The cover features a dark brown background with numerous white-outlined illustrations of popcorn kernels scattered across the surface. A central shield-shaped graphic contains a large pile of popcorn at the top and text below.

Schaller Chamber
COOKBOOK

Celebrating
50 Years
of Pop Corn Days
Schaller, Iowa



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*The 50th anniversary of
Pop Corn Days, in the year 2000,
signifies the beginning of
a new century.*

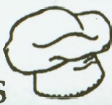
*Thank you for your continued support
of the Schaller Chamber of Commerce!*

Our Standard Abbreviations

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

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Expression of Appreciation

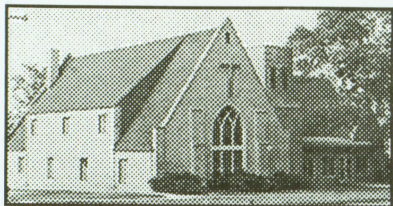
Our organization wishes to express our sincere appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of the wonderful Schaller Chamber cookbook.

Theresa Bailey

Missy Kestel

Angela Whitney-Batton

Terri Rininger



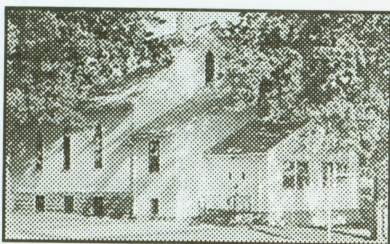
First Presbyterian



St. Joseph's
Catholic



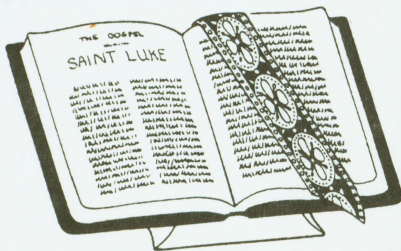
St. Paul's
Lutheran



Immanuel
Reformed
United
Church of
Christ



United Methodist



Churches of Schaller

Psalm 23

The Lord is my shepherd, I shall not want;
He makes me lie down in green pastures.
He leads me beside still waters;
He restores my soul.
He leads me in paths of righteousness
For his name's sake.

Even though I walk through the valley
Of the shadow of death,
I fear no evil;
For thou art with me;
Thy rod and thy staff,
They comfort me.

Thou preparest a table before me
In the presence of my enemies;
Thou anointest my head with oil,
My cup overflows.
Surely goodness and mercy shall follow me
All the days of my life;
And I shall dwell in the house of the Lord forever.

Notes & Recipes

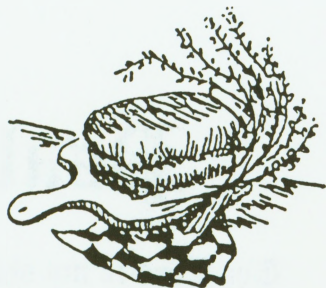


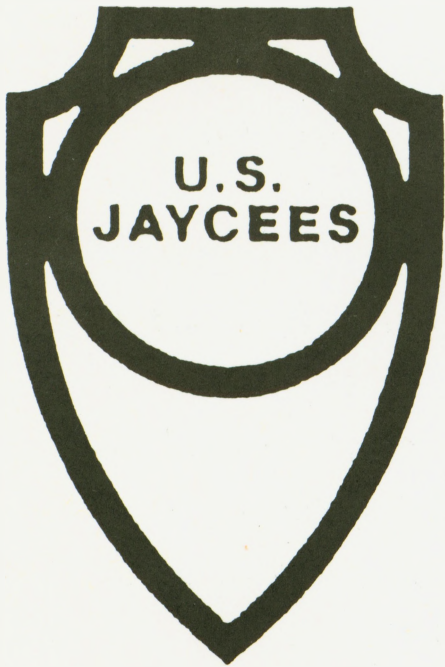
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Schaller Jaycees

sponsor the following annual events:

- 1) Jaycees Stag
- 2) Beer Garden & Bands at Pop Corn Days
- 3) Halloween Haunted House
- 4) Kids Shopping Day & Christmas Drawing
- 5) Jaycees also support the After-Prom party



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A few of the Past Projects

- 1) Built Jaycees Shelterhouse & Ball Park
- 2) Bike Trail to the Ball Park
- 3) Updated the Shelterhouse with new carpeting, tables and cabinets in kitchen.

Jaycee Creed

We Believe:

That faith in God gives meaning and purpose to human life;

That the brotherhood of man transcends the sovereignty of nations;

That economic justice can best be won by free men through free enterprise;

That government should be of laws rather than of men;

That earth's great treasure lies in human personality;

And that service to humanity is the best work of life.

Appetizers & Beverages

Beverages

Hot Cocoa Mix

- | | |
|---------------------------|--------------------------------------|
| 1 (8 qt.) box dry milk | 1 (8 oz.) jar Cremora or Coffee-mate |
| 1 (1 lb.) can Nestlé Quik | 3/4 c. powdered sugar |

Mix in an airtight container. Use 1/3 cup mix to 2/3 cup water.

Mary Beth Wandrey

Hot Cocoa Mix

- | | |
|----------------------------------|------------------------------|
| 32 oz. instant chocolate | 1 (1 lb.) jar coffee creamer |
| 1 (25.6 oz.) box nonfat dry milk | 2 c. powdered sugar |

Mix all together. Store in large container with lid. Use 1/3 cup of mix to 1 cup of hot water.

Cindy Myrice

Eggnog

- | | |
|---------------|-------------------|
| 1/2 c. sugar | 1 T. vanilla |
| 3 eggs | Nutmeg |
| 1/4 tsp. salt | 4 c. scalded milk |
| 1/4 c. sugar | |

Beat 1/2 cup sugar into 3 egg yolks. Add salt, stir in milk, and cook until it coats a spoon. Add custard mixture and vanilla. Chill thoroughly. Sprinkle with nutmeg.

Lola Naslund

Cappuccino

- | | |
|--|----------------------|
| 1 (8 oz.) jar instant coffee | 1 lb. powdered sugar |
| 1 (8 qt.) box dry milk | 1 can Nestlé Quik |
| 1 (16 oz.) jar Coffee-mate (regular or French vanilla) | |

Mix together and put in large container with a tight lid. Use 2 to 3 heaping teaspoons to 1 cup of hot water.

Tracy Whetstone

Strawberry Lemonade

3 c. cold water	3/4 c. lemon juice
1 qt. fresh strawberries	2 c. cold club soda
3/4 c. sugar	

Mix all ingredients except club soda. Mix in club soda when ready to drink.

Angi Whitney-Batton

Rhubarb Punch

10 lb. rhubarb	1 lg. can frozen lemonade
8 c. sugar	Ginger ale
1 qt. water	

Cover rhubarb with water and cook until soft; drain. Make syrup of 8 cups sugar and water. Boil 10 minutes. To 3 cups rhubarb juice, add 1 cup sugar syrup. This can be made ahead of time and frozen. At serving time, use 2 parts rhubarb and sugar mixture to can of lemonade mixture and 1 quart ginger ale. Add food coloring if you want more color.

Lola Naslund

Yellow Punch

1 lg. can frozen lemonade	1 sm. can frozen pineapple juice
1 sm. can frozen orange juice	1 qt. ginger ale

Mix all ingredients together and serve.

Shirley Myrtue

Pink Lady Punch

Cranberry juice	Ginger ale
Pineapple juice	

Mix all ingredients together and serve.

Shirley Myrtue

Cherry Punch

- | | |
|---|-------------------------------|
| 1 (6 oz.) can frozen lemonade concentrate, thawed | 2 c. water |
| 1 (6 oz.) can frozen limeade concentrate, thawed | 2 liters cherry soda, chilled |
| 1 (20 oz.) can pineapple chunks, undrained | 2 liters ginger ale, chilled |
| | Lemon slices (opt.) |
| | Lime slices (opt.) |

In a blender, combine concentrates and pineapple; cover and blend until smooth. Pour into a gallon-size container; stir in water. Store in the refrigerator. To serve, pour the mixture into a punch bowl; add cherry soda and ginger ale. Garnish with lemon and lime slices, if desired. Yield: about 6 quarts.

Shirley Myrtue

Red Punch

- | | |
|-------------------------------|------------------|
| 4 c. cranberry cocktail juice | 1 1/2 c. sugar |
| 4 c. pineapple juice | 2 qt. ginger ale |

Mix all ingredients together. Can use for 40th wedding anniversary.

Shirley Myrtue

Red Punch

- | | |
|---------------------------|-----------------|
| 6 oz. frozen lemonade | 2 liters 7-Up |
| 6 oz. frozen orange juice | Water, to taste |
| 1 pkg. cherry Kool-Aid | |

Mix all ingredients together. This makes a nice punch bowl.

Janet (Lichtenberg) Brinkman

Raspberry Frost

- | | |
|-------------------------|-------------------------------------|
| 2 c. pineapple juice | 1 c. frozen raspberries, thawed |
| 1 pt. raspberry sherbet | 1 (12 oz.) btl. ginger ale, chilled |

Combine pineapple juice, sherbet and raspberries in blender. Whip until smooth. Stir in ginger ale. Yield: 5 cups.

Can be doubled for more.

Shirley Myrtue

Cranberry Juice Punch

1 lg. can frozen orange juice 1 btl. ginger ale
 1 lg. can frozen lemonade 1 btl. cranberry juice
 1 can unsweetened pineapple juice Red food coloring

Mix all ingredients together. Can be used for 40th wedding anniversary.

Shirley Myrtue

Blue Punch

1 gal. water 6 lg. cans frozen lemonade or 11 sm.
 1 c. sugar 5 (28 oz.) btl. 7-Up

Mix all ingredients together. Add blue food coloring until it's as blue as you need. Yield: 68 (4-ounce) servings.

Shirley Myrtue

Grape-Colored Punch

4 pkg. grape Kool-Aid 3 btl. ginger ale
 4 pkg. lemonade Kool-Aid 4 qt. hot water
 2 cans pineapple juice 8 c. sugar

Mix all ingredients except ginger ale. Cool and chill. Add ginger ale just before serving.

Diana Myrtue

Good Cheap Punch

2 pkg. Kool-Aid 1 (6 oz.) can orange juice
 2 c. sugar 3 qt. water
 1 (6 oz.) can lemonade 1 (2 liter) btl. ginger ale or 7-Up

Mix all ingredients except ginger ale. Can freeze for slush or leave as is for punch. When ready to serve, pour ginger ale over it. Fills 1 punch bowl full. Yield: 20 to 25 (1-cup) servings.

Nice at Christmas with cherry and strawberry Kool-Aid.

This recipe favorite of my home economics' students for years.

Mrs. Mitch Barlow

Crunchy Punch

3 (3 oz.) pkg. Jello (any flavor for color)	4 c. water
9 c. boiling water	12 oz. ReaLemon
4 c. sugar	2 (46 oz.) cans pineapple juice
	72 oz. ginger ale (or 7-Up)

Dissolve Jello in the 9 cups of boiling water. Bring sugar and water to a quick boil. Mix all ingredients, except ginger ale, and freeze in milk cartons. Food coloring may be added for more color. Take out of freezer in the morning before use in the evening and put in refrigerator. Mix ginger ale (or 7-Up) and punch ingredients right before serving. Yield: 70 (4-ounce) servings. One batch makes about 2 gallons.

I cut the sugar to 3 cups and couldn't tell the difference.

This was Holly's wedding punch. Very good, easy, and economical.

Marilyn Hantsbarger

Mulled Wine

5 c. red table wine	1 lemon
1/2 btl. port wine	8 cloves
1/4 pt. brandy	2 tsp. cinnamon
1/2 c. brown sugar	1 tsp. nutmeg

Stick cloves into lemon and put with other ingredients into a large saucepan. Heat slowly, stirring often, until as hot as possible. (Do not boil.) Taste and add more sugar, if required. Ladle into hot mugs or punch glasses.

This is served in England around Christmas time, accompanied by hot minced pies or fruitcake. It chases away the winter chills.

Kathleen Lichtenberg

Cliff's Dandelion Wine

2 qt. dandelion flowers, rinsed well before use	2 whites of eggs
6 gal. hot water	1 pkg. yeast
18 lb. sugar	Juice of 4 lemons
	8 lb. raisins

You will need a large stoneware crock. Mix together water, dandelion flowers and sugar. Cool, then add egg whites, yeast and lemon juice. Let stand 3 days. Then remove flowers. Add raisins. Let stand 3 weeks, stir occasionally. Remove raisins. Let stand 2 days. Then siphon into clean bottles.

In memory of my husband Clifford. He made this every spring, as soon as the dandelions started to bloom.

Kathleen Lichtenberg

Peppermint Schnapps

5 c. distilled water
2 c. sugar

1 btl. everclear
1 btl. pure extract

Bring water to a boil. Add sugar and stir until dissolved. Let stand 10 to 15 minutes away from heat. Add everclear and extract and stir. Let stand 10 to 15 minutes. Then bottle. Serve warm or cold.

Jenny Bailey

Long Island Ice Tea

3/4 oz. gin
3/4 oz. rum
3/4 oz. vodka
3/4 oz. triple sec

2 oz. sweet & sour mix
1 oz. Coke
Dash of water

Mix together and be careful!

Joann Reimers

Strip and Go Naked

1 (6 oz.) can frozen lemonade
1 (6 oz.) can frozen limeade
1 (6 oz.) can water

1 (6 oz.) can vodka
1 (12 oz.) can beer

Blend all ingredients in blender. Drink and enjoy!

Jan Chapman

Kahlua

4 c. water
3 c. sugar
10 tsp. instant coffee

3 c. 100 proof vodka
3 tsp. vanilla

Simmer the water, sugar and instant coffee for 1 hour, stirring occasionally. Cool for 2 hours at room temperature. Add vodka and vanilla. Yield: 2 bottles of Kahlua.

Janet (Lichtenberg) Brinkman

Appetizers

Seasoned Cracker Snacks

2 pkg. oyster crackers

3/4 c. warm vegetable oil

Toss together.

Mix:

1/2 tsp. garlic powder

1 pkg. Hidden Valley Ranch dressing

1 tsp. dill weed

Add to crackers. Mix together quickly while oil is still warm. Cool and store.

Valerie Carlberg

Seasoned Crackers or Popcorn

1 lg. pkg. oyster crackers

1/2 c. vegetable oil

1 sm. pkg. Hidden Valley Ranch
dressing (original)

1 tsp. dill weed

1/2 tsp. lemon pepper

Place crackers in large bowl with dry seasonings. Warm oil and drizzle over dry mix. Shake or stir. Let stand for at least 1 hour before serving.

Popcorn: You can use 4 to 6 quarts of popcorn (popped). It is easier to do if you have a Tupperware container. Store in tightly covered container.

Yield: About 8 quarts.

Jean Grundmeier

Seasoned Oyster Crackers

1 pkg. oyster crackers

1 tsp. dill weed

1 c. oleo

1 pkg. Hidden Valley Ranch dressing
mix

1/2 tsp. lemon pepper

Heat oleo and pour over crackers. Sprinkle the remaining ingredients over crackers. Stir and keep lightly covered for 2 hours.

Esther Kessler

Laurie Roeder's Chex Recipe

2 c. Corn Chex

2 c. Rice Chex

2 c. Cheerios

1 c. nuts

1 c. C&H brown sugar

1 stick oleo

1/4 c. white syrup

Pinch of salt

1/2 tsp. baking soda

Mix first 4 ingredients in a 9x13-inch pan. Cook next 4 ingredients until it starts to bubble; time 2 minutes. Add baking soda and pour over first 4 ingredients in pan. Put in a 250° oven for 15 minutes. Cool.

Nancy Naberhaus

Gorp (Trail Mix)

1 c. quick-cooking rolled oats

1 c. shelled peanuts

1/4 c. wheat germ

1/2 c. honey

1/2 c. pecans or walnuts

2 T. vegetable oil

1 c. M&M's candies

1/2 c. chopped, mixed dried fruit

1/2 c. raisins

In a bowl, combine oats, peanuts, nuts and wheat germ. Combine honey and oil and stir into oat mixture. Spread out in a 9x9x2-inch baking pan. Bake at 300° for 30 to 40 minutes or until light brown, stirring every 15 minutes. Remove from oven and transfer to another lightly greased pan to cool. Break up large pieces. Stir in candy, dried fruit and raisins. Yield: 6 cups.

A high-energy snack.

Angi Whitney-Batton

Caramel Chex

1 stick margarine

1 c. brown sugar

1/4 c. Karo syrup

1/2 tsp. baking soda

1 box Crispix

1/2 box double Chex

Take first 3 ingredients and boil 2 minutes in the microwave. Add baking soda and stir well. Put cereal in large microwave-safe bowl with lid. Add boiled mixture and shake. Place in microwave for 1 1/2 minutes, shake, put back in microwave for 1 1/2 minutes, and shake. Spread out onto a large cookie sheet to cool.

Variations: You can then add peanuts, M&M's, or whatever you desire.

Cindy Reckamp

Nacho Party Mix

8 c. Crispix	1/2 c. light corn syrup
4 c. popped corn	1 stick margarine
3 c. corn chips	1 pkg. taco seasoning
1 c. peanuts	1/4 c. brown sugar

Put Crispix, popped corn, corn chips and peanuts into a roaster pan. In a small bowl, mix syrup, margarine, taco seasoning and brown sugar. Microwave for 2 to 4 minutes, until it boils. Then pour over cereal mixture. Bake in a 250° oven for 1 hour, stirring every 15 minutes.

Karen Lichtenberg

Granola

3 c. Corn Bran cereal	1/4 c. oleo
1 c. quick oatmeal	1/4 c. brown sugar
1 c. finely-chopped nuts	1/2 c. honey
1 tsp. cinnamon	1/2 c. raisins

Cook honey, sugar and oleo until oleo is melted and well blended. Pour over the rest of ingredients and stir well. Bake 25 minutes at 325°. Stir several times, it burns easily.

This is a very good snack.

Janet (Lichtenberg) Brinkman

Puppy Chow

8 c. Rice Chex	2 c. powdered sugar
1/2 c. peanut butter	1 stick margarine, melted
12 oz. chocolate chips, melted	

Mix margarine, chips and peanut butter. Pour over Rice Chex mixture. Add powdered sugar and shake.

Leah Ploeger

Puppy Chow

1 c. peanut butter	1 pkg. chocolate chips
1 stick oleo	1 (12 oz.) box Crispix cereal
2 to 4 c. powdered sugar	

Melt peanut butter, chocolate chips and oleo. Pour over Crispix in large bowl. Mix until all cereal is coated. Pour powdered sugar over and mix well.

Very good!

Jenny Bailey

Puppy Chow

- | | |
|----------------------------------|----------------------------|
| 1 box Crispix | 1 stick oleo |
| 1 c. creamy peanut butter | 3 c. powdered sugar |
| 1 c. chocolate chips | |

Melt oleo and chocolate chips. Stir in creamy peanut butter. Pour over Crispix. Toss gently until cereal is covered with chocolate mixture. Pour into sack with powdered sugar. Shake until well coated. Cool and dry on a cookie sheet.

Mrs. Ray (Lisa) Brenner

Mints

- | | |
|-----------------------------|---|
| 1 lb. powdered sugar | 4 T. white syrup |
| 1 egg white | 1/4 tsp. peppermint or wintergreen |
| 1/4 c. Crisco | flavoring |

Mix first 3 ingredients with electric mixer. Add syrup and flavoring. Add coloring at the same time. Add additional powdered sugar, if needed.

This recipe was given to me by my mother, Vernette.

Cindy Jacobson

Candy Puff Corn

- | | |
|---|---|
| 1 (8 oz.) bag Puff Corn | 1 pkg. white (vanilla) almond bark |
| 1 c. Rice Chex | 1/2 c. peanut butter |
| 1 c. peanuts (I use lightly salted, dry-roasted) | |

Mix Puff Corn, Chex and peanuts in a large bowl. Melt almond bark and peanut butter together over very low heat until smooth. Stir into the Puff Corn mix. Spread onto waxed paper and let dry. Store in an airtight container. Makes enough to fill 1 large ice cream bucket.

Rhonda Schmidt

Picante Sauce

- | | |
|------------------------------------|--------------------------------|
| 1 lg. can tomatoes, drained | 3 jalapeño peppers |
| 1 (8 oz.) can tomato sauce | Garlic powder, to taste |
| 1 lg. onion, chopped | 1 tsp. salt |

Chop onions and peppers in a food processor. Add the rest of the ingredients and blend. This is better when chilled. Use with chips, meats and eggs.

Betty Roeder

Salsa

5 to 6 ripe, fresh tomatoes or 2
cans chopped tomatoes
1 med. onion, chopped
1 T. cilantro or chopped fresh
cilantro

1 (4 oz.) can green chilies
Dash of Tabasco sauce
Salt, to taste
Pepper, to taste

Mix all ingredients together and let stand in refrigerator overnight. Serve with chips.

Marlys Kroese

Salsa

12 c. chopped tomatoes
10 med. onions, chopped
2 c. chopped green pepper
2 c. chopped red bell pepper

1 T. cayenne powder
3 tsp. salt
1/4 c. sugar
1 c. cider vinegar

Bring all of the ingredients to a boil. Turn the heat down and simmer for 45 minutes. Put in hot pint jars and seal. Yield: 8 pints.

Janet (Lichtenberg) Brinkman

Salsa Chip Dip

1 (8 oz.) pkg. cream cheese, at
room temperature

8 oz. salsa, any type
Chips

Mix cream cheese and salsa with a mixer. Mix well. Serve with chips.

Darla Koth

Chili Salsa

5 yellow chilies
3 jalapeños
2 (28 oz.) cans whole, peeled
tomatoes

1 bunch green onions, chopped
1 bunch cilantro
1 1/2 tsp. oregano
2 cloves garlic, chopped

Boil chilies and jalapeños until soft. Cut off stems. Put in blender 1/2 minute with tomatoes. Add the next 4 ingredients listed above. Blend to mix. Ready to serve or store in refrigerator.

Makes a large recipe.

Judy Johnson

"Tennessee Sin" Cheese Dip

- | | |
|--|------------------------------------|
| 1 round loaf of bread | 2 c. shredded sharp Cheddar cheese |
| 1 (8 oz.) pkg. cream cheese,
softened | 4 chopped green onions |
| 1 c. sour cream | 1 tsp. Worcestershire sauce |
| | 12 crumbled, crispy bacon strips |

Slice top from bread and hollow out the bread. Mix all ingredients together and place in hollowed-out bread shell. Bake in a 300° oven for 1 1/2 hours. Serve with dip-size Fritos.

A "sinful" dip, guaranteed crowd pleaser!

Joan (Thompson) Irwin

Nacho Dip

- | | |
|---------------------------------------|-------------------------------------|
| 2 lb. hamburger, browned &
drained | 2 lb. Velveeta cheese, cubed |
| 2 cans cream of chicken soup | 1 (16 oz.) jar medium picante sauce |

Put everything in a crock-pot; melt and mix together. Serve with tortilla chips.

Sue Barlow

Chili Con Queso

- | | |
|--------------------------------|--|
| 2 lb. hot (spicy) bulk sausage | 1 pkg. Good Seasons garlic
dressing mix |
| 2 lb. Velveeta cheese | 1 (4 oz.) can pimento, drained |
| 1 (12 oz.) can evaporated milk | |

Brown and drain sausage. Melt cheese in double boiler. Add the other ingredients and heat through. To serve, keep warm in chafing dish. Good with corn chips.

Eleanor (Hase) Bahr

Southwestern Onion Dip

- | | |
|-----------------------------|------------------------------------|
| 1 (16 oz.) ctn. sour cream | 1/4 c. prepared salsa |
| 1 pkg. onion soup & dip mix | 2 jalapeño peppers, finely chopped |

In a medium bowl, combine all ingredients. Mix well and chill to blend flavors. Stir before serving. Serve with chips or vegetables.

Karen Lichtenberg

Mexican Bean Dip

- | | |
|-------------------------------------|------------------------------|
| 1 can regular bean dip | 2 med. size chopped tomatoes |
| 1 (8 oz.) ctn. sour cream | 1 med. size onion, chopped |
| 1 pkg. taco seasoning | 1 to 2 bags shredded cheese |
| 1 can green chilies, mild (chopped) | 1 bag Tostado chips |
| 1 can chopped black olives | |

Spread can of bean dip over dinner plate. Mix sour cream and taco seasoning together. Spread over bean dip. Spread green chilies next, then black olives and tomatoes. Top with shredded cheese.

Tracy Whetstone

Spicy Bean Dip

- | | |
|------------------------------------|-------------------------|
| 1 (16 oz.) can refried beans | 1/4 c. chopped onion |
| 1 c. shredded Monterey Jack cheese | 1 1/2 tsp. chili powder |
| 1/2 c. taco sauce | 1/8 tsp. cumin |
| 1 (4 oz) can chopped green chilies | 1/4 tsp. oregano leaves |
| | Tortilla chips |

In medium saucepan, combine all ingredients except chips. Heat thoroughly over medium heat until cheese is melted and mixture is smooth, stirring frequently. Serve with chips.

Angie Claussen

Hot Dried Beef Dip

- | | |
|------------------------------|-------------------------------|
| 8 oz. cream cheese | Salt |
| 3 T. milk | Pepper |
| 3/4 c. sour cream | 1 round loaf sourdough bread, |
| 3 T. minced onion | unsliced |
| 3 oz. dried beef, finely cut | |

Blend all ingredients together except bread. Tear out inside, leaving 1-inch on all sides and bottom. Put mixture inside. Double-wrap in foil, bake at 350° for 1 hour. Broil inside pieces for 1 minute. Dip bread pieces in dip.

Lonnie Ploeger

Saucy Vegetable Dip

- | | |
|------------------------|---------------------------|
| 1/2 c. chili sauce | 1 T. Worcestershire sauce |
| 1 c. sour cream | 1 c. salad dressing |
| 1 T. horseradish sauce | 1 T. minced onion |

Mix all ingredients together. Place in refrigerator for several hours. Serve with raw vegetables.

Valerie Carlberg

"Goop" Chip Dip

1 lb. hamburger

1 lb. sausage

1 lb. Velveeta cheese

1/2 can chili sauce

Corn chips, or your preference

Cook hamburger and sausage. Add cheese; mix well and add chili sauce. Serve as a hot dip with corn chips.

Janette (Huelman) Hansen

Apple Dip

1 (8 oz.) pkg. cream cheese,
softened

3/4 c. brown sugar

1/4 c. honey

1 tsp. vanilla

Beat all ingredients well and refrigerate.

Angi Whitney-Batton

Vegetable Dip

1 (8 oz.) pkg. cream cheese,
softened

2 heaping T. Cheez Whiz

2 heaping T. Miracle Whip

Onion flakes, to taste

Garlic powder or salt, to taste

3 T. sugar

1 1/2 T. Western French dressing,
to make creamy

Blend all ingredients well. Refrigerate.

Judy Wall

Mom's Vegetable Dip

2 tsp. prepared mustard

1/2 c. mayonnaise

2 tsp. vegetable or corn oil

1/4 c. sugar

1/2 tsp. garlic powder

1/2 tsp. celery seed

Raw vegetables: carrots, celery
cauliflower, etc.

Mix all the ingredients together except raw vegetables. Chill well. Use for dip with raw vegetables.

Carol Maymon

Pizza Dip

- | | |
|--|------------------------|
| 1 (8 oz.) pkg. cream cheese,
softened | 2 c. Mozzarella cheese |
| 1 tsp. Italian seasoning | 1/2 c. pizza sauce |
| | Soft breadsticks |

Mix together soft cream cheese and Italian seasoning. Spread on the bottom of a 9-inch pie pan. Layer with 1 cup Mozzarella cheese, pizza sauce and 1 cup Mozzarella cheese. Bake at 350° for 15 to 20 minutes. Dip soft breadsticks into pizza dip.

I usually cut my breadsticks into fourths. I also warm them up a little.

Diane Lichtenberg

Shrimp Dip

- | | |
|-----------------------------|----------------------------------|
| 2 (8 oz.) pkg. cream cheese | 1 (12 oz.) btl. chili sauce |
| 2 T. Miracle Whip | 1 (12 oz.) can precooked shrimp |
| 1 T. Worcestershire sauce | 4 oz. shredded Mozzarella cheese |
| 2 T. onion, grated | |

Make 4 layers. First layer: mix cream cheese, Miracle Whip, Worcestershire sauce and onion. Spread on serving plate. Next, layer on chili sauce, then shrimp, and then cheese. Serve with crackers.

Kim Sjuts

Chip and Artichoke Crab Dip

- | | |
|---|--------------------|
| 1 c. Parmesan cheese | Crab, chopped up |
| 1 c. mayonnaise | Shrimp, chopped up |
| 1 fairly lg. can artichoke hearts,
chopped | Pita bread |

Blend all ingredients, except bread, in food processor, scoop into ramekin. Bake at 350° for 15 minutes. Cut pita bread into 6 to 8 piece triangles; separate halves. Put on baking sheet, drizzle with olive oil and sprinkle with desired spices (garlic salt, Mrs. Dash's Table Blend, etc.). Bake until crispy.

Barb Watson

Crab Rangoon

- | | |
|-----------------------------|------------------------|
| 3 stalks onion, chopped | 1/4 tsp. garlic powder |
| 1 pkg. crabmeat | 1 pkg. wontons |
| 2 (8 oz.) pkg. cream cheese | |

Mix all together. Put 1 teaspoon or more of filling in middle of wonton and fold over and seal. For easier folding, brush beaten egg on outside edge of wonton for sealing. Deep-fry until done. Yield: close to 100 of the small wontons.

Chris (Mauser) VanderWal

Kraut Dressing Dip

- | | |
|-------------------------------|---------------------------------|
| 1 c. thousand island dressing | 2 pkg. chopped dried beef |
| 2 c. cream cheese | 2 sm. (or 1 lg.) can sauerkraut |
| 16 oz. sour cream | |

Mix all the ingredients together and cook on low in a crock-pot. Keep warm in crock-pot. Serve with chips or crackers.

Kathy Ladwig

Taco Platter

- | | |
|-----------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese | Chopped tomatoes |
| 1 (8 oz.) ctn. sour cream | Shredded Cheddar cheese |
| 1 env. taco mix | Black olives, pitted & sliced |
| Lettuce, finely chopped | Tortilla chips |

Combine cream cheese, sour cream and taco mix. Mix until smooth. Spread on a platter to within 1/2-inch of edge. Top with remaining ingredients and serve with tortilla chips.

Holly (Hantsbarger) Wagner

Layered Taco Dip

- | | |
|------------------------------|----------------------|
| 1 pkg. cream cheese | Onion, chopped |
| 1 pkg. jalapeño cream cheese | Tomatoes, chopped |
| 1 head lettuce, chopped | 1 bag tortilla chips |
| 1 pkg. taco cheese, shredded | |

Mix the 2 cream cheeses together and spread out on a platter or cookie sheet. Layer ingredients, starting with lettuce and ending with tomatoes. Serve with tortilla chips.

Amy Lau

Bacon-Wrapped Water Chestnuts

- | | |
|--------------------------------------|------------------|
| 2 (8 oz.) cans whole water chestnuts | 2/3 c. catsup |
| Bacon, uncooked | 1 c. white sugar |

Cook catsup and sugar until sugar is dissolved. Wrap each chestnut with 1/2 slice of raw bacon. Fasten with a toothpick. Place in a 9x13-inch pan. Pour sauce over these. Bake at 300° for approximately 40 minutes. Baste often.

Pat Sandhoff

Mexican Roll-Ups

- | | |
|--|---------------------------------|
| 1 (8 oz.) pkg. fine-shredded taco cheese | 1 sm. can chopped green chilies |
| 1 pkg. taco seasoning | 2 (8 oz.) pkg. cream cheese |
| 1 sm. can chopped black olives | Lg. 10" tortilla shells (flour) |

Mix shredded cheese and taco seasoning together. Add black olives and green chilies and stir. Warm cream cheese in microwave until soft enough to stir. Add other mixture and stir well. Spread about 2 tablespoons onto flour tortilla shell and roll up tight. Refrigerate for short time, then cut into about 1/2-inch slices. Eat as is, or dip in salsa.

Cindy Reckamp

Almond Ham Roll-Ups

- | | |
|---------------------------------------|--|
| 1 (8 oz.) pkg. cream cheese, softened | 1/4 tsp. paprika |
| 2 T. mayonnaise or salad dressing | 1/8 tsp. pepper |
| 1/2 tsp. dried onion flakes | 1/8 tsp. hot sauce |
| 1 tsp. Worcestershire sauce | 1 T. finely-chopped almonds, toasted |
| 1/4 tsp. dry mustard | 1 (12 oz.) pkg. thinly-sliced boiled ham |

Combine all ingredients except the ham, stirring until blended. Spread 1 tablespoon mixture on each ham slice, roll up jellyroll fashion, starting at short end. Cover and chill 3 to 4 hours. Cut each roll into 5 (3/4-inch) pieces. Yield: 5 dozen.

Gertie Burmester

Ham 'n Cheese Roll-Ups

- | | |
|---------------------------------------|----------------------------------|
| 1/4 c. shredded Cheddar cheese | 1/4 c. margarine |
| 1 (3 oz.) pkg. cream cheese, softened | 4 (1/8" thick) slices boiled ham |
| | Ritz crackers |

In small bowl, combine Cheddar cheese, cream cheese and margarine until well blended. Spread 1/4 of mixture on 1 ham slice, repeat with remaining cheese mixture and ham slices. Roll up from short sides; chill for several hours; or wrap and freeze, if desired. To serve, slice rolls into 1/2-inch-thick slices. Arrange slices on top of Ritz crackers. If frozen, let stand at room temperature 20 minutes before serving.

Deb Thompson

Rolled Tortilla Appetizer

- | | |
|--|---|
| 1 (8 oz.) pkg. cream cheese,
softened | 1 c. Cheddar cheese, shredded
Garlic salt (opt.) |
| 1 (10 oz.) can diced tomatoes &
green chilies (Ro-Tel), drained | 3 lg. or 5 sm. flour tortillas |
| 1 (4 oz.) can black olives, chopped | Picante sauce or salsa, for dipping |

Mix together cream cheese and Ro-Tel. Fold in black olives and Cheddar cheese. Add garlic salt, to taste. Lay out tortillas; divide cream cheese mixture evenly among them, spreading to edge. Roll up tortillas, wrap in plastic wrap and refrigerate at least 2 hours. To serve, cut in 1/4-inch slices and serve with picante sauce on the side for dipping. Can be made up to 4 days in advance.

Rhonda Schmidt

Crab Appetillas

- | | |
|---|---------------------------------------|
| 1 pkg. Aztec supersize flour
tortillas | 1/3 c. mayonnaise |
| 2 (8 oz.) pkg. cream cheese, softened | 1/4 c. chopped red pepper |
| 2 T. green onions, chopped | 1 c. shredded Cheddar cheese |
| | 5 oz. imitation crabmeat (Louis Kemp) |

Remove tortillas from refrigerator. Combine cream cheese, mayonnaise and onions. Spread thin layer of mixture on tortillas. Sprinkle cheese and crabmeat over tortillas. Roll up tightly, wrap individually and refrigerate for 3 hours or overnight. Cut into 3/4-inch slices. Yield: Approximately 64.

Anita Brandt

Cheese Ball

- | | |
|-----------------------------|---------------------|
| 1 lb. Velveeta cheese | 1 stick oleo |
| 4 oz. cream cheese | Dried beef, chopped |
| 4 oz. grated Cheddar cheese | Onion |

Mix all ingredients together. Form 4 cheese balls. Roll in chopped pecans or crumbled bacon.

Carolee Franzkowiak

Cheese Ball

- | | |
|------------------------------|----------------------|
| 1 (8 oz.) pkg. cream cheese | 1 T. horseradish |
| 1/4 c. Parmesan cheese | 1 tsp. chopped onion |
| 1/3 c. green olives, chopped | Chopped dried beef |

Mix ingredients well, with exception of dried beef. Form into ball or log. Roll in chopped dried beef. Refrigerate. Use as much dried beef as you like.

Shannon (Schaefer) Bragg

Sake Cheese Ball

- | | |
|---------------------------------------|--|
| 8 oz. cream cheese | 3/4 c. coarsely-crushed sesame
crackers |
| 1 c. shredded Monterey Jack
cheese | 2 T. snipped parsley |
| 1/4 c. sake | Party rye bread |

Beat cheeses until smooth. Blend in sake. Chill. Combine crackers and parsley. Shape cheese into balls. Roll in crackers. Serve on rye bread.

Helen Skow

Cheese Ball

- | | |
|----------------------------|------------------------|
| 1 lg. pkg. cream cheese | 1 T. pimento, chopped |
| 1 tsp. garlic salt | 1/2 c. pecans, chopped |
| 1 T. green pepper, chopped | 1/2 tsp. parsley |
| 1 (5 oz.) pkg. blue cheese | Waxed paper |

Toast pecans and mix with parsley. Spread on waxed paper; set aside. Mix cream cheese, garlic salt, green pepper, blue cheese and pimento. Allow to harden in refrigerator. After cheese mixture has hardened, remove, form into ball and roll in pecans and parsley.

Keeps in refrigerator for weeks.

Pamula Ehrp

Bite-Size Cheese Balls

- | | |
|---|--------------------------------|
| 1 (3 oz.) pkg. cream cheese,
softened | 3/4 c. finely-shredded carrots |
| 1 (4 oz.) pkg. shredded Cheddar
cheese | 1 tsp. honey |
| | 1/2 c. finely-chopped nuts |
| | 24 pretzel sticks |

Combine first 4 ingredients. Cover and chill for 1 hour. Shape into 1-inch balls. Roll in chopped nuts. Cover and chill. To serve, place a pretzel into each.

Karen Lichtenberg

Smoky Salmon Spread

- | | |
|--|-----------------------|
| 1 (16 oz.) jar salmon | 4 tsp. horseradish |
| 1 (8 oz.) pkg. cream cheese,
softened | 1/2 tsp. liquid smoke |
| 2 T. lemon juice | 6 drops hot sauce |
| 4 tsp. grated onion | 1/4 tsp. salt |
| | Chopped pecans |

Drain salmon and combine all but pecans. Make ball and roll in pecans. Does not need to be rolled in a ball. Can be used as a dip.

Deb Thompson

Salmon Spread

1 (7 3/4 oz.) can salmon
1/3 c. finely-chopped celery
1/4 c. mayonnaise
3 T. chopped black olives

1 tsp. lemon juice
1 tsp. grated onion
Dash of pepper

Mix and chill. Delicious on crackers.

Kathleen Lichtenberg

Nachos and Cheese

1 lb. hamburger
1 lb. Italian sausage
2 lb. Velveeta cheese

1 (4 oz.) can chopped green chili
peppers
1 (10 oz.) can Chef Boyardee pizza
sauce with cheese

In a crock-pot, put the pizza sauce and then the cheese, cut into small pieces. After the cheese melts, put the hamburger and sausage (browned and drained) into the cheese mixture. Last, add the chili peppers. Heat this thoroughly and serve with nachos.

Doris Aylward

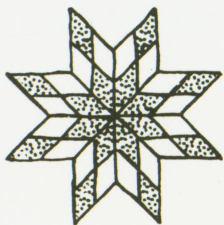
Cook Merry Gardeners



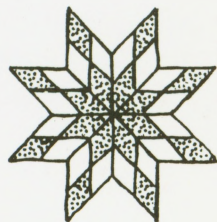
Left to right, front row: Bernice Christiansen, May Tripp, Mary Esther McDonough, Bernie Stevenson.

Middle row: Darlene Luft, Jean Grundmeier, Florence Stevenson, Sena Siebrecht.

Back row: Phyllis Ayers, Deva Sutherland, Arlene Miller, Marie Dierson, Darlene Franzkowiak.



Salads



Hints for Salads

- Add 1/4 teaspoon soda to cranberries while cooking and they will not require as much sugar.
- Lemons that are heated before squeezing will give almost twice the quantity of juice.
- Lemon juice on cut bananas will keep them from darkening.
- Marshmallows will cut easily if the blades of the scissors are buttered. You may put marshmallows in the refrigerator and they will not stick to the scissors.
- Toss salads well so you can use less dressing which is healthier.
- Before grating cheese, brush vegetable oil on the grater and it will clean easier.
- Remove the tops of carrots before storing. Tops absorb moisture and nutrients from the carrots.
- Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm.
- Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soaking it for an hour in the refrigerator.

Salads

Potato Salad

12 boiled red potatoes
12 hard-boiled eggs

1 lg. strong white onion or several
green onions with red onion
Hellmann's Real mayonnaise

Dice all ingredients and mix together with salt and pepper, to taste. Add mayonnaise, enough until salad is quite moist. Do not add anything else to the above. Place in one container or more. Refrigerate.

Betty Woodke

Cole Slaw

3/4 c. sugar
1 c. Miracle Whip
1/4 c. tarragon vinegar
1/2 c. vegetable oil

1/2 tsp. salt
1 1/2 T. onion, chopped
1 lg. head of cabbage
1 diced green pepper

Mix together sugar and Miracle Whip. Add vinegar, vegetable oil, salt and finely-chopped onion. Pour over shredded cabbage. May also add diced green pepper. This will keep 10 days.

Carolyn Stille

Kansas Hotel Cole Slaw

1 1/2 lb. shredded cabbage
1 tsp. salt
2/3 c. sugar

1/3 c. vinegar
1 c. whipping cream (do not whip)

Place shredded cabbage in a covered dish and refrigerate several hours. Mix ingredients in order given, 30 minutes before serving. Chill and serve.

Kathleen Lichtenberg

Grandma Wandrey's Tomato Juice Salad

2 sm. pkg. lemon Jello	2 T. grated onion
2 c. hot tomato juice	2 T. green pepper
1/2 c. hot water	1 tsp. horseradish
1 c. celery	1/4 c. vinegar
1 c. cucumber	1/2 c. Miracle Whip

In medium-size bowl, dissolve Jello in tomato juice and water. When dissolved, add celery, cucumber, onion, green pepper, horseradish and vinegar. Fold in Miracle Whip when it starts to set.

Patty Miller

Mixed Vegetable Salad

1 1/2 c. bite-sized raw cauliflower	1 1/2 c. bite-sized broccoli
1 1/2 c. thick-sliced carrots	1 med. green pepper
1 1/2 c. crookneck squash, sliced	1/2 c. sliced onion
1 1/2 c. broken green beans	

DRESSING

2/3 c. salad oil	1/2 tsp. salt
1 1/4 tsp. grated lemon peel	1/2 tsp. sugar
1/2 c. lemon juice	1/2 tsp. basil leaves
1/4 tsp. black pepper	1 tsp. prepared mustard

In an electric fry-pan, bring to boil 1 inch salted water and cook cauliflower for 3 to 4 minutes, remove and cool. Then add carrots, cook for 5 to 6 minutes, remove and cool. Next, add squash and cook for 3 minutes, remove and cool. Next add the green beans, cook for 5 minutes and remove and cool, and last, add broccoli and cook for 4 minutes, remove and cool. Combine the cauliflower, carrots, onion and green pepper. Combine the dressing ingredients and pour over the combined vegetables and chill. Thirty minutes before serving, add the green beans and broccoli. Chill.

I have added more basil, salt and lemon juice to the dressing.

Jo Ann Jacobson

Fresh Vegetable Salad

- | | |
|------------------------|---|
| 1 head cauliflower | 1 box cherry tomatoes |
| 1 pkg. fresh broccoli | 1 btl. Italian oil dressing (Zesty Italian) |
| 1 jar mushrooms (opt.) | 1 pkg. dry Italian creamy dressing (Hidden Valley or other) |
| 1 can ripe olives | |
| 1 green pepper | |
| 3 to 4 green onions | |

Cut vegetables in bite-size pieces in a large bowl. Sprinkle dry dressing over the top. Toss. Then pour oil dressing on top and toss. Chill. Let stand 2 hours, tossing several times. Will keep a week.

Carolyn Stille

Vegetable Salad

- 1 lg. pkg. frozen mixed vegetables,
cooked as directed & drained

Add:

- | | |
|---------------------|-----------------------------------|
| 1 c. chopped celery | 1 med. green pepper, diced |
| 1 sm. onion, diced | 1 can red beans, rinsed & drained |

Cook dressing of:

- | | |
|----------------|-----------------------|
| 1 c. sugar | 2 T. flour |
| 1/2 c. water | 2 T. prepared mustard |
| 1/2 c. vinegar | |

Cool. Pour over vegetables and toss gently. Refrigerate overnight.

Valerie Carlberg

Raw Vegetable Salad

- | | |
|-------------------------|----------------------------|
| 2 c. raw broccoli, cut | 1 c. Hellmann's mayonnaise |
| 2 c. pieced cauliflower | 1/4 tsp. celery salt |
| 1 1/2 c. sour cream | 1/4 tsp. onion salt |

Mix all ingredients together. Best next day, so make ahead.

Hellen Boisen

Vegetable Salad

3 boxes macaroni rings	Celery
1 btl. Dorothy Lynch salad dressing	1 jar pimentos
1 cucumber	1 jar mushrooms
1 green onion	Sliced black olives
1 carrot	1 c. salad dressing
1 radish (opt.)	2 lb. ham

Cook macaroni rings as directed on package. Dice all vegetables in small pieces. Mix with Dorothy Lynch dressing; let stand. Add salad dressing. Add vegetables, a little less or more, according to your liking.

Linda Petersen

Broccoli Salad

2 heads broccoli, cut into small pieces	2 c. chopped celery
1 c. sunflower seeds	2 c. red grapes
1/2 c. browned bacon pieces	3/4 c. toasted, slivered almonds

DRESSING:

1 c. Miracle Whip or Spin Blend salad dressing	2 T. vinegar
	1/4 c. sugar

In a bowl, put broccoli, sunflower seeds, bacon, celery, grapes and almonds. Mix salad dressing, vinegar and sugar. Pour over other ingredients. Toss. To toast almonds, put on a shallow baking pan in a 350° oven for 15 minutes. Stir occasionally.

Gladys Huseman

Broccoli Salad

2 bunches raw broccoli flowerets only, cut into bite-sized pieces	8 to 10 slices cooked bacon, crumbled
1 sm. red onion, chopped fine	1/2 c. Hellmann's lite mayonnaise
1/2 c. raisins	1/2 c. sugar
	1/3 c. cider vinegar

Mix and pour dressing over the vegetables. Cover with plastic wrap and refrigerate 4 hours or more. Dressing will settle through the vegetables. Can be stirred, if you prefer.

Peggy Currie

Cauliflower Salad

- | | |
|---------------------------------------|------------------------|
| 1 c. chopped cauliflower | 1 green onion, chopped |
| 1 c. chopped celery | Cashews (opt.) |
| 1 pkg. frozen peas, thawed & uncooked | |

DRESSING:

- | | |
|---|-------------------|
| 1 c. Hidden Valley Ranch dressing, prepared | 1/2 c. sour cream |
|---|-------------------|

Combine above ingredients with dressing and chill.

Amy (Hudson) Witte

Cauliflower-Lettuce Salad

Brown and crumble:

- 1 lb. bacon

Layer:

- | | |
|------------------------------------|---------------------------------------|
| 1 head lettuce, broken into pieces | 1/2 head cauliflower, cut into pieces |
| 1 onion, sliced in rings | Bacon, on top |

Mix together:

- | | |
|-----------------|------------------------|
| 1 c. mayonnaise | 1/3 c. Parmesan cheese |
| 1/4 c. sugar | |

Spread over salad and refrigerate 24 hours or overnight. Toss just before serving.

Virginia Burhop

Orange, Almond, Lettuce Salad

Iceberg, red leaf & Boston bibb lettuce	1 can mandarin oranges, drained
1 c. diced celery	1/4 c. almond slices
1 bunch green onions, chopped	2 T. sugar

DRESSING:

2 T. tarragon vinegar	1/2 tsp. salt
4 T. oil	1/4 tsp. white pepper
2 T. sugar	1/4 tsp. almond extract

Wash and tear lettuce into bite-size pieces. Place almonds in nonstick skillet. Add sugar and stir over low heat until coated and brown. Pour on foil to cool. Break apart.

Dressing: Shake all dressing ingredients in a glass jar. Chill until serving time.

I usually prepare almonds and mix the dressing the day before. Just before serving, toss the almonds with the greens and toss with the chilled dressing.

Eleanor (Hase) Bahr

Seven-Layer Salad

1 head of lettuce, torn	2 T. sugar
1 pkg. frozen peas, cooked	1 lb. bacon, fried crisp & crumbled
Onion, to taste, chopped fine	1 1/2 c. finely-shredded Cheddar cheese
1 can water chestnuts, sliced fine*	
1 pt. Hellmann's mayonnaise	

Layer into a 9x13-inch pan. Sprinkle with Cheddar cheese. Refrigerate at least 2 hours or overnight.

*May substitute chestnuts with chopped hard-boiled eggs.

Mary Cole

Cabbage Noodle Salad

1 pkg. cabbage/broccoli mix	1 c. celery, diced
1 pkg. Oriental Ramen noodles	1 sm. can water chestnuts
1 bunch green onions, diced small (tops & all)	1/2 c chopped green pepper

DRESSING:

1/2 c. oil	1/4 c. vinegar
1/2 c. sugar	1 T. soy sauce
	Oriental mix pack from noodles

Toast noodles until light brown (break up before putting them in oven). Add noodles and dressing and toss just before serving.

Virginia Burhop

Cabbage Lemon Salad

6 c. finely-chopped cabbage	1/3 c. water
2 med. carrots, finely shredded	1/2 c. sugar
1 sm. onion, grated	1/4 tsp. mustard seed
1 sm. green pepper, chopped (opt.)	1 tsp. salt
3/4 c. salad oil	1 tsp. celery seed
1/3 c. vinegar	1 pkg. lemon Jello

Combine vegetables and pour oil over them. Let stand while you heat other ingredients, except Jello. When mixture boils, add Jello and stir until dissolved. Cool. Pour over vegetables. Mix well. Refrigerate overnight.

Salad will keep 2 to 3 weeks in tightly-covered container.

Ruth Schmidt

Juneau Street Caesar Salad

1 c. croutons	1/3 c. lemon juice
3/4 c. Parmesan cheese	Egg (opt.)
Bacon bits	Crushed garlic (rub in bowl to prepare for salad)
1/2 tsp. pepper	Romaine lettuce
1/2 tsp. oregano	
1/2 c. olive oil	

Mix all ingredients together.

Lynn (Currie) Pawelski

Chinese Cabbage Salad

1 pkg. Ramen noodles, crushed	1 head Napa (Chinese) cabbage, finely chopped
2 T. sesame seeds	5 green onions, chopped
1/4 c. sliced almonds	

DRESSING:

1/2 c. sugar	1/4 c. rice vinegar
1/2 c. oil	1/2 tsp. salt

In sauté pan, brown Ramen noodles, sesame seeds and almonds in butter (watch carefully, they burn easily!). Mix dressing ingredients together and add to chopped cabbage and onions. Toss all together just before serving.

Yield: 8 to 10 servings.

Susie Mayou

Chinese Salad

- | | |
|--|---|
| 1 pkg. cole slaw mix | 1/4 c. oil |
| 2 pkg. Ramen noodles, not cooked
(chicken flavor) | 2 pkg. Lipton vegetable soup mix
(dry) |
| 1 bunch green onions | 1 c. sunflower seeds |
| 1/3 c. vinegar | 1 c. cashews |
| 1/2 c. sugar | |

Mix slaw mix, noodles and onions together. Put vinegar, sugar, oil and soup mix on cole slaw 1 to 2 hours before serving. Add sunflower seeds and cashews 1 minute before serving.

Judy Wall

Japanese Salad

- | | |
|--|--|
| 1 chicken breast, cooked &
shredded | 1/2 head cabbage, shredded |
| 2 T. sesame seeds | 2 or more chopped green onions |
| 1/2 c. almonds, slivered & toasted | 1 pkg. Ramen noodles (chicken
flavor) |

Toast almonds in 300° oven for 10 minutes. Mix first 5 ingredients together. Crush noodles and add. Right before serving, toss with 1/2 to 1 package seasoning from Ramen noodles.

Add dressing:

- | | |
|-------------|--------------------------------------|
| 1 T. sugar | 1 T. MSG Accent (opt.) |
| 1/2 c. oil | 1/4 to 1/2 tsp. pepper, coarse grind |
| 1 tsp. salt | 3 T. rice vinegar |

Mix well.

May add seasoning packet to dressing ingredients.

Janan (Wilder) Patterson

Scrumptious Salad

1/2 c. sliced almonds
 3 T. sugar
 1/2 head iceberg lettuce
 1/2 head romaine lettuce

1 c. chopped celery
 2 whole green onions, chopped
 1 (11 oz.) can mandarin oranges,
 drained

DRESSING:

1/2 tsp. salt
 Dash of pepper
 1/4 c. vegetable oil

1 T. chopped parsley
 2 T. sugar
 2 T. vinegar
 Dash of Tabasco

In a small pan over low heat, cook almonds and sugar, stirring constantly, until almonds are coated and sugar dissolved. Watch carefully, as they burn easily. Cool almonds and store in airtight container. Mix all dressing ingredients and chill. Mix lettuce, celery and onions. Just before serving, add almonds and oranges. Toss with dressing. Yield: 4 to 6 servings.

Peggy Currie

Penny Copper Carrots

2 lb. carrots
 1 pepper, chopped

1 sm. onion

Mix the following:

1 can tomato soup
 1/3 c. salad oil
 1 c. sugar
 3/4 c. vinegar

1 tsp. mustard
 1 tsp. Worcestershire sauce
 Salt, to taste
 Pepper, to taste

Peel and slice carrots 1/3-inch-thick and boil 8 to 10 minutes in salted water. Drain. Add onions and peppers. Pour dressing over carrots and refrigerate overnight.

Keeps a long time.

Neoma Pyle

Spinach Salad

1 pkg. fresh spinach or 8 1/2 c.
 4 diced apples
 1/2 c. raisins
 1/2 to 1 c. salted peanuts
 3/4 c. sugar

1/3 c. vinegar
 1 c. salad oil
 1 T. onion juice
 1 tsp. dry mustard
 1 1/2 T. poppy seeds

In a small bowl, combine sugar, vinegar, oil, onion juice, dry mustard and poppy seeds. Mix well. Add apple and raisins and toss lightly to coat. Just before serving, combine spinach and peanuts in a large bowl, add dressing and toss.

Barb Watson

Green Salad

1 can Eagle Brand milk
1/4 c. lemon juice

1 sm. can crushed pineapple,
drained
1 c. chopped nuts

Stir together above ingredients. Fold green food coloring into 10 ounces of Cool Whip. Add to above mixture. Stir in 1 cup miniature marshmallows and walnuts. Garnish with chopped nuts.

Mrs. Ray (Lisa) Brenner

Cold Chicken Salad

1 can sliced water chestnuts
2 lb. grapes
2 c. slivered almonds
1 lg. can pineapple chunks

1 lg. can mandarin oranges
2 c. celery, chopped
4 c. cooked chicken, cut into
small pieces

DRESSING:

2 c. salad dressing
2 T. lemon juice
1 T. soy sauce

1/2 tsp. curry seasoning
2 tsp. sugar
Salt, to taste
Pepper, to taste

Mix first 7 ingredients. Combine dressing ingredients and pour over chicken and other ingredients.

Arlene Miller

Hot Chicken Salad

4 whole chicken breasts, cooked
1 (10 3/4 oz.) can cream of chicken
soup
2 c. finely-chopped celery
1 c. mayonnaise
1 c. sour cream
1 (5 oz.) can water chestnuts,
drained & sliced

1 (4 oz.) can mushroom pieces,
drained
1/2 c. slivered almonds
2 T. minced onion
2 T. lemon juice
1 tsp. salt
1/4 tsp. black pepper
1 c. grated Cheddar cheese
Rice Krispies

Discard skin and bones and cut chicken into 1-inch pieces. Put into a 9x13-inch pan, followed by other ingredients. Top with cheese. Bake at 350° for 30 minutes, adding some cereal on top the last 15 minutes.

Elmira Alderson

Taco Salad

- | | |
|---|-----------------------------|
| 1 1/2 lb. ground beef | 1 pkg. taco seasoning |
| 4 slices onion, chopped | 1 pkg. taco chips, crushed |
| 1 can kidney beans, drained | 1 can black olives, chopped |
| 1 sm. btl. Dorothy Lynch salad dressing | 2 tomatoes, diced |
| 1 (8 oz.) pkg. shredded sharp cheese | Shredded lettuce |

Brown and drain meat. Add taco seasoning to meat. Cool and add onion, beans, salad dressing, cheese, olives and tomatoes. Combine in large bowl and refrigerate. Add lettuce and chips before serving.

Missy Kestel

Taco Salad

- | | |
|--------------------------|--------------------------------------|
| 1 1/2 lb. ground sirloin | 1 can black olives, halved |
| 1 head lettuce | 1 1/2 to 2 lb. grated Cheddar cheese |
| 4 tomatoes, diced | Tortilla chips |
| 1 red onion, sliced thin | Taco salad dressing (recipe below) |
| 1 lg. avocado, diced | |

Cut up head of lettuce and place in a large bowl. Add tomatoes, onion, avocado and black olives. Brown meat with garlic powder, salt, onion powder, chili powder and cumin. Drain and cool. Crush chips into bite-size pieces. Serve on plate: salad, meat, shredded cheese, chips and dressing.

TACO SALAD DRESSING:

- | | |
|----------------|--|
| 1 c. oil | 2 tsp. salt |
| 1/2 c. vinegar | 2 T. + 1 tsp. sugar |
| 1/2 c. ketchup | 1/8 tsp. garlic powder |
| | Picante sauce, to taste (about 1/4 c.) |

Blend all ingredients together and serve over salad.

Lori Wilder

Pasta Salads

Mediterranean Couscous Salad

1 1/2 c. whole wheat couscous
2 1/2 c. boiling water

1/3 c. (about 10) sun-dried tomatoes
(not packed in oil)

DRESSING:

2 garlic cloves, pressed or minced
1 T. olive oil

2 T. chopped fresh dill
3 T. fresh lemon juice
3 T. balsamic vinegar

VEGETABLES:

1 c. peeled & diced carrots
1 c. diced zucchini
1/2 c. diced red bell peppers
1/2 c. diced red onions

1/2 c. diced celery
Salt, to taste
Ground black pepper, to taste
1 tomato, diced
A few fresh parsley or dill sprigs

Place the couscous in a pot, pour 1 3/4 cups of the boiling water over it, cover and set aside. Place the sun-dried tomatoes and 3/4 cup of boiling water in a covered heat-proof bowl. While the tomatoes soften, whisk together the dressing ingredients and set aside. Uncover the couscous and fluff it with a fork. Blanch the carrots, zucchini and bell peppers in boiling water until just tender. Drain well. Drain and chop the sun-dried tomatoes. In a large bowl, combine the couscous, sun-dried tomatoes, blanched vegetables, red onions, celery and dressing. Add salt and pepper. Chill for at least 1 hour. Add the diced tomatoes just before serving. Top with parsley or dill sprigs.

Grated Chevre or feta cheese makes an excellent garnish. Avoid over-cooking the vegetables in this dish, they should be tender, but still brightly colored.

Lynn (Currie) Pawelski

Easy Macaroni Salad

1 (7 oz.) pkg. curly macaroni
Diced carrots
Diced peppers
Diced celery

Diced radishes
Chopped ham
Chopped cheese

DRESSING:

2 c. mayonnaise

1/2 c. milk
3 T. sugar

Boil macaroni until done, drain and rinse. Let cool. Add remaining ingredients. Mix dressing and stir well. Pour over macaroni and refrigerate.

Lorraine Drey

Macaroni Salad

Cook 3 cups macaroni.

Mix:

1 c. celery

2 T. onion

2 c. ham

1 T. sweet relish

2 hard-boiled eggs

1 to 2 c. cheese

Mix:

1 c. sour cream

1 tsp. mustard

1 c. mayonnaise

Salt

1/2 c. milk

Combine all ingredients.

Joann Reimers

Pasta Salad

3 to 4 c. pasta (vegetable)

Fresh mushrooms (opt.)

Olives (green, black, or both)

Parsley flakes

Red pepper

Oregano

Green pepper

Chicken fajita meat

Cook pasta and rinse well. Cool. Mix in olive oil (approximately 1 tablespoon). Stir in remaining ingredients. When ready to serve, add Parmesan cheese, Zesty Italian dressing and red wine vinegar.

Angi Whitney-Batton

BLT Salad

1 (7 oz.) box Creamette shells,
cooked & drained

2 to 3 tomatoes, chopped

1 lb. bacon, fried & diced

1 T. chopped onion

1/2 head lettuce, shredded

Pepper, to taste

Mayonnaise or Miracle Whip

In large bowl, mix first 5 ingredients. Coat with mayonnaise until creamy. Refrigerate.

Marilyn Hantsbarger

Southwest Ruffle Salad

- | | |
|--|---|
| 2/3 c. real mayonnaise | 1 tsp. salt |
| 1/3 c. sour cream | 7 oz. Mueller's pasta ruffles |
| 1/4 c. chopped cilantro | 2 lg. tomatoes, seeded & chopped |
| 2 T. milk | 1 yellow bell pepper, chopped |
| 2 T. lime juice | 3 green onions, thinly sliced |
| 1 fresh jalapeño pepper, seeded & minced | 1 zucchini, quartered lengthwise, sliced thin |

Cook and rinse pasta with cold water. In large bowl, combine mayonnaise, sour cream, cilantro, milk, juice, jalapeño pepper and salt. Add pasta, tomatoes, yellow pepper, zucchini and green onion. Toss to coat well.

Karen Wilder-Bailey

Macaroni Salad

- | | |
|--|---------------------------|
| 1 pt. Miracle Whip | 1 lb. curly macaroni |
| 3/4 c. vinegar | 1 lg. green pepper, diced |
| 1 can Eagle Brand sweetened condensed milk | 3 carrots, shredded |
| 1 c. sugar | 1 sm. onion, diced |

Boil, drain and rinse macaroni. Add macaroni and vegetables to the dressing. Mix well and refrigerate. Keeps well.

Dolly Tripp

Pizza Salad

- | | |
|---|-----------------------------------|
| 2 lb. spiral macaroni, cooked & drained | 1 c. sliced green or black olives |
| 3 med. tomatoes, seeded & diced | 3/4 c. vegetable oil |
| 1 lb. Cheddar or Colby Jack cheese, cubed | 2/3 c. grated Parmesan cheese |
| 1 bunch green onions, sliced | 1/2 c. red wine vinegar |
| 6 oz. sliced pepperoni | 2 tsp. dried oregano flakes |
| 1 lg. green pepper, chopped | 1 tsp. garlic powder |
| | 1 tsp. salt |
| | 1/4 tsp. pepper |

In a large bowl, combine macaroni, tomatoes, Cheddar cheese, green onion, pepperoni, green pepper and olives. In a small bowl, combine oil, Parmesan cheese, vinegar and seasonings; pour over macaroni mixture. Cover and refrigerate for several hours.

Donna Davis

Curried Lentils

1 c. lentils	1/4 c. margarine
2 1/2 c. water	1 lg. onion, chopped
2 beef bouillon cubes	1 to 2 T. curry powder
1 bay leaf	2 T. lemon juice
1 tsp. salt	Chopped parsley
1 clove garlic	

Bring first 6 ingredients to a boil and simmer 20 minutes. Sauté margarine, onion and curry powder. Fry briefly. Add to cooked lentils with 2 tablespoons lemon juice and chopped parsley, to taste.

Lynn (Currie) Pawelski

Fruit Salads

Kirk's Glorified Rice

3/4 c. raw white rice	1 1/2 c. Cool Whip (or more)
Salt, to taste	2 c. mini marshmallows
2 T. sugar (or more)	Maraschino cherries, chopped
1 (16 oz.) can crushed pineapple, drained	

Cook rice, drain and cool. Add salt and sugar to taste, crushed pineapple, miniature marshmallows (white or colored), and Cool Whip (as much as desired).

