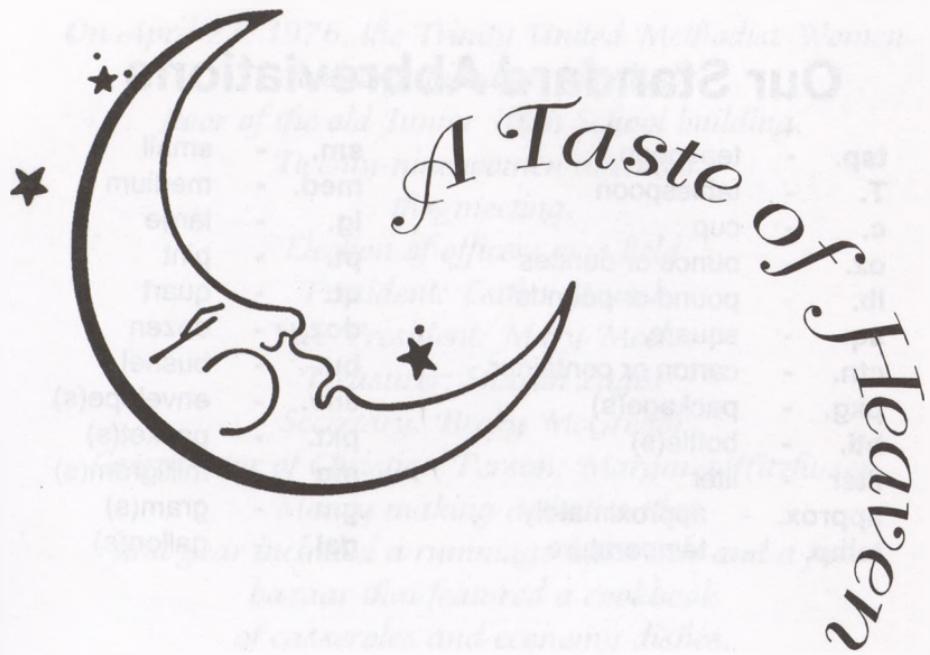
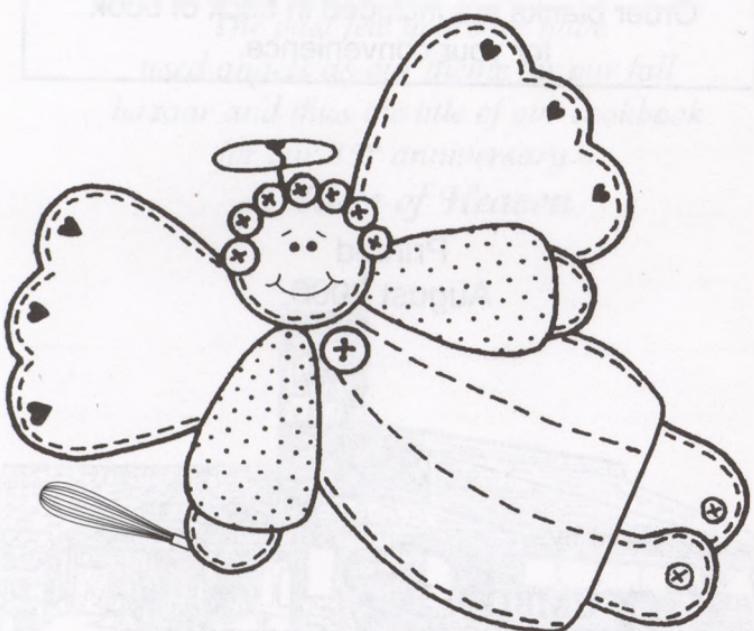




Trinity United Methodist Women Cookbook
Huxley, Iowa



A Taste of Heaven



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Huxley, Iowa

Our Standard Abbreviations

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

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for your convenience.

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On April 27, 1976, the Trinity United Methodist Women was organized on the third floor of the old Junior High School building.

Twenty-nine women attended this meeting.

Election of officers was held:

President: Esther Brueck

Vice President: Mary Meeker

Treasurer: Sharon Zagar

Secretary: Becky McGregor

Coordinator of Christian Person: Margaret Fitzhusen

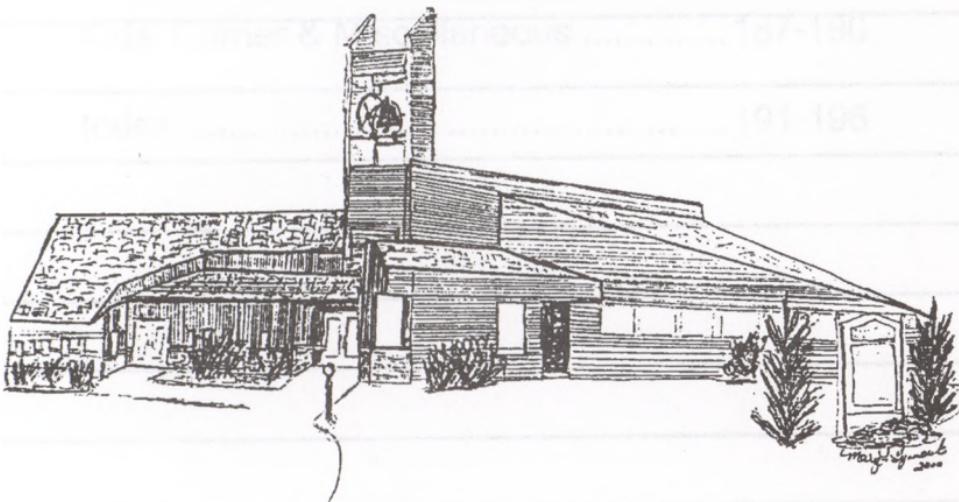
Money making activities that

first year included a rummage-bake sale and a fall bazaar that featured a cookbook of casseroles and economy dishes.

We have used salad luncheons as our major fundraisers several years in the past.

The past few years we have used angels as our theme for our fall bazaar and thus the title of our cookbook for our 25th anniversary ~

A Taste of Heaven



Notes & Recipes

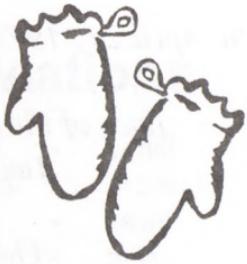


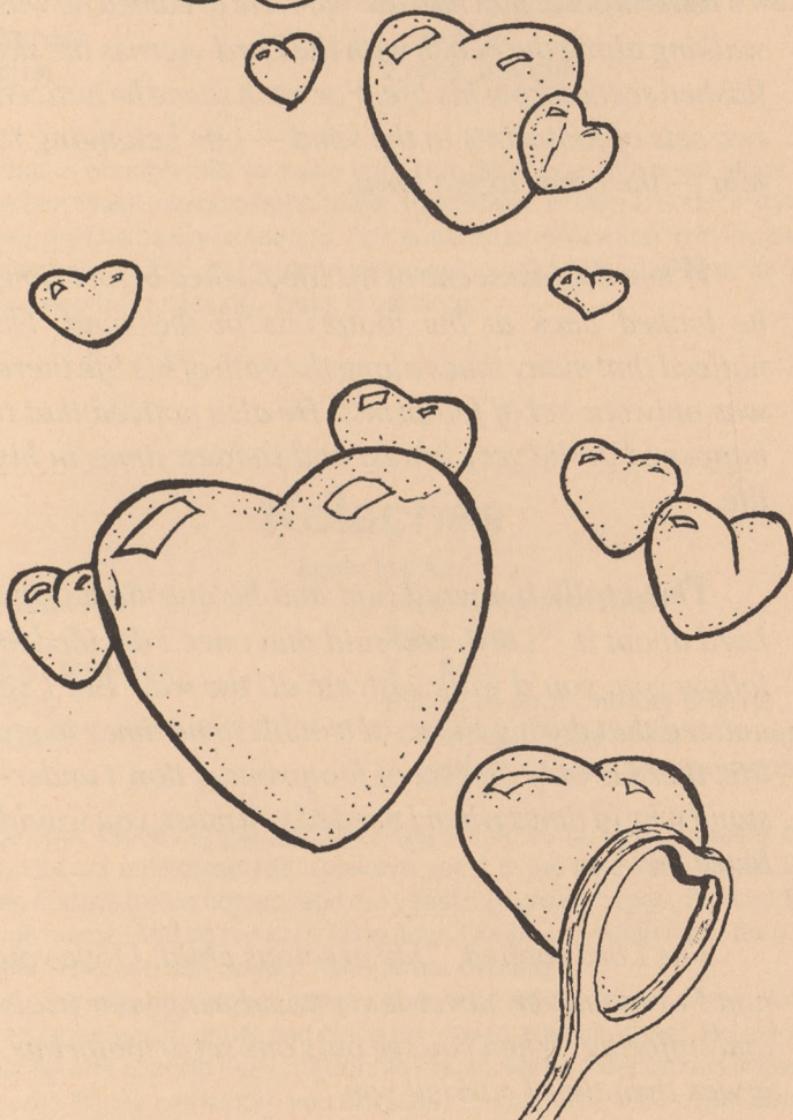
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FAVORITE RECIPES

FROM MY COOKBOOK

Heritage





Footprints in the Sand

One night a man had a dream. He dreamed he was walking along the beach with the Lord. Across the sky flashed scenes from his life. For each scene he noticed two sets of footprints in the sand — one belonging to him — the other to the Lord.

When the last scene of his life flashed before him, he looked back at the footprints in the sand. He noticed that many times along the path of his life there was only one set of footprints. He also noticed that it happened at the very lowest and saddest times in his life.

This really bothered him and he questioned the Lord about it. "Lord, you said that once I decided to follow you, you'd walk with me all the way. But I've noticed that during the most troublesome times in my life, there is only one set of footprints. I don't understand why in times when I needed you most, you would leave me."

The Lord replied, "My precious child, I love you and I would never, never leave you during your trials and suffering. When you see only one set of footprints, it was then that I carried you."

Heritage

Kottbullaes -- Meat Balls

(Sweden)

Jan Tope

2 slices bread

3 T. butter

Milk

Water

1 egg

5 med. tomatoes (can use a No. 2

1 lb. hamburger

can)

Salt & pepper

2 med. onions

Flour

Soak bread in enough milk to make very soft. Beat egg. Mix meat, eggs, bread, salt and pepper. Make into quite small balls. Roll in flour. Brown in butter in frying pan. When brown, put into heavy casserole. Add small amount of water to frying pan. Pour this juice over balls. Add tomatoes and sliced onions. Cover and simmer for 2 hours. Stir often to keep from sticking. Yield: 6 servings.

Kolaches

Marla Hansen

2 sticks margarine

1/3 c. lukewarm water

3/4 c. sugar

2 tsp. salt

1/2 c. instant potatoes

7 c. flour

2 c. hot water

Filling of your choice: cherry,
apricot, poppy seed, or prune &
cottage cheese are good ones!

3 eggs, beaten

2 T. yeast

In a large bowl, place margarine, sugar and potato buds. Pour hot water over this mixture and let set until dissolved. Dissolve yeast in the lukewarm water. Beat the eggs. When first mixture is cooled, add the yeast mixture and eggs. Start adding flour as the dough mixes. Add salt while adding flour. Continue adding more flour until the dough forms. This is a soft dough. Refrigerate overnight.

The next morning, beat dough down once, then let rise again. Make dough into balls a little bigger than walnuts and place on greased cookie sheet. Brush each ball with margarine and allow to rise until double in size. Make indentations in center and fill with favorite fillings just before you are ready to put them in the oven. Bake for 12 minutes at 350°. Remove from oven; brush with butter. Cover with cloth until cooled.

German Sweet Stuffing

Mike Hansen

2 to 3 med. apples, cored, peeled & sliced	8 to 10 slices bread, laid flat to dry overnight & broken into bite-size pieces
1 1/2 c. raisins	1/2 c. sugar
1 c. water	Salt & pepper, to taste
1 c. prunes	

Boil raisins in water; save water. Mix raisins and water in with the rest of the ingredients. You can stuff into a turkey or chicken, or cook, covered, in a greased casserole dish.

Fried Polenta

(Cornmeal Mush)

Avis Steensland

3 c. water	1 c. cornmeal (yellow or white)
1 tsp. salt	1 c. water

Pour 3 cups water into a large saucepan; bring to boiling. Combine cornmeal and 1 cup cold water; stir until smooth. Gradually stir into boiling water. Continue boiling, stirring constantly, until mixture is thickened. Cover. Lower heat and cook slowly, 10 to 15 minutes. Mixture will start to pull away from sides. Pour into greased loaf pan and chill for several hours. Slice and fry in oil until golden and crispy on outside. Serve with butter and syrup.

Note: Helps to dip slices lightly in flour to prevent splatters. Can be eaten hot with syrup before putting into loaf pan. Also can add minced onion and chopped green chilies (drained) to hot mixture before chilling; fry and serve with salsa.

Continental Borsch

Dick Fawcett

2 1/2 c. shredded fresh beets	1 c. chopped carrots
1 med. onion, chopped	3 c. water
2 tsp. salt	1/8 tsp. pepper
2 c. beef broth	1 c. shredded cabbage
1 T. butter	1 T. lemon juice
1/2 c. dairy sour cream	

In a kettle, cook beets, carrots, onion, water, salt and pepper until vegetables are tender, about 20 minutes. Add beef broth and cabbage. Cook, uncovered, 15 minutes. Stir in butter and lemon juice. Spoon into bowls. Top with a spoonful of sour cream. Yield: 6 servings.

Norwegian Kringla

Linda Fawcett

1 c. sugar	1 stick margarine
1 c. buttermilk	3 tsp. baking powder
1 scant tsp. baking soda	1 egg
1/2 tsp. vanilla	3 c. flour

Combine ingredients. Chill overnight. Roll out to size of pencil and shape into circles or eights (pretzels). Place on ungreased cookie sheet and bake at 450° for 4 to 5 minutes, or until light brown. Don't overbake.

Kringla

Merlene Whisenand

2 c. sugar	2 tsp. baking soda
1 c. Crisco (1/2 oleo or butter)	1/2 tsp. nutmeg
2 c. buttermilk	1/2 tsp. vanilla
2 eggs	Pinch of salt
5 tsp. baking powder	6 c. flour

Combine ingredients. Put in refrigerator overnight. Knead in more flour (about 1 cup so it isn't too sticky) as you start to make the kringla. Pull off a little hunk, roll in flour, then roll into a string about the diameter of a fat pencil. Tie in knot by taking both ends, crossing them and placing them over the middle of the string. Carefully place on the cookie sheet. Bake for 5 minutes in a VERY HOT OVEN (475°).

Sarma

(Pigs In A Blanket)

John Zagar

1/3 c. rice

1 lb. ground beef
1/2 lb. fresh pork

Soak 1 hour.

1/4 c. onion
Garlic powder
Salt
Pepper
Chili powder

Oregano
Grated cheese
Catsup & milk (enough to make it
quite moist)

Mix all together.

1 head cabbage, with loose leaves

Pick whole leaves from head and steam in boiling water until slightly limp. Put a heaping tablespoon of mixture in each leaf. Roll like an envelope and secure with a toothpick. Layer in a Dutch oven as follows: little water, sauerkraut, pig in blanket, sauerkraut. Cook in oven at 325° to 350° for 2 1/2 hours.

Note: Can put potatoes in same pan to cook the last hour.

Mom's Clvechens

(German Origin)

Frances Kruse

1 1/2 c. sugar	About 4 c. flour
3/4 c. molasses	1 T. cinnamon
1 1/2 c. shortening	2 T. ground Anise
1/2 T. baking soda (dissolved in 1 T. vinegar)	2 eggs

Cream sugar and shortening. Add eggs and molasses; beat well. Stir in baking soda and vinegar. Add sifted dry ingredients. Add only enough flour to make a dough that handles easily. Chill dough. Form into rolls 1/2-inch in diameter; chill several hours, or overnight. Cut into slices 1/4-inch-thick and bake for 6 to 8 minutes at 350°.

Appetizers & Beverages



Notes & Recipes



Appetizers & Beverages

Appetizers

Can't Quit Eating 'Em Oyster Crackers

Beth Mitchell

1 bag oyster crackers
2/3 c. Puritan oil

1 env. original ranch dressing
2 tsp. dill weed

Combine dressing and dill. Add oil and stir. Add crackers and toss to coat thoroughly.

Spiced Pecans

Avis Steensland

1/4 c. butter or margarine
1/2 tsp. hot pepper sauce
1 tsp. Worcestershire sauce

1 tsp. garlic salt
2 c. lg. pecan halves

Melt butter and spices. Coat the nuts with this mixture and toast them at 325° until brown (about 10 minutes). Stir occasionally as they toast. Drain on paper towel.

Date Hors d'oeuvres

Sherrie Cretsinger
Bacon

Dates
Colby cheese

Split dates and place a small cube (1/2 x 1/4 x 1-inch) of cheese inside. Wrap 1/2 slice bacon around date. Hold by inserting toothpick through date. Broil until bacon is crisp.

Caramel Popcorn

Joyce Miller

3 qt. popped corn

1 c. peanuts

Cream 1/2 cup butter (room temperature) and 1/2 cup brown sugar. Put on corn and peanuts. Mix by hand. Spread out in cake pan. Bake until golden brown, 8 to 12 minutes in 350° oven.

Oyster Cracker Snacks

Merlene Whisenand

3/4 c. salad oil

1/2 tsp. dill weed

1 (1 oz.) pkg. Hidden Valley Ranch
milk recipe original ranch salad
dressing mix

1/4 tsp. lemon pepper

1/4 tsp. garlic powder

12 to 16 oz. plain oyster crackers

Whisk together the first 5 ingredients. Pour over crackers, stirring to coat. Place on baking sheets and bake at 175° for 15 to 20 minutes. Yield: 11 to 12 cups.

Microwave Stuffed Mushrooms

Sharon Zagar

24 med.-size fresh mushrooms

1/2 c. blanched almonds, chopped

4 green onions

2 T. cooking or dry sherry

1 med. red pepper, diced

1/2 c. mayonnaise

1 (6 1/2 oz.) can crabmeat, drained

1/2 tsp. salt

Remove stems and chop. In a 2-quart casserole, place stems, onions and red peppers; cover with lid. Cook on HIGH for 2 1/2 to 3 minutes, until tender. Stir in crabmeat and remaining ingredients. Fill caps with mixture. Line large platter with paper towel. Arrange caps in circles. Cook for 5 to 6 minutes, until hot. Yield: 24 mushrooms, 24 calories each.

Johnny and Kay's Onion Rings

Avis Steensland

6 med. Bermuda or mild white onions, sliced	2 c. milk
All-purpose flour	3 eggs, beaten

Pour between eggs and milk into shallow pan, and mix. Drop onion rings into pan and swish rings around until each is well coated with liquid. Lift a few rings out of liquid; shake over pan to drain. Drop into pan of flour, coating each well. Shake off excess flour. Fry in deep, hot oil (375°), stirring once with a fork to separate. When rings are golden brown, remove from oil; drain on paper towel. To keep rings crispy, salt just before serving.

"Scramble"

Billie Witt

2 lb. mixed salted nuts	1 (6 1/2 oz.) pkg. pretzel sticks, slim
1 (12 oz.) pkg. bite-size shredded wheat (Chex)	2 c. salad oil
1 (10 oz.) pkg. oat cereal (Kix)	2 T. Worcestershire sauce
1 (6 1/2 oz.) bite-size rice squares (Chex)	1 T. garlic salt
	1 T. seasoned salt

Mix all ingredients in a large pan. Bake in slow oven (250°) for 2 hour, stirring and turning with a wooden spoon every 15 minutes, being careful not to crush cereals. Yield: 8 quarts; lasts 2 or 3 weeks.

I mix the seasonings, Worcestershire sauce and salad oil together, as it seems easier to distribute over cereals. I've had this recipe for years.

Preparing Nature's Bounty's Gorp

Marie Heins

BASIC RECIPE:

ONE PART NUTS OR SEEDS:

Peanuts	Sunflower seeds
Walnuts	Sesame seeds
Pecans	Filberts
Cashews	

ONE PART DRIED FRUIT (chopped fine):

Dried pineapple	Figs, dried
Raisins	Peaches, dried
Dates	Pears, dried
Dried apricots	

1 part unsweetened cereal, popcorn or chow mein noodles

Mix all ingredients together.

Gorp is great for camping and hiking. This can be put in individual bags and sent along with lunches. It is a high protein snack.

Italian Appetizer

Mary Gyurcsik

Combine:

3 lb. tomato wedges
1/2 c. parsley
4 tsp. sweet basil
2 c. vegetable oil
Salt & pepper

1 1/2 lb. green peppers (preferably Anaheim or Mexican chilies-- can use bell peppers)
3/4 c. olive oil
5 to 6 crushed garlic cloves
3 T. oregano
2 T. rosemary

Mix thoroughly. Let stand in refrigerator at least 8 to 10 hours. Serve in a large bowl with side platter of sliced French or Italian bread.

Cultured Cucumber Slices

Marie Heins

1 c. plain yogurt
1/4 tsp. turmeric
1/2 tsp. salt

2 med. unpeeled cucumbers, thinly
sliced

Combine yogurt, salt and turmeric. Toss with cucumbers to coat evenly. Cover; chill several hours.

Calories: 19 per 1/3 cup serving.

Broiled Eggplant Treats

1 eggplant
Ketchup or tomato sauce
Sliced or grated cheese

Oil, for baking sheet
Italian seasoning

Cut eggplant in 1/4-inch slices. Oil baking sheet. Rub eggplant slices on baking sheet to coat each side slightly with oil. Broil 5 minutes. Spread each slice with ketchup or sauce; sprinkle with seasoning and top with cheese. Broil until the cheese melts, about 5 minutes. Yield: 4 servings.

Spinach Balls

Marie Heins

2 (10 oz.) pkg. frozen, chopped
spinach
1 c. grated Parmesan cheese
3/4 c. softened butter

2 c. crushed herb-seasoned
dressing
6 eggs, slightly beaten
Salt & pepper, to taste

Cook spinach according to package directions and drain well. Combine all ingredients, including spinach, and mix well. Roll into walnut-sized balls. Place on ungreased cookie sheets and bake 10 minutes in 350° oven. Yield: 50 spinach balls.

Note: May be made ahead and frozen up to 3 months. Just bring to room temperature and bake.

Vegetable Pizza

Loa Christensen

2 pkg. crescent rolls
8 oz. cream cheese
1/2 c. Miracle Whip

1 tsp. onion flakes
1/2 tsp. garlic salt
1/2 tsp. salt

Chopped assorted vegetables: green pepper, green onion, ripe and/or green olives, tomato, cucumber, broccoli, cauliflower, shredded carrot.

Lay rolls in a jellyroll pan and press together to create a crust. Bake according to directions and cool. (This can be done the day before.) Mix the next 5 ingredients to create the "sauce" and spread on the cooled crust. Sprinkle with chopped vegetables.

Note: We cut the pizza before topping it with vegetables. Shredded cheese can be added.

Cheese Ball

Quinn McBride

2 pkg. cream cheese
1 lb. grated Cheddar cheese
1/4 tsp. celery salt
1/2 tsp. salt

1 sm. onion
2 tsp. Worcestershire sauce
1/4 tsp. garlic salt

May roll in almond slices, if desired.

Cheese Ball

Margaret Hitzhusen

8 oz. cream cheese
1 can tuna
2 tsp. grated onion

1 tsp. horseradish mustard
1 T. lemon juice

Soften cream cheese. Add remaining ingredients. Shape into balls. Cover with chopped pecans or parsley.

Good on crackers.

Christmas Cheese Ball

Sherrie Cretsinger

**1 lg. pkg. Philadelphia cream
cheese**
**1 med.-size ctn. cottage cheese
(small-curd)**

**1 c. chopped pecan nuts
Fresh parsley**

Mix well and form into balls. Roll in chopped fresh parsley. Set in refrigerator to set up.

Chili Con Queso

Loa Christensen

1 lb. Velveeta cheese, cubed **2 T. instant minced onion**
1 can tomatoes & chilies, chopped
 (drain & reserve part of the juice)*

*One can of Ro-Tel tomatoes can be substituted for this.

Put cheese cubes in a medium-sized mixing bowl. Microwave on HIGH 1 minute, and stir. Add chopped tomatoes, chilies and part of juice, plus onion. Cook on medium setting for 2 minutes. Stir twice during cooking. Add more juice if the consistency is too thick.

Chili Bean Dip

Merlene Whisenand

Mix together:

8 oz. cream cheese

1 can chili, without beans

Put all together in crock-pot on low heat. When hot and bubbly, it is ready to serve on taco chips.

This was one of the favorites of Kelley Elementary School employees. Made a great treat for birthdays or potlucks.

Hot Cheddar Bean Dip

Cheryle Harmon

1/2 c. mayonnaise	1 (16 oz.) can pinto beans, drained & mashed
1 c. shredded Cheddar cheese	
1 tsp. hot sauce	1 (4 oz.) can chopped green chilies

Stir all ingredients until well mixed. Pour into small oven dish. Bake at 350° for 30 minutes, or until bubbly. Serve with chips.

Houston-to-Chicago Spinach Dip

Carolyn Edmonds

2 cans artichoke hearts, well drained (You could try the marinated artichoke hearts for a change. I use the plain. I cut the artichoke hearts into smaller pieces.)	1 sm. onion, finely chopped (I use 2 bunches green onions)
1 c. shredded Mozzarella cheese	1 c. <u>real</u> mayonnaise (I use Hellmann's mayonnaise)
1 c. shredded Parmesan cheese	Dash of garlic (I use the minced garlic in a jar - 1 tsp. at least, but I like garlic)

1 box frozen, chopped spinach, thawed & squeezed dry

Mix and bake at 350° for 30 minutes. Good with vegetables, crackers and party breads.

You can add finely-chopped water chestnuts. I have also divided this into 2 baking dishes (I use 2 Corning Ware 1 1/2-quart casserole dishes) and in one dish I added a little Maytag Blu cheese and it was about a duplicate of the Maytag Blu Cheese Spinach Dip that they serve at Chips in Ankeny.

Fruit Dip

Kathy Parmenter

1 (8 oz.) pkg. cream cheese, softened	1/4 c. brown sugar
1/2 c. sugar	1 tsp. vanilla

Mix all ingredients together until smooth. Serve with fresh fruit.

Taco Spread

Sharon Zagar

**1/2 pkg. taco mix (dry)
Grated Cheddar cheese**

**8 oz. cream cheese
8 oz. sour cream**

Mix together. Garnish with shredded cheese. Can also top with chopped tomato, onion and green pepper. Serve with tortilla chips.

Artichoke Dip

Brenda Flaming

1 (14 oz.) can drained artichoke hearts, chopped	1 c. Parmesan cheese
1 c. mayonnaise	1 clove garlic

Bake in a 9-inch pie plate for 20 minutes at 350°. Serve warm.

Curry Dip

(Vegetable Dip)

1 c. mayonnaise or salad dressing	1 tsp. horseradish
1 tsp. garlic salt	1 tsp. minced onion (opt.)
1/4 tsp. garlic powder	1 tsp. curry
1 tsp. tarragon vinegar	

Combine and chill well. Serve with fresh vegetables.

Guacamole

Mary Gyurcsik

1 ripe (soft) avocado	1 med. red tomato, chopped in small pieces
2 T. mayonnaise	1 tsp. vinegar
1 T. sugar	Salt & pepper

Slice in half and remove seed from avocado. Scoop out flesh. Mash with fork until smooth. Add rest of ingredients and mix well. Serve with tacos, tortilla chip or Gorditas.

Shrimp Dip

Margaret Accola

6 oz. cream cheese	1/3 c. mayonnaise
2 T. chili sauce	1 tsp. lemon juice
1/2 tsp. Worcestershire sauce	1/4 tsp. onion
1 can shrimp, drained	

Mix with mixer. Chill.

Taco Bean Dip

Mary Gyurcsik

1 1/2 lb. hamburger, browned	1/2 med. onion, chopped
1 pkg. taco seasoning	1 (8 oz.) ctn. sour cream
1 can tomatoes & green chilies	1 can green chilies
1 jar picante (or salsa) sauce	1 can refried beans
2 to 2 1/2 lb. sharp Cheddar cheese	

Heat until Cheddar cheese is melted, then add sour cream. Serve warm.

Shrimp Plate

1 (8 oz.) pkg. cream cheese	2 (4 oz.) cans shrimp (or 1 - 8 oz. bag frozen salad shrimp)
Seafood cocktail sauce	

Soften cream cheese and spread on a 9- or 10-inch plate. Cover with 1/2 or 3/4 of a bottle of seafood cocktail sauce. Sprinkle shrimp on top. Chill.

Serve with a knife for spreading and Ritz or Town House crackers.

Egg Rolls

Avis Steensland

1 c. cooked, shredded pork	2 c. shredded bamboo shoots
1 c. shelled, cooked fresh shrimp (or canned shrimp), chopped fine	(canned)
1 1/2 c. celery, chopped fine	3 T. 5-spice Chinese seasoning
1 1/2 c. scallions, chopped fine	3 tsp. soy sauce
1/2 c. peeled water chestnuts, chopped fine	2 tsp. sugar
	Salt & pepper, to taste
	Egg roll wrappers (skins)

Pour 4 tablespoons peanut oil into a large heated skillet or wok. Add about 1 1/2 teaspoons salt. Add pork and shrimp; stir-fry for 2 minutes. Add next 4 ingredients and mix well; stir-fry for 5 minutes more. Add 5-spice Chinese seasoning, soy sauce, sugar, salt and pepper. Mix thoroughly and stir-fry 2 minutes, stirring constantly. Remove to large colander; drain and let cool.

Place about 3 tablespoons of mixture on center of skin, holding the ingredients together. Take the piece of skin nearest you and fold over the filling. Brush edges of skin with beaten egg. Fold both sides toward the center, then roll close and tight. The size should be about 1 1/2-inches in diameter, 4-inches long. Pour about 4-inches of oil into deep skillet or wok. Heat to about 350°; drop rolls into oil. Keep turning them, if necessary, until golden brown. Drain or dry with a towel. Cut each roll into 3 or 4 pieces.

Sausage Rolls

Nancy Neilson

1 (10 oz.) pkg. sharp Cheddar cheese, grated	1 lb. sausage, raw
	2 c. Bisquick mix

In top of double boiler, melt Cheddar cheese. Take off of stove; stir in sausage and Bisquick mix. Mix into 1-inch balls and freeze. Bake in 425° oven, until golden brown, about 20 to 30 minutes. Yield: 90 to 100 balls.

Good as hors d'oeuvres, or for breakfast or snacks, or with eggs.

Swedish Meatballs

(Fondue)

Joanne Cole

2 lb. lean hamburger	1 1/2 (12 oz.) ctn. sour cream
2 eggs	1 pkg. onion soup mix
2 can beef gravy	1 to 1 1/2 c. oatmeal

Mix hamburger, soup mix, eggs and oatmeal. Shape into bite-size meatballs. Place on cookie sheet. Bake at 350° for 45 minutes. Drain off drippings. Mix gravy and sour cream; heat through. Add meatballs. Heat in casserole dish. Put in fondue dish and warm up anytime.

Chicken Wing "Hors-Delicious"

20 to 25 broiler-fryer chicken wings, tips removed & discarded (cut each wing in 2 pieces at joint, butcher will do this for you)
1 c. water
1 c. soy sauce

1 c. granulated sugar
1/4 c. sweetened pineapple juice
1/4 c. salad oil
1 tsp. garlic powder
1 tsp. ground ginger

Mix ingredients together and pour over wings that have been placed in Tupperware or large Ziploc bag. Marinate overnight in refrigerator. Turn plastic container during marinating. Pour off juices. Place wings, not touching, on flat baking pan and bake at 350° for 45 minutes, uncovered. No need to turn wings over.

Meat Relish

1 env. plain gelatin
1/2 c. cool water
1/2 c. sugar
1/2 c. pineapple juice
1 c. water
3 T. vinegar

Dash of salt
1/2 c. thin sliced sweet pickle bits
1 c. pineapple
1/2 c. blanched slivered almonds or pecans

Soak gelatin in 1/2 cup cold water. Bring to boil the sugar, pineapple juice, water and vinegar. Pour above over gelatin. When gelatin begins to congeal, add remaining ingredients.

Tortilla Roll-Ups

Tim Bierbaum

3/4 lb. ground beef (or chicken, turkey, etc.)
1/2 tsp. oregano
1/4 tsp. garlic powder
1 to 1 1/2 c. spaghetti sauce
4 oz. shredded Mozzarella cheese (opt.)

1 c. cottage cheese
1 T. flour
1/2 tsp. basil
Salt & pepper, to taste
6 (6") tortillas

In a skillet, cook the beef until browned; drain off the fat. Stir in the cottage cheese and flour. Add the seasoning, as desired. Put a thin layer of tomato sauce in the bottom of a 9x9-inch baking pan. Spoon about 1/3 cup of meat mixture onto each tortilla; roll up jellyroll-style. Place the tortillas, seam-side down, in the tomato sauce in baking pan. Cover with foil; bake in 350° oven for 30 minutes. If desired, uncover and sprinkle with Mozzarella; bake for 3 minutes longer, or until cheese melts.

Barbecued Meatballs with Sauce

Marie Heins

SAUCE:

1 onion, finely chopped
2 T. vinegar
2 T. brown sugar

3 T. Worcestershire sauce
1/2 tsp. prepared mustard
1 c. water
1/2 c. celery, chopped

MEATBALLS:

1 lb. hamburger
1 egg

1/4 c. cracker crumbs
1 sm. onion, chopped
Salt & pepper, to taste

Combine all ingredients for the sauce and heat slowly. Work egg, crumbs, seasoning and onion into the meat. Shape into small balls and add to sauce. Stir to coat meatballs. Simmer for 1 hour in covered pan.

Barbecued Meatballs

Kay Davenport

1 lb. ground beef
1/2 c. dry bread crumbs or cracker
crumbs
1/3 c. minced onion
1/4 c. milk
1 egg

1 tsp. salt
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce
1 (12 oz.) btl. chili sauce
1 (10 oz.) jar grape jelly

Mix all ingredients, except chili sauce and grape jelly. Form into small balls, size desired. Brown in hot fat or 350° oven. In skillet, heat chili sauce and jelly until jelly is melted. Add meatballs. Simmer 30 minutes.

Quesadillas

Mary Gyurcsik

6 corn tortillas
3/4 c. (3 oz.) grated Monterey Jack
cheese

1/4 c. prepared tomato salsa

The rich flavor of the tortillas echoes the flavor of the hominy in the soup.

To prepare: Heat a nonstick skillet over high heat. Place a tortilla in the pan and top with a third of the cheese. Place another tortilla on top. Cook until the bottom tortilla is lightly toasted, about 1 1/2 minutes. Turn over and cook until the cheese has melted and the other tortilla is lightly colored, about 1 1/2 minutes more. Transfer to a plate and cover with foil to keep warm. Repeat with the remaining tortilla and cheese. Cut the tortillas into quarters. Top with a little salsa and serve. Yield: 4 servings.

Tortilla Wheels

Jean Kelly

1 (8 oz.) ctn. sour cream	1 jar picante sauce
1 (3 oz.) pkg. cream cheese, softened	1 (4 oz.) can chopped mild green chilies
2 c. (8 oz.) shredded Cheddar cheese	1/4 c. sliced ripe or green olives
Hot sauce, to taste	Garlic powder, to taste
	1 pkg. lg. 8" flour tortillas

In a small bowl, stir together cream cheese, sour cream, chilies, olives, cheese, garlic powder and hot sauce. Spread mixture on tortillas. Roll up each and chill for at least 8 hours, or overnight. Slice into pinwheels. Serve with picante sauce as a dip. Yield: 8 to 10 dozen appetizers.

Beverages

Hot Apple Cider

Frances Kruse

Place in basket of coffee pot:

1 1/2 tsp. cloves	6 cinnamon sticks
1 tsp. salt	1 1/2 c. brown sugar

Place in bottom of coffee pot:

2 qt. apple cider	1 1/2 qt. cranberry drink
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Perk as for coffee and serve immediately.

Coffeepot Punch

Kay Davenport

3 c. pineapple juice	1 1/2 tsp. whole cloves
3 c. cranberry juice cocktail	1 broken cinnamon stick
1 1/2 c. water	Dash of salt
1/3 c. brown sugar	

Put all liquid in pot and the rest in the basket. Yield: 10 cups.

