



# T O R E A D O R T E M P T A T I O N S I I I



# COOKBOOK

BOONE HIGH SCHOOL  
BOONE, IOWA



1997-98 Yearbook Staff

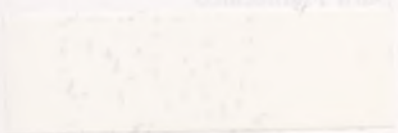
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# **TREADOR TEMPATIONS III**

**compiled by**

**Boone High School Yearbook Staff**

**Boone, Iowa 50036**



# 1996-97 Yearbook Staff

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# Thank You

To do a project like this cookbook, requires the help of many people. We thank all the contributors for the time, talent, and treasured recipes they unselfishly gave. Our book contains hundreds of recipes, many original and others donated by contributors as favorites. Senior Josh Anderson designed the cover. Also included are pieces of trivia about the Boone School system. We hope you enjoy!

## SUBSTITUTIONS

FOR	YOU CAN USE. . .
1 T. cornstarch .....	2 T. flour OR 1½ T. quick cooking tapioca
1 C. cake flour .....	1 C. less 2 T. all-purpose flour
1 C. all-purpose flour .....	1 C. plus 2 T. cake flour
1 sq. chocolate .....	3 T. cocoa & 1 T. fat
1 C. melted shortening .....	1 C. salad oil (may not be substituted for solid shortening)
1 C. milk .....	½ C. evaporated milk & ½ C. water
1 C. sour milk or buttermilk .....	1 T. lemon juice or vinegar & enough sweet milk to measure 1 C.
1 C. heavy cream .....	⅔ C. milk & ⅓ C. butter
Sweetened condensed milk .....	No substitution
1 egg .....	2 T. dried whole egg & 2 T. water
1 tsp. baking powder .....	¼ tsp. baking soda & 1 tsp. cream of tartar OR ¼ tsp. baking soda & ½ C. sour milk, buttermilk or molasses; reduce other liquid ½ C.
1 C. sugar .....	1 C. honey; reduce other liquid ¼ C.; reduce baking temperature by 25°
1 C. miniature marshmallows .....	About 10 large marshmallows (cut-up)
1 medium onion (2½-inch diameter) ...	2 T. instant minced onion OR 1 tsp. onion powder OR 2 T. onion salt; reduce salt 1 tsp.
1 garlic clove .....	1/8 tsp. garlic powder OR ¼ tsp. garlic salt; reduce salt 1/8 tsp.
1 T. fresh herbs .....	1 tsp. dried herbs OR ¼ tsp. powdered herbs OR ½ tsp. herb salt; reduce salt ¼ tsp.

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# Breads

*My Favorite Recipes in this section are:*

**RECIPE**

**PAGE #**


## Hints for Breads and Spreads

Dry yeast is soaked or softened in warm liquid. Technically, you cannot "dissolve the yeast"; it is a living organism, cells merely separate, activate, and reconstitute to expand and reproduce. They will appear to dissolve only because the cells are exceedingly small.

Hot water kills yeast. You can tell if the temperature is correct by pouring the water over your forearm; if you cannot feel either hot or cold, the temperature is just right.

Add ½ tsp. of sugar to the yeast when stirring it into the water to soften. If it foams and bubbles in ten minutes, you know the yeast is alive and active.

There is a difference in the yeast called for in old recipes and today's. A "cup of yeast" called for in some older recipes is similar to sourdough batter; "2 ounces" yeast called for in a 1954 cookbook is equal to a one-fourth ounce envelope of today's yeast.

Use water that has been used to boil potatoes to make bread more moist, adds flavor and provides food for the yeast.

When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

When creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

Dough won't stick to your hands if it is kneaded inside a large plastic bag.

To help yeast dough rise quickly and evenly, use a heating pad. Set the covered bowl on the pad with its temperature set at medium. If the television is in use, it makes a nice warm spot for dough to rise.

Another way to raise bread; turn oven to 200°. When temperature is reached, shut oven off and put bread in to rise.

Dough can be raised in 15 minutes using a microwave. Place the dough in a microwave proof bowl and put it in the microwave with another container of 8 ounces of water. Heat at 10% power (or lowest setting) for 3 minutes. Let rest in the oven for three minutes, then heat again for 3 minutes. Let rest 6 minutes. Dough should have doubled in bulk and is ready for shaping.

To thaw frozen bread loaves, place in clean brown paper and put in 325° oven for 5 to 6 minutes to thaw completely. For thawing rolls, allow several more minutes. 20 seconds in the microwave is enough time for 2 slices to thaw.

Use shortening, not oleo or oil to grease pans, especially for bread, as oleo and oil are absorbed more readily into the dough or batter and do not help release baked goods from pan.

## — SWEET BREADS —

### APPLE-WALNUT BREAD

*Kathy Aldrich*

- |                               |                             |
|-------------------------------|-----------------------------|
| 3 C. sifted all purpose flour | 2 C. diced apple (pared)    |
| ¾ C. sugar                    | ½ C. finely chopped walnuts |
| 3 tsp. baking powder          | 1 egg                       |
| 1 tsp. salt                   | ¾ C. milk                   |
| ½ tsp. cinnamon               | 3 T. shortening (melted)    |

Sift flour, sugar, baking powder, salt, and cinnamon into large bowl; stir in diced apple and walnuts to mix well. In small bowl beat egg slightly with milk and shortening. Pour all at once into flour mixture until evenly moist. (Work with a light hand; don't over mix.) Spoon batter into well-greased 9 x 5 x 3-inch loaf pan; spread out to sides of pan, leaving a slight well in center. Bake at 350° for 1 hour and 10 minutes or until wooden pick inserted into center comes out clean, and bread pulls away from sides of pan. Remove from pan and cool.

### APPLE BREAD

*Katie Howe*

- |                  |                   |
|------------------|-------------------|
| 1 stick oleo     | 1 tsp. soda       |
| 1 C. sugar       | ½ tsp. salt       |
| 2 eggs           | ½ C. nuts         |
| 2 T. sour milk   | 2 C. flour        |
| (milk & vinegar) | 2 C. diced apples |
|                  | 1 tsp. vanilla    |

#### TOPPING:

- |                 |                  |
|-----------------|------------------|
| 2 T. butter     | 3 T. flour       |
| 1 tsp. cinnamon | 3 T. white sugar |

Cream oleo, 1 C. sugar, and eggs. Add sour milk, soda, salt, nuts, flour, diced apples, and vanilla. Place mixture into greased and floured loaf pan. Mix topping ingredients and spread on top of bread. Bake 20 minutes at 325°; turn down oven to 300° and bake 40 more minutes (or longer if needed).

## APRICOT NUT BREAD

*Susan Musser*

2<sup>3</sup>/<sub>4</sub> C. flour (sifted)  
¾ C. sugar  
3 tsp. baking powder  
½ tsp. baking soda  
½ tsp. salt  
2 eggs

¼ C. melted shortening or  
(salad oil)  
1 C. buttermilk  
1½ C. dried apricots (cut into  
thin strips)  
1 C. nuts (chopped)

Sift dry ingredients, saving out 2 T. flour to coat apricots and nuts. Beat eggs; add melted shortening and buttermilk. Add to dry ingredients, stirring only until moistened. Coat apricots and nuts with reserved 2 T. flour; fold into batter. Pour into greased 9 x 5 x 3-inch loaf pan. Bake at 350° for approximately 1 hour.

## BANANA NUT BREAD

*Angela Lange*

1 C. sugar  
½ C. butter  
2 mashed bananas  
2 eggs  
2 C. flour

1 tsp. baking powder  
1 tsp. vanilla  
½ C. nuts (optional)  
1 tsp. soda (in a little hot water)

Mix ingredients and bake at 350° for 1 hour.

## BANANA BREAD

*Stephanie Schuster*

½ C. shortening  
1 egg  
1 C. sugar  
2 C. flour  
½ tsp. baking powder

1 tsp. baking soda  
½ tsp. salt  
2-3 bananas (mashed)  
½ C. milk  
Nuts

Cream sugar, shortening, and egg. Add dry ingredients alternately with milk. Add bananas and nuts. Pour into greased loaf pan and bake at 350° for 1 hour.

## GRANDMA GERTIE'S BANANA BREAD

*Edith Bushore*

- |                      |                  |
|----------------------|------------------|
| 1 C. sugar           | 2 C. flour       |
| ½ C. shortening      | 1 tsp. soda      |
| 2 eggs (well beaten) | Pinch of salt    |
| ½ C. sour milk       | 3 mashed bananas |

Cream together sugar and shortening. Add well beaten eggs and sour milk (to make sour milk add 1 T. vinegar to ½ C. sweet milk). Mix in flour, soda, and salt. Add mashed bananas and mix well with electric mixer. Pour into 9 x 5 x 2½-inch greased loaf pan. Bake in 350° oven for 45-60 minutes or until springy on top.

## FRANNY'S BANANA BREAD

*Katie Howe*

- |                         |                 |
|-------------------------|-----------------|
| 1 C. sugar              | 2 C. flour      |
| ½ C. shortening         | 1 tsp. soda     |
| 2 eggs                  | Nuts (optional) |
| 3 ripe bananas (mashed) |                 |

Mix and bake at 350° for 1 hour.

## BANANA NUT BREAD

*Shelby Anderson*

- |                   |                      |
|-------------------|----------------------|
| ¾ C. oleo         | 1½ C. mashed bananas |
| 1½ C. white sugar | ½ C. buttermilk      |
| 2 eggs            | 1 tsp. soda          |
| ½ tsp. salt       | 1 tsp. vanilla       |
| 2½ C. flour       | Black walnuts        |

Mix and bake in two 5 x 8 x 3-inch loaf pans (or similar) for 1 hour at 325-350°, or until done.

## BANANA BREAD

*Nel Cochren*

¾ C. margarine	1 tsp. soda
1½ C. sugar	1 tsp. salt
3 ripe bananas	½ C. milk
2 eggs	2 C. flour
1 tsp. vanilla	½ C. nuts

Mix all ingredients well. Bake in 2 loaf pans sprayed with Pam. Bake for 45 minutes to 1 hour at 350°.

## BANANA BREAD

*Cathy Foster*

1 C. sugar	Pinch of salt
1 tsp. soda	3 mashed bananas
½ C. butter or oleo	½ C. milk
2 C. flour	Nuts
2 eggs	

Cream sugar and butter. Add eggs one at a time. Add milk. Stir in bananas and rest of ingredients. Mix well and bake at 350° for 1 hour.

## BANANA BREAD

*Thu Nguyen  
Carmen Nunt*

1 C. sugar	1 tsp. soda
1 stick margarine	1 tsp. vanilla
2 eggs	½ C. nuts
3 mashed bananas	Pinch of salt
2 C. flour	

Mix together all ingredients. Preheat oven to 350°. Grease and lightly flour 8½ x 4½-inch loaf pan. Bake 45-50 minutes or until toothpick inserted in center comes out clean.

**BANANA BREAD***Mary Jane Green*

- |   |                          |
|---|--------------------------|
| ¾ C. sugar  | ¾ tsp. grated lemon rind |
| ⅓ C. vegetable oil                                  | 1½ C. all purpose flour  |
| 2 eggs  | ¾ tsp. baking soda       |
| 1 C. mashed ripe bananas<br>(about 2 large bananas) | ½ tsp. salt              |
|   | ½ C. chopped nuts        |

Heat oven to 325°. In large mixer bowl beat together sugar, oil, and eggs. Stir in bananas and lemon rind. Sift together flour, baking soda, and salt; add to banana mixture and stir until combined. Fold in nuts. Pour batter into well greased 9 x 5 x 3-inch loaf pan. Bake 50-60 minutes or until done. Remove from pan and cool on rack. Makes 1 loaf.

**BANANA BREAD***Eric Ver Helst*

- |                 |                      |
|-----------------|----------------------|
| ½ C. margarine  | 1 tsp. baking powder |
| 1 C. sugar      | 1 tsp. baking soda   |
| 2 eggs (beaten) | 2 C. flour           |
| 1 tsp. vanilla  | 4 bananas            |

Cream margarine. Add sugar, eggs, and vanilla. Mix baking powder, soda, and flour. Add to moist batter. Beat in bananas. Bake in 350° oven for 45 minutes to 1 hour.

**CRANBERRY FRUIT NUT BREAD***Fran Miller*

- |                       |                        |
|-----------------------|------------------------|
| 2 C. flour            | ¼ C. shortening        |
| 1 C. sugar            | 1 tsp. orange peel     |
| 1½ tsp. baking powder | ¾ C. orange juice      |
| 1 tsp. salt           | 1 well beaten egg      |
| ½ tsp. baking soda    | 1 C. fresh cranberries |
|                       | ½ C. chopped nuts      |

Sift together first 5 ingredients in bowl. Cut shortening into flour mixture. Combine orange peel, orange juice, egg, chopped fresh cranberries, and chopped nuts. Add this to flour mixture; stir just until moistened. Bake in greased bread pan at 350° for 60 minutes or until center is done.

## FRUIT BREAD

*Linda Bowers*

- |                |  |
|----------------|--|
| ½ C. margarine | 1 tsp. soda  |
| 1 C. sugar     | 1 C. mashed ripe bananas                                       |
| 2 eggs         | ¼ C. chocolate chips (nuts,<br>cherries, or whatever you want) |
| 2 C. flour     |  |

Cream butter and sugar; add eggs and beat well. Sift flour and soda; add to egg mixture alternating with banana mixture. Add rest of ingredients. Bake at 350° for 1 hour.

## KAVARING (NORWEIGAN RUSKS)

*Mabel Henderson*

- |                       |                        |
|-----------------------|------------------------|
| 1 C. wholewheat flour | ½ tsp. cream of tartar |
| 1 C. white flour      | 1 tsp. soda            |
| ½ tsp. salt           | ½ C. sugar             |
| 2 tsp. baking powder  | ½ C. margarine         |
|                       | ¾ C. buttermilk        |

Sift dry ingredients; cut in margarine. Add buttermilk and mix like Bisquick dough. Put onto floured board. Roll to ½-inch thickness. Cut, using pizza cutter, into Bisquick sizes. Place on cookie sheets and bake at 350° for 12 minutes. Split gently with bread knife and bake in 250° oven until golden brown for 15-20 minutes. They will be crispy. Serve with butter.

## PUMPKIN BREAD

*Margaret Jackson*

- |                 |              |
|-----------------|--------------|
| 2 C. pumpkin    | 1½ tsp. salt |
| 3 C. sugar      | 4 eggs       |
| 1 tsp. nutmeg   | 3½ C. flour  |
| ½ tsp. ginger   | 2 tsp. soda  |
| 1 tsp. cinnamon | 1 C. oil     |

Mix first 5 ingredients together. Add eggs and salt. Sift together flour and soda; add alternately with oil. When well mixed fill bread pans ½ full. Bake at 350° for 1 hour.

**PUMPKIN BREAD***Vicki Stoner*

- |               |                        |
|---------------|------------------------|
| 3 C. sugar    | 3 tsp. cinnamon        |
| 3½ C. flour   | 1 C. oil               |
| 2 tsp. soda   | 4 eggs                 |
| 1½ tsp. salt  | ⅔ C. water             |
| 3 tsp. nutmeg | 1 (29 oz.) can pumpkin |

Combine dry ingredients; make well in center. Add liquids. Mix together and pour into 3 loaf pans sprayed lightly with Pam. Bake at 350° for 1 hour.

**PUMPKIN BREAD***Sherry Flynn*

- |                         |                                      |
|-------------------------|--------------------------------------|
| 4½ C. sifted flour      | ½ C. (1 stick) melted margarine      |
| ½ C. wheat germ         | 1 C. skim milk                       |
| 2 T. baking powder      | ¾ C. cholesterol free egg substitute |
| 1½ tsp. ground cinnamon | 1¾ C. cooked pumpkin                 |
| 1½ C. sugar             | ¾ C. dark seedless raisins           |

Mix flour, wheat germ, baking powder, and cinnamon; set aside. Combine sugar, corn oil margarine, skim milk, and cholesterol free egg substitute. Mix in pumpkin. Gradually mix in dry ingredients until smooth. Stir in raisins. Spoon into two greased 8½ x 4½ x 2½-inch loaf pans or six greased 4¾ x 2½-inch loaf pans. Bake large loaves at 375° for 55-60 minutes and small loaves for 45-50 minutes or until done. Remove from pans and cool on wire racks. Makes 2 large or 6 small loaves.

**PUMPKIN BREAD***Nancy Eckley*

- |                 |                        |
|-----------------|------------------------|
| 3 C. sugar      | 1 C. shortening        |
| 4 eggs          | 2 (8 oz.) cans pumpkin |
| ½ C. water      | 1 tsp. nutmeg          |
| 1 tsp. cinnamon | 1½ tsp. salt           |
| 3½ C. flour     | 2 tsp. soda            |

Mix sugar, shortening, eggs, water, and salt; beat well. Add cinnamon, nutmeg, flour, and soda; mix well. Pour into greased and floured loaf pans and bake at 350° for 1 hour.

## POPPY SEED BREAD

*Justin Hardinger*

- |                       |                               |
|-----------------------|-------------------------------|
| ¼ C. poppy seeds      | 1 C. hot water                |
| 1 box yellow cake mix | 1 box instant vanilla pudding |
| 4 eggs                | ½ C. oil                      |

Grease 2 bread pans. Put poppy seeds in hot water. Combine cake and pudding mix. Add eggs, oil, and water with seeds. Beat well. Pour into 2 bread pans and bake at 350° for 40-45 minutes.

## RHUBARB BREAD

*Matt Wickman*

- |                   |                              |
|-------------------|------------------------------|
| 1½ C. brown sugar | 2½ C. flour                  |
| 1 egg             | 1 tsp. salt                  |
| ⅔ C. oil          | 1 tsp. soda                  |
| 1 tsp. vanilla    | 2 C. raw or frozen rhubarb   |
| 1 C. buttermilk   | ½ C. chopped nuts (optional) |

### TOPPING:

- |                |                 |
|----------------|-----------------|
| ½ C. sugar     | ½ tsp. cinnamon |
| 1 T. margarine |                 |

Mix together brown sugar, egg, oil, buttermilk, and vanilla. Sift together flour, salt, and soda. Add to first mixture. Fold in rhubarb and nuts. Pour into 2 greased loaf pans; sprinkle with topping. Bake at 350° for 1 hour. Cool before removing from pans.

## STRAWBERRY BREAD

*Theresa Fehr*

- |                 |                            |
|-----------------|----------------------------|
| 3 C. flour      | 2 C. sugar                 |
| 1 tsp. soda     | 4 eggs                     |
| 1 tsp. salt     | ¼ C. butter                |
| 1 tsp. cinnamon | 2 small pkgs. strawberries |

Mix and bake at 350° for 1 hour.

**STRAWBERRY BREAD**

*Sharlene Severs  
Jerad Smith  
Marci Eller*

- |                                |                            |
|--------------------------------|----------------------------|
| 1½ C. flour                    | 1 pkg. frozen strawberries |
| ½ tsp. baking soda             | 2 eggs                     |
| ½ tsp. salt                    | ½ C. plus 2 T. salad oil   |
| 1 tsp. cinnamon                | 1 C. granulated sugar      |
| ½ C. chopped pecans (optional) |                            |

Preheat oven to 350°. Grease and flour 1 bread pan. Using electric mixer beat berries until they are in smaller pieces. Add salad oil and granulated sugar; mix well. In small bowl beat eggs; add to strawberry mixture. Sift together flour, baking soda, salt, and cinnamon. Add to strawberry mixture. Stir carefully with wooden spoon. Pour into bread pan and bake for 45 minutes.

**STRAWBERRY BREAD**

*Shirley Walrod  
Roxane Smith*

- |   |                 |
|---|-----------------|
| 2 small pkgs. frozen strawberries<br>(thawed but not drained) | 4 eggs          |
| 1½ C. oil   | 1 C. nuts       |
| 2 C. sugar  | 3 C. flour      |
|   | 1 tsp. cinnamon |
|   | 1 tsp. soda     |

Mix together strawberries, oil, sugar, and eggs. Add remaining ingredients. Pour batter into 2 greased and floured loaf pans. Bake at 350° for 1 hour. Note: Try adding 2-3 tsp. cinnamon. After baking rub tops of loaves with margarine and sprinkle with sugar.

**GRAPENUT BREAD**

*Esther Watts*

- |                 |                      |
|-----------------|----------------------|
| 2 C. sour milk  | 4 C. flour           |
| 1 C. Grape Nuts | 1 tsp. salt          |
| ¼ C. sugar      | 1 tsp. soda          |
| 2 eggs          | 2 tsp. baking powder |

Make sour milk by adding 1 tsp. vinegar to 1 C. milk. Combine sour milk, Grape Nuts, sugar, and eggs. Add flour, salt, soda, and baking powder. Bake 350° for 40 minutes. Makes 2 loaves.

## ZUCCHINI BREAD

*Carrie Backous  
Nancy Chapman*

3 eggs	3 C. flour
2 C. sugar	1 tsp. soda
1 C. oil	3 tsp. cinnamon
2 C. coarsely grated raw zucchini	¼ tsp. baking powder
3 tsp. vanilla	1 tsp. salt

To 3 lightly beaten eggs add sugar and oil. Beat well. Add raw zucchini and vanilla; beat well. Add flour, soda, cinnamon, baking powder, and salt; beat well. Bake at 325° in 2 loaf pans. Cool for 1 hour.

## ZUCCHINI BREAD

*Sharron Gilson*

3 eggs	3 C. flour
1 C. oil	1 tsp. baking soda
2 C. sugar	¼ tsp. cinnamon
2 C. grated peeled zucchini	1 tsp. salt
1 tsp. vanilla	½ C. chopped pecans
1 tsp. baking powder	

Beat eggs in mixer bowl until light. Add oil, sugar, zucchini, and vanilla; mix well. Sift in flour, baking soda, baking powder, cinnamon, and salt; mix well. Stir in pecans. Bake at 325° for 1 hour. Use 5 mini loaf pans or 2 regular loaf pans.

## ZUCCHINI BREAD

*Lorie Carrel*

3 eggs	1 tsp. cloves
1 C. cooking oil	1 tsp. cinnamon
2½ C. sugar	1 tsp. allspice
3 C. flour	1 tsp. nutmeg
1 tsp. salt	2 C. zucchini (coarse puree)
1 tsp. soda	½ C. nuts (optional)
1 tsp. baking powder	

Beat together eggs, cooking oil, and sugar. Blend dry ingredients and stir into egg mixture; stir in zucchini and nuts. Grease pans well and bake at 350° for 45-55 minutes. Makes 2 large loaves or 2 small and 1 large.

## — MUFFINS —

### APPLE CINNAMON MUFFINS

*Kyle Woodward*

1 pkg. muffin mix  
¼ C. milk

1 egg  
2 T. melted shortening/oil

Preheat oven to 350°. Grease 8 x 8-inch square pan. Stir ingredients well and spread in pan. Bake 20-22 minutes or until light brown. Serve warm.

### APPLESAUCE MUFFINS

*Karen Stephens*

1½ C. Bisquick  
¼ C. sugar  
2 eggs

2 T. oleo (soft)  
¾ C. applesauce

Beat ingredients well. Spoon into muffin tin. Bake at 425° for 15 minutes or until golden brown. Optional: While warm dip tops into melted oleo and cinnamon sugar. Delicious.

### BANANA NUT MUFFINS

*Susan Page*

2 C. flour  
1 C. sugar  
3 tsp. baking powder  
1 C. chopped walnuts

½ tsp. salt  
1½ C. mashed bananas (3 med.)  
½ C. shortening/oleo  
2 eggs

Sift together flour, salt, and baking powder. Cream shortening and sugar in bowl until fluffy. Beat in eggs one at a time. Stir in bananas. Add flour and salt; mix in nuts. Do not over bake. Fill greased and floured muffin tins ¾ full. Bake at 350° for 20 minutes.

## REFRIGERATED BRAN MUFFINS

*Karen Knight*

1 C. boiling water	2 C. buttermilk
1 C. 100% Bran	2½ C. flour
1 C. shortening	2½ tsp. soda
1½ C. sugar	½ tsp. salt
2 eggs	2 C. Grape Nuts

Pour boiling water over Bran; set aside. Cream sugar, shortening, and eggs. Add milk and flour with soda. Stir in salt. Add cereal and Bran. Bake in well greased pans at 400° for 12-14 minutes. Mixture can be refrigerated for 6 weeks. If mixture is cold from refrigerator, bake at 425° for 12-14 minutes.

## PINA COLADA MUFFINS

*Barb Tometich*

1 egg	½ C. shredded coconut
2 C. Bisquick baking mix	2 T. sugar
½ C. crushed pineapple (drain)	⅔ C. orange juice

### GLAZE:

¾ C. powdered sugar	2-3 tsp. milk
½ tsp. rum extract	

Heat oven to 400°. Line 12 medium muffin tins with paper baking cups, or grease bottoms only. Beat egg slightly in bowl with fork; stir in remaining ingredients, except glaze, just until moistened. Divide batter evenly among muffin cups. Bake about 15 minutes or until golden brown. Immediately remove from cups. Spread rum glaze over warm muffins. Makes 12 muffins. For Rum Glaze: Mix ingredients with spoon until smooth and then enough to spread.

*In 1948, there were 2 male Boone High cheerleaders.*

## PUMPKIN MUFFINS

Marg Myers

- |                      |                                |
|----------------------|--------------------------------|
| 1½ C. flour          | ¼ C. vegetable oil             |
| 1 C. sugar           | 2 eggs (slightly beaten)       |
| 1 tsp. cinnamon      | ½ C. milk                      |
| ½ tsp. nutmeg        | ½ C. pumpkin                   |
| 1 tsp. baking powder | Sugar & cinnamon (for topping) |

Preheat oven to 350°. Mix dry ingredients. Add eggs and oil; blend in milk and pumpkin. Fill greased or lined muffin cups  $\frac{3}{4}$  full. Sprinkle with sugar and cinnamon mixture. Bake for 15-18 minutes.

## PUMPKIN STREUSEL MUFFINS

Deanna Hicks

- |                        |                             |
|------------------------|-----------------------------|
| 2½ C. flour            | ½ tsp. salt                 |
| 2 C. sugar             | 2 eggs (lightly beaten)     |
| 1 T. pumpkin pie spice | 1 C. pumpkin                |
| 1 tsp. baking soda     | ½ C. oil                    |
|                        | 2 C. peeled, chopped apples |

### TOPPING:

- |            |               |
|------------|---------------|
| 2 T. flour | ½ T. cinnamon |
| ¼ C. sugar | 4 T. butter   |

Spoon batter into greased or paper lined muffin cups filling  $\frac{3}{4}$  full. Sprinkle streusel topping over batter. Bake at 350° for 30-35 minutes.

*Highlights of the 1977 art department included winning a Youth Involvement Award for the State of Iowa with their downtown Bi-Centennial Mural Project. Mrs. Darlene Frazier received the Governor's Leadership Award for assisting with it.*

## — MISCELLANEOUS BREADS —

### BISCUIT SHORTCAKE

*Elma Green*

1 C. flour (heaping)	½ tsp. soda
2½ tsp. baking powder	1 C. sour cream (or enough to make soft dough)
Pinch of salt	½ C. sugar

Combine ingredients; do not need to roll dough out. Put spoonful of dough on cookie sheet. Bake at 400° until lightly brown. Makes 5 cakes.

### CARAMEL DUMPLINGS

*Joyce York*

#### SAUCE:

½ C. sugar	1 C. sugar
2½ C. boiling water	1 tsp. vanilla
1 T. margarine	

#### BATTER:

½ C. sugar	1 tsp. baking powder
1 T. margarine	½ C. milk
1½ C. flour (sifted)	Dash of salt

For Sauce: In large skillet lightly caramelize ½ C. sugar. Immediately add boiling water, margarine, 1 C. sugar, and vanilla. Let boil while mixing batter. For Batter: Cream sugar and margarine; add flour, baking powder, salt, and milk. This mixture will be quite stiff. Drop by tablespoonsful into boiling sugar. Bake in 450° oven for 15 minutes.

### CHEESE BUTTONS

*Sharyl Heiken*

2 tsp. shortening	¼ C. shredded Monterey Jack Cheese with jalapeno peppers
1 egg	½ C. flour
½ C. milk	

Preheat oven to 400°. Grease (18) ¾-inch muffin cups with shortening. In medium bowl beat egg, milk, and cheese together until well combined. Add flour; beat well. Fill cups half full. Bake about 25 minutes.

## CHEESY GARLIC BREAD

*Courtney Weaklend*

- |                                      |                     |
|--------------------------------------|---------------------|
| 1 (10 oz.) pkg. Monterey Jack cheese | 1½ T. garlic powder |
| 1 (5 oz.) pkg. mozzarella cheese     | 1½ C. mayonnaise    |
| 1 (5 oz.) pkg. cheddar cheese        | 1 loaf French bread |
|                                      | Paprika             |

Shred cheeses; mix with garlic powder and mayonnaise. Slice loaf of French bread down middle; frost generously with cheese mixture. Sprinkle with paprika and bake 20 minutes at 350°. Put under broiler until bubbly. Slice and enjoy.

## CORNBREAD

*Emily Vaughn*

- |                      |                        |
|----------------------|------------------------|
| 1½ C. cornmeal       | 1 C. milk              |
| ½ C. flour           | 1 egg (beaten)         |
| 4 tsp. baking powder | ½ C. melted shortening |
| ½ tsp. salt          | ¼ C. sugar             |

Mix and bake at 425° for 25 minutes.

## CREPES

*Alyssa Lewis*

- |                         |                              |
|-------------------------|------------------------------|
| 1½ C. all purpose flour | 2 C. milk                    |
| 1 T. sugar              | 2 eggs                       |
| ½ tsp. baking powder    | ½ tsp. vanilla               |
| ½ tsp. salt             | 2 T. melted butter/margarine |

Measure flour, sugar, baking powder, and salt into bowl. Stir in remaining ingredients; beat with rotary beater until smooth. For each crepe, lightly butter 8-inch skillet; heat over medium heat until butter is bubbly. Pour scant ¼ C. of batter into skillet; immediately rotate pan until batter covers bottom. Cook until light brown; turn and brown other side. If desired, while warm spread cherries thinly on crepes; roll up. Sprinkle with powdered sugar. Makes 12 crepes.

## DUMPLINGS

*Amy Nyström*

1 C. flour  
1/2 tsp. salt  
1 1/2 tsp. baking powder  
1/2 C. milk  
2 T. oil

Stir all ingredients together. Drop 1 teaspoon at a time into hot broth. Cover and continue to cook for about 20 minutes.

## FUNNEL CAKES

*Cindy Lehman*

1 C. plus 2 T. flour  
3/4 C. milk  
1 tsp. baking powder  
1 tsp. almond extract  
1/8 tsp. salt  
1 egg  
2 T. powdered sugar  
Oil for skillet

Mix in medium bowl with wire whisk or fork. Mix flour with next 5 ingredients. Use a narrow funnel; close out-spout and pour 1/4 C. batter into it. Remove finger to let batter run out in a stream. In 12-inch skillet, in 3/4-inch oil, over medium heat, fry 3-5 minutes until golden brown. Turn once; drain well and sprinkle with powdered sugar.

## HUSH PUPPIES

*Kara Lewiston*

2 C. cornmeal  
1/2 C. flour  
1 T. sugar  
2 tsp. baking soda  
1/2 tsp. soda  
1/2 tsp. salt  
1 egg  
1 C. buttermilk  
1/3 C. onion (finely chopped)  
1/4 C. water

Have oil at least 3-inches deep in skillet. Heat oil to 375°. Drop batter by tablespoonsful into hot oil. Turn once, about 2 minutes per side. Makes 2 dozen.

**KRINGLA***Laura Erb*

5 C. flour	¼ C. sugar
2 tsp. soda	½ C. shortening
2 tsp. baking powder	1 egg
½ tsp. salt	2 C. buttermilk

Sift dry ingredients together. Cream sugar and shortening; beat in egg. Add buttermilk and dry ingredients alternately to sugar and shortening mixture. Chill 1 hour. Roll and make into a rope 10-inches long; make a knot. Bake at 375° until light brown.

**KRINGLAS***Jason Nystrom*

1¼ C. sugar	2 eggs
½ C. shortening	1 C. buttermilk
½ tsp. salt	1 tsp. soda
1 tsp. vanilla	3½ C. flour
	2½ tsp. baking powder

Cream together sugar, shortening, salt, and vanilla. Blend in eggs, buttermilk, and soda. Add flour, baking powder, and mix well. Bake at 400° for 8-10 minutes.

**KRINGLA (CAKE TYPE)***Tina Lauritsen*

1 C. sour cream	1 egg yolk
1 C. whipping cream	½ tsp. vanilla
1 tsp. soda	3 C. flour
1⅓ C. sugar	2 tsp. baking powder
2 T. margarine	½ tsp. salt

Combine sour cream and whipping cream; let set overnight at room temperature. Add soda. Cream sugar, margarine, egg yolk, and vanilla. Add to sour cream mixture. Sift flour, baking powder, and salt. Mix into other ingredients to make soft dough. Chill until stiff. Drop by teaspoonsful onto floured surface. Roll into pencil shapes 6 to 8-inches long. Shape on ungreased cookie sheets and bake at 425° for 8 minutes.

## **(NORWEIGIAN) LEFSE**

*Deloris Williams*

10 lbs. red potatoes	1 T. salt
$\frac{3}{4}$ C. shortening	6 C. flour
$\frac{1}{2}$ C. sugar	Extra flour for rolling

Peel, boil, and mash potatoes (with electric mixer). While hot add shortening, sugar, and salt. Cool in 2 glass bowls for 2 hours. Knead as bread dough. Return to bowls and cool overnight, covered with waxed paper. Do not use Saran wrap. Add 6 C. flour and mix well. Return to bowls and keep cool. Heat lefse grill to high setting. Using about  $\frac{1}{4}$  C. dough, make a ball and roll out with sleeved rolling pin on floured pastry cloth. Use generous amount of flour. Roll until thinner than pie crust, turning over once. Using a lefse stick, lift carefully and place on hot dry lefse grill. Turn when light golden color. Remove and cool on towels. Wrap in waxed paper.

## **MONKEY BREAD**

*Donna Meeker*

$\frac{3}{4}$ C. sugar	1 C. brown sugar
1 T. cinnamon	$\frac{1}{2}$ C. oleo
4 tubes refrigerator biscuits	1 T. cinnamon

Combine sugar and 1 T. cinnamon. Cut biscuits into quarters. Roll or shake quarters in sugar and cinnamon mixture; layer in greased bundt or angel food pan. Boil brown sugar, oleo, and 1 T. cinnamon. Pour over biscuits and bake at 350° for 35-40 minutes. Can also add nuts and raisins.

## **MONKEY BREAD**

*Jessie Fehr  
Beth Barkmeier*

3 cans buttermilk biscuits	1 stick margarine
$\frac{1}{2}$ C. sugar	$\frac{3}{4}$ C. sugar
$\frac{1}{2}$ tsp. cinnamon	$\frac{3}{4}$ tsp. cinnamon

Cut biscuits into quarters and roll in  $\frac{1}{2}$  C. sugar and  $\frac{1}{2}$  tsp. cinnamon mixture. Pile into greased and floured bundt pan. Melt margarine, remaining sugar, and cinnamon. Heat until sugar melts and pour over biscuits. Bake at 350° for 30-35 minutes. Let stand 10 minutes; invert on cake plate.

**MONKEY BREAD**

*Janette Shreve  
Vicki Stoner  
Joanie Bachman*

4 tubes refrigerator biscuits  
(each cut into quarters)  
 $\frac{3}{4}$  C. sugar  
1 tsp. cinnamon

$\frac{1}{2}$  C. chopped nuts  
1 C. sugar  
 $\frac{3}{4}$  C. butter  
 $1\frac{1}{2}$  tsp. cinnamon

Coat biscuit pieces well in  $\frac{3}{4}$  C. sugar, 1 tsp. cinnamon, and chopped nuts. Place in two greased 9 x 5-inch pans (two tubes per pan). Bring 1 C. sugar, butter, and  $1\frac{1}{2}$  tsp. cinnamon to a boil and boil for 1 minute. Pour over top of biscuits. Bake in 350° oven for 40-50 minutes. Let stand for 5 minutes and remove from pan. Don't slice, just pull sections off to eat. This recipe makes two loaves.

**MONKEY BREAD**

*Katie Behm*

$\frac{2}{3}$  C. white sugar  
1 tsp. cinnamon

4 tubes refrigerator biscuits  
Nuts (chopped)

**SAUCE:**

$1\frac{1}{2}$  sticks oleo or butter  
 $\frac{1}{2}$  C. white sugar

$\frac{1}{2}$  C. brown sugar  
1 tsp. cinnamon

Grease a bundt pan well. Place a layer of nuts in bottom pan. Cut biscuits into fourths. Roll in cinnamon mixture. Place layer of biscuits in pan. Continue alternating layers of nuts and biscuits. May be done the night before, cover, and refrigerate. Pour sauce topping ingredients into saucepan; heat to bubbling. Pour over biscuits and nuts in the pan. Bake at 350° for 50 minutes. Turn onto plate and pull apart. Eat these with fingers!

**POPOVERS**

*Vicki Stoner*

1 egg  
1 C. warm water  
 $\frac{1}{2}$  tsp. salt

1 heaping tsp. baking powder  
1 C. flour

Beat egg well; add warm water and stir. Add salt, baking powder and flour. Beat fast so flour won't be lumpy. Add 2 T. more flour and beat. Drop  $\frac{1}{2}$  teaspoons in hot grease. Let brown and turn over; serve with syrup.

## MONKEY BREAD

*Emily Beckwith*

4 tubes biscuits (cut in quarters)	1 C. sugar
1½ tsp. cinnamon	¼ C. brown sugar
¾ C. sugar	¼ C. Carnation milk
½ C. chopped nuts	1½ tsp. cinnamon
¾ C. butter	

Grease pan; sprinkle nuts on bottom. Roll biscuits in 1½ tsp. cinnamon and ¾ C. sugar; place in pan. Mix remaining sugar, brown sugar, milk, and cinnamon; bring to a boil and pour over biscuits. Bake at 350° for 35 minutes. Let stand in pan 2-3 minutes; turn upside down.

## PIZZA-PIZZAZZ BREAD STICKS

*Sarah Shepley*

12 plain bread sticks	1/8 tsp. freshly ground black pepper
1½ T. tomato paste	½ tsp. dried basil
1 T. water	½ tsp. dried oregano
½ tsp. olive oil	3 T. shredded mozzarella cheese

Preheat oven to 300°. Line baking sheet with foil; spray with vegetable cooking spray. Arrange bread sticks on prepared backing sheet about an inch apart. Set aside. In small bowl combine tomato paste, water, oil, and pepper; mix well. Brush tops of bread sticks with tomato paste mixture; sprinkle with basil, oregano, then with mozzarella cheese. Bake until bread sticks are heated through and cheese is melted, about 3-5 minutes. Place baking sheet on wire rack and cool for 1 minute. Place bread sticks in basket or on serving plate; serve warm.

## PRETZEL

*Shyla Zentner*

Refrigerator biscuits	Coarse salt
1 beaten egg	

Roll out 1 biscuit into long rope. Form into pretzel. Brush with egg and sprinkle with salt. Bake according to biscuit package.

**POPOVERS***Alyssa Lewis*4 eggs  
2 C. milk2 C. all purpose flour  
1 tsp. salt

Heat oven to 450°. Grease 12 (5 oz.) deep custard cups or 16 medium muffin cups. With hand beater, beat eggs slightly. Add milk, flour, and salt; beat just until smooth. Do not over beat. Fill custard cups  $\frac{1}{2}$  full, muffin cups  $\frac{3}{4}$  full; bake 25 minutes. Lower oven temperature to 350° and bake 15-20 minutes longer or until deep golden brown. Immediately remove from pan; serve hot. Makes 12-16 popovers.

**SCONES***Ione Reid*1 C. flour  
2 tsp. baking powder  
Pinch of salt1 T. butter  
Milk to mix

Rub butter into sifted dry ingredients. Make well in center of mixture and add milk. Mix in with knife to a soft dough. Turn onto floured board and knead lightly. Roll out and cut into pieces. Place on floured baking tray and bake at 450° for 10 minutes. For cinnamon scones, add 1 tsp. cinnamon, a few raisins and 1 T. sugar to basic scone dough. After rolling out dough, lightly moisten the top with milk and sprinkle with mixture of cinnamon and sugar.

**— YEAST BREADS —****BEER BREAD***Susan Finke  
Jenny Foley*3 C. self-rising flour  
5 T. sugar

1 can beer (room temperature)

Stir ingredients together. Pour into 1 greased standard size loaf pan. Let rise 15 minutes. Bake at 350° for 50-60 minutes, basting with melted butter periodically throughout baking. Note: If you don't have self-rising flour, add  $4\frac{1}{2}$  tsp. baking powder and  $1\frac{1}{2}$  tsp. salt to all purpose flour.

## BREAD IN A BAG

*Brian Englen*

- |                          |                                     |
|--------------------------|-------------------------------------|
| 1 C. all purpose flour   | 1 C. hot water                      |
| 1 Env. fast-rising yeast | 3 T. oil                            |
| 3 T. sugar               | 1 C. whole wheat flour              |
| 3 T. nonfat dry milk     | 1 C. all purpose flour (to stiffen) |
|                          | 1 tsp. salt                         |

Combine first 4 ingredients in heavy duty zip-lock bag; press out air, seal bag and shake well. Add water and oil; reseal and mix again. Reopen bag to add whole wheat flour; seal and mix well. Add enough remaining flour to stiffen dough or until it starts to pull away from sides of bag. Take dough out and knead on floured surface for approximately 2-4 minutes; let it rest for 10 minutes. Using rolling pin, roll into 7 x 12-inch rectangle. Roll dough from narrow side, sealing edges; place in lightly greased loaf pan. Place shallow pan  $\frac{1}{2}$  full of boiling water on counter. Place baking sheet on top of pan of boiling water. Place loaf pan of bread on baking sheet and let rise for 25 minutes. Bake at 375° for 25 minutes; cool on cooling rack.

## BREAD STICKS

*Pat Buskirk*

- |                 |                   |
|-----------------|-------------------|
| 1 pkg. yeast    | 3 (plus) C. flour |
| 1 C. warm water | 4 T. oil          |
| 1 tsp. sugar    |                   |

Dissolve yeast and sugar in water. Add oil, then flour. Mix and knead until smooth. Let raise, punch down, then roll into pencil thick pieces. Dip in butter and sprinkle with salt. Bake in 350° oven until golden brown. They should be crispy!

## BREAD FOR BREAD MAKER (2 lb. loaf)

*Larry Harrington*

- |               |                    |
|---------------|--------------------|
| 4 C. flour    | 1½ tsp. dry yeast  |
| 3 T. sugar    | 1¼ C. warm water   |
| 3 tsp. salt   | 3 T. oil           |
| 2 T. dry milk | 1 tsp. lemon juice |

Mix dry ingredients; do not sift flour. Add dry ingredients to liquids in bread maker.

## CINNAMON/PECAN ROLLS

*Kristen Crouthamel*

- |                                |                        |
|--------------------------------|------------------------|
| 2 loaves frozen bread          | 1/2 C. butter          |
| 2 T. milk                      | 1 C. brown sugar       |
| 1 large pkg. vanilla pudding   | 1 tsp. cinnamon        |
| or 2 small pkgs. (not instant) | 1 C. walnuts or pecans |

Let bread thaw, but not raise. Tear up one loaf and place in bottom of 9 x 13-inch pan. Melt butter; add brown sugar, pudding, milk, and cinnamon. Pour mixture over bread in pan; sprinkle nuts over mixture. Tear up 2nd loaf of bread and spread on top. Let raise for 2 1/2 hours or overnight. Bake in 350° oven for 30 minutes. After removing from oven let stand a few minutes; turn out onto foil. If there is any left over, just wrap it up and it will stay fresh!

## CINNAMON SWIRLS

*Theresa Fehr*

- |                    |                   |
|--------------------|-------------------|
| 3/4 C. milk        | 1 pkg. yeast      |
| 1/4 C. sugar       | 1/4 C. warm water |
| 1 tsp. salt        | 1 egg (beaten)    |
| 1/4 C. cooking oil | 3 1/4 C. flour    |

Scald milk; add sugar, salt, and oil. Cool to lukewarm. Dissolve yeast in warm water; stir in milk mixture, egg, and half of flour. Beat until smooth. Stir in enough of remaining flour to form soft dough. Knead 8-10 minutes; cover and let rise until double in bulk. Punch dough down. Roll dough to form rectangle; sprinkle with cinnamon and roll dough up tightly. Slice into 1 1/2-inch pieces and place on greased baking sheet. Press down to flatten. Cover and let raise. Deep fry in cooking oil until brown on both sides. Drain and dip in confectioner's glaze while still warm.

## EASY BREAD

*Vicki Stoner*

- |                   |                        |
|-------------------|------------------------|
| 1/4 C. warm water | 1 1/2 tsp. salt        |
| 1 pkg. yeast      | 2 tsp. butter (melted) |
| 1 1/2 tsp. sugar  | 4 C. flour             |

Mix water, yeast, sugar, salt, and butter with 2 C. flour using a mixer. Add remaining 2 C. flour with spoon. Knead dough until smooth and let rise until double in size. Put bread in pan and let rise again. Bake at 350° for 1 hour. Makes 1 loaf.

## DINNER ROLLS

*Sue Smith*

- |                    |                      |
|--------------------|----------------------|
| 2 C. boiling water | 2 T. shortening      |
| ½ C. sugar         | 2 T. cake yeast      |
| 1 T. salt          | 1 tsp. sugar         |
| 8 C. bread flour   | 4 C. luke-warm water |
| 2 egg beaters      |                      |

Mix boiling water, ½ C. sugar, salt, and shortening. Cool to lukewarm. Soften yeast in ¼ C. lukewarm water and sugar; stir into batter. Add beaten eggs and stir in 4 C. flour, then beat thoroughly. Stir in 4 more C. flour and mix, but do not knead. Cover and put in refrigerator. When in roll shapes, bake at 425° for 20 minutes.

## OVERNITE BUNS

*Lottie Tallman*

- |                  |                                |
|------------------|--------------------------------|
| 2 eggs (beaten)  | 3 C. warm water                |
| ¾ C. sugar       | 3 C. sifted flour              |
| 1 T. salt        | 1 pkg. dry yeast (soak in ¼ C. |
| ½ C. melted oleo | warm water with 1 tsp. sugar)  |

Combine the 6 ingredients, then add yeast mixture. Beat with beater until too thick, then with spoon. Knead on table, keeping dough a little sticky. Grease top; knead down every hour for 2 hours. Let rise, shape into rolls and grease tops good. Cover with waxed paper. Let rise overnight. Bake at 375° for 15 minutes.

## MINA'S ROLLS

*Jason Nystrom*  
*(In memory of Mina Wolf)*

- |                 |                       |
|-----------------|-----------------------|
| 1 C. milk       | 1 pkg. dry yeast      |
| ½ C. shortening | 2 or 3 eggs           |
| ½ C. sugar      | 4½ C. flour (or less) |
| 1 tsp. salt     |                       |

Heat milk. Add shortening, sugar, and salt. When lukewarm, add yeast which has been soaked in ⅓ C. warm water. Add 1 C. flour. Beat well and add eggs. Add enough flour to make a soft dough. Knead until smooth. Let rise. Knead down and let rise again. Make into rolls; let rise. Bake on greased pan at 350° for 15 minutes or until golden brown. Brush butter over hot rolls.

## ORANGE YEAST ROLLS

*Ann Hutcheson*

- |   |                          |
|---|--------------------------|
| 1 C. scalded milk                           | 1 tsp. salt              |
| ½ C. melted shortening                      | 2 well beaten eggs       |
| ⅓ C. sugar                                  | ¼ C. orange juice        |
| 1 pkg. yeast (dissolved in ½ C. warm water) | 2 T. grated orange rind  |
|   | 5 C. flour (approximate) |

**ICING:**

- |                     |                    |
|---------------------|--------------------|
| 2 T. orange juice   | 2 tsp. orange rind |
| 1 C. powdered sugar |                    |

Combine milk, sugar, shortening, and salt. Cool to lukewarm. Add yeast, eggs, orange juice, and rind. Beat well. Add flour to make soft dough. Cover and let stand 20 minutes. Knead until smooth. Place in greased bowl; cover and let rise until double. Roll dough into 10-inch long x 16-inch rectangle. Cut 20 strips and tie each strip into a knot. Place on greased baking sheet. Cover and let rise until double. Bake 400° about 12 minutes. For icing: Mix orange juice, orange rind, and powdered sugar.

## OVERNIGHT ROLLS

*Marion Woodward*

- |   |                 |
|---|-----------------|
| 1 pkg. yeast (dissolved in ¼ C. warm water) | 1 C. warm water |
| ½ C. sugar                                  | ½ C. oil        |
| 2 eggs (beaten)                             | 1 tsp. salt     |
|   | 4 C. flour      |

Mix dissolved yeast, sugar, eggs, and warm water. Add oil, salt, and flour. Let stand 8 hours or overnight. Divide into 3 parts; roll out as if making pie crust. Cut into 8 sections in shape of pie wedges. Roll wide edge in toward pointed edge, like crescent rolls. Place on greased cookie sheet and let rise 6 hours. Bake at 350° for 10-12 minutes. Note: Time lapses are necessary in this recipe to make it perfect for Sunday dinner after church.

## **BERNIE'S BREAD-BUNS-ROLLS**

*Ranae Trueblood*

1½ C. boiling water	2 eggs
1½ C. (scant) oleo/shortening	2 pkgs. yeast
½ C. sugar	Flour
½ tsp. salt	Cinnamon

Put 1½ C. boiling water in large bowl. Add shortening, ½ C. sugar, salt, and eggs. Stir; cool to lukewarm. Add 2 pkgs. yeast to lukewarm mixture, along with 1½ C. flour; beat well. Let stand until light and bubbly, or about 15 minutes. Add 4-5 C. flour; mix well. Knead well on floured board or counter top. Place in greased bowl, cover with towel, and let rise about 1½ hours. Knead down again and let rise until double again. Make into bread, buns, or cinnamon rolls and place in greased pans. Let rise until double and bake at 350°. Bread takes 45-50 minutes; buns and rolls take 20-25 minutes. If making rolls, divide dough in half. Roll out on board or countertop, spread softened oleo on top and sprinkle with cinnamon. Roll, cut, and place in roll pans. Let rise.

## **CINNAMON ROLLS**

*Laura Fisher*

2 pkg. dry yeast	½ tsp. soda
¼ C. warm water	½ C. oil
1½ C. buttermilk	4¼ C. flour
3 T. sugar	1 cube margarine
1 tsp. salt	1¼ C. brown sugar
	1½ tsp. cinnamon

Dissolve yeast in water. Heat buttermilk until warm. Mix yeast and water with buttermilk. Add sugar, salt, soda, oil, and flour; mix well. Knead dough 15 times. Cover the mixing bowl; let dough rise for 15 minutes. Roll out dough. In separate, smaller bowl, mix margarine, brown sugar, and cinnamon. Melt mixture and spread over dough. Roll dough and cut into 1-inch slices. Let slices rise for 30 minutes. Bake at 400° for 15-20 minutes on greased cookie sheet.

**JIFFY CINNAMON ROLLS***Jean Iben*

2 pkgs. yeast  
 1 tsp. sugar  
 3 T. warm water  
 4 T. oleo  
 ½ C. sugar  
 1 tsp. salt  
 1 C. hot water

2 beaten eggs  
 4¼ C. flour  
 2 T. soft oleo  
 4 T. oil  
 ½ C. sugar  
 2 tsp. cinnamon

Dissolve yeast and 1 tsp. sugar in 3 T. warm water. Add to 4 T. oleo, ½ C. sugar, salt, hot water, and eggs. Mix and cool to lukewarm. Beat in ¾ C. flour. Add 3½ C. flour and mix. Put into large, oiled bowl. Cover; let rise. Roll out and spread 2 T. soft oleo, oil, ½ C. sugar, and cinnamon on top. Roll up and slice. Put in greased pan. (I use one 9 x 13-inch pan plus one 8-inch round cake pan.) Let rise until double in size. Bake at 375° for approximately 15 minutes. Frost with powdered sugar, hot water, oleo, and flavoring. Note: This dough is light and sticky. When rolling out use just enough flour to be able to handle dough. From start to finish you have warm rolls in just 3 hours. Yummy!

**CINNAMON ROLLS***Glenda Smalley*

1 pint milk  
 ¾ C. sugar  
 ⅔ C. soft oleo  
 2 eggs (beaten well)

2 pkgs. yeast (soaked in 1 C.  
 warm water)  
 8 C. flour  
 2½ tsp. salt

Bring sugar, salt, and milk to boiling point; cool. When cool add yeast and mix in some of the flour, eggs, and oleo. Beat well. Add rest of flour and stir well. Put in greased bowl and cover. Let rise until double. Roll out for cinnamon rolls and spread butter, cinnamon, and sugar on top. Roll up and slice; let rise until double in size and bake at 375°.

## **CINNAMON ROLLS**

*Avenelle Olson*

½ sweet roll dough  
2 T. margarine/butter (soft)

¼ C. sugar  
2 tsp. ground cinnamon glaze

Roll dough into rectangle 9 x 15-inches on lightly floured surface. Spread with margarine. Mix sugar and cinnamon; sprinkle over rectangle. Roll up tightly, beginning at 15-inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Cut into nine 1½-inch slices. Place slightly apart in greased square 9 x 9-inch pan, or in greased medium muffin cups 2½ x 1¼-inches. Let rise until double or about 40 minutes. Heat oven to 375°. Bake until golden brown for 25-30 minutes. Spread rolls with glaze while warm. Makes 9 rolls.

## **MOM'S OATMEAL BREAD**

*Christine Veeder*

1 C. quick oatmeal  
1½ tsp. salt  
2 C. boiling water  
1 pkg. dry yeast

⅔ C. brown sugar  
3 T. oleo  
5 C. white flour

Mix dry ingredients in large bowl. Add oleo. Pour boiling water over mixture and let cool to lukewarm. Add 1 pkg. dry yeast and ⅓ C. warm water; mix. Add 4 C. flour and mix well. Turn out on floured counter and add remainder of flour as needed. Knead dough until no longer sticky and forms a ball. Place in greased bowl and let rise until double in size. Press down, turn out, and divide into 2 loaves. Knead again and place in greased tins. Let rise until almost double. Bake in 375° oven for approximately 30-40 minutes until golden brown. Cool on racks.

*The members of the 1967 baseball team were State champions.*

## — COFFEE CAKES —

### COFFEE CAKE

*Nancy Platter*

- |   |                         |
|---|-------------------------|
| 1 box yellow cake mix                   | 2 tsp. vanilla          |
| $\frac{3}{4}$ C. salad oil              | $\frac{3}{4}$ C. water  |
| 1 (3.5 oz.) box instant vanilla pudding | 1 tsp. butter flavoring |
|   | 4 eggs                  |

#### FILLING:

- |                        |             |
|------------------------|-------------|
| $\frac{1}{2}$ C. sugar | 1 pkg. nuts |
| 2 tsp. cinnamon        |             |

Beat cake mix, oil, water, pudding, vanilla, and butter flavoring with hand mixer on high. Add eggs, one at a time, beating every egg in. Grease 2 loaf pans and pour  $\frac{1}{4}$  batter in each pan; sprinkle  $\frac{1}{4}$  filling over. Divide remaining batter in the 2 pans with remaining filling over top. Bake at 350° for 45-50 minutes. Cool on bake rack and remove from pans.

### COFFEE CAKE

*Kristin Stoner*

- |   |                      |
|---|----------------------|
| 1 pkg. yellow cake mix                  | $\frac{3}{4}$ C. oil |
| 1 pkg. instant butterscotch pudding mix | 2 tsp. vanilla       |
| $\frac{3}{4}$ C. water                  | 4 eggs               |

#### TOPPING:

- |                        |                       |
|------------------------|-----------------------|
| $\frac{1}{4}$ C. sugar | $\frac{1}{2}$ C. nuts |
| 2 tsp. cinnamon        |                       |

Blend ingredients. Beat for 8 minutes and put in 10 x 15-inch pan. Sprinkle top with topping. Bake at 350° for 45 minutes.

## COFFEE CAKE

*Rusty Hicks*

¾ C. sugar  
¼ C. margarine  
1 egg  
½ C. milk

1½ C. flour  
2 tsp. baking powder  
½ tsp. salt

### STREUSEL TOPPING:

½ C. brown sugar  
2 T. flour

2 T. butter  
2 T. cinnamon

Heat oven to 375°. Grease 9 x 9-inch pan. Mix sugar, margarine, and egg. Stir in milk. Sift dry ingredients together and mix with other mixture. Spread ½ the batter in pan and sprinkle with topping. Spread on other ½ of batter and bake for 25-30 minutes.

## CHOCOLATE CHIP COFFEE CAKE

*Mary Jane Green*

½ lb. melted margarine  
2 eggs  
1 T. vanilla  
Pinch of salt  
1 C. sour cream  
1½ C. sugar

2 T. milk  
2 C. all purpose flour  
1 tsp. soda  
2 tsp. baking powder  
1 (12 oz.) pkg. chocolate chips

Combine all ingredients, except chocolate chips, with electric mixer at low speed; beat until smooth. Fold in chocolate chips by hand. Pour into greased 10-inch tube pan and bake at 350° for 45 minutes. Top with cinnamon, sugar, and pecans when hot.

## RHUBARB COFFEE CAKE

*Justin Hardinger*

2 C. brown sugar  
½ C. margarine  
2 eggs  
1 C. buttermilk  
2 C. flour

1 tsp. soda  
1 tsp. vanilla  
1½ C. rhubarb  
½ C. granulated sugar  
1 tsp. cinnamon

Mix all ingredients, except sugar and cinnamon. Pour into 9 x 13-inch pan. Mix sugar and cinnamon; sprinkle on top of batter. Bake at 350° for 40 minutes. Let cool and drizzle frosting over top.

## MAPLE NUT COFFEE TWIST

Linda Bowers

3/4 C. milk	1/2 tsp. salt
1/4 C. butter or margarine	1 pkg. active dry yeast
2 3/4-3 C. flour	1 egg
3 T. sugar	1/4 C. butter or margarine (melted)

### FILLING:

1/2 C. sugar	1 tsp. cinnamon
1/3 C. chopped nuts	1/4 tsp. maple flavoring

### GLAZE:

1 C. powdered sugar	1-2 T. milk or water
2 T. butter or margarine (melted)	

In small saucepan, heat milk and 1/4 C. butter until very warm (120-130°). In large bowl combine warm liquid, 1 C. flour, sugar, salt, yeast, and egg; beat 2 minutes at medium speed. By hand, stir in remaining flour to make soft dough. On floured surface, knead dough until smooth and elastic, about 2 minutes. Place in greased bowl; cover and let rise in warm place until light and doubled in size, 45-60 minutes. In small bowl, combine filling ingredients and set aside. Grease 12-inch round pizza pan. Punch down dough; divide and shape into 3 balls. Roll out or press 1 ball of dough to cover bottom of greased pizza pan. Brush dough with about 1/3 of melted butter; sprinkle with 1/3 of filling. Repeat layers of dough, melted butter, and filling. To shape, place a glass about 2-inches in diameter in center of dough. With scissors, cut from outside edge to the glass, forming 16 pie-shaped wedges. Twist each wedge 5 times. Remove glass. Let rise until doubled in size, 30-45 minutes. Preheat oven to 375°. Bake 18-22 minutes until golden brown. Cool 5 minutes; remove from pan. In small bowl, blend glaze ingredients until smooth. Drizzle over warm coffee cake. Makes one 12-inch coffee cake.

*In the 50's, there was a "Victory Bell" that was moved between Ames and Boone according to who had won the football game that year.*

## QUICK COFFEE CAKE

*Caryl Erickson*

2 C. flour  
1 C. sugar  
3 tsp. baking powder  
½ tsp. salt  
1 egg  
1 T. oil  
1 C. milk  
1 tsp. vanilla

### TOPPING:

¼ C. margarine  
1 C. brown sugar  
1½ C. Rice Krispy cereal  
1 T. cinnamon

Mix ingredients and pour into greased jelly roll pan. Mix topping ingredients until crumbly. Spread over batter and bake at 350° for 20 minutes. Frost or drizzle with powdered sugar.

## STREUSEL COFFEE CAKE

*Chery Mohrman*

¼ C. softened butter  
¾ C. sugar  
1 C. milk  
1½ C. flour  
1½ tsp. baking powder  
½ tsp. salt  
STREUSEL:  
2 T. melted butter  
½ C. brown sugar  
2 T. flour  
2 T. cinnamon  
½ C. chopped nuts (optional)

Cream sugar and butter; stir in milk. Sift dry ingredients and mix into above. Set aside and prepare streusel. Layer ½ of batter and ½ of streusel and repeat. Bake in 9 x 9-inch baking dish at 325° for 30-35 minutes. Can prepare powdered sugar and milk frosting.

## PECAN UPSIDE-DOWN COFFEE CAKE

*Lillian Lawson*

1 C. chopped pecans  
½ C. light syrup  
2 T. butter (softened)  
2 C. Bisquick  
½ C. sugar  
½ C. milk  
1 tsp. vanilla  
½ tsp. ground cinnamon  
1 egg

Mix pecans, corn syrup, and margarine in ungreased round 9 x 13-inch pan. Spread to cover bottom of pan. Mix remaining ingredients; beat 30 seconds. Spread over pecan mixture. Bake until golden brown and wooden toothpick inserted in center comes out clean, about 30 minutes at 350°.

# Cakes and Frostings

*My Favorite Recipes in this section are:*

RECIPE

PAGE #


## Hints for Cakes, Frostings, and Toppings

When baking cakes and quick bread in the microwave, fill the pans just half full of batter as they rise higher than in conventional ovens.

Trace the bottom of the baking pan onto wax paper and cut it out. Now this can be placed in the bottom of the pan and the sides greased and floured like normal. When the cake is done it can be inverted and the paper taken off while still warm with no sticking.

Use cocoa to dust baking tins so cookies and cakes won't have a floury look. Or sprinkle greased pan generously with wheat germ, instead. It keeps the cake from sticking and adds nutrients.

To add an interesting flavor to cakes, beat 4 T. of creamy or chunky peanut butter into the butter-sugar mixture. Beat in the eggs and proceed as directed.

Grated orange and lemon rind added to a cake mixture gives the cake a nice flavor and prevents it from becoming stale.

As you take a cake from the oven, place it for a very few moments on a cloth wrung out of cold water. Then it may be turned out easily without sticking to the pan.

The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.

When baking layer cakes, put a pan of water on the bottom oven shelf. Cakes will bake more evenly and be heavenly moist.

Spaghetti is great with cake! While waiting for icing to set, a few sticks of dry spaghetti will hold the layers in place. Also, a piece of raw spaghetti works well to light birthday candles. Try using spaghetti instead of a toothpick to check your cake for doneness.

If powdered sugar is sprinkled on top of each layer before filling or frosting, this will keep the filling from soaking through the cake.

Icing won't become grainy if a pinch of salt is added to the sugar.

To keep powdered sugar icings moist and prevent cracking, add a pinch of baking soda or baking powder.

Your frosting will look professional if you first frost with a thin layer and let it set. Then apply a second coat of frosting.

A quick frosting can be made by adding a bit of chocolate syrup to prepared whipped topping.

If icing that isn't thick enough runs down the sides of the cake, sift powdered sugar over it and the drippings will stop.

## — CAKES —

### APPLE SAUCE CAKE

*Jed Hammen*

2 C. flour  
1 tsp. soda  
¼ tsp. salt  
½ tsp. cloves  
½ tsp. nutmeg  
1 tsp. cinnamon  
½ C. shortening

¼ C. sugar  
¾ C. corn syrup  
2 eggs  
1 C. apple sauce  
1 C. raisins  
1 C. nut meats  
1 tsp. vanilla

CAKES

Place in greased 9 x 9 x 2-inch pan and bake for 45 minutes in moderate oven at 350°.

### ARCHWAY COOKIE CAKE

*Archway Cookies, Inc.*

2½ C. finely crumbled Archway\*  
cookies  
1 C. all purpose flour  
3 tsp. baking powder  
¼ tsp. salt  
½ C. sugar

¾ C. brown sugar  
½ C. butter (softened)  
4 eggs (separated)  
¾ C. milk  
1 tsp. vanilla  
½ C. chopped nuts

#### GLAZE:

2 T. butter (softened)  
1 C. confectioner's sugar

2-3 tsp. milk  
½ tsp. vanilla

Preheat oven to 350°. Grease and flour bundt pan. Combine dry ingredients; blend in brown sugar and butter. Beat in yolks, milk, and vanilla. With clean beaters, whip egg whites until stiff; fold into batter. Fold in nuts. Pour into prepared pan and bake 45-50 minutes. Cool 10 minutes before removing from pan. Glaze after cooling. For Glaze: Combine all ingredients adding milk 1 teaspoon at a time until desired consistency is reached. Spoon over cooled cake. \*Recommended cookies are: oatmeal, peanut butter, molasses, date filled oatmeal, oatmeal pecan.

## BLACK FOREST CAKE

*Conny Schutte*

- |  |                            |
|--|----------------------------|
| 1 chocolate cake mix                                   | 1 can cherries             |
| 1 chocolate frosting recipe<br>(home made or prepared) | 1 (8 oz.) carton Cool Whip |

Bake cake per box directions in 9 x 13-inch pan. Cool cake, then cut lengthwise into 2 parts. Spread cherries on top of 1st layer, then Cool Whip on top of cherries. Put 2nd layer back on top of previous layer. Frost entire cake with chocolate frosting. (You may also use 2 round cake pans.)

## BETTER THAN ANYTHING CAKE

*Mary Jones*

- |   |  |
|---|--|
| 1 (21 oz.) jar Mrs. Richardson's<br>butterscotch caramel fudge<br>topping | 1 can Borden's Eagle Brand<br>sweetened condensed milk |
| 1 German chocolate cake mix   | 1 (12 oz.) carton Cool Whip                            |
|   | 2 Heath candy bars (shredded)                          |

Bake cake as directed on box. When still hot, poke holes in cake. Pour Eagle Brand milk over top of cake and spread. Pour warmed fudge topping over cake and spread. Let cool to room temperature. Spread softened Cool Whip on top of cake. Sprinkle shredded candy bars over top of cake.

## CHOCOLATE CAKE (No Eggs)

*Paula Vaughn*

- |                    |                     |
|--------------------|---------------------|
| 3 C. flour         | 8 T. cocoa          |
| 2 C. sugar         | 2 T. vinegar        |
| 2 tsp. salt        | 12 T. vegetable oil |
| 2 tsp. baking soda | 2 C. water          |

### FROSTING:

- |             |             |
|-------------|-------------|
| 6 T. butter | 1½ C. sugar |
| 6 T. milk   |             |

For Cake: Combine ingredients in 1 bowl; mix well and pour into greased and floured 9 x 13-inch cake pan. Bake 30-40 minutes at 350°. For Frosting: Combine and cook ingredients to full rolling boil. Boil 1 minute. Add ¾ C. chocolate chips; beat until smooth and spread over cake.

## CHOCOLATE CAKE AND FROSTING

*Lucas Bielfelt*

- ½ C. shortening
- ½ C. brown sugar
- ½ C. white sugar
- 2 eggs
- 4 T. cocoa (heaping)

- ½ C. cold water
- 2 C. flour
- 1 C. boiling water
- 1 tsp. soda
- 1 tsp. vanilla

### FROSTING:

- 1½ C. sugar
- 6 T. margarine

- 6 T. milk
- ½ C. chocolate chips
- 1 tsp. vanilla

For Cake: Beat shortening, brown sugar, and white sugar. Add eggs, cocoa, cold water, and flour. Add soda to boiling water and add to mixture. Beat and add vanilla. Grease and flour 9 x 13-inch pan. Bake at 350° for 30 minutes. For Frosting: Boil sugar, margarine, and milk for 1 minute. Remove from heat; add chocolate chips and vanilla. Beat until smooth and pour over cake. To make fudge from this recipe, boil for 3 minutes. Add chocolate chips, vanilla, and beat until smooth.

## BEST CHOCOLATE CAKE

*Donna Bushore*

- ½ C. oil
- 1½ C. brown sugar
- ½ C. white sugar
- 2 C. flour
- 1 C. boiling water
- Dash of salt

- 2 extra large eggs
- 4 heaping T. cocoa
- ½ C. cold water
- 1 tsp. baking soda (add to boiling water)
- 1 tsp. vanilla

Mix ingredients from first group. Add ingredients from second group and mix until smooth. Pour into greased and floured 9 x 12-inch cake pan at 350° for ½ hour. Cake is done when toothpick inserted into center of cake tests clean.

## CHOCOLATE FUDGE CAKE

*Chris Morpheu*

3 sq. unsweetened chocolate  
2½ C. sifted cake flour  
2 tsp. baking soda  
½ tsp. salt  
½ C. butter or margarine

2¼ C. packed light brown sugar  
3 eggs  
1½ tsp. vanilla  
1 C. dairy sour cream  
1 C. boiling water  
Chocolate fudge frosting

Melt chocolate in small bowl over hot (not boiling) water; cool. Grease and flour two 9 x 1½-inch layer cake pans; tap out excess flour. Sift flour, baking soda, and salt onto waxed paper. In large bowl beat butter until soft; add brown sugar and eggs. Beat with mixer at high speed until light and fluffy for 5 minutes. Beat in vanilla and cooled, melted chocolate. Stir in dry ingredients alternately with sour cream, beating well with a wooden spoon until batter is smooth. Stir in boiling water (batter will be thin.) Pour at once into prepared pans. Bake at 350° for 35 minutes or until center springs back when lightly pressed with fingertip. After it cools spread frosting.

## CHOCOLATE PUDDING CAKE

*Karen Stephens*

1 Jiffy devil's food cake mix  
1 (8 oz.) pkg. cream cheese  
1 C. milk

1 C. milk (heated)  
1 pkg. chocolate instant pudding  
1 med. size carton Cool Whip

Mix cake according to box directions. Add cream cheese (softened to room temperature), heated milk, instant pudding mix, and cold milk. Mix well. Pour into 9 x 13-inch pan and bake at 350° for 15 minutes. Top with Cool Whip and chocolate chips or Hershey shavings, if desired.

## CHERRY CAKE

*Judy Oliver*

1 angel food cake  
1 instant vanilla pudding  
1 (8 oz.) pkg. cream cheese

1 can cherry pie filling  
Whipped cream

Butter 9 x 13-inch pan. Tear up ½ of cake and put in pan. Mix pudding and add cream cheese; put over cake. Add rest of cake. Pour pie filling on top. Frost with whipped cream.

**COCA COLA CAKE**

*Stephanie Hammer  
Donna Carlson  
Dorothy Westrum*

2 sticks butter or oleo  
3 T. cocoa  
1 C. Coke or Pepsi  
2 eggs  
½ C. buttermilk

1 tsp. baking soda  
1 tsp. vanilla  
2 C. sugar  
2 C. flour  
1½ C. mini marshmallows

**ICING:**

½ C. butter or oleo  
2 T. cocoa  
6 T. Coke

1 box powdered sugar  
1 C. chopped nuts

Preheat oven to 350°. Heat 2 sticks butter or oleo, 3 T. cocoa, and 1 C. Coke or Pepsi to a boil. Set aside to pour over other mixture; makes a thin batter. Beat together eggs, buttermilk, baking soda, vanilla, sugar, flour, and mini marshmallows. Stir and pour into pan; bake at 350° for 30-40 minutes. For Icing: Put butter or oleo in pan. Add cocoa and Coke. Heat to a boil; remove from heat and add powdered sugar and nuts. Pour over hot cake.

**CRAZY CAKE**

*Delia Peterson*

1½ C. flour  
1 tsp. soda  
1 C. sugar  
½ tsp. salt  
3 T. cocoa

6 T. salad oil  
1 tsp. vanilla  
1 T. vinegar  
1 C. cold water

Sift dry ingredients together. Add rest of ingredients and stir with fork. Use 8-inch pan and bake at 350°.

## CREME DE MENTHE CAKE

*Justin Hardinger*

1 pkg. white cake mix  
with pudding  
3 T. creme de menthe

1 (16 oz.) can Hershey's hot  
fudge

### FROSTING:

1 (8 oz.) pkg. Cool Whip

3 T. creme de menthe

Mix cake mix according to directions; blend in creme de menthe. Bake as directed; cool. Heat hot fudge slowly until warm and easy to pour. Pour warm-hot fudge over cooled cake; let chocolate cool. For Frosting: Fold together and spread over chocolate. Refrigerate. Great for Christmas.

## DATE CAKE

*Nancy Nelson*

1½ C. dates (cut up)  
¼ C. butter or margarine  
1 tsp. soda  
1½ C. boiling water  
1½ C. flour  
1 C. granulated sugar

1 egg (beaten)  
1 C. nutmeats  
1 tsp. baking powder  
1 tsp. salt  
1 tsp. vanilla

### TOPPING:

1 C. dates (cut up)  
1 C. sugar  
1 T. syrup

1 T. butter  
½ C. boiling water  
½ C. nutmeats

Put dates, butter, and soda in medium size bowl and pour boiling water over ingredients. Let cool. Add flour, sugar, beaten egg, nutmeats, baking powder, salt, and vanilla. Pour into 9 x 12-inch pan. Bake in 350° oven for 40 minutes. For Topping: Mix dates, sugar, syrup, butter, boiling water, and nutmeats. Boil slowly until thick; pour over hot cake. Serve with whipped cream.

## DUTCH APPLE CAKE

*Esther Watts*

2 C. flour  
2 tsp. baking powder  
½ tsp. salt  
¼ C. butter

1 egg (beaten)  
1 C. milk  
6 apples (approx.)  
(cut into eighths)  
2 tsp. sugar & cinnamon

### PUDDING SAUCE:

1 C. sugar  
2 T. flour  
½ tsp. salt  
½ tsp. nutmeg

2½ C. water  
2 T. butter  
½ tsp. lemon or vanilla (to taste)

Combine flour, baking powder, and salt with butter. Add egg and milk. Pour mixture into 9 x 13-inch pan and place apples, sharp side down, in dough. Sprinkle sugar and cinnamon on top. Bake for 30 minutes at 350°. Serve warm with pudding sauce. For Pudding Sauce: Mix sugar, flour, salt, and nutmeg in water. Bring to a boil and add butter and flavoring to taste.

## EASY CHOCOLATE CAKE

*Kim Curell*

2 C. flour  
1¾ C. sugar  
½ C. cocoa  
½ C. butter or oleo  
½ C. oil

1 C. water  
2 eggs (beaten)  
2 tsp. vanilla  
2 tsp. soda (dissolved in  
½ C. buttermilk)

Mix flour, sugar, and cocoa. In saucepan combine butter, oil, and water; bring to a boil. Pour over flour mixture. Add eggs, vanilla, and soda mixture. Bake in greased 9 x 13-inch pan for 30 minutes at 350°.

## FRUIT COCKTAIL CAKE

*Kristin Stoner*

1 egg  
1 C. sugar  
1 C. flour  
1 tsp. soda

½ tsp. salt  
1 tsp. vanilla  
1 med. can fruit cocktail  
(drained)

Mix well; pour in 8 x 8-inch pan. Top with 1½ C. brown sugar and ½ C. walnuts. Bake at 350° for 30 minutes.

## FRUIT CAKE

*Lorna McGow*

### BATTER:

1½ C. sugar	1 tsp. salt
5 eggs (beaten)	1½ C. flour
1½ tsp. baking powder	1 tsp. vanilla
4 C. dates	1 (8 oz.) jar green cherries
4 C. nuts	1 (8 oz.) jar red cherries
4 C. Brazil nuts	1 C. crushed pineapple

Mix batter. Add nuts and dates; mix well. Add cherries and pineapple last. Fold them in so cherries stay whole. The batter and ingredients are so thick you need your hands to mix. Bake in 9 x 13-inch pan at 350° for 1½ hours or until done. Note: This is better tasting with age.

## FRUIT COCKTAIL CAKE

*Phyllis Smiley*

1 qt. fruit cocktail	½ tsp. salt
2 eggs	2 tsp. soda
2 C. sifted flour	½ C. sugar
2 C. sugar	½ C. chopped pecans

Drain fruit cocktail very dry. Beat eggs well; add to drained fruit. Mix dry ingredients; add eggs and fruit mix. Put in greased 9 x 13 x 2-inch pan. Mix ½ C. sugar and pecans; place on top of cake. Bake at 325° for 45 minutes to 1 hour. Serves 20.

## FRUIT CAKE

*Will Menke*

1 C. brown sugar	1 tsp. soda
½ C. white sugar	½ C. nuts
½ C. butter	1 tsp. cinnamon
2 eggs	1 tsp. cloves
1 C. sour milk	1 tsp. nutmeg
2 C. flour	Pinch of salt
½ C. raisins	

Place in greased 9 x 9 x 2-inch pan. Bake in moderate oven at 350° for ½ hour.

## GERMAN RAW APPLE CAKE

Sara Dotzler

- |                 |   |
|-----------------|---|
| 3 eggs          | 1/2 tsp. nutmeg                         |
| 1 C. oil        | 2 C. flour                              |
| 2 C. sugar      | 1 tsp. soda                             |
| 2 tsp. cinnamon | 1 C. chopped nuts or raisins (optional) |
| 1 tsp. vanilla  | 4 C. chopped, peeled apples             |

### FROSTING:

- |                             |                     |
|-----------------------------|---------------------|
| 2 (3 oz.) pkg. cream cheese | 3 T. oleo           |
| 1 tsp. vanilla              | 2 C. powdered sugar |

Beat eggs and oil until foamy. Add sugar, cinnamon, vanilla, nutmeg, flour, and soda. Batter will be thick. Add nuts or raisins and apples. Bake in slightly greased 9 x 13-inch pan for 50-60 minutes at 350°. Frost.

