

*St. Joseph  
Family  
Cookbook*

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Cookbook*

A collection of recipes  
by members and friends of  
St. Joseph Catholic Church  
1305 Okoboji Avenue  
Milford, Iowa 51351



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## **A Note to All**

On behalf of the cookbook committee we would like to personally thank all the dedicated people who made this cookbook possible. On that fall day when the parish coffee table talk turned to other fundraising methods for the new Parish Center, we had no idea that "Hey, let's do a cookbook!" would evolve into such a rewarding experience. Once the word was out many fine cooks submitted their choicest recipes. A single cookbook author could not have created the diversity and variety of 914 recipes we have accumulated in this book. Our thanks to each and every one of the 193 cooks who submitted recipes.

After preliminary sorting and categorizing, (Do you know the difference between a casserole and a "Hot Dish"?), our typists worked their mastery of the computer keyboards to put the culinary creations to the printed page. Our proofreaders eyed the drafts and made wonderful suggestions, tips and corrections.

Meanwhile, our beloved Father Jim dug in his cupboard for his favorite recipes. Our project is made particularly special by his narrative of the windows of St. Joseph. Our thanks to him for his support, help and insight.

As most of the St. Joseph parishioners will attest, the windows of our church are an important part of our physical church. Their beauty inspires the spiritual reverence for "God's House". In an effort to share their beauty the committee decided to incorporate the ten largest windows as category dividers in this cookbook. Our thanks to Dr. Sketch for his hard work in creating the wonderful window pictures. And thank you Bill Cook, the church custodian, for your assistance in taking those pictures.

In addition, the sales staff, assembly workers and our printer, Denny Trei, have all combined to create the St. Joseph Family Cookbook.

Thank you to all the readers out there who have purchased our cookbook. And a note to the future cooks - we hope you find delightful, delicious recipes to feed your families and your friends. May you know that you helped Fr. Bruch build the new St. Joseph Parish Center.

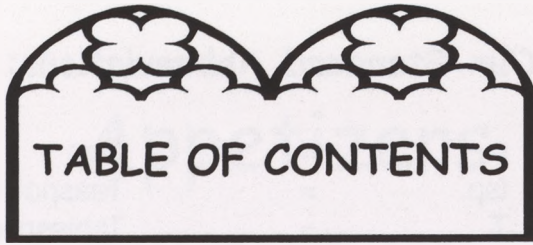
Respectfully Yours,

***The Cook Book Committee***

Pam Fisher, Diana Jensen and Susan Reiser

## **An Abbreviated History of St. Joseph's Parish**

- 1884** Mass was said in Milford for the first time.
- 1890** The first Catholic Church in Milford was built at a cost of \$1,300. The structure measured 30' by 40'.
- 1893** The Rev. P. McCauley was the first, though only for a short, time, resident priest in Milford.
- 1895** Milford's Catholic Church was dedicated to St. Patrick.
- 1897** Regular services were held on the second Sunday of each month.
- 1898** Calvary Cemetery was dedicated by the Rev. L.J. Kirby.
- 1909** The Rev. E. C. Meyers was appointed parish priest of St. Patricks. His flock consisted of 25 families. The first rectory was built at a cost of \$2,257. It was a 28' by 28' structure containing eight rooms and a bath.
- 1911** The parish purchased from R.E. Donaldson and the church and rectory were moved to the new property.
- 1912** The name of the church was changed from St. Patrick to St. Joseph, and Franciscan Sisters of Perpetual Adoration of La Crosse, WI., arrived to teach the children of the parish.
- 1913** A new rectory was built.
- 1915** \$73,000 was pledged to build a new church that would cost \$125,000.
- 1920** The cornerstone of the new church was laid.
- 1921** The Rev. E.C. Meyers said that first Mass in the new St. Joseph Church on July 17, 1921.
- 1945** By 1945, the parish had grown to 200 families and there were 50 students being taught by the Franciscan Sisters.
- 1947** St. Joseph's Parish was finally debt free.
- 1961** A new two-story brick convent was built.
- 1967** A new school was built.
- 1974** The school was closed.
- 1981** The church was air-conditioned and the stained glass windows were restored.
- 1994** The traditional altar was renovated to be in line with Vatican II and the church was redecorated.
- 2004** The parish consisted of 615 families. The new Parish Center was completed in October of 2004.



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## Our Standard Abbreviations:

|      |   |            |
|------|---|------------|
| c.   | = | Cup        |
| tsp. | = | Teaspoon   |
| T.   | = | Tablespoon |
| oz.  | = | Ounce      |
| lb.  | = | Pound      |
| pkg. | = | Package    |
| sq.  | = | Square     |
| sm.  | = | Small      |
| med. | = | Medium     |
| lg.  | = | Large      |
| pt.  | = | Pint       |
| qt.  | = | Quart      |
| gal. | = | Gallon     |
| env. | = | Envelope   |

Every effort was made for this publication to be accurate.

Any omission is an oversight.

We apologize for any errors.

# Appetizers

Marriage of Mary & Joseph



## **I. Marriage of Mary & Joseph**

While it is true that Scripture does not mention specifically the marriage of Mary and Joseph, we do know that betrothal in that culture was perhaps like a marriage, akin to being engaged in our times. When the angel told Joseph not to be afraid to take Mary as his wife, we assume that they were married according to their local Jewish custom.

The church continues to uphold the sanctity and sacredness of Christian marriage. In this sacrament, a baptized man and woman vow their love in an exclusive, permanent, sexual partnership. This union is to be marked by love, respect, care and concern, and a commitment to share responsibility in the raising of a family if God should bless them with children. It is a covenantal relationship, mirroring God's covenant with His creatures. As God has told us, there is nothing you can do to make me stop loving you. Married couples are invited into that same covenant with each other.



## APPETIZERS

### AWESOME APPETIZER

Dee Schmidt

- |   |                            |
|---|----------------------------|
| <b>3 oz. Philadelphia cream cheese</b>    | <b>1 can canned crab</b>   |
| <b>3 oz. butter, softened</b>             | <b>1 c. Cheddar cheese</b> |
| <b>1 small can diced chilies, drained</b> | <b>5 dashes Tabasco</b>    |
| <b>1 can tiny cocktail shrimp</b>         |                            |

Mix all of the above ingredients together. In another bowl, mix together the following ingredients for a topping:

- 2/3 c. sour cream**
- 1/2 c. Cheddar cheese**
- 1/4 tsp. salt**

Spread 1 heaping tsp. of first mixture on a melba toast round. Top with second mixture, or topping. Sprinkle with paprika. Bake 15 minutes at 350 degrees.

### BABY BLT'S

Pam Fisher

- |   |                                       |
|---|---------------------------------------|
| <b>1 pt. cherry tomatoes</b>              | <b>1 sm. can water chestnuts</b>      |
| <b>1 lb. bacon, cooked &amp; crumbled</b> | <b>1/4 c. shredded Cheddar cheese</b> |
| <b>1/2 c. Miracle Whip</b>                | <b>2 T. snipped parsley</b>           |
| <b>1 T. green onion</b>                   |                                       |

Cut the tops off and hollow out the tomatoes, discard pulp and juice. Invert on paper towel and drain. Chop water chestnuts. Mix remaining ingredients. Spoon into tomatoes and chill well.

## BAKED BRIE

Gerald Bradley

**2 pieces Brie, enough to cover a 9 inch pie plate**  
**1 jar jalapeno jelly** **Pillsbury pie crust**

Shave and clean Brie. Place Brie on pie plate and spread it out to the edges. Cover with jalapeno jelly. Place pie crust on top and scallop edges to plate. Put small design in pie crust. Bake at 425 degrees for 15 minutes until pie crust is brown. You can substitute raspberry jam and ½ tsp. of red peppers for jalapeno jelly. Serves 6 to 8.

## BEER CHEESE

Anonymous

**8 oz. Cheddar cheese** **1 T. vinegar**  
**8 oz Philadelphia cream cheese** **3 T. stale beer**  
**1 tsp. dry mustard**

Soften cheese. Blend with rest of ingredients with mixer.

## BEST CHEESE BALL

Pam Fisher

**8 oz. sharp Cheddar cheese, shredded** **1 T. chopped onion**  
**16 oz. cream cheese** **1 T. chopped pimento**  
**16 oz. Velveeta, cubed** **2 pkg. dried beef (fresh is best)**  
**2 sticks butter, softened** **chopped walnuts to cover**

Have all ingredients at room temperature. Mix all but walnuts. Makes 1 large or 2 small cheese balls. Roll in walnuts. Chill. Serve with Ritz crackers. Freezes well.

## CHEESE SPREAD

Ann Stein

**1 tsp. onion flakes**  
**8 oz. Philadelphia cream cheese**  
**2 T. mayonnaise**  
**3 oz. pkg. smoked dried beef, grated**

Combine above ingredients. Good spread on crackers.



## CHICKEN WINGS

Mary Negus

1 c. brown sugar  
1 tsp. garlic powder  
1 c. soy sauce

1 jar junior tapioca apricots  
5 lbs. chicken wings

Cut wings at joints. Put meaty pieces in pan and pour sauce over. Bake 350 degrees for 1 ½ to 2 hours. Cook the tips separately for broth.

## CHRISTMAS CHEESE BALL

Lynnette Cook

8 oz. cream cheese  
½ c. black olives  
1 pkg. dried beef

1 small onion, chopped  
½ green pepper chopped

Mix ingredients together well. Roll in chopped pecans.

## CRAB CAKES

Gerald Bradley

12 oz. crabmeat (real or imitation)  
½ cup bread crumbs  
2 lg. eggs, beaten  
2 T. lite mayonnaise  
2 tsp. Dijon mustard  
butter for browning

2 tsp. parsley, chopped  
1 tsp. thyme  
1/8 tsp. cayenne pepper  
2 T. unsalted butter  
4 scallions, sliced thin

Combine all ingredients except scallions. Mix well. Add sliced scallions and mix. Form into eight 2 inch crab cakes. In a 10 inch skillet, melt butter over medium heat. Heat butter until hot but not smoking. Cook the crab cakes for 3 to 4 minutes on each side or until golden brown.

## DELICIOUS CHEESE BALL

Mary Langel

8 oz. cream cheese, softened  
¼ c. grated Parmesan cheese

1 T. horseradish  
1/3 c. chopped olives

Mix all ingredients together. Shape into a ball or log and roll into chopped nuts or nuts and chopped celery. Place in wrapper and chill. Serve with favorite crackers.



# EVERYTHING CHEX MIX

Alica Allen

- 2 sticks butter
- ¼ cup garlic salt
- 1 box Crispix cereal
- 1 small box Rice Chex cereal
- 1 small box Wheat Chex cereal
- ½ box Cheerios cereal
- 1 sack gold fish crackers (any flavor)
- ¾ cup Worcestershire sauce
- 1 box Wheat Thin Crackers
- 1 can mixed nuts (salted)
- 1 sack pretzels (any shape)
- 1 sack popped microwave popcorn

Spray roaster pan with non-stick spray. Melt butter and mix with Worcestershire sauce and garlic salt. Mix well. Place all dry mixtures (except popcorn) in sprayed roaster pan and pour liquid mixture over and stir well. Bake at 250 degrees, stirring every 15 minutes. After 45 minutes, add popcorn and ½ c. Parmesan cheese. Stir well and bake last 15 minutes. Total baking time, 1 hour. Spread out on linen towels to absorb excess oil and allow to cool. Store in airtight container. Freezes well.

# FLOUR TORTILLA ROLL-UPS

Mary Langel

- 2 pkg. frozen spinach
- 10 whole jalapeno peppers
- 2 c. sour cream
- 2 pkg. Hidden Valley Ranch Dressing (dry)
- 2 c. mayonnaise
- 2 doz. burrito size flour tortillas
- 1 Large jar of Hormel Bacon Bits (or cook real bacon until crisp.)

Cook spinach. Squeeze out liquid and let it cool. Blend together the jalapenos and sour cream until smooth. Mix together remaining ingredients. Make sure the dry contents of the Hidden Valley envelope is added to the mixture. Spread on tortilla and roll it up. Roll it up in wax paper and put it in the freezer in a plastic bag. Take out about 1 hour ahead of serving and slice when still partially frozen. Recipe may be halved



## GAME DAY CHILI DIP

Pam Fisher

- 2 lbs. ground beef
- 1 (16 oz.) can of chili
- 2 onions, chopped fine
- 2 lbs. Velveeta cheese, in chunks
- 3 (4 ½ oz.) cans chopped green chilies
- Corn tortilla chips
- 8 oz picante sauce
- 1 tsp. garlic salt
- 1 tsp. chili powder
- 2 cloves garlic, minced

Brown ground beef and drain fat. Combine all ingredients in crock- pot set to low. Heat at least 2 hours. Will do well to 4 hours. Serve warm with chips.

## GREEN CHILI ROLL-UPS

Nancy Sketch

- 16 oz. Philadelphia cream cheese
- 3 green onions, finely chopped
- 1 small can of diced black olives
- 1 pkg. soft tortilla shells (small size)
- 1 tsp. lemon juice
- 1 small can of green chilies
- garlic salt to taste

Mix all ingredients. However, the amount of green chilies, olives and green onions may be varied according to personal taste. Spread a thin layer of mixture on the tortilla shells. Roll up and refrigerate 2 hours. Cut into ¾ inch slices. May be served with or without mild salsa sauce.

## HAM AND CHEESE SPREAD

Gerald Bradley

- 1 lb. ground ham
- 1 (8 oz.) pkg. cream cheese
- 1 (8 oz.) jar of Cheese Whiz
- 1 pkg. original Hidden Valley Dressing mix
- ½ c. milk
- 1 c. mayonnaise

Combine all ingredients and mix well. Place in serving bowl and refrigerate for several hours. Serve with crackers or use as a vegetable dip.



## HAM BALLS II

Gerald Bradley

- 1 ½ lb. ground ham**
- 2 eggs**
- ½ lb. ground pork**
- ½ c. of milk**
- 1 c. of bread crumbs**

### **Sauce:**

- ½ c. cider vinegar**
- 1 ½ c. brown sugar**
- ½ c. water (or pineapple juice)**
- 1 tsp. dry mustard**

Mix first five ingredients and form into balls. Bake at 350 degrees for 45 minutes to an hour. Drain liquid. Mix the sauce ingredients together and pour over the cooked ham balls. Place back in the oven for 15 to 20 minutes to allow the sauce to blend with the meat. I like the pineapple juice instead of water. It enhances the flavor.

## MUSHROOMS STUFFED WITH HAM/CHEESE

Gerald Bradley

- 1 (3 oz.) cream cheese, softened**
- 1 ½ tsp. butter, softened**
- ¼ cup finely chopped ham**
- 2 T. bread crumbs**
- 2 T. finely chopped onion**
- ½ tsp. Worcestershire sauce**
- ¼ tsp. salt**

Wash mushrooms and remove stems. Prepare stuffing mixture putting all ingredients together and stirring well. Heap mixture into mushroom caps. Arrange mushrooms on plate lined with paper towel. Microwave on high for 3 to 4 minutes.

## RUSTY'S STUFFED OLIVES

Pat Cain

- 1 jar large or extra large black olives**
- Blue cheese softened and crumbled**
- Wesson oil**
- 1 to 2 cloves garlic chopped**

Drain olives well. Pack each olive with blue cheese. Soak for 24 hours in oil seasoned with garlic to cover olives and store in the refrigerator until ready to serve. Wipe oil off of olives before serving.



# SHERRI'S GARLIC LOAF

Blanche Goergen

**1 lb. loaf sweet French Bread**  
**½ cup butter**  
**6 cloves fresh garlic crushed**  
**2 T. sesame seed**  
**1 ½ cups sour cream**  
**2 cups Monterey jack cheese, cubed**  
**¼ cup Parmesan cheese, grated**  
**2 T. dried parsley flakes**  
**2 tsp. lemon pepper seasoning**  
**1 (14 oz.) can artichoke hearts, drained**  
**1 cup Cheddar cheese, shredded**  
**1 (6 oz.) can pitted ripe olives**  
**Tomato slices**  
**Parsley sprigs**

Cut French bread in half lengthwise. Place halves on aluminum foil covered baking sheet. Tear out soft inner portion of bread in large chunks, leaving crusts intact. Melt butter in a large skillet and stir in garlic and sesame seeds. Add bread chunks and fry until bread is golden and butter is absorbed. Remove from heat. Combine sour cream, jack cheese, parmesan cheese, parsley flakes and lemon pepper seasoning. Stir in drained artichoke hearts and toasted bread mixture. Mix well. Spoon into bread crust shells and sprinkle with Cheddar cheese. Bake at 350 for 30 minutes. Meanwhile drain olives. Remove bread from oven and arrange olives around edges of bread and tomato slices and parsley sprigs down the center. Makes 8 servings of cheesy, garlic goodness.

## SHRIMP STUFFED MUSHROOMS

Gerald Bradley

|                                      |                                    |
|--------------------------------------|------------------------------------|
| <b>1 (5 oz.) can shrimp, chopped</b> | <b>¼ tsp. instant minced onion</b> |
| <b>¼ cup crumbled cooked bacon</b>   | <b>dash of basil</b>               |
| <b>¼ cup bread crumbs</b>            | <b>1 T. of juice from shrimp</b>   |
| <b>¼ tsp. dried parsley</b>          | <b>fresh mushrooms</b>             |

Wash mushrooms and remove stems. Prepare stuffing mixture, putting everything together and stirring well. Heap mixture into caps and arrange mushrooms on a plate lined with a paper towel. Microwave on high for 3 to 4 minutes. You may substitute crab for shrimp.



## SNACK

Blanche Goergen

**21 oz. potato sticks**  
**12 oz. onion rings**  
**12 oz. salted peanuts**

**1/3 cup margarine**  
**1 pkg. dry taco seasoning mix**

Mix well and bake 45 minutes at 250 degrees stirring every 15 minutes.

## TORTILLA ROLLUPS

Dori Lippon

**16 oz. cream cheese**  
**3 T. each: chopped black olives, chopped green chilies, chopped walnuts, and chopped onion (optional)**

Mix together and spread on 8 to 10 flour tortillas. Roll tortillas, chill and cut into 1 to 2 inch pieces. Serve with salsa for dipping.

## V & C's RUMAKI

Pam Fisher courtesy Marcia Whitney

**1 can water chestnuts, whole**  
**1/3 cup Ketchup**

**bacon to wrap around**  
**1/3 to 1/2 cup sugar**

Place bacon wrapped water chestnuts in a glass pan. Mix Ketchup and sugar and spoon over water chestnuts. Bake 35 to 40 minutes in a slow oven, 300 degrees. Baste occasionally.

## ZESTY COCKTAIL MEATBALLS

Elizabeth Anderson

**1 pkg. (80 oz.) Italian style meatballs, thawed**  
**1 (12 oz.) jar chili sauce**  
**1 (12 oz.) jar grape jelly**

Mix chili sauce and grape jelly together in slow cooker or crock pot. Heat on high until smooth. Pour thawed meatballs in crockpot. Stir to coat meatballs with sauce and simmer on low for approximately 3 hours. Stir occasionally. Eat alone as appetizers or serve as a meal with mashed potatoes and vegetables. Or put on buns as meatball sandwiches and top with mozzarella cheese.



# DIPS

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## ARTICHOKE SALSA

Romayne Wengler

- 1 lg. jar marinated artichoke hearts, drained & chopped
- 1 or 2 garlic cloves, minced
- 1 lg. can black olives, chopped
- ¼ minced red onion
- 4 plum tomatoes, chopped
- sprinkle with salt & pepper
- 2 T. balsamic vinegar
- ¼ c. toasted pine nuts
- Basil

Combine all ingredients, except nuts and basil, and let set at least 1 hour. Top with basil and nuts. Serve with baguettes or tortilla chips.

## BAGEL DIP

Elizabeth Anderson

- 1 ½ c. mayo (not Miracle Whip)
- 1 ½ c. sour cream
- 2 pkg. dried beef (cut up finely)
- 1 sm. onion, finely chopped
- 2 tsp. dill weed
- 2 tsp. Accent
- 2 T. parsley

Mix together and refrigerate. Cut bagels into bite-size pieces and dip away.

## BEAN DIP

Becky Wittrock

- 1 lb. hamburger
- 1 ½ to 2 inch hunk Velveeta cheese
- 1 can refried beans
- 1 (8 oz.) pkg. cream cheese
- 1 pkg. taco seasoning
- 1 c. Hot Pace Picante Sauce

Brown hamburger and drain. Mix all ingredients in slow cooker and heat thoroughly. Serve warm with chips.

\*\*\*

*Share your time, talent and treasure.*

Fr. Bruch



## BEEFY NACHO DIP

Donna Hansen

- |  |                                      |
|--|--------------------------------------|
| <b>1 lb. ground beef</b>                   | <b>¼ c. black olives</b>             |
| <b>1 med. onion, finely chopped</b>        | <b>¾ c. taco sauce (hot or mild)</b> |
| <b>1 can (4 oz.) chopped green chilies</b> | <b>1 c. sour cream</b>               |
| <b>1 can (16 oz.) refried beans</b>        | <b>¼ c. diced green onion</b>        |
| <b>1 ½ c. shredded Cheddar cheese</b>      | <b>taco or corn chips</b>            |

Crumble and brown ground beef with onion. Drain. Spread beans in thin layer in a 7 by 12 or 9 by 13 baking dish. Combine chilies with beef and onion and spread on top of bean layer. Drizzle taco sauce over meat and bake *uncovered* in 400 degree oven for 20 minutes. Top with grated cheese. Dollop with sour cream and sprinkle with green onions and black olives. Serve hot as a dip with plenty of chips.

## BEST SHRIMP

Paul Fisher

- Ritz crackers**
- 8 oz. cream cheese, softened**
- cocktail sauce**
- frozen shrimp, thawed, rinsed**

Spread Ritz crackers with cream cheese, teaspoon of cocktail sauce, then top with half a shrimp. Serve immediately.

## BLUE CHEESE DIP WITH ONION AND CELERY

Kristyn Tjaden

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| <b>8 oz. cream cheese, softened</b> | <b>½ cup finely chopped celery</b> |
| <b>1 cup crumbled blue cheese</b>   | <b>2 garlic cloves, minced</b>     |
| <b>1 cup mayonnaise</b>             | <b>1 tsp. celery salt</b>          |
| <b>1 cup sour cream</b>             | <b>1 tsp. ground pepper</b>        |
| <b>½ cup finely chopped onion</b>   |                                    |

Mix all ingredients in large bowl. Using electric mixer, beat until blended. Transfer to serving bowl, cover and chill dip at least 1 hour and up to 3 days.

# BRUSCHETTA

Paula Richter

**10 plum tomatoes, diced**  
**1 T. minced garlic**  
**2 T. slivered green onions**  
**¾ cup fresh basil, chopped**

**1 T. lemon juice**  
**1 ½ T. tomato paste**  
**1/3 c. olive oil**  
**salt and pepper**

Mix these ingredients. Set aside. Toast slices of French bread or peasant bread. Serve tomato mixture at room temperature in bowl with spoon. Surround with bread slices. Shred fresh Parmesan or Romano cheese to sprinkle on top.

# CARAMEL APPLE DIP

Mr. & Mrs. Don McClain

**27 Kraft caramels**  
**1 can sweetened condensed milk**

**1 stick of butter**

Melt in pan and serve with apple slices.

# CHEESE DIP

Beth McCabe

**16 oz. cream cheese**  
**½ sm. bottle Dorothy Lynch Salad Dressing**  
**garlic salt**  
**lg. pkg. shredded Cheddar cheese**

Mix the cream cheese and salad dressing together with beaters. Add the Cheddar cheese. Add garlic salt to taste. Low fat ingredients optional.

# CHEESY BEAN DIP

Mary Kraninger

**8 oz. cream cheese**  
**8 oz. sour cream**  
**16 oz. of salsa**  
**1 cup Cheddar cheese**  
**16 oz. refried beans**  
**½ pkg. taco seasoning mix**  
**1 cup Monterey jack cheese**  
**tortilla chips**

Mix together cream cheese, beans, sour cream and taco seasoning mix and spread in a 9 by 13 pan. Pour salsa over bean mixture. Mix 1 c. Monterey jack cheese and 1 c. Cheddar cheese together. Sprinkle over salsa. Bake at 325 degrees for 30 to 45 minutes until heated through. Serve with tortilla chips.

## CHICKEN DIP

Dee Schmidt also Irma Reiser

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| <b>1 can chicken soup</b>           | <b>2 T. chopped onion</b>         |
| <b>2 cans canned chicken</b>        | <b>1 c. sour cream</b>            |
| <b>1 can green chilies, chopped</b> | <b>1 c. grated Cheddar cheese</b> |

Mix and bake at 350 degrees for 20 minutes. Serve with corn chips.

## CHICKEN JALEPENO DIP

Marge Ruml

- |                                    |                               |
|------------------------------------|-------------------------------|
| <b>1 can cream of chicken soup</b> | <b>1 small onion, chopped</b> |
| <b>20 oz. chicken breast</b>       | <b>1 tsp. garlic</b>          |
| <b>4 oz. pepper cheese</b>         | <b>¾ c. Velveeta cheese</b>   |
| <b>8 oz. sour cream</b>            | <b>4 oz. jalapeños</b>        |
| <b>½ green pepper, chopped</b>     |                               |

Put all ingredients in crock pot. Heat until hot and melted. Can also be microwaved. Double recipe to make full crock pot.

## COLD AVOCADO, CORN & CHILI DIP

Alica Allen

- |   |  |
|---|--|
| <b>2 ripe avocados, mashed</b>                    | <b>½ lemon or lime, squeezed</b>       |
| <b>1 sm. green pepper, diced</b>                  | <b>½ c. fresh cilantro or 2 T. dry</b> |
| <b>1 red chili pepper, diced</b>                  | <b>2 tsp. garlic powder or salt</b>    |
| <b>1 yellow chili pepper, diced</b>               | <b>¼ c. sugar (optional)</b>           |
| <b>1 sm. bag frozen white, sweet, kernel corn</b> |  |

Put all ingredients in bowl and mix thoroughly. Chill at least 2 hours. Serve with thick chips. We use Tostitos Gold!

## CRAB DIP

Gerald Bradley

- |   |                                     |
|---|-------------------------------------|
| <b>8 oz. pkg. cream cheese</b>            | <b>1 T. instant minced onion</b>    |
| <b>7 oz. crabmeat, rinsed and drained</b> | <b>1 T. lemon juice</b>             |
| <b>2 T. mayonnaise</b>                    | <b>1 tsp. horseradish (or more)</b> |

Microwave cream cheese on low until softened. Stir in remaining ingredients; cover tightly. Microwave on medium for 4-5 minutes, until hot and bubbly, stirring halfway through cooking. Serve with crackers or raw vegetables.

# CREAMY CHICKEN & PEPPERS ENCHILADA DIP

Mary Kraninger

- 2 c. cooked, cubed chicken
- 1 med. onion, chopped
- 10 oz. enchilada sauce
- 16 oz. cream cheese, softened & cut into cubes
- 1 med. red pepper, chopped
- 1 med. green pepper, chopped
- 4 c. shredded Cheddar cheese
- 4 ½ oz. can chopped green chilies, undrained
- tortilla chips

Place all ingredients in slow cooker, except chips. Stir together. Slow cook 4 hours on low until cheese is melted and heated throughout. Serve with tortilla chips.

# CREAMY SHRIMP DIP

Gerald Bradley

- |                                    |                       |
|------------------------------------|-----------------------|
| 8 oz. pkg. cream cheese            | 2 T. dry white wine   |
| 1 can Cheddar cheese soup          | 2 T. lemon juice      |
| 1 sm. can shrimp, rinsed & drained | 1 tsp. chopped chives |

Place cheese and soup in a 1 qt. casserole. Microwave on medium for 4-6 minutes or until cream cheese is melted. Stir halfway through cooking. Chop shrimp and stir in shrimp, lemon, wine, and chives until smooth. Serve with crackers or fresh vegetables.

# CUCUMBER DIP

Dee Schmidt

- |                                    |                       |
|------------------------------------|-----------------------|
| 8 oz. cream cheese, softened       | ¼ c. mayonnaise       |
| ¼ tsp. garlic powder               | ¾ c. chopped onions   |
| ¼ tsp. salt                        | 2 c. chopped cucumber |
| ¼ tsp. freshly ground black pepper | large corn chips      |
| 1 T. Worcestershire sauce          |                       |

Mix all together but cucumbers and corn chips. Put cucumbers in 4 hours before serving. Refrigerate. Serve cold with corn chips.

## **CURRY CREAM CHEESE DIP**

*Blanche Goergen*

- 16 oz. cream cheese, softened**
- 1 c. shredded Cheddar cheese**
- 2 T. sherry**
- 2 tsp. curry powder**
- 1 c. mango chutney**
- ¼ c. finely chopped pecans**
- 8 slices bacon, cooked very crisp, & crumbled**
- ½ c. chopped green onions or chives**

Combine cream cheese, Cheddar cheese, sherry, and curry powder. Mix well and spread in an 8 inch glass pie plate. Spoon chutney over top. Sprinkle with pecans, bacon and green onions. Chill thoroughly. Serve with assorted crackers.

## **HOT ARTICHOKE DIP**

*Claire Ossino*

- 1 c. shredded Cheddar cheese**
- 1 c. Parmesan cheese**
- 14 oz. can of artichokes, mashed**
- ½ c. chopped green onions**
- ½ tsp. garlic powder**
- ¾ c. mayonnaise**

Combine all of the above in a bowl. Transfer to greased baking dish. Bake at 350 degrees for 20 minutes. Serve with "Triscuit" crackers.

## **HOT CARAMEL DIP**

*Maxine Elser*

Melt 1 stick butter, 40 caramels and 1 can Eagle Brand condensed milk and use for apple dip.

## **HOT CRAB MEAT DIP**

*Marie Van Hofwegen*

- 2 c. sharp Cheddar cheese**
- 2 c. mozzarella cheese**
- 2 sm. cans of drained crabmeat**
- 1 small can chopped chilies**
- 1 c. mayonnaise**

Mix all ingredients together and pour into casserole dish. Bake at 350 degrees for 30 to 35 minutes. Serve with Scoop Chips.

## LAYERED NACHO DIP

Alica Allen

- 1 can refried beans
- 1 can chopped green chilies, drained
- 2 T. chopped cilantro
- 1 tsp. garlic powder
- 8 oz. cream cheese, softened
- 3 bunches green onions, diced
- 2 sm. cans sliced black olives, drained
- 1 c. chunky salsa
- 1 or 2 c. shredded Cheddar
- Tostito Gold chips

Spread refried beans on bottom of greased pie plate or deep 8 by 8 dish. Mix chopped green chilies, cilantro and garlic into cream cheese and spread evenly over layer of beans. Next layer the green onions and black olives over the cream cheese. Next layer 1 c. salsa and finally the shredded Cheddar cheese on last layer. Best baked at 350 degrees for 30 minutes. Let set out 5 minutes before digging in with chips. May be served hot or cold. If serving cold, let set in refrigerator an hour to set the cream cheese well.

## MARGARET'S DIP

Pam Fisher

- Layer in pie pan:
- 8 oz. cream cheese
  - 1 can chili
  - 1 can Jalapeño peppers
  - 1 pkg. shredded Monterey Jack or Cheddar cheese
  - 1 can sliced ripe olives, drained

Bake at 350 degrees for 15 minutes or so. Serve with chips.

## MOTHER'S BEST CHEESE DIP

Nancy Sketch

- 1 jar "Old English Cheese"
- 8 oz. cream cheese
- 3 T. onion, grated
- Roquefort cheese, a piece about the size of 3 walnuts
- 1 clove garlic, grated
- 1 tsp. Worcestershire sauce
- ½ c. sour cream

Beat all ingredients together with electric mixer. Refrigerate for at least 4 hours, overnight is better.

## PRONTO SPINACH DIP

Connie Bjornstad

- |  |                                 |
|--|---------------------------------|
| <b>2 c. salsa or picante sauce</b>                                   | <b>8 oz. cream cheese</b>       |
| <b>10 pkg. frozen, chopped spinach</b>                               | <b>1 c. chopped ripe olives</b> |
| <b>2 c. shredded Monterey Jack cheese</b>                            |                                 |
| <b>(or 1 c. Jack cheese or 1 c. Pepper Jack cheese for more zip)</b> |                                 |

Thaw and drain spinach. Mix cream cheese with salsa, jack cheese and spinach. Add olives. Heat through. Bake about 20 minutes at 350 degrees. Serve with tortilla chips, veggies, bread cubes or any other cracker for dipping.

## RUEBEN DIP

Jean Kennedy

- |   |                                      |
|---|--------------------------------------|
| <b>2 pkg. corned beef, finely cut</b>                   | <b>1 c. Thousand Island dressing</b> |
| <b>1 (16 oz.) can sauerkraut, drained &amp; chopped</b> |                                      |
| <b>8 oz. shredded Swiss cheese</b>                      |                                      |

Mix all ingredients together and place in a 2 qt. casserole. Bake for 30 minutes at 350 degrees. Serve warm with chips. I bake and put it in a round loaf of rye bread.

## SALSA

Mary Langel

- |  |                          |
|--|--------------------------|
| <b>6 medium tomatoes, chopped</b>      | <b>chopped onion</b>     |
| <b>6 cloves garlic, chopped</b>        | <b>cilantro, chopped</b> |
| <b>2 jalapeno peppers, or to taste</b> | <b>garlic salt</b>       |
| <b>½ lime, squeezed</b>                |                          |

Mix all ingredients together. The salsa always turns out different.

## SALSA

Mitzi Luchtel

- |  |  |
|--|--|
| <b>1 can white corn</b>                        | <b>1 tsp. salt</b>                         |
| <b>1 lg. green pepper, diced</b>               | <b>1 lg. red pepper, diced</b>             |
| <b>¾ to 1 lg. red onion, diced</b>             | <b>4-6 tomatoes, seeded and diced</b>      |
| <b>4-6 Serrano seeded &amp; diced peppers</b>  | <b>2-3 T. fresh cilantro, chopped fine</b> |
| <b>1/3 c. fresh lime juice (1 lg. lime)</b>    | <b>¼ to 1/3 c. olive oil</b>               |
| <b>1 can black beans, rinsed &amp; drained</b> | <b>½ to 1 tsp. ground cumin</b>            |
| <b>1 tsp. cayenne (or more)</b>                | <b>4 dashes Tabasco</b>                    |

Combine and refrigerate. Bring to room temperature to serve.

## SOMBRERO DIP

Ann Bindner

**2 lbs. hamburger**  
**1 can refried beans**  
**Sliced stuffed olives**

**diced onion**  
**1 lg. jar salsa**  
**shredded Mexican Cheese**

Brown the hamburger with diced onion. Drain. In crock pot combine meat, more chopped onion, refried beans, and salsa. Top with shredded Mexican cheese and sliced stuffed olives. Serve with taco chips.

## STRAWBERRY SALSA

Lois Eckard

**2 ½ cup finely chopped strawberries**  
**1 cup chopped green peppers**  
**2 T. chopped green onions**  
**2 T. minced fresh parsley**

**1/3 cup Catalina dressing**  
**dash hot pepper sauce**  
**pepper to taste**  
**tortilla chips**

In a bowl combine strawberries, green pepper, onion and parsley. Stir in salad dressing, pepper sauce and pepper. Cover and refrigerate 2 hours or more. Serve with tortilla chips. Yields 3 cups.

## TACO DIP

Lynnette Cook

**1 can refried beans**  
**8 oz. sour cream**  
**1 container guacamole**  
**1 sm. onion**  
**1 green pepper**

**2 large tomatoes**  
**1 can black olives**  
**shredded Colby Jack cheese**  
**1 large bag Tostitos**

Layer all ingredients accordingly. Great for parties.

## TACO DIP

Mary Negus

**1 lb. hamburger**  
**1 can refried beans**  
**1 pkg. dry taco mix**

**1 c. sour cream**  
**1/3 c. taco hot sauce**  
**2 c. shredded cheese**

Brown hamburger. Mix with refried beans and taco mix. Layer in bottom of greased 9 by 13 pan. Mix sour cream and hot sauce together and spread over top of hamburger mixture. Cover with shredded cheese. Bake 350 for 30 minutes. Serve with Doritos Taco chips.

## TANGY RADISH DIP

Betty Mataloni

- |                                     |                           |
|-------------------------------------|---------------------------|
| <b>1 c. finely chopped radishes</b> | <b>¾ tsp. salt</b>        |
| <b>8 oz. cream cheese</b>           | <b>1/3 tsp. dill weed</b> |
| <b>1 clove garlic, minced</b>       | <b>pepper to taste</b>    |
| <b>1 T. lemon juice</b>             |                           |

Mix together. Chill 4 hours.

## TEXAS CAVIAR

Jane Flood

- |   |                                  |
|---|----------------------------------|
| <b>3 bunches green onion, chopped</b>           | <b>1 can corn</b>                |
| <b>2 cans black beans</b>                       | <b>garlic (in jar) to taste</b>  |
| <b>1 can hominy (gold or white)</b>             | <b>½ bottle green Tabasco</b>    |
| <b>2 tomatoes, chopped finely</b>               | <b>½ bottle Italian dressing</b> |
| <b>1 green or yellow pepper, chopped finely</b> | <b>black pepper</b>              |

Mix and serve with Tostito Scoops. Serves a crowd.

## TEXAS CAVIAR

Jeanette Krage

- |  |                               |
|--|-------------------------------|
| <b>16 oz. of white corn, drained</b>     | <b>3 tomatoes, diced</b>      |
| <b>16 oz. black beans, drained</b>       | <b>8 oz. Italian dressing</b> |
| <b>16 oz. black eyed peas, drained</b>   | <b>1 ½ c. salsa</b>           |
| <b>1 large green pepper, diced</b>       | <b>1 avocado, mashed</b>      |
| <b>1 bunch green onions, sliced thin</b> |                               |

Mix salsa with Italian dressing and pour over veggies and cover. Refrigerate to blend flavors. Serve with tortilla chips.

## WARM CHEESE DIP

Maxine Elser

- |                           |                                  |
|---------------------------|----------------------------------|
| <b>1 pkg. dried beef</b>  | <b>½ c. minced onion</b>         |
| <b>8 oz. sour cream</b>   | <b>2 T. Worcestershire sauce</b> |
| <b>8 oz. cream cheese</b> | <b>½ tsp. garlic salt</b>        |

Cream together cream cheese and sour cream. Add onion. Mix all ingredients. Bake 25 to 30 minutes or until completely heated, at 350 or in microwave 7 to 10 minutes on high. Use covered quart baking dish.

# **BEVERAGES**

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## **BLOODY MARY MIX**

Bill Ruml

- 46 oz. tomato juice**
- 1 T. celery salt**
- 1 can beef broth**
- 1 T. horseradish**
- 1/3 cup Worcestershire sauce**
- 1 tsp. pepper**

Combine and enjoy.

## **BRANDY SLUSH**

Delores Bryant

- 2 c. sugar**
- 4 green tea bags**
- 1 large can frozen orange juice**
- 1 pint plain brandy (or vodka)**
- 1 large can frozen lemonade**

Mix the 2 cups sugar with 7 cups of water. Bring to hard boil. Let cool. Boil 2 cups water and then add 4 green tea bags. Let set until cool. Add frozen lemonade, orange juice and brandy and mix well. Freeze for 12 hours. To serve, mix ½ slush with ½ Squirt or 7-Up.

## **CRUNCHY PUNCH**

JoAnn Chaffin

- 3 (3 oz.) pkg. Jell-O (any flavor, esp. cherry)**
- 4 c. cold water**
- 9 cups boiling water**
- 10 oz. Real Lemon**
- 2 ½ c. sugar**
- 2 (46 oz.) cans pineapple juice**

Boil 9 cups water with sugar and then add Jello. Let cool. Add 4 cups cold water, lemon juice and pineapple juice. Put in ice cream buckets and freeze. Will keep for several weeks. When ready to serve, set out for about 4 to 5 hours. Add 7-Up or ginger ale (1/2 liter per bucket). This recipe makes 2 ice cream buckets of punch. (4 ½ gal.)

## HOT APPLE CIDER PUNCH

Mr. & Mrs. Don McClain

1 qt. apple cider  
1 pt. orange juice  
1 pt. cranberry juice  
½ c. sugar

1 tsp. cloves  
1 tsp. allspice  
1 ½ stick cinnamon

Put all the ingredients except allspice and cinnamon in a large coffee pot. Put the allspice and cinnamon in the basket. Perk and enjoy!

## HOT CHOCOLATE MIX

Elizabeth Anderson

1 box (8 qt.) instant Carnation milk (10 2/3 c.)  
1 (8 oz.) jar coffee whitener  
1 ½ c. powdered sugar  
2 (1lb.) can instant chocolate mix

In large bowl, mix all together well. Store in air tight container. Prepare by mixing 2 to 3 tablespoons cocoa mix to 6 oz. boiling water or 3 to 4 tablespoons to 8 oz. boiling water.

## HOT CIDER DRINK

Kathy Eilers

2 qt. cranberry juice  
3 qt. apple cider  
1 tsp. cloves

½ c. brown sugar  
4 sticks cinnamon  
dash of salt

Put cranberry juice and apple cider in 30 cup coffee maker. In basket put the brown sugar, cinnamon, salt and cloves. Let percolate and enjoy.

## HOT CIDER PUNCH

Pearl Trebbien

1 lg. bottle (or can) apricot nectar  
12 oz. can frozen orange juice

1 gal. apple cider  
46 oz. pineapple juice

Mix all together and put in a 30 cup coffee maker. Put 4 sticks cinnamon and 2 tsp. whole cloves in the basket. Perk for about 5 minutes. Serve hot.

## KALAUHUA

Gerald Bradley

**6 c. sugar**  
**2 oz. instant coffee**  
**2 qt. water**

**1 ½ - 2 oz. vanilla**  
**1 qt. 190 proof grain alcohol**

Dissolve sugar in one qt. of water. Put 2 oz. instant coffee in 1 qt. of water and dissolve. Mix above items together and add 1 ½ to 2 oz. of vanilla. Let mixture cool. Adjust flavor with vanilla or coffee to taste. Add 1 qt. 190 proof grain alcohol. Mix and taste.

## QUICK MARGARITAS

Gerald Bradley

**1 (6 oz.) can limeade, frozen**  
**1 (6 oz.) can lemonade, frozen**  
**6 oz. Tequila**

**2 oz. Triple Sec**  
**1 lime, sliced**

Fill blender with ice. Add all ingredients and blend until almost frozen. Using a slice of lime, rub rim of glass and then dip glass in salt. Pour mixture in glass and garnish with a lime slice.

## RHUBARB PUNCH

Becky Wittrock

**32 c. rhubarb cut in pieces**  
**16 c. water**  
**2 pkgs. red KoolAid**

**6 cups sugar**  
**1 (46 oz.) can pineapple juice**  
**2 T. lemon juice**

Cook rhubarb until mushy. Drain through jelly bag. Add other ingredients. Seal. Put in hot water bath 20 minutes. Pineapple juice can be left out for variety. Makes 12 quarts.

\*\*\*

*"For the kingdom of God is not food and drink  
but righteousness and peace and joy in the Holy Spirit;..."*

Romans 14:17

## **RUSSIAN TEA**

Kathy Eilers

- 2 ¼ cups Tang (1 lb. 2 oz. jar)**
- 1 pkg. Wyler's Lemonade Mix (2 scoops)**
- 1 ½ cups sugar**
- 1 ½ tsp. cinnamon**
- 1 ½ cups instant tea**
- 1 ½ tsp. ground cloves**

Mix all together and store in airtight container. Put 2 to 4 teaspoons in a mug and add boiling water.

## **YELLOW PUNCH**

Mary Langel

- 24 oz. Wyler's lemonade**
- 1 to 1 ½ cups sugar**
- 5 qts. water**
- 12 oz. can frozen lemonade**
- 3 qts. Squirt**

Mix together lemonades, sugar and water and freeze. Put in 2 ice cream pails. Take out 3 to 3 ½ hours before serving to thaw. Add 3 qts. Squirt or more before serving. You may use pink lemonade.

\*\*\*

*"Wine is like life to men,  
if you drink it in moderation.  
What is life to a man who is without wine?"*  
Sirach 31:27

# Breads



## II. The Nativity

As early as the third chapter of Genesis, God promised that one day the offspring of the woman, Eve, would crush the head of the serpent, Satan. Thus we have the traditional picture of Mary stepping on the head of a serpent, fulfilling this Old Testament prophecy.

St. Matthew and St. Luke give us the wonderful story of the birth of Jesus, from Mary conceiving by the Holy Spirit to the birth of Jesus in a manger, when shepherds and kings came to welcome and adore Him.



## BREADS

## BISCUITS

---

### BANANA STICKY BUNS

Connie Bjornstad

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| <b>½ cup brown sugar, packed</b>      | <b>36 pecan halves</b>           |
| <b>2/3 cup mashed ripe banana</b>     | <b>¼ cup brown sugar, packed</b> |
| <b>½ cup soft butter or margarine</b> | <b>2 T. soft butter or oleo</b>  |
| <b>2 cups Bisquick baking mix</b>     |                                  |

Heat oven to 425 degrees. Place 2 tsp. brown sugar, 2 tsp. butter and 3 pecan halves in each of 12 medium muffin cups. Place in oven to melt sugar and butter. Stir baking mix and banana to a soft dough. Gently smooth into a ball on floured cloth-covered board. Knead 5 times. Roll into rectangle, 15 by 9 inches; spread with 2 T. butter and sprinkle with ¼ cup brown sugar. Roll up, beginning at long side. Pinch edge of dough into roll to seal. Cut roll into twelve 1 ¼ inch slices. Place slices cut side down in muffin cups. Bake 10 minutes. Immediately invert pan onto serving tray or baking sheet; let pan remain a minute so butterscotch drizzles down over buns. Serve warm. Makes 12 buns.

### BRIDE'S BISCUITS

Mary Langel

- |                             |                          |
|-----------------------------|--------------------------|
| <b>5 cups flour</b>         | <b>1 cup shortening</b>  |
| <b>5 tsp. baking powder</b> | <b>2 cups buttermilk</b> |
| <b>1 tsp. salt</b>          | <b>1 pkg. dry yeast</b>  |
| <b>3 T. sugar</b>           | <b>5 T. warm water</b>   |
| <b>½ tsp. baking soda</b>   |                          |

Sift dry ingredients, cut in shortening. Add buttermilk. Dissolve yeast in water and add. Knead lightly. Roll out and cut with biscuit cutter. Bake at 450 degrees for 10 to 12 minutes. Dough may be stored in refrigerator and just pinch off as much as needed or you may cut into biscuits and freeze in foil pans. When you want to use, put in cold oven overnight. Next morning turn oven to 450 and bake. You can use 2 cups whole wheat flour and 3 cups white flour.

# CHEDDAR BAY BISCUITS

Claire Ossino

- 4 cups Bisquick**
- 1 cup shredded Cheddar**
- 1 1/3 cup water**
- 1/2 cup melted butter**
- 1 tsp. garlic powder**
- 1/4 tsp. salt**
- 1/4 tsp. onion powder**
- 1/2 tsp. dried parsley**

In mixing bowl, combine baking mix, cheese, and add water. Mix until dough is firm. Using a small scoop, place dough onto parchment paper lined cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Combine melted butter, garlic powder, salt, onion powder and parsley and brush over baked biscuits.

# BAKING POWDER BISCUITS

Marcella Brodersen

- 2 cups sifted flour**
- 1/2 tsp. salt**
- 3/4 cup milk**
- 3 tsp. baking powder**
- 4 T. shortening**

Sift dry ingredients together and cut in shortening. Add milk to make a soft dough. Grease a 12 muffin tin, put dough in and bake in a 450 degree oven for about 12 minutes. You can roll out 1/2 inch thick, cut with biscuit cutter and bake on a baking sheet.

# EASY MIX BISCUITS

Darlene Maranell

- 3 cups flour**
- 3 tsp. baking powder**
- 1 tsp. salt**
- 1/3 cup Mazola Oil**
- 2/3 cup milk**

Mix well, drop by tablespoon or roll out and cut. Bake at 450 degrees for 12 to 15 minutes.

# BREAD MACHINE BREADS

---

## WHITE BREAD

Joan Langel

**1 cup warm water**

**1 egg**

**1 ½ tsp. salt**

**1/3 cup dry milk**

**3 T. oleo or margarine**

**2 T. sugar**

**3 ½ cups flour**

**1 ½ tsp. yeast**

Put in machine in this order. In the winter I put my dry ingredients in a bag, starting with the dry milk first and then all I have to do is put my water, oleo and egg in machine – add dry ingredients and yeast on top. To save time and cleaning, make 10 bags at a time.

## BREAD MACHINE OATMEAL BREAD

Rachel Wallace

**¾ cup plus 2 T. water**

**1 T. margarine or butter, softened**

**2 cups all purpose flour**

**2 T. sugar**

**1/3 cup old-fashioned or quick cooking oatmeal**

**1 T. dry milk**

**¾ tsp. salt**

**1 ¼ tsp. yeast**

Measure carefully, placing all ingredients in bread machine in order of manufacturer's recommendation. Select sweet or Basic/White cycle. I sometimes add 1/3 cup chopped pecans or 1/3 cup dried apricots or peaches.

\*\*\*

*"The essentials for life are water and bread  
and clothing and a house to cover one's nakedness."*

Sirach 29:21

# COFFEE CAKE

## APPLE-CINNAMON COFFEE CAKE (DIABETIC)

In Memory of Martha Rolfes

|                              |                                |
|------------------------------|--------------------------------|
| <b>¼ cup soft shortening</b> | <b>2 tsp. baking powder</b>    |
| <b>½ cup sugar</b>           | <b>2 apples, sliced</b>        |
| <b>1 egg</b>                 | <b>1 tsp. cinnamon</b>         |
| <b>½ cup skim milk</b>       | <b>1 tsp. sugar substitute</b> |
| <b>1 ½ cup sifted flour</b>  | <b>½ tsp. salt</b>             |

Cream shortening and sugar. Beat egg. Add milk. Sift dry ingredients together and blend into liquid mixture. Spread batter in greased 9 inch square pan. Arrange apple slices on top of batter, pressing them slightly into the batter. Combine sugar substitute and cinnamon; sprinkle on top. Bake at 375 degrees for 25 to 35 minutes. Exchange: 2 ¼ inch square = 1 bread, 1 fat, 1 fruit. Cal: 136/square

## APFELKUCHEN - OVERNIGHT COFFEECAKE

Jean Kennedy

|  |                                 |
|--|---------------------------------|
| <b>2 cups all purpose flour</b>              | <b>1 tsp. baking powder</b>     |
| <b>1 tsp. baking soda</b>                    | <b>2 tsp. cinnamon, divided</b> |
| <b>¼ tsp. salt</b>                           | <b>1 cup granulated sugar</b>   |
| <b>1 cup brown sugar, divided</b>            | <b>2 eggs</b>                   |
| <b>2/3 cup butter or margarine, softened</b> |                                 |
| <b>1 cup buttermilk or sour milk</b>         |                                 |
| <b>1 cup apples, peeled, cored, chopped</b>  |                                 |
| <b>½ cup chopped nuts</b>                    |                                 |

Mix flour, baking powder, soda, salt and 1 tsp. cinnamon in a bowl and set aside. In another bowl, cream granulated sugar, ½ cup brown sugar and butter. Mix in eggs, buttermilk and flour mixture. Fold in apples. Pour into a 9 by 13 greased baking pan. For topping, combine remaining ½ cup brown sugar, nuts and 1 tsp. cinnamon. Sprinkle over batter and cover with foil. Put in refrigerator overnight. Uncover and let stand about 30 minutes before baking for 45 minutes at 350 degrees. It's best served warm. Drizzle with a thin powdered icing if desired.

## DROP DONUTS

Lois Crane

1 egg  
1 T. melted shortening  
1 ½ cup sifted flour  
½ tsp. salt  
½ tsp. cinnamon

½ c. milk  
1/3 cup sugar  
2 tsp. baking powder  
¼ tsp. nutmeg

Beat one egg; add milk and melted shortening. Sift together dry ingredients. Stir all together thoroughly till blended. Drop by tsp. in hot fat (365 degrees) and turn a couple of times.

## FAVORITE COFFEE CAKE

Donna Kathman

½ cup butter  
1 tsp. vanilla  
3 cups flour  
2 tsp. baking powder

2 cups white sugar  
4 eggs  
½ tsp. salt  
1 cup milk

**Topping:**  
1 cup brown sugar  
2 T. flour  
1 cup chopped nuts, optional

2 T. butter  
1 tsp. cinnamon

Cream butter and sugar. Add remaining ingredients in order given. Grease and flour 9 by 13 pan. Alternate coffee cake mixture and topping mixture in pan. Bake at 350 degrees for 50 to 60 minutes.

## QUICK TRICK COFFEE CAKE

Becky Wittrock

Mix 1 cup pancake mix and 1 cup sugar. Add 2 beaten eggs mixed with 1 cup milk. Put into 9 by 9 greased pan. Sprinkle top with mixture of ¼ cup brown sugar, ½ tsp. cinnamon and 1 T. pancake mix. Bake in 375 degree oven for 20 to 25 minutes.

# COFFEE CAKE

Betty Mataloni

- 1 can peach pie filling
- 1 yellow cake mix
- 3 eggs
- 1 cup flour
- 1 cup sugar
- 1 stick oleo
- 1 tsp. vanilla

Beat together pie filling, eggs and cake mix and put in large jelly roll pan. Combine 1 cup flour, 1 cup sugar, 1 stick oleo and 1 tsp. vanilla. Mix and crumble over peach mixture. Bake at 350 degrees for 25 to 30 minutes.

# OVERNIGHT RHUBARB COFFEECAKE

Vivian Herbster

- 1 ½ cup sugar
- ½ cup margarine
- 2 eggs, beaten
- 1 cup buttermilk
- 2 cups flour
- ½ tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 2 cups rhubarb
- 1 tsp. vanilla

In large bowl cream sugar and margarine. Set aside. Mix eggs and buttermilk. Set aside. Sift dry ingredients together. Add dry ingredients alternately with milk and egg mixture to creamed sugar and margarine. Add 2 cups rhubarb cut or diced fine. Add 1 tsp. vanilla. Pour into 9 by 13 pan.

## Topping:

Mix and sprinkle on top the following: ½ cup chopped nuts, ½ cup brown sugar, 1 tsp. cinnamon. Let set in refrigerator overnight. Bake at 350 degrees for 20 to 25 minutes.

# FRUIT BREAD

## APPLE BREAD

In Memory of Martha Rolfes

- |                       |                    |
|-----------------------|--------------------|
| 1 cup margarine       | 2 cups sugar       |
| 4 eggs                | 4 cups flour       |
| 1 tsp. salt           | 1 tsp. vanilla     |
| 2 tsp. baking soda    | 4 T. sour milk     |
| 4 cups apples, cut up | 1 cup nuts, ground |

Mix baking soda into milk. Mix all ingredients. Pour into four 8 ½ by 4 ½ inch pans.

### Topping:

- |                |                 |
|----------------|-----------------|
| 4 T. flour     | 4 T. sugar      |
| 4 T. margarine | 2 tsp. cinnamon |

Sprinkle topping over dough. Bake at 370 degrees for 45 minutes.

## APPLESAUCE BREAD

Mr. & Mrs. Don McClain

- 3 cups sugar
- 1 cup butter (or Crisco)
- 3 eggs
- 1 qt. jar hot applesauce
- 3 tsp. soda
- 3 cups raisins
- 8 oz chopped dates
- 3 tsp. vanilla
- 4 ½ cups flour
- 1 ½ tsp. cloves
- 1 ½ tsp. cinnamon

Cream butter and sugar; add eggs and stir in hot applesauce with dissolved soda. Add raisins, dates and vanilla. Combine flour, cloves and cinnamon and add to mixture. Bake at 350 degrees for 45 to 60 minutes in loaf pans. This recipe makes at least three loaves. Sometimes I bake in Texas muffin tins about 25 to 30 minutes.

## BANANA BREAD

Irene Clark

- |                             |                                |
|-----------------------------|--------------------------------|
| <b>1 stick oleo</b>         | <b>2 cups flour</b>            |
| <b>3/4 cup sugar</b>        | <b>1 tsp. soda</b>             |
| <b>2 eggs, beaten</b>       | <b>1 tsp. vanilla</b>          |
| <b>3 large ripe bananas</b> | <b>1/2 tsp. salt, optional</b> |

Pour into two loaf pans or one bundt pan. Sprinkle with sugar, cinnamon and chopped nuts mixture. Bake at 350 degrees until done.

## BANANA BREAD

Mary Negus

- |                          |                                 |
|--------------------------|---------------------------------|
| <b>1 cup sugar</b>       | <b>1/2 tsp. baking powder</b>   |
| <b>1/2 cup margarine</b> | <b>1/4 tsp. salt</b>            |
| <b>2 cups flour</b>      | <b>2 eggs</b>                   |
| <b>1 tsp. soda</b>       | <b>8 T. sour milk (1/2 cup)</b> |
| <b>3 bananas, mashed</b> |                                 |

Grease 2 small pans. Cream sugar, margarine and add eggs. Then add rest of ingredients, alternating. To make sour milk, add 1 T. vinegar to enough milk to make a cup. Bake at 350 degrees for 50 minutes.

## BANANA BREAD (MOIST)

Nancy Crepeau

- |                             |                             |
|-----------------------------|-----------------------------|
| <b>1 cup sugar</b>          | <b>1 tsp. soda</b>          |
| <b>1/2 cup butter</b>       | <b>2 cups flour</b>         |
| <b>2 eggs, beaten</b>       | <b>1/4 tsp. salt</b>        |
| <b>1 cup mashed bananas</b> | <b>1/2 cup chopped nuts</b> |
| <b>1/2 cup sour cream</b>   | <b>1/2 tsp. vanilla</b>     |

Cream butter and sugar. Add eggs, banana and sour cream. Stir. Mix dry ingredients and add to mixture. Add vanilla. Stir in nuts. Pour into greased 1 pound loaf pan and let stand 10 minutes. Bake at 350 degrees for one hour. Recipe makes one pound loaf or three individual loaves. Recipe may be doubled. Freezes well.

## BANANA NUT BREAD

Betty Halbur

**2/3 cup vegetable oil**  
**1 cup sugar**  
**4 T. milk, if needed**  
**1 tsp. lemon extract**  
**1/2 tsp. cinnamon**  
**1/2 tsp. salt**

**1/2 cup nut meats**  
**2 eggs, beaten**  
**3 bananas, mashed**  
**1 tsp. soda**  
**1 tsp. baking powder**  
**2 cups flour**

Mix in the usual manner. Bake at 325 degrees for 1 hour or until done.

## BANANA PINEAPPLE BREAD

Mr. & Mrs. Don McClain

**1 1/2 cup Crisco**  
**6 eggs**  
**3 tsp. salt**  
**10 to 12 very ripe bananas**  
**1 (15 oz.) can crushed pineapple**  
**1 tsp. allspice**

**3 cups sugar**  
**6 1/2 cups flour**  
**3 tsp. soda**  
**1 cup walnuts**  
**1 tsp. nutmeg**  
**1 tsp. cinnamon**

Cream Crisco and sugar, add eggs and mix. Add dry ingredients, mashed bananas and pineapple. You may need an extra cup of flour if you use pineapple juice for flavor. Bake at 350 degrees for 50 to 60 minutes in greased loaf pans. Makes 4 loaves.

## GRANDMA'S BANANA BREAD

Mr. & Mrs. Don McClain

**1/2 cup Crisco**  
**2 eggs**  
**1 tsp. salt**  
**3 to 4 large ripe bananas**

**1 cup sugar**  
**2 cups flour**  
**1 tsp. soda**

Cream Crisco and sugar. Add eggs and mix in dry ingredients. Add mashed bananas. Pour into greased loaf pan and bake at 350 degrees for 50 to 60 minutes. I usually triple this recipe and sometimes use Texas muffin tins and bake for 25 to 30 minutes. The blacker the bananas, the more flavor in the bread.

# PEANUTTY CHOCOLATE BANANA BREAD

Julie Anderson

|   |                              |
|---|------------------------------|
| <b>2 cups all-purpose flour</b>         | <b>1 cup sugar</b>           |
| <b>1 T. baking powder</b>               | <b>½ tsp. salt</b>           |
| <b>1/3 cup milk</b>                     | <b>1/3 cup peanut butter</b> |
| <b>1 cup mashed ripened bananas</b>     | <b>3 T. vegetable oil</b>    |
| <b>1 cup chocolate morsels, divided</b> | <b>1 egg</b>                 |
| <b>1/3 cup chopped peanuts</b>          |                              |

Preheat oven to 350 degrees. Spray/grease bread pan. In a 2 qt. bowl, combine flour, sugar, baking powder, and salt. Add bananas, milk, oil, peanut butter and egg; stir just until moistened. Stir in ¾ cup milk chocolate morsels. Spoon batter into pan. Sprinkle peanuts and remaining ¼ cup chocolate morsels evenly over batter. Bake for 60 minutes or until toothpick comes out clean. Cool 10 minutes in pan. Loosen edge of pan. Remove bread onto cooling rack. Cool completely and cut into slices. Yield: 1 loaf, 12 servings.

## SUGARLESS BANANA BREAD

In Memory of Martha Rolfes

|  |                               |
|--|-------------------------------|
| <b>1 ¾ cup sifted cake flour</b>         | <b>½ tsp. salt</b>            |
| <b>2 tsp. baking powder</b>              | <b>¼ tsp. baking soda</b>     |
| <b>liquid sweetener = to ½ cup sugar</b> | <b>1 tsp. vanilla</b>         |
| <b>¼ cup melted margarine</b>            | <b>2 med. bananas, mashed</b> |
| <b>2 eggs, beaten</b>                    |                               |

Sift together flour, baking powder, baking soda and salt. Add remaining ingredients except bananas. Stir only until flour mixture is moistened. Fold in mashed bananas. Pour into greased 8 by 4 inch loaf pan. Bake at 350 degrees until top springs back when touched, about 1 hour. Exchange: 1 bread, ½ fat. Cal: 109

## CINNAMON BREAD

Marlene Nelsen

|                          |                        |
|--------------------------|------------------------|
| <b>¼ cup oil</b>         | <b>1 cup sour milk</b> |
| <b>1 cup white sugar</b> | <b>1 tsp. soda</b>     |
| <b>1 egg</b>             | <b>2 cups flour</b>    |

Combine above ingredients. Put one half into a greased bread pan. Combine 1 T. cinnamon and ½ cup sugar. Sprinkle one half of this mixture over batter. Add remaining batter. Top with remaining sugar mixture. Bake at 350 degrees for 50 to 60 minutes or until done.

# CINNAMON NUT BRUNCH LOAF

Mary Kraninger

**¼ cup brown sugar**  
**2 T. butter**

**¼ cup chopped nuts**  
**1 tsp. cinnamon**

Combine above ingredients and set aside.

**½ cup shortening**  
**1 tsp. vanilla**  
**2 cups flour**  
**1 tsp. baking soda**  
**2/3 cup evaporated milk**  
**1 T. vinegar**

**¾ cup sugar**  
**2 eggs**  
**1 tsp. baking powder**  
**½ tsp. salt**  
**1/3 cup water**

Cream shortening, sugar and vanilla. Add eggs, one at a time. Mix dry ingredients together. Combine milk, water and stir in vinegar. Add dry mixture alternating with milk mixture to creamed mixture. Blend well. Pour half the batter in greased loaf pan. Top with nut mixture. Spread remaining batter on top. Bake at 325 degrees for 45 to 50 minutes.

## BISHOP'S BREAD

Darlene Reinig

**2 cups flour**  
**1 tsp. baking powder**  
**1 tsp. baking soda**  
**½ c. chopped dates**  
**½ c. chopped nuts**

**½ c. dried mixed fruit**  
**4 eggs, beaten**  
**½ c. honey**  
**½ c. buttermilk**  
**1/3 c. melted butter**

Preheat oven to 325 degrees. Stir together flour, baking powder and baking soda in a large bowl. Stir in fruits and nuts. In a small bowl, beat eggs, honey, buttermilk and butter. Add to flour mixture. Stir well and turn into a greased and floured loaf pan. Bake for 1 ¼ hours until the top is golden and a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes. Remove from pan. Wrap well and store in cool place for 24 hours before slicing.

# BISHOP'S FRUIT BREAD

Darlene Reinig

- |  |                               |
|--|-------------------------------|
| <b>1 ½ cup flour</b>                   | <b>1 ½ tsp. baking powder</b> |
| <b>¼ tsp. salt</b>                     | <b>1 c. finely cut dates</b>  |
| <b>1 c. halved maraschino cherries</b> | <b>3 eggs</b>                 |
| <b>2 c. coarsely chopped walnuts</b>   | <b>1 c. sugar</b>             |
| <b>2/3 c. chocolate chips</b>          |                               |

Sift flour, baking powder and salt together. Stir in chocolate chips, walnuts, dates and cherries until coated with flour. In large bowl at medium speed beat eggs and gradually beat in sugar. Fold flour mixture into egg mixture. Pour into a 9 by 5 by 3 inch pan which has been greased and lined with waxed paper. Bake at 325 degrees for 1 ½ hours. Very good at Christmas time.

# LEMON BREAD

Marlene Nelsen

- |  |                       |
|--|-----------------------|
| <b>½ cup shortening</b>                  | <b>½ cup milk</b>     |
| <b>1 cup sugar</b>                       | <b>2 eggs</b>         |
| <b>1/3 cup plus 1 T. frozen lemonade</b> | <b>1 ½ cups flour</b> |
| <b>2 T. baking powder</b>                |                       |

Combine all ingredients except 1/3 cup lemonade. Pour into loaf pan and pour 1/3 cup lemonade over batter. Bake at 350 degrees for 50 to 60 minutes.

# LEMON BREAD

Kris Walker

- |                                      |                             |
|--------------------------------------|-----------------------------|
| <b>½ cup margarine</b>               | <b>1 cup white sugar</b>    |
| <b>2 eggs</b>                        | <b>1 ½ cup flour</b>        |
| <b>rind of 1 lemon, (save juice)</b> | <b>1 tsp. baking powder</b> |
| <b>½ cup milk</b>                    |                             |

Blend margarine and sugar; add eggs, lemon rind, flour, baking powder and milk. Place in loaf pan, and bake at 350 degrees for 45 minutes. When cool, about 10 minutes, mix juice of 1 lemon with ¼ cup sugar and spoon over bread. Let stand 4 hours before serving. Freezes very well.

# PRUNE NUT BREAD

Arleen Rohwer

**2 ½ cups all purpose flour**  
**1 ¼ cup milk**  
**3 ½ tsp. baking powder**  
**1 egg**  
**1 cup chopped nuts**

**1 cup packed brown sugar**  
**3 T. salad oil**  
**1 tsp. salt**  
**1 cup prunes, cut up**

Measure all ingredients into large mixing bowl; beat on medium speed for 1 to 2 minutes, scraping bowl constantly. Pour into greased and floured 9 by 5 inch loaf pan. Bake at 350 degrees for 55 to 60 minutes or until done. Cool slightly before removing from pan. Cool on rack thoroughly before slicing. Makes 1 loaf.

# STRAWBERRY BREAD

Dori Lippon

Sift:

**3 cups flour**  
**1 tsp. cinnamon**

**1 tsp. soda**  
**1 tsp. salt**

Mix well, then add:

**2 cups sugar**  
**1 ½ cup oil**

**4 eggs, well beaten**

Mix well, then add:

**2 (10 oz.) pkgs., thawed frozen strawberries**  
**1 cup chopped pecans**

Bake in lightly greased and floured loaf pan at 350 degrees for 1 hour or until done.

\*\*\*

*"Jesus said to them, 'I am the bread of life;  
he who comes to me shall not hunger,  
and he who believes in me shall never thirst.'"*

John 6:35



# QUICK BREADS

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## CINNAMON ROLLS

Marlene Nelsen

Thaw two loaves of frozen bread dough. Roll into large rectangle. Spread generously with oleo or butter. Sprinkle generous amount of brown sugar over butter. Sprinkle with cinnamon. Roll into long roll. Slice and place slices on greased brownie pan. Let rise until double. Bake at 350 degrees for 25 to 30 minutes or until done. Frost with powdered sugar icing while warm.

## MONKEY BREAD

Pam Fisher

**4 cans biscuits**  
**1 ¼ tsp. cinnamon**

**¾ sugar**

Cut biscuits in quarters. Shake biscuits in small bag containing ¾ cup sugar, 1 ¼ tsp. cinnamon. Shake about 10 cut biscuit pieces at a time and place in nonstick bundt pan.

**¾ cup butter**  
**1 ½ tsp. cinnamon**

**1 ¼ cup sugar**

Mix and melt over low heat just until heated through. Drizzle over biscuits. Bake for 30 minutes at 350 degrees.

## SOUTHWESTERN CORN BREAD

Romayne Wengler

**1 cup blue or yellow corn meal**  
**1 ½ tsp. salt**  
**2/3 cup melted butter or bacon drippings**  
**2 cups corn, cooked**  
**4 oz. can chopped green chilies**

**1 T. baking powder**  
**2 eggs**  
**1 cup sour cream**  
**¼ cup Monterrey Jack or Cheddar**  
**½ cup bacon bits (optional)**

Preheat oven to 375 degrees, grease 9 inch square pan or large cast-iron skillet. Mix dry ingredients together and make well in center. Add eggs, butter and sour cream and blend thoroughly. Fold in corn. Pour one half the batter into the prepared pan. Cover with grated cheese and chilies. Pour remaining batter over top. Add bacon bits if desired. Bake 30 to 40 minutes or until done.

# COMPANY GARLIC BREAD

Maxine Elser

**1 loaf French bread**  
**American cheese**  
**1 cup diced onion**  
**1 loaf French bread**

**1 ½ sticks butter**  
**2 T. sesame seeds**  
**garlic salt to taste**

Slice French bread, but not totally through. Put a slice of American cheese between each slice. On stove, sauté 1 cup diced onion and 1 ½ sticks butter. Add 2 T. sesame seeds and garlic salt to taste to butter mixture. Pour over bread. Wrap in heavy duty foil and bake for 25 minutes at 350 degrees.

# MARSHMALLOW PUFFS

Pam Fisher

**1 pkg. crescent rolls**  
**¼ cup sugar**  
**¼ cup melted butter**

**8 marshmallows**  
**1 T. cinnamon**

Melt butter in bowl, set aside. Mix sugar and cinnamon in another bowl, set aside. Lay out the crescent rolls. Dip marshmallows in butter, roll in cinnamon and sugar and place on fat end of crescent roll. Fold over corners like a diaper and roll to the point. Seal edges. Place in muffin tins. Bake at 350 degrees until light brown. They may boil over. Watch carefully.

# SAUSAGE BREAD

Susan Reiser

**12 oz. sausage**  
**¼ cup chopped celery**  
**¼ cup chopped green pepper**  
**2 T. chopped green onion tops**  
**2 T. fresh chopped parsley**

**½ cup chopped onion**  
**garlic salt**  
**1 (3 oz.) pkg. cream cheese**  
**1 tube crescent rolls**  
**1 egg, beaten**

In a skillet, cook sausage, celery, green pepper, onions, parsley and garlic salt. Drain. Add cream cheese. Unroll dough on greased baking sheet. Shape into rectangle. Put sausage mixture in middle. Make slots on each side of mixture and braid. Brush egg on top. Bake at 350 degrees for 20 minutes.

## SAUSAGE BREAD #2

Susan Reiser

- 1 lb sausage, fried & drained well**
- 1 loaf frozen bread dough, thawed and risen**
- Mozzarella cheese**

Knead and spread bread dough on 9 by 12 pan. On top put fried sausage. Optional items to go on top of sausage would be chopped onions, diced tomatoes, sliced green olives. Top with a nice layer of mozzarella cheese. Start with long end and carefully roll up dough and ingredients to form a long loaf. You may need toothpicks to hold it together. Bake at 350 degrees until golden. Slice and serve.

## VEGGIE PULL APART BREAD

Theresa Robinson

- 2 tubes biscuits, cut in half (40 balls)**
- ½ cup celery chopped fine**
- ½ cup green pepper, chopped fine**
- ½ cup onion, chopped fine**
- 3 T. bacon bits**
- ½ shredded cheese**

Sauté vegetables in butter until soft; add 3 T. bacon bits and ½ cup shredded cheese. Roll balls in vegetable mixture and put in greased pie tins or small loaf pans. Bake at 350 degrees for 30 minutes.

\* \* \*

*“And you, take wheat and barley,  
beans and lentils, millet and spelt,  
and put them into a single vessel,  
and make bread of them.”*

Ezekiel 4:9



# YEAST BREADS

---

## CINNAMON BREAD

Lois Crane

**1 cup milk**  
**½ cup sugar**  
**2 pkg. yeast**  
**5 cups flour, sifted**

**1/3 cup butter or margarine**  
**1 ½ tsp. salt**  
**¼ cup warm water**  
**2 eggs, beaten**

Bring milk to a boil; add butter, sugar and salt. Cool to lukewarm. Sprinkle yeast over warm water. After 5 minutes, stir and combine with cooled milk mixture. Add about half the flour and beaten eggs. Beat well. Add enough of the remaining flour to make a soft dough and mix thoroughly. Turn out on lightly floured board and knead about 10 minutes. Place in a bowl and let rise. Divide dough into two portions and roll out into large rectangle. Combine 1 ½ cup sugar and 4 tsp. cinnamon. Sprinkle over dough and roll dough jelly-roll fashion. Place each portion in a pan and let rise. Bake at 400 degrees for 30 to 35 minutes.

## CINNAMON SWIRL BREAD

Gretchen Graham

**¼ cup warm water**  
**1 ¾ cup water**  
**2 cup Wheat Chex cereal**  
**¼ cup margarine, melted**  
**4 ½-5 ½ cups unbleached flour**  
**1 ½ cups raisins**

**1 pkg. yeast**  
**1 cup milk**  
**1/3 cup sugar**  
**2 tsp. salt**  
**1 tsp. cinnamon**

Dissolve yeast in ¼ cup warm water. Set aside. Heat 1 ¾ cup water, milk and margarine to boiling and pour over cereal, sugar and salt in large bowl. Cool to lukewarm, stirring occasionally. Add yeast mixture. Mix and add flour, cinnamon and raisins. Knead until smooth and elastic. Make a ball and place in greased bowl to rise. Cover and let rise until double in bulk (1 hour). Punch down and let rise again (1 hour). Divide in half. Roll each into rectangle 9 by 13. Brush each loaf with melted margarine and sprinkle with half mixture of 2/3 cup sugar and 2 T. cinnamon. Roll tightly. Shape into loaves. Brush tops with butter. Let rise 30 to 45 minutes. Bake at 350 degrees for 1 hour. Remove at once from pans. Delicious toasted!

# CRANBERRY BREAD WITH A TWIST

Mary Langel

In a large bowl stir together 1 cup all-purpose flour and 1 pkg. active dry yeast; set aside. In a medium sauce pan, heat and stir  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cup water, 2 T. sugar, 2 T. butter, and  $\frac{1}{2}$  tsp. salt until warm (120 to 130 degrees) and butter almost melts. Add milk mixture to dry mixture along with 1 egg. Beat with an electric mixer on low speed for 30 seconds, scraping sides of the bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in 1  $\frac{1}{2}$  cup all-purpose flour.

Turn dough out onto lightly floured surface. Knead in enough additional flour ( $\frac{1}{4}$  to  $\frac{1}{2}$  cup) to make a soft dough that is smooth and elastic (3 to 5 minutes total). Shape into a ball. Place in a lightly greased bowl, turning once to grease surface. Cover, let rise until double. (1 to 1  $\frac{1}{2}$  hour) Meanwhile, combine  $\frac{1}{2}$  cup finely chopped cranberries,  $\frac{1}{4}$  cup brown sugar, 2 T. finely chopped pecans, 1  $\frac{1}{2}$  tsp. shredded orange peel,  $\frac{1}{4}$  tsp. cinnamon,  $\frac{1}{4}$  tsp. nutmeg, and  $\frac{1}{8}$  tsp. ground cloves. Set aside.

Punch dough down. Turn out onto lightly floured surface. Cover; let rest for 10 minutes. Melt 1  $\frac{1}{2}$  tsp. butter. Roll dough into a 14x10 inch rectangle. Brush with melted butter. Spread cranberry filling over dough. Roll up, jelly-roll style, starting from a long side. Seal seam. Cut roll in half lengthwise. Turn the cut sides up. Loosely twist halves together, keeping cut sides up. Pinch ends to seal. Place loaf on a greased baking sheet. Cover; let rise until nearly double (about 30 minutes). Bake in a 375 degree oven for 25 minutes or until golden. Cool on wire racks. Drizzle with Orange Icing. Makes 18 servings.

## Orange Icing:

In a small mixing bowl combine  $\frac{1}{2}$  cup sifted powdered sugar and about 1 to 3 tsp. orange juice to make a drizzling consistency.

\* \* \*

*"Do not labor for the food which perishes,  
but for the food which endures to eternal life,  
which the Son of man will give to you;  
for on him has God the Father set his seal."*

John 6:27

# BUTTERHORNS

Mr. & Mrs. Don McClain

- |  |                                |
|--|--------------------------------|
| <b>4 cups flour</b>                    | <b>1 stick butter</b>          |
| <b>1 tsp. salt</b>                     | <b>¼ cup sugar</b>             |
| <b>1 ½ pkg. quick rising dry yeast</b> | <b>1 T. sugar</b>              |
| <b>¼ cup lukewarm water</b>            | <b>3 eggs, slightly beaten</b> |
| <b>¾ cup milk</b>                      |                                |

Combine flour, butter, salt and sugar as for a pie crust. Combine yeast, 1 T. sugar and water. Let set 10 minutes. Combine eggs, milk and yeast. Pour over flour mixture, stir until dough holds together. Refrigerate over night. Next morning, cut in half. Roll each piece into ¼ inch thick circle. Cut each circle into 16 wedges. Roll up like crescent roll. Let rise until double in size. Bake at 375 degrees for 12 to 15 minutes. Makes 32 butterhorns.

# CINNAMON ROLLS

Norma Ronsiek

- |                                       |                          |
|---------------------------------------|--------------------------|
| <b>1 (13 oz.) can evaporated milk</b> | <b>¾ c. oleo</b>         |
| <b>2/3 c. sugar</b>                   | <b>3 eggs, beaten</b>    |
| <b>2 tsp. salt</b>                    | <b>3 pkg. yeast</b>      |
| <b>6 to 7 cups flour</b>              | <b>flour for rolling</b> |

Add enough water to evaporated milk to make 1 qt. liquid. Heat in saucepan until the oleo and sugar are lukewarm. Add eggs, salt, yeast, and enough of the flour to make a dough that forms a ball. Knead the dough well, cover and let rise in warm place until double in size. Roll out, sprinkle with sugar and cinnamon mixture. Roll up as for a jelly roll and cut into ¾ to 1 inch slices. Mix caramel topping ingredients and place in greased pan. Place rolls on top. Bake at 350 degrees until golden brown.

## Caramel Topping:

- |                         |                           |
|-------------------------|---------------------------|
| <b>1 c. brown sugar</b> | <b>1 c. melted butter</b> |
| <b>2 T. corn syrup</b>  | <b>4 T. cream</b>         |

# CRACKED WHEAT BREAD

Norma Ronsiek

Soften 1 pkg. yeast in  $\frac{1}{2}$  cup lukewarm water. Scald 2 cups milk and while hot add 2 cups cracked wheat. Add 6 T. shortening and  $\frac{3}{4}$  cup brown sugar. Let stand until cool.

Then add 1 egg, beaten, 1 heaping T. salt and the yeast. Add 3  $\frac{1}{2}$  to 4 cups white flour or enough to make a stiff dough. Let rise until double, put into greased bread pans and let rise again. Bake for  $\frac{1}{2}$  hour 350 degrees and  $\frac{1}{2}$  hour at 300 degrees.

## EIREEN'S ROLLS

Eireen Notestine

**1 pkg. dry yeast**  
 **$\frac{1}{4}$  cup warm water**  
**3 T. margarine**  
**3 T. sugar**  
**dash of salt**  
**1  $\frac{1}{4}$  cup milk, scalded**  
**1 egg**  
**3  $\frac{1}{2}$  cups flour**

Mix yeast with warm water and set aside. In a mixing bowl, mix margarine, sugar and salt, add scalded milk and stir well. When cool, add the egg and yeast mixture. Begin to add the flour  $\frac{3}{4}$  cup at a time. After adding about 3  $\frac{1}{2}$  cups you will probably need to knead with your hands and add flour until the dough forms a ball; don't be afraid to work the dough well and add as much flour as it takes. Cover the bowl in a warm place and when the dough doubles in size, flour your hands and knead the air from the dough. Let it rise again and when it is double in size again, make any type of rolls you prefer. I prefer to cut a strip of dough, roll it in melted margarine and then in a mixture of cinnamon and sugar, tie it in a knot, let rise again until double and bake at 375 degrees until lightly brown, about 20 to 25 minutes. Turn out of pan immediately. You can use this dough for any kind of rolls or cinnamon bread.

# FLY OFF THE PLATE ROLLS

Mrs. Wilbur Leitch

1 cup milk  
2 T. sugar  
2 pkg. yeast  
½ cup cold water  
marshmallows

1 ½ cup flour  
½ stick oleo  
1 tsp. salt  
1 egg

Put milk and oleo in pan and heat to melt. Put flour and yeast in a mixer bowl. Add sugar and salt. When melted, add cold water to milk and oleo. Add this liquid to flour mixture. Beat on medium speed four minutes. Add egg. Add more flour stirring with a spoon. Knead. Set aside and let rise until double in bulk. Roll dough out and cut into squares. Cut marshmallows in half. Dip in melted butter and mixture of cinnamon & sugar. Place in middle of square and fold dough around it. Place in muffin tins. Let rise and bake at 350 degrees until done, about 30 minutes.