For Christmas, red and green maraschino cherries are nice. Can be made the day ahead.

Darlene Franzkowiak

Snickers Salad

8 oz. Cool Whip	10 sm. size Snickers
4 lg. bananas	

Cut Snickers into small pieces. Quarter banana, then slice. Combine all ingredients. Chill for 3 hours to blend. Yield: 8 or more servings. Keeps well.

Helen Skow

Snickers Salad

8 oz. Cool Whip, thawed
3 to 4 Granny Smith apples

2 Snickers candy bars

Put Cool Whip in bowl. Add diced, unpeeled apples. Cut Snickers into small pieces and add to bowl. Mix and refrigerate.

Jamie Feekes

Mandarin Almond Salad

4 T. sugar, divided
1/2 c. slivered almonds
1/4 c. vegetable oil
2 T. vinegar
1 T. minced, fresh parsley
1/2 tsp. salt

1/8 tsp. pepper
1/8 tsp. hot pepper sauce
1 bunch red leaf lettuce, torn
1 can mandarin oranges, drained
1 sm. red onion, sliced

In a small skillet, melt 3 tablespoons sugar over low heat. Add almonds. Stir until coated. Cool and break into small pieces. Set aside. In a jar, combine oil, vinegar, parsley, salt, pepper, hot pepper sauce and 1 tablespoon sugar. Shake well. Just before serving, combine lettuce, oranges, onion and almonds in a large salad bowl. Shake dressing. Pour over salad and toss. Yield: 4 to 6 servings.

Karen Wilder-Bailey

Microwave Salad

2 (20 oz.) cans chunk pineapple
2 (11 oz.) cans mandarin oranges
2 sm. boxes vanilla pudding (cook
& serve)

4 bananas
Maraschino cherries, drained

Drain pineapple and oranges and set fruit aside. Put pudding in juice, mix well and microwave until thick, stirring occasionally. Add pineapple and oranges, and refrigerate. Put bananas and cherries in just before serving.

Cherries are for color, so can use as many as you like.

"Sukey" Whitney

Newlywed Salad

Just lettuce alone!

Stephanie Brinkman

Dinner Salad

- | | |
|--------------------------------------|---------------------------------|
| 1 (6 oz.) box Jello (any flavor) | 1 can mandarin oranges, drained |
| 1 lg. ctn. Cool Whip | Chopped nuts |
| 1 lg. can crushed pineapple, drained | |

Mix dry Jello into Cool Whip. Mix in remaining ingredients.

Leila Grohe

Frozen Salad

- | | |
|------------------------------|------------------------------|
| 1 med. can crushed pineapple | 1 sm. pkg. mini marshmallows |
| 1 box red Jello | |

Mix all the ingredients and let set overnight. The next day, crush 1 package of mixed buttermints and fold in a medium container of Cool Whip. Pour into your mold and freeze.

Juanita Johnson

Autumn Apple Salad

- | | |
|---|-----------------------------|
| 1 (20 oz.) can crushed pineapple,
with juice | 8 oz. cream cheese |
| 2/3 c. sugar | 1 c. diced, unpeeled apples |
| 1 (3 oz.) pkg. lemon Jello | 1/2 c. chopped walnuts |

Boil crushed pineapple (with juice) and sugar for 3 minutes. Remove from heat and stir in Jello until dissolved. Add cream cheese and stir until well blended. Cool and fold in apples and walnuts. Chill well.

Susie Mayou

Mom's Fruit Salad

- | | |
|--|------------------------|
| 1 (13 1/2 oz.) can pineapple tidbits | 2 bananas |
| 1 can mandarin oranges (drain
& save juice) | 1 c. mini marshmallows |
| 3 apples, diced | 1/2 c. nuts |

DRESSING:

- | | |
|---------------|-------------------------------|
| 1/2 c. sugar | 2 eggs, beaten |
| 2 T. flour | 1/2 tsp. butter |
| Pinch of salt | 1 c. juice from drained fruit |

Cook dressing until thickened. Cool and fold into 8 ounces of Cool Whip. Pour over fruit, mix well and chill.

Jackie Mentzer

Delicious Fruit Salad

- | | |
|--|---------------------------|
| 2 bananas, sliced | 1 c. orange juice |
| 1 unpeeled red apple, chopped | 1/2 c. sugar |
| 1 unpeeled green apple, chopped | 2 T. cornstarch |
| Sections of 2 oranges | 1 tsp. grated lemon peel |
| 1 (8 oz.) can pineapple chunks,
drained | Juice of 1 lemon |
| 1 pt. strawberries, sliced | 2 tsp. grated orange peel |

Layer fruit in a glass bowl. Combine orange juice, sugar and cornstarch in a saucepan. Cook over medium heat until thickened, stirring constantly. Stir in lemon juice and grated peels. Pour hot sauce over layered fruit. Chill, covered, for 1 hour or longer. Yield: 20 servings.

Lori Nehring

Fruit Salad

- | | |
|--|---|
| 1 (14 oz.) can pineapple tidbits,
juice & all | 2 soft kiwi, peeled & chopped |
| 1 (11 oz.) can mandarin oranges,
juice & all | 1 c. seedless grapes (cut up after
measured) |
| 3 med. (part green) bananas,
chopped | 2 firm apples, chopped |
| | 1 (6 oz.) box sugar-free Jello (red) |

Mix all ingredients together. (No substitutes.) This will keep in the refrigerator for 2 weeks.

Good for diabetics.

Ruth Borcharding

Fruit Salad

- | | |
|-----------------------------------|---|
| 2 (20 oz.) cans pineapple tidbits | Apples |
| 2 (11 oz.) cans mandarin oranges | Fruit cocktail or peaches |
| 1/2 jar red cherries, chopped | 1 1/4 c. pineapple juice |
| 3 bananas | 1 lg. box vanilla pudding (cook &
serve) |
| Grapes | |

Drain pineapple, reserve the juice and combine with pudding. Cook until it thickens. Cool. Drain other fruits, do not use this juice. Combine all fruit in bowl, then pour pudding mixture over fruit and stir until coated. Refrigerate.

This salad can be made a day ahead, and the pineapple juice prevents the bananas from changing color.

Darlene Franzkowiak

Fruit Salad

2 pkg. lemon Jello
4 c. boiling water
2 sm. cans crushed pineapple,
drained

4 lg. bananas
Mini marshmallows (white)

TOPPING:
1/2 c. sugar
2 T. flour
1 egg, beaten

Pineapple juice, add water to make
1 c.
1 c. real cream, whipped
Grated cheese

Mix Jello in boiling water. Let cool, then add remaining ingredients.

Topping: Cook sugar, flour, egg and pineapple juice until thickened; let cool. Add whipped cream. Pour over salad. Sprinkle cheese on top.

Kathleen Lichtenberg

Fruit Salad

1 pkg. vanilla pudding (cook &
serve)
1 T. tapioca
1 T. frozen concentrated orange
juice

1 can mandarin oranges
1 can pineapple chunks
1 banana, sliced
Frozen peach slices (original)

Mix tapioca, juices and pudding. Let stand 5 minutes, stir and cook on medium heat until it comes to full boil. Remove and cool. Add 1 teaspoon vanilla. Can add maraschino cherries for color, if desired.

Takes 10 to 15 minutes to make. Use sugar-free pudding for diabetics.
Yield: 6 to 8 servings.

Arlene Grundmeier

Golden Flecked Salad

1 pkg. lemon Jello
2 c. boiling water
1 (3 oz.) pkg. Philadelphia cream
cheese
50 mini marshmallows
1/2 tsp. lemon flavoring

1/2 tsp. pineapple flavoring
1 c. grated carrots
1 c. crushed pineapple, drained
1/2 c. cream, whipped, or 1 c.
whipped topping

Dissolve Jello in hot water. Add softened cheese and marshmallows. (May be left whole.) Add flavoring. Cool until it starts to set, then add pineapple and carrots. Fold in the whipped cream.

Marie Werner

Celebration Salad

- | | |
|---------------------------------|---------------------------------|
| 2 (3 oz.) boxes tapioca pudding | 1 (8 oz.) ctn. whipped topping |
| 1 (3 oz.) box orange Jello | 1 can mandarin oranges, drained |
| 3 c. warm water | 1 (8 oz.) can crushed pineapple |

Combine tapioca pudding, orange Jello and water. Bring to a boil on top of the stove. Cool. Stir in oranges and pineapple. Fold in whipped topping.

Lucille Tuel

Marshmallow Fruit Bowl

- | | |
|-----------------------------------|------------------------|
| 1 (20 oz.) can pineapple tidbits | 2 T. all-purpose flour |
| 1 (15 oz.) can chunky mixed fruit | 2 eggs, lightly beaten |
| 1/4 c. lemon juice | 1/2 c. whipped topping |
| 1/4 c. sugar | 1 c. mini marshmallows |

Drain pineapple and mixed fruit. Reserve 1 cup of juice. Set fruit aside. In a saucepan, combine lemon juice, sugar, flour and reserved fruit juice. Stir until smooth. Cook and stir until heated through. Add a small amount of hot liquid to eggs. Return all to pan. Bring to a boil. Boil and stir for 2 minutes. Cool completely. Fold in whipped topping. Fold in marshmallows, pineapple and mixed fruit. Transfer to a serving bowl. Yield: 10 (1/2-cup) servings.

Fernetta Siebrecht

Cherry Pie Salad

- | | |
|--|------------------------------------|
| 1 can cherry pie filling | 1 can condensed milk (Eagle Brand) |
| 1 sm. can crushed pineapple or tidbits | 1/2 pt. whipped cream or Cool Whip |
| | 1 c. mini marshmallows |

Drain pineapple. Add pie filling and condensed milk. Mix well. Add whipped cream or Cool Whip, and marshmallows.

You can freeze this salad.

Missy Kestel

Dorothy's Cherry Salad

- | | |
|-----------------------------------|-------------------------------------|
| 1 (3 oz.) box raspberry Jello | 1 c. crushed pineapple, not drained |
| 1 (21 oz.) can cherry pie filling | 2 c. boiling water |
| 1 (3 oz.) box lemon Jello | 1/2 c. whipping cream, whipped |
| 1 (3 oz.) pkg. cream cheese | 1 c. mini marshmallows |
| 1/2 c. mayonnaise | 1/4 c. chopped pecans |

Dissolve raspberry Jello in 1 cup of boiling water. Let cool and add the can of cherry pie filling, pour into an 8-inch pan. Let stand in the refrigerator until partially set. Dissolve lemon Jello with 1 cup boiling water; cool. Beat together cream cheese and mayonnaise. Gradually blend with the lemon Jello. Add the pineapple, fold in the whipped cream and marshmallows. Spread over the chilled raspberry layer. Sprinkle with the chopped pecans. Chill until well set.

Carol Maymon

Cherry Salad

- | | |
|----------------------|--------------------------|
| 2 boxes cherry Jello | 1 can cherry pie filling |
| 2 c. hot water | |
| TOPPING: | |
| 1/2 pt. sour cream | 2 c. mini marshmallows |

Mix the Jello with the 2 cups hot water and put the pie filling in. Mix sour cream and marshmallows and let set overnight. The next day you can whip this and then spread it over the Jello pie filling mixture.

Doris Aylward

Cranberry Salad

- | | |
|----------------------------------|--|
| 1 pkg. cranberries | 1 (15 oz.) can pineapple, crushed or tidbits |
| 1 (8 oz.) pkg. mini marshmallows | |
| 1 c. sugar | 1/2 c. nutmeats (opt.) |
| 2 c. diced apples | 1 pkg. Dream Whip |

Grind cranberries. Add marshmallows and sugar. Stir well. Let stand all day or overnight. Stir occasionally. Add apples, pineapple and nutmeats. Fold in prepared Dream Whip. Keep refrigerated.

Lorraine Drey

Holiday Cranberry Salad

- | | |
|---------------------|------------------------|
| 1 lb. cranberries | 2 pkg. raspberry Jello |
| 2 lg. peeled apples | 3 c. hot water |
| 2 c. sugar | |

Grind cranberries and apples in food chopper. Add sugar and let stand until sugar is dissolved. Dissolve packages of Jello in hot water, let cool. Stir in cranberry mixture. Refrigerate. Stir once in a while until it begins to set.

Hellen Boisen

Cranberry Delight Salad

- | | |
|---|------------------------|
| 1 pkg. raspberry Jello | 1 1/2 c. sugar |
| 1 pkg. lemon Jello | 1 c. nutmeats |
| 3 c. boiling water | 1 to 2 c. white grapes |
| 2 c. ground, fresh cranberries | 2 c. diced celery |
| 1 sm. can crushed pineapple,
undrained | |

Mix all together and pour into mold. Serve on lettuce leaves with mayonnaise. Yield: 12 servings.

Bertha Blewitt

Cranberry Salad

- | | |
|---------------------------------------|-------------------------|
| 1 lb. cranberries | 4 c. boiling water |
| 1/2 lb. marshmallows | 1 1/2 c. whipping cream |
| 1 c. crushed pineapple, drained | 1 T. salad dressing |
| 3 pkg. red Jello (I prefer raspberry) | 1/2 c. toasted pecans |
| 1 c. sugar | |

Grind cranberries and mix with the sugar; let stand for 8 to 10 hours. Dissolve Jello in hot water. Whip cream and add the salad dressing. After the Jello has cooled, fold in the whipped cream and the rest of the ingredients. Pour into a greased 9x12-inch pan, or a ring mold or large bowl. For molded salad, add 3/4 of a package of Knox gelatin.

Jo Ann Jacobson

Cranberry Salad

- | | |
|-------------------------|----------------------------------|
| 1 pkg. cranberries | 1 sm. can crushed pineapple |
| 1 sm. pkg. marshmallows | 2 pkg. Dream Whip (or Cool Whip) |
| 1 c. sugar | Nuts (opt.) |

Grind cranberries. Add marshmallows and sugar. Let stand in refrigerator at least 1 hour or overnight. Then add pineapple and prepared Dream Whip or Cool Whip.

This was given to me many years ago from a dear friend.

Neoma Pyle

Cranberry Salad

2 pkg. strawberry gelatin
2 c. boiling water

1 lg. can mandarin oranges, mashed

Add juice to make 1 cup boiling liquid. Add 1 can whole cranberry sauce and one 12 or 16-ounce package of frozen strawberries. Dissolve Jello in boiling water. Add strawberries when still hot. Add the rest of the ingredients. Chill until set.

Wanda Hansen

Cranberry Salad

1 lb. frozen cranberries

1 1/4 c. sugar

Grind together and mix and let stand 2 hours.

Then mix:

1 lb. mini marshmallows
1 (12 oz.) ctn. Cool Whip

1 (20 oz. can crushed pineapple,
drained
Nuts (opt.)

May be frozen. Tastes better when stands a day or so.

Gertie Burmester

Pistachio Salad

1 sm. pkg. instant pistachio
pudding
8 oz. Cool Whip

1 (20 oz.) can crushed pineapple,
undrained
2 c. mini marshmallows
1/2 c. chopped nuts

Mix all ingredients together and refrigerate.

Goldie Koehne

Orange Sherbet Salad

1 pkg. orange Jello
1 c. boiling water

1 pt. orange sherbet
2 cans mandarin oranges, drained

Dissolve Jello in boiling water. Stir in orange sherbet until melted. Refrigerate Jello and sherbet mixture until partially set, then stir in mandarin oranges. Chill until firm.

Betty Franken

Lemon Salad

1 pkg. lemon Jello pudding (not instant); cook as directed 1 pkg. dry Jello (mix into pudding)

Add:

1 c. water 1 can drained mandarin oranges

Chill until set.

Jan Ronfeldt

Luscious Lemon Salad

2 (3 oz.) pkg. lemon gelatin 1 (8 oz.) can crushed pineapple, well drained
 2 c. boiling water 1 (22 oz.) can lemon pie filling
 1 (12 oz.) can Mountain Dew 1 (8 oz.) ctn. frozen whipped topping
 1 c. mini marshmallows

In a large bowl, dissolve gelatin in boiling water. Add Mountain Dew and stir well. Stir in marshmallows, drained pineapple, and 1/2 of the pie filling. Pour into a 2-quart oblong dish. Chill until set. Thaw topping. Fold together topping and remaining pie filling. Spread evenly over chilled gelatin mixture.

Jan Witte

Lemonade Salad

CRUST: 1 c. powdered sugar
 55 Ritz crackers 1 stick margarine

Crush crackers. Melt butter. Mix all 3 ingredients together. Set aside 1 cup of the mixture. Press the rest into the bottom of a 9x12-inch pan.

FILLING: 1 (6 oz.) can frozen lemonade
 12 oz. Cool Whip 1 can Eagle Brand condensed milk

Blend together. Pour over crust. Sprinkle remaining 1 cup crust over the top. Refrigerate at least 1 hour before serving.

Laura Foell

Lime Jello Salad

1 sm. pkg. lime Jello 6 to 8 oz. cream cheese
 1 c. hot water 1 (15 oz.) can crushed pineapple

Dissolve Jello in water. Whip in cream cheese. Add crushed pineapple. Works well in a loaf pan.

Gertie Burmester

Orange Pudding Salad

2 pkg. vanilla tapioca pudding
1 pkg. orange Jello

1 can mandarin oranges
1 can pineapple tidbits

Drain syrup from fruits, adding enough water to make 3 1/2 cups. Add to pudding mix and cook until it thickens. Add orange Jello to hot pudding and cool slightly. Add oranges and pineapple and pour into large bowl. Add 1/2 of an 8-ounce carton of Cool Whip. Mix together and set in refrigerator until ready to serve. Yield: 6 to 8 servings.

Very good.

Tracy Whetstone

Raspberry Junket

1/4 c. butter
1/4 c. sugar
1 1/2 c. graham cracker crumbs
1/2 c. powdered sugar
2 c. Cool Whip

8 oz. cream cheese
2 pkg. frozen raspberries
1 pkg. raspberry-currant junket
4 oz. Cool Whip

Combine butter, crumbs and sugar; press into a 9x13-inch pan. Bake in 350° oven for 8 minutes. Add 2 cups Cool Whip to softened cream cheese and powdered sugar; mix well. Spread over cooled crumbs. Thaw raspberries. Use juice plus water to make 1 3/4 cups liquid for junket; cook and cool. Fold in raspberries and pour over cream cheese mixture. Spread Cool Whip over top. Cool, preferably overnight.

Judy Denney

Rhubarb Salad

2 c. chopped rhubarb
1/2 c. water
1/2 c. sugar
1 (3 oz.) pkg. strawberry Jello

1 c. boiling water
1/2 c. drained, crushed pineapple
2 c. chopped apples
1/4 c. nuts, chopped

Mix rhubarb, 1/2 cup water and sugar. Cook and cool. Mix Jello and boiling water. Cool. Mix drained pineapple, apples and nuts. Mix all together, making sure it's cool before add it all together.

Darla Koth

Strawberry Tapioca Fruit Salad

- | | |
|------------------------------------|---|
| 2 cans chunk pineapple | 1 sm. pkg. strawberry Jello |
| 2 cans mandarin oranges | 2 sm. pkg. cook & serve vanilla pudding |
| 1 lg. can sliced peaches | 3 T. tapioca |
| 4 sliced bananas | |
| Fresh or frozen whole strawberries | |

Use 4 cups fruit juice in saucepan. Add dry Jello, dry pudding mix and tapioca. Cook until thick; cool. Add fruit and chill. Makes a large salad.

Kris Hansen

Strawberry Tofu Salad

- | | |
|--|------------------------------------|
| 1 (4 oz.) pkg. sugar-free strawberry Jello | 1 c. nonfat yogurt |
| 3/4 c. water | 1/4 tsp. vanilla |
| 5 oz. silken tofu | 1/2 c. finely-chopped strawberries |
| | 1 banana, sliced |

Sprinkle the Jello over the boiling hot water. Stir to dissolve the gelatin. Put the tofu, yogurt and vanilla into a blender and whirl until very smooth, stopping to scrape down the sides as necessary. Pour the puréed tofu mixture into the gelatin mixture and stir everything in to blend well. Cover and refrigerate for at least 1 hour. Fold in the strawberries and the banana. Pour mixture into a 9-inch square pan. Refrigerate until firm. To serve, cut the salad into 1-inch cubes and serve with sliced fruit on the sides.

Laura Foell

Red-Top Salad

FIRST LAYER:

- | | |
|------------------|--------------------|
| 1 pkg. red Jello | 2 c. boiling water |
|------------------|--------------------|

SECOND LAYER:

- | | |
|---------------------------------|-------------------------------------|
| 1 pkg. lemon Jello | 2 c. boiling water |
| 10 lg. marshmallows | 1 c. whipping cream (not Cool Whip) |
| 1 c. crushed pineapple, drained | 1/2 c. salad dressing |
| 1/2 c. nuts | 1/2 c. chopped celery |

First Layer: Mix together. Pour into a 9x9-inch pan and refrigerate until set.

Second Layer: Mix lemon Jello with 2 cups boiling water. Add the marshmallows and stir until dissolved. Refrigerate until partially set, then add the whipping cream. Whip it together. Mix in rest of ingredients. Pour on top of red Jello and refrigerate until set. To serve, cut into squares. Serve, red-side up, on lettuce leaves.

Leila Grohe

Red-Top Salad

- | | |
|-----------------------------|-----------------------------------|
| 1 pkg. strawberry Jello | 1/2 lb. cheese, cut fine or diced |
| 2 pt. hot water | 1/2 c. nutmeats, chopped |
| 1 pkg. lemon Jello | 1/4 c. salad dressing |
| 10 marshmallows | 1 c. whipped cream |
| 1 sm. can crushed pineapple | |

Prepare strawberry Jello using 1 pint of hot water; set aside. Prepare lemon Jello using second pint of hot water. While hot add marshmallows to lemon Jello. Partially cool and add the next 5 ingredients. Put in a cake pan, let set, or at least chill. When set, pour strawberry Jello on top and let set. Serve on lettuce with a small amount of salad dressing.

Marie Werner

Orange Ritz Salad

- | | |
|--|----------------------------------|
| CRUST: | 1 stick oleo, melted |
| 60 Ritz crackers, crushed | 3 T. sugar |
| MIDDLE: | 1 can sweetened condensed milk |
| 1 (6 oz.) can frozen orange juice,
thawed | 1 (8 oz.) ctn. Cool Whip |
| | 2 cans mandarin oranges, drained |

Crust: Mix and save 1/4 cup for top. Press remaining into a 9x13-inch pan.

Middle: Mix all ingredients and pour on top of crust. Top with remaining crumbs. Refrigerate overnight.

Jan Ronfeldt

Good Salad

- | | |
|---------------------------------------|--------------------|
| 1/2 c. sugar | 1 c. grated cheese |
| 1 can crushed pineapple,
undrained | 1 c. nutmeats |
| 1 pkg. orange or lemon Jello | 1 ctn. Cool Whip |

Boil sugar and undrained pineapple together for 3 minutes. Dissolve 1 package of Jello (orange or lemon) in a short cup of boiling water. Add to pineapple mixture. Chill well (but not set). Add grated cheese and nutmeats. Fold in Cool Whip.

Bertha Blewitt

Dressings

Thousand Island Dressing

1 c. sugar	1 qt. Kraft salad oil (I use a little less)
1 c. sweet relish	1 qt. salad dressing
2 egg yolks	1 tsp. salt
1 tsp. dry mustard	1/3 c. catsup
1 tsp. lemon juice	
1 T. vinegar	

Whip all ingredients together and whip. Refrigerate.

LaRue Less

Thousand Island Dressing

2 c. sweet pickle relish	2 tsp. mustard
2 c. sugar	2 T. lemon juice
3 c. salad oil	1 qt. mayonnaise
4 egg yolks	1 qt. Miracle Whip

Beat all ingredients together. Store in refrigerator. Yield: Generous amounts.

Lola Naslund

Blue Cheese Dressing

4 T. mayonnaise	1 T. wine vinegar
2 T. olive oil	1 T. lime juice
4 T. sour cream	Crumbled cheese

Mix first 5 ingredients, then add crumbled cheese. Stir well, and chill. Good.

Ruth Schmidt

Spinach Salad Dressing

1 c. salad oil	1/2 c. finely-chopped onion
3/4 c. sugar	1/3 c. catsup
1/4 c. vinegar	1 tsp. Worcestershire sauce
1 tsp. salt	

Mix together and pour over fresh spinach. Add chopped hard-boiled eggs and crisp, crumbled bacon.

Also very good on tossed lettuce salad.

Jan Witte

Salad Dressing

2 c. Miracle Whip
1 can sweetened condensed milk

1 1/2 c. sugar
1 c. vinegar

Mix and let stand overnight, refrigerated. Can be stored in refrigerator. Use as dressing for potato salad, coleslaw or macaroni salad.

Kathleen Lichtenberg

Dressing for Cucumbers and Onions

1 1/2 c. Miracle Whip
1/2 c. sugar
1/3 c. vinegar

1 tsp. salt
1 tsp. pepper

Blend ingredients together; pour over sliced cucumbers and onions. Store in refrigerator.

Alice Bowen

Non-Ame Club of Schaller...



Schaller Sign

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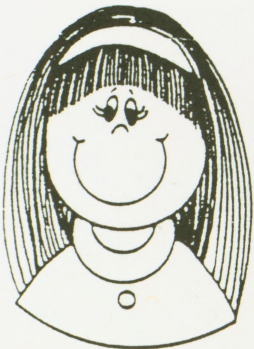
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Swimming Pool

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Helping to build a
stronger community!

Soups & Sandwiches

Pop Corn Days Queens

- '51: Marlys Rydberg Bennett
'52: Marlys Christiansen Kroese
'53: Mary Buehler Walton
'54: Janice Stehr Witte
'55: Marijane Gosch Urban
'56: Judy Howard Nusbaum
'57: Teresa Healy Galloway
'58: Lucille Huseman Kent
'59: Donna Alexander Baker
'60: Judy Ploeger Beyler
'61: Colleen Healy Roman
'62: Beverly Selberg Neig
'63: Catherine Schaefer Christiansen
'64: Linda Bersee Currie
'65: Mary Jean Brown Keating
'66: Donna Baker Lewallen
'67: Paula Dierson Kraut
'68: Kay Brown Boisen
'69: Candace Anderson Dixon
'70: Sandra Bubke Hecht
'71: Cheryl Holstein Platt
'72: Shirley Wright Doran
'73: Shari Willer O'Bannon
'74: Diane Adams Voss
'75: Ellen Crawford Buchholtz
'76: Kathy Grieme Johnson
'77: Michelle Naslund Anderson
'78: Nancy Blewitt Bubke
'79: Connie Kestel Davidson
'80: Mary Jo Naberhaus
'81: Kari Jo Hansen Limbert
'82: Ann Naberhaus Murphy
'83: Michelle McClintic Jensen
'84: Nora Hansen Demers
'85: Sue Sandhoff Beck
'86: Steph Blum Brinkman
'87: Kim Kestel Sjuts
'88: Jennifer Ulven Hantsbarger
'89: Jennifer Buell Halligan
'90: Holly Hantsbarger Wagner
'91: Michele McDonough Ronfeldt
'92: Amy Grotjohn
'93: Cari Jorgensen
'94: Melanie McDonough Currie
'95: Michele Pyle
'96: Lisa Jansen
'97: Nikki Wiener
'98: Mandy Rydberg

*Thank you for
supporting
Pop Corn Days
through the
years!*



Soups & Sandwiches

Soups

Cheese Soup

2 med. carrots, shredded
 1 med. onion, chopped fine
 1/2 c. butter
 3/4 c. flour
 1/2 tsp. salt
 1/4 tsp. pepper

Dash of liquid smoke (opt.)
 2 1/2 qt. water
 8 chicken bouillon cubes
 (dissolved in the water)
 16 oz. Cheez Whiz
 1 pt. half & half

Sauté carrots and onions in butter. Add flour, salt, pepper and liquid smoke. Blend until smooth. Add slowly to chicken stock, using a wire whisk until it begins to thicken. Add Cheez Whiz and half & half. Heat, do not boil.

LaRae Mauser

Beer Cheese Soup

1/2 c. butter or margarine
 1/2 c. minced onion
 2/3 c. flour
 1 tsp. dry mustard
 1 tsp. paprika
 1/2 tsp. cayenne pepper
 1 tsp. salt

1 (10 3/4 oz.) can chicken broth
 4 c. milk
 1 (12 oz.) can beer
 3 c. finely-shredded sharp Cheddar
 cheese (12 oz.)
 Popcorn

Melt butter in large kettle. Sauté onion until soft. Blend in flour and seasonings. Gradually stir in broth, milk and beer. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil and stir 1 minute. Stir in cheese, heat and stir until smooth. Garnish with popcorn.

Sandra Schaefer

Beer Cheese Soup

4 chicken bouillon cubes	1 1/2 c. diced raw potatoes
1 can of beer	1 (20 oz.) pkg. California mix frozen vegetables
1 c. diced celery	2 cans cream of chicken soup
1 c. diced carrots	1 lb. Velveeta cheese
1 c. diced onion	

Dissolve the bouillon cubes in 1 can of beer and enough water to make 1 quart. Add celery, carrots, onion and raw potatoes. Cook 15 minutes. Add the frozen vegetables and cook 5 to 6 minutes. Add cream of chicken soup and Velveeta cheese. Heat until cheese is melted.

I usually add more vegetables and sometimes use other frozen vegetables, if California mix isn't available.

Carolyn Stille

Crock-Pot Cheese Soup

3 T. margarine	1 tsp. parsley flakes (opt.)
3 carrots, shredded	1/4 c. flour mixed into 2 c. milk
3 potatoes, chopped or shredded	2 c. milk
2 stalks celery, chopped fine	1/2 lb. Velveeta cheese or Cheez Whiz
1 sm. onion, diced	Salt, to taste
1 c. broccoli (opt.)	Pepper, to taste
1 c. cauliflower (opt.)	

Sauté first 5 ingredients. Add remaining ingredients. May add ham and/or mushrooms.

Kris Hansen

Cheese Potato Soup

1/2 c. diced onions	1 c. chicken broth
2 T. butter	3 c. milk
3 c. diced potatoes	2 T. flour
1/2 c. diced celery	1 lb. diced Velveeta cheese
1/2 c. diced carrots	

Sauté onion and butter together. Simmer vegetables and chicken broth together for 20 minutes. Add sautéed onions to vegetables. Add 3 cups milk (save 1/2 cup). Mix flour to 1/2 cup milk over low heat, simmer for 10 minutes. Add Velveeta cheese. Best if made a few hours ahead, to let flavors come out.

Jan Chapman

Cheesy Ham and Potato Soup

3 c. water	1/4 c. diced celery
3 chicken bouillon cubes	Pepper, to taste
6 c. diced potatoes	1 stick margarine
1 c. diced carrots	2/3 c. flour
3 c. diced ham	4 c. milk
1 onion, diced	1/2 lb. Velveeta cheese

In a large pan, cook first 8 ingredients until tender. Do not drain. In a separate pan, melt margarine. Add flour and stir until smooth. Slowly add milk and stir until thick. Add cheese and stir until melted. Add to soup mixture and cook on low heat until flavors blend. Can use American cheese instead of Velveeta cheese.

Shirley Sims

Vegetable Cheddar Soup

1/2 c. chopped onion	2 c. (8 oz.) shredded sharp natural Cheddar cheese (or use any blend you like)
1/4 c. margarine	1 (10 oz.) pkg. frozen carrots, broccoli, cauliflower (California mix), cooked & drained
1/4 c. flour	
1/2 tsp. salt	
4 c. milk	

Sauté onion in margarine. Blend in flour and salt. Gradually add milk; cook, stirring constantly, until thickened. Remove from heat and add cheese. Stir until cheese is melted. Add cooked vegetables. Yield: 6 (1-cup) servings.

Note: I put this in the crock-pot to keep it warm. If you are going to heat it on the stove, watch it very closely, as it will burn easily.

Rhonda Schmidt

Cream of Broccoli Soup

1 c. water	2 c. Velveeta cheese, cubed
1 (10 oz.) pkg. fresh chopped broccoli	2 chicken bouillon cubes
2 c. milk	1/2 c. flour
	1 c. half & half

In a large saucepan, cook broccoli in 1 cup water (do not drain). In blender, put milk, cheese cubes, bouillon cubes and flour; blend until smooth. Add mixture to broccoli. Add the half & half. Cook, stirring frequently, and watching closely, over medium heat, until hot and until mixture thickens.

Kim Sjuts

Chicken Noodle Soup

2 qt. water	2 (10 3/4 oz.) cans condensed
8 chicken bouillon cubes	cream of chicken soup, undiluted
6 1/2 c. uncooked wide egg noodles	3 c. cubed, cooked chicken
	1 c. (8 oz.) sour cream
	Minced fresh parsley

In a large saucepan, bring water and bouillon to a boil. Add noodles; cook, uncovered, until tender, about 10 minutes. Do not drain. Add soup and chicken; heat through. Remove from the heat; stir in sour cream. Sprinkle with parsley. Yield: 10 to 12 servings (about 2 1/2 quarts).

Fernetta Siebrecht

Clam Chowder Soup

6 slices bacon	1/8 tsp. pepper
2 (6 1/2 oz.) cans minced clams, drained (reserve juice)	1 lg. onion, chopped
2 (10 1/2 oz.) cans cream of celery soup	2 potatoes, pared & cubed
	3 c. milk

Cook bacon until crisp. Remove bacon and dry on paper towel. Pour off all but 1 tablespoon fat. Brown onion until tender. Add liquid from clams and potatoes. Simmer, covered, about 15 minutes, until potatoes are tender. Add celery soup, milk and pepper. Gently heat (do not boil) through. Stir in bacon and clams. Gently heat through, and serve immediately.

Nancy Miller

Potato Chowder

3 T. margarine	1/2 c. carrots
1/2 c. onions	1/4 c. water
2 T. flour	1 1/2 tsp. salt
2 c. hot milk	1/8 tsp. black pepper
2 c. half & half	4 to 6 slices bacon, browned & crumbled
5 to 6 potatoes, peeled & diced	
1/2 c. celery	

Brown onions lightly in butter. Add flour and blend. Add milk, slowly, and keep hot. Combine potatoes, celery, carrots, water, bacon, salt and pepper; simmer. Continue cooking, stirring, over low heat until mixture thickens slightly.

Cathy McDonough

White Chili

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|------------------------------------|---|
| 1 lb. Great Northern beans, soaked | 1/2 tsp. salt |
| 1 med. onion, chopped | 2 lb. boneless, skinless chicken breasts |
| 3 cloves garlic, minced | 1 (14 1/2 oz.) can reduced-sodium chicken broth |
| 2 (4 oz.) cans green chilies | 1 c. water |
| 2 tsp. ground cumin | |
| 1 tsp. oregano | |
| 1 1/2 tsp. cayenne pepper | |

Put beans in medium pan and cover with water. Bring to a boil. Reduce heat and allow to simmer for 20 minutes. Discard water. Cut chicken into 1-inch pieces and brown, if desired. Put all ingredients in crock-pot. Stir to mix thoroughly. Cover and cook on low for 10 to 12 hours, or high 5 to 6 hours. Yield: 6 to 8 servings.

Suzanne Shell

Cocoa Chili

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|-------------------------|------------------------------------|
| 2 lb. hamburger | 1 1/2 tsp. chili powder |
| 2 c. water | 1 lg. can tomato paste |
| 4 to 6 onions, chopped | 1 qt. canned tomatoes |
| 3 cloves garlic, minced | 1 c. chopped celery |
| 2 bay leaves | 2 to 3 T. sugar |
| 1 1/2 T. cocoa | Bouillon cubes (chicken), to taste |
| 1/4 tsp. cumin | 1 to 2 cans kidney beans |
| 1 1/2 tsp. oregano | |

Brown hamburger with onion and garlic, drain. Add rest of ingredients. Simmer until done.

Deva Sutherland

Taco Soup

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|--|--|
| 1 lb. ground beef | 1 1/2 c. water |
| 1 onion, chopped | 1 (4 oz.) can chopped green chilies |
| 1 (16 oz.) can chopped tomatoes, undrained | 1 (1 1/4 oz.) pkg. taco seasoning |
| 1 (16 oz.) can tomato sauce | 1 (1 oz.) pkg. ranch-style dressing mix (buttermilk) |

Cook beef and onion until browned, stir to crumble. Drain. Put beef and onion mixture in a crock-pot and add the rest of the ingredients. Cook on high for 2 to 3 hours. Serve with desired toppings, such as tortilla chips, shredded cheese, sour cream, and sliced black and green olives.

Can add 1 can of corn.

Lori Nehring

Best-Ever Potato Soup

6 bacon strips, diced	1/2 tsp. salt
3 c. cubed, peeled potatoes	1/2 tsp. pepper
1 (14 1/2 oz.) can chicken broth	3 T. all-purpose flour
1 sm. carrot, grated	3 c. milk
1/2 c. chopped onion	8 oz. processed American cheese, cubed
1 T. dried parsley flakes	2 green onions, thinly sliced (opt.)
1/2 tsp. celery seed	

In a large saucepan, cook bacon until crisp; drain. Add potatoes, broth, carrots, onion, parsley, celery seed, salt and pepper. Cover and simmer until potatoes are tender, about 15 minutes. Combine flour and milk until smooth; add to soup. Bring to a boil; boil and stir for 2 minutes. Add cheese; stir until cheese is melted and the soup is heated through. Garnish with green onions, if desired. Yield: 8 servings (2 quarts).

Fernetta Siebrecht

Potato Soup

8 to 10 slices bacon, browned	1/2 tsp. salt
1/2 c. chopped onion, sautéed	1/8 tsp. pepper
3 to 4 cubed potatoes	1 c. sour cream
1 can cream of chicken soup	1 3/4 c. milk
1 1/2 c. water	

Bring bacon, onion, potatoes, water, salt and pepper to a boil. Cover and simmer 10 to 15 minutes. Stir in 1 can cream of chicken soup, sour cream and milk. Watch carefully and warm it to serving temperature.

Sharri Hansen

Betty's Potato Soup

1 (2 lb.) bag frozen hash browns	4 cans cream of chicken soup
8 strips bacon, fried crisp & crumbled	4 cans evaporated milk
2 c. cubed ham	1/4 c. onion flakes
2 T. celery flakes	4 chicken bouillon cubes
1 cube oleo	2 tsp. celery seed
4 c. water	Garlic salt, to taste
	Salt, to taste

Boil hash browns in water with bouillon cubes, celery seeds, celery flakes and onion until tender. Add soup and milk. Heat on low until smooth. Add remaining ingredients and continue on low heat.

Makes a generous amount of soup. May be frozen.

Lola Naslund

Brown Stew

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|---|----------------------------------|
| 2 lb. beef chuck, cut into 1 1/2" cubes | 3 med. potatoes, cut into chunks |
| 3 T. fat or vegetable oil | 4 to 6 carrots, cut up |
| 2 tsp. salt | 1 c. 1" celery pieces |
| 1/4 tsp. pepper | A little onion |
| 1 tsp. lemon juice | 1 c. peas |
| 1 tsp. Worcestershire sauce | 2 c. water |
| 2 c. hot water | 1/2 c. water |
| | 1/4 c. flour |

Brown meat in fat. Add next 5 ingredients. Cover and simmer 2 hours. Add potatoes, carrots, celery, onion, peas and other 2 cups water. Continue cooking 30 minutes or until vegetables are tender. Blend 1/2 cup water and flour. Stir into hot mixture. Yield: 8 servings.

I cook the meat mixture in my pressure saucepan for 12 minutes at "cook" position. Let pressure return to zero. I use frozen peas and add them after other vegetables are almost tender.

Gladys Huseman

Beef Stew

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|---------------------------------------|-----------------------------|
| 1/2 lb. stew beef, cut up | 1 can cream of chicken soup |
| 5 to 6 carrots, cut up | 1 lg. onion, cut up |
| 4 to 5 med. potatoes, peeled & cut up | 3 stalks celery, cut up |
| 1 env. Lipton onion soup mix | 1 can water |

Place meat and vegetables in Dutch oven. Mix soup mix, soup and water together in small bowl; stir into meat and vegetables. Cover and bake at 300° for 5 hours.

Alice Bowen

Split Pea Soup

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|---------------------------------|----------------------|
| 1 lb. green split peas | 1 onion, chopped |
| 1 ham bone, with meat | 1 bay leaf |
| 3 med. potatoes, peeled & cubed | Seasonings, to taste |
| 3 carrots, peeled & chopped | |

Soak peas overnight in water. Drain. Place in Dutch oven with remaining ingredients, plus 4 quarts of water. Cook on low heat 4 hours. Remove bone and bay leaf. Place soup in blender a little at a time and blend until smooth, or blend only 1/2 mixture and leave remaining half chunky and mix all together.

Ann (Lichtenberg) Sears

Cabbage Patch Stew

1 lb. ground beef	1 can kidney beans
2 med. onions	1 c. water
1/2 c. sliced celery	1 tsp. salt
1 1/2 c. coarsely-chopped cabbage	1/4 tsp. pepper
1 (16 oz.) can stewed tomatoes	1 to 2 tsp. chili powder

Cook ground beef, drain. Add onion, cabbage and celery; cook until vegetables are almost done. Stir in tomatoes and kidney beans (with liquid), water and seasonings. Heat to boiling; reduce heat and simmer.

Sharan Currie

Golden Corn Soup

1/4 c. butter	1/8 tsp. dill weed
1/4 c. chopped onion	Dash of pepper
1 (10 oz.) pkg. frozen corn	3 c. milk
2 T. flour	1 (10 3/4 oz.) can condensed cream of potato soup
1/4 tsp. salt	1 c. shredded Cheddar cheese
1/4 tsp. thyme	

Melt butter in heavy saucepan. Add onion and corn; sauté until tender, about 5 minutes. Combine flour, salt, thyme, dill weed, pepper and 1/2 cup milk; stir until smooth. Pour into corn mixture. Cook and stir 1 minute. Add remaining milk and condensed soup. Cook, stirring constantly, until thickened, and desired serving temperature. Stir in cheese until melted. Do not boil. Yield: 5 1/2 cups.

Betty Franken

Tomato Soup

4 c. canned tomatoes	1/2 tsp. baking soda
1/2 stick oleo or butter	1 ctn. half & half
1/4 c. cornstarch	2 c. milk

Heat tomatoes and butter in a pan, cook until clear liquid around edges. Whip with beater until no lumps. Mix cornstarch, baking soda and small amount of half & half in small dish (thin paste). Put a little of hot tomato mixture in also. Add to rest of tomato mixture. Add rest of half & half and milk. Heat, don't boil, after adding milk.

Judy Felten

Hamburger Soup

1 lb. hamburger	1 can tomato soup
1 sm. onion, diced	2 beef bouillon cubes
1 c. carrots, diced	5 to 6 c. water
1 c. potatoes, diced	1 tsp. pepper
1 c. celery, diced	2 tsp. Worcestershire sauce
1 c. egg noodles	

Combine all ingredients and simmer 30 to 40 minutes.

Michele Ronfeldt

Hearty Hamburger Soup

1 lb. ground beef	1/2 c. chopped celery
4 c. water	4 beef bouillon cubes
1 (14 1/2 oz.) can diced tomatoes, undrained	1 1/2 tsp. salt
3 med. carrots, sliced	1/4 tsp. pepper
2 med. potatoes, peeled & cubed	1/4 tsp. dried oregano
1 med. onion, chopped	1 c. cut fresh or frozen green beans

Fernetta Siebrecht

Cheeseburger Soup

1 lb. ground beef, browned	3 c. milk
1 (46 oz.) can chicken broth	4 T. margarine
1 chopped onion	1/4 c. cornstarch
2 c. carrots, grated or chunks	1 1/2 tsp. salt
2 c. diced celery	1/2 tsp. pepper
2 tsp. dried parsley flakes	1 lb. Velveeta or American cheese
2 tsp. basil flakes	1/2 c. sour cream
8 to 10 c. diced potatoes	

Boil broth and vegetables until tender, about 10 minutes. Heat milk, margarine and cornstarch, and add to the vegetables. Add approximately 1 1/2 teaspoons salt and 1/2 teaspoon pepper, Velveeta or American cheese, and sour cream.

Mrs. Mitch Barlow

Meatball Soup

2 (14 1/2 oz.) cans beef broth	1/4 tsp. pepper
1 (14 1/2 oz.) can tomatoes	1/4 tsp. dried oregano leaves
1 env. dry onion soup mix	1/4 tsp. dried basil leaves
2 c. sliced carrots	1 bay leaf
2 c. diced potatoes	2 c. water
1/2 c. chopped celery & tops	Meatballs (I use frozen)
1/4 c. chopped parsley or parsley flakes	

Combine water, beef broth, tomatoes, onion soup mix, carrots, celery, parsley, pepper, oregano, potatoes, basil and bay leaf; bring to a boil. Reduce heat and simmer, covered, stirring occasionally, until vegetables are almost tender. Add meat balls and simmer for 30 minutes.

All ingredients, including meatballs, can be put in a crock-pot all day.

Jan Witte

Meatball Mushroom Soup

1/2 lb. ground beef	1/2 tsp. dried minced garlic
2 (10 3/4 oz.) cans condensed cream of mushroom soup, undiluted	1/4 c. quick-cooking barley
1 1/3 c. milk	1/4 c. uncooked elbow macaroni
1 1/3 c. water	1/4 c. uncooked long-grain rice
1 tsp. Italian seasoning	1 med. carrot, shredded
1 tsp. dried minced onion	1 (4 1/2 oz.) jar sliced mushrooms, drained
	2 T. grated Parmesan cheese

Shape beef into 1-inch balls; set aside. In a large saucepan, combine soup, milk and water; bring to a boil. Add Italian seasoning, onion, garlic, barley, macaroni and rice. Reduce heat; simmer, uncovered, for 15 minutes. Meanwhile, brown meatballs in a nonstick skillet until no longer pink. Stir carrot into soup; cover and simmer for 5 minutes. Use a slotted spoon to transfer meatballs to soup. Stir in mushrooms and Parmesan cheese; heat through. Yield: 6 servings.

Fernetta Siebrecht

Turkey Wild Rice Soup

1 med. onion, chopped	2 c. cooked wild rice
2 celery ribs, diced	2 c. light cream
2 carrots, diced	2 c. diced turkey
1/2 c. butter	1 tsp. dried parsley flakes
1/2 c. flour	1/2 tsp. salt
4 c. broth (chicken or turkey)	1/4 tsp. pepper

In a 4-quart kettle, sauté vegetables in butter until onion is transparent. Reduce heat. Blend in flour and cook until bubbly. Gradually add broth, stirring constantly. Bring to a boil, boil 1 minute. Reduce heat and add remaining ingredients. Simmer 20 minutes. Yield: about 3 quarts.

Mrs. Mark Gividen

Cream of Wild Rice Soup

1/2 c. wild rice	2 cans cream of potato soup
9 slices bacon	2 c. shredded American or Cheddar cheese
1 med. onions	
2 pt. half & half	

Boil rice for 30 minutes. Cut bacon and slice onions; sauté until bacon is done. Mix half & half with rice and add bacon and onion. Stir in soup and add cheese. Heat, stirring constantly, until cheese is melted.

Tonia (Mauser) McCoid

Cheese and Potato Wild Rice Soup

1/2 c. wild rice, uncooked	2 (10 3/4 oz.) cans cream of potato soup (dilute with 1 can liquid, 1/2 milk & 1/2 water)
1 1/2 c. water	
1/2 lb. bacon, cut into pieces	1 qt. milk
1/4 c. chopped onion	2 1/2 c. grated American cheese

Combine wild rice and water in saucepan and cook over low heat for 45 minutes; drain and set aside. Fry bacon pieces and onion in skillet until bacon is crisp. Drain bacon and onion on paper towel. Place soup in large saucepan; dilute as directed above. Stir in milk (1 quart), bacon, onion, cheese, and cooked rice. Stir until cheese is melted. Yield: 8 to 10 servings.

Marie Diersen

Hodge Podge Soup

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|-----------------------------------|-----------------------------|
| 1 1/2 lb. ground beef | 1 (31 oz.) can pork & beans |
| 3/4 c. chopped onion | 1 T. Worcestershire sauce |
| 1 1/2 c. chopped celery | 1/2 tsp. oregano |
| 1 clove garlic (or garlic powder) | 1 lg. can tomatoes |
| 3 cans minestrone soup | |

In a large pan, brown ground beef, onion and garlic. Stir in celery, minestrone, pork and beans, Worcestershire sauce and oregano, plus 3 cups water. Simmer, covered, 30 to 40 minutes or longer. Add 1 can tomatoes.

Clare (Kotz) King

Fruit Soup

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|---|---|
| 1 (No. 2 1/2) can peaches, drain & save juice | 2 (10 oz.) pkg. frozen (or fresh) strawberries, drained |
| 1 (No. 2 1/2) can pears, cut into sm. pcs. | 1 can pineapple tidbits or crushed, drained |
| 2 cans mandarin oranges | 1 can seedless grapes or fresh |
| 3 or 4 bananas | 1 (6 oz.) can frozen orange juice |
| 3 T. tapioca | 1/2 c. sugar |
| 1 1/2 c. fruit juices | |

Cook until thickened and clear. Add ingredients and keep refrigerated. Keeps really well.

Monna Lou Fitzsenry

Black Bean Smoked Chicken Soup

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|---|---|
| 2 (14 oz.) cans black beans | 2 T. liquid smoke |
| 2 (14 oz.) cans chopped tomatoes | 2 lg. cans chicken stock |
| 1 1/2 c. carrots, diced | 1 1/2 T. salt (I use less) |
| 1 1/2 c. celery ribs, diced | 1 T. pepper (or less if you prefer) |
| 1 lg. onion, diced | 2 T. cumin |
| 1/2 lb. cooked chicken breast, boneless | 1 tsp. cayenne pepper (reduce if you prefer less) |

Lightly season chicken breast with salt and pepper. Bake at 350° for 10 to 12 minutes or until done. Do not overcook. Cool and cut into 1/2-inch chunks. Dice vegetables and sauté for 5 minutes over medium heat until soft. Add spices and cook for 2 more minutes. I use chicken stock, less calories. Add beans (undrained), tomatoes, liquid smoke, chicken and chicken stock. Cook over low heat until heated thoroughly.

This soup always gets rave reviews when served! It's also low in calories.

Ranee (Naslund) Schouviller

Sandwiches

Taverns

1 1/2 c. water
1 onion, cut fine
2 level tsp. chili powder
3/4 c. catsup

2 lb. ground beef
2 tsp. dry mustard
Salt, to taste

Simmer water, onion, chili powder and catsup 10 minutes. Add ground beef and dry mustard. Salt to taste. Cook 1/2 to 3/4 hour.

Joan Martin

Taverns

2 lb. hamburger
3/4 c. water

1 c. ketchup
1 onion, chopped fine

Mix together water, ketchup and onion and cook for 5 minutes. Add hamburger, 2 teaspoons chili powder and 2 teaspoons mustard powder. Cook 30 minutes. Serve on buns.

These Taverns freeze well and are good to have ready for unexpected guests.

Kathleen Lichtenberg

Taverns

1 lb. hamburger
1/2 c. water
1/2 c. ketchup

1/2 tsp. mustard
1/2 tsp. chili powder
1 tsp. salt

Brown hamburger and drain. Mix remaining ingredients together and add hamburger. Heat in crock-pot. If desired, add pepper and onion.

Theresa Bailey

Drive-In Burgers

3 lb. ground beef
1/2 c. chopped onion
1 c. water
1 1/2 c. ketchup
4 T. paprika

2 T. chili powder
1 1/2 tsp. salt
1 tsp. pepper
1 T. Worcestershire sauce

Brown ground beef with onion. Add remaining ingredients and simmer 20 minutes. Serve on hamburger buns.

Nancy Miller

Loosemeat Sandwiches

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|------------------------|------------------------------|
| 1 clove garlic, minced | 2 T. brown sugar |
| 1 T. vegetable oil | 1 tsp. Worcestershire sauce |
| 1 med. onion, chopped | 1 tsp. Lawry's seasoned salt |
| 1 lb. ground chuck | 1/2 tsp. Kitchen Bouquet |
| 1/2 c. tomato juice | 1/8 tsp. cayenne pepper |

In a large skillet, over medium heat, sauté garlic in oil, just until you can smell it. Don't brown. Add chopped onion, sauté until soft. Add meat, stir with a fork to crumble as finely as possible. When meat is browned; drain well. Add remaining ingredients. Simmer, uncovered, until the liquid cooks out (15 to 20 minutes). Spoon onto hamburger buns. Yield: enough for 8 buns.

Lori Nehring

Maidrites for Large Group

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|---------------------------|-------------------------|
| 20 lb. hamburger | 1 green pepper, chopped |
| 1 lg. onion | 2 T. salt |
| 2 T. Worcestershire sauce | Pepper, to taste |
| 2 c. chopped celery | 1/4 c. salad mustard |
| 1/4 c. vinegar | 2 c. water |
| 2 qt. Heinz ketchup | 2 T. sugar |

Brown and crumble hamburger, onion, green pepper and celery. Mix remaining ingredients and simmer.

Arlene Miller

Fiesta Sloppy Joes

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|----------------------------|----------------------------------|
| 1 lb. ground beef | 1/4 tsp. dry mustard |
| 3/4 c. uncooked rice | 1/4 tsp. salt |
| 1 sm. onion | 1/4 tsp. chili powder |
| 1 sm. chopped green pepper | 2 c. cooked tomatoes or 1 1/2 c. |
| 1 clove garlic, minced | tomato juice |
| 1/2 tsp. sugar | |

Brown beef in heavy skillet, keeping meat in chunks. Drain off excess fat and add remaining ingredients. Bring to a boil. Reduce heat to low, cover and cook for 25 minutes, without stirring. Stir and serve hot on buns. May need to add some water while cooking.

Lynn (Currie) Pawelski

Tom's Four-Pound Sandwich Filling

1 sm. loaf French bread	1 lb. bacon
1 lb. sausage	1 lb. hamburger
1 lb. Velveeta cheese	1/4 c. milk

Cook sausage and hamburger until done; drain. Cook bacon and crumble with sausage and hamburger; cook together with cheese. Add milk and stir well. Split French bread loaf lengthwise. Spoon mixture on top of each half. Place on cookie sheet and bake 20 minutes in a 250° oven. Cut into 2-inch slices to serve.

Tom Huelman

French Onion Beef Au Jus

3 to 4 lb. beef roast, tip or rump	1 (1 1/4 oz.) pkg. dry onion soup mix
1/2 c. soy sauce	5 c. water
1 clove garlic, minced	2 lg. sweet onions, cut in 1/4" slices

Combine all ingredients in slow-cooker. Cook 8 to 10 hours on low. Remove roast and let stand for 20 minutes. Slice thin. Make sandwiches using French rolls or large croissants, with slices of Swiss cheese. Dip sandwiches into bowls of the onion soup.

Barb Watson

Dilly Beef Sandwiches

3 to 4 lb. boneless beef roast	1/2 c. chili sauce
1 (16 oz.) jar whole dill pickles	2 cloves garlic

Place meat in slow-cooker. It may need cutting in half for small cooker. Add pickles, chili sauce and garlic. Cook 8 to 9 hours on low. Discard pickles and garlic cloves. Shred meat and return to sauce. Spoon onto buns.

Marlys Kroese

French Dip Sandwiches

- | | |
|---------------------------------|---|
| 1 3/4 lb. rump or tip roast | 1 1/2 T. browning sauce (Kitchen Bouquet) |
| 1/2 c. soy sauce | 1 (1 1/2 oz.) pkg. dry onion soup mix |
| 1 clove garlic or garlic powder | 5 c. water |

Place roast in a 4- to 6-quart pan or casserole. Combine other ingredients and pour over the roast. Cover tightly and bake at 325° for 2 1/2 hours. Remove roast and cool. Slice roast thinly and return it to broth. Butter hoagie buns or sliced French bread, and toast in oven. Add meat and use liquid as dip.

Variation: To make a Philly sandwich, sauté onions, mushrooms and green pepper to put on top of meat, and top with a slice of Provolone cheese.

Carolyn Stille

Pizza Burgers

- | | |
|---------------------------------------|------------------|
| 1 lb. ground beef, browned with onion | 1/2 tsp. oregano |
| 1/2 tsp. garlic powder | 1/2 tsp. pepper |
| 1 can tomato soup | 1 tsp. salt |

Mix all ingredients together and spread over half a bun. Sprinkle with Mozzarella cheese on top. Put under broiler until cheese is melted.

Mrs. Ray (Lisa) Brenner

Pizzawiches

- | | |
|------------------------------|---------------------------------|
| 1 lb. ground beef | 1 scant c. ripe olives, chopped |
| 8 oz. Cheddar cheese, grated | 1 tsp. garlic salt |
| 1 med. onion, chopped | 1/2 tsp. oregano |
| 1 can tomato soup | |

Cook ground beef, but do not brown; drain and cool. Add the remaining ingredients to the meat and mix well. Be sure to cool before adding cheese. Spread on French bread slices and put in oven until bubbly and lightly browned.

Lola Naslund

Pizza Burgers

2 lb. ground beef, browned, drained & cooled	1/4 c. Parmesan cheese
8 oz. Mozzarella cheese	1 tsp. garlic salt
1 can tomato soup	1 tsp. oregano
1/4 btl. chili sauce	Salt, to taste
	Pepper, to taste

Mix all ingredients well. Spread on 20 hamburger buns. Bake in foil for 20 minutes at 350°, or heat in microwave until warm. May be frozen, and removed from the freezer just before baking.

Melanie Currie

Pizza Burgers

2 lb. ground beef	1/2 tsp. salt
1 (15 oz.) can tomato sauce	1/2 tsp. pepper
1 tsp. onion salt	2 T. Worcestershire sauce
1 sm. can mushrooms (opt.)	1/2 lb. cubed Velveeta cheese
2 tsp. oregano	Grated or sliced Mozzarella cheese
1/2 tsp. garlic salt	

Brown hamburger, crumble and drain. Stir in above ingredients with hamburger. Simmer 10 minutes, then add Velveeta cheese. Simmer until cheese melts. Split 1 dozen buns in half. Spoon mixture on buns. Top with grated or sliced Mozzarella cheese. Put under broiler, and broil until cheese is melted and slightly brown.

Nancy Ploeger

Pizza Witches

1 lb. ground beef	1 tsp. garlic salt
8 oz. Cheddar cheese, grated	1/2 tsp. oregano
1/2 c. onion	1 c. ripe black olives
1 can tomato soup	Loaf French bread
1/2 can cooking oil	

Cook ground beef, cool and drain. Use medium heat and don't brown. Add rest of following ingredients and mix well: Cheddar cheese, onion, tomato soup, 1/2 soup can oil, garlic salt, oregano and black olives. Let this stand overnight in a tightly-covered container in refrigerator. Spread on sliced French bread and put under broiler until bubbly and slightly browned.

I made this as a homework project for Mrs. Barlow's class. My family seemed to enjoy these. I did add a little extra cheese on top of mixture, once it was on the bread.

Mallory Hansen

Spamwiches

- | | |
|-------------------|-----------------------------------|
| 1 can Spam | Shredded Cheddar cheese, to taste |
| 1 can tomato soup | 1 T. minced onion |

Grind Spam. Add tomato soup, cheese and onion. Mix and spread on a bun half. Broil until warm and cheese melts. Watch closely.

Peggy Kalin

Hot Ham and Cheese Sandwiches

- | | |
|---------------------------|-----------------------|
| 1/2 c. butter or oleo | 1 T. poppy seed |
| 1/4 c. prepared mustard | 6 hamburger buns |
| 1/4 c. chopped onion | 6 slices boiled ham |
| 1/8 tsp. Accent seasoning | 6 slices Swiss cheese |

Mix all ingredients and spread on both sides of each bun. Put 1 slice of ham and cheese on each bun, folding, if necessary, to fit. Close bun. Wrap in aluminum foil and place on cookie sheet; bake at 350° for 15 minutes.

Can be made ahead of time and frozen. Thaw and then heat.

Juanita Johnson

All-American Barbecue Sandwiches

- | | |
|---------------------------|--------------------------|
| 4 1/2 lb. ground beef | 2 T. vinegar |
| 1 1/2 c. chopped onion | 2 T. sugar |
| 2 1/4 c. ketchup | 1 T. salt |
| 3 T. prepared mustard | 1 T. pepper |
| 3 T. Worcestershire sauce | 18 hamburger buns, split |

In a Dutch oven, cook beef and onion until meat is browned and onion is tender; drain. Combine remaining ingredients, then stir into beef mixture. Heat through. Serve on buns. Yield: 18 servings.

Sue Kenny

Ranch Burgers

1 1/2 lb. lean ground beef
 4 tsp. spicy seasoning mix*
 4 egg-hamburger buns, split
 Romaine lettuce

Sliced tomatoes
 1/4 c. creamy ranch dressing
 2 T. canned fried onion rings

***Spicy seasoning mix:** Combine and store, covered, in airtight container. Shake before using to blend. Yield: about 3 tablespoons:

2 tsp. dried thyme leaves
 2 tsp. sweet paprika
 1 1/2 tsp. salt
 1 tsp. garlic powder

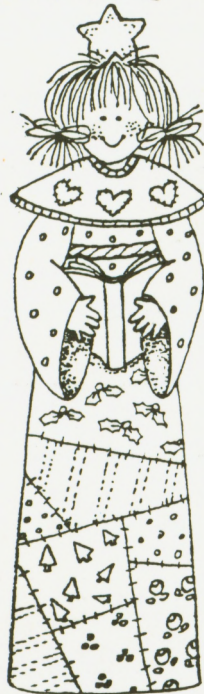
1 tsp. onion powder
 1/2 tsp. ground red pepper
 1/2 tsp. ground white pepper

Shape ground beef into four 3/4-inch-thick patties. Press seasoning mix evenly into both sides of patties. Place patties over medium coals and grill 13 to 15 minutes. Or, heat large, heavy nonstick skillet over medium heat until hot. Add patties and cook 12 to 15 minutes for medium doneness, turning once. Patties should be cooked to medium doneness (160 °) or until centers are no longer pink and juices show no pink color. Line bottom of each bun with lettuce and tomato slices; top with burgers. Spoon ranch dressing evenly over burgers; sprinkle with onion rings. Top with bun. Yield: 4 servings.

Sue Kenny



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Breads & Baked Goods

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Breads & Baked Goods

Muffins

Bran Muffins

3 c. sugar	1 1/2 tsp. salt
1 c. Crisco (plain or buttered)	1 qt. buttermilk
4 eggs	2 c. Nabisco 100% Bran
2 c. boiling water	4 c. Kellogg's All-Bran or Bran Buds
5 c. flour	
5 tsp. baking soda	

Mix all together in large bowl. Bake at 350° for 25 minutes. Freezes well.
Yield: 35 jumbo muffins.

Terri Rininger

Six-Week Raisin Bran Muffins

4 eggs	5 c. flour
1 c. vegetable oil	2 tsp. salt
1 qt. buttermilk	5 tsp. baking soda
1 (20 oz.) box Raisin Bran cereal	3 c. white sugar

In a large bowl, beat eggs. Add rest of ingredients and mix well. Let stand overnight in refrigerator before using. Fill muffin cups 2/3-full. Sprinkle with cinnamon and sugar. Bake at 400° for 20 minutes. Store in refrigerator for up to 6 weeks.

Note: Grease muffin tins or use paper muffin cups.

Patty Buell

Morning Glory Muffins

2 c. flour	1/2 c. nuts
2 tsp. baking soda	1/2 c. coconut
1/2 tsp. salt	1 apple, cored, peeled & grated
2 tsp. cinnamon	3 eggs
1 1/4 c. sugar	1 c. oil
2 c. grated carrots	2 tsp. vanilla
1/2 c. raisins	

Sift dry ingredients together. Combine fruits and nuts; stir in flour mixture. Slightly beat the eggs, oil and vanilla; stir into rest of ingredients. Do not overmix. Fill muffin cups 3/4-full. Bake at 350° for 20 to 25 minutes. Yield: 1 1/2 dozen.