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## GERMAN APPLE CAKE

Dorene Buckingham

- |                |                           |
|----------------|---------------------------|
| 3 eggs         | 2 tsp. cinnamon           |
| 1 C. oil       | 1 tsp. soda               |
| 2 C. sugar     | 1/2 tsp. salt             |
| 1 tsp. vanilla | 4 C. thinly sliced apples |
| 2 C. flour     |                           |

### FROSTING:

- |                                    |                         |
|------------------------------------|-------------------------|
| 1 (3 oz.) pkg. cream cheese (soft) | 1 1/2 C. powdered sugar |
| 1/3 stick oleo (soft)              | 1/2 tsp. vanilla        |

Beat eggs until foamy. Mix all ingredients, except apples. Fold in apples and pour into 9 x 13-inch pan. Bake at 350° for 45-55 minutes. For Frosting: Mix all ingredients until smooth.

*Boone High offered classes in Latin through 1971.*

## GERMAN APPLE CAKE

*Sue Bogue*

2 eggs  
2 C. sugar  
1 tsp. baking soda  
1 tsp. vanilla  
4 C. fresh apples (slice thin)

2 C. sifted flour  
2 tsp. cinnamon  
½ tsp. salt  
1 C. salad oil  
½-1 C. walnuts (chopped)

### ICING:

2 (3 oz.) pkgs. cream  
cheese (softened)  
3 T. butter (melted)

1½ C. powdered sugar  
1 tsp. vanilla

Mix all ingredients together with spoon. Batter will be very stiff. Spread into greased and floured 9 x 13-inch pan. Bake for 45-60 minutes at 350°. Makes 12 servings.

## GERMAN CHOCOLATE CAKE

*Midge McLaughlin*

1 white cake mix  
2 eggs

2 C. milk  
1 pkg. chocolate instant pudding

### ICING:

1 C. evaporated milk  
1 C. sugar  
1 tsp. vanilla

3 egg yolks  
½ C. butter  
1½ C. nuts  
1½ C. coconut

Mix cake mix, eggs, milk, and pudding. Bake at 350° for 30-35 minutes. Cool. For Icing: Cook milk, sugar, egg yolks, butter, and vanilla for 10-15 minutes. Set aside and cool. Then add nuts and coconut.

*A Goepfingger Award was given to one boy and one girl in 1951.*

**DAD'S FAVORITE HOT FUDGE  
SUNDAE CAKE***Liz Lange  
Maureen Stoneburner*

1 C. flour  
 3/4 C. granulated sugar  
 2 T. cocoa  
 2 tsp. baking powder  
 1/4 tsp. salt  
 1/2 C. milk

2 T. vegetable oil  
 1 tsp. vanilla  
 1 C. chopped nuts (optional)  
 1 C. brown sugar (packed)  
 1/4 C. cocoa  
 1 3/4 C. hottest tap water

Heat oven to 350°. In ungreased 9 x 9 x 2-inch square pan. Stir together flour, sugar, 2 T. cocoa, baking powder, and salt. Mix in milk, oil, and vanilla with fork until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and 1/4 C. cocoa. Pour hot water over batter. Bake 40 minutes; let stand 15 minutes. Spoon onto dessert dishes. Top with ice cream and spoon sauce over each serving. Makes 9 servings.

**JOANN'S LEMON POUND CAKE***Susan Essing*

1 C. shortening  
 2 C. sugar  
 4 eggs  
 1/2 tsp. soda

1 C. buttermilk  
 3 C. flour  
 2 T. lemon extract  
 Pinch of salt

Cream shortening and sugar. Add eggs, one at a time, while beating between each egg. Mix soda and buttermilk in separate bowl. Add flour and buttermilk alternately to sugar and shortening mixture. Beat well each time. Add lemon and salt; continue to mix well. Cook in 2 loaf pans for 1 hour at 300°. Best if served cooled.

**LADY BALTIMORE CAKE***Jed Hammen*

3/4 C. shortening  
 2 C. sugar  
 3 C. cake flour  
 3/4 tsp. salt  
 3 tsp. baking powder

1/2 C. milk  
 1/2 C. water  
 1/2 tsp. vanilla  
 1/2 tsp. lemon extract  
 6 stiffly beaten egg whites

Thoroughly cream shortening and sugar. Add sifted dry ingredients alternately with milk and water. Beat smooth after each addition. Add extract; fold in egg whites. Bake in 2 waxed paper lined 9-inch layer cake pans in 350° oven for 30 minutes.

## **KAHLUA CAKE**

*Kari Knight*

- |                                      |                           |
|--------------------------------------|---------------------------|
| 1 box chocolate cake mix             | 3/4 C. Kahlua             |
| 1/2 C. vegetable oil                 | 1/2 C. water              |
| 1 (6 oz.) pkg. chocolate pudding mix | 6 T. Kahlua               |
| 4 eggs                               | 1 C. confectioner's sugar |

Preheat oven to 350°. Combine first 6 ingredients in mixing bowl and blend well. Pour into greased and lightly floured 9½-inch bundt pan. Bake 45-60 minutes or until cake springs back when lightly touched. Combine 6 T. Kahlua and confectioner's sugar. While cake is still warm in pan, poke holes in cake and pour liquor mixture over. Allow cake to cool at least 2 hours before removing.

## **“KARI'S FAVORITE CAKE”**

*Kari Hull*

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| Chocolate cake mix              | 1 (10-12 oz.) pkg. Skor's toffee bits |
| 1 can sweetened condensed milk  | 8-12 ozs. Cool Whip                   |
| 1 jar caramel ice cream topping |                                       |

Bake chocolate cake in 9 x 13-inch pan according to directions on box. While warm, poke holes in cake with end of wooden spoon (every 1 to 1½-inches). Once cool, pour condensed milk and caramel topping over cake. Refrigerate. Before serving, put ½ pkg. toffee bits on cake. Top with Cool Whip. Sprinkle more toffee chips over top.

## **“NEOPOLITAN CAKE”**

*J. Boesen*

- |                                   |  |
|-----------------------------------|--|
| 1 (3 oz.) pkg. Jello (any flavor) | 1 cake mix (white or yellow)             |
| 1 tsp. vanilla                    | 1 small pkg. vanilla instant pudding mix |

### **TOPPING:**

- |                 |                            |
|-----------------|----------------------------|
| 1½ C. cold milk | 1 env. whipped topping mix |
|-----------------|----------------------------|

Dissolve Jello in ¾ C. boiling water; add ½ C. cold water. Set aside at room temperature. Mix and bake cake mix as directed in 9 x 13-inch pan.

## MANDARIN ORANGE CAKE

*Niki Niday*

- |                    |  |
|--------------------|--|
| 2 C. flour         | 2 eggs   |
| 2 C. sugar         | 2 cans Mandarin oranges<br>(1 with juice; 1 without) |
| 2 tsp. baking soda | Walnuts (optional)                                   |

### GLAZE:

- |                             |              |
|-----------------------------|--------------|
| 1 (8 oz.) pkg. cream cheese | ½ stick oleo |
| 2 C. powdered sugar         |              |

Mix all ingredients in large bowl. Bake at 350° for 30-35 minutes.

## MOIST FUDGE CAKE

*Marian Stark*

- |                 |                    |
|-----------------|--------------------|
| 2 C. sugar      | 2½ C. flour        |
| ⅔ C. shortening | 1 C. buttermilk    |
| ¼ tsp. salt     | 2½ tsp. soda       |
| 2 eggs          | 1 tsp. vanilla     |
| ½ C. cocoa      | 1 C. boiling water |

Mix as usual. Add boiling water last. Batter will be syrupy. Bake in 350° oven about 35 minutes or until done.

## OATMEAL CAKE

*Martha Studer*

- |                     |                 |
|---------------------|-----------------|
| 1½ C. boiling water | 2 eggs          |
| 1 C. quick oatmeal  | 1½ C. flour     |
| ½ C. butter         | ½ tsp. salt     |
| 1 C. white sugar    | 1 tsp. cinnamon |
| 1 C. brown sugar    | ½ tsp. nutmeg   |

### TOPPING:

- |                  |                        |
|------------------|------------------------|
| 1 T. soft butter | ⅓ C. cream             |
| ½ C. brown sugar | (¼ C. evaporated milk) |
| ½ tsp. vanilla   | 1 C. shredded coconut  |

Mix boiling water, oatmeal, and butter together; let stand 20 minutes. Mix with other ingredients; bake in 9 x 13-inch greased and floured pan at 350° for 35 minutes. Spread topping on cake; put under broiler for 5 minutes.

## OATMEAL CAKE

*D.J. Lauritsen*

- |                     |                      |
|---------------------|----------------------|
| 3 eggs              | 1½ C. brown sugar    |
| 2 C. water          | 2¼ C. flour          |
| ¾ C. margarine      | ¾ tsp. salt          |
| 1½ C. quick oatmeal | ¾ tsp. cinnamon      |
| 1½ C. white sugar   | 1½ tsp. soda         |
|                     | ¾ tsp. baking powder |

### FROSTING:

- |                       |                      |
|-----------------------|----------------------|
| 2 C. powdered sugar   | ¼ C. canned milk     |
| 6 T. margarine (soft) | ½ C. coconut         |
| ¼ tsp. vanilla        | ½ C. chopped walnuts |

For Cake: Boil water; add margarine and oatmeal. Let stand 20 minutes, stirring several times. Mix dry ingredients together. Pour oatmeal mixture over dry ingredients; stir with spoon. Add 3 eggs, stirring in 1 at a time (not beat). Grease and flour jelly roll pan (small cookie sheet). Pour in batter and bake 40 minutes at 350°. For Frosting: Stir together all ingredients. Spoon and melt over hot cake. Can be made a day ahead. Stays moist; freezes well.

## PEACH CAKE

*Rick Beckwith*

- |   |                        |
|---|------------------------|
| 1 large can peaches<br>or 5-6 fresh peaches | 3 C. mini marshmallows |
| 1 pkg. dry peach Jello                      | 1 white cake mix       |

Prepare cake as directed on package. Put peaches in 9 x 13-inch pan. Sprinkle dry Jello over peaches. Spread marshmallows over peaches; pour cake mix over top. Bake 1 hour at 350°. Turn upside down and serve.

## PHYLLIS' CAKE

*Jan Mallas*

- |                            |                         |
|----------------------------|-------------------------|
| 1 white cake mix           | 3 large eggs            |
| 1 can butterscotch pudding | 1 C. butterscotch chips |
| 1 C. chopped pecans        | 3 T. white sugar        |

Mix cake mix, pudding and eggs in bowl. Beat with mixer until well mixed; it will be thick. Spread in greased 9 x 13-inch pan. Sprinkle with butterscotch chips and pecans. Sprinkle sugar over top and bake at 350° for 35 minutes or until done. Serve with Cool Whip.

## OLD FASHIONED COCOA CAKE

*Mildred Reinertson*

- 2¼ C. all purpose flour
- 1½ C. sugar
- ¾ C. unsweetened cocoa
- 1½ tsp. soda
- ¾ tsp. salt

- 1½ C. buttermilk
- ¾ C. mayonnaise
- 1 T. vanilla
- 2 large eggs

### RICH CHOCOLATE FROSTING:

- 6 ozs. unsweetened chocolate
- 2 C. powdered sugar

- 1½ sticks margarine or butter
- 1 tsp. vanilla

For Cake: Preheat oven to 350°. Grease 9 x 13-inch baking pan. In large bowl combine flour, sugar, cocoa, soda, and salt until smooth. Stir in buttermilk, mayonnaise, vanilla, and eggs until smooth. Spoon batter in baking pan. Bake 35-40 minutes until toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack. Spread with frosting. Makes 18 servings. For Frosting: In heavy small saucepan, melt chocolate over low heat; cool. Beat in powdered sugar, margarine, and vanilla. Beat about 1 minute or until light and fluffy.

## PIG CAKE

*Dale Hall*

- 1 box yellow cake mix
- 1 can Mandarin oranges  
(liquify in blender with juice)

- ¾ C. oil
- 4 eggs

### ICING:

- 1 large carton Cool Whip
- 1 large can crushed pineapple

- ¾ small pkg. instant  
vanilla pudding

Mix cake mix, oil, oranges, and eggs. Pour into 3 greased and floured layer pans. Bake at 350° for 15-20 minutes. For Icing: Drain ¾ pineapple juice and save. Mix icing ingredients until smooth. Brush reserved juice over cooled cake layers; finish with icing.

## POPPY SEED BUNDT CAKE

*Charissa Brand*

- |   |                    |
|---|--------------------|
| 1 (18½ oz.) pkg. yellow cake mix          | ½ C. vegetable oil |
| 1 (3½ oz.) pkg. instant lemon pudding mix | 4 eggs             |
| 1 C. water                                | 1 T. poppy seed    |

Combine cake mix, pudding mix, water, and oil. Beat 2 minutes. Add eggs, 1 at a time; beat after each. Stir in poppy seed. Pour into greased and floured bundt pan. Bake at 350° for 45 minutes. Cool 15 minutes; remove from pan. You can also bake in bread pan.

## POPPY SEED CAKE

*Heather Meiborg*

- |                            |                   |
|----------------------------|-------------------|
| 1 pkg. yellow cake mix     | ¾ C. oil          |
| 1 pkg. instant pudding mix | ¾ C. water        |
| 4 eggs                     | 2-3 T. poppy seed |

Mix all ingredients together. Pour into 2 loaf pans, or 1 9 x 13-inch cake pan. Bake at 350° for 40-50 minutes.

## PUMPKIN CAKE

*Kim Veeder*

- |                          |            |
|--------------------------|------------|
| 1 spice cake mix         | ⅓ C. water |
| 2 C. pumpkin pie filling | 3 eggs     |
| 2 tsp. soda              |            |

Mix and bake in 9 x 13-inch pan at 350°. Top with whipped cream.

## SNICKER BAR CAKE

*Missy Venema*

- |                                  |                      |
|----------------------------------|----------------------|
| 1 pkg. German chocolate cake mix | ¼ C. milk            |
| 14 ozs. Kraft caramels           | ¾ C. chocolate chips |
| 1 stick oleo                     | 1 C. nuts            |

Mix cake mix according to package directions. Pour ½ of batter into 9 x 12-inch pan. Bake 20 minutes at 300°. Melt caramels, oleo, and milk. Pour over partially baked cake. Sprinkle chocolate chips and nuts over. Pour rest of chips and nuts over. Bake 20 minutes at 250°. Leave in oven; turn up to 350° for 10 more minutes. Serves 15-18.

## PINEAPPLE CRUNCH CAKE

*Aaron Martin*

- |                                     |                              |
|-------------------------------------|------------------------------|
| 1 (20 oz.) can crushed pineapple    | 1 C. shredded coconut        |
| 1 pkg. 2-layer-size yellow cake mix | $\frac{2}{3}$ C. brown sugar |
| 2 eggs                              | 6 T. margarine (melted)      |
|                                     | 2 tsp. lemon juice           |

Drain pineapple, reserving syrup. Using the syrup as part of the liquid, and 2 eggs, prepare cake according to package directions. Pour into greased and floured 13 x 9 x 2-inch baking pan. Bake as directed. Combine pineapple and remaining ingredients; spread on top of cake. Broil 4-5 inches from heat for 5-7 minutes.

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## STRAWBERRY DELIGHT

*Jenny Foley*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 yellow cake mix              | 1 (8 oz.) carton Dream Whip |
| 1 can sweetened condensed milk | 2 C. fresh strawberries     |

Bake cake mix in 9 x 12-inch pan according to box directions; cool. Poke holes in cake and pour condensed milk in holes. Frost with Dream Whip and garnish with strawberries.

## STRAWBERRY POKE CAKE

*Louise Boeckman*

- |                          |                              |
|--------------------------|------------------------------|
| 1 pkg. white cake mix    | 1 pkg. lemon instant pudding |
| 2 pkgs. strawberry Jello | $1\frac{1}{2}$ C. cold milk  |
| 1 pkg. Dream Whip        |                              |

Bake white cake mix according to package directions. Poke holes in hot cake with fork. Spoon Jello mixture of 2 pkgs. Jello dissolved in 2 C. hot water over cake; let cool. Frost cake with Dream Whip mixed with pudding and milk; whip 5-8 minutes. Refrigerate.

## SUNSHINE GOLDEN YELLOW CAKE

*Stephanie Hammer*

2½ C. sifted cake flour  
1⅔ C. sugar  
3½ tsp. baking powder  
1 tsp. salt  
¾ C. milk

⅔ C. Crisco  
3 eggs  
½ C. milk  
1 tsp. vanilla

### FROSTING:

¼ C. Crisco  
½ C. cocoa  
¼ tsp. salt

⅓ C. milk  
1½ tsp. vanilla  
3½ C. confectioner's sugar

Preheat oven to 350°. In mixing bowl combine flour, sugar, baking powder, and salt. Add ¾ C. milk and Crisco. Beat vigorously by hand or at medium speed of electric mixer for 2 minutes. Add eggs, ½ C. milk, and vanilla. Beat 2 minutes more. Pour batter into 2 greased and floured 1 x 1½-inch round layer pans or 9 x 13 x 2-inch pan. Bake at 350° for 30-40 minutes. For Frosting: In saucepan melt Crisco. Remove from heat; stir in cocoa and salt. Mix in milk and vanilla. In mixer bowl stir cocoa mixture into sugar. Beat at medium speed of electric mixer until smooth and creamy. Add 1 T. more milk, if needed, for good spreading consistency. Frost cake.

## TEXAS CHOCOLATE CAKE

*Jennifer Beckwith*

2 C. sugar  
⅔ C. oleo  
1 tsp. vanilla  
2 eggs  
2½ C. flour

½ C. cocoa  
2 tsp. soda  
1 C. buttermilk  
1 C. boiling water

Cream sugar and oleo. Beat eggs and vanilla; add to creamed sugar. Sift flour, cocoa, and soda; add to above. Add buttermilk gradually; stir in boiling water last. Bake in 15½ x 18½-inch cookie sheet at 325° for 30 minutes.

**SWEDISH APPLE CAKES***Delia Peterson*

½ C. butter  
 2½ C. Zwieback crumbs  
 1½ tsp. cinnamon

3 C. thick tart applesauce  
 (sweetened)  
 2 T. soft butter

**VANILLA SAUCE:**

1 C. cream  
 ⅔ C. sifted powdered sugar

3 egg yolks

Melt ½ C. butter in skillet on low heat. Add crumbs and cinnamon. Heat gently, stirring until crumbs are coated and evenly browned. Alternate layers of crumbs and applesauce in buttered 8-inch springform pan, ending with a layer of crumbs on top. Dot with 2 T. soft butter. Bake at 375° for 25 minutes. Cool slightly and remove to serving plate. (If spring pan is not used, the cake will have to be cut into serving pieces in the pan.) Sprinkle top of cake with powdered sugar and serve with well chilled vanilla sauce. Makes 6 servings. For Vanilla Sauce: Whip cream until stiff. Beat egg yolks until thick. Add sifted powdered sugar slowly and continue to beat until light and foamy. Fold in whipped cream.

**TRIPLE CHOCOLATE CAKE***Heather Ludwig*

1 small pkg. chocolate  
 instant pudding  
 1¼ C. milk

1 (12 oz.) pkg. chocolate chips  
 2 eggs  
 1 pkg. chocolate cake mix

Combine cake mix, pudding mix, milk, eggs, and chips. Mix by hand until well blended. Pour into greased and floured 10-inch bundt pan. Bake at 350° for 50-55 minutes. Cool 15 minutes in pan, remove, and frost.

**TRIPLE FUDGE CAKE***Kelli Busch*

1 (3 oz.) pkg. chocolate pudding  
 1 pkg. devil's food cake mix

½ C. chocolate chips  
 ½ C. chopped nuts

Heat oven to 350°. Grease and flour 9 x 13 x 2-inch pan. Cook pudding as directed on box. Stir dry cake mix into hot pudding; beat 2 minutes on medium speed. Pour into pan and sprinkle batter with chocolate pieces and nuts. Bake 35-40 minutes; serve warm or cold.

## UPSIDE DOWN GERMAN CHOCOLATE CAKE

*Pat Buskirk*

- |                                 |  |
|---------------------------------|--|
| 1 box German chocolate cake mix | 1 lb. powdered sugar (2 $\frac{1}{3}$ -3 C.) |
| 1 stick margarine               | 1 C. coconut                                 |
| 1 (8 oz.) pkg. cream cheese     | 1 C. peanuts                                 |

Mix German chocolate cake as box directs. Pour batter over coconut and peanuts in 9 x 13-inch metal pan. Mix margarine, cream cheese, and powdered sugar well; spoon onto unbaked cake. Bake at 350° for 40 minutes.

## WACKY CAKE

*Annette Satre  
Justin Hardinger*

- |                    |                            |
|--------------------|----------------------------|
| 3 C. flour         | $\frac{2}{3}$ C. salad oil |
| 2 C. sugar         | 2 T. vinegar               |
| 6 T. cocoa         | 2 tsp. vanilla             |
| 2 tsp. baking soda | 2 C. cold water            |
| 1 tsp. salt        |                            |

Stir together dry ingredients in 9 x 13-inch cake pan. In small bowl stir together oil, vinegar, and vanilla. Pour over dry ingredients and stir together. Pour cold water over everything and stir until mixed thoroughly. Bake at 350° for 15-20 minutes. If desired, frost with butter-cream frosting.

## WACKY CAKE

*Kenny Hagen*

- |                          |                         |
|--------------------------|-------------------------|
| 1 C. sugar               | 1 tsp. baking soda      |
| 1 $\frac{1}{2}$ C. flour | 1 tsp. vanilla          |
| 1 C. cold water          | 3 T. cocoa              |
| 1 T. vinegar             | $\frac{1}{2}$ tsp. salt |
| 6 T. oil                 |                         |

Preheat oven to 350°. Mix all ingredients in mixing bowl. Beat on high 2 minutes. Pour batter into greased 8 x 8-inch pan. Bake for 20-25 minutes.

## **WALDORF ASTORIA CAKE**

*Jessica Montag*

½ C. Crisco  
 ¼ C. sugar  
 2 eggs  
 2 T. cocoa  
 1 tsp. salt  
 1 tsp. vanilla

1 C. buttermilk  
 2½ C. flour  
 1½ tsp. soda  
 1 tsp. vinegar  
 2 ozs. red food coloring

### **ICING:**

5 T. flour  
 1 C. sweet milk  
 1 C. butter

1 C. sugar  
 1 tsp. vanilla

Cream Crisco, sugar, and eggs. Make a paste of cocoa and coloring; add to above. Mix salt and vanilla with milk. Add alternately with flour; mix well. Mix soda and vinegar; fold into mixture. **DO NOT BEAT**. Bake in two 9-inch pans at 350° for 30 minutes. For Icing: Cook flour and milk to a stiff paste; let cool completely. Cream butter, sugar, and vanilla; add to paste and beat until it looks like whipped cream. Spread between layers and on top of cake.

## **WHITE VELVET CAKE**

*Rose Lansing*

1 pkg. white cake mix  
 1 pkg. vanilla or pineapple  
     pudding mix  
 1 tsp. vanilla

¾ C. cold water  
 4 egg whites  
 ¾ C. salad oil

Put all ingredients in large bowl and beat until smooth. Pour into large cake pan. Bake in moderate oven for 45 minutes. Frost with any good icing.

*In 1920, the boys' basketball team was State Champion.  
 The 1920 wrestlers were also State champs.*

## ZUCCHINI CHOCOLATE CAKE

*Diane Sturtz*

½ stick margarine (soft)	4 T. cocoa
½ C. oil	1 tsp. soda
1¾ C. sugar	½ tsp. salt
2 eggs	½ tsp. baking powder
1 tsp. vanilla	½ tsp. cinnamon
½ C. sour milk	½ tsp. cloves
2½ C. flour	2 C. finely chopped zucchini

Cream margarine, oil, and sugar. Add eggs, vanilla, and sour milk. Beat well. Add remaining dry ingredients and beat again; stir in zucchini. Bake in greased and floured 9 x 13-inch pan. Sprinkle top with about ⅓ C. chocolate chips; bake 40-45 minutes at 325°.

## — FROSTING —

### WHITE FROSTING

*Carol Hammen*

½ C. butter	1 lb. powdered sugar
2 egg yolks	1 tsp. vanilla

Beat well with mixer. If too stiff add a little milk or cream.

### LEMON CREAM FROSTING

*Tyler W.*

1 T. melted butter	1 T. cream
1½ T. lemon juice	1¼ C. sugar

Mix together and blend until smooth.

**BAKERY ICING***Jean Lorentzen*

2½ C. powdered sugar	½ tsp. vanilla
⅓ C. Crisco	¼ C. milk
¼ tsp. salt	

Put in mixer and mix at icing speed (fairly rapidly).

**CHOCOLATE FROSTING***Arlene Jensen*

6 T. butter	1¼ C. sugar
6 T. milk	¾ C. chocolate chips

Melt butter; add milk and stir. Add sugar and bring to a full boil for 1 minute. Take off heat; add chips, stir and frost cake.

**FROSTING***Thu Nguyen*

1 can condensed milk	1 C. Crisco shortening
----------------------	------------------------

Beat shortening 20-25 minutes, or until white. Add condensed milk and beat 15 minutes more or until fluffy.

*Favorite clothing items for girls in 1969 were apron front dresses, overblouses with ruffled neck and cuffs, dresses with ruffled pinafores, clunk shoes, suede, leather, Ben-Hur glasses.*

# "JUST FOR NOTES"

1/2 cup butter  
1/2 cup milk  
1/2 cup sugar  
2 eggs  
1 tsp. vanilla  
1/2 C. sour milk  
2 1/2 C. flour

## CHOCOLATE FROSTING

1/2 cup butter  
1/2 cup milk  
1/2 cup sugar  
2 eggs  
1 tsp. vanilla  
1/2 C. sour milk  
2 1/2 C. flour

## - FROSTING -

1/2 cup butter  
1/2 cup milk  
1/2 cup sugar  
2 eggs  
1 tsp. vanilla  
1/2 C. sour milk  
2 1/2 C. flour

## LEMON CREAM FROSTING

1/2 cup butter  
1/2 cup milk  
1/2 cup sugar  
2 eggs  
1 tsp. vanilla  
1/2 C. sour milk  
2 1/2 C. flour

# Cookies and Bars

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

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## Hints for Cookies and Bars

An easy way to form drop cookies is to drop them onto the cookie sheet and then press them with the bottom of a water glass that has been dipped in sugar.

Dipping the cookie cutter in slightly warm salad oil will give you a much cleaner cut.

For a thinner, crispier cookie, try rolling the dough directly onto a greased and floured cookie sheet. Cut the cookies, then pick up the scrap.

Crisp cookies should be stored in a jar or canister with a loose fitting lid. Soft cookies should be kept in an earthenware or plastic container with a tight cover.

To keep cookies soft, put a piece of bread in the cookie jar with the cookies.

To keep fresh cookies crisp longer, put a piece of lemon peel in the cookie jar.

When baking white or brown sugar cookies, use a cup of applesauce instead of sour milk. The flavor is better and they keep moist longer.

Dip the spoon in hot water to measure shortening, butter, etc. and the fat will slide off your utensil more easily.

Prevent cold shortening from sticking to the beaters of an electric mixer by heating the beaters in hot water just before using them.

If cookies brown too quickly on the bottoms, don't use a cookie sheet. Instead, place the cookies on top of a baking pan that is turned upside down. The problem is solved when only the pan edges touch the hot oven rack.

When rolling cookie dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy.

When freezing cookies with a frosting, place them in freezer unwrapped for about two hours, then wrap them without worrying about them sticking together.

Use a pizza cutter for cutting bar cookies. It makes nice smooth bars or squares.

A quick way to put a nice topping on cookies without making frosting is to cover the cookies with a thin layer of jelly or preserves before you bake them.

Oatmeal cookies will taste better if you toast the oatmeal first. Sprinkle it evenly in a jelly-roll pan and bake it in a 300° oven for about 10 or 12 minutes.

## - BARS -

### APPLE BAR

*Nate Nerem*

- |                               |            |
|-------------------------------|------------|
| 2½ C. flour                   | ½ T. sugar |
| 1 C. shortening               | 1 T. salt  |
| 1 box cereal (flakes or bran) | 1 egg      |
| 1 tsp. cinnamon               | Water      |
| 3 apples                      | 1 C. sugar |

Mix flour, shortening, sugar, and salt like pie crust. Put egg in measuring cup and add water to make ½ cup (or a little more). Beat together. Add to flour mix. Roll out ½ of dough and place in cookie pan. Sprinkle cereal flakes over dough. Peel apples and slice over flakes. Add 1 C. sugar and 1 tsp. cinnamon. Roll out rest of dough. Place on top and pinch edges to seal. Bake at 400° for 10 minutes; reduce heat to 350° for 50 minutes. Cool and frost.

### BABY RUTH BARS

*Megan Schonhorst*

- |                       |                            |
|-----------------------|----------------------------|
| 4 C. oatmeal          | 1 C. brown sugar           |
| ¼ C. light corn syrup | ⅔ C. melted margarine      |
| 1 tsp. vanilla        | ¼ C. crunchy peanut butter |

#### TOPPING:

- |                                |                            |
|--------------------------------|----------------------------|
| 1 (6 oz.) pkg. chocolate chips | ¾ C. crunchy peanut butter |
| 1 (6 oz.) peanut butter chips  |                            |

Mix all ingredients and pat into 9 x 12-inch pan. Bake at 400° for 12 minutes. For Topping: Melt chips and add peanut butter. Spread on top of baked base. Cool and cut.

### BIRTHDAY BARS

*Rick Hall*

- |                              |                        |
|------------------------------|------------------------|
| 1 C. flour                   | 1 tsp. baking powder   |
| ½ C. butter                  | ½ C. chocolate chips   |
| ¼ C. sugar                   | ½ C. chopped nuts      |
| 1 C. crushed graham crackers | 1 can Eagle Brand milk |

Mix together flour, butter, and sugar; pat into 9 x 13-inch pan. Bake at 375° for 10 minutes.

## BANANA BARS

Mark Swan

Joy Hall

1 stick oleo  
1½ C. sugar  
2 eggs  
¾ C. buttermilk or sour cream

2 ripe bananas  
2 C. flour  
1 tsp. soda  
1 tsp. salt  
½ C. chopped nuts

### FROSTING:

¼ C. butter or margarine  
½ tsp. salt  
2 tsp. vanilla

3 C. powdered sugar  
½ C. mashed banana  
3 drops yellow food coloring

Cream oleo. Add sugar, eggs, buttermilk, and bananas. Mix and blend well. Add flour, soda, salt, and nuts. Bake on cookie sheet at 350° for 25-30 minutes. Mix up frosting and spread on cool bars.

## FAST CHEWY BROWNIES

Barb Swan

1 C. (stick) oleo  
10 T. cocoa  
6 eggs  
3 C. sugar

½ tsp. salt  
2 C. flour  
1 tsp (scant) baking powder

### FROSTING:

1 stick oleo  
4 T. cocoa  
5 T. milk

1 tsp. vanilla  
1 box powdered sugar

Melt oleo and cocoa together; set aside. Beat eggs well and add sugar; beat again. Add salt, flour, and baking powder; mix. Beat in cocoa and oleo mixture. Bake on greased cookie sheet at 350° for 25-30 minutes. For Frosting: Combine oleo, cocoa, and milk; bring to a rolling boil. Remove from heat; add vanilla and powdered sugar. Beat until smooth. If too thick, add hot water and beat to spreading consistency.

**BLONDE BROWNIES***Shelby Anderson*

- |                      |                              |
|----------------------|------------------------------|
| 1 C. margarine       | 1 tsp. baking soda           |
| 2 C. brown sugar     | 1 tsp. vanilla               |
| 2 eggs               | 2 C. flour                   |
| 1 tsp. salt          | 1 C. chocolate chips         |
| 1 tsp. baking powder | 1 C. chopped nuts (optional) |

Melt margarine and sugar; cool. Add remaining ingredients; mix well. Bake in 9 x 13-inch pan at 350° for 30 minutes.

**BROWNIES***Deb Larson*

- |                    |                    |
|--------------------|--------------------|
| 3 T. cocoa         | 1 tsp. baking soda |
| 2 sticks margarine | 1 tsp. vanilla     |
| 1 C. water         | 2 C. flour         |
| 2 eggs (beaten)    | 2 C. sugar         |
| ½ C. milk          | ½ tsp. salt        |

In a saucepan bring cocoa, margarine, and water to a boil. Remove from heat and cool. Mix with beaten eggs, milk, soda, and vanilla; beat well. Add flour, sugar, and salt. Pour into sheet cake pan and bake at 350° for 25-35 minutes. Frost.

**LOW FAT BROWNIES***Karen Ryan*

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 1 pkg. chewy fudge brownie mix | 1 (8 oz.) carton nonfat plain yogurt |
| 2 egg whites                   | 1 tsp. vanilla extract               |

Grease bottom only of 9 x 13 x 2-inch pan. Combine brownie mix, egg whites, yogurt, and vanilla in large bowl. Stir with spoon until well blended. (Batter will be stiff.) Spread in pan and bake at 350° for 22 minutes or until set; cool. For thicker brownies, bake in prepared 8 or 9-inch square pan for 32-34 minutes.

## CHOCOLATE CAKE BROWNIES

*Jill Meyers*

2 sticks oleo  
1/3 C. cocoa  
1 C. water  
2 C. sugar  
2 C. flour

1 tsp. baking soda  
1/2 C. buttermilk  
2 eggs (beaten)  
1 tsp. vanilla

### FROSTING:

1 stick oleo  
4 T. cocoa  
1/3 C. buttermilk

3 C. powdered sugar  
1 tsp. vanilla

Combine sugar, flour, and soda in large bowl. Melt oleo and cocoa; add water and bring to a boil. Pour over flour; mix by hand. Add buttermilk, eggs, and vanilla. Put in lightly greased jelly roll pan. Bake at 350° for 20 minutes. For Frosting: Melt oleo, cocoa, and buttermilk. Bring to a boil and remove from heat. Let cool; add powdered sugar and vanilla. Beat; spread on cake.

## BROWNIES

*Jason Nystrom*

1 stick oleo (softened)  
1 C. sugar  
4 eggs  
1 (1 lb.) can Hershey syrup  
1 C. plus 1 T. flour

1/2 tsp. salt  
1/2 tsp. vanilla flavoring  
1 tsp. burnt sugar flavoring  
1/4 tsp. black walnut flavoring  
1/4 tsp. butter flavoring  
Nuts (optional)

### FROSTING:

6 T. oleo  
6 T. milk  
1 1/2 C. sugar

1/4 tsp. butter flavoring  
1/2 tsp. vanilla flavoring  
1/2 tsp. burnt sugar flavoring

Cream together oleo and sugar. Add eggs 1 at a time. Sift together flour and salt; add to mixture alternating with syrup. Add remaining ingredients and pour into 9 x 13-inch pan. Bake at 350° for 25-30 minutes. For Frosting: Cook ingredients to full boil. Remove from heat and add 1/2 C. chocolate chips. Stir and cool.

## BUTTERMILK BROWNIES

Laura Ertz

- |                |                 |
|----------------|-----------------|
| 2 C. sugar     | ½ C. oil        |
| 2 C. flour     | 1 C. cold water |
| 4½ T. cocoa    | 2 eggs          |
| 1 tsp. salt    | ¾ C. buttermilk |
| ½ C. margarine | 1 tsp. soda     |

Sift together sugar, flour, cocoa, and salt. Melt margarine; add oil and cold water and bring to a boil. Stir in dry ingredients until creamy. Add eggs. Add soda dissolved in buttermilk. Beat and put in greased and floured 9 x 13-inch pan. Bake at 350° for 30-35 minutes.

## BUTTERMILK BROWNIES

Jacob Bass

- |              |                 |
|--------------|-----------------|
| 2 stick oleo | 1 tsp. soda     |
| 2½ T. cocoa  | ¼ tsp. salt     |
| 1 C. water   | 2 eggs (beaten) |
| 2 C. flour   | 1 tsp. vanilla  |
| 2 C. sugar   | ½ C. buttermilk |

### FROSTING:

- |                 |                     |
|-----------------|---------------------|
| ½ stick oleo    | 1 tsp. vanilla      |
| ¼ C. buttermilk | 2 C. powdered sugar |
| ¾ T. cocoa      |                     |

Boil oleo, cocoa, and water. Pour over dry ingredients and stir. Add remaining ingredients. Bake in 10½ x 15-inch pan at 350° for 15-20 minutes. For Frosting: Boil together ingredients, except powdered sugar. Add powdered sugar; spread over cooled bars.

## BROWNIES

Denie Anderson

- |                       |                |
|-----------------------|----------------|
| 2 C. sugar            | 1½ C. flour    |
| ¼ C. melted margarine | ½ tsp. salt    |
| 4 eggs                | 2 tsp. vanilla |
| ¼ C. cocoa            |                |

Mix ingredients; pour into greased 10 x 15 x 1-inch pan. Bake at 350° for 25 minutes until toothpick inserted comes out clean.

## BUTTERMILK BROWNIES

*Greg Wisecup*

2 sticks oleo	1/2 tsp. salt
2 T. cocoa	2 eggs
1 C. water	1/2 C. buttermilk
2 C. flour	1 tsp. soda
2 C. sugar	1 tsp. vanilla

Melt oleo and cocoa; mix in water. Add flour, sugar, salt, eggs, buttermilk, soda, and vanilla. Do not flour or grease pan. Put in oven at 350° for 15-20 minutes or until done. The size of the pan may vary on how many brownies you need.

## CHOCOLATE FROSTED BROWNIES

*Jane Evans*

1/2 C. butter or margarine	1 C. sugar
3 sq. unsweetened chocolate	1/2 C. all purpose flour
2 eggs (well beaten)	1 tsp. vanilla

### FROSTING:

1 sq. chocolate	1 C. confectioner's sugar
1 T. butter	1/2 tsp. vanilla
1 tsp. cream	

For Brownies: Place butter and chocolate in microwave and heat until melted. Remove and cool. Cream eggs, sugar, and add to cooled chocolate mixture. Add sifted flour and vanilla. Blend well and pour into 8 x 8-inch pan. Bake at 350° for 25 minutes. Frost brownies while hot; cut immediately. For Frosting: Melt chocolate; add butter, sugar, and cream. Blend in vanilla. Frost; cut brownies while still warm.

*The 1951 carpentry class built a new press box at the Goepfinger Field.*

## CARAMEL BROWNIES

*Carol Bacon  
Rusty Hicks*

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 German chocolate cake mix | ¾ C. oleo (melted)             |
| 1 small can evaporated milk | 1 (6 oz.) pkg. chocolate chips |
| 1 pkg. caramels (40)        |                                |

Preheat oven to 350°. Melt caramels and ⅓ C. evaporated milk; set aside. Mix by hand: dry cake mix, melted butter, and ⅓ C. evaporated milk. Press half of cake mixture into greased 9 x 13-inch pan. Bake 10-12 minutes at 350°. Remove from oven. Sprinkle chocolate chips on this layer. Spread caramel mixture over chips. Drop remaining cake mixture on top of all and spread. Bake 18-20 minutes at 350°.

## CHOCOLATE-PECAN BROWNIES

*Amie Hull*

- |                        |   |
|------------------------|---|
| ¾ C. all purpose flour | ¼ tsp. baking soda                              |
| ¾ C. granulated sugar  | ⅓ C. butter or margarine                        |
| 2 T. water             | 1 (12 oz.) pkg. semi sweet<br>chocolate morsels |
| 1 tsp. vanilla extract |   |
| 2 large eggs           | ½ C. chopped pecans                             |

Preheat oven to 325°. Grease 9-inch square baking pan. In small bowl mix together flour and baking soda. In 8-inch saucepan, combine sugar, butter, and water. Bring to a boil over medium heat; remove immediately from heat. Stir in 1 C. chocolate morsels and vanilla extract until chocolate is melted and mixture is smooth. Transfer mixture to medium bowl; cool completely. Stir in eggs 1 at a time, beating well after each addition. Gradually stir in flour mixture until smooth. Stir remaining chocolate morsels and nuts into batter. Pour batter into prepared pan. Bake until a toothpick inserted in center comes out clean, about 30-35 minutes. Transfer pan to wire rack to cool completely. Cut into squares. Makes about 16 bars.

## TURTLE BROWNIES

*Karrie Dannes*

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1 (14 oz.) pkg. caramels         | $\frac{2}{3}$ C. softened margarine |
| $\frac{2}{3}$ C. evaporated milk | 1 C. nuts (walnuts or pecans)       |
| 1 pkg. German chocolate cake mix | 1 (12 oz.) pkg. chocolate chips     |

Combine caramels and evaporated milk in top of double boiler. Stir mixture until melted. Combine cake mix, remaining milk, and softened margarine. Blend until mixture holds together; stir in nuts. Press  $\frac{1}{2}$  of cake mixture in greased 9 x 13-inch pan. Bake at 350° for 6 minutes. Remove from oven and sprinkle chocolate chips on top. Pour melted caramel evenly over top. Crumble remaining mix over caramel and bake at 350° for 15-20 minutes. Cool slightly and cut into bars. Serve.

## IOWA BROWNIES

*Thelma Hall*

- |                         |                                    |
|-------------------------|------------------------------------|
| 2 eggs                  | $\frac{1}{3}$ C. melted shortening |
| 1 C. sugar              | 4 T. cocoa                         |
| $\frac{1}{2}$ tsp. salt | $\frac{3}{4}$ C. flour             |
| 1 tsp. vanilla          | 1 C. nuts                          |

Beat eggs slightly with spoon. Stir in sugar, salt, and vanilla. Add melted shortening. Stir in flour, cocoa, and nuts. Pour in 9 x 9-inch greased pan. Bake at 325° for 30-35 minutes.

## ZUCCHINI BROWNIES

*Andy Bennett*

- |                             |                                 |
|-----------------------------|---------------------------------|
| $1\frac{1}{4}$ C. sugar     | 2 C. flour                      |
| $\frac{1}{2}$ C. oil        | $\frac{3}{4}$ tsp. salt         |
| 2 eggs                      | $1\frac{1}{2}$ tsp. baking soda |
| 2 tsp. vanilla              | $\frac{1}{2}$ C. cocoa          |
| 2 C. zucchini (peel, grate) |                                 |

Cream sugar, oil, eggs, and vanilla. Add zucchini. Add flour, salt, baking soda, and cocoa. Bake at 350° for 20 minutes in greased 9 x 13-inch pan.

## ZUCCHINI BROWNIES

*Sharron Gilson*

1½ C. sugar

½ C. oil

2 C. grated zucchini

2 tsp. vanilla

2 C. flour

⅓ C. cocoa

1½ tsp. baking soda

1/8 C. nuts

Mix sugar, oil, and grated zucchini together; mix with vanilla. Stir in flour, cocoa, baking soda, and nuts. Stir all by hand. Pour into greased and floured 9 x 13-inch pan. Bake at 350° for 35 minutes. Frost with favorite frosting.

## CARAMEL MORSEL BARS

*Kara Jensen*

1 (14 oz.) bag Kraft caramels (40)

3 T. water

5 C. crispy rice or toasted

oat cereal

1 C. peanuts

1 (6 oz.) pkg. Nestle semi-sweet  
real chocolate morsels

1 (6 oz.) pkg. Nestle butterscotch  
flavored morsels

Melt caramels with water in saucepan over low heat. Stir frequently until sauce is smooth. Pour over cereal and nuts; toss until well coated. With greased fingers, press mixture into greased 9 x 13-inch baking pan. Sprinkle morsels on top; place in 200° oven for 5 minutes or until morsels soften. Spread softened morsels until blended to form a frosting. Cool and cut into bars.

## CARAMEL BROWNIES

*Jeanette Lorimor*

1 German chocolate cake mix

⅔ C. evaporated milk

¾ C. margarine (do not melt)

¾ bag chocolate chips

50 caramels

Mix cake mix, ⅓ C. evaporated milk, and margarine. Spread ½ of batter in greased 9 x 13-inch pan. Bake at 350° for 6 minutes. Take out of oven and sprinkle on chocolate chips. Melt caramels and other ⅓ C. evaporated milk together. Pour over chocolate chips and spread rest of batter on top of melted caramels. Bake 15 minutes at 350°.

## CARAMEL-APPLE BARS

Angela Pometto

### CRUST & TOPPING:

- |                         |                          |
|-------------------------|--------------------------|
| 1 C. packed brown sugar | 1½ C. quick-cooking oats |
| ½ C. shortening         | 1 tsp. salt              |
| 1¾ C. flour             | ½ tsp. baking soda       |

### FILLING:

- |  |  |
|--|--|
| 4½ C. coarsely chopped tart apples (pared) | 1 (14 oz.) pkg. caramels<br>(I use more, about 1½ pkgs.) |
| 3 T. flour                                 |  |

For Crust and Topping: Cream brown sugar, and shortening. Stir in flour, oats, salt, and baking soda. Remove 2 C. of mixture; reserve for topping. Press remaining mixture in ungreased rectangular 9 x 13 x 2-inch pan. For Filling: Toss apples and 3 T. flour. Spread over mixture in pan. Heat caramels over low heat, stirring occasionally until melted. Pour evenly over apples. Top with reserved oat mixture; press lightly. Bake at 400° for 25-30 minutes until golden brown and apples are tender. Refrigerate left-overs, if there are any!

## CARAMEL OATMEAL COOKIES

Tami Shreve

- |  |  |
|--|--|
| 1¾ C. Quaker oats (quick or old fashioned; uncooked) | ¾ C. margarine (melted)                    |
| 1½ C. all purpose flour                              | 1 C. chopped Eagle peanuts                 |
| ¾ C. firmly packed brown sugar                       | 1 (6 oz.) pkg. semi-sweet chocolate pieces |
| ½ tsp. baking soda                                   | 1 (12½ oz.) jar caramel ice cream topping  |
| ¼ tsp. salt (opt.)                                   | ¼ C. all purpose flour                     |

Heat oven to 350°. Grease 9 x 13-inch baking pan. Combine oats, flour, brown sugar, soda, and salt; mix well. Stir in margarine, mixing until well blended. Reserve 1 cup. Press remaining onto bottom of prepared pan. Bake 10-12 minutes or until light brown; cool 10 minutes. Top with nuts and chocolate pieces. Mix caramel topping and flour until smooth; drizzle over chocolate pieces to within ¼-inch of pan edges. Sprinkle with reserved oat mixture. Bake an additional; 18-22 minutes or until golden brown. Cool; chill until set. Makes about 32 bars.

## CHEERIOS BARS

*Mia Stoneburner*

- |                    |                                      |
|--------------------|--------------------------------------|
| 1 C. sugar         | 6 C. Cheerios                        |
| 1 C. white syrup   | 1 (12 oz.) pkg. milk chocolate chips |
| 1 C. peanut butter | 1 (12 oz.) pkg. butterscotch chips   |

Dissolve sugar, syrup, and peanut butter over medium heat. When smooth, add Cheerios. Spread in 9 x 13-inch pan. In microwave bowl, melt chocolate and butterscotch chips 2-3 minutes on high (or melt in double boiler over medium high heat). Spread melted chips over Cheerios; chill.

## CHEERIOS BARS

*Stacy Corlett*

- |                          |   |
|--------------------------|---|
| ½ C. butter or margarine | 1 pkg. chocolate or butterscotch chips  |
| 1 pkg. yellow cake mix   | 1 (14 oz.) can sweetened condensed milk |
| 3 C. mini marshmallows   |   |
| 3 C. Cheerios cereal     |   |

Heat oven to 350°. Melt butter in 10 x 15½ x 1-inch pan until butter covers bottom. Sprinkle dry cake mix over butter. Sprinkle on marshmallows, chocolate chips, and cereal. Pour milk evenly over top. Bake about 25 minutes or until golden brown. Cool.

## CHERRY MASH CANDY BARS

*Dorothy Raskie*

- |                       |                                   |
|-----------------------|-----------------------------------|
| 2 C. sugar            | 1 tsp. vanilla                    |
| ⅔ C. evaporated milk  | 1 (6 oz.) pkg. cherry chips       |
| Dash of salt          | 1 (12 oz.) pkg. chocolate chips   |
| 12 large marshmallows | ¾ C. peanut butter                |
| ½ C. margarine        | 1 (12-16 oz.) bag crushed peanuts |

Combine sugar, milk, salt, marshmallows, and margarine; boil 5 minutes. Remove from heat; add cherry chips and vanilla. Melt chocolate chips; add peanut butter and crushed peanuts. Pour ½ of chocolate mixture into 9 x 13-inch pan. Spread cherry mixture over this; spread remaining chocolate mixture on top. Cut when cool.

## CHEWY CANDY CRUNCH BARS

Angie Fitzgerald

- |  |                                |
|--|--------------------------------|
| 4 C. bite-size corn cereal squares             | 1 C. firmly packed brown sugar |
| 1 C. salted peanuts                            | ½ C. butter                    |
| 1 (8 oz) pkg. candy coated<br>chocolate pieces | ½ C. light corn syrup          |
|  | 2 T. all purpose flour         |

In large bowl, combine cereal, peanuts, and candies; set aside. In 2 quart saucepan, melt butter 2-4 minutes. Stir in all remaining ingredients. Cook over medium heat, stirring occasionally, for 2-4 minutes until mixture comes to full boil for 1 minute. Pour over cereal mixture; toss to coat well. Press on bottom of buttered 9 x 13-inch pan. Cool completely; cut into bars. Yield: 36 bars.

## CHIPPY DIPPY SQUARES

Barb Johnson

- |                            |                                |
|----------------------------|--------------------------------|
| ¼ lb. butter (melted)      | 1 C. chocolate chips           |
| 1 C. graham cracker crumbs | 1 C. nuts                      |
| 1 C. flaked coconut        | 1 can sweetened condensed milk |
| 1 C. butterscotch chips    |                                |

Using 9 x 13-inch pan, layer ingredients in order given, spooning milk over top. Bake at 325° for 25 minutes. Cut when cold.

## CHOCOLATE CHIP TOFFEE BARS

Rose Smith

- |  |   |
|--|---|
| 2⅓ C. all purpose flour                                  | 1 C. chopped nuts                                     |
| ⅔ C. packed light brown sugar                            | 1 (14 oz.) Eagle Brand sweetened<br>condensed milk    |
| ¾ C. butter  | 1 (10 oz.) pkg. Skor English<br>toffee bits (divided) |
| 1 egg (slightly beaten)                                  |   |
| 1 (12 oz.) pkg. Hershey's semi-<br>sweet chocolate chips |   |

Heat oven to 350°. Grease 9 x 13 x 2-inch pan. In large bowl, stir together flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in 1½ C. chocolate chips and the nuts. Reserve 1½ C. of mixture. Press remaining crumb mixture onto bottom of prepared pan. Bake 10 minutes. Pour sweetened condensed milk evenly over hot crust; top with 1½ C. toffee bits. Sprinkle reserved crumb mixture and remaining ½ C. chips over top. Bake 25-30 minutes or until golden brown. Sprinkle with remaining ¼ C. toffee bits. Cool completely; cut into bars. Makes about 36 bars.

## CORNFLAKE BARS

Luke Wittrock

- 1 C. white sugar
- 1 C. light corn syrup
- 1 C. peanut butter
- 7 C. Cornflakes

Boil sugar and syrup. Remove from heat; stir in peanut butter. Pour over Cornflakes in 9 x 13-inch pan. Serve.

## CHOCOLATE REVEL BARS

Teri Elliott

- 3 C. quick oats
- 2½ C. flour
- 1 tsp. soda
- ½ tsp. salt
- 1 C. margarine
- 2 C. packed brown sugar
- 2 eggs
- 4 tsp. vanilla
- 1 (14 oz.) can sweetened condensed milk
- 1½ C. chocolate chips
- 2 T. margarine
- ½ C. walnuts (opt.)

Beat 1 C. margarine and brown sugar until fluffy. Add eggs, 2 tsp. vanilla; beat well. Stir in first 4 ingredients. Mix well and set aside. Heat condensed milk, chocolate chips, 2 T. margarine, and ¼ tsp. salt over low heat until smooth. Remove from heat; stir in walnuts and 2 tsp. vanilla. Pat ⅔ mixture into ungreased 10 x 15 x 1-inch pan. Spread chocolate mixture over top. Dot with remaining oats. Bake at 350° for 25-30 minutes.

## CHOCOLATE WALNUT CRUMB BARS

Jenny Pritchard

- 2 sticks softened butter
- 2 C. flour
- ½ C. sugar
- ¼ tsp. salt
- 1 (12 oz.) pkg. chocolate chips
- ¼ C. sweetened condensed milk
- 1 tsp. vanilla extract
- 1 C. chopped walnuts

Beat butter in large mixing bowl until creamy. Beat flour, sugar, and salt until crumbly. With floured fingers, press 2 C. crumb mixture onto bottom of greased 9 x 13-inch baking pan; reserve remaining mixture. Preheat oven to 350°; bake for 10-12 minutes or until edges are golden brown. Warm ½ C. chocolate chips and sweetened condensed milk in small, heavy saucepan over low heat, stirring until smooth. Stir in vanilla. Spread over hot crust. Stir walnuts and remaining chocolate chips into reserved crumb mixture; sprinkle over chocolate filling. Bake in 350° oven for 25-30 minutes or until center is set. Cool in pan on wire rack.

## **CREAM CHEESE SQUARES**

*Clare Kostelnick*

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 egg yolk                   | 1 tsp. vanilla                   |
| 2 (8 oz.) pkgs. cream cheese | ¾ C. sugar                       |
| 1 tsp. lemon juice           | 2 pkgs. Pillsbury crescent rolls |

Grease 9 x 13-inch pan. Place 1 pkg. crescent rolls on bottom of pan (don't separate). Mix together cream cheese, vanilla, egg yolk, lemon juice, and sugar. Spread mixture on top of rolls. Place other pkg. of rolls on top of cheese mixture. Brush top with slightly beaten egg whites. Can sprinkle with sugar and chopped nuts. Bake 30 minutes at 375°.

## **CREAM CHEESE BARS**

*Linda Wood*

- |                                  |                          |
|----------------------------------|--------------------------|
| 2 tubes Pillsbury crescent rolls | 1 C. sugar               |
| 2 (8 oz.) pkgs. cream cheese     | 1 tsp. vanilla           |
| 1 egg (separated)                | Cinnamon sugar (topping) |

Roll out 1 tube crescent rolls in 9 x 13-inch greased pan; press to fit. Blend cheese, 1 C. sugar, egg yolk, and vanilla. Spread on crust. Roll out 2nd tube crescent rolls and put over cream cheese mix. Beat egg white with fork; spread on top of crust. Sprinkle cinnamon sugar (1 tsp. cinnamon and ½ C. sugar) on top. Bake at 350° for 30 minutes. Cool; cut into bars.

## **DALE'S MISSISSIPPI MUD BARS**

*Dale Hall*

- |                        |                                  |
|------------------------|----------------------------------|
| 4 eggs (beaten)        | 1/8 tsp. salt                    |
| 2 C. sugar             | 1 tsp. vanilla                   |
| 2 sticks oleo (melted) | 1 C. coconut                     |
| ⅓ C. cocoa             | 1 (17 oz.) jar marshmallow creme |
| 1½ C. flour            |                                  |

Beat eggs and sugar. Add melted oleo, cocoa, flour, salt, and vanilla. Stir in coconut and spread in greased 10 x 15-inch jelly roll pan. Bake for 30 minutes at 350°. Spread jar of marshmallow creme on hot bars. Let set about 5 minutes; spread chocolate frosting on top. Cool. Serves 15-20.

## EASY BARS

*Julie Burge*

1 box One-step angel food  
cake mix

1 can cherry pie filling  
(or any kind)

Mix together. Pour into ungreased 10 x 15-inch pan. Bake at 350° for 30 minutes.

## GOOM BARS

*Anna Herrstrom*

1 (14 oz.) pkg. caramels

$\frac{1}{3}$  C. evaporated milk

$\frac{1}{3}$  C. evaporated milk

$\frac{1}{2}$  tsp. vanilla

1 (3 oz.) pkg. German chocolate  
cake mix

1 (6 oz.) pkg. semi-sweet  
chocolate chips

$\frac{1}{4}$  C. melted margarine

Melt caramels and  $\frac{1}{3}$  C. evaporated milk in top of double boiler, or in microwave; set aside. Combine cake mix, margarine,  $\frac{1}{3}$  C. milk, and vanilla; mix together. Press  $\frac{1}{2}$  of dough mixture in greased and floured 9 x 13-inch pan. Bake at 350° for 8 minutes. Sprinkle chocolate chips and caramel mix over baked crust. Crumble remaining dough mixture over top. Bake about 16 more minutes. Let cool for 20 minutes and serve.

## GRANOLA BARS

*Janell Disbrowe*

4 C. regular oats (uncooked)

$\frac{2}{3}$  C. butter (melted)

$\frac{1}{2}$  C. packed brown sugar

$\frac{1}{3}$  C. honey

1 egg (slightly beaten)

Salt

$\frac{1}{2}$  tsp. vanilla

1 C. pecans

1 C. raisins

Place oats in ungreased 10 x 15-inch jelly roll pan. Bake at 350° for 15 minutes, stirring every 5 minutes. Combine remaining ingredients and add oats; mix. Spread mixture evenly onto lightly greased jelly roll pan. Bake at 350° for 25 minutes. Cool completely and cut into bars.

## HEATH BAR BUTTER BRICKLES

*Kathy Vickers*

1 butter brickle cake mix  
2 cartons heavy whipping cream  
Heath bar(crushed)

Dry frosting mix  
Chocolate frosting

Make cake mix according to package directions. Mix dry frosting mix with 2 containers heavy whipping cream; put in refrigerator 5 minutes. Beat until stiff. Divide baked and cooled cake (partially frozen cake works well) into 3 pieces. On serving platter alternate cake and whipped cream mixture. Frost sides with chocolate frosting. Put whipped cream mixture on top. Sprinkle top with crushed Heath bar.

## LEMON-BUTTER SNOW BARS

*Sara Maniscalco*

### CRUST:

½ C. Land 'O Lakes sweet cream  
butter (softened)

¼ C. sugar  
1⅓ C. all purpose flour

### FILLING:

2 eggs  
¾ C. sugar  
2 T. all purpose flour

¼ tsp. baking powder  
3 T. Minute-Maid lemon juice  
Powdered sugar

Preheat oven to 350°. In 1½ quart mixer bowl combine crust ingredients. Mix on low speed 1 minute until blended. Pat into ungreased 8-inch square baking pan. Bake near center of oven for 15-20 minutes or until brown on edges. Meanwhile, prepare filling. Pour filling over partially baked crust. Return to oven 18-20 minutes or until set. Sprinkle with powdered sugar. Cool

## LEMON BARS

*Cassie Buckingham*

3 C. flour  
1½ C. butter  
4 eggs (beaten)

¾ C. powdered sugar  
1¾ C. sugar  
6 T. lemon juice

In 9 x 13-inch pan mix together flour, butter, and powdered sugar. Pat into pan and bake 15 minutes at 350°. Mix eggs, sugar, and lemon juice. Pour onto baked crust; return to oven and bake 17 more minutes. Let cool; cut into squares.

## LEMON BARS

*Christine Veeder  
Rachel Hubbeling*

- |                     |                      |
|---------------------|----------------------|
| ½ C. oleo           | 2 eggs (beaten)      |
| 1 C. flour          | 1 C. sugar           |
| ¼ C. powdered sugar | 2 T. flour           |
| 2 T. lemon juice    | ½ tsp. baking powder |

Mix oleo, flour, and powdered sugar. Pat in bottom of 8-inch square pan. Bake in moderate 350° oven for 15 minutes. Sift granulated sugar, 2 T. flour, and baking powder. Add eggs and lemon juice. Mix and pour on baked crust. Bake 25 minutes in 350° oven. Frost lightly with powdered sugar mixed with lemon juice.

## LEMON BARS

*Marilyn Ramey*

- |                     |                      |
|---------------------|----------------------|
| 1 C. butter         | ½ tsp. salt          |
| 2 C. flour          | 6 T. lemon juice     |
| ½ C. powdered sugar | 4 T. flour           |
| 4 eggs              | 1 tsp. baking powder |
| 2 C. sugar          |                      |

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S**

Mix and press butter, flour, and sugar in ungreased 9 x 13-inch pan. Bake at 350° for 20 minutes. Beat eggs; add sugar, salt, lemon juice, flour, and baking powder. Pour over top of hot baked layer. Bake at 350° for 30 minutes. Sprinkle top with powdered sugar; cut into squares.

## LOVE DREAMS

*Megan Hockett*

- |                        |   |
|------------------------|---|
| 1 C. water             | 1 (5 oz.) pkg. vanilla instant<br>pie & pudding filling |
| ½ C. margarine         | 3 C. milk   |
| 1 C. white wheat flour | 1 (8 oz.) pkg. cream cheese (soft)                      |
| 4 eggs                 | 1 (8 oz.) carton whipped topping                        |

Boil water and margarine together. Add flour; mix well. Remove from heat and beat in eggs 1 at a time; mix well between each. Bake at 400° for 30 minutes in 9 x 13-inch greased pan. Mix together pudding, milk, and cream cheese; beat well. Spread over cooled crust; let set 15 minutes. Top with whipped topping; drizzle with chocolate syrup. Makes approx. 18.

## LEMONY RAISIN OATMEAL BARS

*Sara Gardner*

- |  |                                 |
|--|---------------------------------|
| 2 C. raisins   | ¾ C. margarine or butter (soft) |
| 1 (14 oz.) can sweetened condensed milk (not evaporated) | 1½ tsp. vanilla extract         |
| 1 T. lemon juice   | 1 C. all purpose flour          |
| 1 T. grated lemon peel                                   | ½ tsp. baking soda              |
| 1½ C. packed brown sugar                                 | ¼ tsp. salt                     |
|  | 2½ C. oats                      |

Heat oven to 375°. In medium saucepan combine raisins, milk, lemon juice and peel. Cook over medium heat until mixture begins to bubble; cool. In mixer bowl combine brown sugar, margarine, and vanilla; beat until light and fluffy. Add flour, baking soda, and salt; mix well. Stir in oats, reserving 1½ C. crumb mixture. Press remainder firmly on bottom of greased 9 x 13-inch baking pan. Spread raisin mixture over crust to within ½-inch of edges. Top with reserved crumb mixture; press lightly. Bake 25-30 minutes or until golden brown; cool. Cut into bars; store covered at room temperature. Makes 24-36 bars.

## MAGIC BARS

*Mina Bielfelt*

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 stick margarine                | 1½ C. graham cracker crumbs       |
| 1 C. coconut                     | 1 (6 oz.) pkg. butterscotch chips |
| 1 (6 oz.) pkg. chocolate chips   | 1 C. English walnuts (chopped)    |
| 1 can Eagle Brand condensed milk |                                   |

Melt margarine in 9 x 13-inch pan. Sprinkle in cracker crumbs and add the following in order: coconut, butterscotch chips, chocolate chips, and walnuts. Pour canned milk over top and bake at 350° for 30 minutes. Cut into squares.

## MAGIC COOKIE BARS

*Kristen Crouthamel*

- |                             |                                |
|-----------------------------|--------------------------------|
| ½ C. melted butter (oleo)   | 1½ C. graham cracker crumbs    |
| 1 C. chopped walnuts (opt.) | 1 (6 oz.) pkg. chocolate chips |
| 1½ C. coconut               | 1½ C. sweetened condensed milk |

Pour oleo into bottom of 9 x 13 x 2-inch jelly roll pan. Sprinkle crumbs evenly, then nuts, chocolate chips, and coconut. Pour sweetened condensed milk over top. Bake at 350° for 25 minutes until lightly browned. Cool in pan 15 minutes; cut into bars!

## OATMEAL BARS

*Alicia Irons*

- |                      |                    |
|----------------------|--------------------|
| 4 C. oatmeal         | 1 C. white sugar   |
| 1 C. oleo            | 1 C. brown sugar   |
| 1 C. chocolate chips | ½ C. peanut butter |

Mix oatmeal, both sugars, and oleo and press in 11 x 15-inch cookie sheet. Bake 15 minutes at 350° (will look undone). For Frosting: Melt chocolate chips and peanut butter; frost bars.

## OATMEAL APPLESAUCE BARS

*Catherine Huffman*

- |                  |                          |
|------------------|--------------------------|
| ½ C. oleo        | 1½ C. flour              |
| 1 C. brown sugar | 1 C. oatmeal             |
| 1 egg            | 1 tsp. soda              |
| 1 C. applesauce  | ½ tsp. nutmeg            |
| 1 tsp. vanilla   | 1 tsp. cinnamon          |
|                  | ½ C. chopped nuts (opt.) |

Preheat oven to 350°. Combine oleo, sugar, egg, and applesauce. Add oatmeal and dry ingredients. Stir in vanilla and spread in greased 9½ x 13-inch pan. Bake 20-25 minutes. Ice while warm with powdered sugar icing to form glaze.

## O'HENRY BARS

*Wanda Evers*

- |                       |                                |
|-----------------------|--------------------------------|
| ¾ C. butter (melted)  | 3 tsp. vanilla                 |
| 1 C. brown sugar      | 1 (6 oz.) pkg. chocolate chips |
| 4 C. quick oatmeal    | ⅔ C. peanut butter             |
| ½ C. white Karo syrup |                                |

Combine first 5 ingredients. Bake 14 minutes at 350° in 9 x 13-inch pan. Melt chocolate chips and peanut butter; pour over bars when they come from oven. Cool and cut into squares.

## PEANUT BUTTER RICE KRISPIE BARS

*Julie Bjstrom*

- |                    |                                   |
|--------------------|-----------------------------------|
| 1 C. corn syrup    | 6 C. Rice Krispies                |
| 1 C. sugar         | 1 (6 oz.) pkg. chocolate chips    |
| 1 C. peanut butter | 1 (6 oz.) pkg. butterscotch chips |

Mix corn syrup and sugar on medium heat until bubbly; remove from heat. Add rest of ingredients and put in 9 x 13-inch pan. Let set in refrigerator for 30 minutes.

## PECAN PIE BARS

*Joey Weber*

### CRUST:

- |            |                       |
|------------|-----------------------|
| 3 C. flour | 1 C. Mazola margarine |
| ½ C. sugar | ½ tsp. salt           |

### FILLING:

- |                                  |                         |
|----------------------------------|-------------------------|
| 4 eggs (slightly beaten)         | 3 T. margarine (melted) |
| 1½ C. corn syrup (light or dark) | 1½ tsp. vanilla         |
| 1½ C. sugar                      | 2½ C. chopped pecans    |

Grease bottom and sides of 10 x 15 x 1-inch baking pan. For Crust: In large bowl, with mixer at medium speed, beat flour, sugar, margarine, and salt until mixture resembles coarse crumbs. Press firmly and evenly into pan. Bake in 350° oven 20 minutes. While crust is baking, prepare filling: In large bowl, stir eggs, corn syrup, sugar, margarine, and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake in 350° oven 25 minutes or until set. Cool on wire rack.

## PINEAPPLE BROWNIES

*Clarence Wisecup*

- |   |                    |
|---|--------------------|
| 1 can crushed pineapple<br>(partly drained) | 1¾ C. sifted flour |
| 2 eggs                                      | 1¾ C. brown sugar  |
|   | 1 tsp. soda        |

Mix together and put on cookie sheet. Bake at 350° for 30 minutes.

## RAISIN BARS

Joy Hill  
Eric Nelson

- 1 spice cake mix
- 4 eggs
- 1 can raisin pie filling

Mix ingredients and pour into well greased sheet cake pan. Bake at 350° for 20-25 minutes. ½ C. nuts may be added. Use cream cheese frosting.

## PUMPKIN PIE SQUARES

Connie Bushore

### CRUST:

- 1 C. flour
- ½ C. oatmeal
- ½ C. butter
- ½ C. brown sugar

### FILLING:

- 2 C. pumpkin
- 2 eggs (beaten)
- 1 C. evaporated skim milk
- ¾ C. sugar
- 1¾ tsp. pumpkin pie spice

### TOPPING:

- ½ C. chopped pecans
- 2 T. butter
- ½ C. brown sugar

Mix crust until crumbly; press into 9 x 13-inch pan. Bake crust at 350° for 15 minutes. For Filling: Mix ingredients; pour over crust. Bake at 350° for 20 minutes. Sprinkle topping over filling. Bake at 350° for 15-20 minutes or until knife inserted in center comes out clean. Serve with whipped topping.

## RICE KRISPIE BARS

Deb Huftalin

- 1 C. white syrup
- 5 C. Rice Krispies cereal
- 1 C. white sugar
- 1 C. chocolate chips
- 1 C. creamy peanut butter
- 1 C. butterscotch chips

Heat first 3 ingredients until they boil. Add Rice Krispies. Spoon into 9 x 13-inch pan. Heat chocolate and butterscotch chips on low until melted. Pour and spread over bars.

## PUMPKIN BARS

*Jackie Wickman*

*Amy Nystrom*

*Katy Lange*

*Elaine Wilson*

- |              |                      |
|--------------|----------------------|
| 1 C. oil     | 2 C. flour           |
| 2 C. sugar   | 2 tsp. baking powder |
| 2 C. pumpkin | 1 tsp. soda          |
| 4 eggs       | ½ tsp. salt          |
|              | 2 tsp. cinnamon      |

### FROSTING:

- |                             |                      |
|-----------------------------|----------------------|
| 1 (3 oz.) pkg. cream cheese | 1 T. milk            |
| 1 tsp. vanilla              | 1¾ C. powdered sugar |
| ¾ stick margarine           |                      |

Cream together oil, sugar, pumpkin, and eggs. Combine flour, baking powder, soda, salt, and cinnamon. Add flour mixture to pumpkin mixture. Spread on cookie sheet and bake 30 minutes at 350°. Frost.

## RICE KRISPIE BARS

*Scott Blaha*

- |                    |                                   |
|--------------------|-----------------------------------|
| 1 C. white sugar   | 1 (6 oz.) pkg. butterscotch chips |
| 1 C. white syrup   | 1 (12 oz.) pkg. chocolate chips   |
| 6 C. Rice Krispies | 12 ozs. peanut butter             |

### FROSTING:

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 (6 oz.) pkg. butterscotch chips | 1 (12 oz.) pkg. chocolate chips |
|-----------------------------------|---------------------------------|

Bring sugar and syrup to a boil; remove from heat. Add Rice Krispies and peanut butter. Mix and press into 9 x 13-inch buttered pan. For Frosting: Melt chips together and spread on cereal mixture. Let stand until it hardens.

**RHUBARB DREAM BARS***Roberta Linn**Nicole Swift***CRUST:**

1½ C. flour

½ C. powdered sugar

¾ C. butter or margarine

**TOPPING:**

3 eggs

6 T. flour

1½ C. sugar

1 tsp. salt

3 C. finely chopped raw rhubarb

For Crust: Blend crust ingredients together; press into 9 x 13-inch pan. Bake at 350° for 15-20 minutes, until lightly browned around edges. For Topping: Mix together eggs, flour, sugar, and salt. Add rhubarb and spoon onto crust. Bake 35 minutes at 350°.

**SALTED NUT ROLL BARS***Deanna Kudrna**Janette Shreve*

1 yellow cake mix

⅓ C. softened oleo

1 egg

3 C. mini marshmallows

**TOPPING:**

⅔ C. Karo syrup

¼ C. oleo

1 (12 oz.) pkg. peanut butter chips

2 tsp. vanilla

2 C. salted peanuts

2 C. Rice Krispies

Mix together cake mix, softened oleo, and egg. Press into 9 x 13 (not greased) pan. Bake at 350° for 13 minutes. Remove and cover with mini marshmallows; return to oven for 3 minutes. Remove and let stand while preparing topping: Heat Karo syrup, oleo, and peanut butter chips just long enough to melt chips. Stir in rest of ingredients; spoon over marshmallows. Cool, cut, and serve.

## SCOTCHEROOS

*Janella Patterson*

3/4 C. brown sugar  
3/4 C. light corn syrup

3/4 C. peanut butter  
6 C. Rice Krispie cereal

### FROSTING:

3/4 C. chocolate chips

3/4 C. butterscotch chips

In 3 quart saucepan, combine brown sugar and corn syrup; heat only until mixture begins to bubble. Remove from heat; add peanut butter and stir. Add Rice Krispie cereal; stir. Spread in lightly greased 9 x 13-inch pan. For Frosting: Melt chocolate and butterscotch chips together for 2-3 minutes at 80% power in microwave. Spread on cereal mixture, cool, and cut.

## SCOTCH-A-ROOS

*Deborah Rowles*

12 C. Rice Krispies  
2 C. white Karo syrup  
2 C. white sugar

2 C. peanut butter  
1 (12 oz.) pkg. semi-sweet  
chocolate chips  
1 (12 oz.) pkg. butterscotch chips

Mix syrup and sugar together in microwavable dish, on high for 4 minutes. Pour into large mixing bowl; add peanut butter and stir until melted. Add Rice Krispies, stirring to coat well. Spray 10 x 15-inch cookie sheet with nonstick spray. Pour Rice Krispie mixture onto cookie sheet and press out evenly. In double boiler melt chocolate and butterscotch chips together. Pour over Rice Krispies and allow to set.

## SCOTCHAROOS

*Ron Fehr*

1 C. sugar  
1 C. corn syrup

2 C. peanut butter  
5 C. Rice Krispies

### TOPPING:

3/4 pkg. chocolate chips

3/4 pkg. butterscotch chips

Cook sugar, syrup, and peanut butter over medium heat in large saucepan. When thoroughly mixed add Rice Krispies. Put mixture into buttered 9 x 13-inch cake pan; spread and let cool. For Topping: In separate pan melt together chocolate and butterscotch chips. Frost bars and put into refrigerator to let harden.

## SCOTCHEROOS

*Sue Bartine  
Darcy Dohrman  
Cassie Buckingham*

- 1 C. white syrup
- 1 C. peanut butter

- 1 C. white sugar
- 5-6 C. Rice Krispies

### ICING:

- 1 C. chocolate chips
- 1 C. butterscotch chips

Bring syrup and sugar to boil. Remove from heat and stir in peanut butter; stir in cereal. Press into greased 9 x 13-inch cake pan; allow to set. Melt chips on low heat and spread on mixture.

## SEVEN LAYER BARS

*Evanelle Erickson*

- 1 stick margarine
- 1 tsp. vanilla
- 1 C. graham cracker crumbs
- 1 C. coconut

- 1 (16 oz.) pkg. chocolate or butterscotch chips
- 1 can Eagle Brand condensed milk
- 1 C. nuts

Mix melted margarine and vanilla in 9 x 13-inch pan. Sprinkle other ingredients on by layers. Bake in 350° oven for 30 minutes. Cool and refrigerate.

## SEVEN LAYER COOKIES

*Richard Cleaveland*

- ¼ lb. butter
- 1 C. crushed graham crackers
- 1 C. coconut
- 1 (6 oz.) pkg. chocolate chips

- 1 (6 oz.) pkg. peanut butter chips
- 1 can Eagle Brand milk
- 1 C. pecans (chopped)

Melt butter in 9 x 13-inch pan. Add rest by layers as given. Bake 30 minutes in 350° oven. Cut into small squares when cool.

**B  
A  
R  
S**

## SPECIAL K BARS

*Dawn Baethke*

- |                       |                          |
|-----------------------|--------------------------|
| 1 C. sugar            | 6 C. Special K cereal    |
| 1 C. white corn syrup | ½ bag butterscotch chips |
| 1½ C. peanut butter   | ½ bag chocolate chips    |

Put cereal in large bowl. Mix corn syrup and sugar together in saucepan; boil over high heat. Once the mixture boils, add peanut butter; stir until lumps are gone. Pour mixture into bowl and mix well with cereal. Spread mixture into 8 x 10-inch cake pan; let cool. While cooling, put butterscotch and chocolate chips in saucepan; let set on low heat for 5 minutes or until chips begin to melt. Turn heat to medium; stir until all chips are melted. When melted spread over cereal; let cool in refrigerator 10 minutes (or eat warm).

## TREASURE BARS

*Carolyn Meter*

### CRUST:

- |                  |           |
|------------------|-----------|
| 1 C. flour       | ½ C. oleo |
| ½ C. brown sugar |           |

### FILLING:

- |                        |                      |
|------------------------|----------------------|
| 1 C. brown sugar       | ¼ tsp. baking soda   |
| 2 slightly beaten eggs | ¼ tsp. baking powder |
| 1 tsp. vanilla         | 1 C. chopped nuts    |
| 1 T. flour             | 1 C. coconut         |
| ¼ tsp. salt            | 1 C. chocolate chips |

Combine first 3 ingredients (mix flour and sugar; cut in butter). Press into 9 x 13-inch pan. Bake at 350° for 10 minutes. Beat eggs. Add brown sugar and beat until light and fluffy. Add vanilla and dry ingredients. Stir in nuts, coconut, and chips. Spread over baked crust. Bake 15-20 minutes. Cool and cut.

## **YABBA-DABBA DOO SQUARES**

*Summer Lettington*

¼ C. butter  
3 C. Fruity Pebbles

3 C. mini marshmallows

Melt butter. Add marshmallows and cereal. Remove from heat. Press mixture into greased 8-inch square pan. Chill 1 hour. Cut into squares. Store in cool place. Makes 16 squares. Recipe may be doubled and pressed into greased 9 x 13-inch pan.

## **— COOKIES —**

### **ALMOND BARK COOKIES**

*Summer Lettington*

2 lbs. almond bark  
1 C. chunky peanut butter  
2 C. dry roasted peanuts

3 C. Rice Krispies  
2 C. mini marshmallows

Melt almond bark and peanut butter. Pour over remaining ingredients. Drop by spoonful on waxed paper.