## LARGE BATCH ROLLS OR BREAD

Mr. & Mrs. Don McClain

Scald 2 cups milk with 1 cup butter. Add 2 cups cold milk to cool. Add dash of salt, 1 cup sugar, 4 eggs, 3 pkg. yeast that has been dissolved in 2 cups warm water, and ¼ cup sugar. Add flour to make a stiff dough. Knead well.

Let dough rise 2 times, punching down. Grease pans. Form dough into rolls, buns, or bread. Bake at 350 degrees for 20 to 30 minutes.

For cinnamon rolls, take a chunk of dough and roll out on a greased, flat surface to about ¼ inch thick. Butter or spray the upper side and sprinkle with cinnamon and sugar (raisins can also be added now). Roll from end to end and cut about every inch. Place cut side down in pan to rise.

For sticky rolls: mix 1 cup brown sugar, ½ cup butter and 2 T. milk. Heat till mixture bubbles and pour in bottom of greased cake pan. Place rolls in pan and let rise. Bake at 350 degrees for 20 to 25 minutes. Take out of pan while hot.

# POCKET BREAD

Mary Langel

**3 ½ to 4 cups flour**  
**2 T. cooking oil**  
**¼ T. sugar**

**1 pkg. active dry yeast**  
**1 tsp. salt**  
**1 ½ cup warm water**

With electric mixer, combine 1 ½ cups flour and rest of ingredients at low speed for 30 seconds, scraping sides of bowl as you do this. By hand, stir in rest of flour. Turn dough on lightly floured surface. Knead until smooth. Shape into 12 balls. Cover and let rise 10 minutes. Roll on lightly floured surface to 5 inch rounds. Begin at center and roll to edges. **DO NOT ROLL BACK & FORTH** or bread will not puff. Place on ungreased baking sheet. Cover and let rise 20 to 30 minutes. Bake at 400 degrees for 10 to 12 minutes or until brown. Should be very light brown. Slice on side and stuff with your choice of filling. Equals 1 bread serving.

## SUNDAY BEST DINNER ROLLS

Norma Ronsiek

Before bedtime, cut up ½ cup oleo and ½ cup sugar into a large bowl. Boil 1 ¼ cup of water and add to bowl, whisking until all is melted and dissolved. Then add 1 pkg. yeast to ½ cup lukewarm water. Add 2 eggs and whisk until mixed. Add this to large bowl. Be sure first mixture is cooled. Then add 5 cups flour and 1 tsp. salt. Mix well. Do not add more flour – mix will be sticky. Cover and refrigerate overnight. Turn out onto floured board and knead, adding flour as needed, until elastic and non-sticky. Divide into 8 pieces and then into thirds, making 24. Place in oiled pan and let rise for 2 hours. Bake at 350 degrees for 35 minutes. Best served right out of the oven.

\*\*\*

*"Give us this day our daily bread;..."*

Matthew 6:11

# HAWAIIAN HONEY BREAD

Pam Fisher

- 4 to 4 ½ cups all-purpose flour**
- 2 pkg. quick-rise yeast or active dry yeast**
- 1/3 cup nonfat dry milk**
- 1 tsp. salt**
- ½ cup pineapple juice**
- ½ cup water**
- 1/3 cup shortening**
- ¼ cup honey**
- 2 eggs**
- 1 drop yellow food coloring, if desired**

In large mixer bowl, combine 2 ¼ cups flour, yeast, dry milk and salt; mix well. Heat pineapple juice, ½ cup water, shortening and honey until very warm, 120 to 130 degrees, shortening does not need to melt. Add to flour mixture. Add 2 eggs and food coloring. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a soft dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place 15 to 20 minutes. (30 minutes for active dry yeast). Punch down dough. On lightly floured surface, shape into a round loaf. Place in greased 9 or 10 inch pie pan. Cover; let rise in warm place 15 to 20 minutes. (30 minutes for active dry yeast). Combine one slightly beaten egg and 1 T. water; brush loaf. Bake at 375 degrees for 35 to 40 minute until golden brown. Remove from pan; cool.

\* \* \*

*"Thou didst give them bread from heaven for their hunger  
and bring forth water for them from the rock for their thirst,  
and thou didst tell them to go in to possess the land  
which thou hadst sworn to give them."*

Nehemiah 9:15





# **BREAKFAST & EGGS**

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## **BAKED EGGS**

Jane Hinrichsen

**1 ½ lb. sausage**  
**½ c. cracker crumbs**

**¼ cup salsa**  
**6 eggs**

Mix the sausage, salsa and cracker crumbs together and press into baking dishes. Leave center open for eggs. Crack eggs into center and bake at 350 degrees. Serves six.

## **BAKED FRENCH TOAST**

Maxine Elser

**2 large eggs**  
**2 tsp. powdered sugar**  
**¼ tsp. ground cinnamon**  
**1 T. butter, cut into small pieces**

**½ cup skim milk**  
**½ tsp. vanilla extract**  
**4 slices whole wheat bread (thick)**

Preheat oven to 425 degrees. Coat a baking sheet with cooking spray. Lightly beat eggs with a fork in a shallow bowl. Whisk in milk, sugar, vanilla and cinnamon. Soak bread in egg mixture, then transfer to baking sheet. Sprinkle with butter and bake until golden, 8 to 10 minutes.

## **BREAKFAST BAKE**

Peg Muhlbauer

**12 eggs, beaten**  
**1 cup grated Cheddar cheese**  
**¼ tsp. pepper**  
**1 ½ cups diced ham or sausage**  
**3 cups southern style hash browns**

**½ cup milk**  
**¼ cup onion, chopped**  
**1 tsp. salt**  
**½ cup green pepper, chopped**

Grease 9 by 13 pan. Crumble hash browns in bottom of pan. Mix other ingredients and pour over potatoes. Refrigerate overnight and bake the next morning for one hour or until eggs test done, uncovered, at 350 degrees. Serves 12. Good with a variety of muffins and quick breads.

## BREAKFAST PIZZA

Pam Fisher

- |                                   |                        |
|-----------------------------------|------------------------|
| <b>2 pkg. crescent rolls</b>      | <b>5 eggs</b>          |
| <b>1 lb. pkg. sausage, cooked</b> | <b>¼ cup milk</b>      |
| <b>1 cup hash browns</b>          | <b>½ tsp. salt</b>     |
| <b>1 cup shredded cheese</b>      | <b>1/8 tsp. pepper</b> |

Preheat oven to 375 degrees. Lay out rolls on pizza pan with points to center and wide part to edge. You may have some left over. Crimp edges and pat flat. Roll edge. Sprinkle cooked sausage (or ham) and hash browns over dough. Mix eggs, milk, salt and pepper in a separate bowl. Pour over pizza. Sprinkle cheese over all. Bake 25 to 30 minutes or until crust is cooked and eggs are firm. Great with salsa.

## BREAKFAST TORTILLAS

Marge Ruml

- |                                 |                             |
|---------------------------------|-----------------------------|
| <b>12 oz. chopped ham</b>       | <b>1 T. flour</b>           |
| <b>2 ½ c. Cheddar cheese</b>    | <b>¼ tsp. salt</b>          |
| <b>¼ c. green peppers</b>       | <b>4 eggs (beaten)</b>      |
| <b>½ c. green onion</b>         | <b>2 cups milk</b>          |
| <b>8 (7") flour tortillas</b>   | <b>¼ tsp. garlic powder</b> |
| <b>a few drops of hot sauce</b> |                             |

Mix ham with two cups cheese, onion and peppers. Pour 1/3 cup in each tortilla, roll up and place seam down in 11 by 17 inch pan. Combine eggs, milk, flour, salt, garlic powder and hot sauce and pour over. Refrigerate overnight. Cover. Bake at 350 degrees for 40 minutes covered. Uncover and bake another 10 to 15 minutes. Add remaining cheese and bake until melted.

## BRUNCH CASSEROLE

Sue Richter

- |   |                                       |
|---|---------------------------------------|
| <b>1 lb. cocktail sausages cut into bite sized or cubed ham</b> |                                       |
| <b>6 slices white bread cubed</b>                               | <b>2 cups milk</b>                    |
| <b>6 eggs slightly beaten</b>                                   | <b>1 cup shredded American cheese</b> |
| <b>1 tsp. salt</b>  | <b>1 tsp. dry mustard</b>             |

Combine all and pour into 9 by 13 dish. Refrigerate overnight. Warm to room temperature and bake one hour at 350 degrees.

# COUNTRY BREAKFAST

Donna Kathman

- 1 onion, chopped**
- 1 green pepper, diced**
- 6 cups hash brown potatoes**
- 1 lb. ham, diced**
- 9 eggs**
- ¾ cup milk**
- 1 cup shredded cheese**

Sauté the onion and pepper. Mix the first four ingredients and put into a 9 by 13 pan. Mix the eggs and milk and pour over top of other ingredients. Sprinkle cheese over top and bake at 350 degrees for one hour or until done.

# CRUSTLESS SPINACH QUICHE

Norma Ronsiek

- 1 T. vegetable oil**
- 1 cup chopped onion**
- 1 cup sliced fresh mushrooms**
- 1 (10 oz.) pkg. frozen spinach, thawed and drained**
- 2/3 cup finely chopped ham, cooked**
- 3 cups shredded Monterey Jack cheese**
- 5 eggs**
- 1/8 tsp. pepper**

In a large skillet, sauté onion and mushrooms in oil until tender. Add spinach and ham. Cook and stir until the excess moisture is evaporated. Cool slightly. Beat eggs; add cheese and mix well. Stir in spinach mixture and add pepper; blend well. Spread evenly into a greased 9 inch pie plate or quiche dish. Bake at 350 degrees for 40 to 45 minutes or until a knife inserted near the center comes out clean. Yield: 6 to 8 servings.

\*\*\*

*"I am the living bread which came down from heaven;  
if any one eats of this bread, he will live for ever;  
and the bread which I shall give for the life of the world is my flesh."*

John 6:51

# DELICIOUS RAISED WAFFLES

Rachel Wallace

In large bowl mix  $\frac{1}{2}$  cup warm water with 1 pkg. of yeast and let stand for five minutes.

Add to yeast mixture:

**2 cups of warm milk**

**1 tsp. of salt**

**2 cups all-purpose flour**

**$\frac{1}{2}$  cup of margarine melted**

**1 tsp. of sugar**

Beat until smooth. Cover tightly with plastic wrap and let stand overnight at room temperature. Next morning beat in two whole eggs and  $\frac{1}{4}$  tsp. of baking soda. Batter will be thin. Pour  $\frac{1}{2}$  to  $\frac{3}{4}$  cup of batter into hot waffle iron. Bake until crisp and golden. Batter will keep several days in refrigerator. These also freeze well and can be reheated in the toaster.

## DEILED EGGS

Rose Cates

**12 hard cooked eggs**

**$\frac{1}{2}$  cup mayonnaise or salad dressing**

**$\frac{1}{4}$  cup sweet pickle relish, drained**

**1 T. honey mustard**

**1 tsp. garlic salt (option or to taste)**

**$\frac{1}{2}$  tsp. Worcestershire sauce**

**$\frac{1}{4}$  tsp. pepper**

**fresh parsley sprigs, optional**

Split eggs lengthways, set aside. Mix yolks and all other ingredients and fill eggs. Refrigerate.

## DEILED EGGS

Darlene Reinig

One dozen hard boiled eggs, cooked and cooled. Cut in half and take out the yolks and put in bowl. Using a fork, mash the egg yolks until fine. Add 2 T. mayonnaise, 2 to 3 tsp. lemon juice, 1 tsp. prepared mustard, 1 tsp. Worcestershire sauce,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{4}$  tsp. pepper and  $\frac{1}{2}$  tsp. horseradish (optional). Mix well. Spoon into egg white halves. Garnish with a slice of green olive and sprinkle with paprika. Refrigerate. When cooking eggs, have them at least a week old so they will peel better. Cover eggs with cold water and bring to a boil. Boil 2 minutes. Remove from heat, cover and let stand 12 minutes. Drain and cover with cold water until they are cold. You can add ice cubes to cool them quickly so they peel better.

# HAM-N-CHEDDAR BROCCOLI QUICHE

Pam Gude

- 1 (15 oz.) pkg. Pillsbury Refrigerated Pie Crusts
- 1 cup milk
- 4 eggs, slightly beaten
- ¼ to ½ tsp. dry mustard
- 1/8 tsp. black pepper
- 1 cup cubed cooked ham
- 1 ½ cup shredded Cheddar cheese
- 1 cup frozen broccoli cuts, thawed
- 1 T. chopped onion

Prepare pie crust according to package directions for filled one-crust pie using 9-inch pie pan. Heat oven to 350 degrees. In medium bowl, combine milk, eggs, mustard and pepper; set aside. Layer ham, cheese, broccoli and onion in pie crust-lined pan. Pour egg mixture over ham, cheese and broccoli. Bake at 350 degrees for 40 to 50 minutes or until knife inserted in center comes out clean. Cool five minutes. Serve.

## HASH BROWN EGG BAKE

Marlene Nelsen

- 1 pkg. frozen hash browns
- 1 lb. bacon, cooked and crumbled
- 1 cup (4 oz.) Cheddar cheese
- ¼ to ½ tsp. salt
- 8 eggs
- 2 cups milk

Combine potatoes, bacon, salt and ½ of the cheese and spoon into a 9 by 13 greased pan. Beat eggs and milk. Pour over potatoes. Sprinkle with paprika. Bake uncovered 350 degrees 40 to 50 minutes. Sprinkle with remaining cheese. May be prepared and stored in refrigerator overnight. Remove from refrigerator 30 minutes before baking.

\*\*\*

*"Better is a dinner of herbs where love is  
than a fatted ox and hatred with it."*

Proverbs: 15:17

# MUSHROOM ONION QUICHE

Nancy Sketch

- |   |   |
|---|---|
| <b>1 (10 inch) pastry shell</b>             | <b>3 T. butter</b>                      |
| <b>½ lb. fresh mushrooms, thinly sliced</b> | <b>4 T. minced green onion</b>          |
| <b>1 tsp. salt</b>                          | <b>1 tsp lemon juice, fresh is best</b> |
| <b>4 eggs</b>                               | <b>1 cup whipping cream</b>             |
| <b>Dash of pepper</b>                       | <b>¼ tsp. nutmeg (optional)</b>         |
| <b>½ cup grated Swiss cheese</b>            |   |

Pre-heat oven to 450 degrees. Bake the pastry shell for 10 minutes and allow to cool. Reduce oven temperature to 350 degrees. Melt butter in a large frying pan. Stir in onions, mushrooms, salt and lemon juice. Cover pan and simmer for 10 minutes. Uncover and boil about five to 10 minutes until liquid is evaporated. Beat the eggs and cream together in a small bowl and add pepper and nutmeg. Stir in mushroom/onion mixture and pour into pastry shell. Sprinkle with Swiss cheese. Bake at 350 degrees for 40 to 50 minutes until center is set. You may cover the edge of the crust with foil to prevent burning. Serves six.

# PANCAKES

Maxine Elser

- |                             |                           |
|-----------------------------|---------------------------|
| <b>2 cups flour</b>         | <b>1 tsp. baking soda</b> |
| <b>2 tsp. baking powder</b> | <b>2 tsp. sugar</b>       |
| <b>2 eggs</b>               | <b>1 tsp. salt</b>        |
| <b>2 cups buttermilk</b>    | <b>4 T. cooking oil</b>   |

Mix dry ingredients in bowl. Add eggs, buttermilk and oil. Stir until mixed. DO NOT BEAT. Fry on hot griddle.

## Syrup:

- |                          |                               |
|--------------------------|-------------------------------|
| <b>1 cup brown sugar</b> | <b>1 cup granulated sugar</b> |
| <b>1 cup water</b>       |                               |

Bring to boil and boil for one minute. BE CAREFUL AND TURN HEAT DOWN OR THIS MIXTURE CAN BOIL OVER. Add a few drops of maple flavoring and butter flavoring.

# SUNDAY BRUNCH CASSEROLE

Darlene Reinig

- 4 cups plain croutons**
- 8 eggs, beaten well**
- 4 cups milk**
- 2 tsp. onion salt**
- pepper to season**
- 2 cups shredded Cheddar cheese**
- 8 slices bacon, cooked, drained & crumbled**

Place croutons in 10 by 14 inch greased baking dish. Combine eggs, milk, onion salt and pepper and pour over croutons. Sprinkle cheese over casserole. Cover and refrigerate overnight, or several hours. Before baking, sprinkle crumbled bacon on top. Bake at 325 degrees for about 50 to 60 minutes. Let stand about 10 minutes before serving. Serve with fruit and a roll and have a beautiful brunch.

# SUNRISE FRITATTA

Norma Ronsiek

- 1 (30 oz.) bag shredded hash brown potatoes, defrosted**
- 1 T. olive oil**
- 1 bunch green onions, sliced**
- 1 (8 oz.) jar chopped mushrooms**
- 10 eggs**
- ¼ c. butter, melted**
- 1 ½ c. Jack cheese, grated**
- 1 (12 oz.) bulk sausage**
- 1 zucchini, chopped**
- 1 bunch asparagus**
- 2 T. prepared mustard**
- 2 cups milk**

Preheat the oven to 350 degrees. In a large 12 inch skillet, heat the oil. Add the hash browns and sauté on medium low heat until browned. Pat the hash browns in the bottom of the pan to make a crust. In a separate skillet, brown the sausage. Add the sliced onions and sauté until softened. Add the zucchini, asparagus, and mushrooms, cooking until tender. Remove from heat and drain any fat. Beat the eggs and mustard together. Add the butter and milk, beating until well blended. Spread the sausage and vegetable mixture evenly over the potato crust. Gently pour the egg mixture over the top of the sausage and vegetable mixture so as not to disturb. Sprinkle the grated cheese evenly over the top of the egg mixture. Bake for 1 hour. Cut into wedges and serve with tomato salsa or warmed cheese sauce. Serves 8 to 10.



# **JAMS & TOPPINGS**

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## **CROCK POT APPLEBUTTER**

Mr. & Mrs. Don McClain

|                        |                        |
|------------------------|------------------------|
| <b>4 c. sugar</b>      | <b>¼ tsp. cloves</b>   |
| <b>4 tsp. cinnamon</b> | <b>¼ tsp. allspice</b> |
| <b>¼ tsp. salt</b>     | <b>¼ tsp. nutmeg</b>   |
| <b>apples</b>          |                        |

Fill a crock pot heaping full of finely chopped apples mixed with the rest of the ingredients. Cook on high 1 hour with cover, then turn to low and cook all day, 24 hrs. Put in jars.

## **CHERRY RHUBARB JAM**

Rachel Wallace

|                                       |                                 |
|---------------------------------------|---------------------------------|
| <b>4 cups rhubarb, finely chopped</b> | <b>1 cup water</b>              |
| <b>4 cups sugar</b>                   | <b>1 can cherry pie filling</b> |
| <b>2 pkg. cherry Jell-O (3 oz.)</b>   |                                 |

Cook the rhubarb and sugar in 1 cup water for 10 minutes. Cool a few minutes, stirring constantly. Add pie filling. Boil 10 minutes. Remove from heat and add the Jell-O. Stir until completely dissolved. Pour into jars and seal or refrigerate.

## **RHUBARB-STRAWBERRY JAM**

Irma Reiser

|   |                                       |
|---|---------------------------------------|
| <b>4 cups rhubarb, cut fine</b>         | <b>4 cups sugar</b>                   |
| <b>2 cups strawberries</b>              | <b>1 sm. env. strawberry Kool Aid</b> |
| <b>1 pkg. strawberry Jell-O (3 oz.)</b> |                                       |

Combine all ingredients except Jell-O. Cook slowly until it makes its own juice. Then boil 15 minutes stirring often. Remove from heat and stir in Jell-O. Put in jars and seal while hot

## **STRAWBERRY RHUBARB JAM**

In Memory of Dixie Wittrock

|                                  |                                     |
|----------------------------------|-------------------------------------|
| <b>2 cups rhubarb, cut</b>       | <b>4 cups sugar</b>                 |
| <b>½ cup water</b>               | <b>3 oz. pkg. strawberry Jell-O</b> |
| <b>1 box frozen strawberries</b> |                                     |

Boil rhubarb, sugar and water together for 7 minutes. Add 1 box of frozen strawberries and boil another 2 minutes. Stir in 1 pkg. strawberry Jell-O. Put in jars and seal with paraffin or lids.

## CARAMEL TOPPING FOR ROLLS

Mary Langel

**1 stick oleo**

**½ cup white sugar**

**½ cup brown sugar**

**¾ cup vanilla ice cream**

Mix well and bring to a boil. Cool and pour over cinnamon rolls. You may use frozen rolls or your own recipe for rolls. Bake 350 degrees. Turn face down after rolls are baked.

## GOLDEN TOMATO PRESERVES

Beverly Sporrer

**2 lbs. yellow pear tomatoes or 8 small to medium yellow tomatoes**

**3 cups sugar**

**grated rind of 1 orange**

**grated rind of 1 lemon**

**2 lemons, sliced thin**

Let tomatoes stand a few seconds in boiling water, drain and dip in cold water. Peel and layer tomatoes in bowl, sprinkle sugar on each layer. Cover and let stand overnight. Drain off juice and sugar and heat to boiling point with orange juice and rinds. Boil until it spins a thread. Add tomatoes and sliced lemons. Cook rapidly until thick. Pour into pint jars and seal with paraffin. Makes 2 pints.

## ZUCCHINI JAM

Eugene Sweeney

**6 cups peeled and shredded zucchini**

**4 T. water**

**6 cups sugar**

**½ cup lemon juice**

**1 cup crushed pineapple with juice**

**6 oz. pkg. apricot Jell-O**

Boil zucchini and water ten minutes, stirring constantly. Drain. Add sugar, lemon juice and pineapple. Boil for six minutes. Remove from heat. Add Jell-O and stir until dissolved. Pour into jars. Cover with lids or wax. Freezes well.

# MUFFINS

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## APPLE MUFFINS

Sarah Chaffin

|                            |                               |
|----------------------------|-------------------------------|
| <b>1 egg</b>               | <b>1 tsp. baking powder</b>   |
| <b>½ cup milk</b>          | <b>½ tsp. cinnamon</b>        |
| <b>¼ cup vegetable oil</b> | <b>1 cup grated raw apple</b> |
| <b>1 ½ cup flour</b>       | <b>½ cup sugar</b>            |

Beat egg, stir in milk, apple and oil. Blend in dry ingredients. Stir well. Top with a topping made of 1/3 cup brown sugar, 1/3 cup nuts and ½ tsp. cinnamon. Bake at 350 degrees for 20 minutes.

## APPLESAUCE MUFFINS

Betty Halbur

|                                    |                                   |
|------------------------------------|-----------------------------------|
| <b>1 egg</b>                       | <b>½ cup shortening or butter</b> |
| <b>¾ cup sugar</b>                 | <b>1 tsp. cinnamon</b>            |
| <b>½ tsp. salt</b>                 | <b>1 tsp. soda</b>                |
| <b>½ tsp. cloves</b>               | <b>1 ¾ cup flour</b>              |
| <b>1 cup applesauce or bananas</b> |                                   |

Cream the egg, shortening and sugar. Add dry ingredients and beat until fluffy. Add 1 cup applesauce or bananas. Raisins and/or nuts may be added. Pour in greased muffin tins and bake at 400 degrees for 18 minutes or until done.

## BANANA MUFFINS

Lois Eckard

|                          |                               |
|--------------------------|-------------------------------|
| <b>2 cups flour</b>      | <b>1 ½ cup sugar</b>          |
| <b>2/3 tsp. soda</b>     | <b>1 ¼ tsp. baking powder</b> |
| <b>1 stick margarine</b> |                               |

Mix above ingredients with pastry blender until crumbly.

|                             |                         |
|-----------------------------|-------------------------|
| <b>1 c. all bran cereal</b> | <b>½ to 1 c. water</b>  |
| <b>1 egg</b>                | <b>2 mashed bananas</b> |

Put 1 cup all bran cereal in ½ to 1 cup water (depends on moisture in bananas). Add 1 egg and 2 mashed bananas. Pour this mixture in flour mixture when cereal has thoroughly moistened. Don't over mix. Pour into greased muffin tins and sprinkle the tops of muffin mix with sugar. Bake at 400 degrees for 20 minutes.

# BANANA MUFFINS

Irma Reiser

- |  |                             |
|--|-----------------------------|
| <b>¼ cup oleo</b>                          | <b>¾ cup sugar</b>          |
| <b>1 egg, beaten</b>                       | <b>1 tsp. vanilla</b>       |
| <b>1 ½ cup flour</b>                       | <b>½ tsp. nutmeg</b>        |
| <b>1 tsp. soda dissolved in 1 T. water</b> | <b>1 cup mashed bananas</b> |

Cream oleo and sugar; add egg, mashed bananas, and vanilla. Sift flour with nutmeg and add to creamed mixture along with soda water. Beat only until blended. Place in muffin cups, sprinkle tops with cinnamon and sugar. Bake at 350 degrees for 20 to 25 minutes.

# BANANA OATMEAL MUFFINS

Alice Kollasch

- |                                    |                                 |
|------------------------------------|---------------------------------|
| <b>1 cup all-purpose flour</b>     | <b>1 cup quick cooking oats</b> |
| <b>1 T. baking powder</b>          | <b>½ tsp. baking soda</b>       |
| <b>¼ tsp. salt</b>                 | <b>1 tsp. ground cinnamon</b>   |
| <b>1 large egg</b>                 | <b>1 cup 1% buttermilk</b>      |
| <b>1/3 cup brown sugar, packed</b> | <b>2 tsp. vegetable oil</b>     |
| <b>1 cup chopped ripe bananas</b>  | <b>1 tsp. vanilla</b>           |

Preheat oven to 425 degrees. Lightly spoon flour into measuring cup. Combine flour, oats, baking powder, soda, salt and cinnamon in a bowl; stir well. Combine egg, buttermilk, bananas, brown sugar, oil and vanilla; stir well with a whisk. Add to flour mixture, stirring just until moist. Spoon batter into 12 muffin cups coated with cooking spray. Sprinkle batter evenly with a mixture of 1 ½ tsp. sugar and cinnamon. Bake at 425 degrees for 18 minutes or until muffins spring back when touched lightly in center. Remove from pan and place on wire rack.

\*\*\*

*“Go, eat your bread with enjoyment,  
and drink your wine with a merry heart;  
for God has already approved what you do.”*

Ecclesiastes 9:7

# BLUEBERRY MUFFINS SUPREME

Jean Kestel

|                               |                            |
|-------------------------------|----------------------------|
| <b>½ cup rolled oats</b>      | <b>½ cup orange juice</b>  |
| <b>1 ½ cup flour</b>          | <b>½ cup vegetable oil</b> |
| <b>1 ¼ tsp. baking powder</b> | <b>1 cup blueberries</b>   |
| <b>½ tsp. salt</b>            | <b>2 T. sugar</b>          |
| <b>¼ tsp. baking soda</b>     | <b>½ tsp. cinnamon</b>     |
| <b>½ cup sugar</b>            |                            |

Combine oats, flour, baking powder, salt, soda, sugar, orange juice and oil in large bowl and mix well. Fold in blueberries. Spoon into non-stick muffin pans or into paper liners if not using non-stick pan. Mix 2 T. sugar and cinnamon in a small bowl. Sprinkle over muffins. Bake at 400 degrees for 18 to 20 minutes or until brown.

## SIX WEEK MUFFINS

Norma Ronsiek

|                                |                                      |
|--------------------------------|--------------------------------------|
| <b>1 cup melted shortening</b> | <b>3 cups sugar</b>                  |
| <b>1 qt. buttermilk</b>        | <b>4 eggs, beaten</b>                |
| <b>5 cups flour</b>            | <b>5 tsp. soda</b>                   |
| <b>2 tsp. salt</b>             | <b>15 oz. box Raisin Bran cereal</b> |

Combine all ingredients except the cereal. Add cereal. Mix well. Fill greased muffin tins ½ to 2/3 full. Bake at 400 degrees for 15 to 18 minutes. Keep batter in refrigerator. Batter will keep up to six weeks.

## BIG BATCH MOIST MUFFINS

Marie Van Hofwegen

|  |                            |
|--|----------------------------|
| <b>3 cups sugar</b>                                  | <b>1 cup vegetable oil</b> |
| <b>4 large eggs</b>                                  | <b>1 tsp. salt</b>         |
| <b>1 T. + 2 tsp. baking soda</b>                     | <b>5 cups flour</b>        |
| <b>1 T. + 1 tsp. cinnamon</b>                        | <b>1 qt. buttermilk</b>    |
| <b>1 (15 oz.) pkg. Kellogs Two Scoop Raisin Bran</b> |                            |
| <b>1 (17 oz.) can lite fruit cocktail, undrained</b> |                            |

Combine all ingredients in large plastic bowl. Mix with electric mixer for 2 minutes. Refrigerate overnight. Use liners in medium size muffin pan. Bake at 350 degrees for 30 minutes. Keeps for 3 weeks in refrigerator.

# LEMON BLUEBERRY MUFFINS

Kristyn Tjaden

- |  |                               |
|--|-------------------------------|
| <b>1 ¾ cup all purpose flour</b>           | <b>2 ¾ tsp. baking powder</b> |
| <b>¾ tsp. salt</b>                         | <b>½ cup sugar</b>            |
| <b>2 tsp. grated lemon rind</b>            | <b>1 large egg, beaten</b>    |
| <b>¾ cup milk*</b>                         | <b>1/3 cup vegetable oil</b>  |
| <b>1 cup fresh or frozen blueberries**</b> | <b>1 T. sugar</b>             |
| <b>1 T. all purpose flour</b>              |                               |

Combine flour, baking powder, salt, sugar and lemon rind in large bowl; make a well in center of mixture. Combine egg, milk, and oil; stir well. Add to dry ingredients, stirring just until moistened. Combine blueberries with 1 T. flour and 1 T. sugar, tossing gently to coat. Fold blueberry mixture into batter. Spoon batter into greased muffin pans, filling 2/3 full. Bake at 400 degrees for 18 minutes or until golden. Remove from pans immediately. Yield: 1 dozen.

\* Add 1 tsp. lemon extract to milk, if desired.

\*\* If using frozen blueberries, thaw and drain them, and pat dry with paper towels. This will prevent the batter from becoming blue.

## MY OWN MUFFINS

Donna Hansen

- |                            |                              |
|----------------------------|------------------------------|
| <b>1 ¼ cup flour</b>       | <b>3 tsp. baking powder</b>  |
| <b>½ tsp. salt</b>         | <b>½ cup sugar</b>           |
| <b>1 ½ cup Raisin Bran</b> | <b>1 ¼ cup milk</b>          |
| <b>1 egg</b>               | <b>1/3 cup vegetable oil</b> |
| <b>1 tsp. cinnamon</b>     | <b>1/8 tsp. cloves</b>       |
| <b>1/8 tsp. allspice</b>   |                              |

Mix Raisin Bran with milk. Let stand until softened. Add egg and oil. Mix well. Add dry ingredients, stirring only until combined. Pour into 12 greased muffin tins. Bake in 400 degree oven for about 25 minutes. Very tasty.

\*\*\*

*"I am the bread of life."*

John 6:48

# RAISIN BRAN FLAKES MUFFINS

Arleen Rohwer

|   |                                 |
|---|---------------------------------|
| <b>1 cup Kellogg's Raisin Bran Flakes</b> | <b>2/3 cup milk</b>             |
| <b>1 egg</b>                              | <b>1/4 cup soft shortening</b>  |
| <b>1 cup sifted flour</b>                 | <b>2 1/2 tsp. baking powder</b> |
| <b>1/2 tsp. salt</b>                      | <b>1/4 cup sugar</b>            |

Combine Raisin Bran flakes, milk, egg and shortening; beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pans 2/3 full. Bake at 400 degrees for about 25 minutes. Yields 9 muffins, 2 1/2 inches in diameter.

# RHUBARB MUFFINS

Susanne Wesselmann

|  |                           |
|--|---------------------------|
| <b>1 1/2 cups sugar (or 1 cup white sugar &amp; 1/2 cup brown sugar)</b> |                           |
| <b>2 1/2 cups flour</b>  | <b>1 tsp. baking soda</b> |
| <b>1 tsp. salt</b>   | <b>2 T. vinegar</b>       |
| <b>1 cup milk</b>  | <b>1 egg</b>              |
| <b>1 tsp. vanilla</b>  | <b>2/3 cup oil</b>        |
| <b>1 1/2 cup chopped rhubarb</b>   |                           |

Mix sugars, flour, soda and salt. Blend milk and vinegar. Add this to dry ingredients with egg, vanilla and oil. Stir in rhubarb. Bake at 350 degrees until done. After baking, spread a light glaze of powdered sugar and water over muffins.

# SQUASH MUFFINS

Linda Sindt

|   |
|---|
| <b>1 pkg. frozen squash or 2 cups cooked, mashed squash</b> |
| <b>1 stick oleo, melted</b>                                 |
| <b>2 pkg. yeast</b>   |
| <b>1/4 warm water</b>                                       |
| <b>1 scant cup sugar</b>                                    |
| <b>4 to 5 cups flour, bread flour is best</b>               |

Dissolve yeast in 1/4 cup warm water. Mix squash, oleo, sugar and yeast. Add flour until you can handle dough (a little sticky). Let rise until double. Shape into rolls in muffin tins. Let rise again. Bake at 350 degrees for 15 to 20 minutes. Lay foil over top while baking to keep from turning brown. Makes 2 dozen muffins. Freezes well.

# NOODLES

## NOODLES

Rachel Wallace

**1 c. flour**

**½ tsp. salt**

**¼ tsp. baking powder**

**1 egg**

**¼ c. melted butter or oleo**

**2 T. milk**

Mix dry ingredients together. Add egg, milk and melted butter. Mix with a fork. Roll thin and cut as desired. Let dry for 20 minutes. These can be frozen. You may use a pizza cutter to cut the noodles.

\*\*\*

*"Jesus then said to them,  
'Truly, truly, I say to you,  
it was not Moses who gave you the bread from heaven;  
my Father gives you the true bread from heaven.'"*

John 6:32

# Cakes & Pies

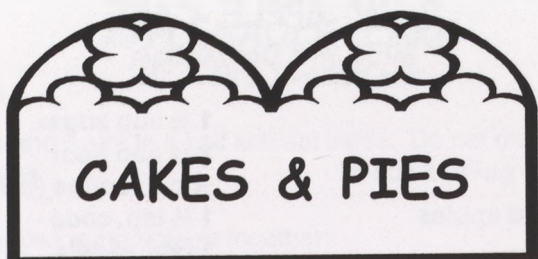
The Holy Family



### **III. The Holy Family**

And after Jesus was circumcised, they returned home, and the child grew to maturity, and he was filled with wisdom, and God's favor was with him. (Luke 2:39-40).

Today, as in ancient times, the family serves as the most important "first church" of every child.



## CAKES & PIES

### CAKES

#### APPLE CAKE

Joan Langel

1 cup brown sugar  
½ cup oleo  
2 ½ cup flour  
½ tsp. salt  
½ cup milk  
1 tsp. vanilla  
¼ cup oleo  
1 cup coconut

1 cup white sugar  
2 eggs  
1 tsp. soda  
1 tsp. cinnamon

2 cups chopped apples  
¾ cup brown sugar  
½ cup nuts

Cream sugars, oleo and eggs. In another bowl, sift together flour, soda, salt, and cinnamon. Add dry ingredients alternately with milk. Stir in vanilla and apples. Spread in greased 9 by 13 pan. Combine in small bowl ¼ cup oleo, brown sugar, coconut and nuts. Sprinkle over cake and bake at 350 degrees for 55 minutes.

#### APPLE CAKE

Arleen Rohwer

1 cup sugar  
½ cup shortening  
1 egg  
½ cup water

1 ½ cups flour  
1 tsp. soda  
1 tsp. cinnamon

Add all above ingredients in bowl and mix. Then add:

½ cup nuts

2 cups chopped apples

**Topping:**

½ cup chopped nuts

4 T. sugar

Sprinkle on top of batter before baking. Bake at 350 degrees for 25 to 30 minutes.

## RAW APPLE CAKE

Mr. & Mrs. Don McClain

**¾ cup Crisco**

**2 eggs**

**¼ tsp. salt**

**1 cup chopped apples**

**1 cup raisins**

**1 ½ cup sugar**

**2 ¼ cup flour**

**¾ cup coffee (cold)**

**1 ½ tsp. soda**

**1 tsp. vanilla**

Cream Crisco, sugar and eggs; add coffee and dry ingredients. Mix and fold in apples and raisins. Pour into pan and top with a mixture of ½ cup brown sugar, 1 tsp. cinnamon and ½ cup chopped walnuts.

Bake at 350 degrees for 45 to 60 minutes.

## RAW APPLE CAKE

Alice Mulder

**2 ½ cup brown sugar**

**2 eggs, beaten**

**3 cups raw apples, grated**

**½ tsp. salt**

**½ tsp. cloves**

**1 cup raisins**

**1 cup shortening**

**1 cup cold coffee**

**2 tsp. soda**

**1 tsp. cinnamon**

**4 cups flour**

Combine the soda to apples. Cream sugar and shortening; add eggs. Add dry ingredients alternating with coffee. Add raisins and apples. Bake at 325 degrees for 45 minutes.

\*\*\*

*"For the LORD your God is bringing you into a good land,  
a land of brooks of water, of fountains and springs,  
flowing forth in valleys and hills, a land of wheat and barley,  
of vines and fig trees and pomegranates,  
a land of olive trees and honey..."*

Deuteronomy 8:7-8

## APPLESAUCE CAKE

Mr. & Mrs. Don McClain

Bring raisins and water to a boil and set aside. Do not drain.

**3/4 cup raisins**

**1/2 cup boiling water**

Cream the following ingredients together:

**1/2 cup Crisco**

**1 1/2 cups dark brown sugar**

**1/2 tsp. salt**

**1/2 tsp. cinnamon**

**1/2 tsp. cloves**

**1/2 tsp. allspice**

Add the following ingredients:

**2 eggs**

**1 1/2 cups thick applesauce**

**2 1/2 cups flour**

**3/4 cups walnuts**

Pour into 9 by 13 pan and sprinkle with the following topping:

**1/2 cup brown sugar**

**1 tsp. cinnamon**

**1/2 cups chopped walnuts**

Bake at 350 degrees for 40 to 45 minutes.

## BURNT SUGAR CAKE

Darlene Godbold

**1/2 cup shortening**

**1 1/2 cup sugar**

**2 eggs**

**1/2 cup burnt sugar**

**2 1/2 cup flour**

**1 cup milk**

**2 tsp. baking powder**

**1 tsp vanilla**

Bake at 350 degrees until done. To make burnt sugar: Burn 1 cup sugar in deep heavy pan; very carefully add 1 cup water to make syrup. Watch carefully as it will boil over easily.

\*\*\*

*"Come, eat of my bread  
and drink of the wine I have mixed."*

Proverbs 9:5

# SOCK IT TO ME CAKE

Betty Halbur

- |  |                                |
|--|--------------------------------|
| <b>1 Betty Crocker yellow or butter cake mix</b> |                                |
| <b>8 oz. sour cream</b>                          | <b>¾ cup Wesson Oil</b>        |
| <b>½ cup sugar</b>                               | <b>1 tsp. butter flavoring</b> |
| <b>4 eggs</b>                                    | <b>1 tsp. vanilla</b>          |

Mix cake mix, sour cream, sugar and oil. Add eggs one at a time. Add flavorings. Grease bundt or tube pan, pour ½ batter into pan. Sprinkle with 2 tsp. brown sugar and 2 tsp. cinnamon. Add remaining batter and bake at 350 degrees for 1 hour.

# DESSERT CAKE

Mary Langel

Mix 1 box white cake mix according to directions. Cut up one Baby Ruth and one Butterfinger candy bar and sprinkle on top of cake batter. Bake according to directions on package. Cool cake and top with Cool Whip and drizzle chocolate syrup over the top of Cool Whip. Sprinkle with crushed Heath candy bar. Chill and serve.

# CLASSIC CARROT CAKE

Susan (Wittrock) Burgett

- |  |                               |
|--|-------------------------------|
| <b>1 ¼ cup salad oil</b>                   | <b>4 eggs</b>                 |
| <b>1 cup brown sugar, packed</b>           | <b>1 cup granulated sugar</b> |
| <b>1 cup all purpose flour</b>             | <b>1 tsp. salt</b>            |
| <b>1 cup less 2 T. whole wheat flour</b>   | <b>2 tsp. baking soda</b>     |
| <b>2 tsp. baking powder</b>                | <b>2 tsp. cinnamon</b>        |
| <b>3 cups shredded raw carrots, packed</b> | <b>½ cup chopped walnuts</b>  |
| <b>8 ½ oz. crushed pineapple, drained</b>  |                               |

In a large bowl, blend together the salad oil and brown and granulated sugars. Add eggs one at a time, beating until blended. In another bowl, sift together both flours, salt, soda, baking powder and cinnamon. Add the flour mixture, about 1/3 at a time, to the oil mixture, beating just enough to blend. Fold the carrots and the pineapple into the batter. Add nuts if desired. Pour the batter into 2 greased and lightly floured 9 inch round cake pans. Bake in a preheated 350 degree oven for 35 to 40 minutes or until a toothpick inserted in the center of each comes out clean. Cool the cakes in the pans on a rack for 10 minutes. Turn cakes out on the rack and cool completely. Frost with Lemon Cream Cheese Frosting (see next page) and allow the cake to rest for 1 day to improve flavor.

## Lemon Cream Cheese Frosting

**8 oz. cream cheese, softened**  
**2 cups confectioners sugar**  
**1 T. grated lemon rind**

**¼ cup butter, softened**  
**1 ½ tsp. vanilla extract**

Mash the cream cheese in a large mixing bowl and add butter. Cream until well mixed and fluffy. Add the confectioners sugar (sift first if it is lumpy) to the cheese mixture and beat until well blended. Add vanilla and lemon rind. Mix.

NOTE: Unfrosted cakes may be wrapped in airtight plastic wrap and refrigerated for 5 to 6 days or frozen for 2 to 3 months. If frosted, the cakes may be stored in refrigerator for a week or more. This cake must be prepared 24 hours in advance of using.

## CARROT CAKE

Irma Reiser

Mix 1 Betty Crocker carrot cake mix according to directions. Add 1 tsp. vanilla. Beat for 5 minutes with mixer on maximum speed. Pour into greased and floured 10 by 15 pan. Bake at 350 degrees for 25 to 27 minutes.

Frost with the following Cream Cheese Frosting.

**½ stick oleo**

**1 T. milk**

**4 oz. cream cheese**

**½ tsp. vanilla**

**1 lb. powdered sugar**

Blend well and spread on cake. Sprinkle with nuts if desired.

\*\*\*

*"And on the fourth day they arose early in the morning,  
and he prepared to go; but the girl's father said to his son-in-law,  
'Strengthen your heart with a morsel of bread,  
and after that you may go.'"*

Judges 19:5



# RASPBERRY-PINEAPPLE CHEESE CAKE

In memory of Martha Rolfes

- 2 pkg. unflavored gelatin**
- ½ cup cold water**
- 3 cups lowfat cottage cheese**
- 1 (15 ½ oz.) can crushed pineapple and juice**
- artificial sweetener to equal ½ cup sugar**
- 2 tsp. vanilla**
- ½ cup evaporated skim milk**

Soften gelatin packages in ½ cup cold water, then dissolve in top of double boiler. Place all cheesecake ingredients into blender and blend until smooth. Pour into a 9 by 9 non-stick pie pan. Place in refrigerator and chill until set.

## **Topping:**

- 1 cup fresh raspberries**
- 1 (3 oz.) pkg. raspberry gelatin, sugar-free**

Meanwhile, dissolve raspberry gelatin according to directions on box. Add raspberries and cool. When cold, pour over cheesecake and return to refrigerator and set until firm. Exchange: 1 ½ lean meat; 1 fruit. Cal: 131

# BUTTERMILK-CHOCOLATE SHEET CAKE

Dr. Don Trebbien, DC

- |  |                         |
|--|-------------------------|
| <b>2 cup flour</b>                     | <b>2 cup sugar</b>      |
| <b>1 tsp. baking soda</b>              | <b>¼ tsp. salt</b>      |
| <b>1 cup butter or margarine</b>       | <b>1/3 cup cocoa</b>    |
| <b>1 cup water</b>                     | <b>2 eggs</b>           |
| <b>½ cup buttermilk (or sour milk)</b> | <b>1 ½ tsp. vanilla</b> |

Combine flour, sugar, baking soda and salt. Set aside. In a medium saucepan, combine butter, cocoa and water. Bring mixture just to boiling, stirring constantly. Remove from heat and add the chocolate mixture to dry ingredients. Beat with an electric mixer on medium-high speed until thoroughly combined. Add eggs, buttermilk, and vanilla. Beat for 1 minute. Batter will be thin. Pour into a greased 13 by 9 by 2 or 15 by 10 by 2 pan and bake for 25 to 35 minutes depending on pan size at 350 degrees. Pour warm chocolate buttermilk frosting (see next page) over the warm cake.

## Chocolate Buttermilk Frosting

In a medium saucepan, combine  $\frac{1}{4}$  cup butter or margarine, 3 T. cocoa and 3 T. buttermilk. Bring to boil then remove from heat and add 2  $\frac{1}{4}$  cups powdered sugar and  $\frac{1}{2}$  tsp. vanilla. Beat until smooth. (Optional:  $\frac{3}{4}$  cup chopped pecans)

## CHOCOLATE APPLESAUCE CAKE

Mr. & Mrs. Don McClain

|   |   |
|---|---|
| <b><math>\frac{1}{2}</math> cup Crisco</b>  | <b>1 <math>\frac{1}{2}</math> cup sugar</b> |
| <b>2 cups applesauce</b>                    | <b>2 large eggs</b>                         |
| <b>1 to 2 cups raisins</b>                  | <b>2 cups flour</b>                         |
| <b>1 <math>\frac{1}{2}</math> tsp. soda</b> | <b>1 tsp. cinnamon</b>                      |
| <b>3 T. cocoa</b>                           |   |

Cream the sugar and Crisco and add the eggs, applesauce and raisins. Mix well and add remaining dry ingredients. Pour in 9 by 13 pan. Add the following topping:

|                              |  |
|------------------------------|--|
| <b>2 T. brown sugar</b>      | <b><math>\frac{1}{2}</math> cup chopped nuts</b> |
| <b>1 cup chocolate chips</b> |  |

Bake at 350 degrees for 30 to 40 minutes. Top with Cool Whip when cool.

## CHOCOLATE CAKE

Lois Sporrer

|   |  |
|---|--|
| <b>3 eggs</b>                                     | <b><math>\frac{1}{2}</math> tsp. baking powder</b> |
| <b>1 c. sugar</b>                                 | <b><math>\frac{1}{2}</math> tsp. salt</b>          |
| <b><math>\frac{3}{4}</math> c. vegetable. oil</b> | <b><math>\frac{1}{2}</math> tsp. vanilla</b>       |
| <b><math>\frac{1}{4}</math> c. milk</b>           | <b>1 pkg. caramels</b>                             |
| <b><math>\frac{3}{4}</math> c. flour</b>          | <b><math>\frac{1}{4}</math> c. water</b>           |
| <b><math>\frac{1}{2}</math> c. cocoa</b>          | <b>1 c. chopped pecans</b>                         |

Beat eggs, sugar, oil and milk. Combine flour, cocoa, baking powder and salt. Gradually add to egg mixture and mix well. Add vanilla. Put in 8 inch square pan and bake at 350 degrees for 30 to 35 minutes. Cool.

In heavy sauce pan, combine caramels and water. Cook and stir over low heat until smooth. Add pecans. Cool. Cut cake in squares and drizzle with sauce. Top with whipped cream.

# CHOCOLATE CHIP CREAM CHEESE CAKE

Audrey Kuhlman

Mix one box chocolate cake mix according to directions. In a small bowl, add 8 oz. softened cream cheese, 1/3 cup sugar and 1 cup chocolate chips. Mix well. Drop by tsp. on unbaked cake. Bake according to cake mix directions.

# CHOCOLATE CHIP DATE CAKE

Joan Langel

Pour 1 ¼ cup boiling water over 8 oz. chopped dates. Cool.

In a separate bowl, cream the following together until fluffy:

**¾ cup oleo**                      **1 cup sugar**                      **2 eggs**

Add dates to creamed mixture. Mix the following dry ingredients:

**1 ½ cup flour**                      **1 tsp. soda**  
**2 tsp. cocoa**                      **½ tsp. salt**

Blend dry ingredients and date mixture and beat well. Pour into greased and floured 9 by 13 pan. Mix together ½ cup sugar, 6 oz. pkg. chocolate chips and ½ cup chopped nuts. Sprinkle on top of batter. Bake at 350 degrees for 35 minutes.

# CHOCOLATE CHIP OATMEAL CAKE

Beverly Sporrer also Dolores Fitzpatrick

|                                |  |
|--------------------------------|--|
| <b>1 ¾ c. boiling water</b>    | <b>½ tsp. salt</b>                     |
| <b>1 cup uncooked oatmeal</b>  | <b>4 T. cocoa</b>                      |
| <b>½ cup oleo</b>              |  |
| <b>1 cup brown sugar</b>       | <b>1 tsp. soda</b>                     |
| <b>1 cup white sugar</b>       | <b>1 tsp. vanilla</b>                  |
| <b>2 large eggs or 3 small</b> | <b>1 (12 oz.) pkg. chocolate chips</b> |
| <b>1 ¾ cup flour</b>           | <b>¾ cup English walnuts</b>           |

Pour boiling water over oatmeal and oleo. Let stand 10 minutes. Stir until oleo melts. Add sugars, vanilla and eggs. Mix well. Add flour, soda and salt. Stir in cocoa and half of the chocolate chips. Pour into greased 9 by 13 pan. Sprinkle chopped nuts and rest of chips on top. Bake at 350 degrees for 40 to 45 minutes or until done. May be served plain or with whipped topping.

# CHOCOLATE SHEET CAKE

Marlene Nelsen

Sift and set aside:

**2 cups flour**

**2 cups sugar**

Mix and bring to a boil:

**1 stick oleo**

**1 cup water**

**4 T. cocoa**

**½ cup shortening**

**½ cup buttermilk or sour milk**

When this comes to a boil, pour over dry ingredients. Add:

**1 tsp. soda**

**2 beaten eggs**

**1 tsp. vanilla**

Bake at 400 degrees for 20 minutes. \*To make sour milk, add a little vinegar to regular milk.

# EARTHQUAKE CAKE

Delores Bryant

**1 cup coconut**

**1 cup chopped nuts**

**1 German Choc. cake mix, including ingredients required on box**

**1 stick oleo, melted**

**8 oz. cream cheese, room temp.**

**1 lb. powdered sugar**

Grease 9 by 13 pan. Spread coconut and nuts in pan. Prepare cake mix according to directions. Spread in pan. Mix together melted oleo, cream cheese and sugar. Drop by spoonfuls over the cake. Bake 350 degrees 45 to 50 minutes. It cracks on top. Frosting or whipped cream optional.

# EARTHQUAKE CAKE

Priscilla Wilson

**1 ½ c. pecans chopped**

**8 oz. cream cheese (not fat free)**

**1 ½ c. coconut**

**1 stick butter**

**1 c. semi-sweet choc. chips**

**1 lb. powdered sugar**

**1 pkg. German choc. cake mix**

**1 tsp. vanilla**

Sprinkle pecans, coconut and chocolate chips in a greased 9 by 13 pan. Mix cake mix as directed. Pour cake mix over. Cream butter, cream cheese powdered sugar and vanilla together and drop in small and large spoonfuls over cake mix. Bake at 350 degrees for 45 to 50 minutes. Serve chilled with whipped cream.



## GRANDMA BRUN'S DEVILS FOOD CAKE

Darlene Godbold

|                          |                        |
|--------------------------|------------------------|
| <b>½ cup butter</b>      | <b>1 cup sugar</b>     |
| <b>2 eggs</b>            | <b>1 cup sour milk</b> |
| <b>2 level tsp. soda</b> | <b>4 T. cocoa</b>      |
| <b>1 tsp. vanilla</b>    | <b>1 ½ cup flour</b>   |
| <b>pinch of salt</b>     |                        |

Mix all ingredients except soda, milk and flour. Then add the three remaining ingredients. Bake at 350 degrees until done.

## HEAVENLY CHOCOLATE CAKE

Elizabeth Anderson

**1 pkg. chocolate cake mix (2 layer size)**  
**3 eggs**  
**½ cup unsweetened cocoa**  
**1 1/3 cup water**  
**1 cup Miracle Whip or Miracle Whip Lite dressing**

Heat oven to 350 degrees. Stir cake mix, cocoa; add rest of ingredients. Beat at medium speed with mixer until blended. Pour into greased and floured 9 by 13 pan or two 9 inch round cake pans. Bake 30 to 40 minutes or until toothpick comes out clean. Cool and frost as desired. Makes 12 servings.

## MY MOM'S CHOCOLATE DREAM CAKE

Alice Mulder

|                         |                         |
|-------------------------|-------------------------|
| <b>2 cups sugar</b>     | <b>2 eggs</b>           |
| <b>2 cups flour</b>     | <b>1 tsp. vanilla</b>   |
| <b>½ cup water</b>      | <b>½ cup buttermilk</b> |
| <b>½ cup oleo</b>       | <b>1 tsp. soda</b>      |
| <b>½ cup Crisco oil</b> | <b>¼ tsp. salt</b>      |
| <b>4 T. cocoa</b>       |                         |

Mix sugar and flour, set aside. Boil water, oleo, oil, and cocoa and add to flour mixture. Beat eggs and vanilla together and add to mixture. Combine buttermilk, soda and salt and add to mixture. Mix well. Bake at 350 degrees for 20 to 25 minutes. If desired this recipe can be used for bars by putting batter into shallow pan. It never tastes as good as when Mom made it since she is what is missed!

## SALAD CHOCOLATE CAKE

Rose Wonder

|                      |                  |
|----------------------|------------------|
| 1 cup sugar          | 2 cups flour     |
| 4 tsp. cocoa         | 2 tsp. soda      |
| 1 cup salad dressing | 1 cup cold water |
| 1 tsp. vanilla       |                  |

Combine the sugar, flour, cocoa and soda. Add remaining ingredients. Mix well and bake at 350 degrees until done.

## UNCLE BOB'S CHOCOLATE CAKE

Claire Ossino

|                    |                  |
|--------------------|------------------|
| 2 cups sugar       | 2 eggs           |
| 2 cups flour       | 1 tsp. soda      |
| 2 sticks of butter | 1 tsp. vanilla   |
| 1 cup water        | ½ tsp. cinnamon  |
| 3 T. cocoa         | ½ cup buttermilk |

Mix together sugar, soda and flour. Melt butter, water, cocoa in a saucepan and stir. Pour liquid mixture over flour, soda and sugar. Add buttermilk, eggs, vanilla and cinnamon. Pour into ungreased jelly roll pan. Bake at 350 degrees for 20 minutes.

### Chocolate Frosting:

|                |            |
|----------------|------------|
| 1 stick butter | 6 T. milk  |
| 1 tsp. vanilla | 3 T. cocoa |
| powdered sugar |            |

Combine all ingredients except powdered sugar in a saucepan over low heat. Combine well. Remove from heat and let cool. Add enough powdered sugar to achieve desired consistency. Frost warm (not hot) cake.

\*\*\*

*"And Jesus answered him,  
'It is written, 'Man shall not live by bread alone.'"*

Luke 4:4

## PIGGIN' OUT CAKE

Shirley Hansen

- |  |                  |
|--|------------------|
| <b>1 box lemon cake mix</b>              | <b>½ cup oil</b> |
| <b>1 can mandarin oranges with juice</b> | <b>4 eggs</b>    |

Mix and bake 30 to 35 minutes at 350 degrees or until done.

### **Frosting:**

- |  |                        |
|--|------------------------|
| <b>1 box (3 oz.) vanilla instant pudding</b> | <b>8 oz. Cool Whip</b> |
| <b>1 (8 oz.) can crushed pineapple</b>       |                        |

Combine pudding and Cool Whip. Drain half of juice from pineapple. Add pineapple and remaining juice to mixture. Spread on cake and store in refrigerator.

## RAVE REVIEW CAKE

Romayne Wengler

- |  |                                 |
|--|---------------------------------|
| <b>1 pkg. white or yellow cake mix</b>       | <b>1 1/3 cup water</b>          |
| <b>1 pkg. Jell-O vanilla instant pudding</b> | <b>4 eggs</b>                   |
| <b>¼ cup oil</b>                             | <b>1 1/3 cup coconut flakes</b> |
| <b>1 cup chopped nuts</b>                    |                                 |

Combine cake mix, pudding mix, water, eggs and oil in a large bowl or blender. Beat at medium speed for 4 minutes. Stir in coconut and nuts. Pour into greased and floured 10 inch tube pan. Bake at 325 degrees for 60 minutes. Cool 15 minutes and remove from pan. Cool on rack.

### **Coconut Cream Cheese Frosting:**

Cream 1/3 cup butter; blend in 2 pkg. (3 oz. each) cream cheese. Add 1 box (16 oz.) confectioner's sugar alternating with 4 tsp. milk, beating well after each addition. Add ½ tsp. vanilla. Spread frosting over top and sides of cake. Sprinkle 2 cups Bakers Angel Flake coconut over frosting.

\* \* \*

*"Love not sleep, lest you come to poverty;  
open your eyes, and you will have plenty of bread."*

Proverbs 20:13

# CRANBERRY CAKE WITH CARAMEL SAUCE

Marge Ruml

|                               |                             |
|-------------------------------|-----------------------------|
| <b>6 T. butter</b>            | <b>2 cups sugar</b>         |
| <b>4 cups flour</b>           | <b>3 tsp. baking powder</b> |
| <b>½ tsp. salt</b>            | <b>2 cups milk</b>          |
| <b>4 cups raw cranberries</b> |                             |

Spray 9 by 13 pan. Mix all ingredients and stir in cranberries last. Bake 35 to 40 minutes at 350 degrees.

## Sauce:

|                           |                                      |
|---------------------------|--------------------------------------|
| <b>1 cup butter</b>       | <b>2 cups cream or half and half</b> |
| <b>2 cups white sugar</b> | <b>1 cup brown sugar</b>             |

Mix and cook until sugar is dissolved. Do not boil. Pour over individual pieces of cake. May top with whipped cream.

# ECLAIR CAKE

Pam Gude

Boil 1 stick margarine and 1 cup water. Add 1 cup flour. Remove from heat and add 4 eggs, one at a time, beating well after each egg. Spread dough in 9 by 13 pan that has been sprayed with Pam. Bake at 400 degrees for 30 minutes.

Mix 1 large (6 oz.) pkg. vanilla instant pudding, 3 cups milk. Add 8 oz. softened cream cheese and blend well. Spread on cooled crust. Let sit 15 minutes. Top with 8 oz. Cool Whip and drizzle chocolate syrup over the top.

# SPONGE CAKE

Mandell Eilers

|                             |                          |
|-----------------------------|--------------------------|
| <b>1 cup sugar</b>          | <b>3 eggs, separated</b> |
| <b>6 T. water</b>           | <b>1 tsp. vanilla</b>    |
| <b>pinch salt</b>           | <b>1 cup flour</b>       |
| <b>1 tsp. baking powder</b> |                          |

Mix sugar, egg yolks, salt, flour, baking powder, vanilla and water. Beat egg whites until stiff and add to batter. Bake at 350 degrees until done.

# DARK HOLIDAY FRUIT CAKE

Mr. & Mrs. Don McClain

**1 lb. butter (no substitute)**  
**2 cups dark brown sugar**  
**1 cup dark molasses**  
**4 cups flour**  
**¼ tsp. salt**  
**1 tsp. mace**  
**1 tsp. ground allspice**  
**1 cup strong coffee**  
**2 T. lemon juice**  
**2 cups raisins**  
**1 cup chopped dates**  
**1 cup almonds**  
**1 cup pecans**

**1 cup dark jam**  
**6 egg yolks**  
**6 egg whites**  
**½ tsp. soda**  
**2 tsp. cinnamon**  
**2 tsp. nutmeg**  
**1 tsp. cloves**  
**½ cup orange juice**  
**2 cups currants**  
**1 cup chopped figs**  
**5 cups candied fruit**  
**1 cup walnuts**

Cream butter and sugar, stir in molasses, jam and egg yolks. Save 2 cups of flour to coat fruit and nuts. Add the rest of the flour, soda, salt, and spices alternately with coffee, fruit juices and beat thoroughly. Whip egg whites until they hold their shape and fold into batter. Add coated fruits and nuts. Spray loaf or muffin pans with no-stick spray. If using muffin tins, bake at 300 degrees for approximately 20 to 30 minutes. For loaf pans, bake at 250 degrees for up to an hour.

# FRUIT COCKTAIL CAKE

Ann Stein

Mix 4 cups fruit cocktail, drained, with 2 well beaten eggs.

Mix together:

**2 cups flour**  
**2 cups sugar**  
**2 tsp. baking soda**  
**½ tsp. salt**

Add dry ingredients to fruit mixture. Mix well. Pour into a greased 9 by 13 pan. Sprinkle with 1 cup brown sugar. Bake at 300 degrees for 1 hour. Good served with ice cream or Cool Whip.

# LEMON BUNDT CAKE

Rose Cates

- 1 lemon cake mix**
- 1/3 cup vegetable oil**
- 1 instant lemon pudding mix (3.4 oz)**
- 4 eggs**
- 1 cup cold water**

Combine all ingredients. Beat at medium speed for 2 minutes. Pour into a sprayed or greased and floured 10 inch bundt pan. Bake at 350 degrees for 35 to 40 minutes or until it tests done. Remove cake from pan to serving platter. Poke holes all over the cake with a meat fork. Slowly spoon the glaze over the cake. Cool completely.

## Glaze:

- 1 T. margarine, melted**
- 1/4 cup orange juice**
- 1 cup powdered sugar**

Combine margarine and orange juice in a small bowl. Stir in the powdered sugar until smooth.

# OATMEAL CAKE

Linda Sindt

- |                                |                          |
|--------------------------------|--------------------------|
| <b>1 cup oatmeal</b>           | <b>1 stick oleo</b>      |
| <b>1 1/4 cup boiling water</b> | <b>1 cup white sugar</b> |
| <b>1 1/3 cup flour</b>         | <b>1 cup brown sugar</b> |
| <b>1/2 tsp. salt</b>           | <b>2 eggs</b>            |
| <b>1/2 tsp. nutmeg</b>         | <b>1 tsp. soda</b>       |

Combine oatmeal, oleo and water. Mix well and add remaining ingredients. Bake at 350 degrees until golden brown. Frost while cake is still warm.

## Frosting:

- |                     |                                |
|---------------------|--------------------------------|
| <b>1 stick oleo</b> | <b>1/2 cup evaporated milk</b> |
| <b>1 cup sugar</b>  | <b>1/2 tsp. vanilla</b>        |

Bring to a boil and add 1 cup coconut and nuts. Spread on cake and broil for 3 minutes until golden.

# SPICE OATMEAL CAKE

Marcella Brodersen

Mix: **1 cup oatmeal** **½ cup butter**  
**1 ½ cup boiling water**

Let stand for 20 minutes.

In large bowl mix:

**2 beaten eggs** **1 cup white sugar**  
**1 cup brown sugar**

Sift: **1 1/3 cups flour** **1 tsp. baking powder**  
**1 tsp. soda** **1 tsp. cinnamon**

Add to egg and sugar mixture with the oatmeal mixture. Bake 30 to 35 minutes at 350 degrees in a greased and floured 9 by 13 by 2 pan. Remove and add topping while cake is still warm.

Topping: **¼ cup butter** **1 cup brown sugar**  
**1 egg (or 2 beaten egg whites)**  
**1 T. milk** **½ cup coconut**  
**½ to 1 cup chopped nutmeats**

Mix well. Spread on warm cake and brown slightly in oven.

# MANDARIN ORANGE AND PINEAPPLE CAKE

Janet Hodapp

**1 yellow cake mix** **4 eggs**  
**1 sm. can Mandarin oranges** **1 cup oil**

Mix all ingredients with an electric mixer. Put in greased 9 by 13 pan. Bake 25 minutes at 350 degrees.

Frosting:

**1 (20 oz.) can crushed pineapple**  
**1 pkg. instant vanilla pudding** **1 tub of Cool Whip**

Mix and frost cake.

## ORANGE CAKE

Dolores Fitzpatrick

**1 c. sugar**  
**½ c. shortening**  
**2 eggs**  
**1 c. sour milk**  
**1 tsp soda**

**2 c. flour**  
**1 tsp. vanilla**  
**1 c. raisins**  
**1 orange**  
**nutmeats (opt.)**

Combine sugar, shortening and eggs. Dissolve soda in sour milk and add alternately with flour. Add vanilla. Grind orange, including the rind and the raisins and add. Bake at 350 degrees until done.

## ALOHA CAKE

Norma Ronsiek

**1 pkg. yellow cake mix**  
**1 (3 oz.) pkg. Instant vanilla pudding**  
**2 cans (16 oz.) crushed pineapple**  
**flaked coconut**

**8 oz. cream cheese**  
**1 cup milk**  
**1 large Cool Whip**  
**nuts (optional)**

Mix cake mix as directed on package. Bake and let cool. Mix cream cheese and milk together; beat in pudding. Spread on cooled cake. Spread drained pineapple on pudding mix, then add Cool Whip on top. Sprinkle with coconut and/or chopped nuts. Refrigerate. This dessert keeps for a week in the refrigerator. Serves 20 to 24.

## PINEAPPLE CAKE

Jean Kestel

**2 cups flour**  
**2 cups sugar**  
**2 tsp. baking powder**  
**½ cup chopped pecans**  
**2 eggs**  
**1 tsp. vanilla**  
**1 (8 oz.) can crushed pineapple (not drained)**

Mix flour, sugar, and baking powder in mixing bowl. Add eggs and vanilla, mixing well. Stir in pineapple and nuts. Pour into non-stick 9 by 13 pan. Bake at 350 degrees for 30 to 40 minutes. Spread cream cheese frosting over cake while still warm. See next page for recipe.

## **Cream Cheese Frosting**

**8 oz. softened cream cheese**  
**½ cup softened butter (1 stick)**  
**½ cup crushed pecans**

**2 cups confectioner's sugar**  
**1 tsp. vanilla**

Beat cream cheese and butter in mixing bowl until light and fluffy. Add confectioner's sugar and vanilla and beat until smooth. Stir in pecans.

## **PINEAPPLE CAKE**

Patricia McDougall

**2 cups white sugar**  
**2 eggs**  
**2 tsp. soda**  
**1 (20 oz.) can crushed pineapple (undrained)**

**2 cups flour**  
**1 tsp. vanilla**  
**1 cup walnuts**

Mix all above ingredients together in mixer or by hand. Bake at 350 degrees for 35 minutes. Let cool before icing.

### **Icing:**

**8 oz. cream cheese, softened**  
**1 stick butter or margarine, softened**  
**1 tsp. vanilla**  
**1 ½ c. powdered sugar**

Beat together and ice cake.

## **WATERGATE CAKE**

Connie Stein

**1 pkg. white cake mix**  
**1 pkg. pistachio instant pudding**  
**1 cup 7-Up**  
**¾ cup coconut**

**3 eggs**  
**¾ cup Crisco Oil**  
**½ cup nuts (optional)**

Combine all ingredients and beat well for 6 to 8 minutes. Pour in 9 by 13 pan and bake at 350 degrees for 45 minutes.

### **Topping:**

**2 pkg. Dream Whip**  
**1 pkg. pistachio instant pudding**  
**½ cup nuts (optional)**  
**1 ½ cup milk**  
**½ cup coconut**

Beat until thick. Frost cake.

## POPPY SEED CAKE

Connie Stein

- |  |                                |
|--|--------------------------------|
| <b>1 pkg. white or yellow cake mix</b> | <b>1 pkg. lemon pudding</b>    |
| <b>2 T. poppy seeds</b>                | <b>½ cup liquid shortening</b> |
| <b>1 cup water</b>                     | <b>4 eggs</b>                  |

Mix together dry ingredients; add water and liquid shortening. Add eggs one at a time, beating well after each addition. Pour batter into well greased pan. Bake at 350 degrees for 45 minutes. Cool 15 minutes and drizzle with glaze made of powdered sugar, lemon juice and butter.

## GRAM'S RAISIN CAKE

Joy Sheley

- |                                  |                               |
|----------------------------------|-------------------------------|
| <b>1 cup dark brown sugar</b>    | <b>1 tsp. ground cinnamon</b> |
| <b>1 cup water</b>               | <b>1/3 tsp. ground cloves</b> |
| <b>1 ½ cups seedless raisins</b> | <b>¼ tsp. nutmeg</b>          |
| <b>1/3 cup lard</b>              | <b>salt</b>                   |
| <b>nuts if desired</b>           |                               |

Boil ingredients together for 3 minutes. Let cool. Then stir in 1 teaspoon baking soda dissolved in a little warm water. Add 2 cups flour sifted with ½ teaspoon baking powder. Bake in 2 loaf pans. This cake is delicious and will keep a long time, sort of like a fruitcake. Set your oven at 350 degrees for 45 minutes.

## RHUBARB CAKE

Sue Eilers

- |                                   |                     |
|-----------------------------------|---------------------|
| <b>1 ½ cup white sugar</b>        | <b>1 egg</b>        |
| <b>½ cup shortening</b>           | <b>1 cup milk</b>   |
| <b>1 tsp. vanilla</b>             | <b>1 tsp. soda</b>  |
| <b>½ tsp. salt</b>                | <b>2 cups flour</b> |
| <b>1 ½ cup rhubarb (cut fine)</b> |                     |

Mix as a cake, add rhubarb last. Mix 1 ½ cups brown sugar, 1 tsp. cinnamon and sprinkle over top. Bake in greased and floured 9 by 13 pan at 350 degrees until done.

## RHUBARB CAKE

In Memory of Dorothy Hodapp

|                                |                        |
|--------------------------------|------------------------|
| <b>½ cup oleo</b>              | <b>1 cup sour milk</b> |
| <b>1 ½ cup brown sugar</b>     | <b>1 egg</b>           |
| <b>1 ½ cup chopped rhubarb</b> | <b>2 cups flour</b>    |
| <b>1 tsp. soda</b>             | <b>¼ cup sugar</b>     |
| <b>¼ tsp. salt</b>             | <b>1 tsp. cinnamon</b> |

Cream oleo and brown sugar. Beat in egg. Add flour, soda, salt and milk. Fold in rhubarb. Pour in greased 9 by 13 pan. Mix sugar and cinnamon and sprinkle over batter. Bake at 350 degrees for 30 minutes.

## RHUBARB CAKE

Diana Jensen

|  |
|--|
| <b>1 yellow or white cake mix</b>        |
| <b>4 cups chopped rhubarb</b>            |
| <b>2 cups sugar</b>                      |
| <b>2 small containers whipping cream</b> |

Mix cake as directed on box. Spread mixture in 9 by 13 pan. Top with rhubarb, sugar and cream (not whipped). Bake at 350 degrees for 1 hour. Mixture may over-flow baking dish. Put metal cookie sheet on lower rack below cake pan to catch possible overflow.

## RHUBARB CAKE

Peg Muhlbauer

Mix well:

|                            |                             |
|----------------------------|-----------------------------|
| <b>1 ½ cup brown sugar</b> | <b>½ cup oleo or butter</b> |
|----------------------------|-----------------------------|

Add:

|                        |                               |
|------------------------|-------------------------------|
| <b>1 cup sour milk</b> | <b>2 cups flour</b>           |
| <b>1 tsp. soda</b>     | <b>½ tsp. salt</b>            |
| <b>1 tsp. vanilla</b>  | <b>3 cups rhubarb, cut up</b> |

Pour into greased 9 by 13 pan.

Sprinkle with:

|                      |                        |
|----------------------|------------------------|
| <b>1/3 cup sugar</b> | <b>1 tsp. cinnamon</b> |
|----------------------|------------------------|

Bake at 350 degrees for 50 minutes.

## RUM CAKE

Terri Rierson

- |   |                             |
|---|-----------------------------|
| <b>1 yellow cake mix</b>                            | <b>4 eggs</b>               |
| <b>1 (3 ¾ oz.) pkg. instant vanilla pudding mix</b> |                             |
| <b>½ cup cold water</b>                             | <b>½ cup salad oil</b>      |
| <b>½ cup dark rum</b>                               | <b>1 cup chopped pecans</b> |

Mix all ingredients except pecans. Beat 4 minutes. Sprinkle pecans in bottom of greased and floured tube or 10 inch bundt pan. Pour in batter and bake at 350 degrees for 1 hour. Cool. Invert on serving plate.

### Glaze:

- |                     |                    |
|---------------------|--------------------|
| <b>½ cup butter</b> | <b>1 cup sugar</b> |
| <b>¼ cup water</b>  | <b>½ cup rum</b>   |

Mix butter, sugar and water. Bring to a boil and simmer for 5 minutes. Stir in rum. Prick cake with long tined fork. Slowly spoon hot glaze over cake.

## SOUR CREAM COFFEE CAKE

Irene Clark

- |                             |                               |
|-----------------------------|-------------------------------|
| <b>½ cup butter or oleo</b> | <b>1 cup sour cream</b>       |
| <b>1 cup sugar</b>          | <b>2 cups flour</b>           |
| <b>1 tsp. vanilla</b>       | <b>2 eggs</b>                 |
| <b>1 tsp. soda</b>          | <b>¼ tsp. salt (optional)</b> |

Sift flour, soda and salt and add to creamed butter, sugar and vanilla. Add sour cream and eggs one at a time. Pour one half batter into bundt pan and add one half of mixture made of ½ cup butter, ¼ cup sugar, cinnamon and pecans. Add remaining batter to pan and top with last half of topping mixture. Bake at 350 degrees.

## HERMIT'S CAKE

Irma Reiser

- |                            |                         |
|----------------------------|-------------------------|
| <b>1 ½ cup brown sugar</b> | <b>2 T. butter</b>      |
| <b>¼ tsp. salt</b>         | <b>2 eggs</b>           |
| <b>1 cup sour cream</b>    | <b>1 ½ cup flour</b>    |
| <b>1 tsp. soda</b>         | <b>1 tsp. cinnamon</b>  |
| <b>¼ tsp. cloves</b>       | <b>¼ tsp. nutmeg</b>    |
| <b>1 tsp. vanilla</b>      | <b>nuts, if desired</b> |

Mix and bake in 9 by 13 pan at 350 degrees for 30 to 35 minutes.

# FUZZY NAVEL CAKE

Julie Anderson

- 1 (18 oz.) pkg. yellow cake mix**
- ½ cup vegetable oil**
- 1 (6 oz.) pkg. instant vanilla pudding**
- 4 eggs**
- ¾ cup peach schnapps**
- ½ cup orange juice**
- ½ tsp. orange extract**

Preheat oven to 350 degrees. Grease and lightly flour 9 ½ inch bundt pan. Combine all ingredients and blend well. Bake 45 to 50 minutes or until cake springs back. Leave cake in pan. While still warm, poke holes in top of cake with wooden spoon handle.

## **Glaze:**

- 4 T. peach schnapps**
- 2 T. orange juice**
- 1 cup sifted powdered sugar**

Combine glaze ingredients and mix well. Pour over warm cake. Allow cake to cool 2 hours before removing from pan.

\* \* \*

*“Behold, I stand at the door and knock;  
if any one hears my voice and opens the door,  
I will come in to him and eat with him,  
and he with me.”*

Revelations 3:20



# FROSTINGS

## DIANNA'S WHITE FROSTING

Theresa Eckard

- 1 sack of powdered sugar
- 1 cup of Crisco
- ½ cup of room temperature water
- 2 good capfuls of almond flavoring
- sprinkle of salt

Beat with an electric mixer until smooth.

## BROWN SUGAR FROSTING

Mary Langel

- 1 stick oleo
- 4 T. milk
- 1 ¼ cup brown sugar
- ¼ tsp. maple flavoring
- 1 ½ cup powdered sugar

Bring oleo, milk and brown sugar to a boil. Remove from heat and add ¼ tsp. maple flavoring and 1 ½ cup powdered sugar. Beat until smooth and frost cake.

## CARAMEL FROSTING

Mr. & Mrs. Don McClain

- ½ cup butter
- 1 cup brown sugar, packed
- ½ cup milk
- 2 cups powdered sugar

Melt butter and brown sugar. Cook for 2 minutes over low heat. Add milk and bring to a boil. Cool slightly and add the powdered sugar. Beat with an electric mixer until smooth.

# MILK CHOCOLATE FROSTING

Pam Fisher

- ½ cup butter, room temperature**
- 1/3 cup cocoa (or more)**
- 1 lb. powdered sugar (4 cups more or less)**
- 1 ½ tsp. vanilla**
- ¼ to ½ cup cold milk in a liquid measuring glass**

Put butter in deep bowl. Add cocoa, powdered sugar and vanilla. Beat with beater to incorporate butter. Mixture will be crumbly. Continue beating and add milk, one tablespoon at a time, until of spreading consistency, usually about ¼ cup.

# MARSHMALLOW FROSTING

Mary Langel

- 1 (7 oz.) jar marshmallow cream**
- ½ tsp. hot water**
- ½ to 1 tsp. instant coffee**
- 1 (8 oz.) Cool Whip**

Dissolve coffee in ½ tsp. hot water. Add marshmallow cream to coffee and a little Cool Whip until blended. Then add the rest of the Cool Whip. Frost an angel food cake with this frosting. Decorate cake with chocolate shavings and slivered almonds. Keep in refrigerator.

\* \* \*

*"And he commanded the crowd to sit down on the ground;  
and he took the seven loaves,  
and having given thanks he broke them  
and gave them to his disciples to set before the people;  
and they set them before the crowd."*

Matthew 15:36

# PIE CRUST

## EASY PIE CRUST

Mr. & Mrs. Don McClain

**3 cups flour**  
**1 tsp. salt**  
**1 T. vinegar**

**1 to 1 ¼ cups lard**  
**1 beaten egg**  
**5 T. milk**

Cut flour together with pastry cutter. Add beaten egg, vinegar and milk. Roll out.

## FOOLPROOF PIE CRUST

Pam Fisher

**2 cups flour**  
**½ cup vegetable oil**

**1 tsp. salt**  
**¼ cup milk**

Mix flour and salt with fork in medium bowl. Pour vegetable oil in a one cup glass liquid measuring cup. Pour milk over oil. DO NOT MIX. Pour all at once over flour. Combine with fork, do not over stir. Roll out between waxed paper. Place a drop of water under the waxed paper to keep it from sliding. Make this recipe twice for a double crust pie.

\*\*\*

*"This is my commandment,  
that you love one another as I have loved you."*

John 15:12



# PIES

---

## APPLE PIE

Maxine Elser

### Crust:

|                                 |                           |
|---------------------------------|---------------------------|
| <b>5 T. water</b>               | <b>1 tsp. lemon juice</b> |
| <b>1 egg</b>                    | <b>3 cups flour</b>       |
| <b>1 ¼ cup butter or Crisco</b> | <b>1 tsp. salt</b>        |

Mix flour, butter and salt in bowl. In separate bowl, mix water, lemon juice and egg. Add this to flour mixture and stir. Add more flour if mix is sticky. Pat bottom crust in greased 9 inch pie pan. Roll out top crust to place on top of pie.

### Filling:

|  |                           |
|--|---------------------------|
| <b>7/8 cup sugar</b>                         | <b>1 ½ T. cinnamon</b>    |
| <b>1 T. flour</b>                            | <b>pinch of salt</b>      |
| <b>3 pats of butter</b>                      | <b>2 tsp. lemon juice</b> |
| <b>4 to 5 cups Granny Smith apples</b>       | <b>1 egg yolk</b>         |
| <b>(fit as many as you can in pie plate)</b> |                           |

Mix sugar, cinnamon and flour. Sprinkle 1/3 of mixture on the bottom of the crust. Peel and slice apples, layer in bottom of crust until pie plate is full. Saving 2 T. sugar mixture for later, sprinkle remainder of mix on top of apples. Top with 3 pats of butter and lemon juice. Put top crust on pie, seal edges well. Brush with thin layer of egg yolk over top crust. Sprinkle with remaining 2 T. sugar mixture. Prick top with fork to vent. Bake at 450 degrees for 12 minutes then bake at 350 degrees for 35 minutes.

## BROWN BAG APPLE PIE

Beverly Sporrer

|                             |                             |
|-----------------------------|-----------------------------|
| <b>7 cups sliced apples</b> | <b>1/3 cup sugar</b>        |
| <b>2 T. flour</b>           | <b>½ tsp. cinnamon</b>      |
| <b>2 T. lemon juice</b>     | <b>9" unbaked pie shell</b> |
| <b>1 ½ cup sugar</b>        | <b>½ cup flour</b>          |
| <b>½ cup butter</b>         |                             |

Mix sliced apples with sugar, flour, cinnamon and lemon juice. Place in unbaked pie shell. Mix in small bowl sugar, flour and butter. Sprinkle over apples. Put in heavy brown paper bag, close with paper clips, place on cookie sheet and bake at 425 degrees for one hour.

# DEEP DISH APPLE PIE

Alica Allen

Peel and slice 1 bag of any baking apples and place in a sprayed deep dish or pan.

Mix:

**1 cup flour**

**½ cup brown sugar**

**1 tsp. soda**

**1 cup sugar**

**2 T. cinnamon**

**1 tsp. baking powder**

Sprinkle over apples and then melt one stick butter and pour over apples and dry mixture. Unfold 1 pkg. "Ready to Bake" pie crust and place over apples and mixture. Poke with fork and sprinkle with cinnamon and sugar. Cover pan with foil and bake for ½ hour. Remove foil and bake for another ½ hour. Serve with ice cream. You may use both pie crusts on top – it will just be thicker and able to crimp edges upward around sides of pan. You can use a 9 by 13 pan or a large oval casserole dish.

