

Sarah's Circle of Redeemed Encouragers' Cookbook



"Love one another with brotherly affection. Outdo one another in showing honor. Do not be slothful in zeal, be fervent in spirit, serve the Lord. Rejoice in hope, be patient in tribulation, be constant in prayer. Contribute to the needs of the saints and seek to show hospitality." Romans 12:10-13

2nd Edition
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- Beside recipe, indicates new recipe in this Edition



Riverbend

COMMUNITY CHURCH

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Appetizers



7 Layer Taco Dip

From the Kitchen of Linda Giovanni

Bake: 20-30 min.

Ingredients

1 lb. ground beef
2 cans of chili without beans
2 8 oz. packages of cream cheese
1 jar salsa
12 oz. grated sharp cheese

Directions

Pan fry ground beef, and drain off any grease.
Add 2 cans of chili to the meat and blend until warm.
Pour into an oblong baking dish.
Cut and place the cream cheese on top of the meat & chili mixture.
Pour the salsa on top of cream cheese.
Sprinkle grated sharp cheese on top of salsa.

Bake at 350° for 20-30 min. Layer with shredded lettuce, tomatoes cut small, and sliced black olives.

Serve with tortilla chips.

Artichoke-Crab Meat Dip

From the Kitchen of Carol Bader

Bake: 20 min.

Ingredients

2 cans of quartered artichoke (drained)

2 cans of crab meat (drained)

2 c. mayonnaise

2 c. parmesan cheese

Some garlic powder

Directions

Chop artichoke and mix with other ingredients. Scoop into a pyrex baking dish.

Bake at 350° uncovered for 20 min. or until you see it bubble around the edges. Shred some mozzarella cheese on top and broil until it appears to be toasted.

Serve with Stacy's Multigrain pita chips.

Broccoli-Cheese Squares

From the Kitchen of Pat Roberson

Bake: 30-35 min.

Ingredients

3 T. butter or margarine
2 (10 oz.) pkgs. frozen broccoli
3 eggs
1 c. all purpose flour
1 c. milk
1 t. salt
1 t. baking powder
1 lb. mild cheddar cheese, grated
2 T. finely chopped onion

Directions

Melt butter in 9" x 13" baking dish.

Steam broccoli until partially cooked (about 5 min.) Transfer to food processor or blender and chop finely using on/off turns. Beat eggs well in a large bowl. Add flour, milk, salt and baking powder and mix thoroughly. Stir in cheese, broccoli and onion.

Spoon into a prepared dish, spreading evenly.

Bake at 350° for 30-35 min. or until set. Let stand 5 min. before cutting into bite size pieces.

These appetizers freeze well.

7-Layer Dip

From the Kitchen of Bea Martin

- 1 can (16 oz.) refried beans
- 1 Tbsp. taco seasoning mix
- 1 cup sour cream
- 1 cup salsa
- 1 cup shredded lettuce
- 1 cup Mexican style shredded cheese
- 1/2 cup chopped green onions
- 2 Tbsp. sliced pitted ripe olives

Add, if desired:

- 1 cup chopped fresh tomatoes (Roma, or pear tomatoes, work best because of firmness)

Mix beans and taco seasoning mix. Spread onto bottom of 9" pie plate.

Layer remaining ingredients over bean mixture; cover. Refrigerate several hours until chilled.

Serve with tortilla chips. Makes 48 servings, about 2 Tbsp. each.

Spinach-Cheese Swirls

From the Kitchen of Unknown

Bake at 400° for 15 min.

Yield: 10

Ingredients

1 egg

1 T. water

$\frac{1}{2}$ c. shredded Muenster cheese

$\frac{1}{4}$ c. grated Parmesan cheese

1 green onion, chopped (about 2 T.)

1/8 t. garlic powder

All-purpose flour

$\frac{1}{2}$ of a 17.3 oz. pkg. of Pepperidge Farm Puff Pastry Sheets (1 sheet), thawed

1 pkg. (10 oz) frozen spinach, thawed and well drained

Heat oven to 400°. Beat the egg and water in a small bowl with a fork. Stir in the Muenster cheese, Parmesan cheese, onion and garlic powder in a medium bowl.

Sprinkle flour on work surface. Unfold the pastry sheet on the work surface and brush with the egg mixture. Top with the cheese mixture and spinach. Starting at a short side, roll up like a jelly roll. Cut into about 20 $\frac{1}{2}$ " slices. Place the slices, cut-side down, onto 2 baking sheets. Brush the slices with the egg mixture.

Bake for 15 minutes or until pastries are golden brown. Remove from baking sheets and let cool on cooling rack for 10 minutes.

Sausage Pinwheels

From the Kitchen of Pat Massebeau

Bake at 425° for 10-12 minutes

2 1/2 cups biscuit mix

2/3 cups water

1 pound raw sausage (I used mild, but you can also hot)

Make dough with biscuit mix and water. Roll 1/2 inch thick, about 7 by 12 inches. Spread raw sausage over the entire dough. Roll into long "jelly roll," cut into 1/2 inch rounds.

Bake on cookie sheet at 425° for about 10 to 12 minutes.

You can serve these with mustard of apple jelly also.

Cheeseball

From the Kitchen of Marie Cortese

Yield: This makes a very small ball

1 jar Kraft Old English cheddar cheese (these are small glass jars approx. 4 oz.)

1 jar Kraft Roka Blue cheese

1 3 oz. package of cream cheese

Let soften and mix together. Roll in ball (flatten one side on plate)

2nd 3oz. package cream cheese (softened) to ice cheese ball.

You can then freeze. Just before serving, roll in crushed walnuts, parsley or paprika.

Marinated Mozzarella

From the Kitchen of Pat Massebeau

3 (8 oz.) Blocks mozzarella cheese
1 tsp. garlic powder
1 (8.5 oz.) jar sun-dried tomatoes, drained and halved
1 tsp. onion powder
 $\frac{1}{2}$ cup olive oil
 $\frac{1}{2}$ tsp. dried oregano
3 Tbsp. finely chopped fresh parsley
 $\frac{1}{2}$ tsp. Italian seasoning
 $\frac{1}{4}$ tsp. salt and pepper
Fresh Rosemary stems

Cut blocks of cheese into 1-inch cubes. Arrange cheese cubes and tomato halves in an 8-inch square baking dish. Whisk together $\frac{1}{2}$ cup olive oil, chopped parsley, and next 6 ingredients; pour evenly over cheese cubes. Cover and chill at least 8 hours or up to 24 hours. Place on serving platter and sear tomato halves and cheese cubes with short rosemary stems.

Pretty to use at Christmas time as an appetizer.

Disappearing Pickles

From the Kitchen of Lynn Connally

12 pickling cucumbers
4 large onions
4 cup sugar
4 cup apple cider vinegar
 $\frac{1}{2}$ cup salt
 $1 \frac{1}{4}$ tsp. turmeric
 $1 \frac{1}{4}$ tsp. celery salt
 $1 \frac{1}{4}$ tsp. mustard seed

Slice cucumbers and onions in $\frac{1}{4}$ " slices.

Layer cucumbers and onions in 1 gallon jar.

Combine sugar, cider vinegar, salt, turmeric, celery salt and mustard seed.

Pour over cucumbers and onions.

Refrigerate and enjoy after 1 week.

Yield - 1 gallon

Copycat Maggiano's Mussels with Cannellini Beans

From the Kitchen of Lynn Connally

1/2 cup butter
1/2 medium onion, diced
6 to 7 garlic cloves, minced
4 shallots, minced
1/2 cup flour
1/4 cup white wine
5-1/2 to 6 cups low-sodium chicken stock
1/4 cup fresh basil, chopped
1/4 cup fresh parsley, chopped
Kosher salt and white pepper
3-1/2 to 4 dozen mussels
1 (16-ounce) can cannellini beans, rinsed
3 tablespoons Lemon butter (See recipe)
1/3 cup sundried tomatoes (not oil-packed), julienned

Melt butter in a large skillet over medium heat. Add onion, garlic and shallots and cook until the onions and shallots are sweated out, about 4 minutes. Sprinkle with flour and cook until butter is slightly tan. Do not brown. Add white wine, scraping up bits on bottom of pan and gently boil for about 1 minute. Slowly add chicken stock, stirring and adding more stock until mixture is only slightly thick. It will continue to thicken as it cooks. Add basil, parsley, salt and pepper. Cook for about 10 minutes to marry flavors. Stir well.

Rinse mussels and add them to the sauce. Lower heat to medium, cover pan and steam until mussels are opened. If any do not open, discard them. Remove lid, add cannellini beans, Lemon butter and sundried tomatoes. Raise heat slightly, mix and sauté until all ingredients are hot.

Serve in one large dish, allowing guests to take their own portions. Serve with chunks of ciabatta bread for dipping.

Cheddar-Jelly Thumbprints

From the Kitchen of Pat Massebeau

Yield: 42 appetizers

6 oz. white cheddar cheese or extra sharp cheddar cheese,
shredded

$\frac{1}{2}$ c. finely shredded Parmesan cheese

$\frac{1}{2}$ c. butter, softened

1 egg yolk

$\frac{1}{4}$ t. black pepper

1 c. all-purpose flour

1 egg white

1 T. water

1 $\frac{1}{4}$ c. finely chopped pecans

$\frac{1}{2}$ c. green or red hot pepper jelly

Preheat oven to 350°. Line 2 cookie sheets with parchment paper, set aside. Beat butter with electric mixer for 30 seconds, beat in cheeses until well combined. Beat in egg yolk and pepper until combined. Add flour, beat until soft dough forms.

In a small bowl combine egg white and water. Place pecans in a shallow dish. Shape dough into $\frac{3}{4}$ inch balls. Roll balls in egg white mixture, then in pecans. Place 1 inch apart on cookie sheets. Press your thumb into center of each ball, reshaping as necessary. Bake about 15 minutes or until edges are firm and lightly golden. Press puffed centers down using the rounded side of a teaspoon.

Just before serving, place a small amount of jelly in the center of each thumbprint.

May be stored unfilled in refrigerator up to 3 days or in the freezer for up to 3 months.

Jalapeno Popper Cups

From the Kitchen of Bunny Lazar

Bake at 375° for 18-22 minutes

Yield: 20 appetizers

1 can (12 oz.) Pillsbury Golden layers buttermilk biscuits
1 can (4.5 oz) Old El Paso chopped green chilies, drained
 $\frac{1}{2}$ c. shredded Cheddar cheese (2 oz.)
 $\frac{1}{3}$ c. mayonnaise or salad dressing
2 T cooked real bacon pieces (from 3-4.3 oz. jar or pkg.)
1 t. dried minced onion
20 Old El Paso pickled jalapeno slices (from 12 oz. jar),
drained.

Heat oven to 375°. Separate each biscuit into 2 rounds.
Press 1 round in bottom and up side of each of 20
ungreased mini muffin cups.

In small bowl, mix remaining ingredients except Jalapeno
slices. Spoon heaping 1 t. mixture into each cup, top each
with 1 jalapeno slice.

Bake 13 to 19 minutes or until edges are golden brown.
Remove from pan to serving platter, let stand 5 minutes.

Serve warm.

Texas Caviar

From the Kitchen of Betty McMillion

1 Can Black Eyed Peas, rinsed and drained (I use 2 cans for us)

$\frac{3}{4}$ c. chopped red or orange pepper

$\frac{3}{4}$ c. chopped green pepper

3 green onions, chopped

$\frac{1}{2}$ c. tomatoes, chopped or 10 grape tomatoes, cut in half

1 medium onion, chopped

1 small can chopped green chiles

1 small can sliced olives

1 t. ground cumin (optional)

$\frac{1}{4}$ c. minced parsley

1 minced clove of garlic (optional)

1 (8oz) bottle of Italian dressing

Combine all ingredients, refrigerate till serving. Serve with Tortilla Chips.

PS: I serve as a salad and everyone loves it. Great for Potluck dinners.

Maggiano's Mussels with Cannellini Beans

From the Kitchen of Lynn Connally

Yield: 6 servings

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ medium onion, diced
6 to 7 garlic cloves, minced
4 shallots, minced
 $\frac{1}{2}$ cup flour
 $\frac{1}{4}$ cup white wine
5- $\frac{1}{2}$ to 6 cups low-sodium chicken stock
 $\frac{1}{4}$ cup fresh basil, chopped
 $\frac{1}{4}$ cup fresh parsley, chopped
Kosher salt and white pepper
3 $\frac{1}{2}$ to 4 dozen mussels
1 (16-ounce) can cannellini beans, rinsed
3 tablespoons Lemon butter (See recipe)
 $\frac{1}{3}$ cup sundried tomatoes (not oil-packed), julienned

Lemon Butter:

$\frac{1}{2}$ c butter softened
Juice of 1 lg lemon
Lemon zest of 1 lemon

Melt butter in a large skillet over medium heat. Add onion, garlic and shallots and cook until the onions and shallots are sweated out, about 4 minutes. Sprinkle with flour and cook until butter is slightly tan. Do not brown. Add white wine, scraping up bits on bottom of pan and gently boil for about 1 minute. Slowly add chicken stock, stirring and adding more stock until mixture is only slightly thick. It will continue to thicken as it cooks. Add basil, parsley, salt and pepper. Cook for about 10 minutes to marry flavors. Stir well.

Rinse mussels and add them to the sauce. Lower heat to medium, cover pan and steam until mussels are opened. If any do not open, discard them. Remove lid, add cannellini beans, Lemon butter and sundried tomatoes. Raise heat slightly, mix and saute until all ingredients are hot.

Serve in one large dish, allowing guests to take their own portions. Serve with chunks of ciabatta bread for dipping.

Longhorn Caviar

From the Kitchen of Betty McMillion

- 1 $\frac{1}{2}$ c. chopped, seeded tomato
- 1/3 c. chopped green onion
- 2 T. canned, chopped green chiles
- 2 T. white wine vinegar
- 1 T. minced, seeded jalapeno pepper
- 1 T. chopped fresh cilantro
- 1 t. olive oil
- $\frac{1}{2}$ t. salt
- $\frac{1}{2}$ t. ground cumin
- 1/8 t. pepper
- 1 clove garlic, minced
- 1 (15.8 oz) can black eyed peas, rinsed and drained

Combine all ingredients in bowl.

Cover, chill, serve with baked tortilla chips.

Beverages



Watermelon Sodas *

From the Kitchen of Mikki Perricelli

Ingredients

3 c. seeded watermelon chunks

2 cans lemon-lime soda or lemon-lime sparkling water

$\frac{1}{4}$ c. light corn syrup

Coarse green decorating sugar

Place watermelon in blender and puree until smooth. Add a splash of soda if the watermelon won't smush up well.

Pour the corn syrup onto a small plate and green sugar onto another plate. Dip the rims of 4 glasses into the syrup, then into the sugar, so that green sugar sticks all over the rim.

Pour the watermelon into each glass, fill them up $\frac{1}{2}$ or $\frac{3}{4}$ or the way, and then fill up to the top with lemon-lime soda. Add a straw and serve.

Spiced Tea

From the Kitchen of Linda Giovanni

Ingredients

1 jar Tang
1 pkg. dry lemonade mix
2 c. sugar
1 t. powdered cloves
2 t. cinnamon
1/2 cup instant tea

Directions

Stir together and store in a container.

For use: 2 heaping tsp. to 1 cup hot water.

For iced: 2 Tablespoons to 1 cup cold water.

Swiss Mocha Coffee

From the Kitchen of Linda Giovanni

Ingredients

2 parts Nestles Quick
2 parts Luzianne Coffee
5 parts Coffeemate

Directions

Stir together and store in a jar.

For use: 2 heaping tsp. to 1 cup hot water. Top with a dollop of cool whip or whipped cream.

Fruit Punch

From the Kitchen of Ruth Gotts (Kathy Pletcher's Mother)

Serves: 50

Ingredients

1 pint grated pineapple
4 cups boiling water
2 cups cran-raspberry juice
6 oranges, juiced/grated
2 quarts ginger ale
2 pounds sugar
2 cups not tea
9 lemons, juiced/grated (or you can use instant)
5 quarts ice water

Cook sugar and boiling water for 10 minutes. Add pineapple, cook 5 minutes more.

Strain, cool, and add fruit juices. At serving time add ice water. Place large block of ice in punch bowl. Add ginger ale just before serving.

Kathy's quick and easy version, but Mom's is so good.

Freeze cranberry juice (can be cranberry pomegranate etc.) in containers to use as ice floats)

1 bottle cranberry juice
1 can pineapple juice
1 bottle 7-Up or Ginger ale

Mix and put frozen cranberry juice in to keep cold. As it floats it doesn't water down but adds flavor to mixture.

Punch

From the Kitchen of Marie Cortese

Serves: 80 to 100 small servings

Ingredients

Mix to dissolve 1 cup lemonade mix (lemonade powder like Countrytime, etc.) in 2 cups warm water

Then add 2 more cups Water

2 large cans cranberry juice (46 oz.)

2 large cans pineapple juice

1 large can grapefruit juice

Fill punch bowl with ice

Then add one or two 2 liter bottles of gingerale

Green Punch

From the Kitchen of Linda Giovanni

Ingredients

- 2 (3 oz.) pkgs. Lime jello
- 1 (46 oz.) can pineapple juice
- 2 (12oz.) cans of concentrated orange juice, thawed
- 2 c. sugar
- 4 $\frac{1}{2}$ c. water
- 1 (2 liter) bottle ginger ale

Directions

Dissolve jello in 1 qt. boiling water and then allowed to cool)

Pour into a large punch bowl. Add pineapple juice, orange juice, sugar, water. Stir.

Just before serving, add ginger ale and ice cubes.

Breads/Biscuits



Chicken and Broccoli Bread *

From the Kitchen of Mikki Perricelli

Bake at 375° for 20 minutes or until browned

Ingredients

2 c. cooked chicken	1 c. broccoli, chopped
$\frac{1}{2}$ c. red bell pepper	1 c. shredded sharp cheddar cheese
1 garlic clove, pressed	$\frac{1}{2}$ c. mayonnaise
$\frac{1}{4}$ t. salt	2 pkgs (8 oz) refrig. crescent rolls
1 egg white, lightly beaten	2 T. slivered almonds
2 tps all purpose dill mix or 1 t. dried dill weed	

Preheat oven to 375°

Chop chicken and broccoli; add pepper, garlic, mayonnaise, dill salt and mix well. Unroll 1 pkg. crescent dough, DO NOT separate, arrange longest sides of dough across width of 12"x15" rectangular baking stone.

Repeat with remaining dough and roll dough to end of baking stone. Cut dough into strips 1-1/2 in. apart and 3 in. deep. Spread filling evenly on middle of dough.

To braid lift (cut) strips of dough across mixing to meet center, twisting each strip one turn, continue alternating strips to form a braid. Tuck ends to form a rim at each end of braid.

Brush eggs whites over dough. Bake until brown.

Cheddar Bay Biscuits (like Red Lobster)

From the Kitchen of Margarite Hunsinger

Bake at 450° for 8-10 min.

Yield: 8

Ingredients

2 c. buttermilk baking mix

2/3 c. milk- low fat is okay

1/2 c. shredded sharp cheddar cheese - low fat is okay

1/4 c. butter, melted

1/2 t. garlic powder or granulated garlic

parsley flakes as needed, about 1/2 t.

Directions

Combine baking mix, milk, and cheddar and beat with a wooden spoon for about 30 seconds.

Spoon onto a lightly greased cookie sheet. A teaspoon full makes small biscuits.

Bake at 450° for 8-10 minutes.

Combine butter and garlic powder and pour over hot biscuits; sprinkle with parsley.

Garlic Cheese Biscuits

From the Kitchen of Bunny Lazar

Bake at 400° for 10 minutes

Ingredients

1 $\frac{1}{4}$ c. biscuit mix

$\frac{1}{2}$ c. grated sharp Cheddar Cheese

$\frac{1}{2}$ c. water

Garlic Butter:

$\frac{1}{2}$ stick unsalted butter, melted

$\frac{1}{4}$ t. garlic powder

$\frac{1}{4}$ t. salt

$\frac{1}{8}$ t. dried parsley flakes

Preheat oven to 400°. Line a baking sheet with parchment paper. Combine the biscuit mix and cheese in a small bowl. Add the water and stir just until combined. The dough will be slightly moist. Drop the dough by the tablespoonsful onto the prepared baking sheet.

Bake about 10 min. until the biscuits are firm and beginning to brown. While the biscuits are baking, make the garlic butter. In a small bowl, combine the ingredients and mix well. As soon as the biscuits are removed from the oven, brush them with the garlic butter using a pastry brush.

Basic Buttermilk Biscuits

From the Kitchen of Unknown

Bake at 450° for 15-20 minutes

Yield: 12 to 16 biscuits

Ingredients

2 c. all-purpose or whole-wheat pastry flour

2 t. baking powder

$\frac{1}{2}$ t. baking soda

$\frac{1}{2}$ t. salt

6 T. butter

1 c. buttermilk

Preheat oven to 450°. If you have a baking stone, heat the oven for an extra 10 minutes. Otherwise, lightly grease a sheet pan and set it aside.

Combine the dry ingredients in a bowl and cut in the butter with your fingers or two knives until the mixture looks like coarse meal. Pour in the buttermilk and stir it with a fork until the dry ingredients are evenly moistened. Lightly flour the counter, turn out the dough, and pat it into a circle about $\frac{3}{4}$ inch thick. Cut into round or another shape. Reassemble the scraps and cut them out as well.

Bake the biscuits directly on the hot baking stone or on the sheet pan until light brown, 15-20 minutes.

Pineapple Spoon Bread

From the Kitchen of Bea Martin

Bake at 350° for 30 min.

Ingredients

4 eggs

1 c. sugar

1 stick butter or margarine

1 20-oz. can crushed pineapple

8 slices of bread

Directions

Soften butter. Cut bread into $\frac{1}{2}$ inch squares. Blend eggs and sugar in mixer. Add butter. Mix in bread and pineapple.

Bake at 350° for 30 minutes.

Strawberry Bread

From the Kitchen of Pat Massebeau

Bake at 350° for one hour

Yield: 2 loaves

2 packages (10 oz. each) frozen strawberries, thawed

4 eggs

1 $\frac{1}{4}$ cups salad oil

3 cups all-purpose flour

2 cups sugar

3 teaspoons cinnamon

1 teaspoon baking soda

1 teaspoon salt

1 cups chopped pecans

Preheat oven to 350. Grease and flour two (2) 9x5 inch loaf pans, set aside. In medium bowl stir thawed strawberries, eggs and oil. In large bowl combine flour, sugar, cinnamon, baking soda, salt and nuts. Add strawberry mixture to dry ingredients and stir just until blended. Pour into pans. Bake 1 hour or until toothpick inserted in center comes out clean. Makes two loaves.

Amish Cinnamon Bread

From the Kitchen of Unknown

Preparation Tips:

1. Do NOT use metal spoon, or bowl for mixing and baking.
2. Do NOT refrigerate.
3. If air gets in the bag, let it out.
4. It is normal for the batter to thicken, bubble and ferment.

Day 1

You receive the fermented bag in a one-gallon zip lock bag.
Do NOTHING but lay the bag FLAT on a counter top or table.

Days 2, 3, 4 and 5

Each day squeeze the bag several times.

Day 6

Add 1 c. of flour, 1 c. sugar and 1 c. of milk. Squeeze the bag several times.

Days 7, 8 and 9

Each day squeeze the bag several times.

Day 10

Combine the batter with 1 c. milk, 1 c. flour, 1 c. sugar in a big plastic or glass bowl.
Mix with wooden or plastic spoon.