### **ALMOND BARK COOKIES**

*Kristin Bailey*

1½ lbs. vanilla almond bark  
¾ C. chunky peanut butter

3 C. Rice Krispies  
1¼ C. mini marshmallows

Melt almond bark and peanut butter. Pour over Rice Krispies and marshmallows. Drop by spoonful onto waxed paper.

*In 1973, saddle shoes were very popular.*

## BEAVER DAMS

Dan Kudron

- 1 (12 oz.) pkg. butterscotch chips
- 1 bag chow mein noodles
- 1 (6 oz.) pkg. chocolate chips

Melt butterscotch chips with chocolate chips. Mix with 3 C. chow mein noodles. When noodles are coated, drop into piles onto waxed paper to cool.

## BROWN SUGAR COOKIE

Carol Hammen

- 1 C. shortening
- 3 C. brown sugar
- 2 eggs
- 4 T. cold water
- 1 tsp. soda
- 3½ C. sifted flour
- 1 tsp. vanilla

Roll in little balls (about a teaspoon full). Press down with water glass that has been dipped in sugar. Bake until done in 400° oven.

## BUTTERSCOTCH COOKIES

Amy Page

- ½ C. brown sugar
- ½ C. white sugar
- ¾ C. butter
- 2 eggs
- 1 tsp. soda
- 2 tsp. baking powder
- 2¾ C. flour
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 tsp. almond flavor

Roll in ball the size of a walnut. Press down with hand and criss-cross with fork.

*1979 New School Rules: No one in school without a pass between 8:00 a.m. and 8:15 a.m.; No loitering or eating in the school parking lot; no one could drive in front of school during lunch.*

## CARROT COOKIES

Katie Wittrock

1 C. shortening  
1 C. cooked mashed carrots  
1 tsp. vanilla  
2 tsp. baking powder

$\frac{3}{4}$  C. sugar  
1 egg  
2 C. flour  
 $\frac{1}{2}$  tsp. salt

ICING:  
Juice from orange half  
1 T. butter

1 C. powdered sugar

For Cookies: Mix ingredients and drop by teaspoon onto cookie sheet. Bake about 20 minutes at 350°. Mix icing ingredients; frost cookies while warm.

## CHOCOLATE TURTLES

Dan Kudron

4 (1 oz.) squares baking chocolate  
1 C. margarine  
4 eggs  
 $\frac{1}{2}$  C. sugar  
2 C. flour

2 tsp. vanilla  
 $\frac{1}{2}$  C. sugar  
6 T. milk  
6 T. margarine  
 $\frac{1}{2}$  C. chocolate chips

FROSTING:  
 $\frac{1}{2}$  C. sugar  
6 T. milk

6 T. margarine  
 $\frac{1}{2}$  C. chocolate chips

Melt the 4 chocolate squares with margarine. Beat eggs, sugar, flour, and vanilla. Mix all together. Drop onto waffle iron from teaspoon. Bake approximately  $1\frac{1}{2}$  minutes on medium temperature. For Frosting: Mix sugar, milk, and margarine. Boil  $\frac{1}{2}$  minute. Remove from stove and add chocolate chips.

*The first Homecoming alumni tea was served in 1951.*

## THE BEST CHOCOLATE CHIP COOKIES

*Jerad Smith*

- |                       |                        |
|-----------------------|------------------------|
| 1 C. vegetable oil    | 1 tsp. baking soda     |
| ½ C. margarine        | 1 tsp. cream of tartar |
| ½ C. shortening       | 1 tsp. salt            |
| 1 C. granulated sugar | 1 C. oatmeal           |
| 1 C. brown sugar      | 1 C. Rice Krispies     |
| 1 egg                 | ¾ C. coconut           |
| ¾ tsp. vanilla        | 2 C. chocolate chips   |
| 3½ C. flour           |                        |

Preheat oven to 350°. Cream margarine and shortening together using electric mixer. Add vegetable oil and mix well. Add granulated sugar and brown sugar. Mix until smooth. In small bowl, beat together egg and vanilla. Add to margarine mixture; mix well. Sift flour, baking soda, cream of tartar, and salt together. Add gradually to margarine mixture; mix well. Stir in oatmeal, Rice Krispies, coconut, and chocolate chips. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 10 minutes or until golden brown. Makes 4-5 dozen.

## CHEWY CHOCOLATE CHIP COOKIES

*Tina Saunders*

- |                  |                      |
|------------------|----------------------|
| 1 C. margarine   | 1 tsp. baking soda   |
| 1 C. brown sugar | 1 tsp. baking powder |
| 1 C. white sugar | 1 tsp. vanilla       |
| 2 eggs           | 1 C. oatmeal         |
| 2 C. flour       | 1 C. chocolate chips |

Cream together margarine and sugar. Add eggs; blend well. Add flour, soda, and baking powder; mix well. Add vanilla and oatmeal. Mix well. Then add chocolate chips; mix until all blended. Bake at 350° for 10 minutes or until golden brown. Do not over bake.

## CHOCOLATE CHIP COOKIES

*Scott Miller*

- |                        |                                 |
|------------------------|---------------------------------|
| 2¼ C. flour            | ¾ C. brown sugar                |
| 1 tsp. soda            | 1 tsp. vanilla                  |
| 1 tsp. salt            | ½ tsp. water                    |
| 1 C. butter (softened) | 2 eggs                          |
| ¾ C. white sugar       | 1 (12 oz.) pkg. chocolate chips |

Sift together flour, soda, and salt; set aside. Mix together butter, sugars, vanilla, and water. Add eggs and mix well. Slowly add flour mixture and stir in chocolate chips. Drop by teaspoonsful onto cookie sheet. Bake at 375° for 10-12 minutes.

## CHOCOLATE CHIP COOKIES

*Josh Anderson*

- |                                 |                   |
|---------------------------------|-------------------|
| 3 C. brown sugar                | 1 C. Crisco       |
| 5 C. flour                      | 1 tsp. salt       |
| 1 tsp. baking powder            | 2 tsp. soda       |
| 4 eggs                          | 2 tsp. vanilla    |
| 2 C. sour cream                 | 2 C. chopped nuts |
| 1 (12 oz.) bags chocolate chips |                   |

Mix well and bake at 350° until golden brown.

## CHOCOLATE CHIP COOKIES

*Jenny Meiborg*

- |                        |                                 |
|------------------------|---------------------------------|
| 1½ C. sifted flour     | 1 C. sugar                      |
| 1 tsp. baking soda     | 1 large egg                     |
| 1 tsp. ground cinnamon | 1 tsp. vanilla extract          |
| 1 C. butter (softened) | 1½ C. old-fashioned rolled oats |
| ½ C. light brown sugar | 1 C. chocolate chips            |

Mix flour, baking soda, and cinnamon together. Beat together butter, brown sugar, and sugar at medium speed until light and fluffy. At low speed beat in flour mixture until blended. Fold in oats and chocolate chips. Cover with plastic wrap; chill 1 hour. Preheat oven to 350°. Grease 2 baking sheets. Shape dough into 1-inch balls. Place cookies 2-inches apart, on prepared baking sheets. Flatten each cookie slightly. Bake cookies for 10-12 minutes until lightly brown around the edges. Transfer baking sheets to wire racks to cool slightly. Transfer cookies to racks to cool completely.

## CHOCOLATE CHIP OATMEAL COOKIES

*Michelle E. Johnson*

- |                      |                                 |
|----------------------|---------------------------------|
| 1 1/8 C. shortening  | 2 1/4 C. sifted flour           |
| 1 1/8 C. sugar       | 1 1/2 tsp. salt                 |
| 1 1/8 C. brown sugar | 1 1/2 tsp. soda                 |
| 3 eggs               | 3 C. rolled oats                |
| 1 1/2 tsp. hot water | 1 (12 oz.) pkg. chocolate chips |
| 1 1/2 tsp. vanilla   |                                 |

Cream shortening and sugars; add eggs and beat well. Add hot water and vanilla. Add flour sifted with salt and soda. Add rolled oats, chocolate chips and drop from teaspoonsful onto greased cookie sheet. Bake at 375° for 8 minutes.

## CHOCOLATE CHIP OATMEAL COOKIES

*Jessica Anderson*

- |                                  |   |
|----------------------------------|---|
| 1 1/4 C. margarine (softened)    | 1 tsp. baking soda                            |
| 3/4 C. firmly packed brown sugar | 1 1/2 C. flour                                |
| 1/2 C. granulated sugar          | 1 tsp. salt                                   |
| 1 egg                            | 3 C. oats (uncooked)                          |
| 1 tsp. vanilla                   | 1 (12 oz.) pkg. semi-sweet<br>chocolate chips |
| 3/4 C. chopped nuts (optional)   |   |

Heat oven to 375°. Beat together margarine and sugars until light and fluffy. Beat in egg and vanilla. Gradually add combined flour, baking soda, and salt, mixing until thoroughly blended. Stir in oats, chocolate chips, and nuts. Drop by rounded teaspoonsful onto ungreased cookie sheet. Bake 9-11 minutes. Cool 1 minute on cookie sheet; remove to wire cooling rack. Store in tightly covered container. Makes 6 dozen cookies.

*Coach Merle Harris called the 6 foot, 6 inch '69 senior  
Roger Martin one of Boone High's best all around athletes.*

**CHOCOLATE CHIP-PEANUT BUTTER COOKIES***Jon Temple*

1/3 C. margarine	1 C. flour
1/2 C. peanut butter	1 tsp. baking powder
1 C. sugar	1/4 tsp. salt
1/4 C. brown sugar	1 (6 oz.) pkg. chocolate chips
2 eggs	1/2 tsp. vanilla

Beat together margarine, peanut butter, sugar, and brown sugar. Add eggs 1 at a time; beat well. Add flour, baking powder, and salt to mixture. Add chocolate chips and vanilla; drop by spoonful onto cookie sheet. Bake at 375° for 8-10 minutes.

**CHOCOLATE-CHIP OATMEAL COOKIES***Brendan Hesser*

1 1/2 C. shortening	2 tsp. salt
1 1/2 C. brown sugar	2 tsp. soda
1 1/2 C. white sugar	1 (12 oz.) pkg. chocolate chips
3 C. flour	2 1/2 C. oatmeal
4 eggs	1 C. nutmeats (optional)
2 tsp. vanilla	

After creaming sugar with shortening, add eggs and vanilla. Gradually work in mixture of flour, salt, and soda. Finally, stir in chocolate chips and oatmeal (and nuts if desired). Batter will be stiff. Drop by spoonful onto cookie trays. Bake at 350° for approximately 10 minutes. Makes 7 dozen cookies.

**CHOCOLATE CHIP PUDDING COOKIES***Brooke Anderson*

2 1/4 C. unsifted flour	1 pkg. Jello instant chocolate pudding
1 tsp. soda	1 tsp. vanilla
1 C. margarine (soft)	2 eggs
3/4 C. brown sugar	1 (12 oz.) pkg. chocolate chips
1/4 C. white sugar	

Mix flour and soda. Combine butter, sugars, pudding, and vanilla. Beat until smooth. Beat in eggs and add flour mixture. Batter will be stiff. Add in chocolate chips and bake 8-10 minutes at 375°. Makes 7 1/2 dozen cookies.

## ULTIMATE CHOCOLATE CHIP COOKIES

Lorie Ahrens

¾ C. butter flavor Crisco  
1¼ C. firmly packed light  
brown sugar  
2 T. milk  
1 T. vanilla  
1 egg

1¾ C. all purpose flour  
1 tsp. salt  
¾ tsp. baking soda  
1 C. semi-sweet chocolate chips  
1 C. coarsely chopped  
pecans (optional)

Heat oven to 375°. Place sheets of foil on counter top for cooling cookies. Combine butter flavor Crisco, brown sugar, milk, and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat egg into creamed mixture. Combine flour, salt, and baking soda. Mix into creamed mixture, just until blended. Stir in chocolate chips and pecan pieces. Drop rounded tablespoonsful of dough 3-inches apart onto ungreased baking sheet. Bake 1 baking sheet at a time at 375° for 8-10 minutes for chewy cookies, or 11-15 minutes for crispy cookies. DO NOT OVER BAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

## CHOCOLATE CHOCOLATE CHIP COOKIES

Jessie Fehr

1 (12 oz.) pkg. semi-sweet  
chocolate pieces (divided in  
half)  
2 C. unsifted flour  
½ tsp. baking soda  
¼ tsp. salt

¾ C. sugar  
½ C. real mayonnaise  
2 tsp. vanilla  
1 C. chopped nuts  
2 eggs

Melt 1 C. chocolate pieces. In small bowl, stir together flour, baking soda, and salt. In large bowl, with mixer at high speed, beat together eggs, sugar, real mayonnaise, and vanilla for 2 minutes. Reduce speed to low; beat in half of melted chocolate pieces and flour mixtures until well mixed. With wooden spoon stir in other half of chocolate pieces and nuts. Drop by rounded teaspoonsful 2-inches apart on ungreased cookie sheet. Bake in 375° oven 8-10 minutes or until lightly browned. Immediately transfer to wire rack; cool. Makes about 5½ dozen.

**CHOCOLATE CHIP OATMEAL COOKIES***Corky Anderson*

- |                    |                                 |
|--------------------|---------------------------------|
| 1½ C. flour        | 1 tsp. vanilla                  |
| 1 tsp. baking soda | ½ tsp. water                    |
| 1 tsp. salt        | 2 eggs                          |
| 1 C. margarine     | 2 C. uncooked minute oats       |
| ¾ C. sugar         | 1 (12 oz.) pkg. chocolate chips |
| ¾ C. brown sugar   |                                 |

Sift together flour, baking soda, and salt. Blend margarine, sugar, brown sugar, vanilla, and water. Beat in eggs. Add flour mixture and uncooked oats. Stir in chocolate chips. Drop from teaspoon onto greased cookie sheet. Bake 5-10 minutes at 350°. Yields 4-5 dozen.

**CHOCOLATE CRUMBLE BARS***Lisa Keely*

- |                           |                      |
|---------------------------|----------------------|
| ½ C. margarine (softened) | ¾ C. flour           |
| ¾ C. sugar                | 2 tsp. cocoa         |
| 2 eggs                    | ¼ tsp. salt          |
| 1 tsp. vanilla            | ¼ tsp. baking powder |
| 2 C. mini marshmallows    | 1 C. chocolate chips |
| 1 C. chunky peanut butter | 1½ C. Rice Krispies  |

Preheat oven to 350°. Grease and flour 9 x 13-inch cake pan. Cream margarine and sugar together; add eggs and vanilla. Add dry ingredients; mix together well. Spread into pan and bake 10-15 minutes. Sprinkle with 2 C. mini marshmallows; bake 3 minutes. Melt chocolate chips in microwave bowl for 1 minute; stir; cook 1 minute more. Add peanut butter; stir and heat again for 30 seconds. Pour over Rice Krispies. Pour over marshmallows. Chill; enjoy.

**CHOCOLATE COOKIES***Jed Hammen*

- |                 |                      |
|-----------------|----------------------|
| 1 C. sugar      | 2 tsp. baking powder |
| ½ C. shortening | ½ C. cocoa           |
| ½ C. milk       | 2 eggs               |
| 2 C. flour      | Add raisins          |
| ¼ tsp. salt     |                      |

Drop from spoon on greased pan. Bake in quick 350° oven.

## UNBAKED CHOCOLATE COOKIES

*Sandy Foltz*

- |                 |                              |
|-----------------|------------------------------|
| 2 C. sugar      | ½ C. peanut butter           |
| ⅓ C. cocoa      | 3 C. quick oatmeal           |
| ½ C. milk       | 1 tsp. vanilla               |
| ¼ lb. margarine | ⅓ C. chopped nuts (optional) |

Mix first 4 ingredients together over medium heat. Boil 1 minute, stirring constantly. Turn heat off. Stir peanut butter into hot mixture until thoroughly dissolved. Add remaining ingredients and mix well. Drop mixture by teaspoon onto waxed paper. Let cool. Makes about 4 dozen.

## CHOCOLATE CRUNCH COOKIES

*Amy Page*

- |                        |                       |
|------------------------|-----------------------|
| 1 C. shortening        | 1 C. brown sugar      |
| 2 eggs                 | ½ C. white sugar      |
| 1 tsp. vanilla         | 2½ C. flour (sifted)  |
| ¼ tsp. salt            | 1 tsp. soda           |
| 1 pkg. chocolate chips | ½ C. chopped nutmeats |

Cream shortening and sugar. Add well beaten eggs. Add soda dissolved in 2 tsp. hot water. Add flour and salt. Add nuts, chocolate chips, and vanilla; mix well. Drop by spoonful onto greased baking sheet and bake at 375° for about 15 minutes.

## CHOCOLATE GRAHAM CRACKER COOKIES

*Mario Pagni*

- |                              |                                |
|------------------------------|--------------------------------|
| 1 cube butter or margarine   | 1 C. coconut                   |
| 1½ C. graham cracker crumbs  | 1 can sweetened condensed milk |
| 1 small pkg. chocolate chips |                                |

Place butter cube in 9 x 13-inch pan. Preheat oven to 350°. Place pan in oven to melt butter. Once butter is melted, spread graham cracker crumbs over melted butter. Spread the chocolate chips over cracker crumbs. Spread coconut over chocolate chips. Slowly pour condensed milk over coconut, trying to cover the whole pan. Bake for 25 minutes at 350°.

**CHOCOLATE MERINGUES***Carol Hammen*

- |                     |                        |
|---------------------|------------------------|
| 2 egg whites        | 2 C. Cornflakes        |
| 1 C. powdered sugar | ½ pkg. chocolate chips |
| 1 C. coconut        | 1 tsp. vanilla         |

Drop on greased cookie sheet; bake in 300° oven until light brown.

**CHOCOLATE NO-BAKE COOKIES***Lila Carpenter*

- |             |                    |
|-------------|--------------------|
| 2 C. sugar  | 3 C. oatmeal       |
| ½ C. cocoa  | ½ C. coconut       |
| ½ C. milk   | ½ C. peanut butter |
| ¼ C. butter | 1 tsp. vanilla     |

In saucepan mix sugar, cocoa, milk, and butter; bring to a boil for 1 minute stirring constantly. Remove from stove. Add oatmeal, coconut, peanut butter, and vanilla; mix well. Immediately drop by teaspoonsful onto waxed paper.

**CHOCOLATE OATMEAL COOKIES***Jason Nystrom*

- |                 |                      |
|-----------------|----------------------|
| ¼ C. shortening | ¼ C. flour           |
| 2 C. sugar      | 1 tsp. salt          |
| 2 eggs          | 2 tsp. baking powder |
| ½ C. cocoa      | 3 C. oatmeal         |

Cream together shortening and sugar until fluffy. Add eggs and blend well. Mix in remaining ingredients. Bake at 350° for 10 minutes.

**CHOCOLATE PEANUT BUTTER CRACKERS***Charlotte Downey*

- |                    |               |
|--------------------|---------------|
| Townhouse crackers | Peanut butter |
| Chocolate bark     |               |

Spread peanut butter between crackers. Heat chocolate in microwave. Dip crackers in melted chocolate.

## CHOCOLATE OATMEAL COOKIES

*Bev Neely*

- |                  |                      |
|------------------|----------------------|
| 2 C. sugar       | 1/2 C. peanut butter |
| 1/2 C. milk      | 1 tsp. vanilla       |
| 1/3 C. dry cocoa | 3 C. quick oatmeal   |
| 1/2 cube butter  | 1/4 C. coconut       |

Mix together in saucepan, sugar, milk, cocoa, and butter. Bring to boil for 1 minute. Mix peanut butter, vanilla, oatmeal, and coconut. Add to liquid mixture; mix thoroughly. Drop by spoonful onto waxed paper and let stand until set. No baking. Note: For variation, use chunky peanut butter, nuts, or chopped candied cherries.

## CHOCOLATE PARTY COOKIES

*Scott Miller*

- |                        |                               |
|------------------------|-------------------------------|
| 1/2 stick butter       | 1/2 tsp. salt                 |
| 2 C. sugar             | 3 C. oatmeal                  |
| 1/2 C. milk            | 2 tsp. vanilla                |
| 2 sq. baking chocolate | 2 T. peanut butter (optional) |

Bring first 5 ingredients to boil for 1 1/2 minutes. Add oatmeal and vanilla. Drop by teaspoon onto waxed paper; let set until firm.

## CHOCOLATE SCOTCHEROOS

*Laurie Newbrough*

- |                      |                         |
|----------------------|-------------------------|
| 1 C. sugar           | 1 C. corn syrup         |
| 1/2 C. peanut butter | 6 C. Rice Krispies      |
| 1 C. chocolate chips | 1 C. butterscotch chips |

Combine sugar and corn syrup. Cook over moderate heat, stirring frequently, until it bubbles. Remove and stir in peanut butter. Mix well and add Rice Krispies. Press into 9 x 13-inch pan. Frost with chocolate chips and butterscotch chips melted.

## CHOCOLATE WAFFLE COOKIES

*Clayton Chapman*

- 1½ C. sugar
- 1 C. oleo
- 4 eggs
- 2 tsp. vanilla
- 2 C. flour
- ½ C. cocoa
- Dash of salt
- 1 container chocolate frosting

Cream sugar and oleo; beat in eggs and vanilla. Add dry ingredients and mix well. Bake in heated waffle iron, dropping by rounded teaspoonful. Bake 1-2 minutes (watch closely); frost.

## CHRISTMAS WREATH COOKIES

*Megan Schonhorst*

- 30 large marshmallows
- ½ stick margarine
- ½ tsp. green food color
- 3½ C. Cornflakes
- ½ C. coconut (optional)
- Red hots

Melt marshmallows and margarine together. Mix food coloring in well. Add Cornflakes and coconut to marshmallow mixture. Shape into wreath shapes on waxed paper; dot wreaths with red hots.

## CHRISTMAS COOKIES

*Fran Miller*

- 1½ C. brown sugar
- 1 C. butter
- 3 eggs
- 1 tsp. baking soda (dissolved in 3 T. hot water)
- 1 lb. chopped dates
- 1 lb. raisins
- 1 lb. chopped nuts (or use 1 lb. fruit-cake mix)
- 3 C. flour

Cook raisins in water for 3 minutes; drain. Cream together brown sugar, butter, and eggs until smooth. Add baking soda dissolved in hot water. Slowly add flour and mix well. Slowly add chopped dates, cooked raisins, and chopped nuts. Drop by small amounts on greased cookie sheet 1 to 2-inches apart. Bake 15 minutes in 325-350° oven. Store in covered container.

## CHRISTMAS SUGAR COOKIES

*Orvie Johnson*

- |                        |                       |
|------------------------|-----------------------|
| 2 eggs                 | 1 tsp. baking soda    |
| 1 C. oil               | 4½ C. flour           |
| 1 C. powdered sugar    | 1 C. granulated sugar |
| 1 T. vanilla           | 1 C. oleo             |
| 1 tsp. cream of tartar | 1 tsp. salt           |

Mix all ingredients; refrigerate for 2 hours. Roll into walnut size balls. Place on cookie sheet and press with glass bottom, dipped in sugar. Bake at 350° for 10-12 minutes.

## COCONUT MACAROONS

*Donna Rusnak*

- |                |                       |
|----------------|-----------------------|
| 2 egg whites   | Dash of salt          |
| ½ tsp. vanilla | ⅔ C. granulated sugar |
| 1½ C. coconut  |                       |

Beat egg whites with dash of salt and vanilla until soft peaks form. Gradually beat in sugar. Fold in coconut. Drop batter by rounded teaspoon onto greased cookie sheet. Bake in slow 350° about 20 minutes. Makes 1½ dozen.

## CREAM CHEESE COOKIES AND FROSTING

*Lucas Bielfelt*

- |                                    |                      |
|------------------------------------|----------------------|
| 1 C. butter                        | 1 egg                |
| 1 (8 oz.) pkg. cream cheese (soft) | 2 T. milk            |
| 1 C. sugar                         | 2 C. flour           |
| ¼ tsp. salt                        | ½ C. chopped walnuts |
| 1 tsp. vanilla                     |                      |

### FROSTING:

- |                             |                     |
|-----------------------------|---------------------|
| 1 (4 oz.) pkg. cream cheese | 1 tsp. vanilla      |
| 1 T. butter                 | 2 C. powdered sugar |

For Cookies: Beat butter, cream cheese, sugar, salt, and vanilla until fluffy. Add egg and milk; mix well. Gradually add flour. Stir in walnuts. Grease cookie sheet. Bake at 325° for 20 minutes. For Frosting: Beat cream cheese, butter, vanilla, and powdered sugar until smooth. Frost cookies when cool.

**CUT OUT COOKIES***Mrs. V. McGlynn*

- |             |                 |
|-------------|-----------------|
| 2 eggs      | 2 C. sugar      |
| 1 C. oleo   | 1 C. sour cream |
| 1 tsp. soda | 1 tsp. vanilla  |
| 5 C. flour  |                 |

Mix well sugar, oleo, and eggs. Dissolve soda in sour cream; add to first mixture. Add vanilla and flour; mix well and chill 2 hours. Roll  $\frac{1}{3}$  of dough at a time, on floured board,  $\frac{1}{4}$ -inch thick or less; cut into desired shapes. Bake 375° until edges are just getting brown. Frost when cool, if desired.

**DOUBLE FUDGE TREATS***Brooke Shepley*

- |   |  |
|---|--|
| $\frac{3}{4}$ C. all purpose flour        | 1 egg white  |
| $\frac{1}{2}$ C. unsweetened cocoa powder | $\frac{1}{3}$ C. dark or light corn syrup          |
| $\frac{1}{2}$ tsp. baking soda            | $\frac{1}{3}$ tsp. vanilla extract                 |
| $\frac{1}{8}$ tsp. salt                   | $\frac{1}{4}$ C. mini semi-sweet chocolate morsels |
| $\frac{3}{4}$ C. granulated sugar         | $\frac{1}{4}$ C. chopped walnuts                   |
| 1 large egg                               |  |

Preheat oven to 350°. Spray 8-inch square baking pan with vegetable cooking spray. In medium bowl, combine flour, cocoa, baking soda, and salt; mix well. Set aside. In large bowl, combine sugar, egg, and egg white. Mix well. Whisk corn syrup and vanilla until well combined. Gradually stir flour mixture into sugar mixture until smooth. Fold in chocolate morsels and walnuts. Spread batter evenly in prepared pan. Bake about 25 minutes until mixture starts to pull away from sides of pan. Place pan on wire rack and cool for 10 minutes. Turn out on rack to cool completely. Cut into squares and serve.

**HOLLY COOKIE FOR CHRISTMAS SEASON***Luke Wittrock*

- |                     |                                 |
|---------------------|---------------------------------|
| 40 big marshmallows | 1 tsp. green food coloring      |
| 1 stick butter      | 4-4 $\frac{1}{2}$ C. Cornflakes |
| 1 tsp. vanilla      | Red hots                        |

Melt butter and marshmallows in double boiler or microwave. Add vanilla, coloring, and Cornflakes; stir well. Spoon-drop onto waxed paper; add red hots for berries immediately.

## **EASY HOMEMADE ICE CREAM OREO COOKIES**

*Deb Larson*

- |  |   |
|--|---|
| 3 egg yolks                                  | 1 C. coarsley crushed oreo<br>chocolate sandwiches            |
| 1 (14 oz.) can Eagle Brand<br>condensed milk | 2 C. whipping cream (whipped)<br>(do not use whipped topping) |
| Vanilla                                      |   |

In large bowl, beat egg yolks; stir in condensed milk and vanilla. Fold in cookies and whipped cream. Pour into aluminum foil-lined 5 x 9-inch loaf pans or other 2 quart container. Cover and freeze 6 hours or until firm. Scoop ice cream from pan or peel off foil and slice. Return leftovers to freezer.

## **GREAT GRANDMA'S WALK-TO-SCHOOL COOKIES**

*Susan Essing*

- |                    |                        |
|--------------------|------------------------|
| 2 C. butter (soft) | 4 C. flour             |
| 1 C. sugar         | 1 tsp. vanilla extract |

Mix butter and sugar well. Add flour and vanilla while mixing. Refrigerate at least 2 hours (can chill overnight). Roll dough into balls and flatten. Bake 10 minutes at 325°. Be careful not to over cook; they burn easily. Sprinkle with powdered sugar while cookies are still warm. These cookies melt in your mouth!

## **GOLDEN KISSES**

*Carmen Nuno*

- |                      |                        |
|----------------------|------------------------|
| 2 C. sugar           | 1 C. butter            |
| 2½ C. flour          | 1 tsp. vanilla         |
| 1 tsp. soda          | 1 tsp. cream of tartar |
| 3 egg yolks (beaten) |                        |

Form into small balls; place on cookie sheet and bake at 350°.

## KRISPIE COOKIES

*Cleta Paul*

1 C. sugar  
1 C. brown sugar  
1 C. margarine  
1 C. oil (Crisco)  
1 egg  
1 tsp. vanilla  
½ tsp. salt  
1 tsp. cream of tartar

1 tsp. baking soda  
1 C. Rice Krispies  
1 C. oatmeal  
1 C. shredded coconut  
1 C. walnuts  
1 (12 oz.) pkg. chocolate chips  
3 C. flour

Mix all ingredients together and drop by teaspoon onto baking sheet. Press down with fork. Bake in 350° oven for 12 minutes or until lightly browned.

## LEMON SUGAR COOKIES

*Reylene Shepley*

1 C. all purpose flour  
1 tsp. baking powder  
5 T. margarine (softened)  
⅓ C. granulated sugar

1 tsp. grated lemon peel  
2 drops yellow food coloring (opt.)  
¼ C. fresh lemon juice  
2 T. granulated sugar (opt.)

Preheat oven to 350°. Spray 2 nonstick baking sheets with vegetable cooking spray; set aside. In small bowl, combine flour and baking powder. In medium mixing bowl, using electric mixer set on medium speed, cream margarine and ⅓ C. sugar until light and fluffy. Beat in lemon peel and food coloring. Alternately beat in flour mixture and lemon juice until well blended. Shape dough into 1 -inch balls and roll in 2 T. sugar. Place 2-inches apart on prepared baking sheets. Using tines of fork, press criss-cross pattern onto each cookie. Bake about 10 minutes until edges are lightly golden brown.

## M & M COOKIES

*Nick Hall*

1 C. margarine  
1 C. brown sugar  
½ C. white sugar  
2 tsp. vanilla  
2 eggs

2½ C. flour  
1 tsp. salt  
1 tsp. baking soda  
1 C. M&M's

Blend margarine, sugars, vanilla, and eggs. Add flour, salt, baking soda, and ½ C. M&M's. Roll and place on cookie sheet. Bake at 375° for 10 minutes; when removed from oven put on other ½ C. of M&M's on top.

## MONSTER COOKIES

Nancy Nelson  
Josh Anderson

1 dozen eggs	3 lbs. peanut butter
¼ C. vanilla	18 C. quick cooking oatmeal
8 tsp. soda	1 lb. chocolate chips
1 lb. oleo	1 lb. M&M's
2 lbs. brown sugar	Nuts (optional)
4 C. white sugar	

Beat eggs, vanilla, and soda in large mixing bowl. Cream oleo, brown sugar, and white sugar together in large bowl (I use roaster pan). Add peanut butter to creamed mixture. Add egg mixture and mix thoroughly. Add oatmeal, chips, and M&M's. Using ice cream scoop, drop onto cookie sheet. Bake at 350° for 12-20 minutes (depending whether you want them crispy or chewy). Makes 6 dozen large cookies.

## MONSTER COOKIES

Kara Lewiston

12 eggs	1 lb. margarine
2 lbs. brown sugar	3 lbs. peanut butter
4 C. white sugar	18 C. quick oatmeal
1 T. vanilla	1 lb. chocolate chips
1 T. corn syrup	1 lb. M&M's
8 tsp. baking soda	

Mix in dish pan, eggs, brown sugar, white sugar, vanilla, corn syrup, baking soda, margarine, peanut butter, oatmeal, chips, and M&M's in order given. Drop by ice cream scoop; bake 15 minutes at 325°. You can cut this recipe in ½ and make 8 dozen cookies.

*Basketball returned to the high school building after the remodeling in 1986. Before that, games were played at DMACC for many years.*

## MONSTER COOKIES

*Arlene Jensen*

- |                    |                              |
|--------------------|------------------------------|
| 1 C. butter        | 2 C. sugar                   |
| 6 eggs             | 9 C. oatmeal                 |
| 1 lb. brown sugar  | 1 (24 oz.) jar peanut butter |
| 1½ tsp. vanilla    | ½ lb. chocolate chips        |
| 4 tsp. baking soda | ½ lb. plain M&M's            |
| 1½ tsp. corn syrup |                              |

Mix liquid and dry ingredients separately. Combine these together and bake 10-12 minutes at 350°.

## MONSTER COOKIES

*Anne Peterson*

- |                     |                      |
|---------------------|----------------------|
| 1¼ C. brown sugar   | 1 T. corn syrup      |
| 1 C. sugar          | 2 tsp. baking soda   |
| ¾ C. shortening     | 1 tsp. vanilla       |
| 3 eggs              | 4½ C. oats           |
| 1½ C. peanut butter | 1 C. chocolate chips |

Preheat oven to 350°. Combine sugars and shortening in large bowl; beat until well blended. Beat in eggs. Beat in peanut butter, corn syrup, baking soda, and vanilla. Stir in oats and chips. Fill ice cream scoop that holds ¼ C. with dough. Drop 3-inches apart on ungreased baking sheet. Bake for 11-13 minutes or until just beginning to brown.

## MONSTER COOKIES

*Jensie Lauritsen*

- |                  |                             |
|------------------|-----------------------------|
| 3 eggs           | 1½ C. crunchy peanut butter |
| 1 C. brown sugar | 2 tsp. baking soda          |
| ¼ lb. margarine  | 4½ C. rolled oats           |
| 1 C. white sugar | 1½ C. chocolate chips       |
| ¾ tsp. vanilla   | 1½ C. M&M's                 |

In large bowl mix eggs, margarine, brown sugar, white sugar, and vanilla. Add peanut butter and mix well. Add soda and oats; stir. Add chocolate chips and M&M's. Shape into balls on greased sheet; bake 10-12 minutes at 350°.

## MOLASSES SUGAR COOKIES

*Donna Rusnak*

- |                   |                   |
|-------------------|-------------------|
| 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   |
| 1 tsp. soda       | 1/2 tsp. salt     |

Melt shortening; add molasses, sugar, and egg; beat. Add dry ingredients; mix well and chill. Form into 1-inch balls. Roll in sugar and place 2-inches apart on greased cookie sheet. Bake 350° for 8-10 minutes.

## MOLASSES COOKIES

*Tyler Ward*

- |            |                         |
|------------|-------------------------|
| 2 C. syrup | 1 tsp. ginger           |
| 2 C. sugar | 1 tsp. cinnamon         |
| 1 C. lard  | 2 tsp. soda             |
| 2 eggs     | Flour (enough to knead) |

Roll in hands and bake on greased cookie sheet in 400° oven.

## NEIMAN'S 250 DOLLAR COOKIES

*Rhonda Boothby*

- |                       |                                  |
|-----------------------|----------------------------------|
| 2 C. butter           | 1 tsp. salt                      |
| 2 C. granulated sugar | 2 tsp. baking powder             |
| 2 C. brown sugar      | 2 tsp. baking soda               |
| 4 eggs                | 2 (12 oz.) pkgs. chocolate chips |
| 2 tsp. vanilla        | 1 (8 oz.) Hershey bar (grated)   |
| 4 C. flour            | 3 C. chopped nuts                |
| 5 C. blended oatmeal* |                                  |

\*Blended oatmeal: Measure and blend in blender to fine powder. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and baking soda. Add chips, candy, and nuts. Roll into balls and place 2-inches apart on cookie sheet. Bake 6 minutes at 375°. Makes 112 cookies.

**NO-BAKE COOKIES***Nick Hall*

- |              |                |
|--------------|----------------|
| 2 C. sugar   | 1 tsp. vanilla |
| ¼ C. cocoa   | 1 C. coconut   |
| ½ C. milk    | 3 C. oatmeal   |
| ¼ lb. butter |                |

Mix sugar, cocoa, milk, and butter. Put on medium heat and cook until it boils. Remove from heat and cool 1 minute. Add vanilla, coconut, and oatmeal; stir well. Drop by teaspoon onto waxed paper and let stand a few minutes.

**NO BAKE COOKIES***Denise Fitzgerald  
Alicia Irons*

- |             |                    |
|-------------|--------------------|
| 2 C. sugar  | 1 tsp. vanilla     |
| ¼ C. cocoa  | ½ C. peanut butter |
| ½ C. milk   | 3 C. oatmeal       |
| ½ C. butter |                    |

Mix sugar, cocoa, milk, and butter, in 2 quart saucepan on medium heat until it boils 1 minute. Remove from heat; add vanilla, peanut butter, and oatmeal. Stir well and drop by teaspoon on waxed paper.

**OATMEAL COOKIES***Peggy Rathe*

- |                   |                  |
|-------------------|------------------|
| 1 C. shortening   | 2 C. brown sugar |
| 2 eggs (unbeaten) | 1 tsp. vanilla   |
| 2 C. flour        | 2 tsp. salt      |
| 1½ C. oatmeal     | 1 C. coconut     |

Mix shortening, sugar, and eggs. Add vanilla and salt. Stir in rest of ingredients. Roll into balls; mash with fork. Bake until light brown at 375°.

## OATMEAL COOKIES

*Adam Povah*

- |                    |                    |
|--------------------|--------------------|
| 2 C. brown sugar   | 1 C. coconut       |
| 1 C. Crisco        | 2 C. flour         |
| 2 eggs             | 1 tsp. baking soda |
| 1 tsp. vanilla     | ½ tsp. salt        |
| 3 C. quick oatmeal | ½ C. nuts          |

Cream brown sugar and Crisco. Add eggs, vanilla, oatmeal, and coconut. Sift together and add flour, baking soda, salt, and nuts. Make into balls, roll in sugar, and flatten with fork. Bake at 400° for 10 minutes.

## OATMEAL COOKIES

*Iris Hammen*

- |              |                   |
|--------------|-------------------|
| 1 C. sugar   | ½ C. nutmeats     |
| ½ C. butter  | 1 tsp. soda       |
| ½ C. lard    | 5 T. raisin water |
| 2 eggs       | 1½ C. flour       |
| 1 C. raisins | 2 C. oatmeal      |

Drop from spoon and bake in moderate 350° oven.

## OATMEAL PEANUT BUTTER WONDERS

*Grace Schaber*

- |                      |                                 |
|----------------------|---------------------------------|
| 3 C. flour           | ¾ C. sugar                      |
| 1 tsp. baking soda   | 2 eggs                          |
| ½ tsp. salt          | 1 tsp. vanilla                  |
| ½ tsp. baking powder | 1 C. sour cream                 |
| 1 C. margarine       | 2½ C. oatmeal                   |
| ¾ C. peanut butter   | 1 (12 oz.) pkg. chocolate chips |

Preheat oven to 350°. Sift flour, baking soda, baking powder, and salt; set aside. Beat margarine and peanut butter until smooth. Add sugar, mixing until well blended. Add eggs 1 at a time. Beat thoroughly and add vanilla. Add flour mix to peanut butter mix. Add sour cream and mix well. Add oats and chips; blend well. Place dough in small balls on lightly greased cookie sheet. Grease bottom of drinking glass, dip in sugar, and press on dough. Bake for 20 minutes.

## ORANGE SLICE COOKIES

*Annita M. Kruse*

1 lb. orange slices  
1½ C. brown sugar  
½ C. shortening  
2 eggs  
½ tsp. salt

2½ C. sifted flour  
1 tsp. soda  
½ C. fine coconut  
1 C. quick cooking oatmeal

Cut orange slices fine into ½ C. flour. Cream sugar and shortening. Add eggs and mix well. Combine salt, flour, soda, coconut, and oatmeal. Add all at one time to creamed mixture. When thoroughly mixed, chill in refrigerator until dough is very firm. When chilled, roll into balls the size of a walnut; press out with a fork on greased cookie sheet. Bake in 400° oven for 10-12 minutes.

## PEANUT BUTTER BALLS

*Charlotte Downey*

½ C. sugar  
½ C. white syrup  
¾ C. peanut butter

¾ C. white peanuts  
3 C. Special K cereal

Boil sugar and syrup until dissolved. Add rest of ingredients. Stir; roll into 1-inch balls.

## PEANUT BUTTER TEMPTATIONS

*Mackenzie Wilson*

½ C. margarine  
½ C. peanut butter  
½ C. white sugar  
½ C. brown sugar

1 beaten egg  
1 tsp. vanilla  
¾ tsp. soda  
1¼ C. flour

Cream together margarine, peanut butter, and sugars. Add remaining ingredients; mix well. Form into 1-inch balls. Put in greased mini-muffin pans. Bake 10 minutes at 350° until golden brown. Remove from oven. Put small peanut butter cup in center and push down. Cool a little and remove from pan. Freezes well.

## PEANUT BUTTER BLOSSOMS

*Tori Stanton  
Tina Saunders  
Laurel Hedges  
Diane Borcharding*

1 $\frac{3}{4}$ C. flour	1/2 C. shortening
1 tsp. soda	1/2 C. peanut butter
1/2 tsp. salt	1 egg
1/2 C. sugar	1 tsp. vanilla
1/2 C. brown sugar	48 milk chocolate candy stars

Preheat oven to 375°. Combine all ingredients, except chocolate candy stars. Refrigerate dough 1 hour. Shape dough into balls using a teaspoon for each. Roll in sugar and place on ungreased cookie sheets. Bake 10-12 minutes. Top each cookie with candy; press firmly.

## PEANUT BLOSSOMS

*Angie Grundstad*

1 $\frac{3}{4}$ C. sifted flour	1/2 C. sugar
1 tsp. soda	1/2 C. brown sugar
1/2 tsp. salt	1 egg (unbeaten)
1/2 C. butter	1 tsp. vanilla
1/3 C. peanut butter	

Sift together first 3 ingredients; set aside. Cream butters and sugars in large bowl. Add egg and vanilla. Gradually blend in dry ingredients. Shape dough into small balls about the size of walnuts. Roll each ball in granulated sugar; place on greased cookie sheet. Bake at 375° for 8 minutes. Remove from oven and top each cookie with milk chocolate "kiss" - pressing down firmly so cookie cracks around edge. Return to oven; bake 2-5 minutes longer until golden brown.

*New band uniforms were purchased in 1971 by donations from citizens of Boone. They were purchased again in 1986.*

## PEANUT BUTTER BLOSSOMS

*Kerry Ballantyne*

- |                    |                  |
|--------------------|------------------|
| 1¼ C. flour        | ½ C. brown sugar |
| 1 tsp. baking soda | 2 T. milk        |
| ½ tsp. salt        | 2 unbeaten eggs  |
| ½ C. shortening    | 1 tsp. vanilla   |
| ½ C. peanut butter | Cinnamon sugar   |
| 1 C. white sugar   | Chocolate stars  |

Mix all ingredients together, except cinnamon sugar and chocolate stars. Shape into walnut-sized balls. Roll balls in cinnamon sugar. Bake at 375° for 8 minutes. Take out and put chocolate stars in center; bake 2-3 minutes longer at 375°.

## PEANUT BUTTER-CEREAL QUICKIES

*Emily Vaughn*

- |                  |                    |
|------------------|--------------------|
| 1 C. sugar       | 1 C. peanut butter |
| 1 C. white syrup | 6 C. Cornflakes    |

Put sugar and syrup in saucepan; heat to dissolve but DO NOT BOIL. Add peanut butter; stir until melted. Pour over Cornflakes; mix together. Drop by spoonful on waxed paper.

## PEANUT BUTTER COOKIES

*Deb Hoppus*

- |                       |                           |
|-----------------------|---------------------------|
| ½ C. white Karo syrup | ¾ C. peanut butter        |
| ½ C. white sugar      | 2 C. Rice Krispies cereal |

Bring syrup and sugar to boil in medium saucepan. Add peanut butter and Rice Krispies. Mix thoroughly and drop by teaspoonsful onto greased waxed paper. Yields about 30 cookies. Recipe may be doubled.

COOKIES

## PEANUT BUTTER CHOCOLATE CHIP COOKIES

*Ramona Muse*

½ C. butter or margarine	½ tsp. vanilla
½ C. peanut butter	1 egg
Chocolate chips (to taste)	½ tsp. salt
½ C. brown sugar	½ tsp. baking soda
½ C. white sugar	1 C. flour

Set oven at 350°. Cream together butter or margarine and peanut butter. Beat in both sugars; stir in egg, vanilla, salt, baking soda, flour, and chocolate chips to taste. Take about 10 minutes to cook.

## PEANUT BUTTER COOKIES

*Kim Taylor*

1 C. shortening	1 C. peanut butter (chunky)
1 C. granulated sugar	2 C. flour (sifted)
1 C. brown sugar	2 tsp. soda
2 eggs	½ tsp. salt
1 tsp. vanilla	

Cream shortening, sugars, eggs, and vanilla. Stir in peanut butter. Sift dry ingredients; stir into creamed mixture. Shape 1 tsp. dough, place on ungreased cookie sheet, and bake in 350° oven about 10 minutes. Makes about 5 dozen cookies.

## PEANUT BUTTER CREMES

*Bo Baker*

1 beaten egg	1 T. butter
1/8 tsp. salt	1/3 C. peanut butter
1 C. sugar	1 C. flour
½ tsp. vanilla	¾ C. peanuts

Beat egg, salt, sugar, vanilla, butter, and peanut butter. Stir in flour. Roll into balls and roll in peanuts. Refrigerate until set.

## PEANUT BUTTER CRUNCH

*Tim Sadler*

- |                                  |                        |
|----------------------------------|------------------------|
| 1 C. margarine                   | 1 tsp. vanilla         |
| 1 C. chunky salted peanut butter | 2 C. whole wheat flour |
| ¾ C. sugar                       | 2 tsp. baking powder   |
| 1 C. brown sugar (packed)        | 2 C. granola           |
| 2 eggs                           |                        |

Cream margarine, peanut butter, and sugars thoroughly together. Add eggs and vanilla; beat well. Mix in flour and baking powder; add granola. 1 C. raisins can be added, if desired. Drop dough from teaspoon onto greased cookie sheets. Flatten each cookie in criss-cross pattern with a fork dipped in flour. Bake at 350° for 10 minutes or until lightly browned.

## PEANUT CLUSTERS

*Eric Nelson*

- |                        |                         |
|------------------------|-------------------------|
| 1 C. chocolate chips   | 1 (12 oz.) pkg, peanuts |
| ¼ bar cooking paraffin |                         |

Melt chocolate chips and paraffin. Add peanuts and drop on waxed paper.

## PUDDING CHIP COOKIES

*Jensie Lauritsen*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 C. butter (soft)             | 2 eggs                         |
| ¼ C. sugar                     | 2¼ C. flour                    |
| ¾ C. brown sugar               | 1 tsp. baking soda             |
| 1 pkg. vanilla instant pudding | 1 (6 oz.) pkg. chocolate chips |
| 1 tsp. vanilla                 |                                |

Mix butter, sugar, brown sugar, instant pudding, and vanilla. Add eggs. Mix in flour and baking soda. Stir in chocolate chips. Bake on ungreased cookie sheet at 375° for 8-10 minutes. Do Not Over Bake!

## QUICK PEANUT BUTTER COOKIES

Linda Wirth

- |                     |                                 |
|---------------------|---------------------------------|
| 1 C. Karo syrup     | 2 tsp. vanilla                  |
| 1 C. white sugar    | 4 C. Special K or Cornflakes or |
| 1½ C. peanut butter | Product 19 cereal               |

Bring syrup and sugar to a boil on stove top for 1 minute. Remove from heat; add peanut butter and vanilla. Stir in cereal. Drop onto waxed paper.

## RANGER COOKIES

Luke Wittrock

- |                  |                       |
|------------------|-----------------------|
| 1 C. shortening  | 2 C. Cornflakes       |
| 1 C. white sugar | 1 C. uncooked oatmeal |
| 1 C. brown sugar | 1 tsp. soda           |
| 2 eggs           | 1 tsp. salt           |
| 1 tsp. vanilla   | 1 C. coconut          |
| 2 C. flour       | ½ C. chopped nuts     |

Mix in order given. Drop by teaspoon and press down. Bake at 350° for 10-15 minutes.

## RANGER COOKIE

Rick Hall

- |                    |                                 |
|--------------------|---------------------------------|
| 1 C. shortening    | 1 tsp. baking soda              |
| 1 C. white sugar   | ½ tsp. baking powder            |
| 1 C. brown sugar   | ½ tsp. salt                     |
| 2 eggs             | 2 C. oatmeal                    |
| 2 C. Rice Krispies | 1 (12 oz.) pkg. chocolate chips |
| 1 tsp. vanilla     |                                 |

Mix ingredients and bake at 350° for 10-12 minutes on greased cookie sheet.

## RITZ CRACKER COOKIES

Cindy Grundstad

- |               |             |
|---------------|-------------|
| Peanut butter | Almond bark |
| Ritz crackers |             |

Spread peanut butter between crackers; put together as sandwich. Dip in melted almond bark and cool on waxed paper. Sprinkle with chopped nuts or multi-colored sprinkles.

## SANDIES

*Peggy Rathe*

- |                          |                     |
|--------------------------|---------------------|
| 1 C. butter or margarine | 2 tsp. vanilla      |
| 1/3 C. sugar             | 2 C. flour          |
| 2 tsp. water             | 1 C. chopped pecans |
|                          | Powdered sugar      |

Cream butter and sugar. Add water and vanilla; mix well. Add flour and pecans, Chill 3-4 hours and shape into balls. Bake on ungreased cookie sheet in 325° oven about 20 minutes. Cool slightly. Roll in powdered sugar.

## SNICKER BAR COOKIES

*Glenny Dettmann*

- |                          |                                 |
|--------------------------|---------------------------------|
| 1 C. butter or margarine | 3 C. flour                      |
| 1 C. peanut butter       | 1 tsp. baking powder            |
| 1 C. sugar               | 1 tsp. baking soda              |
| 1 C. brown sugar         | 1/2 tsp. salt                   |
| 2 eggs                   | 1 pkg. bite size Snickers candy |

Cream together first 5 ingredients. Add flour, baking powder, baking soda, and salt. Mix thoroughly. Cut Snickers in half and wrap dough around Snickers. Place on ungreased cookie sheet. Bake at 350° about 15 minutes. Remove from oven and flatten each cookie with spatula.

## SNICKERDOODLES

*Michelle Cox*

- |                                    |                        |
|------------------------------------|------------------------|
| 1 1/2 C. sugar                     | 2 tsp. cream of tartar |
| 1/2 C. margarine or butter (soft)* | 1 tsp. baking soda     |
| 1/2 C. shortening                  | 1/4 tsp. salt          |
| 2 large eggs                       | 1/4 C. sugar           |
| 2 3/4 C. all purpose flour**       | 2 tsp. ground cinnamon |

Heat oven to 400°. Mix 1 1/2 C. sugar, margarine, shortening and eggs in large bowl. Stir in flour, cream of tartar, baking soda, and salt. Shape dough into 1 1/4-inch balls. Mix 1/4 C. sugar and cinnamon. Roll balls in cinnamon-sugar mixture. Place 2-inches apart on ungreased cookie sheet. Bake 8-10 minutes or until set. Remove from cookie sheet and cool on wire rack.

\*Spreads at least 65% vegetable oil can be substituted. \*\*If using self-rising flour omit cream of tartar, baking soda, and salt.

## **SNICKERDOODLES**

*Bonnie Pieper*

1 C. shortening	2¾ C. flour
1½ C. sugar	2 tsp. cream of tartar
2 eggs	1 tgsp. baking soda
	½ tsp. salt

Mix first 3 ingredients. Mix last 4 ingredients and add to first mixture. Form into balls and roll in cinnamon and sugar. Bake at 400° for 7-10 minutes.

## **SNICKERDOODLES**

*V. McGlynn*

2 C. shortening	2½ C. sugar
4 eggs	5½ C. flour
4 tsp. cream of tartar	2 tsp. soda
1 tsp. salt	

Mix shortening, sugar, and eggs. Add flour, cream of tartar, soda, and salt; add to top mixture. Chill dough. Roll into balls the size of small walnuts. Roll in mixture of sugar and 2 tsp. cinnamon. Bake in 350° oven for 8-10 minutes.

## **SOFT MOLASSES COOKIES**

*Jane Dupuis*

¾ C. shortening	2 tsp. soda
1 C. sugar	¼ tsp. salt
1 egg (slightly beaten)	1 tsp. cinnamon
¼ C. dark molasses	1 tsp. ginger
2 C. flour	Sugar

Cream shortening; add sugar and continue creaming. Add egg and molasses; beat well. Sift flour with soda, salt, and spices. Add to shortening mixture and mix well. Shape into balls about 1½-inches in diameter. Roll each ball in sugar. Place 3-inches apart on lightly greased cookie sheet. Bake at 350° for about 15 minutes.

**SUGAR COOKIES***Ardith Smith*

- |                   |                      |
|-------------------|----------------------|
| 1 C. sugar        | 1/2 tsp. vanilla     |
| 1/2 C. shortening | 3 tsp. baking powder |
| 1 egg             | 1/2 tsp. soda        |
| 4 T. milk         | 1/4 C. flour         |

Mix into balls; flatten with bottom of glass dipped in sugar. Cook for 350-375° until golden.

**SUGAR COOKIES***Judy Martz*

- |                                 |                        |
|---------------------------------|------------------------|
| 1 C. powdered sugar             | 5 C. flour             |
| 1 C. sugar                      | 1 tsp. baking soda     |
| 1 C. margarine or butter (soft) | 1 tsp. cream of tartar |
| 1 C. oil                        | 1/2 tsp. salt          |
| 2 eggs (beat)                   | 2 tsp. vanilla         |

Roll into medium size balls and place on cookie sheet. Press down with bottom of large glass that has been dipped in sugar. Bake in 350° oven 5 minutes on bottom rack. Move to top rack and bake 5 minutes more.

**SUGAR COOKIES***Luke Wittrock*

- |                   |                      |
|-------------------|----------------------|
| 1 C. sugar        | 1/4 tsp. salt        |
| 1/2 C. shortening | 2 C. flour           |
| 2 eggs            | 2 tsp. baking powder |
| 1 tsp. vanilla    | 1/2 tsp. soda        |
| 3 T. milk         |                      |

Drop by spoon or roll in balls and flatten. Sprinkle with sugar. Bake at 350°.

## SUGAR COOKIES

*Amanda Flynn*

- |                     |                              |
|---------------------|------------------------------|
| ½ C. white sugar    | 2 C. flour                   |
| ½ C. powdered sugar | ½ tsp. soda                  |
| ½ C. margarine      | ½ tsp. cream of tartar       |
| ½ C. cooking oil    | ¼ tsp. salt                  |
| 1 egg               | Variety of any one flavoring |

Mix first 5 ingredients. Add dry ingredients sifted together; add desired flavoring. Chill 3 hours or until firm. Make into small balls and dip in sugar. Bake at 350° for 8-10 minutes.

## SUGAR COOKIES WITH BUTTERCREAM FROSTING

*JoAnn Franksain*

### COOKIES:

- |                 |                      |
|-----------------|----------------------|
| 1½ C. sugar     | 1 tsp. vanilla       |
| ½ C. shortening | 3½ C. flour          |
| ½ C. butter     | 2 tsp. baking powder |
| 3 eggs          | 1¼ tsp. salt         |

### FROSTING:

- |                       |             |
|-----------------------|-------------|
| 1 box powdered sugar  | ¼ tsp. salt |
| ½ stick butter (soft) | ¼ C. milk   |
| 1 tsp. vanilla        |             |

For Cookies: Cream together sugar, butter, shortening, eggs, and vanilla. Mix flour, baking powder, and salt together. Add dry ingredients to creamed mixture. Chill several hours or overnight. Roll out 1/8-inch thick. Bake at 375° for 8-10 minutes until bottoms are light brown. For Frosting: Cream together in bowl.

## SUGAR COOKIES

Mary Pesek

1 C. margarine  
¼ tsp. salt  
2½ C. flour  
1 tsp. vanilla

1 C. sugar  
1 egg (beaten)  
1 tsp. soda  
1 tsp. cream of tartar

Cream margarine, sugar, and egg. Add flour, soda, cream of tartar, salt and vanilla; stir well. Make into balls the size of walnut. Place on cookie sheet; press down with cap of wide mouth jar covered with damp cloth. Sprinkle with sugar and cinnamon. Bake 15 minutes in 375° oven until nicely browned.

## SUGAR COOKIES

Glenda Smalley

1 C. sugar  
1 C. butter  
3 egg yolks  
4 T. milk  
1 tsp. vanilla

3 C. flour  
1 tsp. baking powder  
1 tsp. soda  
¼ tsp. salt

Cream butter and sugar; add egg yolks 1 at a time. Beat well and add flour, baking powder, soda, and salt with milk. Mix well. Roll out dough to 1/8-inch thick on floured board and cut with cookie cutter; or roll up into 2 rolls, put in refrigerator and slice ¼-inch thick when needed. Bake on greased cookie sheet about 10-12 minutes in 350° oven.

## SUGAR COOKIES

Connie Bushore

1 C. butter flavored Crisco  
1 C. white sugar  
1 C. powdered sugar  
1 C. Mazola oil  
2 eggs

5 C. sifted flour  
½ tsp. salt  
1 tsp. cream of tartar  
1 tsp. soda  
2 tsp. vanilla

Cream shortening and sugars; add oil and eggs. Combine dry ingredients and add to 1st mixture. Add vanilla. Flatten with glass dipped in sugar. Bake on ungreased cookie sheet approximately 7 minutes at 350°. Makes about 100 cookies.

## SUGAR COOKIES

Angie Fitzgerald

- |                        |                         |
|------------------------|-------------------------|
| 1 C. margarine         | 5 C. flour              |
| 2 C. sugar             | 2 tsp. baking soda      |
| 2 eggs                 | 1 tsp. salt             |
| 1 C. salad oil         | 2 tsp. cream of tartar  |
| 2 tsp. vanilla extract | Sugar for rolling dough |

In large mixing bowl, cream together margarine, sugar, eggs, oil, and vanilla extract. Combine dry ingredients; add to creamed mixture. Shape into balls and roll in sugar. Place on cookie sheet and press with bottom of glass dipped in sugar. Bake at 350° for 10-12 minutes. Dough may need to be refrigerated if too soft to handle.

## SUGAR COOKIES

Jill Meyers

- |                     |                      |
|---------------------|----------------------|
| 1½ C. oleo (melted) | 1 tsp. vanilla       |
| 2 C. sugar          | 5 C. flour           |
| 4 eggs              | 2 tsp. baking powder |
|                     | 2 tsp. salt          |

Combine oleo, sugar, eggs, and vanilla. Add dry ingredients and chill dough. Bake at 400° for 6-8 minutes.

## SUGAR COOKIES

Linda Wood

- |                          |                      |
|--------------------------|----------------------|
| 1 C. butter or margarine | 1 tsp. baking powder |
| 3 eggs                   | 1½ C. sugar          |
| 1 tsp. vanilla           | ½ tsp. salt          |
| 2 tsp. cream of tartar   | 3½ C. flour          |

Roll in balls before rolling in sugar; flatten. Chill; bake 6-8 minutes. Frost with purchased cream cheese frosting.

**SUGAR COOKIES***Linda Baker*

- |                          |                              |
|--------------------------|------------------------------|
| ½ C. shortening          | 2 T. milk                    |
| ½ tsp. salt              | 2 C. sifted Gold Medal flour |
| 1 tsp. grated lemon rind | 1 tsp. baking powder         |
| 1 C. sugar               | 2½ tsp. soda                 |
| 1 egg (unbeaten)         |                              |

Heat oven to 400°. Blend shortening, salt, lemon rind, and sugar. Beat in egg and milk. Stir in flour, baking powder, and soda. Drop from rounded teaspoon onto cookie sheet. Sprinkle cookies with nutmeg and bake 8-10 minutes. Cool on rack.

**TING-A-LING***Alice Johnson*

- |                              |                 |
|------------------------------|-----------------|
| 1 lb. sweet chocolate        | 5 C. Cornflakes |
| 2½ Sq. unsweetened chocolate | ¼ tsp. salt     |
| 1 C. chopped walnuts         |                 |

Melt chocolate carefully in microwave or double boiler. Add nuts and salt. Pour over Cornflakes in large bowl. Stir gently until coated. Drop by spoonful onto waxed paper; cool.

**TIPSY ROLLS***Zita Bucsko*

- |   |                              |
|---|------------------------------|
| 2½ C. finely crushed vanilla wafer crumbs | 1 C. powdered sugar          |
| 2 T. cocoa                                | 1 C. finely chopped nuts     |
| 3 T. light corn syrup                     | ¼ C. bourbon, rum, or sherry |

Mix together vanilla wafer crumbs, powdered sugar, chopped nuts, and cocoa. Add corn syrup and liquor of choice. Mix well with hands and roll into 1-inch balls. Roll again in additional powdered sugar.

## TONY'S TIGER BITES

Bonnie Paschke

- |  |   |
|--|---|
| 1 (10 oz.) pkg. marshmallows<br>or 4 C. miniature marshmallows | $\frac{1}{3}$ C. peanut butter  |
| $\frac{1}{4}$ C. margarine                                     | $7\frac{1}{2}$ C. or 1 (10 oz.) pkg.<br>Kellogg's Frosted Flakes cereal |

In 4 qt. microwavable bowl, melt marshmallows on high 3 minutes, stirring halfway through cooking. Stir in peanut butter until mixture is smooth. Add Kellogg's Frosted Flakes cereal, stirring until well coated. Using buttered spatula or waxed paper, press mixture into lightly greased 9 x 13 x 2-inch pan. Cut into  $1\frac{1}{2}$  x 2-inch bars. Yields: 32 bars. Per Serving: 90 calories. Note: Use fresh marshmallows for best results. Range-top method: Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat and follow directions above.

## UNBAKED COOKIES

Richard Cleveland

- |                         |                         |
|-------------------------|-------------------------|
| 3 C. quick cook oatmeal | 2 C. sugar              |
| 1 C. coconut            | $\frac{1}{2}$ C. milk   |
| $\frac{1}{2}$ C. nuts   | $\frac{1}{2}$ C. butter |
| 3 T. cocoa              |                         |

Mix oatmeal, coconut, and nuts. Cook together sugar, cocoa, milk, and butter for 1 minute. After it boils hard add  $\frac{1}{2}$  tsp. vanilla. Pour over dry mixture and mix well. Drop from spoon onto waxed paper.

## UNBAKED COOKIES

Emily Moffitt

- |                          |                         |
|--------------------------|-------------------------|
| 3 C. oatmeal             | 1 tsp. vanilla          |
| $\frac{1}{2}$ C. coconut | 2 C. sugar              |
| $\frac{1}{2}$ C. nuts    | $\frac{1}{2}$ C. milk   |
| 6 tsp. cocoa             | $\frac{1}{2}$ C. butter |

Boil sugar, milk, and butter. Pour boiled mixture over dry ingredients and stir well. Drop by teaspoon onto waxed paper and cool.

## VACUUM CLEANER BARS

*Delilah Ahrens  
Marilyn Jones*

1 box yellow cake mix	1 (8 oz.) pkg. cream cheese
½ C. margarine (melted)	(can use fat free)
1 egg	2 eggs
1 lb. powdered sugar	½ C. nuts
	½ C. coconut

Mix cake mix, margarine, 1 egg, and powdered sugar; pat into jelly roll pan. Mix together cream cheese, 2 eggs, nuts, and coconut; pour over first mixture. Bake at 325° for 45-50 minutes.

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*In 1908, dancing at school functions was discussed. The Board went on record as unfavorable to dancing and offenders were subject to expulsion.*

# "JUST FOR NOTES"

1/2 C. margarine (can use fat free) 1 egg  
 1/2 C. sugar 1/2 C. milk  
 1/2 C. flour 1/2 C. butter  
 1/2 C. vanilla 1/2 C. milk  
 1/2 C. water 1/2 C. water

Preheat oven to 350°F. Mix sugar, milk, and butter. Pour heated mixture over dry ingredients and stir well. Drop by teaspoon into waxed paper and bake.

48-3000

## UNBAKED COOKIES

- 1 C. dark seed oil
- 1 C. coconut
- 1/2 C. milk
- 1 T. vanilla
- 2 C. sugar
- 1/2 C. milk
- 1/2 C. butter

Preheat oven to 350°F. Mix sugar, milk, and butter. Pour heated mixture over dry ingredients and stir well. Drop by teaspoon into waxed paper and bake.

## UNBAKED COOKIES

- 1 C. sugar
- 1/2 C. coconut
- 1/2 C. milk
- 1 T. vanilla
- 1/2 C. sugar
- 1/2 C. milk
- 1/2 C. water

Preheat oven to 350°F. Mix sugar, milk, and butter. Pour heated mixture over dry ingredients and stir well. Drop by teaspoon into waxed paper and bake.

# Breakfast

*My Favorite Recipes in this section are:*

RECIPE

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# TO REMOVE STAINS FROM WASHABLES

## LIPSTICK

Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

## MEAT JUICES

Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

## MILDEW

Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. (NOTE: Mildew is very hard to remove; treat promptly.)

## MILK, CREAM, ICE CREAM

Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

## NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

## PAINT

– Oil Base

Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

– Water Base

Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

## PERSPIRATION

Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

## RUST

Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. (CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY, KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.)

## — BREAKFAST —

### BREAKFAST BAKE

*Jane Elsberry*

- |   |                             |
|---|-----------------------------|
| 10 slices bread (buttered, cubed;<br>remove crust from bread) | 1 lb. grated cheddar cheese |
| 6 eggs (beaten)   | 4 C. milk                   |
| 1 tsp. salt   | 1 tsp. dry mustard          |

Grease 9 x 13-inch baking dish; line with half the bread cubes. Sprinkle with half the cheese. Repeat layers. To beaten eggs, add milk, salt, and mustard. Pour over casserole; cover and refrigerate overnight. Bake, uncovered, for 1 hour at 350°. Cooked and crumbled pork sausage may be added to the layers, but use less butter on bread. Or several crisp, crumbled bacon strips may be layered in.

### BREAKFAST BARS

*Vicki Stoner*

- |                    |                |
|--------------------|----------------|
| 2 C. Grapenuts     | ½ C. honey     |
| 2 C. oatmeal       | 1 C. raisins   |
| 1 C. peanut butter | 2 tsp. vanilla |

Mix all together and press into Tupperware pan. Keep in refrigerator.

### BREAKFAST LASAGNA

*Janell Disbrowe*

- |                                |                             |
|--------------------------------|-----------------------------|
| 4 C. medium white sauce        | Lasagna noodles (cooked)    |
| 1 lb. cooked sausage           | 6 eggs (hard boiled, diced) |
| 1 lb. grated mozzarella cheese |                             |

Grease 9 x 13-inch casserole dish. Cover bottom of casserole with ½ the white sauce; cover with lasagna noodles. Spread ½ the sausage and eggs over noodles. Sprinkle with cheese and cover with white sauce; repeat layer. Top with layer of noodles and remaining cheese. Bake at 350° for 1 hour.

## BREAKFAST MEXICAN BURRITO

*Teri Majoros*

- |                        |                                     |
|------------------------|-------------------------------------|
| 1 lb. sausage          | 1 pkg. flour tortilla shells (soft) |
| 6 eggs                 | 1 bag frozen O'Brien hash browns    |
| 1 pkg. shredded cheese |                                     |

Brown sausage; add eggs and hash browns. Warm flour tortilla. Spoon mixture into tortilla and sprinkle with cheese. Wrap and eat. Will make 6-8, depending on how much mixture you put in a shell.

## BREAKFAST PIZZA

*Mary Fisher*

- |                                       |   |
|---------------------------------------|---|
| 1 lb. bulk pork sausage               | 1 C. frozen hash brown potatoes<br>(loose-pack, thawed) |
| 1 (8 count) pkg. crescent rolls       | 5 eggs  |
| 1 C. shredded sharp cheddar<br>cheese | ½ tsp. salt   |
| ¼ C. milk                             | 2 T. grated parmesan cheese                             |
| 1/8 tsp. pepper                       |   |

In skillet, cook sausage until browned; drain excess fat. Separate crescent dough into 8 triangles. Place in ungreased 12-inch pizza pan with points toward center. Press out dough to make round pizza crust; seal all perforations. Spoon sausage over crust; sprinkle with potatoes. Top with cheddar cheese. In large mixing bowl, beat together eggs, milk, salt, and pepper; pour over crust. Sprinkle parmesan over all and bake in 375° oven for 25-30 minutes. Makes 6-8 servings.

## BREAKFAST PIZZA

*Barb Wills*

- |   |  |
|---|--|
| 2 (6½ oz.) pkg. pizza crust mix           | 1 (4 oz.) pkg. shredded<br>mozzarella cheese |
| 1 lb. pork sausage                        | 5 eggs                                       |
| 4 C. thawed hash browns                   | ¼ C. milk                                    |
| 1 (4 oz.) pkg. shredded cheddar<br>cheese | Salt & pepper (to taste)                     |

Mix pizza crust mix according to directions and pat into greased 11 x 15-inch pan. Brown and drain pork sausage. Spread sausage on crust; layer hash browns on top of sausage. Mix cheeses together; layer ½ of cheese on hash browns. Mix eggs and milk; pour over cheese. Add remaining ½ of cheese. Bake at 350° for 25-30 minutes.

## BREAKFAST SOUFFLE

*Cathy Marshall*

- 1½ lb. bulk pork sausage
- 9 eggs (slightly beaten)
- 3 C. milk
- 1½ tsp. dry mustard
- 1 tsp. salt
- 8 slices white bread
- 1½ C. grated cheddar cheese

Brown crumbled sausage in heavy skillet; drain on paper toweling. Mix eggs, milk, mustard, and salt. Cut bread slices into ¼-inch cubes. Stir in bread cubes, sausage, and cheese. Pour mixture into greased 9 x 13 x 2-inch pan. Refrigerate, covered, overnight. Bake, uncovered, at 350° for 1 hour. Serves 11-12 people.

## CHRISTMAS MORNING EGGS

*Gary Vaughn*

- 8 slices bread (cut into cubes)
- 6 eggs
- 1 tsp. salt
- 2 C. shredded cheddar cheese
- 1 lb. sausage (brown, drain)
- 4½ C. milk
- ½ tsp. pepper

Place cubed bread in greased 9 x 13-inch pan. Cover with sausage and cheddar cheese. Combine eggs, milk, salt, and pepper; pour over other ingredients. Cover and refrigerate overnight. Bake, uncovered, 1 hour at 325°. Serves 12.

## COUNTRY BRUNCH

*Joyce Busch*

- 12 eggs (well beaten)
- 10 slices white bread (cut into ½-in. cubes; remove crusts)
- 4 T. butter (cut up small; can omit)
- 3 C. milk
- 6 scallions (chop; include tops)
- ¼ C. chopped green pepper
- 2 T. chopped pimento
- 2 lbs. sausage (browned, crumbled, drained)
- 2 C. grated cheddar cheese
- 1 tsp. salt
- ½ tsp. pepper

Combine all ingredients in large bowl and blend. Pour into 9 x 13-inch casserole dish and refrigerate overnight or 8 hours, covered. Bake in preheated oven at 300° for 1 hour, uncovered. Add a few minutes if necessary. Serves 12.

## COUNTRY BRUNCH

*Marge Shreve*

9-12 slices bread (cubed)	8 eggs (beaten)
Sausage, cubed ham, or cooked bacon (to taste)	3 C. milk
10 ozs. cheddar cheese (grated)	1½ tsp. dry mustard
	½ tsp. salt
	¼ tsp. pepper

Put ½ bread cubes in 9 x 13-inch pan; ½ meat and ½ cheese. Repeat layers. Beat eggs; add milk and remaining ingredients. Pour over layers in pan; cover and refrigerate overnight. Remove cover and bake 1 hour at 350°.

## EGG CASSEROLE

*Sara Gardner*

12 slices bread (butter both sides)	3 C. milk
6 eggs	2 C. shredded cheese
½ lb. cooked meat	

Preheat oven to 350°. Lay 6 slices bread on bottom of 9 x 13-inch cake pan. Whip eggs and milk together in medium size bowl. Pour ½ of egg and milk mixture over bottom layer. Add cheese and cooked meat of your choice to 1st layer. Lay remaining 6 slices of bread over meat layer. Pour remaining milk and egg mixture over top. Bake 1 hour or until done.

## EGG CASSEROLE

*Evelyn Meter*

6-7 eggs (beaten)	1 tsp. salt
2 C. milk	1 tsp. dry mustard
6 slices bread	1 C. cheddar Cheese (shredded)
1 lb. browned sausage (opt.)	

Trim crust off bread; cube. Beat eggs; add everything except bread. Place bread in greased 9 x 13-inch pan. Pour egg mixture over bread; refrigerate overnight. Bake in 350° oven for 45 minutes. DON'T preheat oven.

## EGG DUMPLINGS

*Donna Bushore*

4 extra large eggs  
¼ C. milk

2½ C. flour  
Salt (dash or 2)

Whip eggs. Add milk and salt. Add flour and mix all through. Drop into boiling broth by teaspoon. After all dumplings have been added to broth, let boil for 10 minutes. Hint: If you dip spoon into broth before adding dumplings to broth, they will drop off spoon easier.

## EGG IN A FRAME

*Daniel Myers*

1 slice bread  
2 pats butter

1 egg

Cut a hole in center of bread. Melt 1 pat of butter in small frying pan over low heat. Toss in bread. Break egg into hole; cook until bread is golden brown. Turn bread and egg over. Melt remaining butter; continue frying until egg looks done.

## EGG-OVEN DISH

*Barb Levien*

3 C. milk  
2 T. parsley  
¾ tsp. dry mustard  
¼ tsp. salt  
6 eggs (beaten)

10 slices white bread (crusts removed and cubed)  
2 C. American cheese (shredded)  
2 C. diced ham

Preheat oven to 325°. Mix milk and seasonings in large bowl. Add eggs; stir in bread, cheese, and ham. Pour into greased 9 x 13-inch casserole dish. Bake at 325°, uncovered, for 1 hour or until middle is firm.

## FRENCH TOAST

*Kelly Henderson*

3 slices toast  
3 eggs

¾ C. milk

Crack eggs in bowl and add milk. Mix well with wire whisk. Cut each bread slice in half. Place each half in mixture and place in medium hot skillet. Do this to each slice. Eat up.

## HAM & CHEESE OVEN OMELET

*Nicole Swift*

*Jess Sesker*

8 eggs  
1 C. milk  
½ tsp. salt

1 (3 oz.) pkg. thin sliced  
ham (shredded)  
1 C. cheddar cheese  
1 tsp. instant onion

Beat eggs, milk, and salt. Add ham, cheese, and onion. Pour into greased 8 x 8 x 2-inch pan. Bake at 325° for 40-45 minutes.

## HOMEMADE PANCAKE SYRUP

*Aaron Martin*

1½ C. brown sugar  
¾ C. water  
1 T. butter

Dash of salt  
½ tsp. maple flavoring

Mix brown sugar, water, butter, and salt in saucepan. Heat to boiling over medium heat, stirring constantly. Remove from heat and stir in maple flavoring.

## MJ MALT

*Bo Baker*

2 raw eggs  
1 C. cottage cheese  
¼ C. fructose\*

2 C. milk  
May add frozen fruit (for flavor)

Blend in blender. This is a high energy drink. \*Variation: Or add chocolate flavoring, instant breakfast, ice cream, ice milk, or ¼ C. malt powder.

## OVERNITE CARAMEL FRENCH TOAST

*Sue Andrews*

- |                          |                 |
|--------------------------|-----------------|
| 1 C. light brown sugar   | 6 eggs (beaten) |
| ½ C. butter              | 1½ C. milk      |
| 2 T. light corn syrup    | 1 tsp. vanilla  |
| 12 slices sandwich bread | ¼ tsp. salt     |

Combine brown sugar, butter, and corn syrup in small saucepan. Cook over medium heat until thickened, stirring constantly. Pour into greased 9 x 13-inch pan. Place 6 bread slices on top of syrup mixture; top with remaining bread. Combine eggs, milk, vanilla, and salt in a bowl. Stir until blended. Pour over bread. Refrigerate, covered, for 8 hours. Preheat oven to 350°. Bake, uncovered, 40-45 minutes or until done. Serve immediately. Serves 12.

## SWISS STYLE EGGS

*Chris Buscher*

- |                              |                      |
|------------------------------|----------------------|
| 12 eggs                      | 1 C. milk            |
| ½ lb. grated American cheese | ½ tsp. mustard       |
| 2-4 T. melted butter         | 1 tsp. salt & pepper |

Melt butter in 9 x 13-inch pan. Add excess butter to all ingredients. Blend all ingredients except cheese; add cheese last. Bake in preheated 350° oven for 25 minutes. If put in bigger pan when you double this recipe, it does not get done in the middle. It's good reheated; can be mixed ahead of time and refrigerated until next morning.

## QUICHE LORRAINE

*Nathan Merrill*

- |                               |  |
|-------------------------------|--|
| 3 eggs                        | 1 handful grated parmesan cheese   |
| 1 C. Half & Half              | 2 C. filling (broccoli, cauliflower<br>bacon, green pepper<br>mushrooms, etc.) |
| 2 C. grated cheese (any kind) | 1 9-inch pie shell   |
| 1 handful sliced almonds      |  |

Preheat oven to 350°. Beat eggs and Half & Half. Saute or steam vegetables. Fill pie shell in layers with cheese filling, etc. Make the last layer cheese; be sure the shell is loosely filled. Add egg mixture. Sprinkle almonds on top and cover with parmesan cheese. Bake 30-40 minutes.