# SOUR CREAM APPLE PIE

Norma Ronsiek

**¾ cup sugar**

**1/8 tsp. salt**

**1 unbeaten egg**

**2 cups chopped apples**

**2 T. flour**

**1 tsp. vanilla**

**1 cup sour cream**

Sift together flour, sugar and salt. Beat egg and add sour cream and vanilla. Add to dry ingredients, beating to a smooth batter. Stir in apples and pour into unbaked crust. Bake 15 minutes at 400 degrees and reduce to 350 degrees and bake for another 30 minutes or until done. Remove from oven and sprinkle with topping:

**Topping:**

**1/3 cup sugar**

**1/3 cup flour**

**1 tsp. cinnamon**

**¼ cup butter**

Mix until crumbly texture and sprinkle on hot pie. Return to oven and bake an additional 10 minutes.

# BERRY-BERRY COOL PIE

Lois Eckard

- 1 graham crust
- 1 (14 oz.) can Eagle Brand sweetened condensed milk
- ½ cup lemon juice from concentrate
- 1 ½ to 2 cups fresh raspberries, blueberries, or blackberries
- 1 (8 oz.) Cool Whip

Stir condensed milk and lemon juice until combined. Mix in berries. Carefully fold in whipped topping. Spoon into crust. Freeze 5 hours or until set. Let stand 30 minutes before serving. Garnish with a few fresh berries on a slice. Makes 8 servings.

# BUTTERSCOTCH PIE

Mr. & Mrs. Don McClain

- |                   |                 |
|-------------------|-----------------|
| 1 cup brown sugar | 2 T. butter     |
| 1 ½ cup milk      | 2 egg yolks     |
| 1 T. flour        | 2 T. cornstarch |
| 1 tsp. vanilla    |                 |

Mix dry ingredients and add milk. Cook until thickened. Add egg yolks and vanilla. Put into baked pie shell.

# THELMA'S BUTTERSCOTCH PUDDING/PIE

Pat Cain

- |                    |                 |
|--------------------|-----------------|
| 2 cups brown sugar | 1 cup water     |
| 1 ½ cup milk       | 3 T. cornstarch |
| 3 eggs, beaten     | 1 tsp. vanilla  |
| 1 T. butter        |                 |

Combine brown sugar and water. Boil 4 minutes. Mix together milk, cornstarch and eggs. Pour small amount of sugar water into egg mixture, then pour egg mixture gradually into sugar water. Stir constantly until mixture boils. Stir in vanilla and butter. Remove from heat and pour into pudding dishes or pie shell. Refrigerate when cool.

# BISHOP'S CHOCOLATE PIE

Diane Clary

- 1 sm. pkg. instant chocolate pudding**    **1 1/3 c. milk**  
**1 sm. pkg. instant vanilla pudding**    **3 c. vanilla ice cream**

Whip above ingredients together until smooth. Put into graham cracker crust shell. Top with Cool Whip and shaved chocolate. Recipe may be doubled and put into 9 by 13 pan.

## CHOCOLATE PIE

Pam Fisher

- 1/2 c. butter at room temperature**    **3/4 cup sugar**  
**2 liquid Choco Bake chocolate packages (1 oz. each)**  
**2 eggs**    **8 to 12 oz. Cool Whip**  
**1 graham cracker pie crust**

Cream butter and sugar. Add liquid chocolate packages and mix well. Add eggs one at a time, beating on high for five minutes after each egg. Fold in Cool Whip. Pour in crust. Chill for at least 2 hours. Keep in refrigerator.

## CHOCOLATE PIE

Mary Langel

Pour 1 2/3 cups milk into large bowl. Add 2 pkg. (4 serving size) pudding mix and 1/2 tub (8 oz.) Cool Whip topping. Mix for 1 minute. Spread in one prepared pie crust. This makes a small pie. To fill a 9 inch pie shell, add 1 additional box pudding, another 1/2 cup and 1/3 cup milk, and the other half container of Cool Whip. Top pie with a layer of Cool Whip and shave some hard chocolate on top for decoration. Large pie makes 8 servings.

## COCONUT CREAM PIE

Mary Langel

- 1 1/2 cup cold milk**    **1 (8 oz.) cream cheese**  
**1 small pkg. instant coconut pudding mix (may use sugar free)**  
**1 (8 oz.) carton Cool Whip**    **crust of your choice**  
**1/2 cup coconut**

Mix milk and pudding together. Beat in cream cheese and coconut. Blend Cool Whip with this mixture. Put into crust and top with a thin layer of Cool Whip and sprinkle with coconut.

## IMPOSSIBLE PIE

Georgia Sheley

**1 cup sugar**  
**4 eggs**  
**2 tsp. vanilla**  
**1 cup flaked coconut**

**½ cup flour**  
**½ stick oleo**  
**2 cups milk**

Beat the eggs. Melt the oleo. Mix all ingredients together. Place in large greased pie pan. Bake at 350 degrees for 45 minutes

## NANTUCKET CRANBERRY PIE

Mary Jo Roskammer

**2 cup chopped cranberries**  
**½ cup sugar**  
**¾ cup melted butter**  
**1 cup flour**  
**¼ tsp. almond extract**

**½ cup chopped walnuts**  
**2 eggs, beaten**  
**1 cup sugar**  
**¼ tsp. salt**

Mix cranberries, walnuts and sugar and put in a buttered 10 inch pie tin. Mix remaining ingredients until smooth. Pour over cranberries and bake at 350 degrees for 40 minutes. This pie will bubble up so place it on a cookie sheet while baking.

## CHERRY CREAM CHEESE PIE

Maxine Elser

**8 oz. cream cheese (room temperature)**  
**1/3 cup lemon juice**  
**15 oz. sweetened condensed milk**  
**1 tsp. vanilla**  
**1 tsp. almond extract**  
**9 inch graham cracker crust**  
**1 lb. 6 oz. can cherry pie mix**

Beat cream cheese with mixer until fluffy. Add milk gradually, stirring until blended. Blend in lemon juice, vanilla and almond extract. Pour into crust. Chill for 2 to 3 hours. Top with pie filling and chill another 2 hours.

## GRASSHOPPER PIE

Heather Kuker also Theresa Robinson

- 2 (3 oz.) pkg. cream cheese, softened**
- 2 cups whipped topping**
- 1 can (14 oz.) sweetened condensed milk**
- 1 (9-inch) chocolate crumb crust**
- 15 drops green food coloring**
- 24 chocolate-covered mint cookies, divided**

In a large mixing bowl, beat the cream cheese until fluffy. Gradually beat in milk until smooth. Beat in the food coloring. Coarsely crush 16 cookies; stir into the cream cheese mixture. Fold in whipped topping. Spoon into the crust. Cover and freeze overnight. Remove from the freezer 15 minutes before serving. Garnish with remaining cookies.

## FRESH GOOSEBERRY PIE

Mary Langel

- |  |                                  |
|--|----------------------------------|
| <b>Almond Pastry (recipe below)</b>    | <b>3 cups fresh gooseberries</b> |
| <b>1 ½ cup sugar</b>                   | <b>1/8 tsp salt</b>              |
| <b>3 T. quick-cooking tapioca milk</b> | <b>2 T. butter or margarine</b>  |

Prepare almond pastry and divide pastry almost in half. Roll out larger half on floured surface to 13 inch circle. Line 9 inch pie plate with pastry. Trim edge to ½ inch beyond rim of pie plate. Crush ¾ cup of the gooseberries. Combine sugar, tapioca, salt and crushed berries in a 3 quart saucepan. Stir in remaining 2 ¼ cup gooseberries. Cook over medium heat, stirring constantly, until mixture boils and thickens. Remove from heat. Pour mixture into pastry lined pie plate. Dot with butter. Roll out remaining pastry to 11 inch circle. Cut slits. Place top crust over filling and trim edge to 1 inch beyond rim of pie plate. Fold the crust under lower crust and form a ridge. Flute edge. Brush crust with milk. Bake for 35 to 45 minutes at 425 degrees or until crust is golden brown and filling is bubbly. Cool on rack. Makes 6 to 8 servings.

### Almond Pastry:

Combine 2 cups sifted flour and 1 tsp. salt in bowl. Cut in ¾ cup shortening until coarse crumbs form, using a pastry blender. Sprinkle 1 tsp. almond extract and 4 to 5 T. ice water over crumb mixture, a little at a time, tossing with a fork until dough forms. Press dough firmly into a ball.

## GRAPEFRUIT PIE

Mary Langel

- 1 baked pie shell**
- 2 cups canned grapefruit sections, drained (save juice)**
- 1 small box vanilla pudding (not instant)**
- 1 small box sugar-free lemon Jell-O**
- 1 2/3 cup water or grapefruit juice**
- Cool Whip**

Reserve 1 tsp. of Jell-O. Combine balance of Jell-O, vanilla pudding mix and 1 2/3 cup water (part grapefruit juice). Cook. Add drained grapefruit sections. Pour into pie crust. Chill. When pie is cooled, cover with a thin layer of Cool Whip. Garnish with dry Jell-O mix.

## KEY LIME PIE

Julie Anderson

- 1 graham cracker crust**

Mix together:

- 1 (8 oz.) tub Cool Whip, thawed**
- ½ cup lime juice**
- 1 (14 oz.) can sweetened condensed milk**
- green food coloring**

Pour into crust. Refrigerate 2 to 4 hours before serving. Cut and Serve. Note: You can use low-cal/low-fat ingredients if you are watching fat and calorie intake.

## FRESH PEACH PIE

Pat Cain

- |   |                          |
|---|--------------------------|
| <b>1 cup sugar</b>                      | <b>3 ½ T. cornstarch</b> |
| <b>1 cup water</b>                      | <b>pinch of salt</b>     |
| <b>5 to 6 peaches, peeled and diced</b> | <b>¾ tsp. vanilla</b>    |
| <b>1 pre-cooked pie shell</b>           |                          |

Dice 3 peaches into sauce pan. Add ½ cup sugar, ¾ cup water. Cook 5 minutes. Mix remaining sugar, water, cornstarch, and salt. Continue cooking, stirring until sauce is clear. Add vanilla. Remove from heat and cool. Add 3 to 4 more diced peaches. Pour into pre-cooked pie shell. Chill.

## FRESH PEACH PIE

Betty Mataloni

**1 ½ cups sugar**  
**½ tsp. cinnamon**  
**6 large sliced peaches**

**4 T. flour**  
**1 cup whipping cream**  
**unbaked pie shell**

Combine sugar, flour and cinnamon. Add whipping cream and 6 large sliced peaches. Mix together and put in unbaked pie shell. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 45 minutes more.

## PEACH PIE

Marilyn Bierstedt

**4 cups peaches**  
**1 T. flour**  
**2 T. fruit fresh**

**3 T. tapioca**  
**¾ cup sugar**

Mix last four ingredients together and add to peaches, mix well. Pour into 9 inch pie shell. Top with crust. Bake at 400 degrees for 45 to 50 minutes. Note: I freeze unbaked pie and bake at 425 degrees for 15 minutes and 375 degrees for one hour or until brown and bubbly.

## PEANUT BUTTER PIE

Mary Kraninger

**30 Oreo cookies, crushed**  
**¾ cup peanut butter**  
**½ tsp. vanilla**  
**8 oz. whipped topping**

**½ cup butter, melted**  
**8 oz. cream cheese**  
**1 cup powdered sugar**  
**½ cup milk**

Mix Oreo cookies and butter and pat in 9 by 13 pan. Beat peanut butter, cream cheese and vanilla until smooth. Gradually add powdered sugar and milk, blending until smooth. Fold in whipped topping. Pour over chocolate crust. Drizzle a 7 oz. bottle of Hershey's Shell (ice cream topping) over filling. Freeze 6 hours or until firm.

## PEANUT BUTTER PIE

Mary Langel

- |                                      |                           |
|--------------------------------------|---------------------------|
| <b>9 oz. Cool Whip</b>               | <b>3 oz. cream cheese</b> |
| <b>1 cup confectioner sugar</b>      | <b>1 pie crust</b>        |
| <b>1/3 cup crunchy peanut butter</b> |                           |

Mix ingredients and pour in pie crust. Refrigerate before serving.

## SUGARLESS PINEAPPLE PIE

Mary Langel

- |   |  |
|---|--|
| <b>1 baked pie crust or soda cracker crust</b>                | <b>1 (8 1/3 oz.) lite or no fat sour cream</b> |
| <b>1 (15 oz.) can crushed pineapple, undrained</b>            |  |
| <b>1 (9 oz.) box sugar free instant vanilla pudding (dry)</b> |  |

Mix the sour cream, pineapple and pudding mix. Pour into pie shell and serve with Cool Whip. Note: For a soda cracker crust, use 40 soda crackers crushed and 1/3 cup butter. Bake before adding filling.

## IMPOSSIBLE PUMPKIN PIE

Irma Reiser

- |                                 |                       |
|---------------------------------|-----------------------|
| <b>1 can evaporated milk</b>    | <b>1 can pumpkin</b>  |
| <b>3/4 cup brown sugar</b>      | <b>2 eggs</b>         |
| <b>1/2 cup Bisquick</b>         | <b>2 T. butter</b>    |
| <b>2 tsp. pumpkin pie spice</b> | <b>1 tsp. vanilla</b> |

Mix ingredients in blender. Pour in sprayed pie pan and bake at 350 degrees for 50 to 55 minutes.

## PUMPKIN PIE

Irene Clark

- |                             |                              |
|-----------------------------|------------------------------|
| <b>1 cup cooked pumpkin</b> | <b>1/8 tsp. nutmeg</b>       |
| <b>3/4 cup sugar</b>        | <b>2 eggs, beaten</b>        |
| <b>1 tsp. cinnamon</b>      | <b>1 cup evaporated milk</b> |
| <b>1/2 tsp. ginger</b>      | <b>1/2 to 1 T. flour</b>     |

Mix pumpkin, sugar, flour and spices. Add beaten eggs and milk. Pour into unbaked pastry shell and bake at 350 degrees until knife inserted in center comes out clean.

## SOUR CREAM RAISIN PIE

Mary Langel

- |                                 |                            |
|---------------------------------|----------------------------|
| <b>½ tsp. cinnamon</b>          | <b>1 cup sugar</b>         |
| <b>2 T. flour</b>               | <b>3 egg yolks, beaten</b> |
| <b>¾-1 cup raisins, plumped</b> | <b>2 cup sour cream</b>    |
| <b>1 tsp. vanilla</b>           |                            |

Combine sugar, flour, cinnamon and sour cream. Add raisins and vanilla. Pour into baked pie shell. Use the 3 egg whites to make a meringue: Beat egg whites until they mound softly. Add 6 tsp. sugar one tsp. at a time. Beat well after each addition. Put on top of pie and bake 350 degrees until lightly browned. Note: You can make chocolate sour cream pie by adding 2 tsp. cocoa. This is one of Dale's favorites and my mother would make this pie special for him when we went to her home.

## SOUR CREAM RAISIN PIE

Mr. & Mrs. Don McClain

- |                             |                       |
|-----------------------------|-----------------------|
| <b>1 cup sour cream</b>     | <b>1 egg yolk</b>     |
| <b>1 cup sugar</b>          | <b>1 T. flour</b>     |
| <b>¾ cup cooked raisins</b> | <b>1 tsp. vanilla</b> |

Cook raisins and drain. Add rest of ingredients and cook until thick. Pour into pie shell, top with crust and bake at 350 degrees for 45 to 60 minutes.

## RASPBERRY CHIFFON PIE

Mary Langel

- |                                      |                    |
|--------------------------------------|--------------------|
| <b>1 envelope unflavored gelatin</b> | <b>¼ cup sugar</b> |
| <b>10 oz. frozen raspberries</b>     |                    |

Blend in saucepan and cook to a full rolling boil, stirring constantly. Place pan in cold water. Cool until mixture mounds slightly when dropped from a spoon. Then fold into a meringue made from egg whites, sugar and cream of tartar.

- 3 egg whites**
- 1/3 cup sugar**
- ¼ tsp. cream of tarter**

Carefully blend in ½ cup whipping cream, whipped or 1 cup Cool Whip. Pile into cooled baked pie shell or graham cracker crust.

## RASPBERRY PIE

Theresa Robinson

- 1 pkg. (3 oz) sugar free raspberry Jell-O**
- 8 oz. cream cheese, cubed**
- 1 ¾ tsp. powdered Crystal Light (raspberry ice)**
- 1 graham cracker crust**
- Cool Whip**

Prepare Jell-O according to directions. Refrigerate until almost set. Transfer to blender and add cream cheese and Crystal Light. Cover and process until smooth. Pour into crust and refrigerate overnight. Serve with Cool Whip. Can be converted to low fat/low calorie recipe very easily.

## RHUBARB PIE

Marilyn Bierstadt

- 3 cups rhubarb**
- 1 ¼ cup sugar**
- 2 eggs, beaten**
- 2 T. tapioca**
- 2 T. strawberry Jell-O**

Stir together and pour into a 9 inch unbaked pie shell. Top with crust. Bake at 425 degrees for 15 minutes and at 350 degrees until brown and bubbly.

## FRESH STRAWBERRY PIE

Mary Langel

- 1 (3 oz.) box strawberry Jell-O, regular or sugar free**
- 1 ¾ cup water**
- 1 (3 oz.) box vanilla pudding, regular cooked or sugar free**
- 1 qt. fresh strawberries**
- 1 (9 inch) baked pie crust, cooled**

Mix Jell-O and pudding mix into water and microwave until thickened. Add strawberries and fill crust. Chill and serve with Cool Whip or whipped cream.

# STRAWBERRY PIE

Donna Janssen

- |  |                            |
|--|----------------------------|
| <b>1 cup sugar</b>                           | <b>1 cup water</b>         |
| <b>3 T. strawberry Jell-O</b>                | <b>2 ½ T. cornstarch</b>   |
| <b>¼ tsp. strawberry flavoring</b>           | <b>¼ tsp. Knox gelatin</b> |
| <b>strawberries to fill 9 inch pie shell</b> |                            |

Cook sugar, cornstarch and water until thick and clear. Add Jell-O, gelatin and flavoring. Mix well. Cool in refrigerator. Then add strawberries and pour into a 9 inch baked pie shell. Refrigerate.

# WALNUT PIE

Marlene Nelsen

- |   |                             |
|---|-----------------------------|
| <b>3 egg whites</b>                         | <b>1 tsp. baking powder</b> |
| <b>1 cup sugar</b>                          | <b>1 tsp. vanilla</b>       |
| <b>½ cup coconut</b>                        | <b>½ cup walnuts</b>        |
| <b>1 cup white or graham cracker crumbs</b> |                             |

Beat egg whites until stiff. Add remaining ingredients. Pour into greased pie pan and bake at 350 degrees for 25 minutes. (no crust)

# WHITE CHOCOLATE PIE

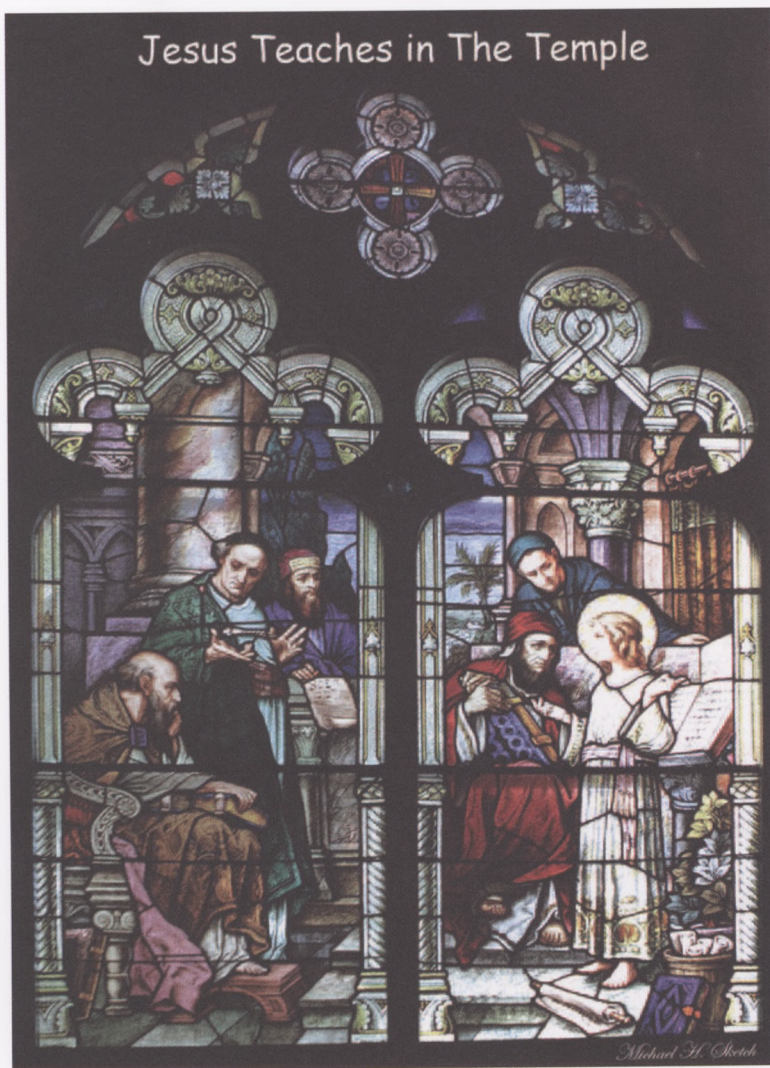
Mary Langel

- 8 oz. cream cheese**
- ¾ cup powdered sugar**
- 8 oz. Cool Whip**
- 1 pkg. instant white chocolate pudding**
- 1 ¼ cup cold milk**
- 1 chocolate crumb crust**

Beat cream cheese, ¼ cup Cool Whip and sugar. Spread over crust. Beat milk and pudding mix. Pour over cream cheese. Spread with remaining Cool Whip. Sprinkle with nuts, peanuts, or chocolate curls.

# Desserts

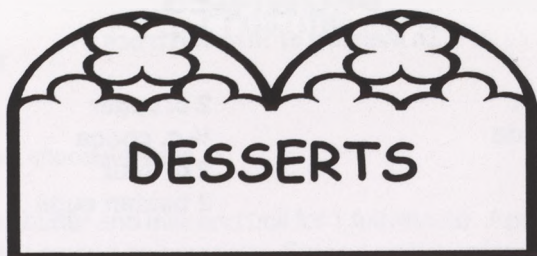
Jesus Teaches in The Temple



## **IV. Jesus Teaches in The Temple**

Every year his parents used to go to Jerusalem for the feast of the Passover...when they were on their way home, the boy Jesus stayed behind in Jerusalem ...they assumed he was with the caravan...three days later they found him in the temple, sitting among the learned men, listening to them, and asking them questions: and all who heard him were astounded at his intelligence and his replies. And when Mary and Joseph found him, she asked, "Son, why have you done this to us? Do you know how worried we were?" (Luke 2:41 - 50).

We have a wonderful lesson from this window on the importance of religious observance, of the Lord's Day, and the place of worship in our family's lives.



## BROWNIES

### BROWNIES

Diane Clary

- |                        |                       |
|------------------------|-----------------------|
| <b>2 c. flour</b>      | <b>3 ½ T. cocoa</b>   |
| <b>2 c. sugar</b>      | <b>1 c. water</b>     |
| <b>1 tsp. soda</b>     | <b>2 eggs, beaten</b> |
| <b>½ c. shortening</b> | <b>½ c. sour milk</b> |
| <b>1 stick oleo</b>    | <b>1 tsp. vanilla</b> |

Bake at 350 degrees for 20 to 25 minutes.

#### **Frosting:**

- |                     |                            |
|---------------------|----------------------------|
| <b>1 stick oleo</b> | <b>4 c. powdered sugar</b> |
| <b>3 ½ T. cocoa</b> | <b>1 tsp. vanilla</b>      |
| <b>1/3 c. milk</b>  |                            |

Bring oleo, cocoa and milk to a boil. Add powdered sugar and vanilla and beat well.

\* \* \*

*"Our fathers ate the manna in the wilderness;  
as it is written, 'He gave them bread from heaven to eat.'"*

John 6:31

# BROWNIES

In Memory of Rita Wittrock

**1 c. buttermilk**  
**1 t. baking soda**  
**1 stick oleo**  
**1 c. water**  
**½ c. oil**

**2 c. sugar**  
**¼ c. cocoa**  
**2 c. flour**  
**2 beaten eggs**

## **Frosting:**

**1 1/3 c. sugar**  
**6 T. milk**  
**¼ c. oleo**

**½ c. chocolate chips**  
**1 to 1 1/3 cups marshmallows**

Combine the buttermilk and 1 level teaspoon of baking soda in a 2 c. measuring cup. Bring to a boil the oleo, oil and water. Set aside to cool. Stir together the sugar, cocoa, and flour. Then add to the boiled mixture the eggs, sugar, cocoa and flour mixture. Then add buttermilk mixture. Bake for 25 minutes at 350 degrees.

# BROWNIES - LOW FAT

Connie Stein

**½ c. unsweetened applesauce**  
**1 c. sugar**  
**2 egg whites**  
**½ tsp. vanilla**

**¾ c. flour**  
**¼ c. cocoa**  
**¼ tsp. baking powder**  
**1/8 tsp. salt**

Spray a 9 by 9 by 2 inch baking pan with nonstick spray coating. Set aside. In mixer bowl, combine applesauce, sugar, egg whites, and vanilla. Stir in flour, cocoa, baking powder and salt. Pour into pan and bake for 20-25 minutes at 350 degrees. Makes 16 servings.

78 calories, 0.2 grams fat, 3 percent calories from fat, no cholesterol.

# CHOCOLATE BROWNIES

Donna Janssen

**1 stick butter**  
**4 unbeaten eggs**  
**1 c. sugar**

**1 c. flour**  
**1 (16 oz.) can Hershey choc. syrup**  
**nuts**

Mix in order. Pour into a greased 9 by 13 pan. Bake at 350 degrees for 25 to 30 minutes. Cool. Frost with the following frosting.

## Frosting

- 1 ½ c. sugar**
- 6 T. milk**
- 6 T. butter**
- ½ c. semi-sweet chocolate chips**

Mix the sugar, butter and milk and boil for 1 full minute. Add the chocolate chips. Stir until melted and smooth. Spread on brownies.

## EASY BROWNIES

Mary Johnson

- 1 stick margarine**
- 4 eggs**
- 1 c. flour**
- 1 c. sugar**
- 1-16 oz. can chocolate syrup**
- chopped nutmeats, if desired**

Cream butter, sugar and eggs. Add syrup, then flour and nuts. Bake in a greased or sprayed 9 by 13 pan for 30 minutes at 350 degrees. When cool, frost with the following:

### Frosting:

- 2 T. butter**
- 1 c. sugar**
- 1/3 c. milk**
- ½ c. chocolate chips**

Mix the butter, milk, and sugar together and boil for 2 minutes. Then stir in the chocolate chips. Spread on brownies.

## EASY BROWNIES

Mr. & Mrs. Don McClain

- 2 c. sugar**
- 1 ½ c. Crisco**
- 2 eggs**
- 1 c. milk**
- 1 tsp. vanilla**
- 1 c. flour**
- ¾ c. cocoa**
- 1 c. walnuts, optional**

Cream together the sugar and the Crisco. Add the rest of the ingredients. Bake at 350 degrees for 25 to 30 minutes. Frost with caramel frosting.

# FAVORITE BROWNIES

Nancy Sketch

**4 (1 oz.) squares of unsweetened chocolate**

**1 ½ c. flour**

**½ c. unsalted butter**

**½ c. Crisco shortening**

**4 eggs**

**2 c. sugar**

**1 tsp. salt**

**1 tsp. baking powder**

**2 tsp. vanilla**

**¾ c. chopped nuts (optional)**

Melt chocolate and butter together and cool slightly. Beat eggs for one minute. Add sugar and beat for approximately two minutes. Add chocolate/butter mixture and vanilla. Sift together flour, salt and baking powder. Stir into chocolate mixture. Add nuts if desired. Bake in 10 by 15 inch pan for 19 minutes at 350 degrees.

## LONDON BRIDGE BROWNIES

June Reiman

**½ c. soft butter**

**1 c. sugar**

**¼ tsp. salt**

**2 beaten eggs**

**1 tsp. vanilla**

**¾ c. flour**

**¼ c. cocoa**

**½ c. chopped walnuts (opt.)**

Beat butter and sugar. Add salt, eggs and vanilla. Add flour, cocoa, and nuts. Pour into greased 8 by 8 inch pan and bake at 350 degrees for 20 to 25 minutes. Do not over bake. Usually done in 20 minutes. DO NOT FROST!

## PEANUT BUTTER BROWNIES

Connie Bjornstad

**2 sticks ( ½ lb.) butter**

**1/3 c. cocoa**

**2 c. sugar**

**4 eggs**

**1 ½ c. all-purpose flour**

**½ tsp. salt**

**1 tsp. vanilla**

**1 c. crunchy peanut butter**

Preheat the oven to 350 degrees. Grease a 13 by 9 by 2 inch baking pan. Melt the butter with the cocoa in a double boiler over hot water. Cool. Blend in the sugar, eggs, and vanilla. Combine the flour and salt; add to the first mixture. Bake in the prepared pan for 25 to 30 minutes. Remove from the oven, spoon the peanut butter over the hot cake, and spread as it melts. See the frosting recipe on the next page.

## Frosting

- 8 T. butter (1 stick)**
- ¼ tsp. salt**
- ¼ c. cocoa**
- 1 tsp. vanilla extract**
- 1/3 c. milk**
- 3 ½ c. (1 lb.) powdered sugar, sifted**
- 8 large marshmallows**

Melt together the butter, cocoa, milk, marshmallows, salt and vanilla. Beat in the confectioners' sugar until smooth. Spread over the cooled peanut butter.

## RICH MINT BROWNIES

Connie Bjornstad

- 4 eggs**
- 1 c. sugar**
- 8 T. (1 stick) butter, melted**
- 16 oz. chocolate syrup**
- 1 c. flour**

### Mint Frosting:

- 8 T. (1 stick) butter**
- 3 ½ c. powdered sugar (1 lb.)**
- ¼ c. milk**
- 2 tsp. peppermint extract**
- 10 drops green food coloring**

### Chocolate Glaze:

- 8 T. butter (1 stick)**
- 12 oz. semi-sweet chocolate chips**

Preheat the oven to 350 degrees. Grease and flour a 16 by 11 inch jellyroll pan or baking pan, and invert to shake out excess flour. In a large bowl, beat the eggs and gradually beat in the sugar. Add the butter and chocolate syrup, blend, and stir in the flour. Turn the batter into the prepared pan and bake for 20 minutes. Cool in the pan while you prepare the frosting.

Mint Frosting: Beat the butter, sugar and milk together until fluffy. Stir in the peppermint extract and food coloring and mix thoroughly. Spread over brownies after they have cooled completely. Refrigerate at least 20 minutes.

Chocolate Glaze: Melt the butter and chocolate chips together over very low heat. Spread on top of the mint frosting. Refrigerate until firm. Cut into small squares with a small sharp knife, wiping the blade clean after each cut.



# CANDY

## ALMOND BARK SPECIALS

Susan Reiser

- |  |                                   |
|--|-----------------------------------|
| <b>2 lbs. almond bark</b>                  | <b>1 c. crunchy peanut butter</b> |
| <b>1 c. dry roasted peanuts</b>            | <b>3 c. Rice Krispies</b>         |
| <b>2 c. colored miniature marshmallows</b> |                                   |

Melt almond bark with peanut butter. Stir in other ingredients. Drop by teaspoons on waxed paper.

## ALMOND BUTTER CRUNCH

Darlene Moritz

- |  |                                  |
|--|----------------------------------|
| <b>1 c. butter or margarine</b>                  | <b>3 T. water</b>                |
| <b>1 c. coarsely chopped almonds, toasted</b>    | <b>1 1/3 c. granulated sugar</b> |
| <b>3 (4 1/2 oz.) bars milk chocolate, melted</b> | <b>1 T. light corn syrup</b>     |
| <b>1 c. finely chopped almonds, toasted</b>      |                                  |

Melt butter in heavy 2 qt. saucepan. Add sugar, syrup and water. Cook, stirring often, to hard crack stage (300 degrees). Quickly stir in coarsely chopped nuts. Spread in well greased 13 by 9 by 2 inch pan. Cool. Turn out on waxed paper. Spread top with half the chocolate and sprinkle with half the finely chopped nuts. Cover with waxed paper. Invert and repeat chocolate and nuts. Chill to firm. Break. Watch carefully after 280 degrees.

## CARAMEL BUGLES

Pam Fisher

- |                         |                                |
|-------------------------|--------------------------------|
| <b>1 box Bugles</b>     | <b>1/4 tsp. baking soda</b>    |
| <b>1 c. mixed nuts</b>  | <b>1/4 tsp. vanilla</b>        |
| <b>1 stick butter</b>   | <b>1/4 c. white Karo syrup</b> |
| <b>1 c. brown sugar</b> |                                |

Place Bugles and mixed nuts in brown paper bag. In bowl melt butter in microwave. Blend in syrup and brown sugar. Heat sugar mixture 2 minutes on high. Whisk to dissolve. Heat on high 2 minutes. Whisk again. Add baking soda and vanilla. Whisk again. Pour over Bugles in bag. Shake. Heat on high 1 minute 30 seconds. Shake. Heat on high 1 minutes 30 seconds again. Shake. Spread on sheet to cool.

# BUTTERSCOTCH BONBONS

Janet Hodapp

**1 c. butterscotch chips**  
**½ c. peanut butter**

**1 ½ c. corn flakes**  
**1 c. miniature marshmallows**

Melt chips and peanut butter in microwave. Stir in other ingredients and mix well. Drop by tsp. on wax paper. Chill and keep in refrigerator.

## CAROLER'S CRUNCH

Darlene Reinig

**½ cup evaporated milk**  
**¾ c. sugar**  
**2 T. butter**  
**1 pkg. butterscotch chips**

**1 tsp. vanilla**  
**2 cups Cheerios**  
**1 c. salted peanuts**  
**1 c. broken pretzel sticks**

Combine milk, sugar and butter in medium pan and bring to full boil, stirring constantly, and continue to boil for 2 minutes. Remove from heat and add chips and vanilla and stir until smooth. Add peanuts, cheerios, and pretzels. Stir until coated. Drop by teaspoon onto waxed paper.

## CASHEW CRUNCH

Pat Graves

**2 sticks of butter (must be butter)**  
**2 c. brown sugar**

**½ c. white corn syrup**  
**1 tsp. baking powder**

In saucepan bring the butter, sugar and corn syrup to a boil for 5 minutes or until you get to the soft ball stage. Remove from heat and add the baking powder. Double a brown paper grocery bag.

Add to the bag: 17 oz. box of Crispix cereal, 1 can of mixed nuts, and ½ can cashews. Mix well and pour sauce over the cereal and nuts. Mix well, then shake the sack. Roll the top down and put in the microwave for 2 ½ minutes on high. Shake bag and put back in microwave for another 2 ½ minutes. Shake and pour onto a cookie sheet to dry. Stir to keep from sticking together. This sweet snack makes a wonderful gift in a pretty can or container.

# COCOA PUFF TREATS

Pat Graves

- 1 pkg. of vanilla flavored (white chocolate) squares
- 1 (16 oz.) jar of dry roasted peanuts
- 1 box Cocoa Puffs

Break up the chocolate in a large bowl and melt it in the microwave, being careful not to scorch it! When it is melted and smooth, add the nuts and cereal and stir until coated. It can be dropped by the spoon onto waxed paper or you can just spread it out on the waxed paper and break it apart when it has cooled and is solid.

# HONEY CHEX

Pam Fisher

- 3 c. Honey Nut Chex
- 2 c. Cheerios
- 1 ½ c. Bugles
- 1 c. pretzels or ½ c. honey roasted peanuts
- 2 T. light corn syrup
- 2 T. honey
- 1 T. butter
- ½ tsp. vanilla

Mix Chex, Cheerios, Bugles and pretzels together. Heat the corn syrup, honey, and butter to boiling. Add vanilla. Pour over cereal. Stir. Spread in a baking pan. Bake at 325 degrees for 20 minutes, stirring after 10 minutes. Spread on waxed paper. Cool. Break into pieces and store in airtight container.

# CHRISTMAS CHOCOLATES

Mary Langel

- 2 lbs. powdered sugar
- ½ lb. oleo or butter
- ½ to 1 c. chopped pecans
- 1 c. Eagle Brand Milk
- 1 c. coconut (Angel Flake is best)

Cut butter into powdered sugar; then add rest of ingredients and mix until creamy. Knead, as you would bread, until creamy. Roll into small balls. Dry powdered sugar on your hands will prevent sticking. Chill it at least 2 hours. Melt 1 (12 oz.) pkg. of sweet or semi-sweet chocolate chips and 1/3 of a slice of paraffin in top of double boiler. Using toothpicks dip the chilled centers into the melted chocolate and place on wax paper. Using a teaspoon, swirl a little of the chocolate on top to fill the toothpick hole. Chill. You may use mint or wintergreen flavoring plus food coloring for variety. Makes 150 chocolates. For variety, put a piece of drained maraschino cherry in center. Store in sealed contained in refrigerator.

# MILK CHOCOLATE TOFFEE CANDY

Grace Cummins

**soda crackers**

**1 c. butter (not oleo)**

**Almond Toffee Bits**

**1 c. brown sugar**

**milk chocolate chips**

Line a jellyroll pan (11 by 17) with foil and cover with a layer of soda crackers. Boil the brown sugar and butter for 3 minutes. Pour over crackers and bake at 400 degrees for 8 minutes. Remove from oven and sprinkle with milk chocolate chips (be sure to use milk chocolate). When they are melted, spread and press on 1 pkg. (or less) of Almond Toffee Bits, or nuts (if desired) or both.

## MOUND BARS

Susan Reiser

**¾ c. mashed potatoes**

**4 c. coconut**

**1 sq. unsweetened chocolate**

**4 c. powdered sugar**

**1 lg. pkg. chocolate chips**

**½ or less bar paraffin**

Mix potatoes, sugar and coconut. Form balls. Cool or freeze to make dipping easier. Melt together the chocolate chips, unsweetened chocolate and the paraffin. Dip the balls in the mixture. Put on wax paper to cool.

## OREO TRUFFLES

Kris Walker

**8 oz. cream cheese**

**1 box Oreo cookie crumbs**

Mix the cream cheese and Oreo crumbs and form into walnut sized balls. Place on cookie sheet and chill. Dip in melted chocolate bark, or almond bark. Set on wax paper.

\* \* \*

*"And God saw everything that he had made,  
and behold, it was very good."*

Genesis 1:31

## MICROWAVE PEANUT BRITTLE

Mr. & Mrs. Don McClain

- |                                    |                        |
|------------------------------------|------------------------|
| <b>1 c. raw peanuts or coconut</b> | <b>½ c. corn syrup</b> |
| <b>dash of salt</b>                | <b>1 cup sugar</b>     |
| <b>2 T. butter</b>                 | <b>1 T. vanilla</b>    |
| <b>1 tsp. baking soda</b>          |                        |

Put peanuts, syrup, sugar and salt into a 1 ½ qt. dish. Microwave 4 minutes on high. Stir and microwave 4 more minutes on high. Stir in 2 T. butter and 1 T. vanilla. Microwave 2 more minutes on high. Stir in 1 tsp. of baking soda. Pour on cookie sheet sprayed lightly with no stick spray.

## MICROWAVE PEANUT BRITTLE

Jean Schmidt

- |                         |                              |
|-------------------------|------------------------------|
| <b>1 c. sugar</b>       | <b>½ c. white corn syrup</b> |
| <b>1 c. raw peanuts</b> | <b>1 tsp. vanilla</b>        |
| <b>1 tsp. margarine</b> | <b>1 tsp. baking soda</b>    |

Stir sugar and syrup together in a glass bowl and microwave on high for 4 minutes. Stir in peanuts and microwave on high 4 more minutes. Add rest of ingredients. Stir until margarine melts. Spread on greased cookie sheet and let cool. Then break into bite size pieces. If your microwave burns it, you will need to change the time you microwave it. Try first part 3 minutes and second part, 2 minutes 50 seconds.

## PEANUT BRITTLE

Bonnie Simonson

- |                              |   |
|------------------------------|---|
| <b>1 c. sugar</b>            | <b>1 c. raw shelled peanuts</b>           |
| <b>½ c. light corn syrup</b> | <b>2 T. butter or margarine, softened</b> |
| <b>¼ tsp. salt</b>           | <b>1 tsp. baking soda</b>                 |
| <b>¼ cup water</b>           |   |

Up to two weeks before serving, in heavy, medium saucepan over medium heat, heat to boiling: sugar, corn syrup, salt and ¼ c. water, stirring constantly, until sugar dissolves. Stir in peanuts; continue cooking, stirring frequently, until mixture reaches 300 degrees on candy thermometer or until a small amount of mixture dropped in cold water separates into hard and brittle threads. Remove from heat and quickly stir in butter or margarine and baking soda; immediately pour onto greased cookie sheet. With 2 forks, lift and pull peanut mixture into about 14 by 12 inch rectangle. Cool. With hands, snap candy into small pieces. Store in tightly covered container. Makes 1 pound.

# PEANUT CLUSTERS

Mr. & Mrs. Don McClain

**6 oz. chocolate chips**

**6 oz. butterscotch chips**

**1 lb. white almond bark**

**1 lb. salted nuts**

Melt chips and almond bark in microwave. Add nuts and drop on wax paper.

# SALTED NUT ROLL

June Reiman

**16 oz. dry salted peanuts**

**3 T. margarine**

**1 large bag Reese's Peanut Butter Chips (10 oz.)**

**1 can sweetened condensed milk**

**5 oz. mini marshmallows**

Put half the peanuts on the bottom of a greased 9 by 13 pan. Set aside. Melt margarine and chips. Add milk and stir well. Add marshmallows and stir until coated and marshmallows become soft, but not melted. Pour over peanuts and then put remainder of peanuts on top. Press down. Cool and cut into small bars. Keep refrigerated. Very good!

# SALTED NUT ROLL BARS

Mary Johnson

**16 oz. salted peanuts**

**1 (10 oz.) pkg. peanut butter chips**

**3 T. butter**

**1 can sweetened condensed milk**

**1 (10 oz.) pkg. mini marshmallows**

Grease a 9 by 13 pan. Melt butter and peanut butter chips in microwave. Add milk and barely heat through. Add marshmallows and peanuts. Press into pan. Refrigerate until set.

\* \* \*

*"Be glad, O sons of Zion, and rejoice in the LORD, your God;  
for he has given the early rain for your vindication,  
he has poured down for you abundant rain,  
the early and the latter rain, as before."*

Joel 2:23

# SALTED NUT ROLL BARS

Dorothy Rolling

**1 yellow cake mix**  
**½ c. melted oleo**  
**12 oz. peanut butter chips**  
**½ c. butter**  
**2 c. salted peanuts**

**1 egg**  
**3 c. mini marshmallows**  
**½ c. white corn syrup**  
**1 tsp. vanilla**  
**2 c. Rice Krispies**

Combine the cake mix, egg, and ½ c. melted oleo. Put into 9 by 13 pan. Bake 10 to 12 minutes at 350 degrees. Put the marshmallows over the first layer. Bake again for 3 to 8 minutes or until marshmallows are puffed up. Melt peanut butter chips with the corn syrup and ½ c. butter and stir well. Add the vanilla, salted peanuts and Rice Krispies and mix well. Spread carefully over marshmallows. Refrigerate for a short time and cut into bars.

# CANDIED PECANS

Gerald Bradley

**¼ c. butter**  
**½ c. brown sugar**  
**1 tsp. cinnamon**

**¼ tsp. ground cloves**  
**2 c. pecan halves**

Place butter in 1 qt. casserole. Microwave on high for 30 to 45 seconds until butter is melted. Stir in sugar, cinnamon, and cloves. Microwave for 1 to 2 minutes or until sugar is dissolved. Stir in pecans until well coated. Microwave on high for 4 to 5 minutes. Spread pecans on wax paper to cool.

# BEST CARAMELS

Mr. & Mrs. Don McClain

**½ lb. butter (only)**  
**2 c. sugar**  
**2 c. light corn syrup**

**2 cans Eagle Brand milk, divided**  
**1/3 c. fine flour**

Mix together the butter, sugar and corn syrup. Boil 5 minutes stirring constantly. Remove from heat. Add 1½ cans of Eagle Brand milk. Mix the flour with remaining ½ can of milk and add to mixture and boil slowly to 240 degrees. Pour into a jellyroll pan that has been buttered.

## CARAMELS

Donna Janssen

**½ lb. butter**

**½ c. flour**

**2 c. corn syrup (white)**

**2 c. sugar**

**1 tsp. vanilla**

**2 cans sweetened condensed milk**

Melt butter. Add sugar and corn syrup. Boil for 5 minutes over medium heat, stirring constantly. Remove from heat and add 1 ½ cans milk. Mix flour with rest of milk and add to syrup mixture. Boil until it darkens and forms a medium hard ball; 235 to 240 degrees on a candy thermometer. Takes 8 to 10 minutes, stirring constantly. Remove from heat and add vanilla. Pour into a buttered 9 by 13 inch pan. Let cool completely and cut and wrap in wax paper.

## CARAMELS

Edith Long

**1 can Eagle Brand milk**

**1 ½ c. white Karo syrup**

**1 tsp. vanilla**

**2 c. sugar**

**½ lb. butter (must be butter)**

**1 c. nuts, opt.**

In heavy saucepan, melt butter, add syrup, milk and sugar. Stir constantly and cook to boiling, about 11 to 13 minutes, after boil. Remove from heat and add vanilla and optional nuts. Pour in well buttered cake pan, 9 by 13 or cookie sheet. When cool, cut and wrap in waxed paper.

## CHERRY BING CANDY

Mary Langel

Combine in saucepan:

**2 cups sugar**

**2/3 cup evaporated milk**

**dash of salt**

**12 large marshmallows**

**½ cup margarine**

Bring to a boil and boil for 5 minutes. Remove and add 1 (8 oz.) pkg. cherry chips or if you prefer add 1 (8 oz.) pkg. peanut butter chips and 1 tsp. vanilla. Pour into a 9 by 13 pan. Melt 1 pkg. chocolate chips (12 oz.) in double boiler. Add ¾ cup peanut butter and 1 large pkg. crushed salted peanuts. Spread over the top of the cherry mixture and cool.

# HOSTESS CARAMELS

Nina Boever

- 2 c. white sugar
- ½ lb. butter or oleo
- 13 oz. Carnation milk (unsweetened)
- 1 ¾ c. white syrup
- 1 ½ tsp. vanilla
- 1 cup nuts, opt.

Combine ingredients except vanilla and nuts and cook over high heat about 5 minutes, then low heat until it forms a firm ball, about 260 degrees. Remove from heat. Add vanilla and 1 cup nut meats if desired. Pour into greased 9 by 13 pan. Cool and cut.

\* \* \*

*"When David came to Mahanaim,  
Shobi the son of Nahash from Rabbah of the Ammonites,  
and Machir the son of Ammiel from Lo-debar,  
and Barzillai the Gileadite from Rogelim,  
brought beds, basins, and earthen vessels, wheat, barley, meal,  
parched grain, beans and lentils, honey and curds and sheep  
and cheese from the herd,  
for David and the people with him to eat;  
for they said,*

*'The people are hungry and weary and thirsty in the wilderness.'"*

2 Samuel 17:27-29



# COOKIES

## GRANDMA MYER'S BROWN SUGAR COOKIES

Alice Mulder

1 c. sugar  
1 tsp. soda, dissolved in 1 tsp. water  
1 c. Crisco  
2 eggs, beaten

1 c. brown sugar  
3 c. flour  
1 tsp. cream of tartar  
salt (pinch) or ½ tsp.

Cream the sugars and Crisco. Add beaten eggs and soda water. Beat. Add flour, cream of tartar, and salt. Batter will be crumbly, or thick. I use an ice cream scoop and put on greased cookie sheet. Use a fork dipped in water to flatten out the scoop. Bake at 350 degrees for 8 to 11 minutes or until golden brown.

## CARROT COOKIES WITH ORANGE FROSTING

Claire Ossino

¾ c. sugar  
¾ c. margarine  
1 egg  
1 tsp. vanilla

2 ½ c. flour  
2 tsp. baking powder  
1 ½ c. raisins  
1 ½ c. cooked, mashed carrots

Raisins may be cooked on stove just until plump and drain.

Mix all and drop by teaspoonfuls on ungreased cookie sheets. Bake at 350 degrees for 15 to 17 minutes.

**Orange Frosting:**  
powdered sugar  
orange flavoring

milk  
butter, soft

Measurements depend on how much icing is desired.

# CHRISTMAS CACTUS COOKIES

Darlene Reinig

- |   |                            |
|---|----------------------------|
| <b>1 c. butter</b>  | <b>3 ½ c. flour</b>        |
| <b>1 c. sugar</b>   | <b>½ c. chopped pecans</b> |
| <b>2 T. milk</b>  | <b>½ c. coconut</b>        |
| <b>1 tsp. vanilla</b>                                     |                            |
| <b>¾ c. finely chopped red and green candied cherries</b> |                            |

Cream butter and sugar in a bowl. Blend in milk and vanilla. Stir in flour, cherries and nuts. Form to two rolls, 2 inches in diameter and 8 inches long. Roll in coconut, and wrap in Saran Wrap and chill overnight. Slice into ¼ inch slices. Place on ungreased cookies sheet. Bake at 375 degrees for 12 minutes or until edges are lightly browned. Cool on rack. This makes about 5 dozen cookies.

## DISH PAN COOKIES

Mr. & Mrs. Don McClain

- |                         |                                     |
|-------------------------|-------------------------------------|
| <b>2 c. brown sugar</b> | <b>1 ½ c. old fashioned oatmeal</b> |
| <b>2 c. white sugar</b> | <b>2 T. vanilla</b>                 |
| <b>2 c. cooking oil</b> | <b>2 tsp. soda</b>                  |
| <b>4 eggs</b>           | <b>6 oz. chocolate chips</b>        |
| <b>4 c. flour</b>       | <b>6 oz. butterscotch chips</b>     |
| <b>4 c. Raisin Bran</b> |                                     |

Cream together sugars, oil and eggs. Add flour and soda and mix. Add in rest of ingredients. Use a heavy spoon. Bake at 350 degrees for 8 to 10 minutes. Adjust baking time to size of cookie. I use air bake cookie sheets.

\*\*\*

*"A wife's charm delights her husband,  
and her skill puts fat on his bones."*

Sirach 26:13

## SOFT CHOCOLATE CHIP SURPRISE COOKIES

Mr. & Mrs. Don McClain

- |                      |                         |
|----------------------|-------------------------|
| 4 c. brown sugar     | 3 tsp. baking soda      |
| 4 large eggs         | 6 c. flour              |
| 4 T. hot water       | ½ tsp. salt             |
| 2 c. Crisco          | 12 oz. dark choc. chips |
| 1½ to 2 tsp. vanilla | 1 c. coconut            |
| 2 c. raisins         |                         |

Mix brown sugar, eggs, water, Crisco, and vanilla with a mixer for 10 minutes. Add dry ingredients. Add the chips, coconut and raisins and mix by hand. Bake 10 minutes at 350 degrees. Makes about 120 cookies.

## CHOCOLATE COOKIES

Dolores Fitzpatrick

- |                         |                       |
|-------------------------|-----------------------|
| 1 ½ c. sifted flour     | ½ c. white sugar      |
| ½ tsp. baking soda      | 1 tsp. vanilla        |
| ¼ tsp. salt             | 1 egg, unbeaten       |
| 2 sq. Baker's Chocolate | ½ c. buttermilk, sour |
| ½ c. butter             | 2/3 c. nutmeats       |
| ½ c. brown sugar        |                       |

Sift flour, soda and salt. Melt chocolate and butter together. Add chocolate mixture to the sugars and vanilla. Mix well. Add egg and buttermilk and mix. Add flour and nuts. Drop by tsp. on cookie sheet. Bake 12 to 15 minutes in a 350 degree oven.

## CHOCOLATE COOKIES

Marge Wollner

- |   |                       |
|---|-----------------------|
| 2 eggs, beaten                                    | 2 c. Bisquick, sifted |
| ½ c. milk   | 1/3 c. oil            |
| 2 sm. pkg. instant chocolate pudding (or 1 large) |                       |
| 1 (6 oz.) pkg. chocolate chips                    |                       |

Mix and drop on greased baking sheet. Bake at 350 degrees for 8 to 12 minutes. I put walnut pieces on top. I also use chocolate/vanilla puddings.

# CHOCOLATE FILLED SANDWICH COOKIES

Mary Negus

**1 (18.25 oz.) pkg. Pillsbury Moist Supreme Dark Chocolate cake mix**  
**½ c. margarine or butter, melted (let cool slightly before mixing)**  
**1 egg, slightly beaten**  
**ice cream**

In large bowl, combine all cookie ingredients. Mix well. Firmly shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Bake at 350 degrees for 9 to 13 minutes or until set. Cool 1 minute. Remove from cookie sheet. Cool completely. Fill with ice cream between 2 cookies. Wrap and freeze.

# CHOCOLATE OATMEAL COOKIES

Pat Cain

|                             |                                       |
|-----------------------------|---------------------------------------|
| <b>1 c. shortening</b>      | <b>2½ sq. chocolate or 7 T. cocoa</b> |
| <b>1 ½ c. sugar</b>         | <b>1 tsp. vanilla</b>                 |
| <b>2 eggs</b>               | <b>1 ½ c. flour</b>                   |
| <b>pinch of salt</b>        | <b>2 c. oatmeal</b>                   |
| <b>1 tsp. baking powder</b> | <b>chopped nuts (optional)</b>        |
| <b>½ tsp. baking soda</b>   | <b>coconut (optional)</b>             |

Preheat oven to 350 degrees. Cream shortening, sugar, and eggs. Add salt, baking powder, baking soda, chocolate and vanilla. Beat well. Mix in flour, oatmeal, and nuts and/or coconut. Drop by teaspoonful onto baking sheet. Bake for 8 to 10 minutes. Cool on wax paper. Enjoy.

# COCOA RAISIN COOKIES

Mr. & Mrs. Don McClain

|                         |                             |
|-------------------------|-----------------------------|
| <b>2 c. brown sugar</b> | <b>1 tsp. baking soda</b>   |
| <b>1 c. Crisco</b>      | <b>1 tsp. baking powder</b> |
| <b>2 eggs</b>           | <b>4 T. cocoa</b>           |
| <b>1 can sweet milk</b> | <b>pinch of salt</b>        |
| <b>2 tsp. vanilla</b>   | <b>2 or 3 c. raisins</b>    |
| <b>3 c. flour</b>       |                             |

Cream sugar and Crisco. Add eggs, milk, and vanilla. Sift flour, soda, baking powder, cocoa and salt. Add raisins. Drop by teaspoon onto to cookie sheet. Bake at 350 degrees for 12 minutes. Put a drop of caramel frosting on top of each cookie.

# DOUBLE CHOCOLATE PEANUT BUTTER THUMBPRINT COOKIES

Dorothy Cranston

- |   |   |
|---|---|
| <b>1 ½ c. all purpose flour</b>                               | <b>1 c. sugar</b>                           |
| <b>1/3 c. cocoa</b>   | <b>1 c. peanut butter, divided</b>          |
| <b>1 ½ tsp. baking powder</b>                                 | <b>1/3 c. butter or margarine, softened</b> |
| <b>¼ tsp. salt</b>  | <b>1 ½ tsp. vanilla</b>                     |
| <b>2 eggs</b>   |   |
| <b>2 cups (12 oz.) semi-sweet chocolate morsels (divided)</b> |   |

Combine flour, cocoa, baking powder and salt in small bowl. Melt 1 cup morsels in small, heavy saucepan over lowest possible heat, stirring constantly until smooth. Beat granulated sugar, 1/3 c. peanut butter (chunky or smooth), butter, and vanilla in large mixing bowl until creamy. Beat in melted chocolate. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in remaining morsels. Cover; chill just until firm. Shape dough into 1½ inch balls. Place on ungreased baking sheets. Press ½ inch deep centers with thumb. Fill each center with about ½ tsp. peanut butter (or Reese Candy Bars, cut in pieces). Bake in preheated 350 degree oven for 10 to 15 minutes, (or until sides are set but centers are slightly soft). Let stand for 2 minutes. Remove to wire racks to cool completely. Yield 3½ dozen.

## MUD BALLS

Joan Langel

- 2 c. sugar**
- ½ c. cocoa**
- ½ c. milk**
- ½ c. butter**
- pinch of salt**
- 1 tsp. vanilla**
- 3 c. oatmeal**
- ½ c. coconut**
- ½ c. walnuts**

Mix the sugar, cocoa, milk and butter and bring just to a boil. Add the salt, vanilla, oatmeal, coconut and walnuts. Drop with teaspoon on wax paper.

# WHOOPIE PIES

Pam Fisher

|                             |                           |
|-----------------------------|---------------------------|
| <b>2 egg yolks</b>          | <b>1 tsp. vanilla</b>     |
| <b>½ c. Crisco</b>          | <b>1 c. sugar</b>         |
| <b>6 T. cocoa</b>           | <b>1 T. vinegar</b>       |
| <b>1 tsp. baking powder</b> | <b>2 c. flour</b>         |
| <b>½ tsp. salt</b>          | <b>1 tsp. baking soda</b> |
| <b>1 cup milk</b>           |                           |

Mix dry ingredients, set aside. Mix wet ingredients. Combine. Drop by tablespoon or small ice cream scoop on cookie sheet and bake at 375 degrees for 10 to 15 minutes.

## **Filling:**

|                            |                                   |
|----------------------------|-----------------------------------|
| <b>2 c. powdered sugar</b> | <b>2 egg whites, beaten stiff</b> |
| <b>1 tsp. vanilla</b>      | <b>¼ c. Crisco</b>                |

Put powdered sugar in a deep bowl. Add Crisco and beat with an electric mixer until mixture becomes crumbly. Add egg whites and beat. Stir in vanilla. Sandwich filling between two cookies.

# CHURCH WINDOW COOKIES

Darlene Reinig

|  |                             |
|--|-----------------------------|
| <b>1 (12 oz.) pkg. chocolate chips</b>       | <b>1 c. nuts (optional)</b> |
| <b>½ c. margarine or butter</b>              | <b>coconut (optional)</b>   |
| <b>1 pkg. colored miniature marshmallows</b> |                             |

Melt butter over low heat in a 3 quart saucepan, add chocolate chips and melt. Remove from heat and cool 10 to 15 minutes; add marshmallows and nuts. Pour onto wax paper covered with coconut and form into a log. Seal in aluminum foil and freeze. Slice and serve. Make 2 to 3 dozen. Very pretty easy cookie.

\*\*\*

*"Praise the LORD!*

*O give thanks to the LORD, for he is good;  
for his steadfast love endures for ever!"*

Psalm 106:1

# OLD FASHIONED CINNAMON COOKIES

Rose Mary Cox

- |                            |                             |
|----------------------------|-----------------------------|
| <b>1 c. butter</b>         | <b>1 ½ tsp. cinnamon</b>    |
| <b>1 c. sugar</b>          | <b>1 tsp. baking soda</b>   |
| <b>1 c. brown sugar</b>    | <b>1/8 tsp. salt</b>        |
| <b>2 eggs</b>              | <b>1 c. pecans, chopped</b> |
| <b>3 ½ c. sifted flour</b> |                             |

Cream butter and sugars. Beat in eggs. Blend in flour, cinnamon, soda and salt. Stir in nuts. Drop by teaspoon 2 inches apart on a lightly greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes.

# COCONUT COOKIES

Irma Reiser

- |                         |                               |
|-------------------------|-------------------------------|
| <b>1 c. shortening</b>  | <b>1 tsp. baking soda</b>     |
| <b>½ c. brown sugar</b> | <b>1 tsp. cream of tartar</b> |
| <b>1 c. white sugar</b> | <b>1 c. coconut</b>           |
| <b>1 egg</b>            | <b>¼ tsp. salt</b>            |
| <b>2 ¼ c. flour</b>     | <b>½ tsp. vanilla</b>         |

Mix together. Roll in ball, size of a walnut. Dip half in water, then in sugar. Bake at 350 degrees.

# COCONUT MACAROONS

Mary Langel

- 1 1/3 c. flaked coconut**
- 1/3 c. sugar**
- 2 T. flour**
- 1/8 tsp. salt**
- 2 egg whites, beaten**
- ½ tsp. vanilla extract**

In a small bowl, combine coconut, sugar, flour, and salt. Stir in egg whites and vanilla. Mix well. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 325 degrees for 18 to 20 minutes, or until golden brown. Cool on wire racks. Yields 1½ dozen.

# SNOWFLAKE MACAROONS

Ann Bindner

**2 2/3 c. coconut**

**2/3 c. sugar**

**6 T. flour**

**1/4 tsp. salt**

**4 egg whites**

**1 tsp. almond extract**

Preheat oven to 325 degrees. Mix coconut, sugar, flour, and salt in a bowl. Stir in egg whites and almond extract until well blended. Drop by teaspoonfuls onto lightly greased and floured cookie sheets. Bake for 20 minutes or until edges of cookies are golden brown. Immediately remove from cookie sheets. Cool on wire rack. Makes 3 dozen.

# TINTED ANGEL MACAROONS

Darlene Reinig

**1 pkg. of white angel food cake mix**

**1/2 c. low-cal strawberry or orange soda pop**

**1 1/2 tsp. almond extract**

**1 pkg. of coconut**

Heat oven to 350 degrees. Cover baking sheet with aluminum foil. In large mixer bowl, blend cake mix, soda pop, and almond extract on low speed, scraping bowl constantly, 1/2 minute. Fold in coconut. Drop batter by measuring teaspoon about 2 inches apart onto baking sheet. Bake until set, 10 to 12 minutes. Slide foil, with cookies, onto wire rack. Cool cookies completely before removing from foil. Store cookies in freezer or between layers of waxed paper in a box. About 25 calories each.

# COFFEE DROP COOKIES

Darlene Maranell

**1/2 c. brown sugar**

**1 c. strong black coffee**

**3/4 c. raisins or 1/2 c. nuts, chop.**

**2 eggs**

**3 c. flour**

**1 tsp. baking powder**

**1 tsp. baking soda**

**1 tsp. cinnamon**

**1/2 tsp. cloves**

**pinch of salt**

Put soda in coffee. Sift the baking powder and flour together. Mix all ingredients together. You can use both raisins and nuts, if desired. Drop by teaspoon (or size desired) onto cookie sheet. Bake at 350 degrees for 12 to 15 minutes or until done.

# CRANBERRY COOKIES

Jean Kennedy

|  |                             |
|--|-----------------------------|
| <b>1 c. butter</b>                         | <b>1 tsp. baking powder</b> |
| <b>1 c. white sugar</b>                    | <b>¼ tsp. baking soda</b>   |
| <b>¾ c. brown sugar</b>                    | <b>2 T. orange juice</b>    |
| <b>1 egg</b>                               | <b>3 cups flour</b>         |
| <b>¼ c. milk</b>                           | <b>½ tsp. salt</b>          |
| <b>2 ½ c. coarsely chopped cranberries</b> | <b>1 cup chopped pecans</b> |

## **Icing:**

|  |                            |
|--|----------------------------|
| <b>½ c. butter, melted &amp; browned</b> | <b>2 c. powdered sugar</b> |
| <b>1 tsp. vanilla</b>                    | <b>2-4 tsp. hot water</b>  |

Cream the butter, white sugar and brown sugar together. Add the egg, orange juice, and milk. Combine the flour, salt, baking powder and baking soda and stir into creamed mixture. Add the cranberries and pecans. Drop on greased cookie sheet and bake at 350 degrees for 10 to 15 minutes, only until lightly browned. When cooled, top with icing.

These cookies are a must at our house every Christmas. They freeze well so they can be made ahead of time.

# FRUIT DROPS

Arleen Rohwer

**1 c. soft shortening**  
**2 c. packed brown sugar**  
**2 eggs**  
**½ c. sour milk**  
**1 tsp. soda**  
**1 tsp. salt**  
**3 ½ c. sifted flour**  
**1½ c. broken pecans**  
**2 c. candied cherries, chopped**  
**2 c. cut up dates**

Cream together shortening, brown sugar and eggs. Stir in sour milk. Sift and stir in dry ingredients. Stir in pecans, cherries, and dates. Drop on lightly greased cookie sheet and place a pecan half on each cookie, if desired. Chill at least 1 hour. Bake at 400 degrees for 8 to 10 minutes. Yields about 8 dozen.

# HOLIDAY FRUIT COOKIES

In Memory of Helen Wittrock

- |                                |                              |
|--------------------------------|------------------------------|
| 1 c. shortening                | 1 tsp. baking soda           |
| 2 c. firmly packed brown sugar | 1 tsp. salt                  |
| 2 eggs                         | 1½ c. chopped pecans         |
| ½ c. sour milk                 | 2 c. halved candied cherries |
| 3½ c. flour                    | 2 c. halved dates            |

Combine shortening, brown sugar, and eggs; mix well. Add milk. Sift together flour, baking soda, and salt. Stir into brown sugar mixture; mix well. Stir in pecans, cherries, and dates. Chill until firm. Drop by teaspoonfuls, 2 inches apart, onto a greased baking sheet. Bake at 400 degrees for 8 to 10 minutes.

## M&M COOKIES

Theresa Eckard

- |                            |                      |
|----------------------------|----------------------|
| 1 c. butter                | 2 tsp. vanilla       |
| 1 c. Crisco, butter flavor | 4 c. flour           |
| 1 1/3 c. white sugar       | 1 ½ tsp. baking soda |
| 1 c. brown sugar           | 1 ½ tsp. salt        |
| 2 eggs                     | 1 large bag of M&M's |

Combine the first 6 ingredients in a separate bowl. Then slowly add the combined dry ingredients. Finally add the M&M's. Bake at 375 degrees for 7 minutes. Makes about 6 dozen.

\*\*\*

*"It is good to give thanks to the LORD,  
to sing praises to thy name, O Most High;  
to declare thy steadfast love in the morning,  
and thy faithfulness by night,  
to the music of the lute and the harp,  
to the melody of the lyre."*

Psalm 92:1-3

# GIANT GINGER COOKIE

Joan Langel

|                           |                         |
|---------------------------|-------------------------|
| <b>4 ½ c. flour</b>       | <b>1½ c. shortening</b> |
| <b>4 tsp. ginger</b>      | <b>2 c. sugar</b>       |
| <b>2 tsp. baking soda</b> | <b>2 eggs</b>           |
| <b>1 ½ tsp. cinnamon</b>  | <b>½ c. molasses</b>    |
| <b>1 ½ tsp. cloves</b>    | <b>¾ c. sugar</b>       |
| <b>¼ tsp. salt</b>        |                         |

Stir together the flour, ginger, soda, cinnamon, cloves, and salt. Set aside. Beat shortening until softened. Gradually add the 2 cups sugar; beat until fluffy. Add eggs & molasses and beat well. Add half of flour mixture and beat until combined. Stir remaining flour in with a wooden spoon. Using a ¼ c. ice cream scoop, shape dough into 2 in. balls. Roll in sugar. Place on ungreased cookie sheet about 2½ in. apart. Bake in a 350 degrees oven for 12 to 14 minutes or until cookies are light brown and puffed. Do not over bake or cookies will not be chewy. Let stand for 2 minutes before transferring to a wire rack. Cool. Makes 25 cookies.

## GINGER SNAPS

Mardell Eilers

|                         |                           |
|-------------------------|---------------------------|
| <b>1 c. brown sugar</b> | <b>1 tsp. cinnamon</b>    |
| <b>¾ c. shortening</b>  | <b>½ tsp. ginger</b>      |
| <b>1 egg</b>            | <b>¼ tsp. allspice</b>    |
| <b>4 T. molasses</b>    | <b>¼ tsp. salt</b>        |
| <b>2 c. flour</b>       | <b>2 tsp. baking soda</b> |

Cream shortening and sugar. Add egg and molasses. Sift together flour, spices, and soda. Add to mixture. Roll small portion about the size of a walnut. Dip in sugar. Bake at 350 to 375 degrees for 15 to 20 minutes.

\*\*\*

*".....and if any one forces you to go one mile,  
go with him two miles."*

Matthew 5:41

# GINGERSNAP COOKIES

Norma Ronsiek

**3/4 c Crisco**  
**1 egg**  
**1 tsp. ginger**  
**2 1/4 c. flour**  
**2 tsp. soda**

**1 c. brown sugar**  
**4 T. molasses**  
**1/2 tsp. cloves**  
**1/2 tsp. salt**  
**1 tsp. cinnamon**

Mix above ingredients and chill. Form into balls and roll balls in sugar. Place on cookie sheet and lightly press the ball with a glass dipped in sugar. Bake at 350 degrees for 12 minutes.

# SOFT MOLASSES COOKIES

Beverly Sporrer

**4 c. flour**  
**1/2 tsp. salt**  
**4 tsp. soda**  
**1 tsp. ginger**  
**1 tsp. cloves**

**2 tsp. cinnamon**  
**2 c. sugar**  
**3 eggs**  
**1/2 c. molasses**  
**1 1/3 c. shortening or lard**

Sift dry ingredients well. Add sugar, mix well. Add eggs, molasses and shortening, mix well. Form into balls the size of a walnut and roll in granulated sugar. Place on ungreased cookie sheet. Bake at 400 degrees for 8-10 minutes. Cookies puff up, then flatten with a crinkled top.

# CHOCOLATE CHIP OATMEAL COOKIES

Delperdang Family Recipe

**1 c. shortening**  
**1 c. white sugar**  
**1 c. brown sugar**  
**2 eggs beaten**  
**1 tsp. baking soda**  
**2 T. water**

**1 tsp. vanilla**  
**1 1/2 c. flour**  
**pinch of baking powder**  
**1 tsp. salt**  
**3 c. oatmeal**  
**2 c. chocolate chips**

Cream shortening and sugars; stir in eggs. Dissolve soda in water; add to creamed mixture with vanilla. Sift dry ingredients and add to creamed mixture with oatmeal and chips. Drop by teaspoons on greased cookie sheet. Bake at 375 degrees for 10 to 15 minutes.

## "COOKIE GRAM" COOKIES

Sue Richter

½ c. butter  
½ c. margarine  
1 c. brown sugar  
1 c. white sugar  
1 tsp. vanilla  
2 eggs, beaten  
2 c. flour

½ tsp. baking soda  
2 tsp. baking powder  
¼ tsp. salt  
1 c. coconut  
1 ½ c. oatmeal  
1 c. walnuts

Mix together and bake at 350 degrees for 10 minutes. When our kids were young, my mother would make these cookies and she became known as "Cookie Gram".

## DIABETIC COOKIES

Mary Langel

½ c. water  
½ c. chopped apples  
½ c. raisins  
½ c. dates  
½ c. oleo

1 c. oatmeal  
1 c. flour  
1 tsp. baking soda  
2 beaten eggs  
1 tsp. vanilla

Mix the water, apples, raisins, dates and oleo together and boil for 3 minutes. Set aside to cool. Then add the rest of the ingredients. Spoon onto cookie sheet. Bake at 350 degrees for 10 minutes.

## FARM COOKIES

Bob and Wynette Moore

1 c. sugar  
1 c. brown sugar  
½ c. shortening  
2 c. oatmeal  
2 c. flour  
½ c. coconut  
½ c. raisins

1 tsp. salt  
½ c. butter  
2 eggs  
1 tsp. vanilla  
1 tsp. soda  
½ c. nuts (chopped)

Mix all ingredients together with a mixer except the nuts, coconut, and raisins. Mix these in last. Bake at 350 degrees on a lightly greased cookie sheet 10 to 12 minutes until lightly browned. Do not over bake.

# GRANNY B'S DELICIOUS COOKIES

Diana Hansen

- |                         |                               |
|-------------------------|-------------------------------|
| <b>1 c. brown sugar</b> | <b>1 tsp. soda</b>            |
| <b>1 c. white sugar</b> | <b>1 tsp. cream of tartar</b> |
| <b>1 c. margarine</b>   | <b>3 ½ c. flour</b>           |
| <b>1 c. oil</b>         | <b>1 c. coconut</b>           |
| <b>1 egg</b>            | <b>1 c. rolled oats</b>       |
| <b>2 tsp. vanilla</b>   | <b>1 c. rice krispies</b>     |
| <b>1 tsp. salt</b>      | <b>1 c. chocolate chips</b>   |

Mix in given order. Chill dough. Bake at 350 degree oven for 12 to 15 minutes.

## MONSTER COOKIES

Mary Kraninger

- |                                  |  |
|----------------------------------|--|
| <b>4 eggs</b>                    | <b>1 stick, plus 5 T. butter</b>       |
| <b>1 ¾ c. brown sugar</b>        | <b>2 c. peanut butter</b>              |
| <b>1 1/3 c. white sugar</b>      | <b>6 c. quick oatmeal</b>              |
| <b>1 tsp. vanilla</b>            | <b>12 oz. bag mini chocolate chips</b> |
| <b>1 ½ tsp. white corn syrup</b> | <b>12 oz. bag mini M&amp;M candies</b> |
| <b>2 2/3 tsp. soda</b>           |  |

Mix in order given. Shape dough in golf ball size balls. Place on ungreased cookie sheet. Flatten with palm of hand. Bake 350 degrees for 10 to 12 minutes. Makes 4 to 5 inch cookies.

## MONSTER COOKIES

Heather Kuker

- |                              |                                 |
|------------------------------|---------------------------------|
| <b>6 eggs</b>                | <b>1 c. butter or margarine</b> |
| <b>2 ½ c. brown sugar</b>    | <b>4 tsp. baking soda</b>       |
| <b>2 c. white sugar</b>      | <b>9 c. oatmeal</b>             |
| <b>2 ½ c. peanut butter</b>  | <b>1 ¼ c. chocolate chips</b>   |
| <b>1 tsp. vanilla</b>        | <b>1 ½ c. M&amp;M candies</b>   |
| <b>1 T. light corn syrup</b> |                                 |

Mix all ingredients in order given in a very large bowl. Drop on ungreased cookie sheet with a large tablespoon. Bake at 350 degrees for 11 minutes. Do not over bake. Makes 4 ½ dozen large cookies.

# MONSTER COOKIES

Mary Reckard

12 eggs  
2 lb. brown sugar  
4 c. white sugar  
1 T. vanilla  
8 tsp. soda  
1 lb. choc. chips

3 lb. peanut butter  
18 c. oatmeal  
1 lb. M&M candies  
2 T. white corn syrup  
1 lb. butter

Mix all ingredients together. Drop by ice cream scoop. Flatten. Bake 12 minutes at 350 degrees. Do not over bake. There is no flour. Grandkids love these.

# NO BAKE COOKIES

Kevin Moore

2 c. sugar  
4 T. cocoa  
3 c. oatmeal  
½ c. coconut

½ c. margarine  
½ c. milk  
½ c. peanut butter

Mix the sugar, margarine, cocoa and milk together and boil 1 to 1 ½ minutes. Don't over cook. Add the oatmeal, peanut butter, and coconut. Spoon onto wax paper.

# OATMEAL COOKIES

Marian Feldhacker

¾ c. vegetable shortening  
1 c. firmly packed brown sugar  
½ c. granulated sugar  
1 egg  
¼ c. water

1 tsp. vanilla  
3 c. oatmeal, uncooked  
1 c. all-purpose flour  
1 tsp. salt (optional)  
½ tsp. baking soda

Preheat oven to 350 degrees. Beat together the shortening, sugar, egg, water, and vanilla until creamy. Add combined remaining ingredients; mix well. Drop by rounded tsp. onto greased cookie sheet. Bake for 12 to 15 minutes. For variety add chocolate chips and nuts. Can be made one day, refrigerated, and baked the next day!

# OATMEAL CRISP COOKIES

Joan Langel

- |                              |                                   |
|------------------------------|-----------------------------------|
| <b>1 c. oleo</b>             | <b>1 tsp. vanilla</b>             |
| <b>1 c. brown sugar</b>      | <b>1 tsp. salt</b>                |
| <b>1 c. white sugar</b>      | <b>1 tsp. soda</b>                |
| <b>2 eggs.</b>               | <b>1 ½ c. flour</b>               |
| <b>½ c. chopped nutmeats</b> | <b>3 c. quick cooking oatmeal</b> |

Cream sugar and oleo. Add eggs and vanilla. Beat well. Add dry ingredients to creamed mixture. Stir in nuts and oatmeal. Form dough into 1 ½ inch diameter rolls. Chill. Cut ½ inch thick. Bake at 350 degrees until done. Watch closely as they brown quickly. Makes 5 dozen.

# OATMEAL MOLASSES COOKIES

Nina Boever

- |                               |                               |
|-------------------------------|-------------------------------|
| <b>8 ½ c. flour</b>           | <b>2 c. light molasses</b>    |
| <b>1 T. salt</b>              | <b>4 eggs beaten</b>          |
| <b>2 T. baking soda</b>       | <b>¼ c. warm water</b>        |
| <b>8 c. quick rolled oats</b> | <b>2 c. melted shortening</b> |
| <b>2 ½ c. sugar</b>           | <b>3 c. raisins</b>           |
| <b>1 T. ground ginger</b>     | <b>2 c. nutmeats</b>          |

Reserve ½ c. flour. Sift together 8 cups flour and salt. Put baking soda in warm water. In a very large bowl mix oatmeal, sugar and ginger. Stir in melted shortening, molasses. Add rest of ingredients. Bake in 350 degree oven for 10 to 15 minutes.

# OATMEAL REFRIGERATOR COOKIES

In Memory of Rita Wittrock

- |                         |                             |
|-------------------------|-----------------------------|
| <b>1 c. shortening</b>  | <b>1 ½ c. flour</b>         |
| <b>1 c. sugar</b>       | <b>1 tsp. salt</b>          |
| <b>1 c. brown sugar</b> | <b>1 tsp. baking soda</b>   |
| <b>2 eggs</b>           | <b>2 ½ c. quick oatmeal</b> |

Mix together and shape into rolls. Chill for several hours. Slice and bake at 350 degrees for 15 to 20 minutes.

# OATMEAL SHORTBREAD COOKIES

Geneva Knutson

|                  |                      |
|------------------|----------------------|
| 1 c. butter      | ½ tsp. soda          |
| ½ c. brown sugar | 1 tsp. vanilla       |
| 1 c. flour       | 2 c. regular oatmeal |

Cream butter and sugar. Add the rest of the ingredients and mix thoroughly. Form into rolls and place in refrigerator until firm. Cut into slices and bake in a 350 degrees oven about 10 minutes, until barely brown.

# THE BEST OATMEAL COOKIES

Virginia Hermanson

|                     |                                 |
|---------------------|---------------------------------|
| 3 eggs, well beaten | 1 c. raisins                    |
| 1 tsp. vanilla      | 1 c. soft oleo (or half butter) |
| 1 c. brown sugar    | 1 c. white sugar                |
| 2½ c. flour         | 1 tsp. salt                     |
| 1 tsp. cinnamon     | 2 tsp. baking soda              |
| 2 c. quick oatmeal  | ¾ c. chopped pecans             |

Mix the eggs, raisins, and vanilla and let set 1 hour, covered with plastic. Cream oleo and sugar until smooth. Mix in dry ingredients, oatmeal, and nuts. Add eggs and raisin mixture and blend well. It will be a stiff batter. Drop by teaspoon onto greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes.

\*\*\*

*"Jesus answered them,  
'Truly, truly, I say to you, you seek me,  
not because you saw signs,  
but because you ate your fill of the loaves.'"*

John 6:26

# MINNIE'S OLD FASHIONED ORANGE ICEBOX COOKIES

Arleen Rohwer

|   |                                   |
|---|-----------------------------------|
| <b>1 c. butter or margarine, softened</b> | <b>2 ½ c. flour</b>               |
| <b>½ c. sugar</b>                         | <b>¼ tsp. salt</b>                |
| <b>½ c. light brown sugar, packed</b>     | <b>¼ tsp. baking soda</b>         |
| <b>1 egg</b>                              | <b>1 T. orange peel</b>           |
| <b>2 T. orange juice</b>                  | <b>½ c. finely chopped pecans</b> |
| <b>1/8 tsp. vanilla</b>                   |                                   |

In a large bowl, beat butter and sugars until well blended. Add egg and beat until fluffy. Add in orange juice and vanilla. Mix flour, salt, and baking soda and stir into butter mixture. Add orange peel and pecans. If necessary, chill briefly until easy to handle. On waxed paper, shape in 1¼ inch diameter rolls. Wrap in waxed paper; chill at least 3 hours or until firm. Slice 3/16 inch thick. Place slices 1/3 inch apart on ungreased baking sheets. Be careful not to over bake or you'll find that the browning butter may overpower the delicate flavors. Bake at 375 degrees for 8 to 9 minutes or until golden brown and delicately browned at the edges. Remove to racks to cool. Makes about 132 cookies.

## PEANUT BLOSSOM COOKIES

In memory of Dorothy Hodapp

|                       |                           |
|-----------------------|---------------------------|
| <b>½ c. oleo</b>      | <b>½ c. peanut butter</b> |
| <b>½ c. sugar</b>     | <b>½ c. brown sugar</b>   |
| <b>1 egg</b>          | <b>2 T. milk</b>          |
| <b>1 tsp. vanilla</b> | <b>1 ¾ c. flour</b>       |
| <b>1 tsp. soda</b>    | <b>½ tsp. salt</b>        |

Cream ingredients. Shape into balls the size of a walnut. Roll in sugar. Place on ungreased cookie sheet. Bake 10 minutes at 350 degrees. Remove from oven and press chocolate star in center of cookie until it cracks. Cool.

## THE UNBELIEVABLE COOKIE

Julie Anderson

|                                     |   |
|-------------------------------------|---|
| <b>1 jar (18 oz.) peanut butter</b> | <b>2 eggs</b>                           |
| <b>2 c. sugar</b>                   | <b>peanut buttercup or choc. Kisses</b> |

Use mini muffin tin. Roll into small balls. After baking, press peanut butter cup or chocolate kisses in center. Bake at 325 degrees for 10 to 12 minutes or bake at 350 degrees for 8 to 10 minutes. Cool.