Make 4 individual starter bags by pouring 1 c. of batter into each one-gallon zip lock bag. Give 3 starter bags and these instructions to family or friends.
Keep 1 bag for yourself.

To the remaining batter add:

1 c. Canola Oil	1 t. vanilla
1 c. sugar	1 $\frac{1}{2}$ t. baking powder
2 c. flour	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ t. baking soda
3 large eggs	2 t. cinnamon
1 large box instant vanilla pudding	

In a separate bowl, mix 1 t. cinnamon and 3 T. sugar. Sprinkle into 2 well greased pans before pouring batter into the pans. Bake at 325° for 1 hour or until done. Test with a toothpick. If you wish, you can add $\frac{1}{2}$ to 1 c. of raisins, nuts, chocolate chips or anything else you desire.

Best Ever Banana Bread

From the Kitchen of Bunny Lazar

Bake at 350° for 50 minutes

Ingredients

$\frac{1}{2}$ c. butter
1 $\frac{1}{2}$ c. sugar
3 eggs
1 $\frac{1}{2}$ c. sour cream
2 t. soda
1 t. vanilla
2-3 bananas, mashed
 $\frac{1}{2}$ t. salt
2 $\frac{1}{2}$ c. flour

Cream together butter, sugar and eggs. Mix sour cream and soda together in separate bowl and let stand until foamy.

Add the remaining ingredients to the above mixture and mix well.

Place into 2 greased and floured 9 x 5 inch bread pans and bake for 50 minutes or until inserted toothpick comes out clean.

Cranberry Bread

From the Kitchen of *Gerry Gershaw*

Bake at 350° for 55 minutes

Yield: 1 loaf

2 c. flour

1 c. sugar

1 $\frac{1}{2}$ t. baking powder

1 t. salt

$\frac{1}{2}$ t. baking soda

$\frac{3}{4}$ c. orange juice

1 T. grated orange peel

2 T. oil (canola)

1 beaten egg

2 c. cranberries, do not chop

1 c. chopped nuts

Preheat oven and greased loaf pan.

Mix together flour, sugar, baking powder, salt and baking soda. Stir in orange juice, orange peel, oil and egg. Mix. Stir in cranberries and nuts.

Put in greased loaf pan. Bake 55 minutes or until toothpick comes out clean. Place on rack to cool.

Grandmother's Cranberry Bread

From the Kitchen of Unknown
Recipes from stories by Wende Devlin

Bake at 350° for 1 hour and 10 minutes

Ingredients

2 c. sifted all-purpose flour
1 c. sugar
1 $\frac{1}{2}$ t. baking powder
1 t. salt
 $\frac{1}{2}$ t. baking soda
 $\frac{1}{4}$ c. butter or margarine
1 egg, beaten
1 t. grated orange peel
 $\frac{3}{4}$ c. orange juice
1 $\frac{1}{2}$ c. light raisins
1 $\frac{1}{2}$ c. fresh or frozen cranberries, chopped

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice all at once. Stir just until mixture is evenly moist. Fold in raisins and cranberries.

Spoon into a greased 9 x 5 x 3 loaf pan and bake at 350° for 1 hour and 10 minutes, or until a toothpick inserted in the center comes out clean.

Remove from pan and cool on a wire rack.

Jalapeno Cornbread

From the Kitchen of Marie Cortese

Bake at 375° for 30 minutes

Yield: 10 servings

Ingredients

- 1 $\frac{1}{2}$ c. yellow cornmeal
- 3 t. baking powder
- $\frac{1}{2}$ t. salt
- 1 c. grated longhorn cheese
- 1 c. chopped onions
- 5 large jalapenos, finely chopped
- 3 eggs, slightly beaten
- $\frac{1}{2}$ c. vegetable oil
- 1 c. sour cream
- 1 can (8.5 oz.) cream style corn

Mix together corn meal, baking powder & salt. Stir in cheese, onions & jalapenos.

Add eggs, oil, sour cream & corn, mix well.

Grease a 9" x 13" pan and spread batter in it and bake.

Irish Soda Bread

From the Kitchen of Alice Cunnane

Bake at 350° for 40-45 minutes

Yield: 12 small loaves

3 cups unsifted flour	1 $\frac{1}{2}$ cup raisins
1 T. baking powder	$\frac{1}{2}$ T. caraway seeds
1 tsp. baking soda	4 T. butter, melted
1 tsp. salt	2 eggs, beaten
$\frac{2}{3}$ cup sugar	1 $\frac{1}{4}$ cup buttermilk

Sift all dry ingredients, plus sugar, in a large bowl. Add raisins and caraway seed to the dry ingredients.

Blend melted butter with beaten eggs and buttermilk. With a wooden spoon, mix wet ingredients into dry ingredients until well moistened. Do not over mix.

Put batter into a greased and floured large round cast iron pan. Bake in a pre-heated 350 degree oven about 40-45 minutes. Cool 5 minutes. Remove and cool completely. Flour top of bread lightly.

We make this every March for our St. Patrick's Day party. Joe makes about 25 small loaves when he doubles the recipe.

Monkey Bread *

From the Kitchen of Nancy Fisher

Bake at 350° for 35-40 minutes

- 3 (12oz.) packages of refrigerated biscuit dough
- 1 cup white sugar
- 2 tsp. cinnamon
- $\frac{1}{2}$ to 1 cup butter
- 1 cup packed brown sugar
- $\frac{1}{2}$ cup chopped walnuts or pecans or raisins (optional)

Preheat oven to 350 and grease 9 or 10 inch bundt pan.

Mix white sugar and cinnamon in plastic bag. Cut biscuits into quarters. Shake 8 quarter pieces in the bag at a time. Arrange pieces in the pan. If using walnuts, pecans or raisins, arrange them in and among the piece as you go.

In a small saucepan, melt $\frac{1}{2}$ cup butter with the brown sugar over medium heat. Boil one minute and pour over biscuit pieces.

In the same saucepan, melt another $\frac{1}{4}$ to $\frac{1}{2}$ cup butter. Stir in what is left of the sugar/cinnamon mixture and pour over the biscuit pieces.

Bake for 30-40 minutes, let cool 10 minutes and pour onto a plate.

Easy Sticky Buns *

From the Kitchen of Sue Anne Dolin

Bake at 400° for 30 minutes

Yield: 12

12 tbsp. (1-1/2 sticks) unsalted butter, at room temperature

1/3 cup light brown sugar, lightly packed

1/2 cup pecans, chopped in very large pieces

1 pkg. (17.3 ounces/2 sheets) frozen puff pastry, defrosted for the filling

2 tbsp. unsalted butter, melted and cooked

2/3 cup light brown sugar, lightly packed

3 tsp. ground cinnamon

1 cup raisins

Place a 12 cup standard muffin tin on a sheet pan lined with parchment paper.

In the bowl of an electric mixer fitted with the paddle attachment, combine the 12 tbsp. butter and 1/3 cup brown sugar. Place 1 round tbsp. of the mixture in each of the 12 muffin cups. Distribute the pecans evenly among the 12 muffin cups on top of the butter and sugar mixture.

Lightly flour a wooden board or stone surface. Unfold one sheet of puff pastry with the folds going left to right. Brush the whole sheet with half of the melted butter. Leaving a 1 inch border on the puff pastry, sprinkle each sheet with 1/3 cup of the brown sugar, 1-1/2 tsp. of the cinnamon, and 1/2 cup of the raisins. Starting with the end nearest you, roll the pastry up snugly like a jelly roll around the filling, finishing the roll with the seam side down.

Trim the ends of the roll about 1/2 inch and discard. Slice the roll in 6 equal pieces, each about 1-1/2 inches wide. Place each piece, spiral side up, in 6 of the muffin cups. Repeat with the second sheet of puff pastry to make 12 sticky buns.

Bake for 30 minutes, until the sticky buns are golden to dark brown on top and firm to the touch.

Allow to cool 5 minutes only, invert the buns onto the parchment paper (ease the filling and pecans out onto the buns with a spoon), and cool completely.

Cakes



Chess Cake *

From the Kitchen of Bea Martin

Bake @ 350° for 35 minutes

Ingredients

1 cake mix - any flavor (I use yellow)

$\frac{1}{2}$ c. margarine or butter

1 egg

Mix together and press into a 9 x 13" pan to make a crust. Then mix

8 oz. cream cheese

2 eggs

1 lb. box confectioner's sugar

Beat until creamy. Then add

1 cup nuts (optional)

Pour over crust and bake at 350° for 35 minutes. It will not look done, but it is, and will be dry if you bake it longer.

Best Ever Apple Cake *

From the Kitchen of Mary Ann Bianchi

Bake @ 350° for 1 hour 20 minutes

Ingredients

$\frac{3}{4}$ cup chopped pecans	4 large eggs
3 cups all purpose flour	$\frac{1}{2}$ cup veg. oil
2 cups sugar	$\frac{1}{2}$ cup unsalted butter melted
2 tsp. cinnamon	$\frac{1}{4}$ cup orange juice
1 T. baking powder	2 tsp. vanilla extract
1 tsp. salt	
4 large baking apples, cored, peeled, sliced	

Heat oven to 350°. Spray a 10-inch removable bottom tube pan with non-stick spray. Sprinkle pecans evenly on the bottom of the pan.

In a large bowl, mix 2 T. flour, $\frac{1}{4}$ cup sugar, and cinnamon. Add apples and toss to combine.

In another bowl, mix remaining flour, remaining sugar, baking powder and salt. Add eggs, oil, butter, orange juice and vanilla. Beat until the butter is smooth.

Pour $\frac{1}{2}$ of the batter, about 2 cups, into the prepared pan. Top with $\frac{1}{2}$ of the apple mixture. Spoon remaining batter over apples placing them $\frac{1}{4}$ inch from the tube and border of the cake.

Bake 1 hour 20 min. or until a toothpick inserted in center of cake comes out clean. Let cake cook in pan on wire rack for 30 min. Run a paring knife around the sides and center of cake and remove cake onto another rack to cool.

Pistachio Cake *

From the Kitchen of Mikki Perricelli

Bake @ 350° for 40 minutes

Ingredients

1 pkg. yellow cake mix
½ c. oil (vegetable)
1 c. chopped walnuts
4 eggs
1 c. club soda
1 box instant pistachio pudding

Blend all ingredients together. Pour into a greased and floured tube pan. Bake at 350° for 40 minutes.

Frosting

1 Box pistachio pudding
1 pint heavy whipping cream

Mix pudding and whipping cream together, beat well but do not overbeat. Keep checking until nice and smooth.

Frost cake and garnish with nuts.

Caramel Apple Cheesecake *

From the Kitchen of Mikke Perricelli (courtesy of Paula Deen)

Bake @ 350° for 30-35 minutes

Ingredients

- 1 (21 oz.) canned sliced apple filling
- 1 (9 inch) graham cracker crust
- 2 (8 oz.) pkgs. Cream Cheese, at room temperature
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ t. vanilla
- 2 eggs
- $\frac{1}{4}$ c. caramel topping
- 12 pecan halves, plus 2 T. chopped pecans

Preheat the oven to 350°. Reserve $\frac{3}{4}$ c. of the apple filling; set aside.

Spoon the remaining filling into the crust.

Beat together the cream cheese, sugar and vanilla until smooth. Add the eggs and mix well. Pour into the graham cracker crust over the pie filling.

Bake 30-35 min. or until the center of the cake is set. Cool at room temperature.

Mix the reserved pie filling and caramel topping into a small saucepan and heat for about 1 minute or until spreadable. Spoon the apple-caramel mixture over the top of the cheesecake and spread evenly. Decorate the edge of the cake with the pecan halves & sprinkle pecans. Refrigerate until ready to serve.

Carrot Cake

From the Kitchen of Bea Martin

Bake @ 325° for 35 minutes

Ingredients

2 c. all-purpose flour	1½ c. vegetable oil
1 tsp. baking powder	2 c. sugar
1 tsp. baking soda	4 eggs
1 tsp. cinnamon	1 tsp. salt
1 c. chopped nuts	1 lb. grated carrots

Mix dry ingredients and set aside. Combine oil and sugar and mix well. Add eggs, one at a time, beating well after each addition. Gradually add dry ingredients. Add carrots and nuts. Mix well and pour into three greased and floured 9" pans. Bake @ 325° for 35 min. and cool. (Hint: if you chill the cake, it will be easier to frost.)

Frosting:

½ c. (stick) butter	8 oz. cream cheese
1 box (lb.) confectioner's sugar	1 tsp. vanilla

Beat butter and cream cheese until light. Gradually add, while beating, confectioner's sugar and vanilla. Mix well.

5 Flavor Pound Cake

From the Kitchen of Bertye Pletcher (Bill Pletcher's Mother)

READ RECIPE BEFORE MAKING THIS CAKE

Bake @ 325° for 1 hour or longer is needed

Ingredients

3 cups sugar

Mix together and sift the following 3 ingredients:

3 cups plain flour

1 tsp baking powder

1 tsp salt

5 eggs

2 sticks oleo (not melted)

1/2 cup Crisco

1 tsp EACH of the following flavors: butter, rum, lemon, almond, and coconut

Add 1 cup milk

Cream sugar, oleo, crisco. Keep beating as you add eggs 1 at a time, add the 5 flavors alternately with flour and milk.

Prepare tube pan and pour mixture in.

Topping:

Boil 1 cup sugar

1/2 cup water

1 tsp EACH of butter, lemon and rum

Pour over cake with a spoon while cake is warm.

Apricot Coconut Coffee Cake

From the Kitchen of Pat Massebeau

Bake at 350° for 35-40 minutes or until golden brown

1 package (8oz.) cream cheese, softened

$\frac{1}{2}$ cup butter, softened

1 $\frac{1}{4}$ cups sugar

2 eggs

$\frac{1}{4}$ cup milk

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

1 can (12 oz.) apricot filling

Topping:

$\frac{1}{3}$ cup butter, softened

$\frac{2}{3}$ cups packed brown sugar

2 cups flaked coconut

In large mixing bowl, beat the cream cheese, butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Add milk and vanilla, mix well. Combine the flour, baking powder, baking soda and salt. Add to creamed mixture. Beat just until moistened.

Spread $\frac{1}{2}$ of the batter into greased 13x9 pan. Spread apricot filling over top, spread remaining batter over the top of apricot filling.

Oreo Cookie Cake

From the Kitchen of Pat Massebeau

Bake at 350° per cake mix directions for (2) 9" round pans

Cake: 1 package (2-layer size) devil's food cake mix

Glaze: 4 squares Baker's Semi-Sweet Baking Chocolate
 $\frac{1}{4}$ cup butter, cut up

Filling:

1 package (8 oz.) Philadelphia Cream Cheese, softened
 $\frac{1}{2}$ cup sugar
2 cups thawed Cool Whip
12 Oreo Cookies, coarsely crushed

Preheat oven to 350. Prepare and bake cake mix as directed on package in 2 (9-in.) round cake pans. Cool completely.

To make glaze, melt chocolate in small microwaveable bowl on High 1 to 2 minutes, stirring after 30 seconds. Blend in butter. Set aside to slightly thicken, about 5 minutes.

To make filling, beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping and crushed cookies. Place 1 on the cake layers on serving plate, top-side down. Spread top of cake layer evenly with cream cheese mixture. Place remaining cake layer on top, top side up. Spoon glaze to cover top of cake only.

Peanut Butter Frozen Cake

From the Kitchen of Pat Massebeau

Serves 12-14, small pieces, very rich

10 Nutter Butter Peanut Butter Sandwich Cookies for crust
4 Nutter Butter Peanut Butter Sandwich Cookies for topping
2 Tablespoons butter, melted
1 8oz package Cream Cheese, softened
1/2 cup creamy peanut butter
1/2 cup sugar
2 Teaspoons vanilla
1 16oz Cool Whip Whipped Topping, thawed, divided
2 squares Baker's Semi-Sweet Chocolate, melted

Crush 10 of the cookies and mix with butter. Press into bottom of foil lined 9x5-inch loaf pan.

Mix cream cheese, peanut butter, sugar and vanilla with electric mixer until well blended. Stir in 3 cups of the whipped topping. Spoon 1 1/2 cups of cream cheese mixture into a small bowl. Stir in melted chocolate until well blended: set aside. Spoon half of the remaining cream cheese mixture over crust. Top with chocolate mixture. Cover chocolate mixture with remaining cream cheese mixture. Top with rest of cool whip, crush remaining 4 cookies and sprinkle over top.

Freeze 4 hours or overnight until firm. Invert onto plate. Remove foil, the re-invert onto serving platter so that crumb layer is on the bottom.

5 Minute Chocolate Mug Cake

From the Kitchen of Unknown

Ingredients

4 T. flour
4 T. sugar
2 T. cocoa
1 egg
3 T. milk
3 T. oil
3 T. chocolate chips (optional)
small splash of vanilla
1 large coffee mug

Directions

Add dry ingredients to mug and mix well. Add the egg and mix thoroughly.

Pour in the milk and oil and mix well.

Add the chocolate chips (if using) and vanilla and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts.

The cake will rise over the top of the mug, but don't be alarmed!

Allow to cool a little, and tip out onto a plate if desired.

Strawberry Cake

From the Kitchen of Pat Massebeau

Bake at 350° for 35-40 minutes

1 pkg. white cake mix

1 pkg. strawberry gelatin

3 eggs

$\frac{1}{2}$ c. water

1/2 salad oil

1 10 oz. pkg. frozen strawberries, drained (save the juice)

- I used 16 oz. pkg.

Add dry gelatin to cake mix. Add water and oil; beat well. Beat in eggs, one at a time. Fold in the drained strawberries. Pour into a greased and floured 8 or 9 inch cake pan and bake at 350° for about 35-40 minutes. Cool cake and frost with the following icing.

Frosting

1 stick butter

1 box of sifted confectioner's sugar

$\frac{1}{4}$ c. drained juice from strawberries

$\frac{1}{4}$ t. vanilla

dash of salt

Cream butter. Add sugar and juice alternately. Stir in vanilla and salt, mixing until swirly and well blended. (I make 1 $\frac{1}{2}$ recipe because I like a lot of frosting.)

Chocolate Bundt Cake

From the Kitchen of Gloria Perry

Bake at 350° for 55-60 minutes

- 1 Package (18 1/4 ounces) chocolate cake mix
- 1 Package (3.9 ounces) instant chocolate pudding mix
- 3 T. of baking cocoa
- 1 $\frac{3}{4}$ c. of milk
- 2 eggs
- 2 c. (12 ounces) semisweet chocolate chips
- Confectioners' sugar

In a large mixing bowl, combine cake and pudding mixes, cocoa, milk and eggs. Beat on low speed until moistened. Beat on medium for 2 minutes.

Stir in the chocolate chips. Pour into a greased and floured 10 inch fluted tube pan and bake.

Cool for 10 minutes; remove from pan to a wire rack and cool completely. Dust with confectioners' sugar.

Black Walnut Cake

From the Kitchen of Linda Giovanni

Cake:

1 Duncan Hines Cake Mix

4 eggs

1 c. vegetable oil

$\frac{1}{2}$ c. water

1 t. Black Walnut extract

1 c. sugar

Bake at 350 degrees in loaf pans for 1 hour or until tooth pick comes out clean.

Carmelized Icing:

Heat in pan $\frac{1}{3}$ cup of cream and 6 Tablespoons butter, set aside.

In large fry pan, carmelize 2 Tablespoons granulated sugar and heat to brown. When ready, slowly add cream and butter mixture. Gradually add 3 cups sifted confectioner's sugar. Add more cream if it gets to thick.

Texas Chocolate Cake

From the Kitchen of Bunny Lazar

Cake:

2 c. sugar

2 c. all purpose flour, sifted together in large bowl

In sauce pan melt:

1 stick butter

4 T. Dutch cocoa (powder)

1 c. water

$\frac{1}{2}$ c. shortening (Crisco)

Bring to a rolling boil, pour over flour and sugar. Add $\frac{1}{2}$ c. buttermilk, 1 t. soda, 2 beaten eggs and 1 t. vanilla. Mix all ingredients well.

Bake at 400° in 16" x 11" pan for 20 minutes.

Frosting:

Use same saucepan as above.

Melt 1 stick butter

6 T milk

4 T. cocoa (powder)

Bring to a rolling boil. Add 1 (1# box) of powdered sugar, 1 t. vanilla, and 1 cup chopped pecans. Spread this on the cake as soon as it is removed from the oven.

Shortcut Carrot Cake

From the Kitchen of Bunny Lazar

Bake at 350° for 20-25 minutes or until inserted toothpick comes out clean.

Cake:

- 1 pkg. (2 layer size) spice cake mix
- 2 c. shredded carrots (about $\frac{1}{2}$ pound)
- 1 can (8 oz.) crushed pineapple, drained
- 1 c. chopped pecans, divided

Frosting:

- 1 can of cream cheese frosting

Prepare cake mix batter as directed on package, stirring carrots, pineapple and $\frac{3}{4}$ c. of the pecans until well blended.

Pour into 2 (9-inch square or round) lightly greased and floured baking pans and bake. Cool well before frosting.

Place one layer of cake on serving plate. Spread with $1\frac{1}{2}$ c. cream cheese frosting. Place the 2nd layer on top of 1st cake layer and frost the top and sides with remaining cream cheese frosting. Garnish with the remaining pecans. Refrigerate until ready to serve.

Candies



Chocolate Cracker Bark

From the Kitchen of Fran DiMascio

Bake at 350° for 12-15 min.

Ingredients

$\frac{1}{2}$ c. sugar

2 sticks of butter

Saltine Crackers

1 bag of milk chocolate chips

Directions

Melt 2 sticks of butter and $\frac{1}{2}$ c. sugar until thick.

Put aluminum foil on a cookie sheet with sides (put the foil up the sides). Line the cookie sheet with saltine crackers. Pour butter mixture over the top of the crackers and bake at 350° for 12-15 min.

Pour chocolate chips on top as soon as you remove from oven, and spread the chocolate chips across the crackers. Chill in the refrigerator until hard and then break into pieces.

Peanut Butter Fudge

From the Kitchen of Sandy Leisner

Ingredients

2 c, sugar
2 T. cocoa
Scant $\frac{1}{2}$ c. milk
2 T. molasses
Dash of salt
Lump of butter
1 t. vanilla
2-3 T. peanut butter (I used more)

Directions

Mix first 6 ingredients and bring to a boil slowly. Cook until it forms a soft ball in cold water. Add vanilla and peanut butter and stir until mixed and it starts to harden. Pour into a buttered 8 x 8 pan.

Peanut Candy (PayDay in a pan)

From the Kitchen of Sandy Leisner

Ingredients

4 T. melted butter
1 pkg. peanut butter chips
1 c. condensed milk
 $\frac{1}{2}$ c. peanut butter
1 small pkg. marshmallows
1 $\frac{1}{2}$ c. unsalted roasted peanuts

Directions

Place $\frac{1}{2}$ of the peanuts in the bottom of a 9 x 13 greased dish. Mix together the first five ingredients in a microwavable bowl and melt at 30 second intervals stirring in between. This will be thick so put dollops over peanuts and spread. Pat remaining peanuts on top and refrigerate.

Toffee Graham Cracker Bars

From the Kitchen of Barbara Landorff

Bake at 350° for 10 minutes

20 graham cracker (individual squares)

1 $\frac{1}{2}$ sticks butter (6 oz.)

$\frac{3}{4}$ c. brown sugar

1 t. vanilla

$\frac{1}{2}$ c. chopped pecans

Line jelly roll pan with foil so foil extends over the edge.

Arrange graham cracker squares in the pan in a single layer.

