplings

Vera Sporrer

1 c. sweet milk
1/2 c. butter (1 stick)
1 c. flour
2 eggs
Pinch of salt

Heat milk, butter and salt to boiling. Add flour all at once and stir until paste leaves pan or forms a ball. Cool. Add eggs, one at a time, beating well each time. Drop from spoon into boiling broth and cook 10 to 12 minutes, without lifting lid.

Especially good with chicken broth. Once I add the dumplings to the boiling broth, I turn my heat down slightly, just so it boils slowly.

Ma's Old-Fashioned Noodles for Soup

Vera Sporrer

3 eggs, beaten
3 T. water
1/4 tsp. salt
1/4 tsp. baking powder
Flour, enough to make stiff dough

Beat eggs and water; add to salt, baking powder and flour. Divide dough in 4 parts. Roll each part out to size of pie shell. Let dry slightly. Place them on a slightly floured board. Slice in strips and cut into thin pieces. Separate to dry. Store in a tight container. Will keep indefinitely in freezer.

Crystal-Clear Grape Jelly

Iola Hoogestraat

2 (6 oz.) cans frozen grape juice, thawed

Combine:
6 1/2 c. sugar
2 1/2 c. water

Place over high heat. Bring to full rolling boil, stirring constantly. Boil hard for 1 minute; remove from heat.

Stir in :
1 btl. Certo fruit pectin

Add thawed grape juice. Mix well. Pour in scalded glasses and cover with wax; seal

Note: The Certo comes in a package. There are 2 pouches; use both.

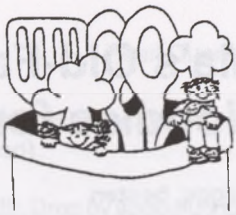
Kids' Play Dough

Terri Vetter

1 c. flour
1/2 c. salt
2 tsp. cream of tartar
1 T. cooking oil
1 c. cold water

Mix and add food coloring. Cook 3 minutes over medium heat, stirring constantly.

Notes & Recipes



Index

Appetizers & Beverages

Beverages

Strawberry Daiquiri Slush
Fruit Slush
Grasshoppers 1
Party Punch
Mulled Wine
Eggnog
Kids' Slush 2

Appetizers

Reuben Dip
Cheese Spread
Crabmeat Spread
Porky Good Spread 3
Cheese Ball
Shrimp Butter
Cheese Spread
Bread Bowl Dip 4
Mexican Dip
Cheese Dip
Spinach Dip
Sweet and Sour 5
Cheese Dip or Spread
Taco Dip
Mexican Bean Dip 6
Spinach Dip
Dorito Dip
Taco Dip
Vegetable Dip 7
Hot Dip
Artichoke Dip
Pepperoni Dip
Eight-Layer Fiesta Dip 8
Hot Wings
Chicken Wings
Hot 'n Honeyed Chicken Wings 9
Mini Pizzas
Ranch Artichoke Pizza
Vegetable Pizza 10
Fruit Pizza
Crabmeat Canapés
Crab Canapés 11
Cheese Bread
Tortilla Pinwheels
Tortilla Roll-Ups
Stuffed Tomatoes 12
Pepperoni Roll
Ribbon Sandwiches
Chicken Sandwiches 13
Seasoned Soup Crackers
Oyster Cracker Snacks
Chex Mix 14
Snack Pack
Party Mix
Deviled Eggs 15

2001 Supplement

Velveeta Salsa Dip
Cheese Ball
Five-Cracker Snack 16
Dilly Dip
Zesty Cranberry Dip
Taco Dip
Pepperoni Appetizer 17
Instant Cappuccino
Taco Dip for Chips
Bacon-Wrapped Pretzels
Cocktail Wieners 18
Party Punch
Reuben Dip
Salsa 19
Vegetable Cheese Dip
Fireside Coffee
Brown Derby Cheese Spread
Cheese Dip 20
Cocktail Meatballs
Sue's Sweet Onion Dip 21
Hot Artichoke/Spinach Dip
Taco Plate Dip 22
Caramel Chex Mix 23