# GRANDMA ALICE'S RAISIN FILLED COOKIES

Pam Fisher

## Cookie:

**2 c. sugar**  
**½ c. butter, softened**  
**½ c. shortening**  
**2 eggs**  
**7 c. flour (or less)**  
**4 tsp. cream of tartar**  
**2 tsp. soda**

## Filling:

**1 big box raisins**  
**1 c. sugar (or more)**  
**½ c. flour**  
**water to cover**

## Glaze:

**1 c. powdered sugar (or more)**  
**2 tsp. vanilla**  
**¼ c. water**  
**dash salt**

For the cookie: cream butter, shortening and sugar. Add eggs and beat well. Add vanilla. Mix well. Mix 2 c. flour in a separate bowl with cream of tartar, soda, and salt. Sift over creamed mixture. Blend with spoon. Add remaining flour one cup at a time until you have a firm dough. Chill thoroughly.

For filling: mix sugar and flour together. In saucepan place raisins and sugar mixture. Cover with water. Cook and stir until it thickens. Remove from heat. Let cool.

Roll cookie dough out ¼ inch thick and cut in circles with cookie cutter. Place tablespoon of filling on cookies. Place another circle on top and press the edges. Bake at 350 degrees on ungreased cookie sheet until lightly browned, about 7 to 10 minutes. While warm, remove to rack and brush glaze over the cookies. Cookies keep up to 6 months in airtight container in refrigerator.

## RAISIN COOKIES

Arleen Rohwer

- |                           |                              |
|---------------------------|------------------------------|
| <b>2 c. raisins</b>       | <b>1 c. shortening</b>       |
| <b>1 c. water</b>         | <b>2 c. sugar</b>            |
| <b>3 eggs</b>             | <b>1 tsp. vanilla</b>        |
| <b>3 ½ to 4 c. flour</b>  | <b>1 tsp. baking powder</b>  |
| <b>1 tsp. baking soda</b> | <b>¼ tsp. allspice</b>       |
| <b>¼ tsp. nutmeg</b>      | <b>1 tsp. salt</b>           |
| <b>1 ½ tsp. cinnamon</b>  | <b>1 c. walnuts, chopped</b> |

Simmer the raisins and water together for 5 minutes. Let cool. Cream shortening and sugar. Add eggs to sugar mixture one at a time and beat after each egg. Add vanilla. Combine dry ingredients and add to creamed mixture. Add the walnuts and the cooled raisins and water mixture. Drop by spoon on lightly greased cookie sheets. Bake at 350 degrees for 10 minutes.

## SPICE RAISIN COOKIES

Marian Feldhacker

- |  |                             |
|--|-----------------------------|
| <b>½ c. shortening</b>                         | <b>1 tsp. cinnamon</b>      |
| <b>¾ c. sugar</b>                              | <b>1 tsp. baking powder</b> |
| <b>1 egg</b>                                   | <b>¼ tsp. baking soda</b>   |
| <b>1 c. raisins, cooked 5 minutes on stove</b> | <b>1 ¾ c. flour</b>         |
| <b>3 T. raisin juice</b>                       | <b>nuts, if desired</b>     |
| <b>½ tsp. vanilla</b>                          | <b>½ tsp. cloves</b>        |
| <b>½ tsp. nutmeg</b>                           |                             |

Mix together and drop by teaspoonful on greased cookie sheet. Bake at 350 degrees for 10 minutes.

## YUM YUM COOKIES

Norma Ronsiek

- |  |                               |
|--|-------------------------------|
| <b>1 c. white sugar</b>                      | <b>1 c. brown sugar</b>       |
| <b>1 c. margarine</b>                        | <b>1 c. vegetable oil</b>     |
| <b>1 egg</b>                                 | <b>1 tsp. vanilla</b>         |
| <b>3 ½ c. flour</b>                          | <b>1 tsp. soda</b>            |
| <b>1 tsp. salt</b>                           | <b>1 tsp. cream of tarter</b> |
| <b>1 c. Rice Krispies</b>                    | <b>1 c. oatmeal</b>           |
| <b>1 c. coconut, chocolate chips or nuts</b> |                               |

Mix all ingredients and drop by spoonful on cookie sheet. Bake at 350 degrees for 15 minutes.

## KRINGLA

Mr. & Mrs. Don McClain

**1 c. sour cream**  
**1 tsp. baking soda**  
**2 tsp. baking powder**  
**flour**

**1 c. sugar**  
**1 egg**  
**½ c. milk**

Add flour – this depends on the day and the amount of humidity. Roll to shape into figure 8's and bake at 425 degrees for 10 to 15 minutes. I use Air-bake cookie sheets and watch the oven closely. They are done when they turn a light brown color.

## GERMAN PEPPERNUTS

Mary Langel

**2 c. sugar**  
**1½ c. white syrup**  
**½ c. dark molasses**  
**½ c. lard**  
**½ c. butter**  
**6½ to 7 c. flour**

**1 tsp. ginger**  
**1 tsp. anise seed or ½ tsp. oil**  
**½ tsp. allspice**  
**½ tsp. salt**  
**1 tsp. baking soda**

Warm the syrup and molasses. Melt the lard and butter. Blend all ingredients together except one cup of the flour. Before adding the last cup of flour, put bowl in microwave for 2 minutes, on defrost, to absorb flour, and then add the last cup. Roll in long, skinny rolls and freeze. Cut into small pieces and bake at 350 degrees for 8 minutes.

## PEPPERNUTS

Connie Stein

**1 c. sugar**  
**1 c. butter, softened**  
**1 c. dark Karo syrup**  
**1 beaten egg**  
**5½ c. flour**  
**3 tsp. anise seed, crushed**

**1 tsp. baking soda**  
**1 T. coffee**  
**1 tsp. cinnamon**  
**1 tsp. cloves**  
**1 tsp. allspice**  
**dash of salt**

Combine in order. Roll into rolls, thickness of a finger. Put in a cake pan and refrigerate overnight. Cut ½ inch pieces and bake at 375 degrees for 8 to 10 minutes.

# 100 COOKIES

Alice Mulder

- |                         |                               |
|-------------------------|-------------------------------|
| <b>1 c. white sugar</b> | <b>3 ½ c. flour</b>           |
| <b>1 c. brown sugar</b> | <b>1 tsp. soda</b>            |
| <b>1 c. oleo</b>        | <b>1 tsp. cream of tartar</b> |
| <b>1 c. oil</b>         | <b>1 c. oatmeal</b>           |
| <b>1 egg</b>            | <b>1 c. coconut</b>           |
| <b>2 tsp. vanilla</b>   | <b>1 c. Rice Krispies</b>     |

Cream together the sugars and oleo. Add the oil, egg and vanilla. Sift together the flour, soda, and cream of tartar and add to mixture. Add the oatmeal, coconut and Rice Krispies. Mix thoroughly. Bake at 350 degrees for 8 to 10 minutes. Let set a minute or more before removing from hot baking sheet.

## CHRISTMAS COOKIES

Darlene Reinig

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| <b>1 c. butter, room temperature</b> | <b>2 ½ c. sifted powdered sugar</b> |
| <b>½ c. Crisco</b>                   | <b>3 ½ c. sifted flour</b>          |
| <b>2 eggs</b>                        | <b>1 ½ tsp. baking soda</b>         |
| <b>½ tsp. lemon extract</b>          | <b>1 ½ tsp. cream of tartar</b>     |
| <b>3 tsp. vanilla</b>                | <b>1 tsp. salt</b>                  |

Cream together butter, Crisco and powdered sugar. Add eggs, vanilla and salt. Stir well. Add dry ingredients. Mix well. Chill in refrigerator for 2 hours or longer before rolling and cutting out. Bake in 350 degree oven for 10 to 12 minutes. Frost and decorate when cold. Freezes real well. Don't use too much flour on your cutting board, and rolling pin while rolling out. Take out small amounts of dough at a time to work with.

## CRISP WHITE SUGAR COOKIES

Linda Nelson

- |                           |                                     |
|---------------------------|-------------------------------------|
| <b>8 c. flour</b>         | <b>3 c. shortening</b>              |
| <b>2 tsp. baking soda</b> | <b>(I use lard, oleo or butter)</b> |
| <b>1 tsp. salt</b>        | <b>1 c. sour milk</b>               |
| <b>3 c. sugar</b>         | <b>4 eggs</b>                       |
| <b>2 tsp. vanilla</b>     |                                     |

Mix flour, sugar, salt and soda in a large pan. Cut in shortening like pie crust. Mix the eggs, sour milk and vanilla and add to flour mixture. Bake at 425 degrees until done.

# OLD FASHIONED CUT OUT COOKIES

Jean Schmidt

3 c. flour  
2 tsp. baking powder  
1 tsp. soda  
4 T. milk  
½ tsp. nutmeg

1 c. oleo  
2 eggs  
1 c. sugar  
1 tsp. vanilla

Cut the flour, baking powder, soda and nutmeg into the margarine. In a bowl, beat the eggs, sugar, milk, and vanilla. Add to the flour mixture. Chill. Roll out and cut in desired shapes. Bake at 350 degrees for 10 to 12 minutes. Let cool, then frost.

# OLD FASHIONED SUGAR COOKIES

Alice Mulder

1 c. shortening  
1 c. sugar  
2 eggs, beaten  
1 c. sour cream  
2 tsp. baking powder

5 c. flour  
½ tsp. salt  
1 tsp. baking soda  
1 tsp. vanilla

Cream shortening and sugar. Add the eggs. Add vanilla to sour cream. Sift dry ingredients together and add alternately with moist ingredients. Chill 1 hour. Roll out for cookie cutter. Bake at 350 degrees until light golden color. Makes 45 cookies.

# OLD FASHIONED SUGAR COOKIES

Irma Reiser

½ c. sugar  
½ c. powdered sugar  
½ c. butter  
½ c. oil, Canola or Olive  
½ tsp. cream of tartar  
1 egg

½ tsp. vanilla  
¼ tsp. lemon extract  
½ tsp. salt  
2 ¼ c. flour  
½ tsp. baking soda

Cream together the sugar, butter, and oil. Add egg, flavoring, and salt. Blend in flour, cream of tartar, and soda. Chill 6 hours. Roll in balls. Dip in sugar. Flatten with fork. Bake 350 degrees for 10 minutes.

## SUGAR COOKIES

Ella Mae Eilers

**1 c. butter, softened**

**1 ½ c. sugar**

**2 eggs**

**1 tsp. vanilla**

**3 c. flour**

**½ tsp. baking soda**

Cream butter. Add sugar slowly and beat until light and fluffy. Add egg one at a time. Beat after each addition. Stir in vanilla, flour, and baking soda. Chill dough. Roll thin. Bake at 375 degrees until done.

## SUGAR COOKIES

Irma Reiser

**4 ½ c. flour**

**1 tsp. baking soda**

**1 c. butter**

**1 c. vegetable oil**

**1 c. granulated sugar**

**1 tsp. cream of tartar**

**1 c. powdered sugar**

**2 eggs**

**1 tsp. vanilla**

**¼ tsp. almond extract**

Mix butter, vegetable oil, granulated sugar, powdered sugar, eggs, vanilla, and almond flavoring and beat well. Sift together the flour, cream of tartar, and baking soda. Add to creamed mixture until combined well. Refrigerate overnight. Roll into 1 in. balls and flatten with a fork dipped in sugar. I sprinkle a little confetti on each one. Bake in 350 degree oven for 10 minutes.

## SUGAR COOKIES

Norma Ronsiek

**4 c. flour**

**1 tsp. soda**

**2 eggs**

**1 cup oleo**

**1 cup powdered sugar**

**1 tsp. salt**

**1 tsp. cream of tartar**

**1 c. vegetable oil**

**1 c. white sugar**

**1 tsp. vanilla**

Mix above ingredients. Chill. Shape into balls, roll in sugar and press down with bottom of a glass dipped in sugar. Bake at 350 degrees for 12 minutes.

# DESSERTS

## ALMOND YARDSTICKS

Maxine Elser

**4 ½ c. flour**  
**1 pkg. yeast**

**3 sticks oleo**  
**2 beaten eggs**

Mix the flour and oleo as for pie dough. Soften yeast in the eggs and add to flour mixture. DO NOT let rise. Divide dough into 4 parts. Place on cookie sheet and roll length of cookie sheet and about 5 inches wide. I get 2 on a cookie sheet. Fill with the following filling. This is enough for all 4 parts.

**1 stick oleo**  
**1 T. almond flavoring**

**1 c. sugar**  
**1 T. water**

Cream together and spread down center of dough and fold long edges nearly to center, but not meeting. You can also use pie filling of your choice. Bake 30 minutes at 350 degrees. Frost, when cooled, with a powdered sugar frosting, flavored with almond extract. Cut into bars.

## BLARNEY STONES

Rosemary Baack

**1 c. boiling water**  
**1 ½ c. flour**  
**1 ½ c. sugar**  
**1 tsp. vanilla**  
**1/16 tsp. almond extract**  
**4 egg whites, stiffly beaten**  
**2 tsp. baking powder**  
**chopped Spanish peanuts**

Pour boiling water over flour and sugar. Add vanilla and almond. Fold in egg whites. Add baking powder. Bake in sheet cake sized pan 40 to 50 minutes at 350 degrees. Cool. Cut in 2 inch by 4 inch blocks and frost with a thin powdered sugar frosting and roll in chopped Spanish peanuts.

# ANGEL FOOD ALMONDINE

Mary Langel

**4 eggs**  
**¾ tsp. almond flavoring**  
**12 slices angel food cake**

**1 tsp. margarine**  
**½ c. sliced almonds**  
**¼ c. milk**

Heat skillet to 325 degrees or over medium heat on stovetop. In medium bowl, beat eggs, milk and almond flavoring. Coat skillet with margarine. Dip angel food cake slices, one at a time, in egg mixture. Coat all sides quickly and evenly. Place coated cake slices in skillet. Sprinkle with sliced almonds. When lightly browned on one side, turn slice over and brown other side. Remove from skillet and serve promptly.

## APPLE CRISP

Lucy Krogman

Put sliced apples in cake pan and sprinkle with sugar and cinnamon.

### Topping:

**1 cup sugar**  
**1 ½ c. flour**

**1 ½ tsp. salt**  
**½ lb. butter**

Mix sugar, salt, and flour. Cut in butter. Spread on top of apples. Sprinkle with cinnamon. Bake at 375 degrees for 45 to 60 minutes.

## APPLE CRISP

Patricia McDougall

**3 c. sliced apples**  
**1 round T. flour**  
**½ tsp. cinnamon**

**¾ c. sugar**  
**pinch of salt**

Mix the above and place in bottom of pan.

**¼ tsp. soda**  
**2/3 c. melted butter**  
**¾ c. brown sugar**

**¼ tsp. baking powder**  
**¾ c. oatmeal**  
**1/3 c. flour**

Mix the above and place over apple mixture. Bake 40 minutes at 350 degrees or until apples are done.

# APPLE PIE BARS

Marlene Nelsen

2 ½ c. flour  
1 tsp. salt  
1 c. shortening  
1 egg, separated  
cinnamon, to taste  
vanilla, to taste

2/3 c. milk  
5 to 6 c. apples  
2 to 4 T. flour  
1 to 2 c. sugar, as desired  
powdered sugar

Combine flour, salt, 1 tablespoon sugar, and shortening as for piecrust. Add egg yolk and milk to flour mixture. Roll ½ to fit a brownie pan. Combine remaining ingredients. Put in shell. Top with remaining half. Brush with beaten whites. Bake at 350 degrees on bottom rack for 1 hour or until golden brown. Mix powdered sugar, water and vanilla for icing. Drizzle over warm bars.

# DANISH PASTRY APPLE BARS

Pearl Trebbien

2 ½ c. flour  
1 tsp. salt  
1 c. shortening  
milk  
1 egg separated  
1 c. cornflakes  
8 to 10 tart apples, peeled & sliced  
½ c. sugar  
1 tsp. cinnamon

Combine the flour and salt. Cut in 1 cup shortening. Beat 1 egg yolk with enough milk to make 2/3 cup. Stir this into the flour mixture. Divide dough in half. Roll one half to an 18 by 12 inch rectangle. Fit into and up the sides of a 15 by 10 by 1 inch pan. Sprinkle with the cornflakes and the apples. Sprinkle ½ c. sugar and 1 tsp. cinnamon over the apples. Roll remaining dough and place over the apples. Seal edges and cut slits in top. Beat 1 egg white and 1 T. water and brush over top of pastry. Bake at 325 degrees for 50 minutes. Serve warm or cool, topped with powdered sugar or whipped cream. Also may drizzle sugar frosting over the top.

## MAPLED APPLE CRISP

Joan Langel

- |  |                                      |
|--|--------------------------------------|
| <b>¼ c. maple syrup</b>                | <b>½ c. dark brown sugar, packed</b> |
| <b>½ tsp. cinnamon, divided</b>        | <b>¼ c. margarine cut into bits</b>  |
| <b>1/3 c. coarsely chopped walnuts</b> | <b>3 T. wheat germ</b>               |
| <b>½ c. flour</b>                      | <b>½ c. rolled oats</b>              |
- 8 tart/sweet baking apples, peeled & cut into ½ inch wedges**

Toss apples, syrup, and ¼ tsp. cinnamon in a greased 9 by 13 inch baking pan. Sprinkle nuts over apples. Set aside. Combine flour, brown sugar, ¼ tsp. cinnamon, and margarine. Pinch and rub between fingers until mixture is blended to a very coarse meal. Add wheat germ and rolled oats and mix well. Pinch off bits of this topping and scatter over apples. Bake at 350 degrees for 45 minutes or until apples are done.

## APPLESAUCE SPICE BARS

June Reiman

- |                           |                                 |
|---------------------------|---------------------------------|
| <b>¼ c. margarine</b>     | <b>1 tsp. baking soda</b>       |
| <b>2/3 c. brown sugar</b> | <b>½ tsp. salt</b>              |
| <b>1 egg, beaten</b>      | <b>1 tsp. pumpkin pie spice</b> |
| <b>1 c. applesauce</b>    | <b>½ c. chopped raisins</b>     |
| <b>1 c. flour</b>         | <b>nuts, if desired</b>         |

Mix together and bake in greased 8 by 8 inch pan at 350 degrees for 25 minutes.

### Frosting:

- |                                     |                              |
|-------------------------------------|------------------------------|
| <b>3 T. butter, browned lightly</b> | <b>1 ½ c. powdered sugar</b> |
| <b>1 tsp. vanilla</b>               | <b>1 T. milk (or more)</b>   |

Beat until smooth.

## BANANA BARS

Mr. & Mrs. Don McClain

- |                               |                             |
|-------------------------------|-----------------------------|
| <b>1 c. sugar</b>             | <b>1 tsp. baking soda</b>   |
| <b>½ c. Crisco</b>            | <b>1 tsp. baking powder</b> |
| <b>2 eggs</b>                 | <b>1½ c. flour</b>          |
| <b>3 smashed ripe bananas</b> | <b>pinch of salt</b>        |

Mix in order and bake in a greased cake pan at 350 degrees for 20 minutes.

# BANANA BARS

Julie Anderson

**½ c. margarine, softened**  
**1 ½ c. sugar**  
**2 eggs**  
**¾ c. sour cream**  
**2 ripe bananas, mashed**

**1 tsp. vanilla**  
**2 c. flour**  
**pinch of salt**  
**1 tsp. baking soda**

Cream margarine and sugar. Add eggs and banana. Add flour, salt and soda alternately with sour cream. Add vanilla. Bake in 17 by 14 inch pan at 350 degrees for 18 to 20 minutes. Cool. Frost as desired.

# BANANA SPLIT DESSERT

Connie Stein

**graham crackers, crushed**  
**1 to 3 bananas**  
**½ gal. Neapolitan ice cream**  
**1 c. chopped walnuts**  
**1 pt. whipping cream**

**½ c. butter**  
**2 c. powdered sugar**  
**1 ½ c. evaporated milk**  
**1 tsp. vanilla**  
**1 c. chocolate chips**

Cover bottom of 11 by 15 inch pan with your favorite graham crust recipe. Save 1 cup for topping. Slice the bananas crosswise and layer over crust. Slice the Neapolitan ice cream in ½ in. thick slices and place over bananas. Sprinkle ice cream with 1 cup chopped walnuts. Freeze until firm. Meanwhile, melt the chocolate chips and butter. Add the powdered sugar and evaporated milk. Cook mixture until thick. Remove from heat and add the vanilla. Cool chocolate mixture, then pour over ice cream. Freeze until firm. Whip 1 pt. whipping cream until stiff. Spread over chocolate layer and top with the reserved crumbs. Store in freezer. Remove 10 minutes before serving. Will keep several weeks. Bake the graham cracker crumb crust as you usually do!

\* \* \*

*"I believe that I shall see the goodness of the LORD  
in the land of the living!"*

Psalm 27:13

# BLUEBERRY CHEESECAKE DESSERT

Mr. & Mrs. Don McClain

**16 crushed graham crackers**  
**½ c. melted butter**  
**½ c. white sugar**  
**1 can blueberry pie filling**

**½ c. powdered sugar**  
**2 eggs**  
**8 oz. cream cheese**  
**Cool Whip**

Mix the graham crackers, butter, and white sugar and put in a 9 by 9 inch pan. Combine the powdered sugar, eggs, and cream cheese and spread on the crust. Bake at 375 degrees for 25 minutes. Add 1 can pie filling over this while it is still hot. Cool and top with Cool Whip.

## TOFFEE BARS

Dori Lippon

**1 c. flour**  
**½ cup butter, softened**

**½ c. brown sugar**

Mix the above and pat into a 9 by 13 inch pan. Bake at 350 degrees for 8 minutes.

Mix:

**1 c. brown sugar**  
**2 T. cocoa**  
**¼ c. melted butter**  
**¼ tsp. salt**

**1 egg**  
**1 tsp. vanilla**  
**½ c. flour**  
**1 c. chopped nuts**

Mixture will be thick. Cover first layer. Bake 20 minutes at 350 degrees. After cooling, frost with chocolate powdered sugar frosting.

## CARROT BARS

Mr. & Mrs. Don McClain

**4 eggs**  
**2 c. sugar**  
**1 1/3 c. oil**  
**2 tsp. baking soda**  
**1 tsp. salt**

**1 tsp. cinnamon**  
**2 c. flour**  
**2 (7.5 oz.) jars carrot baby food**  
**1 c. chopped walnuts**  
**1 c. raisins**

Bake at 350 degrees for 25 to 30 minutes in a 10 by 14 inch pan. Frost with cream cheese frosting.

## CARROT BARS

Donna Murray

|                   |                                    |
|-------------------|------------------------------------|
| <b>4 eggs</b>     | <b>2 tsp. baking soda</b>          |
| <b>2 c. sugar</b> | <b>2 tsp. cinnamon</b>             |
| <b>1 c. oleo</b>  | <b>1 tsp. salt</b>                 |
| <b>2 c. flour</b> | <b>3 sm. jars carrot baby food</b> |

Beat the eggs, sugar and oleo together. Add the rest of the ingredients and pour into two 9 by 13 inch cake pans. You may use a jellyroll pan. Bake at 350 degrees for 20 minutes.

### Frosting:

|   |                           |
|---|---------------------------|
| <b>3 c. to whole box powdered sugar</b> | <b>8 oz. cream cheese</b> |
| <b>¼ c. melted butter</b>               | <b>1 tsp. vanilla</b>     |

Mix the powdered sugar, cream cheese, melted butter and vanilla and frost the bars while they are still warm.

## CHERRY CHIFFON DESSERT

Laurie Langel

- 1 (21 oz.) cherry pie filling**
- 1 (14 oz.) can sweetened condensed milk**
- 1 (8 oz.) carton whipped topping**
- 1 c. miniature marshmallows**
- 1 (15 oz.) can crushed or chunked pineapple, drained**

Combine ingredients until blended. Chill. Makes 12 to 14 servings.

## CHERRY DELIGHT

Rose Doyle

|                              |                        |
|------------------------------|------------------------|
| <b>1 pkg. cherry gelatin</b> | <b>1 cup hot water</b> |
| <b>1 can evaporated milk</b> | <b>½ c. sugar</b>      |
| <b>graham cracker crust</b>  |                        |

Dissolve the cherry gelatin in 1 cup hot water. Let set then whip. Chill. Whip the evaporated milk and sugar until stiff. Mix gelatin and milk mixture. Pour over graham cracker crust. Sprinkle graham crackers over top.

## CHERRY DELIGHT

Jenny Wagner

- |   |                                 |
|---|---------------------------------|
| <b>1 angel food cake (can be purchased)</b> | <b>2 c. milk</b>                |
| <b>1 can cherry pie filling</b>             | <b>1 c. sour cream</b>          |
| <b>1 sm. box of instant vanilla pudding</b> | <b>1 container of Cool whip</b> |

Tear cake into bite-size pieces. Put half of the cake pieces in a 9 by 13 inch pan. Pour cherries over the top of the torn-up cake. Add the rest of the cake pieces. Combine the pudding with the milk. Fold in the sour cream. Spread over the cake. Spread the entire container of Cool Whip on top. Chill for at least 2 hours. Keep refrigerated.

## CHERRY FLUFF

Julie Anderson

- 1 (8 oz.) carton Cool Whip**
- 1 pkg. mini marshmallows**
- 1 can cherry pie filling**
- 1 can sweetened condensed milk**

Mix together and chill. Start with  $\frac{1}{2}$  of the package of marshmallows. Add more, if needed.

## EASY CHERRY TORTE

Dee Brooks

- |   |   |
|---|---|
| <b>16 graham crackers, crushed</b>        | <b><math>\frac{1}{2}</math> c. sugar, divided</b> |
| <b><math>\frac{1}{3}</math> c. butter</b> | <b>2 eggs</b>                                     |
| <b>1 pkg. (8 oz.) cream cheese</b>        | <b>1 can (1 lb. 6 oz.) cherry pie filling</b>     |

Combine graham cracker crumbs, butter, and sugar and pat mixture on bottom of a 10 inch baking dish. Beat cream cheese, sugar, and eggs until smooth and pour over crumbs. Bake at 325 degrees for 25 minutes. Cool and top with pie filling. Chill in refrigerator for 3 hours or overnight.

# FROZEN CHRISTMAS DESSERT

Maxine Elser

- |   |                                   |
|---|-----------------------------------|
| <b>1 can cherry pie filling</b>         | <b>½ tsp. cherry flavoring</b>    |
| <b>1 can (13 oz.) pineapple tidbits</b> | <b>½ tsp. pineapple flavoring</b> |
| <b>1 can sweetened condensed milk</b>   | <b>1 quart Cool Whip</b>          |

Mix cherry filling, pineapple, milk, and flavorings. Fold in Cool Whip. Pour mixture into paper cups and freeze. When frozen, remove and store in plastic bags in freezer. If you prefer, desert can be frozen in a 9 by 13 pan, then slipped into plastic bag. Cut into squares to serve.

# HOMEMADE ICE CREAM SANDWICHES

Rose Cates

- |  |                       |
|--|-----------------------|
| <b>1 chocolate cake mix</b>                            | <b>1 T. water</b>     |
| <b>¼ c. shortening</b>                                 | <b>1 tsp. vanilla</b> |
| <b>¼ c. butter or margarine, softened</b>              | <b>1 egg</b>          |
| <b>½ gal. ice cream, rectangular shape, any flavor</b> |                       |

Combine cake mix, shortening, butter, egg, water, and vanilla. Beat until well blended. Divide into 4 equal parts. Between waxed paper, roll one part into a 10 by 6 inch rectangle. Remove one piece of wax paper and flip dough onto an ungreased baking sheet. Score the dough into eight pieces. Each 3 by 2 ½ inches. Repeat with remaining dough. Bake 350 degrees for 8 to 10 minutes or until puffed. Immediately cut along the scored lines and prick holes in each piece with a fork; cooling on baking sheets. Cut ice cream into 16 slices, each 3 by 2 ½ inches. Place ice cream between 2 cookies. Wrap in plastic wrap. Freeze on a baking sheet overnight. Store in air tight container.

\*\*\*

*"The LORD is my light and my salvation;  
whom shall I fear?"*

Psalm 27:1

# CHOCOLATE CARAMEL LAYER BARS

Mr. & Mrs. Don McClain

- 1 (14 oz.) pkg. caramels
- 1/3 c. evaporated milk
- 1 pkg. German Choc. cake mix
- 3/4 c. melted butter
- another 1/3 c. evaporated milk
- 1 c. nuts
- 1 (16 oz.) pkg. semi-sweet choc. chips

Melt caramels and 1/3 c. evaporated milk. Set aside to cool. In large bowl, combine cake mix, butter, second 1/3 c. evaporated milk, and nuts. Press 1/2 of dough in cake pan. Bake this at 350 degrees for 6 minutes. Cover with chocolate chips and caramel mixture. Crumble remaining dough on top. Return to oven and bake 18 minutes more. Cool and cut into squares and enjoy!

# CHOCOLATE CHIP BARS

Rose Wonder

- 2/3 c. shortening, (part oleo)
- 2 c. brown sugar
- 2 eggs, slightly beaten
- 2 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 2 c. chocolate chips

Mix together the shortening, brown sugar, and eggs. Sift together the flour, baking powder, salt, and baking soda and add to the shortening mixture. Add the chocolate chips. Batter will be thick. Pour into a greased a 9 by 13 inch pan and bake at 350 degrees for 25 minutes. These are good with or without frosting.

\*\*\*

*"I know how to be abased, and I know how to abound;  
in any and all circumstances I have learned the secret  
of facing plenty and hunger, abundance and want."*

Philippians 4:12

# CHRISTMAS CHOCOLATE PIZZA

Pearl Trebbien

- |  |                                    |
|--|------------------------------------|
| <b>1 lb. almond bark, (reserve 2 oz.)</b>                        | <b>2 c. miniature marshmallows</b> |
| <b>12 oz. pkg. chocolate chips</b>                               | <b>1 c. Rice Krispies</b>          |
| <b>1 c. salted peanuts</b>                                       | <b>½ c. coconut</b>                |
| <b>½ jar each of red &amp; green marschino cherries, chopped</b> |                                    |
| <b>1 tsp. Mazola oil</b>   |                                    |

Melt (14 oz.) or 7 cubes of almond bark and the chocolate chips. Stir in the Rice Krispies, nuts, and marshmallows. Put into a pizza pan (or two 8 inch round cake pans). Sprinkle coconut over top and arrange cherries (cut into quarters) over the top. Melt the 2 oz. almond bark with 1 tsp oil and drizzle over the top of all. Refrigerate until set. Store at room temperature. Cut before it is firm. These make nice Christmas gifts made in the smaller pans.

## DRIZZLE BARS

Virginia Hermanson

- |  |                             |
|--|-----------------------------|
| <b>1 c. oleo</b>                           | <b>1 ½ c. flour</b>         |
| <b>2 c. sugar</b>                          | <b>1 tsp. baking powder</b> |
| <b>2 sq. unsweetened chocolate, melted</b> | <b>1 tsp salt</b>           |
| <b>2 tsp. vanilla</b>                      | <b>1 c. chopped nuts</b>    |
| <b>4 eggs, beaten</b>                      |                             |

Mix well. Pour into greased and floured 9 by 13 pan. Bake at 350 degrees. for 30 minutes Cool, then frost with the following frosting:

### Frosting:

- |                            |                            |
|----------------------------|----------------------------|
| <b>½ c. butter</b>         | <b>3 c. powdered sugar</b> |
| <b>3 T. cream</b>          | <b>1 ½ tsp. vanilla</b>    |
| <b>1 sq. chocolate</b>     | <b>1 T. butter</b>         |
| <b>1 T. powdered sugar</b> |                            |

Brown ½ c. butter. Add 3 c. powdered sugar, cream, and vanilla. Frost bars and let set until firm. Drizzle with 1 sq. choc. melted with 1 T. butter and 1 T. powdered sugar.

## FROZEN CAPPUCCINO CUPS

Marge Wollner

- ¾ c. chocolate wafer crumbs**
- 1 pt. coffee ice cream, softened**
- 3 T. butter softened**
- ¼ c. semi-sweet choc. pieces**
- ¼ tsp. cinnamon**
- ¼ tsp. nutmeg**
- ¾ tsp. cinnamon**

Combine chocolate wafer crumbs, butter, and ¼ tsp. cinnamon. Press an equal amount of the chocolate mixture into bottom of paper muffin liners. Set aside. Combine the coffee ice cream, choc. pieces, nutmeg, and ¾ tsp. cinnamon. Spoon into muffin cups. Freeze until firm, about 2 hours. Let set a few minutes at room temperature before serving. Top with whipped cream.

## HOT FUDGE PUDDING

Arleen Rohwer

- |                             |                                |
|-----------------------------|--------------------------------|
| <b>1 c. flour</b>           | <b>½ c. milk</b>               |
| <b>2 tsp. baking powder</b> | <b>2 T. shortening, melted</b> |
| <b>¼ tsp. salt</b>          | <b>1 c. chopped nuts</b>       |
| <b>¾ c. sugar</b>           | <b>1 c. brown sugar</b>        |
| <b>2 T. cocoa</b>           | <b>4 T. cocoa</b>              |

Sift dry ingredients together. Stir in milk and shortening. Add nuts and spread in pan. Mix the 4 T. cocoa and brown sugar together and sprinkle over. Pour 1¾ c. hot water over the entire batter. Bake in greased and floured 8 inch square pan in a 350 degrees oven for 40 to 45 minutes. Invert on plate. Dip sauce from pan over the pudding.

## HELLO DOLLY BARS

Jean Kennedy

Melt 1 stick butter in a 9 by 13 pan. Sprinkle the following in layers:

- 1 c. graham cracker crumbs**
- 1 c. coconut**
- 1 (12 oz.) pkg. chocolate or butterscotch chips**
- 1 c. chopped nuts**

Pour 1 cup Borden's sweetened condensed milk over all and bake at 350 degrees for ½ hour.

## CAPPUCCINO BARS

Pam Fisher

- |  |                             |
|--|-----------------------------|
| <b>1 ¼ c. sugar</b>                                  | <b>1 tsp. rum extract</b>   |
| <b>1 c. butter flavor Crisco</b>                     | <b>3 c. flour</b>           |
| <b>2 eggs</b>  | <b>2 T. instant coffee</b>  |
| <b>¼ c. light corn syrup</b>                         | <b>¾ tsp. baking powder</b> |
| <b>1 tsp. vanilla</b>                                | <b>½ tsp. baking soda</b>   |
| <b>1 c. (6 oz.) miniature semi-sweet choc. chips</b> | <b>½ tsp. salt</b>          |

Combine sugar and shortening in large bowl. Beat well. Add eggs, syrup, vanilla and rum extract. Beat until well blended and fluffy. Combine flour, coffee powder, baking powder, baking soda and salt. Add gradually to creamed mixture at low speed. Mix until just blended. Spread dough into even layer on bottom of greased 9 by 13 inch pan. Sprinkle with chocolate chips. Bake 30 to 35 minutes at 350 degrees. Do not overbake. Place pan on cooling rack. Cool 10 minutes in pan. Cut into bars. Makes 32 bars.

## CRANBERRY HEAVEN

Darlene Reinig

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| <b>1 (4 oz.) strawberry Jell-O</b> | <b>1 c. whole cranberry sauce</b> |
| <b>¾ c. boiling water</b>          | <b>1 T. grated orange rind</b>    |
| <b>½ cup cranberry juice</b>       | <b>2 c. thawed Cool Whip</b>      |
| <b>1 baked 9-inch pie shell</b>    |                                   |

Dissolve gelatin in boiling water. Add cranberry sauce and rind; add juice. Chill until thickened. Fold in whipped topping. Chill again until mixture will mound. Pour into pie shell. Chill until firm, about three hours. Garnish with cranberries, if desired. Very pretty for holidays.

## CREAM CHEESE BARS

Jeanette Baack

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| <b>1 pkg. yellow cake mix</b>       | <b>1 stick butter, melted</b>       |
| <b>1 egg, beaten</b>                |                                     |
| <b>Topping:</b>                     |                                     |
| <b>3 eggs, beaten</b>               | <b>8 oz. cream cheese, softened</b> |
| <b>1 box powdered sugar (1 lb.)</b> | <b>1 tsp. vanilla</b>               |

Combine the cake mix, butter, and 1 beaten egg and press into the bottom of a 9 by 13 inch pan. Mix the topping ingredients and pour over bottom layer evenly. Bake at 350 degrees for 30 to 35 minutes until lightly browned on top and sides.

# CREAM CHEESE SQUARES

Kathy Eilers

- 2 pkg. Crescent Rolls**
- 2 (8 oz.) pkgs. cream cheese**
- 1 c. sugar**
- 1 egg, separated**
- ½ c. sugar**
- 1 tsp. cinnamon**

Grease 9 by 13 pan. Spread 1 can of Crescent Rolls on bottom of pan, sealing edges. Combine cream cheese, sugar, and egg yolk. Mix well. Spread over Crescent Rolls. Place second pkg. of Crescent Rolls over top of cream cheese mixture. Beat egg white to soft peaks. Spread over top of Crescent rolls. Mix the ½ c. sugar and cinnamon together and sprinkle over top of egg whites. Bake at 350 degrees for 30 minutes.

# BUTTERSCOTCH PECAN DESSERT

Heather Kuker

- ½ c. cold butter or margarine**
- 1 c. all-purpose flour**
- ¾ c. chopped pecans, divided**
- 1 (8 oz.) pkg. cream cheese, softened**
- 1 c. confectioner's sugar**
- 3 ½ c. milk**
- 1 carton (8 oz) frozen whipped cream, topping, thawed, divided**
- 2 pkg. (3.4 or 3.5 oz. each) instant butterscotch or vanilla pudding mix**

In a bowl, cut the butter into the flour until crumbly; Stir in ½ c. pecans. Press into an ungreased 13 by 9 inch baking pan. Bake at 350 degrees for 20 minutes, until lightly browned. Cool. In a mixing bowl, beat cream cheese and sugar until fluffy. Fold in 1 c. whipped topping; spread over crust. Combine milk and pudding and mix until smooth; pour over cream cheese layer. Refrigerate for 15 to 20 minutes or until set. Top with remaining whipped topping and pecans. Refrigerate for 1 hour.

# SUNDAY DESSERT

Mary Langel

|                                    |  |
|------------------------------------|--|
| <b>1 c. flour</b>                  | <b>½ c. margarine</b>                      |
| <b>½ c. walnuts</b>                | <b>2 (8 oz.) pkg. cream cheese</b>         |
| <b>½ c. sugar or Splenda</b>       | <b>1 (8 oz.) container light Cool Whip</b> |
| <b>3 boxes inst. choc. pudding</b> | <b>3 ¾ c. milk</b>                         |

Mix flour and ½ c. margarine as you would for pie crust. Pat in 9 by 13 inch pan. Add nuts. Bake at 375 degrees until lightly browned. Cool. Mix the cream cheese, sugar, (or Splenda) and Cool Whip with mixer. Spread on top of the cooled crust. Mix the milk and chocolate instant pudding until it starts to thicken. Spread on top of cream cheese layer. Let it set up. Top with Cool Whip. Shave block chocolate on top and chill. You can use whatever flavor pudding you desire. Adding coconut to vanilla pudding is very good.

## DOUBLE DECKER DATE BARS

Alice Mulder

|                           |                                     |
|---------------------------|-------------------------------------|
| <b>1 ¼ c. flour</b>       | <b>¼ tsp. salt</b>                  |
| <b>1 1/3 c. sugar</b>     | <b>¼ tsp. burnt sugar flavoring</b> |
| <b>½ c. oleo</b>          | <b>1 tsp. baking powder</b>         |
| <b>1/3 c. brown sugar</b> | <b>¼ tsp. nutmeg</b>                |
| <b>1/3 c. sugar</b>       | <b>1 c. chopped walnuts</b>         |
| <b>2 eggs</b>             | <b>1 c. dates, cut up</b>           |
| <b>1 tsp. vanilla</b>     |                                     |

Blend the flour, 1 1/3 cup white sugar, and oleo. Pack in bottom of greased 9 inch pan. Bake 20 minutes at 350 degrees. Combine rest of the ingredients and pour over the first layer. Bake 20 minutes longer at 350 degrees. Cool and dust with sifted powdered sugar.

\*\*\*

*"Better is a man of humble standing who works for himself than one who plays the great man but lacks bread."*

Proverbs 12:9

## POLKA DATERS

Lois Crane

**1 ¼ c. chopped dates (8 oz.)**  
**1 c. hot water**  
**1 c. soft butter or margarine**  
**1 ¼ c. sugar**  
**2 eggs**

**1 ¼ c. sifted flour**  
**1 ½ tsp. baking soda**  
**1 tsp. vanilla**  
**1 c. chocolate chips, divided**  
**½ c. chopped nuts**

Mix chopped dates and hot water. Set aside to cool. Beat until creamy: butter, sugar and eggs. Sift and stir in gradually the flour and baking soda. Stir in date mixture, vanilla and ½ cup chocolate chips. Spread in 15 by 10 inch pan. Top with ½ cup chocolate chips and ½ cup chopped nuts. Bake in 350 degree oven about 30 minutes.

## FOOD FOR THE ANGELS

Darlene Reinig

**6 egg whites**  
**1 ½ cups white sugar**  
**1 tsp. vanilla**

**½ c. chopped nuts**  
**50 Ritz crackers crushed**  
**large Cool Whip**

Beat egg whites until stiff and forms peaks. Gradually add the sugar, until the sugar granules are dissolved. Gently fold in the crushed crackers, add vanilla and nuts. Bake in 350 degree oven for 20 minutes for until lightly brown. Cool. Spread on Cool Whip, and refrigerate for several hours before serving. Bake this in a jellyroll pan. You can first put on a vanilla pudding on the crust and then the Cool Whip for something different.

## EGG CUSTARD

Ella Mae Eilers

**6 beaten eggs**  
**1 c. sugar**  
**1 tsp. flour**

**3-4 c. scalded hot milk**  
**pinch of salt**

Beat all together and bake. When almost done, cover top with coconut or crushed cereal flakes. Serves 8.

# HOMEMADE ICE CREAM

In memory of Dixie Wittrock

5 eggs  
2 ½ c. sugar  
1 to 3 tsp. vanilla

1 pinch salt  
4 c. cream  
Milk to make a gallon

Turn in ice cream maker until set.

# FRUIT BARS

In memory of Martha Rolfes

½ c. dates, cut  
½ c. raisins  
½ c. prunes, cut  
1 stick margarine  
2 eggs  
1 tsp. baking soda

1 tsp. vanilla  
¼ tsp. salt  
1 c. flour  
½ c. chopped nuts  
½ tsp. cinnamon  
¼ tsp. nutmeg

Boil cut up dates, prunes, and raisins in 1 c. water for 5 minutes. Add margarine until melted and set aside to cool. When cool, add eggs, soda, vanilla, salt, flour, nuts and spices. Mix well. Coat a 7 by 11 inch pan with non-stick spray. Bake at 350 degrees for 10 to 15 minutes or until brown. Diabetic. Exchange: 1 bar equals ½ fruit; 1 fat; cal; 74.

# HOT FRUIT COMPOTE

Norma Ronsiek

12 oz. pkg. macaroon cookies (24 crumbled)  
1 lb. 13 oz. can peach halves, drained  
1 lb. 13 oz. can pear halves, drained  
1 lb. 4 oz. can chunk pineapple  
¼ cup brown sugar  
¼ cup melted butter  
½ cup cooking sherry  
¾ cup slivered almonds

Butter a 2 ½ to 3 quart casserole. Cover the bottom with crumbled macaroons. Alternate fruit and macaroons. Sprinkle with almonds, melted butter and brown sugar mixture. Bake uncovered at 325 degrees for 40 minutes.

# PERFECT FRUIT BAR

Maxine Elser

**1 c. oleo**  
**1 ¾ c. sugar**  
**4 eggs**  
**1 tsp. vanilla**

**¼ tsp. butter flavoring**  
**1 ½ tsp. baking powder**  
**2 ½ c. flour**  
**1 can fruit pie filling**

Cream oleo and sugar. Add eggs, one at a time, and blend after each addition. Add flavoring and mix. Add dry ingredients and mix well. Spread in 10 by 15 inch jellyroll pan. Spoon pie filling over the dough in 16 or more "gobs". Bake at 350 degrees for 30 minutes. Remove from oven. Sift powdered sugar lightly over top. Cut into bars. Use any kind of pie filling. Cherry is a favorite and colorful.

# CLUB CRACKER BARS - NO BAKE

Diane Clary

## Club crackers

**½ c. sugar**  
**¼ c. milk**  
**½ c. brown sugar**  
**1 stick oleo**  
**1 c. crushed graham crackers**  
**2/3 c. peanut butter**  
**½ c. butterscotch chips**  
**½ c. chocolate chips**

Put above ingredients in a saucepan and bring to a slow boil. Line 9 by 13 inch pan with Club crackers. Pour above mixture over crackers and add another layer of crackers. Melt 2/3 cup peanut butter, ½ c. chocolate chips, ½ c. butterscotch chips and pour over top. Refrigerate.

# TOFFEE BARS

Connie Stein

Lay Graham Crackers across jellyroll pan.

Combine 1 c. butter and 1 c. brown sugar in a saucepan and bring to a boil. Pour over crackers. Sprinkle with slivered almonds. Bake at 350 degrees for 10 minutes. Shave Hershey bar over all.

# TRIPLE LAYER COOKIE BARS

Lois Eckard

- ½ c. margarine or butter**
- 1 ½ c. graham cracker crumbs**
- 1 pkg. flaked coconut, toasted**
- 1 can sweetened condensed milk**
- 1 bag semi-sweet chocolate chips**
- ½ c. creamy peanut butter**

Preheat oven to 350 degrees. In 13 by 9 inch pan, melt margarine. Sprinkle crumbs over margarine. Top with toasted coconut, then pour sweetened milk over top. Bake 25 minutes or until lightly browned. In a large bowl, melt the chocolate chips with peanut butter for 15 seconds or until melted. Spread over coconut mixture. Cool 30 minutes. Chill. Cut into 36 bars. To toast coconut, spread flakes on a cookie sheet. Place in a 375 degree oven for 3 to 5 minutes or until flakes are golden.

# ICE CREAM SANDWICH DESSERT

Maxine Elser

- 19 ice cream sandwiches**
- 1 carton (12 oz.) frozen whipped topping, thawed**
- 1 jar (11 ¾ oz.) hot fudge ice cream topping**
- 1 cup salted peanuts**

Cut one ice cream sandwich in half. Place one whole and one half sandwich along a short side of an ungreased 13 by 9 inch pan. Arrange eight sandwiches in opposite direction in the pan. Spread with half of the whipped topping. Spoon fudge topping by teaspoonfuls onto whipped topping. Sprinkle with ½ c. peanuts (pan will be full). Cover and freeze for up to 2 months. Remove from the freezer 20 minutes before serving. Cut into squares. Yield: 12 to 15 servings.

\*\*\*

*"Yet it was kind of you to share my trouble."*

Philippians 4:14

## ICE CREAM DESSERT

Dorothy Tatman

**1 ¼ c. graham crumbs**  
**1/3 c. margarine, melted**  
**Hershey's hot fudge**  
**Cool Whip**

**¼ c. sugar**  
**1 gal. carton of ice cream**  
**Marzetti's Caramel Apple Dip**

Mix together the cracker crumbs, sugar, and margarine and put in pan. Cut ½ of the gallon of ice cream into slices ¾ inch thick and put on top of the crumbs. Next layer Hershey's hot fudge and then the caramel apple dip. Put the rest of the ice cream, followed by more hot fudge and caramel dip. Freeze. After it is frozen solid, layer Cool Whip on top and return to freezer. Keeps very well for a couple of weeks.

## CREAM TARTE DESSERT

Delores Bryant

**4 eggs, separated**  
**1½ c. sugar.**  
**3 T. Real Lemon**  
**1 carton Cool Whip**

**¼ tsp. cream of tartar**  
**1 tsp. flour**  
**½ c. water**  
**coconut**

Combine 4 egg whites and the cream of tartar and beat until foamy. Slowly add 1 cup sugar. Beat until stiff and glossy. Put in a cake pan and bake at 400 degrees for 5 minutes. Turn off oven and leave in overnight. Don't Peak! Beat the 4 egg yolks until thick. Add 1 tsp. flour, ½ c. sugar, 3 T. Real Lemon, and the water. Stir until thick. Cook. Cool. Layer ½ of the Cool Whip on the meringue, then the lemon pudding mixture. Next layer the rest of the Cool Whip and top with coconut.

## HEAVENLY LEMON BAVARIAN DELIGHT

Jeanette Krage

**2 c. flour**  
**2 sticks margarine**  
**1 (8 oz.) pkg. cream cheese, softened**  
**1 c. nuts, finely chopped**

**1 (12 oz.) carton Cool Whip**  
**3 c. milk**  
**1 c. powdered sugar**  
**2 pkg. instant lemon pudding**

Mix together flour, margarine, and 2/3 c. of nuts. Spread in 9 by 13 pan. Bake at 350 degrees until brown, 25 to 30 minutes. Beat together the powdered sugar with cream cheese and ½ container of Cool Whip. Spread over cooled crust. Mix instant pudding with milk. Spread over cream layer. Spread remaining Cool Whip on top of lemon layer. Sprinkle with remaining nuts. Chill.



# ICE CREAM

Donna Kathman

- |                         |                                     |
|-------------------------|-------------------------------------|
| <b>20 c. ice</b>        | <b>1 quart Ziploc Freezer bags</b>  |
| <b>1 ½ c. rock salt</b> | <b>1 gallon Ziploc Freezer bags</b> |
| <b>1 c. milk</b>        | <b>¼ c. sugar</b>                   |
| <b>1 tsp. vanilla</b>   |                                     |

Put the milk, sugar, and vanilla in a quart bag. Squeeze out air and seal. Put small bag into large bag. Fill with ice and 1 cup rock salt. Seal and toss 5 minutes. When ice melts, repeat with ice and salt and toss 5 more minutes.

# CHOCO CARAMEL BARS

Bonnie Simonson

- |                     |                           |
|---------------------|---------------------------|
| <b>1 c. oatmeal</b> | <b>¾ c. brown sugar</b>   |
| <b>1 c. flour</b>   | <b>¾ c. melted butter</b> |

Spread ½ of the above mixture on the bottom of an 8 by 8 inch pan and bake at 350 degrees for 15 minutes. Sprinkle 1 c. chocolate chips over bottom layer in pan. Melt 32 caramels; mix with 5 T. whipping cream and pour over chocolate chips. Top with remaining oatmeal mixture. Bake 15 minutes at 350 degrees.

# OATMEAL RAISIN BARS

Mary Jo Roskammer

- |                             |                                   |
|-----------------------------|-----------------------------------|
| <b>1 ¼ c. boiling water</b> | <b>1 c. quick cooking oatmeal</b> |
| <b>1 stick oleo</b>         | <b>1 c. brown sugar</b>           |
| <b>1 c. white sugar</b>     | <b>2 eggs</b>                     |
| <b>1 tsp. cinnamon</b>      | <b>1 tsp. salt</b>                |
| <b>1 tsp. baking soda</b>   | <b>1 ½ c. flour</b>               |

## Topping:

- |                       |                            |
|-----------------------|----------------------------|
| <b>1 c. sugar</b>     | <b>½ c. milk</b>           |
| <b>2 T. flour</b>     | <b>4 T. oleo</b>           |
| <b>1 ½ c. raisins</b> | <b>1 c. coconut</b>        |
| <b>2 tsp. vanilla</b> | <b>1 c. powdered sugar</b> |

Pour 1 ¼ c. boiling water over the oatmeal and oleo. Let stand 20 minutes. Then add the brown sugar, white sugar, eggs, cinnamon, salt, soda and flour. Mix well and pour into large greased cookie sheet. Bake 18 to 20 minutes at 350 degrees. Mix together the sugar, milk, flour, oleo, raisins, and coconut and boil for 3 minutes. Remove from heat and add the vanilla and powdered sugar. Mix and spread bars.

# ORANGE SHERBET DESSERT

Dori Lippon

- 2 ½ c. crushed Ritz crackers**
- 4 T. sugar**
- 8 T. melted butter**
- 1 ½ qt. soft vanilla ice cream**
- 1 ½ qt. soft orange sherbet**
- 4 T. orange juice concentrate, thawed**
- 1 c. sugar**
- 6 T. melted, but cooled butter**
- 3 beaten egg yolks**
- Cool Whip**

Mix the Ritz crackers, 4 T. sugar, and 8 T. melted butter and pat into a 9 by 13 inch pan and cool. Mix the vanilla ice cream and orange sherbet and spread mixture over crumbs and freeze. In a double boiler, mix the orange juice concentrate, 1 c. sugar, 6 T. melted, but cooled, butter and 3 beaten egg yolks. Stir while heating until mixture thickens. Cool. Pour over ice cream layer. Top with Cool Whip. Keep frozen.

# PEPPERMINT OREOS

Brian Richter

- 1 pkg. Oreo cookies**
- ½ gal. peppermint ice cream, softened**

Crush a bag of Oreos. Pat 2/3 in the bottom of a 9 by 13 inch pan. Spread ½ gallon softened peppermint ice cream over the crust. Sprinkle remaining Oreos on top. Freeze. "I LOVE THIS STUFF!!!"

# REFRIGERATOR DESSERT

Theresa Robinson

- 3 c. Oreo cookie crumbs**
- 2 (3 pkg.) butterscotch instant pudding**
- ½ c. melted margarine**
- 4 c. vanilla ice cream, melted**
- 8 oz. Cool Whip**

Add the melted margarine to the crushed Oreos. Press into bottom of a 9 by 13 inch pan. Save a few for topping. Refrigerate. Mix the pudding (dry) with the ice cream and spread over crust. Refrigerate. Add Cool Whip for the top layer. Sprinkle with remaining crumbs. Store in refrigerator. Can vary with graham cracker crust, vanilla wafer crust, and any flavor instant pudding you wish for desired flavor.

## PEACH CRISP

Joan Langel

- 1 large can sliced peaches, drained**
- ¾ c. oatmeal**
- ½ c. brown sugar**
- ½ c. flour**
- 1/3 c. margarine**

Arrange peaches in an 8 inch round pan. Mix the rest of the ingredients and put on top of the peaches. Bake at 350 degrees for 30 minutes.

## PEACH CRISP

Mr. & Mrs. Don McClain

- 1 (29 oz.) can sliced peaches plus a small can**
- 1 c. flaked coconut**
- 1 pkg. butter pecan cake mix, dry**
- 1 c. chopped pecans**
- 1 stick butter melted (I just cut it into chunks)**

Layer ingredients in order in an ungreased 13 by 9 by 2 inch cake pan. Bake at 325 degrees for 55 to 60 minutes. Cool at least 15 minutes before serving. Use Cool Whip or ice cream for topping, if desired.

## PEACH CRISP FOR THREE

Becky Schierholt

- 3 peaches, peeled**
- 3 T. whole wheat flour**
- 3 T. brown sugar**
- 3 T. oatmeal**
- 3 T. pecans, chopped or whole**
- 1/8 tsp. cinnamon**
- 2 T. butter**

Slice peaches into three greased custard cups. You may add a few blueberries to the peaches. Mix the rest of the ingredients and sprinkle on top. Microwave 4½ minutes on high. Serve warm or cold.

# FRESH PEACH DESSERT

Marge Ruml

- |                                    |                            |
|------------------------------------|----------------------------|
| <b>1 c. flour</b>                  | <b>8 oz. Cool Whip</b>     |
| <b>½ c. melted oleo</b>            | <b>sliced peaches</b>      |
| <b>½ c. chopped nuts</b>           | <b>2 c. mashed peaches</b> |
| <b>2 (8 oz.) pkg. cream cheese</b> | <b>1 c. water</b>          |
| <b>1 ½ c. powdered sugar</b>       | <b>1 ½ c. sugar</b>        |
| <b>cinnamon</b>                    | <b>3 T. cornstarch</b>     |

Mix flour, melted oleo and nuts like pie crust. Press into 9 by 13 pan. Bake 375 degrees for 10 minutes. Cool. Mix together cream cheese and powdered sugar. Fold in 8 oz. Cool Whip. Place on cooked crust. Top with sliced peaches. Mix 2 c. mashed peaches, 1 c. water, 1 ½ c. sugar and 3 T. cornstarch. Cook until thick, cool. Spread over sliced peaches. Add cinnamon to taste. Top with Cool Whip or whipping cream. Chill.

# BUTTERFINGERS

Sara Wesselmann

- 11 oz. pkg. butterscotch chips**
- 4 T. peanut butter**
- 4 c. corn flakes**

Combine the butterscotch chips and peanut butter. Microwave 1 minute and stir. Continue for 30 seconds more and stir until melted. Add the corn flakes and mix. Drop by spoonfuls on wax paper.

# CRISPY PEANUT BUTTER SQUARES

Alice Kollasch

- 3 T. light butter**
- cooking spray**
- 4 c. miniature marshmallows**
- 1/3 c. reduced-fat creamy peanut butter**
- 6 cups oven-toasted cereal (such as Rice Krispies)**

Melt butter in a large saucepan, coated with cooking spray, over medium-low heat. Add marshmallows, stirring until melted. Add peanut butter and cook until melted. Remove from heat. Immediately add rice cereal; stir until cereal is coated. Press mixture into a 9 by 13 inch pan, coated with cooking spray. Cool completely.

# BUTTER BRICKLE PECAN BARS

Mary Jo Roskammer

- 1 box yellow cake mix**
- 1/3 c. oleo, softened**
- 1 egg, beaten**
- 1 can sweetened condensed milk**
- 1½ c. chopped pecans**
- 1 (6 oz.) pkg. butter brickle chips (or Heath)**

Mix the dry cake mix, oleo, and beaten egg in a pie crust fashion. Pack the mixture in the bottom of an edged cookie sheet. If it is hard to spread, sprinkle a little flour on top. Mix the condensed milk, pecans and chips. Drop by small spoonfuls over the crust. This is hard to spread and will spread some by itself after it is in the oven awhile. Bake at 350 degrees for 25 minutes. Cut while a little warm.

# CARAMEL PECAN DREAM BARS

Connie Stein

## Base:

- 1 pkg. Pillsbury Plus Yellow Cake Mix**
- 1/3 c. margarine or butter, softened**
- 1 egg**

## Filling:

- 1 egg**
- 14 oz. can sweetened condensed milk**
- 1 tsp. vanilla**
- 1 c. chopped pecans**
- ½ c. Heath Bits O'Brickle baking chips**

Heat oven to 350 degrees. Grease 13 by 9 in. pan. In large bowl, combine cake mix, margarine, and egg. Mix at highest speed until crumbly. Press into prepared pan. In small bowl, beat milk, egg and vanilla until blended. Stir in pecans and Bits O'Brickle Chips. Pour over base in pan. Spread to cover. Bake at 350 degrees for 25 to 35 minutes or until light golden brown. Center may appear loose but will set upon cooling. Allow bars to cool completely before cutting. Makes 36 bars.

## PECAN SQUARES

Dorothy Rolling

**3 c. flour**  
**1 c. butter or oleo**

**½ c. sugar**  
**½ tsp. salt**

Combine the above into coarse crumbs. Press into a greased 15 by 10 by 1 inch pan. Bake for 20 minutes at 350 degrees.

### Filling:

**4 eggs**  
**1 ½ c. corn syrup, light or dark**  
**1 ½ tsp. vanilla**

**1 ½ c. sugar**  
**3 T. melted butter or oleo**  
**2 ½ c. chopped pecans**

Combine. Stir in the chopped pecans. Spread evenly over hot crust. Bake at 350 degrees for 25 minutes or until set. Cool on wire rack.

## PECAN TOFFEE SQUARES

Marge Ruml

**1 box yellow cake mix**  
**1/3 c. butter**  
**1 egg**

Mix above ingredients and press into a greased 9 by 13 pan.

**1 can (14 oz.) sweetened condensed milk**  
**1 c. Skor toffee bits**  
**1 c. pecans**  
**1 egg**

Mix and pour over. Bake at 350 degrees for 25 to 30 minutes. Refrigerate.

## HEAVENLY HASH DESSERT

Darlene Reinig

Thoroughly mix one can (8 ¾ oz.) pineapple tidbits, well drained, two cups thawed Cool Whip, one cup angel flake coconut, one cup miniature marshmallows, ¼ cup chopped maraschino cherries, and three tablespoons milk. Chill at least an hour. Makes six servings.

## PUMPKIN BARS

Maxine Elser

- |                                  |                             |
|----------------------------------|-----------------------------|
| <b>1 c. vegetable oil</b>        | <b>½ tsp. salt</b>          |
| <b>2 c. sugar</b>                | <b>1 tsp. baking soda</b>   |
| <b>4 eggs</b>                    | <b>2 tsp. baking powder</b> |
| <b>1 (15 oz.) canned pumpkin</b> | <b>2 c. flour</b>           |
| <b>2 tsp. cinnamon</b>           |                             |

Cream the oil, sugar, and eggs. Add pumpkin, cinnamon, salt, soda, and baking powder. Add flour and bake at 350 degrees for 25 minutes. Frost after cooling and keep in refrigerator.

### **Frosting:**

- 3 oz. cream cheese**
- 1 tsp. vanilla**
- 6 T. oleo (room temp)**
- dash salt**
- 1 tsp. milk**
- 1 ¾ c. powdered sugar**

Beat together and frost.

## PUMPKIN BARS

Joan Langel

- |                             |                           |
|-----------------------------|---------------------------|
| <b>4 eggs, beaten</b>       | <b>1 tsp. salt</b>        |
| <b>2 c. sugar</b>           | <b>2 tsp. cinnamon</b>    |
| <b>1 c. pumpkin</b>         | <b>1 tsp. baking soda</b> |
| <b>1 c. applesauce</b>      | <b>2 c. flour</b>         |
| <b>1 tsp. baking powder</b> |                           |

Cream the beaten eggs and sugar. Add pumpkin and applesauce. Blend thoroughly, adding dry ingredients. Bake in brownie pan 25 to 30 minutes.

### **Frosting:**

- 3 oz. cream cheese**
- ¾ stick oleo**
- 2 c. powdered sugar**
- 2 tsp. milk**
- 1 tsp. vanilla**

# PUMPKIN CAKE DESSERT

Jenny Wagner

- 1 pkg. yellow cake mix (reserve 1 c. of the dry mix for topping)
- ½ c. minus 1 T. margarine, melted
- 1 egg

Mix together and pat into the bottom of a 9 by 13 inch cake pan, sprayed with non-stick cooking spray.

## Filling:

- |                                     |                        |
|-------------------------------------|------------------------|
| 1 can (1 lb., 13oz.) canned pumpkin | 4 eggs                 |
| 1½ c. sugar                         | 1 tsp. salt            |
| 2 tsp. cinnamon                     | 1 tsp. ginger          |
| ½ tsp. cloves                       | 12 oz. evaporated milk |

Mix well and pour over crust.

## Topping:

- |                      |                |
|----------------------|----------------|
| Reserved cake mix    | ¼ c. sugar     |
| 1 tsp. cinnamon      | ¼ c. margarine |
| ½ c. nuts (optional) |                |

Bake dessert for 45 minutes at 350 degrees. Turn down the oven to 300 degrees and bake for another 25 minutes or until set. Cool. Serve with real whipped cream.

# PUMPKIN DESSERT

Jean Kennedy

- |  |                                      |
|--|--------------------------------------|
| 1 lg. can of pumpkin                       | ½ c. brown sugar                     |
| 1 can evaporated milk                      | 1 tsp. cinnamon                      |
| 4 eggs                                     | ¼ tsp. ginger                        |
| 1 c. white sugar                           | ¼ tsp. cloves                        |
| 1 box yellow cake mix with pudding<br>nuts | 1 c. butter, melted<br>whipped cream |

Mix pumpkin, milk, eggs, sugars, and spices together and pour into a Pam sprayed 9 by 13 pan. Sprinkle the yellow cake mix over the pumpkin mixture. Melt 1 c. butter and pour over cake mix. Top with nuts. Bake 1½ hours at 325 degrees. Serve with whipped cream.

## PUMPKIN DESSERT

Becky Wittrock

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| <b>1 ½ c. flour</b>             | <b>1 ½ stick oleo</b>                 |
| <b>8 oz. cream cheese</b>       | <b>1 c. powdered sugar</b>            |
| <b>8 oz. Cool Whip, divided</b> | <b>2 pkg. instant vanilla pudding</b> |
| <b>1 (16 oz.) can pumpkin</b>   | <b>1/3 c. milk</b>                    |
| <b>½ tsp. pumpkin spice</b>     |                                       |

Blend the flour and oleo and press into a 9 by 13 inch pan. Bake 20 minutes until brown. Blend the cream cheese, powdered sugar and 4 oz. Cool Whip and spread over the crust. Combine the vanilla pudding, the pumpkin, and the milk and beat 3 minutes. Pour over cream cheese layer and refrigerate. Spread combined 4 oz. Cool Whip and ½ tsp. pumpkin spice on top.

## PUMPKIN PIE SQUARES

Connie Stein

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| <b>1 c. sifted flour</b>              | <b>½ tsp. salt</b>              |
| <b>½ c. quick-cooking rolled oats</b> | <b>¼ tsp. cloves</b>            |
| <b>½ c. brown sugar</b>               | <b>1 tsp. cinnamon</b>          |
| <b>½ c. butter or margarine</b>       | <b>½ tsp. ginger</b>            |
| <b>1 lb. pumpkin</b>                  | <b>½ c. pecans, chopped</b>     |
| <b>13 ½ oz. can evaporated milk</b>   | <b>½ c. brown sugar</b>         |
| <b>2 eggs</b>                         | <b>2 T. butter or margarine</b> |
| <b>¾ c. sugar</b>                     |                                 |

Combine flour, rolled oats, ½ c. brown sugar and ½ cup butter or margarine in a bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13 by 9 by 2 inch pan. Bake at 350 degrees for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt, and spices in bowl. Beat well. Pour into crust and bake at 350 degrees for 20 minutes. Combine pecans, ½ c. brown sugar, and 2 T. butter or margarine. Sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool in pan and cut into 2 inch squares. Good served with a dollop of whipped cream.

# PUMPKIN-PECAN CHEESECAKE

Gerald Bradley

- |   |                                   |
|---|-----------------------------------|
| <b>¾ c. chopped pecans, toasted</b>         | <b>¾ c. graham cracker crumbs</b> |
| <b>¼ c. sugar</b>                           | <b>1/3 c. butter, melted</b>      |
| <b>2 pkg. unflavored gelatin</b>            | <b>1/3 c. water</b>               |
| <b>2 (8oz.) pkg. cream cheese, softened</b> | <b>1 c. sugar</b>                 |
| <b>½ tsp. cinnamon</b>                      | <b>½ tsp. nutmeg</b>              |
| <b>½ tsp. allspice</b>                      |                                   |
| <b>2 ½ c. canned or cooked pumpkin</b>      |                                   |
| <b>2 c. whipping cream, whipped</b>         |                                   |

Combine finely chopped pecans, graham cracker crumbs, sugar, and melted butter. Press onto a bottom of 9 inch spring form pan. Bake at 325 degrees for 10 minutes. Let cool. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar. Mix at medium speed until well blended. Add cinnamon, nutmeg, allspice, and pumpkin. Mix at medium speed until blended. Gradually add gelatin to cream cheese mixture and mix until blended. Chill cream cheese mixture until slightly thick. Fold in whipped cream. Pour over crust. Chill until firm.

# MARIE'S RAISIN BARS

Marie Jipson

- |                               |                               |
|-------------------------------|-------------------------------|
| <b>2 c. raisins</b>           | <b>2 c. all purpose flour</b> |
| <b>1 tsp. baking soda</b>     | <b>½ tsp. salt</b>            |
| <b>1 tsp. cinnamon</b>        | <b>1 tsp. nutmeg</b>          |
| <b>½ tsp. cloves</b>          | <b>¼ stick butter</b>         |
| <b>1 ½ c. sugar</b>           | <b>2 large eggs</b>           |
| <b>½ c. walnuts (chopped)</b> |                               |

Barely cover raisins with boiling water and cook until only one tablespoon liquid remains, and cool. Stir together flour, baking soda, salt, cinnamon, nutmeg and cloves. Cream butter and sugar. Beat in eggs, one at a time. Stir in flour mixture, raisins and walnuts. Spread in a greased and floured 15 by 10 by 1 inch pan. Bake in preheated 350 degree oven until a cake tester inserted in center comes out clean, about 30 minutes. Cool and cut into bars.

# SOUR CREAM RAISIN BARS

Norma Ronsiek

- 1 tsp. soda**
- 1  $\frac{3}{4}$  cup flour**
- 1 cup oleo**
- 1 cup brown sugar**
- 1  $\frac{3}{4}$  c. old fashioned oatmeal**

Mix as for pie crust and put one half in 9 by 13 pan. Bake at 350 degrees for 15 minutes.

Boil the following on low heat for 10 minutes:

- 4 beaten egg yolks**
- 1  $\frac{1}{2}$  cup sugar**
- 3 tsp. corn starch**
- 2 cups sour cream**
- 2 cups raisins**

Pour over crust. Crumble remaining crumb mixture on top and bake at 350 degrees for 20 minutes.

# RHUBARB BARS

Norma Ronsiek

- 1 cup flour**
- 5 T. powdered sugar**
- $\frac{1}{2}$  cup oleo**

Mix and bake at 350 degrees for 15 to 20 minutes.

- 2 eggs**
- 1 cup sugar**
- $\frac{1}{2}$  cup flour**
- $\frac{3}{4}$  tsp. salt**
- 2 cups chopped rhubarb**

Pour over crust as it comes from the oven and return to bake for 35 more minutes. You may drizzle with a thin powdered sugar frosting while warm.

## RHUBARB CAKE DESSERT

Mr. & Mrs. Don McClain

- |                             |                          |
|-----------------------------|--------------------------|
| <b>1 stick margarine</b>    | <b>2 c. flour</b>        |
| <b>2 T. sugar</b>           | <b>6 eggs, separated</b> |
| <b>6 c. chopped rhubarb</b> | <b>2 c. sugar</b>        |
| <b>4 T. flour</b>           | <b>¼ tsp. salt</b>       |
| <b>1 c. cream</b>           | <b>12 T. sugar</b>       |
| <b>2 tsp. vanilla</b>       |                          |

Combine the margarine, flour and 2 T. sugar. Crumble and press into a 9 by 13 inch pan. Bake at 350 degrees for 10 minutes. Mix 6 egg yolks, the rhubarb, 2 c. sugar, flour, salt and cream. Pour over baked crust and bake 40 to 50 minutes. Beat egg whites with 12 T. sugar and 2 tsp. vanilla. Spread on top of dessert in peaks like meringue. Bake for another 10 to 15 minutes until the meringue starts to brown.

## RHUBARB CAKE DESSERT

Mary Jo Roskammer

- 4 c. cut up rhubarb**
- 1 ½ c. sugar**
- yellow cake mix**
- 2 c. whipping cream, 2 (½ pt.) containers, unwhipped**

Mix the rhubarb with the sugar and put in the bottom of a 9 by 13 inch pan. Mix the yellow cake mix according to package directions. Pour over the rhubarb mixture. Pour the unwhipped whipping cream over the top of the cake mix. Bake at 350 degrees for about 1 ¼ hour.

\*\*\*

*"...They are to do good, to be rich in good deeds..."*

1 Timothy 6:18

## RHUBARB CREAM BARS

Lois Eckard

|                                |                                    |
|--------------------------------|------------------------------------|
| <b>1 c. flour</b>              | <b>½ c. butter</b>                 |
| <b>5 T. powdered sugar</b>     | <b>½ tsp. salt</b>                 |
| <b>2 eggs, slightly beaten</b> | <b>¼ c. flour</b>                  |
| <b>1 ½ c. sugar</b>            | <b>2 ½ to 3 c. chopped rhubarb</b> |
| <b>8 oz. cream cheese</b>      | <b>¼ c. butter</b>                 |
| <b>½ c. flour</b>              | <b>2 ½ T. powdered sugar</b>       |

Blend 1 c. flour, ½ c. butter and 5 T. powdered sugar and pat in a 9 by 13 inch pan. Bake 10 minutes at 350 degrees. Mix the 2 eggs, salt, ½ c. sugar, ¼ c. flour and the cream cheese and pour over crust. Then add the rhubarb. Combine the ¼ c butter, ½ c. flour and 2 ½ T. powdered sugar. Crumble and spread over top of filling. Bake at 350 degrees for 30 minutes. May substitute other fruit.

## RHUBARB DESSERT

Lucy Krogman

|                                    |                           |
|------------------------------------|---------------------------|
| <b>3 c. sugar</b>                  | <b>2 T. butter</b>        |
| <b>6 T. flour</b>                  | <b>4 well-beaten eggs</b> |
| <b>1 tsp. nutmeg (or cinnamon)</b> | <b>6 c. cut rhubarb</b>   |

Blend sugar, flour, nutmeg, and eggs. Beat until smooth. Mix with rhubarb. Put in bottom of 9 by 13 inch pan. Combine 1 c. sugar, 1 ½ c. flour and 2/3 c. butter. Crumble together and sprinkle over rhubarb mixture. Bake at 350 degrees for 50 minutes in a 9 by 13 pan.

## RHUBARB SQUARES

Rose Cates

|   |  |
|---|--|
| <b>1 c. all-purpose flour</b>                         | <b>1/3 c. confectioners sugar</b>          |
| <b>1/3 c. butter or margarine</b>                     | <b>1 c. sugar</b>                          |
| <b>¼ c. all purpose flour</b>                         | <b>2 eggs, slightly beaten</b>             |
| <b>1 tsp. vanilla</b>                                 | <b>2 drops yellow food coloring (opt.)</b> |
| <b>3 cups finely chopped rhubarb, fresh or frozen</b> |  |

Combine flour and confectioner's sugar. Cut in butter until mixture resembles coarse crumbs. Press into the bottom of a greased 11 by 7 by 2 inch baking pan. Bake at 350 degrees for 12 minutes. Combine the sugar, eggs, flour, vanilla and yellow food coloring in a bowl. Stir in the rhubarb. Pour over warm crust. Bake at 350 degrees for 35 to 40 minutes or until a wooden pick inserted near the center comes out clean. Cool on a wire rack. Serve warm or cold. Store in refrigerator.

## RHUBARB TORTE

Irma Reiser

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| <b>1 c. flour</b>                 | <b>½ c. margarine</b>              |
| <b>¾ c. quick cooking oatmeal</b> | <b>1 c. brown sugar</b>            |
| <b>1 tsp. cinnamon</b>            | <b>4 c. finely chopped rhubarb</b> |
| <b>1 c. sugar</b>                 | <b>2 T. cornstarch</b>             |
| <b>1 c. water</b>                 | <b>1 tsp. vanilla</b>              |

Mix the flour, margarine, oatmeal, brown sugar, and cinnamon and press two-thirds of mixture into a 9 by 11 inch pan. Place the rhubarb over this. Combine the sugar and cornstarch. Add the water and cook until clear. Add the vanilla. Pour over rhubarb slowly and evenly and then put the reserved crumbly mixture over it. Bake 350 degrees for 45 minutes. Turn off oven and let remain in oven 15 minutes more.

## RICE AND RAISIN DESSERT

Arlene Berning

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| <b>1 c. instant rice</b>            | <b>1 ½ c. milk</b>               |
| <b>3 to 4 T. sugar</b>              | <b>¼ tsp. cinnamon or nutmeg</b> |
| <b>¼ c. seedless golden raisins</b> |                                  |

Combine ingredients in a saucepan and bring to full boil, stirring constantly. Remove from heat and cover. Let stand for 15 minutes. Serve with whipped cream or as it is.

## SCOTCHEROOS

Connie Stein

- 1 stick oleo**
- 1 c. white sugar**
- 1 c. white corn Karo syrup**
- 1 c. peanut butter**
- 6 c. Rice Krispies**
- 1 (6 oz.) pkg. butterscotch chips**
- 1 (6 oz.) pkg. chocolate chips**

Combine the oleo, sugar, and Karo syrup in a saucepan and bring to a rolling boil. Remove from heat and add the peanut butter. Stir until melted. Add the Rice Krispies. Spread into a 9 by 13 inch pan. Cool. Frost with butterscotch and chocolate chips, melted together.



# STRAWBERRY FROZEN DESSERT

Burnette Hough

- 2 c. flour**
- ½ c. brown sugar**
- 1 c. butter**
- ½ c. nuts**
- 2 egg whites**
- ½-¾ c. sugar**
- 1 (10 oz.) pkg. frozen strawberries, thawed**
- Cool Whip**

Mix flour, brown sugar and butter together. Add the nuts. Pat into pan. Bake at 350 degrees for 15 to 20 minutes until golden brown. Cool. Crumble crust with fork or hands. Leave 2/3 crust mixture in bottom of pan and save rest for top of dessert. In a large bowl, beat the egg whites, sugar, and strawberries together at high speed for about 20 minutes until high peaks form. Fold medium size Cool Whip into mixture. Pour into pan over crumbled crust. Sprinkle with crust crumbs. Freeze. Makes cake pan plus pie pan. Very good.

# STRAWBERRY PIZZA

Diana Reifenrath

- 1 pkg. (1 lb. 2 oz.) sugar cookie dough**
- ½ tsp. vanilla**
- 8 oz. cream cheese**
- 1 pt. fresh strawberries, sliced**
- 1/3 c. sugar**
- 1 pkg. Danish Junket (Strawberry flavor)**

Spread cookie dough in round pizza pan. Bake at 375 degrees until brown. Cool. Blend softened cream cheese, sugar, and vanilla. Spread on cookie crust. Arrange sliced strawberries over cream cheese layer. Cook Danish Junket according to package. Cool; spread over strawberries. Chill until ready to serve. I often make my own cookie dough and use already made up strawberry sauce instead of the Junket.

# STRAWBERRY SHORTCAKE

Rose Cates

1 qt. fresh strawberries, sliced  
1  $\frac{3}{4}$  c. flour  
2 T. sugar  
1 T. baking powder  
 $\frac{3}{4}$  c. sour cream  
2 T. sugar

$\frac{1}{4}$  c. sugar  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  c. butter or margarine  
1 egg  
1 c. whipping cream  
1 tsp. vanilla

Combine the strawberries and sugar and set aside. Combine the flour, 2 T. sugar, baking powder and salt. Cut in butter until crumbly. In a small bowl, beat egg and then add sour cream. Stir into the crumb mixture just until moistened. Turn onto a floured board; knead 25 times or until smooth. Roll out into 7 $\frac{1}{2}$  inch circle. Cut a 2 inch hole in center to form a ring. Place on a lightly greased or sprayed baking sheet. Bake at 425 degrees for 14 minutes or until golden. Remove from baking sheet; cool on a wire rack. For the topping, beat whipping cream and 2 T. sugar until soft peaks form. Stir in vanilla. Just before serving, split cake horizontally. Spoon juice from berries over bottom layer. Spoon half of berries over juice. Spread half of topping over berries. Add top cake layer, remaining topping and then berries. Cut in wedges. Yield: 8 servings.

# TURTLE BARS

Marlene Nelsen

2 c. flour  
1 $\frac{1}{2}$  c. unsalted butter  
1 c. pecan halves

1  $\frac{3}{4}$  c. dark brown sugar, packed  
3 T. whipping cream  
 $\frac{3}{4}$  c. semi-sweet chocolate chips

Mix flour, 1 cup of the brown sugar,  $\frac{3}{4}$  cup of the butter in a processor until crumbly. Press mixture evenly in a 9 by 13 inch pan. Bake until lightly brown. Meanwhile, combine  $\frac{3}{4}$  c. brown sugar,  $\frac{3}{4}$  c. butter and cream. Bring to a boil over low heat. Boil 1 minute, stirring constantly. Remove from heat. Sprinkle pecans over baked crust. Pour caramel over nuts. Bake at 350 degrees until bubbles form and color darkens, about 20 minutes. Remove from oven and sprinkle with chocolate chips. As chips melt, spread evenly over top.

# ÉCLAIR DESSERT

Delores Bryant

- 1 box graham crackers
- 1 (8 oz.) carton Cool Whip
- 2 pkgs. instant French vanilla pudding
- 3 c. milk

Mix pudding and milk. Let set a few minutes and fold in Cool Whip. Line a 9 by 13 pan with whole graham crackers. Add  $\frac{1}{2}$  pudding mix and another layer of crackers, then another layer of pudding. Top with crackers.

## Topping:

Melt 2 sq. of chocolate with 3 T. oleo. Add 2 T. white syrup, 3 T. milk and 1 tsp. vanilla. Add 1 to 2 cups powdered sugar. Beat until smooth.

\* \* \*

*"He who tills his land will have plenty of bread,  
but he who follows worthless pursuits has no sense."*

Proverbs 12:11



# FUDGE

## BEST EVER FUDGE

Norma Ronsiek

- ¾ c. butter (no substitute)**
- 1 (14 oz.) can sweetened condensed milk**
- 3 T. milk**
- 1 (12 oz.) pkg. semisweet chocolate chips**
- 1 (11 ½ oz.) pkg. milk chocolate chips**
- 1 (10 oz.) pkg. peanut butter chips**
- 1 cup butterscotch chips**
- 1 (7 oz.) jar marshmallow crème**
- ½ tsp. almond extract**
- ½ tsp. vanilla extract**
- 1 cup chopped nuts**

Line a 9 by 13 pan with foil and grease the foil with butter; set aside. In a large heavy saucepan, melt the butter over low heat. Add the next six ingredients. Cook and stir constantly until smooth. Mixture will first appear separated; continue stirring until fully blended. Remove from heat; stir in marshmallow crème and extracts until well blended. Stir in nuts. Spread into prepared pan. Refrigerate. Cut into squares when set.

## CORA'S FUDGE

Lynnette Cook

- 4 ½ c. sugar**
- 1 large can evaporated milk**
- ½ tsp. salt**
- 3 bars German unsweetened chocolate**
- 1 tsp. vanilla**
- 2 c. chocolate chips**
- 1 pt. jar marshmallow crème, or 18 large marshmallows, cut up**
- 1 c. nuts**

Boil sugar and milk 4½ minutes. Stir. Remove from heat. Add everything except the nuts and stir until melted. Add nuts. Makes 5 lbs. candy.