Combine butter and sugar in medium saucepan over medium heat, stirring occasionally. Boil for 2 minutes. Stir in vanilla and chopped pecans.

Pour over graham crackers and spread evenly.

Bake for 10 minutes at 350°.

Remove from pan immediately to a flat surface to cool. (I hold the pan with one hand while grabbing the opposite end of the foil to pull cookies and foil onto a flat surface.)

When cool, cut into squares for 20 cookies or triangles for 40 smaller pieces.

Casseroles/Quiche/Breakfast Dishes



Easter Breakfast Casserole

From the Kitchen of Bunny Lazar

1 package (12 oz.) Johnsonville Breakfast Sausage Links
6 English Muffins, cut into 1 inch cubes
 $\frac{1}{4}$ cup butter, melted
1 cup (4 oz.) shredded cheddar cheese
1 cup (4 oz.) shredded mozzarella cheese
 $\frac{1}{2}$ cup chopped onions
 $\frac{1}{2}$ cup chopped red pepper
12 eggs
2 cups milk
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{4}$ cup bacon bits

Cook sausage according to the package directions. Cool slightly; cut into $\frac{1}{4}$ inch slices. Place English muffin cubes in a greased 13 x 9 baking dish; drizzle with butter. Layer with sausage, cheese, onion and red pepper. In a large bowl, combine the eggs, milk, salt and pepper. Pour over cheese. Sprinkle with bacon.

Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Uncover and bake at 350° for 45-50 minutes or until a knife inserted into the center comes out clean. Let stand 5 minutes.

Broccoli Casserole

From the Kitchen of Mary Hale

Bake at 350° for 30 minutes

Yield: 6-8 servings

Ingredients

1 large bunch of fresh broccoli or 2 10 oz. pkg. frozen broccoli

2 8 oz. pkg. cream cheese, softened

2 c. milk

1 c. grated parmesan cheese

1 t. salt

Optional - 1-2 t. garlic salt, paprika or slivered almonds

Directions

Cook broccoli, leave slightly tender. Drain and place in a 9 x 13 glass casserole dish. Set aside while making sauce.

In saucepan, melt cream cheese and blend in milk, parmesan cheese, salt, garlic salt. Pour over broccoli and sprinkle with paprika and almonds.

Bake at 350° for 30 minutes.

Chicken Casserole

From the Kitchen of Linda Belz

Bake at 350° for 25 - 30 min.

Ingredients

4 large chicken breasts, cooked and shredded
1 can cream soup (mushroom, celery or chicken)
1 8 oz. container of sour cream
1 large canister of Stove Top Dressing

Directions

Combine ingredients and place in a greased baking dish.

Mix 1 large canister of Stove Top Dressing mix as directed on the container, then place it on top of the chicken mixture.

Bake at 350° for 25-30 minutes.

Chicken-Rice Casserole

From the Kitchen of Marie Cortese

Ingredients

1 can each of cream of chicken, celery and mushroom soup
1 soup can of milk
 $\frac{1}{4}$ c. melted butter or margarine
1 $\frac{1}{4}$ c. uncooked rice
4 chicken breasts, halved, uncooked (I used 6 Or 7)
1 package of slivered almonds

Grease 9 x 13 casserole dish (I used larger). Combine soups, milk and melted butter.

Place raw rice in bottom of pan. Pour half of the liquid over the rice and mix.

Place chicken on top of rice and pour remaining liquid over the chicken. Sprinkle almonds over the top.

Bake uncovered for 3 hours at 275°.

p.s. Since I used a larger pan, I cooked it for about 2 $\frac{1}{2}$ hours. I also added a thin slice of swiss cheese on top of the chicken before covering with sauce and almonds.

Cracker Barrel's Hash Brown Casserole

From the Kitchen of Unknown

Bake at 350° for 40 min.

Ingredients

2 lb. frozen hash browns
 $\frac{1}{2}$ cup melted butter
1 can cream of chicken soup
1 pint sour cream
 $\frac{1}{2}$ cup chopped onion
2 cups grated cheddar cheese
1 t. salt
 $\frac{1}{4}$ t. pepper
2 cups crushed cornflakes
 $\frac{1}{4}$ cup melted butter

Defrost hash browns.

Combine next 7 ingredients and mix with hash browns.
Put all in a 3 quart casserole.

Sauté cornflakes in butter and sprinkle on the top.

Cover and bake at 350° for about 40 minutes.

Ruth Crist Steak House Sweet Potato Casserole

From the Kitchen of Linda Giovanni

Crumb mixture:

- 3/4 c. brown sugar
- 1/4 c. flour
- 3/4 c. chopped pecans
- 1/4 c. melted butter

Sweet Potato Mixture:

- 3/4 c. sugar
- 1/4 t. salt
- 1/2 t. vanilla
- 2 c. mashed sweet potato
- 1 egg, well beaten
- 1/4 c. butter

Combine crust mixture in mixing bowl and put to one side

Combine sweet potato mixture ingredients in the order listed. Combine thoroughly.

Pour sweet potato into buttered baking dish.

Sprinkle crust mixture evenly onto surface of sweet potato mixture.

Bake at 350 °for 30 mins. at least 30 mins. before serving.

Golden Potato Casserole

From the Kitchen of Unknown

Bake at 350° for 45 minutes

Ingredients

6 medium potatoes (cook with skins on)

2 c. sour cream

2 c. grated cheese - Velveeta

$\frac{1}{4}$ c. margarine

$\frac{1}{4}$ c. chopped onion (optional)

salt and pepper

Directions

Cook potatoes, peel and grate.

Over low heat, melt margarine and cheese. Remove from heat when melted.

Stir in sour cream, onion, salt and pepper.

Toss with potatoes. Put in buttered casserole.

Bake at 350° for 45 minutes. Top with pieces of butter or margarine.

Nacho Casserole

From the Kitchen of Lynn Connally

- 1 lb. ground chuck
- 1 T. El Paso Taco Seasoning Mix (from pkg.)
- 1/3 c. Sweet French Dressing
- 1 can (4 oz.) condensed Fiesta Nacho Cheese Soup
- 1 can (14.5 oz) Mexican-style diced tomatoes (undrained)
- 1 can (15 oz.) Pinto beans, drained and rinsed
- 1 ½ c. shredded Cheddar cheese
- 4 c. total of Nacho-flavored chips with 2 cups being coarsely crushed
- 1 c. shredded lettuce
- 1 can (2 ¼ oz.) sliced black olives

Preheat oven to 375°. In a 10" non-stick skillet, cook ground chuck over medium-high heat 5-7 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in taco seasoning mix, dressing and soup. Spoon the mixture evenly into an ungreased 2 qt. glass baking dish.

Spread tomatoes and beans on top of beef mixture. Sprinkle cheese evenly over the top. Cut 12 x 9 sheet of foil; spray with cooking spray. Cover dish with foil, sprayed side down.

Bake for 30 minutes. Uncover dish; bake 9 to 10 minutes longer, until edges are bubbly. Top with chips, lettuce and olives before serving.

Pepper Jack Potato Casserole

From the Kitchen of Lynn Connally

Bake at 350° for 45-50 minutes

Ingredients

- 1 (30 oz.) pkg. of frozen shredded hash browns
- 1 (8 oz.) pkg. of Monterey Jack Cheese with peppers, shredded
- 1 $\frac{1}{2}$ c. milk
- 1 can cream of chicken soup, undiluted
- 2 T. butter, melted
- 1 $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. pepper

Preheat oven to 350°. Combine hash browns and cheese in a large bowl. Stir together milk and next 4 ingredients; over hash brown mixture. Pour into a lightly greased 13 x 9 baking dish.

Bake for 45-5- minutes or until bubbly.

Rice Casserole

From the Kitchen of Lynn Connally

Bake at 350° for 50-60 minutes

Ingredients

- 2 cans French Onion soup
- 2 cans Consommé Beef soup
- 2 sticks butter
- 1 1/3 can water (use soup can)
- 1 can mushrooms (drained)
- 1 onion sautéed in butter
- 3 c. raw rice

Combine ingredients in 13 x 9 baking dish. Cover and bake in over for 50-60 minutes.

Squash Casserole

From the Kitchen of Bunny Lazar

Bake at 350° for 25-50 minutes

Ingredients

6 c. diced yellow squash and zucchini
Vegetable oil
1 large onion, chopped
4 T. butter
 $\frac{1}{2}$ c. sour cream
1 t. House dressing
1 c. grated cheddar cheese
1 c. crushed Ritz crackers

House Dressing

1 c. salt
 $\frac{1}{4}$ c. black pepper
 $\frac{1}{4}$ c. garlic powder

Mix ingredients together and store in an airtight container for up to 6 months. Yield: 1 $\frac{1}{2}$ cups

Directions

Sauté the squash in a little vegetable oil over medium-low heat until it has completely broken down, about 15-20 minutes. Line a colander with a clean tea towel. Place the cooked squash in the colander. Squeeze excess moisture from the squash. Set aside.

In a medium sized skillet, sauté the onion in butter for 5 minutes. Remove from pan and mix all ingredients together except cracker crumbs. Pour mixture into a buttered casserole dish and top with cracker crumbs.

Bake for 25-30 minutes.

Rice Quiche

From the Kitchen of Bunny Lazar

Bake at 350° for 30-35 minutes

Ingredients

9" glass pie pan, greased

2 c. cooked rice

2/3 c. grated Swiss cheese

1 beaten egg

Combine these ingredients and line the pie pan

1 pkg. chopped spinach - cooked and drained well

2 T. butter

Beat 3 eggs, add $\frac{1}{2}$ t. salt, 1 c. cottage cheese, $\frac{1}{4}$ c. parmesan cheese, 6 T. heavy cream, 3 drops pepper sauce, $\frac{1}{4}$ t. nutmeg.

Blend these ingredients well and stir in chopped spinach. Also may add ham, onions, mushrooms or whatever)

Pour into the Rice Crust.

Bake at 350° for 30-35 minutes.

Let cool a little and serve in wedges.

Veggie Casserole

From the Kitchen of Lynn Connally

Bake at 350° or 30 minutes

Ingredients

- 1 bag frozen cauliflower
- 1 bag frozen broccoli
- 1 bag frozen sliced carrots
- 1 $\frac{1}{2}$ rolls of Ritz Crackers (crushed)
- $\frac{1}{2}$ c. butter or margarine
- 1 16 oz. pkg. Velveta Cheese

Blanche the veggies in 1" boiling water for 5 minutes.

Spray pan with Pam and line the veggies in the pan.

Combine crushed crackers with butter or margarine (set aside).

Put thick slices of Velveta on top of veggies and then crumble crackers over Velveta.

Bake for 30 minutes.

Crustless Ham & Jack Quiche

From the Kitchen of Pat Roberson

Prep: 20 min.

Ingredients

$\frac{1}{2}$ lb. fresh mushrooms, thinly sliced
2 T. butter or margarine
4 eggs
1 cup dairy sour cream
1 cup small curd cottage cheese
 $\frac{1}{2}$ cup grated parmesan cheese
4 T. flour
1 t. onion powder
 $\frac{1}{4}$ t. salt
4 drops Tabasco sauce
2 cups (8 oz.) shredded Monterey Jack cheese
 $\frac{1}{2}$ lb. cooked ham (can substitute crabmeat)

Preheat oven to 350°. In a medium skillet, sauté mushrooms in butter until tender. Remove mushrooms from pan and drain on paper towels. In a blender or food processor fitted with the metal blade, blend eggs, sour cream, cottage cheese, parmesan cheese, flour, onion powder, salt and Tabasco sauce. Pour into a 9-10 inch quiche dish. (I used an 8 1/2 x 11 inch pyrex rectangular pan). Bake 45 minutes or until knife inserted near the center comes out clean. Quiche should be puffed up and golden brown. Let stand 5 minutes before cutting into wedges or squares (as desired).

Quiche Lorraine

From the Kitchen of Pat Massebeau

Bake at 375° for 15 - 20 minutes

Ingredients

2 large eggs, lightly beaten
1 cup sour cream
1 cup Swiss cheese, shredded
 $\frac{1}{2}$ cup ham, chopped
 $\frac{1}{2}$ cup Cheddar cheese, shredded
 $\frac{1}{2}$ teaspoon Worcestershire sauce
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ (4oz.) can mushrooms, chopped
Frozen pie crust

In large mixing bowl beat eggs lightly. Add sour cream, mix well. Stir in shredded Swiss cheese, chopped ham and shredded Cheddar cheese. Add Worcestershire sauce, salt, mushrooms, mix well.

Cut pie crust with biscuit cutter and place in well greased miniature muffin pans, fill $\frac{3}{4}$ full. Bake at 375° for 15 to 20 minutes.

Can be used to make regular quiche by pouring into 9 inch pie crust and baking for 1 hour.

Chicken Pecan Quiche

From the Kitchen of Unknown

For Crust:

- 1 c. all-purpose flour
- 1 c. (4oz.) shredded sharp Cheddar cheese
- $\frac{3}{4}$ c. chopped pecans
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. paprika
- $\frac{1}{3}$ c. vegetable oil

Combine first 5 ingredients in a medium bowl; stir well. Add oil and stir well. Firmly press mixture in bottom and up sides of a 9-inch pie plate. Bake at 350° for 12 minutes. Cool completely.

For Filling:

- 1 c. sour cream
- $\frac{1}{2}$ c. chicken broth
- $\frac{1}{4}$ c. mayonnaise
- 3 large eggs, lightly beaten
- 2 c. finely chopped cooked chicken
- $\frac{1}{2}$ c. (2 oz.) shredded sharp Cheddar cheese
- $\frac{1}{4}$ c. minced onion
- 3 drops of hot sauce (or to your liking)
- $\frac{1}{4}$ c. pecan halves

Combine sour cream and next 3 ingredients; stir until smooth. Stir in chicken, $\frac{1}{2}$ c. cheese, onion and hot sauce. Pour over chicken mixture over prepared crust. Arrange pecan halves over chicken mixture.

Bake at 350° for 55 min. or until set. Let stand 10 minutes before serving.

Zucchini Quiche

From the Kitchen of Lynn Connally

Bake at 350° for 45 minutes

Ingredients

4 T. oil

2 cloves garlic

Medium onion (chopped)

4-4 $\frac{1}{2}$ c. thinly sliced zucchini

1 T. dried basil (more to taste)

Salt

Pepper

10 oz. Block of Monterey Cheese, shredded

2 eggs (slightly beaten)

1 can Pillsbury Crescent Dinner Rolls

Sauté onion and garlic until onion is clear. Add zucchini with dried basil and sauté until zucchini is soft.

Remove from stove and place in large bowl.

Mix cheese with eggs and fold into the zucchini mixture.

Line bottom of pan with crescent dinner rolls and pour mixture over rolls.

Bake for 45 minutes or until light brown on top.

Blueberry Bread Pudding

From the Kitchen of Bunny Lazar

Bake at 350° for 45 minutes

Ingredients

4 c. day old bread, cubed

2 $\frac{1}{2}$ c. milk

$\frac{3}{4}$ c. sugar

2 eggs

$\frac{1}{4}$ t. almond extract

1 pint blueberries

Preheat oven. Whisk eggs in a medium bowl. Stir in milk, sugar and almond extract. Add bread and set aside for 15 minutes, allowing cubes to absorb egg mixture. Gently stir in berries. Spoon into a lightly greased 8 x 8 inch baking dish and bake.

Tips: This pudding can be put together and refrigerated overnight, then baked the next morning. It's also delightful with blackberries or raspberries.

Spoon a bit of sweetened cream on top when serving.

Ziplock Omelet

From the Kitchen of Bunny Lazar

Ingredients (each serving)

Crack 2 eggs (large or extra-large) into the Ziplock Freezer bag, (not more than 2) and shake to combine them.

Put out a variety of ingredients such as:

Assorted cheeses

Green Pepper

Ham

Mushrooms

Bacon

Tomato

Sausage

Onion

Seasonings

Each guest adds prepared ingredients of choice to their bag, shakes it and writes their name on their baggie with a Sharpie.

Make sure to get the air out of the bag and zip it tight.

Place the bags (zipper part to the top for best results) into a LARGE pot of rolling, boiling water for exactly 13 minutes. Keep water boiling.

You can cook 6-8 omelets in a large pot. For more, use another pot of boiling water.

Open the bags and the omelet will roll out easily. Be prepared for everyone to be amazed.

Have toppers like guacamole, sour cream, salsa, etc.

Blueberry Strata

From the Kitchen of Bunny Lazar

12 slices firm white bread, cut into 1/2 inch cubes (about 8 cups) (Martin's Potato bread)
2 cups fresh or frozen blueberries, divided
1 pkg. 8 oz. cream cheese, cut into small cubes
8 eggs
2-1/2 cups milk (silk almond vanilla milk)
2 tsp. ground cinnamon
1 cup maple flavored or pancake syrup, divided
1/4 cup packed brown sugar

Spread half the bread cubes onto bottom of 9x13" baking dish sprayed with cooking spray, cover with 1 cup blueberries, cream cheese and remaining bread.

Whisk egg, milk and cinnamon in medium bowl until well blended. Add 1/3 cup syrup and sugar, mix well. Pour over bread. Refrigerate 12 hours or overnight.

Heat oven to 350°. Bake strata covered for 1 hour to 1 hour 5 minutes, or until center is set and top is lightly browned, uncovering after 30 minutes.

Bring remaining syrup and blueberries to boil in saucepan, stirring constantly, simmer on medium-low heat 1 minute, stirring constantly. Serve over individual servings of strata.

Pineapple Dressing

From the Kitchen of Bunny Lazar

Bake at 350° for 1 hour

Ingredients

2 cans crushed pineapple

2 c. sugar

8 eggs

1 stick butter, melted

1 t. cinnamon

14 slices bread, cubed

Mix all ingredients together.

Grease a 9 x 13 inch pan, put ingredients in pan.

Bake for one hour.

Apple Raisin French Toast Strata

From the Kitchen of Bunny Lazar

- 1 (1 pound) loaf cinnamon raisin bread cubed
- 1 8 oz pkg. cream cheese, diced
- 1 c. diced peeled apples
- 8 eggs
- 2 $\frac{1}{2}$ c. half and half cream
- 8 T. butter, melted
- $\frac{1}{4}$ c. maple syrup

Coat a 9x13" baking dish with cooking spray. Arrange 1/2 of the cubed raisin bread in the bottom of the dish. Sprinkle the cream cheese evenly over the bread, and top with the apples. If you like extra raisins, add them now. Top with remaining bread.

In a large bowl, beat the eggs with the cream, butter, and maple syrup. Pour over the bread mixture. Cover with plastic wrap, and press down so the all bread pieces are soaked. Refrigerate at least 2 hours.

Preheat oven to 325°. Bake 45 minutes in the oven. Let stand 10 minutes before serving.

Baked French Toast Casserole with Maple Syrup

From the Kitchen of Bunny Lazar

Bake at 350° for 40 minutes

Ingredients

1 loaf French bread (13 to 16 oz.)

8 large eggs

2 c. half and half

1 c. milk

2 T. granulated sugar

1 t. vanilla

$\frac{1}{4}$ t. ground cinnamon

$\frac{1}{4}$ t. ground nutmeg

Dash of salt

Praline topping, recipe follows

Maple syrup

Slice French bread into 20 slices, 1 inch each. (Use any extra bread for garlic toast or bread crumbs.) Arrange sliced in a generously buttered 9 x 13 inch flat baking dish in 2 rows, overlapping the slices.

In a large bowl, combine the eggs, half & half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly.

Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350°. Spread Praline Topping evenly over the bread and bake for 40 minutes until puffed and lightly golden. Serve with maple syrup.

Praline Topping

$\frac{1}{2}$ pound (2 sticks) butter

1 c. packed light brown sugar

1 c. chopped pecans

2 T. light corn syrup

$\frac{1}{2}$ t. ground cinnamon

$\frac{1}{2}$ t. ground nutmeg

Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole.

Easy Breakfast Bake *

From the Kitchen of Mary Ann Bianchi

Bake at 400° for 45 minutes

Yield: 12 servings

Ingredients

2 packages (12oz each) of bulk pork sausage
1 medium bell pepper, chopped (1 cup)
1 medium onion, chopped (1/2 cup)
3 cups frozen hash brown potatoes
2 cups shredded Cheddar Cheese (8 oz)
1 cup Original Bisquick mix
2 cups milk
 $\frac{1}{4}$ t. pepper
4 eggs

Heat oven to 400°. Grease rectangular 13 x 9 x2 baking dish. Cook sausage, bell pepper and onion in 10-inch skillet over medium heat, stirring occasionally until sausage is no longer pink; drain. Stir together sausage mixture, potatoes and 1 $\frac{1}{2}$ cups of the cheese in the baking dish.

Stir Bisquick mix, milk, pepper and eggs until blended. Pour into baking dish.

Bake uncovered 49 to 54 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese and bake 1 to 2 minutes longer, just until cheese is melted. Cool 5 minutes.

Chicken Macaroni Casserole *

From the Kitchen of Pat Roberson

Bake at 375° for 30 minutes

Ingredients

- 1 cup Hellman's Mayonnaise
- 1 can condensed Cream of Chicken soup
- 1 can (3 oz) mushroom pieces, drained
- 1 $\frac{1}{2}$ cup finely chopped cooked chicken (more if desired)
- 1 $\frac{1}{4}$ cup grated parmesan cheese
- $\frac{1}{4}$ cup chopped green bell pepper
- $\frac{1}{4}$ cup chopped pimentos
- $\frac{1}{4}$ cup chopped onion
- 4 oz. elbow macaroni, cooked and drained
- $\frac{1}{2}$ cup cracker crumbs

Combine mayo, soup, mushrooms and chicken in large bowl. Stir in remaining ingredients except macaroni and cracker crumbs. Stir in macaroni.

Turn into 13x9 baking dish. Then evenly top with cracker crumbs.

Bake for 30 minutes at 375° or until bubbling.

Cookies



Leslie's Crescent Cookies *

From the Kitchen of Mikki Perricelli

Bake at 350° for 20-25 minutes

1 cup butter

1/2 cup powdered sugar

Blend first 2 ingredients together then add:

1 tsp. vanilla

2 cups flour

1/2 tsp. salt

1/2 cup finely chopped nuts (optional)

Mix all together. Roll into balls and form a half moon shape or crescent shape cookie.

Bake at 350 for 20-25 minutes. While cookies are still warm, roll in confectionery sugar until well coated.

Sour Cream Cookies with Cardamom Cookies *

From the Kitchen of Mikki Perricelli

Bake at 400° for 12 minutes

3 cups sifted reg. flour

1 tsp. salt

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{2}$ tsp. cardamom powder

$\frac{1}{2}$ cup butter or
margarine, softened

1 $\frac{1}{2}$ cup sugar

2 eggs

1 tsp. vanilla

1 cup dairy sour cream

2 tbsp. sugar & $\frac{1}{4}$ tsp. cinnamon, mix together, topping

Measure flour, salt, baking powder, soda and cardamom in sifter. Cream butter with sugar until well blended. Beat in eggs and vanilla. Sift in flour mixture alternately with sour cream. Mix well.

Drop by rounded tablespoon on greased cookie sheet. Sprinkle with cinnamon sugar mixture on top.

Bake in pre-heated 400 degree oven 12 minutes or until lightly golden around the edges. Makes 5-6 dozen cookies.

Butter Pecan Turtle Cookies

From the Kitchen of Pat Massebeau

For Crust:

2 cups flour

1 cup brown sugar

$\frac{1}{2}$ cup butter

For Caramel Layer

$\frac{1}{2}$ cup brown sugar

$\frac{2}{3}$ cup butter

1 cup whole pecan halves

2 (6oz.) milk chocolate chips

Combine flour, brown sugar and butter for crust. Mix well and pat firmly into ungreased 9x13 pan. Sprinkle pecans evenly over unbaked crust.