Soups & Salads

Salads

Lemon Jello Salad
Company Jello
Easy Jello Salad 25
Raspberry-Applesauce Jello

Raspberry Salad (2) 26
Strawberry Layer Salad or Dessert
Lime Jello Salad
Strawberry Salad 27
Strawberry Salad
Lemon-Strawberry Salad
Pretzel Salad 28
Strawberry-Fruit Salad
Easy Cherry Salad
Gelatin Fruit Salad 29
Hot Fruit Salad
Quick and Easy Fruit Salad
Apple Salad 30
Quick Fruit Salad
Fruit Salad
Mixed Fruit Salad 31
Last-Minute Salad
Microwave Fruit Salad
Honey-Lime Fruit Compote 32
Frozen Fruit Salad (2)
Frozen Fruit Cups 33
Frozen Fruit Cups
Tapioca Salad
Orange Tapioca Salad 34
Orange-Cashew-Spinach Salad
Frog-Eye Salad 35
Taffy Apple Salad
Snickers Salad
Heavenly Hash 36
Mandarin Salad
Mom's Tomato Spoon Salad
Jellied Cranberry Salad 37
Cranberry Salad (2)
Cranberry Fluff
Cranberry Relish 38
Cantaloupe Salad
Cucumber Salad
Frozen Cucumber Salad 39
Potato Salad
Best-Ever Potato Salad
Potato Salad Dressing 40
Sauerkraut Salad
Cabbage Salad with Ramen Noodles
Chinese Cabbage Salad 41
Make-Ahead Slaw
Garden Salad
Kidney Bean Salad 42
Fresh Vegetable Salad
Cauliflower Salad
Sally's Vegetable Salad 43
Broccoli Salad (3) 44
Broccoli Salad (3) 45
A Berry Delicious Spinach Salad
Spinach Salad 46
Spinach Salad
Lettuce Mandarin Salad 47
Layer Salad
Taco Salad
Quick Taco Salad 48
Shrimp Salad
Macaroni and Shrimp Salad
Chicken Salad 49
Crab Salad
Seafood Salad
Rotini Vegetable Salad 50
Marinated Macaroni
Lite Pasta Salad
Creamy Macaroni 51
Spaghetti Salad
Party Pasta Salad
Macaroni Salad 52
Ramen Noodle Salad
Large Macaroni Salad
Pasta Salad 53
Pasta Salad
Riviera Garden Salad
Mostaccioli Salad 54
Spring Salad
Macaroni and Pea Salad
Nutty Wild Rice Salad 55
Turkey and Wild Rice Salad
Best-Ever Coleslaw Dressing
Blender Coleslaw Dressing 56
French Dressing
Fresh Fruit Dip 57

Soups

Broccoli-Cheese Soup
Potato-Cheese Soup 57

Cheese Soup
Creamy Vegetable Soup
Canned Vegetable Soup 58
Wild Rice Soup
Elsie's Split Pea Soup
Vegetable-Cheese Soup 59
Broccoli-Cheese Soup
Potato-Bacon Chowder
Canadian Cheese Soup 60
Hamburger Soup
Cream of Asparagus Soup
Potato Soup 61
Ham and Cheese Soup
Potato-Cheese Soup
Cheese Soup 62
Taco Soup
Salmon Chowder
Elephant Stew 63

2001 Supplement

Chicken Barley Soup
Orange Salad
Fr. Joe's Awesome Taco Salad 64
Hamburger Soup
Broccoli Soup
Cream of Potato and Ham Soup 65
Lentil Barley Soup
Cranberry Salad 66
Potato Soup
Cheese Soup
Macaroni Salad 67
Pineapple Cheese Salad
Macaroni Salad
Red Raspberry Salad
Broccoli Salad 68
Green Bean-Corn Salad
"Hit of the Party" Salad
Broccoli-Cheese Soup 69
Mostaccioli Salad
Broccoli and Cauliflower Salad
Pink Salad 70
Cranberry Salad
Creamy Fruit Salad
Shell Macaroni Salad 71
Easy Broccoli Soup
Tomato Soup
Padre Pépes Terrific Taco Soup 72
Ice Cream Jello Salad
Creative Fruit Salad
Lemon Salad
Creamy Cranberry Salad 73
Autumn Apple Salad
Good Tomato Soup
Fruit Salad 74
Tomato Strip Salad
Philadelphia Cream Cheese Salad
Strawberry-Rice Salad 75
Low-Cal Fruit Salad
Breckenridge Salad
Tomato Soup 76
Bratwurst Soup
Goulash Soup
Onion Vinaigrette Salad 77
Lemon Mountain-Dew Salad
Pasta Salad with Poppy Seed Dressing 78
Ordinary Everyday Potato Soup
Fr. Joe's Prayer and Grub Cheddar Soup 79

Vegetables

Asparagus-Rice Dish
Asparagus-Almond Casserole
Green Bean Casserole..... 81
Five-Bean Casserole
Green Bean Casserole
Cheesy Green Beans 82
Creole Green Beans
Oriental Green Beans
Sweet and Sour Baked Beans 83
Five-Bean Casserole
Harvard Beets
Easy Low-Fat Chili 84
Green and White Lasagna
Mostaccioli-Broccoli Salad .. 85

Broccoli-Cream Casserole
Broccoli and Cauliflower
Broccoli Casserole 86
Broccoli-Cheese Casserole
Tater-Dipped Veggies
Quick Cabbage Casserole .. 87
Cabbage Casserole
Sunday Glazed Carrots 88
Carrot Casserole
Carrots Almondine
Marinated Carrots 89
Cook-Out Kraut
Corn Casserole (3) 90
Penne with Tomatoes, Olives and Two Cheeses
Heavenly Potatoes 91
Au Gratin Potatoes
Crispy Scalloped Potatoes
Potato Surprise 92
Scalloped Pineapple
Hash Brown Quiche
Cheese Potatoes 93
Picnic Potatoes
Potato Casserole (2) 94
Quick Cheesy Potatoes
Apple-Sweet Potatoes
Sweet Potato Casserole 95
Wild Rice with Mushrooms and Almonds
Rice Pilaf
Fried Rice 96
Rice Pilaf
Scalloped French Fries 97
Cheesy Spinach-Stuffed Potatoes
Chili-Stuffed Potatoes 98
Vegetable-Rice Casserole
Swiss Vegetable Medley 99