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## TREASURE FILLED BUNDT RING

Sue Gano

2 (10 oz.) cans flaky biscuits  
1 (3 oz.) pkg. cream cheese (soft)  
Strawberry jam  
 $\frac{1}{2}$  C. melted oleo  
 $\frac{3}{4}$  C. sugar  
1 T. orange peel (grated)  
 $\frac{1}{4}$  C. chopped pecans

Grease bundt pan. Preheat oven to 350°. Combine sugar, orange peel and pecans; mix well and set aside. Melt oleo; set aside. Unwrap flaky biscuits and divide each roll in half. With a knife, cut off small piece of cream cheese and place in middle of roll. Spoon small portion of strawberry jam on top of cream cheese. Put top on each roll and pinch together to seal around edge of each roll. Take each roll and dip into melted oleo; dip into sugar mixture. Place side by side on sides in bundt pan. Pour any remaining melted oleo and sugar mixture on top. Bake 30-35 minutes. Cool in pan 2 minutes and turn over onto serving plate.

*Mr. Ted Hora, business teacher kisses  
a pig at a pep assembly in 1978.*

# Desserts

*My Favorite Recipes in this section are:*

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## Hints for Desserts

To make long "curled" chocolate shavings for cakes, pies or puddings, use the vegetable peeler to shave the chocolate. This also works well for frozen butter.

Grating a stick of butter softens it quickly. So will a few seconds in your microwave.

Save colored maraschino cherry juice and spiced apple juice for cooking rice or tapioca puddings to add color and flavor.

Save the liquids from canned fruits and thicken them with cornstarch; heat and serve as sauce over cake or pudding.

To prevent a skin from forming on the top of refrigerated puddings, place transparent plastic wrap tightly over the top of the dish. Don't let wrap touch the pudding.

To cream butter and sugar; put them in a warm bowl and beat as usual until mixture is like whipped cream.

When a recipe calls for a quantity of melted butter, measure it after melting, not before.

When baking a milk pudding, place the dish in a pan of water in the oven. This prevents the pudding from burning or boiling over.

Before returning an opened carton of ice cream to the freezer, press plastic wrap onto the surface of the ice cream to prevent ice crystals from forming.

Whipped cream can be made well in advance without separating. Sprinkle ½ tsp. unflavored gelatin over 1 T. of cold water in a custard cup, then set the cup over simmering water to melt the gelatin. Whip 1 cup of heavy cream until almost stiff. Add the gelatin mixture and whip until stiff. Cover and refrigerate as long as 3 days.

If you like whipped cream sweetened, it will be fluffier and less likely to separate when made ahead if you use confectioners sugar instead of granulated sugar.

Heavy cream will whip faster if you chill the bowl and the beaters in the freezer until they're very cold.

Avoid using the ultra pasteurized variety of heavy cream; it takes much longer to whip.

Evaporated milk has considerably less cholesterol than heavy cream and can be whipped like cream. Pour it into an ice-cube tray and freeze for about ½ hour or until ice begins to form around the edges, remove the tray from the freezer, pour the milk into a chilled bowl and whip it with a chilled electric beater until it thickens.

## — DESSERTS —

### APPLE PIE

*Nancy Eckley*

4 medium apples (sliced)  
1 C. sugar  
3 T. oleo  
1 egg (beaten)

1 tsp. cinnamon  
½ tsp. baking powder  
1½ C. flour

Slice apples into well-greased 8-inch pie plate; sprinkle with ½ C. sugar and 1 tsp. cinnamon. Combine oleo, baking powder, ½ C. sugar, flour, and egg; beat until smooth. Spread over apples. Bake at 350° for 45 minutes. Do not peel apples. Use Jonathans or any tart apple.

### ALL-AMERICAN APPLE PIE

*Michele Reese*

¼ C. packed light brown sugar  
¼ C. granulated sugar  
1 T. all purpose flour  
1 tsp. grated lemon peel  
¼ tsp. ground cinnamon

¼ tsp. ground nutmeg  
6 medium baking apples (peeled,  
cored, thinly sliced)  
1 C. dark raisins  
1 unbaked 9-in. pie crust  
(ready made)

#### GLAZE:

1 large beaten egg (opt.)

1 tsp. granulated sugar (opt.)

Preheat oven to 425°. Spray 9-inch deep-dish pie plate with vegetable cooking spray. In large bowl, combine brown sugar, granulated sugar, lemon peel, flour, cinnamon, and nutmeg. Mix well. Add apples to sugar mixture; stir until coated. Stir in raisins. Spoon into prepared plate. Place pie crust on top of filling. Trim edges, pressing against edge of pan. Using sharp knife, cut steam vents in pie crusts. To Glaze: Lightly brush pie crust with beaten egg. Sprinkle with sugar. Bake until pie crust is golden brown, about 35-40 minutes. Place on wire rack and cool for 30 minutes. Serve warm.

## SUGARLESS APPLE PIE

*Jo Howell*

2 T. cinnamon  
1/4 tsp. salt  
5-6 Jonathan apples  
3 T. flour

1 (6 oz.) can frozen apple juice  
(or baby food apple juice)  
Crust for 9-inch pie

Preheat oven to 450°. In saucepan, stir together flour, cinnamon, and salt. Stir in apple juice and heat until thickened. Coat peeled and sliced apples with thickened mixture. Place coated apples in pie shell. Dot apple mixture with butter. Add top pie crust, vent it, and brush with melted butter; sprinkle cinnamon on top. Bake 15 minutes at 450° and for an additional 30 minutes at 350°.

## APPLE CRUMB PIE

*Julie Haberer*

Deep dish pie crust  
Apples (Jonathan)  
Cinnamon

Sugar  
Flour  
Butter

Layer peeled and sliced apples in pie crust. Alternate apples, then cinnamon and sugar, mixed to taste. Top with mixture of flour, sugar, cinnamon, and sugar mixed until crumbly. (I never measure, but it's approximately 1 C. flour, 1/2 C. butter, 1/2 C. sugar, and 2 T. cinnamon.) Put crumb mixture on top of pie and cook 1 hour at 350°.

## APPLE CRUMBLE PIZZA PIE

*Ryioke Bedingfield*

1 prepared pastry crust  
6-7 tart apples  
1/2 C. sugar

1 tsp. cinnamon  
1/4 tsp. nutmeg

### CRUMBLE TOPPING:

3/4 C. flour  
1/2 C. butter

1/2 C. sugar

Preheat oven to 450°. Mix crumble topping ingredients together until crumbly. Peel, core, and thinly slice apples. Place in crust very thinly. Mix sugar, cinnamon, and nutmeg. Sprinkle over apples and top with crumbly topping. Bake about 20-25 minutes or until done.

## BUTTERSCOTCH CHIFFON PIE

*Marian Stark*

- |                  |                     |
|------------------|---------------------|
| 3 egg yolks      | ¼ tsp. salt         |
| 1 C. brown sugar | 2 T. butter         |
| 1 C. milk        | 1 pkg. Knox gelatin |
| 1 tsp. vanilla   | ¼ C. sugar          |

Soak 1 pkg. Knox gelatin in ¼ C. cold water. Cook together the brown sugar, milk, salt, and butter. When cooked, add 1 tsp. vanilla to softened Knox gelatin. Cool. When cooled, whip egg whites stiff and add ¼ C. sugar. Add cooled mixture and pour into baked shell. Refrigerate.

## BUTTERSCOTCH PIE

*Luke Wittrock*

- |                                      |           |
|--------------------------------------|-----------|
| 2 C. vanilla ice cream               | 1 C. milk |
| 1 pkg. instant butterscotch pudding* | Cool Whip |

Mix together ice cream, pudding mix, and milk; beat with electric mixer for 2-3 minutes. Pour into either baked pie crust or graham crust. Chill several hours. Top with Cool Whip. (\*Instant chocolate or lemon pudding can be used in place of butterscotch.)

## CHERRY CREAM CHEESE PIE

*Nathan Merrill*

- |                                       |   |
|---------------------------------------|---|
| 4 (3 oz.) pkgs. cream cheese          | 1½ C. pitted cherries (for top)               |
| 2 eggs                                | ⅓ C. cherry jelly (melted & cooled for glaze) |
| ½ C. sugar                            | 1 9-inch pastry shell (baked, cooled)         |
| ¼ tsp. almond extract                 |   |
| 1½ C. sweet cherries (halved, pitted) |   |

Preheat oven to 375°. Beat together cream cheese, eggs, sugar, and almond extract until smooth and fluffy. Arrange halved and pitted cherries over bottom of pastry shell. Pour cream cheese mixture over cherries and bake at 375° for about 20 minutes. Cool on wire rack. When thoroughly cooled, arrange remaining cherries on top and spoon on glaze.

## CHOCOLATE PIE

*Dana Kinney*

### GRAHAM CRUST:

1½ C. finely crushed graham  
cracker crumbs  
¼ tsp. cinnamon

¼ C. sugar  
⅓ C. melted butter

### FILLING:

½ C. butter  
1 C. sugar  
2 sqs. unsweetened chocolate

⅓ C. chocolate chips  
3 eggs

For Crust: Combine crust ingredients and press onto bottom and sides of 9-inch pie pan. Bake at 400° for 8-minutes; let cool. For Filling: Beat butter and sugar; add eggs 1 at a time and keep beating. Melt remaining ingredients (chocolate); add to filling and mix in. Put in crust and refrigerate. Top with whipped cream before serving.

## CHOCOLATE TURTLE PIE

*Suellen Elsberry*

¼ C. caramel dessert topping  
1 Keebler ready crust (chocolate  
flavor or 1 (6 oz.) graham  
cracker pie crust)

½ C. chopped pecans  
2 (4 serving) pkgs. Jello  
pudding (chocolate flavor)  
3 C. milk  
Cool Whip (thawed)

Spread caramel topping on bottom of crust. Sprinkle with pecans and refrigerate. Stir pudding mixes into milk in medium saucepan, stirring constantly. Cook on medium heat until mixture comes to full boil. Remove from heat and let cool 5 minutes, stirring twice. Pour into crust; place plastic wrap on surface of filling. Refrigerate 3 hours and garnish with Cool Whip.

*Mopeds first appeared in Boone in the summer  
of 1978. They were not allowed to go over 25 m.p.h.*

## COCONUT PIE

*Helen Bacon*

- |                      |                     |
|----------------------|---------------------|
| 4 eggs               | 2 C. milk           |
| 1¼ C. sugar          | 1 tsp. vanilla      |
| ½ C. flour           | ½ stick melted oleo |
| ½ tsp. baking powder | 7 ozs. coconut      |
| 1/8 tsp. salt        |                     |

Mix flour and sugar together; add to eggs and mix well. Add baking powder, salt, milk, vanilla, and melted oleo. Blend all ingredients; stir in coconut. Grease and flour 2 pie tins (these pies make their own crusts). Pour mixture into pie tins. Test with knife for doneness (like custard). Bake at 350°.

## CRUSTLESS BROWNIE PIE

*Lisa Hoffman*

- |                                      |                        |
|--------------------------------------|------------------------|
| ⅔ C. unsweetened cocoa powder        | ½ C. granulated sugar  |
| ½ C. all purpose flour               | ¼ C. vegetable oil     |
| ½ tsp. baking powder                 | 4 egg whites           |
| ½ C. firmly packed light brown sugar | 2 tsp. vanilla extract |
|                                      | 2 T. chopped walnuts   |

Preheat oven to 325°. Spray 8-inch pie plate with vegetable cooking spray; set aside. In large bowl, combine cocoa, flour, and baking powder. In medium bowl, whisk together brown sugar, granulated sugar, oil, egg whites, and vanilla until blended. Add egg mixture to flour mixture; stir until blended. Pour into prepared pan and sprinkle with walnuts. Bake until just set and toothpick inserted in center comes out clean, about 25-30 minutes. Cool in pan on wire rack. Cut into wedges.

## HERSHEY CHOCOLATE BAR PIE

*Lindsay Shannon*

- |                              |                   |
|------------------------------|-------------------|
| 6 (¼ lb.) Hershey bars       | 2 C. Cool Whip    |
| 16 marshmallows (1½ C. mini) | 1 9-in. pie crust |
| ½ C. skim milk               |                   |

Cook chocolate, marshmallows, and milk until smooth; cool. Fold in Cool Whip; pour into pie crust and chill.

## FRESH FRUIT PIE

*Sue Henze*

### PIE CRUST:

Butter (pat in pan) 1 C. flour  
½ C. melted shortening 3 T. powdered sugar

### FILLING:

3 C. fresh fruit

### GLAZE:

1 C. water 2 T. cornstarch  
1 C. sugar 1 (3 oz.) pkg. fruit flavored Jello

For Glaze: Combine water, sugar, cornstarch, and Jello in saucepan. Bring to a boil and cook until thickened; cool. Put fruit filling in baked crust and pour glaze over fruit; chill. Top with whipped cream or ice cream.

## DUTCH APPLE PIE

*Edith Bushore*

1 (6 oz) Keebler ready crust or  
or graham cracker pie crust ½ C. granulated sugar  
1 egg white (beaten) ¼ C. brown sugar  
5½ C. fresh apples 3 T. all purpose flour  
(peeled, sliced) ½ tsp. ground cinnamon  
1 T. lemon juice ¼ tsp. nutmeg  
¼ tsp. salt

### TOPPING:

¾ C. all purpose flour ¼ C. granulated sugar  
¼ C. packed brown sugar ⅓ C. margarine or butter

Heat oven to 375°. Brush bottom and sides of pie crust evenly with egg white; bake on baking sheet about 5 minutes until light brown. Remove crust from oven. In bowl, combine apples, lemon juice, sugars, flour, cinnamon, nutmeg, and salt; mix well. Spoon onto crust and sprinkle topping evenly over apples. Bake on baking sheet 50 minutes or until topping is golden and filling is bubbling; cool. Makes 8 servings. For Topping: In bowl, combine flour, sugar, and brown sugar. Cut in margarine or butter until crumbly. Sprinkle over pie before baking.

## GRANDMA'S PIE CRUST

*Karen Hesser*

- |                   |                   |
|-------------------|-------------------|
| 3 C. sifted flour | 1 large egg       |
| 1 C. lard         | 1 T. vinegar      |
| 1 tsp. salt       | 1/3 C. cold water |

Work flour, lard, and salt together into pea-sized pieces. Stir in vinegar, water, and slightly beaten egg into separate small bowl. Gradually add liquid to flour and lard mixture, blending with fork. Finally, gather up with fingers and form into 3-4 balls. On lightly floured surface, flatten a ball slightly and roll out.

## GRANDMA'S SPRINGTIME RHUBARB PIE

*Karen Hesser*

- |                      |                |
|----------------------|----------------|
| 3 C. chopped rhubarb | 1 1/2 C. sugar |
| 3 eggs               | 3 T. flour     |

Pour ingredients into pie crust. Dot 1 T. butter over mix before putting on crust. On pie crust: Rub a small amount of milk on top of crust. Sprinkle a little sugar on top of crust. Place in oven at 400° for approximately 50 minutes.

## KENTUCKY PIE

*Joyce Hardcastle*

- |                    |                            |
|--------------------|----------------------------|
| 1/4 C. butter      | 1 tsp. vanilla             |
| 1 C. sugar         | 1/2 C. chocolate morsels   |
| 3 eggs             | 1/2 C. chopped nuts        |
| 3/4 C. white syrup | 2 T. bourbon               |
| 1/4 tsp. salt      | 1 9-inch unbaked pie crust |

Cream butter; add sugar gradually. Add beaten eggs, syrup, salt, and vanilla. Add chocolate, nuts, and bourbon. Stir well. Pour into crust and bake at 350° for 40-50 minutes. Serve with whipped topping or vanilla ice cream. Best warmed.

## ICE CREAM PIE

*Roberta Linn*

- 1 (3 oz.) box strawberry gelatin
- 1 pint vanilla ice cream
- 1 graham cracker crust
- ¼ C. boiling water
- 1 C. strawberries (drained)

Dissolve gelatin in boiling water. Stir in vanilla ice cream until melted. Chill until very thick; fold in strawberries and pour into graham cracker crust. Chill until firm.

## LIGHT AND FRUITY PIE

*Deb Hoppus*

- 1 (3 oz.) pkg. Jello (any flavor)
- ⅔ C. boiling water
- 2 C. ice cubes
- 1 (8 oz.) carton Cool Whip
- 8 or 9-inch graham cracker crust
- ½ C. fruit (drained)

Completely dissolve gelatin in boiling water (takes approximately 3 minutes), stirring continuously. Add ice cubes and continue to stir another 2-3 minutes until gelatin thickens. Remove any unmelted ice. Blend in Cool Whip until smooth; fold in fruit. Pour into graham cracker crust. Refrigerate 3 hours or until firm; cut and serve.

## PEACH CRUMB PIE

*Ann Woods*

- 1 unbaked 9-in. pie shell
- 1 C. sugar
- ¼ C. flour
- ⅓ C. butter
- 8-10 fresh peaches (sliced)
- 2 T. lemon juice

Combine sugar and flour. Blend in butter to make crumbly mixture. Place ⅓ of mixture in unbaked pie shell. Add sliced peaches and sprinkle lemon juice over top. Arrange remainder of mixture over top. Bake at 450° for 15 minutes; reduce heat to 350° and bake 30 minutes or until peaches are tender.

## FRESH PEACH PIE

Mary Paul

- |                              |                    |
|------------------------------|--------------------|
| 1 C. crushed peaches (fresh) | 1/2 C. water       |
| 1 C. sugar                   | 3 T. cornstarch    |
| 1 T. butter                  | 3 C. fresh peaches |

Mix and boil 1 C. crushed peaches, sugar, water, and cornstarch. Boil for 3 minutes. Take from heat and add butter. Let cool. Arrange 3 C. fresh, sliced peaches in baked 8 or 9-inch pie shell. Pour cooked mixture over fresh peaches. Chill for 2 hours; serve with whipped cream or ice cream.

## PARTY PIE

Roberta Stauffer

### MERINGUE:

- |                          |                  |
|--------------------------|------------------|
| 4 egg whites             | 1/2 tsp. vanilla |
| 1/2 tsp. cream of tartar | 1/8 tsp. salt    |
| 1 C. sugar               |                  |

### FILLING:

- |                       |  |
|-----------------------|--|
| 4 egg yolks           | 2 T. lemon juice                             |
| 1/2 C. sugar          | 1/4 C. crushed pineapple<br>(juice and pulp) |
| Few grains of salt    |  |
| 1 lemon rind (grated) |  |

### TOPPING:

- |                      |                  |
|----------------------|------------------|
| 3/4 C. whipped cream | 1/2 tsp. vanilla |
| 2 T. sugar           | Coconut          |

For Meringue: Beat egg whites until stiff with cream of tartar, salt, and vanilla. When stiff, gradually add sugar, beating all the time. When very stiff, spread very lightly in buttered glass cake pan. Bake at 275° (or slightly lower) for a full hour. Meringue should not brown at all, but will be delicate creamy tan in color and dry and firm to touch. Cool thoroughly. For Filling: Cook ingredients over hot water, stirring constantly until thick and smooth. Cool and thinly spread over center of cooled meringue. For Topping: Whip cream; add sugar, vanilla, and part of coconut. Spread over filling; sprinkle with rest of coconut and put in refrigerator at least overnight. Omit pineapple or coconut if desired. This will keep in refrigerator 2-3 days.

## PEANUT BUTTER PIE

*Cheryl Ahrens*

- 1 9-in. graham cracker pie crust
- 1 (4 oz.) pkg. cream cheese
- 1/3 C. peanut butter
- 1 C. powdered sugar
- 1 (9 oz.) pkg. Cool Whip

Beat cream cheese and powdered sugar until smooth. Beat in peanut butter; fold in Cool Whip. Spoon into pie crust.

## PEANUT BUTTER PIE

*Norma Ruby*

- 1 C. peanut butter
- 1 C. sugar
- 2 T. margarine
- 1 (8 oz.) pkg. cream cheese
- 1 small carton Cool Whip
- 1 pie shell of choice (baked)
- 1 small carton Cool Whip (2nd)

Cream first 4 ingredients until smooth; fold in first carton Cool Whip. Spread in pie crust and top with 2nd carton Cool Whip. Refrigerate until serving. May be frozen for later use. Thaw in refrigerator for 1 hour before using.

## PEANUT BUTTER CREAM PIE

*Kari Knight*

- 1 (8 oz.) pkg. cream cheese (soft)
- 3/4 C. confectioner's sugar
- 1/2 C. creamy peanut butter
- 6 T. milk
- 1 (8 oz.) carton frozen Cool Whip
- 1 9-inch graham cracker crust
- 1/4 C. chopped peanuts (opt.)

Beat cream cheese until fluffy. Add sugar and peanut butter. Mix thoroughly. Gradually add milk and fold in Cool Whip. Put in pie crust and sprinkle with peanuts. Chill overnight.

## PECAN PIE

*Evelyn Price*

1/3 C. margarine (melted)  
3 eggs  
1/2 C. dark Karo syrup  
1 C. pecans

1/2 C. brown sugar  
1/4 tsp. salt  
1/2 tsp. vanilla

Mix ingredients together well. Pour into unbaked 9-inch pie shell. Bake 10 minutes at 450°; turn back to 325° for 30 more minutes.

## PECAN PIE

*Bonnie Wisecup*

2 T. butter  
1 unbaked pie shell  
1 C. white Karo syrup  
1 C. brown sugar

3 eggs  
1 C. pecans  
1 tsp. vanilla

Cream butter and sugar; add syrup with beaten eggs, pecans, and vanilla. Beat together. Bake at 450° for 10 minutes and 350° for 20 minutes.

## PERFECT PIE CRUST

*Laura Erb*

4 C. flour  
1 T. sugar  
2 tsp. salt  
1 1/4 C. vegetable shortening

1 T. vinegar  
1 large egg  
1/2 C. cold water

Mix flour, sugar, and salt together. Cut vegetable shortening into dry ingredients with pastry cutter. You have to use real vegetable shortening or it won't bake right. Beat vinegar, egg, and cold water together. Add a little at a time to dry ingredients. Divide into 4 portions and cool in fridge for 30 minutes. Roll out on floured surface. Flip over frequently. Fold in half and transfer carefully to pan. Crimp edges. Dot holes in bottom with fork. Makes two 2-crust pies or four 1-crust pies. Bake at 350° for 30 minutes until light brown. Cover with foil if it darkens too fast. If used for top crust, cut in 4 slits.

## TENDER RELIABLE PIE CRUST

*C.E. Hora II*

1¼ C. shortening	1 tsp. salt
3 C. flour	⅓ C. water
1 beaten egg	1 tsp. vinegar

Cut together shortening and flour. Beat egg and then add water, vinegar, and salt. Combine shortening-flour mixture with egg mixture; roll out on floured surface into 4 or 5 pie crusts.

## PIE CRUST

*Jan Mallas*

3 C. flour	1 C. Crisco
1 tsp. salt	½ C. ice water

Measure flour into bowl. Add salt and Crisco; cut with pastry blender until it looks like small peas. Make well in center and add ice water all at once. Mix well with fork until all moistened and forms a ball. Roll out and place in pie tin.

## PIE CRUST

*Aunt Emma Fehr*

1½ C. flour	1 tsp. salt
½ C. oil	2 or 3 T. ice water
2 T. sugar	

Mix all dry ingredients into pie pan and make a well; add oil and ice water. Put into shell and bake at 350° until done.

## PUMPKIN PIE

*Mark Swan*

3 eggs (slightly beaten)	½ C. cream
1 C. sugar	1 (15 oz.) can pumpkin
1 tsp. salt	1½ C. scalded milk
1 tsp. pumpkin spice	

Combine eggs, sugar, salt, and spices. Gradually stir in milk and cream; then add pumpkin. Pour into pie shell; bake in hot 450° oven for 10 minutes; reduce heat to 350° and bake 20-25 minutes more, or until knife comes out clean. Recipe makes 2 regular pies.

## PUMPKIN PIE

*C.E. Hora II  
Kim Taylor*

- |                        |                                   |
|------------------------|-----------------------------------|
| ¾ C. granulated sugar  | ¼ tsp. ground cloves              |
| ½ tsp. salt            | 2 eggs                            |
| 1 tsp. ground cinnamon | 1 (15 oz.) can solid pack pumpkin |
| ½ tsp. ground ginger   | 1 (12 oz.) can evaporated milk    |

Combine sugar, salt, cinnamon, ginger, and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in evaporated milk. Pour into 9-inch unbaked (4 C. volume) pie shell. (I use the Tender Reliable Pie Crust on page 150.) Bake 15 minutes in preheated 425° oven. Reduce temperature to 350°; bake 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack.

## RHUBARB PIE

*Carla Burdock*

- |                       |                |
|-----------------------|----------------|
| 4 C. rhubarb (cut up) | Dash of salt   |
| 1½ C. sugar           | ½ stick butter |
| ⅓ C. flour            | Pie crust      |

Let this mixture set (stir occasionally) while preparing crust. Pour into crust and dot with butter; cover with top crust and make slits. Bake at 450° for 15 minutes, and 325° for 30 minutes.

## STRAWBERRY PIE

*Jane Brumbach*

- |                 |                           |
|-----------------|---------------------------|
| 1 C. sugar      | 3 T. strawberry Jello mix |
| 1 C. water      | 1 pie crust (baked)       |
| 2 T. cornstarch | 4 C. strawberries         |

Mix sugar and water in 4 C. pan; bring to boil and add cornstarch. Remove from heat and add Jello mix. Let cool and pour over berries in baked crust.

## STRAWBERRY PIE

*Mrs. Jean Ahrens*

1½ qt. strawberries  
3 T. cornstarch

1 C. sugar

Mash 1¼ qt. strawberries. Stir in sugar mixed with cornstarch; cook until thick and clear. Add remaining whole berries and pour into baked shell.

## AMARETTO PEACH CHEESECAKE

*Bridgette Heiner*

3 T. margarine  
⅓ C. sugar  
1 large egg  
¾ C. unbleached all purpose flour  
3 (8 oz.) pkgs. cream cheese  
(softened)

¾ C. sugar  
3 T. unbleached all purpose flour  
3 large eggs  
1 (16 oz.) can peach halves\*  
¼ C. almond flavored liqueur

\*Peach halves should be drained, then pureed. Combine margarine and sugar until light and fluffy. Blend in egg. Add flour; mix well. Spread dough onto bottom of 9-inch springform pan. Bake at 450° for 10 minutes. Combine cream cheese, sugar, and flour, mixing at medium speed on electric mixer until well blended. Add eggs 1 at a time, mixing well after each addition. Add peaches and liqueur; mix well. Pour over crust. Bake at 450° for 10 minutes; reduce oven temperature to 250° and continue baking 65 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with additional peach slices and sliced almonds, if desired.

## APRICOT DESSERT

*Kerry Hicks*

1 (46 oz.) can apricot nectar  
2 C. sugar  
1 (10-in.) angel food cake (baked)

8 T. cornstarch  
2 T. lemon ice

Mix apricot nectar, sugar, cornstarch, and lemon ice. Cook until thick; cool. Tear angel food cake into bits and layer in 9 x 13-inch pan. Pour cooled filling over cake; chill. Top with Cool Whip.



## APPLE CRISP

Jayne Veeder

3 C. apples (sliced)

1 C. sugar

½ tsp. cinnamon

½ C. flour

½ C. brown sugar

½ C. oatmeal

¼ C. oleo

Spread apples in 8 x 8 x 2-inch buttered pan. Cover with cinnamon and sugar mixture. Mix remaining ingredients and sprinkle over top. Bake 45 minutes at 350°.

## EASY APPLE CRISP

Theresa Fehr  
Nancy Engleen

3 medium sized apples

¾ C. uncooked oatmeal

¾ C. brown sugar

½ C. flour

¼ tsp. cinnamon

½ C. margarine or butter

Peel apples; slice thinly. Place in greased 8-inch pan. Combine oatmeal, sugar, flour, and cinnamon. Cut in margarine and sprinkle over apples. Bake in moderate 350° oven for 35 minutes or so. Serve warm or cold with ice cream or topping.

## APPLE CRISP

Jessica Schmidt

4 C. apples (chopped)

1 T. flour

½ C. sugar

¾ C. brown sugar

⅓ C. butter

¾ C. flour

½ C. oatmeal

¼ tsp. salt

Combine first 3 ingredients and put into greased 8 x 8-inch baking dish. Combine remaining ingredients and sprinkle over top of apples. Bake for 30 minutes at 350°.

## APPLE PIE PUDDING

*Nila Haleen*

- |                            |                   |
|----------------------------|-------------------|
| 1 C. sugar                 | ¼ tsp. cinnamon   |
| ¼ C. melted or soft butter | ¼ tsp. nutmeg     |
| 1 egg (beaten)             | 2 C. diced apples |
| 1 C. flour                 | ¼ C. nutmeats     |
| 1 tsp. soda                |                   |

Mix first 7 ingredients well; add diced apples and nutmeats. Bake in greased pie pan for 45 minutes at 350°. Serve with whipped cream or ice cream. Serves 6-8.

## APPLE-FILLED BISCUIT TURNOVERS

*Marci Eller*

- |                 |                    |
|-----------------|--------------------|
| ¼ C. shortening | 2 C. flour         |
| 2 T. sugar      | 1 T. baking powder |
| 2 eggs          | 1 tsp. salt        |
| ½ C. milk       | Apple pie filling  |

Preheat oven to 400°. Sift together flour, sugar, baking powder, and salt. Using pastry blender, cut shortening into flour until mixture resembles fine crumbs. In small bowl, combine 1 whole egg and 1 egg yolk (reserve remaining egg white); beat well. Add milk to beaten eggs; stir egg mixture into dry ingredients until just moistened. Gently smooth dough into a ball. On lightly floured cutting board, gently knead dough 15 times. Roll dough into rectangle and cut with biscuit cutter. Spoon apple filling over center (about 1 teaspoon) and fold over. Seal edges of semi-circle with a fork. Brush top with beaten egg white and sprinkle with sugar. Bake 12 minutes or until golden brown. Makes 6 servings.

## BANANA BERRY WHIP

*Lori Myers*

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 2 small ripe bananas (cut up) | 1 pt. raspberry or orange sherbet |
| ⅔ C. orange juice             | 6 ice cubes                       |

Blend bananas and orange juice in blender; add sherbet and blend. Add ice cubes and blend until smooth.

## **BANANA PUDDING**

*Kyle Woodward*

- |                                |                  |
|--------------------------------|------------------|
| 48 vanilla wafers              | 1 T. butter      |
| 1 (4 oz.) pkg. vanilla pudding | 2 sliced bananas |
| 2½ C. milk                     | Whipped cream    |

Line sides and bottom of 8-inch square pan with wafers. Mix ingredients and boil on medium heat. Layer slices of banana over wafers; layer with pudding. Repeat twice; serve chilled.

## **EASY BUTTER PECAN DESSERT**

*Carol Elsberry*

- |                              |                              |
|------------------------------|------------------------------|
| 1 pkg. butter pecan cake mix | 1 stick oleo (melted)        |
| 1 large can sliced peaches   | ½ C. chopped nuts (optional) |

Put peaches and juice in bottom of 9 x 13-inch pan. Top with dry cake mix. Melt oleo and pour evenly over top. Bake at 350° for 45 minutes. Can be served alone or with topping. If nuts are used, sprinkle over cake mix.

## **BUTTER BRICKLE CAKE DESSERT**

*Nila Haleen*

- |                               |                         |
|-------------------------------|-------------------------|
| 1 box butter brickle cake mix | ½ tsp. butter flavoring |
| 1 large can sliced peaches    | ¼ tsp. almond flavoring |
| 1 stick butter (melted)       |                         |

Grease 9 x 13-inch pan; pour peaches with juice in bottom. Sprinkle dry cake mix over top. Mix oleo and flavoring together; stir this in mix. Bake at 350° for 45 minutes.

## **BUTTERFINGER DESSERT**

*Jeanie McElvain*

- |                                    |                          |
|------------------------------------|--------------------------|
| 6 Butterfinger candy bars (frozen) | 1 stick melted margarine |
| 1 lb. Oreo cookies                 | ½ gal. vanilla ice cream |

Crush Oreos and Butterfingers. Combine with melted margarine. Pat ½ crumb mixture in 9 x 12-inch pan. Top with ice cream; press remaining crumbs on top. Freeze.

## BUTTERSCOTCH DESSERT

*Arlene Jensen*

- |                     |                              |
|---------------------|------------------------------|
| 1 stick margarine   | 18 ozs. cream cheese         |
| 1 C. flour          | 2 pkgs. butterscotch pudding |
| 1 C. powdered sugar | 3 C. milk                    |
| 1 C. Cool Whip      | Pecan chips                  |

First Layer: Mix margarine and flour; spread in 9 x 13-inch pan. Bake at 350° for 15-20 minutes. Second Layer: Mix powdered sugar, Cool Whip, and cream cheese. Third Layer: Mix pudding and milk.

## BUSTER BAR DESSERT

*Patty Foster*

- |                               |                          |
|-------------------------------|--------------------------|
| 1 pkg. Oreo cookies (crushed) | ½ gal. vanilla ice cream |
| ½ C. margarine (melted)       | 1 lb. salted peanuts     |

### TOPPING:

- |                      |                                |
|----------------------|--------------------------------|
| 2 C. powdered sugar  | ½ C. margarine                 |
| ⅔ C. chocolate chips | 1 (12 oz.) can evaporated milk |

For Crust: Mix and press crushed Oreos and melted margarine into 9 x 13-inch pan. Spoon ice cream on top of crust. Sprinkle salted peanuts on top of ice cream. Freeze until solid. For Topping: Heat powdered sugar, chocolate chips, margarine, and evaporated milk until melted. Simmer 10 minutes; cool thoroughly. Pour on top of ice cream and peanuts. Keep in freezer.

## CHERRY DESSERT

*Nila Haleen*

- |                                    |                    |
|------------------------------------|--------------------|
| 1 (21 oz.) can cherry pie filling  | ½ C. melted butter |
| 1 (9 oz.) box Jiffy white cake mix |                    |

Put pie filling into 8-inch round pan. Top with dry cake mix. Pour butter over top and bake at 350° until golden brown.

## CARAMEL PECAN DREAMS

*Chuck Norris*

1 pkg. yellow cake mix  
1/3 C. margarine (soft)

1 egg

### FILLING:

1 (14 oz.) sweetened condensed  
milk  
1 egg

1 tsp. vanilla  
1 C. chopped pecans  
1/2 C. Heath Bits O'Brickel  
chips

Grease 9 x 13-inch pan. In large bowl, combine cake mix, egg, and margarine at high speed until crumbly. Press into greased pan. In small bowl, mix filling and pour over base. Bake at 350° for 25-35 minutes until light brown. Allow bars to cool completely before cutting.

## CHEESE CAKE

*Bev Neely*

1 (8 oz.) pkg. cream cheese  
1/3 C. sugar  
1/2 C. sour cream

1/2 tsp. vanilla  
1 (4 oz.) carton Cool Whip

Mix well; pour into graham cracker crust. Chill 4 hours. Top.

## CHEESE CAKE DELUXE

*Jolene Woodward*

2 C. graham cracker crumbs  
1/2 C. sugar

1/2 C. butter

### FILLING:

2 eggs  
2 (8 oz.) pkgs. cream cheese  
2/3 C. plus 2 T. sugar

1 C. sour cream  
2 tsp. vanilla

Cream the cheese until smooth. Blend in eggs, 2/3 C. sugar, and 1 tsp. vanilla. Pour into crust and bake in moderate 375° oven for 20 minutes. Remove from oven and let stand 15 minutes. Meanwhile combine sour cream with 2 T. sugar and 1 tsp. vanilla; carefully spread over baked filling. Return to hot 425° oven for 10 minutes. Cool overnight.

## **NO-BAKE CHEESECAKE**

*Karrie Danner*

1 (8 oz.) pkg. cream cheese  
2 C. milk

1 (6 oz.) pkg. instant lemon,  
vanilla, or chocolate pudding  
1 baked crumb crust

Soften cream cheese at room temperature. Beat, adding milk, a little at a time. Add pudding mix and blend well. Pour into crumb crust. Garnish with fresh fruit, cherry pie filling, or grated sweet chocolate and nuts. Makes 9 x 9-inch pan or 9-inch pie.

## **CHERRY SALAD OR DESSERT**

*Justin Hardinger*

1 can Eagle Brand milk  
1 large carton Cool Whip  
1 small pkg. cream cheese

1 large can crushed pineapple  
(drained)  
1 can cherry pie filling

Blend together the milk, Cool Whip, and cream cheese. Then add pineapple and pie filling. Serve in bowl, or can be frozen.

## **CHOCOLATE ECLAIR DESSERT**

*Betty Hanson*

2 (3 oz.) pkgs. instant vanilla  
pudding  
3 C. milk  
1 (8 oz.) carton Cool Whip  
1 box graham crackers  
2 ozs. baking chocolate

3 T. butter  
1 T. white corn syrup  
1 tsp. vanilla  
1½ C. powdered sugar  
3 T. milk

Mix together instant pudding and milk. When pudding thickens, fold in Cool Whip; set aside. Spray 9 x 13-inch cake pan with non-stick coating. Place layer of whole graham crackers in bottom of pan. Add ½ of pudding mixture over crackers. Layer another layer of whole graham crackers over pudding, then a second layer of pudding; set aside. Melt together baking chocolate and 3 T. butter. Add corn syrup; mix. Add vanilla; mix. To this mixture alternately add powdered sugar and 3 T. milk. Pour this chocolate mixture over the top of the graham crackers-pudding mixture. **DO NOT COVER!** Refrigerate 2 days. (Yep! 2 whole days - if you can wait that long!)

## CHOCOLATE CHEESECAKE

*Rhonda Getschman*

### CRUST:

- |                            |                  |
|----------------------------|------------------|
| 1 C. graham cracker crumbs | 2 T. white sugar |
| 5 T. melted margarine      |                  |

### FILLING:

- |  |                                   |
|--|-----------------------------------|
| 3 eggs                                     | 1 C. sour cream                   |
| 1 C. sugar                                 | $\frac{3}{4}$ C. melted margarine |
| 3 (8 oz.) pkgs. cream cheese               | 1 tsp. vanilla                    |
| 1 (12 oz.) pkg. semi-sweet chocolate chips | 1 C. chopped pecans (opt.)        |

Preheat oven to 325°. For Crust: Combine graham cracker crumbs with 5 T. sugar and melted margarine. Press crumb mixture into bottom of 9-inch springform pan. Refrigerate. For Filling: In large bowl, beat eggs with 1 C. sugar. Beat in cream cheese until smooth. Melt chocolate chips (use microwave or double-boiler). Stir in sour cream,  $\frac{3}{4}$  C. melted margarine, and vanilla. Beat chocolate mixture into cream cheese mixture. Add pecans. Carefully pour filling into springform pan. Spread filling carefully over crust. Bake cheesecake for 1 hour or until center is nearly set. Cool on wire rack for 10 minutes. Use metal spatula or knife to loosen sides of cheesecake. Cool cheesecake for 3 hours before removing from pan. Chill. Nutrition Information: 833 calories (sorry!), 58 g. fat. Note: Do not use low-fat cream cheese.

## CHOCOLATE PIZZA

*Tammy Earll*

- |   |                                    |
|---|------------------------------------|
| 8 ozs. white chocolate (divided)            | 8 ozs. semi-sweet chocolate chips  |
| $\frac{1}{2}$ C. salted peanuts             | $\frac{1}{2}$ C. mini marshmallows |
| $\frac{1}{2}$ C. crispy rice cereal         | $\frac{1}{2}$ C. coconut           |
| $\frac{1}{2}$ C. red & green candy cherries |                                    |

In heavy saucepan, or top of double broiler, melt 6 ozs. white chocolate and all of the chocolate chips. Stir in peanuts, marshmallows, and cereal. Pour onto greased 10-inch pizza pan or 10-inch circle of cardboard covered with foil. Spread to even out top. Sprinkle with coconut; top with cherries. Melt remaining white chocolate; drizzle over pizza. Chill. Makes 16-20 servings.

## CHOCOLATE PUDDING

Laurie Newbrough

2 egg whites  
2 T. cornstarch  
2¼ C. skim milk (divided)  
1 tsp. vanilla extract

⅔ C. unsweetened cocoa powder  
1/8 tsp. salt  
½ C. granulated sugar

In small bowl, lightly beat egg whites; set aside. In large bowl, combine cocoa and cornstarch. Whisk ¾ C. milk into cocoa mixture until completely smooth. In large, heavy saucepan, combine rest of milk, sugar, and salt. Mix well. Bring to a boil over high heat, whisking constantly. Remove from heat. Whisk cocoa mixture into hot milk mixture. Bring to a boil over medium-high heat; boil 2 minutes, whisking constantly. Remove pan from heat. Gradually whisk 1 C. hot cocoa mixture into egg whites. Pour mixture back into pan. Cook over medium-low heat for 2 minutes, whisking constantly. Do not boil. Remove pan from heat. Add vanilla; blend well. Pour pudding into serving dishes. Cool to room temperature. Cover and chill 1 hour.

## COOKIES AND CREAM

Sue Gano

1 (15 oz.) pkg. Oreo cookies  
(finely crushed)  
½ C. butter (softened)  
½ gal. softened vanilla ice cream  
(may use peppermint)

1 (5 oz.) can evaporated milk  
1 C. sugar  
½ C. butter  
2 ozs. unsweetened chocolate  
2 C. frozen whipped topping  
Chopped nuts (for garnish)

Combine crushed cookies and butter. Press into bottom of 9 x 13-inch pan; freeze. Spread ice cream on crust and freeze. In large saucepan, combine evaporated milk, sugar, butter, and chocolate. Bring to boil, stirring often. Simmer 15-20 minutes or until mixture thickens. Cool and spread over ice cream; freeze before serving. Spread whipped topping over dessert; garnish with nuts.

## CREAM FILLED CUPCAKES

*Joyce Busch*

- |             |                |
|-------------|----------------|
| 1½ C. flour | 1 C. water     |
| 1 C. sugar  | ⅓ C. corn oil  |
| ¼ C. cocoa  | 1 T. vinegar   |
| 1 tsp. soda | 1 tsp. vanilla |
| ½ tsp. salt |                |

### FILLING:

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 (8 oz.) pkg. cream cheese (soft) | 1/8 tsp. salt             |
| 1 egg (unbeaten)                   | 1 C. mini chocolate chips |
| ⅓ C. white sugar                   |                           |

Mix flour, sugar, cocoa, soda, and salt. Add water, corn oil, vinegar, and vanilla. Mix well and fill cupcake liners ⅓ full. For Filling: Mix ingredients, adding chocolate chips last. Drop 1 tsp. filling in center of each cupcake. Bake 10 minutes or until done at 350°.

## CURRIED FRUIT

*Grace McCormick*

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 large can fruit cocktail   | 2 bananas (large chunks)         |
| 1 large can pineapple chunks | ½ C. brown sugar (firmly packed) |
| 1 can black pitted cherries  | 2 T. cornstarch                  |
| 1 T. curry powder            | ½ C. melted margarine or butter  |

Drain and cut fruit. Combine with brown sugar, cornstarch, and curry. Add melted margarine to fruit. Add sugar mixture. Mix lightly and put in buttered dish. Bake at 350° for about 40 minutes until bubbly.

## DEATH BY CHOCOLATE

*Kari Calvin*

- |                              |                             |
|------------------------------|-----------------------------|
| 1 pkg. brownie mix           | 8 Heath bars                |
| ½ C. Kahlua                  | 1 (12 oz.) carton Cool Whip |
| 3 boxes chocolate mousse mix |                             |

Make brownies according to directions on package; let cool. Poke holes in top with fork. Pour kahlua over brownies; let set. Crumble before assembling. Mix mousse according to directions on package. Break candy bars into small pieces. Layer ⅓ crumbled brownies, ½ mousse mix, ½ candy bars, and ½ Cool Whip. Repeat layers and garnish with small pieces of candy bar.

## DESSERT PIZZA

*Evelyn Price*

- 1 (20 oz.) pkg. refrigerated cookie dough (any flavor)
- 3 C. Cool Whip (thawed)

- 2 C. assorted fruit (such as sliced bananas, strawberries, grapes, peaches, or pineapple)

Heat oven to 350°. Press dough evenly into 12-inch pizza pan. Bake 15-20 minutes or until golden brown. Cool in pan on wire rack. Place cookie crust on serving plate. Spread whipped topping on cookie crust. Top with fruit. Serve immediately or refrigerate until ready to serve. Makes 12 servings.

## DIRT

*Courtney Weakland*

- 1 (20 oz.) pkg. Oreo cookies
- 2 (4 oz.) pkgs. vanilla instant pudding
- $\frac{3}{4}$  C. milk
- $\frac{1}{2}$  stick oleo or butter

- 1 (8 oz.) pkg. cream cheese
- 1 C. powdered sugar
- 1 (12 oz.) pkg. Cool Whip
- Gummy worms

Blend Oreo cookies, a few at a time, until fine; set aside. Reserve 2 cups. Mix pudding with milk and set aside. Beat oleo, cream cheese, and sugar until fluffy. Fold in Cool Whip. Blend pudding mix and cheese mixture. Layer several layers cookies and pudding in 3-5 qt. bowl or pot. Put reserved crumbs on top; garnish with Gummy worms and flowers.

## DIRT CUPS

*Jessica James*

- 1 small pkg. Oreos
- 1 pkg. instant chocolate pudding

- 1 tub Cool Whip
- Gummy worms

Make package of chocolate pudding according to directions; chill and set. Mix in whole tub of Cool Whip until blended well. Crush Oreos into little pieces with rolling pin. Add  $\frac{1}{2}$  crushed Oreos to pudding-Cool Whip mixture; stir. Put mixture into medium sized plastic cups. You can rotate Oreos and pudding. On top of this, put crushed Oreos. Place Gummy worms coming out of the "dirt."

## **DOUBLE CHOCOLATE- ALMOND CHEESECAKE**

*Ken Johnson*

- |   |  |
|---|--|
| 2 tsp. margarine  | 3 T. milk  |
| ¾ C. ground almonds                                     | 1 T. vanilla   |
| 16 ozs. white baking bar with<br>cocoa butter (chopped) | Dash of salt   |
| 4 (8 oz.) pkgs. cream cheese<br>(softened)              | 4 eggs   |
| ½ C. margarine (softened)                               | 1 egg yolk   |
|   | 4 (1½ oz.) bars milk chocolate<br>with almonds (chopped) |

Preheat oven to 375°. Grease 10-inch springform pan with 2 tsp. margarine. Press almonds onto bottom of springform pan; set aside. For Filling: In heavy, medium saucepan heat and stir white baking bar on low heat just until melted. In large mixing bowl, beat melted baking bar, cream cheese, ½ C. margarine, milk, vanilla, and salt with electric mixer until combined. Add whole eggs and egg yolk all at once. Beat on low speed just until combined; stir in chopped milk chocolate. Pour filling into springform pan. Bake on shallow baking pan for 45-50 minutes or until done. Cool on wire rack for 10 minutes. Use small metal spatula to loosen cake from sides of pan. Cool 30 minutes more. Remove sides of pan. Chill at least 4 hours.

## **EVERYONE'S DESSERT**

*Dani Norton*

- |                          |   |
|--------------------------|---|
| 1 C. flour               | 1 C. flaked coconut   |
| ½ C. butter or margarine | 1 pkg. chocolate or lemon instant<br>pudding (prepared as directed) |
| ¼ C. brown sugar         | Whipped topping   |

Mix flour, butter, sugar, and coconut. Put onto cookie sheet. Brown in oven; cool. Make into crumbs. Put half the crumbs into 8 x 8-inch pan. Prepare pudding and put on top. Cover with whipped topping. Top with rest of crumbs.

## CREAM PUFFS

*Ann Haugland*

1 C. water  
½ C. shortening (butter)  
1/8 tsp. salt

1 C. flour  
4 eggs

### FILLING:

2 C. milk  
4 T. cornstarch  
4 T. sugar  
½ tsp. salt  
2 eggs

¼ C. sugar  
2 T. margarine  
2-3 tsp. vanilla  
½ C. heavy whipped cream

For Cream Puffs: Place water, shortening, and salt in heavy saucepan over moderate heat. When mixture comes to a boil, add flour all at once and remove from heat. Beat vigorously with spoon until mixture forms a smooth ball and leaves sides of pan clean. Add eggs 1 at a time, beating thoroughly after each addition. Continue beating until dough is thick, smooth, and shiny. Place on greased baking sheet. Bake at 450° for 15 minutes, or at 350° for 20-25 minutes. For Filling: Heat milk to scalding; mix cornstarch, sugar, and salt. Add ⅔ C. hot milk and stir until smooth. Add remaining milk. Cook until mixture boils. Beat eggs slightly and add remaining sugar; mix well. Add a little of hot mixture. Add more and stir; scrape egg mixture into saucepan and cook another minute. Remove from heat; add vanilla and whipped cream. Cut cream puffs in half and fill with filling.

## FRAGOLE PAZZO (CRAZY STRAWBERRY)

*Mellisa Kramme*

1/8 C. sugar  
4 tsp. balsamic vinegar  
1 tsp. freshly ground black pepper

2 pts. strawberries (quartered)  
Chocolate (unsweetened, grated)

In bowl, mix sugar, vinegar, and pepper well. Stir in strawberries; marinate 10 minutes. Serve chilled with unsweetened chocolate over the top as a garnish.

## EASY ECLAIRS

*Carmel Mortensen*

1 stick oleo or butter  
1 C. water

1 C. flour  
4 eggs

### FILLING:

2½ C. milk  
¾ (8 oz.) carton Cool Whip

2 small boxes instant vanilla  
pudding

### ICING:

2 sqs. unsweetened chocolate  
2 T. butter  
1 C. powdered sugar

1 tsp. vanilla  
Milk (to make into drizzle stage)

For Eclairs: Heat oleo or butter and water to boil. Add flour and stir. Take off heat and add eggs 1 at a time. Drop on baking sheets with tablespoon. Bake at 400° for 45-50 minutes; cool. Fill with prepared filling; drizzle icing over top. For Filling: Mix milk and pudding as directed on packages. Fold in Cool Whip. For Icing: Mix ingredients to drizzle stage.

## 4 LAYER DESSERT

*Amanda Eppert*

### 1ST LAYER:

1 C. flour

½ C. melted butter

### 2ND LAYER:

1 C. Cool Whip  
1 C. powdered sugar

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

### 3RD LAYER:

1 pkg. chocolate instant pudding  
1 pkg. vanilla instant pudding

3 C. milk  
1 tsp. vanilla

### 4TH LAYER:

Cool Whip

For 1st Layer: Mix flour and butter; pat into 9 x 13-inch pan. Bake at 300° for 15 minutes. Cool thoroughly. For 2nd Layer: Mix Cool Whip, cream cheese, and powdered sugar. Spread over 1st layer. For 3rd Layer: Beat milk, vanilla, and both puddings until thick. Spread over 2nd layer. For 4th layer: Cover dessert with Cool Whip.

## FRENCH CHERRY PIE-TORTE

*Jan Johnson*

### CRUST:

1 C. flour  
1/2 C. butter

2/3 C. nuts  
1/3 C. brown sugar

### FILLING:

1 (8 oz.) pkg. cream cheese  
1 C. powdered sugar  
1 tsp. vanilla

1 large Cool Whip  
1 1/2 cans cherry pie filling

Mix crust ingredients; put in 9 x 13-inch pan. Bake at 350° for 15 minutes. Beat filling until fluffy. Fold in large Cool Whip. Spread on crumb mixture. Top with cherry pie filling; chill overnight.

## FRENCH CHERRY DESSERT

*John Bachman*

20 sqs. graham crackers  
(rolled fine)  
1/2 stick melted butter  
1/4 C. sugar

1 (8 oz.) pkg. cream cheese  
1/2 C. powdered sugar  
1/2 pt. whipped cream  
2 cans cherry pie filling

Use 9 x 13-inch pan. Bake graham crackers, butter, and sugar for 8 minutes at 375°. Cool completely. Add cream cheese, powdered sugar, and whipped cream; spread on crust. Top with cherry pie filling.

## FRENCH CREAM CHERRY PIE

*Luke Wittrock*

3 ozs. cream cheese  
1 tsp. vanilla  
1/2 C. powdered sugar

1/2 pt. whipping cream  
1 pie shell (baked)  
1 can cherry pie mix

Cream together cream cheese, vanilla, and powdered sugar. Whip cream; add to mixture. Put in baked pie shell and cover with cherry pie mix. Refrigerate.

## FRUIT PIZZA

*Todd Westberg*

1 pkg. refrigerator sugar  
cookie dough  
1 (8 oz.) pkg. cream cheese  
1/3 C. sugar

1 tsp. vanilla  
Fresh fruit (bananas, strawberries  
pineapple, blueberries, etc)

Roll cookie dough in pizza pan. Bake at 375° for 12 minutes; let cool. Beat cream cheese, sugar, and vanilla together and spread on crust. Top with fresh fruit in any design.

## FRUIT PIZZA

*Angie Grundstad*

### SUGAR COOKIE DOUGH:

1/2 C. soft butter or margarine  
1 egg  
1/2 C. sugar  
1/2 tsp. vanilla

1 1/2 C. flour  
1/4 tsp. soda  
1/4 tsp. baking powder  
1/4 tsp. salt

### CREAM CHEESE FILLING:

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

1/3 C. sugar  
2 T. milk

### GLAZE:

1 C. sugar  
3/4 C. water  
1 C. orange juice

1/4 C. lemon juice  
3 T. cornstarch  
1/2 tsp. salt

### FRUIT LAYER:

Pineapple tidbits  
Banana slices  
Other fresh or canned fruit

Apricot pieces  
Raspberries

For Cookie Dough: Cream butter, sugar, egg, and vanilla. Add remaining ingredients; mix well. Roll out in large pizza pan; bake 10-12 minutes or until light brown at 350°; cool. For Cream Cheese Filling: Mix ingredients thoroughly; spread on pizza. For Glaze: Mix ingredients in saucepan over medium heat until thick; cool. When glaze is cold, arrange fruit of choice on pizza. Pour cold glaze over fruit. This keeps fruit from turning dark. Refrigerate before serving.

## FRUIT PIZZA

*Barb Wills*

### CRUST:

½ C. powdered sugar

1½ C. flour

¾ C. cold butter

### FILLING:

1 (8 oz.) pkg. cream cheese

1 tsp. vanilla

½ C. sugar

### GLAZE:

1 C. pineapple juice

1 tsp. lemon juice

½ C. sugar

2 T. cornstarch

Assortment of fresh sliced fruit: strawberries, grapes, kiwi, peaches, and grapes. Mix crust ingredients; pat in 11 x 15-inch pan. Bake at 300° for 15 minutes; cool. Mix filling ingredients until creamy. Spread on cooled crust. Arrange fruit on top of filling. Chill. Cool glaze ingredients until boiling; cool and pour over fruit.

## ICE CREAM

*Gladys Anderson*

6 eggs

4 tsp. vanilla

2 C. sugar

½ tsp. mapeline flavoring

1 qt. Half & Half

Pinch of salt

½ pt. whipping cream

Beat eggs and sugar together. Add remaining ingredients and blend thoroughly. Pour into gallon container and fill with whole milk until ⅔ full. Freeze.

## HOMEMADE ICE CREAM

*Natalie Pearson*

6 eggs

1 qt. Half & Half

2 C. sugar

3-4 T. vanilla

¾ tsp. salt

Mix together and put in freezer container. Add milk to the fill line and follow manufacturer's directions for freezing.

## IMPOSSIBLE CHEESECAKE

*Elizabeth Osting*

¾ C. sugar	2 (18 oz.) pkgs. cream cheese (cut into 1-in. cubes; soft)
½ C. Bisquick baking mix	½ tsp. grated lemon peel
2 eggs	Cheesecake topping (below)
2 tsp. vanilla	

Heat oven to 350°. Grease 9 x 1¼-inch pie plate. Place all ingredients, except topping, in blender container. Blend on high speed. Stop blender occasionally to stir until smooth, about 3 minutes. Or beat in large bowl on high speed of electric mixer, scraping bowl constantly, for 2 minutes. Pour into place. Bake just until puffed and center is dry, about 30 minutes. Do not overbake. Spread cheesecake topping carefully over top; cool. Refrigerate until chilled, at least 3 hours. Serve with sweetened fresh fruit, if desired. Cheesecake topping: Mix 1 C. dairy sour cream, 2 T. sugar, and 2 tsp. vanilla.

## JAMES SUNDAE (BANANA)

*Jess James*

1 pt. chocolate ice cream	Chocolate syrup
1 pt. vanilla ice cream	1 tub whipped cream
Maraschino cherries	Banana

Using a dish as long as a banana and 3-inches deep, cover bottom with whipped cream. Cut banana in half (horizontal way). Place each half on each side of dish. Put 2 scoops of vanilla ice cream and 1 scoop of chocolate ice cream in the middle. Drizzle warm chocolate syrup over the whole thing. Put on more whipped cream and 3 or 4 more cherries.

## LEMON CHEESECAKE

*Alynn Massman*

1 pkg. lemon Jello	1 pkg. Dream Whip
1 C. hot water	1 pkg. graham crackers
1 can lemon pie filling	1 stick margarine
1 (8 oz.) pkg. soft cream cheese	¼ C. sugar

Dissolve lemon Jello and hot water. Set in refrigerator. Make Dream Whip as directed on package. Add cream cheese and continue beating. Add Jello and lemon pie filling. Crush package of graham crackers and add 1 stick melted oleo and ¼ C. sugar. Pat it down into 9 x 13-inch buttered pan. Pour cheesecake mixture over top. Sprinkle some graham cracker crumbs over top (optional). Chill well before serving.

## LEMON DESSERT

*Eileen Siders*

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 C chopped pecans          | 1 C. prepared topping             |
| 1 C. butter                 | 3 pkgs. lemon instant pudding mix |
| 1 C. flour                  | 4 C. milk                         |
| 1 (8 oz.) pkg. cream cheese | Prepared topping mix              |
| 1 C. powdered sugar         | Chopped pecans                    |

Combine flour, butter, and 1 C. chopped pecans. Press into 9 x 13-inch pan. Bake at 350° for 15 minutes; cool. Combine cream cheese and powdered sugar; beat. Fold in 1 C. prepared topping and spread on cooled crust. Mix 3 pkgs. lemon pudding with milk; spread over 2nd layer and chill. Spread whipped topping over all and sprinkle with chopped pecans. May use chocolate or any other flavor pudding, as desired.

## LIME DESSERT

*Carrie Backous*

- |                   |                       |
|-------------------|-----------------------|
| 1 pkg. lime Jello | ¼ C. lime juice       |
| 1½ C. water       | 1 can evaporated milk |
| 1 C. sugar        | 2 C. chocolate wafers |
| 2 T. lemon juice  | ⅓ C. melted butter    |

Dissolve lime Jello with boiling water. Let stand until it starts to jell. With electric mixer, add sugar, lemon juice, and lime juice. Whip evaporated milk. Fold into Jello mixture. Crush chocolate wafers; add melted butter to wafers. Spread in bottom of 9 x 13-inch pan. Pour in Jello mixture and top with remaining crumbs. Chill.

## ORANGE TAPIOCA

*Gayle Stotts*

- |                         |                         |
|-------------------------|-------------------------|
| 2½ C. water             | 1 box orange Jello      |
| ½ C. orange juice       | 1 med. carton Cool Whip |
| 2 boxes tapioca pudding |                         |

Dissolve Jello in 1 C. boiling water. Combine remaining water, orange juice, and tapioca. Bring to boil and cook until thick. Remove from heat; add Jello. Allow to set overnight. Add Cool Whip; allow 1-2 hours to set up.

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## MOON CAKE DESSERT

*Kris Stauffer*

1 stick margarine	3 $\frac{1}{3}$ -3 $\frac{3}{4}$ C. milk
1 C. water	1 (8 oz.) pkg. cream cheese
1 C. flour	Cool Whip
4 eggs	Hershey's syrup
2 pkgs. instant vanilla pudding	Sliced almonds

Oil jelly roll pan. Bring margarine and water to a boil. Add flour all at once. Remove from heat and cool a little. Beat until it forms a ball. Add eggs 1 at a time; beat after each one. Spread on oiled jelly roll pan. Bake at 400° for 30 minutes. This will be very uneven. Cool. Mix pudding, milk, and cream cheese. Spread over cake. Refrigerate. Spread 1 carton Cool Whip. Drizzle with Hershey's syrup and sprinkle with sliced almonds.

## NO BAKE ICE BOX CHEESECAKE

*Anne Peitzmeier*

### CRUST:

1 stick margarine	15 double graham crackers (roll into fine crumbs)
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### FILLING:

$\frac{1}{2}$ C. sugar	1 large can Carnation milk
1 small box lemon Jello	2 tsp. vanilla
2 T. powdered sugar	1 large pkg. cream cheese (room temperature)

Line 9 x 13-inch glass dish with mixture of crust ingredients. Chill canned milk several hours. Dissolve Jello in 1 C. hot water; set aside to cool. Cream cheese with sugar, with beater, in large bowl. Add vanilla. Slowly add chilled milk, beating until mixture is smooth and fluffy. Add cooled Jello gradually; beat until well blended. Pour mixture into cracker-lined dish. Chill 6 hours or overnight. Cut and serve.

## OATMEAL DESSERT

*Madilyn Busch*

- |                            |  |
|----------------------------|--|
| 1 C. quick cooking oatmeal | ¼ tsp. soda  |
| 1 C. flour                 | ¼ tsp. baking powder   |
| 1 C. brown sugar           | Fruit of choice: (peaches,<br>cherries, pineapple, applesauce;<br>well drained; save juices) |
| ½ C. oleo                  |  |

Mix first 6 ingredients with hands to make a crumb mixture. Cover bottom of 10-inch pan. Push up on sides a little to hold fruit. Save a little crumb mixture for top. Place whatever fruit (well drained; save juice) on top of mixture. Cover with remaining crumbs. Bake at 350° about 20 minutes until browned. Put warm sauce over each piece when served.

## OREO COOKIE DESSERT

*Todd Westberg*

- |  |                             |
|--|-----------------------------|
| 1 large pkg. Oreo cookies                            | 2½ C. milk                  |
| 3 small pkgs. instant pudding<br>(banana or vanilla) | 1 stick margarine           |
|  | 1 large container Cool Whip |

Crush cookies. Melt margarine and mix with cookies. Press about ⅔ of mixture in bottom of 9 x 13-inch pan. Mix pudding with milk and beat at low speed for 2 minutes. Fold in Cool Whip. Pour on top of pressed cookies. Sprinkle remaining cookies on top. Serve chilled.

## OREO ICE CREAM TREAT

*Kara Jensen*

- |   |   |
|---|---|
| 1 small pkg. Oreos (crushed;<br>save 1 C. crumbs) | ½ gal. ice cream (vanilla or<br>desired flavor) |
| 1 stick melted oleo                               |   |

Mix melted oleo and Oreos in 9 x 13-inch pan; press. Spread ice cream on top of Oreo mixture. Sprinkle on remaining crumbs and freeze.

## OREO PUDDING

*Charissa Brand*

- |                            |  |
|----------------------------|--|
| 1 pkg. Oreo cookies        | 2 pkgs. instant French vanilla pudding |
| 1 (8 oz.) carton Cool Whip |  |

Crush cookies and line bottom of 9 x 13-inch pan with crumbs (save  $\frac{1}{4}$  C. of crumbs). Prepare pudding as directed on package. Mix pudding with Cool Whip. Pour mixture on top of cookie crumbs. Sprinkle remaining crumbs on top. Refrigerate 2 hours.

## PEANUT BUTTER PARFAIT

*Midge McLaughlin*

### BASE:

- |                          |                         |
|--------------------------|-------------------------|
| 1 devil's food cake mix  | $\frac{1}{2}$ C. butter |
| $\frac{3}{4}$ C. peanuts | 1 egg                   |
| $\frac{1}{4}$ C. milk    |                         |

### 1ST FILLING:

- |                                |                                  |
|--------------------------------|----------------------------------|
| $\frac{3}{4}$ C. peanut butter | $1\frac{1}{2}$ C. powdered sugar |
|--------------------------------|----------------------------------|

### 2ND FILLING:

- |                             |  |
|-----------------------------|--|
| 1 (8 oz.) pkg. cream cheese | $2\frac{1}{2}$ C. milk                               |
| 1 (8 oz.) carton Cool Whip  | 1 (5 $\frac{1}{2}$ oz.) pkg. vanilla instant pudding |

### TOPPING:

- |                          |                      |
|--------------------------|----------------------|
| $\frac{1}{2}$ C. peanuts | Hershey bar (shaved) |
|--------------------------|----------------------|

Mix and bake cake mix, butter, milk, and egg. After it cools, spread a layer of 2nd filling, then a layer of 1st filling, and the remainder of 2nd filling. Top with candy bar and peanuts.

*The first home economics department was set up in 1911.*

## PISTACHIO DESSERT

*Wendy Wills*

45 crushed Ritz crackers  
1½ sticks margarine  
2 pkgs. pudding  
1½ C. milk

1 qt. soft vanilla ice cream  
Cool Whip  
2 Heath bars (crushed)

Melt margarine and mix with crushed crackers. Pat into 9 x 13-inch pan and bake at 350° for 10 minutes. Mix pudding and milk; beat well. Add ice cream to pudding; mix, and pour on cooled crust. Chill. Spread Cool Whip on cooled pudding layer. Sprinkle crushed Heath bars on top.

## PUMPKIN CAKE ROLL

*Rae Jones*

3 eggs  
1 C. sugar  
⅔ C. cooked pumpkin  
1 tsp. lemon juice  
¾ C. flour

1 tsp. baking powder  
2 tsp. cinnamon  
1 tsp. ginger  
½ tsp. nutmeg  
½ tsp. salt

### FILLING:

1 C. powdered sugar  
4 T. butter

½ tsp. vanilla  
6 ozs. cream cheese

Beat eggs on high for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Mix together dry ingredients and stir into pumpkin mixture. Pour into greased 10 x 15-inch pan which has been lined with waxed paper and greased and floured. Sprinkle with 1 C. chopped nuts. Bake at 375° for 15 minutes. Turn out on towel sprinkled with powdered sugar. Start a narrow end and roll towel and cake together. When cool, unroll and spread with filling. Reroll. For Filling: Beat ingredients together until smooth.

## PUMPKIN AND CREAM CHEESE ROLL-UP

*Judy Martz*

¾ C. all purpose flour	½ tsp. salt
1 tsp. baking powder	3 eggs (slightly beaten)
2 tsp. cinnamon	1 C. sugar
1 tsp. pumpkin pie spice	⅔ C. canned solid-pack pumpkin
½ tsp. nutmeg	1 C. chopped walnuts

### CREAM CHEESE FILLING:

1 C. sifted powdered sugar	6 T. butter
1 (8 oz.) pkg. soft cream cheese	1 tsp. vanilla

Preheat oven to 375°. Grease 10 x 15 x 1-inch jelly roll pan. Line with waxed paper; grease and flour waxed paper. Sift flour, baking powder, cinnamon, pumpkin pie spice, nutmeg, and salt together and set aside. Beat eggs and sugar in large bowl until thick and fluffy; beat in pumpkin. Stir in sifted dry ingredients all at once. Pour into pan; spread evenly with rubber spatula. Sprinkle with nuts. Bake in preheated moderate 375° oven for 15 minutes or until center springs back when touched lightly. Loosen cake around edges with knife. Invert onto clean damp towel dusted with powdered sugar; peel off waxed paper. Trim ¼-inch from all edges. Roll up cake and towel together from short side. Place seam-side down on wire rack; cool completely. Unroll cake. Spread with cream cheese filling. Reroll cake. Refrigerate until ready to serve.

## PUMPKIN CRISP

*Jane Elsberry*

2 (15 oz.) cans pumpkin	3 tsp. pumpkin pie spice
1 (12 oz.) can evaporated milk	½ box yellow cake mix (dry)
3 eggs (slightly beaten)	½ C. melted margarine
1 C. white sugar	1 small pkg. chopped pecans
¼ C. brown sugar	Whipped cream

Pour pumpkin, evaporated milk, eggs, white sugar, brown sugar, and pumpkin pie spice into ungreased 9 x 13-inch cake pan. Top with ½ box dry yellow cake mix. Drizzle with melted margarine. Bake at 350° for 40 minutes and top with pecans. Continue to bake for another 20 minutes. Serve with whipped cream.

## PUMPKIN DESSERT

*Sara Maniscalco*

1 (29 oz.) can pumpkin  
1 (13 oz.) can evaporated milk  
4 eggs  
1½ C. sugar  
2 tsp. cinnamon  
½ tsp. cloves

½ tsp. ginger  
1½ tsp. nutmeg  
1 C. chopped pecans  
1 yellow cake mix  
1 C. melted butter

Mix everything, except cake mix, nuts, and butter. Pour mixture into cake pan. Sprinkle dry cake mix on top of mixture. Top with melted butter. Bake 1 hour at 350°.

## RHUBARB COBLER

*Jayne Veeder*

4 C. diced rhubarb  
1½ C. sugar  
6 T. butter  
1 C. milk  
2 C. flour  
2 tsp. baking powder

½ tsp. salt  
2 C. sugar  
2 T. cornstarch  
½ tsp. salt  
1 C. boiling water

Put rhubarb in 9 x 12-inch pan. Cream 1½ C. sugar and butter. Sift flour, baking powder, and ½ tsp. salt. Mix these ingredients, including milk, and spread over rhubarb. Mix 2 C. sugar, cornstarch, and ½ tsp. salt; sprinkle over dough. Over this, pour 1 C. boiling water. Bake 1 hour at 375°.

## RHUBARB CRUNCH

*Nancy Baldus*

### PART I:

1 C. flour (sifted)  
¾ C. oatmeal  
1 C. brown sugar

½ C. melted butter  
1 tsp. cinnamon  
4 C. diced rhubarb

### PART II:

1 C. sugar  
2 T. cornstarch

1 C. water  
1 tsp. vanilla

Mix first part, except rhubarb, until crunchy. Press ½ crumbs into greased baking dish. Cover with rhubarb. Combine part II; cook until thick and clear. Pour over rhubarb and top with remaining crumbs. Bake at 350° for 1 hour.

## **RHUBARB PIZZA**

*Jason Nystrom*

### **CRUST:**

1/4 C. sugar	1 egg (beaten with 2 T. milk)
1 C. flour	3 C. chopped rhubarb
1 tsp. baking powder	1 (3 oz.) pkg. strawberry Jello (dry)
1/4 tsp. salt	
2 T. oleo	

### **TOPPING:**

1 C. sugar	1/2 C. flour
1/2 C. melted margarine	

Mix 1/4 C. sugar, 1 C. flour, baking powder, salt, oleo, and egg for crust. Pat into greased 9 x 13-inch pan. Add rhubarb and dry Jello over crust. Mix together topping ingredients and sprinkle over top. Bake at 350° for 40-45 minutes.

## **FROZEN STRAWBERRY DESSERT**

*Tim Haleen*

3/4 C. sugar	1 T. lemon juice
1 (10 oz.) pkg. strawberries (frozen)	1/2 tsp. vanilla
	1/4 tsp. strawberry flavoring

Place ingredients in large bowl. Mix together on high speed for 15 minutes. Pour into baked pie crust. Keep frozen. Serves 6.

## **STRAWBERRY SHORTCAKE**

*Janet Clayton*

1/3 C. shortening	3 tsp. baking powder
2 C. flour	1 tsp. salt
3 T. white sugar	3/4 C. milk

Preheat oven to 450°. Sift flour, sugar, baking powder, and salt together. Using a pastry blender, cut shortening into flour mixture until mixture resembles fine crumbs. Stir in milk until blended. Gently smooth dough into a ball. On lightly floured cutting board, gently knead dough 15-20 times. Roll out dough to 1/2-inch thickness. Cut with floured biscuit cutter. Place about 1-inch apart on ungreased cookie sheet. Sprinkle tops lightly with sugar. Bake until golden brown, about 10-12 minutes. Split biscuits, fill, and top with strawberries (or other fruit) and whipped cream. Makes 6 servings.

## STRAWBERRY DESSERT

*Mandy Peterson*

2 (8 oz.) pkgs. light cream  
cheese  
2 C. powdered sugar  
2 tsp. almond flavoring  
1 tsp. vanilla

1 (8 oz.) carton sour cream  
1 angel food cake (baked)  
1 carton Cool Whip  
1 large box strawberries

Beat together cream cheese, powdered sugar, almond flavoring, vanilla, and sour cream. Fold in Cool Whip and set aside. Combine strawberries and almond flavoring; set aside. Break up angel food cake; fold cake pieces into cream cheese and Cool Whip mixture. Layer in large bowl, alternating layers of cream cheese-cake mixture with strawberries. Refrigerate.

## STRAWBERRY PASTRIES

*Raylene Shipley*

1 sheet frozen puff pastry  
(from 17¼ oz. pkg.)  
1 (3.4 oz.) pkg. instant French  
vanilla pudding

1 C. low-fat milk  
1 C. vanilla nonfat yogurt  
2 pints fresh strawberries  
3 T. confectioner sugar

Remove frozen pastry from package. Do not unfold. Thaw at room temperature for 20 minutes. Preheat oven to 400°. On work surface, gently unfold pastry. Cut into 4 strips, 2¼-inches wide. Cut each strip cross-wise into 3 pieces. Bake on ungreased baking sheet about 12-15 minutes until puffed and golden. Place baking sheet on wire rack and cool. Prepare pudding according to package directions, but use 1 C. milk and 1 C. vanilla nonfat yogurt in place of the liquid called for. Using a serrated knife, halve pastries horizontally. Hull and slice strawberries. Place bottom halves of pastries on serving plates. Spoon about 3 T. pudding onto bottom halves; spoon berries over pudding. Cover with pastry tops. Sift confectioners sugar over tops and serve immediately.

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*The first boys' and girls' counselor was hired in 1935.*

## STRAWBERRY SHORTCAKES

*Michelle Cox*

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 qt. strawberries (sliced) | 3 tsp. baking powder           |
| ½ C. sugar                  | 1 tsp. salt                    |
| ⅓ C. shortening             | ¾ C. milk                      |
| 2 C. all purpose flour      | Margarine or butter (softened) |
| 2 T. sugar                  | Sweetened whipped cream        |

Mix strawberries and ½ C. sugar. Let stand 1 hour. Heat oven to 450°. Using pastry blender or criss-crossing 2 knives, cut shortening into flour, 2 T. sugar, baking powder, and salt in medium bowl until mixture looks like fine crumbs. Stir in milk until blended. Turn dough onto lightly floured surface. Gently smooth into a ball. Knead 20-25 times. Roll ½-inch thick; cut with floured 3-inch cutter. Place about 1-inch apart on ungreased cookie sheet. Bake 10-12 minutes or until golden brown. Split shortcakes horizontally in half while hot. Spread margarine on split sides. Fill with strawberries; replace tops. Top with strawberries and sweetened whipped cream.

## SUNNY FRUIT FIESTA

*Brooke Shepley*

- |  |                                     |
|--|-------------------------------------|
| 1 cantaloupe melon<br>(halved, seeded)   | 2 T. fresh lemon juice              |
| ½ honeydew melon (seeded)                | 1½ tsp. grated lime peel            |
| ¼ C. sugar (super fine or<br>granulated) | 1 C. fresh strawberries<br>(sliced) |
| 1 T. lime juice                          | 1 C. black or red seedless grapes   |

Using a melon baller, scoop flesh from cantaloupe and honeydew into balls; set aside. In large glass or ceramic bowl, combine sugar, lime juice, lemon juice, and lime peel. Stir well to dissolve sugar. Add cantaloupe and honeydew balls, strawberries, and grapes. Toss gently to combine. Cover bowl with plastic wrap; refrigerate at least 1 hour to blend flavors, stirring once or twice. Spoon fruit mixture into serving bowls or hollowed out melon halves, dividing evenly. Serve immediately.

## TAPIOCA

*Bo Baker*

4 C. water	1 box dry Jello
¼ tsp. salt	1 C. whipped cream (whipped)
½ C. sugar	Fruit (of choice)
½ C. baby pearl tapioca	

Cook tapioca in water for 15-20 minutes until clear. Add sugar and Jello; cool. Add whipped cream and fruit. Let set in refrigerator.

## WHISTLE STOP CHEESECAKE

*Philippe and Annette Meier*

1 (8 oz.) pkg. cream cheese	1⅓ C. graham cracker crumbs
1 C. powdered sugar	3 T. powdered sugar
1 (8 oz.) carton Cool Whip	⅓ C. melted margarine

For Crust: Mix graham crackers and powdered sugar together. Add melted margarine. Mix well and pat into 9-inch Pyrex plate. Microwave on medium high for 1 minute and 30 seconds. Let cool. For Filling: Microwave cream cheese on medium high for 1 minute. Add powdered sugar and beat with mixer until very light. Fold in Cool Whip. Put into cooled crust and chill. Serve with cherry or other pie mix.

*Computer literacy class was added to the business department's curriculum in 1985. The department also added electronic typewriters into their department. They made plans that year to add a couple of computers by 1986.*

# "JUST FOR NOTES"

# Main Dishes

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

RECIPE	PAGE #

## Hints for Main Dishes and Casseroles

Chill cheese to grate it more easily.

Do not overcook your meats when barbecuing! Well done meat and charred food have been shown to contain cancer-causing agents.

A fork should never be stuck into a steak or chop that is being fried or grilled because it lets the juice out.

If you have a lot of meatballs to brown, just do it in the oven. This saves time and mess.

For extra juicy, extra nutritious hamburgers, add ¼ C. evaporated milk per pound of meat before shaping. Or rub both sides of the burger with cold water before grilling to keep it juicier.

To speed up hamburger cooking, poke a hole in their centers when shaping. This causes the center to cook quickly and the holes are gone when the hamburgers are done.

Meat loaf won't crack when baking if it's rubbed with cold water before going into the oven.

Meat loaf will not stick to the pan if you place a strip or two of bacon at the bottom of the pan before packing the meat mixture in.