Great Punch for Christmas

Merlene Whisenand

1 btl. champagne

2 1/2 c. cranberry juice
1/2 c. peach schnapps

This recipe was given to me by a friend - we use it frequently for Christmas time socials. It only makes about 10 to 15 (1/2-cup) servings.

Protein Drink

Marie Heins

2 c. milk	1/4 c. milk powder
1 T. wheat germ	1 T. nutritional yeast
1 tsp. lecithin granules	1 T. carob powder
Honey, to taste	1/4 tsp. cinnamon
1 tsp. vanilla extract	

Blend together all ingredients. Yield: about 3 cups.

Optional Additions: 1 raw egg, 1 tablespoon peanut butter, 1 banana, or other fruit.

Russian Tea

Sharon Zagar

2 c. Tang	2/3 c. instant tea
1 pkg. lemonade mix	1 tsp. cinnamon
1/2 c. sugar	3/4 tsp. ground cloves

Mix all together and store in glass jar or Tupperware.

Use 1 teaspoon per cup of boiling water.

Deb's Banana Punch

Jenny Bierbaum

3 bananas, puréed	1 qt. pineapple juice
1 (12 oz.) can frozen orange juice	3 c. sugar
1 (12 oz.) can frozen lemonade	6 c. water

Boil sugar and water for 3 minutes; cool. Mix with first 4 ingredients and freeze (5-quart pail works well). To serve, take out 4 hours early; add ginger ale, 7-Up, etc. Yield: about 5 quarts.

Banana Breakfast Drink

Marie Heins

1 c. (8 oz.) plain yogurt

1 med.-size ripe banana

1/2 c. milk

2 T. honey

2 T. orange juice concentrate

2 ice cubes

In blender container, combine yogurt, banana, milk, honey, orange juice concentrate and ice cubes. Blend until smooth. Serve immediately in chilled glasses. Garnish with orange slice and banana slice, if desired.

High-Five Slush

Loa Christensen

Combine:

2 (12 oz.) cans Five Alive frozen concentrate

1 (2 liter) btl. ginger ale

To make slush, fill a blender 3/4-full with ice. Add juice mix to half mark and crush the ice. Stir slush back into juice mix to desired consistency.

Instant Cocoa

Sharon Zagar

1 (8 qt.) pkg. powdered milk

2 lb. instant cocoa mix

1 c. powdered sugar

1/4 tsp. salt

6 oz. powdered cream

Summer Slush

Mary Gyurcsik

1 lg. can pineapple juice

1 lg. can frozen lemonade

2 pkg. raspberry Kool-Aid

2 c. sugar, to taste

1 pkg. frozen raspberries

Add water to make 1 gallon and mix well. Freeze until "slushy". Serve in ice cream dish or paper cup and a straw.

Very refreshing!

Christmas Punch

Judy Parks

2 c. banana purée (4 to 5 bananas)	1 (12 oz.) can frozen orange concentrate
1/4 c. sugar	
2 tsp. Fruit Fresh (lemon juice may be substituted for Fruit Fresh)	1 (12 oz.) can frozen lemonade concentrate
3 c. strawberry purée (fresh or frozen strawberries may be used, sweeten fresh berries)	1 (46 oz.) can red fruit punch 1 1/2 c. cranberry juice 1 qt. lemon-lime soda 1 pt. strawberry yogurt or sherbet

Blend bananas in blender or mixer. Add sugar and Fruit Fresh. Blend strawberries. Add to banana purée. If using yogurt, stir into puréed mixture. Combine purée, orange and lemon concentrates (thawed); chill.

To serve: pour mixture into punch bowl. Add chilled fruit punch and cranberry juice; stir well. Slowly add chilled carbonated beverage. If using sherbet, drop small scoops into punch. Serve immediately.

Note: You may want to make a frozen ring of fruit punch to float in the punch to keep it cold.

Citrus Zinger

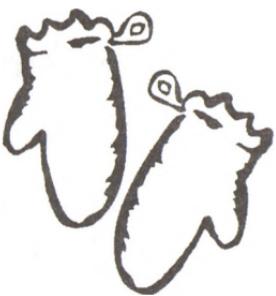
Marie Heins

8 Red Zinger tea bags	3 c. orange juice
2 c. boiling water	2 c. ice cubes
2 T. honey (or to taste)	2 c. sparkling water

Pour boiling water over tea bags and steep for 5 minutes. Remove tea bags. Add honey to hot tea. Stir in juice, ice and sparkling water. Serve over ice. Yield: 8 to 10 servings.

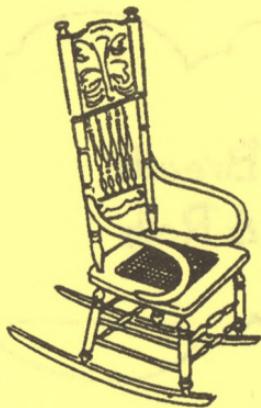
This zesty combination is sure to please the crowd at your next barbecue.

Notes & Recipes



Breads
& Rolls





Modern Granny

The old rocking chair is empty today,
For Grandmother no longer is in it,
She's off in her car to her office or shop,
And buzzes around every minute.

No one shoves Grandma back on the shelf;
She's versatile, forceful, dynamic,
That isn't a pie in the oven, my dear,
Her baking today is ceramic.

You won't see her trudging early to bed,
From her place in the warm chimney nook.
Her typewriter clickety-clacks thru the night,
For Grandma is writing her book.

Grandmother never takes one backward look,
To slow down her steady advancing,
She won't tend the babies for you anymore,
For Grandma has taken up dancing.

She isn't content with crumbs of old thought,
With meager and second-hand knowledge,
Don't bring your mending for Grandma to do,
Grandma has gone back to college!

Author Unknown

Breads & Rolls

Pecan Sour Cream Waffles

Judy Lehman

2 c. flour
2 c. sour cream
1 tsp. baking soda
1/2 tsp. salt
2 T. sugar

2 eggs
2 T. water, or more if batter is
thick (based on the thickness
of sour cream)
1/2 c. pecans

Sift dry ingredients. Separate eggs and beat whites until stiff. Add cream and water to flour mixture, then egg yolks. Beat until smooth and fold in egg whites. Sprinkle nuts over waffle iron before pouring on batter. Serve with butter syrup sauce.

Butter Syrup Sauce: To 8 parts of syrup, add one part melted butter (no substitutes).

Coconut Cream Coffeecake

Carolyn Edmonds

1 pkg. Duncan Hines yellow
cake mix
1 pkg. coconut cream instant
pudding mix

3/4 c. water
3/4 c. oil
4 eggs

SUGAR MIXTURE:
1/2 c. white sugar

2 1/2 tsp. cinnamon
1/4 c. chopped pecans

Mix cake mix, pudding mix, water and oil until moistened. Add the eggs, one at a time, and then beat for 6 minutes at highest speed on your mixer. Spread half the batter in a greased and floured 9x13-inch cake pan or bundt pan. Then sprinkle half the sugar mixture. Spread rest of batter and top with remaining sugar mixture. Bake at 325° for 35 to 40 minutes.

Variation: You can prick with a fork while warm and drizzle a powdered sugar icing over the top.

Chicago Pumpkin Loaves

Beth Mitchell

2 c. granulated sugar	1/2 tsp. baking powder
1 c. salad oil	1 tsp. baking soda
3 eggs	1 tsp. ground cloves
2 c. canned pumpkin	1 tsp. ground cinnamon
3 c. sifted all-purpose flour	1 tsp. ground nutmeg
1/2 tsp. salt	

Grease well 3 loaf pans. Preheat oven to 325°. In a bowl, at medium speed, beat sugar with salad oil until blended; add eggs, one at a time, beating after each addition. Continue beating until light and fluffy, then beat in pumpkin.

Sift together the rest of the ingredients. At low speed, beat flour mixture into pumpkin mixture. Divide batter among 3 pans. Bake 60 minutes, or until cake tester comes out clean. Cool in pans 10 minutes. Finish cooling on rack.

When cool, wrap in plastic, foil or waxed paper and store at room temperature. Yield: 3 (3 1/2 x 7 1/2-inch) loaves.

Note: May be frozen.

Alene's Coffeecake

Merlene Whisenand

2 c. sugar	4 beaten eggs
1/2 c. shortening, oleo or butter	1 c. brown sugar
3 c. flour	2 T. flour
1 c. milk	1 c. nuts
1/2 tsp. salt	2 T. butter
1/2 tsp. baking powder	1 tsp. cinnamon
1 tsp. vanilla	

Mix all ingredients in the order given, except for the brown sugar, etc. Pour half of the batter into the pan; sprinkle with the brown sugar, cinnamon and butter which has been mixed together. Pour the rest of the batter over it. Bake for 35 minutes at 375°.

This has been in the family for 20 years and we really enjoy it.

German Butterkuchen

Virginia Reams

1 c. milk	1/2 c. sugar
1 tsp. salt	1/2 c. shortening
1 1/2 pkg. yeast	1 tsp. sugar
1/4 c. warm water	2 eggs
3 1/4 c. unsifted flour	

Scald the milk; add the 1/2 cup sugar, salt and shortening; cool to lukewarm. Dissolve the yeast and 1 teaspoon sugar in the warm water, then stir into cooled milk mixture. Beat the eggs with 1 cup of the flour. Add the rest of flour alternately with milk-yeast mixture, mixing well after each addition. Pour into a greased 9x13-inch pan, spreading dough evenly. Set in a warm place to rise for 45 minutes. Sprinkle with butter topping (below) and almonds. Bake at 375° for 30 minutes.

Butter Topping: Cut 1/2 cup butter into 1 cup sugar and 1/2 teaspoon cinnamon.

Italian Parmesan Bread

Lucy Elrick

1 pkg. yeast	1 1/2 tsp. dry onion
3 c. flour	1 tsp. salt
1 egg, beaten	1/2 tsp. Italian seasoning
1 c. water	1/2 tsp. garlic salt
1/4 c. oleo, softened	1/2 c. Parmesan cheese, divided
2 T. sugar	

In a large bowl, dissolve yeast in warm water. Add 2 cups flour, 1/4 cup oleo, egg, sugar, salt and seasonings. Beat on low speed about 30 seconds. Mix on medium speed for 2 minutes. Stir in remaining flour and 1/3 cup Parmesan cheese; beat until smooth. Cover and let rise in warm place about 1 hour. Stir batter; spread in greased pans or 1 1/2-quart casserole; brush with melted oleo. Sprinkle with remaining cheese; cover and let rise until doubled. Bake at 350° for about 35 minutes, or until light brown on top.

Pumpkin or Squash Biscuits

Marie Heins

2 c. canned pumpkin or prepared pumpkin	3 1/2 c. Bisquick or other prepared biscuit mix
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Preheat oven to 350°. In a medium bowl, add the pumpkin to the biscuit mixture; mix well together. Drop by spoonfuls onto an ungreased cookie sheet. Bake for 8 to 10 minutes. Serve warm with honey butter or fruit jam.

Biscuits for a Bishop

Beth Mitchell

1 pkg. buttermilk biscuits, cut into quarters & dipped in the mixture below	1/2 tsp. dill weed 1/4 tsp. onion flakes 1 T. grated Parmesan cheese
1/2 c. butter or margarine	1/4 tsp. salt
1/2 tsp. dried parsley flakes	

Place in 8x8- or 9x9-inch pan. Bake in preheated oven at 425° for 8 to 10 minutes, or until nicely browned.

Serve hot for snack, or with steak and salad.

Three-Day Buns

Jan Tope

At noon, dissolve:

1 pkg. dry yeast	1 1/2 c. cold water
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In evening, add 2 1/2 to 3 cups flour to make a stiff sponge.

Next morning, add to sponge:

1 c. sugar	1/2 c. lard
3 tsp. salt	1 c. water

Mix well.

Add:

4 to 6 c. flour, to make smooth dough

Knead until dough is smooth and firm. Knead down at noon. In the evening, mold into buns. Place on cookie sheet, about 1 inch apart. Let stand overnight. In the morning, bake in a 400° oven for 15 to 20 minutes.

Cranberry Muffins

Marla Hansen

1 c. raw, chopped cranberries	1/4 c. sugar
1/2 c. sugar	1 egg
2 c. flour	3/4 c. buttermilk
1/4 tsp. salt	1/4 c. melted oleo
3/4 tsp. baking soda	

Clean, wash and chop cranberries. Mix them with 1/2 cup sugar and set aside. Sift flour and measure. Measure salt, baking soda and 1/4 cup sugar; sift with flour. Beat egg. Measure buttermilk and melted shortening. Add to egg; stir until well mixed. Pour into floured mixture; stir only until just blended. Add cranberries; stir lightly. Pour into greased muffin tins. Bake at 350° for 20 minutes.

Texas Cornbread

Avis Steensland

2 eggs, beaten	1 c. shredded Cheddar cheese
1/2 c. vegetable oil	1 (4 oz.) can chopped green chilies, drained
1 c. sour cream	1 T. sugar
1 c. yellow cornmeal	1/2 c. diced onion
1 c. cream-style corn	
3 tsp. baking powder	

Combine cornmeal, baking powder and sugar. Add rest of ingredients; mix well. Bake in well-greased bundt cake pan for 35 to 40 minutes, or bake in 1 large, well-greased iron skillet for 30 to 40 minutes, in preheated oven at 400°.

Banana Bread

1 stick margarine	2 c. flour
1 c. sugar	1 tsp. baking powder
1 egg	1/2 tsp. baking soda, mixed with
3 T. sour milk or sweet milk	1 c. mashed bananas
Nuts (opt.)	

Mix shortening and sugar; add egg and dry ingredients. Add mashed bananas and milk. Put into 2 small loaf pans, well-greased. Sprinkle with sugar and cinnamon. Bake slowly for 45 minutes in a 325° oven.

Whole Wheat Bread

2 pkg. yeast	1 c. brown sugar
4 c. warm water	1 c. hot water
4 T. sugar	5 T. shortening
4 tsp. salt	3 c. whole wheat flour
4 c. white flour	

Dissolve yeast in 4 cups warm water; add sugar, salt and 4 cups white flour. Beat until smooth. Keep the dough in a warm place until it is light and bubbly. Dissolve brown sugar in 1 cup hot water. Add shortening to brown sugar mixture. Cool to lukewarm. Add to the yeast-flour mixture. Add 3 cups whole wheat flour. Mix until smooth. Add additional flour until dough is stiff. Turn the dough onto a lightly-floured board. Knead until smooth, about 10 minutes. Place in greased bowl. Turn over to grease all surfaces. Cover with damp cloth and let rise in a warm place until double. Turn onto floured board and form 4 loaves. Place in greased loaf pans. Let rise until double and rounded in pans. Bake 20 minutes at 350° and 20 minutes at 325°. Grease tops of warm bread with butter.

Lemon Muffins

Dick Fawcett

2 c. flour	1/2 c. sugar
3 tsp. baking powder	1/2 tsp. salt
1 T. grated lemon peel	3/4 c. milk
1/3 c. oil	1 egg

Mix all together. Bake at 400° for 15 to 20 minutes.

GLAZE: 1/8 tsp. nutmeg

1/3 c. powdered sugar 2 tsp. lemon juice

Mix together. When about done, brush glaze on top and put back in oven for a minute or two.

Overnight Coffeecake

Sharon Zagar

2/3 c. oleo	2 T. powdered milk
1 c. sugar	1 tsp. baking soda
1/2 c. brown sugar	1/2 tsp. salt
2 eggs	1 tsp. cinnamon
2 c. flour	1 c. buttermilk

Mix in order given. Pour into a 9x13x2-inch pan.

Sprinkle with topping.

1/2 c. brown sugar 1/2 tsp. cinnamon
1/2 c. nuts

Cover pan with Saran or lid and place in refrigerator overnight. Remove cover and bake at 350° for 30 to 35 minutes.

Totenbeinli

(Dead Bones)

Stephanie Hofer

3 oz. butter

Beat until smooth.

Add and mix well:

9 oz. sugar

3 eggs

1 tsp. cinnamon

Add and put dough fast together:

12 oz. flour

9 oz. almonds & hazelnuts (some whole, some ground)

Put dough in refrigerator for 1/2 hour. Roll dough in strips (1 1/2 inches high, 4 inches wide) and put them on a greased baking sheet. Bake at 350° for 25 minutes. Slice the warm strips in 1/2-inch slices; put them with the light-side on the baking sheet. Bake the cookies a second time at 250° until lightly browned.

Holiday Banana Bread

Jane Caes

1/3 c. shortening

1 3/4 c. flour

2/3 c. sugar

2 3/4 tsp. baking powder

2 slightly-beaten eggs

1/2 tsp. salt

1 c. mashed bananas

1 c. mixed candied fruit

1/2 c. nutmeats

1/4 c. raisins

Sift dry ingredients. Add nuts. Place shortening in bowl. Gradually beat in sugar. Add eggs, flour and bananas. Fold in fruit and raisins. Bake at 350° for 60 to 70 minutes. Let cool 1/2 hour. Yield: 2 small loaves.

Easy Grape-Nuts Bread

Evy Sheldahl

2 c. sour milk

2 eggs, beaten

1 c. Grape-Nuts

1/2 tsp. baking powder

4 c. flour

1 tsp. baking soda

1 c. sugar

4 T. melted oleo or oil

Mix milk and Grape-Nuts; allow to soak for a few minutes. Beat eggs. Add sifted dry ingredients. Add melted oleo. Add sour milk and Grape-Nuts mixture. Pour into 2 greased and floured loaf pans. Sprinkle top with cinnamon and sugar. Bake 45 minutes to 1 hour at 350°.

(1 1/2 tablespoons vinegar and 1 cup milk equals 1 cup sour milk).

Breakfast Rolls

Merlene Whisenand

The night before you want to serve these, butter pan and place 20 frozen Rhodes dinner rolls, evenly spaced, in a 9x13-inch pan. Sprinkle 1 package butterscotch pudding mix (not instant) over rolls.

On the stove or in microwave, melt:

1/2 c. brown sugar	3/4 tsp. cinnamon
1/4 c. butter	

Pour over rolls.

Let stand overnight (not in a warm place). Next morning. Bake in a 350° oven for 25 to 30 minutes. Turn out upside-down on serving platter.

Caramel-flavored sticky rolls - delicious!

Zucchini Bread

Jan Tope

3 eggs	1 c. salad oil
2 tsp. vanilla	2 c. sugar
3 c. flour	1 tsp. cinnamon
1 tsp. baking powder	1 c. chopped nuts
1 c. coconut	3 c. zucchini, grated raw, unpeeled

Mix eggs, salad oil, sugar and vanilla. Add flour, cinnamon, baking powder, salt and baking soda. Mix and add nuts, coconut and zucchini. Bake in greased loaf pans, 3 small metal loaf pans at 325° for 1 hour, or 5 miniature foil pans at 325° for 45 minutes.

Very moist.

Cranberry-Walnut Bread

Cheryle Harmon

2 c. flour	1 1/4 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1/2 tsp. baking soda	1 egg
2 T. melted butter or margarine	1/2 c. orange juice
2 T. hot water	1 c. whole cranberries
1/2 c. chopped walnuts	

Combine dry ingredients; add egg, butter, orange juice and hot water; mix well. Stir in cranberries and walnuts. Pour into greased loaf pans. Bake at 350° for 1 hour and 10 minutes. Cool 10 minutes; remove from pan. Yield: 1 large or 4 small loaves.

Southern Gal Biscuits

Frances Kruse

2 c. sifted flour	2 T. sugar
4 tsp. baking powder	1/2 c. shortening
1/2 tsp. cream of tartar	1 egg, unbeaten
1/2 tsp. salt	2/3 c. milk

Sift dry ingredients together into a bowl; add shortening to flour mixture and blend together until the mixture is of a cornmeal-like consistency. Pour milk into flour mixture slowly. Add the egg. Stir to a stiff dough. Knead 5 times. Roll to 1/2-inch thickness. Cut with 1 1/2-inch cutter. Bake on a cookie sheet for 10 to 15 minutes at 450°.

Pumpkin or Squash Biscuits

Marie Heins

2 c. canned pumpkin or prepared pumpkin	3 1/2 c. Bisquick or other prepared biscuit mix
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Preheat oven to 350°. In a medium bowl, add the pumpkin to the biscuit mixture; mix well together. Drop by spoonfuls onto an ungreased cookie sheet. Bake for 8 to 10 minutes.

Serve warm with honey butter or fruit jam.

Oatmeal Muffins

2 c. boiling water	1 c. white sugar
2 c. 100% bran cereal	6 egg whites
5 c. flour	1/4 c. nonfat powder milk
5 tsp. baking soda	1 T. vegetable oil
4 c. uncooked oatmeal	1 qt. buttermilk
1 c. tub margarine	1 c. raisins
1 c. brown sugar	1 c. nuts

Pour boiling water over bran. Set aside for later. Cream sugars and margarine. Add egg whites, powder milk, oil and buttermilk; mix well. Add soaked bran and mix. Add flour, baking soda, oatmeal, raisins and nuts. Mix only to distribute. Fill waxed baking cups or greased muffin tins 2/3-full of batter. Bake at 350°, or until done. Yield: 6 dozen muffins.

Note: Can refrigerate dough and bake later.

This is a low-cholesterol recipe for the family.

Cranberry and Orange Bread

Barb Kyte

Sift together:

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

Stir the following into the flour mixture:

1 c. cranberries, chopped (works best if they are frozen)	1/2 c. walnuts
	1 tsp. orange peel, grated

Combine the following and add to the flour mixture, stirring just until moist:

1 egg, beaten	2 T. salad oil
3/4 c. orange juice	

Bake in loaf pan (5 x 9 1/2 x 3 inches) at 350° for 50 minutes.

Sara Lee Coffeecake or Rolls

Joane Cole

2 c. hot milk	1 c. sugar
1 1/2 c. oleo	2 tsp. salt

Pour hot milk over oleo, sugar and salt. Dissolve 2 packages yeast in 1/2 cup warm water. Add 6 beaten eggs to cooled mixture. Add 9 cups flour and beat well (this is a soft dough). Cover in refrigerator overnight. You can make cinnamon rolls or coffeecake. For coffeecake, divide dough into 4 parts; roll into 4 rectangles.

Spread on each coffeecake:

1/4 c. oleo	1/4 c. pecans, or whatever
1/2 c. brown sugar	(creamed)
1 tsp. cinnamon	

This is for each coffeecake. Cut into 2-inch strips; stack in middle of greased round (8- or 9-inch) pan. Roll and twist strips like a pinwheel. Let rise about 1 or 2 hours. Bake at 350° for 20 to 25 minutes.

These are made for all special occasions in the Cole family and for church coffee.

Rhubarb Coffeecake

Vera Moore

2 c. brown sugar	2 c. flour
1/2 c. margarine	1 tsp. baking soda
2 eggs	1 tsp. vanilla
1 c. buttermilk	1 1/2 c. diced rhubarb

Mix all together. Cover with 1/2 cup sugar and 1 teaspoon cinnamon. Bake at 350° for 40 minutes in a 9x13-inch greased pan.

Breakfast Bundt Cake

Gwen Laird

1 pkg. yellow cake mix (that takes eggs)	3/4 c. oil
1 pkg. instant vanilla pudding	4 eggs
3/4 c. water	1 tsp. butter flavoring

1 tsp. vanilla

FILLING:

1/2 c. chopped nuts	2 tsp. cinnamon
1/2 c. sugar	Dash of salt

GLAZE:

1 c. powdered sugar	1/4 tsp. butter flavoring
2 T. milk	1/2 tsp. vanilla

Dash of salt

Grease bundt pan. Combine cake mix and pudding mix, oil and water. Add eggs, one at a time, while mixing. Beat at high speed for 8 minutes. Add butter flavor and vanilla towards end of 8 minute beating. Layer, starting with 1/2 batter, then 1/2 filling, 1/4 batter, 1/2 filling, 1/4 batter. Bake at 350° for 45 to 60 minutes. Remove and cool 8 minutes; remove from pan. Glaze while warm.

Notes & Recipes



Cakes, Cookies
& Candies



Notes & Recipes



Cakes, Cookies & Candies

Cakes

Poem

Mix well and bake the dainty cake
 And beat the frosty light;
 The sweetest plan to please man
 Is through his appetite.

Taken from 1926 Mirando and Hebbronville, Texas cookbook, submitted by Marie Heins.

Minnesota Chocolate Cake

Merlene Whisenand

2 c. flour

1 c. buttermilk

1 1/2 c. sugar

2/3 c. oil

1/2 c. cocoa

1 c. hot water or hot, strong coffee

1/2 tsp. salt

1 egg

1 T. baking soda (yes, that is
 correct - it is a tablespoon of
 baking soda!)

1 tsp. vanilla

Batter will be thin. Bake in a large (9x13-inch) or 3 layer pans for 30 to 40 minutes at 350°.

Frost with the following:

1 c. sugar

1/2 tsp. salt

1 c. boiling water

3 T. butter or oleo

3 T. cornstarch

2 sq. chocolate or cocoa equivalent

1 tsp. vanilla

Combine all together and cook until thick. Frost immediately while the cake is still warm.

Maybelle's Chocolate Cake

Cheryle Harmon

1/2 c. Crisco	1 1/2 c. sugar
1 c. brown sugar	2 eggs, unbeaten
1 c. sour cream	3 sq. semi-sweet chocolate, melted
1/4 tsp. salt	1 tsp. vanilla
2 1/2 c. flour	1 tsp. baking soda

Beat all ingredients; add 1 cup boiling water. Pour into a greased and floured 9x13-inch pan. Bake at 350° for 40 minutes.

Fresh Apple Cake

Merlene Whisenand

Mix together:

4 c. apples, peeled & diced	2 c. sugar
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Add:

1/2 c. oil	2 eggs, well beaten
1 c. nuts	2 tsp. vanilla

Sift and add dry ingredients:

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

Mix all together. Pour into a 9x13-inch pan. Bake at 350° for 1 hour. Good with whipped cream.

Note: Keeps well.

Cherry Chocolate Cake

Merlene Whisenand

1 pkg. chocolate cake mix	5 T. butter or margarine
3 eggs	1/3 c. milk
1 (21 oz.) can Wilderness cherry pie filling	1 (6 oz.) pkg. semi-sweet chocolate pieces
1 c. sugar	

Combine cake mix, eggs and cherry fruit filling. Mix until well blended. Pour into a greased and floured 9x13-inch pan. Bake at 350° for 35 to 40 minutes, or until cake springs back when lightly touched. Frost, when cool, with the following.

In a small saucepan, combine sugar, butter and milk. Bring to a boil, stirring constantly, and cook 1 minute. Remove from heat; stir in chocolate pieces until melted and smooth. Spread over cake.

Red Cake

Jean Kelly

2 oz. red food coloring

3 tsp. cocoa

Mix together and let stand.

1/2 c. Crisco

1 1/2 c. sugar

Cream well.

Add 2 eggs, food coloring and cocoa; beat well. Sift 2 1/2 cups cake flour (before measuring). Add 1 teaspoon salt, 1 cup buttermilk and 1 teaspoon vanilla. Beat well. Add 1 teaspoon vinegar and 1 teaspoon baking soda. Mix and add to bowl. Bake at 350° for 25 to 30 minutes in a sheetcake pan.

Frosting: Beat 2 sticks butter and 1 1/2 cups sugar well and set aside. Cook 3 tablespoons flour and 1 cup milk until thick. Add dash of salt and 2 teaspoons vanilla. Cool and then add 2 tablespoons butter-milk mixture, beating well after each 2 tablespoons.

Creme de Menthe Cake

Avis Steensland

1 white pudding cake mix

1 med. ctn. nondairy whipped

6 T. creme de menthe syrup

topping

1 can or jar fudge topping (as for
ice cream)

6 T. creme de menthe syrup

Use directions on cake mix box as printed, but reduce water by 6 tablespoons and replace with 6 tablespoons creme de menthe. Bake according to directions. Allow cake to partially cool.

While still warm, spread fudge topping on cake. Place in refrigerator until cool. Frost with whipped topping, to which 6 tablespoons creme de menthe has been added. Keep covered and refrigerated.

Note: Best if made 1 or 2 days before serving.

Wacky Cake

Merlene Whisenand

Mix all together:

3 c. flour	1 tsp. salt
2 c. sugar	2 tsp. baking soda
6 T. cocoa	

Add:

2 T. vinegar	12 T. melted butter
2 c. cold water	

Beat all together and bake in a 9x13-inch pan at 350° for 45 minutes, or until it shrinks from sides.

This recipe was given to me by my mother, Evy Meldrem. The nice part is that it contains no eggs.

Rhubarb Cake

Larry Howard

3/4 c. white sugar	3/4 c. brown sugar
1 stick oleo (soft)	2 eggs
1 c. milk	1 tsp. baking soda
1/2 tsp. salt	2 c. flour
1 1/2 to 2 c. finely-chopped rhubarb	

Mix and pour into cake pan.

TOPPING:

1/2 c. white sugar	1/2 tsp. cinnamon
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Mix together and sprinkle on after cake is in pan.

Bake at 325° for 35 to 40 minutes.

One of the most attractive things you can wear is a smile.

Ambrosia Cake

Margaret Eckel

1 box yellow cake mix	1 sm. can crushed pineapple, undrained
2 eggs	1 box instant vanilla pudding
1/2 c. water	8 oz. Cool Whip
1 sm. can mandarin oranges, drained	1 c. chopped nuts
1/2 c. oil	

Combine cake mix with eggs, water, orange segments and oil. Beat well. Bake in a greased 9x13-inch pan at 350° for 25 to 30 minutes.

Combine remaining ingredients for topping. Spread on cooled cake. Refrigerate.

Banana-Walnut Cake

Norma McBride

1/2 c. soft butter or margarine	1 c. chopped walnuts
1 1/2 c. packed light brown sugar	1 tsp. vanilla
2 1/4 c. sifted flour	3 eggs
1 tsp. baking soda	2 tsp. baking powder
1 1/3 c. mashed ripe bananas (3 or 4)	1/2 tsp. salt
	1/4 c. milk

In a large mixing bowl, cream butter, vanilla and sugar until light and fluffy. Beat in eggs. Sift together flour, baking powder, baking soda and salt. Mix bananas and milk. Blend dry ingredients into batter alternately with banana mixture. Stir in walnuts. Turn into 2 greased and floured 8- or 9-inch layer pans. Bake at 350° for 30 to 40 minutes. Cool 10 minutes. Turn out onto racks and cool completely. Frost with cream cheese frosting.

Strawberry Heaven

Mary Meeker

1 (11 oz.) pkg. angel food cake	1 (8 oz.) ctn. Cool Whip, thawed
1/2 c. strawberry fruit spread, divided	Strawberry slices (opt.)

Cut cake horizontally into 3 layers. Place 1 cake layer on serving plate. Spread 1/4 cup of the fruit spread on cake layer. Top with 1/4 cup of the whipped topping. Repeat layers, ending with cake. Frost top and sides of cake with remaining whipped topping. Refrigerate 1 hour, or until ready to serve. Decorate top and sides of cake with strawberry slices.

Note: Store leftover cake in refrigerator.

Lyla's birthday cake made by her dad, March 1999.

Miracle Whip Cake

Larry Howard

Cream:

1 c. Miracle Whip **1 c. sugar**

Add:

3 heaping T. cocoa	2 c. flour
1 c. cold water	1 tsp. vanilla
3 tsp. baking soda	

Bake at 350° for 15 to 20 minutes.

Double Dark Fudge Brownie Cake

Tim Bierbaum

1/2 c. corn syrup	1/2 c. margarine or butter
5 oz. semi-sweet baking chocolate	3/4 c. sugar
3 eggs	1 tsp. vanilla
1 c. flour	1 c. walnuts

Chocolate Glaze (recipe below)

Grease and flour 1 (9-inch) layer cake pan. In a large saucepan, bring corn syrup and margarine to a boil over medium heat. Stir occasionally. Remove from heat; add chocolate. Stir until melted. Add sugar. Stir in eggs, one at a time, then vanilla, flour and nuts. Pour into prepared pan. Bake at 350°.

Chocolate Glaze: In a small saucepan over low heat, melt 3 ounces of semi-sweet baking chocolate and 1 tablespoon margarine or butter, stirring often. Remove from heat. Stir in 2 tablespoons corn syrup and 1 teaspoon milk until smooth. Pour over top of brownie cake and spread over sides.

Let stand 1 hour before serving.

Snickers Cake

Connie Harris

1 German chocolate cake mix	3/4 c. chocolate chips
1/2 c. margarine	1 c. pecans
1/3 c. milk	1 pkg. caramels

Prepare cake mix according to directions. Bake half of batter in a prepared 9x13-inch pan at 350° for 20 minutes.

Melt caramels, margarine and milk until smooth (microwave works best). Put this on baked cake; top with chips and nuts. Dot remaining batter over all. Reduce oven to 250° and bake 20 minutes, then increase to 350° for 10 to 15 minutes.

Serve with whipped cream or ice cream.

Popcorn Cake

Connie Harris

3 qt. (12 c.) popped popcorn

Melt together:

1 lb. marshmallows

1/2 c. cooking oil

1 stick butter

Cook until smooth and bubbly. Pour over popcorn. Add 1 pound M&M's and 1/2 pound dry-roasted peanuts. Mix all together and press into a well-greased bundt pan. Let set for 10 minutes and put onto plate.

Banana Cake

Mary Gyurcsik

1 1/2 c. sugar

1/2 c. buttermilk

1/2 c. butter

1/2 tsp. baking soda

2 c. flour

1 tsp. baking powder

Pinch of salt

2 tsp. vanilla

2 eggs

2 lg. bananas, sliced

1 c. black walnuts (opt.)

Combine all ingredients; beat 2 minutes. Place in a 9x13-inch greased and floured pan. Bake at 350° for 30 minutes.

FROSTING:

2 c. powdered sugar

2 T. milk

1/4 c. melted butter

1 tsp. vanilla

1 c. nuts (opt.)

Combine ingredients. Let cake cool only slightly, then frost.

Rhubarb Cupcakes

Mary Gyurcsik

1 1/2 c. flour

1/2 tsp. baking soda

1/2 tsp. salt

3/4 c. brown sugar

1/3 c. oil

1 egg

1/2 c. buttermilk

1 tsp. vanilla

1/2 c. pecans

1 c. diced rhubarb

Pour into cupcake pan.

TOPPING:

1/4 c. brown sugar

1/2 tsp. cinnamon

1/4 c. chopped pecans

Mix and sprinkle over top. Bake at 375° for 20 to 25 minutes.

Cookies

Cranberry Cookies

Stephanie Hofer

1 c. shortening (I use Crisco)	3/4 c. brown sugar
3/4 c. white sugar	2 eggs
1 tsp. vanilla	2 1/4 c. flour
1 tsp. baking soda	1 (10 oz.) pkg. vanilla chips
1 1/2 c. craisins	1 c. chopped cashews

Drop onto ungreased cookie sheet. Bake at 350° for 10 to 12 minutes. Yield: 4 1/2 dozen.

Mammoth Soft Molasses Cookies

Miriam Fox, Marie Heins

1/2 c. butter	1 tsp. salt
1 c. dark molasses	1 tsp. baking soda
1/2 c. sugar	2 1/4 tsp. cinnamon
2 eggs, well beaten	1 tsp. ginger
4 c. flour	3/4 c. milk

Cook butter and molasses over low heat until butter is melted. Add sugar and eggs; blend. Sift dry ingredients. Add to molasses mixture alternately with milk; mix well. Drop from a large tablespoon onto baking sheet. Bake at 350° for 10 minutes.

Aggression Cookies

Marie Heins

3 c. brown sugar	1 T. baking soda
3 c. margarine or butter (or 1 1/2 c. of each)	3 c. flour
6 c. oatmeal	1 or 2 eggs

Put all this into a huge bowl and mash, knead, squeeze. Form it into small balls, midway between filbert (hazelnut) and English walnut size, on an ungreased cookie sheet. Butter the bottom of a small glass; dip it in granulated sugar and mash the balls flat. Keep doing it. (You need butter the glass bottom only once or twice, but redip it in sugar for each ball.) Bake at 350° for 10 to 12 minutes.

Melting Moments

Esther Brueck

1/2 lb. butter

1 1/2 c. flour

1/2 c. powdered sugar

Cream butter. Add sugar; beat. Add flour; beat for 10 minutes. Drop from teaspoon onto baking sheet (ungreased). Bake at 350° for 20 minutes.