Prepare caramel layer by combining brown sugar and butter in a heavy sauce pan. Cook over medium heat, stirring constantly until surface of mixture begins to boil. Boil one-half to one minute, stirring constantly. Pour evenly over pecans and crust. Bake at 350 degrees for 18 to 22 minutes, or until crust is light golden brown. Remove from oven. Immediately sprinkle with chips. And allow chips to melt slightly (2 to 3 minutes), then swirl. When cool cut into bars.

Lemon Meltaways

From the Kitchen of Pat Masseur

Bake at 350° for 8-12 minutes

Cookies:

3/4 cup butter softened

1 Tbs. lemon juice

1/3 cup confectioner's sugar

1/2 cup cornstarch

1 1/4 cup all purpose flour

Frosting:

1/4 cup butter softened

3/4 cup confectioner's sugar

1 tsp. lemon juice

1 tsp. grated lemon peel

In mixing bowl, cream butter and confectioner's sugar until light and fluffy; beat in lemon juice; combine the flour and cornstarch; gradually add to the creamed mixture; shape into two 8 inch rolls; wrap each roll in plastic wrap; refrigerate for 2 hours or until firm.

Unwrap and cut into 1/4 inch slices; place 2 inches apart on ungreased baking sheets; bake, remove to wire racks to cool.

For Frosting: combine butter confectioner's sugar, lemon juice, lemon peel in a small mixing bowl; beat until smooth. Frost cooled cookies. Makes about 5 dozen cookies.

Amish Sugar Cookies

From the Kitchen of Bunny Lazar

Bake at 375° for 10-11 minutes

Ingredients

1 c. butter

1 c. oil

1 c. sugar

1 c powdered sugar

4 c. sifted flour

2 eggs, beaten

1 t. baking soda

1 t. cream of tartar

1 t. vanilla

Mix butter, oil, sugars and eggs. Add the remaining ingredients.

Put dough in the refrigerator until it set or firmed up.

Drop a teaspoon of dough on the cookie sheet.

Depending on the size, adjust baking time. Bake until golden brown.

Crisp Walnut Cookies

From the Kitchen of Gloria Perry

Bake at 350° for 12-14 minutes.

Yield: 6 dozen

- 1 Package Yellow cake mix
- 2 cups quick cooking oats
- $\frac{1}{2}$ c. sugar
- 1 c. vegetable oil
- 3 eggs
- 1 $\frac{1}{2}$ t. vanilla extract
- 1 c. finely chopped walnuts

In a mixing bowl, combine the cake mix, oats and sugar. Beat in oil, eggs and vanilla. Stir in walnuts. Drop by rounded teaspoonfuls 2in.

apart onto ungreased baking sheets. Bake for 12 - 14 minutes or until lightly browned.

Remove to wire racks to cool.

Coconut Chocolate Chews

From the Kitchen of Linda Giovanni

Bake at 350° for 12-15 min.

Ingredients

1 pkg. Duncan Hines Moist Deluxe Coconut Cake Mix
 $\frac{1}{2}$ c. water
 $\frac{1}{4}$ c. melted butter($\frac{1}{2}$ stick)
1 large egg
1 c. shredded coconut
1 c. milk
1 c. sliced almonds

Directions

In medium bowl, blend together cake mix, water, butter and egg until creamy. Stir in the coconut. Drop dough by rounded teaspoons onto ungreased baking sheet, 2 inches apart.

Bake 11-13 min. or until golden brown.

Cool on baking sheet 1 min. before removing to cooling rack. Cool completely.

Place chocolate chips in microwave safe bowl. Microwave on high for 1 min. and stir. If necessary, microwave in 10 second intervals to melt completely, stirring after each interval.

Drizzle chocolate over top of cookies and sprinkle with almonds.

Chocolate Island Cookies

From the Kitchen of Unknown

Bake at 375° for 12 - 15 minutes

Ingredients

$\frac{1}{2}$ c. shortening
1 c. packed brown sugar
1 egg
3 squares unsweetened chocolate - melted and cooled (1 oz. each)
 $\frac{1}{4}$ c. strong brewed coffee
2 c. all purpose flour
 $\frac{1}{2}$ t. baking soda
 $\frac{1}{2}$ t. salt
 $\frac{2}{3}$ c. buttermilk
 $\frac{1}{3}$ c. flaked coconut

Frosting

$1 \frac{1}{2}$ squares unsweetened chocolate - melted and cooled
 $\frac{1}{4}$ c. sour cream
1 T. butter softened
1 c. to 1 $\frac{1}{2}$ c. confectioner's sugar
 $\frac{2}{3}$ c. flaked coconut

In a bowl, cream shortening and sugar. Add egg, chocolate and coffee, mix well. Combine flour, baking soda and salt. Add creamed mixture and buttermilk. Stir in coconut.

Drop by tablespoons 2 inches apart onto greased baking sheet. Bake at 375° for 12-15 min. Remove to wire rack to cool.

For frosting combine chocolate, sour cream and butter in small bowl. Add enough sugar to achieve proper spreading consistency. Frost cookies and sprinkle with coconut.

Cracker Cookies

From the Kitchen of Bunny Lazar

Bake at 350° for 8 minutes

Ingredients

Saltine crackers

1 c. light brown sugar

2 sticks butter or margarine

1 pkg. chocolate chips

Use a cookie sheet with sides and line the bottom with Saltine crackers.

Mix sugar and butter and boil for 2 minutes. Pour over crackers and bake for 8 minutes.

Put 1 pkg. chocolate chips on top and smooth out. Return to the oven for 1 minute or until melted.

Cool on the counter. When cool, refrigerate.

Pay Day Bars

From the Kitchen of Lynn Connally

Crust:

1 pkg. yellow cake mix

$\frac{1}{2}$ c. butter

1 egg, slightly beaten

Filling:

3 c. miniature marshmallows

Topping:

$\frac{3}{4}$ c. white corn syrup

2 t. vanilla

$\frac{1}{2}$ c. butter

12 oz. pkg. peanut butter chips

2 $\frac{1}{2}$ c. salted peanuts

Mix together cake mix, butter (1/2 c.) and egg until crunchy. Press into an ungreased 9 x 13 inch pan.

Bake at 350° for 15-18 minutes. Remove from the oven and turn oven off.

Cover with marshmallows and return to oven until melted. (Watch closely)

Melt corn syrup, vanilla, butter (1/2 c.), and peanut butter chips in a saucepan. Stir in peanuts last and cool. Pour over marshmallows. Refrigerate and cut into bars.

Chocolate Peanut Butter Cookies

From the Kitchen of Linda Giovanni

Ingredients

Ritz Crackers

Creamy Peanut Butter

1 stick butter

1/3 c. evaporated milk

1/2 c. powdered sugar

1 bag semi sweet chocolate chips

1 bag of milk chocolate chips

Spread creamy peanut butter between 2 Ritz Crackers to make a sandwich.

On stove, melt 1 stick butter, adding 1/3 c. evaporated milk, 1/2 c. powdered sugar, a bag of semi sweet chocolate chips and a bag of milk chocolate morsels. Melt with continuous stirring.

Using 2 spoons lay sandwich in chocolate to cover completely.

Place on waxed paper on cookie sheet and refrigerate 1 1/2 hours.

Cowboy Cookies

From the Kitchen of Linda Giovanni

Bake at 350° for 17 min.

- 3 c. flour
- 1 T. baking powder
- 1 T. baking soda
- 1 T. ground cinnamon
- 1 t. salt
- 1 $\frac{1}{2}$ c. butter (room temperature)
- 1 $\frac{1}{2}$ c. granulated sugar
- 1 $\frac{1}{2}$ c. packed light brown sugar
- 3 large eggs
- 1 T. vanilla
- 3 c. semi sweet chocolate chips
- 2 c. Old Fashioned Rolled Oats
- 2 c. sweetened flake coconut
- 2 c. chopped pecans

In a bowl, mix flour, baking powder, baking soda, cinnamon and salt. In a large bowl, beat butter on med. speed until smooth and creamy, 1 min. Gradually beat in sugars, beat to combine, 2 min. Add eggs, one at a time beating after each. Beat in vanilla extract. Stir in flour mixture until combined. Add chocolate chips, oats, coconut and pecans.

Drop dough on ungreased cookie sheet, spacing for expansion.

Bake 17 min. or until done. Remove and place on rack to cool.

Cranberry Walnut White Chocolate Chip Cookies

From the Kitchen of Linda Giovanni

Bake at 375° for 11-12 min.

Yield: 2 $\frac{1}{2}$ dozen

2/3 c. butter softened

2/3 c. brown sugar

2 large eggs

1 $\frac{1}{2}$ c. Old Fashioned Oats

3 $\frac{1}{2}$ c. flour

1 t. baking soda

1 t. salt

1 6 oz. pkg. Craisins Sweetened Dried Cranberries

2/3 c. white chocolate chunks or chips

2/3 c. walnut pieces

Mix butter and sugar together with electric mixer in med. bowl until mixture is light and fluffy. Add eggs. Mix well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in sweetened dried cranberries and white chocolate pieces.

Drop by rounded teaspoons on ungreased cookie sheets.

Bake 11-12 min. or until golden brown. Remove and place on rack to cool.

Peanut Butter Delights

From the Kitchen of Pat Massebeau

1/2 cup shortening	3 cups all-purpose flour
1 cup packed brown sugar	2 eggs
1-1/2 cups sugar, divided	3/4 teaspoon baking soda
1/2 cup butter	1/2 teaspoon salt
1/2 cup creamy peanut butter	

In large mixing bowl, cream the shortening, butter, peanut butter, 1-cup sugar and brown sugar.

Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; gradually add to creamed mixture.

Roll into 1-1/2-inch balls; roll in remaining sugar. Place 2 inches apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each ball.

Filling:

1/2 cup creamy peanut butter	1 egg yolk
4 ounces cream cheese, softened	1/4 cup sugar
2-1/2 cups milk chocolate chips	1/2 t. vanilla extract

In a small mixing bowl, beat peanut butter and cream cheese until smooth. Beat in the sugar, egg yolk and vanilla.

Spoon about 3/4 teaspoon of filling into each indentation. Bake at 350° for 12-15 minutes or until firm to the touch. Remove to wire racks to cool.

Topping:

1 T butter

3 T water

1-1/2 cups confectioner's sugar

$\frac{1}{4}$ t vanilla extract

6 T baking cocoa

Melt the chocolate chips; stir until smooth. Dip bottoms of cookies in chocolate:(I just brushed it on) Place chocolate side up on waxed paper. Refrigerate until set.

For topping, melt butter in a saucepan. Whisk in confectioners' sugar and cocoa. Gradually add water, whisking until smooth. Stir in vanilla. Drizzle over tops of cookies. Chill until chocolate is set. Store in an airtight container in the refrigerator.

Makes about 5 dozen.

Chocolate Sandwich Cookies with Vanilla Cream Frosting

From the Kitchen of Bunny Lazar

Bake at 375° for 9 minutes

Yield: 36 sandwich cookies

Cookies

1 $\frac{1}{4}$ c. all-purpose flour	1 $\frac{1}{2}$ c. sugar
$\frac{1}{2}$ unsweetened cocoa	$\frac{1}{4}$ t. baking powder
1 t. baking soda	$\frac{1}{2}$ t. salt
10 T. (1 $\frac{1}{4}$ sticks) butter, room temp	1 large egg

Vanilla-Cream Filling

4 T (1/2 stick) butter, room temp.	2 c. conf. sugar
$\frac{1}{2}$ c. vegetable shortening	2 t. vanilla

Set 2 racks I the middle and upper third of the oven and preheat to 375°.

In a food processor or the bowl of an electric mixer, thoroughly mix together the flour, cocoa, baking soda, baking powder, salt and sugar. While pulsing or on low speed, add the butter, then the egg. Process or beat until the dough is thoroughly blended and massed together.

Drop rounded teaspoons of batter onto nonstick or parchment-lined cookie sheets at 2 inch intervals. With moistened fingers, round out the cookies and flatten them a little.

Bake for 9 minutes, turning the pans once for even baking, until the cookies are set. Set the cookie sheets on a rack to cool.

Vanilla-Cream Filling

Put the butter and shortening in a mixing bowl and, at low speed, gradually beat in the confectioner's sugar and vanilla until blended.

Turn the mixer up to high and beat for 2-3 minutes more, until fluffy.

With a pastry bag fitted with a $\frac{1}{2}$ inch tip, pipe teaspoon size blobs of filling onto the tops of half of the cookies. Keeping the smooth bottoms of the cookies facing up, flip the remaining cookies on top of the filling and lightly press to form sandwiches.

Mexican Wedding Cookies

From the Kitchen of Kathy Burga

Bake at 350° for 20 min.

Yield: Approximately 5 dozen

Ingredients

1 c. margarine (softened)

$\frac{1}{2}$ c. powdered sugar

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

1 $\frac{3}{4}$ c. flour

$\frac{1}{2}$ c. chopped pecans

Directions

Mix all ingredients and then put in refrigerator to chill. Roll into small balls and place on ungreased cookie sheet and bake at 350° for about 20 minutes.

Cool and roll in powdered sugar.

Chewy Cherry Almond Bars

From the Kitchen of Donna Ruttan

1 cup butter, softened
2 cups packed brown sugar
2 teaspoons baking powder
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
2 cups regular rolled oats
 $\frac{1}{2}$ cup sliced almonds
1 12-ounce jar (1 cup) cherry preserves

1. Preheat oven to 350 degrees F. Line a 13x9x2-inch baking pan with foil, extending foil over the edges of the pan. Grease foil; set pan aside.
2. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar and baking powder. Beat until combined, scraping side of bowl occasionally. Beat in egg and almond extract until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour, the oats and almonds.
3. Remove $\frac{1}{2}$ cup of the dough and set aside. Press the remaining dough evenly into the bottom of the prepared baking pan. Spread with preserves. Crumble the remaining dough evenly over preserves layer.
4. Bake in the preheated oven about 35 minutes or until lightly browned. Cool completely in pan on a wire rack. Using the edges of the foil, lift the uncut cookies out of the pan. Cut into bars. Makes 36 bars.

Neiman-Marcus Cookies

Adaptation From the Kitchen of Genie McGrane

When I make them, I use fresh ground whole wheat (soft white) flour and substitute sucanat for the white sugar and sucanat with honey for the brown sugar. Sometimes I use bittersweet chocolate for the chips and Hershey bar for ever lower sugar content.

Bake at 375° for 10 min.

Yield: Approximately 5 dozen

1 c. butter	2 $\frac{1}{2}$ c. blended oatmeal *
2 c. flour	$\frac{1}{2}$ t. salt
1 t. soda	12 oz. chocolate chips
1 t. baking powder	4 oz. Hershey Bar
1 c. sugar (sucanat)	2 eggs
1 c. brown sugar (sucanat w/honey)	
1 t. vanilla	
1 $\frac{1}{2}$ c. nuts	

Measure the oatmeal and blend in a blender to a fine powder.

In a bowl, combine oatmeal powder with flour, salt, baking powder and soda. In a large bowl, cream butter and both sugars. Add eggs and vanilla and mix. Add flour mixture, then chips, grated candy bar and nuts if desired.

Scoop into balls and place 2 inches apart on a cookie sheet.

Snicker Cookies

From the Kitchen of Linda Giovanni

Bake at 375° for 13-16 min.

Ingredients

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ c. butter

1 t. vanilla

1 egg

1 $\frac{1}{2}$ c. flour

$\frac{1}{2}$ t. baking soda

$\frac{1}{4}$ t. salt

$\frac{1}{2}$ c. brown sugar

$\frac{1}{2}$ c. peanut butter

1 bag of mini snicker bars

Preheat oven to 375°.

In large bowl, cream sugar, brown sugar, butter, peanut butter, vanilla and egg. Add in dry ingredients. Shape dough around snicker bars. Bake at 375° for 13-16 minutes.

Drizzle with melted chocolates (white and dark) for a pretty effect.

German Chocolate Thumbprint Cookies

From the Kitchen of Marie Harrison

Bake at 350° for 10-12 min.

Ingredients

1 cup sugar
1 cup evaporated milk
1/2 cup butter, cubed
3 egg yolks
1-1/2 cups flaked coconut
1-1/2 cups chopped pecans
1 tsp. vanilla extract
1 package (around 18 ozs.) German chocolate cake mix
1/2 cup flour
1/3 cup butter, melted

Directions

1. Combine sugar, milk, butter and egg yolks in a large heavy saucepan. Cook and stir over medium-low heat until mixture is thickened and coats the back of the spoon. Remove from heat. Stir in the coconut, pecans and vanilla. Set aside 1-1/4 cups for topping.

2. Combine cake mix, flour, melted butter and remaining coconut mixture in a large bowl. Cover and refrigerate for at least 1 hour.

3. Shape dough into 1-inch balls. Place 2 inches apart on greased baking sheets. Using the end of a wooden spoon (or end of your finger), make an indentation in the center of each cookie. Fill each cookie with a tsp. of reserved topping.

4. Bake at 350 degrees for 10-12 minutes or until set. Let stand for 2 minutes before removing to wire racks to cool (you may need to let them sit longer, they tend to fall apart when really hot). Store in an airtight container.

Santa's Surprises

From the Kitchen of Marie Harrison

Bake at 325° for 10-12 min.

2 sticks butter (softened)	1 tsp. baking soda
1 cup creamy peanut butter	1/2 tsp. salt
1 cup light brown sugar	1 bag Snickers minis
1 cup sugar	1 bag Dove milk chocolate
2 eggs	
1 tsp. vanilla	
3-1/2 cups all-purpose flour (sifted)	

1. Combine the butter, peanut butter, and sugars using a mixer on a medium to low speed until light and fluffy.
2. Slowly add eggs and vanilla until thoroughly combined. Then mix flour, baking soda and salt.
3. Cover and chill for 2-3 hours.
4. Unwrap all Snickers minis. Cut in half.
5. Remove dough from refrigerator, divide into 1 tablespoon pieces and flatten.
6. Place a Snickers mini half in the center of each piece of dough.
7. Form the dough into a ball around each Snicker mini.
8. Place on a greased baking sheet and bake at 325 degrees for 10-12 minutes. (Baking time and temperature may need to be adjusted if using more than 1 tablespoon of dough per cookie)
9. Let cookies cool on baking rack or wax paper. Then drizzle melted Dove chocolate over the top of each cookie.
10. Makes 2-4 dozen, depending on how small you roll the dough. I was able to around 4-5 dozen.

Desserts



Clouds of Heaven (named by Pat Hale) *

From the Kitchen of Mikki Perricelli

Ingredients

1 Box Instant Vanilla Pudding

1 can chunk pineapple

1 large container of vanilla yogurt

Mix the pineapple juice into the pudding and yogurt.

Add pineapple chunks and chill.

Place almonds in the bottoms of individual serving dishes.

Yum-Yum

Turtle Trifle *

From the Kitchen of Pat Massebeau

8oz. mascarpone cheese, or cream cheese, softened

1 $\frac{1}{2}$ cups whipping cream

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

1 (2-lb.) frozen pecan pie, thawed and cut into 1 inch cubes

1/3 cup chocolate fudge topping

1/3 cup caramel topping

$\frac{1}{2}$ cup chopped pecans, toasted

Beat mascarpone or cream cheese, whipping cream and vanilla extract in a large bowl at medium speed with electric mixer, until smooth and firm. 2 to 3 minutes.

Place half of pie cubes in bottom of 4qt. trifle dish or tall, clear 4-qt. glass bowl. Spread half of whipped cream mixture over pie cubes.

Drizzle with half each of chocolate fudge topping and caramel topping. Sprinkle with half of chopped pecans .

Repeat Layers.

Cover and chill at least 1 hour or up to 8 hours.

This is really good and really rich. Hope you enjoy.

Lemon Bars Deluxe *

From the Kitchen of Mikki Perricelli

Bake at 350° for 25 minutes

2 $\frac{1}{4}$ c. all purpose flour, divided

$\frac{1}{2}$ c. sifted powdered sugar

1 c. butter or margarine

$\frac{1}{2}$ t. baking powder

4 large eggs, lightly beaten

2 c. sugar

$\frac{1}{3}$ c. lemon juice

Sifted powdered sugar

Combine 2 cups flour and $\frac{1}{2}$ cup powdered sugar, cut in butter with a pastry blender until mixture is crumble (can add 1 tbsp. chopped fresh rosemary for herbal adventure and lemon zest).

Firmly press mixture into a greased 13" x 9" pan. Bake at 350 degrees for 20-25 minutes or until lightly browned.

Combine remaining $\frac{1}{4}$ cup flour and baking powder in a small bowl; stir well.

Combine eggs, 2 cups sugar and lemon juice in a large bowl, stir in flour mixture. Pour over prepared crust. Bake at 350 for 25 minutes or until set and lightly browned. Cool completely in pan on a wire rack.

Sprinkle with additional powdered sugar, cut into bars. Yield 2 $\frac{1}{2}$ dozen.

Flan *

From the Kitchen of Mikki Perricelli

Bake at 350° for 60 minutes

$\frac{1}{2}$ c. sugar

4 eggs, separated

1 can evaporated milk

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

2 $\frac{1}{2}$ T. water

1 can condensed milk

1 c. milk

Preheat oven to 350°

In a saucepan, combine sugar and water, and boil rapidly until a deep amber color. Pour the mixture in the bottom of a 9 inch glass or ceramic pie pan and coat sides. Let cool.

In a bowl, stir egg yolks and then add all the milks and vanilla. Mix batter well. In another bowl, whip the egg whites until fluffy, not stiff. Fold whites into batter. Pour mixture into the caramelized sugar-coated pie dish.

Place dish in large roasting pan or baking pan. Add enough hot water to come halfway up the sides of pie dish. Bake flan in water bath for 1 hour, until set in center. Let cool, then cover and chill overnight. (Can be made 2 days ahead).

To serve:

Allow flan to come to room temperature. Run a sharp knife around the edge to loosen. Place a serving plate that's slightly larger than the pie pan on top of the pie pan, and flip upside down. Gently remove the pie pan and cut the flan into wedges to serve.

Pineapple Delight

From the Kitchen of Pat Massebeau

Bake at 350° for 25 to 30 minutes.

2 (20 oz.) pineapple chunks, drained, reserve juice (be sure to drain pineapple well)

6 T. juice

6 T. flour

1 $\frac{1}{2}$ cups sugar

1 cup shredded cheddar cheese

2 cups crushed Ritz crackers

1 stick melted butter

Combine sugar, flour and juice. Stir over low heat until sugar melts. Remove from heat and stir in pineapple and cheese. Pour into 1 $\frac{1}{2}$ quart baking dish. Mix crackers and melted butter and pour over top and bake.

To double:

4 (20 oz.) cans pineapple (be sure to drain pineapple well)

1 cup juice

$\frac{2}{3}$ cup flour

2 $\frac{1}{4}$ cups sugar

About 2 $\frac{1}{2}$ sleeves Ritz crackers

1 $\frac{1}{2}$ sticks butter

Petite Suisse Tarts

From the Kitchen of Mitzi Harrison

Bake at 350° for 15 minutes

Yield: 48 miniature tarts

Butter heavily (4) miniature muffin tins and sprinkle with graham cracker crumbs (for easy coating put muffin tins and graham cracker crumbs into a large plastic or paper bag and shake).