2001 Supplement

Baked Corn
Corn Casserole (2)
Scalloped Cabbage 100
Deluxe Mashed Potatoes
Potato Casserole
Make-Ahead Potatoes 101
Broccoli Casserole
Spinach Casserole
World-Famous Potatoes
Honey-Glazed Carrots 102
Easy Potato Casserole
Mixed Vegetable Casserole
Broccoli-Rice Casserole 103
Potato Casserole
Red Cabbage
Mashed Potato Casserole . 104
Corn Casserole
Mushroom-Corn Casserole
Sam's Scalloped Corn 105

Meats & Main Dishes

Beef

Barbecue Beef
Crock-Pot Stew
Oven Stew 107
Barbecued Ribs
Italian Beef 108
Peppered Beef Tenderloin with Roasted Potatoes
Barbecued Beef Sandwiches 109
Marinated Roast
Baked Steak Deluxe 110
Quick Stir-Fry
Stir-Fry Beef with Peppers and Onion 111
Beef and Broccoli
Lemon-Marinated Chuck Roast 112
Barbecued Chuck Roast
Prime Rib
Oven Stew 113
Impossible Taco Pie
Tasty Taco Pizza 114
Cavatini
Overnight Lasagna 115
Lasagna
Lazy Day Lasagna
Tater Tot Casserole 116
Pizza Macaroni Casserole
Hamburger Dressing Casserole
Lazy Lasagna 117

Lasagna
Wild Rice-Beef Casserole 118
Hamburger-Rice Pie
Pizza Casserole 119
Puffed-Up Pizza Casserole
Cheeseburger Casserole .. 120
Deep-Dish Pizza
Easy Casserole
Golden Meat Ball Casserole 121
Hamburger Helper Dinner Sauce Mix
King Ranch Dish 122
Beef Casserole
Hamburger-Noodle Bake
Steak-Like Casserole 123
Hamburger-Stroganoff
Meat Balls
Seasoned Individual Meat Loaves 124
Barbecued Meat Balls
Hamburger Gravy
Meat Loaf 125
Seven-Layer Dinner
Runzas 126
Tex-Mex Roll-Ups
Meat Balls with Mushroom Gravy 127
Crock-Pot Sloppy Joes
Bar-B-Q Hamburger
Baked Beef and Noodles .. 128
Meat Loaf
Mexican Stuffed Shells
Pizza Beef Casserole 129

Chicken

Chicken Enchiladas (2) 130
Chicken and Sour Cream Enchiladas
Crunchy Chicken Casserole
Chicken Supreme 131
Wild Rice and Chicken Casserole
Spaghetti Chicken 132
Chicken Casserole
Herbed Chicken in Casserole
Smothered Chicken Breasts 133
Escalloped Chicken
Chicken Breasts in White Wine
Continental Chicken 134
Rice Krispie Chicken
Escalloped Chicken
Scalloped Chicken
Hawaiian Chicken 135
Chicken Lasagna
Chili-Chicken Stew 136
Baked Chicken Breasts
Chicken Breasts
Chicken Stir-Fry 137
Chicken Stroganoff
Chicken and Rice
White House Chicken Casserole 138
Chicken-Broccoli Casserole
Turkey or Chicken Casserole
Chicken Casserole 139
Chicken Crescent Amandine
Chicken Casserole 140
Chicken Casserole (2)
Chicken Pot Pie
Chicken in Sun-Dried Tomatoes 141
Deviled Chicken Strata 142

Pork, Ham & Sausage

Pork Chops and Rice
Pork Chop Casserole 142
Pork Chop 'n Potato Bake
Sweet and Sour Spare Ribs
Zesty Pork Burgers 143
Pork and Noodle Bake
Stuffed Pork Chops
Pork Chop Dinner 144
Sweet and Sour Pork
Ham Balls (2) 145
Quiche with Hash Browns
Ham Balls 146
Sweet and Sour Ham Loaf
Ham-Hamburger Loaf 147
Ham Balls
Mom's Ham Steak Baked in Cream 148

Gra-Ham Loaf
Ham Loaf
Ham Balls 149
Cheesy Ham Casserole
Quick Ham Casserole
Party Casserole 150
Sausage Gravy
Cavatelli
Spaghetti Pie 151
Sausage-Potato Casserole
Sausage-Kraut
Casserole 152
Touchdown Treat
Baked Pineapple 153

Fish

Tuna Casserole 153
Celery Soup - Salmon Loaf
Hot Tuna Sandwiches
Clam Linguine 154
Oven-Fried Halibut
Crab Spaghetti 155

Brunch

Apple Puffed Pancakes
Overnight French Toast 156
Egg and Sausage Strata
Egg Casserole
Apple-Sausage Breakfast
Ring 157
Sunday Morning Quiche
Egg Bake 158
Heritage Club Egg and
Sausage Casserole
Breakfast Egg-Mushroom
Casserole 159