Social Worker's Sweets

(Alias Pecan Crescents)

Beth Mitchell

1 c. butter or margarine (try to use at least 1/4 c. butter)	1 tsp. vanilla
1/4 c. sugar	2 c. sifted flour
3/4 tsp. salt	1 c. chopped pecans (or any other nut)

Cream butter and sugar. Blend remaining ingredients to a soft dough. Form into crescents (balls or logs). Place on ungreased cookie sheet. Bake at 300° for 30 to 40 minutes, until lightly browned. Roll in confectioners' sugar when cool. Yield: 60 cookies.

Molasses Sugar Cookies

Rick Lehman, Judy Lehman

3/4 c. shortening	2 c. sifted flour
1 c. sugar	1/2 tsp. cloves
1/4 c. molasses	1/2 tsp. ginger
1 egg	1 tsp. cinnamon
2 tsp. baking soda	1/2 tsp. salt

Melt shortening in a 3- or 4-quart saucepan over low heat. Remove from heat; cool. Add sugar, molasses and egg; beat well. Sift flour, baking soda, cloves, ginger, cinnamon and salt together. Add to first mixture. Mix well and chill thoroughly. Form into 1-inch balls. Roll in granulated sugar. Use greased cookie sheets; place balls 2 inches apart. Bake in 375° oven for 8 to 10 minutes. Yield: 4 dozen.

Note: If they bake flat instead of cracking, increase flour a little. Bottoms tend to burn in Teflon pan.

Chocolate Star Cookies

1 3/4 c. flour	1/2 c. sugar
1 tsp. baking soda	1/2 c. brown sugar, firmly packed
1/2 tsp. salt	1 egg, unbeaten
1/2 c. shortening	1 tsp vanilla
1/2 c. peanut butter	2 T. milk

Sift flour, baking soda and salt together. Cream together shortening and peanut butter. Gradually add to creamed mixture, the sugar and brown sugar. Add 1 unbeaten egg, vanilla and milk. Blend in the dry ingredients gradually. Mix thoroughly. Shape by rounded teaspoonfuls into balls. Roll in sugar, then place on ungreased cookie sheet. Bake at 350° for 8 minutes. Remove from oven and place a solid milk chocolate star on top of each cookie, pressing down so that the cookie cracks around the edge. Return to oven and bake an additional 5 minutes. Yield: about 3 dozen.

Ginger Cookies

Evalyn Peterson

1/2 c. shortening	2 tsp. baking soda
1/4 c. margarine	1/2 tsp. cloves
1 c. sugar	1 tsp. cinnamon
1/8 tsp. salt	1/2 tsp. ginger
1 egg	2 c. flour
1/4 c. molasses	

Shape into balls. Dip in sugar and bake on an ungreased cookie sheet at 350°.

Chocolate Cookies

Evelyn Button

Cream:

1 c. brown sugar	1/2 c. shortening
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Add:

1 egg	2 c. flour
1/2 c. milk	1 c. chopped nuts
1/2 tsp. baking soda	1/8 tsp. salt
1 tsp. vanilla	2 sq. melted chocolate
1 tsp. cream of tartar	

Mix well. Drop by teaspoon onto greased cookie sheet. Bake 10 to 12 minutes at 350°.

Frost with chocolate or white powdered sugar frosting.

Holiday Fruit Cookies

Jane Caes

1 c. shortening
2 c. brown sugar
2 eggs
1/2 c. sour milk
3 1/2 c. flour

1 tsp. baking soda
1/2 tsp. salt
1 1/2 c. pecan nuts
2 c. candied cherries, cut
2 c. chopped dates

Cream shortening and sugar. Beat in eggs. Stir in sour milk. Sift flour, baking soda and salt; add to creamed mixture. Add fruit and nuts. Chill 1 hour. Drop by teaspoon onto greased pan. Bake at 350° for 15 minutes. Garnish with half a cherry and nuts.

Snow Balls

Sharon Zagar

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

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

Mix all together and chill dough in refrigerator. Roll into small balls and place on ungreased cookie sheet. Flatten a little. Rolls should be 1 to 1 1/2 inches in diameter. Bake at 350° about 25 minutes. Remove from oven; immediately roll each cookie in powdered sugar. When cookies are cool, again roll them in powdered sugar.

Christmas Macaroons

Lois Pittman (Pastor's wife)

2/3 c. sweetened condensed milk 1 tsp. vanilla
3 c. shredded coconut

Mix all together until light and fluffy. Drop small amounts from teaspoon onto a well-greased cookie sheet, about 1 inch apart. Bake at 350° for 8 to 10 minutes. Cool on wire rack.

Christmas Holly

Margaret Hitzhusen

Melt in a double boiler:

1/2 c. margarine **1 pkg. small marshmallows**

Add:

5 c. corn flakes

Stir until coated. Drop by spoonfuls onto waxed paper. Add red hot cinnamon candies as the "berries."

Haystacks

Scott McBride

2 c. sugar
5 level T. cocoa
1/2 tsp. salt

1/2 c. milk
1 stick margarine
2 tsp. vanilla

Cook for 5 minutes.

Add:

1/2 c. coconut **1/2 c. nuts (opt.)**
3 c. quick Quaker oats

Drop with teaspoon onto cookie sheet. Let harden.

Sugar Cookies

Joane Cole

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

1 c. soft butter
2 eggs
1 c. sugar
1 tsp. vanilla

Sift all dry ingredients with fingertips, then work butter in with pastry blender. Beat eggs, sugar and vanilla. Add dry ingredients and mix. Chill for 1 hour, then roll dough out to 1/2- or 1/4-inch thick. Cut with cookie cutters. Place on cookie sheet and bake at 350° for 10 minutes.

FROSTING:

1/3 shortening **1/3 margarine**

Cream together; add 3 cups powdered sugar and 1/2 teaspoon vanilla. Add enough milk or cream until right consistency.

Gumdrop Jewels

Esther Brueck

1 c. butter	1/2 tsp. baking powder
1 c. light brown sugar	1/2 tsp. salt
1 egg	1 c. quick-cooking oatmeal
1 tsp. vanilla	1 c. cut-up gumdrops
1 3/4 c. sifted flour	1/2 c. chopped nuts
1/2 tsp. baking soda	

Cream butter. Gradually add sugar and beat until fluffy. Beat in egg and vanilla. Sift dry ingredients together. Add to creamed mixture. Stir in oats, gumdrops and nuts. Drop by rounded teaspoon onto greased baking sheet. Bake for 12 to 14 minutes at 350°.

Caramel Crackers

Avis Steensland

1 (10 oz.) box Ritz Bits crackers	1/2 c. light corn syrup
2 c. peanuts/cashews	1 tsp. vanilla
1/2 c. butter	1 tsp. baking soda
1 c. sugar	

Preheat oven to 250°. Combine crackers and nuts in a lightly-buttered, large, shallow baking pan. In a saucepan, bring butter, sugar and corn syrup to a boil; cook for 5 minutes. Remove from heat; add vanilla and baking soda. Quickly pour over crackers and nuts. Stir well. Bake 1 hour, stirring every 15 minutes. Pour onto waxed paper; break into pieces. Allow to cool. Store in airtight container.

Peanut Blossoms

Charleen Harris

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

Sift together.

Cream 1/2 cup margarine and 1/2 cup peanut butter. Gradually add 1/2 cup brown sugar, creaming well.

Add:

1 unbeaten egg	1 tsp. vanilla
2 T. milk	

Beat well. Blend in dry ingredients; mix thoroughly. Shape into balls and roll in sugar. Place on ungreased cookie sheet. Bake at 375° for 8 minutes. Remove from oven and top with chocolate stars, pressing down until cookie cracks. Return to oven for 2 to 5 minutes.

Old-Fashioned Sugar Cookies

Mary Gyurcsik

1 c. white sugar
1 c. real butter
3 egg yolks
3 T. milk
1/2 tsp. salt

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

Mix butter, sugar and eggs thoroughly; stir in milk and vanilla. Sift together flour, baking soda, salt and baking powder. Mix all together well. Chill dough 2 to 4 hours. Roll out on floured surface. Cut with cutter. Bake at 425° for 10 to 12 minutes.

Chocolate-Covered Cherry Cookies

Gwen Laird

2 1/4 c. flour
1/2 tsp. salt
1 c. butter
3/4 c. powdered sugar

1 tsp. almond extract
1/4 c. chopped nuts
1/2 c. chopped maraschino cherries
1 tsp. vanilla

Mix together. Roll into walnut-size balls. Bake 15 to 18 minutes at 350°.

Melt together:

1 pkg. chocolate chips
3 T. butter
1/2 c. milk

3 c. powdered sugar
A little paraffin wax

Dip cooled cookies into chocolate sauce.

Oatmeal Cookies

Evelyn Button

1/2 c. shortening
3/4 c. white sugar
1/4 c. brown sugar
2 eggs
1 1/2 c. rolled oats
1 1/2 c. flour
3/4 tsp. baking powder
1/4 tsp. baking soda

1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. ginger
1/2 tsp. salt
1/2 c. milk
1/2 c. nutmeats
Mashed ripe banana

Cream shortening and sugars until fluffy. Add unbeaten eggs. Mix well. Stir in oats. Sift flour. Measure and sift again, with remaining dry ingredients. Add flour mixture alternately with milk. Add nutmeats and banana. Drop by rounded teaspoon onto greased baking sheet. Bake 10 to 12 minutes in a 375° oven. Yield: 3 1/2 to 4 dozen cookies.

Norwegian Christmas Cookies

Marg Jacobson

3/4 c. butter
1/2 c. sugar
1 tsp. grated orange rind

1 egg
2 c. sifted flour

Mix butter, sugar, rind and egg. Stir in flour. Chill dough. Break off small pieces and roll with hands to pencil-size, about 6 inches long. Form each piece into a circle, bringing one end over and through in a single knot. Place on an ungreased cookie sheet. Brush top with a meringue of 1 egg white and 1 tablespoon sugar, beaten stiff. Press bits of red candied cherries or red gumdrops on center of knot. Add pieces of citron or green gumdrops for leaves. Bake 10 to 20 minutes at 400°.

Christmas Butter Cookies

Joanne Cole

1 1/4 lb. butter or margarine
1 1/2 c. powdered sugar
2 egg yolks

4 hard-boiled egg yolks
1 tsp. vanilla
4 c. flour

Mix butter, sugar and raw egg yolks together. Put hard-boiled egg yolks through sieve and add to above mixture. Add vanilla and flour. Put through cookie press and decorate as you like. Clean and cool cookie sheet every time you bake or cookies will not stick as they are pressed out. Bake at 325° to 350° until browned.

Grandma Bea's Orange Cookies

Cheryle Harmon

1 1/4 c. sugar
2 eggs
1 tsp. baking soda
3 c. flour
1/4 c. orange juice
Rind from 1 orange

3/4 c. Crisco
1 c. sour milk or buttermilk
2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Mix all ingredients and chill dough. Drop by tablespoon onto cookie sheet. Bake at 350° for 10 minutes. Frost with powdered sugar mixed with orange juice.

Pecan Tarts

Norma Bennett

8 oz. cream cheese (not light) **1 1/3 c. oleo**
2 2/3 c. flour

Blend cream cheese and oleo. Stir in flour. Chill about 1 hour. Shape in 1-inch balls. Place in ungreased miniature muffin pans. Press dough against bottom and sides.

2 lg. eggs	2 c. brown sugar
2 2/3 T. oleo, softened	2 2/3 tsp. vanilla
1 3/4 c. chopped pecans	Dash of salt

Beat egg, brown sugar and softened oleo. Add vanilla and salt. Beat until smooth. Add pecans. Fill cups 1/2-full, or more. Bake 25 minutes at 325°.

Rice Krispie Marshmallows

Avis Steensland

1 pkg. lg. marshmallows	1 can Eagle Brand sweetened
1/2 lg. box Rice Krispies	condensed milk
1 (14 oz.) pkg. caramels	1 stick margarine

Combine last 3 ingredients and melt in a saucepan over very low heat. (Best to use double boiler to keep caramel mixture warm.) Dip marshmallow into caramel mixture using a fondue fork or small skewer, then dip or roll in Rice Krispies. Let stand a few minutes and pat into ball with hands. Place on waxed paper to cool. Store in airtight container.

To communicate is the beginning of understanding.

Chocolate-Dipped Oatmeal Lace Cookies

Avis Steensland

1 lg. egg, beaten lightly	1/4 tsp. salt
1/4 c. granulated sugar	1/4 tsp. almond extract
1/4 c. firmly-packed light brown sugar	1 T. unsalted butter, melted & cooled
1 c. old-fashioned rolled oats	4 oz. semi-sweet chocolate, chopped coarse

In a bowl with an electric mixer, beat the egg with the brown sugar and granulated sugar until mixture is thick and pale. Add oats, salt, almond extract and butter; stir until combined well. Drop batter by rounded teaspoons, 3 inches apart, onto baking sheets lined with buttered foil; flatten each mound with the back of a fork dipped in water. Bake cookies in middle of a preheated 325° oven for 7 minutes, or until golden around the edges. Let cookies cool on baking sheets; peel them off the foil gently.

In the top of a double boiler set over barely-simmering water, melt the chocolate. Holding each cookie by the edge, dip into chocolate to coat half. Put cookies on racks while the chocolate hardens. Yield: about 30 cookies.

Note: Cookies will be very thin.

Harriett's No-Bake Cookies

Avis Steensland

2 eggs	1/2 c. chopped nuts
1 c. sugar	2 c. fresh mini marshmallows
3/4 c. margarine, softened	1 (6 oz.) pkg. butterscotch chips
2 1/2 c. crushed graham crackers	3 T. peanut butter
1/2 c. coconut, flaked	

Beat eggs; add sugar and softened margarine. Transfer mixture to a large, heavy skillet. Boil slowly 2 minutes (scorches easily). Let cool until warm; add crushed graham crackers, coconut, nuts and marshmallows. Mix well and press firmly into a 9x13-inch baking pan.

Frost with butterscotch chips melted with peanut butter. Frost immediately. Cool before covering.

Jeweled Pyramids

Gwen Laird

2 1/2 c. flour

1/2 c. brown sugar

1/2 c. butter

1 tsp. vanilla

1/2 c. margarine

Mix until like pie dough. Roll tablespoon amounts into balls, then shape into cones. Place on ungreased cookie sheet. Bake 8 to 10 minutes at 350°. Cool.

Dip tops in caramel sauce made of 26 caramels and 1/4 cup of milk, melted together. Then dip into 1 cup chopped pecans.

Chocolate Snowballs

Lynne Zager

Melt 1 (12-ounce) package chocolate chips in 1 can sweetened condensed milk.

Add:

1 1/2 c. graham cracker crumbs **1/2 c. chopped dates**
1/2 c. chopped walnuts or pecans

Cool 1 hour. Make small amounts of mixture into balls and roll in powdered sugar.

Andes Mint Cookies

Jenny Bierbaum

3/4 c. butter

2 eggs

1 1/2 c. brown sugar

2 1/2 c. flour

2 T. water

1 1/4 tsp. baking soda

2 c. chocolate chips

1/2 tsp. salt

1 to 2 boxes Andes mints

Melt butter, brown sugar and water. Add chocolate chips until almost melted. Pour into a large mixing bowl; set aside for 10 minutes. Beat in eggs, one at a time. Mix in dry ingredients on low. Chill 1 hour. Roll into fairly large balls. Bake at 350° for 12 to 13 minutes. Remove from pan immediately. Put 1 Andes mint on top. Smooth out with knife. Add sprinkles.

Snowman Cookies

Jean Kelly

Nutter Butter cookies

White chocolate almond bark

1 tube black decorating frosting

1 tube orange decorating frosting

Melt white chocolate bark. Dip cookies in the bark; set on waxed paper to cool. Use black frosting to make the hat, eyes and buttons. Use the orange frosting to make the snowman's nose.

Quick and fun to make.

Potato Chip Cookies

Brenda Flaming

1 c. butter

2 1/2 c. flour

1 c. brown sugar

1 tsp. baking soda

1 c. white sugar

2 c. coarsely-crushed potato chips

2 eggs

1 c. butterscotch chips

1 tsp. vanilla

Mix ingredients in order given. Bake for 10 minutes on greased cookie sheet at 375°.

Seven-Layer Cookies

Melt 1 stick oleo in a 9x13-inch pan.

Distribute the following evenly over melted butter:

1 c. graham cracker crumbs

1 can sweetened condensed milk

1 c. flaked coconut

(over all)

1 c. chocolate chips

1 c. (or more) broken pecans

1 c. butterscotch chips

Do not mix ingredients. Bake at 350° for 30 minutes. Cool. Cut into small squares.

Almond Bark Cookies

Kathy Parmenter

2 lb. almond bark (white)	1 c. chunky peanut butter
2 c. dry-roasted peanuts	2 c. mini marshmallows
3 c. Rice Krispies	

Melt the almond bark and stir in peanut butter. Add the rest of the ingredients and mix well. Drop by teaspoon onto waxed paper.

Chocolate Chip Cookies

Connie Harris

Cream:

4 sticks margarine	2 c. brown sugar
2 c. white sugar	4 eggs
1 tsp. vanilla	5 1/4 c. unsifted flour
2 tsp. baking soda	1 (12 oz.) pkg. chocolate chips
1 tsp. salt	

Bake 12 minutes at 350°.

Mrs. Fields' Chocolate Chip Cookies

Avis Steensland

1 lb. real butter (do not substitute)	1 1/2 tsp. salt
2 c. dark brown sugar	1 1/2 tsp. baking soda
1 1/2 c. white sugar	6 c. flour
2 T. vanilla	4 c. chocolate chips
3 eggs	2 c. chopped nuts

Preheat oven to 350°. Cream butter and sugars. Add vanilla and eggs; beat 3 to 4 minutes. Mix flour, salt and baking soda. Add to first mixture. (If too sticky, add more flour.) Add chocolate chips and nuts. Use ice cream scoop to dip out. Bake 8 to 10 minutes only, not until they look done.

Cream Cheese Chewy Cookies

Gwen Laird

1/4 lb. margarine, softened
1 (8 oz.) pkg. cream cheese
1 egg

1/4 tsp. vanilla
1 yellow cake mix

Mix all together and drop by teaspoon. Bake 8 to 10 minutes at 375°. Cool 30 minutes.

Chocolate Malted Cookies

Sheri Gatchel

1 c. butter-flavored shortening
1 1/4 c. packed brown sugar
1/2 c. malted milk powder
2 T. chocolate syrup
1 T. vanilla
1 egg

2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 1/2 c. semi-sweet chocolate chunks
1 c. milk chocolate chips

In a mixing bowl, combine the first 5 ingredients; beat 2 minutes. Add egg. Combine flour, baking soda and salt. Gradually add to creamed mixture. Stir in chocolate chunks and chips. Shape into 2-inch balls; bake on ungreased cookie sheet at 375° for 12 minutes. Cool for 2 minutes before removing from pan.

Note: I usually make smaller balls and bake for 9 minutes.

Bars

Pecan Pie Bar Cookies

Judy Parks

CRUST:

2 c. flour	1/2 c. butter or margarine
1/3 c. sugar	1/4 tsp. salt

Heat oven to 350°. Spray a 9x13-inch pan with cooking spray. In a large bowl, with mixer at medium speed, beat all ingredients until mixture resembles coarse crumbs. Press firmly and 1/4-inch up the sides of prepared pan. Bake 15 minutes, or until golden brown.

FILLING:

2 eggs, beaten	2 T. butter or margarine, melted
3/4 c. sugar	1 tsp. vanilla
3/4 c. light or dark corn syrup	1 1/4 c. pecans, coarsely chopped

Combine eggs, sugar, corn syrup, butter and vanilla; mix until well blended. Stir in pecans. Pour over crust and spread evenly. Bake 20 minutes, until filling is set around edges and center is slightly firm. Cool completely. Cut into 1 1/2 x 2-inch bars. Yield: 32 bars.

Caramel Candy Bars

Joane Cole

1 (14 oz.) pkg. caramels	1/2 tsp. salt
1/3 c. milk	1 egg
2 c. flour	1 c. oleo, softened
2 c. quick-cook oats	1 pkg. chocolate chips
1 1/2 c. packed brown sugar	1 c. chopped nuts
1 tsp. baking soda	

Heat oven to 350°. Grease a 9x13x2-inch pan. Heat candies and milk in saucepan over low heat, stirring frequently, until smooth. Remove from heat. (I put them in the microwave for about 2 minutes; stir occasionally.) Mix flour, oats, brown sugar, baking soda, salt and egg in a large bowl. Stir in oleo with fork until mixture is crumbly. Press half of the crumbly mixture into greased pan. Bake 10 minutes. Sprinkle with chocolate chips and nuts; drizzle with caramel mixture. Sprinkle remaining crumbly mixture over top. Bake until golden brown, 20 to 25 minutes. Cool 30 minutes. Loosen edges from sides of pan; cool completely. Cut into bars. Yield: about 54 bars.

Layer Bars

1 stick oleo
 1 c. graham cracker crumbs
 1 c. coconut
 1 c. nutmeats (opt.)

1 sm. pkg. chocolate chips
 1 sm. pkg. butterscotch chips
 1 can sweetened condensed milk

Melt oleo in a 9x13-inch pan. Mix with graham cracker crumbs to form a crust. Sprinkle coconut, chocolate chips and butterscotch chips over crust. Drizzle milk over top. Bake 20 minutes at 350°.

Pecan Tassies

Kay Davenport

2 (3 oz.) pkg. cream cheese
 2 sticks margarine, room temp.

2 c. flour

Mix and chill 2 hours.

FILLING:

2 c. pecans
 4 eggs (only slightly beaten)

3 c. firmly-packed brown sugar
 4 T. melted margarine
 1 tsp. vanilla

Take first mixture, size of a small black walnut, and place in special tassie pan. Shape like small tart. Fill with pecan filling. Bake at 350° for 15 minutes, then bake at 250° for 10 minutes.

English Dream Bars

Lois Pittman (Pastor's wife)

1 c. flour

1/2 c. butter

Mix like pie crust. Spread on bottom of a square, ungreased pan.

FILLING:

2 eggs, well beaten
 1 c. brown sugar
 1 tsp. vanilla
 Pinch of salt

3 T. flour
 1 tsp. baking powder
 1 c. chopped nuts
 1/2 c. coconut

Mix all together; spread over crust. Bake 40 minutes at 300°. When cool, frost with butter frosting flavored with almond.

Pecan Pie Surprise Bars

Mary Meeker

1 reg.-size pkg. yellow cake mix	1 egg
1/2 c. butter or margarine, melted	1 c. chopped pecans
1/4 tsp. butter flavoring (opt.)	

Reserve 2/3 cup of the cake mix. Combine the rest of the above ingredients; blend well. Put into a 9x13-inch greased pan. Bake in a 350° oven for 15 to 20 minutes, or until light golden brown.

FILLING:	1 tsp. vanilla flavoring
2/3 c. reserved cake mix	1 1/2 c. dark corn syrup
1/2 c. brown sugar, packed	3 eggs
1/2 tsp. burnt sugar flavoring (opt.)	Additional chopped pecans

Mix all ingredients, except pecans, for 1 to 2 minutes at medium speed. Pour over partially-baked crust. Sprinkle with additional chopped pecans. Return to oven for 40 to 50 minutes; bake until filling is set. Cool. Cut into bars.

Worry is like a rocking chair; it will give you something to do but won't get you anywhere.

Rocky Road Fudge Bars

Joane Cole

BAR:	1 c. flour
1/2 c. margarine or butter	1/2 to 1 c. chopped nuts
1 (1 oz.) sq. unsweetened baking chocolate	1 tsp. baking powder
1 c. sugar	1 tsp. vanilla
	2 eggs
FILLING:	1/2 c. margarine or butter, softened
1 (8 oz.) pkg. cream cheese, softened (reserve 2 oz. for frosting)	1 egg
1/2 c. sugar	1/2 tsp. vanilla
2 T. flour	1/4 c. chopped nuts
	1 (6 oz.) pkg. (or 1 c.) semi-sweet chocolate chips
FROSTING:	2 oz. reserved cream cheese
2 c. mini marshmallows	1/4 c. milk
1/4 c. margarine	3 c. powdered sugar
1 sq. unsweetened chocolate	1 tsp. vanilla

Heat oven to 350°. Grease and flour a 9x13-inch pan.

Bar: In a large saucepan over low heat, melt 1/2 cup margarine and 1 square chocolate. Lightly spoon flour into measuring cup; level off. Add remaining bar ingredients; mix well. Spread in prepared pan.

Filling: In a small bowl, combine 6 ounces cream cheese with next 5 filling ingredients. Beat 1 minute at medium speed, until smooth and fluffy. Stir in nuts and spread over chocolate mixture. Sprinkle with chocolate chips. Bake at 350° for 25 to 35 minute, or until toothpick inserted in center comes out clean. Remove from oven and sprinkle with marshmallows; bake 2 minutes longer.

Frosting: In a large saucepan over low heat, melt 1/4 cup margarine, 1 square chocolate, remaining cream cheese and milk. Stir in powdered sugar and vanilla until smooth. Immediately pour over marshmallows and swirl together.

Cool and cut into bars. Store in refrigerator.

*From far and wide they answered our call
for recipes to be used by one and by all.*

Cherry-Coconut Bars

Kay Davenport

SHORTBREAD BASE:	1/4 c. sugar
1/2 c. soft butter	1 1/4 c. flour

Mix butter and sugar. Add flour, 1/4 cup at a time. Place mixture in a 9x9-inch pan, 2 inches deep. Pat down, then prick with a fork. Bake in a 325° oven until browned.

FILLING:

2 eggs, slightly beaten	1 tsp. vanilla
1 c. sugar	1 c. coconut
1/4 c. flour	3/4 c. nuts, chopped
1/2 tsp. baking powder	1/2 c. maraschino cherries,
1/4 tsp. salt	quartered

Stir all remaining ingredients into eggs. Bake 25 minutes longer.

Lemon Bars

Charleen Harris

1 c. flour	1/4 c. powdered sugar
1/2 c. margarine	

Cream and press into an 8x8-inch pan. Bake at 350° for 20 minutes. Cool.

2 eggs, slightly beaten	3 T. lemon juice
1 c. sugar	2 T. flour
1/4 tsp. salt	1/2 tsp. baking powder

Mix eggs, sugar, salt and lemon juice. Add 2 tablespoons flour and baking powder. Mix. Pour over cooled crust. Bake 25 minutes at 350°. Sprinkle with powdered sugar when hot from oven. Cool before cutting.

Chocolate Cherry Bars

Dick Fawcett

1 pkg. Pillsbury Plus devils food cake mix **1 tsp. almond extract**
1 (21 oz.) can cherry pie filling **2 eggs, beaten**

Heat oven to 350°. Grease and flour a 10x15-inch jellyroll pan or a 9x13-inch pan. In a large bowl, combine first 4 ingredients. Stir by hand, until well mixed. Pour into prepared pan. Bake jellyroll pan for 20 to 30 minutes, or 9x13-inch pan for 25 to 30 minutes, or until toothpick comes out clean.

FROSTING:

1 c. sugar **5 T. margarine or butter**
1/3 c. milk **1 c. (6 oz.) semi-sweet chocolate pieces**

In a small saucepan, combine sugar, margarine and milk. Boil, stirring constantly, for 1 minute. Remove from heat. Stir in chocolate pieces until smooth. Pour over warm bars.

Oatmeal-Chocolate Bars

Kathy Parmenter, Stephanie Hofer

1 (12 oz.) pkg. milk chocolate chips **3 T. butter**
1 c. Eagle Brand milk

Melt above in saucepan, then add:

2 tsp. vanilla **1/2 c. nuts**

Set aside

Cream together:

1 c. margarine **2 c. brown sugar**
2 eggs **1 tsp. vanilla**

Add:

3 c. oatmeal **2 1/2 c. flour**
1 tsp. salt **1 tsp. baking soda**

Spread 2/3 of mixture in a 10x15-inch jellyroll pan. Pour chocolate mixture over oatmeal mixture. Crumble remaining oatmeal mixture over chocolate. Bake 25 minutes at 350°. Do not overbake. Bars will be jiggly when you take them out of oven.

Toffee Bars

Mary Gyurcsik

Cream:

1 c. soft butter

1 c. firmly-packed brown sugar

Blend in:

1 tsp. almond extract

1 or 2 T. instant coffee granules

1/2 tsp. baking powder

1/4 tsp. salt

Add:

2 to 2 1/2 c. sifted flour

Stir in:

1/2 c. blanched almonds, chopped **1 c. chocolate chips**

Press into a well-greased 10x15x1-inch jellyroll pan. Bake at 350° for 20 to 25 minutes. Frost, while still warm, with milk chocolate candy bars. Cut just before cool. Yield: 3 dozen.

Cherry Bars

Loa Christensen

1 c. shortening (can be margarine)

3 c. flour

1 3/4 c. sugar

1 1/2 tsp. baking powder

4 eggs

1/2 tsp. salt

1 tsp. vanilla

1 can cherry pie filling

1/2 tsp. almond extract

Cream sugar and shortening together. Beat in one egg at a time. Add vanilla and almond extract. Add the rest of the ingredients. Reserve 1 cup of batter. Pour the rest of the mixture into a greased 11x15-inch pan. Spread pie filling on top of this batter. Spoon and spread the remaining batter on top of the pie filling. Bake at 350° for 40 to 45 minutes.

Brownies

Mary Barnard

2 sq. chocolate

1/2 lb. butter (scant)

Melt in top of double boiler.

2 c. sugar

1 3/4 c. flour

4 egg yolks, beaten

3/4 tsp. baking powder

1/2 c. milk

1/4 tsp. salt

4 egg whites, beaten

1/2 c. cut pecans

1 tsp. vanilla

Separate eggs; beat whites until stiff. Mix sugar and egg yolks; beat well. Add salt and vanilla. Sift baking powder with flour. Alternate flour and milk. Add butter and chocolate to the egg and sugar mixture. (Be sure the chocolate is cool.) Add pecans. Last, fold in beaten egg whites. Line a 9x13-inch pan with greased waxed paper. Bake at 350° about 30 minutes. Dust with powdered sugar while warm.

These are cake-like.

Raspberry Snow Bars

Avis Steensland

3/4 c. Crisco (solid)

1 1/2 c. sifted flour

1/4 c. sugar

1 c. red raspberry preserves

1/4 tsp. salt

1/2 c. flaked coconut

1/4 tsp. almond extract

1/2 c. sugar

2 eggs, separated

Preheat oven to 350°. Cream Crisco, salt and 1/4 cup sugar until fluffy. Blend in almond extract. Add egg yolks. Mix in flour. Pat dough into an ungreased 9x13x2-inch pan. Bake 15 minutes (turns golden, not brown). Spread preserves over hot crust; top with coconut. Beat egg whites until foamy; gradually beat in 1/2 cup sugar until peaks form. Spread over coconut. Bake approximately 25 minutes. Cool completely on rack. Cut into 2 dozen bars.

Pumpkin Bars

Jean Kelly

Mix:

2 c. sugar	4 eggs
2 c. pumpkin (1 sm. can)	3/4 c. oleo (12 T.)

Dry ingredients:

2 c. flour	2 tsp. baking powder
1 tsp. baking soda	1/2 tsp. cinnamon

Add dry ingredients to pumpkin mixture; mix well. Bake at 325° in a floured 10x15-inch pan for 25 minutes. Frost when cool.

FROSTING:

1 (3 oz.) pkg. cream cheese (soft)	6 T. oleo
1 T. milk	3 c. powdered sugar

Mix together until creamy. Spread on cake.

Caramel Rice Krispie Bars

Jean Kelly

Melt:

4 c. mini marshmallows	1/4 c. margarine
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Add:

4 c. Rice Krispies

Put into a 10x15-inch or 9x13-inch pan.

Melt:

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

Bring to a boil. Pour over bars and cool in refrigerator.
Make another set of Rice Krispie Bars and put on top.

Graham Cracker Bars

Billie Witt

Spray a cookie sheet (with sides) with Pam. Arrange single graham crackers to cover sheet. (We prefer Keeblers as they break where perforated.) Boil together 1 stick oleo, 1 stick butter and 1/2 cup sugar for 3 minutes, then pour over crackers. Sprinkle with pecans. Bake at 350° for about 9 minutes. Remove immediately; spread on aluminum foil, separating bars. Sprinkle with red and green decors at Christmas, pastel at Easter, etc.

We have given countless copies of this easy and delicious recipe, which I got from a friend 10-83.

Chocolate Mint Squares

Connie Harris

CAKE:

1 c. sugar
1 c. flour

1 stick melted butter or oleo

4 eggs
1 (16 oz.) can chocolate syrup

MINT LAYER:

1 stick soft oleo
1 lb. powdered sugar (3 3/4 c.)

4 T. milk

2 tsp. peppermint extract
4 drops green food coloring

FROSTING:

1 stick oleo

1 (12 oz.) pkg. chocolate chips

Mix cake ingredients and bake 20 minutes at 350°, using a jellyroll pan. Cool in refrigerator 20 minutes.

Mint Layer: Combine ingredients and spread on cooked cake. Refrigerate for 20 minutes.

Frosting: Melt oleo and chocolate chips. Spread over mint layer and cool. Cut into bars.

Chocolate-Oatmeal Bars

Melt:

1 (12 oz.) pkg. milk chocolate chips

**1 can sweetened condensed milk
3 T. butter**

Add:

2 tsp. vanilla

1/2 c. nuts (opt.)

Set aside and let cool.

Cream together:

1 c. margarine

2 eggs

2 c. brown sugar

1 tsp. vanilla

Add:

3 c. oatmeal

1 tsp. salt

2 1/2 c. flour

1 tsp. baking soda

Spread 2/3 of this mixture into a 10x15-inch jellyroll pan. Pour the chocolate mixture over this. Crumble oatmeal mixture over chocolate. Bake 25 minutes at 350°. Do not overbake. Bars will still be jiggly when you take them out of the oven.

Extra-Easy Triple Chocolate Brownies

Marla Hansen

1 pkg. devils food cake mix

Milk

1 box instant chocolate pudding

1 bag chocolate chips

Mix chocolate pudding with milk according to directions on box. Do not let set up. Pour pudding, cake mix and chocolate chips into a large bowl; stir until just mixed. Pour into a greased brownie pan. Bake at 350° for 35 minutes.

These are very moist and very rich!

Chocolate Buttermilk Brownies

Jean Kelly

In a large pan, melt 2 sticks oleo, 1 cup water and 3 tablespoons cocoa. Bring to a boil; set off heat. Add 2 cups flour, 2 cups sugar, 1/2 teaspoon salt, 2 beaten eggs, 1 teaspoon baking soda and 1/2 cup buttermilk. Stir well. Add 1 teaspoon vanilla; stir. Bake in a greased 10x15-inch pan at 350° for 20 minutes. Frost with chocolate frosting.

Candies

Granola

Avis Steensland

1 c. cashews	1 to 2 c. unsulphured sun-dried raisins
4 c. old-fashioned rolled oats	1/2 c. soy oil (vegetable oil without preservatives may be used)
1 1/2 c. flaked coconut	1/2 c. pure honey
1 c. raw, hulled sunflower seeds	1/2 tsp. vanilla
1 c. raw sesame seeds	
1 c. raw wheat germ	
1 c. roasted, unsalted soybeans	

Chop cashews and combine with other dry ingredients. Blend honey with soy oil and vanilla. Bring to a high heat, but do not boil. Pour over dry ingredients and toss to coat. Divide into 3 batches. Bake each batch at 325° for about 15 minutes. Stir edges to avoid burning. Add raisins. When cold, store in airtight bag.

May eat dry or with milk. Other dried fruit may be added.

*You cannot keep trouble from coming,
but you needn't give it a chair to sit on.*

Peanut Clusters

Connie Reysen

FILLING:

2 c. sugar

1 c. water

1 tsp. vanilla

1/4 c. light corn syrup

1/4 tsp. salt

Combine ingredients, except vanilla, in a saucepan; stir over moderate heat until sugar is dissolved. Cook, without stirring, until a small amount will form a soft ball in cold water (238°). Remove from heat; allow to cool to lukewarm (110°). Add flavoring and beat until mixture is white and creamy. Continue beating until it has lost its gloss and is thickened. Knead until firm. Cover with a cloth wrung from cold water; store in a covered container for at least 24 hours.

Form flat rounds, about 1 inch in diameter, and lay on waxed paper. Return them to refrigerator for at least 2 hours. This mixture can be kept in airtight containers a long time.