To make meat tender, put it in a strong vinegar water for a few minutes.

Any breaded meat, such as a tenderloin or cutlets, will retain the bread crumbs much more successfully if they are prepared and put in the refrigerator about 5 hours before frying.

Baking fish on a bed of celery and onions will add to the taste as well as keep the fish from sticking.

Add a little lemon juice to water while boiling fish to make meat firm and white.

To avoid odors while cooking fish, cover with browned butter and lemon juice.

Sprinkle a little salt or flour in the pan before frying and there will be less grease splattered.

Coating will adhere to chicken better if it has been chilled for an hour before cooking.

Always roast poultry breast side down so the white meat will not dry out. Turn the bird for the last portion of cooking so that it will brown well.

Unwaxed dental floss is good for trussing poultry because it will not burn.

## — MAIN DISHES —

### **ALMOST PIZZA**

*Lisa Lindemann*

- |  |                                   |
|--|-----------------------------------|
| 7 C. thinly sliced potatoes                | ½ C. chopped onion                |
| 1 lb. lean ground beef                     | 1 tsp. sugar                      |
| 1 (11 oz.) can condensed nacho cheese soup | ½ tsp. dried oregano (crushed)    |
| 1 C. milk                                  | 1 (3½ oz.) pkg. sliced pepperoni  |
| 1 (10¾ oz.) can condensed tomato soup      | 1-2 C. shredded mozzarella cheese |
|  | Other pizza toppings              |

Place sliced potatoes in greased 9 x 13 x 2-inch baking dish; set aside. In large skillet, cook beef until brown; drain off fat. Meanwhile, combine cheese soup and milk in small saucepan. Cook and stir over medium heat until heated through. In mixing bowl, stir together tomato soup, onion, sugar, and oregano. Sprinkle ground beef over potatoes. Pour cheese mixture over all. Top with tomato soup mixture, pepperoni, cheese, and toppings. Cover and bake in 375° oven for 1¼-1½ hours or until potatoes are tender. Let stand 5 minutes before serving.

### **BACON QUICHE**

*Trista Burke*

- |                                  |                    |
|----------------------------------|--------------------|
| 1 (12 oz.) pkg. bacon            | 1 C. Half & Half   |
| 1 medium onion (chopped)         | ½ tsp. salt        |
| 1 C. shredded Swiss (or cheddar) | 1 T. flour         |
| 3 eggs                           | 1 9-inch pie shell |
- \*Optional: mushrooms/gr. peppers

Cook bacon; drain and crumble. Cook onion in bacon drippings until tender; drain. Beat together eggs, Half & Half, flour, and salt; stir into pie shell over bacon, onions, and cheese. Bake on cookie sheet at 325° for 40-45 minutes. Cool before serving. Serves 4-6 people.

## **BAGS O' GOLD**

*Eric VerHelst*

1 lb. hamburger  
2 cans tomato soup

2 tubes refrigerated biscuits  
4 cheese slices (½ lb.)

Brown hamburger in Dutch oven or soup pot. Add soup with water (as directed on the can). While soup heats to boiling, make "Bags O' Gold:" Cut cheese in small pieces. Put clump of cheese in center of each biscuit and fold up edges to seal. Soup must be to a rolling boil before adding biscuits. Drop in. Cover and cook 20-30 minutes until biscuits are cooked and not doughy.

## **BAKED CHICKEN**

*Jeremy Rieck*

2 chicken breasts  
⅔ C. Italian bread crumbs

1 egg (beaten)

Wash and pat dry chicken; dip in egg and dip in bread crumbs. Bake on buttered cookie sheet at 350° for 20 minutes; flip and bake for 20 more minutes.

## **BAKED MOSTACCIOLI**

*Donelle Shearer*

½ lb. ground beef  
½ C. chopped green pepper  
½ C. chopped onion  
¼ C. Kraft 100% grated  
parmesan cheese

1 (10½ oz.) pkg. mostaccioli  
(cooked, drained)  
½ lb. Velveeta Italiana cheese  
spread (sliced)  
1 (30 oz.) jar spaghetti sauce

Heat oven to 350°. Brown meat; drain. Add green pepper and onion; cook until tender. Stir in spaghetti sauce and mostaccioli. Spoon half mostaccioli mixture into 8 x 12-inch baking dish. Top with half the processed cheese spread. Add remaining mostaccioli mixture. Sprinkle with parmesan cheese. Bake 20 minutes. Top with remaining processed cheese spread. Continue baking 5 minutes. Makes 6-8 servings.

## BAKED WALLEYE

*John Kelley*

Butter  
Walleye fillet

Morton's Nature seasoning  
1 large onion

Melt enough butter, in large cast iron skillet, to cover bottom thoroughly and then some. Remove from heat and sprinkle butter generously with Morton's Nature seasoning. Lay 6-8 well-washed, fresh walleye fillets in butter until bottom of skillet is covered. Slice 1 large onion; divide slices into rings. Lay rings on top of walleye fillets. Sprinkle again with Nature's seasoning. Cover skillet with aluminum foil; poke a few holes in foil to allow steam to escape. Bake in 350° oven for 45 minutes, more or less. Put a few potatoes in oven about 15 minutes before putting in fish, so both are ready at the same time. This is my favorite recipe on vacation trips to Canada. This recipe allows the weary fisherman time to play a few hands of cards while waiting for supper. Serve with favorite vegetable, bread, and butter. Yum! Northern Pike or other fish may be substituted for walleye, if fishing hasn't been good.

## BARBECUE BEEF

*Karen Stephens*

1 (4 lb.) pot roast  
1 can tomato soup  
1 bottle catsup  
1 C. water  
2 T. lemon juice  
2 T. Worcestershire sauce

2 T. brown sugar  
½ tsp. dry mustard  
1 med. onion (chopped)  
½ C. chopped celery  
Salt and pepper

Cook meat long and tender. Cool; remove fat and bone. Shred the meat. Skim meat from drippings, and return meat to pan. Combine remaining ingredients and simmer a half hour. Freezes nicely.

*In 1894, a teacher was fined a dollar and a half for missing the regular teachers' meeting.*

## **BBQ MEATBALLS**

*Lora Shreve*

1½ lbs. ground beef  
½ lb. ground pork  
1 med. onion (diced)  
2 graham crackers or saltines

1 egg  
¼ C. milk  
½ C. shredded cheddar cheese  
Salt & pepper

### **SAUCE:**

1 can tomato soup  
1 C. brown sugar

1 T. water  
¼ C. BBQ sauce

Combine above ingredients and form into balls. Bake in open glass casserole at 350° for ½ hour. Spoon off grease and cover with sauce. Continue baking ½ hour.

## **BARBECUED MEATBALLS**

*Alison Carrel*

2 lbs. hamburger  
1 C. bread cubes  
1 C. milk

1 small onion (diced)  
Salt & pepper

### **SAUCE:**

2 C. catsup  
2 T. brown sugar  
½ tsp. garlic salt

2 T. vinegar  
4 T. worcestershire sauce  
1 C. water

Mix first 5 ingredients and form into walnut-sized balls. Brown in skillet; drain and place in baking dish. Combine sauce; pour over meatballs. Cover and bake 1 hour at 350°.

## **BEEF BURGERS (Little League Recipe)**

*Eric Duffee*

5 lbs. ground beef (85-90% lean)  
1 regular can chicken gumbo soup  
6-8 T. catsup

2 T. mustard  
1 T. garlic salt  
1 small onion (chop fine; opt.)

Brown ground beef; drain grease. Add other ingredients and reheat. Use 3-4 T. per sandwich. Refined by Janet, Carole, and others; great for crowds.

## BEAN CASSEROLE

*Colette Stumbo*

- |                                |                              |
|--------------------------------|------------------------------|
| 2 lbs. ground beef             | 1 can wax beans (drained)    |
| 6 strips bacon (chopped small) | 2 C. chopped onions          |
| 1 can tomato soup              | 1 C. chopped celery          |
| 1 can tomato paste             | 1 can chili beans (drained)  |
| ½ C. catsup                    | 1 can pork & beans (drained) |
| 1 can green beans (drained)    | ½ C. brown sugar             |
| 1 can lima beans (drained)     | 2 T. mustard                 |

Brown beef and bacon; drain fat. Add onion and celery; cook until tender. Stir in soup, tomato paste, and catsup. Simmer 20 minutes. Put in roaster. Add remaining ingredients and bake, uncovered, at 350° for 1 hour.

## BEEF BRISKET

*Roberta Blanshan*

- |                 |                |
|-----------------|----------------|
| 1 beef brisket  | Onion flakes   |
| Celery salt     | Salt           |
| Paprika         | Pepper         |
| Nutmeg          | Liquid smoke   |
| Chopped parsley | Barbeque sauce |
| Garlic salt     |                |

Sprinkle liquid smoke, salt, and pepper on meat. Let stand overnight. In the morning sprinkle with celery salt, paprika, nutmeg, parsley, garlic salt, and onion flakes. Cook 4 hours, covered, at 300°. Cool approximately 2 hours. Refrigerate 3 hours. Slice and brush with barbeque sauce. Wrap in foil and heat 45 minutes at 400°. May also be served cold.

## BEEF AND SALSA BURRITOS

*Jerad Ames*

- |                     |                                   |
|---------------------|-----------------------------------|
| ¼ lbs. ground chuck | ½ tsp. pepper                     |
| ½ T. chili powder   | 1¼ C. prepared chunky salsa       |
| ½ tsp. ground cumin | 1 C. shredded cheddar cheese      |
| ½ tsp. salt         | 8 medium flour tortillas (warmed) |

Brown meat in large skillet over medium heat for 10-12 minutes; drain. Season meat with chili powder, cumin, salt, and pepper. Stir in salsa; heat through. Remove from heat and stir in cheese. Spoon ½ C. beef in center of each tortilla. Fold bottom edge up; fold sides to center, overlapping edges.

## **BEEF STROGANOFF**

*Chris Greenlee*

- |   |                          |
|---|--------------------------|
| 2 lbs. sirloin steak                        | ¼ C. catsup              |
| ¼ C. butter or margarine                    | 1½ tsp. garlic powder    |
| 1 (6 oz.) can sliced mushrooms<br>(drained) | ⅓ C. flour (Gold Medal)  |
| 2 (10½ oz.) cans condensed<br>beef broth    | 2 C. sour cream          |
| ⅓ C. instant minced onion                   | 8-10 medium noodles      |
|   | 3 T. butter or margarine |

Cut meat across grain into ¾-inch pieces; then cut into 3 x ¼-inch strips. Melt ¼ C. butter into large skillet. Cook and stir mushrooms in butter about 5 minutes; then remove mushrooms. In same skillet, brown meat. Reserving ⅔ C. of broth, stir in remaining broth, onion, catsup, and garlic powder. Cover and simmer 15 minutes. Blend together ⅔ C. of broth and flour; stir into meat. Add mushrooms; heat to boiling, stirring constantly. While boiling for 1 minute, add sour cream and heat thoroughly. Cook noodles as directed on package; drain and toss with 3 T. butter. Serve with stroganoff. Makes 6-8 servings.

## **BEER BATTER FISH**

*Eric Fisher*

- |                              |                          |
|------------------------------|--------------------------|
| 1½ lbs. sole fillets         | 2 large eggs (separated) |
| ⅔ C. flat beer               | 1 C. fork-stirred flour  |
| ½ tsp. salt                  | ½ tsp. paprika           |
| 2 T. butter (melted, cooled) |                          |

Cut fillets in 3 x 1½-inch strips; dry well on paper toweling. Beat egg yolks until thickened and lemon colored. Gently beat in beer; add flour, salt, and paprika. Beat this mixture until smooth. Beat egg whites until stiff; fold into flour mixture. Dip strips into mixture and deep fat fry, without crowding, at 370° for 1-2 minutes or until golden brown.

**BROCCOLI-HAM CASSEROLE**

*Julie Walstrom*

- 1 C. chopped onion
- 1 C. diced celery
- 1 stick oleo
- 1 (20 oz.) pkg. chopped broccoli
- 1 (8 oz.) jar Cheese Whiz
- 2 cans cream of mushroom soup
- 4 C. cubed ham
- 2 C. Minute Rice
- 1 can sliced water chestnuts
- ¼ C. milk

Saute onion and celery in oleo. Cook broccoli until tender; drain well. Mix cheese whiz, soup, and milk while heating; stir well. Mix all ingredients together and put into 9 x 13-inch pan. Bake 1 hour at 350°.

**BUTTER BBQ BEEF LOAVES**

*Steve Christeson*

- 2 lbs. ground beef
- 2 eggs (slightly beaten)
- ½ C. cracker crumbs
- ¼ C. milk
- ¼ C. catsup
- 1½ tsp. salt
- ¼ tsp. salt
- ¼ tsp. pepper

**BUTTER BBQ SAUCE:**

- ½ C. butter
- ½ C. onion (chopped)
- ½ C. catsup
- ¼ C. brown sugar
- 3 T. Worcestershire sauce
- 1 tsp. salt
- 1/8 tsp. pepper
- Dash of tabasco sauce

Combine all ingredients. Divide into 8 portions and shape into loaves. Bake at 350° for 40 minutes. Top with butter BBQ sauce; bake 10 minutes more. For BBQ Sauce: Cook onion until tender; add all other ingredients. Simmer 5 minutes. Makes 1 C.

**CAJUN SEAFOOD PASTA**

*Joyce Bailey*

- 2 T. butter
- 12 whole shrimp (peeled)
- 6 ozs. crabmeat
- 1 oz. ham
- 2 T. chopped parsley
- 2 T. green onions (chopped)
- 2 C. whipping cream
- Cajun spice (to taste)
- 1 lb. spaghetti

Over medium-low heat, saute shrimp in butter and add crab, ham, parsley, and cajun spice. Add whipping cream; cook until thickened. Toss with hot cooked spaghetti.

## CATALINA CHICKEN STIR-FRY

Mary Hull

- |  |   |
|--|---|
| ¾ C. Kraft Catalina French dressing    | ½ tsp. garlic powder  |
| ¼ C. soy sauce                         | 1 (16 oz.) pkg. any frozen mixed vegetables (or 3 C. cut-up fresh vegetables) |
| 1 lb. boneless chicken breasts (cubed) | 1 box Minute original rice  |

Heat Catalina French dressing, soy sauce, and garlic powder in skillet. Stir in chicken. Completely cook chicken, about 8 minutes. Add vegetables (thawed and drained) or fresh vegetables. Stir until cooked. Serve over cooked Minute original rice. Makes 4 servings.

## CAVATINI

DeNoe Foster

- |                        |                                 |
|------------------------|---------------------------------|
| 1 lb. ground beef      | 2 (8 oz.) cans tomato sauce     |
| 1 med. onion (chopped) | 1 pt. jar Ragu thick & zesty    |
| 1 tsp. salt            | ¾ C. ea. 4 kinds pasta (cooked) |
| ¾ tsp. oregano         | 6 ozs. Mozzarella cheese        |

Brown beef and onion. Mix in rest of ingredients and put in 2 qt. casserole. Bake at 350° for 30 minutes, or microwave 10 minutes and turn after 5 minutes.

## CAVATINI

Sharlene Severs

- |   |                                  |
|---|----------------------------------|
| 1 lb. ground beef                             | 8 ozs. Mozzarella cheese (shred) |
| ½ onion (chop)                                | 1 (16 oz.) jar spaghetti sauce   |
| 1 (4 oz.) can sliced mushrooms                | 1 (16 oz.) jar pizza sauce       |
| 2¼ C. assorted pastas (rotini rigatoni, etc.) | 1 tsp. brown sugar               |

Brown ground beef in skillet, stirring until crumbly; drain and rinse. Add onion, mushrooms, spaghetti sauce, pizza sauce, and brown sugar. Mix well and simmer 5 minutes. Cook pastas and drain. In large bowl, combine pastas and ground beef mixture; stir well. Spoon into 9 x 13-inch baking pan. Sprinkle with cheese. Bake at 350° for 40 minutes. Makes 8 servings.

**CAVATINI**

*Eric Bailey*

- |                             |                        |
|-----------------------------|------------------------|
| 1 C. cooked rotelle pasta   | 12-16 slices pepperoni |
| 1 lb. pork sausage (cooked) | 2 C. spaghetti sauce   |
| 1 medium onion              | 1 C. Mozzarella cheese |

Layer in casserole dish (not 9 x 13-inch) in order given. Top with cheese. Bake at 350° for 30 minutes. Let stand 5 minutes before serving.

**CAVATINI**

*Jody Sharp*

- |   |                                     |
|---|-------------------------------------|
| 1½ lbs. hamburger                             | 1 (32 oz.) jar Ragu spaghetti sauce |
| 1 (14 oz.) pkg. large shell macaroni (cooked) | 1 (8 oz.) jar taco sauce            |
|   | 1 (16 oz.) pkg. Mozzarella cheese   |

Mix together in 9 x 13-inch pan. Top with Mozzarella cheese. Bake at 350° for 45 minutes.

**CHEESY LASAGNA PIZZA**

*Amie Hull*

- |   |  |
|---|--|
| 1 lb. ground beef                                   | 1 pkg. Pillsbury hot roll mix            |
| ¼ C. water  | 1 (12 oz.) carton creamed cottage cheese |
| 1 (8 oz.) can tomato sauce                          | ¼ C. grated parmesan                     |
| 1 env. spaghetti sauce mix (reserve 1 T. for crust) | 4 ozs. shredded Mozzarella               |
|   | 1 C. very warm water (105-115°)          |

Heat oven to 400°. Grease 14-inch pizza pan or 10 x 15-inch jelly roll pan. In 10-inch skillet, brown ground beef; drain excess fat. Stir in ¼ C. water, tomato sauce, and seasoning mix (reserve 1 T. for crust); simmer while preparing crust. In large bowl, dissolve yeast from hot roll mix in warm water. Add reserved sauce mix and hot roll flour mixture; blend well. Press dough into prepared pan forming a high rim around edge. Spread cottage cheese over dough; spoon meat mixture over cottage cheese. Sprinkle with parmesan cheese. Place on low rack for 25-30 minutes or until deep golden brown. Sprinkle with Mozzarella cheese; bake 2-3 minutes or until cheese melts. Let stand 5 minutes before serving.

## CHERRY CHICKEN

*Katie Gustafson*

8-10 boneless, skinless chicken breasts	½ C. brown sugar
1 (12 oz.) bottle chili sauce	1 T. Worcestershire sauce
1 C. cherry juice	1 C. cooking sherry
1 C. pitted bing cherries	Rice
	Salt
	Pepper

In saucepan combine chili sauce, cherry juice, brown sugar, and Worcestershire sauce. Simmer 10 minutes. Coat chicken in flour, salt, and pepper. Place in 9 x 13-inch baking pan. Pour mixture over chicken and bake in 350° oven for 1 hour, uncovered. 15 minutes before removing from oven pour cooking sherry and bing cherries over chicken. Remove from oven and serve over rice.

## CHICKEN BREAST ST. LOUIS

*Susie Keraus*

4 chicken breasts (boned, cut in half)	2 cans cream of mushroom soup
1 onion (chopped)	1 C. sour cream
1 can sliced mushrooms	¼-⅓ C. cooking wine or sherry
	½ stick butter

Flour chicken breasts and brown; salt and pepper. Place in 9 x 13-inch baking dish; sprinkle with paprika. Saute onions and mushrooms in butter. Blend in soup, then sour cream. Add sherry and heat gently; do not boil. Pour over chicken. Bake 1¼-1½ hours at 350°, uncovered. Serve on rice.

## CHICKEN CASSEROLE

*Diane Jones*

4-6 C. chopped cooked chicken	2 T. pimento (chopped)
1 C. slivered almonds	1 can cream of chicken soup
½ C. chopped green pepper	1 C. mayonnaise
2 C. chopped celery	2 C. grated cheddar cheese
½ tsp. salt	½-1 T. lemon juice
2 T. chopped onion	3 C. crushed chips

Mix all together in large bowl. Put in baking dish. Top with 3 C. crushed chips. Bake at 350° for 30-40 minutes. Cover with foil until 10-15 minutes are left to bake.

## **CHICKEN CASSEROLE**

*Clarence Wisecup*

- |                              |                              |
|------------------------------|------------------------------|
| 3-4 C. cooked sliced chicken | 1 can mushroom soup          |
| 1 C. celery                  | Pinch of rosemary (opt.)     |
| 1 pt. sour cream             | 1 C. chicken broth           |
| ½ C. melted margarine        | 1 (8 oz.) pkg. herb stuffing |

Mix chicken, celery, onion, sour cream, soup, and rosemary; put in baking dish. In saucepan mix chicken broth, melted margarine, and herb stuffing. Put on top of first mixture. Bake at 350° for 45 minutes.

## **CHICKEN CHEESE DELIGHT**

*Conny Schutte*

- |                                   |   |
|-----------------------------------|---|
| ½ C. margarine or butter (melted) | 1 C. dry bread crumbs                     |
| 1 clove of garlic                 | ½ C. cheddar cheese                       |
| 1 tsp. salt                       | ½ C. parmesan cheese                      |
| 1 tsp. pepper                     | 3-4 chicken breasts<br>(deboned, skinned) |

Melt margarine. Add garlic, salt, and pepper. Mix bread crumbs, cheddar, and parmesan cheeses. Dip chicken breasts in butter mixture, then coat with crumb-cheese mixture. Place in baking dish. Pour remainder of butter mixture over top. Bake at 350° for 45 minutes.

## **CHICKEN DIVAN**

*Jane Grumbach*

- |   |                      |
|---|----------------------|
| 1 (10 oz.) box frozen broccoli            | ½ tsp. curry powder  |
| 2 C. sliced, cooked chicken               | ½ C. shredded cheese |
| 1 can condensed cream of<br>mushroom soup | ½ tsp. lemon juice   |
|   | ½ C. mayonnaise      |

Mix soup, mayonnaise, curry powder, and lemon juice. Arrange chicken and broccoli in alternating layers with first mixture in between and on top. Sprinkle cheese over top. Bake at 350° for 25-30 minutes.

## CHICKEN CREPES

*Ann Haugland*

### CREPE BATTER:

$\frac{2}{3}$  C. unsifted flour  
2 eggs

3 T. melted butter (cooled)  
 $\frac{1}{8}$  tsp. salt  
1 C. milk

### CHICKEN FILLING:

$\frac{1}{4}$  C. butter  
 $\frac{3}{4}$  lb. mushrooms (chopped)  
 $\frac{1}{2}$  C. chopped green onion

$2\frac{1}{2}$  C. diced cooked chicken  
 $\frac{1}{2}$  C. sherry (or water)  
 $\frac{1}{2}$  tsp. salt  
Pepper

### SAUCE:

$\frac{1}{4}$  C. unsifted flour  
 $\frac{2}{3}$  C. sherry (or water)  
1 (10 $\frac{3}{4}$  oz.) can condensed  
chicken broth (undiluted)  
2 C. light cream

$\frac{1}{2}$  tsp. salt  
Dash of pepper  
Salad oil  
 $\frac{1}{2}$  C. grated Swiss cheese  
(or cheddar)

For Batter: In medium bowl, combine flour, eggs, butter, salt, and  $\frac{1}{2}$  C. milk. Beat with rotary beater until smooth; beat in rest of milk. Refrigerate, covered, 3 hours or overnight. For Filling: Heat butter in large skillet. Add mushrooms and onion; saute 10 minutes. Add chicken, sherry, salt, and pepper. Cook over high heat, stirring until liquid is gone. For Sauce: In saucepan, blend flour with sherry. Stir in broth, cream, salt, and pepper. Over medium heat, bring to boiling, stirring. Reduce heat; stir until blended; set aside. To Cook Crepes: Slowly heat 7-inch skillet; brush lightly with oil. Pour in 2 T. batter, rotating to cover bottom. Cook over medium heat until golden; turn and brown other side. Cool on rack. Repeat to make 15. Heat oven to 425°. Place  $\frac{1}{4}$  C. filling on each crepe; roll up. Arrange seam side down, in single layer, in buttered 3 qt. shallow dish. Pour rest of sauce over crepes; sprinkle with grated cheese. Bake 15 minutes or until bubbly. Serves 6-8. I usually bake at least 20 minutes.

## CHICKEN ELEGANTE

*Joyce Bailey*

- |   |                            |
|---|----------------------------|
| 4 boneless chicken breasts<br>(cut in large pieces) | 1/2 C. milk                |
| 4 slices Mozzarella cheese                          | 1 C. herb dry stuffing mix |
| 1 can cream of chicken soup                         | 1/2 C. melted butter       |

Put chicken pieces into buttered 9 x 13-inch pan. Place 4 slices Mozzarella cheese over chicken. Mix soup and milk together and pour over. Sprinkle herb stuffing mix on top and pour melted butter over all. Bake, uncovered, at 350° for 40 minutes.

## CHICKEN KIEV

*Joel Newcomb*

- |  |                |
|--|----------------|
| Chicken breasts (boneless,<br>skinless, flattened) | 1 tsp. chives  |
| 1/2 tsp. garlic powder                             | 1 tsp. parsley |
|  | 1 pat butter   |

Roll up and put in sprayed 12-cup muffin pan. Sprinkle bread crumbs on top. Bake at 350° for 1 hour.

## CHICKEN MARINADE

*Deb Vigdal*

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1/2-1 C. Hoisin sauce        | 3-5 cloves crushed garlic         |
| 6 T. soy sauce               | Chicken breasts or turkey fillets |
| 1/4 C. cooking sherry (opt.) |                                   |

Mix all ingredients together. Poke chicken or turkey with fork. Marinate overnight. Can also be brushed onto meat as you grill, instead of marinating overnight.

## **CHICKEN & RICE CASSEROLE**

*Darla Engstrom*

- |                               |                     |
|-------------------------------|---------------------|
| 2 C. rice                     | 1½ cans water       |
| 1 pkg. dry onion soup mix     | 8-10 pieces chicken |
| 2 cans cream of mushroom soup |                     |

Mix first 4 ingredients together and place in 2-3 qt. casserole dish. Place chicken pieces on top. Cover casserole dish and bake at 350° for 1½ hours. Uncover and bake ½ hour more.

## **CHICKEN & RICE CASSEROLE**

*Karen Ryan*

- |                     |                               |
|---------------------|-------------------------------|
| 1 C. Minute rice    | 6 chicken breasts             |
| 1 C. chopped celery | (skinned, boned)              |
| ¾ C. chopped onion  | 1 can cream of mushroom soup  |
| 2 T. margarine      | 1 C. plain yogurt             |
| 2 tsp. parsley      | 2 C. carrots, sliced julienne |
| Pepper              |                               |

Cook rice. Combine rice, celery, onion, margarine, parsley, and pepper. Mix. Place into lightly greased 9 x 13-inch baking dish. Top with chicken breasts. Combine soup and yogurt; spoon over chicken. Bake, uncovered, at 350° for 30 minutes. Remove from oven; add carrots and bake an additional 15 minutes. Makes 6 servings.

## **CHICKEN-RICE CASSEROLE**

*Jane Evans*

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 C. Uncle Ben's rice, uncooked | 8-10 fryer pieces or breasts |
| ½ stick butter or oleo          | 1 can cream of chicken soup  |
| 1 pkg. Lipton onion soup        | 1 can cream of mushroom soup |
|                                 | 2 cans water                 |

Place rice in butter; add other ingredients except chicken. Put in 9 x 13-inch casserole dish. Lay pieces of chicken on top of rice and other ingredients. Bake at 350° for 1 hour, covered. Take off cover and bake another 30 minutes. Note: Figure 1 piece of chicken for each person.

## **CHICKEN & RICE**

*Jody Carswell*

- |  |                                 |
|--|---------------------------------|
| 1 (6 oz.) pkg. wild & long grain rice    | 1 (6 oz.) pkg. shredded cheddar |
| 3 C. cooked, chunked chicken             | 1 C. mayonnaise                 |
| 1 can French style green beans (drained) | ½ C. chopped onion              |
| 1 can cream of celery soup               | 1 (2 oz.) jar pimento (drained) |

Cook rice as directed on package. Mix all ingredients together. Pour into greased casserole. Bake at 350° for 25-30 minutes.

## **CHICKEN AND RICE CASSEROLE**

*Bev Schreider*

- |   |                            |
|---|----------------------------|
| 2 C. Minute rice (uncooked)                               | 1 can cream of celery soup |
| 1 can chicken broth                                       | 2 T. margarine             |
| ¼ C. water  | Cheddar cheese             |
| 1 C. cooked chicken or turkey (cut into bite size pieces) | Croutons                   |

Put rice in ungreased casserole dish. Pour on broth. Add meat pieces. Heat soup and margarine. Put cheese on top of meat. Pour warm soup over all. Bake in 350° oven for 20 minutes. Sprinkle more cheese on top with croutons. Bake 10 more minutes. Delicious!

## **CHICKEN BROCCOLI CASSEROLE**

*Audrey Henze*

- |  |                                      |
|--|--------------------------------------|
| 1 (10 oz.) pkg. frozen broccoli or 2 bunches fresh | ¼ tsp. curry powder                  |
| 1 C. cooked chicken                                | ¼ C. shredded sharp processed cheese |
| 1 can cream of chicken soup                        | ¼ C. bread crumbs                    |
| ½ C. mayonnaise                                    | ½ tsp. butter                        |

Combine ingredients and pour into ungreased casserole pan; place chicken pieces on top. Brush with melted butter and bake 1 hour at 350°. Cover; check occasionally.

## CHICKEN CASSEROLE

Mary Kay Anderson

- |                                |   |
|--------------------------------|---|
| 1 chicken                      | 1 can cream of chicken soup                   |
| 2 C. broth (save from chicken) | 1 twin pack crinkle potato chips<br>(crushed) |
| 1 C. milk                      | 2 C. dry noodles                              |
| 1 stick margarine              | 1 C. sharp grated cheddar cheese              |
| 8 T. flour                     |   |

Cook chicken in 2 C. boiling water. Take from bone; save 2 C. broth. Line 8 x 13-inch pan with 1 pack potato chips, crumbled; add cooked noodles. Put chicken on top of noodles. Add 1 C. sharp grated cheddar cheese. Cook and make a sauce of margarine, flour, broth, and milk. Add soup and cook until smooth and creamy. Pour over casserole. Put other twin pack of potato chips on top. Bake at 350° for 45 minutes. Do not crumble potato chips too fine.

## CHICKEN ENCHILADAS

S. Birchard

- |                                 |                            |
|---------------------------------|----------------------------|
| 2 cans cream of chicken soup    | 2 T. enchilada seasoning   |
| 1 large carton sour cream       | 1/4 tsp. salt              |
| 1 or 2 cans diced green chilies | 1/4 tsp. garlic salt       |
| 1 bunch green onions (chopped)  | 12 flour tortillas         |
| 2 C. cooked chicken (diced)     | 2 C. grated cheddar cheese |

Mix together soup, sour cream, chilies, and onions; set aside. Mix together chicken, enchilada seasoning, salt, and garlic salt; set aside. Fill each tortilla with meat mixture, 2-3 T. sauce mixture, and 2-3 T. grated cheddar cheese. Roll up and place seam-side down in greased 9 x 13-inch pan. Spread remaining sauce mixture over all the rolled up tortillas. Sprinkle with remaining cheese. Cover with foil and bake 30 minutes at 350°. Remove foil and bake 5-10 minutes more. (2 lbs. browned hamburger maybe used instead of chicken.)

## CHICKEN-FRIED ROUND STEAK

*Lanna Paul*

1½ lbs. beef top round steak  
 (½-inch thick)  
 1 T. milk  
 1 egg

1 C. fine cracker crumbs  
 ¼ C. cooking oil  
 Salt & pepper

Pound steak ¼-inch thick; cut into serving pieces. Mix egg and milk; dip meat in egg mixture, then in crumbs. Slowly brown meat in hot oil, turning once. Cover; cook over low heat 45-60 minutes or until tender. Season with salt and pepper. Serves 6.

## CHICKEN LANDOFF

*Grace McCormick*

Chicken breasts (skinned, boned)  
 Swiss cheese slices  
 1 can cream of chicken soup

½ C. cooking sherry  
 (or ½ C. milk)  
 1 stick melted margarine or butter

Place chicken in baking dish; cover with cheese slices. Mix soup and sherry (or milk); pour over chicken. Pour melted margarine over and bake at 350° about 1 hour and 15 minutes.

## CHICKEN MACARONI CASSEROLE

*Janet Boesen*

2 C. cut-up cooked chicken  
 2 C. shredded yellow cheese  
 (Kraft mild)

2 cans cream of chicken soup  
 2 C. uncooked macaroni (elbow)  
 2 C. milk

Mix all together and put into glass 9 x 13-inch casserole dish. Cover with foil and let set overnight, or all day in refrigerator. Set out for ½ hour at room temperature before baking. Bake 1 hour in 350° oven.

## CHICKEN MARIMBA

*Carol Elsberry*

- |                                |  |
|--------------------------------|--|
| 1 (8 oz.) pkg. lasagne noodles | 1/2 C. chopped onion                     |
| 1 1/2 C. cottage cheese        | 1/2 C. chopped green pepper              |
| 3 C. cooked chicken (diced)    | 3 T. butter                              |
| 2 C. grated cheddar cheese     | 1 (10 1/2 oz.) can cream of chicken soup |
| 1/2 C. grated parmesan cheese  | 1/3 C. milk                              |

Cook noodles until tender, in large amount of boiling water. Drain; rinse in cold water. Saute onion and green peppers in butter. Stir in soup and milk. Place half of noodles in 9 x 13 x 2-inch baking dish. Cover with half the sauce, cottage cheese, chicken, and grated cheeses. Repeat layers with other half. Bake at 350° for 45 minutes to 1 hour.

## CHICKEN POT PIE

*Kim Curell*

- |  |  |
|--|--|
| 2-3 chicken breasts<br>(boneless, skinless)          | 1 (15 oz.) can peas with<br>pearl onions |
| 3 medium potatoes (diced in small<br>chunks, cooked) | 1 (15 oz.) can sliced carrots            |

### PASTRY:

- |                |                                |
|----------------|--------------------------------|
| 1 1/2 C. flour | 3/4 C. Crisco                  |
| 1/8 tsp. salt  | 1/4 C. milk (or a little more) |

Mix flour, salt, and shortening; add milk. Mix until flour is moistened. Roll out. (This also makes a very good pie crust.) Boil chicken until done; remove from heat and cool. Save broth to thicken. Dice up chicken. Cook potatoes; drain water off peas and carrots. Make pastry (or use your favorite pie crust recipe). Bring broth to a boil and thicken with about 2 heaping T. flour mixed with water. Add salt and pepper to taste. Stir in chicken and vegetables. Pour into 8 x 12-inch glass pan or casserole dish (sprayed with Pam). Cover top with pastry crust. Trim and crimp edges. Poke top with fork or knife. Bake at 425°, uncovered, about 15 minutes to brown top; turn down oven to 350° for 30-40 minutes.

## **CHICKEN PUFFS**

*Amy Rusnak*

2 T. butter  
 ¼ C. all purpose flour  
 1 egg  
 ¼ C. shredded processed Swiss cheese

2 C. finely chopped chicken  
 (cooked or canned)  
 ¼ C. finely chopped celery  
 2 T. chopped pimento  
 2 T. dry white wine  
 ¼ C. margarine

Melt butter in ¼ C. boiling water. Add flour and dash of salt; stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add egg and beat vigorously until smooth. Stir in cheese. Drop dough onto greased baking sheet, using 1 level teaspoon dough for each puff. Bake at 400° about 20 minutes. Remove puffs from oven; cool, and split. Combine remaining ingredients: ½ tsp. salt, and dash of pepper. Fill each puff with 2 teaspoons.

## **CHICKEN-RICE CASSEROLE**

*Lisa Rusnak*

½ C. Minute rice  
 1 stick margarine  
 Cream of mushroom soup  
 Water

Chicken (boneless)  
 Salt  
 Pepper  
 Cream of chicken soup

Put ½ C. Minute rice (dry) in bottom of 9 x 13-inch pan; set aside. Melt margarine. Coat chicken. Lay chicken over rice, salt, and pepper. Mix both soups together and add water. Pour mixture over chicken. Bake at 350° for 1½ hours.

## **CHICKEN STUFFING CASSEROLE**

*Kari Hull*

Boneless chicken/turkey breasts  
 (to fit in 9 x 13-in. pan)  
 1 can cream of mushroom soup  
 1 can cream of chicken soup

1 (8 oz.) Swiss cheese (opt.)  
 ½ stick margarine  
 3-4 C. lightly crushed herb stuffing

Melt ¼ stick oleo in pan. Place chicken or turkey in pan; cover with cheese. Combine soups and spread on top of cheese. Spread stuffing on top. Melt remainder of butter and pour on top when chicken is half done. Cover loosely. Bake at 350° for 1-1½ hours. Take cover off last 10 minutes or so of cooking time. Let set 5-10 minutes before serving.

## CHICKEN TETRAZZINI

*Trista Burke*

- |   |  |
|---|--|
| 4 chicken breasts   | 1 can Campbell's cream of<br>celery soup |
| 4 slices bread (day old)                                    |  |
| 1 (6 oz.) pkg. Pepperidge Farm<br>stuffing mix (blue label) | 2-4 C. broth                             |
| 2 cans Campbell's cream of<br>chicken soup                  | 1 tsp. sage (to taste)                   |
|   | 1 tsp. salt                              |
|   | 1 tsp. pepper                            |

Boil chicken breasts 1 hour; remove from bones. Tear day old bread into shreds into 9 x 11-inch baking dish. Add Pepperidge Farm crumb seasoning mix; stir in 2-4 C. broth to moisten bread. Layer shredded chicken over bread and seasoning. Add sage, salt, and pepper to taste. Mix cream of chicken and celery soups together; spread evenly over chicken and bread crumb mixture. Bake in oven at 450° for 1 hour or until bubbling. Serves 6.

## CHICKEN TATER TOT CASSEROLE

*Deanna Kudrna*

- |                           |                              |
|---------------------------|------------------------------|
| 1 (32 oz.) bag Tater Tots | 2 C. shredded cheddar cheese |
| 3-4 C. cooked chicken     |                              |

### TOPPING:

- |                  |                         |
|------------------|-------------------------|
| ½ C. melted oleo | 2 C. crushed Cornflakes |
|------------------|-------------------------|

### SAUCE:

- |            |                             |
|------------|-----------------------------|
| ¼ C. onion | 1 can cream of chicken soup |
| 6 T. oleo  | 2 C. milk                   |
| 6 T. flour |                             |

Line greased 9 x 13-inch pan with tater tots. Layer chicken on top of tater tots. Sprinkle with cheese. Mix sauce ingredients together; pour sauce over cheese. Stir together oleo and Cornflakes; spoon over cheese-sauce. Bake at 350° for 1 hour.

## CHILIES RELLENO

*Sue Duffee*

- |  |                             |
|--|-----------------------------|
| 13 ozs. green chilies                  | ½ tsp. salt                 |
| 1½ lb. cheese (sharp cheddar and Jack) | ½ T. flour (heaping)        |
| 4 eggs (beaten)                        | 1 large can evaporated milk |

Spread chilies in bottom of pan. Sprinkle shredded cheese on top. Combine remaining ingredients and pour over top. Bake at 375° for 35 minutes.

## CHINESE RICE CASSEROLE

*Shirley Walrod*

- |                              |  |
|------------------------------|--|
| 1 C. raw rice                | ½ can water                              |
| 1 lb. hamburger              | 1 can cream of chicken soup              |
| 1 med. onion                 | 3 T. soy sauce                           |
| Celery leaves                | 1 can LaChoy vegetables (reserve liquid) |
| 1 can cream of mushroom soup |  |

Put raw rice in 9 x 13-inch casserole dish. Brown hamburger, onion, and celery; drain grease and put over rice. Put Chinese vegetables over meat. Combine remaining ingredients, including reserved vegetable liquid, and pour over all. Bake 30 minutes in moderate oven. Put a layer of chow mein noodles on; return to oven to bake 15 minutes. Note: Mushrooms may be added.

## CHINESE FRIED RICE

*Sherry Flynn*

- |                           |                         |
|---------------------------|-------------------------|
| 4 slices bacon (diced)    | ¾ tsp. salt             |
| 3 C. cold cooked rice     | 3 eggs (lightly beaten) |
| 4 green onions (and tops) | 1½ T. soy sauce         |

Fry diced bacon in skillet until crisp. Add cold rice to skillet with bacon and drippings. Cook and stir over medium heat until rice is golden brown. Chop onions and tops fine. Add onions and salt. Beat eggs lightly and pour into the pan with rice and seasonings, pushing rice aside so eggs will cook in lumps, rather than coating the rice. Stir and cook until eggs are done; stir in soy sauce.

## CONVENIENT CAMPER'S SKILLET

*Karen Stephens*

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 lb. ground beef           | 1 pkg. macaroni & cheese dinner |
| 2 cans stewed potatoes      | ¼ C. evaporated milk            |
| ½ C. water                  | ¼ C. oleo                       |
| 2 tsp. instant minced onion | Salt & pepper                   |

Brown beef; drain excess fat. Stir in potatoes, water, and onion. Cover and cook 15 minutes or until macaroni is tender. Add milk, oleo, salt, and pepper, along with cheese packet from package. Stir to blend; heat until hot.

## CORNED BEEF CASSEROLE

*Karen Stephens*

- |                             |                             |
|-----------------------------|-----------------------------|
| 1 (8 oz.) pkg. noodles      | 1 C. milk                   |
| 1 (12 oz.) can corned beef  | 1 C. chopped onion (opt.)   |
| ¼ lb. American cheese       | Bread crumbs (to cover top) |
| 1 can cream of chicken soup |                             |

Cook noodles until tender; drain. In mixing bowl, add diced corned beef, diced American cheese, cream of chicken soup, milk, and chopped onions. Add cooked noodles to mixture; stir until blended. Pour into greased casserole dish and top with bread crumbs. Bake 1 hour at 350°. Makes 8 servings.

## CORNED BEEF CASSEROLE

*Glenna McGinnis*

- |                                |   |
|--------------------------------|---|
| 1 can corned beef              | 1 (4 oz.) pkg. shredded cheddar cheese    |
| 1 (8 oz.) pkg. wide noodles    | 1 small onion (diced)                     |
| 1 can cream of chicken soup    | 2 C. Cornflakes (measure before crushing) |
| 1 can cream of mushroom soup   | 2 T. butter                               |
| 1 (15 oz.) can evaporated milk |   |

Cook noodles in slightly salted water until tender. Break meat into small pieces and add onion, soups, and milk. Stir well. Add noodles and mix. Pour into well greased 9 x 13-inch casserole dish/pan. Melt butter and pour over Cornflakes; mix. Place on top of casserole mixture. Bake at 350° for 45 minutes or until brown on top.

## COUNTRY STYLE MAC

*Deb Hoppus*

- |  |                              |
|--|------------------------------|
| 1 (7¼ oz.) pkg. macaroni & cheese dinner   | ¼ C. margarine               |
| 2 T. chopped onion                         | 1 can cream of chicken soup  |
| 1 (8¾ oz.) can whole kernel corn (drained) | 1½ C. chopped cooked chicken |
|  | 2 T. chopped parsley         |
|  | 1½ C. soft bread crumbs      |

Cook and prepare macaroni & cheese dinner as directed on package, using ½ C. milk. Saute onion in 1 T. margarine until tender. Combine corn, cream of chicken soup, chopped chicken, onion, and parsley with macaroni & cheese dinner. Put into 1½ qt. casserole dish. Melt remaining margarine in small saucepan; toss with bread crumbs and place on top of casserole. Bake at 350° for 25-30 minutes. Garnish with additional parsley if desired. Serves 4-6 people.

## CRANBERRY MEATBALLS

*Pam Grundstad*

- |                          |                      |
|--------------------------|----------------------|
| 2 lbs. ground beef       | ½ tsp. garlic powder |
| 1 C. Cornflakes (crumbs) | ⅓ C. catsup          |
| ⅓ C. parsley flakes      | 2 T. minced onion    |
| 2 eggs                   | 2 T. soy sauce       |

### SAUCE:

- |   |                  |
|---|------------------|
| 2 (16 oz.) cans jellied cranberry sauce | 2 T. brown sugar |
| 1 (12 oz.) bottle chili sauce           | 1 T. lemon juice |

Mix ground beef, Cornflake crumbs, parsley, eggs, garlic powder, catsup, onion, and soy sauce. Make into small meatballs. Put on cookie sheet and bake at 350° for 10-12 minutes. For Sauce: Mix ingredients well. Heat and pour over meatballs. Keep warm in foil lined electric skillet.

## CREAMY CHICKEN BROCCOLI BAKE

*Jeannie Overstreet*

- |   |  |
|---|--|
| 4 chicken breast halves (boneless, skinless, cubed)       | 1¼ C. milk                                     |
| 1½ C. uncooked Minute rice                                | ½ lb. Velveeta processed cheese spread (cubed) |
| 1 (10 oz.) pkg. frozen chopped broccoli (thawed, drained) | ½ C. Miracle Whip (regular or light)           |

Mix all ingredients and spoon into 8 x 12-inch baking dish. Bake at 375° for 30-45 minutes. Makes 6 servings.

## CREAMY PEPPER CHICKEN

*Jessica Hobbs*

- |   |                    |
|---|--------------------|
| 1 lb. skinless boneless chicken         | 2 tsp. margarine   |
| 1 can cream of mushroom or chicken soup | ¼ lb. Velveeta     |
|   | 1 pkg. egg noodles |

Seasonings of choice: green peppers, onion, mushrooms, tomato, chili pepper powder, cayenne pepper powder.

Cook chicken until done. Add vegetables of choice in pan with margarine. Sautee 2 minutes. Stir in soup; add Velveeta. Simmer until Velveeta is melted. Add chili and cayenne pepper powder to taste. Boil egg noodles to soft. Serve sauce over chicken and egg noodles.

## CREOLE CHICKEN

*Tony James*

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 broiler fryer chicken (cut up) | ¼ lb. cooked ham (cubed)     |
| 1 green pepper (chopped)         | 1 tsp. salt                  |
| 6 green onions (chopped)         | Hot pepper sauce (few drops) |
| 1 (16 oz.) can tomatoes (cut up) | ½ lb. smoked sausage         |
| 1 (16 oz.) can tomato paste      | 3 C. cooked rice             |

In slow-cooking pot, combine chicken, pepper, onions, tomatoes, tomato paste, ham, salt, and pepper sauce. Cover and cook on low for 4-5 hours. Turn control to high; add sausage and cooked rice. Cover and cook on high for 15-20 minutes.

## CROCK POT DRESSING

*Cheryl Ahrens*

- |  |  |
|--|--|
| 1 C. butter or margarine                     | 1 tsp. poultry seasoning                 |
| 2 C. chopped onion                           | 1½ tsp. salt                             |
| 2 C. chopped celery                          | 1½ tsp. sage                             |
| ¼ C. parsley sprigs                          | ½ tsp. pepper                            |
| 2 (4 oz.) cans sliced mushrooms<br>(drained) | 2-2½ C. chicken broth<br>or turkey broth |
| 12-13 C. bread cubes<br>(slightly dried)     | Diced giblets (cooked)                   |
|  | 2 eggs (well beaten)                     |

Note: For seasoned stuffing mix, use 3-3½ C. chicken broth and omit herbs and salt. Melt butter in skillet; saute onion, celery, parsley, and mushrooms. Pour over bread cubes in very large mixing bowl. Add all seasonings and toss together well. Pour in enough broth with giblets to moisten; add beaten eggs and mix well together. Pack lightly into crock pot. Cover and cook on high 45 minutes; then reduce to low 4-8 hours.

## CRUNCHY CHEESERONI

*Dani Norton*

- |                               |   |
|-------------------------------|---|
| 2 C. uncooked macaroni        | 1 can cream of mushroom or<br>celery soup (undiluted) |
| 1½ lb. ground beef            | 2 C. grated colby cheese                              |
| 1 can tomato soup (undiluted) | 1 C. French fried onions                              |

Cook macaroni according to package; drain. Brown ground beef; drain. Mix macaroni, ground beef, and soups together. Place half the mixture into greased 2 qt. casserole dish. Sprinkle with half the cheese and French onions. Top with remaining macaroni mixture and rest of cheese. Bake at 350° for 25 minutes. Remove from oven and top with rest of onions. Bake 5 minutes longer. Freezes well.

*In 1927, the School Board adopted certain rules and regulations and decided that the third floor of the high school would be used as the Junior College.*

## **DELICIOUS BAKED CHICKEN**

*Barb Brooker*

- |                              |                             |
|------------------------------|-----------------------------|
| 1 C. raw rice                | 1 can cream of celery soup  |
| 1 can cream of mushroom soup | 1 can cream of chicken soup |
| ¼ C. milk                    | ¼ C. melted butter          |
| ¼ C. French dressing         | 8-10 pieces chicken         |
| ¼ C. grated parmesan         |                             |

Combine all ingredients and pour half of mixture in 9 x 13-inch casserole dish. Arrange 8-10 pieces uncooked chicken in pan and pour rest over chicken. Sprinkle parmesan over entire dish. Bake, uncovered, at 275° for 2½ hours.

## **DOG BURGER BEANS**

*Darci Gau*

- |                   |                          |
|-------------------|--------------------------|
| 1 lb. ground beef | 2 cans baked beans       |
| 4 hot dogs        | Salt & pepper (to taste) |

Fry hamburger to loose meat consistency until brown; drain grease. Slice hot dogs into little pieces. Combine hamburger, hot dogs, and beans into frying pan. Cook until beans begin to boil. Serve hot.

## **EASY ENCHILADAS**

*Ben Moore*

- |                          |                          |
|--------------------------|--------------------------|
| 2 red onions (chopped)   | 2 pkgs. corn tortillas   |
| 2 bell peppers (chopped) | 1 large can Hormel chili |
| 4 C. shredded Velveeta   | (or 3 C. homemade chili) |

Mix onions, pepper, and shredded Velveeta cheese. Place ½ C. in each tortilla and roll. Place in 9 x 13-inch pan. Cover with canned chili or homemade chili. Heat in 350° oven for 40 minutes.

## **EASY LASAGNE**

*Christine Hoppus*

- 1½-2 lbs. ground beef (lean)
- 1½ (32 oz.) jars thick spaghetti sauce
- 1 C. water
- 1 (15 oz.) carton ricotta or small curd cottage cheese
- 1 (12 oz.) pkg. shredded Mozzarella cheese

- ½ C. grated parmesan cheese
- 2 eggs
- ¼ C. chopped parsley
- 1 tsp. salt
- ¼ tsp. pepper
- 1 (8 oz.) pkg. lasagne noodles (uncooked)

Brown ground beef in 3 qt. saucepan; drain excess fat. Add spaghetti sauce and water; simmer about 10 minutes. Combine remaining ingredients except lasagne noodles for filling. Pour about 1½ C. sauce on bottom of 9 x 13 x 2-inch pan. Layer 3 pieces uncooked lasagne noodles over sauce. Cover with about 1½ C. sauce. Spread ½ of cheese filling over sauce. Repeat layers of lasagne, sauce, and cheese filling. Top with layer of lasagne and remaining sauce. Cover with aluminum foil, shiny side down, and bake at 350° for 55-60 minutes. Remove foil and bake about 10 minutes longer. Allow to stand about 10 minutes before cutting, for easier serving. Makes 8-10 servings.

## **EASY PASTA BAKE**

*Jennifer Dimmitt*

- 1 lb. ground beef
- 1 (30 oz.) jar spaghetti sauce
- ½ C. grated parmesan cheese

- 5 C. cooked pasta
- 1 (8 oz.) pkg. shredded Mozzarella cheese

Brown ground beef in skillet. Stir in spaghetti sauce, parmesan cheese, and cooked pasta. Spoon into 9 x 13-inch baking dish and top with shredded Mozzarella cheese. Bake at 375° for 20 minutes.

*The Boone High did not have an emblem in 1982. The students became involved in designing a school logo for the school.*

## EASY TUNA CASSEROLE

*Brendan Hesser*

- |   |                                     |
|---|-------------------------------------|
| 1 can tuna  | 1 C. milk                           |
| 1 can cream of mushroom soup<br>(or any cream soup) | 1 pkg. Chinese chow mein<br>noodles |
| 1 can chicken & rice soup                           | Chopped green onion (opt.)          |
| 1 C. chopped celery                                 | Sliced fresh mushrooms (opt.)       |

In 1½ qt. casserole, stir ingredients together. Add as many chow mein noodles as can be mashed down and covered with the liquid. Bake, covered, at 350° for 45 minutes. Just 6 easy ingredients!

## EASY PASTA

*John Aldrich*

- |                        |             |
|------------------------|-------------|
| 3 C. all purpose flour | 1 T. water  |
| 4 eggs                 | ½ tsp. salt |
| 1 T. vegetable oil     |             |

Place flour in a mound on large flat surface. Make a well in center. Break room temperature eggs into well. Add vegetable oil, water, and salt. Beat mixture in well with a fork about 10 strokes before working in flour. Continue until dough becomes sticky and difficult to work with fork. Knead by hand to make a rough-looking dough. Let dough rest 10 minutes. Knead dough until most of flour is used and dough is smooth and elastic, about 10 minutes. Divide dough into 3 or 4 balls and place balls in plastic bags; set aside to rest 30 minutes before rolling by hand. Roll out 1 ball at a time to desired thickness and cut into desired shape and width. Makes about 6 servings.

## FRENCH DIP

*Ben Moore*

- |                      |                           |
|----------------------|---------------------------|
| 1 (3 lb.) beef roast | 1 (1 oz.) au jus pkg. mix |
| 1 onion (peeled)     | ½ tsp. pepper             |
| 1 can beef broth     | 6 French rolls            |

Put onion in bottom of crockpot; put roast on top. Empty au jus mix over top and add pepper. Pour can of beef broth over it; cook in crock pot on low for 6 hours. Remove meat; strain au jus. Serve, using broth to dip the sandwich.

## FANCY JUMBO SHELLS

*Jon Temple*

- |  |                          |
|--|--------------------------|
| 1 box jumbo shells                                 | 1 tsp. salt              |
| 1 (24 oz.) carton cottage cheese<br>(well drained) | 2 tsp. parsley           |
| 1 (12 oz.) pkg. Mozzarella cheese                  | ¾ tsp. oregano (crushed) |
| ¾ C. grated parmesan cheese                        | ¼ tsp. pepper            |
| 3 eggs (slightly beaten)                           | 4 C. spaghetti sauce     |

Cook jumbo shells; drain and dry in single layer on paper towel. Combine cheeses with beaten eggs, salt, parsley, oregano, and pepper. Fill shells with 2 T. cheese mixture. Spread thin layer of sauce in 9 x 13-inch pan. Place stuffed shells one deep; cover with sauce. Bake at 350° for 35 minutes, covered.

## ESCALLOPED CHICKEN OR TURKEY

*Amanda Flynn*

- |                     |                     |
|---------------------|---------------------|
| 8 slices bread      | 3 eggs              |
| 2 C. cut up chicken | 3 C. milk           |
| 1 C. diced celery   | Salt & pepper       |
| ½ C. minced onion   | 1 can mushroom soup |
| ½ C. Miracle Whip   | Cheese              |

Break 4 slices bread in 10 x 14-inch pan. Mix chicken, celery, onion, and Miracle Whip together and spread on top of bread. Break up other 4 slices of bread and put on top of mixture. Add a little salt and pepper. Beat 3 eggs and 3 C. milk together; pour over bread. Cover with foil and place in refrigerator overnight. \* Bake at 350° for 1 hour. Remove from oven; cover with a can of mushroom soup and dot with cheese. Return to oven for 15 minutes. (\*This is where you can stop and freeze until ready to use.)

*The hottest fashion in 1968 were plaid skirts worn with knee highs and a silk body shirt. Also in 1968, the Christmas Dance was the first turnabout where the girls asked the boys to the dance.*

## **FIVE HOUR STEW**

*Jean Iben*

- |                         |                           |
|-------------------------|---------------------------|
| 2 lbs. stew meat        | 1 can tomato soup         |
| 1 C. chopped celery     | 1 pkg. dry onion soup mix |
| 6 diced carrots         | 2 C. water                |
| 3 med. potatoes (diced) | Salt & pepper (to taste)  |
| 1 med onion (diced)     |                           |

Brown meat in small amount of oil. Combine with all other ingredients; place in covered Dutch oven or large casserole. Bake at 250° for 6 hours. Serves 6.

## **FIVE HOUR STEW**

*Madilyn Busch*

- |  |                   |
|--|-------------------|
| 2 lbs. stew meat<br>(cut in 1-inch pieces) | ½ can water       |
| 4 large carrots (cut in chunks)            | 1 tsp. salt       |
| 2 onions (cut in chunks)                   | Pepper (to taste) |
| 5 potatoes (cut in chunks)                 | 1 bay leaf        |
|  | ¼ C. pickle juice |

Put all in Dutch oven with lid, or any roasting pan. Stir well. Bake at 275° for 5 hours. Do not look, or open oven.

## **FRENCH DIP SANDWICHES**

*Joyce Bailey*

- |                   |  |
|-------------------|--|
| 1 lean rump roast | 1 can beef broth                               |
| 1 pkg. au jus mix | 1 pkg. Good Seasonings Italian<br>dressing mix |
| 1 can water       |  |

Place roast in crock pot and add remaining ingredients. Cook on medium temperature setting for 6-8 hours. Serve on toasted French rolls; top with Swiss cheese and serve with au jus.

## FLORENTINE PIZZA

Stephanie Schuster

### CRUST:

- |                         |                            |
|-------------------------|----------------------------|
| ½ C. + 1 tsp. corn meal | 1 tsp. sugar               |
| 1 pkg. dry yeast        | 1½ tsp. salt               |
| 1 C. warm water         | 1 tsp. vegetable oil       |
|                         | 2¼-2½ C. all purpose flour |

### FILLING:

- |   |   |
|---|---|
| 1 lb. mild Italian sausage<br>(casing removed)              | 1 (14½ oz.) can whole tomatoes<br>(drained) |
| 1 (10 oz.) pkg. cut leaf spinach<br>(frozen)                | 1 (6 oz.) can tomato paste                  |
| ½ C. chopped onion  | 1 tsp. oregano leaves                       |
| 16-18 ozs. Mozzarella cheese<br>(sliced thinly or shredded) | 1 clove garlic (minced)                     |
| 1 (4½ oz.) can sliced mushrooms<br>(drained)                | 1 tsp. basil leaves                         |
|   | ½ tsp. salt                                 |
|   | ½ C. grated parmesan cheese                 |

For Crust: Grease 14-inch round by 2-inch deep pizza pan, or 9 x 13-inch pan. Sprinkle with 1 tsp. corn meal. Dissolve yeast in water. Stir in sugar, oil, and salt. Add 1¾ C. flour and corn meal; mix well. Stir in enough additional flour to make soft dough. Turnout on lightly floured surface. Knead about 5 minutes or until smooth and elastic. Shape into a ball. Place in greased medium sized bowl, turning once to coat the surface of the dough cover. Let rise in warm place about 1 hour or until double in size. Punch dough down; press onto bottom and sides of prepared pan, shaping to form 1-inch rim. Let rise in warm place for 20-30 minutes. For Filling: Cook spinach according to package directions. (If you have a microwave, thaw spinach out.) Brown meat in 12-inch skillet; drain well. Add spinach, onion, and garlic. Cook over medium heat, stirring constantly, about 5 minutes or until liquid is completely absorbed. Arrange Mozzarella cheese on bottom of crust. Spread meat mixture evenly over cheese; top with mushrooms. Coarsely chop tomatoes; combine with tomato paste, oregano, basil, and salt. Spread tomato mixture over mushrooms; top with remaining Mozzarella cheese. Sprinkle with parmesan cheese. Bake in preheated 450° oven about 25 minutes until cheese is melted and crust is golden brown. Let stand 5 minutes before serving.

## FOIL-BAKED CHICKEN

Chris Hall

- |                           |                                |
|---------------------------|--------------------------------|
| ½ C. catsup               | 2 tsp. salt                    |
| ½ C. vinegar              | 2 tsp. paprika                 |
| ¼ C. butter (melted)      | 2 tsp. chili powder            |
| 2 T. Worcestershire sauce | 2 tsp. dry mustard             |
| 2 T. lemon juice          | 2 (2½-3 lb.) chickens (cut up) |
| ¼ C. brown sugar          |                                |

Combine all ingredients except chickens. Add ½ C. water. Dip chicken pieces in sauce. Divide chickens into 8 serving sized portions. Place each portion on a separate piece of heavy foil. Pour 1 T. sauce over each portion; seal foil carefully. Bake at 400° for 45 minutes. Open packets; brush with remaining sauce and bake 15 more minutes. This makes 8 servings.

## GARDEN RANCH LINGUINI WITH CHICKEN

Joyce Bailey

- |  |                                      |
|--|--------------------------------------|
| 1 (8 oz.) pkg. linguini<br>(cooked, drained)           | 2 C. cubed cooked chicken            |
| 2 C. mixed vegetables (broccoli,<br>cauliflower, etc.) | 1 C. Hidden Valley ranch<br>dressing |
|  | 1 T. parmesan cheese                 |

Combine all ingredients in saucepan; toss well. Heat through and top with cheese.

## GLAZED CORN BEEF

Rita Olney

- |                       |                       |
|-----------------------|-----------------------|
| 3½-4 lbs. corned beef | 1½ tsp. horseradish   |
| Water                 | 2 T. red wine vinegar |
| 2 T. prepared mustard | ¼ C. molasses         |

In slow cooking pot cover corned beef with water. Cover pot and cook on low for 10-12 hours. Drain cooked corned beef. Place on broiler pan or oven-proof platter. Combine mustard, horseradish, wine vinegar, and molasses. Brush on all sides of meat. Brown in 400° oven for 20 minutes or until brown. Brush sauce over it several times during browning. Makes 6-8 servings.

## **GOLDEN BAKED CHICKEN**

*Sheila Madson*

- |                                 |                            |
|---------------------------------|----------------------------|
| 3 chicken breasts (cut in half) | 1/4 tsp. pepper            |
| 1 C. dry bread crumbs           | 1/4 tsp. thyme             |
| 1/4 C. parmesan cheese          | 1 clove garlic or          |
| 2 T. parsley flakes             | 1/8 tsp. garlic powder     |
| 1 tsp. salt                     | 1/2 C. butter or margarine |

Mix dry ingredients. Heat garlic in butter. Dip chicken in garlic butter, then bread crumbs. Put in shallow pan. Bake and baste with butter often. Cook 45 minutes at 400°.

## **GOLDEN GATE SCAMPI**

*Jan Eckstein*

- |                            |                         |
|----------------------------|-------------------------|
| 1 pkg. Spanish Rice-a-Roni | 1 (2 oz.) can mushrooms |
| 2 (4 1/2 oz.) cans shrimp  | 1/3 C. dry white wine   |

Prepare rice according to package directions. In 2 1/2 qt. casserole, combine cooked rice with other 3 ingredients. Bake 20 minutes at 350°. Makes 4-6 servings.

## **GOULASH**

*Charlene Morfeld*

- |                           |                      |
|---------------------------|----------------------|
| 2 large cans tomato sauce | 1/2 box macaroni     |
| 2 lbs. hamburger          | 1 small can tomatoes |

Cook macaroni; drain. Brown hamburger; drain. Mix together with sauce and tomatoes.

## **GROUND TURKEY PATTIES**

*Kenny Hagen*

- |                     |                                |
|---------------------|--------------------------------|
| 1 lb. ground turkey | 1/4 C. milk                    |
| 1/2 can tomato soup | Cornflakes (enough to stiffen) |
| 1 T. mustard        |                                |

Mix all ingredients in mixing bowl. Shape into patties and fry in greased frying pan.

## GRAPE JELLY MEATBALLS

*Regina Duffy*

- |                        |                            |
|------------------------|----------------------------|
| 1 lb. lean ground beef | 1 (12 oz.) bottle catsup   |
| 1 medium onion         | 1 (10 oz.) jar grape jelly |
| Salt & pepper          | 1 egg                      |

Mix onion and egg. Add meat and seasoning; mix well. Make into small meat balls. Place catsup and jelly in saucepan; bring to simmer. Drop meatballs into sauce. Simmer, uncovered, until well cooked. Can also be prepared in crock pot.

## GUADALUPE CHILI PIE

*Rob Gorshe*

- |                            |                               |
|----------------------------|-------------------------------|
| 2 lb. ground beef          | ½ tsp. salt                   |
| 1 med onion (chopped)      | 2 (8 oz.) cans tomato sauce   |
| 1 T. butter                | 2 (6 oz.) pkgs. cornbread mix |
| 1 (15 oz.) can chili beans | 1 can whole tomatoes          |

Brown beef and onion in butter. Add beans, chili powder, salt, and sauce. Cook for 15 minutes in covered Dutch oven. Mix cornbread; add to top of meat and beans. Place lid on oven. Cook for 20-30 minutes until cornbread is done. Serves 8.

## HAM BALLS

*Cara Foster*

- |                            |                                |
|----------------------------|--------------------------------|
| 1 lb. ground beef (opt.)   | Chopped onion (opt.)           |
| 2 lbs. ground pork         | 2 cans tomato soup (undiluted) |
| 2½ lbs. ground ham         | ¾ C. vinegar                   |
| 3 eggs (beaten)            | 2¼ C. brown sugar              |
| 3 C. graham cracker crumbs | 2 tsp. dry mustard (opt.)      |
| 2 C. milk                  |                                |

Combine meat, eggs, and cracker crumbs with milk and onion. Form into balls. Combine remaining ingredients for sauce and pour over ham balls. Bake at 350° for 1 hour. Do not cover. Makes 40 (⅓ C. size) balls.

**HAMBURGER CASSEROLE**

*Jenie Anderson*

- 1 lb. ground beef
- 1 med. onion (chopped)
- 1 tsp. salt
- 2 (8 oz.) cans tomato sauce
- 6 ozs. Mozzarella cheese
- $\frac{3}{4}$  tsp. oregano
- 1 pt. jar Ragu (thick n' zesty)
- 4 different kinds pasta ( $\frac{3}{4}$  C. each)

Brown beef and onion. Mix rest of ingredients and put in 2 qt. casserole. Bake at 350° for 30 minutes, or microwave 10 minutes and turn after 5 minutes.

**HAMBURGER HOT DISH**

*Jan Johnson*

- 1 lb. ground beef (browned)
- Onion (if desired)
- 1 small package noodles
- 1 can cream of mushroom soup
- 1 can chicken noodle soup
- Potato chips (crushed)

Brown hamburger and onions; drain. Cook noodles; drain. Combine hamburger, noodles, and soup. In greased casserole dish put a layer of hot dish mixture and sprinkle with crushed potato chips. Cover with rest of hot dish mixture. Sprinkle crushed potato chips on top. Bake 350° about 1 hour.

**HAMBURGER CASSEROLE**

*Cindy Beckwith*

- 2 lbs. hamburger
- Seasonings
- 1 pkg. frozen peas
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- Tater Tots

Pat hamburger in bottom of pan. Season and layer on peas. Mix soups and pour over peas. Layer Tater Tots over the top. Bake at 375° for 1 hour.

## HAMBURGER BEAN CASSEROLE

*Ida Kumma*

- |                              |                             |
|------------------------------|-----------------------------|
| 2 lbs. ground beef           | 1 pkg. dry onion soup mix   |
| 1 med. onion (chopped)       | 6 T. brown sugar            |
| 2 (29 oz.) cans Pork & Beans | 2 T. vinegar                |
| 1 C. catsup                  | 2 tsp. Worcestershire sauce |

Brown ground beef and chopped onion. Add remaining ingredients; stir. Bake at 250° for 1½ hours. Freezes well.

## HAM BALLS

*Jenny Meiborg*

- |                              |                            |
|------------------------------|----------------------------|
| 2 lbs. ground ham (uncooked) | 3 eggs                     |
| 2 lbs. ground beef           | 3 C. graham cracker crumbs |
| 2 lbs. ground pork           | 2 C. milk                  |

### SAUCE:

- |                   |                    |
|-------------------|--------------------|
| 1 can tomato soup | 2½ C. brown sugar  |
| ¾ C. vinegar      | 2 tsp. dry mustard |

Mix all ingredients. Form into fist-sized balls; place in baking dish. Cover with sauce and bake for 1¼ hours at 300°.

## HAM BALLS WITH GLAZE

*Marcus Webb*

- |                   |                          |
|-------------------|--------------------------|
| 2 lbs. ham loaf   | 6 double graham crackers |
| 1 T. grated onion | 2 eggs                   |
| ⅓ C. catsup       | 3 T. brown sugar         |
| ⅓ C. vinegar      | ¼ C. water               |

Knead ham loaf, crumbled graham crackers, onion, eggs, and catsup together. Form into ham balls. Place in 9 x 13-inch cake pan. Bake 25-30 minutes. Mix brown sugar, vinegar, and water. Pour over ham balls. Bake another 30-35 minutes.

**HAM & SWISS QUICHE**

*Regina Duffy*

- |   |                            |
|---|----------------------------|
| Pie crust (for 9-in. pie)               | 1 C. milk                  |
| 1 (10 oz.) pkg. frozen chopped broccoli | 1/4 tsp. salt & pepper     |
| 4 eggs (beaten)                         | 1 C. chopped ham           |
|   | 1 C. shredded Swiss cheese |

Have broccoli chopped, thawed, and well drained. Mix broccoli, ham, and cheese. Place in pie crust. Mix rest of ingredients; pour into pie crust. Bake at 375° for 45-55 minutes or until knife in center comes out clean.

**HAMBURGER STUFF**

*Lane McKay*

- |                               |                |
|-------------------------------|----------------|
| 2 lbs. hamburger              | 1 tsp. mustard |
| 2 cans chicken with rice soup | 1 pkg. buns    |
| 1/2 C. catsup                 |                |

In 13-inch skillet, brown hamburger; drain grease. Add remaining ingredients; stir and simmer until hot. Serve on buns. Makes 12-18 sandwiches.

**HARVEST CASSEROLE**

*Audrey Henze*

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 med. eggplant (peeled, sliced) | 2 ears raw sweetcorn (cut off cob) |
| 2 med. zucchini (sliced)         | 3/4 C. cooked rice                 |
| 2 tsp. salt                      | 1 1/2 tsp. chopped parsley         |
| 2 med. tomatoes (chopped)        | 1/8 tsp. pepper                    |
| 1 onion (chopped)                | 1 lb. hamburger                    |
| 1 C. grated parmesan cheese      | 1/4 C. melted butter               |

Place eggplant and zucchini in colander. Sprinkle with salt; let stand 30 minutes. Cook hamburger; drain. Combine rest of ingredients with meat and vegetables; put in 9 x 13-inch baking dish. Cover tightly and bake 45 minutes at 375°. Uncover and sprinkle cheese on top; bake about 10 minutes more.

## HAWAIIAN HAM BALLS

*Lillian Lawson*

1½ lbs. ham loaf  
1 C. fresh bread crumbs  
1 egg  
½ C. milk  
2 tsp. chives  
¼ tsp. garlic powder  
Salt & pepper (to taste)  
1 (15 oz.) can pineapple chunks

Reserved pineapple juice  
1 T. water  
¾ C. brown sugar  
½ tsp. dry mustard  
1/8 tsp. minced onion  
2 T. cornstarch  
Salt & pepper (to taste)

Combine ham, bread, bread crumbs, egg, milk, chives, garlic powder, salt, and pepper. Shape into 1-inch balls; brown in skillet. Place in casserole or crock pot. Drain pineapple chunks; save liquid. Put pineapple chunks over ham balls. Place reserved pineapple juice, water, brown sugar, dry mustard, onion, cornstarch, salt, and pepper in small saucepan. Heat and stir until thickened. Pour over meatballs and pineapple. Heat, uncovered, in 350° oven for 15-20 minutes. Serve over rice, or as appetizer.

## HERBED RICE PILAF

*Jessica Montag*

1 C. uncooked long grain rice  
1 C. chopped celery  
¾ C. chopped onion  
¼ C. butter or margarine  
1 (2 to 2½ oz.) pkg. dry chicken  
noodle soup mix

2½ C. water  
2 T. minced fresh parsley  
½ tsp. dried thyme  
¼ tsp. rubbed sage  
¼ tsp. pepper  
1 T. chopped pimentos (opt.)

In large skillet, cook rice, celery, and onion in butter, stirring constantly until rice is browned. Stir in next 6 ingredients; bring to a boil. Reduce heat; cover and simmer for 15 minutes. Stir in pimentos, if desired. Remove from heat and let stand, covered, for 10 minutes.

## HOMEMADE NOODLES

*Aaron Martin*

1 egg (beaten)  
2 T. milk

1 C. flour  
½ tsp. salt

Mix egg, milk, and salt. Add enough flour to stiffen dough. Roll very thin on floured surface. Let stand 20 minutes. Roll up; cut in ¼-inch slices. Spread out and dry 2 hours. Drop noodles into boiling, salted water. Cook 10 minutes; drain.

## HUNGRY CAMPERS CASSEROLE

*Eileen Siders*

1 lb. ground beef  
1 tsp. salt  
Pepper (to taste)

1 (16 oz.) can Pork & Beans  
¾ C. French dressing

2 T. brown sugar  
1 T. minced onion

10 biscuits (from can or mix)  
1 C. shredded cheddar cheese

Brown ground beef; drain fat. Stir in remaining ingredients except biscuits and cheese. Continue cooking (if this is a camp meal) for 10-15 minutes. This can go in the oven at home, placing hot mixture into casserole and topping with biscuits. Sprinkle on cheese. Bake at 375° for 25-30 minutes.

## ITALIANO LASAGNA

*Donna Hilton*

½ lb. Italian sausage  
(I use 1 lb. lean ground beef &  
½ lb. Italian sausage)  
1 chopped green pepper (opt.)  
1 (8 oz.) can sliced mushrooms  
(drained)

¾ jar Prego spaghetti sauce  
1 lb. dry curd cottage cheese  
1 lb. grated Mozzarella cheese  
¼ C. grated Romano cheese  
9 strips Martha Gooch ribbed  
lasagna (uncooked)

In large skillet, saute meat; drain fat. Add chopped green pepper, mushrooms, and spaghetti sauce; heat thoroughly. In 9 x 13-inch greased baking dish, place 3 strips uncooked lasagna. Add ⅓ meat sauce, ⅓ cottage cheese, and ⅓ Mozzarella cheese; repeat process twice. Sprinkle with Romano cheese. Cover and bake in 350° oven for 30 minutes. Uncover and continue baking an additional 30 minutes. Let set 10 minutes prior to cutting.

## **IVY'S BARBEQUE SAUCE**

*Ivy St. John*

- |              |                                |
|--------------|--------------------------------|
| 2 C. catsup  | ¼ C. brown sugar               |
| ½ C. vinegar | 1 T. Worcestershire sauce      |
| 2 T. sugar   | Dash of tabasco sauce          |
| ½ C. water   | 1 onion (grated)               |
|              | 3 lbs. beef (cooked, shredded) |

Mix all ingredients and simmer for 1 hour on top of stove, or put in crock pot and cook on low 8 hours. Great with homemade hamburger buns!

## **JAPANESE FRIED CHICKEN**

*Kate Wickman*

- |                    |                                    |
|--------------------|------------------------------------|
| 4 T. soy sauce     | 4 pieces chicken breast (boneless) |
| 2 T. wine          | Cornstarch                         |
| 1 T. ginger juice  | Vegetable oil (to deep fry)        |
| 1 T. minced garlic |                                    |

Marinate chicken in ginger juice, minced garlic, wine, and soy sauce for 30 minutes. Coat chicken with cornstarch. Heat oil to middle temperature of 365° and fry chicken thoroughly until crispy.

## **KELBASAS & CABBAGE**

*Ramona Muse*

- |                            |                               |
|----------------------------|-------------------------------|
| 1 Polish kielbasas sausage | ½ med. head cabbage (chopped) |
| 6 med. potatoes (cubed)    |                               |

Cut kielbasas into ½-inch pieces; brown in deep skillet. Cut potatoes in 1 x 1-inch pieces and add to skillet. Add enough water to cover potatoes and boil until potatoes are nearly done. Add chopped cabbage and cook until cabbage is tender. Serve with hearty bread and butter. Should serve 4.

## KUGEL

*Beth Erickson*

- |                                  |                   |
|----------------------------------|-------------------|
| 1 (8 oz.) pkg. large egg noodles | 2 eggs            |
| ¼ lb. butter                     | ½ C. sugar        |
| 1 small carton cottage cheese    | ¼ C. orange juice |
| ½ C. sour cream                  |                   |

Blend ingredients and add to cooked noodles. Bake at 350° for 1½ hours.

## LASAGNA

*Adam Povah*

### FILLING:

- |                               |                           |
|-------------------------------|---------------------------|
| 2 eggs                        | Pepper                    |
| ½ large carton cottage cheese | ¾ lb. shredded Mozzarella |
| 1½ T. parsley                 |                           |

### SAUCE:

- |  |                              |
|--|------------------------------|
| 2 small cans tomato paste<br>(Italian style) | 1 T. minced onion            |
| 1 (24 oz.) can tomato sauce                  | 1-1¾ lb. hamburger (browned) |

In 9 x 13-inch pan, layer ½ noodles, ½ filling, ½ Mozzarella, and ½ sauce. Repeat. Bake at 350° for 45-60 minutes. Great to put in freezer.

## LASAGNA

*Lisa Rusnak*

- |                             |                            |
|-----------------------------|----------------------------|
| 1½ lbs. ground beef         | 1½ tsp. garlic salt        |
| 2 T. salad oil              | 1½ tsp. salt               |
| 2 T. flour                  | Onion (to taste)           |
| 2 (8 oz.) cans tomato juice | 1 pkg. lasagna noodles     |
| 1½ tsp. oregano             | ½ lb. Monterey Jack cheese |
| 2 tomatoes                  | ½ lb. American cheese      |
|                             | ½ C. parmesan cheese       |

Cook meat. Mix flour with ½ C. tomato juice; stir into meat mixture. Don't cool meat! Add onion, parmesan cheese, and tomato; cook 15 minutes. Be sure to cut core from tomatoes. Layer noodles, meat, and cheese - ending with cheese on top. Cook noodles per box instructins.