Marlys (Rydberg) Bennett

Pumpkin-Apple Streusel Muffins

2 1/2 c. all-purpose flour	2 eggs, lightly beaten
2 c. sugar	1 c. solid-pack pumpkin
1 T. pumpkin pie spice	1/2 c. vegetable oil
1 tsp. baking soda	2 c. peeled, finely-chopped apples
1/2 tsp. salt	

In large bowl, combine first 5 ingredients; set aside. In medium bowl, combine eggs, pumpkin and oil. Add liquid ingredients to dry ingredients; stir just until moistened. Stir in apples. Spoon batter into greased or paper-lined muffin cups; fill 3/4-full. Sprinkle streusel topping over batter. Bake in preheated 350° oven for 35 to 40 minutes.

Streusel Topping: Combine 2 tablespoons flour, 1/2 cup sugar and 1/2 teaspoon ground cinnamon. Cut in 4 teaspoons butter.

Shelly Wiese

Banana Split Muffins

1 1/2 c. flour	1/2 c. Miracle Whip
1 c. sugar	3 bananas, mashed
1 tsp. baking soda	Mini semi-sweet chocolate chips
1 tsp. salt	Chopped nuts
1 egg	

Mix flour, sugar, baking soda and salt in large bowl. Beat egg in small bowl; stir in dressing. Add to flour mixture; stir just until moistened. Stir in bananas. Spoon in a greased muffin pan, filling each cup almost full. Sprinkle with chips and nuts. Bake in preheated 375° oven for 20 to 25 minutes. Yield: 12 muffins.

Donna Davis

Pumpkin-Chocolate Chip Muffins

1/2 c. (1 1/4 oz.) sliced unblanched almonds	1/4 tsp. baking powder
1 2/3 c. flour	1/4 tsp. salt
1 c. sugar	2 lg. eggs
1 T. pumpkin pie spice	1 c. pumpkin (1/2 of 1 lb. can)
1 tsp. baking soda	1/2 c. butter (oleo), melted
	1 c. (6 oz.) chocolate chips

Heat oven to 350°. Put almonds on a baking sheet or pie pan and bake about 5 minutes, just until lightly browned. Watch carefully so almonds don't burn. Cool quickly. Mix flour, sugar, pumpkin pie spice, baking soda, baking powder and salt in a large bowl. Break eggs in another bowl. Add pumpkin and butter; whisk until well blended. Stir in chocolate chips and almonds. Pour over dry ingredients and fold in with a rubber spatula just until dry ingredients are moistened. Scoop batter evenly into muffin cups. Bake 20 to 25 minutes, or until puffed or springy to the touch in the center. Turn out onto a rack to cool. Wrap in a plastic bag for 1 to 2 days. Reheat before serving. Yield: 12 muffins.

Judy Felten

Scrambled Egg Muffins

1/2 lb. bulk pork sausage	1/2 tsp. salt
12 eggs	1/4 tsp. pepper
1/2 c. chopped onion	1/4 tsp. garlic powder
1/4 c. chopped green pepper	1/2 c. shredded Cheddar cheese

In a skillet, brown sausage; drain. In a bowl, beat eggs and add onion, green pepper and garlic powder. Stir in sausage and cheese. Spoon by 1/3 cupful into greased muffin cups. Bake at 350° for 20 to 25 minutes, or until a knife inserted near the center comes out clean. Yield: 1 dozen.

Kids love them and they are easy for little ones to eat. They reheat well in microwave oven. I sometimes use little smokies and red sweet peppers instead of ground pork and bell pepper.

Roxy Buck

Quick Breads

Banana Bread

1/2 c. butter or oleo
1 c. sugar
2 eggs
3 bananas (mashed)

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

Cream butter and sugar. Add beaten eggs, then flour and baking soda. Add bananas and nuts. Place in greased loaf pan and bake in 350° oven for 60 minutes.

Kathleen Lichtenberg

Banana Bread

1 c. sugar
1/2 c. butter
2 eggs
3 bananas (mashed)
2 T. sour milk

1 tsp. baking soda (add to sour
milk)
1/2 c. nuts
2 c. flour

Bake 1 hour at 350°. Yield: 1 loaf.

Vernette Mesenbrink

Rhubarb Bread

1 1/2 c. brown sugar (packed)
2/3 c. oil
1 egg
1 tsp. salt
1 c. sour milk or buttermilk

1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
1 1/2 c. diced raw rhubarb
1/2 c. chopped nuts (opt.)

TOPPING:
1/2 c. sugar

1 T. margarine
1/2 tsp. cinnamon

Combine brown sugar and oil. Add egg, milk and vanilla; beat well. Add the dry ingredients. Fold in rhubarb and nuts. Pour into 2 greased and floured loaf pans. Combine topping ingredients and sprinkle on top. Bake in 325° oven for 40 minutes.

Brenda (Aylward) Naberhaus

Eggnog Bread

1/4 c. butter or oleo, melted	1 c. eggnog
3/4 c. sugar	1/2 c. chopped nuts
2 eggs, beaten	1/2 c. raisins
2 1/4 c. flour	1/2 c. red & green maraschino cherries
2 tsp. baking powder	
1 tsp. salt	

In a large bowl, combine butter, sugar and eggs; mix well. Combine flour, baking powder and salt. Stir in butter mixture alternately with eggnog. Mix only until dry ingredients are moistened. Fold in nuts, raisins and cherries. Spoon into greased 4 1/2 x 8 1/2 x 2 1/2-inch loaf pan. Bake at 350° for 70 minutes.

Karen Lichtenberg

Quick Zucchini Bread

1 pkg. Pillsbury nut quick bread mix	2/3 c. milk
1/2 tsp. cinnamon	2 T. oil
1/4 tsp. cloves	1 egg
1 c. shredded zucchini	1 T. sugar

Heat oven to 350°. Grease and flour bottom of 5x9-inch loaf pan. In a large bowl, combine all ingredients, except sugar; stir until all particles are moistened. Pour into prepared pan and sprinkle sugar evenly over batter. Bake 50 to 60 minutes, or until toothpick inserted in center comes out clean. Cool and remove from pan.

Karen Lichtenberg

Chocolate Zucchini Bread

3 c. flour	1/4 c. baking cocoa
2 c. sugar	3 eggs, beaten
1 tsp. baking soda	2 c. grated zucchini
1 tsp. cinnamon	1 c. vegetable oil
1/2 tsp. salt	1 c. chopped nuts
1/4 tsp. baking powder	1 tsp. vanilla

Preheat oven to 325°. In a large bowl, mix together flour, sugar, baking soda, cinnamon, salt, baking powder and cocoa. In another bowl, combine remaining ingredients. Stir zucchini mixture into flour mixture. Grease and flour 2 (5x9-inch) loaf pans, divide mixture evenly between the loaf pans. Bake for 1 hour. Cool for 10 minutes on a rack, then remove from pan.

Karen Lichtenberg

Sweet Potato Bread

2/3 c. Crisco	2 tsp. baking soda
2 2/3 c. sugar	1 1/2 tsp. salt
4 eggs	1/2 tsp. baking powder
1 (16 oz.) can drained sweet potatoes (mashed)	1 tsp. cinnamon
2/3 c. water or milk	1 tsp. ground cloves
3 1/3 c. flour	2/3 c. coarsely-chopped pecans
	2/3 c. raisins

Preheat oven to 350°. Grease 2 (5x9x3-inch) loaf pans. In a large bowl, cream Crisco and sugar until fluffy. Add eggs, sweet potatoes, and water or milk. Blend in flour, baking soda, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour into loaf pan or muffin tins. Bake loaf pans for 70 minutes, or until toothpick comes out clean.

Note: Muffins only need to bake 15 to 20 minutes. You can use 2 1/2 to 3 cups shredded sweet potatoes instead of the canned ones.

Jo Ann Jacobson

Apple Quick Bread

1/2 c. oleo (1 stick)	2 c. flour
1 c. sugar	1/2 tsp. salt
2 eggs	1 tsp. vanilla
1 tsp. baking soda	2 c. chopped apples (fine)
2 T. buttermilk (I use milk)	

Mix and bake at 350° for 1 hour. Add the following topping before baking.

TOPPING:

3 T. oleo	3 T. sugar
3 T. flour	4 tsp. cinnamon

Cut with a knife as for pie crust.

Yield: 1 large loaf or 2 small loaves.

Shirley Myrtue

Butter Pecan Bread

1 pkg. butter pecan cake mix	1 c. hot water
1 pkg. instant coconut cream pudding	4 eggs
1/4 c. oil	1 tsp. vanilla
	1/4 c. chopped nuts

Beat all ingredients together. Pour into 2 (4x8-inch) loaf pans, or 4 small pans. Bake at 350° for 15 minutes, then at 300° for 45 minutes.

Karen Lichtenberg

Snowball Doughnuts

2 eggs, beaten	1/2 c. sugar
1 c. milk	3 c. flour
1 1/2 tsp. salt	1 T. baking powder
1 tsp. vanilla	1 T. melted lard

Beat eggs until light. Add sugar, milk and vanilla. Sift dry ingredients in and stir. Drop by teaspoon into hot grease. Remove from hot grease and put into a bowl of powdered sugar or plain sugar. Stir. Serve warm.

Family recipe passed down through generations. Very good. No leftovers.

Cindy Myrice

Christmas Eve German Fritters

3/4 c. flour	3 c. flour
2/3 c. water	1 tsp. salt
3 tsp. shortening	1 c. sugar
1 c. milk	6 egg whites & yolks (separated)
1 pkg. yeast	1 tsp. cardamom
1/2 c. warm water	
1 c. raisins, cooked & drained	

Mix 3/4 cup flour and 2/3 cup water; add together with shortening and milk. Cook as for a white sauce. Cool until lukewarm; add sugar and salt. Add egg yolks, one at a time. Add yeast in 1/2 cup warm water, raisins, cardamom and flour. Add beaten egg whites. Let rise, stir down and let rise again. Drop into deep fat by spoonful.

Mrs. Randy Wiese,

In Memory of Grandma Caroline (Emil) Hansen

Pancakes

1 c. flour	1 beaten egg
1 T. sugar	1 c. milk
2 tsp. baking powder	2 T. oil
1/4 tsp. salt	

In a mixing bowl, stir together flour, sugar, baking powder and salt. In another mixing bowl, combine egg, milk and cooking oil. Add to flour mixture all at once. Stir mixture just until blended but still slightly lumpy. Pour onto griddle; when bubbles appear, flip pancake.

Missy Kestel

Waffles

2 eggs, beaten well
2 c. buttermilk or sour milk
1 tsp. baking soda
2 c. flour

2 tsp. baking powder
1/2 tsp. salt
6 T. soft shortening (bacon fat)

Yield: about 8 waffles.

Donna Davis

Waffles

2 c. Bisquick
1 egg

1 1/2 c. club soda

Mix well.

Phyllis Ayers

Rolls

Crispies

1 pkg. active dry yeast
1/4 c. warm water
1 c. butter or margarine,
softened

1 c. sour cream
1/2 tsp. salt
1 tsp. vanilla
4 c. unsifted all-purpose flour

COATING MIXTURE:

4 c. sugar

4 tsp. cinnamon

Dissolve yeast in water. Stir in butter, sour cream, salt, vanilla and flour. Refrigerate dough at least 3 hours, or overnight. Mix sugar and cinnamon for coating and set aside. Divide cold dough in half; keep half in refrigerator. Roll other half into rectangle no thicker than 1/8-inch-thick. Sprinkle dough with some of coating mixture. Roll up dough and pinch seam and ends closed. Cut into 1-inch slices. Place each slice on a layer of the coating mixture. Roll slice paper-thin. Be sure to turn over the dough several times as you roll it. Add more coating mix to your working area as needed. Place 2 crispies on a greased cookie sheet. Bake 8 to 10 minutes at 400°. Remove crispies from cookie sheet immediately, after baking. Clean cookie sheet before baking more crispies. Repeat rolling procedure for other half of dough. Yield: about 30 crispies.

Some call this kind of roll an elephant ear. Watch carefully while the crispies are baking. The sugar mixture tends to caramelize and they can burn rather quickly.

Phyllis VanBuskirk

Lazy Day Crispies

1 can refrigerated crescent
rolls
1 c. sugar

2 tsp. sugar
Oleo, to spread on rolls

Mix sugar and cinnamon together. Sprinkle on counter. Unroll rolls, using 1/2 of can at a time. Make rectangle, pressing perforations together. Spread with oleo and sprinkle with sugar-cinnamon mix. Roll as for cinnamon rolls. Cut in 4. Flatten each roll flat with rolling pin. Bake on cookie sheet (ungreased) 10 minutes. Watch closely. Frost with powdered sugar frosting. Repeat with other half of can. Yield: 8 rolls.

Very good and foolproof, but a little messy to make. Use plenty of sugar-cinnamon on counter to avoid sticking. Freezes well, unfrosted.

Peggy Kalin

Apple Pinwheels in Syrup

1 pastry for 2-crust pie
4 c. grated apples

1 tsp. cinnamon

SAUCE:

3/4 c. white syrup
1/2 c. brown sugar
2 c. hot water

1/4 tsp. salt
1/4 c. oleo
1 tsp. vanilla

Roll pastry into 12x14-inch rectangle. Spread apples and cinnamon over pastry and roll as for jellyroll or cinnamon rolls. Slice into 1 1/2 to 2-inch pieces and lay in a 9x13-inch pan. Bake at 400° for 15 minutes.

Sauce: Combine sauce ingredients in saucepan, bring to a full boil. Pour over rings. Return to oven and bake for 15 to 20 minutes longer.

Serve with ice cream or whipped cream.

Lorraine Drey

Cinnamon Rolls

DOUGH:

2 pkg. yeast	1/2 c. sugar
1/2 c. warm water	2 tsp. salt
1 T. sugar	3 eggs
Pinch of ground ginger	3 c. flour
2 c. warm water	1/2 c. melted oleo
	5 c. flour

TOPPING:

1 c. cream, whipped	1/2 tsp. vanilla
1 tsp. cinnamon	1/2 c. brown sugar

Mix the yeast, 1/2 cup warm water, 1 tablespoon sugar and ground ginger; let stand to dissolve. Add 2 cups warm water, 1/2 cup sugar, 2 teaspoons salt, eggs and the flour. Let stand until bubbly. Add 1/2 cup melted oleo and remaining 5 cups flour to make a soft dough. Let rise until doubled in size. Roll dough out to 1/2-inch-thick, spread with oleo or butter, sprinkle with brown sugar and cinnamon, roll up and cut. Put, cut-side down, in 2 cake pans.

Topping: Spread topping of the cream, vanilla, brown sugar and cinnamon (mixed) over top of rolls. Let rise until doubled. Bake at 375° for 20 to 25 minutes.

Note: When making, I add enough flour to make a soft dough, then knead the rest in. Also in place of the cream, I use 2 cups Cool Whip (8-ounce container).

Mary Goettsch

Cinnamon Rolls

(Bread Machine)

1 c. water	1/3 c. oleo
2 eggs	1/2 tsp. salt
4 1/2 c. bread flour	2 tsp. active dry yeast
1/2 c. sugar	

CARAMEL:

1/2 c. oleo	1 1/2 c. brown sugar
	1/4 c. white syrup

Put in bread machine. Set bread machine on bread setting. When time is completed, remove dough, knead 1 minute. Let rest 15 minutes. Roll out, spread with butter. Sprinkle with sugar and cinnamon. Cut 18 rolls and put in pans on top of caramel.

Caramel: Melt the caramel in a 10x13-inch cake pan and some in a smaller pan, such as pie tin. Place 12 rolls in cake pan and 6 in smaller pan. Heat oven to 200°. Shut off and put rolls in for 1/2 hour. Remove and heat oven to 350°. Bake rolls 20 to 25 minutes. Remove and turn upside down.

Jean Hogue

Extra-Special Sweet Rolls

MIXTURE #1:

2 pkg. dry yeast
1/2 c. warm water

1 T. sugar
Pinch of ginger

MIXTURE #2:

2 c. warm water
2 tsp. salt

3 eggs
3 c. flour

MIXTURE #3:

2 c. softened raisins

1/2 c. shortening
5 c. (more or less) flour

MIXTURE #4:

Butter

1 c. + 2 T. brown sugar

MIXTURE #5:

4 tsp. cinnamon
1 c. whipping cream
1/2 tsp. vanilla

1 tsp. cinnamon
1/3 c. brown sugar
1 c. chopped pecans

Dissolve mixture #1 and let it stand for 10 minutes, then add mixture #2. Beat well and let stand until light and full of bubbles. Add mixture #3, mixing in enough flour to make a soft dough. Let rise until double in bulk. Roll out to make a 12x22-inch rectangle. Fold the ends of the roll to make more uniform in size. May need to stretch the dough and shape it. Butter the dough and sprinkle with mixture #4. Roll up and cut into 1-inch slices and put into greased cake pans. Let rise until double or light. Spread with topping (mixture #5). Bake in a 350° to 400° oven for 20 minutes, or until golden brown. Frost with powdered sugar frosting. Yield: 2 to 3 dozen.

Jo Ann Jacobson

Sweet Rolls

1 c. sugar
1 c. margarine
1 tsp. salt
1 1/3 c. milk

1 1/2 c. water
2 pkg. yeast
5 eggs
8 c. flour

Scald milk; add margarine and sugar, let cool. Dissolve yeast in 1 1/2 cups warm water; add 1 tablespoon sugar. Let set for 10 to 15 minutes. Mix milk mixture, yeast mixture and eggs together. Add about 8 cups flour. Let rise until double in size; punch down and let rise again. Punch down and divide dough in half. Roll out each half into a rectangle. Spread with margarine. Sprinkle sugar and cinnamon on top. Roll up and slice. Put in a greased pan. Cover and let rise. Bake at 350° for 20 minutes. Frost with powdered sugar frosting. Yield: 3 to 4 dozen.

Christine Blenner

Coffeecake Rolls

Mix:

4 c. flour
1 tsp. salt

1/4 c. sugar

Cut into above mix, 1 cup (2 sticks) margarine. Dissolve 1 package yeast in 1/4 cup warm water.

2 eggs, beaten
1 c. milk (scalded & cooled
to lukewarm)

1 c. sugar & 1 T. cinnamon
mixed together

Combine eggs, milk, dissolved yeast and add to flour mixture. Combine lightly, cover tightly. Refrigerate overnight. Divide dough in half. On floured board, roll each half into 12x18-inch rectangle. Sprinkle each half with sugar and cinnamon mix. Roll up tightly, beginning at wide end. Cut each roll into 1-inch slices. Place, cut-side up, on greased cookie sheet. Flatten with palm of hand. No waiting to rise. Bake at 400° about 12 minutes.

Jackie Mentzer

Caramel Nut Rolls

(In Bread Machine or not)

11 T. milk (scant 2/3 c.)
3 eggs
4 c. bread flour
1 tsp. salt
1/2 c. sugar
1/2 c. butter
1 tsp. vanilla

1 T. dry yeast
1/2 c. melted margarine
3/4 c. brown sugar
1/2 c. chopped pecans
1/4 c. margarine, softened
1/4 c. sugar
1 tsp. cinnamon

Place first 8 ingredients in bread machine, use "dough cycle". Combine 1/2 cup melted margarine and brown sugar in a bowl. Spread into a 9x13-inch pan. Sprinkle pecans in pan. Remove dough when cycle is finished. On a floured surface, roll out dough to a rectangle. Spread dough with 1/4 cup margarine, sprinkle with sugar and cinnamon. Roll up and cut into 12 slices. Put, cut-side down, in pan. Let rise until doubled. Bake at 350° for 20 minutes, or until golden. Invert on a tray so the caramel drips down the rolls.

Note: Very good! I also use this recipe to make dinner rolls, by using the first 8 ingredients minus the vanilla.

Lori Nehring

No-Knead Rolls

2 pkg. yeast
 1 1/4 c. warm water
 1/4 c. butter, softened
 1 tsp. salt

1 (4-serving-size) pkg. egg
 custard mix (found in pudding
 section)
 3 to 3 1/2 c. flour

Soften yeast in water in large bowl. Add butter, salt and dry custard mix. Stir until dissolved. Gradually add flour, mixing well. Knead dough on lightly-floured board, 12 times. Roll dough in circle, cut in pie-shaped pieces. Roll each piece into crescent roll, starting with widest end. Brush top surface with egg white, then sprinkle with poppy seeds. Place on greased cookie sheet. Cover. Let rise until light, about 60 minutes. Bake 10 to 15 minutes at 400°.

LaRae Mauser

No-Knead Rolls

2 pkg. dry yeast
 1/4 c. very warm water
 1/3 c. oleo
 3/4 c. hot milk

1/3 c. sugar
 1 1/2 tsp. salt
 2 unbeaten eggs
 4 c. flour

Soften yeast in warm water. Combine oleo and milk in very large bowl, stir until oleo melts. Cool to lukewarm and add sugar, salt, eggs and yeast mixture. Add flour to form slightly sticky dough. Cover and let rise until double. Roll out on floured board to a 12x22-inch rectangle. Spread half of dough with 1/4 cup soft oleo. Mix and sprinkle 1/4 cup sugar and 3 tablespoons cinnamon over dough. Fold in half and cut into 24 strips. Twist each strip 4 or 5 times and shape into round roll. Place on cookie sheet. Let rise until double. Bake 15 minutes at 375°. Frost with powdered sugar frosting while still hot.

Jackie Mentzer

Fly-off-the-Plate Rolls

2 pkg. dry yeast
 1/2 c. warm water
 2 c. hot water
 1/2 c. sugar

3 T. butter
 3 tsp. salt
 6 to 6 1/2 c. flour

Dissolve yeast in warm water; set aside. Pour 2 cups hot water over the sugar, salt and butter. Add 2 cups flour, mix and add dissolved yeast. Add balance of flour. Knead well and place in greased bowl. Let rise until double. Shape into rolls or buns, let rise again until double. Bake at 375° for 18 to 20 minutes.

Jackie Mentzer

Butterhorn Rolls

2 pkg. yeast	2 tsp. salt
1/2 c. water (lukewarm)	1/4 c. shortening
1 1/2 c. milk	2 eggs
1/2 c. sugar	5 1/2 c. sifted flour

Dissolve yeast in water; add milk, sugar, salt, shortening and eggs; mix well. Add flour a little at a time. Turn out on lightly-floured board. Knead until smooth. Place in bowl and let rise until double in size. Punch down, let rest 10 minutes. Shape in rolls. Place on greased sheet and let rise 45 minutes, or until double in size. Bake at 400° for 15 to 20 minutes.

Butterhorns: Roll 1/3 of dough in circular shape, about 1/4-inch-thick. Cut in pie-shaped pieces. Brush with melted butter and roll up, beginning at wide end.

Pat Barlow

Monkey Bread

4 cans Pillsbury country-style biscuits	1 tsp. cinnamon
2/3 c. white sugar	1 1/2 sticks oleo
	1 c. sugar

Quarter biscuits and shake in sugar and cinnamon. Drop into a buttered angel food cake pan. Bring oleo, sugar and cinnamon to a boil. Spoon over dough. Bake at 350° for 45 minutes. Cool in pan for 15 minutes before removing from pan. Yield: makes a lot.

Very good!!

Jenny Bailey

Monkey Bread

4 cans Pillsbury biscuits	3/4 c. oleo
3/4 c. sugar	1 c. sugar
1 T. cinnamon	1 T. cinnamon

Cut each biscuit into 4 pieces, then roll them in 3/4 cup sugar and 1 tablespoon cinnamon mixture. Put them into a greased bundt pan. Boil oleo, sugar and cinnamon; pour over the biscuits. Bake in a 350° oven for 40 minutes.

Kayla Currie

Honey Bubble Ring

- | | |
|-----------------------|-------------------------------|
| 1/2 c. honey | 1 tsp. ground cinnamon |
| 1/3 c. sugar | 1/2 tsp. grated orange peel |
| 1/4 c. chopped pecans | 3 (12 oz.) tubes refrigerated |
| 1 T. orange juice | buttermilk biscuits |

In a bowl, combine first 6 ingredients. Cut each biscuit into 4 pieces; dip each piece halfway into honey mixture. Layer in a greased 10-inch tube pan. Bake at 375° for 30 to 35 minutes, or until golden brown. Cool for 10 minutes; invert pan onto a serving platter. Yield: 12 to 15 servings.

Fernetta Siebrecht

Caramel Breakfast Ring

(Microwave)

- | | |
|--------------------|-----------------------------|
| 1/3 c. brown sugar | 1/3 c. nuts, chopped (opt.) |
| 3 T. margarine | 1 can refrigerator biscuits |
| 1 T. water | |

Combine brown sugar, margarine and water in 8-inch round glass baking dish and cook 1 minute on FULL POWER, stirring after margarine melts. Stir in nuts. Cut the biscuits in quarters and add to sugar mixture. Stir to coat each piece with caramel. Push mixture away from center and set a custard cup in center. Cook, uncovered, 2 1/2 minutes, rotating 1/4 turn, halfway through cooking time. Biscuits should be firm and no longer doughy. Rest 2 minutes. Remove center mold and invert onto serving plate. Serve warm.

Donna Davis

Very-Quick Rolls

1 c. milk, heated enough to
dissolve oleo
1/4 c. oleo

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

Cool and add:

2 eggs, beaten
2 pkg. yeast, dissolved in
2/3 c. warm water

5 to 6 c. flour

Let stand 10 minutes, then roll out and spread with oleo, brown sugar and cinnamon. Roll like jellyroll, cut 1-inch thick. Put in greased pan. Refrigerate. Next morning, set out for 10 minutes, then bake at 350° for 30 minutes. If pan is glass, bake at 325°. Five minutes before they are done, top with the following topping.

TOPPING:

1 c. brown sugar
1/2 c. white sugar

1 T. oleo
1/2 c. half & half

Heat until sugar is dissolved.

Colleen Woodke

Norwegian Rye Bread

5 c. water
1/2 c. molasses
2 T. lard
2/3 c. brown sugar
2/3 c. white sugar

1 T. salt
1/4 c. cocoa
2 c. rye flour
1 pkg. + 1 T. yeast
11 to 12 c. white flour

Heat water, molasses, lard, sugar and salt until warm. Stir in rye flour, yeast and cocoa. Stir in as much white flour as possible. Work rest with hands. Knead until smooth and satiny. Cover and let rise until double. Punch down and let rise again. Shape into 5 loaves and let rise again. Bake at 350° about 50 minutes.

Lola Naslund

Stuffed Vienna Bread

1 loaf Vienna or Italian bread
(unsliced)

MIX #1:

2 T. onion, chopped fine
12 oz. shredded Swiss cheese

1 to 2 jars drained, sliced
mushrooms

MIX #2:

2 sticks melted butter
2 T. poppy seeds

1 tsp. seasoned salt
1 tsp. dry mustard
1/2 tsp. lemon juice

Slice bread lengthwise and crosswise, not to bottom; creating 1-inch cubes. Pull 2 long foil pieces, horizontal, extra wide, and fold together. Lay bread crosswise. Stuff bread with mix #1. Pour mix #2 over bread. Pull foil up and over to make a tent. Bake for 30 minutes at 350°.

Diane Lichtenberg

Pam's Garlic Bread

1 pkg. Pepperidge Farm
French rolls

Split lengthwise. Spread with butter and sprinkle with garlic salt. Mix Hellmann's mayonnaise and shredded Cheddar cheese until it "smacks" like potato salad. Spread on bread. Sprinkle with dill weed. Bake 15 to 20 minutes until brown.

Kay Boisen

Easy French Bread

1 pkg. dry yeast
1 1/2 c. warm water
1 T. sugar
1 1/2 tsp. salt

1 T. shortening
4 c. flour
Cornmeal

Dissolve yeast in 1/2 cup water. In a large bowl, mix sugar, salt, shortening and remaining water. Add yeast mixture and mix well. Add enough flour to make a stiff dough. Stir through dough 5 times at 10-minute intervals. Turn dough onto lightly-floured surface and divide in half. Shape into 2 balls and let rest 10 minutes. Roll each ball into a 9x12-inch rectangle and roll firmly from long side to form loaves. Place loaves on baking sheet, greased and sprinkled with cornmeal. Score top diagonally 6 times. Let rise until doubled, about 1 1/2 hours. Bake 30 minutes at 400°. Brush tops with melted butter while warm.

Lola Huelman

Savory Party Bread

- | | |
|--|--|
| 1 unsliced round loaf
sourdough bread | 1/2 c. butter or margarine,
melted |
| 1 lb. Monterey Jack cheese,
sliced | 1/2 c. chopped green onions
2 to 3 tsp. poppy seeds |

Cut bread lengthwise and crosswise without cutting through the crust. Insert cheese between cuts. Combine butter, onions and poppy seeds; drizzle over bread. Wrap in foil, place on cookie sheet. Bake at 350° for 15 minutes. Uncover, bake 10 minutes longer, or until cheese is melted.

Deborah (Willer) Langner

Savory Party Bread

- | | |
|---|--|
| 1 unsliced round loaf sourdough
bread | 1/2 c. green onions, chopped
fine |
| 1 lb. Monterey Jack cheese
1/2 c. butter | 2 to 3 tsp. poppy seeds |

Cut bread lengthwise and crosswise without cutting through the bottom crust. Insert cheese cubes between cuts. Combine butter, onions and poppy seeds, drizzle over the bread. Wrap in foil, place on a baking sheet. Bake at 350° for 15 minutes. Uncover, bake 10 minutes longer, or until cheese is melted.

Lola Naslund

Unbelievable Garlic Bread

- | | |
|---|---|
| 1 c. mayonnaise | 1 T. light cream or milk |
| 3/4 c. Parmesan cheese,
grated | 1/4 tsp. paprika |
| 1/2 c. Cheddar cheese, grated | 1 loaf French or Italian bread
6 cloves garlic, minced |

Mix mayonnaise, garlic and Parmesan cheese in small bowl. In saucepan, melt Cheddar cheese, cream and paprika, stirring constantly. Blend mayonnaise mixture and cheese mixture. Cut bread in half, lengthwise, toast lightly. Spread cheese on bread. Wrap in foil and heat on grill, or broil, approximately 15 minutes.

Karen Wilder-Bailey

Cheese-Pepper Bread

2 1/2 c. all-purpose flour	1 (8 oz.) ctn. plain low-fat yogurt
1 T. sugar	1/2 c. cooking oil
1 1/2 to 2 tsp. cracked black pepper	1/4 c. milk
1 tsp. baking powder	1 T. spicy brown mustard
3/4 tsp. salt	1 c. (4 oz.) shredded Cheddar cheese
1/2 tsp. baking soda	1/4 c. thinly-sliced green onion
2 beaten eggs	

Preheat oven to 350°. Grease bottom and 1/2-inch up the sides of 4x8x2-inch loaf pan. In large bowl, stir together flour, sugar, pepper, baking powder, salt and baking soda. Make well in center of dry mixture; set aside. In medium bowl, combine eggs, yogurt, oil, milk and mustard. Add to dry mixture, along with cheese and onion. Stir until moistened. Pour into prepared pan. Bake for 45 to 50 minutes. Cool on wire rack for 10 minutes. Remove bread from pan.

Sandra Schaefer

Garlic Breadsticks

1/2 c. margarine	4 hot dog buns, split & cut into quarters
1/2 tsp. garlic powder	

Preheat oven to 450°. Combine margarine and garlic powder. Place in 9x13-inch pan in oven until oleo melts. Dip each piece of hot dog bun into melted mixture. Place on baking sheet so pieces don't touch. Bake in 450° oven until golden brown, about 10 minutes.

Diane Lichtenberg

Yummy Buns

2 c. lukewarm water	1/3 c. sugar
1/3 c. shortening, melted	2 eggs, beaten
1 T. salt	6 1/2 c. flour
2 pkg. yeast	

Dissolve yeast in small amount of warm water. Mix water, shortening, salt and sugar. Stir in 2 cups flour and beat well. Add eggs and beat well. Add yeast that has been dissolved, and the rest of the flour. Knead until smooth; let rest for 30 minutes in a greased, covered bowl. At end of 30 minutes, shape into buns, rolls, or cinnamon rolls. Let rise and bake at 350° for 15 minutes.

Judy Denney

Grandma Fitzsenry's Homemade Buns

1 qt. lukewarm water
2 pkg. yeast
2 eggs
1 c. sugar

1 1/2 c. shortening
2 T. salt
Flour

Dissolve yeast in lukewarm water. Add the rest of the ingredients. Add flour until dough is not sticky; knead. Put into a greased bowl and let it rise until double. Knead; let it rise again. Mold into buns and let rise again. Bake at 400° for 20 minutes.

Patty Miller

Red Lobster-Style Biscuits

2 c. Bisquick
2/3 c. milk
1/2 c. shredded cheese

1/4 c. melted butter
1/4 tsp. garlic powder

Mix Bisquick, milk, cheese and pinch of garlic powder. Beat to a soft dough ball. Drop big spoonfuls on a ungreased cookie sheet. Bake 8 to 10 minutes at 450°. Melt butter and garlic powder, brush on biscuits when done.

Darla Koth

Quick Pizza Biscuits

1 (8 oz.) pkg. refrigerated
biscuits
Oil
Spaghetti sauce

1 (4 oz.) pkg. pepperoni slices
1/2 c. Mozzarella cheese,
shredded

Preheat oven to 400°. Separate biscuits and flatten into 3-inch rounds. Brush both sides lightly with oil and put on cookie sheet. Put 1 tablespoon spaghetti sauce on each biscuit; spread it around. Place 4 or 5 slices of pepperoni on it. Sprinkle with cheese. Place in hot oven for about 10 minutes, or until brown.

Amy Timmer

Red Lobster Cheese-Garlic Biscuits

2 c. biscuit mix

2/3 c. milk

1/2 c. shredded Cheddar cheese

1/2 c. melted margarine

1/4 tsp. garlic powder

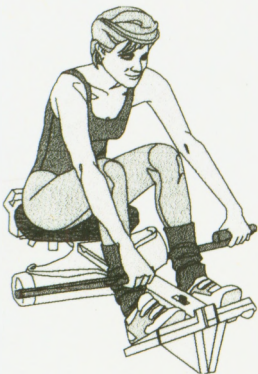
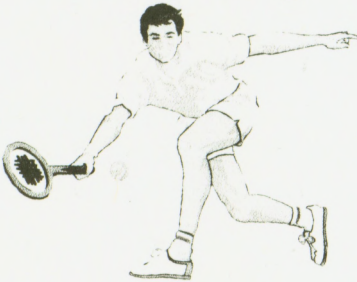
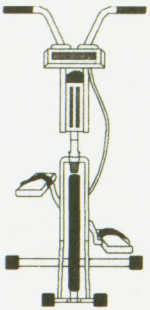
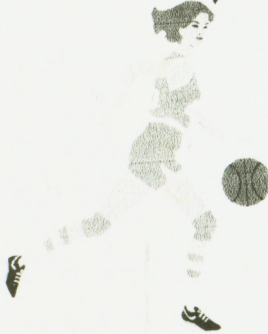
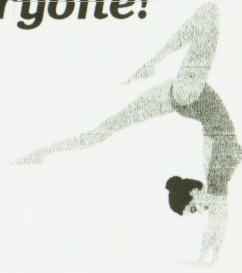
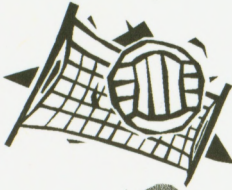
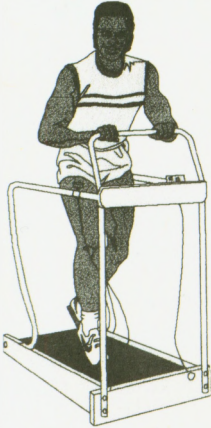
Preheat oven to 450°. Mix biscuit mix, milk and cheese until a soft dough. (May add a little garlic powder to mix.) Beat 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes until golden brown. Melt garlic powder and butter. Brush over warm biscuits before removing from cookie sheet. Serve warm.

LaRae Mauser

Schaller Rec Center

A non-profit, community based recreational facility.

Something for Everyone!



Vegetables

Hints for Vegetables

- To prevent sticking, rinse the saucepan with cold water before putting milk in it to heat.
- When peeling an onion, cut the bottom off first so the juice will go down and not bother the eyes or refrigerate them before chopping.
- To prevent boiled potatoes from turning black, add a small amount of cream of tarter.
- Let raw potatoes stand in cold water before frying to improve crispness of french fries.
- Before boiling potatoes, rice or pasta, rub margarine around the top inside of the pan to keep them from boiling over.
- To remove corn silk dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.
- To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets and corn.

Vegetables

Scalloped Corn

- | | |
|-------------------------|-----------------------------|
| 1 can cream-style corn | 1/3 c. milk |
| 1 can whole kernel corn | 1 box Jiffy corn muffin mix |
| 1 egg | |

Drain whole kernel corn. Add all ingredients together and bake in 350° oven for 45 minutes.

Theresa Bailey

Escalloped Corn

- | | |
|-------------------------------------|------------------------|
| 1 can cream-style corn | 1 c. uncooked macaroni |
| 1 can whole kernel corn with liquid | 1/2 c. margarine |
| | 1 c. Velveeta cheese |

Mix all ingredients together and place in greased casserole dish. Bake at 375° for about 1 hour. Stir and serve.

Goldie Koehne

Elegant Scalloped Corn

Sauté:

- | | |
|------------------------|------------------------|
| 2 T. butter | 1/4 c. onions, chopped |
| 1/3 c. celery, chopped | |

In a large bowl, combine:

- | | |
|--------------------------|-----------------------------|
| 1 can creamed corn | 1 c. grated American cheese |
| 1 c. Ritz cracker crumbs | 1 tsp. salt |
| 1 c. milk | Dash of pepper |
| 2 eggs, well beaten | 1/4 tsp. paprika |

Add sautéed celery and onions to the corn mixture. Mix well and place in a greased casserole dish. Bake at 350° for 50 minutes, or until set.

Rhonda Schmidt

Scalloped Corn

1 can corn, drained	3/4 tsp. salt
1 can creamed corn	2 beaten eggs
1 c. bread crumbs	1 T. sugar
1/3 c. chopped celery	1/4 c. butter
1/4 c. chopped onion	1/4 tsp. paprika
3/4 to 1 c. cubed Velveeta cheese	1 c. milk

Mix well, in order given; put in a 3-quart casserole dish. Top with more bread crumbs and slice some more butter on top. Bake at 350° for 1 1/2 hours.

Darla Koth

Scalloped Corn

2 eggs	2/3 c. half & half
2 cans cream-style corn	4 T. butter
2 cans whole kernel corn, undrained	4 c. crushed Club crackers
Salt & pepper, to taste	Frosted Flakes

Mix all together except Frosted Flakes. Place in 9x13-inch pan and bake at 350° for 60 minutes. Before baking, place Frosted Flakes on top of corn.

Pamula Ehrp

Cornbread Casserole

1 can cream-style corn	1 egg, beaten
1 can whole kernel corn, drained	1 stick melted oleo
1 Jiffy cornbread mix	1 c. sour cream

Thoroughly combine above ingredients and place in 1 1/2-quart casserole. Bake at 350° for 45 to 55 minutes.

Kathleen Lichtenberg

Frozen Cream-Style Corn

20 c. sweet corn	1 ctn. half & half
1/2 c. sugar	1 lb. butter (not oleo)

Mix all ingredients in a large roaster. Bake, uncovered, for 1 hour at 250°. Stir once. Cool and bag.

Janet (Lichtenberg) Brinkman

Corn Pudding

2 partially-beaten eggs
1 can whole kernel corn
1 can cream-style corn
1 c. sour cream

1 box Jiffy corn muffin mix
1 stick oleo
1 c. grated Cheddar cheese
Salt & pepper, to taste

Mix first 6 ingredients. Pour into a greased casserole dish. Sprinkle cheese on top. Bake at 350° for 35 minutes, or until knife comes out clean.

Juanita Johnson

Cornbread Pudding

2 pkg. cornbread mix
(prepared)
4 slices toast
5 slices bacon (save drippings)

1 chopped onion (sautéed)
2 stalks celery (sautéed)
1/2 lb. pecans
2 c. chicken broth

Combine ingredients and mix in chicken broth and bacon drippings. Stuff in turkey or bake at 350° for 25 to 30 minutes.

Joel Chapman

Shaker Corn Pudding

2 c. corn (fresh or frozen)
2 T. flour
1 tsp. salt
3 T. butter, melted

3 whole eggs
2 T. sugar
1 3/4 c. milk

Blend butter, sugar, flour and salt. Add eggs, beating well. Stir in corn and milk. Pour ingredients in buttered 1 3/4-quart casserole and bake 45 minutes at 325°. Stir once halfway through cooking. When done, the pudding will be golden brown, and a silver knife inserted will come out clean. Yield: 8 to 10 servings.

Note: The mixture can be prepared ahead of time and kept refrigerated until ready to bake. Shake or stir well, and pour into casserole.

Diane Hodson

Corny Corn Casserole

1 can cream-style corn
1 can whole kernel corn
1 T. sugar
2 eggs

1 sm. pkg. cornbread mix (Jiffy
or Betty Crocker)
1 stick butter or margarine,
melted

Mix all ingredients together in a 9x13-inch buttered baking dish. Bake for 1 hour, or until golden brown, at 350°.

Holly (Hantsbarger) Wagner

Party Potatoes

8 to 10 cooked potatoes
1 scant tsp. garlic salt
1 c. sour cream
1 (8 oz.) pkg. cream cheese

1 T. melted butter
Paprika
1/2 c. grated Colby cheese

Cook potatoes; drain. Add garlic salt, sour cream and cream cheese; mix with electric mixer. Spoon into greased 2-quart casserole, brush with melted butter, sprinkle with paprika and grated cheese. Bake for 30 minutes to 1 hour at 350°. This can be made the day before and stored in refrigerator, or frozen for later use.

Variation: To make low-fat version, substitute nonfat sour cream and nonfat cream cheese. It still tastes great.

Pat Barlow

Potato Torte

2 c. leftover mashed potatoes
1/4 c. Parmesan cheese
1 egg

1/4 c. milk
Chopped green onions
2 to 3 T. olive oil

Mix all ingredients and put in glass pie dish. Bake at 375° for 20 to 25 minutes, until lightly browned.

Marlys Kroese

Cheesy Hash Browns

Place 1 (2-pound) bag of frozen hash browns in a 9x13-inch dish and cover with slices of Velveeta cheese. Mix 2 cans cream of celery soup and 1/2 cup butter, melted. Pour over cheese layer. Sprinkle with crushed corn flakes. Bake at 325° for 1 hour. Yield: 12 to 15 servings.

Marge Friedrichsen

Twice-Baked Potatoes

4 potatoes (baked)
1 c. cottage cheese

1/2 c. milk
1 T. minced onion

Cut potatoes in half and scoop out. Mash and mix rest of ingredients. Spoon mixture back in skins. Sprinkle with paprika, pepper and parsley. Bake 10 minutes at 375°, or until golden.

Hellen Boisen

Hash Browns

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|-------------------------------|------------------------|
| 1 lg. bag hash brown potatoes | 1 stick butter |
| 1 lb. bacon | 1/3 c. chopped onion |
| 2 tsp. salt | 2 or 3 T. bacon grease |
| 1/2 tsp. pepper | |

Thaw potatoes. Cube bacon and fry. When almost crispy, add onion and fry lightly. Stir in rest of ingredients with bacon, potatoes and bacon grease. Place in a 9x13-inch baking dish and pour melted butter over all. Heat in 350° oven, about 30 to 45 minutes.

Mary Currie

Onion-Roasted Potatoes

- | | |
|-----------------------|--------------------------------|
| 1 env. onion soup mix | 2 lb. potatoes, cut into cubes |
| 1/2 c. oil | |

Place all the ingredients in a bag or covered bowl, shake until well coated. Place in a 9x13-inch pan. Bake at 350° for 1 hour, or so; stirring 2 to 3 times.

Janet (Lichtenberg) Brinkman

Potato Bake

- | | |
|-------------------------------------|----------------------------|
| 1 (26 oz.) pkg. hash brown potatoes | 1/2 c. milk |
| 1/2 c. + 2 T. margarine | 1/2 c. onion, chopped |
| 1 c. cream of chicken soup | 2 c. grated Cheddar cheese |
| 1 pt. sour cream | 1 c. crushed corn flakes |

Preheat oven to 350°. Pour 1/2 cup of melted margarine into a 9x12-inch baking dish. Add 1/2 package of frozen hash browns. Mix soup, sour cream, milk and onions in a separate bowl. Pour half of mixture over the hash browns. Sprinkle with 1/2 cup of cheese. Repeat the layers, cover with crushed corn flakes. Drizzle 2 tablespoons melted margarine on top. Bake for 45 minutes.

Esther Kessler

Baked Beans

2 (1 lb.) cans pork & beans	3/4 c. sugar (mostly brown, with a little white)
1 sm. onion, diced	Dash of nutmeg
Dash of cinnamon	Dash of salt
3/4 c. ketchup	2 slices bacon, diced
1/2 to 1 c. corn flakes	

Mix beans, sugar, onion, spices, ketchup and bacon. Put in greased baking dish. Cover with corn flakes. Bake 1 hour at 400°.

Norma Boisen

Baked Beans

1 (1 lb. 5 oz.) can beans	1/4 c. white syrup
1/4 c. sugar	1/4 tsp. dry mustard

Bake for 30 minutes at 300°.

Janette Ellis

Baked Beans

1 gal. pork & beans	1 1/4 tsp. liquid smoke
1 c. brown sugar	2/3 lb. bacon, chopped
1/2 c. mild molasses	3 lg. onions, chopped fine

Drain most of liquid from beans. Add all ingredients and bake at 250° or 300° for a few hours. I put in crock-pot and cook for a few hours.

This recipe was used at a school gathering.

Neoma Pyle

Hawaiian Baked Beans

4 (48 oz.) jars Great Northern beans, rinsed & drained	1 (28 oz.) btl. ketchup
4 c. chopped onion	1 (20 oz.) can crushed pineapple, drained
1 (2 lb.) bag dark brown sugar	1/2 c. prepared mustard
2 lb. cubed fully-cooked ham	1/3 c. vinegar

Combine all ingredients; mix well. Divide among 4 greased 9x13x2-inch baking pans. Cover tightly, bake at 350° for 1 1/2 hours. Uncover and bake 20 to 30 minutes more. Yield: 80 to 100 servings.

Carol Timmer

Nutty Candied Yams

6 med. yams, cooked & sliced
 1/2 c. melted butter or oleo
 1/2 c. light corn syrup
 3 T. dark brown sugar

1/2 c. chopped pecans
 Mini marshmallows (as many as
 you like--add 10 minutes
 before the yams are done)

Place sliced, cooked yams in greased 1 1/2-quart round baking dish. Mix together butter, syrup, brown sugar and chopped pecans. Pour over yams. Bake at 350° for 30 to 40 minutes. Yield: 6 servings.

Note: I cover mine with foil while baking, and uncover when I put marshmallows on top.

Shirley Myrtue

Apple-Mallow Yam Yums

2 apples, peeled & sliced
 1/3 c. chopped pecans
 1/2 c. brown sugar
 1/2 tsp. cinnamon

2 (16 oz.) cans yams
 1/4 c. margarine
 2 c. mini marshmallows

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apples and yams in 1 1/2-quart casserole. Dot with margarine and cover. Bake at 350° for 35 to 40 minutes. Sprinkle marshmallows over yams. Return to oven until melted.

Karen Lichtenberg

Kahlua Candied Yams

4 med. yams, cooked
 1/4 c. butter or oleo

1/3 c. firmly-packed brown
 sugar
 1/4 c. Kahlua

Cut yams in serving pieces. In heavy skillet, melt butter with sugar. Add Kahlua, cook 1 minute. Add yams, turn until brown on all sides. Cover. Reduce heat, cook 15 minutes. Turn yams once more, before serving.

Jeralyn Voss

Sweet Potato Casserole with Walnuts

4 c. sweet potatoes, cooked & mashed	2 1/2 T. dry sherry
8 oz. cream cheese, softened	1/4 c. salt
1/2 c. unsalted butter	3/4 c. black walnuts, chopped
2 eggs, beaten	1/2 tsp. nutmeg, freshly grated, if possible
1/4 c. brown sugar	

Preheat oven to 350°. With electric mixer (not food processor), whip all ingredients, except walnuts and nutmeg, until light. Stir in walnuts and put into a buttered casserole. Spread evenly and grate fresh nutmeg over the top. Bake 45 minutes, until golden.

Boneta Phipps

Panned Cabbage

1 1/2 T. butter or margarine	1/2 tsp. salt
1 qt. finely-shredded cabbage	2 T. water

Melt butter in a heavy saucepan or skillet. Add cabbage. Sprinkle with salt. Add water. Cover pan with a tight-fitting lid to hold steam. Cook over low heat until cabbage is tender, 6 to 8 minutes. Yield: 4 servings.

Gladys Huseman

"Hot Cow Tongue"

Zucchini	Ragu pizza sauce
Vegetable oil	Cheddar cheese

For a 1-plate serving, peel zucchini. Horizontally slice zucchini to lay across an oiled dinner plate. Put slices on plate; cook in microwave for 2 minutes. Remove from microwave. Spoon on pizza sauce to cover zucchini, and sprinkle with cheese. Return to microwave and cook for 3 minutes. Cool and eat.

A good way to get rid of excess zucchini!

Bob Hantsbarger

Corn Casserole

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|---|--------------------------------------|
| 1 (16 oz.) can whole kernel
corn (undrained) | 1 c. sm. elbow macaroni,
uncooked |
| 1 (16 oz.) can cream-style corn | 2 tsp. diced onion |
| 1 c. processed cheese, diced | 1/2 stick margarine |

Butter a casserole dish. Combine 2 cans corn, margarine, cheese, macaroni and onion; place in dish. Bake, covered, at 375° for 30 minutes. Remove lid and continue baking another 30 minutes. Yield: 6 to 8 servings.

Marge Friedrichsen

Corn Casserole

In a 9x13-inch casserole, melt 1 stick of oleo. In mixing bowl, beat 2 eggs. Add 12 ounces of sour cream; blend.

Add:

- | | |
|------------------------------|------------------------|
| 1 pkg. Jiffy corn muffin mix | 1 can cream-style corn |
| 1 can whole corn, undrained | |

Blend well and add melted oleo. Pour into baking dish. Top with 1 cup grated Cheddar cheese. Bake 30 to 40 minutes in 350° oven.

Eleanor (Hase) Bahr

Grandmother's Scalloped Carrots

- | | |
|------------------------------------|----------------------------|
| 12 med.-sliced & cooked
carrots | 1/4 tsp. dry mustard |
| 1 sm. onion, chopped fine | 1/4 tsp. pepper |
| 1/4 c. butter | 1/4 tsp. celery salt |
| 1/4 c. flour | 2 c. milk |
| 1 tsp. salt | 1/2 lb. grated cheese |
| | 2 c. buttered bread crumbs |

Melt butter in a pan; add onion, cook until tender. Mix flour, salt, mustard, pepper and celery salt together and cook until you have a thick white sauce. Drain carrots and place 1/3 of them in a greased casserole dish. Pour part of the sauce over carrots, add part of the cheese and then a layer of bread crumbs. Repeat with each layer, until you end up with the crumbs on top. Bake for about 30 to 40 minutes at 325°.

Carol Maymon

Carrot Coin Casserole

12 med. carrots, sliced
 1 lg. onion, cut into 1/4" slices
 2 c. frozen peas
 1 1/2 c. (6 oz.) shredded
 Cheddar cheese
 4 T. butter or margarine,
 divided

2 T. all-purpose flour
 1 tsp. salt
 1/4 tsp. pepper
 1/4 tsp. ground nutmeg
 2 1/2 c. milk
 1 c. crushed butter-flavored
 crackers (about 25)

Place carrots and a small amount of water in a saucepan. Cover and cook over medium heat until crisp-tender, about 6 minutes. Add onion, bring to a boil. Reduce heat, cover and simmer for 4 to 6 minutes, or until onion is crisp-tender. Drain. Add peas and toss. Place 4 cups in a greased, shallow 3-quart baking dish, sprinkle with cheese. Top with remaining vegetables. In a saucepan over medium heat, melt 1 tablespoon butter. Stir in flour, salt, pepper and nutmeg until smooth. Gradually add milk, stirring constantly. Bring to a boil and stir for 2 minutes. Pour over vegetables. In a small saucepan or skillet, combine cracker crumbs and remaining butter, cook and stir over medium heat until toasted. Sprinkle over casserole. Bake, uncovered, at 350° for 30 to 40 minutes, or until bubbly. Yield: 12 servings.

Joan Madsen

Linda's Lovely, Luscious Peas

1 c. butter
 1 c. chopped onion
 2 (17 oz.) cans peas, drained

1 can water chestnuts, chopped
 & drained
 1 can mushroom soup

Sauté onion in butter. Add the rest of the ingredients. Bake at 375° for 1 hour.

Mae Bersee

Green Beans with Peanut Sauce

2 lg. garlic cloves	1 to 1 1/2 T. minced, peeled ginger root or ground ginger
1 bell pepper (red, green or yellow, or a mixture of each)	Hot pepper sauce, to taste
1/2 c. chunky peanut butter	1 lb. green beans or Chinese long green beans
1/2 c. chicken broth	1/4 c. water
1 T. soy sauce	Coriander sprigs & red pepper strips for garnish
1 T. cider vinegar or sweet rice vinegar	
1/4 tsp. sesame oil	

Microwave green beans in 8x12-inch baking dish with water. Cover and cook on high for 7 to 10 minutes, until tender-crisp. Stir once. Drain.

Sauce: Mince garlic and bell pepper. Place in glass bowl. Add peanut butter, chicken broth, soy sauce, vinegar, sesame oil, ginger and hot sauce. Cook on HIGH for 1 to 1 1/2 minutes, just until sauce is warm. Stir once. Stir and set aside. Then add to beans, toss to coat beans. Garnish. Serve hot or cold. Yield: 4 servings.

Note: I double this so we have enough for leftovers. Stock up on red and yellow peppers in the summer when they are 4 for \$1.00. You can freeze them whole or sliced. I also keep a large ginger root in the freezer and peel and grate whatever I need. We buy garlic--shell it and keep in the refrigerator. So it is always ready. These steps save a lot of preparation time.

Roxy Buck

Swiss Vegetable Medley

1 (16 oz.) box vegetable combination (cauliflower, broccoli & carrots), thawed & drained	1 can cream of mushroom soup
	1 c. shredded Swiss cheese
	1/3 c. sour cream
	1 can fried onion rings

Combine all but 1/2 can onion rings and part of cheese. Bake 30 to 40 minutes at 350°. Top with remaining onions and cheese. Bake another 5 to 10 minutes.

Marlys Kroese

Broccoli Casserole

2 pkg. frozen chopped
broccoli, thawed
3/4 c. Minute Rice
1/4 c. butter
1/2 c. onion, chopped

1/2 c. celery, chopped
2 cans cream of mushroom soup
1 sm. jar Cheez Whiz
1/2 c. dry bread crumbs

Cook broccoli and drain. Melt butter and sauté onion and celery. Mix all ingredients in 2-quart baking dish. Top with bread crumbs. Bake at 350° for 45 minutes, or until bubbly.

Sandra Schaefer

Broccoli-Cauliflower Casserole

1 (10 3/4 oz.) cream of celery
soup
1 (8 oz.) jar Cheez Whiz
1 (10 oz.) pkg. frozen chopped
broccoli

1 (10 oz.) pkg. chopped
cauliflower
1 (2.8 oz.) can French-fried
onions (opt.)

Combine soup and cheese in a bowl. Add vegetables. Spoon into a greased 2-quart baking dish. Top with onions, if desired. Bake uncovered at 350° for 25 to 30 minutes. Yield: 4 to 6 servings.

Janice Rydberg

Broccoli-Cheese Casserole

1 stick margarine (1/2 c.)
1 lg. onion, chopped
1/2 c. milk
2 cans cream of chicken,
(mushroom or celery soup--
opt.)
1 lb. Velveeta cheese, cut in
cubes

3 c. precooked rice or Minute
Rice
1 lb. frozen broccoli, chopped
or chunks
Sliced mushrooms, drained &
sliced (opt.)
Chopped water chestnuts (opt.)

Cook onion until clear in margarine. Add milk, soup and cheese. Heat until cheese melts. Mix with rice and broccoli. Bake in a 2-quart casserole dish at 350° for 25 to 30 minutes. Yield: 8 to 10 servings.

Gretchen Rininger

Broccoli and Rice Casserole

1 pkg. frozen, chopped
broccoli
1/2 c. chopped onion
1/2 c. chopped celery
1/4 c. margarine

1 can cream of mushroom
soup
1 sm. jar Cheez Whiz
1 1/3 c. Minute Rice (uncooked)

Cook broccoli. Sauté onion and celery in margarine. Mix together with all other ingredients and bake at 350° for 45 minutes.

Note: Double this recipe for 9x13-inch pan.

Marlys (Rydberg) Bennett

Cauliflower Bake

1 med. head cauliflower
4 carrots, cut in strips

2 T. finely-chopped onion
1 sm. green pepper, chopped

Cook cauliflower and carrots until tender; drain. Sauté onion and green pepper in 2 tablespoons butter; add 2 tablespoons flour, salt, pepper and 1 1/2 cups milk and make a white sauce. Add 1 can cream of mushroom soup and stir well. Pour over carrots and cauliflower in a casserole. Cover and bake 45 minutes at 350°; uncover and put 1/4 pound grated cheese on top. Bake until cheese melts.

Virginia Burhop

Dilled Cucumber Canapés

1 (8 oz.) pkg. cream cheese
1/2 pkg. Good Seasons Italian
salad dressing mix (dry)
1 T. mayonnaise

1 loaf party rye bread (dark rye)
1 good-size cucumber, thinly
sliced
Dill weed, sprinkled on top

Mix first 3 ingredients until well blended. Chill several hours, or overnight is best. Let stand at room temperature for 1 hour. Spread on bread slices. Top with cucumber slices and sprinkle with dill weed.

Darlene Luft

Cucumber Relish

6 lb. cucumber
2 lb. onions

2 lg. green peppers
1 sm. jar pimento

Grind all ingredients together. Place in crock or granite pan. Pour 1/2 cup salt over the top, then add 2 quarts boiling water. Stir. Let stand 2 hours. Drain real well.

Place in kettle and add:

1 pt. vinegar
6 c. white sugar
1 heaping T. cornstarch

1 T. turmeric
1 T. celery seed
1 T. mustard seed

Stir all together. Bring to a boil 5 minutes, then simmer for 1/2 hour. Stir now and then. Seal while hot.

Vernette Mesenbrink

Corn for the Freezer

4 qt. corn
1 qt. water

4 tsp. salt (canning)
3/4 c. sugar

Stir and put in freezer containers.

Donna Davis

Green Bean Casserole

2 cans French-cut green
beans, drained

Combine and cook until thick:

2 T. butter or margarine
1/4 c. onion, finely chopped
2 T. flour
1 tsp. salt

1/4 tsp. pepper
1 T. sugar
Dash of garlic salt
1/2 pt. (8 oz.) sour cream

TOPPING:

1 c. grated Swiss cheese
1 c. grated Cheddar cheese

2 to 3 c. crushed corn flakes
2 T. butter, melted

Mix cooked sauce with green beans and put into a buttered casserole dish. Cover with Swiss cheese and then Cheddar cheese. Top with crushed corn flakes. Drizzle with melted butter. Bake at 400° for 30 to 40 minutes.

Rhonda Schmidt

Schaller- Crestland



WILDCAT BOOSTERS

Supporting academics,
athletics and fine arts to
show our Wildcat pride!

Meats & Casseroles

Schaller-Crestland Fight Song

Cheer cheer for our team tonight

Keep up the spirit, help them to fight

Show the foe that we're the best

Wildcats alone outshine the rest

We've got the spirit, we've got the pep

Come on Wildcats get into step

While our loyal fans are cheering

Onward to victory!

Meats & Casseroles

Casseroles

Busy Day Hot Dish

- | | |
|------------------------------------|---------------------------------|
| 1 lb. hamburger, browned & drained | 1 can cream of chicken soup |
| 6 oz. noodles | 1 soup can milk |
| 1 can cream-style corn | Onion, as desired |
| | Potato chips, crushed, to cover |

Cook the noodles. Add soup, milk, onion, corn and noodles to hamburger; mix well. Place mixture in greased casserole. Top with enough crushed potato chips to cover. Bake 20 to 25 minutes at 325°.

Karen Lichtenberg

\$10,000 Casserole

- | | |
|-----------------------------|-------------------------------|
| 1/2 lb. fine noodles | 1/4 tsp. salt |
| 2/3 T. shortening | 1/4 c. soy sauce |
| 2 c. chopped onion | 1 tsp. Worcestershire sauce |
| 2 lb. ground beef | 1/2 lb. grated Cheddar cheese |
| 1 (4 oz.) can mushrooms | 1/4 lb. cashews |
| 1 can cream of chicken soup | 1 can Chinese noodles |
| 1 1/2 c. milk | |

Cook and drain noodles. Sauté onions and add meat. Cook until brown. Add mushrooms, soup and milk to meat. Blend spices, soy sauce and Worcestershire sauce. Mix and heat thoroughly. Spread cooked noodles over bottom of greased casserole dish. Cover with meat mixture. Bake at 350° for 10 minutes. Add cheese and bake 5 minutes. Remove and top with cashews and noodles. Return to oven for 10 minutes.

Missy Kestel

Lumberjack Casserole

- | | |
|---------------------------------|---|
| 1 lb. ground beef | 1 c. shredded Cheddar cheese |
| 1 can tomato soup | 2/3 lb. spaghetti |
| 1 can cream of mushroom soup | 1/4 c. crushed bread crumbs or cracker crumbs |
| Salt, pepper & garlic, to taste | 1 med. onion |
| 1 c. milk | |

Brown ground beef and onion; drain and set aside. Cook spaghetti according to directions; rinse and drain. Add both soups, spices, spaghetti, cheese and milk to ground beef and put in casserole dish. Top with crumbs. Bake at 350° for 40 minutes.

Anita Brandt

Reuben Casserole

- | | |
|--|--------------------------------------|
| 1 (16 oz.) can sauerkraut | 1 (12 oz.) can corned beef, sliced |
| 1 (16 oz.) can whole tomatoes, drained (or 2 to 3 fresh) | 1 (8 oz.) pkg. shredded Swiss cheese |
| 2 T. mayonnaise | 1 (8 oz.) tube refrigerated biscuits |
| 2 T. butter | |
| 1 tsp. caraway seeds | |

Spread sauerkraut in bottom of buttered baking dish. Top with corned beef slices. Spread sliced tomatoes on top. Sprinkle with shredded cheese. Dot with mayonnaise and butter. Bake 15 minutes at 425°. Remove from oven. Separate each biscuit into 2 layers, overlapping slightly, to make 3 rows the length of dish. Sprinkle with caraway seed. Bake 15 to 20 minutes more, or until biscuits are nicely browned. Yield: 4 servings.

Kay Boisen

Hamburger-Macaroni Casserole

- | | |
|---------------------------------|-------------------|
| 1 1/2 lb. browned hamburger | 1 c. tomato soup |
| 2 c. macaroni, cooked & drained | 1/2 c. milk |
| | 2 c. cubed cheese |

Cook macaroni. Heat soup, milk and 1 1/2 cups cheese until melted. Mix all ingredients together. Use a 2-quart casserole dish and top with remaining cheese. Bake 30 minutes at 375°.

Note: May also be mixed and frozen before baking, will then require longer baking time.

Hellen Boisen

Corned Beef Casserole

- | | |
|--------------------------------|-----------------------------------|
| 1 can corned beef | 1 can mushroom soup |
| 1/2 lb. Velveeta cheese, cubed | 2 soup cans milk |
| 1 sm. onion | 1 (10 oz. or 12 oz.) pkg. noodles |
| 1 can celery soup | |

Mix together, put crushed potato chips on top. Bake at 350° for 1 hour.