Coating and Peanuts: Melt milk chocolate or milk chocolate chips (amount depending on how many you wish to make at a time). Dip each round in chocolate with a fork; lay on waxed paper. After dipping, add salted peanuts to remaining chocolate mixture. Stir until peanuts are coated. Put a spoonful on top of each chocolate-covered round.

VARIATIONS:

Maple-Filled Peanut Clusters Filling:

1 c. sugar

1 1/2 tsp. maple flavoring

1 c. water

1 c. brown sugar

1/4 tsp. salt

1/4 c. dark corn syrup

Salted Nut Rolls: Form the filling into small rolls. Cool. Use your favorite caramel recipe or melt caramels. Dip each roll into caramel and roll in salted peanuts. (Use the small Spanish peanuts. Remove hulls.)

Peanut Brittle

Marlene Whisenand

1/2 c. water

2 T. butter

2 c. sugar

2 tsp. baking soda

1 c. white syrup

1 tsp. vanilla

2 c. raw peanuts

Bring 1/2 cup water to a boil; add 2 cups of sugar and 1 cup white syrup. Stir until dissolved and boil until it will spin a thread (or hard ball). Add raw peanuts and cook slowly, over a low fire, until it turns a golden brown. Remove from heat; add butter, baking soda and vanilla. Stir quickly and spread on 2 large, well-greased cookie sheets. Put into a cold area.

Microwave Caramel Corn

Merlene Whisenand

4 to 6 qt. popped corn

In a large cup or bowl, put:

1 c. brown sugar
1/2 c. margarine

1/4 c. white syrup
1/4 tsp. salt

Cook 4 minutes, or to boiling.

Add:

1/4 tsp. baking soda

1 tsp. vanilla

Stir the sauce. Pour over the popped corn in a large paper bag. Stir again. Cook 1 1/2 minutes. Remove and shake; cook 1 minute. Remove and shake; cook 1/2 minute. Shake and serve.

Very easy to make. You can also cook the sauce in the microwave. Saves a lot of mess

Peanut Butter Balls

Stephanie McBride

1 stick margarine, melted
1 (1 lb.) box powdered sugar

1 tsp. vanilla
2 c. peanut butter

Mix ingredients; form into small ball and put on cookie sheet. Chill. Melt 1 large package chocolate chips and 1/2 stick paraffin in a double boiler. Dip balls into chocolate, one at a time. Chill.

We prefer milk chocolate chips. You don't have to use paraffin, but it does make them shiny.

Peanut Butter Balls

Mary Barnard

1 stick softened oleo
2 c. crunchy peanut butter

1 lb. powdered sugar
3 c. Rice Krispies, crushed

Mix above ingredients together; make into balls.

In a double boiler, melt:

1 (12 oz.) pkg. chocolate chips
1/2 bar paraffin wax

1/2 tsp. burnt sugar flavor

Dip balls in chocolate mixture; cool on waxed paper. Use a thick toothpick for dipping.

Eisenhower Fudge

Willard Meeker

1 (12 oz.) pkg. semi-sweet chocolate chips	2 c. chopped walnuts
12 oz. Baker's German sweet chocolate, broken into pieces	4 1/2 c. sugar
1 (14 to 16 oz.) jar marshmallow creme	Pinch of salt 2 T. butter 1 (12 oz.) can evaporated milk

Place chocolate chips, German chocolate, marshmallow creme and walnuts in a bowl; set aside. In a large, nonstick pan, place sugar, salt, butter and evaporated milk. Slowly bring to boil, stirring constantly so sugar is not burned (boil 6 minutes). Pour boiling syrup over chocolate mixture. Beat until chocolate is melted. Immediately pour fudge into a 9x9-inch ungreased pan and a 9x13-inch ungreased pan. Spread out quickly. Cool a few minutes; cover. Cool a short time longer, then refrigerate for 5 to 8 hours. Cut fudge and store in refrigerator.

Peanut Butter Fudge

Mary and Willard Meeker

2 c. white sugar	3/4 c. milk (or a 5 to 6 oz. can) evaporated milk
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Cook to soft ball stage.

In another bowl, put:

1 c. marshmallow creme	1 tsp. vanilla
1 c. peanut butter	

Pour half of cooked mixture, then stir. Add the other half and pour into a greased 8x8-inch pan.

Peanut Butter Balls

Margaret Eckel

1 stick oleo	3 c. Rice Krispies (crushed fine)
1 (18 oz.) jar crunchy peanut butter	1 lb. powdered sugar

Melt together the oleo and peanut butter. Add Rice Krispies and powdered sugar. Roll into balls about the size of a walnut. Let stand about an hour, then dip with 1/2 bar paraffin and 12 ounces chocolate chips.

Chop Suey Candy

Lynne Sager

1 c. sugar
1 c. white syrup

1 c. evaporated milk
1/2 stick oleo

Boil the above mixture to soft ball stage. Add 1 teaspoon vanilla.
Pour over a mixture of:

4 c. corn flakes
1 c. coconut

1 c. salted peanuts

Drop onto waxed paper.

Candy

Nancy Martin

2 sm. pkg. chocolate chips

2 sm. pkg. butterscotch chips

Melt in top of a double boiler.

Add:

1 c. peanut butter

Stir and cool a little.

Add:

2 c. mini marshmallows

1 sm. can peanuts

Spread in a 9x13-inch pan. Chill. Cut into small squares.

Caramels

Cheryle Masteller

2 c. white sugar
1 3/4 c. white Karo syrup
2 c. cream

1 c. butter or margarine
1 tsp. vanilla
1 c. nuts

Cook sugar, syrup, butter and 1 cup cream. When mixture comes to a good boil, gradually add the rest of the cream. Do not allow boiling to cease. Boil to a firm ball stage. Add vanilla and nuts. Pour into buttered pan.

Pecan Rolls

Mary Barnard

1 c. brown sugar
2 c. granulated sugar

1/2 c. white corn syrup
1 c. Pet milk

Mix in pan and cook slowly, stirring constantly. Cook to soft ball stage. This looks like it is curdled but will beat out. Beat until it holds its shape. Turn out on board that has been dusted with 1/2 cup powdered sugar. Make into 5 or 6 log-shaped rolls. Cool in refrigerator overnight.

Melt a large-size package of caramels over hot water in a double boiler. Dip logs, when melted, and then roll in chopped pecans (1 1/2 cups). When cool, roll in waxed paper and seal in airtight container.

Caramels

Joanne Cole

2 c. sugar
1 3/4 c. white Karo syrup
1 c. whipping cream

1 c. half & half
1 c. oleo
1 tsp. vanilla

Cook sugar, butter, syrup and half of each type of cream. Bring to a good boil. Gradually add rest of cream. Do not allow boiling to cease. Cook to 250°. Add vanilla. Put into buttered pan. When barely warm, cut into squares and wrap.

Date-Nut Roll

Sharon Zagar

2 c. white sugar
1 c. half & half
1 lb. dates

1 pkg. coconut
1/2 c. nuts
1 tsp. vanilla

Combine sugar and milk. Boil until it forms a soft ball. Add chopped dates and stir until it leaves side of the pan. Remove from heat. Spread coconut and nuts on a clean cloth. Let the date mixture cool, then pour it over the coconut. Knead in coconut and nuts. Form into 2 long, thin rolls, about 1 to 1 1/2 inches in diameter. Roll in waxed paper and keep cool. Slice into pieces as you wish.

Peanut Bars

Jeanne Petersen

1 c. white sugar

1 c. dark syrup

Bring to a boil; remove from burner.

Add:

1 c. peanut butter

1 tsp. vanilla

Mix until peanut butter is smooth and melted.

Pour mixture over:

4 c. corn flakes

2 c. salted peanuts

2 c. Sugar Pops

Butter cookie sheet and pat into pan. Let cool and cut into squares.

Divine Divinity

Sara McBride

2 c. sugar

1/2 c. light corn syrup

1/2 c. water

2 egg whites, beaten stiff

1/8 tsp. salt

1 tsp. vanilla

1 c. walnuts (opt.)

Cook sugar, syrup and water, stirring until sugar dissolves. Reduce heat and cook, without stirring, until drop of syrup put into cold water forms a hard ball. Meanwhile, beat egg whites in bowl with salt, until stiff. Slowly pour the hot syrup into egg whites, beating constantly with electric beater. Add vanilla and nuts. Continue to beat until stiff. Drop from a teaspoon onto waxed paper. Let set until hard.

Peanut Clusters

Gwen Laird

24 oz. almond bark

12 oz. semi-sweet chocolate chips

12 oz. milk chocolate chips

Melt together. Add 24 ounces salted peanuts. Mix and drop on waxed paper.

Velveeta Fudge

Karen Howard

Melt together:

1 lb. margarine

1 tsp. vanilla

1 lb. Velveeta cheese

Mix:

4 lb. powdered sugar

1 1/2 c. cocoa

Mix wet over dry ingredients. Pour into 2 (9x13-inch) pans. Yield: 6 pounds

Note: No need to refrigerate.

Texas Fudge

Brenda Flaming

1/2 lb. Monterey Jack cheese

1 (4 oz.) can chopped green chilies

1/2 lb. Cheddar cheese

3 eggs, beaten

Grease a 9x9-inch pan. Layer Jack, chilies and Cheddar with eggs on top. Bake at 375° for 25 minutes. Serve warm.

Desserts



'I know you can fix it, Daddy.'

"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 asks 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.

Desserts

Poem

As the soil we first stirred in making mud pies.
 She may know the language, Greek and Latin:
 She may dress in silk, she may dress in satin,
 May know fine art, may love and sigh,
 But she is no good if she can't make pie.

Taken from 1926 Mirando and Hebbronville, Texas Methodist Church cookbook,
 submitted by Marie Heins.

Coconut Custard Pie

Gwen Laird

4 eggs	1/2 c. granulated sugar
1 c. cream (1/2 & 1/2)	1 1/3 c. milk
1 tsp. vanilla	1 c. coconut
1/4 tsp. salt	

Pour into buttered pie plate, placed in a pan of water. Bake 40 to 45 minutes. Cool for several hours, and then "slip" into baked pie shell. Loosen around edges and start "slipping" into shell at edge away from you. (It really will hold together.)

Coconut Custard Blender Pie

Mary Gyurcsik

Put everything in the blender in the following order:

2 c. milk	6 T. soft butter or margarine
1/2 c. flour	
2 tsp. vanilla	4 eggs
1 c. coconut	3/4 c. sugar

Blend well and pour into 10-inch greased and floured glass pie plate. Bake at 350° for 1 hour.

Apricot or Peach Cream Cheese Pie

Lucy Elrick, wife of former minister

12 oz. cream cheese

1 (1 lb.) can peaches or apricots,
drained

2 eggs

Regular or graham cracker pie shell

1/2 c. sugar

3/4 tsp. vanilla

Combine cream cheese, eggs, sugar, vanilla and fruit in mixer; beat at medium speed 3 minutes, or until thoroughly blended. Pour ingredients into pie shell. Bake in preheated 350° oven for 50 minutes, or until brown on top and knife comes out clean. Chill; top with Cool Whip and tiny pieces of fruit, if desired.

Green Gables - Cloud Nine Meringue

Avis Steensland

1 T. cornstarch

3 egg whites

2/3 c. water

1/2 c. sugar

In a small saucepan, stir together the cornstarch and water. Cook and stir over medium heat until thickened and bubbly. Cool. In a large mixing bowl, beat egg whites with an electric mixer until soft peaks form (tips curl). Continue beating, while gradually adding 1/2 cup sugar. Beat until stiff peaks form (tips stand straight) for a meringue. Fold in cooled cornstarch mixture. Always spread meringue over hot pie filling, carefully sealing to edge of pastry to prevent shrinkage. Bake in a 400° oven for about 12 minutes, or until light brown. Store, covered, in the refrigerator.

Impossible Pie

Lindsay

1/2 c. Bisquick

1 tsp. vanilla

4 eggs

2 c. milk

1/2 stick margarine

3/4 c. sugar

Put all in electric blender. Grease pie pan. Pour filling into pie pan. Add 1/2 cup coconut over top (optional). Sprinkle nutmeg or cinnamon on top (optional). Bake at 325° for 40 minutes.

Eagle Harbor Inn's Very Berry Pie

Avis Steensland

Pastry for 2-crust 9" pie	1/3 c. all-purpose flour
5 c. total strawberries, raspberries & blueberries	1 T. lemon juice
1 c. sugar	1 T. butter or margarine

Place half of pastry in a 9-inch pie plate and trim the edge, leaving a 1/2-inch overhang. Chill shell while making the filling. Cut up any large strawberries. In a mixing bowl, stir together the sugar and flour; add berries and lemon juice, tossing berries to coat. Transfer to crust-lined pie plate. Dot berries with butter. Cut slits in remaining pie crust. Place on top of berries, and trim, leaving a 1-inch overhang. Fold the overhang under the bottom crust. Seal and crimp edge to seal. Brush the crust with half & half or milk; sprinkle the pie slightly with sugar. Bake the pie on a large baking sheet in the middle of a preheated 375° oven for approximately 50 minutes, or until the crust is golden and filling is bubbling; cool.

Note: If you use frozen berries, toss them with the sugar, flour and lemon juice, then let stand for 15 to 30 minutes to partially thaw. Stir, then transfer them to pie shell and continue as directed.

Note: Double Green Gable pie crust recipe for 2-crust pie.

Abby's Famous Pecan Pie

Avis Steensland

1 (9") unbaked pie crust	1/3 c. butter, melted
1 c. light corn syrup	1/3 tsp. salt
1 c. firmly-packed dark brown sugar	1 tsp. vanilla
3 eggs, slightly beaten	1 heaping c. pecan (or walnut) halves

Heat oven to 350°. Prepare crust. In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well. Pour filling into prepared pie crust; sprinkle with nuts. Bake at 350° for 45 to 50 minutes, or until center is set. (Toothpick inserted will come out clean when pie is "done".) Cool. If crust or pie appears to be getting too brown, cover with foil for remaining baking time.

Tip: The original recipe stated that the pie should be baked 45 to 50 minutes in a preheated 350° gas oven. If an electric oven is used, it may be necessary to add 15 to 20 minutes to the baking time. (Begin testing the pie with a toothpick after 45 minutes.)

"Mile High" Lemon Chiffon Pie

(Stone's Restaurant)

Avis Steensland

8 egg yolks, slightly beaten

2 lemon rinds, grated

1 c. sugar

Salt, to taste

2 lemons (juice only)

Cook in double boiler, stirring frequently until consistency of thick custard.

2 T. unflavored gelatin

1/2 c. cold water

Soak gelatin in cold water until dissolved. Add to hot custard and cool.

8 egg whites, beaten

1 c. sugar

Beat egg whites stiff, but not dry. Beat in sugar gradually, and then beat again. Fold cooled custard into beaten egg whites. Put into baked pie shell and chill 3 hours. Serve with whipped cream.

Chocolate Cheese Pie

Kathy Berner

1 (9") chocolate graham crust

1/8 tsp. salt

1 (6 oz.) pkg. chocolate chips

1 tsp. vanilla

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

2 eggs, separated

3/4 c. light brown sugar

1 c. heavy cream, whipped

Melt chocolate over hot water; cool 10 minutes. Blend cream cheese, 1/2 cup sugar, salt and vanilla. Beat in egg yolks, one at a time. Beat in cooled chocolate. Blend well. Beat egg whites until stiff, but not dry. Gradually, beat in 1/4 cup sugar until stiff. Fold chocolate mixture into beaten whites. Fold in whipped cream. Chill overnight.

Hershey's Fudge Pie

(Mosey)

Margaret Accola

6 (5 cent) Hershey almond bars
(not 50 cents)

1/2 c. milk

16 marshmallows

Melt in double boiler. Add 1 cup whipped cream. Pour into baked pie shell. Chill.

Icebox Pie

Neala Allie

1/4 c. cocoa

1 stick soft oleo or butter

3/4 c. sugar

Add:

1 egg

Beat 6 minutes.

Add:

1 more egg

Beat 6 minutes. Pour into baked pie shell. Top with Dream Whip. Chill in refrigerator until time to serve.

Strawberry Pie

Loa Christiansen

1 1/2 c. sugar

1 qt. fresh sliced strawberries

1 1/2 c. water

Red food coloring

1/4 c. cornstarch

1 (3 oz.) box wild strawberry Jello

Mix cornstarch and sugar in a saucepan. Add water; cook and stir until bubbly and thick. Add few drops of red food coloring. Add strawberry Jello. Cool. Pour Jello mixture over 1-quart sliced strawberries in a baked pie shell. Refrigerate.

Raspberry Chiffon Pie

Kaye Davenport

1 (10 oz.) pkg. frozen raspberries,
drained

Add water to the juice to total 2/3 cup.

Dissolve:

1 pkg. raspberry Jello 3/4 c. hot water

Add juice. Chill. When partially set, beat to soft peaks. Fold in berries and 1/2 cup whipped cream. Beat 2 egg whites with dash of salt. Gradually add 1 cup sugar, beating until stiff. Fold into other mixture. Pour into baked shell and chill.

Pumpkin Cheese Pie

Virginia Reams

8 oz. cream cheese, softened	1/2 tsp. salt
3/4 c. brown sugar	3 eggs
1 tsp. cinnamon	1 c. pumpkin
1 tsp. nutmeg	1 c. milk
1/2 tsp. ginger	1 tsp. vanilla

Beat together cream cheese, sugar, spices and salt. Add eggs, beating well after each. Stir in pumpkin, milk and vanilla. Pour into unbaked 9-inch pie shell. Bake at 375° for about 45 to 50 minutes. Chill. Serve with whipped cream.

Christmas Pie

Betty Dallinger

Amount for 2 pies:

STEP 1:	1 box green Jello
1 box red Jello	1 1/2 c. hot water for each pkg.

Mix each box of Jello with 1 1/2 cups hot water. Keep separate. Pour into shallow pans.

STEP 2:

Cook together until it starts to thicken:

Juice of 1 lemon	3 egg yolks
1 c. sugar	

Stir carefully; this burns easily. Let cool well.

Dissolve 1 package unflavored gelatin in 2 tablespoons cold water. Let stand 5 minutes. Add 1/2 cup hot water. Add this to step 2. Whip 1 pint cream (can use Dream Whip) and fold into lemon and egg mixture, which has cooled. Take Jello and cut into small squares. Remove from pans and fold into mixture. Fill 2 baked pie shells and chill well.

Olive Samuelson's Rhubarb Pie

Marie Heins

3 c. diced rhubarb	2 T. melted butter
2 c. sugar	2 tsp. lemon juice
3 slices bread, crumbled	2 eggs

Mix together into batter; spread on pie crust. Bake at 350° for 1 hour.

I used an oil crust and no top crust, as the filling seemed to make a topping.

Rhubarb Custard Pie

Gwen Laird

3 c. rhubarb, cut in 1/4" chunks
 3 T. flour
 3 eggs
 1 c. milk

1 c. sugar
 1/2 tsp. salt
 2 T. melted butter

Place rhubarb in unbaked pie shell. Mix sugar, flour, salt, eggs and butter. Add milk and mix thoroughly. Pour over rhubarb. Bake at 450° for 10 minutes; reduce to 350° for 30 to 35 minutes longer, or until set, until a knife inserted comes out clean.

Lemon Pie

Norma Bennett

1 (9") baked pie crust
 1/3 c. cornstarch
 5 egg yolks, beaten
 1 T. oleo

1 1/2 c. sugar
 2 1/2 c. cold water
 3/4 c. lemon juice

In microwave bowl, combine sugar, cornstarch and water. Stir until smooth. Microwave on HIGH, until starts to thicken. Add egg yolks and continue cooking until very thick. Add lemon juice and oleo. Stir thoroughly. Pour into baked pie crust. Allow to cool partially.

Top with meringue:

5 egg whites, at room temp.
 2 T. cold water
 2 T. cornstarch
 Vanilla

1/2 tsp. cream of tartar
 1/2 c. powdered sugar
 Dash of salt

Combine first 3 ingredients. Beat very stiff. Combine next 3 and add to beaten egg whites. Beat. Add vanilla and beat well. Spread on lemon (or other pie filling). Seal edges. Bake at 350° for 12 to 15 minutes.

Hawaiian Pie

Lyla Bechard

1 c. sugar
 3 T. flour
 1 c. light corn syrup
 1 c. flaked coconut
 1 (8 oz.) can crushed pineapple,
 undrained

3 eggs, beaten
 1 tsp. vanilla
 1 unbaked pie shell
 1/4 c. butter, melted

Combine all ingredients; mix well. Pour into pastry shell. Drizzle with butter. Bake at 350° for 50 to 55 minutes. Chill before cutting. Store in the refrigerator.

English Apple Pie

Mary Meeker

1 egg	1 tsp. baking powder
1/2 tsp. vanilla flavoring	1/4 tsp. salt
3/4 c. sugar	1 c. chopped apple
1/2 c. flour	1/4 c. nutmeats

Beat eggs; add sugar, flour, baking powder and salt. Add apple and nuts. Pour into greased pie pan and bake 25 to 30 minutes in a 350° oven. Cut into wedges and serve warm or cold with whipped cream.

Apricot Cream Pie

Gwen Laird

1 c. canned apricots, drained & mashed	1/2 c. sugar
1 env. Knox gelatin, dissolved in 1/4 c. boiling water	2 T. lemon juice
	1/2 c. liquid from canned apricots

1 c. whipping cream

Heat juice and add all ingredients, except cream. Let gel. Whip cream and fold in. Pour into pie shell.

One-Bowl, One-Step Pie Crust

Gwen Laird

1/2 c. oil	1 tsp. salt
1/4 c. margarine	1/4 c. water
2 1/4 c. flour	2 tsp. sugar

Add all ingredients and mix. Must roll out between waxed paper.
Very rich, good for tart fillings like rhubarb.

Never-Fail Pie Crust

Gwen Laird

3 c. flour	1 egg, well beaten
1 c. lard (yes, lard)	5 T. water
1 tsp. salt	1 T. vinegar

Cut lard into flour and salt until fine and crumbly. Add egg, water and vinegar. Mix well, but handle as little as possible.

Oil Pie Crust

Marie Heins

2 c. all-purpose flour
Pinch of salt & sugar

1/2 c. pure vegetable oil
1/4 c. milk

Cut 4 pieces waxed paper into 12-inch squares. Before rolling the crusts out, dampen the counter to prevent the waxed paper from slipping. In a large bowl, mix together the flour, salt and sugar. Into a measuring cup, pour the oil; add the milk, but do not stir. Pour all at once into the flour, and stir until mixed. Shape the pastry into a smooth ball. Cut in half; flatten one half between 2 pieces of waxed paper. Roll out the dough gently, from the center to the edges of the paper. Carefully peel off the top paper. If the dough tears, press it together with your fingers without moistening it. Invert the pastry into a 9- or 10-inch pie pan, and carefully peel off the waxed paper, starting at one corner. Fit the pastry to the pan. Roll out the remaining pastry for the top crust, following the directions above. Make several slashes near the center of the top crust for steam vents. Seal and crimp the edges.

Judy's Famous Pies Pie Pastry

Avis Steensland

1 1/2 c. sifted cake flour
1/4 tsp. salt

1/2 c. lard or shortening
1/4 c. cold water

In a medium bowl, combine flour and salt. Using a pastry blender, cut in lard or shortening until the mixture resembles crumbs. Add water and stir until dough is just moistened. Form the dough into a ball. Makes enough for a single 9- or 10-inch pie crust.

Note: Cake flour makes a lighter crust (I add 1 teaspoon sugar.)

Green Gables Pie Crust

Avis Steensland

1 1/2 c. all-purpose flour
1/2 tsp. salt
1/2 c. lard or shortening

1 egg yolk
3 T. water
1 1/2 tsp. vinegar

In a medium bowl, stir flour and salt. Using a pastry blender, cut in lard or shortening until crumbly. In another bowl, stir in water and vinegar to beat an egg yolk. Add liquid to dry ingredients and stir until just combined. Form dough into a ball. Makes enough for single pie crust. (I add 1 teaspoon sugar.)

Rhubarb Crunch

Mix until crumbly:

1 c. flour	1 tsp. cinnamon
3/4 c. oatmeal	1 c. brown sugar
1/2 c. butter, melted	

Press half into a greased 9-inch square pan.

Cover with:

4 c. diced rhubarb

Combine:

1 1/2 c. sugar	1 c. water
4 T. cornstarch	1 tsp. vanilla

Cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour. (May use Jello for flavoring.)

Rhubarb Cobbler

Dick Fawcett

3 1/2 c. diced rhubarb	1 c. sugar
3 T. flour	1 c. brown sugar
1 c. oatmeal	1 1/2 c. flour
1 c. margarine	

Mix the 3 tablespoons flour with the 1 cup sugar. Sprinkle over rhubarb in a greased 9x13-inch pan. Combine brown sugar, oatmeal and the 1 1/2 cups flour. Cut in 1 cup margarine. Sprinkle over rhubarb. Bake in a 350° oven for 40 minutes.

Rhubarb Crisp

Gwen Laird

CRUST:	1 stick margarine
1 c. flour	7 T. powdered sugar

Mix and crumble. Press into a pie plate, reserving a little for the top. Bake at 350° for 15 minutes.

FILLING:

2 1/2 c. finely-cut rhubarb (1/4" chunks)	2 eggs
1 1/2 c. granulated sugar	1/4 c. flour
	3/4 tsp. salt

Mix all together and pour into baked crust. Add reserved crumbs on top. Bake at 350° for 35 minutes, or until golden brown.

Vanilla Wafer Dessert

Kay Davenport

1 1/2 boxes (or more) vanilla wafers, crushed	3 oz. finely-chopped pecans
	3/4 or 1 stick butter or margarine

Combine and spread 1/2 of mixture on bottom of 9x13-inch pan. Chill. Slice 1/2 gallon vanilla ice cream and press onto bottom. Use rest of crumb mixture on top and press down. Freeze. Top with Chocolate Sauce.

Buster Bar Dessert

Jenny Bierbaum

1 pkg. Oreo cookies	2/3 c. chocolate chips
1/2 c. melted oleo	1/2 c. oleo
1/2 gal. vanilla ice cream	1 can evaporated milk
1 lb. salted Spanish peanuts	

Crush cookies. Mix with melted oleo. Layer in 9x13-inch pan. Spread softened ice cream on cookies. Sprinkle peanuts on top. Freeze.

In saucepan, mix chocolate chips, sugar, oleo and milk. Heat until chocolate chips melt. Bring to a boil. Simmer 10 minutes. Cool completely. Pour over ice cream. Freeze.

Rainbow Sherbet Dessert

Margaret Eckel

1 c. (ctn.) whipping cream	3 pt. rainbow sherbet (or whatever kinds you like)
2 c. finely-rolled vanilla wafers	
1/2 to 1 c. broken pecans	

Whip cream until it just begins to thicken. Fold in rolled wafers and pecans. With back of spoon, spread half in a greased 9x9-inch dish. Spoon the sherbet over and press down to smooth. Spread remaining whipping cream mixture. Store in freezer. (It serves easier if you remove it from freezer about 1/2 hour before serving.)

Peanut Butter Ice Cream Dessert

Carolyn Edmonds

1/2 gal. vanilla ice cream

4 oz. Cool Whip

1 c. peanut butter

1 pkg. graham crackers, crushed

4 tsp. brown sugar

4 T. melted margarine

Mix for crust and press into a 9x13-inch pan. Save a few crumbs for topping.

**Snickers candy bars, cut
into sm. pieces**

Soften ice cream and then blend with peanut butter and Cool Whip. Stir in cut-up candy bars. Spread onto graham cracker crumbs and sprinkle some crumbs on top.

Freeze and enjoy!

Chocolate Sauce Topping

Kay Davenport

1 c. sugar

3 T. flour

5 T. cocoa

1 c. milk

Cook until thick (stir often). Add 1 teaspoon vanilla and 1/2 stick butter.

This makes a great hot fudge topping for ice cream sundaes. Best served slightly warm.

Promptness is the ability never to be as late as the person you're going to meet.

Cream Puff Dessert

De Ann Zagar

1 stick margarine

1 c. water

Boil to melt margarine.

Stir in:

1 c. flour

Beat in:

4 eggs, one at a time

Spread into greased 9x13-inch pan. Bake at 400° for 25 to 30 minutes. Do not open oven door during baking time or puffs will fall. Cool.

FILLING:

**2 sm. boxes instant vanilla
pudding mix**

3 c. milk

Mix together and beat in:
1 (8 oz.) pkg. cream cheese

Spread cream cheese mixture over the pastry puff. Top with 1 (8-ounce) container Cool Whip. Just before serving, drizzle with chocolate syrup.

*May the joys of yesterday, and the hopes
of tomorrow, blend into a perfect today.*

Apple Danish

Avis Steensland

CRUST:
3 c. flour
1/2 c. milk

1/2 tsp. salt
1 egg yolk, beaten
1 c. lard

Mix flour and salt; cut in lard. Combine milk and egg yolk; add to flour mixture. Blend until forms ball. Roll out half of mixture onto floured surface to fit 11 x 16 x 1/2-inch jellyroll pan. Place in pan.

FILLING:

6 c. peeled & sliced apples
1 1/2 c. flour *sugar*
2 T. flour

1 tsp. cinnamon
1/4 c. butter or margarine
1 egg white, slightly beaten

Arrange apples on crust. Combine sugar, flour and cinnamon; sprinkle over apples. Dot with butter. Roll out remaining pastry; place over apples. Brush pastry with egg white. Bake for 45 minutes at 375°.

GLAZE:

1 1/2 c. powdered sugar
Dash of salt
Milk, just enough to make
creamy glaze

1 sm. pkg. Philadelphia cream
cheese, softened
1/2 tsp. lemon juice

Mix all ingredients; spread on warm Apple Danish.

Cherry Chocolate Dessert

Marie Heins

1/4 lb. crushed graham crackers

8 oz. Kraft Philadelphia cream
cheese (Honey Nut)

Mix together and make crust in bottom of 6x8-inch pan or dish.

1 pkg. chocolate fudge instant
pudding & pie mix
1 pkg. sugar-free chocolate
instant pudding & pie mix

2 c. skim milk
1/4 c. dry milk powder

Mix 1 1/2 cups milk with pudding mix and dry milk until it is just moistened and still lumpy. Put in the remaining 1/2 cup milk and mix slightly. Pour this over the graham cracker-cream cheese crust. Spread large can of cherry pie filling over chocolate pudding. Chill about 5 hours before serving.

Baklava

Mary Gyurcsik

SYRUP:

1 1/2 c. water

1 c. sugar

Cinnamon

May need to add more water; bring to a boil and simmer 30 minutes. Add 1 tablespoon lemon juice. Cool.

1 pkg. filo pastry

1 lb. Imperial margarine, 1/2 lb.

at a time

1 lb. nuts (pecans)

Unroll filo pastry to full length. Brush margarine on with pastry brush on top. Lay nuts along one edge. Pick up 3 or 4 sheets and roll up from nut side. Makes 7 rolls. Pour butter over each roll after all rolled. Bake at 350° for 25 to 30 minutes. Pour syrup over rolls while they are still warm. Cut into 1- or 2-inch pieces while still warm.

Cream Puffs

Margaret Accola

1/2 c. Crisco

1 1/2 c. flour

1 c. water

5 eggs

Put Crisco and water in pan; bring to a boil. Add flour and mix well. Cook 2 minutes, stirring constantly. Add eggs, one at a time. Beat for 5 minutes. Drop by tablespoon on a greased, shallow pan, 2 inches apart. Flatten with the back of spoon into circles, leaving center a little thicker. Bake in a 400° oven for 30 to 35 minutes. Make a slit with a sharp, pointed knife near the bottom of the puff and fill with whipped cream or cream filling.

Fruit Pizza

Loa Christensen

Cream together:

1/2 c. margarine	1 1/2 c. sugar
1/2 c. Crisco	2 eggs

Sift together the following ingredients and add to the creamed mixture:

2 3/4 c. flour	1 tsp. baking soda
2 tsp. cream of tartar	1/4 tsp. salt

Press mixture into jellyroll pan and bake at 350° for 15 to 20 minutes; let cool.

CRUST TOPPING:

Combine:

5 T. fruit juice (from draining fruit)	8 oz. cream cheese
	1/2 c. sugar

Spread on cooled crust.

1 med. can pineapple chunks	1 pt. fresh strawberries, or 1/2 bag frozen
1 can mandarin oranges	
2 or 3 bananas (dip in lemon juice)	

Drain oranges and pineapple, reserving juice. Cook juice with 2 tablespoons cornstarch until thick. Drizzle over fruit, which has been placed on frosted crust.

Fruit Pizza

Sara Gatchel

CRUST:

Cream together:

1/4 c. butter
1/4 c. sugar
1/4 tsp. vanilla

1/4 c. oil

1/4 c. powdered sugar

Stir in:

1 c. + 1 T. flour
1/4 tsp. cream of tartar

1/4 tsp. baking soda

Spread in greased pizza pan and bake at 350° for 10 to 12 minutes. Cool.

FILLING:

Combine:

8 oz. cream cheese
1/2 c. sugar

1 tsp. vanilla

Spread over crust. Arrange fruit, any of the following: kiwi, pineapple tidbits, grapes, fresh strawberries, blueberries, raspberries.

GLAZE:

Combine:

2 T. sugar

1 1/2 tsp. cornstarch

Add:

1/4 c. water
1/4 c. orange juice

1 T. lemon juice

Bring to a boil, stirring until slightly thickened. Cool. Drizzle over fruit. Refrigerate until serving.

Fruit Pizza

Kathy Parmenter

1 roll sugar cookie dough	1 c. sugar
1 (8 oz.) pkg. cream cheese, room temp.	3 T. cornstarch
1/2 c. sugar	1/4 c. water
Fruit	1 c. orange juice 1/4 c. lemon juice

Spray or grease a cookie sheet, or 12-inch pizza pan. Spread softened cookie dough to cover pan. Bake at 350° for 8 to 10 minutes. Cool completely. Mix together the cream cheese and 1/2 cup sugar. Spread on cooled cookie crust. Arrange an assortment of fruit over crust. You may use fresh fruit or drained canned fruit. Fruit in a variety of colors make this a pretty dessert.

Make a glaze by mixing together 1 cup sugar and the cornstarch in a pan. Then add the water and juices. Cook until clear. Spoon glaze over the fruit and chill.

Chocolate Brownie Pudding

Margaret Accola

1 c. cake flour	1/2 tsp. vanilla
3/4 c. sugar	1 c. nuts
2 tsp. baking powder	1/2 c. white sugar
1/4 tsp. salt	1/2 c. brown sugar
1/2 c. milk	2 rounded T. cocoa
1 sq. melted chocolate	1 1/2 c. boiling water
2 T. melted butter	

Sift together flour, 3/4 cup sugar, baking powder and salt. To this, add milk, chocolate and butter. Add vanilla and nuts. Pour into greased 7x10-inch pan. Mix white sugar, brown sugar and cocoa. Sprinkle this evenly over batter and pour boiling water over all. Bake in a 350° oven for 30 minutes. Cut into squares; turn upside-down on serving plates and top with ice cream or whipped cream.

Apple Pudding

Thelma Harrington

1 c. flour	2 T. sugar
1 c. sugar	1 tsp. cinnamon
1 tsp. baking powder	1 tsp. nutmeg
1 beaten egg	2 T. butter or oleo
4 lg. apples, thinly sliced	1/4 c. water

Sift flour, sugar and baking powder. Add egg and mix well (until crumbly). Spread apples in 8x8x2-inch pan; cover with crumbly mixture. Sprinkle with sugar and spice mixture. Dot with butter. Pour water over. Bake in 350° oven, until apples are cooked and top is slightly browned. Yield: 6 to 8 servings.

Note: May want to use less spices.

Brownie Pudding

Mike Hansen

1 c. flour	1 T. vanilla
2 tsp. baking powder	2 T. melted shortening
Pinch of salt	3/4 c. brown sugar
3/4 c. sugar	1/4 c. cocoa
2 T. cocoa	1 3/4 c. boiling water
1/2 c. milk	

Mix first 8 ingredients together and spread in an 8-inch square greased pan. Mix brown sugar and cocoa together; sprinkle over batter. Pour boiling water over all. Bake 40 minutes at 350°.