Dressings

Stuffing for Fowl
Hamburger Dressing
Oyster Dressing 160
Sage Dressing for
Crock-Pot
Fried Won Tons 161
Oven Barbecue
Raspberry Glaze for
Meat 162

2001 Supplement

Egg Casserole
Chicken Roll-Ups
Stromboli Express 163
Easy One-Dish Meal for Two
Chicken Pot Pie
Pork Chops and Stuffing ... 164
Swiss Steak
Porcupine Meat Balls
Chicken Enchiladas 165
BBQ Meatballs
Egg and Cheese Bake
Zucchini Lasagna 166
Ham Balls 167
Lasagna 168
Easy Beef Stroganoff
Chicken Quesadillas 169
French Dip (2)
Seafood Lasagna 170
Cheese-Potato Casserole
Chicken Lasagna 171
Mushroom Burgers
Mexican Chicken
Porcupine Meatballs 172
Hamburger Pie
Prime Rib in the Crock-Pot
Last-Minute Meal 173
Chicken Casserole
Cavatini
Ham Balls 174
Chicken Breasts
Ham Meatballs
Poor-Boy Pizza 175
Enchiladas
Hot Chicken Heroes
Crock-Pot Stuffing 176
Runza Casserole
Quiche
Crock-Pot Pizza 177
Hamburger Crock-Pot Stew
Broccoli-Rice Casserole 178
Ham Loaf
Bratwurst with Kraut and
Apples
Hamburger Gravy 179
Cavatini
Pizza Burgers

Lasagna
Wild Rice-Beef
Casserole 118
Hamburger-Rice Pie
Pizza Casserole 119
Puffed-Up Pizza Casserole
Cheeseburger Casserole .. 120
Deep-Dish Pizza
Easy Casserole
Golden Meat Ball
Casserole 121
Hamburger Helper Dinner
Sauce Mix
King Ranch Dish 122
Beef Casserole
Hamburger-Noodle Bake
Steak-Like Casserole 123
Hamburger-Stroganoff
Meat Balls
Seasoned Individual Meat
Loaves 124
Barbecued Meat Balls
Hamburger Gravy
Meat Loaf 125
Seven-Layer Dinner
Runzas 126
Tex-Mex Roll-Ups
Meat Balls with Mushroom
Gravy 127
Crock-Pot Sloppy Joes
Bar-B-Q Hamburger
Baked Beef and Noodles .. 128
Meat Loaf
Mexican Stuffed Shells
Pizza Beef Casserole 129

Chicken

Chicken Enchiladas (2) 130
Chicken and Sour Cream
Enchiladas
Crunchy Chicken Casserole
Chicken Supreme 131
Wild Rice and Chicken
Casserole
Spaghetti Chicken 132
Chicken Casserole
Herbed Chicken in Casserole
Smothered Chicken
Breasts 133
Escalloped Chicken
Chicken Breasts in White Wine
Continental Chicken 134
Rice Krispie Chicken
Escalloped Chicken
Scalloped Chicken
Hawaiian Chicken 135
Chicken Lasagna
Chili-Chicken Stew 136
Baked Chicken Breasts
Chicken Breasts
Chicken Stir-Fry 137
Chicken Stroganoff
Chicken and Rice
White House Chicken
Casserole 138
Chicken-Broccoli Casserole
Turkey or Chicken Casserole
Chicken Casserole 139
Chicken Crescent Amandine
Chicken Casserole 140
Chicken Casserole (2)
Chicken Pot Pie
Chicken in Sun-Dried
Tomatoes 141
Deviled Chicken Strata 142

Pork, Ham & Sausage

Pork Chops and Rice
Pork Chop Casserole 142
Pork Chop 'n Potato Bake
Sweet and Sour Spare Ribs
Zesty Pork Burgers 143
Pork and Noodle Bake
Stuffed Pork Chops
Pork Chop Dinner 144
Sweet and Sour Pork
Ham Balls (2) 145
Quiche with Hash Browns
Ham Balls 146
Sweet and Sour Ham Loaf
Ham-Hamburger Loaf 147
Ham Balls
Mom's Ham Steak Baked in
Cream 148

Gra-Ham Loaf
Ham Loaf
Ham Balls 149
Cheesy Ham Casserole
Quick Ham Casserole
Party Casserole 150
Sausage Gravy
Cavatelli
Spaghetti Pie 151
Sausage-Potato Casserole
Sausage-Kraut
Casserole 152
Touchdown Treat
Baked Pineapple 153

Fish

Tuna Casserole 153
Celery Soup - Salmon Loaf
Hot Tuna Sandwiches
Clam Linguine 154
Oven-Fried Halibut
Crab Spaghetti 155

Brunch

Apple Puffed Pancakes
Overnight French Toast 156
Egg and Sausage Strata
Egg Casserole
Apple-Sausage Breakfast
Ring 157
Sunday Morning Quiche
Egg Bake 158
Heritage Club Egg and
Sausage Casserole
Breakfast Egg-Mushroom
Casserole 159