# CRACKER FUDGE

Rose Mary Cox

- 2 c. sugar**
- ¾ c. milk**
- sm. pkg. chocolate chips**
- ½ c. nuts**
- 3 tsp. vanilla**
- 42 individual squares soda crackers**

Boil the sugar and milk together for 3 minutes. Add the chocolate chips, nuts, and vanilla. Roll out the cracker squares until finely crushed. Stir all together. Let set 15 minutes. Drop by tsp. on wax paper. Butterscotch chips may be used.

# FOOLPROOF CHOCOLATE FUDGE

Mary Langel

- 3 (6 oz.) pkgs. semi-sweet chocolate morsels**
- 1 (14 oz.) can Eagle Brand sweetened condensed milk**
- dash salt**
- 1 ½ tsp. vanilla extract**
- ½ c. chopped nuts, optional**

In heavy saucepan, over low heat, melt morsels with Eagle Brand. Remove from heat; stir in remaining ingredients. Spread evenly into wax paper-lined 8 inch square pan. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

White confetti fudge: In heavy saucepan, melt 1 ½ lbs. of white chocolate with Eagle Brand; remove from heat. Stir in 1/8 tsp. salt, 1 tsp. vanilla and 1 c. chopped candied cherries. Proceed as directed. Makes about 2½ lbs.

\*\*\*

*"...Whatever your hand finds to do, do it with your might;.."*

Ecclesiastes 9:10

## FOUR CHIP FUDGE

Maxine Elser

- |  |                                    |
|--|------------------------------------|
| 1 (14 oz.) can sweetened condensed milk    | $\frac{3}{4}$ c. butter            |
| 3 T. milk                                  | 1 c. butterscotch chips            |
| 1 (12 oz.) pkg. semi-sweet chocolate chips | 1 large pkg. milk chocolate. chips |
| 1 large pkg. peanut butter chips           | 1 (7 oz.) jar marshmallow cream    |
| 1 $\frac{1}{2}$ tsp. vanilla               | 1 tsp. almond flavoring            |
| 1 lb. walnuts, coarsely chopped            |                                    |

Melt butter in Dutch oven. Stir in sweetened condensed milk and milk. Add all morsels, stirring constantly until mixture is smooth. Remove from heat. Stir in marshmallow and flavorings. Stir in walnuts. Spoon into a 15 by 10 by 1 inch pan, spreading evenly. Chill. Makes about 5 pounds.

## FUDGE

Mary Langel

- |                          |                         |
|--------------------------|-------------------------|
| $\frac{1}{2}$ c. cocoa   | 3 c. sugar              |
| $\frac{1}{8}$ tsp. salt  | 1 T. light corn syrup   |
| 1 $\frac{1}{2}$ c. cream | $\frac{1}{4}$ c. butter |
| 1 tsp. vanilla extract   |                         |

Combine cocoa, sugar, salt and corn syrup in a 3-quart saucepan. Add cream. Mix thoroughly. Bring to a boil and allow to boil slowly until mixture reaches 232 degrees on a candy thermometer, or reaches the soft ball stage. Do not stir. Remove from heat. Add butter and vanilla. Still do not stir. Cool to 110 degrees. Then beat until the fudge thickens and loses some of its gloss. Add nuts if desired. Pour into buttered pan.

## MICROWAVE FANTASY FUDGE

Jean Schmidt

- |  |                                      |
|--|--------------------------------------|
| $\frac{3}{4}$ c. (1 $\frac{1}{2}$ stick) butter or margarine | 3 c. sugar                           |
| 1 small can (5 oz.) evaporated milk                          | 1 $\frac{1}{2}$ pkg. chocolate chips |
| 1 jar (7 oz.) marshmallow cr me                              | 1 c. chopped walnuts                 |
| 1 tsp. vanilla   |                                      |

Microwave butter in a 4-quart bowl on high until melted. Add sugar and milk; mix well. Microwave 5 min. or until mixture begins to boil, stirring after 3 minutes. Stir well, scraping down sides of bowl. Microwave 5  $\frac{1}{2}$  min., stirring after 3 min. Let stand 2 min. Add chocolate and marshmallow cr me. Spread into greased 9 inch square pan. Cool at room temperature at least 4 hours. Cut into 1 inch squares.

## VELVEETA FUDGE

Susan Reiser

**½ lb. Velveeta Cheese**  
**½ lb. oleo (2 sticks)**  
**2 lb. bag powdered sugar**  
**1½ tsp. vanilla**  
**½ c. cocoa**  
**broken walnuts, optional**

Melt cheese and oleo. Add sugar, cocoa, and vanilla. Put into 9 by 12 inch pan. Put broken walnuts on top.

## VERY BEST FUDGE

Irma Reiser

Mix together 3 cups white sugar and one envelope plain gelatin. Add 1 cup milk, ½ cup white syrup, 3 squares unsweetened chocolate, 1¼ cup butter. Cook to 238 degrees. Pour into large bowl and cool 15 minutes. Add 1 tsp. vanilla. Beat until it starts to thicken. Add 1 cup chopped walnuts. Spread into buttered 9 by 13 pan. When set, cut into desired sized pieces.

\*\*\*

*"Moreover he said to me, 'Son of man, behold,  
I will break the staff of bread in Jerusalem;  
they shall eat bread by weight and with fearfulness;  
and they shall drink water by measure and in dismay.'"*

Ezekiel 4:16

# POPCORN

## CARAMEL CORN

Laurie Langel

- |                                  |                              |
|----------------------------------|------------------------------|
| <b>2 c. brown sugar</b>          | <b>½ c. white corn syrup</b> |
| <b>2 sticks margarine</b>        | <b>1 tsp. salt</b>           |
| <b>1 can peanuts, optional</b>   | <b>1 tsp. vanilla</b>        |
| <b>½ tsp. baking soda</b>        |                              |
| <b>4 to 6 quarts popped corn</b> |                              |

Mix brown sugar, margarine, white corn syrup, and salt. Cook 5 minutes. after it starts to boil. Slowly and carefully add the vanilla and baking soda. Pour over popcorn already popped. Bake one hour at 250 degrees. Stir every 15 minutes. Add peanuts.

## CARAMEL CORN-MICROWAVED

Mr. and Mrs. Don McClain

- |   |                       |
|---|-----------------------|
| <b>1 c. brown sugar</b>                     | <b>½ c. margarine</b> |
| <b>¼ c. light corn syrup</b>                | <b>½ tsp. salt</b>    |
| <b>½ tsp. soda</b>                          |                       |
| <b>4 to 5 quarts popcorn in a brown bag</b> |                       |

Mix the brown sugar, margarine, light corn syrup and salt together and microwave full power 3 ½ minutes until the boil stage. Stir once and microwave 1/3 power for 4 minutes. Stir in soda and pour over popped popcorn. Microwave ½ power for 6 to 7 minutes, stirring every 2 minutes. You may add nuts.

## KARMELCORN

Mary Negus

- |                             |                         |
|-----------------------------|-------------------------|
| <b>1 1/3 c. white sugar</b> | <b>½ c. white syrup</b> |
| <b>1 c. oleo</b>            | <b>1 tsp. vanilla</b>   |
| <b>16 cups popped corn</b>  |                         |

Cook sugar, syrup and oleo until lightly brown in microwave, about 12 minutes. Cook 5 minutes, stir, cook another 5 minutes, stir, and cook 2 minutes. Add 1 tsp. vanilla. Pour over about 16 cups popped popcorn. Stir often until cool.

# MICROWAVE CARAMEL CORN

Jean Schmidt

**2 poppers of popped corn**  
**½ c. dark brown sugar**  
**½ tsp. salt**  
**1 tsp. vanilla**

**¼ c. white syrup**  
**1 stick cut up oleo**  
**1 tsp. soda**

Put the brown sugar, syrup, and oleo in a 4-cup glass measuring cup and microwave on full power for 4 minutes. Stir after 2 minutes. After 4 minutes are up, add the salt, soda, and vanilla. Stir. It will foam up. Pour over popped corn in a double brown grocery sack and shake thoroughly. Microwave again for 3 minutes, shaking after every minute. If your microwave burns it, you will need to change the time you microwave it.

# RED HOT POPCORN

Mr. and Mrs. Don McClain

**1 bag Red Hot Candy**  
**1 stick oleo**  
**¼ c. Karo syrup**

**1 tsp. salt**  
**½ tsp. soda**  
**3 to 4 qts. popcorn**

Melt all ingredients together except the popcorn on high power 1 ½ minutes. Stir, and microwave another 1 ½ minutes. Pour over popcorn. Microwave 6 minutes on high, stirring every 2 minutes.

# WYOMING POPCORN

Pam Fisher

**3 T. oil**  
**½ to ¾ cup unpopped corn**

**3 T. sugar**  
**dashes of salt**

Place oil in heavy pan over medium high heat. Place two or three kernals of unpopped corn in pan. Cover. When they pop, pour in rest of unpopped corn. Immediately sprinkle sugar over unpopped corn. Cover. Shake gently over heat constantly. When popping slows, remove from heat, continue to shake until popping stops. Pour into bowl immediately and sprinkle lightly with salt, if desired.

# SAUCES

## HOMEMADE HOT FUDGE SAUCE

Susan Reiser

**½ c. water**  
**3 T. cocoa**  
**1 ½ T. cornstarch**  
**1 tsp. vanilla**

**½ c. sugar**  
**dash of salt**  
**2 T. butter**

Mix water, sugar, cocoa, salt, and cornstarch. Heat in 16 oz. casserole in microwave for 2 minutes. Add butter and vanilla. Cook at one minute intervals until desired thickness.

## HOT FUDGE SAUCE

Becky Schierholt

**1 can fat-free sweetened condensed milk**  
**¼ c. real butter**  
**dash of salt**

**1 c. choc. chips**  
**½ tsp. vanilla**  
**¼ c. hot water**

Bring milk, butter, and salt to boil in microwave. Boil for 1 minute. Add chocolate chips. Stir well. Add vanilla. Slowly add ¼ cup hot water. Stir well. Store in glass jar in refrigerator.

## QUICK & EASY HOT FUDGE SAUCE

Marie Van Hofwegen

**1 (12 oz.) pkg. semi-sweet choc. chips**  
**1 can Carnation evaporated milk**  
**1 T. vanilla**

**1 c. sugar**  
**1 T. butter**

Combine the chocolate chips, milk, and sugar and bring to a boil over medium heat, stirring constantly until smooth and thick and chips are thoroughly melted. Remove from heat and add the butter and vanilla. Cool and store in airtight container. Reheat to serve. Keeps in refrigerator for 3 weeks.



# Fr. Jim's Favorites

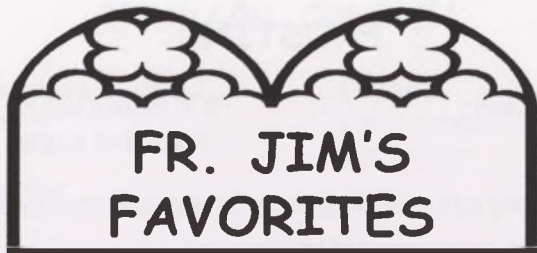
The Death of Joseph



## **V. The Death of Joseph**

There is an unexplained silence about Joseph and his death. Since he is not mentioned after the start of Jesus' public ministry, it has been assumed that he died sometime before Jesus reached 30 years of age. St. Joseph has been hailed as the patron saint of a happy death. As we make our journey into eternity, let's hope to have Mary and Jesus at our side.

This window is a good reminder for all of us to work for the final kingdom now. What a wonderful patron we have here at St. Joseph's Parish to remind us to have Jesus close as a friend when we die.



## **HOLIDAY FRUIT CAKE**

*Grandmother Bruch*

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| <b>1 lb. pitted dates</b>           | <b>4 oz. green candied pineapple</b> |
| <b>4 oz. red candied cherries</b>   | <b>2 c. shelled Brazil nuts</b>      |
| <b>4 oz. green candied cherries</b> | <b>2 c. pecan halves</b>             |
| <b>4 oz. red candied pineapple</b>  | <b>1 c. sifted flour</b>             |
| <b>¼ tsp. salt</b>                  | <b>1 c. sugar</b>                    |
| <b>4 beaten eggs</b>                | <b>1 tsp. baking powder</b>          |
| <b>1 T. rum</b>                     |                                      |

Cut dates in half, and pineapple into bite size pieces. Add cherries and nuts. Sift together flour, sugar, baking powder, and salt. Stir into fruit mixture. Add eggs and rum. Line two 2 by 4 pans with heavy paper and spoon the batter into the pans. Bake at 325 degrees for 1 hour or until done. It usually takes longer.

## **COFFEECAKE COOKIES**

- |                               |                         |
|-------------------------------|-------------------------|
| <b>1 c. milk</b>              | <b>4 c. flour</b>       |
| <b>1 tsp. salt</b>            | <b>¼ c. white sugar</b> |
| <b>1 c. oleo</b>              | <b>2 eggs, beaten</b>   |
| <b>1 pkg. yeast</b>           | <b>¼ c. warm water</b>  |
| <b>2 tsp. maple flavoring</b> |                         |

Scald milk; let stand until just warm. Combine salt, sugar, and flour. Cut oleo in as if making piecrust. Add beaten eggs and milk. Add yeast that has been dissolved in warm water. Add maple flavoring. Place in bowl. Cover; put in refrigerator overnight. Divide dough in half on floured board. Roll out each piece and spread with oleo, sugar, and cinnamon. Roll up; cut in ½ in. pieces (roll loosely, not as tight as cinnamon rolls). Place on greased cookie sheets; flatten slightly. Bake immediately at 400 degrees approximately 12 to 15 minutes.

## FROSTING

**3 T. butter or oleo**  
**3 T. milk**

**3 T. brown sugar**  
**powdered sugar**

Bring to a boil and add powdered sugar until desired consistency.

## RHUBARB ROLLS

**2 c. flour**  
**½ c. oleo**  
**3 tsp. baking powder**  
**dash salt**

**¾ c. milk**  
**3 c. diced rhubarb**  
**1 c. sugar**  
**cinnamon to taste**

Mix flour, baking powder, and salt. Cut in oleo. Add milk and mix slightly. Roll on floured board in rectangular shape, about 12 inches. Mix rhubarb, sugar, and cinnamon. Spread on dough. Roll up like cinnamon rolls. Cut into 1 inch sections. Put in a 9 by 13 inch pan. Pour syrup over them.

### Syrup:

**1 c. hot water**  
**2 c. sugar**  
**3 T. oleo**

Stir and pour over rolls. Bake at 350 degrees for 40 to 45 min. Serve warm with cream or ice cream.

## RHUBARB DREAM BARS

**2 c. flour**  
**10 T. powdered sugar**  
**1 c. butter or oleo**  
**4 eggs (beaten)**

**2 c. sugar**  
**½ c. flour**  
**¾ tsp. salt**  
**4 c. or more rhubarb**

Combine flour, powdered sugar, and butter. Mix and pat in a 9 by 13 in. pan. Bake at 350 degrees for 15 minutes or until edges are brown. Beat eggs; add sugar and beat again. Add flour and salt. Mix well. Fold in rhubarb. Pour over baked crust and bake 45 minutes at 350 degrees. Cut into squares when cool.

*A mackerel sky has water in its eye.*  
Father Bruch

# RHUBARB CRUNCH

**2 c. or more rhubarb, diced**  
**1 ¼ c. sugar**  
**2 T. flour**  
**1 c. brown sugar**

**1 c. flour**  
**1 c. oatmeal**  
**¾ c. butter**

Arrange rhubarb in a greased pan. Sprinkle the sugar and 2 T. flour. Combine rest of the ingredients until crumbly and spread on rhubarb. Bake at 300 degrees for 40 minutes.

## FOUR LAYER RHUBARB DESSERT

**1<sup>ST</sup> Layer-Graham Cracker Crust:**

**18 graham crackers**  
**½ c. melted butter**  
**½ c. sugar**

**2<sup>nd</sup> Layer:**

**4 c. rhubarb**  
**3 T. cornstarch**  
**½ c. water**  
**1 c. sugar**

Cook and let cool.

**3<sup>rd</sup> Layer:**

**1 ½ c. whipped topping**  
**1 c. mini marshmallows**

**4<sup>th</sup> Layer:**

Small instant vanilla pudding, prepared as directed.

Use an 8 by 8 inch pan or a 9 by 9 inch pan. Refrigerate. Serves 8.

*When you stick out your tongue at someone,  
the devil is sitting on the end of it.*

Father Bruch

## APPLE CHEESE BARS

|  |                                      |
|--|--------------------------------------|
| <b>2 c. flour</b>                          | <b>¼ c. flour</b>                    |
| <b>½ c. sugar</b>                          | <b>1 tsp. cinnamon</b>               |
| <b>1 tsp. baking powder</b>                | <b>4 c. shredded apples</b>          |
| <b>½ tsp. salt</b>                         | <b>1 c. shortening (part butter)</b> |
| <b>¾ c. sugar</b>                          |                                      |
| <b>8 oz. sharp Cheddar cheese shredded</b> |                                      |
| <b>2 egg whites</b>                        | <b>4 egg yolks</b>                   |
| <b>¼ c. (2 oz.) cream cheese, softened</b> | <b>1 ½ c. powdered sugar</b>         |

### Step 1: For Crust

In a large mixing bowl, combine the 2 c. flour, ½ c. sugar, baking powder, and salt. Cut in shortening and egg yolks till crumbly. Press half of the mixture in bottom of 13 by 9 by 2 baking pan.

### Step 2: Filling

In large bowl, combine the ¾ c. sugar, ¼ c. flour, and cinnamon. Stir in apples and cheese and mix well. Spread filling evenly over crumbs. Top with remaining crumbs. (crust)

### Step 3:

In small mixing bowl, beat egg whites until soft peak forms. Add powdered sugar gradually, beating well. Add cream cheese; beat until smooth. Pour egg white mixture evenly over crumbs.

### Step 4:

Bake in 350 degrees oven 35 to 40 min., or until golden. Cool completely on wire rack. Cut into bars.

## APPLE DESSERT

|                        |                             |
|------------------------|-----------------------------|
| <b>3 T. shortening</b> | <b>¼ tsp. baking powder</b> |
| <b>¾ c. sugar</b>      | <b>¼ tsp. salt</b>          |
| <b>½ c. milk</b>       | <b>1 c. flour</b>           |

Cream the shortening and ¾ c. sugar together. Sift dry ingredients into shortening mixture. Add milk and mix. Put 4 cups (or more) of sliced apples in bottom of pan. Sprinkle teeny bit of salt and cinnamon on apples. Spoon batter over apples. Sprinkle 1 cup sugar and the 1 T. cornstarch (or flour) on top. Pour 1 cup boiling water over everything. Bake at 375 degrees for 1 hour. I use one bread pan for one loaf of bread.

## PUMPKIN DESSERT

Mix together and pour in a greased 9 by 13 pan.

|                                  |                         |
|----------------------------------|-------------------------|
| <b>1 lg. can pumpkin</b>         | <b>½ c. brown sugar</b> |
| <b>1 lg. can evaporated milk</b> | <b>1 tsp. cinnamon</b>  |
| <b>4 eggs</b>                    | <b>¼ tsp. ginger</b>    |
| <b>1 c. white sugar</b>          | <b>¼ tsp. cloves</b>    |

Sprinkle 1 box of yellow cake mix with pudding over the pumpkin mixture. Pour 1 cup of melted butter or oleo over the cake mix. Top with nuts. Bake 1½ hours at 325 degrees.

## PUMPKIN BARS

|                          |                         |
|--------------------------|-------------------------|
| <b>1 c. sifted flour</b> | <b>½ c. brown sugar</b> |
| <b>½ c. Quick Oats</b>   | <b>½ c. butter</b>      |

Combine above; pat in 9 by 13 pan; bake at 350 degrees for 15 minutes.

|  |                             |
|--|-----------------------------|
| <b>1 can, or 3 c. pumpkin</b>          | <b>1 tsp. cinnamon</b>      |
| <b>1 can evaporated milk (13 oz.)</b>  | <b>1 tsp. ginger</b>        |
| <b>2 eggs</b>                          | <b>¼ tsp. ground cloves</b> |
| <b>¾ c. white sugar (less is o.k.)</b> | <b>½ tsp. salt</b>          |

Mix above and pour over crust. Bake at 350 degrees for 20 minutes.

|                            |                    |
|----------------------------|--------------------|
| <b>½ c. chopped pecans</b> | <b>2 T. butter</b> |
| <b>½ c. brown sugar</b>    |                    |

Mix and sprinkle over pumpkin. Return to oven for 15 to 20 min. Top with ice cream or Cool Whip.

*When you are honest in the daytime, you can sleep at night.*  
Father Bruch

## BRAN MUFFINS

Sr. Phyllis

|                          |                             |
|--------------------------|-----------------------------|
| <b>1 ½ c. wheat bran</b> | <b>½ tsp. baking powder</b> |
| <b>1 ½ c. flour</b>      | <b>1 tsp. salt</b>          |
| <b>1 ½ tsp. soda</b>     | <b>2 T. sugar</b>           |

Mix all above together. Then add:

|                        |                  |
|------------------------|------------------|
| <b>1/3 c. molasses</b> | <b>½ c. milk</b> |
| <b>½ c. oil</b>        |                  |

Bake at 350 degrees for about 12 minutes. These work best when not put in a muffin tin or muffin paper, but rather just put on a cookie sheet with an ice cream scoop. DO NOT OVERBAKE!

## BRAN MUFFINS

|                                  |                              |
|----------------------------------|------------------------------|
| <b>1 c. All Bran</b>             | <b>1 T. baking soda</b>      |
| <b>1 c. hot water</b>            | <b>1 tsp. baking powder</b>  |
| <b>1 c. sugar</b>                | <b>1 tsp. salt</b>           |
| <b>½ c. vegetable shortening</b> | <b>2 c. buttermilk</b>       |
| <b>2 eggs</b>                    | <b>3 c. unprocessed bran</b> |
| <b>2 1/2 c. sifted flour</b>     |                              |

Preheat oven to 400 degrees Grease muffin tins. Soak the All-Bran in the hot tap water while you cream together the sugar and shortening in a mixing bowl. Beat in the eggs, one at a time. Gently stir in the All-Bran. It will have absorbed the water.

Sift together the dry ingredients and then stir them into the All-Bran mixture, alternating with the buttermilk. Be sure to start and end with the dry ingredients. Fold the unprocessed bran into the batter; mix well. Spoon the batter into the muffin tins until the cups are about two-thirds full. Bake in batches for about 15 minutes or until the muffins have risen and are browned. Turn the muffins out of the pans immediately and serve hot from the oven. This recipe makes about 3 dozen muffins.

Tip: You'll get better results with these muffins if you make the batter and keep it in the refrigerator overnight. That tends to work out pretty well, since you generally want them for breakfast.

I use the dry buttermilk, re-constituted with water, or sour milk, which we seem to have from time to time at the Rectory. Also, when baking them in the morning, I let them sit out to get almost room temperature as they make nicer looking muffins.

# COUNTRY STYLE VANILLA ICE CREAM

4 eggs  
Approximate 5 c. milk  
2 T. vanilla

2 ½ c. sugar  
4 c. cream  
½ tsp. salt

In large bowl, beat eggs until foamy. Gradually add sugar and beat until thickened. Add cream, vanilla, and salt and mix thoroughly. Pour into can. Add milk to fill line on can and stir well. Freeze. Makes 4 qts.

## MAPLE SYRUP

8 c. water  
Lots white sugar

Lots brown sugar  
3 T. maple flavoring

Combine, bring to a boil. Keep in refrigerator, warm before serving.

## REUBEN CASSEROLE

2 (10 ¾ oz.) cans cream of chicken or cream of mushroom soup  
1 1/3 c. milk  
½ c. chopped onion  
3 T. prepared mustard  
2 (16 oz.) cans sauerkraut, drained  
1 (8 oz.) pkg. uncooked med. egg noodles  
1 (12 oz.) can corned beef, crumbled  
2 c. (8 oz.) shredded Swiss cheese  
¾ c. rye bread crumbs, toasted  
2 T. butter or margarine, melted

Mix soup, milk, onion, and mustard until blended. In a greased 13 by 9 by 2 inch baking dish, spread drained sauerkraut and top with uncooked noodles. Spoon soup mixture evenly over noodles. Sprinkle with corned beef; then cheese. Stir together rye bread crumbs and melted butter until well blended. Sprinkle over top of cheese. Cover tightly with foil. Bake in 350 degrees oven 1 hour or until noodles are tender. Makes 8 to 10 servings. I use two cans of corned beef.

*Wind from the east is good for neither man nor beast.*  
Father Bruch

# SEAFOOD LASAGNA

- 1 green onion, finely chopped**
- 2 T. vegetable oil**
- 2 T. plus ½ c. butter, divided**
- ½ c. chicken broth**
- 1 bottle (8 oz.) clam juice**
- 1 lb. bay scallops**
- 1 lb. uncooked small shrimp, peeled and deveined**
- 1 pkg. (8 oz) imitation crabmeat, chopped**
- ¼ tsp. white pepper, divided**
- ½ c. flour**
- 1 ½ c. milk**
- ½ tsp. salt**
- 1 c. whipping cream**
- ½ c. shredded Parmesan cheese, divided**
- 9 lasagna noodles, cooked and drained**

In a large skillet, sauté onion in oil and 2 T. butter until tender. Stir in broth and clam juice; bring to a boil. Add the scallops, shrimp, crab, and 1/8 tsp. pepper; return to a boil. Reduce heat; simmer, uncovered, for 4 to 5 minutes or until shrimp turn pink and scallops are firm and opaque, stirring gently. Drain, reserving cooking liquid; set seafood mixture aside.

In a saucepan, melt the remaining butter; stir in flour until smooth. Combine milk and reserved cooking liquid; gradually add to the saucepan. Add salt and remaining pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in cream and ¼ cup Parmesan cheese. Stir ¾ cup white sauce into the seafood mixture.

Spread ½ cup white sauce in a greased 13 by 9 by 2 inch baking dish. Top with three noodles; spread with half of the seafood mixture and 1 1/4 cup sauce. Repeat layers. Top with remaining noodles, sauce and Parmesan. Bake, uncovered, at 350 degrees for 35 to 40 minutes or until golden brown. Let stand for 15 minutes before cutting. Yield: 12 servings.

*Rainbow at night, sailors delight;  
Rainbow in the morning, sailors warning.*  
Father Bruch

# GERMAN POTATO SALAD (HOT)

**7 lbs. potatoes**  
**3 c. water**  
**1 ½ c. sugar**  
**onion**

**bacon**  
**¾ c. vinegar**  
**flour**

Cook the potatoes with jackets on, then peel and dice. Cook some bacon, (the more the better) – crisp. Take bacon drippings, water, and vinegar and bring to a boil.

Mix together 1 ½ c. sugar mixed with a handful of flour. Add this to the boiling water, vinegar and drippings. Stir with a whisk to keep it from getting lumpy. Add sliced onion to taste and crumbled bacon. Salt and pepper to taste.

Before you add this dressing to the potatoes, dip a potato into it to be sure it tastes okay!

## LEG OF LAMB

Rub meat with lemon juice. Season with salt. You may also use some garlic and/or Mrs. Dash and pepper. Place fat side up on rack in an open pan. Lay bacon strips over top. Roast at 325 degrees for 30 to 35 minutes per lb. Thermometer reading of 175 to 180 degrees.

## HAM BALLS

**2 lbs. ham loaf**  
**2 c. crushed graham crackers**  
**1 lb. ground beef**  
**1 lb. pork sausage, bulk, unseasoned**  
**2 eggs, beaten**  
**1 ½ c. milk**

### Topping:

**1 can tomato soup**  
**½ c. vinegar**  
**1 ½ c. brown sugar**  
**1 T. dry mustard**

Mix together ham loaf, ground beef, pork sausage, crackers, eggs, and milk. Shape into balls and place in large loaf pan. Combine topping ingredients and spread over top of ham balls. Bake 2 hours at 350 degrees. Baste occasionally. Can be frozen before or after baking. Can also be made into a loaf, 1 large or 2 small.

## FRESH PRIME RIB

Trim back fat (don't cut off, just lay it back). Inside, put your "garbage": potato, carrot, onion, and celery peelings/leaves/throw away stuff. Season with pepper, salt, garlic, and seasoning salts according to preferences. Pull fat back over the top and cover only this part with foil. Then tie with a string. Cook at 350 degrees. 13 to 15 lbs. takes about 3 hours 15 minutes for rare. Use meat thermometer to get to desired doneness.

## CHICKEN WINGS

**12 lg. chicken wings**  
**1 large egg**  
**1 tsp. water**

**1 c. flour**  
**½ tsp. salt**  
**1 tsp. cooking oil**

### Sauce:

**1 c. chicken broth**  
**1 T. soy sauce**  
**2 tsp. vinegar**

**½ c. barbecue sauce**  
**½ c. honey**  
**shot of Tobasco**

Cut off and throw away tips of wings. Beat the egg, water, and cooking oil. Dip wings in this mixture, then the flour, which has the salt and pepper added to it, as desired. Brown the wings in some hot vegetable oil.

### Sauce:

Combine all the sauce ingredients and stir until well mixed. Combine sauce and wings and bake in oven 1 hour at 350 degrees, or grill for an hour, basting with the sauce occasionally. Lining the cookie sheet or pan with foil is a big help.

## KRAUT AND CHICKEN

**2 cans sauerkraut (13.5 oz. cans)**  
**1 med. onion, diced**  
**smoked polish sausage**  
**¼ tsp. pepper**  
**salt to taste**

**1 tsp. caraway seed**  
**¼ tsp. minced garlic**  
**chicken**  
**¼ tsp. thyme**

Layer bottom of pan with sauerkraut, caraway seed, onion, and minced garlic. Cut the polish sausage into 1 inch pieces and put sausage and chicken over kraut. Sprinkle salt, pepper, and thyme over chicken. Bake uncovered for 10 minutes at 350 degrees. Then cover with foil and bake for 1 hour, 10 minutes; uncovered for 10 minutes.

## HARVARD BEETS

**¾ c. sugar**  
**¼ c. water**  
**2 T. butter**

**2 T. corn starch**  
**¼ c. vinegar**

Cook beets until tender; drain, peel, and cut in bite size pieces. Mix the sugar, corn starch, water, and vinegar and bring to a boil, stirring constantly. Boil until thick, about 10 minutes. Add beets. Let stand 30 minutes. When ready to serve, reheat and add 2 T. butter.

## PICKLED TONGUE

Cover tongue with water; put in a handful of salt. Cook until almost done. Cool. Skin. Slice at an angle.

Save 3 cups juice from cooking. To the juice add 3 cups sugar, 3 cups vinegar, and 3 tsp. mixed spices. Add tongue. Simmer until completely done. Serve hot and chill leftovers.

## SALAD

**½ stick butter or oleo**  
**½ to 1 c. slivered almonds**  
**4 to 8 green onions, chopped fine**  
**2 pkg. Ramen Chicken noodles**  
**1 pkg. chopped cabbage**

### **Dressing:**

**1/3 c. sugar**  
**1/3 c. vinegar**  
**1/3 c. oil**

Sauté the onions, almonds, and Ramen noodles (with flavor pack) in the butter. Mix with the chopped cabbage. Prepare the dressing and refrigerate. Add to the slaw immediately before serving. This will serve about 6 people.

*Wind from the south has water in its mouth.*  
Father Bruch

## COFFEE FOR A CROWD

For 48 cups of coffee: Mix 1 egg (shell and all) into 1 ¼ lbs. of coffee. Add 1 c. of cold water. Tie coffee in cheesecloth bag large enough to allow room for the coffee to expand. Measure 9 qt. of cold water into a large coffee pot. Immerse the coffee bag in the water, and bring it to the boiling point. Remove the pot from the heat and leave the coffee bag in the water 3 to 4 minutes. Remove the bag and stir. Keep the coffee hot.

Another method of brewing coffee in a pot is to mix 2 level tablespoons of regular grind coffee to 1 standard measuring cup of water. Mix slightly beaten eggs with the coffee, in the proportion of 1 teaspoon beaten egg to every 2 tablespoons of coffee. Place the coffee in a pot; add cold water, slowly bring to boiling, stirring occasionally. Immediately remove from heat; add ¼ cup cold water to settle the grounds; let stand in warm place 5 minutes. Strain into preheated serving pot.

A third method uses the same proportions of coffee as above, with or without the sack, but has the water boiling hot before adding the coffee, and then let it come to a boil again, before removing from the heat. The coffee should stand about 10 minutes before being removed from the pot.

The secret of keeping coffee good over a long period of time is to always keep it hot. Letting coffee cool, and then re-warming, is often the cause of poor tasting coffee.

*When you point your finger at someone,  
remember you have three fingers pointing back at you.*

Father Bruch

# RELIGIOUS RECIPES

## THE ROSARY

Our Blessed Mother

- 1 Apostles Creed
- 20 Mysteries of Faith extract -  
(5 Joyful, 5 Luminous, 5 Sorrowful, 5 Glorious)
- 6 Our Fathers
- 53 Hail Marys
- 5 Glory Be
- 1 Hail Holy Queen

Blend first four ingredients. Alternately add 5 Mysteries. Top with Hail Holy Queen. Serves any number. This is one of my favorite recipes.

Love,  
Mom

## HOW TO PRAY THE ROSARY

1. Make the Sign of the Cross and say the "Apostle's Creed."
2. Say the "Our Father."
3. Say three "Hail Marys."
4. Say the "Glory Be."
5. Announce the First Mystery; then say the "Our Father."
6. Say ten "Hail Marys," while meditating on the Mystery.
7. Say the "Glory Be," then say the "Fatima Prayer."
8. Announce the Second Mystery; then say the "Our Father."  
Repeat six and seven and continue with Third, Fourth and Fifth Mysteries in the same manner.
9. Say the "Hail Holy Queen."

# EASTER STORY COOKIES

Marlene Nelsen also Susanne Wesselmann

To be made the evening before Easter

**1 c. whole pecans**  
**1 tsp. vinegar**  
**3 egg whites**  
**pinch of salt**  
**1 c. sugar**

**zipper baggie**  
**wooden spoon**  
**tape**  
**Bible**

Preheat oven to 300 degrees. Place pecans in zipper baggie and let children beat them with the wooden spoon to break into small pieces. Explain that after Jesus was arrested, He was beaten by the Roman soldiers. Read John 19:1-3.

Let each child smell the vinegar. Put 1 tsp. vinegar into mixing bowl. Explain that when Jesus was thirsty on the cross, he was given vinegar to drink. Read John 19:28-30.

Add egg whites to vinegar. Eggs represent life. Explain that Jesus gave His life to give us life. Read John 10:10-11.

Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23:27

So far the ingredients are not very appetizing. Add 1 c. sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. Read Psalm 34:8 and John 3:16.

Beat with a mixer on high speed for 12 to 15 minutes until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isaiah. 1:18 and John 3:1-3.

Fold in broken nuts. Drop by teaspoons onto wax paper covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matthew 27:57-60.

Put the cookie sheet in the oven, close the door and turn the oven OFF.

Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matthew 27:65-66.

**GO TO BED!** Explain that they may feel sad to leave the cookies in the oven overnight. Jesus' followers were in despair when the tomb was sealed. Read John 16:20 and 22.

On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! On the first Easter Jesus' followers were amazed to find the tomb open and empty. Read Matthew 28:1-9.

## MYSTERIES

### **JOYFUL MYSTERIES:** (Monday and Saturday)

Annunciation; Visitation; Nativity; Presentation;  
Finding in the Temple

### **THE MYSTERIES OF LIGHT:** (Thursday)

Baptism of Jesus in the Jordan; Manifestation of Jesus at the  
Wedding at Cana; Proclamation of the Kingdom of God;  
Transfiguration of Jesus; Institution of the Eucharist

### **SORROWFUL MYSTERIES:** (Tuesday and Friday)

Agony in the Garden; Scourging at the Pillar;  
Crowning with Thorns; Carrying of the Cross; Crucifixion

### **GLORIOUS MYSTERIES:** (Wednesday and Sunday)

Resurrection; Ascension; Descent of Holy Spirit; Assumption;  
Coronation of the Blessed Virgin Mary

# THE KING OF CAKES

Pat Graves

This traditional Mardi Gras treat is really fairly easy to make and the basic dough recipe can be used for various rolls and treats.

King cakes originated in Europe and were originally prepared for Twelfth Night, which represents the arrival of the Three Wise Men in Bethlehem. Europeans used to hide a bean inside the cake, and whoever was served the bean, was named "king for the day". At least in that household. But over the years, folks started inserting other items – doubloons and little babies, most notably – the baby inserted representing the Christ Child. These days, it's mostly plastic babies inside king cakes, and if you get the baby, you're supposed to have good luck for the rest of the year. But the baby-finder by tradition, is supposedly obligated to supply the next cake.

## BASIC DOUGH:

½ c. milk

1 c. butter (two sticks)

½ c. sugar, plus 1 tsp.

¼ c. warm water (110 to 115 degrees)

1 env. active dry yeast

2 whole eggs & 2 egg yolks, beaten

4 c. all purpose flour, plus 1 tsp.

Heat milk; stir in butter and sugar. Pour into mixing bowl. Cool mixture to lukewarm. Beat in the beaten egg mixture. In separate bowl, add yeast to warm water and add one teaspoon sugar and one teaspoon flour. Mix well. Set aside. When the yeast mixture begins to bubble, about five minutes, add to milk/egg mixture. Mix in flour until dough is fairly smooth; about five minutes. Place in an oiled bowl; cover with a clean bowl and leave to rise in a warm place until double in size; about 90 minutes. Punch dough down and cover with a damp towel. Cover with plastic wrap and refrigerate until the next day. NOTE: This recipe makes enough for two king cakes. Extra dough may be frozen or make two king cakes and freeze one after baking, or give it away; you won't have much trouble!!

## FILLING:

8 oz. cream cheese

¼ c. sugar

½ of previously prepared king cake dough

2 T. flour

1 can apricot filling (or blueberry or cherry)

2 egg yolks

1 tsp. vanilla extract

Mix the cream cheese with the sugar, flour, egg yolks, and vanilla. Set aside. Remove dough from the refrigerator and with well-floured hands,

shape it into a long sausage shape (30 inches). Using a floured roller on a floured surface, roll out the dough into a 30x9in. rectangle as thin as pie crust. Let dough rest a few minutes. Spoon an inch-wide strip of fruit filling the length of the dough, about 3 inches from one edge. Spoon the cheese mixture about 3 inches from the other edge. Brush both sides of dough with egg wash (one egg yolk and 2 T. of water). Fold one edge over the cheese to the middle and fold the other edge over the fruit to the middle. Bring both ends together forming a ring and place on a greased pan. Cover and let rest for 30 minutes. Egg wash top and sides. Preheat oven to 375 degrees and bake for 20 to 25 minutes or until golden.

#### **ICING:**

1 c. confectioners' sugar mixed with ¼ tsp. almond flavoring and two T. warm water to a spread able paste. Sprinkle with tinted purple, green, and gold sugar. Serves 10 to 12. If using a plastic baby, insert after baking. Other canned fruit filling may be used. ENJOY!!!

**Apostles Creed:** I believe in God the Father almighty, Creator of heaven and earth; and in Jesus Christ, His only Son, our Lord; who was conceived by the Holy Spirit, born of the Virgin Mary; suffered under Pontius Pilate, was crucified, died and was buried. He descended into hell; the third day He arose again from the dead. He ascended into heaven, and is seated at the right hand of God the Father almighty; from thence He shall come to judge the living and the dead. I believe in the Holy Spirit; the Holy Catholic Church; the Communion of Saint; the forgiveness of sins; the resurrection of the body; and life everlasting. Amen.

**Our Father:** Our Father, who art in heaven, hallowed by Thy name, Thy kingdom come, Thy will be done, on earth as it is in heaven. Give us this day our daily bread, and forgive us our trespasses as we forgive those who trespass against us, and lead us not into temptation, but deliver us from evil. Amen.

**Hail Mary:** Hail Mary, full of grace, the Lord is with thee; blessed art thou among women, and blessed is the fruit of they womb, Jesus. Holy Mary, Mother of God, pray for us sinners, now and at the hour of our death. Amen.

# LENTEN PRETZELS

Marlene Nelsen

In Europe, pretzels have been associated with Lent since at least the 7<sup>th</sup> Century. Monks are credited with twisting the pretzel shape to represent arms crossed over the chest (the then current posture for prayer). They were given as reminders to pray more during Lent and as rewards to children for learning their prayers. Pretzel comes from the Latin word *brocellus* (indicating it's likeness to little arms crossed in prayer.) The salt reminds us we are to flavor our Lent with good deeds. We are the salt of the earth. Salt is necessary to life. The 3 holes in the pretzel remind us of the Trinity. To the Father; Through the Son; In the Power of the Holy Spirit.

**1 ½ c. warm water**  
**1 pkg. active dry yeast**  
**½ tsp. sugar**  
**½ tsp. salt**

**4½ to 5 c. unsifted flour**  
**1 beaten egg for glazing**  
**coarse Kosher salt**

Pour warm water into a bowl. Sprinkle yeast, salt, and sugar on the water. Stir lightly to dissolve. Mix in flour and knead to form a ball. Let dough rest for an hour or more. Roll into strips ½ inch thick, 6 inch long. Form a loop, cross, and twist into pretzel shape. Place on cookie sheet and brush with beaten egg. Sprinkle with Kosher salt. Bake at 425 degrees for 12 to 15 minutes. Serve with mustard.

**Glory Be:** Glory be to the Father, and to the Son, and to the Holy Spirit. As it was in the beginning, is now, and ever shall be, world without end. Amen.

**Fatima Prayer:** O my Jesus, forgive us our sins, save us from the fires of hell and lead all souls to heaven, especially those most in need of Thy mercy.

# FOOD FOR THOUGHT

From the Internet

We look forward to the beginning of a new season. As we prepare for this journey, we might want to assemble the "Survival Kit for Life's Daily Experiences," to help us along the way.

1. **Toothpick:** To remind us to pick out the good qualities in those around us. (Matthew 7:1).
2. **Rubber Band:** To remind us to be flexible because life might not always go the way we want, but we know that our lives are in God's hands. (Romans 8:28).
3. **Band-Aid:** To remind us to heal the hurts and wounds of others, as well as our own. (Colossians 3:12-14).
4. **Pencil:** To remind us to make a note of our blessings every day. (Ephesians 1:3).
5. **Eraser:** To remind us that everyone makes mistakes. (Genesis 50:15-21).
6. **Chewing Gum:** To remind us to stick with it and we can accomplish anything with Jesus. (Phillipians 4:13).
7. **Mint:** To remind us that we are worth a mint to our heavenly Father. (John 3:16-17).
8. **Candy Kiss:** To remind us that everyone needs a kiss or a hug every day. (1 John 4:7)
9. **Tea Bag:** To remind us to relax daily and go over that list of God's blessings. (1 Thessalonians 5:18).

**Hail Holy Queen:** Hail Holy Queen, Mother of mercy! Hail, our life, our sweetness and our hope! To you do we cry, poor banished children of Eve; to you do we send up our sighs, mourning and weeping in this valley of tears! Turn then, most gracious advocate, your eyes of mercy toward us; and after this, our exile, show unto us the blessed fruit of your womb, Jesus. O clement, O loving, O sweet Virgin Mary!



# Main Dish

"Suffer The Little Children Unto Me"



## **VI. Suffer The Little Children Unto Me**

"At this time the disciples came to Jesus and said, 'who is the greatest in the kingdom of heaven?' So he called a little child to him and set the child in front of them. Then he said, 'I tell you solemnly, unless you change and become like little children, you will never enter the kingdom of heaven. And so, the one who makes himself as little as this little child is the greatest in the kingdom of heaven.'" (Matthew 18: 1-4).

Children are those special creatures who have an insatiable appetite to learn and explore and ask questions. Their love and affection is given freely to puppies and guppies and strangers and family, until we teach them differently. What wonderful characteristics to strive for in our adult world, instead of being convinced that we know everything we need to know, and there is no more room for growth or understanding. A wonderful line from somewhere in my past - "Those who think they know it all disturb those of us who do."



## GROUND BEEF

### **BBQ MEATBALLS**

Maxine Elser

**2 lb. ground beef**  
**¾ c. oatmeal**  
**1 T. diced onion**

**2 tsp. salt**  
**½ tsp. pepper**  
**1 cup milk**

Mix well and make into balls and pour the following sauce over them:

#### **Sauce:**

**1 T. sugar**  
**2 T. Worcestershire sauce**  
**1 cup catsup**

**½ cup water**  
**¼ cup vinegar**  
**½ cup minced onion**

Combine and pour over meatballs. Bake at 375 degrees for 35 minutes or until done.

## **BEEF & CORN CASSEROLE**

Julie Anderson

**1 lb. ground beef**  
**¼ c. chopped onion**  
**¼ cup chopped green pepper**  
**1 (16 oz.) can diced tomatoes, drain & reserve ¼ c. juice**  
**1 can (12 oz.) whole corn, drained**      **1 (12-16 oz.) can tomato sauce**  
**½ jar stuffed olives, sliced**              **1 to 2 tsp. chili powder**  
**1 c. crushed corn chips**                      **½ c. shredded Cheddar cheese**

Brown ground beef, onion and green pepper in 2 qt. saucepan. Add tomatoes and reserved ¼ cup juice to beef mixture. Then add corn, tomato sauce, olives and chili powder. Cover and heat 10 minutes. Uncover, sprinkle crushed chips and cheese over mixture. Cover for a few minutes until cheese melts.

## BEEF CASSEROLE

Maxine Elser

**2 lbs. lean ground beef, uncooked**  
**1 ½ tsp. salt**  
**2 cans of milk**  
**crushed potato chips**

**8 oz. dry noodles**  
**2 cans cream of mushroom soup**  
**pepper to taste**

Mix all ingredients in a bowl. Pour into a greased 9 by 13 baking dish. Top with potato chips. Bake at 350 degrees for 1 ½ hours.

## BEEF NACHO CASSEROLE

June Reiman

**1 lb. ground beef, (brown and drain)**  
**1 jar (12 oz.) chunky salsa**  
**1 cup whole kernel corn, drained, may use Mexican corn**  
**¾ c. or less light Miracle Whip**  
**1 T. chili powder**  
**2 cups crushed tortilla chips, divided**  
**2 cups shredded Colby, Monterey or jack cheese**

Heat oven to 350 degrees. To browned meat add salsa, corn, Miracle Whip, and chili powder. Layer ½ each of meat mixture, chips and cheese in a 2 qt. casserole and repeat layers. Bake 20 to 30 minutes until well heated through. Top with shredded lettuce, chopped tomatoes, sour cream and sliced black olives.

## BUBBLE PIZZA

Kyle Anderson

**1 ½ lb. ground beef**  
**chopped green pepper**  
**2 tubes biscuits, regular or buttermilk**  
**chopped onion**  
**sliced mushrooms**  
**1 (15 oz.) jar pizza sauce**

Grease 9 by 13 pan. Place biscuits in bottom of pan. Pour pizza sauce over biscuits. Brown beef and onion together, drain. Spoon on meat and onion, garnish with green peppers and mushrooms. Bake at 400 degrees for 20 minutes. Top with cheese of your choice and bake another 10 minutes at 400 degrees. Any toppings may be used, sausage, pineapple, pepperoni, black or green olives or bacon bits.

# CHEESEBURGER SKILLET DINNER

Maxine Elser

**1 pkg. (7 ¼ oz.) macaroni and cheese**  
**½ cup chopped onion**  
**1/3 cup ketchup**  
**½ tsp. prepared mustard**  
**¾ cup shredded Cheddar cheese**

**1 lb. ground turkey or beef**  
**1 pkg. (16 oz.) frozen mixed veggies**  
**¼ cup water**  
**¼ tsp. garlic powder**  
**salt and pepper**

Prepare macaroni and cheese according to package directions. Meanwhile, in large skillet, brown the meat with the onion and drain. Stir in veggies, ketchup, water, mustard and garlic powder. Cook until veggies are crisp-tender, about 10 minutes. Add Cheddar cheese and stir until melted. Mix in macaroni and cheese. Season with salt and pepper.

# CHOW MEIN CASSEROLE

Donna Hansen

**1 to 1 ½ lb. ground beef, browned and drained**  
**1 (4 oz.) can mushrooms, drained and save liquid**  
**1 med. onion, chopped**  
**1 (8 oz.) can sliced water chestnuts, drained and save liquid**  
**1 c. diced celery**  
**1 (16 oz.) can green beans, drained and save liquid**  
**½ c. uncooked brown rice**  
**2 c. of drained liquid (add water to make 2 cups)**  
**4 tsp. soy sauce**  
**1 can cream of mushroom soup**  
**1 can cream of chicken soup**  
**1 (3 oz.) can of chow mein noodles**

Mix all ingredients together except the noodles. Pour into a 9 by 13 pan and cover. Bake for 1 ½ hours in a 350 degree oven. Stir once during baking. When done, remove cover, stir and sprinkle the noodles on top. It will thicken a bit as it sits for a few minutes.

\*\*\*

*"Sweet is the sleep of a laborer,  
whether he eats little or much;..."*

Ecclesiastes 5:12

# CHOW MEIN VEGETABLE HOTDISH

June Reiman

- |  |                                 |
|--|---------------------------------|
| <b>1 ½ lbs. hamburger</b>                            | <b>1 can chicken rice soup</b>  |
| <b>½ cup chopped onion</b>                           | <b>½ cup chopped celery</b>     |
| <b>1 lg. can mixed Chinese vegetables, and juice</b> |                                 |
| <b>1 small can mushrooms, ½ can of the juice</b>     |                                 |
| <b>1 can cream mushroom soup</b>                     | <b>1 T. soy sauce</b>           |
| <b>1 can celery soup</b>                             | <b>2 cups chow mein noodles</b> |

Brown hamburger with onion and celery. Add soups and all the rest of the ingredients. Add noodles just before baking. Mix and bake one hour at 350 degrees. Sometimes it takes more baking for the juice to cook down. Serve with extra chow mein noodles.

# CRANBERRY MEAT BALLS

Lois Sporrer

- |                                    |                                |
|------------------------------------|--------------------------------|
| <b>2 eggs</b>                      | <b>¼ cup dried cranberries</b> |
| <b>1 envelope onion soup mix</b>   | <b>2 T. chopped parsley</b>    |
| <b>½ cup seasoned bread crumbs</b> | <b>1 ½ lb. ground beef</b>     |

## Sauce:

- |                                    |                             |
|------------------------------------|-----------------------------|
| <b>1 can whole cranberry sauce</b> | <b>3 T. brown sugar</b>     |
| <b>¾ cup catsup</b>                | <b>3 T. onion</b>           |
| <b>½ cup beef broth</b>            | <b>2 tsp. cider vinegar</b> |

Mix first six ingredients and form into balls. Put in microwave and heat on high for 3 to 4 minutes. Combine sauce ingredients. Microwave 3 to 4 minutes on high. Stir in meatballs. Cover and microwave 1 to 2 minutes on high.

# CRISPY CROWNS HAMBURGER CASSEROLE

Susanne Wesselmann

Line cake pan and sides with Ore Ida Crispy Crowns. Bake until brown. Brown hamburger and garlic to taste. Drain and place over potatoes. Layer chopped broccoli over meat. Drain can of Italian tomatoes and layer over broccoli. Layer mushrooms next. Mix 1 ½ cups Cheddar cheese with can of cream of celery soup and ½ cup milk. You may use Cheddar cheese soup and cream of celery soup with ½ cup milk. Bake at 350 degrees for 45 minutes. Pour Durkee onions and 1 ½ cup cheese and bake 10 more minutes.

# CROCK POT PIZZA

Marge Ruml

- 8 oz. Kluski egg noodles
- 1 ½ to 2 lbs. hamburger or sausage
- 1 (30 oz.) jar spaghetti sauce
- 2 c. mozzarella cheese
- 1 (10 oz.) jar pizza sauce
- 2 c. Cheddar cheese
- 16 oz. pepperoni or Canadian bacon

Cook noodles as needed. Brown and drain meat. Add sauces and noodles. Layer in crock pot ½ meat, sauce, noodles, ½ cheese, ½ pepperoni/ bacon. Repeat. Cook in large crock pot 1 ½ to 2 hours on high or 4 to 5 on low. Mixture may boil over. Recipe may be cut in half for smaller crock pot.

## DON'T COOK THE PASTA MANICOTTI

Kathy Heikens Christensen

- |   |                                    |
|---|------------------------------------|
| 1 lb. ground beef                           | 1 tsp. salt                        |
| ½ c. chopped onion                          | 1/8 tsp. pepper                    |
| 2 cloves garlic, chopped                    | 4 c. shredded Mozzarella cheese    |
| 4 c. tomato juice                           | 1 (15 oz.) carton ricotta cheese   |
| 1 (6 oz.) can tomato paste                  | 1 (10 oz.) pkg. frozen spinach     |
| 2 tsp. oregano                              | 2 eggs                             |
| 1 tsp. sugar                                | 1 (8 oz.) pkg. manicotti, uncooked |
| ½ c. dried Parmesan and Romano cheese blend |                                    |

Thaw and drain spinach. In large skillet brown meat with onion and garlic. (You may use ¼ tsp. garlic powder.) Pour off fat. Stir in 2 cups tomato juice, tomato paste, oregano, sugar, salt and pepper. Simmer while preparing the filling. In large bowl combine 2 cups mozzarella, ricotta, spinach, eggs, Parmesan and Romano cheeses. Mix well. Preheat oven to 350 degrees. Stuff uncooked shells and arrange in 9 by 13 pan. Spoon meat sauce evenly over shells and pour remaining 2 cups tomato juice evenly over top. Cover with foil and bake 1 hour. Remove from oven and remove foil. Immediately top with remaining mozzarella cheese. Let stand 15 minutes before serving. To make stuffing pasta easier, you may use a pastry tube. This may be made ahead of time and refrigerated. Just increase baking time 15 minutes.

# EIGHT LAYER CASSEROLE

Claire Ossino

|                            |                                    |
|----------------------------|------------------------------------|
| <b>2 lbs. hamburger</b>    | <b>½ c. chopped onion</b>          |
| <b>32 oz. tomato sauce</b> | <b>16 oz. wide noodles, cooked</b> |
| <b>2 tsp. dried basil</b>  | <b>20 oz. frozen spinach</b>       |
| <b>1 tsp. sugar</b>        | <b>1 tsp. garlic salt</b>          |
| <b>½ tsp. pepper</b>       | <b>2 c. cojack cheese</b>          |
| <b>2 c. sour cream</b>     | <b>2 c. Cheddar cheese</b>         |
| <b>16 oz. cream cheese</b> | <b>1 c. milk</b>                   |

Cook and drain noodles. Thaw and drain spinach. Brown hamburger, drain. Stir into the meat the tomato sauce, basil, sugar, garlic salt, salt and pepper. Bring to boil and simmer 10 minutes. Combine sour cream, cream cheese, milk and onion in a separate bowl. In greased 9 by 13 pan layer ½ of the cooked noodles, ½ of the meat mixture, all the cream cheese mixture and all the spinach. Top with remaining meat and noodles. Top with cheese. Bake at 350 degrees 1 hour.

# FATHER'S CASSEROLE

Darlene Reinig

|  |
|--|
| <b>1 to 1 ½ lbs. of ground chuck hamburger</b> |
| <b>2 cups of chopped celery</b>                |
| <b>onion to taste</b>                          |
| <b>1 can cream of tomato soup</b>              |
| <b>1 can cream of mushroom soup</b>            |
| <b>1 ½ c. water</b>                            |
| <b>2 T. soy sauce</b>                          |
| <b>1 lg. can chow mein noodles</b>             |

Brown meat. Add celery and onions. Cook until celery is tender. Add half the noodles and remaining ingredients. Mix well. Place in casserole dish. Top with remaining noodles. Bake for 1 hour at 350 degrees.

\*\*\*

*"Therefore the LORD will give you meat, and you shall eat."*

Numbers 11:18

# GOULASH

Leah Stein

- |   |                                    |
|---|------------------------------------|
| <b>1 lb. ground beef</b>                      | <b>1 c. chopped tomatoes</b>       |
| <b>15 oz. tomato juice</b>                    | <b>dash of pepper</b>              |
| <b>1 c. or more uncooked elbow macaroni</b>   | <b>1 c. shredded cheese (opt.)</b> |
| <b>1 can tomato soup (low sodium is good)</b> | <b>1 small can mushrooms (opt)</b> |
| <b>onion or onion flakes to taste</b>         |                                    |

Brown beef and onion in skillet. Drain. Add tomato juice, tomato soup, tomatoes and pepper. Bring to boil, stir in macaroni and cook approximately 5 to 7 minutes or until tender. If desired, add mushrooms and cheese. Simmer another 5 minutes covered. It may be useful to cut back on tomato juice if also cutting back on cheese as the cheese acts as a thickening agent. Goes well with warm, crusty bread.

# GROUND BEEF STROGANOFF

Carol Swartz

- |                                       |                               |
|---------------------------------------|-------------------------------|
| <b>2 T. butter</b>                    | <b>2 T. flour</b>             |
| <b>¼ c. chopped onion</b>             | <b>1 tsp. salt</b>            |
| <b>1 clove garlic, minced</b>         | <b>dash of pepper</b>         |
| <b>1 lb. ground beef</b>              | <b>8 oz. sliced mushrooms</b> |
| <b>½ can of cream of chicken soup</b> | <b>2 T. minced parsley</b>    |
| <b>1 c. sour cream</b>                |                               |

Melt butter in pan over medium high heat. Cook onion, garlic and beef. Drain. Add flour, salt, pepper, mushrooms and soup. Heat thoroughly, stirring occasionally. Stir in sour cream and parsley. Heat through. Serve over cooked wide noodles.

# HAMBURGER CASSEROLE

Margaret Rehse

- |                          |                                     |
|--------------------------|-------------------------------------|
| <b>1 lb. ground beef</b> | <b>1 can cream of mushroom soup</b> |
| <b>5 sliced potatoes</b> | <b>1 can vegetable beef soup</b>    |
| <b>1 chopped onion</b>   | <b>salt &amp; pepper to taste</b>   |

Layer beef, potatoes, onion and seasonings. Pour soups over and bake 2 hours at 350 degrees.

# HAMBURGER HASHBROWN CASSEROLE

Donna Murray

**1 lb. frozen hashbrowns (4 c.)**

**1 lb. hamburger**

**onion**

**salt & pepper**

**1 can cream of mushroom soup**

**1 c. milk**

**8 oz. Cheddar cheese**

**1 can French fried onions**

Brown hamburger and onion with salt and pepper. Blend soup and milk. Layer all ingredients, except French fried onions, in casserole in order given. Cover with aluminum foil and bake 1 hour at 350 degrees. Remove foil add French fried onions, turn off heat and return to oven for 15 minutes.

# HAMBURGER HOT DISH

Lois Crane

Place a layer of sliced raw potatoes in the bottom of a casserole dish. Add a layer of minute rice and a layer of raw hamburger, about 2 pounds. Then, a layer of carrots and cover with a layer of onions. Cover with tomato juice and bake approximately 2 hours at 375 degrees.

# HAMBURGER HOT DISH

Audrey Kuhlman

**1 box Stove top stuffing, prepared according to package directions**

**1 can mushroom soup**

**1 tsp. Worcestershire sauce**

**1 T. ketchup**

**1 lb. hamburger, raw**

Spread prepared stuffing in casserole dish. In pan cook hamburger with ketchup and Worcestershire sauce. Drain grease. Mix in mushroom soup. Pour over stuffing and bake at 350 degrees for 40 minutes.

# KLUSKI NOODLE CASSEROLE

Laila Wolterman

**1 lb. hamburger**

**1 can cream of chicken soup**

**1 pkg. Kluski noodles, cooked to near tenderness**

**8 oz. shredded cheese**

**1 egg size onion, cut fine**

**1 can sauerkraut, drained**

Brown meat and onion. Drain. Cook the noodles. Layer in half the meat, noodles, sauerkraut, cream of chicken soup and cheese. Repeat. Bake 30 minutes at 350 degrees covered. If a little dry, add milk.

# LASAGNA

Pearl Trebbien

1 ½ lb. ground beef, browned  
1 large jar of spaghetti sauce  
1 (8 oz.) can tomato sauce  
½ cup water

1 c. cottage cheese  
1 ½ cup mozzarella cheese  
lasagna noodles, uncooked  
Parmesan cheese

Brown ground beef. Add spaghetti sauce, tomato sauce and water. Layer in a greased 9 by 13 pan as follows: 1/3 of the meat mixture, uncooked lasagna noodles, cottage cheese, and mozzarella cheese. Repeat layers ending with a meat layer (7<sup>th</sup> layer). Cover with Parmesan cheese and bake covered 2 hours at 325 degrees.

# LOW CALORIE LASAGNA

Marie Jipson

2 lb. hamburger, browned and drained  
1 can mushrooms  
cottage cheese

1 jar Prego Spaghetti sauce  
6 lasagna noodles, cooked  
shredded cheese

Mix hamburger, sauce and mushrooms together. In 9 by 13 pan layer the following: hamburger mixture on the bottom, then 3 lasagna noodles, then cottage cheese, then shredded cheese. Repeat layers. Bake in 350 degree oven for 30 minutes.

# MANICOTTI

Blanche Goergen

2 (8 oz.) pkg. manicotti noodles  
1 ½ lb. ground beef  
1 medium onion, diced  
48 oz. meat flavored spaghetti sauce  
16 oz. Monteray Jack cheese, shredded

1 T. pepper  
1 T. garlic salt  
2 (8 oz.) pkg. taco cheese  
16 oz. canned mushrooms, drained  
16 oz. Mozzarella cheese, shredded

Cook manicotti noodles as directed on package, except for only 5 to 7 minutes; drain. Cover with cold water: let stand 3 to 5 minutes. In large skillet, brown ground beef and onion, drain. Add spaghetti sauce, mushrooms and seasonings. Simmer about 30 minutes. Heat oven to 350 degrees. In large bowl combine cheeses. Drain manicotti noodles. Fill with cheese mixture, packing tightly but being careful not to break noodles. Spoon a layer of meat sauce about ½ inch thick into an 11 ½ by 16 pan. Sprinkle some of the cheese mixture over sauce; place stuffed noodles over cheese, spoon remaining sauce over noodles. Sprinkle with any remaining cheese mixture. Bake 25 minutes. Let stand 10 minutes before serving. 12 to 14 servings. May adjust pepper and garlic salt to taste.

# MEATBALLS

Dee Brooks

- |  |                        |
|--|------------------------|
| <b>2 lbs. hamburger</b>                  | <b>2 tsp. salt</b>     |
| <b>4 slices bread or bread crumbs</b>    | <b>¼ tsp. pepper</b>   |
| <b>¾ c. milk</b>                         | <b>1/8 tsp. nutmeg</b> |
| <b>1 medium onion, grated or chopped</b> | <b>2 beaten eggs</b>   |

Mix all together and shape into small balls. Brown in frying pan and drain off fat. Mix together:

- |                                |                                      |
|--------------------------------|--------------------------------------|
| <b>1 small jar grape jelly</b> | <b>1 (12 oz.) bottle chili sauce</b> |
|--------------------------------|--------------------------------------|

Pour over meatballs and bake at 350 degrees for 15 minutes.

# MEATLOAF

Bonnie Simonson

- |  |                             |
|--|-----------------------------|
| <b>1 can cream of mushroom soup</b>                | <b>¼ tsp. ground nutmeg</b> |
| <b>1 ½ lbs. ground beef</b>                        | <b>½ c. sour cream</b>      |
| <b>1 egg, slightly beaten</b>                      |                             |
| <b>½ c. finely crushed herb-seasoned stuffing</b>  |                             |
| <b>(or fine dry bread crumbs plus ½ tsp. sage)</b> |                             |

Mix thoroughly beef, egg, stuffing, nutmeg and 1/3 cup soup. Shape firmly into loaf and place in shallow baking pan. Bake at 350 degrees for one hour. Blend remaining soup and sour cream. Heat; stir now and then. Serve over loaf. Sprinkle with additional nutmeg. Garnish with cucumber slices. May be served with buttered rice, green beans and cranberry sauce.

\* \* \*

*"O give thanks to the LORD, for he is good;  
his steadfast love endures for ever!"*

Psalm 118:1

# MEXICAN CASSEROLE

Dee Brooks

|  |   |
|--|---|
| <b>4 flour tortillas</b>               | <b>¼ c. water</b>                         |
| <b>1 lb. ground beef</b>               | <b>½ tsp. chili powder</b>                |
| <b>½ c. chopped green pepper</b>       | <b>1 c. sour cream</b>                    |
| <b>½ c. chopped onion</b>              | <b>2 eggs</b>                             |
| <b>1 (1 ¼ oz.) pkg. taco seasoning</b> | <b>¼ tsp. pepper</b>                      |
| <b>1 (8 oz.) can tomato sauce</b>      | <b>2 c. corn chips, crushed</b>           |
| <b>1 (6 oz.) can tomato paste</b>      | <b>2 c. shredded Monterey Jack cheese</b> |

Combine green pepper, onion and hamburger and cook until no longer pink. Drain off fat. Mix in taco seasoning, sauce, paste, water and chili powder. Cook until thickened. In another bowl blend sour cream, eggs and pepper. Place 2 tortillas in bottom of 12 by 8 baking dish. Top with half of meat mixture and half of sour cream mix. Repeat layers. Sprinkle cheese, then corn chips on top. Bake for 30 minutes at 350 degrees. Let stand 5 minutes.

# MOM'S MEATBALLS

Jenny Wagner

|                               |                                     |
|-------------------------------|-------------------------------------|
| <b>1 lb. lean ground beef</b> | <b>1 can cream of mushroom soup</b> |
| <b>¾ c. crushed saltines</b>  | <b>1 can cream of chicken soup</b>  |
| <b>2 eggs</b>                 | <b>1 ½ soup cans of water</b>       |
| <b>salt and pepper</b>        |                                     |

Combine ground beef, cracker crumbs, eggs, salt and pepper in a large bowl. Mix with clean hands. Form into small balls of even size. Place on a cookie sheet sprayed with non-stick cooking spray and brown in a 400 degree oven for 5 minutes. Turn once and cook 3 to 5 minutes longer. Place meatballs in a casserole dish sprayed with non-stick cooking spray. In a separate bowl, stir together with a wire whip the 2 soups and water until smooth. Pour over meatballs. Bake 300 degrees for 45 minutes. The gravy is good over baked potatoes.

# MOTHER'S HOT DISH

Jane Hinrichsen

|                                   |                                  |
|-----------------------------------|----------------------------------|
| <b>1 pkg. egg noodles, cooked</b> | <b>2 cans cream chicken soup</b> |
| <b>1 lb. hamburger, cooked</b>    | <b>¼ lb. Velveeta cheese</b>     |
| <b>2 cans creamed corn</b>        |                                  |

Stir together and bake 1 hour on low heat.

# NO BOIL LASAGNA

Kae Luchtel

- |  |                                 |
|--|---------------------------------|
| <b>1 lb. hamburger, browned</b>                    | <b>2 c. cottage cheese</b>      |
| <b>1 tsp. minced onion</b>                         | <b>¼ c. Parmesan cheese</b>     |
| <b>1 lg. can Hunts Traditional Spaghetti sauce</b> | <b>1 egg</b>                    |
| <b>1 (16 oz.) can chopped tomatoes</b>             | <b>1 T. parsley flakes</b>      |
| <b>1 tsp. basil</b>                                | <b>8 to 10 uncooked noodles</b> |
| <b>½ tsp. oregano</b>                              | <b>2 c. shredded mozzarella</b> |
| <b>¼ tsp. garlic salt</b>                          | <b>¼ c. water</b>               |

Brown beef with onion, drain fat. Add spaghetti sauce and tomatoes with juices. Stir in water. Add basil, oregano and garlic. Set aside. Mix cottage and Parmesan cheeses with egg and parsley. In a 9 by 13 glass dish, spread ½ cup sauce. Top with 4 or 5 noodles (uncooked). Spread ½ of cottage cheese mixture and ½ mozzarella over noodles. Then ½ cup more sauce, 4 to 5 more noodles and remaining cottage cheese, mozzarella and tomato sauce. Bake in 350 degree oven covered with foil, shiny side down, 60 to 70 minutes.

# PIZZA LOAF

Rose Mary Cox

- |                                     |   |
|-------------------------------------|---|
| <b>2 lbs. ground beef</b>           | <b>1 (15 oz.) can tomato sauce</b>      |
| <b>½ lb. Italian sausage</b>        | <b>2 tsp. salt</b>                      |
| <b>1 c. crushed crackers</b>        | <b>¾ tsp. oregano</b>                   |
| <b>1 to 2 garlic cloves, minced</b> | <b>½ tsp. pepper</b>                    |
| <b>1 onion, chopped</b>             | <b>3 oz. shredded mozzarella cheese</b> |
| <b>1 egg</b>                        |   |

Combine beef, sausage, cracker crumbs, garlic, onion and egg. Mix spices and tomato sauce. Save 1/3 cup of sauce to put on top. Add sauce mixture to meat mixture and mix well. Form into loaf. Put in pan, spread sauce on top. Bake at 350 degrees for 1 ½ hour. Sprinkle with cheese. Bake for 5 to 8 minutes more.

\*\*\*

*“And when David had finished offering the burnt offerings and the peace offerings, he blessed the people in the name of the LORD, and distributed to all Israel, both men and women, to each a loaf of bread, a portion of meat, and a cake of raisins.”*

1 Chronicles 16:1-3

# **PORCUPINE CASSEROLE**

Mary Kraninger

- |                                  |                                |
|----------------------------------|--------------------------------|
| <b>2 lb. ground beef</b>         | <b>2 tsp. prepared mustard</b> |
| <b>½ c. uncooked rice</b>        | <b>¼ tsp. pepper</b>           |
| <b>½ c. chopped onion</b>        | <b>¼ tsp. garlic powder</b>    |
| <b>½ c. chopped celery</b>       | <b>1 can tomato soup</b>       |
| <b>1 egg</b>                     | <b>½ c. water</b>              |
| <b>1 T. Worcestershire sauce</b> | <b>¼ c. catsup</b>             |

Combine first 9 ingredients. Form into 1 ½ inch balls. Place in 9 by 13 pan. Combine soup, water and catsup. Mix well and pour over meatballs. Cover and bake at 350 degrees for 1 hour.

# **SAUERKRAUT HOT DISH**

Lucy Krogman

- 1 lb. hamburger**
- 1 medium onion**
- 2 cans cream of chicken soup**
- 7 oz. box of macaroni, uncooked**
- 1 medium can sauerkraut, undrained**

Brown hamburger; add chopped onion. Place all ingredients in casserole. Bake at 350 degrees for 1 hour.

# **SAVORY MEAT BALLS**

Elaine Mehan

- |                           |                         |
|---------------------------|-------------------------|
| <b>2 lb. ground beef</b>  | <b>2 eggs, beaten</b>   |
| <b>½ c chopped onions</b> | <b>2/3 c. flour</b>     |
| <b>2 tsp. salt</b>        | <b>¼ c. oil</b>         |
| <b>¼ tsp. pepper</b>      | <b>1 c. water</b>       |
| <b>½ tsp. nutmeg</b>      | <b>2 bouillon cubes</b> |
|                           | <b>1 bay leaf</b>       |

Combine beef, onions, salt, pepper, nutmeg and eggs. Shape into balls. Roll in flour and brown in hot oil. Add bouillon cubes to water. Add water and bay leaf to meatballs and simmer 20 to 30 minutes. Thicken juice for gravy and serve with mashed potatoes.

## SPEEDY MEAT LOAVES

Becky Schierholt

**1 ½ lb. ground chuck**  
**1 c. fine dry bread crumbs**  
**1 small onion, chopped**  
**½ tsp. lite salt**  
**¼ tsp. pepper**

**1 (5 oz.) can evaporated skim milk**  
**Sauce:**  
**¾ c. catsup**  
**1 T. brown sugar**  
**2 tsp. vinegar**

Combine ground chuck, bread crumbs, onion, salt, pepper and milk. Shape into 6 meat loaves. Place on greased broiler rack. Combine sauce and spoon over top. Bake at 450 degrees for 25 minutes.

## SUNDAY LASAGNA

Mary Jo Roskammer

**1 ½ to 2 lbs. ground beef**  
**½ c. chopped onion**  
**2 (8 oz.) cans tomato sauce**  
**2 tsp. oregano**  
**2 tsp. parsley**  
**2 tsp. salt**  
**1 tsp. dry basil**  
**garlic to taste**  
**pepper to taste**  
**2 c. cottage cheese**  
**1 egg**  
**1 c. shredded cheese (not Velveeta)**  
**2 c. tomato juice**  
**1 pkg. raw lasagna noodles**

Sauté ground beef and onion. Add tomato sauce, oregano, parsley, salt, dry basil, garlic and pepper and simmer. Combine 2 cups cottage cheese with 1 egg and shredded cheese. Grease 9 by 13 pan. Layer meat mixture first, then a layer of noodles, then part of cheese and repeat. Cover with tomato juice enough to see around the edges. Store in refrigerator 8 to 24 hours. Bake 2 hours at 300 degrees.

## TACO BAKE

Becky Wittrock

- 2 lb. ground beef
- 1 (15 oz.) can tomato sauce
- 1 (15 oz.) can red kidney beans, drained
- ½ tsp. pepper
- 1 (5 oz.) pkg. ready to eat taco shells
- 2 c. shredded Cheddar cheese or Monterey jack cheese
- ½ small head of lettuce, 2 medium tomatoes
- 1 ½ c. chopped onion
- 2 tsp. chili powder
- 1 ½ tsp. salt

About 45 minutes before serving, cook ground beef and onions in a 10 inch skillet over medium high heat until beef is browned and onions are tender, about 10 minutes. Stir in tomato sauce, kidney beans, chili powder, salt and pepper. Break each taco shell in ½ at the fold. Arrange taco shell halves on the bottom and sides of a 9 by 13 inch pan. Spoon meat mixture evenly over shells. Sprinkle with cheese and bake in 350 degree oven for 15 to 20 minutes, or until hot. Top with lettuce and tomato. Serves 8.

## TATER TOT CASSEROLE

Jean Schmidt

- 2 lb. hamburger
- 1 pkg. frozen vegetables or 1 can of vegetables
- 1 can cream of mushroom soup
- 1 lg. pkg. of Tater Tots

Brown hamburger and place in 9 by 13 pan. Layer vegetables, then mushroom soup and top with Tater Tots. Bake in 350 degree oven for 30 to 40 minutes.

## THREE CHEESE PASTA BAKE

Linda Bronson

- 4 c. (8 oz.) medium egg noodles
- 1 lb. ground beef
- 1 small jar Prego Spaghetti sauce
- 8 oz. pkg. cream cheese
- 1 c. cottage cheese
- ¼ c. dairy sour cream
- 1 ½ c. shredded Cheddar cheese

Cook noodles by package directions. Brown ground beef; stir in Prego sauce and simmer 5 minutes. Combine cream cheese, cottage cheese and sour cream. Mix well. Place half of noodles in a 13 by 9 by 2 baking dish. Spread on cheese mixture and top with remaining noodles. Cover with meat mixture. Sprinkle with cheese. Bake at 350 degrees for 35 minutes or until golden brown and bubbling.

# VERSATILE CASSEROLE

Mitzi Luchtel

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| <b>1 lb. ground beef</b>          | <b>4 lg. potatoes, sliced</b>     |
| <b>1 sm. onion, chopped</b>       | <b>1 can peas, drained</b>        |
| <b>2 T. green pepper, chopped</b> | <b>1 can cream of celery soup</b> |
| <b>1 tsp. salt</b>                | <b>¼ c. water</b>                 |
| <b>¼ tsp. pepper</b>              | <b>¼ tsp. salt</b>                |

Brown ground beef, drain fat. Add onion, green pepper, salt and pepper. In greased casserole add half the potatoes. Cover with ground beef mixture. Add peas and remaining potatoes. Combine soup, water and ¼ tsp. salt. Pour over top. Cover and bake at 350 degrees for 1 ½ hours. For variations try red kidney beans with tomato soup, green beans with cream of mushroom soup or corn with cream of chicken soup.

# ZESTY PORCUPINE MEATBALLS

Claire Ossino

- |                                  |                            |
|----------------------------------|----------------------------|
| <b>2 eggs</b>                    | <b>1 T. parsley</b>        |
| <b>2 cans tomato soup</b>        | <b>1 tsp. onion salt</b>   |
| <b>2 c. instant rice</b>         | <b>pepper to taste</b>     |
| <b>¼ c. chopped onion</b>        | <b>Lawry's Season Salt</b> |
| <b>¼ c. Worcestershire sauce</b> | <b>1 can tomato soup</b>   |
| <b>1 lb. ground beef</b>         | <b>1 can water</b>         |
| <b>1 lb. pork sausage</b>        |                            |

Mix all the above ingredients, except 1 can tomato soup and water, in a large bowl. Roll into balls and place in greased baking dish. Mix the third can of soup and water. Pour over meatballs and cover dish with foil. Bake at 350 degrees for 1 hour.

\* \* \*

*"For he satisfies him who is thirsty,  
and the hungry he fills with good things."*

Psalm 107:9

# OTHER BEEF

## BARBECUE CHUCK ROAST

Al Bowles

**3 to 4 lb. chuck roast, 1 ½ to 2 inches thick**

**Accent**

**1/3 c. wine vinegar**

**¼ c. catsup**

**2 T. cooking oil**

**2 T. soy sauce**

**1 T. Worcestershire sauce**

**1 tsp. prepared mustard**

**1 tsp. salt**

**¼ tsp. pepper**

**¼ tsp. garlic powder**

Sprinkle roast with Accent. Combine rest of ingredients and marinate at least 2 to 3 hours. Remove roast, sprinkle with more Accent and grill at medium heat for 35 to 45 minutes.

## BEEF ROAST AND HORSERADISH SAUCE

Gerald Bradley

**1 (3 to 4 lb.) beef roast**

**2/3 c. Worcestershire sauce**

**1/3 c. soy sauce**

**1/3 c. red wine vinegar**

**2/3 c. Italian dressing**

Combine all ingredients except roast and marinate roast overnight in a sealed container or Ziploc bag. Grill over low heat until done. Use meat thermometer. Slice thin and serve with horseradish sauce.

## BEEF STROGANOFF

Dori Lippon

**2 lbs. stew meat or round steak thinly sliced**

**1 can mushrooms**

**1 package dry beef mushroom soup**

**1 cup red wine**

Mix all ingredients. Place in covered Dutch oven and bake at 325 degrees for 2 ½ to 3 hours. Serve with sour cream over noodles or rice.

# CORNED BEEF NOODLE DISH

Arleen Rohwer

- |  |                             |
|--|-----------------------------|
| 12 oz. pkg. noodles cooked and drained | 1 can milk                  |
| 1 can corned beef hash                 | 1 large onion, chopped      |
| 1 can cream of mushroom soup           | dash of pepper              |
| 1 can cream of celery soup             | 8 oz. grated Cheddar cheese |

Mix all ingredients and place in baking dish. Top with crushed potato chips. Bake 1 hour at 350 degrees.

## CROCK POT ROAST #1

Gerald Bradley

- |                                  |                         |
|----------------------------------|-------------------------|
| 2 ½ to 3 lb. roast               | 1 can diced tomatoes    |
| 1 medium onion                   | 2 cups. chopped carrots |
| ½ large pepper                   | 1 pkg. onion soup mix   |
| equal parts of: Italian dressing |                         |
| Worcestershire sauce             |                         |
| soy sauce                        |                         |
| red wine vinegar                 |                         |

Chop onion, pepper and carrots in small pieces. Spray crock pot with oil. Put roast in pot and add all the other ingredients. If you do not have enough liquid, add some water or wine. Do not drain any liquid. Let it cook until meat is done. It gets better each day.

## CROCK POT ROAST #2

Gerald Bradley

- |                            |                                  |
|----------------------------|----------------------------------|
| 3 to 4 lb. beef roast      | 1 tsp. minced garlic             |
| ¼ c. Worcestershire sauce  | ½ c. water                       |
| ¼ c. Italian dressing      | 1 medium can diced tomatoes      |
| ¼ c. soy or teriyaki sauce | carrot, coarsely chopped         |
| ¼ c. red wine vinegar      | 1 medium onion, coarsely chopped |

Season roast to your taste. Lemon pepper is especially good. Combine next six ingredients and mix well. Pour over roast. About 1 to 1 ½ hours later add the tomatoes, juice and all, as many carrots as you like, and the onion. Cover and let cook on low all day.

# DEVILED SWISS STEAK

Darlene Reinig

**3 T. flour**

**1 ½ T. dry mustard**

**¾ tsp. pepper**

**1 ½ to 2 lbs. round steak**

**1 c. water**

**1 T. Worcestershire sauce**

**1 tsp. beef bouillon granules**

**2 (4 oz.) cans mushrooms, drained**

Tenderize meat and cut in serving size pieces. Combine flour, mustard and pepper. Flour pieces of meat with this mixture and brown on both sides in skillet in hot oil. Combine water, Worcestershire sauce and bouillon and pour over steak. Spread mushrooms over steak. Simmer covered until tender, about 1 ½ hours. Serve on warm platter with juices spooned over the steak and mushrooms. Any leftover sauce can be used over mashed potatoes as a gravy.

# EASY ROUND STEAK & GRAVY

Jean Kestel

**2 lb. round steak (tenderized & cut in serving pieces)**

**2 T. oil**

**2 c. water**

**2 T. flour**

**1 T. Kitchen Bouquet**

Flour and season steak pieces. Brown in oil. Transfer steak to large casserole. Brown flour in drippings and add water, stirring constantly. Add Kitchen Bouquet and pour over steak. Cover and bake at 350 degrees for 1 hour. Serve with mashed potatoes or rice.