Steamed Christmas Pudding

Betty Dallinger

1 c. sugar	1 egg
1 c. sour milk	1 tsp. baking soda
1 1/2 c. raisins, ground	1/2 tsp. salt
1/2 c. shortening	1 tsp. vanilla
2 c. flour	1/2 tsp. cinnamon

Mix and fill greased and floured cans about half-full. Cover cans with waxed paper, held in place with rubber bands. Steam for 3 hours. This can be done in the pressure cooker without applying pressure.

Serve warm with hard sauce (butter and sugar rubbed together), or the following sauce:

1 c. sugar	1 T. flour
1/2 c. butter	2 eggs

Cream butter and sugar. Add flour and eggs. Mix, beating until fluffy. Place in double boiler over hot water, not boiling. Cook until eggs are done. Serve warm.

Frozen Fruit Cup

Loa Christensen

1 (6 oz.) can frozen lemonade	1 box frozen strawberries, partly thawed
1 (6 oz.) can frozen orange juice	1 sm. jar maraschino cherries, with juice
2 1/2 c. water	
1 c. sugar	3 bananas, sliced

Mix frozen juices with water. Add sugar. Combine rest of ingredients. Fill in paper cups and freeze. Yield: approximately 12 cups.

Strawberry Parfait

Loa Christensen

1 (3 oz.) pkg. strawberry Jello	1 (10 oz.) pkg. frozen, sliced strawberries
3/4 c. boiling water	1 c. strawberry ice cream

In a blender container, combine gelatin and boiling water. Cover and blend at high speed until gelatin is dissolved, about 20 seconds. Cut package of frozen strawberries in half; allow half to thaw for topping. Add remaining strawberries to gelatin; blend until nearly smooth. Add ice cream, a spoonful at a time, blending until smooth after each addition. Pour mixture into parfait glasses; chill in freezer at least 10 minutes. To serve, garnish with thawed strawberries. Yield: 4 servings.

Dorothy's Ice Cream

Dorothy Bear

6 eggs, beaten	2 pt. half & half
3 3/8 c. sugar	2 T. vanilla
1/2 gal. whole milk	3/4 tsp. salt

Gradually add sugar to beaten eggs; beat until stiff. Add remaining ingredients and freeze. Yield: 1 1/2 gallons.

Hydrox Cookie Dessert

Cheryle Masteller

1 sm. pkg. Hydrox cookies,
crushed (1/2 on top & 1/2
on bottom)

Boil until it threads:

1 c. sugar	1/4 c. water
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Have ready 2 beaten egg whites and a pinch of salt. Gradually add boiled mixture to egg whites. Beat until it stands in peaks.

Fold in:

2 c. whipped cream	Red food coloring
1/2 c. nuts	1/2 tsp. almond extract

Freeze and serve frozen.

Cherry Delight

Thelma Harrington

2 c. crushed graham crackers (12 double)	1/2 c. sugar
	1/2 c. butter or oleo (1 stick)

Mix and pat into an 8x8-inch pan.

2 beaten eggs	1 (8 oz.) pkg. cream cheese, softened
1/2 c. sugar	Cool Whip
1 (No. 2) can cherry pie filling	
1/2 tsp. vanilla	

Beat eggs well; add cream cheese, sugar and vanilla. Beat well. Pour over crust and bake at 350° for 15 minutes; sets as it cools. Cool thoroughly. Spread pie filling on top. Refrigerate. Spread whipped cream or Cool Whip on top.

For a 9x13-inch pan, use same amount of crumb mixture. But use 1 1/2 times the recipe and a 21-ounce pie filling (I use less crumbs for 8x8-inch pan).

Angel Food Cake Dessert

Loa Christensen

1 box strawberry Jello	1 pt. Cool Whip
2 (10 oz.) pkg. frozen strawberries, drained	Angel food cake

Prepare Jello, using strawberry juice. Chill until it congeals. Fold in whipped cream and strawberries. Break cake into 1-inch pieces. Place in a 9x13-inch pan. Pour mixture over. Cover. Refrigerate.

Happiness add and multiplies as we divide it with others.

Deluxe Strawberry Cake Dessert

Avis Steensland

FIRST LAYER:

1 (8 3/4 oz.) pkg. Pillsbury
strawberry cake mix

3 eggs
1/3 c. vegetable oil
1 c. water

SECOND LAYER:

1 (3 oz.) pkg. strawberry Jello
1 (10 oz.) pkg. frozen, sliced
strawberries, with juice

3/4 c. boiling water

THIRD LAYER:

1 (8 oz.) pkg. Neufchatel cheese,
room temp.
2 T. milk

1 (3 oz.) pkg. vanilla instant
Jello pudding & pie filling
1 1/2 c. milk

FOURTH LAYER:

1 (8 oz.) ctn. Cool Whip

3 T. chopped walnuts
Reserved strawberry gelatin

Preheat oven to 350°. Grease and flour a 9x13-inch cake pan. In a large mixing bowl, combine cake mix, water, eggs and oil. Beat with mixer 1/2 minute on low speed, then 2 minutes on high. Pour into prepared pan. Bake 30 to 35 minutes. Done when a toothpick comes out clean. Cool on rack. While cake cools, make second layer.

Strawberry mixture. Reserve 1/3 for fourth layer. In a bowl, add boiling water to Jello; stir to dissolve. Add strawberries. Leave at room temperature. Cream the cheese in a small bowl and add 2 tablespoons milk. Stir well. In a separate bowl, mix pudding and 1 1/2 cups milk together, using a mixer. Fold cheese and pudding together when pudding has set. Using a meat fork, poke holes 1-inch apart in the cooled cake. Pour the strawberries over the cake, then the creamy pudding mixture. Blend the reserved gelatin and whipped topping, and spoon over the pudding. Sprinkle with nuts. Keep covered and refrigerated.

Fruit and Cream

Cheryle Harmon

1 qt. buttermilk
1 tsp. almond extract

1 c. sugar
1/8 tsp. salt

Mix these ingredients well.

Add:

1 c. diced peaches
1 c. sliced strawberries

1 c. blueberries

Freeze in a 9x9-inch pan. Thaw 10 minutes before cutting and serving.

Quick Cherry Cheesecake

Loa Christensen

24 muffin tin liners	1 T. lemon juice
24 vanilla wafers	2 eggs
2 (8 oz.) pkg. cream cheese	1 tsp. vanilla
3/4 c. sugar	1 can cherry pie filling

Beat cream cheese, sugar, lemon juice, eggs and vanilla together with an electric mixer. Place 1 wafer in bottom of each liner in muffin tins. Add about 1 1/2 tablespoons batter. Bake at 375° for 15 minutes. Set to cool. Put 1 tablespoon pie filling on each cake. Yield: 2 dozen.

Note: Keeps several days in refrigerator.

Philly Free Cheesecake

Merlene Whisenand

3 (8 oz.) pkg. Philadelphia Brand fat-free cream cheese, softened	3 eggs
3/4 c. sugar	1/3 c. graham cracker crumbs
1 tsp. vanilla	1 1/2 c. sliced strawberries, or other fruit

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix just until blended. Do not overbeat after adding eggs. Spray 9-inch pie plate with nonstick cooking spray; sprinkle bottom with crumbs. Pour cream cheese mixture into prepared pie plate. Bake at 325° for 45 minutes, or until center is almost set; cool. Refrigerate 3 hours, or overnight. Top with fruit. Drizzle with 2 tablespoons melted Kraft strawberry jelly, if desired.

When prepared as directed, there is 0 gm fat, less than 5 mg cholesterol, and only 2 gm carbohydrates.

This is my daughter, Mary's, favorite.

Cheesecake

Sharon Zagar

1 2/3 c. graham cracker crumbs 1/4 lb. melted butter
2 T. sugar

Combine and pat into large pie pan or cheesecake pan for crust.

1 1/2 lb. cream cheese 3 eggs
1 c. sugar 1 tsp. vanilla

Mix cheese, sugar, eggs and vanilla. Pour into shell and bake 20 minutes at 375°.

1 pt. sour cream 3 T. sugar
1 tsp. vanilla

Pour over baked cheesecake and bake 5 minutes longer at 500°.
 The longer cake is chilled, the better the flavor will be.

TOPPING:

Combine:

1 (10 oz.) pkg. frozen raspberries 1/2 c. currant jelly

Heat and run through strainer. Return to heat and add 1 1/2 teaspoons cornstarch to thicken. Chill and serve over cheesecake.

Mmmpossible Cheesecake

Marie Heins

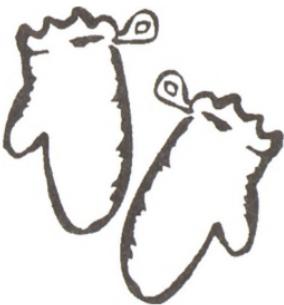
3/4 c. milk 1/2 c. Bisquick mix
2 tsp. vanilla 2 (8 oz.) pkg. cream cheese, cut
2 eggs into about 1/2" cubes & softened
1 c. sugar

CHEESECAKE TOPPING: **2 tsp. sugar**
1 c. yogurt 2 tsp. vanilla

Fruit

Heat oven to 350°. Grease pie plate, 9 x 1 1/4 inches. Place milk, vanilla, eggs, sugar and Bisquick in blender container. Cover and blend on high 15 seconds. Add cream cheese. Cover and blend on high 2 minutes. Pour into plate. Bake until center is firm, 40 to 45 minutes; cool. Spread cheesecake topping carefully over top. Garnish with fruit.

Notes & Recipes



Main Dishes



Notes & Recipes



Main Dishes

Chicken and Rice Casserole

Gwen Laird

Meat from 1 chicken, boiled or pressure cooked	1/2 to 3/4 c. chopped green pepper
1 qt. broth, from cooked chicken	1/2 to 3/4 c. chopped onion
1 c. rice, cook until done	1 can cream of mushroom soup
	Salt & pepper, to taste

Sauté chopped green pepper and onion in oil. Mix all ingredients together. Bake at 350° for 1 hour, or until top is brown and bubbly.

Scalloped Chicken

Joane Cole

1 (3 to 4 lb.) chicken (stewing)	1 pt. half & half
1 (1 lb.) loaf bread, dry & cubed	1 can cream of mushroom soup
5 stalks celery, cut fine	2 tsp. salt
1 med. onion, chopped	1/8 tsp. pepper
4 beaten eggs (use fork)	1/8 tsp. sage
1 qt. chicken broth	

Boil chicken for 1 1/2 hours. Save broth. Sauté onion and celery in margarine until tender. Mix all ingredients well and pour into two 9x13-inch greased pan. Bake at 350° for 1 hour.

Five-Can Casserole

Mary Jo Harris

1 can cream of chicken soup	1 can chicken & rice soup
1 (12 oz.) can evaporated milk	1 (5 oz.) can chow mein noodles
1 can chicken (premium chunk chicken in water)	

Open all cans. Add chicken (first break up with a fork). Then mix in all of the rest of the cans. Bake in 1 1/2-quart baking dish at 350° for 1 hour.

Cashew Chicken Casserole

Sharon Zagar

1 (3 lb.) chicken (I use all chicken breasts)	2 T. milk
1/2 c. chopped onion	2 cans chicken soup
3 c. chopped celery	2 T. soy sauce
2 T. butter	1 c. salted cashews 1 (5 oz.) can chow mein noodles

Rinse chicken and remove skin. Cook in water until tender; drain and cut into bite-size pieces. Sauté onion and celery in butter until browned. Add chicken, milk, soup, soy sauce, half of cashews and half of noodles. Mix well. Spoon into 2-quart baking dish. Bake for 30 minutes at 350°. Top with remaining cashews and noodles. Serve over rice if you like. Yield: 6 servings.

Chicken Spaghetti

Carolyn Edmonds

3 lg. bone-in chicken breasts
(cover with 8 c. water)

Cook for 1 hour, or until tender. Remove breasts from broth and cool. Chill the broth and remove the fat.

Cook 1 box Barilla spaghetti in the 8 cups chicken broth per directions on box. If you are short on chicken broth, you can use Swanson brand. I usually cook 12 to 15 minutes. Remove 2 cups chicken broth to a small bowl. Add 1 can cream of mushroom soup and 1 can cream of chicken soup. Stir until mixed with broth. Pour into cooked spaghetti. Cube 2 (8-ounce) packages Monterey Jack cheese. Cook on low heat until the cheese is melted and smooth. Cut the chicken into pieces and add to the spaghetti. Put into two 8-inch square Pyrex dishes. Bake, covered, for 30 to 45 minutes at 325°, or until bubbles and heated through.

Note: This freezes very well.

Marbled Macaroni

Betty Dallinger

Cook 8 ounces elbow macaroni in salted, boiling water about 7 minutes. Drain. Blend 1 (8-ounce) can tomato sauce with 1 tablespoon flour. Cook until thick, stirring constantly.

Combine tomato mixture with:

1 (12 oz.) can luncheon meat, cut into 1/4" squares (or ham or hamburger or chicken, etc.)	1/4 c. chopped green pepper
1/4 c. finely-chopped onion	1 tsp. Worcestershire sauce
	Dash of pepper

Stir 1 (10-ounce) can condensed celery soup until smooth; mix lightly with macaroni. Spread half of macaroni mix in greased 9-inch square baking dish. Cover with meat mixture, then with remaining macaroni mixture. Sprinkle with 1/2 cup shredded American cheese, buttered bread crumbs and dash of paprika. Bake in 350° oven for 35 to 40 minutes. Yield: 4 to 6 servings.

Easy when unexpected company comes.

Five-Can Hot Dish

Paula Hubbard

1 can chow mein noodles	1 can cream of mushroom soup
1 can chow mein vegetables (drained, opt.)	1 can chicken, turkey or tuna
1 can cream of chicken soup	1 c. milk

Combine and sprinkle with crushed potato chips. Bake at 350° for 45 minutes.

Chicken and Rice Casserole

Jeanne Petersen, Paula Hubbard

1 chicken, cut up	1 can cream of celery soup
1 pkg. Minute Rice	1 soup can hot milk
1 can cream of mushroom soup	1 pkg. onion soup mix

Butter casserole. Sprinkle rice over bottom of baking dish. Add celery and mushroom soup mixed with hot milk. Add chicken pieces and sprinkle with onion soup mix. Bake for 2 hours and 15 minutes, or longer, at 350°.

Easy Turkey or Chicken Casserole

Lucy Elrick (former pastor's wife)

2 c. diced turkey or chicken	2 c. commercial prepared dressing
1 env. dry sour cream, mixed	or homemade dressing
1 can mushroom soup	

Combine meat, sour cream and soup. Place in a 9x9-inch pan and spread prepared dressing mix over top. Bake at 350°, covered, for 45 minutes. Uncover; bake 15 minutes.

Hot Chinese Chicken

Becky McGregor

1 chicken, cooked & boned (or turkey)	1 (4 oz.) can sliced mushrooms
1/4 c. cornstarch	1 bunch green onions, chopped
1/4 c. corn oil	1 c. slant-sliced celery
1/8 tsp. garlic powder	1 tsp. Accent flavor enhancer (opt.)
1 lg. ripe tomato, cut in chunks	1/4 c. soy sauce
1 can water chestnuts, sliced & drained	2 c. shredded lettuce

Roll chicken in cornstarch. Heat corn oil in frypan or wok. Add chicken chunks and quickly brown. Sprinkle with garlic powder. Add tomato, water chestnuts, mushrooms, onion and celery; stir. Sprinkle with Accent flavor enhancer. Add soy sauce. Stir. Cover; reduce heat to simmer and cook 5 minutes. Lightly toss with lettuce and serve.

Chicken-Broccoli Casserole

Sherrie Cretsinger

Boil 4 to 6 chicken breasts until tender. Cook 2 boxes frozen broccoli; drain and spoon into a buttered casserole dish. Top with chicken breasts.

Mix together:

2 cans cream of chicken soup	1 tsp. curry powder
1 c. mayonnaise	3 T. lemon juice

Pour over chicken breasts. Melt 1 cup butter or oleo and crumble Ritz crackers into this. Stir and crumble over sauce. Sprinkle some grated (Colby) cheese on top of crumbs. Bake at 350° for 30 to 40 minutes.

Note: This can be made in advance and refrigerated, but crumbs and cheese should be added just before baking.

Chicken Casserole

Esther Brueck

1 (6 oz.) pkg. noodles, cooked	1 c. diced celery
1 can condensed chicken soup	2 c. diced chicken
2/3 c. evaporated milk	1/4 c. minced green pepper
1 1/2 c. American cheese, shredded	1/4 c. diced pimento
	1 c. slivered, toasted almonds

Mix and place in a greased casserole or flat pan. Cover with buttered crumbs. Bake for 30 minutes in 400° oven.

Seven-Can Dish

3 cans Swanson chunk chicken	1 can evaporated milk
1 can cream of mushroom soup	1 (5 oz.) can chow mein noodles
1 can cream of chicken soup	

Stir together well. Bake at 375° for 30 to 45 minutes in an 8x10-inch baking dish.

California Casserole

Mary Gyurcsik

1 pkg. California mix vegetables	1 c. milk
2 c. cubed, cooked chicken	1/2 c. Cheddar cheese
2 c. rice, cooked	

Mix together in 2-quart casserole dish.

Top with:

1/2 c. French-fried onions, or 1 can
crescent rolls, laid out flat

Bake at 350° until top is lightly browned, about 30 minutes.

Basic Stir-Fry

Loa Christensen

1 lb. skinless, boneless chicken breasts, cut into thin strips	3 T. oil
	4 to 5 c. vegetables*

*Combine any of the following to total 4 to 5 cups.

1 med. onion, chopped or cut into thin strips	1 can sliced mushrooms, drained
1 med. green pepper, chopped or cut into thin strips	1 can sliced water chestnuts, drained
1 1/2 to 2 c. broccoli or cauliflower flowerets	1/2 c. sliced carrots, precooked in microwave for 2 minutes

SAUCE:

Mix thoroughly:	
1/4 c. soy sauce	1/2 c. chicken broth
2 T. cornstarch	

Preheat 3 tablespoon oil in wok or large skillet. Stir in chicken strips (add 1 clove chopped garlic, if desired). Stir-fry for about 4 minutes, until no pink is visible. Add broccoli and chopped green pepper. Stir-fry for about 2 minutes. Add other vegetables and stir-fry for 2 minutes. Move food to the side and add soy sauce mixture. Cook until bubbly and thick. Add more water to make sauce to desired consistency. Cook 1 minute. (Sauce recipe can be doubled if you prefer more sauce.) Serve over cooked rice.

Mexican Chicken Casserole

Jenny Bierbaum

2 cans cream of mushroom soup	12 flour tortillas
1 c. water	4 c. cooked & cubed chicken
1/2 c. skim milk	1 c. diced onion (or 4 T. dried onion)
1 tsp. cumin	2 (4 oz.) cans diced green chilies
1/2 tsp. chili powder	4 oz. grated low-fat Cheddar cheese

Preheat oven to 350°. In a 4-cup glass measuring cup, combine soup mix and water. Heat on HIGH in microwave for 6 to 7 minutes, stirring every 2 minutes, until bubbly. Add next 3 ingredients and set aside. Spray a 9x13-inch pan with nonstick cooking spray. Lay one-third of the tortilla strips in the pan. Top with 1/2 the chicken, chilies, onion, and 1/3 of the soup mixture. Repeat layering, ending with the tortillas and topping with remaining soup mixture. Bake, uncovered, for 35 to 40 minutes. Top with cheese and bake for another 5 minutes.

Broccoli-Chicken Casserole

Joane Cole

Cook 4 to 5 chicken breasts until tender; cut into bite-size pieces. Cook 2 packages frozen broccoli; drain and spoon into a buttered casserole dish. Top with chicken breasts.

Mix together:

2 cans cream of chicken soup	1 tsp. curry powder
1 c. mayonnaise	3 T. lemon juice

Pour over chicken breasts. Melt 1 cup butter or oleo and crumble Ritz crackers into this. Stir and crumble over sauce. Sprinkle grated Colby cheese on top of crumbs. Bake at 350° for 30 to 40 minutes.

Note: This can be made in advance and refrigerated, but crumbs and cheese should be added just before baking.

Turkey Strata

Joyce Miller

8 slices day-old bread	1/2 c. shredded sharp Cheddar cheese
1/2 c. chopped onion	2 c. diced, cooked turkey
1/2 c. chopped green pepper	1/4 tsp. salt
1/2 c. chopped celery	2 eggs, slightly beaten
1/2 c. mayonnaise	1 can cream of mushroom soup
Dash of pepper	
1 1/2 c. milk	

Butter 2 slices of the bread; cut into 1/2-inch cubes and set aside. Cut remaining bread into 1-inch cubes and place half the unbuttered cubes in bottom of an 8x8x2-inch baking dish. Combine turkey, vegetables, mayonnaise and seasonings; spoon over bread. Sprinkle remaining unbuttered bread cubes over turkey mixture. Combine eggs and milk; pour over all. Cover and refrigerate an hour, or overnight. Spoon soup over top; sprinkle with buttered bread cubes. Bake at 325° for 50 minutes. Sprinkle cheese over top the last few minutes of baking.

Pastor's Wife's Pasta

Beth Mitchell

12 oz. thin spaghetti	3 tsp. sugar
1/2 c. margarine	1 T. oregano leaves
1 c. shredded Parmesan cheese	1/4 tsp. garlic salt
3 eggs, beaten	1 tsp. basil
2 lb. ground round	1 tsp. salt
1 c. chopped onion	2 c. sour cream
2 (15 oz.) cans tomato sauce	1 (8 oz.) pkg. shredded Mozzarella
2 (6 oz.) cans tomato paste	cheese

Crust: Cook spaghetti according to package. Drain. Stir in margarine, Parmesan cheese and eggs. Chop into small pieces with knife and fork. Press into greased 10-inch pie pans. Let cool.

Filling: Sauté onion slightly; add meat and brown. Drain well. Return meat to pan; stir in tomato sauce, paste and spices. Heat through. Spread sour cream on pasta crust. Spoon meat mixture into crust. Top with Mozzarella cheese. Bake at 350° for 30 minutes. Yield: 2 (10-inch) pies. Let stand 5 minutes before cutting.

Tip: Press spaghetti firmly on bottom and up sides of pan. Drain meat very well. Serve with biscuits for a Bishop.

Oriental Hamburger Dish

Sharon Zagar

Brown, but do not add salt, 1 pound hamburger and 1 large onion, chopped.

Add:

1 c. boiling water	1 c. chopped celery
1/2 c. Minute Rice	1/4 c. soy sauce
1 can mushroom soup	

Mix all together and pour into casserole dish. Bake for 30 minutes at 350°. Can serve with Chinese noodles.

Busy Day Casserole

Mary Meeker

2 potatoes, sliced	2 carrots, sliced
1 sm. onion	2 T. uncooked rice
3/4 lb. ground beef	1 tsp. salt
1/4 tsp. pepper	1 1/2 c. tomato juice

Combine all ingredients in a small baking dish. Bake for 1 1/2 hours at 350°.

Hamburger Hot Dish

Cheryle Harmon

1 1/2 lb. hamburger	1 diced stalk of celery
1/2 lg. onion, diced	3 T. butter
1 can green peas	1 c. cooked rice
1 tsp. salt	

Brown onion, celery and hamburger in butter. Add rice, peas and salt. Turn into casserole dish and bake for 1 hour at 350°.

Mock Chow Mein

Thelma Harrington

1 lb. hamburger	1 can mushroom soup
1/2 c. rice	1 sm. onion, browned & drained
1/2 btl. soy sauce (I don't use that much)	2 c. water (do not add salt)
	1 c. diced celery

Bake for 2 hours at 350°, covered for the first hour.

Spaghetti Pie

Jean Kelley

1 (8 oz.) pkg. spaghetti, broken into 2" pieces	2 T. butter
1/3 c. Parmesan cheese	1/2 tsp. salt
1/4 tsp. pepper	1 egg, well beaten
1 1/2 lb. ground chuck	1 sm. onion, chopped
1/4 c. chopped green pepper	1 (15 1/2 oz.) can thick spaghetti sauce
1 tsp. sugar	1/2 tsp. crumbled oregano
1/2 tsp. garlic salt	4 oz. Mozzarella cheese, shredded
1 c. cottage cheese	

Cook spaghetti; drain. Place in a 9x13-inch dish. Stir in butter, Parmesan cheese, salt, pepper and egg until well combined. Spread evenly in pan. Sauté ground chuck, onion and green pepper until meat is browned; drain. Stir in sauce, sugar, oregano and garlic salt. Spread cottage cheese over spaghetti layer and top with meat mixture. Bake at 350° for 30 minutes. Sprinkle Mozzarella cheese over top and bake additional 10 minutes, or until cheese melts. Let stand 15 minutes before serving.

Noodle Casserole

Thelma Harrington

1 lb. ground round steak	1 1/2 c. sliced carrots
1/2 c. butter	8 oz. med. noodles, cooked &
1/2 c. diced celery	drained
1/2 c. chopped onion, browned	

Mix above ingredients with 1 1/2 cups tomato juice. Place in casserole dish. Cover with buttered bread crumbs. Bake at 350° to a light brown, approximately 1 hour. Yield: 9 to 10 servings.

Spaghetti Pie

Avis Steensland

6 oz. spaghetti	1/4 c. chopped green pepper
2 T. butter or margarine	1 (8 oz.) can tomatoes, cut up (1 c.)
2 well-beaten eggs	1 (6 oz.) can tomato paste
1/3 c. grated Parmesan cheese	1 tsp. sugar
1 c. (8 oz.) cottage cheese	1 tsp. dried oregano, crushed
1 lb. ground beef or bulk pork sausage	1/2 tsp. garlic salt
1/2 c. chopped onion	1/2 c. (2 oz.) shredded Mozzarella cheese

Cook spaghetti according to package directions; drain (should have about 3 cups spaghetti). Stir butter into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in buttered 10-inch pie plate. Spread cottage cheese over bottom of spaghetti crust. In skillet, cook ground meat, onion and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt; heat through. Turn meat mixture into spaghetti crust. Bake, uncovered, in 350° oven for 20 minutes. Sprinkle with Mozzarella cheese on top. Bake 5 minutes longer, or until cheese melts. Yield: 6 servings.

Mary W.'s Chili Relleno Casserole

Avis Steensland

3 to 4 (7 oz.) cans whole green chilies, peeled & split open	4 eggs, separated
1 lb. Cheddar cheese, <u>thick</u> sliced	1 lg. can evaporated milk
1 lb. Monterey Jack cheese, <u>thick</u> sliced	3 T. flour Salt & pepper 2 cans tomato sauce

In square glass baking dish, cover bottom with chilies, Cheddar cheese, chilies and Monterey Jack cheese, alternating layers. Beat egg whites until stiff. In another bowl, beat egg yolks, milk, salt and pepper. Fold egg whites into yolks and fold mixture over chilies in dish. Bake at 350° for 45 minutes. Then pour tomato sauce over top and bake another 30 minutes. Serve with Mexican rice or refried beans.

Taco Pizza

Frances Kruse

1 lb. ground beef	3/4 c. salsa
1 env. taco seasoning	2 c. (8 oz.) shredded Cheddar cheese
1 c. water	2 c. coarsely-crushed tortilla chips
2 (12") prebaked Italian bread shell crusts	2 med. tomatoes, chopped (opt.)
1 can refried beans	1 c. shredded lettuce (opt.)

In a saucepan, cook beef over medium heat until no longer pink; drain. Stir in taco seasoning and water. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes; set aside. Place crusts on ungreased pizza pans or baking sheets. Combine beans and salsa; spread over crusts. Top with beef mixture, chips and cheese. Bake at 350° for 13 to 16 minutes, or until cheese is melted. Sprinkle with tomatoes and lettuce, if desired. Yield: 2 pizzas (6 to 8 servings).

Corn Moussala

(Ethnic Greek)

Judy Parks

1 (17 oz.) can whole kernel corn, drained	2 eggs, slightly beaten
1 1/2 lb. lean ground beef	1 1/2 c. cream-style cottage cheese with chives, drained
1 T. flour	1/4 c. grated Parmesan cheese
1 (8 oz.) can tomato sauce	1 (4 oz.) pkg. (1 c.) shredded Mozzarella cheese
1/2 tsp. garlic salt	Slivered almonds
1/4 tsp. ground cinnamon	

Spread corn in an ungreased, shallow, 1 1/2-quart casserole dish, or a 6x10x2-inch baking dish. In medium skillet, brown ground beef; drain off fat if any. Add flour; cook and stir for 1 minute. Stir in tomato sauce, garlic salt and cinnamon; pour over corn in dish. Bake at 350° for 15 minutes. (If cottage cheese with chives is unavailable, add about 1/4 cup chopped chives to cream-style cottage cheese). Combine eggs and cottage cheese; spread over meat mixture. Top with Parmesan and Mozzarella cheese. Sprinkle nuts over, if desired. Bake for 10 to 15 minutes more. Yield: 6 servings.

A salad and bread complete the meal.

Five-Can Hot Dish

1 lg. can chow mein noodles	1 can cream of mushroom soup
1 can chow mein vegetables, drained	1 can chicken, turkey or tuna
1 can cream of chicken soup	1 c. milk

Combine and sprinkle with crushed potato chips. Bake at 350° for 45 minutes.

Chili Burger Supper

Kay Davenport

1 c. macaroni	1 lb. ground beef
1 can chili beef soup	1 can tomato soup
3 slices sharp process American cheese	

Cook macaroni. Brown ground beef. Add soups and drained macaroni. Heat 5 to 7 minutes. Halve cheese slices and overlap hot soup mixture. Cover for a few minutes to melt slightly.

Simple Lasagna

Nancy Neilson

1 lb. ground beef	8 oz. Mozzarella cheese
3 (8 oz.) cans tomato sauce	1/2 lb. lasagna noodles
1 pkg. Lipton onion soup mix	

Brown beef; add tomato sauce and onion soup mix. Simmer 15 minutes. Cook noodles. In 9x9-inch square pan, put layer of noodles, meat sauce and cheese, ending with cheese. Bake at 350° for 15 minutes. Let cool a few minutes; cut and serve.

Tater Tot Casserole

Cheryle Harmon

1 1/2 lb. hamburger	1 can cream of chicken soup
1 pkg. Tater Tots	1/2 to 1 can tomato soup, to taste

Brown hamburger slightly. Place in 2-quart casserole dish. Add frozen Tater Tots. Add 1/2 cup milk to soup; mix and pour over all. Bake for 1 hour at 350°.

Baked Lasagna

Barb Kyte

1 (10 oz.) pkg. lasagna noodles	2 beaten eggs
1 lb. Italian sausage	2 tsp. salt
1 clove garlic, minced	1/2 tsp. pepper
1 T. parsley flakes	2 T. parsley flakes
1 T. basil	1/2 c. grated Parmesan cheese
2 cans tomatoes	1 lb. Mozzarella cheese, sliced
2 (6 oz.) cans tomato paste	very thin
1 1/2 tsp. salt	
1 (24 oz.) ctn. lg.-curd cream-style cottage cheese	

Brown meat slowly; drain fat. Add next 6 ingredients to meat. Simmer, uncovered, until thick (45 minutes to 1 hour), stirring occasionally. Meanwhile, combine cottage cheese and next 4 ingredients. Cook noodles according to package directions. Drain; place half the noodles in 9x13x2-inch baking dish. Spread half of cottage cheese mixture over the noodles. Add half of the Mozzarella and half of the meat mixture. Repeat layers. Bake in moderate oven (375°) for 30 minutes. Let stand 10 to 15 minutes before cutting into squares. Filling will set slightly. Yield: 12 servings.

Chinese Casserole

Hazel Woods

2 lb. hamburger	1 can Chinese noodles
1 c. chopped onion	1 can cream of celery soup
1 can cream of mushroom soup	2 T. soy sauce
2 T. Worcestershire sauce	2 c. water
1 c. uncooked regular rice	

Lightly brown hamburger and onions. Add rice, soups, soy sauce and Worcester-shire sauce. Pour into 3-quart oblong casserole. Cover with Chinese noodles. Cover with foil and bake for 1 1/2 hours at 325°.

Can use broken chips in place of Chinese noodles.

Green Chili with Elk

Mary Gyurcsik

1 lb. elk meat, cut in small pieces (elk soaked in milk 2 to 3 hours, discard milk)	Bacon drippings
1 can green chilies	2 c. water
1/4 c. flour	1 clove minced garlic
	1 tomato, chopped
	Salt & pepper

Brown meat in bacon drippings; careful not to scorch. Add flour to make gravy. Add onion, garlic, chilies, tomato, salt and pepper. Add 2 cups of water; stir often. Serve over pinto beans, rice, eggs, or in burritos. (You could substitute other meat.)

Plump Tortillas

(Gorditas)

Mary Gyurcsik

2 dried ancho chilies (or 1/2 tsp. crushed red pepper)	3/4 tsp. salt
1 (8 oz.) can red kidney beans (don't drain)	1/2 tsp. baking powder
1 c. water	Crisco or vegetable oil, for frying
1 3/4 c. Masa Harina tortilla flour (100% stonemade corn flour)	1 1/2 c. guacamole
	Thin radish slices

Remove stems and seeds from chilies; cut into small pieces and cover with boiling water. Let stand 45 to 60 minutes, then drain. In blender, add soaked chilies or crushed red pepper, undrained beans, water, and 1/2 teaspoon salt; cover and blend until smooth. Combine tortilla flour, 3/4 teaspoon salt and baking powder. Add bean mixture; mix well. Cover and let stand 15 minutes. Divide dough into 24 parts; pat each into a 2-inch round.

When company arrives, heat up 1/8-inch of fat in skillet. Fry each gordita about 1 1/2 minutes on each side, or until crisp. (They shouldn't be crunchy.) Drain on paper towels. Top each with 1 tablespoon guacamole and a few radish slices.

Three-Cheese Spaghetti Bake

Frances Kruse

1 (16 oz.) pkg. spaghetti	3 eggs, beaten
2 c. (8 oz.) shredded Mozzarella cheese, divided	1 T. olive or vegetable oil
3/4 c. grated Parmesan cheese	2 T. garlic powder
1/2 c. grated Romano cheese	Salt & pepper, to taste
	1 (28 oz.) jar spaghetti sauce

Cook spaghetti according to package directions; drain. Add 1 cup Mozzarella cheese, Parmesan cheese, Romano cheese, eggs, oil, garlic powder, salt and pepper. Press into a greased 9x13x2-inch baking dish. Top with spaghetti sauce. Cover and bake at 350° for 20 minutes. Uncover; sprinkle with remaining Mozzarella cheese. Bake 10 minutes longer, or until heated through and cheese is melted. Serve with green salad and garlic bread. Yield: 6 to 8 servings.

Tuna Bake

8 oz. macaroni shells, cooked & drained	1/2 c. mayonnaise
2 (6 1/2 oz.) cans tuna, drained & chunked	1/2 c. milk
1/2 c. chopped celery	3 c. parsley (or 4 tsp. parsley flakes) 2/3 c. coarsely-chopped green onions

In a greased 2-quart dish, mix tuna, shells and celery. In blender, mix mayonnaise, milk, parsley and green onions. Pour over tuna mix. Mix. Bake at 400° for 15 minutes, or until bubbly.

Note: Can be refrigerated and served cold after baking.

Tuna Casserole

Carolyn Edmonds

1 c. raw macaroni, cooked per directions & rinsed well	1/3 c. milk
1 can water-packed tuna, drained well	1 (3 oz.) pkg. Philadelphia cream cheese, room temp.
1 can cream of mushroom soup	1 rounded T. prepared mustard 1 1/2 tsp. (rounded) dry onion

Prepare macaroni. Mix soup, milk, cream cheese, mustard and dry onion; add to the macaroni. Then fold in the tuna. Bake at 325° to 350° until heated through, 20 to 30 minutes. You can top with buttered bread crumbs or crushed potato chips. Add salt to taste.

Tuna Pot Pie

Evelyn Peterson

3 carrots, sliced	1 sm. onion
1/2 c. chopped celery	1/4 c. green pepper
1 bay leaf	1 can cream of mushroom soup
1/2 can water	1 (8 oz.) can peas
2 cans tuna, flakes	1 pkg. refrigerator biscuits

Cook vegetables and bay leaf until tender. Add soup and water that have been heated through. Add peas and tuna. Top with biscuits. Bake at 400° for 12 minutes.