Dressings

Stuffing for Fowl
Hamburger Dressing
Oyster Dressing 160
Sage Dressing for
Crock-Pot
Fried Won Tons 161
Oven Barbecue
Raspberry Glaze for
Meat 162

2001 Supplement

Egg Casserole
Chicken Roll-Ups
Stromboli Express 163
Easy One-Dish Meal for Two
Chicken Pot Pie
Pork Chops and Stuffing ... 164
Swiss Steak
Porcupine Meat Balls
Chicken Enchiladas 165
BBQ Meatballs
Egg and Cheese Bake
Zucchini Lasagna 166
Ham Balls 167
Lasagna 168
Easy Beef Stroganoff
Chicken Quesadillas 169
French Dip (2)
Seafood Lasagna 170
Cheese-Potato Casserole
Chicken Lasagna 171
Mushroom Burgers
Mexican Chicken
Porcupine Meatballs 172
Hamburger Pie
Prime Rib in the Crock-Pot
Last-Minute Meal 173
Chicken Casserole
Cavatini
Ham Balls 174
Chicken Breasts
Ham Meatballs
Poor-Boy Pizza 175
Enchiladas
Hot Chicken Heroes
Crock-Pot Stuffing 176
Runza Casserole
Quiche
Crock-Pot Pizza 177
Hamburger Crock-Pot Stew
Broccoli-Rice Casserole 178
Ham Loaf
Bratwurst with Kraut and
Apples
Hamburger Gravy 179
Cavatini
Pizza Burgers

Oven Stew 180
Chicken and Artichoke Casserole
Italian Sausage and Spinach Pie 181
Chicken and Pasta Egg Casserole
Chow Mein 182
Brunch Egg and Sausage Casserole
Chicken Casserole
Stuffed Turkey Roll 183
Meatballs
Little Smokies 184
Tuna Casserole
My Grandma's "Old World" Lasagna 185
Breakfast Pizza
Easy Turkey Tetrazzini
Li'l Cheddar Meat Loaves . 186
Chicken Marinara
Meatball Stew 187
Sunday Egg Dish
Sour Cream Noodle Bake
Reuben Casserole 188
Black Bean and Veggie Burritos
Taco Pie
Chicken Casserole 189
Sausage and Red Pepper Egg Bake
Chicken-Filled Crescent Rolls 190
Brunch Pizza Squares
Sunday Night Baked Chicken 191
Scalloped Chicken
Chicken and Pasta 192

Breads

Blueberry Muffins
Feather-Light Muffins 193
Fruit Muffins
Nutty Rhubarb Muffins
Oatmeal Muffins 194
Morning Glory Muffins
Zucchini Muffins
Almond-Poppy Seed Muffins 195
Poppy Seed Bread (2) 196
Poppy Seed Bread
Apple Bread 197
Apple Bread
Banana Bread
Banana-Nut Bread
Banana Quick Bread 198
Banana-Oat Bread
Banana-Nut Bread
Carrot Bread 199
Cinnamon Swirl Bread
Date-Nut Bread
Honey-Apricot Bread 200
Pumpkin Bread
Raisin-Nut Bread 201
Raisin-Apple Wheat Bread
Any-Kind Pudding Bread
Mushroom Bread 202
Vanilla Nut Bread
Swedish Rye Bread 203
Zucchini Bread (3) 204
Pretzels 205
Soft Pretzels
Crispy Waffles 206
Crown 207
Whole Wheat Cinnamon Rolls 208
Quick Sticky Buns
Pecan Rolls
Easy Caramel Rolls 209
Mary's Pecan Rolls
Easy Caramel Rolls 210
Caramel Rolls
Butterscotch Rolls 211
Never-Fail Buns
Mashed Potato Buns
Butterhorns 212
Mashed Potato Rolls
Cake Mix Cinnamon Rolls
Rolls or Doughnuts 213
Homemade Rolls
Baking Powder Biscuits
Red Lobster Cheese-Garlic Biscuits 214

White Bread
Fat-Free Whole Wheat Bread 215

2001 Supplement

Rye Bread
Heavenly Waffles
Crêpes 216
Easy Cornbread
Butterscotch Rolls 217
Cracked Wheat Bread
Best-Ever Banana-Nut Bread
Buttermilk Pancakes 218
Poppy Seed Bread
Pull-Aparts 219
One-Serving Cheese Puff
Light Rye Bread Dip
Rhubarb Muffins 220
Perfect Cornbread
Banana Bread
Magic Biscuits 221
Lemon Muffins
Apple-Walnut Muffins 222
Banana Bread
Quick Carrot and Applesauce Bread 223
Cinnamon Bread
White Bread 224
Pumpkin Ribbon Bread 225