Marge Pender

Vegetable Pie Quiche

- | | |
|--|----------------------------|
| 1 frozen pie crust (deep-dish) | 1 c. half & half |
| American cheese slices | 1 sm. can mushrooms (opt.) |
| 3 eggs, slightly beaten | 1/2 tsp. salt |
| 1 (12 to 16 oz.) bag frozen vegetables | 2 tsp. flour |
| | 1/4 c. Cheddar cheese |

Layer bottom of pie crust with cheese slices. Combine all other ingredients and pour into pie shell. Bake 1 hour, or until center is firm, at 350°.

Kay Boisen

Wiener and Bean Pot Casserole

- | | |
|---|---|
| 1/2 c. chopped onions | 1 (16 oz.) can kidney beans,
drained |
| 1 clove garlic, crushed | 1/2 c. brown sugar |
| 2 T. butter or margarine | 1/2 c. catsup |
| 1 (12 to 16 oz.) pkg. wieners,
cut in sm. pieces | 1 T. prepared mustard |
| 1 (16 oz.) can baked beans | 1/2 tsp. salt |
| 1 (16 oz.) can lima beans,
drained | 1/4 tsp. pepper |

Combine onions, garlic and butter in 3-quart casserole. Microwave on HIGH for 1 to 2 minutes, until onions are soft and translucent. Add remaining ingredients. Push wieners to bottom of dish so they are buried under beans. Cover. Microwave 13 to 15 minutes until heated through, stirring after half the time. Yield: 4 to 6 servings.

Note: This may be put in a crock-pot instead of a microwave.

James Schmidt

Macaroni Loaf with Tomato Sauce

1 c. macaroni
 1/4 c. butter
 1 tsp. minced onion
 1 c. milk

3 eggs
 1 c. soft bread crumbs
 1 c. grated cheese

SAUCE:

1/4 c. butter
 1 T. flour

1 tsp. onion, minced
 1 pt. tomatoes

Cook macaroni. Drain. Add rest of ingredients. Put in buttered casserole dish. Put dish in pan of hot water and place in oven. Bake 30 to 45 minutes at 350°, until set.

Sauce: Melt butter; add flour, onion and tomatoes. Cook over medium heat until thick. Put in bowl and let everyone put sauce on macaroni loaf on plates.

This is Don's grandmother, Anna Currie's recipe.

Sharan Currie

Dinner Biscuits and Gravy

Brown:

1/4 c. oleo

1/4 c. flour

Add:

2 c. milk

1 T. beef bouillon

Bring to a boil, stirring constantly. Cook 1 pound of sausage as loose meat and add to gravy. Serve on baking powder biscuits.

Serve with green beans, topped with a little gravy, as side dish.

Marie Diersen

Pizza Casserole

2 lb. hamburger
 1 can spaghetti sauce
 Chopped peppers
 Chopped onion

1 pkg. Mozzarella cheese
 1 pkg. Cheddar cheese
 1 sm. can mushrooms
 1 tube biscuits

Layer biscuits in a greased 9x13-inch pan. Bake at 350° for 6 minutes. Brown hamburger. Drain off grease. Add spaghetti sauce, cook 5 minutes. Pour on top of cooked biscuits. Add mushrooms, peppers and onion. Top with cheese. Bake at 350° for 20 to 25 minutes, until cheese is a light brown.

Heidi Ladwig

Stove-Top Cheese Enchiladas

- | | |
|----------------------------|----------------------|
| 2 doz. corn tortillas | 1/4 tsp. oregano |
| 1 med. can enchilada sauce | 1 c. shredded cheese |
| 1 tsp. salt | Sliced black olives |
| 1/2 c. chopped onion | |

Tear corn tortillas in strips and fry in hot oil until moist. Drain. Stir in sauce, salt, onion and oregano. Top with shredded cheese and black olives. Cover and simmer for 5 minutes.

May top with sour cream and salsa.

Judy Johnson

Mexican Chip Casserole

- | | |
|---|--|
| 1 lb. hamburger | 1 (4 oz.) can chopped green chilies |
| 1 med. onion, chopped | 1 (10 1/2 oz.) pkg. corn chips |
| 1 clove garlic, minced | 1 (10 oz.) can enchilada sauce |
| 1 (10 3/4 oz.) can cream of mushroom soup | 1 to 2 c. (4 to 8 oz.) shredded Co-Jack cheese |
| 1 (11 oz.) can Mexicorn | |

In skillet, cook beef, onion and garlic over medium heat until meat is browned and onion tender; drain. Add soup, corn and chilies; mix well. In greased, shallow, 3-quart baking dish, layer meat mixture, corn chips and enchilada sauce; top with cheese. Bake, uncovered, at 350° for 8 to 10 minutes, or until heated through. Yield: 6 servings.

Janice Rydberg

Taco Casserole

- | | |
|-----------------------------|--|
| 2 cans biscuits | 2 pkg. taco seasoning |
| 1 pkg. Doritos | 1 (16 oz.) ctn. sour cream |
| 2 lb. hamburger, browned | 1 (8 oz.) pkg. shredded Cheddar cheese |
| 1 sm. onion, chopped (opt.) | |
| 1 (16 oz.) can tomato sauce | |

Spread biscuits in greased 9x13-inch pan. Crush Doritos and spread half over biscuits. Mix hamburger, onion, tomato sauce and taco seasoning. Spread meat mixture over Doritos. Spread sour cream over meat mixture. Top with cheese and sprinkle with remaining Doritos. Bake for 30 to 40 minutes at 350°.

Serve with lettuce and tomatoes.

Ayla and Alyssa Ringgenberg

Taco Casserole

- | | |
|----------------------------|----------------------------------|
| 1 lb. ground beef | 1 c. cottage cheese |
| 1 sm. onion, chopped | 2 c. crushed tortilla chips |
| 1 pkg. taco seasoning mix | 2 c. grated Monterey Jack cheese |
| 1 (8 oz.) can tomato sauce | |
| 1 c. sour cream | |

Preheat oven to 350°. Brown ground beef and drain. Add onion, taco seasoning mix and tomato sauce to ground beef. In a medium bowl, combine sour cream and cottage cheese. Place half the crushed chips in the bottom of a 2 1/2-quart casserole dish sprayed with a nonstick vegetable spray. Add enough meat mixture to cover the chips, then add a layer of the sour cream mixture. Sprinkle with half of the grated cheese. Repeat layers. Bake uncovered, for 30 to 35 minutes, until cheese melts and casserole is heated through.

Karen Lichtenberg

Fettuccine

- | | |
|---|----------------------------|
| 1 (16 oz.) fettuccine or linguine noodles | 1 c. cream |
| 1/2 c. butter | 1 c. fresh Parmesan cheese |

Cook noodles as directed. In small saucepan, heat butter with cream on low heat until butter melts. Pour over cooked noodles and sprinkle with cheese. Toss well to coat noodles. Spoon into large bowl, or on plates, and top with ground pepper.

Marlys Kroese

Tofu-Cheese Manicotti

- | | |
|-----------------------------------|----------------------------|
| 9 oz. firm-style tofu | 1/2 tsp. basil leaf |
| 3 oz. Mozzarella cheese, shredded | 1/4 tsp. salt |
| 2 oz. Cheddar cheese, shredded | 1/4 tsp. pepper |
| 2 oz. grated Parmesan cheese | 1/8 tsp. nutmeg |
| 2 eggs, lightly beaten | 4 oz. (8) manicotti shells |
| 2 tsp. chopped parsley | 2 c. tomato sauce |

Cook and drain manicotti shells according to directions. Crumble tofu, add 3 cheeses, beaten eggs, parsley, basil, salt, pepper and nutmeg. Fill shells. Arrange in a 9x12-inch pan that has been sprayed, and arrange crosswise. If there is any tofu mixture left, add it to tomato sauce. Pour sauce over manicotti. Bake 35 minutes in a 350° oven.

Variation: If you like, garlic, oregano and basil can be added to the tomato sauce. Soft tofu can also be used.

Darlene Franzkowiak

Cheese Manicotti

7 manicotti shells	1/2 c. grated Parmesan cheese
8 oz. shredded Mozzarella cheese	2 T. chopped parsley
1 (12 oz.) ctn. cottage cheese	1 tsp. sugar
1 egg, beaten	1/4 tsp. pepper
1/2 c. dry bread crumbs	28 oz. prepared spaghetti sauce
	1/4 c. grated Parmesan cheese

Cook manicotti shells according to package directions. In medium bowl, combine next 8 ingredients. Stuff each shell with filling. Spread 2 cups spaghetti sauce in bottom of greased 9x13-inch baking dish. Place shells on sauce and pour remaining spaghetti sauce over shells. Cover and bake at 350° for 40 to 45 minutes. Let stand 5 to 10 minutes before serving. Sprinkle Parmesan cheese over top.

Elaine Blum

Runza Casserole

2 pkg. crescent rolls	1 can cream of mushroom soup
1 lb. ground beef	1 c. shredded Cheddar cheese
1 chopped onion	Salt & pepper, to taste
1 med. head cabbage	

Cook onion and cabbage in small amount of oil. Brown ground beef and combine with cabbage and onion. Mix in soup and cheese. Cover bottom of 9x13-inch pan with 1 can of crescent rolls, put beef mixture on top and then cover with other can of crescent rolls. Bake at 350° for 30 minutes, until golden brown.

Pamula Ehrp

Rice Casserole

2 T. butter	1 c. rice
1 onion, sautéed in butter	2 c. chicken broth

Boil rice in broth. Combine all ingredients. Bake, covered, for 20 minutes at 325°.

Mary Cole

Rabbit Pot-Pie

2 to 3 rabbits
Water, enough to cover

Onion
Salt & pepper

Cook rabbits until tender. Remove meat from broth. Cool to handling and remove bones. Thicken broth to gravy texture.

CRUST:

6 c. flour
9 tsp. baking powder
2 tsp. salt

3/4 c. shortening or oleo
Milk (enough to work into a stiff dough)

Roll out crust on well-floured surface (save a small portion for upper crust). Carefully put crust in 9x13-inch pan (or size you prefer). Cover bottom and sides and hang over edge. Add meat pieces and gravy. Cover with smaller crust, with air holes cut in it. Fold over crust that was hanging over sides. Bake at 350° until browned and bubbly.

Chicken or turkey, or whatever, can be substituted. Also can add cooked vegetables, if so desired.

Ruth Schmidt

Hungry Jack Beef Casserole

1 1/2 lb. ground beef
1 T. instant minced onion
1 c. barbecue sauce
1 T. brown sugar

1 (16 oz.) can baked beans
1 (10 oz.) can Hungry Jack
refrigerated flaky biscuits
1/2 c. shredded Cheddar cheese

In large skillet, brown beef and drain grease. Add onion, barbecue sauce, brown sugar and beans to beef. Heat until bubbly. Pour into greased 2 1/2-quart casserole. Separate dough into 10 biscuits, cut each biscuit in half crosswise. Place biscuits, cut-side down, over meat mixture. Sprinkle cheese over biscuits. Bake at 375° for 22 to 27 minutes, or until biscuits are golden brown. Yield: 6 servings.

Elaine Blum

Potato Pizza

- | | |
|---------------------------|-------------------|
| 1 1/2 lb. hamburger | 1/2 c. milk |
| 1 med. onion, chopped | 1 c. tomato soup |
| 4 c. sliced potatoes | Mozzarella cheese |
| 1 can Cheddar cheese soup | |

Layer potatoes in bottom of a 9x13-inch greased pan. Mix Cheddar cheese soup and milk into ground beef and onion. Spread on top of potatoes. Spread tomato soup on top of meat mixture. Dot with oleo. Bake at 375° for 45 minutes. Remove and cover with the Mozzarella cheese. Bake for 5 more minutes. Let cool 5 minutes before serving.

Variation: Can add green peppers and/or olives to meat mixture to add flavor. When I make this I always put the green peppers in.

Jan Ronfeldt

Pizza-Potato Casserole

- | | |
|---------------------------|--------------------------|
| 1 1/2 lb. hamburger | 1/2 c. milk |
| 1 med. onion | 1 can tomato soup |
| 4 c. sliced potatoes | 1 pkg. Mozzarella cheese |
| 1 can Cheddar cheese soup | |

Brown hamburger and onion together. Slice potatoes and layer on the bottom of a 9x13-inch pan. Mix Cheddar cheese soup and milk into meat and onion. Put on top of potatoes. Spread tomato soup onto meat mixture. Dot with margarine. Bake at 350° for 45 minutes. Remove and cover with Mozzarella cheese. Bake 15 more minutes. Cool 5 minutes before serving.

Variation: Can use green peppers and mushrooms.

Judy Wall

Top-of-Stove Spaghetti-Hamburger Dish

- | | |
|-----------------------|-----------------------|
| 1 lb. hamburger | 1/2 c. catsup |
| 1 sm. onion, chopped | 1 c. broken spaghetti |
| 2 1/2 c. tomato juice | 3/4 tsp. salt |

Brown hamburger and onion slightly. Add tomato juice, catsup, broken spaghetti and salt. Do not stir. Simmer on low heat until done (60 to 90 minutes). Stir when done. Yield: 6 to 8 servings.

Arlene Movall

Supper on a Bread Slice

1 loaf French bread
 1 egg
 1/2 c. cracker crumbs
 1 1/2 tsp. salt
 3/4 tsp. Accent
 2 c. grated Velveeta cheese

1 1/2 lb. ground beef
 2/3 c. Carnation milk
 1/2 onion
 1/8 tsp. pepper
 1 T. mustard

Mix all ingredients well, except bread. Slice French bread, put half on each slice. Put on heavy aluminum foil and fold up around the bread. Bake 30 to 45 minutes at 350°.

Darlene Luft

Marinated Turkey Fillets

2 T. ReaLemon juice
 2 T. oil

2 T. brown sugar
 1/2 c. light soy sauce

Mix together and pour over split turkey fillets. Marinate for several hours, turning fillets several times. Grill for 10 minutes on each side, or until fillets split easily with a fork.

Note: May add 1 cup light Italian dressing for a different variation.

Lucille Tuel

Turkey Fillets

2 double turkey fillets
 1 can cream of chicken soup

Potatoes, cut in good-size
 cubes

Put fillets in bottom of greased casserole dish. Sprinkle with pepper. Pour cream of chicken soup (undiluted) over fillets. Bake, uncovered, in a 400° oven for 30 minutes. Turn oven to 350°, stick potato cubes down in the soup and bake, covered, for 1 hour more. You will have gravy for your potatoes!

Shirley Sims

Vegetable Casseroles

Calico Bean Casserole

- | | |
|----------------------------|----------------------|
| 1 can pork & beans | 1 sm. onion |
| 1 can kidney beans | 1/4 c. ketchup |
| 1 can butter beans | 1/2 c. brown sugar |
| 1 lb. ground beef, browned | 1/2 c. white sugar |
| 1/2 lb. bacon, browned | 1/4 tsp. dry mustard |

Mix all ingredients into casserole baking dish. Bake at 350° for 45 minutes.

Jan Lang

Calico Beans

- | | |
|---------------------------------------|----------------------------|
| 1 lb. hamburger, browned
& drained | 1 can drained pork & beans |
| 1 sm. onion, chopped | 1 can drained kidney beans |
| 1 can drained lima beans | 1 can drained chili beans |

SAUCE:

- | | |
|--------------------|--------------------|
| 1/2 c. ketchup | 1 tsp. salt |
| 1 tsp. dry mustard | 1/2 c. brown sugar |
| 1/2 c. sugar | 2 tsp. vinegar |

Add beans to hamburger mixture. Stir sauce and pour over mixture; mix well. Bake 40 minutes at 350°.

Note: Best made in crock-pot.

Deborah (Willer) Langner

Four-Bean Burger Bake

- | | |
|----------------------|-----------------------|
| 1 lb. hamburger | 1 can wax beans |
| 4 slices diced bacon | 1/4 c. brown sugar |
| 1/2 c. chopped onion | 1/2 c. ketchup |
| 1 can kidney beans | 1 T. vinegar |
| 1 can pork & beans | 1 tsp. salt |
| 1 can lima beans | 1 T. prepared mustard |

Brown first 3 ingredients, then drain off fat. Add remaining ingredients. Stir all together. Place in 2-quart casserole. Cover and bake 1 hour at 325°.

Hellen Boisen

Broccoli and Rice Casserole

1 lg. pkg. chopped broccoli (frozen)	1/2 onion, chopped
2 c. Minute Rice (uncooked)	2 cans creamy chicken & mushroom soup
1/2 c. margarine	1 (16 oz.) can Cheez Whiz

Cook broccoli until tender, and drain. Sauté onion in margarine until tender. Mix broccoli, onion, rice, margarine, soup and Cheez Whiz. Spread in 9x13-inch pan and bake at 350° until bubbly (approximately 30 to 45 minutes).

Variation: You may cook chicken breasts, cut them up and mix in with the broccoli.

Pamula Ehrp

Broccoli and Rice

3 pkg. frozen broccoli	1 (8 oz.) jar Cheez Whiz
1 can cream of mushroom soup	1 1/2 c. uncooked Minute Rice
1 can cream of chicken soup	

Blend soups and cheese in double boiler. Mix with broccoli and rice. Bake at 350° for 1 hour.

Joann Reimers

Broccoli-Corn Casserole

1 can cream-style corn	Minced onion
1/3 lg. bag chopped broccoli or fresh broccoli, steamed	Salt & pepper
	1 c. bread cubes

Mix and top with grated Cheddar cheese. Bake.

Gertie Burmester

Corn Casserole

1 can cream-style corn	1 c. uncooked macaroni
1 can whole kernel corn with liquid	1/2 c. margarine
	1 c. Velveeta cheese, cubed

Mix creamed corn and whole kernel corn with liquid together in a greased 2-quart casserole dish. Stir in macaroni, Velveeta cheese and margarine (cut into pieces). Bake at 375° for 1 hour. Stir after 15 minutes.

Janice (Schmidt) Bevelheimer

Glorious Potatoes

6 lg. baking potatoes
Butter
1 lb. ground beef
1/2 c. chopped onion
Broccoli

Cauliflower
Chopped tomatoes
Bacon bits
Cheez Whiz

Bake potatoes. When done, split in half the long way. Fluff with a fork. Top with small amount of butter, then cooked ground beef. Add other toppings, in any order. Heat Cheez Whiz, thinned with milk. Pour over potato mix and serve. Yield: 6 servings.

Any desired topping may be used.

Helen Skow

Easy Scalloped Potatoes

6 med. potatoes
3 T. flour
1/2 tsp. salt

Ham, cubed
1 1/2 to 2 c. milk
Pepper

Cut potatoes into thin slices. Mix flour in casserole dish with potatoes and salt. Add ham, mix; add milk and sprinkle with pepper. Bake at 350° for 1 to 1 1/2 hours, until tender.

Jan Burhop

Grandma's "Dump" Scalloped Potatoes

6 potatoes
2 T. flour

1 1/2 c. milk
3/4 c. Velveeta cheese

Peel and dice 6 potatoes. Stir in 2 heaping tablespoons of flour so potatoes are coated with flour. Add 1 1/2 cups milk and diced Velveeta cheese (about 3/4 cup). Stir and bake in the oven at 350°. Salt, if desired, and pepper.

Wanda Hansen

Gretchen's Hot Potato Salad

- | | |
|---|---|
| 8 c. potatoes, scrubbed & diced | 1 lg. onion, finely diced |
| 1 lb. American cheese (or your favorite), cubed | 1/2 c. green olives, cut into 2 or 3 pieces |
| 1 c. low-fat mayonnaise or salad dressing | 1/2 c. raw bacon, cut up |

Partially cook the potatoes (with skins). Mix all ingredients, stirring in potatoes last. Bake in a greased 9x13-inch pan for 1 hour at 350°.

Note: Can decrease the amount of cheese, mayonnaise and onion as desired. Dice onion finely so it cooks.

Delicious hot or cold.

Peggy Currie

Stuffed Cabbage

- 1 lg. head cabbage

Remove core and partially boil to soften.

- | | |
|--------------------|------------------------------|
| 2 lb. hamburger | 1 diced onion |
| 1 c. rice (cooked) | Salt, pepper & garlic powder |
| 2 eggs | 1 can tomato soup |

Mix. Put cabbage leaf in palm of hand and spoon in hamburger mixture. Roll up. Place in casserole. Pour 1 can tomato soup and 1 can water (mixed together) over rolls. Bake, covered, 2 to 2 1/2 hours in 350° oven.

Ruth Schmidt

Onion Casserole

- | | |
|--|---|
| 2 T. butter or margarine | 1 (5 oz.) can evaporated milk |
| 3 med. sweet onions, sliced | 2 tsp. soy sauce |
| 8 oz. fresh mushrooms, sliced | 6 to 8 slices French bread (1/2" thick) |
| 1 c. (4 oz.) shredded Swiss cheese | 6 to 8 slices (thin) Swiss cheese |
| 1 can condensed cream of mushroom soup | |

In a large skillet, melt butter over medium heat. Sauté onions and mushrooms until tender. Place in a 7 1/2 x 12 x 2-inch baking dish or 2-quart casserole. Sprinkle the shredded cheese on top. Combine soup, soy sauce and milk; pour over cheese. Top with bread and cheese slices. Cover and refrigerate 4 hours, or overnight. Bake, loosely covered, at 375° for 30 minutes. Uncover and bake 15 to 20 minutes longer, or until heated through. Let stand 5 minutes before serving.

Shirley Sims

Candied Rice

- | | |
|----------------|-----------|
| 3 1/2 c. water | 1 c. rice |
|----------------|-----------|

Cook rice in water until most of the water is boiled away and rice is almost done. Then add 1/2 cup sugar and 1 cup milk and cook on low heat until fairly thick. Remove from heat and let stand 5 minutes. Tastes best warm with sugar-cinnamon and milk on it.

Mary Currie

Sweet Dressing

- | | |
|--|----------------------------------|
| 1 1/2 to 2 c. raisins, soaked in water & drained | 2 stalks celery |
| 2 eggs | 8 slices dry bread |
| 5 lg. apples | A little salt, pepper & cinnamon |

Dice apples and celery. Mix all ingredients. Add enough chicken broth to moisten.

Jeralyn Voss

Bread-Apple Stuffing

1/2 loaf bread, broken in
pieces

1 c. cooked raisins

6 apples, peeled & sliced (like
for pie)

1 tsp. cinnamon

1/2 c. sugar

Dump all ingredients in a bowl and sort of mix together.

Note: You can add more raisins, if desired.

Very good in a turkey.

Shirley Myrtue

Pizza Crust

1 pkg. fast-rising yeast

1 c. warm water (105° to 120°)

3 c. flour

1/2 c. cornmeal

2 T. olive oil

1 tsp. sugar

1/2 tsp. salt

Dissolve yeast in water in large bowl. Stir in oil, flour, salt, sugar and cornmeal. Stir until it forms a ball, then turn onto floured surface. Knead for about 10 minutes. When smooth and elastic, shape into ball and pat into greased bowl. Grease top and cover with damp cloth. Let rise in warm place for 30 minutes until double. Sprinkle pizza stone with cornmeal and roll out dough. Bake at 425° for 20 to 30 minutes. Apply toppings as desired and bake until done.

Randy Blum

Macaroni and Cheese

2 c. macaroni

1/2 c. milk

Velveeta cheese

Put a quart of water into a saucepan to boil. Add macaroni; cook until tender, watch so you don't scorch it. Drain off water; add milk and cut in diced or chunks of Velveeta cheese. (How much depends on how much cheese you like.)

Note: Our family likes it cooked on the stove; it can be placed in a casserole and put in the oven. Salt, if desired, and pepper.

Wanda Hansen

Smoky Macaroni

1/4 c. chopped sweet red pepper (or green)	1 (16 oz.) pkg. mini smoked sausage links
2 T. chopped onion	8 oz. processed American or Velveeta cheese, cut into 1/2" cubes
1 (10 3/4 oz.) can condensed Cheddar cheese soup (undiluted)	1 c. frozen peas
1 c. milk	4 c. cooked elbow macaroni

In a nonstick skillet, sauté red peppers and onion until tender. Combine soup and milk; stir into skillet. Add sausage, cheese and peas. Reduce heat; simmer, uncovered, for 5 to 10 minutes, or until the cheese is melted, stirring occasionally. Add cooked macaroni; cook 5 to 10 minutes longer, or until heated through. Yield: 6 to 8 servings.

A cold glass of milk, Jello with fruit, and a roll. The kids will love it. My grandchildren prefer Velveeta cheese. I freeze red, yellow and green peppers at harvest time for winter use.

Roxy Buck

Tangy Mac 'n Cheese

1 c. elbow macaroni	1 c. grated Cheddar cheese
1 c. milk	1/4 c. Miracle Whip
1/2 c. Cheez Whiz with jalapeño peppers	Pepper, to taste

Cook macaroni in boiling salted water. Mix remaining ingredients and add to drained macaroni. Bake, covered, at 350° for 30 minutes. Uncover and bake until lightly browned.

Note: Lightly grease casserole dish, or spray with Pam, for easy clean-up.

Ann (Lichtenberg) Sears

Chili Mac

1 sm. chopped onion	1 tsp. chili powder
1 lb. ground beef	1 T. sugar
18 oz. tomato juice	2 T. vinegar
1 c. water	1 c. macaroni (uncooked)
1 tsp. salt	

Brown ground beef and onion in skillet. Add tomato juice, water, salt, chili powder, sugar and vinegar. Bring to a boil. Add uncooked macaroni. Cover and simmer for 30 minutes, or until liquid is cooked off.

Variation: Can use 1/4 teaspoon of oregano and 1/4 teaspoon basil for seasoning.

Gladys Huseman

Breakfast

Egg Casserole

- | | |
|---------------------------|-------------------------|
| 15 eggs | 2 1/2 c. Cheddar cheese |
| 2 1/2 tsp. dry mustard | 5 slices cubed bread |
| 2 1/2 tsp. salt | Onion, green peppers or |
| 2 1/2 lb. browned sausage | mushrooms (opt.) |

Beat eggs. Add other ingredients. May leave overnight in refrigerator. Bake in 350° oven for 1 to 1 1/2 hours, in greased 9x13-inch pan.

This is a good brunch dish. Serve with hot rolls, and juice and coffee.

Kathy Ladwig

Bacon and Cheese Omelet

- | | |
|-----------------|----------------------------|
| Cheese slices | 1 c. milk |
| 8 eggs | 1/2 can diced Ortega chili |
| Onion flakes | peppers |
| 12 slices bacon | |

Lay thick cheese slices on bottom of 8x8-inch pan. Beat together 8 eggs, 1 cup milk, chili pepper and onion flakes. Fry bacon. Make some curls for the top of the casserole. Crumble remaining bacon. Add to egg mixture. Pour into pan. Bake at 350° for 30 minutes, and then another 10 minutes after putting curls on top. Let stand 5 minutes before serving.

Gloria Rohlfen

Easy Breakfast Squares

- | | |
|--|-------------------------|
| 1 (24 oz.) pkg. hash browns
with onions & peppers | 1 c. milk |
| 2 c. diced ham | 6 oz. Cheddar cheese |
| 3 eggs, beaten | 6 oz. Mozzarella cheese |
| | 1/2 tsp. salt |

Line a 9x13-inch pan with potatoes. Sprinkle ham and cheese over potatoes. Beat eggs. Add milk and salt; pour over meat and potatoes. Cover and refrigerate for 3 hours, or overnight. Bake at 350° for 1 hour. Let stand for 10 minutes before serving.

Karen Lichtenberg

Breakfast Pizza

1/4 c. oleo
3 c. frozen shredded hash
browns
1/8 tsp. salt

Pinch of pepper
4 eggs, lightly beaten
1/2 lb. fully-cooked, diced ham
1/2 c. shredded cheese

Melt oleo in 10-inch frypan. Add potatoes, salt and pepper. Cover and cook over low heat for 15 minutes, stirring occasionally. Pour lightly-beaten eggs over potatoes, sprinkle with ham. Cover and cook 10 to 12 minutes, or until eggs are set. Sprinkle with cheese and cook, uncovered, until melted. Serve in wedges. Yield: 6 servings.

Note: Can be topped with tomato and green pepper garnish, or salsa sauce.

Marlys (Rydberg) Bennett

Breakfast Casserole

6 eggs
2 c. milk
1 tsp. dry mustard
1 lb. ham, cubed

Salt & pepper
6 slices bread (crust removed)
1 c. grated cheese

Beat eggs with milk, mustard, salt and pepper. Cube bread and layer with ham and then cheese, making 2 layers. Pour eggs and milk over the layers. Refrigerate overnight. Bake at 350° for 1 hour. Yield: 6 servings.

Jan Burhop

Breakfast Sandwich

Whole grain bread
Ground sausage
Sliced cheese

Milk
Egg

Press sausage into large thin patties and lightly brown. Place between 2 slices of bread with 1 slice of cheese. Dip "sandwich" into milk and egg batter and fry on griddle like French toast.

Serve with syrup.

Deb Thompson

Beef

Fathia

(Meat Pies)

2 loaves bread dough (can
be frozen)
2 lb. ground beef, browned
1 med. onion, chopped

1 (8 oz.) pkg. cream cheese
Salt & pepper
2 T. lemon juice
Shredded potatoes (opt.)

Combine all ingredients, except dough. Make bread into balls, not quite as large as tennis balls. Let rise. Pat out balls one at a time, filling with 2 tablespoons meat mixture. Fold edges in and pinch to make triangles, leaving center and corners open. Bake on a greased cookie sheet at 350° for 15 to 20 minutes, or until browned. Serve hot, or store in freezer for a quick warm-up meal.

Cathy McDonough

Bubble Pizza

1 1/2 lb. ground beef
1 (15 oz.) can pizza sauce
2 tubes refrigerated buttermilk
biscuits

1 1/2 c. (6 oz.) shredded
Mozzarella cheese
1 c. (4 oz.) shredded Cheddar
cheese

In skillet, brown beef; drain, and stir in pizza sauce. Quarter the biscuits, place in a greased 9x13x2-inch baking pan. Top with beef mixture. Bake, uncovered, at 400° for 20 to 25 minutes. Sprinkle with cheeses. Bake 5 to 10 minutes longer, or until cheese is melted. Let stand for 5 to 10 minutes before serving.

Sandra (Lichtenberg) Frank

Bubble Pizza

1 lb. hamburger
2 tubes refrigerator biscuits,
cut in 1/4ths
1 sm. jar Prego spaghetti
sauce

Pepperoni slices
1 can mushrooms, drained
1 c. Cheddar cheese
1 c. Mozzarella cheese

Brown and drain hamburger. Mix sauce, biscuits and hamburger together. Put in 9x13-inch pan. Lay pepperoni, mushrooms, and any other pizza garnishes your family likes, on top. Bake at 350° for 25 minutes. Sprinkle Mozzarella and Cheddar cheese on top. Bake an additional 10 minutes, until cheese is melted.

Kim Blenner

Upside-Down Pizza

2 lb. hamburger	1 c. milk
1 med. onion, chopped	1 T. vegetable oil
16 oz. spaghetti or pizza sauce	1 c. flour
6 oz. grated Mozzarella cheese	1/2 tsp. salt
2 eggs	1/4 c. Parmesan cheese

Brown hamburger and onion. Drain and put in 9x13-inch pan. Pour sauce over hamburger. Spread Mozzarella cheese over sauce. Mix eggs, milk, oil, flour and salt; pour over top. Sprinkle with Parmesan cheese. Bake at 400° for 30 minutes.

Donna Davis

Beefy Biscuits or Hand-Held Pizzas

1 lb. ground beef	1 c. (4 oz.) shredded Cheddar cheese
1 (14 oz.) jar spaghetti sauce	
2 (8 oz.) pkg. lg. refrigerated biscuits	

In a skillet, brown beef; drain. Stir in spaghetti sauce, cook over medium heat for 5 to 10 minutes, or until heated through. Press biscuits onto the bottom and up the sides of greased muffin cups. Spoon 2 tablespoons of meat mixture into the center of each cup. Bake at 375° for 15 to 17 minutes, or until golden brown. Sprinkle with cheese, bake 3 minutes longer, or until cheese is melted. Yield: 8 servings.

Great finger food for little people.

Roxy Buck

Pizza-by-the-Yard

1 lb. ground beef	1 T. instant minced onions
1 (6 oz.) can tomato paste	1 tsp. oregano
1/3 c. grated Parmesan cheese	Dash of Tabasco sauce
4 oz. finely-chopped mushrooms	1 loaf French bread
	Sliced Cheddar cheese

Brown ground beef and drain excess grease. Combine beef and next 6 ingredients in bowl. Split bread lengthwise and spread meat mixture on it. Place on cookie sheet. Bake at 350° for 20 minutes. Place sliced cheese on meat, covering it. Return to oven and bake until cheese is melted. Cut into slices.

Jamie Feekes

Herb-Crusted Prime Rib with Port Sauce

1 T. coarsely-ground black pepper	1 (7 to 8 lb.) oven-ready prime rib roast (3 ribs)
1 T. chopped fresh parsley	2 c. ruby port
2 tsp. chopped fresh rosemary	1/4 c. beef demi-glaze, diluted with 3/4 cup water (or 4 c. broth reduced to 1 c.)
1 tsp. chopped fresh thyme	2 tsp. cornstarch
1 tsp. minced garlic (fresh)	2 tsp. water
1 tsp. salt	

Preheat oven to 350°. In a bowl, combine pepper, parsley, rosemary, thyme, garlic and salt; mix well. Set roast on a cutting board and rub mixture evenly over entire surface of meat. Place meat on a rack in a roasting pan and cook until thermometer or instant-read thermometer inserted into the center of the meat registers 120° to 125° for very rare to medium-rare (2 to 2 1/4 hours) and 130° to 135° for medium to medium-well (2 1/4 to 2 3/4 hours). Let meat stand 15 to 20 minutes before carving. Meanwhile, in a saucepan over medium-low heat, combine port and demi-glaze mixture; cook, stirring until liquid is reduced to 1 cup (10 to 12 minutes). Skim fat from roasting pan, set pan over medium-low heat and add port mixture. In a bowl, whisk together cornstarch and water and add to pan. Bring to a simmer, whisking constantly, until thickened, 4 to 6 minutes. Adjust seasoning as needed. Yield: 6 servings.

Note: I freeze fresh herbs in the summer to use in the winter.

Roxy Buck

Prime Rib

1 can beef broth	1 (5 to 6 lb.) rib roast
1/4 c. oil	Shredded carrots
3 T. Italian seasoning	Shredded celery
2 garlic cloves, crushed	1/4 c. Worcestershire sauce
1/4 tsp. pepper	

In a bowl, combine first 5 ingredients and blend well. Place roast in nonmetal bowl or plastic bag. Pour marinade over roast. Cover bowl or seal bag. Refrigerate for 6 to 10 hours, turning roast several times. Drain and save marinade. Place roast in shallow roasting pan and cover with shredded carrots and celery. Roast, uncovered, in 325° oven about 2 hours, or until it reaches 140°. Let stand 15 minutes on separate plate. Meanwhile, put marinade, carrots and celery in roasting pan and cook on stove until it cooks down. Place mixture in blender, then strain. Add Worcestershire sauce and heat. Use this for dip.

Randy Blum

Crock-Pot Prime Rib

- | | |
|-------------------------------------|------------------|
| 1 (2 to 3 lb.) rolled rump roast | 1 pkg. au jus |
| 1 pkg. Italian salad dressing (dry) | 1 can beef broth |

Put in crock-pot for 7 to 10 hours on low.

Barb Jorgensen

Prime Rib

- | | |
|---------------------------|---------------------|
| 1 (7 to 10 lb.) prime rib | 1 tsp. onion powder |
| 1 tsp. paprika | 2 T. celery salt |
| 2 tsp. salt | 2 T. Accent |
| 1 tsp. pepper | 1 T. garlic powder |

Rub the above seasonings on roast which is at room temperature. Place on a rack in cookie sheet or cake pan. Do not cover. Bake at 375° for 1 hour. Turn off oven and do not open the door. Leave 4 hours. Regardless of length of time the roast has been in the oven, turn back on to 375° and bake 30 to 40 minutes before serving. Let stand 10 minutes before slicing.

Gloria Rohlfson

Mock Prime Rib

- | | |
|---------------------|---------------------------------|
| 1 rolled rump roast | 1 pkg. au jus dry mix |
| 1 can beef broth | 1 pkg. Italian dressing dry mix |

Mix broth and dry mixes together and pour over roast. I usually use rolled rump roast in crock-pot. Cook on low for 8 to 10 hours.

Slice and enjoy!

Ardy McDermott

Mock Prime Rib

- | | |
|---------------------------------------|--------------------------------------|
| 1 (3 to 4 lb.) rolled rump roast | 1 pkg. Good Seasons Italian dressing |
| 1 (16 oz.) can beef broth (Swanson's) | 1 pkg. au jus |
| | 3 c. water |

Mix ingredients and add roast to crock-pot. Cook on low for 8 hours. Use juice as dip or for gravy.

This juice is like French dip and we buy the buns and make French dip with the meat. Really good.

Shirley Myrtue

Mock Prime Rib

- | | |
|--------------------------------------|-----------------------------|
| 1 can beef broth | 1 pkg. Schilling au jus mix |
| 1 pkg. Good Seasons Italian dressing | 1 (3 lb.) rump roast |

Cook all ingredients in a crock-pot for 8 hours. Slice roast very thin and put back in juice. Serve on buns.

Jan Witte

Lasagna

- | | |
|--|--------------------------------|
| 2 lb. ground beef | 1/2 tsp. oregano |
| 1 T. onion flakes | 2 bay leaves |
| 1 (28 oz.) can tomatoes,
crushed or diced | 1 (8 oz.) pkg. lasagna noodles |
| 1 (6 oz.) can tomato paste | Sliced Mozzarella cheese |
| 2 tsp. salt | 1/4 lb. Velveeta cheese |
| 1 tsp. pepper | 1/3 c. Parmesan cheese |

Brown beef and onion flakes. Meat should be crumbly. Pour off drippings. Simmer tomatoes, tomato paste, salt, pepper, oregano and bay leaves for 20 minutes. Remove bay leaves and add hamburger mixture. Cook lasagna noodles until tender. Drain. Arrange half of noodles in 9x13-inch cake pan, sprayed with nonstick cooking spray. Cover with half of meat sauce. Separate slices of Mozzarella cheese. Put half of them over meat. Slice Velveeta cheese and put over Mozzarella cheese. Make another layer in that order, except put Velveeta cheese on first, and then Mozzarella cheese. Sprinkle top with 1/3 cup Parmesan cheese. Bake 45 to 55 minutes at 350°.

Nancy Ploeger

Texas-Style Lasagna

- | | |
|---|--|
| 1 1/2 lb. ground beef | 1 (4 oz.) can chopped green
chilies |
| 1 tsp. seasoned salt | 2 c. (16 oz.) cottage cheese |
| 1 T. taco seasoning mix | 2 eggs, beaten |
| 1 (14.5 oz.) can diced
tomatoes, undrained | 12 tortillas, torn in pieces |
| 1 (15 oz.) can tomato sauce | 3 1/2 to 4 c. shredded Monterey
Jack cheese |

In a large skillet, brown meat; drain. Add seasoned salt, taco seasoning, tomatoes, tomato sauce and chilies; mix well. Simmer, uncovered, for 15 to 20 minutes. Combine cottage cheese and eggs. In a greased 9x13x2-inch baking dish, layer half of the meat sauce, half of the tortillas, half the cheese mixture and half of the Monterey Jack cheese. Repeat layers. Bake, uncovered, at 350° for 30 minutes, or until bubbly. Let stand 10 minutes before serving. Yield: 12 to 18 servings.

Tina Dyck

Lasagna

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|-----------------------------|--------------------------------|
| 2 lb. ground chuck, browned | Garlic, to taste |
| 1 (15 oz.) can tomato sauce | Seasoned salt, to taste |
| 2 sm. cans pizza sauce | 1 pkg. lasagna noodles, cooked |
| 1 sm. can water | 1 1/2 lb. Mozzarella cheese |

Brown meat. Mix all ingredients, except noodles and cheese, in skillet. In greased pan, layer: noodles, sauce, cheese, noodles, sauce, cheese, noodles, sauce, cheese. Bake at 375° for 30 minutes.

Deb Thompson

Lasagna

- | | |
|-----------------------------------|--------------------------|
| 1 lb. hamburger | 2 sm. cans tomato paste |
| 1/2 chopped onion (opt.) | 1 tsp. chili powder |
| 8 cooked lasagna noodles | 1/4 tsp. oregano |
| 2 cans pizza sauce with
cheese | 1/4 tsp. garlic salt |
| 1 c. tomato juice | Salt & pepper |
| 2 cans tomato sauce | 2 bags Mozzarella cheese |

Brown hamburger with onion. Cook 8 lasagna noodles; drain. Pour cold water over to rinse. Mix in pan and simmer the next 8 ingredients. Put sauce on bottom, then layer of noodles, cheese, sauce, noodles, cheese, sauce. Bake at 350° for 30 to 45 minutes. The last 5 minutes top with remaining cheese.

Jan Burhop

Meat Loaf

2 T. butter or margarine
 1/4 c. finely-chopped onion
 Dash of garlic powder
 2 slices white bread, cubed
 1/2 c. milk
 1 lb. ground beef
 1 egg, lightly beaten

1/2 tsp. salt
 2 or 3 dashes pepper
 1 T. chopped parsley (dried or fresh)
 1/2 tsp. dried thyme
 1/2 tsp. dried marjoram

SAUCE:

1/2 c. brown sugar

1/2 c. ketchup

Preheat oven to 375°. Grease a loaf pan. Melt butter in small saucepan; add onions and garlic and sauté until just golden. Do not brown. Let cool. In large bowl, mix egg and milk. Add diced bread and let soak. Add salt, pepper, parsley, marjoram and thyme. Mix in the ground beef. Add sautéed onion and mix well. The mixture should stick together. Pat into a loaf and set in the loaf pan. Mix sauce ingredients and spread over the top of the meat loaf. Bake for approximately 1 hour. Let sit for about 5 minutes before serving.

Rhonda Schmidt

Meat Loaf

1 1/2 lb. ground beef
 1 c. ketchup
 3/4 c. Quaker Oats
 1 egg, or 2 egg whites, slightly beaten

1/4 c. onion
 1/2 tsp. salt
 1/4 tsp. pepper

Heat oven to 350°. Combine all ingredients; mix lightly, but thoroughly. Press into 4x8-inch loaf pan; bake 1 hour. Let stand 5 minutes before serving.

Missy Kestel

Meat Loaf

1 lb. ground beef
 1/2 lb. Jimmy Dean hot sausage
 3 med. slices soft bread
 1 c. milk
 1 egg, beaten
 1/4 c. minced onion

1 1/4 tsp. salt
 1/4 tsp. pepper
 1/4 tsp. dry mustard
 1/4 tsp. celery salt
 1/4 tsp. garlic salt
 1 T. Worcestershire sauce

Tear bread in pieces and soften with milk. Mix all ingredients together and bake at 350° for 1 1/2 hours. Yield: 8 servings.

Clare (Kotz) King

Meat Loaf

2 lb. hamburger	1/3 c. brown sugar
Ketchup	1 pkg. sloppy joe mix
1 sleeve saltine crackers	Milk
Onion	1 egg

Crush crackers. Mix all of the above ingredients. Add just enough ketchup and milk to moisten. Pat into 9x9-inch pan. Bake at 350° for 1 hour.

Terri Rininger

Meat Loaf

2 lb. hamburger	1 1/2 c. Rice Krispies
2 eggs	1 c. ketchup
1/4 chopped onion	12 T. brown sugar
2 tsp. salt	2 tsp. mustard
1/4 tsp. pepper	

Mix hamburger, eggs, onion, salt, pepper and Rice Krispies well. In separate bowl, mix ketchup, brown sugar, mustard and dash of cloves. Mix half of this mixture with meat. Spread into a bread pan, put half of mixture over top of meat loaf. Bake 1 hour at 350°.

Lois Kestel

Meat Loaf

(Small)

1 1/4 lb. hamburger	Salt & pepper, to taste
1 egg	1 tsp. celery salt
1 c. milk	2 T. chopped onions
1 c. soft bread crumbs	

BARBECUE SAUCE:

3/4 c. catsup	1/4 tsp. Tabasco sauce
1 1/2 tsp. salt	1 c. water
	1/4 tsp. chili powder

Mix together. Place 1 slice of onion on top of the small loaves. I make my loaves serving size. Take a tablespoon and make a dent on top of each loaf. This dent will hold the onion and barbecue sauce.

Sauce: Pour half over the loaves and baste with the rest as the loaves bake. Bake 1 hour at 350°.

Note: You can double this recipe and freeze some for later use. I double the sauce and freeze it also.

Shirley Myrtue

Pizza Meat Loaf

- | | |
|---|---|
| 1 env. Lipton Recipe Secrets onion soup mix | 1/4 c. water |
| 2 lb. ground beef | 1 c. Ragu Old World-Style pasta sauce |
| 1/2 c. fresh bread crumbs | 1 c. shredded Mozzarella cheese (about 4 oz.) |
| 2 eggs | |
| 1 c. chopped green bell pepper (opt.) | |

In a bowl, combine all ingredients, except 1/2 cup sauce and 1/2 cup cheese. In a 9x13-inch pan, shape into loaf; top with remaining sauce. Bake at 350° for 50 minutes. Sprinkle with remaining cheese. Bake 10 minutes, or until done. Let stand 10 minutes. Yield: 8 servings.

Melissa Timmer

Beef Taco Bake

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|-------------------|--|
| 1 lb. ground beef | 6 flour tortillas or 8 (6" to 8") corn tortillas, cut into 1" pieces |
| 1 can tomato soup | 1 c. shredded Cheddar cheese |
| 1 c. salsa | |
| 1/2 c. milk | |

In skillet, cook beef until browned, stirring to separate meat. Pour off fat. Add soup, salsa, milk, tortillas and half of the cheese. Spoon into 2-quart baking dish. Cover. Bake at 400° for 30 minutes. Sprinkle with remaining cheese. Yield: 4 servings.

LaRae Mauser

Mexican Stuffed Shells

- | | |
|--|--|
| 12 pasta stuffing shells, cooked & drained | 1 (4 oz.) can chopped green chilies, drained |
| 1 lb. ground beef | 1 c. shredded Monterey Jack cheese |
| 1 (12 oz.) jar med. picante sauce | 1 (2.8 oz.) can Durkee French-fried onions |
| 1/2 c. water | |
| 1 (8 oz.) can tomato sauce | |

Brown ground beef; drain. Combine picante sauce, water and tomato sauce. Stir 1/2 cup into beef, along with green chilies, 1/2 cup cheese and 1/2 can French-fried onions; mix well. Pour half of remaining sauce mixture on bottom of 8x12-inch baking dish. Stuff cooked shells with ground beef mixture. Arrange shell in dish; pour remaining sauce mixture over shells. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and French-fried onions; bake, uncovered, for 5 minutes longer.

Angie Claussen

Supper Nachos

1 lb. hamburger	3/4 c. taco sauce
1 lg. onion, chopped	3 c. sharp Cheddar cheese, shredded
1 tsp. salt	1/4 c. chopped green onion
Dash of Tabasco sauce	1 c. pitted black olives (opt.)
1 (1 lb.) can refried beans	1 c. sour cream
1 (4 oz.) can green chilies, chopped	Tortilla chips

Brown hamburger and onion; drain and add Tabasco sauce and salt. Spread refried beans in bottom of 9-inch pan or dish. Layer on meat, chilies and cheese. Top with taco sauce. Bake at 400° for 20 to 25 minutes. Sprinkle on green onions and chopped olives. Top with sour cream. Serve with tortilla chips.

Makes a good, light supper or appetizer.

Brenda (Aylward) Naberhaus

Sanchos

2 lb. hamburger	1 can refried beans
15 to 20 tortilla shells	1 med.-size jar salsa
1 sm. jar picante sauce	Cheddar cheese

Brown hamburger and drain. Season to taste. Add beans and heat 3 to 5 minutes. In a bowl, mix salsa and picante sauce. Individually roll a shell layered with meat, sauce and cheese. Wrap in Saran Wrap and freeze. When ready to eat, microwave until warm; top with lettuce, tomatoes, cheese, sour cream, olives, onions, etc.

Marge Cuthrell

Taco Twist

1 lb. hamburger	1 (2.25 oz.) can sliced black olives
1 med. onion, chopped	2 c. rotini, cooked & drained
1 c. picante sauce	2 c. shredded Cheddar cheese
8 oz. tomato sauce	1/2 c. sour cream

Brown hamburger and onion; drain. Stir in picante sauce, tomato sauce and olives, simmer 5 minutes. Combine rotini, 1 cup cheese and sour cream. Place noodle mixture in bottom of a 2-quart glass baking dish. Top with all of meat mixture. Sprinkle with remaining 1 cup of Cheddar cheese. Bake at 350° for 20 minutes. Let stand 10 minutes before serving.

Darla Koth

Healthy Spaghetti Pie

CRUST:

2 c. cooked spaghetti
1 oz. Parmesan cheese

1 egg, beaten
1 1/2 T. soft margarine

FILLING:

2/3 c. ricotta cheese
2 T. margarine
1/2 c. diced onion
1/2 c. diced green pepper
1 clove garlic, minced

6 oz. cooked ground beef,
drained & crumbled
1 can whole tomatoes, with
liquid, chopped
1 T. tomato paste
2 oz. shredded Mozzarella cheese

In large bowl, combine crust ingredients. Spray 9-inch glass pie plate with nonstick spray. Fill in crust and spread up the sides of pie plate. Spread ricotta cheese over bottom of crust. In skillet, heat margarine, onion, pepper and garlic. Sauté until onion is translucent. Add beef, tomatoes with reserved liquid, and paste. Cook until heated and pour over crust. Bake at 350° for 20 to 25 minutes. Sprinkle with Mozzarella cheese, bake for 5 more minutes. Let sit for 5 minutes to cool.

Kris Hansen

Taco Hot Dish

2 lb. hamburger
1 onion
1 (8 oz.) can tomato sauce
1 pkg. taco seasoning
1 (8 oz.) pkg. Doritos, crushed
12 oz. cottage cheese

8 oz. sour cream
2 c. grated Monterey Jack
cheese
2 c. grated Cheddar cheese
Black olives (opt.)

Brown and drain hamburger and onion. Add tomato sauce and taco seasoning. Layer casserole twice, in a lightly-greased 9x13-inch pan, in the following order: hamburger mix, Doritos, cottage cheese, sour cream, grated cheese; repeat. Bake at 350° for 30 to 40 minutes until bubbly. Garnish with sliced black olives.

Diane Lichtenberg

Taco Meat

1 lb. ground beef
1 med. onion, chopped fine
1 clove garlic, minced

2 tsp. chili powder
1 tsp. salt

Brown ground beef, onion and garlic together. Drain off excess grease. Add chili powder and salt; mixing well.

Can be used for tacos, taco salads, burritos, etc.

Nathan Blum

Taco Meat Balls

2 lb. ground beef	1/4 tsp. salt
1 c. chopped onion	1 (1.5 oz.) can tomato sauce
1 c. Minute Rice	1/2 can water
1 egg, beaten	1 can Cheddar cheese soup
1 pkg. taco seasoning	

Mix beef, rice, onion, salt and egg. Shape into meat balls and place in casserole dish (9x13 inches). Mix sauce, water and seasoning and pour over the balls. Pour or spread the cheese soup over everything. Bake 1 hour at 350°.

Mrs. Ray (Lisa) Brenner

Hot Dish

2 cans mushroom soup	1/4 lb. cheese
2 c. uncooked macaroni	1 pt. milk
1/4 lb. dried beef, chopped	1 sm. onion, chopped
4 hard-boiled eggs (cut up)	

Mix and put in a greased pan. Refrigerate overnight. Next day, bake 1 hour at 350°.

Esther Kessler

Hamburger-Zucchini Skillet Medley

1 lb. hamburger	1/2 c. green pepper strips
1/4 c. cooking oil	1/2 c. shredded, pared carrot
3/4 c. sliced celery	1 (8 oz.) can tomato sauce
1/2 c. sliced onion	2 tsp. prepared yellow mustard
1 clove garlic, minced	1/4 tsp. dried basil leaves
1 lb. unpared zucchini, sliced 1/4" thick (about 4 c.)	3/4 tsp. salt
2 tomatoes, cut into eighths	1/8 tsp. pepper

Heat oil in 12-inch skillet over medium heat. Add hamburger and brown. Add celery, onion and garlic. Cook until tender. Add zucchini, tomatoes, green pepper and carrot. Sauté 10 minutes. Stir in remaining ingredients. Reduce heat and simmer 5 minutes, or until vegetables are tender. Yield: 6 to 8 servings.

Note: This can also be microwaved. If so, eliminate cooking oil.

Flo Buehler

Hamburger Stroganoff

1 lb. hamburger	Salt & pepper, to taste
1 sm. onion	1 can cream of chicken soup
1/4 c. oleo	1 pt. sour cream
2 T. flour	1/2 bag cooked noodles

Brown hamburger and onion; drain grease. Cook oleo, flour, salt and pepper until light brown. Add soup and sour cream. Cook until good and hot. Combine sauce with cooked noodles.

Very good, and easy to make.

Janet (Lichtenberg) Brinkman

Mom's Spaghetti Sauce

1 1/2 lb. ground beef	2 (6 oz.) cans tomato paste
1 bay leaf	Garlic salt, to taste
1 qt. tomatoes	2 tsp. chili powder
2 tsp. sugar	1/2 tsp. pepper
2 tsp. salt	4 tsp. Worcestershire sauce
1/2 c. onion, chopped	

Lightly brown meat and onion; drain. Add spices, garlic salt and sugar. Add tomatoes and tomato paste. Cook over low heat until thickened, about 1 hour.

Serve over long spaghetti.

Mrs. Mitch Barlow

Red Wine Spaghetti Sauce

2 T. oil	1 clove garlic
1 lb. ground beef	1 tsp. salt
1 c. red wine	1/4 tsp. pepper
1 (4 oz.) can mushrooms	1 T. sugar
1 (6 oz.) can tomato paste	1/2 tsp. dry basil
1 med. onion, chopped	1 (1 lb.) can tomatoes

Sauté meat; drain. Blend other ingredients, without tomatoes, for 20 seconds. Add tomatoes. Blend 10 seconds. Add sauce to meat. Bring to boil, cover and simmer 45 minutes. Remove cover and simmer 15 minutes longer. Yield: 4 cups.

Gertie Burmester

Poor Man's Steak

1 lb. ground beef
 1/3 c. milk
 1/3 c. crushed crackers or
 bread crumbs
 Salt & pepper, to taste

1 med. onion, diced (or onion
 soup mix)
 1 can cream of chicken soup*
 2 oz. mushrooms (opt.)

Mix ground beef with all ingredients, except soup. Pat into 9x13-inch pan. Refrigerate overnight. Cut into serving-size pieces. Dip in flour and brown. Place in 9x13-inch pan. Cover with soup. Bake at 350° for 1 hour. Soup and liquid make an excellent gravy.

*May use cream of mushroom soup instead.

Helen Skow

Hamburger Quiche

Hash browns
 1/4 c. oleo
 1 lb. hamburger
 1 c. milk

2 eggs
 1 T. flour
 1 T. Worcestershire sauce
 1/2 lb. Velveeta cheese

Press 1 pound frozen hash browns in 9-inch square pan. Melt oleo and drizzle over potatoes; bake at 400° until lightly browned (15 minutes). Brown hamburger, a little onion, and mix with milk, eggs, flour, Worcestershire sauce and Velveeta cheese. Pour into baked crust and bake 30 minutes at 350°.

Good leftover, warmed in microwave oven.

Marge Pender

Poor Boy Fillets

5 slices bacon
 1 lb. ground beef
 Lemon pepper
 1/4 c. grated Parmesan cheese
 1 (2 oz.) can mushroom stems
 & pieces, drained

3 T. finely-chopped pimentos
 2 T. finely-chopped onion
 2 T. finely-chopped green
 pepper

In skillet, partially cook bacon. Drain on paper towel. Pat ground beef onto waxed paper into a 7 1/2 x 12 x 1/4-inch rectangle. Sprinkle lightly with salt and lemon pepper. Top with Parmesan cheese. Combine mushrooms, pimentos, onion and green peppers. Sprinkle evenly over meat. Roll up jellyroll fashion, starting from the short end. Cut into 1 1/2-inch slices, wrap edge of each with a strip of bacon and secure with toothpicks. Grill or broil for 8 minutes on each side.

Kim Sjuts

A Good Dinner for My Husband

2 c. water
2 frozen steaks
3 or 4 potatoes

1 can of peas, or vegetable of
choice

Grease electric frypan with shortening; add water. Lay frozen steaks in the pan. Peel potatoes, cut in slim wedges (or dice, if desired). Let steam in frypan; water will evaporate (depending on the weather). The meat and potatoes will brown beautifully. Watch and turn over meat when brown. About 10 or 15 minutes before serving, add peas or vegetable you choose. Season.

I serve as a one-dish meal for us. Add water if hubby is late for dinner.

Wanda Hansen

Peppery Rib Steak Marinade

1/3 c. lemon juice
2 T. oil
1 clove garlic, minced
1 tsp. chili powder

1 tsp. seasoned salt
1/2 tsp. seasoned or cracked
pepper

Mix all ingredients. Place steaks in shallow bowl with marinade for several hours, or overnight.

Note: I double recipe for 2 or more steaks. I also use Ziploc baggies to marinate in.

Pamula Ehrp

Five-Hour Oven Beef Stew

1 1/2 lb. cut-up stewing beef
4 potatoes, cut in chunks
4 lg. carrots, cut in chunks
1 lg. sliced onion

1 pkg. Lipton onion soup mix
1 can cream of mushroom soup
1 soup can water

Stir soups and water together and pour on top of ingredients. Put in a large pan or casserole. Bake 5 hours at 275°. Yield: 8 servings.

Serve with French bread and a salad.

Kathleen Lichtenberg

Stuffed Green Peppers

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|---|------------------------------------|
| 8 peppers | 1 tsp. salt |
| 1 lb. hamburger | 1/2 tsp. pepper |
| 1 c. chopped onion | 1/2 c. Cheddar cheese,
shredded |
| 2 c. tomato soup, or sauce
(I use 1/2 & 1/2) | 3/4 c. Minute Rice, raw |
| 1 tsp. garlic powder | |

Cut peppers in half or leave whole, and cut off tops. Boil 3 minutes in salted water. Cool. Cook meat; add seasonings, etc. Stuff peppers. Bake for 30 to 40 minutes at 350°.

Note: Freezes very well. Place unbaked and stuffed on cookie sheet in freezer until frozen. Remove, wrap individually and place in bag. When you want to use, remove; microwave or bake.

Very good.

Ruth Schmidt

Roast Beef Au Jus

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|---------------------------|------------------------------|
| 1 (3 to 4 lb.) beef roast | 1 1/2 tsp. Kitchen Bouquet |
| 1/2 c. soy sauce | 1 1/4 oz. dry onion soup mix |
| 1 clove garlic, minced | 5 c. water |

Combine together and add to roast.

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| 2 lg. onions, cut in 1/4" slices | 1/4 c. butter |
|----------------------------------|---------------|

Brown in butter and add to above. Bake at 325° until tender, in covered pan. Slice and return to liquid. Serve on buns with au jus.

Note: Meat takes about 2 hours--maybe less!

Shirley Sims

Beef Stew

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|---------------------------------------|-------------------------|
| 1/2 lb. stew beef, cut up | 3 stalks celery, cut up |
| 5 to 6 carrots, cut up | 1 lg. onion, chopped |
| 4 to 5 med. potatoes, peeled
& cut | |

Place all in roaster.

Mix together in small bowl:

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|------------------------------|-------------|
| 1 env. Lipton onion soup mix | 1 can water |
| 1 can cream of chicken soup | |

Stir above mixture into roaster. Cover and bake 5 hours at 300°.

You can add peppers or other vegetables that you like.

LaRae Mauser

Cornish Pasties

4 1/2 c. self-rising flour	1 med. turnip
4 T. margarine	1 med. onion
8 oz. ground beef	Salt & pepper
1 lg. potato	Water

Make a dough with flour, salt, margarine and water. Roll out pastry and cut into 6x8-inch rounds. Mix together: meat, peeled and diced turnip and potato, and peeled and finely-chopped onion. Add salt and pepper. Divide between pastry rounds. Draw pastry over filling, and crimp sealed edges with thumb and forefinger. Brush with beaten egg. Place on baking sheet. Bake 15 minutes at 450°. Reduce heat to 350° and bake 45 minutes.

These pasties were made for miners and farm workers in Cornwall England to convey their midday meal to work. Pastry rolled out like a plate, piled with turmut, tates, and mate, doubled up and baked like fate. That's a Cornish pastry (old English poem).

Kathleen Lichtenberg

Meat Manicotti

1 (8 oz.) pkg. manicotti shells	28 oz. spaghetti sauce
3 T. oil	1/2 c. dry bread crumbs
3 T. chopped onion	4 oz. grated Mozzarella cheese
3 T. chopped green pepper	1 T. parsley
1/2 lb. pork sausage	1/4 tsp. pepper
3/4 lb. ground beef	Grated Parmesan cheese

Cook manicotti according to package directions. In large skillet, cook next 5 ingredients, drain excess fat and cool mixture slightly. Add to mixture 4 tablespoons spaghetti sauce and next 4 ingredients. If mixture seems too dry, add a little more spaghetti sauce. Pour 2 cups spaghetti sauce in bottom of greased 9x13-inch baking dish. Stuff manicotti and place over sauce. Pour remaining sauce over manicotti and sprinkle with Parmesan cheese. Cover and bake at 350° for 25 to 30 minutes.

Elaine Blum

Beef Roast in Beer

1 (3 to 4 lb.) boneless beef rump roast (fat trimmed)	1/4 c. chili sauce
Salt & pepper	2 T. brown sugar
1 med. onion	1 clove garlic, minced
	1 (12 oz.) can beer, room temp.

Season roast with salt and pepper. Place meat in a 9x13x2-inch pan. Cover with onion slices. In a small bowl, mix together chili sauce, brown sugar, garlic and beer. Pour mixture over meat. Cover and bake in a 350° oven for about 2 hours.

Joan Martin

Southwest Beef-Rice Skillet

1 lb. ground beef	1 (8 oz.) can tomato sauce
1 lg. onion, chopped	3/4 c. uncooked regular rice
1 med. green pepper, chopped	1 T. chili powder
1 (14 1/2 oz.) can Swanson's beef broth	1/2 tsp. garlic powder

In skillet, cook beef, onion and pepper until beef is browned and vegetables are tender; stir to separate meat. Spoon off fat. Stir in broth, tomato sauce, rice, chili powder and garlic powder. Heat to boiling. Cover; cook over low heat for 20 minutes, or until rice is tender and liquid is absorbed; stir occasionally. Serve with cheese and sour cream, if desired.

Mrs. Ray (Lisa) Brenner

Sweet and Sour Meat Balls

1 1/2 lb. hamburger	1/2 c. brown sugar
1 egg	1/4 c. white sugar
1/2 c. milk	1/2 c. vinegar
1/2 c. cracker crumbs	1/4 c. water
1/2 tsp. dry mustard	

Mix first 4 ingredients and make into balls. Brown lightly. Measure remaining ingredients into small saucepan and heat. Remove fat from browned meat balls and pour sauce over meat balls. May be simmered on top of stove for 30 to 40 minutes, baked in oven a similar time, or put in a slow-cooker for 3 to 4 hours. Yield: 6 servings.