# FORGOTTEN ROAST

Mary Langel

Select any type of roast. Sprinkle over it 1 pkg. dry onion soup mix. Then spread over it 1 can mushroom soup. Use no seasoning. Wrap in aluminum foil; seal tightly. Put in 250 degree oven and forget about it until dinner time. For medium size roast, roast about 7 hours. For a very large roast, double the amount of mushroom or cream of celery soup and put in the oven early in the morning. The roast browns itself and soup forms excellent gravy.

## FRENCH AU JUS SANDWICHES

Cathy Kuker

- |   |                                  |
|---|----------------------------------|
| <b>3-4 lb. beef roast, rump or bottom round</b> |                                  |
| <b>2 large onions, sliced</b>                   | <b>1 large green pepper</b>      |
| <b>butter to sauté</b>                          | <b>1 pkg. dry onion soup mix</b> |
| <b>5 cups of water</b>                          | <b>½ c. soy sauce</b>            |
| <b>1 tsp. minced garlic</b>                     | <b>1 ½ tsp. Kitchen Bouquet</b>  |

Cook beef roast in crock pot 4 to 6 hours. Sauté onions and green pepper and add to meat. Mix rest of ingredients, pour over meat and cook slowly. Serve on hoagies with au jus.

## GARLIC AND HERB ROAST

Gerald Bradley

- |   |                             |
|---|-----------------------------|
| <b>¼ c. Worcestershire sauce</b>                          | <b>2 tsp. minced garlic</b> |
| <b>¼ c. olive oil</b>                                     | <b>¼ tsp. salt</b>          |
| <b>¼ c. apple cider vinegar</b>                           | <b>2-3 lb. beef roast</b>   |
| <b>¼ c. chopped fresh herbs (thyme, rosemary or sage)</b> |                             |

Combine marinade ingredients in a bowl and mix well. Place mixture over meat and marinate 4 to 8 hours or over night in refrigerator. Remove meat and place on grill. Brush with remaining marinade and cook until done as desired.

## HERB AND WINE MARINATED STEAK

Gerald Bradley

- |  |                                      |
|--|--------------------------------------|
| <b>2 steaks, (your choice), 1 ½ inch thick</b> |                                      |
| <b>2/3 c. red wine</b>                         | <b>½ tsp. garlic salt, or minced</b> |
| <b>1/3 c. red wine vinegar</b>                 | <b>½ tsp. celery salt</b>            |
| <b>juice of 1 lemon plus the zest</b>          | <b>½ tsp. oregano</b>                |
| <b>¼ tsp. tarragon</b>                         | <b>1 medium onion, chopped</b>       |

Combine wine, vinegar and lemon juice and zest and pour over steaks. Sprinkle with salts, tarragon, oregano and onion. Place mixture plus steaks in Ziploc bag and marinate at room temperature for 1 to 2 hours or overnight in refrigerator. Grill steaks on medium heat until done, using marinade for basting.

# ITALIAN BEEF

Vivian Herbster

- 8 lb. roast beef, roasted however you wish, chilled and sliced thin
- 3 cans beef broth and 1 can water or pan drippings and 2 cans broth
- 1 pkg. dry onion soup mix
- 2 tsp. oregano
- 1 tsp. rosemary
- 1 tsp. thyme
- dash red pepper
- 2 or 3 bay leaves
- 5 garlic cloves
- 1 (or more) green pepper, diced
- 1 medium onion, diced

Simmer for 45 minutes the broth and rest of ingredients. Add chilled meat and simmer a few minutes before serving with buns.

# MAN-STYLE BEEF STROGANOFF

Gerald Bradley

- 2 lb. beef sirloin
- ¼ c. salad oil
- 2 med. onions, sliced
- ½ lb. sliced mushrooms
- 1 ½ tsp. salt
- ¼ tsp. pepper
- 8 oz. 7-Up
- 2 beef bouillon cubes
- dash of bitters
- ¼ tsp. nutmeg
- 2 tsp. cornstarch
- 2 tsp. water
- 2 cups sour cream

Cut meat diagonally 1/8 inch thick. Brown quickly in oil, cooking only enough at one time to cover bottom of skillet. Remove meat and keep warm. Add onions and mushrooms to drippings in skillet and cook until onions are golden. Add salt, pepper, 7-Up, bouillon, bitters and nutmeg. Cover pan and simmer about 10 minutes. Dissolve cornstarch into cold water. Add to mixture. Cook until thickened, stirring constantly. Add sour cream and meat. Heat through. Serve immediately over hot rice or noodles. Garnish with paprika, mushroom caps, and parsley.

\* \* \*

*"Amuse yourself there, and do what you have in mind,  
but do not sin through proud speech."*

Sirach 32:12

# MARINATED BEEF OR PORK KABOBS

Beth Lorch

**½ c. soy sauce**

**½ c. olive oil**

**2 lbs. pork or beef tenderloin, cut into 1 ½ inch cubes**

**8 small white onions, halved**

**1 med. red bell pepper (sweet), cut into 1 ½ inch pieces**

**1 medium zucchini sliced**

In large resealable plastic bag, combine soy sauce and olive oil. Add beef or pork. Seal and refrigerate for 6 hours or overnight. Alternately thread meat, onions, peppers and zucchini onto 6 metal or soaked wooden skewers. Grill over medium heat for 20 to 30 minutes or until meat reaches desired doneness. Serves 8.

# NORWEGIAN POT ROAST

Nancy Sketch

**3 to 4 lbs. chuck roast**

**flour and canola oil**

**1 (8 oz.) can of tomato sauce**

**1 envelope of onion soup mix**

**2 tsp. caraway seed**

**2 bay leaves**

**1 c. water**

Trim excess fat from meat. Flour the meat and brown slowly in canola oil. Mix and add the remaining ingredients. Cover and simmer slowly for approximately 2 ½ hours until tender. Set meat aside. Mix ½ cup water with 3 tablespoons flour and add slowly to gravy to thicken while stirring. Cook stirring until thickened. Serves 6 to 8.

\*\*\*

*"Leave in good time and do not be the last;  
go home quickly and do not linger."*

Sirach 32:11

# STEAK BURGUNDY

Elaine Mehan

- 1 lb. lean beef round steak, thinly sliced in 1 inch strips
- 3 T. vegetable oil
- 2 c. onions, sliced
- 2 c. carrots, sliced
- 1/3 c. Burgundy or other dry red wine
- 1 3/4 c. beef broth (bouillon cubes + water)
- 1 (4 oz.) can sliced mushrooms & liquid
- 2 1/2 tsp. seasoned salt
- 1 T. Worcestershire sauce
- 2 c. sliced celery
- 2 T. cornstarch + 1/4 cup water, mixed
- 4 c. hot cooked rice or large can chow-mein noodles

Sauté steak in oil until brown. Add onions, carrots, wine, broth, mushrooms with liquid and seasonings. Bring to boil, reduce heat, cover and simmer 10 minutes. Add celery and cook 10 minutes or until vegetables are tender. Dissolve cornstarch in water and stir into mixture. Cook until slightly thickened. Serve over hot fluffy rice or chow mein noodles. Serves 6 to 8.

# SWISS STEAK

Donna Hansen

- 2 lbs. tenderized round steak, floured
- salt and pepper
- 2 carrot sticks
- 1 celery stalk
- 1 medium onion
- small amount of green pepper
- 2 c. tomato sauce
- 2 c. water
- 3 tsp. Worcestershire sauce

Fry floured steak in oil. Add salt & pepper. Put in a 9 by 13 casserole. Slice carrot, celery, onion and green pepper and place on top. Combine tomato sauce, water and Worcestershire sauce and pour this on top of the vegetables. Cover and bake in 350 degree oven for 1 1/2 hours.

# TERIYAKI STEAK

Mary Langel

- 1 ½ c. dry red wine
- 2 tsp. ground ginger
- 1 c. soy sauce
- ½ tsp. pepper
- ½ c. brown sugar
- 2 cloves garlic or 1 tsp. garlic powder or salt
- 4 T. salad oil
- your choice of steak

Combine ingredients. Marinate 1 hour using sirloin steak or your choice of steak. The longer you marinate the saltier the meat. Use meat 1 to 1 ½ inch thick. Cut the meat in about 1 to 1 ½ inch strips. Grill over hot coals or broil. Works great on George Foreman Grills, too.

\* \* \*

*"Fight the good fight of the faith;  
take hold of the eternal life to which you were called  
when you made the good confession  
in the presence of many witnesses."*

1 Timothy 6:12

# PORK

## AUTUMN PORK ROAST DINNER

Mary Kraninger

- 2 lb. boneless rolled pork loin roast**
- ¼ tsp. salt**
- 1/8 tsp. pepper**
- 3 large sweet potatoes, peeled, cut into chunks**
- 1 medium onion, sliced, separated into rings**
- 4 cups apple juice**

Place pork roast in 3 ½ to 4 quart slow cooker. Sprinkle with salt and pepper. Place sweet potatoes around roast. Top with onion. Pour apple juice over roast, potatoes and onion. Cover and cook on low setting for at least 8 hours or until done.

## BACON AND EGG LASAGNA

Norma Ronsiek

- |   |                                    |
|---|------------------------------------|
| <b>1 lb. bacon, diced</b>                       | <b>1 lg. onion, chopped</b>        |
| <b>1/3 cup flour</b>                            | <b>½ to 1 tsp. salt</b>            |
| <b>¼ tsp. pepper</b>                            | <b>4 c. milk</b>                   |
| <b>12 lasagna noodles, cooked &amp; drained</b> | <b>12 hard boiled eggs, sliced</b> |
| <b>2 c. shredded Swiss cheese</b>               | <b>1/3 c. Parmesan cheese</b>      |
| <b>2 T. minced fresh parsley</b>                |                                    |

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels. Pour off bacon fat, reserving 1/3 cup drippings. In the drippings, sauté onions until tender. Stir in flour, salt and pepper until blended. Gradually stir in milk. Bring to a boil, cook and stir for 2 minutes. Remove from heat. Spread ½ cup sauce in a greased 9 by 13 pan. Layer with four noodles, a third of the eggs and bacon, Swiss cheese and white sauce. Repeat layers twice. Sprinkle with Parmesan cheese. Bake, uncovered at 350 degrees for 35 to 40 minutes or until bubbly. Sprinkle with parsley. Let stand 15 minutes before cutting.

\*\*\*

*"Save us, we beseech thee, O LORD! O LORD,  
we beseech thee, give us success!"*

Psalm 118:25

# BAKED PORK CHOPS

Donna Janssen

- 2 to 3 T. oil
- 6 pork chops cut at least 1 inch thick
- 1 ½ cups rice
- 1 onion chopped
- 1 green pepper chopped
- 1 large can peeled tomatoes
- ½ tsp oregano
- 2 T. balsamic vinegar

Preheat oven to 350 degrees. Saute pork chops in oil and remove to a plate as browned. If necessary add more oil to sauté rice, onion and peppers until rice is golden brown. Place rice in casserole dish – pork chops on top, pour tomatoes over chops and sprinkle oregano and vinegar over top. Cover tightly and cook 1 ¼ hours. Check occasionally to be sure there is enough liquid. The rice should absorb all liquid but you don't want it to stick. Add a few tablespoons of water if dry. Makes 6 servings.

# BASIL TOMATO PORK CHOPS

Beth Lorch

- |                                     |                              |
|-------------------------------------|------------------------------|
| 2 T. butter                         | ½ tsp. pepper                |
| 1 tsp minced garlic                 | ½ c. water                   |
| 8 pork chops, ½" thick              | 3 T. cornstarch              |
| 1 (28 oz.) can whole tomatoes       | 1 med. onion, sliced (rings) |
| 1 tsp. basil leaves                 | 1 tsp. salt                  |
| 1 med. green pepper, sliced (rings) |                              |

In Dutch oven melt butter until sizzling; stir in garlic. Add 4 chops, brown on both sides. Remove from pan. Repeat with remaining 4 chops. Return all pork chops to pan. Stir in remaining ingredients except water, corn starch, onion, and green pepper. Cover and cook over medium heat until chops are tender, 50 to 60 minutes. Remove pork chops; keep warm. In small bowl stir together water and corn starch. Stir cornstarch mixture into hot cooking liquid in the Dutch oven; add onion and green pepper. Cook over medium heat, stirring occasionally until thickened and vegetables are crispy tender, 5 to 6 minutes. Serve sauce over pork chops. Serves 8.

# BONELESS PORK LOIN WITH TANGY SAUCE

Connie Bjornstad

**4 lbs. pork loin, boneless**  
**3 T. garlic salt**  
**3 T. chili powder**  
**1 cup apple jelly**

**1 cup catsup**  
**2 T. cider vinegar**  
**2 tsp. chili powder**

Preheat oven to 350 degrees. Mix garlic salt and chili powder together and rub on pork. Put pork in roasting pan and cook 2 hours uncovered. Prepare sauce by placing jelly, catsup, vinegar and chili powder in saucepan and bring to a boil. Drizzle sauce over pork 20 minutes before meat is done. Excess sauce can be served along side pork loin. Drippings may be added to the sauce. Yield 8 to 10 servings.

## BROCCOLI AND HAM CASSEROLE

Linda Nelson

**2 cans cream of chicken soup**  
**½ cup milk**  
**1 (8 oz.) jar Cheez Whiz**  
**2 boxes broccoli, cooked**

**½ cup onion**  
**4 T. oleo**  
**4 c. cubed ham**  
**2 c. uncooked Minute Rice**

Mix soup and milk together. Saute onion and oleo in small pan. Mix all ingredients together, place in casserole dish and bake at 350 degrees 40 minutes.

## BROCCOLI CASSEROLE (CROCK POT)

Maxine Elser

**2 heads of broccoli**  
**½ cup milk**  
**16 oz. jar of Cheez Whiz, warmed**  
**2 cans cream of chicken soup**

**½ cup onion**  
**4 T. butter**  
**4 c. cubed ham**  
**2 c. uncooked Minute Rice**

Steam broccoli. Mix milk, Cheez Whiz and soup together. Saute onion in butter. Add all ingredients to crock pot. Mix together well. Cook until warmed. About 2 to 3 hours on low.

## CROCK POT PORK CHOPS

Maxine Elser

|                                       |                                      |
|---------------------------------------|--------------------------------------|
| <b>6-8 lean pork chops (1" thick)</b> | <b>1 ½ tsp. dry mustard</b>          |
| <b>½ cup flour</b>                    | <b>2 T. cooking oil</b>              |
| <b>½ tsp. garlic powder</b>           | <b>1 can chicken &amp; rice soup</b> |
| <b>1 tsp. salt</b>                    |                                      |

Cover pork chops in mixture of flour, salt, dry mustard and garlic powder. Brown in oil in skillet. Place browned chops in crock pot. Add can of soup. Cover and cook on low for 6 to 8 hours or high for 3 ½ hours.

## EASTER BRUNCH LASAGNA

Norma Ronsiek

|  |                                    |
|--|------------------------------------|
| <b>½ c. butter or margarine</b>                | <b>1/3 c. flour</b>                |
| <b>¼ tsp. salt</b>                             | <b>dash white pepper</b>           |
| <b>¼ c. finely chopped green onion</b>         | <b>3 c. milk</b>                   |
| <b>1 tsp. lemon juice</b>                      | <b>¼ tsp. hot pepper sauce</b>     |
| <b>9 lasagna noodles, cooked &amp; drained</b> | <b>2 c. diced ham, cooked</b>      |
| <b>1 pkg. frozen chopped broccoli, thawed</b>  | <b>½ c. Parmesan cheese</b>        |
| <b>3 c. shredded Cheddar cheese</b>            | <b>4 hard-cooked eggs, chopped</b> |

In a heavy saucepan, melt butter over medium heat. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in onions, lemon juice and hot pepper sauce. Spread a fourth of the white sauce in a greased 9 by 13 pan. Top with three noodles, half of the ham and broccoli, 3 T. Parmesan cheese, 1 cup Cheddar cheese, half of the eggs and a fourth of the white sauce. Repeat layers. Top with the remaining noodles, white sauce and cheeses. Bake uncovered, at 350 degrees for 40 to 45 minutes or until bubbly. Let stand 15 minutes before cutting. Yield: 12 servings.

## FARMER'S CASSEROLE

Julie Fairchild

|   |                                    |
|---|------------------------------------|
| <b>6 cups frozen shredded hash browns</b>   | <b>2 c. diced fully cooked ham</b> |
| <b>1 ½ c. shredded Monterey Jack cheese</b> | <b>8 eggs</b>                      |
| <b>½ cup chopped onion</b>                  | <b>24 oz. evaporated milk</b>      |
| <b>½ tsp. pepper</b>                        | <b>¼ tsp. salt</b>                 |

Place potatoes in 9 by 13 pan. Sprinkle with cheese, ham and onion. Beat eggs, evaporated milk or regular, pepper and salt. Pour over all. Cover and refrigerate overnight. Remove from refrigerator 30 to 45 minutes before baking. Bake uncovered at 350 degrees for 1 ¼ to 1 ½ hour or until knife inserted near center comes out clean. Serves 12 people.

# **FREEZER BARBEQUE RIBS**

Lucy Krogman

## **6 lbs. country ribs**

Boil ribs for 2 hours. Remove ribs, trim fat and place in a 9 by 13 pan. Mix sauce and pour over ribs. Cover with foil. Freeze. For serving, put ribs in oven directly from freezer. Bake for 1 hour at 350 degrees.

### **Sauce:**

**1 cup brown sugar**

**4 tsp. salt**

**2 cups catsup**

**2 tsp. vinegar**

**1 tsp. pepper**

**2 tsp. molasses**

**4 tsp. prepared mustard**

# **HAM BALLS & SWEET POTATOES**

Marge Hall

**2 ½ lb. ground ham**

**3 eggs beaten**

**2 lb. ground lean pork**

**3 cups crushed graham crackers**

**1 lb. ground chuck**

**2 cups canned milk (evaporated)**

Combine all ingredients and mix well. Form into balls and place in shallow baking dish.

## **1 large can sweet potatoes**

Place sweet potatoes here and there in baking dish.

### **Sauce:**

**2 cans tomato soup**

**1 ½ cup brown sugar**

**¾ cup vinegar**

**2 tsp. dry mustard**

Mix sauce and pour over meatballs and sweet potatoes. Bake at 350 degrees for 1 hour. Freezes well.

\*\*\*

*"...who satisfies you with good as long as you live  
so that your youth is renewed like the eagles."*

Psalm 103:5

# HONEY BOURBON PORK TENDERLOIN

Kristyn Tjaden

**2 to 4 pork tenderloins**

**½ cup diced onions**

**½ cup lemon juice**

**½ cup bourbon**

**½ cup soy sauce**

**¼ cup honey**

**1 T. minced or grnd. ginger**

**4 cloves garlic, minced**

**2 T. olive oil**

Mix all marinade ingredients in a zip-lock bag; add pork. Marinate all day or overnight. Grill at medium for about 35 to 45 minutes or bake in a 350 degree oven. If using oven, a general guideline is 30 minutes per pound of meat, first half of time covered with foil and remaining half uncovered.

# HONEY CHOPS

Gerald Bradley

**4 pork chops (1 to 1 ½ inch thick)**

**½ tsp. curry powder (optional)**

**½ cup honey**

**½ tsp. garlic salt**

**2 T. soy sauce**

**2 T. red wine vinegar**

**½ tsp. ground ginger**

Mix honey, soy sauce, vinegar and curry powder. Sprinkle pork chops with ginger and garlic salt. Marinate chops overnight in honey and soy sauce mixture. Stick pork chops with fork to be sure flavor penetrates. Turn several times. Cook pork over hot fire but avoid charring. You may mix all spices together with honey, soy sauce and vinegar and use as a marinade.

# MAHOGANY CHOPS

Gerald Bradley

**4 top loin pork chops**

**salt & pepper**

**6 T. teriyaki sauce**

**2 T. molasses or ketchup**

Season chops with salt and pepper; grill over medium hot coals, basting with mixture until done. Heat remaining sauce and serve with chops.

# MARINATED PORK CHOPS

Beth Lorch

- 6 pork chops, 1" cut**
- garlic salt, to taste**
- 2 cups 7-Up**
- 1 cup oil**
- 1 cup Soy Sauce**

Sprinkle chops with garlic salt. Mix remaining ingredients and marinate chops in the refrigerator overnight. Grill on medium heat 10 minutes. Turn. Grill another 10 minutes until done. Serves 6.

# PORK CHOP CASSEROLE

Jean Kestel

- 1 (16 oz.) can Chinese vegetables**
- 1 (10 oz.) can golden mushroom soup**
- 1 ¼ cup water**
- 1 (6 oz.) package Uncle Ben's Long Grain & Wild Rice**
- pepper to taste**
- 6 lean medium pork chops**

Combine the vegetable soup, water, rice & pepper in a large bowl. Mix. Pour into large baking dish and arrange chops on top. Bake covered at 350 degrees for one hour and 20 minutes or until chops are done.

# PORK DIANE

Gerald Bradley

- 2 boneless loin cut thick chops**
- 1 T. Worcestershire sauce**
- 1 T. butter**
- 1 tsp. Dijon mustard**
- 2 tsp. lemon pepper**
- 1 T. minced parsley or chives**
- 1 T. lemon juice**

In skillet over medium heat, cook pork chops in butter 12 to 15 minutes or until almost done. Turn occasionally. Remove to serving platter. Sprinkle with lemon pepper. To skillet add lemon juice, Worcestershire sauce and mustard. Cook, stirring to mix with pan juices until done. Pour sauce over pork. Sprinkle with parsley or chives.

## STUFFED PORK CHOPS

Ann Stein

**6 lowa chops with pocket cut in side (boneless)**

**salt & pepper inside of the pocket, set aside**

**Combine the following:**

**1 ½ c. toasted bread crumbs**

**½ c. apple chopped**

**½ c. shredded Cheddar cheese**

**2 T. raisins**

**2 T. melted butter**

**2 T. orange juice**

**¼ tsp. salt**

**1/8 tsp. cinnamon**

Mix stuffing mix well and stuff pocket with mixture. Bake at 350 degrees for 1 ¼ hour.

## SWEET & SOUR PORK

Dee Brooks

**16 oz. chunk pineapple**

**2 T. oil**

**1 green pepper, cut in 1" squares**

**1 onion, cut in thin wedges**

**1 clove garlic minced**

**1 lb. boneless pork, cut in thin strips**

**2 T. cornstarch**

**½ cup corn syrup (light or dark)**

**¼ cup cider vinegar**

**3 T. soy sauce**

**2 T. ketchup**

Drain pineapple and reserve juice. In a large skillet or wok, heat oil. Add green pepper, onion and garlic and stir fry 2 minutes or until tender crisp. Remove from pan and stir fry pork about 3 to 5 minutes. Return vegetables to pan with meat. Add pineapple chunks. In bowl stir pineapple juice and remaining 5 ingredients. Pour over vegetables and meat, stirring constantly, bring to a boil and boil for 1 minute. Serve over rice.

# POULTRY

## 5 CAN CHICKEN CASSEROLE

Arleen Rohwer

- 1 (5 oz.) can deboned chicken
- 1 (5 oz.) can evaporated milk
- 1 small can cream of chicken soup
- 1 (5 oz.) can chow mein noodles
- 1 small can chicken noodle soup

Stir soups, milk and noodles together. Pour into a casserole dish. Sprinkle with enough bread crumbs to cover top. Bake at 350 degrees for 30 to 45 minutes.

## BAKED CHICKEN AND RHUBARB

Linda Sindt

- |                      |                                |
|----------------------|--------------------------------|
| 2 c. chopped rhubarb | 3 lbs. chicken breast & thighs |
| 1/3 c. sugar         | 1/4 c. butter, melted          |
| 1 1/2 T. cornstarch  | 1/4 tsp. salt                  |
| 1 1/2 c. water       | 1/2 tsp. ground cinnamon       |
| 2 tsp. lemon juice   | 1/2 tsp. ground nutmeg         |

Combine rhubarb, sugar, cornstarch and water in saucepan. Cook over medium heat, stirring frequently until mixture boils. Simmer, stirring frequently, until clear and thickened, about two minutes. Add lemon juice. Set aside to cool. Place chicken in shallow baking dish. Brush with butter. Sprinkle with salt. Bake 30 minutes at 375 degrees. Spoon rhubarb sauce over chicken. Sprinkle with cinnamon and nutmeg. Return to oven. Bake 20 minutes. Spoon sauce over chicken to serve. Makes 4 to 6 servings. One whole chicken, cut up, may be substituted for chicken breasts and thighs.

\*\*\*

*"He who has a bountiful eye will be blessed,  
for he shares his bread with the poor."*

Proverbs 22:9

## **BAKED CHICKEN REUBEN**

Dee Schmidt

**4 boned & halved chicken breasts**  
**salt & pepper to taste**  
**small amount diced onion**  
**1 can (16 oz.) sauerkraut, drained (press out liquid)**  
**4 slices Swiss cheese**  
**1 ¼ c. bottled Thousand Island dressing**  
**chopped parsley**

Place chicken breasts in greased pan. Sprinkle with salt, pepper and onion. Place sauerkraut over chicken. Top with slices of Swiss cheese. Pour dressing over cheese. Cover with foil and bake at 325 degrees for 1 ½ hour. Sprinkle with chopped parsley and serve.

## **BEER BUTT CHICKEN**

Mary Kraninger

**1 whole chicken – do not cut up**      **1 can beer – any brand**

Wash and pat dry chicken. Open beer and drink ¼ of beer. Push can of beer up chicken's butt, into chicken cavity. Place chicken on aluminum pan. Beer can and chicken legs will help support chicken in standing position. Carefully place aluminum pan and chicken on grill. Set at medium heat and close lid. Cook about 1 hour or until chicken is done – depending on size of chicken. Very tender.

## **BEER BUTT CHICKEN**

Sue Richter

**1 whole chicken**      **1 can of beer**

Drink about 1/3 of the beer. Place beer can on shallow pan. Set chicken on the beer can, wings up. Giggle because it looks funny. Grill or bake.

# CHICKEN AND ASPARAGUS CASSEROLE

Diana Jensen

- 2 whole boned/skinned chicken breasts
- 2 pkgs. frozen asparagus
- 1/2 tsp. curry
- 1 can cream of chicken soup
- 1 cup Cheddar cheese
- 1/2 cup mayonnaise
- 1 T. lemon juice

Cook asparagus according to package directions. Place in bottom of 9 by 9 by 2 pan. Cut chicken in bite sized strips, sauté in oil and drain on paper towels. Mix soup, curry, mayonnaise and lemon juice; pour over chicken and asparagus. Sprinkle cheese on top. Bake at 375 degrees for 30 minutes.

# CHICKEN BREAST IN SOUR CREAM

Kris Walker

- 2 cups sour cream
- 1/4 cup lemon juice
- 4 tsp. Worcestershire sauce
- 2 tsp. celery salt
- 3/4 cup bread crumbs
- 2 tsp. paprika
- 1 clove garlic pressed
- 2 tsp. pepper
- 3 chicken breast split (6 pieces)
- 1/2 cup melted butter

Mix sour cream, paprika, lemon juice, garlic, Worcestershire sauce, pepper, and celery salt. Coat chicken with mixture. Roll in bread crumbs. Place in baking dish and drizzle with butter. Bake uncovered at 350 degrees for 45 minutes.

# CHICKEN BROCCOLI CASSEROLE

Irma Reiser

- 1 chicken, cooked and boned
- 1 (10 oz.) pkg. chopped broccoli, cooked and drained
- 1 cup Velveeta cheese cubes
- 1/4 cup celery
- 1 can cream of mushroom soup
- 3 T. chopped onion
- 1 can cream of chicken soup
- 1 T. lemon juice
- 1 cup minute rice, cooked

Put all ingredients in a 9 by 13 buttered pan. Top with crushed potato chips and bake one hour at 350 degrees.

## CHICKEN CACCIATORE

Gerald Bradley

- 1 large onion, thinly sliced
- 1 ½ lbs. boneless, skinless chicken breast
- 2 (6 oz.) cans tomato paste
- 8 oz. fresh sliced mushrooms
- ½ tsp. salt
- 2 cloves garlic, minced
- 1 tsp. oregano
- ¼ cup dry white wine
- ¼ tsp. pepper
- 1 bay leaf
- ½ tsp. basil
- ¼ cup water

Put onions in bottom of slow cooker. Add chicken. Mix remaining ingredients together and spread over chicken. Cook on low 7 to 9 hours or high 3 to 4 hours. Serve chicken and sauce over hot spaghetti or vermicelli.

## CHICKEN CASSEROLE

JoAnn Chaffin

- ½ cup chopped celery
- ¼ cup chopped onion
- 2 T. green pepper
- 2 T. oleo, melted
- 2 cups cooked chicken
- 1 can (4 oz.) mushrooms
- 1 can cream of chicken soup
- 1 can milk
- 1 pkg. (8 oz.) wide noodles (cooked)
- 1 small can water chestnuts (opt.)
- ½ cup crushed cornflakes
- ¼ cup Cheddar cheese
- 2 T. oleo, melted

Sauté celery, onion and green pepper in oleo. Add chicken, mushrooms, soup, milk, noodles and water chestnuts. Mix well and put in greased casserole dish. Mix cornflakes, Cheddar cheese and oleo. Set aside. Cover casserole and bake for 35 minutes at 350 degrees. Put cornflake topping on casserole and bake uncovered for 5 minutes.

# CHICKEN CASSEROLE

Diane Clary

2 c. cubed chicken  
1 can cream of chicken soup  
1 c. shredded cheese  
½ c. mayonnaise  
1 c. milk  
1 tsp. lemon juice

1 can Grands biscuits  
melted butter  
1 to 2 T. margarine  
¼ to ½ c. crushed croutons

Preheat oven to 375 degrees. Put left column ingredients in a saucepan and bring to a boil. Pour into an ungreased 9 by 13 baking dish. Separate tube of biscuits into 8 biscuits, place on top of above mixture and brush with butter. Top with 1 to 2 T. margarine and ¼ to ½ cup crushed croutons. Bake 23 to 27 minutes.

# CHICKEN CASSEROLE

Lynnette Cook

7 oz. macaroni, uncooked  
2 c. milk or chicken broth  
2 c. chicken, cut up  
1 c. cream of mushroom soup  
1 c. cream of chicken soup  
1 c. mushrooms, drained  
½ lb. Velveeta, cut up  
1 small onion, diced  
potato chips, crushed

Combine all ingredients and refrigerate overnight. Cover with potato chips and bake for 1 hour at 350 degrees.

\*\*\*

*"The rich and the poor meet together;  
the LORD is the maker of them all."*

Proverbs 22:2

## CHICKEN CASSEROLE

Betty Halbur

- 1 cooked chicken, boned
- 1 ¼ cup uncooked elbow macaroni
- 1 can cream chicken soup
- 1 can cream of celery soup
- 2 cups milk
- ½ cup of Velveeta cheese, cubed
- onion to taste

Mix ingredients and let stand over night in refrigerator. Put crumbs (crou-  
tons or chips) on top before baking. Bake at 350 degrees for 1 hour.

## CHICKEN CASSEROLE

Virginia Hermanson

- |                               |                             |
|-------------------------------|-----------------------------|
| 1/3 cup chicken broth         | 2 T. lemon juice            |
| 2/3 cup long grain rice       | ½ tsp. salt                 |
| 1 can cream of chicken soup   | 3 hard boiled eggs, chopped |
| 2 cups cubed chicken          |                             |
| 1 (5 oz.) can water chestnuts |                             |
| ¾ c. mayonnaise               | 1 c. cornflake crumbs       |
| 1/3 c. diced celery           | 2 T. butter                 |
| 1 T. onion                    | ½ c. sliced almonds         |

Cook rice in broth for 20 minutes. Mix soup, chicken, mayonnaise, celery,  
onion, lemon juice, salt, eggs and water chestnuts. Mix topping of crumbs,  
butter, and almonds. Sprinkle on top. Bake 30 minutes at 375 degrees.  
May be prepared the night before and refrigerated before baking.

## CHICKEN CASSEROLE

Lucy Krogman

- 2 cups boned chicken
- 1 can chop suey vegetables, drained
- 1 can chow mein noodles
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can of milk
- crushed potato chips

Mix all ingredients except potato chips. Spread in 9 by 13 pan and top with  
potato chips. Bake at 350 degrees for 1 hour.

# CHICKEN CASSEROLE

Teresa A. Place

- 4 c. Pepperidge Farm herb dressing (cubed)**
- ¾ c. melted oleo**
- 5 lbs. cooked and deboned chicken**
- 2 cans cream of mushroom soup**
- 1 large can evaporated milk**
- 2 T. instant minced onion**

Mix dressing and melted oleo. Set aside. In another bowl mix chicken, soup, milk and onion. Spray sides and bottom of 9 by 13 pan with cooking spray. Sprinkle bottom of pan with half of crumb mixture. Add chicken mixture. Top with remainder of crumb mixture. Bake for 40 minutes at 350 degrees.

# CHICKEN CORDON BLEU CALZONES

Marge Ruml

- 4 boneless skinless chicken breasts**
- 1 cup sliced fresh mushrooms**
- ½ medium onion, chopped**
- 1 tsp. salt**
- 2 T. butter**
- ½ tsp. pepper**
- 3 T. cornstarch**
- 1 ¼ c. milk**
- 1 pkg. (17 ¼ oz.) frozen puff pastry, thawed**
- 1 T. minced fresh basil or 1 tsp. dried basil**
- 8 thin slices deli ham**
- 4 slices provolone cheese**
- additional milk, optional**

Place chicken in greased 2 qt. baking dish; covered with water. Cover and bake at 350 degrees for 30 minutes or until juices run clear. Meanwhile, in a skillet sauté mushrooms and onion in butter until tender. Combine cornstarch and milk till smooth. Stir into skillet. Add seasonings. Bring to boil; cook and stir for 2 minutes until thickened. Drain chicken. Cut pastry sheets in half width-wise. On one side of each half, place a chicken breast, ¼ c. mushroom mixture, 2 ham slices and 1 cheese slice. Fold pastry over filling; seal edges. Place on greased sheet. Brush tops with milk, if desired. Bake at 400 degrees for 15 to 20 minutes or until puffed and golden. Yields 4 servings.

This has a delicate flavor of chicken cordon bleu with the impressive look of beef Wellington.

# CHICKEN ENCHILADAS

Laurie Langel

**3 c. chicken breast (cooked & chopped)**

**½ c. Monterey jack cheese, shredded**

**½ c. mild Cheddar cheese, shredded**

**4 oz. mild green chilies, drained**

**½ cup green onion, chopped**

**1 cup enchilada sauce**

**½ c. tomato, chopped**

**8 oz. sour cream**

**10 lg. or 12 small flour tortillas**

Mix all ingredients above except the tortillas and sauce. Warm tortillas. Spread each one with mixture, roll and place in 9 by 13 pan, seam side down. Cover with foil and bake 25 minutes at 325 degrees. Bake uncovered for 5 minutes more adding more cheese on top. Garnish as desired with sour cream, salsa, black olives, etc.

# CHICKEN IN WINE

Rose Mary Cox

**3 lb. chicken breasts**

**1 cup dry white wine**

**1 T. lemon juice**

**¼ cup butter, melted**

**¼ tsp. pepper**

**½ tsp. paprika**

**3 tsp. salt**

**¼ c. chopped green onions**

Place chicken in shallow pan, skin side down. Blend remaining ingredients. Pour over chicken. Bake at 375 degrees for 1 hour. Turn skin side up. Bake 30 minutes more. Increase oven to 450 and bake 30 minutes more. Fish may be used instead.

# CHICKEN NOODLE CASSEROLE

Rose Doyle

**1 lg. pkg. noodles**

**1 pkg. frozen peas**

**2 cans cream of chicken soup**

**2 (13 oz.) cans chicken**

**1 cup milk**

**1 T. minced onion  
pepper**

Cook noodles as directed. Cook peas. Mix all ingredients together and put into a 9 by 13 pan and bake at 350 degrees for about 30 minutes or until heated through. May sprinkle cheese on top the last few minutes before removing from oven. Makes a large pan. Canned peas and tuna may be used also.

# CHICKEN OR TURKEY TETRAZZINI

Claire Ossino

16 oz. pkg. of linguine pasta, cooked and drained  
olive oil  
2 cans of cream of chicken soup  
2 cups shredded Cheddar cheese  
2 tsp. Worcestershire sauce  
4 cups of cooked chopped chicken or turkey  
paprika

½ c. chopped onion  
2 cups chicken broth  
1 (10 oz.) pkg. frozen peas  
salt & pepper to taste

Cook meat in olive oil on stovetop. Add onions, sauté until tender. Stir in soup undiluted and chicken broth. Cook till heated through. Stir in pasta, cheese, peas, Worcestershire, salt and pepper. Transfer to 9 by 13 greased dish. Sprinkle with paprika and bake at 350 degrees for 30 minutes.

# CHICKEN STOVE-TOP CASSEROLE

Mary Langel

2 ½-3 lb. chicken  
1 can cream of chicken soup  
1 c. chicken broth

1 can cream of mushroom soup  
1 large box of Stove Top stuffing

Cook chicken, debone and save the broth. In a 9 by 13 inch pan, layer the two cans of soup, mixed together. Top with cup up chicken. Mix the stuffing according to package directions. Spread over chicken. Pour chicken broth over top. Bake at 350 degrees until bubbly.

# CHICKEN SUNDAY

Darlene Reinig

1 ½ c. Minute Rice  
1 can mushroom soup  
1 can celery soup  
1 can chicken soup

1 envelope dry onion mix  
2 cups milk  
6 boned chicken breasts

Grease 9 by 13 baking dish. Heat milk and soup and blend in rice. Pour into baking dish. Place chicken on the above mixture. Sprinkle the onion soup over the chicken. Seal tight with aluminum foil. Bake 2 hours at 325 degrees.

# CHICKEN TETRAZZINI

Gerald Bradley

- 3 T. margarine
- 1 can cream of mushroom soup, undiluted
- 1 med. onion, chopped
- 1 green pepper, chopped
- ¼ c. dry white wine
- 1 garlic clove, pressed
- 4 oz. sliced mushrooms, drained
- 3 T. all purpose flour
- 2 oz. pimento or red pepper
- 2 cups milk
- ½ c. grated Parmesan cheese
- 7 oz. angel hair pasta, cooked
- 2 T. chopped fresh parsley
- 3 c. cooked chicken, chopped
- 1 tsp. salt
- ½ tsp. pepper
- 1 c. shredded Cheddar cheese, divided

Melt butter in large skillet over medium heat. Add onion, pepper, and garlic and sauté until tender. Stir in flour and cook stirring constantly one minute. Gradually stir in milk and cook over medium heat stirring constantly until thickened and bubbly. Stir in pasta, chicken or crab, ¾ cup Cheddar cheese and next 8 ingredients. Spoon into greased 2 quart baking dish. Bake at 350 degrees for 20 minutes. Sprinkle with remaining ¼ cup Cheddar cheese and bake 5 minutes longer. This can be made ahead. Cover and chill. When ready to serve remove from refrigerator and let sit for 30 minutes or until room temperature. Uncover and bake 35 minutes or until heated through.

# CHICKEN WITH MUSHROOMS

Bonnie Simonson

- 4 boneless and skinless chicken breasts
- 4 beaten eggs, salted to taste
- 6 large mushrooms
- 1 lemon
- 2 cups chicken broth
- 6 slices Muenster cheese

Slice chicken in small pieces, place in beaten eggs for at least 1 hour. Roll in fine bread crumbs, sauté in butter on low heat until just done. Place in shallow casserole, slice mushrooms over chicken, squeeze lemon over all, then pour ½ cup or so of the broth over all. Place cheese on top. Bake 30 minutes at 350 degrees.

# CRISPY ONION CHICKEN

Lois Sporrer

- ½ c. butter or margarine, melted**
- 1 T. Worcestershire sauce**
- 1 tsp. ground mustard**
- ½ tsp. garlic salt**
- ¼ tsp. pepper**
- 4 boneless skinless chicken breast, halves**
- 1 can French fried onions, crushed**

Combine butter, Worcestershire sauce, mustard, garlic salt and pepper. Dip chicken in this mixture then coat with onions. Place in greased 9 inch pan. Top with any remaining butter mixture. Bake uncovered at 350 degrees for 30-35 minutes.

# DELICIOUS CHICKEN

Blanche Goergen

- 1 (12 oz.) can of sauerkraut, rinsed and drained**
- 2 or 3 chicken breasts cut in serving size pieces**  
**or 1 whole chicken, cut up into pieces**
- 1 (8 oz.) bottle French dressing**
- 1 pkg. dry onion soup mix**
- 1 (16 oz.) can whole cranberry sauce**

In a 9 by 13 pan, put in sauerkraut, then chicken pieces. Pour sauce mixture over all and refrigerate over night. Bake for 2 hours at 250 degrees.

# EASY CHICKEN CASSEROLE

Marge Ruml

- 1 can chicken noodle soup**
- 1 can cream of chicken soup**
- 1 can chicken of rice soup**
- 1 can milk**
- 3 eggs, beaten**
- 2 cups cooked chicken**
- 1 box Stove Top stuffing**

Stir together. Place in 9 by 13 pan. Bake 350 degrees for 1 hour.

## GROUND CHICKEN PATTIES

Mary Reckard

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| <b>1 lb. ground chicken</b>          | <b>1 clove garlic, minced</b>       |
| <b>½ pkg. frozen chopped spinach</b> | <b>1 tsp. soy sauce</b>             |
| <b>½ c. carrot, chopped fine</b>     | <b>2 tsp. corn starch</b>           |
| <b>¼ c. celery, chopped fine</b>     | <b>1 egg white, slightly beaten</b> |
| <b>¼ c. onion, chopped fine</b>      | <b>chicken broth</b>                |

Mix all ingredients except broth together, make into patties. Brown in skillet greased with Pam. Poach in chicken broth 15 minutes. Turkey may also be used.

## HONEY MUSTARD GRILLED CHICKEN

Gerald Bradley

- 1/3 c. Dijon style mustard**
- ¼ cup honey**
- 2 T. Mayonnaise**
- 1 tsp. steak sauce**
- Chicken breasts**

Combine first four ingredients and stir well to blend. Rinse chicken breasts under cold water and pat dry. Reserve ½ the sauce for basting on the grill. Dip the breasts into the remaining sauce and coat completely. Cook over low heat on the grill until the juices run clear. Baste frequently with remaining sauce.

## LEMON CHICKEN

Theresa Eckard

- |   |                                 |
|---|---------------------------------|
| <b>1 lb. boneless skinless chicken breasts, cut into strips</b> | <b>2 T. fresh lemon juice</b>   |
| <b>1 small onion, chopped</b>                                   | <b>½ tsp. grated lemon rind</b> |
| <b>2 garlic cloves, crushed</b>                                 | <b>½ tsp. salt</b>              |
| <b>2 T. butter or margarine</b>                                 | <b>1 cup snow peas</b>          |
| <b>1 T. cornstarch</b>  | <b>3 T. parsley, chopped</b>    |
| <b>1 can (13 ¼ oz.) chicken broth</b>                           | <b>1 ½ cups dry Minute Rice</b> |
| <b>1 large carrot, sliced</b>                                   |                                 |

Sauté chicken, onion and garlic in butter until chicken is lightly browned, about 5 minutes. Stir in cornstarch and cook 1 minute. Add broth, carrot, lemon juice, lemon rind and salt. Bring to full boil. Stir in pea pods, parsley and rice. Cover; remove from heat. Let stand 5 minutes. Fluff with a fork. Makes 4 servings.

# LEMON HERB CHICKEN

Gerald Bradley

- 1 can (14.5 oz.) chicken broth
- 3 T. lemon juice
- 1 tsp. dried basil leaves, crushed
- 1 tsp. dried thyme leaves, crushed
- 1/8 tsp. pepper
- 4 boneless, skinless chicken breasts

In a bowl mix broth, lemon juice, basil, thyme and pepper. Baste chicken breasts with mixture and place on grill. Cook until chicken is no longer pink. Continue to baste with mixture.

# MEDITERRANEAN GRILLED CHICKEN

Gerald Bradley

- 1 cup oil-based Italian salad dressing
- 1 (6 oz.) can frozen orange juice concentrate, thawed, undiluted
- 4 skinless, boneless chicken breasts
- 1/2 tsp. salt

Blend salad dressing, orange juice concentrate and salt in a medium bowl. Remove 1/3 of the marinade and reserve for basting. Trim fat from chicken and pierce with a fork. Add to marinade and coat both sides. Remove chicken from marinade; drain well. Discard marinade in bowl. Spray grill with Pam to prevent chicken from sticking. Grill chicken, turning and basting frequently with reserved marinade.

# MEXICAN (CHICKEN OR BEEF) CASSEROLE

Alica Allen

- 3 chicken breasts
- 2 to 3 bunches green onion, sliced
- 3 to 4 cans whole chilies, drained & cut
- 6-8 corn or flour tortillas cut into bite size pieces
- 4 cups shredded Cheddar cheese or Mexican mixed cheeses
- green verde sauce
- 2 cans black olive, drained

Cover chicken with verde sauce and cook in slow cooker until tender and shreds apart easily. Continue cooking on low with the lid off for one hour to let juices thicken. More salsa or verde sauce may be added if needed. Well spray a 9 by 13 casserole and preheat oven to 350 degrees. Place 1/2 tortilla pieces in bottom of pan with 1/2 chicken over tortilla evenly, then chilies and 1/2 cheese, 1/2 onions and olives. Repeat layers with remaining cheese on top. Bake covered with foil for 30 minutes and 30 minutes foil off. Serve with sour cream and extra salsa on top. Guacamole is great too. Beef may also be used.

## MEXICAN CHICKEN

Margaret Rehse

- 1 chicken cooked and cut up
- 1 chopped onion
- 1 medium bag of Doritos Natcho Chips
- 1 ½ c. shredded Cheddar cheese
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- ½ cup chicken broth
- 1 c. rotell tomatoes (8 to 10 oz. can)

Place first four ingredients in pan. Heat soups and pour over chicken. Bake 30 45 minutes at 350 degrees.

## OVEN FRIED CHICKEN

Lois Eckard

- |                            |                        |
|----------------------------|------------------------|
| 4 boneless chicken breasts | 1 tsp. oregano         |
| ¼ cup margarine            | 1/8 tsp. basil         |
| 1/8 c. lemon juice         | 1/8 tsp. garlic powder |
| 1/3 cup Parmesan cheese    | sesame seeds           |
| ½ cup bread crumbs         | paprika                |

Remove skin from breasts. Wash and pat dry. Melt margarine and add lemon juice. In another bowl mix crumbs, seasonings and Parmesan cheese. Dip chicken in margarine then crumbs. Lay on a tin foil lined baking sheet. Drizzle margarine over chicken. Sprinkle with sesame seeds and paprika. Bake at 400 degrees for 30 minutes.

## OVERNIGHT CASSEROLE

Mrs. Wilbur Leitch

- 1 ¾ c. uncooked macaroni
- 2 or 3 cups cooked diced chicken meat
- 2 cans cream of celery soup
- 2 cups milk
- ¼ to ½ c. diced cheese (Velveeta)
- green pepper (optional)
- celery & onions to taste

Combine all ingredients. Place in refrigerator overnight. Bake at 325 degrees for 1 ½ hour.

# OVERNIGHT CHICKEN CASSEROLE

Mary Jo Roskammer

- |  |                                 |
|--|---------------------------------|
| <b>2 c. shell macaroni, uncooked</b>                         | <b>½ c. diced green pepper</b>  |
| <b>3 c. diced cooked chicken or turkey</b>                   | <b>½ c. diced celery</b>        |
| <b>2 cans cream of chicken soup</b>                          | <b>1 sm. can sliced pimento</b> |
| <b>2 soup cans broth</b>                                     | <b>½ tsp. salt</b>              |
| <b>1 small onion, chopped fine</b>                           |                                 |
| <b>1 (5 oz.) can water chestnuts, sliced, drained (opt.)</b> |                                 |
| <b>1 c. diced mild flavored cheese</b>                       |                                 |
| <b>1 (4 oz.) can mushrooms, diced</b>                        |                                 |
| <b>crushed potato chips</b>                                  |                                 |

Mix in order given. Pour into a well greased 9 by 13 pan. Cover with heavy foil. Refrigerate overnight and until ready to bake. Uncover. Bake at 350 degrees for 1 hour. Triple recipe fills large pans and will serve 30 people. Freezes well. May top with crushed potato chips.

# PARMESAN CHICKEN BAKE

Becky Wittrock

- |   |                              |
|---|------------------------------|
| <b>¼ c. dry bread crumbs</b>                  | <b>1/8 tsp. lemon pepper</b> |
| <b>2 T. grated Parmesan cheese</b>            | <b>1/8 tsp. thyme</b>        |
| <b>1 T. parsley flakes</b>                    | <b>1 tsp. salt</b>           |
| <b>3 chicken breasts, split &amp; skinned</b> |                              |
| <b>3 T. melted margarine</b>                  |                              |

Preheat oven to 350 degrees. Combine bread crumbs, cheese and seasoning in shallow pan. Dip chicken in crumb mixture. Coat both sides. Melt margarine in baking dish in oven. Add chicken, turning to coat both sides with margarine. Bake uncovered 1 hour.

# PARTY CHICKEN

Dorothy Tatman

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| <b>8 boneless chicken breasts</b> | <b>¼ c. white wine (or broth)</b>    |
| <b>8 slices of Swiss cheese</b>   | <b>2 c. Pepperidge Farm Stuffing</b> |
| <b>1 can chicken soup</b>         | <b>1 stick oleo</b>                  |

Place chicken breast in 9 by 13 pan. Put cheese on top of each piece. Mix soup with wine or broth and pour over all. Sprinkle stuffing over all. Melt oleo and drizzle over. Bake uncovered at 350 degrees for one hour.

## **POLYNESIAN CHICKEN**

Barb Woodley

- 1 large chicken, cut-up**
- 6 oz. French dressing**
- 20 oz. pineapple chunks, drained, reserve juice**
- ½ c. chicken broth**
- 3 T. lemon juice**
- 2 T. soy sauce**
- 4 tsp. cornstarch**
- 1 pkg. frozen pea pods**
- 1 (15 oz.) can water chestnuts**

Heat oven to 450 degrees. Place chicken in 9 by 13 pan. Cover with French dressing and bake 15 minutes. Turn chicken and cover with sauce of pineapple juice, chicken broth, lemon juice, soy sauce and cornstarch. Cook pea pods and when chicken is done, top with pea pods, pineapple, and chestnuts. Heat briefly. Serve with wild rice.

## **ROSEMARY CHICKEN WITH ASPARAGUS LEMON RICE**

Cathy Kuker

- ¼ c. dry white wine or white wine cooking vinegar**
- 3 cloves of garlic, minced**
- 1 T. finely chopped rosemary**
- 1 T. vegetable oil**
- 1 T. reduced sodium soy sauce**
- 1 tsp. sugar**
- ½ tsp. pepper**
- 6 boneless, skinless chicken breast halves (about 2 ½ lbs.)**
- 3 cups of cooked rice**
- 10 asparagus spears, cooked and cut into 1-inch pieces**
- 1 tsp. lemon pepper**
- lemon slices or fresh rosemary for garnish**

Combine wine, garlic, rosemary, oil, soy sauce, sugar and pepper in a large shallow dish. Add chicken, turning to coat, cover and marinate in refrigerator at least 1 hour. Heat large skillet coated with cooking spray over medium heat until hot, add chicken with marinade, and cook until juices run clear. Combine cooked rice, asparagus, and lemon pepper in a large bowl. Spoon rice on individual serving plates, place chicken on top and garnish with lemon and rosemary.

## **RUSSIAN CHICKEN**

Gerald Bradley

- 8 oz. Russian dressing**
- 1 pkg. Lipton's Onion Soup Mix**
- 20 oz. orange marmalade or apricot preserves**
- 4 skinless, boneless chicken breasts**

Mix first three ingredients and baste chicken breasts before and during grilling.

## **SKILLET CORN & CHICKEN**

Margaret Rehse

- 1 T. margarine**
- 4 skinless chicken breast halves**
- 1 can Campbell's New Golden Corn Soup**
- ½ c. milk**
- 2 c. broccoli florets**
- ½ c. shredded Cheddar cheese**
- 1/8 tsp. pepper**

Place chicken in baking dish. Mix rest of ingredients and pour over chicken. Bake at 350 degrees at least 25 minutes or until juices run clear.

## **VERY RITZY CHICKEN**

Patty Trebbien

- |  |                                     |
|--|-------------------------------------|
| <b>3 whole chicken breasts cut in half (skinless and boneless)</b> |                                     |
| <b>2 eggs slightly beaten</b>                                      | <b>3 T. olive oil</b>               |
| <b>1 cup seasoned bread crumbs</b>                                 | <b>Mozzarella cheese slices</b>     |
| <b>1 can evaporated milk</b>                                       | <b>1 cup grated Parmesan cheese</b> |
| <b>2 T. chopped parsley</b>  | <b>salt and pepper</b>              |

Dip chicken in eggs and coat with crumbs. Brown in the oil. Place chicken in a baking dish and top each breast half with a slice of Mozzarella cheese. Mix remaining ingredients in a saucepan and cook until hot and thickened. Pour over the chicken and bake at 350 degrees for 25 minutes. Serve over pasta. This can be assembled and put in the refrigerator for a day or two. Bake for 30 minutes at 350 before serving. Sprinkle with paprika if desired.

# BEST-EVER TURKEY CASSEROLE

Jeanette Krage

- 1 box wild long-grain rice prepared as on box
- 6 cups cooked chopped turkey
- 2 boxes broccoli, cooked
- 1 can water chestnuts, sliced
- 1 can chicken broth
- ½ cup Miracle Whip
- 1 cup mushrooms, chopped
- 8 oz. sliced cheese
- 1 can cream of mushroom soup
- 1 can French fried onion rings

Layer cooked rice, turkey, broccoli, mushrooms, chestnuts and cheese in a 9 by 13 casserole dish. Pour chicken broth over top. Cover with mixture of soup and Miracle Whip. Bake 45 minutes at 350 degrees. Spread onion rings on top for last 10 minutes of baking.

## GRILLED TURKEY

Diana Reifenrath

- 1 (10 to 12 lb.) turkey
- 4 or 5 slices bacon
- 1 lemon cut into chunks
- 1 apple cut into chunks
- 1 medium to large onion, quartered
- ¼ c. butter
- 1 c. brown sugar, packed
- ¼ c. wine
- salt and pepper to taste

Wash and clean outside and cavity of bird; pat dry. Place one or two slices of cut-up bacon, cut-up chunks of lemon, apple and cut-up onion in the cavity of the bird. Wrap two or three slices of bacon around the turkey. Combine the butter, brown sugar, wine, salt and pepper to use as a basting sauce. Heat on the stove or in the microwave until melted together. Cover the turkey with aluminum foil after basting. Place in pan with a little water in the bottom of the pan. Turn gas grill on high; place turkey on grill and cook for 15-20 minutes. Turn grill to low and cook until done approximately ½ hour per pound. Baste with the sauce every 15 to 20 minutes. You may use other poultry; the meat is very moist.

# TURKEY TETRAZZINI

Diana Reifenrath

**5 cups chicken or turkey, cooked**

**½ lb. spaghetti**

**1 onion, chopped**

**1 pepper chopped**

**1 small can mushrooms**

**2 cups milk**

**½ lb. butter**

**½ lb. American cheese**

**½ lb. English cheese**

Cook spaghetti. Mix spaghetti, onion, green pepper, chicken and mushrooms in large 9 by 13 pan. Warm milk and add cheeses and butter and stir until melted. Pour over turkey mixture and let sit overnight in the refrigerator or freeze. Bake uncovered at 325 degrees for 30 to 45 minutes.

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*"Give of your bread to the hungry, and of your clothing to the naked.*

*Give all your surplus to charity,*

*and do not let your eye begrudge the gift when you made it."*

Tobit 4:16



# FISH

## EASY FETTUCINI ALFREDO

Adam Fisher

- |                                     |                                |
|-------------------------------------|--------------------------------|
| <b>½ cup butter</b>                 | <b>8 oz. sour cream</b>        |
| <b>2 cups half &amp; half cream</b> | <b>½ box fettucini noodles</b> |
| <b>1 cup grated Parmesan cheese</b> | <b>fresh tuna filets</b>       |

In large skillet slowly melt butter. Put large pot of water to boil for noodles. Add half & half to butter. Boil butter and half & half slowly for 10 to 15 minutes to reduce. Put fettucini noodles in boiling salted water according to package directions. Meanwhile, grate Parmesan cheese and set aside. To skillet add sour cream and mix. Drain cooked noodles and add to skillet. Toss. Add Parmesan cheese. Toss again to mix. Serve immediately. Top with more cheese if desired. Excellent with grilled fresh tuna fillets.

## FRIDAY'S SALMON LOAF

Darlene Reinig

- 1 can salmon – take out bones, shred the salmon into pieces**
- Add: ¾ cup salmon liquid (add milk to salmon juice to make ¾ cup)**
- 1 T. finely chopped onion**
- 1 egg, slightly beaten**
- 1/8 tsp. each salt, pepper and lemon juice**

Mix ingredients together. Pat in a greased bread loaf pan. Bake 25 minutes at 350 degrees. Very good served with creamed peas.

## FRIED SALMON PATTIES

Darlene Reinig

- |                            |                                     |
|----------------------------|-------------------------------------|
| <b>1 lb. can of salmon</b> | <b>4 T. milk</b>                    |
| <b>¼ cup chopped onion</b> | <b>2 eggs, beaten</b>               |
| <b>dash of pepper</b>      | <b>1 cup of soda cracker crumbs</b> |

Remove bones, flake, and add eggs and milk, and stir well. Add rest of ingredients. Mix well, drop by large spoonfuls in melted butter in frying pan or griddle. Brown carefully on each side. Serve with sliced tomatoes or salad and a roll.

## ORANGE ROUGHY

June Reiman

|                                  |                                     |
|----------------------------------|-------------------------------------|
| <b>1 lb. orange roughy filet</b> | <b>¼ tsp. basil (opt.)</b>          |
| <b>¼ c. margarine, melted</b>    | <b>1/8 tsp. garlic powder</b>       |
| <b>1 T. lemon juice</b>          | <b>dash of Worcestershire sauce</b> |
| <b>1/8 tsp. pepper</b>           | <b>¼ c. dry bread crumbs</b>        |
| <b>¼ tsp. paprika</b>            | <b>¼ c. flour</b>                   |
| <b>onion flakes</b>              | <b>2 T. oil</b>                     |

Preheat oven to 475 degrees. Combine lemon juice, margarine, pepper, paprika, basil, garlic and Worcestershire sauce. Dredge fish in mixture, then roll in flour and bread crumbs. Pour oil in shallow pan in single layer. Pour remaining margarine mixture over fish. Bake at 475 degrees for 15 minutes or until fish flake easily with a fork.

## ORANGE ROUGHY - BROILED

June Reiman  
Fr. Elbert's Recipe

Leave fish frozen. Cut in serving pieces. Lay on foil or broiler pan. Sprinkle with lemon pepper, garlic salt (optional), onion powder and a shake of worchestershire sauce. Broil 15 minutes. Do not turn.

## PICKLED FISH

Rose Mary Cox

|                                      |                                |
|--------------------------------------|--------------------------------|
| <b>fish, cut in bite size pieces</b> | <b>2 ½ c. white vinegar</b>    |
| <b>salt brine</b>                    | <b>1 c. white Port wine</b>    |
| <b>white vinegar</b>                 | <b>handful pickling spices</b> |
| <b>2 c. sugar</b>                    |                                |

For salt brine mix 4 cups of water to 1 cup of salt (pickling or canning). Cut fish in bite size pieces; soak in salt brine 48 hours. Wash after draining, then cover with white vinegar and let stand 24 hours. Keep refrigerated during the whole process. Cook sugar, 2 ½ cups white vinegar, wine and pickling spices. Bring to a boil, then let solution cool. Place in crock jar or a large enough container to hold the whole recipe, a layer of fish and a layer of thin sliced onions and alternate. Pour cooked brine over this and refrigerate. Let stand for a week before using.

## SALMON LOAF

Blanche Goergen

- |                                      |                          |
|--------------------------------------|--------------------------|
| <b>2 T. onion, minced</b>            | <b>¼ tsp. salt</b>       |
| <b>½ c. celery, chopped</b>          | <b>¼ tsp. pepper</b>     |
| <b>1 T. butter</b>                   | <b>½ can celery soup</b> |
| <b>2 eggs</b>                        | <b>2 T. mayonnaise</b>   |
| <b>½ c. milk</b>                     | <b>1 cup cooked rice</b> |
| <b>1 (1 lb.) can salmon, drained</b> |                          |

Simmer onion and celery in butter until soft. Beat eggs, add all ingredients including salmon and mix. Bake in buttered bread pan in preheated oven at 350 degrees for 55 minutes. Invert on platter. Serve with cream sauce and peas.

## SALMON PATTIES

Mary Langel

- |   |                           |
|---|---------------------------|
| <b>1 can (15 ½ oz.) salmon</b>              | <b>1 T. lemon juice</b>   |
| <b>3 slices bread, torn in small pieces</b> |                           |
| <b>¼ tsp. each salt &amp; dill weed</b>     |                           |
| <b>1/3 c. minced onion</b>                  | <b>dash pepper</b>        |
| <b>¼ c. milk</b>                            | <b>flour (opt.)</b>       |
| <b>2 eggs</b>                               | <b>2 T. vegetable oil</b> |
| <b>2 T. minced parsley</b>                  |                           |

Drain salmon, combine all ingredients except oil and flour, mix well. Shape into 6 patties. Coat with flour if desired. Pan fry both sides in oil until golden brown. You may put in greased 8 ½ by 4 ¼ by 2 ½ inch loaf pan. Bake 350 degrees for 45 minutes.

## SALMON PUFF

Darlene Reinig

- |                            |                                      |
|----------------------------|--------------------------------------|
| <b>4 eggs</b>              | <b>1 tall can red or pink salmon</b> |
| <b>½ cup milk</b>          | <b>2 cups soft bread crumbs</b>      |
| <b>1 can mushroom soup</b> | <b>minced parsley</b>                |
| <b>2 T. soft butter</b>    | <b>salt &amp; pepper to taste</b>    |

Beat eggs, and combine with milk and soup. Blend in remaining ingredients and pour into oiled casserole. Bake at 350 degrees 45 to 50 minutes. Serve with creamed potatoes, salad and a roll and dinner is made for a Friday night.

# SEAFOOD LASAGNA

Norma Ronsiek

- |   |                                  |
|---|----------------------------------|
| <b>1 green onion, chopped</b>                             | <b>2 T. vegetable oil</b>        |
| <b>2 T. + ½ c. butter, divided</b>                        | <b>½ c. chicken broth</b>        |
| <b>1 (8 oz.) bottle clam juice</b>                        | <b>1 lb. bay scallops</b>        |
| <b>1 lb. uncooked small shrimp, peeled &amp; deveined</b> |                                  |
| <b>1 (8 oz.) pkg. imitation crab meat, chopped</b>        | <b>1 ½ cup milk</b>              |
| <b>½ cup flour</b>  | <b>9 lasagna noodles, cooked</b> |
| <b>½ c. shredded Parmesan cheese, divided</b>             |                                  |
| <b>¼ tsp. white pepper</b>                                | <b>1 cup whipping cream</b>      |

In a large pan, sauté onion in oil and 2 T. butter until tender. Stir in broth and clam juice; bring to a boil. Add the scallops, shrimp, crab and half the pepper; return to a boil. Reduce heat; simmer, uncovered for 4-5 minutes or until shrimp turns pink and scallops are firm and opaque. Drain, reserving cooking liquid. Set seafood mixture aside. In a saucepan, melt the remaining butter; stir in flour until smooth. Combine milk and reserved cooking liquid, gradually add to the saucepan. Add salt and remaining pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat, stir in cream and ¼ cup Parmesan cheese. Stir ¾ cup of white sauce into the seafood mixture. Spread ½ cup white sauce in greased 9 by 13 pan. Top with 3 noodles; spread with half of the seafood mixture and 1 ¼ cup sauce. Repeat layers. Top with remaining noodles, sauce and Parmesan cheese. Bake uncovered at 350 degrees for 35 to 40 minutes or until golden brown. Let stand for 15 minutes before cutting. Serves 12.

# TILAPIA PARMESAN

Nancy Sketch

- |  |                                       |
|--|---------------------------------------|
| <b>1 lb. tilapia or other white fish fillets</b> |                                       |
| <b>2 T. lemon juice</b>                          | <b>¼ tsp. nutmeg</b>                  |
| <b>6 oz. sliced mushrooms</b>                    | <b>¼ tsp. paprika</b>                 |
| <b>2 T. butter</b>                               | <b>¼ tsp. salt</b>                    |
| <b>2 T. flour</b>                                | <b>¼ tsp. pepper</b>                  |
| <b>1 c. milk</b>                                 | <b>1/3 c. Parmesan cheese, grated</b> |

Heat oven to 350 degrees. Place fish in well-greased 9 by 9 casserole. Sprinkle with lemon juice and cover with mushrooms. Melt butter in a saucepan, add flour and whisk until smooth. Add milk and spices while continuing to whisk. Cook stirring constantly until thickened. Pour this over fish and sprinkle with Parmesan cheese. Bake uncovered for 20 to 30 minutes. Serves 3 to 4.

# TUNA LOAF

Pam Fisher

- 1 can cream of mushroom soup
- ½ soup can milk
- 2 cans tuna, drained
- 2 cups crushed potato chips, divided

Mix all ingredients, except ½ cup potato chips and spread in buttered 8 by 10 inch casserole dish. Top with ½ cup crushed potato chips. Bake at 350 degrees for 35 to 45 minutes, or until lightly browned.

\* \* \*

*“Again, the kingdom of heaven is like a net  
which was thrown into the sea and gathered fish of every kind;  
when it was full, men drew it ashore and sat down  
and sorted the good into vessels but threw away the bad.*

*So it will be at the close of the age.*

*The angels will come out and separate the evil from the righteous,...”*

Matthew 13:47-49



# OTHER

## BAKED PASTA CASSEROLE

Claire Ossino

- |  |                       |
|--|-----------------------|
| <b>1 lb. pkg. Mostaccioli, cooked</b>            | <b>garlic salt</b>    |
| <b>1 pkg. Italian sausage, cooked and sliced</b> | <b>parsley</b>        |
| <b>1 to 2 jars Prego spaghetti sauce</b>         | <b>Cheddar cheese</b> |
| <b>shredded Co-Jack cheese</b>                   | <b>Romano cheese</b>  |
| <b>Parmesan cheese</b>                           |                       |

Cook Italian sausage very slowly and brown. Slice, let sit grease awhile to add flavor; cook pasta and drain; combine in large bowl: pasta, sausage and spaghetti sauce. Add cheeses to taste; also add garlic salt and parsley to taste. Turn into baking dish and bake at 350 degrees until heated and cheese melts. Top with Cheddar cheese. Serve.

## BRATWURST AND BEER

Gerald Bradley

- |                             |                                    |
|-----------------------------|------------------------------------|
| <b>1 lb. bratwurst</b>      | <b>1/3 c. chopped green pepper</b> |
| <b>1 (12 oz.) can beer</b>  | <b>bratwurst buns</b>              |
| <b>1/2 c. chopped onion</b> | <b>mustard</b>                     |

Place foil pan in center of grill; pour beer into pan, then add onions and green pepper. Grill bratwurst on grill until lightly browned. Place bratwurst in beer mixture and cook 25 minutes. Serve on buns and top with mustard and more onion if desired.

## GERMAN LASAGNA

Laila Wolterman

- |   |   |
|---|---|
| <b>9 lasagna noodles</b>                  | <b>1 lb. Kielbasa sausage</b>             |
| <b>1 can cream of mushroom soup</b>       | <b>1 (20 oz.) can sauerkraut, drained</b> |
| <b>1 can cream of chicken soup</b>        | <b>2 cups milk</b>                        |
| <b>1/2 lb. shredded mozzarella cheese</b> |   |

Cook noodles for 8 to 10 minutes, drain. Blend soups and milk until smooth. Cut sausage in half lengthwise and slice thinly. In a 9 by 13 inch pan layer 1 cup soup mixture, 3 noodles, half sauerkraut, half of the sausage and 1/3 of the cheese. Repeat layers. Top with remaining 3 noodles & soup mixture. Cover with foil. Bake for 25 minutes at 350 degrees, then uncover and bake for 15 minutes more. Sprinkle with remaining cheese while hot.



# DRESSINGS

## CROCK POT DRESSING

Mitzi Luchtel

- |                               |                           |
|-------------------------------|---------------------------|
| 1 c. butter or oleo           | 1 ½ tsp. salt             |
| 2 c. chopped onion            | 1 ½ tsp. sage             |
| 2 c. chopped celery           | 1 tsp. dried thyme        |
| ¼ c. parsley sprigs           | ½ tsp. pepper             |
| 2 (8 oz.) mushrooms, drained  | ½ tsp. marjoram           |
| 12 to 13 cups dry bread cubes | 2 to 3 cups chicken broth |
| 1 tsp. poultry seasoning      | diced giblets, opt.       |
| 2 well beaten eggs            |                           |

If using a seasoned stuffing mix, omit herbs and salt. Melt butter in skillet and sauté onion, celery, parsley and mushrooms. Pour over bread cubes in a large mixing bowl. Add all seasonings and toss together well. Pour in enough broth to moisten; add beaten eggs and mix together well. Pack lightly into the crockpot. Cover and set on high for 45 minutes, then reduce to low and cook for 4 to 8 hours.

## DELICIOUS DRESSING FOR TURKEY

Peg Muhlbauer

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 large pkg. croutons             | 5 slices bread, crumbled |
| 2 eggs                            | 1 lb. sausage, uncooked  |
| 1 can mushroom soup or onion soup |                          |
| ½ can chicken broth               |                          |

Mix and place in greased 9 by 13 pan. Bake in slow oven, 250 degrees for 2 to 2 ½ hours. Recipe may be doubled or tripled.

\*\*\*

*"You shall eat the fruit of the labor of your hands;  
you shall be happy,  
and it shall be well with you."*

Psalm 128:2

## PECAN STUFFING

Gerald Bradley

|  |   |
|--|---|
| <b>½ c. coarsely chopped pecans</b>        | <b>¼ tsp. dried rosemary leaves</b>       |
| <b>¼ c. sliced green onions &amp; tops</b> | <b>1/8 tsp. white pepper</b>              |
| <b>¼ c. chopped green pepper</b>           | <b>2 c. cubed stale whole wheat bread</b> |
| <b>3 T. butter</b>                         | <b>1/3 to ½ c. chicken broth</b>          |

Sauté pecans, onions and green pepper in skillet until onions are tender. Stir in rosemary and pepper, and sauté 1 minute longer. Combine pecan mixture and bread cubes in medium bowl. Add enough chicken broth just just to moisten. Great for stuffed pork chops.

## WILD RICE DRESSING

Marie Jipson

|  |                               |
|--|-------------------------------|
| <b>2 cans sliced mushrooms</b>                                       | <b>2 cans water chestnuts</b> |
| <b>2 c. chopped celery</b>   | <b>2 cans chicken broth</b>   |
| <b>giblets (optional)</b>  | <b>1 small onion</b>          |
| <b>2 pkg. Uncle Ben's long grain and wild rice (original recipe)</b> |                               |
| <b>(water according to instructions on package)</b>                  |                               |

Sauté chopped giblets and onion in separate pan. Cook rice with water until absorbed. Add celery, mushrooms, and water chestnuts. Add giblets and onion mixture and chicken broth. Simmer for 30 minutes, adding more chicken broth if needed. Eat and enjoy. Makes 12 to 14 servings.

\* \* \*

*"My soul is feasted as with marrow and fat,  
and my mouth praises thee with joyful lips,..."*

Psalm 63:5

# **SAUCES AND RUBS**

---

## **AWESOME MARINADE**

Sue Richter

**1/3 c. oil**  
**1/2 c. soy sauce**  
**1 tsp. ginger**

**1 tsp. dry mustard**  
**1/2 tsp. garlic powder**

Put ingredients in plastic container and shake well. Pour over any kind of meat and refrigerate 4 to 8 hours. Grill the meat and discard any remaining marinade.

## **BOURBON STREET MARINADE**

Gerald Bradley

**1 1/2 c. water**  
**2/3 c. soy sauce**  
**1/2 c. bourbon**

**3 T. Worcestershire sauce**  
**2 T. lemon juice**  
**1/4 c. packed dark brown sugar**

Combine all ingredients. Stir until sugar dissolves. Refrigerate. Use on steaks or beef roasts.

## **CHINESE MARINADE**

Gerald Bradley

**1 c. soy sauce**  
**1/2 c. honey**  
**1/2 c. white vinegar**  
**1/4 c. dry sherry**  
**2 tsp. garlic**

**2 tsp. sugar**  
**1 c. water**  
**1 cube chicken bouillon**  
**2 T. hoisin sauce**  
**1 can beer**

Mix all ingredients together and let set in refrigerator to blend flavors. Place meat in a large Ziploc bag and pour marinade into the bag. Let set at least 6 hours, overnight is better. Great with ribs. Baste ribs continually while cooking.

## HAM GLAZE

Gerald Bradley

**1 stick butter**  
**¼ tsp. dry mustard**

**¼ c. brown sugar**  
**¼ c. pineapple syrup**

Mix all ingredients together and heat until butter is melted and sugar is dissolved. Place the glaze on the ham when you have about 20 minutes left to cook.

## "HEINZ 57" STEAK SAUCE

Kyle Anderson

**1 c. ketchup**  
**¼ c. Worcestershire sauce**

**8 tsp. mustard**

Mix together and put in bottle. Refrigerate.

## HERB BUTTER

Gerald Bradley

**1 stick butter, softened**  
**1 T. lemon juice**  
**2 tsp. finely chopped parsley**

**1 small clove garlic, pressed**  
**2 tsp. finely chopped chives**  
**2 tsp. finely chopped tarragon**

Add herbs and juice to softened butter and cream all together. Cover and store in refrigerator for seasonings to blend. Good on vegetables, bread, fish or steaks.

## HERB-BUTTER SAUCE

Gerald Bradley

**½ c. butter**  
**1 ½ tsp. dried basil leaves**  
**½ tsp. dried oregano leaves**  
**½ tsp. dried tarragon leaves**

**½ tsp. snipped chives**  
**½ tsp. dried thyme, crushed**  
**generous pinch white pepper**

Melt butter in small sauce pan over medium heat; stir in remaining ingredients. Cook 1 to 2 minutes to blend flavors. Use with fish and vegetables.

## HONEY CLOVE GLAZE

Gerald Bradley

**½ c. honey**  
**½ tsp. ground cloves**

**¼ c. lemon or orange juice**  
**2 tsp. soy sauce**

Mix all ingredients and whisk until they are incorporated. Apply glaze approximately 20 minutes before meat is done. Good on pork roasts, pork chops or ham.

## JENNY'S MARINADE

Jenny Wagner

**¼ c. Worcestershire sauce**  
**¼ c. soy sauce**  
**¼ c. salad oil**

**¼ c. honey**  
**2 cloves, garlic, sliced**  
**½ tsp. ginger**

Combine ingredients in a glass bowl. Pour over meat that is in a glass baking dish. Marinade ½ to 2 hours, turning meat frequently. Discard marinade after use.

## K.C. DRY RUB SPRINKLE

Diana Reifenrath

**1 c. sugar**  
**¼ c. seasoned salt (Lawry's)**  
**¼ c. garlic salt**  
**¼ c. celery salt**  
**½ c. paprika**  
**¼ c. onion salt**  
**3 T. chili powder**

**2 T. ground black pepper**  
**1 T. lemon pepper**  
**1 tsp. dry mustard**  
**½ tsp. ground thyme**  
**½ tsp. cayenne**  
**2 tsp. ground sage**

Sift together all ingredients and store in jar with tight lid. This makes enough for 25 meals. Good on ribs or chops. Sprinkle on meat, DO NOT rub into meat. To make baby back ribs: sprinkle on seasoning and place on a cookie sheet. Bake 4 to 5 hours at 250 degrees.

## MUSTARD CREAM FOR VEGETABLES

Alice Kollasch

|                                   |                                     |
|-----------------------------------|-------------------------------------|
| <b>¼ tsp. pepper</b>              | <b>1 T. lemon juice</b>             |
| <b>½ tsp. salt</b>                | <b>1 garlic clove, minced</b>       |
| <b>¾ c. low fat buttermilk</b>    | <b>1 tsp. dried tarragon leaves</b> |
| <b>1/3 cup low fat mayonnaise</b> | <b>2 T. Dijon mustard</b>           |

Stir with whisk. Cover and chill.

## ORANGE-APRICOT GLAZE

Gerald Bradley

|                               |                         |
|-------------------------------|-------------------------|
| <b>¼ c. apricot preserves</b> | <b>2 T. soy sauce</b>   |
| <b>¼ c. orange juice</b>      | <b>1 T. lemon juice</b> |

Combine all ingredients and refrigerate. Goes well on baked ham. Apply glaze about 20 minutes before you take the meat out of the oven. Let it bake on the ham.

## PINEAPPLE GLAZE

Gerald Bradley

|   |                              |
|---|------------------------------|
| <b>1 c. crushed pineapple drained, reserve ¼ c. syrup</b> | <b>2 T. prepared mustard</b> |
| <b>2 T. lemon juice</b>                                   | <b>1 c. brown sugar</b>      |
| <b>½ tsp. salt</b>  |                              |

Combine all ingredients including pineapple juice. Use to baste chicken when there is about 10 minutes left to cook. Serve remaining glaze with chicken.

## TERIYAKI MARINADE

Gerald Bradley

|                                  |                                   |
|----------------------------------|-----------------------------------|
| <b>1 c. soy sauce</b>            | <b>3 T. red wine vinegar</b>      |
| <b>1 c. water</b>                | <b>3 T. vegetable oil</b>         |
| <b>2/3 c. dry red wine</b>       | <b>1/3 c. freeze dried onions</b> |
| <b>½ c. white sugar</b>          | <b>2 tsp. minced garlic</b>       |
| <b>½ c. brown sugar</b>          | <b>tsp. ginger</b>                |
| <b>¼ c. Worcestershire sauce</b> |                                   |

In a medium bowl combine all ingredients. Stir all together until sugar dissolves. Apple cider vinegar or red wine also work well. Soak onions in water in the refrigerator. Store in the refrigerator. Cornstarch may be added if a thicker glaze is desired.

## TERIYAKI SAUCE

Diane Clary

1/8 tsp. garlic powder  
1 T. chili sauce  
1 T. packed brown sugar

1/4 c. lemon juice  
3/4 c. soy sauce

Combine all ingredients and use as a meat marinade for pork chops, chicken or steak.

## TURKEY MARINADE

Sue Richter

3/4 c. soy sauce  
2/3 c. oil  
1 T. lemon juice

3/4 c. cooking sherry  
1 T. ginger  
1 T. dried onion

Mix and pour over 2 lb. turkey tenders. Marinade in the refrigerator for a day. Grill and enjoy!

## WINE MARINADE

Gerald Bradley

1 1/2 c. olive oil  
3/4 c. soy sauce  
2 T. Worcestershire sauce  
2 T. dry mustard  
2 T. salt

1 T. fresh ground pepper  
1 c. dry red wine  
3 tsp. parsley flakes  
1/3 c. fresh lemon juice  
1/2 tsp. garlic

Combine all ingredients in a covered container. Let sit for 4 to 6 hours. This marinade is best for beef. Place meat in Ziploc bag and pour marinade over the meat. Let marinate overnight. Use marinade to baste meat on grill.

\*\*\*

*"Can that which is tasteless be eaten without salt,..?"*

Job 6:6

# WORCESTERSHIRE MARINADE

Gerald Bradley

**1 small bottle Worcestershire sauce**  
**½ c. wine vinegar**  
**juice of 2 lemons, also the zest of one**  
**2 bay leaves**  
**2 garlic cloves, sliced**  
**seasoning salt**  
**seasoning pepper**

Mix all ingredients together and stir well. Place in a Ziploc bag and add meat. Allow steak to marinate 4 to 8 hours; a roast should marinate overnight. Use the mixture to baste while cooking.

\* \* \*

*“And he looked, and behold,  
there was at his head a cake baked on hot stones  
and a jar of water.  
And he ate and drank,  
and lay down again.”*

1 Kings 19:6

# Salads

The Transfiguration



## **VII. The Transfiguration**

Some days later, Jesus took Peter, James and John and led them up a high mountain where they could be alone. There in their presence he was transfigured: his face shone like the sun and his clothes became as white as the light....and from the cloud a voice which said, "This is my Son, my beloved; he enjoys my favor. Listen to him." (Matthew 17: 1-3, 5).

What does the Lord have to do to prove to us that He really is God and that He loves us? We keep praying for signs and miracles, and the greatest sign has been given to us, that Jesus died and rose and promised to be with us until the end of time. We all need some reassurance from time to time, and need to convince our hearts that the Kingdom of God is really worth all our effort and time and commitment.



## SALADS

### SALADS

#### APPLESAUCE SALAD

Arlene Berning

- 1 c. applesauce, unsweetened**
- 1 pkg. lemon Jell-O**
- 1 c. chopped celery, optional**
- 7 oz. crushed pineapple, drained**
- 7 oz. 7-Up or Squirt**

Heat applesauce and add pkg. of lemon Jell-O. Let stand until starts to thicken, then add the 7-Up or Squirt.

#### TACO SALAD

In memory of Martha Rolfes

- 1 lb. lean hamburger**
- 2 tsp. chili powder**
- 1 lb. cheddar cheese, grated**
- pepper**
- 16 oz. can kidney beans, drained**
- 1 c. Catalina dressing**
- 4 tomatoes, diced**
- 1 medium onion**
- 1 large head lettuce, torn**
- 1 (8 ½ oz.) bag Taco chips crushed**

Brown hamburger. Drain off fat. Drain hamburger by putting it in a strainer and rinse under hot water. Then, season with chili powder and pepper. Toss all ingredients together with salad dressing.