Cookies & Bars

Cookies

Applesauce Cookies
Cowboy Cookies
Buttermilk Cookies 227
No-Bake Cookies
Treasures
Million Dollar Cookies 228
Pumpkin Cookies
Hygroscopic Cookies 229
Frosted Pineapple Cookies
Surprise Kisses Cookies
Chocolate Pixies 230
Bachelor Button Cookies
Raisin-Oatmeal Cookies
Oatmeal-Raisin Cookies ... 231
Amish Oatmeal Cookies
Buttery Oatmeal Cookies
Raisin-Oatmeal Cookies ... 232
Lemon Sugar Cookies
Black Walnut Cookies
Chocolate Chip Cookies 233
Chocolate Chip Cookies (3) 234
Chocolate Chip Cookies
Mini Chocolate Chip Cut-Out Cookies 235
Double Chocolate Chip Cookies
Almond Cookies
Banana-Nut Cookies 236
Pecan Tassies (2)
Butterscotch Cookies 237
John's White House Cookies
Cherry Chip Cookies
Raisin-Nut Nibbles 238
Snickerdoodle Cookies
Crunchy Chip Cookies
Ginger Cookies 239
Holiday Fruit Cookies
Spice Cookies
Cookies from Cake Mix 240
Cookies from a Cake Mix
Peanut Butter-Oatmeal Cookies 241
Peanut Butter Oatmeal Cookies
Peanut Butter-Chocolate Chip Cookies
Peanut Butter Star Cookies 242
Peanut Butter Cookies
Macaroons
Sugar Cookies 243
Sugar Cookies (2)
Soft Sugar Cookies 244
Supreme Sugar Cookies
Christmas Cookies
Cut-Out Sugar Cookies 245
Roll-Out Sugar Cookies
Grandma Annie's Sugar Cookies 246
Christmas Roll-Out Cookies
Cookie Dough for Cut-Outs

Sour Cream Sugar Cookies 247
Mackie's Cracked Sugar Cookies
Ranch Cookies
Rich Sugar Cookies 248

Bars

Danish Crinkles
Pumpkin Bars (2) 249
Rhubarb Bars (2)
No-Bake Delicious Granola Bars 250
Brownie Mix
Brownies 251
Two-Tone Brownies
Brownies 252
Chocolate Syrup Brownies
Cookie Bars
Chewy Cookie Bars..... 253
Ho-Ho Bars 254
Cherry Sparkle Bars
Cherry Bars 255
Cherry Bars
Ever-Luscious Brownies
Scotch Icing for Luscious Brownies 256
Pineapple Bars
McGill Bars 257
Caramel-Chocolate Squares
Chipper Bars
Quick Bars..... 258
Eclair Dessert
Caramel Layer Squares
Mounds Candy Bars..... 259
Coconut Bars
Luscious Layer Bars..... 260
Triple Good Bars
Tri-Layer Bars 261
Crunch Bars
No-Bake Bars
Chocolate Date Squares 262
Chewy Chocolate Bars
Caramel-Marshmallow Treats 263
Chocolate Squares
Deluxe Chocolate Marshmallow Bars 264
Rocky Road Bars
Chocolate More Bars
Lemon Coconut Bars 265
Caramel Rice Krispie Bars
Chewy Rice Krispe Bars
Fudge Nut Bars 266
Blarney Stones
Lincoln Logs 267
Sour Cream-Oatmeal-Raisin Bars
Baby Food Bars
Chocaroons 268
Banana Bars
Sour Cream-Banana Bars
Raisin Cream Bars 269
Club Cracker Bars
Oatmeal Bars 270
Pecan Pie Bars
Pecan Bars..... 271
Pecan Squares
Butter Pecan Turtle Bars... 272
Pecan Pie Bars 273

2001 Supplement

Applesauce Brownies
Salted Nut Roll Bars 274
Marbled Brownies
Date Pinwheel Cookies 275
Best Zucchini Bars
Dutch Letters 276
Brownies
Pumpkin Bar
Oven-Shy Cookies 277
Crispy Pretzel Bars
Sugar Cookies
Cherry Bars 278
Monster Cookies
Brownies and Frosting 279
Double Chocolate Crumble Bars
"Special K" Bars 280
Treasure Bars
Chocolate Chip-Toffee Cookies..... 281
Pinwheel Date Cookies

Blarney Stones
Brownies 282
Caramel Morsel Bars
Cookie Bars
Twix Bars 283
Salted Nut Rolls
Coconut Mound Bars
Delicious Cookies 284
Hershey Almond Bars
Banana Bars
Butterscotch Icebox Cookies 285
Peanut Butter Cookies
Easy Sugar Cookies
O'Henry Bars 286
Chocolate Chip Cookies
Frosted Cremes
Sugar Cookie 287
E-Z Chocolate Walnut Cookies
Applesauce Cookies
Mom's Butter Rich Spritz ... 288
Fruit Cookies
Snicker Bars 289
Frosted Oatmeal Bars
Fruit Cookies
Headbangers 290
Grandma's Sugar Cookies
Eunice's Chocolate Chip Cookies
Rhubarb Dream Bars 291
Carmelitas
Graham Cracker Bars 292