Sue Barlow

Meat Balls and Rice

1 c. rice	1 c. tomato juice
1 lb. ground beef	Salt & pepper, to taste
1/4 c. chopped onion	2 eggs
1 jalapeño pepper, chopped	Flour

Brown rice with a little butter. Put in casserole dish. Mix meat, eggs, salt and pepper; shape into small meat balls and put into casserole dish* with the rice. Add onion, jalapeño pepper, tomato juice, and enough water to cover meat balls. Dip meat balls in flour before adding to rice. Bake for 1 hour at 350°, covered. Yield: 4 to 6 servings.

*Dish size can vary depending on how many people you are serving. This recipe calls for a 9x9-inch dish.

Tina Dyck

Spicy Meat Balls

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|-------------------------|----------------|
| 1 1/2 lb. hamburger | 1 1/4 c. onion |
| 3/4 c. uncooked oatmeal | 1 egg |
| 1 1/2 tsp. salt | 3/4 c. milk |
| 1/4 tsp. pepper | |

Mix into balls.

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|----------------|------------------|
| SAUCE: | 1 T. brown sugar |
| 1/3 c. ketchup | 1 T. mustard |

Pour over meat balls and bake at 350° for 35 minutes. Yield: about a dozen meat balls.

Tracy Whetstone

Barbecued Meat Balls

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|--------------------------------|------------------------|
| 3 lb. ground beef | 1/2 tsp. salt |
| 2 c. quick oats (uncooked) | 1/2 tsp. chili powder |
| 1 (13 oz.) can evaporated milk | 1/2 tsp. pepper |
| 1 onion, chopped fine | 1/2 tsp. garlic powder |
| 2 eggs | |

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|------------------|------------------------------|
| SAUCE: | 1/2 tsp. garlic powder |
| 2 c. catsup | 2 T. liquid smoke, or 1/4 c. |
| 1 c. brown sugar | Cookies barbecue sauce |

Mix and shape into balls. Roll in flour. Place in 2 (9x13-inch) foil-lined pans (single layer). Stir the sauce and pour over meat balls. Bake at 325° for 30 to 35 minutes. Cover with foil and uncover last 10 minutes. (This all depends on size of meat balls.)

Note: These freeze well.

LaRue Less

Italian Meatball Sandwiches

1 lb. ground beef	1/4 c. thin green pepper strips
1/4 c. dry bread crumbs	3/4 c. thin onion slices
1 egg	1 (14 oz.) jar prepared spaghetti sauce
2 T. finely-chopped onions	4 hoagie rolls
1 clove garlic, crushed	Mozzarella cheese, shredded
1/8 tsp. pepper	
1 tsp. vegetable oil	

In large bowl, combine first 6 ingredients. Pinch off 1 1/2-inch pieces of mixture to make 20 meat balls. Place in ungreased pan and bake at 400° for 10 to 13 minutes, or until no longer pink and juices run clear. In large skillet, heat oil over medium heat until hot. Cook and stir green pepper and onion until tender. Reduce heat to medium-low; add cooked meat balls and spaghetti sauce. Cover and cook 5 to 6 minutes, stirring occasionally. Spoon equal amounts into hoagie rolls and sprinkle with Mozzarella cheese. Yield: 4 sandwiches.

Note: Meat balls also good alone, or with spaghetti sauce over spaghetti.

Nathan Blum

Sweet and Sour Sauce for Meat Balls

1 sm. can crushed pineapple	1/2 c. water
1 to 2 T. soy sauce	1 to 2 T. cornstarch
3/4 brown sugar	1/2 bell pepper, diced
3/4 c. vinegar	1 to 1 1/2 lb. hamburger

Make sauce with all ingredients, except bell pepper and meat. Make hamburger into meat balls. Put diced bell pepper over top. Bake at 350° for 1 hour.

Bertha Blewitt

Swedish Meat Balls

MEAT BALLS:

1/4 c. finely-chopped onion	1 egg, beaten
1 T. butter	1/2 tsp. salt
1 lb. ground beef	1/8 tsp. mace or thyme
1 slice bread, cubed	2 T. milk

SAUCE:

1 T. flour	1/4 tsp. salt
1/4 tsp. sugar	1/8 tsp. pepper
	3/4 c. milk

Melt butter in a frypan and sauté onions until tender. In a bowl, combine remaining meat ball ingredients. Add sautéed onion. Shape into meat balls (the smaller they are, the quicker they will brown); put them in the frypan to brown--approximately 15 to 20 minutes, turning often. Remove meat balls, leaving the drippings in the pan.

Sauce: Combine flour, sugar, salt and pepper and stir into the drippings in the frypan to form a thick paste. (May need more or less flour, depending on how much drippings you have.) Add the milk and heat to boiling, stirring constantly. Turn heat to low and continue to stir until thickened. Return meat balls to pan and heat over very low heat until ready to serve. Yield: 4 to 6 servings.

Rhonda Schmidt

Make-Ahead Meat Balls

3 lb. ground beef	1/4 tsp. pepper
1/3 c. instant minced onion	1 1/2 tsp. Worcestershire sauce
1 1/2 c. dry bread crumbs	3 eggs
1 T. salt	3/4 c. milk

Heat oven to 400°. Mix all ingredients thoroughly. Shape into 1-inch balls and place on jellyroll pan. Bake 10 to 12 minutes, or until done.

To freeze, cool meat balls about 5 minutes. Place in freezer 15 minutes. Remove from pan and pack in any freezer container in quantity that suits your need.

This works well with spaghetti sauce or with packaged stroganoff noodles. It can be used with barbecue sauce, for an appetizer.

Connie Jenkins

Greek Beef

1 T. olive or vegetable oil	5 roma tomatoes, coarsely chopped
1 lb. meat, cut into 1" pieces	2 T. chopped fresh, or 2 tsp. dried oregano leaves
1 med. onion, chopped	1/4 tsp. pepper
2 cloves garlic, finely chopped	1/2 c. crumbled Feta cheese (2 oz.)
1 1/2 c. beef broth	
3/4 c. uncooked couscous	

Heat oil in a 1-inch skillet over medium-high heat. Cook meat, onion and garlic until meat is browned. Stir in broth, heat to boiling. Stir in couscous, tomatoes, oregano and pepper, remove from heat. Cover and let stand about 10 minutes, or until liquid is absorbed. Sprinkle with cheese to taste.

Lynn (Currie) Pawelski

Charlie's Peppered Beef

1 (2 to 3 lb.) roast	1/3 tsp. garlic powder
1/4 c. cracked black pepper	1/2 c. soy sauce
1/3 tsp. ground cardamom	1/2 tsp. paprika
1 T. tomato paste	1/3 c. red wine vinegar

Rub meat with pepper and cardamom. Place in pan or large plastic bag. Combine tomato paste, garlic powder, soy sauce, paprika and vinegar. Pour over meat. Refrigerate overnight. Place meat in foil and seal. Bake for 1 1/2 hours at 300°. Heat reserved marinade and pour over sliced meat and serve.

Note: I use sirloin tip roast. This recipe is fit for royalty.

Ranee (Naslund) Schouviller

Canned Beef

Cubed beef in 1 1/2" chunks	Pepper, to taste
1/2 tsp. canning salt per pt., or 3/4 to 1 tsp. per qt.	Garlic powder, to taste

Fill pint jars or quarts 1-inch below top. Add salt and pepper, wipe jar top very clean, put lids on and tighten, put in pressure canner and process 75 minutes for pints and 90 minutes for quarts. You should add tallow on top of beef if you can, to cover beef 1-inch from top. Home-butchered beef or cheaper grades of grocery store beef can be used. Bones can be baked in oven with onion, bay leaves, garlic, and covered with water for broth. This can be strained and pressured 20 minutes at 10 pounds in jars. Beef must be pressured at 10 pounds also.

Mrs. Dick Frank

Chicken

Poppy Seed Chicken

2 lbs. chicken breasts	1 1/2 c. Ritz crackers, crushed
8 oz. sour cream	1 T. poppy seeds
1 can cream of chicken soup	1 stick oleo

Cook chicken, remove skin and break into pieces. Lay on bottom of a buttered 9x13-inch pan. Mix sour cream and soup, pour over chicken. Mix Ritz cracker crumbs and poppy seeds with butter. Sprinkle over top. Bake for 30 minutes at 350°.

Nancy Miller

Chicken President

2 cooked chicken breasts	1/2 tsp. lemon juice
1 (10 oz.) pkg. broccoli, cooked	1/2 tsp. curry powder
1 can cream of chicken soup	1/2 c. shredded Cheddar cheese
1/2 c. mayonnaise	1/2 c. dry bread crumbs

Grease a 3-quart casserole or 9x13-inch pan. Place broccoli pieces on bottom of dish, layer chicken on top. Mix soup, mayonnaise, juice and curry powder together. Pour over chicken. Sprinkle shredded cheese over sauce. Top with bread crumbs. Bake at 350° for 25 to 30 minutes.

Janan (Wilder) Patterson

Grilled Chicken Breasts

Pineapple	Chicken breasts
Provolone cheese	

Grill boneless, skinless, halved chicken breasts until done. Top each breast with 1 slice of pineapple and 1 slice of Provolone cheese. Return to grill until cheese begins to melt. Serve immediately.

Dr. Doug MacLean

Chicken on Sunday

2 c. rice	1 can cream of mushroom soup
1 can cream of chicken soup	2 c. water
1 whole chicken, cut up	1 pkg. dry onion soup mix

Grease 9x13-inch pan. Cover bottom with rice. Lay pieces of chicken on rice. Mix soups and water. Pour over chicken. Sprinkle dry onion soup on top. Cover tightly with foil. Bake for 2 1/2 hours at 325°.

Real easy and very good!

Julie McClintic

Chicken Casserole

4 to 5 c. chicken	1 sm. jar sliced pimentos
2 1/4 c. macaroni (uncooked)	1/2 c. diced celery
2 cans mushroom soup	1 c. Velveeta cheese, grated or chunked
2 cans chicken broth	Pepper, to taste
1 sm. onion, chopped	
1/2 c. green pepper, chopped	

Toss all ingredients together. Put in greased 9x13-inch pan. Cover with foil. Set overnight in refrigerator (optional). Bake at 350° for 1 1/2 hours. The last 15 minutes, put crushed potato chips on top to finish baking, uncovered.

Kim Sjuts

Chicken Casserole

10 oz. Pepperidge Farm seasoned bread croutons	1/2 c. mayonnaise
1/2 c. margarine	1/2 tsp. salt
1/2 c. diced onion	1 (4 oz.) can sliced mushrooms
1/2 c. diced celery	3 c. diced, cooked chicken
1 c. water	2 eggs
1 c. grated mild Cheddar cheese	1 1/2 c. milk
	1 can cream of mushroom soup
	1 soup can milk

Mix croutons, margarine, onion, celery, water and cheese. Spread half of the mixture in a greased 9x13-inch pan. In a large bowl, mix mayonnaise, salt, mushrooms and chicken. Spread over dressing layer. Top with other half of dressing. Beat eggs and 1 1/2 cups milk. Pour egg mixture over the top of dressing mixture. Refrigerate overnight. Sprinkle with more cheese, if desired. Heat soup and can of milk. Pour over casserole. Bake 1 hour at 350°. Yield: 12 servings.

Mary Rydberg

Chicken Casserole

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|-----------------------------|-------------------------------|
| 2 pkg. crescent rolls | 1 c. shredded Velveeta cheese |
| 3 c. cooked chicken | 1 can mushrooms (opt.) |
| 1 can cream of chicken soup | 1 can water chestnuts (opt.) |
| 1/2 c. sour cream | 1 can peas (opt.) |
| 1/4 c. margarine | 1 box Rice-A-Roni (prepared) |

Flatten 1 package rolls in an ungreased 9x13-inch pan. Pour in filling. Flatten other package of rolls and put on top. Bake at 350° for 30 to 40 minutes.

Jackie Mentzer

Chicken Casserole

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|-------------------------------------|----------------------------------|
| 1 (2.6 oz.) pkg. Stove Top stuffing | 2 c. cream of chicken soup |
| 1 c. melted oleo | 1 sm. can sliced water chestnuts |
| 4 c. cooked chicken | 1 sm. pkg. slivered almonds |
| 1 lg. can Carnation milk | |

Mix stuffing and melted oleo, spread half on bottom of 9x13-inch pan. Mix rest of ingredients and spread on bottom layer. Put remaining stuffing on top. Bake, uncovered, at 325° for 30 to 35 minutes. Yield: 12 to 15 servings.

Mae Bersee

Chicken and Noodles

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|---|---|
| 1/2 (6 oz.) pkg. wide egg noodles, cooked & drained | 1 (10 oz.) can cream of chicken soup |
| 1/3 c. green pepper, chopped | 1 1/2 c. grated cheese (use your favorite—I use a blend of Cheddar & Monterey Jack) |
| 1/3 c. chopped onion | 1/2 tsp. salt |
| 2 T. butter or margarine | 1/4 tsp. pepper |
| 1 c. sour cream | 1 1/2 c. cooked chicken, diced |
| 1/3 c. milk | |

Preheat oven to 350°. Cook noodles according to package directions. Sauté green pepper and onion in butter until tender. Add soup, sour cream, milk, cheese, salt and pepper. Stir and cook until cheese is melted and sauce is creamy. Add chicken; mix well. Gently stir in noodles. Pour into 2-quart greased casserole dish. Bake at 350° for 35 to 40 minutes.

Rhonda Schmidt

Chicken and Rice

8 chicken breasts
1 can cream of chicken soup
1 c. rice

2 cans water
Real onion (or onion soup mix)

Put chicken breasts in roaster. Mix together cream of chicken soup, rice and water. Sprinkle onion (or onion soup mix) on the chicken breasts, then pour over soup mixture. Place lid on roaster and bake at 350° for 1 to 1 1/2 hours.

Mary Currie

Chicken and Rice Casserole

3 c. cooked chicken, cut up
1 c. Minute Rice (cooked)
1 pkg. Lipton dry onion soup mix

1 can chicken-mushroom soup
1 can cream of celery soup
Chicken broth

Place chicken in bottom of 9x13-inch pan. Combine rest of ingredients and mix with chicken in pan. Bake at 350° for 1/2 hour, or until bubbly. Broth may be added if mixture seems dry.

Marilyn Hantsberger

Chicken Hot Dish

8 chicken breasts
1 can cream of chicken soup
8 pieces cheese
1/4 c. white wine

1/3 c. melted oleo
2 c. crushed seasoned stuffing mix

Put chicken in 9x13-inch pan. Place cheese on each piece of chicken. Mix soup, wine, sprinkle of stuffing mix, and melted butter over chicken. Bake at 350°, uncovered, for 50 to 60 minutes.

Makes a good potluck dish.

Kathleen Lichtenberg

Ellie's Sioux Falls Chicken Casserole

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|--|--|
| 1 box long-grain wild rice | 1 box Stove Top stuffing mix
(prepared) |
| 1 lb. sm. pieces of cooked
chicken | Mozzarella cheese, sliced on
top |
| 1 can cream of mushroom or
chicken soup | |

Prepare all ingredients and place in 9x13-inch pan in order listed in recipe. Bake at 350° until cheese is melted and casserole is hot.

Lynn (Currie) Pawelski

Chicken-Broccoli Skillet

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|--|---|
| 1/2 c. Miracle Whip | Cooked rice |
| 1 (10 oz.) pkg. frozen chopped
broccoli | 1 lb. raw, skinless, boneless
chicken breasts, cubed |
| 1/2 lb. Velveeta cheese, cubed | |

Put Miracle Whip in skillet. Add chicken. Cook until done, approximately 8 minutes. Add broccoli. Stir until cooked. Add cheese. Stir until melted. Yield: 4 servings.

Serve over rice.

Pat Sandhoff

Lemon-Broccoli Chicken

- | | |
|------------------------------|--------------------------|
| 1 T. oil | 1/4 c. milk |
| 4 skinless chicken breasts | 2 tsp. fresh lemon juice |
| 1 can cream of broccoli soup | 1/2 tsp. black pepper |
| 4 thin lemon slices | |

In skillet, heat oil and brown chicken. Combine soup and milk. Stir in lemon juice and pepper. Pour over chicken. Top with lemon slices. Place in 300° oven for 45 minutes until chicken is tender.

Great with wild rice.

Marlys Kroese

Chicken Broccoli

- | | |
|---|-------------------------|
| 2 (10 oz.) pkg. frozen broccoli | 1/2 c. mayonnaise |
| 2 c. cooked, cubed chicken | Shredded Cheddar cheese |
| 1 can cream of mushroom or
broccoli soup | 1 can onion rings |

Partially cook broccoli and place in buttered casserole or glass cake pan. Put cubed chicken on top of broccoli. Mix soup, mayonnaise and 1/3 can of onion rings. Pour over broccoli and chicken. Sprinkle cheese on top, and then remaining onion rings. Bake 45 to 60 minutes at 350°. Cover the first 1/2 hour or 45 minutes, then uncover the last 15 minutes.

Carolyn Stille

Chicken-Broccoli Casserole

- | | |
|--|-------------------------|
| 1 frying chicken, boiled,
skinned & boned | 3/4 c. milk |
| 1 pkg. chicken Rice-A-Roni | 3/4 c. mayonnaise |
| 1 pkg. frozen, chopped
broccoli, thawed | 1 tsp. curry powder |
| 1 can cream of mushroom soup | Grated cheese (Cheddar) |
| | Paprika, to garnish |

In 9x13-inch Pyrex pan, place rice (prepared according to package directions). Place thawed broccoli on top of rice. Add chicken pieces (bite-size). Mix soup, milk, mayonnaise and curry powder. Pour over casserole. Garnish with cheese and paprika. Bake at 325° for 30 minutes, or until bubbly.

Ardy McDermott

Chicken Crescent Wreaths

- | | |
|--|---------------------------------|
| 2 (8 oz.) tubes refrigerated
crescent rolls | 1/2 c. chopped fresh broccoli |
| 1 c. (4 oz.) shredded Co-Jack
cheese | 1/2 c. chopped sweet red pepper |
| 2/3 c. cream of chicken soup | 1/4 c. chopped water chestnuts |
| | 1 c. cubed, cooked chicken |
| | 2 T. chopped onion |

Arrange crescent rolls on a 12-inch pizza pan, forming a ring, with pointed end facing the outer edge of pan and wide ends overlapping. Combine remaining ingredients. Spoon over wide ends of rolls, fold points over filling and tuck under wide ends. (Filling will be visible.) Bake at 375° for 20 to 25 minutes. Yield: 6 to 8 servings.

Luella M. Smith

Chicken Tacos

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|--|-----------------------------|
| 2 T. vegetable oil | 1 clove garlic, crushed |
| 1 lb. chicken | 1 tsp. all-purpose flour |
| 1 T. chili powder | 1/2 tsp. salt |
| 1 (10 oz.) can mixed, diced tomatoes & chilies | 12 crisp taco shells (warm) |

TOPPINGS:

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|---------------------------------|------------------------|
| 1/4 c. shredded lettuce | 1/4 c. diced red onion |
| 1 c. shredded taco-blend cheese | Sour cream (opt.) |
| | Avocado (opt.) |
| | Lime wedges (opt.) |

Cut chicken into 1/2-inch pieces. In large skillet, heat oil over high heat. Add chicken and 1/2 tablespoon of the chili powder; cook 2 minutes, until chicken is almost cooked through, and remove. To same skillet, add tomatoes, garlic, flour, salt and remaining chili powder. Boil 2 to 3 minutes, stirring until thickened. Add chicken and cook 1 minute. Fill each taco shell with 3 tablespoons chicken. Garnish with toppings and serve with avocado and lime.

Anne (Dick) Ellis

Fajitas of Santa Fe

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|--|--|
| 1 lb. boneless, skinless chicken breasts | 2 lg. bell peppers, halved (red & green) |
| 6 slices red onion, cut 1/4" thick | 2 cloves garlic, minced |
| 2 T. olive oil | 3/4 c. salsa |
| 2 T. fresh lime juice | 8 fajita-size flour tortillas, heated |
| | Shredded Cheddar cheese |

Combine chicken, onion, oil, lime juice, peppers, garlic and salsa in a large sealed bag or bowl. Marinate in refrigerator 2 to 24 hours. Grill or broil chicken and vegetables 4 to 5 inches from heat for 5 to 8 minutes per side. Bring marinade to a boil, then turn down to simmer. Cut up chicken and vegetables into thin strips. Divide among tortillas and drizzle with marinade. Garnish with cheese. Yield: 4 servings.

May serve with Spanish rice and/or homemade refried beans.

Lori Wilder

Chicken Enchiladas

4 boneless, skinless chicken breasts, cooked & diced	1/4 c. salsa
1 c. shredded Cheddar cheese	1 c. sour cream
1 can cream of chicken soup	1/4 c. milk
8 tortilla shells (lg. size)	Additional shredded Cheddar cheese (as desired)

Combine chicken, cheese, soup and salsa in bowl. Put a small amount of mixture on tortilla shells and roll up. Place in a 9x13-inch greased baking dish. Combine sour cream and milk; pour over tortillas. Bake 20 minutes at 350°. Five minutes before done, sprinkle with additional Cheddar cheese until melted. Garnish with lettuce, tomatoes, black olives, sour cream or salsa.

Holly (Hantsbarger) Wagner

Chicken Enchiladas

2 c. cooked chicken, chopped	1 can green chilies
1 pt. sour cream	1 lb. Monterey Jack cheese
2 cans cream of chicken or mushroom soup	1 pkg. corn or flour tortillas
Chopped onion	1 jar taco sauce

Grease 9x13-inch pan. Mix chicken, sour cream, soup, onion and chilies. Spread some of mixture on bottom of pan. Add some of chicken mix to center of tortilla. Sprinkle with cheese and roll up and put in pan. Do the same for rest of mixture and tortillas. Spread sauce over rolled tortillas. Sprinkle generously with cheese. Bake 30 minutes at 300°.

Marlys Kroese

Creamy Chicken Enchiladas

2 T. margarine or butter	1 (8 oz.) pkg. cream cheese, cut up
1 med. onion, chopped	8 flour tortillas
1 (approx. 4 oz.) can diced green chilies	1 c. shredded Monterey Jack cheese
3 c. cooked chicken, diced (approx. 1 1/2 lb. poached)	1 c. shredded Colby cheese
	3/4 c. whipping cream

Preheat oven to 350°. Grease a 9x13-inch pan. Sauté onion in margarine or butter over medium heat until tender, approximately 5 minutes. Add green chilies and sauté for 1 minute longer. Add diced chicken and cream cheese. Stir constantly until cream cheese is completely melted. Remove from heat. Spoon approximately 2 tablespoons of mixture down the center of each tortilla. Roll up tortillas and place in pan, seam-side down. Sprinkle cheese over the top of the tortillas. Pour whipping cream over the top of the tortillas and cheese. Bake in 350° oven for approximately 40 minutes, until cheese is bubbly and starting to brown. Yield: about 6 servings.

Recipe adapted from Southern Living.

Cathy (Crosby) Currie

Chicken Enchiladas

3 lb. cooked, diced chicken	1 can chicken broth
10 oz. Monterey Jack cheese, grated	2 cans cream of chicken soup
1/4 c. diced onion	12 soft flour tortillas

Mix together chicken, half of cheese, onion and 1 can of soup. Place heaping tablespoon of mixture in middle of each tortilla; roll up and place, seam-side down, in baking dish (approximately 10x14x2 inches). Stir together 1 can of soup and chicken broth until smooth. Pour this over the tortillas and top with half of cheese. Bake at 350° for 30 to 40 minutes. Yield: 6 to 12 servings.

Deb (Witte) Thompson

Creamed Chicken and Baking Powder Biscuits

6 T. butter	1 c. milk
6 T. flour	1 to 1 1/2 c. cut-up cooked chicken
1 tsp. salt	Pillsbury buttermilk biscuits
1/2 tsp. pepper	
1 1/2 c. chicken stock	

Melt butter and blend in flour, salt and pepper. Cook over low heat until smooth and bubbly. Add chicken stock and milk. Stir constantly until thickened. Boil 1 minute. Add cooked chicken. Pour into casserole, top with Pillsbury buttermilk biscuits. Bake as directions on biscuits indicate.

Clare (Kotz) King

Chicken and Biscuits

1 (16 oz.) pkg. frozen mixed vegetables	3/4 c. milk
2 1/2 c. cubed, cooked chicken	1 1/2 c. (6 oz.) shredded Cheddar soup (divided)
1 (2.8 oz.) can French-fried onions	8 bacon strips, cooked & crumbled (opt.)
1 (10 3/4 oz.) can condensed cream of chicken soup (undiluted)	Biscuits
	1 1/2 c. biscuit baking mix
	2/3 c. milk

In a large bowl, combine vegetables, chicken, soup, milk, 1 cup cheese and bacon (optional). Pour into an ungreased 9x13x2-inch baking dish. Cover and bake at 400° for 15 minutes. Meanwhile, in another bowl, combine biscuit mix and milk. Drop batter by tablespoons into hot chicken mix. Bake, uncovered, for 20 to 22 minutes until biscuits are golden brown. Top with onion rings and remaining cheese, bake 3 to 4 minutes longer, or until cheese is melted. Yield: 6 servings.

Mrs. Dick Frank

Chicken 'N Biscuits

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|--------------------------------|-----------------------------------|
| 1 can green beans, drained | 1 1/2 c. shredded Cheddar cheese |
| 2 1/2 c. cubed, cooked chicken | 8 bacon strips, cooked & crumbled |
| 1 can cream of chicken soup | |
| 3/4 c. milk | |

BISCUITS:

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|---|--|
| 1 1/2 c. biscuit baking mix
(Bisquick) | 2/3 c. milk
1 can French-fried onions |
|---|--|

In a large bowl, combine green beans, chicken, soup, milk, 1 cup cheese and bacon. Pour into an ungreased 9x13-inch baking dish. Cover and bake at 400° for 15 minutes. Meanwhile, combine biscuit mix and milk. Drop biscuit mixture onto hot dish with a tablespoon. Return to oven and continue to bake until biscuits are done, approximately 20 minutes. Top with remaining cheese and French-fried onions. Return to oven until cheese begins to melt.

Carolee Franzkowiak

Chicken Gravy over Biscuits

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|----------------------------------|------------------------------------|
| 1 (14 1/2 oz.) can chicken broth | 2/3 c. flour |
| 1 c. milk (or more, opt.) | 1 (1" thick) slice Velveeta cheese |
| 1 can cream of chicken soup | 1 (5 oz.) can white chicken meat |
| 6 T. margarine | |

Melt margarine in pan, add flour; stir to mix. Add milk slowly to make a white sauce. Add broth, cream of chicken soup and Velveeta. Stir to melt cheese. Stir in chicken last. Serve over biscuits.

Lori Nehring

Hash Brown and Chicken Bake

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|--|--|
| 1 (32 oz.) pkg. frozen hash brown potatoes | 1 (10 3/4 oz.) condensed cream of chicken soup (undiluted) |
| 1/4 tsp. pepper | 2 tsp. instant chicken bouillon granules |
| 4 c. diced, cooked chicken | 2 T. finely-chopped onion |
| 1 c. (8 oz.) sour cream | 2 T. finely-chopped sweet red pepper |
| 2 c. chicken broth | |

Thaw hash browns. Layer in an ungreased 9x13x2-inch baking dish. Sprinkle with salt and pepper. Place chicken over hash browns. Stir together sour cream, broth, soup, bouillon, onion and red pepper; pour over all. Bake, uncovered, at 350° for 50 to 60 minutes, or until heated through. Yield: 8 to 10 servings.

Joan Martin

Quick Chicken

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|-----------------------------|-------------------------------------|
| 1 1/2 to 2 c. Minute Rice | 1/4 to 1/2 c. milk |
| 1 can cream of chicken soup | 1 chicken, cut up in serving pieces |
| 1 pkg. dry onion soup | |
| 1 can cream of celery soup | |

Grease an 9x12-inch pan. Spread rice in pan. Mix soups and milk; pour over rice. Lay uncooked chicken on soup. Sprinkle dry onion soup over chicken. Seal dish with foil and bake at 325° for about 2 hours, or until rice and chicken are done.

Darlene Luft

Stuffed Chicken Breasts

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|---------------------------------|--------------------------|
| 1 1/2 c. sliced fresh mushrooms | 1/4 c. margarine |
| 1 1/2 c. uncooked instant rice | 1 1/2 c. water |
| 1/4 c. chopped onion | 1 tsp. poultry seasoning |
| 1/4 c. chopped celery leaves | 1/4 tsp. pepper |
| | 6 chicken breast halves |

In saucepan, sauté mushrooms, onion and celery leaves in margarine until tender. Add water, seasonings and rice. Bring to a boil, reduce heat and cover to simmer 5 to 7 minutes, until rice is tender and liquid is absorbed. Place 1/2 cup rice mixture under skin of each breast. Place in greased 9x13-inch pan. Bake at 350°, uncovered, for 1 1/2 hours, or until juice is clear.

Randy Blum

Cajun Chicken Strips

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|--------------------------------|--|
| 1 T. flour | 1 1/2 lb. boneless, skinless chicken breasts, cut into 1/2" strips |
| 1 tsp. poultry seasoning | |
| 3/4 tsp. garlic salt | |
| 1/2 tsp. paprika | 2 T. margarine |
| 1/8 to 1/4 tsp. cayenne pepper | |

In a large resealable plastic bag, combine first 5 ingredients. Place half of chicken in bag and shake to coat. Remove and repeat with remaining chicken. In large skillet, melt margarine. Add chicken and fry over medium heat for 8 to 10 minutes, or until the chicken juices run clear.

Nathan Blum

Barbecued Chicken

1 (16 oz.) btl. 7-Up
 1/4 c. vinegar
 1/2 c. brown sugar

1/4 tsp. salt
 1/2 c. ketchup
 1 cut-up chicken

Combine all ingredients in electric skillet and place chicken on top. Bake 15 minutes on one side and 15 minutes on the other side, at 350°. Watch closely the last minutes so it doesn't burn. Yield: 4 servings.

Cindy Jacobson

Honey Chicken

1/2 stick oleo
 1/2 c. honey
 1/4 c. mustard

1 tsp. salt
 1 tsp. curry powder

Put cut-up chicken in pan and pour above mixture over it. Bake 1 hour at 375°.

Bertha Blewitt

Chicken à la King

1 (10 3/4 oz.) can condensed
 cream of chicken soup
 (undiluted)
 3 T. all-purpose flour
 1/4 tsp. pepper
 Dash of cayenne pepper
 1 lb. boneless, skinless
 chicken breasts, cut into
 cubes

1 celery rib, chopped
 1/2 c. chopped green or red
 pepper
 1/4 c. chopped onion
 1 (10 oz.) pkg. frozen peas,
 thawed
 2 T. diced pimentos
 Hot cooked rice

In a slow cooker, combine soup, flour, pepper and cayenne pepper until smooth. Stir in chicken, celery, green pepper and onion. Cover and cook on low for 7 to 8 hours, or until meat juices run clear. Stir in peas and pimentos; cook 30 minutes longer, or until heated through. Serve over rice. Yield: 6 servings.

Nutritional Information Per Serving (1 cup--prepared with low-fat soup; calculated without rice): 183 calories, 284 mg sodium, 52 mg cholesterol, 16 gm carbohydrates, 22 gm protein, 3 gm fat. Diabetic Exchanges: 2 1/2 very lean meat, 1 starch.

We prefer Chicken à la King over biscuits or noodles.

Roxy Buck

Chicken Supreme

1/2 c. melted butter	1 can water chestnuts, drained & sliced
1 c. water	3/4 tsp. salt
1/2 pkg. dry stuffing mix	2 eggs, beaten
1/2 c. chopped onion	1 (10 oz.) can cream of chicken soup
1 c. grated cheese (mild)	1 soup can milk or half & half
1/2 c. chopped celery	1 c. grated cheese
1/2 c. mayonnaise	
1 whole chicken, cooked, boned & diced	

Melt butter; add water. Combine stuffing mix, onion and celery; mix well together, then add cheese. Spread half of mixture into greased 9x13-inch pan. Combine mayonnaise, salt and chicken together; spread over stuffing mixture. Place water chestnuts over the top of chicken. Mix eggs, cream of chicken soup and milk together. Spread rest of stuffing over chicken; then pour soup and milk mixture over the top and refrigerate overnight. Bake at 325° for 1 1/2 hours. About 15 minutes before end of baking, sprinkle the top with 1 cup grated cheese.

Carol Maymon

Ro-Tel Chicken

1 lg. chicken, or 4 lg. breasts	1 (12 oz.) pkg. spaghetti noodles
1 chopped green pepper	1 (1 lb.) box Velveeta cheese
1 chopped lg. onion	Salt & pepper, to taste
1 stick margarine	
1 (10 oz.) can Ro-Tel tomatoes	

Boil chicken, season with salt and pepper, and save at least 1 1/2 quarts of broth. If not enough, add can of chicken broth and water to make 1 1/2 quarts. Sauté onion and green pepper. Mix all ingredients, except chicken and cheese, in broth saved and cook for 20 minutes. Pour into well-greased casserole dish; add cheese, cut into chunks, and stir. Add cut-up chicken and stir. Bake at 350° until heated thoroughly and bubbly, about 45 minutes.

Lorna Currie

Light and Zesty Chicken

4 chicken breasts, cubed	1 3/4 c. chicken broth
2/3 c. regular rice	1 (16 oz.) bag frozen broccoli
1/2 tsp. Italian seasoning	Carrots
1/3 c. bottled Italian dressing	Water chestnuts
1 can French-fried onion rings	Red pepper

Preheat oven to 400°. Place chicken in 8x12-inch baking dish. Cover with salad dressing and bake, uncovered, for 20 minutes. Mix rice and chicken broth together and microwave 10 minutes. Let stand while chicken bakes. Combine rice mixture, seasonings, vegetables and 1/2 of onions. Mix with chicken. Bake, covered, for 20 minutes. Uncover, bake 15 minutes more. Cover with remaining onions and bake 5 minutes. May add grated cheese, if desired.

Mrs. Mark Gividen

Canned Chicken

1 whole chicken or hind- quarters	Bay leaf
Celery stalks	Chicken soup base, to taste (L.B. Jamison's brand)
Onion	

Cut chicken in large chunks or pieces; add remaining ingredients. Bake, covered, with water, salt and pepper, until done. (I put it in oven before I go to bed, take it out of oven when done, usually 2 to 3 hours; let cool with lid off. It will be cool by morning to handle.) Take off the bone and fill jars 1-inch from top. Add strained broth and pressure at 10 pounds. I usually fill jars 1/2- to 3/4-full of chicken and add broth. You may want to add a little more soup base. Can pints for 75 minutes at 10 pounds pressure and quarts for 90 minutes at 10 pounds pressure. Can any broth left at 10 pounds for 20 minutes for soups. Be sure jar tops are clean.

Note: I buy hindquarters on sale (10 pounds) and do a large batch.

Mrs. Dick Frank

Pork

Ham Loaf

1 1/2 lb. ground beef
 1 1/2 lb. ground ham
 2 1/2 c. milk
 3 eggs, beaten

1 1/2 c. crushed corn flakes
 1 1/2 tsp. dry mustard
 1/2 tsp. pepper

SAUCE:

1/2 c. brown sugar
 1 tsp. dry mustard

1 c. vinegar
 1/4 c. water

Mix ingredients. Refrigerate overnight. Bake at 325° for 1 1/2 hours. Baste ham loaf last 1/2 hour with sauce.

*Submitted by Sandra Schaefer,
 In Memory of Donna Schaefer*

Ham Balls

1 lb. ground ham
 1 lb. pork sausage
 1 lb. ground beef
 2 eggs
 1 1/2 c. graham cracker crumbs
 (20 crackers, or 10 doubles)
 1 c. milk

1/4 onion, or 2 tsp. onion flakes
 1/2 tsp. garlic salt, or 2 garlic
 cloves
 1/2 tsp. salt
 1/4 tsp. pepper
 2 tsp. parsley flakes (opt.)

Mix and shape into balls. Can dip with 1/4 cup measurer or use ice cream dipper. Makes at least 15. Place in 11x15-inch pan. Cover with topping.

TOPPING:

1 can tomato soup
 1 scant c. brown sugar

1 tsp. dry mustard, or equivalent
 of regular mustard
 1/4 c. vinegar

Mix and heat to dissolve sugar. Pour over meat balls. Make a glaze. Bake 1 hour at 350°--less time if meat balls are smaller.

Velma Blake

Ham Balls

1 1/4 lb. ham loaf
1 lb. hamburger
1/2 c. milk

1 egg
1 1/2 c. crushed graham
crackers

SAUCE:

1 can tomato soup
1/3 c. vinegar

1 1/4 c. brown sugar
1 tsp. dry mustard

Combine and shape first 5 ingredients into balls.

Mix sauce ingredients together and heat. Pour sauce over ham balls and bake for 1 hour at 350°.

Carolee Franzkowiak

Ham Balls

2 1/2 lb. ham loaf
1/8 tsp. pepper
2 eggs, slightly beaten

1/2 c. canned tomatoes
3/4 c. milk
1 c. cracker crumbs

Form into balls.

TOPPING:

1 c. brown sugar
2 tsp. dry mustard

1/2 c. vinegar
1/2 c. water

Use 9x13-inch pan. Put balls into pan. Pour sauce over balls. Bake 1 1/2 hours at 325° to 350°. Baste once in awhile.

Ruth Schmidt

Scalloped Ham and Noodles

6 oz. noodles, cooked
2 c. diced ham
2/3 c. cubed Velveeta cheese

1 T. minced onion
1 can cream of mushroom soup
1 c. milk

Stir all together. Bake for 45 minutes at 350°.

Nick Hansen

Ham 'N Noodles

1/2 lb. raw, smoked ham
1/2 lb. American cheese

3 to 4 T. red or green pepper,
or pimento (for color), diced

Grind all together. Cook 6 to 8 ounces of noodles until tender, but not done. Drain well. Stir in 1 can mushroom soup and 1 1/2 cups milk. Add onion salt, if desired. Mix all together and bake 1 hour at 300°. Yield: 5 to 6 servings.

Joan Martin

Swiss Ham Sandwich Spread

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|--|----------------------------------|
| 1 c. Swiss cheese, shredded | 1/4 tsp. orange flavoring (opt.) |
| 1 c. canned or boiled ham, or
baked ham, coarsely chopped | 3/4 c. salad dressing |
| 1/2 c. drained sweet pickle
relish | Dash of cinnamon |

Combine all ingredients and spread on bread.
Excellent with white, whole wheat or rye bread.

Marie Werner

Broccoli and Ham

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|---|----------------------|
| 2 (10 oz.) pkg. frozen broccoli,
cut | 1 onion, chopped |
| 2 c. cooked rice | 3 T. flour |
| 6 T. butter or margarine | 1 tsp. salt |
| 2 c. fresh bread crumbs (2 1/2
slices) | 1/4 tsp. pepper |
| | 3 c. milk |
| | 1 1/2 lb. ham, cubed |

Cook broccoli until tender-crisp; drain. Put rice in 9x13-inch pan, put broccoli on top. Melt butter, put 1 tablespoon over bread crumbs; set aside. Make white sauce with rest of butter, flour, salt and pepper. Cook until thick. Put ham in white sauce and heat through. Pour over rice and broccoli. Sprinkle with crumbs. Sprinkle with cheese (Cheddar or Swiss). Bake in 350° oven for 30 minutes. Let stand 5 minutes before serving.

Florence Stevenson

Rice and Ham Patties Creole

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|-----------------------|----------------------|
| 1/2 c. raw white rice | 1/2 c. diced ham |
| 1/2 tsp. salt | 2 T. chopped onion |
| 5 c. boiling water | 2 T. chopped peppers |
| 2 beaten eggs | 1/2 tsp. salt |

Boil rice in salted water until tender. Mix all ingredients together and make into patties to fry slowly in Crisco or other shortening. Serve with hot tomato sauce.

Margaret Crawford

Ham, Rice, Broccoli and Cheese Casserole

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| 2 c. cooked rice | 1 can cream of chicken soup |
| 2 c. shredded Cheddar cheese | 2 T. instant minced onion,
soaked in 1/4 c. warm water |
| 2 c. cubed ham | |
| 1 (12 oz.) pkg. frozen broccoli,
cooked & drained | 3 eggs, slightly beaten |
| | 1/2 tsp. mustard |

Mix first 4 ingredients in large casserole, reserving some cheese for topping. Mix last 4 ingredients and add to casserole; mixing everything together. Top with shredded Cheddar cheese. Bake 50 to 60 minutes at 350°.

Note: This is a large casserole, but don't count on leftovers!

Scott Jenkins

German Pork Chops

(Schweinekoteletts)

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|-------------------------------|-------------------------|
| 5 butterflied pork chops | Salt & pepper |
| 1 clove garlic, minced | 1 c. white cooking wine |
| 1 tsp. caraway seeds, crushed | 1 c. sour cream |
| 2 tsp. paprika | |

Place chops in casserole dish. Mix everything, except sour cream, and pour over chops. Marinate chops in refrigerator for 2 to 3 hours. Bake chops and sauce, uncovered, in 325° preheated oven for 1 hour, or until tender. (Add more wine if necessary.) Stir sour cream into pan juices and sauce; heat, but do not boil. Serve this gravy with chops and buttered noodles.

Connie Jenkins

Onion-Breaded Pork Chops

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|-----------------------|--------------------------------|
| 1 env. onion soup mix | 2/3 c. cracker crumbs |
| 2 eggs, well beaten | 4 to 8 pork chops (1/2" thick) |

Preheat oven to 350°. Combine soup mix with crumbs. Dip chops in eggs, then in soup mixture, coating well. Place in lightly-greased baking pan. Bake, turning once, 1 hour, or until tender.

Anita Brandt

Pork Sausage and Biscuits

1 to 1 1/2 lb. pork sausage	Sage
3 T. flour	Pepper
1 1/2 c. milk	

Brown and drain pork sausage. Add flour and blend. Add milk. Simmer 15 to 20 minutes. Add more milk if too thick; cooking brings out flavor. Add sage and pepper to taste. Put on baking powder or canned biscuits.

Very good, anytime.

Mrs. Dick Frank

Sweet-and-Sour Pork with Cherries

1 lb. pork tenderloin, cut in thin pieces	3/4 c. frozen cherries
1 green pepper, cut into pieces	1/2 c. sweet & sour sauce
1 yellow pepper, cut into pieces	2 c. hot rice

Spray large skillet or wok with nonstick cooking spray. Heat over medium-high heat until hot. Add pork slices, cook and stir for 3 to 5 minutes, or until it is pink. Add peppers, cook and stir 4 to 6 minutes, or until peppers are crisp. Stir in cherries and sweet and sour sauce. Cook and stir until heated thoroughly. Serve over rice. Yield: 4 servings.

Mary Foell

Marlys' Cranberry Pork Roast

1 (2 1/2 to 3 lb.) boneless, rolled, pork loin roast	1/2 c. cranberry juice
1 can jellied cranberry sauce	1 tsp. dry mustard
1/2 c. sugar	1/2 tsp. ground cloves

GRAVY:	2 T. cornstarch
2 c. liquid	2 T. cold water

Place pork roast in a slow cooker. In a medium bowl, mash cranberry sauce and stir in sugar, juice, mustard and cloves. Pour over roast. Cook on low for 6 to 8 hours, or until roast is tender. Remove roast. Skim off fat.

Gravy: Measure 2 cups of the liquid into a measuring cup and bring to a boil. Combine cornstarch and cold water, stir and add to liquid. Cook until thick. Salt to taste, if desired. Serve with sliced pork. Yield: 4 to 6 servings.

Note: Shred leftover roast, combine with sauce and add water or cranberry juice, if desired. Simmer until the meat is hot, and serve plain, open-faced, or in a hamburger bun, for a delicious pork sandwich or entrée.

Peggy Currie

Barbecued Pork Ribs

SAUCE:

2 c. catsup	1 1/2 tsp. Worcestershire sauce
1 1/2 tsp. vinegar	3/4 tsp. hot sauce
2 T. brown sugar	3 tsp. celery seed

Boil 3 pounds pork ribs in water with 1 cup of liquid smoke added. When cooked, drain off liquid. Put in small roaster and pour sauce over. Bake for 1 hour at 350°.

Darlene Wright

Pork and Green Chili Casserole

1 1/2 lb. boneless pork, cut in 1/2" cubes	2 (4 oz.) cans green chilies, diced
1 T. cooking oil	1 c. brown rice (Minute brand)
1 (15 oz.) can black beans, rinsed & drained	1/4 c. water
1 can cream of chicken soup	1/4 c. salsa
1 (14 1/4 oz.) can diced tomatoes, undrained	1 tsp. ground cumin
	2 c. shredded Cheddar cheese

In a large skillet, sauté pork in oil until no pink remains; drain. Add beans, soup, tomatoes, chilies, rice, water, salsa and cumin; cook and stir until bubbly. Pour into a 2-quart baking dish or 9x13-inch pan. Bake, uncovered, at 350° for about 40 minutes. The last 5 minutes, add cheese. Let stand 5 minutes before serving. Yield: 6 servings.

Note: Brown pork with salt and garlic powder.

Lori Wilder

Country Club Cavatini

1 1/2 lb. Italian sausage (or ground chuck)	Garlic salt, to taste
3 1/2 oz. sliced pepperoni, cut up	Salt & pepper, to taste
	Sugar, to taste
	1 med. onion, chopped

Brown and drain sausage and onion. Cook and drain 1 cup each of 2 kinds of pasta. Add 1 (32-ounce) jar Ragu spaghetti sauce and a small can of mushrooms, drained. Put in a 9x13-inch pan. Top with 3/4 pound Mozzarella cheese. Bake, covered, for at least 45 minutes, in 350° oven.

Shirley Sims

Seafood

Spaghetti with Garlic and Fresh Shrimp

Spaghetti
Olive oil
Shrimp

Garlic
Crushed red pepper
Bread crumbs

Cook pasta according to package directions. Drain pasta and return to pot. As pasta cooks, heat olive oil in small sauté pan over medium heat. Add shrimp, garlic and red pepper. Sauté 1 to 2 minutes, or until cooked through. Pour shrimp over mixture, sprinkle with bread crumbs and salt; toss to coat. Serve hot.

Anne (Dick) Ellis

Long John's Fish Batter

3/4 c. flour
1/2 tsp. baking powder
1 egg
1/4 c. cornstarch

1/4 tsp. baking soda
3/4 c. water
1/2 tsp. salt

Beat egg with water. Mix in rest of ingredients. Dip fish in batter and fry in hot oil (375°).

Variation: Can use with chicken strips.

Sharan Currie

Salmon-Corn Special

2 c. salmon
2 c. cream-style corn
1 c. milk

3 eggs
24 crackers, rolled fine
Pepper

Mix all ingredients together. Put in buttered casserole. Bake 1 hour at 350°.

Note: Can be baked in large bread pan.

Alice Bowen

Salmon Casserole

- | | |
|---------------------------------|--------------------------------------|
| 1 can pink salmon | 1 can cream of mushroom soup |
| 1 pkg. macaroni & cheese dinner | 1 can peas, drained (or frozen peas) |
| 1/2 c. milk | |

Prepare macaroni and cheese dinner. Stir in soup and milk. Stir in salmon or tuna. Add peas. Place in casserole dish. Bake at 350° for 1/2 hour.

Kathleen Lichtenberg

Salmon Loaf

- | | |
|-------------------------|--|
| 2 c. canned salmon | 3 c. cracker crumbs or soft, cubed bread |
| 3 eggs, slightly beaten | 2 c. milk |
| 1 tsp. salt | 1 T. chopped onion |
| 1 T. lemon juice | 1/4 tsp. paprika |

Break fish into flakes with a fork. Combine cracker crumbs with milk. Cook to a paste. Stir in salt, onion and lemon juice; add paprika. Pour part of mixture into beaten eggs. Add remaining milk and salmon; stir well. Pour into a well-greased loaf pan. Place loaf pan in a pan of hot water to bake. Bake at 325° for 50 minutes.

Kathleen Lichtenberg

Seafood Linguine

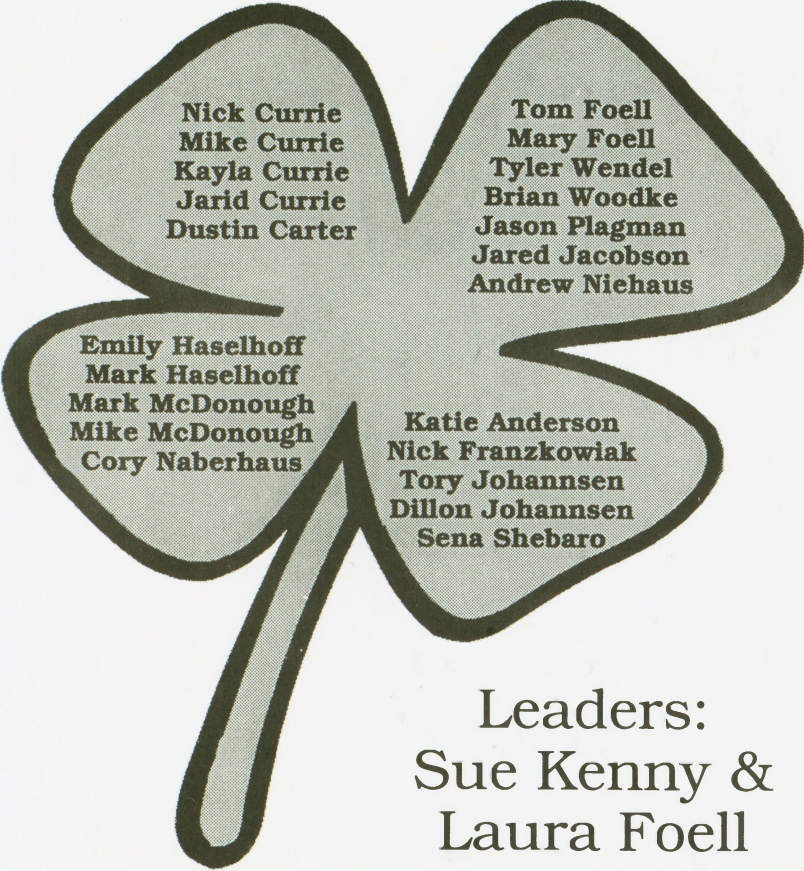
- | | |
|---------------------------------|--------------------------------------|
| 6 oz. linguine | 1 (8 oz.) pkg. crab chunks or flakes |
| 1/4 c. butter | 1/2 c. Parmesan cheese |
| 2 cloves garlic, finely chopped | 1/8 tsp. black pepper |
| 1 c. half & half | |

Cook linguine; drain. Heat butter and garlic in skillet until lightly browned. Add half & half, crab and pepper. Heat about 3 minutes, or until begins to bubble, stirring occasionally. Add Parmesan cheese; stir 1 minute. Remove from heat. Toss crab sauce with linguine. Serve immediately, with additional Parmesan cheese. Yield: 4 (1-cup) servings.

Note: This is extra good if you put some shrimp and/or scallops with the crab!

Shirley Sims

Eden Hotshots



Nick Currie
Mike Currie
Kayla Currie
Jarid Currie
Dustin Carter

Tom Foell
Mary Foell
Tyler Wendel
Brian Woodke
Jason Plagman
Jared Jacobson
Andrew Niehaus

Emily Haselhoff
Mark Haselhoff
Mark McDonough
Mike McDonough
Cory Naberhaus

Katie Anderson
Nick Franzkowiak
Tory Johannsen
Dillon Johannsen
Sena Shebaro

Leaders:
Sue Kenny &
Laura Foell

Desserts, Cakes & Pies

4-H Pledge

I pledge my head
to clear thinking...

my heart to
greater loyalty...

my hands to
larger service...

my health to
better living...

For my club,
my community,
my country and
my world.

Desserts, Cakes & Pies

Desserts

Peach Crisp

1 c. flour
1/2 c. packed brown sugar

1/4 tsp. salt
1/2 c. butter or margarine

FILLING:
2 (16 oz.) cans sliced peaches

1 c. sugar
1/4 c. cornstarch

TOPPING:
1 1/2 c. rolled oats
1/2 c. packed brown sugar

1/4 c. flour
5 T. butter or margarine

In a bowl, combine flour, brown sugar and salt. Cut in butter until crumbly. Pat into greased 9-inch pan. Bake at 350° for 15 minutes.

Filling: Drain peaches and reserve juice in medium saucepan. Add sugar and cornstarch; bring to a boil, stirring constantly. Boil for 2 minutes, or until thickened. Remove from heat and stir in peaches. Pour into crust.

Topping: Combine oats, brown sugar and flour. Cut in butter until crumbly. Sprinkle over filling. Bake at 350° for 25 to 30 minutes, or until golden and bubbly.

Deb Ayers

Lazy-Day Apple Pie

1 egg
1 c. sugar
1/2 c. flour

1/4 stick margarine, melted
Cinnamon
Apples, sliced

Fill 9x13-inch pan with apples. Add 1/2 cup sugar. Sprinkle with cinnamon. Mix egg, remaining sugar, 1/2 cup flour and margarine together and pour over apples. Bake 1 hour at 350°.

Joann Reimers

Apple Crisp

4 c. chopped apples	1 tsp. cinnamon
1/4 tsp. salt (may use 1/2 tsp.)	1 c. sugar
3/4 c. flour	1/4 c. butter

Butter a shallow baking dish and put in apples. Mix flour, cinnamon, salt and sugar. Mix with butter until it is crumbly. Spread mixture over apples and bake in a 350° oven for 1 hour.

Julie Langner

Apple Delight

2 c. flour	1 tsp. vanilla
1/2 c. powdered sugar	1 egg
1 c. butter	1/2 tsp. cinnamon
1 can Eagle Brand sweetened condensed milk	1 1/2 to 2 c. chopped apples
	1 c. English toffee bits

Mix flour and powdered sugar together. Cut in butter and press in an ungreased 9x13-inch pan. Bake 12 to 15 minutes at 350°. While crust is baking, combine remaining ingredients in large bowl. Pour over baked crust and return to oven for 30 to 40 minutes longer. Drizzle with glaze of 1 cup powdered sugar and 2 to 3 tablespoons cold coffee.

Susie Mayou

Cinnamon Apple Crisp

6 med. apples, cored & thinly sliced	1 c. packed brown sugar
1 c. water	1/2 c. margarine, melted
1 pkg. white cake mix	1 tsp. ground cinnamon

Preheat oven to 350°. Arrange apple slices in ungreased 9x13-inch pan. Pour water over top. Combine cake mix, brown sugar, melted oleo and cinnamon. Stir until thoroughly blended. Mixture will be crumbly. Sprinkle crumb mixture over apple slices. Bake at 350° for 50 to 60 minutes, until lightly browned and bubbly. Serve with Cool Whip or ice cream.

Marilyn Hantsbarger

Rhubarb Cobbler

1 c. flour	3/4 c. milk
1 c. sugar	2 T. liquid shortening
2 tsp. baking powder	Dash of salt

Combine all above ingredients in a bowl. Pour into a greased 9x13-inch baking dish. Sprinkle 2 or 3 cups raw, diced rhubarb over batter. Mix 1 cup sugar and 1 cup boiling water; pour over all. Bake at 400° for 20 to 30 minutes. May be served warm with whipped topping.

Gay Leask

Rhubarb Crunch

1 1/2 c. flour	2 T. cornstarch
1 1/2 c. oatmeal	1 c. water
1 1/2 c. brown sugar	1 tsp. vanilla
3/4 c. melted shortening	1 can cherry pie mix
1 c. sugar	4 c. diced rhubarb

Mix until crumbly the flour, oatmeal, brown sugar and shortening. Press half of the crumbs into baking dish and cover with diced rhubarb. Combine sugar, cornstarch and water in saucepan. Cook until thick and clear. Add vanilla and pour over rhubarb. Pour cherry pie mix over the top of this, and sprinkle the rest of the crumbs on top. Bake at 350° for about 1 hour.

Sue Barlow

Rhubarb Dessert

1 yellow cake mix	1 c. sugar
4 c. rhubarb, finely cut	1 c. whipping cream

Prepare cake mix as directed. Put batter in 9x13-inch pan. Mix rhubarb and sugar; sprinkle on cake batter. Pour 1 cup whipping cream over top. Bake at 350° for 55 minutes.

LaRue Less

Rhubarb Dream

2 c. flour	4 eggs, beaten
1 c. oleo	2 c. sugar
1/2 c. powdered sugar	5 c. chopped rhubarb

Mix flour, oleo and powdered sugar in a medium-size bowl until crumbly. Pat into a 9x13-inch greased pan. Bake 15 minutes at 350°. In another bowl, beat the eggs and sugar together. After you remove the crust from the oven, place the chopped rhubarb on top. Pour egg mixture over rhubarb. Bake for 45 minutes at 350°.

Janet (Lichtenberg) Brinkman

Rhubarb Tapioca

3 c. finely-cut fresh rhubarb	Dash of salt
1 1/2 c. water	1 1/4 c. sugar (approx.)
4 T. quick-cooking tapioca	Coloring, if needed

Cook rhubarb and water until the rhubarb is soft. Gradually add tapioca; stirring to prevent lumping. Add salt and cook until tapioca is clear and mixture is slightly thick and rather smooth. Stir faithfully. Add sugar to taste; stir until dissolved. Chill thoroughly. Pudding will thicken on standing. Serve with whipped cream dusted with nutmeg.

Marilyn King

Fruit Pizza

1 pkg. Pillsbury sugar cookie dough	3 rounding T. cornstarch
1 can sliced peaches	2 T. frozen concentrated orange juice
1 sm. can pineapple tidbits	1 (8 oz.) pkg. cream cheese
1 c. peach & pineapple juices	1/4 c. powdered sugar (opt.)
1/4 c. lemon juice	8 oz. Cool Whip
1/2 c. sugar	Maraschino cherries
Dash of salt	

Spread cookie dough on round pizza pan and bake 10 to 12 minutes at 350°. Cool. Drain peaches and pineapple, saving juice. Cook juices, sugar, salt and cornstarch; when thick, add orange juice. Cool. In separate bowl, mix cream cheese, powdered sugar and Cool Whip. Spread cream cheese mixture over baked sugar cookie. Add cut-up sliced peaches and pineapple. Spread, cooled, cooked juice mixture on top of fruit. Add maraschino cherries.

Other fruits can be used.

Lori Christiansen

Grandma's Pumpkin Dessert

CRUST:

1 1/2 c. crushed graham
crackers

1/3 c. sugar

1/2 c. melted butter or
margarine

Mix. Press into a 9x13-inch pan.

FILLING:

2 eggs, beaten
3/4 c. sugar

8 oz. cream cheese, softened

Mix all together. Pour over crust and bake about 20 minutes at 350°. Cool.

PUMPKIN LAYER:

2 c. pumpkin
3 egg yolks
1/2 c. sugar

1/2 c. milk
1/2 tsp. salt
1 T. cinnamon

Cook all ingredients. When mixture thickens, remove from heat and add 1 envelope plain gelatin dissolved in 1/4 cup cold water. Cool pumpkin mixture. When cool, beat 3 egg whites and 1/4 cup sugar. Fold into pumpkin mixture. Pour over baked, cool crust. Top with Cool Whip. Refrigerate.

Missy Kestel

Pumpkin Torte

12 double graham crackers,
crushed

1/3 c. sugar

1/2 c. butter

2 eggs, beaten

3/4 c. sugar

8 oz. softened cream cheese

2 c. pumpkin

3 egg yolks

1/2 c. sugar

1/2 c. milk

1/2 tsp. salt

1 T. cinnamon

1 env. plain gelatin

1/4 c. cold water

3 egg whites

1/4 c. sugar

Whipping cream

Mix graham crackers, 1/3 cup sugar and butter, then press into a 9x13-inch pan. Mix 2 beaten eggs, 3/4 cup sugar and cream cheese; pour over crust. Bake 20 minutes at 350°. Cool. Cook pumpkin, egg yolks, 1/2 cup sugar, milk, salt and cinnamon until mixture thickens. Remove from heat and add gelatin (dissolved in cold water). Cool. Beat egg whites and 1/4 cup sugar to form soft peaks, and fold into the pumpkin mixture. Pour over cooled, baked crust. Top with whipped cream.

Joann Reimers

Chocolate Cream Dessert

3 c. crushed vanilla wafers
2/3 c. butter or margarine,
melted

1/4 c. sugar
1/2 tsp. ground cinnamon

FILLING:

1 (7 oz.) milk chocolate candy
bar, plain or with almonds,
broken into pieces
1 (10 oz.) pkg. lg. marshmallows

1 c. milk
2 c. whipping cream, whipped
1/2 tsp. vanilla extract
Sliced almonds, toasted (opt.)

In a bowl, combine wafer crumbs, butter, sugar and cinnamon; mix well. Set aside 1/3 cup for topping. Press remaining crumb mixture into a greased 9x13x2-inch pan; refrigerate until firm. In a saucepan, heat the candy bar, marshmallows and milk over medium-low heat until chocolate and marshmallows are melted, stirring often. Remove from heat; cool to room temperature. Fold in whipped cream and vanilla; pour over crust. Chill 3 to 4 hours. Sprinkle with reserved crumb mixture and almonds, if desired. Yield: 12 to 16 servings.

Karen Grieme

Four-Layer Dessert

1/4 c. oleo (softened)
1 c. flour
1 c. pecan pieces
1 c. powdered sugar

1 ctn. Cool Whip
1 (8 oz.) pkg. cream cheese
2 pkg. butterscotch pudding, instant
3 c. milk

First Layer: Combine oleo, flour and pecan pieces. Bake 10 to 15 minutes at 350°. Cool.

Second Layer: Combine powdered sugar, 2 cups Cool Whip and cream cheese; mix well.

Third Layer: Combine butterscotch instant puddings and milk.

Fourth Layer: Add remaining Cool Whip. Chill well and serve.

Note: You can use half the recipe for an 8x8-inch pan.

Missy Kestel

Possum Cream

1 c. flour	3 c. milk
1 1/2 c. chopped pecans	1 pkg. vanilla instant pudding
1 stick butter	1 pkg. chocolate instant pudding
1 (8 oz.) ctn. Cool Whip	2 tsp. vanilla
1 (8 oz.) pkg. cream cheese	2 Heath candy bars
1 1/4 c. powdered sugar	

Melt butter in 9x13-inch pan. Mix flour with nuts and mix with butter. Press in pan. Bake 25 minutes at 325°. Cream the Cool Whip, cream cheese and 1 cup of powdered sugar. Spread over cooled crust. Mix milk, both puddings, 1/4 cup powdered sugar and vanilla. Spread on top of cream cheese mixture. Top with Cool Whip and sprinkle crushed Heath bars on top.

Jan Chapman

Pudding Dessert

FIRST LAYER:	1/2 c. oleo
1 c. flour	1/2 c. nuts
SECOND LAYER:	1 c. powdered sugar
1 (8 oz.) pkg. cream cheese	1 c. Cool Whip (or more)
THIRD LAYER:	3 c. milk
2 pkg. pudding mix (any flavor)	1 tsp. vanilla
FOURTH LAYER:	
Cool Whip	Nuts

Mix together first layer ingredients. Put into a 9x13-inch pan. Bake 15 minutes at 350°. Cool. Mix second layer ingredients together, spread over first layer. Mix third layer ingredients together, spread over second layer. Top with Cool Whip and sprinkle with nuts.

Leila Grohe

Grandma Jacobson's Chocolate Cookie Dessert

1/2 c. salad oil
4 sq. baking chocolate
4 eggs
2 tsp. vanilla

2 c. sugar
2 c. flour
2 tsp. baking powder

FILLING:

3 (1/2 pt.) whipping cream
Powdered sugar, to taste

Vanilla, to taste
Maraschino cherries (1 per
dessert)

Melt salad oil and chocolate slowly over medium heat; cool a little and add sugar, mixing well. Add eggs, one at a time, beating well after each addition. Fold in flour and baking powder. Chill at least 4 hours. Make balls the size of walnuts and flatten. Bake at 370° for 12 minutes. To assemble desserts, whip cream until it holds firm points, add enough powdered sugar and vanilla to taste. You can use dessert bowls or you can assemble in cake pan or Tupperware--then to serve, you must transfer each dessert to a plate. Place a heaping tablespoon of whipped cream in the bottom of the dish or pan (can assemble 8 to 10 in a pan), place a cookie on top, add more cream, another cookie, more cream and 1 more cookie. Put a dollop of cream and a maraschino cherry on top! Refrigerate overnight.