Ingredients:

2 (8 oz.) pkgs. cream cheese, softened

$\frac{3}{4}$ c. sugar

3 egg yolks

3 egg whites

Mix well cream cheese, sugar and egg yolks. Beat egg whites until stiff and fold in. Fill muffin tins almost to the top.

Bake for 15 minutes. Remove from oven and cool. Tarts will fall.

Mix well $\frac{3}{4}$ c. sour cream, 2 $\frac{1}{2}$ T. sugar and 1 t. vanilla. Drop on inner circle of the 48 cooled tarts. Bake for 5 minutes at 400 F. Cool and top with small piece of candied cherries. Freezes well.

Apple Crisp

From the Kitchen of Deidre & Melanie Registrato

Bake at 350° for 30-35 minutes

4 pounds peeled and sliced apples (preferably Granny Smith and McIntosh)

$\frac{1}{2}$ c. sugar

5 t. cinnamon

1 t. nutmeg

$\frac{1}{4}$ c. lemon juice

Mix together and pour into a greased baking dish.

Crumbs

2 c. flour

2 c. oats

2 sticks butter (softened)

2 c. brown sugar

Mix together and put over top of apple mixture.

Bake at 350° for 30-35 minutes.

Sprinkle cinnamon and confectioner's sugar over top.

Fruit Delight

From the Kitchen of Brenda Van Zuiden

Bake at 350° for 15 minutes

1st Layer - 1 c. flour, 2 stick melted butter, 1 t. vanilla, 1 c. pecans finely chopped. Mix together until paste like and spread in the bottom of a 9 x 13 pan. Bake at 350° for 15 minutes. Let this crust cool completely before adding the next layer.

2nd Layer - 1 8 oz. cream cheese softened, 1 c. cool whip (or dream whip, which is what I use) and 1 c. confectioner's sugar. Mix thoroughly until creamy and spread on the cooled crust.

3rd Layer - Whatever fruit you desire - banana, strawberries, raspberries

4th Layer - 1 large and 1 small box of instant vanilla pudding - mix as directed and put on the 3rd layer.

5th Layer - 2 cups of cool whip or dream whip.

Sprinkle coconut on top (optional)

Graham Cracker Pralines

From the Kitchen of Linda Giovanni

Bake at 350° for 10 min.

Yield: About 5 dozen

24 whole Graham Crackers

1 c. (2 sticks) butter

1 c. packed light brown sugar

1 c. finely chopped pecans

Break Graham Crackers into 4 pieces. Place on a large pan which you have covered with aluminum foil.

In saucepan, bring butter and sugar to a boil; boil 1 minute.

Add nuts, stir.

Pour over Graham Crackers. Do not try to cover every speck.

Bake at 350° for 10 min. Allow to sit and cool. Dollop excess nuts and goo on top of Graham Crackers.

Grandmother's Cranberry Dessert

From the Kitchen of Unknown
Recipes from stories by Wende Devlin

Ingredients

4 c. ground or chopped cranberries
2 c. sugar
1 c. drained, cubed pineapple
1 c. chopped nuts
1 $\frac{1}{2}$ c. miniature marshmallows
2 envelopes gelatin, or one large lemon-flavored Jello
dissolved in $\frac{1}{2}$ c. water
2 c. whipped cream

Directions

Combine first six ingredients, then quickly fold in whipped cream.

Allow to set in refrigerator until firm.

Pumpkin Crunch

From the Kitchen of Donna Tinsley

Bake at 350° for 1 hour

Ingredients

1 can Libby's Pumpkin (15 oz.)

3 beaten eggs

1 can evaporated milk

1 box yellow cake mix

1 c. sugar

1 t. cinnamon

2 sticks butter

Chopped pecans (to cover top)

Directions

Mix pumpkin, eggs, milk, sugar and cinnamon and pour into a greased 9 x 12 pan. Sprinkle the box of cake mix over the mixture. Melt butter and drizzle over the top of the cake mix and cover with pecan.

Bake at 350° for one hour.

Pumpkin Squares

From the Kitchen of L.Barker

Bake at 350° for 1 hour

- 1 can pumpkin (16 oz.)
- 3 beaten eggs
- 1 can evaporated milk
- 1 box yellow cake mix
- 1 c. sugar
- 1 t. cinnamon
- 2 sticks butter
- Chopped pecans (to cover top)

Mix pumpkin, eggs, milk, sugar and cinnamon and pour into a lined 9 x 12 pan. Sprinkle the box of cake mix over the mixture. Melt butter and drizzle over the top of the cake mix and cover with pecan.

Bake, then cool and turn pan upside down and remove paper.

Topping

- 8 oz. cool whip
- 8 oz. cream cheese softened
- 1 $\frac{1}{2}$ c. powdered sugar

Mix until smooth and pour over cake and refrigerate.

Banana Split Dessert

From the Kitchen of Gerry Gershaw

Crust: 2 c. graham cracker crumbs
½ c. melted butter

Mix together then press into the bottom of 9" x 13" pan

Drain well: 1 lg. can crushed pineapple (place on paper towels to drain extra juice)

Filling: 1 c. butter (room temperature)
1 lb. powdered sugar
1 t. vanilla
1 t. butter flavoring

Beat for 15 minutes - **This is a MUST**

Spoon filling over crust.

Sprinkle pineapple over filling.

Slice 5 bananas and arrange over filling. (Solid layer of bananas)

Top with large Cool Whip (16 oz)

Drizzle fudge sauce over the top; drizzle butterscotch topping over that.

Top with chopped pecans.

Refrigerate 24 hours before serving

SIN Layered Dessert

From the Kitchen of Lynn Connally

Ingredients

- 1 c. flour
- 1 c. pecan bits
- 1 stick butter (melted)

Mix together and spread on the bottom of an ungreased baking dish. Bake 20 minutes at 350°.

- 8 oz. cream cheese
- 1 c. powdered sugar
- 1 c. cool whip

Mix together and pour over cooled crust.

- 2 pkg. pudding
- 3 c. milk

Mix together and put on top of cream cheese mixture.

Top with cool whip.

Libby's Pumpkin Roll

From the Kitchen of Unknown

Bake at 375° for 13-15 minutes

Yield: 10 servings

Ingredients

$\frac{1}{4}$ c. powdered sugar (to sprinkle on towel)

1 c. sugar

$\frac{3}{4}$ c. all-purpose flour

$\frac{2}{3}$ c. Libby's Pumpkin

$\frac{1}{2}$ t. baking powder

1 c. walnut, chopped (optional)

$\frac{1}{2}$ t. baking soda

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

$\frac{1}{2}$ t. ground cinnamon

1 c. powdered sugar, sifted

$\frac{1}{2}$ t. ground cloves

6 T. butter or margarine, softened

$\frac{1}{4}$ t. salt

1 t. vanilla

3 large eggs

Powdered sugar (optional)

Preheat oven to 375°. Grease 15 x 10 inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton Kitchen towel with powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

Bake for 13-15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack. Be sure there is enough powdered sugar on the towel so the cake will not stick.

Filling:

Beat cream cheese, 1 c. powdered sugar, butter and vanilla in a small bowl and mix until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving.

Outrageous Brownies

From the Kitchen of Bunny Lazar

Bake at 350° for 30 minutes. Do NOT overbake

1 pound unsalted butter
1 pound plus 2 cups semisweet chocolate chips, divided
6 oz. unsweetened chocolate
6 extra large eggs
3 T instant coffee powder
2 T. real vanilla extract
2 $\frac{1}{4}$ c. sugar
1 $\frac{1}{4}$ c flour, divided
1 T. baking powder
1 t. kosher salt
3 c. diced walnut pieces

Preheat oven. Grease and flour 13 x 18 $1\frac{1}{2}$ inch sheet pan.

Melt together the butter, 1 lb. of chocolate chips and unsweetened chocolate on top of a double boiler. Cool slightly.

Stir together the eggs, instant coffee, vanilla and sugar. Stir in the warm choc. Mixture and cool to room temperature.

Stir together $\frac{1}{2}$ of the flour, baking powder and salt. Add to cooled choc. Mixture. Toss the walnuts, choc. Chips and remaining $\frac{1}{2}$ flour to coat. Add to the chocolate batter.

Pour into prepared pan and bake. Half way through the baking, tap the pan against the oven shelf to allow air to escape from between the pan and the brownie dough.

Cool thoroughly, refrigerate well and cut into squares.

Cherry Brownie Cobbler

From the Kitchen of Betty McMillion

Bake at 350°

20 oz. pkg. of brownie mix	$\frac{1}{2}$ c. water
21 oz. can cherry pie filling	$\frac{1}{2}$ c. oil
$\frac{1}{4}$ c. butter, softened	1 egg, beaten
8 $\frac{1}{2}$ oz. pkg. yellow cake mix	

Prepare brownie mix using water, oil and egg. Spread batter into a 9 x 13 inch baking pan sprayed with non-stick vegetable spray. Bake at 350 degrees for 15 minutes, remove from oven.

Spread pie filling over brownie layer, set aside.

Cut butter into dry cake mix until crumbly. Sprinkle mixture over pie filling.

Return to oven and continue to bake an additional 45 to 50 minutes, until filling is set.

Cool completely, cut into squares. You can serve with ice cream, if desired.

Makes 24 bars. Or 12 larger servings.

Peach Cobbler

From the Kitchen of Debby Foster

Bake at 350° for 1 hour

About 8 cups sliced fresh peaches	1 c. water
1/3 c. all-purpose flour	2 c. sugar
1 t. ground cinnamon	1 t. almond extract
½ c. butter or margarine, melted	

Pastry (recipe follows)

Dredge peaches in flour; add next 5 ingredients, and mix well. Set aside.

Roll three-fourths of pastry to 1/8 inch thickness on a lightly floured surface; fit into a 13 x 9 x 2 inch baking dish. Spoon in peach mixture.

Roll remaining pastry out to ¼ inch thickness on a lightly floured surface; cut into ½ inch strips. Arrange in lattice fashion over peaches.

Pastry

3 c. all-purpose flour	1 ½ t. salt
¾ t. baking powder	¾ c. shortening
6 - 8 T. ice water	

Combine dry ingredients; cut in shortening with pastry blender until mixture resembles coarse meal. Sprinkle ice water evenly over surface; stir with a fork until all dry ingredients are moistened. Shape dough into a ball. Makes pastry for one cobbler.

Dips



Asiago Artichoke Dip *

From the Kitchen of Mikki Perricelli

Bake at 350° for 25 minutes

- 1 (14 oz.) can artichoke hearts, rinsed and drained
- 2 ozs. thinly sliced prosciutto
- 1 c. arugula, chopped
- $\frac{1}{2}$ c. shredded Asiago cheese (2 oz.)
- 2 T. all purpose flour
- 1 (8 oz.) carton sour cream
- $\frac{1}{2}$ c. mayonnaise
- $\frac{1}{2}$ c. bottled roasted red sweet peppers, drained and finely chopped
- $\frac{1}{4}$ c. thinly sliced green onions

Shredded Asiago cheese (optional)

Thinly sliced green onions

Crackers and/or toasted baguette slices

Preheat oven to 350°. Squeeze artichokes to remove excess liquid. Coarsely chop artichokes; set aside. Stack prosciutto slices, cut crosswise into thin strips. Cut strips in half; separate pieces. In a medium skillet, cook and stir prosciutto over medium heat until brown and slightly crisp. Add arugula, cook and stir for 1 minute more.

In a large bowl, toss together $\frac{1}{2}$ c. cheese and flour. Stir in sour cream, mayonnaise, roasted peppers, $\frac{1}{4}$ c. green onions and arugula mixture.

Transfer to an ungreased 9 inch pie plate. If desired, sprinkle with additional cheese.

Bake about 25 minutes or until edge is bubbly and mixture is heated through. Sprinkle with additional onions.

Serve dip with crackers or toasted baguette slices.

Artichoke Dip *

From the Kitchen of Pat Massebeau

Bake at 350° for 30 min.

Ingredients

- 1 (14 oz) can artichoke hearts, drained and chopped
- 1 cup mayonnaise
- 1 cup Parmesan cheese
- 1 t. garlic

Mix together and bake.

Serve with crackers.

Fruit Dip

From the Kitchen of Kristen Matherly

1 pkg. 8 oz. cream cheese
 $\frac{3}{4}$ cup brown sugar
1 cup sour cream
2 tsp. vanilla
1 tsp. lemon extract
 $\frac{1}{2}$ tsp. cinnamon
1 cup milk
1 pkg. Instant vanilla pudding

Beat cream cheese, brown sugar until smooth. Beat in sour cream, vanilla and lemon extract. Add milk, mix will then add pudding. Beat on low speed 2 minutes. Put in the refrigerator for at least 1 hour.

Good with any fruits.

Chicken Buffalo Dip

From the Kitchen of Pat Massebeau

Bake at 350° for 20 min.

Ingredients

$\frac{1}{2}$ c. blue cheese crumbles

$\frac{1}{2}$ c. ranch dressing

$\frac{1}{2}$ c. hot sauce

2 chicken breasts cooked and chopped

8 oz. cream cheese softened

Directions

Stir together the cream cheese, salad dressing, hot sauce and cheese.

Add chicken.

Bake at 350° for 20 min. or until heated through.

Add more cheese and hot sauce to your liking.

Heartfield Spinach Dip with Artichokes

From the Kitchen of Marie Cortese

Bake at 350° for 20-25 minutes

Yield: 10 servings (1/4 cup each)

4 cups fresh baby spinach leaves, slightly packed (4 oz.)

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

$\frac{1}{4}$ c. reduced fat mayonnaise

4 T. shredded Parmesan cheese (1 oz.)

$\frac{1}{4}$ c. fat free milk

2 cloves garlic, finely chopped

1 t. dried basil leaves

1 can artichoke hearts (14 oz.) drained, chopped

Baguette slices, if desired

Assorted raw vegetables, if desired

Spray 1 qt. shallow glass baking dish or 9" pie plate with cooking spray.

Place spinach in 2 qt. microwavable casserole, add 1/4 cup water. Cover, microwave on high 2 minutes. Drain well, pressing spinach with paper towels to remove excess liquid. Chop spinach.

In large bowl beat cream cheese with spoon until smooth. Beat in mayonnaise, 3 tbsp. of the Parmesan cheese, the milk, garlic and basil until well blended. Stir in spinach and artichokes. Spread evenly in baking dish. Sprinkle with remaining tbsp. cheese.

Bake. Serve with baguette slices or raw vegetables.

Dressings/Sauces



Caesar Dressing

From the Kitchen of Marie Cortese

Ingredients

- 3 cloves of garlic finely chopped
- 3 anchovy fillets or 1 t. anchovy paste (I used paste)
- 2 lemons (I used $\frac{1}{2}$ cup)
- 1 t. Dijon mustard
- 1 t. dry mustard
- 6 T parmesan cheese (freshly grated is best)
- 1 cup canola oil
- $\frac{1}{2}$ t. kosher salt
- $\frac{1}{4}$ t. pepper

Directions

Mix all ingredients in a blender.

Rib Sauce

From the Kitchen of Lynn Connally

Ingredients

2 c. chopped onions
3 garlic cloves smashed
 $\frac{1}{4}$ c. brown sugar
2 T. cider vinegar
3 T. Worcestershire sauce
3 T. Chili sauce
32 oz. ketchup
Drippings of meat

Rub meat with whatever seasonings you want. Then bake at 250° for 4 hours.

Then place meat on the grill and put this sauce on it.

Meats/Meat Dishes



Mama's Beef *

From the Kitchen of Mikki Perricelli

1 lb. flank steak	1 egg white
1 t. salt	1 T. cornstarch
2 c. oil for deep frying	1 scallion, chopped fine
1 handful rice sticks (Py Mai Fun)	
1 slice ginger, chopped fine	$\frac{1}{2}$ c. canned corn
$\frac{1}{2}$ c. canned peas	1 c. chicken stock
1 T. sherry	1 $\frac{1}{2}$ T. dark soy sauce
1 t. chili paste with garlic	$\frac{1}{2}$ t. sugar
1 T. cornstarch dissolved in 1 T. water	

Cut beef into very small cubes.

Combine beef, egg white, salt and cornstarch. Mix well with hand. Heat oil to 400° in wok. Deep fry beef 1 minute. Remove.

Reheat same oil to 425°. Deep fry rice sticks 1 second. Remove. Set aside.

Reheat 2 tbsps. of oil in wok to 275°. Stir fry scallions and ginger 1 minute.

Add corn, peas, stock, sherry, soy sauce, chili paste with garlic and sugar. Turn to 425°. Bring to boil.

Pour in beef. Thicken with dissolved cornstarch. Stir fry quickly until sauce is absorbed.

Remove to center of platter. Garnish with rice sticks.

Ants Creeping on the Trees *

From the Kitchen of Mikki Perricelli

2 oz. vermicelli (mung bean)
2 T. oil
 $\frac{1}{2}$ lb. ground pork (or beef), minced
1 T. dark soy sauce
1 t. chili paste with garlic
 $\frac{1}{2}$ c. chicken stock

Soak vermicelli in boiling water to cover. Let stand for 20 minutes. Drain. Cut into thirds. Set aside.

Heat oil in wok to 400°. Stir fry pork to separate grains of the meat about 1 minute.

Add vermicelli. Blend well. Add soy sauce, chili paste with garlic and stock. Cook about 2-3 minutes. Stir constantly.

May be prepared in advance through step 2, or frozen after step 3.

Serves 4-6.

The ground pork resembles ants and the vermicelli looks like branches of trees.

Shrimp and Vegetable Rice *

From the Kitchen of Mikki Perricelli

Cook 2 lbs. deveined shrimp in salted water

Saute: 3 carrots
 3 celery sticks
 2 lg. onions
 3 garlic cloves (add last)
 3 c. cooked string beans

Clean shell and tail of shrimp.

Cook rice in shrimp water. Mix rice and vegetables together and add 3 T. soy sauce for flavor.

Cook 6 eggs, omelette style and season with salt and pepper and add to rice.

Cook thick asparagus and place on top for presentation.

Apricot Sweet-And-Sour Meatballs

From the Kitchen of Pat Massebeau

1/2 cup apricot preserves
1/4 cup hoisin sauce
1/4 cup rice vinegar
1/8 teaspoon cayenne pepper
1 medium red or green bell pepper, sliced

Mix preserves, hoisin sauce, vinegar and red pepper in crock pot, add meatballs. (I use frozen.) Heat until hot. Cook on low for about 3 hours. If frozen about 2 hours on high. (I take the meatballs out and let them thaw before I add them to the sauce, it saves time.)

Here is the recipe if you make your own meatballs

1 1/2 pounds ground beef
1/4 cup plain dry bread crumbs
1/4 teaspoons salt
1/4 teaspoons garlic powder
1/4 teaspoons ground ginger
1 egg, slightly beaten

Mix together shape into 1-inch balls.
Bake 20 to 25 minutes at 375 degrees

Pesto Ravioli with Chicken

From the Kitchen of Pat Massebeau

Yield: Serves 4 large size servings.

2 teaspoons olive oil

1 pound boneless skinless chicken breast strips for stir-fry

$\frac{3}{4}$ cup chicken broth

1 package (9 Oz.) refrigerated cheese-filled ravioli

3 small zucchini, cut into $\frac{1}{4}$ inch slices

1 large red bell pepper, thinly sliced

$\frac{1}{4}$ cup basil pesto

Freshly grated Parmesan cheese

Heat oil in a 12-inch skillet over medium high heat. Cook chicken in oil about 4 minutes, turning occasionally, until brown. Remove chicken from skillet. (Be sure to use 12-inch skillet or it will be hard to mix in the pesto.)

Add broth and ravioli to skillet. Heat to boiling, reduce heat. Cover and simmer about 4 minutes or until ravioli are tender.

Stir zucchini, bell pepper and chicken into ravioli. Cook over medium-high heat about 3 minutes, stirring occasionally, until vegetables are crisp-tender and chicken is no longer pink in center. Toss with pesto. Sprinkle with cheese.

Gourmet Chicken

From the Kitchen of Marie Cortese

Bake at 350° for one hour

Yield: 8 servings

Ingredients

8 chicken breasts - boneless and skinless

8 - 1 oz. slices of swiss cheese

2 cups Pepperidge Farm cornbread dressing

1 can Cream of Chicken soup

1/4 cup tap water

1/3 cup melted butter

Place chicken in pan - top with cheese. Mix water with soup - pour over. Sprinkle dressing on top and drizzle with butter.

Bake.

Luau Pork

From the Kitchen of Linda Giovanni

Ingredients

Yield: 10 servings

3 pounds fresh pork	1 $\frac{1}{2}$ t. packed brown sugar
$\frac{1}{4}$ c. pineapple juice	1 $\frac{1}{2}$ t. soy sauce
$\frac{1}{4}$ c. vegetable oil	1 $\frac{1}{2}$ t. prepared mustard
$\frac{1}{4}$ c. dark corn syrup	1 t. salt
2 T. lime juice	$\frac{1}{2}$ t. ground coriander
1 small garlic clove, crushed	$\frac{1}{4}$ t. ground ginger

Place pork roast in plastic bag or shallow baking dish. Mix remaining ingredients; pour over pork. Fasten bag securely or cover dish with plastic wrap. Refrigerate, turning occasionally, at least 8 hours no longer than 24 hours.

Place pork fat side up on rack in shallow roasting pan or baking dish; reserve marinade. Insert meat thermometer so the tip is in the center of the thickest part of port and does not rest in the fat. Roast uncovered in 325° oven, brushing occasionally with reserved marinade, until thermometer registers 170°, about 2 $\frac{1}{2}$ hours.

Beef Stew

From the Kitchen of Marie Harrison

Yield: Serves 4-5

Ingredients

1 lb. lean small pieces of stew beef
3-4 large potatoes cut in pieces
6 carrots cut in chunks
1 pkg. of onion soup mix
1 can tomato soup
1 - 10 oz. bag frozen peas
Sprinkle of sugar

Directions

Put all in a pot in order. Do not stir. Start on high for 30 minutes or so and then turn to low if you want to cook it all day. Can be made in the oven at 300 degrees.

Beef Tips

From the Kitchen of Pat Massebeau

Ingredients

Pot Roast or Sirloin Tip

Garlic

Salt

Pepper

1 large onion

1 small box mushrooms

32 oz beef broth

Directions

Trim the fat and cut a shoulder or good pot roast (I used Sirloin Tip) brown it with just a sprinkle of garlic, salt and pepper. I (I didn't brown it and it was fine). Put into the crock pot with onions, mushrooms and beef broth and cook until tender. Usually about 4-6 hours on high. Add thickening (I used corn starch, but flour will also work).

Serve over noodles or rice.

Chicken a la King

From the Kitchen of Linda Giovanni

Yield: 6 servings

Ingredients

1 package Pepperidge Farm frozen Puff Pastry Shells
 $\frac{1}{2}$ c. diced green pepper
2 T. butter
1 can (10 $\frac{3}{4}$ oz.) Campbell's Cream of Chicken Soup
 $\frac{1}{2}$ c. milk
2 c. cubed, cooked chicken or turkey
 $\frac{1}{4}$ c. diced pimento

Directions

Bake pastry shell according to package directions.

In medium saucepan cook green pepper in butter until tender. Add soup, milk, chicken and pimento. Heat, stirring occasionally.

Spoon into warm pastry.

Oven Stew

From the Kitchen of Bunny Lazar

Bake at 275° for 4 hours

Ingredients

2 pounds of Stew or roast cut into stew pieces
1 pkg. Lipton Onion soup
1 can Cream of Mushroom soup
1 c. 7-Up

Directions

Put all of the ingredients in a dish as listed.