Cakes

Cold Water Cocoa Cake
Chocolate Cake 293
Pumpkin Cake Roll
Turtle Cake 294
Baked Devils Float
Chocolate Cherry Cake 295
Cocoa Sheetcake
Buttermilk Chocolate Cake 296
Earthquake Cake
Gooey Chocolate Cake 297
Red Devils Food Cake
Mocha Velvet Cream Cake 298
Feather-Light Chocolate Cake
Chocolate Chiffon Cake 299
Wacky Cake
Chocolate Cake
Raw Apple Cake 300
Apple Dapple Cake
Blarney Stones
Butterbrickle Cake 301
Bundt Cake
Carrot Cake
Easy Carrot Cake 302
Lemon Cake
Oatmeal Cake
Oatmeal Cake and Topping 303
One-Bowl Oatmeal Cake
Triple Orange Delight
Mandarin Orange Cake 304
Mandarin Orange Cake
Orange Kiss-Me Cake 305
Pumpkin-Orange-Poppy Seed Cake
Mandarin Orange Cake
Peach Cake 306
Pineapple Cake
Rhubarb Cake
Heath Bar Cake 307
7-Up Cake
Pig-Out Cake
Pistachio Marble Cake 308
Eclair Cake
Creme De Menthe Cake
Cream Cheese Frosting 309
French Cream Frosting
Almond Glaze
Easy Caramel Icing
Butter Cream Frosting 310
Easy Coffeecake
Cinnamon Bundt Cake
Coffeecake 311
Hawaiian Coffeecake
Night-Before Coffeecake ... 312
Rhubarb Coffeecake (2) 313

2001 Supplement
Pumpkin Cake
Oatmeal Cake 314
Angel Food Cake Dessert
Lemon Streusel Cake
Fresh Apple Cake 315
Sunshine Cheesecake Delight
Double Banana Pound Cake 316
Jelly Roll
Chocolate Chip-Applesauce Cake
Rhubarb Coffee Cake 317
Cake
Dianne's Coffee Cake
Rhubarb Cake 318
Sour Cream Coffee Cake
Coffee Cake 319
Overnight Coffee Cake
Rhubarb Upside-Down Cake
Butter Pecan Cake 320
Chocolate Cheesecake
Chiffon Cake
Apple Nut Cake
Aloha Cake 321
Milky Way Cake and Icing
Graham Streusel Cake 322
Rhubarb Kuchen
Date Coffee Cake 323
Sam's Frosting for Angel Food Cake
Never-Fail Fudge Frosting
Raspberry Cake 324

Pies & Desserts

Desserts
Angel Delight
Angel Food Dessert
Easy Apple Dessert 325
Cranberry-Apple Casserole
Apple Goody Dessert
Apple Slices 326
Apricot Dessert
Caramel Peach Crunch
Warm Cherry Puff 327
Cherry Delight
Cherry Dessert
Frozen Pumpkin Dessert 328
Pumpkin Torte
Rhubarb Crunch
Rhubarb Dessert 329
Rhubarb Roll
Rhubarb Dessert
"The Best" Rhubarb Pudding 330
Rhubarb Dessert
Frozen Strawberry Dessert
Strawberry Dessert Squares 331
Strawberry Yum Yum Dessert
Easy Dessert
Soda Cracker Dessert 332
Easy Four-Layer Dessert
Banana Split Dessert 333
Elegant Chocolate Mousse
Hawaiian Dessert
Dessert 334
Pineapple Delight
Rice Dessert
Graham Cracker-Date Roll 335
White and Dark Chocolate Raspberry Tart 336
Sugar-Free Bread Pudding
Garden Cafe Bread Pudding with Caramel Sauce 337
Bread Pudding
Baked Chocolate Pudding 338
Parish House Pudding
Ozark Pudding
Bohemian Kolache 339
Apple Crisp Pizza
Fruit Pizza 340
Poor Man's Fruit Cake
Bavarian Apple Cheesecake 341
Waldorf-Astoria Cheesecake 342

Pies
Apple Pudding Pie 342
Apple Crumb Pie

Sugarless Apple Pie
Dutch Apple Pie 343
Butterscotch Pie
Butterbrickle Pie
Chocolate Pie 344
Holiday Chocolate Pie
Creamy Chocolate Layered Pie
Chocolate Mousse Pie 345
Chocolate Pie
Eggnog Impossible Pie
Fruit Whipp Pie 346
Holiday Mint Pie
Lemon Delight Pie 347
Mandarin Chiffon Pie
Out-of-this-World Pie 348
Peaches and Cream Cheesecake Pie
Fresh Peach Pie 349
Peanut Butter Pie
Pecan Pie
Deluxe Pecan Pie 350
Pecan Pie
Pink Lady Pie
Pumpkin Chiffon Pie 351
Pumpkin Layer Pie
Pumpkin Pie
Impossible Pumpkin Pie
Granny's Pumpkin Pie 352
Sensational Double-Layer Pumpkin Pie
Raisin Meringue Pie 353
Raisin Cream Pie
Rhubarb Cream Pie
Rhubarb Pie 354
Rhubarb Chiffon Pie
Different Rhubarb Pie
Rhubarb Pie
Rhubarb Cream Pie 355
Super Rhubarb Pie
Rhubarb Custard Pie
Rhubarb Pie
Rhubarb Cream Pie 356
Rhubarb Pie
Strawberry Cream Pie
Weight Watchers Strawberry Pie 357
Strawberry Pie
Sugar-Free Strawberry Pie
Hawaiian Strawberry Pie ... 358
Blue Ribbon Pie Crust
Never-Fail Pie Crust 359