This is a traditional Christmas favorite!

Jo Ann Jacobson

Strawberry Dessert Nachos

3 c. sliced strawberries
1/3 c. sugar
1/4 c. Amaretto
1/2 c. whipped topping
2 T. sugar
1/8 tsp. cinnamon

6 (7") tortillas
Butter-flavored cooking spray
2 T. sliced almonds, toasted
2 tsp. shaved semi-sweet
chocolate

Combine strawberries, 1/3 cup sugar and Amaretto in bowl; stir well. Cover and chill 30 minutes. Drain, reserving juice for another use. Combine sour cream, whipped topping, 2 tablespoons sugar and cinnamon in a bowl. Stir well, cover and chill.

Preheat oven to 400°. Cut each tortilla into 8 wedges. Arrange wedges on 2 baking sheets, lightly coated with cooking spray. Sprinkle evenly with cinnamon-sugar. Bake at 400° for 7 minutes, or until crisp. Cool on a wire rack. Place 8 wedges on each of 6 dessert plates. Top each serving with about 1/3 cup strawberry mixture and 2 1/2 tablespoons sour cream mixture. Divide almonds and chocolate evenly between nachos.

Anne (Dick) Ellis

Strawberry Dessert

- | | |
|-----------------------------------|-----------------------------|
| 1 box strawberry Jello | 1 pkg. strawberries, thawed |
| 1 box vanilla pudding (cook-type) | 1 (8 oz.) ctn. Cool Whip |
| 2 c. boiling water | 1 (9") graham cracker crust |

Mix Jello and pudding; add boiling water and bring to a boil. Add berries and let congeal. Add Cool Whip and put in crust.

Note: Double the recipe for a 9x13-inch pan. Good made the day before.

Florence Stevenson

Strawberry-Pretzel Dessert

- | | |
|-----------------------------|-------------------------------------|
| 3 T. sugar | 2 c. mini marshmallows |
| 2 c. crushed pretzels | 1 (6 oz.) pkg. strawberry gelatin |
| 1 1/2 sticks melted butter | 2 1/2 c. boiling water |
| 1 (8 oz.) pkg. cream cheese | 2 (10 oz.) pkg. frozen strawberries |
| 1/2 c. powdered sugar | |
| 1 (8 oz.) ctn. Cool Whip | |

Mix sugar, pretzels and butter in 9x13-inch pan. Bake at 350° for 15 minutes. Cool. Mix together softened cream cheese and powdered sugar. Fold in Cool Whip and marshmallows. Spread on first layer. Dissolve gelatin in boiling water and add frozen strawberries. Chill until thickened. Spread onto cream cheese layer and chill. Yield: 10 to 12 servings.

Jan Chapman

Chocolate Pretzel Rings

- | | |
|--------------------------------------|--------------|
| 48 to 50 pretzel rings | 1/4 c. M&M's |
| 1 (8 oz.) pkg. milk chocolate kisses | |

Place pretzels on greased baking sheets, place a chocolate kiss in the center of each ring. Bake in 275° oven for 2 to 3 minutes, or until chocolate is softened. Remove from oven. Place an M&M on each, pressing down slightly so chocolate fills the ring. Refrigerate for 5 to 10 minutes, or until chocolate is firm. Store at room temperature. Yield: about 4 dozen.

Joan Madsen

Pretzel Jello Dessert

- | | |
|--------------------------------------|---|
| 2 c. crushed pretzels (not too fine) | 2 c. Cool Whip |
| 3/4 c. oleo, melted | 2 (3 oz.) pkg. strawberry Jello |
| 3 T. sugar | 2 c. boiling water |
| 8 oz. cream cheese | 2 (10 oz.) pkg. frozen, sliced strawberries |
| 1 c. sugar | |

Mix together pretzels, oleo and 3 tablespoons sugar. Press into a 9x13-inch baking dish. Bake at 400° for 8 to 10 minutes. Cool. Mix cream cheese and 1 cup sugar. Fold in Cool Whip and spread over pretzel layer. Cool. Stir Jello into boiling water until dissolved. Add frozen strawberries. Refrigerate 10 minutes, then pour over cream cheese layer. Refrigerate until ready to serve.

Eleanor (Hase) Bahr

Chocolate Dessert

- | | |
|-----------------------------|------------------------------|
| 1 stick oleo, melted | 1 c. powdered sugar |
| 1 c. flour | 1 c. Cool Whip |
| 1/2 c. chopped pecans | 2 sm. pkg. chocolate pudding |
| 1 (8 oz.) pkg. cream cheese | 3 c. milk |

Mix oleo, flour and pecans. Press into 9x13-inch pan. Bake at 375° for 15 minutes. Cool. Mix (with mixer) cream cheese and powdered sugar. Fold in Cool Whip. Put on crust. Mix pudding with 3 cups of milk. Put on as next layer. Top with Cool Whip. Sprinkle with pecans.

Terri Rininger

Pink Cloud Dessert

- | | |
|-----------------------------------|-------------------------------------|
| 1 (3 oz.) pkg. strawberry gelatin | 1 (10 oz.) pkg. frozen strawberries |
| 1 c. boiling water | 1 c. heavy cream, whipped |
| | 1 sliced banana |

Stir first 3 ingredients until strawberries are thawed. (Chill in refrigerator if not at syrupy stage.) Add banana. Add whipped cream. Pour into quart mold and chill until firm.

Nancy Naberhaus

Peanut Butter Dessert

1 pkg. chocolate wafer cookies, crushed	8 oz. cream cheese
1 stick oleo	2 c. powdered sugar
3/4 c. chunky peanut butter	1 c. milk
	2 (8 oz.) ctn. Cool Whip

Melt oleo and combine with crushed wafers. Pat into a 9x13-inch pan to form bottom crust. Blend peanut butter and cream cheese, then add powdered sugar and milk. Blend until smooth. Add Cool Whip and blend. Pour over crust. Drizzle Hershey's chocolate syrup over top, as much as desired. Store in freezer until ready to use.

LaRae Mauser

Quick and Easy Dessert

1 (No. 2) can sliced peaches	1 box yellow cake mix
------------------------------	-----------------------

Pour peaches into 9x13-inch cake pan. Sprinkle dry cake mix over the top. Bake at 325° until brown. Sprinkle chopped nutmeats on top, if desired. Cool and serve with Cool Whip.

Variation: You may use pineapple or apricots instead of peaches.

Kathleen Lichtenberg

Pie Mix Dessert

FIRST LAYER: 1 c. flour	1/2 c. oleo 1/2 c. nuts
SECOND LAYER: 1 (8 oz.) pkg. cream cheese	1/2 c. powdered sugar 8 oz. Cool Whip
THIRD LAYER:	1 can pie filling (blueberry, cherry, or whatever you like)
FOURTH LAYER:	Cool Whip

Mix together first layer ingredients. Put into a 9x13-inch pan. Bake 15 minutes at 350°. Cool. Mix second layer ingredients together, spread over first layer. Put third layer ingredients over second layer. Top with Cool Whip.

Leila Grohe

Ozark Pudding

2 eggs	1/2 tsp. salt
1 c. brown sugar	2 tsp. vanilla
1/2 c. flour	1 c. nutmeats
2 tsp. baking powder	1 1/2 c. finely-chopped apples

Beat eggs well; add brown sugar, flour, baking powder, salt and vanilla. Fold in nuts and apples. Pour into well-greased 9x9-inch pan. Bake at 350° for 35 minutes, or until set.

Serve with whipped cream or a brown sugar sauce. Serve warm or cold.

Mrs. Sue (J.G.) Chapman

Almond Pudding Dessert

2 c. flour	2 pkg. butterscotch sugar-free pudding (instant)
1 c. coconut	3 c. milk
1/4 c. brown Sugar Twin	2 pkg. Dream Whip
1 stick oleo	

Mix flour, coconut, brown Sugar Twin and oleo like a pie crust. Bake in a 9x13-inch pan for 30 minutes in a 350° oven. Stir several times while baking. Remove from oven. Cool and save half of crumbs for the top. Mix pudding with 3 cups milk and 2 packages Dream Whip and pour on baked crust. Add second half of crumbs on top. Refrigerate a few hours, or overnight.

Esther Kessler

Sherbet Dessert

18 Keebler Pecan Sandie cookies	1/2 gal. sherbet (any flavor)
1/2 c. oleo	8 oz. Cool Whip

Roll cookies to crumbs. Reserve half of crumbs for top. Melt oleo and mix with crumbs. Pat into a 9x13-inch pan. Soften sherbet; add Cool Whip. Pour over crust. Sprinkle reserved cookie crumbs on top. Cover with foil and freeze. Set out a few minutes before serving.

Note: We like raspberry sherbet.

Mae Bersee

Butter Crunch Dessert

- | | |
|--|--|
| 4 c. Rice Chex, crushed | 1/2 c. brown sugar |
| 2/3 c. butter | 1/2 gal. butter brickle ice cream |
| 1 c. coconut | (or your favorite flavor) |
| 1/2 c. almonds or pecans,
chopped | |

Brown coconut, nuts and brown sugar in butter. Add Rice Chex. Press half of mixture into 9x12-inch buttered pan. Slice ice cream and place on top of crumbs. Put remaining crumbs on top and freeze overnight.

LaRae Mauser

Delicious Dessert

- 1 yellow cake mix**

Bake cake as directed on box, in 9x13-inch pan. While hot, poke holes in cake. Pour 1 (20-ounce) can crushed pineapple on top (juice and pineapple). Let cool. Stir together 1 package instant vanilla pudding and 1/2 cup milk, then add 1 (8-ounce) carton Cool Whip. Spread on cake. Keep in refrigerator.

Kathleen Lichtenberg

Creamy Pudding Dessert

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|-------------------|------------------|
| 2 c. flour | 1 c. oleo |
|-------------------|------------------|

Mix and pat in 9x13-inch pan. Bake at 350° for 20 to 30 minutes.

- | | |
|----------------------------|------------------|
| 8 oz. cream cheese | 1 T. milk |
| 1 c. powdered sugar | |

Mix and spread on cooled crust.

- | | |
|-----------------------------------|------------------|
| 2 sm. pkg. instant pudding | 3 c. milk |
|-----------------------------------|------------------|

Beat until thick, and spread over cream cheese mixture.

Cover the top with Cool Whip and store in the refrigerator until ready to serve.

I use coconut pudding and sprinkle toasted coconut on top of Cool Whip. Use any kind of pudding you want.

Sandra (Lichtenberg) Frank

Four-Layer Delight

FIRST LAYER: 1 stick oleo
1 c. flour 1/2 c. chopped pecans

Mix; press into 9x13-inch pan; bake for 4 to 5 minutes.

SECOND LAYER: 1 c. powdered sugar
1 (8 oz.) pkg. cream cheese 1 c. Cool Whip (from 12 oz. ctn.)

Mix well and spread on first layer. Chill.

THIRD LAYER: 2 pkg. instant pudding (any kind) 3 c. milk

Blend 2 minutes. Pour on top of second layer.

Fourth Layer: Spread Cool Whip on top. Sprinkle nuts on top. Chill several hours.

Note: Set Cool Whip out so it will be easier to spread.

Great dessert to have when having a Tupperware party or a Home Interior party.

Tracy Whetstone

Chocolate-Chewy Dessert

FIRST LAYER: 6 egg whites 40 Ritz or Town House crackers, crushed
2 c. sugar
1/2 tsp. vanilla 1/2 c. chopped nuts

SECOND LAYER: 1/2 c. soft oleo
2 c. powdered sugar 1 tsp. vanilla
1/2 c. cocoa 2 eggs

THIRD LAYER: Cool Whip (or whipping cream) 1 Hershey's chocolate bar

Beat egg whites slightly, then gradually add sugar and beat until stiff. Add vanilla. Fold in crackers and nuts. Pour into a greased 9x13-inch pan and bake 30 minutes at 350°. After this layer has cooled, add second layer. Mix together second layer ingredients (don't cook) and put on the first layer. Spread whipped topping on top of second layer. Top with Hershey's chocolate bar shavings (I use a carrot scraper to make curls from plain Hershey chocolate bar.) Refrigerate several hours, or overnight.

Arlene Miller

Bubble Loaf

2 pkg. frozen bread dough	1/4 c. melted oleo
1 pkg. butterscotch pudding	1 tsp. cinnamon
1/2 c. brown sugar	1 tsp. vanilla

Thaw dough enough so that you can cut into small pieces. Put pieces in a 9x13-inch pan. Mix rest of ingredients and spread this topping over bread. Let rise until height of pan. Bake at 350° for 30 minutes. Drizzle with powdered sugar frosting.

Arlene Miller

Peanut Butter Dessert

1 1/4 c. flour	1 (1 oz.) pkg. chocolate pudding (cook & serve)
1/3 c. brown sugar	1 (1 oz.) pkg. vanilla pudding (cook & serve)
1/2 c. butter or oleo	2 3/4 c. milk
8 oz. cream cheese, softened	Chopped peanuts
16 oz. Cool Whip, divided	Chocolate slivers
1/2 c. peanut butter	
1 c. powdered sugar	

Mix flour, brown sugar and oleo; press into a 9x13-inch pan. Bake 10 minutes in a 350° oven. Cool. Mix together softened cream cheese, 8 ounces Cool Whip, peanut butter and powdered sugar until smooth, and spread over cooled crust. Mix pudding mixes and milk. Cook until thick. Cool. Spread on cream cheese layer. Top with remaining 8 ounces Cool Whip, then top with chopped peanuts and chocolate slivers (sweet chocolate bar) or miniature chocolate chips. Cut in small pieces to serve.

Darlene Franzkowiak

Lemon Freeze

CRUST:

3/4 c. Kellogg's cornflake
crumbs

2 T. sugar

1/4 c. melted oleo or butter

FILLING:

2 eggs, separated

1 can (1 1/3 c.) Borden's Eagle
Brand condensed milk

1/3 c. lemon juice

1/2 tsp. grated lemon peel (opt.)

3 T. sugar

Combine cornflake crumbs, sugar and melted butter in 8-inch pie pan or ice cube tray; mix well. Remove 2 to 4 tablespoons crumbs and reserve for topping. Press remainder evenly and firmly around sides and bottom of pan or tray. Beat egg yolks until thick and lemon-colored; combine with condensed milk. Add lemon juice and peel; stir until thickened. Beat egg whites until stiff but not dry. Gradually beat in sugar. Fold gently into lemon mixture. Pour into crumb-lined pan; sprinkle with reserved crumbs. Freeze until firm.

"Sukey" Whitney

Frosted Ritz Crackers

1 (14 oz.) can Borden's milk

1 c. chopped dates

1 tsp. vanilla

1/2 c. chopped English walnuts

Boil milk, dates and a little salt in a double boiler, until thick. Then add vanilla and nuts. Cool. Put some on each Ritz cracker and place on cookie sheet. Bake at 250° for 8 minutes. Cool. Can frost.

Note: Freezes well.

Elmira Alderson

Banana Pudding

1 lg.-size box instant vanilla
pudding mix

1 can Eagle Brand condensed
milk

1 lg.-size ctn. Cool Whip
Bananas

1 lg. box vanilla wafers

Prepare pudding mix according to directions on box and set aside. Crumble vanilla wafers to fine crumbs. Add condensed milk to pudding mixture, using large bowl. Place a thin layer of crumbs on bottom. Cover crumbs with a layer of pudding mixture. Place a layer of bananas on top of this. Cover with layer of Cool Whip. Continue alternating layers until ingredients are all used. Refrigerate overnight.

Lorna Currie

Tapioca Pudding

2 eggs, slightly beaten
3 T. Minute Tapioca
2 3/4 c. milk

1/2 c. sugar
1/8 tsp. salt
3/4 tsp. vanilla

Mix egg, sugar, tapioca, salt and milk in saucepan. Cook and stir constantly over medium heat until mixture comes to full boil, about 6 to 8 minutes. Remove from heat and add vanilla. Let stand 15 to 20 minutes; stir. Serve warm or cold. Yield: 4 to 5 servings.

Goldie Koehne

Rice Pudding

1 c. water
1/2 c. rice
4 c. milk
1/2 stick oleo

1/2 c. sugar
3 eggs, beaten
Dash of salt
1 tsp. vanilla

Cook water and rice in double boiler for 10 minutes. Add milk and oleo; cook for 1 hour (slow-cook), stirring often. Add beaten eggs mixed with sugar and salt. Cook until thick; add vanilla. Cool. Can add raisins. Serve warm.

Judy Denney

Baked Custard for Two

1 egg
1 c. milk
3 T. sugar

3/4 tsp. vanilla extract
1/8 tsp. salt
1/8 tsp. ground nutmeg

In a bowl, lightly beat egg. Add milk, sugar, vanilla and salt. Pour into 2 ungreased 6-ounce custard cups. Sprinkle with nutmeg. Set in a pan containing 1/2- to 1-inch hot water. Bake at 350° for 35 minutes, or until set. Yield: 2 servings.

Note: I don't have 6-ounce custard cups, so I use 4-ounce ones and it makes 3 cups.

Gladys Huseman

Simple Mousse

1 1/2 c. cold milk
1 sm. pkg. instant pudding

2 c. Cool Whip

In large bowl, with wire whisk, beat milk and pudding for 1 minute. Stir in Cool Whip gently. Place in large bowl or 6 dessert glasses. Refrigerate.

Elaine Blum

Ice Cream

6 to 8 eggs
 3/4 c. sugar
 Pinch of salt
 1/4 c. brown sugar
 1 can Eagle Brand milk

1 (5 oz.) pkg. instant vanilla
 pudding
 2 to 3 pt. half & half
 1 to 2 tsp. vanilla, to taste

Beat eggs until lemon color. Mix in order listed above. Fill freezer and add milk to 3/4-full in can. Layer ice cream salt and ice until freezer is covered. Try to keep salt below lid, by tilting freezer while it freezes. Keep ice hole clear.

Variation: For chocolate ice cream, use chocolate Eagle Brand milk, 5 ounces chocolate instant pudding, and chocolate syrup to taste well.

Note: Can be frozen and put in ice cream pail ahead of time and placed in freezer. Keeps well.

Mrs. Dick Frank

Banana Split

CRUST:
 1 stick margarine, melted

2 c. graham cracker crumbs
 2 T. sugar

FILLING:
 2 c. confectioners' sugar

1 c. margarine, melted
 1 (8 oz.) pkg. cream cheese

Crust: Combine margarine, cracker crumbs and sugar; put in a 9x13-inch pan. Bake for 10 to 15 minutes at 325°. Cool for 30 minutes.

Filling: Pour filling over crust and top with 4 bananas, sliced. Top with 1 large container of Cool Whip. Sprinkle with walnuts.

Dolly Tripp

Cream Puff Dessert

1 c. water
 1 stick oleo
 1 c. flour
 4 eggs
 2 pkg. vanilla instant pudding

1 (8 oz.) pkg. cream cheese,
 room temp.
 3 1/2 c. milk
 8 oz. Cool Whip

Mix water, oleo and flour according to cream puff directions. Cook until thick. Add eggs, one at a time. Bake cream puff at 400° for 1/2 hour, no longer, on ungreased 9x13-inch cake pan; let cool. Mix pudding, cream cheese and milk. Pour over puff crust. Top with Cool Whip. Drizzle with chocolate sauce. Yield: 15 servings.

Judy Denney

Cakes

Coffee Cake

1 pkg. white cake mix	1/2 c. salad oil
1 pkg. instant butter pecan pudding	1 egg
1 c. water	1 tsp. vanilla
	1 tsp. butter flavoring

FILLING:	1/2 tsp. cinnamon
1/2 c. sugar	Chopped nuts

Put all ingredients for cake in bowl and beat at medium speed until well mixed. Pour half of batter in a greased and floured 9x13-inch pan. Sprinkle half of filling on, then pour rest of batter on top. Top with remaining filling. Bake at 350° for 35 to 40 minutes.

Marlys Kroese

Orange-Butter Coffee Cake

1 pkg. yeast	6 T. butter
1/4 c. warm water	2 eggs
1/4 c. sugar	1/2 c. dairy sour cream
1 tsp. salt	2 3/4 c. flour

TOPPING:	
3/4 c. sugar	3/4 c. coconut

GLAZE:	
3/4 c. sugar	2 T. orange juice
1/2 c. dairy sour cream	1/4 c. butter

Soften yeast in warm water. Stir in sugar, salt, melted butter, eggs and sour cream. Gradually add flour, beating well. Cover, let rise in warm place until doubled, about 2 hours. Knead on well-floured surface, about 15 times. Divide dough in half. Roll each half of dough to 12-inch circle. Brush each with 1/2 tablespoon melted butter and sprinkle with half of topping mixture. Cut into 12 wedges. Roll up, starting with wide end, and rolling to a point. Place in well-greased 9x13-inch pan point-side down. Repeat with remaining dough. Cover, let rise about 1 hour. Bake at 350° for 25 to 30 minutes.

Orange Glaze: Combine glaze ingredients in saucepan. Boil 3 minutes, stirring occasionally. Pour glaze over hot coffee cake. Sprinkle with 1/4 cup coconut. Cool in pan.

Clare (Kotz) King

Coffee Cake

1 yellow cake mix
3 eggs

1 can pie filling

Mix all ingredients together and pour into greased 9x13-inch pan.

TOPPING:

1/2 c. oleo
1/2 c. flour

1/2 c. coconut (opt.)

1/2 c. sugar

1/2 c. nuts

Mix topping ingredients together and place on above cake mixture. Bake at 350° for 35 to 40 minutes.

Note: Can use peach, apple, apricot or cherry pie filling.
This is my aunt, Marian Sonichsen's, recipe.

Sue Kenny

Easy Coffee Cake

1 box yellow cake mix
3 eggs

1 can apple pie filling

TOPPING:

1/3 c. brown sugar

1 T. butter

1 tsp. cinnamon

Mix first 3 ingredients. Sprinkle topping mixture over cake mix. Dent in with spoon. Bake at 350° for 30 minutes, or until done.

Melanie Currie

Coffee Cake

4 eggs, beaten
1 c. sugar
1 tsp. baking powder

1 c. oil
2 c. flour
1 can fruit filling

Mix well, until fluffy. Pour half in 9x13-inch pan. Add filling; put rest of batter on top. Sprinkle with sugar and cinnamon. Bake at 350° for 45 to 50 minutes.

Marge Cuthrell

Cinnamon Swirl Coffee Cake

1 c. margarine
2 c. sugar
4 eggs
3 c. flour

1/2 tsp. salt
3 tsp. baking powder
1 c. buttermilk

TOPPING:

3 T. sugar

2 T. cinnamon

Cream margarine and sugar. Then add eggs, one at a time, beating well after each one. Sift the dry ingredients and add alternately with the buttermilk. Put half of batter in a greased 9x13-inch pan. Sprinkle with half of topping mixture. Repeat with other half. Bake at 350° until done.

Kim (Witte) Mickelson

Almond Coffee Cake

1 box white cake mix
3 oz. instant vanilla pudding
3/4 c. oil
3/4 c. water

4 eggs
2 tsp. vanilla
2 tsp. almond extract

FILLING:

1/4 c. sugar

2 T. cinnamon
1/2 c. slivered almonds

Mix together first 7 ingredients. Pour half into greased and floured bundt pan. Sprinkle with the filling. Top with remaining batter; swirl with knife. Bake at 350° for 50 to 55 minutes. Cool for 8 minutes and turn out on cooling rack. Glaze with 2 cups powdered sugar, 2 tablespoons water and 1/2 teaspoon almond flavoring. Decorate with almonds and maraschino cherries.

Marlys (Rydberg) Bennett

Strawberry-Rhubarb Coffee Cake

- | | |
|--|---|
| 1 pkg. Betty Crocker Super Moist yellow cake mix | 1 c. sour cream |
| 1 c. packed brown sugar | 2 c. finely-chopped rhubarb |
| 3/4 c. chopped walnuts (opt.) | 2 c. freshly-sliced strawberries |
| 2 T. margarine or butter, softened | 1/2 c. Betty Crocker rich & creamy sour cream white or vanilla frosting |
| 2 eggs | |

Heat oven to 350°. Grease a 9x13-inch pan. Stir 2/3 cup of cake mix (dry), brown sugar, walnuts and margarine until crumbly; set aside. Beat eggs in bowl, stir in sour cream, remaining cake mix and rhubarb. (Batter will be thick and slightly lumpy. Spread half of batter in pan; top with strawberries. Spread with remaining batter; sprinkle with crumbly mixture. Bake 40 to 50 minutes, or until golden brown; cool slightly. Microwave frosting in microwavable bowl, uncovered, on MEDIUM for 15 seconds, drizzle over warm coffee cake.

Note: You can make your own frosting.

Holly (Hantsbarger) Wagner

Peach Coffee Cake

- | | |
|-------------------------|--------|
| 1 box yellow cake mix | 3 eggs |
| 1 can peach pie filling | |

Mix well and put in a jellyroll pan.

Put on top (crumbled):

- | | |
|--------------|----------------|
| 1 stick oleo | 1 c. sugar |
| 1 c. flour | 1 tsp. vanilla |

Bake at 350° for 25 to 30 minutes.

Ruth Borcharding

Apple Coffee Cake

- | | |
|----------------------------------|-------------------|
| 3 eggs, well beaten | 1 T. butter |
| 1 box yellow cake mix | 1 c. chopped nuts |
| 1 (20 oz.) can apple pie filling | 1 T. flour |
| 1/3 c. brown sugar | 1 tsp. cinnamon |

Mix cake mix with eggs. Batter will be very stiff. Add pie filling; mix without completely mashing apples. Pour in greased and floured 9x13-inch pan. Mix brown sugar, butter, nuts, flour and cinnamon together and sprinkle over batter. Bake at 350° for 35 minutes.

Easy!

Darlene Franzkowiak

Real-Easy-to-Make Coffee Cake

1 yellow cake mix
2 eggs
1 T. oil

1 can cherry pie filling
1/2 c. chopped nuts
1/2 c. brown sugar

Add cake mix, eggs, oil and pie filling. Mix well and put in a 9x13-inch pan. Sprinkle topping on, and bake at 350° for 35 to 40 minutes.

TOPPING:

1/2 c. chopped nuts

1/2 c. brown sugar

You can use any kind of pie filling.

Sharri Hansen

Chocolate Crunch Coffee Cake

1 c. brown sugar
1/2 c. white sugar
1/2 c. margarine
1 tsp. vanilla
2 c. flour

1 egg
1 tsp. baking soda
1 c. buttermilk
3 sm. chocolate toffee bars
(Heath or Skor), crushed

Mix sugar, shortening, vanilla and flour until crumbly. Remove 1/2 cup and save for topping. Add egg to remaining mixture. Combine baking soda and buttermilk and add. Mix well and pour into a greased 9x13-inch pan. Combine crushed candy bars and reserved topping. Sprinkle over coffee cake. Bake at 350° for 25 to 30 minutes.

Gloria Rohlfesen

Autumn Apple Cake

3 c. flour
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1 1/2 c. vegetable oil
1 c. sugar

1 c. packed brown sugar
4 eggs
1 tsp. vanilla
3 c. apples, peeled & cut in
chunks
1 c. raisins
1 c. chopped nuts

Beat oil, sugar, eggs and vanilla. Add dry ingredients. Fold in raisins, apples and nuts. Spoon into 9-inch tube pan or 3 small loaf pans (greased and floured). Bake at 350° for 1 hour and 20 minutes (about 45 minutes for loaf pans).

Gertie Burmester

Apple Cream Cake

1 pkg. yellow cake mix	1/4 c. sugar
3 c. sliced apples	1 tsp. cinnamon
1/2 c. chopped walnuts	1 c. whipping cream

Prepare cake batter according to instructions. Pour into 9x13-inch pan. Combine apples, sugar, cinnamon and nuts. Spoon over batter. Pour cream over top. Bake at 350° for 60 to 70 minutes.

Serve warm with cream or ice cream.

Marlys Kroese

Apple Cake

2 c. sugar	2 c. flour
1 c. butter or margarine	2 tsp. baking soda
2 eggs	1 tsp. cinnamon
4 c. chopped apples, peeled	1/2 tsp. nutmeg
1 c. chopped nuts	Salt

TOPPING:

1 c. brown sugar	1 c. cream
1 c. white sugar	1 c. butter
	2 T. vanilla

Mix sugar, butter and eggs. Add dry ingredients. Add apples and nuts last. (Stir in with spoon.) Bake in a greased and floured 9x13-inch pan for 1 hour at 350°. Serve with warm topping.

Topping: Melt butter and combine other ingredients; boil 5 minutes. The topping is best if made with real cream and butter.

Carolyn Stille

Carrot Cake

3 eggs	1/2 tsp. salt
2 c. sugar	Dash of allspice
3/4 c. buttermilk, or 5 oz. canned milk	2 c. grated carrots
3/4 c. vegetable oil	1/2 c. crushed pineapple, drained
2 tsp. vanilla	1 c. coconut
2 c. flour	1 c. nuts
2 tsp. baking soda	1 c. Rice Krispies
2 tsp. cinnamon	

Blend eggs, sugar, buttermilk, vegetable oil and vanilla. Sift together flour, baking soda, cinnamon, salt and allspice; add to egg mixture. Add carrots, pineapple, coconut, nuts and Rice Krispies. Bake at 350° for 40 to 45 minutes in a 9x13-inch pan. Top with cream cheese frosting.

Gertie Burmester

Carrot Cake

4 eggs
2 c. sugar
1 c. vegetable oil
3 c. flour
1 tsp. salt

3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. vanilla
2 c. grated carrots
1/2 c. nuts, chopped

TOPPING:

2 T. butter
1/2 c. brown sugar

1/4 c. nuts, chopped
2 T. milk

Cream eggs and sugar; add vegetable oil. Mix in flour, salt, baking powder and baking soda; mix well. Add carrots, vanilla and nuts. Pour into greased 9x13-inch pan. Bake at 350° for 45 minutes. Mix topping ingredients then pour onto hot cake; bake again, for 15 minutes more. Yield: 12 to 15 servings.

Tina Dyck

Creme De Menthe Cake

1 pkg. yellow cake mix
1 pkg. pistachio instant
pudding
3/4 c. oil

1/3 c. creme de menthe
2/3 c. water
4 eggs
4 oz. Hershey's syrup

FROSTING:

1 c. sugar
1/4 c. margarine

1/4 c. milk
1 T. cocoa
1 tsp. vanilla

In a mixing bowl, put cake mix and pudding mix. Add oil, creme de menthe and water. Mix. Add eggs, one at a time. Pour 2/3 of dough into a greased bundt pan. Add Hershey's syrup to remaining 1/3 of mixture and pour over first mixture and marbleize. Bake for 1 hour at 350°. Cool for 20 to 30 minutes, remove from pan. Boil sugar, margarine, milk and cocoa for 1 minute. Remove from heat and add vanilla. Drizzle over cake.

Donna Davis

Chocolate Roll

3/4 c. flour
 1/4 c. cocoa
 1 tsp. baking powder
 1/4 tsp. salt
 3 eggs

1 c. sugar
 1/3 c. water
 1 tsp. vanilla
 Cool Whip
 Powdered sugar

Heat oven to 375°. Line cookie sheet with waxed paper. Stir together flour, cocoa, baking powder and salt; set aside. In small bowl, beat eggs. Pour eggs into large mixer bowl, gradually beat in sugar, then blend in water and vanilla. Gradually add flour mixture. Bake 12 to 15 minutes. Roll into dish towel and let cool. Spread on Cool Whip, roll, and sprinkle powdered sugar on top.

Melanie Currie

Chocolate Cake Roll-Up

1/4 c. margarine, melted
 1 c. nuts
 1 1/3 c. flaked coconut

1 can sweetened condensed
 milk

CAKE:

3 eggs
 1/3 c. cocoa
 1/4 tsp. salt
 1/3 c. water

1 c. sugar
 2/3 c. flour
 1/4 tsp. baking soda
 1 tsp. vanilla

Line 10x15-inch pan with foil. Spread margarine and milk over it. Sprinkle with nuts and coconut. Mix cake ingredients and pour over mixture in pan. Bake 20 to 25 minutes at 350°. Sprinkle powdered sugar on a towel. Loosen edges of cake; empty cake from pan onto towel. Roll as for jellyroll.

Pat Sandhoff

Chocolate Pudding Cake

1 c. flour	3/4 c. chopped walnuts
3/4 c. sugar	3/4 c. milk
1 1/2 T. cocoa	2 T. melted butter
2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	

TOPPING:

1 c. hot water	1/2 c. chocolate syrup
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Preheat oven to 350°. Spray 8x8-inch pan with cooking spray. Mix together, flour, sugar, cocoa, baking powder, salt and nuts. Stir in milk, butter and vanilla. Scrape into prepared pan. Stir together water and syrup for topping. Pour over cake batter. Bake 35 minutes. Serve, topping-side up, with whipped cream or ice cream.

Lola Naslund

Snicker Cake

1 German chocolate cake mix	1/2 c. margarine
1 (14 oz.) pkg. caramels	1/3 c. milk
3/4 c. chocolate chips	1 c. pecans (opt.)

Prepare cake mix according to package directions. Bake half the batter in a prepared 9x13-inch pan at 350° for 20 minutes. Melt caramels, margarine and milk until smooth. Pour on baked cake, top with chips and pecans. Dot remaining batter over all. Reduce oven to 250°, bake for 20 minutes. Increase temperature to 350° and bake for an additional 10 to 15 minutes. Serve with ice cream or whipped cream.

Marge Cuthrell

Breakfast Bundt Cake

1 yellow cake mix
 3/4 c. water
 4 eggs
 1 tsp. vanilla
 3 tsp. cinnamon

1 sm. box instant vanilla
 pudding
 3/4 c. oil
 1 tsp. butter extract

FILLING:

1/2 c. sugar

3 tsp. cinnamon
 1/2 c. pecans

GLAZE:

1 c. powdered sugar
 3 T. milk

1/2 tsp. butter extract
 1/2 tsp. vanilla

Beat first 7 ingredients together 6 to 8 minutes on high.

Filling: Stir sugar, cinnamon and pecans together. Layer 2 to 3 times. Bake at 350° for 45 minutes. Cool 8 minutes and invert on plate. Poke holes with wooden spoon handle and pour glaze over.

Glaze: Mix all glaze ingredients together.

Cindy Myrice

Yummy Ice Cream Cake

15 Oreo cookies
 3 T. butter or margarine
 2 candy bars (any kind)

2 qt. ice cream (I use 1 qt.
 strawberry & 1 qt. vanilla)
 1 ctn. Cool Whip
 Sprinkles

Crush cookies in a plastic bag, using a rolling pin, and set aside. Melt butter in a saucepan and mix in the cookie crumbs. Press into the bottom of a springform pan. Freeze for 15 minutes. Chop candy bars and set aside. Scoop out 1 flavor ice cream and place over the cookie layer; press down. (Should be about an inch thick.) Smooth it out, using a spreader or knife. Sprinkle candy bars. Next, do the second layer of ice cream like the first. Cover with aluminum foil and freeze for 3 hours, or overnight. Release collar from pan. Using a spreader or knife, frost top and side of ice cream cake with whipped topping. You can use a decorator bag and star tip to go around the edge, for a fancier look. Top with sprinkles. Freeze for 1 hour. Once cake is frozen, cover with plastic wrap.

Brenna Franken

Turtle Cake

1 pkg. German chocolate cake mix	1 (14 oz.) pkg. Kraft caramels
1/3 c. evaporated milk	1/3 c. evaporated milk
1 stick melted butter or margarine	6 oz. chocolate chips
	1 c. nuts, chopped

Mix cake mix as directed on package and add 1/3 cup evaporated milk, and margarine; mix well. Pour half of mixture in 9x13-inch pan and bake 10 to 12 minutes. Remove from oven and cool about 5 minutes. Melt caramels with 1/3 cup evaporated milk. Stir until smooth, spread over cake. Sprinkle chocolate chips over cake and chopped nuts. Pour rest of batter on top and bake 25 minutes at 350°. May serve topped with whipped topping, or frost as a brownie.

Note: Filling is like the "turtle candy".

Marge Pender

Eclair Cake

1 c. water	1 c. flour
1/2 c. margarine	4 eggs
1/4 tsp. salt	

Boil water and margarine until melted. Add flour and salt. Stir until ball forms. Add eggs, one at a time, stirring well after each one. Spread into a greased 9x13-inch pan. Bake at 450° for 15 minutes, then reduce heat to 325° and bake another 25 minutes.

CREAM FILLING:	1 (8 oz.) pkg. softened cream cheese
1 lg. pkg. instant vanilla pudding, or 2 sm. pkg.	3 c. milk

Mix together and pour on cooled crust. Top with Cool Whip and drizzle with chocolate syrup.

Joann Reimers

Hot Fudge Pudding Cake

1 c. flour	1/2 c. milk
3/4 c. sugar	2 T. melted shortening
2 tsp. baking powder	1 c. brown sugar
2 T. cocoa	1/4 c. cocoa
1/4 tsp. salt	1 3/4 c. hot water

Blend flour sugar, baking powder, 2 tablespoons cocoa and salt. Add milk and shortening. Mix brown sugar and 1/4 cup cocoa; sprinkle over top. Pour water over all. Bake at 350° for 45 minutes, in an 8x8-inch ungreased pan.

Marge Cuthrell

Easy, Moist Chocolate Cake

2 c. flour	1 c. buttermilk or vinegar-soured milk
2 c. sugar	1 c. salad oil
1/2 c. cocoa	1 c. boiling water, or very hot coffee
1 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	
2 eggs	

Combine first 9 ingredients and stir only until blended (tunnels result if overmixed). Add vanilla. Bake at 350° for 20 to 25 minutes. This full recipe makes 1 good sized cake in a 9x13-inch pan; half of the recipe makes 15 to 16 cupcakes.

Very good and easy!

Sena Siebrecht

Crazy Cake

3 c. flour	1 tsp. vanilla
2 c. sugar	1 T. vinegar
1 tsp. salt	3/4 c. salad oil
2 tsp. baking soda	2 c. cold water
1/3 c. cocoa	

Mix dry ingredients together and make 3 holes. In one put vanilla, in one the vinegar, and in one the salad oil. Add water and mix well. Can be mixed all together right in the cake pan and beaten with a fork. Bake at 350° for 35 minutes. Good served slightly warm, with Cool Whip.

Kim (Witte) Mickelson

Twinkie Cake

1 yellow cake mix	1/3 c. oil
1 pkg. vanilla instant pudding	3 eggs
1 c. water	1/2 tsp. salt

FILLING:

5 T. flour	1/2 c. margarine
1 c. water	1/2 c. Crisco
1 c. sugar	2 tsp. vanilla

Mix cake mix, pudding, water, oil, eggs and salt. Pour into 9x13-inch pan. Bake at 350° for 25 to 30 minutes. Cool in pan for 5 minutes. Turn onto wire rack.

Filling: Combine flour and water. Cook until thick. Cool in refrigerator. Combine sugar, margarine, Crisco and vanilla. Beat until thick and fluffy. Add to cooled flour-water mixture.

Divide cake into 2 layers, spread filling between the layers, and sprinkle top layer with powdered sugar. Keep refrigerated.

Donna Davis

Banana-Pineapple Cake

3 c. flour	1 c. nuts
2 c. sugar	1 tsp. baking soda
3 eggs	1 tsp. salt
1 1/2 c. vegetable oil	1 tsp. cinnamon
1 (18 oz.) can crushed pineapple, drained	1 tsp. vanilla
	2 c. bananas, mashed

Make a hole with dry ingredients in mixing bowl. Put in oil, pineapple and bananas. Stir until all is mixed together. Bake at 350° for 60 to 75 minutes.

Vernette Mesenbrink

Pineapple Cake

2 c. flour	1 lg. can crushed pineapple, including juice
1 1/2 c. sugar	1/2 c. brown sugar
1 tsp. baking soda	1 c. chopped nuts
2 eggs	
FROSTING:	1/2 c. butter
1 can Eagle Brand milk	1 T. vanilla

Stir all cake ingredients together and pour into a 9x13-inch greased cake pan. Sprinkle the batter with brown sugar and nuts. Bake at 350° for 30 minutes. When cake is done, mix frosting ingredients in a saucepan (or microwave-safe container). Boil and stir until thickened (about 2 minutes). Spread over cake while still warm. Chill before serving.

Phyllis Ayers

Lemon Pound Cake

2 c. butter, softened	1 T. lemon juice
3 c. sugar	1 c. sour cream
5 eggs	4 c. flour
2 1/2 tsp. vanilla	1 tsp. baking powder
1/2 tsp. almond extract	1/2 tsp. salt
1 T. grated lemon peel	

Cream sugar and butter. Add eggs, one at a time. Add extracts, lemon peel and juice. Sift dry ingredients and add alternately with sour cream. Grease and flour bundt pan. Bake at 325° for 1 hour and 20 minutes. Cool. Sprinkle with powdered sugar.

Ann (Lichtenberg) Sears

Oatmeal-Chocolate Chip Cake

1 3/4 c. boiling water	3 eggs
1 c. oatmeal	1 tsp. baking soda
1 c. packed brown sugar	1 tsp. cocoa
1/2 c. butter or margarine, softened	1/4 tsp. salt
1 3/4 c. flour	2 c. chocolate chips, divided
1 c. sugar	3/4 c. nuts, chopped

Pour water over oatmeal, let stand 10 minutes. Add sugar, brown sugar and butter, stir until butter is melted. Add eggs. Sift in flour, baking soda, cocoa and salt; mix well. Stir in 1 cup chocolate chips. Pour in 9x13-inch pan (greased). Sprinkle cake with nuts and chocolate chips. Bake at 350° for about 40 minutes, or until toothpick comes out clean. Yield: 12 to 15 servings.

Tina Dyck

Hawaiian Cake

- | | |
|---|--|
| 1 (18 1/4 oz.) yellow cake mix | 1 (20 oz.) can crushed
pineapple, drained |
| 2 c. cold milk | 1/2 c. chopped maraschino
cherries |
| 2 (3.4 oz.) pkg. instant vanilla
pudding | 1/2 c. coconut |
| 1 (8 oz.) pkg. cream cheese,
softened | 1/2 c. chopped walnuts |
| 1 (8 oz.) ctn. Cool Whip,
thawed | |

Prepare cake as directed. Cool completely. In a mixing bowl, combine milk and pudding mixes. Beat in cream cheese until smooth. Fold in whipped topping. Spread over cooled cake. Top with pineapple, cherries, coconut and walnuts. Refrigerate.

Lori Nehring

Rhubarb Cake

- | | |
|--------------------------|------------------------|
| 1 box yellow cake mix | 1 1/2 c. sugar |
| 3 1/2 c. chopped rhubarb | 1/2 pt. whipping cream |

Mix cake according to directions and put in a 9x13-inch pan. On top, put rhubarb, sugar and whipping cream. Bake according to directions on the box of cake mix, until done.

Variation: I have used other fruit, and it turned out just as good. Very good!

Mary Goettsch

Rhubarb Cake

- | | |
|----------------------|-------------------|
| 1 1/2 c. brown sugar | 1/2 c. shortening |
| 1 egg | |

Sift together:

- | | |
|----------------------|---------------|
| 1/2 tsp. baking soda | 1/2 tsp. salt |
| 1 tsp. baking powder | |

Add:

- | | |
|----------------|--------------|
| 1 c. milk | 3 c. rhubarb |
| 1 tsp. vanilla | |

Pour into 9x13-inch cake pan and sprinkle with a mixture of 1/2 cup sugar and 1 teaspoon cinnamon (and chopped nuts, if desired). Bake for 35 minutes at 350°. Serve either warm or cold. Top with Cool Whip.

Tracy Whetstone

Streusel Rhubarb Cake

2 c. unsifted all-purpose flour	1/4 c. cooking oil
1/2 c. sugar	1 egg
1 1/2 tsp. baking powder	4 c. cut-up rhubarb
1 tsp. salt	3 T. strawberry gelatin
1 c. milk	

TOPPING:	1/2 c. rolled oats
1/2 c. flour	1/2 tsp. cinnamon
3/4 c. sugar	1/4 c. butter or margarine

In mixing bowl, combine flour, sugar, baking powder, salt, milk, oil and egg. Mix until smooth. Pour into 2-quart, 7x12-inch glass baking dish. Top with rhubarb, sprinkle evenly with gelatin.

Topping: Combine topping ingredients, cut in butter. Sprinkle over gelatin. Microwave on DEFROST for 15 minutes. Microwave on HIGH for 12 minutes, or until cake is no longer doughy under rhubarb. Serve warm or cool.

Note: I use a microwave tube pan instead of a glass baking dish.

Denise King

Rhubarb Upside-Down Cake

1/4 c. butter	1/2 c. sifted flour
1/2 c. brown sugar	2 tsp. baking powder
3 c. rhubarb	1/2 tsp. ginger (scant)
1/4 c. shortening	Salt
3/4 c. white sugar	1/2 c. milk + 1 T.
1 egg	

Simmer butter and brown sugar in a 9x9-inch square Pyrex pan and spread rhubarb on top of caramel. Mix cake ingredients and spoon batter over rhubarb. Bake about 35 minutes in 350° oven.

Gertie Burmester

Chocolate Chip Cheesecake

- | | |
|--|--|
| 1 1/2 c. chocolate cookie
crumbs | 1 (14 oz.) can Eagle Brand
sweetened condensed milk
(not evaporated) |
| 1/3 c. sugar | 3 eggs |
| 1/3 c. margarine or butter,
melted | 2 tsp. vanilla extract |
| 3 (8 oz.) pkg. cream cheese,
softened | 1 c. mini chocolate chips |
| | 1 tsp. flour |

Preheat oven to 300°. Combine crumbs, sugar and margarine; press firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand milk until smooth. Add eggs and vanilla; mix well. In small bowl, toss 1/2 cup chips with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining 1/2 cup chips evenly over top. Bake 55 minutes, or until center springs back when lightly touched. Turn oven off, allow cheesecake to cool in oven with door slightly open. Chill. Refrigerate leftovers. Yield: 8 servings.

Preparation time: 15 minutes.

April Werneburg

Cheesecake

- | | |
|--------------------------------|---------------------------------------|
| 1 1/2 c. graham cracker crumbs | 1/4 tsp. cinnamon or nutmeg
(opt.) |
| 1/4 c. powdered sugar | |
| 1/3 c. melted oleo | |

FILLING:

- | | |
|-----------------------------|---------------------------|
| 2 (8 oz.) pkg. cream cheese | Pinch of salt |
| 2 eggs, slightly beaten | 2/3 c. sugar |
| | 2 tsp. pure white vanilla |

TOPPING:

- | | |
|---------------------|---------------------------|
| 1 1/2 c. sour cream | 1 tsp. pure white vanilla |
| 4 T. sugar | Pinch of salt |

Crust: Combine ingredients for crust and spread in bottom and up sides of springform pan.

Filling: Have cream cheese at room temperature. Beat until creamy. Add remaining ingredients and stir until smooth and creamy. Carefully pour into crust and bake 25 minutes at 350°. Remove from oven and set temperature at 450°.

Topping: Blend together ingredients for topping and "carefully" spread over top of cake. Bake 7 minutes. Cool on rack, then chill.

Variation: Can add well-drained pineapple to body of cake.

Very good, very old recipe. Got recipe from Des Moines Register when in high school.

Ruth Schmidt

Raspberry-Almond Cheesecake

2 (8 oz.) pkg. cream cheese,
room temp.
1/2 c. sugar
1/2 tsp. almond flavoring

2 eggs
1/4 c. mashed raspberries
1 (9") graham cracker crumb
crust

Mix cream cheese, sugar and vanilla with mixer on medium speed until well blended. Add eggs, one at a time, beating on low speed after each addition, just until blended. (Avoid overbeating.) Stir in raspberries. Pour into crust. Bake at 350° for 40 minutes, or until center is almost set. Cool. Refrigerate 3 hours, or overnight.

LaRae Mauser

Cherry Trifle

1 pkg. Betty Crocker golden
pound cake mix
1 (3 1/8 oz.) pkg. vanilla
regular pudding & pie filling

1/3 c. orange juice
1 can cherry pie filling
1 c. chilled whipping cream

Heat oven to 325°. Grease and flour 2 loaf pans (4 1/2 x 8 1/2 x 2 1/2 inches). Bake cake mix as directed on package. (Freeze 1 cake for future use.) Prepare pudding as directed on package. Cool. Cut cake into 1-inch pieces, arrange half in 2-quart glass serving bowl. Sprinkle with 1/2 of orange juice. Spoon half of cherry pie mix over cake, then half of pudding, half of cake, then pie mix (in layers). Beat whipping cream until stiff. Spread over trifle. Decorate with maraschino cherries.

This dessert is served on special occasions for tea in England.

Kathleen Lichtenberg

Pies

Never-Fail Pie Crust

3 c. flour
1 c. lard
1 tsp. salt

1 egg
5 T. water
1 tsp. vinegar

Mix flour and salt. Cut in lard until it resembles cornmeal. Beat egg and add water and vinegar. Add this to flour and lard mixture until dough forms a ball around a fork. Chill. Yield: 2 double-crust pies.

Carolyn Stille

Flaky Pie Crust

1 c. Crisco
1 egg
1 T. vinegar

3 T. cold water
3 c. flour

Mix together flour and Crisco. Beat egg; add vinegar and water. Add to flour mixture. Roll out on floured board. Yield: 2 pies.

Kathleen Lichtenberg

Pie Dough

SINGLE CRUST:

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

1 tsp. salt
3/8 c. water

DOUBLE CRUST:

1 1/2 c. Crisco
3 c. flour

2 tsp. salt
3/4 c. water

Missy Kestel

Flaky Pie Crust

2 c. flour
2 T. sugar

1/4 tsp. salt
1/4 tsp. baking powder

Cut in 3/4 cup shortening, 1 beaten egg, 1 teaspoon vinegar and 1/3 cup water (enough to work nice).

LaRue Less

Best-Ever Pie Crust

3 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. Crisco

1 lg. egg
5 T. water
1 T. vinegar

Add flour, baking powder and salt into large bowl; mix well. Blend in Crisco with pastry blender, until it looks like peas. In a cup, beat egg with water and vinegar, using a fork. Pour into dry ingredients; mix with fork and form into 2 large balls. Roll out onto a lightly-floured surface, 1-inch larger than pie plate. Bake at 450° for 12 to 15 minutes. Yield: 2 crusts.

Pat Barlow

Delicious Fresh Pear Pie

1 c. sugar
1/4 c. butter
2 eggs

1 tsp. vanilla
4 T. flour

Beat all together with mixer until nice and light. Peel 8 pears, slice lengthwise into unbaked pie shell. Squeeze juice of 1/2 lemon over fruit, then pour above batter evenly over top of pears. Sprinkle top with a little nutmeg or cinnamon (or both) and dot with butter. Bake 1 hour at 350°, or until done.

Ardy McDermott

Pumpkin Pie

1 lg.-size can pumpkin
2 c. sugar
4 lg. eggs, beaten

2 tsp. cinnamon
1 tsp. nutmeg

Mix and add about 1- to 1 1/2-inch of milk to the bottom of pumpkin can. Mix and bake 1 hour at 350°.

Esther Kessler

Holiday Pie

1 can sweetened condensed
milk
3 T. lemon juice
1 (16 oz.) can crushed
pineapple, drained

1 can whole cranberry sauce
1/2 c. chopped nuts
1 (8 oz.) ctn. Cool Whip

Stir together. Spread into 2 graham cracker crusts. Chill.

Karen Lichtenberg

Prize Peach Pie

CRUST:

2 c. flour
1 tsp. salt

2/3 c. shortening
5 to 7 T. cold water

FILLING:

2 lg. cans sliced peaches
(or combine with some fresh)
3/4 c. sugar
3 T. flour
1/4 tsp. nutmeg

Dash of salt
3 T. margarine
1 1/2 T. lemon juice
1/2 T. grated orange peel
1/4 tsp. almond extract

Sift together flour and salt; cut in shortening with pastry blender until pieces are small. Sprinkle 1 tablespoon water over mixture, mix with fork, sprinkle 1 tablespoon of water and mix with fork. Repeat until 5 to 7 tablespoons of water is used, or correct consistency. Knead. Form a ball. Divide into 2 equal portions. Flatten ball on floured surface with hands. Roll with pin from center to edge until 1/8-inch-thick. Fold and place in deep-dish pie plate--then unfold. Prick bottom and sides of the dough with a fork to create air holes.

Filling: In large saucepan, combine 1/2 cup syrup from peaches, sugar, flour, nutmeg and salt. Cook until mixture is thick. Add margarine, lemon juice, peel and extract. Remove from heat and add peaches. Place filling in pie crust.

Top with other half of pie crust rolled out. Crimp the edges, score top of air holes (or cut-outs). Spread a thin coat of margarine over top of pie. Sprinkle sugar lightly over margarine. Take 3 (3-inch) pieces of foil and cover the crust of the pie only. Bake in preheated oven (400°) for 45 minutes, or until crust is golden brown.

Kris Hansen

Peach Mallow Pie

35 lg. marshmallows
1/2 c. milk
1 1/2 c. diced, fresh peaches

1/8 tsp. almond extract
8 oz. thawed Cool Whip
1 (9") graham cracker crust

Put marshmallows and milk into large microwave bowl. Microwave, uncovered, on HIGH for 1 to 2 minutes. Stir until smooth; set aside. Finely dice peaches and add to marshmallow mixture. Stir in extract. Fold in Cool Whip and pour into crust. Refrigerate at least 2 hours. Yield: 6 to 8 servings.

Marlys (Rydberg) Bennett

Peach Pie

- | | |
|--|---|
| 1 pie crust | 1 (4-serving-size) pkg. sugar-free
vanilla pudding (not instant) |
| 1 (4-serving-size) pkg. sugar-
free lemon Jello | 2 c. water |
| | 5 or 6 fresh peaches, sliced |

Bake pie crust. Combine lemon Jello, vanilla pudding and water; cook to a rolling boil. Cool. Slice peaches in the pie crust. Pour cooled Jello pudding mixture over peaches and refrigerate 2 hours.

Marge Friedrichsen

Peachy Rhubarb Pie

- | | |
|------------------------------|----------------------------|
| 1 (8 oz.) can sliced peaches | 1/4 c. flaked coconut |
| 3 c. chopped rhubarb | 3 T. quick-cooking tapioca |
| 1 c. sugar | 1 tsp. vanilla |

Chop peaches--use juice and all. Place peaches, rhubarb, sugar, coconut, tapioca and vanilla in bowl. Let stand while making crust. Stir before putting in crust. Put pieces of butter on top. Use a lattice top. Bake at 350° for 1 hour.

Vernette Mesenbrink

Sour Cream Apple Pie

- | | |
|-------------------------|--------------------|
| 2 eggs | 2 T. flour |
| 1 c. (8 oz.) sour cream | 1 tsp. salt |
| 1 c. sugar | 3 c. peeled apples |

TOPPING:

- | | |
|--------------------|-------------|
| 1/2 c. brown sugar | 4 T. flour |
| | 3 T. butter |

In large bowl, beat eggs; add sour cream. Stir in sugar, 2 tablespoons flour, vanilla and salt. Mix in apples. Pour in an unbaked pie shell. Bake at 375° for 15 minutes. Combine flour, butter and brown sugar. Sprinkle over top of pie. Return to oven for 20 to 25 minutes, or until filling is set.

Vernette Mesenbrink

Berry Special Pie

- | | |
|--------------------------------------|--|
| 1/2 c. semi-sweet chocolate
chips | 2 c. fresh raspberries |
| 1 1/2 tsp. shortening | 1 (8 oz.) ctn. frozen whipped
topping, thawed |
| 1 (8" or 9") chocolate crumb crust | |

Melt chocolate chips and shortening; stir until smooth. Spread over bottom of pie crust. Top with raspberries and whipped topping. Refrigerate until served. Yield: 6 to 8 servings.

Janice Rydberg

Macaroon Ice Cream Pie

- | | |
|----------------|----------------------------|
| 1/2 tsp. salt | 1 tsp. baking powder |
| 1 tsp. vanilla | 1 c. graham cracker crumbs |
| 4 egg whites | 1/2 c. coconut |
| 1 c. sugar | 1/2 c. chopped nuts |

Add salt and vanilla to egg whites. Beat until very stiff. Add sugar, 1 tablespoon at a time, and continue beating until mixture forms stiff peaks. Combine baking powder, crumbs, coconut and nuts. Fold into egg whites. Spread in well-greased and floured 9-inch pie pan, making edges slightly higher. Bake 30 minutes at 350°. When ready to serve, fill with ice cream.

Mrs. Roland (Gail) Chapman

Chocolate Ambrosia Pie

- | | |
|-------------------------------------|---|
| 1 pt. vanilla ice cream | 1 (8") baked pie shell or 1
graham cracker crust |
| 1 c. milk | 1 ctn. Cool Whip |
| 1 pkg. chocolate instant
pudding | 1 Hershey's bar |

Lightly blend ice cream in a bowl. Add milk and blend. Add instant pudding and beat 1 minute. Pour at once in baked pie shell. Let stand in refrigerator at least 3 hours. Top with Cool Whip and chocolate curls, made by shredding chocolate with a potato peeler, letting the shreds fall directly on the pie.

*In Memory of Opama Murray,
Peggy Kalin*

Cream Cheese Pie

6 oz. cream cheese	1/2 pt. whipped cream
1 1/2 c. powdered sugar	1 tsp. vanilla
1 can cherry pie filling	1 (9") baked pie crust

Mix together cream cheese and powder sugar. Add and fold in whipped cream. Add vanilla. Stir together and put into baked pie crust. Top with pie filling and refrigerate 1 hour, then serve.

Cindy Myrice

Lemon-Blueberry Cream Pie

1 c. sugar	1/4 c. lemon juice
3 T. cornstarch	1 (8 oz.) ctn. sour cream
1 c. milk	2 c. fresh blueberries
3 egg yolks, beaten	1 (9") baked pastry shell
1/4 c. butter or margarine	Sweetened whipped cream
1 T. finely-shredded lemon peel	

In a saucepan, combine sugar and cornstarch. Add milk, egg yolks, butter or margarine, and lemon peel. Cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more. Remove from heat; stir in lemon juice. Transfer to a bowl; cover surface with plastic wrap and refrigerate until cool. When cool, stir sour cream and blueberries into mixture; pour into pastry shell. Cover and chill at least 4 hours. If desired, stir a little lemon peel into sweetened whipped cream. Yield: 8 servings.

Lori Wilder

Poor Man's Pecan Pie

1/4 c. margarine	3 eggs, beaten
1/2 c. sugar	1/2 c. coconut
1 c. dark syrup	1/2 c. oatmeal
1/2 tsp. salt	1 (9") unbaked pie shell

Cream margarine to soften. Add sugar, gradually, and cream until fluffy. Add syrup and salt; beat well. Add eggs, one at a time, beating after each. Stir in coconut and oatmeal. Pour into pie shell. Bake for 50 minutes at 350°.

Laura Foell

Pecan Pie Surprise

1 yellow cake mix	1/2 c. brown sugar
1 egg	1 1/2 c. dark corn syrup
1/2 c. melted butter	1 tsp. vanilla
1 c. chopped pecans	3 eggs
2/3 c. cake mix	

Take 2/3 cup out of cake mix and set aside.

Mix with rest of cake mix until crumbly:

1 egg	1 c. chopped pecans
1/2 c. melted butter	

Press into 11x17-inch pan. Bake at 350° for 15 to 20 minutes.

Mix for 2 minutes with electric mixer:

2/3 c. cake mix	1 tsp. vanilla
1 1/2 c. dark Karo syrup	3 eggs
1/2 c. brown sugar	

Pour over crust and sprinkle with pecans. Bake at 350° for 30 to 35 minutes. Cut around edge when done. Serve with Cool Whip.

Jackie Mentzer

Pecan Pie

1 (9") unbaked pie crust	3 eggs
3 T. butter	1/2 c. milk
2/3 c. brown sugar	1 tsp. vanilla
3/4 c. white corn syrup	1 c. pecans

Cream butter and brown sugar. Add rest of ingredients, except pecans; beat well. Fold in pecans. Pour into pie crust. Bake 10 minutes at 450°; reduce heat to 350° and bake an additional 30 minutes.

Mary Jane Witte

Rhubarb Cream Pie

1 pie crust (unbaked)	1 can Carnation evaporated milk
1 3/4 to 2 c. rhubarb	Dash of salt
3 egg yolks	Dash of cinnamon
1 c. sugar	
2 T. flour	

Place crust in pie pan. Mix rhubarb, flour and sugar. Then pour milk, beaten eggs, cinnamon and salt over rhubarb; mix well. Pour into pie shell. Bake at 350° for about 55 minutes, or until set. Top with meringue.

MERINGUE:	1/4 tsp. cream of tartar
3 egg whites	6 T. sugar

Beat until stiff, put on top of baked pie and return to oven and bake until brown, about 15 minutes.

Darla Koth

Ellen's Rhubarb Cream Pie

Melt 2 tablespoons butter.

Add:

2 c. diced rhubarb	1 c. sugar
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Cook slowly until tender.

Combine:

1/4 c. sugar	1/4 c. light cream
2 T. cornstarch	1/8 tsp. salt
2 egg yolks, well beaten	

Add to rhubarb.

Cook until thick, stirring constantly. Cool. Pour into baked pie shell and top with meringue. Bake at 400° for 8 to 10 minutes, or until nicely browned.

MERINGUE:	1/4 tsp. cream of tartar
2 egg whites	4 T. sugar

Margaret Crawford

Old-Fashioned Egg-Custard Pie

1 (9") unbaked pie shell
 3 eggs
 2 c. milk (scalded)
 1/2 c. sugar

1/8 tsp. salt
 1 tsp. vanilla
 2 to 3 tsp. butter, melted
 Ground nutmeg

Prepare pie shell; set aside. Beat eggs until light and foamy. Add scalded milk, sugar, salt and vanilla. Brush inside of pie shell with melted butter and pour custard into pie shell; sprinkle with nutmeg. Bake at 450° for 10 minutes; reduce heat to 325° and continue baking for 25 to 30 minutes, or until custard tests done by inserting knife into center of custard--when knife comes out clean, custard is done.

Alice Bowen

Magic Margarita Pie

1 1/4 c. crushed pretzels
 3/4 c. melted oleo
 1/4 c. sugar
 1 (14 oz.) can sweetened
 condensed milk

1/3 c. lime juice
 3 T. tequila
 2 T. triple sec
 2 c. Cool Whip

Form the unbaked crust with pretzels, oleo and sugar. Combine remaining ingredients for the filling. Lastly, fold in Cool Whip. Pour into crust. Freeze or chill until firm.

Cari Weigel

Pineapple Pie

2 T. cornstarch
 1/2 c. sugar
 1/4 tsp. salt

2 1/2 c. (1 No. 2 can) crushed
 pineapple
 1 T. oleo or butter
 1 T. lemon juice

Cook all ingredients over medium heat (be sure to stir constantly); cool. Prepare pastry crust for 8-inch pie. Fill with filling and add top crust. Bake at 350° for 1 hour.

Variation: You can use 2 medium-size cans crushed pineapple, 1 tablespoon cornstarch and 1/4 cup sugar for a 9-inch pie pan.

Shirley Myrtue

Pineapple-Custard Pie

2 c. sweet milk
1 c. sugar
2 eggs

1 T. flour
2 T. (or more) drained crushed
pineapple

Mix sugar and flour. Add to milk, then add eggs and pineapple. Put in an uncooked pie shell and sprinkle top with nutmeg. Bake 30 minutes at 350°.