DO NOT STIR

Cover and bake for 4 hours at 275°.

Let stand for 30 minutes.

Serve over noodles, rice or potatoes.

Best Ever Meat Loaf

From the Kitchen of Bunny Lazar

Bake at 350° for 1 hour and 30 minutes

Meat Loaf:

1 $\frac{1}{2}$ pounds ground beef	1 egg
$\frac{1}{2}$ can tomato soup	1 $\frac{1}{2}$ t. salt
2 ribs of celery	$\frac{1}{4}$ t. pepper
$\frac{1}{2}$ c. American cheese, grated	Bacon slices
1 large onion, chopped	
$\frac{1}{2}$ c. bell pepper, chopped	
1 c. Pepperidge Farm Herb Stuffing	

Sauce:

2 T. butter, melted
2 T. soy sauce
1 (8 oz.) can tomato sauce
 $\frac{1}{4}$ c. water
 $\frac{1}{4}$ c. vinegar
 $\frac{1}{2}$ c. brown sugar

Mix all meat loaf ingredients except bacon; form into loaf and top with bacon slices to cover meat loaf.

Pour sauce over top and cook at 350. Baste with sauce every 5 minutes.

Lemon Velvet Chicken

From the Kitchen of Bunny Lazar

1 $\frac{1}{2}$ pounds of chicken tenderloins
1 T. flour
1 t. seasoned salt
1 T. capers
Juice of 1 lemon (about 2 T.)
1 c. Carb Options Alfredo sauce
2 T. butter
Large Zip-Top bag

Preheat large sauté pan on medium-high for 2-3 minutes. Place flour and seasoned salt in zip-top bag. Add chicken, seal tightly and shake to coat. Wash hands.

Place butter in pan; swirl to coat. Place chicken in pan using tongs. Cook 4-5 minutes, turning occasionally, until chicken begins to brown.

Stir in capers. Cut (rinsed) lemon in half and squeeze juice over chicken. Stir in Alfredo sauce and reduce heat to medium-low; simmer 6-8 minutes.

Serve.

Chicken 'N Dumplins

From the Kitchen of Sam Race

- 1 large roasting chicken
- 2 additional chicken breasts
- 4 chicken boullion cubes
- 1 stick of butter
- 2 egg yolks
- 1 ball of Crisco (the size of an egg)
- 2 c. self rising flour

Cut up chicken, put in a large pot with the extra breasts, cover with water. Add boullion cubes and simmer for one hour.

Remove chicken from pot and put on a pan in refrigerator to cool. Strain broth into another pot to remove undesireables.

For Dumplings:

In a large bowl, put 2 cups flour, add egg yolks and Crisco. Blend with pastry blender, add cold water slowly while blending until it forms a stiff dough. Put on a pastry cloth with plenty of flour on it. Start rolling dough and sprinkle more flour on it. Roll as thin or thick as you desire. Cut into diamond shapes with a pizza cutter. Add stick of butter to broth. Heat broth to a boil and begin adding dumplings a few at a time until all are in broth. Reduce heat and simmer for 12-15 minutes until dumplings are cooked. (Taste one)

Pull meat from bones, discard bones, skin and other undesirable parts, dice up chicken and add to the pot of dumplings.

Golden Peachy Chicken

From the Kitchen of Linda Giovanni

Bake at 375° for 1 $\frac{1}{2}$ hours

Ingredients

2 $\frac{1}{2}$ pounds chicken pieces

$\frac{1}{4}$ c. peach syrup

2 T. lemon juice

1 T. Soy Sauce

$\frac{1}{4}$ c. butter

10 canned peach halves

Directions

Arrange 2 $\frac{1}{2}$ lbs of chicken pieces in a single layer shallow roasting pan. Combine $\frac{1}{4}$ c. peach syrup with 2 T. lemon juice, 1 T. Soy Sauce and 2 mashed peach halves. Pour over chicken. Dot with $\frac{1}{4}$ c. butter.

Bake at 375°. Baste often, until chicken is done (about 1 $\frac{1}{2}$ hours). 15 minutes before chicken is cooked, place 8 canned peach halves around the chicken. Sprinkle the peaches with a little cinnamon.

Mexican Chicken

From the Kitchen of Pat Masseur

Ingredients

4 boneless chicken breasts
1 large jar of chunky salsa
1 pkg. Taco Mix
2 cans black beans

Directions

Put chicken and salsa into crock pot and cook on high for about 6 hours or until chicken is tender. About $\frac{1}{2}$ hour before its ready, add the package of Taco Mix and black beans.

Serve over rice.

Chicken Enchiladas

From the Kitchen of Bunny Lazar

Bake at 350° for 30 minutes

Yield: 4-6 servings

2 c. chopped cooked chicken or turkey
1 c. chopped green bell pepper
1 pkg. (8 oz.) Philadelphia Cream Cheese, cubed
1 jar salsa
1 (6 inch) flour tortillas
 $\frac{3}{4}$ pound (12 oz) Velveeta Cheese, cut up
 $\frac{1}{4}$ c. milk

Stir chicken, bell pepper, cream cheese and $\frac{1}{2}$ c. salsa in saucepan on low heat until cream cheese is melted.

Spoon $\frac{1}{3}$ c. chicken mixture down center of each tortilla; roll up. Place seam-side down in a lightly greased 12 x 8 inch baking dish.

Stir Velveeta cheese and milk in saucepan on low heat until smooth. Pour sauce over tortillas, cover with foil.

Bake until thoroughly heated. Pour remaining salsa over tortillas.

Tangelo Pork Stir-Fry

From the Kitchen of Unknown

2 tangelos such as minneolas or honeybells
3 t. toasted sesame oil divided
1 pound pork tenderloin trimmed of fat, cut into thin strips
2 medium shallots thinly sliced
2 cloves garlic minced
2 T. minced fresh ginger
 $\frac{1}{4}$ t. crushed red pepper
2 red bell peppers thinly sliced
2 stalks celery thinly sliced
2 T. reduced-sodium soy sauce
1 T. rice vinegar
2 t. cornstarch

Using a vegetable peeler, removed zest from tangelos in long strips. Cut the strips lengthwise into very thin pieces. Cut the tangelos in half and squeeze enough juice from them to get $\frac{1}{2}$ cup.

Heat large wok or skillet over medium-low heat. Swirl in 2 t. oil, then add pork and cook, stirring until just cooked, 2-3 minutes. Transfer to plate.

Add remaining 1 t. oil to the pan along with shallots, garlic, ginger, crushed red pepper and the zest. Cook, stirring for 1 minute. Add bell peppers and celery and cook, stirring constantly, until crisp-tender, about 2 minutes. Stir in the tangelo juice and soy sauce; bring to a simmer. Cook for 1 minute.

Whisk vinegar and cornstarch in a small bowl, then pour it into the pan along with the pork and its juices. Cook, stirring often, until thickened and bubbling and the pork is heated through, about 1 minute.

Fajita Turkey Burgers

From the Kitchen of Lynn Connally

$\frac{1}{4}$ tomatillo salsa
2 T. chopped avocado
1 T. chopped fresh cilantro
2 (1oz) sliced white bread
Cooking Spray
 $\frac{1}{2}$ cup finely chopped onion
 $\frac{1}{2}$ cup finely chopped green pepper
2 tsp. fajita seasoning, divided
 $\frac{1}{4}$ tsp. salt, divided
1 T. tomato paste
1 pound ground turkey
1 egg white
4 (1 $\frac{1}{2}$) oz. Whole wheat hamburger buns toasted

Combine tomatillo salsa, chopped avocado and cilantro, set aside. Place bread in food processor, pulse 19 times until crumbs measure 1 cup.

Heat large nonstick skillet over med high heat. Coat pan with cooking spray Add onion and bell peppers, sauté 5 minutes until tender, Stir in $\frac{1}{2}$ t. fajita seasoning and $\frac{1}{8}$ t. salt. Cool

Combine breadcrumbs, onion mixture remaining $1 \frac{1}{2}$ t. fajita seasoning, remaining $\frac{1}{8}$ t. salt, tomato paste, turkey and egg white in a large bowl. Using damp hands, divide turkey mix into 4 equal portion, shaping each into a $\frac{3}{4}$ " patty. Heat pan over medium heat. Recoat pan with cooking spray. Add patties, cook 4 minutes on each side or until done. Place patty on bottom half of each bun. Top each serving with $1 \frac{1}{2}$ T. salsa mixture, top with remaining halves of buns.

Savory Crescent Chicken Squares

From the Kitchen of Lynn Connally

Bake at 350° for 20-25 minutes

Yield: 4 servings

3 oz. Cream cheese, softened

3 T. butter, melted

2 c. of cooked, cubed chicken

$\frac{1}{4}$ t. salt

$\frac{1}{8}$ t. pepper

2 T. milk

1 T. chopped chives or onion

1 T. chopped pimento (if desired)

8 oz. can Pillsbury Refrigerated Crescent Rolls

1 c. seasoned croutons, crushed

Preheat oven to 350°. In medium bowl, blend cream cheese and 2 T. butter (reserve 1T) until smooth. Add the next 6 ingredients. Mix well.

Separate dough into 4 triangles; press perforations firmly to seal and spoon $\frac{1}{2}$ c. meat mixture onto center of each rectangle. Pull 4 corners of dough to top center and twist slightly to seal edges. Brush tops with reserved 1 T. butter and sprinkle top with crushed croutons.

Bake on ungreased cookie sheet 20-25 min. until golden brown.

Bacon Wrapped Pork Tenderloin

From the Kitchen of Lynn Connally

Bake at 450° for 25 minutes

Ingredients

1 pound pork tenderloin

1 t. steak seasoning

3 bacon slices, cut in half crosswise

Preheat oven to 425°. Remove silver skin from pork tenderloin, leaving a thin layer of fat covering the pork. Sprinkle seasoning over pork. Wrap pork with bacon slices, and secure with wooden toothpicks. Place pork on a lightly greased wire rack in an aluminum foil-lined roasting pan.

Bake at 425 for 25 minutes or until a meat thermometer inserted into thickest portion registers 155°. Increase temperature to Broil. Broil 5 inches from heat 3-5 minutes or until bacon is crisp.

Remove from oven; cover pork with foil and let stand 10 minutes or until thermometer registers 160°.

Quick Pork and Potato Bake

From the Kitchen of Lynn Connally

Bake at 350° for 1 hour

Ingredients

6 pork chops
Salt & Pepper
1 can Cream of Mushroom soup
Medium Sharp cheese, grated
Chopped onion
Tater Tots, frozen

Place pork chops in an oblong cake pan. Salt and pepper slightly.

Spoon soup over tops of pork chops, grate cheese all over lightly. Sprinkle with a little chopped onion.

Place frozen tater tots on top of meat so that it is completely covered.

Sprinkle more cheese over the top.

Bake one hour at 350° covered.

Turn down heat to 250° for an additional 15 minutes.

Maple Pecan Chicken

From the Kitchen of Marie Harrison

Bake at 400° for 15-20 minutes

Ingredients

$\frac{1}{4}$ c. maple syrup

2 T. mayo

$\frac{3}{4}$ t. salt

$\frac{3}{4}$ c. plain panko crumbs

$\frac{1}{2}$ c. finely chopped pecans

4 boneless chicken breasts or thighs pounded

Directions

Mix maple syrup, mayo and salt in a shallow dish.

In another shallow dish, mix bread crumbs and pecans.

Dip chicken in syrup mixture, then into crumbs. Place on greased baking sheet, spray top of chicken with cooking spray.

Bake 15-20 minutes, turning once, until thickest part of chicken is 165 degrees and coating is golden brown.

Baked Reuben Dip *

Bake at 350° for 25-30 minutes

From the Kitchen of Mikki Perricelli

1 jar (32 oz.) Sauer Kraut, rinsed and well drained

10 oz. sliced deli corned beef, chopped

2 cups (8 oz.) shredded sharp cheddar cheese

2 cups (8 oz.) shredded swiss

1 c. mayonnaise

$\frac{1}{4}$ c. Russian Salad dressing

1 t. caraway seeds

Rye Crackers to serve on the side

In a big bowl mix the first 6 ingredients. Stir in the caraway seeds.

Transfer to a greased 13 x 9 cooking dish.

Bake at 350° for 25-30 minutes.

I used the jar of red cabbage - I don't rinse the sauerkraut - I just squeeze it out.

Pasta



Zucchini and Basil Lasagna

From the Kitchen of Donna Ruttan

Bake at 350° for 45 min.

2 cups fat-free cottage cheese

1 cup chopped fresh basil

1 large egg

cooking spray

4 cups chopped zucchini

$\frac{1}{2}$ cup chopped onion

2 cups bottled spicy tomato pasta sauce

9 oven-ready lasagna noodles

1 $\frac{1}{2}$ cups (6 ounces) shredded part-skim mozzarella cheese

1. Combine first 3 ingredients in a food processor; process until smooth.
2. Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add zucchini and onion; sauté 5 minutes or until tender. Stir in sauce; remove from heat.
3. Spread $\frac{1}{4}$ cup zucchini mixture in bottom of a 13x9-inch baking dish coated with cooking spray. Arrange 3 noodles over zucchini mixture; top with one-third cottage cheese mixture, one-third zucchini mixture, and one-third mozzarella. Repeat the procedure with the remaining noodles, cottage cheese mixture, zucchini mixture, and mozzarella.
4. Cover and bake at 350 for 45 minutes. Uncover and bake an additional 15 minutes or until lasagna is thoroughly heated. Yield: 8 servings.

Baked Spaghetti

From the Kitchen of Pat Roberson

Bake at 350° for 30-35 minutes

- 1 c. chopped onion
- 1 c. chopped green pepper
- 1 T. butter or margarine
- 1 can (28 oz.) tomatoes with liquid, cut up
- 1 can (4 oz.) mushroom stems and pieces, drained
- 1 can (2 $\frac{1}{4}$ oz.) sliced ripe olives, drained
- 2 t. dried oregano
- 1 pound ground beef, browned and drained (optional)
- 12 oz. spaghetti, cooked and drained
- 2 c. (8 oz.) shredded cheddar cheese
- 1 can (10 $\frac{3}{4}$ oz.) condensed cream of mushroom soup, undiluted
- $\frac{1}{4}$ c. water
- $\frac{1}{4}$ c. grated parmesan cheese

In large skillet, sauté onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef if desired. Simmer uncovered for 10 minutes. Place half of the spaghetti in a greased 9 x. 13 baking dish. Top with half of the vegetable mixture. Sprinkle with half of the cheese. Repeat layers. Mix the soup and water until smooth and pour over the casserole. Sprinkle with parmesan cheese.

Bake uncovered at 350° for 30-35 minutes or until heated through.

Slow Cooker Pizza

From the Kitchen of Kathy Burga

Yield: 6-8 servings

- 1 pkg. (16 oz.) wide noodles
- 1 $\frac{1}{2}$ pounds of ground beef or turkey
- $\frac{1}{4}$ c. chopped onions
- 1 jar (26 oz.) spaghetti sauce
- 1 jar (4 $\frac{1}{2}$ oz.) sliced mushrooms
- 1 $\frac{1}{2}$ t. Italian seasoning
- 1 pkg. (3 $\frac{1}{2}$ oz.) sliced pepperoni, halved
- 3 c. (12 oz.) shredded mozzarella cheese
- 3 c. (12 oz.) shredded cheddar cheese

Cook noodles according to package directions.

In large skillet, cook beef or turkey and onion over medium heat until meat is no longer pink; drain. Stir in the spaghetti sauce, mushrooms and Italian seasoning.

Drain noodles.

In a 5 qt. slow cooker coated with nonstick cooking spray, spread one third of the meat sauce. Cover with one third of the noodles and pepperoni. Sprinkle with one third of the cheese. Repeat layers twice.

Cover and cook on low for 3-4 hours or until heated through and cheese is melted.

Southwest Chicken Lasagna

From the Kitchen of Lynn Connally

Noodles: 1 (10oz.) pkg. lasagna noodles

Cottage Cheese Mixture:

4 eggs whites, lightly beaten

1 sm. can diced chilies

3 C. cottage cheese

1/3 c. chopped parsley

Lasagna:

1 c. chopped onion

$\frac{1}{4}$ t. pepper

1 red pepper, chopped

4 C. cooked chopped chicken breast

2 cloves garlic, minced

6 oz. Cheddar cheese

20 oz. tomato sauce

4 oz. Monterey Jack cheese

1 (10 oz.) can enchilada sauce

1 T. chili powder

1 T. cumin

Noodles: Cook and drain according to package.

Cottage Cheese Mixture: Stir together egg whites, cottage cheese, parsley and chili peppers in medium bowl; set aside. (I always put cottage cheese in food processor

and whip it but if you don't have a food processor, just get all the lumps out and make it like ricotta cheese (or use ricotta cheese).

Lasagna: In skillet with a little olive oil, heat onions, red peppers and garlic until tender. Stir in tomato sauce, enchilada sauce, chili powder, cumin and pepper. Bring to boil, then reduce heat and simmer uncovered for 10 minutes, stirring often.

Preheat oven to 375°. Spray 13 x 9 pan with nonstick spray.

Assembling Lasagna: Place 4 noodles in pan. Spread $\frac{1}{2}$ of cottage cheese mixture over noodles.

Top with half of the sauce mixture, 2 cups of chicken and half each of the Cheddar and Monterey Jack cheese.

Repeat layers with remaining noodles, cottage cheese mixture, chicken, and Cheddar and Monterey Jack cheese.

Cover with foil. Bake about 50 minutes until bubbly.

Let stand 15 minutes before cutting.

Classic Lasagna Meat Sauce

From the Kitchen of Bunny Lazar

Bake at 350° for 50 min. or until bubbly

Yield: 12 servings

1 container (15 oz.) Ricotta cheese

1 egg, slightly beaten

1 c. grated Parmesan cheese

16 oz. lasagna noodles, cooked 7 minutes, and drained

12 oz. Mozzarella cheese, sliced

Spaghetti Meat Sauce

In a 5 qt. dutch oven, heat 2 T. olive oil over medium heat.

Add 1 pound ground beef, 1 c. chopped onion, 3 cloves minced garlic, and $\frac{1}{2}$ c. chopped parsley.

Stirring frequently, cook about 10 min. until beef is browned.

In blender container place 2 can (28 oz. each) tomatoes, cover.

Blend on high speed until finely chopped. Add to beef mixture.

Stir in 1 can (16 oz.) tomato paste, 2 t. sugar, 2 t. dried basil

leaves, 1 $\frac{1}{2}$ t. salt, 1 t. dried oregano leaves and $\frac{1}{4}$ t. pepper.

Bring to a boil. Reduce heat and simmer, stirring occasionally for 45 minutes. Makes 7 $\frac{1}{2}$ cups.

In bowl, stir together ricotta, egg and $\frac{3}{4}$ c. parmesan cheese.

In 13 x 9 roasting pan, spread 1 $\frac{1}{2}$ c. of meat sauce. Layer $\frac{1}{3}$ of lasagna noodles, 2 c. sauce, $\frac{1}{2}$ of the ricotta cheese mixture and $\frac{1}{3}$ of the mozzarella and parmesan cheeses. Repeat once.

Top with remaining noodles, sauce and cheeses.

Pies



Banana Coconut Cream Pie

From the Kitchen of Gloria Perry

3 T. cornstarch
1 1/3 c. water
1 (14 ounce) can sweetened condensed milk
3 egg yolks, beaten
2 T. butter
1 t. vanilla extract
1/2 c. flaked coconut, toasted
2 medium bananas
2 T. of lemon juice
1 (9 inch) prepared graham cracker or baked pie crust
Cool Whip
Additional toasted coconut

In heavy saucepan over medium heat, dissolve cornstarch in water; stir in sweetened condensed milk and egg yolks. Cook and stir constantly until thick and bubbly. Remove from heat; add butter and vanilla. Cool slightly. Fold in coconut; set aside.

Peel and slice bananas into 1/4 inch thick rounds. Toss banana slices gently with lemon juice; drain. Arrange bananas on bottom of crust. Pour filling over bananas.

Cover and refrigerate 4 hours. Top with cool whip and additional toasted coconut. Store leftovers covered in refrigerator.

Shoofly Pie

From the Kitchen of Linda Giovanni

Bake at 375° for 30 minutes

Yield: 8 servings

Ingredients

- $\frac{1}{2}$ c. molasses
- 1 t. baking soda
- 1 c. boiling water
- 1 pinch salt
- 1 $\frac{1}{2}$ c. all-purpose flour
- 1 c. brown sugar
- $\frac{3}{4}$ c. butter
- $\frac{1}{2}$ t. ground cinnamon
- 1 9" unbaked pie crust

In a medium bowl, dissolve the soda in the molasses and stir until it foams. Stir in the boiling water and pinch of salt. In a separate bowl, mix the flour, cinnamon, brown sugar and butter into crumbs.

Pour $\frac{1}{3}$ of the molasses mixture into the unbaked crust. Sprinkle $\frac{1}{3}$ of the crumbs over the molasses mixture and continue alternately layers, finishing with the crumbs on top.

Bake in preheated oven for 30 minutes, or until crumbs and crust are golden.

Speedy Cheesecake Pie

From the Kitchen of Mitzi Harrison

Bake at 325° for 25-30 minutes

Crust

1 $\frac{1}{4}$ c. plain or cinnamon graham cracker crumbs

$\frac{1}{4}$ c. butter or margarine melted

Mix and press into buttered 8-inch pie plate building up the sides.

Filling

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

2 eggs

$\frac{1}{2}$ c. sugar

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

1 T. lemon juice

Dash of salt

Beat cream cheese until fluffy. Gradually blend in the sugar, lemon juice, vanilla and salt. Add eggs one at a time and beat after each. Pour filling into the crust.

Bake for 25-30 minutes, until set.

Topping

1 c. sour cream

2 T. sugar

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

Combine and spread over top of pie and bake for 10 more minutes.

Cool and chill for several hours. Serve with strawberries.

Yogurt Pie

From the Kitchen of Shirley Hicks

Yield: 8 servings

Ingredients

1 graham cracker pie crust (9 inch)
2 (6 oz.) fruit yogurt (I like strawberry)
1 container cool whip (8 oz.)

Directions

Blend yogurt and cool whip and pour into the pie crust

Freeze for 3 hours.

Garnish with sliced strawberries.

Store in the refrigerator.

5 Minute Key Lime Pie

From the Kitchen of Linda Belz

Yield: 8 servings

Ingredients

$\frac{1}{4}$ c. water

1 small pkg. sugar-free lime flavor gelatin

2 (6 oz.) containers of fat-free key lime pie yogurt

1 tub (8 oz.) reduced fat cool whip, thawed

1 Keebler Ready Crust Graham Cracker Reduced Fat Crust

Directions

Boil the water and stir in the gelatin until dissolved.

In a large bowl, whisk together the gelatin mixture and yogurt. Fold in the whipped topping. Carefully spread into the crust.

Refrigerate at least 4 hours or until set.

Garnish as desired. Store in refrigerator.

Cherry Cheese Pie

From the Kitchen of Bea Martin

Bake at 425° for 15 minutes & 350° for 30 minutes

Ingredients

9 inch unbaked graham cracker crust in deep pie pan

21 oz. can cherry pie filling

12 oz. softened cream cheese

$\frac{1}{2}$ c. sugar

2 eggs

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

1 $\frac{1}{2}$ c. sour cream

nutmeg

Place pie filling in crust and bake in pre-heated 425° oven for 15 minutes.

Beat cream cheese, sugar, eggs and vanilla until smooth and creamy.

Reduce oven temperature to 350°.

Gently spoon cheese mixture over pie filling and bake for 30 minutes. Cool.