## LASAGNA

Bonnie Paschke

2 T. olive oil	1/2 tsp. salt
2 garlic cloves (minced garlic)	1/4 tsp. pepper
1 1/2 lbs. ground beef	1/2 tsp. sugar
1 pkg. onion soup mix	1/2 lb. wide lasagna noodles
1 1/2 C. water	2 T. parmesan cheese
1 small can tomato paste	1/2-2 lbs. Mozzarella cheese
1 large can tomato sauce	

Brown garlic and meat in olive oil. Stir in other ingredients except noodles and cheese. Cook noodles; drain and cover with cold water. Put small amount of meat sauce in 9 x 12-inch pan. Cover with small layer of noodles. Add layer of Mozzarella cheese, then parmesan cheese and meat sauce. Repeat. Put cheese on top. Bake at 350° for 30-40 minutes.

## LITE CHICKEN CORDON BLEU

Brian Engelen

4 (2 oz.) chicken breast halves (skinless, boneless)	1/4 tsp. salt
4 slices turkey ham (slice thin)	1/4 tsp. black pepper
1 C. fat-free Swiss cheese (finely shredded)	2 egg whites (lightly beaten)
1/3 C. all purpose flour	1/2 C. bread crumbs (fine, dry, plain)

Preheat oven to 400°. Lightly spray small cookie sheet or shallow baking pan with no-stick spray; set aside. Place each chicken breast half way between 2 pieces plastic wrap. Working from center to edges, lightly pound with flat side of meat mallet to 1/4-inch thickness; remove plastic wrap. Place 1 slice turkey ham on top of each breast half. Place 1/4 C. cheese, in a mound, on center of each. Fold in short sides; roll chicken and turkey ham around cheese mound. Secure with wooden toothpicks. In shallow dish, stir together flour, salt, and pepper. Roll each chicken bundle in flour mixture to evenly cover all sides. Dip bundles in egg whites and roll in bread crumbs. Spray unheated large skillet with no-stick spray. Heat skillet over medium-low heat. Add chicken bundles, seam side down. Cook, and turn occasionally, for 25-30 minutes or until chicken is tender and no longer pink. Remove toothpicks before serving.

## MACARONI PIZZA CASSEROLE

*Mina Bielfelt*

- |                                |  |
|--------------------------------|--|
| 1 med. onion (diced)           | 1 lb. hamburger or sausage               |
| ¼ tsp. pepper                  | 1 tsp. salt                              |
| 2 cans tomato soup             | ½ tsp. oregano<br>(or Italian seasoning) |
| ½ tsp. basil                   | ½ tsp. garlic powder                     |
| 2-2½ C. cooked macaroni        | ½ C. milk                                |
| 1 egg                          |  |
| Shredded cheddar or Mozzarella |  |

Brown and crumble hamburger, onion, salt, and pepper. Add tomato soup, basil, oregano, and garlic powder; simmer 15 minutes. Cook macaroni. Beat egg with milk; mix with macaroni in greased pan or dish. Cover with meat mixture; top with shredded cheddar or Mozzarella cheese. May add parmesan if more cheese is desired. Bake at 350° for 25-30 minutes.

## MANICOTTI

*Mario Pagni*

- |  |   |
|--|---|
| ½ lb. ground beef                              | ½ C. real mayonnaise                          |
| 1 clove garlic (crushed)                       | 1 (8 oz.) pkg. manicotti<br>(cooked, drained) |
| 1 (8 oz.) carton cream-style<br>cottage cheese | 1 (16 oz.) jar spaghetti sauce                |
| 1 (4 oz.) pkg. shredded<br>Mozzarella cheese   | ½ tsp. dried oregano leaves                   |
| ½ tsp. salt                                    | Parmesan cheese                               |

Brown meat and garlic in skillet; drain fat. Blend cottage cheese, Mozzarella cheese, salt, and mayonnaise in bowl. Stir meat into mixture. Fill each cooked manicotti with ¼ C. filling from bowl. Place stuffed manicotti in single layer in 6 x 10 x 1¾-inch baking dish. Sprinkle on any remaining filling. Cover with spaghetti sauce. Sprinkle oregano and parmesan on top; cover with oil. In preheated 325° oven, bake 15 minutes. Remove foil and bake 10 minutes. Serves 4.

## MANICOTTI WITH CHEESE FILLING

*Betty Hanson*

1 box manicotti (cooked)	2 T. chopped fresh parsley
1 (8 oz.) pkg. shredded Mozzarella cheese	1/2 tsp. salt
1 (15 oz. carton ricotta cheese)	1/4 tsp. pepper
1/4 C. grated parmesan cheese	1 (32 oz.) jar spaghetti sauce
	Additional cheese (if desired)

Combine cheeses, parsley, salt, and pepper for filling. Spoon into cooled manicotti shells. Spread a thin layer of sauce on bottom of 9 x 13-inch baking pan. Arrange manicotti in single layer over sauce. Cover with remaining sauce. Cover with aluminum foil; bake at 350° for about 40 minutes. Remove foil and sprinkle with additional Mozzarella cheese, if desired. Bake 15 minutes longer. Makes 6-8 servings.

## MAJOROS SPECIAL (Frank's Chops)

*Frank Majoros*

Pork chops (you choose amount)	1 can mushroom soup
1-1/2 C. Minute rice	

Preheat oven to 350°. Grease 9 x 12-inch baking dish. Brown pork chops. Put rice, soup, and pork chops in dish; no need to mix. Bake for 1 hour.

## MAIDRITES

*Brenda Brockman*

1 1/2 lbs. ground beef	2 T. catsup
1 can ABC vegetable soup	2 T. mustard
3 bread slices	

Brown beef; drain. Add soup and crumbled bread; stir. Add catsup and mustard; heat and stir. Serve on buns.

## **MARINATED STEAK TO GRILL**

*Jeanie McElvain*

- |                       |                           |
|-----------------------|---------------------------|
| 1-2 lbs. flank steak  | 2 T. lemon juice          |
| ½ C. vegetable oil    | 1 T. Worcestershire sauce |
| ⅓ C. soy sauce        | 1 tsp. dry mustard        |
| ¼ C. red wine vinegar | ¼ tsp. pepper             |

Combine all ingredients and marinate meat in clear ceramic dish. Grill 5-inches from coals for 5-7 minutes. Cut in thin slices across the grain.

## **MARYLAND FISH FILLETS**

*Lisa Hoffman*

- |  |                         |
|--|-------------------------|
| 4-6 flounder (or other thin, lean skinless white fish fillets) | 1 T. chopped fresh dill |
|--|-------------------------|

### **SAUCE:**

- |                            |                                  |
|----------------------------|----------------------------------|
| ½ C. grated cheddar cheese | 2 T. dijon-style mustard         |
| ¼ C. skim milk             | ¼ tsp. fresh ground black pepper |

Preheat oven to 425°. For Sauce: In small saucepan, combine cheddar cheese and milk. Cook, stirring over medium-low heat, for about 5 minutes until cheese has melted and mixture is smooth. Stir in mustard and pepper. Place fish fillets on rack in broiler pan. Brush with sauce. Bake about 5-8 minutes until sauce is bubbly and fish flakes easily when tested with fork. Place fish on serving plates; sprinkle with chopped dill.

## **MEATBALLS**

*Chery Mohrman*

- |  |                                |
|--|--------------------------------|
| 3 lbs. hamburger                         | 1 (7 or 8 oz.) can sauerkraut  |
| 1 C. cracker crumbs<br>(or bread crumbs) | ¾ C. brown sugar               |
| 2 eggs (beaten)                          | 1 bottle Heinz chili sauce     |
| 1 env. Lipton onion soup mix             | The above bottle full of water |

Mix hamburger, crumbs, eggs, and onion soup mix together. Form into balls and put in 9 x 13-inch pan. Mix sauce and pour on top of meatballs. Bake at 325° for 2 hours.

## MEATSA

*Nita Lovick*

- |  |                                  |
|--|----------------------------------|
| 1 lb. lean hamburger                         | 1 tsp. salt                      |
| ¼ C. fine dry bread or corn bread            | Shake of pepper                  |
| 3 T. dried onion flakes                      | ⅔ C. evaporated milk (undiluted) |
| 2 C. catsup                                  | ⅓ C. catsup                      |
| 1 (2 oz.) can mushrooms<br>(sliced, drained) | Mozzarella or cheddar cheese     |
| 2 T. parmesan cheese                         | ¼ tsp. oregano                   |

Mix hamburger, bread, onion flakes, catsup, salt, pepper, and milk. Put in 9 or 10-inch pie pan into crust form with an up rim. Layer as follows: ⅓ C. catsup, mushrooms, Mozzarella or cheddar cheese, oregano, and parmesan on top. Bake at 400° for 20 minutes.

## MEAT LOAF

*Scott Blaha*

- |                    |                   |
|--------------------|-------------------|
| 1½ lbs. hamburger  | 2 tsp. salt       |
| ¾ C. quick oatmeal | ¼ tsp. pepper     |
| 2 eggs             | 1 C. tomato juice |
| ¼ C. chopped onion |                   |

Combine all ingredients thoroughly and pack firm into loaf pan. Bake at 350° for 1 hour. Cool 5 minutes before serving.

## MEXICAN CHICKEN AND RICE

*Andy Carrel*

- |   |   |
|---|---|
| 1 T. oil                                  | 1 (10 oz.) pkg. frozen sweet corn<br>(thawed) |
| 1 lb. boneless chicken breasts<br>(cubed) | 1 C. chicken broth                            |
| 1 small onion (chopped)                   | 1 C. salsa                                    |
| 1 green pepper (chopped)                  | 1½ C. instant rice                            |
|   | ½ C. shredded cheddar cheese                  |

Heat oil in large skillet on medium-high heat. Add chicken, onion, and pepper; cook and stir until chicken is cooked through. Add corn, broth, and salsa; bring to boil. Stir in rice. Remove from heat; let stand 5 minutes. Fluff with fork and sprinkle with cheese. Cover; let stand 2 minutes or until cheese melts. Makes 4 servings.

## **MEXICAN LASAGNA**

*Mandi Murray*

- |   |   |
|---|---|
| 1 lb. ground beef                               | 1 C. dairy sour cream                       |
| 1 (12 oz.) jar Ortega salsa<br>(thick & chunky) | 1 (4 oz.) pkg. cheddar cheese<br>(shredded) |
| 6 Ortega tostada shells                         | Shredded lettuce (garnish)                  |
| 1 C. Ortega refried beans                       |   |

In skillet, brown beef; drain in colander. Stir in 1/2 C. salsa. Spread 1/4 C. salsa in 10-inch pie plate. Top with 3 tostadas or halved taco shells. Top with 1/2 of each: beans, meat mixture, sour cream, and cheese. Repeat layers. Cover with foil and bake at 350° for 30 minutes. Top with lettuce, remaining salsa, and additional sour cream. Makes 6-8 servings.

## **MINIATURE PIZZA**

*Cathy Marshall*

- |                           |                           |
|---------------------------|---------------------------|
| 1 lb. ground beef         | 1/2 tsp. oregano          |
| 1 lb. Italian sausage     | 1/2 tsp. garlic salt      |
| 1/2 lb. Velveeta cheese   | 1 T. Worcestershire sauce |
| 1/2 lb. Mozzarella cheese | 1 loaf party rye bread    |

Cook meat to Maidrite consistency; drain. Add cheese and seasoning; heat until blended. Spoon onto bread slices. Freeze on cookie sheet for 24 hours. Store in bags. To serve, heat 10-15 minutes at 400°.

## **MINI PIZZAS**

*Justin Hardinger*

- |                           |                                  |
|---------------------------|----------------------------------|
| 2 loaves party rye bread  | 2/3 tsp. oregano                 |
| 1 lb. hamburger           | 1/4 tsp. garlic powder           |
| 1 lb. hot sausage         | 1 lb. Velveeta cheese (shredded) |
| 2 T. Worcestershire sauce |                                  |

Brown meats; drain. Mix in remainder of ingredients except bread. Spread on party rye bread and bake at 350° for 10 minutes.

## MOM'S MEAT LOAF

*Nancy Chapman*

1½ lbs. ground chuck  
8 ozs. Townhouse crackers  
3 eggs

1 (15 oz.) can Italian-style  
tomato sauce  
2 C. Mozzarella cheese

Crush up crackers. Add eggs and tomato sauce; mix well. Add ground chuck and cheese; mix well. Bake in 8 x 11-inch pan in 375° oven for 1 hour.

## NICKI'S FAMOUS TACO WHEEL

*Nichole Hohanshelt*

1½ lbs. ground beef  
1 (8 oz.) pkg. taco cheese  
1 (8 oz.) pkg. Mozzarella cheese  
1 (9 oz.) pkg. Doritos  
1 (8 oz.) can guacamole

1 (8 oz.) can refried bean dip  
½ C. diced tomatoes  
½ C. diced onions  
Pinch of diced jalepenos (opt.)  
1 C. shredded lettuce

For best results use 12-inch diameter plate or 11 x 14-inch or larger pan (depends on how much you would like to make - more or less depending on how many chips you want to use to cover it.) Lay Doritos on plate or pan to however large it is. Brown ground beef, adding onion; drain. Put on top of chips. Melt beans slightly in microwave and pour over meat. Mix guacamole and sour cream in small bowl; spread over beans. Add choice of toppings including (but not limited to): tomato, onion, peppers, lettuce, etc. Sprinkle on both cheeses. Bake at 200° for 10-15 minutes until cheese is melted. Serves anywhere from 4-10.

## NOODLE STUFF

*Mollie Conyers*

1 lb. ground beef  
1 pkg. wide noodles

1 can cream of chicken soup  
1 can water

Brown ground beef in 10-inch pan. In 12-inch pan bring some water to rapid boil; add noodles. Let water come to boil again. Turn heat to simmer, cover pan, and simmer 6 minutes. Take off lid; drain water from noodles. Put noodles back into 12-inch pan; add soup and 1 can water. Stir and add ground beef that has been browned. Stir thoroughly. Cook to the degree you like it, stirring occasionally.

## OLD-FASHIONED BEEF STEW

*Michele Reese*

- |  |   |
|--|---|
| 1 lb. lean beef (cut into<br>1-inch cubes) | 2 C. reduced-sodium beef broth            |
| 2 T. all purpose flour                     | 4 C. sliced carrots                       |
| 2 tsp. vegetable oil                       | 2 med. russet potatoes<br>(thinly sliced) |
| 2 large yellow onions<br>(thinly sliced)   | 1 C. 1-inch green bean pieces             |
| 2 C. sliced mushrooms                      | 1 T. cornstarch                           |
| 2 cloves garlic (minced)                   | 1 T. cold water                           |
| ¼ C. chopped fresh parsley                 | 2 tsp. reduced-sodium tomato<br>paste     |

Coat beef with flour. In large nonstick pot, heat oil over medium-high heat. Add beef; saute until browned for about 6 minutes. Take out of pot. Add onions and mushrooms to pot; saute for 6 minutes. Add garlic; saute and stir for 1 minute. Pour off fat. Return beef to pot. Stir in tomato paste, then broth. Add enough water to just cover; bring to a boil. Reduce heat to low; simmer about 1¼ hours until beef is tender. Add carrots, potatoes, and green beans. Cover partially and simmer 15 minutes. In small bowl, mix cornstarch and cold water. Stir into stew. Increase heat and boil, uncovered, for 1 minute. Sprinkle with parsley and serve.

## OVEN BEEF STEW

*Kathy Aldrich*

- |                          |                    |
|--------------------------|--------------------|
| 2 lbs. stew meat         | 1 tsp. salt        |
| 6 carrots (sliced)       | 1 T. sugar         |
| 3 med. potatoes (cubed)  | 2 T. quick tapioca |
| 3 stalks celery (sliced) | 1½ C. tomato juice |
| 1 large onion (chopped)  |                    |

Mix ingredients; place in Dutch oven. Cover tightly and bake in slow 250° oven for 4-5 hours. Serves 4-6.

## PARMESAN CHICKEN BITES

*Jace Thompson*

- |  |                      |
|--|----------------------|
| 4 med. chicken breasts<br>(boned, cubed) | ½ C. parmesan cheese |
| ½ pkg. herbed stuffing mix<br>(crushed)  | 2 T. fresh parsley   |
|  | ½ C. butter (melted) |

Combine stuffing mix, parmesan cheese, and parsley in bowl; mix well. Dip chicken pieces in butter; roll in stuffing mixture. Place on greased cookie sheet. Bake at 400° for 10 minutes. Do not over bake or chicken will get dry.

## PARTY PIZZA

*Stephanie Frank*

- |                                   |   |
|-----------------------------------|---|
| 2-3 T. butter (melted)            | 2 C. American or Mozzarella<br>cheese (cubed) |
| 4 English muffins (split in half) | 1 C. pizza sauce                              |
| 1 lb. 75-80% lean ground pork     | Oregano                                       |

Spread melted butter on muffin halves. Brown pork; drain. Add cheese (reserving small amount for topping), pizza sauce, and oregano (to taste). Spread on muffin halves. Broil or microwave until cheese begins to melt. Sprinkle remaining cheese over sandwiches and heat again until cheese melts. Makes 8 sandwiches.

## HOT RYE PIZZA

*Stephanie Frank*

- |                             |                               |
|-----------------------------|-------------------------------|
| 2 lbs. seasoned sausage     | ½ tsp. garlic salt            |
| 1 tsp. oregano              | 1 lb. Velveeta cheese (cubed) |
| 1 tsp. Worcestershire sauce | 1½ loaves party rye bread     |

Brown sausage; drain well. Add remaining ingredients. Heat, over low heat, until cheese melts. Spread on rye slices and freeze on cookie sheet. Bag after 15 minutes. To serve: Broil 3-5 minutes until bubbly, or put in microwave until hot all the way through.

## **PENNY CASSEROLE**

*Sheila Madson*

- |                              |                              |
|------------------------------|------------------------------|
| 1¼ lbs. red potatoes (cubed) | 1 can cream of mushroom soup |
| 10 hot dogs (sliced)         | 3 T. margarine               |
| 2 T. dried onions            | 1 T. prepared mustard        |
| 1 C. frozen peas (thawed)    | 1/8 tsp. pepper              |

Cook potatoes until tender; drain. In 2½ qt. baking dish combine potatoes, hot dogs, onions, and peas. Combine soup, margarine, mustard, and pepper. Gently stir into potato mixture. Bake, uncovered, at 350° for 25 minutes.

## **PEPPEROCINI**

*Pat Dobelis*

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| ¼ C. olive oil                        | 2 cans chopped tomatoes*         |
| 3-4 cloves fresh garlic (chopped)     | ¾-1 lb. spaghetti (cooked)       |
| 4 pepperocini salad peppers (chopped) | Fresh parmesan cheese (shredded) |
| 8-10 sliced fresh mushrooms           |                                  |

(\*I prefer chopped tomatoes with oregano and basil added.) Saute garlic until it starts to turn golden brown. Add in chopped peppers; saute for another couple of minutes. Add tomatoes and sliced mushrooms. Let simmer 5-10 minutes. Cook spaghetti noodles according to directions; drain. Put noodles and tomato mixture together and toss. Serve hot and soon!

## **PICANTE CHICKEN N' RICE**

*Rachael Hubbeling*

- |                           |                              |
|---------------------------|------------------------------|
| 2 chicken breasts (cubed) | 1 small pkg. corn            |
| 1 C. picante sauce        | 1½ C. Minute rice            |
| 1 C. chicken broth        | 1 C. shredded cheddar cheese |

Saute chicken. Add picante sauce, broth, and corn. Bring to a boil; cover and lower heat. Cook about 5 minutes. Add rice and cook another 6 minutes. Add cheese; allow to melt. Serves about 3.

## HOMEMADE PIZZA

*Luke Wittrock*

- |                                    |   |
|------------------------------------|---|
| 2 pkgs. Robin Hood pizza crust mix | 1 (8 oz.) pkg. Mozzarella (cheese) (shredded) |
| ½ C. pizza sauce                   | Browned hamburger (opt.)                      |
|                                    | Onions and peppers (opt.)                     |

Spray 9 x 13-inch cake pan. Mix crust following package directions. Spread sauce on crust. Top with cheese and other toppings. Bake at 400° for 15-18 minutes.

## PIZZA BURGERS

*Suellen Elsberry*

- |  |  |
|--|--|
| English muffins                          | ½ tsp. oregano                         |
| 1 med. onion                             | ¼ tsp. garlic powder                   |
| 1 lb. hamburger                          | 1 (4 oz.) pkg. cheddar cheese (grated) |
| 1 (4 oz. pkg. Mozzarella cheese (grated) | 1 (8 oz.) can pizza sauce              |

Toast English muffin halves regular way. Brown hamburger and onion on high for 3-5 minutes. Mix pizza sauce, oregano, garlic powder, and both cheeses in large bowl. Add meat to sauce; spread on muffin halves. Cook in microwave for 40 seconds per muffin.

## PIZZA BUNS

*Beth Barkmeier*

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 (12 count) pkg. hamburger buns | 1 small jar pizza sauce |
| 2 C. shredded cheddar cheese     | 1 lb. sausage           |

Brown sausage. Turn buns face down in oven to brown. Take out; top with sausage, cheese, and pizza sauce.

**PIZZA CASSEROLE**

*Janet Clayton*

- |   |  |
|---|--|
| 1 C. assorted pasta (uncooked)                      | 1/4 C. chopped onion                   |
| 1/2 lb. ground beef                                 | 1 (18 oz.) can pizza sauce             |
| 1/2 C. thin sliced pepperoni<br>(cut into quarters) | 2 T. milk                              |
|   | 1/2 C. Mozzarella cheese<br>(shredded) |

Cook pasta until slightly tender; drain with hot water. Keep pasta warm. Brown ground beef with onion; drain and rinse. In large bowl, combine pizza sauce and milk. Add ground beef mixture, pepperoni, and pasta; mix well. Pour into ungreased casserole and bake at 350° for 20 minutes. Sprinkle shredded cheese on top; bake for 5 minutes or until cheese melts. Makes 6 servings.

**PIZZA LOAF**

*Cheryl Woodrich*

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 egg                      | 2 lbs. hamburger                 |
| 1 (10 oz.) can pizza sauce | 1/4 C. chopped onion             |
| 1 1/2 tsp. salt            | 1 (6 oz.) pkg. Mozzarella cheese |
| 1/4 tsp. pepper            | 3 C. Cornflakes                  |

Mix ingredients and bake at 350° for 1 hour.

**PIZZA TURNOVERS**

*Kim Anderson*

- |                             |  |
|-----------------------------|--|
| 1 pkg. pizza crust mix      | Favorite pizza toppings                                    |
| Shredded cheese (of choice) | 1 jar spaghetti or pizza sauce<br>(of choice, for dipping) |

Prepare crust mix according to package directions; do not bake. Spread crust on aluminum foil. Place pizza toppings in center of flattened crust (cheese, meat, veggies, etc.) Bring edges of crust to center, covering toppings, and sealing well to prevent cheese from running out. Bake at temperature specified on crust mix package for 10-15 minutes until golden brown. Warm sauce and use for dipping, or drizzle on top of baked turnover. Hint: Spray foil with non-stick cooking spray to help keep crust in tact.

## **PORK WITH PINEAPPLE SALSA**

*Sarah Shepley*

3 T. firmly packed light  
brown sugar  
2 T. Dijon-style mustard  
1 tsp. paprika  
½ tsp. ground ginger  
1 (1¼ lb.) pork tenderloin  
(trimmed)

1 C. diced fresh pineapple  
⅓ C. finely chopped red or green  
bell pepper  
¼ C. sliced green onion  
⅛ tsp. crushed hot red pepper  
flakes (opt.)

Preheat oven to 450°. In small bowl, combine 2 T. brown sugar, mustard, paprika, and ginger; mix well. Tie pork at intervals with kitchen twine. Place on rack in broiler pan; spread evenly with ½ of brown sugar mixture. Roast for 15 minutes. Spread pork with remaining brown sugar mixture. Roast about 20 minutes until instant-read meat thermometer inserted in thickest part of meat registers 160°. In medium bowl, combine remaining brown sugar, pineapple, pineapple juice, bell pepper, green onion, and hot red pepper flakes. Transfer pork to serving platter; let stand 5 minutes. Remove and discard kitchen twine. Slice and serve with salsa.

## **PORKEY BALLS**

*Donna Rusnak*

1 lb. ground beef  
1 can tomato soup

½-¾ C. water  
1 C. rice

Warm soup and water in pan to mix well. Mix rice and beef to form small balls. Cook in pressure cooker 10-15 minutes. After steam comes up, turn off. Let stand 10 minutes before serving.

## **ROAST BEEF AU JUS**

*Eric Fisher*

3 lbs. beef (standing rib,  
rolled rib, or rump roast)

½ pkg. onion soup mix  
1 C. water

Trim excess fat from beef. Place on oven rack in shallow roasting pan. Sprinkle onion soup mix on all sides of meat. Bake at 325° for 1½ hours or to desired degree of doneness. Remove roast to serving platter. Add 1 C. water to drippings; heat through and serve.

## **PHEASANT CASSEROLE**

*Regina Duffy*

- |                            |                              |
|----------------------------|------------------------------|
| 1 large pheasant           | ½ tsp. salt                  |
| 3 eggs (beaten)            | ½ tsp. pepper                |
| 4 C. pheasant broth        | 1½ C. chopped celery         |
| 1 can cream of celery soup | 1½ C. grated American cheese |
| 1 onion (chopped)          | 4 C. crushed Ritz crackers   |

Simmer pheasant in pot of salted water until tender. Remove from pot, saving 4 C. broth. Remove meat from bones. Mix all other ingredients together, including reserved broth. Combine mixture with pheasant chunks; pour into 9 x 11-inch dish. Bake in 350° oven for 90 minutes.

## **ROSEMARY CHICKEN**

*Raylene Shepley*

- |                                     |                          |
|-------------------------------------|--------------------------|
| 1 (3 lb.) chicken (cut up)          | ¼ tsp. salt              |
| 2 T. chopped fresh rosemary         | 2 cloves garlic (sliced) |
| ¼ tsp. coarsely ground black pepper | Olive or vegetable oil   |
|                                     | 1 small lemon (sliced)   |

Rinse chicken; pat dry with paper towels. Place in shallow glass or ceramic dish. Sprinkle evenly with chopped rosemary, salt, pepper, and garlic. Drizzle with oil. Cover dish with plastic wrap; refrigerate 1 hour. Preheat oven to 400°. Transfer chicken pieces to shallow roasting pan. Place some of lemon slices over each chicken piece. Roast about 45 minutes until juices run clear when thickest part of meat is pierced with knife.

## **ROTEL ZESTY MACARONI & CHEESE**

*Lisa Rusnak*

- |                            |                         |
|----------------------------|-------------------------|
| 2 C. milk                  | Shredded cheddar cheese |
| 1 can Rotel diced tomatoes | ½ C. margarine          |
| ½ C. all purpose flour     | 3 C. uncooked macaroni  |

Place uncooked macaroni in pan with boiling water; cook until soft. Place macaroni in 9 x 12-inch baking dish; set aside. In saucepan, melt margarine over low heat. Add flour, stirring constantly. Cook until smooth and bubbly; stir in milk and heat to a boil, stirring constantly. Add cheese and Rotel. Stir until melted. Stir in macaroni. Bake, uncovered, at 375° for 30 minutes or until heated. Makes 11 servings.

## ROUND STEAK WITH GRAVY

Rita Olney

- |                                |  |
|--------------------------------|--|
| 2-2½ lbs. round steak          | ¼ C. water                                       |
| 1 (1½ oz.) pkg. onion soup mix | 1 (10½ oz.) can condensed cream of mushroom soup |

Cut steak into 5 or 6 serving-size pieces. Place in slow-cooking pot. Add dry onion soup mix, water, and condensed mushroom soup. Cover and cook on low for 6-8 hours. Excellent when served with potatoes.

## SALMON

Carol Schonhorst

- |                      |                             |
|----------------------|-----------------------------|
| 1 (1 lb.) can salmon | ¼ tsp. salt                 |
| 1 egg                | 1/8 tsp. pepper             |
| 2 T. grated onion    | 1 tsp. Worcestershire sauce |
| 2 T. flour           | ¼ C. bread crumbs           |
| 2 T. lemon juice     | 3 T. margarine              |

Combine ingredients except margarine. Shape into patties and dip into crumbs. Melt margarine; add patties and brown on both sides.

## SALISBURY STEAK

Mim Parks

- |                         |                           |
|-------------------------|---------------------------|
| 1 lb. ground beef       | 1 egg (beaten)            |
| ½ lb. bulk pork sausage | 3 C. water                |
| 1½ C. cooked rice       | 1 env. dry onion soup mix |
| 1 tsp. salt             | 2 T. flour                |
| ½ tsp. pepper           |                           |

Combine beef, sausage, rice, salt, pepper, and egg; mix well. Form into 6 thick steaks and place in 8 x 10-inch cake pan. Bake at 350° for 20 minutes. While steaks are baking, combine 2½ C. water and onion mix. Cook, covered, for 10 minutes. Mix flour with remaining ½ C. water and stir into onion soup mixture; cook until thick. Pour over steaks; bake for 20 more minutes.

**SOUTH OF THE BORDER  
TACO CASSEROLE**

*Erika Cramer*

- |   |                            |
|---|----------------------------|
| 1 lb. ground beef                         | 1 C. sour cream            |
| 1 (1¼ oz.) pkg. taco seasoning            | 1 C. grated cheddar cheese |
| 1 (8 oz.) can refrigerated crescent rolls | 1½ C. chopped lettuce      |
|   | Tomato                     |
|   | Taco sauce                 |

In large frying pan, brown ground beef; drain fat. Stir in taco seasoning; set aside. Remove crescent dough from can and unroll. Flatten dough into bottom of greased 9-inch pie plate. Sprinkle beef mixture on top of dough; spread with sour cream. Bake at 350° for 25 minutes. Remove from oven; sprinkle lettuce and tomato on top. Cut into wedges; serve with taco sauce.

**SOUTHERN SKILLET BBQ PORK**

*Scott Smith*

- |   |   |
|---|---|
| ¼ C. reduced-calorie Italian salad dressing | 1 tsp. chili powder                     |
| ¼ C. barbecue sauce                         | 4 (¾-in. thick) pork chops (center cut) |

Combine first 3 ingredients and pour over pork; marinate 30 minutes. Heat non-stick skillet over medium-high heat. Drain pork; place in skillet and brown both sides. Add remaining marinade. Cover pan and simmer over medium heat for 5 minutes. Serves a party of 4.

**SOUR CREAM ENCHILADAS**

*JoAnn Franksain*

- |                              |                               |
|------------------------------|-------------------------------|
| 12 tortillas                 | 1 small can chilies (chopped) |
| 2 cans cream of chicken soup | ½ C. green onion              |
| 1 pt. sour cream             | ½ lb. cheddar cheese (grated) |

Heat soup; stir in sour cream. In oil, fry each tortilla separately until soft. Mix together chilies, onion, and cheese. Place on tortilla and roll. Place in baking dish. Pour remaining mixture on top. Bake at 350° for 30 minutes.

## SPAGHETTI FLORENTINE

*Ed Knight*

- |   |   |
|---|---|
| 1 pkg. Kraft tangy Italian-style spaghetti dinner | 1½ C. water   |
| 1 lb. ground beef                                 | 1½ C. cottage cheese  |
| 1 (6 oz.) can tomato paste                        | 1 (10 oz.) pkg. chopped spinach (partially thawed, drained) |
|   | 6 Kraft Mozzarella cheese slices                            |

Prepare spaghetti as directed on package. Brown meat; drain. Stir in herb spice mix from spaghetti dinner; add tomato paste and water. Bring to boil and simmer for 10 minutes. In 7½ x 11¾-inch casserole dish, layer ½ of spaghetti with sauce, cottage cheese, spinach, and Mozzarella cheese. Repeat layers. Sprinkle with grated parmesan cheese. Bake at 350° for 25 minutes.

## SPAGHETTI PIE

*Carol Reins*

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 (6 oz.) pkg. uncooked spaghetti | 1 (6 oz.) can tomato paste      |
| 2 T. margarine                    | 1 tsp. sugar                    |
| ⅓ C. parmesan cheese              | 1 tsp. oregano                  |
| 2 eggs (well beaten)              | ½ tsp. garlic salt              |
| 1 lb. hamburger                   | 1 C. cottage cheese             |
| ½ C. chopped onions               | ½ C. shredded Mozzarella cheese |
| ¼ C. green pepper (chopped)       | 1 (8 oz.) can tomatoes (cut up) |

Cook spaghetti until tender; drain (3½ C.). Stir in margarine, parmesan cheese, and beaten eggs. Form into spaghetti "crust" in buttered 10-inch pie pan or small cake pan. Brown hamburger, onions, and green pepper; drain. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt. Heat mixture until all warm. Spread cottage cheese over spaghetti crust and fill with meat mixture. Bake, uncovered, for 20 minutes at 350°. Sprinkle Mozzarella cheese on top; bake 5 minutes longer. Serve with bread sticks.

*Stacy Beckwith was crowned Miss Iowa in 1989.*

## **SPAGHETTI SAUCE**

*Sue Andrews*

- |                          |                             |
|--------------------------|-----------------------------|
| 1 small chopped onion    | 2 tsp. salt                 |
| 1 lb. hamburger          | 2 tsp. Worcestershire sauce |
| 5 C. tomato juice        | 1 tsp. pepper               |
| 1 small can tomato paste |                             |

Brown chopped onion. Add hamburger and brown. Add tomato juice, tomato paste, salt, pepper, and Worcestershire sauce. Simmer for 30-45 minutes. Freezes well.

## **SPICY CHICKEN**

*Sandy Robinson*

- |  |                                   |
|--|-----------------------------------|
| 1 whole chicken (cut up)                     | 1 can large whole tomatoes        |
| 2 T. olive oil                               | 1 pkg. Italian salad dressing mix |
| 1 med. green pepper (chopped)                | 1 T. basil                        |
| ½ bottle liquid celery<br>(and/or mushrooms) | Cooked rice                       |
|  | ⅔ C. chopped onion                |

Brown cut up chicken lightly in olive oil. Cook about 20 minutes. Add all other ingredients to skillet (except rice); simmer 20 minutes. Serve with cooked rice.

## **SUNDAY CHICKEN BAKE**

*Marjorie Dixon*

- |                                  |   |
|----------------------------------|---|
| 1 (5 oz.) box quick cooking rice | ½ C. milk   |
| 1 can cream of mushroom soup     | 1 frying chicken (cut up)<br>or 6 chicken breasts |
| 1 can cream of celery soup       | 1 pkg. dry onion soup                             |

Grease large 9 x 13-inch baking dish. Pour dry rice over bottom of dish. Combine mushroom soup, celery soup, and milk; heat. Pour over rice. Place cut up fryer (not cooked) over rice-soup mixture. Sprinkle onion soup over chicken. Cover tightly with foil and bake 2¼ hours at 325°. Leave in longer if you wish it browner.

## STIR FRY CHICKEN

*Sue Hill*

- |                               |                         |
|-------------------------------|-------------------------|
| 1 lb. boneless chicken strips | 2 small onions          |
| 3 T. soy sauce                | 1 red pepper            |
| 1 T. cornstarch               | 2 med. broccoli florets |
| 4 T. vegetable oil            | 2 med. carrots          |
| 1 clove garlic (minced)       | ½ C. chicken bouillon   |
| 2 tsp. minced fresh ginger    |                         |

Cut onions into 6 wedges. Cut pepper in strips and carrots diagonally sliced. Cut chicken into bite sized strips. In small bowl, with fork, mix together soy sauce and cornstarch until smooth and cornstarch is dissolved; set aside. Since cooking time is short, prepare all ingredients and arrange them by range in order in which they will be used. In wok or large deep skillet, over high heat, heat 2 T. oil until very hot. Add ginger and garlic; cook 1 minute to flavor oil. Add meat, using 2 spoons; cook meat stirring quickly and frequently (stir fry) about 3 minutes or until meat browns. Spoon meat into bowl leaving oil, garlic, and ginger in wok. Sear meat; set aside. In wok, heat 2 more T. oil very hot. Add onions and peppers; stir fry 2 minutes. Add broccoli and carrots; stir fry 2 minutes or until tender crisp. Return meat to wok. Warm chicken broth by pouring it around edges of wok. Cold liquids will make meat tough. Stir in soy sauce mixture; bring to boil, stirring frequently, until sauce thickens. Serve with rice.

## SWEDISH MEATBALLS

*Nancy Bandarchi*

- |                         |                          |
|-------------------------|--------------------------|
| ¾ C. soft bread crumbs  | 2 tsp. salt              |
| 1 C. cream              | ½ tsp. ground allspice   |
| 1½ lb. lean ground beef | 2 T. butter (for frying) |
| 1 onion (minced)        | 2 T. flour               |
| 1 egg (beaten)          | 1½ C. milk               |

Soak bread crumbs in ½ C. cream. Mix together meat, onion, and bread crumbs. Add beaten egg, salt, and allspice; combine well. Shape into walnut size balls. Melt butter in frying pan. Brown meatballs, a few at a time. Remove meatballs and add flour to drippings. Mix with a fork until smooth. Slowly add ½ C. cream and 1½ C. milk, stirring until smooth. Return meatballs to pan; cover and cook about 25 minutes on low heat.

## SWEET AND SOUR MEATBALLS

*Amy Stoneburner*

### MEATBALLS:

- |                       |                             |
|-----------------------|-----------------------------|
| 1 lb. hamburger       | 2 T. finely chopped onion   |
| ½ C. dry bread crumbs | 1 tsp. salt                 |
| ¼ C. milk             | ½ tsp. Worcestershire sauce |
|                       | 1 egg                       |

### SAUCE:

- |                                  |  |
|----------------------------------|--|
| ½ C. packed brown sugar          | ⅓ C. vinegar                               |
| 1 T. cornstarch                  | 1 T. soy sauce                             |
| 1 (13¼ oz.) can pineapple chunks | 1 small green pepper<br>(coarsley chopped) |

For Meatballs: Mix ingredients; shape into twenty 1½-inch balls. Cook over medium heat, turning occasionally, about 20 minutes until brown. Or cook in ungreased 9 x 13 x 2-inch oblong pan in 400° oven for 20-25 minutes until light brown. For Sauce: Drain fat from pan meatballs were cooked in. Mix brown sugar and cornstarch in skillet. Stir in pineapple with syrup, vinegar, and soy sauce. Heat to boiling, stirring constantly. Reduce heat and add cooked meatballs. Cover. Simmer, stirring occasionally, for 10 minutes. Stir in green pepper. Cover and simmer for 5 minutes until tender crisp. Makes 4 servings.

## SHELLS ITALIANO

*Mary Fisher*

- |   |   |
|---|---|
| 2 (10 oz.) pkgs. fresh tofu<br>(well drained) | 1 (32 oz.) jar spaghetti sauce                            |
| 30 jumbo shell macaroni<br>(cooked, drained)  | 1 (8 oz.) pkg. Mozzarella or<br>cheddar cheese (shredded) |
| 2 eggs (slightly beaten)                      | ½ C. grated parmesan cheese                               |
|   | 2 T. chopped parsley                                      |

Pour 1 C. spaghetti sauce in 9 x 13 x 2-inch pan. In large mixing bowl, combine tofu, Mozzarella and parmesan cheeses, eggs, and parsley. Spoon mixture into cooked macaroni shells. Arrange shells side-by-side into pan. Pour remaining sauce over shells. Bake, covered, at 350° for 30 minutes or until heated through. Sprinkle with additional parsley. Makes 6 servings.

## **SWEET & SOUR BEEF STEW**

*Diane Castro*

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1½ lbs. beef (cut in 1-in. cubes) | 1 T. Worcestershire sauce |
| 2 T. oil                          | 4 T. cornstarch           |
| 1 C. chopped carrots              | Hot cooked noodles        |
| 1 C. sliced onion                 | 1 tsp. salt               |
| 1 (8 oz.) can tomato sauce        | ½ C. water                |
| ¼ C. brown sugar                  | ¼ C. water                |
| ¼ C. vinegar                      |                           |

Brown meat in hot oil. Add next 6 ingredients, ½ C. water, and salt. Cover; cook over low heat 2 hours until meat is tender. Combine cornstarch and ¼ C. cold water; add to beef mixture. Cook and stir until thickened and bubbly. Serve over noodles.

## **SWISS CHEESE CHICKEN BREASTS**

*Barb Jacobsen*

- |                             |                           |
|-----------------------------|---------------------------|
| 4 chicken breasts (halved)  | ¼ C. white wine (or milk) |
| 4 slices Swiss cheese       | 1 C. herb dressing mix    |
| 1 can cream of chicken soup | ⅓ C. melted butter        |

Place chicken in casserole dish. Cover with cheese slices. Combine soup and wine; pour over chicken. Sprinkle with crushed dressing mix and drizzle melted butter over. Bake at 350° for 40 minutes.

## **SWISS AND FRANK SPIRALE**

*Amy Rusnak*

- |   |   |
|---|---|
| 2 (5½ oz.) pkgs. cocktail weiners<br>(32 weiners) | 1 (8 oz.) pkg. refrigerator<br>biscuits (10 biscuits) |
| 32 2-inch strips processed Swiss<br>cheese        | 2 T. butter or margarine (melted)                     |
|   | 2 T. sesame seeds                                     |

Cut length-wise slit in each weiner; insert strip of cheese in each. Quarter 8 biscuits. (Bake remaining with appetizers.) Shape quarters in 4-inch strips. Wind, spiral fashion, around each weiner. Place on baking sheet. Brush with butter and sprinkle with sesame. Bake at 400° for 10 minutes or until browned. Serve warm. Makes 32.

## **TACO BAKE**

*Kim Curell*

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| 2 pkg. refrigerated crescent rolls | 2 C. shredded cheddar cheese      |
| 1 lb. hamburger                    | Lettuce, sour cream, black olives |
| 1 pkg. taco seasoning              | onions, taco sauce, etc.          |

Lay crescent rolls corner to corner to make a circle on pizza pan. Brown ground beef. Add taco seasoning following package directions. Add cheddar cheese and stir until melted. Spoon meat onto crescent rolls. Fold corners to middle of pizza pan. Bake as directed on crescent roll package. Top with whatever taco toppings you like.

## **TACO CASSEROLE**

*(No Name)*

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1½ lbs. ground beef                   | 1 can cream of mushroom soup     |
| 1 T. onion                            | 1 soup can water                 |
| 1 env. taco seasoning mix             | 1 small pkg. Doritos (crushed)   |
| 1 can cream of chicken soup<br>cheese | 1 (4 oz.) pkg. grated Mozzarella |

Brown ground beef and onion. Add soups and water. Add seasoning; mix well and pour into greased 3 qt. casserole. Bake at 350° for 35-40 minutes. Sprinkle with shredded cheese. Travels well.

## **TACO CASSEROLE**

*Angi Johnson*

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 pkg. Pillsbury crescent rolls  | 1 (8 oz.) carton sour cream  |
| 1 pkg. taco chips                | 1 pkg. taco seasoning        |
| 1 lb. hamburger                  | 4 C. shredded cheddar cheese |
| Lettuce, tomatoes, onions, salsa |                              |

Preheat oven to 350°. Grease bottom of 8 x 8-inch pan. Press crescent rolls onto bottom. Crush part of taco chips and press slightly into crescent rolls. Brown hamburger; drain grease. Add taco seasoning with water as directed; also sour cream. Put hamburger mixture on top of crescent rolls-chips. Spread shredded cheese on top. Put more crushed taco chips on top. Bake 25-30 minutes. Serve with lettuce, tomatoes, onions, and salsa if desired. Serves 4-6.

## TACO CASSEROLE BAKE

*S. Birchard*

- |                             |                       |
|-----------------------------|-----------------------|
| 1 tube crescent rolls       | 1 pkg. taco seasoning |
| 1½ lb. hamburger            | 2 C. cheddar cheese   |
| 1 (15 oz.) can tomato sauce | Doritos               |
| 1 small carton sour cream   | Lettuce, tomatoes     |

Brown hamburger; drain. Add tomato sauce and taco seasoning. Simmer 5 minutes. Layer crescent rolls on bottom of 9 x 13-inch pan. Pour hamburger mixture over top. Next layer: 1 C. crushed Doritos. Spread sour cream over Doritos. Layer cheese on next; layer more crushed Doritos. Bake at 375° for 25 minutes. Top with lettuce and tomatoes.

## TACO LASAGNA

*Criss Chapman*

- |  |                              |
|--|------------------------------|
| 1½ lbs. ground beef                    | ½ C. diced onion             |
| 2 pkgs. taco seasoning mix             | 2 C. shredded cheddar cheese |
| 1 med. can refried beans               | Sour cream                   |
| 1 (8 count) soft flour tortilla shells | Taco sauce                   |
|  | ½ C. black olives            |

Cook ground beef. Add taco seasoning mix according to package instructions. Add refried beans to meat mixture; mix well. Heat to just warm. Put 2 soft shells in bottom of 10 x 12-inch pan to cover bottom and sides. Layer ½ meat-bean mixture, ½ onions, ½ C. black olives, cheese, and 2 more shells. Repeat layers ending with 2 shells on top. Cover with foil. Bake 30 minutes at 350°. Cut as you would lasagna. Serve with onions, black olives, sour cream, and taco sauce as you would a taco.

## TATER TOT CASSEROLE

*S. Birchard*

- |                              |  |
|------------------------------|--|
| 1 lb. extra lean ground beef | 1 can Campbell's home cookin' vegetable soup |
| 1 pkg. frozen tater tots     |  |

Place uncooked ground beef in bottom of casserole dish. Pour can of soup over hamburger. Put frozen tater tots on top. Bake, uncovered, in 350° for 1 hour.

## TACO PIE

*Jamie Ahrens*

- |                                   |                      |
|-----------------------------------|----------------------|
| 1 tube crescent rolls             | 1 small onion        |
| 1 lb. hamburger                   | 1 C. sour cream      |
| 1 pkg. taco seasoning             | 1 C. shredded cheese |
| 4 slices Velveeta or Kraft cheese | 1 C. crushed Doritos |

Press rolls into greased pie plate to form crust. Brown hamburger, onion; add seasoning. Spread over crust. Spread sour cream over hamburger mixture. (Optional: Mix picante sauce with sour cream.) Lay cheese slices over sour cream; then add shredded cheese to cover. Spread crushed Doritos over top and bake at 350° for 20-30 minutes.

## TACO PIE

*Justin McComb*

- |                        |                        |
|------------------------|------------------------|
| 1 pkg. pizza dough mix | 1 pkg. taco seasoning  |
| 1 can refried beans    | 1 large jar Cheez Whiz |
| 1 lb. hamburger        | 1 pkg. corn chips      |

Prepare pizza crust and put into deep dish pan. Put layer of refried beans on top. Cook hamburger with taco seasoning; drain. Put over beans. Warm up Cheez Whiz in microwave. Pour over beans and hamburger mixture. Cook in oven at 350° for about 45 minutes or until done. Put corn chips on top the last 5 or 10 minutes. Top with lettuce, tomatoes, and sour cream if desired.

## TATER TOT CASSEROLE

*Susan Nystrom*

- |                             |                              |
|-----------------------------|------------------------------|
| 1 lb. hamburger             | 1 can cream of mushroom soup |
| 2 T. chopped onions         | 1 bag frozen Tater Tots      |
| 1 C. grated American cheese |                              |

Brown hamburger. Place loosely in 2 qt. casserole. Layer onions, then cheese, then undiluted soup. Top with Tater Tots. Bake at 350° for 45-60 minutes.

## TATER TOT CASSEROLE

*Lois Becker*

- |                         |                            |
|-------------------------|----------------------------|
| 2 lbs. hamburger        | 1 large pkg. grated cheese |
| 1 small onion           | 2 cans mushroom soup       |
| 2 cans mixed vegetables | 1 pkg. Tater Tots          |

Brown hamburger and chopped onion; drain. Layer in 9 x 13-inch pan as follows: hamburger, vegetables, mushroom soup, cheese, and Tater Tots. Bake 1 hour at 350°.

## TENDERLOIN TIPS

*Aaron Martin*

- |                        |                       |
|------------------------|-----------------------|
| 2 T. butter            | 2 T. salad oil        |
| 1 T. flour             | Salt & pepper         |
| 1 C. beef bouillon     | ½ lb. mushrooms       |
| 1 bay leaf             | 2 T. butter           |
| 3 whole cloves         | ¼ C. lemon juice      |
| 2 lbs. tenderloin tips | 1 (4 oz.) can pimento |

Melt butter; blend in flour. Gradually stir in bouillon. Add bay leaf and cloves. Heat, stirring constantly, to boiling. Simmer for 2 minutes; remove spices. Brown meat in hot oil. Season with salt and pepper; cook until tender. Cook mushrooms in 2 T. butter just until tender. Add bouillon mixture, lemon juice, and tenderloin tips. Heat to boiling. Season and trim with pimento. Makes 4-6 servings.

## TERIYAKI PORK CHOPS

*Scott Smith*

- |   |                        |
|---|------------------------|
| 4 1½-inch thick loin chops<br>(America's cut, boneless) | 1 C. teriyaki marinade |
| ¼ C. chopped green onions (opt.)                        | 1 T. hot pepper sauce  |

Combine all ingredients in bowl or plastic bag. Marinate from 30 minutes to overnight in refrigerator. Remove chops and grill directly over hot coals for 12-15 minutes, turning once. Serves a party of 4.

## **TERIYAKI STEAK**

*Rita Olney*

- |                               |                |
|-------------------------------|----------------|
| 2 lbs. chuck steak (boneless) | 2 T. oil       |
| 1 tsp. ground ginger          | ½ C. soy sauce |
| 1 T. sugar                    | 1 clove garlic |

Cut steak into 1/8-inch thick slices. Combine remaining ingredients in small bowl. Place meat in slow-cooking pot. Pour sauce over. Cover and cook on low for 6-8 hours. Serve with rice.

## **TEXAS VENISON**

*Chris Morphew*

- |                                 |                            |
|---------------------------------|----------------------------|
| 2 lbs. venison (cut into cubes) | 1 T. Worcestershire sauce  |
| ¼ C. flour                      | 1 tsp. basil               |
| 1 celery stalk                  | 1 tsp. thyme               |
| 1 onion                         | 1 tsp. oregano             |
| 2 C. tomatoes                   | ½ tsp. cayenne             |
|                                 | Butter or oil (for frying) |

Coat venison cubes with flour; brown slowly in butter or oil. Add onion and continue browning until onion is soft. Add remainder of ingredients. Simmer, covered, 1-2 hours until meat is tender. Serve over cooked noodles.

## **TURKEY BAKE**

*Kathryn Ray*

- |                              |                          |
|------------------------------|--------------------------|
| 4 C. cooked, diced turkey    | 1 pint sour cream        |
| 1 can cream of chicken soup  | 1 box Stove Top dressing |
| 1 can cream of mushroom soup | 1 stick margarine        |
| 1 C. chicken broth           |                          |

Layer chicken in bottom of 9 x 13-inch baking dish. Combine sour cream and soups. Spread on top of chicken. Spread stuffing on top of soup mixture. Melt margarine with chicken broth and pour over casserole. Bake at 350° for 1 hour.

## TRICOLOR PASTA WITH CHICKEN

*Sarah Shepley*

2 tsp. olive oil	1 C. diced, cooked chicken
1 med. red onion	1 C. quartered cherry tomatoes
1 clove garlic (minced)	2 T. chopped fresh dill or
1½ C. sliced fresh mushrooms	2 tsp. dried dillweed
2 T. fresh lemon juice	¼ C. grated parmesan cheese
½ C. frozen green peas (thawed)	1 (12 oz.) pkg. tricolor
Fresh dill sprigs (garnish)	corkscrew pasta

In medium non-stick skillet, heat oil over medium-high heat. Add onion; saute 5 minutes. Stir in garlic, mushrooms, and lemon juice; saute 3 minutes. Add peas; saute 2 minutes until heated through. Remove from heat; cover to keep warm. Cook pasta according to package directions, but do not add salt. Ladle out ½ C. pasta cooking water; set aside. Drain pasta in colander; return to pot. Add vegetable mixture to pasta. Stir in chicken, tomatoes, and chopped dill. Add enough reserved pasta water to moisten; mix well. Place on serving plates; sprinkle with parmesan. Garnish with dill sprigs and serve.

## TUNA-CHEESE BRAID

*Alana Russell*

2 (6½ oz.) cans tuna	2 C. Bisquick
¾ C. chopped celery	½ C. water
¼ C. sliced green onions	1 C. shredded cheddar cheese
2 T. pickle relish	1 jar Cheez Whiz
½ C. mayonnaise	

Heat oven to 425°. Lightly grease cookie sheet. Mix tuna, celery, onion, relish, and mayonnaise; set aside. Mix Bisquick and water until soft dough forms. Turn onto floured board; knead lightly 20 times. Roll into 11 x 14-inch rectangle. Place on cookie sheet. Spoon tuna mixture lengthwise down center of dough. Sprinkle with cheese. Make cuts 2½-inch long at 1-inch intervals. Fold strips over filling. Bake 15-20 minutes until light brown. Serve with melted Cheez Whiz.

## **TURKEY CUTLETS MOROCCAN STYLE**

*Catherine Huffman*

- |                                 |                            |
|---------------------------------|----------------------------|
| 2 T. salad oil                  | 1 tsp. cinnamon            |
| ½ C. sliced green onions & tops | 1 tsp. allspice            |
| 1 red pepper (cut into strips)  | 1 tsp. cumin               |
| 1½ C. chicken broth             | ¾ tsp. salt                |
| 2 T. dark brown sugar           | 1½ lbs. turkey cutlets     |
|                                 | ¼ C. dark seedless raisins |

Heat oil in 12-inch skillet. Add onions and red pepper; saute ½ minute. Add remaining ingredients except turkey and raisins; bring to a boil. Boil gently 5 minutes. Add turkey and raisins; cook 10 minutes longer. Makes 4 servings, about 340 calories each.

## **TOFU LASAGNA**

*Lindsay Shannon*

- |  |   |
|--|---|
| 2 C. 1% cottage cheese (drained)                   | 1 T. dried minced onion                             |
| 1 C. shredded Mozzarella cheese                    | 1 (32 oz.) jar of Ragu sauce                        |
| 1 (8 oz.) pkg. tofu brick<br>(cut in small pieces) | 1 (8 oz.) pkg. lasagna noodles<br>(cooked, drained) |
| 1 T. parsley flakes                                | Parmesan cheese (fat free)                          |

Mix cottage cheese, Mozzarella, tofu, parsley flakes, and dried minced onion in bowl; set aside. Cover bottom of 9 x 13-inch pan with 1 C. sauce. Top with 1 layer noodles. Add ½ mixture from bowl, and ½ remaining sauce. Repeat layers. Sprinkle with parmesan cheese. Bake at 350° for 30 minutes. Let stand 10 minutes before cutting.

## **TUNA CASSEROLE**

*Becky Hampton*

- |                      |                              |
|----------------------|------------------------------|
| 1½ C. shell macaroni | 1 can cream soup (of choice) |
| ⅓ C. onion           | ⅔ C. milk                    |
| 3 T. butter          | 1 C. shredded cheddar cheese |
|                      | 1 can tuna                   |

Cook macaroni. Saute onions in butter. Combine all ingredients; mix well. Put in 2 qt. greased casserole. Bake at 350° for 30-40 minutes.

## UPSIDE DOWN CHILI PIE

*Jolene Woodward*

- |                       |                             |
|-----------------------|-----------------------------|
| 1 lb. ground beef     | 1/2 tsp. salt               |
| 1/3 C. chopped onion  | 1 tsp. Worcestershire sauce |
| 1 C. kidney beans     | 1 C. tomatoes               |
| 1/4 tsp. chili powder |                             |

### CORNBREAD:

- |                        |                          |
|------------------------|--------------------------|
| 1/2 C. flour           | 1 T. sugar               |
| 3/4 C. yellow cornmeal | 1 egg                    |
| 2 tsp. baking powder   | 1/2 C. milk              |
| 1 tsp. salt            | 2 T. shortening (melted) |

Saute meat and onions; drain. Add beans, seasonings, and tomatoes. Cover and simmer 15 minutes. Pour into greased 9-inch pie plate. Top with cornbread batter (recipe included, or use box mix). Bake in hot 425° for 20 minutes. For Cornbread: Mix dry ingredients. Combine egg and milk. Add to flour mixture; stir until moist. Stir in shortening; pour over chili in pie plate. Bake.

## VEGGIE PIZZA

*Peggy L. Duncan*

- |                                  |                                |
|----------------------------------|--------------------------------|
| 2 (8 count) tubes crescent rolls | Dash of salt                   |
| 1 (8 oz.) pkg. cream cheese      | Dash of pepper                 |
| 1 (8 oz.) sour cream             | Dash of garlic salt            |
| 1/4 C. creamy Italian dressing   | 1 1/2 C. grated cheddar cheese |

1/4 C. each of the following (cut in bite size pieces): onions, broccoli, carrots, radishes, cauliflower, tomatoes, mushrooms, cucumbers, green peppers, black and/or green olives

Press rolls into 11 x 17-inch jelly roll pan. Bake for 11-13 minutes at 375°. Cool. Mix cream cheese, sour cream, dressing, and seasonings. Spread over cooled crust. Top with veggies; sprinkle grated cheese over top. Serve cold. Vary amount of veggies and cheese to taste.

## **VENISON GOULASH**

*Mary Morpew*

- |  |                             |
|--|-----------------------------|
| 1 lb. ground venison                         | 1 onion                     |
| 2 C. uncooked noodles                        | 1 tsp. basil                |
| 1 (16 oz.) can tomatoes<br>(drain the juice) | Salt & pepper (to taste)    |
| 1 (8 oz.) can tomato sauce                   | 1 (16 oz.) can kidney beans |
| 1 (16 oz.) can sliced potatoes               | 1 C. frozen corn            |

Cook noodles; drain. Place in 2 qt. greased baking dish. Brown meat and onion; add to noodles. Add remaining ingredients. Bake, covered, at 325° for 30 minutes.

## **YAP YAP**

*Jo Howell*

- |                              |                              |
|------------------------------|------------------------------|
| 1½ lbs. ground beef          | 1 can tomato soup            |
| 6 stalks celery (diced)      | 1 can vegetable beef soup    |
| 1 C. ripe olives (opt.)      | 1 can cream of chicken soup  |
| 1 (8 oz.) pkg. large noodles | 1 can cream of mushroom soup |

Saute celery in 2 T. butter until transparent. Add ground beef and brown. Stir in soups and olives. Cook noodles according to package instructions. Add cooked noodles to meat mixture. **DO NOT SEASON THE MIXTURE.** Divide mixture into 2 casserole dishes. Bake 1 at 350° for 1 hour. Top with grated cheese, if desired. Put other casserole in freezer for future use.

*Konrad Scholl, former high school orchestra director, started the tradition of the "Vespers" concert in 1946. The concert in 1996 celebrated the 50th anniversary.*

# "JUST FOR NOTES"

# Salads

*My Favorite Recipes in this section are:*

RECIPE

PAGE #


## Hints for Salads and Dressings

To prevent a vegetable salad from becoming sodden when it has to stand for a few hours, place a saucer upside down on the bottom of the bowl before filling it with the salad. The moisture will run underneath and the salad will remain fresh and crisp.

Stuff a couple of paper towels in the plastic bag with cleaned onions or radishes and they will stay fresh longer.

Lettuce won't "rust" in the refrigerator if it is wrapped in paper toweling.

If you have trouble getting a head of lettuce or some other vegetables into a plastic bag, grasp the lettuce through the bag, then pull the bag over the lettuce.

Peel onions under water and they will not irritate the eyes.

Rub some dry mustard on your hands after peeling onions and then wash as usual. You will find that all odor will be removed.

When celery loses its crispness, place it in cold water. Slice a raw potato and add it to the water. Let this stand for several hours. Remove the celery and it will be crisp again.

If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

Green pepper is an excellent source of Vitamin C. Cut it in strips to serve as nibblers, add it to salads and sandwich fillings. Whole peppers may be blanched and filled with tuna, potato or macaroni salad.

To reduce calorie in-take, mix powdered salad dressings into plain low-fat yogurt instead of oil or sour cream. Or add buttermilk, cottage cheese or tomato juice to the dressings.

Bottled salad dressings may be loaded with saturated oil and preservatives. Make your own by mixing 3 or 4 parts polyunsaturated vegetable oil, olive oil, yogurt or buttermilk with 1 part vinegar or lemon juice, and seasonings.

If you mix the oil and vinegar into a salad separately, add the oil first. If you reverse the order, the oil just slides off the wet leaves.

Old spice jars are perfect one-shot salad dressings containers to take along with a salad lunch.

Slice tomatoes vertically rather than horizontally. The slices will stay firmer in your salad and they'll help keep the salad dressing from getting watery.

If you soak onion rings in cold water for about an hour, they'll taste milder in your salad.

## - SALADS -

### APRICOT SALAD

*Marjorie Dixon*

- |                              |                               |
|------------------------------|-------------------------------|
| 1 flat can crushed pineapple | 1/2 C. water                  |
| 3/4 C. sugar                 | 1 (8 oz.) pkg, cream cheese   |
| 1 pkg. apricot Jello         | 1 large jar apricot baby food |

Mix first 4 ingredients together; bring to a boil and cool. Beat cream cheese until fluffy. Add apricot baby food; mix together. Fold in whipped topping. Salad is best when made the night before serving.

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### APRICOT JELLO SALAD

*Sherry Flynn*

- |   |   |
|---|---|
| 1 pkg. apricot Jello  | 1 pkg, Dream Whip                         |
| 1 C. liquid (drain from pineapple;<br>add water to make full cup) | 1 small pkg. Philadelphia<br>cream cheese |
| 1 small can crushed pineapple                                     | 1/4 C. salad dressing                     |

Dissolve Jello in usual manner; let set until quivery. Cream the cheese with a fork until soft. Add salad dressing. Whip Dream Whip, and add all to the Jello.

### BUNNY SALAD

*Sherri Miller*

- |                    |                      |
|--------------------|----------------------|
| Lettuce            | Raisins              |
| Canned pear halves | Red cinnamon candies |
| Sliced almonds     | Cottage cheese       |

Put 1 lettuce leaf on each salad plate. Place pear half on each lettuce leaf, cut side down. Arrange on the narrow end of each pear half to form bunny face: 2 almonds and 2 raisins for eyes; 1 red cinnamon candy for nose; and 2 sliced almonds for ears. Place at opposite ends of each pear half, 2 T. cottage cheese.

## CHRISTMAS SALAD

*Jody L. King*

1 container Cool Whip  
1 can cherry pie filling

1 can fruit cocktail  
(drained)

Mix well.

## CHRISTMAS SALAD

*Cindi Budge*

15 $\frac{3}{4}$  oz. can crushed  
pineapple  
1 can cherry pie filling  
1 can Eagle Brand milk

1 $\frac{1}{2}$  C. mini marshmallows  
1 (8 oz.) container Cool Whip  
1 small pkg. walnut pieces

Mix all 6 ingredients together in medium size bowl. Pour into 9 x 13-inch pan. Cover with foil and place in freezer. When frozen, cut into squares and serve. Will keep 3-4 weeks in refrigerator freezer.

## CINNAMON APPLESAUCE SALAD

*Jason Nystrom*

$\frac{1}{4}$  C. red hots candy  
1 (3 oz.) pkg. cherry Jello  
1 C. boiling water  
1 $\frac{1}{2}$  C. applesauce

1 (8 oz.) pkg. cream cheese (soft)  
 $\frac{1}{2}$  C. chopped celery  
 $\frac{1}{2}$  C. salad dressing

Stir first 3 ingredients until all is dissolved. Add applesauce. Mix last 3 ingredients together; set aside. Pour  $\frac{1}{2}$  the Jello mixture into 8 x 8-inch pan. Refrigerate until firm. When firm, spread cream cheese over top. Pour on rest of Jello mixture and refrigerate until completely set up.

## CRANBERRY SALAD

*Katie Behm*

1 pkg. raspberry Jello  
1 $\frac{1}{2}$  C. boiling water  
1 pkg. cranberry orange relish  
(frozen)

1 pkg. lemon Jello  
1 pkg. frozen raspberries (thaw)  
1 (7 oz.) bottle 7-Up

Stir all together in 9 x 13-inch pan; refrigerate until Jello is solid.

**CRANBERRY SALAD***LaVonne McAtee*

1 pkg. cranberries  
 1½ C. water  
 1 C. sugar  
 20 large marshmallows

1 pkg. lemon or orange Jello  
 dissolved in ½ C. warm water  
 1 C. chopped apple  
 1 C. chopped celery  
 1 C. nut meats

Grind cranberries while frozen. Add water and sugar; cook 3 minutes. Remove from stove and stir in marshmallows. Add Jello dissolved in water; mix well and cool. Then add apple, celery, and nuts. Chill until firm.

**CRANBERRY SALAD***Lois Becker*

1 lb. ground cranberries  
 2-3 ground (cored) apples  
 2 chopped oranges

2 C. sugar  
 1 large pkg. cranberry Jello  
 2 C. hot water

Mix cranberries, apples, oranges and sugar; let stand. Dissolve Jello in hot water and set. Add cranberry mixture and set.

**CRANBERRY SALAD***Mary Jo Lein*

1 pkg, raspberry Jello  
 1 pkg. lemon Jello  
 3 C. hot water  
 2 C. ground cranberries

¾ C. crushed pineapple  
 1½ C. sugar  
 1 C. nuts  
 1 C. celery

**TOPPING:**

1 pkg. lime Jello  
 1 C. water

1 pkg. cream cheese  
 1 C. whipped cream

Dissolve raspberry and lemon Jello in hot water; let partially set. Mix fruit, sugar, nuts, and celery together; add to Jello mixture when it is partially set. For topping (for mold): Dissolve lime Jello in water; let thicken. Whip Jello. Add cheese and whipped cream.

## **CREAMY COLESLAW**

*Aaron Martin*

- |                       |                      |
|-----------------------|----------------------|
| 3 C. shredded cabbage | 1 T. vinegar         |
| 1/3 C. chopped onion  | 1/2 tsp. salt        |
| 1/2 C. mayonnaise     | 1/2 tsp. celery seed |
| 1 T. sugar            |                      |

Combine cabbage and onion. Blend mayonnaise, sugar, vinegar, salt, and celery. Pour over vegetables and toss.

## **EASY FRUIT SALAD**

*Luke Wittrock*

- |                              |                        |
|------------------------------|------------------------|
| 1 can peach pie filling      | 1 can mandarin oranges |
| 1 can fruit cocktail (drain) | (drain; save juice)    |
|                              | 3 small bananas        |

Soak sliced bananas in orange juice for 1/2 hour. Mix everything together and cover. Chill.

## **EASY FRUIT SALAD**

*Laura Ertz*

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 can fruit cocktail        | 1 small box banana cream instant |
| 1 small container Cool Whip | pudding                          |

Pour fruit cocktail into bowl. Sprinkle dry pudding over the top; mix. Add Cool Whip; mix thoroughly.

## **FIVE CUP SALAD**

*Becky Stanton*

- |   |                              |
|---|------------------------------|
| 2 (8 1/2 oz.) cans pineapple chunks           | 2 C. coconut                 |
| 2 (11 oz.) cans mandarin oranges<br>(drained) | 2 C. tiny marshmallows       |
|   | 1 (16 oz.) carton sour cream |
|   | 3/4 C. chopped pecans        |

Drain pineapple, saving 2 T. syrup from can. Combine all ingredients except nuts. Cover and chill 2-24 hours. Before serving, sprinkle pecans on top.

**FROZEN CHERRY SALAD***Jean King*

- |  |  |
|--|--|
| 1 can cherry pie filling                     | 1/2 C. chopped walnuts                                   |
| 1 (9 oz.) can crushed pineapple<br>(drained) | 1 (8 oz.) pkg. mini marshmallows<br>(more if you prefer) |
| 1 can Eagle Brand milk                       | 1 large carton Cool Whip                                 |

Mix above ingredients together in large bowl or 9 x 13-inch pan. Freeze. Serve chilled. (If you want to make less, use less Cool Whip and marshmallows.)

**FROZEN STRAWBERRY SALAD***Julie Burge*

- |                             |   |
|-----------------------------|---|
| 1 (8 oz.) pkg. cream cheese | 1 (20 oz.) can crushed pineapple<br>(drained) |
| 3/4 C. sugar                | 2 mashed bananas                              |
| 1 pkg. frozen strawberries  | 1 (8 oz.) carton Cool Whip                    |

Blend cream cheese and sugar. Add strawberries, pineapple, and bananas. Fold in Cool Whip. Freeze in 9 x 13-inch pan.

**FROZEN SALAD***Luke Wittrock*

- |                          |                                 |
|--------------------------|---------------------------------|
| 1 can Eagle Brand milk   | 1 can crushed pineapple (drain) |
| 1 can cherry pie filling | 1 (9 oz.) carton Cool Whip      |

Put all ingredients in bowl and fold together. Put in 9 x 13-inch pan and freeze.

**FRUIT SALAD***Kylie Barrett*

- |                                    |   |
|------------------------------------|---|
| 1 can pineapple tidbits with juice | 1 (3 oz.) pkg. vanilla instant<br>pudding |
| 1 can fruit cocktail with juice    | 2-3 bananas                               |
| 1 can mandarin oranges (drained)   |   |

Sprinkle instant pudding over all and mix; chill. When ready to serve, slice in bananas. May wish to reduce the amount of juice used.

## **FRUIT SALAD**

*Brenda Brockman*

- |  |                                |
|--|--------------------------------|
| 1 (30 oz.) can fruit cocktail<br>(drained) | 1 qt. strawberries (sliced)    |
| 1 (20 oz.) can pineapple (drained)         | 1 pkg. instant vanilla pudding |

Stir together in bowl. Chill and serve.

## **FRUIT SALAD**

*Cynthia Cramer*

- |                |             |
|----------------|-------------|
| Vanilla yogurt | Oranges     |
| Bananas        | Raspberries |
| Strawberries   | Watermelon  |
| Grapes         | Cantelope   |
| Apples         | Muskmelon   |
| Blueberries    |             |

Any of above fruits may be used, or any others not listed. Use as much or as little as you need. Cut up all fruit. Peel or whatever is needed. Mix all together in large bowl. Pour cups of vanilla yogurt over fruit until it completely covers all fruit. Stir together. Yogurt amount will vary as to the amount of fruit you use. Average: 3-5 cups.

## **LEMON LAYER SALAD**

*Debbie Hill*

- |                         |                         |
|-------------------------|-------------------------|
| 2 pkgs. lemon gelatin   | 2 C. mini marshmallows  |
| 1 can pineapple tidbits | 1 pkg. whipped topping  |
| 2 C. Mountain Dew       | 1 can lemon pie filling |
| 3 sliced bananas        |                         |

Combine juice from tidbits, and enough water to make 2 cups. Heat. Mix with gelatin and stir until dissolved. Add Mountain Dew, fruit, and marshmallows. Pour into serving dish and refrigerate until set. Prepare whipped topping according to package directions. Fold in lemon pie filling. Spread over top of gelatin. Chill.

**HAM & CHICKEN RICE SALAD***Sue Hill*

1½ C. raw long grain rice  
 2-3 T. salad oil  
 10 green onions  
 ¾ C. green and/or red pepper

4 C. diced cooked chicken  
 1½ C. celery (chopped)  
 1 C. diced ham  
 4 hard cooked eggs (diced)  
 2 large tomatoes

**DRESSING:**

¾ C. salad oil  
 ¼ C. wine vinegar  
 1 tsp. minced garlic  
 1 tsp. dry mustard

1 tsp. salt  
 ½ tsp. pepper  
 ½ tsp. tabasco sauce

Cook rice in salted water until tender; drain. Add oil to rice and toss. Cool. Chop onions, pepper, chicken, celery, ham, and eggs. Peel, seed, and dice tomatoes. Combine dress ingredients. Allow to stand (overnight if possible). Good for at least 4 days.

**LEMON SALAD***Lorie Ahrens*

1 (6 oz.) pkg. lemon Jello  
 2 C. boiling water  
 ½ C. cold water  
 1 (21 oz.) can lemon pie filling

1 (11 oz.) can mandarin oranges  
 (drained)  
 1 (8 oz.) can crushed pineapple  
 (drained)

Dissolve gelatin in boiling water. Add cold water; let mixture cool. Add fruits and pie filling. Refrigerate and serve when set.

**LIME DELIGHT***Marian Stark*

1 pkg. lime Jello  
 1 C. crushed pineapple  
 1 C. cottage cheese (fine)  
 1 C. marshmallows

½ C. pineapple juice  
 1 C. whipping cream  
 Salad dressing

Boil Jello and juice slowly for 7 minutes. When cool, but not thick, add pineapple, cottage cheese, marshmallows, and whipping cream. Top with salad dressing.

## MACARONI SALAD FOR 100

*Roberta Stauffer*

- |                                      |                            |
|--------------------------------------|----------------------------|
| 5-6 lbs. cooked ham (cubed)          | 2 bunches celery (chopped) |
| 5-6 lbs. macaroni (cook, drain)      | 2 large onions (chopped)   |
| 3 lbs. shredded cheddar cheese       | 2 cans pitted ripe olives  |
| 2 (20 oz.) bags frozen peas (thawed) | (drained, sliced)          |

Combine salad ingredients. Combine all dressing ingredients; pour over ham mixture and toss. Refrigerate.

### DRESSING:

- |                     |                          |
|---------------------|--------------------------|
| ¼ C. vinegar        | 1 C. lite cream          |
| 2 qts. mayonnaise   | 1 tsp. salt              |
| 1½ tsp. onion salt  | 1 tsp. pepper            |
| 1½ tsp. garlic salt | 1 (8 oz.) bottle Western |
| ¼ C. sugar          | salad dressing           |

## MAIN DISH PARTY SALAD

*Sue Hill*

- |                             |                                 |
|-----------------------------|---------------------------------|
| 2 C. mayonnaise             | 3 C. chicken                    |
| 2 T. lemon juice            | 1½ C. chopped celery            |
| 2 T. soy sauce              | 2 C. seedless grapes            |
| 1 T. curry powder (or less) | 1 (6 oz.) can water chestnuts   |
| 1 T. onion (grated)         | 1 (15 oz.) can pineapple chunks |
| 1 T. chutney                |                                 |

Mix together mayonnaise, lemon juice, soy sauce, curry, onion, and chutney. Mix rest of ingredients together. The day before, assemble ingredients and toss well with mayonnaise mixture. Refrigerate overnight. When ready to serve, toss with 1 pkg. slivered almonds which have been toasted with margarine in slow oven.

## PEACH SALAD

*Lanna Paul*

- |   |                                   |
|---|-----------------------------------|
| 2 small pkgs. peach gelatin                     | 1 small pkg. cream cheese         |
| 1 big can sliced peaches<br>(drain; save juice) | 1 carton whipped cream substitute |

Prepare gelatin, using peach juice as part of liquid. Reserve 1 C. liquid gelatin; set aside to thicken. Add peaches to rest of gelatin and pour in 9-inch dish; let refrigerate. Soften cream cheese; add reserved gelatin. Fold in whipped cream substitute. Spread over first mixture; let refrigerate. Serves 12-15.

**PARTY SALAD***Judy Richardson*

1 small box lemon Jello  
 1 small box lime Jello  
 1 pint boiling water  
 1 can Eagle Brand sweetened  
 condensed milk

1 (No. 2) can crushed pineapple  
 1 large box cottage cheese  
 1 C. nuts (chopped)  
 1 C. Miracle Whip

Dissolve Jellos in boiling water. Cool a little and add rest of ingredients.

**PINEAPPLE SALAD***Linda Gau*

1 can pineapple  
 1 C. mini marshmallows  
 ½ pint cream

2 T. sugar  
 2 T. cornstarch  
 2 eggs (beaten)  
 1 T. butter

Mix sugar and cornstarch with eggs; set aside. Drain juice off pineapple into saucepan; add butter and heat. Add juice to sugar mixture; return to saucepan. Cool until thick; remove from stove. Cut pineapple into cubes. Whip cream. Add pineapple, marshmallows, and cream to cooked mixture. Spoon into dessert cups and refrigerate 1 hour before serving.

**PINEAPPLE SALAD***Bonnie Wisecup*

1 can chunk pineapple  
 2 T. flour  
 Small marshmallows

½ C. water plus pineapple juice  
 2 eggs  
 ½ C. sugar  
 Whipped cream

Cook liquid, sugar, and eggs until thick. Let cool. Add chunk pineapple; refrigerate overnight. Next day add small marshmallows and whipped cream.

## **SNICKER SALAD**

*Maxine Hoppus  
Nancy Ettringer  
Jenny Foley*

- |  |                               |
|--|-------------------------------|
| 1 (3 oz.) pkg. instant vanilla pudding | 1 C. milk                     |
| 4 Snicker bars (cut into pices)        | 4 or 5 apples (diced, peeled) |
|  | 1 (8 oz.) carton Cool Whip    |

Mix pudding and milk until thick. Add Snicker pieces and apples to pudding mixture. Fold in Cool Whip, using only about  $\frac{3}{4}$  of the container. Chill in refrigerator until set. \*Cook's note: Freeze Snicker bars, making them easier to cut into pieces.

## **SNICKER SALAD**

*Cheryl Haupt*

- |                                |                          |
|--------------------------------|--------------------------|
| 6 Snickers                     | 1 small carton Cool Whip |
| 6 small apples (peeled, cored) |                          |

Cut up candy bars and apples. Mix with small carton Cool Whip. Chill and serve. Serves 8-10.