Boneta Phipps

Pineapple-Applesauce Pie

1 c. applesauce
1 c. pineapple
3 egg yolks

1 T. flour
1/2 c. sugar
Juice from 1 lemon

Cook applesauce, pineapple, flour, sugar and lemon juice until thick. Add a little to egg yolks. Top with meringue. Bake until meringue is brown.

Jeralyn Voss

Sour Cream-Lemon Pie

1 c. sugar
3 1/2 T. cornstarch
1 T. lemon rind, grated
1/2 c. fresh lemon juice
3 egg yolks, slightly beaten
1 c. milk

1/4 c. butter
1 c. cultured sour cream
1 baked 9" pie shell
1 c. heavy whipping cream,
whipped
Lemon twists, for garnish (opt.)

Combine sugar, cornstarch, lemon rind, juice, egg yolks and milk in heavy saucepan; cook over medium heat until thick. Stir in butter and cool mixture to room temperature. Stir in sour cream and pour filling into pie shell. Cover with whipped cream, or just dollops of whipped cream around the outer edge of filling. Garnish with lemon twists. Store in refrigerator.

Gretchen Rininger

Raisin Pudding Pie

1 c. raisins
1 (4.6 oz.) pkg. vanilla pudding
2 c. milk

1 c. Cool Whip
1 tsp. lemon juice
1/8 tsp. cinnamon

Pour boiling water over raisins, let stand 5 minutes. Prepare pie filling with milk. Chill thoroughly. Fold in Cool Whip, lemon juice, cinnamon and raisins. Spoon into baked pie shell. Chill 3 hours.

Note: I cover filling with Cool Whip also.

Betty Franken

Turtle Shells

1 pkg. Aztec entrée & salad shells	1/2 c. sweetened condensed milk
1 (12 oz.) pkg. caramels	1 (6 oz.) pkg. chocolate chips
	1 c. (6 oz.) pecan pieces

Preheat oven to 350°. Cut shell into 8 pie-shaped wedges. Bake on ungreased baking sheets for 7 to 9 minutes, or until golden brown. Remove shells and place on waxed paper. Place caramels and milk in microwave-safe bowl. Microwave on MEDIUM for 3 minutes, stir and repeat for 3 minutes, stirring often. Spread caramel onto cooled shells, top with pecans. Microwave chocolate on MEDIUM for 3 minutes, stir and repeat for 2 minutes, stirring often. Drizzle chocolate over caramel and pecans. Yield: 32.

Anita Brandt

Toppings

Mom's Hot Fudge Sauce

1 c. (1 stick) butter or oleo	1/2 tsp. salt
2 1/2 sq. baking chocolate	1 lg. can evaporated milk
3 c. sugar	

Melt butter and chocolate together over medium heat, in a heavy saucepan; add sugar, salt and evaporated milk. Cook about 5 minutes, until the sugar is completely dissolved. May boil lightly. Cool. Yield: 1 quart.

Note: Warm before serving.

Jo Ann Jacobson

Hot Fudge Sauce

2 sq. semi-sweet chocolate	2 c. powdered sugar
1/2 c. margarine	3/4 c. evaporated milk

Melt chocolate and margarine in top of double boiler. Add sugar, mix until smooth. Add milk and cook for 10 minutes. Serve hot over ice cream.

Janan (Wilder) Patterson

Dairy Queen Hot Fudge Sauce

1 c. sugar	1 c. water
1/4 c. cornstarch	1 tsp. butter
1/4 c. baking cocoa	1/2 tsp. vanilla
1/2 tsp. salt	

Mix sugar, cornstarch, cocoa and salt in a saucepan; add 1 cup water. Cook to boiling and thick. Remove from heat; add butter and vanilla.

Janet (Lichtenberg) Brinkman

Hot Fudge Sauce

1/2 c. butter	3 (1 oz.) sq. chocolate
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Melt together over low heat.

3 c. white sugar	1/2 tsp. salt
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Mix all this together and then add:

1 (13 oz.) can evaporated milk

Boil 5 minutes or so.

Carolyn Stille

Chocolate Syrup for Ice Cream

1/2 c. cocoa	1/8 tsp. salt
1 c. cold water	2 T. syrup
2 c. sugar	2 T. vanilla

Stir cocoa and water until smooth. Add sugar, salt and syrup. Stir until dissolved. Boil 3 minutes. Add vanilla and cool. Can be used to flavor milk. Keeps a long time in the refrigerator.

Lorraine Drey

Aunt Nita's Frosting

1 1/2 c. Crisco	1 tsp. vanilla
1 pkg. dry Dream Whip	2 lb. powdered sugar
1/4 c. flour	2/3 to 3/4 c. milk

Beat Crisco, Dream Whip, flour and vanilla for 7 minutes. Add and blend well, powdered sugar and milk. Spread on cake.

Note: This type of frosting is perfect for flowers and border work.

Mrs. Randy Wiese

Fudge Frosting

1 1/2 c. sugar
6 T. butter or oleo

6 T. half & half or milk

Bring to a full boil. Remove from heat. Add 1 cup chocolate chips and a little vanilla. Stir until melted. Spread on cake. Will set up like fudge.

LaRue Less

Cookie Icing Recipe

1 c. sifted confectioners' sugar
2 tsp. milk

2 tsp. light corn syrup

Place sugar and milk in bowl. Stir until mixed thoroughly. Add corn syrup and mix well.

This icing dries to a shiny, hard finish and tastes good, too. I use this when baking cut-out sugar cookies.

Sharri Hansen

Happy Go-Getters



4-H Club



Left to right, front row: Alyssa Ringgenberg, Beth Schmidt, Lacey Nehring, Katie Miller, Christine Sand, Cassie Schmidt, Lindsey Currie.

Second row: Ayla Ringgenberg, Whitney Wiener, Jill Carstensen, Laura Jacobson, Mallory Hansen, Kelli Carstensen.

Third row: Sarah Cork, Samantha Miller, Nicole Wendel, Lisa King, Lynn Franzkowiak, Molly Bisenius, Christine Blenner.

Back row: Jackie Carstensen, Sarah King, Leah Franzkowiak.

Cookies, Bars & Candy



“I Know You Can Fix It, Daddy”

by Dolores Curran

“**Fix it, Daddy,**” she lisps at two, showing this god in her life her scraped knee.

“**Fix it, Daddy,**” she says at four, tearfully producing her broken balloon purchased from the vendor at the parade.

“**Fix it, Daddy,**” she says at six, struggling with her jacket zipper on her rush out the door to school.

“**Fix it, Daddy,**” she says at eight, confidently wheeling her dented and lopsided bike toward him as he gets out of his car after work.

“**Fix it, Daddy,**” she intones righteously at 10 after coming out loser in a knock-down drag out battle with her stupid, tyrannical and absolutely impossible brother.

“**Fix it, Daddy,**” she pleads at 12 in the first of many struggles with her mother over whether she’s old enough to wear eye shadow.

“**Fix it, Dad,**” she sobs at 14, when her image hits rock bottom because she didn’t make the cheerleading squad.

“**Fix it, Daddy,**” she ask at 16, exposing her first broken heart over a lost love.

“**Fix it, Dad,**” she says at 18 when the college she wants doesn’t want her.

“**Fix it, Dad,**” she implores at 22, sending along her mangled checkbook stubs and a 1040 form.

“**Fix it, Dad,**” she begs at 24 when she witnesses a rare conflict between him and her mother.

“**Fix it, Dad,**” she writes at 26, explaining that she wants a quiet wedding officiated by a priest and a rabbi.

“**Fix it, Dad,**” she prays at 30, when her baby is in the hospital and her husband is overseas.

“**Fix it, Grandpa,**” she insists at 40 as she turns her contrary 12 year old son over to him for the weekend.

“**Fix it, Dad,**” she begs at 45 when he tells her his heart is faltering and needs repair.

“**Fix it, Father,**” she prays at 55 as she kneels at her dad’s funeral, praying that he will find peace and realizing that from now on he will be fixing things for her in a way he never could before.

Cookies, Bars & Candy

Happy Go-Getters 4-H Club

Peanut Butter and Chocolate Chip Cookies

3/4 c. (1 1/2 sticks) Parkay spread sticks	2 tsp. vanilla
1 c. granulated sugar	2 1/2 c. flour
1 c. brown sugar	1 tsp. baking soda
1/2 c. peanut butter	1/2 tsp. salt
2 eggs	1 (11.5 oz.) pkg. Baker's milk chocolate chips

Heat oven to 350°. Beat Parkay spread sticks, sugars and peanut butter in a large bowl with mixer on medium speed, until light and fluffy. Blend in eggs and vanilla. Mix in flour, baking soda and salt. Stir in chips. Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake for 10 to 12 minutes, or until lightly browned. Cool 2 minutes; remove from cookie sheets onto wire racks. Yield: 4 dozen.

Lisa King

Three-Layer Bars

1/2 c. margarine	6 T. cocoa, mixed with 2 T. margarine
1 c. sugar	2 c. mini marshmallows
2 eggs	12 oz. chocolate chips
1 tsp. vanilla	1 c. peanut butter
1/2 tsp. salt	1 c. Rice Krispies
1/2 tsp. baking powder	
3/4 c. flour	

First Layer: Mix margarine, sugar, eggs, salt, vanilla, baking powder, flour and cocoa. Bake at 350° for 13 minutes in a 9x13-inch pan.

Second Layer: Spread marshmallows on first layer and bake for 3 minutes.

Third Layer: Melt chocolate chips; add peanut butter and Rice Krispies. Spread on top of bars. Refrigerate until set.

Samantha Miller

Snickerdoodles

Mix thoroughly:

1 c. butter or margarine	2 eggs
1 1/2 c. sugar	

Sift together and stir in:

2 3/4 c. flour	1 tsp. baking soda
2 tsp. cream of tartar	1/4 tsp. salt

Roll into balls the size of walnuts. Roll in mixture of 1/4 cup sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake at 375° for 8 to 10 minutes, until lightly browned, but still soft.

Beth Schmidt

Lemon Bars

FIRST PART:

2 c. flour	1 c. butter
1/2 c. sugar	1/2 tsp. salt

SECOND PART:

2 c. sugar	4 T. lemon juice
1 T. flour	4 eggs, beaten
	1 tsp. baking powder

First Part: Mix as crumbs. Pat in bottom of 9x13-inch pan. Bake at 325° for 15 to 20 minutes.

Second Part: Beat together ingredients. Pour over first part while hot. Bake for 20 to 25 minutes in a 325° oven. Do not overbake.

Laura Jacobson

German Chocolate Thumbprint Cookies

COOKIES:

1 box German chocolate cake mix 1/3 c. margarine, melted

TOPPING:

1 c. sugar 1 tsp. vanilla
1 c. evaporated milk 3 egg yolks, beaten
1/2 c. margarine, softened 1 1/2 c. coconut
1 1/2 c. chopped pecans

Topping: In heavy 2-quart saucepan, combine sugar, milk, 1/2 cup margarine, vanilla and egg yolks; blend well. Cook over medium heat for 10 to 13 minutes, or until thickened and bubbly, stirring frequently. Remove from heat. Stir in coconut and pecans. Cool for 1 hour, or until room temperature. Reserve 1 1/4 cups of topping mixture; set aside.

Cookies: In a large bowl, combine ingredients and remaining topping mixture. With spoon, stir until thoroughly moistened. Cover with plastic wrap; refrigerate for 30 minutes, for easier handling. Heat oven to 350°. Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. With thumb, make an indentation in center of each ball. Fill each indentation with rounded 1/2 teaspoon reserved topping. Bake at 350° for 10 to 13 minutes, or until set. Cool 5 minutes; remove from cookie sheets. Yield: 5 dozen.

Christine Blenner

Caramel Nut Bars

1 c. quick-cooking oats 1 (14 oz.) pkg. caramels
1 c. packed brown sugar 1/3 c. milk
1 c. all-purpose flour 1 c. (6 oz.) semi-sweet chocolate
3/4 c. butter or margarine, melted chips
1/2 tsp. baking soda 1/2 c. chopped walnuts
1/4 tsp. salt

Combine the first 6 ingredients; sprinkle 1 cup into a greased 9x13x2-inch pan. Do not press. Bake at 350° for 10 minutes. In the top of a double boiler over boiling water, cook and stir caramels and milk until caramels are melted. Pour over crust. Top with chocolate chips and nuts. Sprinkle with remaining oat mixture. Bake at 350° for 10 minutes. Cool on a wire rack. Refrigerate to set the caramel. Yield: 3 dozen.

Lindsey Currie

S'more Clusters

6 (1.55 oz.) milk chocolate candy bars, broken into pieces
1 1/2 tsp. vegetable oil

2 c. mini marshmallows
8 whole graham crackers, broken into bite-size pieces

In a large microwave-safe bowl, toss chocolate and oil. Microwave, uncovered, at 50% POWER for 1 1/2 to 2 minutes, or until chocolate is melted, stirring once. Stir in marshmallows and graham crackers. Spoon into paper-lined muffin cups (about 1/3 cup each). Refrigerate for 1 hour, or until firm. Yield: 1 dozen.

Leah Franzkowiak

English Toffee Candy

1 c. white sugar
1 c. butter
1 T. water
1 tsp. vanilla

4 plain Hershey's bars, or milk chocolate chips
Pecans

Combine the sugar, butter and water in a heavy saucepan. Cook to 300° (hard crack stage), stirring constantly to prevent burning. Add vanilla and pour into a buttered 9x9-inch pan. Lay the chocolate bars or sprinkle chocolate chips on top, and spread them evenly as they melt. While still warm, sprinkle chopped pecans on top. Cool thoroughly and break into pieces.

Lynn Franzkowiak

Chocolate Chip Cookies

1 1/2 c. sifted flour
1 tsp. baking soda
1 tsp. salt
1 c. shortening
3/4 c. brown sugar
2 eggs, beaten

3/4 c. granulated sugar
1 tsp. hot water
1 c. nuts
1 tsp. vanilla
1 (6 oz.) bag chocolate chips
2 c. oatmeal

Preheat oven to 350°. Mix flour, baking soda and salt; set aside. Cream sugar and shortening; gradually add eggs, one at a time, beating after each one. Add water to creamed mixture; add flour. Blend. Add vanilla. Blend. Stir in chocolate chips and oatmeal. Drop from a teaspoon, 2 inches apart, onto a greased cookie sheet. Bake in oven for 15 minutes. Remove; cool. Yield: about 3 dozen.

Christine Sand

M&M Butter Cookies

1 lb. butter	6 c. flour
2 c. brown sugar	2 tsp. baking powder
2 c. white sugar	2 tsp. salt
5 lg. eggs	12 oz. mini chocolate chips
1 T. vanilla	12 oz. baking M&M's
2 tsp. baking soda	

Mix butter, brown sugar, white sugar, eggs, vanilla and baking soda. Add flour, baking powder and salt to mixture. Add chocolate chips and M&M's. Bake on greased pans at 350° for 10 to 12 minutes. Cool on pan for 5 minutes.

Ayla and Alyssa Ringgenberg

Peppermint Squares

1/2 c. hard peppermint candies	1 1/4 c. granulated sugar
1 c. all-purpose flour	1/3 c. margarine, softened
2/3 c. unsweetened cocoa powder	1 lg. egg
1/4 tsp. baking powder	2 egg whites
1/4 tsp. baking soda	1 tsp. peppermint extract
1/4 tsp. salt	Confectioners' sugar, for dusting

Preheat oven to 350°. Spray an 8-inch square baking pan with cooking spray. Dust with flour; tap out excess. Place candies in resealable bag, and then crush with a rolling pin. Set aside. On a sheet of waxed paper, sift together flour, cocoa, baking powder, baking soda and salt. In a large mixing bowl, using an electric mixer set on high speed, beat sugar and margarine until light and fluffy. Beat in eggs and peppermint extract at low speed; beat in flour mixture. Stir in crushed candies. Spoon batter into prepared pan; smooth top. Bake until a toothpick inserted in the center comes out almost clean, about 25 minutes. Place on a wire rack and cool completely. Cut into squares and dust with confectioners' sugar.

Cassie Schmidt

Sand Art Brownies

1 c. white sugar	1/2 tsp. salt
1/4 c. cocoa	1/2 c. chocolate chips
1/2 c. + 2 T. white flour	1/2 c. white chocolate chips
1/4 tsp. baking powder	

Put in layers in a 1-quart jar. Put fabric over flat lid and tie raffia around it. Punch hole in recipe card and tie in ribbon.

On recipe card, write: Pour dry ingredients in bowl. Add 1 teaspoon vanilla, 1/2 cup oil and 2 eggs. Bake at 350° for 30 minutes in a 9x9-inch pan.

Sarah Cork

Blue Ribbon Chocolate Chip Cookies

2 1/4 c. unsifted flour	1 tsp. vanilla
1 tsp. baking soda	1 (4 oz.) pkg. instant pudding mix*
1 c. butter or margarine, softened	2 eggs
1/4 c. sugar	1 (16 oz.) pkg. chocolate chips
3/4 c. firmly-packed brown sugar	1 c. nuts (opt.)

Mix flour with baking soda. Combine butter, sugars, vanilla and pudding mix. Beat until creamy. Beat in eggs. Gradually add flour mixture. Add chips and nuts. Drop onto ungreased baking sheet. Bake at 375° for 8 to 10 minutes.

*Can use vanilla or chocolate pudding mix.

Lacey Nehring

Cracky Bars

1 c. brown sugar, packed	2 sticks oleo
1 (12 oz.) pkg. chocolate chips	1/2 c. nuts (opt.)

Grease jellyroll pan and line with soda crackers. Bring to a boil the sugar and oleo. Boil for 3 minutes. Pour liquid over soda crackers. Bake for 3 to 4 minutes in 400° oven. Pour chocolate chips over and spread. Cut while warm.

Molly Bisenius

Christmas Krispy Balls

1 stick oleo	4 c. powdered sugar
1 (18 oz.) jar creamy peanut butter	3 c. Rice Krispies

CHOCOLATE DIP: Melt:

1 pkg. chocolate almond bark	1 (12 oz.) pkg. semi-sweet chocolate chips
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Melt oleo and peanut butter in saucepan over low heat until melted. Remove from heat; add powdered sugar and Rice Krispies. Form into walnut-size balls. Dip into chocolate mixture and place on waxed paper to dry.

A Christmas favorite at our house!

Whitney Wiener

Chocolate Shadows

1/2 c. semi-sweet chocolate chips	3/4 tsp. baking soda
1/4 tsp. peppermint extract	1/2 tsp. salt
1 1/4 c. flour	1/2 c. margarine
1/2 c. sugar	1/2 c. peanut butter
1/2 c. brown sugar, firmly packed	1 egg

Heat oven to 375°. In a small saucepan, melt chocolate chips over low heat, stirring constantly. Remove from heat. Stir in extract. Cool.

Meanwhile, measure flour into a large bowl; add rest of ingredients. Mix well. Add melted, cooled chocolate. Stir just to marble. Shape into 1-inch balls. Place 2 inches apart on an ungreased cookie sheet. Flatten with a glass dipped in sugar. Bake at 375° for 8 to 10 minutes. Cool slightly on cookie sheet before removing.

Note: We roll the balls in sugar before putting them on the sheet. Then, we flatten them.

Katelyn and Lacey Nehring

Macadamia Nut Cookies

1/2 c. oleo	1 tsp. baking soda
1/2 c. Crisco	1/2 tsp. salt
3/4 c. sugar	2 tsp. vanilla
1 1/2 c. packed brown sugar	10 oz. white chocolate chips
1 egg	1/2 c. chopped macadamia nuts
1 3/4 c. flour, sifted	

Cream the first 4 ingredients; add to the rest of the combined ingredients. Bake at 350° for 10 to 15 minutes.

Kelli Carstensen

Monster Cookies

1 1/2 c. white sugar	1 1/2 tsp. salt
1 1/2 c. brown sugar	2 tsp. baking soda
1 3/4 c. margarine or butter	4 1/2 c. flour
1/4 c. butter-flavor Crisco	1 (16 oz.) bag M&M's
2 tsp. vanilla	1 c. chocolate chips
4 eggs	

Cream sugars, margarine, Crisco, vanilla and eggs. Mix salt, baking soda and flour together; add to creamed mixture. Add M&M's and chocolate chips. May try other candies, such as toffee pieces. Bake for 7 to 8 minutes at 375°. Do not overbake. Cookies will look doughy when coming out of the oven.

Katie Miller

Sugar Cookies

1 c. Crisco
 1 c. sugar
 1 ctn. sour cream
 3 egg yolks
 1 tsp. vanilla

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

Mix in the order given. Chill dough for 1 hour, or overnight. Roll out on floured board. Cut. Bake for 10 minutes at 350°, on ungreased cookie sheets.

Jackie Carstensen

Ho-Ho Bars

1 stick margarine
 1/2 c. oil
 2 c. sugar
 2 eggs
 3 T. cocoa
 1/2 c. buttermilk

1 tsp. baking soda
 1/2 tsp. salt
 1 tsp. vanilla
 2 c. flour
 1 c. water

Mix all ingredients and bake at 350° for 30 minutes. Use a jellyroll-size pan. Cool cake before putting filling on.

FILLING:

1 c. sugar
 1/2 c. milk
 1/4 tsp. salt

1 c. Crisco
 1 T. water
 1 tsp. vanilla
 1 c. powdered sugar

Beat first 6 ingredients for 5 minutes with an electric mixer; add powdered sugar. Spread on cooled cake. Freeze for 1 to 2 hours.

FROSTING:

1 c. sugar
 6 T. milk

6 T. margarine
 1/2 c. chocolate chips
 1 tsp. vanilla

Boil sugar, milk and margarine for 1 minute. Add chocolate chips and beat until smooth. Add vanilla. Let cool 10 minutes and spread on bars.

Christine Blenner

Snicker Bars

1 (11 1/2 oz.) pkg. (2 c.) milk chocolate chips	5 T. butter
2 T. vegetable shortening	2 T. water
1 (14 oz.) pkg. Kraft caramels	1 c. salted peanuts, coarsely chopped

Melt chips and shortening over hot (not boiling) water. Stir until smooth. Remove from heat; pour 1/2 into an 8x8-inch foil-lined pan (butter foil). Spread evenly. Refrigerate for 15 minutes. Combine caramels, butter and water over boiling water. Stir until melted. Stir in peanuts; blend well. Pour all into the pan, spreading over chocolate layer. Refrigerate for 15 minutes. Top with remaining chocolate mixture. (May need to re-melt over low heat.) Spread evenly over caramel filling. Refrigerate for 1 hour, or until firm. Cut into 1x2-inch rectangles. Keep refrigerated. Yield: approximately 2 1/2 dozen bars.

Katelyn and Lacey Nehring

German Chocolate Caramel Bars

50 (14 oz. pkg.) light caramels	3/4 c. oleo, melted
1/3 c. evaporated milk	1 c. chopped nuts
1 pkg. German chocolate cake mix	1 c. chocolate chips

Melt caramels in evaporated milk, constantly stirring. Set aside (keep warm).

Combine cake mix, oleo, milk and nuts. Stir until it holds together. Press 1/2 of mixture into a greased 9x13-inch pan. Bake at 350° for 6 minutes. Sprinkle chocolate chips over crust. Spread on caramel mixture. Top with remaining dough and bake at 350° for 15 minutes longer. Cool before cutting.

Jill Carstensen

Cookies

Nanny's Best Sugar Cookies

1 c. powdered sugar	1 tsp. vanilla
1 c. white sugar	1 tsp. salt
1 c. margarine or butter	1 tsp. baking soda
1 c. vegetable oil	1 tsp. cream of tartar
2 eggs	4 c. flour

Cream sugar, margarine and oil. Add egg; mix until fluffy. sift dry ingredients and add. Roll into balls (size of walnuts). Place on ungreased cookie sheet and press with a glass dipped in sugar. Bake at 375° for 10 minutes, or until just starting to turn brown. Yield: approximately 6 dozen.

Brenda (Aylward) Naberhaus

Vanilla-Butter Sugar Cookies

1 1/2 c. sugar	4 c. all-purpose flour
1 1/2 c. butter, softened	1 tsp. salt
2 eggs	1 tsp. baking soda
2 T. vanilla extract	1 tsp. cream of tartar

FROSTING:

1 1/2 c. confectioners' sugar	1 T. milk
3 T. butter, softened	Food coloring (opt.)
1 T. vanilla extract	Colored sugar

In a mixing bowl, combine sugar and butter; beat until creamy. Add eggs and vanilla; beat well. Stir together dry ingredients; gradually add to creamed mixture until completely blended. Chill for 30 minutes. On a lightly-floured surface, roll dough to a 1/4-inch thickness. Cut with holiday cutters dipped in flour. Using a floured spatula, transfer cookies to ungreased baking sheets. Bake at 350° for 10 to 12 minutes. Cool on wire racks.

Frosting: Combine sugar, butter, vanilla and milk; beat until creamy. Thin with additional milk to desired spreading consistency, if necessary. Add a few drops of food coloring, if desired. Spread frosting over cookies and decorate with colored sugar. Yield: 7 dozen (2 1/2-inch) cookies.

Verna Ploeger

Sugar Cookies

1 c. butter or oleo	2 tsp. vanilla
2 c. sugar	1 tsp. almond extract
2 eggs	5 c. flour, unsifted
1 c. salad oil	2 tsp. baking soda
Pinch of salt	2 tsp. cream of tartar

Roll into balls about the size of golf balls. Roll in sugar and "smoosh" down with glass or decorative cookie marker. Bake for 10 minutes at 350°, until done.

Bertha Blewitt

Mom's Sugar Cookies

2 c. sugar	1 tsp. baking soda
5 c. flour	1 tsp. vanilla
1 c. butter or shortening	1 tsp. salt
2 eggs, well beaten	A little nutmeg
1 c. sour cream	

Cream the sugar and butter. Add the well-beaten eggs. Combine the sour cream and baking soda; add this alternately with flour (enough to make a stiff dough), to creamed mixture. Add nutmeg and vanilla. Roll out and cut with fancy cookie cutters. Bake at 325° for 10 to 12 minutes.

Marilyn King

Sugar Cookies

1 c. margarine	1 c. regular sugar
1 c. powdered sugar	1 c. salad oil
1 tsp. vanilla	1/2 tsp. almond extract
1 tsp. cream of tartar	1 tsp. baking soda
2 eggs	4 1/2 c. flour

Leave in refrigerator overnight. Roll in balls and roll in sugar. Flatten with wire potato masher. Bake at 350° for 10 minutes (watch), until light suntan color.

Norma Boisen

Crispy Sugar Cookies

1/2 c. butter or margarine	1 tsp. almond flavoring
1/2 c. shortening	2 1/4 c. flour
1/2 c. sugar	1/2 tsp. baking soda
1/2 c. powdered sugar	1/2 tsp. cream of tartar
1 egg	1/2 tsp. salt
1 tsp. vanilla flavoring (white)	Granulated sugar

Cream together butter and both sugars. Add egg; mix well. Add flavorings. Sift dry ingredients together (flour, baking soda, cream of tartar and salt). Blend flour mixture into creamed mixture by hand. Chill dough. Roll pieces of dough into 1-inch balls. Roll in the granulated sugar. Place on a very lightly-greased cookie sheet. Press to flatten lightly. Bake at 350° until set, or just lightly golden on edges.

Carol Maymon

Drop Sugar Cookies

2 sticks oleo	2 tsp. baking soda
2 c. sugar	2 tsp. cream of tartar
1 c. salad oil	1/4 tsp. salt
2 eggs	1 tsp. vanilla
5 c. flour	

Cream sugar and oleo; add salad oil, then eggs and dry ingredients. Roll into balls; dip in sugar. Place on greased cookie sheet and press with glass or fork. Bake at 350° for 10 to 13 minutes.

Judy Denney

Sugar Cookies

1 c. sugar	2 tsp. baking powder
1 c. lard or real butter (1/2 & 1/2 is OK)	1 tsp. baking soda
2 eggs	1/2 tsp. salt
4 T. milk (1/4 c.)	3 c. flour
	1 tsp. vanilla

Mix ingredients in usual manner. Chill for 1 hour. Roll and cut cookies. Bake on ungreased cookie sheet at 350° for about 10 minutes. Yield: 50 (2 1/2-inch) cookies.

My favorite for cutout cookies.

Tracy Whetstone

Sugar Cookies

1 c. butter	2 1/2 c. flour
1 1/2 c. sifted powdered sugar	1 tsp. baking soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	1/4 tsp. salt
1/2 tsp. almond flavoring	

Cream sugar and butter. Add egg and flavorings; mix thoroughly. Sift dry ingredients and blend into creamed mixture. Refrigerate. Divide dough in half and roll on a lightly-floured table. Cut with cookie cutter. Place on baking sheet and bake for 7 to 8 minutes at 350°. Frost with powdered sugar frosting when cool, and decorate.

Cookies melt in your mouth. Dough doesn't get sticky when working with it.

Andy Blenner

Anise Sugar Cookies

1 c. butter (no substitutes)	1 to 1 1/2 tsp. aniseed
1 1/2 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
1/4 to 1/2 tsp. anise extract	1 tsp. salt
3 c. flour	Frosting & colored sugar (opt.)

In mixing bowl, cream softened butter and sugar. Add eggs and extract; mix well. Combine flour, aniseed, baking powder, baking soda and salt; gradually add to creamed mixture and mix well. Shape into 1-inch balls and place on greased baking sheets. Flatten with a glass dipped in sugar. Bake at 375° for 7 to 8 minutes. Cool on wire racks. If desired, frost cookies with a powdered sugar icing and sprinkle with colored sugar. Yield: about 8 dozen.

These cookies make a very tasty addition to your Christmas cookie plate.

Mary Rydberg

Almond Bark Cookies

2 c. Corn Chex	1 1/2 c. mini marshmallows
2 c. Rice Krispies	1/2 c. peanuts
2 c. Cheerios	1 pkg. almond bark (any flavor)

Mix all ingredients together, except for almond bark. Put almond bark in microwave bowl. Turn microwave on 70% POWER for 3 minutes; take out and stir. Microwave again on 70% POWER for another 3 minutes. If you need to microwave more, do at 30-second intervals. When almond bark is fully melted, pour over top of cereal mixture. Stir until coated. Drop by spoonfuls onto waxed paper.

Gary Tuel

Almond Bark Cookies

- | | |
|-------------------------------|---------------------|
| 1 1/2 lb. almond bark, melted | 2 c. marshmallows |
| 1 c. peanut butter | 2 c. salted peanuts |
| 3 c. Rice Krispies | |

Drop by teaspoon onto waxed paper.

Florence Stevenson

Chocolate Chip Pudding Cookies

- | | |
|--|---------------------------------|
| 1 1/2 c. Crisco | 1 1/2 tsp. vanilla |
| 1 c. brown sugar | 3 eggs |
| 1 c. white sugar | 3 1/3 c. flour |
| 1 (6 oz.) pkg. instant vanilla pudding | 1 1/2 tsp. baking soda |
| | 1 (12 oz.) pkg. chocolate chips |

Cream together Crisco, sugars, pudding and vanilla. Beat in eggs. Mix in flour and baking soda. Add chocolate chips. Drop by heaping teaspoons, about 2 inches apart, onto an ungreased cookie sheet. Bake at 375° for 8 to 10 minutes, or until golden brown.

Holly (Hantsbarger) Wagner

Best Chocolate Chip Cookies

- | | |
|---------------------------|---|
| 1 c. butter-flavor Crisco | 1 tsp. baking soda, dissolved in a little hot water |
| 1 c. brown sugar | 2 c. chocolate chips |
| 1/2 c. white sugar | 1 tsp. vanilla |
| 1/2 tsp. salt | 2 1/4 c. flour |
| 2 eggs | 1 c. nutmeats (opt.) |

Cream Crisco, sugars and rest of ingredients. Drop by teaspoonfuls onto cookie sheet. Bake at 350° for 10 to 12 minutes. They brown quickly.

Note: Can use for M&M cookies, too.

Hellen Boisen

Chewy Chocolate Chip Cookies

1 c. margarine or butter, softened	1 3/4 c. flour
1 1/4 c. firmly-packed brown sugar	1 tsp. baking soda
1/2 c. sugar	1/2 tsp. salt
2 eggs	2 1/2 c. oatmeal
2 T. milk	2 c. chocolate chips
2 tsp. vanilla	1 c. chopped nuts (opt.)

Heat oven to 375°. Beat together margarine and sugars until creamy. Add eggs, milk and vanilla; beat well. Add combined flour, baking soda and salt; mix well. Stir in oatmeal, chocolate chips and nuts; mix well. Drop by spoonful onto greased cookie sheet. Bake for 9 to 10 minutes. Cool 1 minute on cookie sheet; remove to wire rack to cool completely. Yield: about 4 dozen.

Tina Dyck

Chocolate Chip Cookies

2 1/4 c. flour	1/2 c. sugar
1 tsp. baking soda	3/4 c. brown sugar
1 c. butter, melted	2 tsp. vanilla
1 1/2 to 2 c. chocolate chips	1 egg

Mix butter, sugar and brown sugar. Add vanilla and egg; mix well. Stir together flour and baking soda. Add to butter mixture. Mix well. Add chocolate chips; mix well. Place tablespoon of cookie dough onto ungreased cookie sheet and press down, but not too flat, 2 inches apart. Bake in 350° oven for 10 minutes. Cookie will be light in color. Yield: 3 dozen.

Jan Burhop

Peanut Butter Chocolate Chip Cookies

1/2 c. creamy peanut butter (I use reduced-fat)	1/2 tsp. vanilla
1/2 c. sugar	1 1/2 c. flour
1/2 c. packed brown sugar	1 tsp. baking soda
1 egg	1/4 tsp. salt
3 T. milk (I use skim milk)	1/2 c. mini chocolate chips (I use milk chocolate)

In a medium mixing bowl, combine peanut butter and sugars; mix well. Add egg, milk and vanilla. Mix well. Add flour, baking soda and salt. Mix well, until blended. Stir in chocolate chips. Using a small cookie scoop, drop cookies 2 inches apart on baking sheet or stone. Flatten slightly with a glass dipped in granulated sugar. Bake for 10 to 12 minutes, or until lightly golden brown, in a 375° preheated oven. Yield: about 3 dozen cookies.

Brenna Franken

Peanut Butter Chip Chocolate Cookies

- | | |
|---------------------------------|---|
| 1 c. butter or margarine | 2/3 c. Hershey's cocoa |
| 1 1/2 c. sugar | 3/4 tsp. baking soda |
| 2 eggs | 1/2 tsp. salt |
| 2 tsp. vanilla | 2 c. (12 oz. pkg.) Reese's peanut
butter chips |
| 2 c. unsifted all-purpose flour | |

Cream butter or margarine, sugar, eggs and vanilla until light and fluffy. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Stir in peanut butter chips. Drop by teaspoonful onto ungreased cookie sheet and flatten slightly with fork. Bake at 350° for 8 to 10 minutes. Cool 1 minute before removing from cookie sheet onto wire rack. Yield: about 5 dozen 2 1/2-inch cookies.

Verna Ploeger

Peanut Butter Cookies

- | | |
|-----------------------|----------------------|
| 1 1/4 c. sifted flour | 1/2 c. lard |
| 3/4 tsp. baking soda | 1/2 c. peanut butter |
| 1/2 c. brown sugar | 1 c. brown sugar |
| 1/2 tsp. cinnamon | 1 egg, beaten |
| 1/4 tsp. cloves | 1 tsp. vanilla |
| 1/2 tsp. salt | |

Bake for 8 to 10 minutes at 325°.

Mrs. Ray (Lisa) Brenner

Best-Ever Holiday Cookies

- | | |
|-----------------------------------|----------------|
| 1 c. softened butter or margarine | 1 lg. egg |
| 1 c. sugar | 3 c. flour |
| 2 tsp. baking powder | 2 tsp. vanilla |

Heat oven to 400°. In a large bowl, beat butter and sugar together. Beat in egg, vanilla and baking powder. Add the flour, one cup at a time, adding the last cup slowly by hand (the dough may become stiff). Roll out portion of dough, on floured surface, to 1/8-inch thickness. Dip cookie cutter in flour and press out shapes. Place cookies on ungreased cookie sheet and bake for 5 to 7 minutes, or until light golden brown.

Mrs. Ray (Lisa) Brenner

Unbaked Cookies

2 c. sugar
1/4 c. butter
1/2 c. milk

4 T. cocoa
1 tsp. vanilla

Mix above ingredients and cook until it comes to a boil.

Mix the following ingredients:

3 c. quick oatmeal
1 c. coconut, finely chopped

1 c. chopped nutmeats (opt.)

Pour the cooked mixture over the dry ingredients and drop by spoonful onto waxed paper. Let set. Yield: 36.

Cindy Jacobson

No-Bake Cookies

2 lb. almond bark
1 c. crunchy peanut butter
3 c. Rice Krispies

2 c. mini marshmallows
2 c. dry-roasted peanuts

Melt almond bark and peanut butter together. Mix with rest of ingredients. Pour into buttered cookie sheet.

Esther Kessler

No-Bake Cookies

Combine:

3 c. oatmeal
1/2 c. coconut

2 tsp. cocoa
1/2 c. nuts, chopped (opt.)

In a pan, bring to a boil, stirring constantly:

2 c. sugar
1/2 c. milk
1/2 c. butter or margarine

1/8 tsp. salt
1/8 tsp. vanilla

Pour over first mixture. Mix well. Drop onto waxed paper and let harden.

Julie Langner

Cookies

1 c. sugar	1 tsp. cream of tartar
1 c. brown sugar	1 tsp. salt
1 c. oil	1 c. coconut
3 1/2 c. flour	1 c. Rice Krispies
2 eggs	1 c. chocolate chips
2 tsp. vanilla	Nuts
1 tsp. baking soda	

Mix sugars and oil; add eggs and vanilla. Set aside. Mix flour, baking soda, cream of tartar and salt. Add to wet ingredients. Mix well. Stir in remaining ingredients. Bake at 350° until done.

Esther Kessler

Special-Occasion Big Cookie

1 pkg. sugar cookie dough (or your own homemade recipe)	1 pkg. <u>white</u> chocolate morsels
	1 c. chopped candies*

*Birthday: colorful sprinkles. Christmas: peppermint discs or candy canes. St. Patrick's Day: spearmint discs. Valentine's Day: red hots.

Bake cookie according to package directions, on a pizza pan or a round baking stone. Leave a 1-inch ring around the edge when rolling the dough out. (Your cookie will expand while baking!) Remove cookie from oven and immediately sprinkle with white morsels. Let stand until the morsels becomes soft and spreadable. Spread with knife or spreader to make the "frosting". Sprinkle chopped candies. Enjoy!

Brenna Franken

Pecan Balls

1/2 lb. butter	2 c. flour
5 T. sugar	1 c. chopped pecans
2 tsp. vanilla	Pinch of salt

Cream butter and sugar. Add vanilla, salt and flour. Fold in nuts. Form into small balls. Bake in 325° oven for 20 minutes, or until set, but not browned. Roll in confectioners' sugar while warm.

Mrs. Glenn Reimers

Gingersnaps

1 1/2 c. Crisco	4 tsp. baking soda
2 c. sugar	1/2 tsp. salt
1/2 c. light molasses	2 tsp. cinnamon
1 beaten egg	2 tsp. cloves
4 c. flour	2 tsp. ginger

Mix all ingredients, adding flour last. Roll in small balls to dip in sugar. Bake at 350° for 8 to 10 minutes.

Joann Reimers

Winter Gingersnaps

1/2 c. Crisco	1 tsp. baking soda
1 c. sugar	1 tsp. cloves
1 egg	1 tsp. cinnamon
1/4 c. molasses	1 tsp. ginger
2 c. flour	

In bowl, cream shortening and gradually add sugar until mixed. Beat in egg and molasses thoroughly. Sift dry ingredients, gradually, with creamed mixture, mixing well. Beat hard. Put about 1/2 cup sugar into small bowl. Roll dough into 1-inch balls and roll these in the sugar to coat. Place onto greased cookie sheet, about 3 inches apart. Bake at 350° for about 12 minutes. Remove from oven and let stand for about 1 minute before removing from pan.

Goldie Koehne

Ginger Cookies

1 c. sugar	1 tsp. baking soda
1 c. shortening	1 tsp. salt
1 c. dark molasses	2 tsp. cinnamon
2 eggs	1 tsp. ginger
4 c. sifted flour	

Cream together the sugar and shortening. Add molasses and unbeaten eggs. Mix well. Sift together the dry ingredients and stir in. Put 1/4 cup sugar in a small bowl. Dip fingers into the sugar, then pinch off a ball of dough and roll it to the size and shape of a walnut. Dip the rolled balls into the bowl of sugar. Place balls on greased cookie sheet, about 3 inches apart. Bake at 350° for 12 to 15 minutes. Yield: 4 dozen, large, soft cookies.

Note: Dough will keep indefinitely in the refrigerator.

Boneta Phipps

Gingersnaps

Mix well:

2 c. sugar
1 1/2 c. oleo

2 eggs
1/3 c. molasses or Karo syrup

Add:

4 c. flour
4 tsp. baking soda
2 tsp. cinnamon

1 tsp. cloves
2 tsp. ginger
1 tsp. salt

Roll into balls the size of a walnut and roll in white sugar. Do not press down! Bake for 12 to 15 minutes at 350°, on greased cookie sheet.

Ruth Schmidt

Grandma King's Ginger Cookies

3/4 c. shortening, melted & cooled
1 c. sugar
1 egg
1/4 c. dark molasses
2 tsp. baking soda

2 c. flour
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Mix and chill for 20 minutes. Form into walnut-size balls. Roll in cinnamon and sugar mixture. Bake at 350° to 375° for 8 to 10 minutes.

Denise King

Grandma Klein's Molasses Cookies

1 1/2 c. lard
2 c. sugar
3/4 c. molasses
2 eggs
4 c. flour

4 tsp. baking soda
2 tsp. cinnamon
1 1/4 tsp. ground cloves
1 1/4 tsp. ginger
1 tsp. salt

In a large bowl, cream together lard and sugar. With a plastic scraper, pull this lard and sugar mixture up onto the sides of the bowl. In the "hole" you've created, mix eggs and molasses. Mix these both together. Add rest of ingredients and mix well. Chill for 3 to 4 hours, or overnight. Roll into 1-inch balls and roll each in white sugar. Bake at 350° for 11 minutes. Yield: 4 dozen.

These cookies are crunchy on the outside and chewy on the inside. The secret is to not overbake them.

Patty Buell

Oatmeal Filled Cookies

1 c. shortening
1/2 c. sugar
2 c. oatmeal

1 c. flour
1/4 c. sweet milk
1/2 tsp. baking soda

Mix above ingredients. Chill a couple hours. Roll out very thin; cut with star or diamond cutter. Bake at 325° for 15 minutes.

FILLING:

1 c. dates, finely chopped
1 c. brown sugar

1/2 c. water
1/4 tsp. salt

Boil until thick. Spread filling between baked cookies.

Luella M. Smith

Spice Oatmeal Cookies

1 c. sugar
1 c. shortening
2 eggs, beaten lightly
1 c. raisins, cooked & cooled
1 tsp. baking soda, in 5 to 6 T.
raisin juice
1/2 tsp. salt
Nutmeats

1 tsp. vanilla
2 c. flour
2 c. quick oatmeal
1/2 tsp. nutmeg
1 tsp. cinnamon
1 tsp. allspice
1/2 tsp. cloves

Mix all ingredients together. Drop by teaspoon onto cookie sheet. Bake in a 350° oven for 10 to 12 minutes.

Joan Martin

Candy Bar Cookies

2 c. brown sugar
1 c. oleo
1 c. light corn syrup
6 tsp. vanilla

2 tsp. salt
8 c. raw oatmeal
1 c. peanut butter
2 c. chocolate chips

Cream sugar and oleo. Add syrup, vanilla and salt. Add oatmeal and mix with spoon. Spread in large jellyroll pan. Bake at 350° for 15 minutes. Remove from oven; spread with peanut butter and chocolate chips, mixed together. When cool, cut into bars.

If your child forgot to tell you they needed bars, this is fast to make.

Monna Lou Fitzsenry

Delicious Cookies

1 c. sugar	1 tsp. vanilla
1 c. brown sugar	3 1/2 c. flour
1 c. oleo, softened	1 tsp. salt
1 c. salad oil	1 tsp. cream of tartar
1 tsp. baking soda	1 c. coconut (or can leave out coconut & put in 1--6 oz. pkg. chocolate chips)
1 c. Rice Krispies	
1 c. oatmeal	
1 egg, beaten	

Cream together sugars, oleo and salad oil. Add remaining ingredients. Mix well. Drop by teaspoon onto cookie sheet and flatten with fork. Bake until light brown, in 350° oven, for about 10 minutes. Yield: about 3 1/2 dozen.

Note: For oil, I use Wesson oil.

Darlene Wright

Cutout Cookies

2 c. flour	3/4 c. sugar
1 1/4 tsp. baking powder	1 tsp. vanilla
Dash of salt	1 egg
1/3 c. Wesson oil	

Put egg in measuring cup; beat with fork. Add enough milk to make 1/3 cup. Add vanilla and sugar to egg mixture. Set aside. Mix flour, baking powder, salt and oil together. Add egg mixture to this. Chill for 1/2 hour. Roll out and cut. Bake at 400° for 8 to 10 minutes.

Lucille Tuel

Caramel Graham Cracker Cookies

48 to 50 graham cracker strips (narrow halves)	1 c. brown sugar
1 c. butter (must be butter)	1/4 c. chopped nuts

Place graham crackers close together in an ungreased pan with sides. Completely fill (only one layer). Melt butter; add brown sugar and stir until dissolved. Pour mixture over the crackers. Bake for 10 minutes at 350°. Remove from oven and sprinkle nuts over the top. Immediately remove onto cooling rack.

Note: Caramel runs between and underneath crackers, so they should be pretty much covered on both sides.

Velma Blake

Norwegian Fattigmand

4 egg yolks
1 whole egg
5 T. sugar
1 T. melted butter

2 T. cream
1 T. brandy
1/2 tsp. cardamom
Flour

Beat eggs and sugar until thick and light-colored. Add remaining ingredients and blend well. Gradually add flour until dough is stiff enough to put on floured board to roll. Roll thin; cut elongated diamond shapes. Make a 1-inch slit in center and pull one end through slit. Fry in hot oil (375°) until delicately browned. Drain. Sift powdered sugar over both sides. Yield: 5 dozen.

*Mrs. Randy Wiese,
In Memory of Great-Grandma Thea Olsen*

Chocolate Thumbprint Cookies

1 stick butter, softened
2/3 c. sugar
1 egg, separated
2 T. milk
1 tsp. vanilla extract
1 c. all-purpose flour

1/3 c. Hershey's cocoa
1/4 tsp. salt
1 c. chopped nuts
1 pkg. Hershey's Hugs
Vanilla Filling (recipe follows)

In a small mixing bowl, beat butter, sugar, egg yolk, milk and vanilla until light and fluffy. Stir together flour, cocoa and salt; gradually add butter mixture, beating until blended. Refrigerate dough at least 1 hour, or until firm enough to handle. Heat oven to 350°. Lightly grease cookie sheet. Shape dough into 1-inch balls. Beat egg whites slightly. Dip each ball into egg white; roll in nuts. Place on prepared cookie sheet. Press thumb gently in center of each cookie. Bake for 10 to 12 minutes, or until set. Meanwhile, prepare Vanilla Filling.

Remove wrappers from Hershey's Hugs. Remove cookies from cookie sheet to wire rack; cool 5 minutes. Spoon about 1/4 teaspoon filling into each thumbprint. Gently press a Hug in center of each cookie. Cool completely. Yield: about 2 dozen.

Vanilla Filling: In a small bowl, combine 1/2 cup powdered sugar, 1 tablespoon softened butter, 2 teaspoons milk and 1/4 teaspoon vanilla extract. Beat until smooth.

Angi Whitney-Batton

Chocolate Cookies

8 eggs
4 c. sugar
1 1/2 c. butter
1 1/2 c. cocoa

3 tsp. baking powder
5 to 6 c. flour
Nuts (opt.)

Mix butter, sugar and eggs. Blend in flour, baking powder and cocoa. Drop by teaspoon onto lightly-greased cookie sheet. Bake in a 325° oven for 8 to 10 minutes.

May halve recipe.

Marie Diersen

Chocolate Star Cookies

1/2 c. Crisco
1/2 c. peanut butter
1/2 c. brown sugar
1/2 c. sugar
1 egg
2 T. milk

1 tsp. vanilla
1 3/4 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 pkg. chocolate stars

Cream all together, except flour, baking soda and salt. Add dry ingredients. Shape into quarter-size balls and roll in sugar. Bake for 8 minutes at 350°, on ungreased cookie sheets. Press a star onto each ball and bake for 2 to 3 minutes more. Place on wire rack to cool. Yield: 36.

Cindy Jacobson

Lynette's Chocolate Revel Cookies

1/4 c. chocolate chips
2 c. oleo
1 1/3 c. sugar

2 tsp. vanilla
Dash of salt
4 c. flour

Cream oleo and sugar; add vanilla, flour and salt. Melt chips and add to mixed dough, swirling through the dough. Drop and flatten with glass (or fork) dipped in sugar. Bake for 10 to 12 minutes at 350°.

Note: These ingredients are correct. Can add more chips, but I find this amount ample.

Peggy Kalin

Chocolate Cookies

3/4 c. sugar	1/3 tsp. baking soda
6 T. butter	1 tsp. baking powder
1 1/2 sq. unsweetened chocolate	1/4 tsp. salt
1 egg	6 T. milk
1 tsp. vanilla	3/4 c. chopped nuts
1 1/8 c. flour	

Melt chocolate; cream butter and sugar. Add chocolate and egg. Mix well. Add sifted dry ingredients alternately with milk. Add vanilla and nuts. Drop by spoonfuls onto well-oiled cookie sheet. Bake at 400° for 10 to 12 minutes. May be iced. Yield: 30.

Pat Barlow

Wheaties Cookies

2 c. flour	1 c. brown sugar
1 tsp. baking soda	2 eggs, beaten
1/2 tsp. salt	1 tsp. vanilla
1/2 tsp. baking powder	2 c. shredded coconut
1 c. Crisco	2 c. Wheaties
1 c. white sugar	

Cream sugars and shortening. Add eggs and vanilla. Add dry ingredients, and then Wheaties and coconut. Drop with teaspoon, 1 1/2 inches apart, on greased cookie sheet. Bake for 8 to 10 minutes, at 350°, to a delicate brown.

Joan Martin

Chocolate Chip-M&M Cookies

1 c. Crisco	2 1/2 c. flour
1 c. brown sugar	1 tsp. baking soda
1/2 c. white sugar	1 tsp. salt
2 tsp. vanilla	1 pkg. chocolate chips
2 eggs	1 c. M&M's

Cream Crisco, sugar, vanilla and baking soda. Add dry ingredients. Stir in chips and M&M's. Drop by teaspoon onto a greased cookie sheet. Bake at 375° for 6 minutes.

Heidi Ladwig

Ground Raisin Cookies

2 c. sugar	2 1/2 c. flour
2 eggs	1 tsp. vanilla
1 c. ground raisins (rinse raisins with water before grinding)	1 tsp. baking soda
2 c. oatmeal	1/4 tsp. salt

Cream sugar and eggs. Add dry ingredients and raisins. Shape in balls; flatten slightly. Bake until light brown, at 350°.

LaRue Less

Grandma George's Fruit Cookies

2 c. sugar	1 tsp. nutmeg
1 c. shortening (lard-butter)	1 tsp. ground cloves
2 eggs	3 c. flour
2 T. sour milk	2 c. ground raisins
1 tsp. baking soda	

Cream sugar and shortening; add eggs and sour milk. Sift dry ingredients and add to the creamed mixture. Add ground raisins and mix very, very well (hands work very well!). Roll into small balls, the size of a large walnut. Press flat. Bake at 350° for 13 to 14 minutes, or until golden brown. Do not overbake--not even firm! Store in a covered container. Cookies will soften and will be chewy after about a week or so.

Jo Ann Jacobson

Walnut Frosties

1/2 c. butter	2 c. flour
1 c. brown sugar	1/2 tsp. baking soda
1 egg	1/4 tsp. salt
1 tsp. vanilla	

TOPPING:	1 c. chopped walnuts
1/2 c. brown sugar	1/4 c. dairy sour cream

Blend egg, butter and sugar. Add vanilla, baking soda and salt. Stir in flour. In separate bowl, mix topping ingredients. Roll dough into walnut-size balls and make a depression in each. Fill depression with topping and bake on an ungreased cookie sheet for 10 minutes at 350°.

Susie Mayou

Bob's Cookies

2 1/2 c. flour	1 c. shortening
2 tsp. baking powder	2 eggs
2 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	2 c. oatmeal
1 c. white sugar	2 c. coconut
1 c. brown sugar	

Beat sugars and shortening in a bowl for 2 minutes. Add remaining ingredients in order, stirring in the coconut and oatmeal by hand. Bake at 350° for 12 to 15 minutes.

Kay Boisen

Welsh Cakes

2 c. flour	3/4 c. sugar
2 tsp. baking powder	1 c. raisins or currants
Pinch of salt	2 eggs, beaten lightly
3 T. butter or oleo	4 T. milk
6 T. lard	

Sift flour, baking powder and salt into bowl. Add butter and lard; mix until it resembles fine bread crumbs. Stir in sugar, and raisins or currants. Beat the egg lightly and add to flour mixture with just enough milk to make a pastry similar to shortcake pastry. Chill for 1 hour. Roll dough to 1/4-inch thickness on floured board and cut out 3-inch rounds. Bake cakes on greased griddle or frying pan over low heat until golden brown, about 3 to 4 minutes on each side. Dust with sugar and serve.

We attended a small county fair in Wales and loved these cookies. The ladies of the church graciously shared their recipe. These freeze well, and are not overly sweet.

Flo Buehler

Coconut Macaroon Kisses

- | | |
|--|---|
| 1 (7 oz.) pkg. flaked coconut | 2 tsp. butter, melted |
| 2 c. powdered sugar | 3 T. water |
| 1/2 c. instant nonfat dry milk | 1 tsp. almond extract |
| 1/4 c. chopped, candied red cherries | 24 milk chocolate candy kisses, unwrapped |
| 1/4 c. chopped, candied green cherries | |

Line a large cookie sheet with waxed paper. In a large bowl, combine all ingredients, except candy kisses. Mix well by hand. (Using a meat fork works well.) Drop coconut mixture by rounded tablespoonfuls onto waxed paper. Press candy kiss onto top of each. Refrigerate for 30 minutes, or until firm.

Note: Can use only red candied cherries for Valentine's Day treats.

Angi Whitney-Batton

Tucson Cookies

- | | |
|------------------------------|--------------------|
| 2 c. sugar | 1/4 c. oleo |
| 3 T. cocoa | 3 c. quick oatmeal |
| 1/2 c. crunchy peanut butter | 1 tsp. vanilla |
| 1/2 c. milk | |

Mix the first 5 ingredients and boil together for 2 minutes. Add oatmeal and vanilla. Drop by teaspoon onto waxed paper. Yield: about 3 dozen.

Cody Johnson,

Kelsy Johnson, Dillion Weigel

Bars

M&M Bars

2 c. oatmeal	3/4 tsp. salt
1 1/2 c. flour	1 can sweetened condensed milk
1 c. chopped pecans (opt.)	1 c. butter or margarine, melted
1 c. brown sugar	2 T. vegetable shortening
1 tsp. baking soda	1 1/2 c. M&M's

Combine the oats, flour, nuts, brown sugar, baking soda and salt. Add butter; mix until crumbly. Reserve 1 1/2 cups of the crumbs. Press remaining crumbs into a 10x15-inch jellyroll pan. Bake at 375° for 10 minutes.

Melt shortening in saucepan. Add 1 cup of the M&M's and cook on low heat until melted, breaking M&M's with spoon. Remove from heat and stir in sweetened condensed milk. Spread over partially-baked crust to within 1/2-inch of edge. Sprinkle reserved crumbs and M&M's over chocolate mixture. Bake for 20 minutes, until golden brown. Cool before cutting.

Nancy Miller

Bing Bars

2 (12 oz.) pkg. chocolate chips	1/3 c. butter
1 1/2 c. peanut butter	Salt
2 (16 oz.) pkg. crushed peanuts	8 regular marshmallows
1 1/2 c. sugar	1 (4 oz.) pkg. cherry chips
1/2 c. evaporated milk	2/3 tsp. vanilla

Chocolate Mixture: Melt chocolate chips, peanut butter and crushed peanuts. Spread 1/2 of mixture in a greased 9x13-inch pan; leave the rest on low heat.

Cherry Mixture: Boil sugar, evaporated milk, butter, salt and marshmallows for 5 minutes. Remove from heat and add cherry chips and vanilla. Pour over chocolate in pan.

Cool 10 minutes and top with remaining chocolate.

Missy Kestel

German Chocolate Bars

1 c. nuts	2/3 c. evaporated milk
1 c. chocolate chips	1 (14 oz.) bag caramels
1 German sweet chocolate cake mix	2/3 c. butter, melted

Melt caramels and 1/3 cup evaporated milk; set aside. Mix cake mix and 1/3 cup evaporated milk, nuts and butter (melted) until it holds together. Press 1/2 of cake mix in greased and floured 9x13-inch pan. Bake at 350° for 6 minutes. Sprinkle chips on top, and then evenly pour over caramels (will not spread). Crumble rest of cake mix on top. Bake at 350° for 16 to 18 minutes.

Lois Kestel

German Chocolate Bars

2/3 c. margarine, softened	1 can coconut-pecan ready-to-spread frosting
1 pkg. German chocolate cake mix	1/4 c. milk
1 (6 oz.) pkg. chocolate chips	

Heat oven to 350°. Lightly grease a rectangular pan, 9x13x2-inches. Cut margarine into cake mix, using pastry blender or fork. Press 1/2 of the mixture (2 1/2 cups) in bottom of pan. Bake for 10 minutes. Sprinkle chocolate chips over baked layer; drop frosting by tablespoons over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoonfuls onto frosting layer. Bake for 25 to 30 minutes, or until cake portion is slightly dry to touch. Cool completely. Cut and enjoy.

Sandra (Lichtenberg) Frank

Chocolate Chip Bars

1/2 c. oleo	2 eggs
1/2 c. sugar	1 tsp. vanilla
1/4 tsp. salt	1/2 tsp. salt
1/2 tsp. vanilla	1 c. brown sugar
1 c. flour	1 T. flour
2 c. chocolate chips	

Mix oleo, sugar, salt, vanilla and 1 cup flour. Put into a 9x13-inch greased pan. Bake for 15 minutes at 350°. Remove from oven and spread 1 cup chocolate chips over crust. Let stand until melted, to spread. Beat the eggs, vanilla and salt; add brown sugar, 1 tablespoon flour and other 1 cup of chocolate chips. Spread over melted chocolate chips. Bake at 350° for 20 to 30 minutes. Cut in bars. Yield: 24 bars.

Arlene Movall

Scotcharoos

1 c. white syrup
1 c. sugar

1 c. peanut butter

Cook until dissolved. Pour over 6 cups Rice Krispies and pat into a 9x13-inch buttered pan.

FROSTING:

6 oz. milk chocolate chips

6 oz. butterscotch chips

Melt and spread over Rice Krispie mixture.

Kayla Currie

Scotch-a-roos

6 c. Rice Krispies
1 c. creamy peanut butter
1 c. sugar

1 c. white corn syrup
1 c. chocolate chips
1 c. butterscotch chips

In a large bowl, mix together Rice Krispies and peanut butter. Put sugar and syrup in microwave-safe bowl and stir until mixed. Cook on HIGH for 3 minutes and pour over mixture in bowl. Stir until well mixed. Pat mixture in a lightly-greased jellyroll pan.

Put chocolate and butterscotch chips in microwave bowl and heat on HIGH for 1 minute; stir. If they are not completely melted, heat for another 30 seconds. Spread over top of other mixture.

Note: If you wish bars to be thicker, use a 9x13-inch pan.

Marilyn King

Special K Bars

1 c. brown sugar
1 c. white syrup
2 tsp. vanilla

1 c. peanut butter
6 c. Special K cereal
12 oz. chocolate chips

Bring to a boil sugar and syrup, stirring constantly, as it scorches easily. Remove from heat. Add vanilla, peanut butter and cereal. Mix and press into a buttered 9x13-inch pan. Melt chocolate chips and spread over top.

Jamie Feekes

Special K Bars

- | | |
|--------------------------------|-----------------------------------|
| 1 c. white syrup | 1 (6 oz.) pkg. butterscotch chips |
| 1 c. sugar | 1 c. peanut butter |
| 1 (6 oz.) pkg. chocolate chips | 6 c. Special K cereal |

Measure Special K into a large bowl. Bring sugar and syrup to a boil. Add peanut butter. Pour over Special K; mix well. Press into a 9x13-inch pan. Melt chips and pour over mixture. Cool.

Lance Ploeger

Special K Bars

- | | |
|--------------------|--|
| 1 c. sugar | 5 c. Special K cereal (or Rice Krispies) |
| 1 c. white syrup | |
| 1 c. peanut butter | |

FROSTING:

- 1 c. chocolate chips

- 1/2 c. butterscotch chips

- 2 T. peanut butter

Bars: Mix together sugar and syrup. Microwave for 4 minutes on HIGH. Stir in peanut butter and cereal.

Frosting: Melt ingredients and frost bars.

Mary Cole

Special K Bars

- | | |
|------------------|---------------------------|
| 1 c. sugar | 1 c. creamy peanut butter |
| 1 c. white syrup | 6 c. Special K cereal |
| 2 tsp. vanilla | |

TOPPING:

- 6 oz. chocolate chips

- 6 oz. butterscotch chips

Bring to a boil the sugar and syrup. Remove from heat; add peanut butter and vanilla. Add this to the cereal and press into a 9x13-inch, buttered pan.

Topping: Melt chocolate chips and butterscotch chips in a double boiler. Spread on cereal mixture. Let stand until chocolate mixture hardens.

Can be refrigerated. Cut into squares.

Doris Aylward

Rice Krispie Bars

1 c. white syrup	1 sm. pkg. butterscotch chips
1 c. sugar	6 c. Rice Krispies
1 sm. pkg. chocolate chips	1 c. peanut butter

Measure Rice Krispies and peanut butter in a large bowl. Bring sugar and syrup to a boil; pour over Krispie mixture. Mix well; press into a 9x13-inch pan. Melt chips in double boiler and pour over mixture. Cool. Cut into bars.

I make these often. Kids love them.

Neoma Pyle

Caramel Rice Krispie Bars

FIRST LAYER:	6 c. mini marshmallows
1/2 c. margarine	6 c. Rice Krispies
SECOND LAYER:	3/4 c. margarine
1 (14 oz.) bag caramels	1 can sweetened condensed milk
THIRD LAYER:	4 c. mini marshmallows
4 c. Rice Krispies	1/4 c. margarine

First Layer: Melt together margarine and marshmallows; add Rice Krispies. Spread on jellyroll pan greased with oleo.

Second Layer: Melt all together and pour over first layer; refrigerate for 40 minutes.

Third Layer: Melt marshmallows and oleo; add Rice Krispies. Put over second layer. Refrigerate.

Nancy Naberhaus

Caramel Rice Krispie Bars

FIRST LAYER:	4 c. mini marshmallows
1/4 c. oleo	4 c. Rice Krispies
SECOND LAYER:	1 can Eagle Brand milk
1 stick oleo	14 oz. caramels
THIRD LAYER:	4 c. mini marshmallows
1/4 c. oleo	4 c. Rice Krispies

First Layer: Melt oleo and marshmallows together. Stir in Rice Krispies. Spread in a jellyroll pan.

Second Layer: Melt and pour over the first layer. Cool for 40 minutes.

Third Layer: Make like the first layer and pour on top of second layer. Cut into squares.