Exchange: 1 c. = 1 bread, 2 meat, medium fat, 3-fat . Cal: 379/1 cup

## TACO SALAD

Audrey Kuhlman

- |   |                             |
|---|-----------------------------|
| <b>1 lb. hamburger, fried and drained</b> | <b>1 c. shredded cheese</b> |
| <b>1 can Mrs. Grimes Chile Beans</b>      | <b>1 tomato</b>             |
| <b>1 pkg. Taco Mix</b>                    | <b>½ pkg. cheese chips</b>  |
| <b>¾ cup water</b>                        | <b>head of lettuce</b>      |

Heat and mix together the hamburger, beans, taco mix and water. Chill. When ready to serve assemble lettuce, meat mixture, tomato, cheese and cheese chips. Use Dorothy Lynch dressing as desired.

## BLUEBERRY GELATIN SALAD

In memory of Patricia (Girres) Kliegl

- |   |                                |
|---|--------------------------------|
| <b>1 (6 oz.) pkg. cherry-flavored gelatin</b>                                 | <b>½ c. sugar</b>              |
| <b>2 c. boiling water</b>   | <b>1 tsp. vanilla extract</b>  |
| <b>1 (15 oz.) can blueberries in heavy syrup (not pie filling), undrained</b> | <b>1 c. (8 oz.) sour cream</b> |
| <b>1 (8 oz.) pkg. cream cheese, softened</b>                                  | <b>¼ c. chopped pecans</b>     |

In a bowl, dissolve gelatin in boiling water. Stir in blueberries and pour into a 12 by 8 by 2 inch glass dish. Chill until set. In a mixing bowl, beat cream cheese and sugar until smooth. Add vanilla and sour cream, mix well. Spread over the gelatin layer. Sprinkle with pecans. Chill several hours or overnight. Yield: 10 to 12 servings.

## BLUEBERRY LAYER SALAD

Mary Langel

- |   |                                  |
|---|----------------------------------|
| <b>2 (3 oz.) box of raspberry gelatin</b> | <b>1 env. unflavored gelatin</b> |
| <b>1 c. sugar</b>                         | <b>1 c. half &amp; half</b>      |
| <b>1 (8 oz.) pkg. cream cheese</b>        | <b>1 tsp. vanilla</b>            |
| <b>1 (15 oz.) can blueberries</b>         |                                  |

First Layer: Prepare 1 box of raspberry gelatin as box suggests with 2 c. hot water. Place in a 9 by 13 inch pan. Chill to congeal.

Second Layer: Soften unflavored gelatin in ½ c. cold water. Heat half and half and sugar together, but do not boil. Add softened cream cheese and vanilla. Let cool and place over first refrigerated layer. Return to refrigerator to chill firm.

Third Layer: Combine 3 oz. box raspberry gelatin with 15 oz. can blueberries, juice and all. Pour over second layer. Firm in refrigerator. Dampen each layer slightly before adding next layer.

# BODACIOUS BROCCOLI SALAD

Irene McCoy

- 8 slices bacon, diced and cooked crisp
- 2 heads broccoli, chopped
- 1 ½ c. sharp cheddar cheese, shredded
- ½ large red onion, chopped
- ¼ c. red wine vinegar
- 2 T. white sugar
- 2 tsp. black pepper
- 1 tsp. salt
- 2/3 c. mayonnaise
- 1 tsp. fresh lemon juice

In a large bowl combine broccoli, cheese, bacon and onion. Prepare dressing in a small bowl by whisking together the red wine vinegar, sugar, pepper, salt, mayonnaise and lemon juice. Add to broccoli, toss and cover. Refrigerate until ready to serve. Makes 12 servings.

## BROCCOLI AND MUSHROOM SALAD

Maxine Elser

- 1 head broccoli
- ¼ c. sugar
- ½ tsp. salt
- ½ tsp. paprika
- ½ tsp. celery seed
- 1 lb. mushrooms
- 1½ tsp. onion powder
- ½ c. olive oil
- 2 T. wine vinegar

Mix broccoli and mushrooms. Mix rest of ingredients and pour on broccoli and mushrooms. Refrigerate for 2 hours

## BROCCOLI SALAD

Rose Wonder

- 1 bunch of broccoli, broken up
- 1 c. raisins
- ½ lb. crisp bacon, cooled & cut into small pieces
- 1 c. mayo
- ¼ c. sugar
- 2 T. vinegar

Mix broccoli, raisins and bacon. Mix mayo, sugar and vinegar and toss with broccoli mixture.

# BROCCOLI SALAD WITH DRIED APRICOTS

Mary Reckard

- 3 bunches broccoli
- 1 c. cashews, pecans or walnuts
- 1 c. apricots, cut up
- 1 c. sugar
- 2 c. mayonnaise
- 3/4 c. red wine vinegar

Clean broccoli and cut into small florets. Add nuts and apricots. In separate bowl, mix mayo and sugar. Add vinegar slowly to mixture and toss with broccoli mixture. Refrigerate for an hour or more.

# CHOPPED SWEET AND SOUR SALAD

Pat Cain

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1/2 c. broccoli, chopped small  | 1/2 c. grapes, halved          |
| 1/4 c. tomatoes, chopped        | 1/4 c. sunflower seeds         |
| 1/4 c. green onion chopped      | 1/4 c. bacon, cooked & chopped |
| 1/4 c. raisins                  | 1/4 c. celery chopped          |
| 1/4 c. water chestnuts, chopped | 1/2 c. diced pineapple         |

## Dressing:

- |                   |            |
|-------------------|------------|
| 1/2 c. mayonnaise | 2 T. sugar |
| 2 T. vinegar      |            |

Combine all salad ingredients. Mix mayonnaise, vinegar, and sugar together and add to salad mixture.

# PASTA SALAD

Connie Stein

- |                                |                |
|--------------------------------|----------------|
| Pasta shells, cooked           | broccoli       |
| 2 c. fat free mayo             | 1 c. sugar     |
| 1 can sweetened condensed milk | 2/3 c. vinegar |

Mix together and chill.

# CRUNCHY CABBAGE SALAD

Diana Jensen

## Dressing:

- Flavor packet from 3 oz. pkg. Oriental chicken Ramen noodles
- 2 T. sugar
- pepper to taste
- 3 T. vinegar
- 1/3 to 1/2 c. salad oil (part sesame oil and part vegetable oil)

Set aside Ramen noodles. Combine all dressing ingredients and refrigerate.

## Salad:

- 2 T. sesame seeds
- 1/2 c. slivered almonds
- 4 green onions, thinly sliced
- 1/2 head (about 5 c.) shredded cabbage
- reserved ramen noodles, broken up by hand

Toast sesame seeds and almonds in 350 degree oven for 5 to 10 minutes. Set aside. Combine cabbage, onions and uncooked noodles. Just before serving add dressing, seeds and nuts. Toss lightly.

# CRUNCHY COLE SLAW

Gretchen Graham

- 1 (3 oz.) pkg. Ramen noodle soup mix
- 1/4 c. sliced almonds
- 2 1/2 T. sugar
- 1/3 c. Canola oil (or vegetable oil)
- 1/4 c. cider vinegar
- 1 small carrot, grated
- 1 sm. green shredded cabbage
- 3 green onions, sliced

Remove flavor packet from soup mix and reserve. Break noodles into pieces and place on lightly greased baking sheet. Add sliced almonds. Bake at 350 degrees, stirring occasionally, for 5 to 10 min. Set aside. Whisk the flavor packet, oil, vinegar, and sugar until blended. Chill 1 hour. Toss all in a large bowl. Place noodles around edge and almonds on top. Yield: 7 1/2 cups.

## SPRING SLAW

Jean Kestel

- 1 (7 oz.) pkg. ring macaroni, cooked
- 1 c. Miracle Whip or mayo
- 3 c. shredded cabbage
- ½ c. sugar
- 1 cucumber, peeled, chopped finely
- ½ c. white vinegar
- ½ small onion, chopped finely

Squeeze chopped cucumber to rid of moisture. Mix all ingredients and chill.

## CAULIFLOWER SALAD

Norma Ronsiek

- 1 medium head of cauliflower
- 1 c. pecans
- ½ c. sugar
- 1 c. seedless grapes
- 1 c. Hellman's mayonnaise
- 2 tsp. prepared mustard

Clean and break cauliflower into bite size pieces; add grapes. Mix the remaining ingredients and pour over cauliflower and grape mixture. Refrigerate.

## COLD CAULIFLOWER SALAD

Claire Ossino

- Head of cauliflower
- 1 c. mayonnaise
- large container of sour cream
- 2 T. sugar
- 1 pkg. Hidden Valley Dressing
- frozen peas
- chopped red onion
- dill
- Beau Monde Seasoning
- Baco's

Break up cauliflower into bite-size pieces. Mix: mayo, sour cream, sugar, dressing, dill, and Beau Monde. Add frozen peas, as desired, chopped red onion, and Baco's. Mix and refrigerate a few hours or overnight for best flavor. Can adjust amount of mayonnaise and sour cream, if desired – also spices.

## BLACK CHERRY SALAD

Donna Schmidt

- |   |                                    |
|---|------------------------------------|
| <b>1 sm. pkg. black cherry Jell-O</b>     | <b>1 sm. can crushed pineapple</b> |
| <b>1 c. boiling water</b>                 | <b>3 bananas, sliced</b>           |
| <b>1 c. juice from cherries</b>           | <b>3/4 c. small marshmallows</b>   |
| <b>1 can dark, sweet cherries, pitted</b> | <b>1/2 pt. whipping cream</b>      |

Dissolve 1 pkg. black cherry Jell-O in a cup of boiling water. Add 1 cup of juice from the cherries, (supplemented with water, if necessary.) Just before it congeals, add the can of pitted cherries, the pineapple, (drained), the bananas, and the marshmallows. Fold in 1/2 pt. whipped cream. Stir several times during setting to mix well.

## CHERRY JELL-O SALAD

Rose Wonder

- |                                |                           |
|--------------------------------|---------------------------|
| <b>1 sm. box cherry Jell-O</b> | <b>1 1/2 c. hot water</b> |
| <b>1 can cherry pie mix</b>    | <b>marshmallows</b>       |
| <b>Cool Whip</b>               |                           |

Combine the cherry Jell-O and hot water. Add the cherry pie mix. Layer marshmallows on top. Cover with Cool Whip. Makes a small bowl.

## CHRISTMAS FROZEN SALAD

Donna Janssen

- |                                      |   |
|--------------------------------------|---|
| <b>1 can cherry pie filling</b>      | <b>1 can mandarin oranges, drained</b>  |
| <b>1 lg. carton Cool Whip</b>        | <b>1 can crushed pineapple, drained</b> |
| <b>marshmallows &amp; nuts, opt.</b> | <b>1 can Eagle Brand condensed milk</b> |

Mix and freeze. Top with Cool Whip and a cherry.

## FROZEN CHERRY SALAD

Connie Stein

- |   |                                |
|---|--------------------------------|
| <b>1 can. cherry or blueberry pie filling</b> | <b>1/4 c. lemon juice</b>      |
| <b>1 can crushed pineapple, drained</b>       | <b>1/4 tsp. almond extract</b> |
| <b>1/2 pt. whipping cream, whipped</b>        |                                |

Combine the pie filling, pineapple, almond extract, and lemon juice. Fold in the whipping cream. Freeze. May use 9 oz. Cool Whip or 1 pkg. Dream Whip. Can also add mandarin oranges.

# BLT CHICKEN SALAD

Maxine Elser

- ½ c. mayonnaise**
- 3 to 4 T. barbecue sauce**
- 2 T. finely chopped onion**
- ¼ tsp. pepper**
- 1 T. lemon juice**
- 8 c. torn salad greens**
- 2 large tomatoes, chopped**
- 1 ½ pounds boneless, skinless, chicken breasts, cooked & cubed**
- 10 bacon strips, cooked and crumbled**
- 2 hard-cooked eggs, sliced**

In a small bowl, combine the first five ingredients; mix well. Cover and refrigerate until serving. Place salad greens on a large serving platter. Sprinkle with tomatoes, chicken and bacon; garnish with eggs. Drizzle with dressing. Yield: 8 servings

# CHICKEN SALAD

Julie Anderson

- |  |                               |
|--|-------------------------------|
| <b>10 lbs. chicken breasts</b>               | <b>30 eggs, hard-boiled</b>   |
| <b>1 pkg. (12 oz.) grated cheddar cheese</b> | <b>4 bunches green onions</b> |
| <b>32 oz. Mrs. Clark's salad dressing</b>    | <b>2 c. sugar</b>             |
| <b>salt &amp; pepper to taste</b>            |                               |

Boil the chicken, cool, and de-bone. Clean and chop the onions into bite size pieces, including the greens. Combine all of the ingredients in a large mixing bowl. Can reduce ½ for smaller batch. Makes 7 to 9 quarts.

# CHICKEN SALAD

Mary Langel

- |                                  |                                 |
|----------------------------------|---------------------------------|
| <b>1 whole chicken, cooked</b>   | <b>1 small jar pimento</b>      |
| <b>1 c. small shell macaroni</b> | <b>¾ to 1 c. chicken broth</b>  |
| <b>½ c. chopped celery</b>       | <b>mayonnaise</b>               |
| <b>¼ c. pickle</b>               | <b>salt and pepper to taste</b> |
| <b>2 T. green onions</b>         | <b>olives, optional</b>         |

Save the broth and remove the meat of the cooked chicken. Cook the macaroni until tender. Drain. Mix all ingredients together. Chill.

# CHICKEN SALAD

Dorothy Tatman

6 c. diced chicken  
3 c. halved green grapes

2 c. diced celery  
1 c. salted almonds

## Dressing:

1 c. mayo or Miracle Whip  
4 T. vinegar  
salt and pepper to taste  
thick cream

4 T. salad oil  
2 T. lemon juice  
sugar to taste

Serve on lettuce cups with crackers.

# CHICKEN SALAD SENSATION

Peg Muhlbauer

2 c. cooked chicken, chopped  
2 T. chopped celery

2 T. sliced green onion  
2 T. sliced almonds

½ c. seedless grapes, halved

¼ to ½ c. salad dressing

1 (4 ½ oz.) can pineapple tidbits, drained  
or ½ c. mandarin oranges

Mix and serve on 12 dinner rolls or buns

# CHINESE CHICKEN SALAD

Susan (Wittrock) Burgett

6 chicken breasts, cooked & cubed  
½ head red cabbage, shredded  
½ head green cabbage, shredded  
1 head lettuce  
3 grated carrots

¾ c. cashew pieces  
4 stalks green onions, diced  
2 pkg. Ramen Noodles,  
chicken flavor, crumbled

## Dressing:

Make 1 day ahead for best flavor.

2 pkgs. Top Ramen Seasoning  
¼ c. corn oil  
½ c. peanut oil or sesame oil

2 T. browned sesame seeds  
2 T. sugar  
2 T. red wine vinegar

Toss together and chill.

# FLYING FARMER CHICKEN SALAD

Mary Langel

- |  |                               |
|--|-------------------------------|
| 5 c. cooked chicken, cut in chunks     | 1½ c. small green grapes      |
| 2 T. salad oil                         | 1½ c. sliced celery           |
| 2 T. frozen orange juice, undiluted    | 3 c. cooked rice              |
| 2 T. vinegar                           | 1 c. toasted slivered almonds |
| 1 tsp. salt                            | 1½ c. mayonnaise              |
| 13½ oz. can pineapple tidbits, drained |                               |
| 11 oz. can mandarin oranges, drained   |                               |

Combine the chicken, salad oil, orange juice, vinegar, and salt and let stand or refrigerate over-night. Prepare remaining salad ingredients and toss together. Yield: 12 servings. You can use 6 c. small shell macaroni in place of the rice.

# COCONUT SALAD

Marlene Nelsen

- |                        |                       |
|------------------------|-----------------------|
| 1 c. mini-marshmallows | 1 c. sour cream       |
| 1 c. crushed pineapple | 1 c. mandarin oranges |
| 1 c. coconut           |                       |

Soak marshmallows in sour cream for 5 min. Add pineapple, oranges, and coconut. Chill.

# CRANBERRY SALAD

Lynnette Cook

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 lb. cranberries               | 2 c. sugar                   |
| 1 pt. whipping cream            | ¾ lb. miniature marshmallows |
| 1 c. drained, crushed pineapple | chopped pecans               |

Grind the cranberries. Add the sugar and let set 2 hours. Whip the whipping cream and add the marshmallows. Add to the cranberry mixture and let set 2 hours. Then add the drained crushed pineapple and chopped pecans and let stand overnight.

## CRANBERRY SALAD

In memory of Mary Elbert

- 1 (12 oz. or 16 oz.) cranberries
- 1 (5 ½ oz.) can crushed pineapple
- 1 large apple
- 1 orange with peel
- 1 c. boiling water
- 2 c. sugar
- 2 pkg. raspberry Jell-O

Grind the cranberries, apple, and unpeeled orange. Combine with crushed pineapple and sugar. Let stand. Mix the raspberry Jell-O with the boiling water, stirring until Jell-O is dissolved. Cool. Add to the cranberry mixture. This keeps well in the refrigerator.

## CRANBERRY-APPLE RELISH

In memory of Martha Rolfes

- 2 c. raw cranberries
- ¼ c. raisins
- ½ c. diced apples
- ¼ c. chopped walnuts
- 2 T. liquid Sucaryl
- ½ tsp. lemon juice

Put cranberries, raisins, and apples through coarse blade of food processor. Add remaining ingredients. Mix well. Chill in refrigerator several hours. Makes 1¾ c. (Diabetic: 64 calories in ¼ c.)

## THANKSGIVING CRANBERRY SOUFFLE

Marilyn Zahradnik

- 1 (20 oz.) can crushed pineapple and juice
- 1 pkg. (6 oz.) strawberry Jell-O
- 1 c. water
- 1 lb. can whole berry cranberry sauce
- 3 T. fresh lemon juice
- 1 tsp. grated lemon peel
- ¼ tsp. ground nutmeg
- 2 c. dairy sour cream
- ½ c. chopped pecans

Drain pineapple well, reserving juice. Add juice to Jell-O in 2 qt. sauce pan. Stir in water, heat to boiling, stir to dissolve Jell-O. Remove from heat. Blend in cranberry sauce. Add lemon juice, lemon peel, and nutmeg. Chill until mixture thickens slightly. Blend in sour cream. Fold in pineapple and pecans. Pour into 2 qt. mold. Refrigerate.



# MONSIGNOR ELBERT'S CUCUMBERS

Mary Jo Roskammer

|                       |                     |
|-----------------------|---------------------|
| 8 oz. sour cream      | 2 tsp. salt         |
| 1 c. Eagle Brand milk | 1 tsp. diced garlic |
| ½ c. vinegar          | 1 tsp. pepper       |

Mix the above and add to 6 to 8 sliced cucumbers.

## EGG SALAD

In memory of Martha Rolfes

|                      |                    |
|----------------------|--------------------|
| 1 hard cooked egg    | 1½ tsp. vinegar    |
| 1/8 tsp. dry mustard | 1/8 tsp. salt      |
| pepper to taste      | paprika to garnish |

Mash egg and mix the egg with seasoning. Serve with lettuce leaf with tomato wedges, or serve as filling for sandwich.

Diabetic exchange: 1 serving: 2 meats; 1 sandwich: 1 meat, 2 breads.

## BUTTERMILK JELL-O SALAD

Lucille Vogel

|                    |                      |
|--------------------|----------------------|
| 4 T. plain gelatin | 1 c. cold water      |
| 1 qt. buttermilk   | 2 c. coffee cream    |
| 1 c. sugar         | 2 c. whipped topping |
| drained fruit      |                      |

Dissolve the plain gelatin in 1 cup cold water. Heat to dissolve. Combine the buttermilk, coffee cream, and sugar and mix with mixer. Add the gelatin mixture to the whipped topping. Fold in any drained fruit such as mandarin oranges, cherries, or pineapple. Pour in mold. Refrigerate overnight.

## CHRISTMAS SALAD

Arlene Berning

|                                 |                             |
|---------------------------------|-----------------------------|
| 1 pkg. raspberry Jell-O         | 1 c. hot water              |
| ½ c. cold water                 | 1 orange, diced fine        |
| ½ c. pineapple tidbits, drained | 1 can whole cranberry sauce |

Dissolve the Jell-O in the hot water. Add the cold water. When partially set, add the orange, pineapple, and cranberry sauce. When set, cut into squares.

## FRUIT SALAD

Linda Bronson

**1 can peach pie filling**  
**1 can apricot pie filling**

**1 can mandarin oranges, drained**  
**1 can pineapple tidbits, drained**

Optionally you may add miniature marshmallows, sliced bananas, grapes, cantaloupe. Recipe may be doubled or tripled.

## FRUIT SALAD

Mary Negus

**10 oz. can pineapple chunks**  
**2 lg. firm bananas, cut into chunks**  
**15 oz. can mandarin oranges, drained**  
**2 T. cornstarch**  
**1 T. lemon juice**

**1 c. grapes**  
**2 c. apples, sliced**  
**½ c. sugar**  
**1/3 c. orange juice**

Drain pineapple, reserving juice. Combine pineapple, bananas, grapes, oranges, and apples in a large bowl; set aside. Combine sugar and cornstarch. Add orange juice, lemon juice, and reserved pineapple juice, stirring until smooth. Cook and bring to boil until slightly thick. Cool slightly and pour over fruit. Mix gently. Cover and refrigerate.

## HOT FRUIT

Norma Ronsiek

**1 can bing cherries, undrained**  
**1 can fruit cocktail, drained**  
**1 can pineapple chunks, drained**  
**1 can mandarin oranges, drained**

**1 stick melted margarine**  
**½ cup brown sugar**  
**2 T. cornstarch**

Combine fruit and add remaining ingredients. Put in casserole pan and bake for 20 minutes at 350 degrees or until thickened.

\*\*\*

*"Wisdom has built her house,  
she has set up her seven columns;  
She has dressed her meat, mixed her wine,  
yes, she has spread her table."*

Proverbs 9:1-2

# LAURA'S SUNDAY SALAD

Lynnette Cook

2 egg yolks  
2 T. sugar  
2 T. vinegar  
1 T. butter  
dash of salt

½ tub Cool Whip  
1 can mandarin oranges  
1 can pineapple tidbits  
1 can fruit cocktail  
marshmallows

Combine the egg yolks, sugar, vinegar, butter, and salt over low heat until it thickens. Cool in refrigerator then add the Cool Whip, stirring until mixed. Add the oranges, pineapple, fruit cocktail, and marshmallows. Chill.

# MACARONI RING FRUIT SALAD

Claire Ossino

1 c. macaroni rings, cooked & drained  
½ lb. mini marshmallows  
2 c. mandarin oranges

1 c. pineapple tidbits  
red grapes

## Dressing:

1 c. pineapple juice  
1 T. flour  
½ c. sugar

1 egg  
1 c. whipped cream

Combine the macaroni, fruit, and marshmallows. Cook the pineapple juice, flour, sugar, and egg until thick. Cool. Add the whipped cream. Pour over macaroni and fruit. Chill.

# REFRESHING SALAD

Betty Mataloni

1 can peach pie mix  
1 can mandarin oranges  
1½ c. mini-marshmallows

1 can pineapple tidbits, drained  
melon balls from ½ cantaloupe  
grapes, optional

Mix all of the above together and chill 4 to 6 hours.

## SEVEN-UP SALAD

Connie Stein

- |   |                                   |
|---|-----------------------------------|
| <b>2 sm. boxes lemon Jell-O</b>                     | <b>2 c. boiling water</b>         |
| <b>1 can crushed pineapple, drained</b>             | <b>2 c. 7-Up</b>                  |
| <b>½ c. sugar</b>                                   | <b>1 egg, beaten</b>              |
| <b>2 T. cornstarch</b>                              | <b>nuts</b>                       |
| <b>1 c. pineapple juice, drained, reserve juice</b> |                                   |
| <b>1 cup bananas, cut up or mashed</b>              | <b>1 env. prepared Dream Whip</b> |

Dissolve Jell-O with water. Add 7-Up and crushed pineapple. Chill until firm. Combine the sugar, egg, cornstarch, and pineapple juice. Cook over low heat, stirring constantly until thick. Cool. Mix with envelope of prepared Dream Whip. Spread on top of Jell-O. Sprinkle with nuts.

## SWEET MELON & BERRY TOSS SALAD

Alice Kollasch

- |  |                               |
|--|-------------------------------|
| <b>½ c. fresh orange juice</b>             | <b>¼ c. honey</b>             |
| <b>2 c. cubed, peeled fresh cantaloupe</b> | <b>2 tsp. fresh mint</b>      |
| <b>1 c. halved, fresh strawberries</b>     | <b>1 c. fresh blueberries</b> |

Combine orange juice, honey, and mint. Combine cantaloupe, blueberries, and strawberries in a bowl. Pour orange juice mixture over fruit; toss gently.

## TUTTI-FRUITI SALAD

Richard Burk

- |  |   |
|--|---|
| <b>29 oz. can fruit cocktail, undrained</b>  | <b>1 c. mini marshmallows</b>           |
| <b>20 oz. can pineapple tidbits, drained</b> | <b>sm. pkg. instant vanilla pudding</b> |
| <b>17 oz. can mandarin oranges, drained</b>  | <b>small container Cool Whip</b>        |

Combine fruits and marshmallows. Sprinkle pudding over ingredients. Stir gently. Refrigerate and let stand 1 hour. Stir in Cool Whip and refrigerate. You may add sliced bananas or apples.

# GOOSEBERRY SALAD

Mary Langel

15 oz. can gooseberries  
1 c. sugar  
3 oz. lemon Jell-O  
3 oz. lime Jell-O

½ c. nuts  
½ c. celery, diced  
½ c. cheese, grated

Drain gooseberries and add enough water to juice to make 2 cups liquid. Bring that liquid and sugar to a boil. Remove from heat and add Jell-O. Allow Jell-O to begin to set, then fold in nuts, the gooseberries, celery and cheese.

# HAM & MACARONI SALAD

Donna Schmidt

2 c. elbow or shell macaroni  
1 c. chopped ham  
1 med. cucumber, chopped  
½ c. cubed American cheese

½ c. cubed green pepper  
4 to 8 medium sweet pickles, cubed  
4 T. mayonnaise  
3 T. sweet pickle juice

Cook and cool macaroni. Mix mayonnaise with pickle juice. Add macaroni to ham, cucumbers, cheese, green pepper, and pickles. Mix with mayonnaise/juice dressing.

# LAYERED JELL-O SALAD

Becky Wittrock

Seven 3 oz. packages of Jell-O:

- 1) Black Cherry
- 2) Cherry
- 3) Lime
- 4) Lemon
- 5) Orange
- 6) Orange-Pineapple
- 7) Strawberry

The 1<sup>st</sup>, 3<sup>rd</sup>, 5<sup>th</sup>, and 7<sup>th</sup> layers are each mixed with ¾ c. boiling water and ¾ c. cold water.

The 2<sup>nd</sup>, 4<sup>th</sup>, and 6<sup>th</sup> layers are mixed with ½ c. boiling water, ½ c. cold water, and ½ c. evaporated milk. Chill after each layer until almost set, then add the next layer.

## 24 HOUR VEGETABLE SALAD

Susan (Wittrock) Burgett

1 head lettuce, torn  
6 hard boiled eggs, sliced  
10 oz. pkg. frozen peas, thawed  
1 c. mayo or salad dressing  
sugar

1 lb. bacon, crisp fried and crumbled  
2 c. shredded Swiss cheese  
green onions

In bottom of large bowl, place 3 c. lettuce. Sprinkle with a little sugar, salt, and pepper. Layer eggs in bowl, standing some on edge if desired. Sprinkle generously with salt. Next layer in order: peas, remaining lettuce, bacon and cheese. Spread mayo over the top; seal to the edge of bowl. Cover and refrigerate 24 hours or overnight. Garnish with sliced green onion and paprika if desired. Toss before serving. Makes 12 to 15 servings.

## ITALIAN CHOPPED SALAD

Gerald Bradley

5 plum tomatoes, diced  
2 sm. heads Belgian endive  
1 (8 oz.) pkg. mozzarella balls,  
drained & cut into ½ in. pieces

2 c. chopped arugula (3 oz)  
1 c. chopped radicchio (1/4 head)

Combine all ingredients in a large bowl. Toss with enough sherry-shallot vinaigrette to coat. Season with salt and pepper. Serve on salad plates.

## LEAF LETTUCE SALAD

Mary Langel

lettuce  
1 c. Splenda or sugar  
3 T. oil

green onion, chopped  
½ c. vinegar (may use Red Wine)  
½ tsp. celery seed

Crisp lettuce leaves by washing and putting in plastic bag. May put paper towel in bag to absorb some of the water. Tear leaves into pieces and add green onion. Toss together. Blend the vinegar, sugar, oil, and celery seed together. Add enough dressing to lettuce to coat leaves just before serving.

# LETTUCE OVERNIGHT SALAD

Nancy and John Long

**1 head lettuce**  
**1 head cauliflower**  
**2 c. Miracle Whip**  
**1 med. onion, diced**

**1 lb. bacon**  
**½ c. parmesan cheese**  
**½ c. sugar**

Brown bacon and crumble. Put in layers as listed. Mix well just before serving. You can refrigerate this the night before or 3 to 5 hours ahead of time.

# ORANGE AND ALMOND SALAD

Terri Rierson

**¼ c. toasted slivered almonds**  
**½ head Iceberg lettuce**  
**½ head Romaine lettuce**  
**11 oz. mandarin oranges, drained**

**1 c. chopped celery**  
**3 green onions, chopped**

## Dressing:

**¼ c. vegetable oil**  
**2 T. sugar**  
**2 T. vinegar**

**½ tsp. salt**  
**1 T. parsley flakes**

Mix greens, onion, and celery. Refrigerate. Five minutes before serving, add oranges, almonds and dressing.

# ORANGE LETTUCE SALAD

Lois Eckard

**8 c. Romaine and/or Bibb lettuce**  
**3 green onions, sliced**  
**1 can mandarin oranges**  
**¼ c. vegetable oil**  
**¼ c. slivered almonds, toasted**  
**2 T. sugar**

**2 T. minced parsley**  
**½ tsp. salt**  
**dash pepper**  
**4 drops hot pepper sauce**  
**2 T. vinegar**

In a salad bowl combine lettuce, onion, and mandarin oranges. Combine oil, vinegar, sugar, parsley, salt, pepper, and hot pepper sauce and shake well. Drizzle over salad. Sprinkle with toasted slivered almonds. Makes 8 servings.

# RED LEAF LETTUCE SALAD

Alice Kollasch

Layer alternately:

1 lg. head red leaf lettuce  
2 Granny Smith apples

4 oz. grated Swiss cheese  
4 oz. cashews

Dressing:

1 c. oil (Wesson light)  
1/3 c. red wine vinegar  
1/2 c. sugar

1 tsp. mustard  
1 T. onion  
2 T. poppy seed

Mix the dressing in a blender and pour over.

# MACARONI SALAD

Donna Murray

1 lb. multi-colored pasta  
shredded carrots  
1 c. Eagle Brand milk  
1 tsp. salt

1 c. sugar  
1 c. vinegar  
2 c. mayonnaise  
1/4 tsp. pepper

Optional ingredients:

celery seed  
green pepper  
onion

ham  
cheese  
celery

Cook pasta according to package directions. Drain and cool. Mix other ingredients with cooled pasta.

# MACARONI SALAD

Jean Schmidt

2 c. cooked & drained shell macaroni  
1 c. shredded carrots  
1 c. diced celery  
2 c. cooked & drained peas

1 can Spam, cubed  
4 hard boiled eggs, chopped  
1 chopped onion

Combine above ingredients. Mix with the following dressing:

1 c. salad dressing  
1/4 tsp. mustard

1 T. plus 1 tsp. sugar

Mix well and then add to macaroni mixture.

## ORANGE SALAD

Diane Clary

- |                                     |  |
|-------------------------------------|--|
| <b>1 (6 oz.) pkg. orange Jell-O</b> | <b>1 can mandarin oranges, drained</b> |
| <b>2 ½ c. boiling water</b>         |  |
| <b>1 pint orange sherbet</b>        | <b>2 c. whipped topping</b>            |

Dissolve Jell-O in boiling water. Let set until syrupy. Whip until fluffy. Beat sherbet into mixture. Fold in oranges and whipped topping. Refrigerate.

## EASY PASTA SALAD

Cathy Kuker

- |   |                                   |
|---|-----------------------------------|
| <b>1 (8 oz.) pkg. of pinwheel pasta</b> | <b>1 c. oil</b>                   |
| <b>1 (8 oz.) pkg. of colored pasta</b>  | <b>1 c. vinegar</b>               |
| <b>1 c. red onion</b>                   | <b>1 tsp. salt &amp; pepper</b>   |
| <b>1 small jar green olives</b>         | <b>1 pkg. Hidden Valley Ranch</b> |
| <b>1 can sliced black olives</b>        | <b>¼ c. sugar</b>                 |
| <b>1 head broccoli</b>                  | <b>1 c. grated carrots</b>        |

Cook the pasta according to 2 minute method on package. Combine with the onion, olives, broccoli, and carrots. Mix together the oil, vinegar, salt & pepper, Hidden Valley Ranch, and sugar and pour over the pasta mixture. Refrigerate 8 to 10 hours.

## PASTA SALAD

Maxine Elser

- |  |                                   |
|--|-----------------------------------|
| <b>1 lb. thin spaghetti</b>                    | <b>2 tomatoes, chopped</b>        |
| <b>1 pkg. Good Seasons Italian Mix</b>         | <b>2/3 c. green onion chopped</b> |
| <b>1 bottle (8 oz.) Kraft Italian Dressing</b> | <b>1 green pepper, chopped</b>    |

Break the spaghetti into 2 inch pieces and cook. Drain and rinse. Add dry dressing and mix. Add veggies and toss with dressing. Chill 4 hours.

## PEPPERONI PASTA SALAD

Gerald Bradley

- |   |                                    |
|---|------------------------------------|
| <b>1 box Velveeta Shells and Cheese</b> | <b>1 small green pepper, diced</b> |
| <b>½ lb. pepperoni, diced</b>           | <b>1 small onion, diced</b>        |
| <b>4 oz. olives, diced</b>              | <b>1 c. Hellman's mayonnaise</b>   |
| <b>Mrs. Dash extra spicy, to taste</b>  |                                    |

Prepare shells and cheese. Combine ingredients. Mix well.

## RIGATONI SALAD

Donna Hansen

- |                                      |   |
|--------------------------------------|---|
| <b>1 c. salad oil</b>                | <b>1 med. onion</b>                     |
| <b>1 c. white vinegar</b>            | <b>1 (2 oz. or 4oz.) jar of pimento</b> |
| <b>1 c. sugar</b>                    | <b>16 oz. can garbanzo beans</b>        |
| <b>1 tsp garlic salt</b>             | <b>½ tsp. parsley flakes</b>            |
| <b>1 tsp. each salt &amp; pepper</b> | <b>16 oz. rigatoni, cooked</b>          |

Drain and rinse the garbanzo beans. Mix everything together and pour over cooked rigatoni. This gets better as it marinates.

## SPAGHETTI SALAD

John Moore

- |   |  |
|---|--|
| <b>1 (16 oz.) pkg. uncooked spaghetti</b> | <b>1 cucumber, chopped</b>               |
| <b>12 oz. Zesty Italian dressing</b>      | <b>2 tomatoes, chopped</b>               |
| <b>1 T. Italian seasoning</b>             | <b>1 (2 oz.) can sliced black olives</b> |
| <b>1 bunch green onions, chopped</b>      |  |

In a large pot of salted boiling water, cook pasta until al dente. Drain and cool under cold water. Combine cooked pasta with Italian dressing, Italian seasoning, green onions, cucumber, tomatoes, and black olives. Toss to coat and refrigerate overnight before serving.

## PEA SALAD

Alice Mulder

- |                                    |                          |
|------------------------------------|--------------------------|
| <b>¼ c. mayonnaise</b>             | <b>2 T. diced celery</b> |
| <b>1/3 c. diced cheddar cheese</b> | <b>2 T. diced onion</b>  |
| <b>Birds-Eye frozen peas</b>       | <b>green pepper</b>      |
| <b>salt &amp; pepper to taste</b>  |                          |

Combine all of the above and chill.

## PEA SALAD

Dorothy Rolling

- |   |                             |
|---|-----------------------------|
| <b>2 c. frozen peas, thawed and drained</b> | <b>1 c. diced celery</b>    |
| <b>1 c. diced cheese (colby, cheddar)</b>   | <b>½ cup grated carrots</b> |

### Dressing:

- |                          |                                 |
|--------------------------|---------------------------------|
| <b>¼ cup mayonnaise</b>  | <b>¾ c. sweet pickle relish</b> |
| <b>1 T. grated onion</b> | <b>¼ tsp. salt</b>              |
| <b>dash of pepper</b>    |                                 |

Mix and add to pea mixture. Chill. Serves 8 to 10 persons.

# CHEATERS HOMEMADE PICKLES

Virginia Hermanson

**1 qt. kosher dill pickles**  
**¾ c. vinegar**  
**¼ c. water**

**2 c. sugar**  
**2 lg. garlic cloves, separated**  
**1 tsp. green food coloring**

Buy one quart jar of kosher dill pickles (smaller the better). Drain liquid off, and cut in ½" slices. If there is garlic in the jar, do not use it. Boil the sugar, vinegar, garlic, water, and food coloring. Pour over pickles and seal. In 24 hours, drain liquid and re-boil. Pour over pickles and seal. Again, in 24 hours, drain liquid and add another ½ c. sugar. Re-boil and pour over pickles. Seal and use after 24 hours. Then chill.

## OVEN DILLS

Mitzi Luchtel

**3 qt. water**  
**1 qt. white vinegar**  
**dill, onion, garlic**

**¾ to 1 c. coarse salt**  
**1 tsp. alum**  
**small whole cucumbers**

Boil together the water, vinegar, salt, and alum. Cool to lukewarm. Pack cucumbers, dill, one slice of onion, and one clove of garlic in each quart jar. Pour on vinegar solution. Seal and place in oven on cookie sheet for 1 hour at 250 degrees. Makes 8 quarts.

## SWEET PICKLES

Lois Maranell

**1 gal. jar dill pickles**  
**4 T. pickling spice (in bag)**

**½ c. vinegar**  
**3 c. sugar**

Drain, wash, and thinly slice the dill pickles. Use a plastic or glass container. Add the vinegar, spice, and sugar. Do not stir. Put in refrigerator for 6 days. Delicious and so crisp.

\* \* \*

*"You shall eat in plenty and be satisfied, and praise the name of the LORD your God, who has dealt wondrously with you.  
And my people shall never again be put to shame."*

Joel 2:26

## CARROT PINEAPPLE SALAD

Mary Langel

- |  |                                |
|--|--------------------------------|
| <b>2 pks. orange gelatin</b>             | <b>2 c. boiling water</b>      |
| <b>2 tsp. lemon juice</b>                | <b>1½ c. cold water or ice</b> |
| <b>2 c. crushed pineapple with juice</b> |                                |
| <b>about 2 ½ cups shredded carrots</b>   |                                |

Dissolve orange gelatin in boiling water. Add lemon juice and cold water or ice. Stir in the pineapple with juice. Chill and when it begins to set, stir in the carrots. Serve plain or with sweetened mayonnaise type salad dressing.

## GREEN SALAD

Diane Clary

- |                            |                                 |
|----------------------------|---------------------------------|
| <b>1 pkg. lemon Jell-O</b> | <b>sm. pkg. cream cheese</b>    |
| <b>1 pkg. lime Jell-O</b>  | <b>canned drained pineapple</b> |
| <b>2 c. hot water</b>      | <b>1 ½ to 2 c. marshmallows</b> |
| <b>2 c. cold water</b>     | <b>Cool Whip</b>                |

Mix Jell-Os and hot water. Add cold water. Refrigerate until slightly thickened. Soften cream cheese and mix in pineapple. Add marshmallows, add to Jell-O. Fold Cool Whip into mixture. Put in large glass dish. Refrigerate.

## MOM'S GREEN SALAD

Connie Stein

- 1 pkg. lime Jell-O**
- 1 sm. can crushed pineapple, drained**
- 1 c. hot water**
- ½ pkg. crushed walnuts**
- 1 c. whip cream**
- 1 sm. pkg. cream cheese, softened**

Put in Jell-O mold and refrigerate.

# PINEAPPLE CHEESE SALAD

Marlene Nelsen

- |  |                                   |
|--|-----------------------------------|
| <b>1 can pineapple, reserve juice</b>  | <b>½ c. diced American cheese</b> |
| <b>1 c. mini-marshmallows</b>          | <b>2 T. cornstarch</b>            |
| <b>½ c. sugar</b>                      | <b>2 beaten egg yolks</b>         |
| <b>1 c. (reserved) pineapple juice</b> | <b>½ c. nuts</b>                  |

Combine the pineapple juice, cornstarch, and sugar. Cook to thicken. Add the beaten egg yolks and cook 2 minutes longer. Pour mixture over the pineapple, cheese, and marshmallows. Fold in the nuts.

## SALAD

Dorothy Tatman

- 1 jar Kraft pimento cheese**
- 1 (8 oz.) can crushed pineapple**
- 1 (8 oz.) carton Cool Whip marshmallows**

Mix cheese and pineapple together. Fold in Cool Whip. Add marshmallows.

## AUDREY'S POTATO SALAD DRESSING

Pat Cain

- |                         |                           |
|-------------------------|---------------------------|
| <b>4 eggs beaten</b>    | <b>1 c. sugar</b>         |
| <b>1 c. cream</b>       | <b>¾ c. vinegar</b>       |
| <b>1 tsp. salt</b>      | <b>1 heaping T. flour</b> |
| <b>1 T. dry mustard</b> | <b>milk</b>               |

Cook all ingredients, except milk, in top of double boiler stirring constantly until thick. Mix with milk to thin, if necessary. Stir into potato salad fixings and toss until coated.

\*\*\*

*"Practice hospitality ungrudgingly to one another."*

1 Peter 4:9

# BAKED GERMAN POTATO SALAD

Maxine Elser

|                                      |                                     |
|--------------------------------------|-------------------------------------|
| <b>12 med. red potatoes (3 lbs.)</b> | <b>1/3 c. sweet pickle juice</b>    |
| <b>8 bacon strips</b>                | <b>2/3 c. water, divided</b>        |
| <b>2 med. onions, chopped</b>        | <b>1 tsp. salt</b>                  |
| <b>3/4 c. packed brown sugar</b>     | <b>1/3 to 1/2 tsp. celery seed</b>  |
| <b>1/3 c. vinegar</b>                | <b>4 1/2 tsp. all-purpose flour</b> |

In a saucepan, cook potatoes until just tender; drain. Peel and slice into an ungreased 2-quart baking dish; set aside. In a skillet, cook bacon until crisp; drain, reserving 2 tablespoons drippings. Crumble bacon and set aside. Sauté onions in drippings until tender. Stir in brown sugar, vinegar, pickle juice, 1/2 c. water, salt and celery seed. Simmer, uncovered, for 5 to 10 minutes. Meanwhile, combine flour and remaining water until smooth; stir into onion mixture. Bring to a boil. Cook and stir for 2 minutes or until thickened. Pour over potatoes. Add bacon; gently stir to coat. Bake, uncovered, at 350 degrees for 30 minutes or until heated through. Yields 8 to 10 servings.

# MOM'S POTATO SALAD

Donna Murray

|   |  |
|---|--|
| <b>2 c. Miracle Whip</b>                        | <b>1 c. sugar</b>                          |
| <b>1 T. mustard</b>                             | <b>5 lb. potatoes, boiled &amp; cut up</b> |
| <b>diced onion, radishes, celery as desired</b> | <b>4 eggs, boiled &amp; chopped</b>        |

Mix together the Miracle Whip, sugar, mustard, eggs, onions, radishes, and celery. Mix with the potatoes while they are still warm. Chill several hours before serving.

# PRETZEL SALAD

Irma Reiser

|   |                               |
|---|-------------------------------|
| <b>2 c. crushed pretzels</b>            | <b>8 oz. Cool Whip</b>        |
| <b>3/4 c. margarine</b>                 | <b>8 oz. cream cheese</b>     |
| <b>1/2 c. sugar</b>                     | <b>1/2 c. sugar</b>           |
| <b>2 (3 oz.) pkg. strawberry Jell-O</b> | <b>2 1/2 c. boiling water</b> |
| <b>1/2 pt. frozen strawberries</b>      |                               |

Mix the pretzels, margarine, and 1/2 c. sugar. Pat in bottom of pan and bake at 350 degrees for 15 minutes. When crust is cool, mix together the Cool Whip, cream cheese, and 1/2 c. sugar. Spoon on top of crust. Mix the strawberry Jell-O with the boiling water and let cool in the refrigerator for one hour. Then add 1/2 pint frozen strawberries. Pour this over 2<sup>nd</sup> layer and refrigerate.

# PRETZEL SALAD OR DESSERT

Pearl Trebbien

- |   |                        |
|---|------------------------|
| <b>1 c. pretzels, broken up</b>         | <b>1 c. sugar</b>      |
| <b>½ c. margarine</b>                   | <b>½ c. sugar</b>      |
| <b>8 oz. cream cheese</b>               | <b>8 oz. Cool Whip</b> |
| <b>1 (20 oz.) can crushed pineapple</b> |                        |
| <b>1 can mandarin oranges, drained</b>  |                        |

Combine the pretzels, 1 c. sugar, and margarine. Bake on a cookie sheet at 400 degrees for 7 to 10 minutes. Cool and crumble. Set aside. Mix together ½ c. sugar, cream cheese, and Cool Whip. Stir all together and before serving add the pineapple and mandarin oranges, Refrigerate. If you double the recipe, use only 1 can pineapple and 1 can of oranges.

## SNICKER APPLE SALAD

Julie Fairchild

- |                                       |                               |
|---------------------------------------|-------------------------------|
| <b>1 pkg. instant vanilla pudding</b> | <b>1 c. milk</b>              |
| <b>1 (8 oz.) container Cool Whip</b>  | <b>2 red apples, unpeeled</b> |
| <b>2 Snicker bars</b>                 |                               |

Cut the apples with peels, into small chunks. Cut the Snicker bars into bite size pieces. Combine the pudding and milk. Add the Cool Whip, apples, and candy to pudding mixture.

## SNICKER APPLE SALAD

Donna Janssen

- |                                  |                  |
|----------------------------------|------------------|
| <b>1 sm. box vanilla pudding</b> | <b>1 c. milk</b> |
| <b>8 oz. carton Cool Whip</b>    | <b>4 apples</b>  |
| <b>3 Snicker bars</b>            |                  |

Combine the pudding and milk. Fold in the Cool Whip and refrigerate. Peel the apples and cut into bite size pieces. Cut the Snicker bars into bite size pieces. Fold apples and Snicker bars into cooled pudding mixture and refrigerate.

## SNICKER SALAD

Shirley Hansen

- |   |                                      |
|---|--------------------------------------|
| <b>2 c. milk</b>                                      | <b>2 (8 oz.) cartons Cool Whip</b>   |
| <b>2 sm. boxes inst. vanilla pudding</b>              | <b>4 Snicker bars, cut in pieces</b> |
| <b>4 Granny Smith apples, unpeeled,<br/>and diced</b> | <b>½ to 1 c. mini marshmallows</b>   |

Mix pudding and milk. Add Cool Whip. Stir in other ingredients. Best made a few hours ahead.

## SNICKER SALAD

Claire Ossino

- |   |                             |
|---|-----------------------------|
| <b>5 oz. pkg. instant vanilla pudding mix</b>       | <b>1 c. milk</b>            |
| <b>12 oz. container Cool Whip, thawed</b>           | <b>6 apples</b>             |
| <b>6 (2 oz.) Snicker bars, chilled &amp; sliced</b> | <b>¼ c. seedless grapes</b> |

Combine the pudding with the milk and blend together with the Cool Whip. Peel, core and chop the apples. Add the apples, candy, and grapes to the pudding. Mix thoroughly. Refrigerate until chilled.

## SNICKERS SALAD

Jean Schmidt

- |                                |                                       |
|--------------------------------|---------------------------------------|
| <b>16 oz. carton Cool Whip</b> | <b>1 (3 oz.) pkg. vanilla pudding</b> |
| <b>4 large apples</b>          | <b>4 large Snicker bars</b>           |

Place Cool Whip and dry pudding mix in large bowl. Cut apples and Snicker bars into bite size pieces. Mix well with pudding mixture. Refrigerate for one hour.

## FRESH SPINACH AND STRAWBERRY SALAD

Gretchen Graham

- |                            |   |
|----------------------------|---|
| <b>1 lb. fresh spinach</b> | <b>1 pt. fresh strawberries, halved</b> |
| <b>½ c. pecan halves</b>   |   |

Brown pecan halves in butter for 10 minutes in 350 degree oven.

### Dressing:

- |                               |                           |
|-------------------------------|---------------------------|
| <b>½ c. raspberry vinegar</b> | <b>1 tsp. dry mustard</b> |
| <b>1 tsp. salt</b>            | <b>1 c. vegetable oil</b> |
| <b>½ c. sugar</b>             | <b>1½ T. poppy seeds</b>  |

Blend the dressing together and pour over spinach mixture. Serves 6.

## SPINACH SALAD

Patricia McDougall

|  |                                    |
|--|------------------------------------|
| <b>10 oz. pkg. fresh spinach, torn</b>           | <b>3 green onions, sliced</b>      |
| <b>1 lb. fresh mushrooms, sliced</b>             | <b>1 c. ketchup</b>                |
| <b>½ lb. sliced bacon, cooked &amp; crumbled</b> | <b>¾ c. vinegar</b>                |
| <b>3 celery ribs, sliced</b>                     | <b>¾ c. sugar</b>                  |
| <b>1 c. shredded cheddar cheese</b>              | <b>1 tsp. salt</b>                 |
| <b>3 hard boiled eggs</b>                        | <b>1 tsp. Worcestershire sauce</b> |

In a large bowl combine the first seven ingredients. In a jar with a tight fitting lid, combine the ketchup, vinegar, sugar, salt, and Worcestershire sauce. Shake until sugar is dissolved. Drizzle over salad and toss to coat. Serves 12.

## SPINACH SALAD

Mary Jo Roskammer

|  |                                     |
|--|-------------------------------------|
| <b>1 pkg.(10 oz.) fresh spinach</b>          | <b>3-4 chopped hard boiled eggs</b> |
| <b>1 pt. jar Marzetti Cole Slaw dressing</b> | <b>1 tsp. Beau Monde seasoning</b>  |
| <b>½ jar pickled beets, julienned</b>        | <b>½ lb. crispy cooked bacon</b>    |

Dry the beets well before adding to the salad. Crumble the cooked bacon or use Wilson's Bacon Bits. We don't use the whole jar of the Cole Slaw dressing.

## STRAWBERRY SPINACH SALAD

Irene McCoy

|                                       |                                     |
|---------------------------------------|-------------------------------------|
| <b>2 T. sesame seeds</b>              | <b>¼ c. distilled white vinegar</b> |
| <b>1 T. poppy seeds</b>               | <b>¼ tsp. paprika</b>               |
| <b>½ c. sugar (or Splenda)</b>        | <b>¼ tsp. Worcestershire sauce</b>  |
| <b>½ c. olive oil</b>                 | <b>1 T. minced onion</b>            |
| <b>10 oz. pkg. fresh spinach</b>      | <b>4 c. strawberries</b>            |
| <b>¼ c. blanched slivered almonds</b> |                                     |

In a medium bowl, whisk the dressing ingredients. Cover and chill 1 hour or overnight. Put one 10 oz. package salad-ready spinach in a large salad bowl. Top with strawberries, rinsed and sliced, and almonds. Pour dressing over and toss. Chill 10 to 15 minutes before serving. This will make a spinach lover out of anyone! Serves 4 to 8 depending on serving size.



## TUNA-EGG SALAD

In memory of Martha Rolfes

**7 oz. can tuna, water packed**  
**1 hard cooked egg, sliced**

**1 T. celery, diced**  
**4 tsp. mayo, expand with  
small amount of milk**

Mix all ingredients well. Serve on lettuce leaf with tomato wedges or serve as sandwich filling.

Exchange: 1 serving = 2 meats; 1 sandwich = 2 meats, 2 breads

Cal: 78/serving

## MAYO CAFETERIA'S TURKEY WILD RICE SALAD

Nancy Crepeau

**2 c. water**

**1 (6 oz.) pkg. long grain & wild rice, uncooked**

**1 T. butter**

**dash black pepper**

**1 ½ c. turkey**

**1/3 c. Italian dressing**

**¼ c. mushrooms, drained**

**1 c. fresh spinach, cut in strips**

**2 T. dehydrated chives (opt.)**

**½ c. cherry tomatoes, halved**

In a saucepan, boil water. Add rice, butter and seasoning packet to boiling water. Cover and cook 15 minutes, then on low heat uncovered 5 to 10 minutes or until done. Remove from heat and thoroughly chill in refrigerator. After chilling, put rice in large bowl and fluff with fork. Add turkey, mushrooms, chives and black pepper; toss to mix. Shake Italian dressing well before measuring, add. Cover and chill at least 1 hour. Just before serving add spinach and cherry tomatoes; toss to mix. Makes 6 (3/4 c.) servings.

## UNCLE BRAD'S FAVORITE SALAD

Cathy Kuker

**1 head broccoli**

**½ c. Bacos**

**1 head cauliflower**

**1 c. mayo**

**1 red onion**

**¼ c. sugar**

**1 c. cheddar cheese**

**3 T. red wine vinegar**

Mix broccoli, cauliflower, onion, cheese and Bacos. Two hours before serving top with a mixture of mayo, sugar and vinegar.



# DRESSINGS

## BLUE CHEESE DRESSING

Gerald Bradley

|  |                                    |
|--|------------------------------------|
| <b>1 qt. Hellman's Mayonnaise</b>        | <b>2 tsp. sugar</b>                |
| <b>6 to 8 oz. blue cheese, crumbled</b>  | <b>2 T. Dijon mustard</b>          |
| <b>2 tsp. unconcentrated lemon juice</b> | <b>8-10 drops of Tabasco sauce</b> |
| <b>2 tsp. Worcestershire sauce</b>       | <b>½ tsp. black pepper</b>         |
| <b>1 ¼ tsp. salt</b>                     | <b>2/3 c. buttermilk</b>           |

Put all ingredients in a large pan and blend thoroughly. Gradually add about 2/3 cup of buttermilk. Pour into a quart jar and shake some more. You may want to add more buttermilk to thin it out. Other seasonings you like would work well.

## FRUIT DRESSING

Betty Mataloni

|                               |                                |
|-------------------------------|--------------------------------|
| <b>3 tsp. corn starch</b>     | <b>¼ c. sugar</b>              |
| <b>juice of 1 lemon</b>       | <b>juice of 1 orange</b>       |
| <b>1 c. pineapple juice</b>   | <b>2 eggs, slightly beaten</b> |
| <b>2 (3 oz.) cream cheese</b> |                                |

Combine all but eggs and cream cheese and boil in double boiler until thick. Add 2 slightly beaten eggs. Boil 5 minutes longer. Add cream cheese. Whip. Delicious over fruits of all kinds.

## CUCUMBER DRESSING

Alice Mulder

|                          |                      |
|--------------------------|----------------------|
| <b>1 ½ c. mayonnaise</b> | <b>1 tsp. salt</b>   |
| <b>½ c. sugar</b>        | <b>½ tsp. pepper</b> |
| <b>1/3 c. vinegar</b>    |                      |

Blend well and store in refrigerator. Pour over sliced cucumbers and let set. This works well on slaw also.

## COLE SLAW DRESSING

Joan Langel

1 c. Miracle Whip  
¼ c. tarragon vinegar

1/8 c. salad oil  
¾ to 1 c. sugar

Lasts in refrigerator indefinitely.

## FRENCH DRESSING

Maxine Elser

1 c. sugar  
½ c. vinegar  
1 c. vegetable oil  
1 c. ketchup

1 tsp. salt  
1 tsp. Worcestershire sauce  
grated onion

Beat with beater. Chill.

## FRENCH VINAIGRETTE DRESSING

Pearl Trebbien

1 tsp. dry mustard  
2 tsp. paprika  
1 c. sugar  
1 can tomato soup

2 T. Worcestershire sauce  
½ c. red wine vinegar  
½ c. salad oil  
8 oz. bottle vinaigrette dressing

Mix all together and blend. Add one 8 oz. bottle of any kind of vinaigrette dressing and mix well. Refrigerate and use on lettuce salads.

## SALAD DRESSING

Monica Jensen

2 c. salad oil  
1 c. dark vinegar  
1 small onion, chopped  
2 tsp. celery seed  
2/3 T. A-1 steak sauce

2/3 T. Worcestershire sauce  
1½ tsp. paprika  
1 tsp. salt  
2 c. sugar

Mix all in blender. Makes 1 quart.

# SHERRY-SHALLOT VINAIGRETTE

Gerald Bradley

2 T. sherry wine vinegar  
1 T. minced shallots

1 T. Dijon mustard  
¼ c. olive oil

Whisk vinegar, shallots, and mustard in small bowl. Gradually whisk in oil. Season to taste with salt and pepper. Vinaigrette can be made one day ahead. Cover and refrigerate. Bring to room temperature before serving.

\* \* \*

*"When you bring a cereal offering baked in the oven as an offering,  
it shall be unleavened cakes of fine flour mixed with oil,  
or unleavened wafers spread with oil.*

*And if your offering is a cereal offering baked on a griddle,  
it shall be of fine flour unleavened, mixed with oil;  
you shall break it in pieces, and pour oil on it;  
it is a cereal offering.*

*And if your offering is a cereal offering cooked in a pan,  
it shall be made of fine flour with oil.*

*And you shall bring the cereal offering that is made of these things  
to the LORD;*

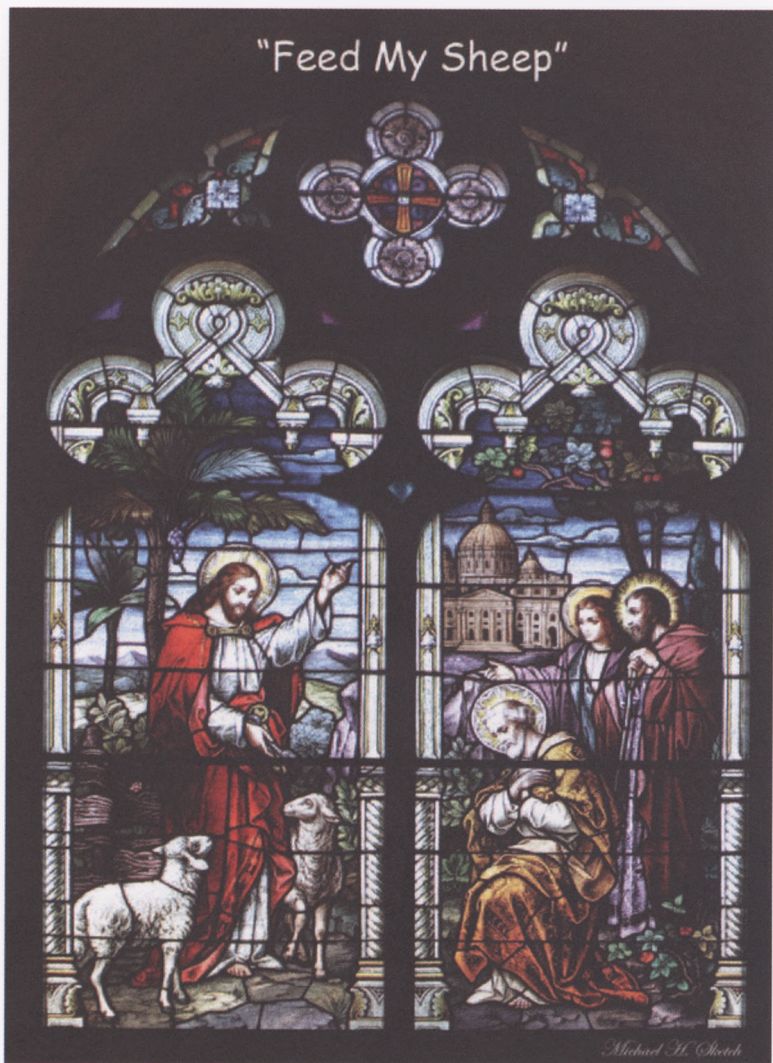
*and when it is presented to the priest,  
he shall bring it to the altar."*

Leviticus 2:4-8



# Sandwiches, Soups & Stews

"Feed My Sheep"



SANDWICHES,  
SOUPS & STEWS

## VIII. Feed My Sheep

"Simon, son of John, do you love me more than these others do?" "Yes, Lord, you know I love you." Jesus said to him, "Feed my lambs." A second time he said to him, "Simon, son of John, do you love me?" He replied, "Yes, Lord, you know I love you." Jesus said to him, "Look after my sheep." Then he said to him a third time, "Simon, son of John, do you love me?" Peter replied, "Lord, you know everything; you know that I love you." Jesus said to him, "Feed my sheep." (John 21: 15-17). And listen to the great commission of Jesus to his followers: "Go therefore and make disciples of all the nations; baptize them in the name of the Father and of the Son and of the Holy Spirit, and teach them to observe all the commands I gave you. And know that I am with you always; yes, to the end of time."(Matthew 28: 19-20).

And how have we, as baptized Christians, spread the good news by our words and our way of life? Faith is not based on a Bishop or Pope or pastor or church or parish, but is a gift from God that hopefully is nourished by all of the above. If you feel you are far away from God, guess who moved!



# SANDWICHES, SOUPS & STEWS

## SANDWICHES

### CHILI SPOONBURGERS

Leah Stein

- 1 lb. ground beef
- chopped onion or onion flakes to taste
- 1 cup thinly sliced celery or ¼ tsp. celery salt
- 1 can (1 lb.) stewed tomatoes
- 1 can (12 oz.) whole kernel corn
- just under ½ c. bottled chili sauce
- 1 tsp. garlic salt (opt.)
- 1/8 tsp. pepper
- 8 split hamburger buns

Brown hamburger and onion in large skillet and drain. Stir in rest of ingredients except buns. Cover and simmer 15 minutes. Spoon on buns.

### GAME DAY TAVERNS

Sue and Jenna Richter

- 1 lb. hamburger
- ½ chopped onion
- ½ c. ketchup
- 2 T. mustard
- 2 T. brown sugar
- 1 T. white sugar
- ¼ c. mild taco sauce

Brown and drain the hamburger and chopped onion. Add rest of the ingredients and cook in crock-pot for at least 4 hours. Enjoy the taverns and the game.

### JAN'S MAIDRITES

Mitzi Luchtel

- 2 lbs. hamburger
- ½ c. chopped onion
- 2 cans tomato soup
- ½ c. ketchup
- 2 T. brown sugar
- chili powder
- Worcestershire sauce

Brown hamburger with onions and drain fat. Add the rest of the ingredients. Simmer. Serve on buns.

## JO SCROGGS TAVERN MIX

Gerald Bradley

**1 lb. ground beef**  
**1 medium onion, diced**  
**½ c. ketchup**  
**2 T. chili sauce**

**1 tsp. prepared mustard**  
**1 tsp. white or cider vinegar**  
**1 tsp. white sugar**  
**½ tsp. salt**

Brown and drain beef. Return to pan and add all ingredients. Mix and bring to boil. Turn down and simmer 30 minutes uncovered.

## LOOSE MEAT SANDWICHES

Pearl Trebbien

**20 lbs. ground beef**  
**1 c. yellow mustard**  
**3 c. ketchup**  
**1 lg. jar horseradish**  
**1 bottle Worcestershire sauce**  
**5 cans chicken gumbo soup**

**6 T. salt**  
**pepper to taste**  
**3 c. chopped onion**  
**3 qt. water**

Mix everything except the water and soup together and brown thoroughly over low heat. Stir about every 5 minutes. When browned, add 3 qt. of hot water and cook about 30 minutes. Skim off all the grease that accumulates on top of meat. When all grease and water have been skimmed off, add 5 cans chicken gumbo soup and cook 30 minutes or until it becomes the consistency just right for sandwiches. After meat is cooked, you may put it in an electric roaster. Serve on buns.

## LOOSE MEAT SANDWICHES

Becky Wittrock

**2 to 3 lbs. ground beef**  
**chopped onion, as desired**  
**1 to 1 to 1/2 c. ketchup**  
**1 T. Worcestershire sauce**  
**1 T. vinegar**

**¼ tsp. Tabasco sauce**  
**2 to 4 oz. taco sauce**  
**2 rounded T. brown sugar**  
**1 can chicken gumbo**  
**1 T. dry mustard**

Brown meat and drain off fat. Mix all ingredients in crock-pot and cook for 2 1/2 to 3 hours on high.

## MAID RITES

Mary Langel

**3 lbs. lean hamburger**  
**2 cans tomato soup**  
**salt, to taste**  
**celery salt, to taste**

**¼ c. white vinegar**  
**2 T. sugar**  
**pepper, to taste**  
**onion, optional**

Brown meat and drain grease. Season to taste with salt, pepper, and celery salt. May add onion. Add remaining ingredients and put in crock-pot.

## MARINATED ROAST BEEF SANDWICHES

Marilyn Bierstedt

**1 rump or sirloin tip roast, cooked**  
**¼ lb. butter**  
**10 shakes Worcestershire sauce**  
**2 capfuls of Bouquet of Garnie, (opt.)**

**2 c. water**  
**2 T. seasoned salt**

Prepare a beef roast, plain. Allow to cool. Slice thinly. Add water and butter to pan drippings. Add remaining ingredients. Heat until butter melts. Marinate overnight or longer. Heat and serve on buns.

## PIZZAWICHES

June Reiman

**1 lb. hamburger**  
**2 small diced onions**  
**8 oz. sharp Cheddar cheese**  
**1/3 soup can olive oil**

**1 tsp. garlic salt**  
**½ tsp. oregano**  
**½ can chopped ripe olives**  
**1 can tomato soup**

Brown hamburger and onion. Drain and let cool. Add remaining ingredients. Let stand tightly covered overnight. Spread generously on French bread cut 1 inch thick. Place under broiler about 7 minutes until dark and bubbly. Watch closely as they brown fast.

\*\*\*

*"Brethren, do not be weary in well-doing."*

Thessalonians 3:13

## SLOPPY JOE'S

Julie Anderson

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| <b>1 lb. lean ground beef</b>    | <b>½ tsp. salt</b>                  |
| <b>1 c. chopped onion</b>        | <b>dash of pepper</b>               |
| <b>1 c. chopped celery</b>       | <b>1 can condensed tomato soup</b>  |
| <b>1 c. chopped green pepper</b> | <b>1 tsp. chili pepper, or more</b> |
| <b>6 buns</b>                    |                                     |

Brown beef with onion, celery, green pepper, and seasonings. Add soup. Simmer to blend flavors. Serve on buns.

## TAVERNS

Jean Schmidt

- |                             |                                   |
|-----------------------------|-----------------------------------|
| <b>1 lg. onion, chopped</b> | <b>2 lbs. hamburger</b>           |
| <b>¾ c. ketchup</b>         | <b>2 T. prepared mustard</b>      |
| <b>1 T. chili powder</b>    | <b>salt &amp; pepper to taste</b> |

Brown hamburger and then drain. Add remaining ingredients. Cook about 30 minutes. Enough for 36 buns.

## WIMPY'S

(Loose Meat Sandwiches)

Jim Goergen

- |                                    |                                 |
|------------------------------------|---------------------------------|
| <b>10 lbs. hamburger</b>           | <b>¼ c. pepper</b>              |
| <b>2 c. ketchup</b>                | <b>4 onions, finely chopped</b> |
| <b>1/3 c. mustard</b>              | <b>2 cans mushroom soup</b>     |
| <b>¼ c. salt</b>                   | <b>2 c. water</b>               |
| <b>¼ c. horseradish</b>            | <b>4 tsp. Accent</b>            |
| <b>1/3 c. Worcestershire sauce</b> |                                 |

Brown hamburger with onions. Pour off grease thoroughly. Add rest of ingredients and simmer slowly for about an hour. Serve on buns.

I use an electric roaster. Enough for large group.

## BBQ BEEFBURGERS

Maxine Elser

**½ c. onion, chopped**  
**1 T. oleo**  
**2 T. vinegar**  
**3 T. brown sugar**  
**1 T. prepared mustard**

**1 T. Worcestershire sauce**  
**1 c. ketchup**  
**½ c. water**  
**3 c. shredded cooked beef or pork**  
**8 to 12 buns**

Sauté the onions in oleo over low heat until tender. Add remaining ingredients except the meat. Simmer 5 minutes. Add meat. Simmer until the meat is heated well. Serve on warm buttered buns. A terrific way to use leftover roast beef or roast pork.

## CHEESE FRENCHES

Rose Cates

**6 slices bread**  
**6 slices American cheese**  
**salad dressing or mayonnaise**  
**1 egg**

**½ c. milk**  
**1 tsp. salt**  
**¾ c. flour**  
**cornflake crumbs**

Lightly spread the bread with salad dressing. Make 3 cheese sandwiches. Cut each in quarters diagonally. Dip and cover each with a batter made of the egg, milk, salt and flour. Coat with Cornflakes. Product 19 works well also. Deep-fat fry at 375 degrees. Makes 12 Frenches. These can be made ahead of time, covered and refrigerated before frying. Use wax paper between layers. Serves 6.

## HOT TURKEY SANDWICHES

Mary Reckard

**6 c. roasted turkey, chopped**  
**1 can cream of mushroom soup**  
**1 c. Miracle Whip**

**1 c. chopped onion**  
**1 ½ c. chopped celery**  
**2 to 3 c. Velveeta cheese, cubed**

Mix all ingredients and bake at 325 degrees for 1 hour. Serve on buns. Can use chicken and works great in a crockpot.



# SOUPS

## BLACK BEAN SOUP

June Reiman

- 2 or more slices of chopped bacon
- 1/3 cup finely chopped carrots
- 1/3 cup finely chopped celery
- 1/3 cup finely chopped onion
- 2 (15 oz.) cans black beans, drain juice from one can.
- 1 (14 1/2 oz.) can clear chicken broth
- 1 T. lime juice (do not leave out)
- 1/4 tsp. ground cumin
- small amount of chili powder

In saucepan, fry bacon until crisp. Drop on paper towel. Leave 1 T. of drippings in pan. In hot drippings, saute carrots, celery and onions until tender. Add beans, broth, lime juice, cumin, veggies and bacon. Heat thoroughly. I use more bacon and have diced a little cooked chicken in it. The lime juice is what makes it. Do not add salt.

## BLACK BEAN SOUP

Mary Jo Roskammer

- |                               |                            |
|-------------------------------|----------------------------|
| 1 lb. black beans             | 2 quarts of water          |
| 3 medium onions, chopped fine | 2 green peppers, in strips |
| 4 cloves of garlic, minced    | 1 bay leaf                 |
| 1/4 tsp. ground cumin         | 1 tsp. oregano             |
| 1/2 tsp. black pepper         | 1 T. salt                  |

Before washing beans, spread on flat surface and pick out broken beans and stones. Wash beans well and soak overnight in 2 quarts of water. Next day, pour beans into a 4 quart soup kettle and boil in same soaking water. Cover and cook on medium heat. Meanwhile, in a skillet, sauté onions and green peppers in olive oil until light golden, add crushed oregano, bay leaf, cumin and mince garlic. Add to beans stirring well. Add salt and pepper and cook slowly until beans are tender. Serve over white rice and top with chopped onions. Serves 4.

# WINTER DAY BEAN SOUP

Beth Lorch

**2 cups mixed dried beans**  
**2 T. salt**  
**2 quarts water**  
**2 cups diced ham**  
**½ cup chopped carrots**  
**½ cup sliced celery**  
**1 tsp. chili powder**  
**28 oz. chopped canned tomatoes**  
**1 large onion, chopped**  
**1 T. lemon juice**  
**1 clove garlic, chopped**  
**salt & pepper to taste**

Use at least 7 varieties of beans. Rinse beans, place in large kettle. Cover with water, add salt and soak overnight. Drain. Add 2 quarts water and ham. Simmer 2 ½ to 3 hours. Add onion, garlic, carrots, celery, chili powder, tomatoes and lemon juice. Simmer 1 hour. Add salt and pepper if desired.

# AUNT DAWN'S TACO SOUP

Elizabeth Anderson

**1 lb. lean ground beef**  
**1 medium onion, chopped**  
**1 small can tomato paste**  
**1 can whole corn (undrained)**  
**3 cans ranch style beans**  
**1 packet taco seasoning**  
**1 large can diced tomatoes**  
**1 packet Hidden Valley Original Ranch dressing mix**  
**1 small can green chilies**

Brown ground beef with onion. Add remaining ingredients. Simmer until hot. Serve with your choice – cornbread, tortilla chips, salsa, top with grated cheese, sour cream, diced black olives. Eat like chili or scoop up with chips. Pour over hot dogs on buns.

# BENNIGAN'S BAKED POTATO SOUP

Gerald Bradley

- |                                    |  |
|------------------------------------|--|
| <b>1 T. ham base</b>               | <b>1 lb. potato (peeled &amp; diced)</b> |
| <b>1 quart chicken base</b>        | <b>¾ tsp. ground black pepper</b>        |
| <b>6 T. margarine</b>              | <b>1 ½ oz. all purpose flour</b>         |
| <b>¼ lb. yellow onion (diced)</b>  | <b>1 cup milk</b>                        |
| <b>chopped parsley for garnish</b> |  |

Combine ham and chicken bases in a saucepan and whisk until no lumps appear. Melt 3 T. of the margarine in a stockpot and sauté onions until transparent. Add potato and pepper and stir until mixed. Add chicken and ham stock and stir until mixture begins to boil. Melt remaining margarine and whisk flour in until it forms a roux. When stock comes to boil whisk in roux. Bring soup back to boil and the soup will start to thicken. Bring soup back to a boil, then slowly add milk, whisking constantly. When milk is incorporated, remove from heat. Garnish with parsley. Additions: salt, dill weed, tarragon or celery salt. Adding Velveeta cheese helps. If you can not find ham or chicken base you may substitute ham hock, ham and chicken broth.

## CABBAGE PATCH SOUP

Arleen Rohwer

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| <b>1 lb. lean ground beef</b>         | <b>25 oz. canned tomatoes</b>   |
| <b>1 medium chopped onion</b>         | <b>2 to 3 tsp. chili powder</b> |
| <b>1 medium head cabbage, chopped</b> | <b>1 can chicken broth</b>      |
| <b>(or 16 oz. package)</b>            | <b>1 tsp. salt</b>              |
| <b>¾ c. celery chopped</b>            | <b>½ tsp. pepper</b>            |
| <b>3 carrots shredded</b>             | <b>1 T. sugar</b>               |

Brown hamburger and onion. Add celery, cabbage and carrots. Cook until vegetables turn yellow, about 10 minutes. Stir occasionally. Add remaining ingredients. Add water to cover, 1 to 2 cups. Simmer for 25 minutes after bringing to a boil. Seems best when reheated the second time.

\*\*\*

*"And you shall take fine flour, and bake twelve cakes of it;  
two tenths of an ephah shall be in each cake."*

Leviticus 24:5

## HEARTY TACO SOUP

Gerald Bradley

- 1 lb. hamburger
- 1 medium onion, chopped
- 1 pkg. taco seasoning
- salt to taste
- 14 ½ oz. beef broth
- 2 cloves of garlic
- 14 ½ oz. Italian style tomatoes
- ½ tsp. oregano
- 1 ½ tomato cans water
- dash of Worcestershire sauce
- 1 (15 oz.) can ranch style beans with jalepeno, undrained
- 1 tsp. chili powder
- ¼ tsp. cayenne pepper
- 2 carrots peeled & diced
- 1/3 cup uncooked small pasta shells
- 8 oz. whole kernel corn, undrained

Brown hamburger and drain. Add taco seasonings, broth, tomatoes, water, beans, carrots, onion, garlic and seasonings. Bring to a boil and simmer 5 minutes. Add pasta and simmer about 15 minutes. Garnish with grated Cheddar or Monterey jack cheese.

## HODGE PODGE SOUP

Pearl Trebbien

- 2 lb. ground beef
- 1 (8 oz.) can tomato sauce
- 3 cans minestrone soup
- 1 T. Worcestershire sauce
- 1 ½ cups chopped celery
- ½ tsp. oregano
- ¾ cups chopped onion
- 3 cups water
- 2 (16 oz.) cans pork & beans
- salt & pepper to taste

Brown ground beef and add all other ingredients. Simmer for 30 minutes.

# JIM'S 4 STAR CHILI

Jim Goergen

- |                                      |                           |
|--------------------------------------|---------------------------|
| <b>3 lbs. hamburger</b>              | <b>1 cup green pepper</b> |
| <b>1 cup celery, chopped</b>         | <b>1 cup red pepper</b>   |
| <b>1 cup onion, chopped</b>          |                           |
| <b>1 cup green onions with stems</b> |                           |

Brown hamburger. Sauté celery, onions and peppers until "crunchy done". Add to hamburger in pot.

- Add: **1 pkg. Chili Mix (Chili-O preferably)**  
**1 (6 oz.) can tomato paste**  
**1 (8 oz.) can tomato sauce**  
**1 (14 ½ oz.) can chunky tomatoes, chili style**  
**2 qt. water**

Stir and bring to a boil.

- Then add: **1 T. lemon pepper**  
**1 T. salt**  
**1 T. pepper**  
**1 (14 ½ oz.) can tomatoes**  
**1 (15 oz.) can chili beans (Mrs. Grimes Tex-Mex)**

Stir and bring to a boil. Turn to simmer.

- Then add: **1 T. garlic salt**  
**1 T. celery salt**

Bring to boil. Simmer 1 hour uncovered, stirring occasionally.

# KANSAS CITY STEAK SOUP

Gretchen Graham

- |                                      |                                      |
|--------------------------------------|--------------------------------------|
| <b>¼ cup butter or margarine</b>     | <b>½ cup corn</b>                    |
| <b>¼ cup all-purpose flour</b>       | <b>½ cup diced potato</b>            |
| <b>2 (14 ½ oz.) cans beef broth</b>  | <b>¾ tsp. Kitchen Bouquet (opt.)</b> |
| <b>5 oz. frozen mixed vegetables</b> | <b>¼ tsp. pepper</b>                 |
| <b>¼ cup carrots, diced</b>          | <b>½ lb. ground steak</b>            |
| <b>¼ cup onion, diced</b>            | <b>1 T. cooking oil</b>              |
| <b>¼ cup celery, diced</b>           | <b>½ cup canned tomatoes</b>         |

Melt butter, stir in flour and cook 1 minute. Add beef broth all at once. Cook and stir until mixture is bubbly. Add vegetables and bring to a boil. Reduce heat and simmer, covered, for 10 minutes. Brown ground steak in oil and drain off fat. Add cooked ground steak and tomatoes to soup. Stir and serve.

# PASTA FAGIOLE (ITALIAN SOUP)

Carol Swartz

- |   |                                      |
|---|--------------------------------------|
| <b>¼ cup olive oil</b>                              | <b>1 T. parsley</b>                  |
| <b>2 sliced garlic cloves</b>                       | <b>1 cup of small pasta, cooked</b>  |
| <b>1 lg. onion, diced</b>                           | <b>salt &amp; pepper to taste</b>    |
| <b>1 (16 oz.) can Italian tomatoes</b>              | <b>1 lb. of ground beef, browned</b> |
| <b>2 cans of cannellini or red beans, undrained</b> |                                      |
| <b>grated Parmesan cheese for garnish</b>           | <b>¼ tsp. oregano</b>                |

Heat oil and sauté garlic until golden. Remove garlic. Add onions and sauté until clear and soft. Add tomatoes, oregano, parsley, salt and pepper. Simmer 30 minutes. Add cooked beef, pasta and beans. Simmer about 15 minutes. Serve.

# TACO SOUP

Maxine Elser

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| <b>2 lbs. ground beef</b>            | <b>1 lb. Velveeta cheese</b>       |
| <b>1 onion, chopped</b>              | <b>1 (16 oz.) sour cream</b>       |
| <b>1 can diced tomatoes</b>          | <b>1 can chili (without beans)</b> |
| <b>1 (28 oz.) can pork and beans</b> |                                    |

Brown and drain ground beef. Place in crock pot. Add rest of ingredients and cook for 3 to 4 hours. Top with corn chips before serving.

# UCB'S BIG BATCH CHILI

Steve Feld

- |                               |                                 |
|-------------------------------|---------------------------------|
| <b>5 lb. ground beef</b>      | <b>3 large onions</b>           |
| <b>2 ½ lbs. ground pork</b>   | <b>5 green peppers, chopped</b> |
| <b>128 oz. beans, drained</b> | <b>1 bunch celery</b>           |
| <b>1 qt. mushrooms</b>        | <b>15 oz. chopped jalapeño</b>  |
| <b>128 oz. diced tomatoes</b> | <b>2 to 3 qts. V-8</b>          |

In an 18 quart roaster, brown meats and drain. On last batch brown onions. Drain beans, mushrooms and jalapeño. Add all ingredients to roaster. Bring to boil. Set in garage overnight. Cook on low heat 5 to 6 hours the next day.

# EXTRA GOOD BROCCOLI SOUP

Marge Ruml

- |  |  |
|--|--|
| <b>1 bag frozen broccoli or 1 bunch fresh broccoli</b> |  |
| <b>3 c. water</b>                                      | <b>2 c. milk</b>                       |
| <b>3 chicken bouillon cubes</b>                        | <b>½ tsp. salt</b>                     |
| <b>2 medium onions, chopped</b>                        | <b>8 oz. cream cheese</b>              |
| <b>¼ lb. margarine or butter</b>                       | <b>2-4 T. flour, enough to thicken</b> |

Boil broccoli, bouillon cubes and onions in water until tender. Don't drain. In another pan mix, and bring to boil margarine, milk, salt, cream cheese and flour. Can be done in microwave. Combine the two mixtures and heat through.