## **SNICKER DOODLE SALAD**

*Tara Knight*

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1 pkg. instant French vanilla pudding | 1 C. milk                |
| 1 (8 oz.) carton Cool Whip            | 3 Granny apples          |
|                                       | 3 regular sized Snickers |

Beat pudding, Cool Whip, and milk together. Add apples, cut into small pieces, and Snickers, which have been cut into small pieces. Stir together; chill and serve.

## MOM'S STRAWBERRY PRETZEL SALAD

*Darcy Dohrman*

- |                                    |                               |
|------------------------------------|-------------------------------|
| 1½ C. crushed pretzels             | 1 small carton Cool Whip      |
| 3 tsp. sugar                       | 1 large pkg. strawberry Jello |
| ¾ C. melted oleo                   | 2 C. frozen strawberries      |
| 1 (8 oz.) pkg. cream cheese (soft) | (thawed)                      |
| ¾ C. sugar                         | ½ C. cold water               |
|                                    | 2 C. boiling water            |

Mix pretzels with 3 tsp. sugar and oleo. Put crumbs in 9 x 13-inch pan. Bake at 350° for 10 minutes; cool. Mix cream cheese, sugar, and Cool Whip. Spread over pretzel mixture. Mix Jello, boiling water, cold water, and strawberries. Cool. When almost set up, pour over cheese mixture. Better if refrigerated overnight. Cut, eat, and enjoy!

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## STRAWBERRY PRETZEL SALAD

*Brad Schlieman*

- |                             |                                 |
|-----------------------------|---------------------------------|
| 2 C. crushed pretzels       | 1 (6 oz.) pkg. strawberry Jello |
| 3 T. sugar                  | 2 C. boiling water              |
| ¾ C. oleo (melted)          | 2 (10 oz.) pkg. frozen          |
| 1 (8 oz.) pkg. cream cheese | strawberries (or 1 pint         |
| 1 C. sugar                  | home frozen)                    |
| 4 ozs. Cool Whip            | 1 small can crushed pineapple   |
|                             | (drained)                       |

Mix pretzels, oleo, and 3 T. sugar. Press into 9 x 13-inch pan. Bake at 350° for 7 minutes. Cool. Beat cream cheese until soft. Add 1 C. sugar; fold in Cool Whip. Spread over pretzels and chill. Mix Jello with boiling water. Add drained pineapple and strawberries. Mix all ingredients and chill until mixture begins to thicken. Spread over 2nd layer.

## STRAWBERRY DELIGHT

*Marla Meyers*

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 2 boxes vanilla tapioca pudding | *1 pkg. frozen sliced strawberries |
| *1 box strawberry Jello         | (drained)                          |
|                                 | ¾ small carton Cool Whip           |

Bring first 2 ingredients to a boil. Let cool until set. Add Cool Whip and fold in strawberries. (\*Can substitute orange Jello; \*can substitute mandarin oranges.)

## STRAWBERRY SALAD

*Patty Foster*

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 1 (3 oz.) pkg. strawberry Jello | 1 pkg. frozen sweetened strawberries |
| 1 (8 oz.) carton Cool Whip      |                                      |
| 1 C. cottage cheese             |                                      |

Mix powdered Jello (no water) into Cool Whip. Add drained strawberries and cottage cheese. Stir thoroughly. Refrigerate at least 3 hours.

## AWESOME CHINESE COLESLAW

*Sara Wagner*

- |   |                                 |
|---|---------------------------------|
| 1 bag pre-shredded coleslaw mix           | 1 (2 oz.) pkg. sliced almonds   |
| 2 pkgs. Ramen noodles<br>(chicken flavor) | 1/4 C. sunflower seeds (salted) |
| 1/2 C. sugar                              | 3 chopped green onions          |
| 1/3 C. apple cider vinegar                | 1/2 C. oil                      |
|   | 2 flavor packets (from noodles) |

Break up Ramen noodles into nickel or dime sized pieces. Mix broken noodles with coleslaw mix, almonds, sunflower seeds, and onion. Chill. Before serving mix sugar, vinegar, oil, and flavor packets from noodles. Pour over chilled ingredients. The sauce can be mixed up ahead of time and added to dry ingredients just before serving. This coleslaw mix is really a quick and easy recipe; everyone seems to like it.

## BACON-CAULIFLOWER SALAD

*Justin Hardinger*

- |  |   |
|--|---|
| 1 lb. bacon (cooked crisp, dried & crumbled) | 1 head cauliflower (broken into small pieces) |
| 1 head lettuce (shredded)                    | 1 red onion (diced)                           |
| 1 C. mayonnaise                              | 1 C. parmesan cheese                          |

Layer lettuce, cauliflower, onion, and bacon. Mix mayonnaise and parmesan; spread mixture evenly over top of bacon. Refrigerate overnight. Let stand at room temperature 1/2 hour before tossing.

**BROCCOLI SALAD***Margaret Walters*

2 large heads broccoli  
 ½ C. raisins  
 1 (1 lb.) pkg. bacon

1/8 C. red onion (chopped)  
 ¾ C. sunflower seeds (no shells)

**DRESSING:**

1 C. mayonnaise  
 ½ C. sugar

2 T. apple vinegar

Wash broccoli. Cut "flowers" in small bite sized pieces. Bacon needs to be fried crispy, patted dry, and broken into small pieces. Add bacon and raisins to bite sized broccoli. Add onion. Mix dressing; combine sunflower seeds to dressing. Pour dressing over broccoli salad 1 hour before serving.

**CARROT AND MACARONI SALAD***Kristin Bailey*

1 (16 oz.) pkg. Rotini (cooled)  
 1 C. salad dressing  
 1 can sweetened condensed milk

3 large carrots (grated)  
 1 large onion (chopped fine)  
 1 green pepper (chop fine)  
 Salt & pepper (to taste)

Mix together and refrigerate at least overnight.

**CAULIFLOWER FRUIT SALAD***Jennifer Beckwith*

1 head cauliflower  
 1½ C. white grapes  
 1 C. English walnuts (chopped)

1 C. mayonnaise  
 ½ C. sugar  
 2 T. mustard

Mix and let stand overnight. Serve on lettuce leaf.

## CAULIFLOWER SALAD

*Lisa Lindemann*

- |                          |                                |
|--------------------------|--------------------------------|
| 1 lb. sliced mushrooms   | 1 C. sliced celery             |
| 2 T. minced onion        | 1 green pepper (cut in strips) |
| 2 med. heads cauliflower | 8-10 cherry tomatoes           |

### DRESSING:

- |                     |                   |
|---------------------|-------------------|
| 1 C. salad oil      | 1 tsp. salt       |
| 1/3 C. wine vinegar | Pepper (to taste) |

Combine all ingredients for dressing. Pour over vegetables. Chill before serving. Will keep several days in refrigerator.

## CHICKEN SALAD

*Ann Hutcheson*

- |                     |                                   |
|---------------------|-----------------------------------|
| 8 C. cooked chicken | 1 C. Cool Whip                    |
| 2 C. grated carrots | 3 C. salad dressing               |
| 2 C. diced celery   | 1 (7 oz.) can shoestring potatoes |
| 1/4 C. minced onion |                                   |

Mix first 6 ingredients together and chill. Just before serving add shoestrings.

## COLESLAW

*Cindy Plymale*

- |                            |   |
|----------------------------|---|
| 1 1/2 bag shredded cabbage | 1 tsp. salt                                       |
| 3 green onions             | 1 tsp. pepper                                     |
| 1 C. oil                   | 1 pkg. slivered almonds                           |
| 8 T. vinegar               | 8 T. sesame seeds                                 |
| 6 T. sugar                 | 1 pkg. Ramen noodles (don't use seasoning packet) |
| 2 tsp. Accent              |   |

Mix oil, vinegar, sugar, Accent, salt, and pepper. Add cabbage and thinly slivered green onions. Place in refrigerator overnight. Roast almonds and sesame seeds. Add almonds, sesame seeds, and Ramen noodles before serving.

**COLESLAW***Chris Hall*

3 C. shredded cabbage  
 1 tsp. salt  
 3 T. sugar

3 T. wine vinegar  
 1/4 C. cream

Shred cabbage. Mix salt, sugar, vinegar, and cream in large bowl. Stir in cabbage. (Shredded onion, carrots, and green peppers can be added if you like.) Leave in refrigerator overnight.

**FROZEN CABBAGE SALAD***Jessie Leininger*

1 med. head cabbage (shredded)  
 1 tsp. salt  
 3 stalks chopped celery  
 2 med. sized carrots (shredded)  
 1/2 green pepper

2 C. sugar  
 1/2 C. water  
 1/2 C. white vinegar  
 1 tsp. celery seed  
 1 tsp. mustard seed

Sprinkle salt on shredded cabbage; let stand 1 hour. Drain and press out all the water you can (squeezing through a dish towel works well). Add pepper, celery, and carrots. Boil sugar, water, vinegar, celery seed, and mustard seed for 1 minute. Let cool and pour over vegetables; mix well. Put into plastic containers and freeze. (When thawed, you can eat it just as it comes out of freezer, or add Miracle Whip for "coleslaw" flavor.)

**GREEK SLAW***Justin Hardinger*

1 large head cauliflower  
 1 C. mayonnaise  
 2 T. lemon juice  
 1/2 tsp. salt  
 1/4 tsp. pepper

12 stuffed olives (sliced)  
 1 green pepper (chopped)  
 3 C. shrimp  
 1/2 C. cooked rice  
 1/2 medium onion

Separate cauliflower. Blend lemon juice, mayonnaise, salt, pepper, and onion. Toss with shrimp, rice, and cauliflower. Can be served with lettuce leaves.

## **HOT CHICKEN SALAD**

*Justin Hardinge*

- |                              |                    |
|------------------------------|--------------------|
| 2 C. cubed cooked chicken    | 2 C. sliced celery |
| 2 C. croutons                | 1 C. mayonnaise    |
| ½ C. slivered almonds        | 2 T. lemon juice   |
| 2 tsp. minced instant onion  | ½ T. salt          |
| ½ C. cheddar or Swiss cheese |                    |

Heat oven to 400°. Mix all except 1 C. croutons and cheese. Bake 10-15 minutes.

## **HOT-CHICKEN SALAD**

*Cheryl Woodrich*

- |                               |                        |
|-------------------------------|------------------------|
| 2 C. cubed chicken (cooked)   | ½ C. mayonnaise        |
| 1 C. chopped celery           | 1 T. lemon juice       |
| ½ C. chopped onion            | ½ tsp. salt            |
| 1 (5 oz.) can water chestnuts | 1/8 tsp. pepper        |
|                               | 1 C. chow mein noodles |

Mix everything together except noodles, in 1½ qt. casserole. Sprinkle with noodles. Bake 20-25 minutes at 400°.

## **LETTUCE SALAD**

*Sherry Flynn*

- |                                |                         |
|--------------------------------|-------------------------|
| ½ pkg. frozen peas             | 1 head lettuce          |
| 1 bunch green onions           | 5 or 6 hard boiled eggs |
| 3 ozs. shredded cheddar cheese | 1 pint mayonnaise       |

Break lettuce and line bottom of 9 x 12-inch pan. Sprinkle frozen peas over lettuce. Chop up green onions and eggs over lettuce. Sprinkle on cheese. Spread mayonnaise over top of all ingredients. Cover dish with plastic wrap and chill overnight. Optional: bacon bits or 6-7 strips of fried bacon.

**MACARONI SALAD***Diane Sturtz*

1 lb. shell macaroni  
 1 C. celery (diced)  
 1 onion (diced)

2 carrots (diced)  
 1 green pepper (diced)

**DRESSING:**

½ C. vinegar  
 ¼ C. sugar

½ can Eagle Brand milk  
 1 C. mayonnaise

Cook macaroni according to package directions; rinse with cold water and drain. Add celery, carrots, pepper, and onion. Mix dressing ingredients together. Toss with salad.

**MAD MAX'S MACARONI MIX***Max Wickman*

3 C. elbow macaroni  
 1 can tuna (in spring water)  
 ½ C. chopped celery

½ C. peas  
 ⅓ C. chopped onions  
 1 C. Miracle Whip

Boil macaroni approximately 10 minutes until done; drain. Place cooked macaroni in medium mixing bowl. Add remaining ingredients; stir well. Chill minimum of 45 minutes for best results. May omit or add other ingredients to taste.

**MANICOTTI SALAD***Barb Swan*

1 (16 oz.) pkg. noodles  
 1½ C. oil  
 1½ C. sugar  
 1½ C. vinegar  
 1 tsp. salt  
 1½ tsp. pepper

1 tsp. Accent  
 1 tsp. garlic salt  
 1 T. parsley flakes  
 2 onions  
 2 cucumbers

Cook and cool noodles; drain. Add oil, sugar, vinegar, and spices. Add thinly sliced onions and thinly sliced cucumbers. Mix and refrigerate overnight.

## **MOSTACCIOLI SALAD**

*Anna Herrstrom*

- |                                     |                      |
|-------------------------------------|----------------------|
| 1 (16 oz.) pkg. Mostaccioli noodles | 1 T. garlic salt     |
| 3/4 C. oil                          | Dash of salt         |
| 1 T. mustard                        | 1 C. fresh cucumbers |
| 1 T. Worcestershire sauce           | 1 C. fresh tomato    |
| 1/4 C. cider vinegar                | 1/2 C. fresh celery  |
| 1 tsp. pepper                       | 1 C. carrots         |

Boil noodles in salted water and 2 T. oil. Cook until tender. Mix noodles with mixture of oil, mustard, Worcestershire sauce, cider vinegar, pepper, garlic salt, and salt. Add chopped fresh vegetables to mixture; stir well. Refrigerate and serve.

## **MOSTACCIOLI SALAD**

*Corky Anderson*

- |                           |                             |
|---------------------------|-----------------------------|
| 1 lb. mostaccioli noodles | 1 1/2 tsp. prepared mustard |
| 1 1/2 C. sugar            | 2 T. onion flakes           |
| 1 1/2 C. vinegar          | 1 tomato                    |
| 1 C. oil                  | 1 cucumber                  |
| 1 tsp. parsley            | 1 onion                     |
| 1 tsp. garlic powder      | 1 green pepper              |
| 1 tsp. Accent salt        |                             |

Cook and drain noodles. Heat sugar and vinegar until sugar is dissolved. Add oil to sugar mixture after it is partially cooled. Stir liquid into noodles and add seasonings while noodles are hot. After noodles have cooled, add chopped tomato, cucumber, onion, and green pepper. Refrigerate overnight.

## **PEA SALAD**

*Doris Brauman*

- |                             |                         |
|-----------------------------|-------------------------|
| 2 boxes frozen peas         | 12 slices bacon         |
| 2 C. finely chopped celery  | 1 small jar cashew nuts |
| 1/2 C. finely chopped onion | Salt                    |
| 1 (8 oz.) carton sour cream | Pepper                  |

Thaw peas until just enough to mix. Fry bacon until crisp; crumble. Mix all ingredients together and refrigerate. Serve on lettuce.

**ORIENTAL SLAW***Ruth Tiller*

2 T. sesame seeds  
 ¼ C. slivered almonds  
 2 T. sugar  
 ½ C. oil

1 pkg. Ramen noodles  
 (oriental flavor)  
 1 pkg. shredded cabbage  
 and carrots

**OPTIONAL INGREDIENTS:**

Chopped green onion  
 Chopped green pepper

Tidbit pineapple  
 Water chestnuts

Brown sesame seeds and almonds in small amount of margarine. Dissolve 2 T. sugar and seasoning packet from (oriental) noodles in ½ C. oil. Mix shredded cabbage-carrots, browned sesame seeds, and almonds into oil mixture. Add dry noodles, broken into small pieces, just before serving.

**ORIENTAL SLAW***Cindy Biladeau*

1 large head cabbage  
 1 C. vegetable oil  
 ½ C. white vinegar  
 1 C. sugar  
 4 T. soy sauce

1 stick butter  
 2 (3 oz.) pkgs. Ramen noodle  
 soup (oriental flavor)  
 ½-⅔ C. sliced almonds  
 ½ C. sunflower seeds

Finely slice cabbage into large bowl. Mix together in small bowl, oil, vinegar, sugar, and soy sauce. Mix into cabbage and set aside. In skillet, melt butter; add broken noodles, both packages of seasonings, almonds, and sunflower seeds. Lightly brown over medium-high heat. Cool. Add to cabbage mixture; stir well. Make about 8 hours ahead of time so it can marinate. Stir occasionally.

**POTATO SALAD***Irma Sanders*

6 lg. potatoes (peel, cook, cube)  
 5 hard boiled eggs (cool, peel)  
 2 T. prepared mustard

2 C. salad dressing or  
 mayonnaise  
 1 med. chopped onion (opt.)

Mix together all ingredients; cool before serving.

## PASTA SALAD

*Nanette Anderson*

1 (12 oz.) pkg. spiral pasta  
1 C. chopped green pepper  
¼ lb. hard salami  
1 can sliced ripe olives  
(pitted)

1 small red onion  
¼-½ C. parmesan cheese  
¼ C. fine chopped parsley  
1 T. capers (opt.)  
¾ C. Italian dressing

Mix all ingredients in bowl. Add pasta last after it has been cooked, drained, and cooled. Refrigerate overnight; stir occasionally. Serves 8-10.

## REFRIGERATOR SALAD

*Cara Foster*

1 head lettuce  
1 small onion  
1 head cauliflower  
Grated carrot

1 lb. bacon (fried, broken  
into pieces)  
2 C. Miracle Whip  
⅓ C. parmesan cheese  
¼ C. sugar

Layer in dish, beginning with lettuce: chopped onion, chopped cauliflower and grated carrot. Mix Miracle Whip, cheese, and sugar. Cover salad with dressing and seal with plastic wrap. Let stand overnight or several hours. Toss before serving.

## SHRIMP SALAD

*Joyce Hardcastle*

½ lb. shrimp (cut in halves)  
3 C. cooked macaroni  
½ C. radishes (chopped)

Parsley flakes  
½ C. mayonnaise  
1 T. vinegar  
1 small chopped onion

Mix together and chill. Salt to taste.

**6-BEAN SALAD***Pat Scoles*

- |                               |                                      |
|-------------------------------|--------------------------------------|
| 1 (16 oz.) can green beans    | ½ C. chopped celery                  |
| 1 (16 oz.) can wax beans      | ½ C. chopped green or yellow peppers |
| 1 (16 oz.) can peas           | ¼ C. pimento                         |
| 1 (16 oz.) can kidney beans   | 1½ C. sugar                          |
| 1 (16 oz.) can garbanzo beans | ½ tsp. paprika                       |
| 1 (16 oz.) can lima beans     | 1 C. cider or white vinegar          |
| ½ C. chopped cauliflower      | ½ C. salad oil                       |
| ½ C. chopped onion            |                                      |

Drain beans; add remaining ingredients except the last 4. In small bowl mix sugar, paprika, cider, and salad oil. Pour liquid over beans and fresh vegetables. Cover and refrigerate for at least 12 hours. Will keep for several days. This makes a large amount. Very tasty and good for holiday gatherings.

**ITALIAN SPAGHETTI SALAD***Margene Fitzgerald*

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 small head cauliflower | 1 cucumber                       |
| 2 green peppers          | 2 C. oily Italian salad dressing |
| 2 whole fresh tomatoes   | 1 bottle Salad Supreme           |
| 1 onion                  | 1 small pkg. spaghetti           |

Clean cauliflower, green pepper, and whole tomatoes; cut in bite size pieces. Chop onion. Slice cucumber into bite size pieces. Mix all together in large container. Pour Italian salad dressing and Salad Supreme over vegetables and mix well. Cook spaghetti and drain. Pour vegetable mixture over spaghetti in large container; mix well. Cool in refrigerator; serve.

**TACO SALAD***Kylie Barrett*

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 lb. ground beef          | 1 (15 oz.) can red beans (drain) |
| 1 head lettuce (shredded)  | 1 tsp. taco seasoning            |
| 1 small onion (diced)      | Italian dressing                 |
| 2 tomatoes (cut in pieces) | 1 med. pkg. corn chips           |
| 4 ozs. grated cheese       |                                  |

Brown ground beef; drain and cool. Mix together all ingredients with corn chips added last. Serve immediately.

## TACO SALAD

*Lois Becker*

- |                                       |  |
|---------------------------------------|--|
| 1 lb. hamburger                       | 1 lb. shredded colby cheese            |
| 1 head lettuce                        | 1 (8 oz.) bottle oily Italian dressing |
| 1 bag taco flavored Doritos (crushed) | 2 tsp. powder taco seasoning           |
| 3 tomatoes                            |  |

Brown hamburger; drain and rinse with cold water. Chop lettuce and tomatoes. Mix lettuce, hamburger, cheese, and tomatoes. Sprinkle with seasoning and add dressing. Mix in crushed Doritos last.

## TACO SALAD

*Arlene Jensen*

- |                             |   |
|-----------------------------|---|
| 1 lb. hamburger             | 5 small tomatoes                          |
| 1 med. size onion           | 1 (8 oz.) pkg. taco chips                 |
| 1/8 tsp. garlic salt        | 1 bottle Seven Seas Viva Italian dressing |
| 1/3 C. Worcestershire sauce | 1 (8 oz.) Colby and Monterey Jack cheese  |
| 1 head lettuce              |   |

Cook hamburger; add onions. Add garlic salt and Worcestershire sauce; let cool. Mix chopped lettuce and tomatoes. Mix in cooled meat; add cheese. Put taco chips on top.

## SPINACH SALAD

*Paula Vaughn*

- |  |  |
|--|--|
| 8 C. fresh spinach (cut in bite size pieces) | 1 C. sliced fresh mushrooms                    |
| 6 green onions (sliced)                      | 1 (5 oz.) can sliced water chestnuts (drained) |

### DRESSING:

- |                |                      |
|----------------|----------------------|
| 1/4 C. vinegar | 1/2 tsp. salt        |
| 1 T. sugar     | 1/4 tsp. dry mustard |
| 2 T. water     |                      |

Mix dressing ingredients well; heat in microwave 45 seconds or until boiling. Pour hot dressing over spinach mixture. Sprinkle with crumbled bacon. Serves 6 (about 60 calories each).

**TOMATO SALAD***Kate Wickman*

4 tomatoes (sliced 1/2-inch thick)

**DRESSING:**

1 tsp. sugar

2 T. vinegar

1 T. soy sauce

3 T. salad oil

1/2 onion (chopped)

Salt &amp; pepper

Place tomatoes on shallow salad bowl. Chill until serving. Mix seasonings for dressing and chill. Pour dressing over salad right before serving.

**VEGETABLE SALAD***DJ Lauritsen*1 large head broccoli  
(cut in 2-inch pieces)

6 ozs. sliced mushrooms

1 can sliced water chestnuts

Cauliflower and/or carrots (opt.)

1 can sliced black olives

1 pkg. Wishbone Italian seasoning

1 C. celery

1 bottle Wishbone Italian dressing

Drain vegetables. Sprinkle seasoning over mixed vegetables. Pour dressing over all. Toss to coat vegetables. Cover and refrigerate for 24 hours.

*Gordon McLeon, band director at BHS in the late 50's and early 60's wrote the school song.*

# - "JUST FOR NOTES"

# Soups

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

_____	_____
_____	_____
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## Hints for Soups, Stews, and Sandwiches

You can use instant potatoes instead of flour to thicken soups, stews, and gravies without lumps. Another excellent thickener for soup is a little oatmeal. It will add flavor and richness to almost any soup.

If soup has been over salted, add a teaspoonful of sugar or a few small pieces of raw turnip, and simmer a little longer. This will neutralize the salt flavor.

Grate a raw potato and add it to your soup when it is too salty. Or add a whole, raw potato and remove before serving. The potato absorbs the salt.

All seasonings should be added gradually to soup or the flavor may be too strong.

A little finely grated cheese added to thin soup improves the taste immensely.

Remember, soup boiled is soup spoiled. Soup should be cooked gently and evenly.

To prevent curdling of milk or cream in soup add the soup to the milk rather than vice versa. Or add a bit of flour to the milk and beat well before combining.

Cream soups tend to boil over easily. Some cooks say that greasing the top edges of the cooking container will prevent this problem. One quart of soup yields about six servings, unless it is the main course.

To save money and add vitamins: Pour all leftover vegetables and cooking water into a freezer container. When the container is full, add tomato juice and seasoning. Use the contents for making nutritious soups, stews or casseroles. Or try freezing the vegetables and water separately, and use the water in place of chicken or beef broth.

Vegetables added to soup will make a much tastier dish if you saute them first, preferably in a little butter.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose. Or, float a piece of tissue paper lightly on top of the soup and it will absorb the grease.

Fat can be skimmed off soup by chilling soup until fat hardens. If time does not permit this; wrap ice in paper toweling and skim over the top.

Steak, roast or poultry bones can be frozen until needed for soup stock.

Always start cooking bones and meat in cold, salted water.

Instant soup stock will always be on hand if you save the pan juice from cooking meats. Pour the liquid into ice cube trays and freeze. Place solid cubes in freezer bags or foil.

## - SOUPS -

### BACON CHEESEBURGER SOUP

*Criss Chapman*

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 lb. ground beef           | $\frac{2}{3}$ C. mustard      |
| 1½ qt. milk                 | $\frac{2}{3}$ C. pickle juice |
| 1½ lbs. Velveeta (cubed)    | 12 strips crisp bacon         |
| ½ C. onion (finely chopped) | (finely chopped)              |
| $\frac{2}{3}$ C. catsup     | 12 Kaiser rolls               |

#### GARNISH:

- |                |                         |
|----------------|-------------------------|
| Chopped bacon  | Chopped red onion       |
| Chopped pickle | Shredded cheddar cheese |

Brown ground beef with onions and bacon; drain grease. Put milk in a double boiler until hot; add Velveeta and melt until creamy. Add ground beef, onion, and bacon mixture. Add catsup, mustard, and pickle juice until hot. Cut top off rolls; remove inner breading (leaving the crust shell). Place roll in bowl. Pour soup directly into roll. Garnish to taste.

SOUPS

### BROCCOLI CHEESE SOUP

*Sue Henze*

- |                     |                                |
|---------------------|--------------------------------|
| 4 T. butter         | ½ C. cheddar cheese            |
| ¼ C. flour          | ½ C. chopped broccoli (cooked) |
| 1½ C. chicken broth | 3 slices American cheese       |
| 1½ C. milk          | 1/8 tsp. salt & pepper         |

Melt butter; add flour and stir until smooth. Add broth and milk; cook 1 minute. Stir constantly until thick and bubbly. Add cheese, broccoli, salt, and pepper. Stir until cheese is well blended.

*In 1994 students were required to have parking stickers on cars in order to park in the student lot.*

## **CATHY'S CAULIFLOWER BROCCOLI SOUP**

*Cathy Wetzeler*

1 pkg. frozen broccoli	1 can chicken broth
1 pkg. cauliflower	3-4 carrots
1 can reduced fat cream of chicken soup	¼ onion
1 can reduced fat cream of mushroom soup	Velveeta cheese
	Cooked chicken or turkey (opt.)
	¼ tsp. pepper

Boil broccoli and cauliflower until tender. During that time cut carrots and onion. Cook in microwave approximately 8 minutes; drain vegetables. Add soups and broth with enough water to rinse all soup cans. Add carrots, onions, salt, and pepper. Add approximately 8-10 slices cheese, cut into small pieces to allow cheese to melt faster. Add cooked chicken or turkey, if desired. Warm through for approximately 15 minutes on medium-high temperature.

## **CHEDDAR CHOWDER**

*Mary Hull*

2 C. water or chicken broth	½ C. diced carrots
2 C. diced potatoes	¼ C. chopped onions
½ C. diced celery	1 tsp. salt
	¼ tsp. pepper

### **WHITE SAUCE:**

¼ C. butter or margarine	2 C. cheddar cheese (grated)
¼ C. flour	1 C. cubed ham
2 C. milk	

Combine water, vegetables, and seasoning in large kettle. Boil 10-12 minutes or until tender. In saucepan, make white sauce by melting butter; add flour and stir about 1 minute until smooth. Slowly add milk; cook until thickened. Add grated cheese to white sauce; stir until melted. Add sauce and cubed ham to vegetables that have NOT been drained. Heat through. Makes 6 servings.

## CHEESE SOUP

*Betty Schmitz*

- |                       |                        |
|-----------------------|------------------------|
| ½ C. chopped carrots  | ¼ C. butter            |
| 1 C. chopped potatoes | 6 T. flour             |
| ½ C. chopped celery   | 2 C. milk              |
| 1 C. water            | 2 C. chicken broth     |
| 2 T. chopped onion    | 8 ozs. Velveeta cheese |

Cook vegetables in water until tender; save in water. Cook onion in butter in Dutch oven; do not brown. Stir in flour. Slowly add warm broth, then milk stirring constantly with a whisk. Cook on low until thickened, stirring. Add cheese, in cubes, to melt. Stir in vegetables with cooking water. Makes 6 C. of soup.

## CHEESE SOUP

*Eldon Hutcheson*

- |                             |   |
|-----------------------------|---|
| 1 qt. Half & Half           | 2-3 C. cooked ham or chicken                      |
| 2 cans cream of potato soup | 2-3 C. shredded cheese<br>(cheddar or Mozzarella) |
| 1 small onion (diced)       | 1 lb. Velveeta cheese                             |
| 2-3 C. cooked wild rice     |   |

Put ingredients in crock pot on low for 4-6 hours. Good served in bread bowl. To make bread bowl: ½ loaf frozen bread (thawed); form over greased ovenware cereal-sized bowl. Bake.

## CHEESE-VEGETABLE SOUP

*Aaron Martin*

- |   |                                       |
|---|---------------------------------------|
| 1 qt. water                               | 2½ C. raw potatoes<br>(peeled, cubed) |
| 4 chicken bouillon cubes                  | 1 lb. Velveeta                        |
| 1 onion (chopped)                         | 2 cans cream of chicken soup          |
| 1 (16 oz.) bag frozen mixed<br>vegetables |                                       |

Boil first 3 ingredients until onion is tender. Add next 2 ingredients until vegetables are tender. Add next 2 ingredients and simmer until ready.

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## CHILI

*Marcus Webb*

- |   |                                 |
|---|---------------------------------|
| 1 lb. Italian sausage                           | 1½ lb. ground beef              |
| 1 med. onion                                    | 4 med. tomatoes                 |
| ¼ C. barbecue sauce                             | 1 (1¼ oz.) pkg. chili seasoning |
| 2 (15 oz.) cans chili beans<br>(in chili sauce) | 3 C. tomato juice               |

Brown sausage and ground beef in 12-inch skillet. Drain and place in 3 qt. crock pot. Dice onion; chop tomatoes. Add all ingredients to crock pot. Add water to fill the pot. Mix well and cook on low 6-8 hours, stirring occasionally.

## CHILI FOR A CROWD

*Larry Harrington*

- |                            |                             |
|----------------------------|-----------------------------|
| 2 lbs. pinto beans         | 1 C. butter                 |
| 10 C. canned tomatoes      | 5 lbs. ground beef (coarse) |
| 2 C. chopped green peppers | 2 lbs. ground lean pork     |
| 3 T. salad oil             | ½ C. chili powder           |
| 3 lbs. chopped onions      | 4 T. salt                   |
| 4 Cloves garlic (crushed)  | 1 T. pepper                 |
| 1 C. chopped parsley       | 1 T. cumin seed             |

Soak beans overnight in water. Simmer, covered in same water, until tender. Add tomatoes and simmer 5 minutes. Saute green peppers in salad oil 5 minutes. Add onion and cook until tender, stirring often. Add garlic and parsley. Melt butter and saute meat 15 minutes. Add meat to onion mixture; stir in chili powder and cook 10 minutes. Add to beans. Add spices. Simmer, covered, for 1 hour. Cook, uncovered, another 30 minutes. You will need big pans. Serves 24 plus. Can be cut down. Freezes well.

## CHUCK'S 4-ALARM CHILI

*Chuck Behm*

- |                       |                        |
|-----------------------|------------------------|
| Beef heart            | Hot peppers (to taste) |
| 4 cans whole tomatoes | Salt (to taste)        |
| 1 can tomato juice    | 1 T. brown sugar       |
| 1 or 2 onions         |                        |

Simmer beef heart for 6-8 hours. When tender, chop up. Put tomatoes, tomato juice, chopped onions, peppers, salt, and brown sugar in large cooker. Simmer for several hours. For true 4 alarm chili, add at least 1 qt. of hot peppers, chopped or whole.

## CREAM OF BROCCOLI SOUP

*Karen Knight*

1 lb. broccoli (fresh or frozen)  
½ lb. butter  
1 C. flour (sifted)

\*1 qt. chicken stock  
1 qt. Half & Half  
1 tsp. salt  
¼ tsp. white pepper

Clean broccoli; remove stems. Cut into ½-inch pieces. Steam in ½ C. water until tender. Do not drain; set aside. Melt butter in saucepan over medium heat. Add flour-tomato roux. Cook for 2-4 minutes. Add chicken stock, stirring with a wire whip and bring to a boil. Turn heat to low. Add broccoli, Half & Half, salt, and pepper. Heat, but do not boil. Serves 8-10. \*Homemade, canned, or 4 bouillon cubes dissolved in a quart of hot water.

## FRENCH ONION SOUP

*Sue Gano*

1-2 large onions (thinly sliced)  
¼ C. butter or margarine  
2 (10½ oz.) cans condensed  
beef broth

2½ C. water  
1 tsp. Worcestershire sauce  
6 slices French bread  
Shredded Swiss or Mozzarella  
cheese

In saucepan, cook onions in butter 20 minutes. Stir in broth, water, Worcestershire and dash of pepper. Heat to a boil. Place French bread on baking sheet. Broil 3-4-inches from heat for 1-2 minutes per side or until toasted. Sprinkle with cheese; broil 1 minute. Top each serving with a slice of cheese-topped toast. Serve.

## HEARTY ITALIAN SOUP

*Kelli Busch*

1 lb. Italian sausage  
1 med. pepper (chopped)  
1 med. onion  
1 (28 oz.) can tomatoes (cut up)  
1 (16 oz.) can tomato sauce  
16 ozs. water

1 T. granulated sugar  
3 cubes chicken bouillon  
¾ tsp. garlic salt  
¾ C. shell macaroni  
Shredded Mozzarella, cheddar, or  
American cheese

Brown sausage, green pepper, and onion; drain. Add remaining ingredients except macaroni and cheese. Cover and simmer 15 minutes. Stir in macaroni. Cover and simmer 10-12 minutes until tender. Top with cheese. Makes 8 cups.

## HAMBURGER VEGETABLE SOUP

*Becky Stanton*

- |                     |                          |
|---------------------|--------------------------|
| 1½ lbs. hamburger   | 1 (46 oz.) can V-8 juice |
| 2 large onions      | 1 tsp. seasoned salt     |
| 2 C. water          | ½ tsp. onion salt        |
| 1 C. diced celery   | ½ tsp. garlic salt       |
| 1 C. diced carrots  | 1 tsp. lemon pepper      |
| 2 C. diced potatoes |                          |

Put hamburger into electric frying pan and brown with onion. Steam water on stove; add vegetables. Cool until tender. Add hamburger, V-8 juice, and seasonings. Cook on low until hot. Yields 8 servings.

## ITALIAN VEGETARIAN SOUP

*Susan Grotewold*

- |   |                                     |
|---|-------------------------------------|
| 2 (14½ oz.) cans ready to serve vegetable broth | ½ tsp. fresh or ½ tsp. dried basil  |
| 1 C. chopped tomato                             | 1 bay leaf                          |
| 1 C. carrots (sliced)                           | ½ C. uncooked macaroni              |
| ½ C. celery (sliced)                            | 1 (15 oz.) can great northern beans |
| ½ C. onion (chopped)                            | 1 (15 oz.) can green beans          |
| 1 clove garlic (chopped)                        | 2 C. sliced zucchini                |
| 1 T. chopped fresh parmesan                     | Grated parmesan cheese              |
| 1 tsp. parsley                                  |                                     |

Heat broth, tomato, carrots, celery, onion, garlic, parsley, basil, and bay leaf to boiling in Dutch oven; reduce heat and cover. Simmer 15 minutes. Stir in macaroni, beans, and zucchini. Heat to boiling; reduce heat. Cover and simmer 10-15 minutes or until macaroni and vegetables are tender. Remove bay leaf. Serve soup topped with parmesan cheese.

## SOUP NOODLES

*Charyl Barkmeier*

- |                               |                                 |
|-------------------------------|---------------------------------|
| 3 large cans chunky beef soup | 1 small pkg. fettuccine noodles |
| 1 small sour cream            |                                 |

Cook noodles; drain. Add soup and sour cream. Stir and heat on top of stove.

## **LISENSUPPE (Lentil Soup)**

*Jacob Bass*

- |                                     |                           |
|-------------------------------------|---------------------------|
| 1 (16 oz.) pkg. lentil beans        | 2 qt. water               |
| ½-1 lb. diced bacon                 | 2½ tsp. salt              |
| 2 med. onions (diced)               | ¼ tsp. pepper             |
| 2-3 med. carrots (diced)            | ½ tsp. thyme              |
| 1 C. celery (or 1 tsp. celery seed) | 2 bay leaves              |
| 1 large potato (grated)             | Ham hock (smoked is best) |

Wash beans. Soak in cold water 3-4 hours (equal to 1 hr. cooking time.) (Do not soak overnight or use crock pot; beans will be mushy.) Saute bacon. Add onion and carrots, using same pan that soup will be made in. When onions become golden, add water, lentils, celery, potatoes and spices. Also add ham. Simmer about 1 hour or so. (Do not overcook). Remove meat from ham bone and return to soup. Serve.

## **MEXICAN CHILI**

*Jerad Ames*

- |  |  |
|--|--|
| 2 lbs. ground beef                       | 1 (16 oz.) can tomatoes<br>(undrained & chopped) |
| ¾ C. chopped green pepper                | 1 T. plus 1 tsp. chili powder                    |
| 1 C. chopped onion                       | 2 tsp. ground cumin                              |
| 1 clove garlic (minced)                  | ½ tsp. dried whole basil                         |
| 1 (16 oz.) can kidney beans<br>(drained) | ½ tsp. salt                                      |
| 1 (8 oz.) can tomato sauce               | ¼ tsp. pepper                                    |
|  | ¼ tsp. hot sauce                                 |

Combine beef, green pepper, onion, and garlic in Dutch oven. Cook over medium heat until meat is browned, stirring to crumble meat. Drain off drippings. Add kidney beans and remainder of ingredients. Cover, reduce heat, and simmer 20 minutes, stirring occasionally. Garnish with shredded cheddar cheese and corn chips.

## OLD FASHIONED POTATO SOUP

Amy Lam

4 med. potatoes (diced)	3 C. milk
1 large onion (diced)	2 tsp. salt
½ C. celery (diced)	Dash of pepper
1¼ C. water	2 T. minced parsley
	4 strips bacon

Combine diced vegetables and water. Cover and simmer 45 minutes or until potatoes are done. Rice vegetables, or put through a coarse sieve, or leave in diced chunks if in a hurry. Return to water in which they were cooked. Add milk, salt, and pepper. Reheat. Cook bacon until crisp. Just before serving, float parsley and crisp bacon on soup. Serves 6.

## STONE SOUP

Karen Hesser

1 turkey carcass	½ tsp. basil leaves
2 qt. cold water	1 bay leaf
2 tsp. salt	½ C. pre-cooked rice
¾ tsp. hot pepper sauce	1 C. carrot slices
2 sprigs parsley	1 C. left over diced turkey
2 celery stalks with leaves	Chopped parsley
2 sliced or diced onions	

Snag carcass before it gets thrown away! Break it up and place in crock pot or large kettle. Add any leftover gravy or giblets. Add water, salt, hot pepper sauce, parsley, celery stalks, onions, basil, and bay leaf. Cover and simmer 3 hours. Strain and skim off fat. Reheat to boiling point; add rice and carrot slices. Cover and cook 15 minutes or until rice is tender. Add turkey. Garnish with chopped parsley. Makes about 1½ quarts.

*Boone High, the day after Christmas 1962, sent its entire marching band plus chaperones to California for a 10-day trip. The band marched in the 1963 Rose Bowl Parade in Pasadena.*

## TACO SOUP

Donna Hilton

1½ lbs. ground beef	½ tsp. salt
¼ C. chopped onion	1 can drained corn (opt.)
1½ C. water	¼ tsp. pepper
1 (16 oz.) can Del Monte stewed tomatoes	1 (8 oz.) can tomato sauce
1 (16 oz.) can chili beans	½ env. taco seasoning mix

Cook beef and onion; drain. Add other ingredients. Serve with chips, shredded cheese, and sour cream.

## TABASCO CHILI

Ione Reid

6 T. butter, margarine or salad oil	2 (6 oz.) cans tomato paste
4 med. onions (sliced or diced)	1 T. salt
2 med. green peppers (minced)	2 tsp. monosodium glutamate
1 C. coarsely cut celery	1 tsp. tabasco
3 lbs. ground beef	2 T. chili powder
3 (20 oz.) cans tomatoes	3 (20 oz.) cans med. red kidney beans

Heat fat in large kettle. Add onion, green pepper, and celery. Saute until onion is tender but not brown. Add ground beef and cook until meat loses color, breaking up with fork. Add tomatoes, tomato paste, and seasoning. Cover and simmer 45 minutes. Add kidney beans and simmer 20 minutes longer. Serve with crisp salted crackers.

*In 1925, dancing was allowed at the Junior-Senior Reception (prom) "under chaperon restrictions", and until twelve o'clock. Dancing has been allowed every year since this date.*

## TORTILLA SOUP

*Megan Hockett*

- |  |  |
|--|--|
| 4 chicken breasts (halved)             | 1 chopped jalapeno chili (opt.)            |
| 2 stalks chopped celery                | ¼ C. masa                                  |
| 3 chopped tomatoes                     | 1 tsp. cumin                               |
| 1 chopped onion                        | 1 tsp. cayenne pepper powder               |
| 1 T. minced garlic                     | 1 tsp. chopped cilantro                    |
| 1 pkg. corn tortillas or<br>corn chips | 1 C. shredded cheddar cheese<br>(optional) |
| 3 T. chili powder                      |  |

Boil chicken breasts in 3 quarts water approximately 30 minutes. Remove and reserve stock. Shred chicken breasts. Saute chopped onion, celery, garlic, and tomatoes. Add spices and masa to veggies; stir. Combine chicken and veggies; mix into reserved chicken stock. Simmer for 1 hour. Cut and fry strips or wedges of corn tortillas in skillet in oil; drain well. To serve soup, garnish servings with fried tortilla strips or corn chips and grated cheese. Serves 6-8.

## WHITE CHILI

*Margaret Walters*

- |                                     |   |
|-------------------------------------|---|
| 1 tsp. olive oil                    | 1 15-19 oz. can white corn  |
| 1 med. onion (chopped)              | 2 (4 oz.) cans green chilies or<br>hotter peppers (de-seed, chop) |
| 1 garlic clove (minced)             | 2 chicken bouillon cubes  |
| 1 tsp. cummin                       | 1½-2 C. hot water   |
| 2 large chicken breasts (cubed)     | (dissolve bouillon in this)                                       |
| 1 (15-19 oz.) can of Garbonzo beans |   |
| 1 (15-19 oz.) can of navy beans     |   |

Heat olive oil in heavy pan. Saute first 4 ingredients until chicken is browned lightly. Drain beans and corn. Dissolve bouillon cubes in hot water. Mix all together. Cover with lid and bake at 350° for 1 hour. Or cook in covered crock pot on high for 1 hour, then on low for 5-6 hours.

# Vegetables

*My Favorite Recipes in this section are:*

RECIPE

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## Hints for Vegetables and Side Dishes

Put a tablespoon of butter or a few teaspoons of cooking oil in the water when cooking rice, dried beans, and pasta to keep it from boiling over and sticking together.

Add a teaspoon of lemon juice to each quart of water used to cook rice. The grains will stay white and separated.

Pasta products tend to lose texture and become too soft when frozen and reheated.

A few drops of lemon juice in the water while boiling potatoes will whiten them.

Potato skins will remain tender if you wrap them in aluminum foil to bake them. Foil margarine wrappers also work well.

To improve the flavor of old potatoes, add a little sugar to the water in which they are boiled.

Potatoes will take on a golden taste and appearance if sprinkled lightly with flour before frying.

A well-beaten white of egg added to mashed potatoes will enhance the looks and taste of the dish.

Give mashed potatoes a beautiful whipped cream look by adding hot milk to them before you start mashing. One tablespoon of butter added before mashing also enhances the flavor.

If someone in the family is on a salt-free diet, try cooking a turnip with the boiled potatoes. It makes it taste as if salt has been added.

Sweet potatoes will not turn dark if put in salted water (5 teaspoons to one quart of water) immediately after peeling.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white. A bit of lemon juice or vinegar added to the cooking water also makes cauliflower keep its snowy white color.

Use greased muffin tins as molds when baking stuffed green peppers.

Green pepper may change the flavor in frozen casseroles. Clove, garlic, and pepper flavors get stronger when they are frozen, while sage, onion, and salt get milder or fade.

For a quick cheese sauce over cooked vegetables, simply slice cheese from a brick with a vegetable peeler and place some of these extra-thin slices on top of hot vegetables. The thin slices melt quickly and easily.

## — VEGETABLES —

### BAKED LIMA BEANS

*Mim Parks*

- |                        |                  |
|------------------------|------------------|
| 1 lb. dried baby limas | 1 tsp. salt      |
| 1 tsp. salt            | 1 T. dry mustard |
| ¾ C. butter            | 1 T. molasses    |
| ¾ C. brown sugar       | 1 C. sour cream  |

Soak limas overnight. Next day cook 30-40 minutes with 1 tsp. salt. Dab butter over hot, drained beans in 2 qt. casserole. Mix brown sugar, 1 tsp. salt and mustard. Sprinkle over beans. Stir in molasses and sour cream. Bake 1 hour at 350°.

### BAKED MASHED POTATOES

*Lorie Carrel*

- |                           |  |
|---------------------------|--|
| 4 large potatoes (peeled) | 1 (8 oz.) carton sour cream            |
| ¼ C. milk                 | 1 C. small-curd cottage cheese         |
| ½ tsp. salt               | ½ C. onions (chopped)                  |
| 2 T. butter or margarine  | ½ C. crushed butter flavor<br>crackers |
| 1 egg (beaten)            |  |

Cook potatoes until tender; drain. Place in large bowl. Add milk, salt, and 1 T. butter. Beat until light and fluffy. Fold in egg, sour cream, cottage cheese, and onions. Place in greased 1½ qt. baking dish. Combine cracker crumbs and remaining butter. Sprinkle over potatoes. Bake, uncovered, at 350° for 20-30 minutes or crumbs are lightly brown.

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### BROCCOLI CAULIFLOWER CASSEROLE

*Luke Wittrock*

- |                          |                            |
|--------------------------|----------------------------|
| 1 pkg. broccoli          | 1 pkg. cauliflower         |
| 2 C. cooked rice         | 1 med. size jar Cheez Whiz |
| Salt & pepper (to taste) |                            |

Cook broccoli and cauliflower according to package directions; drain. Add cooked rice and Cheez Whiz. Bake at 350° for 20-30 minutes.

## BAKED POTATO SUPREME

*Jeremy Rieck*

- |  |                                |
|--|--------------------------------|
| 2 baked potatoes                       | 1 (10 oz.) pkg. frozen spinach |
| $\frac{3}{4}$ C. grated cheddar cheese | (warmed, drain thoroughly)     |

Beat up potatoes; slice down the middle. Top with spinach and cheese.

## BROCCOLI-CORN CASSEROLE

*Lori Myers*

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1 can cream style corn               | 1 (10 oz.) pkg. chopped frozen |
| 1 can whole kernel corn (drain)      | broccoli                       |
| 1 egg                                | 2 T. chopped onion             |
| $\frac{1}{4}$ C. fine cracker crumbs | Sliced cheese                  |
| $\frac{1}{2}$ C. melted butter       | 1 C. fine cracker crumbs       |

Mix both cans corn, broccoli, egg, onion, and  $\frac{1}{4}$  C. fine cracker crumbs. Put in greased casserole dish. Cover top with sliced cheese and additional buttered cracker crumbs. For Buttered Crumbs: Mix  $\frac{1}{2}$  C. melted butter with 1 C. fine cracker crumbs. Bake at 350° for 45 minutes.

## BROCCOLI IN GARLIC BUTTER

*Raylene Shepley*

- |   |   |
|---|---|
| 1 bunch broccoli (cut into<br>4 C. florets) | $\frac{1}{2}$ tsp. dried rosemary                     |
| 2 T. unsalted butter                        | $\frac{1}{4}$ tsp. salt                               |
| 1 T. olive oil                              | $\frac{1}{4}$ tsp. freshly ground black<br>pepper     |
| 2 cloves garlic (minced)                    | $\frac{1}{4}$ C. grated parmesan cheese<br>(optional) |

In large saucepan, bring small amount of water to boil over high heat. Place broccoli in steamer basket; place basket in pan. Cover and steam about 5 minutes just until crisp-tender. Drain well and set aside. In large non-stick skillet, heat butter and oil over medium-high heat. Add garlic and rosemary; saute for 1 minute. Add broccoli to skillet; stir to coat with butter mixture. Cook about 1-2 minutes until heated through. Season with salt and pepper. Place broccoli in serving dish. Sprinkle with parmesan and serve.

## **BROCCOLI RICE CASSEROLE**

*Sue Bartine*

- |   |                             |
|---|-----------------------------|
| 1 (20 oz.) pkg. chopped broccoli (cooked) | 1 can cream of chicken soup |
| 1 C. uncooked Minute rice                 | 1/2 can milk                |
| 3 T. margarine                            | 1/4 C. chopped onion        |
|   | 1 (8 oz.) jar Cheez Whiz    |

Mix above ingredients in casserole dish. Bake at 350° for 35-40 minutes.

## **BROCCOLI RICE CASSEROLE**

*Amanda Eppert*

- |                         |                              |
|-------------------------|------------------------------|
| 1 small onion (chopped) | 1 can cream of mushroom soup |
| 1/2 C. celery (chopped) | 1 C. instant rice (Minute)   |
| 1/2 stick margarine     | 1 (8 oz.) jar Cheez Whiz     |
| 1 pkg. frozen broccoli  |                              |

Saute onion and celery in margarine. Cook broccoli; drain. Stir all together and top with Cheez Whiz. Bake 30-40 minutes at 350°.

## **BROCCOLI RICE CASSEROLE**

*Eric Bailey*

- |  |                              |
|--|------------------------------|
| 2 C. grated cheddar cheese               | 1 large onion (chopped)      |
| 2 C. uncooked Minute rice                | 2 cans cream of chicken soup |
| 2 (10 oz.) pkgs. frozen chopped broccoli | 1 stick oleo                 |
|  | 2 C. milk                    |

Cook broccoli; drain. Mix soup and rice. Add onion, oleo, and milk. Stir in 1/2 of cheese. Bake in greased 9 x 13-inch pan, uncovered, at 375° for 35 minutes. Add other 1/2 of cheese on top until melted.

## **BROCCOLI CASSEROLE**

*Mary Jo Lein*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 small onion                  | 1 can cream of chicken soup |
| 1/2 stick margarine (softened) | 1/8 C. water                |
| 1 pkg. chopped frozen broccoli | 1/4 C. milk                 |
| 1/2 C. Cheez Whiz              | 1 C. Minute rice            |

Mix all together (add broccoli and rice last). Bake in casserole dish at 350° for 45-60 minutes.

## **BROCCOLI CASSEROLE**

*Kim Veeder*

- |                                |                          |
|--------------------------------|--------------------------|
| 3 C. Minute rice               | 1 small jar Cheez Whiz   |
| 1 can cream of celery soup     | Dash of onion salt       |
| 1 C. milk                      | Salt & pepper (to taste) |
| 1 pkg. frozen chopped broccoli |                          |

Mix all ingredients together in 2 quart casserole dish. Bake at 350° for 45-60 minutes.

## **CABBAGE CASSEROLE**

*Charyl Barkmeier*

- |                                      |           |
|--------------------------------------|-----------|
| 1 med. head cabbage                  | ½ C. milk |
| 1 can Campbell's cheddar cheese soup | Crackers  |

Cut up cabbage and boil until just turning tender. Drain and mix with soup. Put in small casserole pan. Crumble crackers on top. Bake at 375° for 20-25 minutes.

## **CALICO BEANS**

*Kathy Leininger*

- |                          |                              |
|--------------------------|------------------------------|
| 1 large can Pork & Beans | 1 lb. hamburger              |
| 2 cans red kidney beans  | 1 onion (chopped)            |
| 2 cans lima beans        | 1 minced glove garlic (opt.) |
| 1 lb. bacon ends         |                              |

### **SAUCE:**

- |                    |                           |
|--------------------|---------------------------|
| 4 T. vinegar       | 1 C. catsup               |
| 2 tsp. dry mustard | 2 T. Worcestershire sauce |
| 1 C. brown sugar   |                           |

Fry bacon and lift from skillet. Pour off fat and fry onion. Remove from skillet and fry hamburger. Mix beans with meat and onion; put in at least a 2½ qt. baking dish. Mix sauce ingredients well; pour over meat-bean mixture. Bake at 350° for 1½ hours.

**CARROT TZIMERS**

*Maxine Hoppus*

- 2 lbs. carrots
- 1/2 tsp. salt
- 1 C. sugar or 3/4 C. honey
- 1 T. lemon juice
- 3 T. oleo
- 3 T. flour

Peel and slice carrots to 1/4-inch thick. Cook, in enough water to cover, until tender enough to pierce with toothpick. Add salt, honey, and lemon juice. Simmer gently about 20 minutes or until liquid has been reduced to halfway up the side of pan. Brown flour in hot melted oleo; add carrots. Cool about 5-10 minutes until syrup forms. Eat and enjoy.

**CHEESE BEANS**

*Gladys Anderson*

- 1 can sliced or whole green beans
- Cheez Whiz
- Bacon bits

Heat beans and cheese. When cheese is melted, add desired amount of bacon bits.

**CHEESE CARROTS**

*Sherry Erb*

- 2 C. cooked carrots
- 1 C. milk
- 1 tsp. salt
- 2 C. cracker crumbs
- 2 tsp. grated onions
- Velveeta cheese

Mix together except cheese. Put in greased dish with lots of Velveeta cheese. Bake 45 minutes at 350°.

**CORN CASSEROLE**

*Pam Newbrough*

- 1 can creamed corn
- 1/2 C. butter
- 1 C. Velveeta
- 1 C. uncooked macaroni noodles
- 1 C. milk

Mix all ingredients in large bowl. Pour into pan and bake at 350° for 1 hour.

## CHEESE POTATOES

*Jan Johnson  
Terri Christeson*

- |                                   |  |
|-----------------------------------|--|
| ½ C. melted butter                | 1 carton sour cream                        |
| 2 lbs. frozen hash brown potatoes | 1½ can cream of chicken soup               |
| ½ C. chopped onion                | ¼ C. melted butter                         |
| 2 C. cheddar cheese               | 2 C. crushed Cornflakes or<br>potato chips |
| 1 tsp. salt                       |  |
| ¼ tsp. pepper                     |  |

Thaw hash brown potatoes. Mix all ingredients except ¼ C. melted butter and Cornflakes. Put in greased casserole dish. Melt ¼ C. butter and mix with crushed Cornflakes. Top with Cornflake mixture and bake at 350° for 50 minutes to 1 hour.

## CREAMY HASH BROWNS

*Sara Wagner*

- |   |   |
|---|---|
| 1 (2 lb.) bag hash browns                 | 1 (12 oz.) can cream of chicken<br>soup |
| 1 (8 oz.) carton sour cream               |   |
| 1 (8 oz.) pkg. shredded cheddar<br>cheese | 1 (12 oz.) can cream of potato<br>soup  |

Mix all ingredients together. Bake 1 hour at 350°. \*Excellent with a little melted shredded cheddar cheese on top.

## CRISPY POTATO WEDGES

*Laurie Newbrough  
Mark Peebler*

- |  |                    |
|--|--------------------|
| 4 med. potatoes (cut into<br>large wedges) | ¼ tsp. pepper      |
| 1 T. vegetable oil                         | 1/8 tsp. salt      |
|  | 1 tsp. garlic salt |

Place potatoes in large bowl; add cold water to cover. Let stand 15 minutes. Preheat oven to 425°. Spray non-stick baking sheet with vegetable cooking spray. Set aside. Drain potatoes in colander; spread on double layer of paper towels. Cover with 2nd layer of paper towels. Press down on towels to dry potatoes. Transfer potatoes to clean, large bowl. Sprinkle with oil, pepper, and salt; toss gently to combine. Arrange seasoned potatoes in single layer on prepared baking sheet. Bake potatoes 20 minutes. Using spatula, turn potatoes; sprinkle with garlic. Bake about 20 minutes until golden. Turn baking sheet after 10 minutes for even browning. Serve immediately.

**CROCK POT BAKED BEANS**

*Gerine Corbin*

- 2 lbs. navy beans (soak overnight)
- 1/2 can tomato juice
- 1/2 lb. bacon (cut in small pieces)
- 3/4 C. brown sugar
- 1/4 C. white sugar
- 1 tsp. dry mustard
- 1 med. onion (chopped)

Boil soaked beans for 45 minutes. Combine all ingredients into crock pot. Stir until mixed. Cool in pot on low for 12-24 hours.

**GOLDEN CRUMBLIED POTATOES**

*Natalie Myers*

- 3 tsp. butter or reg. margarine
- 1/3 C. Cornflake crumbs
- 1 tsp. seasoned salt
- 1/4 tsp. pepper
- 6 med. potatoes (pared, sliced)

Bake at 350° for 1 hour. Makes 6 servings.

**GREEN BEAN CASSEROLE**

*Miranda Thompson*

- 1 can Frenches French fried onions (divided)
- 1 (10 3/4 oz.) can cream of mushroom soup
- 3/4 C. milk
- 1/8 tsp. pepper
- 2 (14 1/2 oz.) cans cut green beans (drained)

Preheat oven to 350°. In 1 1/2 qt. casserole dish, combine soup, milk, and pepper. Stir until well blended. Stir in 2/3 C. French fried onions. Bake, uncovered, for 30 minutes or until hot; stir. Sprinkle with remaining onions. Bake 5 minutes or until onions are golden brown.

**HASHBROWNS**

*Jason Nystrom*

- 2 lbs. hashbrowns
- 1 (8 oz.) carton sour cream
- 1/2 C. oleo (melted)
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 (8 oz.) pkg. cheddar cheese
- Salt & pepper

In greased 9 x 13-inch pan spread hashbrowns. Sprinkle salt and pepper over potatoes. Mix sour cream, oleo, creamed soups, and cheddar cheese. Pour and spread over hashbrowns. Bake at 350° for 1 hour.

## GREEN PEPPER CASSEROLE

*Bonnie Barkmeier*

2 lbs. hamburger  
1 browned (chopped) onion

1 C. of  $\frac{1}{2}$  cooked rice  
1 small can tomatoes (cut-up)

### SAUCE:

2 (16 oz.) cans tomato sauce  
1 C. water

$1\frac{1}{2}$  tsp. cumin

Mix together hamburger, onion, rice, and tomatoes. Cut peppers in half and clean. Put in roast pan with water and bake at  $375^{\circ}$ . While peppers are baking, mix filling. Remove peppers, drain, stuff, and cover with sauce. Bake at  $375^{\circ}$  for approximately 1 hour.

## HASHBROWN CASSEROLE

*Kenny Doughty*

9 frozen Schwan's hashbrown squares  
1 can cream of mushroom soup  
2 C. shredded cheddar cheese

$\frac{1}{2}$  C. grated onions  
1 (8 oz.) carton sour cream with chives  
 $\frac{1}{2}$  C. melted oleo  
Dash salt & pepper

### TOPPING:

$\frac{1}{4}$  C. melted oleo

3 C. crushed Cornflakes

Lay hashbrown squares in bottom of 9 x 13-inch pan. Mix soup, cheese, onion, sour cream, and oleo together. Spread over hashbrowns. Sprinkle salt and pepper over top. Mix oleo and crushed Cornflakes together. Spread over top. Bake 45 minutes at  $350^{\circ}$ .

## MAC AND CHEESE SCALLOPED CORN

*Elizabeth Osting*

1 (15-16 oz.) can whole kernel corn  
1 C. diced Velveeta

1 C. uncooked elbow macaroni  
1 (15-16 oz.) can cream style corn

Stir together. DO NOT DRAIN WHOLE KERNEL CORN. Pour into greased  $1\frac{1}{2}$ -2 qt. casserole dish. Bake at  $350^{\circ}$  about  $1\frac{1}{2}$  hours.

## HOT PEPPER JELLY

*Ann Haugland*

$\frac{2}{3}$  C. chopped bell pepper  
 $\frac{2}{3}$  C. chopped hot pepper  
 $1\frac{1}{2}$  C. vinegar

6 C. sugar  
1 (6 oz.) bottle Certo  
Green food coloring

Place the bell pepper, hot pepper, and vinegar into a blender. Chop fine and pour into a saucepan. Add sugar. Boil vigorously for 5 minutes, stirring often. Remove from heat and let stand for 5 minutes. Add the Certo. Add green food coloring (or use red at Christmas if desired). Place hot jelly into hot sterilized jars. Seal with wax. Delicious served with cream cheese on crackers. Makes a wonderful hors d'oeuvre. Fills four to six 8 oz. jars.

## HASSELBACKS POTATOES

*Joanne Hansson*

5-6 medium potatoes  
 $\frac{1}{2}$  C. parmesan

$\frac{1}{2}$  C. butter/margarine  
 $\frac{1}{2}$  C. bread crumbs

Preheat oven to 350°. Peel potatoes and make thin slices across each potato, leaving the potato whole. It works well to put the potato between two pencils and then slice down until the knife hits the pencil. This way you won't slice through the potato. Place potatoes in oven-proof dish and sprinkle with melted butter, bread crumbs, and parmesan cheese. Save a small portion of melted butter to drizzle during baking time. Bake for 45 to 50 minutes until topping is golden brown and potatoes are cooked.

## ORANGE-GLAZED CARROTS

*Tony James*

3 C. thinly sliced carrots  
2 C. water  
 $\frac{1}{4}$  tsp. salt

3 T. butter  
3 T. orange marmalade  
2 T. chopped pecans

Combine carrots, water, and salt in slow-cooking pot. Cover and cook on High for 2 to 3 hours. Drain well and stir in remaining ingredients. Cover and cook on High for 20 to 30 minutes.

## **NOODLE-CORN CASSEROLE**

*Jody Busch*

- |                               |                          |
|-------------------------------|--------------------------|
| 1 C. uncooked wide noodles    | ½ stick oleo             |
| 1 lb. Velveeta cheese (cubed) | ½ C. onion (chopped)     |
| 1 (15 oz.) can creamed corn   | Salt & pepper (to taste) |
| 1 (15 oz.) can whole corn     |                          |

Mix together; put in casserole dish. Bake, uncovered, for 1 hour at 350°.

## **OVERNIGHT GREEN BEANS**

*Barb Jacobsen*

- |                                |                       |
|--------------------------------|-----------------------|
| 1 can French style green beans | ¼ C. slivered almonds |
| 3 slices bacon (fried crispy)  | 3 T. vinegar          |
| ½ C. sliced raw onions         | 3 T. sugar            |

Mix vinegar and sugar with bacon drippings (to make marinade). Layer beans and onions in 1 qt. baking dish. Crumble bacon on top of beans. Add sliced almonds. Pour marinade over all. Cover and refrigerate overnight. Uncover and bake 30 minutes at 350°.

## **PARTY POTATOES**

*Jessica Anderson*

- |                            |                                 |
|----------------------------|---------------------------------|
| 1 C. sour cream            | 1 (2 lb.) bag frozen hashbrowns |
| 2 tsp. grated onion        | 2 tsp. salt                     |
| 1 can cream of potato soup | Paprika                         |
| 1 can cream of celery soup |                                 |

Combine soups, sour cream, grated onion, and salt. Add to potatoes and mix thoroughly. Transfer into greased 9 x 12-inch baking dish. Sprinkle generously with paprika. Cover and bake at 350° for 1¼ hours. Serves 8-11 or more.

## POTATO CASSEROLE

*Eldon Hutcheson*

2 lbs. frozen hashbrowns  
1 tsp. salt  
1 tsp. pepper  
2 C. grated cheddar cheese

1 C. milk  
½ pt. sour cream  
½ C. chopped onion  
1 can cream of chicken soup  
½ C. melted butter

### TOPPING:

2 C. crushed Chex cereal

½ C. melted butter

Mix together in bowl (except topping). Put in buttered 9 x 13-inch casserole dish. Put on topping and bake at 350° for 1 hour.

## POTATO CASSEROLE

*Erika Cramer  
Andy Carrel*

2 lbs. frozen hashbrowns  
½ C. melted margarine  
1 tsp. salt  
½ tsp. pepper  
1 large onion (chopped in small pieces)

1 can cream of chicken soup  
1 pt. sour cream  
2 C. grated American cheese (optional)  
¼ C. margarine (melted with 2 C. crushed Cornflakes)

Thaw potatoes; mix first 8 ingredients and put in 9 x 13-inch pan. Optional: Mix Cornflakes and ¼ C. margarine; spread over top. Bake 1 hour at 350°. Serves 15 people.

## POTATO CASSEROLE

*Amy Bailey*

8-10 potatoes (diced, cooked)  
1 (8 oz.) pkg. cream cheese (soft)  
Garlic salt (to taste)

1 C. sour cream  
1 stick butter  
Pepper (to taste)

Blend cream cheese and sour cream. Add hot potatoes and beat until fluffy. Add butter; blend in garlic salt and pepper to taste. Bake 30 minutes at 350°. If cold, bake for 1 hour.

## POTATO PATTIES

*Ron Fehr*

4 med. potatoes (skin optional)      Salt & pepper (seasoning)  
2 T. vegetable oil

Cut potatoes into fourths. Cook in large pan with boiling water until soft. Drain water; mash potatoes. If desired, add milk and butter to make smoother mashed potatoes. Let cool. Place in fridge for about an hour. Pat into desired sized patties. Place in oil; cook until both sides are lightly browned. Add salt and pepper, if desired. Also used for leftover mashed potatoes.

## POTATO PUFF

*Luke Wittrock*

4 C. instant potatoes (prepared)      1 (8 oz.) pkg. cream cheese  
1 beaten egg      1/4 C. onion  
Salt      Pepper

Beat together while potatoes are warm. Bake, uncovered, at 350° for 45 minutes.

## POT LUCK POTATOES

*Anne Anderson*

2 lbs. frozen hashbrowns      1/2 stick melted margarine  
10 ozs. grated cheddar cheese      12 oz. sour cream  
1 can cream of chicken soup      Salt & pepper (to taste)

Butter 33 x 23 x 5-inch casserole dish. Mix all ingredients and bake at 350° for 1 1/2-2 hours.

## RICE CHRISTINE

*Susie Keraus*

1 C. long grain rice      1/2 stick margarine  
1 can beef bouillon      1 can mushrooms and juice  
1 can French onion soup      (can use fresh)  
1 tsp. Italian seasoning

Mix all ingredients together and put in 2 qt. covered casserole. Bake 45 minutes at 350°. Stir, cover, and bake 15 more minutes. Good with steak.

**POT LUCK VEGETABLE CASSEROLE**

*Judy Richardson*

- 1 (15 oz.) can whole kernel corn
- 1 (10 oz.) pkg. frozen cauliflower (cooked)
- 1 (10 oz.) pkg. frozen cut broccoli (cooked)
- 1 (4 oz.) can sliced mushrooms
- 1 (15 oz.) can cream style corn
- 2 C. shredded Swiss cheese
- 1 (10¾ oz.) can cream of celery soup
- 1½ C. soft bread crumbs
- 2 T. oleo

Preheat oven to 375°. Drain whole kernel corn, cauliflower, broccoli, and mushrooms. Cut up large pieces of cauliflower. Combine cream style corn, cheese, and soup; fold in drained vegetables. Turn into 7 x 12 x 2-inch baking dish. Melt oleo; toss with crumbs and sprinkle on top of vegetables. Bake, uncovered, 30-35 minutes or until hot. Makes 12-15 servings.

**RANCH POTATO CASSEROLE**

*Cathy Wetzeler*

- 6-8 medium red potatoes
- ½ C. sour cream
- ½ C. prepared ranch-style dressing
- ¼ C. bacon bits or cooked, crumbled bacon
- 2 T. minced fresh parsley
- 1 C. shredded cheddar cheese

**TOPPING:**

- ½ C. shredded cheddar cheese
- 2 C. slightly crushed Cornflakes
- ¼ C. butter (melted)

Cook potatoes until tender; quarter (leave skins on, if desired) and set aside. Combine sour cream, dressing, bacon, parsley, and 1 C. cheese. Place potatoes in greased 9 x 13-inch pan. Pour sour cream mixture over potatoes; gently toss. Top with ½ C. cheese. Combine Cornflakes and butter; sprinkle over casserole. Bake 40-45 minutes at 350°. Yields 8 servings.

**SCALLOPED CORN**

*Gayle Stotts*

- 1 can creamed corn
- 1 can regular corn
- 1 egg (beaten)
- 1 C. sour cream
- ½ C. butter or margarine
- 1 box Jiffy cornbread mix

Mix together; pour into greased casserole dish. Bake at 350° for 45 minutes to 1 hour.

## SCALLOPED CORN

*Patricia Ames*

- |   |                                   |
|---|-----------------------------------|
| 1 beaten egg                                | 1 (17 oz.) can cream style corn   |
| 1 C. milk                                   | ¼ C. finely chopped onion         |
| 1 C. coarsely crushed crackers<br>(divided) | 3 T. chopped pimento              |
| ¾ tsp. salt                                 | 1 T. butter or margarine (melted) |
|   | Dash of pepper                    |

Combine egg, milk, ⅔ C. cracker crumbs, salt, and pepper. Stir in corn, onion, and pimento; mix well. Turn into 1 qt. casserole. Toss melted butter with remaining ⅓ C. cracker crumbs; sprinkle on top of corn mixture. Bake at 350° for 60-70 minutes.

## SCALLOPED CORNBREAD CORN

*Colette Stumbo*

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1 can cream style corn            | 1 egg                     |
| 1 can whole kernel corn (drained) | 1 box Jiffy cornbread mix |
| 1 (8 oz.) carton sour cream       |                           |

Mix ingredients together and bake in pan sprayed with no-stick cooking spray. Bake at 350° for 45 minutes.

## SCALLOPED CORN

*Linda Betten*

- |                         |                           |
|-------------------------|---------------------------|
| 1 can cream style corn  | 1 C. sour cream           |
| 1 can whole kernel corn | 4 T. chopped onion        |
| 2 eggs (beaten)         | 1 box Jiffy cornbread mix |
| 1 stick margarine       |                           |

Cut margarine into cornbread mix with pastry blender. Mix in remaining ingredients; pour into greased baking dish. Bake at 350° for 45 minutes. Sprinkle with shredded Velveeta cheese. Travels well.

## **CORN CASSEROLE**

*Cheryl Ahrens*

- |                         |                             |
|-------------------------|-----------------------------|
| 1 can whole kernel corn | 1 box Jiffy corn muffin mix |
| 1 can cream style corn  | ½ tsp. salt                 |
| 3 eggs (beaten)         | 1 C. sour cream             |

### **TOPPING:**

- |                   |                           |
|-------------------|---------------------------|
| 1¼ C. melted oleo | 2 C. Cornflakes (crushed) |
|-------------------|---------------------------|

Mix all ingredients together. Put into 2 qt. baking dish. Mix Topping ingredients; put on top and bake for 1 hour at 350°.

## **SCALLOPED CREAMED CORN**

*Jason Nystrom*

- |                     |                              |
|---------------------|------------------------------|
| 1 can creamed corn  | ¼ C. chopped onion           |
| 1 C. milk           | ¾ tsp. salt                  |
| 1 egg (well beaten) | ½ C. buttered cracker crumbs |
| 1 C. cracker crumbs |                              |

Heat corn and milk together; stir in egg, cracker crumbs, onion, and salt. Sprinkle buttered crumbs over top. Use greased casserole dish and bake at 350° for 45 minutes to 1 hour.

## **SCALLOPED PINEAPPLE**

*Nel Cochren*

- |                 |  |
|-----------------|--|
| 1 C. butter     | ¼ C. milk                                  |
| 2 C. sugar      | 6 slices bread (crumbled)                  |
| 4 eggs (beaten) | 1 (20 oz.) can crushed pineapple (drained) |

Cream together butter and sugar. Beat eggs and milk, then add to sugar mixture. Fold in bread crumbs and pineapple. Pour into buttered dish and bake 1 hour at 350°. Good with ham or roast pork.

## SCALLOPED POTATOES

Mary Price

12 med. potatoes  
Green onions (chopped)  
1 stick margarine

1 large carton sour cream  
Cheddar cheese (shredded)

Boil potatoes, slice, and mix with ingredients. Bake at 350° approximately 45 minutes.

## SCALLOPED OKRA

Cathy Foster

2 (16 oz.) pkgs. frozen okra  
(thawed)  
4 eggs  
½ pkg. crushed crackers

1 C. milk  
1 tsp. Chef Paul Prudhomme's  
(vegetable magic)  
8 ozs. mixed shredded cheeses  
or taco cheese

Beat eggs. Mix together with seasonings. Mix crackers with okra and pour egg mixture over the top in 2 qt. greased casserole. Top with cheese. Bake at 350° for 45 minutes.

## SCALLOPED OYSTERS & CORN

Sharon Moore

1 can cream style corn  
1 can oyster stew  
¼ C. finely chopped celery  
1 C. milk  
1 slightly beaten egg

¼ tsp. salt  
Dash of pepper  
1 C. plus ½ C. crackers crumbs  
½ pint oysters ( 8 ozs.)  
2 T. melted oleo

Mix all ingredients except ½ C. cracker crumbs and pour into 1½ qt. casserole. Cover with ½ C. cracker crumbs. Bake at 350° for 1 hour.

## VEGETABLE PIZZA

*Randy Patterson Family*

2 (8 oz.) tubes crescent rolls  
1 (8 oz.) pkg. cream cheese  
(Neufachatel, softened)  
½ (1 oz.) pkg. Hidden Valley  
original ranch powdered  
dressing mix  
1/8 tsp. garlic

¼ tsp. dill weed  
½ C. light salad dressing or  
mayonnaise  
4-6 ozs. finely grated cheddar  
4 C. (approx.) chopped broccoli  
cauliflower, carrots, celery, etc.  
1/8 tsp. pepper

Unroll crescent rolls and place in 11 x 17-inch pan. Press edges together. Bake at 375° for 10-12 minutes; cool. Combine cream cheese, powdered ranch dressing mix, garlic, pepper, dill weed, and salad dressing in a bowl. Spread on crescent roll crust. Top with chopped vegetables and cheddar cheese. Refrigerate. Cut into squares.

## ZESTY HERB ROASTED POTATOES

*Jeannie Overstreet*

½ C. Miracle Whip (light or reg.)  
1 tsp. seasoned salt  
1 T. water  
2 lbs. small red potatoes (quarter)

1 T. dried oregano or rosemary  
1 T. garlic powder  
1 T. onion powder

Mix dressing, seasonings, and water in large bowl. Add potatoes; toss to coat. Place potatoes on greased cookie sheet. Bake at 400° for 30-40 minutes or until golden brown, stirring after 15 minutes. Makes 8 servings.

*Mike McIntyre was crowned the first Homecoming King in 1989.*

# "JUST FOR NOTES"

# Sauces and Miscellaneous

*My Favorite Recipes in this section are:*

RECIPE

PAGE #


## HELPFUL HINTS

Wrap your scouring pad in a paper towel after use. The towel takes up the moisture and pad doesn't rust.

If you spill something on the inside of your oven, sprinkle salt on it as soon as possible. Chances are, you'll be able to lift it out easily after the oven cools.

Have you ever tried polishing your silver with baking soda? It works and doesn't even scratch. Mix 3 parts soda to 1 part water, making a paste. Use a damp sponge or soft cloth and rub each piece until clean. Rinse and buff.

To remove black marks on tile floors made by shoes, cover stains with a light coat of shortening, lard or margarine. Sprinkle with baking soda and wipe up with dampened sponge.

Place meat loaf on top of a slice of bacon while baking and the loaf won't stick to the pan.

Keep your summer salads cool, covered and out of direct sunlight. There is a visual tipoff to know when mayonnaise has gone bad. The oil separates. If your salad develops a shine or film on top, the mayonnaise has broken down. The salad, even if it tastes all right, should not be eaten.

To remove grease stains from your wooden cabinets, spray with an aerosol laundry starch. After it has dried, simply rub off the starch and stain with a soft cloth.

When you are baking layer cakes, put a pan of water on the bottom oven shelf. Cakes will bake more evenly and be heavenly moist.

To control the cabbage worms, sprinkle rye flour over and around the plants while they are covered with dew.

To rid the house of ants, mix equal parts of powdered sugar and powdered borax. Sprinkle along baseboards and in corners.

To keep lint from clinging to blue jeans and corduroys, add ½ C. vinegar to each wash load.

Tape a small sponge on the inside of your garbage can cover and keep it saturated with a disinfectant. This will lessen odors and will also keep out insects.

For a steady heat to raise bread in time required in most recipes, turn oven to 200°. When temperature is reached, shut off oven and put bread in to rise.

## - SWEETS -

### **ADDICTIVE SNACK MIX**

*Susan Grotewold*

1 stick melted margarine  
½ C. sugar  
½ C. corn syrup  
1 tsp. soda  
1 tsp. vanilla

1 box Ritz Bits peanut butter  
crackers  
5 C. Corn Chex  
1½ C. dry roasted peanuts

Boil first 3 ingredients in microwave 2½ minutes. Add soda and vanilla. Stir in crackers, cereal, and peanuts. Cook in microwave 3½ minutes, stirring after each minute. Put on cookie sheet to dry. Break into pieces.