Esther Kessler

Caramel Squares

50 light caramels
 1/2 c. evaporated milk
 1 pkg. German chocolate cake mix
 3/4 c. oleo, melted

1/2 c. nuts (opt.)
 1/2 c. evaporated milk (again)
 1 c. chocolate chips

In a heavy saucepan, combine caramels and 1/2 cup evaporated milk. Stir over low heat until caramels melt. Set aside. Combine dry cake mix, oleo, 1/2 cup evaporated milk and nuts. Combine until dough holds together. Press 1/2 of dough into greased 9x13-inch pan. Reserve the remaining dough for topping. Bake for 6 minutes in 350° oven. Remove from oven and sprinkle chocolate chips over baked crust. Spread the caramel mixture over chips. Crumble the reserved dough over caramel mixture. Return to oven and bake for 15 to 18 minutes more at 350°. Cool slightly. Refrigerate for 30 minutes.

Jan Lang

Caramel Bars

36 caramels
 1/2 c. evaporated milk
 1 1/2 c. flour
 1 c. oatmeal
 3/4 c. brown sugar

1/2 tsp. baking soda
 1/4 tsp. salt
 3/4 c. soft butter
 1 c. milk chocolate chips

Melt caramels and evaporated milk together in a double boiler. While this is melting, mix dry ingredients and cut in butter. Pour 1/2 to 3/4 of this mixture into a 9x13-inch pan. Pat down. Pour melted caramel mixture over the crust. Sprinkle chips over caramel. Sprinkle remaining crumbs on top. Bake at 350° for 20 minutes.

Jamie Feekes

Nutty Chocolate Caramel Bars

1 (8 oz.) pkg. Baker's semi-sweet
chocolate
1/4 c. melted margarine
1 c. chocolate cookie crumbs
1/2 c. caramel topping
1/2 c. milk

1 (4-serving-size) pkg. Jello vanilla-
flavor instant pudding
3 1/2 c. (8 oz.) Cool Whip
3/4 c. chopped peanuts
3 T. margarine

Chop 4 squares chocolate; set aside. Mix melted margarine with cookie crumbs. Press into bottom of foil-lined, 9-inch square pan. Top with caramel topping. Pour milk into bowl. Add pudding. Beat with whisk for 1 to 2 minutes. Let stand 5 minutes. Fold in Cool Whip, chopped chocolate and peanuts. Spread over caramel topping. Freeze for 4 hours or until firm.

Melt remaining chocolate with 3 tablespoons margarine. Spread over pudding. Chocolate hardens immediately. Lift dessert from pan using "foil" handles. Cut into 18 bars.

LaRae Mauser

Pecan Bars

CRUST:

3 c. flour
1/4 c. sugar
1/2 tsp. salt

1/2 tsp. baking powder
1/2 c. cold oleo or butter
1/2 c. vegetable shortening

FILLING:

1 1/4 c. packed brown sugar
1 c. oleo or butter
3/4 c. honey

1/2 c. sugar
1/4 c. whipping cream
1 lb. pecans (4 c.), chopped
1 T. vanilla

Preheat oven to 400°. Grease a 10 1/2 x 15 1/2-inch jellyroll pan; line with foil.

Crust: In a large bowl, combine flour, sugar, salt and baking powder with pastry blender. Cut in oleo or butter with shortening until mixture resembles fine crumbs. With hands, firmly press crumbs on bottom and up sides of pan to form crust. Bake for 12 to 15 minutes, until golden. Remove from oven; turn oven control to 350°. While crust is baking, prepare filling.

Filling: In 3-quart saucepan, heat brown sugar, oleo or butter, honey, sugar and cream to boiling over high heat. Add pecans to sugar mixture and heat to boiling. Stir in vanilla. Carefully pour pecan mixture into warm crust. Bake for 30 minutes, or until edges of filling begin to set (filling will be bubbly and will become firm as tart cools).

Cool pan on wire rack until filling is firm to the touch. When cool, invert onto rack and remove foil. Invert again, immediately, onto cutting board.

Colleen Woodke

Pecan Pie Bars

2 c. flour
 1 c. brown sugar
 1 c. margarine, softened
 5 eggs

1 c. white sugar
 1 c. corn syrup
 1 tsp. vanilla
 2 c. pecans, chopped

Make a crust by mixing flour, brown sugar and margarine. Press into a 9x13-inch pan. Bake at 350° for 10 minutes.

Mix eggs, white sugar, syrup, vanilla and pecans. Pour over partially-baked crust. Bake bars at 325° for 40 minutes, or until they reach the consistency of pecan pie.

Ken Huelman Family

Mary's Pumpkin Cake Bars

FIRST LAYER:

1 (15 oz.) can Libby's pumpkin
 pie mix
 1 tsp. cinnamon
 1/2 tsp. salt
 1/2 tsp. ginger

1/4 tsp. cloves
 3/4 c. sugar
 1 can evaporated milk
 2 eggs

SECOND LAYER:

1 box white cake mix

THIRD LAYER:

1 c. coconut

1 c. chopped pecans

FOURTH LAYER:

1 c. melted butter

First Layer: With electric mixer, beat together until blended. Pour into a 9x12-inch cake pan.

Second Layer: Sprinkle the white cake mix over top.

Third Layer: Sprinkle coconut and pecans over next.

Fourth Layer: Pour melted butter over all, and bake at 350° for 40 minutes.

Mae Bersee

Spicy Pumpkin Bars

4 lg. eggs	2 tsp. baking powder
1 3/4 c. sugar	1 tsp. salt
1 c. Crisco oil	2 tsp. pumpkin pie spice
2 c. (16 oz. can) pumpkin	1 c. chopped nuts
2 c. all-purpose flour	

Preheat oven to 350°. In mixer bowl, beat eggs until frothy. Beat in Crisco oil and pumpkin. Set aside. Sift dry ingredients over the nuts and fold into the egg mixture. Do not overmix. Pour into a jellyroll pan. Bake for 35 to 40 minutes. Top with cream cheese frosting.

Mary Goettsch

Pumpkin Bars

1 (16 oz.) can pumpkin	1/2 tsp. nutmeg
1 (15 oz.) can sweetened condensed milk	3 eggs
1/2 c. sugar	1 box yellow cake mix
1 tsp. cinnamon	1 c. chopped pecans
	1 c. melted butter
FROSTING:	1 (8 oz.) pkg. cream cheese
1/2 c. powdered sugar	3/4 c. Cool Whip

Line bottom and sides of 9x13-inch pan with waxed paper. Mix pumpkin, sweetened condensed milk, sugar, cinnamon, nutmeg and eggs. Pour into pan. Pour dry cake mix on top. Pat nuts on top of mix. Pour melted butter over all. Bake in a 350° oven for 50 to 60 minutes. Cool for 10 minutes. Invert on tray. Remove paper. Cool and frost.

Frosting: Combine ingredients. Mix well. Frost and refrigerate.

I have yet to serve these bars and have no one ask for the recipe!

Joan (Thompson) Irwin

Pumpkin Bars

1 c. oil
2 c. sugar
2 c. pumpkin
4 eggs
2 c. flour

2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
2 tsp. cinnamon
2 tsp. vanilla

FROSTING:

3 oz. cream cheese
3/4 stick (6 T.) margarine

1 tsp. vanilla
1 tsp. milk
1 3/4 c. powdered sugar

In a large bowl, using an electric mixer, combine ingredients thoroughly. Pour mixture onto a jellyroll pan (10x15-inch). Bake for 20 to 25 minutes at 350°.

Frosting: Mix together all ingredients. Make sure cream cheese and butter are soft before starting. If the frosting is too thick, add milk, a few drops at a time.

An extremely moist bar.

Diane Lichtenberg

Oh Henry Bars

2/3 c. butter or margarine, melted
3 tsp. vanilla
1/2 c. syrup
4 c. oatmeal

1 c. brown sugar
1 (6 oz.) pkg. chocolate chips
2/3 c. peanut butter

Mix butter, vanilla and syrup; pour over oatmeal and brown sugar. Mix well and spread into well-greased 9x13-inch pan. Bake at 375° for 12 minutes. Cool. Melt chocolate chips and peanut butter. Spread on bars and chill.

Phyllis Ayers

Diabetic Bars

1 c. raisins
1 stick oleo
1 c. flour
Pinch of salt
1 tsp. grated orange rind
1/2 c. chopped nuts

1 c. chopped dates
1 c. hot water
1 tsp. baking soda
1 tsp. vanilla
2 eggs

Mix raisins, dates, oleo and hot water. Simmer and stir for 5 minutes. Cool a little. Add the rest of the ingredients. Pour into a greased and floured 7x11-inch pan. Bake for 25 minutes at 350°.

Mary Goettsch

Diabetic Bars

1 1/2 c. raisins	2 tsp. baking soda
1 1/2 c. drained crushed pineapple	1/2 c. ground nuts
2 c. pineapple juice & water	2 c. flour
2 sticks oleo	4 eggs
1/4 tsp. nutmeg	1/3 c. ground nuts
1/4 tsp. salt	1 T. Brown Sugar Twin
1 tsp. cinnamon	

Put raisins, drained pineapple, pineapple juice and water in a saucepan; boil 5 minutes and add oleo. Cool. Stir in nutmeg, salt, cinnamon, baking soda, ground nuts and flour. Beat in eggs. Pour into a 9x13-inch pan. Top with ground nuts and Brown Sugar Twin. Bake at 350° for 25 minutes.

Esther Kessler

Peanut Sponge Bars

4 eggs	1 1/2 tsp. baking powder
2 c. sugar	1 tsp. vanilla
1 c. cold water	1/2 tsp. salt
2 c. flour	

Beat eggs until frothy. Gradually add sugar, beating for 6 minutes. Add other ingredients and beat well. Bake in a greased and floured cookie sheet for 20 to 25 minutes at 350°. Cool and frost with the following frosting.

FROSTING:

3 c. powdered sugar	1 egg
1/2 c. soft butter	Vanilla

Beat well and put on cake. Cover with crushed cocktail peanuts.

Kim (Witte) Mickelson

Rocky Road Squares

1 (12 oz.) pkg. chocolate chips	2 c. peanuts (dry-roasted)
1 (14 oz.) can sweetened condensed milk (Eagle Brand)	1 (10 1/2 oz.) pkg. mini marshmallows
2 T. butter	

Melt first 3 ingredients. Fold in peanuts and marshmallows. Spread in a buttered 9x13-inch pan. Chill 2 hours. Cut in squares.

Cari Weigel

Three-Step Mixed Nut Bars

1 1/2 c. flour
3/4 c. brown sugar
1/2 c. margarine

1 1/4 c. butterscotch chips
1/2 c. light corn syrup
2 T. water

Mix flour, brown sugar and margarine together and pat into a 9x13-inch pan that has been sprayed with cooking spray. Bake at 350° for 10 minutes.

Heat butterscotch chips, syrup and water until melted. Pour over the baked crust. Sprinkle mixed nuts over top. Bake at 350° for 12 minutes. Cut into bars while still warm.

Ardy McDermott

Frosted Apple Bars

2 1/2 c. flour
1 T. sugar
1 tsp. salt
1 c. oleo (cut in)
6 to 8 apples, peeled & sliced

1 tsp. cinnamon
2 T. flour
1 1/2 c. sugar
1 egg yolk & enough milk to make
2/3 c.

Mix first 4 ingredients to form crust. Roll bottom crust to fit jellyroll pan. Mix next 4 ingredients for apple mixture. Put apple mixture on bottom crust. Put on top crust to seal like pie. Put beaten egg white on top crust. Bake at 350° for 1 hour.

While warm, glaze with:

1 c. powdered sugar
3 T. water

1/2 tsp. vanilla

Nancy Miller

Apple Bars

Mix together:

2 3/4 c. flour
3 T. sugar

1 tsp. salt
1 c. oleo

Mix 1 egg yolk and milk to make 2/3 cup. Add to other mixture.

Mix together:

6 apples
1 c. sugar

1 1/2 T. flour
Sprinkle of cinnamon

Roll 1/2 of dough on greased 10x15-inch pan. Put apple mixture on rolled-out dough. Roll out other half of dough and place on top of the apples. Pinch dough together and bake in a 350° oven for 40 minutes. Drizzle with powdered sugar frosting when cooled.

Mary Currie

Fudgy Oatmeal Bars

2 c. packed brown sugar	1 (12 oz.) pkg. (or less) semi-sweet real chocolate morsels
1 c. butter, softened	1 (14 oz.) can sweetened condensed milk
2 eggs	2 T. butter
1 tsp. vanilla	1 c. chopped nuts
2 1/2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 tsp. salt
1/2 tsp. salt	
3 c. quick-cooking oats	

Grease a jellyroll pan, 10 1/2 x 15 1/2 x 1 inch. Mix brown sugar, butter, eggs and vanilla in a large bowl. Stir in flour, baking soda and salt; stir in oats. Reserve 1/3 of oatmeal mixture. Press remaining oatmeal mixture in pan. Heat chips, milk and butter in a 2-quart pan over low heat, stirring constantly, until melted. Remove from heat; stir in nuts, vanilla and salt. Spread over oatmeal mixture in pan. Drop reserved oatmeal mixture by rounded teaspoonfuls onto chocolate mixture. Bake until golden brown, at 350° for 25 to 30 minutes. While warm, cut into bars.

Pam Claussen

Oatmeal Bars

2 c. brown sugar	2 3/4 c. flour
1 c. butter or oleo	1 tsp. baking soda
1 tsp. vanilla	2 1/2 c. oatmeal
2 eggs	1 tsp. salt
FILLING:	2 T. butter or oleo
1 (12 oz.) pkg. chocolate chips	1/2 tsp. salt
1 can Eagle Brand milk	2 1/2 tsp. vanilla

Heat oven to 350°. Spread 1/2 of mixture in a large cookie sheet.

Filling: Melt together in microwave or on stove, adding vanilla last. May add nuts, if desired. Spread over layer in pan. Dab rest of mixture on top of filling. Bake.

Nancy Naberhaus

Cherry-Oatmeal Bars

- | | |
|-----------------------|--------------------------|
| 1 c. sugar | 1/2 tsp. vanilla |
| 1 c. flour | 1/2 tsp. baking soda |
| 2 c. quick oatmeal | 1/2 tsp. baking powder |
| 3/4 c. butter or oleo | 1 can cherry pie filling |
| 1/2 tsp. salt | |

Butter a 9x13-inch cake pan. Put all ingredients, except cherries, in bowl; mix with hands until crumbly. Put 1/2 of crumbs in pan and pat down. Add cherries and top with remaining crumbs. Bake at 350° until browned, about 35 to 40 minutes. Cut into squares.

Rose O'Meara

Yummy Cherry Bars

- | | |
|---------------------------|--------------------------|
| 2 cans cherry pie filling | 2 tsp. vanilla |
| 1 3/4 c. sugar | 3 c. flour |
| 1 c. oleo | 1 tsp. salt |
| 4 eggs | 1 1/2 tsp. baking powder |

Cream sugar and oleo. Add eggs, one at a time. Add vanilla and baking powder. Sift dry ingredients; add to other ingredients. Beat well. Spread into a greased 11x17-inch pan. Reserve 1 cup of batter. Spread pie filling over batter; cover top with the rest of the dough batter. Bake at 350° for 40 minutes. Serve warm or cold, with ice cream or Cool Whip.

Heidi Ladwig

Toffee Bars

- | | |
|---|---------------------------------|
| 1 c. butter, softened | 3/4 c. light syrup |
| 1/2 c. sugar | 1 c. almonds, sliced |
| 2 c. flour | 3/4 c. Mounds sweetened coconut |
| 1 3/4 c. English toffee bits or Heath Bits O' Brickle | flakes |

Heat oven to 350°. Grease sides of 9x13-inch pan. Beat butter and sugar until fluffy. Add flour gradually. Press dough evenly in pan. Bake for 15 to 20 minutes, until browned. Combine toffee bits and corn syrup in saucepan. Cook over medium heat for 10 to 15 minutes, stirring constantly. Stir in 1/2 cup almonds and 1/2 cup coconut. Spread in pan, to within 1/4-inch of edge of crust. Sprinkle remaining 1/2 cup almonds and 1/4 cup coconut over top. Bake for 15 minutes more. Cool; cut into bars.

Arlene Miller

Grandma Judy's Coke Bars

2 c. flour	1/2 c. sour milk (1 tsp. vinegar in 1 c. milk)
2 sticks oleo	2 beaten eggs
2 c. sugar	1 tsp. baking soda
3 T. cocoa	1 tsp. vanilla
1 c. Coke	1 1/2 c. tiny marshmallows

ICING:

1/2 c. oleo	2 c. powdered sugar
6 T. Coke	1 c. nuts (opt.)
3 T. cocoa	

Heat oleo, cocoa and Coke to boiling; pour over flour and sugar mixture. Add rest and mix. Put into large pan (jellyroll); top with marshmallows. Bake at 350° for 30 to 33 minutes.

Icing: Heat icing ingredients to boiling. Pour over powdered sugar. Keep adding sugar to correct thickness. Mix. Add nuts. Ice while hot.

Sue Kenny

Easy Lemon Cream Cheese Bars

BOTTOM:	1 egg
1 yellow cake mix	1/3 c. oil
TOPPING:	
1/3 c. sugar	1 tsp. lemon juice
8 oz. softened cream cheese	1 egg

Preheat oven to 350°.

Bottom: Mix ingredients and pat all, but 1 cup, into 9x13-inch pan. Bake for 15 minutes.

Topping: Combine all ingredients and beat until smooth. Spread on bottom baked layer. Sprinkle remaining 1 cup of cake mix "crumbs" on top. Continue baking for 15 minutes. Cool before cutting.

Connie Jenkins

Macaroons

3 egg whites
1 1/2 c. sugar
Dash of salt

Vanilla or almond flavoring
3 c. corn flakes
1 c. coconut

Bake on brown paper in a slow oven (300°) for 1/2 hour.

Kay Dick

Lemon Coconut Squares

1 1/2 c. flour
1/2 c. confectioners' sugar
3/4 c. oleo
4 eggs

1 1/2 c. sugar
1/2 c. lemon juice
1 tsp. baking powder
3/4 c. flaked coconut

In a bowl, combine flour and confectioners' sugar; cut in the oleo until crumbly. Press into the bottom of a lightly-greased 9x13x2-inch baking pan. Bake at 350° for 15 minutes. Meanwhile, in a mixing bowl, beat the eggs, sugar, lemon juice and baking powder until well mixed. Pour over crust; sprinkle coconut evenly over the top. Bake at 350° for 20 to 25 minutes, or until golden brown. Cool on a wire rack. Cut into bars. Yield: 4 dozen.

Kay Dick

Peanut Butter-Honey Bars

1 (16 oz.) jar honey
12 oz. mini chocolate chips
1 (12 oz.) can peanuts

3 c. Rice Krispies
3 c. Cheerios
8 oz. peanut butter

Microwave honey in large bowl for 1 minute. Add peanut butter and chocolate chips. Mix. (Might need to microwave again if too stiff to mix well.) Mix in Cheerios and Krispies. Spread into a 9x13-inch jellyroll pan. Cut into bars to serve. Keeps well in the refrigerator.

Joann (Huelman) Kinyon

Joan's Surfer

1 c. (6 oz. pkg.) butterscotch pieces	1/4 tsp. salt
1/4 c. brown sugar	1 c. (6 oz. pkg.) semi-sweet chocolate chips
1/4 c. butter	1/2 c. mini marshmallows
1 egg	1/2 c. chopped walnuts
3/4 c. flour	1 tsp. vanilla
1 tsp. baking powder	

Melt butterscotch chips, sugar and butter in saucepan over medium heat, stirring constantly. Remove from heat. Add eggs; beat well. Add flour, baking powder and salt. Stir in remaining ingredients. Spread in a 4x8-inch pan. Bake at 350° for 20 to 25 minutes.

Joan Martin

Brownies

One-Pan Brownies

Melt 2 sticks oleo in a 3-quart saucepan.

Add:

5 T. cocoa	2 c. sugar
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Stir well. Add 4 eggs, one at a time, stirring well in between.

Add:

1 1/2 c. flour	Vanilla
Salt	Nuts (opt.)

Stir well. Spread in a 10 1/2 x 15 1/2-inch brownie pan. Bake for 25 minutes at 350°. Frost with chocolate icing while hot, for glossy effect.

Very good.

Ruth Schmidt

Brownies

1/2 c. shortening	2 eggs
2 oz. unsweetened chocolate	1 c. sugar
3/4 c. flour	1 tsp. vanilla
3/4 tsp. salt	1 c. nutmeats
1/2 tsp. baking powder	2 T. corn syrup

Melt shortening and chocolate together. Cool. Sift flour with baking powder and salt. Beat eggs until light. Add sugar, then chocolate mixture, and blend. Add flour, vanilla, nuts and syrup; mix well. Bake in an 8x8-inch greased and floured pan for 30 to 35 minutes at 350°. Cool and cut in squares. Yield: 16.

Good without frosting.

Velma Blake

Old-Fashioned Brownies

2 eggs	1/3 c. shortening, melted
1 c. granulated sugar	3 T. chocolate powder
1/2 tsp. salt	3/4 c. all-purpose flour
1 tsp. vanilla	1 c. chopped walnuts

Beat eggs lightly with spoon. Stir in sugar, salt and vanilla. Add shortening and chocolate. Stir in flour and walnuts. Do not beat at any time. Spread mixture into a greased 8-inch square pan. Bake at 325° for about 30 minutes.

Joan Martin

Brownies

2 eggs, beaten	1 c. flour
1 c. sugar	3/4 tsp. salt
2/3 c. cooking oil	1 tsp. vanilla
2 sq. chocolate, melted	1/2 c. nutmeats
1/2 tsp. baking powder	

Mix ingredients in order given. Bake in a 9x13-inch greased pan for 20 minutes at 350°. Do not overbake.

Note: May be frosted, if desired. Recipe may be doubled and baked in a 10x15-inch pan.

Mary Jane Witte

Creme De Menthe Brownies

FIRST LAYER:

1/2 c. margarine
2 sq. chocolate
2 egg, unbeaten

1 c. sugar
1/2 c. flour
1 tsp. vanilla

Melt chocolate and margarine together. Add eggs, one at a time, and beat well. Add the rest of the ingredients and mix well. Bake in an 8- or 9-inch square pan at 375° for 15 minutes. Cool.

SECOND LAYER:

1/2 c. margarine
1 T. milk

2 T. instant vanilla pudding
2 T. green creme de menthe sauce
2 c. powdered sugar

Cream margarine. Beat in pudding and the rest of the ingredients until smooth. You may add a bit more milk, if needed to make it smooth. Spread on cooled brownies and place in freezer until firm. Top with fudge frosting.

THIRD LAYER (FUDGE FROSTING):

3/4 c. chocolate chips

2 T. margarine

Melt together and use as topping.

Cut through frosting before it is too hard. Store in refrigerator.

Janice Ploeger

Mint Melt-Away Brownies

LAYER 1:

1 c. sugar
1 c. flour
1/2 c. margarine

1/2 tsp. salt
1 tsp. vanilla
4 eggs
16 oz. Hershey's syrup

LAYER 2:

2 c. confectioners' sugar
2 T. milk

1/2 c. margarine
1/2 tsp. peppermint extract
Green food coloring

LAYER 3:

1 c. chocolate chips

6 T. margarine

Layer 1: Mix together. Bake in a greased and floured 9x13x2-inch pan at 350° for 30 minutes. Cool completely.

Layer 2: Mix together. Spread over cooled brownies. Refrigerate to set.

Layer 3: Melt together. Pour over set brownies. Refrigerate until set.

Very rich. Chocolate lovers will find them delicious.

Diane Lichtenberg

Apple Brownies

- | | |
|--------------------|-----------------------------|
| 3 c. flour | 2 c. sugar |
| 1 tsp. baking soda | 2 tsp. vanilla |
| 1 tsp. salt | 3 c. chopped, peeled apples |
| 1 tsp. cinnamon | 3/4 c. raisins |
| 1 1/4 c. oil | 1 c. chopped nuts |
| 3 lg. eggs | |

Mixture will be stiff. Put into brownie pan. Bake for 40 to 45 minutes at 350°.

Virginia Burhop

Blonde Brownies

- | | |
|--------------------------|---------------------------------|
| 2/3 c. margarine, melted | 1 tsp. salt |
| 2 c. brown sugar | 1 tsp. baking powder |
| 2 eggs | 1/4 tsp. baking soda |
| 1 tsp. vanilla | 1 (12 oz.) pkg. chocolate chips |
| 2 c. flour | |

Melt margarine and add brown sugar. Cool. Add eggs and vanilla; beat well. Add flour, salt, baking powder and baking soda. Spread in a greased 10x15-inch pan. Sprinkle chocolate chips over mixture. Bake at 350° for 15 to 18 minutes.

Donna Davis

Wonderful Brownies and Frosting

- | | |
|-------------------|------------------------|
| 1 c. water | 1/2 c. cocoa |
| 1/2 c. oil | 2 beaten eggs |
| 1 stick margarine | 1 1/2 tsp. baking soda |
| 2 c. sugar | 1/2 c. buttermilk |
| 2 c. flour | 1 tsp. vanilla |

FROSTING:

- | | |
|-------------------|------------------------|
| 1 1/4 c. sugar | 1/2 c. chocolate chips |
| 1/3 c. milk | 1 c. marshmallows |
| 1 stick margarine | 1 tsp. vanilla |

Dissolve baking soda in buttermilk. Bring water, oil and margarine to a boil. Add to sifted dry ingredients. Add eggs, baking soda-buttermilk mixture and vanilla. May add nuts. Bake for 20 to 25 minutes at 350°, in a greased jellyroll pan.

Frosting: After brownies have cooled, boil sugar, milk and margarine for 1 minute. Add chocolate chips, marshmallows and vanilla. Beat to spreading consistency and spread on brownies.

Janice Rydberg

Homemade Brownies

- | | |
|----------------------------------|-----------------------------|
| 4 sq. unsweetened chocolate | 1 tsp. vanilla |
| 1 1/2 sticks margarine or butter | 1 c. flour |
| 2 c. sugar | 1/2 to 1 c. chopped walnuts |
| 3 eggs | |

Melt chocolate and margarine in mixing bowl, in microwave on HIGH, for 2 minutes, stirring until completely melted. Stir sugar into melted chocolate until well blended. Stir in eggs and vanilla until completely mixed. Mix in flour and nuts until well blended. Spread into a 9x13-inch cake pan. Bake at 350° for 35 minutes, or until toothpick comes out almost clean.

Valerie Jenkins

Ever-Lushes Brownies

- | | |
|------------------|--------------------|
| 1/2 c. butter | 1 c. sifted flour |
| 1 c. brown sugar | 1 tsp. vanilla |
| 1 c. white sugar | 3/4 c. milk |
| 4 egg yolks | 1/2 c. nuts (opt.) |
| 2 T. cocoa | |

Beat 4 egg whites until stiff and add to batter just before putting it into pan. Bake at 350° for 20 minutes.

Steph Brinkman

Candy

Caramels

- | | |
|------------------------------|--|
| 1 c. butter | 1 (14 oz.) can Eagle Brand
sweetened condensed milk |
| 1 lb. (2 1/4 c.) brown sugar | 1 tsp. vanilla |
| 1 c. light syrup | Dash of salt |

Melt butter. Add sugar and salt; stir until combined. Blend in syrup; gradually add milk, stirring constantly. Cook and stir over medium heat until firm ball stage (245°). Remove from heat and add vanilla. Pour into a buttered glass pan. Cut into squares and wrap in foil or Saran Wrap.

Missy Kestel

Choice Caramels

2 c. granulated sugar
3/4 c. corn syrup
1/2 c. butter

1 pt. half & half
1 tsp. vanilla

Put all ingredients, except 1 cup of half & half, in a saucepan. Stir until it boils. Slowly stir in second cup of half & half, using wooden spoon. Stir until it registers 252° on candy thermometer. Stir in vanilla. Pour into well-buttered pan, 7x11-inches in size. When cool, cut in pieces and wrap in waxed paper.

Kim Blenner

Grandma's Vanilla Caramels

1 c. white sugar
1 c. light syrup

1 c. cream

Combine these ingredients in a heavy saucepan and cook until temperature reaches 230° on a candy thermometer. Remove from heat. Add 4 tablespoons Eagle Brand condensed milk; stir until combined. Return to medium heat; stir constantly, as this will scorch easily now. Cook to 240°. Remove from heat and add 4 tablespoons butter and 1 teaspoon vanilla. Pour into a well-buttered pan. Cool and cut into squares. Wrap in waxed paper.

Mrs. Ray (Lisa) Brenner

Peanut Brittle

2 c. sugar
1 c. white syrup
1/2 c. water
2 c. raw peanuts

1/4 tsp. salt
1 T. oleo
1 tsp. baking soda

Boil sugar, syrup and water over medium heat until 236°. Add peanuts and salt. Cook until 290°. Stir constantly. Add oleo and baking soda. Mix together. Pour onto buttered cookie sheet.

Janette Ellis

Microwave Peanut Brittle

1 c. raw peanuts
1 c. sugar

1/2 c. corn syrup

Cook for 4 minutes on HIGH; stir in 1 tablespoon margarine and 1 teaspoon vanilla. Cook for 3 minutes on HIGH; remove and stir. Cook an additional 3 minutes on HIGH. Stir in 1 teaspoon baking soda until frothy, and pour onto a greased cookie sheet.

Note: Use a large ovenproof bowl and cooking mitts, as this becomes very hot.

Gay Leask

Peanut Brittle

(Microwave)

1 c. raw peanuts
1 c. sugar
1/2 c. syrup
1/8 tsp. salt

1 tsp. butter
1 tsp. baking soda
1 tsp. vanilla

Stir peanuts, sugar, syrup and salt in 1 1/2-quart casserole dish. Cook on FULL POWER for 4 minutes, stirring once. Add butter and vanilla. Cook an additional 4 minutes. Add baking soda; stir and pour onto greased cookie sheet.

Boneta Phipps

Snicker Candy

BASE:	
1 c. milk chocolate chips	1/4 c. butterscotch chips 1/4 c. creamy peanut butter
FILLING:	
1/4 c. margarine	1 1/2 c. marshmallow creme 1/4 c. creamy peanut butter
1 c. sugar	1 tsp. vanilla extract
1/4 c. evaporated milk	1 1/2 c. chopped, salted peanuts
CARAMEL LAYER:	
1 (14 oz.) pkg. caramels	1/4 c. whipping cream
ICING:	
1 c. milk chocolate chips	1/4 c. butterscotch chips 1/4 c. creamy peanut butter

Base: Combine ingredients in a small saucepan; stir over low heat until melted and smooth. Spread in a greased 9x13-inch pan and refrigerate until set.

Filling: Melt margarine in a heavy saucepan over medium heat. Add sugar and milk. Bring to a boil, and boil and stir for 5 minutes. Remove from heat and stir in marshmallow creme, peanut butter and vanilla. Add peanuts and spread over base layer. Refrigerate until set.

Caramel Layer: Combine caramels and cream in saucepan; stir over low heat until melted and smooth. Spread over filling. Refrigerate until set.

Icing: In saucepan, combine milk chocolate and butterscotch chips with peanut butter over low heat, stirring until smooth and melted. Pour over caramel layer. Refrigerate at least 1 hour.

Store in refrigerator. Yield: about 8 dozen 1-inch squares.

Randy Blum

Bing Candy

2 c. sugar	1 tsp. vanilla
2/3 c. evaporated milk	1 tsp. cherry flavoring
Dash of salt	1 (12 oz.) pkg. chocolate chips
12 marshmallows	3/4 c. peanut butter
1/2 c. margarine	1 sm. pkg. salted peanuts, chopped
1 pkg. cherry chips	1/2 c. margarine

Cook sugar, evaporated milk, salt, marshmallows and margarine over medium heat. Boil for 5 minutes, stirring constantly. Remove from heat and add chips, vanilla and flavoring. Pour into a 9x13-inch pan, greased with margarine. Refrigerate. Melt remaining ingredients and spread on top of cherry mixture. Cool in refrigerator.

Lynn Wunschel

Vanilla Fudge

1 c. brown sugar
1/4 c. milk
5 T. butter

1 tsp. vanilla
1 to 1 1/2 c. powdered sugar

Combine brown sugar and butter. Bring to a boil, stirring constantly. Add milk and cook 3 minutes. Cool to lukewarm; add vanilla and powdered sugar. Beat.

Lucille Tuel

Peanut Butter Fudge

2 c. sugar
1/2 c. milk

1 1/3 c. peanut butter
1 (7 oz.) jar marshmallow creme

In a saucepan, bring sugar and milk to a boil. Boil for 3 minutes. Add peanut butter and marshmallow creme; mix well. Quickly pour into a buttered 8-inch square pan. Chill until set. Cut into squares. Yield: 3 to 4 dozen.

Joan Madsen

Chocolate Peanut Clusters

8 oz. almond bark
6 oz. chocolate chips

Red-skinned peanuts
A handful of mini marshmallows

Melt almond bark and chocolate chips. Add peanuts and marshmallows. Drop by spoonfuls onto buttered flats.

Janette Ellis

Chocolate Fudge

1 c. white sugar
1/4 c. milk
5 T. butter

3 T. cocoa
1 tsp. vanilla
1 to 1 1/2 c. powdered sugar

Combine cocoa, sugar and butter. Bring to a boil; stir constantly. Add milk and cook for 3 minutes. Cool to lukewarm. Add vanilla and powdered sugar. Beat.

Lucille Tuel

Park Board



Miscellaneous

Let roses do the talking...

Red roses mean "I love you," and also stand for respect and courage.

White roses have several meanings, "You're heavenly," reverence and humility, innocence and purity, secrecy and silence.

Red and white roses together or white roses with red edges, signify unity.

Pink roses symbolize grace and gentility. For more subtle shades of meaning, choose deep pink to stand for gratitude, appreciation and "thank you." Light pink conveys admiration or sympathy.

Yellow roses usually stand for joy, gladness and freedom.

Coral or orange roses denote enthusiasm and desire.

Red and yellow together stand for jovial and happy feelings.

Pale colors convey sociability and friendship.

Rosebuds symbolize beauty and youth. Red ones mean "pure and lovely."

A single rose stands for simplicity. In full bloom, it means, "I love you," "I love you still."

Hybrid tea roses mean "I'll remember you always," and sweetheart roses symbolize just what their name implies.

Two roses taped or wired together to form a single stem signal an engagement or coming marriage.

A full blown rose placed over two buds forms a combination that signifies secrecy.

A crown made of roses signifies reward of virtue.

Regardless of color or stage of development, roses sent every month convey the message, "I'm thinking of you."

Miscellaneous

Popcorn

Favorite Caramel Corn

2 c. brown sugar, packed	1 tsp. baking soda
1/2 c. white syrup	8 qt. popped corn
2 sticks margarine (not nonfat)	

Cook together sugar, syrup and margarine. Stir until sugar and margarine are dissolved. Cook at low boil for 5 minutes, without stirring. Remove from heat. Add baking soda and stir well. This will foam up, so use a large pan. Pour over popcorn and stir to coat all the corn. Put into a large roaster and bake at 225° for 1 hour and 15 minutes, stirring every 15 minutes. Remove from oven and let cool.

Marlys Kroese

Old Dutch Caramel Corn

1 (8 oz.) bag Old Dutch puff corn curls	1 c. brown sugar
1/2 lb. butter (not margarine)	1/2 c. light corn syrup
	1 tsp. baking soda

Place puff corn in a large roaster pan. In a 2-quart saucepan, cook together for 2 minutes: butter, brown sugar and corn syrup. Add baking soda to mixture. This will cause mixture to foam, so 2-quart pan is necessary. Pour caramel mixture over puff corn and stir until mixed. Place in a 250° oven for 45 minutes. Stir at least every 10 to 15 minutes. Remove from oven and pour onto waxed paper; break apart.

Deborah (Willer) Langner

Maurice's Favorite Caramel Corn

8 c. popped popcorn	1/2 tsp. salt
1/2 c. white or brown sugar, or combination	1 walnut-sized chunk of butter
1/2 c. light or dark syrup, or combination	1/2 tsp. baking soda

Mix together sugar, syrup and salt in a large kettle; bring to a boil. Boil until mixture forms a hard crystal ball in a cup of cold water. Stir in butter and baking soda, and as soon as the mixture foams up, add popcorn. Remove from heat and stir constantly until popcorn is evenly and completely coated with mixture. Place hot, coated popcorn into a greased pan (I use a cake pan or jellyroll pan) and let cool. During winter months, place in a cold breeze-way, porch or room to cool. Do not place in the refrigerator. Yield: 8 to 10 balls, depending on size.

Note: Do not double recipe.

Mrs. Maurice "Sena" Siebrecht

Popcorn Bars

24 caramels	10 c. air-popped popcorn
1/4 c. oil	8 oz. M&M's (plain)
1/2 c. margarine	10 oz. peanuts
2 1/2 c. mini marshmallows	

Melt caramels, oil, margarine and marshmallows in a double boiler. Mix with popcorn, M&M's and peanuts. Press into a greased 9x13-inch pan. Cut into squares when cool.

Andy Blenner

Oven Caramel Corn

1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	1 tsp. baking soda
2 sticks margarine	1 tsp. vanilla
1/2 c. maple syrup	8 to 9 qt. popped corn
1/4 tsp. cream of tartar	

Mix the first 6 ingredients together in a 2-quart pan. Bring to a boil, stirring often. Boil for 3 minutes. Remove from heat; add baking soda and vanilla. Stir well. This will foam up a little. Keep stirring until baking soda is well mixed and foaming dies down a bit. Syrup will turn an odd color. Pour over popped corn in a large roaster. Mix with a wooden spoon until corn is evenly coated. Put into a 200° oven for 1/2 hour. Stir every 15 minutes. It will be very sticky for a while. Take from oven. Let cool and store in tight containers.

Joan Martin

Jello Popcorn Balls

1 sm. pkg. Jello (any kind) 1 c. light syrup
1 c. sugar

Mix together in pan; let it come to a boil. Pour over popped popcorn and make into balls. Yield: 1 dozen.

Tracy Whetstone

Dolly's VFW Popcorn Balls

1/2 c. water 1 T. vinegar
2 c. sugar 1 T. butter or oleo
1 c. white syrup

Boil above ingredients to 250°. Add 1 teaspoon baking soda. Pour over a large pan of popped corn.

Mary Cole

Cinnamon Popcorn

2 sticks oleo 1 (9 oz.) pkg. Red Hots
1/2 c. corn syrup 8 qt. popped corn

Mix first 3 ingredients. Bring to a boil and boil for 5 minutes. Remove from heat. Pour over corn. Put in oven at 200° for 1 hour, stirring every 15 minutes.

Jeralyn Voss

Popcorn Balls

1 1/2 c. sugar 1/2 c. butter or oleo
1 c. white syrup 2 T. vinegar

Boil for 2 1/2 minutes and pour over popped corn.

Note: I stir 1 teaspoon baking soda into syrup before pouring on corn.

Esther Kessler

Sugar-Coated Popcorn

1 c. white sugar Enough water to cover the sugars
1 c. brown sugar 8 to 9 qt. popped corn

Cook until it forms a soft ball. Remove from heat and add 1 teaspoon vanilla and 1 teaspoon butter. Stir into a large pan of salted popcorn. Serve.

Joan Martin

Miscellaneous

Rhubarb Jam

6 c. rhubarb, cut up fine
 5 c. sugar
 1 can blueberry pie filling

3 (3 oz.) boxes raspberry Jello
 1 c. water

Boil rhubarb with water until mixture turns to sauce. Add 5 cups sugar. Boil 5 minutes. Reduce heat to medium. Add blueberry pie filling*. Boil 5 minutes. Add raspberry Jello. Stir well. Pour into containers. Refrigerate or freeze.

***Note:** You can substitute cherry pie filling/cherry Jello; pineapple pie filling/pineapple Jello; apricot filling/apricot Jello.

"Sukey" Whitney

Hellen's Rhubarb-Blueberry Jam

6 c. diced rhubarb
 1 c. water
 2 pkg. raspberry Jello

5 c. sugar
 1 can blueberry pie filling

Cook the rhubarb and water until tender. Add the sugar, stirring constantly. Add the blueberry pie filling. Cook for 6 to 8 minutes. Remove from heat and add the raspberry Jello. Stir until dissolved. Pour into jars and seal. Store in refrigerator or freezer.

Very good on pancakes, waffles, or ice cream.

Jan Witte

Rhubarb-Blueberry Jam

7 c. finely-chopped rhubarb
 1 c. blueberry pie filling

4 c. sugar
 1 (6 oz.) box raspberry Jello

Mix rhubarb, pie filling and sugar and let stand for 20 minutes. Boil 10 minutes. Remove from heat and add raspberry Jello (dry). Mix and pour into jars. Seal. Refrigerate or freeze.

Esther Kessler

Rhubarb-Blueberry Jam

5 c. diced rhubarb	1 can blueberry pie filling
1 c. water	2 pkg. raspberry Jello
5 c. sugar	1 sm. can pineapple (opt.)

Cook first 3 ingredients until rhubarb is tender. Stir constantly. Add blueberry pie filling and cook for 6 to 8 minutes. Remove from heat; add 2 packages raspberry Jello, stirring until completely dissolved. Pour into jars and seal. Yield: about 5 pints.

Note: If desired, add 1 small can pineapple, crushed.

Hellen Boisen

Jalapeño Pepper Jelly

3/4 c. jalapeño peppers, seeds & membranes removed	1 1/2 c. cider vinegar
1/2 c. green bell peppers	6 oz. liquid pectin
6 c. sugar	6 to 10 drops green food coloring

Mix peppers with sugar and vinegar; boil hard for 2 minutes. Remove from heat and cool slightly. Stir in pectin and food coloring. Mix well. Pour into hot, sterilized jars and seal. Yield: 6 half-pints.

Best served with cream cheese on snack crackers.

Valerie Carlberg

BBQ Sauce

1 c. ketchup	1 T. Worcestershire sauce
1 c. water	1 T. A-1 sauce
1/4 c. vinegar	1 T. brown sugar
4 to 5 dashes Tabasco sauce	1 tsp. salt
2 tsp. liquid smoke	1 tsp. celery seed

Mix together all ingredients in saucepan. Bring to a boil, and then simmer for 30 minutes. Yield: 2 cups.

A good sauce for both meat and poultry.

Nathan Blum

BBQ Sauce

32 oz. ketchup	1 tsp. mustard
1 c. brown sugar	2 drops lemon juice

Mix in 40-ounce Tupperware container. Refrigerate.

Cindy Myrice

BBQ Sauce

2 c. catsup
1 1/2 tsp. vinegar
2 T. brown sugar

1 1/2 tsp. Worcestershire sauce
3/4 tsp. hot sauce
3 tsp. celery seed

Cook until thick.

Ruth Schmidt

Homemade Chili Sauce

2 qt. tomatoes, chopped
2 c. onions, chopped
1 c. peppers, chopped
12 oz. tomato paste
1/2 c. brown sugar

1 tsp. oregano
1 tsp. basil
2 beef bouillon cubes
1 tsp. garlic salt
2 tsp. salt

Combine ingredients and cook until tomatoes are soft. Cool thoroughly. Place in freezer containers and freeze.

Sauce is excellent for use in chili, spaghetti, goulash--any place you would use canned tomatoes. A good way to use up your garden produce.

Marilyn Hantsbarger

Southwest Corn Relish

2 (12 oz.) cans whole kernel corn
with sweet peppers, drained
3 T. cooking oil
1/2 c. sugar

1/2 c. vinegar
2 tsp. minced onion
1/2 tsp. celery seed
1/2 tsp. salt

Combine corn and oil. Bring sugar, vinegar, onion, celery seed and salt to a boil. Reduce heat to simmer for 2 minutes. Add corn mixture. Cover and cool. Refrigerate until chilled. Yield: about 3 cups relish.

Valerie Carlberg

Cheez Whiz

1 lb. American cheese
1 can evaporated milk

1 T. butter

Melt all together, until smooth, in a microwave (or double boiler). Store in a container. Keep refrigerated. Serve spread on crackers.

Kathy Ladwig

Sweet Pickle Slices

1 gal. cucumbers, sliced
1 c. pickling salt

1 T. alum
1 tsp. ginger

SYRUP:

6 c. sugar
2 c. water
4 c. vinegar

1 tsp. salt
2 T. celery seed
Mixed spices

Soak cucumbers in a gallon of water and pickling salt for 1 week, stirring every few days. Drain and rinse very well. Soak overnight in fresh water, adding alum to enough water to cover pickles. Drain and rinse. Boil exactly 10 minutes with 1 teaspoon ginger. Drain and rinse. Make syrup and boil for 20 minutes. Process pickles in hot water bath to seal.

Lola Naslund

Frozen Cucumber Pickles

7 c. sliced medium cucumbers
(not peeled)
1 med. onion, sliced or chopped

1 green pepper, chopped (opt.)
1/2 med. red pepper, chopped (opt.)

Sprinkle with 2 teaspoons salt and let stand in refrigerator for 1 hour or more. Drain well. Mix 2 cups sugar and 1 cup white vinegar. Stir to dissolve. Pack vegetables into containers and pour syrup over. Cover tightly and freeze.

*Peggy Kalin,
In Memory of Opama Murray*

Beer Batter

1 1/2 c. flour

1 can warm beer

Mix together and let stand at room temperature for 5 hours.

This is a good batter. It sticks to anything you want to deep-fat-fry.

Janet (Lichtenberg) Brinkman

Life's Recipe

- | | |
|-------------------------------|---------------------------|
| 1 c. Good Thoughts | 2 c. Sacrifice for Others |
| 1 c. Kind Deeds | 3 c. Forgiveness |
| 1 c. Consideration for Others | 2 c. well-beaten Faults |

Mix these thoroughly; add Tears of Joy and Sorrow and Sympathy for Others. Flavor with little Gifts of Love and Kindly Service. Fold in 4 cups of Prayer and Faith to lighten the other ingredients and raise the texture to Great Heights of Christian Daily Life. Bake well, with the heat of Human Kindness. Serve with a Smile.

Kathleen Lichtenberg

Cinnamon Applesauce Ornaments

- | | |
|---------------------------------|----------------------|
| 1 1/2 c. unsweetened applesauce | 1 tsp. cloves (opt.) |
| 2 c. cinnamon | 1 tsp. ginger (opt.) |
| 1 tsp. allspice (opt.) | |

Mix with electric mixer for about 5 minutes, until dough looks like clay--smooth and not sticky. Dust hands with cinnamon to handle dough. Dust rolling pin and work surface with cinnamon. Roll dough out to 1/4-inch thick. Use cookie cutters or sharp paring knife to cut up shapes. Put a hole in each piece with a small drinking straw. Bake at 150° for 1 hour. Move to cooling racks and bake for another 1 1/2 hours.

Ornaments may be decorated with paint or glue gun to add details, such as buttons or ribbon.

Valerie Jenkins

Dog Cookies

- | | |
|--|------------------------|
| 2 (3 1/2 oz.) jars strained beef baby food | 1/4 c. dry nonfat milk |
| | 1/2 c. wheat germ |

Shape into balls; place on greased cookie sheet and flatten. Bake at 350° until lightly browned. Refrigerate to store.

Boneta Phipps

Dog Biscuits à la Royal

2 1/2 c. flour	6 T. shortening or bacon grease
1/2 tsp. garlic powder	1 egg
1/2 c. powdered milk	1 tsp. brown sugar
1/2 tsp. salt	1/2 c. water

Mix flour, dry milk, salt and flavoring. Cut in shortening until mixture has cornmeal texture. Beat egg and sugar together; add to dry ingredients. Add water to make a stiff dough. Knead and roll out to 1/2-inch thickness. Cut with bone-shaped cookie cutter. Bake for 25 to 30 minutes at 325°. Will keep 2 months in an airtight container. Yield: 3 dozen dog treats.

Valerie Carlberg

Frozen Fruit Cups

2 (10 oz.) boxes frozen strawberries, partially thawed	1 (12 oz.) can crushed pineapple, with juice
2 (11 oz.) cans mandarin oranges, drained	4 bananas, sliced
	1 1/2 c. sugar
	1 c. water

Mix all fruit. Combine sugar and water; boil for 2 to 3 minutes. Pour over mixed fruit. Freeze mixture in clear plastic cups.

Makes good kids' snack, especially good on those hot summer days!

Nancy Miller

Cupcake Filling

1 (8 oz.) pkg. cream cheese	1 egg, beaten
1/3 c. sugar	1 c. chocolate chips

Mix cream cheese and sugar. Add beaten egg and chocolate chips. Place 1 teaspoon of filling in each cupcake before baking.

Nancy Ploeger

Cupcake Filling

1/2 c. granulated sugar	1 tsp. vanilla
1/3 c. evaporated milk	1 T. water
2/3 c. vegetable shortening	2 to 2 1/2 c. powdered sugar

Beat sugar, milk and shortening on high for 8 to 10 minutes. Add vanilla, water and powdered sugar; beat for an additional 2 minutes. Put into baked, cooled cupcakes.

Nancy Ploeger

Peppernuts

1 c. lard
1/4 tsp. salt
1 c. sugar (white)
1 c. dark syrup
1/4 c. hot water

2 tsp. baking soda
1 T. cinnamon
2 T. anise oil
4 T. anise seed
4 1/2 c. flour (may need a bit more)

Put all ingredients, except anise oil and flour, in saucepan and just bring to a boil. Let cool. Add anise oil and flour, Pinch off and "work" a handful of dough. Form into pencil-sized rolls. Let stand, uncovered, in a cool place overnight. Cut into 1/2-inch pieces. Bake at 300° until light brown. Watch closely.

Lola Naslund

Wet Oatmeal Kisses

"The baby is teething; the children are fighting. My husband just called and said to eat dinner without him." Okay, one of these days you'll shout: "Why don't you grow up and act your age!" And they will, or "You guys get outside and find yourselves something to do...and don't slam the door." and they won't. ❧ ❧

You'll straighten up their rooms neat and tidy...bumper stickers discarded...spreads tucked and smooth...toys displayed on the shelves...hangers in the closet...animals caged, and you'll say outloud: "Now I want it to stay that way," and it will...You'll prepare a perfect dinner with a salad that hasn't been picked to death and a cake with no finger traces in it and you'll say, "Now there's a meal for company," and you'll eat it alone. ❧ ❧ ❧

You'll say, "I want complete privacy on the phone, no dancing around, no pantomimes, no demolition crews. Silence! Do you hear?" And you'll have it. No more plastic tablecloths stained with spaghetti, no more anxious nights under a vaporizer tent, no more dandelion bouquets, no more iron-on patches, knotted shoestrings, tight boots. ❧

Imagine, a lipstick with a point, no babysitter for New Year's Eve, washing clothes only once a week, no P.T.A. meetings, carpools, blaring radios, Christmas presents out of toothpicks and paste. No more wet oatmeal hisses. No more toothfairy, giggles in the dark, or knees to heal. ❧ ❧ ❧

Only a voice crying, "Why don't you grow up?" And the silence echoing, "I did." ❧ ❧ ❧



This section is graciously
dedicated to the children of Schaller.

Hundred Years

*A hundred years from now
it will not matter
what my bank account was,
the sort of house I lived in,
or the kind of car I drove
but the world
may be different
because I was important
in the life of a child.*

Children's

Chocolate Chip Cookies

1 c. sugar	1 tsp. cream of tartar
1 c. brown sugar	1 tsp. salt
1 c. minus 3 T. real butter	1 tsp. vanilla
1 c. vegetable oil	1 tsp. baking soda
1 egg, beaten	3 1/2 to 4 c. flour
1 T. milk	1 (12 oz.) pkg. chocolate chips

Mix all together and bake at 350° for 12 to 15 minutes.

The kids and their parents really like these!

*Mary's Daycare,
Mary Beth Wandrey*

Busy-Body Bees

1/2 c. creamy peanut butter	3/4 c. graham cracker crumbs (about 12 sq.)
2 T. butter or margarine	1 sq. semi-sweet chocolate
1/2 c. confectioners' sugar	1/3 c. sliced almonds

In a mixing bowl, cream peanut butter, butter and sugar until smooth. Add crumbs; mix well. Shape spoonfuls of dough into 1 1/4-inch ovals. Place chocolate in a small microwave-safe bowl; microwave on HIGH for 1 minute, or until melted. Transfer melted chocolate to a resealable plastic bag; cut a small hole in the corner of the bag. Pipe 3 stripes on each bee. Insert 2 almonds into each bee for wings. Poke holes with toothpicks. Store in the refrigerator. Yield: 4 dozen.

Note: Instead of a plastic bag to hold the chocolate to make the bee stripes, we use syringes and fill them up with the melted chocolate.

Shelly Wiese

Kool-Aid Playdough

2 1/2 c. flour	2 pkg. unsweetened Kool-Aid
1/2 c. salt	3 T. oil
1 T. alum	2 c. boiling water

In a medium bowl, mix together the first 4 ingredients. In a saucepan, bring water to a boil. Add the oil to the water, and then add to the dry mixture. Stir. Knead when it's cool enough. Store in airtight container. Keeps longer if kept in the refrigerator.

Brenna Franken

Ice Cream

1 qt. milk (any kind)
1 tsp. vanilla

1 c. sugar

Mix above ingredients.

EQUIPMENT:

Formula cans
Baby food jars
1 lg. bowl
Measuring spoons

Measuring cup
Spoon
Crushed ice
Rock salt

Place 1 cup of ice cream mixture into a baby food jar. Seal tightly. Put 1/2 to 2 cups ice and 1/2 cup rock salt into formula can. Place the baby food jar into the formula can. Seal formula can. Gently roll the can and shake it for 5 minutes. Make sure you have mittens! Yield: enough for approximately 10 children.

Shelly Wiese

Banana Shake

1 c. skim milk
1 ripe banana, peeled & cut in half
1/3 c. low-fat cottage cheese
1 1/2 tsp. sugar

1 tsp. vanilla extract
3 to 4 ice cubes
Dash of ground nutmeg

Blend above ingredients in a blender. Yield: 4 servings.

Shelly Wiese

Chocolate Chip Cookies

Put salt, pepper, baking powder, flour, chocolate chips in a bowl and stir it. Put the cookies on a pan and cook them in the oven.

Allison Kestel, age 3 1/2

Cereal

Dump a bunch of cereal in a big bowl. Then put milk in or water. Get a spoon.

Nick (age 2 1/2) and Zach (age 2 1/2) Naberhaus

Muffins

Get some yellow stuff and pour it in a bowl and get some water and eggs in a little tea cup. Pour them in the cup cake pan and then put them in the oven and then put frosting on them and put Halloween sprinkles on them.

Taylor Cork, age 3 1/2

Banana Pie

Mix up bananas and milk. Then put it in a pan and get cold.

Emily Kenny, age 3

Spaghetti

Stir noodles in water on oven. Get them out and put sprinkle cheese and spaghetti stuff on.

Tasha Ronfeldt, age 3

Grapes

Put a bunch of grapes under water and make them purple and green, then eat.

Shelley Wendel, age 5

Brownies

I make my brownies with frosting. I put cake in my brownies. I put flour in them.

Brooke Bailey, age 4

Chocolate Bars

I make them in the oven like my Mommy. I put peanut butter on them. I put chocolate on them too.

Susie Collier, age 3

Toast

It's a square. I put it in the toaster. I put butter on it.

Jodi Miller, age 3

Chocolate Cookies

I roll them. I put sugar on them and eat them.

Matthew Wandrey, age 3

Hot Dogs

Put the little hot dogs in the microwave and then eat em. That's how daddy does it. Then, we eat ketchup with them.

Michael Davidson, age 4

Cookies

I make cookies with chocolate chips. With flour and cookie dough. You put them in the oven. Then I eat them.

Morgan Claussen, age 4

Rootbeer Float

First you put some ice cream in a bowl or a glass. Then you put some rootbeer in it. Then its done.

Kelsey Davidson, age 6

Chocolate Milk

1 cupful of milk--and that stuff you put on ice cream. I think it is chocolate. Stir it a little bit. That's it.

Daren Miller, age 7

Macaroni and Cheese

First get some water and boil it--then you wait for awhile. Then you put the noodles in. Then you wait for another while. Then you put the cheese in and then get the water out of it. Then you put some milk in it. Then if you want to you can let it cool down or you can eat it hot!

Sam Collier, age 7

Chocolate Chip Cookies

Put that one stuff in so you don't have germs. Its called baking soda. Then I put in vinegar. I'm not sure how much flour. I think about 3 cups. Then I put 2 eggs in. Stir it up. Put the chocolate chips in after you stir it. Take a little bit of dough with chocolate chips in it and bake it for 12 minutes.

Katie Miller, age 9

Flubber (Space Mud)

(Non-Edible)

2 cups white glue

1 1/2 cups water at room temp.

1 cup hot water

2 1/2 level tablespoons 20 muleteam

Borax

Food coloring as desired

Combine glue and room temperature water. Blend thoroughly. Add food coloring. In a large bowl, combine hot water and Borax. Make sure Borax is completely dissolved. Pour glue mixture into Borax mixture. Makes the flubber.

Note: Non-edible.

Lisa and Lindsay Kluver, age 10

Chocolate Milk

Put some stuff you put on ice cream (the brown stuff) in a glass. Then put milk in the glass and then you stir it and then its done.

Kelsey Davidson, age 6

Oreo Bars

We need those Oreo things and chop em up. Then cook it in the microwave. Stir it. Put it on the cookie sheet. Take it off. Its good!

Whitney Rininger, age 9

Mac & Chz.

Take some milk. Put macaroni & chz. in. Stir it. heat it up. then put it on a plate & eat it.

Nicholas Batton, age 7

Hot Dogs

You take them out of the wrapper and you put in the microwave. When it gets done we eat them.

Tanner Rininger, age 9

Emily's Flubber

8 oz. Elmer's White Glue
 3/4 cup warm water
 2 tsp. Borax

food coloring of your choice
 1/2 c. warm water

Mix together Glue, 3/4 c. warm water and food coloring, set aside. In a measuring cup mix together 1/2 c. warm water to 2 t. Borax add to the glue mixture a little at a time. Mix with hands. Let sit, play and have fun. Store in a zip lock bag.

Emily Frank, age 8

Pigs in the blanket

First I'd get hot dogs, get bread, have cheese. I'd put the hot dog in the bread, then cheese in the bread. Then I'd cook it in the microwave for 40 seconds. When it beeps I'd take it out and eat it.

Staci Hansen, age 7

Pancakes

Put some eggs and vinegar and water. Stir it. Then you dump it on the fry pan and you let it cook. Then you put some sugar on it and then you eat em.

Tanner Rininger, age 9

Hot dogs

You take it and put it on the plate. Put it in the microwave for one minute. Then when it beeps, take it out and start eating.

Danielle Reckamp, age 8

Dirt Cups

You get the Oreos out and chop in the container thing. Then you chop some more. Then you put it in the bucket. Stir it. Put in Cool Whip and stir it. Then when its melted you take the brown bowl and dip it in the cup. Then you put the dirt on top of it. Then you put the worms on it and the lid. Then thats it.

Whitney Rininger, age 9

Macaroni & Cheese

Get a pot and pour hot water in it. Then you pour noodles in it. Then you just start stirring it for I forget how long. Then after you stir it you put the sugar stuff in it. Then you start stirring it again. Then you put it in a bowl and then you start eating it.

Danielle Reckamp, age 8

Fruity Tooty Topping

1 red apple, cored
1 green apple, cored
lime yogurt

1 banana
watermelon piece (3x3)
1 t. red food coloring

Blend all fruit until smooth. Add food coloring then blend until pink. Add to vanilla ice cream.

Katie Bailey, age 11
Whitney Veach, age 10

Sausage

You cut the sausage and get it warm and you eat it.

Kyle Dahm

Oatmeal

1. put oatmeal in a bowl
2. then add milk

3. then put it in the microwave
4. put brown shugar

Jessica Jo Griggs Wandrey

Macaroni and cheese

1. cheese
2. macaroni

3. milk
4. butter

Put it in a pan. Stir it. Cook it for five minutes. We eat it.

Arianna Spanier

Cereal

Bowl
Cheerios

Eat it!

Amanda Neiberger

Peanut Butter and Jelly Sandwich

I get a jar of jelly
get a jar of peanut butter
get a bag of bread, 1 or 2 pieces
get a knife

put the bread down
put the jelly on the bread
put the peanut butter on the bread
eat it

Kelsey Hansen

Turkey Meat Sandwich

Bread
Butter

Turkey Meat

Andrew Stern

Pezza

1. bake the peeza
2. put it in the microwave
3. take it out of the microwave
4. eat the pezza

Nicholas Batton

Peanut Butter Jelly Sandwich

spoon of jelly
half of peanut butter

Then I eat. Then I'll wash the dishes.

Nickolena Schmitt

A Sandwich

1. to pieces of dared
2. butter
3. bread
4. the butter
5. put the bread together

Cody Herold

Pizza

1. crust
2. sauce
3. cheese
4. baek
5. eat

Kelsey Lightfoot

Ice Cream

Milk
ice
cream

eggs
vanilla

Talia Ross

Peperoni Pizza

1 cup for peperoni
1 cup for cheese

Liberty Nehring

Tuna Sadwich

In the bol, mayonase. Then you put in the tuna. Stir. Put tuna on two breads. Then you eat it.

Matthew Wunschel

Pizza

I can macke pizza with peperoni and cheese in the microwave for five minutes.

Ruben Salis

Pizza

dough
sauce
peperoni and thin cook it

Slice it and thin the best part of all eat it.

Chelsea Ann Clayton

Ham Sawinch

some ham
some manase
some bread

Jaide Hansen

Pop Corn

1 bag of popcorn

two minutes in the microwave. Eat.

Sam Collier

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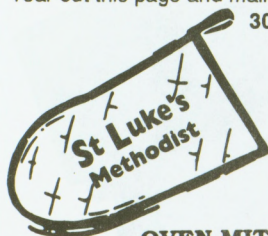
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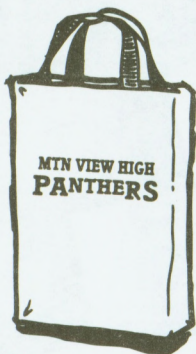
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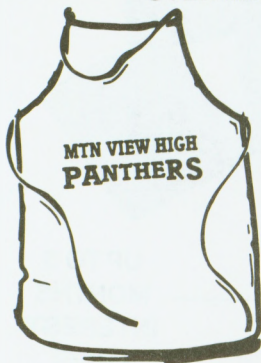
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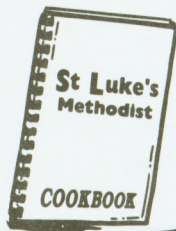


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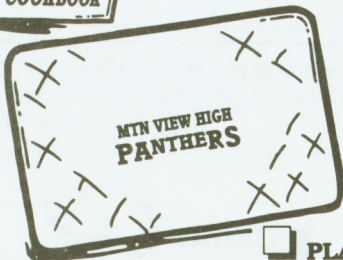
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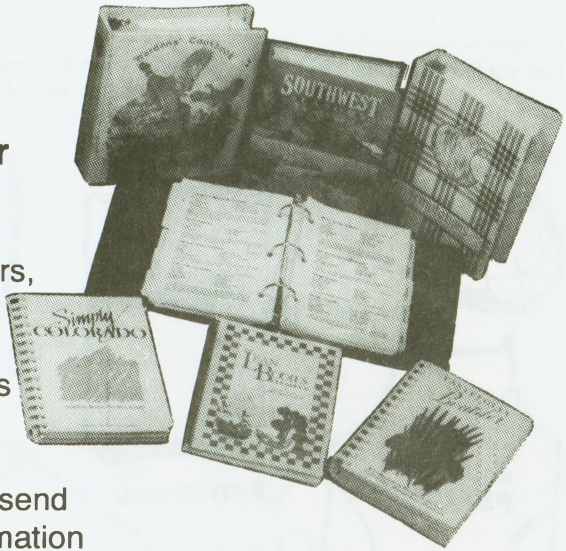
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