Tuna Macaroni Bake

Lucy Elrick (former minister's wife)

2 well-beaten eggs	1/2 c. water
3/4 c. evaporated milk	1 (7 oz.) can tuna
3 c. cooked macaroni	3/4 tsp. salt
3/4 tsp. dry mustard	1 T. onion
1 1/2 c. grated American cheese	

Mix ingredients. Put in a 9x9-inch pan. Bake for 45 minutes at 350°.

Eggs for Brunch

Fry:

1 lb. bacon (drain)

Beat well:

12 eggs

Add:

2 c. milk	2 tsp. salt
2 tsp. dry mustard	4 slices bread, cubed, with
2 c. grated Cheddar cheese	crusts removed

Pour into a 9x13-inch pan. Cover and refrigerate overnight. Bake at 350° for 45 minutes. Yield: 15 servings.

Beth's Brunch Eggs

Beth Mitchell

Melt 1 stick of margarine in a 9x13-inch pan. Beat very well: 1 dozen eggs, 1 cup cream, 2 teaspoons dry mustard and 1/2 teaspoon salt. Sprinkle 2 cups grated American cheese on top. Bake at 325° for 40 minutes.

Egg-Sausage Breakfast Casserole

Gwen Laird

3 c. croutons	5 eggs
2 c. shredded sharp Cheddar cheese	3/4 tsp. dry mustard
2 1/4 c. milk	1 can cream of mushroom soup
1 lb. pork sausage, cut in 1" chunks (we like Little Sizzlers)	1/2 c. milk

Grease a 9x13-inch pan; spread croutons over bottom of pan. Sprinkle shredded cheese over croutons. Brown and drain sausage; add over cheese. Beat eggs with the 2 1/4 cups milk and mustard; pour over rest. Refrigerate overnight. Next morning, dilute mushroom soup with other 1/2 cup milk and pour over. Bake for 1 1/2 hours at 300°.

We have had this every Easter and Christmas morning for 26 years.

Quick Curried Ham

Kathy Berner

1 T. butter or margarine	1/3 c. Miracle Whip
1 T. chopped onion	2 c. cubed, cooked ham
1 T. chopped green pepper	1 (3 oz.) can sliced mushrooms, drained
1 can cream of celery soup	1/4 to 1/2 tsp. curry powder
3/4 c. milk	

Melt butter. Add onions and green pepper; sauté until tender, not brown. Stir in rest of ingredients as they are listed, one at a time, until they are hot. Serve over rice or English muffins.

Rice Dressing

1 box Uncle Ben's wild rice
 2 sm. cans mushroom pieces
 1 (2 lb.) pkg. Farmland sausage

1 bag slivered almonds
 1 can cream of mushroom soup
 1/2 can milk

Cook rice according to directions. Brown sausage with a little onion and drain. Mix remaining ingredients together and bake at 325° for 30 minutes, or on low in a crock-pot for several hours.

Polish Sausage and Cabbage Casserole

Mary Meeker

1 sm. head cabbage
 1/2 c. water

6 Polish sausages

Use dish with a tight-fitting lid. Shred a thick layer of cabbage in the bottom. Place 3 sausages over it. Then shred balance of cabbage over this and top with remaining sausages. Do not season with other seasonings since the sausages are highly seasoned. Add water; put on lid and bake for approximately 1 hour in 350° oven.

Reuben Casserole

Barb KYTE

1 (8 oz.) pkg. noodles
 1 can corned beef, chopped
 4 slices Swiss cheese
 1 can sauerkraut, drained

1 can Cheddar cheese soup
 1 c. milk
 1 tsp. caraway seeds

Heat oven to 350°. Cook noodles according to package directions. In 2-quart casserole, layer noodles. Sprinkle with caraway seeds, corned beef and sauerkraut. Mix soup and milk; pour over casserole. Top with Swiss cheese. Cover and bake 1/2 hour.

Spam Casserole

Mary Barnard

1 can Spam
3/4 c. cracker crumbs
1 med. onion

**1 can mushroom soup
1/2 c. Cheddar cheese
3 beaten eggs**

Put Spam, onion and cheese through grinder or cut in smaller pieces. Mix all together. Bake at 350° until done.

Sausage Casserole

Neala Allie

1/2 lb. link sausage (cut in thirds & fry)

1/2 c. chopped green peppers

1 c. chopped celery

1 c. cream of chicken soup

1 1/2 tsp. Worcestershire sauce

Then add sausage. After ingredients are browned on stove, sprinkle 1/2 cup grated sharp cheese on top. Cover and put in oven for 30 minutes at 325°.

Noodle Casserole

Marge Jacobson

1 can corned beef, flaked	1 pkg. sour cream sauce mix
1/2 pkg. med.-sized noodles, cooked	1 c. whole milk
1/2 lb. Velveeta cheese	1 sm. can evaporated milk

Stir all ingredients together, starting with 1/2 pound Velveeta cheese, and let melt in preheated oven in covered casserole while noodles cook. Add noodles and corned beef as soon as cheese is melted. Then bake for 30 to 40 minutes at 350°. May top with bread crumbs, potato chips or Ritz crackers before baking.

Corned Beef Casserole

Esther Brueck

1 (8 oz.) pkg. med. noodles	1 (12 oz.) can corned beef, cubed
1/2 can mushroom soup	1/2 lb. American cheese, cubed
1/2 can celery soup	1 T. onion
1 can evaporated milk	1/2 jar pimentos

Cook noodles and drain. Blend soup with milk. Add rest of ingredients and combine with noodles. Place in a greased casserole and put crushed potato chips on top. Bake for 1 hour at 350°.

Chip Beef Hot Dish

Evelyn Peterson

2 hard-cooked eggs, chopped	1 c. raw macaroni
1 can cream of mushroom soup	1 c. milk
3 T. dried onion	1/2 c. dried beef, chopped

Mix ingredients; put in casserole. Refrigerate 5 to 6 hours. Bake for 1 hour at 350°. Sprinkle crushed potato chips over top last 15 minutes of baking.

Casserole Sauce Mix

Marie Heins

2 c. nonfat dry milk	3/4 c. cornstarch
1/4 c. chicken bouillon crystals	2 T. dried onion flakes
1 tsp. dried thyme, crushed (opt.)	1 tsp. dried basil, crushed (opt.)
1/2 tsp. pepper	

Combine ingredients and store in airtight container.

To use, substitute for 1 can condensed soup. Mix 1/3 cup dry mix with 1 cup water in saucepan. Cook and stir until thickened.

Compare:

<u>1 can cream of mushroom soup</u>	<u>1/3 c. dry mix</u>
330 calories	95 calories
23.8 gm fat	0.2 gm fat
2370 mg sodium	710 mg sodium

Never-Fail Dinner

Beth Mitchell

Go to phone book and look up favorite restaurant. Dial and ask for reservations. Take leisurely bubble bath and dress in favorite outfit. Take spouse by the hand and lead to car. Drive to restaurant and enjoy evening.

Baked Stuffed Fish

Nancy Nielsen

Use any fish fillets

1/2 c. sliced onions

3/4 tsp. salt

1 1/2 c. fresh bread crumbs

1/2 c. grated process American
cheese

1/4 c. butter or margarine

Dash of pepper

Sauté onion in butter until tender. Toss with salt, pepper, bread crumbs and cheese. Top fillets with stuffing in greased casserole. Pour 3/4 cup light cream or evaporated milk around fish. Bake at 350° for about 40 minutes.

Italian Basil Shrimp

Sheri Gatchel

1/2 c. olive oil

1 1/2 T. butter

5 cloves garlic, minced

1 onion, chopped

1/2 c. chopped fresh parsley

1/2 c. chopped green onions

8 oz. mushrooms, sliced

3 T. basil

1/4 tsp. thyme

1/4 tsp. oregano

1 1/2 lb. shrimp, peeled

2 c. whipping cream, combined with
1 to 2 T. flour

Cooked angel hair pasta or spaghetti

Cook garlic and onions in butter and olive oil. Stir in parsley, green onions, mushrooms, basil, thyme and oregano. Cook 2 to 3 minutes. Add the shrimp, stirring frequently, until pink. Remove the shrimp with slotted spoon. Stir in whipping cream. Cook until thickened. Return shrimp; heat gently. Serve over pasta. Top with Parmesan cheese, if desired.

Veal Parmesan

Kathy Berner

4 to 6 pieces veal chops

DRY MIXTURE:

**1/2 c. sm. bread crumbs
1/2 c. Parmesan cheese**

Dash or two of paprika

2 beaten eggs

Dip meat into egg mixture, then into dry mixture. Brown on both sides in greased skillet.

Pour over browned meat, the following:

3 sm. cans tomato sauce 1/4 c. water

Season this mixture, to taste, with oregano, garlic powder, salt and pepper. Top this all with Mozzarella cheese and simmer at least 1 hour.

H. D.'s Heavenly Ham Balls

Beth Mitchell

**1/2 lb. ground ham (lean)
3/4 lb. ground pork (lean)
1 c. bread crumbs**

**1 egg
1/2 c. milk**

Mix together and shape into balls (makes about 12 using 1/4 cup measure). Place in baking dish and pour sauce over. Cover and bake at 275° for 1 hour and 45 minutes.

SAUCE:

**1/2 c. water 1/4 c. vinegar
3/4 c. brown sugar 1/2 tsp. dry mustard**

Worry is the interest paid on trouble before it is due.

Ham Balls

Norma Bennett

2 1/2 lb. ground ham*	2 lb. ground pork
1 lb. ground beef	3 eggs
3 c. graham crackers, crushed fine	2 c. milk

Mix well. Using a 1/4 to 1/2 cup measuring cup, depending on the size of ham balls you want, make into balls and put in Pam-sprayed cake pans in a single layer. At this point you can freeze all or part of them.

SAUCE:

1 can tomato soup (or 2 c. tomato sauce)	1/2 c. vinegar
	1 1/2 to 2 c. brown sugar
	2 tsp. mustard

Cover meat balls with sauce. Bake 1 hour at 350°. Yield: approximately 50 large meat balls.

***Note:** It is difficult to get ham ground at the grocery stores. I use the chopper blade of my food processor and cooked ham.

Swedish Ham Balls

Margaret Accola

1 lb. ground ham	1 1/2 lb. ground pork
2 c. bread crumbs	2 beaten eggs

Mix ingredients and shape into balls. Place in baking dish; pour over 1/2 cup vinegar and 1 teaspoon dry mustard. Bake in 275° oven for 2 hours. Turn balls carefully while baking.

Sweet-and-Sour Pork Chops

Carolyn Edmonds

4 Iowa chops	2 T. wine vinegar
1 c. beef broth	1/4 c. brown sugar
1/2 c. drained, crushed pineapple	1 tsp. soy sauce
1/4 c. chopped green pepper	1/2 tsp. dry mustard
1/4 c. catsup	

Dip pork chops in flour and brown in oil. Place in Dutch oven and cover with above ingredients. Bake for 2 1/2 to 3 hours at 250° to 300°. Serve over rice.

Pork Chops and Noodle Casserole

Neala Allie

Cook 2 cups noodles in boiling water for 8 minutes; drain. Brown 5 to 6 pork chops; salt and pepper. Add 1 small chopped onion. Combine noodles, 1/3 cup catsup and 1 1/2 cups water. Place pork chops in pan and noodles over top. Cover with buttered crumbs and bake until meat is tender, about 350° for 1 hour.

H. D.'s Father's Favorite Chops

Lou Mitchell

Center cut Iowa pork chops (1-inch-thick) with rib attached to backbone, 1 for each person. Trim fat. Season all over (yes, side too) with seasoning salt and flour. Pat well into chop. Stand chop on backbone in baking dish. Do not let them touch each other. Bake at 425° for 15 to 20 minutes, then at 300° or 325° for 1 1/2 to 2 hours. Will be crispy brown on the outside, moist and juicy inside.

The secret is long and slow baking.

Pork Chops with Rice

Jeanne Petersen

**5 pork chops, browned in a little
fat**

Take chops from pan. Put 3/4 cup rice (uncooked) in drippings and brown, stirring. Add 1/3 cup onion. (Can add diced green pepper and a little red pepper for color.) Add 3 cups chicken broth. Mix and put in casserole. Lay chops over top and cover tightly. Bake for 1 hour in 350° oven.

Take time to LAUGH. It is the music of the soul.

French Chicken with Orange Sherry Sauce

Stephanie Hofer (former pastor's wife)

3 chicken breasts, split (2 1/2 lb.)	1/2 tsp. salt
1 med. onion, sliced	1/4 c. chopped green pepper
1 c. sliced mushrooms	

SAUCE:

1 c. orange juice	Several orange slices
1/2 c. water	1/4 c. dry sherry
1 T. flour	1 T. brown sugar
1/2 tsp. pepper	1 tsp. salt
1 tsp. grated orange rind	2 tsp. parsley
	Paprika

Place breast, skin-side up, on broiler rack. Broil 2-inches from heat for 10 minutes, until brown and crackly. Do not turn. Place in shallow pan and sprinkle with salt. Add mushrooms, onions and green peppers. Combine orange juice, sherry, water, brown sugar, salt, pepper, orange rind and flour. Blend and cook over medium heat until thick and bubbly. Add parsley and pour over chicken. Bake at 375° for 45 minutes, basting several times. Sprinkle with paprika and garnish with orange slices. Yield: 6 servings.

Chicken and Biscuits

Merlene Whisenand

1 cooked stewing chicken, or 1
canned chicken or leftover
pieces, or 1 broasted chicken
with skin removed (cut up the
chicken into small pieces)

Add:

1 c. broth (or 1 can)	1 can cream of chicken soup
1 can cream of onion soup	1 pkg. frozen stew vegetables

Mix all together and put in a 2 1/2-quart casserole dish or one to handle the amount of "stuff" you have. Heat until the mixture begins to bubble. Then put as many Pillsbury Grand buttermilk biscuits, as the dish will hold, on top of the stew mixture. Bake according to the directions on the biscuits, usually 12 to 15 minutes at 375° or 400°.

Chicken and Rice

Evy Sheldahl

1 box Minute Rice	1/2 c. milk
1 can cream of celery soup	1 env. dry onion soup
1 can cream of mushroom soup	1 frying chicken, cut up

Grease a large baking pan (9x13-inch). Sprinkle rice over bottom of pan. Heat soup with milk and pour over rice. Lay chicken pieces over top. Sprinkle with dry onion soup. Seal pan with foil. Bake for 2 hours and 15 minutes at 350°.

Hollywood Chicken

Kay Davenport

Take 1 pound hamburger and onion; brown. Then sprinkle 2 tablespoons flour over. Add 1 cup milk and stir. Add this to 1 can chicken noodle soup in casserole dish. Crush about a 39¢ bag potato chips; mix part in with hamburger noodle goop. Sprinkle remainder over top. Bake at 350° for about 20 minutes.

Chicken with Forty Cloves of Garlic

Tim Bierbaum

40 cloves garlic, separated from the head & unpeeled	1 c. white wine or chicken stock
1 T. olive oil	1 tsp. dried thyme
2 to 3 lb. chicken pieces, skin removed	Salt & pepper, to taste
	2 T. all-purpose flour

Place the cloves of garlic in a saucepan with enough water to cover. Bring to a boil and simmer, uncovered, for 10 minutes. Drain and set aside. Heat the olive oil in large pot over high heat. Brown the chicken pieces on all sides. Add the wine or chicken stock, thyme, salt, pepper and reserved garlic. Bring to a boil and simmer, covered, for 40 to 45 minutes. Remove the chicken and garlic to a serving platter. Measure the liquid remaining in the pan; add more, if necessary, to make 1 cup. Return the liquid to the pot and bring to a boil. Mix a little of the liquid with the flour to form a slurry, and add to the liquid. Cook 3 to 5 minutes, stirring constantly, until the sauce has thickened. Spoon over the chicken pieces and serve immediately.

Kung Pao Chicken

Sheri Gatchel

Mix sauce ingredients and set aside:

3 T. soy sauce	1 T. cornstarch
3 T. lemon juice	1/2 tsp. crushed red pepper
3 T. sugar	1/3 c. water

Stir-fry 1 pound thinly-sliced chicken with 2 teaspoons minced garlic in 1 tablespoon oil until chicken is done.

Add any of the following:

Sliced mushrooms	Onions, in chunks
Red, green or yellow peppers, in 1" chunks	Thinly-sliced carrots
	Bamboo shoots

Stir-fry until vegetables are crisp-tender. Stir sauce and add to pan, stirring until thickened. Add 1/2 cup peanuts. Serve over rice or Chinese noodles.

Baked Chicken and Rice

Avis Steensland

8 or 9 pieces of chicken, skin removed	2 cans mushroom soup
3/4 c. rice (half wild rice)	1 1/2 c. boiling water
1 can celery soup	Butter

Paprika

Spread raw rice in bottom of 9x13-inch baking pan. Place chicken on top of rice. Mix 3 soups together; pour over chicken and rice. Pour boiling water over contents in pan. Dot with butter and sprinkle paprika over all. Bake, uncovered, in preheated oven at 300° for approximately 2 hours.

Chicken Nuggets

Loa Christensen

1 c. cornflake crumbs	2 T. grated Parmesan cheese
2 tsp. sesame seeds	1/4 tsp. ginger
Salt & pepper, to taste	1/4 c. skim milk or water
1 lb. boneless, skinless chicken breast halves, cut in chunks	

Mix crumbs, cheese and seasonings in a medium bowl. Dip chicken into milk or water. Coat with crumb mixture. Spray large baking sheet with nonstick coating. Place chicken in a single layer on the baking sheet. Bake in a 450° oven for 8 to 10 minutes, or until no longer pink. Serve with sauce. Yield: 6 servings.

Porcupines

Loa Christensen

1 1/2 lb. ground beef	1/4 tsp. pepper
1 sm. onion, chopped (or 1 1/2 tsp. onion powder)	1/4 c. milk
1/3 c. uncooked rice	1 can tomato soup
1 tsp. salt	2 T. tomato juice (opt.)

Combine all ingredients, except soup and juice. Shape into meatballs and place in a 9x13-inch pan sprayed with nonstick spray. Bake at 350° for 20 minutes. Drain off fat. Top with tomato mixture and bake 40 minutes, or until done. Yield: 8 servings.

Meat Balls

Margaret Accola

1 lb. hamburger	1 onion
2 eggs	1 garlic clove
4 T. rice, uncooked	Salt & pepper
1/2 c. bread crumbs	

Mix all together and form into golf-ball-size balls. Place into heavy pan and pour over meat balls, 1 pint strained tomatoes. Bake at 350° for 1 hour.

Swedish Meat Balls

Neala Allie

1 lb. ground beef	1/2 lb. ground pork
1/2 lb. ground veal	2 tsp. onion
2/3 c. dry bread crumbs	1 tsp. salt
2 egg yolks	1 c. milk

Combine, form into balls and brown in skillet. Cover and steam for 15 to 20 minutes. Yield: 1 1/2 dozen meat balls.

Meat Balls in Mushroom Sauce

Mary Gyurcsik

1 lb. lean ground beef
1/2 c. chopped onion
1 tsp. salt
1/4 tsp. black pepper
2 T. milk

1 egg, beaten
1 clove garlic, crushed
1/2 tsp. garlic salt
1/2 c. crushed Ritz crackers

Make into walnut-sized balls and brown in a small amount of oil. Put browned meat balls into casserole dish. Combine 1 can cream of mushroom soup and 1/2 can of milk; pour over meat balls in casserole dish. Microwave on HIGH for 3 to 6 minutes, until soup bubbles. Serve hot.

Meat Balls

Avis Steensland

1 lb. lean ground beef
2 eggs
1 1/2 c. bread crumbs
1/2 c. grated cheese, Romano or
Parmesan cheese

1 garlic clove, chopped (or 1 tsp.
garlic powder)
2 tsp. Italian mixed spices
1/2 c. tomato juice or spaghetti
sauce
Salt & pepper, to taste

Add all ingredients and mix well. Form into balls 1 1/2-inches in diameter. Brown in corn oil in frying pan or place on cookie sheet, 1 inch apart, and bake at 350° for 1/2 hour, or until about half-cooked. Add meat balls to spaghetti sauce during last hour of simmering.

Italian Meat Loaf

Brenda Flaming

1 egg, beaten
1 (8 oz.) can spaghetti sauce
1/2 c. bread crumbs
1/2 c. onion, chopped
1/2 c. green pepper, chopped
1 tsp. oregano
1 tsp. garlic

1 tsp. salt
1/8 tsp. pepper
1 lb. ground beef
1/2 lb. ground pork
1/2 c. Mozzarella cheese
1/2 c. Parmesan cheese

Mix all ingredients, except cheeses. Pat meat mixture into an 8x14-inch rectangle. Sprinkle on cheese; roll up, starting with short edges. Bake at 350° for 40 to 45 minutes.

Meat Loaf

Avis Steensland

**1 1/2 lb. lean ground beef
3/4 c. oatmeal
2 eggs, beaten
1/3 c. chopped onion
Salt & pepper**

**1 c. tomato paste
3 slices uncooked bacon
1 can cream of mushroom soup
Stuffed olives**

Combine meat, oatmeal, eggs, onion, seasonings and tomato paste; place in 9x9-inch baking pan, where bacon slices have previously been placed. Spread soup over top and garnish with sliced olives. Bake at 350° for about an hour. Drain off excess fat.

Note: For a 9x13-inch pan, I double the above ingredients, except soup.

Ann Landers' Meat Loaf

Avis Steensland

**2 lb. ground round
2 eggs, beaten
1 1/2 c. bread crumbs**

**3/4 c. ketchup
1/2 c. warm water
1 pkg. Lipton onion soup**

Mix thoroughly. Put in loaf pan. Cover with 3 strips of bacon and pour an 8-ounce can of tomato sauce over all. Bake for 1 hour at 350°.

Creole Steak

Sharon Zagar

Cook until partly tender:

1 c. cut-up carrots **1 c. cut celery**

While these vegetables are cooking, mix well:

1 lb. hamburger **1 tsp. salt**
1 c. flour

This must be mixed and worked until all of flour is worked into hamburger. Roll out the meat mixture about 1/2-inch-thick. Cut into serving-size pieces. Brown on both sides and place in a casserole.

On top of meat slices, put these cut-up vegetables:

1/2 c. onions **1 green pepper**

Pour on cooked carrots and celery, the juice from them, and 1 can tomato soup. Bake at 350° for 1 hour.

Note: If you are in a hurry, you can use 1 can of vegetable soup with onions instead of fresh vegetables.

Beef and Mushroom Sauce

Kathy Berner

1 lb. ground beef	1 (4 oz.) can sliced mushrooms
1/2 c. chopped celery	Salt & pepper, to taste
2 sm. cans mushroom steak sauce (save liquid)	1/2 c. chopped onion

Brown ground beef (drain excess fat). Sauté onions and celery until tender, then add to beef mixture. Continue adding rest of the ingredients and cook until hot. If the mixture is too thick, you add mushroom liquid or water. Serve over rice.

Foil Dinner

Dorothy Bear

Prepare a 15x18-inch piece of heavy-duty aluminum foil for each individual serving. In the center of each, place a serving of beef stew cubes or cubed tenderloin, frozen vegetables or your choice, sliced or minced onion, and sliced raw potatoes. In a separate bowl, mix 1 can of mushroom soup and 1 can of Cheddar cheese soup. Add some of this mixture to each package of vegetables. Seal securely and place on cookie sheet. Bake for 1 1/2 hours at 350°.

Sicilian Meat Roll

Sharon Zagar

2 eggs, beaten	1 sm. clove garlic
3/4 c. bread crumbs	2 lb. lean ground beef
1/2 c. tomato juice	6 oz. Mozzarella cheese, shredded
2 T. parsley	3 slices Mozzarella cheese
1/2 tsp. oregano	1 pkg. thin ham slices
1/4 tsp. salt & pepper	

Combine eggs, bread crumbs, tomato juice, parsley, oregano, salt, pepper and garlic. Stir into beef. On waxed paper, pat meat to a 10x12-inch rectangle. Arrange ham slices (thin) on top of meat. Sprinkle shredded cheese over ham. Roll up meat. Seal edges and seal ends. Place roll, seam-side down, in pan. Bake at 350° for 1 hour and 15 minutes. Place cheese wedges over top; return to oven for 5 minutes, or to melt cheese.

Chuck Roast in Spiced Onion Gravy

Avis Steensland

Flour	1 env. onion soup mix
Dash of pepper	1 (8 oz.) btl. Russian salad dressing
3 lb. chuck roast, approx. 1 1/2" thick	

Combine flour and pepper; use to dredge meat in. Add a small amount of oil to skillet and sear roast over high heat until browned on both sides. Combine dressing and soup mix; pour over roast. Reduce heat; cover and simmer gently for 1 1/2 hours, or until fork-tender.

Also may use crock-pot, or wrap roast with topping in heavy foil and bake in oven.

Baked Swiss Steak

Sharon Zagar

Use thick-cut Swiss steak, the size you want to cook. Sprinkle meat tenderizer on both sides; prick with fork. Over top pour Worcestershire sauce. Spread thickly with ketchup. Top with 1 onion, sliced, and 1 green pepper (rings) and 3 uncooked bacon slices. Cover tightly. Bake at 250° for 4 hours; 45 minutes before done, remove cover and let brown.

Sharon's Sunday Roast

Sharon Zagar

1 lg. beef roast	1 pkg. Lipton dry onion soup mix
1 can mushroom soup	2 c. Pepsi

Pour over roast and bake at 325° until done.

Salisbury Steak

Evelyn Peterson

2 lb. ground beef	Salt & pepper, to taste
2 med. raw potatoes	2 slices bread
1 can cream of mushroom soup	2 med. onions

Mix beef, crumbled bread, grated potatoes, chopped onions, salt, pepper and 1/2 can mushroom soup. Form into patties and brown well. Put in large baking dish. Combine remaining cream of mushroom soup and 1 can tomato soup; pour over meat. Cover with foil. Bake for 1 1/2 hours at 300°.

Mock Filet Mignon

Sherrie Cretsinger

1 1/2 lb. ground chuck	1 tsp. salt
1 (3 oz.) can drained mushrooms	1/4 c. milk
1/4 tsp. minced onion	1 tsp. Worcestershire sauce
6 slices bacon	

Mix beef, mushrooms, seasonings and milk together. Shape into 6 round portions. Wrap the edge of each with a slice of bacon and secure with toothpick. Grill 6 to 8 minutes per side for medium-done. Yield: 6 servings.

Clergyman's Cookout

Beth Mitchell

3 flank steaks, scored	Garlic cloves
2 bottles teriyaki sauce (we use low-sodium)	

Marinate steaks overnight. Grill 3 to 4 minutes on each side over hot fire. Slice thinly, at an angle, and serve over rice. Heat marinade, and pour over steak and rice.

Easy-Does-It Swiss Steak

Dolores Bierbaum

3 T. vegetable oil	1 env. dry onion soup mix
2 lb. round steak, 1" thick	1 (8 oz.) can Hunt's tomato sauce
1/4 c. flour	1/2 c. water

Pour oil evenly into a 9x13-inch pan. Place in oven at 400°. While pan and oil heat, trim steak and pound 2 tablespoons flour into each side. Place steak in heated pan; turn to coat both sides. Sprinkle on soup mix. Pour tomato sauce mixed with water over all. Cover tightly with foil. Reduce oven temperature to 325° and bake 2 1/2 to 3 hours, until fork-tender. Skim excess fat from gravy, if necessary. Yield: 4 to 6 servings.

Steak One-Dish Meal

Becky McGregor

3 lb. round steaks

1 can tomato soup (or 1 c. green
bean juice)

Onion rings

Salt & pepper, to taste

6 potatoes

1 can French green beans

Cut steak in serving pieces; roll in flour and brown. Salt and pepper to taste. Slice onions. Add potatoes and beans. Then add tomato soup or green bean juice. Bake in 350° oven for 1 1/2 hours, or until potatoes are done.

Spaghetti Sauce

(Calabresi-Style)

Avis Steensland

1 lb. stew meat

1 lb. Italian sausage, cut in 2" pieces

4 T. corn or olive oil

2 (12 oz.) cans tomato paste

1 garlic clove, mashed (or 1 tsp.
garlic powder)

3 to 4 (12 oz.) cans water

1 (35 oz.) can imported whole
tomatoes, cut up

1 T. Italian mixed spices

1 bay leaf

Salt & pepper, to taste

In a 4-quart saucepan, sauté garlic in oil. Add stew meat and sausage. Cook on low heat until browned. Add rest of ingredients. Simmer on low heat for 3 hours, stirring occasionally. Yield: 7 to 10 servings.

Rarebit Sauce

(For Over Hamburgers)

Avis Steensland

2 T. butter or margarine

2 c. milk

2 T. flour

1 lb. processed American cheese,
cut in pieces

1/4 tsp. dry mustard

Pinch of paprika

1 T. Worcestershire sauce

Melt butter in saucepan; blend in flour, mustard, paprika and Worcestershire sauce. Cook until bubbly; stir in milk. Continue cooking, stirring constantly until sauce thickens; boil 1 minute. Stir in cheese; stir and cook until cheese melts. Taste and, if desired, may add salt and white pepper, and additional mustard and Worcestershire sauce.

Place cooked hamburger patty in bun and top with Rarebit Sauce. Cheese sauce may also be used on French fries or hash browns.

Turkey Stuffing

Jeff Gatchel

1 box Uncle Ben's wild rice mix, cooked	1/2 bunch celery, chopped
1 1/2 bags seasoned croutons (or 1 loaf white sandwich bread, cubed & seasoned with poultry seasoning, then dried)	1 stick real butter
2 eggs	1 can water chestnuts, chopped
1 onion, chopped	1 lb. Jimmy Dean pork sausage (sage)
1 tsp. chopped garlic	1/2 tsp. black pepper
	2 cans chicken broth, or broth from giblets
	Giblets, finely chopped

Soak the croutons in the broth. Brown the sausage and drain. Sauté the onions, celery and garlic in butter. Combine all ingredients and stuff the turkey. Bake remaining stuffing in 350° oven for 45 minutes to 1 hour.

Notes & Recipes



Salads & Vegetables



*Over the years
Trinity UMW has
sponsored numerous
salad luncheons.
Many recipes from
these luncheons have
been included here.
No names appear
by these salads*

Salads & Vegetables

Salads

Poem

Almost anything you can find
 Will make a salad to suit your mind.
 Of fruit or fowl, or flesh or fish,
 You'll surely find here the one you wish.

Taken from 1926 Mirando and Hebbronville, Texas Methodist Church cookbook,
 submitted by Marie Heins.

Raspberry Jello

2 pkg. raspberry Jello	1 tsp. vanilla
2 c. boiling water	1 pkg. Dream Whip, whipped
1 can blueberry pie filling	1 1/2 T. powdered sugar
1 (8 oz.) pkg. cream cheese, room temp.	

Mix 1 package raspberry Jello, 1 cup boiling water, and pie filling; chill in 9x13-inch pan.

Second Layer: Mix in separate bowl and chill: 1 package raspberry Jello and 1 cup boiling water (chill until partially set). Add cream cheese, vanilla, Dream Whip and powdered sugar. Stir and pour over first layer. Chill until set.

Raspberry Applesauce Salad

Dissolve 2 packages raspberry Jello in 2 cups hot water. Thaw 2 packages frozen strawberries and mix with 1 can (2 cups) applesauce). Add to Jello. Pour into rectangular dish and chill.

TOPPING:
 1 c. commercial sour cream

As many marshmallows as
 cream will hold

Let stand overnight, then whip up and spread over Jello. For a fluffier topping, add 1 cup whipped cream.

Sawdust Salad

FIRST LAYER:

1 (3 oz.) pkg. lemon Jello	1 1/2 c. cold water
1 (3 oz.) pkg. orange Jello	1 (No. 2) can crushed pineapple, save drained juice
1 1/2 c. hot water	

Dissolve the Jello in hot water; add cold water. Stir in pineapple; sprinkle on most of 1 package of miniature marshmallows. Refrigerate until firm.

SECOND LAYER:

1/2 c. sugar	1 c. pineapple juice
2 T. flour	1 egg, beaten until frothy

Cook over low heat until thick. Cool and spread over First Layer.

THIRD LAYER:

1/2 pt. whipping cream, whipped, or 1 pkg. Dairy Whip
--

Blend 1 small package cream cheese with this. Spread over the Second Layer. Refrigerate until set. Sprinkle with crushed pecans.

Apricot Pie Salad

1 can apricot pie filling	1 can drained chunk pineapple
2 cans drained fruit cocktail	3 bananas, sliced
1 can drained mandarin oranges	1 pt. halved strawberries

Combine all the above. Chill.

The way to be happy is to make others happy.

Apricot Salad

Combine:

1 sm. pkg. orange Jello
 1 sm. pkg. lemon Jello
 2 c. boiling water
 1 c. combined pineapple &
 apricot juice

1 lg. can apricots, drained &
 mashed
 1 lg. can pineapple chunks, drained

Cool. Add 1 cup marshmallows; set.

TOPPING:

1 c. juice, same as above
 1/2 c. sugar

2 T. cornstarch
 1 beaten egg
 2 T. butter

Combine and cook until thick. Set until cold and fold in 1/2 pint whipping cream, whipped, or Dream Whip.

Frozen Fruit Medley

Joyce Miller

1 (No. 2 1/2) can fruit cocktail
 1 pkg. lemon Jello
 1 c. hot water
 2 T. lemon juice
 2 (3 oz.) pkg. cream cheese

1 1/2 c. mini marshmallows
 1/2 c. mayonnaise
 1/4 c. maraschino cherries
 1 c. cream, whipped

Drain cocktail; save 1 cup syrup. Dissolve Jello in water; add syrup and lemon juice. Chill until partly set. Soften cream cheese; add mayonnaise and beat until smooth. Stir in cocktail, marshmallows and cherries. Fold in whipped cream. Put in tin can; place foil over ends. Freeze several hours, or overnight. Serve on top of lettuce. Let thaw about 1/2 hour before serving.

Orange Sherbet Salad

2 sm. pkg. orange Jello
 2 c. hot water

1 c. orange juice

Mix the Jello, water and juice. Let cool. When almost set, whip and add 1 pint orange sherbet and 1 can drained mandarin oranges. Place in a mold and freeze.

Zesty Salad

Dissolve into 1 cup boiling water:

1 pkg. lemon Jello

1 pkg. lime Jello

Stir in:

1 c. mayonnaise

2 tsp. horseradish

1 lg. can evaporated milk

1/2 c. nutmeats

1 ctn. small-curd cottage cheese

1 (No. 2) can crushed pineapple

Chill.

Fresh Peach Salad

1 pkg. lemon Jello

1 c. hot water

1/2 c. salad dressing

1 c. whipped cream or Dream Whip

Dissolve Jello in hot water and let cool. Fold the salad dressing into whipped cream and add to Jello. Then add 1 cup fresh or frozen sugared peaches, 1/2 cup chopped celery, 1/2 cup nutmeats, 1/2 cup sliced bananas or 1/2 cup drained pineapple. Blend and chill.

Heavenly Salad

1 c. white cherries or grapes

1 c. mini marshmallows

1/2 c. nutmeats

4 T. sugar

1 T. butter

2 eggs, well beaten

1 c. pineapple juice

1 c. whipped cream or Dream Whip

Mix sugar, butter and flour, then add a little pineapple juice to blend. Add the rest of the juice; cook until smooth. Add a little of the cooked mixture to beaten eggs, then add eggs to the sauce and cook until rather thick. When thoroughly cool, fold whipped cream into sauce, and then add marshmallows, fruit and nuts.

Note: This salad may be made the day before serving.

Paula's Pretty Pink Perfection

1 c. flour
1/4 c. brown sugar

1 c. chopped pecans
1 stick margarine

Cut mixture like a pie crust and put in a 9x12-inch pan. Bake at 350° for 20 minutes. Stir it as it bakes. Take out 1/3 of the mixture for a topping. Press the remaining mixture evenly in pan.

2 egg whites
2 (10 oz.) pkg. frozen strawberries or raspberries
1 T. lemon juice

1 c. sugar (2/3 c. if using sweetened fruit)
1 tsp. vanilla
1 pt. Cool Whip

Beat 15 minutes, until it forms stiff peaks. Fold in Cool Whip. Spread over crust and put remaining crumb mix on top. Freeze 6 hours, or overnight.

Pretzel Crust Strawberry Jello Salad

Mix and spread in a 9x13-inch pan:
2 1/2 c. crushed pretzels
3/4 c. melted butter

3 T. sugar

Bake at 350° for 10 minutes; cool.