# CABBAGE SOUP

Kathy Eilers

- |                               |                             |
|-------------------------------|-----------------------------|
| <b>2 quarts chicken broth</b> | <b>1 cup diced carrots</b>  |
| <b>1 bag coleslaw mix</b>     | <b>½ diced celery</b>       |
| <b>4 potatoes diced</b>       | <b>1 clove garlic diced</b> |

Place all ingredients in large crock pot. Cook until all are tender. Add salt and pepper to taste.

# CHEESE CHOWDER

Loretta Halbur

- |                                       |                               |
|---------------------------------------|-------------------------------|
| <b>5 lbs. potatoes, diced</b>         | <b>1 large onion, diced</b>   |
| <b>1 large green pepper, diced</b>    | <b>2 c. carrots, diced</b>    |
| <b>2 cans Cheddar cheese soup</b>     | <b>2 cans evaporated milk</b> |
| <b>American cheese slices (10-12)</b> |                               |

Put potatoes and onion in Dutch oven and cook. When potatoes are about half cooked, add the green pepper and carrots. Cook only until potatoes are just done. Drain water; add soup, milk and American cheese. Warm thoroughly but do not boil. This soup will be thick but may be thinned with regular milk.

# CHICKEN SOUP FLORENTINE

Irene McCoy

- 1 large boneless, skinless chicken breast, cut into bite-size pieces**
- 1 c. chopped onion**
- 2 cloves garlic, minced**
- 2 T. butter or olive oil**
- 1 c. sliced carrots**
- 1 c. sliced mushrooms, or one small can**
- 2 cups water**
- 2 cans (15 oz.) diced tomatoes with juice**
- 1 ½ c. farfalle (bowtie) pasta**
- 4 c. chicken broth**
- 1 T. basil**
- 1 (10 oz.) pkg. frozen chopped spinach**

In a large saucepan, sauté chicken, onion and garlic in butter until onions are tender and chicken is browned. Add the carrots, tomatoes, water, broth and basil. Bring to boil, add pasta. Reduce heat. Simmer, covered, about 20 minutes, or until pasta is al dente. Add spinach and cook five more minutes. Serve hot topped with parmesan cheese. Serves 10 to 12.

# CHICKEN VEGETABLE SOUP

Pearl Trebbien

- 3 boneless skinless chicken breast halves, chunked**
- 1 c. chopped onion**
- 2 cloves garlic, minced**
- 3 (14 ½ oz.) cans chicken broth**
- 1 tsp. dried basil**
- ½ tsp. salt**
- 1 ½ c. uncooked rotini**
- 16 oz pkg. frozen cauliflower, broccoli, carrots, thawed**
- ½ c. chopped red bell peppers**
- 4 c. skim milk, divided**
- ½ c. flour**
- ¼ c. fine shredded Parmesan cheese**

Spray soup pot with cooking oil. Sauté chicken, onion and garlic 4-6 minutes. Add broth, basil and salt. Bring to a boil and add rotini; cook 8 minutes on medium heat or until rotini is done. Add vegetables, pepper and 3 cups milk. Heat to steaming. Add flour to remaining cup of cold milk. Mix well. Add to steaming soup mixture to thicken. Stir constantly until thickened for three to five minutes. Serve topped with Parmesan cheese. One recipe makes about 10 servings.

# CREAM OF CHICKEN WILD RICE SOUP

Priscilla Wilson

- 6 strips of bacon
- 1 T. rosemary
- 1 T. poultry seasoning
- 1 med. onion finely diced
- 1 small container sliced mushrooms
- ½ tsp. garlic powder
- 2 T. parsley flakes
- 2 c. shredded carrots

Snip and brown bacon and ingredients above until onions are translucent then add mushrooms and sauté for another 5 minutes.

Add the following:

- 6 T. flour
- 3 to 4 cans chicken broth, diluted with 2 cans water
- 3 cups cooked wild rice
- 1 to 2 lbs. cooked white chicken meat
- 8 oz. grated sharp Cheddar cheese
- pepper to taste

About ½ hour before you serve add the following:

- 1 qt. half and half
- 1 c. light white wine (opt.)

# CREAMY CHICKEN SOUP

Priscilla Wilson

- 4 T. butter
- 1 med. onion, diced
- 6 slices of bacon
- ½ c. finely diced celery
- ½ c. shredded carrots
- ½ lb. sliced mushrooms
- 6 T. flour
- 4 c. chicken stock
- 3 c. cooked wild rice
- 3 c. cooked shredded white chicken
- ½ tsp. curry powder
- ½ tsp. dried parsley
- ¼ tsp. black pepper
- 1 qt. half and half
- 8 oz. grated sharp Cheddar cheese

Sauté onion, bacon, celery and carrots in butter for 5 minutes in a Dutch oven. Add mushrooms and sauté another 5 minutes. Add flour and stir well. Gradually add chicken stock stirring constantly bring to boil, reduce heat and bring to simmer. Add rice, chicken, spices and cheese. Allow to heat through, then add half and half. Simmer soup for 1 to 2 hours. Do not boil.

# GRILLED CHICKEN NOODLE SOUP

Irene McCoy

- |  |                                      |
|--|--------------------------------------|
| <b>3 boneless, skinless chicken breast halves, cut into bite size pieces</b> |                                      |
| <b>1 cup sliced carrots</b>  | <b>½ cup frozen peas</b>             |
| <b>4 cups chicken broth</b>  | <b>1 cup chopped celery</b>          |
| <b>½ medium onion, chopped</b>   | <b>¾ cup chopped fresh mushrooms</b> |
| <b>2 cloves garlic, finely minced</b>  | <b>1 cup uncooked egg noodles</b>    |

Brown the chicken in 1 T. oil until nicely browned and chicken juices run clear. Remove from pan and set aside. In same pan, sauté onion until transparent. Add onions to chicken, and deglaze the pan with a little water to loosen the browned bits from the chicken. Pour this into a large saucepan, along with the chicken broth and remaining vegetables and garlic. Bring to a boil, reduce heat to simmer and add chicken and onions. Simmer till veggies are almost tender. Add noodles, and simmer about 10 minutes till noodles are al dente. Sprinkle a little parsley on top just before serving. Serves 10.

# WHITE CHICKEN CHILI

Norma Ronsiek

- 1 lb. northern white beans**
- 6 c. chicken broth**
- 2 onions**
- 6 to 8 cloves garlic**
- 7 oz. diced green chilies**
- 4 tsp. ground cumin**
- 2 tsp. dried oregano**
- 2 tsp. cayenne pepper**
- 4 c. cooked diced chicken**
- 1 cup sour cream**
- 3 c. shredded Monterey Jack cheese**

Combine beans, broth or chicken stock in large pot. Simmer one hour. Sauté onions in oil until golden. Add onions, garlic, green chilies, cumin, oregano, cayenne and chicken to bean mixture. Simmer 30 minutes. Add sour cream and Monterey Jack cheese. Heat until cheese melts. Garnish with more sour cream, green onions, cilantro and chopped tomatoes.

## CLAM CHOWDER

Gerald Bradley

|                                      |                         |
|--------------------------------------|-------------------------|
| <b>4 slices bacon</b>                | <b>3 T. cornstarch</b>  |
| <b>2 (6 ½ oz.) cans minced clams</b> | <b>5 to 6 cups milk</b> |
| <b>4 to 5 large potatoes, cubed</b>  | <b>2 T. butter</b>      |
| <b>4 tsp. minced onion</b>           | <b>2 tsp. salt</b>      |
| <b>2 T. chopped parsley</b>          | <b>pepper to taste</b>  |

Cook bacon until crisp. Crumble and set aside. Save drippings. Add clam liquid, potato, onion, and parsley to bacon drippings. Cover with tight lid or plastic wrap and microwave on high 8 to 10 minutes or until potatoes are tender. Stir in cornstarch until smooth. Add clams, milk, butter, salt and pepper. Cover again and heat to boiling. Garnish with bacon.

## CLAM CHOWDER

Darlene Moritz

|  |                               |
|--|-------------------------------|
| <b>1 qt. half &amp; half cream</b>               | <b>1 onion</b>                |
| <b>1 or 2 bottles clam juice</b>                 | <b>2 carrots chopped fine</b> |
| <b>4 cans clams with juice</b>                   | <b>3 stalks celery</b>        |
| <b>3 potatoes (cook with jackets &amp; dice)</b> |                               |

Sauté celery, carrot and onion in 3 tablespoons butter until tender. Add rest of ingredients. Cook the potatoes in the microwave while sautéing the vegetables. Salt and pepper to taste.

## FAMILY'S FAVORITE CLAM CHOWDER (FROM AUNT DOROTHY)

Mike & Linda Knudtson

|                                       |                                       |
|---------------------------------------|---------------------------------------|
| <b>6 potatoes, peeled &amp; cubed</b> | <b>2 onions chopped</b>               |
| <b>2 carrots, coarsely chopped</b>    | <b>1 stalk celery, finely chopped</b> |
| <b>3 to 4 chicken bouillon cubes</b>  | <b>1 T. parsley flakes</b>            |
| <b>5 cups water</b>                   | <b>1 tsp. salt</b>                    |
| <b>¼ tsp. pepper</b>                  | <b>¼ cup butter</b>                   |

Combine all ingredients and simmer until vegetables are tender.

**ADD:** 1 can cream of celery soup  
1 (8 oz.) can mushrooms, stems & pieces, drained  
1 (13 oz.) can evaporated milk  
2 cans clams with liquid (minced or baby clams)

Simmer 10 to 15 minutes.

# NOAH'S ARK CLAM CHOWDER

Darlene Reinig

- |                                   |                      |
|-----------------------------------|----------------------|
| <b>1 can cream of potato soup</b> | <b>1 can Milnot</b>  |
| <b>1 can cream of celery soup</b> | <b>½ tsp. salt</b>   |
| <b>1 can minced clams</b>         | <b>½ tsp. pepper</b> |
| <b>2 T. butter</b>                |                      |

Mix soup with clams and milnot. Simmer. Do not boil. Add seasoning.

# CORN CHOWDER

Blanche Goergen

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| <b>¼ c. green onion</b>           | <b>8 oz.. softened cream cheese</b> |
| <b>1 small garlic clove</b>       | <b>1 cup frozen shrimp</b>          |
| <b>1/8 tsp. cayenne</b>           | <b>1 ½ soup cans milk</b>           |
| <b>1 T. margarine</b>             | <b>1 can whole kernel corn</b>      |
| <b>2 can cream of potato soup</b> |                                     |

Sauté onion, garlic, cayenne and margarine until tender. Mix soup, cream cheese and milk together and then add to onion mixture. Add corn and shrimp. Simmer 15 minutes.

# MEXICAN CORN SOUP

Marge Wollner

- ½ medium onion chopped**
- 1 clove garlic, minced**
- ¼ c. margarine**
- 2 lg. cans cream style corn**
- 1 can chopped chillies**
- 1 pkg. frozen whole corn**
- salt & pepper to taste**
- 3 or 4 c. milk or chicken stock**
- 1 whole cooked chicken breast boned, chopped**
- 1 large tomato, diced**
- 1 tsp. oregano**
- 1 cup jack cheese, cubed**

Sauté onion and garlic in margarine. Add corn, chillies and continue cooking 2 or 3 minutes. Add remaining ingredients except cheese. Simmer 20 or 30 minutes. Add cheese and stir until it starts to melt. Serve with hot buttered tortillas.

# HAM AND BEAN SOUP

Pearl Trebbien

**2 to 3 lb. cubed ham**  
**2 lb. navy beans**  
**salt & pepper to taste**

**3 med. potatoes, peeled & diced**  
**1 carrot, shredded**

Put the dried beans in a large pot. Add water and boil until almost tender, adding more water as they cook. Add the cubed ham and bone, if desired, and boil until tender. Season with salt & pepper and serve.

# COLORFUL KIELBASA

Gerald Bradley

**1 can cream of celery soup**  
**1 ½ cups water**  
**1 T. oleo**  
**1 lb. Kielbasa, cut in ½ inch pieces**  
**4 oz. shredded Cheddar cheese**

**¾ cup raw rice**  
**1 pkg. frozen peas**  
**1 jar sliced, drained mushrooms**

Combine soup, water, and oleo and bring to a boil. Add Kielbasa, peas, mushrooms and rice. Cover and simmer 15 minutes. Sprinkle with cheese and let stand until cheese melts.

# HOT-STUFF KIELBASA-CHEESE SOUP

Gerald Bradley

**1 large onion, thinly diced**  
**1 cup sliced celery**  
**¼ cup butter**  
**12 to 16 oz. fully cooked kielbasa sausage, sliced ¼ inch thick**  
**¼ cup all-purpose flour**  
**3 ¼ cups of milk**  
**3 cups shredded sharp Cheddar cheese**  
**¼ tsp. coarsely ground pepper**

**3 cups peeled, cubed potatoes**  
**1 cup chopped carrots**  
**2 tsp. Worcestershire sauce**  
**¾ tsp. dry mustard**  
**1 (14 ½ oz.) can of chicken broth**

In a 4 qt. Dutch oven cook onion and celery in hot butter till tender. Stir in flour, Worcestershire sauce and mustard; cook and stir for 2 minutes more. Carefully stir in broth. Add potatoes, carrots, and kielbasa. Bring to boiling. Reduce heat and simmer, covered, for about 20 minutes or till potatoes are tender. Stir in milk. Heat and stir till mixture almost comes to a boil. Do not boil or milk will curdle. Reduce heat. Add 3 cups cheese and pepper. Heat and stir until cheese is melted. Ladle into soup bowls. Sprinkle with more cheese and pepper.

# WINTER MINESTRONE SOUP

Susan (Wittrock) Burgett

- 3 T. olive oil
- 8 cups chicken stock
- 1 large onion, finely chopped
- 1 large turnip, peeled and diced
- 1 large stalk celery, finely chopped
- 1 (16 oz.) can red or white kidney beans
- 2 lg. cloves garlic, minced or pressed
- 2/3 cup small shell or elbow macaroni
- 1 tsp. dry basil
- 1/4 cup tomato paste
- 1/2 tsp. each rosemary, oregano and thyme
- 2 cups finely shredded kale leaves or green cabbage
- 1/4 cup pearl barley
- salt & pepper to taste
- 2 medium-size thin-skinned potatoes, peeled and diced
- 1 1/2 cups (6 oz.) shredded jack cheese
- 2 large carrots, diced

Heat oil in 5 quart pan over medium heat. Add onion, celery, garlic, basil, rosemary, oregano and thyme; cook, stirring occasionally, until onion is soft, about 10 minutes. Add barley, potatoes, carrots, stock and turnip. Bring to a boil over high heat; reduce heat, cover, and simmer for 20 minutes. Mix in beans and their liquid, macaroni and tomato paste. Bring to a boil over high heat; reduce heat, cover and boil gently until macaroni is tender, about 15 minutes. Add kale or cabbage and cook, uncovered, until it is tender crisp, about 5 minutes. Season to taste with salt and pepper. Pass cheese at the table to sprinkle over individual servings. Makes 8 to 10 servings.

\* \* \*

*"Let him who is taught the word share all good things  
with him who teaches."*

Galatians 6:6

# FRENCH ONION SOUP

Gerald Bradley

- |   |                               |
|---|-------------------------------|
| <b>2/3 cup bacon drippings</b>                                | <b>12 slices French bread</b> |
| <b>10 medium onions sliced thin</b>                           | <b>12 slices Swiss cheese</b> |
| <b>4 T. flour</b>   | <b>½ cup Parmesan cheese</b>  |
| <b>14 cups beef stock (6 cans consommé plus 4 cans water)</b> | <b>½ cup sherry wine</b>      |
| <b>1 ½ tsp. salt</b>  |                               |
| <b>6 T. Worcestershire sauce</b>                              |                               |

Place onions and bacon drippings in pan and sauté slowly. Add flour. Add all other ingredients except wine. Cook at least 30 minutes or longer and let cool. When ready to serve add wine and cook until hot. Pour over bread topped with slice of Swiss cheese and sprinkled with parmesan. Put under broiler until bubbly and cheese floats on top.

# BACON-POTATO CHOWDER

Susan Reiser

- |                             |                                    |
|-----------------------------|------------------------------------|
| <b>8 slices bacon</b>       | <b>1 can cream of chicken soup</b> |
| <b>1 cup chopped onions</b> | <b>1 cup chopped potatoes</b>      |
| <b>1 cup water</b>          | <b>1 cup sour cream</b>            |
| <b>1 tsp. salt</b>          | <b>1 ½ c. milk</b>                 |
| <b>1/8 tsp. pepper</b>      |                                    |

Cook bacon. Add onions. Add potatoes and water, salt and pepper and continue to cook until potatoes are tender. Add soup, sour cream and milk. Continue to cook. Yield six one-cup servings.

# POTATO-BACON CHOWDER

Rachel Wallace

- |  |                                    |
|--|------------------------------------|
| <b>8 slices of bacon</b>                     | <b>1 ¾ cup milk</b>                |
| <b>1 cup chopped onion</b>                   |                                    |
| <b>1 can condensed cream of chicken soup</b> |                                    |
| <b>2 cups cubed potatoes</b>                 | <b>½ tsp. salt</b>                 |
| <b>1 cup water</b>                           | <b>dash of pepper</b>              |
| <b>1 cup sour cream</b>                      | <b>2 T. chopped parsley (opt.)</b> |

Fry bacon until crisp in a 3 quart saucepan. Add onion and sauté for 2 to 3 minutes. Pour off fat and add potatoes and water. Cover and simmer for 10 to 15 minutes until potatoes are tender. Stir in soup and sour cream; gradually add milk. Add salt, pepper and parsley. Heat to serving temperature. Makes 7 cups.

## POTATO SOUP

Gerald Bradley

- |   |                                 |
|---|---------------------------------|
| <b>1 (12 oz.) pkg. frozen hash browns</b>       | <b>2 cups milk</b>              |
| <b>1 T. onion</b>                               | <b>1 T. butter</b>              |
| <b>2 cups water</b>                             | <b>salt and pepper to taste</b> |
| <b>1 can cream of celery soup</b>               |                                 |
| <b>optional: ham, bacon or other vegetables</b> |                                 |

Combine hash browns, onion and water and cook until tender. Add soup, milk, butter and seasonings and any other ingredient you wish to add. Let simmer until serving.

## SOUR CREAM POTATO SOUP

Monica Jensen

- |                         |                                    |
|-------------------------|------------------------------------|
| <b>4 cups water</b>     | <b>6 potatoes, pared and diced</b> |
| <b>1 onion, chopped</b> | <b>2 carrots, sliced</b>           |
| <b>2 T. butter</b>      | <b>1 tsp. salt</b>                 |
| <b>¼ tsp. pepper</b>    | <b>3 cups milk</b>                 |
| <b>½ cup sour cream</b> |                                    |

Peel potatoes and carrots. Boil in water until tender. Strain reserving 1 cup water. In sauce pan, sauté onions in butter until tender. Add all remaining ingredients except sour cream. Simmer 30 minutes. Add sour cream and mix well. Serve hot and sprinkle with paprika. Crumbled bacon on top is optional. 100 servings = 16 batches.

## FRIDAY CHOWDER

Dori Lippon

- |                             |                               |
|-----------------------------|-------------------------------|
| <b>3 medium onions</b>      | <b>2 tsp. salt</b>            |
| <b>3 T. butter</b>          | <b>pepper to taste</b>        |
| <b>3 medium potatoes</b>    | <b>1 can creamed corn</b>     |
| <b>1 ½ cup diced celery</b> | <b>1 lb. salmon (chunked)</b> |
| <b>1 ½ cup water</b>        | <b>3 cups milk</b>            |

Slice onions and cook in butter until brown. Cube potatoes combine with onion, celery, water, salt and pepper. Cook 15 minutes or until potatoes are tender. Add corn and milk. Add salmon. Garnish with chopped parsley.

# ITALIAN MINESTRONE SOUP

Brian Moore

- |   |                                       |
|---|---------------------------------------|
| <b>½ to 3 lbs. Italian sausage</b>              | <b>½ pint fresh mushrooms</b>         |
| <b>½ cup to 2 large onions</b>                  | <b>¼ head cabbage, chopped</b>        |
| <b>2 large cans chopped tomatoes with juice</b> | <b>4 carrots sliced</b>               |
| <b>3 potatoes cubed</b>                         | <b>1 green pepper chopped</b>         |
| <b>2 cups hot water</b>                         | <b>salt or garlic salt, if needed</b> |
| <b>1 can navy beans</b>                         | <b>1 bay leaf</b>                     |
| <b>oregano or thyme, if needed</b>              |                                       |
| <b>handful of any kind of pasta</b>             |                                       |

Sauté sausage and onion. Add tomatoes, potatoes, carrots and cook for 10 to 20 minutes. Add beans, green pepper, mushrooms cabbage, bay leaf, pasta, and water. Cook until pasta is done. Add more water if necessary. Add spices simmer and serve.

# FIRE ROASTED TOMATO BISQUE

Muriel Simanek

- |  |                          |
|--|--------------------------|
| <b>4 T. unsalted butter</b>                                  |                          |
| <b>2 (14 ½ oz.) can diced fire roasted tomatoes, drained</b> |                          |
| <b>1 med. onion, finely chopped</b>                          |                          |
| <b>1 med. carrot, finely chopped</b>                         | <b>3 T. tomato paste</b> |
| <b>1 celery rib, finely chopped</b>                          | <b>2 tsp. sugar</b>      |
| <b>2 garlic cloves, finely chopped</b>                       | <b>¼ cup heavy cream</b> |
| <b>3 T. all purpose flour</b>                                |                          |
| <b>salt &amp; fresh ground white pepper to taste</b>         |                          |
| <b>4 cups chicken stock or canned or low sodium broth</b>    |                          |
| <b>garlic or cheese croutons for garnish</b>                 |                          |

In a medium sauce pan, melt 2 T. of the butter, add the chopped onion, carrot, celery and garlic. Cover and cook over moderately high heat, stirring occasionally, until the vegetables are just beginning to brown, about 5 minutes. Sprinkle the flour over the vegetables and stir over low heat for about 1 minute, or until flour is fully incorporated. Add the chicken stock, tomatoes, tomato paste and sugar and bring to a boil. Cover partially and cook the soup over moderate heat stirring occasionally until the vegetables are tender, 15 minutes. Transfer ½ of the soup to a blender and puree until smooth. Return the puree to saucepan, add heavy cream and cook until the soup is just heated through. Season soup with salt and pepper and swirl in remaining 2 T. of butter. Garnish with croutons. Soup can be refrigerated for up to 2 days.

## SAVORY TOMATO SOUP

Jane M. Flood

- |  |                                    |
|--|------------------------------------|
| <b>½ cup chopped celery</b>            | <b>2 cups water</b>                |
| <b>4 T. chopped green onion</b>        | <b>½ cup dry white wine</b>        |
| <b>2 T. butter</b>                     | <b>2 chicken bouillon cubes</b>    |
| <b>4 tsp. flour</b>                    | <b>4 slices crisp-cooked bacon</b> |
| <b>2 cups stewed tomatoes (canned)</b> |                                    |

Cook celery and onion in butter till tender. Blend in flour and remaining ingredients and cook until slightly thick. Reduce heat and cook slowly 15 minutes, stirring occasionally. Garnish with bacon. Serves 4.

## SPICY TOMATO SOUP

Patricia McDougall

- |                               |                                      |
|-------------------------------|--------------------------------------|
| <b>1 ½ cups chopped onion</b> | <b>1/3 tsp. black pepper</b>         |
| <b>3 cloves minced garlic</b> | <b>6 cups tomato juice</b>           |
| <b>1 T. melted butter</b>     | <b>1 T. honey</b>                    |
| <b>1 T. oil</b>               | <b>1 medium fresh tomato chopped</b> |
| <b>1 tsp. dill weed</b>       |                                      |

In sauce pan sauté onion and garlic in butter and oil for 5 minutes. Add dill weed, pepper, tomato juice and honey. Cover and simmer for 1 hour. Whisk in the fresh tomato 5 minutes before serving. Serves 6

## TOMATO SOUP

Mary Langel

- |                               |   |
|-------------------------------|---|
| <b>2 lbs. of tomatoes</b>     | <b>2 T. basil</b>                       |
| <b>2 large onions</b>         | <b>4 tsp. thyme</b>                     |
| <b>2 medium green peppers</b> | <b>1 bouillon cube, beef or chicken</b> |
| <b>2 T. cooking oil</b>       | <b>1 (6 oz.) can tomato paste</b>       |
| <b>2 T. butter</b>            | <b>salt and pepper to taste</b>         |
| <b>3 cups water</b>           |   |

Cook tomatoes and sieve. Simmer and sieve onions, peppers oil and butter. To water, add spices, bouillon cube, tomato paste and sieved vegetables. Place all in heavy pan and simmer 1 hour. Place in sterile jars and process. Thin soup with water when using.

Makes 10 1-cup servings. Calories: 94. Sodium content: 138mg.

# TOMATO VEGETABLE SOUP

Beth Lorch

|                                 |                              |
|---------------------------------|------------------------------|
| <b>¼ cup butter</b>             | <b>1 pint tomato juice</b>   |
| <b>½ cup chopped onion</b>      | <b>2 T. barley, uncooked</b> |
| <b>½ tsp. oregano leaves</b>    | <b>1 cup sliced carrots</b>  |
| <b>1 cup water</b>              | <b>1 cup sliced celery</b>   |
| <b>1 pint tomatoes, chopped</b> |                              |

Combine all ingredients. Cook over medium heat 1 to 2 hours. Serves 4 to 6.

# TUNA CHEESE CHOWDER

Bonnie Simonson

|   |                                    |
|---|------------------------------------|
| <b>2 shredded carrots (1 cup)</b>                 | <b>2 cups chicken broth</b>        |
| <b>1 medium onion, chopped (½ c.)</b>             | <b>1 can tuna</b>                  |
| <b>¼ cup margarine</b>                            | <b>½ tsp. Worcestershire sauce</b> |
| <b>¼ cup flour</b>                                | <b>¼ tsp. salt</b>                 |
| <b>2 cups milk</b>                                |                                    |
| <b>1 c. cheese, American, Cheddar or Velveeta</b> |                                    |

In 3 quart saucepan, cook carrots and onion in margarine. Blend in flour. Add milk and chicken broth. Cook and stir until thickened. Stir in tuna, Worcestershire sauce and salt. Heat through. Add cheese; heat and stir until cheese is melted. Makes 4 servings.

# VEGETABLE CHEESE SOUP

Mary Negus

|                                     |                                |
|-------------------------------------|--------------------------------|
| <b>3 cups cooked diced potatoes</b> | <b>pepper to taste</b>         |
| <b>½ cup celery</b>                 | <b>1 chicken bouillon cube</b> |
| <b>½ cup sliced carrots</b>         | <b>1 cup water or more</b>     |
| <b>¼ cup onion</b>                  | <b>1 ½ cup milk</b>            |
| <b>1 tsp. parsley flakes</b>        | <b>½ lb. Velveeta cheese</b>   |
| <b>½ tsp. salt</b>                  | <b>2 T. flour</b>              |

Cover potatoes with water; add the vegetables, bouillon and seasonings. Simmer for 20 to 30 minutes. Mix milk with flour, add to soup. Slice up the Velveeta and add to soup. Don't boil or soup will burn.

## VEGGIE CHEESE SOUP

Mr. and Mrs. Don McClain

- |                                 |                               |
|---------------------------------|-------------------------------|
| <b>12 cups diced potatoes</b>   | <b>8 T. flour</b>             |
| <b>2 cups celery slices</b>     | <b>6 cups milk</b>            |
| <b>2 cups carrot slices</b>     | <b>2 lbs. Velveeta cheese</b> |
| <b>1 cup chopped onion</b>      | <b>4 tsp. parsley flakes</b>  |
| <b>4 chicken bouillon cubes</b> | <b>2 tsp. salt</b>            |
| <b>9 cups water</b>             | <b>½ tsp. pepper</b>          |

Combine in large pot cook slowly stirring several times. Reheats in microwave very well.

## NORTHWOODS WILD RICE SOUP

Beth Lorch

- |                                |   |
|--------------------------------|---|
| <b>3 cups cooked wild rice</b> | <b>1 cup chicken broth</b>              |
| <b>2 cups cooked chicken</b>   | <b>1 cup onion, chopped</b>             |
| <b>2 cups cooked ham</b>       | <b>½ tsp. salt</b>                      |
| <b>1 cup shredded carrots</b>  | <b>¼ tsp. pepper</b>                    |
| <b>1 cup sliced celery</b>     | <b>¼ cup flour</b>                      |
| <b>1 qt. half and half</b>     | <b>3 T. margarine or butter, melted</b> |

Cut chicken and ham in 1 inch cubes. In Dutch oven combine all ingredients except flour and butter. Cook over low heat, stirring occasionally for 1 to 2 hours. In small bowl stir together flour and butter; stir into hot soup. Continue cooking, stirring occasionally until thickened, 5 to 8 minutes. The recipe also works well in a crock pot. Serves 6.

## WILD RICE SOUP

Grace Gerdes

- |                           |                              |
|---------------------------|------------------------------|
| <b>½ cup wild rice</b>    | <b>4 cups chicken stock</b>  |
| <b>½ cup diced celery</b> | <b>½ tsp. salt</b>           |
| <b>1 can mushrooms</b>    | <b>¼ tsp. pepper</b>         |
| <b>¼ cup diced onions</b> | <b>½ cup flour</b>           |
| <b>¼ cup butter</b>       | <b>2 T. slivered almonds</b> |
| <b>1 cup cream</b>        |                              |

Cook rice in chicken stock 30 to 45 minutes. In separate pan sauté onion, celery and mushrooms in butter. Add flour and mix well. Slowly add stock mixture and stir well so it does not get lumpy. Add salt, pepper, cream and almonds. Heat but do not boil.

## WILD RICE SOUP

Loretta Halbur

- 1 medium onion
- 1 box Uncle Ben's Wild Rice, fixed according to directions
- 2 cans cream of potato soup
- 3 jars of Old English Cheese or 1 lb. block (sharp)
- 1 pint half & half
- 1 pint water

Sauté onion in butter; put everything in a pan except cheese and heat thoroughly. When warm, add cheese and do not let it boil.

## WILD RICE SOUP

Jenny Wagner

- 1 cup uncooked wild rice
- 3 cups of boiling water
- 2 strips of bacon
- ¼ cup chopped onion
- ¾ cup sliced celery
- ½ cup sliced carrots
- 2 cans cream of mushroom soup
- 14 oz. chicken broth
- 2 soup cans milk
- 4 oz. mushrooms with liquid
- 1 tsp. seasoned salt
- pepper to taste

Combine rice and boiling water in a large saucepan. Simmer, covered 50 to 60 minutes. Drain off excess liquid. Set rice aside. Fry bacon in a Dutch oven until crisp. Remove bacon. In the bacon grease, sauté onions, celery and carrots until tender. Combine broth, soup and milk in a bowl until well mixed. Combine all ingredients in the Dutch oven. Simmer on low heat, covered, for 1 hour. Serves 8.

\* \* \*

*"The fear of the LORD is instruction in wisdom,  
and humility goes before honor."*

Proverbs 15:33



# STEWS

## 5 HOUR STEW

Irma Reiser

- |                                       |                     |
|---------------------------------------|---------------------|
| 1 lb. stew meat (cut in small pieces) | 1 c. cubed onion    |
| 2 c. cubed carrots                    | 2 c. V 8 Juice      |
| 2 c. cubed potatoes                   | 2 T. minute tapioca |
| 1 c. cubed celery                     | salt & pepper       |

Combine all ingredients and put in covered roaster. Bake 5 hours at 250 degrees. Uncover last 45 minutes. Stir occasionally.

## 5 HOUR STEW

Arleen Rohwer

- |                           |                       |
|---------------------------|-----------------------|
| 2 lbs. lean cubed beef    | 2 cups cubed potatoes |
| 1 ¼ cup tomato juice      | 2 cups cubed carrots  |
| 2 T. tapioca              | 1 cup cubed celery    |
| 1 ½ tsp. salt             | 1 onion quartered     |
| 1 T. Worcestershire sauce |                       |

Stir tapioca into tomato juice. Combine all ingredients and place in greased large covered casserole. Bake for 5 hours at 275 degrees. Don't peek.

## BAKED STEW

Maxine Elser

- |                                |               |
|--------------------------------|---------------|
| 2 lbs. stew meat               | 3 T. tapioca  |
| 1 can stewed tomatoes (31 oz.) | 1 ½ tsp. salt |
| 1 T. sugar                     | 1 cup water   |
| 6 small carrots (diced)        |               |

Mix together and cover. Cook at 325 degrees for 3 ½ or at 275 degrees for 4 to 5 hours.

\* \* \*

*"...and the people of Israel also wept again, and said,  
'O that we had meat to eat! We remember the fish we ate in Egypt  
for nothing, the cucumbers, the melons, the leeks, the onions,  
and the garlic; but now our strength is dried up,  
and there is nothing at all but this manna to look at.'"*

Numbers 11: 4-6

## BURGUNDY BEEF

Rose Mary Cox

**2 ½ to 3 lbs. stew meat cut in cubes**

**1/3 cup bread crumbs**

**2 medium onions, sliced**

**1/3 cup flour**

**2 cans consommé soup**

**salt and pepper to taste**

**1 c. burgundy wine**

Mix all ingredients and bake in covered dish 3 to 4 hours. May be cooked in crock pot. Serve over biscuits, noodles or rice.

## CROCK POT HAMBURGER STEW

Maxine Elser

**2 large potatoes, diced**

**2-3 medium carrots, diced**

**1 can green beans with juice**

**2 medium onions, diced**

**2 lb. ground beef**

**2 stalks celery, diced**

**2 cans tomato soup**

**1 soup can of water**

Brown and drain ground beef. Set aside. Layer vegetables into crock pot in order given. Season each layer with salt and pepper to taste. Put cooked ground beef on top of celery. Mix tomato soup and water and pour over the top. Cover and cook on low 6 to 8 hours. High 2 to 4 hours. Stir occasionally.

## OVEN BEEF STEW

Nancy Crepeau

**2 lb. beef stew meat**

**2 c. cut up potatoes**

**2 c. cut up carrots**

**2 c. cut up celery**

**2 T. minced instant dry onion**

**1 slice white bread cubed**

**16 oz. canned tomatoes**

**2 T. quick cooking tapioca**

**1 T. sugar**

**salt & pepper to taste**

**1 T. red wine vinegar**

**pinch of rosemary & thyme**

Mix together in a large Dutch oven and cover. Bake at 250 degrees for 5 hours.

# STAY-IN-BED STEW

Sue Eilers

2 lbs. cubed beef  
1 can peas  
2 cups carrots, sliced  
2 medium onions  
2 tsp. salt

potatoes, sliced thick  
dash pepper  
2 cans tomato soup  
1 can water

Mix all ingredients and pour in casserole, cover. Bake at 250 degrees for 6 hours or 300 to 325 degrees for 3 hours.

# SWEET & SOUR BEEF STEW

Mary Kraninger

1 ½ lbs. beef stew meat  
2 T. cooking oil  
1 cup chopped carrots  
1 cup sliced onions  
1 (8 oz.) can tomato sauce  
¾ c. water, divided  
hot cooked noodles or potatoes

¼ cup brown sugar, packed  
¼ cup vinegar  
1 T. Worcestershire sauce  
4 tsp. cornstarch

Cut meat in 1 inch cubes. Brown in hot oil. Add all ingredients except cornstarch and noodles. Add ½ cup water. Cover and cook over low heat, until meat is tender, about 2 hours. Combine ¼ cup water and cornstarch, add to beef. Cook and stir until thick and bubbly. Serve over noodles or potatoes.

# PERFECT OYSTER STEW

Gretchen Graham

2 T. flour  
1 ½ tsp. salt  
1/8 tsp. pepper  
2 T. water

1 pint oyster with liquid  
1 quart scalded milk  
¼ cup butter, softened

Combine flour, salt, pepper and water to make paste. Stir into oysters with liquid. Simmer over very low heat until oyster's edges curl. Pour oysters into scalded milk. Remove pan from heat, cover and let stand 15 minutes. Add butter and reheat stew to serving temperature – piping hot. Tureen and soup plates should be hot. Dash with paprika and serve with oyster crackers.



# Vegetables

The Agony In The Garden



Michael H. Smith

## **IX. The Agony In The Garden**

Then he withdrew from them about a stone's throw away, and knelt down and prayed. "Father, if you are willing, take this cup away from me. Nevertheless, let your will be done, not mine."... In his anguish he prayed even more earnestly, and his sweat fell to the ground like great drops of blood." (Luke 22: 42-44).

Of all the events in the life of Jesus, this scene from his life on his way to his death is one of the most striking. In it we find the familiar words of the Our Father, "...thy will be done." What an example! What a lesson for all of us. How often we pray to change the Father's will, rather than accept in faith what is happening in our lives and trusting that a greater good will be forthcoming.



## VEGETABLES

### RICE

#### ARMENIAN RICE

Diana Reifenrath

**2 to 3 T. bacon fat (optional)**

**½ can water**

**A handful of vermicelli or spaghetti, broken into 1" pieces**

**1 can beef consommé soup**

**1 c. Uncle Ben's long grain rice**

Brown the vermicelli (spaghetti) in the bacon fat. If you don't use fat, just add the vermicelli or spaghetti to the consommé and water. Add the consommé plus ½ can of water. Bring to a boil and add the rice. Return to a boil, then reduce the heat to simmer rice for about 45 minutes or until rice is tender and water has cooked away. This is a great side dish for beef or chicken.

#### CILANTRO RISOTTO

Lois Eckard

**6 c. chicken stock**

**1 sm. onion, finely chopped**

**1 garlic clove**

**2 c. Arborio rice**

**1 ½ tsp. cumin or to taste**

**kernels from 2 ears of corn**

**3 T. grated Romano cheese**

**3 T. olive oil**

**1 ½ c. chopped cilantro**

Bring stock to a boil. Sauté onion and garlic in olive oil over medium heat, 3 minutes or until tender. Add rice and sauté until coated. Add heated stock to rice ½ c. at a time and cook until liquid is absorbed after each addition. Will take 20 to 25 minutes. Stir in corn kernels, cheese, cilantro, and cumin. Salt and pepper to taste and cook until heated through.

## GREEN RICE

Maxine Elser

Sauté:  $\frac{3}{4}$  stick oleo  $\frac{1}{2}$  cup celery, diced  
 $\frac{1}{2}$  c. onion, chopped

Thaw one package frozen broccoli.

Add: 1 can cream of mushroom soup  $\frac{1}{2}$  can water  
 $\frac{1}{2}$  lb. shredded cheddar cheese 2 c. cooked rice

Mix together. Pour into 9 by 7 pan. Bake 45 minutes in 350 degree oven.

## RICE AND CORN CASSEROLE

Norma Ronsiek

1 can whole kernel corn, drained 1 can crm. of mushroom soup  
1 pkg. Middle Eastern rice mix 8 oz. grated cheddar cheese

Prepare rice according to package directions. Mix with remaining ingredients and pour into greased casserole dish. Bake at 350 degrees for 30 minutes. Serves 8.

\* \* \*

*"One believes he may eat anything,  
while the weak man eats only vegetables."*

Romans 14:2

# VEGETABLES

## BAKED BEANS

Alice Kollasch

**2 lb. bag Great Northern Beans**  
**6 c. tomato juice**  
**3 c. packed brown sugar**

**¾ c. vinegar**  
**¼ tsp. red pepper**  
**onion**

Soak beans overnight in water. The next day cook until tender. Drain and place in 2 shallow cake pans. Mix the rest of the ingredients, heat and pour the mixture over the beans. Bake in oven, at 350 degrees, until thickened, one hour. Add diced bacon to taste. Freezes well.

## BEAN CASSEROLE

Mary Langel

**1 ½ c. large lima beans**  
**1 ½ c. kidney beans**

**1 ½ c. northern beans**  
**1 ½ c. navy beans**

Soak 1½ hours and cook separately until tender, 1 ½ hours at simmer. Drain. Combine. Add the following ingredients:

**2 c. ketchup**  
**3 T. prepared mustard**  
**½ c. molasses**

**½ c. brown sugar**  
**1 pkg. onion soup mix**  
**1 T. salt**

Bake 3 hours at 300 degrees.

## CALICO BEANS

Laila Wolterman

**1 can butter beans**  
**1 lg. can pork and beans**  
**1 can kidney beans, drained**  
**1 lb. hamburger**  
**½ lb. bacon**

**1 onion**  
**½ c. ketchup**  
**1 tsp. salt**  
**¾ c. brown sugar**  
**2 tsp. vinegar**

Brown hamburger, onion and bacon. Combine all the other ingredients with the hamburger mixture in a casserole dish. Bake at 350 degrees for 1 hour.

## FAVORITE BAKED BEANS

Lucy Krogman

**1 lb. can of pork and beans**  
**1 tsp. dark molasses**  
**1 T. brown sugar**

**1 c. dates, cut up**  
**4 slices of cut up bacon**  
**1 whole onion**

Combine all ingredients in a casserole or bean pot. Place onion in center. Bacon may be partially fried if you prefer. Bake at 350 degrees for 1 hour. Cover for 30 minutes and remove cover for last 30 minutes. Remove onion and serve.

## SWIFT BEANS

Darlene Moritz

**3/4 c. brown sugar**  
**1 lb. bacon (diced and not fried)**  
**1/3 c. vinegar (rice or apple)**  
**green onions (or 1 med. onion)**  
**2 tsp. dry mustard**

Combine above ingredients and simmer 20 minutes.

Add:

**1 can lima beans, drained**  
**1 can kidney beans, drained**  
**1 can butter beans, drained**  
**1 can pork & beans, NOT drained**

Bake 1 hour at 350 degrees.

## ZIPPY FIRESIDE BEANS

Donna Murray

**2 (1 lb. can) pork & beans**  
**1/2 c. Karo syrup, blue label**  
**1 T. grated onion**

**1 tsp. ginger**  
**1/2 lb. bacon, diced**

Mix beans, Karo syrup, onion, and ginger in a 2 qt. casserole. Arrange slices of bacon on top. Bake in 400 degrees oven about 1 hour, basting bacon, 3 or 4 times to glaze.

# CALIFORNIA BLEND CASSEROLE

JoAnn Chaffin

- 1 stick oleo**
- 1 roll of Ritz crackers**
- 1 lg. bag frozen California blend vegetables**
- 6 slices of cheddar cheese**

Melt oleo and add crushed Ritz crackers. Thaw vegetables under hot water. Mix ingredients, saving  $\frac{1}{2}$  of cracker crumbs for topping. Cut up cheese slices and put with vegetables. Bake for 45 minutes at 350 degrees.

## BECKY'S BROCCOLI

Becky Schierholt

- 1 T. extra-virgin olive oil**
- dash of light salt**
- 4 cloves fresh garlic, chopped into large pieces**
- broccoli**
- $\frac{1}{2}$  tsp. sugar**

Put  $\frac{1}{4}$  c. water into saucepan. Add 1 T. of extra-virgin olive oil. Add cut up broccoli; sprinkle with dash of salt and  $\frac{1}{2}$  tsp. of sugar. Add the garlic. Cover and bring to boil. Boil for 5 minutes only, on medium heat. Remove lid, turn heat to low and cook until water evaporates. Watch carefully. Serve and enjoy!

## BROCCOLI CORN BAKE

Monica Jensen

- 1  $\frac{1}{2}$  c. crushed Chicken In A Biscuit crackers**
- 1 (15  $\frac{1}{4}$  oz.) can whole kernel corn**
- 1 (14  $\frac{3}{4}$  oz.) can cream style corn**
- 3 T. butter or margarine, melted**
- 2  $\frac{1}{2}$  c. frozen broccoli cuts, thawed**

Combine cracker crumbs and butter in a bowl. Set aside  $\frac{1}{2}$  c. for topping. Add vegetables to the remaining crumb mixture. Mix well. Transfer to greased 1  $\frac{1}{2}$  qt. baking dish. Sprinkle with reserved crumb topping. Bake, uncovered, at 350 degrees for 30 to 35 minutes.

# CORN AND BROCCOLI CASSEROLE

Terri Rierson

**10 oz. frozen, chopped broccoli**  
**salt and pepper to taste**  
**1 can creamed corn**  
**1 c. Pepperidge Farm Dressing**

**1 beaten egg**  
**1 T. chopped onion**  
**4 T. butter, melted**

Spray a 2 qt. casserole with Pam. Preheat oven to 350 degrees. Pour broccoli into dish. Thaw slightly and break in pieces. Mix in cream corn, onion, salt and pepper. Mix the beaten egg into the vegetables. Mix the Pepperidge Farm Dressing with melted butter and sprinkle on top. Bake time 1 hour.

# GERMAN RED CABBAGE

Maxine Elser

**½ c. water**  
**6 c. shredded red cabbage**  
**3 pared & diced apples**  
**¼ c. red wine vinegar**

**1/3 c. sugar**  
**3 T. butter**  
**salt to taste**

Bring to boil. Cook on low for 1 hour. Pan will be full but cabbage has a lot of water in it. It will cook down. Thicken as for gravy.

# GRILLED CABBAGE

Blanche Goergen

**1 large head green cabbage**  
**raw bacon**  
**garlic salt**  
**soy sauce**

Slice cabbage into 8 wedges. Wrap each wedge with 1 or 2 strips bacon. Add garlic salt, takes a lot. Wrap each wedge in tin foil. Fold edges securely. Place directly over hot coals or on high for gas grill. Turn frequently. Cook ½ hour to 45 minutes or place on upper grill while meat cooks for last 10 minutes. Sprinkle soy sauce over before eating. Wedges should be soft and pliable.

# CARROT CASSEROLE

Lorraine Jungers

1 pkg. shredded or sliced carrots. Radar or steam a few minutes until tender, not completely cooked. Saute 1 sliced small onion in butter. Put ½ of carrots in casserole. Cover with thin slices of Velveeta cheese and spoon ½ of sautéed onions over it. Add rest of carrots. Cover them with cheese and spoon on the rest of sautéed onions. Crush enough Ritz Crackers to cover casserole. Add 2 T. melted butter to them and cover carrots. Bake 350 degrees until crackers are golden, about ¾ hour.

# GLAZED CARROTS

Marlene Nelsen

**18 carrots halved or quartered**

Cream together: 1/3 c. oleo ½ c. sugar, 1 tsp. salt and ¼ tsp. cinnamon. Add 1/3 c. boiling water. Pour over carrots in casserole. Bake until done.

# BAKED CORN

Rose Cates

**1 can whole kernel corn, drained**

**1 can cream style corn**

**1 c. dry macaroni (not cooked)**

**1 stick margarine cut in 5 to 6 pieces**

**8 oz. Velveeta Cheese, cut in 5 to 6 pieces**

Spray casserole with Pam. Mix all of the ingredients. Bake, uncovered, at 350 degrees for 1 hour, stirring every 12 to 15 minutes. Don't stir the last 15 minutes.

\*\*\*

*"This is the day which the LORD has made;  
let us rejoice and be glad in it."*

Psalm 118:24

## BAKED CORN AU GRATIN

Jean Kestel

- 6 ears corn or 1 can whole-kernel corn, drained
- 1 small onion finely chopped
- 1 c. shredded cheese (American or cheddar)
- 1 green pepper, finely chopped
- salt and pepper to taste
- 1 tsp. sugar
- 2 eggs, well beaten
- 3 T. butter or margarine
- 3 T. all purpose flour
- 2 c. milk

If fresh corn is used, cut from cob. In a saucepan sauté onion and green pepper in butter. Stir in flour and add milk, stirring constantly until thickened. Remove from heat and stir in cheese, salt, pepper, sugar, corn and eggs. Turn into greased casserole and top with crushed cornflakes or buttered cracker crumbs. Set in pan of hot water and bake at 350 degrees about 45 minutes. Topping is optional.

## CHEESY CREAMED CORN

Maxine Elser

- 3 pkg. (16 oz. ea.) frozen corn
- 11 oz. cream cheese, cubed
- ¼ c. butter or margarine, cubes
- 6 slices American cheese, cut into small pieces
- 3 T. milk
- 2 T. water
- 2 T. sugar

Combine all ingredients in a crock pot; mix well. Cover and cook on low for 4 hours or until heated through and the cheese is melted. Stir well before serving. Yields 12 servings.

## CORN CASSEROLE

Diane Clary

- chopped onion
- ½ green pepper, chopped
- ¼ c. oleo
- 1 box Jiffy corn muffin mix
- 1 c. sour cream
- 1 can whole corn, drained
- 1 can cream style corn
- 3 eggs
- 1 c. cheddar cheese

Sauté onion and green pepper in oleo. Combine mix, corns and eggs. Add onion and green pepper. Put in greased loaf dish. Top with 1 cup cheddar cheese and 1 cup sour cream. Bake uncovered for 45 minutes at 350 degrees.

## CORN CASSEROLE

Patricia McDougall

- |   |                                 |
|---|---------------------------------|
| <b>1 can creamed corn</b>                 | <b>1 stick margarine</b>        |
| <b>1 can whole kernel corn, undrained</b> | <b>1 c. dry macaroni</b>        |
| <b>8 oz. Velveeta Cheese</b>              | <b>salt and pepper to taste</b> |

Place all ingredients in a 9 by 13 pan. Push macaroni into the liquid. Bake at 350 degrees for 1 hour, uncovered.

## CORN CASSEROLE

Connie Stein

- |   |                                    |
|---|------------------------------------|
| <b>1 can cream corn</b>                 | <b>1 c. sour cream</b>             |
| <b>1 can whole kernel corn, drained</b> | <b>4 T. chopped onion</b>          |
| <b>2 eggs</b>                           | <b>1 pkg. Jiffy corn bread mix</b> |
| <b>1 stick margarine, melted</b>        |                                    |

Mix all ingredients together. Bake at 350 degrees for 45 minutes in an 8 by 8 buttered casserole dish.

## CORN SOUFFLE

Gerald Bradley

- |                                    |                                    |
|------------------------------------|------------------------------------|
| <b>3 c. corn</b>                   | <b>4 oz. pimento or red pepper</b> |
| <b>1 small onion</b>               | <b>4 strips bacon</b>              |
| <b>½ stick butter</b>              | <b>3 eggs</b>                      |
| <b>¼ c. flour</b>                  | <b>1 ½ cup shredded cheese</b>     |
| <b>2 c. milk</b>                   | <b>salt and pepper to taste</b>    |
| <b>1 can chopped green chilies</b> |                                    |

Sauté onion and corn in butter, 5 to 6 min. Sprinkle in ¼ c. flour and add the milk. Cook until thickened. Add pimento and crumbled bacon. Beat three eggs and add all of the above to the eggs. Top with cheddar cheese. Place in an 8 by 8 glass dish and bake for 45 minutes at 325 degrees.

\*\*\*

*"For I have derived much joy and comfort from your love, my brother, because the hearts of the saints have been refreshed through you."*

Philemon 7

## CORNBREAD SCALLOPED CORN

Julie Fairchild

1 can corn  
1 can creamed corn  
½ c. butter

1 pkg. Jiffy corn muffin mix  
1 cup sour cream

Double this recipe for a 9 by 13 pan. Mix all the above together. Bake at 300 degrees for 1 hour and 40 minutes. Really easy and good.

## ELLA'S EASY CORN

Mary Kraninger

1 can whole kernel corn, undrained  
1 can cream style corn  
1 stick margarine, melted

1 c. uncooked pasta shells  
1 c. cubed Velveeta

Mix in casserole bowl. Bake 350 degrees for one hour. Stir a few times during baking. Mix up several hours before baking and store in refrigerator so pasta can soak up some of the liquid.

## FREEZER CORN

Mitzi Luchtel

6 c. fresh corn  
1 ½ tsp. salt

1 c. water  
3 tsp. sugar

Remove husks and silks from corn. Cut off kernels. Combine all ingredients. Boil together for 1 minute. Cool by setting pan in ice water. Stir frequently so it will cool quickly. Spoon cooled corn into freezer bags and freeze.

## GOOD CORN DISH

Peg Muhlbauer

1 can (14 oz.) cream corn  
¼ c. grated sharp cheddar cheese  
2 T. flour  
2 T. sugar

1 tsp. salt  
2 eggs  
2 T. melted butter

Grease dish. Bake uncovered 350 degrees for 45 minutes.

# MOM'S SCALLOPED CORN

Alice Mulder

- |                                       |   |
|---------------------------------------|---|
| <b>1/3 stick oleo</b>                 | <b>1 tsp. salt and pepper, to taste</b> |
| <b>2 cans creamed corn</b>            | <b>2 eggs beaten</b>                    |
| <b>2 c. cracker crumbs (Saltines)</b> | <b>small can strained oysters</b>       |
| <b>1 tsp. minced onion</b>            |   |

Heat all in a skillet, then transfer to a baking pan. Add some crackers to top. Bake at 350 degrees for 30 to 40 minutes.

# SCALLOPED CORNBREAD

Kris Walker

- |  |                                     |
|--|-------------------------------------|
| <b>1 small onion, chopped</b>                                    | <b>2 cans cream corn</b>            |
| <b>1 stick oleo or butter</b>                                    | <b>3 eggs, beaten</b>               |
| <b>1 pkg. Jiffy cornbread mix</b>                                | <b>1 c. shredded cheddar cheese</b> |
| <b>1 med. green pepper, chopped or 1 small can green chilies</b> |                                     |

Sauté onions, peppers (or can of chilies) and oleo. Add beaten eggs, corn and cornbread mix. Pour into buttered casserole dish and sprinkle cheese on top. Bake at 350 degrees for 1 hour.

# SWEET CORN

Mary Langel

Microwave 1 ear with shucks, pulling off brown ends. 3 minutes for each ear. Remove shucks. The ear cleans up easily. Or wrap 1 cleaned ear of sweet corn with plastic wrap. Put in microwave 3 minutes.

# BBQ GREEN BEANS

Kyle Anderson

- 2 cans French cut green beans, drained**
- 4 slices cooked bacon, finely chopped (or 1/4 to 1/3 c. Bacon Bits)**
- 1/4 c. brown sugar**
- 1 T. Worcestershire sauce**
- 1/4 c. chopped onion**
- 1/2 c. ketchup**

Put green beans in casserole dish. Mix bacon, brown sugar, Worcestershire sauce, onion and ketchup. Pour over beans, don't stir. Bake at 350 degrees for 20 minutes. Double recipe fills 9 by 13 pan. Single batch, 8 by 8 pan.

# GREEN BEAN & SNOW PEA STIR-FRY

Alice Kollasch

- |   |                                     |
|---|-------------------------------------|
| <b>1 T. low-sodium soy sauce</b>          | <b>1 tsp. vegetable oil</b>         |
| <b>1 tsp. cornstarch</b>                  | <b>½ c. sliced onion</b>            |
| <b>½ tsp. grated, peeled fresh ginger</b> | <b>1 c. snow peas</b>               |
| <b>¼ tsp. toasted sesame oil</b>          | <b>½ c. red bell pepper strips</b>  |
| <b>1 clove garlic minced</b>              | <b>1 tsp. sesame seeds, toasted</b> |
| <b>2 c. (2 in.) green beans</b>           | <b>1 c. snow peas</b>               |

Cut the green beans and snow peas in half diagonally. Combine the soy sauce, cornstarch, ginger, sesame oil, garlic and vegetable broth in a bowl. Heat the oil and add green beans and onion. Cook 10 min. Add snow peas and peppers. Cook 3 minutes. Stir soy sauce mixture and pour over vegetables. Cook 1 minute until thickened. Sprinkle with sesame seeds and toss to coat.

## CARMELIZED ONIONS WITH BARBEQUE SAUCE

Gerald Bradley

- |  |                                     |
|--|-------------------------------------|
| <b>2 T. olive oil</b>                        | <b>1/3 c. canned beef broth</b>     |
| <b>2 lg. onions, cut into 1/8 in. slices</b> | <b>½ c. barbecue sauce</b>          |
| <b>¼ tsp. salt</b>                           | <b>1/8 tsp. ground black pepper</b> |
| <b>1 ½ T. apple cider or white vinegar</b>   |                                     |

Heat oil in large skillet over medium-high heat. Add onions, salt and pepper. Cook until onions begin to brown, stirring frequently, about 8 minutes. Add broth, barbecue sauce and vinegar. Reduce heat to medium; simmer until sauce thickens, stirring occasionally, about 15 minutes. Good on hamburgers cooked on the grill.

\*\*\*

*"A word fitly spoken  
is like apples of gold in a setting of silver."*

Proverbs 25:11

# SCALLOPED ONIONS

Kathy Eilers

- |   |                              |
|---|------------------------------|
| <b>30 Saltine crackers, crushed</b>                   | <b>2 ½ c. chopped onions</b> |
| <b>½ c. melted butter</b>                             | <b>2 T. butter</b>           |
| <b>1 ½ c. shredded cheddar cheese</b>                 |                              |
| <b>1 can cream of chicken or cream of celery soup</b> |                              |

Mix the crackers with ½ c. melted butter and place in bottom of 9 x 13 pan. Sauté the onions in 2 T. butter until slightly tender. Place over crackers in pan. Top with 1 ½ c. shredded cheddar cheese. Pour 1 can of chicken or celery soup, diluted with ¼ c. water, over the top. Bake at 325 degrees for 45 to 60 minutes. Cheese will bubble and turn slightly brown.

# AU GRATIN POTATOES

Carol Schomburg

- |  |                           |
|--|---------------------------|
| <b>2 lbs. frozen hash brown potatoes</b>     | <b>½ c. chopped onion</b> |
| <b>1 can cream of chicken or celery soup</b> | <b>¼ tsp. pepper</b>      |
| <b>½ c. melted butter</b>                    | <b>1 pt. sour cream</b>   |
| <b>1 tsp. salt</b>                           | <b>2 c. grated cheese</b> |
| <b>2 c. crushed cornflakes</b>               | <b>¼ c. melted butter</b> |

Thaw potatoes before mixing. Mix all ingredients except cornflakes and ¼ cup butter. Mix the cornflakes and melted ¼ cup butter and sprinkle on top of potato mixture. Bake in glass baking dish approximately 45 minutes at 350 degrees.

# BUFFET POTATO CASSEROLE

Sue Eilers

- |  |                      |
|--|----------------------|
| <b>2 lb. pkg. frozen hash brown potatoes</b>       |                      |
| <b>2 c. shredded cheddar cheese</b>                |                      |
| <b>½ c. butter, melted</b>                         | <b>1 tsp. salt</b>   |
| <b>1 pt. sour cream</b>                            | <b>½ tsp. pepper</b> |
| <b>1 can cream of chicken soup, undiluted</b>      |                      |
| <b>½ c. chopped onion</b>                          |                      |
| <b>crushed corn flakes for topping, (optional)</b> |                      |

Mix potatoes and melted butter first, then the rest of ingredients. Bake in a 9 by 13 pan covered at 350 degrees for 20 to 25 minutes, then uncover for another 20 to 25 minutes. You may spray crockpot and cook on low for four to six hours.

# CHEESEY SWEET AND SAVORY SPUDS

Irene McCoy

- 6 Yukon Gold potatoes, peeled and cubed
- 2 sweet potatoes, peeled and cubed
- 2 T. butter
- 1 2/3 T. brown sugar
- 1/2 c. heavy cream
- 2 tsp. black pepper
- 1 T. chicken bouillon granules
- 2 c. Monterey Jack cheese

Place the potatoes and sweet potatoes in a large pot with water to cover. Bring to a boil. Cook about 15 minutes, until tender but still firm. Remove from heat, drain. Preheat the oven broiler. In a large bowl, mash the potatoes. Gradually mix in butter, heavy cream, bouillon, brown sugar and pepper. Transfer the mixture to a medium baking dish, and top with Monterey Jack cheese. Broil uncovered in preheated oven until cheese is melted and lightly browned. Makes 8 servings.

## CHEESY CROCK-POT POTATOES

Laurie Langel

- 1 1/2 bags (32 oz.) pkg. frozen hash browns, larger cut
- 16 oz. sour cream
- 2 cans cream of celery soup
- 1 lb. pkg. Velveeta Cheese, melted
- 1 stick oleo, melted

Put all ingredients into crock-pot, stirring after each addition. Start on high until boiling, stirring occasionally. Then turn to medium. Cook approximately 4 hours. You may melt cheese in microwave with soup and oleo. Then add sour cream and stir well with potatoes. Stir often.

## CREAMY HASH BROWNS

Mitzi Luchtel

- 2 lbs. cubed hash browns
- 1 can cream of celery soup
- 2 c. cheddar cheese
- 1 can cream of chicken soup
- 1 c. sour cream
- 1 lb. bacon, browned & crumbled
- green onion or 1 medium onion
- 1/4 c. melted butter

Put in crock-pot and stir. Cook for 5 to 6 hours on low.

# CROWD PLEASER POTATOES

Ann Stein

Peel potatoes. Boil until barely tender. Let cool. Shred potatoes into casserole dish. In sauce pan, mix 1 can cream of chicken soup with enough cheese and butter to your liking. Pour over shredded potatoes in dish. Spread shredded cheese and cornflakes on top. Bake at 350 degrees for 30 minutes.

## EXTRA FANCY MASHED POTATOES

Claire Ossino

**16 servings Hungry Jack mashed potatoes**    **1 tsp. garlic powder**  
**8 oz. cream cheese**    **salt to taste**  
**large container sour cream**    **paprika**  
**½ c. margarine or butter also**    **1 to 2 T. margarine or butter**

Add cream cheese, sour cream, ½ cup butter, garlic powder and salt to prepared Hungry Jack potatoes. Blend well. Transfer to baking dish and top with paprika and 1 to 2 T. of butter. Cover and bake for approximately 30 minutes at 350 degrees.

## GARLICKY MASHED POTATOES

Gerald Bradley

**2 lbs. red skin new potatoes, skin on**    **1/4 c. whipping cream**  
**8 cloves garlic (minced is good)**    **2 tsp. butter**  
**1 tsp. salt**

Place potatoes and garlic in heavy medium pot. Cover potatoes with water. Add 1 tsp. salt. Bring to boil over high heat. Reduce heat to medium, cover and simmer until potatoes are tender when pierced, about 25 minutes. Drain. Return potatoes to pot. Add whipping cream and butter. Using potato masher, mash until well blended. Season to taste with salt and pepper.

\* \* \*

*"Let them thank the LORD for his steadfast love,  
for his wonderful works to the sons of men!"*

Psalm 107:15

# GOLDEN PARMESAN POTATOES

Marlene Nelson

- 6 large potatoes, peeled and quartered
- ¼ c. Parmesan cheese
- ¼ c. flour
- ¾ tsp. salt & pepper

Combine flour, Parmesan, salt and pepper in a bag. Moisten potatoes and shake a few at a time to coat. Melt oleo in 9 by 13 pan. Lay coated potatoes in oleo. Bake at 375 degrees for 1 hour, turning once. When golden brown, sprinkle with parsley.

# HASH BROWN POTATOES

Jean Schmidt

- |                             |                    |
|-----------------------------|--------------------|
| 36 oz. hash brown potatoes  | ½ grated onion     |
| 1 can cream of chicken soup | ½ c. oleo, melted  |
| 8 oz. sour cream            | ½ to 1 tsp. pepper |
| 1 c. Velveeta cheese        | 1 tsp. salt        |

Combine above ingredients. Place in greased 9 by 13 pan. Mix 1 ½ c. corn flakes and ¼ c. melted oleo together and top the potatoes with mixture. Bake at 350 degrees for 50 minutes.

# HORSERADISH MASHED POTATOES

Connie Bjornstad

- 20 to 22 small new potatoes (2 lb.)
- 3 T. butter
- 2 T. prepared horseradish
- ¾ c. whipping cream, light cream or milk
- salt & pepper to taste

Scrub potatoes, leaving peel on. Cut them in half and cook in boiling water for 15 to 20 minutes or until tender. Drain off water. Mash potatoes with electric mixer. Add the butter and horseradish. Season to taste with salt and pepper. Gradually beat in cream or milk to make light and fluffy. Makes 8 servings.

# MASHED POTATOES

Mary Negus

**8 or 12 servings Instant mashed potatoes (or 5 lb. potatoes mashed)**  
**2 (3 oz.) pkg. cream cheese**  
**1 c. sour cream**

Mix together. Spoon into oiled 2 qt. casserole. Brush with butter and a little paprika. Bake at 350 degrees for 30 minutes.

# NO-FRY FRENCH FRIES

Dorothy Rolling

Spray jelly roll pan liberally with vegetable cooking spray. Scrub and pat dry 2 lb. of large baking potatoes. Cut into ½" lengthwise slices. Cut slices into ½ sticks. Toss on baking pan with 1 tsp. vegetable oil, 1 tsp. salt, ¼ tsp. pepper and garlic salt to taste.

Bake at 450 degrees for 40 to 45 minutes, turning once or twice until crisp and golden.

# OVEN HASH BROWNS

Marlene Nelsen

**2 lbs. hash browns**  
**1 can cream of celery soup**  
**1 can cream of potato soup**  
**1 can milk**  
**½ can cheddar cheese soup**

Mix all together. Bake at 350 degrees for 1 hour. Cover if they begin to get too brown. Serves 15 people.

# SCALLOPED POTATOES

Elaine Mehan

**4 c. loose hash browns**  
**1 tsp. salt**  
**¼ c. chopped onion**  
**1 can cream of chicken or cream of mushroom soup**  
**1 c. sour cream**  
**¼ tsp. pepper**  
**1 c. grated cheddar cheese**

Mix and bake at 325 degrees for 45 minutes.

## SINFUL POTATOES

Jean Kennedy

**2 lb. of frozen hash browns**  
**1 pt. of mayonnaise**  
**bacon, cooked & crumbled**

**1 lb. Velveeta cheese**  
**¼ c. sliced green onions**

Slightly defrost potatoes so you can stir them. Melt cheese and add to potatoes. Add the green onions and mayonnaise and mix. Top with crumbled bacon. Bake at 350 degrees for 30 minutes.

## WISCONSIN CHEESE POTATOES

Jenny Wagner

**8 to 10 medium potatoes (6 c. shredded)**  
**1 c. shredded mild cheddar cheese**  
**1 T. grated onion**  
**¼ c. butter**

**1 tsp. seasoned salt**  
**½ tsp. pepper**  
**1 c. Half & Half**

Place potatoes in a Dutch oven, cover with cold water, and bring water to a boil over high heat. Reduce heat and boil gently approximately 15 minutes, until potatoes are tender but not mushy. Drain and cool. Then peel and grate. Combine shredded potatoes with cheese and onions in a large bowl. Place half of this mixture in a glass baking dish that has been sprayed with cooking spray. Add ½ of the salt, pepper, and dot butter over top. Repeat once more. Pour Half and Half over potatoes. Bake at 350 degrees for one hour. Cover for the first half hour of cooking time. You can make this a day ahead of time, except for the Half and Half, and just bake it at your meal time.

## KANSAS CITY RICE

Gerald Bradley

**½ c. chopped green onions**  
**2 garlic cloves, pressed**  
**1 ½ c. chicken broth**  
**¼ tsp. pepper**  
**1 pkg. chopped spinach, well drained**

**¼ tsp. basil**  
**1 ½ c. minute rice**  
**2 T. butter**  
**¼ tsp. thyme**

In a saucepan, sauté onions and garlic in butter. Add chicken broth, spinach and seasonings. Bring to boil and add rice. Cover for 5 minutes and it's ready to serve.

# SESAME SPINACH

Kristyn Tjaden

**1 lb. fresh spinach (about 2 bags)**  
**salt, to taste**  
**2 T. toasted sesame seeds**  
**1 clove garlic, minced**

**2 T. rice vinegar**  
**1 T. soy sauce, or more**  
**1 T. dark sesame oil**

Cook spinach in large saucepan of boiling salted water until just tender. About 30 seconds. Drain spinach in colander and rinse with cold water. Blot spinach leaves dry with paper towels. Combine half the sesame seeds, garlic, rice vinegar, soy sauce, and sesame oil in a serving bowl and whisk to mix. Stir in the spinach. Correct the seasoning, adding soy sauce or rice vinegar as necessary. Sprinkle spinach with remaining sesame seeds and serve at room temperature or chilled. I usually serve this with hot rice. It is best eaten the day it is prepared.

# HOLIDAY SWEET POTATO CRISP

Claire Ossino

**1 (8 oz.) pkg. cream cheese**  
**1 (40 oz.) can sweet potatoes, drained**  
**¼ c. brown sugar**  
**¼ tsp. cinnamon**  
**1 c. chopped apples**  
**2/3 c. chopped cranberries**

**½ c. flour**  
**½ c. quick cooking oats**  
**½ c. brown sugar**  
**1/3 c. margarine or butter**  
**¼ c. chopped pecans (opt)**

Beat cream cheese, potatoes, ¼ c. brown sugar, and cinnamon in large bowl at medium speed until well blended. Spoon into 1 ½ qt. casserole or 10 by 6 inch baking dish. Top with apples and cranberries. Stir together flour, oats and ½ cup brown sugar in medium bowl. Cut in margarine until mixture resembles coarse crumbs; stir in pecans. Sprinkle over fruit. Bake covered at 350 degrees for 35 to 40 minutes until heated.

\*\*\*

*"Give me your vineyard, that I may have it for a vegetable garden,..."*

1 Kings 21:2

# SCALLOPED SWEET POTATOES WITH APPLE

Gerald Bradley

- |                                       |                               |
|---------------------------------------|-------------------------------|
| <b>3 large sweet potatoes</b>         | <b>1 tsp. salt</b>            |
| <b>3 Granny Smith apples</b>          | <b>½ tsp. ground cinnamon</b> |
| <b>¾ c. firmly packed brown sugar</b> | <b>¼ c. butter, cut up</b>    |
| <b>1 tsp. grated orange rind</b>      |                               |

Cook sweet potatoes in boiling water to cover, for 45 minutes. Drain and cool slightly. Peel and slice in ¼ in. slices. Peel, core, and thinly slice apples into rings. Combine brown sugar with orange rind, salt and cinnamon. Arrange ½ potato slices and ½ apples in lightly greased 13 by 9 baking dish. Sprinkle with ½ brown sugar mixture. Dot with ½ cup butter. Repeat procedure. Bake at 350 degrees for 1 hour.

# SWEET POTATO CASSEROLE

Norma Ronsiek

- |  |                                |
|--|--------------------------------|
| <b>1 (2 lb. 8 oz.) can sweet potatoes, drained</b> |                                |
| <b>1 (8 oz.) can crushed pineapple, drained</b>    |                                |
| <b>½ c. maple syrup</b>                            | <b>½ c. pecan halves</b>       |
| <b>¼ c. sliced dried apricots</b>                  | <b>¼ c. packed brown sugar</b> |
| <b>1 T. butter</b>                                 | <b>1 tsp. cinnamon</b>         |
| <b>1 tsp. pumpkin pie spice</b>                    | <b>¼ tsp. salt</b>             |

Place sweet potatoes in an ungreased baking dish. Combine remaining ingredients; pour over the potatoes. Bake at 350 degrees until heated thoroughly. Yields 8 to 10 servings.

\*\*\*

*"And whenever the evil spirit from God was upon Saul,  
David took the lyre and played it with his hand;  
so Saul was refreshed, and was well,  
and the evil spirit departed from him."*

1 Samuel 16:23

# TWICE BAKED SWEET POTATOES

Gerald Bradley

**6 med. size sweet potatoes or yams**    **3 T. flour**  
**½ c. packed brown sugar**            **½ tsp. cinnamon**  
**2 T. butter**  
**chicken broth (enough to mash potatoes)**

Wash and pierce sweet potatoes. Bake until done and place aside until cool to handle. Mix sugar, flour, and cinnamon until mixture resembles coarse crumbs. Split sweet potatoes and scoop out the pulp. Save skins. Place in a pan and mash, using chicken broth for moisture. Add  $\frac{3}{4}$  of crumb mixture and blend. Place mixture in potato skins and sprinkle on remaining mixture. Dot with butter. Bake at 350 degrees for 30 minutes.

# TANGY TOMATOES

Grace Cummins

**5 large tomatoes, sliced or cut in chunks**     **$\frac{3}{4}$  tsp. garlic salt**  
**1 large onion, sliced**                             **$\frac{1}{2}$  tsp. salt**  
 **$\frac{1}{4}$  c. salad oil**                                     **$\frac{1}{2}$  tsp. oregano**  
**1  $\frac{1}{2}$  tsp. lemon juice**                         **$\frac{1}{8}$  tsp. pepper**

Shake ingredients in jar and pour over tomatoes and onions. Chill well.

# LOUISIANA VEGGIE CASSEROLE

Jeanette Krage

**20 oz. frozen broccoli**  
**10 oz. Ro-Tel tomatoes and green chilies**  
**20 oz. frozen cauliflower**  
**20 oz. Brussels sprouts**  
**2 T. flour**  
**1 can of mushroom soup**  
 **$\frac{1}{2}$  lb. soft processed cheese**

Cook vegetables according to directions. Drain and place in large casserole dish. In a saucepan, blend soup and flour together. Add tomatoes, plus juice and stir until mixture boils. Add cheese and continue to stir until cheese melts. Pour over vegetables. Carefully mix to blend. Bake at 350 degrees for 30 to 45 minutes. You may substitute carrots for Brussels sprouts.

## VEGETABLE CASSEROLE

Pam Gude

- 1 (16 oz.) pkg. broccoli, carrots, cauliflower mix, thawed and drained
- 1 can cream of mushroom soup
- 1 c. shredded Swiss cheese
- ½ c. sour cream
- ¼ tsp. black pepper
- 1 can Durkee French Fried onions

Combine vegetables, soup, sour cream, pepper and ½ of the cheese and ½ of the French fried onions. Pour into a 2 qt. casserole. Bake covered at 350 degrees for 30 minutes. Top with remaining cheese and French fried onions. Bake uncovered 5 minutes longer.

## VEGETABLE MEDLEY

Dee Schmidt

- 1 ½ c. thinly sliced onions
- 1 ½ c. thinly sliced carrots
- ¾ c. green pepper, cut in chunks
- 2 c. sliced celery
- 2 c. cut green beans (can or frozen)
- 2 c. undrained tomatoes, broken up
- 2 tsp. salt
- dash of pepper
- 3 T. instant or regular tapioca

Combine ingredients in a flat glass 9 by 13 baking dish, not aluminum. Cover tightly with foil and bake at 350 degrees for 70 minutes.

## SKILLET TOMATOES AND ZUCCHINI

Mary Langel

- 2 T. butter
- 1/3 tsp. dry basil leaves, crumbled
- 2 small zucchini, sliced
- freshly ground pepper
- 1 medium onion, sliced thin
- 1 c. shredded mozzarella or cheddar
- 2 medium tomatoes, sliced
- 1 c. seasoned croutons
- ¼ to ½ tsp. garlic salt

In sauté pan, melt butter. Add zucchini and onion. Sauté over medium heat until zucchini just begins to be tender. Add tomatoes and seasonings. Cover and cook 3 to 5 minutes or until tomatoes are tender. Remove from heat and sprinkle with cheese and croutons. Cover and let stand 2 to 3 minutes or until cheese melts. A wonderful side dish or a lower calorie, crustless pizza. 4 servings at 190 calories each.

# ZUCCHINI BAKE

Peg Muhlbauer

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| <b>1 can cream of mushroom soup</b> | <b>¼ c. chopped onion</b>          |
| <b>½ c. sour cream</b>              | <b>2 c. seasoned stuffing mix</b>  |
| <b>4 c. sliced zucchini</b>         | <b>¼ c. butter or oleo, melted</b> |
| <b>1 c. shredded carrots</b>        |                                    |

Combine all except stuffing mix and butter. Toss stuffing mix and butter together and spoon over vegetables. Bake at 350 degrees for 30 minutes in a 2 qt. casserole dish.

# ZUCCHINI FRITTATA

Blanche Goergen

- |  |                                 |
|--|---------------------------------|
| <b>2 lb. of zucchini, ends trimmed</b>     | <b>1 tsp. dried oregano</b>     |
| <b>1 tsp. salt</b>                         | <b>½ tsp. dried basil</b>       |
| <b>3 egg substitutes, lightly beaten</b>   | <b>½ tsp. hot pepper flakes</b> |
| <b>7 oz. low fat Monterey Jack, grated</b> | <b>1 onion, minced</b>          |

Shred zucchini. Mix with salt and let stand in colander over a large bowl for 30 minutes. Squeeze out any remaining moisture. Preheat oven to 325 degrees. Combine egg substitute, onion, basil, oregano, hot pepper flakes and grated cheese. Add shredded zucchini. Mix well. Pour mixture into a greased pie plate. Bake for 25 to 30 minutes until golden and well set. May be served hot or cold. Serves 4. Low fat!

\* \* \*

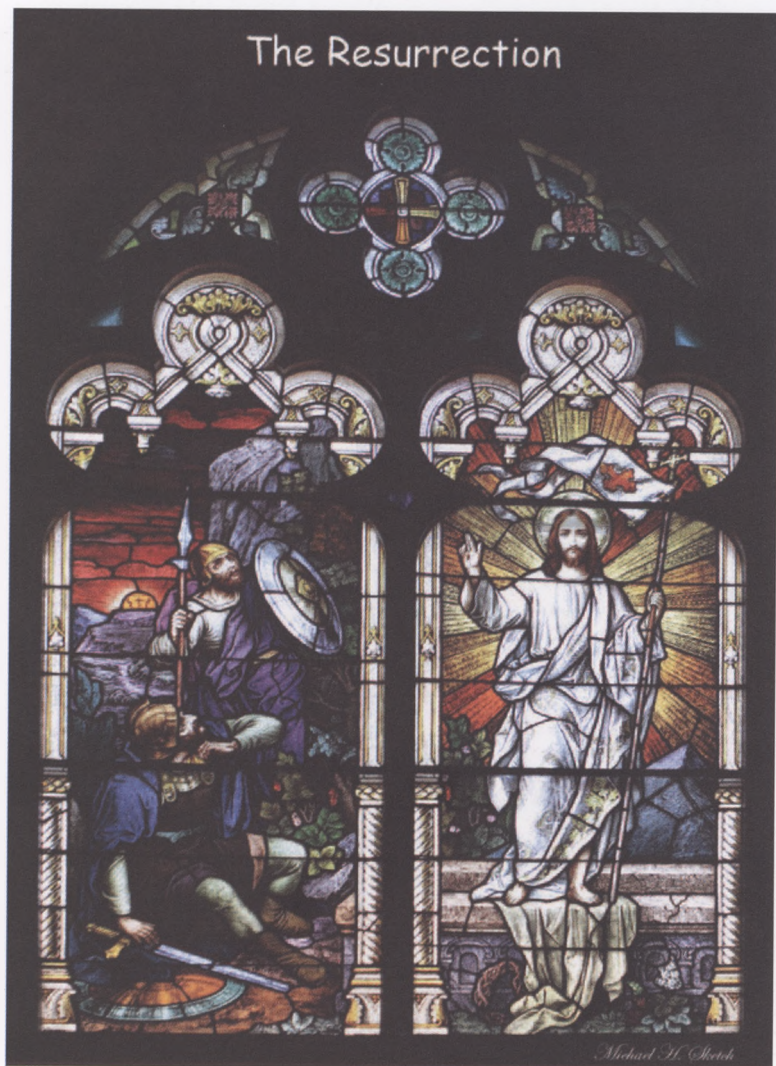
*"Surely goodness and mercy shall follow me all the days of my life;  
and I shall dwell in the house of the LORD for ever."*

Psalm 23:6



# Your Favorites

## The Resurrection

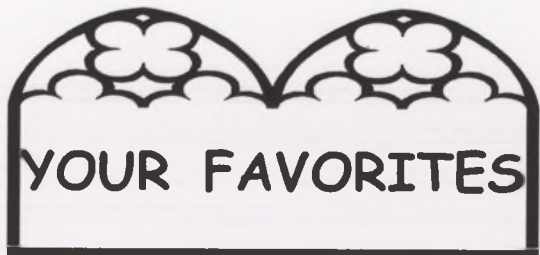


## X. The Resurrection

In the evening of that same day, the first day of the week, the doors were closed in the room where the disciples were, for fear of the Jews. Jesus came and stood among them. He said to them, "Peace be with you," and showed them his hands and his side. (John 20:19-20).

Easter, like Christmas, can become just another holiday and break from the usual routine. We decorate, have colored hen's eggs in many and varied colors, or plastic ones with candy in them, (brought by a rabbit?), perhaps new clothes, and family gatherings. But the truth under it all remains - this is something special! And those who can't quite gather up the courage or don't see the need to worship throughout the year, seldom fail to be in church for Easter and Christmas.

These mysteries continue to draw us and through our faith communities we continue to support each other and draw closer to accepting and perhaps even understanding better each year the meaning of what we are celebrating.



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| Rolling, Dorthy      | Sweeney, Eugene         | Elbert, Mary                 |
| Ronsiek, Norma       | Tatman, Dorothy         | Hodapp, Dorothy              |
| Roskammer, Mary Jo   | The Internet            | Kliegl, Patricia (Girres)    |
| Ruml, Bill           | Tjaden, Kristyn         | Rolfes, Martha               |
| Ruml, Marge          | Trebbien, D.C., Dr. Don | Wittrock, Dixie              |
| Schierholt, Becky    | Trebbien, Patty         | Wittrock, Helen              |
| Schmidt, Dee         | Trebbien, Pearl         | Wittrock, Rita               |
| Schmidt, Donna       | Van Hofwegen, Marie     |                              |
| Schmidt, Jean        | Vogel, Lucille          |                              |

## Thank You, Thank You, Thank You

|                  |  |
|------------------|--|
| Typists:         | Blanche Goergen, Norma Ronsiek,<br>Pam Fisher and Susan Reiser   |
| Proofreaders:    | Mary Negus, Pam Gude, Jean Kennedy,<br>Dee Brooks, Karen Schwaller, Diana Jensen,<br>Kate Jensen, Pam Fisher   |
| Recipe Checkers: | Jean Kennedy, Pearl Trebbien, Pam Fisher,<br>Diana Jensen, Susan Reiser, Fr. Bruch,<br>Irma Reiser, Richard Burk, Darlene Godbold,<br>Jerry Godbold, Mary Mittag, Dee Brooks,<br>Mary Reckard, Rose Cates, Lucille Vogel,<br>Dorothy Tatman and Jane Flood |