Spread sour cream over top of cooled pie. Dust with nutmeg.

Refrigerate until serving.

Peanut Butter Pie

From the Kitchen of Bunny Lazar

Yield: 2- 9 inch pies

Ingredients

- 1 (8 oz.) pkg. cream cheese, softened
- 1 c. crunchy peanut butter
- 1 (16 oz.) container frozen whipped topping
- 1 $\frac{1}{2}$ c. sifted powdered sugar
- 2 (9-inch) graham cracker crusts
- Chocolate shavings (optional)

Combine cream cheese and peanut butter in a large mixing bowl; beat at medium speed with an electric mixer until light and fluffy.

Gradually add whipped topping and powdered sugar, and continue beating until smooth.

Spoon filling into prepared crusts.

Freeze at least 8 hours or overnight. Garnish with chocolate shavings if desired.

Chocolate Peanut Butter Pie

From the Kitchen of Linda Giovanni

Ingredients

2 Chocolate Graham Cracker Crusts

1 $\frac{1}{2}$ pts. Vanilla Ice Cream (soft)

2 c. creamy peanut butter

Fudge Topping

Whipped Topping (thawed)

Mix ice cream and peanut butter on low speed. Pour into graham cracker crusts. Freeze 3 hours. Top with hot fudge topping and return to freezer.

To serve, allow to thaw 15-20 minutes. Serve with whipped topping on each slice. You can put chocolate shavings or sprinkles on top if desired.

Date Nut Pie

From the Kitchen of Mary Hale

Bake at 350° for 20 minutes

Ingredients

3 egg whites

1 c. sugar

$\frac{1}{4}$ t. baking powder

Pinch of salt

20 chopped dates (sprinkle lightly with sugar to coat)

1 c. chopped pecans

14 soda crackers, rolled fine

Beat egg whites until stiff.

Add sugar, baking powder and salt gradually.

Mix in the remaining ingredients.

Pour into a greased pie pan (not metal).

Bake at 350° for 20 minutes (do not overbake).

Serve hot or cold whipped cream or ice cream topping may be used as desired.

Buttermilk Pie

From the Kitchen of Bunny Lazar

1 Recipe of Single-Crust Pie Pastry

$\frac{1}{2}$ c. butter (1 stick)

1 c. sugar

3 T. all purpose flour

3 eggs

1 c. buttermilk

1 t. vanilla

Preheat oven to 450°. Prepare pastry and line 9-inch pie plate. Line pastry with double thickness of foil. Bake for 8 minutes. Remove foil. Back 4-6 minutes more or until crust is lightly browned; cool. Reduce oven temperature to 350°.

In saucepan, melt butter over medium-low heat. Stir in sugar and flour. Remove from heat; set aside. In mixing bowl, beat eggs with mixer on medium just until fluffy (about 1 minute). Stir in buttermilk and vanilla. Gradually whisk buttermilk mixture into butter mixture until smooth. Pour into pre-baked crust.

Place pie in oven and carefully tent the entire pie with foil. Bake for 50-55 minutes or until center is set when gently shaken. Cool on wire rack for 1 hour. Cover, refrigerate for 4 hours before serving.

Derby Pie

From the Kitchen of Donna Tinsley

Bake at 325° for 50-60 minutes

Ingredients

$\frac{1}{2}$ c. butter
1 c. sugar
2 eggs, beaten
 $\frac{1}{2}$ c. flour
1 t. vanilla
6 oz. chocolate chips
1 c. chopped pecans
9" unbaked pie shell

Melt the butter, whisk in the sugar, eggs, flour and vanilla.

Spread the chocolate chips and nuts on the bottom of the unbaked pie shell.

Pour the egg mixture over the chocolate chips and nuts.

Bake at 325° for 50-60 minutes or until pie appears slightly firm when removed from the oven.

Serve warm or room temperature with whipped cream or ice cream.

Angel Pie

From the Kitchen of Bunny Lazar

Crust:

1 $\frac{1}{2}$ c. flour

1 $\frac{1}{2}$ sticks butter

1 c. chopped pecans

Mix together and press into the bottom of a 10" x 13" 3" pan. Bake at 350° for 20 minutes.

Filling:

8 oz. cream cheese

1 $\frac{1}{2}$ c. powdered sugar

2 boxes instant French Vanilla pudding

3 c. cold milk

Small cool whip

Large cool whip

Mix 8 oz. pkg. cream cheese with 1 $\frac{1}{2}$ c. powdered sugar. Fold in the small carton of Cool Whip. Spread carefully on cooled crust.

Mix 2 pkgs. instant French Vanilla pudding with 3 c. cold milk. Add $\frac{1}{2}$ c. chopped pecans and mix. Spread over cream cheese mixture. Top with the large container of Cool Whip.

Cranberry Crumb Pie

From the Kitchen of Gloria Perry

- 1 (9-inch) unbaked pie crust
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- $\frac{1}{4}$ c. lemon juice
- 3 T. firmly packed light brown sugar, divided
- 2 T. cornstarch
- 1 (16-ounce) can whole-berry cranberry sauce
- $\frac{1}{4}$ c. (1/2 stick) cold butter
- $\frac{1}{3}$ c. all-purpose flour
- $\frac{3}{4}$ c. chopped walnuts

Preheat oven to 425°. Bake pie crust 6 minutes; remove from oven. Reduce oven temperature to 375°.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add lemon juice; mix well. Pour into baked crust.

In small bowl, combine 1 tablespoon brown sugar and cornstarch; mix well. Stir in cranberry sauce. Spoon evenly over cheese mixture.

In medium bowl, cut butter into flour and remaining 2 T. brown sugar until crumbly. Stir in walnuts. Sprinkle evenly over cranberry mixture. Bake 45 to 50 minutes. Cool. Serve at room temperature or chill. Store leftovers covered in refrigerator.

Real Chocolate Cream Pie *

From the Kitchen of Mabeline Vickrey, mother of Sue Anne Dolin)

2 sq. unsweetened chocolate
1 $\frac{1}{2}$ cups milk
1 cup sugar
6 Tbsp. flour
 $\frac{1}{2}$ tsp. salt
2 egg yolks, slightly beaten
1 Tbsp. butter
1 tsp. vanilla
1 baked 9 inch pie shell
 $\frac{1}{2}$ cup whipped cream

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour and salt.

Add gradually to the chocolate mixture and cook until thickened, stirring occasionally. Pour small amount of mixture over egg yolks stirring vigorously. Return to double boiler and cook 2 minutes longer. Add butter and vanilla and cool.

Turn into pie shell. Top with whipped cream before serving. (I use a whole half pint and add a little confectioner's sugar and vanilla to the stiff whipped cream.)

Tomato and Basil Pie *

From the Kitchen of Sue Anne Dolin

1 unbaked 9 inch pie shell
 $\frac{1}{2}$ cup shredded mozzarella cheese
5 Roma tomatoes
1 cup loosely packed fresh basil leaves
4 garlic cloves
1 cup shredded mozzarella cheese
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{4}$ cup grated parmesan cheese
1/8 tsp. white pepper

Preheat the oven to 350 degrees. Prick the side and bottom of the pie shell with a fork. Bake for 15 minutes.

Increase the oven temperature to 375 degrees. Sprinkle 1/2 cup mozzarella cheese over the bottom of the pie shell. Let stand until cool.

Slice the tomatoes. Drain on paper towels. Arrange the tomatoes over the cheese. Process the basil and garlic in a food processor until coarsely ground. Sprinkle over the tomatoes.

Combine 1 cup mozzarella cheese, mayonnaise, Parmesan cheese and white pepper in a bowl and mix well. Spread over the prepared layers. Bake for 35 to 40 minutes or until brown and bubbly.

Cut into wedges.

Italian Zucchini Crescent Pie *

From the Kitchen of Bunny Lazar

Bake at 375°

2 Tbsp. Butter	$\frac{1}{2}$ t. salt
4 cups thinly sliced zucchini	$\frac{1}{2}$ t. pepper
1 cup chopped onions	$\frac{1}{4}$ t. garlic powder
2 Tbsp. dried parsley flakes	$\frac{1}{4}$ t. dried basil leaves
2 eggs, well beaten	$\frac{1}{4}$ t. dried oregano leaves
2 t. yellow mustard	
2 cups shredded Muenster or mozzarella cheese (8 oz.)	
1 can (8 oz.) Pillsbury refrigerated crescent dinner rolls	

Preheat oven. In a 12-inch skillet, melt butter over medium-high heat. Add zucchini and onions, cook 6 to 8 minutes, stirring occasionally, until tender. Stir in parsley flakes, salt, pepper, garlic powder, basil and oregano.

In large bowl, mix eggs and cheese. Add cooked vegetable mixture, stir gently to mix.

Separate dough into 8 triangles. Place in ungreased 10-inch glass pie plate, 12x6 inch (2-qt) glass baking dish, or 11-inch quiche pan, press over bottom and up sides to form crust. Firmly press perforations to seal.

Spread crust with mustard. Pour egg mixture evenly into crust-lined pie plate or container.

Bake 16 to 22 minutes or until knife inserted near center comes out clean. If necessary, cover edge of crust with strips of foil during last 10 minutes of baking to prevent excessive browning.

Let stand for 10 minutes before serving.

Salads



Broccoli Salad

From the Kitchen of Sandy Leisner

Ingredients

- 1 bunch fresh broccoli
- 1 head cauliflower
- 3 tomatoes, chopped and seeded
- 1 purple onion
- 8 strips fried and broken bacon (I used 12 oz.)
- 4 hard boiled eggs, chopped
- 1 c. grated sharp cheddar cheese (I used 2 cups)

Dressing

- 1 c. mayonnaise
- $\frac{1}{2}$ c. sugar
- 2 T. vinegar

Directions

Make salad 2-3 hours before serving and refrigerate.

Shout Hallelujah Potato Salad

From the Kitchen of Mitzi Harrison

1 lbs. petite golden potatoes	2 t. celery salt
5 hard boiled eggs (peeled & chopped)	1 T. olive oil
1 (4 oz.) jar diced pimentos	1 1/8 c. mayonnaise
4 drops Louisiana Hot Sauce	1/4 c. chopped parsley
1/2 c. chopped green bell pepper	1/4 c. yellow mustard
1/2 c. chopped red onion	salt to taste
1/4 c. seasoned rice wine vinegar	pepper to taste
1 to 2 jalapeno pepper, seeded and minced	
1 c. sweet pickle relish or sweet cubed pickles	
Paprika for garnish	

In a large pot of salted water over high heat, boil potatoes with skin on until tender. Drain. Peel off skins with fingers while holding under cold water. Cool potatoes, chop into small pieces and transfer into a large mixing bowl. Add eggs.

In a small bowl, mix drained pimentos with hot sauce. Add to potato mixture. Add all remaining ingredients except paprika. **DO NOT stir.**

Mix by hand, mashing some potatoes and leaving others in chunks. Add salt and pepper, transfer to serving platter and shape into a mound. Dust with paprika.

Cover and refrigerate for 3-4 hours.

Chinese Cold Slaw

From the Kitchen of Judy Hill

2 pkg. Ramen noodles (omit seasoning)
6 Oz. slivered or sliced almonds
2 tsp. sesame seeds
1 head napa cabbage (shredded)
2 tsp. butter

Brown sesame seeds in dry frying pan. Toast almonds or brown in pan. (If cook in pan they cook very fast, must watch) remove from pan and add butter and brown crushed ramen noodles. Let cool.

Dressing:

$\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup rice vinegar
 $\frac{1}{2}$ cup canola oil
2 tsp. soy sauce
Shake in jar to mix.

Keep all ingredients separate until ready to serve. Then mix and eat right away.

Yellow Rice and Black Bean Salad

From the Kitchen of Tara Sanders

- 1 large package yellow Spanish rice, cooked
- 2 cans black beans, drained
- 5-6 large lettuce leaves, torn, (can use spring mix)
- $\frac{1}{4}$ pound feta cheese
- $\frac{1}{2}$ cup chopped walnuts
- 4-6 oz. cherry or grape tomatoes, halved
- 4 green onions, chopped
- 1 can sliced black olives

Dressing:

- $\frac{2}{3}$ cup olive oil
- $\frac{1}{4}$ cup balsamic vinegar
- 1 tablespoon honey-dijon mustard
- 1 clove garlic, minced
- $\frac{1}{2}$ teaspoon oregano

In large bowl or dish layer 8 ingredients in order. Chill.

Place oil, vinegar, honey-dijon mustard, garlic, oregano into a jar shake to mix.

Just before serving pour dressing over top of salad, but do not stir.

Apple Salad

From the Kitchen of Gerry Garshaw

Ingredients

1 large can pineapple chunks (cut in half), drained
4 medium apples (2 red and 2 green)
1 small can mandarin oranges (drained)
1/2 box golden raisins
1-1/4 cup grated coconut
1/2 cup chopped pecans
8 oz. miniature marshmallows
2 - 8 oz. Dannon vanilla yogurt

Drain pineapple and put juice in large bowl. Cut pineapple chunks in half and set aside.

Core and dice apples and toss them in the pineapple juice. Then mix all of the ingredients thoroughly and set in refrigerator overnight. Stir to marinate daily.

Will be good in the refrigerator for 4-5 days.

Quick Fruit Salad

From the Kitchen of Kay Moody

Ingredients

1 large can of pineapple chunks (do not drain)
1 large can of mandarin oranges (drained)
1 1/2 cup red or green grapes
1 cup shredded coconut
1 package of instant coconut pudding
8 ounces Cool Whip (do not substitute)
 $\frac{1}{4}$ c. pecans

Directions

Mix pineapple chunks and juice with pudding mix.

Then add drained mandarin oranges and grapes (I used cherries).

Then add coconut and then Cool Whip.

Mix gently and chill for about 30 minutes.

Sprinkle with pecans.

Linguine Salad

From the Kitchen of Linda Giovanni

Ingredients

1 pound Linguine (cooked and drained)

1 pkg. Good Seasons Dressing (mix according to directions)

McCormick Salad Seasoning (1/2 bottle)

Mix together, add a diced cucumber and tomato, sliced black olives.

Mix the night before you serve.

Cranberry Salad

From the Kitchen of Pat Massebeau

Romaine-1 package

Cashew Nuts to liking

1 diced apple

1 diced pear 1/4 cup or more Dried Cranberries

Shredded Swiss Cheese

(Be sure to soak apples and pear in lemon water to keep them from turning brown.)

Dressing:

1/2 cup sugar

1/3 cup red wine vinegar

2 tablespoons lemon juice

2 tablespoons fin chopped onion

1/2 teaspoon salt

2/3 cup olive oil

2/3 tsp poppy seeds

Put in a jar and shake, pour over salad just before serving.

Marinated Carrot Salad

From the Kitchen of Linda Giovanni

2 lbs. sliced carrots
1 med. sliced onion
1 can (10 oz.) tomato soup
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. salad oil
 $\frac{3}{4}$ c. sugar
1 T. prepared mustard

Cook carrots until tender in small amount of boiling water. Drain. Combine carrots and onions. Set aside.

Combine soup, vinegar, salad oil, sugar and mustard and mix well. Pour over vegetables. Toss lightly with fork.

Refrigerate over night.

Tuscan Salad

From the Kitchen of Bunny Lazar

Ingredients

1 (5-7 oz.) bag spring mix salad blend

1 c. grape tomatoes

1/4 c. shredded Asiago cheese

1 T. pine nuts

1/4 c. Caesar salad dressing

Directions

Place salad blend, rinsed tomatoes, cheese and pine nuts in salad bowl.

Add dressing, toss to mix well.

Serve

Lime Slush

From the Kitchen of Mary Hale

Ingredients

- 1 lg. lime jello (or you can use any jello)
- 1 lg. cottage cheese (small curd)
- 1-8 oz. crushed pineapple and juice
- 1 cup small marshmallows
- 1 cup chopped pecans
- 1 lg. cool whip

Mix jello and cool whip, add pineapple and juice, add marshmallows, pecans and cottage cheese. Mix after each addition. Chill.

Keep chilled until serving time.

Marinated Mushroom Salad

From the Kitchen of Lynn Connally

Yield: 6-12 servings

$\frac{3}{4}$ c. olive oil

Lettuce Leaves

$\frac{1}{4}$ c. red wine vinegar

1 avocado, peeled, pitted & thinly sliced

$\frac{1}{4}$ c. Dijon style mustard

Large pitted black olives

$\frac{1}{2}$ tsp. tarragon, dried, crushed

6 slices bacon, cut into 1" pieces, fried, crisp $\frac{1}{2}$ t oregano

$\frac{1}{2}$ t salt

$\frac{1}{4}$ t pepper

1 $\frac{1}{2}$ lbs. fresh mushrooms (thickly sliced) and drained

In small bowl or blender container, combine olive oil, vinegar, mustard, tarragon, oregano, salt and pepper; blend thoroughly. Pour over mushrooms and gently stir to coat evenly.

Let stand for 2 to 3 hours.

Spoon into individual lettuce-lined plates and garnish with avocado, olives and bacon.

Oriental Noodle Salad

From the Kitchen of Betty McMillion

- 1 lb. Cole Slaw Mix
- 1 c. slivered almonds
- 1 c. sun flower seed
- 2 bunches green onions
- 2 pkgs. Ramon Noodles (oriental or chicken)
- 1 c. Vegetable oil
- $\frac{1}{2}$ c. sugar or 8-10 pkgs. sweetener
- $\frac{1}{3}$ c. white vinegar
- 2 pkgs. of season mix from the Ramon Noodles

Mix vegetable oil, sugar, vinegar and the season mixes, whisk good in bottom of a mixing bowl.

Put all other ingredients in on top of the dressing mix and stir well. Add the Ramen noodles just before serving. Break them into small pieces.

Serves 8-10.

I cut the recipe in half for two people. Use about 2 tsp. of the vinegar. Taste the dressing to see if you need more.

Chinese Cole Slaw

From the Kitchen of Bunny Lazar

Cole Slaw Mix

1 pkg. Ramen noodles cooked without seasoning
(can be used uncooked-crumbled)

4 chopped green onions

$\frac{1}{4}$ c. oil

Seasoning pack from noodles

3 T. sugar

2 T. vinegar

Salt and pepper to taste

2 oz. slivered almonds

2 oz. sunflower seeds

Mix all seasonings with oil.

Mix everything together in large bowl and refrigerate.

Lynn's Spaghetti Salad

From the Kitchen of Lynn Connally

Combine and Stir:

1 bottle McCormick's Salad Supreme (Spices)

1 16 oz bottle of Italian Dressing - I use Wishbone

1 lb cooked and drained spaghetti

Any vegetables you like. I suggest carrots, black olives, cucumbers, tomatoes, peas, onion, celery, and broccoli.

Pick whatever vegetables you like.....

I sometimes use bow tie noodles and that is a big hit.

Winter Salad

From the Kitchen of Mary Hale

Yield: 6 cups

Ingredients

- 1 c. chopped celery
- 1 c. chopped onion (can use green onions)
- 1 small can green beans, drained
- 1 can whole kernel yellow corn, drained
- 1 small can green peas, drained
- 1 (4 oz.) jar chopped pimentos, drained
- 1 c. sugar
- 1/3 c. distilled white vinegar
- 1 T. vegetable oil

Directions

In a large bowl, mix celery, onions, green beans, corn, green peas and chopped pimentos.

In a stainless 1 qt. saucepan, bring sugar, vinegar and oil to a boil over high heat, stirring to dissolve sugar. Remove from heat - let cool 5 minutes, then pour over vegetables.

Toss to mix, cover and refrigerate several hours.

Keeps in the refrigerator for one week.

Barley Walnut Vegetable Salad *

From the Kitchen of Pat Roberson

Yield: 6 cups

Ingredients

3 cups cooked pearled barley
8-10 radishes, sliced thin
 $\frac{3}{4}$ cup diced green bell peppers
 $\frac{1}{2}$ cup sliced green onions
 $\frac{1}{2}$ cup crumbled Feta cheese
 $\frac{1}{3}$ cup chopped walnuts
 $\frac{1}{3}$ cup Greek salad dressing

Combine all ingredients in salad bowl (except dressing).

Chill at least 2 hours.

Toss salad with dressing just before serving.

Soups



Barley Walnut Vegetable Salad *

From the Kitchen of Pat Roberson

Yield: 6 cups

Ingredients

3 cups cooked pearled barley
8-10 radishes, sliced thin
 $\frac{3}{4}$ cup diced green bell peppers
 $\frac{1}{2}$ cup sliced green onions
 $\frac{1}{2}$ cup crumbled Feta cheese
 $\frac{1}{3}$ cup chopped walnuts
 $\frac{1}{3}$ cup Greek salad dressing

Combine all ingredients in salad bowl (except dressing).

Chill at least 2 hours.

Toss salad with dressing just before serving.

Leftover Turkey Chowder *

From the Kitchen of Mikki Perricelli

Ingredients

- 3 c. leftover stuffing
- 1 $\frac{1}{2}$ c. fresh or frozen corn kernels
- 3 T. finely chopped parsley
- 3 T. finely chopped chives
- 1 large egg, beaten
- $\frac{1}{4}$ slab bacon, cut in $\frac{1}{2}$ inch cubes
- 2 T. unsalted butter
- 2 small yellow onions, roughly chopped
- 2 ribs celery, cut in $\frac{1}{4}$ inch slices
- 2 cloves garlic, thinly sliced
- 1 bay leaf
- 1 12/ t. finely chopped savory
- 4 t. all purpose flour
- 3 c. turkey or chicken stock
- $\frac{1}{2}$ lb. fingerling or other small new potatoes cut in $\frac{1}{2}$ inch rounds
- 1 $\frac{1}{2}$ c. half and half
- 1 $\frac{1}{2}$ c. cooked turkey, diced

Heat oven to 350. In medium bowl, crumble the stuffing into crumb size pieces with your fingers. Add to the stuffing, 1/2 cup corn, 1 tbsp. parsley and 1 tbsp. chives; gently combine with the egg. Dollop 1/2 sized spoonfuls of stuffing batter onto a

parchment-lined baking sheet. Bake 15 minutes or until lightly golden.

Sauté the bacon over medium heat in a medium stockpot until crisp and golden. Remove with a slotted spoon to a paper towel lined plate and set aside.

Add butter to remaining bacon fat, and then add the onions, celery, garlic, bay leaf and savory to the pan. Sauté until softened, but not browned.

Add potatoes and simmer until they are cooked through, about 10 minutes.

Remove bay leaf.

Stir in the half and half. Simmer, stirring occasionally, until slightly thickened, about 10 minutes.

Meanwhile, reheat the dumplings for a few minutes in a 350 oven. Add turkey, remaining corn, herbs and reserved bacon to the chowder, and simmer until heated through.

Season with salt and pepper.

Divide among bowls; garnish each bowl with a few crispy stuffing dumplings.

Kale Soup with Sausage and Beans

From the Kitchen of Pat Massebeau

Ingredients

- 1 tablespoon olive oil
- 1 cup chopped onion
- 3 minced cloves garlic
- 1 pound turkey kielbasa cut in 1/2 pieces
- 32 oz. low sodium chicken broth
- 1 cup water
- 1 14.5 oz can diced tomato
- 2 19 oz. can white cannelline beans, drained
- 12 oz package of Kale or more

Heat olive oil in a large soup pot over medium high heat. Add onion and garlic and cook until softened. Add the kielbasa and cook until lightly browned. Add the broth, water and tomato and bring to a boil: immediately reduce heat to simmer.

Add beans and about 1/2 of kale, allowing them to wilt before adding remaining greens. Cook until the greens are completely wilted about 10 minutes.