Mix the following; spread over the crust:

8 oz. cream cheese
1 c. sugar

1 (8 oz.) ctn. Cool Whip

Cool in the refrigerator.

Mix the following ingredients; pour over the crust:

2 (3 oz.) pkg. strawberry Jello
2 1/4 c. boiling water

2 pkg. frozen strawberries

Cool in the refrigerator until set.

7-Up Lime Salad

Heat a Number 2 can commercial applesauce. Dissolve 1 package lime Jello in it. Cool and add 1 small bottle 7-Up or Squirt.

Salad Bowl Natural

Sour Cream Dressing (below)

2 sm. bananas

2 med. oranges, pared & cut into
bite-sized pieces

1 c. strawberries or seedless
green grapes, cut into halves

1 c. Nature Valley granola
(any flavor)

Prepare sour cream dressing. Slice bananas into medium bowl. Cover completely with oranges and strawberries. Cover and refrigerate 1 hour. Just before serving, drain fruit thoroughly. Pour dressing over fruit; toss until fruit is well coated. Stir in granola just until coated. Serve immediately. Yield: 4 to 6 servings.

SOUR CREAM DRESSING:

Mix:

1/2 c. dairy sour cream

1 T. orange juice

1 T. honey

Refrigerate.

Cranberry Relish Mold

1 (9 oz.) can crushed pineapple

1 (3 oz.) pkg. cherry-flavored
gelatin

1/2 c. sugar

1 T. lemon juice

1 c. ground fresh cranberries

1 sm. peeled orange (seeds
removed), ground

1 c. chopped celery

1/2 c. chopped walnuts

Drain pineapple. Reserve syrup; add water to make 1/2 cup. Dissolve gelatin and sugar in 1 cup hot water. Add syrup and lemon juice. Chill until partially set. Add fruits, celery and nuts. Chill in 5-cup ring overnight. Yield: 8 to 10 servings.

Chocolate Mint Delight

1 (3 oz.) pkg. lime Jello

2 c. vanilla ice cream

1/2 tsp. peppermint extract

1/4 c. chocolate chips

Cool whip

Dissolve lime Jello in 1 cup boiling water. Add the ice cream and stir until melted. Add peppermint extract and chocolate chips. Chill until set, about 30 minutes. Garnish with Cool Whip or Dream Whip. Add additional chips, if desired.

Cherry Pie Salad

1 can cherry pie mix
 1 can Eagle Brand milk
 9 oz. Cool Whip

1 can crushed pineapple
 1/2 c. walnuts

Mix and chill.

Lemon Fruit Salad

1 can crushed pineapple & juice
 1 can fruit cocktail & juice
 1 sm. can mandarin oranges,
 drained

1 pkg. instant lemon pudding
 Miniature marshmallows
 Fresh bananas & grapes

Toss and refrigerate.

This recipe is included in memory of our dear friend, Betty Dallinger!

Pistachio-Coconut Surprise

2 c. sour cream
 1 pkg. pistachio instant pudding
 & pie filling

1 1/3 c. coconut
 1 c. crushed pineapple

Combine sour cream and pudding mix. Add coconut and pineapple. Stir until well blended. Spoon into a 4x8- or 5x9-inch loaf pan and freeze until firm (at least 3 hours). Dip pan into warm water and unmold onto a serving plate. Yield: 6 servings.

Note: This salad may also be prepared and served immediately, or chilled in refrigerator for several hours.

Apple Salad

3 c. chopped apples
 2 c. mini marshmallows
 1 c. thin celery slices

1/4 c. coconut
 2 c. chopped chicken, tuna,
 turkey or ham

1/2 c. chopped walnuts
 Miracle Whip salad dressing

1 can pineapple tidbits

You may also add one or more of:
 1 can mandarin orange segments
 1 c. raisins

1 c. grapes
 1/2 c. chopped dates

Cranberry Jello Salad

Billie Witt

2 pkg. raspberry Jello
 2 1/2 c. boiling water
 1 can jellied cranberry sauce

1 sm. ctn. sour cream
 1 c. chopped pecans

Bring water to a boil; add a pinch of salt. Dissolve Jello in boiling water. (I put Jello in a square Corning Ware with lid, rather than a 9x13-inch pan, as that makes the salad a little thin.) Add cranberry sauce; stir and mix well. I found that putting the cranberry sauce in a bowl and mixing it really well makes mixing it with the Jello much easier. Let stand in refrigerator until it begins to congeal (takes well over an hour), then stir in sour cream and nuts. I use the lid to cover, as Saran Wrap or aluminum foil fall down into the Jello.

Refrigerate until ready to serve.

The friend who gave this to us said it was one of Furr's good recipe. It's delicious and lasts well; it can be topped with Cool Whip. Enjoy!

Broccoli Salad

Kathy Parmenter

4 c. broccoli, chopped	1 (2 1/2 oz.) pkg. toasted, sliced almonds
1 c. seedless green grapes, cut in half	1 c. celery, chopped (opt.)
1 c. seedless red grapes, cut in half	1/2 c. green onion, chopped 8 to 10 slices bacon, fried & broken into bits

Cut and chop broccoli, grapes and celery. Cook bacon and break into bits. Add to the other mixture.

Mix the following dressing:

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

Stir dressing and toasted almonds into vegetable mixture just before serving.

Pineapple Marshmallow Salad

Connie Harris

Lg. 2 1/2-size pineapple, chopped up	Lg. pkg. marshmallows, cut up
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Mix:

Juice off pineapple	1 c. sugar
3 eggs	2 heaping T. cornstarch

Beat together well. Cook over low heat.

Whip 1 1/2 or 2 cups cream; fold into cooked mixture.

Pear Jello Salad

Connie Harris

1 pkg. Dream Whip or Lucky Whip, prepared according to pkg. directions
--

Prepare:

2 pkg. orange Jello, using only 2 c. boiling pear juice
--

Put Lucky Whip, Jello, 6 ounces cream cheese and 1 large can pears in blender. Mix at lowest speed. Pour into pan and refrigerate.

Apple Snickers Salad

Connie Harris

3 or 4 apples	1 (8 oz.) ctn. Cool Whip
3 or 4 Snickers candy bars	1 (3 oz.) pkg. vanilla pudding (dry)

Mix instant pudding (dry) into Cool Whip. Cut up apples and add Snickers candy bars. Add to mixture.

Frozen Cherry Salad

Loa Christensen

1 lg. ctn. Cool Whip, thawed	1 (20 oz.) can cherry pie filling
1 can Eagle Brand milk	1 (8 oz.) pkg. cream cheese
1 sm. can crushed pineapple, drained	

In a bowl, mix Eagle Brand and cream cheese with a mixer until smooth. Add drained pineapple and pie filling. Fold in Cool Whip. Dip into individual foil cupcake papers. Place in a 9x13-inch pan. Cover with plastic, then foil. Freeze.

This can be made as a salad and serve chilled, rather than frozen.

Apple Salad

Judy Lehman

3 c. chopped apples	1 c. thin celery slices
2 c. mini marshmallows	1/2 c. chopped walnuts

DRESSING:	2 T. sugar
1/2 c. Miracle Whip salad dressing	2 T. milk

OPTIONAL:

Add one or more of the following for a change:

1 can mandarin oranges	1/4 c. coconut
1 c. raisins	2 c. chopped chicken, turkey, tuna or ham
1 c. grapes	
1/2 c. chopped dates	1 can pineapple tidbits

Christmas Salad

Neala Allie

1 (family-size) pkg. strawberry Jello	1 can crushed pineapple, drained
1 (family-size) pkg. lime Jello	1 lg. box Dream Whip 1 lg. pkg. cream cheese

Dissolve lime Jello. Let set. Cream the cheese and add pineapple. Whip dream Whip. Fold cheese and pineapple into cream. Spread on set Jello. Next, fix strawberry Jello; add ice cubes to thicken. Pour on top, whipped cream. Let set until firm. Top with marshmallows, cut cherries and chopped nuts. Chill overnight.

Applesauce-Cinnamon Salad

Barb Kyte

2 (3 oz.) pkg. cherry Jello	1/2 c. red hots
3 c. boiling water	

Dissolve Jello and red hots in boiling water.

Stir into the dissolved mixture the following:

1 can applesauce	Dash of salt
1 T. lemon juice	

Chill until slightly thickened. Then add 1/2 cup chopped walnuts or pecans. Pour into an 8x8x2-inch pan.

Blend the following:

2 (3 oz.) pkg. cream cheese, softened	1/4 c. milk or half & half
	2 T. salad dressing

Spoon the above mixture onto top of Jello and swirl through to marble. Chill until firm. Yield: 9 servings.

Fruit Salad

Mary Gyurcsik

1 can apricot or peach pie filling	2 cans fruit cocktail (chunky)
1 can pineapple chunks (light syrup)	1 can mandarin oranges
1 c. red grapes, split	Slivered almonds (opt.)

Mix all together and chill. Add 2 medium bananas, sliced just before serving.

Cranberry Salad

Marla Hansen

1 (3 oz.) pkg. raspberry Jello
2 c. hot water
1 c. sugar

1 c. crushed pineapple
2 c. ground cranberries
1 peeled orange, ground

Dissolve Jello in water. Mix together with rest of ingredients. Chill. Tastes great with turkey.

Note: This has an almost chutney consistency.

Jellied Waldorf Salad

Evelyn Petersen

1 pkg. lemon Jello
1 c. hot water
1/8 tsp. salt
1/2 c. salad dressing
1 c. diced celery

1 1/2 c. diced red apples
1/2 c. chopped nuts
1/2 c. cream, whipped
Salad greens

Dissolve gelatin in hot water. Chill until slightly set. Add salt; blend in salad dressing. Fold in celery, apples and nuts, then the whipped cream. Turn into a 1-quart mold. Chill.

Cranberry-Pineapple Salad

Carolyn Edmonds

1 (6 oz.) pkg. raspberry Jello
1 3/4 c. boiling water
1 (8 oz.) can crushed pineapple,
undrained

1 (16 oz.) can jellied cranberry
sauce
3/4 c. orange juice
1 T. lemon juice
1/2 c. chopped walnuts

Dissolve Jello in boiling water. Break up and stir in cranberry sauce. Add pineapple, orange juice and lemon juice. Chill until partially set. Stir in nuts and pour into 2-inch deep dish. Chill until firm, then cut into squares. Serve on lettuce leaf with a dollop of mayonnaise.

Frozen Cherry Salad

Carolyn Edmonds

1 can Eagle Brand condensed milk	1 can cherry pie filling (I use Thank You Brand or Wilderness)
1 ctn. Cool Whip	1/3 c. ReaLemon juice
1 (20 oz.) can undrained, crushed pineapple (packed in own juice)	Miniature marshmallows Chopped pecans

Fold ingredients together and put in paper baking cups in muffin tins and freeze. After frozen, you can put them in freezer bags or Tupperware. Also use small square Tupperware and freeze for just the two of us. Just before serving, remove paper and place on salad plate. Delicious!

Apple Snicker Salad

Dolores Bierbaum

1 sm. pkg. vanilla instant pudding	3 sliced apples
1 c. milk	2 Snickers bars, chopped
8 oz. Cool Whip	

Combine pudding and milk. Add Cool Whip, apples and Snickers. Stir well and serve.

Oreo Cookie Salad

Dolores Bierbaum

2 c. buttermilk	16 oz. Cool Whip
2 pkg. vanilla instant pudding	1 pkg. Oreos
2 lg. cans mandarin oranges, drained	

Mix buttermilk, pudding and oranges. Add not quite 16 ounces Cool whip. Chill. Before serving, add 1/2 to 3/4 package Oreos, broken up.

Apple Salad

Mary Jo Harris

5 Granny Smith apples	8 oz. cream cheese
1 sm. jar marshmallow creme	8 oz. Cool Whip
5 Snickers candy bars (reg. size)	

Mix together cream cheese, marshmallow creme and Cool Whip. Cut apples and candy bars in bite-size pieces; mix all together. Serve.

Raspberry Salad

Marie Heins

2 (3 oz.) pkg. raspberry gelatin
1 pkg. frozen raspberries

2 c. hot water
1 sm. ctn. sour cream

Add hot water to dry gelatin. Add frozen berries and allow to thaw. Add sour cream and refrigerate.

Fruity Cottage Cheese

1 (1 lb.) ctn. cottage cheese
1 sm. ctn. dessert topping
1 can mandarin oranges, drained

1 can crushed pineapple, drained
1 pkg. orange Jello

Mix all together and let set for several hours.

Apricot Delight Salad

2 pkg. orange Jello
1 (No. 303) can pineapple
10 lg. marshmallows, cut up
1 egg
2 T. sugar
2 T. butter

Grated cheese
2 c. hot water
1 (No. 303) can apricots
1/4 c. sugar
2 T. flour
1 c. whipping cream

Dissolve Jello in hot water. Drain juice from apricots and pineapple. Add water to juices to make 2 cups liquid. Add half of juice mixture to Jello; stir in drained pineapple and apricots. Cut up marshmallows; add to mixture. Refrigerate to set. Combine 1/4 cup sugar, butter, flour, egg and remaining cup of fruit liquid. Bring to a boil, stirring constantly until thick. Cool. Fold in whipped cream and spread over set Jello mixture. Sprinkle with grated cheese.

Gooseberry Salad

Avis Steensland

Heat together:

2 c. orange juice
1/2 c. sugar

1 can sweetened gooseberries
(reserve 1/2 c. juice)

Pour above mixture over:

1 pkg. lemon Jello

1 pkg. lime Jello

Dissolve.

Chill in refrigerator until partially set. Add 1 cup diced celery and 1/2 to 1 cup chopped nuts. Refrigerate.

TOPPING:

Gooseberry juice & water to make
1 c.
1 egg, well beaten

1/2 c. sugar
3 T. flour
2 T. butter
1 med. ctn. Cool Whip

Cook together all ingredients, except Cool Whip. Cook until thickened; watch closely. When cool, blend together with Cool Whip and spread on salad. Garnish with sharp shredded cheese.

Orange Salad Supreme

1 pkg. orange tapioca pudding
mix
3 c. hot water
1 can mandarin oranges, drained

1 pkg. vanilla instant pudding mix
1 (3 oz.) pkg. orange Jello
1 pkg. whipped topping mix

Combine the orange tapioca pudding mix, orange Jello and vanilla instant pudding mix with hot water. Cook until thick and bubbly. Stir constantly, as it burns easily. Let cool completely, then fold in 1 package whipped topping mix (prepared according to the directions) and add the mandarin oranges. Chill until set.

Fruit Salad Choice

DRESSING:

Mix well:

2 T. cornstarch

1/2 c. sugar

Add:

1 c. juice (pineapple or orange)

Pinch of salt

1 beaten egg

Bring to a boil and stir until thickened. Cool and add to any combination of fruit.

For example: Cantaloupe, honey dew, grapes, bananas. For variety, add miniature marshmallows.

Bristol Mallow Mold

2 (3 oz.) pkg. orange Jello
1 (10 oz.) btl. ginger ale
1/2 c. green grapes, halved
1 c. sour cream
2 c. boiling water

1 1/2 c. orange sections, or 1 can
mandarin oranges
2 c. mini marshmallows
1/2 c. chopped pecans

Dissolve orange Jello in boiling water; add ginger ale. Chill until slightly thickened. Fold in fruit. Chill until firm. Unmold. Combine marshmallows and sour cream. Spoon on top of mold. Sprinkle with nuts. Yield: 8 servings.

Three Two's Salad

2 c. coconut
2 c. crushed pineapple

1 c. cream, whipped, or
butter

**2 c. marshmallows
2 or 3 oranges**

Drain off excess juice. Mix and let set overnight.

Raspberry Cheese Salad

2 c. hot water	1/2 lb. cottage cheese
1 (3 oz.) pkg. raspberry Jello	1 sm. can pineapple tidbits or chunks
1 sm. pkg. cream cheese, softened	1 c. marshmallows

Dissolve gelatin in hot water; allow to cool. Add marshmallows, pineapple, cottage cheese and cream cheese. Chill and serve. Yield: 4 to 6 servings.

Spicy Applesauce Salad

1 pkg. strawberry banana Jello	1 env. Dream Whip whipped topping (mixed)
1/4 c. cold water	1 c. boiling water
1/2 tsp. ground cinnamon	1 c. applesauce, chilled

Dissolve gelatin in boiling water; add cold water. Measure 1 cup of the gelatin; add cinnamon to applesauce and stir into gelatin. Spoon into mold and chill 30 minutes. Chill remaining gelatin until slightly thickened. Prepare whipped topping mix as directed on package. Fold in thickened gelatin, blending well. Spoon over applesauce mixture and chill until set. Garnish with apple slices.

Frozen Salad

Melt:

8 lg. marshmallows in double
boiler

Add and cook until thick:

2 eggs	1 T. vinegar
2 T. sugar	

Cool and fold in:

1 c. whipped cream

Add any combination of the following:

Pineapple tidbits	Nutmeats
Sliced maraschino cherries	Fruit cocktail

Freeze in a quart milk carton. Cut in slices and serve.

Strawberry Pretzel Salad

2 c. crushed pretzels
1/2 c. melted butter

1 T. sugar

2 1/2 c. Cool Whip

1 (8 oz.) pkg. cream cheese

1 c. sugar

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

3 c. boiling water
1 (13 oz.) can strawberries

2 pkg. strawberry Jello

Cream and pour over pretzels. Seal cream really well around edges of pan.

Combine in pan and gel, but not too thick. When gelled, spread over cream cheese mixture.

Mandarin Tossed Salad

1/2 c. sliced almonds
2 T. sugar
2 tsp. water

1 bag spinach, torn into bite-size pieces
6 green onions, sliced
1 (11 oz.) can mandarin oranges, drained

DRESSING:
1/3 c. cooking oil
3 T. sugar

3 T. vinegar
3/4 tsp. salt
Dash of pepper

Combine almonds, sugar and water in a shallow glass baking dish. Microwave, uncovered, 2 1/2 to 3 1/2 minutes, or until lightly toasted, stirring occasionally. Cool.

Combine lettuce and onions in plastic bag. Refrigerate along with oranges. Combine dressing ingredients; refrigerate. Add dressing to salad greens; shake to coat evenly. Pile into salad bowl; sprinkle with oranges and almonds.

Cashew Pea Salad

Frances Kruse

3/4 c. vegetable oil	1/2 to 3/4 tsp. salt
1/4 c. cider or red wine vinegar	1/2 tsp. lemon juice
1 garlic clove, minced	1/4 tsp. pepper
3 tsp. Dijon mustard	1/4 tsp. sugar
1 tsp. Worcestershire sauce	

Combine first 9 ingredients in a small bowl; mix well. Cover and refrigerate for 1 hour.

1 (10 oz.) pkg. frozen peas, thawed	4 bacon strips, cooked & crumbled
2 celery ribs, thinly sliced	3/4 c. chopped cashews
2 green onions, thinly sliced	Lettuce & tomato wedges
1/2 c. sour cream	

In a large bowl, combine peas, celery and onions. Combine sour cream and 2 tablespoons dressing; mix well. Fold into pea mix. Just before serving, stir in bacon and cashews. If desired, serve on lettuce with tomato garnish. Yield: 6 to 8 servings.

Note: Remaining dressing can be served or tossed on salad.

Marinated Vegetables

4 stalks celery, cut coarsely	1 can green beans, drained
1 sm. head cauliflower, broken into sm.-size chunks	1 green pepper, in sm. pieces
1 med. onion, cut rings 2 or 3 times	1 sm. can pimentos, sliced

1 med. cucumber, peeled & sliced

Mix vegetables in a large bowl. Pour the following marinade over them.

1 c. vinegar	1 1/2 tsp. salt
1/2 c. white sugar	1 tsp. paprika
1/2 c. salad oil	

Mix well. Let set in refrigerator 4 hours, or overnight. Stir often.

Pick your friends - but not to pieces.

Provencal Potato Salad

8 med. raw potatoes	3 T. red wine vinegar
4 thick slices bacon	3 tsp. Dijon mustard
2 lg. green peppers, diced	1 clove garlic, crushed
1 sm. red onion, thinly sliced	1 1/2 tsp. salt
1/2 lb. mushrooms, thinly sliced	2 T. snipped parsley
1/2 c. sliced pimento	8 pimento-stuffed olives, sliced
3/4 c. vegetable oil	

Boil potatoes until tender. Fry bacon crisp. Pare and slice potatoes 1/4-inch thick. Add green peppers, onion, mushrooms and pimento. Shake oil, vinegar and seasonings to mix. Combine dressing with salad. Let stand 2 to 4 hours.

Garnish: bacon, olives, parsley.

Oriental Vegetable Salad

1 (8 oz.) can bamboo shoots	1 (8 oz.) can peas
1 (8 oz.) can water chestnuts, sliced	1 (1 lb.) can French-cut green beans
1 (1 lb.) can bean sprouts	1 c. onion, sliced into rings
1 (1 lb.) can Chinese mixed vegetables	1 c. diced celery

Drain vegetables. Cover with following dressing and refrigerate.

1 c. sugar	1 c. tarragon vinegar
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Dissolve; heat and cool.

Makes a large amount.

Cauliflower Salad

1 head cauliflower, sliced	1/4 c. milk
1/2 c. radishes, sliced	1 pkg. Hidden Valley Ranch
1/2 c. green onion, chopped	blue cheese dressing
1 c. sour cream	1 tsp. parsley flakes
1 c. Miracle Whip	

Mix and chill.

Cauliflower Salad - Italian

1 head cauliflower, broken into pieces
 1 to 2 cucumbers, sliced
 1 to 2 med. green peppers, sliced

1 stalk celery, chopped 1/4" wide
 5 med. carrots, chopped 1/4" wide
 1 1/2 c. Italian dressing, chilled

OPTIONAL:
 Mushrooms

Olives

Toss together and chill.

Green Vegetable Salad

1 pkg. broccoli, frozen, chopped
 1 pkg. frozen peas
 5 hard-boiled eggs
 2/3 c. salad dressing

Onion, to taste
 Salt & pepper, to taste
 1/3 c. sour cream

Spread broccoli and peas on paper towel to thaw.
 Mix all together and chill.

Colorful Coleslaw

4 c. shredded cabbage
 1 c. mini marshmallows
 1 c. peach slices, drained

1/2 c. cubed pears, drained
 1/2 c. unpeeled apple, chopped

Combine the above with coleslaw dressing. Yield: 4 to 6 servings.

Six-Vegetable Salad

1 1/2 c. celery, chopped
 1 green pepper, diced
 1 sm. onion, chopped
 2 T. salt
 1 (1 lb.) can green beans, drained
 1 (1 lb.) can green peas, drained
 4 tomatoes, cubed

1 c. sugar
 1/2 c. vinegar
 1/2 c. salad oil
 1/4 c. water
 2 T. Kitchen Klatter country-style dressing

Combine first 3 ingredients; sprinkle with salt. Let stand 4 hours. Drain well. Add beans, peas and tomatoes. Combine remaining ingredients. Pour over vegetables and chill overnight.

Bacon-Cauliflower Salad

1 head lettuce	1/4 c. sugar
1/2 head cauliflower	1 c. real mayonnaise
1 onion	1/3 c. Parmesan cheese
1/2 lb. bacon, fried & diced	Salt & pepper

Break up lettuce and cauliflower into bite-size pieces. Onions into rings. Layer in this order: lettuce, onion, bacon and cauliflower. Combine remaining ingredients; spread over the top. Cover tightly. Chill several hours, or overnight. Mix well before serving.

Rice Salad

1 jar marinated artichokes, chopped fine (drain & reserve liquid)

1 c. cut, stuffed olives
1 c. chopped green onions
1 c. chopped green pepper

1 can mushrooms, chopped fine
1 box Chicken Rice-A-Roni, cooked according to directions on box

Mix artichoke liquid with 2 or 3 tablespoons mayonnaise; mix well with all the rest of the ingredients. Cool. Yield: a large dish.

Note: Can use 2 packages Rice-A-Roni without doubling rest of ingredients. May also be used warm.

Crunchy Pea Salad

1 (1 lb.) pkg. frozen peas
1/2 c. onion, chopped
1/2 c. celery, diced
1/2 c. cashews, chopped

1/2 pt. sour cream
Salt & pepper, to taste
1/2 c. bacon, cooked & bits

Mix together. Fold in the sour cream. Let stand overnight, or at least 6 hours.

Coleslaw

Vera Moore, Mary Gyurcsik's mom

1 med. head cabbage, shredded	1 med. carrot, grated
1 med. green pepper, chopped	1 tsp. salt

Mix salt with shredded cabbage and let stand 1 hour. Make dressing while cabbage and salt stand. Squeeze out excess moisture. Add grated carrots and pepper.

COLESLAW DRESSING:

1 c. vinegar	1 tsp. whole mustard seed
1/4 c. water	2 c. sugar

Combine all ingredients; boil 1 minute. Cool to lukewarm and pour over cabbage mixture. Put in bowl and refrigerate.

Note: Can be put in containers and frozen.

Spinach Salad

1 (10 oz.) pkg. spinach, rinsed & chilled	8 slices bacon, crisped
1 can bean sprouts	1 med. onion, grated
1 can water chestnuts	Garbanzo beans
	2 hard-boiled eggs

DRESSING:

1 c. oil	3/4 c. sugar
1/4 c. cider vinegar	1/2 tsp. salt
1/3 c. catsup	2 T. Worcestershire sauce

Mandarin Orange-Lettuce Salad

1/4 c. almonds

2 T. sugar

Caramelize almonds over low heat in a heavy skillet. Put out on foil and break up in small pieces.

1 head lettuce

3 green onions, sliced

1 can mandarin oranges, drained

Combine ingredients and toss with dressing just before serving.

DRESSING:

1/4 c. oil

Dash of pepper

2 T. vinegar

2 T. sugar

1/2 tsp. salt

Shake together.

Copper Penny Salad

2 lb. carrots, frozen or fresh

Slice and cook until medium firm.

1 sm. onion, chopped

1 green pepper, chopped

Blend together:

1 c. sugar

1 c. tomato soup

1/2 c. vinegar

1/2 c. vegetable oil

Cool carrots. Pour over blended mixture and refrigerate. Let it set at least overnight.

Salad Broccoli

2 bunches broccoli, raw & cut up

1 c. mayonnaise

1 onion (small)

2 T. vinegar

1/2 c. raisins

2 T. sugar

10 to 12 slices bacon, fried & crisped

Mix and let set overnight.

Layered Vegetable Salad

1 head lettuce, broken
 1 c. cut-up celery
 1/2 c. green pepper
 1/4 c. cut-up onion
 1 pkg. frozen peas, thawed,
 not cooked

1 can water chestnuts, sliced
 & drained
 2 to 3 hard-cooked eggs, chopped
 2 c. mayonnaise
 2 T. sugar
 1/4 lb. grated cheese
 10 slices bacon, crisped & chopped

Using large bowl, start with lettuce and layer to mayonnaise and sugar. Put on top of salad. Sprinkle with cheese and bacon. Cover and refrigerate 24 hours. Toss and put in bowl. Yield: 8 to 12 servings.

Hot Potato Salad

4 c. cubed, cooked potatoes
 1 c. chopped celery
 1/2 c. minced onion
 2 T. salad oil
 6 radishes

2 T. vinegar
 1 tsp. salt
 1/4 tsp. pepper
 1/3 c. mayonnaise

Place a small size (10 x 16 inch) brown-in-bag in 2-inch deep roasting pan. Add vegetables, oil, vinegar and seasonings; gently turn bag several times to mix contents well. Close bag with twist; refrigerate several hours. Preheat oven to 350°. Open bag and add mayonnaise; close with twist. Make 6 half-inch slits in top. Cook until hot (20 to 30 minutes). Garnish with sliced radishes. Yield: 6 to 8 servings.

Note: Can be served cold the next day.

Cabbage Salad

1 med. head cabbage
 6 stuffed olives
 1 green pepper

1 sm. onion
 1/2 c. sugar

Combine the above. Cover with hot dressing.

1 c. white vinegar
 1/2 c. salad oil
 1 tsp. salt

1 tsp. prepared mustard
 1 tsp. celery seed
 Dash of pepper

Boil dressing 3 minutes and add to salad while hot.

Cauliflower Coleslaw

Lois Pittman, Wife of Former Minister

1 head cauliflower, sliced	1/2 c. green pepper, chopped
1 c. radishes, sliced	3/4 tsp. salt
1 sm. onion, grated	Dash of pepper

DRESSING:

1 c. sour cream	1/2 tsp. salt
1/2 c. Miracle Whip salad dressing	1 1/2 tsp. lemon juice
1/2 pkg. Good Seasons Italian salad dressing	2 T. salad oil

Blend all dressing ingredients together and fold in with cauliflower mixture. Refrigerate until ready to serve.

Cabbage Crunch Salad

Lyla Bechard

2 T. sesame seeds	1/2 c. oil
1/2 c. slivered almonds	3 T. vinegar
1/2 head cabbage, chopped	1 tsp. salt
4 green onions, chopped	1/2 pkg. chicken flavoring from noodles
1 pkg. chicken-flavored Top Ramen noodles, uncooked	1/2 tsp. pepper
2 T. sugar	

Combine seeds and almonds; toast in oven. Combine next 3 ingredients; set aside. Combine remaining ingredients. Add to salad just before serving. Yield: 4 to 6 servings.

You can add shrimp or chicken to use as a main dish.

Always-Ready Salad

Sharon Zagar

1 (No. 2) can French green beans	1 green pepper, chopped
1 (No. 2) can shoepeg corn	1 c. celery
1 (No. 2) can LeSueur peas	1 bunch green onions (tops too)
1 jar pimentos	

DRESSING:

3/4 c. vinegar	1 c. sugar
1 T. water	1 tsp. salt
1/2 c. salad oil	1/2 tsp. pepper

Bring liquid to boil and pour over vegetables.

Marinate overnight.

Cukes and Onions

Carolyn Edmonds

Mix until sugar is dissolved.

2 c. water
1 c. cider vinegar

2 c. white sugar

Add 4 to 5 peeled and thinly-sliced cucumbers, and 3 medium white onions, thinly sliced. Marinate overnight.

A summer favorite at our house!!!

Oriental Cabbage Salad

Sheri Gatchel

Combine dressing ingredients and refrigerate overnight.

1/2 c. oil
1/2 c. vinegar (any kind, white, cider, balsamic)

1/2 c. sugar
Seasoning pkt. from Ramen noodles (any kind)

Right before serving, combine:

1 bag coleslaw mix
Chopped green onions
1 pkg. Ramen noodles, crushed

1 c. any of the following, or a combination of: sunflower seeds, almonds, cashews

Bean Salad

1 (1 lb.) can cut green beans
1 (7 oz.) can pitted olives
1 (4 oz.) jar chopped pimento
1 1/2 c. sliced celery
1 med. onion, sliced

1 (1 lb.) can kidney beans
1 (6 oz.) can whole mushrooms
1 (15 oz.) can artichoke hearts, halved
1/4 c. parsley
2 T. capers

DRESSING:

1/4 c. tarragon vinegar
1/2 c. salad oil
1 1/2 tsp. Accent

1/4 tsp. salt
1 tsp. sugar
1 T. fine herbs (Spice Island)
1/4 tsp. Tabasco sauce

Spaghetti Salad

1 lb. spaghetti
1 btl. Zesty Italian dressing
(reduced calorie is great)

Salad Supreme (found in spice dept.)

Cook spaghetti according to package directions. Add the dressing and shake on Salad Supreme to taste. Chill before serving.

Macaroni Salad

1 1/2 c. cooked macaroni
1/4 c. radishes, diced
1/4 c. onion, diced

1/4 c. green pepper, diced
1 sm. can tuna (opt.)

Mix with enough salad dressing to moisten well, and refrigerate.

Rice Salad

2 c. cold, cooked brown rice
1 c. chopped parsley
8 oz. diced scallions
1/4 or 1/2 c. chopped, fresh mint
1/4 c. vegetable oil

1/4 c. lemon juice
Salt, pepper & cumin, to taste
4 med. tomatoes, chopped
8 radishes, sliced
1 head romaine or iceberg lettuce

Combine first 7 ingredients. Chill. Just before serving, toss well. Add tomatoes and radishes; serve over lettuce.

Fall Salad

1 pkg. mostaccioli noodles
1 can mushrooms
2 tomatoes, cut up

2 green peppers
1 cucumber

Cook noodles and drain. Add vegetables and mushrooms. Add 1 package (Good Seasons) mild Italian dressing. Mix up; pour over. Marinate overnight.

Macaroni Salad

1 lb. shell macaroni
1 onion, diced
2 carrots, shredded

1 c. diced celery
1 green pepper, diced

Cook macaroni; rinse well with cold water. Add vegetables.

Mix together:

1/2 c. white vinegar
1/2 can Eagle Brand milk

3/4 c. sugar
1 c. mayonnaise

Toss together and chill overnight.

Mayonnaise

Marie Heins

2 eggs
1/4 tsp. salt
1/2 tsp. dry mustard
1/4 tsp. paprika

2 T. white distilled vinegar
2 c. pure vegetable or olive oil
2 T. lemon juice
1 T. hot water

Place the eggs, salt, mustard and paprika in a blender container; blend for about 30 seconds. Add the vinegar; blend until smooth. While the blender is running, gradually add 1 1/2 cups of the oil in a slow, steady stream. When very well blended, carefully, carefully, add the remaining 1/2 cup oil and the lemon juice alternately, both in a steady stream, until everything is completely mixed. Lastly, add the hot water, 2 drops at a time, and blend for a smooth consistency. Spoon the mayonnaise into a storage container; cover. Refrigerate until ready to use. Yield: 2 1/2 cups.

Low-Calorie Dressing

Marie Heins

1 1/2 c. cottage cheese
1/4 c. chopped green pepper

2 T. chopped onion
1 c. tomato sauce

Whip cottage cheese in blender until smooth. Add remaining ingredients. If a smooth dressing is desired, blend until desired texture.

This is a tangy dressing for vegetable salads.

Low-Fat Vinaigrette

Marie Heins

Vinaigrette is a standard dressing that goes well with most salads. It can also be used as a marinade for steamed vegetables, or on pasta.

1 1/2 T. lemon juice	1/2 c. water
1 clove garlic, minced	3 to 4 T. wine vinegar
1/4 tsp. dried marjoram or basil	1/2 tsp. dry mustard, or 1 tsp. Dijon mustard
1/4 tsp. dried tarragon	Black pepper, to taste
2 tsp. fresh chopped herbs (basil, dill, parsley, etc.)	2 T. safflower oil
1 T. chopped onion	Soy sauce, to taste

Blend all ingredients in blender for 30 seconds.

From Fast Vegetarian Feasts by Martha Shulman.

"Dorothy Lynch" Style Dressing

Avis Steensland

1 c. sugar	1 tsp. pepper
1/8 tsp. garlic salt	1 can tomato soup
1/2 tsp. dry mustard	1/2 c. oil
1 tsp. celery seed	1/2 c. vinegar
1/2 tsp. salt	

Mix all together with blender or mixer. Put in quart jar and refrigerate. Shake well before using.

Note: May add additional vinegar, up to 1 cup, according to taste.

Johnny and Kay's Salad Dressing

Avis Steensland

1 c. sour cream	1/4 c. grated Romano cheese
1 c. Hellmann's mayonnaise	1/4 c. grated Parmesan cheese
1 tsp. garlic salt	1 tsp. paprika
1 T. lemon juice	1 tsp. sugar
1/2 T. anchovy paste	

Combine in blender or food processor; cover and chill 24 hours before serving. Crumble Melba toast onto tossed salad.

Excellent!

Taco Salad

1 lb. ground beef	1 med. onion, chopped
1 can kidney beans	2 to 3 tomatoes, chopped
1 env. taco seasoning	1 c. grated Cheddar cheese
1 head lettuce	1 pkg. Doritos

Brown ground beef; drain. Add kidney beans and taco seasoning. Set aside. Let set 1 to 2 hours, covered, in refrigerator.

Cut up lettuce; add onion, tomatoes and cheese. Mix together with ground beef mixture, tossing well. Sprinkle crushed Doritos on top just before serving. May serve with taco sauce.

Pepperoni Salad

6 c. torn lettuce (1 med. head)	1/2 c. thinly-sliced pepperoni
2 tomatoes, cut into wedges	1/4 c. sliced green onions
4 oz. Mozzarella cheese, cubed (1 c.)	1/2 c. Italian salad dressing
1 c. drained garbanzo beans	Salt
	Freshly-ground black pepper

In a large salad bowl, combine lettuce, tomato wedges, cheese, garbanzo beans, pepperoni and green onions. Pour Italian salad dressing over. Toss lettuce lightly with dressing. Sprinkle with salt and pepper to taste. Yield: 8 to 9 servings.