2001 Supplement

Sue's Mock Cheese Blintz
Peach Pie 360
Peach Cobbler
Danish Delight
Rhubarb Dream Dessert ... 361
My Own and Only Pie
Oatmeal Whoopie Pies 362
Lemon Pie
Dessert Pizza
Blueberry Surprise Pie 363
Crunchy Ice Cream Squares
Food for the Gods Dessert
Peach Pie 364
Danish Puff 365
Lemon Dessert
Mom's Pumpkin Pie
Grasshopper Pie 366
Butterscotch Pie
Rhubarb Cream Pie
Christmas Cheer Dessert
Fresh Strawberry Pie 367
Grapefruit Pie
Baked Graham Cracker Crust
Cherry Cheese Pie
Pumpkin Pie 368
Cream Puff Dessert
Heath Bar Ice Cream 369
Strawberry Chiffon Dessert
Christmas Loaf 370
Lemon Pie
Black Raspberry Dumplings 371
Dorothy's Rhubarb Pie
Pat's Meringue Shells 372
Lemon Torte Dessert
Rhubarb Cherry Crisp 373
Butterfinger Dessert
Strawberry Pie 374

Miscellaneous

Candy & Popcorn

Pecan Crunch
Microwave Caramel Corn 375
Easy Caramel Corn
Caramel Popcorn
Taffy Apple Dip
Taffy Apples 376
Popcorn Crunch
Easy Popcorn Balls
Popcorn Crunch
Red Hot Popcorn 377
Popcorn Cake
Caramel Apples
Microwave Quickie Fudge
Puppy Chow 378
Skillet Fudge
Chocolate-Covered Bonbons
Peanut Clusters 379
Caramels
Peanut Brittle
Never-Fail Fudge 380
Homemade Caramels 381

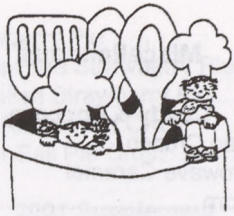
Miscellaneous

Brandied Cranberry Relish
Chocolate Sauce
Maple Syrup 381
Sweetened Condensed Milk
Spaghetti Sauce (2) 382
Homemade Bar-B-Q Sauce
Mop Sauce
Rhubarb Jam 383
Blueberry-Rhubarb Jam
Rhubarb Jam
Rhubarb-Strawberry Jelly
Rhubarb-Blueberry Jam 384
Cherry-Rhubarb Jam
Salsa
Spaghetti Sauce 385
Tomato Juice
Picante Sauce 386
Easy and Good Sweet Pickles
Pickle Relish
Canned Sweet Corn 387
Cream-Style Corn
Freezing Corn
Pickled Fish 388
Art Recipes 389-390
All-Purpose Cleaner
Eco-Safe Drain Cleaner 390

2001 Supplement

Holiday Wreath
Light Pumpkin Pancake Sauce 391
Candy Caramels
Microwave Caramels
Christmas Pickles 392
Corn Fritters
Crispix Crunch
Popcorn 393
Glazed Holiday Popcorn
Never-Fail Caramel Squares
Buckeyes 394
Apple Cider
Caramel Topping for Rolls
Snack Mix
Barbecue Sauce 395
Easy Peanut Clusters
Caramel Crunch
Butter Dumplings 396
Ma's Old-Fashioned Noodles for Soup
Crystal-Clear Grape Jelly
Kids' Play Dough 397

Notes & Recipes



EXCELLENT FUND-RAISING 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, and give us your name and address.

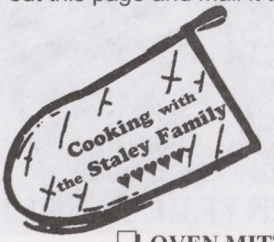
Name _____

Address _____

Phone _____

Tear out this page and mail it to:

JUMBO JACK'S COOKBOOKS
P.O. 247 • AUDUBON, IOWA 50025



❑ OVEN MITT

❑ TOTE BAG

❑ HOT PAD

❑ APRON

❑ T-SHIRT

❑ COOKBOOK

❑ MUG

❑ PLACE MAT

Or, if you prefer, give Jeanne a toll free call at 1-800-798-2635, ext. 231
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 _____

Or, if you prefer, give Val (ext. 238), Mitzi (ext. 225), Mary (ext. 230) or Mike (ext. 224) a call: Toll free: 1-800-798-2635; Collect: 1-712-563-2635; or fax us: 1-712-563-3118. E-mail: jjinfo@metc.net Website: jumbojacks.com

JUMBO JACK'S COOKBOOKS

AUDUBON MEDIA CORPORATION

AUDUBON IA 50025 • 1-800-798-2635