### **AL'S POPCORN CANDY**

*Shirley Walrod*

3 C. sugar  
3 C. white syrup

½ C. butter  
Ground popped corn

Cook sugar, syrup, and butter to soft ball stage. Grind salted popcorn in grinder. Stir in all the ground popcorn you can. Spread in buttered pan. Let set. Cut in small squares.

### **APPLE BUTTER**

*Anna Trausch*

6 C. apple pulp  
4 C. sugar

1 T. cinnamon

Bake at 275°; stir often.

## AUNT HELEN'S CARAMEL CORN

*Helen Ogden*

6 qts. popped corn  
2 C. brown sugar  
1 C. butter  
½ C. Karo syrup

Pinch of salt  
Pinch of cream of tartar  
1½ tsp. baking soda

Combine sugar, butter, syrup, salt, and cream of tartar. Bring to a boil, stirring constantly and boil hard for 5 minutes. Add soda. Pour over corn and stir until covered. Bake in large flat pan at 200° for at least 1 hour, stirring often.

## BIRD SEED

*Heather Ludwig*

1 C. peanuts  
1 C. M & M's  
1 C. chocolate chips

1 C. raisins  
1 C. sunflower seeds  
1 C. Cheerios

Mix together.

## BLUEBERRY RHUBARB JAM

*Georgia Lindgren*

5 C. fine chopped rhubarb  
1 C. water  
5 C. sugar

1 can blueberry pie filling  
2 small pkgs. berry Jello

Combine rhubarb and water. Cook 5 minutes or until rhubarb is soft. Add sugar; cook 5 minutes and stir. Add pie mix; cook 5 minutes. Remove from heat. Add Jello; stir until Jello dissolves. Put in jars and refrigerate.

*Everytime a new addition has been built on to the school, the music department has been moved into it. Within a few years of each move, the department has outgrown the area.*

**BUCKEYES***Nita Lovick*

- |                             |                                  |
|-----------------------------|----------------------------------|
| 2 lbs. creamy peanut butter | 2 (12 oz.) pkgs. chocolate chips |
| 1 lb. butter                | 1 (6 oz.) bar paraffin (½ bar)   |
| 3 lbs. powdered sugar       |                                  |

Cream peanut butter; add powdered sugar and mix until smooth. Form mixture into balls and refrigerate. Melt chocolate chips and paraffin together. Using a toothpick, dip the ball until it is ⅔ covered. Dry on waxed paper. Yield: 166. You may freeze them.

**BUCKEYES***Glenna McGinnis*

- |                      |                           |
|----------------------|---------------------------|
| ¼ C. melted butter   | 2 C. chunky peanut butter |
| 1 lb. powdered sugar | 3 C. Rice Krispies        |

DIP:

- |                                 |                      |
|---------------------------------|----------------------|
| 1 (12 oz.) pkg. chocolate chips | ¼ stick paraffin wax |
|---------------------------------|----------------------|

Mix melted butter, powdered sugar, peanut butter, and Rice Krispies together. Form into balls. Dip balls into dip mix. Make sure paraffin wax and chocolate chips are melted together. Lay out on waxed paper.

**BUCKEYE CANDIES***Amy Bailey*

- |                            |                                 |
|----------------------------|---------------------------------|
| 1½ sticks melted oleo      | ½ bar paraffin wax              |
| 1 lb. creamy peanut butter | 1 (12 oz.) pkg. chocolate chips |
| 1½ lbs. powdered sugar     |                                 |

Mix oleo, sugar, and peanut butter with mixer. Form into small balls the size of a buckeye. Place on waxed paper or cookie sheet and chill 30 minutes. Melt paraffin and chocolate chips in double boiler. With toothpick, dip buckeyes into chocolate mixture, leaving ¼-inch to resemble a buckeye. Smooth hole over with finger.

## **CAPPUCCINO MIX**

*Jimmy Davis*

1 C. instant coffee creamer  
1 C. instant chocolate drink  
 $\frac{2}{3}$  C. instant coffee crystals

$\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  tsp. ground cinnamon  
 $\frac{1}{4}$  tsp. ground nutmeg

Mix well. Store in airtight container. For 1 serving mix 2 $\frac{1}{2}$ -3 T. in cup of hot water.

## **CARAMEL CORN**

*Jean Bjustrom*

1 $\frac{1}{3}$  C. sugar  
1 C. oleo

$\frac{1}{2}$  C. white sugar

Cook until mixture cracks in cold water. Pour over popped corn.

## **CARAMEL CORN**

*Heather Meiborg  
Maxine Lindgren  
Mary Price*

8 qts. popped corn  
1 C. butter  
2 C. brown sugar

$\frac{1}{2}$  C. white syrup  
1 tsp. salt  
 $\frac{1}{2}$  tsp. baking soda

Bring butter, brown sugar, white syrup, and salt to a boil. Boil 5 minutes. Remove from heat. Add baking soda and stir well. Pour over popped corn and stir. Put in preheated 250° oven for 1 hour. Stir every 15 minutes. Remove from oven and break apart.

## **CARAMEL SAUCE (Dip)**

*Bonnie Pieper*

1 pkg. Kraft caramels  
 $\frac{1}{4}$  stick butter

1 can sweetened condensed milk

Mix all ingredients together in slow cooking crock pot. When melted, serve as dip for apples, etc.

## CHINESE CANDY

*DeNae Foster*

½ C. sugar  
½ C. white syrup

1 C. peanut butter  
2 (5 oz.) cans chow mein noodles

Boil sugar and syrup. Add peanut butter; stir well. Add noodles. Drop from teaspoon onto waxed paper; let set to dry.

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## CHOCOLATE FONDUE

*Connie Brown*

¾ C. corn syrup (light or dark)  
½ C. heavy cream  
Assorted fresh fruit

8 (1 oz.) squares semi-sweet  
chocolate

In medium saucepan combine syrup and cream. Bring to a boil over medium heat. Remove from heat. Add chocolate; stir until completely melted. Serve warm as a dip for fruit. Makes 1½ C. fondue. Store in refrigerator; reheat to use again. Note: Other good "dippers" are candied pineapple, dried apricots, waffle squares, Ladyfingers, pretzels, or peanut butter cookies.

## CHOCOLATE POPCORN BALLS

*Tim Lauritsen*

1½ C. sugar  
3 sqs. unsweetened chocolate  
⅓ C. corn syrup  
⅓ C. sorghum

⅔ C. water  
4-5 qts. popped corn (salted)  
1 tsp. vanilla  
3 T. butter

Put sugar, syrup, water, sorghum, and chocolate in pan; stir until sugar is dissolved. Cover and let boil 3-4 minutes. Remove cover. Cook, without stirring, to hard ball stage. Remove from heat; add vanilla and butter. Pour over corn and make into balls.

## CHOCOLATE-MALLOW TOPPER

*Aaron Martin*

- |   |                                   |
|---|-----------------------------------|
| 2 (1 oz.) squares unsweetened chocolate | 1 (10 oz.) pkg. mini marshmallows |
| $\frac{2}{3}$ C. evaporated milk        | 1 tsp. vanilla                    |

Melt chocolate with milk in saucepan. Add marshmallows; heat until dissolved. Remove from heat; stir in vanilla and dash of salt. Serve warm or cool.

## CHRISTMAS MIX

*Nichole Hohanshelt*

- |                       |                           |
|-----------------------|---------------------------|
| 3 C. Cheerios         | 1 C. dry peanuts          |
| 3 C. Corn Chex        | 1 C. cashews (opt.)       |
| 3 C. Rice Chex        | 2 C. pretzels (small)     |
| 1 lb. white chocolate | $\frac{1}{2}$ lb. M & M's |

Mix all ingredients together, except white chocolate, in 82 oz. bowl or larger. Melt white chocolate in glass or microwave-safe bowl; drizzle chocolate over mix. Stir well. Makes about ten 10 $\frac{1}{2}$  oz. servings.

## CINNAMON ORNAMENTS

*Jenny Foley*

- |                 |               |
|-----------------|---------------|
| 1 C. cinnamon   | 1 tsp. cloves |
| 1 C. applesauce | 1 tsp. nutmeg |
| 1 tsp. allspice |               |

Mix all ingredients in large mixing bowl. If too stiff, add more applesauce. If too sticky, add more cinnamon. Roll  $\frac{1}{4}$ -inch thick. Cut (small metal cookie cutters work best). Dry 2-3 days or more depending on size.

## CINNAMON ORNAMENTS

*Vicki Stoner*

- |                                |                                     |
|--------------------------------|-------------------------------------|
| $\frac{3}{4}$ -1 C. applesauce | 1 (4.12 oz.) bottle ground cinnamon |
|--------------------------------|-------------------------------------|

Mix 2 ingredients to form stiff dough. Roll out to  $\frac{1}{4}$ -inch thickness. Cut with cookie cutters. Make a hole (with straw) for ribbon. Carefully put on rack to dry. Air dry for several days, turning occasionally. Makes 12 sweet smelling ornaments!

**CINNAMON RICE**

*Jason Nystrom  
(In Memory of Elsie Swanson)*

- 1½ C. rice
- ½ C. sugar
- Pinch of salt

- 1 qt. milk (use 1 large can evaporated to make the quart)
- 2 cinnamon sticks

Mix all ingredients together. Put in greased casserole dish. Cook 1 hour at 350°. Stir every 15 minutes.

**ECONOMY CANDY**

*Brenda Brockman*

- 2 C. sugar
- ½ C. milk
- 3 T. cocoa
- Dash of salt

- 1 stick margarine
- 3 C. oatmeal
- 1 tsp. vanilla

Boil sugar, margarine, and milk for 1 minute. Remove and add remaining items. Drop onto waxed paper by teaspoon.

**EGGNOG**

*Bo Baker*

- 1 egg (well beaten)
- 2 T. sugar
- 1 C. cold milk

- ¼ tsp. vanilla
- 1 C. cracked ice

Beat eggs and sugar. Blend in milk and vanilla. Add cracked ice. Shape and pour.

**EGGNOG**

*Sharon Johnson*

- 2 eggs
- 4 tsp. sugar

- 2 C. cold milk
- ½ tsp. vanilla

Mix all ingredients in blender. Pour into glasses. Can sprinkle with nutmeg, if desired.

## EGGNOG

*Connie Lebo*

6 large eggs  
2 tsp. vanilla  
1 C. sugar

1 (16 oz.) carton Half & Half  
1 C. milk  
Nutmeg (to taste)

Beat yolks, sugar, and vanilla together with mixer in large mixing bowl; set aside. In smaller bowl, beat egg whites until stiff; set aside. Add Half & Half to yolk mixture. Add milk and mix until well blended. Slowly fold in beaten egg whites. Add nutmeg to suit taste. Refrigerate, preferably in glass bottle or pitcher.

## HOMEMADE EGG NOG

*Justin Hardinger*

4 eggs (well beaten)  
½ gal. milk  
¼ tsp. salt

½ C. sugar  
½ tsp. cinnamon  
½ tsp. nutmeg

Beat until smooth.

## FRUIT DIP

*Linda Wirth*

1 C. milk  
1 (3 oz.) pkg. vanilla instant  
pudding

1 (8 oz.) carton sour cream  
1 (8 oz.) carton Cool Whip

Mix milk and pudding together. Blend in sour cream and Cool Whip. Chill. Serve with fresh fruit.

*The first Powderpuff football game was played in 1978.*

## ONE BOWL CHOCOLATE FUDGE

*Nikki Niday*

- |   |   |
|---|---|
| 2 (8 square count) pkgs. semi-sweet chocolate | 1 (14 oz.) can sweetened condensed milk |
| 2 tsp. vanilla                                | 1½ C. chopped walnuts                   |

Microwave chocolate and milk in large microwavable bowl on high 2-3 minutes or until chocolate is almost melted. Stir halfway through heating time. Stir until chocolate is completely melted. Stir in vanilla and walnuts. Spread in greased 8-inch square pan. Refrigerate until firm. Cut into squares.

## FUDGE

*Kerry Ballantyne*

- |                          |                |
|--------------------------|----------------|
| ½ C. cocoa               | ⅔ C. milk      |
| 2 C. sugar               | 3 T. butter    |
| 1/8 tsp. cream of tartar | 1 tsp. vanilla |

Mix cocoa, sugar, and cream of tartar. Add milk a little at a time. Cook slowly, stirring until sugar dissolves. Bring to a boil, cover and cook to soft ball stage (236°), stirring frequently. Remove from heat; add butter and cool to lukewarm (110°), without stirring. Add vanilla and beat vigorously until very thick and no longer glossy. Quickly spread in greased pan. 1 C. nutmeats may be added.

## FIVE MINUTE FUDGE

*Sara Maniscalco*

- |                                  |                        |
|----------------------------------|------------------------|
| 2 T. butter                      | 2 C. mini marshmallows |
| ⅔ C. evaporated milk (undiluted) | 1½ C. chocolate chips  |
| 1⅓ C. sugar                      | 1 tsp. vanilla         |
| ½ tsp. salt                      | ½ C. nuts (chopped)    |

Combine butter, milk, sugar, and salt in saucepan over medium heat. Bring to boil. Cook 4-5 minutes (starting from time mixture starts to bubble around edges of pan), stirring constantly. Remove from heat. Stir in marshmallows, chocolate, vanilla, and nuts. Stir vigorously for 1 minute until marshmallows blend and melt. Pour into 8-inch square buttered pan. Cool. Cut into squares. Makes about 2 lbs.

## CHOCOLATE FUDGE

*Sue Smith*

2 C. sugar	Pinch of salt
1 T. cornstarch	$\frac{3}{4}$ C. milk
4 T. cocoa	1 tsp. vanilla
Small amount butter	$\frac{1}{2}$ C. nuts

Mix together sugar, cornstarch, cocoa, and salt. Add milk; cook over heat until it forms soft ball stage (400-475°). Remove from heat. Add butter, vanilla, and nuts. Put in a place to cool. When cooled, beat vigorously until it becomes a little hard. Put into pan; cut into squares.

## FANTASY FUDGE

*Sandy Robinson*

3 C. sugar	1 (5 $\frac{1}{3}$ oz. can) evaporated milk
$\frac{3}{4}$ C. margarine	1 (7 oz.) jar Kraft marshmallow cream
1 (12 oz.) pkg. semi-sweet chocolate chips	1 C. chopped nuts
	1 tsp. vanilla

In large pan on top of stove, over medium heat, mix sugar, margarine, evaporated milk, and chocolate chips. Add marshmallow cream, chopped nuts, and vanilla. Cook 2 minutes, stirring constantly. Pour into 9 x 9-inch cake pan; let set up. Cut into bite serving size pieces after cooled.

## COCOA FUDGE

*Cathy Foster*

1 C. sugar	$\frac{1}{2}$ C. milk
$\frac{1}{4}$ C. cocoa	Dash of salt

Cook into soft ball stage; remove from heat. Add 1-2 T. butter or oleo; beat well. Beat until glossy shine appears. Pour into buttered 8 x 8-inch square pan. Cool and cut into squares.

## CHOCOLATE FUDGE

*Anne Peitzmeir*

- |   |                   |
|---|-------------------|
| 3 (6 oz.) pkgs. semi-sweet<br>chocolate chips | 1½ tsp. vanilla   |
| 1 (14 oz.) can sweetened<br>condensed milk    | Dash of salt      |
|   | ¾ C. chopped nuts |

In heavy saucepan, over low heat, melt chips with condensed milk and salt. Remove from heat. Stir in nuts and vanilla. Spread mixture into wax paper-lined 8-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board. Peel off paper and cut into small squares. Store loosely covered at room temperature.

## CHIPPY DIPPY FUDGE

*Ann Woods*

- |                                |                                 |
|--------------------------------|---------------------------------|
| 4½ C. sugar                    | 1 (12 oz.) pkg. chocolate chips |
| 1½ sticks butter               | 1 (6 oz.) jar marshmallow creme |
| 1 (13 oz.) can evaporated milk | 1½ C. walnuts                   |
| 2 (9 oz.) bars chocolate bars  | 1½ tsp. vanilla                 |

Combine sugar, butter, and milk. Bring to full rolling boil for 5 minutes. Pour immediately over chocolate bars, chocolate chips, marshmallow creme, walnuts, and vanilla. Stir until melted. Dip immediately by spoonful onto waxed paper. Let set until firm.

## NEVER FAIL FUDGE

*Collette Lorentzen*

- |                         |                                 |
|-------------------------|---------------------------------|
| 4½ C. sugar             | 1 (12 oz.) pkg. chocolate chips |
| ¼ lb. oleo              | 8½ bars milk chocolate          |
| 1 can evaporated milk   | 1 lb. nutmeats                  |
| 7 oz. marshmallow creme |                                 |

Boil sugar, oleo, and milk for 5 minutes (after it reaches rolling boil). Add everything else and stir until it gets very thick.

## FUDGE

*Jason Nystrom*

- |   |                                 |
|---|---------------------------------|
| 1 (12 oz.) pkg. semi-sweet<br>chocolate chips | 1 (7 oz.) jar marshmallow cream |
| 1 (12 oz.) pkg. milk chocolate<br>chips       | 2 C. nuts                       |
|   | 1 tsp. vanilla                  |
|   | 1 large can evaporated milk     |
|   | 4½ C. sugar                     |

Put both pkgs. chips, marshmallow cream, nuts, and vanilla in bowl. Set aside. In saucepan combine evaporated milk and sugar; bring to full boil for 8 minutes. Pour over first mixture. Blend well and spread in greased 9 x 13-inch pan. Let set 24 hours.

## CAMPFIRE HOT COCOA

*Vicki Pelleymounter*

- |                                   |  |
|-----------------------------------|--|
| 2 lbs. powdered milk              | 1 large box Carnation instant<br>cocoa drink |
| 1 large jar instant creamer (dry) | 1 C. powdered sugar (or more)                |

Mix ingredients in large bowl. Store in airtight containers. Fill cup ½ full of mix; add hot water and stir well. Enjoy.

## HOT CHOCOLATE MIX

*Eric Bailey*

- |                                       |  |
|---------------------------------------|--|
| 1 (8 qt.) pkg. non-fat dry milk       | 1 lb. powdered sugar                         |
| 1 (16 oz.) can sweetened cocoa<br>mix | 1 (6 oz.) jar powdered non-<br>dairy creamer |

Combine all ingredients and mix thoroughly. Store in airtight container. For 1 cup: Mix ¼ C. mix and ¾ C. boiling water. Top with marshmallows.

**HOT CHOCOLATE MIX***Matt Wickman*

- |                                   |   |
|-----------------------------------|---|
| 1 (20 qt.) box dry milk mix       | 1 large can Hershey's instant hot cocoa mix |
| 1 (16 oz.) jar dry coffee creamer | 2 C. powdered sugar                         |

Mix together. Make 1 cup at a time: 3-4 T. in cup of hot water.

**HOW TO PRESERVE A HUSBAND***Theresa Fehr*

Be careful in your selection. Do not choose too young. When once selected, give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle; others are constantly getting them in hot water. This makes them sour, hard, and sometimes bitter. Even poor varieties may be sweet, tender, and good by garnishing with patience, well sweetened with love, and seasoned with kisses. Wrap in a mantle of charity. Keep warm with a steady fire of domestic devotion and season with peaches and cream. Thus prepared, they will keep for years.

**KOOL-AID JELLY***Brenda Brockman*

- |                 |                 |
|-----------------|-----------------|
| 1 pkg. Kool-Aid | 4½ C. water     |
| 7 C. sugar      | 1 pkg. Sure-Jel |

Dissolve Kool-Aid in water. Add Sure-Jel; bring to full rolling boil. Add sugar; bring to full rolling boil for 2 minutes. Skim; pour into jars and seal. Makes 4 pints.

**MICROWAVE PEANUT BUTTER***DeNae Foster*

- |                  |                    |
|------------------|--------------------|
| 1 C. sugar       | 1 tsp. vanilla     |
| 1 C. raw peanuts | 1 tsp. butter      |
| ½ C. Karo syrup  | 1 tsp. baking soda |
| 1/8 tsp. salt    |                    |

Combine sugar, raw peanuts, Karo syrup, and salt in mixing bowl. Microwave on high 4 minutes; stir. Add vanilla and butter. Cook 4 more minutes and stir. Cook another 1½ minutes. Add baking soda. Pour on cookie sheet. Cool and break.

## PEANUT BRITTLE

*Jason Nystrom*

- |                   |                        |
|-------------------|------------------------|
| 2 C. sugar        | Hunk of butter or oleo |
| 1 C. white syrup  | 2 tsp. soda            |
| ½ C. water        | 1 tsp. vanilla         |
| 1 lb. raw peanuts |                        |

In 3 quart saucepan, cook sugar, white syrup, and water. Cook until it forms a hard ball stage. Add peanuts and cook until peanuts turn golden brown. Remove from heat. Add butter, soda, and vanilla. Stir and pour on 2 greased cookie sheets. Cool and break into pieces.

## PEANUT BRITTLE

*Cathy Foster*

- |                       |                    |
|-----------------------|--------------------|
| 2 C. sugar            | 2 C. raw peanuts   |
| 1 C. white Karo syrup | 2 tsp. baking soda |
| ½ C. water            | 1 tsp. vanilla     |
| 1 tsp. butter         |                    |

Cook sugar, syrup, and water until it forms a hard ball in water. Add peanuts and butter. Cook until golden brown. Remove from heat; add soda and vanilla. Pour onto greased, warm, cookie sheet with sides. Cool and break into pieces.

## PEANUT BUTTER FUDGE

*Ardith Smith*

- |                    |                        |
|--------------------|------------------------|
| 2 C. sugar         | 1 C. marshmallow creme |
| ⅔ C. canned milk   | Pinch salt             |
| 1 C. peanut butter | Vanilla                |

Mix sugar and milk together. Do not beat. Add other ingredients. Pour batter in pan; cook in oven at 350° for 30-35 minutes.

**PEANUT BUTTER FUDGE***Ida Jo Johnson*

- |                               |                                  |
|-------------------------------|----------------------------------|
| 4 C. sugar                    | 1 C. Skippy chunky peanut butter |
| 1¼ C. cream or condensed milk | 1 pt. marshmallow cream          |
| ¼ lb. butter                  | 1 tsp. vanilla                   |

Stir together sugar, milk, and butter. Boil to soft ball stage; remove from heat. Add peanut butter, marshmallow cream, and vanilla; stir. Pour in two well greased 8-inch cake pans.

**PEPPERMINT SWIRL FUDGE***Jennifer Dimmitt*

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 1 (12 oz.) pkg. vanilla milk chips    | ½ tsp. peppermint extract         |
| 1 can vanilla creamy supreme frosting | 4 drops red food coloring         |
|                                       | 2 T. peppermint candies (crushed) |

Line 8-inch square pan with foil extending over edges. Lightly butter foil. Melt chips in large saucepan over low heat; stir until smooth. Remove from heat. Stir in frosting and peppermint extract. Spread in buttered foil-lined pan. Drop food coloring over fudge. Pull knife through to marble. Sprinkle with crushed candy; press slightly. Refrigerate about 1 hour or until firm. Remove fudge by lifting foil. Cut into squares.

**PLAY DOUGH***Mary Jane Bump*

- |                     |                |
|---------------------|----------------|
| 2 C. flour          | 1½ C. salt     |
| 3 tsp. alum         | 3 T. salad oil |
| 2½ C. boiling water |                |

Mix dry ingredients. Add water and oil; knead 3 minutes when cool enough to handle. Food coloring may be added to boiling water. Alum can be bought in spice area of store. It helps preserve play dough. Store in tightly covered container.

## POPCORN BALLS

*Jody Sharp*

- |                  |                          |
|------------------|--------------------------|
| 8 C. popped corn | ¼ C. water               |
| 1 C. sugar       | 2 tsp. vinegar           |
| ½ C. molasses    | ¼ tsp. salt              |
|                  | 1 T. butter or margarine |

Put popped corn in large mixing bowl. Combine sugar, molasses, water, vinegar, and salt in deep saucepan. Stir over low heat until sugar is almost dissolved. Cover; slowly bring to a boil. Remove cover. Boil rapidly, stirring constantly, to 270° or until small amount of syrup turns slightly brittle when dropped in cold water. Remove from heat at once. Stir in butter. Pour a fine stream over popped corn, tossing constantly with fork to coat all corn evenly. Grease hands lightly; quickly shape into balls. Makes 8-12 balls.

## POPCORN BALLS

*Jean Bjstrom*

- |                   |                              |
|-------------------|------------------------------|
| 1½ C. white sugar | 3 T. butter                  |
| ⅔ C. molasses     | 1 tsp. vanilla               |
| ⅔ C. water        | 4 qts. popped corn (or more) |

Cook sugar, molasses, water, butter, and vanilla until it forms a hard ball in cold water. Pour over popped corn. Form into balls.

## POPCORN BALLS

*Jess Sesker*

- |                       |                       |
|-----------------------|-----------------------|
| ⅓ C. butter           | ⅔ C. heavy sorghum    |
| 20 large marshmallows | 6 qts. popped popcorn |

Melt butter and marshmallows together. Add sorghum and heat until bubbly. Pour over popcorn. Let stand a few minutes. Shape into balls with buttered hands. Makes 18 balls.

**POPCORN DELIGHT***Gail Engleen*

- |                            |                |
|----------------------------|----------------|
| 1½ C. sugar                | 1 tsp. vanilla |
| ½ C. Karo white corn syrup | 1 stick oleo   |
| 8-10 C. popped popcorn     |                |

Melt oleo in medium saucepan. Stir in vanilla, corn syrup, and sugar; bring to soft ball (235°) with candy thermometer for 5-10 minutes. Remove from heat and drizzle over popcorn being sure to cover all the kernels.

**POPPYCOCK***Alison Carrel*

- |                          |                       |
|--------------------------|-----------------------|
| 2 C. popped popcorn      | ¾ C. white Karo syrup |
| 1 C. butter or margarine | 1 tsp. vanilla        |
| 2 C. white sugar         |                       |

Divide popcorn into paper sacks. Boil butter, sugar, and syrup for 5 minutes. Add vanilla. Pour over popcorn; shake and serve.

**PUPPY CHOW***Sara Maniscalco*

- |                                |                              |
|--------------------------------|------------------------------|
| 1 stick oleo                   | 1 box Crispix                |
| 1 C. peanut butter             | 1 (1 lb.) box powdered sugar |
| 1 (6 oz.) pkg. chocolate chips |                              |

Melt oleo and chips in pan. Mix in peanut butter; then add cereal. Stir until coated. Put mixture in large paper bag with powdered sugar; shake.

**PUPPY CHOW***Susan Finke*

- |                      |                     |
|----------------------|---------------------|
| ½ C. peanut butter   | 8 C. Rice Chex      |
| ½ C. margarine       | 2 C. powdered sugar |
| 1 C. chocolate chips |                     |

Mix melted peanut butter, margarine, and chocolate chips. Pour over cereal, stirring to coat. Add powdered sugar; stir gently just to coat. Keep in airtight container to store.

## RASPBERRY FUDGE

*Ruth Tiller*

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 (10 oz.) can evaporated milk | 2 C. raspberry chocolate chips |
| 20 large marshmallows          | 2 tsp. vanilla                 |
| 4 C. sugar                     | 1 C. butter                    |
|                                | Nuts (opt.)                    |

Cook milk, marshmallows, and sugar on low until marshmallows melt. Cook on medium heat for 6 minutes; stir constantly. Pour this mixture over raspberry chocolate chips, vanilla, and butter. Stir and pour into greased 9 x 13-inch pan. Refrigerate 12 hours.

## REESE'S CUP BARS

*Sue Gano*

- |                              |                                |
|------------------------------|--------------------------------|
| 1 C. peanut butter           | 2 C. crumbled graham crackers  |
| 1 C. margarine               | (30 2-in. squares)             |
| 1 (1 lb.) box powdered sugar | 1 (6 oz.) pkg. chocolate chips |

Mix peanut butter, margarine, sugar, and crumbs thoroughly. Put in 9 x 13-inch pan. Melt chocolate chips and spread over top. Cut into squares immediately.

## SALTED NUT ROLL

*Sandy Brichard*

- |   |                                    |
|---|------------------------------------|
| 1 can sweetened condensed milk              | 3 C. mini marshmallows             |
| 1 (12 oz.) pkg. Reese's peanut butter chips | 1 (24 oz.) jar dry roasted peanuts |

Microwave milk, chips, and marshmallows all together until melted and smooth. Pour  $\frac{1}{2}$  jar peanuts into bottom of lightly greased 9 x 13-inch pan. Pour melted mixture over them. Top with remainder of peanuts. Press peanuts into mixture. Cool; cut into bars.

**SNOW CONES***Mary Jane Bump*

- |                             |              |
|-----------------------------|--------------|
| 1 (2 qt. size) env. Koolaid | 1/2 C. water |
| 1 C. sugar                  |              |

Combine ingredients and stir. Pour over shaved ice.

**SWEET SNACK***Jason Nystrom*

- |                   |                      |
|-------------------|----------------------|
| 2 C. brown sugar  | 1/2 tsp. soda        |
| 2 sticks oleo     | 1 box Corn Chex      |
| 1/2 C. corn syrup | 1 bag salted peanuts |

In saucepan combine brown sugar, oleo, and corn syrup. Bring to full boil for 2 minutes. Take off stove and add soda; stir well. Put Chex cereal and peanuts in large brown paper sack sprayed with Pam. Turn down or cut the sides. Pour mixture over cereal and peanuts; stir well. Microwave on high 2 minutes; stir. Microwave 2 more minutes. Stir and spread on waxed paper. Cool and eat.

**TONGUE TEASING TWISTED TRAIL MIX***LaRue Ballantyne*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 (1 lb.) pkg. M & M's         | 1 C. raisins                |
| 1 (12 oz.) pkg. salted peanuts | 1 (16 oz.) pkg. hot tamales |

Combine ingredients in medium resealable container; mix it up by shaking it up.

**— BEVERAGES —****CHOCOLATE FUDGE MILK SHAKE***Linda Baker*

- |                        |                  |
|------------------------|------------------|
| 1/2 C. chocolate sauce | Pinch of salt    |
| 2 C. milk              | 1 C. crushed ice |

Put in shaker; shake vigorously.

## **ASHLAND'S HISTORICAL SOCIETIES PEDDLARS PUNCH**

*Kathy Aldrich*

- |                                |                            |
|--------------------------------|----------------------------|
| 2 C. sugar                     | ¼ C. lemon juice           |
| 3 C. water                     | 3 ripe bananas (mashed)    |
| 1 (46 oz.) can pineapple juice | 2 qts. club soda (chilled) |
| 3 C. orange juice              |                            |

Bring water and sugar to boil. Add remaining ingredients except club soda. Freeze. Thaw 3 hours before serving. Add chilled club soda just before serving. Makes 1½ gallons.

## **BANANA-PINEAPPLE DRINK**

*Aaron Martin*

- |                      |               |
|----------------------|---------------|
| 2 C. pineapple juice | Ground nutmeg |
| 1 large banana       |               |

Place juice and banana in blender; blend until smooth. Pour into juice glasses. Garnish with nutmeg.

## **FROSTED ORANGE CREAM**

*Josh Davis*

- |              |                  |
|--------------|------------------|
| ¼ C. Tang    | ½ C. milk        |
| 2 tsp. sugar | ½ tsp. vanilla   |
| 1 C. water   | 2 C. crushed ice |

Dump in blender and blend. Serve at once.

## **FRUIT SLUSH**

*Matt Byas*

- |  |                                    |
|--|------------------------------------|
| 2 pkgs. Koolaid (cherry or strawberry) | 1 (12 oz.) can frozen orange juice |
| 2 C. sugar                             | 1 (12 oz.) can frozen lemonade     |
| 1½ qt. water                           | 1 qt. gingerale                    |
|  | Sprite                             |

Mix first 6 ingredients in ice cream pail; freeze. Stir occasionally before it freezes hard. To serve, put 2 scoops in glass. Fill with Sprite and stir.

**FRUIT SLUSH**

*Sherry Larson*

- 1 large can crushed pineapple (with juice)
- 1 large can sliced peaches (with juice)
- 1 C. sugar
- 2 large pkgs. frozen strawberries
- 1 (12 oz.) can pink lemonade
- 1 small can frozen orange juice
- 1 (16 oz.) bottle 7-Up

Mix everything except 7-Up. Ladle into single serving cups. Freeze. Thaw a little to serve. Add 7-Up.

**FRUIT SLUSH**

*Marian Stark*

- 1 can frozen orange juice
- 1 can frozen lemonade
- 3 C. water
- 1 (No. 2) can crushed pineapple
- 5 bananas (mashed)
- 2 C. sugar

Heat water and sugar until dissolved. When cooled, pour over remaining ingredients. Freeze in baking cups.

**HONEY LEMONADE**

*Chris Buscher*

- 1 (30 oz.) can frozen lemon juice
- 24 ozs. honey
- 2 gal. water

Stir well.

**JEWEL PUNCH**

*Nanette Anderson*

- 1 pkg. cherry Kool-aid
- 2 (6 oz.) cans frozen orange juice
- 1 qt. ginger ale
- 2 (6 oz.) cans lemonade
- 3 qts. water

Mix all ingredients together; mix well.

## LET'S HAVE A PARTY PUNCH

*Juli VanPelt*

- 1 (8 oz.) can black cherry soda
- 1 (8 oz.) can grape soda
- 1 (8 oz.) can club soda
- 2 T. lemon juice

Combine all, ice cold, in large pitcher.

## MINT JULEP

*Rick Davis*

- 2½ C. water
- 2 C. sugar
- 1½ C. lemon juice
- ¾ C. orange juice
- Club soda
- Fresh mint leaves

Boil sugar and water for 10 minutes. Toss in 3 handfuls fresh mint leaves; let set for 2 hours. Strain out leaves. Add lemon juice and orange juice to syrup. Mix with club soda or ginger ale. Mix ⅓ syrup to ⅔ soda.

## MOCK CHAMPAGNE PUNCH

*Kathy Aldrich*

- 1 (6 oz.) can frozen orange juice concentrate (thawed)
- 1 (6 oz.) can frozen lemonade concentrate (thawed)
- ½ C. sugar
- 3 C. water
- 2 C. cranberry juice cocktail
- 2 (25 oz.) bottles sparkling pink catawba juice (chilled)

In large bowl, combine water and concentrates. Add cranberry juice and sugar; stir until sugar dissolves. Chill thoroughly. Before serving, very slowly add sparkling catawba juice; stir gently. Makes 24 (4 oz.) servings.

## ORANGE JULIUS

*Diane Castro*

- ½ (6 oz.) can frozen orange juice concentrate
- ¼ C. sugar
- ½ C. water
- ½ C. milk
- 6 ice cubes
- 2 tsp. vanilla

Blend to make 4 servings.

## **MULLED CIDER**

*Jo Markham*

- 1 gal. apple cider
- 2 tsp. whole cloves
- 2 tsp. whole allspice
- 2 (3-inch) cinnamon sticks
- ½ C. sugar

Heat cider, cloves, allspice, cinnamon, and sugar to boiling. Cover and simmer 20 minutes. Strain and serve hot. If desired, may be served from punch bowl. May float 2 oranges studded with cloves in bowl. Makes 32 servings, about ½ C. each.

## **ORANGE JULIUS**

*Kelly Henderson*

- 2 C. orange juice
- 1 C. milk
- ¼ C. sugar
- 1 tsp. vanilla
- 6 ice cubes

Put all in blender and mix. Makes 2 servings. Simple and good.

## **ORANGE JULIUS**

*Eric Bailey  
Josh Davis  
Michelle Johnson*

- 1 C. milk
- 1 C. water
- 1 (6 oz.) can frozen orange juice
- ½ C. sugar
- 12 ice cubes
- Vanilla

Blend on high for 30 seconds.

*The 1988 hot spot for Boone's younger teens was the Zoo located at 917 10th Street. This was a new project to give teens a place to go on the weekends.*

## **OREO COOKIE MALT**

*Ryan Jones*

- |                                |               |
|--------------------------------|---------------|
| 3 oreo cookies                 | 1 C. milk     |
| 2 C. vanilla ice cream (1 pt.) | Whipped cream |

Blend milk and cookies in blender until cookies are fine. Add ice cream and blend on high. Spoon into glass and garnish with whipped cream. Variation: May use chocolate ice cream instead of vanilla.

## **PEACH SHAKE**

*Josh Davis*

- |                               |                  |
|-------------------------------|------------------|
| 1 med. peach (pitted, cut up) | 1 T. lemon juice |
| 1/3 C. water or milk          | Dash of salt     |
| 3 T. nonfat milk powder       | 2 ice cubes      |

Dump in blender and blend at medium pace.

## **PERCOLATER PUNCH**

*Vicki Bouillon*

- |                       |                       |
|-----------------------|-----------------------|
| 1 qt. apple cider     | 1/4 C. sugar          |
| 1 pt. cranberry juice | 1 tsp. whole allspice |
| 1 pt. orange juice    | 1 T. whole cloves     |
|                       | 3 cinnamon sticks     |

Combine apple cider, cranberry juice, and orange juice in coffee pot. Combine sugar, allspice, cloves, and cinnamon sticks in basket. Run through cycle; serve hot.

## **PINEAPPLE RASPBERRY SMOOTHIES**

*Barb Tometch*

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| 1 1/2 C. pineapple juice             | 1 C. raspberries (fresh or frozen) |
| 1 C. vanilla yogurt or frozen yogurt | 2 ripe bananas (peeled)            |

Combine all ingredients in blender. Puree until smooth. Makes 4 (8 oz.) servings.

**PUNCH**

*Mario Pagni*

- 1 (6 oz.) can frozen orange juice
- 1 (6 oz.) can frozen lemonade
- 1 C. sugar
- 6 C. water (scant)
- 1 (46 oz.) can pineapple juice
- 1 qt. white soda

Mix all ingredients except white soda. Add soda just before serving.

**PUNCH**

*Roxane Smith*

- 1 gal. water
- 1/2 C. sugar
- 11 (6 oz.) cans frozen lemonade
- 1 T. (scant) blue food coloring
- Green food coloring
- 11 (12 oz.) bottles 7-Up
- 1/2 gal. lemon sherbet

Mix together adding lemon sherbet last. Colors and flavor of sherbet can vary.

**RASPBERRY STING**

*Gene Smith*

- 2 bottles ginger-ale
- 2 bottles 7-Up
- 2 cans red Hi-C
- 1/2 gal. raspberry sherbet
- 1 can lime-aid

Mix all liquids using a small amount of lime-ade. Scoop sherbet out on top. Add ice to keep sherbet and punch cold.

**RED PUNCH**

*Jennifer Bass*

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

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

## **"RUSSIAN TEA" OR "SPICED TEA"**

*Vicki Pelleymounter*

- |                                   |                 |
|-----------------------------------|-----------------|
| 2 C. powdered orange Tang         | ¼ C. sugar      |
| 1 (3 oz.) packet Wyler's lemonade | 2 tsp. cinnamon |
| 1 C. powdered instant tea         | ½ tsp. cloves   |

Mix dry ingredients well. Store in airtight container. Use 2 heaping tsp. in 1 C. of hot water.

## **7TH GRADE FAMILY NIGHT SLUSH PUNCH**

*Rhonda Getschman*

- |                                     |   |
|-------------------------------------|---|
| 3 (3 oz.) pkgs. Jello (your choice) | 1 (46 oz.) can pineapple juice                  |
| 4 C. boiling water                  | 1 (12 oz.) can lemonade<br>concentrate (thawed) |
| 3 C. sugar                          |   |
| 9 C. cold water                     | 2-3 qts. 7-Up                                   |

Dissolve Jello in 4 C. boiling water. Add sugar; stir until dissolved. Add cold water, pineapple juice, and lemonade; stir well. Pour into large containers and freeze. When ready to serve, let stand at room temperature until slushy. (If frozen solid, it will take 3 hours!) Pour into punch bowl and add 7-Up. Serves 60.

## **SPARKLE PUNCH**

*Jenny Meiborg*

- |   |                                |
|---|--------------------------------|
| 1½ oz. env. unsweetened<br>lemon-lime or cherry flavored<br>soft drink powder | 2 C. cold milk                 |
|   | 1 qt. vanilla ice cream        |
| 1 C. sugar  | 3½ C. bottled carbonated water |

Combine soft drink powder and sugar. Dissolve in milk. Pour into 6-8 soda glasses. Add scoops of ice cream. Add carbonated water to fill each glass. Stir slightly.

## WEIGHT TRAINING SHAKE

Josh Davis

- |                     |                                 |
|---------------------|---------------------------------|
| 2 raw eggs          | ¼ C. malt powder                |
| 1 C. cottage cheese | Ice Cream                       |
| ¼ C. Fructose       | Chocolate or fruit flavoring    |
| 2 C. milk           | 1 pkg. instant breakfast (opt.) |

Dump all this stuff in blender and mix it up.

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## — SNACKS AND CONDIMENTS —

### AVOCADO DIP

Deb Larson

- |                                    |                          |
|------------------------------------|--------------------------|
| 1 (8 oz.) pkg. cream cheese (soft) | 1 tsp. salt              |
| ¾ C. sour cream                    | ½ C. taco sauce or salsa |
| 1 tsp. lemon juice                 | Taco toppings            |
| 2 smashed avocados                 |                          |

Blend cream cheese, sour cream, lemon juice, and salt. Add taco sauce. Spread in pizza pan. Top with shredded lettuce, cheese, tomatoes, and sliced black olives. Refrigerate until ready to serve. Serve with nacho chips.

### BAGEL DIP

Judy Oliver

- |                                 |                         |
|---------------------------------|-------------------------|
| 1 (16 oz.) carton sour cream    | 2 tsp. dill weed        |
| ½ C. Hellman's                  | 2 tsp. Accent seasoning |
| 2 pkgs. dry corned beef (diced) | 1 med. onion            |
| 2 T. parsley                    |                         |

Mix and set overnight.

## BREAD AND BUTTER PICKLES

*Elma Green*

12 large cucumbers  
½ C. salt

6 small onions  
Water (to cover)

### SYRUP:

2 C. sugar  
1 tsp. ground ginger  
2 tsp. celery seed  
1 tsp. tumeric

2 C. vinegar  
1 tsp. black pepper  
2 tsp. mustard seed

Combine cucumbers, salt, and onions; cover with water and let stand 2 hours. Drain well. For Syrup: Boil ingredients 20 minutes. Pack cucumbers and syrup in sterilized jars; seal. Yields 6 pints. It may appear that liquid is not enough, but it is.

## CANDIED DILL PICKLES

*Joy Hall*

1 qt. hamburger dill slices  
2 C. sugar  
½ tsp. celery seed

½ tsp. mustard seed  
¼ C. white vinegar

Drain dill slices well. Put in bowl. Sprinkle with sugar and spices. Add vinegar; stir. Let stand at room temperature overnight. Put in jar and refrigerate.

## CEREAL PARTY MIX

*Nancy Etringer*

2 C. brown sugar  
1 C. margarine  
⅓ C. white corn syrup

1 large box Chex mix  
1 small jar dry roasted peanuts

Mix brown sugar, margarine, and corn syrup in saucepan. Stir and boil 1 minute. Combine cereal and peanuts. Pour brown sugar mixture over top and mix well. Put mixture into brown paper bag; shake. Microwave on high 4 minutes, shaking every minute. Remove and cool on cookie sheets.

**CHEDDAR CHEESE SPREAD**

*Julie Bjstrom*

- 1½ C. shredded cheddar cheese
- ¼ C. milk
- ¼ tsp. Worcestershire sauce
- 2 T. ripe olives (chopped)
- 1 T. pecans (chopped)

Have cheese at room temperature. Add milk and beat until smooth. Add olives and nuts.

**CHEESE AND SAUSAGE APPETIZERS**

*Tammy Earll*

- 4 C. shredded cheese (room temperature)
- 1 C. butter or margarine (soft)
- ½ tsp. black or cayenne pepper
- 2 C. all purpose flour
- ½ tsp. salt
- 1 (8 oz.) pkg. pork sausage (cooked, drained)

In large mixing bowl, combine cheese, butter, flour, salt, and pepper. Beat with electric mixer on medium-low speed. Stir in cooked sausage. Form dough into 1-inch balls; place on ungreased baking pan. Bake at 400° for 15-20 minutes or until light golden brown. Serve warm or cold. Store in refrigerator. Makes 5½ dozen.

**CHEESE BALL**

*Carol Bacon*

- 1 (16 oz.) pkg. cream cheese
- 1 (8 oz.) can crushed pineapple (drained)
- 3 green onions with tops (chop)
- Chopped nuts

Mix cream cheese, drained pineapple, and chopped onions together. Form into ball. Coat with chopped nuts; refrigerate.

**CHEESE BALLS**

*Alice Carlson*

- 2 (8 oz.) pkgs. cream cheese
- 1 jar Old English cheese
- ¼ C. diced onion
- 1 jar pimento cheese
- 1 jar olive & pimento cheese
- 2 tsp. liverwurst

Mix together and roll into balls when cool. Roll balls in chopped nuts and parsley.

## CHEESE BALL

*Doreen Larson*

- |  |                            |
|--|----------------------------|
| 2 large pkgs. cream cheese             | 3 T. pickle relish         |
| 1 (8 oz.) pkg. shredded cheddar cheese | Worcestershire (few drops) |
| 1 pkg. Lipton onion soup mix           | 1 C. chopped walnuts       |

Let cream cheese soften at room temperature. Combine all ingredients except nuts. Form into ball and roll in chopped walnuts.

## CHEESE BALL

*Jo Markham*

- |                              |                             |
|------------------------------|-----------------------------|
| 4 C. shredded cheddar cheese | 1/2 tsp. onion salt         |
| 1 (8 oz.) pkg. cream cheese  | 1/2 tsp. celery salt        |
| 1/3 C. margarine             | 2 tsp. sherry wine          |
| 1 tsp. Worcestershire sauce  | 1/2 C. chopped ripe olives  |
| 1/2 tsp. garlic salt         | 1/2 C. chopped chipped beef |

In large bowl combine all ingredients except chipped beef. Roll into a ball and roll the ball in chopped beef to cover. Arrange on serving dish; serve with crackers.

## CHEESE BALL

*Dorene Buckingham*

- |   |                                  |
|---|----------------------------------|
| 2 (8 oz.) pkgs. cream cheese (softened) | 2 T. minced onions               |
| 1 C. crushed pineapple (drained)        | 1 T. seasoned salt               |
| 1 C. chopped pecans                     | 2 T. finely chopped green pepper |

Mix; chill. Form into ball and roll in additional chopped pecans.

## CHEESE BALL

*Eric Nelson  
Vivian Nelson*

- |   |                                  |
|---|----------------------------------|
| 2 (8 oz.) pkgs. cream cheese (softened) | 2 T. bacon bits                  |
| Seasoning salt (to taste)               | 2 T. chopped onion               |
|   | 2 T. crushed pineapple (drained) |

Roll in nut topping after forming into a ball.

**CHEESE BALLS**

*Charlene Morfud*

- 1 (8 oz.) pkg. cream cheese
- 1 (4 oz.) pkg. pressed beef (finely chopped)
- 2 finely chopped green onions (include some of tops)
- 1 C. chopped pecans

Mix together; form into ball. Roll in finely chopped pecans.

**CHEESE DOLLARS**

*Cindy Grundstad*

- 1/2 lb. grated sharp cheddar cheese
- 1/4 lb. butter
- 1 C. flour
- 1/2 tsp. salt
- Dash of cayenne pepper

Mix all ingredients together well. Roll into rolls about the size of a nickel (circumference). Refrigerate overnight. Heat oven to 350°. Slice rolls into 1/8-inch slices and place on ungreased cookie sheet. Bake about 10 minutes. Do not let them brown. Store in refrigerator.

**CHEESE DIP**

*Shirley Royals*

- 1 (8 oz.) pkg. cream cheese
- 1 Kraft cheddar cheese cold-pack
- 2 tsp. chopped bell pepper
- 2 tsp. chopped onion

Soften cream cheese. Add and mix all other ingredients. Use as a spread for crackers or as vegetable dip.

**CHEESE SPREAD**

*Ida Jo Johnson*

- 1 jar Old English cheese
- 1 large pkg. Philidelphia cream cheese
- 1 T. mayonnaise
- 2 T. chopped celery
- 1 T. chopped onion

Mix. Sprinkle parsley flakes over top.

## CHEESY BEAN DIP

Betty Hanson

- |   |                                |
|---|--------------------------------|
| 1 (15 oz.) can red kidney beans                 | 1/4 tsp. chili powder          |
| 1 (4 oz.) can chopped green chilies (undrained) | 1/8 tsp. ground cumin          |
| 1/2 C. salsa                                    | 1/4 C. shredded cheddar cheese |
|   | 1 T. chopped fresh cilantro    |

Rinse and drain kidney beans. Combine first 5 ingredients in blender. Cover and blend on medium speed until smooth. Place blended mixture in 2 qt. saucepan. Heat over low-medium heat, stirring frequently until hot. Place in serving bowl. Stir in cheese; sprinkle with cilantro. Serve with tortilla chips.

## CHEESY GARLIC BREAD

Courtney Weakland

- |                              |                     |
|------------------------------|---------------------|
| 10 ozs. Monterey Jack cheese | 1 1/2 C. mayonnaise |
| 5 ozs. Mozzarella cheese     | 1 loaf French bread |
| 5 ozs. cheddar cheese        | Paprika             |
| 1 1/2 T. garlic powder       |                     |

Shred cheeses. Mix with garlic powder and mayonnaise. Slice French bread down the middle. Frost generously with cheese mixture. Sprinkle with paprika. Bake 20 minutes at 350°. Put under broiler until bubbly. Slice and enjoy!

## CHEX MIX

Jana Clausen

- |                             |                                |
|-----------------------------|--------------------------------|
| 8 C. cereal (of choice)     | 1-2 Chex Mix seasoning packets |
| 1-2 sticks butter           | Lawry's seasoning salt (a lot) |
| 1/2 C. Worcestershire sauce |                                |

Bake at 250° for 1 hour; stir every 15 minutes. If you make large batch, I would recommend baking a little longer.

## CHILI CON QUESO

Mellisa Kramme

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 1 lb. pasteurized cheese spread   | 4 green onions                      |
| 1 (1 lb.) can chili without beans | 1 (4 oz.) can chopped green peppers |

Mix all ingredients in pot. Cover and cook on low 2-3 hours. Serve hot from pot. Use as dip for corn chips.

## CHILI DIP

Janelle Hilsabeck

- |                        |                      |
|------------------------|----------------------|
| 2 lbs. Velveeta cheese | 2 cans no-bean chili |
| 1-2 lbs. hamburger     | 2 tsp. tabasco sauce |

Fry hamburger and drain. Melt cheese in slow cooker (crock pot) on high. Mix in hamburger, no-bean chili, and tabasco sauce. Keep on low to medium in crock pot for serving. Serve with tortilla chips, or use as a topping for hot dogs. Serves 10-15 people.

## CHILI NUTS

Venita Jennings

- |                                  |  |
|----------------------------------|--|
| ¼ C. soft or melted butter       | 1 (1 5/8 oz.) pkg. chili seasoning mix |
| 1 (12 oz.) cans cocktail peanuts |  |

In slow cooking pot, pour butter over nuts. Sprinkle in dry chili mix. Toss together. Cover pot and heat on low for 2-2½ hours. Turn control to high. Remove top and cook on high for 10-15 minutes. Serve warm or cool in small nut dishes.

*In 1925, dancing was allowed at the Junior-Senior Reception (prom) "under chaperon restrictions", and until twelve o'clock. Dancing has been allowed every year since this date.*

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## CLAM DIP

Jan Johnson

- |                                     |                               |
|-------------------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese (soft)  | Garlic (to taste)             |
| 1 small can minced clams            | Parsley flakes                |
| 5 drops tabasco sauce               | 1-2 T. mayonnaise             |
| ¼ C. clam juice (from can of clams) | 1 loaf round sour-dough bread |

Mix dip ingredients. Hollow out round bread loaf; use pieces to dip. Put mixture in hollow bread. Wrap in 2 layers aluminum foil. Bake 2 hours at 300°. Serve with bread to dip inside. May want to double the dip ingredients, depending on size of round bread loaf.

## CLASSIC TOMATO SAUCE

Kathy Aldrich

- |   |                         |
|---|-------------------------|
| 2 garlic cloves (pressed)   | 1 tsp. sugar            |
| 1 T. olive oil  | ½ tsp. salt             |
| 1 (8 oz.) can tomato sauce  | 2 tsp. dried oregano    |
| 1 (6 oz.) can tomato paste  | ½ tsp. dried basil      |
| 1½ C. water   | 1/8 tsp. black pepper   |
| 1 C. peeled, diced fresh tomatoes<br>or 1 C. diced, canned tomatoes | 1/8 tsp. dried thyme    |
| 2 T. butter   | 1/8 tsp. celery salt    |
| 1 T. parmesan cheese  | 1/8 tsp. dried tarragon |

In large skillet, saute garlic in olive oil until golden. Add remaining ingredients. Mix well; bring to boil. Cover and simmer about 1 hour. Makes 3½ C. sauce.

## CONEY SAUCE

Alana Russell

- |                            |                            |
|----------------------------|----------------------------|
| 1 lb. ground beef          | 1/8 tsp. pepper            |
| 1 onion (chopped fine)     | 1 (8 oz.) can chili beans  |
| 2 tsp. chili powder        | 1 (8 oz.) can Pork & Beans |
| 1 (8 oz.) can tomato sauce | ½ tsp. salt                |
| 1 tsp. dry mustard         |                            |

Brown meat; drain. Add onion and cook until tender. Mix in remaining ingredients; simmer 30 minutes. Serve over hot dogs in buns.

## CREAMY TUNA GARDEN WEDGE

*Kenny Doughty*

### CRUST:

2 C. Bisquick 1/2 C. cold water

### FILLING:

1 (8 oz.) pkg. cream cheese 1/2 C. mayonnaise  
1 C. tuna

### TOPPINGS:

Fresh sliced vegetables (choice) Shredded cheddar cheese  
(finely shredded)

Mix crust ingredients; spread in 12-inch pizza pan. Bake 10 minutes at 450°. For Filling: Mix ingredients and spread over cooled crust. For Toppings: Place vegetables of choice: Fresh mushrooms, broccoli, cauliflower, radishes, cherry tomatoes, etc. on filling. Top with cheddar cheese and refrigerate 1 hour.

## DILL PICKLES

*Maxine Hoppus*

1 qt. dill pickles (drain, slice) 4 T. vinegar (white, not cider)  
2 C. sugar

Mix sugar in vinegar. Pour over pickles in clean quart jar. Seal and turn jar over 3-4 times to mix, until sugar is almost dissolved. Refrigerate and mix pickles by turning jar over every 2-3 days until all sugar is dissolved. Pickles are ready to eat.

## DILL SMILL

*Juli VanPelt*

1 med. cucumber 2 tsp. dill  
1 C. yogurt 1 T. vinegar  
1/2 tsp. mustard 1/2 tsp. soy sauce

Grate cucumber into bowl. Add other ingredients and mix well. Chill before serving.

## **DRIED BEEF DIP**

*Mary Kay Anderson*

- |                               |                              |
|-------------------------------|------------------------------|
| 2 (8 oz.) cartons sour cream  | 1/2 tsp. garlic salt         |
| 1 (8 oz.) pkg. cream cheese   | 1/2 C. green olives (diced)  |
| 1/2 tsp. Worcestershire sauce | 2 C. cheddar cheese          |
| Dash tabasco sauce            | 1 pkg. dried beef (shredded) |
| 1/2 tsp. onions               |                              |

Combine sour cream and cream cheese; mix until smooth. Add Worcestershire sauce, tabasco sauce, onions, garlic salt, and olives. Mix well. Add cheddar cheese and dried beef. Dip will be very thick. Chill and serve with crackers.

## **EASY CHEESE SPREAD**

*Jay Haberl*

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 1 (8 oz.) pkg. cream cheese         | 1 (8 oz.) carton sour cream |
| 1 (8 oz.) jar cheddar cheese spread | Garlic powder (sprinkle)    |

Combine all ingredients using hand mixer. Spread is better if left to set 2 or more hours before serving.

## **EGG NOODLES**

*Irma Sanders*

- |               |                           |
|---------------|---------------------------|
| 3 eggs        | 2 C. flour (more or less) |
| Pinch of salt |                           |

Beat eggs; add salt. Stir in enough flour to make noodle dough rather stiff. Roll out thin on floured surface. Let dry about 2 hours. Cut in strips. To prepare, cook about 20 minutes until tender; drain. Add to soups, casseroles, etc.

**EGG ROLLS***Peg Bielfelt*

2 lbs. ground pork  
Soy sauce (to taste)  
½ tsp. food flavor  
½ C. ground onion  
½ C. chopped peanuts (opt.)

½ C. shredded carrots (opt.)  
1 C. mushrooms (diced)  
Salt & pepper  
String (cellophane noodles)  
1 pkg. egg roll skins

Soak strings 15-20 minutes in hot water; drain and cut into small pieces with scissors. Set aside. Mix pork, soy sauce, food flavor, onion, peanuts, carrots, mushrooms, salt, and pepper; stirring together in order given. Place approximately 1 T. mixture on corner of egg roll skin. Wet opposite corner with water. Roll up and seal. Cook in hot fat. Either deep fat fry or use skillet, until brown. Noodles and food flavor can be found in most Hy-Vee or oriental stores.

**HAM CHEESE BALL***Nate Nerem*

2 pkgs. diced ham  
2 pkgs. Philadelphia cream cheese  
5-6 green onions (greens only)

3 T. Accent  
1 T. Worcestershire sauce

Chop ham small: 1 pkg. for outside and 1 pkg. for inside. Mix ham, onions, Worcestershire and Accent with cream cheese. Work into ball and cover outside with other package of ham.

**HOMEMADE NOODLES***Deb Larson*

4 eggs (beaten)  
4 C. flour

½ C. milk  
1¼ tsp. salt

Mix ingredients together. Roll out thin on floured surface. Let stand 20 minutes. I use a pizza cutter to cut into noodles instead of rolling dough up and cutting. Either way, noodles are like the frozen noodles. Let stand to dry for 2 hours. Cook in hot broth or whatever: chicken & noodles or beef & noodles.

## HOMEMADE GRANOLA CEREAL

*Pat Scoles*

- |                           |                      |
|---------------------------|----------------------|
| 1 (1 lb.) box oatmeal     | ¼ C. sunflower seeds |
| 1 (12 oz.) jar wheat germ | 1 T. cinnamon        |
| 1 (3 oz.) pkg. coconut    | 1 (12 oz.) jar honey |
| ¼ C. sesame seeds         | ⅓ C. salad oil       |
| ½ C. chopped nuts         | 1 T. vanilla         |

Preheat oven to 275°. Pour all dry ingredients in very large bowl; mix them up well. Combine honey, salad oil, and vanilla. Pour over dry ingredients; mix well. Pour ½ mixture into 1 cookie pan; pour other ½ mixture in another cookie pan. Bake about 45 minutes. Let granola cool 5-10 minutes; stir. Store in container with tight cover. Makes about 4 quarts. Good gift.

## HOMEMADE SALSA

*Nancy Platter*

- |  |                          |
|--|--------------------------|
| 4 C. chopped tomatoes<br>(peeled, cored)   | ¾ C. chopped onion       |
| 1-2 C. chopped jalapeno pepper<br>(seeded) | 1½ tsp. salt             |
| 1 C. red or green peppers                  | 2 cloves garlic (minced) |
|  | 1½ C. vinegar            |

Combine all ingredients in large pan. Bring to boil; reduce heat to simmer and cook 20 minutes. Fill half-pint jars, leaving 4-inch head space. Process 30 minutes in boiling water. For milder sauce, simply reduce amount of pepper.

## HOT CRAB SQUARES

*Gretchen Fadiga*

- |                      |                          |
|----------------------|--------------------------|
| 6 English muffins    | 1 can crabmeat           |
| ½ C. butter          | 1 jar Old English cheese |
| 1 tsp. garlic powder |                          |

Mix ingredients together; spread on muffin halves. Bake at 400° for 10 minutes. You may freeze after spreading and bake later.

**"HOT STUFF"***Pam Grundstad*

3 eggs (beaten)  
Jalapeno peppers (marinated)

$\frac{3}{4}$ -1 lb. Monterey Jack cheese

Mix eggs and cheese. Pour over cut up marinated jalapeno peppers which have been placed in buttered pie tin. Bake at 350° for  $\frac{1}{2}$  hour. Let cool. Cut into bite-size pieces.

**IONE'S TREAT***Ione Reid*

1 (8 oz.) pkg. cream cheese  
 $\frac{1}{2}$  C. mayonnaise  
 $\frac{1}{2}$  C. pecans

1 (5 $\frac{3}{4}$  oz.) jar sliced Spanish olives  
Thin toast or Melba toast

Let cream cheese stand at room temperature until soft. Mash with fork and add mayonnaise. Add chopped pecans. Chop up olives until you have olive juice with a dash of pepper. Add; stir well. This will be mushy. Put in pint jar and refrigerate for at least 24-48 hours. It will become thick. Serve on very thin toast or on Melba toast.

**LIME PICKLES***Vernie Bellon*

7 lbs. sliced cucumbers (approx.)  
2 C. lime  
2 qts. vinegar  
1 tsp. alum  
1 C. sugar

2 gal. water  
1 tsp. whole cloves  
2 tsp. pickling spices  
2 tsp. celery seed

Mix lime and water well; soak cucumbers for 24 hours. Drain and wash well in about 3 changes of water. Then soak in clear water 3 hours; drain. Combine vinegar, alum, sugar, cloves, pickling spices, and celery seed; pour over pickles and set stand overnight. Simmer 35 minutes; let stand again for several hours or overnight. Cook again for 10 minutes; put in jars and seal. Green food coloring may be added for color.

## **MEXICAN CHEESE**

*Natalie Myers*

- |  |                                      |
|--|--------------------------------------|
| 1 (16 oz.) can Hormel chili<br>(without beans) | 1 can salsa                          |
| 1 (8 oz.) pkg. shredded cheese                 | 1 (10¾ oz.) can nacho<br>cheese soup |

Mix all ingredients together. Heat on stove or in microwave. Quick and easy!  
Serve with tortilla chips.

## **MEXICAN PARTY SNACKS**

*Justin Hardinger*

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 1 pkg. refrigerator tortillas   | 1 can chopped black olives (drain) |
| 2 pkgs. cream cheese (softened) | Chopped green onion                |
| 1 can green chilies (drained)   |                                    |

Mix together and spread on tortillas. Roll tortillas and refrigerate. Cut like rolled cookie dough. Great dunked in salsa!

## **NACHO CHIP DIP**

*Gretchen Fadiga*

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 lb. Velveeta cheese              | 1 small can green chilies |
| 1 can Hormel chili (without beans) | (chopped)                 |

Melt cheese in bowl in microwave. Add chili and green chilies; stir together. Heat in microwave until cheese mixture is warm. Pour in small crock pot on low. Use with nacho chips.

## **NACHO DIP**

*Cody Neely*

- |                    |                            |
|--------------------|----------------------------|
| 2 lbs. ground beef | 1 can jalapeno bean dip    |
| 1 small pepper     | 2 lbs. Velveeta cheese     |
| 1 small onion      | 1 (8 oz.) can tomato sauce |

Saute and brown ground beef, pepper, and onion. Add bean dip, Velveeta, and tomato sauce. Keep warm in crock pot.

## OLIVE AND NUT SPREAD

*Alice Carlson*

- |                     |                             |
|---------------------|-----------------------------|
| 6 ozs. cream cheese | ½ C. mayonnaise             |
| ½ C. chopped pecans | 1 C. salad olives (chopped) |
| 2 T. olive juice    | Dash of pepper              |

Let cream cheese stand at room temperature until soft. Mash with fork and add mayonnaise. Add ½ of chopped pecans and olives in bowl with mayonnaise and cream cheese. Add olive juice and pepper. Put mixture in pint jar; refrigerate at least 24-48 hours. It will then become thick. You will have a pint of delicious spread.

## OPEN-FACED CRAB SANDWICH

*Kathy Aldrich*

- |                                 |                              |
|---------------------------------|------------------------------|
| 6 ozs. cooked crab meat (chop)  | 1 C. mayonnaise              |
| ¼ green pepper (finely chopped) | ¾ C. shredded cheddar cheese |
| 1 stalk celery (finely chopped) | 6 strips bacon               |
| 2 green onions (finely chopped) | (cooked crisp, crumbled)     |
|                                 | 6 sour dough English muffins |

In large bowl combine crab meat, green pepper, celery, onion, mayonnaise, cheese, and bacon; mix well. Place split muffins on cookie sheet; divide crab mixture equally on top of muffins. Broil 3 minutes. Be careful not to let them burn. You can substitute shrimp for crab. Serves 6.

## PEPPERONI PINWHEEL CRESCENTS

*(No name)*

- |                              |   |
|------------------------------|---|
| 1 (8 oz.) can crescent rolls | ½ C. shredded Mozzarella cheese                     |
| 1 (3½ oz.) pkg. pepperoni    | 1 C. prepared pizza or spaghetti sauce (if desired) |

Separate dough into 4 rectangles. Firmly press perforations to seal. Place 8 pepperoni slices on each rectangle. Sprinkle each rectangle with 2 T. cheese. Starting at short side, tightly roll up each rectangle; pinch to seal. Slice each roll into 4 equal slices. Pinch dough on one end of each slice to seal. Place sealed-side down on ungreased cookie sheet. Bake at 350° for 18-20 minutes. Serve with warm pizza or spaghetti sauce, if desired. Makes 16 pinwheels.

## PIZZA FONDUE

*Aaron Martin*

- |                                  |   |
|----------------------------------|---|
| 1 lb. ground beef                | 1 (4 oz.) pkg. shredded Mozzarella cheese |
| 1 env. spaghetti sauce mix       | 1 T. cornstarch                           |
| 1 (15 oz.) can tomato sauce      | ½ C. Chianti (or any red wine)            |
| 1 (10 oz.) pkg. shredded cheddar |   |

Brown ground beef. Add next 4 ingredients. Mix cornstarch and wine. Keep warm in fondue pot.

## POLISH MISTAKES

*Jan Eckstein*

- |                           |                           |
|---------------------------|---------------------------|
| 1 lb. hamburger           | Dash of garlic salt       |
| 1 lb. hot sausage         | 1 lb. Velveeta cheese     |
| 2 T. Worcestershire sauce | 1 pkg. cocktail rye bread |

Brown and drain meat. Add Worcestershire sauce, salt, and cheese. Cheese will melt better if cut into chunks. Spread mixture on bread. Bake at 350° for 10-15 minutes. Serve at once. This can be frozen and then baked. Baking time will need to be increased.

## SALSA

*Heather Bedingfield*

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 8 ozs. ripe plum tomatoes (diced) | 1 T. fresh lime juice          |
| 1 med. green bell pepper (diced)  | 1 small garlic clove (minced)  |
| ¼ C. diced red onion              | Salt & pepper (to taste)       |
| 1 T. chopped fresh cilantro       | 1 thinly sliced lime (garnish) |
| 1 T. olive oil                    |                                |

Combine first 7 ingredients in non-aluminum bowl. Season to taste with salt and freshly ground pepper.

**SALSA DIP**

*Sue Doran*

- 1 lb. Velveeta cheese (cubed)
- 1 (8 oz.) jar Pace picante sauce
- 2 T. chopped cilantro

Microwave Velveeta and picante sauce in 1½ quart microwave bowl on high for 5 minutes or until melted. Stir after 3 minutes. Stir in cilantro. Serve hot with tortilla chips. Makes 3 cups.

**SAUSAGE ROLLS**

*Deb Hoppus*

- 2 C. Bisquick
- 1 lb. sausage
- 1 lb. shredded cheddar cheese

Mix all 3 ingredients together in large mixing bowl. Roll and shape into balls. Bake at 350° for 20 minutes. Use cookie sheet to bake sausage balls on.

**SCRABBLE MIX**

*Shyla Zentner*

- 1 large box Wheat Chex
- 1 large box Rice Chex
- 1 large box Corn Chex
- 1 large box Cheerios
- 1 pkg. straight pretzels
- 1 pkg. curly pretzels
- 2 lbs. mixed nuts
- 1 lb. butter or oleo
- 2 T. Worcestershire sauce
- 2 T. garlic salt
- 1 tsp. regular salt

Mix cereals, pretzels, and nuts. Melt together butter, Worcestershire sauce, and salts. Pour over cereal mixture; stir well. Bake 2 hours at 250°. Stir occasionally. Large cake pans can be used for baking. Mix in large clean pastic bag or cold pack cooker to handle this large amount. Freezes very well. Cheese curls may also be added, if you like.

## SEASONED OYSTER CRACKERS

*Tori Stanton  
Lisa Keely  
Sherry Lamb*

- |  |                        |
|--|------------------------|
| 2 pkgs. oyster crackers                    | 1/2 tsp. garlic powder |
| 1 pkg. Hidden Valley ranch<br>(milk style) | 1/2 tsp. dill weed     |
| 1/2 tsp. lemon pepper                      | 1 C. oil               |

Mix all ingredients in small bowl, except oyster crackers. Pour oyster crackers into brown paper bag. Pour mixed ingredients over crackers in paper bag. Shake well; wait until not shiny to eat.

## SHRIMP DIP

*Sandy Fehr*

- |                                  |   |
|----------------------------------|---|
| 1 (8 oz.) pkg. cream cheese      | 1 (6 oz.) can tiny-headless shrimp      |
| 1 (8 oz.) pkg. Mozzarella cheese | 1 (4 oz.) jar shrimp &<br>seafood sauce |
| 1 pkg. snack crackers            |   |

Spread cream cheese evenly along bottom of dish. Place shrimp sauce in pan on top of cream cheese; spread evenly. Drain shrimp and sprinkle in pan. Sprinkle Mozzarella cheese on top; cover all spaces. Dip snack crackers into dip.

## SHRIMP MOUSSE

*Roberta Blanshaw*

- |                             |                              |
|-----------------------------|------------------------------|
| 2 (6 oz.) cans small shrimp | 1 C. mayonnaise              |
| 1 can tomato soup           | 1/2 C. finely chopped onion  |
| 1 (8 oz.) pkg. cream cheese | 1/2 C. finely chopped celery |
| 1 env. unflavored gelatin   |                              |

Follow directions on cans of shrimp. Dissolve cheese in soup, over heat, until melted. Dissolve gelatin in 1/2 C. cold water. Add soup and cheese mixture to gelatin. Refrigerate approximately 1 hour until partially jelled. Add all other ingredients and pour into Pam-sprayed mold. Unmold and serve with snack crackers.

**SPINACH DIP***Charli Engstrom*

- |   |                          |
|---|--------------------------|
| 2 small pkgs. chopped frozen spinach    | 1 C. shredded parmesan   |
| 1½ C. shredded Mozzarella               | ½ tsp. granulated garlic |
| 1 can small artichoke hearts (in water) | 1½ C. heavy cream        |
|   | 1/8 C. butter            |
|   | ¼ C. flour               |

Drain and pat dry chopped artichokes and spinach (as dry as possible). Mix together and put in 9 x 13-inch pan. Melt butter in saucepan. Add flour, then cream and garlic. Let thicken and add parmesan cheese. Remove from heat; pour over spinach and artichokes. Mix well; top with Mozzarella cheese. Bake at 350° until cheese is golden and bubbly. Serve hot with tortilla chips.

**SPINACH BALLS***Justin Hardinger*

- |  |                         |
|--|-------------------------|
| 2 pkgs. frozen chopped spinach (cooked, dry; can use broccoli) | ½ C. butter (melted)    |
| 6 beaten eggs  | ½ C. parmesan cheese    |
| 2 C. herb dressing (Pepperidge Farm)                           | 1 tsp. pepper           |
|  | 1 tsp. garlic salt      |
|  | 1 large onion (chopped) |
|  | 1 tsp. thyme            |

Mix ingredients together. Roll into balls; let chill half a day. Roll in cracker crumbs. Bake at 350° for 20-30 minutes.

**STUFFED MUSHROOMS***Aaron Martin*

- |                                |                         |
|--------------------------------|-------------------------|
| 1 lb. pork sausage             | 1 lb. mushrooms         |
| 1 (8 oz.) pkg. shredded cheese | 1 pkg. dried onion soup |

Brown sausage. Mix with cheese and onion soup. Fill mushrooms and bake at 350° for 20 minutes.

## STUFFED MUSHROOMS

Rod Paschke

8 ozs. mushrooms  
3 slices bacon (fried)  
1/3 C. green onion  
Salt & pepper

Stems  
1 T. flour  
2 T. cheddar cheese  
1/4 C. whipping cream

Microwave 1 minute on medium.

## TACO DIP

Peg Bielfelt

2 lbs. ground pork  
1 env. taco seasoning  
2 chopped tomatoes  
4 T. taco sauce (any kind)

4 T. green chilies  
Red pepper (as desired)  
2 lbs. Velveeta cheese (melted)  
Taco chips

Brown ground beef. Mix in envelope of taco seasoning. Add tomatoes, taco sauce, green chilies, and spices. Mix into melted cheese. Can be put in crock pot to melt.

## TACO DIP

Jessica James

1 (8 oz.) carton sour cream  
6 ozs. cream cheese  
Taco sauce (or salsa)  
1/2 pkg. dry taco seasoning

Cheese (colby or cheddar)  
Lettuce  
Tomatoes (opt.)

Mix sour cream and cream cheese with dry taco seasoning. Stir thoroughly. Spread mixture over pizza pan (or that size) evenly. Spread taco sauce or salsa over sour cream mixture. Add your choice of toppings: lettuce, cheese, tomatoes, black olives, etc. Ready to eat right away; refrigerate otherwise.

**TACO DIP***Marla Meyers***1ST LAYER:**

2 (10½ oz.) cans bean dip

**2ND LAYER:**

1 C. sour cream

1 pkg. taco seasoning mix

⅔ C. salad dressing

**3RD LAYER:**2 (4 oz.) cans chopped  
green chilies**4TH LAYER:**

2 C. shredded cheddar cheese

**5TH LAYER:**

2 C. sliced green onions

**6TH LAYER:**

2 C. chopped tomatoes

Mix 2nd layer ingredients together. Using glass 9 x 13-inch dish layer all 6 layers in order given. Chill several hours and serve with chips.

**TACO DIP***Mary Barrett*

1 large pkg. cream cheese

Dry taco mix (to taste)

¼ C. sour cream

1 jar taco sauce

Mix cream cheese, sour cream, and taco mix. Pat on a plate. Pour taco sauce over the top. Top with lettuce, cheddar cheese, black olives, tomatoes, etc.

## VEGETABLE DIP

B. Levien

- |                   |                 |
|-------------------|-----------------|
| 1 T. beaumonde    | 1 C. mayonnaise |
| 1 T. minced onion | 1 C. sour cream |
| 1 T. dill weed    |                 |

Blend all ingredients together. Keep chilled.

## VEGGIE DIP

Eric Nelson  
Vivian Nelson

- |                             |                           |
|-----------------------------|---------------------------|
| ¼ C. sour cream             | Dash of tabasco           |
| ½ C. mayonnaise             | ¼ tsp. lemon juice        |
| 1 T. A-1 sauce              | 2 heaping T. curry powder |
| 1 tsp. Worcestershire sauce |                           |

Combine and chill.

*Old Highway 30 used to have a train overpass just east of town. It was usually full of graffiti during football season. The west side had slogans like "Go Boone! Beat Ames!" The east side was, of course, the opposite.*

# Index

*My Favorite Recipes in this section are:*

RECIPE

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## WAYS TO USE LEFT-OVERS

If it's good food, don't throw it away. Little left-overs, or big ones, fit into many dishes. A switch in recipes here or a novel dessert there - and your left-overs are put to work in interesting ways. Egg yolks can substitute for whole eggs, for example. If bread is a bit dry, then it's just right for french toast. Other left-overs have a way of adding food value or a fresh new touch - such as fruit in muffins or vegetables in an omelet. Listed below are some of the dishes in which left-overs may be used.

**Cooked snap beans, lima beans, corn, peas, carrots,** in meat and vegetable pie, soup, stew, stuffed peppers, stuffed tomatoes, vegetables in cheese sauce.

**Cooked leafy vegetables, chopped,** in creamed vegetables, soup, meat loaf, meat patties, omelet, souffle.

**Cooked or canned fruit,** in fruit cup, fruit sauces, jellied fruit, quick breads, shortcake, upside-down cake, yeast breads.

**Cooked meats, poultry, fish,** in casserole dishes, hash, meat patties, meat pies, salads, sandwiches, stuffed vegetables.

**Cooked wheat, oat, or corn cereals,** in fried cereal, meat loaf or patties, sweet puddings.

**Cooked rice, noodles, macaroni, spaghetti,** in casseroles, meat or cheese loaf, timbales.

**Bread, slices for,** French toast, **dry crumbs in** brown betty, croquettes, fried chops, **soft crumbs in** meat loaf, stuffings.

**Cake or Cookies,** in brown betty, icebox cake, toasted, with sweet topping, for dessert.

**Egg yolks,** in cakes, cornstarch pudding, custard or sauce, pie filling, salad dressing, scrambled eggs.

**Egg whites,** in custard, fruit whip, meringue, souffles.

**Hard-cooked egg or yolk,** in casserole dishes, garnish, salads, sandwiches.

**Sour cream,** in cakes, cookies, dessert sauce, meat stews, pie filling, salad dressing, sauce for vegetables.

**Sour milk,** in cakes, cookies, quick breads.

**Cooked potatoes,** in croquettes, fried or creamed potatoes, meat-pie crust, potatoes in cheese sauce, stew or chowder.

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