Black Bean Soup

From the Kitchen of Lynn Connally

Ingredients

4 can black beans
2 medium onions, chopped
4 cloves garlic, minced
 $\frac{1}{4}$ t. ground cumin
 $\frac{1}{2}$ t. black pepper
1 T. salt
1 green pepper, chopped
1 bay leaf
1 t. oregano
1 small can tomato paste
1 T. olive oil

In skillet, sauté onions and green pepper in olive oil until golden. Add oregano, bay leaf, onion and garlic. Add cans of beans including the liquid in the can, to your soup pot.

Now add $\frac{1}{2}$ can of water per can of beans (2 cans water). Stir, simmer until ready.

To serve, put rice in bottom of bowl, ladle soup over rice, $\frac{1}{2}$ t. sour cream on top and top with chopped raw onions. If you like it hot, you can put Tabasco sauce on it.

Add salad and hot bread.

Red, White and Bean Ministrone *

From the Kitchen of Pat Roberson

Ingredients

1 tbsp. olive oil
1 cup Italian sausage, cut into small pieces
2 tbsp. tomato paste
1 cup chopped onion
1 cup chopped celery
2 tbsp. minced garlic
1 cup chopped carrots
1 tsp. dried oregano
1 (16 oz.) can chopped tomatoes
5 cups chicken stock
1 can (15.5 oz.) cannellini beans with liquid
1 can (16 oz.) red kidney beans, drained
2 cups zucchini cut in small pieces
2 cups baby spinach
1 cup cooked bowtie pasta
fresh parmesan cheese

Heat olive oil in medium saute pan. Add sausage and brown well. Add tomato paste and cook 5 minutes until brown. Add onions, celery, garlic, carrots and oregano. Cook 5 minutes. Add tomatoes and chicken stock. Cook until veggies are tender. Stir in beans, zucchini, spinach and cooked pasta. Cook until beans and pasta are warmed through and spinach has wilted.

Pour soup into bowls and top with parmesan cheese as desired.

Corn Chowder *

From the Kitchen of Pat Massebeau

2 slices bacon
 $\frac{1}{4}$ cup chopped onion
2 medium potatoes, cubed
2 cups corn
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. pepper
2 cups chicken broth
2 T. flour
2 cups half and half

In a 3 quart saucepan fry bacon until crisp. Remove and drain, reserving drippings. Crumble bacon and set aside.

Cook onions in bacon drippings until soft but not brown. Add potatoes, corn, celery, salt, pepper, and 1 1/2c chicken broth. Bring to a boil. Reduce heat. Cover and simmer 15-20 minutes.

Blend flour and remaining chicken broth. Add to vegetable mixture. Cook and stir until slightly thickened and bubbly. Reduce heat.

Add milk. Heat thoroughly DO NOT BOIL.

Top with crumbled bacon.

Vegetables



Spicy Eggplant *

From the Kitchen of Mikki Perricelli

1 lb. eggplant (Chinese preferred)
4 T. oil
2 cloves garlic, minced
1 $\frac{1}{2}$ T. ginger, minced
2 scallions, chopped fine
4 ozs. ground pork
3 T. dark soy sauce
1 t. red wine vinegar
 $\frac{1}{2}$ T. sugar
2 t. chili paste with garlic
 $\frac{1}{4}$ c. chicken stock
1 t. sesame seed oil

Slice eggplant diagonally into 1 inch slices. Heat 2 T. oil in wok to 400°. Stir fry eggplant 5 minutes or until soft. Set aside.

Heat 2 tbsp. oil in wok to 275 degrees. Stir fry garlic, ginger and half the scallions until aroma comes, about 1 minute. Add pork. Turn to 400 degrees. Stir fry until meat changes color. Add soy sauce, vinegar, sugar and chili paste with garlic. Stir fry 30 seconds.

Pour eggplant into meat mixture. Add remaining scallions and stock. Cook and stir about 3 minutes. Stir in sesame seed oil.

May be prepared in advance.

May be frozen. Serves 4-6

Lynn's Green Bean Casserole

From the Kitchen of Lynn Connally

2 cans (drained) cut green beans
1/8 tsp. pepper
1/2 cup butter
1 cup sour cream
1/4 cup chopped onion
2 oz. (1/2 cup) shredded Swiss cheese
2 T. flour
1/4 cup fine bread crumbs
1 tsp. salt
1 T. (melted) butter
1/4 tsp. Dijon mustard

In medium saucepan, melt $\frac{1}{2}$ cup butter; sauté onion.
Blend in flour, salt, mustard and pepper until thickened.
Stir constantly.

Remove from heat. Stir in sour cream, cheese and beans;
mix well. Pour into ungreased 1 1/2 quart casserole.

Combine bread crumbs and 1 tablespoon melted butter.
Sprinkle over beans.

Bake @ 350° for 20 to 25 minutes or until crumbs are
light golden brown.

Swiss Vegetable Medley

From the Kitchen of Jo Gibson

Yield: 6 portions

1 bag (16oz.) broccoli, carrots, & cauliflower, combination.
Thawed and drained.

1 can Cream of Mushroom Soup

1 c. (4 oz. pkg.) shredded Swiss Cheese

1/3 c. sour cream

1 can French Fried Onions

Combine vegetables, soup and $\frac{1}{2}$ c. cheese, sour cream and $\frac{1}{2}$ can onions. Pour into a 1 qt. casserole.

Bake covered at 350° for 30 minutes.

Top with the remaining cheese and onions and bake uncovered for 5 minutes longer.

Cook uncovered for 1 minute or until cheese melts.

Corn Pudding

From the Kitchen of Linda Giovanni

Bake at 350° for 1 hour

3 cans creamed corn

3 cans corn (can use cooked frozen)

6 eggs

1 $\frac{1}{2}$ t. salt

1/3 c. sugar

1 stick butter (melted)

3 c. milk

$\frac{3}{4}$ c. flour

Melt butter in bottom of 9 x 13 (or bigger) oblong baking dish. Place creamed corn and cooked or canned corn in baking dish.

Beat eggs, add salt, sugar, milk and flour to mixture. Blend and then pour into baking dish and mix thoroughly.

Corn Pudding

From the Kitchen of Bunny Lazar

Bake at 350° for 45-50 minutes

- 1 can creamed corn
- 1 can whole kernel corn (drained)
- 1 T. Splenda
- 1 c. sour cream
- 2 eggs, beaten
- 1 Box Jiffy Cornbread Mix
- $\frac{1}{2}$ c. butter, melted

In large mixing bowl, combine creamed corn, whole kernel corn, Splenda, sour cream, beaten eggs, cornbread mix and melted butter. Mix well.

Pour into an 8 x 8 inch baking dish and bake until inserted toothpick comes out clean.

Cool 10 minutes before serving.

Marinated Vegetable Relish

From the Kitchen of Kay Moody

1-10 oz frozen peas
1-10 oz French cut green beans cooked
1- 10 oz frozen corn
1-15 oz can of black beans
1 large green pepper
1 large red pepper
1 cup diced celery
1 cup diced onion

Dressing

$\frac{1}{2}$ cup oil
 $\frac{3}{4}$ cup vinegar
1 cup sugar
1 teaspoon salt
1 teaspoon pepper
1 tablespoon water

Heat until sugar is dissolved. Pour over veggies and chill at least eight hours.

** Note- I have used canned vegetables when I have been in a hurry. It is good this way also, but best if you follow the recipe. I have experimented with other veggies and you can use almost any type of raw or cooked vegetable. I also have decreased the sugar in this recipe if you don't like it with a sweet taste.

GiGi's Eggplant Parmesan

From the Kitchen of Linda Giovanni

Bake at 350° until it bubbles.

2 large eggplants

salt

pepper

Oregano

1 tablespoon Olive Oil

1 teaspoon sugar

1 quart jar Spaghetti Sauce

Parmesan cheese

Mozzarella cheese (shredded)

Peel, wash and slice eggplants, sprinkle with salt and pepper. Drain the sliced eggplant in a colander for 1 hour.

Heat olive oil in deep pan. Dip eggplant in mixture of egg and milk. Dredge in Italian bread crumbs. Fry in hot olive oil and drain on paper towels. Let cool.

In 9x13 glass baking pan, layer sauce, then cooled eggplant, mozzarella cheese, repeat twice. Sprinkle parmesan cheese on top. This can be frozen and then baked or bake immediately .

Yum Yum! Serve with Linguine, Antipasta Salad and Garlic Bread. A Family Favorite and Company meal.

Yellow Squash Pecan

From the Kitchen of Gerry Gardner

Bake at 400° for 20 minutes

Ingredients

1 pound yellow squash

1 egg

$\frac{1}{2}$ c. mayonnaise

Salt

Pepper

1 T. sugar

$\frac{1}{2}$ c. grated cheddar cheese

$\frac{1}{2}$ stick margarine, melted

Directions

Combine all ingredients and put in baking dish. Top with bread crumbs and pecans.

Bake for 20 minutes.

Yummy Baked Beans

From the Kitchen of Sandy Leisner

Bake at 350° for 45-60 minutes

Ingredients 1 med. (15 oz.) can each:

Pork n Beans

Great Northern beans

Butter beans

Pinto beans

1 lb. bacon fried crisp

1 med. Chopped onion

$\frac{3}{4}$ c. brown sugar

1 c. catsup

1 t. yellow mustard

Directions

Fry bacon. Remove most of the grease. Drain all beans (except the Pork n Beans). Sauté the onion then add brown sugar, catsup and mustard.

Break up bacon and add back to the skillet. Warm all ingredients until blended and add beans. Transfer into a baking dish and bake for 45-60 minutes.

THIS AND THAT

EQUIVALENTS

3 teaspoons = 1 Tablespoon	4 cups = 1 quart
4 Tablespoons = 1/4 cup	4 quarts = 1 gallon
5 Tablespoons + 1 teaspoon = 1/3 cup	8 quarts = 1 peck
8 Tablespoons = 1/2 cup	4 pecks = 1 bushel
12 Tablespoons = 3/4 cup	16 ounces = 1 pound
16 Tablespoons = 1 cup	32 ounces = 1 quart
2 cups = 1 pint	8 ounces liquid = 1 cup
1 ounce liquid = 2 Tablespoons	

WEIGHTS AND MEASURES

1 pound cheese = 2 2/3 cups cubed	1 pound cocoa = 4 cups
1 pound cheese = 4 to 5 cups grated	8 oz. cream cheese = 1 cup
1 pound coffee = 5 cups ground	1 pound cornmeal = 3 cups
23 soda crackers = 1 cup crumbs	15 graham crackers = 1 cup crumbs
1 egg = 4 Tablespoons or 1/4 cup	4 to 5 whole eggs = 1 cup
7 to 9 egg whites = 1 cup	12 to 14 yolks = 1 cup
1 pound flour unsifted = 3 1/2 cups	1 pound flour sifted = 4 cups
1 med. lemon = 2 to 3 Tablespoons juice	5 to 8 med. lemons = 1 cup juice
1 lemon rind = 1 Tablespoon grated rind	1 pound shortening = 2 cups
1 med. orange = 3 to 4 Tbsp. juice	3 to 4 med. oranges = 1 cup juice
1 orange rind = 2 Tbsp. grated rind	1 pound margarine = 2 cups
1 pound brown sugar = 2 1/2 cup packed	1 pound sugar = 2 cups
1 pound powdered sugar = 3 1/2 cups	1 stick butter = 1/2 cup
3 to 4 bread slices = 1 cup dried bread crumbs	

SUBSTITUTIONS

1 cup cake flour = 1 cup minus 2 Tbsp. flour
1 Tbsp. cornstarch = 2 Tbsp. flour
1 cup sugar = 1 cup packed brown sugar or 2 cups sifted powdered sugar
1 cup honey = 1 cup sugar + 1/4 cup liquid
1 cup corn syrup = 1 cup sugar + 1/4 cup liquid
1 square (1 oz.) unsweetened chocolate = 3 Tbsp. unsweetened cocoa powder + 1 Tbsp. butter or margarine
1 cup whipping cream, whipped = 2 cups whipped dessert
1 cup whole milk = 1/2 cup evaporated milk + 1/2 cup water
1 cup buttermilk = 1 Tbsp. lemon juice or vinegar and enough whole milk to complete 1 cup (let stand 5 minutes) or 1 cup yogurt
1 cup self-rising flour = 1 cup flour + 1 tsp. baking powder + 1/2 tsp. salt
1 tsp. baking powder = 1/2 tsp. cream of tartar + 1/4 tsp. soda
1 cup sour cream = 1 Tbsp. lemon juice + evaporated milk to equal 1 cup or 3 Tbsp. butter + 7/8 cup sour milk
1 tsp. dry mustard = 1 Tbsp. prepared mustard

Christmas Scent

Martha Rumsey

3 (4") sticks cinnamon
1/4 c. whole cloves
1/2 orange, halved

3 bay leaves
1/2 lemon, halved
1 qt. water

Combine ingredients, bring to a boil, reduce heat and simmer as long as desired. Check often, add additional water, if needed. Mixture may be stored in refrigerator several days and reused. Makes the house smell good.

How To Use Molasses

Joyce Lovell

- * Add it to hot cereal such as oatmeal.
- * For easy baked beans, add 2 Tbsp. molasses, 1 Tbsp. worcestershire sauce, 1 tsp. prepared mustard and 1/2 cup chopped onions to 2 cans pork and beans. Bake at 350 for 1 hour.
- * Stir it into butter and spread on biscuits or muffins.
- * Blend 1 Tbsp. molasses with the grated peel of 1 orange and 8 oz. cream cheese. Spread on sweet breads such as pumpkin, date, banana, or zucchini.
- * Marinate boneless chicken breasts in a mixture of 2 Tbsp. molasses and 1/2 cup cider vinegar for several hours before grilling.
- * Add 1 tsp. molasses to each cup of sliced cooked root vegetables or purees. Try carrots, sweet potatoes, butternut squash or acorn squash.
- * Substitute it for sugar in coffee.

Scripture Cake

Barbara Neville

Judges 5:25 (butter)
Jeremiah 6:20 (sugar)
I Samuel 30:12 (figs)
Isaiah 10:14 (eggs)
Leviticus 2:13 (salt)

I Kings 4:22 (flour)
I Samuel 30:12 (raisins)
Judges 4:19 (milk)
I Samuel 14:25 (honey)
I Kings 10:10 (spices)

I Corinthians 5:6 (baking powder)

Proverbs 23:14 Follow Solomon's rule for making good boys.

It may take not only the Wisdom of Solomon, but the Patience of Job to spell out just what's to be done with traditional recipe. We don't really suggest that you make it. Just read it and chuckle!

FOR KIDS ONLY

Bubbles:

1 c. lemon dishwashing liquid 1 c. white corn syrup
1 tsp. glycerin (available at drug store) 5 c. water

Mix all ingredients well. Can be used right away, but better if allowed to sit overnight. Try blowing bubbles through a funnel, soda straw or old thread spool.

Bubbles:

4 Tbsp. liquid soap 4 Tbsp. water
2 Tbsp. liquid starch

Mix all ingredients together.

Face Paint:

1 tsp. cornstarch 1/2 tsp. water
1/2 tsp. cold cream 2 drops food coloring

In a small mixing bowl, stir in all the above ingredients. Make sure they are well mixed.

Instant Paste:

1/2 c. flour 2 c. cold water
oil of peppermint, just a few drops

Mix together flour and cold water to make a creamy mixture. Boil over heat for 5 minutes, stirring constantly. Make sure it is a slow heat, otherwise it may burn. Cool. Then start to add oil of peppermint. This prevents spoiling. Thin down with a few drops of cool water, if it is too thick. Store covered in refrigerator.

Playdough:

1 c. flour	1/2 c. salt
1 c. water	1 Tbsp. cooking oil
2 Tbsp. cream of tartar	food coloring

Mix ingredients in a sauce pan, stirring constantly until the mixture forms into a large ball. Add coloring a few drops at a time until desired color is reached. Drop onto waxed paper and knead to remove lumps. Store in a plastic bag or an air tight container.

Soap Paint:

1 c. powdered detergent	4 Tbsp. liquid starch
1 Tbsp. powdered tempera	

Beat detergent and starch with rotary beater until peaks form. Add tempera and mix well. Apply with hands, brushes or sticks.

For with God nothing shall be impossible. Luke 1:37

*You give but little when you give of your possessions.
It is when you give of yourself that you truly give.*

*Spiritual enthusiasm is contagious; remember,
more people chase five engines than ice cuts.*

Pan Sizes ? ? ?

From Ellen's Kitchen

Remember, a liter is 1 quart plus 3 tablespoons

Baking Pan Size			
Utensil	Size in inches or quarts	Metric Volume	Size in Centimeters
Baking or Cake pan (square or rectangular)	8 x 8 x 2	2 L	20 x 20 x 5
	9 x 9 x 2	2.5 L	22 x 22 x 5
	11 x 7 x 1 1/2	1.5 L	27 x 18 x 3.5
	12 x 8 x 2	3 L	30 x 20 x 5
	13 x 9 x 2	3.5 L	33 x 23 x 5
	15 x 10 x 2	4.5 L	39 x 25 x 5
	18 x 12 x 2	5.5 L	44 x 30 x 5
Ring molds, bundt, angelfood or tube pans	7 1/2 x 2 ring mold	1 L	23
	7 1/2 x 3 bundt	6 cups	
	9 1/4 x 2 ring mold	2 L	
	9 inch bundt	9 cups	
	9 Inch angel	9 cups	26
	9 inch fancy tube	3 L	
	10 Inch bundt	3 L	
	10 Inch fancy tube	4 L	

	10 Inch angel	18 cups	
Brioche or turban pan	9 1/2 x 3 1/4	2 L	24
Loaf Pan	7 1/2 x 3 1/2 8 x 4 x 3 9 x 5 x 3	1 L 1.5 L 2 L	18 x 8 x 5 20 x 10 x 7 23 x 13 x 7
Flat pans	Biscuit 11 x 7 11 3/4 x 1 1/2 jelly roll 15 x 10	2 L 2.5 L 2.5 L	
Round layer Cake pan	8 x 1 1/2 9 x 1 1/2	1.2 L 1.5 L	20 x 4 23 x 4
Round Springform pan	8 x 3 9 x 3	3 L 4 L	20 x 8 23 x 8
Pie Plate	8 x 1 1/4 9 x 1 1/4 10 x 1 1/4 10 x 2	750 ml 1 L 1.25 L 1.6 L	20 x 3 23 x 3 25 x 3 25 x 5
Baking dish or Casserole dish	1 quart 1 1/2 quart 2 quart	1 L 1.5 L 2 L	

Pan Sizes and Portions

Pan Size (Inches)	Capacity (Gallons)	Service Size (Cups)	Ladle (Fluid Ounces)	Scoop No.	Number of Servings
12"x20"x2 1/2"	2	1/2 cup 3/8 cup 1/3 cup 1/4 cup	4 oz. 3 oz. 2.66 oz. 2 oz.	8 10 12 16	64 80 96 128
12"x20"x4"	3 1/2	1/2 cup 3/8 cup 1/3 cup 1/4 cup	4 oz. 3 oz. 2.66 oz. 2 oz.	8 10 12 16	112 135 168 224
12"x20"x6"	5	1/2 cup 3/8 cup 1/3 cup 1/4 cup	4 oz. 3 oz. 2.66 oz. 2 oz.	8 10 12 16	160 200 240 320

Steam Table Pan Sizes and Capacities

Full-Size Pan (approximately 12×20)

Depth in inches	Capacity in Quarts (approximate)	4-Ounce (1/2 cup) Portions
1	3½ quarts	28
2	7 quarts	56
3	11 quarts	88
4	15 quarts	120
6	22 quarts	176
8	31½ quarts	252

Half-Size Pan (approximately 10×12)

Depth in inches	Capacity in Quarts (quarts)	4-Ounce (1/2 cup) portions
1	1½ quarts	12
2	3½ quarts	28
4	7 quarts	56
6	10 quarts	80
8	15 quarts	120

Quarter-Size Pan (approximately 6x10)

Depth in inches	Capacity in Quarts (quarts)	4-Ounce (1/2 cup) Portions
1	2 1/2 cups	5
2	1¼ quarts	10
4	3 quarts	24
6	4¾ quarts	38

**Adapted from
Schmidt A. *Chef's Book of Formulas, Yields, and
Sizes.* 3rd ed. Hoboken, NJ: Wiley and Sons; 2003.**

Approximate Dimensions of Serving Sizes from Different Pan Sizes				
		Number and Approximate Size Servings Per Pan		
Pan	Approximate Pan Size	24 25	50	100
Baking or Steamtable	12"x20"x2 1/2"	2"x 3 3/4"	2"x2"
Sheet or bun pan	18"x26"x1"	3 1/4" x 5"	3 1/4" x 2 1/2"	1 3/4" x 2 1/2"
8 inch pie plate cut 4 servings	8"x1 1/2"	6 pies	12 pies	24 pies
9 inch pie plate cut 6 servings	9"x1 1/2"	4 pies	8 pies	17 pies
10 inch pie plate cut 8 servings	10"x1 1/2"	3 pies	6 pies	13 pies

Cutting Portions from large pans or baking sheets, 18x26

For 24 servings cut 4x6

For 25 servings cut 5x5

For 50 servings cut 5x10

For 100 servings cut 10x10

For 48 servings cut 3x8, then cut each rectangle diagonally.

Volume Measurements (dry)	
Teaspoons, Tablespoons and Cups	Milliliters
1/8 teaspoon	.5 ml
1/4 teaspoon	1 ml
1/2 teaspoon	2 ml
3/4 teaspoon	4 ml
1 teaspoon	5 ml
1 tablespoon	15 ml
2 tablespoons	25 ml
1/4 cup	50 ml
1/3 cup	75 ml
2/3 cup	150 ml
3/4 cup	175 ml
1 cup	250 ml

2 cups or 1 pint	500 ml
3 cups	750 ml
4 cups or 1 quart	1 L

Volume Measurement (fluid)		
Ounces	Tablespoons and cups	Milliliters
1 fluid ounce	2 tablespoons	30 ml
4 fluid ounces	1/2 cup	125 ml
8 fluid ounces	1 cup	250 ml
12 fluid ounces	1 1/2 cups	375 ml
16 ounces	2 cups	500 ml

Weight (mass)	
Ounces	Grams
1/2 ounce	15 grams
1 ounce	30 grams
3 ounces	85 grams
3.75 ounces	100 grams
4 ounces	115 grams
8 ounces	225 grams
12 ounces	340 grams
16 ounces or 1 pound	450 grams

Pan Swapping

Pan Size	Equivalent Pans and Casseroles*	
8" round pan	9" pie pan	11"x4-1/2" loaf pan
9" round pan	8" square pan OR 10" pie pan	9"x5"x3" loaf pan
9"x3" springform pan	10"x3" bundt pan	
9"x13" pan	two 9" round pans	or two 8" square pans
15"x10" jelly roll pan	9" square pan	two 8" round pans
1 Quart casserole	8 x 6 x 1½-inch baking dish	
1-1/2-quart casserole	9"x5"x3" loaf pan	8 x 8 x 1½-inch baking dish
2 quart casserole	8" square pan	9 x 9 x 1½-inch baking dish OR 12 x 7 1/2 x 2 inch
2-1/2 quart casserole	9" square pan	10 x 10 x 1½-inch baking dish
3 quart casserole	9"x13" pan	
4 quart casserole	10"x14" pan	

***Adjust baking time if needed. Observe whether the new pan has the same DEPTH of ingredients as the original- if it makes a deeper layer, it will cook more slowly, shallower will cook more quickly.**