Layered Tuna Salad

1 1/2 c. mayonnaise	2 c. seashell macaroni, cooked & drained
1/4 c. bottled Italian salad dressing	1/2 c. sliced pimento-stuffed olives
1 T. finely-chopped onion	2 c. chopped tomatoes
2 tsp. chopped fresh dill, or 1/2 tsp. dried dill	2 c. sliced cucumbers
2 c. shredded lettuce	2 (7 oz.) cans tuna, drained & flaked
Paprika	2 T. dried parsley

In advance, combine mayonnaise, Italian dressing, onions and dill in a bowl. Mix well; chill for 2 hours.

To serve, in a clear bowl, layer lettuce, macaroni, olives, tomatoes, cucumbers and tuna. Cover with dressing. Sprinkle with parsley and paprika.

Hot Peanutty Chicken Salad

3/4 c. chopped peanuts
 2 1/2 c. chopped chicken
 1/4 c. chopped green pepper
 1/4 c. chopped onion
 1 1/2 c. cooked rice

1/4 c. peanuts (reserved)

1 c. grated Cheddar cheese
 3/4 c. mayonnaise
 1 can mushrooms
 1 can cream of mushroom or
 cream of chicken soup

Mix all together and put in a 2-quart casserole, covered. Cook on FULL POWER for 7 to 8 minutes. Mix and top with 1/4 cup peanuts. Cook, uncovered, on FULL POWER for 2 1/2 to 3 minutes, or until heated through.

Cheese-Sauced Ham Salad

4 slices bacon
 4 c. torn lettuce
 4 oz. Swiss cheese, in bite-size
 strips
 2 tomatoes, cut into wedges
 1/2 c. chopped green pepper
 1/4 c. milk

8 oz. chicken livers (opt.)
 4 oz. boiled ham, in bite-size strips
 4 hard-cooked eggs, quartered
 1/4 c. chopped celery
 1 (11 oz.) can condensed Cheddar
 cheese soup

Cook bacon until crisp; drain and reserve drippings. Crumble bacon and set aside. In reserved drippings, cook chicken livers over medium heat for about 5 to 10 minutes, or until just pink in the center.

To serve, arrange lettuce in bowl. Cut up livers into bite-size pieces. Add livers, ham, cheese, eggs, tomatoes, celery and green pepper to lettuce. Sprinkle with bacon.

For sauce, heat together the soup and milk. Pour this hot sauce over the salad.

BLT Toss

8 c. shredded lettuce
 2 c. cubed chicken
 8 to 10 slices bacon, crumbled

2 tomatoes, cut up
 1 hard-cooked egg, sliced

Toss and add dressing:
 1/2 c. Miracle Whip
 1/4 c. BBQ sauce
 1/4 tsp. pepper

1 T. chopped onion
 1 T. lemon juice
 1/2 tsp. salt

Hot Chicken Salad

2 c. cubed, cooked chicken

2 c. thinly-sliced celery

2 c. croutons

1 c. salad dressing or mayonnaise

1/2 c. chopped or slivered almonds

2 T. lemon juice

1/2 tsp. salt

1/2 c. shredded Cheddar or Swiss cheese

Heat oven to 450°. Mix all ingredients, except 1 cup of croutons and the cheese. Spoon into baking dish. Sprinkle with croutons and cheese. Bake 15 to 20 minutes, or until bubbly.

Chicken Salad

4 c. cooked chicken, diced

2 c. diced celery

1/2 c. chopped sweet pickles

4 diced, hard-boiled eggs

2 c. cooked peas

1/3 c. diced green pepper

1/3 c. slivered almonds

1/4 c. diced onion

Olives (opt.)

1/3 c. French dressing

1/3 c. sliced radishes

1 1/3 c. mayonnaise

Toss all ingredients lightly. Garnish with whole tomatoes or tomato wedges.

Hearty Egg Salad

1 c. cooked ham, cut into strips

1 head lettuce

6 hard-cooked eggs, sliced

1 onion, thinly sliced

1/4 c. grated cheese

Break the lettuce into bite-size pieces. Place in a salad bowl. Alternate layers of egg, onion and meat.

Make a dressing of the following ingredients:

1/4 c. salad oil

1/4 tsp. pepper

1 1/2 tsp. salt

2 T. vinegar

1 tsp. Worcestershire sauce

1 T. parsley

Pour over salad and toss lightly. Yield: 6 servings.

Oriental Chicken Salad

3 c. cooked chicken, cubed
 1 (11 to 16 oz.) can mandarin
 oranges, drained
 1 c. chopped celery

1/4 tsp. ginger
 1 tsp. soy sauce
 Mayonnaise, salt & pepper, to taste
 2 c. chow mein noodles

Combine chicken and orange slices. Add celery, ginger and soy sauce. Add enough mayonnaise to moisten well. Chill thoroughly. Serve on a bed of crisp noodles and lettuce.

Taco Salad

1 head lettuce
 1 lb. hamburger
 8 oz. grated Cheddar cheese
 1 sm. can kidney beans
 1 lg. onion, chopped

4 med. tomatoes, diced
 1 pkg. taco-flavored chips,
 slightly crushed
 1 pkg. taco seasoning

Brown hamburger; add taco seasoning and reserve 1 tablespoon seasoning for dressing. Select a large bowl, allowing room to toss. Layer salad in bowl, starting with lettuce and ending with cheese. Cover and refrigerate. At serving time, toss with dressing and taco chips.

DRESSING:

8 oz. thousand island dressing
 1 T. taco seasoning

1/3 c. sugar
 1 T. taco sauce

Macaroni and Pea Salad

Cook 3 cups shell macaroni according to directions and let cool.
 Add the following ingredients:

3 c. peas
 3 hard-boiled eggs
 1 sm. chopped onion

1 can tuna
 1 c. cubed Velveeta cheese

Use salad dressing and season to taste.

Texas Shrimp-Rice Salad

Judy Parks

4 1/2 c. water	1/2 c. commercial Italian salad dressing
1 1/2 to 2 c. cooked rice	
1 1/2 lb. unpeeled, small shrimp, raw	3 T. chili sauce
1 (16 oz.) can cut green beans	1/2 tsp. basil leaves
1/2 c. pitted ripe olives, sliced	1/4 tsp. pepper
1/3 c. chopped green onions	1/2 tsp. garlic powder
	Curly salad greens

Bring water to a boil in a large pot; add shrimp and return to boil. Reduce heat; simmer for 3 to 5 minutes. Drain shrimp well; rinse with cold water. Cool shrimp; peel and devein. Combine shrimp, rice, beans, olives and onions; toss well. Combine salad dressing, chili sauce, basil, pepper and garlic powder; mix well. Pour over rice mixture; chill. Serve over salad greens. Yield: 6 to 8 servings.

Greek Chicken Salad

Judy Parks

3 c. cubed, cooked chicken	1 c. mayonnaise
2 med. cucumbers, peeled, diced & seeds removed	1/2 c. plain yogurt
1 1/4 c. crumbled Feta cheese	1 garlic clove, minced
2/3 c. sliced, ripe olives	1 1/2 tsp. diced oregano leaves
1/4 c. chopped, fresh parsley	Salt, to taste

In a large bowl, combine chicken, cucumbers, cheese, olives and parsley. In a small bowl, combine mayonnaise, yogurt, garlic, salt and oregano. Pour over chicken mixture; toss until lightly coated. Cover and chill until ready to serve. Yield: 8 servings.

Chicken Pasta Salad

Kathy Parmenter

16 oz. shell macaroni	1 (8 oz.) ctn. Cool Whip
1/2 c. lemon juice	1 lb. green grapes, halved
1 c. mayonnaise	1 sm. jar green olives, sliced
4 cans chicken	2 pkg. slivered almonds

Boil macaroni in salted water; drain and rinse. Marinate overnight in the lemon juice and 1 cup mayonnaise. The next day, add the remainder of the ingredients and fold together. Chill and serve.

Crabmeat Salad

Lucy Elrick (former pastor's wife)

1/2 loaf sandwich bread	1 sm. can shrimp, drained
1 sm. onion	1 sm. can crabmeat, drained
2 hard-boiled eggs, diced	1 1/2 c. mayonnaise
1/2 c. chopped celery	3/4 c. cooked rice

Butter one side of bread slices. Take crust off; dice bread into small pieces. Put bread, onion and egg in refrigerator, overnight, covered. Add remaining ingredients; mix well.

Hot Chicken Salad

4 c. diced chicken	1 tsp. onion, minced
2 T. lemon juice	1 can pimentos, chopped
3/4 c. mayonnaise	2 c. chopped celery
1/2 tsp. MSG	1 c. grated cheese
1 tsp. salt	2/3 c. chopped almonds
4 hard-cooked eggs, sliced	1 1/2 c. crushed potato chips
3/4 c. cream of chicken soup	

Combine ingredients, except cheese, almonds and potato chips. Place in a 9x13-inch pan. Top with remaining ingredients. Bake at 375° for 20 to 25 minutes.

Note: May be made ahead and kept in refrigerator (without crunchy topping) until ready to bake.

Chicken Salad

4 c. diced, cooked chicken	1 T. grated onion
1 c. grated carrots	1 c. mayonnaise
1 c. chopped celery	1 1/2 c. whipped topping
1 c. sliced ripe olives	2 c. canned shoestring potatoes
1 c. green grapes or mandarin oranges	

Mix all, except potatoes. Chill 3 to 5 hours. Just before serving, add potatoes. Yield: 8 servings.

Vegetables

Green Rice

Betty Dallinger

Mix the following thoroughly:

2 eggs, slightly beaten	2 buttons minced garlic
2 1/2 c. canned milk	2 c. minced parsley (or broccoli or spinach)
3/4 c. cooking oil	1/3 tsp. Accent
4 c. cooked rice	1 1/3 tsp. salt
3/4 c. grated Velveeta cheese	1/3 tsp. pepper
1/3 c. minced onion	

Place in casserole. Bake in pan of water at 350° for 1 hour, or until it tests like a custard. Yield: 12 to 18 servings.

Mom's Sweet Potato Casserole

Mary Gyurcsik

3 c. sweet potatoes, cooked & mashed	1/2 tsp. salt
2 eggs	1 c. sugar
1/2 stick oleo, melted	1/2 c. half & half or evaporated milk

1 tsp. vanilla

Mix all above ingredients and put in 9x13-inch baking pan. Top with 1/2 stick oleo, 1 cup brown sugar, 1 cup pecans and 1/3 cup flour. Bake 45 minutes at 350°.

Noodles and Fresh Vegetables

Judy Lehman

4 T. butter or margarine	1 tomato, cored & cut into 8 wedges
1/3 c. sliced onion	2 c. torn spinach leaves (our family omits this ingredient)
1 clove garlic, minced	8 oz. med. egg noodles
1/4 tsp. basil, oregano & salt	2 T. Parmesan cheese
1/8 tsp. pepper	
1 c. frozen peas, thawed	

Melt 3 tablespoons butter in a large skillet. Add onion, herbs, salt and pepper. Cook, stirring, until onion is soft. Add peas and tomatoes; heat through. Add spinach (if you choose) and cook until slightly wilted.

Meanwhile, cook noodles; drain. Place in a large bowl. Toss with remaining 1 tablespoon butter. Stir in vegetables and Parmesan cheese. Serve.

Perfect Parsonage Pineapple Soufflé

Beth Mitchell

1 c. sugar	3 eggs, beaten
1 c. milk	1 c. butter or margarine, melted
1 (No. 2) can pineapple chunks, drained	4 c. soft bread, cubed

Mix together and bake in greased casserole at 350° for 40 minutes to 1 hour. Let stand before serving. Yield: 8 to 10 servings.

Serve with H.D.'s Heavenly Ham Balls.

Corn Casserole

Margart Accola

1 can whole kernel corn	1 can cream-style corn
1 c. uncooked macaroni	1 stick melted oleo

Mix together. Bake 1 hour at 325°.

Potato Casserole

Marge Jacobson

1 lg. pkg. hash brown potatoes	1 ctn. sour cream
1 can celery soup	Minced onion, salt &
1 can potato soup	pepper, to taste

Bake at 325° for 1 1/2 hours.

Delmonico Potatoes

Jan Tope

1/4 c. butter	4 c. boiled potatoes, sliced thin
1 tsp. salt	3 T. flour
1/2 tsp. garlic salt	1/4 tsp. pepper
1/2 c. grated Cheddar cheese	1 1/2 c. milk
4 hard-cooked eggs, chopped	

Melt butter; add flour and mix until smooth. Add seasonings and milk. Cook until thickened. Add cheese, eggs and potatoes. Put in greased baking dish. Sprinkle another 1/2 cup cheese on top, plus paprika. Bake 30 minutes at 400°. Yield: 5 to 6 servings.

Scalloped Potato Dish

Jan Christensen

1 (2 lb.) pkg. frozen hash browns	1 c. milk
1 can Cheddar cheese soup	1 med. chopped onion
1 can celery soup	

Mix in 9x13-inch pan. Bake at 350° for 1 hour.

Potatoes Au Gratin

1 lg. bag frozen hash brown potatoes	2 (10 oz.) cans Campbell's cream of chicken soup
1 lg. ctn. sour cream	1/4 tsp. onion salt or minced onion
1 c. grated Cheddar cheese	1 tsp. salt & pepper Dot with butter

Mix everything together. Bake for 1 hour in a 9x13-inch baking dish at 350°.

Carrots Supreme

Avis Steensland

12 to 16 carrots, depending on size	6 T. cream-style horseradish (more or less, to taste)
6 T. grated onion (can substitute dried onion)	1 c. mayonnaise (do not use low-fat) Buttered bread crumbs, enough to cover carrots

Peel carrots; cut in half and quarter larger pieces. Cook in boiling water until just tender. Drain thoroughly and place in 9x13-inch baking pan. Top with mayonnaise, onion and horseradish that have been combined. Cover with buttered bread crumbs. Bake until nicely browned at 350°.

Scalloped Corn

Carolyn Bruce

1 can cream-style corn	1 egg
1 can whole kernel corn (juice included)	1 (4 oz.) ctn. sour cream
1 box Jiffy cornbread	1 stick oleo (1/2 c.)

Mix together. Place oleo on top. Bake at 350° for 45 minutes.

Potato Casserole

Mark Bruce

Butter a 9x13-inch pan. Layer potato patties on bottom. Layer of chopped onions. Salt and pepper. Layer of cheese slices. Another layer of potato patties. Layer of onions. Salt and pepper. Layer of cheese slices. Pour carton of whipping cream over the mixture and sprinkle some shredded cheese on top. Cover. Bake at 350° for 45 minutes.

Broccoli Casserole

1 1/2 lb. fresh broccoli, or 2 (10 oz.) pkg. frozen broccoli spears	1 c. grated sharp Cheddar cheese
1 (10 oz.) can cream of mushroom soup	1 med. onion, finely chopped
2 eggs, well beaten	1 c. mayonnaise
	1 1/2 c. seasoned croutons
	1/4 c. melted butter

Cut fresh broccoli into spears. Cook until tender-crisp; drain well. Do the same if frozen. Place broccoli into buttered 2-quart oblong baking dish. Combine soup, eggs, cheese, onion and mayonnaise. Pour over hot broccoli. Toss croutons with melted butter; sprinkle over casserole. Bake at 350° for 25 to 30 minutes. Yield: 6 to 7 servings.

Vegetable Casserole

Lynne Zagar

1 pkg. frozen lima beans	2 cans cream of celery soup, undiluted
1 pkg. frozen Brussels sprouts	1/2 c. Velveeta cheese
1 pkg. frozen, chopped broccoli	1 slice bread crumbs, buttered
1 pkg. frozen peas	
1 pkg. frozen green beans	

Put all 5 packages frozen vegetables on stove in a large pan and cook 5 minutes, until all separated. Bake, uncovered, 25 to 30 minutes at 350° in a greased 9x13-inch pan.

Marinated Sliced Tomatoes

Jan Tope

4 lg. tomatoes, peeled & sliced	1/2 tsp. minced garlic
1/4 c. salad oil	1/2 tsp. salt
1 T. lemon juice	1/2 tsp. dried oregano leaves

Refrigerate until chilled.

Baked Stuffed Tomatoes

Mary Barnard

Wash, but do not peel, 6 tomatoes and cut slice from top of each. Scoop out pulp and lightly salt inside of tomatoes.

Mix together:

1/2 c. chopped, broiled or fried bacon	1 c. soft bread crumbs
1/4 c. chopped celery	1/2 tsp. salt
1 sm. onion, minced	1/4 c. grated cheese

Fill tomatoes with above mixture; cover with additional grated cheese. Dot each with 1 teaspoon butter. Place in greased muffin tin or greased casserole. Bake 30 minutes at 350°.

Calico Beans

Jan Christensen

6 slices bacon, diced	1 c. minced ham, diced
1/2 lb. hamburger	1 onion

Brown the above in a pan, and add:

1 can butter beans	1 can kidney beans
1 can pork & beans	1/2 c. brown sugar
1/2 c. white sugar	1/2 c. catsup
2 tsp. dry mustard	2 T. vinegar
Salt	

Simmer all of the above on the top of the stove. Place in 350° oven for 45 minutes to 1 hour.

Hash Brown Casserole

2 lb. thawed hash browns	1/2 pt. sour cream
1 can cream of chicken soup	1 c. milk
1/2 c. diced onion	2 c. grated Velveeta cheese
1/2 c. melted butter	1 tsp. salt

Pour hash browns into a 9x13-inch pan. Combine remaining ingredients. Stir into hash browns. Top with crushed corn flakes or Rice Krispies. Bake at 350° for 1 hour.

Baked Carrot Casserole

4 c. sliced carrots	1 c. Velveeta cheese, diced
1/2 stick margarine	1 sm. grated onion
Potato chips	

Cook carrots for 5 minutes. Drain. Place in buttered dish. Stir in onion. Sprinkle cheese over carrot and onion mixture. Cut margarine into small pats and place on top. Crush potato chips and sprinkle over all. Bake at 350° for 25 to 30 minutes.

Broccoli Casserole

Frances Kruse

1 1/2 lb. fresh broccoli, or 2 (10 oz.) pkg. frozen broccoli spears	1/4 c. melted butter
	1 (10 oz.) can cream of mushroom soup
1 c. grated sharp Cheddar cheese	2 eggs, well beaten
1 med. onion, finely chopped	1 1/2 c. seasoned croutons
1 c. mayonnaise	

Cut fresh, clean broccoli into spears. Cook until tender-crisp; drain well. Do the same if using frozen. Place broccoli into buttered, 2-quart oblong baking dish. Combine soup, eggs, cheese, onion and mayonnaise. Pour over hot broccoli; toss croutons with melted butter. Sprinkle over casserole. Bake at 350° for 25 to 30 minutes, or until bubbly. Yield: 5 to 6 servings.

Kalico Beans

1 lb. ground beef	2 tsp. vinegar
1/2 lb. bacon	1 c. ketchup
1/2 c. onion	1/2 c. sugar
1 (15 oz.) can pork & beans	3/4 c. brown sugar
1 (15 oz.) can red kidney beans	1 tsp. salt
1 (15 oz.) can butter beans	1 tsp. mustard

Brown ground beef, bacon and onion. Drain. Add remaining ingredients. Stir together; bake in a 9x13-inch pan for 40 minutes at 350°.

Note: This may also be prepared in a crock-pot.

Swiss Green Beans

Lucy Elrick (former pastor's wife)

2 T. oleo	3 oz. French-fried onion rings
3 T. flour	1 c. sour cream
1/2 tsp. salt	2 (16 oz.) cans green beans, drained
1/4 tsp. pepper	6 oz., or 3/4 c. Swiss cheese

Melt oleo; add flour and stir. Stir in sour cream. Do not boil. Add all but onion rings. Put in 1 1/2-quart casserole. Bake at 350° for 25 minutes. Add onion rings; bake 5 minutes.

Cottage Baked Potatoes

Frances Kruse

4 med. to lg. potatoes, peeled & cooked	2 T. chopped parsley
1 c. small-curd cream-style cottage cheese	Paprika
1 egg	1 tsp. salt 1/8 tsp. pepper 1 T. butter

Combine potatoes (slightly cooled), cottage cheese, egg, salt and pepper. Beat with electric mixer until blended. Stir in parsley. Pile in greased 1 1/2-quart casserole. Dot top with butter; sprinkle with paprika. Bake, uncovered, at 350° for 35 minutes.

Dixie's Zucchini Casserole

Brenda Flaming

Layer the following ingredients in order listed; use glass 9x13-inch pan and spray with Pam:

2 to 3 saltine crackers at bottom of pan, crushed	Garlic salt
2 to 3 zucchini, sliced (1 to 2 layers green & yellow, if possible)	Pepper
Raw onion rings	Sliced tomatoes
Dried parsley	Grated Cheddar cheese
	Bacon slices

Bake at 350° for 30 to 45 minutes.

Spanish Rice

Connie Harris

1/4 c. shortening	1 3/4 c. hot water
1 med. onion	1 c. tomato soup
1/2 med. green pepper, diced	1 tsp. salt
1 lb. ground beef	Dash of pepper
1 1/3 c. Minute Rice	

Melt fat; add onion, green pepper, beef and Minute Rice. Cook and stir over high heat until lightly browned. Add water, tomato soup and seasonings. Mix well. Bring quickly to boil. Cover tightly and simmer 10 minutes.

Soups & Sandwiches





Prayer of a Tired Mother

Hear my whispered prayer to thee,
Oh, Father: May I patient be
Keep my voice soft, gentle, low
Help me serene and calm to grow,
The little hands that clutch and cling,
The wilted flowers they often bring,
The restless feet that track in dirt,
The many little cuts and hurts
That fill my days.

So often I am tired and harried,
When I have need to be unflurried.
Help me to know which things are real,
Their true importance help me feel.
And may I kiss the clinging hands,
With eagerness receive the flowers,
Help me to guide aright those feet,
Each hurt to bind and then repeat
Soft, soothing words.

Soups & Sandwiches

Soups

The Next Rendezvous

One morning in the garden bed,
 The onions and the carrot said
 Unto the parsley group - -
 Oh, when shall we three meet again
 In thunder, lightening, hail or rain?
 "Alas," replied in tones of pain
 The parsley - - in the Soup?"

Taken from 1926 Mirando and Hebbronville, Texas Methodist Church cookbook,
 submitted by Marie Heins.

Cheese and Ham Soup

Kathy Parmater

6 c. chicken broth	1 tsp. salt
2 c. chopped onion	Pepper, to taste
4 c. diced potatoes	4 c. milk
4 c. sliced carrots	2 c. cubed Velveeta cheese
1/2 c. chopped parsley	1/2 c. margarine
2 tsp. basil	1/2 c. flour
2 tsp. dill	2 c. diced ham

Combine the first 7 ingredients in a large pot. Bring to a boil; reduce heat and simmer until vegetables are tender (10 to 12 minutes). Add ham. In a separate pan, melt margarine. Add the flour, salt and pepper to make a paste. Add milk all at once, and cook until thickened, stirring constantly. Stir in cheese until it melts and add to the vegetable mixture. Mix well.

Sunday Soup

Beth Mitchell

1 can beans with bacon	1 can black beans
1/2 lb. fat-free sausage (ring), cut into chunks	1 can water
	6 oz. picante sauce

Mix together and heat thoroughly.

Serve with Can't Quit Eating 'Em Oyster Crackers.

Potato-Cheese Soup

Merlene Whisenand

2 tsp. parsley	1 c. water
3 c. potatoes	1 chicken bouillon cube
1 carrot (or 1/2 c.)	1/2 tsp. salt & pepper
1/2 c. celery	1 1/2 c. milk, with 2 T. flour
1/4 c. onion	added for thickening

Cook until vegetables are done. Shortly before serving, add 1 pound Velveeta cheese or to taste.

I usually make this soup in the Crock-pot and add the cheese about 1 hour before serving.

Taco Soup

Sharon Zagar

2 lb. hamburger	1 lg.-size can tomatoes
1 onion	1 can Ro-Tel tomatoes
1 pkg. dry taco mix	1 lg. can hominy
1 pkg. dry Ranch Valley salad dressing mix	1 can whole kernel corn
	1 can chili beans

Steam grease from meat; simmer with onion a little. Then add rest of ingredients and cook slowly.

Good with crunched taco chips over top when served.

Cheese Potato Soup

Denise

3 c. chopped potatoes	1 c. water
1/2 c. celery slices	1 tsp. parsley flakes
1/2 tsp. salt	Dash of pepper
1 chicken bouillon cube	1 1/2 c. milk
1/2 lb. Velveeta cheese, cubed	2 T. flour

Yield: 4 servings.

Posole Pronto

(Mexican Soup)

Mary Gyurcsik

2 tsp. dried oregano	3 1/2 c. defatted, reduced-sodium chicken stock (2 - 14 oz. cans)
1/8 tsp. salt	3/4 lb. boneless, skinless chicken breasts, trimmed of fat & cut into 3/4" pieces
1 tsp. ground red chile or chili powder	1 red onion, chopped (1 c.)
1 lime, cut into wedges	1 clove garlic, finely chopped
1 (15 oz.) can black beans, drained & rinsed	1 c. shredded green cabbage
1 (15 oz.) can yellow or white hominy, drained & rinsed	

In a small dry skillet, over medium-high heat, toast oregano until fragrant, about 30 to 40 seconds. Transfer to a saucer to cool. Combine 1 teaspoon of the toasted oregano with 1/4 cup of the onions and set aside. In a saucepan, combine the remaining onions with 1/4 cup of the chicken stock and salt. Cover and cook over medium heat until the onions are translucent, about 3 minutes. Add garlic and cook for 1 more minute. Add the remaining 1 teaspoon oregano and ground chile or chili powder; cook for 1 minute. Add hominy and the remaining 3 1/4 cups chicken stock; bring to a simmer and cook for 5 minutes. Add black beans and chicken; return to a simmer and cook until the chicken is no longer pink in the center, about 5 minutes.

Serve in bowls, garnished with shredded cabbage, the reserved onion-oregano mixture and a squeeze of lime juice. Yield: 6 cups (4 servings).

Posole is usually made with pork broth and served at celebrations.

Variation: Use beef or pork broth and elk, deer, beef or pork meat. Need to cook longer when using red meat. Serve with Quesadillas.

Cream of Tomato Soup

Mary Gyurcsik

Stir in small saucepan:

3 T. flour	2 tsp. sugar
1 tsp. salt	1/8 tsp. pepper
3/4 c. water	

Cook until smooth and bubbly. Stir constantly. Remove from heat. Gradually stir in 2 cups tomato juice. Bring to boil, stirring constantly; boil 1 minute. Stir hot tomato mixture gradually into 2 cups cold milk in larger saucepan. Heat rapidly to serving temperature. Yield: 4 servings.

Vegetable Soup

Mary Gyurcsik

1 heaping peck tomatoes (or enough juice to make 4 1/2 qt.)	3/4 c. salt (yes, this is right)
3 qt. carrots, sliced	2 lg. bunches celery, chopped
1 lg. head cabbage, chopped	3 med. green peppers, chopped
3 med. sweet red peppers, chopped	4 qt. water + 1 qt. boiling water
	1 scant tsp. black pepper

Pour 1 quart boiling water over cabbage and let stand 10 minutes, then drain. Mix all the ingredients and bring to boil. Boil 1 hour. Put in sterilized jars and seal.

When ready to use, open jar and add to 2 cups diced, cooked potatoes and cooked stew meat, roast (cut up) or chicken.

Note: Do not add salt to potatoes or meat as the soup mixture is salty.

Candlelight Stew

Frances Kruse

2 lb. beef stew meat	1 med.-sized carrot, peeled & shredded
2 T. salad oil	1/3 c. Burgundy wine*
Salt & pepper	1 (8 oz.) can sliced mushrooms (or 1/2 lb. fresh mushrooms)
1 (10 oz.) can cream of mushroom soup	2 T. dry onion soup mix

Brown meat in hot salad oil. Salt and pepper to taste. Transfer to 2-quart baking dish. Combine remaining ingredients; pour over meat. Bake, covered, at 350° for about 2 hours, or until meat is tender. Stir stew occasionally as it bakes. Add small amount of beef broth if you like more gravy. Serve over cooked noodles or mashed potatoes, if desired. Yield: 6 servings.

*Wine used in cooking loses its alcohol content. You may substitute beef broth, but recipe will not be as flavorful.

Baked Mulligan Stew

Gwen Laird

1 1/2 lb. raw beef cubes	2 tsp. salt
1 c. celery, cut in 1" chunks	2 tsp. sugar
6 carrots, cut	4 to 5 med. potatoes, quartered
1 lg. onion	2 T. tapioca

Mix all ingredients together. Do not drain tomatoes. Pour into container with tight lid. Do not open for 5 hours. Bake at 300°.

Wintery Day Bean Soup

Judy Parks

2 c. mixed dried beans*	1 clove garlic, minced
2 T. salt	1 tsp. chili powder
2 qt. water	1 (28 oz.) can tomatoes, chopped
2 c. diced turkey ring bologna	1 to 2 T. lemon juice
1 lg. onion, chopped	

*Use at least 7 varieties of beans: Great Northern, navy, black, garbanzo, green, split peas, pinto and red beans.

Rinse beans; place in large kettle. Cover with water. Add salt and soak overnight; drain. Add 2 quarts water and bologna. Simmer for 2 1/2 to 3 hours. Add onion, garlic, chili powder, tomatoes and lemon juice. Simmer for 45 minutes. Add salt and pepper, if desired. Yield: 2 quarts.

Oven Stew

Sharon Zagar

1 1/2 lb. lean beef, cut into cubes, or stew meat	2 c. potatoes, quartered
6 med. carrots, sliced	1 T. sugar
1 lg. onion, sliced	2 T. Minute Tapioca
1 c. cut celery	1 c. strained tomatoes

Salt, to taste

Mix well. Cover and bake at 250° for 5 hours. Do not uncover.
Note: Do not brown the meat.

Sandwiches

Sweet Italian Sausage Sandwich

Avis Steensland

1 2/3 lb. sweet Italian sausage	1 c. chopped onion
1 2/3 lb. hamburger	1 tsp. salt
2 2/3 lg. green peppers, cored & chopped	1 tsp. sugar
2 2/3 lg. tomatoes, chopped	Sour cream
Pita bread	Blend of Italian seasonings, to taste

Cook hamburger and sausage in large skillet until done. Drain and save juices. Remove meat from skillet. In skillet, measure 9 tablespoons of juice and cook onion until soft. Add green peppers, salt, sugar, Italian seasoning, tomatoes and meat. Simmer until moisture is gone. Open 1/2 pitas; dip hot mixture into pitas and top with sour cream.

French Dip Sandwich

Aaron Bruce

1 lean rump roast

Brown and place in crock-pot.

Mix together the 4 ingredients below and pour over roast:

1 can beef broth	1 pkg. Good Seasons Italian
1 pkg. au jus mix	dressing mix
	1 can water

Cook on medium-low for 6 to 8 hours. Serve on toasted French rolls.

Veggie Burgers

Judy Lehman

1 lb. ground beef	1 T. catsup
3/4 c. onion, diced	1 T. mustard
1 can chicken gumbo soup, undiluted	Salt & pepper, to taste

Brown ground beef and onion in a small amount of oil. Stir in remaining ingredients. Continue browning and stirring until well blended and meat is cooked through. Serve on buns.

Kids' Corner
& Miscellaneous



Notes & Recipes



Kids' Corner & Miscellaneous

Candle Salad

(For Little Folks)

Billy Peckham

2 pineapple slices
2 maraschino cherries

1 banana
2 lettuce leaves

Place lettuce leaves on 2 salad plates. Top with pineapple slices. Cut banana in half. Stand half a banana on middle of pineapple. Put cherry on top of each banana candle for a flame. Press on it lightly. Yield: 2 servings.

Banana Pops

Marie Heins

**1 (6 oz.) pkg. butterscotch or
chocolate chips**

6 firm med. bananas

1/2 c. chunky-style peanut butter

Chopped peanuts

Melt butterscotch or chocolate chips over low heat, stirring constantly. Stir in peanut butter. Remove from heat. Peel bananas and cut in half crosswise. Insert wooden sticks into cut ends. Dip and roll bananas completely in peanut butter mixture. Sprinkle with peanuts. Stand upright in glasses. Place in refrigerator until coating begins to set. Cover and freeze until firm. Remove from freezer 10 to 15 minutes before serving. Yield: 12.

Gorp

Marie Heins

ONE PART NUTS OR SEEDS:

Peanuts	Sunflower seeds
Walnuts	Sesame seeds
Pecans	Filberts
Cashews	

ONE PART DRIED FRUIT (chopped fine):

Dried pineapple	Dried figs
Raisins	Dried peaches
Dates	Dried pears
Dried apricots	

1 part unsweetened cereal, popcorn or chow mein noodles

Mix all ingredients together.

Gorp is great for camping and hiking. This can be put into individual bags and sent along with lunches. It is a high-protein snack.

Taken from Preparing Nature's Bounty (Mutual Aid Food Association).

Fudgsicles

Mary Gyurcsik

1 pkg. instant chocolate pudding 2 1/2 c. milk

Mix as directed on package. Pour into paper or plastic glasses and freeze. Insert popsicle stick or spoon while still soft in the middle. Yield: 6 to 12, depending on size of the glass.

Fudgsicles

Mary Gyurcsik

5 T. instant cocoa mix	2 or 3 T. sugar
Dash of salt	Vanilla, to taste
2 eggs (for nourishment)	2 1/2 c. milk, or part cream

Beat eggs; add remaining ingredients. Cook to boiling. Cool and put into cupcake pan with spoon or popsicle stick in each one. Freeze hard.

Sidewalk Chalk

Jan Tope

Mix:

2/3 c. plaster of Paris	6 T. water
2 to 3 drops food coloring	

Stir mixture; pour into mold. Let set for 20 minutes.

Kool-Aid Play Dough

Stephanie Hofer

3 c. flour	1/2 c. salt
2 T. powdered alum	2 pkg. unsweetened Kool-Aid
4 T. oil	2 c. boiling water

Mix dry ingredients. Add oil to water. Stir all together and knead when cool.

Flubber

Gwen Laird

2 c. Elmer's white school glue	1 1/2 c. warm water
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Mix these 2 ingredients well.

2 T. 20-Mule Team Borax	1 1/2 c. warm water
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In another bowl, mix these 2 ingredients well.

Add Borax mixture to glue mixture and watch as the glue turns into a big blob. Mix all together with your hands until it is all one big Flubber. If you want colored Flubber, add food color to the glue mixture. Store in airtight container. Wait about 12 hours for Flubber to set. Have fun.

Crystal Garden

Marie Heins

4 T. salt	4 T. water
1 T. ammonia	A few drops mercurochrome
4 T. blueing	Charcoal or small piece of brick

Mix and pour first 5 ingredients over the charcoal or brick, which you have placed in a dish. Watch the crystals grow.

Centennial Cookbook and History, Macksburg 1876-1976.

Soft Laundry Soap

Esther Brueck

20 qt. soft water

2 2/3 c. soft lard

1 can lye

1/4 oz. fragrance (opt. - sassafras oil

2 c. Wisk

is nice)

2 c. sudsy ammonia

Mix half the water in a 5-gallon plastic pail or jar. Add lye and stir. Add rest of ingredients. Stir once every day. Will set and be ready to use in 3 weeks or less.

Use 1/2 cup per load.

Kosher Dill Pickles

Vernetta Hummel

A:

1 sm. clove garlic

20 to 25 dill-sized cucumbers

1/8 tsp. alum

1 sm. red hot pepper

2 heads dill

B:

1 qt. vinegar

3 qt. water

1 c. pickling salt

Grape leaves

Covers & 8 qt. jars for cucumbers

Wash cucumbers; let stand overnight in cold water. Drain and pack in quart jars. To each jar, add A. Combine B and stir with a wooden spoon to dissolve and bring to a boil. Lay grape leaves on top of jar. Pour boiling solution to 1/2-inch from top of jar. Do not seal tight for 3 or 4 days.

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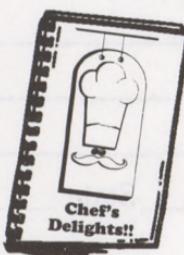
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